

## Plantation Village News

# Hawaii's Plantation Village's 33<sup>rd</sup> Annual Obon Celebration

## Saturday, June 3, 2023

4:00 p.m. - 10:00 p.m.

(Food Sales: 3:30 p.m. - 9:00 p.m.)

Celebrate with us as Hawaii's Plantation Village opens the 2023 bon season. Join us for a night of dancing under the stars while enjoying local ono favorites and tasty treats. Also shop in our gift shop, country store and pop up crafts tent and visit our Historical Exhibition Room to learn about plantation life, the Honouliuli Internment Camp and see the traveling exhibit Generational Legacies: Santa Fe Internment Camp now on display till August 31, 2023.

#### Bon dance will feature groups from around Oahu

Ewa Fukushima Bon Dance Club Haleiwa Bon Dance Club Hawaii Eisa Shinyuu Kai Hawaii Shin Kobu Kai Iwakuni Odori Aiko Kai Koolau Sakura Odori Kai Oahu District Bon Dance Club Senwa Kai Wahiawa Hongwanji Bon Dance Team Waipahu Soto Mission Bon Dance Class

#### Also featuring performances by:

Hikariyama Torao Waipahu Taiko and Ryugen Taiko

Free Parking and Shuttle Service to and from Waipahu Elementary School and Hawaii Tech Academy between 3:00 p.m. and 10:30 p.m. Limited handicap parking will be available on site.

As seating is limited we recommend you bring your own chairs and/or mats.

For more information, please call 808-677-0110 or email Waipahu.hpv@gmail.com

#### Message from Board President Robert Castro:

I find myself in a unique position as the new president of the Board of Directors since I am also a docent 2 to 3 days a week. Going through the village, I am able to see firsthand the condition of the buildings and infrastructure, which have improved due to the efforts of many volunteers and a recent hiring of housekeeping staff. My observations highlight the necessity for us to obtain grants and funds for proper maintenance of our outdoor museum.

I would like to take this opportunity to thank Deanna Espinas for her past 8 years as president of Hawaii's Plantation Village Board of Directors. While she was still working full-time, she managed to lead us through several trying years including the pandemic, and also assumed the duties of Acting Executive Director working with the city's Enterprise Services, Parks and Recreation, and the State Department of Health for permits for all our events, as well as applying and obtaining grants. Now that we have hired Evelyn Ahlo as part-time Executive Director, Deanna can finally enjoy her retirement (although she is still involved in her many other interest, she remains a member of our Board of Directors).

Thank you again, Deanna.

### Spotlight: Hawaii Opera Theater





Stage production photo by Hawaii Opera Theater

On February 17 and 19, we were honored to have Hawaii Opera Theater invite us to set up a display and promote Hawaii's Plantation in the lobby of the Neal Blaisdell Concert Hall for their performances of "Elixir of Love". The original opera by the Italian composer Gaetano Donizetti premiered in 1832. HOT adapted the play to take place in Hawaii for a more contemporary audience, and after a visit to our outdoor museum, their scenery designer created a backdrop that looked as real as a visit to our village. They constructed the set in their Waipahu workshop.

Executive Director Evelyn Ahlo, Board of Director President Robert Castro and BOD Secretary Lorene Ono were on hand to pass out informational brochures and talk to many of those attending.

**Executive Director:** Evelyn Ahlo

#### 2023 Board of Directors

President Robert Castro 1<sup>st</sup> Vice President Dan Nelson 2<sup>nd</sup> Vice-President Stephen Yuen Treasurer Clement Bautista Secretary Lorene Ono Deanna Espinas William Rol John Shockley Carol Takahashi Yoshiko Yamauchi

#### Remembering Our Grandfathers' Exile: US Imprisonment of Hawaii's Japanese in World War II

We had a huge turnout for the March 4 event to meet author Gail Okawa and hear her illustrated talk of her book *Rembering Our Grandfathers' Exile: US Imprisonment of Hawaii's Japanese in World War II.* It was followed by the formal opening of the museum display on loan until August 31, and refreshments made and donated by our many volunteers. More books are on order, so please call ahead to reserve a copy. As with any of our events, there is a lot of hard work behind the scenes. Thanks to everyone who helped.

















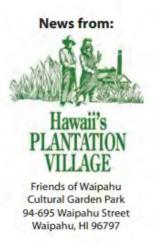








Mahalo to all who attended our book signing event.



## Hawaii's Plantation Village Gift Shop and Country Store

Regular store hours: Monday to Saturday 9 a.m. to 2 p.m.



Boys' Day/Children's Day is May 5.

























Become a MEMBER and receive a 10% discount on all items made by our Village Crafters in the Gift Shop. Membership application can be found on our website or at our front desk.

## REHOVATIONS IN THE VILLAGE





Thanks to a generous donation from one of our members, the hale was re-thatched and a wheel-chair accessible walkway from the existing halau was recently completed. The work was done by Ikuna Palavi and his crew from Mahinas construction and Tree Services.

#### What's blooming in the garden





#### Rose Apple Syzygium jambos

*Ohia Loke* also known as rosy apple, is a reforestation plant native to Malaysia. It was brought to Hawaii in 1852 from Brazil.

Yellow powder puff flowers adorn the trees during the first half of the year. Guava sized fruits with firm flesh slightly stringy, and rose-like in flavor can be found until early fall. Buddha is often pictured beneath a rose apple tree. The tree in our village stands over 10 feet tall across from the Japanese duplex.

#### **FUNDRAISER**

Jaboticaba jelly and syrup. \$8 for 8 oz. mason jar.

What do you do with 22 lbs. of jaboticaba fruit that is offered to you? That's what happened to us over a week ago when one of our members called to say her tree had produced so much fruit that we could use to do a fundraiser. So a couple of us volunteers devoted 2+ days of boiling, straining, cooking, and canning these deliciously delectable delights.

What is jaboticaba? It is native to Brazil, a thick skinned berry that grows directly on the trunk of the tree. The resulting jelly and syrup looks and tastes like grape jelly. The syrup can be used on pancake or over ice cream.

Other use for jaboticaba: The skin and pulp is strained, so only the juice is used. We recycled the strained skins to dye an old white t-shirt. Setting it with lemon resulting in a light purple color; setting with salt, which is alkaline, resulted in a blue color.











## New Years Celebration at the Okada Building

Heavy rains did not dampen the spirits of all those who attended our annual new years festival on February 4. Our stalwart volunteers and staff quickly improvised and moved all activities and games into our main building and the event was enjoyed by all despite the weather. Ceremonies began with an oli, a Buddhist blessing and Chinese lion dancers. Waipahu High School Culinary students demonstrated and passed out samples of a delicious vegetarian poke dish. Our emcee Hikariyama Torao delighted us with his singing. A photo booth with Puuloa #7 was fun.





























