## HUI LIMA KOKUA HAWAII CLUB NEWSLETTER FEBRUARY 2018

## Website: www.huilimakokua.com. Happy Valentine's Day!

<u>Next Club Activity.</u> (a) The February  $10^{th}$  potluck will be held in the Youth Building starting from 1 pm. The program will be the continuation of the crocheting project we were introduced to at January's potluck by **Ray and Connie Louie**. The crochet hooks and yarns will be furnished. Also on the program will be a talk by **Tom and Arlene Fraser** sharing their background and experiences. In the future we will be asking members to tell us about themselves so we can better know them. (b) **Ray and Connie** will host a Continental breakfast beginning at 8 am on Saturday, Feb17th for those members planning to attend the Chinese New Year celebration at the Huntington Library in Pasadena. They will attempt to get free passes for club members only – sign up at the Feb  $10^{th}$  meeting. Direction to their home for the breakfast will be given at the Feb  $10^{th}$  meeting. Library parking will open at 10 am. Parking is free but limited. (c) Tentative future club events:

<u>February 10.</u> (1) Crocheting taught by **Ray & Connie** and (2) Talk by **Tom & Arlene Fraser.** <u>March 10.</u> Tentative bingo at OLA Church, Youth Building. <u>April 14.</u> Tentative picnic.

<u>Past Meetings.</u> (a) The January 13<sup>th</sup> potluck was held in the Youth Building. There were lots of great food for all to enjoy. Thanks to all who attended and brought food. Mahalo to **Ray and Connie** Louie for teaching us the basics to crocheting (in February we will finish up this program). We also heard from members about the recent Thomas Fire and the destructive rain and mudslides that followed.

**Hawaii Sports.** There are quite a few successful quarterbacks from Hawaii. (a) Marcus Mariota, alumnus of St. Louis High, led his professional Tennessee Titans to a first round playoff win against Kansas City Chiefs on January 6. The score was 22-21. The interesting part of the game was when Mariota threw a touchdown pass to himself in this exciting game. (b) At the college level, **Tua Tagovailoa**, another St. Louis grad and currently playing QB for the University of Alabama as a true freshman, led his team to the NCAA national championship over Georgia on January 8 in overtime. (c) **QB McKenzie Milton**, a graduate of Mililani High School, led his Central Florida University to an undefeated football season. CFU was the only undefeated Division 1 football team in the country this past season. (d) Jordan Ta'amu, is a dual threat QB from the University of Mississippi where he is a junior. He led his college team to a win over Number 16 Mississippi State in the Egg Bowl. Ta'amu is a graduate of Pearl City High School. (Thanks Jimmy) (e) The Winter Olympics will start on February 8, in Pyeongchang, South Korea. Perhaps this Olympics will bring North and South Korea closer since the women hockey team will be comprised of players from both countries.

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## Mike's Rambling Corner.

**Ono Kau-Kau.** Many of us from Hawaii really love food. A recent Hawaii Magazine recommended that we (Islanders) introduce our mainland friends to some of our favorite island dishes. What are those dishes? Glad you asked, here they are some examples: (1). **Manapua**. Manapua is steamed or baked buns typically filled with salty-sweet minced pork, however there are tons of savory fillings to choose from these days. (2) **Loco Moco**. A hamburger patty over a bed of white rice topped with a fried egg

and smothered in brown gravy. Believe it or not, this is considered breakfast here in the islands. (3) Poi Malasadas. Many people have already tried the regular Portuguese doughnuts. But try eating this pastry with taro in it. Yummy! (4) Saimin. Saimin is a byproduct of Hawaii's plantation era—an egg noodle soup that traditionally takes its cues from ramen (Japanese), mein (Chinese) and pancit (Filipino). Nowadays, inside the broth you'll find even more cultural influences with different meats, vegetables, even spam. These "thin noodles"—that's what "saimin" means in Chinese—can be found everywhere throughout the Islands, from mom-and-pop shops to local McDonald's franchises. (5) Ube Pancakes. These vividly colorful pancakes are made with ube, which is what they call the purple yams used to make this breakfast item in the Philippines. I gotta admit that I have never tried this pancake. (6) Chantilly anything. The regular chantilly German chocolate frosted cake is modified by substituting macadamia nuts in place of pecans and coconuts. (7) Strawberry-filled mochi. Mochi is a Japanese rice cake, often filled with sweet beans or nothing. But adding strawberry is a new concept. (8) Li hing margaritas. Li hing is a salty dried plum. In this local version of a margarita, powdered li hing laced around the rim is comparable to chamoy, a Mexican mix of savory sauces and spices, used for a michelada. (9) Guri-Guri Ice Cream. Light and creamy, this Hawaiian ice cream originated on Maui. The sherbet-ice cream hybrid is served in strawberry and pineapple flavors and is the perfect pick-me-up on a hot, humid day. (10) McDonald's Taro and Haupia Pies. It's not the best taro or haupia (the gelatinous Hawaiian coconut dessert) you'll have here in Hawaii, but it's an affordable purchase you really can't find elsewhere. (11) Kulolo. A traditional Hawaiian pudding, kulolo is made from steamed or baked kalo (taro) mashed into a texture similar to tapioca. (12) Hurricane Popcorn. An Asianinspired popcorn snack that sprinkles in mochi crunch rice crackers and nori (seaweed). Most movie theaters in Hawaii sell it. (13) Chocolate Haupia Cake. A local dessert with a rich chocolate custard cream and a thick layer of haupia on a macadamia nut crust topped with whipped cream. (14) Kakimochi Cookies. Kakimochi, what Hawaii residents call arare (crispy Japanese rice crackers), are mixed into your traditional chocolate chip cookies adding a local crunch to a timeless favorite. (15) Butter Mochi. Another addicting local-style creation you'll find at the dessert table of pretty much any party in Hawaii. It takes the popular Japanese rice cake to another plane with coconut and melted butter. (16) Hawaii-style mochiko chicken. This Hawaii-style fried chicken is incredibly crispy with a delectable crunchy bite to it thanks to that mochiko batter, a sweet rice flour. (17) Zippy's Zip Pac. There are 24 Zippy Restaurants in Hawaii. Try the Zip Pac which contains fried fish, teriyaki beef, fried chicken, and spam served over rice with nori, takuan, and cole slaw. Many islanders will buy this dish to eat on the plane as they travel back to the mainland.

<u>**O & O Hawaiian Restaurant.**</u> While we are on the subject of food, the Q & Q Hawaiian BBQ Restaurant located at 1780 S. Victoria Ave. in Ventura serves the best Hawaiian food in the county at affordable prices in a casual atmosphere. **Kaimana Pendergrass'** Ukulele Group has been performing there on Sundays from about 2 to about 4 pm to the delight of management and customers. Mahalo to **Kaimana** and her group for spreading the Aloha Spirit.

<u>Have a Cold? Eat These Food.</u> Continuing on the food theme, here are some food you should eat if you have a cold. These food are good for the immune function. They are:**Berries, Bananas, Eggs, Barley, Fatty Fish** (salmon and tuna), **Food with added vitamin C, Yogurt, Corncord grape juice, Kombucha** (seaweed tea), **Nuts and Butter nuts, Sweet Potatoes, Cruciferous vegetables** (broccoli, bok choy, kale), **Ginger,** and **Water.** (Source: Reader's Digest).

**Long Beach to Honolulu Flights.** Hawaiian Airlines announced that it will soon begin daily, non-stop flights to Honolulu from Long Beach Airport. The services, which is set to begin on June 1, will feature a new Airbus A321 neo aircraft. This plane is said to be the quietest and most efficient aircraft currently flying. (More competition may mean cheaper fares)