

HUI LIMA KOKUA HAWAII CLUB NEWSLETTER

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HAUOLI MAKAHIKI HOU

On New Year's Day typically, sports fans are watching one bowl game after another. There's the Fiesta Bowl in Glendale, Arizona, which features Oklahoma State and Notre Dame; the Citrus Bowl between Iowa and Kentucky in Orlando, FL; the Rose Bowl in Pasadena between Utah and Ohio State; and the Sugar Bowl in New Orleans with Baylor against Ole Miss.

Hawaii has had many football players in some of these bowl games, and they went on to play for professional teams. In recent years we know that Tua Tagovailoa, who is now with the Miami Dolphins, played collegiate ball for Alabama. He played in high school for St. Louis. Marcus Mariota, also a St. Louis grad, was a Heisman Trophy recipient in 2014 when he played for the University of Oregon. He is now with the Las Vegas Raiders.

The following quote is a bit dated, but it will give you a good idea of the quality of local athletes. Billy Hall in the Honolulu Star-Advertiser on September 4, 2018, wrote:

“A total of 92 players who graduated from Hawaii high schools are on rosters of mainland D-1 football teams. Alabama's Tua Tagovailoa, Central Florida's McKenzie Milton, Ole Miss' Jordan Ta'amu, all dominated in their first games; there were plenty of other standout players from Hawaii as well.”

So as you're enjoying watching the bowl games on January 1, grab yourself a beer or other favorite beverage and some pupus besides poke'.

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RECIPES FOR PUPUS (while watching football, talking story)

KIM CHEE PARTY DIP

½ cup chopped kim chee

1 T. kim chee juice

1 pkg (8 oz.) cream cheese, quartered

Put ingredients into blender; cover and blend 1 minute; chill. Makes 1 cup. Serve with chips or crackers of your choice.

CURRIED SOUR CREAM DIP

1 cup sour cream ¾ t. curry powder

¼ t. salt 1 T chopped green onion

Combine ingredients and blend thoroughly. Serve with pineapple shrimp kabobs.
Yield: 1 cup

BIBINGKA (FILIPINO MOCHI)

3 c. mochi flour, 2 tsp. baking powder, 3 c. sugar. Sift these 3 ingredients in a large bowl.

4 c. coconut milk, 4 beaten eggs, 1 tsp. vanilla. Stir into flour mixture.

Pour mixture into greased 9x13 baking pan and bake in 350 oven 45 min. Cut into squares with plastic knife.