



# Plantation Village News

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November 2022

## Happy Holidays!

To all our Hawaii's Plantation Village ohana, we thank you for your support during this past year. We had a great turnout for our first on site Obon festival since the pandemic, and had a successful 30th anniversary celebration in September. We look forward to welcoming the new year with more events beginning with the New Years Festival on February 4, 2023. Below are pictures from the September anniversary celebration.



Puuloa #7 Photo Op



Korean dancing



Sugar cane juice tasting



Taiko drummers



Game prizes for kids



Refreshment booths



Portuguese Genealogy



# Hawaii's Plantation Village Gift Shop

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

and  
Country Store

“You better watch out, you better not pout” if we run out of these unique handmade crafts as well as good quality vintage wares in our gift shop and country store. Our Village Crafter elves have been busy making items all year long, and will be taking a break soon, so come in to see what’s available.



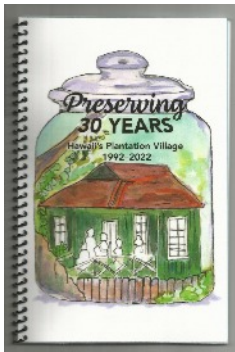
Plantation Angels



Dessert blooms--no watering



Kawaii capped jars



30<sup>th</sup> Anniversary cookbook  
\$10

Recipes for preserving and  
pickling. 64 pages

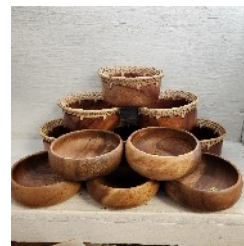


Preserving our past tees & towels  
by Cane Haul Road

Village Crafters



Stocking stuffers and gift ideas



Small wooden bowls



Die cast model plane

# Hawaii's Plantation Village

## Annual Membership Meeting

Saturday, January 14, 2023  
2:30 p.m.

“*A Taste of the Past*”

*free food and beverage tasting for members only*  
*of Hawaii's Plantation Village*

Please call the office (808) 677-0110 to confirm membership status and/or if you would like to become a member and to **RSVP** to the event.

### *Menu*

*Kalua pig sliders*

*Kim chee pancakes*

*Sushi*

*Pancit*

*Bacalao Salad*

*Gau gee*

*Malassadas*

*Andagi*

*Sugarcane Mocktail*

AND **BINGO** WITH PRIZES!!

Come join your fellow Hawaii's Plantation Village members in an afternoon of food and fun and learn about upcoming events during our annual membership meeting and video presentation.



## Holiday Traditions Local Style

As the holidays are upon us in Hawaii, we celebrate - “local” style. Some of the traditions we’ve adopted were introduced by the diverse cultural groups of sugar plantation immigrants.

For example, in the Philippines, the festive holiday season begins in September as decorations such as the *parol*, the star lit lantern, can be seen adorning homes and buildings. Several island homes already have *parols* hung in front of their homes.

For many Asian cultures, the practice of cleaning our homes and welcoming the new year with fireworks to bring in luck and prosperity were adopted from the Chinese. Many locals have adopted the Japanese tradition of placing a *kadomatsu* (bamboo and pine ornament) outside of our homes or businesses as it represents new beginnings and good fortune; and many locals have also adopted the

tradition of eating mochi to welcome the new year.

The *lapinha*, a nativity scene consisting of 1-7 tiers covered with cloth, giving it an altar appearance was brought to Hawaii by the Portuguese. It is usually displayed until the feast of the 3 Kings which is celebrated on January 6.

The Puerto Ricans brought traditions such as celebrating with family on Noche Buena, Christmas eve. Some of their traditional holiday dishes like *arroz con gandules* and *pasteles* have become local favorites.

These are just a few of the cultural traditions introduced by plantation immigrants that contribute to enrich our unique “local” culture.

For many that grew up on the sugar plantations, memories of gifting children with a paper bag filled with fruits, nuts, candies or even a simple toy still brings smiles.

*Here’s wishing you and yours a joyous holiday season!*



**m e l e      k a l i k i m a k a**

### Recipe: Chili Pepper Water

From “*Preserving 30 Years, 1992-2022*” recipe book

3 ½ cup water                      1 tbsp. alae salt\*                      1 tbsp. vinegar  
1 cup ripe Hawaiian chili peppers, stems plucked off. Depending on how hot you want, you can add more or less.

Fill a quart jar with chili peppers. Boil water, salt, and vinegar. Cool and add to the chilis. Keep refrigerated for a week or two before using. Most chilis sink, and the water turns slightly reddish. Chili pepper water keeps indefinitely and may darken with age.

Hint: if alae salt isn’t available, substitute regular Hawaiian salt or 1 ½ tsp. of table salt.

\*Alae salt is red Hawaiian salt made with special red earth, crushed and mixed with Hawaiian salt. Alae is obtained in special off road mountain caves on the outer islands.

**Executive Director:** *Evelyn Ahlo*

### 2022 Board of Directors

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



## Aloha, Lenette



Lenette Tam, a long time volunteer and past member of Hawaii's Plantation Village Board of Directors, passed away on August 8, 2022. She is survived by her husband Ed; children Maile Ho and David Tam; grandchildren Jacelyn, Jodie, Mikayla and Evan; and sister Lynn Ann Lum.

Born and raised in Honolulu, she attended Sacred Hearts Academy and graduated from the University of Hawaii School of Nursing in 1964. After a career as a district nurse at Lanakila Health Center, she retired in 2000 and began volunteering at HPV. Every week, she pushed a baby stroller full of her garden tools to care for the Chinese garden at the Tsoong Nee Society Building. Then, she would attend the Wednesday Village Crafters meeting where she took on the responsibility of organizing and displaying the merchandise made by the crafters in the Gift Shop. She also made unique hand crafted items to sell, including jewelry made of mahjong tiles, ceramic pins, and many crocheted scarves and toys. She felt so committed to promoting the Gift Shop

that she purchased the yellow sign at our gate entrance proclaiming "Gift Shop Open to the Public." She also created and maintained the Village Crafters link to the Hawaii's Plantation Village website. She kept the crafters informed of monthly sales, what was selling and what items were in short supply. In 2016, the Village Crafters were honored at the HPV Legacy Award Banquet for their contribution to the museum.

Not only did she volunteer at HPV, she and Ed also hosted students from the UH East West Center, and were members of Friendship Force of Honolulu. In her "free time" she enjoyed pottery, painting, playing the ukelele and harmonica. She was lifetime crafter, artist, musician and world traveler.

Lenette's endless energy and involvement with her community is an inspiration to all who knew her.

### What's blooming in the garden



### **Chili Pepper** *Capsicum annuum*

Visit our Korean garden to find gochu, one of the most widely used ingredient in Korean cooking.

Korean red chili is less spicy than the introduced Latin American variety.

Red peppers are dried and ground into chili powder while the green chilis are used fresh for their flavor and ability to add heat to most dishes.

Capsaicin, a compound found in peppers, helps prevent diseases and facilitates recovery by cleansing out the body system.

## Congratulations!



On October 11, Senator Clarence Nishihara presented a Senate certificate to volunteer Yoshiko Yamauchi for her contributions to Hawaii's Plantation Village since it opened in 1992. Known as "the plant lady", she helped lay the groundwork for the gardens with input from each ethnic group. As a former teacher, she has worked over the years 21st students and school groups.

Pictured: Sen. Nishihara, Executive Director Evelyn Ahlo, Yoshiko, and Board member Robert Castro. Photo courtesy of Sen. Nishihara..

## Become a member or renew today!

If you are already a member, we thank you for your support and look forward to seeing you at our future events and staying in touch through our emails and newsletters. If you haven't become a member yet, now is the ideal time to join our ohana and learn about ways you can contribute to keeping the legacy of our plantation fore-bearers alive. You can call us (808) 677-0110 to charge or send your check to 98-695 Waipahu Street, Waipahu, HI 96797.

### We welcome you to our ohana!

Become a member of Hawaii's Plantation Village! Not only does your membership help sustain the daily operations of the Village, but your participation in our events throughout the year keeps the Village a lively and vital institution in our community. Benefits for membership levels are the following:

#### Individual (\$25) or Senior (\$20)

Free admission and guided tour for one year for one person.  
Invitations to special events, exhibits, and cultural and heritage celebrations.  
10% discount on purchases of our crafters' products

In addition to the invitations and discounts noted above, higher level memberships have the following additional admissions/tour benefits:

#### Family Plus (\$45)

Free admission & guided tour for 2 adults & children under 18 years at your address.

#### Double Seniors (\$25)

Free admission & guided tour for 2 guests (62 years or older)

#### Hoe Hana (\$100-\$249)

Free admission & guided tour for 5 guests

#### Wai Hana (\$250-\$499)

Free admission & guided tour for 6 guests

#### Luna (\$500 -749)

Free admission & guided tour for 7 guests

### Volunteers Needed:

We have many opportunities for volunteer service at Hawaii's Plantation Village. We need docents to lead tours; grounds keeping and general house cleaning; computer savvy volunteers; and everyone who wants to offer their services to us.

Please call our office Monday to Friday.

News from:



Hawaii's  
PLANTATION  
VILLAGE

Friends of Waipahu  
Cultural Garden Park  
94-695 Waipahu Street  
Waipahu, HI 96797