



MĀNOA HERITAGE CENTER
2856 O'ahu Avenue, Honolulu, HI 96822

Return Service Requested



I ulu nō ka lālā i ke kumu.

The branches grow because of the trunk.

(Without our ancestors, what we do today would not be possible.)

'Ōlelo No'eau #1261



Hula Camp 2024, sponsored by Karen Chandler & Chris Grootaert Fund of the Hawaii Community Foundation

Hula for Health

Spotlight on Kumu Kilohana Silve of Hālau Hula o Mānoa

On any given Monday afternoon at MHC, a gentle hum of voices can be heard as the haumāna (students) of Hālau Hula o Mānoa prepare for class. The sound gradually builds until they break into an oli (chant) and begin gracefully adding hula movements.

"Some of my earliest childhood memories are of dancing hula on a lauhala mat to the scratchy sounds of 78 rpm records in the Mānoa valley home where I grew up," said Kumu Hula Kilohana Silve of her introduction to hula as a child. As an adult, she founded France's very first hālau in Paris.

Kumu Kilohana has worked with MHC for the past three summers additionally providing a fulfilling, all-ages-welcome, week-long hula camp experience for the community.

Outside of hula camp and her hālau, Kumu Kilohana keeps busy teaching *Hula for Health* classes in the community, noting that the "uplifting nature of hula" has significant health benefits.

Keep an eye out for next summer's hula camp registration!

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MĀNOA HERITAGE CENTER

FALL 2024 NEWSLETTER



Kūali'i, the historic Cooke family home

Aloha kākou, dear friends,

Every day, I feel incredibly lucky to take in the beauty of Kūali'i. This grand Tudor-Revival home, with its echoes of the English countryside, isn't just a building — it's a piece of our shared heritage, steeped in the stories of the Cooke family and the rich cultural history of our community. Built for Charles Montague Cooke, Jr., a renowned malacologist at the Bishop Museum, Kūali'i stands as a testament to his vision of bringing a touch of England to Mānoa Valley. Designed by architects Emory and Webb, the home's Tudor-Revival style is unique in Hawai'i, embodying both the grandeur and intimacy of English countryside homes.

Sam and Mary Cooke's decision to gift Kūali'i to Mānoa Heritage Center was driven by their deep love for this place and their desire to see it preserved for future generations. As Sam once said, *"Mary and I are giving the stately old home in Mānoa Valley, Kūali'i, to the Mānoa Heritage Center to perpetuate the heritage of Mānoa Valley."* Over the years, Sam and Mary lovingly restored the home, adding significantly to its collections and ensuring it remains a treasure for all who visit. They envisioned MHC as a place where our community could come together — to picnic, to study in the library, and to connect with the house in ways that nourish both heart and mind.

This spring, we completed a visioning process to guide the future of Kūali'i, and we have now moved on to the essential work of caring for the collections and the structure itself. The collections, which were carefully curated and expanded by the Cookes, offer a window into the past and a connection to the cultural and natural heritage of Hawai'i. With every step we take, we move closer to realizing Sam and Mary's dream — a place where history is not only preserved but celebrated, where the past informs our future, and where the legacy of the Cooke family lives on in a vibrant and meaningful way.

Thank you for being dedicated to this journey!

Lisa Solomine, *Executive Director*

Visit us at www.manoaheritagecenter.org  

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Beating Around the Bushes with Kanoa

Summer arrived and left in a flash, and one of our favorite endemic trees has found new life in the garden! The Lonomea tree (*Sapindus oahuensis*), one of the hallmarks of our Ka'aha'aina Garden, has been vigorously flowering and fruiting over the past few months. Being a kinolau (physical manifestation) of Lono, this tree seemed appropriate to spread throughout our productive spaces. In ancient times, Lonomea would have been found in dry to mesic forest ecosystems, similar to ours here at MHC.

When you visit us, please be sure to peek at both keiki and mākuā on your way through the garden... and don't forget to visit their cousin, Mānele (*Sapindus saponaria*), which can be found shading the arbor next to Kūka'ō'ō Heiau. With both being members of the Soapberry family, when wet their fruit produces antibacterial and antifungal compounds that can be utilized in lieu of soap. Although they resemble lychee at a glance, expect a sudsy surprise if you mistakenly snack on one of these fruits!



Tour group under Lonomea tree

During last year's seasonal spurt of offspring, the powerhouses of MHC's Garden Team and former Cultural Site Manager, Jenny Leung, combined forces in a friendly competition: Gather seeds for scarification, soak, germinate! The most robust of these have found a permanent home at the bottom hillside of Kūali'i, and we would like to formally congratulate and thank Jenny for being MHC's #1 seedling supervisor!

A Historic Family Connection

On Thursday, July 25, MHC had the honor of hosting the Araki/Murakami Family Reunion. "Being back on the Cooke property brought back many memories of growing up there," said Suzie Kawashima Kaninau, daughter of James and Shizue Kawashima.

Shizue Araki married James Kawashima in 1945 in the living room of Kūali'i. In addition to working for Sam's grandmother, Lila Lefferts Cooke, Jimmy and Shizue raised their five children on the property. Shizue's younger brothers, Clifford and Paul Araki, also worked for Monte and Lila Cooke when they were teenagers. In July, over 50 family members enjoyed sharing stories, lunch on the lānai of Hogan House and tours in the garden.



1945 double wedding in Kūali'i, James Kawashima and Shizue Araki, Oscar Kawashima and Alice Nagahama, with Lila and Monte Cooke.



Paul Araki, Lisa Solomine, Clifford Araki, and Barbara Araki

Aloha to Aloha

We are excited to announce that former Programs Manager of Mānoa Heritage Center, Aloha McGuffie, is sharing her expertise as a volunteer advisor. She recently returned to assist in the renewal process of the star compass located in the center of MHC's lower campus driveway.

"The care that Sam and Mary Cooke instilled on the grounds of MHC has ensured this nonprofit will thrive, and it is awe-inspiring," Aloha stated, "and as the MHC team moves forward to realize the Cookes' vision for Kūali'i, I will be here to support them. In my work and life today, I continue to promote education through preservation of Hawaiian culture and environmental conservation, particularly for future keiki to experience and enjoy."

If you would love to share in our vision and volunteer like Aloha, please visit our website: www.manoaheritagecenter.org



Mary Cooke and Aloha McGuffie in 2018



Ke'ala Wong, Mark McGuffie, Lisa Solomine, Aloha McGuffie, Jenny Engle, Andrea Wagner, Emily Fay

Ulu ka Hoi

Following a long post-pruning hiatus, our 'ulu tree is back to its fruitful ways and producing more food than our staff can eat! Many MHC staffers have put their chef hats on and created dishes from our 'ulu, such as crispy pancake, hummus, and more. Whether you are taking a tour, leading one, or visiting us for the first or hundredth time, inā ulu ka hoi (if the interest arises) **be sure to ask about the availability of this delicious, nutritious superfood.**

This particular 'ulu (*Artocarpus altilis*) is a Ma'afala variety that originated in Tonga and Samoa. It has a tendency to take on a more compact form and fruit quicker than many other types of 'ulu.

Hawaiians introduced several varieties of this incredible tree to our fertile soils hundreds of years ago. Most notably in Kona, where it provided many ali'i, such as Līloa and Kamehameha I, with food security that enabled their reigns over the island.

These days, with outstanding effort from organizations like the Hawai'i 'Ulu Co-Op, our future leaders are propelling our island home towards a more food-secure future. With prices on the rise globally, locally-grown and ecosystem-adapted resources like 'ulu are shining more and more in the spotlight they deserve.



MHC's recent 'ulu harvest

Fun Fact:

A single 'ulu tree can feed a family of 4 for 70 years!

Upcoming Events

Check our website and social media for more information



Lloyd Kumulā'au Sing Jr. & May Haunani Balino-Sing are Ke Kumu Hawai'i, a husband and wife business team who share and teach Hawaiian basketry and culture-based education programs to the community.

Unahon ang bugas... The Rice Comes First: Exploring The Significance of Rice During the Ber Months with Filipinx Community Herbalist Nicki Garces

SAT October 5, 2024

9 am - 1 pm

1-session - \$70.00

Hīna'i Poepoe: Beginning Round Basketry with Kumulā'au and Haunani Sing

FRI Oct 25 and SAT Oct 26

(attendance both days is required)

9 am - 4 pm

2-day workshop - \$250.00

Watershed Camp (open to students ages 11-14) with Botanical Educator Kanoa Nakamura

MON October 7- FRI October 11, 2024

8:30 am - 2:30 pm

5-day camp - \$100.00

Paper Club with Allison Roscoe

SAT November 2, 2024

8:30 am - 11:30 am

1-session - \$45.00

Kula pepeiao pololei with Kumu Wes Sen Lauhala earrings

SAT November 2, 2024

1 pm - 3 pm

1-session - \$50.00

Nature Journaling with Kate Righter

SAT December 14, 2024

9 am - 11 am

1-session - \$20.00