

# Kahakuhi O `Āinahau

## *The Flame of `Āinahau*

*A publication of `Āinahau O Kaleponi Hawaiian Civic Club*

May 2020



### General Membership Meeting of `Āinahau *ONLINE*

Join us on **Sunday, May 24 from 2 pm to 3 pm** on your favorite online device, cell phone, laptop, desktop, whatever you want to use to communicate with us. The meeting in April went fairly well and most people could at least hear what was happening within our community. Mahalo to all who attended. Now for this month we are concentrating on Membership. You can expect to see a roster go out to the Membership by the end of June. We will be giving everyone a chance to get their membership in for this year. Meanwhile, here is how you can get involved with the General Meeting this month.

⇒ **For those of you who are going to be calling in using your phone:**

›Call **323-813-9520**

⇒ When prompted for the Conference ID, type in 491 330 111 and then press the # button.

⇒ **For those of you who want to try and connect to the meeting on your computer/iPad to make use of the video conference features:** Click on this “Join Microsoft Teams Meeting” link to launch the conference-call viewer. Join with a video conferencing device [571147130@t.plcm.vc](mailto:571147130@t.plcm.vc)  
VTC Conference ID: 1182931102

⇒ Please put yourself on ‘mute’ when not speaking.

⇒ Your AOKHCC Board has been meeting weekly online to discuss club business and plan ahead as much as possible. We have also been contacting members to offer help when we can or just a warm aloha. So please, join us as we conduct our General Membership Meeting ONLINE.

### Board of Directors

Pelekikena

Pualani Hao

Hope Pelekikena `Ekahi

Charlene Kazner

Hope Pelekikena `Elua

Edye Hill

Pu`uku

Ualani Ho`opai

Kakau `Olelo Ho`opa`a

Sharon Abbot

Kakau `Olelo` Ho`oholo

Lehua Swope

Sergeant at Arms

Pelekikena Iho Nei

Eric Kakihara

### Directors:

Ululani Cortez

Maile Hubbard

Linda McElrea

Mililani Magee

Jane Ka`ala Pang

Maggie Perry

### Na Lei Makalapua

#### Representatives:

Kehau Bryce

Gil Kveen

### AOKHCC Board Members Being Safe and Social Distancing



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AOKHCC

12534 Valley View St.

#343

Garden Grove, CA 92845

Website:

<http://www.aokhcc.org>

## A Word from the Pelekikena

May 18<sup>th</sup> marks 60 days ‘Āinahau has been on pause, which is unusual for our very active club. We celebrated major holidays, Easter and May Day, in the comfort of our homes. In Hawai‘i, during the 4 moons between November and January/February each year, was the time of Makahiki. This period signified rest and rejuvenation for the people and the land. It was an opportunity to strengthen family bonds and make new friendships. Like we do with our own individual ‘ohana, let us also take time to fortify ‘Āinahau relationships, as they are a big part of our success. Please join us for the May General Meeting virtually on May 17<sup>th</sup>, from 2 p.m. to 3 p.m. (an invite will be emailed closer to the date) and continue to plan for the time that sheltering is no longer a necessity.

He ‘ohana kākou, a hui hou, mālama pono.  
Pua Hao, Pelekikena



## Have You Gotten Your AOKHCC Membership In Yet??

Aloha `Āinahau `Ohana,

I hope you are all doing well during these uncertain times and that you remain healthy and safe while “staying at home.” I’m happy that Zoom or other virtual platforms are available for us to see and talk to each other. Even though we can’t come together, it’s a good feeling knowing that our Aloha still connects us in a way that’s bigger than any pandemic.

‘Āinahau is vital and strong because we alu like mai kākou (*we all work together*) no matter what comes our way. In addition, membership dues are key in operating our club. Your dues help to pay for our Association of Hawaiian Civic Club dues, Mainland Council dues, storage shed, insurance, general meeting space, convention registration and other operating expenses. Expenses for events such as Ho‘olaule‘a, PIFOC, Movie Nights, etc., are covered by revenue brought in for the event. So, as you can see, membership dues go a long way to keep our club running smoothly. This is a friendly reminder that your 2020 Membership Fees are due. Following are the dues:

|                     |         |        |         |
|---------------------|---------|--------|---------|
| Student (full time) | \$10.00 | Single | \$25.00 |
| Single-w/`Ohana     | \$30.00 | `Ohana | \$40.00 |

Please contact me at (714) 290-8681 or [sevenkaz@aol.com](mailto:sevenkaz@aol.com) if you have any questions or need additional information. Please mail your checks payable to AOKHCC to:

‘Āinahau O Kaleponi HCC  
12534 Valley View Street #343  
Garden Grove, CA 92845  
Attention: Membership

We appreciate you. Mahalo piha for your kōkua.

Charlene Kazner  
Hope Pelekikena Mua



## ‘Olelo No`eau

By Ululani Cortez

Aloha kākou,

Here is the proverb for today.



### **Kahuna Nui Hale Kealohalani Makua**

*Love all you see, including yourself*  
"

We are surrounded by so much beauty, please take the time to enjoy it all and don't forget to love yourself along the way.

Love to all of you.

Ulu

## May Day is Lei Day in Hawai`i:



Make a Lei: Check out:

[www.youtube.com/MakingHawaiianLei](http://www.youtube.com/MakingHawaiianLei)

[www.HawaiianAirlines.com/](http://www.HawaiianAirlines.com/)

[SharingAlohaSeries](#)

## ‘Āinahau o Kaleponi Remembered:

By Auntie Ka`ala Pang

AOKHCC Logo was developed by *Kūpuna Boie Makaena*, a retired typesetter for Long Beach newspaper, artisan: airbrush painter of Hawaiian fauna, made his own stand up base and played in AOKHCC Music Group 1982-1988. Logo captures the images and relationship of AOKHCC in California to Hawai`i. our continued connection to our homeland. He joined AOKHCC nā kāne in hula noho with the ipu heke they all made for our 1996 `Aha`āina:

*(L-R) Kumu Auli`i Mitchell with Augie Olim, Ernie Unten, Joe Rodriques, Thomas Kalama, Kaiwi Pang, Uncle Boie Makaena @ backyard of Unten`s Fountin Valley home.*



Aloha Kākou,

Here`s a great PBS Hawai`i link, let me know

if this works 🤔 👉  
Aloha from Hawai`i nei,

Aloha nō, Ka`ala

<https://www.pbshawaii.org/category/na-mele/>



## **Kolohe Lunch with Gil Kveen**

Kolohe Lunch has been suspended for the time being as per CDC Guidelines. Please check our website at [www.AOKHCC.org](http://www.AOKHCC.org) for updates on our calendar. We will let you know as soon as our activities return to normal.

Normally Kolohe Lunch is every second Thursday of the month at 11:30 am unless otherwise stated in the Calendar. The group visits some of the best lunch places in Southern California. For more information, please call Gil Kveen at (714) 544-1000.

# Library News By Sharon Abbott



Aloha mai kakou,

Each year, `Ainahau supports the Lunalilo Home. We send gifts at Christmas time. If the Association of Hawaiian Civic Clubs has their convention in the Hawaiian Islands, we give a performance for the residents after the convention has ended. But who was King Lunalilo? Here is a brief history of this king.

William Charles Lunalilo was born to High Chief Charles Kana'ina and Kekauluohi, Kuhina nui of the Hawaiian Islands on January 31, 1835, at Pohukaina, Honolulu, O'ahu. It is said that he was named William after King William IV of the United Kingdom, a close friend of the family. In `olelo Hawai'i, luna means high and lilo means lost with Lunalilo carrying the meaning so high as to be lost to sight. Prince Bill was educated at the Chief's Children's School. He was fluent in `olelo Hawai'i and English.

He served on the Privy Council of State for two years and in the House of Nobles for nine years. Following the Great Mahele he gave 73 percent of his land to the people. He was still one of the largest land owners in the islands and gave another vast amount of land to people in 1850 retaining only 43 lots.

After the passing of Kamehameha V, Lunalilo could have demanded the throne as he was twice related to Kamehameha I. However, following the 1864 constitution established by his predecessor, he chose to let the people vote for either Kalakaua or him. By the constitution, the legislators were to appoint the heir but Lunalilo wanted the people to make the decision with the legislators reaffirming the vote. Lunalilo won overwhelmingly and was dubbed the people's king. Lunalilo became Hawaii's sixth king and first constitutional monarch. The people's king never married. He was in love with Victoria Kamamalu but her brothers would not allow them to marry. Many others were discussed but a wedding would not take place.

King Lunalilo was very much in favor of a more democratic rule for his people but he didn't have time to put much into effect dying just one year and 25 days after being crowned as king.

Upon his death, his funeral service was held at Kawaiaha'o Church. He requested to be buried on the church grounds but his mausoleum was not ready so they entombed him temporarily in the Royal Mausoleum. His funeral had included a 21 gun salute. When his body was moved from the Royal Mausoleum to the newly completed Lunalilo Mausoleum, his father requested from King Kalakaua a second funeral for his son. King Kalakaua allowed a second funeral but without the gun salute. It is reported that during the funeral, a thunderstorm suddenly arose with 21 thunderclaps occurring.

In his will, King Lunalilo left a trust to create Lunalilo Home, the first Hawaiian ali'i trust.

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Just a quick reminder that *The Concise History of the Hawaiian Islands* is being uploaded onto our website [www.aokhcc.org](http://www.aokhcc.org) at a chapter per week. This is for the use of our members thanks to Ululani Cortez's effort to get permission from the author and publisher. See, isn't it cool to be a member of `Ainahau? Anyway, don't miss this opportunity to read about our history in a well-written book!



**CENSUS 2020:**  
**Complete your mailed CENSUS 2020 form**  
**March 12-October 13**  
**Complete your CENSUS 2020 online**  
**YOU and your 'Ohana COUNT!**



*Milk tea base*

*BOBA TEA FROM KEHAU BRYCE*

- 6 cups** milk
- 2 tablespoons** loose black tea leaves (or 4 tea bags)
- 3 tablespoons** light brown sugar
- Ice cubes
- Tapioca pearls*

- 1/4 cup** (65ml) water
- 1/4 cup** (45g) muscovado sugar, or another dark brown sugar
- 7/8 cup** (110g) tapioca starch, plus more for dusting
- 1 cup** water (for braising syrup)
- 1/2 cup** muscovado sugar, or another dark brown sugar (for braising syrup)

Milk tea: Add the milk, tea leaves, and sugar into a pot, and heat it up until the milk starts to steam. Let the tea leaves steep in the hot milk for 15 to 20 minutes, then strain out the tea leaves. When the milk tea is cool enough, transfer it into a jug or bottle, and keep it in the refrigerator until it's cold.

Tapioca dough: Sift the tapioca starch and make sure no large lumps remain. Pour the water and sugar into a small pot or saucepan, and bring it to a boil. Stir and make sure all the sugar has melted, turn down the heat to low, and then dump the tapioca starch into the pot all at once. Using a firm spatula, stir the pot until everything is evenly mixed and a sticky brown dough forms. Cook this dough over very low heat for 3 to 5 minutes, stirring constantly to prevent the bottom from burning.

Rolling out the pearls: Scrape the dough out onto a clean work surface, and split it into two or three roughly equal portions. This is just to make it easier to work with. The dough will be a little sticky to start with, but should get easier to handle as it cools slightly. (If it's still super sticky, knead in a tablespoon or two of fresh tapioca starch.) Take one of the dough portions, and cover the rest with a cloth or kitchen towel to prevent them from drying out. Then, roll out the piece you have into a long string, roughly 1/4-inch thick. Using a bench scraper, cut the string into 1/4-inch pieces. Roll each little piece of dough in between the palms of your hands and shape it into little spherical balls. After you roll each ball, dust it in some tapioca starch to prevent it from sticking. Repeat until you've rolled out all the dough.

Cooking the pearls: Ready a large pot of water, and bring it to a boil. Add in the tapioca pearls, and keep the water on a rolling boil for 20 minutes until the pearls are cooked through. Stir vigorously in the beginning to prevent the pearls from sticking, but once they start to float, you only need to stir the pot once every few minutes. Once the pearls are cooked, transfer them into a bowl of ice water to stop the cooking process and firm up slightly.

Braising the pearls: To make the braising syrup, add the water and muscovado sugar in a small pot, and bring to a boil. Add in the chilled tapioca pearls, and turn the heat down to a slow simmer. Let the pearls braise for 20 to 25 minutes, until the braising liquid turns thick and syrupy. Keep it warm after it's done cooking.

Serving: To serve, tilt the glass or cup at a 45° angle, and place the tapioca pearls close to the lip of the glass, letting them slide down to the base. Repeat this on all sides to get a trippy, tiger stripe-like ripple effect, then add the ice cubes and milk tea. It's best to drink it with a straw so you can get at the pearls as you drink the tea.



**Resources to check out while you're staying at home:**

From Ka'ala...

MAY – MEI is Mental Health Awareness Month: He Huewai : series on health and wellness

May 15: Natural Farming: Get your hands dirty and grow your own

May 22: HALE MUA: CULTIVATING VALUES, BELIEFS, practices of our Kūpuna

May 29: Dry Box: prepare, preserve, and perpetuate

**Popup Mākeke:** [WWW.POPUPMAKEKE.COM](http://WWW.POPUPMAKEKE.COM) - in lieu of Merry Monarch Week BEING CANCELLED, with focus on hula – here's a link to shopping for those Hawaiian arts and crafts by Merry Monarch

Hawaiian vendors: Support Hawaiian small businesses, **BUY LOCAL!** Native Hawaiian artisans and practitioners are live online every Wednesday and Friday; check online...hosted by Council for Native Hawaiian Advancement (CNHA) with local artisans and DJs. **Shipping is FREE** as program is sponsored by Hawaiian Airlines & Bank of Hawai'i.



## Hilarious from Maggie

Maggie sent me a bunch of funnies the other day, here is a selection...

Never in my wildest dreams did I imagine I would go up to a bank teller with a mask on and ask for money.

2019: You see a man in a store wearing a mask and think you are in danger.

2020: you see a man in a store not wearing a mask in a store and think you are in danger.

Until further notice the days of the week are now called thisday, thatday, otherday, someday, yesterday, today and nextday!

Just asked a 6-year-old if he understands why there is no school. He said yes because they are out of toilet paper.

After years of wanting to thoroughly clean my home but lacking the time, this week I discovered that wasn't the reason.

If you thought toilet paper was crazy ... just wait until 300 million people all want a haircut appointment.



***Hau `oli La Hanau,  
Hau `oli La Hanau.....  
Mei 2020***

- Mei 2 Hope Kahealani Kakihara*
- Mei 9 Maile Hubbard*
- Mei 9 May Porter*
- Mei 12 Kathy Williams*
- Mei 13 Thelma Miyashirao*
- Mei 19 Geoff Hill*
- Mei 23 Curtis Hayes*
- Mei 24 Norm Mathews*
- Mei 27 Michael Tissandier*
- Mei 28 Dennis Kazner*



# 'AINAHAU O KALEPONI HAWAIIAN CIVIC CLUB

## Membership Application and Renewal Form

Date Submitted: \_\_\_\_\_

Sponsored by: \_\_\_\_\_

Name: \_\_\_\_\_

Spouse: \_\_\_\_\_

Hawaiian Ancestry Ae \_\_\_ A'ole \_\_\_  
Hawai'i Born Yes \_\_\_ No \_\_\_  
Birthday \_\_\_\_\_

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

Gender

Interests/Talents to Contribute

|          | Age   | Gender | 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

Na Mea: Arts & Crafts  
Na Keiki (children)  
Kamali'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:

Charlene Kazner, [sevenkaz@aol.com](mailto:sevenkaz@aol.com), C:714 290-8681

'Ainahu O Kaleponi Hawaiian Civic Club is a 501(C)(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 Single \$25.00 \_\_\_\_\_  
Parent with Family: \$30.00 \_\_\_\_\_  
Student Membership (full time) Ohana \$10.00 \_\_\_\_\_  
/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

Revised: 1.26.20

**Mahalo Nui Loa**