

Farmers & Friends

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News for people building a bright future on the land in Hawai'i

Agriculture, natural resources, energy, livelihoods, markets, opportunities and civil society in Hawai'i

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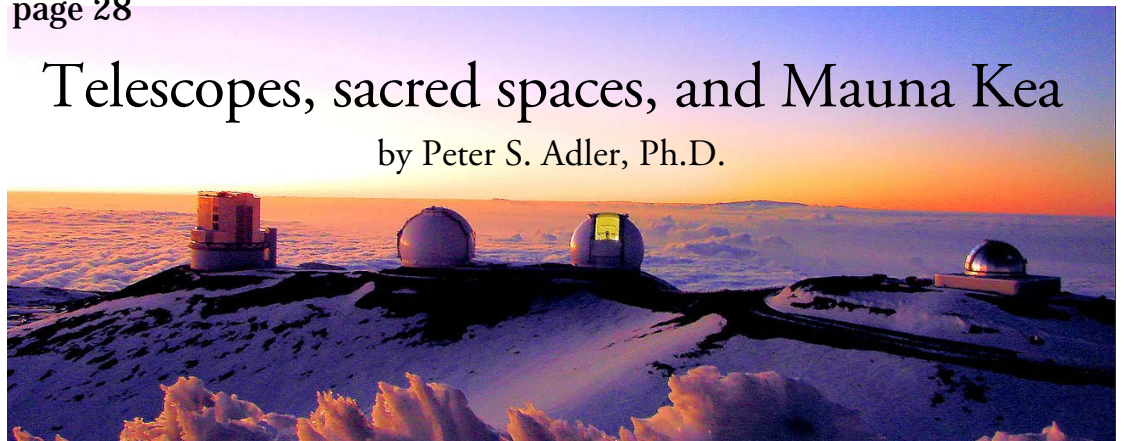
by Rory Flynn



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Telescopes, sacred spaces, and Mauna Kea

by Peter S. Adler, Ph.D.



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News for people building a bright future on the land in Hawai'i

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EDITOR'S NOTES

The 10,000 hours rule and the 13,796' mountain

Malcolm Gladwell, the pesky journalist who seemingly skyrocketed to fame in 2000 after publication of his first book, *The Tipping Point*, was anything but an overnight sensation.

Gladwell's first iteration of the tipping point principle appeared as an article in *The New Yorker* in 1996. Previously, he spent a decade covering science and business for *The Washington Post*. Uncertain of his career trajectory as a young man – "I was a basket case at the beginning," he freely admitted – Gladwell put in long hours developing his craft. "I felt like an expert at the end," he later recalled. "It took 10 years – exactly that long."

Gladwell made his mark by examining the subject of causation, the interplay of cause and effect. What makes a virus go viral? What accounts for excellence? In *Outliers* (2008), he proposed that arduous practice, more so than "natural" talent, accounts for top-rank performance. He cited a study of German violin students who began playing at the age of 5. Fifteen years later, the best performers, those destined for careers as concert violinists, had accumulated more than 10,000 hours of practice. Their less accomplished peers had practiced for only 4,000 hours.

Gladwell found more corroboration for his "10,000 hours rule" in the success stories of Bill Gates and the Beatles.

Gates obtained access to a rare computer terminal at an elite private school near Seattle when he was in

the eighth grade. Like his schoolmate, Paul Allen, he quickly became addicted to programming. Later, he snuck out of his house late at night to use a computer at the University of Washington. Gates amassed 10,000 hours of programming time during his teens. Not long afterwards, in 1975, Gates and Allen co-founded Microsoft.

In the early 60s, four young men from Liverpool also put in long hours. Self-made musicians, they weren't very good until they got a gig playing clubs in Hamburg, Germany. There, they played 8 grueling hours a night, 7 days a week. It was the sort of experience that inspired a song titled "Eight Days a Week." With 10,000 hours of live performance in the bank, the Beatles "burst onto the scene" in 1963.

I found myself thinking about Gladwell, Gates and the Beatles this week when I read about the All-Star Game voting for Kolten Wong, Hawai'i's star second baseman. In only his second season in the big leagues, Wong is hitting over .300 for the St. Louis Cardinals. Fans across the country – not just Hawai'i – are taking notice. He's really good.

Kolten's father, Kaha Wong, a legendary baseball coach, played college ball at USC and spent two years in the minor leagues. Kaha Wong hit .280 in 157 games of Class A ball. In all likelihood, he would have made it to the big leagues. But he chose to return to Hilo to raise his family. He juggled jobs to teach his son, Kolten, the game of baseball. Daily practice sessions ensued. Kolten later befriended mixed martial arts star B. J. Penn, also from Hilo. He trained at the Penns' gym. Only 5'9", Kolten took up physical conditioning with a vengeance. To add strength and pop to his swing, he spent two hours a day cutting trees with an axe.

It is tempting to think that sheer determination and long hours of work alone (continued on next page)

account for the success of Malcolm Gladwell, Bill Gates and Kolten Wong. But there is another factor at work in all these stories — place. It really does help to be in the right place at the right time. Gladwell, a mediocre college student, honed his skills at *The Washington Post*, a pretty good newspaper. Gates logged programming hours at schools that had computers when most did not. Kolten Wong played for the University of Hawai'i before going pro. U.H. is a very baseball-friendly school, with one of the best college ballparks in the nation.

The synergy of a particular place and the opportunity to excel in life is every bit as important as Gladwell's 10,000 hours rule. And it is critically important for Hawai'i, an archipelago 2,400 miles from the nearest continent — the most isolated island chain on the planet.

Geography once worked in Hawai'i's favor. Ancient Polynesian explorers from the Marquesas and Tahiti reveled in the discovery of spacious islands with water-rich valleys and, with development of field systems, expansive leeward tracts adaptable to dryland agriculture. In time, the sufficiency of the islands made it unnecessary for transplanted Polynesians to journey back and forth to their islands of origin.

The geography of Hawai'i was favorable in the eyes of 18th century British explorers, too. Before the arrival of any missionaries, over one hundred ships of commerce dropped anchor in Hawai'i between 1786 and 1820.

Hawai'i soon became an important port-of-call for Americans as well. For the new United States, trade with the Far East was an urgent undertaking. The economy of the colonies had been crippled by British blockades during the Revolutionary War. After the war, a specie crisis erupted. Trade with China was no easy enterprise, however. The Chinese looked askance at most Western goods. They prized silver and furs and little else, with the exception of ginseng root, which grew wild in the forests of Vermont, New York and Pennsylvania. In 1784, American merchantman Samuel Shaw, supercargo of the *Empress of China*, successfully traded ginseng for tea in Canton. "If it is necessary that the Americans should drink tea," Shaw declared, payment was due from "the produce of her mountains and forest."

More American traders followed suit. They voyaged to the Pacific Northwest and traded for sea otter furs on route to China. By 1800, one hundred American ships anchored at Canton. For the traders, Hawai'i was perfectly



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situated to replenish their needs. The islands supplied water, fruit, vegetables, fish, meat, salt, firewood, rope, hardwood for new spars, able crewmen and boundless hospitality. As early as 1790, a Frenchman named Fleurieu dubbed Hawai'i "the great caravansary" of the Pacific.

It's worth noting that what we today call "globalization" is nothing new. It's been going on for several centuries. And its impact on Hawai'i is powerful and irrevocable.

For a brief period, distant Hawai'i was necessary to California after the discovery of gold in 1848. The rush of thousands of prospectors to California outpaced the supply of food to feed them. Hawai'i filled the need, shipping fruit and Maui potatoes to San Francisco, along with hundreds of island men eager to strike it rich. The boom was short-lived, however. Californians soon grew their own food. So, too, were other boom-and-bust economies based on resource extraction: the sandalwood trade, whaling, the frenzied (*continued on next page*)

harvesting of pulu for pillow stuffing, and, much later, guano for fertilizer. By mid-century, the sugar industry emerged to address the trade imbalance. At the end of the century, the industry defined the political economy of Hawai'i and supplied livelihoods for most of its people.

Hawai'i's mid-ocean geography has generated other opportunities. Profits from the Hind plantation in Kohala bankrolled the start-up of the Hind-Rolfe shipping company in San Francisco. From the late 1890s through WWI, a fleet of Hind-Rolfe barkentine ships delivered lumber and finished goods to Australia, then coal to Hawai'i and, finally, sugar to San Francisco. Other Hind-Rolfe ships transported lumber from the Pacific Northwest to the little port of San Pedro, California, where bungalows in planned developments sprouted up to house the fast-growing population of Los Angeles. Later, the early decades of commercial aviation made Hawai'i a critical refueling stop. The jet age ensued and with it, tourism.

What advantage does geography offer Hawai'i today? One advantage, certainly, is our mountaintops hosting astronomical observatories. On the island of Hawai'i, the summit of Mauna Kea, 13,796' above sea level, hosts 13 telescopes and, soon, the Thirty Meter Telescope (TMT), now the source of so much controversy.

As Peter Adler elegantly writes in this issue of *Farmers & Friends*, there is reason to believe that modern astronomy and reverence for a mountain steeped in the Hawaiian creation myth can co-exist. One need not preclude the other.

Mauna Kea offers a remarkable resource. Its summit is perched above 40% of our planet's atmosphere. It is uniquely positioned to provide a window to the universe for the rest of the 21st century. It beckons to a fascinating cohort of 10,000 hour people – accomplished astronomers from around the world.

This is where the natural resource of a mountain summit 2½ miles high intersects with the excellence of people at the top of their game. What is at stake is not just the technical proficiency of the world's largest telescope. What really matters is the message Hawai'i sends to people – astronomers, and many others – who have labored for years to be the best at what they do. If we deny them the use of our 'aina because construction of a telescope is deemed a desecration of a native culture, we risk committing an offense of our own. When there is every reason for cultures to accept and nourish one another, we will have said: No, only one culture matters here.

Great cultures and civilizations go out of their way to facilitate the labors and gifts of extraordinary people – the people who give 10,000 hours and more to expand the common knowledge of humanity, to inspire us with architecture, art and music, to devise new and better ways of living. When cultural practices, religious doctrine or political orthodoxy impede our best work, we cast a pall over the human prospect. The bloody history of the 20th century surely taught us the folly of such miserly intolerance and, worse, hatred.

When we say that values and beliefs can co-exist, we admit that we are able to stomach a little pain. We can muster the generosity to accommodate something we would rather do without. Tolerance exacts a price. It chafes against many racial and cultural imperatives. So be it. It's a price worth paying. It makes us more human.

Build the telescope. Honor the mountain. We can do both and live in peace. ■

— Rory Flynn



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Support the future of local agriculture at the Hawai‘i County 4-H Livestock Show

KAMUELA, HAWAI‘I ISLAND—Families and friends of agriculture generally can support local farm kids and see their farm animal projects up close at the Hawaii County 4-H Livestock Show and Auction at Mealani Research Extension Station (64-289 Mamalahoa Highway) on June 19-20, 2015.

Admission is free to all events. Show times are 3:00–5:30 pm on Friday, June 19, and 8:00 am–12:00 noon on Saturday, June 20. The Livestock Auction begins at 2:00 pm on Saturday, June 20.

4-H is a youth development program providing young people with opportunities for hands-on learning in a variety of fields.

4-H Livestock has a long tradition in Hawai‘i. The first 4H livestock club formed on Maui in 1918. 4-H Club participants learn agricultural skills, animal husbandry, record-keeping, analytical skills, public speaking, financial management and community service.

At the Livestock Show, 4-H youngsters and their farm animals are judged on the quality of their livestock projects and the ability to show animals effectively in competition and accentuate their qualities.

4-H rabbit, poultry and goat projects will be shown on Friday, June 19 with the Rabbit Show

at 3:00 pm, the Poultry Show at 3:30 pm and the Goat Show at 4:00 pm. A Small Animal Round Robin Showmanship class follows at 4:30 pm.

On Saturday, the Lamb Show starts at 8:30 am, followed by the Hog Show at 9:30 am and the Market Steer and Replacement Heifer show at 11:00 am. The Large Animal Round Robin Showmanship class begins at 11:30 am. For more information on the show, contact Show Chair Guy Galimba (808) 938-1625 or email puaafarms@hotmail.com

Beginning at 2:00 pm on Saturday, 4-H youth offer their market livestock for sale at a live auction. Those who would like to support 4-H Clubs and 4-H youth may register to bid at the auction or pre-register by contacting Kaohinani Mokuhalii at (808) 938-9040 or email kmokuhalii@yahoo.com. ■

To learn more about the nation’s largest youth development organization, see a 4-H [fact sheet](#). ■



Champion hog, lamb, rabbit and steer from last year’s 4-H Livestock Show & Auction, held in June in Kamuela. [Photos: Becky Settlege, U.H. Manoa Cooperative Extension Service]

2015 HAWAII MIDPAC 20TH ANNUAL HORTICULTURAL CONFERENCE & EXPO



THE HAWAIIAN ADVANTAGE

JULY 23 - 25, 2015 | HAPUNA BEACH PRINCE HOTEL | BIG ISLAND OF HAWAII

The 20th Annual MIDPAC Horticultural Conference & Expo, themed “The Hawaiian Advantage,” will be held on Thursday, July 23rd through Saturday, July 25th, 2015 at the Hapuna Beach Prince Hotel on the Big Island.

Presented by the Hawaii Export Nursery Association (HENA), in partnership with the Hawaii Floriculture & Nursery Association (HFNA) and the Orchid Growers of Hawaii (OGO), this year’s MIDPAC will showcase a vast array of premium Hawaiian flowers, orchids and potted foliage.

On Thursday, MIDPAC kicks off with a guided nursery bus tour of Big Island Plant & Foliage, California & Hawaii Foliage Growers, Green Point Nurseries, Hilo Orchid Farm Hawaii, and Mauna Kea Orchids. The tour gives participants a chance to see the ‘Hawaiian Advantage’ evident at each nursery.

In addition to displays of professionally designed plant and floral installations throughout the three-day event, the conference features six engaging

industry professionals.

Learn the latest design trends and understand how to sell the benefits of plants from Julie Davis Farrow, registered trainer, *Green Plants for Green Buildings* and Dr. Andy Kaufman, Associate Professor and Landscape Specialist for the University of Hawaii College of Tropical Agriculture and Human Resources (CTAHR).

World renowned American Institute of Floral Designers (AFID) Hitomi Gilliam, Lois Hiranaga, and Aniko Kovacs will present an illuminating demonstration of tropical nouveau wedding bouquets, centerpieces and event installations.

Marketing, branding and growth strategies will be presented by Chris Beytes, editor of *Grower Talks/ Green Profit* and Jason Cupp, Kolbe certified consultant.

Terence Trotter, U.S. Department of Labor Wage & Hour Division Director, will provide an update on relevant labor laws affecting ag-related businesses.

The Thursday Welcome Cocktail Party, Friday Networking Dinner and Saturday Aloha Breakfast will give attendees plenty of opportunities to meet and socialize with other industry professionals from across the United States and Canada.

The complete conference schedule and MIDPAC registration forms are posted at www.hena.org. The HENA website also links to discounted rates from Hapuna Prince for conference attendees.

Conference sponsors include the Hawaii Department of Agriculture, Hawaii County Department of Research & Development, and University of Hawaii CTAHR & Cooperative Extension Services. ■

IMPORTANT CONFERENCE LINKS:

2015 HAWAII MIDPAC 20TH ANNUAL HORTICULTURAL CONFERENCE & EXPO

[CONFERENCE SCHEDULE](#)

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Lithographic color plate, Ernst Haeckel, 1899, depicting varieties of orchids



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USDA rural energy grants fund six Hawai‘i solar installation projects

June 10, 2015 – Agriculture Secretary Tom Vilsack today announced that USDA’s Rural Energy for America Program (REAP) has invested more than \$6.7 million in 544 renewable energy and energy efficiency projects nationwide.

“These grants will help farmers, ranchers and small business owners use more renewable energy, which cuts carbon pollution, reduces our dependence on foreign oil, saves businesses money on their energy bills and creates American jobs,” Vilsack said.

REAP, created by the 2002 Farm Bill and reauthorized by the 2014 Farm Bill, has helped farmers expand renewable energy use. The latest Census of Agriculture shows the number of farms utilizing renewable energy production has doubled in the last five years.

Since 2009, USDA has awarded \$184 million to fund some 5,900 projects that help rural small businesses and agricultural producers make energy efficiency improvements such as lighting; heating, ventilation and cooling; irrigation; insulation and motor replacements. When fully operational, these projects are estimated to generate and save 7.3 billion kilowatt hours of electricity annually – enough to power more than 660,000 homes for a year.

Eligible agricultural producers and rural small businesses may use REAP funds to make energy efficiency improvements or install renewable energy systems, including solar, wind, renewable biomass (including anaerobic digesters), small hydroelectric, ocean energy, hydrogen and geothermal. Six REAP grants were awarded to Hawai‘i agricultural businesses for solar panel installation projects, as shown below. ■

Applicant	Amount	Project	Description
Daylight Mind Coffee Company LLC	\$18,183	Renewable Energy	Solar
Green Point Nurseries, Inc.	\$13,937	Renewable Energy	Solar
Hi-Tech Maui, Inc.	\$13,937	Renewable Energy	Solar
OCR, Inc. dba Small Kine Farm	\$ 8,875	Renewable Energy	Solar
Orchid Plantation, Inc.	\$ 6,118	Renewable Energy	Solar
Ryan, Evan Goldstein	\$ 8,224	Renewable Energy	Solar

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News Release

USDA grant opportunities for rural cooperatives announced

June 15, 2015 - Agriculture Secretary Tom Vilsack today announced that USDA is accepting applications for grants to help rural cooperatives develop new markets for their products and services. USDA is making the grants available to nonprofit corporations and institutions of higher education through the **Rural Cooperative Development Grant (RCDG)** program.

“Cooperative organizations are important catalysts for economic growth and job creation in rural America,” Vilsack said. “The lack of investment capital is often the key factor holding many rural areas back from economic prosperity. The investments that USDA is making available will help organizations start cooperatives, expand existing ones, boost sales and marketing opportunities, and help develop business opportunities in rural areas.”

USDA’s RCDG program improves economic conditions in rural areas by helping individuals and businesses start, expand or improve the operations of rural cooperatives and other mutually-owned businesses through cooperative development centers. Other eligible grant activities include conducting feasibility studies and creating business plans.

USDA is making up to \$5.8 million in grants available in Fiscal Year 2015. One-year grants up to \$200,000 are available. In most cases, grants may

be used to pay for up to 75 percent of a project’s total costs. Recipients are required to match 25 percent of the award amount. The grants will be awarded prior to September 30, 2015. The recipients will have one year to utilize the awarded funds.

The application deadline is July 30, 2015. For additional information, see Page 34129 of the June 15, 2015 **Federal Register** or contact the Hawai‘i USDA Rural Development Office in Hilo at (808) 933-8380 or www.rd.usda.gov/hi. ■


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Food producers and ag educators invited to Mealani's Taste of the Hawaiian Range

Local food producers are invited to display and sample their product at the 20th annual Mealani's Taste of the Hawaiian Range and Agricultural Festival on Friday, October 9 at the Hilton Waikoloa Village.

The state's premiere agricultural showcase again offers a free opportunity for Hawai'i farmers, ranchers and food producers to hookup with participating chefs and attendees during the 6:00-8:00 pm Taste. The event is also open to agricultural and sustainability-themed organizations wanting to present informational displays.

Producers and ag-related educational organizations interested in participating may signup online at www.tasteofthehawaiianrange.com or by contacting Christine Osterwalder, christine@vividgecko.com, (808) 895-4987. The deadline is July 31.

Taste headlines 35 chefs from around the state who dazzle diners with various cuts of forage-fed meats and a cornucopia of island fruits, vegetables and other farm products. Also on tap is a 3:00 p.m. culinary activity, "Cooking Pasture-Raised Beef 101," presented by celebrity chef and James Beard winner Roy Yamaguchi of Roy's Restaurants.

Pre-sale tickets for Taste are \$45 and \$60 at the door. Entry to Cooking 101 is \$10 while the 1:30 p.m. class is free. Tickets go on sale July 1 at island-wide locations and on-line. Tickets locations include Kuhio Grille in Hilo, JJ's Country Market in Honoka'a, Kamuela Liquors and Parker Ranch Store in Waimea, Kona Wine Market in Kailua-Kona and Kohala Essence Shop at the Hilton Waikoloa Village. Purchase tickets online at www.tasteofthehawaiianrange.com.

Mealani's Taste of the Hawaiian Range & Agriculture Festival provides a venue for sustainable agricultural education and support for locally produced ag products.

Watch for ticket giveaways on Facebook at Taste of the Hawaiian Range and on Twitter #TasteHI. For general event information, phone (808) 969-8228. ■

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Hawai'i State Senate reshuffles leadership posts

In early May, the Hawai'i State Senate reshuffled its leadership deck after a surprise, late-session 19-6 vote ousted Senate President Donna Kim. She was replaced by Ron Kouchi from Kauai. With installation of Ron Kouchi as Senate President came reorganization of committee chairs and assignments.

Sen. Mike Gabbard will chair the newly created Senate Committee on Water, Land and Agriculture (WLA). Sen. Lorraine Inouye will chair the newly created Transportation and Energy Committee (TRE). Sen. Clarence Nishihara will head up the Committee on Public Safety, Government Operations and Military Affairs. A new Senate Committee on Housing will be led by Sen. Breene Harimoto.

Three senators retained chairmanship of key committees. Sen. Jill Tokuda remains chair of the powerful Ways and Means Committee, as does Sen. Rosalyn Baker, chair of the Consumer Protection Committee, and Sen. Gil Keith-Agaran, chair of the Judiciary and Labor Committee. The table at right provides a full directory of State Senate leadership and committee assignments for the 2016 legislative session. ■

2015-16 Hawai'i State Senate Organization and Committee Assignments

District No.	SENATOR Leadership Title	Committee CHAIR	Committee Assignments (Vice Chair is underlined)	Room	Phone	Fax
6	Rosalyn H Baker	CPH	EET, PSM	230	586-6070	586-6071
13	Suzanne Chun-Oakland	HMS	EDU, TRE, WAM	226	586-6130	586-6131
22	Donovan M. Dela Cruz (Majority Whip)		EDU, GVO, <u>WAM</u> , WLA	202	586-6090	586-6091
7	Kalani J. English (Majority Leader)		<u>HWN</u> , TRE, TSI, WAM	205	587-7225	587-7230
19	Will Espero (Vice President)		CPH, EET, <u>PSM</u>	206	586-6360	586-6361
20	Mike Gabbard	WLA	HEA, JDL, <u>TRE</u>	201	586-6830	586-6679
12	Brickwood Galuteria (Majority Caucus Leader)		EET, <u>HOU</u> , TSI, WAM	223	586-6740	586-6829
3	Josh Green, M.D. (Majority Floor Leader/Whip)		HMS, HOU, TSI	407	586-9385	586-9391
16	Breene Harimoto	HOU	<u>EDU</u> , HMS, WAM	215	586-6230	586-6231
10	Les Ihara, Jr.		CPH, EET, <u>GVO</u> , HOU	220	586-6250	586-6251
4	Lorraine R. Inouye	TRE	HWN, PSM, WAM	210	586-7335	586-7339
1	Gilbert Kahele	TSI	EDU, <u>HEA</u> , JDL	213	586-6760	586-6689
5	Gilbert S. C. Keith-Agaran	JDL	EET, GVO	221	586-7344	586-7348
18	Michelle N. Kidani	EDU	<u>CPH</u> , HEA, TRE	228	586-7100	586-7109
14	Donna Mercado Kim	GVO	HAW, JDL, TSI	218	587-7200	587-7205
8	Ronald D. Kouchi (President)			409	586-6030	586-6031
17	Clarence K. Nishihara	PSM	CPH, TRE, <u>WLA</u>	204	586-6970	586-6879
23	Gil Riviere		EDU, <u>HMS</u> , WAM, WLA	217	586-7330	586-7334
2	Russell E. Ruderman		CPH, EET, HMS, WLA	203	586-6890	586-6899
21	Maile S. L. Shimabukuro	HWN	GVO, <u>JDL</u> , WLA	222	586-7793	586-7797
9	Sam Slom (Minority Leader/Minority Floor Leader)		All committees, <u>EET</u>	214	586-8420	586-8426
11	Brian T. Taniguchi	HEA	HOU, WAM	219	586-6460	586-6461
25	Laura H. Thielen		EET, HMS, JDL, WLA	231	587-8388	587-7240
24	Jill N. Tokuda	WAM	GVO, TSI	207	587-7215	587-7220
15	Glenn Wakai	EET	HOU, WAM, WLA	216	586-8585	586-8588

SENATE COMMITTEE ACRONYMS

- CPH** — Commerce, Consumer Protection and Health
- EDU** — Education
- EET** — Economic Development, Environment and Technology
- GVO** — Government Operations
- HEA** — Higher Education and the Arts
- HMS** — Human Services
- HOU** — Housing
- HWN** — Hawaiian Affairs
- JDL** — Judiciary and Labor
- PSM** — Public Safety, Intergovernmental, and Military Affairs
- TRE** — Transportation and Energy
- TSI** — Tourism and International Affairs
- WAM** — Ways and Means
- WLA** — Water, Land, and Agriculture

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BioEnergy Hawai‘i partners with Ulupono Initiative to build waste recovery facility

May 19, 2015 — BioEnergy Hawaii, LLC (BEH), a designer, developer and operator of waste treatment and alternative energy systems, has partnered with impact investment firm Ulupono Initiative to finance a resource recovery facility planned for the west side of Hawaii Island.

Ulupono Initiative is working with projects such as BEH to ensure Hawaii is more self-sufficient in the key areas of waste reduction, renewable energy and sustainable local food production.

The limited partnership will share all financial obligations and proceeds of the \$50 million facility.

“We believe BioEnergy Hawaii’s planned resource recovery facility on the west side of Hawaii Island will substantially divert waste from going to the landfill to instead be used for recycling, compost and conversion of waste into energy,” said Ulupono’s General Partner Kyle Datta. “We’ve analyzed the state’s entire waste system across all counties and feel BEH’s integrated technology approach will not only benefit Hawaii County, but has the potential to be applied in other counties as well.”

In addition to providing resources in capitalization and finance, Ulupono offers BioEnergy Hawaii guidance and support through a system-based model that connects companies within its portfolio of investments. Ulupono is actively involved in ensuring the project is financially viable, sustainable, disciplined and benefits Hawaii County’s waste, energy and agriculture systems.

“We are honored to have a significant investor such as Ulupono Initiative become a full partner in our waste conversion project,” said Kosti Shirvanian, president of BioEnergy Hawaii and its parent company, Pacific Waste, Inc. “Our missions and values are completely aligned. We are both concerned with the health of our environment as well as the long-term growth and sustainability of Hawaii.”

The BEH project will accept municipal solid waste



Concept Drawing: BEH Resource Recovery Facility

(MSW) delivered by local waste collection companies, and divert 70% of it from the West Hawaii Sanitary Landfill.

The project will include advanced recycling operations and produce multiple value products from the waste streams: recyclable commodities, organics, and residual solid fuel. Under the BEH approach, recyclables will be recovered and sent to

the local recycling commodity market; wet organic waste will be treated through anaerobic digestion to produce fertilizer, compost and energy rich biogas; the solid materials—mixed papers, textiles, low-value plastics and wood—will be processed into a post-recycled engineered fuel.

“We support proven technologies that can help us better manage our waste in environmentally and financially sound ways,” said Datta. “As a long-time Kona resident, I believe BioEnergy Hawaii’s plan will provide a sustainable and economical solution to address our county’s waste struggles.”

The West Hawaii facility will be completely financed with private equity, supported by a \$100 million

special purpose revenue bond issued by the State of Hawaii.

The project will be located near the Puuanahulu landfill; the exact location of the facility will be released when lease negotiations are final.

Construction is scheduled to begin during the summer of 2016. For more information on the BEH project, visit www.bioenergyhawaii.com. ■

Free summer food program school locations announced

In May, the Hawai'i Department of Education announced selected school locations and serving times for the "Seamless Summer Program" (SSP) that provides free meals to all children 18 years old and younger. The summer meals for youth are available at 42 public schools statewide.

Beginning in early June, free meals will be served at designated schools Monday through Friday (June 8 to June 17, 2015), with some schools providing meals as late as July 17, 2015.

The Seamless Summer Program, funded by the U.S. Department of Agriculture, was established to ensure that children of low-income families continue to receive nutritious meals when schools are not in session.

"We encourage families to take advantage of the opportunities to ensure their children have nutritious meals our schools can help provide," said Dann Carlson, assistant superintendent of the Office of School Facilities and Support Services. "Your child does not have to be enrolled in school to be served a meal. Contact the school in your area to help us prepare for the food service."

Meal location, service dates and times vary during the period of the program. See the list at right (continued on the following page) for details, as well as the phone numbers of participating schools.

During the school year, more than 21 million children across the nation rely on free and reduced priced meals provided by the National School Lunch and School Breakfast Programs. However, only 3.8 million children participate in USDA's summer meal programs: the Summer Food Service Program (SFSP) and the National School Lunch Program's Seamless Summer Option. The two programs work in concert to ensure that children have access to safe, healthy meals when school lets out.

Last year, summer meal programs *(continued on next page)*



[Photo: USDA file photo]

Free summer food school locations

Location	Address	Phone	Start	End	Breakfast Service Time	Lunch Service Time
Anuenue School	2528 10th Ave, Honolulu, HI 96816	733-8465/306-2639 (cell)	10-Jun	9-Jul	7-7:40	11-12:00
Dole Middle School	1803 Kamehameha IV Road, Honolulu, HI 96819	832-3340	8-Jun	2-Jul	7:15-7:45	11-11:30
Fern Elementary School	1121 Middle Street, Honolulu, HI	305-5400	15-Jun	17-Jul	7:30-7:50	11-11:30
Kalakaua Middle School	821 Kalihi Street, Honolulu, HI 96819	832-3130	9-Jun	30-Jun	7:30-8	11-12:15
Kalihi Waena Elementary School	1240 Gulick Avenue, Honolulu, HI 96819	832-3210	9-Jun	2-Jul	7:30-8:30	n/a
Kawanakoa Middle School	49 Funchal Street, Honolulu, HI 96813	587-4434	15-Jun	17-Jul	7:10-7:45	10:45-11:15
Linapuni Elementary School	1434 Linapuni Street, Honolulu, HI 96819	832-3303	8-Jun	10-Jul	7:30-7:55	11-11:30
Roosevelt High School	1120 Nehoa Street, Honolulu, HI 96822	531-9517	9-Jun	16-Jul	7:15-7:45	10:20-11:35
Kaimuki High School	2705 Kaimuki Ave	733-4900	8-Jun	13-Jul	n/a	11-11:30
Farrington High School	1564 N. King Street	305-5034	9-Jun	7-Jul	n/a	10-10:35
Aiea Elementary School	99-370 Moanalua Road, Aiea, HI 96701	483-7200 ext. 226	22-Jun	17-Jul	7:40-8:05	11:40-12
Kaala Elementary School	130 California Avenue, Wahiawa, HI 96786	622-6374	15-Jun	17-Jul	9:45-10:15	n/a
Waiialua Elementary School	67-020 Waiialua Beach Road, Waiialua, HI 96791	637-8228	8-Jun	2-Jul	n/a	11:30-12:00
Castle High School	45-386 Kaneohe Bay Dr. Kaneohe, HI 96744	233-5628	8-Jun	10-Jul	7-8:00	11-12:00
Hauula Elementary School	54-046 Kamehameha Hwy. Hauula, HI 96717	561-7106	19-Jun	17-Jul	7:30-8	11:30-12
Kahaluu Elementary School	47-280 Waihee Road, Kaneohe, HI 96744	239-3100	12-Jun	17-Jul	8:15-8:45	10:45-11:30
Kahuku High and Intermediate School	56-490 Kamehameha Highway, Kahuku, HI 96731	561-7106	19-Jun	17-Jul	7:30-8	11:30-12

served eleven million more meals than the previous summer, supplying an historic total of more than 187 million meals at over 50,000 summer meal sites throughout the country. This year, the 40th anniversary of the program, USDA hopes to serve an additional 13 million meals to meet our challenge of serving 200 million meals to children nationwide.

In late May, USDA Secretary Tom Vilsack joined representatives of Milwaukee’s Hunger Task Force to call attention to childhood hunger.

“For 40 years,” Vilsack said, “USDA has supported summer meal programs that keep children in low-income communities active and engaged when school is out, while providing critical nutrition and reducing the learning loss that often occurs during the summer months.”

“Programs like these in Milwaukee,” he added, “allow communities to take the lead role in preventing hunger and focus their efforts in local areas with the greatest need.”

USDA’s Food and Nutrition Service (FNS) oversees the administration of fifteen nutrition assistance programs, including the Summer Food Service Program and other child nutrition programs, that touch the lives of one in four Americans over the course of a year. The programs form a national safety net against hunger. For more information about FNS and nutrition assistance programs, visit FNS online at www.fns.usda.gov. ■



Free summer food school locations (continued)

Kailua Elementary School	315 Kuulei Rd.	266-7884	15-Jun	17-Jul	n/a	11-12:00
Laie Elementary School	55-109 Kulanui Street, Laie, HI 96762	561-7106	12-Jun	17-Jul	8-9:00	11-12:00
Ben Parker Elementary School	45-259 Waikalua Rd.	233-5686	19-Jun	17-Jul	7:30-7:55	11-11:30
Blanche Pope Elementary School	41-133 Huli Street, Waimanalo, HI 96795	259-0456	22-Jun	2-Jul	n/a	11-12:00
Kaneohe Elementary School	45-495 Kamehameha Hwy	233-5640	15-Jun	10-Jul	7:30-7:50	11-11:20
Campbell High School	91-980 North Rd, Ewa Beach, HI 96706-2746	687-3119	8-Jun	13-Jul	7:30-7:45	10:30-11:00
Kaimiloa Elementary School	91-1028 Kaunolu Street, Ewa Beach, HI 96706	689-1280	15-Jun	2-Jul	7:30-8	10:40-11:30
Makaha Elementary School	84-200 Ala Naauao Place, Waianae, HI 96792	695-7900 220-6398	8-Jun	17-Jul	n/a	10-11:00
Nanikapono Elementary School	89-153 Mano Avenue, Waianae, HI 96792	668-5800	8-Jun	26-Jun	7:30-8	11:30-12
Nanakuli Elementary School	89-778 Haleakala Avenue, Waianae, HI 96792	668-5813 ext 229 292-0589	10-Jun	17-Jul	7:30-8	11:30-12
Pearl City Elementary School	1090 Waimano Home Road, Pearl City, HI 96782	453-6455	8-Jun	7-Jul	n/a	12-12:30
Pohakea Elementary School	91-750 Ft. Weaver Road, Ewa Beach, HI 96706	689-1290 292-1518 (cell)	15-Jun	3-Jul	n/a	10:30-11:00
Waianae Intermediate School	85-626 Farrington Highway, Waianae, HI 96792	697-7120	8-Jun	17-Jul	n/a	11:30-12
Hilo Intermediate School	587 Waiuanue Avenue, Hilo, HI 96720	808-974-4955	6-Jul	17-Jul	n/a	11-11:30
Honoka'a High and Intermediate School	45-527 Pakalana Street, Honoka'a, HI 96727	775-8800 ext.230	15-Jun	17-Jul	7:30-8:15	11:30-12:15
Hilo Language Immersion Program	16-120 Opukahaia St, Keaau, HI 96749	808-982-4260 ext 101	15-Jun	17-Jul	7:10-7:45	10:50-12
Keaau Middle School	16-565 Keaau-Pahoa Road, Kea'au, HI 96749	808-313-4886	10-Jun	17-Jul	7:30-8	12-12:30
Keaukaha Elementary School	240 Desha Avenue	808-974-4181	15-Jun	17-Jul	7:30-8	12-12:20
Kohala High School	54-3611 Akoni Pule Highway, Kapaa, HI 96755	808-889-7117	15-Jun	17-Jul	7:30-8	11:30-12
Waiakea High School	155 W. Kawili Street, Hilo, HI 96720	808-974-4888	8-Jun	10-Jul	n/a	10:15-10:45
Waimea Elementary School	67-1225 Mamalahoa Highway, Kamuela, HI 96743	808-887-7636 ext. 225	8-Jun	17-Jul	7-8:00	10:30-12:30
Pukalani Elementary School	2945 Iolani Street, Pukalani, HI 96768	808-573-8760	15-Jun	10-Jul	7-8:30	n/a
Waihee Elementary School	2125 Kahekili Highway, Wailuku, HI 96793	808-984-5644	8-Jun	17-Jul	7-7:45	11-11:45
Wailuku Elementary School	355 S. High Street, Wailuku, HI 96793	808-984-5622	8-Jun	17-Jul	7-7:45	11-12:00
Kahului Elementary School	410 South Hina Avenue	873-3061/873-3055	9-Jun	2-Jul	7:45-8:45	10:45-11:30
Kapaa Elementary School	4886 Kawaihau Rd, Kapaa HI, 96746	808-821-4424	9-Jun	8-Jul	9:45-10	n/a



Community-based economic development accelerator program looking for nonprofit applicants

In cooperation with the Department of Business, Economic Development & Tourism (DBEDT), CNHA-Technical Assistance Services is seeking applicants for a new program known as the CBED Accelerator. This pilot program will bring technical training and assistance, as well as other resources to nonprofit member-based organizations looking to develop a sustainable funding stream.

In this pilot program, CNHA-TAS will manage technical assistance and training programs for each organization and provide a variety of tools, access to resources, and diverse local and/or national networking opportunities to help develop and implement a sustainability product or subsidiary business entity. DBEDT and CNHA-TAS are looking for applicants from across the state.

Mark J. Ritchie, Branch Chief of the Business Support Branch of DBEDT, said “We are excited to launch the CBED Accelerator and look forward to seeing applications from many organizations. Community-based nonprofit organizations are increasingly becoming key economic development drivers, so we want to help them create revenue streams to supplement their grant funding.”

Applicants are limited to member-based 501(c) nonprofits determined to be tax-exempt by the IRS. A community-based organization is defined as a membership-based, nonprofit incorporated in Hawai‘i and organized and controlled by either a geographic community, a community of identity, or a community of interest and which is directly involved in economic development activities.

Applicants may visit <http://invest.hawaii.gov/business/cbed/>. Solicitation kits and applications are available as of June 05, 2015. Completed applications are due June 30, 2015.

For more information, contact CNHA Program Manager Kehau Meyer at (808)596-8155, ext. 111, or at info@hawaiiancouncil.org. ■

Funding Opportunity for Non-Profits



Accelerating Community-Based Economic Development

CBED ACCELERATOR

The Department of Business, Economic Development and Tourism, in partnership with CHNA Technical Assistance Services is looking for applicants for this one-year, hands on, pilot mentoring program for five qualified organizations in the planning and implementation of recurring revenue generation projects. Each applicant will propose a revenue generating idea and selected applicants will receive up to **\$7,000** to support a revenue generating activity.

WHEN ARE APPLICATIONS DUE?

June 30, 2015 by 5:00pm.

For more information contact Kehau Meyer, a CHNA Program Manager at (808) 596-8155 ext.111 or via email at info@hawaiiancouncil.org

WHO CAN APPLY?

- Member-based 501(c) nonprofit (ex. clubs, associations, cooperatives)
- Controlled by a geographic community, a community of identity, or a community of interest and is involved in community-based economic development activities
- Mission must support areas of building capacity, community economic development, or sustainability
- Located in Hawaii

HOW DO I APPLY?

To request an application, please access

<http://invest.hawaii.gov/business/cbed/>

to submit your contact information. An application kit will be emailed to you. Applications can be hand-delivered or mailed to:

**2149 Lauuwiliwili Street, Suite 200,
Kapolei, HI 96707**

Applications can be emailed via Dropbox or similar document sharing programs depending on size to:

info@hawaiiancouncil.org



The CBED Accelerator Pilot is a program of the State of Hawaii's DBEDT Community-Based Economic Development Division, administered by CHNA Technical Assistance Services.



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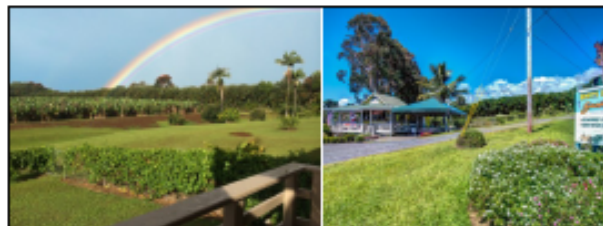
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Keeping the faith in Kohala

By Rory Flynn

Mahalo to Bill Shontell of the Kohala Ditch Company for the use of photos and project updates cited in this story. An even bigger mahalo for the work and dedication of the men shown in this photo essay. For the second time in a decade, they have restored flow of the historic Kohala Ditch irrigation system to give life to Kohala's agricultural future.



Keeping the faith in Kohala

December 23, 2014 — For ag users of the Kohala Ditch, the email from Bill Shontell said it all: “And here we go again.”

For the second time within seven weeks, the users were notified of a new calamity suspending operation of the ditch. In early November, a heavy boulder estimated to be 3’ in diameter plummeted from the pali above Flume #1 in the West Branch of Honokane Nui. It sliced a rock shield and smashed through an eight foot section of the 48” inch pipe spanning the valley floor. A work plan was implemented immediately. However, full repair and restoration of the severed flume, itself a highly dangerous job, took weeks (see photos, page 21).

Now an even more formidable repair effort loomed. A heavy thunderstorm had washed out the center concrete pier of Flume #10 spanning Walaohia Stream (“Queen’s Bath”). Another pier also sustained damage, resulting in partial collapse of the flume. Upon inspection, it was clear that the entire flume would have to be rebuilt. The heavy December rains made Kanea’a Falls a torrential cascade, plugging tunnels #14 and #15 with rocks and debris. Shontell’s crews had to wait for the water to subside before they could appraise the full extent of tunnel mucking that lay ahead.

Shontell’s email concluded: “Thus, the Ditch is out of operation for the foreseeable future given the collapsed flume and especially if the blockages in the two tunnels are extensive. We will need a few days to wait for the streams to drop enough to get a good look at what’s going on and then figure out how we’re going to tackle this new set of problems.”

He advised users to “consider this an extended outage and take whatever measures you may deem necessary in order to keep your operation supplied with ag water.”

He promised that the Kohala Ditch Company would do its “utmost to move this along,” while noting that “shoveling rocks out of tunnels (along with building large concrete flume foundations) can be very time consuming and expensive.”

As things turned out, the scope of repairs to *(continued on next page)*



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the Kohala Ditch system following the December storm proved to be a massive undertaking.

To repair the 92' long Flume #10, access roads had to be cleared, timber ordered from the mainland, and a crane mobilized on site. Moreover, Shontell elected to change out Flume #11 (183' long) entirely. The job required a dozen sets of support columns up to 26' tall. Meanwhile, some 250-300 tons of rock and debris had to be cleared from Tunnel 15. Shontell confided that the work reminded him of a Tennessee Ernie Ford song, though the tunnel clearance, he said, involved "a bit more than 16 tons."

Over the next few months, the repair list mounted. At the east end of Flume #3, a steep rock scouring was rebuilt and a pier was repaired. Repair of the rock cap of the Pololu Flume was also undertaken after high winds tore off some metal panels. Some 70 tons of rock and gravel was cleared from the top of the main intake (Honokane East). At Flume #2 in Pololu, several pallets of concrete were flown in to rebuild a heavily undermined pier.

While the repairs performed over five months were not as extensive as those following the 2006 earthquake, the job, in its entirety, was formidable and, for Surety work crews and many others, often dangerous.

Upon completion of repairs to Flume #1 in November, 2014, Shontell took time to thank "the following folks" for their contributions to the repair effort at the West Branch Honokane flume. They included:

- **Scott Barrington** (SB Welding), for timely design and fabrication of the steel components of the rock shield as well as welding repairs to the flume truss.
- **Dave Faulstich** and **Tim Holschuh** (Kohala

Zipline) for climbing gear and expertise in crawling around, over, under, on top of, through, etc. the exterior of the (wet and slippery) flume and cutting loose the old rock shield remnants.

- **Steve ("Steebo") Murai, Steve Derego, Brandon ("Goober") Carvalho, Mark Monroe** (Robin Reyes Construction) for general labor and carpentry (clearing sand out of tunnels and building/installing the replacement tube).
- **Cal Dorn** (Paradise Helicopters) for air support (flying materials/equipment in and out of the job site).
- Surety Kohala Corporation field crew (**Keone, Lopaka, Kaip'i, Derek**) — for doing anything and everything asked of them.

He also put in a good word for "Ke Akua for an injury- (or worse) free couple of weeks and good weather when we needed it."

The dedication of these men, coupled with the talents and leadership of a roster of modern-day Kohala ditchmen – Bill Shontell, Mike Gomes, Rick Gordon, among others – is a testament to the character of North Kohala. Against tall odds, they have kept the Kohala Ditch operational long after Castle & Cooke gave up on sugar in the early 1970s. They have kept the faith. Their labors and fidelity to the ditch have enabled North Kohala to prolong the useful life of a century-old gravity-fed irrigation system that simply refuses to die.

In May, flow of the Kohala Ditch was again restored. Shontell, executive vice president of Surety Kohala Corporation, announced that Surety would take over operation of the ditch kayak tours previously operated by Kohala Ditch Adventures, whose lease expired in February, 2015. *(continued on page 26)*



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Rebuilding West Branch Honokane Nui Flume #1 and rock shield — November, 2014



Dave Faulstich straddling Flume #1 in West Branch Honokane Nui.



Shattered Honokane Flume #1 and rock shield



Crumpled 4' pipeline after rockfall



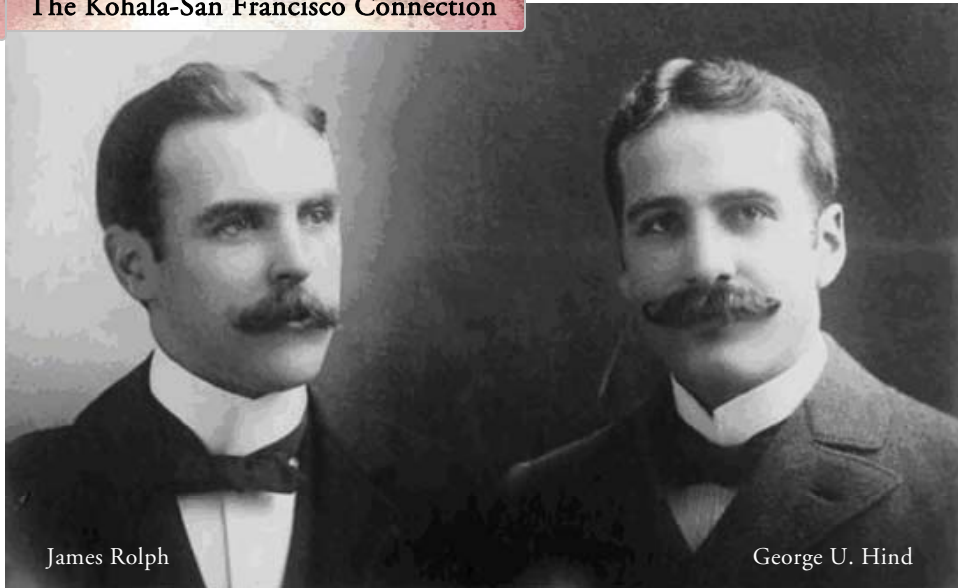
Replacement tube installed in Flume #1 and rock shields awaiting chopper lift into Honokane



Lift into Honokane Nui by Cal Dorn and installation of new rock shields for Flume #1



The Kohala-San Francisco Connection



James Rolph

George U. Hind



The "Kohala" at sea. Painting by Charles Robert Patterson, 1927

James Rolph and George U. Hind, brother of Hind plantation manager John Hind, were schoolmates in San Francisco in the early 1890s. With help from Kohala sugar planter and family patriarch Robert R. Hind, they formed the Hind-Rolph shipping company and built a fleet of "sugar ships" known by their signature white-painted hulls. The firm prospered. It served as fiscal agent for construction of the Kohala Ditch in 1905-06. Its Honolulu office provided a headquarters for ditch engineer Michael M. O'Shaughnessy.

Among the many merchant ships launched by Hind, Rolph & Co. was the four-masted barkentine "Kohala." Built by the Bendixsen shipbuilding company of Fairhaven, California in 1901, the Kohala sailed often to Australia, returning to Hawai'i laden with coal before departing to San Francisco with cargoes of sugar. In later years, the Kohala served as a West Coast lumber carrier, making frequent deliveries of construction lumber to the port of San Pedro and a small, fast-growing city called Los Angeles.

After a distinguished career at sea, the Kohala came to a sad end in 1941. Stripped of its masts, it served as a

fishing barge off Redondo Beach, California. In the panic that ensued after the attack on Pearl Harbor, the ship was mistakenly identified as a Japanese submarine. On Christmas Day, 1941 planes dispatched by the Army Air Corps and Navy dropped several bombs on the presumed sub. The Kohala was blown to bits. The Palos Verdes Estates Police Department later said the wreckage washed ashore at Malaga Cove, where local boys salvaged parts.

After the Great San Francisco Earthquake of 1906, the gregarious "Sunny Jim" Rolph generously supported charities in his beleaguered city. In turn, grateful voters elected him mayor for five successive terms. Later, he was elected governor of California. When first elected mayor in 1911, Rolph called on Kohala Ditch engineer Michael O'Shaughnessy to be San Francisco's chief engineer. Rolph was aware of O'Shaughnessy's reputation as the engineer of amazing irrigation works in Hawai'i. He sought an accomplished hydraulic engineer to build a reliable water supply system for a city that suffered more damage from raging fires than seismic upheaval in the 1906 quake. "Treat her [the city] like your best gal,"

Rolph told O'Shaughnessy.

The immigrant engineer from Limerick, Ireland took the mandate to heart. He tirelessly set about rebuilding San Francisco. He launched so many projects supported by voter-approved bonds that city pundits said his initials, M.M., stood for "More Money" O'Shaughnessy.

O'Shaughnessy's preeminent public works project was the building of the Hetch Hetchy dam and aqueduct. In 1913, Congress passed the Raker Act, signed by President Woodrow Wilson. It allowed a dam of the Tuolumne River passing through Hetch Hetchy valley to furnish water and power to the public. Work on the great dam and aqueduct extending 167 miles west to San Francisco began in 1914. It consumed O'Shaughnessy's life until his death in 1934, 16 days before water from Hetch Hetchy first reached San Francisco.

The project was celebrated with construction of the Pulgas Water Temple, built in the Beaux Arts style in 1938. Its inscription, from Isaiah 43:30, states: "I give waters in the wilderness and rivers in the desert to give drink to my people." An identical inscription was engraved on a plaque commemorating restoration of the Kohala Ditch in 2009. ■

2015



Kohala Ditchmen (Photos below by Michael M. O'Shaughnessy)

1905-06



Michael Maurice O'Shaughnessy, shown in a photograph taken in San Francisco before his seven-year (1899-1906) ditch engineering career in Hawaii.



Rebuilding Flume #11 — April-May, 2015



Rebuilt Flume #10 with center steel beam — April, 2015



The fluming tour business, started in 1996, has long been the primary source of revenue supporting the operation and maintenance of the Kohala Ditch. The latest incarnation of the kayak excursion business, called “Flumin Kohala,” includes a van tour of local historical sites and waterfalls. Its website is <http://fluminkohala.com>. Shontell told *West Hawaii Today* in June that Surety intends “to create and manage a kayak tour in-house, with revenue dedicated to ditch maintenance.” That offers the prospect of somewhat more income to sustain operation of the ditch. The three-hour Flumin’ Kohala kayak excursions are priced at \$135 for adults and \$75 for children age 5 to 11. Flumin Kohala plans to offer four tours daily, with up to twelve people per tour.

Still, the long-term future of the Kohala Ditch remains a dilemma. The ditch has been sustained for the better part of three decades thanks to the corporate citizenship of Surety Kohala Corporation. That beneficence will not last forever, however, something Shontell acknowledges.

In April, Shontell told *West Hawaii Today* that he believes “the ditch should be placed in the hands of the water users and the newly formed kayak tour company Flumin’ Kohala, which would put tour revenue back into upkeep.”

He correctly noted that the ditch is frequently knocked out of commission and “local control would be more quickly responsive to the needs of the ditch.”

Meanwhile, Senate Senator Lorraine Inouye (D), representing District 4 on the Big Island, proposed a very different scenario for the ditch. In March, she introduced a resolution calling on the state to

purchase and operate the ditch. “We need to preserve one of the last ditches in the state that is not under state control,” she said.

Senator Inouye’s resolution was deferred in the 2015 legislative session. Instead, \$1.5M in CIP funds was placed in the state budget. Scott Enright, Chair of the Hawai’i Board of Agriculture, said his department had “serious concerns regarding the feasibility of this resolution.” He suggested that the project be added to the CIP budget and noted that past state studies of irrigation systems took two years to complete and cost over \$1,000,000 each.

Senator Inouye’s late-session resolution was supported by the board of the nonprofit Kohala Ditch Foundation, established in 2009. The Foundation said it “remains open to any and all planning initiatives by either government or non-government organizations that affect the current and future operations of the Kohala Ditch.”

If all this sounds confusing, it is. For reasons passing understanding, Senator Inouye introduced her resolution without consulting Surety Kohala Corporation whatsoever. Some ditch users were also blindsided by her initiative.

Meanwhile, the Kohala Ditch Foundation has not gained much traction since receiving its tax-exempt determination letter from the IRS.

In the May 22, 2015 issue of *Kohala Mountain News* (KMN), Bill Shontell stated that current projections indicate that water user fees and expected revenues from the new kayak fluming business “would be sufficient to cover regular maintenance costs as well as build reserves for large repair projects.” That remains to be seen.

What is more certain is Shontell’s assessment of the merits of local, Kohala-based ditch operational maintenance, as evidenced by the recently concluded repairs to the ditch. As he told KMN: “Over the years, local workers have developed specialized knowledge and skills to maintain it effectively and efficiently.”

He pointed out that the recently concluded repairs were performed by only nine workers, with skills and expertise he trusts. He said he feared that “the State, with their bureaucratic red tape, would run it as they have the Hamakua and Waimea ditches—taking far too much time and money to do what local folks can do faster and more efficiently.”

The wishes and wherewithal of ditch water users remains a bit of a mystery, too, in the current melee over the future of the ditch. Most ag water users in North Kohala are small farmers and, in the aggregate, they pay only a small share of ditch operating costs. Meanwhile, the future of the Cloverleaf Dairy remains a puzzle.

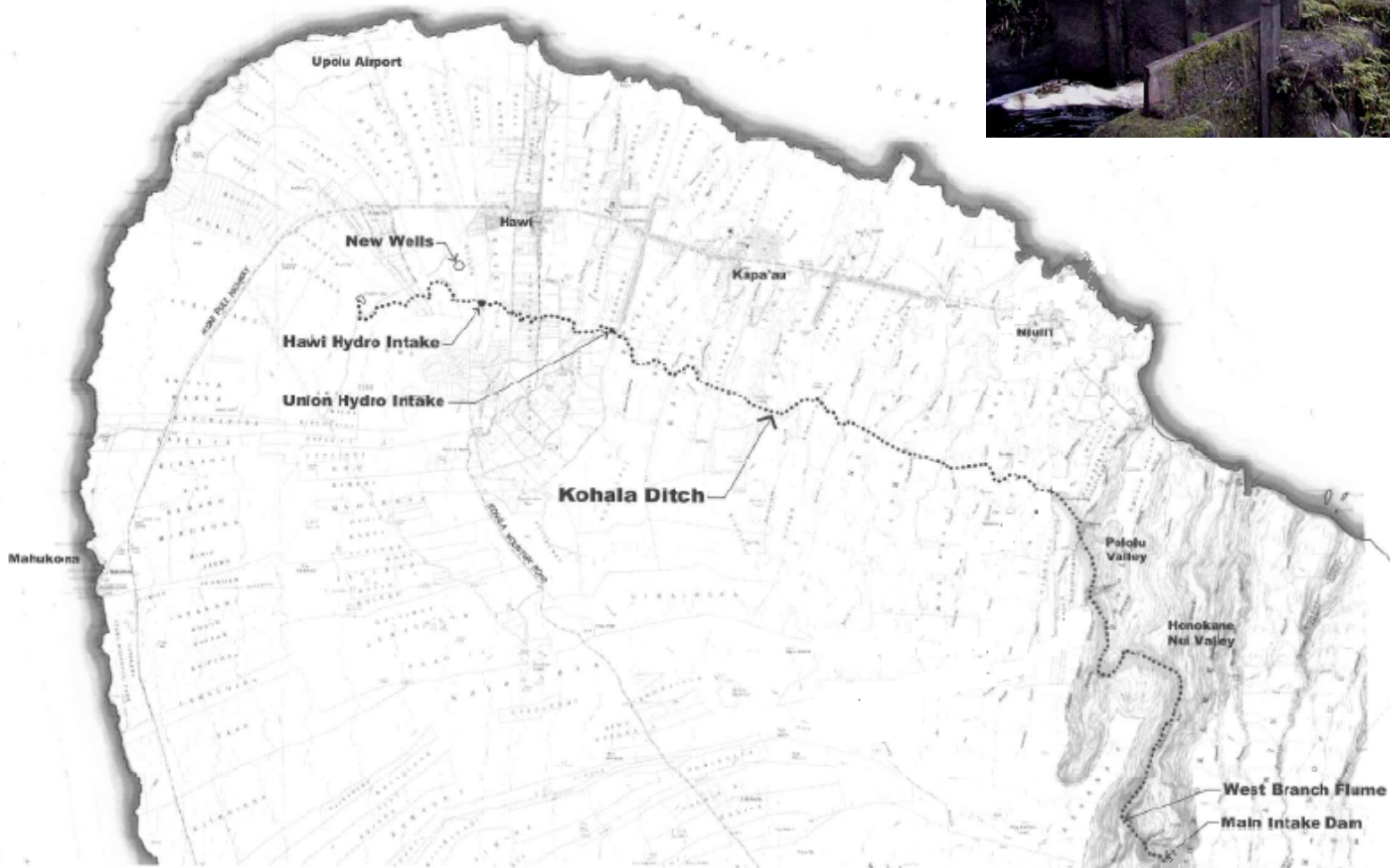
All this suggests that a well-facilitated discussion is in order. Unilateral initiatives are likely to generate raw feelings. Whatever good intent may have prompted Senator Inouye’s resolution, it failed to engage the very people who have faithfully sustained the ditch in good times and bad. That may have been an oversight, but it was a blunder nonetheless.

Situations like this take the measure of a community’s pulse and integrity. One thing is certain. Surety Kohala has kept the faith. They know the job of caring for the Kohala Ditch. Respect that first. Then talk story. ■



“I christen thee Kohala Ditch. May you bring blessings, happiness and prosperity to the people of Kohala.”

Mrs. Abigail Kuaihelani Campbell Parker
June 11, 1906



**Kohala Ditch System
Kohala Section**



October 2000

Telescopes, Sacred Spaces, and Mauna Kea

By Peter S. Adler, PhD



Subaru Telescope, W.M. Keck Observatory and NASA Infrared Telescope Facility atop Mauna Kea

Photo: Creative Commons

**Adapted from remarks delivered at a community meeting organized by the Hilo-Hamakua Community Development Corporation
Pepe'ekeo, Hawai'i - May 27, 2015**

Having written an op-ed piece for the Star-Advertiser about some of the ways native culture and science can co-exist, Donna Johnson and Richard Ha asked me to speak about sacred spaces, places, and objects. I also want to connect these ideas to leadership and the kind of dialogue that might be both constructive and productive at this sensitive moment. I am no expert on sacredness, but I have been thinking hard about this matter.

The Practice of "Sacred"

When I was in my mid-twenties, I lived and worked in a little town in India for two years. It was a profound time for me as I learned about the world,

the people of India, my culture as an American, and myself. Above and beyond the construction projects I was doing, the chickens I raised, and the rats I killed, I saw some eye-popping things.

One was the aftermath of a set of vicious communal riots in which Hindus and Muslims tried to kill each other even though they were neighbors. This still happens periodically. Back then it always seemed to start with a perceived insult, a cow accidentally hit by a Muslim truck driver or an affront to an Imam at the local mosque. But that incident was just the start.

After that precipitating moment came the incitements of absolutists and zealots on both sides, often

for their own political mobilization purposes. Then, the formation of mobs and a funneling of past indignities and injustices into the new incident. Finally, crowds of bored, alienated young men full of adrenalin would rampage through the streets, pull people from their beds, hack them to death with machetes and swords, rape women, and then torch the homes and stores of their enemies.

In India, a lot of this was, and still is, ostensibly about cows. Cows are sacred to Hindus. That's where the expression "sacred cow" comes from. There are wonderful old legends and stories that explain why cows are revered and how they turned into allies of the gods. I loved hearing and reading those stories. But then one day I saw something that cut across my abstract understandings. It was a terrible moment.

A bullock cart broke an axle near my house and the two-wheeled cart crashed to the ground spilling boxes of vegetables, bags of rice, and cans of cooking oil. One of the man's two beautiful white Brahma bulls was on its side, moaning, its leg bent and bleeding. A crowd gathered to watch, me included, standing in the back.

The distraught farmer, poor by any standard, was looking at his bull and crying. These animals were his livelihood, his small wealth, his friends, and his pets. He loved them. They were like his children, his family. A policeman arrived, then someone who seemed more experienced with animal injuries. He shook his head and pulled on his mustache while the farmer wept uncontrollably. The animal was in pain and in my world would have been mercifully euthanized.

(continued on next page)

Nothing of the sort happened. The injured animal was pushed to the side of the road and left there. Then a small truck appeared. People helped the farmer load his goods and broken ox cart in the back, and drove off. The farmer then walked away down the road with his other animal. The ox with the broken leg was abandoned.

I thought to myself: *I can't stand to see animals suffering like this.* In my culture, even though it would pain me, I would put a bullet into the animal to get him out of his misery. But it was different in India, and this wasn't my culture or worldview or value system.

Later when I tried to understand what was going on, friends told me it was all "karma," all preordained. That magnificent white bull may have been the reincarnation of someone from another life who needed to suffer more before being reborn. Or maybe it was the farmer who needed to suffer before his own rebirth. But everyone knew what I as an American didn't. Intentionally killing a cow in public in a Hindu community would be unfathomable. It would trigger great violence.

So today I am thinking about the contradictions and paradoxes of what is sacred in my life and might be in yours, and how we can only know these things within the boundaries of our worldviews and cultures and only by talking to each other with genuine curiosity and a lot of respect.

"Worldview" and "culture" are mysterious terms. We throw them around, talk past each other about them, and sometimes use them as a sword or a shield in politically charged matters. The very best definition of culture I have ever heard is: "Culture is the way we do things right *here*." It is about how time, food, social standing, relationships, who we pray to, and who hangs out with whom actually function, always with the particulars of a place-based *here* in mind.

Worldview is harder and in some ways more basic. "Worldviews" are the waters we swim in, those fundamental beliefs that are so basic we barely recognize them, rarely talk about them, and almost never question them. Worldviews and culture run hand in hand.

The problem is, we all live in and embody multiple cultures and worldviews. Maybe in the old days we all lived in one culture with highly integrated worldviews but not any more. None of us in this room are just one thing. We are many things that overlap and take root in us individually.

I am someone with Jewish forbearers, a line of (continued on next page)

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people who were killed in concentration camps and burned in mass ovens. Some of my worldviews have been shaped by that. But I am also from this place, the only real home my wife and children have known and where I lived most of my life. Part of this place is in me. (I have always secretly thought “local” is where you plan to die, not just where you were born, though that may not be a popular idea right now.)

I am also a social scientist by training, a Baby Boomer, a planner and mediator by occupation, and a writer by avocation when the mood strikes me. I have close relatives that are Japanese, Okinawan, Hawaiian, Filipino, Chamorro, and Mexican. All of these things influence the way I think and how I behave.

We are all many things and whatever else our ancestors may have been, we are something different now. Look around. We all came from someplace else. From the Marquesas, Tahiti, China, Portugal, North America, Japan, Puerto Rico, the Philippines, and now from Micronesia, Thailand, Vietnam, Laos, and Cambodia. We are neighbors, and like Hindus and Muslims we all carry different “cultures” and “worldviews” and pray in different ways, but we are all now here. We are what we are. There is no going back.

Inside all this complexity we know that certain things are sacred to other people, though we don’t always know why or how. Oftentimes, we’re unable to talk about these matters with curiosity. Instead we make judgments. We trade slogans and arguments. We lecture one another. None of which works that well.

As I’ve been trying to think through what is sacred

and what is not, here are a few examples that seem relevant.

For the Tlingit and other Northwest tribes, the natural world is sacred. They live in a world of thick forests, mysterious sea fogs, big bears, killer whales, salmon, seals and eagles. They also carve totem poles, which are treasured, even though they aren’t direct objects of worship. They are clan matters, perhaps more like *aumakua*.

For Westerners, however, the poles are art and decorations and many of them have been taken away to other places over the years. They didn’t know. Today, people have learned that the Tlingit cherish their poles and are respecting them in new

Then there are gatherings. In all places, some get-togethers are sacred because they commemorate bigger things. Christmas. Passover. Ramadan. Makahiki. These are a special “time outs,” tributes, memorials, remembrances. When people act badly at these gatherings, it creates an insult even though the very same behavior at some other place or time might be perfectly fine.

The same holds true of certain gatherings of family, clan, and community. Those moments become sacred because we take time off from business-as-usual to remember the people on whose shoulders we stand. The ancestors themselves may not have been that sacred. In my line

Look around. We all came from someplace else. From the Marquesas, Tahiti, China, Portugal, North America, Japan, Puerto Rico, the Philippines, and now from Micronesia, Thailand, Vietnam, Laos, and Cambodia. We are neighbors, and like Hindus and Muslims, we all carry different “cultures” and “worldviews” and pray in different ways, but we are all now here. We are what we are. There is no going back.

ways. That is why, after dialogue and negotiations, the Honolulu Academy of Arts is returning an important one to southeastern Alaska.

We also know certain books are holy even though the books themselves aren’t usually worshipped directly. The Bible, The Koran, and The Torah are important objects and when someone burns one or denigrates it, it creates offense. That is because those books give comfort and guidance on how we are expected to live, on how the sacred is to be pursued and lived.

there were plenty of rascals and knuckleheads. Still, the memory and moment of my family coming together and thinking about them has a certain sacred quality. We are together again and feeling things bigger than ourselves. Bad behavior at these times is rude.

Today, we need to understand why Mauna Kea, an old and iconic mountain, is important right *here* and *now*. All over the world, there are old mountains like Mauna Kea, sacred in different ways to different people (continued on next page)

and for different reasons. Think of Mt. Rainier in Washington, Mt. Shasta in California, Mt. Kilimanjaro in Kenya, Mt. Olympus in Greece, and Mt. Fuji in Japan.

Philosophers explain this special reverence for certain mountains as a “Mundi Axis,” a connection between ground and sky. Some mountains are ladders up from the earth to the heavens, a linkage point from the everyday ordinary run-of-the-mill place where we live up into the realm of gods and spirits, our connection between the secular and the sacred, both of which we all carry inside us. We *all* carry *both*.

Is it possible that one place can be sacred to different people in different ways or does it all have to be the same? Does Jerusalem have to be only Christian, Muslim or Jewish? Can different tribes or language groups living on different sides of the mountain revere a Mt. Everest or a Mt. Kilimanjaro differently? Or must it be in one way only?

It’s just my opinion, and I mean no offense, but I don’t think the sacred ultimately lies in “things.” Churches, holy books, icons, and mountains are doorways to different realms. Those special zones may have similarities but our responses to them may differ. Native Hawaiians can understand the zone one way, astronomers another, and people like me and some of you different from either Native Hawaiians or astronomers.

For me it comes down to how we behave, to protocol, ceremony, ritual and conduct, to doing things in a respectful way. It is, to quote a Hawaiian teacher, attempts to be *kīnā’ole*, flawless, to do the right thing, in the right way, at the right time, and for right reason and in ways that are good for us

and don’t dishonor others. Cultures and worldviews have a right to differ so it doesn’t have to be your way or my way or just one way.

For me, the sacred is first and foremost about behavior. It is about self-restraint. I cannot euthanize a cow in India even though in my worldview and culture I would like to because I can’t stand seeing an animal suffer. I also don’t get to sing silly songs or drink a beer in churches in Europe, or mosques in Istanbul, or on a heiau in Hawai’i. Those places are someone else’s juncture — spaces where their yearning for something higher encounters their moment.

To put it plainly, I believe that we are what we *do* — not what we say, not what we write, not what we think or profess, but what we *do*.

That brings me to the second theme: How we talk about touchy things when times are hard and conversations get heated.

Constructive Engagement and Leadership

In Hawai’i, we have become accustomed to dealing with difficult subjects like Mauna Kea through nasty blogs and tweets, argumentative press releases, bad-tempered public meetings, three-minute position statements at legislative hearings, and through endless litigation (which actually might be the nearest thing we have to eternal life on earth).

Don’t misunderstand me. We need brave and dogged people who raise important issues and call out injustice and discrimination. But, in the right spirit, we also need solution-seekers and answer-finders.

Without that leadership and the dialogue it fosters, we remain stuck in persistent agitation. Our separate senses of “peace” and “justice” disconnect us. Some people may desire our minds to churn and froth forever, but most of us grow weary of it. We find it produces a lot of friction and not much enduring light.

“Peace” and “justice” are slightly different terms for “harmony” and “fairness.” The connections between them are fragile. The devil is always in the details as the complexion of a particular problem changes over time and circumstance.

That is why we need people who help us broker both notions by at least building temporary bridges between them. That is the leadership challenge posed by an issue like Mauna Kea now that it has roared into our public discourse.

I am not saying what is going on now is bad. I am not afraid of conflict. But there comes a time when we must make the friction productive. Here is my big worry.

In Hawai’i, too many of our public conversations seem to focus on short-term fixes. We miss the deeper issues and the potential for transformative moments. We look at the precipitating incident and think: *Ah, that’s the problem.* It’s TMT or the solar telescope on Haleakala. We focus on the Super-Ferry and forget to work on our offshore blue trails and deteriorating near shore resources. We focus on Ho’opili or GMOs and miss the chance to talk about a more vibrant agriculture. We zero in on wind turbines in Haleiwa or the geothermal plant in Puna and somehow forget to talk about a better off-ramp from fossil fuels.

TMT gives us a *(continued on next page)*

powerful moment to work on deeper issues. It is a teachable and learnable moment. I fear that we are likely to miss it again.

I worry that our current conversations will pass and we will have only talked about TMT and missed the harder discussion about the future of the mountain that is sacred to many people in many ways, not just Native Hawaiians, not just to astronomers, but to all of the people of Hamakua and many others who have climbed it, walked on it, and spent time there in awe.

When I was a kid, I believed passionately in sports, rock 'n roll, and fast cars. I still like those things. But in the face of so many escalating and urgent world problems, I have other passions today. I am committed to the wisdom of constructive negotiations. Such discussions require well-organized groups of people who bring reasonableness, good will, intelligence, civility, openness and curiosity to the table. Experience has taught me that those qualities are more important than any partisan stand on an issue, no matter how cogent or persuasive. If those qualities guide our negotiations, we can find good solutions. If people of good will step up, solutions will emerge.

There won't be good solutions for people at either end of the spectrum who have drawn hard lines and insist on all or nothing. When that happens, there is no room for discussion or problem solving. For the large majority of us, we need our best leaders to come forward and serve as catalytic converters. We need them to bring people together to work on Mauna Kea and get some things done. If we don't have that, we will have again missed the moment.

Let me be very specific.

- First, we need leaders to convene and lead negotiations that focus on revisiting and improving the Comprehensive Management Plan, a document that actually contains many practical ideas if people will take the time to read it.

- Second, we need leadership to help stakeholders and rights-holders fulfill the specific promises made in the past that were not kept. Those agreements and understandings must be fulfilled with ironclad assurances.

- Third, we need discussions on what happens on the mountain when the Mauna Kea leases are finally up. That discussion needs to be convened by the Board of Land and Natural Resources (BLNR).

- Fourth, we need to hear from a more united and fully credible set of Native Hawaiian voices on how Hawaiians and non-Hawaiians should behave respectfully when they are on the mountain. We need specific and practical guidance on protocol, not generalities, but specifics.

- Fifth, we need focused political and economic conversations that address ceded lands and proper lease rents. Native Hawaiians need to lead this discussion, but also need to include non-Hawaiians if they want support.

- Finally, we need a timetable, a schedule of actions, and coordination. That is a perfectly logical extension of what Governor Ige has proposed.

For myself, I love science. I also find peace in certain sacred places, including old mountains. For me, a science endeavor like TMT and the sacredness of Mauna Kea need not be enemies. They can work hand in hand if the behaviors on the ground

are right.

I'll end with a poem ("For the Children of the North") by a colleague, John Paul Lederach, who works in some of the worst conflict zones on the planet, places where people die when they twitch the wrong way or say the wrong word, a person who is building those small bridges between peace and justice one at a time. He writes:

*I dream the day
When by the coal fire
Your great grandchildren
Climb on the laps of your children
And beg not to be put off to bed:*

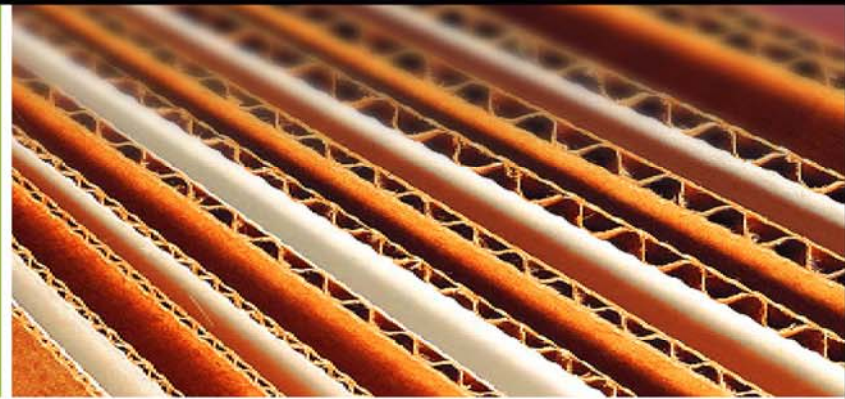
*"Grandma, Grandpa.
Tell us again.
How did the troubles end?" ■*

Peter S. Adler, Ph.D., heads up a network of professionals, Accord 3.0, that specializes in multi-party negotiation and problem-solving. He is also is the Government Liaison and Special Projects Coordinator of the Hawai'i Agricultural Mediation Program. A long-time Hawai'i resident, Peter formerly was President of the Keystone Center in Colorado. He has worked extensively on water management, resource planning, agricultural issues, land planning issues, and marine and coastal affairs. He previously held executive positions with the Hawai'i Justice Foundation and the Hawai'i Supreme Court's Center for Alternate Dispute Resolution. He is the author two books about Hawai'i, *Beyond Paradise* (1993) and *Oxtail Soup for the Island Soul* (2000). He served in the Peace Corps in India from 1966-68.



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Kealakekua Bay State Historical Park planning effort restarts

Studies and public meetings upcoming

HONOLULU – Kealakekua Bay State Historical Park on Hawaii Island is one of the state’s quintessential and most popular state parks. It attracts thousands of kayakers, snorkelers, hikers, and people interested in learning about Hawaiian cultural resources.

The DLNR Division of State Parks is resuming planning for Kealakekua Bay State Historical Park. Planning began in 2008, but at that time State Parks could only address 221-acres of land area around the bay. With the inclusion of the bay and landing within the park in 2012, plans must now include management for the entire 315 acre Bay, Nāpō’opo’o Landing/Wharf, marine resources and ocean recreation. Once a plan is drafted, after input and comment from individuals and various user groups, an Environmental Impact Statement (EIS) will be prepared for the entire 536-acre park.

Beginning this month, DLNR State Parks and its consultant Belt Collins Hawaii LLC will resume resource studies, update a traffic study, and initiate a marine resources survey and ocean recreation assessment. A public meeting will be held in late summer or early fall to share the findings from these studies, gather input on park development and management, and develop alternative proposals for park land and waters. As part of the EIS process a second public meeting will be held.

“We recognize the need to integrate planning for

the bay and ocean recreation into our master plan for Kealakekua Bay State Historical Park and look forward to working with the local community and the recreation providers to address both management and facility needs,” said Dan Quinn, State Parks Administrator. “We know how popular this

bay is with both residents and visitors and are seeking input on how we can balance recreational use with the historical and cultural values of this very special place”.

For planning purposes and management, the newly expanded Kealakekua Bay State Historical Park consists of 4 sections: 1) Ka’awaloa on the northern end of the bay; 2) Nāpō’opo’o on the southern end including Hikiau Heiau and Nāpō’opo’o Landing; 3) Pali Kapu o Keōua or the steep cliff in the central portion of the bay; and 4) the bay itself. *(continued on next page)*



Ka'awaloa is a culturally sensitive area with an important archaeological complex that reflects continuous occupation from the early Hawaiian period to 1940. In Nāpō'opo'o, Hikiau Heiau is a monumental reminder of Hawaiian tradition. The Nāpō'opo'o portion of the park has been more extensively changed by historic land use, recreation and park development, vehicle access to the bay and the surrounding residential community than Ka'awaloa.

Kealakekua Bay is one of the most significant cultural and historical places in Hawai'i. It was listed on the National Register of Historic Places in 1973. As one of the seven chiefly centers of Kona in the 1700s, Kealakekua was a favored place for the ali'i (chiefs) to reside for part of the year. The Kona field system on the slopes above the bay was an extensive agricultural system growing dry land kalo and 'uala (sweet potato), and the sheltered bay provided a wealth of marine resources and good canoe landings. The ali'i compound was centered at Ka'awaloa while the kahuna (priests) occupied the religious complex at Napo'opo'o.

It was during the Makahiki season in January 1779 that Captain James Cook arrived at Kealakekua. Cook's party spent almost a month recording the settlement at Kealakekua in journals and drawings. Kalaniopu'u returned to Ka'awaloa from Maui upon news of Cook's arrival. Kamehameha was a young chief residing at Napo'opo'o. Cook's death at Ka'awaloa on February 14, 1779 is marked by the Cook Monument, a white obelisk located along the shoreline at Ka'awaloa.

Designated a Marine Life Conservation District (MLCD) in 1969, the bay is recognized for its diversity of marine life. Snorkeling and diving at Ka'awaloa Cove has increased in recent years due to the exceptional abundance of coral and fish in the shallow waters in this portion of the bay. Kealakekua Bay is also significant for the pod of nai'a (spinner dolphins) that frequent the bay to rest during the day.

In an effort to better manage ocean recreation in Kealakekua Bay, State Parks instituted a permit system in 2013 for all vessels. So far more than 400 permits have been issued for both commercial and private boats, kayaks, and stand-up paddle boards. In addition, State Parks issues revocable permits to three kayak companies to provide guided trips across the bay and land visitors at Ka'awaloa.

Announcements, meeting notices, updates, and documents for public review and comment will be posted online at <http://dlnr.hawaii.gov/dsp/>. To comment on the master plan/EIS process, e-mail Kealakekua@bchdesign.com or call John Kirkpatrick at Belt Collins Hawai'i LLC at (808) 521-5361. ■

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Mobile slaughterhouse unit coming to the Big Island

Family ranchers on the Big Island are invited to attend informational meetings in July and August concerning a newly ordered mobile slaughterhouse unit acquired by the Hawai'i Island Meat Cooperative (see flyer at right). The mobile unit will be used to slaughter cattle, sheep, goats and pigs. It will not serve rabbit or poultry producers.

On Sunday, July 12, from 5:00-6:00 p.m., a meeting will be held at the CTAHR Ag Research Station, 79-7381 Mamalahoa Highway, in Kainaliu. The second meeting, at the Waimea Civic Center, 67-5189 Kamamalu Street, Waimea, is set for Sunday, August 9, from 5:00-6:00 p.m.

The meetings are sponsored by the Big Island Resource Conservation & Development Council, Hawai'i Small Business Development Center, and the Kohala Center.

The mobile slaughterhouse unit (MSU) initiative got underway in 2011 when Kawika Marquez formed a task force supported by the Hawaii Island Small Business Development Center and the Kohala Center and undertook a feasibility study. The study showed demand from livestock producers, with 90% indicating interest in the unit and 70% willing to invest money in the project.

Subsequently, the Hawai'i Island Meat Cooperative formed in March, 2015. The Coop was organized "to provide mobile animal slaughter services for island ranchers raising livestock including primarily cattle, sheep, goats and pigs; to market for its members and other producers any and all agricultural products or any products derived therefrom." Coop officers include Michael Amado, Keala Rafalovich, Shelby Floyd, Carol Fuyertes, Margaret Byrd, Sara Moore, Phil Bath, Jenno Encencio and Carol Wong.

The Coop website, www.hawaiiislandmeat.com, says "the MSU will travel around Hawai'i Island, bringing USDA-inspected slaughter services directly to ranches and regional docking sites. This method has been successfully used elsewhere in the U.S., reducing the stress of animals transported to faraway slaughterhouses and improving the quality and availability of locally grown meats."

HAWAI'I ISLAND MEAT COOPERATIVE Producer Meetings

Family ranchers on Hawai'i Island will be able to access an additional slaughter option through a **new mobile slaughter unit** for cattle, sheep, goats, and pigs beginning in 2016. Funding from the Hawai'i Department of Agriculture has moved this project from concept to reality, as the unit has been ordered. Please attend one of these informational sessions to learn more about using the unit and becoming a member of this cooperative.



Pāhala

Sunday, June 14
5-6 p.m.
Pāhala Community Center,
96-1149 Kamani St

Kainaliu

Sunday, July 12
5-6 p.m.
CTAHR Agricultural
Research Station,
79-7381 Māmalahoa Hwy

Waimea

Sunday, August 9
5-6 p.m.
Waimea Civic Center,
67-5189 Kamamalu St

For more information, please contact
HawaiiIslandMeat@gmail.com.



Sponsored by

**Big Island Resource
Conservation &
Development Council,
Hawai'i Small Business
Development Center,
and The Kohala Center**

Bookmark **HawaiiIslandMeat.com**

for future events, Frequently Asked Questions, and the opportunity to become a founding member.



Kohala Center and Arts & Sciences Center to host 'Meet Your Farmer' Farm to Charter School Mixer

With the farm-to-school food movement gaining momentum annually in Hawai'i, the Kohala Center and the Arts & Sciences Center are inviting island farmers and distributors to a mini trade show to meet public charter school representatives who are leading the charge to create a local supply chain to feed our keiki fresh, nutritious, locally grown food — your food!

The event will be held at the Hawai'i Academy Arts and Science Public Charter School, 15-1397 Homestead Road, Pāhoa ([map](#)) on Tuesday, June 30th from 3:00-4:30p.m.

Registration is free but space is limited. You may reserve exhibitor space **online** by June 25 or call the Kohala Center at (808) 887-6411. Tables will be available for you to exhibit produce and information about your farm or business.

For additional information, see the event flyer at right. ■

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Calavo Growers Inc., 16-664 Milo Street, Keaau, Hawai'i 96749 • Tel 808.982.8880



Make the farm to school connection

Tuesday, June 30 • 3—4:30 p.m.
Hawai'i Academy of Arts and Science,
15-1397 Homestead Road, Pāhoa



The farm to school movement is gaining momentum in Hawai'i. Island farmers and distributors are invited to a mini trade show to meet public charter school reps who are leading the charge to create a local supply chain to feed our keiki fresh, nutritious, locally grown food—*your* food!

Farmers: Bring samples of your produce or locally produced value-added products and meet school food buyers who want to purchase your food for school food programs, including the USDA Fresh Fruit & Vegetable Program. If your crops are not ready for harvest, bring photos of your produce and farm.

Distributors, Food Hubs, and School Meal Vendors: Come meet farmers and schools and help us develop a local school food supply chain.

Exhibition Space

Tables will be available for you to exhibit produce and information about your farm or business.

Register by June 25

Registration is free but space is limited.

Reserve your spot online at koha.la/f2smixer or call The Kohala Center at 808-887-6411.

Hosted by The Kohala Center and the Arts & Sciences Center, home of Hawai'i Academy of Arts and Science Public Charter School.





www.wusata.org

Taiwan Consumer-Oriented Inbound Trade Mission coming to Honolulu on August 21-22

Opportunity to present Hawai'i agricultural products to Taiwan buyers

Event Benefits

- Meet one-on-one with pre-qualified buyers from Taiwan
- Feature your products and learn about regional preferences
- Discuss buyer plans for promoting healthy, active lifestyles

The Western U.S. Agricultural Trade Association (WUSATA) and the 13 Western State Departments of Agriculture announce participation and registration in the following activity, brought to us by USDA's Foreign Agricultural Service.

The visiting trade mission provides an excellent opportunity for companies to participate in the growing Taiwan market. In 2014, U.S. Western States exported over \$1.57 billion in agricultural products to Taiwan, ranking it the 8th largest agricultural export market in the region. According to reports from the Taiwan Agricultural Trade Office (ATO), popular food products that appeal to regional consumers include items that offer convenience (ready-to-eat), uniqueness (specialty products), and are functional (meet health, weight, dietary needs). Taiwan buyers are focusing on how to meet this demand.

Participating companies are encouraged to be export-ready, bring samples and product lists, and be prepared to discuss pricing. Products must be at least 50% U.S. agricultural origin by weight, excluding added water and packaging.

Products of Interest

Suitable products include, but are not limited to: Healthy snacks, functional foods, fruits, vegetables, specialty foods, coffee, wine, beer, natural and organic, sauces and dressings, nuts, spices, beverages, prepared foods, and other related products.

REGISTRATION DEADLINE: July 17, 2015

PARTICIPATION FEE: \$25.00 per company

STATE LIAISON: Sharon Hurd, Hawaii Department of Agriculture • (808) 973-9465 • sharon.k.hurd@hawaii.gov

TO REGISTER: Login to your "MY WUSATA" account or visit our [website](http://www.wusata.org) and create one today!

Western U.S. Agricultural Trade Association: 4601 NE 77th Avenue, Suite 240, Vancouver, WA 98662
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Cell 808.936.7553

David Barnes dbarnes@waimeawaterservices.com
Cell 808.854.5745

Jeffrey Eng WWS Maui County representative
jkeng@hawaiiantel.net
Cell 808.205.4701

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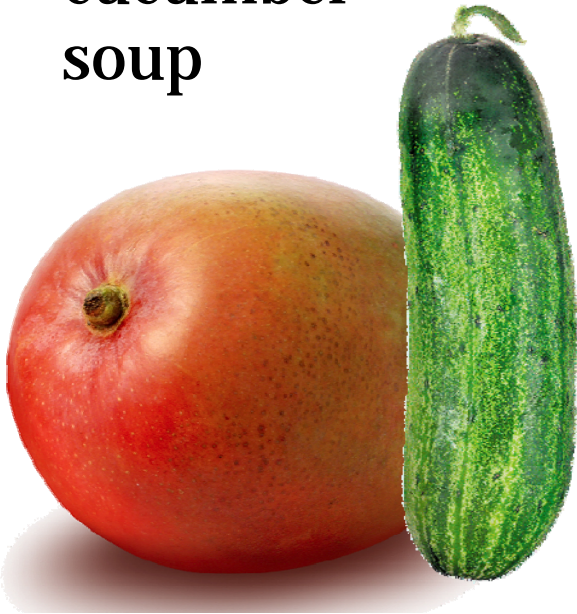
- American Water Works Association–Hawaii Section
- Kona Water Roundtable



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recipe

Mango cucumber soup



Sweet, ripe mangoes are the basis for this quick-chilled summer soup. It's an all-prep/no-stove recipe that's perfect for summer refreshment.

Prep time: 30 minutes

Makes: 4 servings

Serving suggestion: serve with a glass of 100% apple juice.

Ingredients

- 2 Ripe mangoes (divided)
- 1 English cucumber (divided)
- 2 Tablespoons chopped onion
- 1 Jalapeño pepper, finely diced (optional)
- 1 Juice from one fresh lime
- 1/4 Cup water
- 2 Containers plain, non-fat Greek yogurt
- 1/4 Cup fresh chopped cilantro

Directions

- Cut all but one half of mango into chunks, removing peel and pit; chill remaining mango half for use with garnish.
- Slice off 1/4 of the cucumber and chill for use with garnish. Coarsely chop the remaining 3/4 of the cucumber.
- Place chopped mango, cucumber, onion, and pepper (optional) in blender or food processor with lime juice and water. Purée until smooth.
- Blend in yogurt. Chill until ready to serve.
- About 15-30 minutes before serving, prepare garnish. Dice chilled mango half, removing peel and pit; dice remaining cucumber. Mix mango and cucumber dices with cilantro. To serve, top bowls of soup with garnish.



Hawai'i 4-H Livestock Exhibitors

