



March 2024

Dates to Remember

March 17

Spring O-Higan &
Kaisan Rekiyuki Service

Our Mission: Paia Mantokuji is a Soto Zen Buddhist temple founded in 1906 by Reverend Sokyo Ueoka and a community of Japanese immigrants. Our mission is to be a place of compassion, respect and kindness for all who seek truth through the teachings of Buddha, the practice of Zen meditation and arts, and the fellowship of the temple sangha.

Our Vision: Paia Mantokuji's short term vision is to stay in place in Paia, as a vibrant and relevant Soto Zen Buddhist Mission.

Our Values: Honor Traditions
Respect Ancestors
Embrace Inclusivity
Nurture Fellowship
Practice Compassionate Kindness
Gratitude
Appreciation & Humility
Live the Dharma
Embody Buddhism

Paia Mantokuji Soto Mission

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Mangan Team

Bobbie, Cathy & Isabelle

Reverend's Message

Hello everyone. Aloha.

Lately I feel the length of daylight getting longer day by day and I feel the season changing. I thought we just started the New Year, but it's already March!

On January 21, we had a New Year's party at Mantokuji. This was the second New Year's party for me. Every year many people gather to enjoy games and food prepared by the board members and Fujinkai members. Everyone enjoyed the games, which everyone, from children to adults, could join in.

This year we also held a Mabo Tofu Challenge, in which four participants competed to see whose dish was the most delicious. I was very happy to have been able to make my specialty, and to be a part of this exciting event. I would like to cook something again next year. If you have a chance to talk to me, please let me know what you would like me to cook next time. If you were not able to join us this year, please join us next year. I look forward to seeing you next time. Also, I would like to express our sincere appreciation for the many prizes and donations for the New Year's party, and for all the preparation that went into it.

There are many events in March with the 45th annual bazaar on the 3rd, the spring Ohigan service on the 17th, and my birthday on the 18th. Everyone is invited to enjoy shopping at the bazaar on the 3rd. During the Spring Ohigan, please visit a grave or Nokotsudo and offer Botamochi rice cake, incense and flowers.

I wish you all the best.

Mahalo!

Tomoki Hirasawa



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Fujinkai News

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

March 10, 2024 at 8:30am

April 14, 2024 at 8:30am

Thank you to the Fujinkai ladies and gentlemen who came to help prepare for the New Year's party on Saturday, January 20 and those who came early on Sunday, January 21 to prepare lunch for the party.

Bobbie Arita, Kathleen Davis, Kay Hanano, Rev. Hirasawa, Donald Kimizuka, Shirley Ann Kimizuka, Judith Matoi, Eric Moto, Cathy Murayama, Diane Orikasa, Isabelle Scholl, Nora Takeuchi, Brian Watanabe and Neil Watanabe.

Thank you to the Fujinkai ladies and gentlemen who came to help with the clean up on Sunday, February 11.

Bobbie Arita, Kay Hanano, Chester Kakiuchi, Judith Matoi, Eric Moto, Cathy Murayama, Diane Orikasa, Isabelle Scholl, Nora Takeuchi, Brian Watanabe and Neil Watanabe.

New Year's Party held on January 22

As the party goes gathered at Mantokuji on January 21st to celebrate the New Year 2024, the smell of burnt yaki mochi filled the air! Who walked away from the oven? Everyone had a chance to partake in yaki mochi as they waited for the party to begin! The party began with welcomes from Kyodan President Eric Moto and Reverend Hirasawa. The adults were given \$2000 worth of Manto Bucks and tried their luck with the casino games . . . roulette, black jack and dice roll in the hall while the children had fun with pickle ball, ladder ball and corn hole games outdoors. There was much action and laughter at the roulette table while those on the black jack table concentrated on getting a black jack! All the while you could hear the children playing outside.



Finally lunch was ready and the Mabo Tofu challenge tasting began. There were four contestants for the Mabo Tofu challenge . . . Reverend Hirasawa, Bobbie Arita, Eric Moto and Cathy Murayama. Everyone had a difficult time deciding which was their favorite as Mabo Tofu seemed to be liked by many. There was a tie . . . the winners were . . . Reverend Hirasawa and Eric Moto! And Bobbie and Cathy were tied for second with just one vote behind the winners. CONGRATULATIONS Sensei and Eric! Thank you to all who brought a dessert or side dish to share for lunch. The winning recipes are shared on page 5.

After lunch the excitement of the auction began with everyone counting their MantoBucks so they knew how much they had to spend. Auctioneer Allan began the bidding and there was a frenzy of bidding on the Panasonic rice cooker, XOXO containers, rolling cooler, and various gift cards. Everyone had fun bidding on the many prizes that were donated and going home with their winnings.

Thank you to the donors of prizes: Bobbie Arita, Kay Hanano, Hideo & Joyce Kawahara, Donald & Shirley Ann Kimizuka, Gary & Judith Matoi, Allan & Cathy Murayama, Diane Orikasa, Nora Takeuchi, Paul & Gwen Ueoka and Colin Watanabe.

Many thanks to Sensei Hanano's Ikebana class for the beautiful arrangements that adorned the tables along with the special origami dragons.



Nehan-e & O-juzu Mawashi Service

Held on February 4

The Nehan-e or Nirvana Day service was held at Mantokuji in conjunction with the O-juzu Mawashi service on February 5. Reverend Hirasawa shared one of the most popular stories about the Buddha's last meal.

"After attaining enlightenment at the age of 35 and traveling for more than 40 years spreading his teachings, one day Buddha received a meal from Cunda who was a dedicated follower of the Buddha's teachings. He offered his heartfelt hospitality. However, it is said that poisoned mushrooms were mixed in with the meal, and the Buddha suffered food poisoning after eating the dish, which led to his death. Buddha must have thought, "This is dangerous, I should not eat this," after taking a bite of the food served by Cunda. He told his other disciples not to eat the food. However, the Buddha cherished the food and ate it. He could not throw away the heart-felt offerings. Later, the Buddha's condition suddenly changed. Seeing that the food he had served to Buddha had made Buddha ill, Cunda felt responsible and began to cry, but Buddha told him not to cry. And Buddha said, "Cunda, there is nothing to be sad. The cause of my death is that I was born. What is born must surely die. This is the law of causality. Even if I don't have your food, I will die by another fate. Therefore, you are not responsible for my death." To other disciples who sorrowed over the Buddha's sudden illness, Buddha said, "Among various offerings I have received throughout my life, the milk rice pudding Sujata gave me when I attained enlightenment, and the food I received from Cunda, these two offerings have special value." Then, the Buddha passed away, surrounded by his disciples.

When I heard this episode, I was very surprised. For one thing, the Buddha quietly accepted his death. In addition, he did not blame the person who had prepared the meal that led to his death. He even offered words filled with compassion. This is not any easy thing to do,

What would you do? Would you be angry at Cunda?

I don't think I would be angry, but if I knew it was a poisonous food, I would probably throw away the meal. I would still want to live. The other thing is that I felt that the Buddha was very human. He had wonderful teachings and disciples, but when he passed away, he passed away from stomach pains.

Now, what the Buddha told Cunda, "I die because I was born," I think these words expresses his greatness. For everything that exists in this world, it is an unavoidable law of nature that when we are born, we die.

However, I think it is very difficult for us to truly understand the meaning of these words. Somewhere in the back of our minds, we think we will be fine or we believe that our daily life will go on forever. Maybe we try to forget about facing death because it is so scary.

When we confront these words head-on, we can once again think about the meaning of our lives and how we live in the present moment. On the occasion of Nirvana Day, let us keep these words in mind once again."

After the Nehan-e service we rearranged the chairs in a circle and the very, very large o-juzu was passed around. We all chanted the Heart Sutra three times as we passed the beads of the o-juzu around. When the ball with the fusa of the o-juzu fell in our hands, we held it on parts of our body that we felt needed healing. During the O-juzu Mawashi service we pray for healing and wellness.



United Hawaii Soto-Shu Women's Association (UHSSWA)

Hilo Taishoji Soto Mission will be hosting the 57th UHSSWA Conference on April 27-28, 2024. The theme of the Conference is "Hashu Kyōkō" 把手共行 Reach out and live in harmony with others. 人と手を取り合って共に歩んで生きる。The literal meaning of these words is "to hold hands and go forward together".

If you are a Fujinkai member and would like to attend the Conference, please let Cathy Murayama know as soon as possible. Call or text her at 808.283.6125 or email her at cathymurayama@gmail.com

Spring O-Higan and Kaisan Rekijyu-ki Service

Sunday, March 17, 2024 at 10:30am

The Spring O-Higan is a time to remember and offer spiritual prayers to our deceased loved ones. Along with O-Bon and Autumn O-Higan, it is one of the three major occasions during the year we join together with family and friends to make our offerings to our departed loved ones. O-Higan is a time to reflect on the six paramitas (six perfections) and concentrate on nurturing our inherent Buddha Nature. In doing so, we naturally and spontaneously bring peace and morality to our lives and to all those around us.

The Kaisan Rekijyu-ki is a memorial service for the founder and successive deceased ministers of Mantokuji. We will honor them at the same time as we observe the O-Higan service.

Please come and join us in remembering and praying for our deceased ancestors on March 17, 2024 at 10:30am.

Memorial Services

If you are interested in scheduling a Memorial Service for a loved one, Rev. Hirasawa is available to do a service at Mantokuji, graveside, or at your home. Please call him at (808) 579-8051 or email him at info@paiamantokuji.org to schedule a service.

2024 Dues and Fees

The annual Mantokuji Membership (Kyodan) Dues, Nokotsudo (Columbarium) Maintenance Fees, and Cemetery Maintenance Fees for the New Year 2024 are as follows:

Membership Dues: \$50 per household

Nokotsudo Fees: \$40/year or in perpetuity (\$2000) per niche

Cemetery Fees: \$40/year or in perpetuity (\$2000) per plot

Thank you to those who have already sent in your dues and fees. A reminder to those who have not done so yet, please send them in at your earliest convenience.

The 2024 Membership Form can be accessed on our website at www.paiamantokuji.org



Special Thanks

To **Brian Watanabe** and **Neil Watanabe** for giving our Japanese Garden a much needed facelift.

Mabo Dofu

By Reverend Hirasawa

Ingredients (2 – 3 servings)

1 pack tofu
150g (0.3lb) ground pork
1 clove garlic
A pinch of ginger
1 to 2 teaspoons soy bean sauce (Tobanjan)
Sesame oil
Few sprigs of garlic chives

Sauce

2 Tbsp sake
2 tsp gochujang (red pepper paste)
1 tsp miso
1 Tbsp shoyu
½ Tbsp sugar
200cc water or chicken broth
Combine all sauce ingredients
Potato Starch or cornstarch dissolved in water

Heat oil in a frying pan and saute chopped garlic and ginger.
When fragrant, add minced meat and saute until no longer pink.
Add Tobanjan and stir fry. If you like it spicy, add more.
Add the seasoning mixture and bring to a boil.
Add tofu and chives and simmer for awhile.
Lower the heat, add potato starch and mix well.
Return to a simmer to thicken and add sesame oil to finish.



Ma Po Tofu

By Eric Moto

Ingredients

Marinade

2 Tbsp oyster sauce
2 tsp cornstarch
1 lb. ground pork
1 block soft tofu, drained

Sauce

2/3 cup chicken broth
2 Tbsp shoyu
1 Tbsp chili garlic sauce
1 tsp cornstarch
2 tsp black bean garlic sauce
1 15 oz. can straw mushrooms
3 cloves garlic, minced
½ med. sized onion, minced
3 Tbsp green onion, diced
2 Tbsp cooking oil

Combine marinade ingredients, add pork and mix well.
Let stand for 10 minutes.
Cut tofu into ½" cubes.
Combine sauce ingredients in a bowl and set aside.
Add oil to a wok over med. high heat.
Add onions, and garlic.
Cook until fragrant, about 1 minute.
Add pork and stir fry until brown.
Remove some excess grease as needed.
Add mushrooms (with some liquid as desired), tofu, and sauce.
Cook stirring gently until tofu is heated through.
Add green onions before serving.

President's Message

Aloha everyone,

Brian, Sandy, Laura, Sue, Neil, Nora, Juliana, and Diane.....these are some of the volunteers who have been showing up at Mantokuji throughout the month of February, putting in countless hours of work to prepare for our 45th Annual Bazaar. We are so grateful to them and the many other sangha members and loyal patrons for supporting this major fundraising event. We hope you find the bargains you are hoping for and the edible goodies you've been craving, and are surprised by the hidden treasures you didn't know you "needed".

We welcome back Yuki-san from her extended stay in Japan. She stepped back into the the frenzy of the Bazaar and into the open arms of Rev. Hirasawa and her Mantokuji family.

The Spring O-Higan & Kaisan Rekijyuki Service will be conducted on Sunday, March 17 at 10:30 am, and the weekly Sunday morning Zazen sessions at 7:30 am are back on schedule.

Take care.

Mahalo,

Eric Moto

President, Mantokuji Kyodan



Reminder

45th Annual Bazaar on Sunday, March 3rd

Doors will open at
8:00am – 12:00noon

**Paia Mantokuji
Soto Zen Mission**

**45th Annual
Bazaar**

**Sunday, March 3rd
8am - 12pm**

Local Foods & Baked Goods
Spam Musubi, Chow Fun,
Various Baked Goods, Pickles, Preserves

Traditional Foods
Nishime, Ohagi, & Mazegohan

From the Garden
Plants, Flowers, Vases, & Pots

For the Home
Crafts, Clothes, Shoes, Bags,
Kitchenware, Small Appliances,
Furniture, Tools & Collectibles

We humbly ask for your support!
253 Hana Hwy.
across Paia Community Center

Donations made in January

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

General Donations

Colbert Abe, Tokuko Abe, Miwako Curtis, Yuriko Fukagawa, Nancy S Hasegawa, Joan Higashi, Calvin & Sharon Higuchi, Gary & Terri Irimata, Joanna Nobuko Ito, Tsukasa & Julie Kamekaneya, Faith Kasahara, Tad & JoAnn Kato, Dennis & Linda Kawachi, Terrie Mizoguchi, Eric Moto, Myles Murakami, Norman M Nagata, Debra Nakama, Lloyd M Nihei, Lucille & Carl Ogata, David Okada & Sidney Okada, Michael Okazaki & Carolann Guy, Susan T Oshiro, Carl & Katherine Puckhaber, Amy Pung, Michael & Myra Reed, Harry M Saito, Mark & Lois Sato, Isabelle Scholl, Sharon H Shimabukuro, Faith Sodemani, Lloyd & Sharon Sodemani, James Suehisa, Brian & Joyce S Takahashi, Les & Linda Takahashi, Ann Takakura, Wayne Takehara, Carol M Tanji, Phyllis Tempo & Martin Rosenblum, Eric Toyota, Albert & Glenda Ujiie, Amy Misa Umetsu & Glenn Umetsu, Brian K Watanabe, Kyle I Watanabe, Karl & Linda Yoshioka.

Tokoku Abe & Ted Abe	New Year 2024
Howard & Bobbie Arita	New Year 2024
Kay Hanano for Ueoka Family	Use of Hall
Risa & Anna Hiester	New Year 2024
Debra Hiyakumoto	New Year 2024
Esther A Ito	In Memory of Toichi Masuda
Hideo & Joyce Kawahara	New Year's Party Prizes
Jacqueline Kiyonaga	Blessing of Butsudan
Gary & Judith Matoi	New Year's Party Prizes
Wayne & Sandy Matsuda	New Year 2024
Allan & Cathy Murayama	New Year 2024
Nagasako & Akana Families	New Year 2024
Joyce T Ogawa	In Memory of Hideko Ogawa & Edward Ogawa
Diane Orikasa & Family	33 rd Year Memorial Service for Kimie Fukuyoshi
Ruth Nakao	New Years 2024 In Memory of the Umetsu Family
Emiko Saito	New Year 2024
Aimee Sodemani-Shibata & Erwin Shibata	In Memory of Douglas & Clara Sodemani
Aimee Sodemani-Shibata & Erwin Shibata	In Memory of Donna Droby
James Suehisa	In Memory of Mitsue Suehisa
James Suehisa	In Memory of Naomi Suehisa – 3 rd Year Memorial Service
Chihiro Suzuki	New Year 2024
Clyde Suzuki	Temple Operations
Russell & Wanda Taira	New Year 2024 In Memory of Shizuno Miyagawa
Nora H Takeuchi & Family	33 rd Year memorial Service for Kimie Fukuyoshi
Paul & Gwen Ueoka	New Year's Party Prizes
Sharon Ueoka	New Year 2024
Alan, Alice & Gary Umetsu	In Memory of Thomas Toshio Umetsu

Donations made for New Year's Blessing & Ofuda Yaki Services on January 7, 2024

Tokuko Abe, Yuriko Fukagawa, Risa & Anna Hiester, Rebecca Kikumoto, Gary & Judith Matoi, Brian Moto, Eric Moto, Allan & Cathy Murayama, Diane Orikasa, Yukie Pye, Mark & Lois Sato, Nora Takeuchi, Scott & Kim Tanaka & Family, Brian K Watanabe, Neil & Joyce Watanabe, Lester & Debbie Yokote.

Welcome, New Members

The Mantokuji Sangha extends a warm welcome to the following new members:

Carl and Katherine Puckhaber

We are always grateful to have new members. For information about membership, please contact the temple.

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March 2024

March	Sunday	Monday	Tues.	Wed.	Thurs.	Friday	Saturday
						1 8:30am Bazaar Prep	2 8:30am Bazaar Prep
	3 4:00am Bazaar Prep 8:00am-12:00pm 45 th Annual Bazaar	4	5	6	7	8	9
	10 7:30am - 8:30am Zazen 8:30am Cleanup 10:30am Fujinkai meeting	11	12	13	14	15	16 9:30am-11:30am Ikebana
	17 7:30am - 8:30am Zazen 10:30am -Spring O-Higan & Kaisan Rekiyuki Service	18	19	20	21	22	23
	24 7:30am - 8:30am Zazen	25	26	27	28	29	30
	31 7:30am - 8:30am Zazen						

Coming up in April (Tentative Schedule)	
Sunday 7	Hanamatsuri Service at Paia Mantokuji Soto Mission & Spring Egg Hunt
Sunday 14	Fujinkai & Kyodan Meetings, Clean-up

Hospital and Hale Makua Visitations
are scheduled during the month.