



On the calendar

September

is National Preparedness Month. The 2021 theme is "Prepare to Protect. Preparing for disasters is protecting everyone you love." It's a good time to update your 2-week emergency kit just in case you need to self-quarantine due to Covid-19, or an emergency happens. It is also a good time to learn CPR and first aid, and how to take practical safety steps like shutting off water and gas.

Check insurance policies and coverage for the hazards you may face. For tips from the CDC on how to protect yourself and your loved ones visit www.emergency.cdc.gov/protect.asp

For local resources on emergency preparedness visit Hawaii Emergency Management at <http://dod.hawaii.gov/hiema>.

October 6

The next HCDA Board meetings will be held.

For more information on the board meetings or about HCDA visit dbedt.hawaii.gov/hcda.

Kalaeloa kokua

Volunteer workdays at the Kalaeloa Heritage Park have been suspended due to Covid 19.

However, they are selling a limited number of the book, "Cultural Kapolei" by Shad Kane for a fundraiser.

The book is \$30 plus \$8 for shipping and handling.

For more information visit khlfoundation.org.

Know someone?

If you want to include an event, know an individual or a business in Kakaako, Kalaeloa or Heeia that we could feature, or just want more Community Connection, let us know by emailing us at: dbedt.hcda.contact@hawaii.gov.

A walk into the past

By Francine Murray

Hidden near one of the Kalaeloa Airport runways, well preserved by shrubbery and kiawe are archeological finds that were uncovered like buried treasure, with the help of an archaeological study and mo'olelo - stories passed down from generation-to-generation.

This area became the Kalaeloa Heritage Park. As the ancient structures and sites were revealed, they brought the past to life again.

Native Hawaiian seeds, that could have been hibernating for centuries, began to grow when the kiawe and California grass were cut back exposing the ground to the sunlight.

The rare and endangered Akoko plant (*Euphorbia skottsbergii* var. *kalaeloana*), only found in Kalaeloa, thrives here in the coral, under the full sun. This shrub grows to about four feet, and has tiny oval leaves, tiny flowers and fruit.

Our docent, Shad Kane, shared that knowledge and research of this area came from many sources. Some of the research about Kalaeloa is from the work of Sam Kamakau, the Hawaiian historian commissioned by Kamehameha III, who after attending the Royal School, wanted to learn Hawaiian history.

A gifted storyteller, as Shad spoke the landscape came alive. He spoke of how the area was once below water and now, the ground beneath our feet was all coral. As we approached a C-shaped structure, he explained that the early Hawaiians who settled here could not dig into the coral to build. So, they built walls on the coral ground to construct shelters, storage and religious structures - something early Hawaiians didn't usually do. Even burials in this area were above ground stacked with coral stones.

I imagined water moving beneath the coral we stood on, as Shad told us of the water that flowed below the ground (before large agriculture), and how it created sink holes from which ti leaf, noni and other plants grew and thrived in the otherwise arid land.

A large sink hole served as a watering hole for the families in the area.

Many of the sink holes we saw were surrounded at the surface by a wall of coral stones that carbon dated about 1300 A.D. It was about that time when a great Hawaiian Chief brought the first ulu, or breadfruit to Hawaii, Shad said. "The chief said to his wife, if our children want to learn my story it is the story of Kaulu o Kaha'i, the breadfruit of Kaha'i." Legend says, one of the original ulu trees he planted grows in a sinkhole at Kualaka'i in Kalaeloa.

Just feet from the watering hole, is the Kualaka'i Trail. "It's unique in the sense that it's paved in coral and every eight-to-ten-feet there is an upright stone," said Shad. The trail goes about 300 feet makai (toward the ocean), and mauka (toward the mountain) all the way to the Waianae mountains.

Our docent shared that the park is a preserve and wasn't meant for tourists but is used as an educational resource for numerous Hawaiian Studies programs in several schools within the Department of Education, and University of Hawaii.

He worries that someday it may become for visitors just to pay the expenses of maintaining the preserve. For now, they offer small tours by appointment and rely on grants and the generosity of private donors.

To learn more about the Kalaeloa Heritage Park visit www.khlfoundation.org.



Kalaeloa Heritage Park Kauahale, built for volunteers and visitors.



A more than 30-foot sink hole in Kalaeloa Heritage Park with ti leaf.



Shad Kane at an ancient watering hole in Kalaeloa Heritage Park



The Kualaka'i Trail in Kalaeloa Heritage Park



Meet the Team

Everyone, Meet Mark

For the last five years, Mark Hakoda worked as an executive for one of Southeast Asia's largest mixed-use developers, based in Bangkok, Thailand. "I was tasked with managing portions of the ICONSIAM mix-use development in Bangkok," said Mark, one of the only foreigners in the company working on this project. There were a lot of eyes on him, but his team got it done by working seven days a week, sometimes 14-16 hours a day. "A lot of the credit goes to my family and friends for supporting me through that process. It is still one of Southeast Asia's largest mix-use developments."

Born and raised in Aiea, Mark graduated from the University of Hawaii with a Bachelor of Architecture degree. Before leaving the state, he worked as a designer and construction manager in Hawaii for twelve years.

"As a young thirty-something year-old professional, I was looking for a bigger challenge. Maybe I needed an adventure," said Mark. "Living and working in Asia had been a dream of mine for many years. I knew if I moved there, I would get ten times the professional and life experience than what I could get in Hawaii. I thought I would go there a year, maybe less. Had no idea I'd be there nearly ten years later."

Mark recently moved back to the Islands and joined the HCDA Planning Department. "Hopefully I can make some positive contributions to the communities under HCDA's oversight."

"I like the fact that I can walk to work, and walk to get most of our essentials," Mark both lives and works in Kakaako. "It feels like a real community. You can't get that feeling if you have to get in your car every time you want to go grab something." He would like to see more grocery stores and options for fresh



produce, a community recreational garden, and more play courts - basketball, tennis, volleyball, and pickleball. "There are no play fields in the community either, baseball, soccer, softball," he explained. "These amenities foster greater community involvement and foster a healthy lifestyle needed in a dense urban environment. You see this in other communities around the island."

"A hop-on-hop-off community shuttle, or light rail system would also make this a more pedestrian friendly community," he elaborated that it would reduce the number of car trips for many of the people living and working in Kakaako.

When asked if he has any advice for someone just starting out as an architect he replied, "Travel and get a wider perspective of different cultures and people. Don't be scared to get outside of your comfort zone. Then you can appreciate what you value the most."

Since they just moved back to Hawaii, Mark and his family value their time together at the beach or in nature.

At one point, Mark contemplated changing careers. He wanted to be a chef. Now, he is the family cook.

Maybe he'll share some of his best recipes with us later. For now, we are happy to have him at HCDA.

What's cooking?

Ulu

By Francine Murray



We were at the beach one day and as we left, we saw a young boy on the side of the road with a sign that said, "Ulu for sale." I had only made ulu once before, but my dad loved cooking with it. Feeling the need to help the young boy out, I bought a couple ulu from him, and that night I made my dad's simplest ulu recipe - microwave ulu. Plus, ulu chips. My family was skeptical at first, but they finished the first bowl of ulu chips while I was still cooking. They said it was better than they expected and were waiting in the kitchen for more. For dinner we had ribs with the microwaved ulu. It was also a hit.

Ulu chips

1 Ulu Oil for deep-frying
Hawaiian salt, or flavored salt

Peel ulu with a knife or peeler. Remove seed. Slice ulu thin. Deep fry until golden. Salt them on a wire rack while cooling. Serve. Note: Thicker slices are great with dip. Very thin slices are good with a touch of salt.

Easy Ulu

1 Ulu 1/2 t. Hawaiian salt
2-4 T. butter 1 t. Garlic, minced (optional)

Wrap ulu loosely in plastic wrap and place in a bowl. Microwave 15 to 20 minutes depending on the size. Melt butter, salt, and garlic. Peel ulu and remove seed. Cut ulu into bite size cubes, pour butter mixture on and stir, coating evenly. Serve.

Note: If cooking half a large ulu, microwave about 9 minutes.