

KAFCE

KAFCE ACHIEVEMENT DAY

January 27, 2018 Kauai Beach Resort 8:00am - 2:00pm

Cost per member \$10.00; Council pays \$30.00 per member Non members--\$37.00

Deadline for count: January 10, 2018

Chinese Auction--Besides your own club tables, please bring items for the Trimble table

Speaker--Cheryl Shintani Installation--Ruth Haisuka

DRESS A GIRL PROJECT

REPORTED BT QUEENIE DALIGDIG

It was fun giving the dresses out. Though I wasn't feeling well, the girls and mothers came to the beach house. It was a good thing because there were 25 dresses from 2016 sewing. The mothers even tried on the dresses and as you can see, fit. Their smiles and excitement tells the story. In one photo 2 girls and me, girl on my lap was born with a hole in her heart. She was the most excited to receiving the dress. There is a girl walking on the beach. I saw her gathering walking the beach and her clothes was just so worn and in poor condition so I went to give her a dress. She was very shy and was crying of gladness.

There just aren't enough dresses to go around for those at an orphanage. Let me know if you have any questions. Place: Maria, Siquijor Island, Visayan Philippines.



The next destination for Dress a Girl will be Portugal .

INTERNATIONAL DAY PERU - HUI HOLOMUA

Margo gave a very interesting personal story of her family’s life in Peru. She still has family living there now, but her parents and siblings were there only until they were taken to Crystal City, Texas Interment Cam, to be used for prisoners of war exchange, which fortunately didn’t happen with her father’s group. Her parents were sent to Kauai one month before she was born. An exhibit of things from Peru were also shared. (By Rose Ella Roach)

PERUVIAN TRIVIA

By Joyce Takahashi

Peruvian cuisine has been highly influenced by the indigenous population including the [Inca](#) and foods brought in with immigrants from Europe ([Spanish cuisine](#), [Italian cuisine](#), [German cuisine](#)), Asia ([Chinese cuisine](#) and [Japanese cuisine](#)) and West Africa. Peruvians are especially fond of Chinese food, hence Chinese restaurants are called “Chifas.” Loma Saltado is an example of the Chinese dish, beef tomato.

Foods that are native to Peru are potatoes, quinoa, cape gooseberry (poha), papaya, cherimoya and tomatoes. A Peruvian dish called cuy (guinea pig) is a specialty item. Costco can thank two Swiss Peruvians for inventing the rotisserie chicken. Pollo la Brasa (rotisserie chicken) is served with aji verde salsa

Peruvians chew coca leaves to relieve altitude sickness and hunger.

Llamas, guanacos, alpacas & vicuñas are familiar animals. Vicuñas produce one of the most expensive wools. A scarf can cost \$2525.00, four and ½ times as much as cashmere.

Currently, there is a new Peruvian restaurant that has opened up in Honolulu. I’ve been to 2 Peruvian restaurants in the Los Angeles area and they both has been very good. It was also mentioned by a council member that a Peruvian food truck is parked near Home Depot.

Today many of the dishes prepared by Holomua are made from Peruvian foods and/or are Peruvian recipes. The dish in the middle is Loma Saltado which awaits the addition of French Fries! And a salad of quinoa, a staple of Peru.



continuing..... **INTERNATIONAL DAY - PUERTO RICO, BY CLUB MUSUBI**



PRESENTERS GAIL MURASHIGE:: Food, JOANNE SHIMAMOTO: Food, main dishes & desserts, GALE KASHUBA: Culture, JUANITA BARNET: 3 bits of Christmas Trivia on Puerto Rico SUZIE YOKOYAMA AND PAM SOKEi: History & Hurricane preparedness, brought printed materials.

Puerto Rican food is a unique blend using both native ingredients and imported elements. A typical Puerto Rican dish is made from multiple cultural influences of the different ethnic groups which settled on the island nation. Puerto Rican cuisine is a one-of-a kind mix of West African, Caribbean, Spanish and even American cooking, and it's not unusual to find meals offering a mix of native island ingredients such as cacao and plantains with African legumes and a Spanish flair for all things fried. Puerto Ricans refer to this multi-ethnic fare a "cocina criolla," or creole cuisine. Dishes are often high in fat, sugar & calories as it is on flavor. Food in Puerto Rico is distinguished by its abundance of flavorful salty, meaty and crunchy dishes, as well as a regular repertoire of herbs and spices.

Gail made budin, a traditional anise-flavored bread pudding.

Juanita made Tembleque which is a coconut corn starch pudding and the national dessert.

Suzie made pasteles. The dough is made from milk, stock, green banana, squash, plantains and starch roots, filled with meat and other ingredients. It is the National Christmas dish.

Jo brought **arroz con gandules**, one of the signature dishes of PR cuisine, a combination of rice, pigeon peas and pork, cooked in the same pot with PR-style sofrito. Sofrito is a spice base used in many PR recipes (cilantro, onions, garlic & several kinds of sweet & hot peppers). Arroz con gandules is part of Puerto Rico's national dishes along with perni, PR roast pork.



CLUB NEWS

HUI HOLOMUA CELEBRATES ITS LAST CHRISTMAS TOGETHER AS A CLUB, AS MEMBERS GO IN DIFFERENT DIRECTIONS. Four members will continue as Hui Holomuans, a few will be mailbox members and the rest will retire from FCE.



CLUB MUSUBI Women in Need Donation

Club Musubi did two fundraisers this year and chose Women in Need (WIN) to receive 20% of the proceeds. On November 8, 2017, an unrestricted donation of \$250.00 was presented to Clinical Director, Ms. Kimberly Cummings and some of the women in residence. WIN helps women who have been through domestic violence, homelessness, substance abuse and incarceration. Ms. Cummings stated that the unrestricted donation came just in time to help fund their Thanksgiving dinner, which the women prepare themselves.

Spa Bags for YWCA Family Violence Shelter

Club Musubi members donated travel sized and a variety of smaller personal care products that could be packaged into small "Spa Bags". Members met at Lihue Neighborhood Center and to put the bags together. Minimally, the bags contained bath soap, shampoo, conditioner, and body lotion. On October 2, 2017, 80 bags were donated to the YWCA Family Violence Shelter.



Janice Plumer, Suzie Yokoyama, Pam Sokei, Maurina Borgatti, Juanita Barnett, Gale Masukawa-Kashuba, Laurie Ho, Annie Rellin, Jo Shimamoto & Camera-person, Terry Phillips

MEMBER NEWS

ANNIE RELLIN RETIRED AFTER 47 YEARS AT KAUAI COMMUNITY COLLEGE. WE WISH YOU A HAPPY RETIREMENT, ANNIE!



Congratulations to **Jo Ann Shimamoto** on the arrival of a new grandson.

Also, to **Bernie Tangalin** for welcoming her third great grandchild.

More good news.....

Very happy that **RoseElla and husband Dave** are back home with us. She feels like the luckiest person on earth to have had her cancer found before any symptoms showed up. Was able to have it removed surgically, taking out 1/3 of her left lung...no chemo, no radiation. And...husband Dave underwent treatment for his kidney infection and is now doing well.



Rose Ella



Alice and her yarn bomb creation

Wishes for a speedy recovery are sent **Mary Wilson's** way who spent some time in the hospital recovering from a fall.

And some sad news

Annie Alice Fix, a former member and president of KAFCE passed away at the age of 98 on November 29, 2017. She had the following to say for herself. "Getting old seems to be my current hobby! My membership in UE/FCE has been the most rewarding thing I ever did on Kauai. Hula has been the most fun and an exceptional learning experience. Time to read and knit. Previously, before moving to Kauai, my family had visited every National Park in the US, except for the swamp on in Florida. Five children, four girls and a boy, ten grandchildren and seven great grandchildren."

Condolences to **Laura Marsh** on the passing of her mother; and to **Eleanor McGill**, former member of Hui Holomua, whose husband John passed away.

Dear Members of KAFCE,
Soon I'll be stepping down as your Council president. It has been an invaluable experience, being a member for 35 years and serving as your council officer as secretary, under the fantastic presidencies of Sanae and Gladys, and president for the past three years. However, I will still continue as a member, albeit a mailbox one.



Thank you to everyone for your kindness, generosity, advice and sharing your great knowledge in crafting, cooking and more. Close friendships have been formed over the years. The countless field trips have opened up my eyes to numerous places on Kauai that I would never have experienced otherwise. Hui Holomua members, through their kind actions, taught me so much more than they know. We have evolved from the days when Masako Ohama was our agent to the current contemporary organization. May it move forward in positive motion for the betterment of our home, community and education on Kauai. Best wishes to all of you who are also going inactive and anticipating a peaceful retired life: a new adventure ahead! KAFCE members and council officers are wished the best that FCE can offer. Happy New Year - 2018!

*Love,
Margo Hashimoto*

From the Editor and the rest of the KAFCE membership: Thank you Margo for the hard work, time and dedication that you have given us. May you now have more time with your family, crafts, painting and all that you do. With much aloha and mahalo.

Look forward to:

NATIONAL CONVENTION IN AUSTIN TEXAS - JULY 22, 2018

HAFCE STATE CONVENTION - OCTOBER 12, 2018 ON MAUI

WISHING YOU ALL A HAPPY AND HEALTHY NEW YEAR!!!
