UNIVERSITY of HAWAI‘I
A MAGAZINE FOR ALUMNI AND FRIENDS

UNSTITCHED
Meet local fashion designers, who are creating stunning, sustainable clothing.
PG.14

ALL IN THE FAMILY
Inspiring University of Hawai‘i educational journeys that span generations.
PG.18

BRIGHT, SHINING SHAR
How Punky Aloha owner and artist, Shar Tui‘asoa, found global success.
PG.10

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ON THE COVER
From the feature story “All in the Family,” Abbie Reed is surrounded by her daughters Kimberly Kahula Reed and Rain Kahula Yong.

PHOTO BY ELYSE BUTLER
ENGINEERING STUDENTS FROM UH MĀNOA’S ADVANCED ADDITIVE MANUFACTURING COURSE are designing decorative molds for local chocolate shop Choco Le'a.

Last year, Tyler Ray, an assistant professor, connected with Choco Le'a's owner, Erin Uehara (BEd '06, MBA '13, UH Mānoa), to see how they can partner. Uehara mentioned needing low-cost molds. Ray wanted students to learn entrepreneurship skills while solving problems creatively through technology so it was a perfect project to tackle.

“It’s extraordinarily expensive to print or get custom chocolate molds,” Ray says. “And so the first thing we made was a chocolate bar that was custom to them. We made a smaller bar that had their logo imprinted on it and it worked really well. The students were amazing in making it happen.”

The process starts with the students, who must first come up with the idea of what the chocolates should look like. “They then create computer models of these chocolate designs and we use 3D printers to fabricate test pieces,” says Ray. Once that is complete, Choco Le'a tests the molds in chocolate and provides feedback. “We’ll produce essentially multiple numbers of molds so that they can then produce the chocolates at scale,” he says.

ALOHA 'ĀINA

The Kamakakūokalani Center for Hawaiian Studies at UH Mānoa has a new graduate certificate program for students interested in caring for the land as a profession. The program, called Kū'oko'a 'Āina Based Leadership, aims to cultivate 'āina leaders who will be able to address environmental, cultural and social challenges using interdisciplinary skills grounded in Hawaiian knowledge and practices. It teaches resource issues, ethics, Hawaiian geography and resource management, and also includes an on-the-ground community mālama 'āina project, such as working at a fishpond.
After nearly eight years as the University of Hawai‘i at Mānoa’s athletics director, David Matlin (MBA ’97, UH Mānoa) announced earlier this year that he was retiring in June. Under his leadership, UH has seen success on and off the field that includes increased revenue through unprecedented partnerships, athletic achievements and facility upgrades. We thank him for all of the great work he’s done for the university and the athletics department.

Matlin is hired as the 23rd athletics director for UH Mānoa. He and his wife, Dana, create the Lillian S. Hatate Scholarship to support student athletes. Later, he welcomes back Nick Rolovich as head football coach.

Robyn Ah Mow is chosen to lead the UH women’s volleyball program. Matlin secures a 10-year agreement with IMG, increasing revenue opportunity for the department and programs.

Matlin creates a partnership with Hawaiian Airlines, reducing travel expenses for UH teams and opponents.

Three coaches, including Rolovich and

Matlin Through the Years

2015
Matlin is hired as the 23rd athletics director for UH Mānoa. He and his wife, Dana, create the Lillian S. Hatate Scholarship to support student athletes. Later, he welcomes back Nick Rolovich as head football coach.

2017
Robyn Ah Mow is chosen to lead the UH women’s volleyball program. Matlin secures a 10-year agreement with IMG, increasing revenue opportunity for the department and programs.

2018
Matlin creates a partnership with Hawaiian Airlines, reducing travel expenses for UH teams and opponents.

2019
Three coaches, including Rolovich and

100 Years
Ka Leo O Hawai‘i, the University of Hawai‘i at Mānoa’s student newspaper, turned 100 years old last September. The paper first printed in 1922 under the name The Hawaii Mirror, until it changed to its current name in 1923. Through the years, the award-winning newspaper has served as a training ground for journalists who have gone on to work for print and TV news media outlets including the Honolulu Star-Advertiser, Hawai‘i News Now, Honolulu Magazine and the Los Angeles Times.

IHU MAGAZINE 5
Kapa Hale

Interview by CHRISTINE HITT
After working in the top kitchens of New York, San Francisco and Honolulu, chef Keaka Lee (AS ’09, Kapi’olani Community College), along with his wife, Heather Smith-Lee (BA ’09, MEd ’12 UH Mānoa), opened their first restaurant, Kapa Hale, in 2020. Located in Kāhala, Kapa Hale’s menu is Hawai‘i Regional Cuisine with global influences. Within a short period of time, the restaurant has been recognized locally and nationally. This year, Lee was named a James Beard Award semifinalist for best chef in the Northwest and Pacific region.

CONGRATULATIONS ON BEING NAMED A JAMES BEARD SEMIFINALIST. HOW DID YOU FEEL WHEN YOU HEARD ABOUT THE SELECTION?

It was a nice surprise to be included in an awesome group. How I look at it now, is we’re representing Hawai‘i. There’s a lot of Hawai‘i people that made the cut, either in our category or other categories as well, but it’s pretty cool to be a part of that.

CAN YOU TELL ME WHEN YOU FIRST LEARNED TO COOK?

When I was younger, maybe around middle school, I probably was one of the most pickiest eaters ever. Anything green, I wouldn’t touch, and it got to the point where my mom kind of was like, “Well, if you’re not going to eat what’s at the table, then you’re going to have to cook for yourself.” I made stuff like saimin, but little did I know she was, in a way, training me to where I am today.

WHEN DID YOU REALIZE YOU WANTED TO BE A CHEF?

Right out of high school, my first job was Chuck E. Cheese. I was never the mouse-I was making pizzas. We used to do some competitions of who can cut the fastest pizza or who could make the best pizza, and the competitive spirit that I had while playing a lot of sports kind of really kicked in.

From there, I wanted to better myself. So my friend said, there’s a cooking school right up the road and that I should try to check it out at KCC. I was a bit hesitant, but took a bunch of classes, like nutrition and learned that there was a cooking competition class. I figured, why don’t I try it and see if I’d be interested and I kind of fell into it. I learned to love how to cook, to taste, to eat, and I became better and better at it.

YOU GRADUATED IN 2009. ANY SPECIAL MOMENTS?

I was part of Team Hawai‘i that went to nationals and won the whole thing for the Junior ACF [American Culinary Foundation] competition. [This was the first time Kapi’olani Community College won the top prize.]

WERE THERE THINGS YOU LEARNED AT KCC THAT INSPIRE YOU NOW?

There is a teacher named Alan Tsuchiyama that had a great influence on who I am today. He has been a huge supporter for me at Kapa Hale, but what I remember about him was his kindness to others. … Without people like him to inspire me, I don’t think I would be here today.

YOU WENT ON TO WORK IN HONOLULU, SAN FRANCISCO AND NEW YORK. WHICH GREATLY INFLUENCED YOU AS A CHEF?

Gramercy Tavern [in New York] was the one that really pulled me in and I was like, this is what I want to do. This is the way I want to provide for my family. The culture was incredible. The people were incredible. It was a non-yelling kitchen, which was great, because throughout my entire career, it was always yelling and screaming and the military brigade type of system. But there, Chef Michael Anthony really reminded me of Chef Alan Tsuchiyama, where he took the time to teach and preach and make sure that people understood why things went wrong. For a chef like that to take the time to teach you something, it means a lot to the staff.

TELL ME ABOUT KAPA HALE’S CUISINE?

Hawai‘i Regional Cuisine revolves around the cultures here in Hawai‘i. When these 12 chefs came together back in the ’90s, they took a stand to support local, but the inspirations all came from the sugar plantation era, which is a lot of Asian cultures. … I wanted to bring the world here.

So we have fun items, like something as simple as “Naan Ya Business,” where we take an Indian-inspired curry and incorporate a Korean side dish and kind of marinade them together using sesame oil and watercress from Sumida Farms. But taking those different cultures and putting them together-it’s not so much fusion, it’s just making sure that flavors make sense.

WHAT ARE THE MOST POPULAR ITEMS ON THE MENU?

Our smoked marlin dip. We’re getting fresh marlin from the Pacific and we smoke it in house. … Another one is our “I Love You A Laksa Risotto.” In that one, we’re using scallops from Maine and clams from Seattle, but we’re still using our Kaua‘i shrimp. We’re still using our lemon-grass coming from Ho Farms. … One particular dish that is 100% local is the “Haku Lei Po’o,” [made with greens, veggies and mint, that can be worn as a crown].

HOW DID YOU COME UP WITH THE NAME KAPA HALE?

The two letters, K and H, actually represent Keaka and Heather, who is my wife. … It also represents Hawaiian culture to its fullest. In the 1700s, kapa cloth was used for clothing [and made from the] paper mulberry tree. They would take the inner OUTER layer of it and pound it, ferment it, dry it out, stretch it. These are all cooking techniques. … When I see a blank piece of kapa, I see opportunity. I see a blank plate. … I wanted to share my story on a blank plate.

This story was edited for space and clarity.
Recipe

A recipe from Keaka Lee

The kalo-and-potato croquette is featured on Kapa Hale’s lunch menu—and now you can also make it at home.

Yield: 10 pieces (5 servings)
Prep Time: 1 hour
Cook Time: 6 minutes
Cooking Technique: Pan Fry

Ingredients
2 pounds kalo (1 piece) peeled, 1-inch diced
1 pound Yukon potato (1 to 2 pieces) peeled, 1 inch diced
1/2 cup potato starch
Season to taste with salt (about 1 to 2 tablespoons)

For cooking:
10 cups water
1 teaspoon salt
1/4 cup olive oil

Instructions
In a large pot, bring water to a boil and season with 1 teaspoon salt. Add the kalo and potato and bring to a simmer. Simmer for 20 to 25 minutes or until soft (check with a fork: it should be tender and break apart easily).

Strain and remove water. Add the kalo and potato to a mixing bowl and let it cool for 20 minutes. Using a spatula, lightly smash the kalo and potatoes and season with salt. Add potato starch and mix well.

Form into small patties (1-inch thick by 3-inch diameter) and store in the refrigerator. It is better to make your patties at least one hour before pan-frying to ensure it keeps its shape. It can also be made up to three days ahead.

In a medium-size frying pan, add 1/4 cup of olive oil and bring it to a medium heat. Add the chilled croquettes to the pan and fry for about three minutes on each side, until golden brown. When finished cooking, place on a tray with a paper towel. Season with salt and serve hot.

It’s great on its own or served with your favorite aioli, ketchup or dipping sauce.
“UH Hilo has outstanding student athletes and now they have fields and courts worthy of their talents.”

Bonnie D. Irwin, UH Hilo chancellor, on the renovation of the Vulcans’ soccer, softball and tennis facilities. A new multipurpose building, with concessions, bathrooms and team rooms, was also added. UH Hilo administrators, coaches and athletes celebrated last September with a blessing.

[“UH Hilo holds blessing for newly renovated soccer, softball and tennis facilities.” UH Hilo News, 9/2/22]

50% of Hawai‘i Community College students surveyed have basic needs insecurity, according to a recent UH study. This year, Hawai‘i Community College opened Kahuola, a food pantry at the Manono campus in Hilo, to help students by offering food and connecting them with resources and programs.

$12 MILLION

in improvements were made to Leeward Community College Theatre during a three-year renovation project that included adding comfy new seats, increased stage crew access and modernized stage lighting. The renovation wrapped up in 2019, but the theater closed soon after due to COVID-19 restrictions. It reopened last year to a fully booked 2022-2023 season.

“RISE will provide UH students with unique opportunities to develop as innovators and entrepreneurs who will help lead the diversification and strengthening of our economy.” — UH President, David Lassner

This fall, the first students will move into the brand new, six-story Residences for Innovative Student Entrepreneurs (RISE). The building is a mixed-use housing and innovation center for a community of students interested in entrepreneurship. Not only are there 374 beds, but the facility is also equipped with meeting rooms and co-working spaces.

[“RISE student housing facility across UH Mānoa to open in fall 2023,” UH News, 7/26/22]

GRAND OPENING. A new student production center opened at the Academy for Creative Media at UH West O‘ahu last November. The $37 million, state-of-the-art facility features a 100-seat screening room, esports arena and post-production suites.

DOUBLE THE FOOD.
More tasty and affordable lunch options are available for UH Maui College students and the community at Pā‘ina Market. The food court includes World Plate and Paniolo Grill, run by the college’s culinary arts students. Also, there’s a Campus Café and a full salad-and-hot-foods bar.
How Shar Tui’asoa found global success as a freelance illustrator.

By MARIA KANAI
Titled “Hukilau,” the illustration is one of many by O’ahu artist Shar Tui’asoa that showcases her signature modern and whimsical style: bold colors, exaggerated shapes and fun characters embodying the island lifestyle. Tui’asoa has been creating art out of her Kailua home since 2018 under her studio name, Punky Aloha.

What started off as drawing pictures for friends and family exploded into significant success for Tui’asoa in the past few years. The former Windward Community College student’s illustrations can now be found all over the Islands, with prints sold at retailers and boutiques, such as the Honolulu Museum of Art, Hawaiian Aroma Café, Nalu Hawaiian Spirit and Salt + Sea. She also has an impressive list of clients under her belt: AT&T, Apple, Old Navy, Disney, Pixar and Facebook, to name a few.

Last year, she released her debut book “Punky Aloha,” a cheerful children’s picture book, published by HarperCollins. “The editor ran across my artwork on Instagram and reached out to me. It had been a dream of mine since forever to create a book and I ended up getting a two-book deal,” says Tui’asoa.

The only guidelines given by the HarperCollins editor were to design and write a book that is true to who she is. “I created this light-hearted, fun book based on me as a kid,” says Tui’asoa. The book is based on her childhood and highlights Punky, a shy little Polynesian girl on a quest to find butter for her grandmother’s famous banana bread. As the book continues on, Punky makes new friends along the way.

Growing up, Tui’asoa always had a sketchbook with her from a young age. She loved telling stories visually, whether it was through comic strips or animated films. “Something about telling fun stories through art really appealed to me,” says Tui’asoa.

She describes her art as a blend of the animation styles she liked as a child, such as Disney, Tim Burton and Studio
Ghibli films, combined with the discipline and training she received from college. “My style is a mixture of the two,” she says. “This way, I can still do my visual storytelling and be very true to classical art that I learned, but also break those rules a little bit. It’s a fun aesthetic for me.”

One of her earliest memories is at 3 years old, tagging along with her mother who was taking an art class by Professor Snowden Hodges at WCC. Tui’asoa remembers specifically one lesson: Hodges going over the basic structure of a flower and how to break down objects into simple shapes.

Little did she know that years later, she would take college classes from none other than Hodges himself. “He actually taught that same exact lesson to me when I was an adult. It was almost like déjà vu!” she says.

Hodges taught Tui’asoa drawing, painting and figure drawing, and was a big influence on her career. “He wasn’t just an encouragement to me, but to many other students in the program. He has this reputation of being this nurturing father figure,” says Tui’asoa. “He encourages and pushes students to go where they can go, and he was a wonderful influence to me.”

It was Hodges who encouraged her to apply to art schools and helped her with scholarship applications. “I was able to attend the WCC program and hone my fine art skills because Hodges was looking out for me, encouraging me to see my self-worth as a person,” says Tui’asoa. She also had the help of Bryce Myers, another teacher who is also still teaching at WCC. Myers wrote letters of recommendation for Tui’asoa to get into Laguna College of Art Design in California, where she received her bachelor’s degree in illustration.

She admits that growing up, like many other artists, she felt that if she was ever going to succeed as an illustrator, she would need to move to the continental U.S., but her views changed. Shortly after graduation, she moved back to Hawai‘i.

“The art scene is thriving in Hawai‘i with local artists. The talent is extremely competitive to the mainland. I want to encourage people that they can stay here and reach for the stars right here. Art directors are looking all over the world for talent. With technology and social media, anything is possible.” It’s a point that Tui’asoa’s own story proves.
THESE THREE HAWAI‘I-RAISED AND UNIVERSITY OF HAWAI‘I-EDUCATED DESIGNERS NOT ONLY CREATE STUNNING COLLECTIONS, THEY DO IT STRICTLY THROUGH AN ENVIRONMENTALLY CONSCIOUS LENS. SUSTAINABILITY IS AN ETHOS BY WHICH THEY LIVE AND CREATE, BOTH IN AND OUT OF THE STUDIO. HERE’S HOW EACH OF THEIR LOCALLY MADE AND INSPIRED, SMALL-BATCH BRANDS ARE GALVANIZING THE FASHION INDUSTRY.

By TIFFANY HILL
Anna Kahalekulu (AA ’15, UH MAUI COLLEGE) is a lifelong hula dancer. Born and raised on Maui, Kahalekulu spent much of her free time with her hālau, whether it was dancing, making lei or learning about important kūpuna and island places. “I always had a sewing machine because we had to sew our own pā’ū,” she says. “When my son was born, I stayed home with him and quickly found myself filling my free time with sewing projects.”

One daughter and an associate degree later, Kahalekulu turned her passions into a business with the founding of Kūlua, a modern Hawai‘i clothing, accessories and home goods brand. “The first collection was actually for keiki,” she says. Kahalekulu says that, for Kūlua, sustainability means longevity—designing and creating a quality, long-lasting product in small batches. Kūlua uses natural fabrics (specifically ones that don’t shed microplastics, she says), has an on-island pro-
duction studio in Makawao, and keeps fabrics out of landfills through reuse and donations.

“As a Native Hawaiian designer, I always look first to our kūpuna and their craft,” she says. “They had the most ingenious, sustainable systems built where they grew and harvested fibers, like lauhala [pandanus leaf] and wauke [paper mulberry bark] for clothing and home furnishings. They created beautiful items with function that could be returned to the ‘āina and biodegrade quickly.”

For the past five years, the Kūlua team has been designing, printing and sewing in its Upcountry Maui studio. “We’re focused on our space and serving our community,” says Kahalekulu. Since its inception, the brand has donated 1% of profits back to local nonprofits. Kahalekulu says this year alone, the foundation has donated more than $1,000 to local nonprofits focusing on education and Hawaiian culture.

Kūlua
kuluamau.com

• Popular item: the Modern Mu‘u, a contemporary take on the mu‘umu‘u
• Anna Kahalekulu’s inspiration: Hawai‘i’s kūpuna and their craft. This includes kapa-inspired patterns as well as native foliage prints.
In 2017, Claire Powers (BS ’05, UH Mānoa) founded KINdom, a slow-fashion brand that advocates for people and the environment during the clothing process. Powers, who derived the name from the word kinship and the interconnectedness between humans and their environment, was inspired to start her own business after the birth of her daughter. “(She) reset my worldview and focus,” says Powers, “by creating the resolve of taking action for a better world for the next generation and generations to come.”

Powers, who graduated with a degree in fashion design and merchandising, got her start in the taxing fast-fashion industry. She says she saw “more don’ts than dos in the garment business,” with little regard to changing harmful practices like generating pollution, needless overproduction and unethical labor practices.

That experience, coupled with motherhood, motivated her to put her skills and background in design toward something good. KINdom’s sustainable and ethical apparel and accessories brand does just that. In fact, the brand’s business model aligns with the United Nations Sustainable Development Goals, a global initiative passed in 2015 by all UN member states that encourages improved global health and education, reduced inequality and responsible economic growth. Powers says KINdom satisfies 15 out of 17 of the UN’s industrial goals with some of their products, including using natural or recycled textiles, responsible and low-impact manufacturing and designs for all bodies. “KINdom is not only a brand that has a collection of sustainable products, but it is also a platform of advocacy in the sustainability movement,” she says.

The latest example of this is KINdom’s Indigenous line. Powers partnered with traditional textile workers in the Philippines to create flowy tops, tailored pants and colorful jackets, each incorporating handwoven textiles and often made using natural dyes. Powers says the partnership was so fulfilling that the brand is now phasing out products made with reclaimed materials and instead focusing on increasing its indigenous and upcycled clothing.

Today, Powers runs KINdom from California, but she says her time as a student at UH Mānoa fueled her advocacy in the industry. “My previous mentors who taught at UH, Jan and Jeff Berman ... were great innovators and radical creators of their time.” (The Bermans owned Jeffery Barr, a former boutique in Kahala Mall.)

“Sustainability is being in harmony with the planet and its people, and for me and my brand, it means doing everything possible to achieve the goal of living harmoniously as much as we possibly can without hurting our water systems, soil and air, as well as each other.”
ONE LOOK AT THE VIVID FLORALS AND THE TECHNICOLOR PALETTE of flowing tops, dresses, shorts and pareos, and it's clear that Yireh is a brand that exudes joy. “I knew when I started the brand I wanted it to be something that inspired and empowered women,” says founder Emily Jaime (AA ’15, Windward Community College). “We love the idea that women make our clothing beautiful.”

In 2014, when she was only 21, Jaime started her clothing company the year before she graduated from WCC. Her brand, Yireh, which means “will provide,” in Hebrew was inspired by her love of nature.

Jaime was the recipient of the Honda Scholarship for International Study, which allowed her to study fashion and design anywhere outside of the U.S. “I chose to go to Bali Indonesia, because I knew I wanted to learn more about the culture, and I wanted to learn more about the manufacturing industry and start a business while I was there studying abroad,” she says.

Her love of Bali was cemented in that first trip; all of Yireh’s products are ethically produced in Bali, and designed in Honolulu. Jaime says she visits the Indonesian factory regularly—bringing along her husband and daughter—and has cultivated personal relationships in the community. Yireh partners with a female-founded Worldwide Responsible Accredited Production facility. That means that employees who produce Yireh items are paid fair wages—higher than the in-country minimum wages—overtime pay, and receive health and dental benefits.

“This has not always been easy because sometimes sustainability is not always the most cost-effective,” says Jaime. “But it is very important to me to run a business with an ethos I can be proud of.”

In addition to its ethical manufacturing, Yireh digitally prints its fabrics, using nontoxic, eco-friendly dyes. And all leftover fabric is used to create accessories, such as scrunchies, scarves and pareos. “Small scraps that are not used are donated to micro businesses surrounding the factory we partner with,” adds Jaime.

In the eight-plus years Yireh has been in business, Jaime says she’s noticed a subtle shift in consumers to question a brand’s sustainability and seek out ethical manufacturing. “I think living in Hawai’i, most of us grow up to respect our land and the people around us,” she says. “I think this is something unique we can bring into the industry because we already understand that our natural resources are worth protecting.”

Yireh
shopyireh.com

• Popular item: The Aila Dress, a flowy, maxi-length dress in bright colors and patterns

• Emily Jaime’s sustainable goal for 2023: Remove plastic packaging. In the future, Yireh also wants to fully employ a circulatory model in which it closes the loop on production for every product by increasing responsible manufacturing and the end-of-life use for garments and garment by-products.
INCE ITS INCEPTION IN 1907, the University of Hawai’i System, which includes three universities and seven community colleges, has developed countless leaders in science, medicine, business, law, literature, government and many other fields.

But UH does more than launch careers. It changes lives. Just about every UH alumnus has an intriguing tale to tell. These enriching educational journeys are what produce the pride and loyalty that inspire a continuing family legacy between parents, children and siblings who choose to attend the same college or university among generations.

And as with every family tradition, there’s a spark that starts it all.

HEN A BEAUTIFUL YOUNG WOMAN FROM JAPAN MEETS A DASHING YOUNG MAN and they fall in love, where do they get married? At UH Mānoa’s East-West Center, naturally.

Born in Bombay, India, and raised in Osaka, Japan, Maya Tagore-Erwin is the child of an Indian father and Japanese mother. She came to Honolulu after graduating from high school in 1980.

“One of my teachers suggested UH,” she explains. “I wanted to go into political science, and when I got my hands on the UH directory, I was so impressed with the amount of offerings. I mean, the list of courses was about 15 pages long!”

Richard Tagore-Erwin, meanwhile, was born in Hawai’i but grew up in Exeter, a city nestled in California’s San Joaquin Valley. The city is renowned for its sweet oranges—Richard’s parents owned an orange grove—and bills itself as the “Citrus Capital of the World.”

After high school, Richard returned to Hawai’i. “I took off with a couple of buddies for a vacation over here,” he recalls. “They left, and I stayed! At first, I attended Honolulu Community College because I couldn’t afford to go to UH Mānoa at the time. I got involved in student government [at HCC], then transferred to Mānoa to major in political science.”

Maya and Richard met while taking a political statistics class. The following semester, Richard offered Maya his textbook for a class taught by noted professor and author Henry Kariel.

“Richard gave me the book and wrote down his phone number on the back of it,” says Maya. Shooting her husband a quizzical look, she adds, “Why did I call you?”

Richard smiles.

“I don’t know. I guess you had the hots for me.”

The two were married in 1983 but held the wedding on Jan. 8, 1984, at the Thai Pavilion at the East-West Center. Ramdas Lamb, a religion professor, presided over the Hindu ceremony.

“We held the reception at Sakamaki Hall,” Maya says. “It was a very communal affair. So many of our professors were there!”

AN EAST-WEST CONNECTION

WHEN A BEAUTIFUL YOUNG WOMAN FROM JAPAN MEETS A DASHING YOUNG MAN and they fall in love, where do they get married? At UH Mānoa’s East-West Center, naturally.

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Both Maya and Richard graduated from UH in 1985: Maya earned bachelor’s degrees in both political science and philosophy, while Richard earned master’s degrees in political science and government.

Later that year, they relocated to California. Richard enrolled at the McGeorge Law School at the University of the Pacific, and Maya would go on to receive her master’s in international affairs at CSU Sacramento.

The Tagore-Erwins put their UH experiences to good use. Maya used her international expertise to help stage a “Daiku: A Thousand Voices for Beethoven’s Ninth Symphony” event at the Hollywood Bowl. In 1993, when the Tagore-Erwins lived in Arizona, she coordinated the weeklong America Japan Festival in Phoenix. Maya and Richard also started a Phoenix chapter of the UH Alumni Association.

Richard, meanwhile, found success in crafting legislative policy, and was instrumental in getting key environmental bills passed in California—including recycling requirements and the preservation of condors.
The Tagore-Erwins’ sons, Navin (top) and Nikhil (bottom) both graduated from UH Mānoa in 2017.

“...standing in front of city councils,” he says. “And you know what? It’s all politics. It’s all about understanding individual motivations, who’s up for election and what time of the year it is. It’s about figuring out the moving pieces. UH really provided me with the ability to see the big picture.”

Richard cofounded the R3 Consulting Group in 2002. He retired in November of 2022, two years after he and Maya returned to the Islands.

“...and 30 years of my professional life standing in front of city councils,” he says. “And you know what? It’s all politics. It’s all about understanding individual motivations, who’s up for election and what time of the year it is. It’s about figuring out the moving pieces. UH really provided me with the ability to see the big picture.”

Richard cofounded the R3 Consulting Group in 2002. He retired in November of 2022, two years after he and Maya returned to the Islands.
While it’s generally perceived that parents have a hand in influencing their children’s path, sometimes it goes the other way, too. That was the case for the Reed family when sisters Rain Kahula Yong and Kimberly Kahula Reed helped a person very dear to them—their mother—to go back to college.

Their family’s UH story begins with Rain, who originally intended to go into pre-med, but a summer internship at a Hawaiian immersion school “totally changed my course,” she says.

She graduated from Mānoa in 2014 with bachelor’s degrees in both Hawaiian language and Hawaiian studies. She later earned a master’s degree in education in teaching.

“My mother wasn’t very happy about it at first, but I’m loving teaching,” says Rain, who is now a teacher at Ke Kula ʻO Nāwahīokalaniʻōpuʻu, a Hawaiian charter school in Waiʻanae.

Older sibling Kimberly, meanwhile, enrolled at UH West Oʻahu in 2011 as a 25-year-old single mother. She received her bachelor’s degree in public administration (with a concentration in health care administration) in 2016.

“I went back to college hoping to get a good job and provide a better life for my 3-year-old son,” says Kimberly. “I also had a full-time job. I struggled, but I got it done and did it well.”

Today, Kimberly is employed as an administrative and fiscal support specialist at UH West Oʻahu.

Together, Kimberly and Rain influenced their mother, Abbie Kahula Reed, to author her own amazing story.
A young girl growing up in Waimānalo, Abbie treasured her time with her grandmother.

“Grandma would lay out a lauhala mat under the mango tree, and she and I would sit there for hours,” she recalls. “I would listen to her stories—some true, some not. She explained how God’s angels were our ancestors, and that they are always talking to us. We just need to be open to hearing them.”

She also encouraged young Abbie to explore her own imagination.

“She would say, ‘Look at these two ants on the mat. Tell me their story.’ And I would make up a story.”

Abbie’s own life story is both inspiring and a testament to perseverance. Best of all, at 64, her latest chapter has opened a world of new possibilities.

Although she was an excellent student at Kamehameha Schools, Abbie never considered pursuing a college education. Her family simply didn’t have the money. Even after earning three scholarship awards as a senior, her studies at Windward Community College lasted only half a semester.

“My mom said, ‘Time for you to go to work. We need help.’ So I found a job as a file clerk at Island Holidays. I worked my way up to supervisor and stayed with the company for 17 years.”

She met her husband, Malcolm Reed, shortly after graduating from Kamehameha. A native of Cheltenham, England, Reed was in Hawai‘i to visit his sister, who happened to be Abbie’s aunt by marriage.

“I was forced to take this haole guy out, entertain him and show him around the island,” she recalls with a smile. “He later returned home, but then he came back and proposed to me.”

“Life for us was all about our four kids and paying the bills,” says Abbie. Malcolm died unexpectedly in April of 2016. A year later, Abbie retired from her job as a senior processor at HMSA.

“At that point, I was trying to figure out what to do,” she recalls. “How could I fulfill the dreams that my husband and I had together? I knew he was watching from up above. I wanted to make him proud of me.”

She decided to give college another shot.

“My daughters thought I would take Hawaiian culture, but I felt I was meant to do something else,” says Abbie. “I wanted to tell stories, create videos and write movie scripts. My pet project is to turn a screenplay about my life into a movie. All of these things, I feel, would better serve our Hawaiian culture.”

She enrolled at UH West O‘ahu in the fall of 2018.

“I was 59,” she recalls. “At first I wondered, am I too old? But my daughters told me there were plenty of kūpuna in college. So I jumped in there and went with the wind.”

Did she ever. In her sophomore year, Abbie joined the school’s Nāulu Center, which provides an inclusive and nourishing space for students to learn Hawaiian cultural
values. Her contributions included leading an effort to keep the center going during the COVID-19 pandemic.

Abbie credits Kimberly and Rain for helping to inspire her journey.

“My initial thought was, ‘Is it going to be worth it?’” she recalls. “But I saw what they went through. I saw them gain a higher level of self worth. They showed me that my dreams and goals would be easier to obtain with this education. They were definitely right!”

“I was impressed,” says Rain. “Instead of just retiring, [Mom] wanted to push herself even more. That’s always been her style. She always wants to find ways to do better—not just for her, but for her grandkids.”

Adds Kimberly, “My mom is a total overachiever. I’m so proud of her.”

Abbie received her BA in creative media last December, graduating with honors. She was one of two students chosen to speak at the commencement ceremony.

Her story doesn’t end there. This fall, she plans to take online classes at Asbury University in Kentucky. She will be pursuing a master’s degree in digital storytelling.

Her biggest reward? Her five grandchildren were on hand to witness her graduation.

“They were my ‘Why,’” Abbie explains. “I did it so they could see what could happen when you put in the work. I was able to show them what my grandma used to tell me long ago.

“See beyond the possibilities and never limit your dreams.”
PILA’S PAPERS

THE ARCHIVAL COLLECTION OF KAUA‘I ARCHAEOLOGIST WILLIAM KENJI "PILA" KIKUCHI FINDS A HOME AT KAUA‘I COMMUNITY COLLEGE.

By CHRISTINE HITT
LIFETIME OF WORK THAT HAS BEEN SITTING IN BOXES FOR 20 YEARS is now accessible to the public for the first time at Kaua‘i Community College. Over 8,000 items, including books, photos, audio-visual components, sketches and personal field journals, make up the collection of the late Hawai‘i archaeologist and anthropologist William Kenji “Pila” Kikuchi (BA ’60, MA ’63, UH Mānoa).

Kikuchi devoted most of his life—almost 50 years—to the profession. He made significant contributions to Native Hawaiian archaeology. He was an internationally renowned expert of Kaua‘i’s cave Makauwahi, the largest sinkhole in Hawai‘i, where fossils have been preserved for the past 10,000 years. He studied Hawaiian fishponds extensively and contributed knowledge in the understanding and preservation of them. He also inventoried most of Kaua‘i’s cemeteries, creating an invaluable resource for future generations.
At Kaua‘i Community College, he passed on his knowledge to students, teaching for 26 years as a professor of anthropology, and then as professor emeritus for five additional years. Before he died in 2003, he wanted to give Kaua‘i an additional resource that is now part of his living legacy. It was Kikuchi’s vision to have a space where archaeological materials and artifacts from Kaua‘i can be curated and preserved—not just his own, but other archaeologists’ as well. Two decades later, his dream has materialized in the form of the new archival Kikuchi Center, where his vast collection now lives. The center opened last December at Kaua‘i Community College.

“The collection really came about because he had a vision to see better management of archaeology materials through the development of an archival center,” says Jason Ford, archivist for the Kikuchi Center. Ford, a UH Mānoa graduate with a degree in Hawaiian language, has a master’s in library and information studies.

Ford says archaeologists and firms have been left with deciding what to do with artifacts found on private land, and in some cases, those items end up improperly preserved.

“[Kikuchi] really wanted Kaua‘i archaeology materials to be stored and preserved on Kaua‘i, so he spent the last few years of his life planning for an archaeology project center,” says Ford.

The focus of the center right now is solely Kikuchi’s collection, but Ford hopes that in the future, with more funding and support, it will become the archaeology center Kikuchi wanted.

The collection has never been formally inventoried, so Ford is busy exam-
He is excited to share the collection with students, faculty and the community, and wants to give access to as many of the materials as soon as possible.

“The major strengths of the collections are definitely his actual notes and personal journals and manuscripts, and just all of the other resources that he collected,” Ford says. “He did a lot of what I would say like scrapbooking, where he just created folders of materials concerning historic places on the islands and archaeology sites.”

Kikuchi was a skilled illustrator, and his collection has detailed drawings of poi pounders found throughout the Pacific and original drawings of fishponds.

“One of my objectives is to create learning objects that our faculty can embed into their curriculum,” Ford says. “I think, really, archaeologists in particular are going to find a lot of value from the collection. There are a lot of details that he documented during his time period that are still really helpful to the research that they’re doing today.”

It will take time to process the entire collection, but Ford says that people can request to view pieces of it by inquiring with him directly.

“I feel so honored to be responsible for bringing this collection to life,” says Ford. “I recognize that he was a highly cherished member of the community because of the contributions that he made to historic preservation and, in some cases, Hawaiian cultural knowledge.”

For more information or to view the collection, contact Jason Ford at jford9@hawaii.edu
ONE FOR THE BOOKS

HELEN WONG SMITH IS THE FIRST PERSON FROM HAWAI’I TO SERVE AS THE PRESIDENT OF THE SOCIETY OF AMERICAN ARCHIVISTS.

FOR THE SOCIETY OF AMERICAN ARCHIVISTS (SAA), THE THIRD TIME’S THE CHARM. The SAA is the oldest and largest organization of archivists in North America, and for years, they have wanted Helen Wong Smith to lead the Chicago-based society as president, where she will represent the organization and work closely with the society, its board and its executive council. “Having turned down the nomination twice, when asked for the third time, I felt it was time to face the challenge,” says Wong Smith.

Wong Smith has all of the qualifications. Since 2018, she has been the head archivist at the University of Hawai‘i at Mānoa Library. She’s also been involved with the SAA since 2003, having served on several of the organization’s committees and the leadership council.

Perhaps most notable, though, was her introduction of a new framework to the organization focused on cultural competency in 2015. For librarians and archivists like Wong Smith, this allows them to work more effectively across cultures and peoples to better reflect all communities their work serves.

“While there is an increase in diversity of the profession and what we collect, it remains a predominantly Western-based, homogenous profession,” says Wong Smith. As a kama‘aina, she says “cultural competency is innate, and my goal is to show others how it can benefit both the profession and the archival record through actions and policy.”

Furthering cultural competency is one of Wong Smith’s goals for her one-year presidential term, which begins in August. But the UH Mānoa librarian has already made strides with these important concepts. In 2017, Wong Smith developed a cultural competency workshop. Starting this year, cultural competency policy, programs and framework will be an integral part of the Academy of Certified Archivists.

At UH Mānoa, Wong Smith has done extensive work with Hawaiian cultural collections and resources. She is also known for The Luciano Minerbi Collection, which presented 50 years of community activism through urban and regional planning, and the Mitsuo “Mits” Aoki Digital Collections, a vast archive of the theologian and founder of the UH Mānoa Department of Religion.

“A librarian once shared, ‘every bit of knowledge you possess will help you in your position, regardless of where you are,’ and I can’t agree more,” she says.—Tiffany Hill
A TIME WHEN THE HAWAIIAN RENAISSANCE brought a renewed focus on Hawaiian language and culture, kūpuna and teachers at the University of Hawai‘i at Hilo were making plans to create a department at UH Hilo unlike any other.

UH Hilo was already teaching Hawaiian language, but it and other classes were split up and taught under other departments. They wanted to make it into their own. That’s when the dean of the school contacted William “Pila” Wilson (PhD ’80, UH Mānoa), who had a graduate degree related to Hawaiian language, to help establish it.

“They wanted to hire somebody with some kind of academic credentials, which I had,” says Wilson, who is presently a professor of Hawaiian Studies at UH Hilo. The first thing he did was reach out to the late Edith Kanaka‘ole to get her thoughts. “She supported me coming here because she was really the core of the whole program. She said, ‘Yes, please come. We need a teacher. We’re in a situation. We’re trying to make a major.’”

After four years, the Hawaiian Studies BA was finally approved in 1982—and it came with two conditions. It must have its own department and it has to be taught completely in Hawaiian, with the exception of some beginner classes.

“That was the first time that that had existed in Hawai‘i, or in fact, for any indigenous language of the United States, so to have our own department and to be taught through Hawaiian were major steps that really moved us forward,” says Wilson.

The program blossomed from there. Graduates became teachers of Hawaiian classes at high schools and Hawaiian language immersion schools on all islands. The department would later become the first in Hawai‘i to establish its own Hawaiian-focused college in 1997. It also has a laboratory school program and curriculum center, and it manages the online Hawaiian dictionary. Though it’s been 40 years since it began, it continues to be a force in the community.—Christine Hitt
What’s My Job?

Steven Lundblad measures ground deformation in the Koa’e fault system on Kīlauea volcano’s southern flank with kinematic GPS.

HOMETOWN
I grew up in Yakima, Washington. It’s in central Washington on the dry side of the Cascade Mountains. I don’t think I knew at the time, but in retrospect, I think part of the reason why I’m a geologist is that I was in high school when Mount St. Helens erupted [about 100 miles away]. Our town got completely buried by volcanic debris.

Here was this major event, and it had happened in a place that I knew fairly well from hiking and various other things. And so when the opportunity presented itself a little bit in college to do maybe a little further research on what was going on up there, it ended up sparking something [within me] somewhere.

EDUCATION
• Geology, ’85, Harvard University
• Master’s in Geology, ’88, University of Wisconsin - Madison
• PhD in Geology, ’94, University of North Carolina - Chapel Hill

I had never been to the East Coast before. I tell my students, it was before the age of the internet, so I’m not sure I completely knew what I was getting into, just in terms of moving a long way from home. So I went there and graduated with a degree in geology.

It wasn’t like I started out at some point when I was an undergraduate and said, “Oh, I want to be a university professor.” It was kind of a real evolution of doing things that I was interested in and trying to figure out maybe what the right pathway was for a long time after that, in fact.

I was fortunate enough when I was [at UNC for my PhD], I looked at essentially limestone deposits. They’re called big carbonate platforms, so kind of like the Bahamas are today but are older. Ancient ones that are in the Apulia Mountains in Italy. So I got to go to Italy for a couple different field seasons. It was really cool.

WORK
• Professor of Geology at UH Hilo (2007 – present)

Geologists study the earth, and so I think the most visible aspect of that in Hawai‘i really are the folks who work for USGS Hawaiian Volcano Observatory. They monitor the volcano and they respond to when the volcano erupts. I think in Hawai‘i that is probably the central thing that people think about when they think of geology.

But you know there are a lot of subsets. There are plenty of opportunities to do marine geology, because we’re next to the ocean. There are certainly plenty

While mapping the Poleta Fold Belt, Lundblad stands in front of Deep Springs Lake in California. It was part of a UH Hilo Advanced Field Mapping course (Geology 485).
of opportunities to deal with things like groundwater and surface water and water quality. Then we have things like earthquakes and ground motions.

I’ve got a couple different kinds of projects that I work on. One thing I do is work with Peter Mills, a professor of anthropology. We use an instrument called an X-ray fluorescence spectrometer, which measures chemical composition of objects, to look at rocks. Hawaiians didn’t have native metals before Westerners came because there aren’t any metals to be found in Hawai‘i, so they had stone tools. We analyze stone material from archaeological excavations to try to figure out where it came from. … how much of it came from Mauna Kea, how much of it came from Maui, how much of it came from Kaua‘i. It’s provenance, and it speaks to how people moved back and forth across the Islands.

The other thing I’ve mainly been doing is with my undergraduate students. We do a lot of what’s called geodesy, which is essentially measuring how the ground moves in the national park by Kīlauea summit. We’ve also done it out at the east rift zone, where the eruption was in 2018.

We take measurements of various points and try to figure out how they move over time, and then that tells us about either how magma moves under the volcano or how faults are moving in response to what’s going on by other forces with the volcano in the Islands. That’s been nice because our students get a lot of opportunities to learn how to work in the field.

PROUDEST MOMENT
I think the proudest I’ve been is when I hear from my former students, and you know, they have done something that’s really fantastic for them.

I feel that’s why I do this. I’m here to help my students learn things, learn new skills, set themselves up to really go accomplish stuff and hopefully do some things that are meaningful, in their lives but maybe for all of us.

This story was edited for space and clarity.
DENISE ISERI-MATSUBARA (BBA ’86, MBA ’15, UH Mānoa) is executive director of the City and County of Honolulu Mayor’s Office of Housing and Homelessness. In this role, she will be responsible for the city’s Affordable Housing Working Group. Iseri-Matsubara formerly worked as executive director of Hawai‘i Housing Finance and Development Corp.

HEIDI HAMMEL (MS ’87, PhD ’88, UH Mānoa), an astronomer, was named to the ARCS Foundation Alumni Hall of Fame for her planetary science research with the Hubble and James Webb space telescopes. She’s known for leading a team that monitored a comet collision with Jupiter in 1994.

TODD TAKAYAMA (BBA ’90, UH Mānoa), president of First Insurance Company of Hawai‘i, is now the company’s CEO, too. Takayama began working at FICOH in 2010 and has worked in the insurance industry for more than 30 years.

PAIGE ONISHI (BA ’92, UH Mānoa) is COO of the Council for Native Hawaiian Advancement. She oversees operations and strategy. Previously, she was the COO of Hawaiian Building Maintenance.

JENNIFER NOELANI GOODYEAR-KA‘OPUA (BA ’12, JD ’15, UH Mānoa) is the new president and CEO of Hawaii Land Trust. The local nonprofit is focused on protecting and conserving land for future generations. Campbell previously worked as a community and government relations manager at Kamehameha Schools and a legacy lands specialist at the Office of Hawaiian Affairs.

ROBYNNE MAII (AA ’98, KCC), the owner of Fête restaurant, won the prestigious 2022 James Beard Award for Best Chef: Northwest & Pacific. The culinary award is the first Hawai‘i has won in 19 years, and Maii is the first female chef from Hawai‘i to win a James Beard Award.

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STEVE LI (JD ’98, UH Mānoa) was promoted to executive director and corporate counsel of Hawaiian Native Corporation, a nonprofit organization that supports the Native Hawaiian community. He will provide operations support and oversee community partnerships.

JEFFREY KAO (BBA ’02, MBA ’06, UH Mānoa) has been appointed partner and financial adviser at HIPac Financial. In his role, he provides innovative financial planning services to assist retirees, preretirees, young families, state and federal employees, and business owners to grow and protect their wealth. Kao also is the cofounder of Sweet Creams, the first ice cream roll shop in Hawai‘i.

‘OLU CAMPBELL (BA ’12, JD ’15, UH Mānoa) is the new president and CEO of Hawaii Land Trust. The local nonprofit is focused on protecting and conserving land for future generations. Campbell previously worked as a community and government relations manager at Kamehameha Schools and a legacy lands specialist at the Office of Hawaiian Affairs.

PI‘IKEA LOPES (BA ’21, UH Mānoa), the 2022 Miss Aloha Hula, was the face of athletic footwear and clothing company Nike. It was part of the brand’s N7 Indigenous collection, which celebrates native communities. Her appearance was the first time a Native Hawaiian was featured in the N7 collection.
ALUMNI MAKERS’ MARKET

The inaugural UH Alumni Makers’ Market event on Aug. 10, 2022, was a success! Over 300 guests enjoyed a wide variety of food and drinks crafted by alumni chefs and alumni-owned/operated restaurants. In addition, guests had a chance to shop at the Marketplace, which featured 16 UH alumni-owned small businesses. The 2nd Annual event is scheduled for Wednesday, Aug. 9, 2023, back at the Royal Hawaiian Hotel.

NO ONE SUPPORTS HAWAI‘I LIKE HAWAI‘I!

Thousands of University of Hawai‘i alumni and friends descended on Northern Virginia to support the UH Mānoa men’s volleyball team as it prepared to defend its two consecutive NCAA championships. Over the course of the week—and three consecutive days of events—players and coaches met the best volleyball fans in the country while the cheer team and band offered encouragement, and local vibes supplied energy and nostalgia.

“I saw all those people, and I cannot describe it,” said opposite hitter Dimitrios Mouchlias. “It meant so much to us.”

With ti leaves, aloha, and heartfelt support, our alumni rocked the arena from first serve to final, heartbreaking point, and although the outcome is not what we hoped for, we can’t wait to do it again when the ‘Bows return to the finals next year!

STAY CONNECTED

Interested in attending an alumni event, participating in a volunteer program, or keeping up-to-date on UH news and discounts? Update your contact information to ensure you stay in the know! Scan the QR code or visit uhalumni.org/contact/update.

ALUMNI MENTORS HELP STUDENTS ACHIEVE & EARN

Navigating the process to transition into college and planning for the future can be hard. Many students need committed support and financial resources to help them reach their greatest potential. Through the partnership of the UH Office of Alumni Relations, Hawai‘i P-20, and the Hawai‘i Community Foundation, we are aiming to alleviate these challenges through the Achieve & Earn (A&E) Program. Research shows that mentorship can play a crucial role in helping students transition successfully from high school to college. The A&E pilot project pairs UH alumni with a cohort of deserving high school seniors with the goal of ensuring a smooth transition into college and supporting degree attainment.

For more information on the Achieve & Earn Mentorship Program, visit uhalumni.org/get-involved/achieveearn.
ACROSS
1. Trudges, as to class on a rainy day
6. Degree for many Shidler grads
9. Clothed (in)
13. Dorm room staple ready in three minutes
14. Moray or electric
15. "Rebel Without a ___"
16. ___-3 fatty acids
17. Main ingredient in many boba orders
18. Month for selecting next fall’s classes
19. Yummy steamed bun with char siu filling
21. The Friendly Isle
23. Presidential motorcade vehicle, often
24. Content for Kanilehua or the Hawai‘i Review
25. Backdrop for a performance at Leeward Theatre
26. Feline shoe brand
28. Women’s Campus Club Thrift Shop transaction (Mānoa)
30. Run (go wildly out of control)
31. Sing-song quality of speech
32. Jennifer Garner TV series
33. The Pineapple Isle
34. “Final” events of the semester for many courses
36. Former home gym of Mānoa volleyball teams
38. “Now and ____ when I see her face…”
42. SimpliFi ___ at Stan Sheriff Center
45. “Thank you!”
47. Smart-mouthed
48. Express on stage
49. Sally Field played a ___ing one on TV
51. Legendary bay on O’ahu North Shore
53. Device for a Benjamin Franklin experiment
56. Frothy morning pick-me-up
57. Often, Mama’s partner
59. Operation whose shortcut is sometimes CTRL-Z
60. Yak, spew, or puke
61. "What’s the ___?"
62. Syllabus section comprising a few textbook chapters
63. Device for a Benjamin Franklin experiment
64. Where The Beatles sang, “You don’t know how lucky you are, boy”

DOWN
1. Spring highlight for juniors and seniors
2. Dalai ___
3. Bad sign
4. French Impressionist painter Edgar
5. Buy in a hurry
6. Self-referential
7. Insect to “keep” in a UH Hilo program
8. Enterprise rival
9. Clamp for guitar players
10. Lie in wait
11. Common study abroad locale for Hawai‘i students
12. Place to get a pastrami sandwich
15. More laid-back
20. Dangling thing in the back of your throat
22. Contraction in the National Anthem
24. Clumsy, slow-witted oaf
25. Smart-mouthed
26. Express on stage
27. Guided visits at ‘Iolani Palace, for example
29. Not very spicy
31. Clothes line?
32. Jennifer Garner TV series
33. The Pineapple Isle
34. “Final” events of the semester for many courses
36. Former home gym of Mānoa volleyball teams
38. “Now and ____ when I see her face…”
42. SimpliFi ___ at Stan Sheriff Center
45. “Thank you!”
47. Smart-mouthed
48. Express on stage
49. Sally Field played a ___ing one on TV
51. Legendary bay on O’ahu North Shore
53. Device for a Benjamin Franklin experiment
56. Frothy morning pick-me-up
57. Often, Mama’s partner
58. Once again
59. Operation whose shortcut is sometimes CTRL-Z
60. Yak, spew, or puke
61. "What’s the ___?"
62. Syllabus section comprising a few textbook chapters
63. Device for a Benjamin Franklin experiment
64. Where The Beatles sang, “You don’t know how lucky you are, boy”
67. Obi-___ Kenobi

To view solution, or to solve this puzzle online: https://uhalumni.org/edumacated
“It’s better than we imagined.”
–MaryAnn, Avin and Viva Oshiro
15 Craigside Residents

The guaranteed lifetime care was a key consideration in deciding to move to 15 Craigside. After caring for our own parents, the continuum of care under one roof provides peace of mind and ensures we remain together. And that includes Viva, our Havanese, because 15 Craigside allows pets.

Technological innovations at 15 Craigside enhance our quality of life and keep us connected. With Voice Technology in our Smart Apartment, we can ask about 15 Craigside community events, dining and activities. There’s always something fun to do. From our personal experience, what we would say to anyone considering moving into 15 Craigside, is don’t wait because the window of opportunity might not be there when you’re ready.

Call Chanel at 808-533-5437 to schedule a tour.
Saving the Snails

A new three-year project to save endangered Hawaiian land snails, found nowhere else in the world, is hoping to bolster conservation efforts.

Sixty percent of Hawaiian land snails are already extinct, and researchers are taking action to enhance its food resources and propagation.

A collaboration between the University of Hawai‘i at Mānoa, the Bernice Pauahi Bishop Museum and the Hawai‘i Department of Land and Natural Resources, the project was funded by the National Science Foundation and the Paul G. Allen Family Foundation.