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UNIVERSITY OF HAWAI'I

A MAGAZINE FOR ALUMNI AND FRIENDS

FALL 2014

AQUAPONICS

Ancient art to modern economic promise



God's Country
Naimanalo

DYNAMIC DUOS

Partnerships that benefit people, places and the community

COACH'S CORNER

Goo & Yagi talk basketball

MEET DAVID LASSNER

The personal side of the new UH president

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Table of Contents

6 NEWSMAKERS

Green car tech training, kupuna care-giving and the largest ever private award to UH

8 UPDATE

Briefings on the latest UH achievements

9 PROFILE

Meet David Lassner



10 AQUAPONICS

How farming fish and produce together is sustaining families, businesses and even prison inmates

16 PARTNERSHIPS

Dynamic duos behind a nonprofit, a community event and a biotech startup

SPORTS

Former UH coaches Vince Goo and Jimmy Yagi on basketball, then and now

24 MILESTONES

A salute to TIM's Chuck Gee and others

29 ALUMNI EVENTS & CALENDAR

Happenings and upcoming activities

30 PARTING SHOT

It's hot! Glass art at UH Mānoa

ON THE COVER: Clyde Tamaru, UH aquaculture specialist, and Ilima Ho-Lastimosa of Ho'oulu Pacific. Photo by Matt Arbeit.

UH MAGAZINE

Sharon Spear

PUBLISHER

sharons@pacificbasin.net

Gail Miyasaki

EDITOR/WRITER

David Choo

Tiffany Hill

CONTRIBUTING WRITERS

Darin H. Isobe

ART DIRECTOR

Odeelo Dayondon

Wes Funai

ASSOCIATE ART DIRECTORS



UH ALUMNI ASSOCIATION AND UH FOUNDATION

Janet Bullard

VICE PRESIDENT FOR MARKETING AND COMMUNICATIONS

ALUMNI AND DONOR RELATIONS

janet.bullard@uhfoundation.org

Margot Schrire

DIRECTOR OF COMMUNICATIONS UH FOUNDATION

margot.schrire@uhfoundation.org

Tim Ing

ASSOCIATE DIRECTOR OF ALUMNI RELATIONS – MARKETING AND COMMUNICATIONS,

OFFICE OF ALUMNI RELATIONS

timothy.ing@uhfoundation.org

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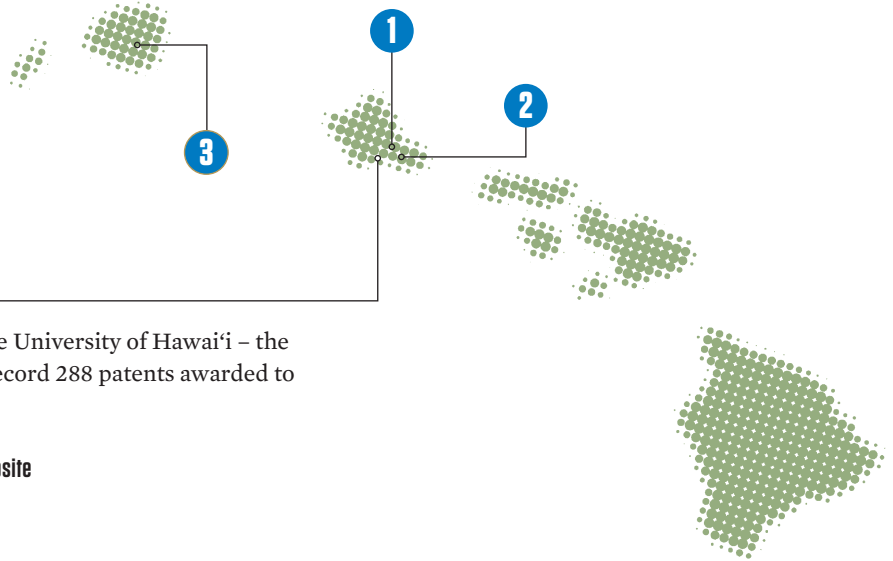
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10



Number of patents awarded to the University of Hawai‘i – the most of any local entity – of the record 288 patents awarded to Hawai‘i inventors in 2013.

Source: US Patent and Trademark Office website



PHOTO: MARY CYBULSKI

1 MĀNOA

“I know what grabs me and what I try to put into my stories: people whose stories you get involved with. Emotionally and intellectually.”

John Sayles, seminal independent filmmaker (“Return of the Secaucus Seven”) and the 2014 Dan and Maggie Inouye Distinguished Chair in Democratic Ideals for the impact of his work on American culture. Says Sayles, the world of indie films has changed with diminished funding generated from theatre audiences – which he and other indie filmmakers counted on for 15 to 20 years – who now stay at home to watch them.

2 KAPI‘OLANI KUPUNA-AT-HOME CAREGIVING

Having elderly loved ones age in their own homes took a big step forward with the Kupuna-at-Home Caregiver Training Program now providing aspiring caregivers low-cost tuition loans – beginning in May 2014 – while giving families in Hawai‘i the peace of mind of hiring quality, trained and certified caregivers.

“It’s the only one in the state to provide financial aid to address the big challenge of training much-needed entry level professionals,” says Kapi‘olani Community College Assistant Professor and Long Term Care Coordinator Cullen Hayashida. “As soon as (students) pass a rigorous certification, they are instantly employable.”

Those working or seeking a career change in this high-need field now have affordable year-round evening and weekend non-credit classes. With Hawai‘i’s tradition of elder care at home and the reality of high nursing home costs, finding a skilled worker with a caring heart for our kupuna just became easier. www.kupunaeducation.com



PHOTO: KARIN BJORKMAN

Ocean studies gets \$40M award – Station ALOHA oceanographic assistants Erik Grabowski (left) and Blake Watkins raise a sediment trap from the ocean 60 miles north of Kahuku Point, capturing particles at various depths to study nutrients for organisms – part of SCOPE (Simons Collaboration on Ocean Processes and Ecology) led by Drs. Edward DeLong and David Karl under a \$40M grant from the Simons Foundation, the largest ever private gift to the University of Hawai‘i. For more information: scope.soest.hawaii.edu

3 KAUA‘I AUTO CARE GOES GREEN

What do a 2011 Toyota Prius, 2013 Nissan Leaf and a 2011 Kia Optima Hybrid have in common? They’re among the first hybrid and electric vehicles automotive students are working with at nationally certified Kaua‘i Community College. “We offer the only automotive program in the state that trains exclusively on Hybrid and Electric vehicles as a separate credit program in its own designated facility,” says Automotive Technology Professor Gordon Talbo.

Launched in the 2013-’14 school year with three new HEV introductory maintenance and repair

courses, the program, supported in part by private grants, provides local training for both aspiring “green” car mechanics and those already in the workforce. This past summer, KCC hosted an international joint venture on advanced HEV diagnostics training with Australian and Mainland experts.

“We hope to expand the program with other alternative fuels in the future like bio-diesel or hydrogen fuel cells,” says Talbo. “We train for the local community first but you can take this knowledge wherever you go in the world.”

“He himself would have wanted a facility like this at the University of Hawai‘i.”



ILLUSTRATION: CLIFFORD PLANNING & ARCHITECTURE

Ken Inouye, son of the late Senator Daniel K. Inouye at the Capitol Hill unveiling in Washington, D.C. of the architectural model and design plans for the Daniel K. Inouye Center for Democratic Leadership on the UH Mānoa campus. (View the plans: <http://socialsciences.hawaii.edu/dean/dki.html>)

["Hawaii News Now," May 14, 2014]

3

Number of volcanoes

now believed to have formed O‘ahu – Wai‘anae, Ko‘olau and now Ka‘ena – according to UH professor of volcanology John Stinton and research team, dispelling the long-accepted two-volcano theory of O‘ahu’s formation.

[Geological Society of America Bulletin May 2, 2014 online issue: gsabulletin.gsapubs.org]

\$73,000

Average annual earning of UH Mānoa graduates after 10 years in their fields, surpassing Honolulu’s 2013 median household income of \$71,263.

[Editorial: Honolulu Star-Advertiser 10/03/13; Payscale.com]



“The folks who were 5 foot 2 inches and shorter lived the longest.”

Bradley Willcox, one of the investigators of the first ever study showing a direct genetic connection between short height and long life in 8,003 Japanese men in Hawai‘i, born between 1900 and 1916. “No matter how tall you are, you can still live a healthy lifestyle,” added the UH JABSOM professor of geriatric medicine.

[PLOS ONE, a peer-reviewed journal 5/7/14; UH press release 5/14/14]

18

Percent of UH Hilo Native Hawaiian graduates in 2013 who came from Na Pua No‘eau, an educational enrichment program to increase higher education opportunities for Native Hawaiian children (K-12). Launched at UH Hilo and now available at all UH campuses, it has graduated 16,000 keiki since 1989.

[Na Pua No‘eau University of Hawai‘i Enrollment and Graduation Annual Report for 2013]



CENTER FOR GIFTED & TALENTED NATIVE HAWAIIAN CHILDREN

“I thought, we need to grow watermelons!”



Lenny Fujimoto, one of 22 Hawai‘i Community College tropical agriculture students who grew 1,000 pounds of produce (mostly lightweight greens like lettuce) they donated to Hilo Food Basket to add fresh vegetables to feed Hawai‘i Island’s hungry.

[UH Press Release, June 6, 2014]

PHOTO: ISTOCK/THINKSTOCK

TECHIE TO TOP MAN

MEET DAVID LASSNER

AS TOLD TO GAIL MIYASAKI

President, University of Hawai'i, 2014

Born: Stamford, CT, 1954 ; Mostly grew up in Illinois.

PhD communications and information sciences, Mānoa, 1998

Last job: First UH VP of Information Technology and Chief Information Officer, 1994–2014

MOVING AND MAKING FRIENDS

Growing up, I went to seven different public schools in three states. My dad's work as a social worker moved us; he eventually retired as a social work professor. My mom was a kindergarten teacher. Moving gave me insight into different people, different places. I learned to deal with change and making new friends.

ENGAGING AND COMMUNICATING

By high school, I was active in student council, the debate team, theater (I was the lead in the freshman class play, "The Death and Life of Sneaky Fitch") and as editor of my high school newspaper. I guess I have always been an active communicator.

COMPUTERS, WOW!

I was blown away the first time I saw the PLATO* computer system at the University of Illinois, a networked system with high-resolution graphical displays and touch sensitive screens. This was in 1972, pre-Internet and pre-PC. I started taking computer science classes; my first student job was writing educational software to teach pre-reading skills to public school kids in Champaign, Illinois.

COMING TO HAWAI'I

And that's what got me to Hawai'i. In the mid-1970s, UH President Fujio Matsuda's team to explore the use of computers in teaching visited several Mainland universities and recommended a PLATO pilot project at UH. As a computer science grad student working in the PLATO lab in 1977, I was available cheap to help UH get started. I fully expected to return to Illinois in 1978 to finish my PhD.

HIKING, HULA AND HAWAI'I NO KA OE

Well, I never went back. I got involved with Hawai'i and it has become my home. I started hiking with the Sierra Club and later working on service projects, clearing trails, building trails and eradicating invasive



species, including leading groups in two-week projects building fences in Haleakalā and Hawai'i Volcanoes National Park to keep feral animals from damaging native ecosystems.


Catching men's hula kahiko for the first time at a UH Mānoa Kanikapila concert and a Merrie Monarch performance on a trip to UH Hilo, I was transfixed. Ever a student, I enrolled in a UH hula class, and in 1981, performed with the UH Hawaiian Dance Ensemble in France. I later danced with Aunty Maiki Aiu Lake until her death in 1984. Both hiking and hula, and my friendships around each, really grounded me in Hawai'i.

LOOKING BACK AND FORWARD

I am proud of leading the integration of four different organizations into a single system-wide IT unit (ITS) that supports UH Mānoa and the entire UH System; developing great networks that globally interconnect our campuses, public schools and public libraries statewide; and getting UH's fabulous new IT Center built. I have been incredibly fortunate to be able to live in Hawai'i doing interesting work that has allowed me to learn and grow since the day I arrived.

I never aspired to be President, but UH and Hawai'i have been wonderful to me. So I am ready and willing to give my all in this role to advance the institution that I believe is most important to the future of Hawai'i.

* Developed at the University of Illinois, PLATO supported thousands of graphics terminals worldwide and pioneered many modern multi-user computing concepts including email, chat rooms, instant messaging, forums, online testing, remote screen sharing and multiplayer games. For more information on Lassner: <http://www.hawaii.edu/admin/executives/president.html>



Waiawa Correctional Facility Farm Manager Milton Sato checks on the farm's aquaponic lettuce. Twenty inmates grow and harvest the leafy green roughly every three weeks.

THE BALANCE WITHIN

Fish, vegetables, water = Aquaponics. This symbiotic process of farming fish and produce thrived in ancient Hawai'i. Communities and businesses today are reviving it with modern-day science, while reshaping Island food security.

By Tiffany Hill • Photos by Mark Arbeit

It's 6 a.m. on a blustery Thursday morning. Waipi'o's rain doesn't faze Milton Sato, wiping the raindrops from his glasses while he bustles around babbling water tanks. For 15 years, Sato has been farm manager at Waiawa Correctional Facility, a low-security prison on 195 acres of former sugarcane land where inmates now grow sweet corn, onions, tomatoes, beets and more. But that's just what's growing in the dirt. Uphill from the farm, a humming network—some affixed with rain gutters and white PVC—of 23 water tanks and grow beds flourishes with flora and fish.

For three years, Waiawa inmates have reaped the benefits of aquaponics, a closed, soilless farming system of growing fish and plants together. The inmates tend green onions, lettuce, and raise tilapia from eggs to 2-pound fish. For Sato, aquaponics is resourceful farming. For the inmates, it's an opportunity to gain new skills, with tangible and reparative benefits.

The concept of aquaponics isn't new. Rice paddies in China and Thailand have used

aquaponic techniques for years; ancient Aztecs had intricate systems. Even the Native Hawaiian ahupua'a—wedge-shaped land divisions from the mountains to the sea—has its roots in aquaculture (farming of aquatic organisms, such as fish and crustaceans). Despite its long history, virtually no commercial or residential aquaponic systems existed

in the Islands just a decade ago. Faculty and alumni of the University of Hawai'i are changing that one tank at a time, while diversifying agribusiness, empowering communities with subsistence, and even fortifying Hawai'i's food sovereignty movement.

Growing a Business

Established in 2007, Mari's Gardens, named after owner Fred Lau's daughter, Mariko, and unfurling over 18 acres, is a hidden oasis tucked in a corner of a Mililani neighborhood. It sells trees, potted plants and garden accessories. This is no ordinary nursery, though.

In 2010, it evolved to include an aquaponics farm and is today the largest commercial system in Hawai'i. For the Laus, it all came down to sustainability.

"Nurseries use a lot of fertilizer and water," says

farm manager and Fred's son Brendon Lau (BS tropical plant and soil sciences '11, Mānoa). To curb fertilizer use and recycle water, father and son decided to devote one acre to aquaponics. In the process, Fred, a 1976

graduate of UH Mānoa, met Clyde Tamaru, as many other aquaponics-aspirants do.

For 19 years, Tamaru, an aquaculture extension specialist at UH Mānoa's College of Tropical Agriculture and Human Resources (CTAHR), has had a hand in Hawai'i aquaponics projects, including at Sato's Waiawa Correctional Facility farm, the Hawai'i

The concept of aquaponics isn't new. Rice paddies in China and Thailand have used aquaponic techniques for years; ancient Aztecs had intricate systems.

The benefits are as clear as the system's filtered water: Aquaponics uses 80 percent less water than traditional farming, is conducive to a variety of crops and doesn't require fertilizers or pesticides.

State Hospital, the state Department of Hawaiian Homelands, Windward Community College and McKinley High School. When it comes to aquaponics in Hawai'i, he's the go-to guy.

"Aquaponics can be done as a business," says Tamaru. "It's taking on a bigger role in producing something that's quality grown."

The benefits are as clear as the system's filtered water: Aquaponics uses 80 percent less water than traditional farming, is conducive to a variety of crops and doesn't require fertilizers or pesticides. "Aquaponics shaves off roughly 10 to 15 days (of production time)," adds Ian Hajiro (Certificate of Competence entrepreneurship '09, Kapi'olani), a farmer at Mari's. "And you can fit a lot more produce in an aquaponics grow bed than a regular plot."

Today, Mari's Gardens' 50 aquaponics produce beds brim with carrots, cucumbers, watercress and its most popular, Mānoa lettuce. It has become the largest aquaponic producer of Mānoa lettuce in the state, producing 1,400 heads of the leafy greens each month. The systems include 12 tanks, each swirling with approximately 2,500 tilapia or Chinese catfish, with about 200 pounds of live fish sent to market each week.

In four years, the acre has transformed from an eco-experiment to a viable business, with produce sold at grocers 'Umeke Market, Down to Earth, Whole Foods, certain farmers markets and in restaurants MW and Honolulu Burger Co. The fish are available at ethnic food markets in Mililani and Waipahu.

The Laus now offer tours of their successful aquaponics systems and are contracting with the state Department of Agriculture to begin expanding their systems to increase production and to share data with the state. Mari's Gardens is also assisting Larry Ellison, majority owner of Lāna'i, to build an aquaponics facility to produce locally grown vegetables and fish for the island's residents, says Brendon, who hopes these successes will also grab the attention of Hawai'i's youth. "We want to inspire the next generation. The average farmer is about to retire."

The Roots of the Community

Growing up in lush Waimānalo with its agrarian roots, Moana Scholtz has always thought about "where our food comes from, how it's grown, the pesticides used." In November 2013, Scholtz and her family established their own miniature ahupua'a in their front yard where they raise tilapia in the 550-gallon tank, and rotate crops of kalo (taro), 'ōlena (turmeric), cucumber, eggplant, lettuce, strawberries and more. Her son and hānai family feed the fish and harvest the produce. She shares the excess with her aunties next door. "It's cut down on grocery costs," she says. And it's changed the way they eat. "We've added a lot more vegetables to our diet. We're creative in the kitchen."

It all began with a Facebook post about an aquaculture meeting in Waimānalo, where Scholtz figured she'd get more information. Instead, she received her own aquaponics system—for free.

Through state funding, nonprofit Ho'oulu Pacific has



Dr. Clyde Tamaru, an aquaculture extension specialist with UHM College of Tropical Agriculture and Human Resources, is well-known in Hawai'i's aquaponics community. He helped Ilima Ho-Lastimososa and her nonprofit, Ho'oulu Pacific, with the technology to eventually donate 20 systems in Waimānalo.

PEOPLE, PLACE, PROMISE

SINCE 1907



And Now, a Centennial Scholar

The first recipient of CTAHR's Centennial Scholarship is Food Science and Human Nutrition (FSHN) freshman **Maili Sabo**. The newly endowed scholarship assists incoming freshmen and transfers who are first-generation college students. Maili, a longtime athlete, was looking for a course of study related to fitness, coaching, sports, and nutrition, so the Sports and Wellness track in FSHN is a perfect fit—and Maili says she's having the experience of her life.



Environmental Protection and Law

Plant and Environmental Protection Sciences alumnus **Matthew Alan Sylva** has continued to excel since winning two major student awards last spring for his work with wiliwili trees. Matthew spent his summer working with Native Hawaiian plants at the Amy B.H. Greenwell Ethno-Botanical Garden in Kealakekua before beginning the next step in his educational journey: the William S. Richardson School of Law, where he'll focus on environmental law.



How to Build a Toxin—and a Career

"Lab superstar" and Kaua'i transplant **Chino Cabalteja**, MS alumnus in Molecular Biosciences and Bioengineering, won the 2014 UHM Student Excellence in Research Award for his work with conotoxins, poisons produced by cone snails. Conotoxins can now be formulated in the lab, though Chino helped to discover that human-made versions are different than those made by the snails. Chino's now in the University of Pittsburgh's prestigious PhD program.



Ag Innovation for AquaFarmers

Avery Lau and **Donna "Sweetie" Kuehu**, Natural Resources and Environmental Management students and founders of Hawaii AquaSeed & Distribution Co., LLC (HADCO), were semi-finalists in the Howard G. Buffett Foundation's University of Wisconsin-Madison 2014 Agricultural Innovation Prize. HADCO's agriculture/aquaculture food system business model mitigates barriers for small to medium-size operations for sustainable production of a fresh and nutritious food supply.



The Bread(fruit) Basket of the Pacific

Tropical Plant and Soil Sciences alumna and CTAHR collaborator **Diane Ragone** was selected as a Star of Oceania by the Pacific Business Center for her work as director of the National Tropical Botanical Garden's Breadfruit Institute. This honor stems in large part from her work to end world hunger through the Institute's research into breadfruit propagation and cultivation, and its global distribution of breadfruit saplings to aid in sustainable agriculture and food security.



Exploring the Global Mosaic in Taiwan

Jasmine Asuncion, Family Resources alumna, was one of two scholars from UH and 30 nationwide selected for Mosaic Taiwan, a three-week fellowship program led by the Ministry of Foreign Affairs of Taiwan. Participants learned about Taiwan's environment and culture through tours of businesses, museums, and cultural sites and meetings with government officials—including President Ma Ying-jeou and Vice President Wu Den-yih!—educators, community representatives, and young leaders.

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COLLEGE OF TROPICAL AGRICULTURE
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UNIVERSITY OF HAWAII AT MĀNOA

The founding college of the University of Hawai'i

donated 20 aquaponic systems to Waimānalo families like Scholtz's. Ho'oulu Pacific has also won awards from Harvard University, American Savings Bank, Dell and others to expand the project. Its next goal is aiding the Wai'anae community, and eventually, other Pacific Islands. Established in 2012, the organization has four diverse founders: two aquaponics specialists, a food activist and Keith Sakuda (PhD international management '10, JEMBA '03, Mānoa), an assistant professor of business at UH West O'ahu (UHWO). Their combined skills make for a powerful mission: Improve the self-sufficiency and health of Hawai'i through resourceful farming techniques.

"There's something about aquaponics that speaks to the people of Hawai'i," says Sakuda, who assesses the business plan merits for the Ho'oulu Pacific program. "We love our fish! It's the connection with the fish, as well as the plants."

Ho'oulu Pacific's innovation in subsistence agriculture likewise got a helping hand from Tamaru. "We help give (people) opportunities," says Tamaru, crediting CTAHR colleagues who work with Ho'oulu Pacific. "But the exciting part is where they take it. Our work is to strengthen the community."

That's Ilima Ho-Lastimososa's intention. A self-described food sovereignty activist, she asked Tamaru to help "make aquaponics happen for Waimānalo." Now with an aquaponics system herself, she grows food and traditional Hawaiian medicinal herbs. Ho-Lastimososa, currently pursuing a masters degree in social work at UHM, also holds workshops to help families prepare the fish and cook the produce they've grown.

"It builds confidence, awareness about their food," says the lifelong Waimānalo resident. "Aloha 'āina and

mālama 'āina are critical; having this mountain-to-ocean concept in your yard has reawakened their lives."

Aquatic Therapy

Except for the chirping birds, it's a quiet morning back at Waiawa Correctional Facility, the craggy Ko'olau mountains still hazy in the rain. Soon 20 men, outfitted in red shirts, will harvest aquaponic lettuce.

"(The inmates) connect with what they're doing and spiritually connect with the land and water," says Sato, who has a general agriculture background

and discusses the basics of installing home systems with the men. To the left of the lettuce, tiny strawberries puff up above the PVC pipes. "I like to let them experiment," says the farm manager.

One of only a few state prisons that have farms, Waiawa provides fresh, local produce for the entire prison from its traditional and aquaponic farms and has reduced its food costs. Its three tanks raise tilapia and produce, made possible by a Hawai'i Community Foundation grant, but prison regulations and liabilities bar the inmates from eating the fish.

So Waiawa partnered with culinary arts program students and faculty at Kapi'olani Community College, who in exchange for donating fish feed, get to harvest and cook the fish.

From families to institutions, revitalization of the centuries-old farming technique of aquaponics is helping modern-day Hawai'i find balance: giving individuals new, lifelong skills; diversifying how communities look at agriculture; and equipping local families to become more self-reliant and self-sustaining.

*"Aloha 'āina and
mālama 'āina are
critical; having
this mountain-
to-ocean concept
in your yard has
reawakened their
lives."*

— Ilima Ho-Lastimososa

For more information:

Ho'oulu Pacific: www.hooulupacific.org

Mari's Gardens: marisgardens.com

GREATER THAN ITS PARTS

By Gail Miyasaki

Photos by Odeelo Dayondon

Three UH-affiliated individuals and their community partners talk about how their relationships create a whole new entity greater than what they can do alone.

From formal contracts that span countries and MOAs (Memorandum of Understanding) that cover decades to meetings over coffee and scribbled notes on napkins, partnerships at UH that reach out beyond its campuses are an amazingly mixed bag.

Some are global like Kapi'olani Community College's partnership with tourism officials and educators from India for a joint President Obama-Prime Minister Singh grant proposal to develop a tourism curriculum model, hopefully this year, for Mumbai University. It's part of India's plan to establish 10,000 community colleges for 500 million students by 2030. Some have far-reaching impact, such as the UH School of Architecture's 2013 MOA with China's largest design and construction firm, China State Construction Engineering Corporation, to work together on design, sustainability and urbanization issues in natural and built environments to include joint research, training, and faculty and staff exchange.

But many, many more are about individual people collaborating – one-on-one – to meld together expertise, efforts, interests and personal passions to make inspired, sometimes crowd-pleasing, and even life-changing things happen that benefit people, places and the larger community in our island state.





MEDICAL-LEGAL PARTNERSHIP FOR CHILDREN

◆ *MLPC Hawai'i – providing free legal services since 2009 by UH law school's faculty and students to more than 500 families served by Kokua Kalihi Valley's federally qualified community health center – is one of only two MLPCs in the nation to win national recognition this year from among 231 such partnerships in 34 states.*

DINA SHEK (WSRSL '06), legal director and co-founder; also associate faculty specialist, William S. Richardson School of Law
DAVID DERAUF, executive director, Kokua Kalihi Valley

SHEK: Social injustice issues have been a lifelong interest (my Japanese mother was interned during World War II), so when (law school dean) Avi Soifer urged me to pursue a grant for a medical-legal partnership, I jumped at the chance. Why KKV? David's brother, Chris, a pediatrician with ties to JABSOM and KKV, and I had coffee and we just clicked on the same ideas. For our law students, it's about seeing that their schooling can have real-life impact; they become advocates for making peoples' lives better.

DERAUF: Lots of things affect how people cope with health issues, which our doctors have no expertise in – housing, employment, immigration. Working with Dina and the law school has allowed us to open that Pandora's box and expand our services to our large new immigrant population, particularly Micronesians. We joke that the ESQ in a letter is a much better motivator than an MD in getting help for our families. This collaboration enables us to truly see and advocate for policy issues that would not have come to light, even if we had an inkling of them underlying family health issues.

SHEK: I love that we are helping to raise that level of care where medical residents are now trained to screen for social/legal issues affecting health care. We capitalize on the trust that pediatricians have with their patients. We do preventive law to complement preventive medicine. Alicia Turlington, our pediatrician partner and MLPC medical director says, "I cannot imagine practicing medicine without a lawyer. I think I would be practicing substandard care."

DERAUF: Patients don't care about your degrees. They want to know what's in your heart. Dina connects with our community. She's one of us.

For more information: www.MLPCHawaii.org

'We do preventive law to complement preventive medicine'



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HAWAI'I BOOK AND MUSIC FESTIVAL

➔ *Begun in 2010, HBMF's Humanities Pavilion focuses on discussions about literature, art, history, philosophy, politics and more at Hawai'i's largest annual and free festival that, since 2006, has attracted up to 40,000 annually to its two-day event and featured as many as 150 events in up to 12 venues of open-air music stages and presentation pavilions.*

CRAIG HOWES, humanities consultant; also director, UH Center for Biographical Research and UH English professor
ROGER JELLINEK, executive director, HBMF

HOWES: I was the Humanities Scholar for the pavilion when it began with sponsor, the Hawai'i Council for the Humanities, consulting on topic selections and speakers for panels. I'm fascinated with history, politics, the arts, Hawaiian issues, etc. so bringing people with expertise to the general public is personally exciting and raises community awareness. HBMF has proven that you can draw a large, loyal audience to discussions of historical, cultural and public issues that are mentally stimulating.

JELLINEK: Craig is one of many local resource people I talk to for HBMF. My job is to listen. I scout out what's being published in Hawai'i, then consult with others to see what's the best way to present these works and their ideas. These are tough times for books and publishing in Hawai'i. We've always tried to do a humanities pavilion. Craig's a great sounding board: well-read, good teacher, passionate. He knows people.

HOWES: HBMF is 95 percent Roger – from funding to snow cones. I appreciate that we start each year by talking for about two hours over coffee about next year. Roger has a good notion of what people in Hawai'i are reading. We bounce back and forth on topics, panels, speakers. I tend to be academically inclined, overtly substantive about a possible expert speaker. Roger will ask, "Is he boring?" He's more pragmatic about getting people to come and stay to listen. For him, next year depends on drawing in the crowds this year.

JELLINEK: There are no places to show books (for free) here. HBMF attendees come and go as they please. Nothing is worse than three people sitting in front of a panel. I pay attention to Craig, not necessarily to buy what he says. But because I know he's not casual about what he says.

For more information: hawaiibookandmusicfestival.com;
www.hawaii.edu/biograph/

Howes (left) and Jellinek

'Is he boring?'



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MAKAI BIOTECHNOLOGY, LLC

➔ *Established in 2013 to license technology from UH developed by Alexander Stokes, biotech startup Makai Biotechnology, LLC is currently pursuing patents to create new therapies aimed at treating and preventing heart failure, and to eventually forge alliances with major pharmaceutical companies for new cardiovascular drugs.*

ALEXANDER STOKES, PhD., co-founder and principal investigator; also asst. professor, Laboratory of Experimental Medicine, Cell & Molecular Biology Dept., John A. Burns School of Medicine
DAVID G. WATUMULL, co-founder and senior advisor; also CEO, Cardax Inc.

STOKES: When we got the remarkable results on our research on the relationship between the ion TRV1 and heart failure, I immediately thought about protection of intellectual property. I could have gone on only doing more experiments. (But) 10 percent of deaths today are directly attributable to heart failure, and we have a way of protecting the heart with a completely new therapeutic approach. Drug companies already have existing compounds and some phases in research, so we don't have to do this from scratch. We don't have to build the car, but with some complex hurdles still ahead to secure patents, we will eventually have a choice of brands of cars.

WATUMULL: Alex's colleague's son and my son, head of operations at Cardax, brought us together. When I looked at the opportunity, what encouraged me was Alex was favorably disposed to forming a company and applying for patents. From a business standpoint, licensing was manageable, involving only modest capital. My involvement with biotech dates to the 1980s as an investment banker: I could have stayed on Wall Street. Understanding how the human body works energizes me; making an impact on human health by bringing something real to treat disease is a deep and abiding passion. I think of myself as a CEO who learned the science to know the other side of the business.

STOKES: David knows the commercial aspect and is well-networked. He's respected in this business, especially in Hawai'i. His business acumen on how biotech companies especially develop and having just completed an IPO makes him so valuable. We're both rational people, excited but straightforward in our thinking. We both see greater opportunities when we work together.

WATUMULL: Alex has scientific rigor and perseverance. He also has the creativity to see possibilities. He knows the science; I know the business. Biotech has a small base in Hawai'i, but bio-pharmaceuticals is a global industry. So it's more about the will and drive to do it here. We trust each other to move ahead on what we believe Hawai'i can bring to the table on treating heart failure.

For more information: www.makaibio.com



*'It's about the will
and the drive'*

Stokes (left) and Watumull

Coach's Corner

For retired UH basketball coaches Vince Goo and Jimmy Yagi, the more the game changes, the more it stays the same.

By Dave Choo



PHOTO COURTESY OF HAWAII TRIBUNE-HERALD

When the older, slower San Antonio Spurs not only beat but dominated the defending-champion, superstar-laden Miami Heat in the 2014 NBA Finals, much of the sports world

was thrown for a loop. But two retired University of Hawai'i basketball coaches weren't all that surprised by the lopsided outcome. In fact, they found the victory pleasantly reassuring. Although basketball's personalities, products and promotions have grown bigger, better and more outrageous over the years, the game of basketball—the X's and O's, W's and L's—hasn't changed much at all. Good teams will eventually beat good talent.

"Basketball is still about sharing the ball and taking good shots," says Jimmy Yagi, University of Hawai'i at Hilo men's basketball coach from 1973–85. "When I was coaching, we didn't have a lot of talent but we beat much bigger, faster teams by out-playing them. That's how we beat New Mexico with (future Los Angeles Laker star) Michael Cooper. We just out-disciplined them."

LIVING LONG AND PROSPERING: Jimmy Yagi's UH-Hilo Vulcans won the NAIA district championship in their first year in the league. After retiring in 1985, he started a second career running basketball camps throughout the state and the world.

"Today, the men's game is all about dunking and three-point shooting," says Vince Goo, who was head coach of the UH Mānoa Women's Basketball Team from 1987-2004. "So it was nice to see an NBA championship team pass the ball and execute the pick and roll."

Coaches Goo and Yagi know a bit about winning. Over the course of 17 seasons, Goo collected 334 wins, the most in UH basketball program (women's and men's) history. He took his teams to postseason play ten times, including five NCAA Tournament appearances. Yagi (BBA '57, Mānoa), who was the headman at UH Hilo for 12 seasons, had only one losing campaign. During their nine seasons as members of the National Association of Intercollegiate Athletics, the Vulcans amassed a record of 208-86, averaging 23 wins and 9 losses, for a winning percentage of 71 percent. By the way, all of

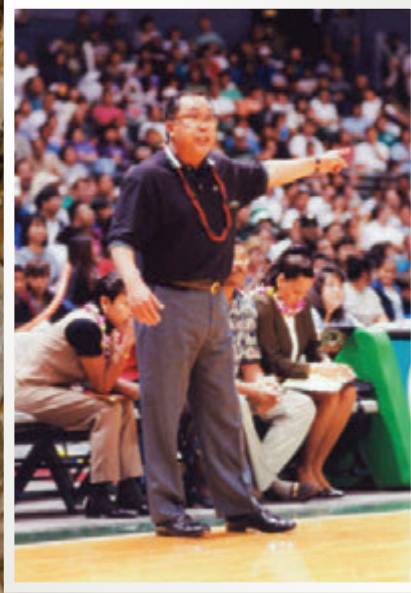


PHOTO: WES FUNAI

PLAYING THROUGH:
“I enjoyed it right to the very end, and then stepped away to absolutely nothing,” says Vince Goo, who says he plays golf on Tuesdays, Thursdays and twice on the weekend. “That sounds better than four times a week.”

that not having star players on the team had its advantages. “Players who weren’t the best on their teams hadn’t been pampered, so they didn’t need to have the ball all the time.”

Even though he left UH Hilo nearly 30 years ago, Yagi knows a lot about today’s basketball talent. After retiring to help out with his family meat-packing business, he started a second coaching career, running basketball camps, first in Hilo, then across the state and eventually internationally. He has coached in Australia, Japan and throughout Europe, including in England, where he coached a 15-year-old Tony Parker (now of the San Antonio Spurs) and in Germany, where he helped out with the German Junior National Team, which had a sharpshooting forward named Dirk Nowitzki (Dallas Mavericks).

Goo, who was only 57 years old when he retired in 2004, walked away from the game and hasn’t looked back. Except for teaching a few UH golf classes, he hasn’t done any coaching; however, he’s a frequent spectator at the Stan Sheriff Center and an occasional commentator on television. He says that he has noticed that players—both men and women—have a greater sense of entitlement than when he was coaching, especially early on. This concerns him, because for the vast majority of players, basketball is not a career option. That is why of all his coaching accolades, Coach Goo is most proud of his program’s near-perfect graduation rate. Unfortunately, it is an achievement that is becoming more difficult to duplicate.

“I knew we couldn’t make every shot or win every game but making sure everyone graduated was something achievable,” says Goo. “When I started coaching, there wasn’t as much pressure to win, so I could make those demands of myself. New coaches coming in need to win. That is just the reality.”

PHOTO: OBELO DAYONDON

Yagi’s pass-happy teams had a field goal percentage of more than 50 percent.

The coaches also knew how to field winning teams without blue-chip talent. For Goo (fifth-year certificate education, ’69 Mānoa; AA ’74, Windward), character and self-discipline were just as important as height and field goal percentage. Basketball is one of the few team sports in which players can practice on their own (all you need is a ball and a basket), so Goo looked for players who worked hard and had a strong desire for self-improvement. “As good as some of us are, we coaches don’t have the ability to change a kid’s attitude and desire, things that have been shaped over the eighteen years of their lifetimes.”

Similarly, Yagi, who relied on junior college transfers to beef up his rosters, looked for players from teams with disciplined offensive systems. His reasoning was that these players would not only easily transition to his share-the-wealth offensive system, but they would also appreciate the play-making autonomy that he gave his players. He also says

Awarded: Chuck Gee | PATA Gallery of Legends 2014 Living in the Future



When Chuck Gee was named by Pacific Asian Travel Association (PATA) to its Gallery of Legends as a pioneer in tourism education, he joined the ranks of travel visionaries Conrad Hilton, James Michener and Walt Disney. As the longest serving dean of the UH Mānoa School of Travel Industry Management (1976-1999), Gee developed TIM as “the oldest and most well respected hospitality/tourism school in the Asia Pacific Region,” says Juanita Liu, former interim TIM dean.

“He recognized the importance of what is now one of the largest industries in the world,” says Liu, by “fostering excellent education and training for Hawai‘i and the Asia Pacific Region, which now boasts the highest tourism growth rates in the world.” Mānoa’s TIM major attracts the largest

number of UH international undergraduates; its alumni hold key leadership positions throughout the world.

Born in 1933 in San Francisco to a large, poor Chinese immigrant family, Chuck Yim Gee faced a very different future — restricted by deep prejudice against Asians, jobs limited to restaurant or laundry work, and no hope for college. But he impressed people: a Bay Area botany author who helped him get into college; Army brass during the Korean War that gave him a GI Bill for college; a member of his alma mater’s Board of Trustees who helped him become general manager of a 4,500-acre resort ranch at age 21. And he persevered.

“I had a sixth sense that I was born at the right time: A dip in population would produce a shortage of skilled people (my age),” says Gee, now 81 and retired. “But I had to choose the right field.”

At the end of his term as a visiting professor to UH in 1967, he was sent off by 200 students for whom he had become their first Asian mentor, teacher and friend with lei that filled three large bags. When offered a position with UH’s fledgling TIM program, “I took it. I felt I was needed here.” Says Liu, “he is beloved by his students (for) his graciousness, compassion, generosity and sense of humor.”

Gee’s proudest achievement is his involvement with the U.S. Travel and Tourism Administration (USTTA) under three U.S. presidents. His crowning glory is opening China to visitors as the first American university dean invited to the People’s Republic in 1978.

“I changed the role of TIM from training (industry) functionaries to developing tomorrow’s leaders,” says Gee. “I’m practical. I believe in already living in the future.”

– Gail Miyasaki

PHOTO: ODEELO DAYONDON



AWARDED
Marilyn Moniz-Kaho'ohanohano
(JD '79; BA American studies '76, Mānoa) 2014

YWCA of O'ahu LeaderLuncheon honoree, for her leadership role in UH's first gender equity plan, which more than doubled the number of female athletes, added five sports teams and increased budgets for women's teams. The UH associate athletic

director, a former star UH volleyball player, has served the athletic department for 25 years.

AWARDED
Mark Panek, UH Hilo professor and winner 2014 Ka Palapala Po'okela in literature for his novel, *Hawai'i: A Novel* (Lo'ihī Press 2013), cited as “one of those rare works, if enough people read the book, that could actually have positive social impact.”

PUBLISHED

Local Story: The Massie-Kahahawai Case and the Culture of History by UH history professor **John Rosa**, an examination of the infamous Hawai'i case of alleged rape, subsequent murder of a Hawaiian suspect and his killers going unpunished as depicted through evolving views in dramatizations on screen and stage of the 1932 incident (UH Press 2014).



We are UH Community College Grads

PHOTO: ??????????

(L-R) Mayor Billy Kenoi, Hawai'i county; Donnalyn Napua Jaentsch Kalei, asst. professor, administration of justice, Hawai'i Community College; Arthur Sampaga Jr., RN, BSN, nursing director, Hilo Medical Center; Emme Tomimbang Burns, executive TV producer/host; Lowell Gillia, president, Design Asylum; Diane Ono, attorney at law, Galiher DeRobertis Ono; Ernest (Ernie) Yorihiko Martin, chair/ presiding officer, Honolulu City Council and attorney at law, private practice; Kristian Lei,

premiere Broadway vocalist and Christian recording artist; Alan Wong, president, Alan Wong's Restaurants; Rep. Karen Awana, State House of Representatives; Tina Shelton, director of communications, UH John A. Burns School of Medicine, and former TV news anchor and reporter; and Racyne Sugai, stylist/owner of Sassarella. (Join us for the 50th Anniversary Gala Celebration, November 14, 2014: uhcc.hawaii.edu/gala; or contact: Susan Lee 956-5852, susanlee@hawaii.edu).



ALOHA 'OE Stephen Dinion (1967-2014), UH Mānoa music instructor and assistant principal timpanist and percussionist for the Hawai'i Symphony Orchestra (HSO). A dedicated community and political activist, he was involved with the Hawaii People's Fund, Hawai'i Peace and Justice, Musicians Association of Hawaii, and served as chair of the musicians committee for HSO.



ALOHA 'OE Richard "Rick" Grigg (1937-2014), pioneering big-wave surfer and renowned

UH oceanographer, who earned a master's in zoology in 1964 from UH Mānoa, devoted his life to researching the ocean surrounding the Hawaiian archipelago. Research he helped initiate and conduct on the Northwestern Hawaiian Islands helped establish the NWHI as a national monument. *Antipathes griggi*, a black coral he discovered indigenous to Hawai'i, is named after him.



ALOHA 'OE Helen Rosete Nagtalon-Miller (1928-2014), trail-blazing Asian-American educator, civil and women's rights advocate, and UH alumna (MA French '67;

PD '51; BEd '51, Mānoa), taught in Hawai'i public schools, served on UH's Operation Manong and the DOE's Bilingual-Bicultural Program. A member of the Hawaii Advisory Committee to the U.S. Commission on Civil Rights, Hawaii Governor's ad hoc Committee on the Status of Women and the first Martin Luther King Jr. Commission, the 1994 UH Distinguished Alumni honoree received the Alan B. Saunders Civil Liberties Award for Outstanding Contributions and Dedication to Civil Liberties in Hawaii (1986), among other honors.



An ocean of gratitude

Scholarships can help the ocean and its creatures, too. That's how **Kaipo Perez III**, who earned his BS in marine biology and a PhD in marine science at UH Mānoa, sees it. Kaipo's love for the ocean and all its inhabitants was nurtured from boyhood by his 'ohana lawai'a, or fishing family.

He now shares his mana'o, or knowledge, with the community as the ocean recreation specialist at Hanauma Bay. Kaipo says that his study at UH would not have been possible without scholarships, and he plans to keep paying it forward. "I want to pass along my donors' gifts to the community as I work toward preserving and sustaining our natural resources."

Contact the UH Foundation to learn more about helping students like Kaipo make a difference in Hawai'i and beyond.

www.uhfoundation.org/scholarships

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Michael Bungcayao

Michael Bungcayao (BS '11, Mānoa) P.E., LEED AP, with eight years experience in civil engineering, has been promoted to associate in Group 70 International's (G70) in-house civil engineering division, the only local design firm with such a division established in 2009. His responsibilities include project management; preparation of master plans, studies and entitlements; preparation and permitting of construction plans, specifications, cost estimates and reports; and construction observation to ensure general compliance with contract documents.



Irene Honma

Gail Cosgrove (BA '78, JD '81, Mānoa) a Lecturer-in-Law at UH William S. Richardson School of Law and an attorney for 30 years in civil litigation, primarily medical liability, complex litigation, product liability and toxic tort, joined Goodwill Anderson Quinn & Stifel in July 2014. She was a former officer and director of Hisaka Yoshida & Cosgrove.



Thomas E. Lumpkin

Julia Estrella (BEd '62, Mānoa) has published *Being Local: Talking Story with Keiko Matsui Higa* (Aviva 2014), a personal account of her life (using her middle and maiden names) growing up in Hawai'i. Her story parallels that of many local-born third and fourth generation Japanese Americans and others, including the hardships endured by immigrants to Hawai'i and the aftermath of World War II, and offers her insights into racism, militarism and materialism.



Carey Isobe

Asuka Hirabe Hamakawa (MA '11, Mānoa), together with her husband, Tomohiro, were among 51 individuals worldwide honored by the Dalai Lama as 2014 Unsung Heroes of Compassion for their dedicated volunteer work. Asuka assisted with relief and reconstruction after the 2009 earthquake and tsunami in Samoa, and helped head relief efforts in Ishinomaki fishing village after the Japan's Great Earthquake and Tsunami of March 2011. She is currently vice president of Tuvalu Overview, a climate change NGO in Tuvalu Island.



Kevin Iwamoto

Irene Honma (BA '83, Mānoa), with more than 25 years of experience in international sales and marketing to Japan and other Asia markets, including managing branch offices in the Asia region, has been promoted to director



Trisha Nomura

of sales & marketing - Asia/International at PacRim Marketing Group, Inc. and PRTech LLC. She will develop customized sales and marketing plans for clients, integrating Asian language print, digital media and web solutions aimed at increasing share and spend of the Asian International Traveler market.

Thomas E. Lumpkin (BA '73, Mānoa), director general of CIMMYT, the International Maize and Wheat Improvement Center, has been named the 2014 UHM College of Tropical Agriculture and Human Resources (CTAHR) Outstanding Alumnus for his work to reduce poverty and improve food security worldwide. An expert on azuki, wasabi and edible soybeans (edamame) and aquatic fern Azolla's use as green manure and poultry feed, he expanded improved corn and wheat production in developing countries and secured funding from the Bill and Melinda Gates Foundation, government of Mexico and others. He earned his MS and PhD in agronomy at UH as an East-West Center grantee after serving in the Peace Corps in India.

Carey Isobe (BARCH '01, Mānoa) AIA, LEED AP, an Aiea resident with 14 years of industry experience, has been promoted to associate and project manager/architect with G70 where he oversees the development of the design and design documentation. His wide variety of project work experience, including senior care, education, timeshare and resort retail, involves all project phases, including master planning/conceptual design, schematic design, design development, construction documentation and construction.

Kevin Iwamoto (BBA '77, Mānoa), Lanyon vice president of industry strategy, has been named one of 2014's Top 25 Most Influential People in the Meetings Industry by Successful Meetings Magazine for his important contributions in helping define best practices, improving processes, and making advancements in the meetings industry. Lanyon is the creator of the leading cloud-based software for managing corporate meetings, events and travel programs.

Derek Kurisu (BS '74, Mānoa), executive vice president at KTA Super Stores, is the 2014 UHM CTAHR Ka Lei Hano Heritage

Award recipient for his creative solutions and partnerships to diversify and promote local agriculture, expand availability of locally produced food, encourage small vendors and promote the aloha spirit through customer service. Creator of Mountain Apple Brand, a private label partnership line with producers of locally grown or made in Hawai'i products, he has developed two cable television shows and provides public speaking engagements to share skills and advice with students, business professionals and seniors.

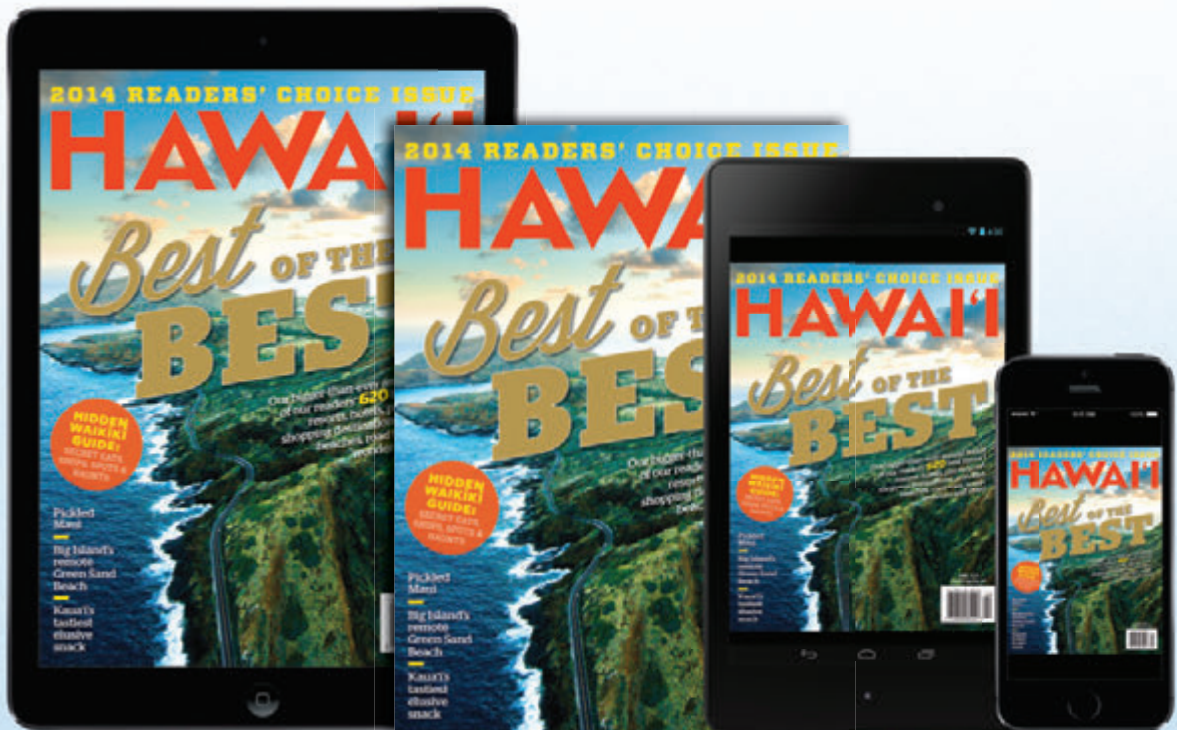
Trisha Nomura (MACC '02, Mānoa), with over 13 years of experience in operations, financial management, accounting and professional services, has been appointed vice president of strategic services for Hawaii Human Resources, Inc. A Certified Public Accountant holding the Chartered Global Management Accountant designation, she will oversee the company's payroll and benefit administration services, and internal audit functions.

Louisa Shobhini Ponnampalam (BA '03, Hilo), a research fellow at the Institute of Ocean and Earth Sciences at the University of Malaysia in Kuala Lumpur, Malaysia, and co-founder of the grassroots NGO, Malaysia's first non-profit organization dedicated to research, conservation and increasing public awareness of marine animals, is one of five marine science fellows in 2014 awarded a \$150,000 grant by the Marine Conservation Fellowship from PEW Charitable Trust for their research to provide protection of ocean environments. She will conduct a three-year study on dugongs, a large coastal marine mammal that resembles the manatee.

Mark Troy (PhD '83, Mānoa) has published *The Splintered Paddle* (Five Star Publishing 2014), his second novel featuring Honolulu private eye Ava Rome. A former Peace Corps volunteer to Thailand, researcher at Kamehameha Schools and current resident of Texas, Troy sets his tale of revenge in Waikiki with PI Ava Rome coming to the aid of two women. Troy's first Ava Rome novel, *Pilikia is My Business* (Ilium 2011), was nominated for a Shamus Award for Best First PI Novel by the Private Eye Writers of America.

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ALUMNI GATHERINGS



ALUMNI GATHERING IN SHANGHAI, CHINA

Shanghai, China student interns (2012-'13) in UH Maui College's Hospitality and Tourism Program gathered with friends and alumni from the Shidler College of Business, William S. Richardson School of Law and ASUH. Expect more alumni events from China!



2014 SHIDLER EXECUTIVE VINEYARDS ALUMNI EVENT

More than 400 alumni and friends attended the March wine tasting event at the Royal Hawaiian, which featured a silent auction and entertainment, and raised \$24,000 for Shidler College of Business initiatives.

HAWAII ISLAND ALUMNI EDVENTURE

Avian Ecology Tech Sonia Levitt shows a juvenile 'apapane (Hawaiian Honeycreeper) to UH Hilo graduate students Holo Ho'opai and Jill Ekar (left) and UHH Associate Professor of Biology Elizabeth Stacy, EDventure field trip participants to Hakalau National Wildlife Reserve on the slopes of Mauna Kea for the 10th anniversary alumni reunion of UH Hilo Tropical Conservation Biology Environmental Sciences in April.



2014 SCHOOL OF ARCHITECTURE ALUMNI ANNUAL GENERAL MEMBERSHIP MEETING

School of Architecture Director of Development Harriet Cintron and former Interim Dean Thomas Bingham presented a \$40,000 donation to the UHSAAA endowment fund for student scholarships at the UHSAAA annual meeting in June at Kapi'olani Community College. The event also featured an auction and dinner prepared by KCC Culinary Arts students and faculty and honored Bruce Etherington as distinguished alumnus.



November 14
**UH Community Colleges
50th Anniversary
Gala Celebration**

Pōmaika'i Ballrooms,
Dole Cannery
Honolulu

November 15
**San Jose State Road
Warriors Tailgate**

San Jose State University
Baseball Complex
San Jose, CA

November 21
7th Annual Holmescoming
Holmes Hall, UH Mānoa
Honolulu

December 6
UH Hilo Holiday Lava Run
UH Hilo
Campus Center Plaza
Hilo

December 20
**Letterwinners Graduation
Reception for Student-
Athletes**
Letterwinners Clubhouse,
UH Mānoa
Honolulu

UH Hilo Commencement
UHH New Gym
Hilo

**2014 Mid-Year Combined
Commencement**
UH Mānoa
Stan Sheriff Center
Honolulu

March 6, 2015
**UHM Nursing Alumni
Annual Endowed
Scholarship Fundraiser**
Honolulu

FOR MORE
INFORMATION ON
ALUMNI AND UH EVENTS

go online at

UHAlumni.org/events
hawaii.edu/calendar/uh/2014

PARTING SHOT

Yes, it's glass!

Photographer: Olivier Koning

➔ Glass sculptor and UH Art Professor Rick Mills is “pulling cane,” stretching a multi-colored glass rod heated to 2150° F to shape as a sculptural element in glass art. Mānoa houses one of the earliest and longest surviving “design-built” glass-blowing studios, built in the early 1970s, in an academic (or university) environment. “Glass is a difficult material to master. It’s illusive and even seductive,” says Mills (MFA '86, Mānoa) who, from 1989, developed and currently heads glass, called one of the top programs in the UH art and art history department by Honolulu Museum of Art Curator James Jensen.



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AWARD-WINNING CHEF RONNIE NASUTI OF TIKI'S GRILL & BAR IS A BUSY GUY.

In order to produce the signature dishes that Tiki's serves to its 6,500 to 7,200 weekly customers, he goes through 230 pounds of local beef and approximately 550 pounds of fish per week. Despite his demanding schedule, though, Chef Ronnie's top priority is Hawaii's environment—both physically and economically. As a result, all of

the aforementioned meat is obtained from local sources. "Buying local is huge to being green," says Chef Ronnie. "Local" means it's beef that wasn't shipped from the mainland. And because the cows were grass-fed, no corn was shipped from the mainland to feed them."

Chef Ronnie also sources produce from local growers and distributors like Nalo Farms and Y. Fukunaga. He even gets 25 pounds of green onions per week from one independent local farmer. "He's been in business for many many years," Chef Ronnie explains. "He's an older guy, and he still delivers them himself"

As the former Executive Chef of Roy's Restaurant in Hawaii Kai, Chef Ronnie is no stranger to the world of high-end dining. For over 10 years, he served as Roy Yamaguchi's right-hand man, polishing his skills and forming his own unique style. He made his initial foray into the world of culinary arts in his high school days, when he completed a vocational program. Then Les Dames D'escoffier Society in Massachusetts sponsored his apprenticeship at the Copley Plaza Hotel in Boston before moving to Oahu in 1990.

Since the addition of Chef Ronnie to Tiki's Grill & Bar three and a half years ago, it has allowed him to unleash his passion for fine food, prepared and consumed responsibly. The Island feel for which Tiki's has become well-known remains but with a twist that is uniquely Chef Ronnie's. Already, he has re-vamped Tiki's menu, adding such delights as the sizzling "roll-your-own" lettuce

wraps (marinated beef ribeye, Maui butter lettuce, and marinated bean sprouts served with Nalo Farms honey and ko chu jang dipping sauce, sesame glass noodles, and house-made kim chee). Fans of certain longstanding favorites like prime rib poke (flash seared prime rib cubes with housemade pipikaula aioli and baby greens from Nalo Farms) need not worry. "I'd never get rid of that," says Chef Ronnie. "People just love it."

Chef Ronnie hopes to not only introduce new culinary crowd-pleasers to Tiki's patrons but also to redefine the Waikiki dining experience for locals and tourists alike.



LUNCH: 10:30am-4:00pm | DINNER: 4:00pm-10:00pm

Drinks served from 10:30am-Midnight, usually later | FREE Valet Parking

EMAIL: events@tikisgrill.com | PHONE: (808) 923.TIKI (8454) | www.TikisGrill.com