



Welcome to Ho'olauna

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

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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

Aloha!

Welcome to the January 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: Captain James Cook

On January 18, 1778, the English explorer Captain James Cook became the first European to discover the Hawaiian Islands when he sailed past the island of Oahu. It was Cook's third Pacific voyage, and his contributions to the world's knowledge of geography, science and history had made him a giant among explorers.



He named the island group the "Sandwich Islands," in honor of John Montague, who was the earl of Sandwich and one of his patrons. Cook then left for northern waters to complete his mission. He returned to Hawaii in 1779 sailing around the archipelago for some eight weeks, then made landfall at Kealahou Bay, on Hawaii Island. His arrival coincided with the Makahiki, a Hawaiian harvest festival of worship for the Polynesian god Lono. Coincidentally, the form of Cook's ship, HMS Resolution, or more particularly the mast formation, sails and rigging, resembled certain significant symbols for the god Lono. It has been argued that this coincidence was the reason the Hawaiians treated Cook as an incarnation of Lono.

After a month's stay, Cook got under sail again to resume his exploration of the Northern Pacific. However, shortly after leaving Hawaii Island, the foremast of the Resolution broke and the ships returned to Kealahou Bay for repairs. It has been hypothesized that the return to the islands by Cook's expedition was not just unexpected by the Hawaiians, but also unwelcome, because the season of Lono had recently ended. In any case, tensions rose and a number of quarrels broke out between the Europeans and Hawaiians. On February 14th, at Kealahou Bay, some Hawaiians took one of Cook's small boats. Normally, as thefts were quite common in Tahiti and the other islands, Cook would have taken hostages until the stolen articles were returned. Indeed, he attempted to take hostage the

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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King of Hawai'i, Kalani'opu'u. The Hawaiians prevented this, and Cook's men had to retreat to the beach. As Cook turned his back to help launch the boats, he was struck by the villagers and killed.

Following the practice of the time, Cook's body underwent funerary rituals similar to those reserved for the chiefs and highest elders of the society. The body was disemboweled, placed in an imu (Hawaiian earthen oven) to facilitate removal of the flesh, and the bones were carefully cleaned for preservation as religious icons, in a fashion somewhat reminiscent of the treatment of European saints in the Middle Ages.

Source:

<http://www.hawaiihistory.org/index.cfm?fuseaction=ig.page&PageID=265>
<http://archives.starbulletin.com/1999/05/05/millennium/storya7.html>
http://en.wikipedia.org/wiki/James_Cook

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Featured Hawaiian Word: Ala

Ala. n. path, road, or trail as in Kealakekua (path of the gods) and Alawai (fresh water trail)

** A rule of thumb with pronouncing Hawaiian words, is to remember that ALL letters are sounded. There are no silent letters in Hawaiian.*

Source:

Pukui, Mary Kawena, Elbert, Samuel H. Hawaiian Dictionary. Hawaii: University of Hawaii Press, 1986.

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Upcoming Hawaiian Workshops @ Schofield

The Office of the Native Hawaiian Liaison, USAG-HI, the Island Palm Communities and ACS 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!

Weekly Hula Classes

Mondays @ Schofield;

Tuesdays @ Aliamanu *NEW!*

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!



Where: Schofield Barracks - Kalakaua Community Center (2535

Waianae Uka Ave)

When: Every Monday

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

Where: Aliamanu Military Reservation - Community Center
(182 Kauhini Rd, Bldg 1782)

When: Every Tuesday*

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

**No class on Tuesday, Jan 17th, in observance of Dr. Martin Luther King day*

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!

ZPizza

Zpizza is known for its fresh, healthy approach to all manner of dining options, and that commitment to taste and quality doesn't stop at the entrees. Zpizza offers organic, hydroponic and proprietary items that turn what is often heavy, greasy slabs of dough and sauce into a light and healthy meal. Zpizza's nearly infinite pizza menu offers 17 standards, five Rustica Pizzas and a build your own pie with a choice of three crusts, seven sauces and cheeses, and 32 toppings. The



Mediterranean Rustica Pizza (\$12.95) is a thin, crispy crust pizza with mozzarella, feta, artichoke hearts, roasted peppers, Greek olives, oregano and a slightly spicy pili pili sauce... you'll be in for a real treat.

Locations: *Ward Centre* - 1200 Ala Moana Boulevard, Honolulu, HI 96814; (808) 596-0066; Open Sun-Thurs 10am to 9:30pm, Fri-Sat 10am to 10pm

Kailua - 151 Hekili Street, Kailua, HI 96734; (808) 230-8400; Open Sun-Thurs 10am to 9pm, Fri-Sat 10am to 9:30pm

Highway Inn

Established in September 1947 this Hale Aina Award-winning restaurant boasts a delicious and authentic menu of Hawaiian food. The small restaurant is a Waipahu mainstay. Its tables are always filled and the waitstaff are friendly and helpful. The local favorite includes the kalua pig combo, which comes with big portions of kalua pig, poi or white rice, mac salad or lomi salmon, pipikaula and haupia... You'll want to take a nap afterwards!



Location: 94-226 Leoku Street, Waipahu, HI 96797; 808-677-4345;

Open Monday through Saturday from 9 a.m. to 8 p.m., counter service available from 2 to 4:30 p.m., dinner from 4:30 to 8 p.m., and only lunch on Sundays from 11 a.m. to 2 p.m.

Source: <http://dining.staradvertiser.com/>, www.myhighwayinn.com/

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Events Around Town

Chinese New Year Festival

At this two-day event, food vendors provide a variety of Chinese and other Asian cuisine favorites. Exhibits and entertainment include feng shui presentations, arts and crafts vendors, martial arts demonstrations, Chinese fortune readings and Chinese dancing and singing.

When: Friday and Saturday, January 6 & 7; 10am to 10 pm

Where: Chinatown Cultural Plaza

Fee: Free

For more information, visit <http://chinatownhi.com/?q=node/648>

Kamaaina Sunday at Iolani Palace - Free Admission

On Kama'aina Sunday, generally the first Sunday of the month, free admission is offered to local residents. You must bring a Hawaii state ID, Hawaii driver's license, or Active Military Identification in conjunction with proof of Hawaii residency (ie: a utility bill) to receive free tickets.

When: Sunday, January 8

Where: Iolani Palace (364 S King St Honolulu)

Fee: Free; Parking is available, free of charge, at the UH Manoa parking structure on Dole Street. A complimentary shuttle will run between the UH parking structure and the Cultural Center

For more information, visit www.iolanipalace.org/

New Year's Ohana Festival

Food, fun, family and food trucks... all set in an atmosphere of interactive cultural activities going on throughout the day! Take part and experience a Japanese New Year's food cook-off, music/dancing/entertainment, a Japanese Country Store with a "Kirei Korner" featuring "Handmade & Homemade by JCCH Members" and a Marukai \$1.99 Marketplace. Shop for beautifully made arts and crafts from Hawai'i's top artisans, keiki games and make-n-take activities and so much more!

When: Sunday, January 8; 10am to 4pm

Where: The Japanese Cultural Center of Hawaii (2454 S Beretania St # 101 Honolulu)

Fee: free

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

Sony Open PGA Tour Tournament in Hawaii

The 2012 Sony Open in Hawaii is the first full-field PGA TOUR Tournament of the 2012 season featuring 144 Professional golfers. The tournament is hosted by Friends of Hawaii Charities. Over the past 13 years, over \$11 million has been raised for over 350 Hawaii not-for-profit organizations making a difference in the lives of women, children, youth, elderly, those

with special needs, and the impoverished.

When: Monday, January 9th - Sunday, January 15th, 2012

Where: Waialae Country Club, 4997 Kahala Avenue, Honolulu

Fee: \$15 per day advance, \$20 at gate

For more information, contact Justin George, (808) 523-7888 or main number (808) 734-2151

Chinatown Open House

Celebration takes place with food vendors, arts and crafts booths, and entertainment. Food vendors provide an assortment of Chinese ethnic favorites, including Jai (vegetarian monk's food), gin doi (Chinese doughnut), gau (New Year pudding), and jook (rice soup). Entertainment includes ethnic dance troupes, local musical groups, and martial arts and weapons demonstrations.

When: Friday and Saturday, January 13 and 14; 10am to 10pm

Where: Chinatown Cultural Plaza

Fee: Free

For more information, visit <http://chinatownhi.com/?q=node/648>

Night In Chinatown Parade

This parade consist of eighty plus (80+) marching units. No restrictions on type of marching units and their performances. Parade participants include Queens and their courts, cultural organizations, kung fu martial artist, lion and dragon dance associations and a 150 foot dragon to end the parade.

When: Saturday, January 14; 3:30 pm to 5:30 pm

Where: On and along Hotel St. starting from our State Capital to River St

Fee: Free

For more information, visit <http://chinatownhi.com/?q=node/648>

Chinese New Year Festival

At this two-day event, food vendors provide a variety of Chinese and other Asian cuisine favorites. Exhibits and entertainment include feng shui presentations, arts and crafts vendors, martial arts demonstrations, Chinese fortune readings and Chinese dancing and singing. LAST CHANCE to get your Chinese New Year foods and gifts!

When: Friday and Saturday, January 20 & 21; 10am to 10pm

Where: Chinatown Cultural Plaza

Fee: Free

For more information, visit <http://chinatownhi.com/?q=node/648>

22nd Annual Moanikeala Hula Festival

Beauty, grace and tradition come alive as hula halau (hula schools) from across Hawaii and Japan take the stage at the Polynesian Cultural Center's (PCC) 22nd Annual Moanikeala Hula Festival, captivating crowds in this stunning hoike (festival).

When: Saturday, January 21st, 10 am - 2 pm

Where: Polynesian Cultural Center's Pacific Theater (55-370 Kamehameha Highway Laie, HI)

Fee: \$10 for adults ages 16 and older, and \$6 for children from ages 5 to 15.

For more information, contact: (808) 293-3333,
internetrez@polynesia.com

Makahiki Kuilima at Turtle Bay

Makahiki Kuilima is free and open to the public. Two days of festivities including traditional Makahiki sporting events such as hukihuki (tug of war), ulu maika (lawn bowling), uma (arm wrestling), heihei kukini (foot racing), oo ihe (spear throwing), and hula. There will be artisans and crafters, educational exhibits, cultural demonstrations, cultural performances, and a surf exhibition.

When: Saturday, January 21st to Sunday, January, 22nd, 10 am - 3 pm

Where: Turtle Bay Resorts at Kuilima, 57-091 Kamehameha Hwy, Kahuku

For more information, contact: (808) 293-6000

Free Admission at Bishop Museum

In honor of the birthday anniversary of Charles Reed Bishop, the Bishop Museum will waive admission for kamaāina and Military visitors (ID req'd). Bernice Pauahi Paki was born on December 19, 1831. She was the great-granddaughter of King Kamehameha I. Her devoted husband, businessman and philanthropist Charles Reed Bishop, founded the Bishop Museum in her memory.

When: Sunday, January 22

Where: Bishop Museum (1525 Bernice Street, Honolulu)

For more information, visit www.bishopmuseum.org or call (808) 847-3511.

Get Fit Fair

Is it your New Year's resolution to get HEALTHY and FIT in 2012? The Mililani Town Association wants to help you and the entire family achieve your goals through the first ever "Get Fit Fair"! The event will offer a variety of exhibitors with products and information, demonstrations by fitness groups and tasty food vendors.

When: January 28th, 2 pm - 7 pm, 2012

Where: Mililani Town Rec Center 7, 95-1333 Lehiwa Drive, Mililani Mauka

Fee: Free

For more information, contact: Mei Linn Park, mpark@mililanitown.org

Pro Bowl All-Star Block Party Waikiki

The ultimate NFL postseason celebration with five entertainment stages, the Island's hottest bands, NFL players, cheerleaders, local celebrities, great food, NFL merchandise, local crafts and special surprises.

When: Sunday, January 29, 7pm to 10pm

Where: Kalakaua Boulevard, Waikiki

Fee: Free

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

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Volunteer Opportunities

Organic Gardening, Farming, Permaculture at Kolea Farm

Volunteer on certified organic training farm on O'ahu's north shore. Learn about Permaculture Design principles, Hawaiian food plants, organic growing methods for Hawai'i and the subtropics. Share food from the farm with other volunteers, Receive free organic produce for your efforts. Volunteers must be able to weed, harvest produce, dig, chop, carry boxes, harvest produce. Must be in good physical condition.

For more information, contact Bill Howes, General Manager, at (808) 627-2571 or visit <http://www.koleafarm.com>

Pearl Harbor Visitor Center Volunteer Program

Volunteers are needed at the Pearl Harbor Visitor Center! Stand side by side with the Pearl Harbor Survivors in this very special place, and meet visitors from all over the world. Volunteers are asked to be at the Center at least once a week for a minimum of 4 hours. The volunteer's mileage, round trip is supplemented. While volunteering, you will distribute literature, collect donations and act as "Ambassadors of Aloha". Education is the main focus.

For more information, contact (808) 954-8721

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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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