

# The Honolulu Orchid Society

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## December 2024 NEWSLETTER



**Newsletter Editor: Carol De Witt** **Contributing Editors: Brad Lau, Linda Inouye, Jed Smith, Kathy Sakuda and Mel Waki.** **Layout: Mel Waki.** **Contributing Photographer: Mel Waki.**

**Email: [hos@honoluluorchidsociety.org](mailto:hos@honoluluorchidsociety.org)**

# HONOLULU ORCHID SOCIETY DECEMBER GENERAL MEMBERSHIP MEETING

**Date:** Wednesday, December 11,  
2024

**Time/Place:** 6:30 PM (doors open at  
6:00 PM), Lanakila Elementary  
School Cafeteria

**Program:** *Family Fun Night & Holiday  
Potluck Dinner*

**Mele Kalikimaka and Hau'oli  
Makahiki Hou...2024** is coming to a  
"close". We invite our members,  
families and friends to our **Family Fun  
Night and Holiday Potluck Dinner** at  
the **Lanakila Elementary School  
Cafeteria**. It's a good time to reflect on  
all the wonders and events we have  
experienced during 2024 and share  
with one another the spirit of the  
holiday season. Besides the food, there  
will be plant give-aways and bingo and  
other fun games that will be part of the  
**Family Fun Night** festivities.

Bring your favorite food to share—be it appetizers, side dishes, main entrees, casseroles, soups, and desserts. If you cannot cook or are too busy or stressed out to prepare a dish, that's okay—just bring yourself and enjoy the evening with the rest of the orchid family. Paper goods and drinks will be provided by the HOS Refreshment Committee. Label your utensils and serving dishes with your name so that they can be returned to you at the end of the evening.

**Bring food items between 6:15-6:30 PM.** A note card will be given to you to write your name and the name of your entree which will be placed with your entree on the serving table. **We plan to start eating by 6:45 PM.**

**Those arriving early** should be aware that the school's after school care program may still be in session and the parking stalls in front of the cafeteria may be coned off. **Please be respectful of the safety of the children and folks picking up the children.**

**Guests are more than welcome to attend.** The festivities will end by 9:00 PM.

There will be **no plant commentary and culture table judging** for this evening.



## Mahalo Nui Loa

Thank you, **Walter Hiraishi**, for your enlightening presentation on Maxillarias at the November general membership meeting. Your teaching techniques and style (**Walter** is a retired science teacher and educator) to convey information on growing and flowering Maxillarias were very entertaining. The audience enjoyed seeing the vast display of the different species and varieties of Maxillaria plants that you brought to the meeting. Seeing the plants gave everyone a better perspective of the different types of Maxillaria. We also thank your wife, **Ruby**, for skillfully operating your portable projector during the presentation.



Thank you **Walter** and **Ruby** for donating several varieties of Maxillaria plants that were given away as door prizes at the end of the meeting. Everyone went home happy with a plant.

Mahalo to the following members and friends who brought in a large assortment of goodies to share with those in attendance at the November meeting: **Josie Gesteuyala** – fresh pineapple; **Tessie Miller** – Korean sushi; **Audrey Kajihara** – Sam Sato Wailuku Maui manju; **Sandie and Karen Torigoe** – gon lo mein; **Walter and Ruby Hiraishi** – cookies; **June Yokomoto** – red grapes; **Jackie Lai** – mandarin oranges; **Charlotte Yamamoto** – black grapes; **Lynda Takara** – ham slices; **Lynda Miyata and Ron Falter** – chocolate dobash cake; **Karen Nagamine** – Frito corn chips; **Debbie Putnam** – furikaki party mix; **Bob and JoAnn Higuichi** – assorted bagged chips; **Graydon Southard and Doris Leong** – steamed white rice; **Colette Young** – custard mochi; **Shu Nalo** – artisan cranberry walnut bread with sliced cheeses; **Carol De Witt** – Oreo Coca-Cola cookies. Your donations are truly appreciated.

## Calendar of Events for December 2024

- **Tuesday, December 10, 7:00 PM**  
HOS Board of Trustees Meeting via Zoom
- **Wednesday, December 11, 6:30 PM**  
HOS Meeting at Lanakila Elementary School Cafeteria, Family Fun Night and Holiday Potluck Dinner
- **Saturday, December 14, (Plant Registration 9:30 AM to 10:00 AM)**  
HOS Orchid Judging, Lanakila Senior Center

## Plant Culture Table at November Meeting

At the November meeting, 11 plants were brought in by members for the Plant Culture Table. Five plants were in the **Novice Category** (up to 4 years of growing orchids) and six plants were in the **Master's Category** (more than 4 years of growing orchids). During the refreshment break, the audience was given the opportunity to vote for the best in each category. Their choices based on flower appearance, fragrance, uniqueness or overall plant growth are shown below. The plants for the plant culture winners were provided by **Brad Lau**.

### Novice Category



**1st Place:** Cycd. Taiwan Gold 'Orange'  
Grown by **Josie Gesteuyala**

### Masters Category



**1st Place:** Ctsm. saccatum  
Grown by **Jed Smith**



**2nd Place:** Bsn. Maikai 'Miyumi'  
Grown by **Karen Nagamine**



**2nd Place:** Rlc. Keesha Sharp -  
Larenn Nan Bel 'Volcano Queen'  
Grown by **Walter Hiraishi**

## ANNUAL INSTALLATION BANQUET

The Honolulu Orchid Society will be holding its **Annual Installation Banquet** at the **Natsunoya Tea House** beginning at 11:00 AM on Sunday, January 26, 2025.

The cost will be \$25.00 for HOS members and \$35.00 for non-members.

Valet parking at the Natsunoya Tea House is \$8.00 (pay the parking attendant). There is very limited on-street parking. Car pooling is highly recommended.

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: broccoli with sesame ponzu, Nishime, kabocha pumpkin, tofu patties (2 pieces), spicy nasubi, namasu, kimpira gobo, sushi (kappa and cone) and fruits. Contact **Carol De Witt** if interested. She can be reached at (808) 597-4087 or by email at [seabreeze808@outlook.com](mailto:seabreeze808@outlook.com).

The **deadline for reservations is Friday, January 10, 2025**. Complete and submit the **Banquet Registration Form** (see next page) **with check** payment payable to Honolulu Orchid Society or HOS. Mail to HOS Banquet Committee, P. O. Box 558, Honolulu, HI 96809-0558. Reservations will be limited to 100 so people are encouraged to submit their reservations as early as possible. A printable pdf version of the **Banquet Registration Form** is also available [HERE](#).

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.



# Honolulu Orchid Society Banquet Registration Form

Natsunoya Tea House  
Sunday, January 26, 2025, 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 Signup is Friday, January 10, 2025**

### HOS OFFICE USE ONLY

Date Rec'd: \_\_\_\_\_ Order # \_\_\_\_\_ Transaction # \_\_\_\_\_

Bank: \_\_\_\_\_ Check # \_\_\_\_\_ Dated \_\_\_\_\_

Cash Payment \_\_\_\_\_ Total Amount Rec'd: \$ \_\_\_\_\_

Comments: \_\_\_\_\_  
\_\_\_\_\_

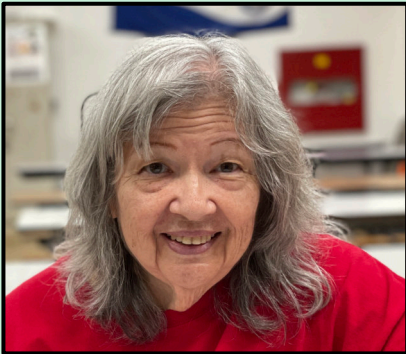
## De Witt, Lau and Tokunaga Nominated for Honorary Membership

**Carol De Witt, Bradley Lau and Roy Tokunaga** have been nominated by the **HOS Board of Trustees** as Honorary Members of the Society for their outstanding contribution and service toward the advancement of orchidology. Honorary Membership is the highest honor that can be given to a member of the Society. To date, 15 members have been given this honor and include people such as **W. W. G. Moir, Ben Kodama, Sr., Edward C. C. Wong,** and **Masatoshi Miyamoto**. A complete list of the Honorary Members can be seen [HERE](#).

In accordance with the Honolulu Orchid Society By-Laws, members who have been nominated by the Board of Trustees must be elected to Honorary Membership by a two-thirds vote of the membership at a regular meeting. A vote on the three nominees will be taken at the December 11, 2024 meeting.

The achievements for **Carol, Bradley and Roy** are summarized below.

### Carol De Witt

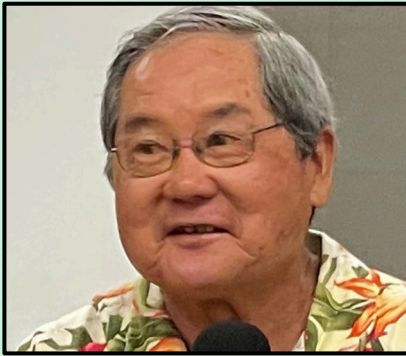


- HOS Newsletter Editor since 2004
- HOS Correspondence Secretary since 2004
- HOS Orchidist of the Year for 2006
- Manpower Committee Chair for HOS Shows since 2010
- HOS Awards Committee Chair since 2021
- HOS Floor Display Chair at various orchid shows
- HOS Na Okika Editorial Board Member since 2016
- Plant Culture Award Registrar at HOS and Aiea Orchid Club Meetings

### Bradley Lau



- HOS President since 2017
- HOS 2<sup>nd</sup> VP in 2016; HOS 3<sup>rd</sup> VP in 2015; HOS Trustee for 2014
- HOS Na Okika Editorial Board Member since 2016
- Accredited HOS Judge
- HOS Orchidist of the Year for 2014
- Speaker at various orchid events
- Plant Commentator at HOS, Aiea Orchid Club and Kunia Orchid Society meetings
- Co-Chair for Annual HOS Silent Auctions
- Coordinator and manager for HOS Zoom meetings and recordings



### Roy Tokunaga

- Orchid hybridizer for more than 40 years
- Hybridized several thousand orchid hybrids
- Speaker at numerous orchid society meetings and orchid conferences nationwide
- Accredited HOS Judge
- American Orchid Society Judge Emeritus
- Lifetime HOS Member
- Aiea Orchid Club Honorary Member

## HOS Membership

The 2024 year is quickly coming to a close. Current membership expires December 31, 2024. We look forward to new and renewed memberships. New members who join now will be included in the 2025 HOS membership roster which will be good until December 31, 2025.

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.

### Welcome New Members

- **Heledina Ayson**, Honolulu
- **Mimi Bornhorst**, Honolulu
- **Benjamin Lai & Ruth Ypil**, Honolulu
- **Thomas Lai**, Honolulu

*Welcome to the Society. We look forward to meeting you in person and seeing you at our events.*

### Monetary Donations

- **Robert & JoAnn Higuchi**, Honolulu
- **Thomas & Jacqueline Lai**, Honolulu
- **Ron Falter & Lynda Miyata**, Honolulu

*Thank you for supporting the Honolulu Orchid Society with your generous monetary donations.*

## HOS Website

Visit the HOS website for periodic updates of Society activities. Members may contribute to the site by sending their info to [hos@honoluluorchidsociety.org](mailto:hos@honoluluorchidsociety.org). Use the [Forum](#) on the website to share information on orchid culture, diseases and problems.



## Honolulu Orchid Society Judging in November 2024

Saturday, November 9, 2024, Lanakila Senior Center. Four plants were registered. None of the plants were judged.

Monday, November 25, 2024, Aiea Orchid Club Meeting, Aiea Elementary School Cafeteria. Thirteen plants were registered and displayed at the Aiea Orchid Club Meeting. None of the plants were judged.

The **next HOS Judging Session** will be held at the **Lanakila Senior Center** on **Saturday, December 14, 2024**. Plant registration is from 9:30 AM to 10:00 AM. Anyone can bring their plants for judging. You do not have to be a member of HOS to have your plant judged.

Photos and descriptions of the HOS Awards for 2024 and prior years are available in the [Award Gallery](#) of the HOS Website.

## Show Us Your Orchid Photos Game

The Show Us Your Orchid Photos game is still on. This newsletter went to press before the close of November so the November winner will be announced at the December 11 meeting.

The goal of the game is to encourage members to learn how to post and to engage with each other and the greater orchid community through the sharing of orchid photos. This is not a photography contest. The photo sharing game will continue and end in December. In addition, there will be a special drawing for all of those who posted in the **Show Us Your Orchid Photos Forum**. Eligibility for the drawing is open to forum users who write engaging comments, share photos, or do both.

## Name Tags Are Available at Meetings

Members and guests should look for the green table covering when you arrive at HOS general membership meetings at the Lanakila Elementary School Cafeteria. Please sign in by printing your name in the attendance logbook and pick up your Name Tag from **Sandie Torigoe** and **Karen Torigoe** who will be maintaining the name tags. Guests will be issued a temporary stick-on name tag.

Be sure to return the tags to **Sandie** or **Karen** at the end of the meeting. Studies show that name tags increase the ease of identification, help communication, and improve interaction among members. As a side note, a name tag should preferably be worn on the right-hand side (from the wearer's perspective).

## RECIPE OF THE MONTH

### Steamed Chicken with Mushrooms & Dried Lily Flowers

by Bill Leung from [thewoksoflife.com](http://thewoksoflife.com)

*Steamed Chicken with Mushrooms & Dried Lily Flowers is one of the most memorable dishes my mother used to make for us when I was growing up. This Cantonese steamed chicken and mushrooms is the ultimate home cooked comfort food dish of silky, luxurious chicken, mushrooms and lily flowers.*

#### **Childhood Memories**

*My mother called this dish “jing waat gai” or “steamed slippery chicken,” which is a word-for-word translation from Cantonese.*

*The word “waat” basically means “slippery” or “silky.” And it’s true—the chicken is marinated in cornstarch to give it a silky, luxurious texture after steaming.*

*My two older sisters and I always had smiles on our faces when we saw her at the kitchen counter, preparing it for dinner. It was one of those meals you anticipated eagerly—not just the chicken itself, but the flavorful juices you could scoop onto your rice.*

*Marinating the chicken with cornstarch prior to steaming is basically velveting the chicken, which is a method we use for preparing proteins for searing, stir-frying, blanching, or steaming. Steaming, however, does result in the silkiest texture.*

*Steaming is actually one of our favorite ways to cook chicken. Try this recipe and you’ll see why!*

*The dried shiitake mushrooms, wood ear mushrooms, and dried lily flowers yield an earthy flavor to complement the chicken. And that sauce I was talking about? It’s a broth-like mixture of juices that get released from the chicken, mushrooms, and marinade that is heavenly over rice.*

**Serves:** 4 servings **Prep:** 4hours **Cook:** 15minutes **Total:** 4 hours 15minutes

#### **Ingredients**

- 1/4 cup dried wood ear mushrooms
- 1/3 cup dried lily flowers
- 10 medium dried shiitake mushrooms (soaked until reconstituted)
- 1 pound boneless chicken thighs (450g, trimmed of fat and cut into large bite-sized chunks)



- ¼ cup water
- 1 tablespoon vegetable oil
- ¼ teaspoon sesame oil
- 1 teaspoon rice wine (optional)
- 1 tablespoon oyster sauce
- ¼ teaspoon sugar
- ¾ teaspoon salt
- ¼ teaspoon freshly ground white pepper
- 1/2 teaspoon ginger (grated)
- 1 scallion (chopped, white and green portions divided)
- 1 tablespoon cornstarch

### **Instructions**

1. Take the wood ear mushrooms, dried lily flowers, and shiitake mushrooms, and rinse them all separately under running water to remove any dirt. Trim the mushroom stems as well, which can be tough.
2. Transfer the wood ears, lily flowers, and mushrooms into three separate bowls. Cover it with hot water, and soak for 2 hours. Use a plate to cover and press each of the dried ingredients down to ensure they are fully rehydrated.
3. Roughly chop the wood ears. Squeeze some of the excess water from the mushrooms and slice them into quarter-inch thick slices. Squeeze the lily flowers dry, and trim away the tough bottom portion.
4. Place the chicken, wood ears, mushrooms, lily flowers, water, vegetable oil, sesame oil, rice wine (if using), oyster sauce, sugar, salt, white pepper, grated ginger, and the white portions of the scallions into a bowl. Mix until the chicken absorbs most of the liquid. Set the green portions of the scallions aside. Cover the chicken mixture and marinate on the counter for a minimum of 2 hours, or in the refrigerator overnight.
5. When you're ready to cook the dish, let the chicken mixture come up to room temperature (1-2 hours), and add the cornstarch until it is uniformly incorporated. All the liquid should be absorbed into the chicken. There should be little or no standing liquid.
6. Transfer the mixture to a deep plate or pie dish so it is in 1 layer, and sprinkle half of the green portion of the scallions over the top. Place in a covered pre-heated steamer with boiling water, and steam over medium-high heat for 10 minutes. Shut off the heat and leave the chicken in the steamer (covered) for another 2 minutes.
7. Carefully uncover the chicken, taking care not to drip any condensation onto the dish. Sprinkle the rest of the scallions over the top and serve with rice!