



Rinzai Zen Mission Newsletter

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Next to Baldwin Beach Park ☼ (808) 579-9921

July-August 2012

Obon season is here!

Maui has 13 active Buddhist Missions, and every temple holds an Obon service for ancestors, and they host Bon dance celebrations for one or two nights. Our first Obon started on this very same grounds in the summer of 1932. Yes, this is the 80th year of our Okinawan Bon festival, the only uniquely Okinawan one on Maui. As you know, our dance circle, intermission programs, parking space, and food booths are getting bigger and better, but the number of core volunteers is very small. We need many more volunteers to sustain our most important activity of the year. Directly after the service, the Abbot will divest himself of his priestly robes and take on the role of Trash Collector. Please help us in anything you are able to do, and keep us going for many more years to come.



今年もお盆の季節が参りました。行事はどんどん大きく立派になってきましたが、大切なボランティアは本当に減ってしまいました。

住職はお施餓鬼の法要が終わったらすぐに着替えてゴミ集めに飛び出します。どうぞ皆様方にもよろしくボランティアのをお願い申し上げます。私たちの伝統行事が永く続きますようみんなで頑張りましょう。

Tanagyo - Obon Home Service

Rev. Yamaguchi is ready to take phone calls from members who wish to have Obon service at home. At an earlier time, Tanagyo used to be coordinated by every neighborhood, and it was necessary to find members who wished to have the service. It is easier now; please just make an appointment by calling 268-2209.

Bon Dance Practice

Whatever your reasons to learn Okinawan style Bon dances, the best time and place is here. Our Bon dance practice starts July 17th and ends August 9th. We practice every Tuesday and Thursday at 7:00 p.m. No experience necessary. And mistakes are part of the fun! It is open to everyone from beginner to seasoned master dancer. Please come to Paia, and enjoy the evenings.



Schedule

July	8 (Sun)	Cleaning Day
	15 (Sun)	10:00 a.m. Service
	17 (Tue)	7:00 p.m. First bon dance practice
Aug.	9 (Thu)	7:00 p.m. Last dance practice
	12 (Sun)	Cleaning Day
	17 (Fri)	Set up tents and dressing room
	18 (Sat)	Bring bazaar items
		6:00 p.m. Obon Service
		7:00 p.m. Dance
	19 (Sun)	Clean up



Help Wanted

- Manpower will be needed on Fri., August 17, 8:00 a.m., to help set up two tents and to get the dressing room ready.
- Baked goods, pickles, and other food products will be welcome for the Bazaar. (Please no rice dishes or items needing refrigeration.) If you package your items in plastic containers, be sure to wrap the containers in plastic wrap to keep the ants out. Also, ingredient labels must be attached. If you are unable to make labels, bring your list of ingredients and labels will be made on-site. Drop off your goods on Saturday morning, August 18, beginning at 8:00.
- We will also welcome produce and cut flowers for the Bazaar. Bring these on Saturday morning, August 18.
- Help is needed for Clean-up on Sunday, the 19th.

Thank you in advance for your much-needed support.

Holiday Craft Fair



We will be holding our first holiday craft fair on Sunday, November 11, from 8:30 a.m. to 2:00 p.m. on the church grounds. We will be renting out approximately 10 spaces to crafters who wish to participate. In addition, our church

will also have a booth, and we will be selling any craft items, baked goods, and rummage sale items that members wish to donate. If anyone is interested in participating, in donating, or would like more information, please contact Fran Nago at 878-6334 during the evenings or at frannago@live.com.

Recipe Corner

Jiimaami Doufu (Peanut Tofu)



Ingredients

7 oz. (200 g.) raw or pre-blanching peanuts
2 oz. (60 g.) kuzuko (kuzu powder)*
12 oz. (345 g.) tapioca
water

* In the U.S., the kuzu plant is known as *kudzu*. Arrowroot or sweet potato starch may be substituted for the kuzu powder, but NOT katakuriko, or regular potato starch.

Directions

1. Boil water, add peanuts, and cook 3 minutes. Drain water. (Skip this step if using pre-blanching peanuts.)
2. Put peanuts into blender and mash. **IMPORTANT!** Add 4 cups water little by little. If using mortar & pestle, add the same amount of water little by little. (If water is added all at once, peanuts will remain in big pieces.)
3. Strain the mashed peanuts with the flour cloth into a pot. Keep the liquid and discard the peanut pulp.
4. In mixing bowl, dissolve tapioca and kuzu powder in 3 1/3 cups of water. Mix well and add to pot.
5. Heat pot and keep stirring rapidly on the stove until it becomes sticky and firm and starts to pull away from the sides of the pot, about 10 minutes.
6. Pour into small pan and allow to cool. Chill and serve with the following Sauce.

Sauce

2/3 c. soy sauce
3 1/3 c. water
6 1/2 oz. (180 g.) white sugar or
1/2 oz. (20 g.) brown sugar
1 1/2 Tbsp. katsuo dashi/ Hondashi

Add all ingredients to a small mixing bowl and stir until thoroughly combined.