

LĀNA'I TODAY

HELPING KEEP LĀNA'I SAFE

SEE PAGE 3



L to R: Pat Niibu, Kazumi Palisbo, Oi Ito, Lāna'i's Lion Club members John and Debbie Dela Cruz. Center: Helen Akemoto, amidst finished and in-progress facemasks. Visit page 3 to find out what motivated facemask makers Niibu, Palisbo, Ito and Akemoto to make and donate more than 1,700 facemasks. Photography by Ron Gingerich.

Curbing COVID-19

- Wear a facemask in public settings
- Wash your hands; don't touch your face
- Practice social distancing
- Stay home if you're feeling sick

Undercurrents

I didn't know I was a Filipino until I was fourteen years old. Or rather, I wasn't aware that there were people in the world who were judging me by my race, by my Filipino-ness, until I was fourteen years old. A ninth grader. And according to the woman who was cutting my hair, my Filipino-ness, the sum of who I was, amounted to my appearance: my flat, broad nose, my small eyes, my dark brown skin. And according to her tone, she did not think much of them. By her standards, I was homely. A homely Filipino girl.

The exchange, my split-second awareness of the subtext of her language, like an invisible current that burst forth, rippling underneath me, happened in an instant. One minute she was talking about my fine hair, and the next about my flat Filipino nose.

I remember that my gaze leapt from the floor of the woman's hair salon and into the mirror, as if I needed to confirm her assessment of me. I had never really looked at myself in that way before, had never had to appraise the discrete parts of my face and self that made me me. What she described was true. Yes, there was the broad nose, the small eyes, my swarthinness. Check. Check. Check. But what of them? These were characteristics of a Filipino? That was news to me. And why exactly were these attributes homely or unattractive to her?

It didn't seem fair that she would take me, one Filipino, to represent my people, to use my looks as evidence for the plainness of all Filipinos, and paint us in one broad stroke, when she hadn't even met my cousins or my sisters, some of my friends and classmates, who were all beauties, and Filipino. I wanted to point this out to her. But her talk made me feel self-conscious and also defensive – defensive about the things I couldn't nor wanted to change about myself.

And yet it also seemed like such an insipid conversation, one-sided as it was, to have with someone, a conversation about my physical attributes. It was talk that my mom would call shallow. This happened to me in 1979 on Lānaʻi, when the population back then, was predominantly Filipino. To walk into this woman's salon and have her call attention to my Filipino-ness was ironic, and if not ironic, hostile.

I was fourteen, uneducated about the politics of anything, of beauty or culture or race, of beauty tied to race, a tongue-tied yokel to her social dexterity. But one doesn't need education to know what disdain feels like. And what I felt was her disdain for me (or was it pity?), because of the way I looked, because of the broadness of my nose and the shape of my eyes, the color of my skin. In her eyes, I was reduced to those physical features. She didn't even know me. She didn't even try to get to know me.

I was too young, too green in everything sophisticated or nuanced or subtle to put together a coherent sentence about what I was feeling as she cut my hair. All I knew was that I couldn't wait to leave. It would take me years of reading and learning and having honest conversations with friends about race to understand bigotry. But to be honest, I do not fully understand it.

I bring this memory up now because I am trying to make sense of the senselessness of recent deaths, deaths tied to race, in our nation. What I experienced when I was fourteen years old and then again at various times at university and various places in the world are mild compared to what others confront and struggle with every day of their lives. Compared to death, my experiences do not exist in the same universe as theirs.

Eula Biss, who wrote a powerful essay called "White Debt", said in an interview, "if you can't talk about something, you can't think about something."

I wish I'd spoken up that day. I wish I had told the woman who was cutting my hair that her talk made me uncomfortable. I wish I'd asked her why my plainness or being Filipino offended her. I can't imagine that it would have changed her views, but it might have caused her to examine – maybe not right then, maybe later, a private reckoning – why she felt the way she did. The question might have caused her to stop what she was doing and really look at me, to see me, a fourteen-year-old girl.



Nelinia Cabiles



Photograph - "What a Blast" - Courtesy of Ron Gingerich

Lāna`i Today

Publisher, Managing Editor, Lead Writer - **Nelinia Cabiles**

Graphic Arts, Layout Design and Pre-Press - **Greg Cohen**

Proofreader - **Heidi Vogel**

P.O. Box 630008, Lanai, HI | 96763 | (808) 563-3127 | ncabiles@lanaitoday.com

4

CURRENT EVENTS

Pūlama Lānaʻi gifts hospital heroes



5

EDUCATION

Cultivating future scientists



10 & 11

PHOTOGRAPHY ESSAY

July is the Food edition:
Lānaʻi's cafés open for business



Making ensaymadas with my father



20

THE LAST WORD

Standing up for justice



Helping keep Lāna‘i safe

In this age of a pandemic, where doctors regard wearing a facemask as critical in curbing the spread of the coronavirus, four cutting and sewing mavens on Lāna‘i have emerged as role models of altruism and compassion, having made over seventeen hundred facemasks (and counting!), since March 2020. If you live on Lāna‘i and own a facemask, it is highly likely that Helen Akemoto or Oi Ito or Pat Niibu or Kazumi Palisbo made it.

The Merriam-Webster dictionary defines altruism as an unselfish regard for or devotion to the welfare of others; compassion, as an understanding of another person’s pain and the desire to mitigate it. While it may be unlikely that these words ever crossed their minds, the definitions are, nevertheless, fitting, for they describe what might have motivated these facemask makers to act. That, and the desire to keep their community safe.

“When the pandemic started there was a need for facemasks but limited supplies available on Lāna‘i to make them,” says Lāna‘i resident Oi Ito, who took classes in children’s clothes design in college, which covered design, patterns and sewing. “A few years back, I started making girls dresses for family, friends and to sell at craft fairs. I still had my sewing machine, fabric and thread, so I decided to make [facemasks] to help the community.” Ito gave the first quality batch of facemasks to employees at Richard’s Market and the post office after noticing their critical roles in the community. She has made and donated 660 facemasks.

Before COVID-19, Pat Niibu, a retired social studies teacher at LHES, along with Helen Akemoto, seamstress at Four Seasons Resorts Lāna‘i, had been making bibs and blankets for Lāna‘i Community Hospital, Kula Community Hospital, Maui Adult Care

Center and ‘Ano ‘Ano Care Home. Switching over to facemask production was a simple matter of researching youtube for the best and easiest design, which also turned out to offer the best protection, a design made with three layers of fabric, one a pellon material.

Niibu, Kazumi Palisbo, a LHES educational assistant, special education, and Akemoto, both of whom declined to be interviewed, started producing masks in Akemoto’s kitchen. Akemoto’s friends and the Lāna‘i community donated fabric and elastic. Though she can sew a straight stitch, Niibu did very little sewing and instead focused on layout and cutting and ironing.

The trio made and donated about a thousand facemasks to Lāna‘i Kina‘ole, Lāna‘i Art Center, the Local Gentry, Hula Hut, Blue Ginger Cafe, and Lāna‘i Lion’s Club, whose outreach includes O‘ahu’s homeless community, foster kids in the justice system, veteran’s hospital and inmates, children’s centers state-wide.

“The number doesn’t matter,” Niibu says. “Businesses, churches, whoever wanted a facemask could get one. It was important that the facemask be free. No excuses not to have one. A facemask keeps everyone safe.” Also important was producing quality work: “If [people] have a nice mask, they won’t just throw it away,” Niibu says. “They’ll feel proud to have it.”

Though Ito worked on her own, a strong sense of community binds these ace facemask makers. “I was raised in a small remote village where everyone used whatever skills they have to help others in need,” says Ito. “When bad things happen, the survival of the village is everyone’s responsibility. Lāna‘i reminds me of my home and I felt a responsibility to use my skills to help others.”

The oldest and last sakada woman on Lāna‘i

One of Hermenegilda Oliva’s most striking qualities is not her age. She is ninety-nine years old, but looks decades younger than that, for her eyes sparkle when she speaks, and she is spry and attentive.

Impressive though her longevity may be, it is but a dim candle when it is compared to her memory. Oliva’s mind is lively and clear, sharp with details and dates. Which, for history keepers, is a stroke of good fortune. As Lāna‘i’s oldest sakada and last sakada woman, Oliva seems to accept her role as a kind of de facto historian of the pineapple plantation era.

She arrived on Lāna‘i June 28, 1946, having traveled from Port Salomague in Subic Bay, Ilocos Sur, Philippines, aboard the S.S. Marine Falcon, a voyage that took eleven days. On board were 182 women and 400 children, wives and families of the last major wave of sakadas (whom historians call Sakada ‘46) or “shoeless” ones recruited to work in Hawai‘i’s sugar and pineapple fields. Hermenegilda, along with two-year-old daughter, Ermelita, made the ocean crossing to join husband Florencio, who had arrived February 1, about four and a half months earlier, as part of the first wave of sakadas from the Philippines. Hermenegilda Oliva was part of the last wave.

After the Spanish-American war in 1898, when Spain ceded it to the U.S., the Philippines became a U.S. colony. Had Oliva left after July 4, 1946, the date of independence for the Philippines, immigration laws might have denied her passage to Hawai‘i. A fight to be on the ship’s manifest was in full swing, with young Filipino girls clamoring for her birth certificate – actually, anything, legitimate

or otherwise, that might secure them a seat on the ship. “I tell them no. I keep my birth certificate,” says Oliva.

According to the Filipino American National Historical Society (FANHS), the Tydings-McDuffie Act (1934) reclassified Filipinos from “nationals” not subject to immigration exclusion, to “aliens”, and imposed a quota of fifty immigrants per year. An exception could be made in cases of severe labor shortages, which is the argument that the Hawaiian Sugar Planters’ Association used in order to recruit six thousand Filipinos to work in Hawai‘i in the spring of 1946.

It may be a little-known piece of history that the 1946 sakadas “were intended to be scabs, [in] a looming strike by the International Longshoremen and Warehousemen Union (ILWU), of whom there were approximately 20,000 Filipinos local, and Asian immigrant members. These . . . sakadas joined the Great Sugar Strike of 1946, [and were] victorious, [winning] significant gains, including union recognition, higher wages, job rights, pensions, homeownership. . .” (FANHS). (Editor’s note: Homeownership, higher wages and union recognition were gains that Lāna‘i’s workers won in the 1951 pineapple strike.)

Oliva recalls that the journey to Hawai‘i was marked by a four-day storm, the death of a child, who was buried at sea, and the birth of two boys, one named Pacifico, for the ocean, the other Marine Falcon, for the ship.

After the 1946 strike, Oliva did laundry, using a planggana (wash basin) to stir and wash clothes; she carried the stacks of starched, pressed clothing on her head when she delivered them to workers.



Hermenegilda Oliva -
Photography by Nelinia Cabiles

In 1951, she started work in the fields, a member in one of the “old lady” gangs, the original Munso women, whose speed and stamina picking pineapples were legendary.

She reared five children with her husband: Ermelita; Henry; Foto; Aimee, and Faith, and retired from Dole in 1973.

Though known for being funny and a terrific storyteller, Oliva eschews nostalgia and sentimentality when she reflects on the past. She does not leave the impression that the booming era of Lāna‘i’s pineapple industry, for example, was sweeter or better, or harder, than life on the island right now. Time is a winding river that courses past hardships and joys, the momentous and mundane, and for Oliva, who crossed an ocean in search of a better life, and found it on Lāna‘i, who weathered storms and loss, it would seem that longevity requires an even temperament, a gentle and steady grace.

Lāna‘i’s water

“Lāna‘i is blessed with water that is among the best quality in the world. Lāna‘i Water Company’s job is to make sure it is also the safest. That is why water samples are regularly taken and tested throughout the year. These water quality tests ensure

that Lāna‘i’s drinking water exceeds the requirements of the Safe Drinking Water Act. As mandated under Federal and State law, the Hawai‘i State Department of Health (DOH) and other certified labs test Lāna‘i’s drinking water for 91 different kinds of chemical ‘contaminants.’” Every year, the

Lāna‘i Water Company publishes an annual water quality report for customers to learn about their local water supply and all of the water quality test results. The report is now updated on the lanaiwatercompany.com website and is available for review.” – Joy Gannon, Director of Utilities, Pūlama Lāna‘i

Pūlama Lānaʻi gifts hospital heroes complimentary stay at Sensei Lānaʻi, a Four Seasons Resort



To honor and thank hospital workers serving on the front lines of the COVID-19 pandemic, Pūlama Lānaʻi has announced it will be gifting complimentary wellness retreats to Sensei Lānaʻi, A Four Seasons Resort on the island of Lānaʻi. Each hospital throughout the state will receive a select number of all-inclusive Heroes Relaxation Retreat packages, based on the hospital’s bed count, to gift to employees of their choosing.

Hospital heroes and their guests will enjoy a luxurious two-night stay at Sensei Lānaʻi, where they’ll receive a fully personalized wellness experience centered around each individual’s well-being journey through Sensei’s signature paths of move, nourish, rest. The Heroes Relaxation Retreat includes roundtrip airfare from Honolulu to Lānaʻi on luxury charter service Lānaʻi Air, upscale accommodations, dining, wellness activities and island excursions for two guests.

Each guest will receive a \$600 daily wellness credit toward the Sensei Experience Menu to enjoy the benefits of a curated well-being experience and a \$200 dining credit to enjoy fresh, Lānaʻi-grown fare at Sensei by Nobu, Kōʻele Garden Bar or in-room dining. Sensei’s Experience Menu features a dedicated Sensei Guide for one-on-one instruction in nutrition, exercise physiology, fitness and lifestyle practices; private spa hale treatments and access to island activities. Signature treatments, such as the Nourish massage and body wrap and Ofuro bath experience, are all offered in a private spa hale that becomes a personal sanctuary. Guests will also have access to a rotating collection of daily, complimentary small-group well-being activities such as fitness, yoga and meditation classes.

“This pandemic has shone a spotlight on our hospital heroes and the tremendous dedication they show to their patients every single day. Their commitment to providing high-quality care to those in our community during this challenging time is an inspiration to us all,” says Kurt Matsumoto, chief operating officer of Pūlama Lānaʻi. “We’re grateful for the opportunity to welcome them to Sensei Lānaʻi to enjoy a much-needed and well-deserved moment of rest and relaxation.”

“Hawaiʻi’s frontline hospital employees have more than met the challenge during this pandemic. They have continued to care for those suffering in our community with expertise and compassion. Many have willingly made personal sacrifices to do so,” says Hilton R. Raethel, MPH, MHA, president and chief executive officer of Healthcare Association of Hawaiʻi. “This unexpected and generous donation from Pūlama Lānaʻi is a message of aloha for Hawaiʻi’s hospital workforce. We salute Pūlama Lānaʻi, not only for their kindness, but for their recognition of those working in the trenches to deliver quality care in our community.”



Hawaiʻi votes by mail

Beginning with the 2020 elections,

all registered voters statewide will automatically receive their ballot packet at the mailing address associated with

their voter registration. Ballot packet delivery will be conducted via Hawaiʻi’s election partner, the U.S. Postal Service, and can be expected to arrive in mailboxes as early as July 15. Voters are reminded to contact the Maui County Clerks Office at (808) 270-7749 if they haven’t received their ballot packet by July 21

While the Primary election day is set for Saturday, August 8, voters do not need to wait to complete and return their ballot. Contained in the ballot packet will be 1) a blank Primary ballot, 2) a ballot secrecy sleeve, 3) a postage-paid return mail envelope, and 4) a “Voting in the Primary Election” Frequently Asked Questions (FAQ) flyer.

Registered voters are encouraged to review the enclosed FAQ, the contests, and candidates on both sides of the ballot. A properly marked ballot counts 100% of the time. When marking your candidate selection, completely fill in the box to the left of your choice with a black or blue pen.

IMPORTANT: If you change your mind or make a mistake, please contact the Maui County Clerk’s office at Tel: (808) 270-7749 for a replacement ballot. (Do not use white-out or cross out a choice and initial, as this will invalidate your ballot.)

After completing your ballot, re-fold and place in the ballot secrecy sleeve. Place secrecy sleeve containing voted ballot in the self-addressed postage-paid return envelope and sign the affirmation statement on the return envelope.

IMPORTANT: Voter must sign the return envelope for their ballot to be counted.

Return your voted ballot by mail or in-person. Mailed voted ballots must be received by the County Elections Division by 7 P.M. on Election Day, Saturday, August 8. If returning your ballot via mail, it is strongly recommended that you drop it in the mail at least 5 days before Election Day to ensure it is received by the deadline. To return a voted ballot in-person, voters may visit a Voter Service Center * or drop it off at a Place of Deposit **.

TIPS AND REMINDERS:

- Keep your Voter Registration information up to date.
- Polling places will no longer be established for voting on Election Day.
- Request an Absentee Ballot if you will be off-island
- Voting closes at 7 P.M. on Election Day

*VOTER SERVICE CENTERS will provide, among other things, accessible in-person voting and same day voter registration on the Islands of Maui, Molokaʻi and Lānaʻi. Voter Service Centers will be open July 27 – August 7, from 8 A.M. – 4:30 P.M.; and Saturday, August 8 from 7 A.M. to 7 P.M. at the Velma McWayne Santos Community Center, Wailuku, Maui; the Mitchell Pauole Community Center on Molokaʻi, and the Police Department Conference Room on Lānaʻi.

**PLACES OF DEPOSIT will be established for individual drop-off of voted ballots countywide beginning five business days prior to Election Day (August 3) through the close of voting at 7 P.M. on Election Day.

The Maui County elections division is staffed with competent, courteous elections officials who are well-trained with the elections-by-mail systems and processes. Election Clerks are ready to assist the voting public with their needs. Contact the Maui County Office of the County Clerks for more information Tel: (808) 270-7749 or the State Office of Elections online at elections.hawaii.gov.



Cultivating Lāna‘i’s future scientists

Contributed by M. Kapua Weinhouse

It’s interesting to listen to the rhetoric at the onset of the COVID-19 pandemic. From President Trump to conversations with Kupuna, everyone is waiting for scientists to develop a test, a vaccine or a drug to cure the disease. This is not a new belief that scientists will find cures, or solve problems to bring us a better future. Yet, where do you find people ready to tackle these huge societal problems? Well, they were probably once students in a classroom excited to work on projects for the science fair or kids building in the robotics club. You can glimpse these beginnings with Lāna‘i’s own middle school students; youngsters who are thinking critically about black holes or putting together a robot that can stack balls. These are the keiki who will grow up to tackle tomorrow’s problems, whether or not they become scientists.

It seems like so long ago, before the new normal, when I had students on Maui competing in the Valley Isle Vex Robotics Challenge in December 2019 and the Maui County Regional Science & Engineering Fair (MCRSEF) in February 2020. In the Robotics Challenge, the CyberPines, our all-boys team made up of eighth graders Julian Elaydo and Seth Willett, and sixth grader Tyler Kageno; and the PineBots, Lāna‘i’s first all-girls team, comprised of eighth grader Faith Martinez and sixth grader Kimora Agliam, competed brilliantly. In a robotics competition, you must work together with another team to get the most points. Each year the competition changes, but what doesn’t change is the teamwork, communication, strategizing and problem-solving. These students build relationships, as well as confidence. Out of twenty-eight teams, the PineBots placed in twentieth place, the CyberPines twenty-fourth – an improvement from our first and second years of competition. The LHES Robotics Club would like to thank the Mānele Kō‘ele Charitable Fund for their financial support of the Robotics Club. Mahalo!

In addition to the Robotics Challenge, three sixth graders entered the 2020 MCRSEF on February 5 and 6. Kiana Kaniho-Batoon and Bronson Bolo researched and presented their research on black holes, and their experiments, independently, to science fair judges. Jake Ropa presented his experiments on the native plant, ‘a‘ali‘i. We didn’t win any physical rewards, but the academic venue for these eleven-year-olds boosted their confidence and offered them the opportunity to communicate scientific knowledge to their peers and industry experts. Our participation in this event would not have been possible without our principal, Elton Kinoshita, and the parents. Special thanks to Natalie and Kaleo Ropa, who attended the MCRSEF to support our students.

Building relationships, skills and positive experiences for these students nurtures their young minds and equips them to tackle larger problems of their future world. As a science teacher, that is my wish for all my students. These experiences help make my job a little easier and make me proud of these students who meet the challenges put forth to them. Thanks to LHES, MKCF and all the parents who made these experiences for LHES middle school students possible.



LHES Robotics Club Members: Julian Elaydo, Seth Willett, Tyler Kageno, Faith Martinez and Kimora Agliam. Photography by M. Kapua Weinhouse



MCRSEF participants: Bronson Bolo, Kiana Kaniho-Batoon and Jake Ropa. Photography by M. Kapua Weinhouse

Pearl Ah Ho Memorial Scholarship

Contributed by Roxanne K. Morita and Natalie Ropa

The Pearl Ah Ho Memorial Scholarship has been created this year to honor a Lāna‘i High School graduate who will be attending an accredited university or community college in the Fall of 2020 or Spring 2021. Pearl always recognized the importance of education and even went back to school as a nontraditional student to earn a certificate in business. Paying for college under normal circumstances can be a financial hardship, and with the uncertainties that COVID-19 brings, obtaining a college degree is even more difficult to achieve.

To help a student with the cost of college tuition, the Pearl Ah Ho Memorial Scholarship will award \$750 to a deserving LHS graduate. The scholarship is open to any LHS graduate (any year), who will be a college student in Fall 2020 or Spring 2021. For additional information and scholarship requirements, interested applicants can email p.ahho.scholarship@gmail.com. Application materials must be submitted by midnight August 31, 2020. The winner will be announced early October 2020. Mahalo and good luck!

New Pūlama Lāna‘i scholarship for 2020-2021

Eligibility: 1) Lāna‘i High School graduate (within last five years) unable to pursue education outside of Lāna‘i because of financial or familial needs and 2) full-time Lāna‘i resident gainfully employed (part-time or full-time) enrolling at any University of Hawai‘i campus, and wishing to pursue a certificate or degree in high-demand fields, such as trades (credit or non-credit programs), nursing, teaching, administration of justice, sustainability, natural resources, or business management. Other fields will be considered based on fund availability. Preference given to students intending to remain on Lāna‘i upon graduation. Application deadline: August 7, 2020 at 4 p.m. For more information, contact Pam Alconcel at (808) 565-7266 or email palconce@hawaii.edu.

What makes a credit union different from a bank?

Part II of a series

How is a credit union different than a bank? Credit unions are not-for-profit organizations that exist to serve their members. Like banks, credit unions accept deposits, make loans and provide a wide array of other financial services. But as member-owned and cooperative institutions, credit unions provide a safe place to save and borrow at reasonable rates.

1. **Credit unions are member-owned.** When you join a credit union, you aren’t just a customer, you become one of the owners of the organization. Which means you’ll be treated with all the importance you deserve. Your vote counts. A volunteer board of directors is elected by members to manage a credit union.

2. **Not-for-profit.** Credit unions are not-for-profit organizations that operate to promote the well-being of their members. That means any profits made are used to provide better interest rates, to reinvest in the organization and community, or in the case of the Lāna‘i Federal Credit Union, return dividends to members.

3. **Community connection.** Core to the credit union philosophy of “people helping people”, is a strong connection with the communities that we serve. Through financial education and outreach efforts, credit unions give back to their communities. The cooperative structure of credit unions create a cycle of mutual assistance towards the common goal of the financial well-being of members. One member’s savings becomes another member’s loan.

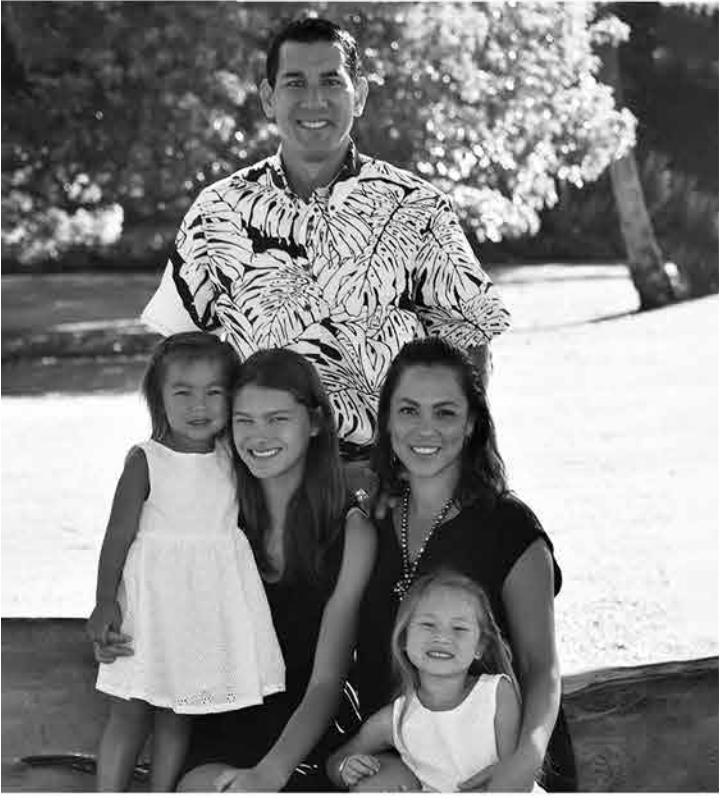


Contributed by Charity Figuerres

Credit Unions are the only financial institutions rooted in people-first principles.

1. DEMOCRATIC CONTROL
2. OPEN MEMBERSHIP
3. NONDISCRIMINATION
4. SERVICE TO MEMBERS
5. DISTRIBUTION TO MEMBERS
6. BUILDING FINANCIAL STABILITY
7. CO-OP COOPERATION
8. SOCIAL RESPONSIBILITY
9. ONGOING EDUCATION

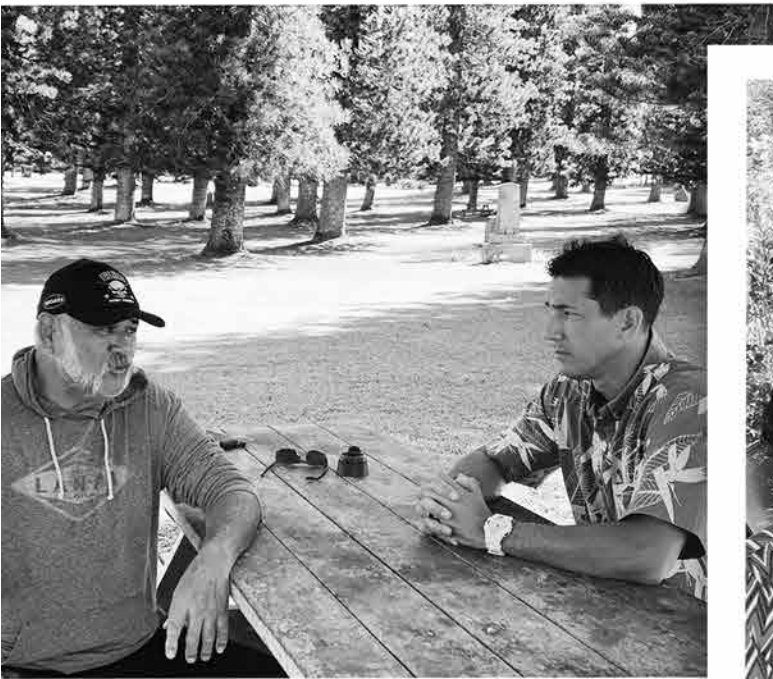
#CUIDIFFERENCE #ICUDAY



KAI KAHELE

Leadership for Lāna'i in Congress

We humbly ask for your support and ote



**KAI
KAHELE**
★ CONGRESS ★

www.KaiKahele.com

Paid for by Kahele for Congress

Plant seeds with Alberta

Almost 200 years ago, Walter Murray Gibson planted a Norfolk Island pine tree at Kōe'le. It still towers over what was once the headquarters of Lāna'i Ranch, home to its Hawaiian paniolo and 'ohana. In the 1920's, James Dole planted Cook Island pine trees in the center of Lāna'i City, leaving us a living legacy of our island's proud history as the world's largest pineapple plantation and the immigrant families from Japan, the Philippines, and other countries who made this island their home. In the 1990's, David Murdock planted Cook Island pine trees on both sides of the road through the Palawai Basin. Today, their beauty is captured in thousands of photographs by visitors and residents.



Now, Pūlama Lāna'i plans to reforest approximately 30,000 acres of land on the northern slopes of Lāna'ihale. A Hawaiian proverb says "rain follows the forest." I hope we will be able to plant some of the seeds that will reforest our hale...and the keiki of our island's ohana will be able to walk in the forest we helped to create.

Let's work together to develop a sustainable and diverse economy for Lāna'i's future generations. Mahalo for your vote.

PLANT SEEDS WITH
ALBERTA
 DE JETLEY
 MAUI COUNTY COUNCIL **LĀNA'I**

*Paid for by Alberta de Jetley Campaign Committee
 P.O. Box 630601, Lāna'i, HI 96763 Ph.or text 808-649-0808*



Keep Cool, Save Energy

During the hottest months of the year, you can stay comfortable while also conserving energy, managing your electricity use and protecting the environment.

- Open the windows to let Hawai'i's fresh trade winds cool your home instead of using the air conditioner.
- Close the drapes, blinds or shades to keep the sun's rays out of the home during the warm summer months.
- Plant native plants, trees, shrubs, or trellises around your home on the warmer east, west, and south sides to keep your home cooler.
- Use clean energy from the sun by installing a solar-powered attic fan. Keeping the attic cool means that less heat will transfer into your living area.

Visit us: www.hawaiianelectric.com



HEADS UP LANAI!

STARTING IN 2020:

HAWAII VOTES BY MAIL

OFFICE OF THE COUNTY CLERK
(808) 270-7749

Learn more at www.elections.hawaii.gov



The dog days of summer – hot, sultry weather – are around the corner (July 22 - August 22). The legendary dog days follow the heliacal rising of the star system Sirius, which Greek and Roman astrology connected with heat, sudden thunderstorms, lethargy and mad dogs. Such heat can also decrease your appetite.

For a light lunch that will help you keep your cool, try cubed tofu (chilled), glazed with sesame oil and shoyu, and topped with minced ginger and green onions. Simple, quick, satisfying.

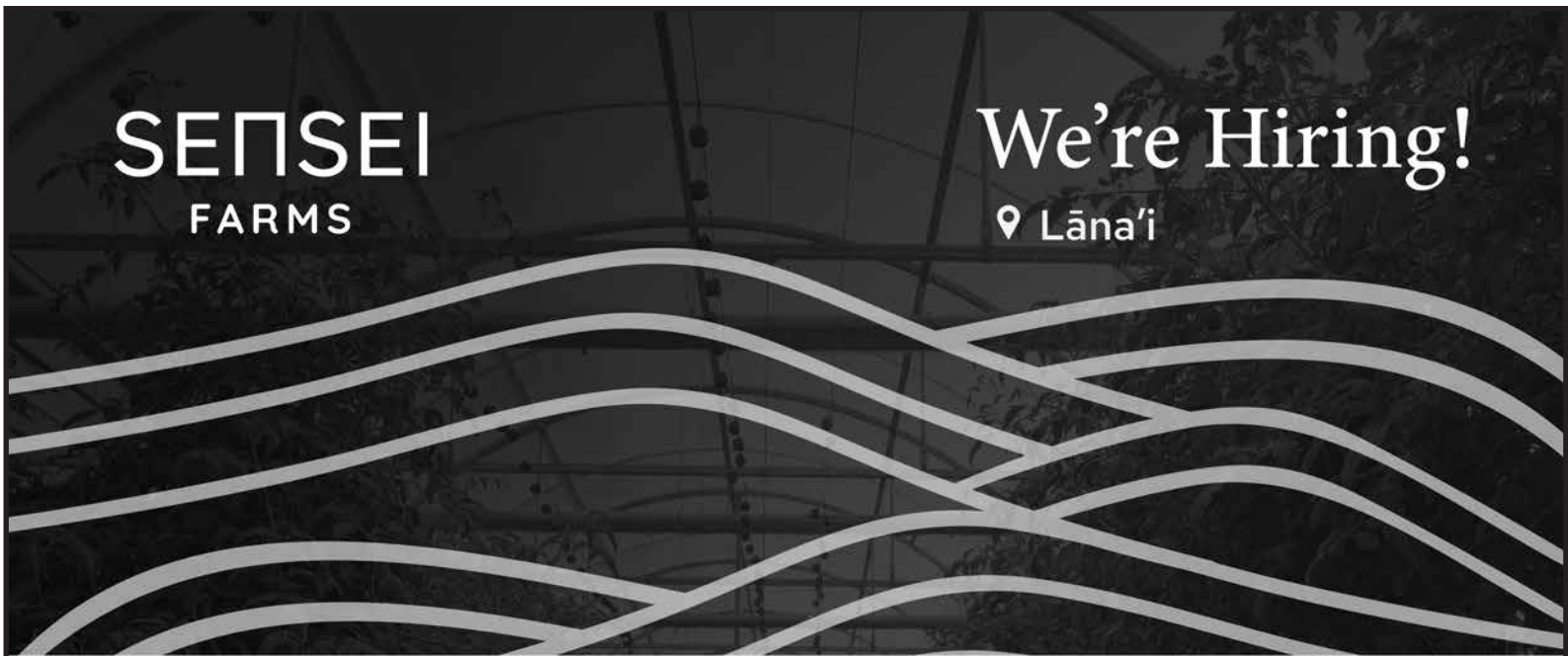
You can get these staples and other light fare at Pine Isle Market, where you can count on us to be there for the dog days of summer, Indian summer, brass monkey weather, and all weather in between.

Hours of operation as of June 4
Monday through Saturday - 8 a.m. to 7 p.m.
Sunday only - 8 a.m. - 5 p.m.
8 a.m. - 9 a.m. - Kupuna-only

PINE ISLE MARKET

Your neighborhood grocer since 1949

Located on Dole Square in **565-6488**
 the heart of Lāna'i City



We are looking for people to join our team at Sensei Farms to grow nutritious and delicious food right here on Lāna'i!

Throughout 2020 we'll be hiring for roles in a variety of capacities including harvesting, logistics, food safety, and greenhouse operations.

We are looking for candidates interested in:

- Growing fresh fruits and vegetables for their friends and neighbors in the community
- Being part of a science-based and forward thinking, transparent environment
- Working with an exciting new team and learning from people with diverse backgrounds

We are currently looking to fill the following positions:

- ▶ *Logistics Associate*
- ▶ *Operations Associate*
- ▶ *Product Quality Associate*

Please apply at sensei.ag/careers if you're interested in joining the team.

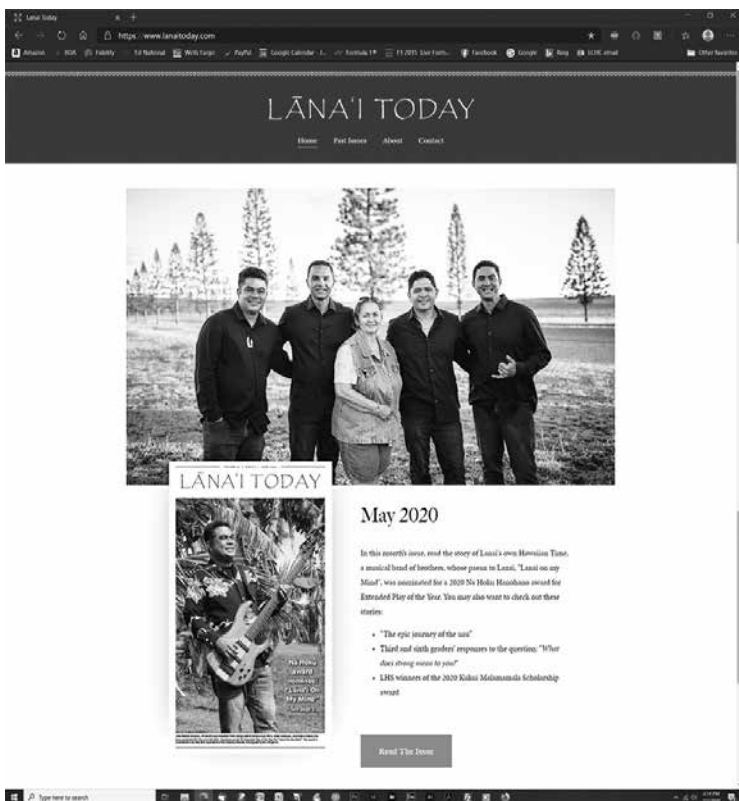
For direct inquiries please contact:

Scott Pisani at scott@sensei.com

New Lāna'i Today web site

Our continuing steps to grow Lāna'i Today have ranged from a new paper size with heavier, brighter, higher quality paper, full color on both front and back covers plus full color photography essay spreads on pages 10 and 11, and we continue the focus on local folks and events.

We are pleased to announce the next phase is now complete with our new website available online! Visit us anytime at our new address, lanaitoday.com, where you'll find a bright, colorful new look online as well. As always, we offer the current edition, as well as past editions, of our island's community newspaper for download or online reading as PDF's.



Enjoy life at the Blue Ginger Cafe

We are OPEN
seven days a week:
7 a.m. to 2 p.m.

Dine-in now available with social distancing measures in place and free delivery in Lāna'i City for orders of \$40 or more.

565-6363



Serving Breakfast & Lunch,
freshly baked bread and pastries

Lāna'i Community Health Center

LCHC 2020 SCHOLARSHIP RECIPIENTS

Millena Calilao:

- LCHC Scholarship recipient for the 3rd consecutive year.
- 3rd year student attending George Fox University in Newberg, Oregon, pursuing a BS in Biology.
- Established the university's first Pre-Dental Club and serves as their Vice-President.
- Millena came to work for LCHC as a dental student intern after graduating from LHES in 2018. Each year she returns, she learns more and more about our dental program and attains hand on experience while applying what she learns from school.



Jasmine Molina:

- LHES Class of 2020 Graduate.
- Jasmine was a four-sport athlete – Cross Country, Volleyball, Softball, and Basketball.
- Will attend Lake Region State College in Devils Lake, North Dakota in the Practical Nursing Program.



Samwell Dunwell:

- LCHC Scholarship recipient for the 2nd time.
- 3rd year student attending Doane University in Crete, Nebraska, pursuing a BS in Biology.
- Samwell is also a student athlete continuing his passion for wrestling.



Xenia Urpanil:

- Attends the University of Hawaii at Manoa pursuing a BS in Public Health with a minor in Psychology.
- Xenia interned at LCHC during one of her summer breaks from college.



*E Ola Nō
Lāna'i
Life,
Health
and
Well-being
for Lāna'i*

Department of Health encourages parents to schedule back-to-school vaccination and physical examination appointments now

With the easing of COVID-19 "Safer at Home" restrictions, it is more important than ever to ensure every child's immunizations and physical examination are up to date. Avoiding check-ups and missing vaccines can put a child at risk for preventable diseases such as measles and whooping cough and could delay a child's return to school if health requirements are not met. Healthcare provider offices are open and measures are in place to ensure every child's safety. Parents are urged to call their child's healthcare provider today to schedule an appointment and discuss any concerns. "School Health Requirements protect not only the health of our students but their families and our communities as well," said Health Director Bruce Anderson. "In light of the current pandemic, it is critically important to ensure our keiki are immunized, to protect them against diseases that can be prevented with vaccines."

All students entering schools and child care facilities in Hawai'i for the first time must meet the state's immunization, physical exam, and tuberculosis screening requirements. In addition, before the first day of school, all seventh-grade students must provide documentation of having received a physical examination and the following vaccinations:

- Tdap (tetanus, diphtheria, pertussis vaccine)
- HPV (human papillomavirus vaccine)
- MCV (meningococcal conjugate vaccine)

Immunizations are also required for students attending colleges and universities in Hawai'i. Parents whose children are behind on their immunizations and physical exams are encouraged to contact their healthcare provider as soon as possible. To help ensure students are healthy, protected from serious diseases, and are ready to return to school, adults are urged to call today – don't delay.

For more information about Hawai'i school health requirements, visit vaxtoschoolhawaii.com or <https://health.hawaii.gov/docd/vaccines-immunizations/school-health-requirements/sy-20-21/>

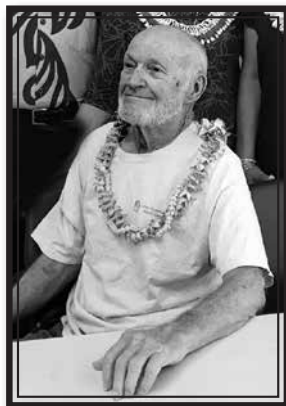


Complete your Census today!

Go to my2020census.gov with your 12-digit Census ID, which is printed below the barcode on the front of your questionnaire you received in the mail and complete the survey.

OR:

Complete the questionnaire and send it back in the postage-paid envelope provided to you with the survey. For those who need assistance, call toll-free 1-844-330-2020.



In Memoriam - Ron McOmer

Aloha Kākou – it is with a heavy heart that we announce the passing of Ron McOmer. As many of you know, in addition to being the husband of Phyllis, one of our Founding Mothers, and a dedicated LCHC Board Member, Ron was a 'voice' for many in our community. He was passionate, and advocated strongly for those who were not able to speak for themselves. We take comfort in knowing that he is now with Phyllis and far more comfortable than he has been for many years. The entire Lāna'i community joins us in missing Ron and his powerful presence. Please take a moment to remember Ron, who he was, what he accomplished in his life, and what he did for our community. All of us here at LCHC are thankful that he was in our lives. Those he touched are undoubtedly better people for that experience. Ron, you are at peace at last... and with Phyllis. Our love and appreciation to you both.

By Nelinia Cabiles

July 2020, the Food edition

Lānaʻi may lack quantity of dining spots, but it surely makes up for that in quality and variety. There are homemade pastries and bento lunches at the Blue Ginger Café; blackened ono, pizzas and calzones at Café 565, lattes and chicken quesadilla at Coffee Works; kimchi fried rice and plate lunches at Nō Ka ‘Oī Lānaʻi Grindz; crab cakes, sandwiches and pasta dishes at Pele’s Other Garden Deli & Bistro; sandwiches and poke at Richard’s Market, to name just a few mouth-watering options. And those are just around the town square. Saunter off the central loop and you’ll be rewarded with scrumptious fare at Lānaʻi City Bar and Grille and Lānaʻi City Service. These dining spots are now open for business, with social distancing measures in place. So, call ahead where appropriate, and bring your appetite and your facemask.

Blue Ginger Café

(808) 565-6363. Open every day, 7 a.m. to 2 p.m.



Fish and chips



Bento

Café 565

(808) 565-6622. Monday, Thursday, Friday: 10 a.m. to 3 p.m. and 5 p.m. to 8 p.m.; Tuesday and Wednesday: 10 a.m. to 8 p.m.; Saturday: 10 a.m. to 3 p.m.; Sunday: CLOSED

When Café 565 opened in 2003, owner Kelly immediately noticed what might have escaped the former proprietors: 60% of Lānaʻi’s population is Filipino. So, Kelly added dishes with rice, such as chicken adobo and chicken katsu and meat juhn. Over time, he also added some fish dishes and freshly baked calzones. His menu, which includes specialty pizzas, appeals to tourists and locals alike.



Meat Juhn



Blackened ono

Coffee Works

(808) 565-6962. Monday to Saturday, 7 a.m. to 2 p.m.



Shuffle Waffles with strawberry sauce; Breakfast Bagel (with or without protein option available); Bagel with cream cheese and lox; Chicken Quesadilla with sour cream.

Pele’s Other Garden Deli & Bistro

(808) 565-9628. Monday to Friday, Lunch - 11 a.m to 2 p.m.; Dinner - 4:30 p.m. to 8 p.m.

Two hundred seventy-five square feet was all the space available to Pele’s Other Garden when it first opened in 1996. It was essentially a deli – a Whole Foods-version of a deli, adds Barb Lucas, owner. But add time, a menu of healthful and delicious lunch and dinner choices, loyal and ardent customers (who send Barb their license plates to add to Pele’s growing collection), and the deli-that-could took over the entire building. With Barb’s creativity and resilience, and a versatile and hard-working staff, Pele’s has grown, taking its dining experience to a new level, one that includes full service for dinner (with tablecloth, wine).



Crabcakes with slices of lemons and capers



Barb Lucas (with face shield), ready to take your order.

By Nelinia Cabiles



Guillermo Cabiles, maker of ensaymadas

On making ensaymadas with my father

My father's hands tell a story. Large-knuckled, cross-hatched with lines, his thumbs crooked and veering outward, the half moons on his nails grown cloudy with age. His hands have known hard work – on machines that scooped and moved earth, transported pineapples, loaded them onto barges. They've planted banana and citrus trees, kalamungay and lemongrass, and when my mother was alive and still strong, cassava, for ira-ed (ee-rah-ED) in banana leaves, steamed puto cake with shredded coconut, orders for which she would fulfill and she and my father would deliver on Sundays.

But go back in time to 1953, to a different country, a different life, and my father's hands will tell you a

story you would not expect they would know, a story about flour and yeast and butter and eggs, that which becomes dough, and with deft rolling and stretching and coiling, then becomes pan de sal, pan de coco, pan de leche, ensaymada: the breads of the Philippines, the breads he made when I was growing up. He worked twelve to fourteen hour days in the Tuan Chong bakery in Dimasalang, a town in the Visayas Islands, P.I., scrubbing pans and cement floors. He was eighteen years old. He owned two pairs of pants; he had no shoes. He walked twenty kilometers to work.

For seventeen years he worked at the bakery, everything done by hand, even the milling of flour. It was hard labor. He learned the trade, mixing batter, laying loaves on tin sheets on the floor of a wood-fired oven as large as a two-car garage. The heat from that oven, he remembers, as he pulled golden rolls from the fires, using a baking peel with a twelve-foot-long handle, was hell.

My father gave up baking bread a few years ago, when the dough and mixing bowl became too heavy for him to lift, but one Sunday last month, afraid that his knowledge of ensaymada, and with it, a piece of family history, would be lost forever, I asked my father to teach me. We used the master recipe that he and my brother Jeff, a pastry chef, created decades ago.

The recipe is not precise. It's an improv act. The mixing hook worked through the dough, and my father would pinch off a piece of dough and roll it between his fingers, then play free and loose, tossing flour here, splashing water there, scattering yeast and salt, as if on a whim.

I needn't have worried about what my father might have forgotten. Like paper, hands have a memory, and I watched the story unfold as my father's fingers fluttered through the soft, shapeless countries of risen dough, lifting and dimpling and tucking, now cutting the dough into archipelagos, now kneading and stretching and coiling ropes onto his hand, and then onto buttered cookie sheets, giving each roll enough room to rise again and take its third and final bow.

It took eight hours to make thirty-six ensaymada, from three o'clock to eleven o'clock in the morning. They were perfect brioche: buttery, layered, soft. We dusted them with sugar and gave them all to friends and family.

I learned about ensaymada that Sunday, but I learned of another story, one that I'd never heard, that would've remained unknown to me had I not asked, "what did you love most about working at the bakery, dad?" presuming time meant love.

It turns out he did not love it at all. My father is a reticent man, very kind, uncomplaining. "Sometimes I could bring home bread from work, so the family would have something to eat," he says. He worked at the bakery because it meant his family and in-laws, his nieces, nephews, my aunts and uncles, would not go hungry that day. His way through the world was clear to him: he would tend the fires and become a baker. Between hunger and aspiration, was there any other choice?

I had set out to write about ensaymada and the Filipino culture, and what I got instead is profoundly richer – a story of my father, of hard work and sacrifice, of hunger and surviving poverty; a story, ultimately, of a father's love for his family.



Granddaughter Ning Cabiles, fan of ensaymadas



First rise: Cutting and tucking dough



Second rise: rolls of ensaymada



Coiled dough ropes given room to rise for third time.



The perfect rolling requires a gentle, but firm pressure.

Safe OB Care at Maui Memorial Medical Center

By Dr. Stacy Ammerman, OBGYN, Maui Lani Physicians and Surgeons and Maui Health OBGYN Department Vice Chair



As an OBGYN, I know that pregnant women everywhere are worried about coronavirus and wondering whether it's safe to come to the hospital to deliver their baby. That's even more true for women on Lanai, who are faced with traveling to Maui to give birth.

I completely understand these concerns, but I want to reassure the women of Lanai that Maui Memorial remains an extremely safe place to have your baby. As of this writing, we don't know of a single case of coronavirus that was linked to the Labor and Delivery (L&D) unit at Maui Memorial Medical Center, and not one of our healthcare providers or mothers has tested positive.

The hospital staff is working hard to keep mothers and their babies safe and healthy. First, it's important to remember that L&D is in an isolated unit that's separate from other parts of the hospital. We don't have specialists or floating nurses rotating in, and our team of dedicated doctors and nurses don't go out onto other floors, unless necessary to care for L&D patients in another unit like the operating room. This significantly reduces the risk of spreading infection. And of course, staff are keeping the unit, rooms, and equipment disinfected and cleaner than ever.

We've also made important changes to protect patients and prevent the spread of coronavirus. Every mother and her support person is screened for symptoms before entering the hospital which includes having their temperature checked. They are assessed again when they

check into the L&D unit. And we continue to check the patient and their support person for symptoms every day that they're in the hospital until they are discharged. Women with scheduled C-sections and inductions are tested for coronavirus before being admitted, and we recently began in-house universal testing which allows us to test everyone admitted to the hospital, including OB patients. We use rapid testing so we know very quickly if the patient, who may not have any symptoms, needs to be isolated, which protects other patients, and our employees and physicians.

Everyone is given a mask when they arrive and asked to wear a mask at all times. We know it can be difficult to wear a mask during labor, but we gently encourage laboring moms to remain masked if she's able. Of course, all staff and physicians wear appropriate PPE at all times. Currently, during deliveries and cesarean sections, medical staff wear N-95 masks covered by surgical masks, as well as protective headgear and eyewear.

Since March, we've had strict limits on visitors. Our no-visitor policy only allows an exception for pediatric patients (one parent or guardian), and laboring moms who can have only one support person for her entire stay in the hospital. That's a big change from before, when a mother could have up to three people present while giving birth, and an unlimited number of visitors afterward.

After birth, mother and baby room together -- which has always been the ideal arrangement -- rather than having babies stay in the nursery. Baths and other tests are done at the bedside except for the hearing test which must be done in the nursery. Additionally, the nursery is only open to medical staff, to further reduce any potential exposure.

We also work hard to discharge mothers as soon as possible and not have them stay in the hospital longer than necessary. That's usually 24 hours for a vaginal birth and 48 hours for a C-section.

Finally, although we haven't yet helped any



Everyone is given a mask when they arrive.

mothers with coronavirus, we're ready for them. We've converted three of our postpartum rooms into COVID-safe rooms, separated from the rest of the floor, and equipped with HEPA air filters. If any mothers arrive who are confirmed or suspected positive, they will be able to labor, deliver, and receive postpartum care all in one room, without putting other mothers and babies at risk.

We respect every woman's right to decide for herself where to give birth. But if you're wondering whether you should still plan on coming to Maui for the big day, I want to reassure you as an OBGYN that I still believe the hospital is the safest place to have your baby.

The most important thing is that you have all the information you need, so if you have any questions or concerns, don't hesitate to talk about them with your own doctor.

For more information about how Maui Health is keeping patients safe, visit their website at mauihealth.org/safe.

You can also submit L&D questions on the Maui Health website at mauihealth.org/contact.



After birth, mom and baby room together.



WE'RE HERE FOR YOU
SAFE CARE FOR YOUR GROWING 'OHANA

Safe care is at the center of everything we do. In this issue, read about our **enhanced OB protocols** and **how we are keeping moms and babies safe**.

For more information, visit mauihealth.org/safe

Maui Memorial Medical Center
Maui Memorial Outpatient Clinic
Kula Hospital and Clinic
Lāna'i Community Hospital



Lāna'i Community Hospital
MAUI HEALTH

mauihealth.org | **#HEROESWORKHERE**



All your real estate needs on the island and beyond.

Okamoto Realty has a long history of serving the residents of Lānaʻi.

Luxury properties as well as homes in town.

Visit our office, phone, text or email.

Linda Kay Okamoto R (B) 16268
Okamoto Realty LLC

338 Eighth St.
Lānaʻi City, HI 96763

808-565-7519 office
808-559-0200 cell



808-565-7519
www.okamotorealty.com

www.HomesonLanai.com

Lānaʻi Hardware & Lumber

We have the tools and supplies you need to spruce up your home and garden.

We also offer color-matching with Pittsburgh Paints, key-making services, bagged goods for gardening projects, and materials for plumbing and electrical work.

We also feature an array of birthday and greeting cards.

Come check us out!

OPEN:

Monday to Friday, 8:30 a.m. to 5:30 p.m.
Saturday, 8:30 a.m. to 5 p.m.

CLOSED for LUNCH:

12:30 p.m. to 1:30 p.m.

New barge delivery schedule will affect our hours of operation.

Please call for most current information, **565-9394**.



Centrally located at 1110 Lānaʻi Avenue, next to the service station.

565-9394

Share your family's photographic treasures with

LĀNAʻI TODAY

We'd love to see your family's photos of life on Lānaʻi, or famous/notable local people, from 20 years ago



or more. Email a .jpg file to ncabiles@lanaitoday.com, in high-resolution (1 MB min), with caption describing who's in the photo, location, date, and historical significance.

Mike Carroll GALLERY

Custom
Lānaʻi
Puzzles
by Mike



Now in the
Gallery...
stop in
for more
gift ideas!

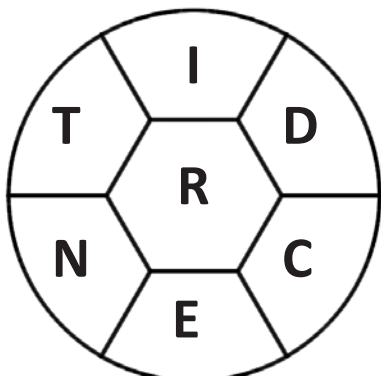
10%
Kamaʻaina
Discount
Gallery-
wide



Spellbound (adapted from *The New York Times' Spelling Bee*) - by Nelinia Cabiles

Using the letters in the respective circles below, how many words of 5 or more letters can you spell? Center letter must be used at least once. Letters may be reused. A word that uses all 7 letters is 3 points; any other entry 1 point. Not allowed: proper names, hyphenates, compound words.

Rating: 15 = GOOD; 25 = EXCELLENT; 35 = GENIUS



Dole Park at 7th Street • 808-565-7122
Monday-Friday 10AM - 3PM

www.MikeCarrollGallery.com

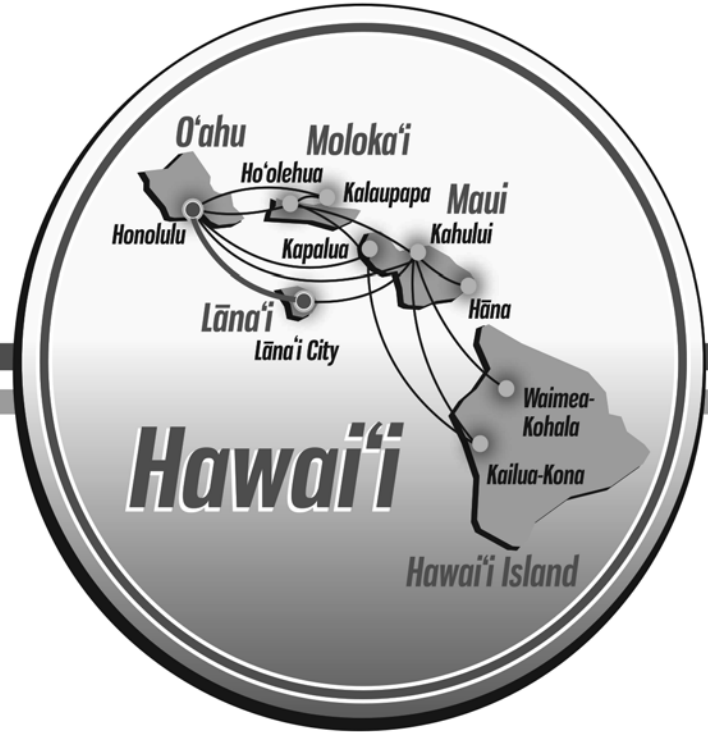
Mike Carroll
GALLERY
Lānaʻi Fine Art, LLC

Aloha **MOKULELE** P A S S E N G E R S

More Options for Lānaʻi

Two Daily Flights between Lānaʻi and Honolulu

Two Daily Flights between Lānaʻi and Kahului



**Never a bag fee for flights leaving
LĀNAʻI!**

Fly Smaller • Fly Smarter • Fly Safer

In the age of Covid, choose to travel on smaller aircraft, with less personal contact, and the ability to bypass crowded terminals and TSA lines. Truly, it is more important than ever to fly smaller, fly smarter, fly safer!

MokuleleAirlines.com

1-866-260-7070



A DINING EXPERIENCE Tailored for You

Whether you're planning to dine in or an evening in, you can enjoy a delectable meal from Lānaʻi City Bar & Grille. We now offer online ordering, which makes it even easier for you to schedule pickup and delivery.

Tuesday - Saturday, 5PM - 9PM

Pickup • Delivery • Dine-In

563-0936 | LANACITYBARANDGRILLE.COM



**Weekly Specials
TACO TUESDAY AND
TRAVELER THURSDAY**



**SOCIAL DISTANCING
GUIDELINES WILL
CONTINUE TO APPLY**

Lanai Chamber of Commerce: Position Opening - Administrative Assistant
Roles and Responsibilities

Compensation: \$18.00 per hour to be invoiced on a monthly basis.
Services: Provide administrative support to the Board of Directors.

Roles and responsibilities include, not limited to the following:

- Attend all Chamber board and committee meetings
- Take accurate minutes of meetings
- Answer and direct phone calls, take messages as appropriate
- Reply to email, telephone or face to face enquiries as needed
- Organize and schedule meetings and appointments for Chamber
- Organize travel arrangements for Board Members
- Maintain board, vendor, and membership lists
- Produce and distribute correspondence memos, letters, faxes and forms
- Assist in the preparation of regularly scheduled reports, invoices, presentations
- Develop and maintain a filing system – hard copy and electronic formats
- Order office supplies and equipment as needed
- Assist in maintaining and updating Chamber website and online publishing
- Check the post office; receive, sort and distribute the mail
- Carry out administrative duties such as filing, typing, copying, binding, scanning etc.
- Handle all Chamber business in a professional and confidential manner
- Work with the LCOC Bookkeeper to provide documentation for invoices and payments
- Carry out any other duties as assigned by the Board

Qualifications and Education Requirements:

- Proven admin or assistant experience
- Knowledge of office management systems and procedures
- Excellent time management skills and ability to multi-task and prioritize work
- Attention to detail and problem solving skills
- Excellent written and verbal communication skills
- Strong organizational and planning skills
- Proficient in MS Office
- High school diploma or equivalent; college degree preferred

For more information,
please email:
info@lanaichamber.org
or call Cindy Figuerres,
LCoC director, at
(808) 649-9088.
Check out the LCoC's
new website!
www.lanaichamber.org

SENSEI

Join Sensei Retreats Lānaʻi and be part of a collaborative and hard working team dedicated to supporting guests in their journey towards wellbeing.

We're currently hiring for a variety of roles including:

- Hair Stylist
- Nail Technician
- Fitness Instructor
- Massage Therapist
- Yoga and Meditation Instructor

We're looking for passionate candidates with proven knowledge and skills to execute an enriching wellness experience.

Apply at www.sensei.com/careers

Direct inquiries contact: Scott Pisani at scott@sensei.com



Has the Covid-19 virus economically impacted your non-profit organization? If so, we may be able to help.

The Manele Koele Charitable Fund supports Lānaʻi community organizations in the areas of **Education, Health Care, Senior Services and the Arts**. Our fall funding cycle is now open for requests in these categories.

Learn more at www.manelekoale.org. There you will be directed to complete an online request and submit via email. All requests must be submitted utilizing this template. Our board members are on hand to see if we can help and meet with every applicant to discuss the needs of their organization.

Deadline for completed requests is no later than midnight August 14, 2020.

Funding is available in September 2020.

We look forward to hearing from you and fostering the success of your organization during these challenging times.

Now registered with Smile at Amazon.com to receive donations from purchases.

Making a difference to Lānaʻi community organizations since 2015

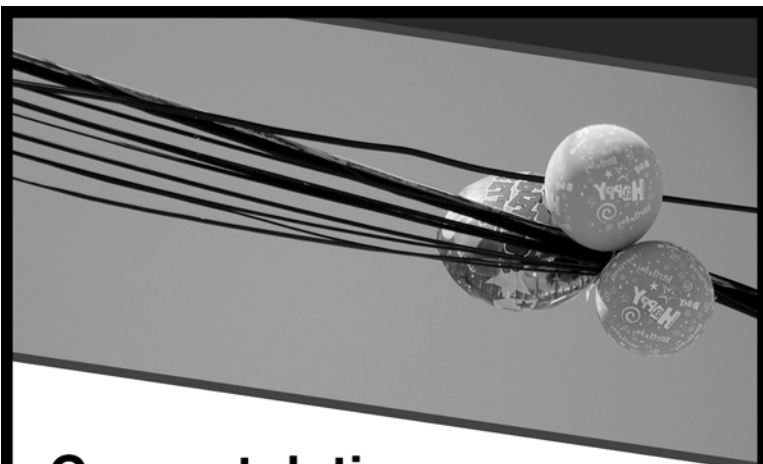
WELCOME BACK TO VIEWS



Join us as we debut new dishes: Lū' Au Pork and Spicy Crispy Chicken Sandwiches, Salmon Wraps, Beet Poke and a selection of new beverage offerings.

Lunch 11:00 am – 3:00 pm

Call Manele Golf Pro Shop for more information
(808) 565-2222



Congratulations, Graduates! Celebrate safely...

Hold on to your balloons and keep everyone's day bright! Remember:

- Metallic balloons can cause outages when they get caught in power lines.
- Be sure to attach a small weight to the end of the ribbon to prevent it from flying away.
- See a balloon caught in a power line? Call us at 871-7777.

Visit us: www.hawaiianelectric.com

Congratulations!




Healing Body Work with Justin ... MAT#15032

- Swedish
- Lomi
- Deep Tissue
- Sports
- Reflexology
- Shiatsu
- Cranial
- Zero Balancing Polarity
- MASSAGE treatments



... customize and create your very own restorative healing body session@Mimisplacelanai
Call or text (808) 280-1730

Keo Konstruction, LLC



Locally owned and operated.

Rob Sanches
General Engineering
Contractor
AC-25860

559-5365

HALE KUPUNA 'O LANAI
1144 Ilima Avenue, Lanai City, Hawaii



HALE MAHAOLU
WHERE ALOHA LIVES

Call office for more information
565-6615



MINIMUM REQUIREMENTS
AT TIME OF APPLICATION:
1. MUST BE AT LEAST 62 YEARS OLD.
2. RD INCOME LIMITS:
ONE PERSON - \$34,900 MAXIMUM
TWO PERSONS - \$39,050

MUST BE CAPABLE OF
ACHIEVING AN
INDEPENDENT LIVING
STATUS.

Anny Heid
owner/designer
Anny Heid Florals LLC

Specializing in Custom party florals and weddings

www.anny@annyheidflowers.com
Instagram: annyheidflowersllc 808-269-0496

Like us on Facebook and watch for us on Facebook Live!

Now Open:
10 a.m. - 5 p.m. Mon - Sat.
Sun. - 10 a.m. - 2 p.m.
808-565-9130

10% Discount for Lana'i Residents

Mia, holding a sign that is the way of life at the Local Gentry boutique: "Aloha is spoken here." Come discover one-of-a-kind décor for your home that conveys your own welcome and aloha. The Local Gentry's doors are open, with social distancing measures in place. Facemasks required and only ten people at a time, until further notice.

Lana'i
Federal Credit Union

Do you know how low your auto loan interest rate can go? Refinance your current auto loan or purchase a new or used vehicle at an affordable rate!

***Rates as low as 2.00% APR**
Approval based on loan qualification terms and requirements. Restrictions may apply

Hours:
Monday to Friday
8:30 a.m. to 4:30 p.m.
816 Ilima Avenue
565-6522



We're online 24/7 on the web at:
www.lanaifcu.org

Visit our helpful website soon!

Holiday Closures
Monday,
September 7th
Labor Day




Ahava Lāna'i means "Love Lāna'i" in Hebrew

Now OPEN for
HAIR & NAILS

(Facials Lashes Brows coming soon)

Thank you, Lāna'i, for overwhelming response of love and loyalty

Text or book online from our IG page
808-563-0285

SUPPORT LOCAL SMALL BUSINESS
Take care and stay healthy, *Kathy*



Don't feel like cooking? Try our delicious family meal PLATTERS: We offer Korean Chicken, Chicken Katsu, Lava Hot Wings, Korean Katsu and Lumpia. Platters come in small, medium or large.

LUNCH
Monday - Saturday
10 a.m to 3 p.m.

DINNER
Monday - Friday
5 to 8 p.m.
Closed on Sunday
Take Out 565-6622

Open 10 a.m. to 8 p.m. Tues. & Wed.

We are open for business! But only offering take-out, so please call ahead.

We accept
VISA, MC, & DISCOVER
Located on Dole Square in Lana'i City, corner of 8th and Ilima Ave.

Bart D. Baldwin RS #75316 - 808-649-0644

Achieving Your Vision
Help-U-Sell Honolulu Properties




L to R: Agape, Bart, Adriel and Sagi Baldwin

Home sellers love working with long-time Lāna'i resident Bart Baldwin because he is a discount agent with full services, who's saved sellers nearly \$100,000 since 2014. Both buyers and sellers benefit from Bart's analytical approach to understanding the Lāna'i market.

110 Kapihaa Pl. This is the perfect time to purchase and build your island dream home. \$1,095,000.
See this property on the web! <http://huslanai.com/>



Have a daily newspaper delivered right to your front door 7 Days A Week!
Let Chris deliver USA Today, The Maui News, & Star Advertiser!

ALL the News
Home Delivery Service
649-9656



Employment Opportunity
Make \$30 for two hours in the morning!



PELE'S
Other Garden

Deli & Bistro

Open for dine-in service with limited seating. Stay safe!

NOW 16 beers on tap!

Adjusted Hours:
MONDAY - FRIDAY
LUNCH: 11 A.M. - 2 P.M.
DINNER: 4:30 P.M. - 8:00 P.M.
Reservations recommended

**CORNER OF 8TH & HOUSTON STREETS
LANAI CITY 808-565-9628**

LICENSED PSYCHOLOGIST AND MARRIAGE FAMILY THERAPIST
Hawaii (PSY1779) (MFT81)



SHARON R. LIDEN, PH.D.
"DR. SHARIE"

THERAPY FOR INDIVIDUALS, COUPLES AND FAMILIES. PRIVATE AND CONFIDENTIAL

INSURANCE ACCEPTED
(808) 649-0032

www.sharonliden.com
lanai@sharonliden.com

Aloha!

Lānaʻi, our island community, abounds with stories. If you have story you'd like to tell about your family or family member, a coming anniversary of an event, or a little-known piece of history of our island, please contact me, Nelinia Cabiles, ncabiles@lanaitoday.com, (808) 563-3127.

If you believe your story is interesting or noteworthy, chances are good that our readers will, too. Thank you for sharing your story.

Mimi's Place Salon and Spa



Experience a mini retreat for your lovely hula hands and feet... Celebrate the beauty of you ...

Nails Massage
Skin Hair

1328 Ilima Avenue
(808) 280-1730
@Mimisplacelanai

West Maui Sports & Fishing Supply



Offering Lanai Residents Spring/Summer specials on dive lights, spearguns, pole spears, Ulua poles. New arrivals Penn Fierce III, Conflict, Pursuit, Spinfisher VI reels!

Mahalo for your business!

808-661-6252 - westmauisports.com
visit our new location near Foodland and Nagasaki's - 843 Waīnee St., Suite F3

Lanai Residents Business Loans up to \$30,000

5% interest rates for Start-up, Expansions or Improvements


No Charges for Business Consulting Services

Thinking of starting your own business or need to revamp your business?

Dave Daly, BDC Director
Office: (808) 243-4318
Cell: (808) 280-4435
Fax: (808) 249-2991
Email: david.daly@meoinc.org





Island Sotheby's INTERNATIONAL REALTY



LIVE LANAI

Island Sotheby's International Realty right here on Lānaʻi, providing unparalleled knowledge, honesty and service...
From on-island representative Greg Sturm RS- 65206



954 Naha Street
Two bedroom, one bath. Completely remodeled and turn key. Corner lot in great location. Easy to show. Price reduced - Now \$470,000.00

Call me about home lots and condos at Koele & Manele Bay

808-563-0170 - gregsturm@gmail.com
<http://www.islandsothebysrealty.com/agents/gregory-l-sturm/>



"Let's not forget why we celebrate 4th of July, it is the day Will Smith saved us from the aliens."
—Unknown—

HAPPY 4TH JULY

INDEPENDENCE DAY

Coffee Works
Kona of Sixth & Ilima
808.565.6962
www.coffeeworkshawaii.com

Covid Business Hours
Monday- Saturday
7am-2pm

Any landmarks in your family ?

It would be fun to have Birthday announcements and photos! Share your information with Lānaʻi Today; we'll do the rest.

Call Nelinia at 563-3127 or email at: ncabiles@lanaitoday.com

Questions Answered & Help with Applications for Social Security and SSI Disability Benefits



We visit Lanai monthly, call us for dates, times and location!

Diane C. Haar
Attorney-at-Law
Hawaii Disability
Legal Service



For more information, call 808-536-8074

Resource Caregivers are needed on Lanai to keep keiki and teens in foster care connected to family and to our community!

FOSTER CARE: It's our kuleana!



Partners in Development
Hui Ho'omalū
Contact: Mary Leyva
(808) 268-5122 or visit
www.pidf.org

SUPPORT SERVICES INCLUDE: room/ board reimbursement, medical/dental coverage for each child. In addition, an array of other services is available including resource family training, support groups, & on-going case work support.

Funding for Hui Ho'omalū is provided by the State of Hawaii Department of Human Services.



Leaks Can Run But They Can't Hide
Call Lanai Water Company at 808-565-3664 to set up your Eye On Water Account to monitor for leaks at your home.

Discover great tips for cutting your water bill, contact information and more at:
lanaiwatercompany.com

The Pet Doctor

Providing regular veterinary services for Lana'i

We're back!
First and third
Wednesdays of
the month.
Catching
up with
procedures . . .

Schedule an appointment with Dr. Eric Ako, who will be offering the following services at affordable prices:

- Checkups
- Vaccinations
- Blood tests
- Spay-neuter surgery
- Medications for heartworm and flea prevention
- Toe nail trim

Look for the mobile pet clinic van in the Dole Admin parking lot



Lāna`i Cancer Fund - Help when you need it

Folks afflicted with cancer may apply to Lāna`i Cancer Fund for help. Simply pick up an application from Lāna`i Kina`ole, Inc. at 617 Ilima Avenue; lanai.kinaole@gmail.com, (808) 565-8001. You must be a Lāna`i resident for a minimum of six months and your doctor has to sign it, confirming your cancer diagnosis. LCF will give you a gift of \$500 to use in any way you wish. You can also be reimbursed for up to \$1,000 for medical expenses not covered by your insurance. "We care and want to help you." Donations can be mailed to Lāna`i Kina`ole, Inc., P.O. Box is 630805, Lanai, HI 96763. Please make your check payable to the Lāna`i Cancer Fund.

LĀNA'I CULTURE & HERITAGE CENTER

E Ho`ohanohano `ana i ka wā mamua, a e Ho`olako `ana i ka mua aku!
(Honoring the Past, and Enriching the Future!)

Monday - Friday, 8:30 a.m. - 3:30 p.m.

(808) 565-7177 • info@LanaiCHC.org
• www.LanaiCHC.org

P.O. Box 631500 • Lāna`i City, Hawai`i 96763

A Non-Profit Charitable, Museum, Research and Educational Organization

LANAI YOUTH CENTER

Our Programs

Teen Night - Education - Health Skills - Character Building - Culturally Diverse - Alternative Activities - Ages 8 - 17
Free membership! - days of fun-filled activities

For more information, call 565-7675 or visit our website: <http://lanaiyouthcenter.org/>

Framing Service at school art gallery open!

We MAT, MOUNT & FRAME!

Free estimate: 565-7900 x276
or: lisa.on.lanai@gmail.com



LANAI UNION CHURCH

No matter who you are, or where you are on life's journey, you're welcome here.

A congregation of the United Church of Christ
751 Fraser Ave. 808-565-6902
Join us for worship Sundays at 10:30 a.m.
Or on Facebook Live until it is safe to gather again.

Ka Lokahi i ka Mana'o'i'o a me ke Aloha o Iesu Kristo Church

"The Church at Koele"
Sunday Service
11:00 a.m.

Service in Hawaiian & English

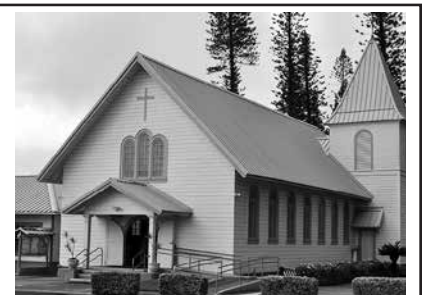
Office Hours 8 a.m. to 2 p.m.
Mon. to Fri. excludes holidays
Office: 565-9409
Rev. J. Keola Freitas



Sacred Hearts of Jesus and Mary Catholic Church

Masses on
Saturday - 6 p.m.
Sunday 7 a.m.
and 10 a.m.
Fr. Cipriano "Jo-Jo"
Alnas

Rectory: 565-6837



All Welcome - Located on Fraser Avenue in the middle of Lanai City

Lanai Baptist Church

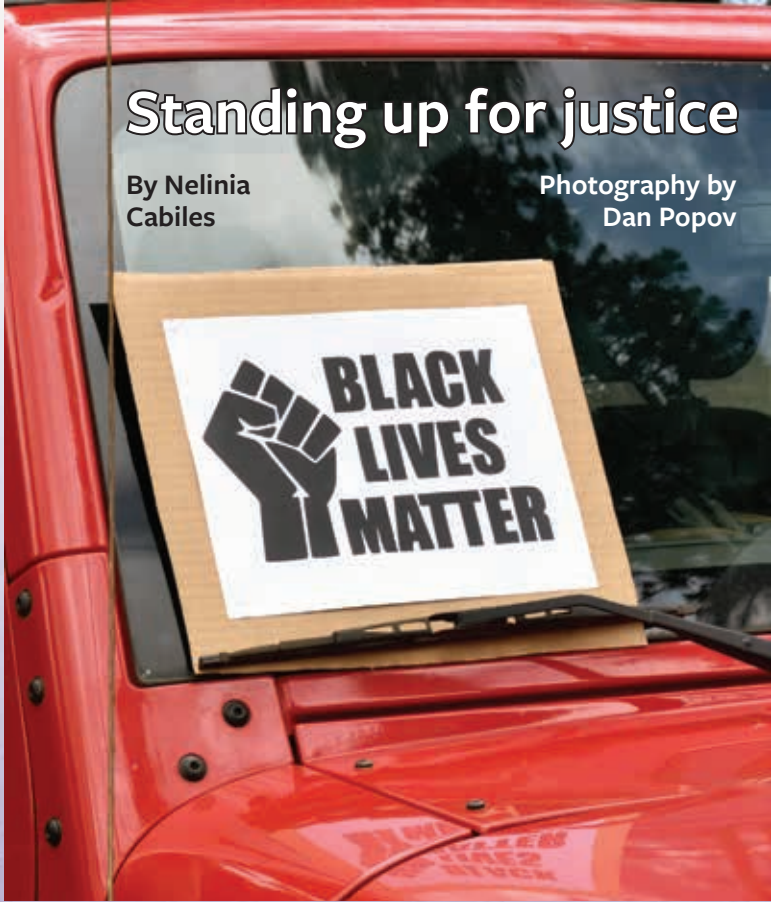
Join us Sundays at 10:30 a.m. for worship and then stay for our "aloha time" where we have fellowship and food.

For information, go to: lanaiabaptist.org. For updates and upcoming events, follow us at [Facebook.com/lanaiabaptist](https://www.facebook.com/lanaiabaptist)
Located on Sixth Street **Pastor Tim Belcher**



Alcoholics Anonymous & Narcotics Anonymous
Meetings at Lāna`i Union Church (upstairs), Fraser at 8th Street
6 p.m.-7 p.m.: Tuesday, Narcotics Anonymous;
6 p.m.-7 p.m.: Wednesday, Alcoholics Anonymous
For more information, call Rita (760) 419-0785

THE LAST WORD



Standing up for justice

By Nelinia Cabiles

Photography by Dan Popov

June 13, 2020 – They came wearing black, the color of mourning. Their grief was fresh, still raw, as they mourned a black man they had never met, but whose name was seared into memory, as if he were their own brother or neighbor, uncle or co-worker, friend.

They trickled into Dole Park, wearing facemasks, holding signs that spoke for them, gave voice to their outrage and pain. It was a stark scene that was taking place around the country, around the world. Tens of thousands of protestors marching against police brutality and violence, demanding justice, demanding change.

They came to mourn George Floyd. They came to protest his senseless death. They came to protest our nation’s systemic racism and racial injustice.

George Floyd. It is a name that is as easy to remember as much as his death is impossible to forget: George Floyd, pinned to the ground, his neck bearing the weight of a white police officer, who kept his knee on Floyd’s neck for eight minutes and 15 seconds, and did not remove it even after Floyd lost consciousness, and bore on it for another full minute and 20 seconds more, according to news reports, even after Minneapolis paramedics arrived on the scene.

“Only something that continues to hurt stays in the memory,” Nietzsche observes in “On the Genealogy of Morality”.

May we continue to hurt for George Floyd and Ahmaud Arbery and Breonna Taylor and Trayvon Martin and Michael Brown, Jr. and Eric Garner and Tamir Rice and John Crawford and Sean Bell and other lives taken by violence. May we never forget that their lives matter.

