



Welcome to Ho'olauna

a Bulletin from the Native Hawaiian Liaison Office, USAG-HI

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In This Issue

[History Shorts](#)

[Featured
Hawaiian Word](#)

[Upcoming Events](#)

[Local Dining
Spots!](#)

[Events Around
Town](#)

[Volunteer
Opportunities](#)

[Readers'
Response](#)

About the Native Hawaiian Liaison Office, USAG-HI

The Native Hawaiian Liaison to the Hawaii Army Garrison Commander was created to build relationships between Army soldiers and their families with the Native Hawaiian community. Its goal is to familiarize both groups with each others' culture and values through

Aloha!

Welcome to the May issue of our monthly bulletin! This service is designed to keep you informed on Hawaiian-related activities and events happening in the Hawaii Army and the Native Hawaiian communities. Here you will find information that can assist in learning more about the Hawaiian culture - all delivered to you at the beginning of each month!

History Shorts: Lei Day

May 1st is recognized around the world as May Day; but here in Hawaii it is also affectionately celebrated as Lei Day.

The lei known the world over, is a symbol of aloha. Great care is taken into the gathering of the materials and preparing a lei. As this is done, the mana (or essence) of the lei-maker is woven into it. Therefore, when you give a lei, you are giving a part of you. Likewise, as you receive a lei, you are receiving a part of the creator of the lei.

In 1927 a poet, Don Blanding, thought that Hawaii should have a day set aside to celebrate and recognize the custom of giving and receiving lei. While working at the Honolulu Star Bulletin, Don discussed the idea with a columnist, Grace Tower Warren. She enthusiastically embraced the idea and suggested that the day should be May Day (May 1st) and coined the phrase May Day is Lei Day. Inspired by their enthusiasm, Leonard "Red" and Ruth Hawk, a musician, composed May Day is Lei Day in Hawai'i. This song resonates throughout every Lei Day celebration in the State of Hawaii.

In the same year, the first Lei Day was celebrated in downtown Honolulu with a few people wearing lei. Slowly, the event grew with additional features including a lei exhibit and a pageant, which drew in more people.

In 1928, Ms. Nina Bowman was crowned the first lei queen by then Mayor, Charles Arnold. Also chosen are princesses representing each of the islands, wearing a lei fashioned with the island's flower and color.

Gaining in popularity, the celebration was moved to Kapi'olani Park, a larger facility, where it is held to this day. The program continues to honor the day with a queen and her court, and an adult and children's lei-making contests. In addition to the experience, cultural demonstrations, royal court processions,



workshops, cultural events, networking opportunities and other collaborative affairs to build new and lasting partnerships in the future.

About the Ho'olauna Bulletin

Ho'olauna, translated means "to introduce one to another." This name was chosen because it represents the purpose of the bulletin - to introduce our Hawaii Army family and friends to the Native Hawaiian culture, traditions, language, history, and people. We hope you enjoy this complimentary service and learn a bit about your new island home.

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"Made in Hawaii" craft sales and hula and music shows, all add an essential and expected part of May Day celebration in Hawaii.

Source / Suggested Readings:

"A History of Lei Day" by the City and County of Honolulu, Department of Parks and Recreation.

<http://www1.honolulu.gov/parks/programs/leiday/abriefhistoryofleiday2011.pdf>

[Return to top](#)

Featured Hawaiian Word: Lei

Lei is one of two Hawaiian words found in English language dictionaries. "Aloha" is the other one. A Lei is a garland or wreath that is composed of a pattern or series of just about anything, but most commonly consists of fresh natural foliage. The commonly used flowers are those of plumerias, 'ohi'a lehua, orchids and pikake, though maile leaves, ferns, and ti leaves are extremely popular and are traditional among hula dancers. Other types of lei may include sea or land shells, fish teeth, bones, feathers, plastic flowers, fabric, paper, candy, or anything that can be strung together in a series or pattern and worn as a wreath or a necklace. The Hawaiian Island of Ni'ihau is famous for its lei made of tiny gem-like shells.



There are many customs and protocols associated with the giving, receiving, wearing, storing, and disposing of lei.

In modern times, a lei is usually given with a kiss - a custom which began in World War II. Traditionalists, however, give a lei by bowing slightly and raising it above the heart, allowing the recipient to take it, as raising the hands above another's head, or touching the face or head, is considered disrespectful.

By tradition, only open lei are given to a pregnant or nursing woman.

If due to allergies or other reasons a person cannot wear a lei which has just been given, the lei should be displayed in a place of honor.

Lei should never be thrown away casually or tossed into the trash. A lei represents love, and to throw one away represents throwing away the love of the giver. Traditionally, they should be returned to the place they were gathered. If that is not possible, they should be returned to the earth by hanging them in a tree or burying. Many types of lei can be left in a window to dry, allowing the natural fragrance to fill the room.

Source / Suggested Readings:

"Na Lei o Hawaii" by Kaahale Hawaii.

http://www.kaahalehawaii.com/pages/culture_lei.htm

Upcoming Hawaiian Workshops @ Schofield

The Office of the Native Hawaiian Liaison, U.S. Army Garrison-Hawaii, the Army Community Services, and the Army Libraries welcomes all Soldiers and families to participate in **free** Hawaiian workshops! This is a fun, unique way to learn about the Hawaiian culture, and meet other Army friends and family members!

Monday Hula Classes

Kumuhula (hula teacher) Ladd Heleloa will present different types of hula: kahiko (ancient) and auwana (modern). Learn some basic hula steps and walk away with a better understanding of the rich tradition of hula in Hawaii. No prior hula experience needed!

When: Mondays in May (2nd, 9th, 16th and 23rd)
***No class on Monday, May 30th in recognition of the Memorial Day holiday*

Time: Beginners: 5 pm - 6 pm ; Advanced: 6 pm - 7 pm

Where: Army Community Services - 2091 Kolekole Ave

To register or for more information, contact the Native Hawaiian Liaison Office at (808) 655-9694 or email nhliaison@gmail.com.



[Return to Top](#)

Hale 'aina - Featured Local Dining Spots!

When it comes to eating, Hawaii offers an excellent variety of culinary styles including traditional Hawaiian and a whole host of Asian and European flavors. This newest feature of Ho'olauna Bulletin will keep you informed on popular local restaurants and eateries in Oahu!

Uncle's Fish Market & Grill at Pier 38

Uncle's Fish Market & Grill, an establishment run by fish wholesaler, Fresh Island Fish, opened its doors for dinner on May Day, (May 1st) 2008. The restaurant was recently recognized by *Food & Wine Magazine* as "One of the World's Best Restaurant Guide: 293 Outstanding Places To Eat In 40 Cities." Uncle's serves some of the freshest and highest quality seafood on the island. Featured menu items include whatever the boats bring in that day - but always includes ahi, mahi mahi and never-frozen fish.



Location: 1135 North Nimitz Highway, Honolulu, HI. 808-275-0063. Open Mon-Wed 10am-3pm; Thu-Sat 10am-9pm; Sun 10am-8pm

Paalaa Kai Bakery

Anyone craving a delectable puffed pastry has got to make the trek to Waialua and try one of Pa`ala`a Kai Bakery's puffies. Their snow puffie is a flaky pastry, filled with a light and creamy custard, topped with a chocolate-fudge icing and dusted with powdered sugar. It's so light and fluffy, and it has just enough sweetness to satisfy your sweet tooth. Thousands of customers, local and visitors alike have come from afar to enjoy signature treats - Butter Rolls, Sada's Malassadas and Snow Puffies! The bakery also has a delicious array of pastries, cakes, pies, sandwiches and more!



Location: 66-945 Kaukonahua Rd Waialua, HI 96791. 808-637-9795. OPEN Daily from 5:30am to 8:00pm

[Return to Top](#)

Events Around Town

84th Annual Lei Day Celebration

Get your cameras ready for a full-day of festivities featuring Hawaiian cultural displays, a presentation of this year's Lei Queen and her court, entertainment by some of Hawaii's local entertainers, crafts, food vendors, and an exhibit of the most beautiful leis on the island!

When: May 1, 2011

Where: Kapiolani Park Bandstand (2805 Monsarrat Ave)

Fee: Free

For more information, contact (808) 768-3003

Huakai to Palehua

Hosted by CNHA, the Gill-Olson Joint Venture and Bishop Museum, participants can expect to receive a tour of archeological sites, receive a briefing on Palehua history, plant Native plants and remove invasive plants. The late Kumu Hula John Kaimikaua played a major part in unraveling the mysteries of this place known as Palehua, a large stone enclosure that sits atop of Makakilo, anciently known as Hanalei. This enclosure is the largest Pa of its type at this elevation on Oahu. Lehua symbolically comes from the hardness of the ohia lehua tree, it was also the wood of choice for the crafting of weapons. Palehua translates to the "enclosure of the warrior," and was a school house for warriors in training in the traditional fighting skills of lua. The Huakai is limited to 20 participants and space must be reserved by May 2nd.

When: May 7th, from 8:00 am to 5:00 pm

Where: Makakilo

Fee: \$10/person for lunch

To reserve your space, contact Ms. Coranne Park-Chun at 596.8155 or via e-mail at info@hawaiiancouncil.org.

Lecture: Native Hawaiian healing practices as described in the mo'olelo "The Epic Tale of Hi'iakaikapoliopele" as published in the Hawaiian language newspaper Ka Na'i Aupuni in 1906.

In the Hawaiian literature classic Hi'iakaikapoliopele, the goddess Hi'iaka uses

her healing powers to help many people along her arduous journey from Hawai'i island to Kaua'i to fetch Pele's lover, Lohi'au. The presenter, Kekuhi Kanahale is an educator, cultural expert and kumu hula at Halau O Kekuhi of Hilo, Hawaii. Ms. Kanahale traces her family genealogy to Pele and Hi'iaka. She will talk about some of healing practices described in this captivating epic.

When: May 12, 2011; 6pm - 7:30pm

Where: Bishop Museum's Atherton Halau (1525 Bernice Street, Honolulu)

Fee: \$10.00

For more information, visit www.bishopmuseum.org

E Malama I Ke Kai 2011 - Ocean Awareness Festival

Punana Leo o Kawaiaha'o's annual Ocean Awareness fundraiser, is coming up fast! The event will feature an outrigger canoe race from Maunalua Bay to Waikiki, followed by environmental education, arts and crafts, games for the whole 'ohana (family), ono (delicious) food, and great entertainment at Kapi'olani Park. Last year approximately 5,000 people attended! All proceeds benefit Punana Leo o Kawaiaha'o, a Hawaiian language medium school located on the grounds of Kawaiaha'o Church. Proceeds will also be used in the perpetuation of our ocean resources.

When: Saturday, May 14, from 10am to 3pm

Where: Kapiolani Park, Waikiki (2805 Monsarrat Ave)

For more information, visit <http://www.facebook.com/emalamaikakai>

Hawaii Book and Music Festival

Celebrate books, storytelling, and music from Hawaii and around the world. Enjoy live music, hula, story telling, poetry slams, book signings, plus special performances and readings just for kids.

When: May 14, 2011; 10:00 am - 5:00 pm

Where: Honolulu Hale (530 S King St, Honolulu)

Fee: Free

For more information, visit <http://www.hawaiibookandmusicfestival.org/>

Wahiawa Pineapple Festival

The Wahiawa Pineapple Festival celebrates the agricultural heritage of Wahiawa, the former "Pineapple Capital" of the world. The Festival features cultural exhibits, crafts, fresh produce and other food items such as olive oils, ethnic foods, and entertainment. A special children's area will have bouncers, slides and games from plantation days.

When: May 14 and 15, 2011; 10am

Where: Wahiawa District Park

Fee: Free

For more information, visit <http://www.wahiawatown.org/>

MAMo Wearable Art Show

The WEARABLE ART SHOW will feature cultural practitioners and artists showcasing art that Native Hawaiians wear for ceremonial rituals, cultural practices and adornments. Both traditional and contemporary garments will be included, for example: kapa, feather work, shell jewelry, tattoo, weaponry, weaving, carving, traditional Hawaiian musical instruments and many more. The show will incorporate Hawaiian performing arts into an evening of art and entertainment. Revenues earned from this event are expected to provide an annual source of income for future festivals. Robert Uluwehi Cazimero and Vicky

Holt Takamine host this special event with presentations by Nake'u Awai, Maile Andrade, Marques Marzan, Puamana Crabbe, Manuheali'i, Bete Mu'u, Keone Nunes, Sonny Ching, Lufi Luteru, Carrinton "Baba" Yap & more!

When: May 19, 2011; 7 pm

Where: Hawaii Theater

Fee: \$17 - \$32 - \$47; \$5/off each ticket in the \$47 & \$32 range for military

For more information, visit

http://www.hawaiitheatre.com/event_calendar.html

The 26th Annual Combined Military Band Concert

The nation's only Combined Military Band Concert brings Hawaii's top military musicians together in a rare concert featuring Broadway musicals, marches, classics, and pops. Listen to a combined band comprised of top musicians from the U.S. Air Force Band of the Pacific-Hawaii, Marine Forces Pacific Band, U.S. Pacific Fleet Band, U.S. Coast Guard Band, 111th Army National Guard Band, 25th Infantry Division Band in a performance that combines all of these bands into a single ensemble.

When: May 21, 2011; Doors open at 6:30 pm

Where: Hawaii Theater (1130 Bethel Street)

Fee: Free - open to the public

For more information, visit

http://www.hawaiitheatre.com/event_calendar.html or contact 808-545-4300

Lantern Floating Hawaii (Memorial Day)

Lantern Floating Hawaii is open to people of any religion, or no religion. It expresses a wish for all beings to value one another and cooperate in creating a better world. On Memorial Day, over 2,000 candle-lit lanterns will be released onto the ocean. There will also be a chance for you to offer a personal remembrance or prayer for your departed loved ones by placing their names on a lantern.

When: May 30, 2011; 6:30 pm

Where: Ala Moana Beach Park (1201 Ala Moana Blvd)

Fee: Free

For more information, visit <http://www.lanternfloatinghawaii.com/>

[Return to Top](#)

Volunteer Opportunities

Charity Dinner for Wounded Warriors

Volunteer opportunities consist of setup and break down crews, concierge, and booth services. Volunteers detailed assignments and training will be provided well in advance of scheduled event. The minimum age requirement for all volunteers is 18 years of age. If you are interested please register as a mission continues volunteer at

<http://missioncontinues.zissousecure.com/event/warriors4warriorscharitydinner>

and you will be contacted with volunteer support requirements and amplifying information on event details you have been selected for.

For more information, contact Leroy Rhem, Program Director, (808) 744-2163

13th Annual Lantern Floating Hawaii by Na Lei Aloha Foundation

Volunteers will be constructing and preparing the lanterns for the event in March, April and May. Additional assistance is also needed in cleaning and recycling the used lanterns in June. Must be 9th grade and older to participate. *(See additional event information in the "Events Around Town" section above)*

For more information, contact (808) 942-1848 or visit <http://www.naleialoha.org>

[Return to Top](#)

Readers' Response!

We'd love to hear from you! Tell us what you think about Ho'olauna, or share your recommendations for the bulletin. Reply to this email and let us know how we can make Ho'olauna a better resource for you.

Mahalo, and we look forward to hearing from you!

[Return to Top](#)
