

# **Plantation Village News**

94-695 Waipahu Street • Waipahu, HI 96797 • Ph: 808.677.0110 email: hpv.waipahu@hawaiiantel.net www.facebook.com/plantationvillage Summer 2017

# Join us for O-bon Celebration!

## Hawaii's Plantation Village's 27<sup>th</sup> 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 happi 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 Hongwanji
Hawaii Eisa Shinyuukai
Mililani Hongwanji
Hawaii Shin Kobukai
Iwakuni Dance Group
Aiea Taiheiji Yagura Gumi

Cold Drinks
Kona Ice Shaved Ice Truck
Da Andagi-Guy

## 2017 Board of Directors

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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

# SAVE THIS DATE:

### 9<sup>th</sup> 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 anniversay.

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.

# Village Crafters' Happi Coat Sale



Our exclusive one-of-a-kind happi 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.

## The Great Malunggay Festival & Parade

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.

### 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.





#### 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...

#### In the garden

ULU



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.

#### 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 microwavable 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 2 tsp. baking powder

1 cup sugar 2 eggs 1 tsp. salt 34 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.

#### News from:



Hawaii's PLANTATION VILLAGE

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

## Job opportunities: paid and volunteer

We have positions open for paid docents and volunteer docents, English speaking as well as bi-lingual, to serve as tour guides for our walk-in visitors and/or to work with children in our educational programs. Most school programs are held in the mornings so this is ideal for mothers who are looking for a part time job while their children are in school. Docents lead our visitors from all over the world on a 1-1/2 hour tour of the village. A short instructional orientation is provided.

Other volunteer opportunities include landscape and building maintenance of the museum houses, which may involve watering the yard, trimming plants, cleaning and dusting. We also need help with our artifacts collection. We recently acquired a new computer system to catalog our collection, and can use some help unpacking, inspecting, photographing and processing items into our database.

We can work around your schedule. If you have a few hours to spare, or looking for something worthwhile to do, please call us at (808) 677-0110,

