

MAUI OKINAWA KENJIN KAI NEWS

THE INFO:

Who: The MOKK,
co-sponsored by Maui Mall

What: The Maui Okinawan Festival


When: Saturday, Sept. 12, 2009
10 am - 2 pm

Where: Maui Mall

Why: A special event meant to share some of the unique aspects of Okinawan culture with the Maui community.

The Maui Okinawan Festival

We need your help! おねがいします!

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THE OBON FESTIVAL

The Paia Rinzai Zen Mission will once again host Hawaii's only all-Okinawan obon festival on Saturday, August 22nd, 2009.

What will make this year especially memorable will be the ceremonial "awakening" of Maui's first shishimai (Okinawan lion-dog) made by our very own Maui Ryukyu Cultural Group.

The shishimai awakening will begin at 6:30 pm, followed by the obon dance at 7:30 pm.

Food booths include our favorites: chow fun, pig's feet soup, Okinawan rafute plate, bamboo chicken plate, and, of course, andagi!



In order to make this festival a success, donations of both time and materials are needed. Ippee nihei deebiru!

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2009 Maui Okinawan Festival

Festival Chairpersons

General Chairpersons - Betty Yamashiro, Toni Woolley,
Priscilla Yamamura, Sara Jean Tokunaga

Advisor - Michael Hondo

Cashiers - Nikki Gibo, David Ohta

Children's Activity - Traci Fujita-Villarosa, Joan Tamashiro

Country Store - Rachel Gusukuma, Maryann Lundquist,
Eileen Taketa, Audrey Kamii

Crafts - Priscilla Yamamura

Cultural Display - Amy Yatsushiro

Roy Nakasone, Joyce Shimizu, Kimiko Takamiya

Maui Mall Contact - Yukie Lei Sugimura

Entertainment - Kara Shinsato, Julie Higa

Food - Michael Hondo

Andagi - June Konno, George Tengan, Nancy Kimura,
Mitsuko Kiyabu

Andadog - Dennis Shinsato

Chow Fun - Bob Yonahara

Pig's Feet Soup - Todd Hondo

Rice - Wade Hondo

Okinawa Plate - Dani's, Michelle Hondo

TJ's Plate Lunch

Finance - Lorraine Gibo, Toni Woolley

Grounds / Set Up - Priscilla Yamamoto

Hideo Goya, Wayne Nakata

Stage Set up - Sara Jean Tokunaga, Betty Yamashiro,
Cynthia Takamine

Hospitality - Joe Toma

Georgiana Koyanagi, Leona Kushi

Inventory - Amy Shinsato

Manpower - Tracy Takamine, Paul Horikawa, Brandon
Gushiken

Publicity - Jere Shimomura, Yukie Lei Sugimura, Christine
Hondo

T-Shirts - Eileen Kobayashi, Amy Yamada

T-Shirt Design - Wade Hondo

Transportation - Harry Kochi, Greg Knue

Workers' / Entertainers' Lunch - Nazo Yamashiro

Jan Matsushita, Lynn Yamauchi

Entertainment Schedule

(Subject to change)

Kathy Collins, Emcee

10 a.m. Welcome
Opening Dance - Kagiyadefu
Opening Remarks

10:20 a.m. Maui Okinawa Taiko
Wendy Tamashiro, Sensei

10:30 a.m. Jimpu Kai USA Kin Ryosho Ryukyu
Geino Kenkyusho (odori)
Cheryl Nakasone, Sensei

10:40 a.m. Maui Paranku Club
Fumiko Cupchoy, Sensei

10:50 a.m. Sanshin Group
Keith Nakaganeku, Sensei

Darren Konno, Emcee

11:00 a.m. Ryukyukoku Matsuri Daiko (eisa)
Traci Fujita-Villarosa, Director

11:10 a.m. Hawaii Taiko
Terry Higa, Sensei

11:20 a.m. Maui Paranku Club
Fumiko Cupchoy, Sensei

11:30 a.m. Ryukyukoku Matsuri Daiko (eisa)
Traci Fujita-Villarosa, Director

11:40 a.m. Jimpu Kai USA Kin Ryosho Ryukyu
Geino Kenkyusho (odori)
Cheryl Nakasone, Sensei

11:50 a.m. Maui Okinawa Taiko
Wendy Tamashiro, Sensei

12:05 p.m. SPECIAL GUESTS - **CALABASH**
featuring Keith Nakaganeku Sensei

1:20 p.m. Maui Ryukyu Culture Group
Shishimai (lion-dog) dance
Eric Wada, Sensei
Norman Kaneshiro, Sensei

2:00 p.m. Kachashi

2009 Maui Okinawan Festival

Wanted: Volunteers

Kaikan = Maui Okinawa Cultural Center
 KJM = Kahului Jodo Mission
 (325 Laau St., Kahului)
 MMSC = Maui Mall Shopping Center

Tuesday, Sept. 1, 2009

7 a.m. Prep for brush daikon & takuwan (*Kaikan*)
 * bring knife / cutting board

Wednesday, Sept. 2, 2009

6 a.m. Pretzel making (*Kaikan*)

Friday, Sept. 11, 2009

7 a.m. Cutting of vegetables (*Kaikan*)
 * bring knife / cutting board
 4 p.m. Transporting all supplies, equipment, etc.
 (*from Kaikan to MMSC*)
 4 p.m. Cooking of rice (*private home*)
 4:30 p.m. Set up: dressing room, cultural display,
 children's activity, photo room (*Kaikan*)
 5 p.m. Cooking of andagi (*Kaikan*)

Saturday, Sept. 12, 2009

7 a.m. Packing of prepared items (*Kaikan*)
 7 a.m. Cooking of andadog (*Kaikan*)
 7 a.m. Cooking of chow fun, pig's feet soup,
 bamboo chicken (*KJM*)
 7 a.m. Set up tables, tents, etc. (*MMSC*)
 7:30 a.m. Packing of chow fun, rice (*KJM*)
10 a.m. - 2 p.m. FESTIVAL at Maui Mall
 2 p.m. Clean up, unset chairs/tables; transport all
 supplies, etc. to Kaikan (*MMSC*)

Donations Request

Please bring items to the kaikan by Tues., Aug. 25th

<u>Item</u>	<u>Quantity</u>
Mochi rice	30 lbs
Rice	45 lbs
Azuki beans	4 pkgs
Salt (Morton)	3 boxes
Cornstarch	18 boxes
Sugar (white)	220 lbs
Brown sugar	6 boxes
Flour	210 lbs
Evaporated milk (large)	6 cans
Eggs	43 doz
Whole Milk	10 gal
Oil for frying	9 - 35 lb btl (Costco)
Vegetable Oil	2 - 64 oz btl
White vinegar	1 gal
Mochiko	26 boxes
Coconut milk	20 cans
Tsubushi an	6 cans
Potato starch	6 pkg
Mitsukan	5 btl
Yellow food coloring	1 btl
Daikon	125 lbs
Togan	65 lbs
Konbu	5 lbs
Hawaiian salt	1 bag
Baking Powder (Calumet)	60 oz

Please check over the 2009 Maui Okinawan Festival information to see where you might be able to help with monetary and / or in-kind donations, physical labor, and / or expertise advice.

If you can volunteer for any of the following activities, please call the kaikan at 242-1560 or put your name and phone number on the volunteer list.

If you can donate any of the items listed, please deliver them to the kaikan from now until August 25th, from 8:30 a.m. to 11:30 a.m. Be sure to fill out the donation forms for tax purposes!

Workers and entertainers at the Maui Okinawan Festival will get a nametag and a complimentary lunch. Register early so we can estimate how much gourmet food we must prepare!

GOYAMAN SAYS:

ニフェーデービル!
(Nihee deebiru!)



Festival Highlights

Country Store

Chinese Pretzels
Sekihan
Takuwan (Pickled Daikon)
Brush Daikon
Sushi
Mochi
Nantu (Okinawan Mochi)
Jams & Jellies

Cultural Display

Okinawan artifacts

Entertainment

Local and Oahu Performances

Children's Activities

Traditional Dress-up & Photography

Festival T-Shirts

Maui Okinawa Kenjin Kai News is a publication of the Maui Okinawa Kenjin Kai (MOKK), a non-profit organization committed to promote, perpetuate and encourage the appreciation of the Okinawan heritage, culture and arts. The newsletter is published for members of MOKK.

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Obon Festival 2009



Wish List

Once again, we have been given the opportunity to raise funds by running the food concession at the Rinzai Zen Obon on August 22, 2009.

We will need help with food prep and set up at 9 am on Friday (8/21) and food service starting at 5 pm on Saturday (8/22).

If you would like to volunteer, please call the MOKK office at 242-1560 and leave your name and phone number.

We are also asking for donations of items needed for this fundraiser. Thank you!

Bob Yonahara
Concession Chairperson

6	26 oz.	Morton Salt
10	pounds	Hawaiian Salt
2	gallons	Vegetable Oil
10	gallons	Aloha Shoyu – Regular
3	large	Black Pepper
3	large	Tabasco Sauce
10	pounds	brown sugar
100	pounds	white sugar
200	pounds	all purpose flour
20	7 oz.	baking powder
6	35#	Liquid Shortening
700	quart size	Ziploc Bags
6	gallons	Sake
3	gallons	Mirin
10	pounds	Hondashi
8	large bottles	Oyster Sauce
10	pounds	Konbu
20	pounds	Kula Onion
150	pounds	Togan
12	20# bag	rice

*"Shikinoo chui shiichii
shiru kurasuru."*

*Let's live helping each
other in this world.*

2009 Maui Okinawan Festival

Saturday, Sept. 12, 2009

10 am - 2 pm

Menu

RAFUTE - OKINAWAN SHOYU PORK PLATE by Dani's

Pork in a sugar and shoyu sauce, stewed, with rice and veggies

ASHITIBICHI - PIG'S FEET SOUP

Pig's feet cooked in a soup stock, garnished with konbu, daikon, togan; served with rice

ANDAGI - OKINAWAN DOUGHNUT

Sweet flour batter, deep-fried

ANDADOG - OKINAWAN CORNDOG

Hot dog on a stick dipped into andagi batter and deep-fried

TJ'S PLATE LUNCH

CHOW FUN

Fried noodles mixed with pork and vegetables

おいしいよ！

マーサン！

Wailuku, HI 96793

PO Box 1884

