Daifukuji Soto Mission

Living and Serving With Compassion



79-7241 Mamalahoa Hwy., Kealakekua, HI 96750

November, 2016

(808) 322-3524 <u>www.daifukuji.org</u>

(See "archives" on our website for previous newsletters.)



Thanksgiving Service

Sunday, November 20

 $9:30 \ a.m.$

All are cordially invited to Daifukuji's Thanksgiving service. The Dharma message will be given by Rev. Jiko.

Light refreshments will be prepared by Sharen Seiren Bangay and helpers. Flowers for the altar are appreciated and may be delivered by November 18. Donations of canned foods for the Hawaii Island Food Basket may be brought to the service. Before and after the service, the temple's gift shop will be open for your holiday shopping.

Wishing you a happy Thanksgiving!

General Clean Up



Sunday, November 27

8:00 a.m.

Our humble call for help goes out to temple members and temple groups. Please join us in cleaning up our temple, halls, and grounds in preparation for Bodhi Day and the new year.

We will begin this day with a short blessing inside the temple at 8:00 a.m. Please bring rags, buckets, garden tools and gloves, all labelled with your name. Refreshments will be provided.

Any amount of time you can contribute would be very much appreciated. Questions? Please call clean-up day chairperson Shaun Roth at 808-936-9815.

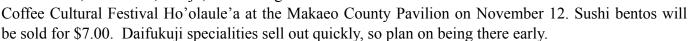
Fujinkai News

Coffee Festival Sushi Bento & Manju Sale

Saturday, November 12 Makaeo County Pavilion

9:30 a.m. - 4:00 p.m. (or until sold out)

The Daifukuji Fujinkai Women's Association will be selling sushi bentos, sushi rolls, manju, and other goodies at the Kona



Rice cookers, please report to the temple kitchen at 4:00 a.m. Other Fujinkai members, including sushi rollers, please plan on arriving at 5:00 a.m. Your kokua is requested.

Donations of cooking ingredients, as well as monetary donations to the **Daifukuji Fujinkai**, are appreciated. A sign-up sheet for ingredients is posted in the social hall.

Questions regarding the bento sale? Please call Joyce at 329-3833, Kellie at 322-9147, or Rev. Jiko at 322-3524.

Note: Kona Daifukuji Taiko will be performing at the Makaeo County Pavilion on Saturday, November 12 between 3:15 – 4:00 p.m.

Report on Autumn Field Trip

by Lorraine Jitoku Tanimoto

How many of us have driven past that old stone cement house on the Greenwell homestead on Mamalahoa Highway without stopping for a visit? On Saturday, October 8, thirty Fujinkai members and guests took a trip to the Kona Historical Society's W.H. Greenwell Store Museum in Kealakekua. Through storytellers Maile Melrose and Ann Kern's wonderful accounts, we received a look into life in Kona during the 1800's. To recap some of the Greenwell saga: Englishman Henry Nicholas



Greenwell, Maile's grandfather, came to Hawaii and liked Kona's fertile soil and rich climate, so he purchased a section of land in the district of south Kona in 1850. He had an inquiring mind and traveled a lot, always looking and trying to find ways to use his land for the Hawaiian people (and for his ten children!). Besides becoming one of Kona's largest cattle and sheep ranchers, he grew many kinds of plants and started dairies that produced butter. With the influx of Europeans, Asians, and other peoples, Hawaii became a multicultural center. The original Greenwell Store is a museum today. The interior, which has been restored with reproduced items sold during that time, has an authentic appearance.



After the historical tour, our group was graciously welcomed by Michael and Mildred Iwamuro, who took time out from coffee picking to allow us to visit their place in Captain Cook. Members snacked on white guava and oranges grown on their land, rested in the Iwamuros' garage, and saw unusual plants while exploring the well-maintained garden and farm. The coastline seen from the top of their property was breathtaking.

The last stop was the Manago Hotel and Restaurant, another historical building in Kona. Dwight Manago shared his family's story of how his grandparents came from Japan and started the hotel. Thanks to the hard work and perseverance of the Manago family over the years, the hotel will be celebrating its 100th anniversary next year. Lunch at the hotel was delicious!

Through this autumn field trip, everyone gained an appreciation for Kona's rich

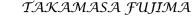


heritage. For our hardworking Fujinkai members, it was a fun day, a day to relax and socialize and take a well-deserved break from home and temple duties.

Fujinkai members and their guests thank Lorraine for her excellent coordination of this field trip. Mahalo also to Mike and Mildred Iwamuro for their hospitality and to Jean and Myles Ikeda for picking up the cupcakes which were enjoyed for dessert.







Tokyo Based Kabuki Dancer

One Hour Performance and Workshop On Traditional Kabuki Dancing and Makeup Application

> No Admission Fees Donations Welcomed

Daifukuji Soto Mission Thursday November 10, 2016 3:00 - 4:00 P.M. 6:00 - 7:00 P.M.

Konawaena Cafeteria Friday November 11, 2016 6:00 - 7:00 P.M.

Sponsored by: Kona Japanese Civic Association Contact Walter Kunitake 938-3624







Membership Dues Reminder

Thank you to all of you who have sent in your 2016 membership dues and donations. For those who have not yet done so, it's not too late. The form can be found on page 10 of the January newsletter: http://www.daifukuji.org/newsletter/2016/jan16news.pdf. You may also pick up a form at the temple office. Your donations are what sustain our temple. We are grateful for your support.

New members are always welcome. For information on membership, go to http://www.daifukuji.org/membership_brochure.pdf.

Mini Taiko Concert to be Held January 2

A Fundraiser for Our Youth Group's 2017 Japan Taiko
Study Tour

Date: Monday, January 2, 2017

Place: Daifukuji Social Hall

11:00 a.m. Silent Auction and Concession

12:00 noon Concert

Tickets will be sold at the door on the day of the concert. Adults \$10, Children \$5.

Please help our youth group raise the funds they need for their Japan tour by purchasing your lunch at the concession stand & participating in the silent auction. Lunch items will include teri and veggie burgers, monster hot dogs, curry stew bowls, drinks, and baked goods.



Happy 100 Years!

On September 25, twenty-five members of the Daifukuji Family Sangha attended the Sunday family service at the Taishoji Soto Mission. This joyful group, which consisted of 14 adults and 11 children, went over to Hilo to wish Rev. and Mrs. Hata, Deacon Juho, and the members of Taishoji a happy 100th anniversary. They were given a warm welcome and enjoyed Rev. Hata's Dharma talk and story. After the service, they lined up in Taishoji's Kannon Hall and sang "My Mind is a Clear Blue Sky,"



followed by "Happy Birthday, Taishoji." A banner made by the children and their parents, along with a congratulatory gift from the Daifukuji Sunday School, were presented. Following picture taking, everyone enjoyed playing string games and eating ice cream sundaes in the social hall. The group then went to the 'Imiloa Astronomy Center. Mahalo and congratulations to Taishoji Soto Mission. Happy 100 years!













Gift Shop News

The gift shop has plenty of 2017 calendars, including new stand-up desktop calendars. Especially nice is the one "Some Japanese

Flowers" with charming vintage prints of flowers. Also, there are three different "Japanese Garden" wall calendars. May everyone have a good 2017.

The gift shop will be open the morning of the Thanksgiving service on November 20. It can also be opened upon request. Please call Rev. Jiko at 322-3524 to arrange a time.

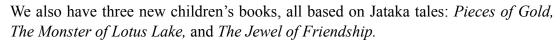




Library News

by Clear Houn Englebert

We have three new Thich Nhat Hanh books: *How to Relax, How to Eat, and How to Love.* They are very cute pocket-size books.



The other new arrivals are:

Complete Enlightenment by Sheng Yen is an authoritative translation of The Sutra of Complete Enlightenment, a Mahayana scripture that shaped the development of Chinese Zen (Chan). The forward is by Thich Nhat Hanh.

Buddhism Explained is by Laurence-Khantipalo Mills, who was a monk in both the Tibetan and Theravada traditions.

We also have two other books from a Theravada perspective: *Dying to Live* by Aggacitta Bikkhu and *A Buddhist Perspective on Pain, Stress and Illness* by Bhikkhu Sumedha.

I can't read this final book---it's completely in Chinese. I don't even know the title. It's a book on how to paint Kwan Yin (Kannon). It offers great close-up pictures of hand positions (mudras) as well as completed compositions. It's a very enjoyable and fascinating book, even if you can't read it.





In Memoriam

To the family of the late Takeshi Matsumoto who passed away October 8, 2016 at the age of 87, we express our deepest sympathy.

Namu Shakamuni Butsu.

Mahalo Nui

A big mahalo to Brandon, Apollo, and Brayden of the Mauka Stars 4-H club for weeding the temple garden as part of their service to the community. Thank you also to Carter for helping them.

Want to know who does the noble task of cleaning Daifukuji's many toilets? There are 3 rotating teams of restroom cleaners among our Friday samu group: Ann Nakamoto and Sharen Seiren Bangay, Evelyn Tabata and Merle Horen Uyeda, Judie Myoko Fekete and Don Daido Erway. We thank them for keeping our restrooms sparkling clean.



The kupuna and volunteers of Project Dana express their mahalo to Tyrone Ohta for his generous donation of lovely orchids, which he propagates and donates for use as bingo prizes. Tyrone's green thumb is greatly appreciated by everyone.

Thank you very much to Donald Sasaki, Clifford Tanoue, and members of the Daifukuji Fujinkai for cooking a most delicious and nutritious gourmet lunch for the Daruma-ki service attendees on October 2. The grilled veggies, abalone with Hamakua Alii mushrooms, fresh beets, shrimp stir fry, pickled mango & daikon, cucumber kim chee, fresh local watermelon and rambutan, and assortment of homemade desserts were all such a treat for the sangha. *Gochisosama deshita!*

Several people requested the recipe for the abalone & mushroom dish. Here it is.

Abalone With Alii Hamakua Mushrooms (for a party)

6 cans abalone — slice thin into small pieces; save the juice

1 case Alii Hamakua mushrooms — cut mushrooms in half, then slice into smaller pieces

Butter, garlic, salt, white pepper, sake or white wine (to taste)

In a pan, melt some butter. Add minced garlic and some sake or wine. Add mushrooms, salt, and white pepper. Add abalone. If needed, add cornstarch dissolved in water to thicken. (Local OTEC sea salt was used.)



November Programs

Dharma Study Classes - Tuesdays, November 1, 8, 15, 22, & 29 4:00 - 5:00 p.m.

Study sessions based on the book *Living By Vow* by Rev. Shohaku Okumura, a Soto Zen priest and scholar, are being held each Tuesday afternoon from 4:00 -5:00 p.m. in the temple library. *Living By Vow* is available for purchase. November sessions will focus on the study of the *Hannya Shingyo*, the Heart of Great Perfect Wisdom Sutra. All are welcome. Call Rev. Jiko at 808-322-3524 for information.

Family Sangha Services: Sharing the Dharma with Children - Sundays, November 6 & 13 at 9:30 a.m.

These 45-minute family services feature kids yoga, one-minute zazen, chanting, singing, and story time. Children of all ages and their parents and grandparents are welcome.

Zazen (Meditation)

- * Every Wednesday morning from 6 a.m. 7:20 a.m.
- * Thursdays, **November 3 & 17** from 7 p.m. 8:30 p.m.

Both morning and evening sessions include 20 minutes of chanting. Donations may be placed in the box on the incense table.

Shakyo & Shabutsu Art Meditation - Saturday, November 5 from 8:00 a.m. - 9:30 a.m.

Mindfully tracing the Heart Sutra & pictures of buddhas and bodhisattvas in silence unifies body, breath, and mind and attunes one to the Buddha's teachings. All supplies provided. By donation.

Baikako Plum Blossom Choir Practice - Sunday, November 6 from 7:45 a.m. to 9:00 a.m.

T'ai Chi

Every Tuesday & Thursday from 9:00 - 10:00 a.m. & Wednesday from noon to 1 p.m. in the Hisashi Kimura Cultural Hall. Call instructor Philip Kakuho Hema for information: (808) 345-1492.

Yoga Classes to be Offered in January

Amrit yoga instructor Ambika Rose will be teaching a series of Thursday morning and Sunday afternoon yoga classes during the month of January, 2017. Details in next month's newsletter.

Thanksgiving: Reflecting Upon Our Meal

Dear temple members and friends,

I wish you a very happy Thanksgiving and share with you some Soto Zen meal verses to recite with your family before you begin enjoying your Thanksgiving meal. Below is a combination of the *Verse of Five Contemplations* and the *Bowl-Raising Verse*.

(Let us put our hands together in gassho.)

We reflect on the effort that brought us this food and consider how it comes to us.

We reflect on our virtue and practice, and whether we are worthy of this offering.

We regard greed as the obstacle to freedom of mind.

We regard this meal as medicine to sustain our life.

For the sake of enlightenment we now receive this food

First, this is for the three treasures – Buddha, Dharma, and Sangha;

next, for the four benefactors — parents, teachers, leaders, and homeland,

finally, for the beings in the six realms.

May all be equally nourished. The first portion is to end all evil; the second is to cultivate every good; the third is to free all beings. May everyone realize the Buddha Way. *Itadakimasu*

The daily recitation of these meal verses, which some of you already recite in Japanese (*Jo bun san bo...*), helps us to practice mindful eating. Something happens when we take the time to look deeply into what's on our plate and reflect upon how our food comes to us. Something happens when we turn off the television, put down the newspaper, put away our cell phones— even for 15 minutes — while we concentrate on our meal and the people with whom we are sharing it. Something happens when we begin to see our food as medicine to sustain our lives and when we receive nourishment in order to be able to practice the way of the Buddha. Something happens when we choose not to engage in mealtime conversations that lead to discord or negativity. Something happens when we sincerely thank those who worked hard to prepare the meal for us. What happens? Please find out by practicing mindful eating.

I truly wish you a wonderful Thanksgiving. Thank you very much for all that you bring to the Daifukuji Soto Mission sangha.

Warm aloha, in gassho,

Rev. Jiko



Rohatsu Sesshin

December 1 - 8 6:00 a.m.

The Daifukuji Zazenkai invites you to join them for this December's Rohatsu Sesshin, a period of eight mornings of zazen practice that begins December 1st and culminates December 8th, the day of the Buddha's enlightenment over 2,500 years ago.

You may come for any number of mornings during the sesshin and use either a chair or zafu. Plan on arriving in silence before 6 a.m., at which time the starting bell is rung. There will be a 25-minute period of zazen, then 10 minutes of walking meditation (kinhin), followed by another 25-minute period of zazen. A morning service is held from 7 a.m. to 7:20 a.m.

All are welcome. Loose-fitting clothing in subdued colors is recommended. Please, no shorts or tank tops. For more information, call Rev. Jiko at (808) 322-3524 or send an email to info@daifukuji.org.

The Zazenkai's annual sesshin breakfast will be held at Teshima's restaurant on Thursday, December 8 following the morning service.

November Song Class Cancelled

The Japanese song class previously scheduled for November 2 has been cancelled. Please join Takako on **Wednesday, December 7th at 9:00 a.m.** for her next one-hour class. At their October class, participants learned the the first verses of the following songs and their English translations: *Beautiful Sunday, Ue O Muite Aruko, Shiawase Nara Te O Tatako, and Yuyake Koyake.* All are welcome to join Takako's fun song classes. For more information, contact Takako Oxley at 989-8085, oxleyj002@gmail.com.

Coming Up in December.....

Rohatsu Sesshin..... December 1 - 8

Annual General Membership Meeting.....December 11 after Bodhi Day service

Project Dana......December 14

Kannon-ko & Ofuda-yaki..... December 21

Mochitsuki..... December 28

New Year's Blessing services...........December 31 and January 1



October 2016 November 2016 December 2016 November 2016 SMTWTFS S M T W T F S 2 3 4 5 6 7 8 6 7 8 9 10 11 12 4 5 6 7 8 9 10 9 10 11 12 13 14 15 13 14 15 16 17 18 19 11 12 13 14 15 16 17 Adult Taiko Temple Board Kannon-ko Service Bon Dance Group 16 17 18 19 20 21 22 20 21 22 23 24 25 26 18 19 20 21 22 23 24 Family Service Fujinkai Project Dana Teen Sangha 23 24 25 26 27 28 29 27 28 29 30 25 26 27 28 29 30 31 Zazen Major Service Orchid Club Work Baikako Practice 30 31 US Holidays Home Sangha Sisters Dharma Studv Samu Offsite Backup Work Youth Taiko Happy Strummers Special Events Sunday Friday Saturday Monday Tuesday Wednesday Thursday 9:30 AM Family Ser-9:00 AM T'ai Chi 6:00 AM Zazen 9:00 AM T'ai Chi - 7:30 AM Samu 8:00 AM Shakvo Halloween -6:00 PM Gay Sangha 9:30 AM Youth Taiko 4:00 PM Dharma 12:00 PM T'ai Chi 5:30 PM Zen Taiko vice = 5:00 PM Youth Taiko 5:00 PM Youth Taiko -7:00 PM Evening Study 5:30 PM Zen Taiko - 7:00 PM Fujinkai Zazen Board 10 11 12 5:00 PM Youth Taiko Daylight...g Time End **Election Day** Project Dana 8:30 am 3 p.m. & 6 p.m. **Veterans Day** Bento Sale 7:30 PM Happy Kabuki Performance Coffee Festival 7:45 AM Baikako 9:00 AM T'ai Chi 6:00 AM Zazen -7:30 AM Samu Strummers 9:00 AM Bare Bones 12:00 PM T'ai Chi 9:30 AM Family Ser-9:00 AM T'ai Chi 9:30 AM Youth Taiko vice Writers 5:00 PM Youth Taiko 4:00 PM Dharma 5:30 PM Zen Taiko 18 9:00 AM Fall Minis-9:30 AM Family Ser-5:00 PM Youth Taiko 9:00 AM T'ai Chi Kannon-ko 10 am 9:00 AM T'ai Chi - 7:30 AM Samu vice 4:00 PM Dharma 5:30 PM Zen Taiko ters Meeting 6:00 AM Zazen 7:00 PM Evening 9:30 AM Youth Taiko Study 12:00 PM T'ai Chi 5:30 PM Zen Taiko Zazen 5:00 PM Youth Taiko 20 21 22 23 24 25 5:00 PM Youth Taiko 9:00 AM T'ai Chi 6:00 AM Zazen 9:30 AM Youth Taiko 9:30 a.m. **Thanksgiving** = 7:00 PM Bon Dance 4:00 PM Dharma 12:00 PM T'ai Chi Thanksgiving Service Class Study 5:00 PM Youth Taiko 5:30 PM Zen Taiko 27 28 30 Clean-up Day 5:00 PM Youth Taiko 9:00 AM T'ai Chi -6:00 AM Zazen 9:00 AM T'ai Chi = 7:30 AM Samu =9:30 AM Youth Taiko 4:00 PM Dharma 12:00 PM T'ai Chi = 5:30 PM Zen Taiko =6:00 PM Gay Sangha 8:00 a.m.

5:00 PM Youth Taiko

Study

5:30 PM Zen Taiko