



Plantation Village News

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www.facebook.com/plantationvillage

November 2021

Hawaii's Plantation Village Holiday Special Events

**HULI HULI CHICKEN
PRESALE**

CALL HAWAII'S
PLANTATION
VILLAGE
808-677-0110

Hawaii's
PLANTATION
VILLAGE

CASH OR
CHECK ONLY



WHOLE CHICKEN- \$15.50
MAKI SUSHI----- \$7.00

Order from Nov 3 - Nov 19
Pick up on Dec 4
10 am - 2 pm

Brought to you by Mo'ono Chicken & K's Bento

Special holiday hours:

Besides our regular Monday through Friday hours of 9 a.m. to 2 p.m., we will be open Saturdays on November 27, December 4, 11, and 18. Please bring your family and friends on a tour of the village (admission required).

Visit our Christmas gift shop and Country Store in the Okada Building (free).

Take pictures in front of our display of ethnic inspired Christmas trees reflecting the cultures of our sugar plantation immigrants.



Don't miss out on delicious huli huli chicken and sushi for Saturday December 4, 2021 pickup in the Hawaii's Plantation Village parking lot. Orders must be placed before November 19. All profits from the sale will go toward sustaining our programs and activities.



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. Robert Castro contributed to these stories.

The Chinese Cookhouse located at Hawaii's Plantation Village (circa 1911)

History of this area in Waipahu includes the farming of rice with springs providing the water. (*Waipahu* - translation: water bursting forth.) The cookhouse was where meals were prepared for the rice farmers and the one in our outdoor museum is similar to those built by the sugar plantations for their single men communities.

Contract laborers from China began arriving in 1852 with about 46,000 or so coming to the Sandwich Islands. What drove the Chinese to leave their country? Major factors include the Taiping Rebellion from 1850 to 1864. Additionally, in the 1860s they had suffered from the strife between the Punti and Hakka clans over possession of the fertile delta lands.

The Exhibit Room at Hawaii's Plantation include photographs of the rice fields in Waipahu. Rice was grown throughout the Hawaiian Islands. Many Chinese left the sugar plantations over time to work in the rice fields. As time passed the rice birds feasted on the rice and devastated the crops; the Japanese preferred short-grain rice as opposed to long grain rice, and Hawaii grown rice was competing with cheaper rice from California. By the early 1930s rice ceased to be a major crop in Hawaii. However, there are water buffalo still grazing in Hawaii that were used to till the soil.

Restoration of the Chinese Cookhouse

by Michael Mauricio

The property on which the cookhouse sits was formerly owned by Mrs. Lahilahi Webb, descendant of ali'i, and sold to the Tsoong Nyee Society in 1908. (Bureau of Conveyance records)

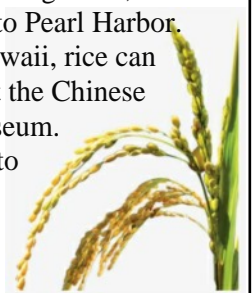
In the early days, when I occasionally pulled tour duty, I asked Joe and Margie Pang about the dilapidated building on the verge of collapse, sitting in the haole koa bushes. They explained to me it's purpose and gave me a tour of the interior, showing me the floor near the ash bin, scarred by years of banging with steel shovels.

On the outside Ewa makai corner is a block of concrete with two rectangular holes which contained posts which held the flagpole. The flagpole is clearly visible in the older photos and was used to signal the workers when to come in for lunch. I brought it up to our director, Cal Kawamoto, if I could clean it up and use it as a talking point for future tours. He was all for it. He got the Tsoong Nyee Society involved, and Spencer Leineweber from Historic Hawaii also. Spencer guided us in the ways of historic preservation. We literally took the cookhouse apart, board by board, re-using what we could, and alternating full length with shorter boards. There was a dry sink outside, but whether it belonged to the cookhouse or not, it fit so we used it. The building was stabilized and a temporary floor was installed so people could come in and look around. We used a lot of boards from an old Buddhist temple at Kawailoa Camp on the North Shore. I hated to do that because there was an effort to preserve the church. On the positive side, if we hadn't done that, the church might have lost the beautiful hand-carved dragon that came from Japan to welcome the church members from above the doorway to the prayer room. We also discovered a dedication plaque below the floor from July 17, 1904 which we handed over to the Wahiawa Ryusenji Soto-shu for their records.



What's growing in the village

During the early years of immigration, rice fields extended from Waipahu to Pearl Harbor. No longer a feasible crop in Hawaii, rice can be found in a small container at the Chinese Cook house in our outdoor museum. Once harvested, the rice needs to be milled to remove the husk before cooking. Rice is an island staple in plate lunches.



Recipe: Porcupine Ball appetizers (Makes 18)

5	water chestnuts cut into quarters	Chinese mushroom,
1 c	sweet rice (soaked in water for 1 hour and drained)	soaked, rinsed and chopped
		1 T rice wine
Meat Mixture:		1 T soy sauce
1 lb.	lean ground pork	1 t salt
1	Chinese sausage, minced	2 T cornstarch
¼ c	chopped bamboo shoots	1 T sesame seed oil

Directions:

1. Combine meat mixture. Surround each piece of water chestnut with meat mixture to form a 1 1/2" ball. Roll each meat ball in sweet rice.
2. Place in a steamer and steam for 25 minutes.



A FOND ALOHA AND MAHALO TO CHUCK KEEVER

by Kevin Kawamoto

Hawaii's Plantation Village lost a longtime friend and supporter with the passing of Charles J. Keever on September 2, 2021. Chuck, as he was known to family and friends, was an active community volunteer who held HPV close to his heart. He shared his wisdom, compassion and sharp legal insights and abilities to causes that benefited historic preservation, cultural education, and international relations, among other worthy endeavors. Along with his wife, Beverly, Chuck made an incalculable impact on the community in so many ways and won the respect and aloha of those who had the opportunity to know and work with him.

A decorated veteran of two wars and a practicing attorney in both military and civilian life, Chuck moved to Hawaii from Okinawa in 1978. He and Beverly joined a small but passionate citizen group that was attempting to save the family-operated Wakamiya Inari Shrine in Mo`ili`ili from demolition after the property it sat on was sold to a new owner. After a valiant community effort that set into motion a series of events that eventually resulted in the structure's relocation to Waipahu, this culturally and historically significant building was not only saved but became the anchor for what was to later become Hawaii's Plantation Village.

Along with supporters from a cross-section of the local community, Chuck contributed his legal, organizational and leadership skills to pave the way for Waipahu Cultural Garden Park and later HPV during their formative years to rise from what had been a flood plain to the 50-acre outdoor "living museum" that it is today. Chuck retired from the United States Marine Corps at the rank of colonel in 1981, but his devotion to community service endured for decades.

Residents of Hawaii for more than 40 years, Chuck and Beverly Keever were dedicated to the preservation and celebration of Hawaii's multi-cultural heritage. Beverly has graciously designated Hawaii's Plantation Village as the recipient of memorials for those who would like to honor Chuck's memory. Memorials may be sent to: Hawaii's Plantation Village, 94-695 Waipahu Street, Waipahu, Hawaii 96797.

Executive Director:

Evelyn Ahlo

2021 Board of Directors

President Deanna Espinas ***1st Vice-president*** Dan Nelson ***2nd Vice-president*** William Rol
Treasurer Glenn Ifuku Clement Bautista Robert Castro Lorene Ono John Shockley Carol Takahashi
Yoshiko Yamauchi Stephen Yuen

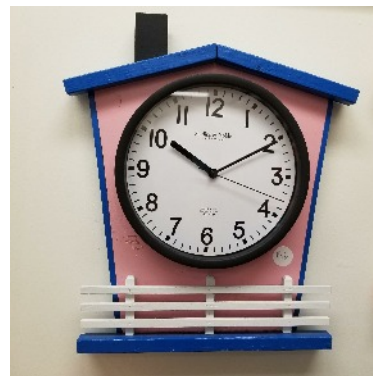
Hawaii's Plantation Village Gift Shop

Regular store hours: Monday to Friday 9 a.m. to 2 p.m. Saturdays Nov. 27-Dec. 18

and
Country Store

Our Gift Shop has unique, one of a kind gifts made by our dedicated Village Crafters, including masks, scrubbies, table runners, ornaments, quilts, pillows, washboards, sugar mill clocks and many more handcrafted items. New items arrive weekly.

We continue to offer great bargains on vintage items in our Country Store, which ends at the end of the year. Thanks to our generous donors, we have wooden bowls, Chinaware, giant sea shells, kau kau tin lunch boxes, vases, Japanese dolls, books, kimonos, obis and tabis, and other surprises. Don't forget our own HPV Coloring Book for young and old.



New Item: HPV
logo tote bags



What is it?

A few months ago, HPV received a very interesting item from Jeannette Pacheco. It is called *Ka Uhinilele Hawaiian Cricket*. According to the instructions (written in both English and Japanese) in old Hawaii, children made these instruments out of bamboo to play a game of hide and seek in the dark. The player mimics the chirping sound of a cricket by striking the lever 3 times.



Hawaii's Plantation Village Cookbook

Celebrating Hawaii's Plantation Village 30th Anniversary

Everything Preserved, Dried, Pickled – Fruits, Vegetables, Meats, Fish and Plants....

This will include vegetables, meats, fruits, fish and also plants that you can use to make teas, etc.

Dig into your family recipes or even your special one or ask your neighbor how they made that “ONO” dish!! and submit them to our upcoming cookbook for 2022.

PLEASE ATTACH THIS TO EACH RECIPE(S) DEADLINE: DECEMBER 1, 2021

Name: _____

Phone: _____ Email: _____

Name of recipe: _____

Ethnic/Origin (Japanese, Local, etc.) _____

Please share a story of your recipe that is being submitted: why this recipe is special to you, background story of it, and/or what occasion it is prepared for. If you don't have a recipe, but got a story or a memory, submit them too!!

Email recipes: cookbook96797@gmail.com OR mail to: Hawaii's Plantation Village; 94-695 Waipahu St.; Waipahu, HI 96797 Attn: Evelyn Ahlo

If multiple recipes for the same food items are received, only 1 recipe will be printed, however, we will try to include all food stories for that recipe.

We, at HPV Cookbook Committee say **“Thank you”** in advance to each and every one and appreciate all the recipes and stories that are submitted.

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