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Nikkei Kigyo Recognition Banquet will be held on Friday, April 3 at Nani Mau Gardens. The two longstanding and outstanding Nikkei companies in East Hawaii who will be honored are: Yamada & Sons Inc. and Café 100. Roland and Jan Higashi are co-chairs. Roland & Jan Higashi, co-chairs. The proceeds from this banquet benefits our Scholarship Fund and helps us to perpetuate and preserve the Japanese culture through special activities, such as Kodomo No Matsuri and Bunka No Hi.

Our friends from Shibukawa Ikaho Hot Springs Association will be in Hilo for the Merrie Monarch Festival.

Kodomo no Matsuri will be held on May 2. More info for that event will be announced later, but save the date. Shibukawa city will be holding their annual King Ka-

lakaua the Merrie Monarch festival in early July. Dwayne Mukai, 1st VP and I plan to attend.

The annual Ireito Service will be held on Sunday, August 23 at the monument at Alae Cemetary which was dedicated in 1939 through the efforts of the late Senator Sanji Abe to honor deceased Japanese immigrant. Delbert Nishimoto and Hiroshi Suga, co-chairs.

The Friendship Golf Tournament is in September. More details later. Perennial chair Allan Sasahara will be organizing the tournament for all to enjoy.

> Ja mata ne, Mike Miyahira



7th Annual Nikkei Kigyo Recognition Banquet

honoring



YAMADA & SONS, INC. and CAFÉ 100



Friday, April 3, 2020—Nani Mau Gardens 5 pm No Host Cocktails & Pupu 6 pm - Buffet Dinner and Program

*Member Reservation form enclosed

Soboro - Ground Chicken Rice Bowl

Recipe compliments of Audrey Wilson which she demonstrated and shared at Bunka No Hi

2 tablespoons sugar

- 1 pound ground chicken 2 tablespoons mirin
- 4 tablespoons soy sauce 2 tablespoons sake
- 1 tablespoon ginger juice, grated
- 4 large eggs
- 2 teaspoons sugar

1/4 teaspoon salt

Green vegetables such as green peas, edamame, or French-cut green beans-steamed for 3-4 minutes.

2 cups cooked rice

Place chicken, 2 tablespoons sugar, 4 tablespoons soy sauce, mirin, sake and ginger juice in nonstick pan and break up chicken into small pieces. Cook until all liquid is evaporated.

Whisk eggs with 2 teaspoons sugar and salt, pour into hot nonstick skillet and using chopsticks, vigorously scramble to break up to size of ground chicken.

Place 1/2 cup rice in bowl, top with ground chicken, eggs and green vegetables. Makes 4 bowls.

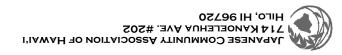


Welcome new members who joined since last newsletter

Tracy Bufil & Haley Agbayani Robert Kobayashi Tracy Nagamine Gordon & Gail Takaki Edythe Vassall

Margaret Almada Collins Wataru Kohashi Stella & Dennis Nojiri Sandra & Myles Tomiyama









JAPANESE COMMUNITY ASSOCIATION OF HAWAI'I

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President's Message – Mike Miyahira

Akemashite omedeto gozaimasu! Happy New Year! Best wishes for a prosperous year, this, the year of the Rat.

According to the 2020 Chinese horoscope, the Lunar New Year starts on Saturday, January 25th and ends on February 11th, 2021. The Rat is the first sign of the 12 animal cycle of Chinese Astrology, and for this reason, 2020 is considered a year of new beginnings and renewals. The Rat Year is going to be a strong, prosperous, and lucky year for almost all Chinese zodiac signs. Everyone will show

determination regarding their goals, aspirations, and even their hobbies. This is a great year for founding and evolving. Those who plan to buy real estate, to

会長挨拶

start a business or to invest money in a long-term project have great chances of being satisfied in the future. But, beware! This type of initiatives will only

be successful if they are carefully planned.

We plan to have another full calendar this year. Dwayne Mukai, in charge of our relationship with Shibukawa City, sent 45 pieces of artwork done by students at EB DeSilva Elementary School. The artwork portrays Hilo and the Big Island and will be on display in Shibukawa for several weeks. Later this year, Shibukawa will be sending us their student artwork which

we'll put on display.

On April 3, the 7th annual

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Bunka No Hi; Japanese Culture Day

Held on Saturday, November 16, 2019, this year's cultural festival was dedicated to the late Barry K.

Taniguchi. Barry Taniguchi passed away in September 2019. He will be remembered for many things including his leadership of KTA Superstores, and his support for many community wide organizations and initiatives that sought to make the Big Island a better place to live and raise a family. Barry was a big supporter of the

Japanese Community Association of Hawaii and its

This year's event started with an Omikoshi Parade

文化の日

from the County Building to Sangha Hall. Leading the procession were Grand Marshal Larry Isemoto

and our 2019 Cultural Treasures, AJA Veterans Isamu Kanekuni, Wataru Kohashi, and Joe Sugawara. Our thanks to Larry Omura for his assistance with our Omikoshi, and Rev. Naohiro Hotta of the Hilo Daijingu for his blessing for the Omikoshi and all parade participants.

Also recognized at the event were senior members who are

age 90 and over including Hazel Fujimoto, Shinae Hirano, Larry Isemoto, Toyoko Ishizu, and Kazue Kaide.

Bunka No Hi, to Page 2

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Event Calendar

- Fri., April 3—Nikkei Kigyo Banquet
- Saturday, May 2 Kodomo No Matsuri at Sangha Hall



Save the Date!









Bunka No Hi featured many traditional demonstrations and exhibits including a Bonsai by the Hilo Bonsai Kyoshitsu, tea ceremony by Urasenke Hilo Shibu, ikebana by Ikenobo School of Ikebana and MOA Sangetsu Kohrinka, Washi Chigiri-e display by students of Lily Nakao, koto demonstration and performance by So-shin Kai Hilo and Darin Miyashiro, aikido demonstrations by members of Aikido of Hilo (4th photo, right), cooking demonstration by Audrey Wilson of AJ & Sons, and demonstrations of Gyotaku by Laron Takeo Kageyama.

Calligraphers Rev. Junshin Miyazaki, Rev. Satoshi Tomioka, Aki Baba, and Hiroshi Suga were on hand to do calligraphy for a small

Shichi-go-san Kimono Dressing/pictures taking for girls 3 & 7, and boys age 5 was offered. Experienced kimono dressers dressed the children in full regalia. Keiko Fujishita, a professional kimono dresser from Japan dressed (see 3rd photo on right) Michelle Soga, Stacie Waltjen, Carol Ginoza-Arikawa and Sharon Wong in beautiful kimono. We





Grand Marshal Larry S. Isemoto

With his long involvement in local community, business and cultural organizations, Saturday's theme of 'OKAGESAMA DE' ("I am what I am because of you."). Isemoto truly appreciates everyone.

Larry "Juice" Isemoto and family would like to thank everyone for the leis, hugs and good wishes bestowed upon him at Bunka No Hi.

Arigato gozaimashita! Larry Isemoto and family



were treated to a demonstration of Calligraphy artwork on a major scale by Khou Sekine on stage from Japan. (2nd photo on right). She teaches calligraphy and abacus and actively works to preserve the tradition of calligraphy and performs regularly at various events and ceremonies in Japan. Khou donated the three art pieces which were auctioned to the highest bidder and benefited ICAH.

Puna Taiko was the prelude and closing performance and led the bon dance that closed the festival.

Food concessions included: Puna Hongwanji,

Hilo Hongwanji BWA, Kumamoto Doshi Kai, Puna Taiko, Yamaguchi Kenjin Kai, Hilo Hongwanji Preschool, Fukushima Kenjin Kai, and Hiro's Place.

We would like to thank our event sponsors; KTA Superstores, Gladys and Roy Sonomura, Larry and Beatrice Isemoto, Council Chair Aaron Chung, and Council Members Sue Lee Loy and Matt Kanealii-Kleinfelder and to everyone who shared their talents and participated in the program, displays, demos. A big mahalo to our hard working committee and the public for making Bunka No Hi a huge success. Jan Higashi & Jane Miyasaki, event Co-Chairs











Photos courtesy of Gareth Makino and Mahea Paiva

