

Hawaii Kotohira Jinsha Hawaii Dazaifu Tenmangu

April 2017



The annual Sake Appreciation Festival was held on Sunday, March 5 from 3:00 pm. The shrine's Sake Appreciation Festival was initiated to acknowledge the gift that alcoholic beverages made from rice like *sake* and *shochu* are to the world and our lives.

MAHALO

for your donations

Bill & Keiko Doughty
Masako Fujii
Bryson Goda
Hankyu Travel International
Bob Harada
Arthur & Becky Isa
Chinatsu Kado
James & Melba Kurashige
Milton & Kathy Kwock
Mike Lee
Steven Miwa
Takeyuki & Hanae Miyamoto
Roy Morioka
Shinken & Marilyn Naitoh
Jeanette Nakata
Craig & Diane Nishida
Akiko Sanai
Masatoshi Shamoto
Gary & Linda Shinsato
Eiji Sugawara
Alice Sugimoto
Sugimoto Ohana
Masa & Irene Takizawa
Naomi Teramoto

Sake Appreciation Festival

Sake, a byproduct of rice has long been a vital part of Japanese culture.

Sake's strongest connection with Japanese culture lays in its traditional indispensability at social gatherings, festivals, ceremonies and rituals.

Whether imbibed during

Sansankudo at a Shinto wedding ceremony or at a festival, sake has symbolized the miracle of nature.

Much Mahalo to **Bob Harada** for performing the *Shishimai* and to Dance Master **Hanayagi Mitsujiyuro** (Bryson Goda) for performing *Kotobuki Sanbaso*.



MAHALO

Volunteers

Bryson Goda
Kathy Hamada-Kwock
Bob Harada
Arthur Isa
Kell Komatsubara
Milton Kwock
Mike Lee
Marilyn Naitoh
Shinken Naitoh
Craig Nishida
Diane Nishida
Gary Shinsato
Linda Shinsato
Wayne Takenaka
Naomi Teramoto
Val Tsutsumi

Portuguese sailors and explorers, followed by priests and merchants, left culinary footprints wherever they traveled over the centuries - from Mozambique to southern Japan; from Southeast Asia to Brazil; from Goa in India to Macau in China.

Blown off course during a storm in 1543, Portuguese traders were shipwrecked near Tangeshima island off the southern coast of Kagoshima, Japan.

Intrigued by the Portuguese firearms, the local *Daimyo* lord bought two guns from the sailors and commissioned his swordsmith to make copies. The *Daimyo* then asked the Portuguese for shooting lessons.

In 1549, Jesuit missionaries settled in Japan. Eager for more firearms, the Japanese warlords

welcomed trade with the Portuguese. Along with trade, the Portuguese brought Christian missionaries and in 1549, Francis Xavier established Japan's first mission at Kagoshima.

In 1577, Joao Rodrigues arrived in Japan at the age of 15. Born in Portugal in 1561, Joao was a cabin boy on a Portuguese ship and became a Jesuit missionary in 1577. Rodrigues was soon able to speak Japanese fluently, which earned him the nickname, "the interpreter." He served as an interpreter for both Toyotomi Hideyoshi and Tokugawa Ieyasu.

Living in Japan for 33 years, he wrote a book considered one of the key historical chronicles of Japan - *Historia da Igreja do Japao* ("This Land of Japan"). He also wrote a book on Japanese grammar for missionaries to

master the Japanese language.

Missionaries and traders arriving in the mid-16th century brought many Western customs, foods, European fashion and tobacco.

The most enduring legacy of the Portuguese may be the influence they had on Japanese cuisine. They introduced chili peppers and corn - both of which originated in the Americas, as well as the use of beaten eggs and sugar in cooking. While sugar was used extensively in Japanese cooking, it was extremely expensive.

Sugar became more affordable when the Portuguese brought it in for trade, and a craze for *nanban kashi* sweets was born.

Three types of *nanban kashi* are still very popular: *Kasutera* - a rich sponge cake; *bolo* - small round

Japanese words of Portugese origin

crunchy-soft cookies and *konpeito* - colorful round sugar candies with little bumps.

The earliest example of *Nanban* cuisine was *tempura*, which was originally made with a batter of sugar, flour and eggs and fried in lard. It evolved into the lighter version, fried in vegetable oil in the 17th century.

Early *nanban* cuisine often used chili peppers, originally called *nanban-karashi* or *nanban* mustard. The name later changed to *tōgarashi*, (Chinese mustard) when the country was closed to the outside world and China became a stand-in for anything foreign.

The prohibition of Christianity in the early 17th

century brought about drastic changes in Western cooking.

These changes included prohibitions against the eating of beef since it was associated with Christianity and the making of bread which symbolized the flesh of Christ. These were some of the reasons behind the fear of Western food by the Japanese.

The residents of Nagasaki never forgot the taste of food brought by the Portuguese, such as sugar, pickled vinegar dishes, fried foods, desserts and oven-baked dishes.

Some of these dishes still exist to this day, although the original name and ingredients may have been replaced with other more readily available foods such as fish for beef.

Japanese	Portugese	English
Arukoh-ru	Alcool	Alcohol
Biroh-do	Veludo	Velvet
Botan	Botao **	Button
Igirisu	Inglez	England
Kabocha	Cabaca	Pumpkin
Kappa	Copa	Raincoat
Kirisuto	Christo	Jesus Christ
Koppu	Copo	Cup
Pan	Pao **	Bread
Tabako	Tobaco	Tobacco
Totan	Tutanaga	Corrugated Roof
Tempura	Tempora	Tempura

**The Portugese "ao" is pronounced "an", so "pao" for bread is pronounced as "pan" and "botao" for button is pronounced as "botan"



Miracles come in pairs!!

A Baby blessing was performed at the shrine on 3/12 for adorable twins.

Here comes double the joy, double the laughter and double the diapers.



A Car Blessing was performed on 3/28.

Car Blessings are meant to guide us with responsible actions and shower positive energies of protection against all harm to arrive safely at our destinations.

It also gives us an opportunity to express gratitude for the gift of our vehicles that we use for convenience, recreation and our livelihood.



An annual House Blessing was performed on 3/26 for the founding family of Hawaii Otaki Jinja - one of the 7 shrines on the property.

The house blessing is a ceremony that brings positive, clear energy into the home.



Congratulations to the proud parents of a little baby girl!!

Blessings of love and healthy development were bestowed upon the baby on 3/29.

CALENDAR



The shrine participated in the annual Honolulu Festival on March 11 and 12 at the Hawaii Convention Center.

The festival is sponsored by the Honolulu Festival Foundation promoting understanding, economic cooperation and ethnic harmony between the people of Hawaii and the Pacific Rim region. This is the shrine's 10th year of participation.

Mahalo to **Arthur Isa** and **Mitsunobu Ohashi** for their kokua.



A New Office blessing was held on 3/22 for Hankyu Travel International. The company was founded in 1948 and is based in Tokyo and operates as a subsidiary of Hankyu Hanshin Holdings Inc.

Office blessings are a way of protecting the new entity and those who toil in it by starting it off with the right energy, power and protection for its success.

APRIL

- 1 1 pm
Clean up & Festival Prep
- 2 3 pm
Tsukinamisai Service
- 8 11:30 am
Festival Preparations
- 9 3 pm
Spring Thanksgiving Festival

MAY

- 7 3 pm
Tsukinamisai
- 28 8 am
Honolulu Renmei Memorial Service

Maintenance



The shrine's Paint Project began 2/18 with the Dazaifu Tenmangu wing.

Mahalo to **Gary Shinsato** and **Bob Harada** for devoting their weekends to the maintenance and preservation of the shrine.

Mahalo to **Rudy Santiago** for working on the Diamond Head side stairs of the main hall.

Concrete spalling caused by the corrosion of the re-bars, joint deficiencies and surface damages will be repaired in the coming months.



MAHALO

Bob Harada
Marilyn Naitoh
Shinken Naitoh
Craig Nishida
Diane Nishida
Gary Shinsato
Linda Shinsato



A clean up of the shrine was performed on 3/26 in preparation of the upcoming Spring Thanksgiving Festival