

KAFCE NEWS

Kauai Association for Family and Community Education

KAFCE (which is all of you) have been working hard to bring a great state convention to Kauai Beach Resort. If anyone hasn't registered yet, I hope you will attend at least one of the activities. After this event, we will all be able to relax and have fun at our International Day and Christmas Party on November 12 to end the year. Let's hope for 100% attendance at our International Day/Christmas party. My apologies for the mishap on the shirts. Tee shirts have been reordered. Take care of yourselves, your family and your friends.

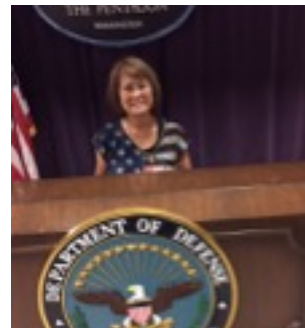
Aloha,

Margaret "Marqo" Hashimoto

This is just an update after our KAFCE's 1000 leis project for Kadena which helped Stan impress people about Hawaii's aloha spirit. Major Stan Hashimoto moved to the Pentagon on July 31st and is happy to be in the states again. Almost everyone there are very high ranking officers so he is downsized to a desk space, compared to his former huge office, a private secretary and an assistant at Kadena AFB, Okinawa. We were totally impressed with the Pentagon and the DC area. He found a great one bedroom condo in Crystal City, VA; for only \$2300@mo., & only about 20 minutes away from the underground metro to his workplace. The underground metro area felt safe enough for me to walk around, eat, shop by myself while Stan worked and Les rested. Being a KAFCE family, you now have a person to contact or see at the Pentagon for the next two years. Thank you, everyone, for being very supportive of the military personnel.



Memorial benches for each 9/11 victim.



President Margo Hashimoto



A group of KAFCE members and friends took a pre-convention tour, led by KAFCE'er and docent, Sanae Morita, on May 23. Margo Hashimoto shared the following comments:

Some pics from today. Marty runs the gift shop - has nice things! Laura and Frank Marsh make those palm frond baskets too. Sanae was a fantastic tour guide- so knowledgeable! I've gone before but I still learned and enjoyed the place.



GROVE FARM ICE BOX COOKIES

- 1/2 CUP BUTTER
- 2 CUPS RAW SUGAR*
- 2 BEATEN EGGS
- 2 3/4 CUPS FLOUR
- 1 teaspoon BAKING SODA
- 1 1 teaspoon VANILLA

MIX INGREDIENTS TOGETHER AND ROLL INTO A CYLINDER ABOUT THE SIZE OF A QUARTER IN WAXED PAPER. CHILL IN FRIDGE FOR ABOUT AN HOUR OR FREEZE.

GREASE A COOKIE SHEET AND PLACE THINLY SLICED DOUGH ABOUT ONE INCH APART.

BAKE 20-25 MINUTES AT 325-350 DEGREE OVEN. COOKIES WILL APPEAR VERY LIGHTLY BROWNEED WHEN DONE. REMOVE FROM COOKIE SHEET IMMEDIATELY.

*DO NOT USE REGULAR BROWN OR DARK BROWN SUGAR—IT'S THE COARSE RAW SUGAR THAT GIVE THE COOKIES THEIR SPECIAL TASTE.

THIS WAS A FAVORITE OF MISS MABEL WILCOX.





BOOKS FOR NEWBORN

Reported by Janice Plumer

Kauai FCE, Books for New Born project presented 196 books, worth \$800 to Reina Kurisu, Early Headstart Director of Child and Family Services on Saturday, September 10, 2016

The project is to encourage parents to begin reading to their child as soon as it is born and hopefully, turn it into a lifetime of reading. Although the baby will not understand all that is being read, it will introduce him/her to new sounds and basic ideas. If a child comes to love books as a baby, he/she will be eager to learn to read when it is time to start school.

Children love the warmth and security that comes from snuggling up to their mother and father while listening to a story. These physical contacts, combined with the sound of the parent's voice make "story time" become a precious memory. Pictured are Reina Kurisu and Annie Rellin, chair for Books for Newborn project.

JAPANESE CULTURAL FESTIVAL

Submitted by Sanae Morita

Over 300 members of the community attended the Japanese Cultural Festival sponsored by the Kauai Museum on August 27, 2016. They were greeted by the sounds of taiko drums, heralding a great day of learning and having fun while being immersed in the Japanese culture.

Steven Nakata, instructor at Kauai Community College, demonstrated the technique of making a basic "dashi", a clear broth used in making many Japanese dishes. The audience members were able to taste the delicious broth and many indicated that they will try it at home.

Afuso-ryu Chichi Kai Kauai played traditional melodies on their "san shin", an ancient instrument which came from Okinawa. They then had some ladies dance to their music.

While this was going on, members of Hui Holomua had several stations where participants could make-and-take three different craft projects, flower arrangements, play "jan-ken,-po" and "hanafuda", and purchase bentos, mochi, and sushi. There was a display of the seven mythical gods along with some figurines of these characters.

A mini bon dance ended the festivities, inviting the audience to participate. Two young male visitors waited for the bon dance so they could do the Tanko Bushi which they had learned in a folk dance class in college. They even stayed to do some other dances which they thoroughly enjoyed. It was a fun day for all.

Hui Holomua has partnered with Kauai Museum to put on this festival for several years. Members put in a lot of time to plan, research, prepare, and participate in this event. There were 12 members, one husband, Richard Nakata, two friends--Emiko Kuraoka, who provided the flowers and greenery for the flower arranging station and stayed to help participants in creating their arrangement, and Judy Segawa who taught/played "hanafuda" to participants who were delighted to learn and play the Japanese card game. Other museum volunteers actively helped at the various stations



Chance Kreupasky (Brooklyn) & Ian Charnas (NY) play Jan Ken Po.



Judy Segawa plays Hanafuda with Dr. Downs and others .



Steven Nakata explains how to make "dashi".



Ladies demonstrate how simple flower arranging can be.



Lenore Klass teaches the art of making gift boxes.



Food vendors Mary Wilson, Kay Nakata, Edith Ushio & Cecelia Dana are visited by former member, Marti McHenry.

MERRIMAN FISH HOUSE SPECIAL FROM NOW THROUGH OCTOBER. 50% OFF AT 5:30 PM ON ENTREES FOR KAMAAINA AND 25% OFF FOOD AT HAPPY HOUR, 3:30-5:30 PM.

Kauai's Son Goes Big Time! (Featured in Hana Hou...HA magazine)

Kevin Nakata, son of Kauai's Hui Holomua member Kay Nakata, is the Executive Chef at the Hawaii Convention Center. He is in charge of the kitchen, which is comprised of 4 floors of 30,000 square feet.

Kevin has worked in restaurants and hotel kitchens for 25 years. He grew up in the business with his family who owned Nishi Catering in Liliha from the 1950's to the 1990's. He maintains an even and methodical manner no matter what when planning meals from 300 to 15,000.



Kay's other son, Steven, is the Culinary Arts Instructor at the Kauai Community College and has assisted Hui Holomua with the Japanese Cultural Festival at the Kauai Museum and will be one of the Convention's demonstrators.

Congratulations to Kevin Nakata and Steve, sons of proud parents, Kay and Richard Nakata and of Kauai!

NEWS FROM PROUD GRANDPARENTS

Our 21 yr old grandson, Jake Roach, has been hired by Island Air as a pilot. He is in special training now and will begin his official flying mid November. Jake was 9 years old when he had his first flying lesson. He has been a flight instructor for the past three years. He has one year of classes, on line, to graduate from the Valley University, Utah, majoring in Aeronautical Engineering. We are very proud of this young man and his love of his profession.
Shared by Grandma Rose Ella Roach

My oldest great grandson turned 18 this month on Sept 7. I have 2 more great grandchildren...a boy in middle school and a girl in elementary school. They live in Arizona. The oldest who had a birthday, Orion Konane, is staying here for the summer, works at the Living Foods store in Kukuiula shopping complex. He will go back in October. My daughter is home permanently with me now....good news.

Shared by Great Grandma Dollie Brierley

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*One of the many things  
No one tells you about aging  
Is that it is such a nice change  
From being young.*