



**MĀNOA HERITAGE CENTER**

2856 O'ahu Avenue, Honolulu, HI 96822

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Ka i'a lauoho loloa o ka 'āina.  
The long-haired fish of the land.

'Ōlelo No'eau #1361

# MĀNOA HERITAGE CENTER

2856 O'ahu Avenue, Honolulu, HI 96822 (808) 988-1287 [contact@manoaheritagecenter.org](mailto:contact@manoaheritagecenter.org)

SPRING 2022 NEWSLETTER

## A Time of Exploration

Mānoa Heritage Center is eager to continue the momentum of community-centered projects and activities that began in 2021. From the inaugural Filipinos in Mānoa program to working with local schools to plant and harvest kalo and 'uala, 2021 was a year of abundant relationships. We spent the year getting to know the community and the plants that grow here, getting our hands dirty, learning what works and what doesn't. Making mistakes and learning from them. Our goal was (and is) to learn about ourselves and the plants we live with, and to transform our campus space into one that is not only community-focused, but community-stewarded. We are so grateful to the educators, students, volunteers, partners and donors who help MHC connect with and serve our community.



Garden and Grounds Assistant Kanoa Nakamura shares about 'ilima during MHC's 'Ohana Māla program.



Kupu Member Skye (center) and MHC's Kelsey Hara (left) answer questions about MHC's propagation area.



'Ohe makai in the newly named Ka'aha'aina Naihe Garden.



lau 'Awa ('Awa leaf)



Bees pollinating 'Ōhi'a mamo blossoms.

## New Team Members Kanoa and Skye

### Skye Haraga

KUPU intern 2021-2022

Meet our '21-'22 KUPU intern, Skye Haraga. If Skye was a plant in the garden it would

be the 'ilima because just as the shrub branches out from it's main stem, "I am one to do well once established, revealing my "flowers."

Skye applied to KUPU to learn about conservation from outdoors rather than inside a classroom. She has proven to be a gentle nurturer to the plants and a student-favorite guide!

### Kanoa Nakamura

Garden & Grounds Assistant

"If I were a plant I would be a naupaka kahakai because I couldn't see myself living anywhere that's not close to the ocean!"

Our new Garden & Grounds Assistant, Kanoa Nakamura, brings with him a cool passion for nature. When not at MHC or riding waves, he is in the mountains grounding himself and volunteering with conservation projects including Waiupe Valley 'Elepaio Habitat Restoration, Aloha Tree Alliance, Protect and Preserve Hawai'i, and many more. Kanoa has been instrumental in expanding MHC's landscape!



## HAPPY BIRTHDAY MARY!

Mary Cooke will celebrate her 86th birthday on May 27, 2022. This year also marks the 30th anniversary of the beginning of Sam and Mary's vision for Mānoa Heritage Center (MHC). Throughout the journey to create this place, Mary has encouraged visitors to "find your passion and share it with the world."

It was 30 years ago that Sam and Mary found their passion and began their life's work to restore Kūka'ō'ō Heiau and create a campus that would encourage and inspire people to be thoughtful stewards of their heritage. In honor of Mary's birthday and in celebration of the 30th anniversary of the beginning of Sam and Mary's dream, we hope to raise \$30,000 by May 15th.

On Mary's birthday, we would like to share with her that her family and friends have donated funds to MHC in her honor along with a special card filled with messages from her friends. Please feel free to write your birthday message to Mary and mail to 2856 Oahu Avenue, Honolulu, HI 96822.

Thank you so much for your continued support and for helping to make Mary's birthday one to remember.



MHC staff Kevin, Kanoa and Skye with harvested kalo.

Visit us at [www.manoaheritagecenter.org](http://www.manoaheritagecenter.org)



## Upcoming Events at MHC

Check our website and social media for more information

### Sat., April 30 Microplastic Art Workshop with Sustainable Coastlines Hawai'i

Join the Sustainable Coastlines Hawai'i crew at MHC for a special Earth Day month workshop to create "Love Letters to the Sea," learn about plastic pollution, and take home solutions. See [www.lostartofloveletters.com](http://www.lostartofloveletters.com) for more information and inspiration.

**9 am – 11 am** | 1 day session \$15 per person | Ages 7 and up are welcome to participate individually. If younger than 7, please have an accompanying adult join.

### Sat., May 14 TENRO Workshop with Private Chef Sayuri Cockey

Chef Sayuri is back to share about TENRO – a cooking method she practices using all natural ingredients such as kalo (taro), home grown sprouted brown rice, hand collected salt, ryujin ume (Japanese plum), kombu, and Hawaiian ogo for restoration of body, mind, and spirit. Join us to learn about this holistic cooking method.

Visit [www.leai.space](http://www.leai.space) for more information.

**10 am – 1 pm** | \$115 per person. A tasting is included as part of the experience.

### Thurs., May 19 Kahauakani Conversations online lecture with Shannon Cristobal

"A Recipe for Dialogic Love, Learning, and Living History: Filipino Foodways in Hawai'i's Diaspora"

### Sat., June 4 Papermaking with Allison Roscoe

### Tues., May 31-Thurs., June 9 Extended Summer Hula Camp

Kumu Kilohana Silve of Hālau Hula O Mānoa will integrate ma ka hana ka 'ike hands-on activities in addition to sharing mo'olelo (stories) and teaching new hula (Kona Kai and Po La'ila'i) to participants. Both the ancient chant and the modern mele describe a place and its special atmosphere through different senses. Space is limited to 25 participants.

**9 am - 12 noon** | Open to all ages with 'ohana members encouraged to participate | No previous hula experience required | \$25 per person (lunch and all additional materials included)

### Thurs., June 23 Kahauakani Conversations online lecture with Candace Fujikane

"Mapping Abundance for a Planetary Future: Kanaka Maoli and Critical Settler Cartographies in Hawai'i"



Hula Camp haumāna prepare kukui nut lei for their hō'ike.



TENRO workshop ingredients.

## New Docents at MHC

Summertime is the season for new-docent training at Mānoa Heritage Center! If you are interested in participating in the 2022 Docent Training sessions beginning in July (dates tba), please contact Jenny Engle [jenny.engle@manoaheritagecenter.org](mailto:jenny.engle@manoaheritagecenter.org).

The staff at MHC is always fortunate to meet and get to know so many wonderful people with an interest in leading community and school tours on our campus. Below are the stories of two new docents from our most recent class.

### Michael Sims, MHC docent class '21

I am an artist, educator and author – in other words- a lifelong learner. I am always interested in what makes the places I visit or live special. That is what inspired me to become a docent at MHC. I wanted to feel a deeper connection to Hawaiian culture and to the 'āina.



I graduated from McKinley High School after moving to Honolulu with my mother, and I raised a family in Costa Rica.

The docent training has been just the medicine to help cure my sense of detachment. The knowledge curated and shared has enriched my living experience on O'ahu. Now I can speak the names of familiar places in 'ōlelo Hawai'i, I can recognize and name plants and animals and know their stories. And best of all, I am now entrusted to share this 'ike, an honor that adds meaning to my life.

### Veneeta Acson, MHC docent class '21

My favorite part about being a docent is that every tour is different. Each tour turns up newly discovered interests and new queries.



From street plaque to docent - As I meandered around Mānoa to reacquaint myself with my former neighborhood (after a 30 year hiatus), I literally stumbled upon the Mānoa Road plaque, Kūali'i, and immediately set out to find out what was this magnificent Tudor Revival House. What I learned is that this place is much more than a house; rather, an entire community of learning! This curiosity was my inspiration for becoming a docent. I learned not only about this wahi pana, but also about Kānaka Maoli, Hawai'i, 'ōlelo Hawai'i, native plants, and even Waikīkī, my primary interest since I am the author of the forthcoming book Waikīkī: Twelve Walks Through Time.

## Growing up in Mānoa War Homes

by Patti Nosaka Osebold

*Between 1945 and 1959, Mānoa War Homes housed a community of 1,000 families across the eastern side of Mānoa Valley in the current area of Mānoa Marketplace and Noelani School. If you have memories of Mānoa War Homes to share or are interested in connecting with future reunions, send a message to [contact@manoaheritagecenter.org](mailto:contact@manoaheritagecenter.org).*



The Nosaka family

It always amazes me when I was a child how everything was comfortable and big in my eyes: my childhood home was roomy and equipped with everything I needed. A rectangle shaped house on one level, less than 1000 square feet, 2 bedrooms, one on each end of the house, 1 bathroom, and in the middle area, living room, kitchen, floorspace to roll our table out for dining. I mean, what more could I ask for as a child? My sister and I slept in the one end of this rectangle, my Mom and Dad in the other end. As an infant, sister Ann slept in a bureau drawer until Mom and Dad got a bed for me so she could have my crib. Mom and Dad's bedroom on the other side of the house, was far away! This was our home in Mānoa.

The house was held up on all four corners with big cement blocks. And huge toads would live under the house and emerge at night with loud croaking. This spooked me out thinking I would step on one if I went out at night.

Our house was situated with the mountain in our backyard with a stream running alongside it. As kids we could go there and catch crayfish or just have fun playing. It seems our parents never really worried about us, as there were lots of other kids around and all the parents would keep an eye on us. Sort of communal living. We had freedom to roam and run and play. I'm sure at times we went running home crying because of one thing or another or to tell on someone. But most times, we would just work it out.

And I remember the milkman who would come every morning to drop off our milk in glass containers and we would put the milk bottles in our icebox. We had to make sure there was ice. But again, this was all done for us kids. So living was easy, as a child. The meat and fish truck would also come and sell various foods in the neighborhood.

Dad left early in the mornings to go to work and Mom tended to us. I picture her in curlers and a bathrobe. She always had laundry to do. A few houses away, there was the laundry place with washers. After the washing was done, she had to haul the clothes back to our house to hang up the clothes outside to dry. Ahh, Mother Nature was great for that, unless it rained, which in Mānoa, it did just about every day. But while the clothes were drying and Mom by this time had done other chores, it was lunchtime. After lunch, she insisted we take naps. I think this was finally her time. The neighborhood ladies got together and played hanafuda cards or mahjong. I remember hearing the clattering of the mahjong cubes. I was always fascinated with the cubes and the Chinese symbols on them. Now at 75 years old, I have learned to play American mahjong and have a group I love to play with!



Patti and sister Ann Nosaka

Dad was deeply involved in the activities of Manoa Housing. This was post WWII housing and a lot of the vets were living around us. (Low-income housing, which we could afford). Dad would play Santa at Christmas time and dress up and pass out presents in a huge red cloth sack for all the kids. I was told, "Don't tell who Santa really was." He also wrote regular articles about the goings on in Mānoa in the local newspaper (Browsing in Manoa Housing by Raymond Nosaka).

In the mid to late 1950's we all had to leave as this was temporary wartime housing and the houses were to be razed to make way for new homes and shopping centers and restaurants.

We left with happy memories, long continuing friendships and wonderful visuals of what was. Those were the "hana butta" days!