



On the calendar

October 2

The next HCDA Board meetings will be held. The agendas will be posting on the website on September 26, 2024.

For more information about HCDA, the Community Development Districts or board meetings visit <https://dbedt.hawaii.gov/hcda/>.



Rising island entrepreneurs

House of Mana Up new location

Mana means power in Hawaiian. Mana Up is a statewide initiative, empowering companies rooted in Hawai'i, with their vision to generate economic growth, build successful local companies, and create well-paying, interesting jobs for the people of Hawai'i.

The business accelerator provides entrepreneurs with the tools and resources needed to take their business to the next level. In its six-month program, with the help of a network of industry experts, workshops, guidance, and training, it introduces program cohorts to new sales channels and can provide access to capital.

Upon completion of the program, entrepreneurs are featured in the annual showcase with a global audience of over 100,000 viewers. Then they are invited to sell their Hawai'i-based company products at the *House of Mana Up* store and/or online website.

These entrepreneurs help diversify and sustain the local economy, increase quality jobs, and share what makes Hawai'i such a special place.

House of Mana Up recently opened a new store in Kaka'ako at South Shore Market, which features graduates of its accelerator program and their products.

Explore the treasure trove of finds by Hawai'i's emerging brands. Your support not only nourishes, clothes, or enriches your life but also helps rising local entrepreneurs grow.

Ava + Oliver – Baby Lifestyle goods

Emma Wo designs safe, modern baby lifestyle products from beach toys to bento boxes, made with 100% non-toxic food-grade silicone and vegan leather, that is free of phthalates and cruelty-free.

Coco Moon – Buttery-soft baby essentials

One night while nursing her baby, Maui raised Amber Thibaut reached for the pareo she often used as a baby blanket and longed for something comforting with a Hawaii connection. The idea for her line of baby blankets and toddler clothes was born.

Jules + Gem Hawaii – Candles, home decor

Founder Lana Gronwald wants her products to evoke memories of Hawai'i. Her Victoria Collection features popular fruit and flower fragrances that bring joy.

Little Hands – Sunscreens

Founded by Rosalyn Ardoin, a mother of five and registered nurse. The Waikoloa resident, using all natural ingredients, originally formulated her sunscreen in her home kitchen.

Nick Kuchar Art & Design Co. – Art

This artist's prints featuring a vintage color palette and typography, evoke the nostalgic Hawai'i surf and beach culture.

Pawniolo Pets – Natural pet products

Founded by Nick and Miki Vericella, who began preparing raw food and treats for their dog using the cattle raised on their family ranch. Products include raw pet food, pet treats, preservative-free chews, and natural sprays.



Ua Body – Vegan and additive-free skincare

This Waimea, Hawai'i Island-based Humbert family business hand-crafts its skincare products with Native Hawaiian and other locally grown ingredients, supporting local farmers. Furthermore, they donate a portion of all sales to non-profit organizations for Hawai'i Dryland Forests.

To learn more about Mana Up visit <https://manauphawaii.com>. Visit the online store at <https://houseofmanaup.com>.

Store locations:

South Shore Market, Kaka'ako

Royal Hawaiian Center, Waikiki

Prince Waikiki (Lobby), Honolulu

Plumeria Market at The Westin Hāpuna Beach Resort, Waimea, Hawai'i Island

Mauna Loa Visitor Center, Hawai'i Island



Mālama ‘aina

Connecting to and caring for He‘eia

On September 11, the staff of HCDA went to work in the HCDA He‘eia Community Development District, helping Kāko‘o‘Ōiwi huli kalo, clear the stream, clean the lo‘i ai, and work in the poi mill.

“Sometimes at work, it can take a long time to get something done,” said Craig Nakamoto executive director of HCDA. “But working with your hands is so gratifying. We cleared the stream and instantly, the water began to flow, that was very gratifying.”

A few of the longtime HCDA staff, with service of over ten, fifteen, and thirty years, had never been to the He‘eia district, but they all said they really enjoyed spending time there and learned a lot.

A lo‘i is an irrigated terrace. Lo‘i ai is a kalo or taro patch.

We learned that Hawaiians used every part of kalo plants. The lau are its leaves. They are cut off first and set aside to cook lū‘au. Then the corm or starchy root is cut off to make poi and other taro dishes. The stems or stalk on the plant are called the hā. In Hawaiian, hā also means to breathe, breath, or life. We use the hā later to propagate (breathe life) into a new batch of kalo.

In 2011, Act 210 was signed into law creating the He‘eia Community Development District, under HCDA.

HCDA entered into a lease with Kāko‘o‘Ōiwi, a community-based non-profit, to manage and restore the He‘eia wetlands.



What’s cooking?

‘Ulu Bread

At Kāko‘o‘Ōiwi, some HCDA staff learned to peel ripe ‘ulu and make ‘ulu bread. We loved the finished ‘ulu bread both with and without chocolate chips. But some, more health-conscious staff like less sugar, and others prefer it with no cinnamon, because it masks the delicious light ‘ulu flavor and makes it taste similar to banana bread.

Here is our modified version of the ‘ulu bread recipe with options, to make it to your taste.

The easiest option, if you are lucky enough and it is still available, is to purchase a loaf of ‘ulu bread, or their very popular Kūlolo Crunch, from Kāko‘o‘Ōiwi on Fridays.

Email sales@kakooiwi.org for more info.

- 1 cup of peeled and cored soft very ripe ‘ulu (breadfruit)
- 1 cup butter, room temperature
- 3/4 - 1 cup white or brown sugar
- 2 eggs
- 1 1/2 teaspoon vanilla
- 2 cup flour
- 2 teaspoon baking soda

Option: Add 1 1/4 teaspoon cinnamon, minus 1/2 teaspoon of vanilla
 Other Options: Add 1/2 - 1 cup chopped walnuts or pecans, raisins, or chocolate chips

Preheat oven to 350 degrees. Line a standard loaf pan with parchment paper.

Cream together butter, sugar, eggs and vanilla. Mix in ulu. Then add dry ingredients, and mix in. Add, and stir in any optional items. Pour into pan and bake for 45-60 minutes. Test center with a toothpick. It should come out without batter, when the bread is done. Serve warm, or chilled.

Notes: Brown sugar adds flavor and moisture. The bread keeps in the refrigerator for 3 to 4 days.

Loaf or slices may be frozen for 3 to 4 months. Wrap in 2 to 3 layers of plastic wrap or foil, and freeze in an airtight container.

