

2026 Tipitaka Monastery

Community Offering of Waso Robes (Vassa Robe Offering Ceremony)

Dear Dhamma Friends and Devotees

"One who offers Waso robes gains enduring merit, is protected from unfortunate rebirths, and is destined for a fortunate realm."

In accordance with this teaching, offering Waso robes is considered a lasting act of merit that can be recollected throughout one's life and serves as a wholesome cause for rebirth in a fortunate realm.

We warmly invite everyone to participate in our **2026 Community Waso Robe Offering Ceremony**, together with offerings of alms food, and to cultivate the meritorious practices of **Generosity (Dāna)**, **Morality (Sīla)**, and **Meditation (Bhāvanā)**.

Offering Information

- **Waso robe set:** USD \$50 per set
- Donations may be made:
 - By **check** (mailed to the monastery)
 - Via **Zelle: Kok Wong – 425-389-6321**
 - In person on the day of the ceremony

Devotees are also welcome to prepare and bring food of their choice to personally offer to the Sangha as an act of generosity.

Date and Venue

Date: Sunday, July 19, 2026

Venue: Tipitaka Monastery
24625 104th Ave SE
Kent, WA 98030

Program Schedule

9:00 a.m: Ordination Hall (Sīmā) Consecration Ceremony sponsored by the family of **Ko Tin Maung and Ma Ei Kay Khine**, dedicated to the Venerable Shwe Sin Tipitaka Sayadaw.

10:00 a.m: - Taking the Five Precepts
- Offering Waso robes to the Sangha
- Listening to a Dhamma discourse

- Sharing merits through the Water-Pouring Ceremony
- Offering rice, drinking water, fruit, and flowers to the Buddha Shrine

11:00 a.m: Community offering of lunch to **eight monks**.

11:30 a.m. – 1:00 p.m.

Lunch reception featuring traditional Burmese cuisine for all guests.

Food Offering Sponsors

1. **Kyay-Oh (Burmese Noodle Soup)** – Offered by Ko Htike Htike, Ma Ni Ni Aye, and family, in honor of the Venerable Shwe Sin Tipitaka Sayadaw.
 2. **Chicken with Pickled Plum Curry** – Ma Aye Su Myat and family (Portland).
 3. **Goat Curry** – Ko Tin Maung and Ma Ei Kay Khine and family.
 4. **Deep-Fried Myeik Fish Cakes** – Offered by Ma Su Nandar Aung and Ma Su Rupa Aung and family in memory of their mother, Daw Aye Aye Than.
 5. **Mixed Vegetable Sour Soup and Fried Dried Fish** – Ko Tun Myint and Ma Khine Mwe Kyu and family.
 6. **Chicken Danbauk (Burmese Chicken Pilaf)** – U Thein Naing Oo, Daw Cho Cho Oo, Ma Kay Thi Thein Naing Oo, and family.
 7. **Vegetarian Sticky Rice and Green Papaya Salad** – U Khine Taw Yine and family.
 8. **Beef Curry and Pickled Mango Salad** – Daw San San Myint and her son Ko Tin Htun Aung and family.
 9. **Falooda Dessert** – U Than Lwin and Daw Hla Myint and family.
 10. **Tea** – U Hoon Lee and Daw Phi Reim and family.
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Contact Information:

Tipitaka Monastery

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SMBA Executive Committee