

2325 Pacific Avenue, Alameda CA 94501 (510) 522-5243 btoa.org

Volume XXXV, No. 6

June 2022

Message from Rev. D.

Summer Time, Temple Time

We are coming to the bazaar season again. Many of our temples are hopeful to hold a limited version of their annual bazaar or summer fundraiser this year. Preparations and plans are being considered. Chickens have gone into hiding. In the past, family and friends would mark their calendars to make sure they can free up the weekend or some of their time to lend a hand and to taste some of their favorite foods. No matter where, it is always an amazing display of effort and energy to be there when the bazaar weekend unfolds. I just love it!!

Whether we are planning for a partial bazaar, or an Obento pick up, we strive to provide a warm and welcoming hospitality. We remind family and friends to come again and enjoy the flavors of our temple. The summer food and fun time is indeed a special opportunity to welcome everyone to the ways of the temple. Both the helpers and the guests share in mutual harmony and appreciation. These times are much more than additional income for the temples. We are able to see in others and enact in ourselves the teachings of harmony, respect, and compassion for all.

There are only a few places a family can go to find a place that provides life values, a place of practice, and a community of support. Youth and adults are encouraged to live a life of appreciation and gratitude. In learning to be humble and kind, we come to know the limitations of being arrogant and mean spirited. By the practice of being gentle and giving, we move away from harsh and self-centered actions in ourselves and in others. Young families seek such a place as the temple to reinforce the same values they work so hard to instill in their children. Adults look for such a place as the temple for themselves and their elder parents, where safety and compassion are prioritized. There are many places and programs that hit us for financial support. The temple stands out as a place of highest consideration.

The temple offers events and opportunities for all of us. These are provided with the Dharma as the guiding principles. Where do we find such an array of programs and possibilities with a core of deep and personal value? You might not be able to name another place of such resonance. When we see all of this, it is easy to support the temple. Whether paying for temple membership or for a plate of teriyaki, we can smile with deep satisfaction that our time and money is being well spent. This is the vision that so many have carried forward for decades and generations. We thank you to continue.

Rev. Dennis Fujimoto revdjoshin@gmail.com (916) 416-0919

June			
	5	10:00 Shotsuki Hoyo Service	
	12	9:30 Dharma School	YouTube
		10:00 Family Service	Live Streaming Services
	19	No Service – bazaar construction	are available for you to view on our
	26	No Service – Mini Bazaar	YouTube Channel at 10:00 AM on
July			the indicated Sundays. The
	3	10:00 Shotsuki Hoyo Service	recording of the live service will
	10	No Service	also be available for you to view
	17	10:00 Hatsubon/Obon Service	later that same day.
	24	9:30 Dharma School	-
		10:00 Family Service	
	31	No Service – 5 th Sunday	
		·	

Pruners At The Temple – May 21st

Thank you to the **Merritt College Pruning Club** for coming to our temple again. They always do such a nice job in pruning our pine trees. Thank you to **Bob Muramoto** who came to prune our camellia trees earlier in the week. Thank you to our weekend Garden Committee who maintain the garden each week: **Mas Takano**, **Kenny Narahara**, **Allen Sakamoto**, **Gary Taketa**. Plus **Sharman Fujimoto**.



SPECIAL THANK YOU Susan & Jackie

A thank you to **Susan Shimamato** and **Jackie Ito-Woo** for their lunch preparations. We suspect the pruners come for their food. ©

Susan and Jackie went beyond what was expected for the pruners and our temple volunteers for lunch. Even accommodating the vegans and vegetarians.

We started the morning with Susan's famous scones. Then for lunch we had Hawaiian seafood sushi, miso soup, salad, apple crisp, and a cutie. Everything was delicious!

Looking for Garden Volunteers

If you like gardening and want to volunteer, please come join our Temple Garden Volunteers on Wednesday

ABWA NEWS

Clothing Drive

The results are in: our Clothing Drive was very successful again this year. Through the generosity and efforts of temple members and friends, we were able to deliver a total of **5033 pounds** of soft goods to the Savers organization in Dublin. At \$0.20/lb., we raised **\$1006.60**. Thank you to all the volunteers who helped with the drop-off shifts, loading, and unloading, and delivery.

This year we will be donating a portion of the proceeds to the **Alameda Point Collaborative**. Their mission is working to end homelessness by providing housing and services to create communities where formerly homeless families and individuals can flourish. It was a win-win project for all!



FBWA Virtual Conference & Representatives' Meeting: Oct. 14-16, 2022 The Northern California District is hosting the Federation of Buddhist Women's Association Zoom conference and representatives' meeting. Registration and workshop information will be forthcoming.

<u>A Personal Thank you:</u>

My family and I would like to thank you all for your generosity and support in honoring our mom, Mrs. Joyce Terao, after her passing. She was very fond of the Temple and the affiliated organizations, including ABWA and Dharma School. She was always so happy to see our members and looked forward to attending the services and events. Thank you for being such a huge part of her life!

Next Meeting:

We will continue to have our ABWA meetings via Zoom until further notice. Our next meeting will be on Monday, June 6 at 7PM. The Zoom link with the agenda and reports will be emailed closer to the meeting date.

Gassho, Lenni Terao-Doerr, ABWA President

DHARMA SCHOOL NEWS



The Dharma School students were treated to an art class given by our "artist in residence" Joan DiStefano. She gave a one-hour painting class so that the student could create something to sell at our **Ukraine fundraiser**. We have some creative students and parents!

Come see and perhaps purchase some original art at our re-scheduled fundraiser on **Saturday**, **June 18**th.







ART for Ukraine Saturday, June 18th

On Saturday, June 18th, the Buddhist Temple of Alameda will be hosting local artists/artisans who will be selling their wares with 100% of proceeds going to a non-profit organization for Ukraine people in need.

Please tell all your friends and family to join us from 11:00 a.m. – 4:00 p.m. on Saturday, June 18th.

SHOTSUKI – HOYO /MONTHLY MEMORIAL SERVICE Sunday, July 3, 2022 In Person & Living Streaming on YouTube Channel

Family members and friends are invited to the July Memorial Service for those listed below. If 2022 is a special service year as indicated, please contact Rev. Joshin Dennis Fujimoto to arrange a special memorial service for your family.

Year of Death	Special Service	Year of Death
2021	17 year	2006
2020	25 year	1998
2016	33 year	1990
2010	50 year	1973
	2021 2020 2016	2021 17 year 2020 25 year 2016 33 year

Akahashi, Mr. Chuji 2008 Akinaga, Mrs. Hisae 1985 Arai, Mr. Shiaeki 1997 Egawa, Infant Shomei 1929 Endo, Mr. Atsuki 2014 Endo, Mrs. Muneko 2007 Hamachi, Mrs. Yoneko 1977 Hamasaki, Mrs. Sai 1964 Hikage, Mr. Jutaro 1976 Hirata, Mrs. Kiku 2008 Ikeda, Mr. Koroku 1948 Ikeda, Miss Masako 1943 Inouye, Mr. Kanjiro 1955 Ishikawa, Ms. Shigeko 2001 Ishiwata, Mr. Ichiro 1926 Ito, Mrs. Umeno 1922 Kanemaru, Mrs. Tsuqi 1941 Kanzaki, Mr. Tamitaro 1933 Kawabata, Mr. Norihiro 2003 Kayahara, Mrs. Hideko 1995 Kitayama, Mrs. Yoko 2007 Kondo, Mr. Minoru 1953

Kumagai, Mrs. Mitsuno 1973

Manning, Mr. Melvin G. 1976 Marubayashi, Mr. Hatsutaro 1939 Marubayashi Lee, Mrs. Ruriko 2005 Matsumoto, Mr. Kameichi 2002

McCue, Mr. John William Lucas 2017

Mikami, Miss Fusae 1980 Mikami, Mr. Takuzo 1973 Misumi, Infant Mitsuko 1926 Miyake, Mr. Kazuo 1993 Miyasaki, Mrs. Chii 1934

Mizono, Mr. William 2021 Morikoshi, Mrs. Hatsu 1993

Murakami, Mrs. Kikue 2009

Murakoshi, Ken 2019

Nakamura, Infant Naritaka 1938 Nagasugi, Mr. Yaohachi 1963 Northrup, Mrs. Emiko 2015

Ogata, Mrs. Kiyo 1998

Okada, Mrs. Kiyo 2000 Okafuii, Infant Ikuva 1916 Okamoto, Mrs. Ichi 1955 Omi, Infant Kiyoko 1931 Saito, Mrs. Tsugi 1927

Sakaki, Mr. Genshiro 1929 Sakamoto, Mrs. Toki 1975 Sasaki, Mr. Unosuke 1951

Sekigahama, Mrs. Shige 1941 Suico, Hamako Iwanami 2019

Sugimoto, Mr. Seikichi 1934 Suyeyasu, Mr. Dennis 2011 Takaki, Mrs. Chieko 1993

Takayama, Mrs. Chimako 2014

Takeda, Mr. Tadao 1932 Takizawa, Infant 1933 Tanaka, Mr. Danny G. 2009 Tateyama, Mr. Masaichi 1996

Tomine, Mr. Chris Shinya 2021

Towata, Mr. John 2020 Tsuboi, Infant Sadano 1922

Tsuda, Mr. Genjiro 1935 Tsugi, Mr. Otokichi 1950 Tsuji, Mrs. Miyo 1952

Umeki, Infant Seiichi 1924 Ushijima, Mr. Harry 2009

Wakabayashi, Mrs. Katsuno1919 Yamagami, Mr. Yonekichi 1964 Yamamoto, Mr. Thomas 2001 Yamamoto, Mrs. Toshi 1967 Yamaoka, Miss Hisako 1931 Yamaoka, Miss Matsuyo 1931 Yamaoka, Mr. Sensuke 1931

Yamashita, Yas 2021

Yamasaki, Mrs. Fumiye 1991 Yonenaka, Infant 1932 Yoshida, Infant Hidemi 1918 Yoshida, Mr. Tokuji 2000 Yoshiwara, Avery 2021

Yamashita, Mr. Hideo 2008

2022 Mini Vacationland Bazaar – June 26, 2022

Setup: Everyone (please!)

Booth Construction: Kent Yoshiwara **Equipment Drop off:** Hiko Shimamoto

Finance: Tom Hashimoto

Purchasing: Tom Hashimoto, Howard Shintani, Dorothy Okamoto, Yumi Yasuda

Permits/License: Ron Nakano (Beer)

Raffle booth: Dwight Meitzenheimer, Mas Takano, Alan Sakamoto, Ken Narahara

Tea/Bussing/Trash/Bathrooms: Andrew and Darren Taira, Emmit Smith, Ellis Braxton, Kento Tsuji

Drinks: Howard Shintani

Coffee/Desserts: Howard Shintani, Kimberly Kato-Chambliss, Angela Osterberger

Chex Mix – Jackie Ito-Woo, Susan Shimamoto

Chicken Cutting: Ron Nakano, Ron Tsuchiya, Alan & Esther Sakamoto, Wayne Nakano

Chicken BBQ'ers: Kent Yoshiwara, Tom Hashimoto, Marc Ishida

Chicken marinating: Joyce Maniwa & family

Grill: Sean Peters, Don Gardner, Eric Chu, Michael Bailey, Lou Panzella

Chicken/Steak Sales: Joyce Maniwa, Hideki Maniwa, Asuka

Rice: Yumi

Corn: Gary Takeda, Janet Kwan & Takeda clan

Edamame: Dorothy Okamoto Sunomono: Jackie Ito-Woo Crafts?: Dianne Matsuoka

Manju baking – Satoko Furuichi (lead), Dorothy

Drive Thru – Jane Naito, Dorothy Hashimoto, Morgan Hashimoto, Dan Nakahara

Eat In Pick Up – Lani Takano, Jim Kotcher

Obento Assembly - Mary Nakahara, Nancy Kawabata-Poon, Akemi Maniwa

Dessert Bag Assembly – Jane Naito

Recycling: Carl?

Volunteers needed for Saturday and Sunday.

Please contact the Bazaar Committee to Volunteer.

Contact your bazaar committee: yumiyasuda50@gmail.com, dorothyokamoto@netscape.net, thomas.hashimoto@gmail.com, kyoshiwara@sbcglobal.net, howard.shintani@aol.com



Buddhist Temple of Alameda 2325 Pacific Avenue, Alameda Sunday, June 26, 2022* MINI BAZAAR

Take Out/Pick Up 1:00 - 3:00 or EAT IN from 1:00 - 5:00

Teriyaki Chicken & Steak Obento

(Chicken or Steak, Edamane, Sunomono, Rice, Takuan, and Dessert)

Plus Sweet Corn

Additional Items for Sale for Eating at BTOA: Strawberry Shortcake, Manju, Beer, Sake, Soda, Coffee and More

Please pre-order your obento box postmarked by June 13th

Checks payable to:

Buddhist Temple of Alameda Mail to: Buddhist Temple of Alameda 2325 Pacific Avenue, Alameda, CA 94501 Or Pay Online via PayPal: pay@btoa.org or Venmo: @btoalameda

Name:		Phone/Cell: ())		
Email:						
	_x \$ 2.00 per Corn =	Take Out	Eat In			
	_x \$20.00 per Chicken Obento =			1:00pm - 2:00pm 2:00pm - 3:00pm		
	_x \$25.00 per Steak Obento =	n/a n/a		3:00pm - 4:00pm 4:00pm - 5:00pm		
	_ Donation (optional) =		The pick up for take out orders will be in the Buena Vista parking lot and access to eat at the Temple will be from Pacific Avenue entrance only.			
	TOTAL =					

THANK YOU - ARIGATO



Return Service Requested

NON-PROFIT ORG

U.S. POSTAGE PAID PERMIT NO. 7069 OAKLAND, CA

Tech and/or Design Savvy Volunteers Needed

We are looking for volunteers to help with:

- Graphic Design Talents to help with the Upaya Layout & Event Posters
 - Social Media Experience to help with our YouTube Live Services, Website & Facebook Updates

If you're interested or know of the perfect person who can help us please contact Jane Naito at janenaito@me.com or 415.378-1100.