



OHANA NEWS

Ohana o Hawaii Association of Texas official Newsletter

Volume 9 Issue 1
February/ March 2006

Ohana Prepares for a Great 2006

The Ohana Board has lined up a fantastic year-long series of events for 2006.

The Ohana o Hawaii Association of Texas is on the road to making 2006 a truly memorable year for it's members and the public in general. In plans are 2 major events. In conjunction with the 30th anniversary of the Makaha Sons we will be hosting their only Texas concert on September 16, 2006.

Because of a conflicting schedule, Chinky Mahoe, who was to return to San Antonio with the Makaha Sons will not be holding his work shop. Ohana though is fortunate to be able to bring in the beautiful Natalie Ai Kamauu, Miss Aloha Hula, who will not only conduct a hula work shop, but will also appear on stage with the Sons, performing songs from her new album "E". Natalie is a much sought after performer, and her album is sure to secure her place as among Hawaii's most beloved female artists. At the very first note, Natalie will command your attention.

On November 18, 2006, your Ohana will be having a Big Band Dance with a delicious steak dinner. The 22 piece orchestra will be dressed in WWII military uniforms and will recreate the "Battle of the Bands" held in Pearl Harbor December 6, 1941. Music will include famous melodies from the war years, with vocalizations by a trio reminiscent of the Andrew Sisters, as well as a special appearance by Bing Crosby.

Information is in this newsletter. Make plans now to attend as both of these events will be sold out quickly. The Ohana will begin a special member only pre-sale in early 2006 for a limited period before the tickets go on sale to the public. Schedule of Monthly Ohana Events:

•**February 19**, join us at 2 p.m. for a Valentine Meet to Eat at Milanos Restaurant Italiano, 11802 Wurzbach Rd. for great Italian food, good friendship and a fun day.

•**March 18, Rampage Night!** An evening of excitement and fun as your Ohana gets together to cheer San Antonio's own professional Hockey Team, the San Antonio Rampage on to victory at the AT&T center. The evening includes admission, Hot Dog, Soda, and Chips for only \$15 per person. Reservations and advance payments MUST be made no later than March 10 to insure seats.

Call or mail reservations to Ohana oHawaii Association of Texas 109 Elm Spring Lane, San Antonio, Texas 78231 210 492-1067 or 210 279-3858.

•**April 22**, Annual Aloha Festival at the Lady Bird Park, Lou Hamilton Pavilion, from till. This will be a day of music crafts and onolishious food celebrating the Hawaiian culture and a great kick off to Fiesta Week.

May 14, All right, everyone, lets all rehearse "The Ole Gray Mare" as we have a really different experience at Retama Race Track and watch live

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Ohana Christmas Party Highlights



Ruth & Jan singing a Christmas Carol

Charlie Kauha eyeing a present



Has Nancy found a new true love?

Bob & Joyce Flaughers & Jan Kauha smile for the camera



‘Ohana Plans Events for 2006 continued from page 1

live horseracing. We will be seated in the air conditioned grandstand and are sure to be enthralled as we celebrate a day of watching the “Sport of Gentlemen”. Details will follow in next newsletter.

•**June 11**, Remember that great Hawaiian song “Jungle Rain”? Well, San Antonio can now live it at the newest and liveliest restaurant in town, The Rain Forest Café on the Riverwalk. The ‘Ohana will meet and dine among a lavish setting of interactive anamatronc jungle beasts, who will trumpet, roar and sing in an authentic jungle setting on the bank of the serene and quiet San Antonio River. Reservations are a must to attend this truly unique evening.

•**July 9** is our annual Christmas in July Pot Luck Dinner to be held at Lee and Kathy Powers home. Escape from the heat of summer to the joy of the Christmas Holidays with food, song, games, and white Elephant gift exchanges.

•**August**, the club will be working

on the Annual Evening in Paradise event as well as the new Sentimental Journey to Hawaii big band dance.

•**September 16**, is the date of our 9th annual “Evening in Paradise” concert. This year, the Makaha Sons will return with a special 30th anniversary concert. We will have a concert format this year with heavy PuPuus during the extended concert. Tickets are already selling quickly, so make your reservations now for the best seats.

•**October 21**, ‘Ohana will be holding it’s annual Adult Night at the Barn Door Restaurant. Remember, only adults may attend this event. The club will pick up 50% of the meal cost for current dues paid members. That evening, nominations will be taken for officers for the 2007-2008 officer terms.

•**November 18**, the ‘Ohana oHawai‘i Association of Texas will present a Big Band Dance celebrating

the music of the war years. A 22 piece orchestra “the Sentimental Journey” will be dressed in WWII uniforms as they perform famous music and songs from the war years. Along with the orchestra, a female group sings in the style of the Andrew Sisters, as well as a special performance by the one and only crooner...Bing Crosby!

Tickets will be only \$30 and includes an evening of great music and dance and a delicious steak dinner. Tickets on sale now so make reservations soon in order to assure great seats for this event.

•**December 10**, is our annual Christmas Party. We will all gather at Charlie and Jan Kauha’s home for an evening of holiday celebration with music, food and fun for everyone attending. We will also have our election of officers for 2007-2008.

All above events are subject to change. Details for the above events will be in future issues of the ‘Ohana newsletter.

Makaha Sons to Celebrate 30th Anniversary with San Antonio Concert!

In 2006, the Makaha Sons mark 30 years of entertaining the people of Hawaii and the world. Throughout those 30 years, their music has been an essential part of the Hawaiian community. They are now inviting you to be a part of their history, and be there as they celebrate their heritage.

It is their mission to strive each year to make the Makaha Sons’ signature concert better and better, and this being their 30th anniversary, it is their vision to produce a concert unlike anything that has come before, and you are invited to be witness this outstanding performance. They will present this special concert in selected cities in 2006. They have chosen San Antonio as one of the mainland locations they will play. This will be their only Texas concert and promises to be their most outstanding show ever! It is scheduled for September 16, 2006 and will be an extended concert beginning at 7:30 p.m. PuPuus will be served that evening. Miss Aloha Hula, Natalie Ai Kamauu will conduct an all day Hula Seminar that day, and will perform with the Sons that evening. Tickets will be \$30 reserved seating and limited premium Alihi seats will be available for \$40.



‘Ohana Presents a “Sentimental Journey to Hawaii”

On November 18, 2006, the ‘Ohana o Hawai‘i Association of Texas will present a Big Band Dance celebrating the music of the war years. A 22 piece orchestra “the Sentimental Journey” will be dressed in WWII uniforms as they perform famous music and songs from the war years. Along with the orchestra, a female group sings in the style of the Andrew Sisters, as well as a special performance by the one and only crooner...Bing Crosby!

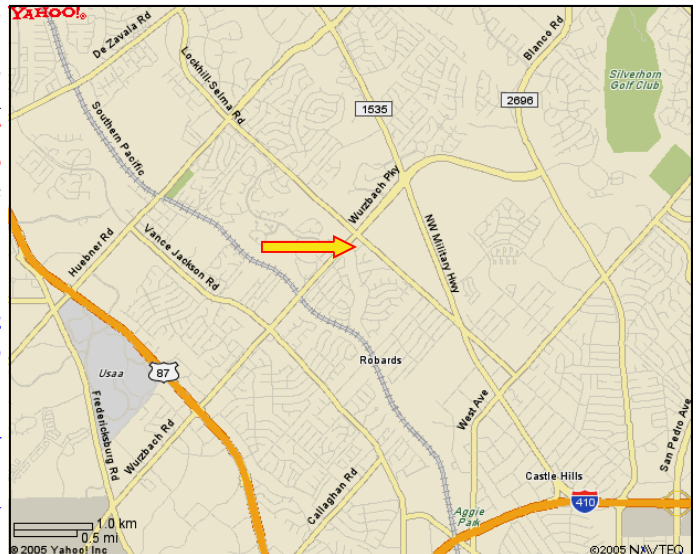
Tickets will be only \$30 and includes an evening of great music and dance and a delicious steak dinner. Tickets will go on sale February 1st to the general public, so make your reservations soon in order to assure great seats for this event.



February 19th ‘Ohana will Meet to Eat at Milano’s

The February ‘Ohana oHawai‘i event will take place at Milanos Restaurante Italiano, 11802 Wurzbach Rd. Everyone will meet at 2 p.m. for great Italian food, good friendship and a fun day. Milano’s has quite possibly the best Italian food in San Antonio. Diners are embraced with an eclectic and romantic Italian atmosphere as soon as they enter. A varied and delightful luncheon menu is available for our dining pleasure as a very reasonable price. We will be discussing the upcoming major events for 2006 as well as having a great time enjoying friendships as well as meeting new ‘Ohana members. **IT IS IMPORTANT THAT ANYONE ATTENDING PLEASE RSVP AS SOON AS POSSIBLE**, as we must give Milano’s a count before the event. Please call Kathy Powers at 492-1067 or Edward Altamirano at 279-3858 to make your reservations.

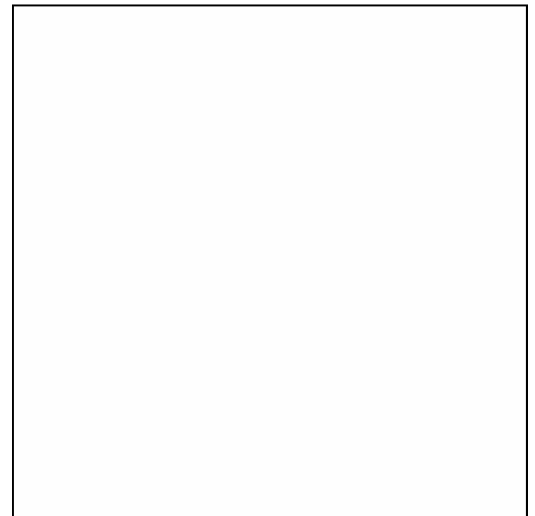
Directions to Milano’s Restaurante Italiano: East bound, go on loop 410 E., Take the I-10 west ramp and go to Wurzbach. Go right on Wurzbach to the corner of Wurzbach and Lockhill Selma. The restaurant is to your right. **West bound**, go on loop 410 to the Northwest Military Highway exit. Proceed west (outbound) until you reach the interchange with Lockhill Selma. Bear on to Lockhill Selma and go until you reach Wurzbach. Milano’s is on your left.



‘Ohana Will Go on a “Rampage” March 18th

Join your ‘Ohana on March 18th as we all go on a “RAMPAGE” for the San Antonio professional Ice Hockey team, *The San Antonio Rampage* as they meet and beat the Houston Aeros. The tentative cost will be \$15 to include, admission, hot dog, drink and chips. This is a savings of over 60%! What a great deal for our members. For those who have never attended an Ice Hockey game, you’re in for a real treat. This is an action packed game with a very vocal crowd always in attendance. Let either Kathy (492-1067) or Edward (279-3858) know how many are attending the game.

We will all meet at the AT&T center front gates before the game. If you need your tickets early, please let us know so we can make plans for you to pick up your tickets a couple of days before the game.



Inside Hawaii, Visiting a Taro Lo'i.

On Dec 4th, 2005 Ruth, my son Eric and I visited an organic Taro Lo'i in Waiāhole. I had called Anthony Norito who is the sound man for the Makaha Sons that we were coming over for a short visit to the Islands. Upon hearing that we were coming over, he invited us to visit him at his farm where he raises Fire Ginger for wholesale dealers as well as varied fruits and vegetables for local sale and family use.

He later called us and asked if we would like to meet the owners of the Taro Lo'i where the 'Ohana got it's poi for our last Luau. We eagerly said yes, and set up a time. On the appointed day, we set out over Pali Highway, (with a quick stop at the majestic lookout) and arrived at



A view of Tony Norito's back yard.

Tony's farm. Tony and his wife and 2 sons as well as a few of the most beautiful and friendly pit bull dogs I



One of Tony's "babys" hoping for a belly rub

had ever seen, greeted us in a true Aloha manner and proceeded to take us on a tour of his farm. Tony's place is surrounded by "Dry land Taro" farms which grow taro for the leaves. He then had us get in his car for the trip to the Taro Lo'i of Paul and Laurie Reppun. We drove down Kamehameha Highway until we came upon the Waiāhole Poi

Mill. Here we turned up a gravel road and drove for a few miles till the road ended. We had to cross a small bridge made of 2x8 planks to get across the Waiāhole Stream.



Ruth crossing Waiāhole Stream

After a short trek through a beautiful and serene forest filled with lush vegetation and resonating with the sounds of hundreds of birds of every description, all accompanied by the sounds of the river running along-

...a beautiful and serene forest filled with lush vegetation and resonating with the sounds of hundreds of birds of every description,

side the trail we came upon the Taro Lo'i of the Reppuns.



First site of the Reppun Taro Lo'i

We were immediately immersed in a fairy tale like spectacle of Taro plants surrounded by trees and bushes filled with exotic fruits of every description. The air was filled with the odor of ripe fruit just begging to be picked. In the middle of all this was what appeared to be an



Laurie Reppun giving Eric and Ruth a tour

old fashioned water wheel. Next to it was a bank of solar panels. We found out later that the water wheel generated electricity for the farm and many sub structures on their property. Tony introduced us to Laurie Reppun, who then told us about their farm and plans for the conservation of the Hawaiian environment. She explained how everything was grown organically with no



Above are some of the fruits at the Reppuns

pesticides or chemicals. We were then taken on a walking tour of her farm where we passed Cocoa trees (she makes her own chocolate), coffee trees, Guava, passion fruit, mango, pineapple plants, sugar cane, star fruit, bread fruit, jack fruit, and many more extremely rare fruit bearers. Laurie would pause and pick fruit for us to taste. What an experience it was to taste fruit continued next page...

Poi Lo'i Visited

continued from previous page

which was so ripe and sweet, bursting with freshness! As we proceeded, we came upon some work sheds where the Reppuns did many surprising items. Paul



An overview of one of the Reppun Taro Lo'i's

and his son build both standard and ancient Hawaiian style boats which they have used to paddle from island to island. Also is a roasting mill where Laurie makes her coffee and chocolate. Soon we were at a wood working shed, There, we saw a collection of projects, completed and in the middle of being made. The Reppun's youngest daughter makes her own surf boards. They were truly a beautiful work of art. Also, there were quite a few Poi mashers and Koi boards. The mashers were hand made from the local lava rock



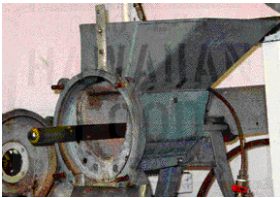
Eric & Ruth searching for the top

as was the boards were made using Koi wood. These were being made in order for Paul to conduct classes on making poi as was made by the ancient Hawaiians. These classes are held in the public schools on Oahu. As we were returning to the farm house, Paul and his youngest daughter arrived. They greeted us and after a short time his daughter, excused herself as she wanted to continue working on her latest surf board. Paul and Laurie continued explaining all about their place. We could tell that they were filled with pride and truly believed in preserving the Hawaiian culture.

As we left, we were invited to return whenever we wanted. We turned and walked back down the beautiful path we had used just a few short hours earlier. As we walked, we proceeded in silence as we strived to take in and hold in our minds and hearts the wonders we were privileged to witness this day. We found out later that Paul and Lauri are also active in helping feed the needy. They operated the non-profit association based at the Waiāhole Poi Factory feeding those who need assistance, as well as serving plate lunches to eager locals and tourists lucky enough to stumble upon the Poi factory at the right time. What wonderful persons. They truly exemplify the true Aloha Spirit.

Waiāhole Poi Factory, considered best Poi on Oahu?

Many locals consider Waiāhole Poi the best poi around. Made by the Reppun family from taro grown on their own farm in Waiāhole Valley, it's sold at the Waiāhole Poi Factory on Thursday evening, around 6:30-8:30, and on Friday from 10 a.m. to 2 p.m. Any surplus is sold at the Hawaiian-food concession on Saturday. You can also usually get it at the W a i k a n e Store on Friday morning.



Original Poi machine still used

Be warned: If the taro supply is not sufficient, there won't be poi, so call before you go. If you need a large amount, for a party or other event, call a month ahead to order. The poi fac-

tory is located on Kamehameha Highway at Waiāhole Valley Road. Telephone 239-5117.

Waiāhole poi factory, located at the entrance of waiāhole valley road, has been around for many years. In the 1930's, a chinese family were the caretakers of the factory. Later the Sakai family took over the factory. Ownership was then passed on to the Higashi family from Kona. Then finally in 1971 the Hoe's purchased the factory. In 1981 the community formed a non profit organization called Hui Ulu Mea Ai to help and support local farmers. Waiāhole poi is considered the best Poi in the island.

Paul and Laurie Reppun operate the Waiāhole poi factory. All pre-

pared food come from the ocean and nearby valleys. Most of the taro comes from Waihe'e and Wai'anū. Poi is made on Thursday, and sold Friday. Hawaiian plate lunches (kalua pig, squid lu'au, pork and chicken lau-lau, lomi salmon, kulolo, etc.) are prepared with Waiāhole poi. Waiāhole poi factory is important because it represents the strength of the taro



Laurie & Paul Reppun with their daughter show the poi made at the Waiāhole Poi Factory

DID YOU KNOW? By Mango Mama (Susan)

You might think there is but one season in Hawaii or two, at the most: summer and winter (rainy). But not so. A resident is able to differentiate between the seasons. A slight "chill" was felt in the air the third week in October; it had dropped down to 75 where as it had been in the upper 70's - mid 80's. For some it was the first time to pull out their windbreaks since March, and yet for others, there was no change in attire. Our seasons are determined by the surrounding ocean's "thermal lag", the couple of months between the shortest and longest days of the year and the coldest and warmest days of the year. Normally mainlanders think of 4 seasons, but the traditional Hawaiian culture counted 13 different seasons in the 12 months of the lunar year, based on air temperature, wind direction, which fish were biting and what plants were blooming or producing fruit. "When the wiliwili blossoms, the shark bites," says an old proverb. My favorite are plumeria blooming and whale watching seasons and the least is Kona weather season. Hungry for that special taste of the purplish taro? Well, right now McDonald's is offering **fried taro pies**. I must admit that I haven't tried one yet, but probably should.....just for the experience. Speaking of kaukau....did you know that there are 571 permitted lunch wagons on Oahu? Some are starting to go upscale. Besides offering the standard "plate lunch" (meat, 2 scoops rice, 1 scoop mac salad) for around \$5.50, there are lunch wagons that offer Salmon & Steak or Sweet Thai Chili Chicken plates for up to \$11. Some offer such culinary treats as Mongolian Beef, Grilled Ahi, Short Ribs & Shrimp, Prime Rib, Lasagna, Teriyaki Meat Balls, Pot Roast Pork, Lamb Curry, Kim Chee Fried Rice with Shoyu Chicken, and even Escargot. But my favorite lunch wagon in Waimanalo, Maria Bonita's Authentic Mexican Food, is no longer there, now that they have a restaurant in Chinatown. Take a body guard with you because it is on a side street, next to and across the street from some sleazy bars and hang-outs for the homeless. This makes me sad because it was a fun trip over to Waimanalo to get my Mexican food fix.

A Few Hawaiian Facts

The Hawaiian Islands are stepping-stones linking East to West. Here Polynesian sensuality, American pragmatism, and Oriental exoticism weave a tapestry of cultural extremes. Hawaii's multi-cultural society has had major immigration from:

- Polynesia - 700 A.D.
- China - 1852
- Portugal - 1878
- Korea - 1903
- United States - 1820
- Japan - 1868
- Puerto Rico - 1900
- Philippines - 1906

Hawaii is the most remote island chain in the world, over 2,000 miles from the nearest landfall. Distance makes for splendid isolation - these Polynesian islands are removed from all else but one another.

Hawaii's story is the story of creation - islands born from the Pacific depths some 40 million years ago. Hawaii has been shaped by the capricious forces of fire, magma, rains, and winds - and now, most recently, by man.

Hawaii consists of eight major islands plus 124 minor islands, reefs and shoals, strung like a necklace across the Pacific for over 1,500 miles. The eight major islands (which make up over 99% of the total land area) are Oahu, Maui, Hawaii (known as Big Island), Kauai, Molokai, Lanai, Kahoolawe (uninhabited) and Niihau (privately owned).

About 30 miles southwest of the active volcano Kilauea on the Big Island of Hawaii, the newest island in the chain, Loihi, is forming - the newest land on earth. Stretching toward the northwest from Loihi are the other major Hawaiian Islands: Big Island, and then Maui, Kahoolawe, Lanai, Molokai, Oahu, Kauai, and Niihau.

Each of the major islands has an identity all its own. Oahu is as different from Molokai and Maui as Kauai is from Lanai and the Big Island - each as varied and colorful as the official state flower, the hibiscus. Beyond mere geography, to Hawaiians the land is "mother". The Hawaiian word for land, 'aina, literally means "that which feeds". It doesn't belong to us; we belong to it, and are part of it.

THE WHITE HOUSE INTERNSHIP PROGRAM

The White House Internship Program offers an excellent opportunity to serve our President and explore public service. We are seeking exceptional candidates to apply for this highly competitive program. In addition to normal office duties, interns attend weekly lectures, tours, and complete an intern service project. Interns may serve a term in the Fall, Spring or Summer. All candidates must be at least 18 years of age, hold United States citizenship, and be enrolled in a college or university.

We hope you will explore our White House Intern Website for additional information at <http://www.whitehouse.gov/government/wh-intern.html>. To apply, read and complete the White House Intern Application. A strong application includes the following:

- sound academic credentials
- history of community involvement and leadership
- solid verbal/written communication skills
- demonstrated interest in public service

Completed application materials must be submitted to Karen Race, Deputy Director and Intern Coordinator in the office of White House Personnel, at intern_application@whitehouse.gov prior to the following deadlines:

- Applications due March 7, 2005 for Summer 2006 term - (May 23 to August 25, 2006)
- Applications due June 1, 2006 for Fall 2006 term - (September 5 to December 15, 2006)

If you have questions you may contact Karen Race by phone, (202) 456-5979 or by e-mail, intern_application@whitehouse.gov.

We look forward to hearing from you.

The Final Inspection

The soldier stood and faced God,
Which must always come to pass.
He hoped his shoes were shining,
Just as brightly as his brass.
"Step forward now, you soldier,
How shall I deal with you?
Have you always turned the other cheek?
To My Church have you been true?"
The soldier squared his shoulders and said,
"No, Lord, I guess I ain't.
Because those of us who carry guns,
Can't always be a saint.
I've had to work most Sundays,
And at times my talk was tough.
And sometimes I've been violent,
Because the world is awfully rough.
But, I never took a penny,
That wasn't mine to keep...
Though I worked a lot of overtime,
When the bills got just too steep.
And I never passed a cry for help,
Though at times I shook with fear.
And sometimes, God, forgive me,
I've wept unmanly tears.
I know I don't deserve a place,
Among the people here.
They never wanted me around,
Except to calm their fears.
If you've a place for me here, Lord,
It needn't be so grand.
I never expected or had too much,
But if you don't, I'll understand."
There was a silence all around the throne,
Where the saints had often trod.
As the soldier waited quietly,
For the judgment of his God.
"Step forward now, you soldier,
You've borne your burdens well.
Walk peacefully on Heaven's streets,
You've done your time in Hell."
~Author Unknown~

To our `Ohana family...while we may have different thoughts about our government leaders, have pride in our soldiers, who defend our nation when asked. For they are our sons and daughters, our fathers and mothers, our loved ones...they are ALL our country's Ohana. Pray for their safe return, and pray for those who have given the ultimate sacrifice for freedom.

Recently named "Best New Restaurant" in The Best of Maui 2005 contest, **Pineapple Grill at Kapalua Resort** is already making a name for itself in the pantheon of Maui's best dinner restaurants.



Maui Gold Pineapple Upside Down Cake Chef/Partner Joey Macadangdang Pineapple Grill

Ingredients:

1 tbsp. unsalted butter
1 cup granulated sugar
1 egg
1 tsp. vanilla extract
1 cup all purpose flour
1 pinch salt
1/2 tsp. baking soda
1/2 cup sour cream
1/2 cup of diced pineapple
(“Maui Gold” fresh, cooked with a dash of cinnamon, brown sugar and butter)
Dark Rum Sauce *
Macadamia Nut ice cream
(Maui's "Roselani Tropics" brand is highly recommended)
2 tbsp. coconut flakes (toasted)

Method:

Using a mixer, cream butter and sugar together. Mix dry ingredients in a separate bowl. Add egg to wet mixture, then fold in dry ingredients and mix at low speed. Fold in sour cream and reserve the mix. Place pineapple in a 24 oz. non-stick loaf pan and spread soft butter inside. Pour batter into about half of the pan and tap the side of the pan to make the batter even. Bake for at least 20 minutes in preheated oven at 300 degrees.

* Dark Rum Sauce

1 tbsp. unsalted butter
1 tbsp. granulated sugar
1 tsp. brown sugar
Dash of cinnamon
2 tbsp. corn syrup
2 tbsp. dark rum
1/2 cup heavy whipping cream

In a pot, place butter, sugars, corn syrup, cinnamon and bring to a boil. Add rum and flame to burn off alcohol. Slowly whisk in cream, keep warm and reserve.

Presentation:

Place upside down loaf cake in the center of a plate and glaze with sauce over the top. Place Macadamia Nut ice cream on top and sprinkle with toasted coconut flakes.



Condolences and Congratulations

`Ohana oHawai'i expresses it's sympathy to long time member Mat Shim upon the recent loss of his father.

Congratulations to Mat also for reaching the rank of Major in the Air Force this last August. He also is finishing up his PhD studies, plus he popped THE QUESTION to Trudy. No date set...yet.

ʻOhana o Hawaiʻi Association of Texas
 109 Elm Spring Lane
 San Antonio, Texas 78231



Embracing all people in the
 spirit of Aloha

Here is the 2006 ʻOhana membership form. If you haven't re-joined, do it now.



ʻOhana o Hawaiʻi Association of Texas

109 Elm Spring Lane • San Antonio, Texas • 78231-1412

(210) 492-1067 • (210) 279-3858

www.ohanaohawaii.org

INVOICE

DATE: _____, 20____

BILLED TO: _____

Street Address: _____ Apt. #: _____

City: _____ State: _____ Zip: _____

Spouse's Name: _____

Minor aged child(ren) yes _____ no _____

E-mail address _____

DESCRIPTION	PRICE	TOTAL
FAMILY MEMBERSHIP (With children under 21)	\$25.00	\$
SINGLE MEMBERSHIP	\$15.00	\$
OTHER (Description)		\$
Members, please pay per this invoice by January 31st. New members who pay after September 30th are paid through December 31 of the next year.	TOTAL	\$

I wish to be an active ʻOhana member. Please keep me in mind for assistance in functions/events. Be a part of the ʻOhana board.