

# LAST MONTH'S EVENTS

\*\*\*\*\*

## "SUSHI-ROLLING" LESSON & PRACTICE

Sponsored by LahainaHongwanji BWA



"Why is my sushi so BUMPY?"



"Line it up right here."

"Eat it like this."

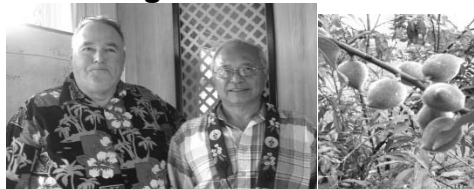
\*\*\*\*\*

## DHARMA SCHOOL STUDENTS CREATE GRATITUDE BOXES – for keeping written notes on what each student is grateful for each day.



\*\*\*\*\*

## Sharing Dharma at MakawaoHongwanji



'Noosh' Nishihara was guest speaker, 'Peach Festival' Day.

\*\*\*\*\*

## JAPAN EARTHQUAKE / TSUNAMI MEMORIAL SERVICE

Sponsored by West Maui Buddhist Council



L to R: Rev. Takayuki Meguro (LahainaShingon), Rev. Gensho Hara (LahainaJodo), Rev. Ryozo Yamaguchi (Rinzai Zen, retired), Rev. Ai Hironaka (LahainaHongwanji).



### HIGHLIGHTS:

- Service officiated by the ministers of LahainaJodo Mission, LahainaShingon Mission, and LahainaHongwanji Mission.
- Rev. Ryozo Yamaguchi's sharing of his 2-month experience in the Tohoku region in the aftermath of the earthquake / tsunami / nuclear disaster. Rev. Yamaguchi said that he was able to go because he was retired, and he "had no choice but to help them" – referring to Rinzai Zen's mother temple in Shiogama City. He spent time in the prefectures of Miyagi, Iwate, and Fukushima, and said that it was "sad to see those who are hiding their inner selves."
- Display board of photographs of the Tohoku region's destruction, and progress of recovery -- prepared by Yayoi Hara.
- Information disseminated by the Red Cross and Civil Defense organizations.

\*\*\*\*\*

**Last Month's Events continued**

# BAZAAR 2012

The list of people to thank for helping to make a successful event seems to grow each year. We at LahainaHongwanji are very humbled and grateful for all the kokua that we are fortunate to have. It would be impossible to name each person, for fear of leaving names off the list. The second best that we can do is to thank **groups of volunteer workers**. Among them are: SHOPPERS for ingredients / folks who DONATE rice, other ingredients, and \$\$ / food preppers and preparers / FRIENDS of LahainaHongwanji who put in days and hours of toil, muscle and sweat / pre-sale TICKET SELLERS / bazaar SET-UP CREWS / ono-huli chicken crew / nishime crew / sushi crew / chow fun crew / bakers who donated goods / crafters who made items to be sold / bazaar day SALES CREW & RUNNERS / folks who donated plants and rummage / break-down and clean-up crew / tallying-up-the-numbers crew ..... and any other folks missed but certainly appreciated!!!



Keawe-gathering and firepit-prep crew at work – one of many preliminary steps for Ono-Huli Chicken.



Mrs. Simpson, protea donor. Ken Tobita snips greens. Vegetable prep jobs remain the same; workers may differ from year to year.



Wayne the Rice Man Nishime-cook, cool, weigh, package. Andagi-measure/mix, expert twirl. Sushi prep-add ingredients to taste, mix.



Sushi-set in ingredients, let it roll! C'mon, buy a quilt. Maybe it'll be cold in Lahaina this winter.... One man's rummage is another's new treasure. Guri-Guri Girl-sans

**More of LAST MONTH  
BAZAAR**



Spencer & Ocean do noodles. Chow Fun Fry Chefs

\*\*\*\*\*

**OHIGAN**



Rev. Ai Hironaka, 'Noosh' Nishihara, Rev. David Nakamoto

Highlights of Rev. Nakamoto's Dharma Talk:

- [When loved ones pass away], "we honor their lives, not their deaths—the richness of their lives, the precious moments."
- "... realizing the 'how-it-isness' of just living." [quote from Ruth Tabrah's Just Live]
- "We must constantly grow spiritually – if not we would be merely existing."

\*\*\*\*\*

**UPCOMING EVENTS**



**HANAMATSURI**

Sponsored by:  
WEST MAUI BUDDHIST COUNCIL

April 1, 2012  
LAHAINA JODO MISSION  
9:30 am

**Guest Speaker: Rev. Kenji Oyama**  
**Paia Mantokuji Soto Zen Temple**

Service / Activities / Food

**UPCOMING EVENTS**



**ESHINNI-KAKUSHINNI DAY**

Sponsored by:  
LHM Buddhist Women's Association



APRIL 22, 2012 9:30 am

**Guest Speaker: Mrs. Mitsuyo Saito**

- Since 1995, a teacher at Fort Gakuen Japanese Language School
- Since 2001, part of the Hongwanji Mission School faculty, teaching religious education to preschool & kindergarten children.
- Choir Director / Organist for special services at Honpa Hongwanji Hawaii Betsuin

*Federation BWA recommendation: Please support Pacific Buddhist Academy, which needs \$250,000 to receive Weinberg Foundation's \$1 million grant. Suggestion: For Eshinni-Kakushinni Day donations, the BWA and/or individuals can make checks directly to PBA, with notation "in honor of Eshinni-Kakushinni Day / Peace Day"*



The beat is coming . . .

**OBON 2012**

LAHAINA HONGWANJI  
**JUNE 22th, 23<sup>rd</sup>**

- A time to remember and honor our ancestors. *For private family services, please call Rev. Ai Hironaka, 661-0640.*
- HATSUBON SERVICE to commemorate the 1<sup>st</sup> Anniversary of a loved one's passing.
- Reunion time for family members and old friends.
- 'Dance Fever' starts up again after the first strains of obon music. Those melodies linger in our heads and hearts for a long time.
- Food, Food, traditional ono food . . .

***Put the dates on your calendar NOW.***



## NEWS from RELATED LINKS

### Honpa Hongwanji Mission of Hawaii

HEADQUARTERS UPDATE

Update on HHMH Strategic Plan The Strategic Plan is moving forward! "Thanks to the support of the membership of Hawaii Kyodan and the commitment and dedicated efforts of those who volunteered to serve on the various committees and those [who] have agreed to be part of the Plan by contributing their expertise, a major step will be taken on March 31, 2012 as the chairpersons of the various committees will meet at HQs with Bishop Eric Matsumoto, President Alton Miyamoto and Special Resource Personnel Glenn Hamamura. Thank you to all for your dedication and commitment."

#### YBICSE 2012

*WHAT:* Young Buddhists' International Cultural Study Exchange Program

*WHO:* for young Jodo Shinshu Buddhists (9<sup>th</sup> grade to 25 yrs.)

*WHEN:* JULY 9-19, 2012

*WHERE:* Japan: Kyoto, Hiroshima, Miyazaki, Kagoshima. *One highlight this year is a visit to the Kyushu area (southern Japan) to learn about the history of "Kakure Nembutsu". The Nembutsu was officially banned for about 300 years, beginning in 1597. But many Jodo Shinshu Buddhists did not abandon their faith; so they had to go into hiding to recite the Nembutsu.*

*WHY:* Purpose of YBICSE is to deepen (in young Jodo Shinshu Buddhists) their understanding and appreciation of the Nembutsu teaching – by visiting our mother temple Honzan, experiencing a home stay, and traveling to historical sites with fellow young Buddhists.

#### 2012 State Dharma School Teachers' Conference

Conference will be held on OCTOBER 13-14, 2012 on Maui, hosted by Valley Isle Dharma School Teacher's Association. This year's theme: "Dharma Wheel Turning ... 1, 2, 3" Keynote Speaker: Mr. Pieper Toyama, headmaster of Pacific Buddhist Academy. REGISTRATION FEE of \$125 is due on July 13<sup>th</sup>.

HONGWANJI DAY Do you remember? On March 2, 1889, Rev. Soryu Kagahi arrived in Honolulu, with the intent of "lighting the Dharma lamp of Jodo Shinshu in Hawaii." In 1971, at the 59<sup>th</sup> Honpa Hongwanji Mission of Hawaii Legislative Assembly, the resolution of "Establishment of Honpa Hongwanji Commemoration Day" was passed. 2012 is the 123<sup>rd</sup> year since the establishment of Honpa Hongwanji Mission of Hawaii. **Okagesamade.**

### Buddhist Study Center

(Honolulu)

The speaker for Summer Session 2012 will be Rev. Will Masuda of Palo Alto. Date: JUNE 18-27, weeknights only. More information is forthcoming.

### BCA Center for Buddhist Education News

[website: [www.bcasites.net](http://www.bcasites.net)]

IHOPE

### International Hongwanji Overseas Propagation and Exchange Conference

The Buddhist Churches of America Center for Buddhist Education is pleased to announce the first gathering of international Jodo Shinshu Buddhist Ministers and Minister's Assistants.

LOCATION: Jodo Shinshu Center, 2140 Durant Avenue, Berkeley, CA 94704

DATES: Tuesday, April 10 to Friday, April 13, 2012

VISION: *"As the Jodo Shinshu Buddhist community matures in Hawaii and the Americas, celebrating the rich diversity and varied backgrounds of our Ministers and Minister's Assistants will enable our Sangha to flourish. The aim of the IHOPE gathering is to facilitate conversations where we share the insights we have gained through our experiences serving the Sangha and living the wisdom of the Buddha and our true teachers. Participants in this gathering will have the opportunity to discover fresh perspectives as they learn about the activities in other districts and reexamine the teachings of Jodo Shinshu Buddhism. We look forward to deepening our friendship across all the participating districts, so that we can find new ways to cooperate and support each other in our ministries."*

*"In the future we hope that it will be possible for these four Hongwanji Overseas Districts (BCA, Hawaii, Canada and South America) to hold a joint Ministers Fuken. This year we are grateful for the generous support of the BCA Jodo Shinshu Center in making it possible for us to hold the IHOPE gathering. As participation is voluntary, we ask that each participant arrange to cover their own expenses (airfare, etc.)"*

## From This Corner

by 'Noosh' Nishihara, Kyodan President

Several items to discuss this month.

First up is our Spring Bazaar. My personal observation, and based on the feedback from those who approached me – the Bazaar was a huge success. Nearly everyone commented on the “naka naka oishii” chow fun and nishime. Hats off to so many people who worked hard for many hours before and on Bazaar day:

- The Ono-Huli Chicken gang – starting up before 5 a.m. and grilling the chicken under conditions of heat, mega-smoke, heavy lifting.
- The Nishime gang – prepping from days ahead, measuring and flavoring portions just right, stir-cooking over a dozen batches in the wok, letting each batch cool enough to put it into containers.
- The Sushi gang - the rice guys starting at 3 a.m., rice flavorers at 4:00, rollers at 5:00 – methodically layering the ingredients before the practiced roll. Then, workers segue-way into carefully making cone sushi, then neatly packaging all the rice items.
- The Chow Fun gang – prepping the ingredients, including getting the noodles ready for the wok (great job, Ocean and Spencer !), stir-frying and flavoring chow fun just right, weighing it in containers ....
- The Andagi Duo – Earl Zaan and his able assistant Doris Fujii have the system down.
- The 'Rummage Sisters' (Aileen Cockett, Sylvia Neizman) 'hemanned' the massive stacks as well as keeping an eye on the Plants!
- The Food Sales and Pick-up Booth may have been a hectic and scary site at times – but coolly handled by many hard workers - among them, Elsie Shimomura, Merle Fujiwara, Charlene Ideta, Coreen Serrano.
- Crafts Booth – trucking the craft items out to the booth, organizing them for display, selling with a smile.
- Guri-Guri – a new booth with yumminess prepared by Megumi Hironaka and able assistants, Rev. Ai and Kokochan.
- Feeding the laborers – Thank you to Randall Morikawa and the core BWA kitchen crew for keeping the workers fed.

I want to extend a huge MAHALO to everyone for working so well together in all the teams to produce a great Bazaar.

OBON SEASON is rapidly approaching. Lahaina Hongwanji has scheduled its Obon on June 22<sup>nd</sup> and 23<sup>rd</sup>. For Friday nite, June 22<sup>nd</sup>, we are planning to hold a **dedication ceremony** of the newly built Nokotsudo. A brief service and ceremony will precede the start of the dance. We expect the service to begin around 6:00 pm, followed by a ceremonial mochi pounding. Come on out to join us in the celebration. We will hold **Hatsubon Service Saturday nite** for all families. The service will begin at 6 pm. Keep an eye out for future announcements regarding starting time that may be subject to change.

As you are aware, **Kama'aina Kids** occupies our temple basement and the school building, as our tenants. Their enrollment is growing – which has put a lot of pressure on our parking lot every morning, when parents rush to Hongwanji to drop off their children. The parking lot is comparable to a 3-ring circus every morning from 7:30 to 8:30 am. Kama'aina Kids has instructed their staff to use the rear of the school for parking, to alleviate congestion and promote safety. As well, most of the BWA ladies who attend Craft Club on Tuesdays use the rear park-side parking lot. Two parking slots near the church office are reserved for “Church Parking”. At times, Kama'aina Kids' parents have been parking in those slots, perhaps when there are no spaces left in the lot, or when the line of cars 'jams up'. As an interim measure, are there any suggestions to improve this parking 'situation' during morning hours?

Finally, we are working to identify an investor or group of investors who could help us install photovoltaic panels that would generate a savings on our energy bills. A preliminary survey was carried out and a power purchase contract is in the making. The solar panels would be placed on the temple, residential and social hall buildings.

Gassho.

## Resident Minister Rev. Ai Hironaka's Dharma Messge

### “SUSHI”

While I was in Japan, a minister had this to say about Buddhism. He said to be a Buddhist requires a lifetime commitment to study and understanding of the Dharma. It means that when one is made aware of one's mistake, he would not repeat doing the same mistake. Until one dies, he must make an effort to follow the path of the Onembutsu.

When I heard this, I felt that he was saying something impossible to do. From when I was a child I hated to do things untiringly. For example, summer vacation for elementary school in Japan is about 6 weeks long. Before the vacation begins, we must take our personal belongings home. These included many things such as notebooks, textbooks, scissors, glue, things in my school box, and even my own potted plant. There were so many things we had to take home. Students who were diligent would start about a week before the end of the school year to take a few things home at a time. However, I always waited till the last minute. On the last day, I had to take all the things home at one time. On my back was my school bag. In my right hand was the balsam flower and potted plant. In my left hand was my school box and physical education training clothes. Where it would take only 20 minutes for me to walk home ordinarily, it took an hour with my heavy load.

Before summer vacation began, the teacher would say, “You will have a lot of homework for the summer so be sure to do a little each day continuously.” With a loud voice I would answer, “Haaaiiii”, but I had no intention of doing so. When I finished practicing my piano lesson, I would run outside to play. My grandfather's house was in the country so from early in the morning I would go out looking for stag beetles and other beetles. I would also play in the nearby stream until it got dark.

Toward the end of the vacation, I could feel the pressure building up. This was because I had not done any homework. However, I somehow managed to finish the homework because it didn't matter whether it was correct or not as long as I did it. The problem was my daily diary. There was no way that I could remember what I did each day. In the end I think every day's entry must have been the same. Anyway, being conscientious and doing a little every day was always my weak point. (I am still the same even today.)

Turning to another subject, do you all like Japanese food? Do you like tempura? Sukiyaki? Sushi? I like all of those dishes. If you go to foreign countries today, there are many Japanese restaurants. Japanese food is very popular throughout the world now. However, sometimes there are very unusual sushi being served. It is nothing like what I had imagined. Today in Japan there is an organization to police the Japanese restaurants in foreign countries. At first I thought they didn't have to do such things. But when I was in France or the United States, I went to Japanese restaurants where I said, “What is this?” This is why they must police the restaurants that are advertised as Japanese restaurants.

What is your image of a sushi chef? It is not just to mold a little rice in one hand and place a slice of fish on it. Today I would like to share a story about a sushi chef.

There was a sushi chef who was noted for making very delicious sushi. He made each person's favorite sushi so each handful of rice varied by only 5 grains at most. When a customer placed an order, he would say “Hai yo” and with his left hand mold the rice and with the right hand hold the fish while he used one finger to put a little wasabi on the rice. Placing the fish on the rice, he would mold it slightly and say, “douzo” as he placed it in front of the customer. All of this took only a few seconds for him to do. This is how fast he could make the sushi. In addition, as he molded the sushi, his eyes were always on the customers who were leaving the restaurant and he yelled out, “arigatou gozaimashita.”

The way that the sushi chef molded the sushi was such that when the customer took the sushi to his mouth, it would not crumble or fall apart. However, when it was put in one's mouth it would crumble as though it was softly molded.

There is more to this amazing sushi chef. When asked how long he trained to get this good, he answered, "more than 10 years". At first all he did was to clean the restaurant or cut the vegetables. He was not permitted to mold any sushi. While working, all he could do was watch from afar and study how his elders molded the sushi. After 3 years, he was finally permitted to practice molding the sushi.

However, he practiced without using the sushi rice. He bought okara or bean curd lees and used it in place of rice. He practiced over and over using the same okara so in the end the okara was black with the grime of his hands. The sushi chef said, "No matter what you do, you must not rush and do it. Day by day, little by little, as you continue to train, it will become a part of you." When he molded the sushi for his first customer, he said his hands trembled.

A few years later, the sushi restaurant became popular for its delicious sushi and was filled with customers. But when he became conceited and overconfident, the number of customers gradually became less. Soon, they stopped coming. One day when he was thinking of why they stopped coming, he suddenly realized the answer. "When one becomes confident of his skill is when one is vulnerable. Without regard for my customers, I was making the sushi in my own way." From that time on he considered each day as his training of molding sushi.

I'm sure that you have heard that "Life is a bumpy road". There are good times and bad times in all of our lives. But what we consider as good times is when things are going the way we want it to go. This is when we lose our true selves.

In good times or bad times, it is important for us to do things with the same effort. Then we would not swerve from our true selves and lose ourselves. Whenever we get better in doing things, we are overcome with pride and become conceited. In those times, what shows us this ego-self and makes us aware of our self-centeredness is Amida Buddha's light of wisdom.

As we train and develop our skill, we should also be improving our hearts and minds. To do things slowly but surely with diligence is a difficult thing but if we neglect to do so, human beings will not grow and live a life of compassion.

We have been taught that Amida Buddha does not discriminate and always embraces us all, never to abandon. To live the Nembutsu path means to receive Amida's compassionate heart, live each moment fully, grateful to all the countless and unseen forces that intertwine with our lives.

Please put your hands in gassho as I read the following quotation:

*My eyes being hindered by blind passions,  
I cannot perceive the light that grasps me;  
Yet the great compassion, without tiring,  
Illumines me always.*



Important Message: To all the guys who have thought about dancing at Obon, but are not 'brave' enough to do it. Hawaii Kyodan President Alton Miyamoto (Lahaina 'boy') has inspired us to start a Men's Bon Dance group. His group in Kauai is successful and growing. They even have their own happi coats. So, put your wishes and talk into **ACTION!**

**MEN'S BEGINNING BON DANCE PRACTICE**

**First session: TUESDAY, APRIL 17<sup>TH</sup> at 7:00 pm, LahainaHongwanji yard**

Continuing on Tuesday nights thereafter, based on attendance & dance senseis' schedules.

**CONTACTS:** 'Noosh' Nishihara, 870-6478 Phyllis Nakamura, 661-4032