



February 2017

Dates to Remember

Jan 21st / 10:00am
Zen Lunch & Lecture

Jan 29th / 10:00am
Nehan-e & Ojuzu Mawashi Services
New Year's Party

February 4 & 5 / 10:00am
Baika-ryu Workshop

March 5th: 40th Bazaar

What's New in this Issue

The Mantokuji Quiz
The Recipe of the Month

Paia Mantokuji Soto Mission

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Mangan Team

Bobbie, Cathy, Isabelle & Rev. Koshin

President's Message

We're a month into the new year, and as Reverend Koshin says, we've hit the ground running. With our annual bazaar coming up on Sunday, March 5 we are all in preparation mode throughout the month of February. Your donations of rummage items are greatly appreciated, and if you are able to donate your time and energy toward our preparation efforts, we would be especially grateful. Rummage items need sorting, food items need prepping, the hall and temple grounds need cleaning, and volunteers are needed for set-up and sales. We'll make sure to put you to work and then feed you well too.

If you haven't had the opportunity to meet our new resident minister, Rev. Koshin, please come by Mantokuji to say hello. Rev. Koshin is eager to get to know you. And as always, refer to your monthly Mangan for a current schedule of services and events. We look forward to seeing you!!

With Aloha,

Eric Moto
President Mantokuji Kyodan



In this Issue...

<i>President's Message</i>	1
<i>Rev. Koshin's Message</i>	2
<i>Reports, Announcements</i>	3
<i>Recipe of the month, Quiz</i>	4
<i>Donations, Help Needed</i>	5
<i>Calendar</i>	6

Message from Rev. Koshin to Mantokuji Ohana

How time flies! We are already one month into 2017 and how busy we can be! Before we know it, our life has passed us by. Therefore, it is important to stop once in a while, take a breath and smile, for we are living and what a gift our very lives are. Take a moment to pause and reflect on all the blessings we have in our lives and what a gift it is to be living in this world.

As I mentioned in the last Mangan, I would like to introduce the Eight Fold Noble Path as a way of living our lives. The Eight Fold Path is the guide to the cessation of suffering. As you might recall, the fourth of the Four Noble Truths, is that of The Path - The prescription that leads to the end of suffering, is the Eight Fold Noble Path.

The Eight Fold Noble Path:

1. View - Right understanding, that our actions have consequence, insight into reality
2. Intention - Unselfish desire to realize enlightenment/the true reality of all things
3. Speech - Using speech compassionately
4. Conduct - Doing no harm, not taking what is not given
5. Livelihood - Making a living through ethical and non harmful means
6. Effort - Cultivation of wholesome qualities
7. Mindfulness - Whole body and mind awareness
8. Concentration - Meditation/zazen or other dedicated concentrated practices

I truly believe that each person or, for that matter, all sentient beings are doing the best they can. As humans we have the capacity to make the effort toward living a wholesome life. It is important not to assume things about others, but to be open with a compassionate and listening heart, remembering that it is not about you. So often the "I" and the notion of this "me" get in the way of truly being present and receiving what another is communicating. My teacher use to say, that it is better to patiently and clearly listen and then we can see how we can help. But this is difficult to do, because this sense of self, "I," "me," "my," etc. gets in the way, continuously. It distracts us from being completely present and listening with our hearts. This is what "practice" is, it is to continue to come back to the present moment and become aware of where we are. Are we open or closed? Is this reaction or response wholesome? Can we remember the virtues of the Eight Fold Path?

Only we can be accountable for the way we live our lives. With anything we do or say, there is the potential for a wholesome activity. Don't worry about the past, but proceed to Awaken! For this is what it means to live a spiritual life. We are bound to make mistakes, but that is how we learn. One cannot learn without trying, sometimes with failure, sometimes with success, but this is all part of it! My teacher's teacher, Kosho Uchiyama Roshi use to say, "My life is one continuous mistake." Mistake after mistake, and yet he was a Great Master. He also said, "To live is enough."

So don't worry so much and lets all awaken together!

In Gassho,

Reverend Koshin

In Memoriam

We express our heartfelt sympathy to the family of the late **Kimie Ellen Horiuchi**, 91, who passed away on December 26, 2016 at Hospice Maui Hale surrounded by her loving family. We pray for her and give our love and support to her family in this time of their great loss.

Namu Kie Butsu, Namu Kie Ho, Namu Kie So

Fujinkai News

The Fujinkai will be having their monthly meeting and clean up as follows:

February 19, 2017 at 8:30am (cleanup only & bazaar prep)
March 12, 2017 at 8:30am

Please note that during the Winter when the sun rises a little later, we will begin clean up at 8:30am instead of 8:00am. Thank you for your continued kokua.

Fujinkai Visitation

On December 27, **Bobbie Arita, Yuriko Fukagawa, Cathy Murayama,** and **Sachie Toyota** together with **Rev. Koshin**, visited Hale Makua Kahului and Wailuku, Roselani Place and Kula Hospital.

Mantokuji members who were visited at the various places were presented with "designer" towel bibs or a bag of Okoshi made by Fujinkai members, wishing them a healthy and safe New Year.

Thank You for Help on End of the Year Clean Up Day 2016

Thank you to those who came to help for the End of the Year Clean Up Day on Sunday, December 18, 2016.

Howard & Bobbie Arita, Kathleen Davis, Joanne DeCoite, Yuriko Fukagawa, Kay Hanano, Chester Kakiuchi, Shirley Ann Kimizuka, Judith Matoi, Carol Moto, Allan & Cathy Murayama, Rev. Koshin, Sachie Toyota, Brian Watanabe, Colin Watanabe and Neil Watanabe.

We are truly grateful for your help. Thanks to you we could welcome and celebrate the New Year in a clean temple.

Baika-ryu Eisanka Workshop

February 4 & 5, 2017 10:00am
by Rev. Ryuryo Watanabe

Guest goeika instructor, Rev. Ryuryo Watanabe, will be at Mantokuji on February 4 and 5. Rev. Watanabe will be presenting a beginners' workshop, Introduction to Baika. Mantokuji's Goeika group has dwindled to two active members.



Announcements

They would like to increase their Goeika group. Let's come out to Rev. Ryuryo's class on February 4 to support Mantokuji's Goeika group.

Rev. Ryuryo Watanabe is traveling to Hawaii from Yamagata, Japan.

Brian Watanabe for cleaning the windows in the temple and the windows of the minister's residence and office area

Neil Watanabe for changing the light fixtures in the minister's residence and other repair work needed at the temple

Allen & Mitsue Nikaido for the beautiful anthuriums that adorned the temple and nokotsudo

Faith Kasahara for the boxes of senko

Sachie Toyota & Lorna Toyota for helping with the New Year's preparation of o-fuda and cleaning the temple for services

Scott Hanano for mowing the temple lawn

Paul Ueoka & Jeff Ueoka for coordinating the burning of the o-fuda and other burnable altar objects on January 8 ③

Special Thanks

Howard Arita for helping with various repair projects in the minister's residence and mowing the temple lawn

Allan Murayama for helping with various repair projects in the minister's residence

Kathleen Davis for the continuous work done at the temple

Bobbie Arita & Cathy Murayama for helping with the preparation of the o-fuda and omamoris and for cleaning the temple for services

Wayne & Ann Uradomo for bringing back the 2017 Hawaii Soto Shu calendars from Oahu

Recipe of the Month



For nearly eighty years, the chocolate chip cookie has been a very popular and favorite cookie among the young and old. Originally called "Nestle Toll House Cookies," as the semi-sweet chocolate morsels had been produced by Nestle, these cookies now come in a number of varieties. A few years ago, a friend shared a recipe for "Red Velvet Cookies," chocolate morsels an ingredient. These cookies have since become a favorite among my family and their friends. They may be made crispy or chewy, with or without nuts. Some like it chewy with coconut flakes. This recipe satisfies all lovers of Red Velvet Cookies.

Why red? Red is the color of the holidays. Red signifies good health, happiness, safety, and luck. Red is life and love. Many consider "red" their favorite color. So Red Velvet Cookies are perfect for the holidays and special occasions.

Red Velvet Cookies also are a delicious snack, with ice cream a scrumptious dessert, a perfect combination with hot coffee or hot cocoa.

We share this "Red Velvet Cookies" recipe with you, so you, too, can begin the New Year with love, happiness, and good health. Happy New Year!

Shirley Ann



Ingredients

1 cup vegetable oil
1 cup butter, room temperature
1 cup granulated sugar
1 cup brown sugar
1 egg, beaten
1 teaspoon vanilla
3-5 teaspoons red food coloring
1 teaspoon salt
1 teaspoon cream of tartar
1 teaspoon baking soda
3 ½ cups flour
½ cup unsweetened cocoa powder
1 bag chocolate chips (12 oz)
1 cup chopped nuts (better roasted), optional
2 cups coconut flakes, optional

YIELDS: 5 dozens

Preparation

Combine oil, butter, and sugars in a mixing bowl and beat until light and fluffy. Add beaten egg; mix well. Add vanilla and red food coloring and continue beating. Combine salt, cream of tartar, baking soda, flour and cocoa powder and gradually add to creamed mixture. Add chocolate chips, (nuts and coconut flakes) and hand mix well.

Dough is very soft so chill dough for at least 2 hours or overnight; if chilling overnight, let thaw for an hour before baking. Bake at 350 degrees F.

For soft cookies, scoop dough onto cookie sheet and bake for 12 minutes. Cookies will be mounds.

For crunchy cookies, press dough slightly with index finger to flatten, and bake for 11 minutes.

Cool cookies slightly on cookie sheet before removing onto cooling rack.

Quiz of the Month

Which service is held
"in observance of Shakyamuni Buddha's passing"?

Find the answer in the March Mangan.

Last month's answer:

"The Eitaikuyo Service is a perpetual memorial service where prayers honor the deceased."



January 8:
Rev. Koshin leading the O-Fuda Yaki Service

Donations made in December

We would like to sincerely thank you for your very generous donations.

General Donations

Roberta Arita, Robin Arita, Kathleen Davis, Joan Higashi, Roy & Barbara Huntley, Thomas & Yoshie Kimizuka, Kenneth Kumasaka, Clara Matsuzaki, Allan & Cathy Murayama, Melina Murayama, Mark & Lois Sato, James Suehisa, Satoshi & Kiyoko Suzuki, Ted Takahashi, Gordon Tamasaka, Sharon Akemi Ueoka, Brian Watanabe, Colin Watanabe, and Sally Yoshina

Lydia Furomoto	In Memory of Lillian Tada
Minoru & Ann Igarashi	In Memory of Yagoro & Asae Igarashi
Wayne & Evelyn Kajiwara	In Memory of Satoko Yamada
Hideo & Joyce Kawahara	In Memory of Douglas Sodemani -20 th year
Hideo & Joyce Kawahara	In Memory of Mark Ueoka
Gary & Judith Matoi	In Memory of Mark Ueoka
Tsunao Miyasato	In Memory of Niwa & Ume Miyasato
Allan & Cathy Murayama	In Memory of Mark Ueoka
Antonio & Luz Ramil	In Memory of Meyer Ueoka
Sharon Akemi Ueoka	One year Memorial Service for Mark Ueoka
Yukie Ueoka	In Memory of Meyer Ueoka
Elton & Sandra Wada	In Memory of Haruo & Fusae Wada & Sandra (Wada) Nakagawa

Donations received for Jodo-e Service on December 4

Tokuko Abe, Therese Fitzgerald, Yuriko Fukagawa, Hideo & Joyce Kawahara, Donald & Shirley Ann Kimizuka, Gary & Judith Matoi, Carol Moto, Eric Moto, Allan & Cathy Murayama, Gladys Nagata, Bernice Nagato, Robert & Carol Suzuki, Michie Tamane, Sachie Toyota, Misa Umetsu, Ed & Hideko Zwick.

Help Needed

40th Annual Bazaar Update

Sunday, March 5, 2017 7:00am – 11:00am

Thank you to those who have already brought in rummage items.

We are continuing to collect items for the rummage sale. Please bring in or call Rev. Koshin to have items picked up by February 18 to allow the volunteers time to sort and price items. The week before the bazaar is needed for the food preparation.

We would also appreciate donations of ingredients, baked goods, potted plants, vegetables, flowers and craft items. Please let us know if you have items you would like to donate.

Please see the calendar for the Bazaar workdays. If you are able to help in any way, please contact Rev. Koshin at 579-8051.

February		
Sunday 5	8:30am	Set up for Bazaar, Bazaar Prep begin
Wednesday 8	8:30am	Bazaar Prep
Saturday 11	8:30am	Bazaar Prep (if needed)
Sunday 12	8:30am	Bazaar Prep
Wednesday 15	8:30am	Bazaar Prep
Saturday 18	8:30am	Bazaar Prep (if needed)
Sunday 19	8:30am	Bazaar Prep
Wednesday 22	8:30am	Bazaar Prep
Saturday 25	8:30am	Bazaar Prep (if needed)
Sunday 26	8:30am	Bazaar Prep
March		
Wednesday 1	8:30am	Bazaar Prep
Thursday 2	8:30am	Nishime Prep
Friday 3	8:30am	Nishime / Chow Fun Prep
Saturday 4	8:30am	Making Manju
Sunday 5	5:00am	Making spam musubi

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	Sunday	Monday	Tuesday	Wed.	Thursday	Friday	Saturday
February				1	2 Shorinji Kempo 3:30-5pm Kids	3	4 7:00 am Zazen 9:30 Baikako Class
	5 5:00 pm Zazen	6 5:00-6:00pm Taiko	7 Shorinji Kempo 3:30-5pm Kids	8	9 Shorinji Kempo 3:30-5pm Kids	10	11 7:00 am Zazen
	12 8:00am Cleanup 5:00 pm Zazen	13 5:00-6:00pm Taiko	14 Shorinji Kempo 3:30-5pm Kids	15	16 Shorinji Kempo 3:30-5pm Kids	17	18 7:00 am Zazen
	19 5:00 pm Zazen	20 5:00-6:00pm Taiko	21 Shorinji Kempo 3:30-5pm Kids	22	23 Shorinji Kempo 3:30-5pm Kids	24	25 7:00 am Zazen
	26 5:00 pm Zazen	27 5:00-6:00pm Taiko	28 Shorinji Kempo 3:30-5pm Kids	29	30 Shorinji Kempo 3:30-5pm Kids	31	

Coming up in March (tentative Schedule)

Sunday 5	40 th Annual Bazaar
Sunday 12	Fujinkai Meeting, Clean up, Bazaar evaluation
Sunday 19	Spring O-Higan & Kaisan Rekijyuki Service

Hospital and Hale Makua
Visitations are scheduled during
the month.