



KAHAKUHI O 'AINAHAU

"The Flame of 'Ainahu"



Pelekikena's Message:

Aloha Kakou,

This year has definitely started off well, with all the workshops and upcoming events. The board has stepped up to their kuleana and have done well. It has been so good to see new faces at the general meetings and we welcome all the new members. The enthusiasm of the membership makes me proud to be the Pelekikena of Ainahu. Those of you that have not attended any general meetings lately are missing all the good music and singing that has been taking place. Please come when you can!

We have made sure that the meetings don't last any longer than two hours, Promise!

A hui hou, Analani



NOTE FROM THE EDITOR

Aloha Mai Kakou!

Yes—I agree with Analani—what a great beginning Ainahu has had so far this year! In this newsletter, I have created a couple new columns called: "Spotlight" and "Kaukau Korner". For anyone who would like to contribute to these topics, please let me know for future newsletters. Our first Spotlight will be on Rolf Parkes. He has accomplished a lot in his first career and appears to be taking on more challenges after his "retirement". Mahalo Rolf for your contribution to "Spotlight" and also mahalo to Paddy for her contribution to Kaukau Korner.

Aloha to All, Maggie

‘Apelila, 2010



Hawaiian Word of the Day

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he momi e lei ai—a pearl to wear as a lei

Today's Hawaiian Pearl is: **HA'UKE'UKE** - 1. An edible variety of sea urchin--teeth used for medicine. Varieties are qualified by the terms *kau pali* (cliff-perching), *kai'ina*, and *'ula'ula*. 2. Ringworm 3. Motif on tapa stamp.

This sea urchin looks like purple sunflowers sitting on the smooth reef, where the waves break, as opposed to 'ina, which is like pokey reef with lots of "lua" to burrow itself in for protection. In some locations, the name of this sea urchin is ha'uke'uke, although this generally refers to the slate pencil sea urchin (the one that turns your fingers red from its thick pencil like spines). I remember going down to the beach in Makaha, where there were about 2,000 kids (well, it seemed like that many. I'm sure there were only ten at the most), jumping off the reef into the waves (which seemed like 5 feet high but which were really about 6 inches), and watching my grandma looking for big ha'uke'uke. When she found a couple, and she would never get much more than a couple, we would join her where the waves couldn't get us and we would look for a rock or piece of coral small enough to hold but big enough to break off the spines of the ha'uke'uke. Then grandma would break it open and SLURP, and I do mean slurp (can you hear the sound?) Ma'ona ka 'opu, her appetite satisfied she would then sit on the sand and patiently watch us jumping and splashing and searching for sand turtles.

For everything on land there is a counterpart in the ocean. Upland dwelling people didn't have to go down to the ocean to see if the ha'uke'uke or wana or any type of fish was fat or plentiful. They would know that when the hala fruits would ripen (turn yellow and smell sweet) then the ha'uke'uke were ready to be at one with their 'opu. Smart yeah?

Aloha, Liana K. Iaea Honda—He Momi. All rights reserved. No duplication revision or forwarding allowed. 'Olelo no'eau and Hawaiian translations are from 'Olelo No'eau, Hawaiian Proverbs & Poetical Sayings (Mary Kawena Pukui) as well as Hawaiian Dictionary (Pukui/Elbert). For more information visit our website at www.hemomi.com.

In the last newsletter we talked about wana, well ha'uke'uke is another variety of edible sea urchin--a delicious delicacy enjoyed by our tutu and papa. Those who like this raw treat can't get it here in California. Gotta go home to get some of this good stuff.

Aloha A Hui Hou! Jackie Judd

Chartered November, 1982
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FROM MAILE HUBBARD



Our Garage Sale a Big Success:

Mahalo to the "Choral" members, members of 'Ainahau O Kaleponi, Maggie for her fantastic flyers and friends who donated items, sorted, bagged, loaded the trailer (5x8) and for those who worked on Saturday, March 13th, for the huge "Success" of our first ever "Garage Sale". Mahalo, to Eric & Agnes Kakahara for the use of their home. Also Mahalo to Jane and Victor Pang and PIHP for their donation of \$200 and for providing the Census posters that were put up and flyers that were passed out. All of our hard work brought in \$860.00.....MAHALO!



AHA AINA 2010

Musicians and Hula Dancers

Aha Aina 2010 Schedule Hula Dancers & Musicians for
Rest of April

ALL PRACTICES START AT 7:00 PM:

Wintersburg Presbyterian Church, 2000 N. Fairview,
Santa Ana, CA 92706

April 22 & 29, Full Rehearsal:

7:00 – 7:45 Hilo One - All Dancers

Hilo Hula - Na Opio

He'eia - Na Kane

Kona Kai Opua -

Na Opio/Na Kane

Kupa Landing Na Kane

Kimo Henderson Hula - Na Makua

7:45 – 8:30 Ke Anu O Waimea - Na Kupuna

Any questions, please contact Maile Hubbard—
mailehubbard@cox.net; (949) 831-1162

May: 6, 13, 20 and 27



IMPORTANT REMINDER!! From Scholarship Committee

Remember Scholarship applications for both college and youth are due by May 1st. Contact Maile Hill: mhill2@csulb.edu for an application



KAUKAU KORNER by Paddy Kakahara Daizu (the Soybean)

The more we look at soybeans, the more impressive they appear. They contain an equal amount of protein as meat, thus called "miracle food", and the Germans call it the "beef in the field".

Soybeans are called DAIZU in Japan, and the Japanese eat DAIZU in many ways: If germinated in darkness, they are MOYASHI. (Yup, the lowly bean sprout didn't know the bean was soybean!) If grown in the field and harvested before the bean matures, they are EDAMAME (and here I thought Edamame was soybean!) If kept growing past edamame, they become adult DAIZU. (Heretofore, DAIZU was not within my vocabulary!) If oil is extracted from Daizu, it's DAIZU Oil. If broiled and ground into powder, it's KINAKO. If fermented with rice, Daizu becomes SHOYU and MISO. (Didn't know rice was part of the fermenting process.) If fermented with Natto bacteria, they become NATTO. If squeezed, they produce DAIZU milk. (A staple of my grandson's diet as it is great for people with milk allergy). The remainder after squeezing is called OKARA (my mother makes it with dashi, shiitake, carrots and gobo - yum!) If bittern is added and protein is made to solidify, they become TOFU. If tofu is fried, it is ABURA AGE. (This is the stuff that is the skin of football or *inari* sushi). If tofu is broiled, it becomes YAKIDOFU. If tofu is frozen, it becomes KO-YADO-FU.

DAIZU contains saponin, which is poisonous in large quantity, but the above processes are known to eliminate saponin. There was tremendous wisdom possessed by the Japanese to make use of DAIZU. Today, developing countries are benefiting from DAIZU: it's the least expensive source of edible oil; ink made from DAIZU is popular because it is ecology friendly; DAIZU left after processing becomes good cattle feed. You just don't throw away DAIZU!!! The U.S. is the number one producer of DAIZU and Japan is the third largest importer of DAIZU. DAIZU means "great bean". "Soy bean" in the U.S. comes from soy source.

**Ke Ali'i Makaanana
(Prince of the People)
Jonah Kuhio Kalaniana'ole**

Born on March 26, 1871, Jonah Kuhio Kalaniana'ole was the grandson of Kaua'i King Kaumuali'i and the cousin of King Kalakaua and Queen Lili'uokalani. He was prepared by the royal family to someday take over the monarchy, but those plans ended with the overthrow on January 17, 1893.

Prince Kuhio was raised in Koloa on the island of Kaua'i, and attended the Royal School on O'ahu. He studied at St. Matthew's College in California, the royal Agricultural College in England, then graduated from business school in England.

In 1884, King David Kalakaua, Kuhio's uncle, appointed him to a seat in the royal Cabinet administering the Department of Interior. However, American businessmen overthrew the Hawaiian Kingdom in 1893. A year later, Kuhio and his brother, David Kawananakoa joined other native Hawaiians in an attempt to restore the monarchy. The attempt was unsuccessful, and Prince Kuhio was sentenced to a year in prison while others were executed for treason against the republic.

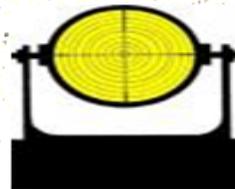
After spending a year in prison, Kuhio married Elizabeth Kahanu Kaaui in 1895. She was the daughter of a Maui chief. They toured the world for a few years and returned to Hawai'i in 1901. A year later, Kuhio joined the Republican Party and was elected a territorial delegate to Congress where he served for 10 terms.

Prince Kuhio was often called Ke Ali'i Makaanana (*Prince of People*) and is well known for his efforts to preserve and strengthen the Hawaiian people. He spearheaded the effort in the passage of the Hawaiian Homes Commission Act of 1921 that provides land for native Hawaiians to homestead. He also restored the Royal Order of Kamehameha I and established the Hawaiian Civic Club in 1918, which today has more than 50 chapters in the State of Hawai'i and throughout the continent.

Prince Kuhio died on January 7, 1922 at age 50. His body was laid to rest at the Royal Mausoleum in Nu'uuanu on O'ahu.

In 1949, a state holiday was created to honor Prince Kuhio. It is observed on March 26th every year. If the holiday falls on a Saturday, it is observed on the preceding Friday. If it falls on a Sunday, it is observed on the following Monday. Prince Kuhio is one of the best-known leaders in Hawai'i's history.

Aloha, Charlene Kazner



SPOTLIGHT: ROLF PARKES

My brief bio is that I was born at Queens Hospital in Honolulu, and placed for adoption at birth. I was raised by a Caucasian family in Hawaii for three years, and then moved to Long Beach, CA where I went to school at Long Beach Wilson High, and graduated from Cal State Long Beach. I later met my birth mother when I was 44 years old, who lives in Waianae, Oahu, HI. I have since met my greater Hawaiian family descending from the Kinimaka Family that is well known in the Islands.

I became a Deputy Sheriff in Riverside County in 1977, and moved to be a Police Officer with Irvine PD in 1980 where I have been for 30 years. I am going to retire on April 2nd, 2010. My family is my wife Leslie, and daughters Alayna (23), Christine (22), and Hannah Keola (12).

When I retire I will take up flying small airplanes, and work part time as a Background Investigator for USIS Investigations, a National Company. Aloha noe, Rolf Parkes

BINGO NIGHT!!

Join us to support Kumu Hula Ululani Cortez and the 'Ike Mo'olelo 'O Hawai'i Foundation for BINGO

NIGHT on Saturday, May 15th from 5:00 - 9:00pm (Doors Open at 4:00 p.m.) at St. Paul's Lutheran Church, 1250 E. Heim Ave., Orange, CA. Tickets are \$20 Adult/Teen (includes bingo packet), \$10 Keiki (3-12) (includes all games and activities). Tickets are limited, so please hurry to reserve your seat. You won't want to miss

out on this event. Call Kumu Hula Ululani Cortez at (714) 801-3845.



REMINDER:

**LAU LAU ORDER DEADLINE DUE 4/25/10
PICKUP 5/7/10—SEE MAY CALENDAR.**

QUESTIONS: CALL JACKIE JUDD (714) 962-8518





Spring is Here!

MEMBERSHIP RENEWAL

Reminder

Family Members (thru age 17)	\$40
Single Parent with Children	\$30
Single Membership	\$25
Full-time Student (18 yrs & older)	\$10

If you have any changes from your last application, please complete a new one (included in this newsletter) and send with your check payable to:

AOKHCC Membership
12535 Valley View St. #343
Garden Grove, CA 92845

Please include your e-mail address. Please call Joan Burgeson for any changes or for membership information at (661) 309-1295 or email at iwala-ni9@hotmail.com

Welcome New Members: Fred and Sherry Udink, Leialoha and Randy McEwan, Jessica Robertson, Nina DeRosa, and Lori and Kelly Maggiore



From B. J.—2nd V.P. /

Agenda/Upcoming Schedules:

Lau Lau Sale	May 7th
KAHA Ho'olaule'a	May 22nd & 23rd
'Ohana Retreat	June 26th & 27th
Ho'olaule'a	July 17th & 18th
Aha'Aina	August 14th
PIHP Festival	Sept 18th & 19th
Lau Lau Sale	December 3rd

Committee Meetings for Events.

Please mark your calendar. Members we need your kokua and if you want to be part of any committee, events, etc. you are welcome to attend the meetings. Contact B J Rodrigues @ 714 964 6121

Aha Aina initial meeting:

April 24th @ 3:30 PM
Scholarship Committee & Board Members

KAHA Ho'olaule'a:

May 1st @ 9:30 AM Shed Inventory
May 21st @ 10:00 AM Load Trailer at Shed
May 22-23 @ 10 AM to 5:00 PM Ho'olaule'a

HICC Ho'olaule'a initial meeting

May 29th @ 2:30 PM **cancelled** due to Memorial Day Weekend
June 19th @ 2:30 PM @ Kazner's Hale

From Jackie Judd:

A great Japanese luncheon was enjoyed by all at Tokyo Lobby in Tustin. There was so much wala'au going around the tables as we laughed, shared the tea pots and just enjoyed our dishes and oohed at everyone else's. Those who made all that happy noise were Kealoha and Carl Bode, Lori Carter, Jay Mannion, Lani Ryan, Anna Dugan, Marlise Klein with Hayden Klein, Maile Hubbard, Angelina (Maile's sister) and Julian and Jackie Judd. The camaraderie was enjoyed by all, even little Hayden who's 3 going on 13 put his "two cents" in. He was the life of the luncheon. We're looking forward to our next Kolohe luncheon on April 28th.

April 28, 2010:

Taco Rosa – Tustin Marketplace, 13792 Jamboree Road, CA 92670 (714) 505-6080

May 26, 2010:

Bamboo Bistro, 2600 E. Coast Highway, Corona del Mar, (949) 720-1289

Usual Lunch Time: 11:30 a.m.

Notify Lilli Neumann Korionoff at (714) (714) 655-8297 or e-mail at pacislewahine@yahoo.com.



Boutique Update

Aloha All,

March 27, 2010 workshop was very productive and enjoyable. We had expert seamstresses going to town on their sewing machines—Joan and Carmen. Mahalo to all of the participants and for their hard work. See pictures attached to this newsletter.

Please join us at the next Boutique Workshop:

Date: April 24, 2010
Time: 11:00 a.m. To 3:00 p.m.
Place: Brookfield Manor Clubhouse
9850 Garfield, Huntington Beach,
CA 92646

We are still in need of Hawaiian material for cushions, rice bags and refrigerator covers. Please drop off at the General Meeting if you unable to attend upcoming workshop. For the workshop, please bring glue gun/glue along, scissors with lunch bag/potluck and/or snacks to share.

The May Boutique workshop has been cancelled due to the Memorial Day holiday.

Any questions, please me @ (714) 375 9445 or e-mail: magg5@msn.com Aloha, Maggie Perry-Garcia

Birthday and Get Well Wishes



Hauoli La Hanau to the following celebrating birthdays:

April:

Keoni Babcock, Jr.
Scott Hornney
Donald Hamilton
Nina De Rosa
Julie Murakami Jones
Marie Buntrock
Jane Arita
Linda Shellabarger
Andrea (Boom) Olalia
Leslie Parkes

May:

Sheila Olim
Maile Hubbard
May Porter
Harlo LeBard
Thelma Miyashiro
Geoff Hill
Everett Cain
Lili Neumann
Maylinda Kepilino
Curtis Hayes
Bob Arconado
Dennis Kazner

Get Well Wishes:

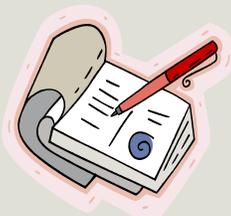
Anita Coyoli-Cullen and Kealoha Bode

'AINAHAU O' KALEPONI HAWAIIAN CIVIC CLUB

General Meeting Dates for 2010

The meetings will be held at 2:00 pm at F&M Bank
12535 Seal Beach Boulevard in Seal Beach.

<u>Month</u>	<u>Date</u>
April	18
May	16
June	13 Location TBD
July	25
August	22
September	26
October	17
November	none (due to the Convention)
December	5
December	12 Christmas Party



Choral

Choral practice resumes on Monday, May 10, 2010 at Costa Mesa Senior Center.

Performing Arts: May 19, 10:45 a.m.
Wintersburg Presbyterian Church - Musicians/Hula Dancers

OTHER UPCOMING EVENTS

9th Annual Pure Aloha Festival & Concerts

April 23-25, 2010

4:00 pm. Silverton Casino Lodge—Las Vegas

Hawai'i's Daughter Guild of California

Holulu Ball and Pageant

Saturday—May 1, 2010

Hyatt Regency, Long Beach Grand Ballroom

200 S Pine St., Long Beach, CA
(310) 383-3834, Lehua Hawkins

Bingo: 'Ike Mo'olelo 'O Hawaii'i

May 15, 2010—5:00-9:00pm

St. Paul's Lutheran Church

1250 E. Heim Ave., Orange, CA

Aloha Expo

May 15—16, 2010

10:00am to 5:00pm

Santa Fe Springs Heritage Park

12100 Mora Dr., Santa Fe Springs, CA

KAHA Ho'olaule'a: May 22nd & 23rd:

650 West Oak Valley Parkway, Beaumont, CA -

Accommodations call Hampton Inn

(951) 922 1000 by 4/21; Contact: B J

Rodrigues 714 964 6121

to work food booth & additional info.

Na Palapala Concert

June 26, 2010

7:00 p.m.—10:00 p.m. Redondo Beach Performing Arts Center



Until June..... Pau!







