THE GEPPO

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A TABLE SET BY COUNTLESS HANDS

A Thanksgiving Reflection

Rev. J. K. Hirano

Every Thanksgiving I make turkey stuffing with tamales in it. I realize that may sound a little strange. Tamales are probably not the first ingredient that comes to mind when most people think about Thanksgiving stuffing. But in my family, somehow they found their way into the recipe.

My stuffing is based on how my Bachan (grandmother) made hers. Like many family recipes, however, I don't think anyone ever sat down and decided exactly what belonged in it. It simply developed over time.

I've often wondered where Bachan got the idea of putting tamales into stuffing. My guess is that it came from the world in which she lived. Japanese American families and Mexican farm workers often worked alongside one another in the agricultural communities of the West. They shared more than fields and hard work. Inevitably, they shared food, ideas, language, and pieces of one another's cultures.

My friend Rev. Dr. David Matsumoto once told me that when he was growing up, he actually thought tamales were Japanese food. His Bachan always made them for holiday dinners, so he simply assumed tamales were another one of the Japanese dishes she made. I love that story because it says something about how culture really works. Food doesn't always stay neatly within the boundaries we later draw around it. Families meet other families, people work together, recipes are exchanged, and eventually something borrowed becomes something familiar.

Maybe that's what happened in my family too. Somewhere along the way, a tamale apparently wandered into my family's Thanksgiving stuffing and decided to stay. I'm glad it did.

But the older I get, the more I realize that the stuffing tells a much larger story. When I was growing up, like most American children of my generation, I learned a very simple story about Thanksgiving. Pilgrims and Native Americans gathered together for a great feast. There was turkey and probably pumpkin pie, everyone was thankful, and that was essentially the beginning of Thanksgiving. History, of course, is considerably more complicated than the story we learned in elementary school.

Rev. Hirano's article continued on next page

Whatever happened at that harvest gathering in 1621, it was not the Thanksgiving dinner most of us grew up imagining. The Thanksgiving we celebrate today developed over centuries, shaped by Native peoples, European settlers, immigrants, agriculture, religion, regional traditions, and generations of families adapting the holiday to
their own circumstances. Maybe my tamale stuffing isn't so strange after all. Maybe it is actually very American. Every family brings something to the table.

And perhaps that is a better way to think about Thanksgiving. Rather than searching for one perfect Thanksgiving meal somewhere in the past, perhaps we should look carefully at the meal sitting in front of us. Where did all of this come from? Not simply the turkey or potatoes or stuffing. Where did we come from? Who taught us to cook this way? Who grew this food? Who harvested it? Who packed it? Who transported it? Who stocked the shelves? Who washed the dishes? Who carried these recipes across oceans and borders? Who changed them? Who taught our grandparents something new? Who sat at our tables before us? And who is missing from the table this year?

When we begin asking those questions, Thanksgiving becomes something much deeper than remembering a meal that supposedly happened four hundred years ago. It becomes a lesson in interdependence. My stuffing is not really mine. It came from Bachan. Part of it may have come from Mexican farm workers she knew. Those workers carried traditions from families and communities of their own. The ingredients came from farmers and laborers. The spices traveled their own paths through history. Even the turkey represents the convergence of countless lives and conditions. One spoonful of stuffing contains a world.

Recently, I have begun using my own version of the traditional Buddhist Shokuzen no Kotoba, words of gratitude offered before a meal. I shared these words at our National Council Meeting in Seattle:

> *This plate is the result of countless hands and unseen causes*
> *Some worked hard. Some were tired. Some were underpaid.*
> *Nature cooperated just enough.*
>
> *So before we complain about calories, salt, or spice, let's give thanks.*
>
> *Let this food nourish more than appetite. Let it steady our temper, soften our judgments, and fuel some small act of kindness.*
>
> *May we waste less. May we appreciate more.*
> *May we remember we are sustained by a world we did not create.*
>
> *With gratitude.*
> *Namo Amida Butsu.*

Thanksgiving gives us an opportunity to hear those words a little more deeply. “This plate is the result of countless hands and unseen causes.” So is my life. So is yours.
`
In Buddhism, we speak of causes and conditions. Nothing arises completely by itself. Everything exists because other things made its existence possible. We sometimes understand this intellectually, but a meal allows us to see it right in front of us. I did not create the earth, the rain, the seed, or the farmer. Even when I cook Thanksgiving dinner myself, I am working with ingredients, recipes, memories, traditions, and skills that have been handed to me.

The same is true of my life. I did not create the family into which I was born. I did not create the teachers who taught me. I did not create the people whose kindness changed me. I did not create the Dharma that somehow found its way
into my life. Even the person I think of as "me" is the result of countless hands and unseen causes.

There is another interesting connection between Thanksgiving and our Jōdo Shinshū tradition. For many Shin Buddhists, November is also the season of Hōonkō, the memorial observance for Shinran Shonin. Higashi Honganji observes Hōonkō in November, and many Nishi Hongwanji temples also hold their local Hōonkō observances during this season, before the January observance at Nishi Hongwanji in Kyoto.

The word itself is meaningful. Hōonkō, 報恩講 is a gathering to respond in gratitude to benevolence. We remember Shinran not simply to honor a person who lived more than seven hundred years ago, but because through him we received the teaching of the Nembutsu.

That makes November an especially appropriate time to think about gratitude. At Thanksgiving we might ask, "Who made this meal and this life possible?" At Hōonkō we might ask, "Who made it possible for me to encounter the Dharma?" In both cases, if we look deeply enough, the answer extends far beyond ourselves. Shinran writes:

> *Persons who truly realize shinjin*
> *As they utter Amida's Name,*
> *Being mindful of the Buddha always,*
> *Wish to respond in gratitude to the great benevolence.*

Perhaps that is what hōon asks us to recognize. Gratitude is not something we manufacture because Thanksgiving has arrived and we are supposed to feel thankful. It arises when we begin to recognize how much we have received. Gratitude is not simply the feeling, "I am thankful for the things I have." It is awakening to the realization: I am here because of others.

And gratitude does not end with recognizing what I have received. It asks what I will do with what has been given to me. That brings me back to the words of the Shokuzen no Kotoba: "Let this food nourish more than appetite. Let it steady our temper, soften our judgments, and fuel some small act of kindness."

In Jōdo Shinshū, the Nembutsu arises from this awareness. Namo Amida Butsu. It is not a declaration of what I have accomplished. It is gratitude for what I have received.

Perhaps that is worth remembering when we gather around our tables this Thanksgiving. Look at the food and the people. Remember those who once sat there and those whose labor made the meal possible. Remember the people who planted seeds, harvested crops, drove trucks, stocked shelves, cooked food, washed dishes, and handed recipes from one generation to another.

And perhaps remember those who set another kind of table for us: Śākyamuni Buddha, Shinran Shonin, our teachers, ministers, parents, grandparents, and Sangha members who preserved and shared the Dharma so that somehow it reached us.

Then remember that somewhere, generations ago, a Japanese American woman working among Mexican farm workers may have tasted a tamale and thought, "You know, this might be pretty good in stuffing." At least, that's how I like to imagine it.

And all these years later, there it is on my Thanksgiving table: a little piece of Japanese

America, a little piece of Mexico, a little piece of Bachan, and a little piece of history. It is a reminder that none of us arrived at this table alone.

May we waste less. May we appreciate more. May we remember we are sustained by a world we did not create.

With gratitude, Namo Amida Butsu. Itadakimasu!



PRESIDENT'S MESSAGE

Well, we made it through another bazaar and from what I observed it seems to have been quite successful. I would like to thank everyone for their hard work to pull off this tough event.

Several of us from Ogden attended the Mountain States Conference in September. It was held at the Longmont Buddhist Temple in Colorado. The conference was nicely organized, and the participants enjoyed the planned activities. Next year's Mountain States Conference will be hosted by the Salt Lake Buddhist Temple. It will be held November 5-7, 2027.

Thank you to Sheldon Shimizu, who used his new stain glass talents to fix the lanterns in the garden with glass panels. The lanterns look very nice now. Thanks, Sheldon



In November, we will observe Eitaikyo and Shotsuki Hoyo and Eshinniko Memorial Service with guest speaker Rev. Akiko Rogers. Later that day we will hold our general board meeting. I invite everyone to attend and if you have anything you may want to see implemented in the future, please let me know, and we will add it to the agenda.

Our Dharma school will be doing their Angel Tree service project the first weekend in December. Let's all donate to a generous cause. The following week is our Bodhi Day service and Shotsuki Hoyo with lunch. Our final event will be the Joya-E service on the 31st at 8 pm and pot luck dinner before at 6.

Thanks for all your support,
Mike

BWA NEWS

Love and compassion are necessities, not luxuries. Without them, humanity cannot survive.
- Dalai Lama

The Buddhist Women's Association has been very busy getting ready for bazaar. We broke in the new stoves / ovens by making yaki manju, fukashi manju and mochi manju to sell at bazaar. Our manju is famous and we sold out in under two hours! Thanks to all the ladies for coming out to help make all that manju. Our other big project was making sushi. Thanks to Kris Y. and Kenzie H. managing the sushi this year. Many thanks for all the help we got making the ingredients, rolling the sushi and doing all the dishes. We also had a lot of donated Japanese items. Suzan Y., Kris Y. and Maya C. tackled the organization, sorting and pricing superbly. Of course, huge thanks to Darlene M.. Because of her creative talent and sewing skills, BWA had a beautiful quilt to raffle at the bazaar. The winner of that quilt was our new neighbor to the west!

The Eshinniko/Kakushinni and BWA Memorial service will be held on November 22, 2026. We will have a guest speaker: Rev. Aki Rogers from the Midwest Buddhist Temple. Ruth S's toban group will prepare a luncheon before the service. We hope everyone will come to this important service.

At our most recent meeting the BWA voted to donate $1000 to an organization called "Project Hope." This organization provides feminine hygiene kits for women and young girls in Gaza, Ukraine and other war torn areas. Thousands of women are living in cramped displacement camps without hygiene supplies, proper sanitation, or basic privacy. Project HOPE is working to meet the growing needs of women and girls, delivering kits filled with pads, soap, underwear and other essentials to help restore a sense of relief, dignity and normalcy through some of the most unimaginable conditions. We would like to encourage others to donate to this worthy cause.

Upcoming will be a regular meeting and our BWA General Meeting on Sunday, November 15, 2026 at 11:00 am. Please attend if you are able. We will be electing officers at our General Meeting.

BWA DONATIONS

After further review of the records, it seems we may have missed acknowledging some of the generous donations and BWA Memberships. We apologize for the delayed acknowledgment and would like to thank you for your donations and continued support to the BWA.

OMITTED FOR ONLINE VERSION

BWA MEMBERSHIP

Maya C., Christy F., Debbie K., Julie R.

DHARMA SCHOOL NEWS

In our last edition of *The Geppo*, we were just starting back to our regular Dharma School sessions after the summer break. The Dharma School students started the school year with several activities. In September, our students spent two Sundays planting a pollinator garden and learning about beneficial pollinators in our environment. It was a fun activity, and our students loved being outside for class! Our appreciation to the Utah Department of Agriculture for providing the pollinator plants, many of them native to Utah. My special thanks to USU Master Gardeners Lonnie E. and David M. for volunteering their time to help with designing the pollinator bed, moving rocks and mulch, and lending a hand to help the students plant. The pollinator garden is located in front of the temple, on the north side. The next time you are at the church, please take a look at the great work the Dharma School students achieved with this garden!





On Sunday, October 4th, we were fortunate to schedule a special Dharma School bonsai class activity taught by Ken Y. This was a follow-up class to last year's bonsai session. As it turns out, we have several students who have *green* thumbs. Several of the students brought their plants from last year's class. Those students who needed new plants, potted new plants to care for them at home. The students had a pizza lunch after the class. Thank you to all who contributed sides, salads and desserts for the luncheon. Our appreciation goes to Ken and Judy for their time teaching the students about bonsai principles.

Many of our Dharma School students volunteered to help with our temple food bazaar, bussing and serving in the dining room or helping in other areas. A big thank you to all of our Dharma School students who helped make this event a success.

On October 25, our ghoulish Dharma School students enjoyed attending service at the Salt Lake Buddhist Temple and participating in their Halloween parade and party last month. A big thank you to the Salt Lake Dharma School for inviting our students to this event. Everyone who attended had a good time.

In November, our Dharma School will be doing a fundraiser at the Salt Lake Temple Holiday Boutique on November 21st and 22nd, selling manju and mochi bites. In preparation for the boutique, we will be making yaki manju on Friday, November 6th, starting at 9 a.m. On Saturday, November 7th, we will be making fukashi manju at 9 a.m. On Friday, November 20th, we will be making mochi manju starting at 9 a.m. We would appreciate the help from both the Dharma School adults and BWA members on all the dates. The manju will be sold for $10 for a tray of six manju. You can purchase the manju at the Boutique in Salt Lake. We encourage everyone to support the Salt Lake Temple Holiday Boutique.

In December, our Dharma School students will be participating in the Salvation Army Angel Tree program again this year. We plan to meet at the Harrisville Walmart on Sunday, December 6th at 10 a.m. The students are given names from the Angel Tree and use money donated by temple families/members to purchase items from the wish lists of children in need. If anyone would like to contribute to this project, please make your checks to the **Ogden Dharma School** and give your donation to **Betty Y.** or myself. We appreciate everyone's support and contributions to help these children in need.

On Saturday, December 12th at 9 a.m., our YBA members will be making mochi for their annual fundraiser, providing the opportunity for temple members and friends to purchase their New Year's supply of mochi. We will be taking orders in advance, and the mochi will be available for pick up on Sunday, December 13th at the Bodhi Day service. The price of the mochi is $8.00 for a tray of six mochi. The mochi order form is included in this newsletter.

We appreciate everyone's support towards our amazing Dharma School students for all our activities!

Since this is the last Geppo newsletter for the year, I want to extend my appreciation to Sensei Hirano; Reverends Geoff and James; and ministers assistants, Annette and Charles, along with our fantastic Dharma School teachers, Brenda, Maya, Christy and Kris, helping promote the growth of our Dharma School students. On the administrative side, my appreciation to our Dharma School treasurer, Betty Y., and our administrative/visual/audio extraordinaire, Kris Y. These two ladies help to keep the Dharma School, and the rest of the temple, functioning properly.

In Gassho,
LaVerne K.







DHARMA SCHOOL DONATIONS

OMITTED FOR ONLINE VERSION



In Memory

The Buddhist Church of Ogden Sangha extends its deepest sympathies to the families of the following member who recently passed away.

May the family members find solace and comfort in the Nembutsu.
Namo Amida Butsu

Paul Hisashi Oto - September 17, 2026



YBA MOCHI FUND RAISER



The Ogden YBA will be making mochi again this year to provide you and all our temple friends with your New Year's supply! We will be making the mochi on **Saturday, December 12, 2026 at 9:00 a.m.** Please come out and help if you can! We are taking orders in advance. Mochi will be available for **pick up on Bodhi Day, December 13, 2026**. Please reserve your order by **December 5, 2026**. The price for each order is $8.00 for an order of six pieces of mochi. See order form at the end of this newsletter.



BAZAAR DONATIONS

Charles A.
Marisa & James a.
Maya & Chuck C.
Karen D.
Christy & Bruce F.
Julia F.
Christine G.
Fran H.
Tami & Stan H.
Robyn & Bart H.
Justine & Kevin H.
Soni H.
Ellen & Steve K.
Pat K.
Annette & Mike K.
Brenda K.
LaVerne & Ernie K.
Tena M.
Darlene & Mike M.
Greg O.
Val & Terrance O.
Jeannie P.
Rachel P.
Julie & Scott R.
Linda & Geoff R.
Lorraine S.
Ruth S.
Janice & Roland S.
Tomoko S.
Marie & Art S.
Pam S.
Geniel & Craig S.
Kris & Steve Y.
Betty & Kirk Y.
Georgia & Max Y.
Marilyn & Carl Y.
Suzan & Blaine Y.

Thank you Toby & Mui Y. and Georgia and Max Y. for providing lunch on Saturday.
Thank you to everyone for your donations. Apologies if any were left off . We appreciate all the donations and all the volunteers to helped make this year's bazaar a success





BAZAAR BUSINESS DONORS

We would like to thank the following businesses who were kind and generous by donating prizes or monetary donations for our bazaar. PLEASE support these businesses when you can.

ANA Financial (Charles A.)
Blue Spruce Therapy
Blue Stocking Sewing
Brookside Animal Hospital
Buffalo Wild Wings
ColorStreet Nails (Angela O.)
Criddles Cafe
Grounds for Coffee (25th Street)
GriDeli's North (Jani H. & Mae M.)
Grounds for Coffee
LOVB (Soni H.)
Harajuku Grill & Sushi
Javier's Authentic Mexican Food
Jersey Mike's (North Ogden)
Lagoon
Lee's Marketplace (North Ogden)
Ligori's Pizza & Pasta
Lumbini's Garden
Macey's Food and Drug Store
Minky Couture
Nature Jim's
Nikko Sushi & Ramen
Ogden Ace Hardware
Ogden Pizzeria
Papa Murphy's Pizza (North Ogden)
Rainbow Gardens Gift Shop
Rollo Insurance (Kristin K.)
Sage Japan Market (SLC)
State Farm Insurance (Kent N.)
Starbucks (North Ogden)
Steiny's Family Sports Grill
The Greenery Restaurant
Valley Nursery
Wasatch Savings

Tisarana Yoga

JOIN US FOR YOGA, COMMUNITY, AND DHARMA-INSPIRED REFLECTION

As a newly certified teacher by the government of India and registered with the Yoga Alliance, I have been given the opportunity to continue this program and am excited to continue with the **Utah Monday Zoom class**, welcoming new online participants. We welcome members and friends to participate in a **weekly Yoga Class** beginning Monday, September 7th at 7p.m. MST.

The class will continue with the format listed below:

- A one-hour yoga practice suitable for participants joining via Zoom
- Recording of the yoga portion for those unable to attend live
- A brief closing reading, poem, or reflection inspired by Buddhist teachings

My vision is to ***also*** create a welcoming in-person environment at the Church where yoga serves not only as a path to physical well-being, but also as an invitation to explore the Dharma and connect more deeply with our sangha. By opening our doors to those interested in yoga, we may also open minds and hearts to Buddhist teachings.

I welcome your input as to day and time that people would like to come to be a part of the Sangha in a yoga ***IN-PERSON*** class. *For more information, please contact me at* **annette.tisaranayoga@gmail.com**

I welcome your questions, suggestions, and support as we begin this new chapter. My hope is to build a program that our church can be proud of and that reflects the spirit and teachings of the Dharma.
All participants will need to complete a waiver agreement. This can be reached by scanning the QR Code:
https://forms.gle/oWGxrWW21wzvpcKP6

WE NOW HAVE AN ANTI-CHOKING DEVICE



Thank you to Geoff and Linda Enomoto R. They have purchased an anti-choking device - a portable, manually operated suction device designed to dislodge an object from a person's airway when they are choking. This is especially helpful so the Heimlich Maneuver does not need to be used. There is also a mask for a child. The device can be found on top of the AED device in the multi-purpose room.

November Shotsuki Hoyo

November 22, 2026 at 1:30 p.m.

Nov	8	2022	Harry Isao Endo
Nov	5	2016	Masao Endo
Nov	20	1986	Shizu Fukuda
Nov	20	2003	Masaru Hamada
Nov	17	2001	Shigeru Hamada
Nov	23	2005	Norma Hatsuye Inouye
Nov	21	1961	Kunimatsu Inouye
Nov	14	1964	Kyuta Ishibashi
Nov	6	1981	Kikujiro Ishii
Nov	21	1982	Masami Itakura
Nov	21	1961	Chiyoji Kamita
Nov	16	1993	George Toshio Kano
Nov	18	2006	Yoshito (Yosh) Kato
Nov	23	1963	Kiyoyasu Kawashima
Nov	20	1989	Jimmie Noboru Kunimoto
Nov	21	1964	Todd T. Kuroiwa
Nov	2	1981	Masaichiro Marumoto
Nov	18	2024	Kyoko Kawasaki Miya
Nov	13	2014	June Teruko Nagao
Nov	6	1961	Yagoro Nakamoto
Nov	24	2013	Miyuki T. Nakano
Nov	17	1981	Shigako Nimori
Nov	26	1991	Kimi Nishikawa
Nov	23	2016	Roy Kiyoharu Ryujin
Nov	22	2013	Toddy Sameshima
Nov	27	1959	Jisaku Sakurada
Nov	26	1964	Kamesaburo Suekawa
Nov	23	1979	Motoharu Sumida
Nov	5	1970	Sanji Tawatari
Nov	11	2001	Dan Tsukamoto
Nov	7	1988	Kiyonobu Watanabe
Nov	25	1964	Tomesaku Watanabe
Nov	24	1979	Suzumi Yamada
Nov	15	1989	Sidney Yukiyoshi Yamasaki
Nov	28	1986	Shunjiro Yamasaki
Nov	23	1991	George Yamashita
Nov	1	2019	Nina Yonetani
Nov	14	1982	Munagi Yoshitaka

December Shotsuki Hoyo

December 13, 2026 at 1:30 p.m.

Dec	5	2013	Jayden Endo
Dec	26	1982	Kristen Taeko Fukawa
Dec	29	1986	Kasumi Hamada
Dec	1	1972	Yorito Hamada
Dec	11	2004	Dick Setsuji Hirabayashi
Dec	6	1977	Yasu Hirabayashi
Dec	24	2016	Alice Setsuko Hirai
Dec	24	1982	Tome Inouye
Dec	11	1966	Masayasu Ito
Dec	7	1991	Nobuo Kamigaki
Dec	23	2008	Shigeru Henry Kawaguchi
Dec	22	1985	Ray Isao Kano
Dec	19	1989	Hideo Kawaguchi
Dec	25	2024	Tom Hiroshi Kishimoto
Dec	5	2014	Shigeru Kiyomura
Dec	30	2019	Fumie Nagao Koga
Dec	21	2016	Jimmy Kusuda
Dec	23	2007	Shizu Nakano Miya
Dec	30	1995	James Sunao Morinaka
Dec	29	1991	Hanako Moriyama(Yonemoto)
Dec	23	1961	Yae Murakami
Dec	29	1995	Suyeo Frank Nakano
Dec	19	1962	Isekichi Nishiki
Dec	30	1981	Masashi Nozaki
Dec	11	1995	Staci Sachiko Oda
Dec	21	1994	Wataru Jack Oda
Dec	29	1968	Mitsugu Oda
Dec	21	1993	Tokiichi George Sato
Dec	19	2012	Elsie Shiramizu
Dec	20	1969	Yonekichi Shiramizu
Dec	31	1978	Hajime Tokifuji
Dec	3	1990	Asao Tsukamoto
Dec	2	1984	Tatsuji Watanabe
Dec	6	1989	Takako Watanabe (Onishi)
Dec	22	1969	Torahei Yamamoto
Dec	19	2014	Yukimi Yonetani

For those years not having a specific memorial service such as 2nd, 4th, 5th, etc. the temple is holding these monthly Shotsuki Hoyo. During these services, the temple will list the names of those member who have died during the month in the preceding years. The families then attend that monthly service in memory of their loved one. These services are <u>not</u> meant to replace the specific memorial services. Please contact Rev. Hirano to make arrangements for those services. Rev. Hirano contact information - Office: 363-4742, Emergency: 819-2648. Corrections/Additions to the Shotsuki Hoyo list - please contact Ruth S., <omitted>

2026 Memorial Service Schedule for those who passed away in:

2025 - 1 year	2014 - 13 year	1992 - 33 year
2024 - 3 year	2010 - 17 year	1977 - 50 year
2020 - 7 year	2002 - 25 year	1927 - 100 year

Eshinniko and BWA Memorial Service
Eitaikyo Service
November Shotsuki Hoyo

Sunday, November 22, 2026
Lunch at 12 noon
Service at 1:30 p.m.

GUEST SPEAKER: Rev. Aki Rogers

Rev. Aki Rogers. Rev. Aki grew up at Senshin Buddhist Temple in Los Angeles and at Orange County Buddhist Church. They earned a Master's degree at Japan's Ryukoku University in 2026 and a Master of Divinity at the Institute of Buddhist Studies (IBS) in Berkeley in 2021.

Rev. Aki completed their ministerial training, receiving Tokudo ordination in 2019, and Kyoshi certification in 2024. Prior to that, they gained experience as a ministerial student in Kyoto at Chuo Bukkyo Gakuin and served as a Minister's Assistant at the Berkeley Buddhist Temple while attending IBS.

Rev. Aki is currently the resident minister for the Midwest Buddhist Temple in Chicago.

In Memory of:
All our past BWA Members

The Eitaikyo Service is a memorial service for people who have handed down the teaching of the Nembutsu to us. In the glossary in our temple's service book, "Eitaikyo" is defined as a "perpetual memorial service." This is a general memorial service for all departed members of the temple. The word Eitaikyo actually means "perpetual sutra." Eitai means "perpetual" and Kyo means "sutra," or "teaching of Buddha."

Eshinniko/Kakushinniko is a memorial for the women who played critical roles in the establishment and spread of Jodo Shinshu.

BWA members who have passed away in the last year are recognized during this service.

Bodhi Day & December Shotsuki Hoyo
Sunday, December 14, 2025
Lunch at noon
Service at 1:30 p.m.

At the age of 35, while meditating under the bodhi tree, Siddhartha Gautama attained enlightenment and became Sakyamuni Buddha. By his example, the Buddha showed us that it was possible for anyone to become a Buddha - a fully enlightened person. We commemorate this very special event on Bodhi Day.

Joya-E
(Last Night Gathering)
New Year's Eve Service
Saturday, December 31, 2026
Service at 8:00 p.m.

This year-end service is held to express gratitude for all the causes and conditions which have allowed us to live this past year. It is a time to reflect upon the interdependence of all Sangha members and the lives we live. At the end of the service all those attending the service participate in the ringing of the Joya no Kane (Last Night Bell). The Temple Bell is rung 108 times signifying the 108 Bonno or Passions that make up our human existence. This bell is rung to recognize these traits in our own personalities and express appreciation for Amida Buddha's compassion, which embraces us, even though we are bound by these passions.

Before service
please join us for a
Potluck Dinner
at 6:00 p.m.





MEET THE TRANSLATORS

Sunday, November 8th following service

Professor Adachi's students at Weber State University have been sharpening their translation skills by translating the Japanese documents that are being archived for us by Weber State. They presented some of their work as a poster presentation at a recent Utah Translators & Interpreters Association (UTIA) conference. They have offered to share the poster with us so that we can appreciate some of the old documents that have been preserved at the temple. They will join us for service on Sunday, November 8th and share the poster with us after service. Please come and thank them for their hard work.

GENERAL MEETING

Sunday, November 22, 2026 at 2:30 pm (following service)



The Buddhist Church of Ogden invites you to join us for our important general meeting. Please come and participate in the election of our officers and board of directors and also let us know your thoughts and future hopes for our temple. This is where you can have a say in what happens at our temple



DHARMA SCHOOL ANGEL TREE DANA PROJECT

The Dharma School students will participate in the Angel Tree program again this year. Instead of buying Christmas gifts for each other they will use that money to give Christmas to a child who is less fortunate than them! This is a GREAT way for our students to learn about Dana and truly share the Buddha's compassion! Here is how you can be part of this Dana! Just take the money you would have used to purchase gifts for our church families and donate that to this project instead. You can make your check payable to the Ogden Dharma School and give it to our treasurer, Betty Y. or Dharma School Superintendent, LaVerne K. Or you can VENMO @BuddhistChurchofOgden. Please note: Angel Tree Donation, your name and your donation. The Dharma School students will be going shopping on Sunday, December 6th.

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POP TABS



HAVE YOU BEEN SAVING THOSE POP TABS?

Now is the time to bring them to church. Please bring them to the church no later than our Bodhi Day Service on **December 13, 2026.**.
The tabs are collected for the benefit of the Utah Ronald McDonald House.

November 2026



Sun	Mon	Tue	Wed	Thu	Fri	Sat
1 **12:00 Meditation** **12:30 Discussion** **12:45 Dharma School** **1:30 Family Service**	2	3	4	5	6 **9:00 am - Manju Making**	7 **9:00 am - Manju Making**
8 **12:00 Meditation** **12:30 Discussion** **12:45 Dharma School** **1:30 Family Service** **2:30 Meet the Translators**	9	10 **7:00 - Board Meeting**	11	12	13 **World Kindness Day**	14
15 **10:00 Dharma School Meeting** **11:00 BWA Meeting / General Meeting** **12:00 Meditation** **12:30 Discussion** **12:45 Dharma School** **1:30 Family Service**	16	17	18	19	20 **9:00 am - Manju Making**	21 **10:00 - 4:00 - Salt Lake Buddhist Temple Holiday Boutique**
22 **11 - 3 SL Boutique** **12:00 Lunch** **12:45 Dharma School** **1:30 Eitaikyo / Eshinniko / BWA Memorial Service** **November Shotsuki Hoyo*** **2:30 - OBC General Meeting**	23	24	25	26 	27	28
29 **No Services**	30					

TOBAN GROUP:
Bart & Robyn H. (TOBAN CLEANING LEADER)
Kevin & Justine H.
Christine G.

Service with Rev. Hirano*

Scrip Orders due:
Nov 1 **Nov 8**
Nov 15 **Nov 22**



December 2026



Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
6 **10:00 Dharma School** **Angel Tree Shopping** **12:00 Meditation** **12:30 Discussion** **12:45 Dharma School** **1:30 Family Service**	7	8 **7:00 pm - Board Meeting**	9	10	11	12 **9:00 am - YBA Mochi Making**
13 **12:00 Lunch** **12:45 Dharma School** **1:30 Bodhi Day Service / December Shotsuki Hoyo***	14	15	16	17	18	19
20 **12:00 Meditation** **12:30 Discussion** **12:45 Dharma School** **1:30 Family Service**	21	22	23	24	25 	26
27 **No Services** **10:00 Church Mochi Tsuki**	28	29	30	31 **6:00 pm - Potluck Dinner** **8:00 pm - Joya-E***		

TOBAN CLEANING GROUP:
Stan & Tami H. (Toban Cleaning Leader)
Craig & Susan H.
Mackenzie & Alex H.



*Service with Rev. Hirano

SCRIP ORDERS DUE:
Dec 6 Dec 13

Buddhist Church of Ogden Donations

OMITTED FOR ONLINE VERSION



On behalf of the Board, I would like to Thank everyone for their generous donations. It is only through your donations, that our temple can meet it's financial obligations.

If you have any questions or concerns about any donations made, please feel free to contact me at <omitted> or my email address is <omitted>

Thank you, Betty Y.

IN-KIND DONATIONS

If you are making any In-Kind donations (non-monetary) to the church for Obon, Bazaar or for general use, please submit your receipts or give me a dollar amount spent, so that I can include it on your year-end statement of contributions. Remember: in 2026 non-itemizing taxpayers can deduct cash contributions up to $1000 for singles and $2000 for married couples filing jointly.

Thank you, Betty Y.

IT'S NOT TOO LATE TO PAY YOUR 2026 MEMBERSHIP

Please pay your 2026 annual membership dues at your earliest convenience.



Annual dues are $200 per adult member,
$10 for members 20 and under,
Members 80 years old and above are exempt.



DHARMA SCHOOL
MANJU HOLIDAY FUNDRAISER

THE DHARMA SCHOOL WILL BE SELLING MANJU AT THE SALT LAKE BUDDHIST TEMPLE HOLIDAY BOUTIQUE

You can purchase manju at the boutique on
SATURDAY, NOVEMBER 21, 2026



Fukashi Manju



Mochi Manju



Yaki Manju

$10.00 per plate of 6 homemade manju



MOCHI BITES WILL ALSO BE SOLD FOR $5.00 PER PACKAGE





Please Help Us Raise Money For Ogden Buddhist Church - Contact Stephanie H

We are excited to be offering the Wasatch Savings Guide for our fund-raiser! The one-year Wasatch Savings Membership allows your family to save hundreds of dollars throughout the year, while supporting our **church.** With over 300 businesses in Utah, including over 230 local two-for-one dinners, Wasatch Savings is a great deal. And best of all, this supports our group! Thank you for your support.



PLEASE NOTE

Wasatch Savings

Buddhist Church of Ogden

@BuddhistChurchofOgden

venmo

Scan this code to pay

Please DO NOT mark as a purchase

THANK YOU!!!!!

To purchase the Wasatch Savings, you may call Stephanie H. or Annette K. has a few that you can get from her.

Then pay through VENMO

YBA Mochi Fundraiser



The Ogden YBA will be making mochi again this year to provide you and all our temple friends with your New Year's supply!

We will be making the Mochi on
Saturday, December 12, 2026.

Please come out and help, if you can!

We are taking orders in advance. Mochi will be available for pick up at our Bodhi Day Service , **December 13, 2026**.

Please reserve your order by **December 5, 2026**
The price for each order is $8.00
for an order of six pieces of Mochi!

Thanks again for your support of the Ogden Buddhist Church YBA.



Ogden YBA Mochi Fundraiser Order Form

Thank you for your support! Your Mochi will be ready for pick-up on **Sunday, December 13, 2026**
Mochi is $8.00 per tray of six.

Your Name: _____

# of trays ordered _____x $8.00 each = $ _____Total

Please make checks payable to: Ogden YBA
and mail to: P.O. Box 3248 | Ogden, UT 84409
or
VENMO @BuddhistChurchofOgden
(write "YBA Mochi" in comments)

Thank you for your continued support!