

Kohala Mountain News

Vol.13, No. 2

February 22, 2014

MKOKI Hosts Historic Meeting to Target Coastal Restoration

Story and photo by Lani Eugenio

Historically, Kauhola Point ("Lighthouse") was a gathering place for King Kamehameha I Council of Chiefs. Those warrior chiefs helped Kamehameha unite the Hawaiian Islands under one ruler. This was a form of ho'oponopono, to make things right. Constant warfare among chiefs was devastating to the common people, farmers and fishermen, who had to support the war instead of their families.

The unification of the islands brought peace and prosperity to the commoners, as they could concentrate on fishing, farming, food and shelter production, and cultural activities.

Maika'i Kamakani O Kohala, Inc. (MKOKI), a local non-profit entity whose mission is to promote "Responsibility and Accountability to Native Hawaiian Values" wants to restore Kauhola Point to the abundance enjoyed during Kamehameha's rule.

Interestingly, the founder of MKOKI, See *MKOKI*, page 20

Kapena to Play in Kohala!

On Saturday, April 12, from 5 to 9:30 p.m., the North Kohala Community Resource Center (NKCRC) will host their second Annual Recognition Evening at historic Puakea Ranch, featuring both the Na Hoku Hanohano Award-winning band Kapena and local favorite David Gomes on stage.

Pupu and desserts—coordinated by Peter Pomeranze of Sushi Rock/Trio and provided by Merriman's, Bamboo, Gill's Lanai, Sweet Potato Kitchen, King's View Café, Kohala Coffee Mill, Tommy Bahama Café, Da Fish House, Fantasy Foods and Sushi Rock/Trio—will tantalize the merrymakers' taste buds. A beer and wine bar, live and silent auctions and much, much more will round out the party. If you missed last year's sold-out event featuring John Cruz, buy your tickets early—this year's bash promises to be even more spectacular!

In addition to providing fabulous food and award-winning entertainment, the Center will recognize several agriculture-related projects in Kohala. Proceeds from the



—photo courtesy of Kapena
One of Hawai'i's premier island bands, Na Hoku Hanohano Award-winning Kapena will provide entertainment at the North Kohala Community Resource Center's 2nd Annual Recognition Evening, Saturday, April 12. Proceeds will go toward funding the Center's operating costs.

On February 1, Kassie Kometani made history as the first female from Kohala High School (KHS) to win the Big Island Interscholastic Federation (BIIF) gold medal in swimming, winning the Girl's 50-yard freestyle.

It had been 10 years since Kohala High's first BIIF gold medal in swimming, claimed by Daniel Coakley for the Boy's 50-yard freestyle in 2004. After being suspended indefinitely in 2007, the swim program was finally reinstated in 2012.

Kassie went on at the BIIF championships to place second in the 100-yard freestyle in a close race against senior swimmer Cara Jernigan of Kealakehe, being bested by a mere 0.11 seconds. Kassie dropped her time from 56.62 seconds in the preliminary races to an impressive 54.41 seconds in the finals.

Interestingly, Daniel Coakley's high school coach was his father, Jeffrey Coakley, and Kassie Kometani's high school coach is Daniel Coakley.

Yuki Zbytovsky, a KHS sophomore, also turned in an outstanding performance, even though still rehabilitating

Kometani Makes History at BIIF Swim Meet



—photo by Jeff Coakley

Kohala High School swimmers savor their accomplishments on the podiums at the 2014 Big Island Interscholastic Federation Swim Championships. Team member Kassie Kometani won KHS's first BIIF gold medal for Girl's Swimming. L-R: Jayven Amanonce, Willie Perez, Erin Gonzalez, Yuki Zbytovsky, Kassie Kometani, Daimien Kaholo, Isaiah Villacorte-Carvalho and Ford Clark

from a shoulder muscle injury. She placed sixth in the 50-yard freestyle and 100-yard breaststroke. Second-year swimmer Ford Clark placed ninth in the 100-yard backstroke, and Daimien Kaholo took fourteenth in the 100-yard breaststroke.

First year swimmers also created a splash. Willie Perez made it to the Top 8 finals, coming in eighth with a time of 25.10 seconds in the 50-yard freestyle. Isaiah Villacorte-Cara-

See *Swim*, page 2

Seal Pup Keokea Weaned Residents Urged to Protect Him

Story and photo by Doug Perrine

The young Hawaiian monk seal, named "Keokea" by the kupuna of Niuli'i, left Keokea Beach Park on January 22 after a continuous stay of two and a half months following his birth there on November 11, 2013. He is the newest addition to the Big Island population of only five members of this Critically Endangered species, which is also the Hawai'i state mammal. The other seals are his mother, two



Keokea has already had at least two run-ins with fishing gear, seen wrapped around his head and in his mouth in this photo. Please report any hookings or entanglements to 987-0765. His distinctive GPS tracker can be seen on his back.

uncles, and a seal that recently arrived from Maui. Keokea is the only known

See *Seal*, page 3

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Potential Hawi Park Site Needs Short Term Funding

Story and photo by Gail Byrne Baber

Our community has the opportunity to preserve the grassy acre fronting the banyan trees in downtown Hawi as a park. This area has hosted the Kohala Fair, classes, and now holds spill-over from the weekly farmers market. A long-time Kona couple purchased the land last year to build their home and gallery. Shortly thereafter they learned that a project initiated ten years ago to preserve the area as a park had been resurrected. Because the new landowners have invested much of their own energy and resources in preserving Holualoa above Kailua town, they decided to give us a chance to raise the funds to buy them out and preserve this area.

The parcel was prioritized by the County's Open Space Commission

for purchase, and a land trust or the County could purchase this parcel in the next twelve to twenty-eight months. However, the owners can't wait that long, since their resources are tied up in the land and their life and business are on hold. They've incurred considerable costs in the last few months waiting to see if we can make this a reality, not to mention the emotional roller coaster ride of not knowing where they may end up.

If a hui of investors purchased the property, they could then sell the land to the County or a land trust to be managed as a park once County or trust funds became available. Several local businesses have offered to help maintain the area, both while it's being held by an investor(s) and after it's flipped to the County or a land trust.

For decades, this area has been used informally as a park and has functioned as a town square. Towns with a high quality of life often have a village green or central plaza or park. Maintaining this area as a park preserves the opportunity to hold concerts, festivals and other public events downtown.

C o m m u n i t y



View of an undeveloped lot in Hawi, looking toward Surety Kohala in the background. Local parties want to preserve the open space for a park facility for Hawi.



—photo courtesy of Google, Inc.

An aerial view of the lot in downtown Hawi, currently designated as a private residence site, shows the parcel's boundaries relative to the surrounding tracts (section outlined in white near the center of the photo). Akoni Pule Highway runs along the top of the parcel, and Hawi Hill Road along the left, on the far side of Shige's gas station. Local preservationists are striving to raise funds with the intention of creating a publicly-owned park on the site.

member Craig Williams has pledged \$35,000 to help raise the needed \$700,000. "This is a worthwhile project, and we're grateful to the landowners for giving us a shot at this," shared Williams. "If nineteen more people pledge \$35,000 quickly, we can make this work for everyone—the community, and the

gracious landowners."

Whether or not we can raise the funds in the next two months, we need to extend the warmest of Aloha to the landowners for giving us this opportunity.

For more information about how to make the park a reality, visit www.hawi.us.

Swim, continued from page 1

valho placed tenth in the 100-yard breast-stroke with a time of 1:12.52, dropping 12 seconds from when he first started swimming on the team. Erin Gonzalez placed fifteenth in the 50-freestyle, still recuperating from an earlier injury.

The Boy's team also participated in the relay events, placing fourth both times in the 200-yard freestyle and medley against powerhouse teams from Hawai'i Preparatory Academy, Kealakehe, Waiakea, Hilo High and Makua Lani. One of their relays just missed out on qualifying for a State Championships time.

High School State Championships will be held at Kamehameha Schools' Kea'au Campus with preliminary races starting at 3 p.m. Friday, February 14, and finals scheduled for 1:30

p.m. Saturday, February 15.

Next year should be an even greater year for Kohala High, as the team will have more support from swimmers now in the eighth grade. The Boy's team is looking forward to improving on their relays and making it to the State Championships next year. The Boy's team proved that, even though they never swam competitively before, with training anything is possible.

Mahalo to assistant coach Daniel Coakley, swim team parents for their support, Century 21 for use of the van, HPA for letting us train in their pool, and Kohala High's Athletic Director Laurie Koustik and Principal Janette Snelling for supporting the swim team.

Anyone interested in high school swimming can inquire with Jeffrey Coakley at 987-2298.

Local Youth Live "Being the Change You Wish To See"

"The Kohala Kids" want to beautify the world, with both art and love.

Back in November 2013, when Typhoon Haiyan devastated the Philippines, a group of Kohala Elementary School (KES) students decided they wanted to help. Because some of them have family and friends there, they felt a connection to the victims. Although children, and not in positions of great influence, these young doers thought they could make a difference. They took action.

Friday, March 28, you can support their efforts. The Kohala Kids will hold an Art Contest and Sale Day, with all proceeds to be donated to the American Red Cross for Haiyan Typhoon Relief. They hope to make this an annual event, supporting various causes during their years at KES.

Right now the Kids are actively seeking adult volunteers to help during the event. They need assistance in collecting money from sales that day, preparing and serving snacks, supervising games and, of course, setting up and cleaning up. The event is planned to run from approximately 2:30 to 3:30 p.m., with clean-up immediately following.

If you would like more information, or know you can lend a hand for an hour or two, please contact KES Principal Danny Garcia at 889-7100.

The Kids thank you for helping them make a difference!

The Kohala Kids are: Clyson Marquez, Kaleena Cordero, Matinella Cordero, Arwen Hasegawa, MJ Macaspac, Sydney Wiernick, Grace Todd, Natyllie Ratcliff, and Wendy Tamanaka (Advisor).

"KANIKAPILA UP IN THE COUNTRY"
 Kahua Ranch Paniolo Lanai • Saturday, March 22, 2014
 Concert and Family Fun Day Starts at 10 am
 \$10 admission to concert • Free for kids 12 & under

Entertainment Line Up	Fun Stuff to Do
<ul style="list-style-type: none"> • John Keawe • Mark Yamanaka & Friends • Hamajang • Times 5 • Mystik Rhythms • KAPA Radio-Darde Gamayo • Hawane Rios 	<ul style="list-style-type: none"> • Tram Rides • Games/Bouncys • Ono Food Concession • Silent Auction • Petting Zoo

Bring `ohana, chairs & come enjoy Beautiful Kahua
All Proceeds go to Kohala Project Grad 2014
 Tickets available at CSC Café or from any KHS Senior
 Questions? Call Amoo 895-2545 or Maile Akamu 987-1113

Spring Fest 2014
 Presented by...
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 with support from the 21st Century Community Learning Center

<ul style="list-style-type: none"> • Entertainment • Food Booths • Interactive Games • Garden Tours • Student Performances • Academic/Career Info 	<ul style="list-style-type: none"> • Presentations • Dunking Booth • Water Slide • Jumping Castle • Prizes • And MORE!
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Support our Kohala Kids... See what they are Learning and Creating.
Saturday, March 8, 9am - 1pm
Kohala High & Elementary Campus
"It takes an entire Community to educate their Children"

Seal, continued from page 1

“grandpup” of the matriarch of the Big Island seal population; he is the first member of the third generation. He can be immediately recognized by a satellite tag attached to his back by NOAA scientists. It looks like a small box with an antenna. During his residence at the park he became a major visitor attraction and a favorite of some residents, while a nuisance to others who were inconvenienced by park restrictions. Now that he has begun to roam about the island, park hours have reverted to normal, and all portions of the park are open to the public. Volunteers are no longer continuously monitoring him but request that anybody who sees him (or any monk seal) call 987-0765 to report the sighting.

Especially during his critical first year Keokea will be very vulnerable to any human contact, so any persons sighting him are asked to move away without making eye contact with the seal. A minimum 150 foot distance should be maintained from any monk seal, and more in the case of a juvenile. If Keokea loses his fear of humans he may begin to approach people, eventually becoming aggressive, then dangerous, and have to be removed from the island. In the last ten years, three seals (50 percent of weaned pups) have had to be removed for this reason. This includes one of Keokea’s aunts, as well as the other seal pup born on the Big Island in 2013, Kamilo, who was captured and shipped away after biting several triathlon swimmers in October. It is believed

that this behavior resulted from other swimmers playing with and feeding Kamilo. Feeding any wild animal can be dangerous to humans and harmful to the animal. Keokea needs to learn to become a wild seal and to feed himself.

If a seal should be hooked accidentally while fishing, please call 987-0765 immediately to report it. A young uncle of Keokea’s died last year from respiratory problems resulting from a hook which had been lodged in his esophagus for months. If the hooking had been reported when it occurred, his life could have been saved. Keokea’s mother was hooked when she was young, but she was saved by a timely intervention. Using barbless circle hooks enables seals and sea turtles to escape the hook, with only a slight reduction in fish catches.

Keokea was weaned on December 28 and has been feeding himself ever since. Monk seals eat a wide variety

of seafood, including fish, eels, crab, lobster, octopus, and squid. They can dive to over 1500 feet in search of food. Only about one third of their diet overlaps with food that is also consumed by humans. Scientists report that Hawaiian monk seals, on average, consume about 15 pounds of seafood per day, eating about .009 percent of the available fish in Hawaiian waters—much less than other seafood harvesters, such as near shore commercial fishermen (.012 percent), and apex predatory fish (0.46 percent). On Hawai‘i Island, with only five seals, the portion of fish consumed by seals would be much less than the average quoted. However there is a real danger of seals getting caught by unintended nets or fish hooks, so it is important to monitor all fishing gear in accordance with Hawai‘i law. Humans and seals can coexist happily with a little effort on our part!



Ryan’s Grab

Skater Ryan Combes grabs his board at the top of a jump while practicing a new trick. The Roots Skate Park in Kamehameha Park gives energetic youth a place to learn new skills and get great exercise while practicing cooperation with one another.

—photo by Kyle Combes

Keōkea Resumes Normal Closing Time

Two endangered Hawaiian monk seals have left Keōkea Beach Park, prompting the Department of Parks and Recreation to return to keeping the park open until 11 p.m. each night.

A seal pup was born at the park in November, according to the National Oceanic and Atmospheric Administration (NOAA), which requested the park be closed at 7:30 p.m. to protect the newborn and its mother.

NOAA has informed the Department of Parks and Recreation that the pup left the park’s shoreline last week and has not been sighted since, eliminating the need for the early closure time.

Hawaiian monk seals are protected under both federal and state laws. Anyone who intentionally harasses, harms or kills a Hawaiian monk seal could be fined up to \$50,000 and ordered to serve a five-year prison sentence.

The Department of Parks and Recreation thanks park users and the general public for understanding the need to protect one of Hawai‘i’s most unique and loved animals.

For more information, please contact Jason Armstrong, Public Information Officer, at 345-9105, or jarmstrong@co.hawaii.hi.us.

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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: 3/14/14
News Deadline: 3/17/14

April

Ad Deadline: 4/11/14
News Deadline: 4/14/14

Kohala Mountain News

www.kohalamountainnews.com

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

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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

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Letters—

Dear Editor,

In her 'Viewpoint' article of December 28, 2013, Margaret Wille states, "Now it seems the CDP action subcommittees are under attack." She makes this claim because, finally, the County Planning Director announced that these committees are subject to the Sunshine Law. Your readers may recall that in my

Letter to the Editor of February 26, 2011 (WasteStream and the Sunshine Law of Hawaii) that I, too, was of the opinion that they are subject to this law. This is in order to keep the public duly informed of their planned projects, before they become fact and are cast in stone. History shows a lot of past grief could have been avoided had subcommittees

respected the Sunshine Law. It is about time that our local government ensures that all County business and related actions are planned and executed with the full knowledge of the public, the very people who pay with their taxes for any and all projects undertaken by the County.

Thank you, Frank J. Maier

Dear Editor,

I don't think I need to remind anyone how lucky we are to be surrounded by such beauty here in North Kohala. What I have noticed, unfortunately, is too much plastic washing up on the shores of Pololu Valley. I am a frequent visitor there; it is one of my favorite places to visit before my morning coffee.

Lately I have been bringing down a bag to fill up with pieces of plastic, Styrofoam, bottle caps, etc. that have washed up on the shoreline. Although I feel good about what I am doing, it makes me sad to think that so many people tend to "step over" the problem rather than being a part of the solution. If we all took the time to bag a bit of the garbage while we were down there we could all feel good about how we are keeping our waters safer for the marine life, being a good example for our children and grandchildren, and sending a message to the visitors to our area that Pololu is a sacred area that should be respected and taken care of.

There are both garbage and recycling bins at the top of the trail, but if they are full or near full, then simply take your haul home to your own garbage and recycling cans. So, "bag it" at Pololu. Pass it on!

Mahalo,
Darlene Scancelli

Our Actions Can Change Global Warming

Dear People of Kohala,

For the past decade, global warming has been affecting our planet's climate. Global warming is when the climate on earth changes. Global warming not only affects the climate, but it also affects water levels and ecosystems. The water levels on earth begin to rise. Coral reefs are dying because they cannot adapt to the heat. These are some of the effects global warming has on our planet.

Global warming is caused by air pollution, such as greenhouse gas emissions, fossil fuels and factories.

Global warming is also caused by the ozone layer breaking up. Greenhouse gasses go up into the atmosphere and start to eat away at it. Air pollution is also another cause. When factories are at work, the gas from the inside travels out into the air and causes heat and climate change. A couple ways you can

stop global warming are:

"Burn calories, not fossil fuel." This means walk or ride your bike instead of taking a car.

Instead of driving around the parking lot trying to find the closest parking stall, take the first or farthest one you see. You'll use less gas and get exercise, too.

Mahalo,
Makamae Edayan

Animal Abuse

My name is Joselynn Medeiros. Today I will be talking about animal abuse and why it is so important to not abuse animals, no matter what type of animal.

I have seen animals abused, and it hurts seeing it. It's just like hurting a little baby. If you have a little girl and you love her with

all your heart, it's just like having a girl dog. You treat her well and she will always trust you, but if you hit her and make her mad she will be very mad and might even bite you. Well, I don't know if she would bite you, but the main point is to treat your dog or cat or whatever kind of animal you have like it is your baby girl. You don't hurt your little girl. If it's a boy, treat him the same way because you wouldn't want boy dogs on your bad side.

Treat animals kindly, and if you see an animal being hurt or abused call 911. That is the best thing to do. Stop hating and start loving. Live Aloha.

Spread the word about animal abuse!

Mahalo,
Joselynn Medeiros

These two letters are part of the ongoing series of Kohala Middle School student letters. Students in Mr. Anderson's class are encouraged to write persuasive letters about topics that are meaningful to them.

County Council Update—

Kohala Videoconferencing Site Available for Both Testimony and Observation

By Margaret Wille

First, some "fun" news: At the Waimea Cherry Blossom Festival, the three Senior Clubs in our Council District 9 (North Kohala, Waimea, and Waikoloa) competed in a cherry pie competition. Some 28 different pies were entered and, WOW, the first place winner was Genenieve Kaysinger from North Kohala! Second place went to Bertha Dement, and third place was awarded to June Coelho, both from Waimea. The judges were Diane Kanealii from Kawaihae, George "Robbie" Robertson from Puako, and Kahu Dean Kauka of Imiola Church in Waimea. We had visitors galore signing our guestbook as they requested a sample of the pies.

At the Festival we also held a Cherry Tree Jubilee talk story to acknowledge the gift of some 40 new cherry trees from the Japan Consulate on behalf of the Nation of Japan. The gift of these trees is a symbol of friendship. My preference is to have these trees planted along the Parker Ranch Connector Road ("Ala Ohia"). This project is part of an effort, in partnership with the Outdoor Circle and the Lion's Club, to increase our level of care of our existing cherry trees and the new trees we will be receiving.

Resolution 140 Kohala Kai Public Access Easement was considered by the Council's Finance Committee on Tuesday, February 18, and is expected to come before the full Council in March. The Kohala Kai development is located just north of Kawaihae Harbor. The primary concern is that the Planning Department approved a shoreline edge location for the lateral public access, rather than—as requested by the National Park Service—along the ancient Ala Loa trail. The public also expressed concerns about the difficulty and safety of traversing the shoreline edge trail and the mauka-makai trail as now constructed. Another issue raised is the limited parking and its distance from the head of the trail. From *See CC Update, page 5*



—photos courtesy of the Office of Margaret Wille
Waimea Cherry Blossom Festival Cherry Pie Competition champs, judges and dignitary pose after the festivities. The competition for bragging rights was intense between North Kohala, Waimea and Waikoloa Senior clubs. L-R: George (Robbie) Robertson (judge), First Place winner Genenieve Kaysinger (North Kohala), Third Place winner June Coelho (Waimea), Second Place winner Bertha Dement (represented by her granddaughter (Waimea), Councilwoman Margaret Wille, Dianne Kanealii (judge), and Kahu Dean Kauka (judge)



Members of the North Kohala Senior Citizens Club participating in the Cherry Pie Competition at the Waimea Cherry Blossom Festival display their entries. North Kohala's own Genevieve Kaysinger took home first place.

L-R: Councilmember Margaret Wille, Vivian Moku, Kayako Hanano, Ellen Kato, Arlene Ohta, Mark Morimoto, and Genevieve Kaysinger. Other Club members (not pictured here) who entered pies were: Lucy Pasco, Dora Vernola, Sumiko Kawasaki, Carla Orellana & Dwight Bunn.

CC Update, continued from page 4

a procedural perspective, those testifying also objected to the Planning Department's approval of the shoreline trail location, without first having received the required public access plan—a plan that could have then been reviewed by the public. The question at this point is which of these concerns can or should the Council address.

Resolution 272 (M. Wille): This "Home Rule" Resolution passed the Council's Intergovernmental Affairs Committee with a positive recommendation and will have been voted upon

by the Council on February 19 (prior to press time). This Resolution is important as a policy statement to counter pending state bills aimed at amending the Right to Farm Act in a way that would void the County's current jurisdiction over agricultural practices, such as the cultivation of genetically engineered crops. Given there is no state level regulation of genetically engineered crops, the practical effect of these state bills would be to insulate the agro-chemical corporations from any oversight whatsoever.

Real Property Tax Program Review: The Council's Real Property Tax Task Force is next scheduled to meet on March 20 and will focus on agriculturally zoned property tax issues. I am one of two council members of this Task Force.

Solid Waste Presentations: On February 4 Mayor Kenoi made a presentation to the Council in support of a waste-to-energy solution to our long-term solid waste problem. He will be soliciting proposals from contractors. By redirecting the trash from a number of the transfer

stations to Hilo, he believes there will be sufficient trash to provide for a waste-to-energy program, without inclusion of any green waste. He said he only wants bids from entities with operations that have been in effect for a minimum of three years. I questioned the wisdom of that three-year requirement, given the rapid gains in technology. On March 31 I am hoping to have a presentation on solid waste and green waste options.

Council Videoconferencing Site: The North Kohala council video conferencing site, located at the old Bank of Hawaii building, is now available for you to testify at the council meetings. If you want to review the upcoming agendas, this information is available in my newsletter, available in advance of each council meeting.

For more information about County Council legislation or to receive my newsletter, contact my office at 808-887-2043, or by email: mwille@co.hawaii.hi.us.

Margaret Wille is County Councilwoman for District 9, which includes North and South Kohala.

ATTENTION RESIDENTS OF BEAUTIFUL NORTH KOHALA:

A CRUCIAL COMMUNITY OPPORTUNITY IS AT HAND! THE FOLLOWING IS A VITAL CHALLENGE TO THOSE WHO CARE FOR THE FUTURE HEALTH AND ENJOYMENT OF OUR COMMUNITY!!!

North Kohala is being given an unusual opportunity to reserve—as a public park for all generations—the one acre parcel mauka of Akoni Pule highway, next to Shige's gas station and the banyan trees.

A Big Island couple recently purchased the property, learning shortly thereafter that a project initiated over ten years ago to preserve the area as an ideal park and open space site had recently been resurrected! The new owners have graciously agreed to give our community a *window of opportunity* in which to raise funds to purchase the property.

Prioritized by the county's Open Space Commission for purchase, it is very likely the County or a land trust will purchase the property in the next 12 to 28 months. However, the current owners are unable to put their building plans on hold for that length of time.

With the help of Gail Byrne Baber I am proposing an innovative approach to enable the property's purchase: Establish a "hui" of investors to purchase the land as a stop gap measure, ensuring its preservation for the community.

When funds become available, the hui will sell the parcel to the County of Hawai'i or a land trust to maintain as a public park. Upon its sale investment monies will be returned with, it is hoped, a small amount of interest for the investors' involvement.

The Potential Hawi Park Site article in this month's Kohala Mountain News gives more background information.

My wife and I are deeply concerned that this wonderful piece of real estate will be lost for the community's public use forever. We are willing to pledge \$35,000 and are looking for like-minded citizens to join us. We only need 19 more such pledges, or a greater number of smaller pledges, to accrue the \$700,000 asking price by April 30.

We feel it is imperative that this property enters the public domain as an open space, especially for our keiki and future generations to come. We are grateful to the current landowners for giving us a window of opportunity in which to raise funds.

Please, please, consider investing in this extremely worthwhile and beneficial project. The legacy of your investment will be felt for many, many generations to come!

If you are willing to rise to the *challenge* and join this investors' hui, please contact either me, Craig Williams, at (808)-889-0515, or Gail Byrne Baber, at (808) 938-8880, or visit www.hawi.us for more information.

Your *short-term* investment will help provide for the *long-term* health and enjoyment of our beautiful North Kohala for untold years into the future.

Thank you for your time and attention to this appeal and challenge.

Respectfully,

Craig and Janice Williams



PLEASE HELP

Recycling Grey Water for Irrigation Is Safe, Saves Money and Reduces Pollution

In Hawai'i our water and energy costs are some of the highest in the nation. Many people are surprised to learn that the County of Hawai'i water distribution is one of the largest electricity users on our island. Did you know that up to 80 percent of the charges on a County water bill are for energy costs—to pump it, treat it, and send it out to your house? Every time we turn on the tap, we are burning fossil fuels. One excellent alternative to these spiraling costs is to use less water by recycling the water you already use.

Recycling grey water is a chance to use less fresh water and fossil fuel and to make wise use of recycled water. States all over the U.S. are adopting progressive grey water regulations to save water, save energy, and beautify our landscapes. As our climate changes, grey water can also increase water security for our homes and farms whether we are on county, catchment or well water.

On Saturday, February 8, 25 sustainability supporters from around the island convened at 'Iole to participate in an excellent workshop. As One Island's 'Winter Designer in Residence', Anna Birkas of Village Ecosystems in Mendocino County, California gave her comprehensive afternoon education program on the in's and out's of setting up a system to use your household "grey" water for irrigation. One Island jointly sponsored the workshop with 'Iole and Sustainable Kohala.

Anna's presentation clarified that grey water is the once-used leftovers from bathing/showering, doing your laundry, or brushing your teeth. You wouldn't want to drink it or use it to water in-ground food crops such as sweet potatoes, but it can safely be used for irrigating trees, landscape shrubs, flowers, and plants that bear fruit above the ground.

Anna is a proponent of using mulch basins throughout your garden as distribution points for underground grey water pipes that move the non-potable water directly from your house out for reuse in your garden. The mulch lessens

evaporation, can create a positive probiotic environment that brings nutrients to your plants and prevents unpleasant odors, and the basins hold the water for a longer duration to slowly distribute it to the surrounding plants.

Because of reasonable human health



—photos by Maya Parish
Licensed Hydrologist Anna Birkas demonstrates soil percolation testing. Birkas presented grey water capture and distribution techniques to Big Island residents on February 8 at 'Iole.

concerns about potential contaminants in recycled water, states have various regulations for grey water systems. For example, in Hawai'i a grey water distribution system must be underground to prevent contact with water that is not potable, and a subterranean drip system is recommended. You can find the Hawai'i regulations for grey water at http://health.hawaii.gov/wastewater/files/2013/06/graywater_guidelines.pdf.

Workshop participants were surprised to learn how relatively easy it is to design and install a system. The principles turned out to be simple enough that during the hands-on portions of the workshop participants easily laid out a workable system and then designed one of their own. Installing a grey water system when building a new house doesn't cost more than the normal plumbing expense and is less complicated than adding a system later. Adding a system to a built home is not too difficult in North Kohala, though, where most houses have post-and-pier foundations with easy access to pipes.

The workshop was part of One Island's current series on Water, Soil and Sun, which is hosting a field trip to innovative residential water conservation, distribution and hydro power

sites on March 8. A new Water Story talk will be held at the library on March 10. See www.oneisland.org for more details.

'Iole has a volunteer trail clearing day scheduled for Wednesday, March 19, from 8:30 a.m. to 12 p.m., followed by a mahalo lunch for volunteers. Check www.iolehawaii.com for further information.

Workshop participants collaborate to build a test grey water system. The grey water workshop included not only lecture, but a significant hands-on element.



Got Ideas for a Sustainability Project in Kohala?

Here's a WINNING combination: YOU + Sustainability Project for Kohala = \$300 in your pocket.

Sustainable Kohala is funding MicroGrants for local projects—maybe yours!

What's a fundable Sustainability Project, you ask?

A few examples of projects that might be approved for MicroGrants are:

- Community garden supplies
- Seminar expenses for specific sustainability talks

- Sustainability instruction and related projects in schools

- Expenses for reforestation project

How can you make this happen?

You need to get more information, so...pick up the phone and call Melanie Lee now at 889-5723, or send an email to mellanie.lee@gmail.com and she'll send you all the information you need.

Don't miss this golden opportunity. Sustainable Kohala wants YOU involved!

Annual Creative Event Transforms More Than Trash

The 8th Annual Trash Bash is slated for the evening of Saturday, May 10, at the Kava Kafe, Upstairs at Kohala Coffee Mill.

Transforming trash into art is one avenue for enhancing our awareness of where our trash "lands." It can transform our relationship to what we consume and how we dispose of the waste, which usually gets "thrown away" from our daily vision.

The Trash Bash is designed to spark creative juices and recognize the quality of craftsmanship it takes to make art from trash. All forms of trash art are welcome.

Also, Trash Fash is back! Workshops will be held in March and April to help designers of trash fashions.

Check the website www.kohalatrashbash.com for dates and details. Applications will be accepted online at the website. Please call Colleen at Just MacNuts (808) 345-6322 with any questions.

Karen Alexander's "Out of My Hands," a

2013 Trash Bash entry, shows hands dropping various plastic items. The annual Trash Bash encourages Kohala community members to use imagination in order to create art from trash.



—photo by Beth Bohn

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- Thai Coconut Prawns \$9.25

889-5555

Japanese School Seeks Partnership with Kohala High

By Koa Bartsch

Kohala High School (KHS) is in the midst of a rare and interesting opportunity. On Monday, January 27, many students were surprised to see some special guests on campus. Visitors from Santa Monica International School in Okinawa arrived in the afternoon for lunch and an in-depth tour of buildings and classrooms. The school is seeking to start a partnership with KHS. Santa Monica group is based in Chatan, Okinawa, and within the previous year it has been searching for a high school to which they could send their students upon finishing middle school studies. Jarrett Ota, Vice President of the American Chamber of Commerce in Okinawa, was consulted by Santa Monica to help them search for the perfect school.

Open House Slated to Showcase Lo'i Restoration, Art and Poetry

Konea O Kukui Gardens, a lo'i restoration project sponsored by the North Kohala Community Resource Center, is having its first public open house for the garden on Saturday, March 1, from 1 to 5 p.m. Kukui is located within the boundaries of Keokea Beach Park at the sharp turn just prior to descending to the shore.

Privately owned by the Svendsen Family Trust, this unique garden provides a culturally rich educational space. It also serves the Lokahi Treatment Center, a program of recovery from drugs and alcohol that offers services not only to our community, but to the rest of the island.

Kukui and Lokahi are dedicating a portion of the open house to the "Art of Recovery" and "Poetry in Motion," showcasing art, poetry and short stories by those in recovery. There will be music, a performance by Kumu Hope Keawe's Halau O Mana'olana O Kohala and a various forms of entertainment to fill the day.

Event organizers are inviting others who would like to be a part of this art show and poetry reading to participate with them. To learn more, contact Nani Hussey Svendsen at 895-2963. Come and enjoy the magic of Kukui.

While browsing for schools, he stumbled upon Kohala High as featured in US News and World Report. He liked what he saw and added it to the list. Astonishingly, as the list narrowed down Kohala ended up being one of two schools in the state of Hawai'i in which they showed great interest and decided to visit in January.

Aloha committee members, as well as a few other students, were selected to show the guests around. Before starting the tour, there was an introductory meeting in the library that served to allow the committee, as well as faculty, to meet the visitors. Students introduced themselves and answered questions that the group had and, in turn, the group explained their goals and intentions for the proposed partnership. During the tour, aloha committee students explained what classes are held in which rooms as well as the routines students typically go through. They went from class to class, introducing the visitors to a number of teachers, which allowed some time for the guests to observe the teaching firsthand. Santa Monica School Director Yumiko Naka was especially excited about having a chance to tour the campus to get an idea of what they,

as well as their incoming students, should expect. As the group walked the halls she was eager to take pictures and exuberant upon discovering our school

the fledgling aquaponics program, the new flagpole, and KHS's beautiful new mural.

Santa Monica's ultimate goal is to have their students attend American colleges, to see the education of their students pass that of high school and extend up to the collegiate level. They seemed very optimistic about this opportunity with KHS. Principal Janette Snelling offers her assuring opinion as well. "The prospect of becoming a sister school represents an exciting opportunity for both schools to mutually benefit. The guests were thoroughly impressed with the caliber of our students and are looking forward to their students being part of the Kohala experience."

The idea is indeed a very exciting and novel opportunity for our school. The partnership provides a chance for both parties to grow. Many students also believe that the new students will integrate well. The new students are expected to begin their studies at Kohala within the next couple of school years. They will, no doubt, be a great addition to the Kohala community.



—photo by Arlene Javier

Santa Monica School visitors and Kohala High School representatives relax for a moment after touring the campus. Santa Monica, visiting from Okinawa, has expressed interest in becoming a partner school, with the intention of sending their graduating middle school students to KHS.

Back row: Carley Arraujo, Riley Uehana, Yumiko Naka (School Director), Naomi Delgado (Interpreter), Janette Snelling (KHS Principal). Front Row: Daughters of Yumiko Naka, Jarrett Ota (Vice President of American Chamber of Commerce in Okinawa), Koa Bartsch, Fern White (SAC), Geronimo Boyle, Ella Matundan

has a culinary arts class. Other points of interest included the relatively new, but thriving, agriculture program as well as

Kohala Begins to Speak Out on FM Radio Station, More Input Needed

By Chris Michaelis

As a result of the Kohala Radio story in the Kohala Mountain News last month requesting local residents to address whether or not we want a community FM radio station and, if so, what do we want it to be, 57 responses have been received. All responses have been positive.

Five residents have joined the radio planning group, and others have requested bi-weekly updates on the group's progress. A number of Kohala Middle School students are

also excited about the prospect of a station, but a lot more response is needed.

So Kohala, once again: Do We Want It? and if so, What Do We Want It To Be? Take a minute or two and register your view point.

How You Can Respond

Kohala residents with opinions about the radio station are encouraged to offer comments in any one of six ways:

- Call 889-5065 and leave a voice mail message, or
- Send an email to kohalaradio@yahoo.com, or
- Visit the Kohala Radio Facebook page and hit

"like" and/or leave a comment, or

- Attend the Seniors Club meeting on March 3 and talk to a radio group representative, or
- Attend the Lions Club meeting on March 4 and talk to a radio group representative, or
- Watch for a Kohala Radio table during the next few weeks at Takata store in the afternoon.

Anonymous responses are fine, but names and contact information are needed if you want to get involved in the planning should the radio project go forward.

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Open Space Preservation and Moku Advisory Councils Considered by Action Committee

By Lynda Wallach

At its February 10 meeting, the North Kohala Community Development Plan (NKCDP) Action Committee (AC) welcomed two special presentations.

The first presentation was by Gail Byrne Baber of the County of Hawai'i Public Access, Open Space and Natural Resources Preservation Commission (PONC). The purpose of the commission is to develop a prioritized island-wide list of properties to be sent to the mayor for consideration for purchase and protection. The commission is made aware of parcels through a nominating process whereby local communities decide which properties they want to protect for cultural or historical reasons, public access, protection of natural resources or other reasons. The purchase money comes from two percent of the county's annually collected real property tax with an additional \$5,500,000 that has been obtained through matching funds. Recently the voters decided to put aside one quarter of one percent of the county's property tax revenue for the maintenance of these properties. So far the county has purchased 1,200 acres around the island, large portions of which are in North Kohala. Baber said that on the current list of 15 properties that has been submitted to the mayor, seven are in North Kohala, including the Hapu'u-Kapanaia corridor. She explained that the next step is to get purchase resolutions drafted and submitted to the County Council. Once a purchase resolution has been approved by the Council, the administration can enter into negotiations with the landowner. She said that there is a long history of people in Kohala working together to preserve land and that the collaborative effort of multiple non-profits and community members here has become a model throughout the state of how people can work together to protect land.

In the second presentation, Fred Cachola explained that hundreds of years ago the kupuna of the islands divided the land into moku for the purpose of resource management. Within each moku, which were further divided into ahupua'a, there were all the resources necessary to sustain life. There were also cultural practitioners, kahuna, and land managers who

developed systems for managing these resources. Hawai'i island has six moku, one of them being approximately equivalent to North and South Kohala combined. He told the group that the state legislature has passed Act 288, which encourages the people who live in each moku to form advisory councils. These councils would advise the Department of Land and Natural Resources regarding the management of their moku's natural resources and would stress the importance of incorporating traditional Hawaiian practices. So far all the islands except Hawai'i have systems in place. Cachola, Joe Carvalho and Ralph Galan are meeting with various community groups in Kohala to determine whether there is sufficient community support to form an advisory group for the moku of Kohala. They have looked at the NKCDP and believe that the formation of moku advisory councils is consistent with the CDP, since both stress home rule management and both value what the people of Kohala say about how their resources should be managed. Cachola stressed that, although Act 288 stresses traditional Hawaiian practices, the advisory councils are not restricted to native Hawaiians. There is also discussion going on between the representatives of North and South Kohala as to whether the moku should be split into two or whether North and South Kohala should remain together.

There were also reports from the various subcommittees. Keoni McKillop of the Public Access subcommittee stated that an agreement has been reached between the AC and the owner regarding the access plan at the east end of the runway at Upolu Airport. He said that most of the money has been raised for the purchase of Kaiholena Lot F with only \$104,000 still needed. He also said that the subcommittee is addressing problems with illegal parties, loud music and vandalism at Kauhola Point.

John Winter, reporting for the Water, Roads and Parks subcommittee, stated that the subcommittee is concentrating its efforts on the water issues facing North Kohala, including the moratorium on water meters. Currently property owners cannot subdivide their property, since additional water meters are not available. Agricultural water is also on their agenda, as there is still no sustainable agricultural water supply

for the community since the earthquake closed down the Kohala Ditch in 2006. The implementation of the Haluala well is being held up by negotiations between the landowners and the Department of Water Supply. Once the negotiations are completed, there will be about one more year before the well is operational. He also stated that a group under the auspices of the AC is working on the establishment of a green waste facility. Fifty percent of the trash going to the transfer station is green waste.

Colin Kaholo of the Affordable Housing subcommittee stated that the ability to create low income subdivisions is also stymied by the unavailability of water meters.

Frank Cipriani of the Agriculture subcommittee reported that the aquaculture program at the high school has received support from the North Kohala Community Resource Center and the Kohala Lions Club.

Erosion control was the focus of the

report from the Power, Viewplanes and Erosion Control subcommittee. Toni Withington stated that a portion of a grant for the Upolu Airport coastal restoration project is being used to help with the soil erosion abatement at the site. Susan Fischer then explained the advantages of retention basins over drywells in controlling erosion. Unlike drywells, retention basins are inexpensive, require little, if any maintenance, are visually appealing and offer potential future beautification opportunities. The subcommittee is encouraging the use of retention basins in Kohala.

For anyone interested in viewing County Council meetings, someone is always on-site at the old Bank of Hawai'i building when meetings are in session.

The next NKCDP AC meeting will be held on Monday, March 10, at 5 p.m. at the Kohala Senior Center. Members of the community are welcome and encouraged to attend.

Grammy Winner and Bluegrass Vocalist of the Year Captivates Kohala Elementary Students

By Rose Mae Watterson

Through participation in Kahilu Theatre's youth program, Kohala Elementary's fifth graders hosted bluegrass artists Laurie Lewis and Tom Rozum on Monday, January 27.

Bluegrass vocalist and fiddle player Lewis is one of the great country and bluegrass vocalists of our time. Her 30 year career as a stirring vocalist, gifted songwriter, champion fiddler, and top-notch band-leader has earned her a Grammy and twice named her Female Vocalist of the Year by the International Bluegrass Music Association.

She was joined by longtime collaborator mandolin/guitarist Tom Rozum. Rozum's crisp musi-

cianship and comic banter added verve and excitement to Lewis' performance.

The students truly enjoyed this special treat.



Bluegrass artists Laurie Lewis and Tom Rozum perform for Kohala Elementary School's fifth grade students. The performers were welcomed to Kohala through the Kahilu Theatre's youth program.



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Renowned Hawai`i Nature Artist Patrick Ching Orchestrates Kohala High School Mural

Have you had a chance to see the mural that graces Kohala High School's cement block building near the gym? On January 18 one side of a campus cement block building got a makeover! When Vice Principal Brian Simon expressed to Student Activities Coordinator Fern White his desire to spruce up the campus and rid the area of two dead tree stumps, the wheels of change began to turn. Several months of planning, great collaboration and love brought about a wonderfully visually appealing mural comprised of components and features of Kohala.

Patrick Ching, renowned Hawai`i artist and environmentalist, has visited Kohala High on numerous occasions. This time he generously brought

his talent, experience and artistic pal, Tommy Mehau, to the site. The Kohala Lion's Club volunteers had already removed unsightly tree stumps the weekend before. Additional clearing of plants was done while Ching consulted with students about the overall concept. In short, the mural would include components of Kohala's environment.

Although 20 students from all four grade levels were invited, only four students arrived in the early morning: seniors Ramon Cubangbang and Robert Victorino, and juniors Riley Uehana and Ella Matundan. Faculty member Margaret Hoy and Principal Janette Snelling were on hand as well. The real work began by 9:30 a.m. with sketching, scratching, and background painting.



—photo by Fern White
Betty Jane Cazimero and her son Robert Victorino bask in the beauty of the finished product. Robert, a senior at Kohala High, arrived at 9 a.m., worked all day and helped to clean up. Robert worked on several of the components in the mural, including the fabulous ulua.



—photo by Laurie Koustik, KHS Athletic Director
Proud artists pose in front of their beautiful new mural highlighting Kohala's environment. Led by the talented artist Patrick Ching, Kohala High School students and faculty completed the mural in one day. L-R Principal Janette Snelling, Artists Christian & Tommy Mehau, Fern White, Patrick Ching, Robert Victorino and Vice Principal Brian Simon

Amazingly, Patrick Ching summoned each person's confidence to put paint on a wall. By lunch break, the bulk of foundation and images were done.

As the day progressed, other students jumped in as the painters would say, "Come put some love on this wall." Austin Salvador-Racoma, Sione Ching, and Kassius Nauka did just that. Another of Ching's artist friends, Christian, also arrived to lend a hand. Then, having heard the word, Aunty Sally Kato came by "to see." She, too, set some paint to the picture. It was a full-on, effortlessly hardworking, joyous day as the colorful images emerged right before our eyes! At 3:30 p.m. we began cleaning up.

The mural, from a very simple initiative, is simply beautiful for all Kohala's students and `ohana to enjoy. It's wonderful what collaboration, experience and inspiration can accomplish.

Mahalo nui to all who made the



—photo by Fern White
Sione Ching, a Kohala High sophomore, stopped in on his way to the soccer game. He ended up contributing to the many finishing touches of the feral pig. He was thinking about how he could make the pig appear raging or happy.

day's success possible—especially to Mr. Simon, for wanting to beautify the campus with a mural on that wall. We hope all students share in the joy and aloha of the mural, as it truly belongs to our school and embraces our Kohala!

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The EBT Booth at the Hawi Farmers market is supported by grants from the County of Hawai'i Department of Research and Development and the County of Hawai'i County Council.

THE COQUI CORNER

February 2014

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Frogs are reported to be active again in Keokea Gulch. Eradication is ongoing!

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Mahalo for your support!

Kohala High Homecoming Boosts Class Spirit and School Pride

By Fern White

Homecoming week, January 20 to 25, at Kohala High School was a week of fun activities and events. Co-chairpersons Hauoli Sproat-Lancaster and Mohala Kumukoa-Kaholoaa successfully led the leadership class and students through dress up days and recess games. Unfortunately, the planned mid-week dinner was cancelled because the make-up Girls Basketball game took place on that evening in Hilo.

Four nights of basketball at home, and one afternoon of girls and boys soccer, were topped off with a nice parade that included the gracious support of the Kohala Police, the Kohala Fire Department and Oceanic Time Warner Cable interspersed throughout great class floats and grade level royalty, along with students on horseback.

Leadership wishes to thank the many hands and hearts who helped students all week long to make it a memorable homecoming week!

Here are the results of the class competitions:

Activity/Event	Seniors Class of 2014	Juniors Class of 2015	Sophomores Class of 2016	Freshmen Class of 2017
Spirit Week: Dress Up & Recess Games	234	215	136	91
Homecoming Class Banner	196	188	208	140
Assembly: Girls Flag Football	5	15	20	10
Assembly: Boys Powder Puff	118	132	98	112
Sub Total	553	550	462	353
Parade Floats	440	484	318	364
TOTAL	993	1034	780	717



King Haruto Fuertes Jr. and Queen Mohala Kaholoa'a-Kumukoa



Freshman attendants Cole Fuertes and Desha Yamasaki



—photos by Verina Fong

Sophomore attendants Ronnie Baldos and Tezrah Antonio



Kohala High School's 2014 Homecoming King and Queen pose with the Homecoming parade's beautiful horse unit.



Senior Attendants Azariah Seidel-Glory and Jocelyn Campollo



Junior Attendants Mikala Jordan and La'ikai Bello-Coito



Sophomore Naai Solomon-Lewis on foot

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Pooper scoopers Michael Medeiros, Zaeden Fernandez and Tate Fernandez



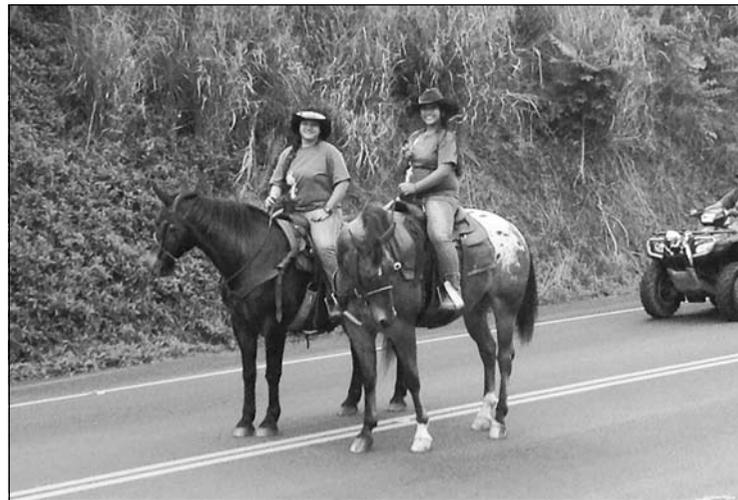
Freshmen Steven Medeiros and Brenton Jardine



Senior class



Junior class members Peter Fong, mounted, and Ashlynn Van Zandt on the skateboard



Senior class members Kiki Isabel and Britney Kanoa



Ms Fern and Jenny Fong celebrate a successful parade!



Sophomore Class



Aunty Fern, our fearless leader



Sophomore Class mounted unit Railen Ching and Jenny Fong

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Chris' Corner

Longtime Kohala Athlete and Coach Offers Wisdom With a Twinkle in His Eye

Story and photo by Chris Brown

This month I had a chance to visit with and interview Kohala's own Mr. Aloha, Samson Cazimero.

Samson was born and raised in Kohala and is one of eleven children. He and his late wife, Hazel, raised six children and presently have 25 grandchildren and 27 great grandchildren. Samson, who turns 80 in March, still works full time at the Mauna Lani golf course as a mower of fairways. He was raised in Niuli'i, where he spent much of his youth in the ocean. He was known throughout the community as an excellent diver and spear fisherman, one who could dive to a depth of one hundred feet and would gladly share his catch with anyone who wanted or needed it.

His employment over the years began with working for Luke's Ranch, then Kohala Sugar Company in various jobs, next Lapak-

ahi State Park and, finally, Mauna Lani golf course. His first assignment at Mauna Lani was driving trucks that delivered gravel and soil to build



The original Mr. Aloha, Samson Cazimero, shows his Kohala roots with an appropriate cap. Cazimero was born and raised in Kohala, playing basketball for Kohala High School, coaching basketball and softball after graduation, and continuing to support Kohala sports to this day.

the golf course on a lava field. He is amazed to this day that it was possible to create a magnificent golf course on such desolate and dry land. His employment at Mauna Lani began in 1979, so this April he will have worked

at the resort for 35 years.

Samson graduated from Kohala High School in 1953. The Cazimero family is one of the basketball families of Kohala, and Samson contributed to this tradition. He recalls the 1951-1952 season when Kohala High defeated Hilo High with a score of 46-43. In those days it was a big deal for the "country" team to beat the "city" team. It is interesting to note that one of the two referees for that game was Kohala's own Shiro Takata. The Kohala team went on to defeat Hilo at the Shriners' State Basketball Tournament held at the Hilo Armory by a score of 47-39, but lost in the finals to Farrington High School from O'ahu.

Samson played basketball for the Kohala High varsity team from his sophomore year until his graduation. In his senior year, Kohala again beat Hilo, this time with a score of 68-48. That year Kohala lost to St. Louis High School from O'ahu at the Shriners' tournament. Still, to make it to the finals is quite an impressive feat.

Several of Samson's children and grandchildren have represented Kohala High School in various sports including, of course, basketball, but also volleyball, softball and baseball. Samson and Hazel coached girls' basketball from 1978 until 1994, and Samson also coached girls' softball for twelve years during that same period. He received much enjoyment out of coaching and was happy to have been given the opportunity to work with the athletes.

Samson's advice to present day team members is to be sure to study to make good grades so as to keep you eligible to play. He also feels that to succeed there has to be a commitment on the part of the athlete to practice hard if he or she wants to participate. There must also be a dedication to the sport. Members must play as a team, and there should be no favoritism among players.

Samson's warm personality and enjoyment of life are obvious to all with whom he comes in contact. He enjoys dancing whenever he gets the chance, and his ability to tell stories of life in "old" Kohala is most entertaining and informative. He truly personifies the Aloha Spirit.

New International Dining Experience Coming Soon

Exciting news for North Kohala: the imminent opening of an entirely new addition to our expanding food scene. Peter Pomeranze of Sushi Rock will soon open his new restaurant, Trio, adjacent to his current location. The concept for Trio brings a new type of dining experience to the Big Island. Every evening Peter will create a menu of ten or so "small plates." These dishes, served "tapas style," will vary in cuisine from American comfort, to Italian, to Indian, and will most certainly include options for vegetarian eaters, as well as gluten free items for those so inclined.

From the list you will select three

items that will be served together on a tray created by Kohala's own Hap Tallman. Your meal will include a small organic green salad featuring the Sushi Rock signature papaya pomegranate dressing. "I am so excited to bring some new options to Kohala," says Pomeranze. "I love the idea of having a mini meatloaf, an Indonesian sate, and a BBQ chicken slider all on one plate. As a child we always ate off of each others' plates in restaurants, and this is slightly more civilized version of that."

Other entrees planned include Peter's famous mac and cheese with turkey bacon, spicy seared poke

on rice, gluten free pasta with sundried tomato pesto and much more. At lunch Peter plans a more straight ahead menu of sandwiches, salads, frittatas, and smoothies—of course with his signature flair and using local and organic products whenever possible. Finally, a wonderful Sunday brunch is planned from 11 a.m. to 3 p.m. Offerings will include frittatas, baked French toast, fresh fruit salad with organic yogurt and more, all served with house baked muffins. Peter will continue to provide his premium Hamakua Coast roasted coffee served French press style.

As soon as the permitting pro-

cess is finished, Trio will be open to serve you with the same quality and flair that has been the signature of Sushi Rock for close to eleven years. Peter continues, "I am so happy to provide both a new food option plus some more jobs for local people here in Kohala. I have been waiting for the right moment to do this, and I feel as if the time has come."

Trio will be open seven days a week for lunch/brunch and dinner, closing between 3 p.m. and 5:30 p.m. Also, they will be offering their 20 percent kama'aina discount during lunch and between 5:30 and 6:30 p.m. nightly.

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Coca Cola 24-pk Cans Select Flavors 7 ⁹⁹ 	Dasani Water 24 pk. - 500 ml. 2/8 ⁹⁹ 	Delmonte Ketchup 24 oz. 2/1 ⁹⁹ 	Delmonte Spaghetti Sauce All types 24 - 26.5 oz. 99¢ 	Tyson Chicken Wing Sections 4 lb. 11 ⁹⁹	Tony's Crispy Crust Pizza 7.4 - 7.8 oz. 10/10 ⁰⁰	
Coral Chunk Light Tuna Oil or Water 5 oz. 2/1 ⁹⁹ 	Pillsbury Fudge Brownie Mix 19.5 oz. 2/2 ⁸⁹	Pillsbury Cake Mixes 15.25 oz. 2/2 ⁹⁹	Pillsbury All-Purpose Flour 5 lb. 2 ⁴⁹	Tyson Chicken Boneless, Skinless Thighs 40 oz. 7 ⁴⁹	Marie Callender Dinners Assorted 13 - 19 oz. 4 ⁵⁹ 	
Hawaiian Sun Jams • Jellies Assorted 10 oz. 2 ⁷⁹	Sky Flake Crackers 30 oz. tub 5 ⁸⁹	Nissin Top Ramen 3 oz. 5/1 ⁵⁹	Powerade Drinks All Types 32 oz. 10/6 ⁹⁹	Mama Bella Garlic Bread 14 oz. 3 ⁷⁹  Reg./Parmesan	Eggo Waffles Select Types 12.3 oz. 2 ⁹⁹ 	
Nice Bean Threads 15.5 oz. 5 ⁵⁹	Roxy Dried Cuttlefish 2 oz. 2 ⁰⁹	Folger's Classic Ground Coffee 33.9 oz. 8 ⁹⁹	Perrier Sparkling Mineral Water 25.3 oz. 3/4 ⁹⁹ 	Banquet Family Entree Assorted 25 - 27 oz. 2/8 ⁹⁹ 	Gorton Fish Fillets or Sticks 24.5 oz. 6 ⁷⁹	
Precious Giant Top Shellfish 15 oz. 8 ²⁹	Sea Island Smoked Mussels or Oysters 3 oz. 1 ⁵⁹	Meadow Gold Drinks or Teas 64 oz. 99¢ 	Meadow Gold POG or Passion Orange Nectars 1 gal. 4 ⁴⁹ 	Meadow Gold Novelty Ice Cream or Sandwich Bars 6 pk. 2 ⁴⁹ 	Meadow Gold Yogurt 6 oz. 10/7 ⁰⁰ 	

Grocery

Aloha Shoyu, reg./lite, 64 oz.	5 ⁷⁹
Barilla Spaghetti, 16 oz.	2/ ² 2 ⁹⁹
Betty Crocker Pancake Mix, 37 oz.	2 ⁹⁹
C&H Granulated Sugar, 4 lb.	3 ³⁹
California Ranch Olive Oil, 16.9 oz.	7 ³⁹
Campbell Cream of Mushroom Soup, 10 oz.	2/ ² 1 ⁹⁹
Delmonte Cut Green Beans/Spinach, 13.5 - 15 oz.	2/ ² 2 ⁹⁹
Delmonte Fruit Cocktail/Peaches, 29 - 30 oz.	2 ³⁹
Delmonte Tomato Sauce, 8 oz.	2/1 ⁰⁹
Delmonte Whole Kernel or Cream Corn, 14 - 15 oz.	2/ ² 4 ⁹⁹
Diamond Bakery Graham/Salty Crackers, 9.5 oz.	2 ⁹⁹
Diamond Bakery Saloon/Cream Crackers, 8 - 9 oz.	2 ⁹⁹
Diamond Bakery Soda Crackers, all types, 13 oz.	2 ⁹⁹
Folgers Instant Coffee, 8 oz.	5 ⁹⁹
Hawaiian Hula Salad Dressing, 8 oz.	2 ⁴⁹
Hidden Valley Ranch Salad Dressing, 16 oz.	4 ⁴⁹
Hula Saimin, 7 oz.	1 ⁷⁹
Jif Peanut Butter, 16 oz.	2 ⁹⁹
Libby Corn Beef Hash, 15 oz.	2 ⁹⁹
Libby Corn Beef, 12 oz.	4 ⁹⁹
Libby Pumpkin, 29 oz.	3 ⁶⁹
Lion Coffee, all types, no decaf., 10 oz.	4 ⁹⁹
Lipton Onion Soup, 2 ct.	1 ⁶⁹
Malt O Meal Dynobites Cereal, 12.5 oz.	2/ ⁴ 9 ⁹⁹
Mum's Mushrooms, pieces and stems, 4 oz.	1 ³⁹
Prego Spaghetti Sauce, 23 - 24 oz.	2 ⁹⁹
Shirakiku Chu Ume, 8 oz.	4 ⁹⁹
Shirakiku Koshi An, 17.6 oz., fine pkg.	1 ⁹⁹
Shirakiku Mixed Fruit, 11 oz.	1 ⁶⁹

Shirakiku Wakame, 2.5 oz.	2 ⁹⁹
Stagg Chili, assorted, 15 oz.	2 ¹⁹
Sweet Sue Chicken Broth, 14.5 oz.	2/1 ⁵⁹
Western Family Garden Rotini, 12 oz.	1 ⁵⁹
Western Family Hot Cocoa Mix, 10 ct.	1 ⁸⁹
Western Family Oatmeal, 42 oz.	2 ⁹⁹
Western Family Pitted Olives, 5 oz.	1 ⁵⁹

Natural Foods

Back to Nature Granola, 12 - 13.5 oz.	3 ⁹⁹
Blue Sky Soda, 6 pk.	2 ⁷⁹
Bragg's Apple Cider Vinegar, 32 oz.	4 ²⁹
Dr. Kracker Crispbread, 7 oz.	2 ⁷⁹
Lundberg Rice Chips, 6 oz.	2 ²⁹
Oregon Chai Tea, 32 oz.	3 ²⁹

Dairy

Horizon Organic Milk, 64 oz.	5 ⁹⁹
Meadow Gold Butter, 16 oz.	3 ⁸⁹
Meadow Gold Ice Cream, 4 qt.	7 ⁴⁹
Meadow Gold Sour Cream, 16 oz.	2 ²⁹
Big Island Poultry Grade A Large Eggs, Mainland Shell Protected, per dozen	2 ⁹⁹

Meats

Foster Farm Value Pack Chicken Thighs, per lb.	2 ⁰⁹
Frozen Pork Butt, bone in, per lb.	1 ⁷⁹
Island Range Top Sirloin Steak, per lb.	7 ²⁹
USDA Boneless Chuck Steak, per lb.	5 ⁹⁹

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Oscar Mayer Bacon reg/I-salt/thick 16 oz. 2/8 ⁹⁹	Oscar Mayer Meat Wieners Wieners, Bacon Assorted Franks 16 oz. 2 ⁷⁹	JFC Coconut Milk 13.5 oz. 1 ⁸⁹	Dynasty Jasmine Rice 5 lb. 5 ⁹⁹	LOVE'S Hearth Bread Assorted 24 oz. 4 ⁹⁹	LOVE'S Kid's Choice Bread 24 oz. 4 ⁴⁹
Oscar Mayer Bologna / Cotto Salami/Bacon Bologna 16 oz. 2 ⁶⁹	Oscar Mayer Deli Fresh/Carving, Chicken Strips 6 - 9 oz. 3 ²⁹	Wei Pac Chow Mein 6 oz. 1 ⁹⁹	Kikkoman Amakuchi Soy Sauce 5 ⁸⁹ 33.8 oz.	Nabisco Crackers Triscuit, Wheat Thin, Chicken in a Biscuit 8 - 9 oz. 2 ⁹⁹	Chips Ahoy! Nabisco Chips Ahoy or Belvita 9.5 - 13 oz. 2 ⁹⁹
Oscar Mayer Turkey Variety Pack 9 - 12 oz. 2/5 ⁰⁰	Oscar Mayer Fun Pack Lunchables 11.2 - 12.2 oz 2 ²⁹	Kotterin Mirin 20 oz. 4 ⁶⁹	Our Home Seasoned Nori 3 pk. 1 ²⁹	Pepsi 12 oz. cans 24 - pk. 8 ⁹⁹	Langers Apple Juice 64 oz. 2 ⁹⁹
Kraft Shredded/Chunk Cheese all types 3 ⁷⁹ 8 oz. KRAFT	Kraft Singles All Types 3 ⁸⁹ 10.7 - 12 oz KRAFT	Palm Corned Beef 11.5 oz. 5 ¹⁹	Edelweiss Salad Dressing 12 oz. 4 ⁷⁹	Haagen Dazs Ice Cream 14 oz. or Bars 3 ct. 3 ³⁹	Dreyer's Ice Cream 48 oz. 4 ⁶⁹
Frank's Foods Frankfurters 16 oz. 2/6 ⁹⁹	Frank's Foods Portuguese Sausage 12 oz. 3 ⁴⁹	Tentay Patis Fish Sauce 25.6 oz. 2 ⁷⁹	Panasonic Battery C or D 2 ct. 1 ⁰⁵	Dreyer's Fruit Bars 6 - 12 ct. 3 ⁹⁹	Di Giorno Rising Crust Pizza/California Pizza Kitchens 11.5 - 12 in. 6 ⁹⁹
Philadelphia Brick Cream Cheese reg., light 2 ⁴⁹ 8 oz. PHILADELPHIA	Philadelphia Soft Cream Cheese 2 ³⁹ 8 oz. PHILADELPHIA	Local Slippers 1 pr. 3 ²⁹	Family Plastic Utensils Mix 24 ct. 79¢	LOVE'S Gourmet Hamburger Buns assorted 8 ct. 3 ⁷⁹	LOVE'S Old-fashioned Donuts or Mini Bites, Assorted, Sugar 14 oz. 4 ⁹⁹

Freezer/Deli

Athenos Hummus, 7 oz.	2 ⁵⁹
Banquet Fried Chicken, 26 - 28 oz.	7 ⁸⁹
Banquet Pot Pie, 7 oz.	3/3 ⁹⁹
Bays English Muffins, 6 ct.	3 ¹⁹
Birds Eye Steam Fresh Vegetables, 12 oz.	2 ⁵⁹
Carolina Ground Turkey, 16 oz.	2 ³⁹
Chef America Hot Pockets, 4 oz.	2/2 ³⁹
Farmbest Butter, 16 oz.	3 ⁶⁹
Flavor Pac Blueberries, 16 oz.	4 ⁷⁹
Frozen Mussels, 1/2 shell, 2 lb.	11 ⁴⁹
Frozen White Crab Sections, 1.5 lb.	6 ⁹⁹
House Tofu, 14 oz.	1 ⁹⁹
Inland French Fries, 32 oz.	3 ¹⁹
May's Picnic Patty, 2 lb.	11 ⁸⁹
Menlo Lumpia Wrappers, 16 oz.	2 ⁸⁹
Minute Maid Orange Juice, 12 oz.	2 ⁴⁹
Pierre Cheese Burger or Chicken Burger, 6.1 - 6.4 oz.	2 ⁵⁹
Pillsbury Buttermilk Biscuits, 7.5 oz.	2/1 ³⁹
S&S Saimin, `ohana pack, 9/4.5 oz.	5 ²⁹
Shedd's Country Crock Margarine, 15 oz.	2 ⁵⁹
Smuckers Uncrustables, 8 oz.	2 ⁶⁹
Totino's Party Pizza, 9.8 - 10.7 oz.	3/4 ⁹⁹
Tyson Boneless, Skinless Tenderloins, 40 oz.	8 ⁹⁹
Tyson Boneless, Skinless Thighs, 40 oz.	7 ⁶⁹
Tyson Popcorn Bites or Strips, 28 oz.	9 ⁴⁹
Wei Pac Okra or Tiny Peas, 16 oz.	2 ²⁹
Yoplait Yogurt, 4 - 6 oz.	2/1 ⁶⁹
Zippy Meals, 20 - 24 oz.	6 ³⁹

Produce

Amano Kamaboko, 6 oz.	1 ⁹⁹
Onions, round, yellow, per lb.	1 ¹⁹
Red Delicious Apples, per lb.	1 ⁸⁹
Tomatoes, local, per lb.	2 ¹⁹

Non Foods

Angel Soft Bath Tissue, double rolls, 6 ct.	4 ⁸⁹
Dixie Heavy Duty Plates, 45 ct.	2 ⁷⁹
Gain Dish Liquid, 24 oz.	2 ³⁹
Hefty Foam Plates, 8-7/8 in., 50 ct.	3 ¹⁹
Saran Wrap Cling Plus, 200 sq. ft.	2 ³⁹
Sparkle Paper Towels, single roll	2/2 ³⁹
Sun Liquid Detergent, 188 oz.	7 ⁹⁹
Western Family Foil, 25 sq. ft.	2/2 ⁴⁹
Ziploc Containers, 2 - 6 ct.	3 ⁵⁹
Ziploc Sandwich Bags, 100 ct.	3 ⁷⁹

Beer/Wine/Liquor

Becks, 12 pk., bottles	12 ⁹⁹
Coors, 30 pk., cans	23 ⁹⁹
Corona, 12 pk., bottles	14 ⁹⁹
Deschutes, 6 pk., bottles	7 ⁹⁹
Heineken, 12 pk., bottles	13 ⁹⁹
Natural Beer, 30 pk., cans	19 ⁹⁹
Rolling Rock, 30 pk., cans	19 ⁹⁹
Steinlager, 12 pk., bottles	11 ⁹⁹
Barefoot Wine, 750 ml.	2/9 ⁹⁹
Columbia Crest, 750 ml.	9 ⁹⁹
Folie Menage, 750 ml.	8 ⁹⁹
Bacardi Rum, 750 ml.	12 ⁹⁹
Early Times, 750 ml.	8 ⁵⁹
Jim Beam, 750 ml.	11 ⁹⁹
Jose Cuervo Tequila, 750 ml.	14 ⁹⁹
Karkov Vodka, 1.75 liter	12 ⁹⁹
Smirnoff Vodka, 750 ml.	12 ⁹⁹

Pro Football Shows Support for Keiki Yoga

The NFL Foundation recently awarded a \$1,500 community grant to Keiki Yoga Kohala, a yoga program for students at Kohala Elementary School. The foundation grants are the NFL's way of thanking the Hawai'i community for supporting and hosting the Pro Bowl.

As part of the grant, a war d e e s were invited to attend a ceremony at the Pro Bowl `Ohana Day as well as given tickets to the Pro Bowl game, held in Honolulu, January 26. Kohala resident Jesús Solís represented Keiki Yoga Kohala and its sponsor, North Kohala Community Resource Center, at `Ohana Day and later



—photo courtesy of Jesús Solís

Enjoying the 2014 Pro Bowl as guests of the NFL Foundation were, from left, former Kohala residents Dante James-Fainga, Malachi James-Fainga and their father Ciate Fainga, and Kohala resident Jesús Solís with his grandson, Jesse, and son, Gabriel Solís.

enjoyed the game with some former Kohala residents as well as his son and grandson.

Keiki Yoga Kohala provides yoga instruction to kindergarten through fifth graders. Students learn how to move gracefully, breathe smoothly and deeply and sustain their focus

and concentration, developing strength, flexibility, balance, mental clarity and emotional stability. The program is a sponsored project of

North Kohala Community Resource. To learn how you can support this project, go to www.northkohala.org.

Congratulations to Kohala High School's Honor Roll Students!

The following students earned at least a 3.5 (out of a possible 4.0) Grade Point Average in the second quarter this year, qualifying for Honor Roll.

Seniors

Jason Ah Sing, Carley Arraujo, Venus Asencion, Koa Bartsch, Geronimo Boyle, Jocelyn Campollo, Troy Castillo, Ramon Cubangbang, Kimberly Elarco, Marjorie Francisco, Bronson Fuertes, Kalani Geiger, Kauanoe Gusman, Kawehilani Heinicke, Daylan Higa, Kahuliau Kaai, Kalani Kamanu-Macriola, Kimberly Kijiner, Justice Lewis-Matsu, Trenton Lorenzo-Akamu, Summer Murai, Eloisa Obero, Hauoli Sproat-Lancaster, Chelsea Ventura, Chaslyn Yamamoto

Juniors

Josiah Adams, Genevieve Boyle, Kadence Coito, Kassandra Kometani, Dalyn Kupukaa, Skyler Marcom-Robinson, Alexis Matundan, Isabel Steinhoff, Brayden Torres, Riley Uehana, Ashlyn VanZandt

Sophomores

Kiana Alejandro-Cazimero, Mina Apostadiro, Gabrielle Bartolome, Patricia Cubangbang, Lansen Ellazar-Carvalho, Tyra Faisca, Kuhao Kawauhau, Christopher O'Donnell, Melanie Sahagun, Yuki Zbytovsky

Freshmen

Zebadayo Bartholomy, Gabriella Boyle, Kiera Javillonar, Jamesen Keyes, Desha Yamasaki-Cazimero

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The Authentic Chinese LionDance

Lion dancing is the physical expression which binds traditional New Year Blessings and Chinese Mythology. It can be traced back over 2,000 years. There are many different versions as to how lion dancing came to be. One version is that a village in China was being terrorized by unknown beasts that usually appeared at the beginning of the lunar year. After repeated oppression by the beasts' ravaging, the villagers banded together to retaliate. They fashioned a paper maché look-alike animal of the beast. Then, armed with cymbals, gong and drums, they waited for the arrival of their nemesis. Upon sight of it, the villagers approached the beast with their paper maché "lion," along with the beating of the drum and clanging of the cymbals and gong. They were able to drive the beast away, never to be seen again. The event was immortalized, celebrated with firecrackers and determined to be of great significance. It was believed to symbolize good luck, health and prosperity, driving away all bad and evil omens. This belief spread throughout China immediately, and the lion dance has since become a symbol of all things

that are good, while driving away all bad omens.

The lion dance performance generally depicts the lion stalking food, finding it, and cautiously devouring the food—which could be lettuce, an orange or other items.

He then regurgitates the food and, throwing it to the audience, symbolizes blessings by the lion on the audience. "Red packets" or small red envelopes containing money are then offered by the audience to the lion, expressing their gratitude for the blessings and hopes that their luck will increase ten thousand fold.

Proper blessings of the lion costume—such as the ancient Hoi Gong ritual or the Eye Opening Ceremony—prior to the dance are essential in keeping with ancient traditions. The lion costume is first purified with the sprinkling of water by using the leaf of a Bu-look (or pomolo) tree. Then, the blood of a live rooster is used as a sacrificial symbol to mark the mirror

shield on the lion's forehead. With this shield, evil spirits see their own reflection and are repelled into oblivion.

After the spirit has entered the lion's body, the eyes and mouth are opened. Small lights inside the lion's eyes are lit up to represent the presence of the religious spirit. Red paint is used to dot the lion's eyes so that the spirit can foresee good and evil.

After a lion is blessed and awakened, a red ribbon is tied around the lion's horn as a symbol of courage and honor. The ribbon is a reminder for the lion to do only good deeds.



Previous legend has it that the lion was once caught in evil temptation. The gods then punished it by cutting its head off. However, the goddess of mercy felt that the lion had learned its lesson and tied the head back on with a red ribbon. Therefore, when the lion awakens and pays respects to the gods, it will be honored with the tying of a red ribbon around its horn.

Big Island Shaolin Arts performed the 2014 LionDance in Kapa'au and provided this background information.



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10:15 am
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KHS Student and KMS VEX Team Win Robotics Excellence Awards

Kohala High School sophomore Kaliko Dela Cruz and both Kohala Middle School's VEX robotics teams have been awarded the Friends of Hawai'i Robotics State Student of the Month and Team Excellence Awards, respectively, for January 2014.

The Excellence Award is given to robotics students and teams for their efforts and commitment to advancement, knowledge, and awareness of STEM education. Kaliko was the single KHS team member to compete at the Hawai'i State VEX Championships on O'ahu where he—with his dad Eric Dela Cruz as coach—won second place as a tournament finalist, thus making his team eligible for the World Championships in April. KMS's two VEX robotics teams outright won the Hawai'i Middle School VEX Robotics State Championships on December 13, beating out 32 other teams. Their teamwork and energy have been recognized at many events now. Their 4119A team—with Kaimi Hook, grade eight, and Morgan

Swan, grade seven—won the Programming Award as well.

The Team and Student of the Month Excellence Awards are being highlighted in the Honolulu Star-Advertiser. The announcement ran in the Star Advertiser on January 26 and will run again on March 2, as well as online at staradvertiser.com. Kaliko will appear on the Perry and Price Saturday Show on KSSK Radio on March 1st. A radio commercial is currently running on seven Clear Channel Radio Stations.

Kohala VEX robotics meets after school a minimum of twice weekly at the Old Bond Memorial Library. Middle school and high school students work under one roof, in collaboration.

Eric Dela Cruz mentors the high school students, while Alvin Kawamoto and Cheryl Cabrera work with the middle school students. All three VEX teams, the KHS team and both KMS teams, are World Championships bound! For more info contact Program Coordinator, Ms Fern White, at 889-7117.



—photo courtesy of Friends of Hawai'i Robotics

Kohala High School's Kaliko Dela Cruz and Kohala Middle School's two VEX robotics teams won January 2014 Friends of Hawai'i Robotics Excellence Awards (Student of the Month and Team awards, respectively). The awards are given for efforts and commitment to advancement, knowledge, and awareness of STEM education.

Yoga Therapy Transforms Lives Across Broad Spectrum

Certified Yoga Therapist Carla Orellana will introduce the basic principles of Modern Yoga Therapy at 6:30 p.m. on Monday, March 17, at North Kohala Public Library. She will demonstrate simple tools, such as breathing more fully, used to bring one back to a state of balance in body, mind and heart.

Those attending the program will experience how and why yoga therapy works. When you change your breath to change your mind, you can change your life to live more freely.

Orellana currently teaches yoga classes in Kohala. She is also certified to use yoga therapy with veterans suffering from PTSD. She has worked with WWII, Vietnam and Navy Seal Vets and others to help them find a sense of peace within.

Contact the North Kohala Library at



—photo by: Dwight Bunn

Yoga Therapist Carla Orellana guides her son, Orion, into one of the classic Warrior yoga poses. Orion was in the Special Ops Air Force before he was severely injured in Afghanistan in 2011.

889-6655 for further information on this program or to request special accommodation.

Library Accepting Donations for Book Sale

North Kohala Public Library is currently accepting book and media donations in anticipation of the annual Friends of North Kohala Library Book and Bake Sale on Saturday, April 19. 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.

Library Craft Program

Jewelry artist Sid Nakamoto will demonstrate a simple and beautiful jewelry design for the next North Kohala Public Library Adult and Teen craft program on Monday, March 3. Sid will offer two sessions of the same program—at 2 p.m. and at 6 p.m. Materials will be provided for participants to create their own jewelry pieces.

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 the afternoon or evening session of 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.

**NORTH KOHALA
COMMUNITY RESOURCE CENTER**

Join us for
NKCRC's 2nd Annual Recognition Evening
at Historic Puakea Ranch
Saturday, April 12, 2014, 5-9:30 pm
Entertainment by David Gomes and Kapena!
A Taste of Kohala Pupu & Desserts
Tickets on sale now at NKCR

You can support our projects and the Center with a tax-deductible donation to NKCR, P.O. Box 519, Hawi, HI 96719 • 889-5523 • www.northkohala.org
A great way to love Kohala!

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Jazz every Tues. 5 - 8 pm**

**Open daily 7:00 am-8:30 pm
Across from the statue in Kapa'au**

889-0099

Use Your EBT Card at the Hawi Farmers Market

By Leslie Nugent

Top five reasons to use your Electronic Benefit Transfer card at the Hawi Farmers Market:

- It's easy! You can use your EBT card at the Hawi Saturday Farmers Market to get Kohala Food Bucks, which can be used to purchase food. Over 110 customers used their EBT card at the Farmers Market last month.

- It's healthy! The Hawi Farmers Market is a great place to find fresh, healthy, and delicious foods. You can use your EBT card to buy fresh food directly from the farmers and producers, guaranteeing the highest nutritional quality for you and your family.

- It's delicious! You can use your EBT card to buy fresh foods that you can't find anywhere else, such as locally-made kalo and 'ulu chips; fresh poi; coconuts; Kohala grown macadamia nuts; all kinds of fruits and vegetables; local free range eggs; fresh

fish and meat; freshly baked breads; homemade jams, jellies and syrups; bags of coffee and tea; and much more! You can even use your EBT card to purchase plants and seeds that produce food from your garden.

- It's local! When you use your EBT card at the Hawi Farmers Market you support our local farmers and small businesses, keeping more money here in Kohala. In January over \$3,000 was directly distributed to our Hawi Farmers Market vendors through the EBT program.

- It's fun! Get to know our local vendors, find out about community events, and enjoy all the delicious flavors of Kohala!

The EBT Booth at the Hawi Farmers Market is a project of North Kohala Eat Locally Grown. Visit the EBT Booth under the banyan tree at the Saturday Farmers Market and learn more about North Kohala Eat Locally Grown online at foodhubkohala.org.



—photo by Andrea Dean

Leslie Nugent displays an EBT card in one hand and a Kohala Food Buck in the other. Leslie runs the EBT booth at the Hawi Farmers Market each Saturday for North Kohala Eat Locally Grown, where EBT credit may be used to purchase Kohala Food Bucks, recognized as cash by Market vendors.

Greg in the Air!



—photo by Kyle Combes

Skater Gregory Kim makes it up the steep ramp on his skateboard. Local youth with athletic ability and a penchant for excitement find an outlet for their physical energy at Roots Skate Park in Kamehameha Park, Kapa'au.

Bits of Kohala History

From the Kohala Midget

September 27, 1911: Makapala School opened with 173 pupils. In two days the pupils paid in \$91.40 for school books and supplies. Much of this they had earned themselves during the vacation, working on the plantation.

temperature—on Thursday of last week at Kohala, was ninety degrees in the shade. A year ago the same day it was eighty. The average temperature for September 1913 was seventy-six degrees, the highest in seven years.

September 24, 1913: Mr. Achilles advocates using goats as a substitute for grass-knives at the Seminary. An able-bodied goat can be amassed for \$2.50 of our legal tender. Then there's the milk—and the odor.

December 3, 1913: The effort of the Honomakau school teachers and pupils to provide the school with a phonograph for educational uses certainly deserves the support of the community. Every school should have one, as many records of an educational character are now sold.

October 8, 1913: The maximum

NAKAHARA STORE



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Groceries and General Merchandise including the world renowned products from: Hello Kitty, Precious Moments
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Family-Friendly Swim Festival Planned for April 5

Who doesn't love a party? And even more so, who doesn't love a pool party?

Liquid Aloha Aquatics (LA'A), Kohala's USA Swimming-sanctioned competitive swim team, will host a fun family-oriented Swim Festival on Saturday, April 5, from 10 a.m. until 2 p.m.

The team is currently seeking donations for an abundant silent auction which will add to the day's planned festivities. Activities will also include fun pool games, food booths, prize drawings and live entertainment. LA'A swimmers are also accepting pledges and will swim laps to earn donations.

Funds raised during the Swim Festival will help pay for team travel expenses to off-island meets, training equipment and uniforms, as well as staff continuing education. Swim Festival monies will benefit the Kohala community and will be used to make repairs to the leaking pool roofs, provide scholarships for

children to attend summer "Learn to Swim" classes for aquatic safety, and purchase lifeguard rescue tubes to be installed at strategic locations along the Kohala coastline.

LA'A has nearly two dozen swimmers ranging in age from elementary to high school. They train hard every day while learning about discipline, dedication and sportsmanship. Under the tutelage of coaches Jeffrey and Daniel Coakley the team competes year 'round at meets across the island and, when funds allow, qualifying swimmers compete at meets on other islands—including state championships.

Under the umbrella of 501(c)(3) nonprofit organization Maika'i Kamakani 'O Kohala Inc. (MKOKI), donations are tax deductible. If you're able to help by way of either a monetary, goods, or services donation, please contact team treasurer Vicky Kometani at 640-3364.



—logo courtesy of Liquid Aloha Aquatics

ʻIole Weekly Events Calendar

- Mondays** 4-5 pm, Beginning Qigong w/ Lew Whitney & Master Ning, every Mon., by donation, ʻIole, 889-5151.
- Tuesdays** 8 am, Heart's Reflection sitting meditation w/ John Gardner, every Tue., by donation, ʻIole, 889-5151.
- Tuedays** 8-9:15 am, Vinyasa Flow Yoga w/ Maya Parish, every Tue., by donation, ʻIole, 889-5151.
- Wednesdays** 4-5:30 pm, Restorative Yoga w/ Carla Orellana, by donation, ʻIole, 889-5151.
- Thursdays** 2-4 pm, Lau Hala/Coconut frond weaving, & 4-5 pm beginning Hula w/ Auntie Mele, every Thu., by donation, ʻIole, 889-5151.

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KOHALA CALENDAR

March

- 1 Sat 8:30 am, "Walking in the Wild" guided silent walks w/ Gavin Harrison, ʻIole, by donation, 889-5151.
- 1 Sat 9 am-2 pm, Blessing of Natural Farming Pig & Chicken House, \$15, limited tickets, Ho`ea Farms, Karla 224-1404.
- 2 Sun 10:30 am, Metaphysical Church: 'Divine Obedience,' Kohala Yoga, 54-3877 Akoni Pule Hwy, Rev. Lee, 989-5995.
- 3 Mon 2 pm & 6 pm, Simple jewelry craft w/ Sid Nakamoto, North Kohala library, call to register, 889-6655.
- 3 Mon 6-7 pm, CDP Growth Management Subcmte. Mtg., public invited, old Bank of Hawaii bldg., Kapa`au.
- 3 Mon 7 pm, Al-Anon mtg., every Monday, lower level, Walker Hall, St. Augustine's, Laura, 884-5833.
- 5 Wed 4:30-6:30 pm, CDP Public Access Subcmte. Mtg., Senior Center, Ted, 889-5801.
- 5 Wed 5-6:30 pm, grief support group, Sindona Cassteel, MFT, ROSI room at Luke's, 885-7547.
- 6 Thu 5 pm, Kohala Radio group mtg, public welcome, Community Resource Center, Hawi.
- 6 Thu 6-9 pm, Green Drinks Hawi, Kava Kafe, organic networking & pupus, Forrest, 987-2365.
- 7 Fri 10 am, Preschool Story Time series, ages 2-5, every Fri., North Kohala library, 889-6655.
- 8 Sat 9 am-1 pm, Kohala Schools Spring Fest, food, entertainment, booths, demos, KHS/KES campus.
- 8 Sat 9 am-2 pm, "Managing Our Water Wisely" field trip, bring own lunch, walking shoes, protective clothing, by donation, hawaii@oneisland.org for details.
- 8 Sat 9 am-1 pm, Kohala Elem. SCC mtg., rm. 12, public invited, 889-7100.
- 10 Mon 5-6:30 pm, CDP Action Cmte. Public Mtg., Senior Ctr., Kapa`au.
- 10 Mon 6:30 pm, Hawai`i Water Talk Story & Hula w/ Lanakila Mangaiul, free, North Kohala library, 889-6655.
- 11 Tue 11 am, Adult book discussion group: selection of major plays, North Kohala library, 889-6655.
- 12 Wed 8 am, No. Kohala Merchants Association Mtg., Resource Center, public invited, Richard, 889-1112.
- 12 Wed 10 am, Homeschool Wednesday for students ages 6-12, free, North Kohala library, 889-6655.
- 12 Wed 4:30 pm, KMS SCC mtg., library, parents & community welcome, 889-7119.
- 12 Wed 5 pm, Kohala High School SCC mtg., public welcome, 889-7117.
- 12 Wed 5-6:15 pm, CDP Power, Viewplanes & Erosion Control subcmte. mtg, public welcome, Senior Ctr, Susan, 882-7611.
- 13 Thu 12:45 -1:45 pm, Hawaiian Weaving & Hula w/ Kumu Mele, North Kohala library, 889-6655, classes to follow at ʻIole at 2 pm.
- 15 Sat 9 am-1 pm, Treasures Helping-Hand Store, Assembly of God, Hawi Rd., free meal: 10 am-1 pm, 889-5177.
- 15 Sat 4:30-6:30 pm, Free Grindz--Hot Meal, under the Hawi Banyans, bring a friend, Kohala Baptist Church, Sondra, 889-5416.
- 16 Sun 10:30 am, Metaphysical Church: 'Immortality,' Kohala Yoga, 54-3877 Akoni Pule Hwy, Rev. Lee, 989-5995.
- 17 Mon 6:30 pm, Introduction to Yoga Therapy w/ Carla Orellana, North Kohala library, 889-6655.
- 18 Tue 6:30-8:30 pm, "A Year to Live" informational mtg. about upcoming yearlong co-learning group, Intergenerational Center.
- 19 Wed 8:30 am-12:30 pm, ʻIole Volunteer Day, New Moon Foundation land, trail clean up and mahalo lunch, Maya, 889-5151.
- 20 Thu 1:30-2:30 pm, Kohala Hospital Auxiliary Mtg., Hospital Pavilion, new members welcome, Dixie, 889-5730.
- 20 Thu 6 pm, Kamehameha Day Cmte mtg, all welcome, Community Resource Ctr., Hawi, Bernard, 756-3858.
- 22 Sat 10 am, Kanikapila Up in the Country, fundraiser for Project Grad, concert, food, fun, \$10, Kahua Ranch, Amoo, 895-2545, or Maile, 987-1113.
- 22 Sat 11 am-12:30 pm, Free Community Meal, St. Augustine's Walker Hall, Thrift Store open 10 am-12:30 pm.
- 22 Sat 6:30 pm, Green Film Night "Water," co-sponsored by One Island & Green Faith, free, Walker Hall.
- 24 Mon 6:30 pm, "Hawai`i's Ali'i Women in History" talk story w/ Boyd Bond, North Kohala library, 889-6655.
- 25 Tue 5 pm, CDP Parks, Water & Roads Subcmte, public welcome, Senior Ctr., andi@hawaii.rr.com.
- 28 Fri 2:30 pm, Kohala Kids Art Contest & Sale, KES cafeteria, benefits Typhoon Haiyan relief, 889-7100.
- 31 Mon 5 pm, Poetry celebration - share, discuss & write poetry, North Kohala library, 889-6655.

Email calendar listings to kmncalendar@hotmail.com or call 884-5986.

MKOKI, continued from page 1

Stephanie Naihe, and its President of the Board of Directors, Jeffrey Coakley, trace their ancestry to members of Kamehameha's Council of Chiefs. Their ancestors, Naihe and Ka'aloa, were two warrior chiefs who were trusted advisors to Kamehameha, as noted by Hawaiian historian, Samuel M. Kamakau in his comprehensive book, *Ruling Chiefs of Hawai'i*.

On January 22, as part of their efforts to promote native Hawaiian values, MKOKI members invited representatives of the ocean communities of Miloli'i, Ho'okena, Kiholo, Kalaipua'a, Kaulapulehu, Maunalani, Puako, Kawaihae, and Kohala to share concerns regarding the depletion of coastal resources. After years of abusive fishing and gathering practices, the group is trying to turn to the centuries-old Hawaiian traditional methods to right the wrongs done (ho'oponopono) to restore the ocean and shoreline resources.

However, as the group delved further into the problem, they found that there were other factors that caused the depletion of marine resources, not only over-fishing. The water quality, the coastal cesspools, higher salinity due to lack of stream-flow, increase of bacteria, resort development and the introduction of invasive species were contributing factors. Some of the communities pointed out that 'opihi commands a high price on the open market. They showed pictures of trucks parked on the side of the road on O'ahu with signs, "Kona 'Opihi For Sale."

During the Hawaiian Kingdom and throughout the sugar plantation eras,

residents gathered food within their ahupua'a districts. They were respectful not to fish outside of their area, as their fishing ground was their "icebox," so to go into another community's area was like raiding their refrigerator.

Today, those customs are not respected. There are no boundaries, and people fish wherever they can, in any district of any community.

Another problem noted was the "rave" parties held at Kauhola that turn the area into a huge toilet, where piles of toilet tissue and feces dot the area the next morning. The organizers come from outside of Kohala and use the isolation of Kauhola as their own personal party yard. They don't know the historical value of the place, and that is something that needs to be addressed.

For MKOKI, Kauhola represents an opportunity to conduct educational programs for adults and youth to begin the healing process for marine resources. One of the plans Coakley is working on

weed) and a'ama (crab) fisheries, revitalizing the aholehole (Hawaiian flagtail) and moi (threadfish) holes, and conducting programs to teach traditional fishing and gathering methods. He recognizes it will take the community wanting to see this happen in order to preserve and protect the area for future generations.

"I believe that our ancestors (Naihe and Ka'aloa) had a hand in returning this land to its descendants to be perpetuated in a righteous use for posterity," stated Coakley. "It is our kuleana to malama our 'aina."

Mahalo to Faith Mckillop and Cindi Lewis for making leis for all of the representatives, and to Keone Mckillop for care-taking Kauhola.

Thanks also to Chad Wiggins of the Nature Conservancy and Sierra Tobiason from University of Hawai'i Sea-Grant for facilitating the meeting, and to all the representatives for sharing their mana and mana'o.

On February 27 MKOKI will be presenting the final management plan for Kauhola at 6:30 p.m. at the Kohala Intergenerational Center. The public is invited to attend.



Representatives of Kohala's coastal communities gather at Kauhola Point in January 2014 to discuss depletion and revitalization of coastal resources. Maika'i Kamakani O Kohala, Inc. organized the meeting as part of ongoing efforts to promote native Hawaiian values.



At Sushi Rock

Debut early March: Watch for Announcement!

TRiO by Night: An exciting new concept for the Big Island featuring Peter's take on tapas. A Prix Fixe menu with an ever-changing selection of small plates from which you can choose 3. Menu will change often but includes a wide variety of cuisines from American Comfort to Curries to Italian and more, allowing you to mix, match and design your own dinner.

TRiO by Day: Sandwiches, salads and more, featuring local, grass-fed and organic products, along with a fresh fruit smoothie of the day, plus a frittata.

SUNDAY BRUNCH: a new, great option!