

Daifukuji Soto Mission

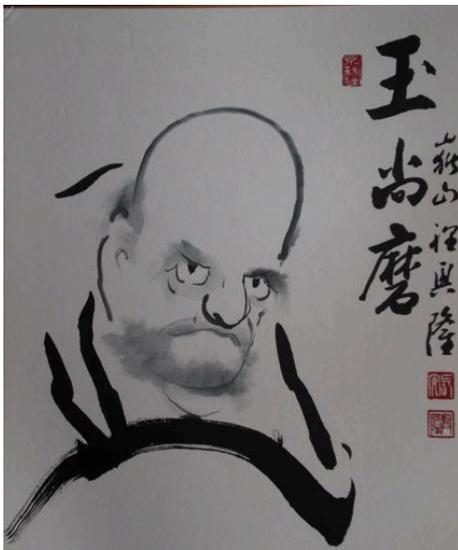
Treasuring the Past, Embracing the Present Looking forward to our 2014 centennial celebration!



79-7241 Mamalahoa Hwy., Kealahou, HI 96750

October, 2013

(808) 322-3524 www.daifukuji.org



Sumie ink painting of Daruma-sama by the late Bishop Koryu Oyama

Daruma-ki & Eitaikyo Service

Sunday, October 6

9:30 a.m.

All are invited to join our Sangha in observing Daruma-ki in remembrance of Bodhidharma or Bodai Daruma Daishi, the 28th patriarch in our lineage. A 6th-century Indian Buddhist monk, Bodhidharma journeyed from India to China, transmitting the essence of Zen. We honor him on the day of his memorial.

An Eitaikyo service will be held in memory of those whose names are recorded in the Daifukuji Eitaikyo record book. The word *eitaikyo* means “chanting the sutras in perpetuity.” This annual service ensures that departed loved ones are perpetually remembered even when family

members cannot be present at the service. If you are interested in having an individual or family’s name added to the Eitaikyo record book, please contact Rev. Jiko for information.

The Dharma message will be delivered by Rev. Jiko. Please plan to stay for a simple lunch prepared by our Fujinkai Women’s Association.

Donations of flowers are always appreciated. Flowers may be delivered to the temple by the morning of Friday, October 4. Donations of canned foods for the Hawaii Island Food Basket may be brought to the temple on the morning of the service. The holidays are approaching and a gift of canned foods is something that helps those in need.



In Memoriam

To the family of the late Myles Mamoru Ota who passed away on August 23, 2013 at the age of 76, we extend our sincere condolences.

Namu kie butsu. Namu kie ho. Namu kie so.



Mahalo Nui

Mahalo nui to Richard Iwamuro for responding to our temple's wish list with his donation of a brand new gas-powered weed whacker. We also thank Richard for making 50 new toba boards and for donating the Cedar wood. Arigato gozaimasu to Robert who assisted him with this project.

How grateful we are for the blessings that rain down upon our temple!



Fujinkai News

The Kona Daifukuji Fujinkai Women's Association held its general membership meeting on Sunday, September 8. The meeting was conducted by Fujinkai president Joyce St. Arnault. Below is a brief meeting report:

A warm welcome was extended to new member Sharen Bangay. Thank you for joining, Sharen!

A jam making workshop will be held on October 13. (See page 4 for more information.)

The Fujinkai will be selling sushi and manju at this year's Kona Coffee Cultural Festival on Saturday, November 9 at the Keauhou Shopping Center. Group II will be in charge. A sign-up sheet for the donation of ingredients will be posted in the hall on Oct. 6. Monetary donations to the Daifukuji Fujinkai are also appreciated. If you cannot make the service on Oct. 6 but would like to donate ingredients, please call Jean Ikeda at 322-4058 (use *82 if using a blocked phone number) or Joyce St. Arnault at 329-3833.

On Saturday, February 8, 2014, the Fujinkai will be going on a field trip to Waimea to view the cherry blossoms which they hope will be in bloom. They will also visit the Laupahoe Train Museum and Laupahoe Point Park, stopping for lunch along the way.

Saturday, February 22, 2014 is the date of the Fujinkai's pancake breakfast fundraiser.

In preparation for the temple's centennial celebration, Gladys Arase will be teaching the ladies the art of yarn lei making.

In March of 2014, Dharma teacher Patricia Mushim Ikeda of Oakland, California will be coming to Daifukuji. She has been asked by Rev. Jiko to give a number of Dharma talks during her week-long stay. A special Fujinkai Dharma session is being planned for the afternoon of March 16.

For the temple's centennial, the Fujinkai will be donating new drapes for the Kannon Hall and new zabuton and mokugyo covers for the altars.

A community service project to benefit a program for foster children was discussed.

It was announced that the 49th UHSSWA Conference will be hosted by the Soto Mission of Aiea Taiheiji the weekend of April 19-20, 2014. Fujinkai members are all invited to attend the conference.



Library News *by Clear Houn Englebert*



These are the new arrivals:

“Treasures of the Buddha” by Tom Lowenstein is itself a treasure. It’s a large-format hardback (with lots of full-page color photographs) on the teachings of the Buddha and the art that developed around those teachings. The library has several books similar to it, but this one is the most inviting.

“A Dictionary of Japanese Buddhist Terms” by Hisao Inagaki is another treasure. It is a classic and has almost 5,000 entries.

“Practicing Peace in Times of War” by Pema Chodron is a welcome addition. She is a much-loved author and this small book offers practical teachings on the origins of aggression, hatred, and war.

“The Foundations of Buddhism” by Rupert Gethin is from Oxford University Press and covers many aspects of Buddhism in a very readable way.

“Living the Mindful Life” by the well-known author Charles Tart is subtitled ‘A Handbook for Living in the Present Moment.’ That’s a very essential aspect of Buddhism.

“Zen and the Art of Cooking” by Jon Sandifer is a unique and well-written book. I like that it has a chapter titled “Chewing Well”. Food books are some of the most popular in our library and I’m guessing this cute little book will get checked out a lot.

“Good Life, Good Death” by Nawang Gehlek explains something that is really quite simple: how we live this life determines what will happen when we die.

“Infinite Circle: Teachings in Zen” by Bernie Glassman is an excellent basic book by one of Maezumi Roshi’s dharma successors.

“The Diamond Sutra” by Mu Soeng is a translation and commentary of this essential Buddhist scripture that is widely used in all Mahayana traditions. This short scripture deals with the awakening of true wisdom and the practice of the six paramitas. It is part of the family of texts known as the wisdom scriptures, which includes the Heart Sutra.

“Guideline of Thai Buddhist Rituals” by Bikkhu Piyabharano is a charming little book. It’s written for Westerners and contains much information not easily found elsewhere. I love that a joke even got included: “How do you make holy water? Boil the hell out of it.”

“A Burning Desire: Dharma, God, and the Path of Recovery” by Kevin Griffin is about using awareness and the Buddha’s teachings to release addictive and compulsive behaviors.

“The Wisdom of Sustainability: Buddhist Economics for the 21st Century” is published in Kihei, Maui and is written by Sulak Sivaraksa, one of Asia’s leading activists. It has endorsements by the Dalai Lama, Thich Nhat Hanh, and many others.

“The Living Buddha: An Interpretive Biography” by Daisaku Ikeda interprets the sources, identifying the oldest and most reliable source of each story of the Buddha’s life, and interprets that life, to build an understanding of Buddhism and its evolution.

“Buddha’s Brain: the Practical Neuroscience of Happiness, Love, and Wisdom” by Rick Hanson and Richard Mendius draws on recent research to show that the Buddha had it right all along.

“Rational Zen: The Mind of Dogen Zenji” is an excellent selection of Dogen’s writings, translated and edited by the prolific Thomas Cleary. If you’ve been intimidated by Dogen, you’re not alone, and this book is a great place to start.



Gift Shop News by Clear Houn Englebert

The gift shop now has two large cement statues, one of Kannon Bosatsu and one of Shakyamuni Buddha standing. The standing Buddha is about two and a half feet tall and very heavy. The Kannon is somewhat smaller, but also very heavy. They are \$40 each and they are from new molds, so the details are quite crisp. You can easily see Amida Buddha sitting in Kannon's headdress. In many Kannon statues this area is just a blur. The statues are in the temple basement, and we advise whoever buys them to bring a strong person to help carry them.



Blessings

A blessing for two-year-old Rainen Kiyoshi Jossy, son of Alyssa Luiz, was lovingly held by the Luiz family & officiated by Rev. Jiko on September 7th in the Kannon Hall.

*I know not how he chose you from the crowd,
came to your door, and grasped your hand to ask
his way. He will follow you, laughing and
talking, and not a doubt in his heart. Keep his
trust, lead him straight and bless him.*

(from "Benediction" by Rabindranath Tagore)

Life

Oh my beloved,
You are life itself,
Summoning me into another perfect moment,
Whole and awake,
Simply nothing more .

-- Jigaku Ryan Nakade --

Make It and Take It (Jam Making Workshops)

Two jam making sessions will be held at the temple kitchen on **Sunday, October 13**, one from 8 a.m. to 10 a.m. and another from 10 a.m. to 12 noon. Learn and take part in creating a blend of local fruits for the jam, then take it home. There will be a one-time fee of \$5 to cover the cost of bottles and sugar. Come and enjoy the fellowship and fun! Call Rev. Jiko at 322-3524 by Oct. 5th to sign up for either one of the two "jam sessions."

October Dharma Offerings



Saturday Morning Dharma Series to Begin October 5

Rev. Jiko will be offering a series of five Dharma classes on “Soto Zen Verses and Chants.”

Please go to page 6 for more information.

Zen Meditation (Zazen)

- * Every Wednesday morning from 6 a.m. to 7:20 a.m.
- * The following Saturday mornings from 7 a.m. to 7:30 a.m. before Dharma Study: **October 5, 19, & 26.**
- * The following Thursday evenings from 7 p.m. to 8:30 p.m.: **October 17 and 24.** Please arrive a few minutes early. Beginners are welcome. Call Rev. Jiko at 322-3524 to arrange an appointment for basic instruction.

Shakyo and Shabutsu -- Saturday, October 12 from 8 a.m. to 9:30 a.m.

Mindfully tracing the sutras and pictures of buddhas and bodhisattvas harmonizes body, breath, and mind and brings peace and clarity into one’s life. Brushes, ink, and other materials are provided. This session begins with the chanting of the Heart Sutra and the Four Bodhisattva Vows.

Family Services

Families with children, as well as interested individuals, are invited to join the Family Sangha for child-friendly Buddhist services that are held in the Kannon Hall on Sunday mornings from 9:30 a.m. to 10:15 a.m. (see calendar on page 10 for schedule).

Baikako Choir Practice -- Sat., October 5 and Sun., October 20

The Daifukuji Baikako Plum Blossom Choir will hold its practice sessions on Saturday, October 5 at 10 a.m. and on Sunday, October 20 at 7:45 a.m. The October 5th practice will be followed by a luncheon at the Hong Kong Chop Suey restaurant. All Baikako members are invited to attend.

Project Dana’s 6th Anniversary -- October 9

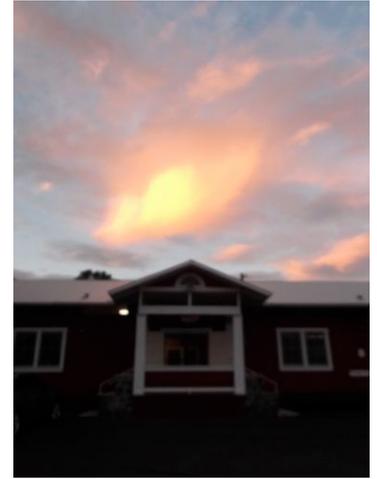
Temple kupuna age 60 and above are invited to join Project Dana, a fun monthly activity program for seniors. Maile Melrose of the Kona Historical Society will be the guest speaker this month. Come and listen to spooky old Kona stories. Bring a Halloween costume for some Halloween fun. Join in Project Dana’s 6th anniversary celebration. For more information, call Elaine at 322-2084 or Joyce at 329-3833.

“Soto Zen Verses & Chants”

A series of five classes to be held on the following Saturday mornings from 8 a.m. to 9 a.m.: Oct. 5, 19, 26 and Nov. 16, 23

Zazen from 7 a.m. to 7:30 a.m. (Optional)

To sign up, please contact Rev. Jiko at 322-3524 or rev.jiko@daifukuji.org by October 1st.



In simple language Rev. Jiko will explain the meaning of the verses that are commonly chanted in both Japanese and English at Daifukuji, verses such as The Four Bodhisattva Vows, The Robe Verse, The Verse of Repentance, and the Meal Blessing Chants. We will explore the meaning of the Bodhisattva’s Vow and its power to transform our lives.

The gift of Dharma is offered at no charge and all are welcome. A small wooden box will be placed on the table for “pure heart offerings” in support of the temple and its programs.

Volunteer Needed for Temple Gift Shop

The temple gift shop is in need of a cashier who could volunteer in the shop for a couple of hours one Sunday a month on average. If you are interested, please call gift shop manager Clear Englebort at 328-0329.



Farewell to Rev. and Mrs. Oyama

Reverend Kenji Oyama, the resident minister of Paia Mantokuji Soto Mission for the past eleven years, and his wife, Mrs. Naoko Oyama, will be departing for Japan on the 30th of September to take on a new assignment at Seiryuji Soto Zen Temple in Yamagata Prefecture. We at Daifukuji will always be grateful for their kindness and aloha, as well as for the work that they’ve both done to further Soto Zen in Hawaii. We extend our thanks and good wishes to Rev. and Mrs. Oyama, and say “*A hui hou* (until we meet again).”

A week prior to their departure, Rev. Kenji’s friend and successor, Rev. Shuju Inamura and his wife Mrs. Kozue Inamura, will be arriving to take up their new position at Mantokuji. We look forward to meeting them & welcoming them to Hawaii. It is a time of transition and we wish our Dharma friends at Mantokuji the very best.

Our Centennial Theme

おかげさまで (Okagesama De)

Thanks to Countless Beings, We are Here Today



Dear Members and Friends,

Just imagine. A year from now, our Sangha will be celebrating Daifukuji's 100th anniversary. **October 18 & 19, 2014** is going to be the eventful weekend, so please keep this in mind when making your plans for next year. It is my deep wish that everyone will come together in joyful celebration.

With the approval of the centennial co-chairs, I have chosen the theme for this event, a theme which I hope will set the tone for all of 2014. **Okagesama De** is a beautiful Japanese expression of gratitude, an expression that means "Thanks to you and everything in the universe that sustains my life (I am well)." This humble phrase captures the truth of the interdependence of life, as well as the understanding that one does not exist through one's power alone, but rather as a result of a vast network of beings and natural forces that support one's existence.

Daifukuji exists because of you. Daifukuji exists today, thanks to everything and everyone who have helped us come this far -- the previous ministers and their families, all of our members & Dharma friends & teachers, our ancestors, our community, and Mother Earth herself. **We are here today, thanks to countless beings. Okagesama de.**

With grateful hearts, let us look forward to our 100th anniversary and continue to seek ways to deepen our practice, to serve our community, and to bring kindness, peace, and happiness to our world.

Taking refuge in Buddha, Dharma, and Sangha,
in gassho,
Rev. Jiko

The Offering of Flowers

"Sensei, what a good idea to substitute flowers for incense! I love it!" "I'm so glad there's much less smoke inside the temple now. It's been irritating my throat." "I no longer have to sit in the last pew near the door." These are some of the comments that were expressed shortly after the offering of loose flowers was substituted for the offering of incense at funerals and memorial services. No one seems to mind offering incense before stepping into the temple. Many people love the idea of placing a beautiful fresh flower into a glass bowl. And Rev. Jiko still offers a long stick of incense on the altar on behalf of the entire assembly. Letting go of what's familiar is not always an easy thing to do. Yet, people have an amazing capacity to embrace good changes with open hearts, especially when the well being of others is at stake.

Sangha Picnic at Keauhou Bay

August 18, 2013

Mahalo to picnic coordinators Ann Nakamoto & Ron Iwamoto and to all who came.



Swim partners Verna and Gladys



Fun games brought people together.



Akemi & Ron cooked burgers for everyone.



Smile, Take and Verna!



Jean & Myles had a chance to relax.



There was time to sit back & "talk story."



Clyde & Kimiko enjoyed playing bingo.

Orange Gelatin Salad

A refreshing dessert...great for a hot day!

A recipe from Edna Yamane



Crust:

2 cups graham cracker crumbs

1/4 cup sugar

1/2 cup (1 stick) butter, melted

Mix graham cracker crumbs & sugar. Add melted butter and mix with fork. Press evenly in 9 X 13 pan with fork and bake in 325 degree oven for about 10 minutes. Set aside to cool.

Jello layer:

2 cups boiling water

2 pkgs (3 oz. each) orange gelatin

18 oz. can crushed pineapple, drained

2 cans (11 oz. each) mandarin oranges, drained

Dissolve gelatin in boiling water. Add drained pineapple & mandarin oranges. Chill until partially set.

Cream Cheese Layer

1 pkg. (8 oz.) cream cheese, softened

1/2 cup sugar

2 cups cool whip

Beat softened cream cheese and sugar until smooth. Fold in cool whip. Spread cream cheese mixture over crust. Smooth evenly with spatula. Gently spoon partially set Jello mixture over cream cheese layer. Cover and refrigerate until firm. Cut into squares. Garnish with additional whipped topping if desired.

Coming up in November...

Fujinkai's Coffee Festival Sushi & Manju Sale.....November 9

Soto Mission of Hawaii Betsuin's Centennial Weekend.....November 9 & 10 (Oahu)

Temple & Grounds Clean Up Day.....November 17

Thanksgiving Service (Guest speaker: Rev. Shoji Matsumoto).....November 24

October 2013

September 2013							October 2013							November 2013						
S	M	T	W	T	F	S	S	M	T	W	T	F	S	S	M	T	W	T	F	S
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22	23	24	25	26	27	28	20	21	22	23	24	25	26	17	18	19	20	21	22	23
29	30						27	28	29	30	31			24	25	26	27	28	29	30

- Sangha Sisters
- Youth Taiko
- Adult Taiko
- Family Service
- Major Service
- Temple Board
- Fujinkai
- Kannon-ko Service
- Project Dana
- Zazen
- Samu
- Special Events
- Baikako Practice
- Dharma Study
- Happy Strummers
- Offsite Backup
- Bon Dance Group
- Teen Sangha
- Orchid Club

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
29 7:45 AM Baikako practice 9:30 AM Family Service	30 5:00 PM Youth Taiko	1 9:00 AM Bare Bones Writers 5:00 PM Zen Taiko	2 6:00 AM Zazen 5:00 PM Youth Taiko 7:00 PM Fujinkai Board	3 9:00 AM Tai Chi 5:00 PM Zen Taiko 7:00 PM Temple Board	4 8:00 AM Samu	5 7:00 AM Zazen 8:00 AM Dharma Study 9:30 AM Beginners Youth Taiko 10:00 AM Baika Prac-
6 Daruma-ki & Eitaikyo Service 9:30 a.m.	7 5:00 PM Youth Taiko 7:30 PM Happy Strummers	8 9:00 AM Bare Bones Writers 5:00 PM Zen Taiko	9 Project Dana 8:30 am 6:00 AM Zazen 5:00 PM Youth Taiko 7:00 PM Orchid Club	10 9:00 AM Tai Chi 5:00 PM Zen Taiko	11 8:00 AM Samu 7:00 PM Sangha Sisters	12 8:00 AM SHAKYO 9:30 AM Beginners Youth Taiko
13 No Family Service Jam Making 8 a.m. and 10 a.m.	14 5:00 PM Youth Taiko	15 9:00 AM Bare Bones Writers 5:00 PM Zen Taiko	16 Kannon-ko 10 AM 6:00 AM Zazen 5:00 PM Youth Taiko	17 9:00 AM Tai Chi 5:00 PM Zen Taiko 7:00 PM Evening Zazen	18 8:00 AM Samu	19 7:00 AM Zazen 8:00 AM Dharma Study 9:30 AM Beginners Youth Taiko
20 7:45 AM Baikako Practice 9:30 AM Family Service	21 5:00 PM Youth Taiko	22 9:00 AM Bare Bones Writers 5:00 PM Zen Taiko	23 6:00 AM Zazen 5:00 PM Youth Taiko	24 9:00 AM Tai Chi 5:00 PM Zen Taiko 7:00 PM Evening Zazen	25 8:00 AM Samu	26 7:00 AM Zazen 8:00 AM Dharma Study 9:30 AM Beginners Youth Taiko
27 9:30 AM Family Service	28 5:00 PM Youth Taiko	29 9:00 AM Bare Bones Writers 5:00 PM Zen Taiko	30 6:00 AM Zazen 5:00 PM Youth Taiko 7:00 PM Youth Taiko Board	31 9:00 AM Tai Chi 5:00 PM Zen Taiko	1 8:00 AM Samu	2 9:30 AM Beginners Youth Taiko