



Welcome to Ho'olauna

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

Volume I, Issue 5: November 4, 2010

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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 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.

Join Our List

[**Join Our Mailing List!**](#)

Aloha!

Welcome to the November 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: Makahiki

Late November is the beginning of the Ho'o-ilo (winter or rainy season) season in the star-based Hawaiian calendar.



Winter officially begins when the Makali'i cluster (a group of stars known as the Pleiades or the Seven Sisters) begins to rise at sunset and set at dawn. The appearance of the Makali'i signifies the beginning of the Makahiki, a traditional Hawaiian celebration following the harvesting season. During this special holiday, the success of the year's harvest was commemorated with prayers of praise made to Lono, the god of agriculture and fertility.

The highest chief of the island acted as host to Lono during Makahiki, performing ceremonies to mark the beginning and end of the festival. The chief collected gifts and offerings - food, animals, kapa, cordage, feathers and other items - on behalf of Lono and redistributed them later amongst lesser chiefs and their followers.

For four consecutive lunar months, approximately from October or November through February or March, all wars and battles were ceased, sporting competitions and contests between villages were organized, and festive events commenced. Several of the rigid kapu (regulating religious and social laws) were eased or temporarily set aside to allow more freedom of activity and easy celebration. The Makahiki was observed as a time for rest and renewal in preparation for the next growing season.

Today the modern celebration of Makahiki is celebrated throughout the islands. On Saturday, November 6, 2010, you can take part in the annual Kapuaikaula Makahiki festival. This event, organized by the Oahu Council of Hawaiian Civic Clubs, is held at the shores of Hickam

Harbor Beach from 9 a.m. to noon. For more information, contact Navy Region Hawaii Public affairs Office at 473-2926.

Suggested Reading:

Kilolani Mitchell, Donald D. (1992). "Resource Units in Hawaiian Culture" Revised Edition. Honolulu, Hawaii: Kamehameha Schools Press.

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Featured Hawaiian Word: Aloha

The Aloha Spirit is the coordination of mind and heart within each person. It brings each person to the Self. Each person must think and emote good feelings to others. In the contemplation and presence of the life force, Aloha, the following unuhi laulâ loa (free translation) may be used:

- **Akahai**, meaning kindness to be expressed with tenderness;
- **Lôkahi**, meaning unity, to be expressed with harmony;
- **'Olu'olu**, meaning agreeable, to be expressed with pleasantness;
- **Ha'aha'a**, meaning humility, to be expressed with modesty;
- **Ahonui**, meaning patience, to be expressed with perseverance.

written by Hawaii's treasured kupuna, Auntie Pilahi Paki.

These are traits of character that express the charm, warmth and sincerity of Hawaii's people. It was the working philosophy of Native Hawaiians and was presented as a gift to the people of Hawaii. Aloha is more than a word of greeting or farewell or a salutation. Aloha means mutual regard and affection and extends warmth in caring with no obligation in return. Aloha is the essence of relationships in which each person is important to every other person for collective existence. Aloha means to hear what is not said, to see what cannot be seen and to know the unknowable.

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Upcoming Hawaiian Workshops @ Schofield and Ft. Shafter

The Office of the Native Hawaiian Liaison, U.S. Army Garrison-Hawaii, in partnership with the Army Community Services, Schofield's Sgt. Yano Library, and the Aliamanu Military Reservation Library 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.



Cost: Free!

When: Mondays in November (Nov. 1,8,15,22,29)

Beginners: 6 pm - 7 pm

Advanced: 7 pm - 8 pm

Where: Army Community Services Bldg.

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

Hawaiian Food Workshops @ the Libraries

In Hawaii, you will encounter food names and terms that may be new to you. This workshop is a great way to familiarize yourself with Hawaiian cuisine, while at the same time, learn more about the Native Hawaiian culture.



During the workshop, we will demonstrate how to make poi and inform you of the traditional Hawaiian method for cooking pig.

Cost: Free!

When: Tuesday, Nov.16, 5:30 pm - 7:00 pm

Where: Schofield Barracks - Sgt. Yano Library

When: Wednesday, Nov.17, 2010; 5:30pm - 7pm

Where: Fort Shafter-Aliamanu Military Reservation Library (184 Kauhini Rd., Bldg 1782)

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

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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!

Liliha Bakery and Coffee Shop

Liliha Bakery opened its doors in 1960, fifty years ago! Not much has changed over the years, people line up for those sweet goodies and take a seat at the counter for



those any time meals. Some great mainstays at Liliha Bakery include the teriyaki steak plate, dripping with sauce and the mahi mahi plate with a huge serving of fish. But the star of the show is the cocoa puff with its variety of flavors.

Visitors can sit at their service counter just like the old days and order up winners like the loco moco with two eggs on top or everybody's favorite, the hamburger steak.

Location: 515 N. Kuakini St. 531-1651. Open around the clock from 6 a.m. Tuesday through 8 p.m. Sunday. Closed Monday. No reservations. No credit cards. Checks accepted.

Rainbow Drive-In

The Ifuku family has been operating Rainbow Drive-In since 1961, and surfers, police officers and the generally hungry public crowd outside the pick-up counter for dripping barbecue pork sandwiches, loco



mocos, chili rice and strawberry slush floats. Plate lunches and other local favorites are served at rock-bottom prices. Order at the counter and dine outside if you like. Since most everything comes in a to-go carton, there's no need to linger. Try the Teriyaki Beef, the Roast Pork or the Fresh Fish. If you can't make up your mind, go for the mixed plate; it's highly recommended.

Location: 3308 Kana'ina Ave. 737-0177, www.rainbowdrivein.com. 7 a.m.- 9 p.m. daily. Cash only.

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Events Around Town

Na Maka O Pu`uwai Aloha presents - Ho'ike 2010 Na Mele Punahele

Na Maka O Pu'uwai Aloha is a hula and performing arts studio in Waipi'o Gentry. Our ho'ike is an annual recital to benefit our scholarship fund which provides educational scholarships to our dancers. This year our ho'ike theme is

NA MELE PUNAHELE which will showcase some of our favorite songs. Our event will feature various Tahitian, Maori, hula kahiko and 'auana along with a touch of comedy by TV and Radio personality Shannon Scott. We will also feature the beautiful voices of Hoku Zuttermeister and the lovely ladies of Believe.

When: Saturday, November 6, 2010

Where: Hawaii Theater (1130 Bethel Street)

Tickets: \$7 (Children 0-4 years) - \$17 - \$20

For more information, visit

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

JUNIOR ZOOKEEPER: for ages 12-18

Do you have a teen who is interested in becoming a member of the Zoo community? Then this is the class for them! Join an Education staff member for an in-depth behind the scenes tour of the Zoo to see what it takes to keep the Zoo running. Participants will have the opportunity to interact with Zoo professionals and possibly meet an animal or two along the way!

When: Saturday, November 6, 2010; 10am-12pm

Where: Honolulu Zoo

Fee: \$35 per child

For more information, visit

<http://www.honzosoc.org/calendar.htm>

World Invitational Hula Festival

The unique World Invitational Hula Festival, held at the Waikiki Shell, is an ongoing celebration of Hawaiian culture, art, history, language and the people's relationship to nature. Artists perform in both 'Olapa (traditional) and 'Auana (contemporary) styles. Participants come from all over the world to celebrate Hawaiian culture through performance of the hula. Halau hula (hula groups) and haumana.

Competition divisions include Combined (male & female), Kane (male), Wahine (female), Kane solo and Wahine solo. Judging is done by 21 Hawaiian masters, experts in every aspect of hula, music, language, leis and adornments and costumes.

When: November 11 - 13, 2010; Doors open at 4:30pm

Where: Waikiki Shell, Waikiki

Fee: Tickets range from \$10 (lawn seating) to \$35 (judges golden circle)

For more information, contact George at (808) 783 3185

The Portuguese Kings of Comedy

Don't miss this special presentation featuring Frank De Lima and Augie T! Hawaii's most famous household names for family-friendly comedy will reunite for this legendary evening of comedy, laughter and fun.

When: Friday; November 12, 2010; 8:00 PM

Where: Hawaii Theater (1130 Bethel Street)

For more information, visit

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

Preschool Nature Hour

Sessions will include reading stories, a nature craft and a garden walk. For ages 3 to 5. Participants are encouraged to bring a picnic lunch for after the program. Come prepared for rain, mud and mosquitoes: covered shoes recommended

When: November 16, 2010
Where: Ho'omaluhia Botanical Garden (45-680 Luluku Road, Kāneohe, Oahu)
Fee: None
For more information, contact (808) 233-7323

Green Hour

Does your family need a break from the television, computer/video games? You are invited to participate in our green hour program. Interact with your family while participating in an outdoor activity.

When: November 24, 2010; 2:30 p.m. - 3:30 p.m.
Where: Wahiawa Botanical Garden (1396 California Avenue Wahiawa)
Fee: None
For more information, contact (808) 621-5463

Story Time in the Garden

Sessions will include reading stories, a nature craft and a garden walk. For ages 3 to 5. Participants are encouraged. Come prepared for rain, mud and mosquitoes: covered shoes recommended.

When: Wednesday, November 24, 2010; 9:30 a.m. to 10:30 a.m.
Where: Wahiawa Botanical Garden (1396 California Avenue Wahiawa)
Fee: None
For more info, contact (808) 621-5463

Turkey Trot

Ready, Set, Trot! The Honolulu Marathon Clinic presents its 36rd Annual Turkey Trot, a popular Thanksgiving Day tradition, where the fastest runner rarely wins the top prize! This 10-mile run, awards prizes to those who finish closest to their own predicted finish time.

When: Thursday, November 25, 2010; All registration on the race day only, at 6:30 a.m.
Where: Kapiolani Park Bandstand (2805 Monsarrat Ave, Honolulu, Hawaii)
Entry fee: \$3
For more information: visit <http://honolulumarathonclinic.org/turkey-trot/>

Waikiki Holiday Parade

Thousands of spectators, residents and visitors gather on the Friday after Thanksgiving to watch this non-competitive parade, which hosts local bands, marching bands from the mainland, Pearl Harbor Survivors, service bands, military units, local officials, dignitaries and entertainers. The parade begins at Fort DeRussy and ends at Kapiolani Park. The scenic parade route travels approximately 1.5 miles through Waikiki along the oceanfront of torch-lit Kalakaua Avenue.

When: Friday, November 26, 2010; 7:00 -9:00 p.m.
Where: Fort DeRussy Park, Waikiki
For more information, visit <http://www.waikikiholidayparade.com/>

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Volunteer Opportunities

Docent Volunteers

The Forster Botanical Garden needs your help. If you are interested in becoming a docent at the Garden, please call 621-5463 for more information

Community Helping Schools Seeks Administrative Volunteers

Community Helping Schools is a 100% volunteer based organization and would not be able to operate without our valued volunteers. We're currently seeking volunteers in the Honolulu, Leeward and Windward areas to do the following administrative tasks: General office organization , Letter writing, Grant writing, Managing Facebook page, Helping with processing donations, Area/neighborhood coordinators .

For more information, contact Kathie Wells, (808) 225-2621

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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!

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