



1727 Pali Highway
Honolulu, Hawaii 96813

GOJI

Vol. 74, No. 05



MAY 2019
NEWSLETTER
of the
Honpa Hongwanji
Hawaii Betsuin
hawaiiibetsuin.org

2019 Slogan:

Embrace Change:
TRANSFORMATION
(Walk in Peace)

BETSUIN
MINISTERS

Chief Minister
Rev. Toyokazu Hagio

Ministerial Staff
Rev. Yuika Hasebe
Rev. Joshin Kamuro
Rev. Sol Kalu
Rev. Shingo Furusawa

Gotan-e, The Birth Date of Jodo Shinshu Founder, Shinran Shonin

Over 800 years ago in Japan, an offshoot of the original Japanese Pure Land tradition, Jodo Shinshu, was established by the venerated master Shinran Shonin, who was a disciple of Honen, the founder of the Jodo Shu sect. Shinran Shonin was born in Kyoto to the Arimori family, a branch of the Fujiwara clan and was named Matsuwakamaro. Shinran lost both his parents at an early age and entered the Shoren-in, a temple in Kyoto at age 9 to be ordained as a monk. For the next 20 years, Shinran practiced at Mt. Hiei under the Tendai tradition of Buddhism but without success in achieving spiritual awakening. After leaving Mt. Hiei and undergoing retreat and intense practice at Rokkakudo temple in Kyoto, Shinran experienced a vision of the Bodhisattva Kannon as Prince Shotoku, directing him to meet his future Dharma Master Honen Shonin, who had also abandoned the practices at Mt. Hiei for the same reason as Shinran's. Under Honen's tutelage, Shinran awakened to Amida Buddha's Vow of Salvation and made it the core teaching of the Jodo Shinshu sect which became the most widely practiced branch of Buddhism in Japan. It has also taken roots in various countries around the world such as the USA, Canada, Mexico, and even parts of Europe.



The Honpa Hongwanji Hawaii Betsuin will observe its Gotan-e memorial service in honor of Jodo Shinshu founder Shinran Shonin on May 19, 2019 at 9:30 a.m. The guest speaker for this major service in the Jodo Shinshu Hongwanji tradition will be Rev. Kerry Kiyohara.



Rev. Kerry Kiyohara

Reverend Kerry Kiyohara is the resident minister of Makawao Hongwanji Buddhist Temple in Maui. He was born and raised in Los Angeles; graduated with BA and MBA degrees from the University of Southern California. Reverend Kerry previously had a career as CEO, COO, and CMO in the advertising agency business, partner in start-up ventures, strategy consultant, and copywriter in Los Angeles, Tokyo, Beijing, Shanghai, and Honolulu. Kiyohara Sensei was tokudo ordained in 2016, graduated from Chuo Bukkyo Gakuin Seminary in Kyoto, and was certified as a kyōshi teacher in the Jōdo Shinshū Hongwanji tradition in 2018. Kerry speaks native English, is fluent in Japanese, has command of basic Spanish, survival Chinese, and struggles with da kine pidgin Hawaiian Creole English. He and his wife, Mimy, have a son, Kendall Akira, who lives in Honolulu with his family, wife Arlene, and a six-year-old daughter, Melody Hatsune.

Dharma Message: "Amida Buddha's View"

In the 10:00 AM English Sunday Services, we often chant "Sanbutsuge" and "Juseige." They are the parts of "The Sutra on the Buddha of Immeasurable Life" or "Larger Sutra." The sutra is the most important Buddhist scripture in our tradition, Jodo Shinshu or Shin Buddhism. "The Buddha of Immeasurable Life" is Amida Buddha, and the sutra reveals the Buddha's 48 vows that were established to save or liberate all of us. The 3rd vow is as follows: If, when I attain Buddhahood, the humans and devas in my land should not all be the color of genuine gold, may I not attain the perfect enlightenment.

The vow includes many difficult words, but it reveals Amida Buddha's view. From the viewpoint of the Buddha, all beings and all things are shining gold. It means that Amida sees all of them as precious and valuable.

To explain about the view, I would like to introduce a story about an aggressive man. One day, the man went to a Buddhist temple and listened to a resident monk's Dharma message, but the message was not interesting to him. After the service, he said to the monk, "Hey, your message was garbage, so you are also garbage!" If ordinary people are told such things, they will get angry, but the monk said, "You are a very kind person because you teach me about my true nature. Thank you very much!" Listening to the monk's response, the man thought "what?"

After going back to his house, the man said to his wife, "Today, I went to the Buddhist temple and listened to one monk's message, but it was garbage, and I let him know that he and his message were garbage, but the monk appreciated me and said, 'You are a very kind person.' I could not understand him."

Listening to him, his wife said, "The monk is very kind and gentle. That is why he looked at you and thought you are also kind and gentle. However, you looked at the monk and thought he is garbage because you are garbage!" The man could not say anything.....

Please think that Amida Buddha is like this monk. The Buddha has a very pure heart. So when Amida is seeking all beings and all things, Amida sees shining gold. In other words, the Buddha sees all of them as precious and valuable.

Rev. Shingo Furusawa

Unfortunately, it is very difficult for us to have the same view as Amida because we have blind passions such as greed, anger, and ignorance of the truth in this world. We tend to have discriminatory views such as "I like this," "I do not like that," and "I hate him/her."

However, we can learn Amida's view through listening to the Buddha Dharma. Even though we cannot have the view like the Buddha, Amida never abandons us. We are always the main concern of the Buddha's unconditional compassion because Amida Buddha always sees us as precious and valuable. That is why it is very important for us to attend the religious services to learn about the Buddha's view. In Gassho.



GOJI

The **GOJI** is a monthly publication of the Honpa Hongwanji Hawaii Betsuin, Tel. (808) 536-7044. There is no newsletter published for the month of August.

DEADLINE:

Articles must be submitted no later than the 10th of the month prior to publication by e-mail (execdir@hawaiibetsuin.org), mail (1727 Pali Hwy, Honolulu, HI, 96813) or fax (536-0919). Address submissions to the **GOJI**. Please include your name and contact information. Original images should be labeled on the reverse side with caption and return information.

GOJI STAFF:

Editorial: *Jo desMarets; Dianne Ida, Randy Kawamoto, Rev. Yuika Hasebe, Japanese section editor*; Production: *Stacy Bradshaw, Colleen Kunishige; Joyce Tomita*, Circulation: *Stacy Bradshaw*; Contributing reporters from *Hongwanji Mission School, Buddhist Women's Association, Dharma School & Parents, Project Dana, Wednesday Gang and Gals, Boy Scouts, Girl Scouts, Pacific Buddhist Academy, and the Kyodan*

The opinions expressed by individual contributors are their own and do not necessarily reflect those of the Honpa Hongwanji Hawaii Betsuin.

If you are unable
to come to the
temple and would
like to have a
minister visit
you in your home,
please call
Rev. Yuika Hasebe
at 536-7044 to
request a home visit.



We miss you and
do not want to lose
contact with you!

President's Message: i am a link.

Interconnection, the heart of Buddhism beats strongly at Hongwanji Betsuin.

As we continue our Second Century Capital Campaign, our grant application efforts at the State and Federal levels have been warmly received and encouraged. At the time of this GOJI edition's deadline, we are awaiting the final decision on our State grant application and our Federal "Sacred Places" grant is in process. Whatever the outcome, we've learned that Hongwanji has many connections to the Hawaii community and non-member supporters.

The State grant focuses on our "Community Conference Center" (Annex Upper Hall, Lounge, Main Social Hall) and improved walkway between the Annex and Main buildings (a "Peace

Concourse"). The Federal "Sacred Places" grant focuses mostly on the Hondo (main temple), especially the altar area. The Federal grant offers support to preserve and restore historic religious buildings. Hawaii Betsuin would be the first Buddhist temple to receive this award, which began in 2016 and closes in 2020. To date, 43 Christian churches have been recipients of awards from \$50,000-250,000.

"i am a link" is our Second Century Capital Campaign theme. This serves as a reminder to our Hongwanji family of our plantation legacy, remarkable second Bishop, Rev. Yemyo Imamura and thousands of members over our 130 years in Hawaii. Special recognition goes to post-WWII members who revived the Betsuin and temples throughout

Dexter Mar

the State after wartime martial law, racial discrimination and religious intolerance.

In Buddhism each action has a cause and effect. Collectively, the actions of previous members and supporters have resulted in what we are today. When we look into the faces of our keiki today, may we be inspired to be their link to a bright and golden life.

"i am a link"

We are each a link in our history, and within our community. Today, we have an opportunity to help ensure that the Hawaii Betsuin remains a vibrant member of the community. We have a shared obligation and responsibility for future generations.



Honpa Hongwanji Hawaii Betsuin Gotane Weekend

TALK STORY

With Reverend Kerry Kiyohara

TOPIC:

New Insights and Perspectives:

Sangha-Centered Dharma

Saturday, May 18, 2019

9:00 to 11:30 am

Hawaii Betsuin Annex Temple

1727 Pali Highway, Honolulu, HI 96813

(Enter temple grounds from Lusitania Street)

The Second Century campaign really goes beyond the temple buildings. It is an active step to reclaim our commitment to the inclusion, peace, and unity of the Aloha Spirit and Hawaii way of life. As both a historic and sacred place, the Temple must be updated to meet the growing needs of the community. To encourage the next generation to be more civically active, we can provide a place to nurture their characters towards the service for others.

As we witness growing divisions and self-centeredness daily, right now we have an opportunity to create a new story of humility and teamwork by supporting our temple and adding ourselves as a link in a growing chain of love, of community, and of peace.

Okage sama de!
Namo Amida Butsu!

BWA News and Events

Fujiko Motobu

KAMABOKO: DIP AND SANDWICH FILLINGS WORKSHOP

BWA ladies conducted a most interesting workshop on how to prepare KAMABOKO for dips and sandwich fillings. Elly Hewitt, Wendie Yumori, Cynthia Alm, Diane Marshall and Arlene Matsubara contributed their recipes. The workshop was planned and organized by Cynthia because of many requests made inquiring about kamaboko. "How do I make kamaboko sandwiches?" For many people coming from the mainland, this was a new experience in making something with kamaboko.

#1. Elly Hewitt's Kamaboko Dip #1: One 5.5 oz kamaboko roll, grated; ¼ cup chopped onions (optional), mayonnaise, salt and pepper to taste. Kamaboko Dip #2: One 5.5 oz. kamaboko roll, grated; ¼ cup chopped onions (optional); 2 hard boiled eggs, grated; mayonnaise; salt and pepper to taste. Both recipes may be used as fillings in sandwiches or dips with Ritz crackers.

#2. Wendie Yumori's Kamaboko Sandwich filling: Combine the following ingredients: 2 blocks kamaboko grated (put food processor on coarse grate setting); 1 Envy apple, diced; 8 oz. cream cheese; 1 T. Kewpie sesame dressing; Add mayonnaise for the desired consistency. (Optional—2 T. chopped purple onion) When the ingredients are well-mixed, spread on Hawaiian sweet bread—makes seven or eight sandwiches. Slice in fourths.

#3. Cynthia Alm's Kamaboko Dip: Ingredients: 1 bar Okuhara kamaboko; 1 can water chestnuts, chopped; 2 stalks green onions, chopped fine; ½ cup mayonnaise; Ritz crackers or

crackers of your choice or bread for a sandwich. PREPARING FOR DIP: 1. Dice kamaboko in food processor until tiny bits. 2. Mix in chopped water chestnuts and green onion. 3. Mix together with mayonnaise; 4. Spread on crackers.

#4. Diane Marshall's Kamaboko Dip: Ingredients: 1 block kamaboko, pink or white; 8 oz. cream cheese; ¼ cup mayonnaise; ½ cup green onions, salt to taste. Mix ingredients well. Use as dip or fill between two slices of bread for sandwich.

#5. Arlene Matsubara's Kamaboko Sandwich/Dip: Servings 8 1 pkg kamaboko; 8 oz cream cheese; 2 dollops mayonnaise (1/4 cup); ¼ cup green onions; salt /pepper to taste. Optional: kimchee. Dice, shred or grate kamaboko; add softened cream cheese and mayo and mix well. Add in green onions, salt and pepper to taste; chop or mince / kimchee and add in.

About twenty ladies observed the demonstration of each lady and many questions were asked and answered. Then the best part took place. We all got to taste the wonderful, tasty sandwiches and crackers with the dips. Look at the recipes, they are simple, so try them out and have your family enjoy them with you. When you do, let us know your reactions.

LIFE IS AMAZING: I will become 90 years old in six months, and just the other day I experienced the most uncanny experience in

my entire lifetime. We were given the opportunity to purchase items being sold at our bazaar at the presale so I nosed around and found a set of old Japanese music CDs. Singers like Itsuki Hiroshi, Hikawa, Kiyoshi, Misora Hibari, etc. were presented, so I decided to get the set. I was very excited because I am not a singer but I do enjoy singers, especially male singers of the old style. I went to the desk to pay for the set, which cost \$12.00, but I did not have my checkbook nor my wallet with me. I was stone broke, so I asked Liane if I could just charge it until the next day and I would pay her. Just then I heard a voice that said, "Here, I will pay for you. How much is it?" I looked up and saw a gentleman and his wife standing in line ready to purchase things for themselves, and here, he was offering to pay for me. I thanked him and refused, but he said very sincerely, "Oh let me pay, for I will be making a donation to the church. Just think of it that way." His wife quickly gave Liane the twelve dollars, and they both told me to just take it.

I thanked them and asked them if they attended church. They said they did not belong to our church, but the man said that his grandmother used to go to some Buddhist temple when he was a child. He had gotten a fishing pole with a reel which he said was something that he had wanted since he was very young. He said the rod was very expensive in the by-gone days and only the rich could have something like that and now he finally got one for himself, so he was thrilled. It wasn't expensive now, but memories lingered with him.

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Dharma School News Taste of Hongwanji Report

Debbie Kubota

Dharma School Taiko

The morning started off with a bang, of the taiko drums that is, when our very own Dharma School Taiko group opened the annual bazaar by having the event chairs Jerry Tamamoto, Irene Nohara, and Wendy Harmon create some lively beats on the drums to kick off the day.

The Dharma School Taiko group took the stage to perform "Renshu 2," a widely known warm-up piece. Next came "Laulima," an original composition featuring the diversity of cultures in the islands. Finally, the group closed with "Rodan," a lively piece incorporating six-sided drumming and lots of movement around the drums.



Dharma School Singing

Dharma School students, families and teachers from the Betsuin performed three songs accompanied by Wayne Yoshioka on the ukulele and Cameron Kubota on the guitar. They started off with "Living Gratefully" followed by "Peace and Harmony," both of which are original compositions composed by one of our Dharma School teachers. Their final song was the upbeat song made popular by Na Leo Pilimehana, "Beautiful Day." And that it was, what a perfect day!





Betsuin Girl Scouts News Jessica Tom

This summer, four girls (ages ranging from 14 to 18) from the Honpa Hongwanji Girl Scouts, accompanied by four adults, will be traveling across the Atlantic and Pacific oceans to Europe. Starting in London, England, we will travel southwards for about 11 days until we reach Paris, France. We will be visiting a total of seven countries: England, Belgium, Germany, Austria, Italy, Switzerland, and France.

While the itinerary for our trip sounds promising, the airfare and activities' cost accumulate, resulting in high expenses for our families. To defray the cost, we have organized various fundraisers, which included selling baked goods, taco rice bowls, and acai bowls. Our most recent and one of our favorite fundraisers was the donation breakfast at the temple. From 5:30 A.M. the traveling committee began

to prepare pancakes, miso soup, scrambled eggs, fruit cups, and various meats for the breakfast. Everyone put their best foot forward to make this event successful. And it paid off. Thanks to the temple members, we were able to raise over \$1,000 from this single event.

Shout out to Aunty Kim and Aunty Wendy for the food donations and our families and friends for their hard work. We would also like to express our gratitude to Honpa Hongwanji Temple members for their tremendous support. We hope we can return the support at future functions.



BWA continued from page 4

I had never ever encountered an occasion when anyone offered to pay for me, and especially someone who was a total stranger. At my age I now realize that there are very nice, kind people in this world. It teaches me that perhaps I need to be nicer and kinder to others. I did not even get the name of the nice couple, but I shall always remember them in my heart. Namo Amida Butsu.

TASTE OF HONGWANJI BAZAAR WAS A TERRIFIC EVENT:

Thanks to all of you who helped prepare for the bazaar. You all did a superb job in helping at the bazaar in selling, buying and cleaning up. The large crowd kept the sellers busy, and it was a sellout deal with the food products. Before the closing deadline of 1:00 pm, the food was sold out. No

waffle dogs, no hamburgers, no soups and other sandwiches, salads, etc. The weather held out and it seemed that everyone had a nice time. We hope next year's event will surpass this year's sale. All of you did a wonderful job. Thank you to all.

BETSUIN PICNIC, SUNDAY MAY 5TH: INTERGENERATIONAL PICNIC AT MAGIC ISLAND (Picnic Sites 38 and 39). Please mark your calendar and plan on attending the picnic with all the temple participants, young and old. Dharma School parents, teachers and students plan this wonderful and exciting event for all of us to enjoy. Sunday services at the temple will be cancelled; however there will be a service beginning at 9 am at the beach. There will be many fun

activities and lots of prizes, so don't miss this wonderful event. Mixing with the young is a great experience for the seniors and we should do this more often.

GOTAN-E, MAY EXHIBIT: Mrs. Okano's ikebana students will be exhibiting their flower arrangements, which are very unique and beautifully done. Her calligraphy students will also exhibit their calligraphy works. After the service in the Hondo, be sure to go to the social hall and while having your refreshments, go and enjoy the flower and calligraphy displays. You will also find Shinran's life-size statue sitting on the stage. Go and have your photo taken by Mr. Kubota, the photographer.



From the Green Team

David Atcheson, Green Team



The Buzz at Green Fair started at HMS

In February, Hawaii Betsuin ED and HMS parent Stacy Bradshaw asked me if I would like to sit in on a presentation about bees at Hongwanji Mission School with the Kind Keiki class. Of course I said yes! I was touched by the wonder in the children's eyes and reminded of bees' symbiotic relationship

with flowering plants and trees. I brought this experience back to the Betsuin "hive," and soon the Green Team adopted pollinators as a theme for the 2019 Green Fair. We previewed the theme at Taste of Hongwanji, where the Green Team hosted a "Make a Free Bee" craft activity organized by Claire Groom. Then, at the April Green Fair, attendees could take a pollinators quiz, add a link to a honeycomb-like Golden Chain, draw a bee, sip a honey-sweetened drink, and make a beeswax wrap. Signage encouraged participants to "bee" aware and offered practical tips to be kind and welcoming to pollinators.

The last multiple-choice question in the pollinators quiz asked what saying captured the relationship between flowers and pollinators. Our proposed answer was "Okage Sama De," I am what I am because of you. Bees and pollination are indeed rich expressions of interconnectedness and interdependence. The bee-themed and other Green Fair activities also reinforced Rev. Blayne Higa's message before the fair on "The Value of Sharing."

Photo Credit: Alan Kubota



Many thanks to the BWA, Dharma School, Girl Scouts, Fukuda Seed Co., and the Green Team and its Mottainai subgroup for hosting activities and making the Green Fair possible during an especially busy April at Hawaii Betsuin.

You're Invited!

"Buddhism In Everyday Life -Tannisho"

Fridays

Morning Class:

May 3, 10, 17, 24, 31

Time: 10:00-11:00AM

NEW!

Evening Class:

May 16, 23, 30

June 13, 20

Time: 6:00-7:00 PM

Place:

Annex Temple

Instructor:

Rev. Yuika Hasebe

No Fee

Everyone Welcomed!



Radio Programs MAY 2019

KZOO 1210 AM
Japanese Language
Saturday at 7:30 AM

- 04 Rev. Tomo Hojo
- 11 Rev. Daido Baba
- 18 Rev. Ryoso Toshima
- 25 Rev. Kerry Kiyohara

Betsuin Services

Asaji Service 8:00 AM

- 05 NO SERVICE
Honolulu District
Intergenerational Picnic
- 12 Rev. Shingo Furusawa
- 19 Rev. Kerry Kiyohara
- 26 Rimban Toyokazu Hagio

Adult English Services 10:00 AM

- 05 No Service
Honolulu District
Intergenerational Picnic
- 12 Rev. Sol Kalu
- 19 Gotan-e 9:30 am
Combined Service
Rev. Kerry Kiyohara
- 26 Rev. Jan Youth

Nicchū Service 1:00 PM

- 05 No Service
Honolulu District
Intergenerational Picnic
- 12 Rimban Toyokazu Hagio
- 19 Rev. Shingo Furusawa
- 26 Rev. Yuika Hasebe

Dharma School 9:00 AM

- 05 No Service
Honolulu District
Intergenerational Picnic
- 12 Rev. Jan Youth
- 19 Gotan-e Combined Service
9:30 am – Rev. Kerry Kiyohara
- 26 Rev. Shingo Furusawa



Everyone Welcomed!

In Memoriam



MARCH 2019

The Hawai'i Betsuin extends its deepest sympathy to the families of the following members who recently passed away. May the family members find solace and comfort in the Nembutsu. Namo Amida Butsu

2/8/2019 SALZ., Namie Tanaka (93)
2/25/2019 YAMASHITA, Ayako (95)

- | | |
|--|------------------------------------|
| 1 KAWAKAMI, Walter Haruyuki (84) | 16 TAKAKI, Gary Tadashi (71) |
| 2 HIGA, Michiko (86) | 17 NAKAGAWA, Satoru (89) |
| 3 MORIKAWA, Lillian Kazue (90) | 18 KUROSUMI, Evelyn Amy (93) |
| 5 IIDA, Richard Mizuo (88) | 20 SAMORI, Kenneth Takayoshi (103) |
| 9 NAKANO, Katherine Tsutae Nakamura (98) | 21 OTO, Henry Mamoru (91) |
| 14 HAMACHI, Ronald Masao (71) | 22 MAEDA, Alma Chiyo (92) |
| 14 YAMAMOTO, Florence Chieko (83) | 24 NAKATA, Albert Takashi (91) |
| 15 GOTO, Albert Fumio (82) | 26 MAEDA, Wallace Sadao (76) |
| 15 KAWAMURA, Toshio (86) | 28 NAKANO, Natsue (83) |

Nursing Home Services MAY 2019

- 02 Hale Nani – Rev. Kalu
- Hale Ho Aloha – Rimban Hagio
- 09 Maluhia – Rev. Furusawa
- 10 Kuakini – Rev. Kalu
- 23 Nuuanu Hale (9:30 am) – Rev. Furusawa
- Liliha – Rev. Hasebe
- 24 Leahi – Rev. Hasebe

2019 Memorial Service Schedule

2018 is the memorial year for those who passed away in:

2018 – 1 year	2007 – 13 year	1987 – 33 year
2017 – 3 year	2003 – 17 year	1970 – 50 year
2013 – 7 year	1995 – 25 year	1920 – 100 year



The great practice is to say the Name of the Tathagata of un-hindered light. This practice, comprehensively encompassing all practices, is perfect and most rapid in bringing them to fullness. For this reason, it is called "great practice." Saying the Name then breaks through all the ignorance of sentient beings and readily brings all their aspirations to fulfillment. Saying the Name is in itself mindfulness; mindfulness is nembutsu; nembutsu is Namo-amida-butsu.

-Shinran Shonin