



Plantation Village News

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January 2022

Happy New Year 2022

Message from Executive Director Evelyn Ahlo

I hope your New Year celebration was a safe one, and hope that 2022 will bring a better, healthier year for everyone. A lot of planning and activities are in the process for the upcoming year.

- The Village will resume Saturday openings starting from February 5, 2022.
- Our annual Obon festival will be in person on the grounds of Hawaii's Plantation Village in June.
- Our 30th Anniversary Celebration will be held in September. We are working on a cookbook and other commemorative items that will be available for sale.
- The Haunted Plantation will be held in October.

More activities are being planned. Stay tuned and watch for more information in future newsletters and on our website.

In December, the TV program "Aloha Authentic" which was filmed on our grounds and hosted by Kamaka Pili, was aired with docent Gary Tokuda as one of the featured guests. Thanks to Gary for the impressive job he did and to Kamaka for promoting Hawaii's Plantation Village. The grounds of the Village looked very, very beautiful. Thank you to Steve Pang, Bert Beaman, Hilario Abalos, James and Yoshiko Yamauchi, Wainani Texeira, Chanel Bumanlag and their volunteers for making the Village so gorgeous. You can view it at KHON2.com. Search "Aloha Authentic."

Also in December, Wakamiya Inari Shrine Foundation volunteer Laura Ruby, with the help of a carpenter crew, had the Torii posts fixed as it had been rotting due to the elements. Painter Randy Nakamura just finished repainting the posts this week. The sign will soon be put back in place by Laura and Steve Pang. Thank you for everyone's efforts.

Thank you to all our volunteers for all your hard work.



Year of the tiger

Hybrid Membership Meeting

Saturday, February 5, 2022 @ 2:30 p.m.

Please join us for our annual membership meeting in person in the Okada Building at Hawaii's Plantation Village, or virtually on your computer, tablet or phone via ZOOM. The link to the ZOOM event will be posted on our website <http://hawaiiplantationvillage.org> a few days before the meeting.

Meet with fellow members and Board of Directors. The agenda includes discussion of upcoming events and developments at Hawaii's Plantation Village. Refreshments will be served on site.

If you have not renewed your membership, or would like to become a member, please contact our office during normal business hours. See the back of this newsletter for membership levels.

We are grateful to our members for their support and patronage in helping sustain our museum.

Please follow us on Facebook, visit our website, email or call us for any changes.



2022

As Hawaii's Plantation Village looks forward to celebrating its 30th Anniversary next year we want to reflect on the past years as to how it all started, beginning even before the museum was dedicated in 1992. Future articles will highlight the eight ethnic groups represented here plus others who contributed to the sugar plantation contract experience.

The Portuguese Immigrants

As you walk in our outdoor museum, the Chinese Society building is followed by the Portuguese home, which includes a separate kitchen replicated from the Nishi Japanese Camp in Waipahu. Wood burning stoves created heat and smoke which made it necessary to be apart from the main house. The *forno* is a typical outdoor bread oven used by the Europeans, and bread was baked at least once a week. Some *fornos* served a community of families who took turns baking bread. The main house was measured from the original at Camp Poamoho in Central O'ahu. It is dedicated to William Allen Patterson who was born in Waipahu in 1899. His father was the Head Luna for Waipahu Plantation in 1900. His mother's family was from Madeira. Patterson would go on to start United Airlines in 1935.

The Portuguese were the second group of sustained immigrants to the Sandwich Islands as it was known in the 1800s. About 20,000 immigrated, most from the Azores Islands, also known as the Western Islands; the second largest group came from the Madeira Islands, located west of Morocco. Later, mainland Portuguese started arriving. Unlike the Chinese immigrants, most Portuguese came as families since the men were not willing to leave their families behind. Like many of the contract laborers, they hoped for a better life. Their wish was to someday own land. Their long voyage averaged several months as they traveled around the Cape of Good Hope and through the Strait of Magellan.

The Portuguese are mostly noted for bringing *malassadas* and sweet bread; the Madeirans also brought a musical instrument called the *braguinha*, which we now know as the *ukelele* in Hawaii.

The Puerto Rican Immigrants

The next house is the Puerto Rican home with a separate kitchen also. Puerto Rican contract laborers started arriving in late 1900s, mainly due to a devastating hurricane which struck their island. About 5,000 were recruited to our sugar plantations. They sailed to New Orleans, Louisiana and traveled by train to San Francisco and Los Angeles before sailing to Hawaii. Most came as families.

Puerto Rican music is often called *Kachi Kachi* music, a Japanese term for something they heard in the music. Some of their favorite foods are *Gandule* Rice and *Pasteles*, their version of *tamales*. Seeds from the *achiote*, or lipstick plant, were used to make a red dye cooked in oil to give a red color to the *Gandule* Rice. *Achiote* powder can now be purchased in packets instead of making the oil. The root of the tapioca was used like a potato in times of famine and was the original ingredient for *pasteles*. Nowadays, Chinese bananas are used instead.

Executive Director: Evelyn Ahlo

2021 Board of Directors

President Deanna Espinas

1st Vice-president Dan Nelson

2nd Vice-president William Rol

Secretary Clement Bautista

Treasurer Glenn Ifuku

Robert Castro Lorene Ono

John Shockley Carol Takahashi

Yoshiko Yamauchi Stephen Yuen

Bilharacos (Portuguese Pumpkin Sweets)

1 large can pumpkin

1 ¼ cup sugar

1 ½ - 1 ¾ cups flour

1 tsp salt

3 eggs

1 ½ tsp baking powder

1 ¼ tsp cinnamon

1 tsp vanilla

Combine ingredients and drop by teaspoon and fry in a little oil until browned and cooked. Roll in granulated sugar and cinnamon.

Special Guest: BARBARA KAWAKAMI

Story by Lorene Ono

On December 18, 2021 we were fortunate to have author Barbara Kawakami visit us at the Village for an informal interview followed by a delicious pot luck luncheon and cake to celebrate her 100th birthday, which was a few months earlier. Barbara's books include "Japanese Immigrant Clothing in Hawaii 1885-1941" published in 1993, and "Picture Bride Stories" published in 2016. She is currently writing her third book, an autobiography that we are all looking forward to reading after hearing some of the stories she shared with us. Her knowledge of Japanese immigrant culture and clothing keeps her busy answering phone calls and inquiries, so she expressed it was "relaxing" to get away and visit with us.

Because her mother was a widow raising and providing for her young children, Barbara could not go to high school. Instead, she learned dressmaking and made that her profession. Later she attained her high school diploma, and in her 50's began college, earning not only a BS in Fashion Design, but also attaining a MA in Asian Studies.

Barbara has a very positive outlook on her past life. She told us stories of walking barefoot at age 7 or 8 with her older brother to pick and haul keawe beans to be sold to a hog farmer for 10 cents a bag; her father's plantation boss bringing Christmas fruit and goodies in a basket; to making clothes for military officer's wives and transforming exotic fabrics into fancy clothes and ball gowns. Her experiences aided her immensely in her future career as an author.

She brought some of her sketches of clothes she had designed in her dressmaking days, and you can add fashion illustration to her many talents. She also donated a tailor's ruler that belonged to her older sister. It was because of her expertise and knowledge of immigrant clothing that we sought her advice on some items that were recently donated to our Country Store, and their historical importance to our archives.

Printed Cotton Flour Sacks: About 3 dozen assorted printed fabric pieces were donated to us, all washed and neatly pressed and folded. Barbara had written in her first book that Issei mothers had made clothing from printed feed and flour sacks. Upon seeing the fabric we had received, she advised us to keep them as they were rare. (My guess is it is pre-WWII, but it has been hard tracking the manufacturer and the story behind the Hawaiian printed bags). The father of one of our volunteers owned a plantation store on Kauai, and she recalls that her father would have to provide her mother with three 100-lb pig meal and barley printed bags so that the three daughters would have printed dresses for school.



Cotton Plantations in Hawaii: 2 washi type paper bags labeled "Waianae Pure Cotton" with Japanese wording was another interesting donation made to the Country Store. They are so delicate that we are still attempting to resolve how to keep it from further deterioration. Coincidentally, Barbara told us her widowed mother, among other work she did to provide for her children, grew cotton in their yard in Waipahu. The whole cotton bolls would be picked and sold to the Yabuki factory/manufacturer who would clean the cotton and sell it, probably for making futon. She did not know about the Waianae cotton but it seems they were producing cotton to be sold to other Japanese families.

If any of our readers have information about the company that produced the Hawaiian printed flour or feed sacks, or about the Waianae cotton company, please email me at lyono2015@hotmail.com.

Become a member or renew today!

If you are already a member, we thank you for your support and look forward to seeing you at our future events and staying in touch through our emails and newsletters. If you haven't become a member yet, now is the ideal time to join our ohana and learn about ways you can contribute to keeping the legacy of our plantation fore-bearers alive. You can call us (808) 677-0110 to charge or send your check to 98-695 Waipahu Street, Waipahu, HI 96797.

We welcome you to our ohana!

Become a member of Hawaii's Plantation Village! Not only does your membership help sustain the daily operations of the Village, but your participation in our events throughout the year keeps the Village a lively and vital institution in our community. Benefits for membership levels are the following:

Individual (\$25) or Senior (\$20)

Free admission and guided tour for one year for one person.
Invitations to special events, exhibits, and cultural and heritage celebrations.
10% discount on purchases of our crafters' products

In addition to the invitations and discounts noted above, higher level memberships have the following additional admissions/tour benefits:

Family Plus (\$45)

Free admission & guided tour for 2 adults & children under 18 years at your address.

Double Seniors (\$25)

Free admission & guided tour for 2 guests (62 years or older)

Hoe Hana (\$100-\$249)

Free admission & guided tour for 5 guests

Wai Hana (\$250-\$499)

Free admission & guided tour for 6 guests

Luna (\$500 -749)

Free admission & guided tour for 7 guests

Volunteers Needed:

We have many opportunities for volunteer service at Hawaii's Plantation Village. We need docents to lead tours; groundskeeping and general house cleaning; computer savvy volunteers; and everyone who wants to offer their services to us.

Please call our office Monday to Friday.

News from:

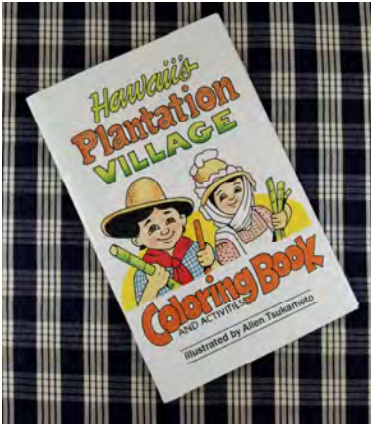


Hawaii's
**PLANTATION
VILLAGE**

Friends of Waipahu
Cultural Garden Park
94-695 Waipahu Street
Waipahu, HI 96797

Hawaii's Plantation Village exclusive items available in our Gift Shop

Thank you for showing your support by purchasing our branded items. More are in the works.



Coloring & Activity book for all ages with crayons



Tee shirts available in navy and yellow

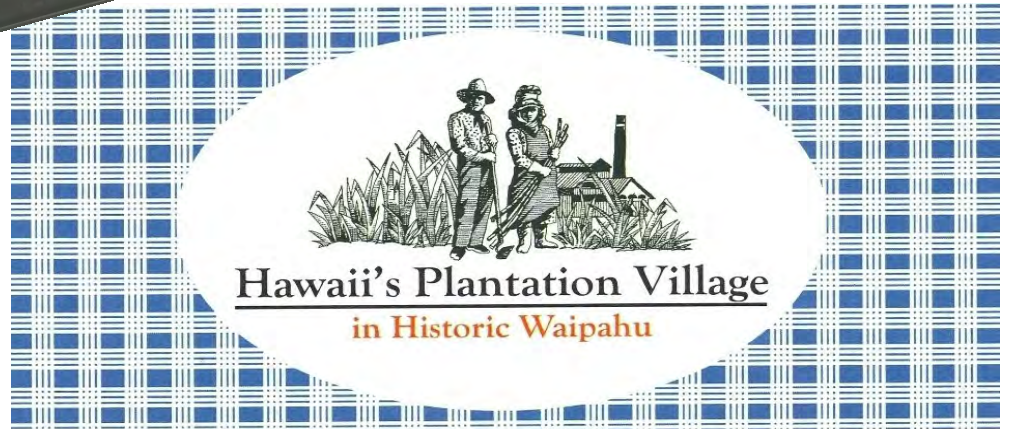


Large tote bag

Set of 4 assorted note cards by watercolor artist Denise Hennig. Scenes of Hawaii's Plantation Village and Waipahu



Travel case with various size post it notes and pen



Bon dance towel



What's blooming in the garden: COTTON

Did you know that cotton was once a major cash crop in Hawaii? In the 1830s, Governor Kuakini established an industry that not only grew and milled the cotton, but employed Hawaiians to spin and weave it into fabric. Most of our cotton was shipped to the mainland and mixed with other cotton. During the Civil War Hawaiian cotton was exported to Boston when southern states were blockaded. When sugar became king, interest in cotton faded. Cotton plantations existed on many of the islands including Oahu.

The cotton growing in our Village (pictured) is not the *ma'o* or native cotton but is a close relative to it. Efforts are being made to re-grow the *ma'o* in our Hawaiian garden. Look for this interesting plant on your next tour of the Village.