

**Mochi Rice with Lup Cheong and Char Siu (shared by Katherine Sakuda)**

**Ingredients:**

- 4 cups mochi rice
- 4-5 cups water
- 1 lb. char siu, chopped
- 1 lb pkg. lup cheong, chopped
- 1 can water chestnuts, drained and chopped
- 1 bunch green onions, chopped
- 10 pieces shiitake mushrooms, soaked, drained and chopped
- 1/3 cup oyster sauce
- Salt to taste (I never needed to add salt)

**Directions:**

1. 4 cups Mochi Rice-Wash, drain and soak overnight in 4-5 cups of water. More water will make the rice stickier. [Soak at least 6-8 hours or longer]
2. Add all remaining ingredients to rice mixture and mix. Place into casserole dish with cover. [It is a little watery]
3. Place covered dish in oven for 1-1 1/2 hours at 350 degrees. If dish starts to boil over, remove cover for a while and then replace cover.

==

==

HONOLULU ORCHID SOCIETY, INC.  
P O Box 558  
Honolulu HI 96809-0558

NONPROFIT ORG.  
U.S. POSTAGE  
PAID  
HONOLULU, HI  
PERMIT NO. 814

**RETURN SERVICE REQUESTED**

==

==



**SEPTEMBER 7 - Grandparent's Day**

~~~~~

- 1) **Membership Meeting:** There will be no General Membership meeting in October 2014.
- 2) **September 2014 Officer and Board of Trustees Meeting:** The Board Meeting will be held on Tuesday, September 9, 2014 at 7:00 p.m. at Aiea Elementary School in a classroom behind the cafeteria.

**HOS OFFICIAL WEBSITE: [www.honoluluorchidsociety.org](http://www.honoluluorchidsociety.org) (VISIT THE WEBSITE FOR PERIODIC UPDATES)**

Newsletter No. 2014-09. The HOS Newsletter is published monthly by the Honolulu Orchid Society, Inc., P. O. Box 558, Honolulu, HI 96809 . A Non-Profit Organization.

# HONOLULU ORCHID SOCIETY MONTHLY NEWSLETTER No. 2014-09

## HOS GENERAL MEETING

Date: Wednesday , September 10, 2014  
Time/Place: 7:00 - 9:00 p.m., Lanakila Elementary School Cafeteria  
Program: **"New Fusarial Diseases in Orchids"**  
Speaker: **Dr. Janice Uchida**

Aloha members! Dr. Janice Uchida of the University of Hawaii who has spent over 30 years diagnosing and developing control measures for ornamental and orchid diseases will give a presentation of new fusarial diseases affecting orchids. This is a must attend presentation for all growers who have an interest and life in the world of orchids. Janice was raised on an orchid farm in Kona and her father Tom Kadooka instilled a love for orchids, the value of information and the desire to help growers.

Bring your notebook and pencil to take notes.

The meeting will begin promptly at 7:00 PM. Guests are more than welcome to attend. There is ample free parking in front of the cafeteria. Refreshments will be served and plants will be given away as door prizes.

**MAHALO NUI LOA.** Mahalo Walter Tsuda for sharing your vast knowledge over the basics of Tillandsia culture. A handout was also provided to those present and can also be found on the internet by going to:

***<http://plants.web-indexes.com/airplants/airplants-care.html>***

Membership attendance was great and everyone was focused on your presentation.

Mahalo to the following members, friends, and Refreshment Committee who brought in a great assortment of goodies to share with those in attendance at our August meeting - Reece Kilbey - Grapes; Ruth Chun - Beef Curry Stew; Charlotte Yamamoto - Mini Blueberry Scones; Pam Waki - Bundt Cake; Sherry & Calvin Abe - Pound Cake; Linda Inouye & Brad Lau - Char Sui Fried Rice; Kathy Sakuda- Fried Saimin & Fried Udon; Walter Wong - Rainbow Jello; Williette Wong - Cantaloupe; Val Ho - Melon & Fritos Chips; Bill & Hilda Takamatsu - Edamame Rice; Jenny Rosario - Triple Brownies; JoAnne & Bob Higuchi - Pepperoni Pizza; Beaudine Ma - Oreo Cookies; Dorothy Nakama - Somen Salad; Jackie Lai - Fresh Dragonfruit; Carol De Witt - Petite Palm Leaf Cookies & Brookstone Chocolate Almond Candy; Aileen & Ken Ching - Fresh Pineapple; and Refreshment Committee - Bologna & Cheese Sandwiches, Fresh Tuskany Melon, Juice and Water.

### **August 2014 Culture Awards**

1st Place - Den. bracteosum; Owner - Calvin & Sherry Abe  
2nd Place - Phal. Chumporn x Ascda. Pralor; Owner - Brad Lau  
3rd Place - Dyakia hendersoniana; Owner - Violet Yamaji  
Congratulations to all!

**HOS Website** - Have you visited our website lately? Go to **[honoluluorchidsociety.org](http://honoluluorchidsociety.org)** and check out the site. Members may contribute to the site by sending their info to **[hos558@yahoo.com](mailto:hos558@yahoo.com)**. Members should **subscribe to the HOS website** by inputting their email address in the subscribe column. When you subscribe, you will get immediate notification of any new posts on the website.



Shifts on Friday and Saturday are from 9:00 am to 1:00 pm and from 1:00 pm to 5:00 pm, and on Sunday from 9:00 am to 1:00 pm and 1:00 pm to 5:00 pm (show closes at 3:00 pm, but 2nd Shift includes helping with breakdown and clean-up).

**FIRST SHIFT** workers are reminded to report at least 15-30 minutes prior to start of their shifts at 9:00 am Friday through Sunday. **SECOND SHIFT** workers are reminded to report 30-45 minutes prior to start of their 1:00 pm shifts Friday through Sunday so they can have lunch before their shift begins.

Call **CAROL** at 597-4087 or **WILLIETTE** at 488-2262 if you (1) need help with getting your plants to the show to put into the HOS display, (2) can't make it to the September meeting, but want to volunteer at the show and (3) want to donate usable items for sell at the HOS Tables, but cannot bring them to the show. Please leave message with your name/phone number if we don't answer the phone right away.

ORCHID PLANTING MIX prepared by HOS will be available for sale at the HOS TABLE @ \$15.00 per bag or 2 bags for \$25.00. We encourage you to pick up a bag or two and inform family and friends who may be interested.

2015 ANNUAL GENERAL MEMBERSHIP BUSINESS MEETING AND INSTALLATION BANQUET. The Officers and Board of Trustees will be sworn into office at the first General Membership Annual Business Meeting and Installation Banquet of 2015 which will be held at the Fort Shafter Hale Ikena Restaurant on Sunday, January 18, 2015. We look forward to the membership attending, so keep this date open and look for reservation information in the future.