



On the calendar

September 7 at 9 a.m.

A public hearing will be held to consider the development permit application for Ālia, a mixed-use commercial and residential development, consisting of a 39-story tower with approximately 443 market rate condominium units and 40 reserved housing units, plus residential amenity space, parking, and retail space. The project is bordered by Ala Moana Boulevard, Koula and Auahi Streets, and the adjoining property where the former Bank of Hawaii stood on the corner of Ward Avenue and Ala Moana Boulevard.

September 7

The next HCDA Board meetings will be held.

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

State holidays

Friday, Aug. 19 Statehood Day

Monday, Sept. 5 Labor Day

Know someone?

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

What's in a name?

HCDA approved Kalae

By Francine Murray

"The Hawaiian word for name is *inoa*, and Hawaiians have long considered it to be a person's most important possession," said Maila Ka'aihue, founder and president of DTL Hawaii, in testimony submitted to HCDA on the development permit for the Kalae project.

"It is believed that a name has *mana* (an influencing power or life force) and because of this, the name becomes a living entity and causes beneficial outcomes for the individual," she continued. "This is why new names were traditionally chosen only after careful thought and consultation."

Victoria Ward Limited worked with DTL to name the project. "Kalae, Block B, is uniquely situated at the bend of Ala Moana Boulevard and prominently at the entrance of Ward Village," explained Ka'aihue. The naming of Kalae reflects the deep respect and gratitude for the project's prominent location and its vast views. "The residences of Kalae will feature expansive views stretching from 'Ewa to Ala Moana to Waikiki, Diamond Head, and beyond. While Lē'ahi, or Diamond Head, is known for the crater's profile resembling the lae, or brow of the ahi, it was previously called Lae'ahi. The name Kalae embodies the proud history and serene majesty of this cherished landmark and southern island point."

"The building's location and orientation were carefully considered to preserve mauka-makai views," said Ka'aihue. "Mauka-makai views are not only important for visual aesthetics, but are also important to maintain the spiritual and metaphorical connectivity and balance that is and has been so important to Hawaiian culture and the people of Hawai'i since time immemorial."

Ka'aihue further described Victoria Ward Limited's approach and commitment to integrating cultural narratives and elements within the Ward Villages developments by using storytelling and history:

The Ward Village Neighborhood is a part of the former Ward Estate, which has a long history of productivity, culture, and community.

The Ward Estate extended from Thomas Square to the ocean, consisting of over 100 acres of lands, much of the land we currently call Kaka'ako. The vast private estate generated income from various goods and crops, such as makaloa grass, cattle, horses, taro, coconuts, kiawe firewood, fish, and salt from the estate's salt ponds.



Part of the Ward Estate, the Ward family home, known as Old Plantation (pictured on above), was located at the corner of King Street and Ward Avenue, the present site of the Neal S. Blaisdell Center.

"The Victoria Ward Park (mauka and makai) is planned to integrate cultural narratives through storytelling elements inspired by Old Plantation, which may include lyric sidewalks with ample shade and lush landscaping, play structures inspired by palai ferns, pergola structures inspired by the shade provided by waving palms, seating terraces in the makai park incorporating horses or cattle, and native flowers and flowering trees," Ka'aihue continued. "In addition, culturally appropriate signage for wayfinding and to acknowledge the history of the area is planned to be featured throughout the Victoria Ward Park."



On August 3, 2022, the HCDA Kaka'ako Board authorized the development permit for the Kalae project, a residential, mixed-use condominium tower, located on the corner of Ala Moana Boulevard and Ward Avenue. It will feature commercial/retail space on the ground floor and 330 residential one-, two- and three-bedroom homes above.

According to the Master Plan, 20 percent of the total number of residential units within the Ward Neighborhood area are required to be dedicated as reserved housing. Thus, of the 4,629 total residential units permitted to date, 926 reserved housing units are required. To date, 525 reserved housing units have been completed, and 697 are pending via the Block F, Ulana Ward Village project. As a condition of the development permit construction on Ulana must begin before the Kalae project. When Ulana is complete Ward Village will have built 1222 reserved housing units, 296 over their requirement.



Ward Estate coconut grove and fish pond.
Photos courtesy of Victoria Ward Limited.



Proclamation In Recognition of **He'eia National Estuarine Research Reserve Day**

5 years ago this month

On August 26 2017, Governor David Y. Ige and Lieutenant Governor Shan S. Tsutsui proclaimed He'eia National Estuarine Research Reserve Day, encouraging the people of the Aloha State to help protect and restore the valuable cultural and natural resources of the He'eia estuary.

The National Estuarine Research Reserve System (NERRS) is a partnership program between the National Oceanic and Atmospheric Administration (NOAA) and coastal states that protect more than 1.3 million acres of coastal and estuarine habitat.

NOAA provides funding, national guidance, and technical assistance for national estuarine research reserves (NERR), while the state manages each site on a daily basis with input from local partners.

NERRS is a network of 29 estuaries, representing different bio-geographic regions of the United States, that are protected for long-term research, water-quality monitoring, education and coastal stewardship.

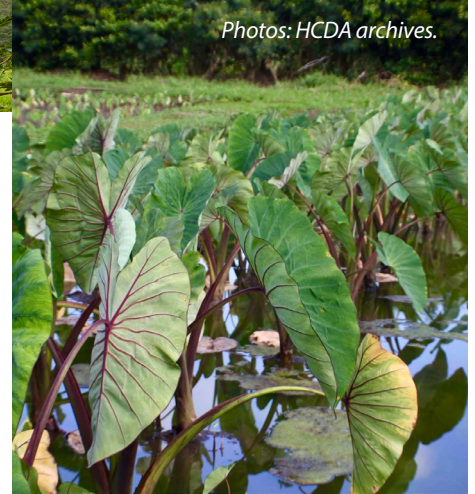
In January 2017, He'eia was designated the 29th research reserve in the NERRS. Located in the Kāne'ohe Bay estuary on Oahu. It is 1,385 acres and encompasses upland forests, grasslands, wetlands, the fishpond, reefs, and seagrass beds, as well as Kāne'ohe Bay.

The He'eia NERR is unique because it was driven by the community, including the Ko'olaupoko Hawaiian Civic Club, Ko'olau Foundation, Paepae O He'eia, Kāko'o'Ōiwi, the Department of Land and Natural Resources and Hawai'i Community Development Authority.

Another feature that makes this designation one-of a kind is the opportunity to integrate the traditional ahupua'a principles with contemporary scientific NERRS principles to sustainably manage the He'eia estuary.



Photos: HCDA archives.



What's cooking?

Easy Smoked Pork Fajitas *By Francine Murray*

In 2020, we purchased some smoked meat at a fundraiser and put this easy recipe together with it. My family enjoys this quick meal often, and I hope that you will too.

1 lb. Smoked meat (pork or chicken)	1 Medium red or sweet onion, cut in long slices			
1 or 2 Red, yellow or green bell peppers, cut in long slices	1 T. Olive oil			
1/4 t. Garlic salt	1/4 t. Chili powder	1/4 t. Paprika		
Flour tortillas	Salsa	Guacamole	Sour cream	Hot sauce

Defrost frozen smoked pork in the refrigerator overnight.

(We like to use frozen smoked meat from Guava Smoked, mild or spicy. It is raw and needs to be cooked after thawing.)

Pan fry pork in a large lightly oiled or non-stick pan. Midway through add sliced bell peppers and onions. If your smoked meat is cooked, warm it in the pan while cooking the peppers and onions.

When pork is finished let sit a few minutes off the heat. Slice pork in long strips. Mix sliced pork with cooked peppers and onions, garlic salt, chili powder and paprika.

Serve with warm tortillas, salsa, guacamole, sour cream and hot sauce. Lime, cilantro or shredded cheese are optional.

Toaster oven option: Put a layer of onions and bell peppers on the foil, then lay the pork on top. Bake at 350 about 20-30 minutes.

Notes: Sliced pork will cook faster. The pork can be substituted with chicken.