

Na Wahine`O Kamehameha Moku O Hawaii – Helu Ekahi

ROYAL ORDER OF KAMEHAMEHA I



JANUARY 2022

Issue 1

Aloha Mai Kakou!

I want to wish you and your ohana a Hauoli Makahiki Hou! I'm excited to say Aloha to 2022. This past year was quite a challenge with uncertainty and covid restrictions, but we've all learned to persevere and overcome the challenges. As the new year begins, I hope everyone is keeping healthy and staying safe. We are still in a pandemic and need to be very careful as we move forward.

Welcome to our first newsletter of 2022. We felt that this be a new venue to share our information with our members. Some like reading online and some like to read it in their hands, so this will allow us to do that. My plan is to send it out quarterly starting with January.

This year Kuapapa will be on the Island of Maui as they celebrate their 100th anniversary. I'm sure they have started planning, and I will send out the information as soon as I get any details.

*Warm wishes,
Leinaala Robello
Pelekikena*

Installation of Officers

The installation of officers was held on November 20, 2021 at the Barracks of the Iolani Palace. Presiding over the installation was Alii Aimoku Arthur Aiu and Alii Sir Henry Wassman III.

Pelekikina – Leinaala Robello
Hope Pelekikena – Kanani Kahana-Reid
Secretary – Carla Kobashigawa
Treasurer – Lisa Tupou
Kahu Waiwai – Mamo Wassman
Kahu Waiwai – Keala Kaimimoku
Kahu Waiwai - Mapuana Lum
Kahu Waiwai – Arma Oana
Kahu – Kala Holden
Luna Hoomalu – Momilani Andrade
Makala – Aloha Sanborn
Pelekikena Mua Iho – Beverly Lee



Upcoming Events

January 16

"Introduction to Computer" Class,
Harbor Square, 10am-12

January 18

Red Mass at 9am, Our Lady of Peace
Cathedral Basilica

January 30

Alii Sunday, King William Charles
Lunalilo, Kawaihau Church, 8:00 am, Full
Regalia

March 13

Alii Sunday, Queen Kaahumanu,
Kawaihau Church, 8:00 am, Full Regalia

March 20

Alii Sunday, Prince Jonah Kuhio
Kalaniana'ole, Kawaihau Church, 8:00
am, Full Regalia

Logo Contest

We are excited! We are looking for our own Chapter I Logo.
Open to all members, family members and past scholarship recipients.
If you like to do graphics or draw, this is for you. It is time to show off your talents.

Logo must contain the following:

Na Wahine`O Kamehameha

Royal Order of Kamehameha I

Moku O Hawaii

Helu Ekahi

Graphic or Drawing

High resolution, saved as a jpeg file

Submission must be electronic

Send to: pauprincess7@hotmail.com

Deadline: February 25, 2022

Scholarships

Need scholarship for school, contact us for a scholarship application.

Contacts: Arma Oana - anaaa001@hawaii.rr.com or Lisa Tupou - lisatupou@gmail.com

Membership

Want to know what we are all about, or interested in becoming a member.

Contact us and we can get connected with you. Contact: Beverly Lee - beverlykleeis@gmail.com

Computer Classes

We will be hosting our first "Introduction to Computer" class on January 16, 2022, 10-12am.

Harbor Square, Applied Computer Training & Technology, Inc.

98-030 Hekaha Street #29, 2nd Floor

Aiea, HI. 96701

Contact: Carla Kobashigawa to sign up - onecarnation@gmail.com
or if there is something you want to learn, contact Carla (808) 384-1390



Hauoli la Hanau!

January

01 - **Kuulei Reyes**

24 - **Leinaala Robello**

February

07 - **Aloha Sanborn**

07 - **Carla Kobashigawa**

17 - **Keala Kaimimoku**

March

07 - **Ruth Holt**

16 - **Monica Cockett**

17 - **Kaala Pat Jay**

17 - **Pua Alii Armstrong**

Announcements

Membership Dues

Dues are due every January!

Dues are \$40.00

Payable to: Pohai O Kamehameha

Send to: Lisa Tupou (Puuku)

2379 Halekoa Drive

Honolulu, HI 96821

Beneficiary Forms

If you need to update your beneficiary form please contact: Beverly Lee -

beverlykleeis@gmail.com

Business Meetings – held on the first

Thursday of each month. Zoom links will be sent out prior to the meetings to login.

Hope to see all of you!

Na Mea – held on the third Thursday of each month. Due to the pandemic it has been very hard to host these meetings at this time.

If you have any ideas for a Na Mea, please contact: Aloha Sanborn:

aloha001@hawaiiantel.net or (808) 282-3503

Articles Wanted

If you have an article you'd like to share or a favorite recipe or a cute quote.

Please send it to me and I will try and fit it into our newsletter.

Send to: pauprincess7@hotmail.com

Road Scholar Program

The Road Scholar program will continue to be the similar format to what we have done in the past. We are asking all members who would like to participate, please contact: Arma - (808) 228-1690, oaanaa001@hawaii.rr.com, Kanani - (808) 741-8859, wahineui@gmail.com. They are looking for members to man various tables such as feather (Hulu) flower making, discussion about the Hawaiian Flag, or any craft or presentation you would like to provide to our tourist. If you are not sure of your talents and skills, we still would like to know if you will be able to participate, and we can assign you to the various task. We are open to suggestions for new presentations. We also encourage anyone who wish to back up our musicians to come out with their ukulele and make the night memorable. We intend to have a table with implements, and a table with various Lei too. We would love to have a Hala ornament or bookmarker making table and a table about Kalaupapa.

See schedule below: The Sunday dates are scheduled from 6-730 pm and Saturdays from 4-5:30 pm. We will need assistance in setting up the various tables, the reception table and clean up as well. Please consider actively participating in the fund-raising efforts for our chapter. The monies earned will go to the Benevolent Fund and Scholarship Fund, alternatively. Members who participate are also given credit towards the cost of our annual Kuapapa registration fee.

We look forward to hearing from you and making these efforts to not just raise monies for the chapter, but to also educate and share with our visitors.

Sundays, 6-730 pm

February 20, 2022

February 27, 2022

March 6, 2022

March 20, 2022

April 3, 2022

September 11, 2022

September 25, 2022

October 23, 2022

November 6, 2022

Saturdays, 4-5:30pm

April 9, 2022

November 5, 2022

Olelo Noeau

#258

E Ala! E Alu! E Kuilima!
Up! Together! Join hands!

A call to come together, to tackle a
given task.

Source: Mary Kawena Pukui

THIS MONTHS SPOTLIGHT

Poetry written and submitted by
H. Kanaiokelei Kahana-Reid

Dedicated to the Kahana-Reid Ohana

Ma'I Pake
(Leprosy)

You had no borders,
You touched my people -- foreign and Kanaka Maoli,
Because of you, they suffered so.
You took my husband, you took my wife,
My brother, my sister, you took my baby.
You shattered the lives of human beings,
And yet, we found Angels to help us.
Man could not heal us,
God seemed to not hear us,
Mankind did not want us!
But, Our families did!
Our families loved us in spite of you!
And it tore at their hearts to let us go.
Oh Kalaupapa
Your winds echo with our silent voices.
The rain took our tears,
The land held our bodies,
Our spirit is still there.

Did you know.....

January has been declared Kalaupapa Month to commemorate the estimated 8000 islanders who were banished to the isolated Molokai peninsula after being diagnosed with leprosy from 1866 to 1969. The history

of the patients, at least 90% of whom were of Native Hawaiian descent, is still being discovered by relatives, as many of who grew up without knowing a member of their family had suffered from the cruelly stigmatized condition, now also known as Hansen's disease.

Kalaupapa Month also commemorates indigenous Hawaiian inhabitants of the peninsula, who taught the newcomers how to live off the land and sea but were evicted in full by the government in January 1895. In 1980, Kalaupapa National Historical Park was established to preserve the natural and cultural aspects of the peninsula and to maintain the home of the remaining residents, who were sent as Hansen's disease patients to the isolated colony there, which was founded in 1866 and stopped admitting people in 1969; the disease, also known as leprosy, was found to be curable through antibiotics in the 1940s.

Our own member, Monica Bacon shared in this article: Growing up on Oahu she always knew she had an uncle who had been in Kalaupapa, but it wasn't until decades later that she learned he had been Hutchison, who arrived in 1879 and served as resident superintendent. "And I learned there were so many patients, Hawaiian people like him, who were leaders and helpers in the community."

Starting this year, the non-profit Ka `o Kalaupapa has organized a series of suggested actions, teaching ideas and events, including:

- The Restoration of Family Ties, a free webinar hosted by the Damien-Marianne Catholic Conference, 10-11:30 a.m., January 22. Pre-register at dmcc.hawaii.org.
- A Source of Light, Constant and Never Fading, a free historical exhibit on display at the Nanakuli Public Library, 89-070 Farrington Highway, 1-8 p.m. January 27 and 10 a.m.-5 p.m. January 28, in partnership with Ahupua'a o Nanakuli Hawaiian Homestead Association and the Nanaikapono Hawaiian Civic Club. For more information, call 808-668-5844.
- A related exhibit is on display at Iolani Palace, admission 9:30 a.m. – 4 p.m. Tuesdays-Saturdays; for dates and current visitation information, visit iolanipalace.org

For more events, activities and information, visit kalaupapaohana.org. By: Mindy Penebacker (Star Advertiser)



KAUKAU KORNER

Chicken Long Rice

Serves 6-8

1 ½ pounds skin on, bone-in chicken thighs
12 cups chicken broth
5 garlic gloves, peeled and lightly smashed
One 5-inch piece fresh ginger, peeled and thinly julienned
1 ½ teaspoon Hawaiian salt
One 5.3 ounce package bean thread noodles
6 green onions, white and green parts, chopped

Place the chicken, broth, garlic, three quarters of the ginger, and the salt into a large pot. Bring everything to a boil over high heat, then turn the heat to medium-low and simmer with the lid on until the chicken is tender, about 45 minutes. Skim off the surface of the broth periodically while simmering. Once the chicken is cooked, remove it from the broth and place on a plate to cool slightly. Continue simmering the broth while the chicken cools.

Meanwhile place the bean thread noodles in a large bowl and cover with cold water. Let sit for 30 minutes to hydrate and soften the noodles, drain the water from the bowl and cut the soaked noodles in half or thirds with a pair of kitchen shears.

When the chicken is cool enough to touch, remove the skin and bones and cut the meat into bite size pieces. Add the meat back to the broth, along with half of the green onions, and continue to simmer. Skim any scum that may form. Add the hydrated bean thread noodles to the broth and simmer for another 10 minutes, until the noodles are clear, plumped, and tender. Garnish with the remaining julienned ginger and chopped green onions and serve hot.

(Aloha Kitchen Recipes)



Poi Mochi

4 cups mochiko (2 10 oz pkgs)
1-1/2 cups sugar
1 bag poi
2 cups water (more or less as necessary)
Oil for frying

Combine mochiko, sugar and poi in a mixing bowl. Add water gradually and blend well until mixture has the consistence of thick pancake batter, not watery. Drop by the teaspoon in hot oil. Fry until golden brown. Drain on paper towels. Enjoy!
(Hawaii Best Mochi Recipes, Jean Watanabe Hee)