

# LĀNA'I TODAY

MAY 2021

## The spiritual journey



See page 4

Meet Henry Costales, new permanent deacon of Sacred Hearts of Jesus and Mary church on Lāna'i. Costales was ordained as a permanent deacon at an ordination Mass January 8, 2021, at the Co-Cathedral of St. Theresa in Honolulu, along with twelve others who make up the diocese's ninth permanent deacon class. Photograph by Ron Gingerich

## The summer pageant

**M**y grandma arrayed on her bed silk blouses with the sheer butterfly sleeves, scrolls of beads handstitched across the bodices, with matching full-length skirts and alampays. Every summer, my older sister and cousins would fuss over which gown to choose – *the maroon?* *The creamy one?* – and once they had made their selections, would slip into the blouse, each girl pressing between her hands the tops of the butterfly sleeves to keep it stiff and standing, sweep up her hair with small combs of mother-of-pearl, drape the long skirt over her rubber slippahs, pose shoulder to shoulder on the lawn of my grandma’s house, and smile for the camera. There were six of them, lovely teenage maidens, dalagas in Visayan. My grandma would snap away with her Instamatic camera. She was almost never without it. Taking photos was her way of recording life.

I watched the pageantry below me, in the crook of two branches in my favorite guava tree, catching the solemnity of wearing gowns my grandma loved, as I munched on hard, green guavas. I was seven or eight, cool to the fancies of Filipina maidens playing dress-up. I seemed not to be cut from that silk cloth. I was a rough-and-tumble girl, overly exuberant. I had scuffed knees and preferred the company of trees and the stories I found in books. Anything that was exquisite I would likely have smudged or accidentally ruined with my clumsy paws, crescents of dirt ever under my fingernails, so I would steer clear of all delicate things. The idea of wearing ornate dress embarrassed me, too. I admired that my cousins and my sister could be so comfortable in such finery, something I associated with the Filipino culture. Before long, I would wish I were at home, reading a book.

I did not so much read books, as I devoured them. I could lose entire days. I started to notice, though, at around eight, that I did not resemble any of the characters I met in the books I read. Caddie Woodlawn, Pippi Longstocking, Meg Murry, Beezus Quimby. I am brown, my parents were laborers; we made the things we needed: school clothes; fishing nets; kitchen cupboards. Though I was happy enough to go on Caddie’s or Meg’s adventures, their story was not my story, their food not my food. Where was the pinacbet, the pinaksiw ang isda, the cascaron and ensaymada? Where was the perfume of pineapples, the blaring eight o’clock whistle, the mulch paper that planters laid in the fields? The dearth of stories of people like me, brown, with roots in the Filipino and pineapple plantation culture, is why I think I became a writer. What happens to a group of people, to a culture, or a language, when it is not represented, in books or movies or songs, is that, like memory, it fades away with time. Who will remember us? Who will know our stories?

The memory of those summer dress-up days floated to me from some forgotten corner of my mind when I was asked to take photos of the new officers of the LFCC (see page 10) last week. The members came to the Filipino Club House, wearing their barongs and glittering kimonas, their Filipino identity so strong, each a torch bearer for Filipino values and traditions – as it should be for that is how a culture stays vital and relevant – that I felt swept up in the feeling. Seeing them in their native dress through my phone’s camera, I was no longer embarrassed by the embroidery and beading, but proud of such workmanship, and struck with wonder that I had become like my grandma, a chronicler of life, she with her camera, I with my pen.

By the time I came of age, we stopped the summer dress-up. My grandma’s long gowns speak of a glamorous time when people of even modest means had their portraits taken at a photography studio. My grandma gazes out in one such portrait, circa late 1920s, a stunning beauty, her hair cropped and curled in the style of the time. The studio is in Kaua’i, where she was born and where she and my grandfather, newly married, started their lives. She wears a Western-style dress. The sleeves are blunt, inconspicuous; they were not made to flutter or soar. My grandma lived to eighty-seven and not once did I think to ask her why she chose this plain dress and not a Filipina gown for her portrait sitting. Nor have I ever asked her what happened to those gowns, carefully stored in her bedroom, released as butterflies one day a year, or how or why she came to own them. I wish I had, for now she is gone, and there is no one to ask who knows this story.



Nelinia Cabiles



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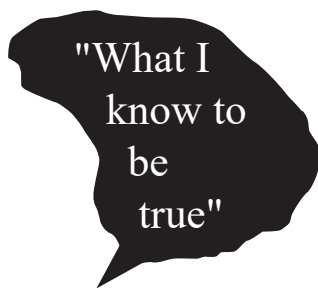
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## The benefits of getting the COVID-19 vaccination

Contributed by the Lānaʻi Emergency Preparedness Group

**S**till wondering about whether to get the COVID-19 vaccine? Here are some benefits for your consideration. **Long-term health.** As we've seen, one of the debilitating effects of COVID-19 is the possibility of suffering from "long COVID." This is a range of symptoms that can last for weeks or months after being infected with COVID-19. Researchers have found that these individuals tend to be younger and, sometimes, exhibited only mild symptoms, initially. These long-term effects can affect your ability to work, care for your family, and enjoy life.

**Travel opportunities.** The arrival of the vaccine passport, which allows individuals who were fully vaccinated in Hawaiʻi to travel interisland without having to test or quarantine, is another good reason to get vaccinated. No need to pay for expensive pre-travel COVID-19 testing; no need to quarantine.

**Social benefits.** The Centers for Disease Control is easing its recommendations regarding outdoor mask usage and gatherings. While the State of Hawaiʻi and County of Maui still haven't adopted these recommendations, getting vaccinated now will prepare you for any rule changes that exempt fully-vaccinated individuals.

**Societal benefits.** Every tool is needed to end this global pandemic, including the ability to achieve community immunity. The greater the number of people who are vaccinated, the sooner we can see an end to the upheaval COVID-19 has caused throughout the world.

Both Pfizer-BioNTech and Moderna will likely require a third booster shot and, as with the flu shot, the COVID-19 vaccine is likely to become an annual experience to ensure that individuals are protected against virus variants. As more information is gathered by the medical community, we'll know more about what the future with COVID-19 will look like.

## Unrestricted inter-county travel resumes

**A**t an April 21, 2021 news briefing, Governor David Ige announced that people who have been fully vaccinated in Hawaiʻi can resume inter-county travel without COVID-19 testing and quarantine, starting May 11. The exception is for people who have received vaccines, two weeks after their last recommended dose.

"We made the decision to start with an inter-county travel program for those vaccinated in the State of Hawaiʻi, because we are able to verify the information. This phased approach will allow us to assess the impacts of the program to our pre-departure document check program and screening procedures. Most importantly, we'll be able to assess any impact to our virus transmission rates and healthcare facilities. As always, our number one priority is the health and safety of Hawaiʻi's people," said Gov. Ige.

Work is underway to develop a validation process for travelers who received vaccinations outside of Hawaiʻi. Once this process is in operation, the state plans to expand the vaccine exception to include travelers from the continental U.S. and Alaska. "We continue to work with several companies, and I believe solutions that provide the same assurance of integrity for domestic and international travel are forthcoming," Gov. Ige said.

Until then, domestic trans-Pacific travelers can avoid mandatory travel quarantine by following the Safe Travels Hawaiʻi pre-test program requirements. "The sooner we move to herd immunity, the sooner we can get to a new accepted norm and sunset the Safe Travels Hawaiʻi program altogether," Gov. Ige said.

### Hawaiʻi's Progress in the Pandemic Fight

At the aforementioned news briefing, Gov. Ige pointed to Hawaiʻi's success in fighting COVID-19:

- The vaccination program, along with safe practices, continues to generate the best results in the nation.
- During April 11-17, 2021, Hawaiʻi had the lowest death and infection rates in the country.
- Hawaiʻi has had the best health outcomes in the U.S. since March 7, 2020.

Gov. Ige applauded Lt. Gov. Josh Green, neighbor island mayors, Health Director Dr. Libby Char, and HI-EMA Director Kenneth Hara and their teams for their roles in keeping infection rates and the death counts low, as well as their involvement in the development of the inter-island exception for fully vaccinated people. "Together, our number one priority remains protecting the health of Hawaiʻi's people," Gov. Ige said.

## Disconnection moratorium ends May 31

**I**n a press release May 4, 2021, Hawaiian Electric announced that the moratorium on disconnections for nonpayment ends May 31. Hawaiian Electric customers with a past due balance are urged to set up a payment plan that can stretch installments over many months to avoid collection notices.

While the moratorium's end will not trigger immediate disconnections, customers who have set up payment arrangement are not subject to Hawaiian Electric's disconnection process and late fees are waived while on a payment plan.

Go to [hawaiianelectric.com/paymentarrangement](http://hawaiianelectric.com/paymentarrangement) to see plan options and submit a request. Other highlights in the release:

Residential customers can take advantage of a new 18-month payment plan option

Starting in July, residential and smaller commercial customers behind on payments who have not contacted Hawaiian Electric to set up payment arrangement may see their past due balance rolled into an automatic 12-month payment plan in order to avoid disconnection

Customers experiencing hardship related to the COVID-19 pandemic are encouraged to seek government and nonprofit agency assistance. Hawaiian Electric does not administer these programs, but it works with many of these agencies. For a listing of resources, visit [hawaiianelectric.com/COVID19](http://hawaiianelectric.com/COVID19).

## Get ready for hurricane season

Contributed by the Lānaʻi Emergency Preparedness Group

**A**re you ready for the unexpected? If you don't already have a hurricane season kit and a household plan, now's the time to start assembling your supplies and talking with others in your home. Check the Maui Emergency Management Agency at <https://www.mauicounty.gov/70/Emergency-Management-Agency> for tips on getting ready for a storm, as well as to sign up for weather and emergency alerts. The Hawaiʻi Emergency Management Agency also offers information on preparedness, including how to store water, at <https://dod.hawaii.gov/hiema/public-resources/preparedness-information/>. Be sure to click on the "Get Ready" menu at the top of the webpage for more information.

If you do have an emergency kit, be sure to review your supplies, checking that the items are in good working condition; replacing batteries; and making sure that your supplies fit your present needs – if you recently had a baby or acquired a pet, for example. Inspect expiration dates on food and drink supplies, replacing as needed.



Hurricane Emergency Kit

**ʻŌlelo Noʻeau - Huli ke alo i ka paia.** *Turn the face to the wall.* There is nothing to fear. To go to sleep with one's face to the wall is an indication of confidence in one's safety. First used by Hiʻiaka in a chant when she saw two shark men flee at the sight of her, though she intended no harm (Pukui 122).

## The spiritual journey

By Nelinia Cabiles

In 2016, Henry Costales, with full support from his wife, Divina, went on a journey. The details were not clear. Only the journey's duration and scope, and Costales' certitude that he make the journey, called to it for his love of God, were known to him. These fixed points in the journey, acting like lode stars in the night sky to illuminate the path ahead, as well as Costales' deepening faith and spiritual growth, turned out to be detail enough, emitting as much light as he needed to reach his destination.



Henry Costales

On January 9, 2021, after five years of formal course work, prayer and scriptural study, called Formation, of reflection and discernment, Henry Costales became ordained as a permanent deacon in the Catholic Church at an ordination Mass at the Co-Cathedral of St. Theresa in Honolulu. Costales and twelve others in his cohort comprise the diocese's ninth permanent deacon class.

It was rigorous, says Costales of the diaconate formation program run by Chaminade University in Honolulu: two classes per semester; studies in scriptures, theology, weekend-long lectures and instruction every week at Saint Stephen Diocesan Center, formerly a seminary, in Kāneʻohe. "We'd start with the Old Testament, sacraments, holistic things that would prepare us to be better people and serve our church. Then, we'd come home and do the assignments," says Costales. "It was like a fire hose being shot at us. We would swallow what we could. But there were times when I thought, *I don't know if I can do this.*" But he did, "with the love and support of my wife [who accompanied him to Honolulu every weekend], and the prayers of my community," Costales says, a father of four who works for Lānaʻi's Highways Division.

Deacons aid priests in their parish by visiting the sick, providing spiritual guidance, performing baptisms, witnessing marriages, and presiding over funerals and burials outside of Mass. "The main role of deacons is to be a servant of the church, a servant for God and the community," says Costales, a deacon at the parish of the Sacred Hearts of Jesus and Mary on Lānaʻi.

The diaconate program grounded Costales in the history of the Catholic Church. "It resonated with me – how the church started; its vastness around the world, how the Catholic faith [gave rise] to colleges and universities. The roots are deep," he says.

As with any lengthy undertaking, Costales says his journey transformed him. "My kids, and others who know me, say I've changed for the better. I'm more patient, a better listener, more understanding of why people are the way they are. Not make snap judgments, but just listen and ponder what may be going on. Maybe silence is best. Let the parishioner speak and just listen. Sometimes, they can hear themselves as they're speaking and find the answers."

Costales says he understands that following the teachings of Christ is not easy. It's a discipline. But if one is truly seeking answers, keep knocking, he says. "Seek God; you may not find all the answers, but by continually knocking and asking, you will receive. God didn't turn away from you. We turned away from God. So you need to turn back to God and come to Him."

People might assume that because Costales is always at church, he doesn't have struggles. "Life is struggle. How do we deal with our struggles? To me, it's to turn to God," he says. "Come to church and sit in silence and speak to Him from your heart."

Costales says he works to portray the love of Christ to people: "God is love. If you don't have love, you don't have anything. You cannot do much. It's the love of Christ that gives me the strength to keep going. People need love. That's the whole thing. [We can be] tough on the exterior, but we all need someone to listen to us, to show affection and compassion."

What deeply moved Costales during his ecclesiastical training, and is central to his work as a deacon, is hospice ministry. "Being with the dying gave me compassion," he says. "I feel empathy for family members and for the person who is living in their last days. How they cope, how they come to terms with that, have helped me see life through their eyes. The big part of dying is finding peace, knowing they're going to go soon. Some people seek forgiveness and understanding. They're stripped of everything, stripped of their motherhood and fatherhood, they feel they can't contribute anymore. How do we, the living, give them the dignity to die? To journey with someone who is dying – there's a lot of healing in that journey, for both the dying *and* the living." And that's a truth that Costales realized in hospice and prison ministry: "In ministering to the dying and those in prison, you get ministered, too."

It seems that becoming a deacon wasn't the terminus in Costales' spiritual walk with Jesus, but the beginning of his life's work and purpose.

## New junior tennis program to launch in May



Andres Durandegui with Lānaʻi's keiki ages 7-9

If you are a Lānaʻi keiki curious about playing tennis, you now have a chance to develop your skills and learn about the sport. The best news is: the one-hour lessons are free!

A new junior tennis program for Lānaʻi's keiki ages 7-14 will officially launch May 15 through June 5 (Saturdays) at the Four Seasons Lānaʻi Tennis Gardens.

In addition to free lessons, the junior tennis program, which had a pre-launch in mid-April, will also provide rackets, tennis balls, and free transportation to and from the Four Seasons Lānaʻi Tennis Gardens. (Details below.)

Andres Durandegui, tennis instructor, Four Seasons Resorts Lānaʻi, who played professionally in his teens, and has been teaching the game of tennis for twenty-nine years, is excited about the program, encouraged by the enthusiastic response and turnout of the pre-launch in April. "Classes were filled within two days – both classes: 7-9 year-olds and 10-12 year olds. Eight kids per class," he says. They were rained out the first day, so the keiki worked on air swings, and on the second Saturday, worked on their forehand.

Durandegui loves teaching the game of tennis. "It's just what I love, what I know how to do," he says. "I've spent my entire life doing it. I can't imagine doing anything else," he says. "Tennis is a difficult sport. You need to put in the time to learn all the different components, the mechanics of the game, [such as] the stroke technique, how to hit the ball properly, develop good footwork. You need to have good conditioning, a good mental game; endurance."

What gives him joy in teaching is to see people improving, and enjoying the game. "Kids have a tendency to improve faster; they can tell they're improving. When they enjoy it, I enjoy it."

**Junior tennis program at Four Seasons' Lānaʻi Tennis Garden**

Open to Lānaʻi's keiki

1 p.m.-2 p.m.: ages 7-9 years / 2 p.m.-3 p.m.: ages 10-12 years

3 p.m.-4 p.m.: ages 12-14 years

Eight children per time slot, transportation provided for keiki from Dole Park, across from Maui Community College

**Pick-up times:** 12:30 p.m.; 1:30 p.m.; 2:30 p.m.

**Return times:** 2:30 p.m.; 3:30 p.m.; 4:30 p.m.

Liability waivers must be signed and returned prior to play; social distancing and masks are required. Masks may be removed during play. To make reservations, email Andres Durandegui, [Andres.durandegui@fourseasons.com](mailto:Andres.durandegui@fourseasons.com);

(775) 742-6052

## Krank Cycles donates bikes

The team at Krank Cycles Maui, in Makawao, donated forty to fifty bicycles, free of charge, to the Lānaʻi keiki and community, on Saturday, May 1, at Lānaʻi City Service on Lānaʻi Avenue.

Partnering with Trilogy, a commercial boat tour company, Krank Cycles also provided free bicycle tune-ups and repairs, and raffled off new helmets and five new children's bikes at Saturday's Lānaʻi Bike Mission event.

Krank Cycles Maui has been running these bike missions since March 2020, offering communities in Hāna and Keʻanae, Wailuku, and now Lānaʻi, free repairs and services. The mountain bike shop has donated more than two hundred bicycles and repaired more than three hundred bicycles, free of charge.

**I ke kua e 'ike 'ia ai na hoaloha a me na kānaka koa. It is in war that one learns who his friends are and who among them is brave. One learns who one's friends are when one faces trouble (Pukui 131)**

## What I know to be true

**Setsuko (Karen) Mendes**, retiree, age ninety-three, mother of five daughters, reflects on having good neighbors and friends, her greatest achievement, and why she admires Anderson Cooper.

**W**hat does happiness look like to you? Being healthy, that my children, my grandchildren and great grandchildren are all well and happy and doing great. And I think that's what we live for.

**What does misery look like to you?** When you're feeling sick, when you have no friends.

Friends, and your neighbors, especially, are very important. I depend a lot on my neighbors, especially my neighbor, Eileen. She's a comfort for me. We have this thing about my drapes. When I go to bed, I draw my drapes close, just one side. And in the morning, if my drapes aren't open, she wonders if something's wrong. She always checks on me. Misery is not being able to work in the yard. I like to pull out weeds and say "get out of there!" I spend one hour in my yard. [Pulling weeds] is my peace and my exercise.

**What is your favorite memory?** When I passed my test for the state job [at school]. I took the test three times. I passed the written test, but typing I didn't pass. I had a typewriter at home and I would practice. But when you take a test, you get nervous. They give you five minutes to type the whole thing, and ai, I couldn't pass it. When I got the card that I had passed, oh boy! Thank goodness! I was really happy. This was in 1969. It's a small thing, but I was so happy. It was a state job. It's wonderful when you can retire from the state.

**What is your secret to living a good meaningful life?** Eat healthy, no liquor. You can drink, but not to get drunk. Being healthy is most important. And, of course, you need good friends.

**What trait do you admire most in a friend?** Sincerity; willing to drop everything and come and help you. I am thankful to have two friends who do that for me.

**What is your talent?** I don't have a talent. But I think I raised good kids. I'm really proud of my girls. They work hard, too. My greatest achievement would be my girls.

**What are you looking forward to?** I want to stay healthy. I would like to fend for myself, not to depend on my girls. Thank goodness I can drive. Thank goodness it's Lāna'i. Not too many cars on the street, everything is near. And it's quiet.

**For which characteristic are you known?** Being quiet. My husband was a talkative person. I just stay quiet. I don't get into trouble. I hate to say it, but I'm not inquisitive. I don't go around asking, what's happening? What I know, I know. What I don't know, I don't have to know, it doesn't matter to me. To me, that's a good trait.

**What aren't you afraid of?** I'm not afraid of being alone. If I'm afraid, I know where I can go - to my daughters. And I have a choice of daughters, too.

**Who do you consider your hero, and why?** Anderson Cooper. Of course, he's handsome. He's a real good speaker. You can understand him. He doesn't act high-faluting. He doesn't flaunt that he's a rich person, that his mother is Gloria Vanderbilt. I admire him.

**What advice would you give to your nine-year-old self?** I would say, study hard. Studying hard leads to a good job, a good living. When I was growing up, we lived in Kaua'ula Camp, in the mountains, near



Setsuko (Karen) Mendes

Lahainaluna School. The truck driver would pick up [students] and the laborers early in the morning. We would ride the truck to go to Camp Third school. My friend and I used to walk two hours two Saturdays (a month) to go to Japanese school. Walking was nothing. We had to walk. No mo' car. I couldn't say that I wanted a better life [as a fourth grader], 'cause that's all I knew. We had nothing, naturally.

My father had died, and my mom was really struggling. My brother wouldn't quit school, because he was really smart. My sister [Kay] below him, she was only in the seventh grade, but she had to quit school to work in the fields, so my brother could stay in school. No child labor law in those days. She had a really hard life. I didn't realize that growing up. As they grew older. . . if my sister needed anything, my brother would fly down to her house to help her, because he was indebted to her. She went to work, so he could finish school.

**Alec Ray Pascua** (*Ray Ray to his family*); a third grader, age nine, reflects on telling the truth, traits he admires in a person, and why Maximus Medeiros, his cousin, is his hero.

**W**hat does happiness look like to you? Spending time with my family, having dinner, playing Uno™ and Connect Four™ with my sister, Alekah Rayne. **What does misery look like to you?** Not being able to see my cousins and friends.

And doing something I would be regretting.

**Such as?** Jumping off a dresser, something I've done hundreds of times, but this time, I'm wearing socks, and I slip and I really hurt myself. **What trait do you admire in a friend?** Loyalty, honesty.

**What does honesty mean?** It means that if I accidentally break something, like one of the paintings in our house, and my parents ask, 'who broke this painting?' I would say, 'I accidentally broke it. And I also broke a glass plate.'

**What is your favorite book?** *Aquaman: The Junior Novel* (by Jim McCann). It isn't an easy book. It has twenty-five chapters. I was tired of reading easy books.

**Who do you admire and why?** I admire Sadie Mockchew because she is funny and helpful to her friends.

**What are you afraid of?** The dark. Because I don't know what's going to be there.

**What aren't you afraid of?** Getting hit. Like with a ball. Because I've already been hit with a ball.

**What is your favorite memory?** Going on a cruise to Alaska with my family. There was laser tag, an all-you-can-eat buffet, a pool. It looked like a regular ship, but it was a five-star hotel!

**Who do you consider your hero?** Max, my cousin. One time we were playing near a hundred-foot cliff. I was sitting on a [sloping] edge and starting to slip. I turn one way and another, but there was nothing I could hold on to. And then I look up, and Max found a long branch and is extending it to me and I grab it and he pulls me up [to safety]. He was quick; he knew what to do. He saved my life.

**What is one of your talents?** I don't know. I'm still trying to find it.

**What advice would you give to your nineteen-year-old self?** Don't keep making the same mistakes. Work hard, and don't stop trying. If you keep trying, you're going to improve yourself.



Alec "Ray Ray" Pascua, age nine - Photograph by Nelinia Cabiles

## Hunting season

**H**unters state-wide and on Lāna'i eagerly await the Department of Land and Natural Resources combination Axis deer and Mouflon sheep hunting season. This year was no exception. DLNR made the hunting application form available on its website in February 2021. All hunters were required to apply in order to be eligible for the lottery drawing. All Lāna'i residents who applied were allowed to hunt; if they applied for the rifle hunt, they were selected for one of the eighteen weekends. Preliminary lottery results were posted April 23, but were reviewed and corrected because of application errors. Off-island hunters are capped at seventy-five per week because of COVID-19 concerns. (There are no stand-by hunters this year.) Final lottery results were posted April 30 at [gohunthawaii.chawaii.gov](http://gohunthawaii.chawaii.gov)

**Archery: May 26-June 6** (expanded season to twelve days, previously only eight days)

The remainder of the hunts are expanded to five days, from Wednesday to Sunday:

**Youth hunt (ages 10 -15): June 9-13 - Muzzleloader hunt: June 16-20 - Rifle hunt: June 23-October 24** (hunters are selected for 1 of the 18 weekends)

All hunters must wear a mask and follow social distancing guidelines at the check station. See sidebar on page 7 for check station hours.

Selected hunters will receive their permits in the mail shortly. Questions? Please call DLNR DOFAW-Lāna'i, (808) 565-7916

**Kama'ilio ka waha, hana ka lima.** *Let the mouth talk while the hands work.* While talking, keep the hands busy (Pukui (157)).

# Surprising symbol on a kāhuli’s shell for Earth Day 2021

By Nelinia Cabiles



The kāhuli - Photograph by Keahi Bustamante

The endangered kāhuli (native Lāna‘i tree snail, *Partulina variabilis*) is found only on one place in the world: Lāna‘i Hale, in a small swath of wet, mesic ‘Ōhi‘a Lehua (*Metrosideros polymorpha*) forest. Habitat loss and degradation from the overgrazing of axis deer (*Axis axis*) is the kāhuli’s greatest threat to its survival; the native Lāna‘i tree snail was listed as endangered on June, 2013.

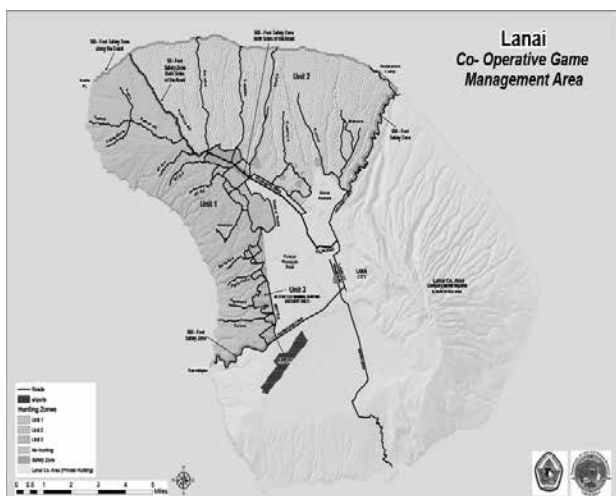
This native Lāna‘i tree snail was photographed on Earth Day, April 22, 2021, by Keahi Bustamante, who is part of the state’s Snail Extinction Prevention Program (SEPP), and a key partner in conservation of invertebrates (snails, bees, butterflies, etc.) on Lāna‘i with Pūlama Lāna‘i’s Conservation, Natural Resources department.

The shape of the heart on the kāhuli’s shell is not part of the native Lāna‘i tree snail’s natural markings: it is a fluky, though remarkable, flowing squiggle of snail poop.

# DLNR releases hunting schedule

The Department of Land and Natural Resources Combination Axis deer & Mouflon sheep hunting season begins in May, starting with the Archery hunt, May 26-June 6 (expanded season to twelve days, previously only eight days). Here is the schedule of units that will be open (and closed) during the 2021 hunting season:

- Archery:** ALL units, 1, 2, & 3, will be open every day
- Youth, Muzzle, & Rifle:**
- CLOSED for duration of hunt: unit 3**
- Wednesdays:** unit 2 open; unit 1 closed
- Thursdays:** unit 1 open; unit 2 closed
- Fridays, Saturdays, Sundays:** units 1 & 2 open



# Changing mindsets

By M. Kapua Weinhouse

Students learn best when they are self-motivated to dig deeper, explore and question independently. I’ve witnessed this in my natural resources class. When class begins, my students head straight for their plants or seeds. There isn’t a greeting. It’s all about their plants. They’ll comment on how many seeds have germinated, how much their plants have grown. They’ll water them, move them to lights, and from water to nutrients. They understand when and why this has to happen and are motivated to keep their plants flourishing, not always for a grade, but because they don’t want their plants to die; they love seeing their plants thrive. My challenge is to keep them curious for the entire four years.

Across the United States, the agricultural industry is in decline. Small farms are closing and farmers are aging out of the industry. Hawai‘i is no different. State agriculture has declined over the past four decades; only aquaculture has increased, by 400 percent.\* Our agricultural mindset has to change: we need to eat closer to the earth. This means eating less processed food, and growing and hunting what we eat. These changes impact our personal health, our state’s food security and carbon footprint (think climate change!). In my classroom, I fight the adolescent mindset of “I don’t want to get dirty!” by incorporating Hawaiian culture. It is slow, as I am learning, too, but it brings an authenticity to our class projects because our students already have a strong bond with the land and culture.

Sensei Farms’ generous equipment donations have enabled my students to furnish the community with two hydroponic produce harvests this year. Teachers can request harvested produce through a class website. Students feel proud to be able to feed our community. The recent campus transformer fire, although disastrous for our outdoor hydroponics facility, was a learning experience for our class. During distance learning, students brainstormed ways to prevent the biggest problem in growing hydroponically: no power, no water, plants die. Their solutions to avoid such a mishap were both obvious – purchasing a generator – and innovative: using solar power. Fortunately, we still have our indoor hydroponics unit and hope for one last harvest before year’s end. In spite of the pandemic, remote learning and the fire, I remain hopeful that my students see growing their own food as essential and are gaining skills to continue it in some form in the future. \* “Reviving Agriculture to Diversify Hawai‘i’s Economy”; The Economic Research Organization at the University of Hawai‘i, January 21, 2021.

## OBITUARY

### Stanley Y. Oshima – June 10, 1934 - April 8, 2021

On behalf of the late Stanley Oshima family, we would like to express our deepest gratitude to everyone who comforted and supported us during this time of grief. A sincere thank you to Lāna‘i Community Hospital, Dr. John and Ms. Valerie Janikowski, Dr. Kenneth Scott, Lāna‘i Kinā‘ole, Barbara Guillen, members of the Church of Jesus Christ of Latter-Day Saints-Lāna‘i Branch, Diane Ribucan of Ballard Mortuary, and Pūlama Lāna‘i.



Stanley Y. Oshima was born on June 10, 1934, on Lāna‘i, the oldest of six children. He attended Lāna‘i High and Elementary School, graduated in 1952, and attended Brigham Young University in Provo, Utah. When he returned to the islands, he taught in Kohala on the Big Island for a year before settling back on Lāna‘i, where he retired in 1989. He taught advanced mathematics at the high school, was an assistant basketball coach to Donald Matsui, a class advisor, and volunteered for numerous activities during his teaching career. Upon retirement, he went to work for the engineering department at the Lodge at Kō‘ele for seven years.

A true Lāna‘i boy at heart, our dad enjoyed fishing on his boat, diving, gardening, and taking his family to the beach on the weekends. At forty years old, he fulfilled a dream of his when he built our house. He was active in his church, served as a Boy Scout and Cub Scout leader, and as a Branch President for our church for many years. Most of all, he loved and cared for us, along with everyone with whom he came in contact. If someone needed help, he was always there. He was a very optimistic and happy person.

Our dad peacefully left this world on April 8, 2021. Finally free from his dementia, we are comforted with the knowledge that he is in a better place now. He is survived by Midori Oshima (wife), children Naomi (Ron) Ikari, Amy (Darrell) Kim, Byron (Sedi) Oshima, and Lily (Earl) Miyamoto, twelve grandchildren and two great-grandchildren. He is also survived by two brothers, Bernard (June) and Eugene Oshima, and one sister, Lilian Rivera. He is preceded by Thelma Pankonin, Edwin Oshima, Mildred Fuertes.

*Kama‘ia ke aloha a pa‘a i loko. Bind love that it may remain fast within. Be a person who knows love (Pukui 157).*

# The white-tailed buck

By Nelinia Cabiles

**N**ovember morning was brittle and cold in the valley’s river bottom in Fairfield, Illinois. Jayson Medeiros had never known such cold. He wore three layers of clothing, a thick jacket, a beanie snugged around his head, but what heat he was able to generate quickly dissipated in the icy chill.

There seemed to be no escaping the cold: it was in the ground blind where Medeiros huddled; in the plum and pear orchards of the two-hundred-twenty-acre property that his friend, Dusty, owned – a place where Medeiros had been invited to bowhunt for years, but which Medeiros declined year after year, until last year, when photos of the game on the property – white-tailed deer and coyote – finally convinced Medeiros to take his bowhunting game afield.

The cold drifted from the high plains above the valley and fell in folds over the tops of the trees in the forest, and in the alfalfa fields where white-tailed deer bedded down at night, and kept falling, stiffening the stubbles of grass and the leaves on the ground as it fell, until the whole of the valley was silent and filled with it.

It was sixteen degrees Fahrenheit as they set out in the pre-dawn darkness on the fourth day, typical late November weather for that part of the country. But Medeiros, who works for Hawai‘i Gas and is a bowhunter from Lāna‘i, was unaccustomed to such raw weather. He sat shivering in the blind and waited for the sky to lighten and make distinct the dark bulk of the trees in the forest and the moving shadows of white-tailed deer. Wild-eyed and hoarse in their rut, the deer had torn across the wooded dell for the past three days.

Medeiros was waiting for a buck that he had glimpsed on the first day of his hunting trip, and every day since, a buck with a crown so broad – a chandelier of droptines and kickers – that it took his breath away.

The antlers on a deer are judged by a point system, a tally of the measurements of the inside spread (the widest point inside the main beams of the antler), the tine length, the smallest circumference point between the burr (the gnarly spot where the buck’s rack emerges from the skull), the brow tine, and the measurements of any abnormal points, kickers, tines, stickers, leaners that don’t originate from the main beam. Add up the measurements, and you get a buck’s green gross score, or points. (The abnormal points are then subtracted from the green gross score to get the green net score, which is the score that matters for the record books.)

“For an Axis deer, one hundred fifty points is a trophy. Two hundred points is unheard of,” Medeiros says. Though his first sighting of the buck was brief, it was enough time for Medeiros, who has been bowhunting for over thirty years, to see that the rack on the buck was over two hundred points.

The buck had darted in front of the tree stand, erected fifteen feet above ground, bounding at full-speed, in full rut, as it chased doe on that first day. Medeiros tracked it, but let it go.

That night, when he told Dusty about the buck and its colossus antlers, his friend was dismissive: “I don’t have that on my property.”

“I know what he was thinking,” Medeiros says. “This guy from Hawai‘i doesn’t know how to judge a deer.”

On the second day, Dusty chained the entire ground blind to drag it about forty yards closer to the trail where the buck had first appeared. There were other bucks tearing around at dusk, and doe bolting for the trees, bleating in estrus. But Medeiros ignored them all.

“Forget that. I’m waiting for the buck,” he says. When the buck appeared at twilight, he seemed suspicious of the ground blind. “He knows it wasn’t there yesterday,” Medeiros says. Because of the falling darkness, Medeiros let the buck pass.

The buck returned at dawn, and, again, Medeiros watched him eye the blind. “He’s about sixty yards away. But I don’t want to risk the shot,” Medeiros says. “So, again, I let him walk. But this time, I got him on video.” Dusty’s reaction when he saw the video was vindicating: “Holy smokes! That is a big one!”

A hunter’s instincts and patience are honed by years of practice. Over time, his or her sense of distance and the arrow’s velocity becomes an art of zero margins, where perfection means dead-eye precision. The buck tested Medeiros’ instincts, when, at dusk on the third day, it appeared again. “My buddy whispers, that’s him! The buck took forever to come in front of the blind. When he did, [I saw that] he wasn’t scared. I even drew back. My buddy whispers, shoot! But I thought, if I shoot, the buck will know: *that’s danger*. He won’t come back. And it was a little too dark. So, I let down. I let him go.”

The cold snap continued on the fourth morning. Medeiros and Dusty were in the blind, as the edges of the horizon curled open with light from the rising sun. But dawn brought no warmth. Medeiros was freezing.

“I’m getting ready to tap out, I’m just so cold,” Medeiros says, as the forest exploded with grunts and bleats and scudded earth as deer gave chase.

“But then Dusty says, hey, it’s your buck. I could see his kicker, so I lean back and I grab my bow, and I draw. The buck is smoking down this hill, chasing a doe. We’re doing everything we can to stop the buck. We’re making noises, we’re grunting. Finally, my buddy screams, hey! The buck puts on the brakes. I have only about three seconds to [gauge] how far the buck is, three seconds from where I spot him to when he stops. I figure he’s about thirty-five yards away, and I squeeze. As an archer, you practice so much that you know how it feels when you squeeze off a good shot. If you hit the vitals, it’s a solid whack. If you hit the guts, the sound is hollow.”

Medeiros released the arrow. It ripped through the air at two hundred miles an hour and pierced the buck’s heart. A perfect shot.

Medeiros gave the buck his peace as it lay dying, only going to it after some forty-five minutes had passed. “I didn’t want to touch him. I thanked him a hundred times,” Medeiros says, awed by the creature.

When the taxidermist, a friend of Dusty’s, came, he noticed a gunshot slug embedded in the ham, estimating the wound was two years old, and then took measurements. Medeiros’ buck weighed two hundred fifty pounds and was nine to ten years old. The record in Illinois for a buck’s rack is 294 ¾”. Jayson Medeiros’ buck fell just a half inch shy of the record, coming in at 294 ¼” inches.



Jayson Medeiros with his white-tailed buck. Photograph Courtesy of Jayson Medeiros

## Junior Tennis Program at Four Seasons’ Lāna‘i Tennis Garden

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- 1 p.m.-2 p.m.: ages 7 - 9 years
- 2 p.m. - 3 p.m.: ages 10 - 12 years
- 3 p.m. - 4 p.m.: ages 12 - 14 years

Eight children per time slot.

Transportation provided for keiki from Dole Park, across from Maui Community College.

### Pick-up times:

- 12:30 p.m.; 1:30 p.m.; 2:30 p.m.

### Return times:

- 2:30 p.m.; 3:30 p.m.; 4:30 p.m.

### Check Station Hours:

- Archery hunt:
  - May 25: 8 a.m. - 7 p.m.;
  - May 26-June 6: 8 a.m.-3:30 p.m.
- For the remainder of the hunting season for Youth, Muzzle, & Rifle hunts:
  - Tuesdays: 12 p.m. - 7 p.m.
  - Wednesdays, Thursdays, Fridays: 7 a.m. - 9 a.m. & 2 p.m. - 4 p.m.



Anela Fernandez, youth hunter, with her doe harvested from the Axis deer youth hunt in 2018. DLNR’s combination Axis deer & Mouflon hunting season begins in May, starting with the Archery hunt, **May 26-June 6**. (For more information, see story “Hunting season” on page 5 or sidebar above.) Photograph by Alan Fernandez

**Hana a lau a lau ke aho, alaila loa‘a ka i‘a kāpapa o ka moana. Make four hundred times four hundred fish lines before planning to go after the fighting fish of the sea. Be well prepared for a big project (Pukui 54).**

## From the Farm What’s that delicious smell? It’s Sensei Ag’s Sonia Lo cooking with Chef Sam Choy

A monthly column conceived and authored by the Sensei Ag leadership team.

Last month, Sensei Ag CEO Sonia Lo joined acclaimed Hawaiian Chef Sam Choy to film an episode of *Sam Choy’s in the Kitchen*. Sonia Lo is not a novice in the kitchen. In addition to being our CEO, she holds her professional chef and pastry qualifications, having spent the early part of her career as a professional chef in London.

Using the freshest ingredients from the island of Lāna‘i – including produce straight from Sensei Farms – Sonia and Chef Choy plated several masterpieces, while discussing their views on agriculture, sustainable, local farming and cooking inspirations. Join us today as we offer a preview to the episode which will air on KHON2 this coming summer.

### Innovation at its best – Chef Sam Choy

Some call him the “Godfather of Poke,” others recognize him from his appearances on the Food Network’s Iron Chef, while still more honor him as a four-time James Beard nominee, an award he received in 2004 for his restaurant Kaloko in Kailua-Kona, on Hawai‘i Island. Chef Sam Choy has spent over three decades mastering his culinary craft on Hawai‘i and the mainland. Chef Choy characterizes his cuisine as a “melting pot of the freshest ingredients from every culture on the Hawaiian island.”

Sensei Ag was privileged to have Chef Choy visit the island of Lāna‘i. We stocked our Main Farmhouse refrigerator with Sensei Farms leafy greens, basil, tomatoes on the vine, sweet peppers, along with fresh caught salmon and locally bred Axis deer. With the beauty of the island of Lāna‘i and the aroma of the ingredients to guide him, Chef Choy concocted five delicious dishes with sous-chef Sonia Lo, including Misoyaki Salmon, Salmon Poke with Sensei Farms Lettuce Cups, Kilawen-Style Lāna‘i Venison, Egg Sandwiches with Grilled Miso Vegetables and Tofu Salad with Lāna‘i Honey Ginger Vinaigrette. As with each episode of *Sam Choy’s in the Kitchen*, nothing is scripted and recipes are created organically from the materials at hand.

“It was an incredible experience cooking with Chef Choy,” explains Sonia Lo. “You could immediately sense his comfort in our kitchen, finesse with the local ingredients and genuine love for cooking. I really enjoyed the opportunity to improvise and let the fresh foods guide us on our culinary journey.”

### Mouth-watering ingredient selection, a refined skill set

Selecting ingredients for a dish is never easy, but when you have quality products the decision process is much easier. Quality can be defined in many ways from taste, freshness and nutritional content, to texture, color and aroma. Sensei Ag is transforming how we grow the freshest products through our produce brand Sensei Farms. We grow indoors 365 days per year, 24 hours per day, relying on renewable energy sources and reducing the distance from farm to table both in terms of time and mileage through the hyperlocal nature of our Lāna‘i farm. We also grow in less land than traditional outdoor farming and monitor our plants throughout their entire growth lifecycle to ensure that they are picked at the peak of freshness, improving the overall taste, nutrient level and shelf life of the product.

### Finding your cooking inspiration

Finding your inspiration to cook comes from all sorts of places whether that be your cultural or religious background, your geographic location, your available ingredients or even your friends and family. Chef Sam Choy explains that “years of cooking alongside [his] parents, gave [him] the skills and inspiration” to become the culinary success he is today. Sam learned the basics of cooking while working at his father’s restaurant Sam’s Place on O‘ahu’s North Shore, now known as The Hukilau Café. Chef Choy has since gone on to author sixteen cookbooks and open several different restaurants, including the famous Kai Lanai, home of Hawaiian heritage cuisine.

Sonia Lo also got her inspiration from her family. Her mother engendered in her a love for food and passion for cooking. “My mother’s cooking is unmatched. As the wife of a diplomat, she exposed me to the wonders of cooking and dishes from all over the world. My favorite though has to be her homemade cucumber kimchi that goes back to our Korean roots. It’s just the right amount of salt and sweet with a kick of spice to finish the palette. Kimchi can get a bad rap, but once you have my mother’s, there’s no turning back,” she laughs.

## Tasty Takeaway

We can’t wait for you to watch Sensei Farms’ debut on local Hawaiian television, but until then, we want to share with you one of the recipes created during the episode, Salmon Poke with Sensei Farms Lettuce Cups. *Sam Choy’s in the Kitchen* is all about using the ingredients available at any given time to create the highest quality, best tasting meals even from leftovers in the fridge. With that in mind, be creative and if you are missing anything, come by Pine Isle or Richard’s Market for the freshest in Sensei Farms produce. You can also visit our farm’s website [senseifarms.com](http://senseifarms.com) for additional recipe ideas. We hope you prepare your own poke with love and continue to enjoy all of the wonderful ingredients grown and bred right here on the island of Lāna‘i.

### Salmon Poke with Sensei Farms Lettuce Cups

#### Ingredients:

- 1 ½ pound of fresh Verlasso salmon, cubed
- ½ tablespoon pressed sesame seed oil
- 1 tablespoon Aloha Shoyu Tamari
- 2 tablespoons Ohana Flavors Korean Teriyaki Sauce
- 2 tablespoons Ohana Flavors Miso Sauce
- 2 tablespoons Ohana Flavors Shoyu Poke Sauce
- 1 Sensei Farms Mini Cucumber, diced
- 3 Sensei Farms Hawaiian Hot Peppers, minced
- ½ red onion, diced
- 1 head Sensei Farms Romaine Lettuce, separated into cups

#### Directions:

Place all of your ingredients into a large mixing bowl, except for the romaine lettuce. Toss your ingredients together until they are full coated with each of the oils and sauces. Next, spoon your poke into lettuce cups and serve cold. Enjoy!



Salmon Poke with Sensei Farms Lettuce Cups



‘A‘ohe ‘ulu e loa‘a i ka pōkole o ka lou. No breadfruit can be reached when the picking stick is too short.  
There is no success without preparation (Pukui 25).





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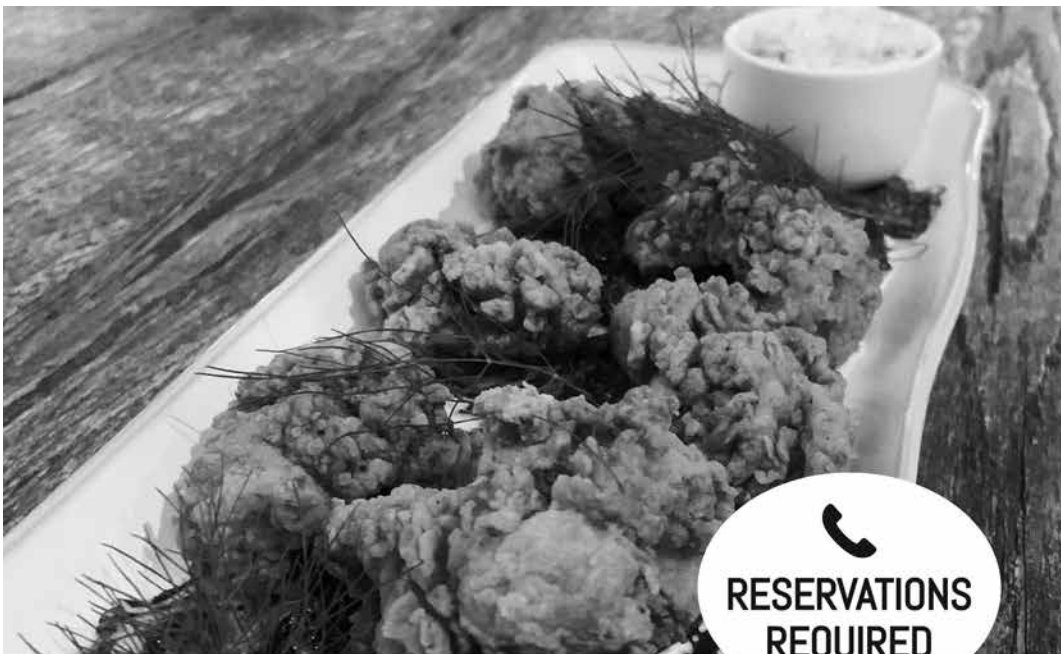
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# New leadership reinvigorates the LFCC

**T**his isn't your nana's or tata's LFCC.

Text by Nelinia Cabiles - Photographs courtesy of Lānaʻi Culture and Heritage Center, Charlie Palumbo, Rose Baptista

The new Lānaʻi Filipino Community Coalition will be stronger, more active, a vital cultural resource for the community, still inclusive, but more vibrant than it has been in recent years. So hope the freshly-elected 2021 LFCC officers, who dream of restoring the LFCC to its original luster and prominence, the kind the group enjoyed in its inception, the year of Hawaiʻi's statehood, in 1959, and throughout the sixties to eighties, when the LFCC was sakada-strong and unified, representing the breadth of Filipino pineapple plantation workers and their families on Lānaʻi.

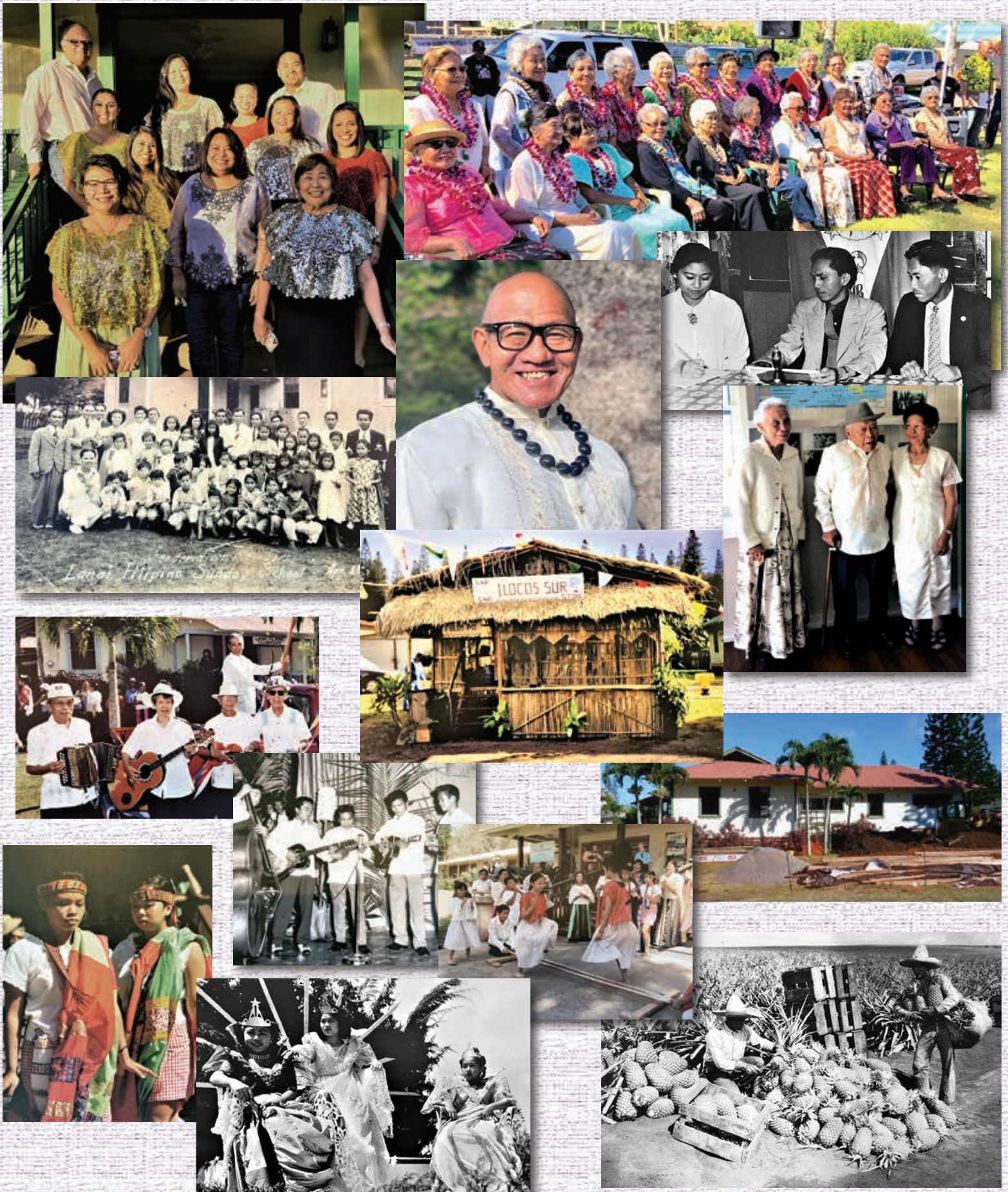
The new LFCC officers are Noemi Barbadillo, president; Charity Figuerres, executive vice-president; Raina Mirafuentes, vice president, Community Engagement; Ashley Richardson, vice president, Communications; Epifania Agtarap, vice president, Membership; Kathleen Costales, treasurer; Charlie Palumbo, secretary/historian; and directors of the Board: Elmer Agtarap; Juan Jaughn Degamo; Kendra Sabin; Ella Yumol.

The first LFCC was formed, along with sister entities on neighbor islands, in June 1959, when leaders of the Filipino Community Associations of Hawaiʻi convened on Oʻahu to form a state-wide Filipino council, the first of its kind, whose purpose was to advance the Filipino people in Hawaiʻi ([www.filcom.org](http://www.filcom.org)). The island community councils were the brainchild of Juan Dionisio, then Philippine consul general.

The goal to revitalize the LFCC is one the officers share as they begin their work (after the officer installation, May 2, 2021). "The LFCC is part of our history," says Barbadillo. "By joining the LFCC, we honor the work and legacy our parents and grandparents left us, and leave an even better legacy for our generation, and future generations of Filipinos on Lānaʻi," says Barbadillo. "I wanted to be a part of the LFCC because it's a way to reconnect where I'm from," says Figuerres.

The new officers dream of bringing back the Barrio Fiesta and other events that celebrate the Filipino culture, or cooking classes that highlight Filipino cuisine. Perhaps, a few officers have noted, there might be classes to teach Tinikling, La Jota Moncadeña folk dances, or the Ilocano, Visayan, Tagalog languages.

But dollars to doughnuts, pesos to pan de leche, these officers are on board for anything that would awaken a sense of identity, instill pride in being a Filipino and the culture's values. They have the creative energies, social media savviness and enthusiasm to reach new members; the numbers (seventy percent of Lānaʻi's population is Filipino); and diverse traditions and a rich heritage to keep the fires of Filipino identity and pride stoked and burning bright for generations.



# The wonder years

Text and \* Photographs by Nelinia Cabiles

**T**hey are new to the world, these kindergartners, and yet they already know a multitude of things – about ten thousand words\*, how to write their names, how to read, what kindness means, the pleasures of learning, how to be helpful. Their wheels never stop turning; their curiosity is inexhaustible. If we are lucky, their sense of awe rubs off on us.

Cruising at a low altitude, at three feet high, they take in the marvelous and the strange, the truths and perplexities, of life, without a grain of salt, for they are innocent. But they will ask why – why is something the way it is; *Why does the ocean taste salty? Why does a spider spin a web? Why is the world so beautiful?* For that is their job. And helping them seek the answers is ours. To ask kindergartners from Ms. Susan Chew’s and Ms. Erin Nakano’s and Ms. ‘Iolani Zablan’s class at Lāna‘i High & Elementary School, *What have you learned? What do you think is important?* is to hold a mirror to the universe. What is reflected back is a child making sense of the world and discovering how to be a human being. \*(Merritt, 2016)



**Cora’Nani Burkett**  
 “Help people carry their groceries.” -  
 \* Photograph by Marteen Burkett



**Greyson Magaoay**  
 “Helping people makes them happy . . . Love everyone.” \* Photograph by Melody Villamor



**Noah Glickstein**  
 “Legos get harder the older you get.” \* Photograph by Matt Glickstein



**Emmaline Russell**  
 “Learning new words helped me read better . . . Always listen.”



**Alwen Kyler Sumalbag**  
 “Math is important . . . Don’t assume I didn’t do my homework.”  
 \* Photograph by Rowena Sumalbag



**Kea Woolsey**  
 “Learning together makes us happy.”



**Kolten Soriano**  
 “Pay attention.”



**Ku Franklin**  
 “School makes you smart.”



**Aliana Primacio**  
 “Always wear a helmet when you ride your bike. If you fall, you won’t get hurt.”



**Nohea Marlou Etrata**  
 “Exercising is important.”

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# DON'T HESITATE, VACCINATE THIS IS OUR SHOT TO PROTECT OUR COMMUNITY

## WHY GET VACCINATED?

Our rural community, older population, and lack of medical resources make Lānaʻi particularly vulnerable to the effects of COVID-19, but our vulnerabilities now present our residents with a huge opportunity to be one of the first communities to move forward. Let's not miss this chance!



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[mauihealth.org](http://mauihealth.org) | #THISISOURSHOT

## Hold on tight to help prevent outages



**During graduation season, please don't let metallic balloons float into power lines.**

- Always secure and/or weight balloons
- Never release balloons into the sky
- Deflate metallic balloons before you recycle them

If you see a metallic balloon caught in a power line, call Hawaiian Electric's Lāna'i Trouble Line at 1-877-871-8461 toll free.



**Hawaiian  
Electric**

[hawaiianelectric.com/outdoorsafety](http://hawaiianelectric.com/outdoorsafety)



### Minimum Requirements at time of application:

1. Must be at least 62 years old.
2. RD Income Limits:  
One person - \$35,900  
Maximum Two persons - \$41,000  
Must be capable of achieving an independent living status.

Call office for more information  
**565-6615**

## SENSEI

Join Sensei Retreats Lāna'i and be part of a collaborative and hard-working team dedicated to supporting guests on their journey towards wellbeing.

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

- *Fitness Instructor*
  - Full time & On Call
- *Experience Specialist*
  - Create Experiences for our Guests on Lāna'i
- *Massage Therapist*
  - Full time & On Call
- *Hike Guide*
  - On Call (Monday to Saturday from 6:30am-9:30am and 7:00am-10:00am on Sundays)
- *Spa Assistant (Attendant)*
  - On Call

We're looking for seasoned and experienced candidates with the passion and skills to create a memorable wellness experience.

Review job descriptions for the above and apply at [www.sensei.com/careers](http://www.sensei.com/careers)  
Direct inquiries contact: Alison Harding at [aharding@sensei.com](mailto:aharding@sensei.com)

# Celebrating 100 years of serving our Maui County community



*“The history of the company was not just machinery, poles, wires and construction but dedicated people who made history living in tune with the needs of their community...employees through the years derived satisfaction from serving their community with much more than electricity.”*

- Arden G. Henderson,  
former Maui Electric president (1976-1990)

**April 28 will mark 100 years of serving Maui, Moloka‘i and Lāna‘i, and we remain dedicated to serving our communities with much more than electricity. Today, we are working to build a sustainable Hawai‘i in which our communities, our customers, our children and grandchildren, will thrive, together.**



### Community

Giving back to the neighborhoods we live and work in has always been a part of who we are.

### Service

Keeping the power on for everyone in Maui County is part of our daily commitment to you.

### Sustainability

Maui County now gets over 50% of its energy from renewable sources like wind and solar. With your help and support, we'll achieve 100% by 2045.

### Support

To celebrate 100 years of service, we're contributing \$11,000 total to 21 non-profit organizations nominated by our employees:

- Aloha Council, Boy Scouts of America
- E Mālama I Na Keiki O Lāna‘i
- East Maui Watershed Partnership
- Ka Hale A Ke Ola Homeless Resource Centers
- Lāna‘i Kinaole
- Lāna‘i Youth Center
- Lo‘iloa
- Make A Wish Hawaii
- Maui Hui Mālama
- Maui Family YMCA
- Maui Historical Society
- Maui Invasive Species Committee
- Maui Strikers Soccer Club
- Moloka‘i Community Service Council
- Moloka‘i Land Trust
- Na Kai Ewalu Canoe Club
- Pacific Cancer Foundation
- SHARKastics
- Surfrider Foundation Maui Chapter
- The Maui Farm
- Waiwai Ola Waterkeepers Hawaiian Islands



**Hawaiian Electric**

[hawaiianelectric.com](http://hawaiianelectric.com)



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Mia clutches the indispensable burlap tote bag by Soha (\$44). It's deep and roomy enough to stash all that you need to run errands or for a beach stroll. Ooly brand metallic markers and decorative tape (on the shelf) are a huge winner with kids. Find these and other delightful gifts at

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 on Facebook Live!  
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*Hours subject to change pending any COVID-19-related restrictions*

**SENSEI FARMS**

**We're Hiring!**  
 📍 Lāna'i

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

Throughout 2021 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:**

- ▶ *Farm Operations Associate*
- ▶ *Sales and Business Operations Associate*
- ▶ *Experience Office Manager*

**Full-time and part-time positions available!**

Please apply at [sensei.ag/careers](https://sensei.ag/careers) if you're interested in joining the team.

For direct inquiries please contact:  
**Scott Pisani at [scott@sensei.ag](mailto:scott@sensei.ag)**



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HOME SALES T.I.R.  
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ORANGE OIL TERMITE TREATMENT

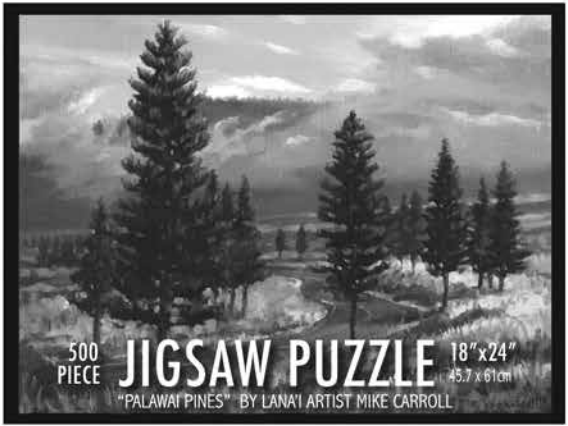
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on Father's Day!





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**Now with six daily flights to Honolulu and three daily flights to Kahului**  
*(book early for the best prices!)*

	<i>Honolulu to Lānaʻi City</i>		<i>Lānaʻi City to Honolulu</i>	
 <b>Honolulu Schedule</b>	<i>Departs</i> 6:00am 7:45am 9:05am 12:05pm 4:25pm 6:45pm	<i>Arrives</i> 6:45am 8:30am 9:50am 12:50pm 5:10pm 7:30pm	<i>Departs</i> 7:05am 8:50am 10:10am 1:20pm 5:35pm 7:50pm	<i>Arrives</i> 7:50am 9:35am 10:55am 2:05pm 6:20pm 8:35pm
	<i>Kahului to Lānaʻi City</i>		<i>Lānaʻi City to Kahului</i>	
 <b>Kahului Schedule</b>	<i>Departs</i> 8:05am 12:25pm 4:35pm	<i>Arrives</i> 8:35am 12:55pm 5:05pm	<i>Departs</i> 8:55am 1:15pm 5:30pm	<i>Arrives</i> 9:25am 1:45pm 6:00pm

\*Schedule subject to change

No testing or quarantine for flights  
between Lānaʻi and Maui

**MokuleleAirlines.com**



Groups of 3 or more should book through  
the call center for the best prices

**808-495-4188**

## JOIN US AT VIEWS

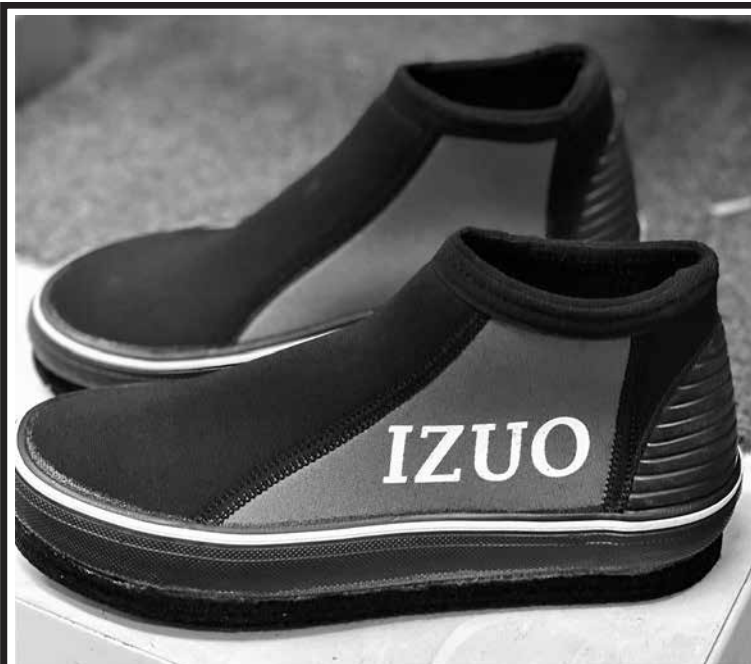


Enjoy Lū' Au Pork and Spicy Crispy Chicken Sandwiches, Salmon Wraps, Beet Poke and a selection of delicious beverage offerings for lunch.

Lunch 11:00 am – 3:00 pm

*Closed Mondays*

Call for reservations (808) 565-2230



Tabis were made for clinging to lava rocks and walking in tidal pools when you're fishing. Get yours and other essential fishing gear, from fishing poles to hooks to fishing lines, at Pine Isle Market.

Open Monday - Friday  
8 a.m. - 9 a.m. - medical & kūpuna hours  
Monday - Saturday  
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Closed on Sunday

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[www.okamotorealty.com](http://www.okamotorealty.com)

DLNR invites you to participate in the 2021 update of the Statewide Comprehensive Outdoor Recreation Plan (SCORP).



**Join us online  
for a virtual discussion  
on outdoor recreation  
on Lāna'i and Moloka'i**

**Saturday, May 22  
9:00-10:30 AM**

The meeting will include a brief presentation, followed by an opportunity to share your thoughts on outdoor recreation needs, issues, and trends on Lāna'i.

To take the survey or join the meeting, visit [dlnr.hawaii.gov/dsp/scorp](http://dlnr.hawaii.gov/dsp/scorp)



**SENSEI**  
FARMS



**Ginger Basil Lemonade**

**T**his not-too-sweet and sour lemonade comes alive with the addition of spicy fresh ginger and sweet herbaceous basil. Whether it's a kid-friendly addition to your family barbeque or your favorite spirit's new soulmate, you will not be able to keep this superlative summer elixir in stock!

**Yield:** 10 servings  
**Active Time:** 15 minutes  
**Total Time:** 30 minutes



**Ingredients:**

- 3/4 cup peeled sliced ginger, divided (about 1, 3-inch piece)
- 1 cup packed fresh basil leaves (reserve stems)
- 3/4 cup granulated sugar
- 1/2 cup honey (or agave)
- 1 teaspoon kosher salt
- 7 cups water, divided
- 2 cups fresh lemon juice (about 10 to 12 lemons)

10 MINUTES

127 K-CAL



**Instructions:**

1. Combine 2 cups of water, sugar, honey, salt, 1/2 cup of fresh ginger, and reserved basil stems in a small sauce pot. Bring to a boil then remove from heat and let cool thoroughly.
2. Working in two batches, add half the remaining ginger, half of the basil, half of the cooled syrup, 2 1/2 cups water, and 1 cup of lemon juice to a blender and pulse until well combined and then transfer to a large pitcher. Repeat the process and stir contents of pitcher briefly to combine. Chill thoroughly and/or serve over crushed ice. Any remaining lemonade will keep covered in the refrigerator for up to 3 days.



**Ingredients:**

- 2 Japanese cucumbers, thinly sliced
- 2 vine-ripened tomatoes, sliced
- 1/2 cup fresh basil leaves
- 1/2-pound fresh buffalo mozzarella, sliced
- Extra virgin olive oil, to taste
- Balsamic vinegar, to taste
- Kosher salt, to taste
- Fresh cracked black pepper, to taste

10 MINUTES

227 K-CAL



**Instructions:**

1. Layer cucumbers, tomatoes, fresh basil, and buffalo mozzarella artfully on platter or plate.
2. Drizzle liberally with extra virgin olive oil, balsamic vinegar, and season with kosher salt and fresh cracked black pepper to taste. Serve immediately.



**Cucumber Caprese Salad**

**T**he success of this simple and refreshing summer salad depends on the freshness of each ingredient. So, seek out the summer's best bounty and strive for juicy vine-ripened summer tomatoes, crisp and crunchy cucumbers, creamy buffalo mozzarella, and vibrant basil leaves. A generous drizzle of a good peppery olive oil and tangy balsamic vinegar, a few turns of the pepper mill, and a good pinch of salt will have everyone reaching for seconds.

**Yield:** 4 servings  
**Active Time:** 10 minutes  
**Total Time:** 10 minutes

## TAKE ME TO CHURCH

**T**here are places that call to us when we are weary or struggling, when the world seems especially dark and incomprehensible. Four walls, a roof, windows to let in the light. This place is shelter for what we are seeking, a holy space for prayer and fellowship, a refuge for spiritual nourishment and strength. Sometimes, where we find sanctuary is not within four walls, but on a dirt trail in the wilderness, with the sky as a roof and the trees and birds and the sound of the wind that rages at first, then quiets, and in that quiet is stillness, peace.

These spiritual leaders on Lāna'i share their favorite scriptures of truth and love and peace:

**Baha'i Faith; 'Abdu'l-Bahá, from a Tablet, in "Star of the West", vol. 9, no. 3, 28 April 1918, p. 40):** "My home is the home of peace. My home is the home of joy and delight. My home is the home of laughter and exultation. Whosoever enters through the portals of this home, must go out with gladsome heart. This is the home of light; whosoever enters here must become illumined. This is the home of knowledge: the one who enters it must receive knowledge. This is the home of love: those who come in must learn the lessons of love; thus may they know how to love each other."

**Elders Quorum President Jimmy Fernandez, Church of Jesus Christ of Latter-Day Saints, Book of Mormon Doctrine and Covenant 84:45:** "For the word of the Lord is truth, and whatsoever is truth is light, and whatsoever is light is spirit, even the spirit of Jesus Christ."

**Brother Chad Campbell, Kingdom Hall of Jehovah's Witnesses, Rev 21:4:** "And He will wipe out every tear from their eyes, and death will be no more, neither will mourning nor outcry nor pain be anymore. The former things have passed away."

**Pastor Ron Taylor, Lāna'i Seventh-Day Adventist Church; Gal 2:20:** "I have been crucified with Christ. It is no longer I who live, but Christ who lives in me. And the life I now live in the flesh, I live by faith in the son of God, who loves me and gave himself for me."

**Pastor Ben Sheets, Lāna'i Union Church, 1 John 4:7-8:** "Beloved, let us love one another, because love is from God: everyone who loves is born of God and knows God. Whoever does not love does not know God, for God is love."

**Deacon Henry Costales, Sacred Hearts of Jesus & Mary; Prov 3:5-6:** "Trust in the Lord with all your heart and do not lean on your own understanding. In all your ways acknowledge Him and he will make straight your paths."

Text and \* Photography By Nelinia Cabiles



Baha'i Faith: Lorry Cornish, Rita Benecke, Linda Kavelin-Popov, Vala Welch, Chelsea Trevino  
\* Courtesy of Chelsea Trevino



Church of Jesus Christ of Latter-Day Saints



Ka Lokahi O Ka Mālamalama



Kalanakila O Ka Mālamalama



King's Chapel Lāna'i



Kingdom Hall of Jehovah's Witnesses



Lāna'i Baptist Church



Pastor Ron and Vanessa Taylor, Lāna'i Seventh-Day Adventist Church



Lāna'i Hongwanji



Lāna'i Union Church



A trail in the wilds of Lāna'i



Sacred Hearts of Jesus & Mary