



Kung Sheong Doo Newsletter

May 2021

Issue # 2

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Jolene Goo



PRESIDENT'S MESSAGE



Aloha KSD members. We began 2021 with optimism that our normal way of life would soon return. The vaccination efforts here in Hawaii will assist all of us in getting back to normalcy, but keep in mind that the new norm will be different. Please assist in this effort by getting your vaccination. Keep in mind that being vaccinated will eliminate the risk of severe negative medical outcomes from Covid, but we should continue to be vigilant to protect ourselves and our families.

A job well done to the KSD Board members, CEP Scholars and CEP Youths who contributed to the success of the March 21 KSD 91st Annual Spring Banquet Drive Through Event. It would not have been successful without the participation of our members and Friends of KSD. It was great seeing and chatting with all of you. (seated in your cars!)

The KSD events this summer will be our June 13th membership meeting on Zoom as well as, our annual summer picnic at Ala Moana Park on August 14th, the first in person event KSD will have since early 2020. The size of the picnic may have to be down sized, depending on the safety precautions as determined by our Government Leaders. Stay tuned for details.

The Board will continue to provide Covid-19 Pandemic financial assistance to KSD members in need. Please contact me at 358-5898 confidentially to discuss.

Wes Mun, President

Wesley Mun, President
Russell Mun, Asst. Treasurer*
Elaine Lee, Chinese Secy.
Preston Lum, Sergeant at Arms*

Liane Fu, Vice President
Christy Aiwohi, English Secy.
Rena Young Ochse, Asst. Chinese Secy
Kevin Mow, Sergeant at Arms

Gordon Siu, Treasurer
Brytne Andrade, Asst. Eng. Secy
Vivian Loo, Auditor *
Lance Luke, Immed.Past Pres*

Newsletter Editor: Liane Fu

Kung Sheong Doo's Annual Spring Banquet Drive Through Event

KSD was unable to host its 2021 Annual Spring Banquet due to the pandemic emergency orders, prohibiting group gatherings. In keeping with the KSD spirit of Ohana, the Board of Directors transformed this annual function into a drive through event, providing dinners at a member cost of \$10 per dinner, with KSD subsidizing the rest of the costs.

On March 21st, 2021, members and prominent guests from other Societies were invited to drive through the Happy Days Restaurant's parking lot to pick up dinner, favors, door prizes, and Chinese New Year's Door Couplets (hand painted by Calligrapher Ina Chang). The event went very smoothly with minimal wait times, as the members and guests arrived at their designated pick-up times. The KSD Banquet volunteers worked efficiently to expedite the dinner service.

In total, 220 dinners were served, while 77 KSD members won Youngs' Market, Maple Garden, Harbor Village, Nice Day, Starbuck, and Sun Chong Market Gift Card door prizes. The generously portioned dinners included Honey Walnut Shrimp, Salt and Pepper Pork, Beef Broccoli, Tofu with Twin Mushrooms, Noodles, and dan tarts.

Many thanks to the KSD Board members, the KSD Cultural Education Program (CEP) Scholars; Christine Wakuzawa, Josiah Ohara, Alexia Fu, Koa Fujii, and Cirena Aiwohi, the KSD CEP Youths; Halley Oshiro, Mia Lum, and Micah Ohara, who assisted at the function. Mahalo also to the Happy Day's Restaurant and Propark, who provided the parking lot support, enabling members' vehicles to enter and exit the parking lot with ease. Special recognition goes to Board member and CEP Scholar Brytne Andrade who work tirelessly on the invitations, tickets, favors, and guest lists.



Special thanks to all KSD Members and Friends who participated and made the event a success. Let us all hope that our 2022 Annual Spring Banquet will be an in-person event in which we will be able to enjoy the fellowship, food, entertainment, and fun of previous years' Banquets.

Kung Sheong Doo Membership Report

Recruitment of new KSD members has been outstanding, with children and grandchildren of family members joining.

Hinton Lee
Debra Lee Mun
Kris Mei Ling Bush
Kanoë Bush
Karrie Ann Mei Jun Tasaki
Justin Kaleo Tasaki
Kiana Akemi Bush

Jennifer Mei Gen Bui
Dillon Gabriel Bui
Isabel Ashley Bui
Dante Takahiro Bui
Nicole Mimi Nakashima
Kyla Koyuki Nakashima
Colin Josiah Nakashima

Breanna Mei Lan Guillet
Azalea Meiko Guillet
James Cadaoas
Rona Joy Han
Nathan Han
Trina Leigh Roberts
Vincent Bernard Roberts

Justus Elisha Roberts
Daisy Kehaulani Roberts
Miles Daniel Roberts
Riley Joseph Roberts

Ayva Ayumi
Hopoelehuahooihiwaikalani
Andrade
Petra Joy Han

Ayston Anthony Kamakanaoekai
Yuuya Andrade
Richard Tomisa
Jade Noelani Han

We encourage all families with children/grandchildren to get them involved. KSD offers many opportunities such as the Cultural Education Program for the younger generation who are the future of KSD.

Again, as more KSD business is done virtually (Zoom) or by email, we are requesting that members update their contact information, such as change of name, address, phone number, email address, date of birth (especially for children). This is to ensure all members are informed firsthand about all general membership meetings and activities ie. Spring Banquet, Dragon Boat race, picnic. Please send information to: KungSheongDoo@gmail.com. Attention: Chinese Secretary

EVENTS CALENDAR

KSD Mid-Year Membership Meeting	June 13, 2021 11am ZOOM Meeting
Dragon Boat Races – Ala Moana	July, 2021 Cancelled
KSD Annual Picnic	August 14, 2021
KSD Nomination Meeting	November 14, 2021 11am
<i>Christmas Caroling – Palolo Home</i>	<i>December, 2021 TBD</i>

The Scholar Cultural Education Program for College Students

The 2021 Scholar CEP is well under way. There are presently 5 in state scholars and 5 out of state scholars (this will change soon as a few scholars will depart to their respective mainland college campuses.) Keep in mind that a new application or application update must be submitted each year, by December 31st of the previous year. Applications for 2022 are due by December 31st, 2021. An application update for existing participants will be available.

The requirements are: KSD member for at least 1 year. A member in good standing (50% attendance at KSD functions/meetings by the participant or a parent), a GPA of at least 2.0, mandatory attendance at quarterly CEP meetings, and the timely completion of assigned projects. Scholars will receive a CEP award of \$250 per each mandatory CEP meeting as well as a Congratulatory \$100 award upon graduation. Please contact the committee at Kungsheongdoo@gmail.com for applications.

The Youth Cultural Education Program

Children of all ages are invited to enroll in the Youth Cultural Education Program. The Program will provide activities and other opportunities for all KSD children. Birthday congratulations and a small gift will be sent to all participants (retroactively for 2021) High School age participants (9th thru 12th grades) will be eligible to receive CEP awards of \$500 annually and a Congratulatory \$100 award upon graduation.

The requirement to qualify for these awards are: KSD member for at least 1 year. A member in good standing (50% attendance at KSD functions/meetings by the participant or a parent), a GPA of at least 2.0, serve on the KSD Service Committee, to assist at (to be determined) KSD functions and other service projects.

Please contact the committee at Kungsheongdoo@gmail.com for applications.

Treasures of Kung Sheong Doo 3rd Edition

Sometimes when researching your family history, you might discover additional interesting information that your family was not aware of before our second edition went to print. Please consider reviewing and updating your families' stories for our new third edition. Our editorial board welcomes your updates and pictures. A shout out to our present and former Student Aid participants. Thank you for your efforts to keep our Chinese heritage alive. Please consider polishing up that old student project submission for a more permanent place in our Treasures of Kung Sheong Doo 3rd edition. Send submissions to liane@speakeasyhawaii.com & turtle1804@hotmail.com this summer please.



Kung Sheong Doo Society
P. O. Box 22370
Honolulu, HI 96823



June 13th, 2021, 11:00 am GENERAL MEMBERSHIP MEETING Via Zoom

Members attending the full meeting from start to finish will receive a \$20.00 restaurant certificate in lieu of the meeting luncheon. RSVP: by June 9th by e-mailing KungSheongDoo@gmail.com with the following information. 1. Names (maximum 2 members per device) 2. Mailing address, phone number and e-mail address. (in case you win a door prize and your address on file is incorrect)

After a brief KSD Board Agenda, a Chinese Cooking Program will be featured. The theme for this program will be "All about Pork." There will be presentations by the Cultural Education Program Scholars on "Pork in Chinese Culture", pork dishes such as "Pork and Mushroom Stir Fry", "Sweet Sour Pigs Feet", and other recipes. In addition, a Chinese Roast Pork Cook Off between the Lum and Mun Families will be featured.

Brush up on your Pork Trivia as there will be prizes for the first correct answers. We will be using the "raise hand" Zoom feature found under "reactions" on the Zoom control bar. This will be explained to all participants. There will be the usual door prizes, with a new twist in determining who wins. Show up with napkins as this is going to get greasy!

Recipes from the Kung Sheong Doo Roast Pork Challenge Competition

Recently, Preston Lum and Wesley Mun squared off in a cooking contest to see who could make the best Crispy Skin Roast Pork. They both tasted amazing. Wesley cooked his pork in an oven and Preston cooked his on a grill outside. The outdoor grilling method added a gentle smokiness to the pork. We could not choose the best one because though they shared similar characteristics, they were both deliciously different. In the end, we called it a draw. Why not be able to cook Chinese Roast Pork both indoors and outdoors! We hope you all enjoy both versions of Crispy Skin Roast Pork.

(instructive pictures can be found on our website <http://ksdhawaii.com>)

Mun Family Chinese Roast Pork

Ingredients:

Pork Belly

Kosher Salt, 5 Spice Powder, Sugar

Shao shing Wine

Vinegar

Shoyu

1. Cut Pork Belly into pieces that will fit into your pot.
2. Par boil (boiling water) pork pieces for at least 5 minutes.
3. Scrap and clean skin with a sharp knife, wipe clean.
4. Using a fork of similar object, make lots of holes in the skin, not penetrating the beyond skin. (as many as you can) This will help crisp up skin.
5. Flip pork pieces over and make cuts into the pieces about 2 inches wide. Do not slice through the skin. This will season the meat and help you slice up the pieces after cooking, leaving skin intact.
6. Rub Shao shing wine and shoyu into pork. This will help seasoning stick to pork.
7. Using a mixture of 1 part 5 Spice powder, 2 parts sugar, and 3 parts salt, massage the rub into the bottom of the pork (non-skin side) especially into the cuts. Using Tbs as a measure, this will enable you to season two 1.5-pound pieces.
8. Make a "covering" of foil to keep the bottom and sides of the pieces covered.
9. Clean the skin of all seasonings, apply salt to the skin (to draw out moisture).
10. Refrigerate pork pieces uncovered overnight to remove moisture from the skin.
11. Remove from refrigerator, scrap salt from skin. Allow pieces to come to room temperature.
12. Brush or rub vinegar onto skin.
13. You can remove foil from pieces and put pork on a rack in a pan. Leaving foil will increase cooking time. Leaving it will catch oil and help with clean up.
14. Bake in oven 400 degrees for 25 to 40 minutes depending on how you wrap pieces. Watch the changes in the skin color for doneness.
15. Increase oven temperature to 500 degrees for 10 minutes once bottom begins to brown and is close to being cooked through out.
16. For a crisper skin, put pork under broiler, keeping pieces further away from the broiler elements than usual. There will be cracking sounds as the skin erupts with oil, creating the crisp. There will be bits of oil flying around oven. Use preventive measures such as foil to help in controlling mess. Keep a close watch as the skin could burn very quickly.
17. Remove from heat, allow to cool for 10 minutes, flip pieces over and use the cuts made previously to chop through skin. Slice up pieces to your liking.

I will be revising this recipe to utilize an air-fryer. This will greatly decrease the mess and the amount of clean-up.

Hawaiian Style Barbecue Crispy Skin Roast Pork Recipe

By Preston & Eric Lum

1 slab (4 to 5 pound) pork belly with skin on. Cut into 4inch wide slabs for easy handling.

12 pupu style servings

Seasoning mix ingredients:

2 TB Hawaiian rock salt

2 tsp brown sugar 1 tsp baking soda

1 tsp Chinese five-spice powder

1 tsp white pepper

2 TB sesame oil

Day Before.

* Clean pork belly--remove hair/imperfections.

* Boil for 10 minutes, puncture skin with a fork.

* Mix salt, brown sugar, five-spice powder, white pepper during the boiling stage.

* Remove from the pot and cool. Score meat side. Coat meat side (not skin side) with the Mix. Flip over, Rub a thin layer of baking soda on the skin. Refrigerate overnight uncovered.

* Next day remove pork from the refrigerator 1 hour before barbecuing to allow meat to reach room temperature.

* Wipe baking soda completely off skin with a wet paper towel. Dry thoroughly!

* Start the barbecue fire. Add Kiawe for a more smokey flavor. Spread coals to the edges of the grill, leaving the center clear for indirect barbecuing style.

* Place the pork belly on a roast rack in a roasting pan with water not touching the meat. Cover the grill with vent holes open.

* Roast skin side up for 1 hour and 30 minutes checking every 15-30 minutes and removing any liquids accumulating on the skin. Add water to the pan if needed.

* When skin has a nice dark golden color, remove from the rack and place skin side down on the grill for a quick and nice blistering. BE CAREFUL, Depending on the coals this could only be a few seconds. DO NOT leave unaccompanied as you don't want to burn your prize.

Cool for 10 - 30 minutes before cutting to avoid having the skin come off the meat.

* Turn upside down (crispy side down) and cut into pieces.

* Place on a platter with green onion and cilantro..

* Serve with Chinese hot mustard and soy sauce.