



The probability of a destructive magnitude-6.5 or higher earthquake striking the Hawaiian islands:

... in the next **10** years is 50%.

... in the next **20** years is 75%.

... in the next **50** years is 97%.

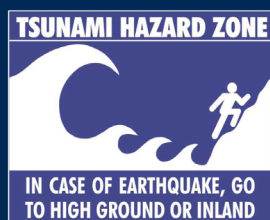
**Do you know
how to protect yourself
during Hawaii's next
big earthquake?**

**To reduce injury (or worse) during
an earthquake, take these actions:**



If you're at or near the beach...

Drop! Cover! Hold on!
until the strong shaking stops.



Then...

quickly walk to higher ground—or inland—until you are at least 30 m (100 ft) above sea level, or beyond the marked tsunami hazard zone. Avoid steep cliffs and watch for falling rocks.

Strong earthquakes in Hawaii have generated **deadly tsunamis**, so moving to higher ground after the next "big one" could save your life.



The Great Hawai'i ShakeOut

Be prepared, learn to protect yourself and your family

September is National Preparedness Month, and it's safe to say that preparedness is at the top of many lists right now. "While the deadly August wildfires have been the primary focus for emergency managers, we can't ignore the other hazards that can endanger Hawai'i, from hurricanes to seismic activity," said Adam Weintraub, Communication Director of the Hawai'i Emergency Management Agency (HI-EMA).

"That activity is substantial. Since 2013, the State of Hawai'i experienced around 3,000 earthquakes of magnitude 3.0 or stronger," said Weintraub.

The Kīholo Bay earthquake, north of Kailua-Kona in October 2006, with a magnitude of 6.7 caused significant damage on Hawai'i island with collapsed roads and bridges, and over 60 buildings destroyed, it also caused heavy damage to east Maui, and caused an extended power outage on O'ahu, about 170 miles away, that lasted 14 hours in some locations.

Hawai'i has a long history of destructive earthquakes, some equivalent in size to the strong earthquakes that occur along California's San Andreas fault. For example: 1906 San Francisco magnitude 7.9, 1989 Loma Prieta magnitude 6.9, and 1994 Northridge magnitude 6.7.

National Preparedness Month leads us to October—and the Great Hawai'i ShakeOut on Thursday, October 19 at 10:19 a.m. HST.

This annual, international effort aims to raise awareness of earthquake preparedness and safety through brief, simultaneous earthquake drills across each time zone, with millions of people participating at work, at school, or at home.

HI-EMA invites everyone to be a part of it. Please join us in The Great Hawai'i ShakeOut 2023 to help protect Hawai'i.

Benefits of participation:

- Know how to protect yourself in the workplace or at home
- Minimize incorrect, unsafe and potentially harmful actions during shaking
- Learn steps to lessen property damage
- Help save lives and reduce injuries
- Increase your businesses' ability to survive a significant earthquake
- Receive guidelines, updates, and reminders on sound emergency practices to increase your resiliency
- Protect your homes and families

Register to be counted in the largest-ever earthquake drill, and have the peace of mind that you, your family, your co-workers and millions of others will be better prepared to survive and recover quickly from the next damaging earthquake.

For more information on The Great Hawai'i ShakeOut, to register, or to learn how to participate visit <https://www.shakeout.org/hawaii/>.



On the calendar

October 4 at 9 a.m.

A Public Decision-Making Hearing will be held on the Blocks D & E, Melia and Ilima respectively, development permit application. Victoria Ward Limited is proposing to develop Block D, Melia, a single tower, 242-unit, residential mixed-use condominium project, ewa of a new proposed park, Ka Lei Park, at the corner of Kamakee Street and Ala Moana Boulevard. Block E, Ilima, is a proposed single tower, 148-unit, residential mixed-use condominium project, between Block D and the IBM Building.

October 4

The next HCDA Board meetings will be held following the public hearing. For more information about HCDA, the public hearings or board meetings visit <https://dbedt.hawaii.gov/hcda/>.

Pulehunui RFP, first deadline October 6

HCDA seeks qualified contractors to design-build Pulehunui infrastructure

The HCDA is requesting qualifications for contractors to manage and administer the various efforts necessary to plan, study, assess, design, permit, and construct infrastructure at the HCDA Pulehunui Community Development District, on the island of Maui, Hawai'i.

Qualified Contractors will be offered the opportunity to submit proposals that will be competitively evaluated to ensure the fairest, most efficient means to obtain the greatest overall combination of service and price to benefit the people of Maui, and the State of Hawai'i.

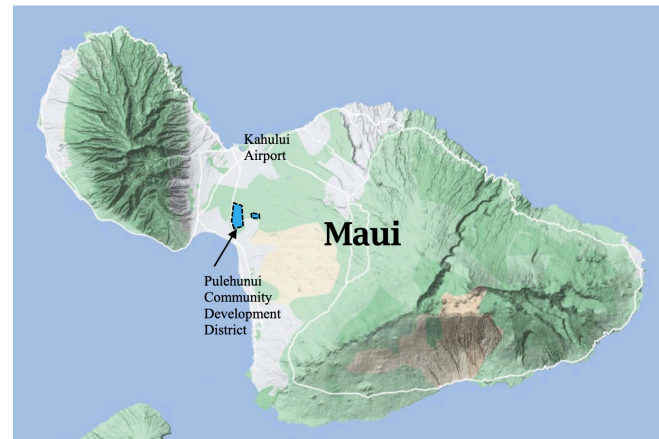
Notice of intent to submit a proposal is required.

The HCDA is currently accepting notice of intent from parties interested in providing planning, design and construction (design-build) services for infrastructure improvements at the HCDA Pulehunui Community Development District.

Submission of an intent to submit a proposal does not require the offeror to submit a proposal. However, failure to submit a notice of intent to submit proposal shall result in the disqualification of the offeror as part of the RFP, Request for Proposals.

The deadline to submit notice of intent to submit a proposal is October 6, 2023, at 4 p.m.

Offerors interested in submitting a notice of intent to submit a proposal do so via email



Pulehunui Community Development District location map.

dbedt.hcda.contact@hawaii.gov with "RFP-HCDA-PUL-23-01 Intent to Submit Proposal" in the subject line, by the deadline. Include the following information:

Company Name;
Name of the contact person;
Company Address;
Phone number; and
Email address for notification.

For more information refer to the [Solicitation No. P24000544](#) and HlePRO. The document can also be found at <https://dbedt.hawaii.gov/hcda/files/2023/09/RFP-HCDA-PUL-23-01.pdf>.

What's Cooking?

Bacon and egg bites

Growing up, my children enjoyed holiday brunches, when we often served deviled eggs or bacon and egg bites among the late morning buffet. The bites are very easy to bake in a muffin tin, and for a quick, take-away breakfast sandwich, serve on an English muffin or in a taro roll.

6 eggs
6 pieces of bacon, cut in half
Optional: salt and pepper, herbs like parsley or basil
Shredded cheese
Diced green onion

Preheat the oven at 400 degrees. Place two halves of bacon like an X over each other in a 6-muffin tin. Bake for 10 minutes. Then remove from the oven and drain excess oil.

Crack an egg over each bacon cup of the muffin tin. Or, if you prefer, scramble the egg and then add it to the muffin tin.

Bake for 10 minutes, or until the egg yolk is done to your liking.

Remove from oven. Use a knife around the bacon and egg to loosen it, and remove.

Add shredded cheese, green onion, season and serve.

