

The Honolulu Orchid Society

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JANUARY 2024 NEWSLETTER

Happy New Year!



Dendrochilum wenzelii 'Fireworks'

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HONOLULU ORCHID SOCIETY (HOS) ANNUAL INSTALLATION BANQUET

Date: Saturday, January 20, 2024
Time/Place: 11:00 AM to 2:00 PM,
Natsunoya Tea House, Main
Stage Room, 1935 Makanani
Drive, Honolulu
Parking: Valet \$8.00 (pay the
parking attendant)

The **Honolulu Orchid Society's 2024 Annual Installation Banquet** replaces the meeting normally held on the second Wednesday of the month.

Dress for the banquet is informal. You will need to remove your footwear (shoes and slippers) before entering the banquet room. Mask wearing is optional.

The cost is \$25.00 for active HOS members and \$35.00 for non-members. **The deadline to submit your reservations is January 4, 2024.**

The banquet will be a lunch buffet with the following menu:

- Bara Sushi and White Rice
- Oriental Salad
- Agedashi Tofu
- Shrimp & Vegetable Tempura
- Hibachi Chicken
- Shoyu Pork
- Steamed Fish
- Nishime
- Potato Salad
- Hot Green Tea and Water

There is an option to purchase a **Vegetarian Bento** for the same price. The bento consists of: cone sushi/yasai sushi, mixed green salad, cold somen, kabocha nitsuke, spicy nasubi, miso nasubi, tofu patty, namasu, kinpira yasai. Contact Carol De Witt if interested.



Monetary Donations

- Sandie Torigoe
- Lynda & Russell Takara
- Robert & Jo Ann Higuchi
- Eldora L Chang
- Walter & Ruby Hiraishi
- Alan M Pyle III & Becky Bodenner
- Jackie Lai

Thank you for your generous monetary donations.

We can bring in our own pupus and desserts. This is strictly optional but if anyone is interested in bringing pupus or desserts to the banquet, please let Carol De Witt know.

Please note that there is **valet parking at the Natsunoya Tea House for \$8.00**. Parking in the surrounding neighborhood is very limited so plan accordingly and consider carpooling.

The **deadline for reservations is Thursday, January 4, 2024**. Complete and submit the **Banquet Registration Form** at the end of this newsletter with check payment payable to Honolulu Orchid Society or HOS. Mail to HOS Banquet Committee, P.O. Box 558, Honolulu, HI 96809-0558. A printable pdf version of the **Banquet Registration Form** is also available [HERE](#).

The count needs to be turned in to Natsunoya for their planning and food preparation purposes two weeks prior to the event. We thank all who submitted their reservations and look forward to more members joining us.

If there are any questions, call or text **Carol De Witt** at (808) 597-4087. Leave a message if she doesn't answer the call immediately. She can also be contacted through email at seabreeze808@outlook.com.

Welcome New Member

- **Angela Presher**, Honolulu

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

Mahalo Nui Loa

Mahalo to all who attended last month's **Family Fun Night–A Holiday Celebration and Potluck**. It was truly an evening of fun and enjoyment. There was a variety and abundance of very delicious food as noted below. Big Mahalo to all who brought food.

Appetizers: **Carol De Witt** – homemade hummus with pita chips; **Holly Sullivan** – chicken cilantro wontons with soy sauce and spicy sauce; **Beaudine Ma & Nadine Lee** – arare/iso Peanuts; **Linda Takara** – mini spinach and cheese quiche.

Main Entree: **Linda Leong** - roast chicken; **Karen & Charles Nagamine** – Italian sausage macaroni casserole; **Mel & Pam Waki** – chicken katsu; **Calvin Kumano** – barbecue meat; **Eddie Peltier** – Macaonese orange chicken; **June Yokomoto** – cold ginger chicken; **Doris Leong & Graydon Southard** – baked ham; **Jo Ann & Bob Higuchi** – kalua pork; **Marleen Silva** – barbecue chicken; **Jackie Lai** – shrimp vegetable; **Walter & Ruby Hiraishi** – chicken nishime; **Sandie & Karen Torigoe** – mandoo; **Lynda Miyata & Ron Falter** – yakisoba; **Amy Teves** – roast chicken; **Hongwei Li** – vegetable dumpling; **Josie & Wade Gesteuyala** – pork and peas ; **Kathy Sakuda** – beef broccoli with Hong Kong style noodles; **Brad Lau & Linda Inouye** – karaage chicken; **Charlotte Yamamoto** – smokie sausages.

Salads/Side Dishes: **Jadine Lee** – gon lo mein; **Josie & Wade Gesteuyala** – white rice; **Kate Leonard & Ian Sandison** – kim chee fried rice; **Carol De Witt** – finger veggies of carrots, zucchini, cucumber and celery with ranch dressing; **Elaine Higa** – spam musubi.

Desserts: **Beaudine Ma & Nadine Lee** – Belgium mini cream puffs; **Shu Nalo & Hans Kashiwabara** – assorted cookie bites and banana muffins with fresh lilikoi spread; **Jed Smith** – krumkake; **Collette Young** – corn mochi; **Charlotte Yamamoto** – mini blueberry muffins; **Kate Leonard & Ian Sandison** – assorted See’s candy; **Jackie Hurd** – Dunkin Donut holes; **Carol De Witt** – fresh mandarin oranges; **Brandon Isokane** – custard pie; **Elaine Higa** – Milano cookies; **Sara Douglas & Julia Douglas** – fresh grapes.

After dinner, attendees had fun playing the **Mystery Box Grab Game** and **Scattergories**.

Thank you, **Brad Lau** for being the emcee for the night. Mahalo to **Walter Hiraishi, Calvin Kumano, Roy Tokunaga** and **Matthew McKnight III** for donating plants for giveaways and prizes.

Thank you all to those who were brave to play the **Mystery Box Grab Game**. It is not easy to find something only on description while others are attempting to grab the same item.

Big thanks to **Jed Smith** and **Emily Lau** who thought of the Scattergories topics for the game. Congratulations to the top teams who figured out how to double and even triple scores in their answers.

The photos shown on pages 5 through 9 portray the activities for the evening.

Calendar of Events for January 2024

- **Tuesday, January 9, 7:00 PM**

HOS Board Meeting
Zoom Conference

- **Saturday, January 13, 10:00 AM**

HOS Orchid Judging, Lanakila Senior Center
Plant registration: 9:30 AM to 10:00 AM

- **Saturday, January 20, 11:00 AM**

HOS Annual Installation Banquet
Natsunoya Tea House

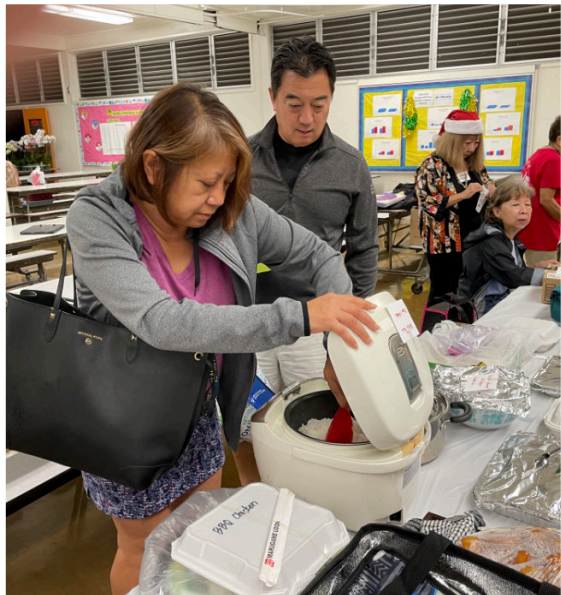
HOS Membership

2023 membership expires on December 31, 2023. 2024 membership renewals and new memberships are now being accepted. New members who joined after October 1, 2023, will be included in the new calendar year 2024 HOS membership roster which will be good until December 31, 2024.

We encourage people to renew or join online using the membership portal on the Honolulu Orchid Society website. The portal accepts credit card payment for membership dues. Click [HERE](#) to go to the HOS membership join/renew portal.

If you prefer to mail in your membership dues, you may do so using the application form at this [LINK](#). Complete the application form and mail with your check made payable to Honolulu Orchid Society to HOS Membership Committee, P. O. Box 558, Honolulu HI 96809-0558.

Photos from Family Fun Night











Honolulu Orchid Society Judging in December 2023

Saturday, December 9, 2023, Lanakila Senior Center. Nine plants were registered for judging at the Lanakila Senior Center. All of the plants were screened. Four plants were judged and awarded. The awarded plants are shown below as Award Nos. 2023-66 through 2023-69.

There was no Aiea Orchid Club meeting or judging at Aiea in December.

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

The **next HOS Judging session will be held on Saturday, January 13, 2024**, at the Lanakila Senior Center. Anyone can bring their plants for judging between 9:30 AM and 10:00 AM. You do not have to be a member of HOS to have your plants judged.



Award No. 2023-66
***Pths. luctuosa* 'Walby'**
CCM HOS (83.8 Pts.)
Owners: Walter & Ruby Hiraishi



Award No. 2023-67
***C. Riva* 'Exima Blue'**
CR HOS (77.3 Pts.)
Owners: Scot & Karen Mitamura



Award No. 2023-68
Rlc. Christmas Dream 'Kodama'
AM HOS (80.4 Pts.)
Owners: Scot & Karen Mitamura



Award No. 2023-69
Phrag. Ouaisne 'James'
AM HOS (84.0 Pts.)
Owners: Kate Leonard & Ian Sandison

2023 Honolulu Orchid Society (HOS) Show **Trophy Results and Photos**

The Honolulu Orchid Society website has the 2023 HOS Show Program with the results of the trophies and list of the participants. The website also has many photos of the Show. You can see the Show page [HERE](#).

Recipe of the Month

Magic Chocolate Custard Cake

Oven

Vegetarian

Gastro-Pub

from recipesaver.com

If a captivating dessert is needed to wow your guests, a captivating dessert is what you'll get! Magic Chocolate Custard Cake will charm even the most discerning dessert-taker and put a rich chocolate spell on them. Let your oven work its magic on this elaborate treat, featuring layers of moist chocolate cake paired with custard-like yumminess — it will leave you and your guests absolutely mesmerized! Magic Chocolate Custard Cake is a tasty trick to cure all sweet teeth, one that's sure to leave them spellbound. Abracadabra, it's delicious!

Time: 1 hour 15 minutes **Yield:** 9 servings

Ingredients

- 1 cup flour
- 1/2 cup cocoa powder
- 4 eggs, yolks and egg whites separated
- 1 3/4 cups powdered sugar, plus more, to taste, for topping
- 1/2 cup unsalted butter, melted, slightly cooled
- 1 teaspoon vanilla extract
- 1 tablespoon water
- 2 tablespoons espresso or strong coffee, lukewarm
- 2 1/2 cups milk, lukewarm
- maraschino cherries, optional, to taste, for garnish



Directions

Step 1 - Preheat the oven to 325 degrees F.

Step 2 - Lightly grease an 8x8-inch baking dish.

Step 3 - In a bowl, add the flour and the cocoa powder and whisk to combine.

Step 4 - In a separate bowl, add the egg whites and whip until stiff peaks form.

Step 5 - In a separate bowl, add the egg yolks and 1 3/4 cups of the powdered sugar and stir to combine until the powdered sugar is fully incorporated and the mixture is pale yellow.

Step 6 - Add the melted butter, the vanilla, the water, and the espresso to the egg yolk mixture and beat until evenly combined, about 2 minutes.

Step 7 - Add the flour mixture to the egg yolk mixture and mix until just evenly incorporated.

Step 8 - Slowly add the milk to the egg yolk mixture, while beating until well-combined.

Step 9 - Using a rubber spatula, gently fold the egg whites, 1/3 at a time, into the egg yolk mixture, repeating until all of the egg whites have been folded in and no lumps remain.

Step 10 - Pour the batter into the prepared pan.

Step 11 - Bake until the cake is barely jiggly in the center, about 50 minutes-1 hour.

Step 12 - Allow the cake to cool completely.

Step 13 - Serve topped with the extra powdered sugar and the cherries.

Looking Ahead

HOS General Membership Meetings & Functions

- **Saturday, Feb. 10-HOS Judging**, Lanakila Senior Center (plant registration begins at 9:30 AM.)
- **Wednesday, Feb. 14-General Membership Meeting, Speaker: Dr. Michael Melzer from UH CTAHR, Orchid Fleck Virus**, Lanakila Elementary School Cafeteria (doors open at 6:45 PM).
- **Monday, Feb. 26-HOS Orchid Judging**, Aiea Orchid Club Meeting, Aiea Elementary School (plant registration begins 6:45 PM).
- **Saturday, Mar. 9-HOS Orchid Judging**, Lanakila Senior Center (plant registration begins 9:30 AM)
- **Wednesday, Mar. 13-General Membership Meeting, Silent Auction**, Lanakila Elementary School Cafeteria (doors open at 6:30 PM).
- **Monday, Mar. 25-HOS Orchid Judging**, Aiea Orchid Club Meeting, Aiea Elementary School (plant registration begins 6:45 PM).



Honolulu Orchid Society Banquet Registration Form

Natsunoya Tea House
Saturday, January 20, 2024, 11:00 AM

Names of People Attending

1. _____
2. _____
3. _____
4. _____
5. _____

Primary Contact

Name: _____

Address: _____

Phone No.: _____

Email Address: _____

Payment

Number of HOS Members _____ x \$25 = \$ _____

Number of Guests _____ x \$35 = \$ _____

Total \$ _____

Make check payable to the Honolulu Orchid Society and mail to:

Honolulu Orchid Society
P.O. Box 558
Honolulu, Hawaii 96809-0558

Call or text Carol De Witt at (808) 597-4087 if you have any questions.

Deadline for Sign-up is Thursday, January 4, 2024

HOS OFFICE USE ONLY

Date Rec'd: _____ Order # _____ Transaction # _____
Bank: _____ Check # _____ Dated _____
Cash Payment _____ Total Amount Rec'd: \$ _____
Comments: _____
