

The Honolulu Orchid Society

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August 2023 NEWSLETTER



Brassavola perrinii 'H&R' CCM HOS
Displayed by H&R Nurseries
May 2017 Manoa Orchid Show

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HONOLULU ORCHID SOCIETY (HOS) AUGUST GENERAL MEMBERSHIP MEETING

Date: Wednesday, August 9, 2023

Time/Place: 7:00 PM, Lanakila
Elementary School Cafeteria

Program: "Catch of the Day"

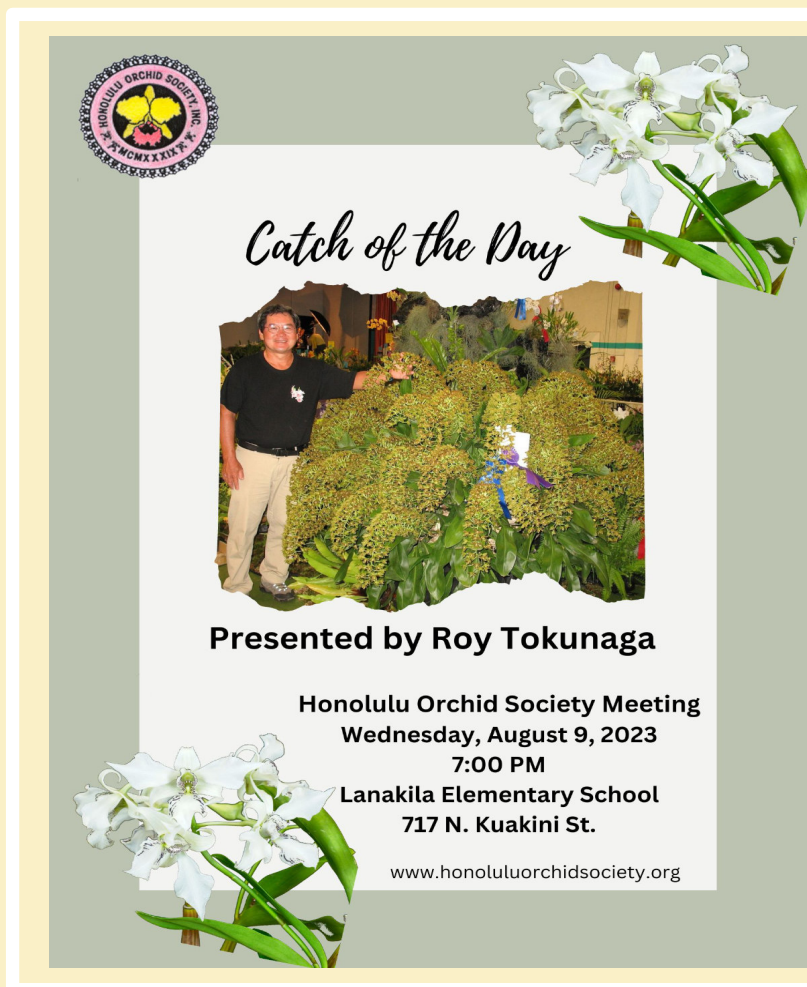
Speaker: Roy Tokunaga

Roy Tokunaga grew up on Maui. He graduated from the University of Hawaii in 1974 with a bachelor's degree in education to teach biology. His favorite mentor, Dr. Yoneo Sagawa, introduced him to orchids and the new emerging technology of orchid seed germination and cloning. He was recruited to work at an orchid cloning laboratory, E&R Orchids. For seven years he honed his skills in seed germination and cloning. In 1981, he partnered with Harry Akagi to start H&R Nurseries in Waimanalo, Hawaii on the island of Oahu. He is a judge emeritus for the American Orchid Society as well as the Honolulu Orchid Society.

As of today, he has been hybridizing, cloning, and germinating seeds for more than 40 years. H&R maintains a laboratory to do its seed germination and grows the orchids under 7,000 square feet of shade houses. They have been refocusing H&R to excel in the culture of species as well as providing hybrids in the Dendrobium and Cattleya alliance. His passion has been the proper nutrition of orchids and the mythical flower booster.

Roy will be bringing some plants for sale before the meeting and during the refreshment break. He will accept cash or check.

The public is more than welcome to attend the meeting and participate. There is ample parking in the school parking lot. Refreshments will be served.



HOS Mini Country Store

The **Mini Country Store** reopened in July and was very successful. The store will open its doors again during the meetings at the Lanakila Elementary School Cafeteria during August and September 2023. We like trying different food preparations and

really encourage voluntary donations from the membership and friends. Items need to be brought in by 6:30 pm for pricing and set up by the Country Store workers. We will accept donations of baked goods, snacks, jams, jellies, fruits, fresh veggies (food items need to be individually packaged/wrapped), and craft items too.

We encourage everyone in attendance to please patronize the Country Store. Items may be purchased prior to the start of the meeting and during the refreshment break. Only cash and checks will be accepted for payment. All proceeds from the Country Store sales will be used for the HOS educational program. Your support is greatly appreciated.

Mahalo Nui Loa

Thank you, **Leland Nakai**, for a wonderfully detailed presentation on Vanda (Neofinetia) falcata, a small, modest orchid with a rich history dating back to feudal Japan. While the flowers are beautiful with a lovely fragrance, it was interesting to learn that these plants are grown for their leaves and growth habit. With different categories of leaves, leaf axils, leaf variegation, and root tips, there are a lot of possible combinations to pursue. Hopefully, we will see different types of “Neos” grown by members on future culture tables

A special thank you to **Ben Kodama, Jr.**, for making available orchid plants that HOS purchased for plant giveaway at the July HOS general membership meeting.

Thank you to the crew of the Mini Country Store, **JoAnn and Bob Higuchi, Jackie Lai,** and **Kathy Sakuda**, for setting up and selling items sold at the HOS Mini Country Store and to the following members who donated goodies to sell: **Jackie Lai** – boiled peanuts; **Charlotte Yamamoto** – almond cookies; **JoAnn and Bob Higuchi** – banana bread and chocolate chip krispies; **Lynda Takara** – brownies; **Kathy Sakuda** – banana butter mochi, energy bars, and fresh lychee; **Walter and Ruby Hiraishi** – kitchen gift set, kitchen scrubbers, medium size apron, Trader Joe’s kitchen towels, crochet hand towels, and a set of hand towel, scrubby and box cover; and **Calvin and Sherry Abe** – assortment of dishes, glassware, and decorative display items.

Mahalo to the following members, friends and Refreshment Committee who brought in a great assortment of goodies to share with those in attendance at the July meeting – **Jackie Lai** – butter wafer cookies; **Josie Gesteuyala** – donut holes; **Sandie and Karen Torigoe** – Oreo cookies; **Kathy Sakuda** – beef broccoli pan fried noodles; **Doug and Christine Meller** – chicken pesto; **Ruby and Walter Hiraishi** – banana cupcakes; **Lynda Takara** – Char Siu pork slices; **Shu Nalo** – fresh cherries and cherry plums; **Marshall Silva** – cookies; **Dorothy Nakama** – chow fun; **Karen Nagamine** – sushi; **Linda Leong and Holly Sullivan** – cocoa puffs; **JoAnn and Bob Higuchi** – assorted bagged chips; **Charlotte Yamamoto** – mountain apple pie; and **Refreshment Committee** – fruit juice and water. Your donations are truly appreciated!

Cordial reminder to those who bring refreshments: please inform our Refreshment Committee of what you brought when you drop off your item at the refreshment table.

Plant Culture Table

New procedures for the Plant Culture Table were implemented at the July meeting. Two categories of growers were established: a **Novice Category** (up to 4 years of growing orchids) and a **Masters Category** (more than 4 years of growing orchids). At the July meeting, four growers in the Novice Category brought in 4 plants and seven growers in the Masters Category brought in 8 plants to share and view on the plant culture table. Prior to the Refreshment break, attendees were given the opportunity to view the plants and vote on the plant in each category they liked the best based on the flower appearance, fragrance, uniqueness or overall plant growth. The ballots were counted, and the people's choice are shown below:

Novice Category



1st Place: Ctt. Hawaii Island Bride
Grown by **Josie Gesteuyala**



2nd Place: Onc. Sharry Baby
Grown by **Sandie Torigoe**

Masters Category



1st Place: Den. Gatton Sunray
Grown by **Walter Hiraishi**



2nd Place: Rnst. Azimah x
Rhrds. Bangkok Sunset
Grown by **Brad Lau**

Group Purchase from Sunset Valley Orchids (SVO)

A Group Purchase order was sent to SVO on July 26, 2023 on behalf of twenty HOS members. The order was for plants in Part 1 of a new Catasetum catalog recently issued by SVO. Part 2 of the Catalog will be released later in August and might include a large selection of plants. Fred Clarke is on vacation until August 15. We will receive an update on our order when he returns.

Results of 2024 Officers and Board of Trustees Election

Thank you to all the members who were present at last month's meeting and voted. Elections Chair Robert Higuchi announced the election and by a show of hands raised, votes were cast to accept the full slate of nominees listed below to serve in calendar year 2024:

Officers

President:	Brad Lau
1 st Vice President	Melvin Waki
2 nd Vice President	Katherine Sakuda
3 rd Vice President	Rylan Chong
Corresponding Secretary	Carol De Witt
Recording Secretary	Hongwei Li
Treasurer	Jackie Lai
Past President	Vacant

Board of Trustees

<u>2024*</u>	<u>2025*</u>	<u>2026</u>
Linda Inouye	Benjamin Kodama, Jr.	Adam Almeida
Marisa Maemori	Matthew McKnight III	JoAnn Higuchi
Jed Smith	Sandie Torigoe**	Robert Higuchi
Charlotte Yamamoto	Vacant	Lynda Takara**

* Trustees serve staggered three-year terms through the years shown. Trustees for 2024 and 2025 were elected in prior years.

** On May 9, 2023, the HOS Board of Trustees elected **Sandie Torigoe** to fill a vacancy on the Board. Her term runs through the end of 2025. The Board at its June meeting elected **Lynda Takara** to fill a vacancy on the Board for the remainder of 2023. In July's vote she was elected to a three year term and will serve through 2026.

The Officers and Board of Trustees will be sworn into office at the **HOS 2024 Annual Meeting and Installation Banquet** planned for **Saturday, January 20, 2024**, at the **Natsunoya Tea House**. We look forward to the membership attending the Society's first meeting of the new calendar year. More information on the Banquet will be provided in November/December 2023.

2023 Orchidist of the Year

Nominations are now open for Honolulu Orchid Society's **2023 Orchidist of the Year**.

This award is to recognize and honor a member or members for outstanding and unselfish service and valuable contributions to the Society. This award can be presented to a member only once. A list of prior Orchidists of the Year can be found on the HOS website and is available [HERE](#). Note that prior to 1972, this award was known as "Orchid Man of the Year."

The **deadline for nominations is Tuesday, October 31, 2023**. The HOS Board of Trustees makes the selection. Members may submit written nominations to the Honolulu Orchid Society, P. O. Box 558, Honolulu HI 96809-0558 attn: Orchidist of the Year or may email the nomination to President Brad Lau at bradlau23@gmail.com. Nominations should include a summary of the individual's outstanding attributes and contributions to the Society.

Welcome New Members

- **Elaine Higa, Kailua**
- **Wanda China, Honolulu**
- **Ken Vinzant, Waimanalo**

Welcome to the Society. We look forward to meeting you at our meetings.

Looking Ahead HOS General Membership Meetings

- Aug 9–**Roy Tokunaga**, *Catch of the Day*, in-person meeting at Lanakila Elementary School Cafeteria
- Sep 13–**Dr. Inge White**, *Orchid ID Lab and Orchid Library at Windward Community College*, in-person meeting at Lanakila Elementary School Cafeteria
- Oct 11–**Tom Mirenda**, *Topic to be determined*, Zoom Video Conference
- Nov 8–**Robert Moffitt**, *Judging 101*, in-person meeting at Lanakila Elementary School Cafeteria
- Dec 13–**Holiday Pot Luck**, in-person gathering at Lanakila Elementary School Cafeteria
- Jan 20, 2024–**Annual Business Meeting and Installation Banquet**, Natsunoya Tea House, 11:00 AM

Calendar of Events for August

- Tuesday, August 8 (7:00 PM)
HOS Board Meeting
Zoom Video Conference
- Wednesday, August 9 (7:00 PM)
HOS Monthly Meeting (Roy Tokunaga)
Lanakila Elementary School Cafeteria
- Saturday, August 12 (10:00 AM)
HOS Judging
Lanakila Senior Center
- Monday, August 28 (7:30 PM)
HOS Judging at Aiea Orchid Club Meeting
Aiea Elementary School Cafeteria

Honolulu Orchid Society Judging

Saturday, July 8, 2023, Lanakila Senior Center. 11 plants were registered for judging. All plants were screened. 4 plants were judged and awarded. The awarded plants are shown as Award Nos. 2023-40 through 2023-43 on this and the following pages. All award photos were taken by Mel Waki.

Monday, July 24, 2023, Aiea Orchid Club Meeting, Aiea Elementary School Cafeteria. 16 plants were brought to the Aiea Orchid Club meeting. All plants were screened. 6 plants were judged and awarded. The awarded plants are shown as Award Nos. 2023-44 through 2023-49 on the following pages.

All Award photos and descriptions for 2023 and prior years are available on the [Award Gallery](#) of the HOS Website.



Award No. 2023-40
Z. Jumpin Jack 'K'
AM HOS (81.8 Pts.)
Owner: Nuuanu Orchids



Award No. 2023-41
Rlc. Sueno de Amor 'Lynne'
AM HOS (82.4 Pts.)
Owner: Calvin Kumano



Award No. 2023-42
**C. intermedia h.f. aquinii 'The
Clown'**
AM HOS (80.5 Pts.)
Owners: Scot & Karen Mitamura



Award No. 2023-43
Brsdm. Urchinesque 'Standing Tall'
AM HOS (81.8 Pts.)
Owners: Scot & Karen Mitamura



Award No. 2023-44
Rlc. Paradise Red 'Nuuanu Orchids'
AM HOS (82.6 Pts.)
Owner: Nuuanu Orchids



Award No. 2023-46
Ctt. Sagarik Wax 'NN'
AM HOS (81.5 Pts.)
Owners: Henry & Penny Hattal



Award No. 2023-45
Ctt. Sagarik Wax 'NN'
CCM HOS (82.5 Pts.)
Owners: Henry & Penny Hattal



Award No. 2023-47
Paph. Carolyn Butcher 'Pacific Heights'
CR HOS (78.6 Pts.)
Owners: Kate Leonard & Ian Sandison



Award No. 2023-48
Rlc. Calvin Kumano 'Momilani'
AM HOS (81.3 Pts.)
Owner: Calvin Kumano



Award No. 2023-49
Rlc. Momilani Classic 'Travis'
AM HOS (80.8 Pts.)
Owner: Calvin Kumano

General Information about HOS Judging

HOS Judging is usually conducted on the second Saturday of each month at the Lanakila Senior Center and on the fourth Monday of each month at the Aiea Orchid Club meeting at Aiea Elementary School.

Anyone can bring flowering orchid plants for judging. You do not have to be a member of HOS to have your plant judged. Plants judged at the Lanakila Senior Center must be dropped off between 9:30 AM and 10:00 AM. Plants judged at Aiea must be brought to the meeting between 6:45 PM and 7:15 PM. Plants that are awarded are assessed a \$25 processing fee. In return the plant owners receive a certificate and a color photo of the flowers.

Only 2 Months Away



HONOLULU ORCHID SOCIETY ORCHID SHOW

Featuring

Orchid Displays, Vendors, Workshops, Country Store

9:00 AM - 4:00 PM
9:00 AM - 4:00 PM

FRIDAY, OCT. 13, 2023
SATURDAY, OCT. 14, 2023

Washington Middle School Cafeteria
1633 South King Street, Honolulu

FREE ADMISSION

www.honoluluorchidsociety.org



Orchid Tip of the Month by Scot Mitamura

For over forty years, people come to me with every orchid question under the sun. Through my experiences, I am able to answer most of the questions off the top of my head, but sometimes I still need to do a little research. The Orchid Doctor sessions of our monthly meetings really helps to keep me on top of my game, because if I don't know the answer, I need to find out.

The internet is a convenient way to gather information but always remember that it is just information, and it does not mean it's the truth. I have been noticing that it is common to see blatant lies and horticultural myths. In the trade we like to call it "Voodoo Horticulture". We need to understand that many of these websites pay their contributors by the number of hits they receive, so the more outlandish the claim the more hits they receive, even if is totally false. Unfortunately, many of my fellow orchid enthusiasts and even work colleagues, with or without the science backed education, get much of their information this way. Yikes, what a mess! This creates a huge amount of confusion to the plant community. I know this because my new hire to replace my horticulturist job at work, despite having a master's degree, is being bombarded with horribly confusing misinformation provided the internet, which I then need to correct.

My suggestion is to always verify your sources. Avoid putting much credence in individual personal observations, or testimonials. The best information will come from trusted educational institutions like the University of Hawaii CTAHR, and orchid journals such as the American Orchid Society. The easiest thing for you, is to simply bring your questions to the meeting or send it to our website.

I highly advise you to not miss our next meeting on "Orchid Pests and Diseases". I will be providing practical information that is easy to do, and to provide you with ways of preventing future problems, from a hobbyist standpoint. And yes, there is a huge difference in what a commercial nursery does and what a hobbyist does. Come to the meeting to find out!

Aloha, Scot Slug/Snail



Aphids



Scale



This article appeared in the August 2023 Newsletter of the Windward Orchid Society and is reprinted with the approval of Scot Mitamura and the Windward Orchid Society. The meeting that Scot refers to in the last paragraph above is the Windward Orchid Society meeting held on August 2, 2023.

Recipe of the Month

Homemade Peach Jam

By Mary Younkin (mary@barefeetinthekitchen.com)

Perfectly sweetened and wonderfully spiced jam with just a hint of cinnamon is fantastic for every occasion.

Prep Time: 20 minutes **Cook Time:** 6 minutes **Total Time:** 26 minutes

Course: Condiment **Cuisine:** American **Servings:** 6 half-pint jars **Calories:** 735kcal

Ingredients

- 3 pounds fresh peaches - 4 cups crushed this was about 7 medium size peaches
- 1 package powdered pectin (approximately 1.75 ounces)
- 2 tablespoons lemon juice
- 5 cups sugar
- 1/2 teaspoon cinnamon or allspice



Instructions

1. Sort and wash fully ripe peaches. Remove stems, skin, bruises and pits. Crush peaches.
2. Measure crushed peaches into a . Add the sugar and spices all at once and heat again to a full bubbling boil. Boil hard for 1 minute (set a timer), stirring constantly.
3. Remove from heat, skim foam off the top. (We keep the foam in the refrigerator and enjoy it on toast for the next couple of days. I love it warm straight off the stove as well!)
4. Pour immediately into sterile canning jars. Fill the jars to 1/4 inch from the top. Seal them and process them for 5 minutes in a boiling water bath.

Nutrition

Calories: 735kcal | Carbohydrates: 188g | Protein: 2g | Sodium: 2mg | Potassium: 430 mg | Fiber: 3g | Sugar: 185g | Vitamin A: 740IU | Vitamin C: 16.9mg | Calcium: 14mg | Iron: 0.6mg