

Kohala Mountain News

Vol.10, No. 2

February 26, 2011

Mayor Kenoi Presents Mid-Term Update

Mayor Billy Kenoi spoke to an audience of about 25 people at the Kohala Intergenerational Center at noon on February 14, giving them an update on his administration's achievements during his first two years in office. He also used the opportunity to listen and respond to concerns raised by members of the audience.

The Mayor's philosophy of "Let's

Get it Done, Together" was reflected in the large contingency of his support staff who were present. Many department heads trekked out to Kohala, including the directors of research and development, waste management, civil defense, transportation, human resources, planning, office of aging and more.

But the person in the hot seat the most was Parks and Recreation Director

Robert Fitzgerald who was questioned about two pending P & R projects, the renovation of Keokea Beach Park pavilions and the baseball grandstand at Kamehameha Park.

When asked about the status of renovating the Keokea pavilions damaged during the 2006 earthquake, Kenoi admitted he has no excuses and that it has taken way too long to fix this community resource. Isemoto Contracting has won the \$1.1 million contract.

With a 40 to 45-day



—photos by Bob Martin

Mayor Billy Kenoi flanked by Dixie Adams (l.) and Susan Grant (r.) after his community meeting at the Kohala Intergenerational Center.

See Mayor, page 2

CDP Action Committee Hosts First Annual Community Meeting

On February 19, the CDP AC held its first ever annual community meeting at the Kohala High School cafeteria. Pictured here, Kealoha Sugiyama performs a blessing for the meeting and for the AC and their service. From left to right the members of the AC are: Richard Liebmman, Susan Fischer, Joe Carvalho, Giovanna Gherardi, Collin Kaholo, Marlene Ching (hidden behind Kealoha), Bob Martin and Ron Friman. Not pictured: Hermann Fernandez.



—photo by Lynda Wallach

At the meeting, AC chairperson Bob Martin spoke to audience members about the progress of the AC to date, the challenges the committee faces and the plans for the future. He stressed how important it is that community members get involved and urged them to apply for the three positions on the AC that will become vacant in September and January and also to join the various subcommittees.

Newly elected chairperson Joe Carvalho also addressed the community and answered questions. Carvalho will assume his new responsibilities at the March 14 meeting, and current chair Bob Martin will no longer be a part of the AC as of September 2011. See more about the meeting on page 3.

Joe Carvalho Citizen of the Year



—photo by Joel Kennedy

Joe Carvalho at a March 2010 dedication of the tank at Veteran's Field. Carvalho was master of ceremonies for the event sponsored by the North Kohala National Guard Alumni.

The North Kohala Merchants Association is proud to announce that Joe Carvalho has been chosen from a group of stellar residents as 2011's Citizen of the Year!

Joe was born and raised in North Kohala, one of six siblings that include Hawi Postmistress Pauline Pule and Mary Lou Ignacio of the Credit Union. Joe married his high school sweetheart, Marcia, and lived for 30 years in the San Francisco Bay Area. After retiring from his work in Information Technology for the Federal Reserve Bank in the Bay Area, Joe and Marcia returned home to devote his retirement years to his beloved Kohala. Joe has worked tirelessly for the Community Development Plan (CDP), first as a liaison for the steering committee and now an active member of the Public Access subcommittee. He has been on the Board of Directors for the North Kohala Community Resource Center for over four years.

Joe is also a busy volunteer! He served as a lead volunteer for the 2010 Kohala Reunion this past summer and has worked on the Kohala Country Fair for five years. Joe is an active supporter of youth sports programs, as well as one of the stars of the Kupuna Softball Team! Joe is a member of the National Guard Alumni, and when he somehow finds spare time, he enjoys shoreline fishing. His kindness and commitment to the community are cherished and respected by all who know him and work with him.

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Hungry?

If you're not, you will be after you read this month's feature on North Kohala's restaurants on pages 8 - 9 and 14. Pictured here are the Bamboo sliders, with one sandwich of kalua pork with coleslaw, another of teriyaki chicken with pineapple, and a mini cheeseburger with waffle fries.



—photo by Jenna Vega

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Kohala Scenic Byway Name Selected, Route Defined

In its meeting on February 17, the Kohala Scenic Byway Committee selected a name and route for a potential North Kohala scenic byway.

The name chosen is "Ke Ala 'O Kohala—The Way of Kohala," and the route will begin at the Honokaa Gulch Bridge, a mile south of the North Kohala district border. The byway will run along Akoni Pule Highway and terminate at Pololu Valley. The narrative for the byway will include its theme, which will describe the essence of the community and focus on the intrinsic qualities of Kohala's culture and history.

The official nomination will be provided to the State Department of Transportation in March and will include the detailed narrative, maps, a video and photographs of the byway, a list of points of interest as well as visitor amenities such as food and lodging.

The project is sponsored by the North Kohala Community Resource Center. The committee meets at 5 p.m. every Thursday at the Center.

Mayor, continued from page 1

county response time and 250-day timeline to complete the construction, this means the Keokea pavilions should be done by this time next year. The plan is to reconfigure the big pavilion to move it away from the eroding streambed. It will have new bathrooms, a full kitchen, and will be slightly larger than the original structure.

The situation at Kamehameha Park is a little more complicated, but a plan has been drawn up to solve the concerns about placement of a new storage building as well as what to do with Kohala's historic grandstand. Delays in the project have happened because the grandstand is registered with the State Historic Preservation Division. Before any work can be done on it, from remodel to tear down, it must first be documented, and there are few certified people to do this documentation work.

The mayor invited all interested residents to meet with him and other county officials on Tuesday, March 1st, at 5 p.m. at the Kamehameha Park pavilion (next to the grandstand) to make decisions about these facilities.

Another concern brought up by local crayfish farmer Lance Caspary was the permit and regulatory challenges that must be met by those trying to improve the infrastructure and run water to Kohala's agricultural park. The process has been stymied due to the bureaucracy

of the system, and the suggestion was made that the county develop a new planning and permitting process to move agricultural parks forward.

Mayor Kenoi shared that he was attending a meeting the next day with a



Mayor Billy Kenoi, dubbed Kohala's Valentine Sweetheart at the seniors meeting by club president Kealoha Sugiyama, tries to dance for a dollar with Kohala resident Frank Maier. The Mayor declined having the proceeds from the dance go toward the county's budget deficit.

local farm commission, and he needs to identify resources to support the recommendations of this group. He said that developing sustainable agriculture is one of his priorities for the county.

Community safety was topic of discussion when the mayor was asked about emergency resources available to North Kohala. With the county's foremost goal to make families and communities safe, Fire

Na Kupuna O Kohala Fundraiser Big Success

Na Kupuna O Kohala members (l. to r.) Lynda Wallach, Miriam Reyes, Hazel Troche, Jeanne Sunderland, and Winnie Gonsalves (back, Lucy Cipriani) delight attendees at the halau's annual fundraiser. The February 11 event at St. Damien Hall sold out and there was standing room only. Na Kupuna members are grateful to the community for their support and for the incredible outpouring of aloha.



—photo by Malia Welch

Chief Darryl Oliveira and Civil Defense Head Quince Mento provided an overview of how first responders are coordinated through the Emergency Operations Center and respond immediately to all pending and actual threats.

The mayor shared that the county recently invested \$2 million to provide backup pumps for island water wells, and that water would be trucked in to North Kohala, if needed. Also mentioned was the Kohala Community Emergency Response Team, which is organized to support this area in times of need.

One Maliu Ridge resident shared his frustration in trying to get permits to put a solar system on his roof. Councilman Pete Hoffman suggested that Mayor Kenoi work with the other county mayors and the Public Utilities Commission to lobby the governor to get solutions to this problem in place. The mayor said he met recently with Lt. Governor Brian Schatz to try to move forward and eliminate these kinds of barriers to expansion of renewable energy.

Bob Martin asked Mayor Kenoi to talk about the bond issue, proposed publicly last fall. Kenoi shared that the bond float was put out to provide what is needed for island communities. From comments by Councilman Hoffman, it seems like the council and the mayor have been working to smooth out any differences they

have had about this initiative.

Mayor Kenoi began his update by sharing the challenging finances he has faced, with a two-year, \$82.9 million budget deficit. Even so, the county has worked to preserve funds for non-profits, maintain senior programs, and not cut youth services. A review of work done by this administration is documented in a flier shared by the mayor. Accomplishments included investing in sustainable energy, creating the largest agricultural park in the state in Kapulena, providing free island-wide transportation on the county's bus system, and maintaining the readiness of our public safety agencies.

The mayor emphasized that parks, playgrounds, and open space are priorities for his administration. Completion of repairs to Hisaoka Gym and purchasing Kaiholena North—151 acres of ocean-front property in North Kohala—were mentioned as two significant projects completed during the past two years.

Prior to the noon meeting, Mayor Kenoi visited the Senior Center, where he spoke for about 20 minutes. The mayor was a good sport when he was asked to do a "Valentine's Dance" with Kohala's senior ladies, each of whom had paid a dollar for the privilege. The people at both meetings were grateful to the mayor and his staff for coming to speak with the people of Kohala. Further information can be obtained by contacting Wally Lau, deputy managing director, at 323-4444.



Legend Of The Hula Moose

by Christine Taylor Sprowl Tetak
Illustrations by Diane Lucas

Aloha! You are invited to join two yearling moose, Lopaka and Keena, as they take an adventure on Hawaii Island.

Find the Legend Of The Hula Moose at:
Ackerman Gallery
Bamboo Gallery
Parker Ranch Store
and at the North Kohala Library
and join in the adventure!

check out our new website:
www.legendofthehulamoose.com

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Tue - Fri 8:30 - 5:30
Sat 9 - 3

889-5077

Next to Aloha Gas Station



THE COQUI CORNER

There have been several reports of coquis during the latter part of January and early February 2011. Only one location is a new site, at the intersection of Hawi Hill and Kynnersley Road. The other two locations, Pratt Road near Kohala Nursery and behind the old Bond Memorial Library, have been treated before.

As the temperature warms up and the trade wind showers come back, we expect to hear more coquis around town, since that is when they become more active. Thank you in advance for your continued support in reporting coquis and in monetary donations so that the Coalition can continue to work to keep Kohala Coqui Free!

Coqui Hotline: 889-5775

Donations are gratefully accepted through the North Kohala Community Resource Center.

By Lynda Wallach

The question of whether or not the CDP Action Committee (AC) should be restructured was the first major issue addressed at the committee's February 14 meeting. The AC has been concerned that the restrictions imposed by the Sunshine Law hinder its ability to function as efficiently and effectively as it could without these limitations. According to Hawaii's Office of Information Practices, "The Sunshine Law is Hawaii's open meetings law. It governs the manner in which all state and county boards must conduct their official business."

Amy Self from the Corporate Counsel's office had been asked in December to find out whether any exceptions to the Sunshine Law can be made for organizations like the AC. After a thorough investigation she reported back that the law is not flexible and no exceptions can be made. At that time also, Councilman Pete Hoffmann was asked to see if it would be possible to change the county code so that action committees could be exempt from the Sunshine Law. He informed AC chairperson Bob Martin that he is not willing to go to the county council to make this revision. The question was then whether the AC should remain in its current form or dissolve and re-form as a community association that would not be governed by the county code.

Sherman Warner, current president of the Waimea Community Association (WCA), which is not governed by the Sunshine Law, was invited to explain how the WCA conducts its business related to land use and growth management issues with the Planning Department and other county agencies. He gave a very informative and helpful presentation. In the end, the committee decided to maintain the current structure and to build on its relationship with the Planning Department to continue to make things work better.

The next order of business was the election of a new chairperson, vice-chair and recorder. Joe Carvalho was selected to be the new CDP Action Committee chairperson, Richard Liebmann will be the vice-chair and Susan Fischer accepted the position of recorder on a month-to-month basis. The new officers will take

CDP Action Committee Makes Many Decisions

over at the March 14th meeting.

Replacements are still needed for the two members whose two-year terms expire in September, as well as a third in January 2012. As of the February meeting, no applications had been submitted. Applications for new members are available on-line. Interested community members are encouraged to go to the Planning Department website: <http://www.hawaiicounty.cdp.info/north-kohala-cdp/action-committee-application-materials> for applications and information on the application process. Applications must be submitted by March 11, 2011, and if mailed must be postmarked by 4:30 p.m. that day.

If there are no applicants, incumbents are allowed to serve until a replacement is appointed, but generally not for a prolonged time. Otherwise, the position goes unfilled, and the AC operates with two fewer members beginning in September.

Susan Fischer of the Infrastructure B subcommittee reported on the status of the Scenic Byways committee. They are in the process of deciding on a theme and finalizing the route. The name and route have been chosen, and the committee continues to work to develop the narrative and theme. See page 2 for more information on the proposed Kohala Scenic Byway. The committee meets every Thursday at 5 p.m. at the North Kohala Resource Center in Hawi. Fischer also discussed the efforts being made to control sediment going into the ocean. For example, there is a project located south of Kawaihae harbor, funded mostly by federal stimulus money, to create terraces using white cloth containing grass seed. There is also a demonstration project of 24 sedimentation ponds at Kohala estates that is open to the public.

Giovanna Gherardi then reported on the results of the boat ramp polling for the Infrastructure A subcommittee. A total of 739 people voted on the boat ramp issue over a 10-day period. This represents approximately 12 percent of the population of North Kohala. Fourteen percent of the total votes were submitted by students from Kohala High School. The results are as follows: 544 or 74 percent of voters were in favor of a boat ramp and 195 or 26 percent

were opposed. Of the sites suggested, Mahukona was the first choice of 354 or 53 percent of the 671 votes for a specified site. The next most popular was Coast Guard, which was the first choice of 171 voters or 25 percent.

Several of the voters commented that accommodations need to be made for both boaters and swimmers. There was much discussion as to what the next steps taken should be since this is a complex project involving the Army Corp of Engineers and probably requiring an Environment Impact Study. It was decided

that, before initiating the Community Improvement Project (CIP) to build the boat ramp, members of the Infrastructure A subcommittee (and perhaps the AC chair) should meet with Bob Fitzgerald, Director of the County Department of Parks and Recreation, to share with him the results of the boat ramp poll, to seek background information about possible sites, and to work with him on the process going forward to initiate a CIP.

The next CDP AC meeting will be Monday, March 14th, 4:30 p.m. at the North Kohala Senior Center. The community is welcome and encouraged to attend.

Library Craft Night

Jewelry artist Sid Nakamoto will demonstrate a simple and beautiful jewelry design for the next North Kohala Public Library adult and teen craft night at 6:30 p.m. on Monday, March 28. Materials will be provided for participants to create their own jewelry piece.

Due to the popularity of Sid's jewelry workshops, a limit has been placed on the number of participants. Call the library at 889-6655 to register for this

program.

North Kohala Public Library's adult and teen craft programs are free, and materials are donated by the artist or the Friends of the Library. The library is located adjacent to Takata Grocery Store in Kapa'au.

Please call the library three weeks in advance of the program if you require a sign language interpreter or other special assistance.

Public Access Subcommittee to Host Speaker

The North Kohala Public Access Subcommittee will have a special speaker at its next meeting on March 2 at 4 p.m. at the Senior Center in Kapa'au. Keith "Bruddah Skibs" Nehls, an inspirational speaker doing spectacular work with coastal parks, will speak on his successful projects in Hakalau.

Skibs is president and chief executive officer of Basic Image Inc. Since establishing Basic Image, he has inspired and mobilized hundreds of volunteers to create more green space and to leverage limited donations into spectacular conservation benefits for the Big Island.

Skibs describes himself as "a soul surfer, entrepreneur, and community leader." From the age of four—after the loss of his mother—he was raised by his maternal grandparents in a rich cultural environment on the Big Island of Hawaii. His Native Hawaiian grandfather taught



—photo by Pam Holton

Bruddah Skibs

him the importance of love, respect, a strong work ethic, and the vital relationship with the 'aina. He has been able to translate his personal experience into positive coaching and mentorship. His vision and leadership continue to regenerate and transform the coastal parks and hearts of Hawaii.

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Future KMN Deadlines

It's important for the Kohala Mountain News to receive ads and news submissions by the following deadlines. Otherwise, submissions may not be able to be accommodated.



March

Ad deadline: 3/11/11
News deadline: 3/16/11

April

Ad Deadline: 4/8/11
News Deadline: 4/13/11

Kohala Mountain News

Our purpose is to enhance and strengthen the community by fostering continuous communication and understanding among the various cultures, residents and constituents.

EDITORIAL STAFF

Katie Ankner
Managing Editor
Anne Fojtasek
Associate/Layout Editor
Ann Kennedy
Calendar Editor
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Business Manager
Hana Anderson
Bookkeeper

Contributors for this issue include

Sammie Aiona, Seylah Broderick, Karin Cooke, Genevieve Firestone, Randee Golden, Pam Holton, Kaulana Iokia, Joel Kennedy, Frank Maier, Bob Martin, Capt. Richard Miyamoto, Vivian Moku, Beth Thoma Robinson, Tommy Tinker, Jenna Vega, Lynda Wallach, Rose Mae Watterson, Malia Welch, Lew Whitney

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Letters to the Editor and Viewpoint articles must be accompanied by the author's name, address and telephone number. Both must address issues affecting North Kohala. Letters and Viewpoints are subject to editing, and shorter submissions will receive preference for publication.

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Kohala Mountain News

P.O. Box 639, Kapa'au, Hawai'i 96755
Phone: 808-557-2396 (general inquiries)
808-896-2332 (advertising)
E-mail: kmneditor@gmail.com

Letters—

Did you know that Hawaii is one of a handful of states (five) that do not have any laws which govern the sale and operation of ATVs? An example of laws that exist in other states are those which govern the age of the operator, training, and safety equipment needed to both ride and operate an ATV. The only laws that govern the operation of an ATV are motor vehicle traffic laws if the ATV is used on a public road (not street legal).

Efforts are being made to pass some laws in our state which mimic some of the ATV laws used in other states. This is partly due to the number of deaths that have occurred in Hawaii due to ATV use. Data obtained show that between

ATV Safety

1982 and 2009 there were at least 16 deaths attributed to the operation of an ATV (however data collection for 2007-2009 is incomplete). Of those reported deaths, three were of children under the age of 16. The above information and additional information can be found at ATVSafety.gov.

Following are some simple safety rules which are used by some of the Kohala businesses that use ATVs for tours and rental. These are the "Golden Rules for ATV Safety" that the ATV Safety Institute has adopted: Always wear a helmet and other protective gear; never ride on public roads—another vehicle could hit you; never ride under

the influence of alcohol or drugs; never carry a passenger on a single-rider vehicle; ride an ATV that's right for your age; supervise riders younger than 16—ATVs are not toys; ride only on designated trails and at a safe speed; take an ATV rider course. (The rules are taken from the Yamaha Motor Corp.)

Here in Hawaii where ATVs are being used more frequently for recreation, eco-tourism, and work, these safety rules are especially important to protect everyone. Please remember that ATVs are not toys and can be extremely dangerous and deadly if not operated properly. Follow the rules, ride safely and enjoy!

Captain Richard Miyamoto

CDP Community Meeting Lunch Mahalo

Sustainable Kohala and the Community Development Plan (CDP) Action Committee wish to thank everyone who contributed their efforts to our free community lunch February 19 featuring locally grown food at the Kohala High School Cafeteria. We especially appreciate:

Ahu Pohaku Farm, Always in Season, Bamboo Restaurant, Bill Kaye, CeCe, CSC Cafe, Hawaii Island Retreat, Jileen Russell, Just MacNuts, LLC, Kohala Coffee Mill, Krista Cutter, Lighthouse Delicatessen, Lokahi Farm, Lone Palm Farm, Luke's Place, Reisley Farms, Sage Farms, Snack Shack, Sushi Rock, Touching the Earth, and Zest Kitchen.

Mahalo,
Sustainable Kohala

Tim Head (left) and Jim Channon help themselves to a salad made by Jeanne Sunderland of the Hawaii Island Retreat with greens from her garden. Hers was one of the many local restaurants, caterers, and farms that provided and prepared a delicious free feast organized by Sustainable Kohala.



—photo by Lynda Wallach

WasteStream and the Sunshine Law of Hawaii

Dear Editor,

Following my telephone request to have WasteStream's meeting notices and agendas mailed to me, I received, Sunday evening February 6th, a call from a WasteStream member, who informed me that I mistakenly assume that WasteStream is subject to the Hawaiian Sunshine law, as they are just a citizen group, having nothing to do with the county, per se.

Let us consider some logic here. Where would a group of residents get the authority from, to review 104 land parcels, identified by a consulting firm, hired by the county? Further, where would they get authority to make a final selection of a land parcel for the construction of a waste processing facility near Ainakea homes resulting in the county and the private land owner signing a letter of agreement, which will allow the county's consultant to conduct a full Environmental Assessment of the property?

Well, the authority came from the county, apparently, as is shown below.

In a letter published in the Kohala Mountain News, published October 23, 2010, WasteStream said the following:

"WasteStream is a grassroots group ... and working with the County Waste Management Division to increase the number of recycling options at the current transfer station... Our organization

is not a county decision-making body. We are an advisory group to the county and are involved because we care deeply about these issues... In 2007, the county asked WasteStream Kohala to undertake an extensive search for a new transfer station site in the community."

Considering the foregoing, it is my belief that WasteStream's authority to act in this manner came from some official act by the county.

Finally, in my opinion, they are most definitely subject to the requirements of the Sunshine Law. I have to confess I am not an attorney; however, my seven years of legal experience do include presenting a legal malpractice suit, personally (In Pro Per), at the California Superior Court, Appellate Court, and the Supreme Court levels.

Now let us look at the law. Ref. Part I of Chapter 92, Hawaii Revised Statutes. Quotations were taken from the Guide to the Sunshine Law, referenced above.

"Unfortunately, there is no list that specifically identifies the boards that are subject to the Sunshine Law. As a general statement, all state and county boards, commissions, authorities, task forces and committees that have supervision, control, jurisdiction or advisory power over a specific matter and are created by the State Constitution, statute, county charter, rule, executive order or

some similar official act are subject to the Sunshine Law. A committee or other subgroup of a board that is subject to the Sunshine Law is also considered to be a "board" for purposes of the Sunshine Law and must comply with the statute's requirements."

By their own admission, shown above, WasteStream is "an advisory group to the county," and as such has an "advisory power over a specific matter," selecting the site for a new transfer station. They further admitted, "In 2007 the county asked WasteStream Kohala to undertake an extensive search for a new transfer station site in the community." Moreover, since this affects a great number of residents, their meeting notices and agendas, in my opinion, must be made available to the public. See below for the Hawaii Revised Statutes' description of what is required of groups bound by the Sunshine Law.

"The notice of the meeting must include an agenda, which lists all of the items to be considered at the forthcoming meeting, the date, time and place of the meeting, and if an executive meeting is anticipated, the notice must state the purpose of the executive meeting."

Further, "The agenda must list all of the business to be considered by the board at the meeting. It must be suf-

See *Sunshine*, page 5

Sunshine, continued from page 4
 ficiently detailed so as to provide the public with adequate notice of the matters that the board will consider so that the public can choose whether to participate. For anticipated executive meetings, as noted above, the agenda must be as descriptive as possible without compromising the purpose of closing the meeting to the public and must identify the statutory basis that allows the board to convene an executive meeting regarding the particular matter."

"The statute requires the board to maintain a list of names and addresses of those persons who have requested notification of meetings and to mail a copy of the notice to those persons at the time that the notice is filed."

"If a board files its notice less than six calendar days before the meeting, the meeting is cancelled as a matter of law and no meeting can be held. The Lieutenant Governor or the appropriate county clerk is to notify the board chair or the director of the department within which the board is established of the late filing, and the board must post a notice canceling the meeting at the meeting site."

Considering the foregoing, I suggest your readers, who wish to be informed about issues affecting their lives, should call WasteStream, at 889-5025, and

request meeting notices with agenda by mail.

Regards,
 Frank J. Maier

Editor's Note: Upon receiving this letter in reference to WasteStream Kohala's adherence to the Sunshine Law, KMN called both

Hawaii County's Department of Environmental Management and the state's Office of Information Practices (OIP) to try to verify/confirm the author's claims. The county department is the body which manages transfer stations and with whom WasteStream is working. The OIP is the state body which makes rulings regarding who must adhere

to the Sunshine Law.

Without more information and a formal request for a ruling (from the OIP), neither entity was able to give an answer as to whether or not WasteStream Kohala is bound by the Sunshine Law. KMN has suggested to the author of the letter that he contact OIP for an official ruling.

Mahalo from the Kohala Hospital Charitable Foundation

The Kohala Hospital Charitable Foundation would like to thank this Kohala community for the wonderful response we received for our December fundraiser. Our request for donations generated almost \$7000. We received

almost 50 donations, from between \$10 to \$2000. These funds will be used for our new emergency room project.

Please remember: our next fundraising event will be our "famous" silent auction which will be held at the Hawaii

Island Retreat in Kapa'au on April 30, where the equally famous mouflon sheep will be on display! Save the date!

What a great community!

Tommy Tinker, KHCF

Viewpoint

Information and opinions expressed in viewpoint articles are the responsibility of the author and do not necessarily reflect the position of the News or its staff.

Honesty is the Best Policy

Story and photo by Captain Richard Miyamoto

On February 2nd, Ernest Valencia walked into the North Kohala police station and spoke with our community policing Officer John Kahalioumi. Ernest informed Officer Kahalioumi that while in Kona on the previous day, he had found a wallet at a gas station. Ernest tried to find the owner but was not successful and brought the wallet back to Kohala. Within the wallet were various credit cards, gift cards, an Oregon driver's license and some money. Since the driver's license only showed an Oregon address Ernest turned the wallet over to the police hoping that we could return it to the rightful owner. After giving us his information, Ernest left the matter in our hands and returned to his home at the Ainakea Elderly Housing.

Officer Kahalioumi began making some checks with the information found within the wallet and was able to locate the owner of the wallet. The owner was working on a job in Kona and had lost his wallet there. He was really worried about someone finding his wallet and using his credit cards and other items, not to mention the loss of his driver's license that he really needed to drive and to get back on the airplane to return home. Arrange-

ments were made to have the wallet returned to the owner in Kona the following day.

On February 3rd I met with Michael, the owner of the wallet, and returned it. He was very happy and appreciative of getting it back. He asked if there was a way to speak with the finder of his wallet to tell him how much he appreciated his honesty. I informed him that the gentleman that found his wallet was 84 years old and had some difficulty hearing and it would be difficult to speak with him on the telephone. Michael surprised me by handing me the money that was in the wallet. He insisted that I give the money to the gentleman who had found his wallet. I informed Michael that I would make sure the money was given to the finder.

Upon returning to North Kohala I asked Officer Kahalioumi to meet with Ernest and to give him the reward that Michael insisted he have. Later that afternoon Officer Kahalioumi stopped by Ernest's residence and delivered his reward. Ernest was surprised at the unexpected gift and said it was not necessary;



Ernest Valencia shows his \$100 reward for good, old-fashioned honesty.

turning in the wallet was just the right thing to do.

During my 25-year career, I've had many experiences in which honest people did the right thing. None of them expected any type of reward for their efforts, except a good night's sleep for doing the right thing. I've also seen a lot of rewards being given to these people for their honesty. So if you are ever torn between doing the right thing or not, be assured that you will receive a reward of at least a good night's sleep and knowing that you did the right thing.



Open House Celebration Kokolulu Farm & Cancer Retreats

March 6
 2 - 5 p.m.

Pupus & Music

889-9893

kokolulu.org

WHO

is this kid?

WHY

does my teen do that?

WHAT

can I do?

Scientists now believe it takes a brain about 25 years to fully develop, a huge burst of development occurs during adolescence—that "burst" could explain a lot of unpredictable behavior.



"The BFF"

"My Little Rebel"

"The Fashion Icon"

"Running on Empty"

"The Silent One"

"The Mood-Swinger"

"Miss Impulsive"

"The Thrill-Seeker"

THE NORTH HAWAII DRUG-FREE COALITION

reminds parents and kids to

"TAKE TIME TO TALK, TAKE TIME TO LISTEN"

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Viewpoint -

By Kaulana Iokia

The Blanche and Sam Torres family were licensed as a resource (foster) family for 30 years by the Hawaii Department of Human Services (DHS). The Partners in Development Foundation (PIDF) and DHS would like to honor the Torres family for all they did for at-risk children and families in West Hawaii. The Torres family lived in North Kohala on two separate occasions during their 30-year tenure as a resource family.

Blanche passed away in January, leaving behind her a legacy of caring that inspires and teaches us all. She was an exceptional woman who with her husband became involved as a resource family because she always wanted to help in whatever way she could. Over the course of 30 years, the Torres family

cared for more than 100 children.

"They were involved in caring for children for so long that their record predates the database," said Marianne Okamura, DHS West Hawaii section administrator.

"The Torres' were one of the core homes we could depend on to open their home to children of all ages, ethnicities and behaviors," Okamura adds. "Blanche was very good at getting to know the children placed with her and their needs. She was such an asset to the social workers. She went above and beyond to make sure children in her care were equipped to do their best."

In her home, Blanche taught life lessons such as cooking, cleaning, yard work and caring for animals. Every child had the opportunity to learn something

that would help them in the long run.

"I don't know how they did it," said daughter Davelynn Perreira. "No matter the length of the stay—one or two days or respite care, they remembered every single child and counted them as their own."

Children in foster care need to know there's a caring adult supporting them, and Blanche made sure all of her kids felt cared for through the unconditional love she bestowed. For foster children, this support was invaluable as they struggled to understand why they were in state care and why they couldn't be with their biological families.

"Sometimes mom would pull someone aside when one child was in need more than another," said Davelynn. "Mom and Dad always had a way of making us feel that we were in it together,

as one big family. We could always talk to her and would always have family discussions on how to make things better."

When asked what her mom would say about being a resource parent for children in care, Davelynn responded, "Mom would say that it's beyond words, the feeling that you feel. Knowing that you're helping another child or someone else's child—it's the greatest feeling in the world. No matter what trying times you may have, the benefit of helping someone else is so great."

More resource families are needed by DHS. Families or persons who would like to make a difference in the life of a foster child may please call Kaulana Iokia at the PIDF Hui Ho'omalua Program at 896-3829.

Grandparent Caregiver Brunch

Kohala Elementary School hosted an "Honoring Caregivers, Grandparents Raising Grandchildren" brunch on January 26 at Bamboo Restaurant.

The purpose of the gathering was to honor and thank grandparent caregivers and provide them with support from a number of island agencies. The event was funded by a \$2,500 grant from the Queen Liliuokalani Children's Center community grants program and organized by a committee of people from the elementary school and the Kohala community.

Caregivers were greeted at the door with lei and allowed to browse the different support agencies present, including the Neighborhood Place of Kona, Office

of Aging, AARP, Hui Ho'omalua, and Queen Liliuokalani Children's Center.

Speakers included psychologist Dr. Claren Kealoha-Beaudet, Family Law Division Dep. Attorney General John Powell, and Hawaii County Office of Aging Executive Director Alan Parker.

Dr. Kealoha-Beaudet was the keynote speaker. She encouraged the audience with the message that Hawaii's local culture supports the system of grandparent care-giving, despite the challenges and life changes that it entails.

As one caregiver expressed in the evaluation, "It's an encouragement to know that you're not all alone."

Attorney John Powell shared his years of experience awarding guardianship

and adoption to caregivers. Hawaii County Office of Aging executive director Alan Parker commended the gathering of caregivers to support one other.

Attendees were treated to a delicious meal as well as entertainment by fellow grandparent caregiver and Na Hoku award winner, John Keawe. Keawe shared his new song "Play with Me Papa," which is a tribute to his two granddaughters (see page __ for an article featuring Keawe's newest album).



—photo by Sammie Aiona
Caregivers and support service providers gathered together at Bamboo Restaurant January 26 to celebrate grandparent caregivers.

Young People Needed for Agricultural Entrepreneurship Project

Three North Kohala farms are getting ready to launch a medicinal herb pilot project funded by a \$20,117 Sustainable Agriculture, Research and Education (SARE) Grant from the U.S. Department of Agriculture.


The purpose of the project is to hire six young people (ages 16-21) to learn all the facets of a small ag project, from growing to selling a product. The young people selected to participate in the project will earn \$12 an hour for a total of 90 hours of work over a year and a half.

Five medicinal herbs (lemongrass, moringa, galangal ginger, turmeric, and ashwaganda) will be grown, harvested, and marketed in a tea form at local farmers markets. The research aspect of the project involves the effects of cover crop "stressors" in relation to plant growth and production of "active constituents" in the medicinal plants. The UH College of Pharmacy will test the constituents.

The participating farms are Kohala Medicinal Herb Farm, Kokolulu Farm and Lokahi Farm. All of the farm owners are skilled in herbal medicine as health practitioners. Kathie Pomeroy, N.D. (Naturopathic Physician) is the principal investigator and grant recipient for the project. The project is receiving technical assistance from UH Manoa CTAHR (Pro-

fessor Hector Valenzuela), and the results will be publicized through its cooperative extension and a "field day event" at harvest time about a year from now.

Those desiring more information about the program or wanting to apply for one of the six positions should contact Kathie Pomeroy at 808-315-0547 (work) or at kathiepomeroy@gmail.com.



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Annual Library Book Sale March 26


North Kohala Public Library is currently accepting book and media donations in anticipation of the annual Friends of North Kohala Library book sale on Saturday, March 26. The sale will be held from 8:30 a.m. until 2 p.m. in the Kohala High School cafeteria.

Books, Videos, CDs, and DVDs in good condition may be dropped off at the library during any open hours. Encyclopedias will not be accepted, and

any textbooks must have been published within the past ten years.

The library hours are: noon to 8 p.m. Monday; 9 a.m. to 5 p.m. Tuesday, Wednesday and Thursday; and 9 a.m. to 4 p.m. Friday.

Donations are tax deductible. Library staff can provide receipts for tax purposes when the materials are delivered to the library. Call the library at 889-6655 for additional information.




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Site Selection for Zero Waste Park Update

North Kohala's current transfer station in Ka'auhuhu is the most used single-chute facility on the island, with insufficient space to allow for expansion. As a volunteer community group working in parallel with the Solid Waste Division of the County's Environmental Management Department, a group of local residents has been searching since the summer of 2007 for a new location to replace the current waste transfer station and create what they refer to as a Zero Waste Park—a full service recycling, green waste processing, and reuse center with an additional trash chute. Gasification is no longer being considered as an element of the Zero Waste Park.

In November 2010, after reviewing over 120 parcels, the original site selection task force made up of about eight residents coordinated a public meeting to discuss its preferred site below (makai) and to the east of the Ainakea Subdivision. The five hour meeting allowed the task force to talk about the proposed site, and listen to the many objections of the local residents. As a result of this meeting, the task force agreed to make another thorough search for sites, and to re-organize.

The new task force includes three of the original members, Bob Martin, Jim Pedersen, and Eddie Pollock, and a new member, Peter Klika, an 'Ainakea resident who was vocal in opposition to the proposed site. The new task force has an objective of finding an alternative to the site located near 'Ainakea, but will support that site if no other workable location is found. The new

group is aligned with the objectives of WasteStream Kohala to reduce waste and increase recycling and reuse, but is not a part of that organization which works on many waste reduction activities in the community.

The task force has identified ten properties that were not on the original list, and is again looking at three that were included in the original process. Of the ten new properties, three have been ruled out, leaving seven pending and a total of ten still being investigated. The seven new sites include land near the existing transfer station, and the remaining parcels are west of Hawi.

The task force is walking prospective properties, contacting owners, reviewing state land leases, and working with the County's Solid Waste Division on each possibility. "It's a challenge to find a property with an owner who is willing to have a waste transfer facility located on it," says Klika. "It's easy to look at maps and say this and that property is perfect, but when owners or lessees don't want a waste facility on their property, you're left with hard choices, like condemnation," he added.

The task force meets almost weekly. "We have pretty much completed our search for new properties and are now focusing on investigating the last ten on our list," said Martin, who is coordinating the group. "Although we don't have a target completion date, I hope we can wrap up our work by summer with a recommended site. At that point, we will schedule another community meeting," he added.

CERT Benefit Dinner to be Held March 20

North Kohala's Community Emergency Response Team (CERT) will hold a benefit dinner at Zest Kitchen on March 20 at 6 p.m. Chef Jason Verdun will feature a 5-course "Taste of Thailand Hawaiian Style" feast for CERT, closing the restaurant for this community-based event.

CERT is raising money for basic equipment needed in emergencies, such as gas masks, backboards, short wave

radios, etc. CERT members are trained to assist the Civil Defense Agency and work as first responders in case of emergencies such as earthquakes, fires, tsunamis, etc.

Because residents in North Kohala are so spread out geographically, CERT is recruiting more volunteers to get training. For more information, contact John Winter at 889-6901.

Keawe releases new CD: Play with Me Papa



The cover of John Keawe's newest album, *Play with Me Papa*

Noted Hawaii Island songwriter, North Kohala native, and slack key guitarist John Keawe has released a new CD, *Play with Me Papa*. The CD consists of all original compositions by Keawe, including seven instrumentals and five vocal tracks.

Keawe is joined by several other noted island musicians: Sonny Lim, Barry Flanagan of Hapa, Herb Ohta, Jr., and Charles Recaido. Dave Moran of Colorado plays fiddle. And Keawe's wife Hope, who often joins him at personal appearances with her graceful hula, adds her singing on this CD.

The title track, "Play with Me Papa," is a moving, tug-at-the-heart vocal selection that epitomizes the unconditional and deep love for two of his granddaughters, who add their voices on the chorus.

"Not a day went by when one of my granddaughters wouldn't ask me to play with her, as I was their primary caregiver before they were in school," Keawe tells KMN.

Two North Kohala-inspired songs are "Kohala - Ku'u Home" and "Pu'uwa Ho'ano." The first tells about North Kohala, his homeland. "I wrote this one in 1980, but it has never been recorded. Sarah Pule translated it for me," adds Keawe.

"Pu'uwa Ho'ano," which means

"Sacred Heart," is a tribute to Keawe's Sacred Heart parish in Hawi. He explains, "Before St. Damien served the people of Kalau-papa, he was assigned to the North Kohala area, so there is a direct connection between him and our local parish." Herb Ohta Jr., ukelele master, collaborates with his impeccable style on this inspiring instrumental.

"Paniolo Waltz" is a beautiful love story of a lonely paniolo who yearns for his sweetheart. Hope Keawe joins her husband with some sweet harmony on this and other selections. You'll also hear Sonny Lim and his dobro guitar and Dave Moran's sweet-sounding fiddle.

Another vocal includes "E Ilima E," which John wrote for his wife and lifelong friend, Hope.

Keawe wrote "The Hawaiian Man" in 1981, but adds it to this CD as the message that time has passed but some things remain true.

The instrumental "Kauholo" tells the journey of Kamehameha I as he is pursued by warriors after his birth. Guest artist/guitarist Barry Flanagan evokes the urgency and emotions of that journey with his extraordinary playing.

Charles Recaido, artist/engineer adds bass/percussions and his arranging talents.

This CD again brings to the forefront John's talents as a songwriter, slack-key guitarist and arranger. He continues to evolve and elevate in the gifts that he has been given. This CD truly displays the depth and honesty that lives within his heart.

"Play with Me Papa" is on sale now at Borders Kona, Bamboo Gallery in Hawi, and Pura Vida Gallery in Kapa'au. Also order it online at John's website, www.johnkeawe.com or purchase it directly from John at any of his live performances—most Mondays at Kona Village Resort, most Tuesdays at Kings Shops, and two Saturdays a month at the Bamboo Restaurant. His performance schedule is at the website.

"Play with Me Papa" is up for a Hawaii Music Award.

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Kohala Cuisine: North Kohala Tourism, Part 2

By Seylah Broderick, Jenna Vega, and Katie Ankner

One of the greatest pleasures in traveling is enjoying new culinary delights. North Kohala's isolated towns, which welcome approximately 500 tourists daily, are no exception. After the drive up Akoni Pule Highway, most visitors are more than ready to find a good place to grab a snack or a full meal. To get a glimpse of what North Kohala has to offer, the Kohala Mountain News undertook a quick survey of local restaurant owners and some of tourists who recently dined at their establishments.

As the second segment in a series of three articles to explore the impact of tourism on our tiny towns, our goal was to speak with owners, employees, and visiting customers to find out what they thought of North Kohala's cuisine and what makes our community and each establishment unique. A few shared their food with us. Most took the time to talk with us about their business. And others were willing to give a survey to their visiting customers that asked what they thought of North Kohala's food.

Bamboo owner Joan Channon told us the story of starting her restaurant in North Kohala when tourism in the district was virtually non-existent. "I bought the old Takata Store in 1988 when I moved to Kohala. It was in escrow for five years while Shiro Takata built his new store. During that time I thought, 'This town needs a restaurant!' Everyone told me I was a fool. Perhaps so. The first three years were really difficult. At one point, I spent a weekend driving to every hotel and condominium project giving out \$20 gift certificates to every valet, bellhop, concierge, and receptionist I could find. I gave out \$4,000 in gift certificates!"

Channon also did her part in growing the tourism industry in North Kohala. She explains, "I also put together a notebook for concierges about Kohala with photos, merchants, and reasons for visitors to come to Kohala. I was surprised to find that even now, 17 years later, the North Kohala Merchants Association still uses my notebook to advertise!"

"Gradually, gradually, people began to turn left out of the hotels instead of turning right into Kona. And gradually, our little town began to be restored and renovated. Today, we certainly have the most wonderful historic town on the island!"

When asked what she thinks makes Bamboo special, Channon replies, "I think what makes Bamboo appealing to visitors is our authenticity. Every day, I hear people come in the building and say, 'Wow! Now I feel like I'm in Hawaii!' A 100-year-old building certainly helps!"

Our KMN reporter's experience of the food was excellent. Jenna Vega reports, "The food was delicious. Joan set a feast before us and we enjoyed every bite." A couple KMN spoke to from Oregon said that they ate sliders and mac nut ice cream. "We'll definitely be back to



—photo by Jenna Vega
Jim and Muriel Morrison from Oregon pose for a photo after they dine at Bamboo

Bamboo. We're staying in Kona for two months to celebrate the 37th anniversary of our honeymoon, which was to the Big Island." They reported enjoying the green hills of Kohala Mountain and the "quaint shops" in our towns. Channon reports that approximately 35 percent of Bamboo's business is from tourists, 35 percent from people who have homes or condos and come to the island frequently and 30 percent from locals. As for her employees, she values them greatly. Employing 31 Kohala residents, she says "I have an amazing staff, and I love nothing more than goofing around with them. I do not hire new employees; they do it themselves. I have set high standards, and as long as everyone is pulling their weight and doing their best, there is plenty of room for fun."

The CSC Cafe has changed hands and names over the years. It began in the early 1990s as the Soda Fountain and then became the Kohala Diner. Current owner Cheryl Imai bought it from a family member three years ago and re-named it CSC Cafe.



—photo by Jenna Vega
CSC Cafe sign

Imai explains that about 20 percent of her business comes from tourists. "Most of our business comes from locals who know about us by word of mouth. They're family." She reports that their location next to the school boosts their local business. "We've got the best location—by the school!"

The common thread among all visitors who took KMN's survey at CSC Cafe was the friendliness of the service which they received. One from Washington State comments, "This is the best area on the island! It's beautiful here, rural, not too many tourists, and the people are so friendly!" Another commented on the large selection of food at the cafe and admits "I even enjoyed Spam for breakfast!"

CSC Cafe has extensive breakfast,

lunch, and dinner menus.

Fig's Mix Plate began five years ago in a lunch wagon and eventually grew into its current location at the old Union Market just outside of Kapa'au town. Owner Traci Figueroa grew up in Kohala and is happy to provide "local home-cooked style of food in a friendly atmosphere."

A couple from Oregon say "We love the down-home food at Fig's and the country here in Kohala." A woman from Canada also commented on the friendliness of the staff and people in our towns.

The Kohala Coffee Mill is owned by Karen Rosen and Bob Martin. Dixie Adams opened the Kohala Coffee Mill after the renovation of the Toyama building was completed in late 1993. In 1995 Tropical Dreams Ice Cream, which originally made its ice cream and had a retail shop



—photo by Seylah Broderick
At the Coffee Mill, employee Kekai Bellow (left) and owner Karen Rosen work behind the counter

in Kapa'au, purchased the business, and sold it to the current owners in 1997. The Mill continues to sell Tropical Dreams ice cream, and Rosen believes that the unique combination of coffee and ice cream is one of the keys to their success. "It makes us stand apart from other coffee shops." She reports that coffee and ice cream sales are about even.

In addition to coffee and ice cream, the Coffee Mill has breakfast and lunch offerings which are made with many locally-grown ingredients. The shop also sells various gift items.

One man from Seattle reports, "I stopped to grab a bite to eat on my way from Pololu up to the Mauna Kea Observatory. I like that they have gifts here as I haven't taken much time to go to gift shops." His friend from Alaska asks the person behind the counter about the history of Tropical Dreams ice cream as he tries a few different flavors, an option that Coffee Mill staff offer to any undecided customer. On his way out, he stops back in to thank them for the delicious treat. "I'll be back again," he calls out.

Rosen, who employs eight Kohala residents, estimates that 70 percent of her business is from visitors, with an even higher percentage during the busy seasons of summer and winter. According to Rosen, most of the local traffic is in the early morning and tourists come in waves throughout the day. Despite their smaller numbers, Rosen emphasizes, "I really appreciate our local customers."



—photo by Jenna Vega

Fig's Mix Plate sign

They are the heart of my business."

Lighthouse Delicatessen, which opened in October 2010, is the third Hawaii business opened by the foursome Marci Elizondo, Chris Scelza, Rick Klause, and Bobby Hoyt. On the day that KMN spoke with Scelza, head chef of the deli, the restaurant had served over 100 guests. Scelza believes that LH Deli is set apart from other local eateries because every-

thing is made in house, including breads, pretzels, sauces, and desserts. Like a number of other local restaurants, LH Deli uses locally-grown and organic food as much as possible.

KMN reporter Seylah Broderick noted that, "the whole workplace

feels like everyone is having the best time, and they want to include you in it." Upon mentioning this to Scelza, he was glad that she had noticed and added, "We want our guests to have a good time when they come in."

One visitor from Palo Alto, CA says, "Let me describe my meatloaf sandwich: first, a homemade meatloaf that would knock grandma's socks off. It was topped with one of the most beautiful slices of organic tomato I've ever

See Cuisine, page 9

Kathie Babben

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Cuisine, Continued from page 8
seen in the islands. A subtle chili sauce and some greens followed. This was served on two perfectly toasted slices of sour dough bread. It was a masterpiece representative of their attention to detail. My wife had a similarly excellent turkey sandwich. They roast their own turkeys! One of their specialties is a large homemade, soft pretzel served with homemade honey mustard sauce. The pretzel has a whole wheat feel to it and it's served hot. Best pretzel my wife or I have ever had."

He continues, "Now you are 6,000 miles from NYC, but these guys have taken the trouble to bring in Dr. Browns sodas! Get the idea? These guys love to cook and really know what they are doing. They would be a big success in any major market and certainly stand out for the little town of Hawi, HI."

LH Deli employs five people, and Scelza estimates that 60 percent of their business comes from visitors. LH Deli is open daily for lunch and offers private dinners in the evenings for parties of 10 or more. It also hopes to feature live music and dance in the near future.

Luke's Place was purchased by



—photo by Jenna Vega

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Randy and Elisa Andrews in April 2010. At that time, Luke's, the Kohala Village Inn, and Big Island Eco Adventures (zip line) become one entity: BIEA 'Ohana. The restaurant and inn were previously owned by

Jim Sargent, who purchased the property in 2005. His goal had been to create a place for locals to meet in the spirit of the original Luke's Place, a restaurant during Kohala's plantation era which was open from 1950 to 1987 in Hawi. In fact, the current building is actually an old plantation house!

The Andrews continue to offer a place for locals to eat, drink, and enjoy music and dance. They have also added a significant tourist customer base by offering package deals and discounts to zip line riders. According to Luke's night manager, Corey Pollard, Luke's location "makes sense" because of its proximity to both "downtown" Hawi and BIEA's base. Manager Sheri Thompson estimates that 70 percent of Luke's business comes from visitors.

A returning customer at Luke's commented on the friendliness of the people, the "good food," and the beauty of North Kohala. A couple from the Bay Area raved about the friendliness of the service at Luke's and mentioned their bartender Ulu numerous times, whom they labeled "the best bartender on the Big Island."

Luke's Place has nightly fish and drink specials and employs 23 Kohala residents. It is open daily for lunch and dinner and features live music on weekends. They have a daily happy hour from 3 to 6 p.m.

The Makapala-Hawayann Cafe has been owned by Yann Perreten since January 2010 but it

has been a fixture in North Kohala since the plantation era. Because of its location as the closest eating establishment to Pololu Valley, Perreten reports, "Lots of people call it the Pololu Store."

Perreten describes his establishment as "a great and quiet place to experience real fruit smoothies or ice cream with a Hawaiian-style terrace." He serves a late breakfast and lunch Monday through Saturday and offers a special "Pololu picnic lunchbox" for hikers. Perreten

reports, "We try to give information about the island and valley to visitors." He reports that about 75 percent of his business comes from visitors, namely those on their way to Pololu. Perreten runs the store with his partner, Rob. As to how he ended up owning the store, he says "It just happened!"

One woman from Portland, who was returning to the cafe for the second day in a row, says "It's great! The service is friendly and the food is filling. I love the mellow feel and the lush greenery of Kohala. Thanks for asking!" Another man from Washington State says, "The breakfast burrito was incredible. I would love to try the fish and chips but I'm too full!"

Minnie's 'Ohana Lim Style reopened four months ago after a change of names (from Sammy D's) and an interior remodel. Owner Charmaine "Minnie"



—photo by Jenna Vega

Minnie's 'Ohana Lim Style sign

Davis believes that their aloha spirit and willingness to provide suggestions to tourists about other places to see in North Kohala—including other dining establishments—and the island is what sets them apart from other North Kohala eateries. Davis estimates that 50 percent of her business comes from tourists.

Minnie's offers local food with down-to-earth prices. The business is run and staffed mostly by members of the Davis family—and the others are "pretty much adopted by the family," says Davis' husband. As to how she chose Kohala as a place to run her restaurant, she explains, "This is my hometown. There is nowhere else I would want to be."

Minnie's is open Monday through Saturday for lunch and dinner.

A visitor from British Columbia, Canada comments, "I ate a good, big burger. Now I'm ready to check out the area." Other visitors comment on the beauty of the area and the low-key atmosphere both at Minnie's and in Kohala. "It was great to get out of the resort area and come to a relaxed place like this."



—photo by Katie Ankner

Kay and Frank Georgiana from Hastings, NE with Nanbu employee Cynthia Wilson (right)

Nanbu Courtyard has been owned and operated by Carol Masuhara for the past four and a half years. She is the establishment's third owner and says she purchased it because "I saw that it was a thriving business and wanted to try something new after my kids went to board at Kamehameha schools."

Any day of the week that customers go into Nanbu, they will be greeted by Masuhara, who runs the cafe almost single-handedly, apart from one other woman whom she employs part-time. Masuhara believes that the ambiance is unique with local art on the walls and the large, rear outdoor courtyard area. She also reports that all of the baked goods, soups, and quiche are made fresh daily.

One visitor from San Francisco comments that his light breakfast at Nanbu was "a great way to start the day! I enjoyed the open air seating out back."

Another visitor also commented on the courtyard seating and says, "They serve a really good croissant sandwich." A couple from Nebraska say, "We make a point of visiting North Kohala each year when we visit the island. We enjoyed Carol's quiche and the friendly staff."

Masuhara believes that her location near the Kamehameha statue helps garner visitors' business. However, locals account for the majority (60 percent) of her business and for that, she says, "I rely on word of mouth." Nanbu is open Monday through Saturday for breakfast and lunch.

The Snack Shack came under the ownership of Alyssa (Ackerman) and Ronnie Slaven in 2009. Formerly, it was called the "Rainbow Cafe" under different ownership and with an entirely different menu. The restaurant and attached gallery (both run by the Slavens) have a unique location directly across from the Kamehameha statue, which no doubt helps them to earn 50 percent of their business from visitors. They are happy to honor Kohala's history by educating their guests about King Kamehameha and the statue.

Ackerman Slaven, who grew up in North Kohala, reports, "I like to keep the quaint feel of our little community" in her restaurant. She employs 16 Kohala residents between her two businesses and believes that her establishment is unique

See Cuisine, page 14



—photo by Jenna Vega

Oregon visitors Angie Goodstein and Alisha Simonson at Makapala-Hawayann Cafe



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Post Honey Bunches of Oats
18 oz. 2⁹⁹



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30 oz. 4⁴⁹

Barilla Spaghetti
reg/thin
16 oz. 2/3⁰⁰

Melona Ice Cream Bars
8 ct. 6²⁹

JELL-O 5/4⁰⁰
Jello Gelatin
.3 - 3 oz.

Hawaiian Springs Water
1.5 liter 2/1⁷⁹

Banquet Family Entree
Salisbury or Turkey
27 oz. 3⁹⁹



Marie Callendar Dinners
Select Types
13 - 16 oz. 4³⁹



Eggo Waffles
Assorted Types
12.3 oz. 2⁷⁹



Tyson Chicken Thighs
5-lb. box 5⁹⁹

Wes Pac Vegetables
Peas, Corn, Mixed, Beans
16 oz. 1⁷⁹

Meadow Gold Nectars
1/2 gal. 1⁹⁹



Banquet Fried Chicken
26 - 28 oz. 6⁷⁹



Totino Party Pizza
10- 10.7 oz. 3/4⁹⁹

Mama Bella Garlic Bread
14 oz. 3⁵⁹



Tyson Chix Popcorn Bites, Chicken Strips
28 oz. 9¹⁹

Tropicana Orange Juice
All Types
4⁷⁹ 59 oz.



Meadow Gold Premium Ice Cream
48 oz. 2/7⁹⁹



Grocery

Aloha Shoyu, 64 oz. 5³⁹
Bumblebee Chunk Light Tuna, 5 oz. 2/1⁷⁹
Campbell's Cream of Mushroom Soup, 10 oz. 2/2²⁹
Delmonte Ketchup, 24 oz. 2/2⁵⁹
Delmonte Peas, 15 oz. 2/2²⁹
Diamond Bakery Graham/Salty Crackers, 9.5 oz. 2/6⁰⁰
Diamond Bakery Saloon/Cream Crackers, 8 - 9 oz. 2/6⁰⁰
Diamond Bakery Soda or Saloon Crackers, 32 oz. 7²⁹
C&H Granulated Sugar, 4 lb. 3⁵⁹
Duncan Hines Brownie Mix, 19.95 oz. 1⁹⁹
Bisquick Mix, 4 oz. 2⁹⁹
Libby Vienna Sausage, 18 ct. 7⁹⁹
Langers Cran Cocktail Juice, 64 oz. 3¹⁹
Lindsay Olives, 6 oz. 1⁵⁹
Bush Baked Beans, 28 oz. 2⁵⁹
Guittard Chocolate Chips, 10 - 12 oz. 2⁹⁹
Powerade, 32 oz. 10/8⁰⁰
Carnation Evaporated Milk, 12 oz. 2/2¹⁹
Wesson Oil, all types, 48 oz. 4³⁹
Van Camp Pork 'n' Beans, 15 oz. 2/1⁷⁹
Post Raisin Bran, 25 oz. 3⁵⁹
Kraft Easy Mac, 12.9 oz. 3³⁹
Kraft Grated Parmesan, 8 oz. 4⁵⁹
Shirakiku Oyster Sauce, 18 oz. 1³⁹
Shirakiku Bamboo Shoots, 8.5 oz. 99¢
Shirakiku Chuka Soba, 8 oz. 3⁶⁹
Shirakiku Koshian, 17.6 oz. 1⁶⁹
Shirakiku Kogai Ajitsuke, 6 oz. 3¹⁹

Shirakiku Broken Straw Mushrooms, 15 oz. 1⁹⁹
Sippy Peanut Butter, 16.3 oz. 2⁶⁹
Taco Bell Salsa, mild/med., 16 oz. 2/5⁰⁰
Western Family Peach Halves or Slices, 15 oz. 1³⁹
Western Family Lunch Meat, 12 oz. 2/3⁴⁹
Western Family Garden Rotini, 12 oz. 1⁵⁹
Western Family Sugar, 1 lb. 1¹⁹

Natural Foods

Pacific Natural Hearty Soups, 17.6 oz. 2⁷⁹
Lundberg Risotto, 8 oz. 2³⁹
Tias Tortilla Chips, 8 oz. 3³⁹
Kombucha Wonder Drinks, 14 oz. 2⁷⁹
Apple & Eve Sesame St. Juice, 8 pk. 3⁴⁹
Barbara's Bakery Cereals, 8 - 11 oz. 4³⁹














Dairy

Meadow Gold Drinks and Tea, 1/2 gal. 2/2⁵⁹
Meadow Gold Yogurts, 6 oz. 2/1⁸⁹
Meadow Gold Ice Cream Bars, assorted, 6 pk. 2⁵⁹
Horizon Organic Milk, 64 oz. 5⁵⁹
Big Island Poultry Grade A Large Eggs, Mainland
Shell Protected, per dozen 2²⁹

Meats

USDA Boneless Chuck Steak, per lb. 4⁵⁹
Island Range Fed Boneless Top Sirloin Steak, per lb. 5⁶⁹
Foster Farm Value Pack Chicken Thighs, per lb. 1⁸⁹
USDA Sliced BBQ Beef, per lb. 4⁹⁹

SALE PRICES GOOD MARCH 2 THRU MARCH 15

 Roman Meal Bread All Types 24 oz. 4 ³⁹	 LOVE'S Donettes Plain, Powdered 12 oz. 3 ⁹⁹	Dynasty Jasmine Rice reg. or brown 5 lb. 4 ⁵⁹	JFC Furikake 1.7 oz. 2 ⁰⁹	Pepsi 24-pk. cans All Types 9 ⁴⁹	Pepsi 2-liter Bottle  2/3 ⁹⁹
Kraft Shredded or Chunk Cheese All Types 2 ⁹⁹ 8 - 9 oz. 	Oscar Mayer Fun Pack Lunchables  11 - 12 oz. 2/4 ⁰⁰	S & B Curry 3.5 oz. block 2 ²⁹	Hula Turbinado Sugar 3 lb. 4 ⁵⁹	Nabisco Wheat Thin, Triscuit or Chicken in a Biscuit Crackers 7 - 10 oz. 3 ²⁹ 	 Nabisco Chips Ahoy Assorted 9.5 - 15.25 oz. 3 ⁵⁹
Oscar Mayer Deli Shave or Carving Board  7.5 - 9 oz. 2/6 ⁰⁰	Oscar Mayer Variety Pack/Chicken Strips  6 - 9 oz. 2/5 ⁰⁰	JES Barbecue Sauces 2 ³⁹ 13.3 - 16 oz.	Wooseong Korean Nori 1 ²⁹ 3 pk.	Haagen Dazs Ice Cream  14 oz. 3 ³⁹	Di Giorno Rising Crust Pizza  11.5 in. 6 ⁵⁹
Oscar Mayer Beef Franks Reg., Jumbo, XXL  16 oz. 2 ⁹⁹	Philadelphia Brick Cream Cheese reg or lite  8 oz. 2/5 ⁰⁰	Tentay Patis Fish Sauce 25.6 oz. 2 ¹⁹	Newton Pancit Canton 8 oz. 2 ¹⁹	Playtex Sport Tampons 18 ct. 5 ⁵⁹	Advil Assorted tablets 20 - 24 ct. liquid gels 20 ct. 4 ²⁹
Frank's Foods Frankfurters 16 oz. 3 ³⁹	Miko Kalua Pork 12 oz. 4 ⁹⁹	Traders Choice Shiitake Mushrooms, sliced .75 oz. 1 ⁴⁹	Tropics Dressing 12 oz. 3 ⁴⁹	Benadryl Assorted 24 ct. 4 ⁹⁹	Gillette Foamy 1 ¹⁹ 1.6 oz.. reg.
Frank's Foods Portuguese Sausage 12 oz. 3 ²⁹	Flavor Pac Frozen Blueberries 16 oz. 4 ³⁹	Krazy Glue .07 oz. 1 ⁵⁹	Sun Butane Cannister 8 oz. 1 ⁸⁹	Listerine Assorted 4 ⁶⁹ 16.9 oz..	Gerber Nurser 5 - 9 oz. 1 ⁰⁹

Freezer/Deli

Darigold Butter, 16 oz.	4 ²⁹
Shedd's Country Crock Margarine, 45 oz.	4 ⁷⁹
Cyrus O'Leary Banana, Chocolate or Lemon Pie, 29 - 30 oz.	7 ⁴⁹
Digiorno Shredded Parmesan, 6 oz.	3 ²⁹
Yoplait Yogurt, 6 oz.	2/1 ⁶⁹
Gorton Fish Fillets/Sticks, 24.5 oz.	7 ¹⁹
Bays English Muffins, 6 ct.	2 ⁹⁹
Hormel Ham Patty, 12 oz.	2 ⁶⁹
El Monteray Burrito, 8 pk.	4 ¹⁹
Chef America Hot Pockets, 4 oz.	99¢
Patissa Mini Eclairs or Cream Puffs, 11.1 - 11.6 oz.	6 ¹⁹
Amy's Enchilada, 9 - 10 oz.	4 ³⁹
Birds Eye Voila, 22 oz.	5 ⁹⁹
Louis Rich Ground Turkey, 16 oz.	3/4 ⁵⁹
Wing Wing Lup Chong, 7 oz.	2 ⁹⁹
Menlo Lumpia Wrapper, 16 oz.	2 ⁶⁹
Pierre Sandwiches, 6 - 7 oz.	2 ³⁹
Tasty Bird Gizzards or Livers, 1 lb.	2 ⁴⁹
Farmer John Pork Links, 8 oz.	1 ⁶⁹
Smuckers Uncrustables, 4/2 oz.	2 ⁷⁹
S/S Saimin, 4.5 oz.	2/1 ³⁹
Inland French Fries, reg. or crinkle, 32 oz.	3 ¹⁹
Tyson Boneless, Skinless Thighs, 2.5 lb.	7 ⁶⁹
Tyson Tenderloins, 40 oz.	8 ⁵⁹
Tyson Party Wings, 5 lb.	14 ⁹⁹
Frozen White Crab Sections, 2.2 lb.	7 ⁹⁹
Frozen IQF EZ Peel Shrimp, 31 - 40 ct., 2 lb.	10 ⁹⁹
Frozen Mussels, 1/2 shell, 2 lb.	7 ⁴⁹
Frozen Mahi Mahi Fillets, 2 lb.	8 ⁹⁹

Produce

Tomatoes, loose, per lb.	1 ⁶⁹
Potatoes, 5 lb.	3 ¹⁹
Carrots, 1 lb., bagged	1 ⁰⁹
Amano Kamaboko, 6 oz.	1 ⁹⁹

Non Foods

Angel Soft Double Roll Bath Tissue, 6 ct.	4 ³⁹
Sparkle Single Roll Paper Towel	2/2 ³⁹
Dixie Heavy-duty Plates, 50 ct, 8-5/8 in.	2 ⁶⁹
Fitti Diapers, Jumbo Pack, 26 - 40 ct.	8 ⁹⁹
Dixie Napkins, 360 ct.	4 ¹⁹
Gain Dish Liquid, 30 oz.	2 ⁵⁹
Kingsford Match Light Charcoal, 6.7 lb.	7 ⁹⁹
Springfield Foam Plates, 50 ct.	2 ³⁹
Sunburst Liquid Detergent, 117 oz.	6 ⁴⁹
Diamond Foil, 25 sq. ft.	1 ²⁹
Ziploc Sandwich Bags, 100 ct.	3 ⁵⁹
Ziploc Containers, 2 - 6 ct.	3 ²⁹

Beer/Wine/Liquor

Corona, 12 pk., bottles	14 ⁹⁹
Steinlager, 12 pk., bottles	11 ⁹⁹
Heineken, 12 pk., bottles	15 ⁹⁹
Coors, 30 pk., cans	24 ⁹⁹
Becks, 12 pk., bottles	11 ⁹⁹
Budweiser, 18 pk., bottles	15 ¹⁹
Natural Beer, 24 pk., cans	15 ⁹⁹
Yellowtail Wine, 750 ml.	5 ⁹⁹
Sutter Home Wine, 750 ml.	2/9 ⁹⁹
Mouton Cabernet, 750 ml.	9 ³⁹
Fetzer Wine, 750 ml.	6 ³⁹
Svedka Vodka, 750 ml.	11 ⁹⁹
Early Times, 750 ml.	8 ⁹⁹
Jose Cuervo Tequila, 750 ml.	14 ⁹⁹
Crown Royal, 750 ml.	21 ⁹⁹
Bacardi Rum, light/gold, 750 ml.	11 ⁹⁹
Karkov Vodka, 1.75 liter	12 ⁸⁹

Strong 2010 for Kohala Real Estate

By Beth Thoma Robinson R(B)

The good news in the Kohala real estate market for 2010 was the high level of activity. The total of 38 residential sales was more than double the 17 homes sold in 2009. (This figure excludes the lower North Kohala communities of Kohala By The Sea, Kohala Estates and Kohala Ranch where an additional 14 homes sold.) Sales prices ran from a low of \$112,000 for a Hala'ula home badly damaged by the 2006 earthquake to \$1,850,000 for a newly-built residence in Puakea Bay Ranch.

At both the very low end and the very high end, distress sales were evident. Seven bank-owned homes sold post-foreclosure, along with a number of so-called "short sales" where the sales price was less than the seller owed on the mortgage. Eighteen homes sold for less than \$300,000. Although sad for the members of our community who lost their homes, the low prices also meant first-time homebuyers found properties they could afford, most taking advantage of the tax credit available through April 2010.

Raw land sales were steady, with 13 parcels sold in 2010 versus 11 in 2009. The nature of the sales was quite different, however. In 2009 about half the sales took place in gated subdivisions. In 2010 the only such sale was at Pu'u'eua (Lincoln Avenue Makai). Buyers who have a long time horizon to build seem to prefer lots

outside of gated communities because of their lower holding costs.

There were three pricey oceanfront parcels sold in 2009 (the most expensive at \$2,675,000), while the highest land sale in 2010 was a 42-acre parcel for \$1,080,000. Two small lots on Kynnersley offered for \$105,600 each were snapped up in three days. In lower North Kohala land sales were strong last year with 15 lots sold versus only nine the prior year.

The question on the minds of most home buyers and sellers currently seems to be whether the real estate market has bottomed out. Although there are still a handful of properties in some stage of the foreclosure process in Kohala, the worst seems to be behind us. With many residential properties listed at below replacement cost, showing activity seems strong at the higher end as we begin the year. Moderately priced homes are in short supply, which should stabilize prices as the year progresses.

A special note to those having difficulty meeting their home payments—resources are available for homeowners having difficulty paying their mortgage or who have received a foreclosure notice. The Hawaii Homeownership Center, serving first-time homebuyers, now offers a foreclosure intervention service. Its toll-free number is 877-523-9503. The West Hawaii Mediation Center in Waimea may also be able to help: 885-5525.

Kokolulu Farm Community Celebration March 6

Kokolulu Farm and Cancer Retreats, Inc. (KFCR), in Hawi, will hold a free community event March 6 to celebrate the receipt of their 501(c)(3) nonprofit Public Charity standing from the IRS in January, retroactive back to February 16, 2010.

KFCR embraces all modalities of medicine and provides holistic healing retreats to share tools that empower participants to take charge of their own healing journey. Group and individual, personalized cancer retreats are offered. The weeklong group cancer retreats are offered at no cost to residents of the Big Island!

KFCR relies on sponsorships and donations to offer scholarships (the value of the six-day/five-night group retreat is

\$2,700), and they welcome new donors. Their next group retreat is scheduled for March 20 to 25.

Prior to earning IRS nonprofit status, KFCR had been a project of NKCRC since 2007. The support was greatly appreciated.

KFCR invites the Kohala community to join them in celebrating their new nonprofit status. The celebration will take place at Kokolulu Farm on Sunday, March 6, from 1 to 4 p.m. Hawaiian music will be provided by John Keawe, as well as free pupus, friendship and fun!

Call Karin Cooke or Lew Whitney at 889-9893; email info@kokolulu.com; or visit www.kokolulu.org for more information.

2010 Real Estate Sales Summary

Compiled by Genevieve Firestone R(s)

The real estate market in 2010 was substantially more active than in 2009, and the trend is expected to continue in 2011. Interest rates remain low and prices have continued to come down as more short sales and foreclosures come onto the market. This is a good time to be a buyer in North Kohala!

North Kohala 2010 Real Estate Sales

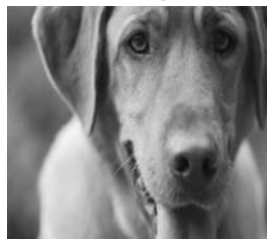
Residential Sales

	Bed/Ba	Sqft	hs/sqft	Ind	list price	sales price
Hala'ula	3/1	1650	/	15,000	\$137,900	\$112,000
Ainakea	2/2	960	/	6,120	\$229,000	\$215,000
Ainakea	3/2	1,290	/	11,341	\$231,750	\$240,000
Ainakea	3/2	1,170	/	10,609	\$235,000	\$225,000
Hala'ula	3/1	968	/	8,099	\$239,000	\$229,300
Ainakea	2/1	984	/	11,155	\$240,000	\$241,000
Ainakea	3/2	1,140	/	7,784	\$242,000	\$232,000
Akoni Pule Hwy	3/1	1,104	/	7,201	\$245,000	\$245,000
Hala'ula	3/2	880	/	18,418	\$299,000	\$289,000
Ainakea	3/2	1,360	/	10,058	\$309,000	\$309,000
Ainakea	3/2	1,290	/	30,798	\$310,000	\$290,000
Hala'ula	3/1	3,222	/	15,840	\$325,000	\$325,000
Kapa'au town	2/1	1,008	/	1.58 ac	\$435,000	\$415,000
Kynnersley Rd.	3/3	1,618	/	14,914	\$254,000	\$255,000
Kapa'au town	2/2	1,171	/	18,044	\$299,900	\$290,000
Kynnersley Rd.	3/2	1,686	/	14,914	\$324,000	\$275,000
Kapa'au town	3/3	1,832	/	15,001	\$469,000	\$419,000
Hawi town	3/2	1,131	/	12,775	\$225,000	\$231,000
Hawi Rd.	6/2	1,680	/	15,000	\$249,900	\$240,000
Akoni Pule Hwy	2/1	800	/	1.09 ac	\$259,000	\$255,000
Hawi town	3/2	2,250	/	12,203	\$264,000	\$264,000
Hawi Rd.	6/2	1,680	/	15,000	\$349,750	\$330,000
Hawi Rd.	3/2	1,008	/	15,000	\$349,900	\$277,000
Hawi town	3/1	1,909	/	1.05 ac	\$360,000	\$310,000
Hawi town	2/1	1,188	/	15,017	\$395,000	\$395,000
Maliu Ridge	3/2	1,758	/	1.99 ac	\$449,900	\$455,000
Hawi town	5/4	2,935	/	39,687	\$500,000	\$500,000
Ka'auhuhu Homesteads	3/2	1,470	/	26,092	\$549,000	\$520,000
Ka'auhuhu Homesteads	2/2	1,788	/	41,426	\$644,000	\$640,000
Hawi Road	4/2	2,112	/	3/13 ac	\$765,000	\$675,000
Hawi town	6/5	3,128	/	3.36 ac	\$795,000	\$705,000
Hawi town	4/2	2,066	/	1/11 ac	\$800,000	\$800,000
Maliu Ridge	4/4	3,092	/	1.96 ac	\$818,000	\$773,000
Hawi town	3/3	2,430	/	3 ac	\$938,000	\$875,000
Maliu Ridge	2/2	2,886	/	1.76 ac	\$987,000	\$985,000
Puakea Bay	3/4	3,228	/	10.01 ac	\$990,000	\$925,000
Puakea Bay	4/4	6,920	/	10 ac	\$1,600,000	\$1,650,000
Puakea Bay	5/5	4,728	/	10 ac	\$1,850,000	\$1,800,000

Land Sales

Kapa'au town	3.18 ac	\$345,000	\$300,000
Kapa'au town	15,000	\$105,600	\$105,600
Kapa'au town	20 ac	\$850,000	\$777,000
Kapa'au town	21.14 ac	\$895,000	\$790,000
Hawi town	3.01 ac	\$339,000	\$285,000
Maliu Ridge	1.59 ac	\$380,000	\$350,000
Hawi town	5.04 ac	\$420,000	\$385,000
Hawi town	20 ac	\$595,000	\$525,000
Hawi town	42.41 ac	\$1,200,000	\$1,080,000
Maliu Ridge	1.74 ac	\$215,000	\$215,000

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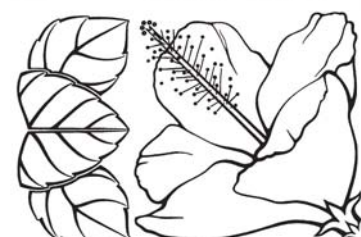
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Kohala Seniors Celebrate Chinese Year of the Rabbit

By Vivian Moku

The Kohala Senior Citizens Club (KSCC) celebrated the Chinese New Year of the Rabbit on Monday, January 31 at the Senior Center during the club's weekly meeting.

Under the leadership of KSCC's new president Kealoha Sugiyama, members gathered together to eat, play games, and, of course, enjoy the dancing lion. The ambiance at the Senior Center was very festive that day, with colorful Chinese lanterns and "Good Fortune - Long Life" signs strung around the room.

Chinese New Year 4709, or 2011 in the Western calendar, is the Year of the Rabbit. The Rabbit represents the fourth year in the 12-year cycle of the Chinese zodiac. The four seniors that celebrated their "Rabbit" birthdays, along with January birthdays, were Dora Vernola, Orlina Dacuycuy, Joe Kumukoa, and Ed Watanabe.

Chef Tito Pasco prepared a very special treat for the senior Rabbits: a Chinese vegetarian noodle dish that signifies good fortune and long life. Pasco announced that the dish would be only for the Rabbits and January-born members. As much as the rest of the seniors did not

want to show their disappointment, the crestfallen faces were quite prevalent. Of course, Chef Pasco wouldn't let the rest of the seniors starve. He promptly brought in two huge pans of Chinese noodles with all the trimmings for a "one-bowl, ummm, so ono" meal!

Throughout the celebration, there were explanations about the different Chinese statuettes as well as number guessing games. The good luck number for the Chinese is 8.

The Chinese dancing lion is traditionally accompanied by fireworks. However, since there is a ban on fireworks without a permit, the seniors' dancing lion made its entry to the sound of popping balloons! According to one senior, "That surely is a safe way to play fireworks, and the bang-bang really sounded like fireworks!"

In order to get the lion to return year after year, people need to feed it "greens" (money) or "lisi." Lisi are envelopes stuffed with money and fed to the lion. The seniors' lion (Tito Pasco and first VP Harry Cabrera) was amply fed and quite frisky.

Happy Chinese Year of the Rabbit from the Kohala Senior Citizens Club!

North Kohala Merchants' Chinese Lion Dance

On Saturday, February 19th, Kohala merchants celebrated the Chinese New Year, Year of the Rabbit, with a Chinese lion who danced from shop to shop in Kapa`au and Hawi.

Participating merchants hung a head of lettuce or cabbage above each entrance with a red envelope filled with money tucked inside. The lion danced through each premises, chasing out the old and blessing each business for the New Year. Upon leaving, the lion "ate" the lettuce and spewed it out at each entrance. At many locations, business owners and customers fed the lion with money while he danced as well.

—photo by Malia Welch



KES Seeks Artist for Permanent Work of Art

Kohala Elementary School is one of four elementary schools in the state selected to receive \$75,000 toward a commissioned work of art on its campus. Funding was awarded by the Art in Public Places - Artists in Residence (APP-AIR) Program, a collaboration between the Department of Education and the State Foundation on Culture and the Arts.

Artists are invited to apply for a commission to design, fabricate and supervise the installation of a permanent artwork at Kohala Elementary. Culminating works of art at the school might

include sculpture fashioned out of metal, stone, glass, or concrete; or wall murals created with ceramic and/or mosaic tiles, metal, glass, or concrete. The budget will be paid directly to the artist in phases.

Artists should send in a qualified application through the online site CallforEntry.org, CaFÉ. The application deadline for the event labeled "Artists of Hawaii 2011" is April 1. The selected artist will be required to provide a residency in the school equivalent to 14 to 16 days of instruction during the term of the project as part of the educational component.

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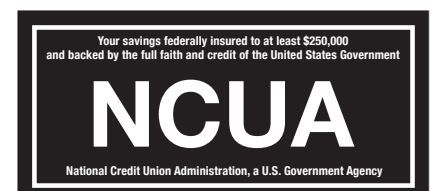
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Cuisine, continued from page 9



—photo by Jenna Vega

Snack Shack's highly recommend hot pastrami sandwich

from others because she uses "real products" to make the Snack Shack food. She cites using real butter and sugar for all of her homemade baked goods and brushing olive oil on her hand-tossed pizza crusts. She also emphasizes the fact that portions are large and "give value that can't be found at the hotels."

A visitor from Chicago comments, "The food is terrific, the staff friendly, and the prices very fair." Another from Oregon says, "The Snack Shack is clean, open, nice, and airy. The food was very good, and service was fast."

The Snack Shack is open every day for breakfast, lunch, and dinner. It is also the only business in town that offers pizza delivery (evenings only).

Sushi Rock was opened eight years ago by Peter Pomeranze, who is still its owner and remains very involved with its day-to-day operations. The Hawi sushi restaurant changes its offerings daily depending on what local farmers and fishermen have available. They also offer a diverse menu of gluten-free vegetarian and organic meat fare, as well as creative cocktails.

According to Pomeranze, "Cooking and making exquisite food is the easy part. What makes Sushi Rock 'rock' is the desire to create an experience for visitors. Intention is everything! Having the intention to prepare food with love is what makes the Sushi Rock experience unforgettable."

Pomeranze explains his belief that it's important for small business owners to love what they do and closely steer their respective ships. "What I put into my work filters down to my employees, and from the employees to the customer." Of his 10 employees, Pomeranze says he enjoys hiring local youth and teaching them to serve others and take pride in their work. "I hope that the work ethic they learn at Sushi Rock may act as a foundation for other work experiences."



—photo by Seylah Broderick

Sushi Rock owner Peter Pomeranze

Sushi Rock's customer base is approximately 50 percent tourist, and they write glowing reviews of their experiences at Pomeranze's establishment. Here is what one visitor says: "Living in San Francisco, there's the assumption that a random

sushi place in a small Hawaii town isn't going to stack up to the many great sushi experiences from back home, but this place blew them all away. We stumbled upon this place after the place we'd intended to go was closed. Peter, the owner, came out and talked us through the menu and some of the favorites, and it was clear he sees his role more as artist than restaurateur. Every roll we had was fresh, well-imagined, and delicious. Pesto, goat cheese and sundried tomatoes in a roll? Yes, and it was perfect. Highly, highly recommended."

ZEST Kitchen is the final restaurant which KMN spoke to, and incidentally, one of the newest. The Hawi establishment opened about six months ago and only recently put up its unique

sign. Owner Patrick Sullivan and executive chef Jason Verdun take great pride in their food. Sullivan moved to Hawaii in 2002 and says, "I wanted to open a restaurant that would support local farmers and fishermen, that would provide a quality, sophisticated eating experience at a reasonable price."

Verdun is Zest's head chef and, according to Sullivan, makes everything in house. In fact, Sullivan explains, "Zest has often been referred to as 'house' by its local regulars because of our emphasis upon serving the highest quality cuisine to our patrons." He went on to explain that there are often many steps in a meal's preparation. For example, the pork in their Cubano sandwich is cold smoked in local citrus juices, and their Waimea beet salad takes 20 steps

to create. Sullivan describes Zest's cuisine as "casual fine dining or artesian foods."

A Seattle visitor states, "We found this lovely little spot on our second day on the island. It's in a very charming little town on our way to the valley at the end



Zest owner Patrick Sullivan in front of his restaurant

of the road. Their menu stated that they used mostly local ingredients, so we were hooked right away. We had a Caesar salad that was tender and unique (not a lot of cheese and dressing) and delicious. Then one of the best BLT sandwiches ever. The bacon was heavenly, local lettuce and tomatoes, great herbed dressing, and my husband's favorite, a nice bolo-type roll with most of the bread pulled out. We would recommend this to our pickiest foodie friends. Please go there if you get a chance. Oh yeah, cash only..."

The only drawback KMN heard from tourists was about some restaurants' hours of operation. Many tourists finish touring the area in the late afternoon and are interested in eating an early dinner. Many said that, after a cursory search, nothing was open for dinner until 6 p.m., so they decided to return to their resorts to eat. Others complained that some places close too early in the evening.

But one thing is for sure—North Kohala offers a good variety of culinary experiences for visitors and locals alike. If you've reached the end of this story without getting the urge to try some of these places, then you're really missing something. North Kohala is definitely a good place to "chow down."

Editor's Note: The reviews from Sushi Rock, Zest, and LH Deli were taken from Yelp.com, as KMN was unable to get any interviews from tourists in person.

NPAC Annual Lunch Meeting to be Held at Kahua Ranch

The Hawaii County Nutrition and Physical Activity Coalition (NPAC) will hold its annual meeting at Kahua Ranch on Saturday, March 19, from noon to 2:30 p.m. The purpose of the meeting is to inform the public about NPAC's efforts to improve school/student nutrition through the USDA Fresh Fruit and Vegetable Program, school gardens, and the emerging "Farm to School" movement in Hawaii.

The keynote speaker will be Sue Uyehara, RD, MPH, from the Office of Hawaii Child Nutrition, which oversees the school lunch and other school food programs for the Department of Education and all the charter schools in Hawaii. Additionally, local experts in schools, agriculture, and public health will give their perspectives on related topics specific to Hawaii County. Kohala Elemen-

tary Principal Danny Garcia, School Garden Coordinator Koh Ming Wei, and some of Kohala's fifth-grade students will be included among the experts, as well as Art Souza, West Hawaii Complex Area Superintendent.

The lunch is free of charge and open to the public. Children are welcome. Those interested in attending the lunch need to make their reservations by March 11 by either contacting Kathie Pomeroy, NPAC Coordinator, at 808-315-0547 or sending an e-mail to npacgoodlife@gmail.com.

Those who attend will be required to become NPAC members. Membership is free and carries no obligation. NPAC is not a membership-driven organization, but traffic to its website is encouraged in this way. The website provides a

resource directory of Big Island health and ag-related organizations, events, and businesses.

NPAC is a project of the John A. Burns School of Medicine, Office of Public Health Studies, and is funded by the Tobacco Settlement Fund, Healthy Hawaii Initiative, and the Hawaii Department of Health.



GIRLS' BASKETBALL CLINIC & REGISTRATION

Ages 9 Through 14

Tuesday, March 22 & Wednesday, March 23

Last Sign-ups Monday, March 28 (No Clinic)

4 to 5 p.m. • Hisaoka Gym

Games mid April through late May at Hisaoka Gym

sponsored by the

Kohala Community Athletic Association (KCAA)

for more information contact Tom at 889-5049

Sacred Heart Catholic Church
Hawi, Hawai'i • The Welcoming Church

Masses: Saturday 5 p.m.

Sunday 7 a.m. • 9:30 a.m.

Weekday Mass:

Monday - Thursday at 7 a.m.

Eucharistic Service: Friday at 7 a.m.

Father Ray Elam, O.S.A.

Deacon Thomas Adams

Telephone 889-6436



Kohala Baptist Church

Located on Akoni Pule Hwy
across from Makapala Retreat

Sunday Services

'Come to Me, all you
who labor and are
heavy laden, and I
will give you rest.'
(Matthew 11:28)

Adult Bible Study/Kids on

Mission

10:15 am

Worship Service/Sunday
SchoolPastor Steven E. Hedlund (808)889-5416
www.kohalabaptist.org

Kohala High Students to Ride Zip Line

Big Island Eco Adventures (BIEA) will be giving students from Kohala High School the opportunity to try a special "Zip Line Day" at the end of April.

"We at BIEA want to give this opportunity to the youth, and at the same time have them learn and have fun," explains Ha'aheo Neves, director of sales and marketing for BIEA.

Neves explained that, in order to participate in one of the special zip line days, each student will need to provide five to 10 cans of non-perishable food and \$5 for gratuity, as well as complete a waiver form. Each student will also be asked to write a reflection on hunger and the food shortage in Hawaii.

Ms. Donna Smith, the student activi-

ties coordinator at Kohala High School, will handle the logistics from the high school side while Neves will schedule the tours and final canned food deliveries. Letters describing the project were sent home with students on February 17th.

"We hope the Kohala Cowboys rise to the challenge to help end hunger in Hawaii. E Ala E Na Paniolo! The zip line days for the students will start the week-end of April 23rd and 24th. We'll fill those spots first, with the schedule continuing through May 1st," Neves said.

For more information, students or their parents should call Donna Smith at 889-7117, ext 261. The zip line canopy tour runs for four hours and is valued at \$151.04 for kama'aina.

Trash Bash Art Show 2011

In a break from past years, the 2011 Trash Bash will focus on art instead of fashion. The Trash Bash Art Show will be held in the Kava Kafe, Upstairs At The Mill beginning on Saturday, April 23. The organizers urge everyone to get their creative juices flowing and start looking at trash with new eyes.

The art show will kick off with an evening event on Saturday, April 23, at which those in attendance will vote for the first, second and third place people's choice cash awards. All the works submitted will be on display from April 23 through the end of May.

An application form must accompany each piece of art submitted, and the form can be found on the Trash Bash website at www.kohalatrashbash.com starting on March 1st. Completed works of art, accompanied by a completed application form, should be brought to the Kava Kafe on Monday April 18 between the hours of 11 a.m. and 5 p.m. Those wishing to enter a wearable piece of art should fill out an application and hand it in on April 18, then wear the entry to the event on April 23.

This year's event is being sponsored by The Trash Bash Organizing Committee, WasteStream, Kohala Coffee Mill, Elements Jewelry and Crafts, and Just Macnuts. The goal of the event is to raise people's awareness about reducing, reusing and recycling the trash they produce.



"Industrial Tiki,"
a 2009 Trash Bash
art submission
made from used
fan belts by
Karen Alexander.

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**Hana Kuwabara
Anderson, EA, MBA**

**KOHALA TOWN CENTER IN KAPA'AU
987-6762 • 889-1341**

KOHALA CALENDAR

- March
- 1 Tue 9:00 – 11:00 am, Fibre Arts League, Kenji's, knitters/quilters/stitchery artists welcome, free Learning Center class, 987-3902.
- 1 Tue 4:00 – 5:30 pm, Hope for Haiti Mtg., St. Augustine's Walker Hall, Lani, 889-5852.
- 1 Tue 6:30 – 8:30 pm, Miniatures Club, Kenji's, dollhouse projects, Susan, 889-5604.
- 2 Wed 4:00 – 6:00 pm, RMD Kohala Girls Day Fundraiser, pick up mochi orders at Hawi Jodo Mission, order tickets from members or call Kathy, 889-5801.
- 2 Wed 4:30 – 6:30 pm, No. Kohala Public Access Group Mtg., Senior Center, featured speaker: Bruddah Skibs, Ted, 889-5801.
- 2 Wed 5:00 – 7:00 pm, Video Instruction Orientation, Kohala Community Video Center, KHS music rm., open to students and community members, cont. every Wed. through 4/27, call Donna to sign up, 889-7117.
- 3 Thu 9:00 – 11:00 am, CDP Infrastructure Subcmte. Mtg., Walker Hall, public invited, Giovanna, 889-5590.
- 3 Thu 6:00 – 7:00 pm, Relay for Life Committee Mtg., Hisaoka Gym conf. rm., Maile, 334-0010.
- 3 Thu 6:00 – 9:00 pm, Green Drinks Hawi, Kava Kafe, organic networking & pupus, Forrest, 987-2365.
- 5 Sat 9:00 am, Hershey's Track Meet, Keaau HS, ages 9-14, 889-6505.
- 6 Sun 2:00 – 5:00 pm, Kokolulu Farm Community Celebration, free pupus, music by John Keawe, Karin, 889-9893.
- 7 Mon 12:00 – 1:00 pm, CDP Growth Management Subcommittee Mtg., Surety Office, Hermann, 889-6257.
- 7 Mon 3:00 – 6:00 pm, Chess for all ages, Kohala Library, Dylan Trumpy, 889-6655.
- 7 Mon 6:30 – 7:30 pm, "The Great Mahele and its Aftermath," talk story w/ Boyd Bond, Kohala Library, 889-6655.
- 7 Mon 7:00 – 8:00 pm, Project Grad Mtg., Hisaoka Conf. Rm., senior parents, Cathy, 889-0321.
- 10 Thu 5:00 pm, Friends of the Library Mtg., Bond Library, meet to plan book sale Sat., 3/26, 889-6655.
- 10 Thu 6:30 – 7:30 pm, Relay for Life Team Capt. Mtg., Hisaoka Gym conf. rm., Maile, 334-0010.
- 11 Fri Furlough Day, Kohala Public Schools.
- 12 Sat 6:00 am – 6:00 pm, Wahine Hunting Tournament, weigh-in: Haw'n Homes Hall Waimea, register by Mar. 3rd or pay \$10 late fee, Laua' e Sanchez, 989-2569.
- 12 Sat 8:00 am – 3:00 pm, Super Saturday: Boys Basketball Tournament (ages 9-14) in Hisaoka Gym & T-ball Coach/Pitch Tournament in Kamehameha Park, 889-6505.
- 14 Mon Spring Break, Kohala Public Schools, March 14 – 18.
- 14 Mon 4:30 – 6:30 pm, CDP Action Cmte. Public Mtg., Senior Center.
- 14 Mon 6:00 – 7:00 pm, Kohala Haw'n Civic Club Public Mtg., Hawi Community Center, Rochelle, 896-3033.
- 15 Tue 3:00 – 4:00 pm, Registration for Camp Lokahi, Makapala Retreat Center, overnight camp Mar. 15-18, ages 9-12, call Jenna to pre-register, 889-5082.
- 16 Wed 11:30 am – 3:30 pm, Ipu Making, Free Learning Center class, \$10 materials fee, Kenji's House, 882-7218 ext 1014.
- 17 Thu 1:30 – 2:30 pm, Kohala Hospital Auxiliary Mtg., Hospital Pavilion, new members welcome, Dixie, 889-5730.
- 17 Thu 5:00 – 7:00 pm, Science Fair, Kohala Mission School, Gayle, 889-5646.
- 19 Sat 9:00 am – 1:00 pm, Treasures Helping-Hand Store, Assembly of God, Hawi Rd., free meal: 10 am – 1 pm, 889-5177.
- 19 Sat 12:00 – 3:30 pm, NPAC Cowboy Grill Lunch, Kahua Ranch, beef & veggie burgers, all ages, free to NPAC (County Nutrition & Physical Activity Coalition) members, join NPAC and/or RSVP by 3/11, Kathie, 315-0547.
- 19 Sat 5:00 – 6:30 pm, Free Grindz -- Hot Meal, Hawi Banyans, Kohala Baptist Church, Sondra, 889-5416.
- 20 Sun 6:00 pm, Benefit Dinner for CERT, Zest Kitchen in Hawi, 5 course "Taste of Thailand Haw'n Style," John Winter, 889-6901.
- 21 Mon 6:30 pm, KHS SCC mtg., rm. D-24, parents & community welcome, 889-7117.
- 22 Tue 4:00 – 5:00 pm, KCAA Girls Basketball Clinic & Registration, Hisaoka Gym, ages 9-14, also 3/23, last sign-ups 3/28 (no clinic), Tom, 889-5049.
- 23 Wed 6:00 pm, Kamehameha Day Celebration Cmte. Mtg., 55-559 Upper Hawi Rd, Cicely, 884-5168.
- 24 Thu 3:30 pm, Kohala Elem. SCC mtg., rm. 12, public invited, 889-7100.
- 25 Fri Kuhio Day, holiday for Kohala Public Schools
- 26 Sat 8:30 am – 2:00 pm, Friends of North Kohala Library Bake & Booksale, KHS Cafeteria, books/videos/CDs/DVDs, drop off donations until March 24th (baked goods day of sale), Mike, 889-5832.
- 26 Sat 10:00 am – 12 noon, Making a Ti Leaf Lei, Kenji's House, donation to Ka Lei O Kohala Farm, Randee, 889-0011.
- 26 Sat 11:00 am – 12:30 pm, Free Community Meal, St. Augustine's Walker Hall, Thrift Store open 10 am – 12:30 pm.
- 27 Sun 6:00 am, Relay for Life of Kohala Golf Tournament, Waikoloa Village Golf Course, check-in 6-6:30/tee-off 6:45, registration \$100 by 3/10 or \$120; includes cart/green fees, breakfast, lunch, prizes; Gerritt/Colleen, 884-5042.
- 28 Mon 6:30 – 7:30 pm, Adult & Teen Craft Night: Jewelry artist Sid Nakamoto, Kohala Public Library, materials provided, limited enrollment, call 889-6655 to register.
- 28 Mon 7:00 – 8:00 pm, Project Grad Mtg., Hisaoka Conf. Rm., senior parents, 889-7117.
- Email calendar listings to kmncalendar@hawaiiantel.net or call 884-5464.

Jordan Virtue Wins Essay Contest

Hawaii Preparatory Academy seventh grader Jordan Virtue took first place in the seventh grade essay division of the "Inspired in Hawaii" poster, essay, and video awards program held January 19 at the Ala Moana Center Stage on O'ahu. Jordan's essay on childhood obesity in Hawaii was also named the grand prize runner-up in the middle school essay division.

More than 400 entries from 43 schools on O'ahu, Maui, Kauai, and the Big Island were entered in the competition. Each entry was required to identify an existing problem in Hawaii and offer a thoughtful solution to the problem.

The contest and event were sponsored by the Clarence T.C. Ching Foundation, which since 2007 has committed more than \$44 million in grants to Hawaii



—photo courtesy Derrek Miyahara, Island Digital Imaging

Pictured with Jordan are (l to r): John K. Tsui, trustee and chairman of The Clarence T.C. Ching Foundation; R. Stevens Gilley, president, The Clarence T.C. Ching Foundation; and George Engebretson, one of the essay judges and publisher, Watermark Publishing.

schools and non-profit organizations that serve Hawaii's needy.

Jordan, who lives in Malibu Ridge, is active locally as well. She is a member of the middle school tennis group taught by Hermann Fernandez and the novice swim team coached by Jeff Coakley. She also likes to ride horses, garden and take care of the many pets her family has at home.

Community Video Center Graduates First Class

Kohala Community Video Center recently graduated its first group of certified video presenters. With interests ranging from RootsSkate Park and aikido to political and astronomical speeches, the 14 video production students received instruction in field production, camera basics and digital editing.

The skill levels of the students varied almost as much as their interests. Greg Dela Cruz, a self-taught Adobe Premiere Pro expert, was a welcome assistant when it came to editing. "You need to spend time with the program," he recommends.

Guest lectures from Jon Sabati also gave students some interesting insights. He told students, "You don't need expensive equipment; I know a girl who won a video contest using her cell phone."

The program is flexible enough to

accommodate community members' needs, which are assessed at the first orientation session. The orientation session for the next class will be held on Wednesday, March 2, 2011 from 5 to 7 p.m. in the high school music room. Class size is limited to 15 students. Video instruction will take place after school on subsequent Wednesdays (March 2 thru April 27) and is open to students (10 years and older), parents, community members and teachers. For more information or to sign up, contact Donna Smith at Kohala High School, 889-7117, ext. 261.

The purpose of Kohala Video Center is to instruct and assist students and community members in video production. The video center is provided by the Kohala School Complex in partnership with Na Leo 'O Hawai'i and 21st Century Grant.

Weekend Recycling Fundraiser at KHS

A mobile recycling station began visiting Kohala High School's parking lot on February 19 and will continue to do so every first and third Saturday of the month from 9 a.m. to noon.

Atlas Recycling Center, LLC, a Big Island recycling company with centers in Hilo, Kona, and Waimea, will send a mobile station to KHS in order to help the school to fundraise. For every pound of aluminum cans and plastic that is recycled, Atlas will make a donation to the high school.

Kohala Pacific Realty, the oldest and most successful real estate company in Kohala, quietly changed hands in May of last year. Jon Adams, the company's Founder, assisted the new owner, Chris Helmuth, by continuing on as Principal Broker until retiring, December 31, 2010. Beginning January 1st, 2011, Mr. Helmuth became the Principal Broker for all real estate activity. At the time of this writing, Jon and Dixie Adams, avid world travelers, are visiting the Amazon by boat!

David Firestone and his daughter Genevieve share realty duties at the office on a daily basis. They are available to answer any questions current home and land owners might have about their real estate, as well as to provide information to prospective buyers interested in Kohala. Sharon Hayden and Shanda Yamamoto continue to serve both property owners and tenants with their property rental needs in our community.

Kohala Pacific Realty LLC is the only full service real estate firm in North Kohala, providing realty, property management, and Home Loans powered by CS Financial, Inc.

Please feel free to contact the company by phone (808) 889-5181 or by email at

info@kohalapacificrealty.com

Kohala Pacific Realty looks forward to serving the community for many years to come.

