



NEW YEAR'S CELEBRATION



at SHURIJO CASTLE

For a taste of tradition, we headed to Shurijo Castle Park for their New Year's celebration and ceremony, which is a re-enactment of the greetings and ceremony originally held during the days of the Ryukyu Kingdom.

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...from our president



Hello & Happy New Year Everyone!

I hope that everyone had a fabulous holiday season filled with friends, family and fun! Welcome to 2010... a year that I am sure will be filled with opportunities and joy for everyone!

I would love to personally invite all of you to become more involved in NOSCO in 2010! Join a coffee group if you haven't already. If you aren't sure which one to join, feel free to contact me at: apatangan@yahoo.com.

Try and come to some of the monthly functions we host! If you are already an active member in NOSCO, reach out to someone who is new or not sure of the organization and invite them to be your guest! Let's really focus on making the Naval Officer Spouses Club of Okinawa the best it can be in 2010!

We are starting the year off with a FABULOUS fundraiser beginning Friday, January 29th! Oriental Place, a wonderful Asian store, will be hosting a NOSCO weekend fundraiser. NOSCO will earn 10% of all proceeds from that weekend to go toward our charitable contributions and scholarships! Oriental Place is receiving a special shipment just for this event! Please join us on Friday evening from 5:00 – 7:00 PM, January 29th for a Wine & Cheese reception to get a sneak peek at all the wonderful things they have! Encourage all your friends to do their shopping that weekend as well. We look forward to having a fabulous turnout and earning a substantial amount toward our scholarship fund and charitable donations! Please see the attached flier for directions and other information!

The Navy Fleet Gift Shop will be closed the early part of January for inventory. They will be opening mid-January with shipments arriving shortly after. China is due to arrive mid to late January followed closely by Thailand! Make sure and stop by to purchase all the great goodies from the new shipments arriving! Volunteering at the Navy Fleet Gift Shop is another great way to give back the community, meet great people and just have a bit of fun. If you are already a volunteer, THANK YOU! If you have not yet volunteered but would like to, contact Jessica Hampton and the NFGS and she will help you get started! We can always use extra hands!

Have a fabulous month and I look forward to seeing all of you throughout January!

Sincerely,
Angela Patangan
NOSCO President

CTF-76/CFAO

By Colleen Cooney

Amid the joyful celebrating of holidays this past month, we also said a couple of sad farewells. Early in the month we had lunch at Chili's to say goodbye to Julie Stinespring, and at the end of the month we got together at Krishna's to bid "Aloha" to Det Castillo. Our January meeting was cancelled, but we will be meeting on February 2 at the Kadena PX foodcourt to kick off the new year.



Naval Hospital

By Maureen Domery

The Hospital Coffee Group had a great time meeting for lunch and an ornament exchange on December 17 at The Veranda Restaurant at the new Ocean Breeze Club on Camp Foster. The buffet was wonderful and filled with variety and the company was even better. We will be meeting in January for a tea ceremony.



Dental

By Lindsay Platt

The Dental Coffee Group met Monday, December 14 at Angela Patangan's home. Along with Anne Marie Leal and Angie Wolfgang, she hosted a wonderful Christmas party. We not only had a delicious dinner of assorted soups and salads, but great conversations and a "white elephant" gift exchange. Everyone had a great time celebrating Christmas!



Browse & Buy

In-Store Fundraiser at Oriental Place!

Shop a new shipment exclusively for this event!

Chinese Antiques ... Rugs ... Artist Porcelain ... Take a piece of the Orient home with you!

Friday Opening Night Wine & Cheese!

Friday January 29, 5 - 7 pm

Saturday January 30, 10 am - 5 pm

Sunday January 31, noon - 5 pm

Email: Orientalplace99@hotmail.com

Phone: 098-926-0228

Payment: Accepting dollars, yen, credit cards and checks. Oriental Place offers affordable prices as well as a Lay-away Policy to make it convenient. All merchandise is marked in dollars and prices do not change due to the changes in yen rate.

Directions: Head north toward Nago on Highway 58. After passing the Camp Lester gates, move into the right lane and take a right onto Route 23. After passing the Hammer Restaurant, Cocok and Starbucks you'll see Oriental Place on the left.

Thank You for supporting NOSCO!

Support scholarships awarded by the Naval Officers' Spouses' Club of Okinawa,
a social and service club

Shurijo Castle New Year's Celebration

from Pg1

After tasting the delicious sweet awamori (non-alcoholic) and hot jasmine tea, we entered into the Una forecourt to see the Seiden Hall, where the ceremony was to take place. The left half of the building was under construction and partly obstructed from view by scaffolding and tarps, but that did not diminish the majestic beauty of the building.

The first part of the ceremony was "Ninufan-uunufe." This is a ritual traditionally attended by the King and royal family, high-ranking officials, ministers and local community leaders. They gathered in the courtyard to celebrate the new year and to pray to the gods for peace.

Part two of the ceremony is called "Chounuunufe." This ritual allows the people to celebrate the life and longevity of the King and the prosperity of the

Ryukyu Kingdom. In ancient times, the Queen did not participate in the ceremonies, but she is included in the re-enactment to



add "more spender" to the celebration.

Part three (Otori) is when the King and royal officials take turns sipping the awamori. "In those days awamori was a precious commodity, so precious that it is said that it could be savored only during this ceremony."

Throughout this three-part ceremony, musicians play traditional live music on beautiful instruments. Music and dress are important components to the celebration.



Information from Shurijo Castle Park
New Year's Celebration program.

Navy Fleet Gift Shop

The gift shop will be re-opening in mid-January!

Coming soon:
China and Thailand
shipments

Volunteers always needed!!
Please contact Jessica Hampton
at NFGS for information.

NOSCO is offering **scholarships**
to eligible U.S. Navy family members on
Okinawa with SOFA status.

Scholarships are available to graduating
high school seniors, continuing college
students, and spouses.

Scholarship Applications are due
March 31, 2010

and can be found online at
www.noscokinawa.com

Good Luck!

Happy Birthday

Kimberly Carlson	Jan 1
Jen Crabill	Jan 11
Mary Ann DiScala	Jan 15
Brian Dawson	Jan 16
Suzanne Secrest	Jan 16
Dianne Hobbs	Jan 18
Louise Thompson	Jan 18
Michelle Brill	Jan 22
Tonya Ocloo	Jan 25

AWWA Corner

By Amy Pettle, AWWA Chairperson

Each month, NOSCO donates money to various American and Japanese charities through AWWA (American Women's Welfare Association). Your Navy Fleet Gift Shop dollars and volunteer hours make these donations possible!

There is nothing to report this month.

If your organization would like to apply for a grant through AWWA, applications can be obtained by emailing our AWWA Board at awwaokinawa@yahoo.com. Please contact me directly with any questions concerning AWWA at ampettle@yahoo.com.

Recipe exchange

Chicken Pot Pie

Ingredients:

Crust for 9" pie (I like Pillsbury refrigerated rolled pie crusts)	2 C chicken broth
1/2 C butter	2 C chicken, cooked and chopped
1/3 C all-purpose flour	2 medium carrots, chopped
1 tsp salt	1 small onion, chopped
black pepper to taste	1 medium potato, peeled and cubed
	1 small can peas

Directions:

- Preheat oven to 400F (200 C)
- Combine carrots, onion and potato in saucepan and cover with water. Bring to a boil then simmer until tender (10-15 mins).
- In a separate saucepan, melt butter. Blend in flour, salt and pepper. Gradually stir in chicken broth. Cook, stirring constantly, until smooth and thickened. Remove from heat and stir in cooked veggies, cooked chicken and canned peas.
- Place bottom pie crust into 9" pie pan, bake about 10 minutes. Prebaking helps prevent sogginess. Pour mixture into bottom crust and cover with top crust. Seal edges and cut away any excess dough. Make several small slits in the top to allow steam to escape.
- Bake for 30 minutes or until pastry is golden brown and filling is bubbly.

To share your favorite recipe, please submit by email to poofy77@hotmail.com.

CHECK US OUT ONLINE!

WWW.NOSCOKINAWA.COM



The Seagull needs a new editor!

If you are interested or
know someone who
might be,
please contact Colleen
at poofy77@hotmail.com
or 098-979-7415.