

SAVE THE DATE

Okinawan Festival at the Hawaii Convention Center
September 1, Saturday, 9 a.m. – 9:30 p.m.
September 2, Sunday, 9 a.m. – 4 p.m.

OGSH 25th Anniversary, “Keishoo”

Bonenkai 2018, Hawaii Okinawan Center, Legacy Ballroom
November 3, 2018, Saturday, 10 a.m.

Registration due August 18, 2018. Form attached.

Registration after the due date will be accepted.

e-Newsletter

2018
AUGUST



OGSH at the Festival on the First Floor

OGSH's booth will be dedicated to storytelling by Nyla Fujii-Babb on Okinawan Folktales. It will be on Saturday and Sunday, at 10 a.m., 11 a.m., 1 p.m. and 2 p.m.

Short Stories VII will be on sale. The latest edition features stories highlighting the nissei experiences.

Okinawan Genealogical Society of Hawaii
c/o HUOC
94-587 Ukee Place
Waipahu, Hawaii 96797

OGSHnews@gmail.com

Membership Meeting Notice
Saturday, August 18, 2018
9 a.m.—12 p.m.
Serikaku Chaya

AGENDA

- I. Call to Order
- II. Secretary and Treasurer's Report
- III. Committee Reports
- IV. Announcements
- V. Speaker: Kazufumi Taira,
graduate (PhD) student at East West Center
- VI. Discussion: OGSH
- VII. Research and Committee Work

Meeting Report Saturday, July 21, 2018

Attendance

Members: 48

New Members: 0

Visitors: 8

Treasurer's Report

Income: Membership Dues, Donation,
and Guide book sale

Expense: Newsletter printing and Bookmarks

Secretary's Report: Newsletter

Synopsis by guest Charlene G.

Photos by Curtis S.

Recording transfer by Jameson R.

Rodney's Words of the Month

Okinawan food cuisine...how many have you eaten?

Rafutei, Ashitebichi, Nakami, Mimi-ga,
Goya champuroo, Nabera, Nigana, Yagijiru, Irabu,
Kubuirichi, Ikasumijiru, Chinsuko, Juushi,
Hanaboro, Buka buku tea, Sata andagi , & Tuga tsuke.

Source: The Traditional Culture of Okinawa (OPG 2000)

Okinawan Consciousness and Identity Salience and Development among Okinawan University Students Studying in Hawai'i

Taira, Kazufumi; Yamauchi, Lois A.

Journal of International Students, v8 n1 p431-452 2018

"After Japan's annexation in 1879, Okinawa came under the unprecedented influence of Japanization. This research examined how learning in Hawai'i influenced the Okinawan sense of identity of 11 Okinawan students.

Grounded theory analysis of interview transcripts indicated that students became more conscious as Okinawan through encounters and interactions with local people, including Okinawans, and Hawaiians in Hawai'i, and Okinawan events and activities there. Participating in an Okinawan club at the university provided opportunities for the students to express their Okinawan identity, interact with club members, and take responsibility as representatives of Okinawa, which promoted students' Okinawan consciousness and identity salience."

<https://eric.ed.gov/?id=EJ1166747>

We requested for the synopsis by Charlene Gima and it was submitted by Cheryl Nakasone. Ippee Niffee Deebiru to Sensei Nakasone and her students Charlene, Jeff, and Corey.

Tracing the Roots of Kumiwudui with OGS

On July 21, 2018, members of the Okinawan Genealogical Society of Hawaii spent an entertaining morning learning about the roots of *kumiwudui* (kumiodori in Japanese), the classical dance-drama of the Ryukyu Kingdom. Cheryl Yoshie Nakasone-sensei, director of Jimpu Kai USA Kin Ryosho Ryukyu Geino Kenkyusho, Hawaii Shibu, and three of her students, Corey Zukeran, Charlene Gima, and Jeff Nishihara, gave a talk and demonstration of the art form as taught by the school's founder, Kin Ryosho-sensei. The talk was the third and last presentation marking the 25th year since Kin-sensei's passing in 1993; the first was in New York at the New York Buddhist Church on April 27, and the second was on Maui at the Maui Okinawan Cultural Center on June 23. Although the OGS is an organization that focuses on tracing personal ancestry, the talk by Jimpu Kai helped to explore the context of the culture that is a part of every Okinawan's heritage.

The talk covered the history of *kumiwudui*, which was created by Tamagusuku Chōkun and first performed in 1719. A combination of Okinawan language and stories with influences from Nō and Kabuki, *kumiwudui* used the Shuri dialect of the Ryukyu court with the poetry of *ryūka* and classical music and dance. *Kumiwudui* was performed on the occasions of the crowning of the new king, in ceremonies that took their name, *Ukwanshin* (Okansen) from the "crown ships" that arrived bearing the Chinese emissaries from the Chinese emperor and the crown for the king. The Chinese emissaries and their servants would stay for months, and as a result, new entertainment was created for them. *Kumiwudui* was performed exclusively for the king and a select few guests, and it remained a strictly aristocratic art form until 1879, when the kingdom was dissolved and became Okinawa, the last prefecture of Japan.

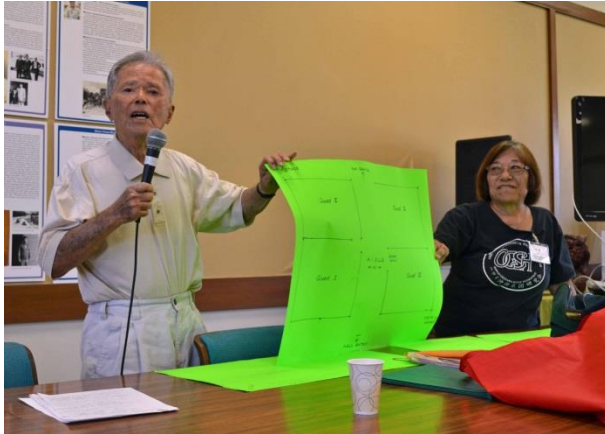
After 1879, the court artists were left to fend for themselves. A few kept up the tradition of *kumiwudui* in the privacy of their homes, while others took to the theatres and adapted the art form to the needs and desires of a different kind of audience. Eventually, at least two forms of *kumiwudui* evolved: the one performed in the commercial theatres (*shōgyō engeki kei*), and the one passed down in certain families like the Kin house, what Yano Teruo has called "Shuri-style" *kumiwudui*. The differences are subtle but telling, ranging from the pronunciation of words, the intonation pattern (*tonae*), the gestures, and the feel of the music.

A demonstration of the Shuri style followed with a scene from *Hanaui nu En* (*Murikawa nu Shi*), depicting the encounter between Utudaru and her son with a woodcutter while they search for her husband, Murikawa nu Shi. The woodcutter speaks in an unusual style that (as Nakasone-sensei said) is not "the way a person from Yambaru speaks" but rather "the way a person from Shuri thinks a person from Yambaru speaks." Utudaru is distressed to hear from the woodcutter that her husband has suffered from poverty and hardship since they parted twelve years ago, but she is moved to hear how he has kept up his spirits despite everything. The scene ends when the woodcutter tells them to ask for more information at a nearby port town.

Through the experience of the demonstration, the audience could see and hear the difference in the two styles. Although the commercial style is now dominant in Okinawa, a few people still practice and perform the Shuri style, and in 2015, Jimpu Kai USA successfully performed *Hanaui nu En* with a cast from Hawai'i at the National Theatre Okinawa. As theatre scholar Yonaha Shoko suggests in her review of the performance, the marked differences that she could perceive—between the style of Jimpu Kai USA on stage and that of other dance schools—could be traced back to Jimpu Kai's dance origins in the *Ukwanshin* of 1869, implying a clearer connection to the classical tradition of the Ryukyu court. While the Shuri style may have disappeared after Kin-sensei's passing in 1993, the 2015 performance marked the successful return of the Kin style to the stage after a hiatus of over a decade. The roots of *kumiwudui* run deep into the history of Ryukyu, but the branches still flourish and survive—even far away in today's Hawai'i.

Guest Speakers: Cheryl Nakasone and the Jimpu Kai USA Ryosho Ryukyu Geino Kenkyusho
They will be doing a similar presentation at the Okinawan Festival on Saturday, September 1, 2018, 2:20 p.m.





REMINDER ANNOUNCEMENTS:

1. OGSB Member Application and Update Form

Because of outdated and missing member info, we have sent out revised member application forms. Please try to provide all requested information and return it promptly to ogshnews@gmail.com.

The plan is, after verifying that your 2018 membership dues have been paid, your name will then be printed in the 25th Bonnenkai program. Thank you for all your cooperation. Submit to Susan R. or Theresa T.

Membership Application attached.

2. Bonenkai Donation Solicitation

If you, your pal, your coworkers, your uncles or your aunts know of a business from which you could solicit a prize, a gift certificate, or some monetary donation, please ask them! It could make for a better Anniversary Celebration and, they could get an "Okinawan sanctioned" promo for their business in return. Contact Stan U. with your donation detail at the next meeting or at suehar001@hawarii.rr.com, or call 455-2442.

Bonnenkai Application attached.

3. Recipe or Food Memories

If you have a recipe to share or food memory or memories to share, please submit to ogshnew@gmail.com.

Recipe or Food Memories Application attached.





REV. 4/2018

OGSH MEMBER APPLICATION / Update

Application /Update
For OGS/HUDA use only.
Info will remain confidential.

Name: _____
PRINT: Last First M.I / Maiden

New Member Month/Year Joined: _____

Current Member Month/Year Joined: _____

Address: _____

Phone: _____ Birthdate: _____

Email Address: _____

I would like a Newsletter sent via: Mail Email No Newsletter required

Club Affiliation(s) / Family's Okinawa home town: _____

Family Name(s) you are researching: _____

In Case of Emergency, please contact:

PRINT: Full Name Phone Relationship

I would enjoy participating in the following activities:

- Group Projects: Short Stories; Library; Bookmarks; Presentations; Fundraising)
- Committees: Food; Aloha; Bonenkai; Okinawan Festival
- Information Technology (Computer; Data Base; Graphic Arts)
- Japanese/English Translation
- Leadership (OGSH Officers)
- Other: _____

Initial & Date	
Aloha Committee	_____
Treasurer/Payment	_____
Recording Secretary	_____
Corresponding Secretary	_____

SUBMIT TO OGS SECRETARY: ogshnews@gmail.com; OGS 94-587 Ultee St. Waiolahu, HI 96792; OR AT NEXT MEETING.

SAVE THE DATE!

NOV 3, 2018

November 3, 2018
Hawaii Okinawan Center
Legacy II Ballroom
10:00 a.m. – 2:00 p.m.
Aloha attire.
Ryukyuan attire.
Lounge attire.

Celebrate our
25th Anniversary
With Fun, Folly,
Fellowship, Fabulous
Quisine & Fine
Entertainment!

OGSH
25th ANNIVERSARY
Contributions welcomed...
Pupus
Desserts
Paper goods &
Plastic Utencils
Accepted.

OGSH
25th ANNIVERSARY
Donations accepted...
Gift Prizes
(preferably wrapped)
Gift Cards
Potted Plants
Monetary

Age 13 & older
\$35

Age 8-12: \$15
Age 0-7: Free

10am - 2pm

SAVE THE DATE!



OGSH 1993 -2018
SILVER ANNIVERSARY CELEBRATION
Member Attendance Registration

Member Name(s):		x \$35 = \$
Age 0-7 Name(s):		Free = \$
Age 8-12 Name(s):		x \$15 = \$
More Guest Names:		x \$35 = \$
	Sub-Total:	\$
	2019 - \$10 Membership Dues:	\$
	Donation:	\$
	Total:	\$

Check payable to: Okinawan Genealogical Society of Hawaii
Mail, w/ form, to: OGSB - Bonenkai
45-125 Awele Place
By Aug. 18, 2018 Kaneohe, HI 96744

The Chuzan Group would like to add memories and recipes as part of OGSB 25th Anniversary.

“Have you ever wondered what the food you eat everyday can tell you about where you come from? Have you ever wondered why people from different parts of the world eat different types of food? Do you ever ask yourself why certain foods or culinary traditions are so important to your culture? There is more of a connection between food and culture than you may think.

On an individual level, we grow up eating the food of our cultures. It becomes a part of who each of us are. Many of us associate food from our childhood with warm feelings and good memories and it ties us to our families, holding a special and personal value for us. Food from our family often becomes the comfort food we seek as adults in times of frustration and stress. ...

On a larger scale, food is an important part of culture. Traditional cuisine is passed down from one generation to the next. It also operates as an expression of cultural identity. Immigrants bring the food of their countries with them wherever they go and cooking traditional food is a way of preserving their culture when they move to new places.

Continuing to make food from their culture for family meals is a symbol of pride for their ethnicity and a means of coping with homesickness. Many open their own restaurants and serve traditional dishes. However, the food does not remain exactly the same. For example, some ingredients needed to make traditional dishes may not be readily available, so the taste and flavor can be different from the taste and flavor of the dishes that they would prepare in their home countries. Additionally, when immigrants sell food in another country, they do not only sell it to people from the same countries as them, but to people from different countries. Therefore, they have to alter the original dishes to cater to a wider range of customers with distinct tastes and flavor preferences. Alterations to original dishes can create new flavors that still retain the cultural significance of the dish.

What stays the same though is the extent to which each country or community’s unique cuisine can reflect its unique history, lifestyle, values, and beliefs.”

What Food Tells About Us <https://freelymagazine.com/2017/01/07/what-food-tells-us-about-culture/>

Do you have a food memory to share or a recipe?

“We all have our food memories, some good and some bad. The taste, smell, and texture of food can be extraordinarily evocative, bringing back memories not just of eating food itself but also of place and setting. Food is an effective trigger of deeper memories of feelings and emotions, internal states of the mind and body.”

John S. Allen’s The Omnivorous Mind

Or those who are able to attend or attended the OGSB meetings, what makes the refreshment table special? For those who are able to create a dish, would you like to share your recipe?

“Sharing mealtimes is good for your mental health. Whether it be through sharing experiences with family and friends, winding down with company, bonding with family members or just having someone to talk to, mealtimes provide a great opportunity for us to set aside a specific time of the day or week to give us time to socialize, relax and improve our mental health.”

<https://www.mentalhealth.org.uk/a-to-z/m/mealtimes-and-mental-health>

Write to:

OGSBnews@gmail.com

Subject line: Food

Submit your special memory of food or a recipe.

Sign your name as you would like it to appear.

Deadline: October 10, 2018