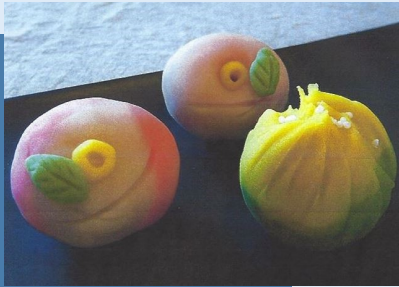


Ikebana International Honolulu Chapter 56

2024 Nerikiri Workshop



Saturday, October 19, 2024

10:00 a.m. - 11:30 a.m.

Moiliili Community Center
2535 S. King Street, Room 105
Honolulu, Hawaii 96826

Instructor: Dawn Sur

Class Size: 20 attendees

Cost: \$20.00/member
\$30.00/guest

R.S.V.P. by October 1, 2024
(No refunds after this date)

What is Nerikiri?

Nerikiri is a type of Japanese wagashi made by kneading and mixing sweetened white bean paste (*shiro an*) and glutinous rice flour (*mochiko* or *shiratamako*). This wagashi can be consumed any time of the day but is often served at tea ceremonies. Nerikiri is an artistic Japanese confectionery made by copying seasonal features and is tinted with different colors and molded into various shapes according to the season. It might include sceneries, flowers, animals and more.

Class includes: General recipes and silk cloth used to make designs. Websites to learn more will also be provided. Attendees will practice making 3 different designs using the silk cloth. Green tea will also be available after the workshop to enjoy eating your creations.

For more information, please contact Debra Lau-Shiroma (debshiroma@gmail.com).

I.I. 2024 Nerikiri Workshop

Name: _____ Guest: _____

Telephone: _____ E-mail: _____

Cost: \$20.00/member \$30.00/guest

Total cost: _____ @ \$20.00/member + _____ @ \$30.00/guest = Total \$ _____

Check payable to: I.I. Chapter 56

Mail form and check to: I.I. Chapter 56
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Honolulu, HI 96839-1306