

CRACKING GOOD TIME Cornerstone Community Chiropractic welcomes two new doctors. **SEE PAGE 2**





DANDY DRIVE-THRU Kapolei Shopping Center recently hosted a food and toy collection event. SEE PAGES 6-7



Hawaiian Host Gifts Treats To West Oʻahu

BY WEST O'AHU VOICE STAFF

awaiian Host Group recently donated 15,000 boxes of chocolate-covered macadamia nuts to nine West O'ahu organizations, with a little help from Kapolei Chamber of Commerce.

"We would like to extend our thanks to Hawaiian Host for their generous donation to our West O'ahu community," states Kiran Polk, president of Kapolei Chamber of Commerce.

Just in time for a holiday treat, the bundles were handed out to 800 people currently in homeless shelters or transitional housing, as well as staff members who work there; 1,600 area health care workers at two community medical centers; 275 Kapolei High School staff members; and a couple nonprofit centers that service residents with disabilities.

"We are honored to partner with Hawaiian Host to give back to this diverse cross-section of our community giving back to those in need and those who serve," Polk adds. "I think a box of chocolates during the holidays to each individual at all of these organizations is the big-little gesture that we need during times like this."

Telemedicine

SEE PAGE 5

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Series Highlights Immigrant, Refugee Farmers In Kunia

BY GINGER KELLER

Chef Hui and Pacific Gateway Center created *Farmers in the Kitchen*, a five-part series, that portrays the livelihoods and cultures of immigrant, refugee and human trafficking survivors who work on a 206-acre property in Kunia. More than 40 farmers can be found on the land, where they have a chance to cultivate a fresh start.

"Our mission is to provide the skills, knowledge and services to help them gain self-sufficiency," says Hao Nguyen, executive director of Pacific Gateway Center. "It's not only to help them survive, but help them thrive, so they can become independent."

Farmers in the Kitchen, which can be viewed on You-Tube and Chef Hui's website, tells the story of people who come from from various backgrounds and parts of the

world, including Tonga, the Philippines and Thailand.

"(*Farmers in the Kitchen*) represents the local refugee farming community on O'ahu and gives them a voice," says Sarah Burchard, program and communications manager with Chef Hui. "We wanted to honor the farmers that you never hear about."

Each episode dives into a farmer's history, covering topics such as where they're from, how they came to Hawai'i, as well as how farming became such an integral part of their lives. The show also gives the audience a tour of the land and the fresh, local produce that grows on it.

Episode one, for example, follows Mele and Ikani Naulu, a duo from the Kingdom of Tonga, as they make Lu Pulu and Talo Lolo'i, a dish that encompasses various parts of the taro plant. Episode two, meanwhile, exhibits Laos na-

tives Kasy Soun and Orathay Rasabout's farm (Kasy Farm LLC), where they gather items to prepare Chicken Coconut Green Curry using long beans and bamboo shoots.

After learning more about each farmer, the show, which is filmed by Luke Assenmacher of Reel World Filmmakers, changes direction. Audiences receive an inside look at PGC's Culinary Business Incubator facility in Kalihi, where chef Paul Matsumoto leads a small team of volunteers who multiply the recipes to feed the masses at various distribution events around O'ahu. Previous partners of the initative include We Are Oceania and 'Ewa-based nonprofit Child & Family Service.

"We feel like this is a good platform for (the farmers) to showcase their culture through food," says Nguyen. "I really appreciate the partnership with Chef Hui be-



Kasy Soun, Orathay Rasabout, chef Paul Matsumoto and Chef Hui volunteers prepare a massive amount of Chicken Coconut Green Curry to feed hundreds of people in need on *Farmers in the Kitchen*. **PHOTO COURTESY UNDER MY UMBRELLA**

cause we give them an opportunity to express themselves to a larger community."

"I hope it makes (viewers) feel a little bit more connected to where their foods come from and give people a broader awareness of what the

struggles are that these farmers have been through in their lives," adds Burchard, who writes the storyline for each episode. "On a broader scale, it connects the community to the food they eat. It promotes local agriculture and encour-

ages viewers to support our local farmers. But for me, it's really about learning the stories of these farmers."

For more information or to watch an episode, visit chefhui.com/farmers-in-thekitchen.

