Aloha mai kakou,

HAU’OLI MAKAHIKI HOU! May 2013 bring you happiness and good health. I hope you all enjoyed the holiday season with family and friends.

WELCOME TO OUR NEWLY ELECTED Directors; Carl Bode, Victor Pang and our returning Director, Maile Hubbard. We are happy that they are part of the leadership of our club. Mahalo to our outgoing Directors; Thomas Kalama and Joan Burgeson. We appreciate your dedication, commitment, hard work and all that you have contributed over the years – Mahalo nui loa.

Although Maggie Perry has moved to Henderson, Nevada, she has committed to finishing her term as our Corresponding Secretary this year. Maggie will continue to do our newsletter and as much as she can from Henderson. Mahalo Maggie. We miss you.

THIS YEAR PROMISES TO BE exciting and full of fun activities for our keiki, opio, makua and kupuna. Join us at our many events to share our culture and “hang out” with members of our club…… talking story, singing, dancing, playing music, crafting and much more. Come and enjoy being part of our ‘ohana.

ON SUNDAY, JANUARY 27TH, we had the pleasure of co-sponsoring My Koaloha Story with California State University, Fullerton’s South Pacific islander Cultural Association (SPICA). Featured was an ukulele workshop, mini-concert and the story of the Okami ‘ohana who owns and manufactures Koaloha Ukuleles. What a great time we had learning how to play the ukulele, listening to the concert and meeting Alan and Paul Okami, Tracy Larrua, Herb Ohta, Jr. and other ukulele artists; Kawehi Wight, Jason Arimoto and Brad Ranola. Following the concert was a film documentary about the Okami ‘ohana. It was a very inspiring story. Mahalo nui to Ualani Ho’opai for an excellent job coordinating this event with Koaloha and to the ‘Ainahau members who donated the baked goods, spam musubi and drinks that we sold. It truly was an enjoyable evening.

OUR NEXT GENERAL MEMBERSHIP Meeting is on Sunday, February 24th at 2:00pm at F&M Bank in Seal Beach. Join us to find out what’s happening in our club. We always have surprise entertainment. Come and enjoy the surprise!
Hawaiian Word of the Day
Published with the permission of Liana Iaea Honda
he momi e lei ai—a pearl to wear as a lei

Today’s Hawaiian Pearl is: HI’OLANI — (hee-‘oh-lah-knee)
To sleep, lie at ease, lounge, relax

This is a pleasant word for just relaxing. Contrary to popular belief, Hawaiians of old were hard workers (and I like to think that many Hawaiians today are also hard workers). They woke up at the crack of dawn so they could get the majority of hard work done before the sun was up high. I remember my grandfather getting up super early to begin his day by raking the entire yard and digging weeds. I just love driving through homestead areas in the morning because you inevitably see this tradition continuing. Someone is outside raking up the leaves, scooping them into the cut pakini scooper. This word sometimes replaces “moe” (for sleep) in poetry because moe can also suggest death.

Ua kau ke keha I ka uluna, ua hi’olani I ka moena – The head rests on the pillow, stretching out on the mat (relax after work is done). This line comes from a chant called “Ke Welina” dedicate to Kane.

Aloha No,
Jackie Judd

Aloha,
Liana 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.

Hey, this bolsters my morale. How about you? Aloha Nui, Jackie Judd

Aloha mai kakou - SUNDAY, JANUARY 27, 2013 will be an event remembered for a long time to come. AOKHCC gratefully partnered with SPICA (South Pacific Islander Cultural Association) to host the screening of the documentary film by Gary San Angel titled, “My KoAloha Story” on the campus of Cal State University – Fullerton.

FOR THOSE WHO DON’T KNOW, this award winning film follows Alvin Okami, the owner of KoAloha Ukulele, his ‘ohana and their journey. Known for crafting the highest quality ukuleles for nearly two decades, their story delves further into music, memories, and how a small instrument can change lives and bring people together.

THIS EVENT REALLY BEGAN a couple days before when a bunch of menehune started baking then gathered to prepare spam musubi and pre-package all the onolicious goodies to be sold at the event. On Sunday, the festivities opened with an ukulele workshop lead by Jason Arimoto teaching strumming techniques, followed by ukulele performances. The first from Jason Arimoto and Brad Ranola showcasing their R&B/Jazz style, the second from Kawehi Wight with her alternative/looping style, and last but not least the bonus addition of ukulele virtuosos Herb Ohta Jr. playing a couple of numbers. The screening then ensued with many reaching for a tissue to catch a tear as this ‘ohana shared their heart-felt story. The Okami brothers then joined Herb on stage with Alan singing falsetto and Paul dancing. I also had the opportunity to join Herb and the brothers on stage and dance Ulupalakua – good fun! The evening ended with an interesting and insightful Q&A session and a final presentation of whimsical balloon ika (squid) custom fit courtesy of our own Edye Hill. Enjoy the power point presentation!

Hau’oli Makahiki Hou!!
Ualani
Almost 31 years! Yep, we came along with the "first shipment" of membership in 1982--Colonel, me and the then four kids--Pi’ikea, Gary, Julie and Jamieson. California "climate" was so good that Bernardine joined us--the last of our keiki. All of our children have, at one time or other, been members of ʻĀinahau. until they left home to get married and moved away from the "homestead." Uncle Victor Jarrett was with us then--one of our charter members--a great organizer and promoter of ʻĀinahau. He recruited us and several of our grassroots members. Have served just about every committee either as chair or a member and went through "officership" in many capacities. ʻĀinahau revived our aloha spirit bringing back reminders of our Hawaiian traditions and instilled in us the feeling of ohana! Being a convention delegate almost every year brought us back across the ocean to participate and also to visit family--a twofold benefit.

Two of the best loved committees for us are the choral group and the music group for we truly love our Hawaiian music. Colonel can play several instruments--piano, ukulele, guitar, accordion--as can most of our children. I'm the singer in our family mix. We rekindled friendships of friends that we knew from "school time" on Oahu--Auntie Hannah Springer Clowes, Eloise Perkins, Lori Carter, Jay Mannion, Al and Edie Correia, Florence Chamberlain. Many are not with us anymore but they leave us such good memories. These are all Roosevelt High School members. I graduated from Sacred Hearts Academy and really didn't meet any of my fellow grads until Charlene Kazner came along. And here she is putting into action one of the things we were taught--leadership! ʻĀinahau also gives its members the opportunity to be a part of all of our activities, and, what a wonderful way to get to know each other better by helping with the Ho'olaule'a, "Aha'aina, catering, entertaining at St. Francis Senior Home and Catered Manor, Hawaii'i visiting school bands and more. Then there's our Kolohe luncheon on the last Wednesday of each month.

Today, as your Recording Secretary, it pleases me to be of service to this extraordinary Hawaiian Civic Club. ʻĀinahau No Ka 'Oi." Aloha No, Jackie Judd
It’s Flu Season: **GET VACCINATED TODAY!**

- Everyone 6 months and older
- Most vulnerable are infants, children, seniors, folks with disabilities and chronic illnesses, travelers and people living abroad.

Remember **FLU VACCINES:**
- Are made with *inactivated* (killed) flu virus
- Made with weakened live flu virus
- Given by needle or nose mist

*Can’t get the flu from the vaccine:*
- Flu vaccine protects *you* from the flu, not the common cold. You may experience some side effects: mild reaction such as soreness, headaches, fever are common side effect of the flu vaccine.

When should you get the vaccine? **TODAY!** Flu season usually peaks in January or February, but can occur as late as May. *EARLY IMMUNIZATION IS THE MOST EFFECTIVE,* but it’s not too late to get the vaccine in January and beyond.

Where can you get the VACCINE?
- Check online at [www.FLU.GOV](http://www.FLU.GOV) Enter your zip code
- Check with local pharmacies, call to check on supplies

U.S. Department of Health & Human Services, Washington DC

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**Did you know that January 2013 is:**

**Cervical Health Awareness Month:** qualified women can get FREE Pap tests
- Attend PIHP’s FREE Mammography Screening, **February 23, 8:30am – noon** at Costa Mesa Senior Center to learn more about Cervical Health. **Flyer attached**

**Glaucoma Awareness Month,** have you had your annual eye exam?

**Fruits and veggies for January:** ENJOY!
- Tangerines, Dried Cranberries, Sun Dried Tomatoes, Raisins, Yucca Root, Jicama, Sunchoke, **Taro Root,** Water Chestnut.

**Enjoy your fish & poi!**

Aloha no,
Ka`ala Pang

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**UPCOMING EVENTS 2013**

February 15, 2013 Mainland Council Meeting at Plaza Hotel, Las Vegas, NV

International Keiki Day April 27-28, 2013

Bake Sale April 28, 2013

‘Ohana Retreat June 28, 29 and 30

Ho’olaulea—Alondra Park, Lawndale, CA July 20-21

‘Aha’aina—Costa Mesa, CA August 10, 2013

Aquarium of the Pacific Sleepover, Long Beach, CA—August 11, 2013

Pacific Island Festival, Huntington Beach, CA September 21-22, 2013

Convention—Kauai —November 10-17

December Board/General Meeting December 1, 2013

Christmas Party—December 8, 2013
RICH BEEF & COFFEE STEW

4 TBSP SUNFLOWER OIL
3# BRAISING BEEF- 1 IN. CUBES
4 ONIONS, SLICED
1 GARLIC CLOVE, FINELY CHopped
5 TBSP ALL PURPOSE FLOUR-(used to be reg. flour back in her day)
1 1/4 CUPS RED WINE
SMALL PINCH OF OREGANO
SMALL FRESH ROSEMARY (1 twig)
2 1/4 BLACK COFFEE
SALT/PEPPER (to taste)
(SERVE W/ MASHED POTATOES OR RICE)

Heat oil in large iron skillet; add beef and cook over medium heat. Stir frequently for 8-10 mins. until browned. Set aside. Add chopped onions and garlic to skillet; reduce heat, stir occasionally until soft (10 mins) and beginning to color. Stir in flour and cook, stirring continuously for about a minute. Stir wine in gradually, little at a time. Add oregano, and rosemary twig; add salt and pepper to taste. Pour in coffee and bring to boil, stirring constantly. Cook on low until beef is tender. discard rosemary twig. Taste and adjust seasoning if needed. Garnish with fresh parsley or marjoram, and serve with mashed potatoes or rice.

For modern day cooks, you should use the slow cooker to make this stew. Follow basic steps in preparation after bringing ingredients to boil, and then put all ingredients into a slow cooker. Set on low and cook for 8-9 hours.

CHINESE: CHICKEN WITH BEAN SPROUTS & SNOW PEAS

4 SKINLESS CHICKEN BREAST- CUT INTO BITE SIZE
1/4 DRY SHERRY
1/2 TSP. SALT
2 TBSP. VEG. OIL
2 CUPS FRESH BEAN SPROUTS
1 CUP SNOW PEA PODS, REMOVE STRINGS
1/2 SALT
1/2 CUP CHICKEN BROTH
1 TBS. CORNSTARCH IN 2 TBSP WATER
TOASTED SESAME SEEDS (if you like)

Combine chicken, sherry and 1/2 tsp. salt. Let marinate about 20 minutes. Heat oil in wok or large skillet and stir fry bean sprouts 1 min. Push aside, stir fry pea pods 1-2 until the green color brightens, push aside. Add chicken and wine and stir fry 3 to 4 minutes until chicken is cooked. Return sprouts and pods to the chicken in the wok or skillet. Add the other 1/2 tsp. salt, chicken broth, and cornstarch mixture. Heat and stir gently until mixture thickens. Garnish with sesame seeds; (optional).

These recipes offered as found in mom, Rose Sanford's old recipes notebooks. She was an excellent cook. Enjoy!
### Hau’oli La Hanau

#### FEBRUARY

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<td>EDYE HILL</td>
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#### MARCH

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**NEXT GENERAL MEETING:**

**MARCH 17, 2013**

**Reminder Membership Fees Are Due January, 2013:**
- 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, 12534 Valley View St., #343, Garden Grove, CA 92845. Please include your e-mail address. Or please call Edye Hill for any changes or for membership information at (714) 865-0235 or geoff_edye@sbcglobal.net

### NEW E-MAIL ADDRESSES:
- Anita Coyoli-Cullen: ACoyoli1@aol.com
- Linda McElrea: Linda.McElrea1@verizon.net
- Mona Maertens: mmkmaertens@gmail.com

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Keep 'Āinahau Prospering & Growing—Kokua from near and far!! You can help by joining even if you are not in California! Application Attached.
Farewell Luncheon for BJ and Joseph Rodrigues China Buffet Restaurant on January 12, 2013 & with Kakiharas

Farewell Luncheon for Maggie at Seafood Paradise on December 27, 2013

Visits to Henderson/Las Vegas January 6 (Kazners/Maggie) and January 19, 2013 (Kakihara Ohana/Maggie)
1. Charlene Kazner and Ualani Ho’opai
2. Jane Pang, Kiana Pang and Kiana’s ukulele kumu Nelda Alvaez
3. Agnes and Kiana
4. Edye Hill and Davis Katakura
5. Brad Ranola and Jason Arimoto
6. Audience—workshop
7. Agnes Kakihara, Tracy Larrua, Ualani and Eric Kakihara
8. Herb Ohta, Jr., Alan and Paul Okami with Lani Maertens (Member/Photographer)
9. Alan Okami, Kawehi Wright and Jason Arimoto—Balloons by our very own and talented, Edye Hill!!!
THEME: MEMBERSHIP APPLICATION AND RENEWAL FORM

Date Submitted: _______________________________  
Sponsored by: _______________________________

Name: _______________________________________
Spouse: ____________________________________

Hawaiian Ancestry
Ae____ A'ole____
Hawai'i Born
Yes___ No _____
Birthday _____________

Address:___________________________________________________________________________________
Number & Street
Unit or Apartment
City
State
Zip Code

Phone: _____________________________
Home/Residence
Work/Business
E-mail

Please list household members (children under 18) Age Sex Interests/Talents to Contribute
1. ____________________________________
2. ____________________________________
3. ____________________________________
4. ____________________________________
5. ____________________________________

PLEASE CHECK THE COMMITTEE(S), WORKSHOP(S), PROGRAM(S) YOU ARE INTERESTED IN:

Committees
Budget & Finance
Ways & Means
Library
Na Mea Hawai'i
Scholarship
Constitution & Bylaws
Charitable & Welfare
Membership
Health & Welfare
Na Kupuna (Sr. Prgms.)

Workshops
Boutiques: Arts & Crafts
Na Keiki (children)
Kamalii'i/Opio (teens)
'Olelo (language)
Grant Writing
Food/Catering Program
Please list other special interests

Performance Workshops
A Cappella Choral Group
Music Group
Hula-Dance Group
Health Education
Aha 'Ohana Olakino ('Ohana event)
Family Programs ('Ohana event)

For more information please call: Edye Hill at (714) 865-0235 or e-mail: geoff_edye@sbcglobal.net

'Āinahau O Kaleponi Hawaiian Civic Club is a 501©(3) non-profit organization dedicated to the perpetuation and promotion of Hawaiian culture and its people.

DUES: New: ________ Renewal: ____________ Date membership Accepted:

Single Membership, 18 years and older $25.00
Single Parent with Family: $30.00
Student Membership (full time) $10.00
Ohana /Family Membership: $40.00

Please complete your application and send with your check payable to: AOKHCC - MEMBERSHIP
12534 Valley View St., #343
Garden Grove, CA 92845

Mahalo Nui Loa
‘Āinahau O Kaleponi
Hawaiian Civic Club
Our 30th Year
(1982 - 2012)

Officers:
Pelekikena, Charlene Kazner
Hope Pelekikena ‘Ekahi, Edye Hill
Hope Pelekikena ‘Elua, Ualani Ho‘opai
Pu‘uku, Eric Kakihara
Kakau ‘Olelo Ho‘opā‘a, Jackie Judd
Kakau ‘Olelo Ho‘oholo, Maggie Perry
Sergeant at Arms, Gil Kveen
Immediate Past President, Analani Imbach

Address:
12534 Valley View Street, No. 343
Garden Grove, CA  92845

Website:  www.aokhcc.org

Year Chartered:  1982

Motto:
E Malama ‘Ia Na Pono O Ka ‘Aina E Na ‘Opio
“The Culture of the Land is Preserved in its Youth”

Club Flower:  Pikake

Club Colors:  White, Peacock Blue, Seafoam Green

Club Song:  ‘Āinahau

Newsletter:  Kahakuhi O ‘Āinahau

Editor:  Maggie Perry (mapg5@msn.com)

Board of Directors:
Carl Bode
Maile Hill

Maile Hubbard
Victor Pang
Gil Kveen
Lani Ryan

Na Lei Makalapua Representatives:
Maile Hill
Jane Pang