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**Save This Date:**

**9th Annual Legacy Awards Dinner**
Saturday, September 9, 2017
5:30 P.M.

*Pearl Room at the Pearl Country Club*

Honoring individuals and groups who have demonstrated a commitment to perpetuate the legacy of Hawaii’s sugar plantation communities and values. Also celebrating our 25 year anniversary.

We are accepting donations for our Legacy Dinner Silent Auction event, proceeds from which go directly to support programs at Hawaii’s Plantation Village. Items may be dropped off at the office during business hours.

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**2017 Board of Directors**

President
Deanna Espinas

1st Vice-President
Dan Nelson

2nd Vice-President
William Rol

Secretary
Carol Takahashi

Treasurer
Glenn Ifuku

Clement Bautista
Robert Castro
Jayson Chun
Domingo Los Banos
Moses Pakaki
John Shockley
Lenette Tam
Yoshiko Yamauchi
Stephen Yuen

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**2016 Advisory Council**

Kula Abiva
Kumu Hula, Halau Na Kipuupu'u
Goro Arakawa
Arakawa Store
Willie Domingo, J.D.
Dr. Beverly Keever
Charles Keever, J.D.
Vince Watabu
Obun Hawaii
Chef Alan Wong
Alan Wong’s Restaurant

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**Village Crafters’ Happi Coat Sale**

Our exclusive one-of-a-kind happy coats will be available for sale at the June 3 O-bon Celebration in the Plantation Store, along with other fine, handcrafted items made by our talented Village Crafters. In the meantime, be sure to check out the Gift Shop in the Okada Building for more gift items for Mother's Day, graduation, and omiyage for your summer travels.

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On Saturday, April 22, 2017, the Great Malunggay Festival and Parade was held at Hawaii’s Plantation Village. Featured were great Filipino food as well as other ethnic delights, craft sales by our Village Crafters, door prizes, entertainment including the coronation of Little Miss Malunggay, and an exhibit of game fowl birds.

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**Honouliuli Internment Exhibit**

Architect Lorraine Minatoshi is putting the final touches on the Honouliuli exhibit in the Okada Building adjacent to the Immigration-Labor display, and it will open shortly. During WWII, 17 confinement sites were built across Hawaii; Honouliuli was the largest and longest in use, holding 400 civilians of Japanese, German and Italian descent, and 4,000 prisoners of war over a 3 year period. The exhibit will be kid friendly, and adults as well will learn the story of this long forgotten part of Hawaii’s history.

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**How to cook breadfruit**

To steam: in a pot, add 2” water. Place breadfruit on a rack. Cover. Bring water to boil, then simmer for 45 minutes. Test like potato for doneness.

To microwave: wash and wrap breadfruit with Saran wrap. Leave small opening for steam to escape. Place on microwaveable plate. Microwave on high for 5 minutes. Turn over, microwave for 5 more minutes.

To bake: place breadfruit on a rack on a tin foil lined pan. Fill bottom of the pan with water. Bake in 350° F oven for one hour. Test, cook longer if not ready.

Cooked breadfruit freezes well.

---

**Breadfruit Tempura**

Tempura batter:
- 2 cups flour
- 1 cup sugar
- 1 tsp. salt
- 2 tsp. baking powder
- 2 eggs
- ¾ cup milk

Mix ingredients together. Peel cooked breadfruit and slice. Dip slices into the batter and fry in very little oil on medium or medium-low heat until golden brown. Add more milk for thinner batter. You can use this batter for sweet potato, too.

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**In the garden**

Ulu, or breadfruit, is abundant and growing well in our museum garden. According to the Hawaii Department of Agriculture, it is high in complex carbohydrates, low in fat, and cholesterol and gluten free. It has moderate glycemic index compared to white potato, white rice, white bread, and taro. When cooked, it has the taste and texture of baked potato, and the aroma of baked bread.

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**Museum display re-dedication**

Hole hole bushi are songs Japanese sugar cane workers sang while toiling in the fields. On March 1, at the re-dedication of the HPV Immigration-Labor display, Yuri Castro, our bilingual docent, sang 4 of these short songs, which are usually about 4 lines each. If you closed your eyes, you could imagine you were back 100 years ago...
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**2016**

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Join us for O-Bon Celebration!

Hawaii’s Plantation Village’s 27th O-Bon Celebration

June 3, 2017 (Saturday)
94-695 Waipahu St, Waipahu, HI 96797 - (808) 677-0110
Free Admission and Free Parking

Hawaii’s Plantation Village invites you to join us for a night of fun, dancing, food, and crafts! The blessing and dancing will be held on the Village Lawn (there is very limited seating, we recommend you bring your own chairs and/or mats). We also would like to welcome back Kona Ice’s Shaved Ice Truck and Da Andagi-Guy! Crafts available for purchase will include hand-made items such as one of a kind happy coats.

Blessing begins at 5:30 PM
On the Village Lawn

Dancing begins at 5:45 PM
Dance Groups Performing Will Be:
Waipahu Soto Mission
Waipahu Hongwan Ji
Hawaii Elsa Shinyuuki
Mili Mili Hongwan Ji
Hawaii Shin Kobuki
Iwakuni Dance Group
Akle Taiheiji Yagura Gumi

Food booths open at 4:30 PM
Food Options Available Include:
K’s Bento
Pastele Stew and Rice
Gandule Rice and Chorizo
Spam Musubi
Assorted Musubi
Ono Snacks (Mochi, baked goods, tsukemono, etc.)
Cold Drinks
Kona Ice Shaved Ice Truck
Da Andagi-Guy