



Ka Wai Ola

NEWS FOR THE LĀHUI

kawaiola news

Kekemapa (December) 2022 | Vol. 39, No. 12

MASTERS OF THEIR CRAFT

PAGES 10-11



Three Native Hawaiian Craft Beer Brewers are making their mark in this growing industry. (L-R) Josh Kopp of Hana Koa Brewing Co. Photo: Jason Lees; Keaka Eckart of Inu Island Ales. Photo: Anuheia Park; Naehalani Breeland of Ola Brew. Photo: Tawwny Dogatzis

KĀKO'O 'OIHANA 'ŌIWI

Supporting Native Hawaiian-owned Businesses

Pages 13-19

December Events

The Royal Hawaiian Band

December 2, 9, & 16, 12:00 – 1:00 p.m.
Honolulu, O'ahu

Free concerts on the 'Iolani Palace Grounds. RHB performance schedule www.rhb-music.com.

A Pinch of Salt

December 3, 10:00 a.m. – 3:00 p.m.
Honolulu, O'ahu

An urban shopping experience featuring a unique lineup of small business, local artisans and retailers at SALT in Kaka'ako.

An Evening with Ledward Kaapana and Tavana

December 3, 7:00 p.m.
Hilo, Hawai'i Island

An evening of live music with Slack Key Master Ledward Kaapana and Tavana, a multi-instrumentalist playing soulful, island inspired rock and blues. www.hilopalace.com/

'Ulana 'Ie: Beginning Hawaiian Basketry

December 3 & 4, 9:00 a.m. – 4:00 p.m.
Makawao, Maui

Cultural practitioners Lloyd Kumulā'au Sing Jr. and May Haunani Balino-Sing teach how baskets were traditionally made with 'ie'ie, from gathering and preparation to weaving a covered basket. www.public.huinoeau.com/web/classview

Plant Sale at Waimea Valley Nursery

December 3, 10, 17, 24 & 31
8:00 a.m. – Noon

Waimea Valley, O'ahu

Shop for fruit, herb, flower, or medicinal plants at Waimea Valley's weekly plant sale.

www.waimeavalley.net

Maui Pops Orchestra - Holiday Pops

December 4, 3:00 p.m. | Kahului, Maui
A festive concert featuring Nā Leo Pilimehana and Hālau Kekuaoka-la'au'ala'iliahī. www.MauiArts.org

Kalima Lawyer Talk Story Session

December 6, 5:00 p.m. | Online

Kalima Case Lawyers will answer questions regarding the Kalima lawsuit and settlement. Zoom link: <https://hawaiianhomesteads-org.zoom.us/j/83566826336#success>



'Ohana Kalikimaka

December 19, 7:00 p.m. | Broadcast on KITV4

Enjoy an all-star lineup of entertainers and ring in the holidays Hawaiian style! Hosted by Lina Girl, Mele Apana and Davey D., the program will be rebroadcast on Dec. 24 at 2:00 p.m. on KIKU, and on Dec. 25 at 8:00 p.m. on KITV4. Proudly sponsored in part by the Office of Hawaiian Affairs.

What the Truck?! Kaka'ako Makai

December 9, 5:00 – 9:00 p.m.
Honolulu, O'ahu

Food vendors and family fun! Live Hawaiian music, 6:00-8:00 p.m., and free parking provided by the Office of Hawaiian Affairs. Learn more at www.by-my-standards.com/wtt-at-kakaakomakai.html.

Bishop Museum's After Hours

December 9, 5:30 – 9:00 p.m.
Honolulu, O'ahu

Pau hana music, programs, food, drinks and access to museum galleries. www.bishopmuseum.org/events

Hapa Symphony Featuring Kimié Miner

December 10, 7:30 – 10:00 p.m.
Honolulu, O'ahu

Hawai'i Symphony Orchestra kicks off the holiday season with Kimié Miner featuring music from her award winning album, "Christmas in Hawai'i." www.hawaiiitheatre.com

Hear Hawai'i Workshops

December 10, 12:00 – 1:00 p.m.
& 2:00 – 3:00 p.m.

Honolulu, O'ahu

Learn about Lonoikamakahiki, the Hawaiian new year, at 'Iolani Palace. Enjoy games, crafts, songs and traditions. Free with preregistration. www.hearhawaii.org.

Kailua-Kona Christmas Parade

December 10, 5:00 – 6:00 p.m.
Kona, Hawai'i Island

The 36th Annual Kailua-Kona Christmas Parade through Kailua Village along Ali'i Drive. www.historickailua-village.com

Kailua Kalikimaka Holiday Concert & Boat Parade

December 11, 4:00 – 5:00 p.m.
& 6:00 – 7:00 p.m.

Kona, Hawai'i Island

A free concert with Grammy Award Winner Kalani Pe'a. Following the holiday concert will be the Lighted Boat Parade in Kailua Bay. www.historickailuavillage.com

Nā Leo Pilimehana at Kahilu Theatre

December 16, 7:00 p.m.
Waimea, Hawai'i Island

Kahilu Theatre is excited to present multiple Nā Hōkū Hanohano award winners Nā Leo Pilimehana. Purchase tickets at <https://kahilutheatre.org/Home/>.

Kahaukani Conversations

December 14, Noon | Mānoa, O'ahu

Lunchtime conversations on Kāhuli (Native Hawaiian tree snails). www.manoaheritagecenter.org

OHA Presents Live Music at Kaka'ako Makai

December 17, 9:00 – 11:00 a.m.
Honolulu, O'ahu

Join us for live Hawaiian music and support local farmers and artisans at the Kaka'ako Farmer's Market. Entertainment and free parking provided by the Office of Hawaiian Affairs. www.oha.org

Lā 'Ohana Day

December 18, 9:00 a.m. – 4:00 p.m. Waimea Valley, O'ahu

Treat your family to a day at Waimea Valley at 50% off general admission for kama'aina and military every 3rd Sunday of the month. www.waimeavalley.net

New Year's Eve Celebration

December 31, 5:00 – 8:30 p.m.
Po'ipū, Kaua'i

Ring in the new year with food trucks, an outdoor movie, and aerial fireworks about 8:15 pm. For more information, visit www.poipubeach.org, www.kauaifestivals.com.

New Year's Eve Firework Shows O'ahu

Waikiki Beach | 11:55 p.m.

Aloha Tower Marketplace | 9:00 p.m., 10:00 p.m., 11:00 p.m., & 12:00 Midnight

Hilton Hawaiian Village Waikiki Beach Resort Lagoon | 11:45 p.m.

Turtle Bay Resort | 11:59 p.m.

The Kahala Hotel & Resort | 12:00 Midnight

Four Seasons Resort at Ko 'Olina, Coves 1 & 2 | 12:00 Midnight

ALL OHA Offices Closed

December 7, 8 & 9: OHA offices will be closed for organization-wide events bringing all staff together on O'ahu.

December 26: Offices will be closed Monday, Dec 26 in observance of the Christmas holiday. For office hours and locations go to: www.oha.org/offices.

STRENGTH IN DIVERSITY

Like ‘ole (vs. Various, all, different, not alike.)

Aloha mai kākou,

Too often our differences divide us, when really we should embrace those differences as part of what makes us Hawaiians – and what makes Hawai‘i the unique and special place that we all love.

Our differences are wonderfully part of who we are and makes for a much more colorful, interesting and meaningful community. If everybody had the same skills, tastes, interests and practices, there wouldn't be much opportunity to learn, grow or consider other perspectives.

During the holidays my thoughts, naturally, turn to my ‘ohana. My mother was one of 15 children, and so I have dozens of first cousins. Those cousins and their families are scattered across the world. While many remain in Kohala, many more have relocated to other parts of the pae ‘āina or to the continent. When we have family reunions, the diversity in our family is evident in our faces – some of us look very Hawaiian while others are very fair skinned and some look very Asian.

Within my own family is the diversity that is Hawai‘i.

When I was growing up the “plantation era” was phasing out, but I remember all the different plantation camps, divided by ethnicity – Japanese camp, Filipino Camp, Chinese Camp, and, of course, Hawaiians. These divisions helped people retain their language and culture so it was good in that respect, but they were all plantation workers and in that way, our community was unified.

Similarly, our shared “local” culture is an amalgamation of the things that we have in common.

By virtue of our “localness” we are privileged to enjoy the contributions of other cultures. We can go to Merrie Monarch in the spring and a Bon Dance during the summer – or celebrate Makahiki or Christmas or Chinese New Year – and as long as we are respectful, we are welcomed.

As Kānaka ‘Ōiwi we have a familial relationship to this ‘āina. Yet we all have ‘ohana or dear friends whom we love who are not Hawaiian and this variety within our lāhū is also a source of strength.

Our diversity delights me. We have different life experiences, skills, talents, and spiritual beliefs. Some dedicate their lives to serving our ‘ohana from keiki to kūpuna, others to preserving our mo‘omeheu, and others to protecting our ‘āina. From cultural practitioners to those trained in western skills, our people are as different as the sun is from the moon, yet we are united by our shared history as the Indigenous people of this land and made stronger by our differences – like the facets of a kaleidoscope that together create beauty.

This month, *Ka Wai Ola* celebrates Native Hawaiian small businesses with our annual free ‘oihana ads. We also highlight a few unusual businesses – a culture-based ecotour company, a family beekeeping business, an importer of Italian wine and cheese – while our cover story features three ‘Ōiwi who are finding success and creating jobs brewing craft beer.

The diversity showcased in this issue is what Native Hawaiian economic stability looks like – and it's exciting!

Aloha Kalikimaka! Lonoikamakahiki! ■

Sylvia M. Hussey, Ed.D.
Chief Executive Officer



Sylvia M. Hussey, Ed.D.

Ka Pouhana
Chief Executive Officer

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BY CHERYL CHEE TSUTSUMI

Three Native Hawaiian craft beer brewers are making their mark in this growing industry using local ingredients and lots of creativity.

KĀLAIHO'OKELE WAIWAI PA'A LOA | ECONOMIC STABILITY

Introducing Hakuone PAGE 6

BY PUANANI FERNANDEZ-AKAMINE

The Office of Hawaiian Affairs is moving forward with its vision for its 30 acres at Kaka'ako Makai in downtown Honolulu – beginning with a new name.

2022 SPECIAL FREE ADVERTISING SECTION

KĀKO'O 'OIHANA 'ŌIWI

Supporting Native Hawaiian-owned Businesses

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'ŌIWI-OWNED BUSINESS SPOTLIGHT

A Thriving Kānaka-Owned Beekeeping Business PAGE 12

BY AMEE HI'ILAWÉ NEVES

Beekeepers Kai Hudgins and Kailin Kim and their keiki operate Ho'ōla, a bee removal and rescue business that also produces a variety of honeys and beeswax candles.

Tourism Focused on Aloha 'Āina and 'Ike Hawai'i PAGE 12

BY ED MCLAURIN

Noah Keola Ryan's Hale'iwa-based North Shore EcoTours promotes 'āina appreciation, respect for 'ike Hawai'i and sustainable communities.

Fresh Cheese and Italian Wine in the Heart of Honolulu

PAGE 20

BY ED MCLAURIN

Donato and Desiree Loperfido are building on their vision to bring Italy to Hawai'i with their import business, Flavors of Italy, and their newly opened café, Bocconcino.

Galuteria and Souza Elected OHA At-Large Trustees

Incumbents Akaka, Lindsey, Trask and Waihe'e Win Re-election

By Ed Kalama

Former state senator Brickwood Galuteria and realtor/musician Keoni Souza will be two new faces on the Office of Hawaiian Affairs (OHA) Board of Trustees.

Galuteria and Souza were elected as At-Large Trustees in November along with returning At-Large Trustee John Waihe'e IV. Attorney Mililani Trask won the Hawai'i Island Trustee race, O'ahu Trustee Kalei Akaka won reelection during the August primary, and OHA Board Chair and Maui Island Trustee Carmen "Hulu" Lindsey ran unopposed and was automatically reelected.

OHA's Board of Trustees is made up of nine elected officials who serve four-year terms. Five of the seats represent specific islands: Kaua'i/Ni'ihau; O'ahu; Maui; Moloka'i/Lāna'i; and Hawai'i Island. Four of the seats are "At-Large."

All new and reelected trustees - as well as those elected in 2020 including Kaua'i Island Trustee Dan Ahuna, Moloka'i and Lāna'i Trustee Luana Alapa and At-Large Trustee Keli'i Akina - will be sworn in at a formal investiture in December. Investiture ceremonies were cancelled in 2020 due to the COVID-19 pandemic.

Galuteria served in the Senate for a decade. He is a Kamehameha Schools graduate who serves as a host for Kūpuna Power, a 30-minute television talk show that serves as a gateway to Hawai'i's aging network connecting older adults to vital community services.

He is also one of the finer guitar players in the islands and has served on the boards of the Hawai'i Academy of Recording Arts and Hawaiian Music Hall of Fame,



Brickwood Galuteria



Keoni Souza

among others.

"As a Hawai'i state senator from 2008 through 2018, I've served alongside other dedicated public servants, all trained to analyze and understand issues, evaluate different ideas and positions, and produce solutions that work for the greater good," Galuteria said.

"I will bring to OHA the knowledge of governance, the subtleties of how government works, and the give-and-take required when crafting public policy."

Galuteria also said that collaboration is essential in the Kānaka Maoli community among Native Hawaiian organizations and that he will strive to create alliances among these like-minded entities.

Souza, who describes himself as having "local roots, local values," was born and raised on the west side of O'ahu and is also a graduate of Kamehameha Schools.

"Being educated at a Hawaiian institution taught me that we must all do our part to perpetuate our culture and become thought leaders in the community. My background as a flight attendant, musician, stevedore

and realtor has allowed me to serve the public, travel the world, and understand the needs of the people of Hawai'i," he said.

"My commitment is that I will be on the ground in our communities. The At-Large position encompasses representation for all of Hawai'i, not just a particular island. This allows me to be a voice for everyone and visit our communities at the grassroots level, listening to the concerns of our small business owners, ranchers, farmers, and thought leaders."

Souza is also a talented musician having earned a Grammy nomination for his work with the group Nā Hoa.

"I sing traditional Hawaiian music - music of the past, celebrating our ancestors. We must honor our ancestors with the work that we do. The people of Hawai'i, Hawaiians and non-Hawaiians alike, have a vote in OHA. OHA has a hand in many ventures that affect everyone. Therefore, everyone must be heard," he said.

"We should strive to cultivate the aloha spirit as we navigate policy decisions and help beneficiaries thrive. It is my deepest hope that we can change the look and feel of OHA." ■



*The administration and staff of the Office of Hawaiian Affairs extends a sincere mahalo to outgoing trustees **Leina'ala Abu Isa** and **Brendon Kalei'aina Lee** for their years of service to OHA and to our lāhui. Ke aloha nō; Ke Akua pū.*

OHA Will Participate on the Joint Task Force Red Hill Defueling Forum

Statement by OHA Board of Trustees Chair Carmen "Hulu" Lindsey

The November 15 announcement that the Navy is establishing a Defueling Information Sharing Forum which will allow community leaders, elected representatives and other stakeholders an opportunity to provide community feedback and receive regular progress updates as the Red Hill Bulk Storage Facility is defueled is a welcome step toward transparency as the Navy works to safeguard O'ahu's water.

The Navy clearly needs to improve its credibility with the people of this state and it is our hope that establishing this sharing forum with community leaders will assist toward that goal. We have committed our top executive - CEO Dr. Sylvia Hussey - to serve on this forum

alongside other voices important to the lāhui to provide insight from our Native Hawaiian perspective.

The defueling of the Red Hill Bulk Storage Facility is of such vital importance that it will take all of our voices working together to ensure a pono resolution of this crucial issue. We must all continue to engage the Navy with every step of this process to ensure that O'ahu's clean water resources are preserved for generations to come. ■

Joint Task Force-Red Hill Defueling Information Sharing Forum Volunteer Members

- Councilmember Radiant Cordero: Honolulu City Council (District 7)
- Dr. Kā'eo Duarte: Chair of Hawai'i Fresh Water Council
- Dr. Sylvia Hussey: Chief Executive Officer of the Office of Hawaiian Affairs
- Rep. Linda Ichiyama: State Representative

(District 32)

- Fleet Master Chief David Isom, USN: Senior Enlisted Leader U.S. Indo-Pacific Command
- Sen. Jarrett Keohokalole: State Senator (District 24)
- Ernie Lau: Manager and Chief Engineer of Board of Water Supply
- Kūhiō Lewis: Chief Executive Officer of the Council for Native Hawaiian Advancement
- Jeff Mikulina: Co-Host of KHON Empowered-Hawai'i; former CEO Blue Planet Foundation and former Chapter President of Sierra Club
- Laurie Moore: Executive Director of Armed Services YMCA Honolulu
- Dr. Vassilis Syrmos: Vice President for Research and Innovation at University of Hawai'i
- Rep. Ryan Yamane: State Representative (District 37)

For additional information please visit <https://www.pacom.mil/JTF-Red-Hill/>.

OHA Ushers in a New Era of Accountability



(L-R) Trustees Waihe'e, Akaka, Alapa, Lindsey, Akina and Trask, and CEO Sylvia Hussey at the press conference on Nov. 10. - Photo: Joshua Koh

Implements policies, procedures and practices to prevent fraud, waste and abuse

By Office of Hawaiian Affairs Staff

Three years ago, during a period of critical transition, the Office of Hawaiian Affairs (OHA) ushered in a new era of leadership by appointing Dr. Sylvia Hussey, a certified public accountant with decades of experience in financial administration, as Ka Pouhana (CEO).

"OHA is positioned to serve its beneficiaries better than ever before after a thorough overhaul of its policies,

procedures and practices under the leadership of a new executive team," said Board of Trustees (BOT) Chair, Carmen "Hulu" Lindsey at a press conference on Nov. 10.

Lindsey, who was elected Chair in late 2020, made it clear that she, her fellow trustees, and the executive team worked tirelessly to set the tone at the top for over-all accountability.

"She provides the leadership that OHA needs to ensure ethical stewardship of the resources it manages for its beneficiaries," said Lindsey of Hussey.

In September 2018, the OHA BOT engaged a top ten national accounting firm – CliftonLarsonAllen LLP (CLA) – to conduct a detailed review of a sample of OHA and limited liability company (LLC) contracts and disbursements from five fiscal years (2012-2016). While OHA was not required to take this extraordinary step, the BOT opted to do so despite OHA undergoing regular state audits and receiving clean annual independent financial audits for 14 consecutive years (now 18 years).

CLA presented the results of their engagement in December 2019, including 73 OHA, 30 LLC and six general oversight and governance recommendations. The report also identified 38 transactions from the five fiscal years reviewed (2012-2016) that may contain elements of fraud, waste and abuse.

Better stewardship through tighter systems and controls

Lindsey highlighted the improvement steps taken by OHA since December 2019 to better align policies, procedures and practices, through Administration's Recom-

mendations Implementation Plan which addressed CLA recommendations, including but not limited to:

- Implemented three major technology systems for grants management, accounting and contract management.
- Established a governance and policy framework for the BOT with updated bylaws.
- Approved policy amendments to improve fiscal management and transparency in budget preparation, format, and reporting requirements.
- Placed contract monitoring as the responsibility of the operating unit with oversight by the business line executive.
- Subjected all grants and sponsorships to approval by the BOT.
- Eliminated CEO-initiated sponsorships and the CEO management override practice.
- Required that employee-related events be compliant with OHA policies.
- Established a financial transparency website that includes 18 years of financial statements and independent auditors' opinions, Trustee Protocol Allowance and Annual Reports.

Steps taken to address 38 questionable transactions

In February 2022, OHA contracted Plante Moran (PM), an audit, tax, consulting and wealth management firm, to perform a detailed follow up of the CLA report.

SEE NEW ERA OF ACCOUNTABILITY ON PAGE 7

OHA Collaborates With Microsoft to Offer Free IT Certifications

By Jason Lees

The Office of Hawaiian Affairs (OHA) and Microsoft are teaming up to offer free Microsoft certification to OHA beneficiaries in an effort to bring them into Hawai'i's Information Technology (IT) industry.

On Oct. 31, OHA held its first ever Tech Career Day. Thirty-five participants attended, either virtually or in-person, to learn about tech career opportunities, and to hear from prominent figures in Hawai'i's private IT sector, from local government IT officials, as well as from a Microsoft representative.

The overall message? The tech industry in Hawai'i is hiring and Native Hawaiians – who may not have previously considered pursuing a career in tech – can take advantage of this training for free.

"Today's Tech Career Day is just the beginning of this relationship," says OHA Communications Director Alice Silbanuz. "When we put out the kāhea to let people know that we were going to be hosting a cohort for folks



Some of the in-person participants of the first IT certification cohort along with IT professionals from Microsoft and OHA, and OHA leadership at the launch event at OHA headquarters in Honolulu. - Photo: Joshua Koh

interested in pursuing IT certifications we got a great response from people who were ready for a career change, young people ready to pursue careers in IT, and those wanting to explore an IT career path and take advantage of the no-cost certifications."

When he started working with the Hawai'i team, Mic-

rosoft Account Technology Strategist Ben LaBelle noted the lack of Microsoft IT technicians in Hawai'i. "It was pretty obvious that we didn't have the resources to get projects moving. So where's a place we can really target, potentially make an impact, and make people's lives better?"

"Microsoft has the initiative to conduct trainings," said OHA IT Director Tiger Hu Li. "That's a great opportunity and meets an immediate need so I said, 'Hey, let's do it!' There are so many career paths you can pursue – data scientist, programmer, information security officer – if you have employable IT skills."

The trainings align to OHA's strategic directions of economic stability and educational pathways. The goal is to have more Native Hawaiians earn certifications in IT.

Teri-Lin Kim Seu was part of the first cohort of 35 students. "I've been looking at how to definitely put a mark on my resume. I do have some tech background and I want to boost it, so having this opportunity to take some of these courses for free is an opportunity you don't often

SEE FREE IT CERTIFICATION ON PAGE 7

Introducing Hakuone

OHA's Landholding at Kaka'ako Makai Reimagined



OHA's land holding at Hakuone (formerly called Kaka'ako Makai) includes 10 parcels totaling 30 acres adjacent to Kewalo Basin (visible on the right) in the heart of Honolulu. - Photo: Jhewel-Georlyn Felipe

By Puanani Fernandez-Akamine

In 2012, the State of Hawai'i transferred approximately 30 acres of land in urban Honolulu to the Office of Hawaiian Affairs (OHA). The land, valued at \$200 million, was offered to OHA in lieu of more than 30 years of unpaid pro-rata share of income and proceeds from the Public Land Trust (PLT) owed to Native Hawaiians.

The 30 acres are comprised of 10 separate parcels of land located on a peninsula in the heart of Honolulu known as "Kaka'ako Makai," adjacent to Kewalo Basin. After receiving the land in settlement of PLT obligations, OHA reached out to Native Hawaiians across the pae 'āina via a series of "visioning" meetings to discuss ideas for development of the land.

OHA's vision has always been to utilize these lands in a way that balances commerce and culture; to ensure that the land will be developed in such a way that it not only generates revenue for the betterment of Native Hawaiians, but that it also creates a Hawaiian "sense of place."

These lands were once part of a large complex of fishponds, reefs and extremely

productive fishing grounds. Traditionally, the larger area now known as Kaka'ako went by other names – Kukuluāe'o in the east, Ka'ākaukui in the west, and the inland area was known as Kewalo.

The work that began more than a decade ago included renaming the area, and in recent months that effort was renewed. In collaboration with renowned Kumu Cy Bridges, a new name for the area has been proposed: Hakuone.

"Naming is an important cultural practice," notes OHA CEO Dr. Sylvia Hussey. "Whether naming a child, a place or a home, naming is done with great thought and intention. A name can foreshadow the realization of greatness. It was important for OHA to give this land a name with great thought and intention – rather than retain the name that the state gave to the parcels when they settled their Public Land Trust obligation."

Hakuone means "a small land division cultivated for a chief" – in this context it metaphorically represents OHA on behalf of the lāhui, according to Bridges. In addition to the literal meaning of the name, there are layers of kaona (hidden meaning) as well.

"The word 'haku' means 'to compose, create, put in order, arrange, braid,' such as a haku lei," explained Bridges. "Haku mele means to compose a song or chant. So it is hoped that we will accomplish our goals by weaving together all of the important elements necessary to fashion a beautiful, haku lei that will be held firmly together as it should in that process."

"'Haku' also means 'lord, master, owner.' [So] we're trying to cultivate the property to preserve and share the best of who we are and bring recognition and pride to Hawai'i and to our kūpuna, the source of who we are as a Native people. And we will always need Ka Haku, The Lord, and His guidance and inspiration in all that we do. The recognition and acknowledgment of deity was intricately woven into the fabric of our culture and is who we are as Kānaka Maoli," said Bridges.

The word "one" means sand, but poetically it refers to land – such as in the phrase "ku'u one hānau" (my birth land). "It's also tied to the word "ho'ōne" which is the pumice stone used by the ancients to polish their art work," added Bridges. "So poetically it refers to smoothing out situations within communities and families."

Hussey compares the layers of kaona in the name Hakuone to OHA's vision for the land. "There are so many layers of thought in the name Hakuone – and I see that OHA's vision has many layers too – it is our role to haku these many elements together to better the conditions of Native Hawaiians."

OHA's leadership wants to see Hakuone reborn and its abundance restored; a revitalized wahi pana that we can enjoy together, one characterized by aloha and an authentic Hawaiian aesthetic.

"I believe that when all is said and done, our people and visitors will not be the only ones returning and enjoying the uniqueness of Hakuone," said Bridges. "Our kūpuna will return and their presence will add a whole dimension that will be felt and understood by Native Hawaiians and those special few who are Hawaiian at heart."

"It is my dream that Hakuone will serve as an economic engine for our Hawaiian people for generations to come," added OHA Board Chair Carmen "Hulu" Lindsey.

Virtual Town Hall Meetings

Learn about Hakuone,
An OHA project in
Kaka'ako Makai
& share your mana'o

December 14, 2022 6:30 p.m.

Register @

<https://bit.ly/3TP7t43>



January 7, 2023 9:00 a.m.

Register @

<https://bit.ly/3ArEtBA>



January 8, 2023 9:00 a.m.

Register @

<https://bit.ly/3TR3uDM>



January 10, 2023 6:30 p.m.

Register @

<https://bit.ly/3OfNRos>



Restoring Balance for the Wellbeing of Humanity and the Environment

By Kelley L. Uyeoka and Amber Souza

This past November, Huliauapa'a, along with members of the Kali'uokapa'akai Collective, co-hosted a gathering in partnership with Red Star International, Inc. Red Star International is an Indigenous-led nonprofit organization dedicated to building connections with Indigenous communities to expand mindsets, evolve practices, and realize a collective vision of health and wellness.

The Restoring Balance gathering took place in Hilo, Hawai'i, over three days. Our hui included representation from across Hawai'i, Turtle Island (the U.S. and Canada), Aotearoa and Tahiti. The gathering aimed to engage Indigenous leaders, communities, and organizations in a participatory process to identify pathways to globally connect current efforts to promote health equity and ecosystem resilience. Objectives included:

- International Indigenous knowledge exchange and sharing;
- Exploring Indigenous-led collaboratives - their development, growth and sustainability, and looking at the Kali'uokapa'akai Collective as a model example;
- Sharing of an Indigenous approach to organizing for collective impact; and
- Discussion on the value of coming together as a global community.

To reaffirm our pilina to place and allow us the time and space to become grounded as a hui, we initiated our gathering with a visit to Mauna a Wākea. Mahalo 'Anakala Kalani Flores for holding space, sharing mo'olelo, and orienting us to this sacred place. Our 'aha on the Mauna where we offered ho'okupu and introduced ourselves to the elemental akua of this landscape deeply resonated with our visitors.

"Unless we start from values and ceremony, we miss the target; our political struggles cannot be separated from

ceremony and values - knowledge sharing comes with responsibility" shared Lead Fisheries Director Ken Paul (Wolastoquey Nation).

Over the next few days, our gathering consisted of discussions and deep reflections of our kuleana both locally and globally. Red Star International CEO Aleena Kawe (Hiaki) and her team brought the value of collective impact and Indigenous knowledge systems to the forefront of our discussions.

We were reminded of our inherent ancestral responsibilities to our wahi kūpuna as well as the connection and shared responsibility we have as Indigenous people globally. Participant Julia Bernal, director of the Pueblo Action Alliance noted, "Our discussion highlights the need for the deep and intentional work we have to do in our community to have global impact."

After a few years of remote-only work, it was inspiring to gather in person again and experience the value of knowledge sharing and collective action. Throughout our time together, the Red Star International team fostered a space that allowed our hui to reaffirm and enhance our commitments by reflecting, sharing lessons learned, celebrating successes, teaching, and learning from one another.

As the backbone organization for the Kali'uokapa'akai Collective, Huliauapa'a aims to continue to elevate and uphold our kuleana to safeguard our wahi kūpuna through collaboration and collective efforts. We remain steadfast in our commitment to grow Hawai'i's communities through collaborative networking in wahi kūpuna stewardship and are reminded of our local and global impacts. ■

To learn more about Huliauapa'a and the Kali'uokapa'akai Collective visit us online at www.huliauapaa.org and www.kaliuokapaakai.org.

Kelley L. Uyeoka serves on the Kali'uokapa'akai Collective 'Aha Kuapapa (Steering Hui) and is the executive director of Huliauapa'a, the backbone organization of the Kali'uokapa'akai Collective. Amber Souza is the Kali'uokapa'akai Collective coordinator.



2022 Restoring Balance for the Wellbeing of Humanity and the Environment Gathering opening 'aha at Mauna a Wākea. - Photo: Courtesy of Huliauapa'a

NEW ERA OF ACCOUNTABILITY

Continued from page 5

PM is a contractor experienced in forensic, accounting, audit, and related type engagements. They utilized standards in accordance with the Statement on Standards for Forensic Services established by the American Institute of Certified Public Accountants Council Forensic and Valuation Services Executive Committee. This committee provides guidance and establishes enforceable standards for members performing certain forensic and valuation services.

The PM report found 22 of the 38 questionable transactions with evidence of fraud, waste and abuse.

"Throughout both engagements (CLA and PM), OHA's staff and BOT were fully cooperative and responsive," said Lindsey.

OHA noted matters requiring criminal prosecution will be turned over to the relevant authorities for appropriate action.

"We are determined to ensure accountability for past wrongdoing," said Lindsey.

Moving forward, the four strategic directions OHA has identified to impact the most change for its beneficiaries are education, health, housing and economic stability.

"We know we have to do much better to deliver what our beneficiaries need - everything we do and every decision we make will be informed by those strategic directions," concluded Lindsey. ■

FREE IT CERTIFICATIONS

Continued from page 5

come by."

World Wide Technology Regional Director Fred Watson shared that his career in IT lifted him out of less fortunate means.

"I was born in difficult circumstances - a single mother without a high school diploma. We lived in public housing. Life was a struggle. Then I got akamai and discovered I had a passion for computers. Because I had that passion, everything opened up for me. College was a joy. I graduated with honors, had a ton of job opportunities, and got into a great global computer company. That began my journey."

"This is an excellent role for OHA - to act as a facilitator that helps to foster these relationships, advance careers and, ultimately, advance economic stability for the students and their 'ohana," Silbanuz said. ■

Follow OHA on social media or sign-up for e-blasts at www.oha.org/connect to receive updates on future free Microsoft trainings.

Kalima v. State of Hawai'i An Update from Class Counsel

Since the June 9, 2022 preliminary approval of settlement in *Kalima et al. v. State*, the Kalima claims administration process has focused on two major tasks: (1) locating and contacting 2,700 class members and their families; and, (2) reviewing electronic and paper records required to identify valid claims and calculate settlement payments. The stages necessary to distribute settlement payments are:

Notices to Class Members

Class members will receive three notices. The first notice was sent on July 5, 2022, informing class members of the settlement.

The second class notice will inform class members of the starting and ending dates for their claims, which will be used to calculate settlement payments. The dates used to calculate claims will usually be the lease application and lease award dates. The second notice will be sent to class members after January 2023.

When you receive the second notice, please review it and submit any corrections to these dates by the deadline stated in the notice. You do not need to respond unless the dates are not correct.

Locating Class Members

Locating class members and their relatives is an ongoing priority. The Claims Administrator has found addresses for almost all class members. However, because more than 1,100 class members are deceased, relatives and surviving family members should contact the Claims Administrator to update their contact information.

Relatives of Deceased Class Members

The Claims Administrator is compiling a list of relatives of deceased class members from Department of Health records, DHHL records and by Information Request Forms submitted by relatives.

Payment to heirs of deceased class members must be approved in a separate court proceeding called probate. In the probate proceeding, the probate judge will decide how the payment is distributed among surviving heirs.

If you are a relative of a deceased class member, please review and fill out an Information Request Form available on the www.Kalima-Lawsuit.com website, or by contacting the Claims Administrator.

Reviewing Electronic and Paper Records

The primary task to determine starting and ending dates for damages requires reviewing electronic and paper records for individual class members. There are over 2,700 class members who have more than 4,000 claims. Some of the records are 50 to 60 years old and more than 25% of the records are missing. In addition, we must rely on statements and investigations made more than 30 years ago, in the 1990s.

Going Forward

Class Counsel and the Claims Administrator will continue to review and confirm the dates necessary to calculate the settlement payments. We want to make sure we have the most accurate information we can find, understanding the challenge for claims based on insufficient or missing records. With the Court's supervision, we are striving to strike a balance between concluding the settlement as quickly as possible, but still making sure we are fully reviewing the records to determine valid claims.

Updates

Please go to www.kalima-lawsuit.com for updates on the case or attend one of the monthly Zoom Talk Story Sessions with Class Counsel. They are held the first Tuesday of each month and information about how to participate can be found on the settlement website. ■

WCC's Pu'uhonua Program helps Pa'ahao Earn College Certificates

By Bonnie J. Beatson,
WCC Marketing and Public Relations Director

Twelve women at the Women's Community Correctional Center (WCCC) have been awarded certificates from Windward Community College (Windward CC) that will allow them to eventually pursue careers in counseling, drug treatment, and community health services.

The women were enrolled in Windward CC's Pu'uhonua Program which requires completion of 27 college credit hours to earn a psycho-social development academic subject certificate. The rigorous program includes classes in psychology, sociology, community health work, as well as an Introduction to College course.

"Pu'uhonua: Places of Sanctuary," is a five-year U.S. Department of Education Title III Native Hawaiian Serving Institutions grant, which ends this year. Through the Pu'uhonua Program, Windward CC offers free college courses to incarcerated women at the WCCC, Hālawā Correctional Facility, and the Hawai'i Youth Correctional Facility.



Pu'uhonua graduate Momi Cody. - Photo: Courtesy

To date, participants have earned a total of 1,258 college credits with 12 certificates awarded. The average grade point average of the students is 3.6 with an 87.5% success rate.

"The academic attainment of these women represents not just the fulfillment of their dreams through perseverance and hard work, but the amplification of dreams for their children and relatives, and hope for their communities," said Windward CC Chancellor Ardis Eschenberg.

Pu'uhonua graduate Momi Cody took college courses beginning in 2018 until her release in 2022 to pass the time during her seven years of incarceration.

"Prison changed everything. I was a street person; I did crime for fun," said Cody. "Then I had nothing...and a lot of

time. So, I decided to take the Introduction to College course, and then I gave the psycho-social development certificate a shot. I eventually took every class they offered."

In addition to earning the psycho-social development certificate, Cody earned a culinary certificate from Kapi'olani Community College, tutored fellow inmates toward earning their GEDs, and also trained them to be tutors.

"While I was in prison, I became a little obsessed," Cody added, "I was in education from 8:00 a.m. until 7:00 p.m."

Pu'uhonua Coordinator Nani Pagan says education is particularly impactful for incarcerated students who face hurdles in successfully obtaining employment after release. The Pu'uhonua program expands participants' skills, knowledge base, and allows students to grow in self-agency to more fully realize their potential.

For Cody, the future is bright. She is finishing an associate degree and mental health technician certificate at Windward CC while serving as a part-time Pu'uhonua peer mentor. And next fall she will enroll at UH Mānoa's Thompson School of Social Work and Public Health with a goal of working with troubled youth and using her knowledge and experiences to help others.

Chancellor Eschenberg is grateful for the partnership with WCCC and the Department of Public Safety and hopes to expand the program. "We want to provide a greater number of Hawai'i's incarcerated population with the qualifications for future employment and recognition of their intelligence and resilience – as well as to honor their growth and hard work," said Eschenberg.

Cody's college success through the Pu'uhonua Program tells the story. "I think differently now," she said. "College has given me something to strive for." ■

For more information about the Pu'uhonua program, contact Nani Pagan at nnd@hawaii.edu. To help support education for incarcerated students, donations are accepted at <https://giving.uhfoundation.org> to fund #13015504.

Bringing Makahiki to Native Hawaiian Pa'ahao



Makahiki Ceremonies at Waiawa always include “Hukihuki” (tug of war), a traditional Makahiki game that teaches pa'ahao how to find center, balance, and harmony - individually and as a group. - Photos: Kai Markell



A “circle pule” at Hālawā at the beginning of Makahiki Ceremony. This is to pool spiritual and physical energies and resources used in the ceremony, and to release all distractions and clinging spirits.

By Puanani Fernandez-Akamine

For more than two decades Kahu Kaleo Patterson has been actively involved in bringing traditional Makahiki practices and ceremonies to Native Hawaiian pa'ahao (incarcerated persons).

Initially, his work was focused on Hawaiian pa'ahao separated from their 'ohana and 'āina in prisons on the continent. At the time, the Native American Church (a faith tradition that combines Indigenous thought and rituals with Christianity) was establishing programs in the prisons for Native American pa'ahao – including providing support to Native Hawaiian pa'ahao wishing to observe Makahiki.

When some of these pa'ahao were transferred in 2004 from an Oklahoma prison back to Hawai'i to the O'ahu Community Correctional Center (OCCC), they wanted to continue to observe Makahiki and submitted a formal request to do so. Their request was approved and Patterson was contacted to help with the first approved Makahiki visit and ceremony at a Hawai'i prison.

The Makahiki program was well received, and soon expanded to the Hālawā and Waiawa Correctional Facilities. For years, Patterson has quietly continued this work.

“At Waiawa and Hālawā we regularly had 40-50 pa'ahao attend open and closing ceremonies,” said Patterson. Classes were smaller due to the capacity of the prisons to accommodate large groups, and the capacity of Patterson and his team to offer multiple large group sessions.

Patterson is an ordained minister, the vicar at St. Stephen's Episcopal Church in Wahiawā, and the prison chaplain for the Episcopal Diocese of Hawai'i. He is also president of the Pacific Justice and Reconciliation Center, an affiliate organization of the Association of Hawaiian Evangelical Churches of the UCC. In this capacity, Patterson leads the Native Hawaiian Religion Initiative – a



Kahu Kaleo Patterson

program that has become very important to the rehabilitation and spiritual wellbeing of pa'ahao here in Hawai'i and on the continent.

The Makahiki program that Patterson has developed includes weekly classes that utilize culture-based restorative and activity-driven therapeutic programs, Makahiki season opening and closing ceremonies, and observation of the summer solstic.

It combines Hawaiian spiritual traditions with education and training in the history, practices and traditions of Makahiki, along with related pule, oli and hula.

Similar to the Native American Church, Patterson has helped to establish a Native Hawaiian Church in Hawai'i's prison system which incorporates 'ike from both the Bible and the Kumulipo. The Kumulipo is the renowned Hawaiian creation chant that was translated into English by Queen Lili'uokalani while under house arrest in 'Iolani Palace following the overthrow of the Hawaiian Kingdom. Indeed, the example of Lili'uokalani is highlighted in the program, because of her ability to forgive the men who unjustly imprisoned her.

Patterson said that while the prison Makahiki program is a partnership with Ke Ola Mamo Native Hawaiian Health Care System and the Episcopal Diocese of Hawai'i, “our recognition is with the Native Hawaiian Church which was created to accommodate the need to have a religious organization recognized by the community and prisons whose mission it is promote and preserve the history, culture, and the spiritual beliefs and traditions of Native Hawaiians and Makahiki.”

Patterson's heart to meet the needs of pa'ahao has been a lifelong mission. “I grew up in Mākaha and had friends who became incarcerated,” he said. “As a youth leader at Kaumakapili Church I ran a youth prison project that involved programs at the Hawai'i Youth Facility. I was also a very active volunteer with Teen Challenge. Later when I went to seminary in Maine, I did a chaplaincy in the Penobscot County Jail and Thomason Prison.”

The prison Makahiki program in Hawai'i was shut-down in 2020 due to the COVID-19 pandemic, and Patterson is now in the process of reestablishing the program. In November, he and his team conducted Makahiki introductory classes and opening ceremony protocols at Waiawa and at the Women's Community Correctional Center (WCCC) in Kailua, and will offer the same at Hālawā in mid-December.

Patterson has also been busy training new volunteers on Makahiki protocols and he and his team are attending safety and security and COVID-19 training with the Department of Public Safety.

“Now is the time to rebuild, look at better practices, look at the new world, and get more involved – not just in reforming the prison and criminal justice systems, but creating and building something new, something more committed to rehabilitation and restorative justice,” said Patterson.

“The time is also here for many of us kūpuna to begin recruiting and training the next generation of cultural practitioners and spiritual leaders to engage in prison ministry and the tremendous benefit and transformative elements of the Makahiki season of peace.” ■

Kahu Kaleo Patterson is sending a kāhea to cultural practitioners with a heart for our Native Hawaiian pa'ahao to join him and others in bringing Makahiki to the prison system. If you are interested please contact Kahu Patterson at kaleop@me.com.

MASTERS OF THEIR CRAFT

THREE NATIVE HAWAIIAN CRAFT BEER BREWERS ESTABLISH THEIR BRANDS IN A GROWING MARKET

By Cheryl Chee Tsutsumi

Beer is big business in Hawai'i. According to the 2021 Beer Serves America report, in 2020 it generated \$1.3 billion in revenue, paid \$428.1 million in wages and benefits, contributed \$252.4 million in taxes and employed 8,340 people - 398 of those specifically in brewing. The Beer Institute and National Beer Wholesalers Association commission this comprehensive economic impact study every other year, noting that the beer industry is a cornerstone of America's economy.

Within the larger beer industry is a growing and increasingly popular niche market for what is known as "craft beers" - essentially beer made in a traditional or non-mechanized way by smaller breweries in smaller quantities.

But what sets craft beer apart - and what has made it especially popular with younger Gen X and Millennial consumers - is the sheer diversity of beer styles and taste profiles. Many craft brewers use local ingredients and flavors in fresh ways and this creativity, as well as the brewers' commitment to sustainability, matters to younger consumers.

Founded in 2012, the Hawaiian Craft Brewers Guild is "dedicated to craft beer brewed 100% in Hawai'i." In the past decade, its membership has grown to 16 breweries on O'ahu, Maui, Kaua'i and Hawai'i Island. Three of those companies are owned and operated by Native Hawaiians. Here are their stories.

OLA BREW



Ola Brew Co-founder and President Naehalani Breeland at her 14,000 sf brewery in Kailua-Kona. - Photo: Tawny Dogatzis

Ola Brew evolved from Hawaiian Ola, which Brett Jacobson launched in 2012 to produce nutrition-boosting drinks made with vitamins, fruit juices and locally grown noni.

"Brett's goal was to increase the demand for Hawai'i-grown crops," said Naehalani Breeland, who joined Hawaiian Ola's executive team in 2014 as marketing manager. "Since prime agricultural land is limited in Hawai'i, he chose to focus on crops cultivated on subpar agricultural land that required little inputs, so the hurdles to enter farming would be lowered.

"In 2016, we started looking at the potential economic impact if we not only used B-grade fruits for beverage production but also diversified the crops we could buy from our agricultural community."

Breeland and Jacobson began building the brand and facilities for a new company, Ola Brew, which opened a taproom and 14,000-square-foot brewery in Kailua-Kona in December 2017. Breeland, who holds the title of co-founder and president, has helped lead its phenomenal growth since then.

Ola Brew offers more than 60 kinds of beers, ciders, hard seltzers and hard teas. The latter

is brewed with Kona coffee leaves, previously considered a waste product but now a revenue stream for farmers. Forty-plus farms statewide provide fruits and botanicals for flavorings, including kiawe, cacao, lychee, ginger, orange, lemongrass, grapefruit and dragonfruit.

"By using fresh, local ingredients, we're contributing to the growth and strength of Hawai'i's economy; money we're paying for goods and services stays here instead of going out of state," Breeland said. "To date, we have sourced over \$1.4 million in produce from local farmers. We're proud of the quality and variety of the specialty brews we're producing. They're intense and assertive; they hold their own in pairings."

The company's second taproom opened in Hilo in July 2021, and 40 acres in Pauka'a, 1.5 miles north of Hilo, are being planted in ti for 'ōkolehao, which will be produced at a new distillery currently under construction on 10 acres bordering Hilo Bay. It's set to open in mid-2024, along with a fine dining restaurant on site whose ingredients will all be sourced locally, right down to the salt and pepper.

A key aspect of Ola Brew's mission is perpetuating cultural values and creating space to practice them. "We've held 'ōlelo Hawai'i classes in our taprooms; partnered with like-minded organizations such as Kamehameha Schools, Lili'uokalani Trust and Hui Aloha 'Āina Momona to spearhead plant drives to encourage our lāhui to grow their own food; and sponsored other events and initiatives that align with our mission of aloha 'āina," Breeland said. "We're passionate about supporting local farmers and keeping Hawaiian perspectives alive because we genuinely care about the wellbeing of our culture and its relation to 'āina."



KONA TAPROOM: 74-5598 Luhia Street, Kailua-Kona, Hawai'i island;
(808) 339-3599

HILLO TAPROOM: 1177 Kilauea Avenue, Hilo, Hawai'i island;
(808) 731-0917

WEBSITE: www.olabrewco.com

NUMBER OF EMPLOYEES: 70

NUMBER OF BARRELS PRODUCED IN 2021: 14,780

NUMBER OF BEERS: More than 40 (a new limited-edition beer, cider or hard seltzer that's only available in the Hilo and Kona taprooms is released every Thursday)

OTHER PLACES YOU'LL FIND THEM: 600 stores and 250 bars and restaurants statewide

ALSO OF NOTE: Ola Brew is community- and employee-owned with 2,800-plus shareholders who support its vision for a more sustainable and abundant Hawai'i.

INU ISLAND ALES



Inu Island Ales Owner Keaka Eckart works the taps at his 1,200 sq brewery and tap room in Kāne'ohe. - Photo: Anuhea Park

Back in 2016, Keaka Eckart realized all of his vacations for the previous three years had been to cities with breweries that he wanted to visit, including Portland, Miami, Chicago, Denver, Alexandria, San Diego, Santa Cruz and San Antonio. "I'm an avid craft beer consumer, so I wanted check out the trends in the mainland's beer scene in person," he said. "Beer is like fashion; people have their longtime favorite styles, but new things are always coming out."

So when Eckart learned in 2017 that (the now-defunct) Stewbum & Stonewall Brewing Co. was moving from Kāne'ohe to a bigger location in Chinatown he jumped at the chance to purchase its fully operational 1,200-square-foot facility and launch his own brand. The opening of Inu Island Ales that year added another full-time job to his plate (he still does sales for a pest control company), but it's a labor of love.

Eckart wants to introduce more modern beer styles to Hawai'i including Pastry Stouts, which mimic the sweet flavors of candy, cookies and desserts; Hazy IPAs, described as juice-like because of its cloudy appearance

due to less filtering and a fruity hop taste – although it's not brewed with real fruit; and Fruited Sour Beers, so named because of the fruit added during the fermentation process.

"Our goal is to use as many local ingredients as possible," Eckart said. "Besides the obvious fruits such as mango, guava and pineapple, we have brewed beers with Hawaiian honey, coffee and vanilla beans. We're best known for our stouts and sour ales. Flavors change every week; there's always something new to try!"

Those who prefer dark beer were recently able to enjoy Ube Bay, a limited release made of ube, vanilla and white chocolate stout. Fans of fruited sours will be happy to know the popular Sandbar Essentials, made with strawberry and liliko'i, will be re-released in early 2023.

Eckart and head brewer Jeremy Brooks create the flavors, and they are all ears when customers have suggestions. "A lot of regulars bring in beer from their travels for us to taste, and if we like something, we try to come up with our version of it," Eckart said. "Visitors often bring beer samples from where they're from, too. We've tried beers from all over the world and especially like those from Belgium. I do the same thing whenever I travel. My favorite thing about craft beer is the sharing."

Inu Island Ales sells only Chex Mix and Kanak Crack Snacks, but patrons are welcome to bring in their own food. "Beer goes with everything," Eckart said. "We always have seven on tap, and there will be a style that will be great with whatever you bring to eat."



ADDRESS: 46-174 Kahuhipa Street, Kāne'ohe, O'ahu

PHONE: (808) 202-3684

WEBSITE: inuislandales.com

NUMBER OF EMPLOYEES: 7

NUMBER OF BARRELS PRODUCED IN 2021: 225

NUMBER OF BEERS: Flavors of the seven beers on tap constantly change. They usually include one stout, two IPAs, three fruited sours and one lighter beer such as a Pilsner or lager.

OTHER PLACES TO FIND THEM: Inu Island Ales beers are primarily sold at its taproom.

ALSO OF NOTE: Inu Island Ales donates all of its spent grain to local farmers to use for feed and compost.

HANA KOA BREWING CO.



Hana Koa Brewing Co. President Josh Kopp checks on the progress of his beer at his 10,000 sf brewery and tap room in Honolulu. - Photo: Abe McAulton

Josh Kopp landed his first brewing job in 2014 as a packaging technician for E.J. Phair Brewing Company in Pittsburg, California, 60 miles north of San Jose where he was living at the time. For three months, he drove that 120-mile round trip five days a week to work full shifts before he finally found an apartment that was closer.

"Basically, I was a grunt, but the long drive was worth it," said Kopp, who was born and raised in East O'ahu. "It was an amazing, rewarding experience; I never would have learned what I did in a classroom. I woke up every workday hungry for knowledge. It was exhilarating!"

Prior to moving to California in 2009 to attend the University of the Pacific in Stockton, Kopp had volunteered at Aloha Beer when it was located on Nimitz Highway next to what is now Liliha Bakery (it's now in Kaka'ako, Waikiki and downtown Honolulu). He credits brewmeister Dave Campbell with igniting his interest in brewing.

"I started homebrewing in college when I found out you didn't have to be 21 to buy the ingredients, which, in addition

to water, are malt, hops and yeast," Kopp said. "Before I got the E.J. Phair job, I moved in with a friend in San Jose and worked at a Starbucks downtown. I networked as much as I could to get into the beer industry and even passed out business cards that said, 'Aspiring Craft Brewer.'"

Through it all, Kopp yearned to return to Hawai'i and start his own business. In the summer of 2016, an ideal 10,000-square-foot space became available in Kaka'ako, and he, his father, his wife, Chrissie Pinney, and his brother-in-law decided to launch Hana Koa Brewing Co. there. Construction on a brewery and taproom began in December 2018, about a year after Kopp and Pinney relocated to O'ahu. Hana Koa opened its doors in November 2019.

Unusual ingredients included in Kopp's creations include Fruity Pebbles, Teddy Grahams and Purvé doughnuts. Kopp's current favorite is Party Boy Pils made with Pilsner malt from Germany, hops from Germany and New Zealand, and rice from The Rice Factory across the street. He's looking forward to experimenting with kalo, breadfruit and banana.

"I love learning through beer," Kopp said. "There's a lot of history behind brewing techniques, reasons why certain beers came to exist and what they're like now. There are things only other brewers will understand. Brewing is a blend of art and science; often it's knowing what to do, when to do it and what will taste good based on instinct instead of quantifiable data. And, frankly, it's also being able to juggle a hundred things at once without burning down the building."



ADDRESS: 962 Kawaiaha'o Street, Kaka'ako, O'ahu

PHONE: (808) 591-2337

WEBSITE: www.hanakoabrewing.com

NUMBER OF EMPLOYEES: 52

NUMBER OF BARRELS PRODUCED IN 2021: 1,200

NUMBER OF BEERS: 3 flagship beers (Unbreakable Blonde, Party Boy Pils, Rooftop Pale Ale) and 12 to 16 rotating beers

OTHER PLACES TO FIND THEM: Cans at bottle shops and draft beer at bars and restaurants throughout O'ahu

ALSO OF NOTE: The company collaborates with businesses and nonprofit 501(c)(3) organizations to create new "community-driven" beers once a month. Businesses appreciate the publicity that's generated. Nonprofits receive a percentage of the profits from sales of "their" beer.

Ho'ōla

A Thriving Kānaka-Owned Beekeeping Business

By Amee Hi'ilawe Neves

Kai Hudgins and Kailin Kim first met while sailing on the Hōkūle'a. Not long afterwards they began their own voyage together. Seven years later they have three keiki and run a family-owned beekeeping business called Ho'ōla located in Kohala on Hawai'i Island.

Ho'ōla is one of the few Native Hawaiian beekeeping family businesses in Hawai'i. Their business includes bee removal and rescues while also producing and selling a variety of infused honeys, oils, candles, and other health related products. While Kailin and Kim are the main beekeepers, their keiki are their little worker bees.

"All of our keiki are involved, my oldest has been coming with us to catch swarms since he was a toddler and now he's at the point where he can do it himself," Kim said.

Their children are all still very young, but their hia-po (oldest child) has already expressed his desire to take over the beekeeping business when he gets older. Kim said that his desire to work with the bees led to their



The Hudgins keiki are actively involved in their family beekeeping business.
- Photo: Courtesy

'ohana decision to homeschool their keiki and involve them in the business.

The name of their business holds deep value to the couple. The word Ho'ōla is translated to mean "to thrive." For Hudgins and Kim, they understand Ho'ōla as the

ability to thrive in their homeland of Hawai'i.

While many Native Hawaiians struggle to survive in Hawai'i due to the high cost of living, Hudgins and Kim's 'ohana has been able to thrive thanks to their beekeeping business. Kim believes beekeeping has been a true blessing for their family that has allowed them to live the lives they always wanted.

"We're not trying to do this just to get by or just to survive, we shouldn't be 'just surviving' in our homeland. We should be thriving," says Kim. "That's what Ho'ōla is to us, to really thrive here at home."

Initially, they found it difficult to balance giving to the community while also making a livable profit. But by taking a step back and focusing on their priorities, they've been able to find the sweet spot where they can make a profit while also staying true to what matters most to them.

"We really try to prioritize what's important to us," says Kim. "The reason we started our business was to rescue bees and to help people; we're not straying too far from that to chase the money or cater to tourists."

SEE HO'ŌLA HONEY ON PAGE 20

North Shore EcoTours

Promoting Aloha 'Āina and 'Ike Hawai'i

By Ed McLaurin

Like many Hawaiians, Noah Keola Ryan was unhappy with the way that most tour companies portray Hawai'i. But instead of staying upset, Ryan decided to form his own tour company.

Today, Ryan is the owner of North Shore EcoTours in Hale'iwa, O'ahu.

"I want to show the richness and culture of Hawai'i as a whole," Ryan said. To this end, he and his staff provide Hawaiian-focused nature, history and cultural tours to visitors and locals alike. North Shore EcoTours is one of the few aloha 'āina eco-tour companies in the state.

"As a Native Hawaiian-owned company, aloha 'āina is at the heart of everything we do," said Ryan. "Aloha 'āina is a cultural value that expresses deep love for, and responsible stewardship of, nature."

Founded in 2009, the company's efforts include preserving the cultural integrity of O'ahu's natural resources by restoring its native forests while also creating fun and engaging educational tours for their guests.

The company's philosophy states in part, "Hawai'i's uniqueness actually lies in 'āina. 'Āina is a wonder. From an ecological standpoint, the unique characteristics of Hawai'i's natural environment are considered a scientific



North Shore EcoTours offers both off-road and hiking adventures - but all of their tours are grounded in aloha 'āina and share the culture, history and mo'olelo of Hawai'i and the wahi pana of Hale'iwa. - Photos: Courtesy

ic marvel. For the Native Hawaiian, 'āina represents the source of cultural beliefs, artistic expression, values, and identity."

Accordingly, Ryan and his team promote 'āina appreciation; respect for 'ike Hawai'i (Hawaiian knowledge); and sustainable communities. Their goal is to ho'omana lāhui (empower our lāhui) by contributing to the local economy, promoting healthy living, and strengthening cultural identity.

Ryan previously worked in ecotourism for another company, but he wanted to conduct his tours the way he thought they should be done - with an emphasis on the Hawaiian culture and history.

"Tours conducted by foreign-owned tour compa-

nies aren't working," Ryan said. "We need more locally owned companies. We need to do more reforestation. We need to mālama 'āina and work with the schools and universities."

Born and raised on O'ahu, Ryan's Hawaiian lineage is from Ka'ū and Kona on Hawai'i Island. As a child, he developed an appreciation for his culture and the outdoors and grew up hiking, surfing, spear diving, canoe paddling, and camping. He is also a hula practitioner who has participated in numerous performances and competitions here at home and abroad.

Ryan has B.A. and M.A. degrees in Hawaiian studies

SEE NORTH SHORE ECOTOURS ON PAGE 21

KĀKO‘O ‘ŌI HANA ‘ŌIWI

Supporting Native Hawaiian-owned Businesses

Each year OHA gives Native Hawaiian-owned businesses an opportunity to advertise their business in *Ka Wai Ola*. The ads are provided free of cost and help promote Kānaka-owned businesses to our 75,000 print and digital subscribers.

ART

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kahookeleart@gmail.com
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FB /jackie.kahookele.burke

Kaleilehua Designs LLC
(808) 557-5934
kaleilehuadesigns.com
IG @kaleilehuadesigns

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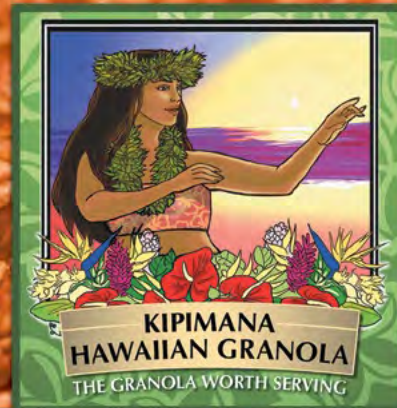


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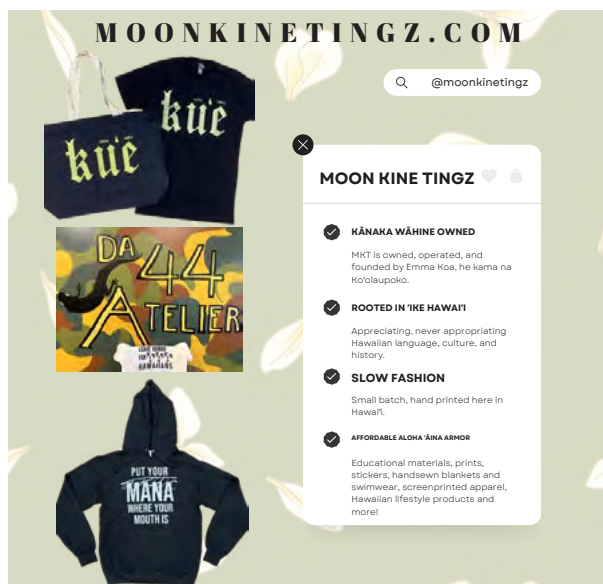
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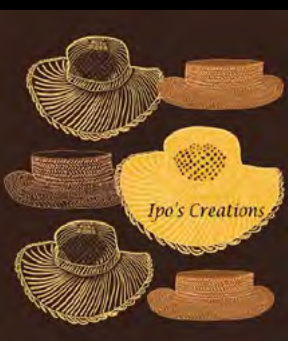
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Donato and Desiree Loperfido in the kitchen of their cafe, Bocconcino, in Kaka'ako. - Photo: Jason Lees

By Ed McLaurin

Desiree Kanae Loperfido and her husband, Chef Donato Loperfido, are building on their vision to bring Italy to Hawai'i. The couple operates Flavors of Italy LLC, a licensed importer and distributor of alcohol and spirits specializing in a wide range of wines and cheese.

As a Native Hawaiian wahine-owned business, Flavors of Italy recently qualified for and received a \$250,000 Hua Kanu loan through the Office of Hawaiian Affairs' (OHA) Mālama Loans program.

Desiree, who was born and raised on homestead land in Nānākuli, said the company will use the loan to expand their business, build inventory and purchase additional equipment.

"I spoke with my husband, and we decided to reach out to OHA and see if they could help us because we need that extra money to expand our business. The interest rates are great, and we are very appreciative of what OHA and its Mālama Loans program does for the Hawaiian community. We're grateful for the help because we really needed it," Desiree said.

To build their business the couple had already invested nearly \$750,000 for inventory, machinery, improvements to the warehouse and buildout of the café prior to receiving the OHA loan. "The mozzarella cheese stretcher alone was more than \$100,000, and the building needed a lot of work," Donato said.

Flavors of Italy supplies its products to local restaurants, to hotels such as the Four Seasons and to grocery stores including Foodland and Whole Foods Market.

They import fine cheeses, crackers, olive oil, aged balsamic vinegars, pasta, tomato products, focaccia, anchovies, wine and other specialty products from Italy. Donato Loperfido handpicks all of the items himself and guarantees that each is not just packaged in Italy but made in Italy by Italian companies.



Chef Donato's orecchiette pasta salad with burrata (mozzarella cheese rolled in cream and encased in more mozzarella - an Italian delicacy). - Photo: Courtesy

Flavors of Italy is the leading distributor of natural wines in Hawai'i. Natural wines are farmed organically and made without adding or removing anything in the cellar. No additives or processing aids are used, and nothing is utilized during the naturally occurring fermentation process.

And in an effort to help make Hawai'i more sustainable, the couple started locally manufacturing cheeses, such as fresh mozzarella, which also eliminates transportation and shipping costs. They produce Hawai'i's only locally made mozzarella at Flavors of Italy's Kaka'ako warehouse location.

The company has also recently opened a cheese-centric Italian café named Bocconcino (which means "small bites of cheese balls").

Bocconcino offers patrons a variety of imported delights, eight types of pizza, sandwiches that feature fresh, house-made mozzarella, and espresso drinks. One unique specialty offered at the café is burrata, a shredded mozzarella soaked in cream and enclosed in additional soft mozzarella.

Donato notes that making cheese is no easy task and actually requires significant skill. In fact, he refers to the cheese manufacturing area of the building as "the lab."

"You have to pay attention to many things, such as the pH level of the water and the fat content of the milk. You must pay maximum attention," he said.

The café has its origins at local farmers markets, finally opening at their current location on Kawaiaha'o Street at the end of October. Their food is made to order, but currently only offered for takeout – although plans are in the making to add dine-in seating in the near future.

And Honolulu residents have responded enthusiastically.

"With all of the new high rises and buildings, we have lots of the neighborhood residents coming in and ordering at dinner time," Desiree said. "And lunchtime is always really busy." ■

HO'OLA HONEY

Continued from page 12



Kai Hudgins, Kailin Kim and their three keiki own and operate a beekeeping operation in North Kohala on Hawai'i Island. - Photo: Courtesy

Over the past seven years, Ho'ōla has faced many hardships – especially due to the instability of bees. Losing hives is common in this job and their 'ohana has had to work through it all together.

"You can have really high points and grow your apary to where you have a whole lot of bees. Or you can have a crash and lose a lot of hives – and sometimes it's out of your hands," said Kim. "We've had to learn to

work through these ups and downs together even in times when it's super disheartening."

Another obstacle they've had to overcome is the stigma behind beekeeping since the honey bees are not native to Hawai'i. However, their 'ohana is able to put an Indigenous spin on the way they handle and observe the bees.

"Even in non-Hawaiian things you can always bring an Indigenous perspective and make it you. Bees don't have to be from here, but we can still do what our kūpuna did and kilo (observe)," Kim said.

For Hudgins and Kim, they see bees differently due to their own experiences on the Hōkūle'a. To them, the bees are voyagers like themselves – and like our kūpuna. "The way they navigate to the sun and the way they act when swarming and leaving their home for a new place is kind of the reason our kūpuna voyaged from other islands," said Kim.

Hudgins and Kim have also gained 'ike (knowledge) from the bees they work with.

"There are so many lessons to learn from the bees, but a key one is the ability to work together towards a common goal. That's how we're gonna push Hawai'i forward, build our lāhui, continue on, and ho'ōla," said Kim.

Ho'ōla will be expanding their operations in the upcoming months with a new warehouse, and they hope this will allow them to further their vision of a Hawai'i, and a world, where our keiki and nalo meli (honey bees) have a safe, clean and healthy environment where they can thrive. ■

To learn more about Ho'ōla go to www.SaveHealThrive.com.

NORTH SHORE ECOTOURS

Continued from page 12



Noah Keola Ryan and his team at North Shore EcoTours show their guests a side of Hawai'i that many people never see. - Photo: Courtesy

with a specialization in mālama 'āina (Hawaiian natural environment) and kumu kahiki (comparative Polynesian studies) and has also worked as a kumu (teacher) for students ranging from primary-age children to college adults. In addition to running his tour company, Ryan is also an instructor at Kamakūokalani Center for Hawaiian Studies at UH Mānoa.

Ryan says if there is anything that gives him joy, it is sharing his aloha for Hawai'i and his culture with others.

North Shore EcoTours operates on several thousand of acres of private conservation land owned by Kamehameha Schools in Hale'iwa, giving visitors a truly immersive nature experience. Their guides take visitors off the beaten path for hiking and off-roading activities, allowing them to take in the breathtaking views and experience the beauty and peace of Hawai'i's native forests far from the noisy crowds of Honolulu. Their tours show visitors a side of Hawai'i that many people, including locals, may never see.

Ryan's earlier experience in ecotourism did not satisfy. The 'āina was talked about in a purely scientific context with focus placed on things like volcanology, geology and botany – it was a sterile presentation, lacking in the mo'olelo – the unique history and stories – of the wahi pana (storied places) they were visiting.

"When people travel, they connect to new places through the culture, the food and the stories," Ryan reflected. "So we prefer to highlight the relationship that Hawaiians have with our natural environment and share about Hawai'i from a cultural perspective."

Ryan believes that Hawaiians and locals should take an interest in eco-tourism and contribute to the accurate portrayal of Hawai'i's culture and history.

"I think eco-tourism is a natural thing to get into," he said. "It has a bright future. Imagine if we had community-led tourism as an industry and we incorporated conservation and education? That would be regenerative tourism." ■

Maui Nui Law & Justice Academy

Introducing High School Students to Careers in the Judiciary

By Lisa M. Ginoza and Troy Andrade

The Maui Nui Law & Justice Academy recently held its inaugural program for high school students interested in justice, law, leadership, advocacy or related fields.

The academy was a collaborative effort between the Hawai'i Supreme Court's Commission to Promote and Advance Civic Education (PACE Commission), the University of Hawai'i Maui College, the William S. Richardson School of Law, the Hawai'i State Judiciary, and the Maui County Bar Association.

Twenty-three students from Maui, Moloka'i, and Lāna'i were selected to participate in this intensive three-day program where they learned about the history of Maui Nui from Professor Aubrey Ke'alohe Matsuura, a Hawaiian Studies instructor at Maui College.

The students also visited the Waihe'e Coastal Dunes and Wetlands Refuge where they met with Native Hawaiian cultural practitioners who talked to them how they are protecting and preserving the land, learned about the legal system and advocacy from attorneys and judges, and met with a variety of community leaders.

A central goal of the academy was to increase interest in college, law school, and legal-related careers among young people who come from backgrounds and populations that are traditionally under represented among attorneys, judges, and policy decision makers. For many of the students, the vision provided by these instructors was life-changing.

"The Maui Nui Law & Justice Academy gave me even more tools to understand how the legal field works," said Lāna'i High School senior Luis Dorian Schenk. "But the one thing that stands out the most is the humanity of the judges, lawyers, and professors. I've truly felt the joy and the presence of the instructors and their consideration and willingness to guide the youth in order to prepare the

new generation. This was a great experience overall, and I appreciated all of their efforts towards teaching us."

Many of the sessions and exercises focused on preparing the students for simulating a trial based on a Maui-centered moot court case created specifically for this program involving a clash between property rights and Hawaiian traditional and customary practices. Students learned what a case file is, how to argue their case, file motions, question witnesses, and address a judge and jury. The academy concluded with the students presenting their cases to Maui judges during mock trials.

The students also learned that they do not have to become lawyers or judges to work in the judicial arena.

They heard from a range of judiciary employees about other important career opportunities in the courts, such as being a social worker in drug court, working in the probation office, handling and preserving legal documents, and managing multiple finance issues for the courts. The students also heard from Maui County Councilwoman Keani Rawlins-Fernandez, state Sen. Gilbert Keith-Agaran and others about their personal journeys and advice.

Kulamanu Ishihara, interim vice chancellor of Student Affairs at UH Maui College, said "UH Maui College was pleased to be a co-host for the Maui Nui Law & Justice Academy. It was impressive to see the student participants and the law community engaged in interactive activities that potentially can influence a student's future career goals. UH Maui College is committed to providing these educational opportunities for our future students and hopes to continue these efforts."

The three-day academy was an impactful and rewarding experience for the students, as well as for the numerous individuals who gave their time and knowledge in support of the academy. Mahalo to the students and all involved! ■

Intermediate Court of Appeals Chief Judge Lisa M. Ginoza chairs the Commission to Promote and Advance Civic Education (PACE Commission). University of Hawai'i William S. Richardson School of Law Associate Professor Troy Andrade is a member of the PACE Commission.



Uncle Jimmy Kauhau (right, back to camera), a Hawaiian cultural practitioner, taught the students about traditional rights and practices. - Photos: Courtesy



Program participant Luis Dorian Schenk (center) with Second Circuit Chief Judge Peter T. Cahill (left) and Intermediate Court of Appeals Chief Judge Lisa M. Ginoza (right).

Chair Ailā’s Message to Beneficiaries

By William J. Ailā, Jr.,
Chair of the Hawaiian Homes Commission

My time as Chair of the Hawaiian Homes Commission and Director of the Department of Hawaiian Home Lands (DHHL) will soon come to a close. As I reflect on my time with DHHL, I am proud of the work that the Department’s staff has been able to accomplish, and my outlook for the future of the Hawaiian Homes Commission Act is very optimistic.

In this space, the Department has provided a preview of its day-to-day efforts turned into action, but it has only been a glimpse into the hard work we’ve all poured into the fulfillment of Prince Kūhiō’s vision for our ‘Āina Ho‘opulapula.

Over the past four years, we’ve offered homestead lots on every island. This includes hundreds of turnkey homes in Kapolei; vacant lots on Kaua‘i, Maui, and Lāna‘i; Rent-With-Option-To-Purchase on Hawai‘i Island; more vacant lots in Ka‘ū on Hawai‘i Island; and homes across the state left behind without successors that were re-awarded to the next native Hawaiian on the list.

While the Department’s measured success is often tied to addressing its Waiting List, the responsibility of managing the Hawaiian Home Lands Trust goes beyond that number, and therefore, in my eyes, so does the reasonable measurement of the program’s productivity.

Among broader efforts accomplished under my leadership were major upgrades and repair work to two of DHHL’s water systems, this includes a \$12 million upgrade project to the Anahola Water system and a \$37 million improvement of Moloka‘i’s 80-year-old Ho‘olehua Water system.

In addition, homesteaders struggling with access to high-speed internet due to previous restrictions were given the approval to seek out other service providers, and the Department secured licenses for future wireless internet development.

The Department made strides toward creating plans for new homestead developments statewide with a pair of master plans and several environmental assessments. And DHHL staff took on the laborious task of updating its administrative rules so beneficiaries will have access to more homesteading options, including smaller agricultural lots, supplemental dwelling units, and rentals.

The recent allocation of \$600 million follows several consecutive years of the Department receiving general funding as well as increased capital improvement funds from the Legislature and the Ige administration. The recognition and boost in funding had been a momentous step forward, and that, coupled with a heightened awareness of DHHL funding needs along with a state budget surplus, led to the unprecedented \$600 million designation.

This funding will ultimately equate to thousands of new homestead lots over the next several years. Equally as important is the affirmation by legislative leaders that sufficient funding for the Department to develop infrastructure is no longer a contended subject. This attitude represents a significant change of course from the days before the Nelson decision, and I take great pride in my staff demonstrating this need with innovative ideas that brought the topic to the forefront and on the table for exploration.

Not only has state government taken a different posture with DHHL, but the federal government also sent forward its vote of confidence by allocating a record \$22.3 million for the Department in the most recent fiscal year. This represents an increase of over \$20 million and the most money ever provided by the U.S. Government to the Hawaiian Homesteading program.

With plans and funding in place for the immediate future, I believe DHHL is well positioned to launch into the next 100 years of the Act with momentum. I want to extend my gratitude to Gov. Ige for his trust in me in this capacity, and to the Hawaiian Homes Commission and DHHL staff for their confidence in my leadership and for allowing me to serve our community. I would also like to acknowledge my executive assistant and former Chair Jobie Masagatani and Deputy Tyler Iokepa Gomes for their efforts to advance this program.

It has been an honor and a privilege to contribute to fulfilling the vision of Prince Kūhiō. ■

Rediscovering ‘Uala



By Jodi Leslie Matsuo, DrPH

‘Uala (sweet potato) was one of the most important crops for Native Hawaiians. It is believed to have come from South America via the Marquesas, arriving in Hawai‘i with the first migration of Polynesians. Compared to the 40-50 varieties of ‘uala cultivated in Hawai‘i in the 1930s, only about two dozen exist today.

‘Uala was considered both a staple and famine food, as it was easily grown in dry areas with a quicker harvest than kalo. Since cultivating ‘uala wasn’t considered kapu (taboo) to wāhine as kalo was, it could be planted and harvested during periods of war, when many of the kāne were away.

Besides food, ‘uala was also used in traditional medicines. It was often added to tonics to make the taste more pleasant. It was used in purgatives, which were done to help the body respond better to treatment. New mothers were provided with pounded sweet potato to rebuild their strength and milk supply. Young ‘uala leaves were eaten to reduce bloating. Today, ‘uala is used to treat asthma, as it can help break down mucus in the lungs. It also helps relieve constipation.

After cooking in the imu, ‘uala was typically eaten whole. However, when kalo was in short supply, it was also mashed to make poi. ‘Uala leaves were wrapped in ti-leaves and cooked in the imu before eating. Some fishermen would eat preserved tubers that were

baked and air-dried when their journeys took them away for an extended time. Mashed ‘uala was included as a first food for babies.

Sweet potato tubers are a good source of potassium, helpful in lowering blood pressure. Those with yellow-flesh contain beta-carotene, good for keeping your eyes and skin healthy. Purple ones contain anthocyanins, helpful for reducing risk for heart disease and dementia. The leaves are rich in key nutrients that boost the immune system, including iron, calcium, magnesium, zinc, B-vitamins, and vitamins A, C, and K.

Much of the research on sweet potato has studied its effect on cancer and diabetes. Chemicals in ‘uala have been shown to prevent or slow cancer growth and to kill cancerous cells – particularly those in the colon, breast, prostate, stomach, and pancreas. With diabetes, it has been shown to help the body produce the insulin and other enzymes needed to lower glucose levels.

Steaming or baking ‘uala is preferred to boiling, as this method preserves the nutrients. However, some prefer the moister texture of boiled sweet potatoes. Cooked tubers can be used to make mashed potatoes, potato salad, or kō‘elepālau, a great holiday dessert (see the enclosed recipe).

Raw ‘uala can be cut into chunks and included in laulau, stews, and soups. The leaves can be stir-fried, steamed, or added to soups and omelets. The leaves are edible raw, but the taste is bitter. They can be added to smoothies or mixed with other salad greens to make it more palatable. ■

Born and raised in Kona, Hawai‘i, Dr. Jodi Leslie Matsuo is a Native Hawaiian Registered Dietician and certified diabetes educator, with training in Integrative and Functional Nutrition. Follow her on Facebook (@DrJodiLeslieMatsuo), Instagram (@drlesliematsuo) and on Twitter (@DrLeslieMatsuo).

Kō‘elepālau

4 cups ‘uala, mashed
½ cup soymilk
¼ cup grated coconut

Add ingredients to a large mixing bowl until well combined. Spoon into a baking dish. Bake uncovered for 20-30 minutes at 350°F.

Hawaiians Join Advisory Council to Advance Housing on Tribal Lands



By Robin Puanani Danner

Leaders from the Sovereign Council of Hawaiian Homestead Associations (SCHHA) traveled to Washington, D.C., to attend the launch of the Enterprise Community Partners' National Advisory Council of Native Intermediaries on Oct. 19.

SCHHA joins the National American Indian Housing Council (NAIHC) and the national Native CDFI Network (NCN) to advise Enterprise on affordable housing strategies on tribal lands across the country.

"It was an extraordinary launch and first meeting of NAIHC, NCN and SCHHA with Enterprise," said Rolina Faagai, SCHHA policy analyst. "As national intermediaries serving trust land communities from Alaska to South Dakota, from Hawai'i to Nebraska, Colorado to Montana, each has specific accountability and expertise in tribal lands."

Founded in 1982, Enterprise directs resources to support affordable housing in communities everywhere. NAIHC was founded in 1974 and serves over 200 Indian Housing Authorities and Tribally Designated Housing Entities, while NCN, founded in 2008, serves over 60 Native CDFIs. Meanwhile, SCHHA was founded in 1987 and serves over 40 Hawaiian Homestead Associations.

"Connecting three national native housing intermediaries with expertise in federal trust relationships to Enterprise as a large housing intermediary is truly innovative and can quicken the understanding to leverage resources and expertise to serve our Indigenous peoples," said Kainoa MacDonald, a SCHHA HBA member leader. "NAIHC, NCN and SCHHA each bring housing specific connections to Enterprise to value the priorities of our respective member organi-

zations that move housing solutions in our respective trust lands."

For SCHHA, the inclusion of Hawaiian Homestead Associations – representing 200,000 acres of tribal lands established by the federal government in 1920 – was particularly significant. For the first time in history, more Native Hawaiians reside outside Hawai'i than in Hawai'i, creating SCHHA member organizations in numerous states. Affordable housing has never been more vital.

The Native Advisory Council launch included a full day of mapping out the priorities and experiences of Native Americans, and articulating what a successful partnership might look like among the intermediaries and their member organizations working directly in affordable housing development and finance.

"Enterprise brought us together," said Iwalani McBrayer, SCHHA housing non-profit chair. "The experiences shared by NCN and NAIHC [representatives] were exactly our experiences on our trust lands. Mahalo to Enterprise for taking this first step to see and empower our national native intermediaries, we all feel very blessed."

At the close of the day, SCHHA recognized Tony Walters, the outgoing Executive Director of NAIHC, as he departed Washington, D.C. and NAIHC to return to his homelands in Oklahoma.

Walters has been a unifying figure nationally in the field of native housing, especially on the near 26-year-old NAHASDA law, grounded in self-determination. SCHHA presented Walters with an 'umeke carved from native hau wood, also crafted into cordage for canoe voyaging symbolizing unity and the impact of Walters' leadership of NAIHC and in Washington, D.C. ■

Robin Puanani Danner is the elected chair of the Sovereign Council of Hawaiian Homestead Associations. She grew up in Niumalu, Kaua'i, and the homelands of the Navajo, Hopi and Inuit peoples. She and her husband raised four children on homesteads in Anahola, where they continue to reside today.

Timing Isn't Everything



By Logan Freitas

As a Real Estate Professional, the question I get asked most often is "When is a good time to buy?" The answer is simple but also intimidating: "when you can afford it."

For local families, affordability in Hawai'i is quite the oxymoron. But my mission is not to complain about what could be, my mission is to find a way. With recession talk on the rise, "timing the market" is ringing once again. The cost to own in Hawai'i is high, but is the cost of waiting higher? Let's discuss.

Did anyone else think the real estate market would crash at the start of the pandemic? Me and my colleagues sure did! This was a strong hypothesis – loss of jobs, stimulus checks, rising costs of goods, etc. All valid reasons for buyers to wait.

Then, against my prediction, the 2021 market took off like a rocket, with approximately 60% of homes selling for over the asking price – some hundreds of thousands of dollars over. While that was frustrating for buyers, the silver lining was that interest rates were historically low. Once again, many buyers decided to wait in hopes the prices would come down. Fast forward to the present day, and those people were right – there has been a cooling of the market and prices are coming down. Problem

is, with interest rates going up, the cost of waiting continues to pile up.

According to historical data provided by the Honolulu Board of Realtors, since 1985 there have been two years in which Hawai'i median sales price decreased by more than 5%. In that period, there have been nine such years where the median sales price increased by over 10% (2021 increased a whopping 19.3%).

Let's not sugarcoat it – the current market is rough!

High interest rates are really affecting purchasing power. Inventory is still low as potential sellers are holding off from listing. So, is there any good news? Always.

Fewer buyers mean fewer bidding wars. The chance of getting good homes at asking price, or even a little below, is a real possibility that we haven't seen in a few years. Creativity can win the day – work with a professional team who will get creative with things like financing strategy and "rate buy-downs."

I truly believe there is a time for everyone to succeed in this market. Will prices come down? Maybe. Will rates go up? Maybe. We cannot control what will happen – only the market can do that. And the market waits for no one. ■

CENTURY 21
iProperties Hawaii

Logan Freitas is a Realtor with Century 21 iProperties Hawaii. He is state certified and specializes in buying, selling and development. His passion is to help locals afford Hawai'i. Contact him at loganfreitas1@gmail.com, 808.284.5585 or IG: @keepinghawaiihome.

Creating Radical Knowledge to Advance Native Hawaiian Wellbeing



By Pālama Lee, Ph.D.

In 1909, Queen Lili'uokalani created her trust for the wellbeing of children of Hawai'i. The Lili'uokalani Trust (LT) has taken bold steps to end the cycle of poverty by promoting thriving through its transformative programs, systems change efforts, and community collaborations. Walking alongside these programs is research and evaluation to help us make data informed decisions while advancing research to understand our impact to achieve our strategic vision.

LT's research on Native Hawaiian (NH) wellbeing is a counterbalance to typically Western frameworks that normalize Euro-American perspectives, experiences, and values. For too long, public and private systems that report data on NHs paint a grim picture of what is not working, and sometimes worse, suggest something inherently deficit about NHs.

Puanani Burgess, a Wai'anae kupuna, reminds us to, "move beyond the ue wale nō, the sad and awfulizing stories about Hawaiians and look for the hope," by searching for and describing positive trends in the data and reauthoring our narrative.

In 2017, LT partnered with Kamehameha Schools, the Office of Hawaiian Affairs, Consuelo Foundation, and others to gather a community of disruptive thinkers to talk-story about wellbeing grounded in a NH worldview.

After two days, Kūkulu Kumuhana emerged as a holistic, relational wellbeing framework with six dimensions: 1) Ea – self-determination; 2) Āina Momona – healthy and pro-

ductive land and people; 3) Pilina – mutually sustaining relationships; 4) Waiwai – ancestral abundance and collective wealth; 5) 'Ōiwi – cultural identity and native intelligence; and 6) Ke Akua Mana – spirituality and the sacredness of mana.

Since 2017 we have socialized Kūkulu Kumuhana at gatherings, shared it at Hawai'i and national conferences, and deepened our understanding of how it frames research and evaluation within NH contexts to advance radical knowledge about NH wellbeing. Our recent July 29 gathering at Kaiwakiloumoku at Kamehameha Schools drew almost 90 community members who engaged with these dimensions through hands on experiences with NH traditional cultural practitioners and generated new insights on how the dimensions advance wellbeing for NHs. We even had a surprise hō'ike by Ulu A'e kamali'i who offered a chant about Kūkulu Kumuhana.

As we navigate toward ancestral abundance, a few key learnings from Kūkulu Kumuhana have shown us that advancing NH wellbeing must:

- privilege NH ways of doing, being, and knowing
- be grounded in the presence and wisdom of our kūpuna
- include diverse community perspectives, and
- advance the ea of NH 'ohana and communities while pushing against colonial and oppressive narratives about us. ■

For information on Kūkulu Kumuhana visit <https://onipaa.org/research-and-evaluation>.

Pālama Lee is blessed to work for LT for 11 years. His kūpuna, the Pe'elua 'ohana come from Kamalō, Moloka'i, and the Kalamā 'ohana from Kaupō, Maui. He is a clinical social worker and has his Ph.D. in Social Welfare. Pālama is LT's director of Research and Evaluation.

'O Makawahine ke Akua Pā'ani o ka Makahiki



Na Kalani Akana, Ph.D.

E nā kānaka o Hawai'i mai ke one wali o Hilo ā i ke one pūpū o Nī'ihau, aloha nui kākou. Ua 'ike anei 'oukou i nā ki'i kupanaha o nā mea makamae Hawai'i i kā'ana 'ia ma nā kahua pāpaho pili kanaka e kekahi mau kānaka i hele i ko Beretania Hale Hō'ike'ike ma 'Okakopa? Inā hahai 'oe iā Kumulā'au me Haunani Sing ma Alopuke (FB), ua 'ike paha 'oe i kā lāua mau poka ho'olaha hoihoi. Ua hō'ike 'ia ma o nā ki'i i ka 'ike kupanaha, kuli'u a kūkonukonu o nā kūpuna o ka wā i hala. Po'okela i'o nō kā lākou hana!



(Ki'i 1, left) Nā kaula hulu wīwī o Makawahine. (Ki'i 2, right) Ke kanaka e ho'opa'a ana i ka ihe me ka huhui kaula hulu e like me kā Matthison i kākau ai. - Mahalo: Trustees of the British Museum.

Ua kono 'ia 'o Sing mā e ko Beretania Hale Hō'ike'ike e hele mai e hō'oi'a i'o i ka 'ike e pili ana i nā koehana mea makamae i loko o kā lākou ho'ili'ilina Hawai'i. Na lāua ke kuleana e nānā i nā mea i hana 'ia me ka 'ie'ie e like me ka hīna'i a me ke akua hulu. Ua ho'ohihi 'ia ka maka o ka mea kākau nei i kekahi poka ho'olaha Alopuke a Kumulā'au i kau punaeweale ai o kekahi huhui kaula kohu lei hulu wīwī (Nānā iā Ki'i 1) a me ke ki'i o kekahi kāne e ho'opa'a ana i kekahi ihe laumeki me kēlā huhui kaula hulu e lewalewa ana mai ka 'āi o ka ihe (Nānā iā Ki'i 2). 'O ko'u mana'o mua nō ia i ka'u nānā 'ana i kā ia ala poka hō'ike,

"Uao. 'o Makawahine paha kēlā!"

Wahi a Kelou Kamakau (Kamakau Nui), 'o Makawahine kekahi akua pā'ani. Ua kākau 'o ia ma Ka'awaloa, Kona Hema: Alaila makemake ae la ke alii i aha momoko, a hele mai la na kanaka a nui loa, a me na wahine a nui loa, a hele mai la ke kauwahi akua paani o Lono, Makawahine kona inoa; a kani mai la ka pihe a na kanaka, a me ua wahine akua paani nei e hooluolu ana i ka naau o na kanaka i nui ka hoihoi o lakou, a kahiko mai la na wahine, a me na kanaka a pau loa, a mokomoko iho la na kanaka a me na wahine. (Kamakau, ma Hōnaka 6:43).

A ha'alele 'o Lonomakua ke akua loa mai ke kahua mokomoko o ke ahupua'a, huli kona maka e nānā i nā kānaka e mokomoko ana ma ke kahua. Noho ke akua pā'ani, ka wahine akua pā'ani. 'O Makawahine nō ia.

'A'ole i 'ike le'a 'ia inā ua ho'ohana 'ia nā kaula hulu no Makawahine. Ua kākau 'ia ma ka puke ho'omana'o a Gilbert F. Matthison, kekahi kānaka no 'Eulopa i hele mai i Hawai'i e hō'ili'ili i mau mea waiwai, ua pili nā kaula hulu i ke Akua 'Auana ("Wandering God"). 'O Lono wale nō kēlā. Wahi āna, ua hele ke kanaka me ka ihe nona ka huhui kaula hulu a hoakai 'o ia i ka ihe i mua o kekahi ki'i no Kapena Kuke [Lono]. 'O kāna hana ka hehu 'ana i nā kānaka i ke ala huaka'i.

'Oiai 'a'ole mōakāka inā 'o Makawahine nō ia, ua hō'oi'a 'o Matthison i ka pilina o ka huhui kaula hulu i ka Makahiki no ka mea, ua huaka'i 'o Lono ma ke kau Makahiki wale nō. Inā 'o Makawahine ka huhui, 'a'ole 'o Makawahine, ua ho'omaka 'ia nō kekahi noi'i kuli'u i ke kumu o ka huhui kaula hulu. No kekahi, 'o ia ka manawa mua a kākou i 'ike ai i ua mea makamae la. A, ua hō'ike 'ia nō ho'i ma o kēia mau ki'i i ka no'eau one'ula o nā kūpuna. Aloha kākou. ■

Kalani Akana, Ph.D., is a kumu of hula, oli and 'ōlelo Hawai'i, and a research analyst at the Office of Hawaiian Affairs. He has authored numerous articles on Indigenous ways of knowing and doing.

To read an English translation of this article, go to kawaiola.news

Lama and Hulumoa

Ka Māuiki'iki'i o ka Ho'oilō (The Winter Solstice)

By Bobby Camara



Lama, decorated with liko lama and *K. remyana*, thrives in dry lavalands. - Photo: KPT



K. complanata, shown growing on olopuā, has wide flat stems. - Photo: Karl Magnacca



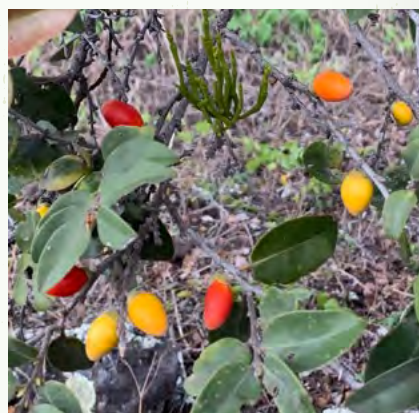
Tender leaves of liko lama remind us of liko manakō. - Photo: Forest and Kim Starr

As the sun turns northward on the winter solstice, we look forward to increasing hours of light. Lama or Ēlama (*Diospyros sandwicensis*), our endemic ebony, is associated with light and enlightenment. Among ritual uses, a block of its wood wrapped in kapa dyed with 'ōlena is included on some traditional kuahu hula (hula altars). Male and female trees are separate, though both host hulumoa (or kaumahana), our mistletoe (*Korthalsella* sp.).

Whether endemic or native, our six species of hulumoa are parasitic, and also inhabit other endemic trees such as koai'a, 'ōhi'a, 'ōpiko, olopuā, and koa.

Rounded dark green crowns of lama punctuate its home in dryland or moist forests, while bronze-colored liko, and

bright red or yellow fruits add flashes of color. Hua lama are edible, but unripe ones are surprisingly tart, like those of its cousin persimmon. ■



P'oi (hua lama) up to an inch long punctuate branches. Red fruits are ripe. - Photo: PB



Water protectors from more than a dozen organizations gathered at the Makalapa Gate entrance of INDOPACOM on Nov. 20 to observe the one year anniversary of the jet fuel leak at Kapūkaki (Red Hill) and to deliver an "eviction notice" to the U.S. Navy. - Photo: Rebekah Garrison

Water Protectors Serve the U.S. Navy an "Eviction Notice"

On Nov. 20 – the anniversary of the 19,000 gallon Red Hill fuel spill that led to the poisoning of thousands – water protectors from across the island presented an "eviction notice" to Navy leaders, noting that, for decades, the actions of the U.S. Navy and the Department of Defence (DoD) have threatened and harmed the lands, waters and people of Hawai'i.

Prior to presenting the notice, water protectors gave out hundreds of ice pops and informational brochures to families shopping at the Navy Exchange.

People on the Navy's water system need to be informed that there are still health and contamination issues," said Wayne Tanaka, Sierra Club of Hawai'i executive director. "We want these families to understand that we are all connected. We all need water, and we all need to take care of each other – as well as these islands we are blessed to call home. That is what today is all about."

Water protectors expressed alarm that the Navy has not acknowledged the emergency nature of the continued presence of 104 million gallons of fuel just 100 feet above O'ahu's Sole Source Aquifer. They also cited disappointment in the Navy's refusal to hold public meetings to receive and respond to community concerns.

Documenting Cultural Context and Pandemic Response

Last month the Native Hawaiian & Pacific Islander Hawai'i COVID-19 Team (NHPI 3R) and the Hawai'i State Department of Health (DOH) announced the release of a new report:

"COVID-19 Vaccination Experiences and Perceptions among Communities of Hawai'i."

The report, a collaboration of the DOH and community and academic researchers, examines the COVID-19 vaccine effort in Hawai'i to better understand successful strategies and identify lessons learned. The report offers insight into creating equity and access for underserved and marginalized communities.

Improvements to public health emergency response in Native Hawaiian and Pacific Islander (NHPI) communities are recommended – such as fostering collaborative partnerships and trusted community messengers; ensuring transparency and diverse representation in decision-making and resource allocation; and prioritizing in-language services, cultural values, and traditional practices.

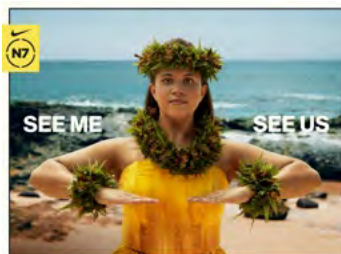
Following a series of interviews, the emerging themes highlighted the impacts of colonization that have led to health disparities and inequities: degradation of natural resources, urbanization fueled by consumerism, introduction of foreign diseases, systemic changes in social and economic systems, and generational traumas.

This report recognizes the uneven burden borne by NHPI communities, identifies the root causes of those disparities, and offers valuable insight into improving access and equity for underserved and marginalized communities.

To read the report go to: <https://health.hawaii.gov/coronavirus-disease2019/files/2022/11/Full-Report-COVID-19-Vaccination-Experiences-Perceptions-among-Communities-of-Hawaii%CA%BBi.pdf>.

NEWS BRIEFS

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Lopes Will be the First
'Ōiwi Face of Nike7

Pi'ikea Lopes is the new face of the Nike N7 collection. - Photos: Nike

UH Mānoa recently announced that Pi'ikea Kekihenelehuawewehiiekau'ōnohi Lopes, a graduate student and the reigning Miss Aloha Hula, will be the new face of the Nike N7 Collection.

"It's nice being noticed by a globally known brand wanting to feature Hawai'i and acknowledge hula as a sport," said Lopes.

The Nike N7 Collection seeks to celebrate "Indigenous communities through footwear and apparel offerings and honors various Indigenous cultures and traditions," according to Nike.

Lopes is the first Native Hawaiian to be featured with this collection.

Nike's production crew traveled to O'ahu in September for a photoshoot with Lopes at Mākaha Beach and Nike officials expressed to Lopes their appreciation for her authenticity and commitment to ensuring the campaign was culturally appropriate.

Lopes has a BA from UH Mānoa in 'ōlelo Hawai'i and is currently working on a master's degree in teaching. She is currently

Culturally Rooted Accelerator Program
for Native Hawaiian Businesses

Purple Mai'a Foundation has announced the launch of Mālama Design Studio (MDS) with support from a \$498,660 Community Grant Award for Economic Stability from the Office of Hawaiian Affairs. The program will select and support 20 Native Hawaiian business owners over two years by implementing Purple Mai'a's in-house MDS team to ho'olana (propel) their companies to the next level.

The MDS creative team will spend nine months guiding the companies through design-thinking processes rooted in Hawaiian culture to evaluate revenue models and implement technology solutions aimed at scaling each business. The accelerator will provide branding, marketing, website development, UI/UX, SEO, and business strategy services to develop a network of Kānaka Maoli businesses working together across the pae 'āina to cultivate waiwai (community wealth) for our islands.

"Mālama Design Studio is incredibly excited to partner with local, talented Kānaka Maoli entrepreneurs to pursue Hawaiian economic acceleration and to create a more fertile ecosystem," said MDS Managing Director Keoni DeFranco. "Our intention is to build a coalition of Kānaka-owned businesses working together to create local, high-wage jobs and steer Hawai'i towards self-sufficiency. This is merely the beginning of a deep economic and systemic shift on our shores. This is a kāhea for aloha 'āina and regenerative revenue models focused on sustainability."

MDS seeks companies that are majority Native Hawaiian-owned, early stage, revenue-generating, and based in Hawai'i. Businesses should also participate in the core markets of Hawai'i's economy: tech, health and wellness, food systems, clean energy, fashion, and education. "Most importantly, MDS seeks entrepreneurs focused on social impact, aiming to strengthen and empower our lāhui. We must always be thinking forward to the next seven generations and leave behind a better future for our kēiki," said DeFranco.

Mālama Design Studio is now accepting applications at: <https://purplemaia.org/innovation/ventures/mds/>. Selected companies will be notified by March 1, 2023.

a student teacher at Roosevelt High School where she teaches 'ōlelo Hawai'i to first- and fourth-year students.

KOKO Awarded Grant for
Ulu Laukahi Project

Kīpuka o ke Ola (KOKO) has been awarded a three-year Administration for Native Americans grant of nearly \$1.5 million for its Ulu Laukahi Project (ULP).

"Native Hawaiians disproportionately struggle with chronic disease and mental health conditions. This federal grant acknowledges this struggle and assists us with the financial capacity to address this health disparity," said KOKO CEO Dr. Claren Kealoha-Beaudet.

KOKO is an Independent

Rural Health Clinic located in Waimea on Hawai'i Island with a mission to ensure that "Native Hawaiians living in North Hawai'i will enjoy the highest quality of comprehensive healthcare from prenatal to end of life."

The Ulu Laukahi Project aims to improve the health of 240 Native Hawaiians by one clinically significant level in two of five chronic disease conditions to mitigate obesity, hypertension, diabetes, depression and anxiety that contribute to premature death.

They want to do this by educating, inspiring and assisting program participants to successfully integrate healthy habits into their daily lives and to pass those healthy habits to the next generation of their 'ohana. The

program will provide the necessary tools to participants to encourage long-term changes in their health and wellbeing.

Reelitz Named Compass
CFO

Kalani Reelitz

Compass, Inc., a leading tech-enabled real estate brokerage, has announced the appointment of Kalani Reelitz as its new Chief Financial Officer (CFO). As CFO, Reelitz will be responsible for all aspects of the company's financial operations and will focus on building sustained profitability and free cash flow generation.

Reelitz is a graduate of Kame-

hameha Schools and joins Compass after nearly 20 years of finance, business and operational experience across the real estate and retail industries, serving in several senior financial and business leadership roles at Cushman & Wakefield Americas including CFO and chief operating officer.

"Kalani is a strong leader with a deep understanding of the real estate business," said Compass CEO Robert Reffkin. "The combination of Kalani's operational excellence and financial discipline will be an incredible asset as we accelerate our path to profitability."

"I could not be more excited to join the team at Compass at this critical time in the company's journey to profitability," said Reelitz. "Compass has accomplished amazing things in its first decade, becoming the largest brokerage in the country by sales volume and joining the Fortune 500. I am excited to be a part of the next chapter of growth and success with this team."

Reelitz has a BA in business administration and an MS in accounting from Loyola University Chicago.

Agreement Reached
to Protect Endangered
'Ua'u

The Grand Wailea Resort on Maui has implemented protective measures, including reducing lighting, to help protect the endangered 'ua'u (Hawaiian petrel). The agreement, finalized on Oct. 21, resolves an Endangered Species Act (ESA) case brought by Conservation Council for Hawai'i and the Center for Biological Diversity, represented by Earthjustice.

'Ua'u is a native seabird that is considered endangered under the federal ESA and Hawai'i state law. It travels thousands of miles across the Pacific to forage for squid and other marine life, but Hawai'i is the only place in the world where the 'ua'u breed,

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NEWS BRIEFS

Continued from page 26

with adults returning to nest at the same site where they fledged after spending the first six years of their lives at sea.

The largest surviving nesting colony exists on the volcanic slopes of Haleakalā, where the birds dig burrows in the rocky soil.

Fledgling 'ua'u leave their nests for their first flight to the sea from mid-September to mid-December. Some birds are attracted to and disoriented by artificial lights, circling the lights until they fall to the ground from exhaustion – or strike other human-made structures. Once grounded, it is difficult for 'ua'u to take flight, leaving them highly vulnerable to predators, dehydration, and starvation.

This agreement resolves the conservation groups' lawsuit filed in Feb. 2022.

'Ōpelu Point Purchased for Conservation



'Ōpelu Point in Kīpahulu, Maui, will be protected into perpetuity. - Photo: Courtesy

Hawai'i nonprofit Kīpahulu 'Ōhana, Inc., announced the acquisition of a 9.5-acre coastal property known as 'Ōpelu Point in Kīpahulu, Maui. The parcel will be protected as conservation land in perpetuity, in partnership with the County of Maui and the Hawai'i Land Trust (HILT).

The Office of Climate Change, Resiliency, and Sustainability (CCRS) awarded a grant of \$2.5 million from the Open Space, Natural Resources, Cultural Resources, and Scenic Views Preservation Fund to Kīpahulu 'Ōhana for the acquisition of 'Ōpelu Point.

The property overlooks Lelekea Bay – an important location for managing the proposed Kīpahulu Moku Community-Based Subsistence Fishing Area (CBSFA). Lelekea Bay is a traditional spot for harvesting akule (big-eyed scad), but the area is exhibiting the negative effects of unmanaged recreational use.

'Ōpelu Point is adjacent to a another 9-acre parcel managed by Kīpahulu 'Ōhana through a state lease. It will expand the 'Ōhana's existing cultural, agricultural and shoreline programs to encompass both properties.

The 'Ōpelu Point conservation easement marks HILT's 50th conservation easement. HILT will monitor the property in perpetuity to guarantee conservation easement restrictions are followed.

"Hawai'i Land Trust is honored and humbled to partner with Kīpahulu 'Ōhana and the County of Maui to ensure 'Ōpelu Point will serve as a food basket for Kīpahulu families and the greater community forever," said Shae Kamaka'ala, director of 'Āina Protection for HILT.

Transient Accommodation Caps Bill Passes

The Maui County Council has passed Bill 159, FD2 (2022), amending the comprehensive zoning ordinance to establish lower transient accommodations caps.

This legislation was introduced by Council Vice-Chair Keani Rawlins-Fernandez, who said it is the culmination of well-considered solutions that resulted from the Tourism Management and Economic Development Temporary Investigative Group last year. Rawlins-Fernandez said that Bill 159 establishes a point-in-time freeze on all existing short-term-rental uses and creates a regulation prohibiting camper-van vacation rentals on public property.

"Since I got onto the council nearly four years ago, residents

made abundantly clear that they felt inundated by the sheer number of people visiting Maui," said Rawlins-Fernandez. "The county is limited in its jurisdiction to control tourism – for example, we cannot limit the number of planes flying here – but we can limit the number of lodging units, disincentivize the proliferation of vacant second homes, and prohibit camper vans used as vacation rentals on public land."

For more information visit mauicounty.us/agendas/ or contact the Office of Council Services at (808) 270-8008.

Lopez Becomes Youngest Female HAM Radio Operator in Hawai'i

Alohalani Lopez, a 16-year-old junior at Hakipu'u Academy Public Charter School in Kāne'ohe, recently passed the Federal Communications Commission (FCC) Amateur Radio Technician test. She is now Hawai'i's newest member of the Ham Radio Community and the youngest female licensed operator in the pae 'āina.



Alohalani Lopez

Ham refers to amateur radio – a popular hobby that allows people to communicate with others all over the world without the internet or cell phones. More than a social activity, ham radio can be a lifeline in a crisis. All amateur radio

operators must pass an exam for the FCC license to operate on radio frequencies known as "amateur bands."

Lopez became interested in ham radio after her uncle, a ham radio user, moved to Idaho. "He did not own a phone. Whenever we needed to contact him we had to call a friend who relayed our messages to him over ham radio," she said.

Concerns that her family would not be able to communicate in the event that telephone lines and cellphone towers are damaged in a severe weather emergency – such as a hurricane – prompted Lopez to pursue a license. "As a licensed amateur radio technician I can legally assist in communication during emergencies."

It took her about two months to complete certification training and study for and pass the exam. Lopez is currently studying for the FCC's General Class License.

Play Akamai; Be Akamai

A new board game dedicated to uplifting Hawai'i is now available just in time for the holidays. Akamai is described as "a game of wit, knowledge and humor" wherein players answer questions about Hawai'i language, traditions, history, sacred places and popular culture to earn points and claim victory.

Akamai encourages cooperative relationships and is designed for everyone, from keiki (age 8+) to kūpuna and is for all



people who are interested in Hawai'i, Hawaiian culture and our diverse cultural communities. Game components and strategies reflect a Hawaiian narrative of Aloha Akua, Aloha Kanaka, Aloha 'Āina – Divine grace, human compassion and devotion to the earth.

The board game is the newest addition to EA Hawai'i's educational repository. Akamai was conceived by Pūlama Collier as a learning and teaching tool. From Maui, Collier is a scholar, educator, philosopher, artist and founder of 'Uthane Designs.

It is available for purchase at Native Books, Arts & Letters Gallery and Nā Mea Hawai'i on O'ahu, at Kahua o Mali'o on Maui, at Hawaiian Force on Hawai'i Island, and online at www.playakamai.com. It retails for \$88.

EA Hawai'i is a grassroots movement for Indigenous higher learning dedicated to "radical collaboratin, mutual emergence, and the power and purpose of a'o aku, a'o mai – by my actions, teach my mind." ■



Aloha Kalikimaka
and Happy New Year!
From our Ohana to yours.



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The Value of Lōkahi

Adapted from the speech I presented at the AHCC convention in November

Since being elected Chair in December 2020 I have preached the value of lōkahi, of working together in unity toward a common goal. We can accomplish so much more with our collective impact.

We carry the wisdom of our ancestors and lessons from our ali'i. As we celebrate this 63rd annual convention of the Association of Hawaiian Civic Clubs, let us remember that it was Prince Kūhiō who believed that the future of the Hawaiian community could only be protected through an organized effort by Hawaiian leadership.

This year's convention theme, "Mōhala i ka wai ka maka o ka pua – unfolded by the waters are the faces of the flowers," refers to thriving people found where living conditions are good. The Office of Hawaiian Affairs (OHA) is advancing its efforts to better the conditions of the Native Hawaiian people by:

- Beginning year three of our 15 year Mana i Maui Ola Strategic Plan focusing on the needs of our people in education, health, housing and economic stability on a foundation of strengthened 'ohana, mo'omeheu and 'āina.
- Implementing a new governance structure and policy framework.
- Reorganizing the agency to reduce overhead, streamline operations and redirect resources to our beneficiaries and communities.
- Increasing our grant awards from \$6 million in 2006 to \$16 million in FY 2022; our overall two-year fiscal biennium budget for grants and scholarships has been set at \$30.2 million.
- Publishing 18 years of financial statements and audit information on our website, plus three years of single audits of OHA's Native Hawaiian Revolving Loan Fund in the interest of financial transparency.
- Completing the updated CLA – OHA and LLCs contracts and disbursements.
- Continuing to litigate mismanage-



**Carmen
"Hulu"
Lindsey**

Chair,
Trustee, Maui

ment of the wahi pana of Maunakea.

- Preparing OHA for a greater role in matters of military engagement including the expiration of military leases in areas like Pōhakuloa.
- Raising issues regarding the State's responsibility to protect iwi kūpuna and sacred sites, and support island Burial Councils via our Compliance and Enforcement unit.
- Welcoming the affirmation of the federal government's

trust responsibility to Native Hawaiians including the recent announcement of a formal consultation policy with Native Hawaiians.

- Moving forward to revitalize our 30-acre waterfront property in Hakuone (formerly Kaka'ako Makai) to strengthen and diversify our endowment. We are assembling a Hawaiian-led, in-house advisory team to oversee community meetings. We hope that a thoughtful, data-driven community-based approach to doing what is pono for our people will engage the public and win their support.

We Hawaiians must work together in lōkahi to better the lives of all our people. OHA is trying to model this in multiple ways. For example, OHA is one of 60 organizations on the Native Hawaiian and Pacific Islander Response, Recovery and Resilience team that is leading the fight against COVID-19 under the leadership of Dr. Sheri-Ann Daniels and Dr. Keawe Kaholokula.

Additionally, in FY 2021, OHA's Grants Program provided funding to more than 80 Hawai'i-based nonprofits that serve the lāhui in ways that align with our strategic plan. We are proud to partner with so many outstanding organizations.

And we have created a platform in our print and online publication, *Ka Wai Ola*, to highlight the news and accomplishments of other Hawaiian-serving organizations.

This is a new day at OHA and we will continue to seek excellence, continue to kūlia i ka nu'u, continue to ho'omau until we are satisfied that we have created the type of agency that the Native Hawaiian community deserves. ■

OHA's Ocean Policy Meetings and 2022 Year End Review

As your OHA O'ahu Island Trustee and Chair of the Beneficiary Advocacy and Empowerment Committee, I had the pleasure of attending both of the well-attended OHA Ocean Policy meetings held on O'ahu at He'eia State Park and at the Nānākuli Public Library. OHA also held Ocean Policy meetings across the pae 'āina and online to gather input from our beneficiaries and the community to help bring forward OHA's goal to create innovative and effective ocean policies that reflect our cultural values and traditions and that can surpass the current global standards of practice.



Trustee Akaka and her 'ohana at the OHA Ocean Policy Meeting at He'eia State Park in Kane'ohe. - Photos: Courtesy

OHA will now compile everyone's mana'o which will then guide our Advocacy Team to come up with policies and guidelines that OHA will follow to ensure that the ocean surrounding our Hawaiian Islands is healthy and thriving for future generations to come.

Furthermore, the BAE Committee passed two resolutions earlier this year supporting Community Based Subsistence Fishing Area (CBSFA) Designations and Rules for Miloli'i, Hawai'i and Kīpahulu, Maui. Guidelines for CBSFAs include a mixture of gear restrictions, bag limits and seasonal closures which enable better care and restoration for the ecosystems that have provided sustenance for Native Hawaiians and our Hawai'i community.



Kaleihikina Akaka

Trustee,
O'ahu

The historic passing of OHA's Public Land Trust (PLT) Bill is truly a highlight! I am incredibly proud of our diligent and collaborative work throughout the year, and prior, successfully advocating to receive more of the amount due to OHA for our beneficiaries. Mahalo nui to our community that advocated and testified in support of our PLT Bill. This is not just a win for the Office of Hawaiian Affairs, this is a monumental win for our Hawaiian people so that we can

provide more funding and additional services within our Hawaiian community in alignment with our strategic plan.

Next year there will be a renewed focus to activate OHA's Kaka'ako Makai property and I humbly ask for your support again in the 2023 Hawai'i State Legislative Session. OHA has recently begun its advocacy efforts for Kaka'ako Makai by attending and presenting at the 2022 Association of Hawaiian Civic Club Convention. It was uplifting to receive support from stakeholders and our civic clubs from the State of Hawai'i along with civic clubs from the continent. We continue to ramp up our efforts going into next year's Legislative Session to unlock the full potential of our lands.



(L-R) OHA board Chair Carmen, "Hulu" Lindsey, Trustee Akaka and OHA CEO Dr. Sylvia Hussey celebrate the passing of the PLT Bill at the Hawai'i State Capitol.

I wish you the very best during this holiday season. Enjoy the precious time that is shared with 'ohana and friends as we recharge and get ready for another busy and exciting year! Mele Kalikimaka a Hau'oli Makahiki Hou! ■

Evidence of Fraud, Waste, and Abuse at OHA from 2012-2016

A forensic review performed by auditing firm Plante Moran has identified evidence of fraud, waste, and abuse related to 22 financial transactions, worth over \$7 million, made by the Office of Hawaiian Affairs (OHA) from 2012 to 2016. This evidence confirms my concerns about what was going on within OHA at that time. That is largely why I sought to become a trustee and called for an independent review of OHA's financial transactions.

In 2017, my first major action in office was spearheading the Clifton Allen Larsen (CLA) independent review of OHA's financial transactions from 2012 to 2016. In 2019, CLA reported their findings which included 38 "red flag" transactions. These findings showed "indicators" of fraud, waste, and abuse. At the beginning of 2022, OHA contracted with Plante Moran, a forensic auditing firm, to determine whether the 38 red flag transactions had actual "evidence" of fraud, waste, and abuse.

Most of the evidence that Plante Moran found and relied on to make their determinations were based on the collection of emails and an analysis of supporting documentation. Specific individuals, such as former OHA staffers and former members of OHA's administration in addition to individuals from specific vendors, were referenced in regard to the fraud, waste, and abuse.

Here is a brief overview of some of Plante Moran's findings:

1. Akamai Foundation: OHA awarded a grant to the Akamai Foundation worth roughly \$2.6 million. OHA may have violated contract policies, a potential breach of fiduciary duties related to contract oversight may have occurred, and funds were disbursed without supporting documentation. Plante Moran referenced a former OHA CEO related to this transaction.

2. WCIT Architecture: OHA contracted with WCIT Architecture in the amount of \$2.9 million. Funds were disbursed without appropriate documentation and a potential conflict of interest



Keli'i Akina, Ph.D.

Trustee,
At-large

between a member of WCIT Architecture and a former OHA Trustee were referenced by Plante Moran.

3. 'Aha Kāne: OHA awarded a grant worth \$200,000 to 'Aha Kāne. Irregularities were found in the grant process, and a potential conflict of interest between 'Aha Kāne, a former OHA staffer and a former OHA CEO may have occurred. 'Aha Kāne was founded by a former OHA CEO prior to that individual becoming CEO at OHA.

There was no documentation to confirm expenditures, false statements were made by 'Aha Kāne members to grantors, and false statements were made by a former OHA CEO to the State Ethics Commission, as documented by Plante Moran.

4. SWAY: OHA contracted with SWAY in the amount of roughly \$294,000 despite not having approval from OHA's Trustees. OHA staff also expressed concerns about the contract not going through the appropriate procurement process. A potential conflict of interest between a former OHA CEO and a member from SWAY may have occurred, as referenced by Plante Moran.

If you would like to read more about the 22 transactions of fraud, waste, and abuse reported by Plante Moran, I have prepared a detailed summary titled "Red Flags 2: A Summary and Analysis of Plnte Moran's Evidence of Fraud, Waste and Abuse at OHA."

OHA Trustees have taken a historic step toward greater transparency and have implemented significant reforms. Now it is time to go even further toward complete accountability. Individuals guilty of criminal activity must be brought to justice, and valuable funds taken from the Hawaiian people must be recovered.

On the bright side, OHA is today a totally different place than it was from 2012 to 2016. Looking back, there was a culture that made it easy for fraud, waste, and abuse to occur. That culture is no longer here. ■

To read "Red Flags 2" go to: https://drive.google.com/file/d/1v1Cv55kogQ9M_Kt_d7UDzUhhIvsilIfw/view

**CULTURAL IMPACT
ASSESSMENT -
HĀNA HEALTH
SPECIALTY CLINIC**

Under the direction of the Health Resources and Services Administration (HRSA), Hāna Health is seeking comment for the construction of the Hāna Health Specialty Clinic. The 1,900 SF specialty clinic is located on TMK (2) 1-4-003:022 and will expand medical services for the Hāna community. The project will utilize federal grant funding. Therefore, the project must be reviewed as a federal undertaking under the National Historic Preservation Act (NHPA). This notice of consultation is authorized by the HRSA for the applicant to initiation the Section 106 Consultation process. A “no adverse effect” determination is anticipated.

Hāna Health is seeking consultation with Native Hawaiian Organizations that have knowledge of cultural uses or practices in the project area or general vicinity; or may know of historic properties that may exist. If you have and are willing to share such information, please contact Pi'ilani Smith at piilanis@g70.design, by phone at (808) 441-2142, or via post at 111 S. King St., Suite 170, Honolulu, HI, 96813.

**CULTURAL IMPACT
ASSESSMENT NOTICE:
KO'OLAULOA AND
KO'OLAUPOKO DISTRICT**

Honua Consulting, LLC, on behalf of AECOM, is conducting a cultural impact assessment (CIA) for the Proposed Kamehameha Highway – Windward Coast Shoreline Mitigation Project, TMK: (1) 4-9, 5-1, and 5-3 various plots and parcels. The State of Hawai'i Department of Transportation (HDOT) is developing mitigation solutions to ocean-wave erosion and undermining of Kamehameha Highway along portions of the windward O'ahu coastline. The

project area generally extends from Hau'ula Homestead Road (Hau'ula town) to Kualoa Point. Most of the project area is within the Ko'olauloa District; a short section extends into Ko'olau-poko District. Honua Consulting is seeking consultation with practitioners, Native Hawaiian Organizations, stakeholders, and other individuals. Specifically, consultation is sought on a) historic or existing cultural resources that may be impacted by the proposed project, b) historic or existing traditional practices and/or beliefs that may be impacted by the proposed project, and c) identification of individuals or organizations that should be sought out for consultation. Individuals or organizations interested in participating can contact Honua Consulting at community@honuaconsulting.com or (808) 392-1617.

**CULTURAL IMPACT
ASSESSMENT NOTICE:
PI'ITHONUA & PUNAHOA
2 AHUPUA'A, SOUTH
HILO DISTRICT**

Honua Consulting, LLC, on behalf of AECOM, is conducting a cultural impact assessment (CIA) for the Proposed Intersection Improvements at Waianuenue Avenue Project Pi'ihonua & Punahoa 2 Ahupua'a, South Hilo District, Hawai'i Island, TMK: [3] 2-3-003 & 004 Road Right-of-Way (ROW). The project consists of the construction and a roundabout and other traffic improvements at the Hilo Bayfront Highway's intersection with Waianuenue Avenue in Hilo, Hawai'i Island. Honua Consulting is seeking consultation with practitioners, Native Hawaiian Organizations, stakeholders, and other individuals. Specifically, consultation is sought on a) historic or existing cultural resources that may be impacted by the proposed project, b) historic or existing traditional practices and/or beliefs that may be impacted by the proposed project, and c) identification of individu-

als or organizations that should be sought out for consultation. Individuals or organizations interested in participating can contact Honua Consulting at community@honuaconsulting.com or (808) 392-1617.

CULTURAL IMPACT ASSESSMENT - PŌHAKU- LOA TRAINING AREA

The Department of the Army has prepared a Draft Environmental Impact Statement (DEIS) that analyzes the environmental and cultural effects of the proposed retention of up to approximately 23,000 acres of State-owned land at Pōhukuloa Training Area. The EIS is being prepared in accordance with National Environmental Policy Act (NEPA), Hawai'i Revised Statutes Chapter 343, and Hawai'i Administrative Rules Chapter 11-200.1. The project area is comprised of Tax Map Keys 4-4-015:008; 4-4-016:005; 3-8-001:013 & 022; and 7-1-004:007 in the ahupua'a of Ka'ōhe Mauka on the Island of Hawai'i. At a minimum, the EIS shall consider three (3) action alternatives and a no action alternative. A Draft Cultural Impact Assessment (CIA) has been prepared as part of the EIS. The CIA team continues to seek consultation with practitioners, Native Hawaiian Organizations, stakeholders, and other individuals. Specifically, consultation is sought on a) identification of an appropriate geographic extent of study, b) historic or existing cultural resources that may be impacted by the proposed project, c) historic or existing traditional practices and/or beliefs that may be impacted by the proposed project, and d) identification of individuals or organizations that should be sought out for consultation on the CIA. Individuals or organizations may complete the CIA survey online at www.surveymonkey.com/r/PohakuloaCIA or contact the CIA team at community@honuaconsulting.com or (808) 392-1617. ■

E nā ‘ohana Hawai‘i: If you are planning a reunion or looking for genealogical information, *Ka Wai Ola* will print your listing at no charge on a space-available basis. Listings should not exceed 200 words. OHA reserves the right to edit all submissions for length. Send your information by mail, or e-mail kwo@OHA.org. **E ola nā mamo a Hāloa!**

2022

KAHANAŌI – Plans are underway for a KahanaŌi Reunion during the 2023 summer. More details to follow after the holidays. Contact Walter KahanaŌi at 808-330-2188 or Jeanne KahanaŌi at 808-354-7365

KALEPONI – One year ago we had planned for a family reunion, but due to COVID-19 we had to postpone it to this year. Living descendants of William Kauahi Kaleponi, Kahia Kaleponi and Robert Kainoa Kaleponi - we would love for any of you to join our family reunion on Oct. 1, 2022, at Māili Beach Park. Please contact Kawai Palmer- kphulahaka@gmail.com or (801) 380-7508; James Millwood - millwooda001@hawaii.rr.com or (808) 292-1624; or D. Madriaga -catdee5454@gmail.com or (702) 767-7244.

LU'ULO'A-AE'A-MORTON-KALIMA – This is a kāhea to the descendants of Annie Meleka Lu'ulo'a and her three (3) husbands: Albert Kamaukoli Ae'a I, Sampson Pālama Ae'a Morton, and Paul Aukai Kalima. The 'ohana is planning a family reunion in the summer of 2023 and all direct descendants of

this bloodline are invited to attend this event. What: Aloha Kekahi i Kekahi 'Ohana Reunion; When: September 1-4, 2023, FOUR DAY EVENT; Where: Our Lady of Kea'au – Makaha, HI. The 'ohana requests all attendees to RSVP here: <https://www.surveymonkey.com/r/alohareunion2023>. Deadline to RSVP is February 28, 2023. For more information please contact Ronnette Abregano and alohareunion2023@gmail.com.

TITCOMB - Family Reunion for the descendants of Charles and Kanikele (Kamalenui) Titcomb. The date has been rescheduled to June 30-July 2, 2023 at Lōkahi Center, Waiʻanae, Oʻahu. Children are: Susan (Christian Bertelmann); Julius (Malia Kalaupuhupuhi, Sophie Houghtailing); Emma (August Dreier); MaryAnn (James Hall Fiddes or Feddes); Angeline (John Spencer); Louis (Hannah Sheldon); George Rufus (Caroline Mae Morteno); Hattie (Frederick Weber); and Kanikele. For more info or to kokua, contact: K. Nani Kawaa at titcombfamilyreunion@gmail.com or visit our ʻohana website titcombsofha.waii.com. ■

E kala mai...

In the article, *The Wind & The Reckoning: A New Feature Length Film Tells the Story of Ko'olau and Pi'ilani*, published in the November issue of *Ka Wai Ola*, the list of cultural advisors for the film was incorrect.

The cultural advisors for the film were:

Leina‘ala Fruean

Kauhane Heloca

Ka'ea Lyons

Na'auao Vivas





LIST OF OFFICES

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HOMES WITH ALOHA- Unique property in Papakolea one story 3 bedrooms + room with no closet used as an office, 2 baths, level lot with a warehouse like structure attached. Must see!. This is a leasehold property - Charmaine I. Quilit Poki (Realtor) (808) 295-4474. RB-15998 Keller Williams Honolulu RB-21303.

HOMES WITH ALOHA- Kula Maui 43, 168 sq. ft. lot with a 2, 816 sq.ft. unfinished home. Ocean views, wraparound lanai. \$590,000 Cash. This is a leasehold property - Charmaine I. Quilit Poki (Realtor) (808) 295-4474. RB-15998 Keller Williams Honolulu RB-21303.

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HOMES WITH ALOHA- Looking for homes in the Kapolei, Waimanalo, Papakolea, Nanakuli, Big Island areas, Maui areas. If you are thinking of selling please call, text or email Charmaine I. Quilit Poki (Realtor) (808) 295-4474. RB-15998 Keller Williams Honolulu RB-21303. charmaine@homeswithaloha.com

MEDICARE KŌKUA WITH ALOHA call Catalina 808-756-5899 or email catalina.hartwell.hi@gmail.com for your Medicare/Medicaid needs. Serving residents in the State of Hawai'i.

THINKING OF BUYING OR SELLING A HOME? CALL THE EXPERT. Call Charmaine I. Quilit Poki (R) 295- 4474 RB-15998. Keller Williams Honolulu RB-21303. To view current listings, go to my website HomeswithAloha.com. Call, Text or email Charmaine@HomeswithAloha.com to make an appointment to learn more about homeownership. Mahalo nui! Specialize in Fee Simple & Homestead Properties for over 36 +years.

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For more information on kuleana land tax ordinances go to www.oha.org/kuleanaland and for assistance with genealogy verification, contact the Office of Hawaiian Affairs at 808-286-8033.





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