



Plantation Village News

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September 2021

Honoring our Filipino War Veterans

Exhibit of artifacts and the legacy of immigrants in wartime Hawaii



Two traveling exhibits currently on display in our museum focus on the forgotten contributions of Hawaii's Filipinos in World Wars I and II. The exhibits, created by the Filipino-American Historical Society of Hawaii illustrates the fragile and paradoxical colonized-colonizer relationship.

Sakadas and Soldiers: Hawaii's Filipino Americans in WWI

Although we observe Veteran's Day each year, few of us recall the day was originally called Armistice Day, which commemorated the end of World War I in the 11th hour on the 11th day in the 11th month of 1918. Even fewer of us know about the *sakadas* (Filipino plantation contract workers) recruited into the Hawaiian National Guard, Hawaii Naval Militia, U.S. Army and U.S. Navy from 1915-1919.

While WWI mostly played out in Europe, Territorial Governor Lucius Pinkham and Hawaii sugar planters were concerned the U.S. military would be unable to protect Hawaii, and they insisted on developing a strong militia to protect their territorial and commercial interests. Over 4,000 Filipinos rallied to serve in the Hawaiian National Guard where they were promised paths to citizenship and higher pay.

By the war's end, however, the *sakadas* were needed back on the plantations. The *sakadas* were publicly vilified, leading to the breaking of promises made during their recruitment. Their experiences, contribution and legacy have been overlooked by historians, for their story illustrates the first time promises were made and not kept by the United States and Hawaii Territorial governments.

Loyalty and Valor: Hawaii's Filipino & Filipino American Soldiers

The story and contributions of the First and Second Regiments during WWII is better known. These regiments were formed by Filipinos—both U.S. citizens and nationals—living in the U.S. and Hawaii, and they played a critical role in securing Gen. Douglas MacArthur's return to the Philippines.

The WWII exhibit shows the crucial role Filipinos and Filipino Americans played in liberating the Philippines from Imperial Japan's occupation. The 2018 Congressional Gold Medal awarded to Filipino WWII veterans, "Loyalty and Valor" is not only a testament to the heroics and sacrifices of Filipinos and Filipinos but also, once again, to promises made and not kept by the United States.

Admission to the exhibit is free and open to the public during regular Museum hours Monday to Friday 9 a.m. to 2 p.m. Face masks and social distancing are mandatory.

WWII EXHIBIT

The bombing of Pearl Harbor shook life to the core. A second or even third wave of bombings was now on everyone's minds, and an eventual invasion was a real possibility. The Territorial government issued a curfew and blackout the following day.

Six months later, the destruction of the Japanese carrier fleet at Midway reduced the fear of invasion, and things slowly returned to a state of normalcy.

The plantations slowly went back to work, and even children were enlisted to put food back on the table.

Visit our museum exhibit to see how the black out light worked, and view other memorabilia from wartime Hawaii.

VFW Voice of Democracy Scholarship Program

The Veterans of Foreign Wars has offered this scholarship program since 1947 to students in grades 9-12. Students compete by writing and recording an audio essay. This year's theme is: *America: Where do we go from here?* State winners receive a trip to Washington D.C. and a monetary award. Deadline to file an entry is Oct. 31, 2021.

For more information and to obtain an application, please contact Frederic Chang at (808) 366-0537 or email: fchang217@gmail.com.



As Hawaii's Plantation Village looks forward to celebrating its 30th Anniversary next year we want to reflect on the past years as to how it all started, beginning even before the museum was dedicated in 1992. Future articles will highlight the eight ethnic groups represented here plus others who contributed to the sugar plantation contract experience.

It all started in 1966 when Goro Arakawa of Arakawa's Department Store in Waipahu, and Hideo "Major" Okada Oahu Sugar Company Plantation, got the idea to develop the Waikele Stream flood plain into a part that would reflect and preserve the lifestyle and culture of plantation peoples so that their children might know about their roots. The land was rezoned, and in November 1972 it was dedicated in conjunction with the Oahu Sugar company's Diamond (75th year) Jubilee.

The Friends of Waipahu Cultural Park was formed as a non-profit corporation in May of 1973, with Arakawa, Okada, Saxon Nishioka, and Jack Lindsey obtaining financing for plans and construction on approximately 49 acres. Immigrant life from the late 1800s to the present would be depicted for the Chinese, Portuguese, Japanese, Korean, and Filipino ethnic groups, and the host Hawaiian culture.



A temporary office was established on Waipahu Street just below Waipahu Elementary School. The site was used as a base-camp for volunteers to access the future Cultural Garden Park to clean up the area of trash and weeds. Additionally, an exhibit room was opened and when artifacts were requested from the community, it was a place to store the collected items for use later as the buildings were built.

Lasting Gifts to our Museum

Hawaii's Plantation Village is honored to receive the wonderful gifts of support from those who are no longer with us.

Amy Sakuma, a long time docent, supporter and coordinator of our annual Obon celebrations, died on September 4, 2018 at 93 years. We remember Amy's smiling face, the stories she always shared with us, and her organizing the many bon dance groups at our annual Obon festival.

Herman Takeshi "Take" Toma was another supporter whom I met at one of our annual HPV membership meetings. Take Toma invited me to speak about Hawaii's Plantation Village at the monthly Waipahu High School alumni gathering at Gytaku Restaurant. A few months later, we were saddened to learn of Take's death on March 19, 2018 at 81 years.

Estate representatives later contacted us to share that Amy Sakuma and Takeshi Toma made arrangements to bequeath generous funds to support Hawaii's Plantation Village. **Mahalo, Amy and Mahalo, Takeshi for your memorial gifts to Hawaii's Plantation Village for which we are truly grateful.**

Deanna Espinas, Board President

Generous donations from our supporters help sustain our museum for future generations to enjoy. Please consider including a bequest to Hawaii's Plantation Village in your will, trust or other estate plans.

We were sadly informed by Beverly Keever of the death of her husband, Chuck Keever, on Friday, September 3, 2021. Services in Hawaii are pending. Beverly and Chuck have been dedicated supporters of Hawaii's Plantation Village. Chuck, an attorney, was instrumental in helping us with the legalities of operating the Friends of Waipahu Cultural Park dba Hawaii's Plantation Village. Beverly recently donated Chuck's meticulous records of our organization's incorporation. We will share more information about Chuck Keever in our next newsletter.

Executive Director:

Evelyn Ahlo

2021 Board of Directors

President Deanna Espinas **1st Vice-president** Dan Nelson **2nd Vice-president** William Rol

Treasurer Glenn Ifuku Clement Bautista Robert Castro Lorene Ono John Shockley Carol Takahashi

Yoshiko Yamauchi Stephen Yuen

Hawaii's Plantation Village Gift Shop

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

and
Country Store

Vintage Kimonos, Obis & Tabis available



It is not too early to start your Holiday shopping. Help support Hawaii's Plantation Village by shopping our large supply of locally handmade items created by our Village Crafters. For a limited time only, we have beautiful kimonos and obis donated by our members and friends. Our Country Store of vintage merchandise has been so successful that we are extending the shop indefinitely. Shop here for unique platters, bowls, collectible figures, planters and plants.

Also available are fun crocheted dolls and animals, Asian print lunch bags and zipper purses, patchwork potholders, wooden washboards, and our best-seller neck pillows and net scrubbies.



What's growing in the village



Breadfruit aka "ulu"

Breadfruit is in the family Moraceae that contains more than 1,100 species, including banyans, figs and mulberry; all have milky latex; many of which are in the genus Artocarpus.

Breadfruit can be roasted, steamed, boiled, fried, or used in breadmaking. Fried chips are sold commercially. Flour can be made from dried breadfruit and used as a substitute. The ripe fruit is prepared as a dessert and used to make pies, cakes and other sweets.

Recipe: Ulu with Portuguese Sausage

Breadfruit	Garlic
Portuguese Sausage	Tomato sauce
Green onion stalks	Olive oil
Parsley	

Cut the breadfruit into wedges. Peel the skin off and steam with all the other ingredients.

Test for doneness by poking the breadfruit, which should have the consistency of cooked potatoes.

Left overs can be fried in butter for breakfast.

Volunteers Needed!

We have many opportunities for volunteer service at Hawaii's Plantation Village. Whether you have 2 hours or 20 hours to spare each week, we want you! We need docents to lead tours; grounds-keeping and general house cleaning; computer savvy volunteers who can help with social media and virtual merchandising. Please call our office at (808) 677-0110 Monday to Friday. Due to Covid restrictions, we are not open on weekends until further notice.

Come and join our ohana; we look forward to working with you. Groups or individuals are welcome.

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

News from:



**Hawaii's
PLANTATION
VILLAGE**

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

Hawaii's Plantation Village Cookbook

Celebrating Hawaii's Plantation Village 30th Anniversary

Everything Preserved, Dried, Pickled – Fruits, Vegetables, Meats, Fish and Plants....

This will include vegetables, meats, fruits, fish and also plants that you can use to make teas, etc.

Dig into your family recipes or even your special one or ask your neighbor how they made that “ONO” dish!! and submit them to our upcoming cookbook for 2022.

PLEASE ATTACH THIS TO EACH RECIPE(S) DEADLINE: DECEMBER 1, 2021

Name: _____

Phone: _____ Email: _____

Name of recipe: _____

Ethnic/Origin (Japanese, Local, etc.) _____

Please share a story of your recipe that is being submitted: why this recipe is special to you, background story of it, and/or what occasion it is prepared for. If you don't have a recipe, but got a story or a memory, submit them too!!

Email recipes: cookbook96797@gmail.com OR mail to: Hawaii's Plantation Village; 94-695 Waipahu St.; Waipahu, HI 96797 Attn: Evelyn Ahlo

If multiple recipes for the same food items are received, only 1 recipe will be printed, however, we will try to include all food stories for that recipe.

We, at HPV Cookbook Committee say **“Thank you”** in advance to each and every one and appreciate all the recipes and stories that are submitted.

