



Plantation Village News

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January 2023

Happy Year of the **RABBIT** **New Years Celebration**

Saturday, February 4, 2023
9:00 am - 2:00 pm

Oli blessing by Uncle Hercules Huihui
New Year's blessing by Konko Mission of Waipahu
assisted by Konko Mission of Wahiawa

Chinese LION DANCE by Lung Kong Physical Culture Club

Cultural ENTERTAINMENT and DEMONSTRATIONS FOOD Booths

KEIKI GAMES and prizes GENEALOGY Information

PLAYBUILDERS OF HAWAII THEATER COMPANY tent by the Bohdi tree

Ethnic FOOD SAMPLING in the Tom Gentry Room from 9 a.m. - 11 a.m.

COOKING DEMONSTRATION by Waipahu High School Culinary Program
in the Tom Gentry Room from 12 p.m. - 1 p.m.

CRAFTS FOR SALE in Gift Shop and Country Store in the Okada Building

Free Admission • Free Parking
(Free shuttle service from Waipahu Elementary)

Celebrating the Arrival of Immigrants in Hawaii: A brief history of their journey

This article profiles when the Hawaii sugar plantation laborers arrived in Honolulu, and what the conditions were like in their home countries that might have given reason for them to leave their families and friends, and to travel to an unknown world. The following is in the order of the month when they will be celebrating their anniversaries in 2023 (see dates typed in bold print).

The Chinese were the first contract laborers to Hawaii. The Chinese fled Kwantung to escape the turmoil of the 1840's Opium Wars, the Taiping Reellion in the 1850s-1860s, and the strife between the Punti and Hakka clans. Their voyage to Hawaii lasted from 50-70 days. The sailing ship THETIS arrived in Hawaii on **January 3, 1852** with 195 immigrants. Eventually about 46,00 contract laborers arrived in Hawaii. This year = 171 yr anniversary.

Okinawan immigrants began arriving on **January 8, 1900** as the Japanese government finally allowed them to leave. Some estimates put their numbers at 30,000-40,000. Conditions in Okinawa were similar to those on mainland Japan. This year = 123 yr. anniversary.

The Koreans suffered from 2 wars - the Sino-Japanese and Russo-Japanese wars, which increased Japanese expansion and domination. The first 102 immigrants arrived on **January 27, 1903**. Most were urban dwellers as opposed to many other ethnic groups who were farmers. Eventually, about 7,000 arrived to work on the sugar and pineapple plantations. This year = 120 yr. anniversary.

Japanese immigration began with the arrival of 921 individuals on February 8, 1885 on board the sailing vessel CITY OF TOKYO. The Japanese described this immigration as "Netsu" - the immigration "fever" sweeping through the southwester prefectures of Yamaguchi, Fukuoka, Kumamoto and Hiroshima in the 1880s. They experienced mounting economic hardships due to food shortages caused by over population and the inability to pay taxes. Eventually about 180 contractor laborers arrived in Hawaii. This year = 138 yr. anniversary.

The Portuguese began arriving on **September 30, 1878** with the arrival of the German Bark PRESCILLA carrying 120 immigrants to "Terra Nova", or "New Land" after 116 days at sea from Funchal, Madeira, Portugal. Many who had sons left their European homeland for fear that their sons would be drafted into the army. They also knew that they would never be able to own land and saw the opportunities in emigrating. Eventually about 20,000 contract laborers arrived in Hawaii. This year = 145 yr. anniversary.

The Filipinos first arrived on **December 20, 1906** bringing 15 individuals on board the steamship DORIC. They were known as "Sakadas," those intending to return to the Philippines. Eventually 120,000 Filipinos arrived. This year = 117 years.

On **December 23, 1900**, 56 immigrants arrived from Puerto Rico on the steamship CITY OF RIO DE JANEIRO and then sent to Lahaina, Maui on the steamer LEHUA to work at Pioneer Mill. Previous hurricanes caused widespread devastation leading to starvation. They traveled to New Orleans, Louisiana, then by train to Los Angeles and/or San Francisco, and then sailed to Hawaii. Eventually, about 5,000 arrived. This year = 123 yr anniversary.

Executive Director: *Evelyn Ahlo*

2023 Board of Directors

President *Deanna Espinas*

1st Vice President *Dan Nelson*

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Carol Takahashi

Yoshiko Yamauchi

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What's blooming in the garden...



Sugar Cane *Saccharum officinarum*
Early Polynesian introduced sugar cane to Hawaii but many of the early varieties introduced have been lost. The sugar cane variety suited for tropical climate and soil probably originated in New Guinea. Hawaiians planted the sugar cane near their dwellings and on the embankments of taro patches. The cane juice was squeezed out of peeled stalks and used as a sweetening agent in medicinal herb formulas, or chewed for a quick energy boost. The first successful sugar company was formed on Koloa, Kauai, in 1835. Small scale local processing was reported to have been going on prior to that date. The resultant industry that developed from this venture has had a tremendous economic and political impact on Hawaii's history.

PlayBuilders of Hawaii Theater Company

February 4 at the Bodhi Tree at Hawaii's Plantation Village

PlayBuilders' mission is to "gather and share real stories that resonate with empower, and connect the many culturally rich and diverse communities of Hawaii." Over the past 12 years, they have created wonderful original plays with community such as "The Waipahu Project", "Wahiawa Remember Wen", and "Dragonfly, the Story of a Young Local Girl's Journey Through Foster Care."

Now, under the guidance of actor-creator Catherine Restivo, MFA, they are currently searching for actors and community members who are willing to work together as an ensemble to create, write, and desing a play about care-giving called "Malama the Caregivers." The play will have a meaningful and positive impact on the lives of caregivers and health care in Hawaii nei.

Please stop by their tent b;y the Bodhi tree and share your story about care-giving or audition. With your permission, they will record your story and possibly use it in the play and/or if you audition, perhaps you will be case to perform next to their experienced actors. In return, they will give you a free sticker that says, "I told my story and I'm sticking to it!"

To learn more about "Malama the Caregivers", please go to www.playbuilders.org or email their producing executive director at Terri.madden@playbuilders.org for more information.

Waipahu High School Culinary Arts Program shines at 30th Anniversary Celebration

Waipahu High School boasts an outstanding culinary arts program. Some of its diners at the student run Marauder Cafe were former Governor David Ige, former Police Chief Susan Ballard, and even former Secretary of Education Arne Duncan to name a few.

The public got to sample the delicious ube bread pudding concocted by culinary students and teacher David Dela Cruz at the 30th anniversary celebration of the Plantation Village held this past September.

In the past 28 years, the culinary program has flourished under the guidance of teacher Elaine Matsuo. She has mentored new teachers David Dela Cruz and MJ Madarang, who are both proud Waipahu alumni. Dela Cruz is also the proud owner of a very successful okazuya restaurant in Tennessee. He has won a few county awards such as best new restaurant. "It's pretty much like a delicatessen. It's kind of unique to Hawaii, where it developed through the plantation era, having all these different cultures bring their cuisine," says Dela Cruz. Fellow culinary teacher, MJ Madarang is also a private sushi catering chef and has 20 years of restaurant experience, including management position.

Mentored by these talented teachers, it's no surprise the program is award winning. It recently won 1st place at Aloun's Farm 9th annual culinary competition, and 2nd & 3rd place at the Food & Wine Localicious competition.

Hawaii's Plantation Village is delighted to have them return to present another food demonstration at the New Year's Celebration on February 4 from 12 p.m. to 1 p.m. We hope to see you there.



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.

Meet the Author: Gail Y. Okawa

March 4, 2023 @ 11 a.m.



Dr. Gail Okawa, author of *Remembering Our Grandfathers' Exile: US Imprisonment of Hawai'i's Japanese in World War II*, will share stories from her book in an illustrated talk, "*Remembering Our Grandfathers' Exile: The Many Infamies of December 7, 1941*," on Saturday, March 4, at 11 a.m. Her ties to Hawai'i's Plantation Village span many decades, mainly in her involvement with saving and restoring the Wakamiya Inari Shinto Shrine, the first building in the Village.

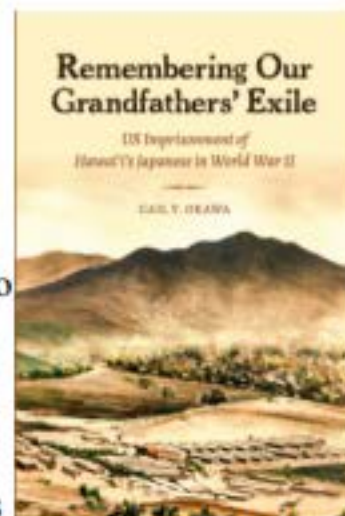
Her book, inspired by questions about her grandfather's internment, chronicles the Hawaii Japanese immigrant experience being exiled to prison camps on the mainland during World War II. It depicts the suffering, challenges, and survival of her grandfather, the Reverend Tamasuku Watanabe, a Protestant minister on the Big Island, and other Issei legal immigrants, who were arrested immediately after the Pearl Harbor attack and held captive in remote prison camps run by the U. S. Justice and War Departments.

Their story is told through internee's firsthand accounts, letters, poetry and other personal and official documents which reveal the highly oppressive conditions that they lived under during the war, even as their sons fought and died in Europe and the Pacific.

We are hoping to feature a traveling exhibit of the Santa Fe Internment Camp in New Mexico where hundreds of Issei from Hawai'i were imprisoned, illustrating that internee experience, alongside our permanent exhibit depicting the Honouli'uli Internment Camp that was nearby in Kunia. Our ongoing Honouli'uli display is available for young and old to see a microcosm of life at that historical site.

Dr. Okawa is an English professor, retired from Youngstown State University-Ohio, and was a visiting scholar at the University of Hawaii's Center for Biographical Research over the years from 2003-2019. In August, 2020, her book was published by the University of Hawai'i Press.

Please come and meet the author and other local residents who had friends and relatives in these internment camps. We hope to have pictures and information on other camps on the mainland as well as in Hawai'i. Limited amount of books will be available for \$26.



Hawaii's Plantation Village Membership Meeting: Fun & Delicious



Ethnic Tasting Menu

Puerto Rican Bacalao salad Filipino pansit

Japanese sushi Chinese gau gee

Hawaiian kalua pig slider Korean kim chee pancake

Dessert

Okinawan andagi Portuguese malassada

Sugar Cane Mocktail

Those who attended our 2023 Membership meeting held this past Saturday in the Tom Gentry Room were treated to an awesome plating of ethnic foods representing the culture of the sugar plantation workers, and a fun-filled afternoon of BINGO... 31 lucky winners received gift certificates to redeem in the Gift Shop and Country Store.

The meeting started with the motion to approve the current board members; the motion was passed with no objections. This was followed by a slide show of the construction projects and events held during the year 2021-2022. A brief summary of upcoming events planned for this year was provided, including our next big event, the June 3 Obon Celebration.

It was great seeing old members that we haven't seen since the pandemic began, and we welcome the many new members that recently joined.

Please continue to support us in 2023. See you at the next membership meeting in January 2024!

Hawaii's Plantation Village Gift Shop

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

and
Country Store



Oh, so kawaii...soft dolls sitting on their own zabuton cushions.



A monkey lover's cache of ceramic ware that are fun to look at!



Year of the Rabbit quilt by Donna Wong features Zodiac animal signs.



Crocheted Year of the Rabbit mochi with tangerine on top.



Colorful Hawaiian print grocery bag that folds.



Hawaii's Plantation Village mug with scenic drawing of buildings and train. "Preserving" cookbook on how to make pickles and other preserves.



Okinawan deigo flowers.



4 individual mini charcoal fueled hibachi, boxed. It can be used to grill individual portion.

.... At our next event, be sure to take a silly picture at our Puuloa #7 Train Photo-op Selfie Station

