

# LĀNA'I TODAY

AUGUST 2021

## Building a good school



**See  
page 4**

Meet Douglas Boyer, the new principal at Lāna'i High & Elementary School, who hails from a small, rural community in Bethel, Alaska, not unlike Lāna'i, and whose educational philosophy is a combination of inspiration with aspiration: "Every student, every day, every class. Every day we will do everything in our power to progress students in a forward momentum to advance socially and academically." Photograph by Ron Gingerich



## A single memory

Recently, I came across a review of a movie whose premise is so simple yet intriguing that I stopped what I was doing and wished I'd thought of it. It is often the case with a new and brilliant idea, or a stunning line from a poem that turns and goes somewhere I never expected it to go, radiating the kind of light that makes the familiar extraordinary and the extraordinary possible and makes one yearn to create such beauty. Or to have the imaginative power that makes people think and feel.

I sat down and closed my eyes and dove to the dimmest seas in my mind to see what I could pluck from the span of my life that would answer the movie's conceit: the afterlife is a way station where you will spend a week, during which you must select a single memory that is dear to you. The memory will be the only artifact of this life that you will carry to the great beyond, which I have always imagined and I hope will be an ocean.

The movie is called *After Life* (1998), by Hirokazu Kore-eda, whose stories focus on the daily, sometimes mundane, routines of life.

Which one memory, among millions from your life, would you choose that would serve as a summation of what you love most? How would you choose? These are rhetorical questions that even the most earnest can't answer. You could ponder for a week, never coming up for air, and still come up empty, or still be torn between one memory and another.

The criteria for choosing will not remain the same, naturally, for we are not the same from one day to the next. It is as Heraclitus wrote: "No man ever steps into the same river twice, for it's not the same river, and he's not the same man." But these are quandaries for the living, for we make new memories every day. The dead would have a finite and fixed catalogue to click through. It would be, one imagines, easier for the dead to select a single moment that crystallizes their life.

But it turns out the dead have trouble selecting a primary memory in *After Life*, not because of the surfeit of memories, but because of the banality of their lives. They are guided through the selection process by staff, who we learn are stuck in the way station, serving as guides to the dead forever, because they failed to choose a memory.

But for those who successfully retrieve a meaningful memory, the staff must re-create them as movies, which delight the newly dead, for they exactly match the sensory details of the memory.

And that was my experience when I sat down to remember. To which self does memory belong? Your younger self at the time of the memory? Or to you now, as you recall with pleasure, the entire world, the smell and touch and sound, of that memory? Reading the review was a tonic. It made me slow down and pay attention, my movements deliberate as I moved through my day. It was not unlike being in a country you've never been to before, on the first day of vacation, the shutter speed of your internal camera clicking away, trying to keep up with the sensations of being alive. *Remember this. And this.*

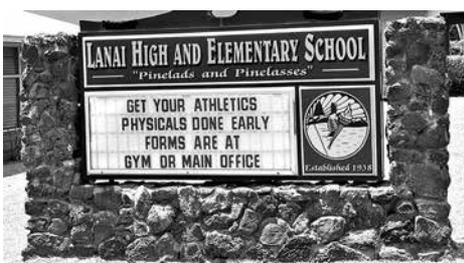
The review made me want to see the movie, and made me take stock of the memories I've made, the ones that bring me back to the moment as they were happening, and then through more sifting, to a lone memory of a mango tree when I was eight, and still new to the joy of climbing trees. The mango tree grew in the back of a house that was vacant. The bark was rough and hard and I remember the way it scratched my legs and the feel of the branch as I squeezed my hands around it to swing from it to a branch above me. The going was slow, but I kept moving, testing the strength of a branch before I placed my full weight on it, and was so focused on each step that I was starting to sweat. And I felt a little scared, my heart hammering away, but I was more excited than scared, for I was climbing higher than I'd ever climbed and seeing a world I'd never seen before. No one knew I was there. And the thrill of being alone and free was more than I could bear. And I knew, as I squeezed my body between two branches and sat in a shaft of sunlight, that I was a climber of trees and the tree belonged to me and that life couldn't get better than this.



Nelinia Cabiles

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## Helping stop the spread of COVID-19 virus

From AlohaSafe Alert

**O**n August 5, 2021, Hawai'i recorded 655 positive COVID-19 cases, its highest single-day count since the beginning of the pandemic, and numbers continue to remain high. It is now more important than ever for all of us to use every tool we have to stop the spread of COVID-19.

If you have not done so already, we strongly encourage you to download the AlohaSafe Alert app on your smartphone. If you have an iPhone, you can enable Exposure Notifications in your Settings without even downloading the app. Please encourage your friends, family, and co-workers to use AlohaSafe Alert too.

AlohaSafe Alert is Hawai'i's official COVID-19 exposure notification app and has more than one million activations. It works by using Bluetooth technology to estimate the distance between smartphones. If a user tests positive for COVID-19, he or she will receive a secure code from the Hawai'i Department of Health (DOH). When the user uploads that code, the system will send an anonymous message to any close contacts – individuals within six feet for at least 15 minutes over the last 14 days – of the individual who tested positive for the virus.

More than 600 people have already used the app to anonymously report their COVID-19 infection and inform others of their risk.

The AlohaSafe Alert app is one of many tools – including getting vaccinated, wearing masks and practicing social distancing – we can use to stop the spread of COVID-19. Visit <https://www.alohasafealert.org/> for more information.



## Mahalo, teachers!

**T**he Manele Koele Charitable Fund hosted a teacher appreciation luncheon July 29, 2021 at the school cafeteria. The event, changed to a grab-and-go boxed lunch to comply with COVID-19 safety protocols, was a way to honor all teachers and welcome LHES' new principal and six new teachers with a lei and special gifts donated by local businesses. The new teachers also were asked to provide two separate wish lists of three things they would need for their classroom and apartment; the MKCF will be fulfilling these wish lists. Lāna'ī City Bar and Grille donated the boxed lunches and bottled water.



Photograph by Nelinia Cabiles

## New teachers at LHES

**T**he world's noblest profession just increased by a factor of six at Lāna'ī High and Elementary School for Fall 2021, swelling the ranks to fifty-one classroom teachers on campus, from pre-Kindergarten to Grade 12. Welcome, teachers!



## Cut to the chase

### Community

- **Be the Match**, a nonprofit group that manages the most diverse marrow registry in the world, and is dedicated to helping every patient get the life-saving transplant he or she needs, ran a donor registry drive from 11 a.m. to 3 p.m., August 14, 2021, for donors ages 18 to 44, at Lāna'ī's Straub Clinic. For more information, text 61474 ImuaScouts or visit [my.BeTheMatch.org/ImuaScouts](http://my.BeTheMatch.org/ImuaScouts)
- **Hawaiian Community Assets (HCA)** is reaching out to native Hawaiian farmers with a new renter and homebuyer program that offers free tools and training designed to help farmers qualify for financial help. Application deadline: September 30, 2021. Contact HCA's financial center in Wailuku: (808) 727-8870 or visit [www.hawaiiancommunity.net](http://www.hawaiiancommunity.net)
- **Lāna'ī Baptist Church** welcomes back Art and Charlene Bingham, from Kenton, Ohio. Art Bingham, who served as church pastor in 2006, and from 2010-2013, will provide interim leadership while the church seeks a permanent pastor.
- The Moderna, Johnson & Johnson vaccines, and now, the Pfizer vaccine for ages twelve and older, are available at **Lāna'ī Straub Clinic**, (808) 565-6423, and **Lāna'ī Community Health Center**, (808) 565-6919. Please call to make an appointment.
- **The Maui County Food Safety class** (food handler level) is being offered at no charge. Class provides a basic understanding of food microbiology, major foodborne illnesses, and specific safe food procedures. Certification is valid for three years upon successful completion of the class. To register, contact Kyla Arruda at (808) 825-1774 or [kyla.arruda@doh.hawaii.gov](mailto:kyla.arruda@doh.hawaii.gov)
- **Maui Vet Center's** Lāna'ī outreach for August has been cancelled because of a spike in COVID cases statewide from the Delta variant. Call Al Loui, (808) 242-8557, if you need assistance.
- Citing a rising number of COVID cases statewide and restrictions on gatherings in Maui County, the Board of Directors of the **Lāna'ī Community Association (LCA)** has canceled the **2021 Pineapple Festival**. The decision was difficult to make, according to a statement from the Board, and Board directors hope the notice provides enough lead time for would-be booth-holders to cancel their plans. The Board is in the planning stage for the 2022 Pineapple Festival.

### Business

- **Blue Ginger Café** celebrates its 30-year anniversary in August, and offers a free cup of coffee and a cookie to every customer on August 19, the café's opening day in 1991. (808) 565-6363
- **Okamoto Realty** has moved to 833 Lāna'ī Avenue. Open Monday to Friday, 9 a.m. to 3:30 p.m. (808) 565-7519 office; (808) 559-0200 cell
- **Pūlama Lāna'ī:**
  - \* **Certified Commercial Kitchen** on Lāna'ī is available for catering, fundraising or special events. The Kitchen features an oven, a six-burner stove, three compartment sinks, work tables, refrigerator and freezers. For information on qualification rules, or to schedule a visit, call the Commercial Department at (808) 565-3225, or email [housing@pulamalanai.com](mailto:housing@pulamalanai.com)
  - \* **Tires, Batteries & E-Waste Collection**, 8:30 a.m. to 1:30 p.m., August 28, 2021; Pūlama Lāna'ī Fleet Yard (enter from Ilima Avenue and Eleventh Street, at the smaller entrance closest to Ilima Avenue). Accepted items: batteries; computers; copiers; monitors; printers; propane tanks; tires; TVs. Please be prepared to unload your own items. Staff will be on hand to assist with large items requiring a forklift.

**‘Ōlelo No‘eau - Mai hā‘awi wale i ka lei o ka ‘ā‘ī o ‘ala‘ala.** Do not give a lei too freely lest a scrofulous sore appear on the neck. In olden times one never gave a lei one wore except to a person closely related. Should such a lei fall into the hands of a sorcerer who disliked him, a scrofulous sore would appear on his neck. If you wish to make a present of a lei, make a fresh one (Pukui 222).

## Building a good school

By Nelinia Cabiles

**D**ouglas Boyer grew up in a farming community in Washington that was half the size of Lāna‘i. The total area of Bethel, Alaska, where he taught for twelve years in the Lower Kuskokwim School District, is about 48.7 square miles – Lāna‘i is 140 square miles, by comparison. And with a population of 6,472 (United States Census Bureau 2019), Bethel is neither teeming nor sizable. It’s small.

But small, rural communities are what Boyer knows, which is why he accepted the job as principal of Lāna‘i High and Elementary School in July. “All of my educational experiences were focused on rural school settings, and [Lāna‘i] was a great fit with those experiences,” he says.

As with any close-knit community, Boyer says Lāna‘i residents, staff and students have been very welcoming, which augurs well for anyone starting work in a new town, but is especially encouraging when one is entrusted, as he and fifty-one teachers are, in the wellbeing and education of Lāna‘i’s children – 595 children, from pre-Kindergarten to Grade 12, to be exact. Boyer knows the work ahead is challenging, as he’ll be addressing, among other concerns, an ever-changing pandemic landscape and a school that has struggled academically. (Though there are bright spots, such as the Dual Credit program.) He’ll be confronting the perception that the administration and some faculty have been either slow to communicate, or don’t return calls and emails from parents and community members.

Boyer, who believes in a shared-leadership approach, says he and his administration team of Vice Principals Jennifer Pimentel and Michele Holsomback have delineated the goal of building relationships with such stakeholders as community groups and parents. What will that look like? “It means we will respond to phone calls, emails within twenty-four hours,” Boyer says. “Having good, open communication is imperative, especially with parents. I want parents to feel welcome, to feel like they are not just heard, but listened to.”

Boyer says his nature is to ask many questions, and expects he will spend the first year asking questions, and “observing and really listening, to staff, to teachers—their concerns and needs. I want to build a positive school culture, where people feel they’re part of the process,” he says.

He is aware of the community’s pride in the school, and wants to build on academic successes and strengths, such as the expertise and power of the teaching staff. He recognizes that engaged parents and the community help build a good school. When pressed for what the community can expect from him, he says he believes in open communication. “My door is always open,” Boyer says. “My family and I are here for the long haul. What I want people to know about me is I always put kids first. I shoot for the stars and I put kids first.”



The summer program, E ‘Ike Hou iā Lāna‘i 2021, provided through the Lāna‘i Culture and Heritage Center was such a meaningful hands-on experience for us. We are so grateful to Shelly Preza and the whole team who made this program possible for all ages. We are new to Lāna‘i so it was available at such a great time to help us learn about the culture and seek out more knowledge. We participated in the Hale building, art with Travis, and the Memoir writing with Nel. Thanks again for the great opportunity to appreciate the history of beautiful Lāna‘i. Mahalo! **Gina and Jack Rosenthal**

*Editor’s note: For a program recap and visual tour of the 2021 E ‘Ike Hou iā Lāna‘i, please check out the photo essays on pages 10 and 11.*

## What’s the frequency, Lāna‘i?

Contributed by Pekelo Palisbo

**O**n June 19, 2021, a first-ever high frequency (HF) test transmission was successfully demonstrated from a Science Technology Engineering Math (STEM) classroom at Lāna‘i High School to Kea‘au, Hawai‘i. An amateur radio operator in Kea‘au received the 7.088 Mhz (megahertz) signal and said the reception was great!

John Bush (KH6DLK), a fellow amateur radio operator, and I (KG7EUP), were the two electrical engineers who installed and ran this radio test. During the same weekend, we also visited the Lāna‘i Straub Hospital to survey its emergency radio equipment. We’re working to get the hospital radio system fully operational.

The main benefit of a HF/VHF (very high frequency) radio station or amateur radio is its ability to provide a reliable mode of emergency communications during a hurricane or extreme weather. High winds can disable cell phone towers, nixing cell phone service.

High frequency amateur radio uses one of the layers of the ionosphere to reflect the electromagnetic signal that is radiated from an elevated antenna. For the June 19 test, a sixty-six foot, eighteen-gauge antenna wire was elevated and suspended, with one end attached to part of the LHES Gym and the other end to the R1 classroom window of Chemistry Teacher M. Kapua Weinhouse. A coaxial cable connected the antenna to the radio equipment in classroom R1. Local electricity was used during the demonstration, but in a storm, if high winds disable the local power system, users must switch to engine generators to power these portable radio systems.

A long-term goal is to install a high frequency radio station in a suitable location, accessible to the community, which would include students and other licensed radio folks. Some radio equipment would need to be purchased, especially for the hospital. A Lāna‘i radio station with a licensed operator could also be provided for any of the local Kosraean folks who just want to chit-chat or wala‘au with ‘ohana in Micronesia.

“Our current emergency amateur radio is located at the Lāna‘i Police Station, and is connected to the Internet, linked to other radios across Maui County, and available for amateur radio operators to use as needed. The Internet link allows amateur radio operators worldwide to connect over the web via the Internet Radio Linking Project protocol.

Another goal is to offer a STEM class in introductory radio science, covering how radio is used as a mode of communication, to middle and high school students. Upon completion of the class, we’ll encourage students to take the Technician Class exam to get a Technician Class radio license.

The class and exam would be open to anyone in the community interested in learning about radio science and studying for this radio license. Previous LHES STEM curricula have included classes in robotics and drones.

## Drought watch for Lāna‘i

**L**āna‘i Water Company has announced a drought watch for all customers on Lāna‘i, effective immediately. Lower levels of rainfall are causing drier conditions across the island. We are requesting all customers to conserve water.

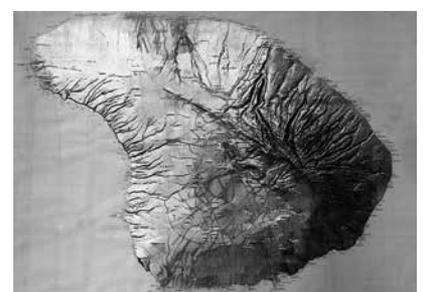
The Hawai‘i Drought Monitor has indicated the majority of Lāna‘i is in moderate drought conditions with portions of the island, including the Mānele area, in a severe drought.

All water customers are being requested to voluntarily reduce water consumption by only using water when necessary and implementing water conservation measures.

To read the full drought watch press release, which includes tips to conserve water, please visit [LanaiWaterCompany.com](http://LanaiWaterCompany.com).



Lanaian Pekelo Palisbo, an amateur radio operator, picks up a radio signal at the horse paddock, Lāna‘i Ranch. Photo courtesy of Kazumi Palisbo



**He pāo‘o lēkei.** *A leaping pāo‘o fish.* Said of one who is never idle (Pukui 96).

## Dispatch from Kalaupapa

Contributed by Heather Ruth-Durham

**A**loha to my friends and neighbors on Lāna‘i! As some of you may remember, I flew to Kalaupapa April 1, 2021 to volunteer as a registered nurse at the Kalaupapa Care Home through the Hawai‘i Medical Reserve Corps (see “The Call to Kalaupapa”, March 2021, *Lāna‘i Today*). I was told to bring everything I would need for food, health, cleaning and entertainment for the three-month assignment, and through good friends, I sent ahead seventeen boxes via Kamaka Air. I packed freeze-dried and instant meals (the kind for hiking trips) because there is only one store on Kalaupapa with very limited stock.



Heather Ruth-Durham

Upon arrival, I found nobody here to pick me up! They forgot I was coming. After I’d walked about a fifth of a mile, I saw a white van coming my way. Father Pat had been called to bring The Patty Wagon (his Priestmobile) to check on some abandoned luggage at the airport. Father Pat is Irish and speaks with a lovely brogue. He picked me up and we went back to get my suitcases.

The airport is small with two public restrooms. There is a nearby lighthouse, which is lovely. But what is most striking is the Pali in the distance. The cliffs rise hundreds of feet and are very green with brown streaks. These streaks become waterfalls when it rains. At the foot of the Pali is a small, flat peninsula made of pahoehoe lava, formed about 250,000 to 300,000 years ago when an off-shore volcano erupted from the sea floor.

The Father took me to the Nuns at Bishop Home where I was assigned a thirty foot by forty foot plantation-style bungalow with an attached kitchen and laundry area. Kelly, my new nurse manager, let me in, apologizing many times for forgetting to pick me up! There is a small lanai, and a great tree shades one side of the house. I have a view of a huge park-like field surrounded by a low stone wall, and an obstructed view of the black sand beach. The house was repaired a few years ago so it is in very good shape with board and batten walls and painted floors.

I had arranged for Spectrum to put in cable but they provided Internet for my stay. The phone lines are very poor, and are out most of the time, so WiFi is very handy. There were two other volunteers here: Katie (from O‘ahu) and Nova (from Maui). From the road, they would chat with me from time to time [during my two-week quarantine]. Both are young and had taken time off from their busy jobs to help Kalaupapa. It was great working with them, Katie extended her stay for a couple of weeks past her scheduled return because we are so short-handed here.

The Sisters come by to see if I need anything and get me any items I’ve requested from the store, [where] Sister Barbara Jean helps out; Sister Alicia Daimen is working on a book about the Sisters who have worked at the Settlement. She usually works at the bookstore but it is closed during COVID.

I work at the Care Home. It is about the size of Lāna‘i’s bowling alley; it has activity and dining areas, treatment, exam and patients’ rooms. Two patients live in the Home, and the rest live in their own homes in the Settlement. They use the Care Home for treatments, meals and telehealth visits.

You can get fresh fruits and veggies at a small store in town, but you need to order them a week in advance. There are only three or four of any item, such as canned goods, rice, pasta, cleaning supplies and shampoo/soaps. There is no bread or ice cream. We didn’t have cheese for a couple of months. It is like having the Lāna‘i gas station as your only grocery store [but] without soda pop, chips. No liquor or cigarettes. The gas station provides gas and air. The Administration Building handles any housing issues; the post office is across the street. The postmaster decided she doesn’t want to open on Saturdays anymore. No businesses, libraries, restaurants or shops are open.

Mongoose are everywhere. My house came with five cats from the last nurse who lived here. We care for the pets using our own money or from donations. Mama Cat, Baby, Torti, Mittens and the Duchess are keeping me company.

I want to put in a special thank-you to my sister, Robin. She has been taking care of everything -- my home and cats on Lāna‘i -- since I got here. She sends me care packages of loaves of bread, creamer, cheese and anything else I need. Thanks to her, I can be away long enough to be of some real help here.

Finding caregivers who don’t mind living in a remote place is a challenge for the Care Home. There are two homemakers and three nurses, in addition to the nurse manager and housekeepers. We work eight-hour shifts. Three nurses and three shifts fill a day. Days off are rare. Thank goodness the nurse manager works some shifts (doing double duty) to give us time off. In addition to the ninety days I agreed to work as a volunteer, I am giving them another ten days and have agreed to accept a position for at least a couple of years while they look for more help. The work, the patients and staff are wonderful and I am happy to be a part of this community.

I miss Lāna‘i, and being able to walk around or work without a mask. I miss my sister and my friends. I miss eating at my favorite restaurants. But eating my own cooking has helped me lose thirteen pounds! Love to all, Heather Ruth-Durham

## Council launches civic engagement video series

From Maui County press release

**T**he Maui County Council launched July 12, 2021, *Maui County Kākou*, a civic engagement video series to encourage civic education and participation, featuring local talent who provide information and resources, announced Councilmember Kelly Takaya King.

“The civic engagement video series was created with the support and foresight of the entire council to raise community awareness about local government and how to stay informed and get involved,” said King.

“Our goal is to empower more community members to take an active role in local government and embrace the opportunity to share their mana‘o on issues they care about.”

*Maui County Kākou* consists of five self-contained videos that can be viewed separately or in a 20-minute compilation video, all of which are available on the Maui County Council’s website and YouTube page. The videos cover such topics as:

- Getting to know your Maui County Council
- Understanding how laws are made
- Reading an agenda
- Giving testimony
- Staying informed and getting involved

The video series features Kathy Collins, George Kahumoku, Jr., Shaggy Jenkins and other on-screen guides to answer some of the more common civic education questions, including:

- How does the Maui County Council make laws and policies?
- What are some tips to help me prepare my testimony?
- What is the Sunshine Law?
- Where can I find meeting agendas?
- How can I participate in our local government?

“Online meetings have opened the door for participation from almost anywhere at any time,” said King. “These videos can help prepare community members to take part in the legislative process and engage with their councilmembers with confidence and greater effectiveness.

“I extend my deepest gratitude to my former staffer, Suzanne Kayian, who helped lead the effort on this project, as well as our Office of Council Services staff who worked diligently to ensure accurate, professional and easy-to-follow videos.”

To view the *Maui County Kākou* video series, please visit <http://mauicounty.us/resources/video-series/> or contact the Office of Council Services at (808) 270-7838 for more information.



“Our goal is to empower more community members...to share their mana‘o on issues...”

**Kālele ka uwahi o Pu‘uloa.** *The smoke of Pu‘uloa leans over.* Said in amusement of one who leans over, intent on one’s work (Pukui 156).

# Hawaiian language immersion school opens on Lāna‘i

Contributed by Simeona Tajiri

**E**ko Lāna‘i a Kaululā‘au, aloha, He wahi nū hou kēia no ka ‘ōlelo i aloha nui ‘ia e ko Lāna‘i kūpuna. ‘O ka lā ‘ēkolu o ‘Aukake 2021 ka lā mua o Ke Kula Kaiapuni ‘o Lāna‘i! Aia ‘elua mau papa: He ‘elima mau keiki ma ka Papa Mālaa‘o. He ‘ewalu ma ka Papa ‘Ekahi. Ola ka ‘ōlelo, ola nō ‘o Lāna‘i!

Ma ka makahiki 1838, aia ‘eono mau kula Hawai‘i ma Lāna‘i. 486 haumāna ka heluna o ia mau kula, e a‘o ana i nā mea like ‘ole ma ko lākou ‘ōlelo makuahine. A ‘o ka ‘ōlelo a nā 1,200 kānaka ma Lāna‘i nei, ‘o ka ‘ōlelo Hawai‘i nō. Ola ka ‘ōlelo, ola nō ‘o Lāna‘i!

I ka manawa i pāpā ‘ia ai ka ‘ōlelo Hawai‘i, ua pani nā kula ‘ōlelo Hawai‘i, a ua mālama ‘ia ka ‘ōlelo Hawai‘i ma nā hale pule e nā kūpuna, a na lākou nō i kīpaipai aku i nā haumāna ‘ōlelo o nā hānauna hou ma ka polokalamu ‘ike Hawai‘i i ho‘okahua ‘ia ma ka makahiki 1986.

Ua nui nō na‘e nā makahiki i hala ma mua o ka wehena o kekahi kula ma Lāna‘i e a‘o ai nā haumāna i ka ‘ōlelo Hawai‘i a me nā mākau ‘ē a‘e ho‘i: ka makemakika, ke akeakamai, nā mo‘olelo, a pēlā aku nō— ma o ka ‘ōlelo Hawai‘i. Ua ho‘omaka ka hana nui o ka ho‘okahua ‘ana i Ke Kula Kaiapuni ‘o Lāna‘i ma ka makahiki 2012, me ka wehe ‘ana a Kauna‘oa Garcia lāua ‘o Kau‘i Spitalsky i Ke Kula Kaiapuni Kauwela ‘o Lāna‘i, a he kula kaiapuni kauwela nō ia. A laila, ma ka makahiki 2014, ua ho‘omaka ka ho‘opii‘i nona he ‘ewalu mau makahiki o ka ‘ohana Clarabal i ka Department of Education ma muli o ka mālama ‘ole ‘ia o kekahi kula kaiapuni ma Lāna‘i. ‘O ka hua o ua ho‘opii‘i nei ke kānawai o ka ‘Aha Ho‘okolokolo Ki‘eki‘e o ka makahiki 2017, i pa‘a ke kuleana Kumukānawai o nā keiki a pau o Hawai‘i nei i ala kaulike e a‘o ai i ka ‘ōlelo Hawai‘i a walewaha ma o ke kula aupuni. He ho‘oholo nui nō ho‘i ia, no ka mea, ma mua o ka makahiki 2021, ‘o Lāna‘i ka mokopuni ho‘okahi i nele i ka ‘ole o ke kula kaiapuni. No ke keiki Lāna‘i i makemake i ka ho‘ona‘auao kaiapuni, ua hiki wale nō ke ne‘e aku i kekahi mokupuni, ke a‘o ma ka hale, a i ‘ole ho‘i ke hā‘ule wale i ua mana‘o nei, a hele i ke kula namu haole.

Ua hō‘ea mai nā kānaka o nā wahi ‘ē a‘e e kōkua. ‘O Ipolani Medeiros, he kumu kaiapuni ‘o ia mai Pā‘ia mai; ‘o Douglas Boyer, ‘o ke po‘o kumu hou ‘o ia mai ‘Ālaka mai. Ua ‘ike maka ‘o ia nei i ka hana nui o nā kula kaiapuni o nā ‘ōiwi o ia wahi ala. Na Kumu Ipolani e a‘o i ko ‘oukou mea kākau a me Kaniāla Forsythe, a laila, e lilo māua i mau kumu kaiapuni no nā pae a pau, mai ka pae Papa Mālaa‘o ā i ka pae Papa ‘Elima.

E nā kukui pio‘ole i ka makani Holokaomi! Mahalo piha iā ‘oukou e nā ‘ohana e hāpai ana a‘e i ke kuleana nui o ka ‘ōlelo Hawai‘i. E nā ‘ahi kanaanā o Kaunolū! E lauhoē mai kākou i ka wa‘a; i ke kā, i ka hoe; i ka hoe, i ke kā; a pae aku i ka ‘āina. He hana nui nō kēia kūkulu ‘ana i ke kula maika‘i. Ma kēia hana nei na‘e, e ola nō nā hanauna o Lāna‘i, nā mamo a Kaululā‘au. Peia pū e ulu a‘ela ke aloha ‘āina o ko kākou kaiāulu. No laila, e alu like kākou, pai a‘e ka leo a nā keiki, a e ola hou aku ka ‘ōlelo Hawai‘i ma Lāna‘i nei.

“Ola ka ‘ōlelo, ola ‘o Lāna‘i!” The language thrives, Lāna‘i thrives! On August 3, 2021, a Hawaiian immersion school, Ke Kula Kaiapuni ‘O Lāna‘i opened with five keiki in Papa Mālaa‘o (Kindergarten) and eight keiki in Papa ‘Ekahi (Grade 1). This is the first stage in building a program to fulfill the constitutional right of every Lāna‘i student, grades K-12, giving them a chance to attend a school where ‘ōlelo Hawai‘i is a way of life.

Hawaiian language education has a long history on Lāna‘i. In 1838, there were six Hawaiian language schools with 486 children and an estimated island population of 1,200. In every one of those schools, Hawaiian language was the medium of education; the language that all students learned in. When Hawaiian was banned from schools, Hawaiian languages schools closed and kūpuna preserved the language in the hale pule (Hawaiian churches), and later, inspired new generations of language students through the Hawaiian studies program that began in 1986.

However, it would be many more years before a school reopened on Lāna‘i where students were not only learning Hawaiian language, but learning everything else, math, science, literature, and so on, through Hawaiian language too. The modern day work to establish Ke Kula Kaiapuni ‘o Lāna‘i began in 2012, when Kauna‘oa Ka‘aikala Garcia and Kau‘i Spitalsky opened Ke Kula Kaiapuni Kauwela ‘o Lāna‘i, an immersion summer school. Then, in 2014, the Clarabal ‘ohana began an eight-year litigation with the Department of Education for not providing an immersion opportunity on Lāna‘i. This resulted in the 2017 Supreme Court ruling, asserting the constitutional right of every child in Hawai‘i a reasonable opportunity to become fluent in Hawaiian language through public school. This was a landmark decision because up until 2021, Lāna‘i was the only island in Hawai‘i that did not have an immersion school. Any Lāna‘i child who wanted an immersion education had to move to another island, homeschool or give up the choice and transition into the English school.

The program plan spans many years. First, the elementary program must be established. To help, immersion teacher Ipolani Medeiros of Ke Kula Kaiapuni o Maui ma Pā‘ia, has moved to Lāna‘i. New Principal, Dr. Douglas Boyer, also brings his experience with indigenous immersion schools in Alaska. While here, Kumu Ipolani is training Simon Tajiri and Daniel Forsythe as the initial immersion kumu who can then continue teaching all grades as the school expands to serve grades K-5.

Our gratitude goes out to all of the ‘ohana who have committed to perpetuating the language in their own homes. Because of you, ‘ōlelo Hawai‘i is growing on Lāna‘i. As a result, more teachers are needed to ensure that every student on Lāna‘i continues to have the opportunity to become fluent in ‘ōlelo Hawai‘i. Restoring the language on Lāna‘i is a multigenerational task that is only possible because of the support of the entire community. Mahalo a nui loa.

‘O ia ihola. ‘O ka mea maika‘i, mālama. ‘O ka mea maika‘i ‘ole, e kāpae ‘ia aku. Mai ka hikina a ka la i Ha‘eha‘e a i ka mole‘olu o Lehua—on every island from Hawai‘i to Lehua, the Hawaiian language shall live forever—E ola mau ka ‘ōlelo Hawai‘i.

## NIAAA Section 7 Scholarship winner

**R**yllah-Rae Rodrigues of Lāna‘i High School is one of two recipients of the 2021 National Interscholastic Athletic Administrators Association (NIAAA) Student Athlete Scholarship (Section 7); there are eight Sections. The annual NIAAA scholarships are awarded to one male and one female student-athlete per Section; the scholarship awards are based on distinguished athletic and academic achievements, including leadership and sportsmanship qualities.

Rodrigues graduated from LHS, was awarded several merit and honor roll distinctions, and also earned an associate’s degree from the University of Hawai‘i-Maui College, Lāna‘i (UHMC) in Fall 2020.

A two-sport athlete, Rodrigues competed in basketball and eight-man football for four years. She earned four varsity letters overall and was deemed best team player in football.

Active in the community, Rodrigues volunteered at the Lāna‘i Community Health Initiative (LCHI), and was the secretary for the Class of 2021. She will attend the University of Hawai‘i-Mānoa this Fall.



Photograph by Nelinia Cabiles

Mia Majkus and Lucie Reese drumming on the balls of their feet for quick-reflex drills at Lāna‘i’s first-ever flag football and football clinic July 26, 2021, at the lower football fields. Run by Darryl and Samson Anguay; Christon Barba, and Dalaunte Stevenson (O‘ahu’s Team ICCEEE808), the one-day clinic drew about sixty athletes from grades three to six (10 a.m. to noon) and seven to twelve (1 p.m. to 3 p.m.). Manager MaryLou Kaukeano, Pūlama Lāna‘i, whose Recreation Center department hosted the event, believes clinics are the best opportunity for kids to learn from different people. “We might tell them things they’ve heard a thousand times, but when someone else says it, they pay attention.” Encouraged by the response from Lāna‘i’s youngsters, Kaukeano hopes for more such youth clinics in the future.

**Laulaha ka ‘ai a ke ‘ahi.** *The ‘ahi fish takes the hook in swarms.* Said when the sea is full of canoes fishing for ‘ahi.

Also said of a successful business—customers come in swarms (Pukui 211).

## Consider the rooster *Part two of a series*

Text and Photography by Nelinia Cabiles

**O**n a hot day, a rooster's red comb and wattles, the fleshy caruncles that crown his head and hang from his throat, help the bird cool down. Since birds do not possess sweat glands, they cannot perspire. Their wattles act as fans, allowing heat to dissipate.

It is the wattles of a fighting rooster that his owner slashes off in preparation for a cockfight, for wattles are a liability in the ring – an opponent rooster can easily tear them off with gaffs or blades that are attached or hot-glued to his legs, thereby injuring or weakening the other bird. But the amputation is a blow that offers the hacking bird only a brief and temporary advantage, for a cockfight is a mauling duel where the stakes are bitter and always known: roosters either die in the ring or suffer wounds so severe that death is likely or imminent. The match goes on, no matter how grave their wounds. "What counts in the ring is which gamecock dies first".<sup>1</sup>

The chicken farmers and a pigeon breeder who convened at the old man bench on Eighth Street June 22, 2021 (see *Lāna'i Today*, July 2021) seemed, to this writer, impassive about the maiming of roosters or the violence of cockfighting.

"There's cruelty in MMA (mixed martial arts). And that's an accepted form of bloodlust," one of them countered. MMA and cockfighting both involve physical violence. But the argument is a false equivalence: A MMA fighter has free will. He has a choice to fight. A rooster, by comparison, does not.

But the chicken farmers were not there to discuss the ethical treatment of animals, but to discuss where they were going to go, now that their roosters were being expelled from the Lāna'i Community Garden, which would be used specifically, according to a May 28 letter from Pūlama Lāna'i, as a garden to grow approved produce for personal consumption, and used for egg-laying fowl only; no roosters or any other types of animal would be allowed, effective August 1. The chicken farmers characterized their expulsion as sudden and unjust, and their situation a cultural divide between chicken farmers practicing a time-honored tradition, and outsiders "who come to the island with their rules", dictating which cultural practices were acceptable and which they could engage in.

"Don't come here to change us," a chicken farmer said, his comment addressed to those on social media opposed to his way of life. "Accept our culture. We give you respect, but you don't show us respect."

According to a statement from Pūlama Lāna'i, "Forty-eight violation notices were sent out to the livestock tenants at the Community Garden in a little over a year. Numerous conversations have been had with the tenants on behavior that would lead to the roosters going away – tethering of chickens. . . [there] were reports of chickens being killed at the Garden and . . . of illegal chicken fights taking place at the old community garden, at Keōmoku and Pālāwai Basin, etc." For chicken farmers who received these violation notices or conducted the cockfights surreptitiously, as is the nature of all illegal animal fights, the claim that their expulsion from the Community Garden was sudden and had come without warning was not true. The discussion with the chicken farmers digressed, though their tone remained aggrieved, but ultimately, as the hour wore on, the talk was disingenuous, for they were eliding the central reason for the meeting, which was cockfighting.

### "Give us a place"

The talk returned to finding a place for the Garden's forty tenants, who each own, estimates Mike Lopez, manager of the Lāna'i Community Garden (and Hulopo'e Beach Park), about 50-100 birds.

"I don't want to get involved in the culture wars. It seems to me [Pūlama Lāna'i] is creating the culture wars," said Gabe Johnson, Maui County councilmember, present at the meeting with chicken farmers, who sought to reframe the narrative not as chicken-fighting, but as farming. "The whole island is zoned for farmland. There's no reason why you can't have farmland outside of town...Why don't we talk to Sid [Alejado]? He's one of the most successful chicken farmers out here." (Johnson is incorrect: the entire island of Lāna'i is not zoned for farmland.)

"I feel bad for [the chicken farmers]," said Sid Alejado, who owns Lāna'i Grown Farm, in Pālāwai Basin, and said he buys chicken feed in bulk and sells to the chicken farmers. "But I lease land from Pūlama Lāna'i and I'm not going to risk my farm for [the chicken farmers], if there's going to be illegal activity, such as cockfighting. I can't have that on my farm."

### A mass exodus

By the August 1 deadline, the chicken farmers had emptied their garden plots, decamped from the Garden, and into town. Those who owned their homes stacked chicken coops in their backyards. It was a mass exodus whose unintended consequence is the shrieking of birds day and night, shattering the peace and expectation of a good night's sleep for neighbors and residents in town. A rooster's crow "can pass 130 decibels, which is roughly the same acoustic intensity you'd get from standing 50 feet from a jet as it takes off" (*Newsweek*, January 22, 2018).

"If your neighbor wants his roosters to live at his house, he has the right to force that noise on the neighborhood," said a resident who declined to be identified in this paper.

### The persistence of cockfighting

Cockfighting has persisted on Lāna'i for generations. As a chicken farmer put it, "Raising chickens is a pastime, since pineapple plantation days. Growing up on this island, every Filipino house had a rooster." (There are Lanaians who would challenge this claim; it is not true.)

If all that the chicken farmers in the Community Garden were doing was raising their birds, as one would raise rabbits or hamsters, what is the harm? What reasonable person could object to that?

The problem is, of course, not about raising chickens for show or meat or owning a rooster. The problem is cockfighting, which is illegal in Hawai'i and in every state, and "is known to be associated with other types of illegal activities such as gambling, drugs, theft, extortion and other major crimes," said Sergeant Kim Massie, Maui Police Department-Lāna'i Branch.

"Even if there was cockfighting here, it's a small-time operation. It isn't run by a syndicate," a chicken farmer asserted.

To cast the issue as small-time, and therefore minor, is to ignore the law and be inured to violence and cruelty to an animal. "A correlation has now been established between animal abuse, family violence, and other forms of community violence. Child and animal protection professionals are aware of this connection, and recognize that both child and animal abuse are linked in a self-perpetuating cycle of violence. . . individuals who witness abuse or other violence become desensitized to it."<sup>2</sup>

### Is cruelty culture?

Is culture intrinsic and fixed, or more pliant, evolving to fit current social mores? If the practices of a culture are inhumane or involve cruelty to an animal, is that culture worth preserving? What principles are valued and deemed important to teach a younger generation?

A few people interviewed for this story expressed despair that anything would change, now that the roosters were in town, for gambling habits die hard. They believed cockfighting would go even deeper underground. But those who study history know that change happens incrementally and a culture can shift. According to Mike Lopez, "a chicken farmer gave away or sold his chickens or ate them. He told me it was too much trouble. And he didn't want to pass down that life to his kid."

<sup>1</sup>Geertz, Clifford. *Myth, symbol, and culture*; Deep play: notes on the Balinese cockfight. *Daedalus: Journal of the American Academy of Arts and Sciences*, vol. 101 no. 1, 1972.

<sup>2</sup>Hodges, Cynthia. *The Link: Cruelty to Animals and Violence Towards People*, Michigan State University College of Law, 2008.



Abandoned pigeons in an empty garden plot



**Mū ka waha heahea 'ole.** *Silent is the mouth of the inhospitable.* It is considered rude not to call a welcome (*heahea*) to anyone approaching one's home (Pukui 239).

# From the Farm Celebrating one year of Sensei Ag

A monthly column conceived and authored by the Sensei Ag leadership team.

This August officially marks the one-year anniversary of Sensei Ag and our brand, Sensei Farms. The support from our community on Lāna'i has been incredible, and we are grateful to have the opportunity to provide fresh produce to the island as well as the state of Hawai'i.

This past year has been quite the journey. Developing a company from the ground up is not an easy task, and doing so in the midst of a global pandemic adds an additional layer of complexity. Yet, there could be no better time to develop a company that strives to increase the supply of locally grown food in Hawai'i, particularly in light of the breakdown of global food supply chains. The pandemic has only heightened our appreciation for health and wellness, two of the key principles on which Sensei Ag was founded. We'd like to take this opportunity to share with you some of our accomplishments over the past year and where we plan to head in the future.



## From one island to all

After several test harvests to perfect our cultivation methods and ensure the highest quality product and safety processing standards for all of our fresh produce, we began selling our produce to retailers on Lāna'i in September 2020. Our beautiful leafy greens, crisp cucumbers and succulent tomatoes finally debuted in Pine Isle and Richard's Market.

By October, we officially partnered with Foodland Stores and now our produce is sold at all of the retail chain's 34 locations across Hawai'i, including O'ahu, Maui, Kaua'i, and the Big Island. In addition to Foodland, you can find our produce at Down to Earth, Palama Markets, Don Quijote, Tamura and Okimoto Group locations on O'ahu, and Okimoto Group locations on Moloka'i. Every island in the state of Hawai'i now sells Sensei Farms branded produce.

## From a few products to many

Our initial produce selection included a number of different choices of leafy greens. Butter leaf, red leaf, green oak leaf and romaine are a few of our varieties. We also pack some unique blends, such as a Zesty mix which features our Arugula and Wasabi arugula lettuce varieties, a Lāna'i mix, which includes a blend of our assorted greens, and a Rainbow mix which features Swiss chard and assorted green varieties. Beyond lettuce, we now grow Japanese and mini cucumbers, Lāna'i striped purple eggplants, purple and Genovese basil, cherry, Roma, beefsteak and tomatoes on the vine and a variety of sweet and chili peppers. We are frequently testing our new types of produce and will look to offer an even greater selection in the future. Together, our six greenhouses, 20,000 square feet each, can produce nearly a half a million pounds of produce per year.

## Making it in the culinary scene

It's not enough just to grow large quantities of produce, you must also grow food that people want to eat and enjoy eating. Growing nutritious, delicious food and doing so sustainably is our passion. Hotels and restaurants throughout Hawai'i now incorporate our fresh ingredients into their delectable dishes. You can find Sensei Farms produce on the menu at the Royal Hawaiian, Waikiki Beach Marriott and Aulani Resort. Restaurants from Monkeypod Kitchen on Maui, Merriman's Honolulu, 53 by the Sea, also on Honolulu, Nobu on Maui and Lāna'i and Ruth Chris Steakhouse on Restaurant Row in Honolulu, among many others, all serve Sensei Farms products. One of our biggest honors to date has been having the opportunity for our CEO Sonia Lo to cook with legendary Hawaiian chef Sam Choy. Sonia starred on Sam Choy's In the Kitchen this August. We hope to have the opportunity to work with other Hawaiian celebrity chefs in the future.

## A Look Toward the Horizon – Some Future Ideas

We are proud of all we have accomplished the past twelve months and thank you for your continued support. We know, however, that our journey to solve some of the world's greatest agricultural challenges is only just beginning. We will continue to innovate and look for new ways to grow produce indoors that increase nutritional content while at the same time reduce the environmental impact of farming. We are considering, for example, moving beyond vegetables and also growing tropical fruit in the future, though this would be a few years down the line.

Sensei Ag is form factor agnostic – meaning we grow in whatever type of indoor farming format fits the needs of the area, whether greenhouse or vertical farm. We are also considering expanding our farm on Lāna'i and opening a vertical farming facility at some point in the not-too-distant future. These ideas are just a few of many in the works, and we look forward to sharing our successes along the way.

## Tasty Takeaway

A celebration calls for a delicious drink to mark the occasion. For today's Tasty Takeaway we share with you a recipe for a Watermelon and Basil 'Otai. Said to have originated from the Polynesian Island of Tonga, this refreshing watermelon and coconut punch is the perfect pick-me-up after a long day in the sun.

### Ingredients:

- ½ cup basil leaves
- 1 ½ cups fresh, cubed pineapple
- ¼ cup sweet condensed coconut milk
- Zest of 1 lime
- Juice of 3 limes (1/2 cup)
- 1/8 tsp. of salt
- 6 cups grated watermelon (about ½ large watermelon)
- 2 cups crushed ice
- ½ cup coconut milk

### Directions:

Add the basil leaves, fresh pineapple, condensed coconut milk, lime zest and juice and salt to a blender and gently pulse until chunky. In a large bowl combine this mixture with your grated watermelon and crushed ice. Stir in your coconut milk and serve immediately. Ke aloha!





We are thrilled to introduce **Ua Body** – a natural, clean, and vegan skincare product line from Hawai'i island made of native and natural ingredients. Featuring dry oils, lotions, body mist, and soap to keep your skin radiant and healthy. Find your gorgeous at...

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## Enjoy life at the Blue Ginger Café

With a handful of recipes and a warm aloha for Lanaians, my stepfather Joe Abilay and mother Georgia Keenan-Abilay, opened Blue Ginger Café August 19, 1991. Little has changed in 30 years: we're still serving delicious food with aloha. Joe, who passed away in 2012, would be so proud.



Mahalo, Lānaʻi, for your support and love all these years. We couldn't have made it here without you!

Free cup of coffee and a cookie for customers (limit one each until supplies last) August 19.

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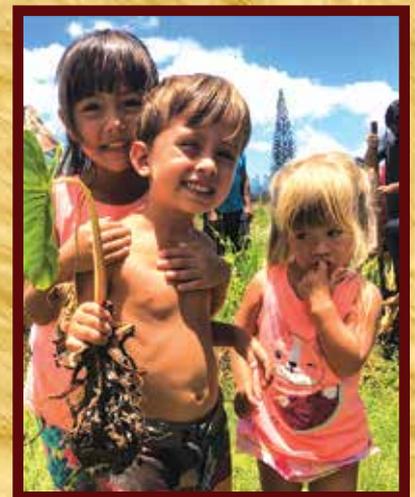
# E 'IKE HOU IĀ LĀNA'I 2021

Text by Shelly Preza, Photography by Shelly Preza and Nelinia Cabiles \*

The ninth-annual E 'Ike Hou iā Lāna'i summer cultural literacy program took place in July. Run by the Lāna'i Culture and Heritage Center (Lāna'i CHC), E 'Ike Hou 2021 was the organization's first hybrid program, which included both virtual and in-person activities. Developed by Shelly Preza, Jana Kaopuiki, and Ikaika Ramones, the month-long program invited students and their families to learn about the legacy of place embedded in mo'olelo, or stories. The program theme this year was "Lei ana Lāna'i i ka ha'aheo" to honor the way Lāna'i is adorned like a lei with the humble pride of its people.

More than sixty participants registered for E 'Ike Hou, ranging from pre-K to adults. While most participants were on Lāna'i, the virtual parts of the program were also accessible to off-island students and their families. Throughout July, Lāna'i CHC hosted sixteen virtual workshops and eight in-person activities, which gave students the opportunity to learn 'ōlelo Hawai'i, hale building, acrylic painting, lauhala weaving, lei-making, knot-tying, memoir writing and more! Stewardship and learning activities also were offered at Hi'i agricultural heiau and Waia'ōpae fishpond. The program culminated in a virtual hō'ike celebration, which featured live music, prize giveaways, and mana'o from the culture center board.

Many hands pitched in to make E 'Ike Hou 2021 a success. The generosity of Kamehameha Schools, Hawaii Community Foundation: Lāna'i Community Benefit Fund, and Pūlama Lāna'i has allowed us to continue offering this program free-of-charge to all participants. We would also like to acknowledge this year's kumu and contributors: Jana Kaopuiki, Ikaika Ramones, Shelly Preza, Kepā and Onaona Maly, the Pūlama Lāna'i CHP crew (Ben Ostrander, Kaleo Ropa, Jesse Del Rosario, Cheleigh Clarabal, Stacy Miyamoto), Kalawai'a and Kauanoie Moore, Dane Fujiwara, Simon Tajiri, Saadie Ropa, Emily States, Milinanea Clarabal, Diane Preza, Nelinia Cabiles, Irene Davis, Daniel Forsythe, Travis Turqueza, Natalie Ropa, Alicia Brandt, Michelle Fujie, and all our other leaders for their contributions to our program and community. Together, we can ensure the legacy of Lāna'i is a bright one. E ola Lāna'i a Kaululā'au!





\* NC



\* For a full photo gallery, please visit: [eikehou.com/photos](http://eikehou.com/photos)

# Lāna‘i Community Health Center



**N**ational Health Center Week (August 8 – 14) is an annual celebration with the goal of raising awareness about the mission and accomplishments of America’s health centers over the past five decades. Community Health Centers serve as the beacon of strength, service, and care in their communities. In moments of pain and loss, they offer support and love. In moments of

triumph, they offer hope and a vision for the future. Let’s come together this week to celebrate the roles Community Health Centers have played in both our recent moments of loss and triumph. This National Health Center Week honors those front-line providers, staff, and beloved patients who lost their lives during the (ongoing) COVID-19 pandemic. From the very beginning of the crisis, Community Health Centers began finding innovative ways to provide preventative and primary care to their patients. During this week of remembrance, light a candle for those community health leaders, as well as patients that we lost. As we commemorate those lives and celebrate the future of Community Health, let’s shine a light across the country that will embody the future of primary health care access for underserved populations. Shine a light on all Community Health Centers and share the value they bring to all they touch. Source: <https://healthcenterweek.org/about-nhcw/>. LCHC would like to thank all of supporters, our Board of Directors, our staff, and our most especially our patients! We’re here for you! Call us to schedule your next appointment!



*E Ola Nō  
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and  
Well-being  
for Lāna‘i*



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We have activated an auto-attendant to our phone line. Please don’t mistake it for our voicemail, but do wait for the options and it will connect you to the right department. If you have any questions, or feedback to improve this auto-attendant, please email Cindy Figuerres at [cfiguerres@lanaihealth.org](mailto:cfiguerres@lanaihealth.org). Mahalo!

**E**ach of our health ed teachers wear a number of hats and still, year after year they continue to be dedicated to teaching the students. They are ready and eager to start the new school year. We would like to thank them, as well as the LHES faculty and staff for all they do for our students! We wish you all best in this school year. Here’s what some of them have to say:



L to R: Kanoë Kaiaokamalie, Tanisha Mangaoay, Thessalonica Sandi, Denise ‘Ola’ Ropa, Mairine Kaiko-George, Mindy Bolo

“I love teaching health and physical education at LHES because it allows me an opportunity to invest in the future generation of our society. My hope is that our keiki have the health tools and knowledge they need to succeed in living a healthy lifestyle.” – **Mindy Bolo, LCHC Fitness Instructor Lead**

“My greatest joy in teaching will always be the smiles on the student’s faces! The students and teachers are always so positive, welcoming, and excited to learn, which really makes being a health ed teacher so rewarding!” – **Kanoë Kaiaokamaile, LCHC Executive Assistant**

“My greatest joy as a health educator is engaging and having fun with my health education/PE students. It’s a fulfilling experience to create a fun, learning environment for the students, and to see them grow by applying the wisdom/tools they learned to maintain a healthier lifestyle.” - **Thess Sandi, LCHC Community Health Worker**

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# Is Delta just the beginning?



**Viewpoint** by Michael Shea, MD

Across the nation new COVID cases are skyrocketing.

As of this writing, in Hawaii we reached a new record for single day positive cases with 1,167 cases reported on August 13, 2021.

This surge is being driven by the Delta variant, currently the most contagious and dangerous known mutation of the disease, and now the dominant strain in the U.S., representing 93 percent of new cases.

On Maui, health officials estimate that Delta is now responsible for at least 90 percent of all new cases.

There are many reasons why doctors and scientists are concerned about the Delta variant. For one, it's highly and easily transmissible. According to the CDC, it is more contagious than the viruses that cause MERS, SARS, Ebola, the common cold, seasonal flu, and smallpox. Scientists are closely looking at studies that have shown that Delta may have a viral load that is 1,000 times higher than the original virus and can spread within seconds. Of course, the amount of an exposure that is required to cause an infection is always going to vary based on the environment and person.

Additionally, officials are seeing more breakthrough infections with the Delta variant. A breakthrough infection occurs when someone gets COVID-19 after they've been fully vaccinated. Breakthrough infections can occur

with every kind of vaccine because of the varying efficacies of each vaccine. The COVID-19 vaccine is no different, which means a small number of people will still contract the virus, even after being fully vaccinated.

And studies show that vaccinated people can spread this variant just as easily as those who are unvaccinated. Even if you have mild symptoms or none at all, you can still carry high levels of the virus that could make other people sick. This is why the CDC is again recommending that everyone continue to wear a mask indoors, regardless of vaccination status.

So why get vaccinated if you can still contract and spread COVID-19? In addition to keeping your loved ones safe by being less likely to get infected with COVID-19, the fully vaccinated individual that experiences a breakthrough infection is far less likely to experience severe illness or require hospitalization.

Currently, people who are vaccinated are eight times less likely to test positive for COVID-19. More importantly, they are 25 percent less likely to be hospitalized and 25 percent less likely to die than

people who were not vaccinated. In fact, 99.5 percent of new deaths from COVID are people who were not vaccinated.

When it comes to variants, vaccinated individuals play a critically important role in putting an end to this pandemic. Current research shows that the more people vaccinated now, the less likely we are to see dangerous variants emerge.

To understand why, it helps to know how variants or mutations occur. When a virus infects our body, it hijacks the parts of our cells that build proteins and uses them to make millions of copies of itself. Some of these copies are not perfect -- the genetic code is copied incorrectly, which leads to a mutation. Most of these mutations will die off, but occasionally a mutation will make the virus stronger or more transmissible. These become variants of the disease.

If we are unsuccessful at slowing new

COVID-19 infections, like the Delta variant, it is likely more mutations of the virus will emerge. Last month, CDC officials confirmed that one of their largest concerns is that we're "just a few mutations away" from a new, more elusive variant. A variant that may be more deadly, or even resistant to the current vaccines available to protect us.

So, if you think that one person (you) may not make a difference on a larger scale or you're just "watching and waiting" to see what happens, please think about it this way. While you wait, the virus continues to spread and duplicate itself. And, with each new infection comes an opportunity for the COVID-19 virus to mutate and become harder to understand and control.

We've come so far with understanding what COVID-19 is, how it spreads, and how to protect ourselves from it. Let's not give this virus an opportunity to mutate further and spread so that we can move past this deadly pandemic and get back to our lives and livelihood.

The best way to prevent the virus from mutating is to prevent hosts, people, from getting sick in the first place. If you've been holding off on getting the vaccine, now is the time to get it. Even if you've already had COVID, get vaccinated, as it's still possible to get it again.

If you're already vaccinated, keep taking precautions like masking indoors, washing hands, and staying 6 feet apart. And if you're having any symptoms of COVID-19 -- vaccinated or not -- please, please, stay home and avoid spreading it to others.

We all have a right to choose but with that comes responsibility. Your decision to be unvaccinated impacts someone else, including our young keiki who, now back in school are more exposed to the virus than ever before.

Trust the science and tune out the misinformation. Do your own research from proven, reliable, science-based sources. If you have questions, talk to your doctor. For more COVID and vaccine resources and access, visit [mauihealth.com/covidvaccine](http://mauihealth.com/covidvaccine).

*\* Dr. Michael Shea is the chief medical director of Maui Health and an ICU physician at Maui Memorial Medical Center.*

## DON'T WAIT TO VACCINATE

### IT CAN HAPPEN TO YOU

COVID-19 and its variants are on the rise in our community. Our state positivity rate is the highest it has ever been and we continue to see record breaking numbers across Hawaii. Science has proven the best protection against the virus is the vaccine, so let's work together to be a part of the solution. Don't let COVID-19 happen to you or to the people you love. If you have not been vaccinated, please do so right away and help end this pandemic.

### SOME FACTS TO CONSIDER

- The Delta variant is the most contagious of the COVID-19 variants.
- 93% of the new cases in the U.S. are caused by the Delta variant.
- CDC officials are concerned we're "just a few mutations away" from a new, more elusive variant, if we can't slow the spread.
- The more people that are vaccinated, the less likely we are to see more dangerous variants emerge.
- Consider our keiki under 12 years old – they aren't eligible to get vaccinated and have returned to school – let's do what we can to protect them.

For information on how to get the COVID-19 vaccine, visit [mauihealth.org/covidvaccine](http://mauihealth.org/covidvaccine)

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**We are looking for people to join our team at Sensei Farms to grow nutritious and delicious food right here on Lānaʻi!**

Throughout 2021 we'll be hiring for roles in a variety of capacities including harvesting, logistics, food safety, and greenhouse operations.

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- Sales Operations Associate (Full-time)

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**Scott Pisani at [scott@sensei.ag](mailto:scott@sensei.ag)**



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Art After Dark  
Every Friday 7pm to 9pm

**Your Art Center Turns 30!**

Incorporated in August 1991, the Lāna‘i Art Center began as an area to create the art that dressed both Manele and Koele Hotels. Led by John Walbrant, the amount of talent on Lāna‘i first surprised, then inspired Mr. David Murdoch to assist in the creation of the Art Center.

Because of Pulama’s continued support, your participation, charitable donations and generous funding, your Community Art Center will continue to pursue its mission of providing art education and resources in a beautiful, safe and supportive environment.

We are so grateful for all you have contributed over the years. For our 30th Birthday, we want to celebrate YOU with some awesome deals on experiences and products through the month of August:

- \$30 for a full brick of Clay! (reg \$40)
- \$30 Household Memberships!! (reg \$60)
- FREE Glassblowing Classes!!! (still seeking apprentices)

These classes made possible by the Manele Koele Charitable Fund, Bethlehem Burners, Northstar Glassworks and presented by Caleb Goodwin: Artist/Instructor/Director

**ARTISTS IN THE NEWS**

LAC is honored to announce some of our new and returning artists to the gallery:

- Uncle Bully Davis ~ Weaver
- Frank Walls ~ Painter/Sculptor
- Lillian Miller ~ Macrame
- Kristin Belew ~ Gyotaku
- Wendell Kaho’ohalahala ~ Painter
- Rachel Sprague ~ Engraver

**CLASS NEWS**

LAC is ready to open classes to the community beginning in August. All classes limited to no more than 9 participants (because #10 is the instructor) and COVID safety precautions will be adhered to. We are also seeking instructors for ongoing ceramics classes and any medium you would like to share with the community.

Compensation for Instructors is paid at \$25/hour. Current classes will include: glassblowing, textiles and paper crafting, poetry, mold making and casting, wood sculpting and woodworking, found treasures, macrame, recycled art, fiction writing workshop and more. Classes open to all ages, with a few exceptions.

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- Split Feature Honoring our original artists
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**Monthly Take - July 2021**

**113**

Hunts

**86**

Deer

**39**

Mouflon

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## Creative Ways to Utilize Your Leftover Herb Stems

Herb stems are often overlooked and discarded, but are just as flavorful as the leaves and arguably even more versatile as they tend to be heartier. Here are some creative ways to use your leftover stems to reduce waste and maximize flavor:

1. Boil your stems in oil, butter, or vinegar for an infusion.
2. Simmer your stems with equal parts water and sweetener, strain, and use as a simple syrup.
3. Bunch your stems together as an herb brush.
4. Rest your meat on a bed of herb stems and aromatics for a final touch of freshness.
5. Blend your herb stems, aromatics, and spices in a food processor for a curry paste.
6. Slice your stems thinly to top on a salad.
7. And if all else fails, incorporate them into your compost.

## Find our herbs in stores now.



Share your comments or feedback with us at [aloha@senseifarms.com](mailto:aloha@senseifarms.com).

**mike carroll**  
**GALLERY**

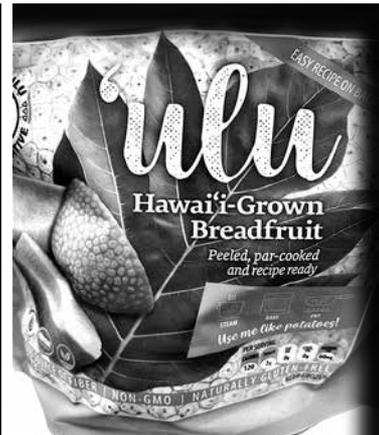


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## BACK TO SCHOOL

"It's time for Maui County students & teachers to return to the classroom. Let's welcome them back with Aloha!"



*During July, County of Maui employees hosted a school supply drive that yielded more than \$100,000 worth of new school supplies.*



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**THE LAST WORD**

Text and photography by Nelinia Cabiles

**Heaven is Midy Eharis' potato chip cookies**



Golden potato chip cookies, cooling

**E**very Saturday, Midy Eharis, 91, goes through a ritual in her kitchen that would earn her a score of 10, if baking were an Olympic sport: she creams the butter and sugar perfectly. Overmix these two solids and the butter separates, swamping the sugar. A rookie mistake. Undermix them, and the mixture is gritty and grainy, yielding cookies that are dense as hockey pucks. Disaster. Completely avoidable.

Achieving creamery perfection is a combination of timing and temperature and know-how. Midy Eharis is no rookie baker and she has never turned out a hockey puck cookie in her life. Her cookies – from Chinese Almond to Potato Chip (a shortbread cookie) to Chocolate Chip – are to die for. Light and sweet, with a crumble and texture and crunch that makes one close one's eyes and swoon. Yes, swoon. The kind of swooning that makes one ask, *have I died? Is heaven Mrs. Eharis' kitchen?*

"Creaming the butter and sugar is the most important step. That's what my sister taught me," Eharis says. It is a lesson she has taken to heart, turning out world-class cookies every Saturday for over forty years, cookies that she gives as gifts to friends and neighbors.

"I don't care to eat them. I like to give them to folks at the Straub Clinic, church, Pine Isle," she says. "The people at Pine Isle are so nice and helpful." So, Eharis returns kindnesses with cookies. It's how she shows her appreciation.

It would surprise no one to know she experiments with recipes, fine-tuning them until they are perfect. It's a meticulousness she was renowned for, as a cook for Marriott, a subcontractor to Castle & Cook, during pineapple's heyday in the 1980s, when she and her staff provided meals, three times a day, for more than five hundred seasonal pineapple workers.

People have always raved about Eharis' cooking, from her nishime to her custard pie. She takes compliments in stride, for it is not about adoration, but the connections she makes with the community she loves. It might be too simplistic an observation, but it would seem the baked treats every Saturday have been Eharis' way of building a community, over decades, one perfect and delicious cookie at a time.



Adding vanilla



And dry ingredients



And potato chips



Combining with a light hand



Eharis bought this baking tin from Las Vegas decades ago.



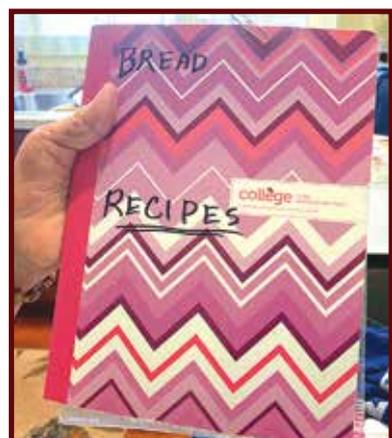
The scoop



And pat down



One pan done, one to go



Eharis has been collecting recipes since she was 18.