



MAEBASHI FOCUS

Coordinator for International Relations (CIR) Newsletter



A GAME WHERE TEAMS SEPARATE SKITTLES CANDY BY COLOR WHILE COMPETING WITH EACH OTHER AGAINST THE CLOCK

In Japan, the idea that Christmas is a day to spend with one's significant other may be prevalent, but in Hawaii, spending Christmas with family is more common. This can mean a big gathering including relatives and significant others, but there are people who spend a quiet Christmas with just their immediate family as well. My family falls under the former, and on Christmas Eve, we play various games with everyone. In a broad sense, spending time with those special to you is normal, so the phrase or even concept of "single and alone on Christmas" might not exist in America.



FROM THE TOP LEFT CLOCKWISE: SQUID LUAU, HAUPIA, OPIHI, CHICKEN LONG RICE, LOMI SALMON, KALUA PORK, LAU LAU, POI

On New Year's Eve, a few of us gathered and ate authentic Hawaiian food. We collected the opihi, a marine shellfish, from the rocks at a beach on Molokai. We usually cook it over a barbecue grill, but there are people who eat them raw right on the spot. The purple poi is made from a plant called taro that grows in paddy fields and is an important staple crop for native Hawaiians. For poi, the root of this plant is steamed and made into a paste. Please try it!

On the morning of New Year's Day, we ate ozoni, black beans, soba, sashimi, yokan, and mochi that my mother prepares every year. She always says the black beans are for good health, the soba for long life, and the ozoni for good luck. Depending on the family, Nikkei households in Hawaii eat similar things to what Japanese people eat for New Year's, but food one may not see at a dinner table in Japan also appears, like butter mochi and ube tarts.

