WHAT ARE WE SAYING? WHAT ARE WE TEACHING? HOW WELL ARE WE LISTENING TO ONE ANOTHER AND TO OURSELVES? AS WE GROW WE DEVELOP AND EVOLVE FROM THIS WORLD OF TEACHING, TALKING, DOING, SHARING, REFLECTING, WE REPEAT. EVENTUALLY, WE BECOME WISER - SO THEY SAY!

AT HÅ, WE WORK IN THE ‘ĀINA AND ALONGSIDE ONE ANOTHER, WE VALUE TOGETHERNESS. WE SHARE. MENTORS AND HAUMANA HAVE RECENTLY BEEN DISCUSSING TOPICS ABOUT BEING MINDFUL OF ONE ANOTHER, PAYING ATTENTION TO BOTH THE VERBAL AND NON-VERBAL CUES. IT’S EASY TO TELL WHEN SOMEONE IS HAPPY AND LOVING LIFE. WHAT HAPPENS WHEN A PERSON IS NOT HAPPY? WHAT ARE THE SIGNS TO BE LOOKING FOR IF SOMEONE MAY NEED OUR CARE?

SPENDING TIME WITH ONE ANOTHER AT THE MENTORSHIP IS SOMETHING OUR HAUMANA ESPECIALLY ENJOY, IN FACT, OUR ENTIRE TEAM DOES. OUR MENTORSHIP IS A TIME WHERE WE ALL HAVE A CHANCE TO WORK TOGETHER FOR A GOOD CAUSE - TO ADD PURPOSE TO OUR LIVES, WE LEARN FROM ONE ANOTHER, SHARE OUR THOUGHTS AND WE CONTINUE TO GROW TOGETHER.

HANA HANA THE ‘ĀINA IS HARD WORK, BUT THE LONG-TERM RESULTS ARE HUMBLY MORE REWARDING THAN WHAT MOST WOULD INITIALLY ASSUME. HANA HANA THE ‘ĀINA IS HARD WORK, BUT THE LONG-TERM RESULTS ARE HUMBLY MORE REWARDING THAN WHAT MOST WOULD INITIALLY ASSUME. WHEN WE LOOK AT THE LO’I AND SEE WILDS, WE CLEAN-UP AND GIVE OUR PLANTS MORE AIR TO BREATHE AND SUNLIGHT TO GROW TOWARDS THE SKY. WHEN WE ARE CHECKING THE IRRIGATION LINES TO ENSURE THEY HAVE ENOUGH WATER TO GROW AND NEVER GO THIRSTY. WHEN WE SPRAY OUR KOREAN NATURAL FARMING INPUTS WE ARE OFFERING NUTRIENTS TO HELP OUR PLANTS FLOURISH. THE SAME FOR OUR ANIMALS, WE FEED THEM AND GIVE THEM THE ATTENTION AND CARE WE’VE LEARNED THEY NEED THROUGH BOTH VERBAL AND NON-VERBAL CUES DIRECTLY FROM THE ANIMALS.
We mālama the ‘Āina and we mālama ourselves when we’re together, sharing stories, laughing, listening to music, teaching one another.

This program promotes life-skills and hard work. Through these experiences working together with our HĀ ‘Ohana, we can make changes in a positive light. It is in those moments that we are moving towards living in our purpose.

What do you find yourself doing most? Are you the talker or the listener? Or both? We look to ourselves and ask our friends; don’t hold back, open up your heart to others, there’s always something to learn.

Featured Youth of the Month

DAYLAN TAYAN-GERMANO

Daylan is kind, Daylan is knowledgeable and Daylan is growing. He has been with us from the beginning, at first shy, introverted, and quiet. He was thirsty for knowledge without even knowing it. Now, after 3 years, he is one of the many pieces that help make our mentorship. Haumana look at him as a leader, he knows how to execute many, if not, all of the tasks assigned during the mentorship – in all areas whether it be in Crops, Animals or Korean Natural Farming. He knows how to work hard and work smart. Mentors can depend on Daylan to help teach/coach others and they rely on him to complete tasks on his own. Now, we can see Daylan smiling all the time and always open to learning new things and taking on new challenges. Growing is part of forward progress and Daylan exemplifies just that. We are very proud to share this experience with Daylan and continue to grow with him.

Panipopo
(Samoan Coconut Rolls)
Jenni Maiava

Serves 8–10
1 cup evaporated milk, very warm
1 tablespoon yeast
1 tablespoon sugar
1/4 cup sugar
3 eggs
1 teaspoon salt
3 1/2 cups of white flour*
*(plus one more cup as needed)
1/2 cup melted butter
Coconut Sauce:
2 cans coconut milk
3/4 to 1 cup sugar
3 tablespoons cornstarch
dissolved in 1/4 cup water

Combine milk with yeast and 1 tablespoon sugar. Let sit until foamy. Mix together: 1/4 cup sugar, eggs, salt, flour and butler. Add yeast mixture, knead until smooth. Add up to 1 cup more flour as needed, just enough to make dough smooth and elastic. Let rise one hour; punch down. Let rise another 30 minutes. Shape into rolls and place in a large pan. Let rise while you make the coconut sauce. To make sauce Combine coconut milk and sugar in saucepan and heat, stirring to dissolve sugar. Add cornstarch mixture, stirring constantly, until it begins to thicken. Pour over rolls. Let sit 15 minutes. Preheat oven to 375 F. Bake rolls 20–25 minutes, until golden brown.

We are thankful for our supporters, who help us grow; Hau‘oli Mau Loa, HACBED, Kahua Pa’a Mua, our mentors and most of all our family & friends.