



Hawaii Kotohira Jinsha Hawaii Dazaifu Tenmangu

JULY 2021

A baby's first step is...into your heart! Congratulations on the birth of Madden - the newest addition to this local ohana.

It is documented that during the 9th century, the birth of a child was celebrated among the aristocracy with food, drink and dance.

Sekihan red bean rice was prepared for the auspicious day, a custom which is still observed today.

During the 12th century, newborns were taken to local shrines to be accepted as a new member of the *Ujiko* shrine community.

It was thought that the expectant

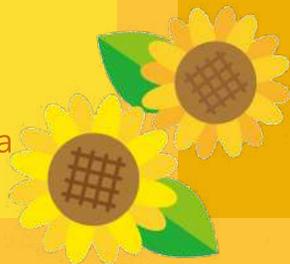
mother was under the protection of the *Ubusuna-gami* or local *kami* and the shrine visit was to formally express gratitude to the *kami* for a safe delivery.

It wasn't until the Muromachi period (1336-1573) that special *gokito* blessings were performed for newborns.

DONATIONS

Joslyne Caspillo
Preston Chibana
Bill & Keiko Doughty
Kelsey & Miyuki Fukumae
Bryson Goda
Patrick Harrington
Rodney & Sharon Isa
David & Masako Jimenez
James & Melba Kurashige
Steve Miwa
Masaki Murashita
Shinken & Marilyn Naitoh
Craig & Diane Nishida
Glenn & Esther Nishio
Judi Sakamoto
Akiko Sanai
Gary & Linda Shinsato
Robert Stallings
Takeshi & Gemma Uemura
Junko Yonemura

CALENDAR



AUGUST

- 1 **10 am - 2 pm (CANCELED)**
Back-To-School Blessing

- 8 **2:00 pm (INTERNAL)**
Tsukinami-sai Monthly Service

SEPTEMBER

- 1 **8:30 am - 4:00 pm (OPEN TO THE PUBLIC)**
Accepting reservations for Shichigosan,
Totose no Oiwei, Jusan Mairi, Seijin Shiki
(For more info: www.jinja.us. Reservation
info will be uploaded on 8/20/2021)

- 4 **1:00 pm - 3:00 pm (INTERNAL)**
Clean up and Preparations

- 5 **3:00 pm (INTERNAL)**
Autumn Thanksgiving Festival

If you usually discard your cans and plastic bottles with your regular trash, please help the shrine protect the environment and get cash back at the same time.

Please bring your clean cans and plastic bottles without caps to the shrine and leave it in the small hut beside the shrine.

Please be sure that the cans and plastic bottles are part of the HI-5 Beverage Container Program by looking for the HI-5 mark on the can or bottle.

It will be taken to CM Recycling - a certified Redemption Center and the proceeds will be earmarked for the shrine's Maintenance Projects.



GOKITO - Private Blessings

The WHO (World Health Organization) urges fully vaccinated people to continue to wear masks and practice

social distancing and other safety measures as the Delta variant is highly contagious. Until further notice, Private

Gokito blessings will continue to be by reservations only with a maximum participation of 10 people.



Good wishes to you and your ohana on the birth of your little prince!



So many wonder filled times ahead for you..... Congratulations!!!

A Car Blessing was performed for shrine friends on July 21.

Blessing cars and other modes of transportation including ocean vessels and airplanes has a long tradition in Shinto - a practice that is still alive and popular in this modern age.

In ancient times, priests blessed horses, carriages, boats - especially those that embarked on perilous land and ocean journeys.

Car Blessings gives drivers peace of mind and is one of the more popular blessings at the shrine.





A *Gokito* blessing for safe travels was performed for a visitor from the Mainland on July 15.

Here in Hawaii, off-island travel requires airplane or ocean vessels. Our Travel Safety *Gokito* blessings and Air Travel *omamori* will provide that extra insurance

for your next trip to return home safe and sound.

Dazaifu Tenmangu in Fukuoka has over 6,000 plum trees of 167 varieties. One tree, known as *Tobiume* stands to the right of the main shrine and is the first to bloom each year.

Michizane Sugawara, a renown scholar and bureaucrat was slandered by Fujiwara no Tokihira who served as a minister for Emperor Daigo. As a result, Michizane was demoted and exiled to Dazaifu, Fukuoka.

In Dazaifu, he yearned so much for his favorite tree *Tobi-ume* that it uprooted itself and flew

from Kyoto to Dazaifu.

After Michizane's death in 903, Kyoto was plagued with floods, epidemics and droughts.

Sons of Emperor Daigo died in succession, which drove aristocrats to build the Kitano Tenmangu shrine to appease Michizane's angry spirit and posthumously restore his title.

Michizane was deified as *Tenjin* and Dazaifu Tenmangu was revered as the shrine of arts, education and travel safety.

In recent years, it has also become the patron *kami* for those in the airlines, travel and aerospace industries.

For the past 7, 8 years, the shrine has seen a rise in Anime enthusiasts and *Otaku* visiting the shrine - especially for *Hasumode*.

Anime is hand-drawn or computer generated animation originating from Japan.

Otaku is someone that has a consuming interest in *Anime*, *Manga* comics and Japanese Pop culture, to the detriment of their social skills.

Through the efforts of Kell Komatsubara, the shrine hosted

the *Anime & Otaku Matsuri* in 2014, 2015 and 2016.

Due to the growing interest and overwhelming number of participants, the *Anime & Otaku Matsuri* merged with another Anime event and moved to the Hawaii Convention Center in 2017.

On July 15, a familiar Anime fan dressed as *Nanadaime Hikage Hiruzen Sarutobi* from the *Naruto* series visited the shrine to do a photo shoot.



Somen

Somen is widely eaten in Japan during the hot summer months.

Somen is a very thin noodle less than 1.3 mm in diameter and made of wheat flour. In Japan, it is usually eaten with a cold shoyu-based dipping sauce.

Somen is known as *So Myeon* in Korea and *Su Mian* in China.

It is documented that *Somen* originated in China as a delicacy called *suo bing* (索餅) or *Sakubei* in Japanese.

It was imported to Nara prefecture sometime during the 8th century.

Sakubei - the *somen* of the 8th century was like the Chinese breakfast donuts *You Tiau* eaten with *juk* rice porridge or warm soy milk.

It was made of wheat and rice flour that was shaped into long sticks and deep fried.

The ancient *somen* or *Sakubei* was often used as offerings to the *kami*.

During the *Heian* Period (794 - 1185), *Sakubei* was

thought to ward off malaria and eaten during the *Tanabata* festivities in summer.

It wasn't until the *Muromachi* Period (1338 - 1573) that *Sakubei* became the modern day *somen* - a thin, wheat noodle stretched with oil and dried under the sun.

By the *Edo* Period (1603 - 1868), *Somen* was eaten widely as a summer treat.

There is another *somen*-like noodle called *Hiya-mugi*.

The ingredients are exactly the same as *somen*, however the noodles are 1.7 mm in diameter in comparison to *somen*, which is around 1.3 mm in diameter.

Somen can also be prepared as a warm noodle soup called *Nyu-men*.



BOBURA

Meaning: Japanese national

Origin: *Bobura* or *Bobora* is a local slang for a Japanese national.

Pumpkins are often referred to as *Boh-bura* in the Kumamoto, Hiroshima and Yamaguchi prefectural dialects.

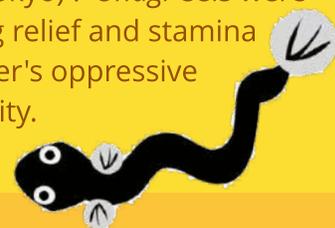
Bobura actually comes from the Portuguese word for pumpkin - *Abohura*.

Pumpkins are not native to Japan and were imported to Japan by Portuguese vessels from Cambodia via China around the 16th century.

In standard Japanese, the word for pumpkin is *Kabocha*. It is said that the Japanese pronunciation of Cambodia - *Kanboja* eventually morphed into the word *Kabocha*.

Doyo-no-Ushi-no Hi or the day dedicated to eating *Unagi* eel this year is on **July 28**.

This tradition began during the late 1700's in Edo (Tokyo). *Unagi* eels were thought to bring relief and stamina from the summer's oppressive heat and humidity.



TANABATA - Star Festival

From ancient times, the Japanese have embraced the awes of nature by celebrating the changing of the seasons.



Among them are 5 major festivals called *Sekku* or *Go-Sekku*. They are *Jinjitsu* January 7, *Joshi* - March 3, *Tango* - May 5, *Tanabata* - July 7 and *Choyo* - September 9.

The modern day *Tanabata* is actually a combination of several festivals:

- 1) Chinese tradition called Qixi where young people wished for skills in sewing, craftsmanship and penmanship
- 2) Ancient ritual of *Tanabata-tsume* where shrine maidens

wove cloths for the *kami*

3) Chinese legend of the Cowherd and Princess - two lovers who cross the the Milky Way to meet once a year.

As in most Japanese festivals, all 5 *Sekku* involves *sake*.

On *Jinjitsu* (1/7), special herbs to boost the immune system are mixed into sake.

On *Joshi* (3/3) peach leaves are mixed with *sake* for physical and emotional balance.

On *Tango* (5/5), chopped Iris leaves are mixed into sake to eliminate toxins and to strengthen the body.



On *Tanabata* 7/7, *Amazake* (a sweet non-alcoholic sake) is served to relieve fatigue.

On *Choyo* (9/9), *kiku* petals are mixed in sake for good health and longevity.

Tanabata was observed at the shrine from July 1 - 7. *Tanzaku* tags were available to visitors to write their wishes for the annual celebration.

MAHALO

Tanzaku tags
Diane Nishida

Sake
Bryson Goda
Craig & Diane Nishida
Gary & Linda Shinsato

MAINTENANCE



A dead fighting cock was found on shrine grounds, near the Olomea Street fence on July 1.

The bird had a black wire around its neck and was found hanging inside the shrine fence.

A dead fighting cock was found a few months ago on the H-1 fence - across the shrine, also with a cord around its neck.

Cock fighting is a blood-sport that has been around for hundreds of years and is seemingly still a mainstream illegal activity in our islands.

According to HPD, the birds who do not make the cut are simply killed and those who are deemed good enough to fight endure a painful and cruel death in the ring.

This summer is forecast to be hotter than average over much of the US.

High humidity and heat

encourages weed growth and an astounding amount of weeds have emerged outside the Kama Lane gate and in the shrine grounds.

Every last scrap of the roots, rhizomes and stolons were removed, attempting to achieve a weed-free outcome with limited regrowth.

