

"E Ala Na Moku Kai Liloloa"

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Mohala Farms at WFM

NORTH SHORE NEWS July 31, 2019 VOLUME 36, NUMBER 14



Jerry Gibson of Turtle Bay Resort and Luke Estes and Chris Lee of Pono Pacific are pictured gathered on the grounds of the newly established Turtle Bay Community Gardens.

Turtle Bay Community Gardens Ready For Planting

The Turtle Bay Community fruits and vegetables today and for lands. Reserved for community Gardens was established to perpetu-

generations to come. The gardens ate locally produced farm-to-table feature 30 plots measuring 500 food, ensuring the North Shore has square feet each along the makai greater access to healthy, organic side of the resort's agricultural

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PERMIT NO. 1479

open the land to gardeners and the community. For more information, visit turtlebaycommunitygardens. org.

use, 10 plots have been awarded

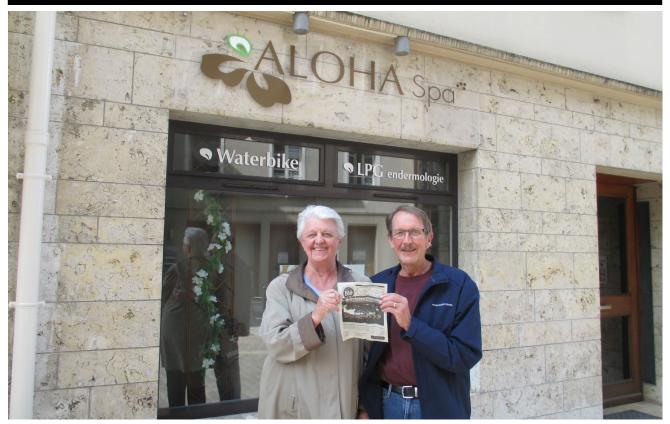
to nonprofits and organizations

making a difference on the North

Shore. The remaining 20 plots—10 for Turtle Bay Resort employees and 10 for North Shore residents—were awarded through a lottery last

Friday. A September blessing will

*****ECBM22EDDW****



OFF da Island in Chartres, France-Bonjour et Aloha!

Barbara and Hugh Hazenfield of Waialua in this photo taken in the old part of the city near the cathedral in Chartres, France.



ALOHA!

Waihuena Farm is committed to growing food and a place for peace, health and wellness; we farm organically across from Pipeline. Please Join Us!

Mondays-

CSA (Community Supported Agriculture) Pick-up & Farm Stand 12-6 Yoga 5-6

#firstmondayofthemonthpotluck

Wednesdays-

Open Practice 8-9 Farm Volunteer 9-12

info@waihuenafarm.com Meleana Judd-Cox 808.551.8132

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"Straighten those crooked teeth that have bothered you for years"

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Dinner & Moon Walk

Fridays July 12 & August 10, 6pm at the Proud Peacock

50% OFF moon walk admission with all dinner reservations! Experience the moonlit Valley at night ... Pricing and online reservations at waimeavalley.net

7th Annual Summer Concert Series

Saturdays July 27 & August 31 on the Main Lawn

Join us as Hawai'i's best local artists and hula performers return to the Valley! Tickets to the July and August concerts on sale exclusively at waimeavalley.net





Kama'aina Keiki & Lā 'Ohana Family Days

Wednesdays (Keiki) & 3rd Sunday Every Month ('Ohana)

FREE admission for kama'aina and military keiki every Wednesday! Plus, 50% OFF admission for all kama'aina and military every third Sunday of the month!

FREE Screen on the Green Movie Nights

Every Thursday Now — July 25, 7:15pm on the Main Lawn

FREE family-friendly outdoor movies for all ages after the Hale'iwa Farmers' Market! Visit waimeavalley.net for full schedule of all films



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WHERE HAWAI'I COMES ALIVE

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Macadamia Nut History

The macadamia nut tree is a native of Western Australia. The first macadamia nut tree was planted in Kapulena, on the Big Island of Hawaii in 1882. William H. Purvis, a sugar plantation manager on the Big Island, visited Australia and brought the first seeds back to Hawaii. Today, the majority of Hawaiian macadamia nuts are grown on Hawaii Island. The Randy and Mary Paty family of North Shore Macadamia have had the privilege of growing macadamia nuts here on the North Shore of Oahu for almost 50 years. Our macadamia nut farm, Kamananui Orchard, is comprised of 1700 macadamia nut trees on 24 acres, located in the foothills of Mt. Ka'ala (Oahu's tallest peak at 4028 feet) in the old sugar town of Waialua. Although not a large farm by some standards, Kamananui Orchard is family operated and to this day, remains the only working macadamia nut farm on the island of Oahu.

We are very fortunate to now have our Kamananui "Mac-Nut Annex" in Haleiwa where we have established a nice sea level macadamia grove that is doing quite well. We also grow coffee and have a great collection of the Hawaiian canoe plants for visitor viewing and educational purposes. We have a small team of some of North Shore's best individuals who share with our guests not only the process of the macadamia, but the history of Halei-

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Subscribe for our at-home pick up service.

We pick up your food scraps weekly and make soil for you!

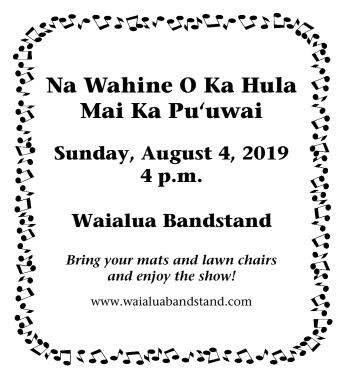
Instagram @communitycompostmovement.org

wa. We consider ourselves an agricultural stop and hope to do our small part to help keep agriculture a part of the conversation and the utter importance of preserving our farmlands.

Please stop by for a visit!
Aloha Nui,
The North Shore Macadamia Ohana







FARMLOVERS markets

We support North Shore Farmers.



Hale'iwa Farmers Market

Located at Waimea Valley,

Thursdays 2-7pm

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TUESDAY
AUGUST 13, 2019
10 A.M. – 11 A.M.

HALEIWA McDonald's 66-457 Kamehameha Hwy

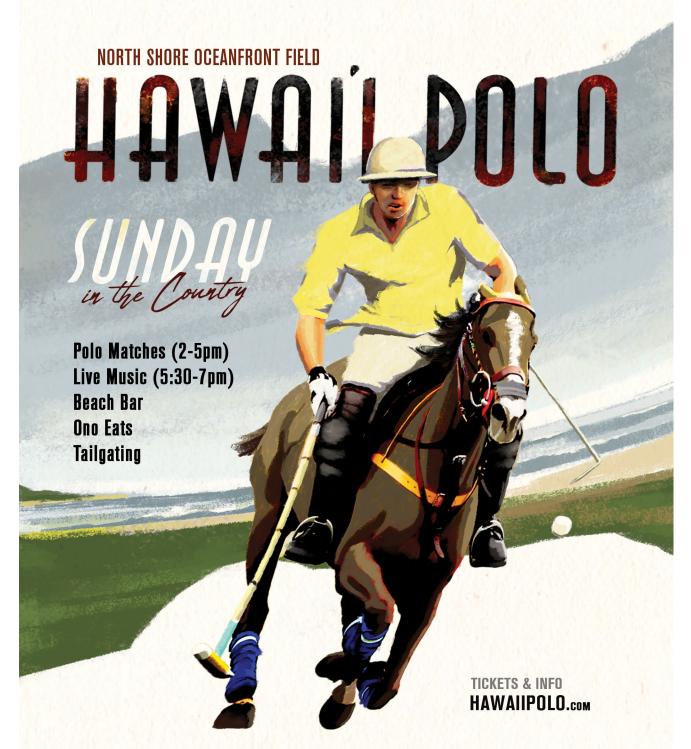
JOIN YOUR NEIGHBORS AND POLICE OFFICERS FOR COFFEE AND CONVERSATION!

No agenda or speeches, just a chance to ask questions, voice concerns, and get to know the officers in your neighborhood!

HONOLULU POLICE DEPARTMENT







MATCHES & MUSIC EVERY SUNDAY THRU SEPTEMBER 1ST

July 28	Paniolo Pa'ina:	Multiple Matches, World-Class BBQ & Tacos, music by JOHN KEAWE
Aug. 4	Sustainable Harvest - Oahu Farming Fundraiser:	Multiple Matches, Taste of the North Shore, music by PAUL IZAK BAND
Aug. 11	International Polo:	Team India v. Team Hawaii, music by ACTIV8 ELECTRO JAZZ
Aug. 18	India Festival:	Team India, Indian Food, Indian Dance music by QUADRAPHONIX
Aug. 25	Women's Championship / Woodstock 50th Tribute:	Multiple Matches, music by STEPHEN INGLIS PROJECT (Grateful Dead Tribute)
Sept. 1	2019 Season Finale - Labor Day Weekend:	Multiple Matches, 5-Star Fare, Sunset Concert, Holiday Weekend Tailgating



Senator **Gil Riviere**

Serving Oahu's North and Windward Shores

Windmills and Vacation Rentals

Na Pua Makani (Wind Flowers), the latest industrial wind development in our region, is under construction near Kahuku High and Intermediate Schools. The service roads and foundation work are being built to support eight new 568' turbines that will surround the town and loom over the residents of Kahuku. These massive towers will dwarf the exiting wind 428' turbines.

Keep the North Shore Country has challenged the adequacy of Na Pua Makani's Habitat Conservation Plan over the last two years, and recently filed an appeal with the Intermediate Court of Appeals to reverse approval of the plan. At issue is whether or not the wind project will effectively minimize and mitigate the destruction of our endangered 'ope'ape'a, or Hawaiian hoary bat. Details can be found at KeepTheNorthShoreCountry.org. (Full disclosure: I am a director of this non-profit organization.)

Na Pua Makani is presently seeking permits to cut trees and relocate utility lines around Waimea Bay to facilitate delivery of the gigantic turbine parts to the construction site. Residents may remember the difficulty the first wind project had getting its turbine blades around the bay. These new turbines are much longer. Information about the delivery plans will be made public when details are finalized.

Since the City Council passed Bill 89 relating to vacation rentals, I have had many inquiries about the new law. The key point to remember is that this bill did not make vacation rentals illegal – they have been illegal since 1989. What this law does is make advertising illegal vacation rentals illegal, while also creating a new permitting process for a limited number of owner occupied bed and breakfast units.



HARVEY ANGEL, SR.

Just passed away. He helped begin the First Baptist Church of Haleiwa which was originally the First Baptist Mission of Haleiwa, under the sponsorship of the First Baptist Church of Wahiawa before acquiring its' present location. After retiring from the Air Force, Harvey obtained another degree

from Southwest Theological Seminary in Ft. Worth and served as Dean of Wayland University in Alaska.

Harvey, Sr. is survived by his wife Betty, and children Harvey, Jr., James, Karen, Lorraine and Susan. He will be missed.

Condo units at Kuilima were originally thought to be exempt from regulation, but they are not. The law says condos in certain apartment zoned land, within 3500 feet of a resort area of at least 50 acres that was comprehensively zoned according to a master plan are exempt from the law. However, on closer review, only condos at Koolina fit this description.

Kuilima is not exempt from the law, so only those units holding Non-conforming Use Certificates are allowed to operate as vacation rentals. Because Kuilima is part of Koolauloa, owners will be eligible to apply for the limited number (23) of bed and breakfast permits that will be allowed in that moku. No new permits will be allowed between Kaena Point and Waialee because of prohibiting language in the North Shore Sustainable Communities Plan.

Home exchange programs are not exempt from zoning and tax laws. Other details and FAQ are available for review under News at HonoluluDPP.org.

Please do not hesitate to call or write if you have any opinions, questions or solutions that might help me better represent you. My phone number is 586-7330. My email address is SenRiviere@capitol. hawaii.gov. Follow us on FaceBook or online at SenatorRiviere.com. Please visit us in Room 202 at the Capitol; or let's talk closer to home, maybe the next time we pass in the street. Mahalo.





Representative Lauren Matsumoto Serving You in District 45

Aloha Friends and Neighbors!

In this issue of the North Shore News, I"m sharing information on good agricultural practices at home and at the farm. Both at home and at the farm, be sure to wash your hands before and after harvesting your crops. Remember to wash your fruits and vegetables thoroughly to minimize chances of foodborne illnesses such as rat lungworm disease, e. coli, salmonella, or listeria. Keep your pets away from your growing areas as you don't want to disturb or contaminate your plants. Consider starting a compost bin at home with fruit/vegetable scraps, eggshells, grass and plant clippings, dry leaves, finely chopped wood and bark chips, straw, sawdust from untreated wood, and shredded newspaper.

In 2018, the legislature passed HB 1577, which was signed into law as Act 89, which established the Compost Reimbursement Program with the Hawaii Department of Agriculture. The purpose of this act is to appropriate funding to the Hawaii Department of Agriculture to establish and implement a compost reimbursement pilot program to assist farmers and ranchers in our state with affordable compost material. Farmers can download the application form from hdoa.hawaii.gov.

According to the United States Environmental Protection Agency and the United States Department of Agriculture, food waste is the second largest component that enters a waste stream and accounts for 25% of all materials sent to landfills.

Recycling food waste into compost has environmental benefits including improving soil health, increasing drought resistance, and reducing the need for supplemental water, fertilizers, and pesticides.

To learn more about the Compost Reimbursement Program, please contact Todd Low at 808-973-9607 or via email at todd.e.low@hawaii.gov or Liz Xu at 808-483-7104 or via email at liz.j.xu@hawaii.gov.

The Hawaii Department of Agriculture is also accepting claims for the Organic Foods Production Tax Credit. Producers, handlers, and handling operations that sell organic agricultural products and have applied for organic certification and whose gross income from the sale of organic agricultural products for the most recently reported fiscal year is no more than \$500,000 may apply for this tax credit. The deadline for submissions is March 31 of the year in which qualified expenses were incurred by the taxpayer in the previous taxable year.

For questions regarding the Organic Foods Pro-

duction Tax Credit, please contact Shelly Choy at shelly.n.choy@hawaii.gov or visit hdoa.hawaii.gov for more information.

As always, please feel free to contact me if you have any questions or concerns about happenings in our community Call my office at (808) 586-9490, email me at RepMatsumoto@capitol.hawaii.gov, or visit RepMatsumoto.com.

MAHALO! To all those who joined our Summer Reading Program online from 6/1-7/13. Kahuku Public and School Library had approximately 625 patrons log their reading minutes for a total of 600,000 minutes! We are happy to announce Hawaii State Public Library System met it's goal of 13 million minutes collectively

13 million minutes collective among 51 public libraries throughout the islands! We hope you can join us again next summer.

A Hui Hou, Tamara King, Branch Manager Kahuku Public and School Library



EVERYONE WELCOME

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haleiwajodomissionyba@gmail.com

Buddhism 101 Series
August
Misconceptions About Buddhism

Sunday, August 4

9:45 a.m. - Introduction to Temple 10 a.m. - Monthly Service with GUEST SPEAKER: JAY SAKASHITA

Sunday, August 11

8:00 a.m. Kokua Day (volunteer church clean up)

Sunday School (with kids' activities)

Please call for date & time

August 18 & 25

Sutra Chanting (meditation practice)



Banzai Bowls: "New Location, Same Values" by Roxana A. Jimenez

"No partners, no investors, we run it, we build it, we do it all," says Joe Bard, partner with his wife Tiana at Banzai Bowls. Joe adds, "Our (three) kids are actively involved, they help make the bowls and give them away."

The Bards' work ethic and determination built their business. Before they met, Joe's neighbors in California were importing acai from Brazil and selling it out of a freezer chest. From the time Joe was 20 years old, he'd make acai bowls with friends. While Tiana was working in San Clemente, Joe was working as head of marketing and sales for a surf brand when the market crashed. Joe then researched and tested the market and found that there was no place doing acai bowls. "Mother's Market, a natural food store in California made acai bowls but they were too watery. No juice franchise chains were doing bowls either," says Joe.

Joe sold Tiana on starting an acai bowl business on the way to a family camping trip. On the way back, the discussion for a name for the business began. "Why not name it Banzai Bowls like the Banzai pipeline where I grew up?," said Tiana. She also wanted a "mom and pop" place that felt like the Hawaii she knew. "From the beginning, we wanted to start the business in Hawaii, but knew it would be a difficult start here," says Tiana. So Joe and Tiana started giving out free bowls during North Shore surf events for years before opening their first store.

Their first store was in Costa Mesa, California, which was the product of much prayer and perseverance. "We prayed that our landlord there would give us a chance; we had only \$20,000 to our name and he said no at first because he said we weren't a 'proven concept.' When we got denied twice by the bank for a loan, we met with the landlord again and asked him, "Hasn't anyone given you a chance? We are just looking for a chance," says Joe.

When the landlord said to first look at the space, Joe and Tiana broke down when they saw it had everything they needed: the tables, chairs, and blenders...Banzai Bowls was born. Joe credits prayer. Joe says, "We prayed, please Lord, please open the door; I told Tiana we were going to pray harder, after every rejection."

"Our first retail space had sat empty for three years but God put it on our landlord's heart to give us free rent for the first year, then we negotiated an amortized lease for subsequent years," says Joe. "The landlord said he woke up one day and decided to let Tiana and me have everything we wanted in the lease. The Lord gave our landlord the grace to give us an opportunity to go forward," says Joe.

They now have five locations in Southern California and two locations on the North Shore, at Sunset Beach and at the Rip Curl building across from Surf N Sea. Today, Joe and Tiana show their gratitude by giving back to the community. "Businesses here should give back...if everyone gave a little, there would be a lot done." Banzai Bowls teams up with other businesses, such as Rip Curl and Surf N Sea. Joe says, "Let's team up and be better at what we do."

"Fruit is life," says the Bards, and their motto is "Live life in the Bowl." Joe explains, "It could be a skateboard bowl, a surf bowl, an acai bowl. Banzai Bowls are made from only local produce grown on family-run farms. We don't buy from corporate, period."



(Left to Right) Kaia, Koa, Tiana, Joe and Kaven, with Grand-ma Debbie at the North Shore Chamber of Commerce building, 66-434B Kamehameha Hwy., Haleiwa.



Banzai Bowls newest location in Haleiwa.

North Shore Country Market 25th Anniversary

The North Shore Country Market is celebrating its 25th anniversary all year. It has been and will continue to be your Saturday market, featuring local organic produce vendors, and talented artists and crafters in our community.

"The Market" recently celebrated an "Appreciation Day" for our longest participating produce vendor, Harvey Ota, with twenty-five years of continuous support. He has been our Mainstay all these years. Many people have enjoyed his wide variety of healthful and delicious certified organic fruits and vegetables, and beautiful tropical flowers. He is known for his genuine aloha spirit and winning ways. He is always willing to share his vast knowledge of native plants and Hawaiian culture.

All the products presented for sale by our crafters, artists and farmers must be made or grown in Hawaii and offered by them personally. It essentially supports the North Shore community and is designed to be an incubator for future business opportunities for local entrepreneurs. It is also gratifying to be so well received by the many visitors who come through every Saturday morning.

The North Shore Country Market always welcomes new Vendors. Information is on our website at www. NorthShoreCountryMarket.NGO. Good spaces are available, and our fees/dues are only \$15 space per week.

We look forward to many more years of serving the community. "Mahalo and aloha nui loa."



Harvey Ota Celebration - Bill Howes, Harvey Ota & Robb Anderson



Local Community Market ORGANIC & Local Produce, Artwork, Crafts & Food

SATURDAYS: from 8:00 am - 2:00 pm Across from famous "Banzai Pipeline" Surf Beach and Ehukai Beach Park at Sunset Beach Elementary School www.northshorecountrymarket.ngo



HEALTH FAIR & FARMER'S MARKET

August 10, 2019 · 9 am - 2 pm

Punalu'u Ahupua'a Farms · 53-270 Kamehameha Hwy

- Free tote bag for the first 300 people
- Free health screenings
- Free Medicaid member support
- Live entertainment by:
 - · The Tonga Sisters · Rainbow Uli'i
 - · Melelani Entertainment · & more!
- Free workshops:
 - · poi pounding · wood stamping
 - · fresh food demonstrations
 - · gardening activities
- 3 grand prize raffles!



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New Food Safety Option for Hawaii Farmers

About North Shore EVP

The North Shore Economic Vitality Partnership was formed in 2015 in response to a comprehensive, community-based economic analysis that included the identification existing resources and regional opportunities for job growth. North Shore EVP, a 501(c)3 non-profit organization, is providing the leadership to engage organizations and community leaders, analyze new opportunities, and implement actionable strategies that will contribute to our economic prosperity. We are uniquely positioned to build new civic leadership, strengthen communication and collaboration, and engage communities across all of Hawaii.

Current Projects

Many small farms would like to sell to larger markets such as restaurants, grocery stores, and schools. However, small production volumes, inconsistent availability, and new farm food safety regulations are significant obstacles. North Shore EVP is working with farmers and agriculture leaders in state and across the country to focus best practices and innovation on building robust and highly competitive small farm communities in Hawaii.

GroupGAP Food Safety Training

Good Agriculture Practices (GAP) is an audit certification program created by the US Department of Agriculture (USDA) and is based on guidelines from the Food and Drug Administration. GAP practices encompass monitoring of worker health and hygiene, soil amendments, water for growing and post-harvest operations, animals on or around the farm, and crop protection tools. A certificate indicating GAP compliance identifies the farm as having been inspected and successfully implemented on farm food safe practices. GAP certification has increasingly become a requirement for retailers, making it difficult for small farmers to sell their goods because of the rigor and cost required to obtain traditional GAP certification. Implementation of new food safety laws in January 2020 will further exacerbate this situation. Despite these challenges, many farms see the advantages of food safety certification: it's a strong marketing tool, opens new markets, and shows consumers that the farm has a commitment to food safety. GroupGAP is a new USDA food safety certification option that can increase opportunities for smaller farms to supply GAP-certified produce. This robust certification process addresses many challenges that small farms face in complying with food safety audits, and meets the demands of the retail, food service, and institutional buying community. The program builds a network of partner farms that, as a group, share safety, quality standards, and training with the goals of accessing new

markets, diversifying revenue streams and increasing production and profitability.

North Shore EVP is the first USDA GroupGAP program in Hawaii and only the 15th in the nation. Nineteen Oahu farms (13 from the North Shore) are currently participating in this program. The Hawaii GroupGAP network is now receiving inquiries from communities across the state and plans are underway to expand this training to non-English speaking and socially disadvantaged farmers too.

Food Hub and Learning Center

Our economic analysis documented the North Shore community's desire to preserve open space, retain our rural lifestyle, and support agriculture as one of the primary drivers of economic growth in the region. It also identified a fledging agricultural supply chain and recommended building a regional food hub to support the growth and sustainability of small farms on the North Shore. Among regions with a concentration of small farms, food hubs provide a practical solution for farmers and communities wishing to preserve and grow their ag-based economies. For farmers, food hubs allow farms to focus on what they do best, growing crops, and pass the expensive and time-consuming post-harvest work of cleaning, packing, sorting, cold storing, marketing and distribution on to the hub. By aggregating the production of many small farms, the food hub can tap in to large markets currently unavailable to small producers by providing the quantity and consistency of locally grown, food safety certified products required by most large buyers.



Contact Information:

Website: www.nsevp.org https://www.facebook.com/ northshorefoodhub/ Email: info@nsevp.org https://www.instagram.com/ nsevp/



North Shore EVP Cohort 2 farmers attend their first classroom training session with Food Safety Director Lisa Rhoden. Photo: Laycie Love

Modern Day Farm to Table Meets to Celebrate Hawaii By-Gone Days

Introducing: Jeanne's Tea Service by North Shore Farms LLC.

Every day, on the former Ward family farm land in Kaka`ako, a rare-find North Shore experience comes alive at Ohana Hale Marketplace in a cute, cozy, adorable Market Garden Tea Room.

Best known for its Big Wave Tomato pesto grilled pizza that's served Saturday's at KCC Farmers Market, today, a new offering: Farm to Table Afternoon Tea. It's a Hawaii Agriculture Taste & Historical experience.

Tea Service Reminiscent of Old Hawaii

Jeanne carry's on the tradition of serving Afternoon tea that honors past traditions and history of America's only Majestic Monarchy.

Today, guests receive the Royal Treatment of Hospitality without the hustle and bustle of a normal eatery in an air conditioned market garden that serves delicacies handmade from scratch.

Three set seasonal menus cater to Keiki, Teenagers & Adults that include serving a wide collection of fine tea's and a keepsake treasure chest gift for ages 19 & under.

Celebrate A Milestone With Us!

Afternoon Tea is perfectly affordable for hosting at your place or ours.

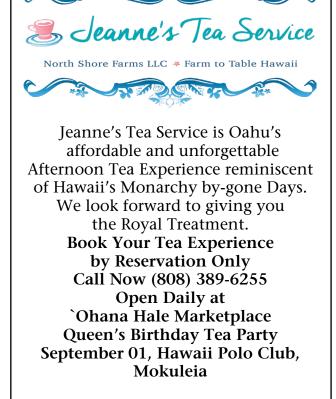
- Mother-Daughter Tea Time
- Father-Daughter Show Time
- Baby is Brewing Tea Parties
- Young Bridal Showers
- Birthdays for all ages
- Business Meetings or
- Meet-Ups with friends

Jeanne takes great pleasure to be the chosen place to have Afternoon Tea, indulging you in such a time-honored tradition. We give you a sense of place, where your food comes from and the land where you are touching.

Advanced Reservations Only Call (808) 389-6255

Please consider joining the Hawaii Farmers Union United (HFUU) North Shore chapter!

We are working to build capacity and relationships among our NS farms and supporting businesses to support the growth of our ag community on the North Shore. Visit our website (hfuuhi.org) for a growing list of workshops, projects and social mixers, including a 7/29 Women's Grafting Workshop at Lokea Farm in partnership with Hawaii Tropical Fruit Growers.







North Shore's Shion Crawford wins the Rip Curl Grom Search. Photo: banzaibetty.com













BANZAI NORTH SHORE WIRELESS

OCEAN TRASH SUCKED UP BY "SEABIN", AWESOME!

Scientists say over 8 million tons of waste enter our Oceans every year. Aussie surfer Pete Ceglinski is on the move to get his "Seabin" invention into harbors all over the world to help this problem. The "Seabin Project" was started by Pete and his partner Andrew Turton to help reduce pollution mainly in harbors and waterways. The "Seabin" is like a vacuum for water and has proven to be very effective in removing plastic waste, micro plastics, marine debris, plastic bags and just plain trash from gathering. You have seen how trash seems to gather in some corners of the harbor. Well this machine works very well for that. There are about 719 installed world wide and they have collected 11,900 bottles, about 115 kg of marine litter and more. Each one can collect about 90,000 plastic bags per year. They even skim for surface oil. The inventors know that their machine is just part of the solution. They are also touring to bring demonstrations, educational presentations, science, technology and community activities like beach clean-ups to the public. The goal is to empower individuals, communities, corporations and local governments to take a stand on plastic pollution and make a difference in their local marinas and ports. Guess what they gather the most. Cigarette butts! Thank you!! To learn more go to seabinproject.com.

BANZAI BOWLS GRAND OPENING, HALEIWA STORE

It was something to behold for our little town. A super grand opening for Banzai Bowls and owners Joe and Tiana Bard at their new store in Haleiwa. The place was packed with good vibes for a business that always gives back to the community. Banzai Bowls started in 1997 and opened it's first store on Oahu at Sunset Beach. Now they have a great location in a very historic area of the North Shore. It's located right on the Loko ea Fish Pond and has an ocean view as well. A perfect spot to enjoy a healthy Banzai Bowl. Congratulations to Joe and Tiana and a big mahalo for donating to "The Friends of Alii Beach" and the North Shore Menehune Event as well as other events in our community. Grab a bowl and check it out if ya have not been there! Delicious!!

SURF AT THE BSR, WAKO, TEXAS SURF PARK FOR Lost Surfboards, \$2,500 AN HOUR Wahoos. Flex-

The BSR Surf resort is the place to be! The Waco, Texas wave pool will be the official wave pool for training of the United States 2018 World Junior Championship Surf Team and the team selected to compete at the Olympic Games Tokyo in 2020, when surfing makes its Olympic debut. Yes wave machines are here to stay and they are growing. A lot of our Hawaiian surfers are off to train at the park with a cool price of \$2,500 a hour. You can choose how many people will surf and what kind of wave you might like and the resort rooms are pretty nice! With lots of amenities and other water park rides as well. Check out this link to a map of all the wave machines in the world and it's an interactive experience. The map online shows which ones are built and which ones are in the process. There are a few manufacturers of different types of machines. There was rumors of one coming on the West Side of Oahu but no word yet. The future of surfing is zooming ahead.

http://wavepoolmag.com/surf-planner-guide-to-global-wave-pools/

BIG WIN FOR SILVA AND CRAWFORD AT THE GROM SEARCH

The North Shore's Luana Silva won the Rip Curl Grom Search at Kewalo Basin during the last big south swell. It was an incredible event for the junior surfers with waves pumping in the 6-8 foot range and some close outs were too big to judge! Silva scored a perfect ten point ride in her semi final and a high 9.83 with a total of 15.66 in the final to take the win over Leila Riccobuano of Honolulu. Shion Crawford led the boys 14/Under final with solid surfing and scoring some tube rides along the way. He was ripping! Most of the competitors had not even surfed Kewalos at that size but handled it like the pros they are! The final nation-

al competition will be held at the wave pool at BSR Surf Resort in Waco, Texas, a first! Thanks to Rip Curl and all the support from Banzai Bowls, Oakley, FCS, Surfrider Foundation, Lost Surfboards, Wahoos, Flexfit, Surfline and more!!



Shion Crawford. Photo: banzaibetty.com

Waialua Farmers' Co-Op Market Keeping Waialua Country

Visit at Waialua Farmers' Co-op Market every Saturday from 8:30 a.m. to 1:00 p.m. on the grounds of historic Waialua Sugar Mill. Support the farmers who work on Waialua Farmers' Co-op farm lands. Waialua Farmers' Co-op rents 135 acres to 62 former sugar workers and immigrant farmers. These farmers provide you with great value for the produce that they grow.

Ethnic vegetables, especially Filipino favorites as bitter melon, long beans, eggplants, jute leaves (saluyot) and katuday are sold at great prices. Then, there are the health products as turmeric, papaya, ginger, kale, and moringa. Coming this summer, the exotic fruits as dragon fruit, lychee, mango, avocado, June plum and star fruit.

Air plants, succulents, landscape plants, and plant gifts are beautifully displayed and at great prices. Remember to discuss with the farmer on the care of the plant.

Waialua Farmers' Co-op Market also supports local artists and crafters. You can find unique gifts of jewelry, pottery, paintings, and more.

Try local baked goods and jams. Enjoy ethnic dishes, BBQ chicken, specialty hot dogs, curry, fish and poke bowls.

WAIALUA FARMERS'
CO-OP MARKET

Saturdays 8:30 am-1:00 pm On the grounds of Historic Waialua Sugar Mill

FRESH PRODUCE
PLANTS & FLOWERS
PLATE LUNCHES
BAKED GOODS/PRESERVES
ARTS & CRAFTS/ANTIQUES
HAWAIIAN GIFTS
AND MORE

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Avocado Pie

Recipe from Auntie Pam Olive Branch Farm

3 medium avocados scooped from shells juice from medium lemon or lime 1 can 8 ounces sweetened condensed milk 1 graham cracker crust

Top with shedded coconut, or chopped nuts or whipped cream.

Blend avocados, juice and sweeten condensed milk in blender or chopper or food processor. Scoop into crust top with coconut, or nuts, or whipped topping. Refrigerate for a few hours or even better overnight before serving.

Vegan Banana CookiesOlive Branch Farm

2 Bananas

1 cup oats

2 TBS cacao powder

2 TBS peanut butter (or peanut powder)

1/4 cup cran-raisins (or chocolate chips)

Mash bananas. Add everything else. Spoon onto oiled, parchment lined, cookie sheet. Bake at 350° for 15 minutes. Makes about a dozen.



Olive Branch Farm- Auntie Pam & Ohana



AUGUST 3, 2019 43RD ANNUAL BENEFIT LUAU

Da "Best in the State"

You're invited to come and spend a day in Hale`iwa on the North Shore of `Oahu and experience authentic Hawaiian food, hula dancers and awesome fellowship. For a donation of \$25 feel free to dine in under the white tent from 1-4pm. If you're unable to stay, take-out is also available for \$20 from 11am to 2pm. The



highlight is our
"imu" where the
hogs are put down
to be cooked
overnight on
Thursday Aug 1. by
4pm. Come early,
bring your cameras
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see this awesome tradition that is very much a part of our Hawaiian custom. 43rd Annual Luau

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Kumu Chinky Mahoe and halau Kawaili`ula

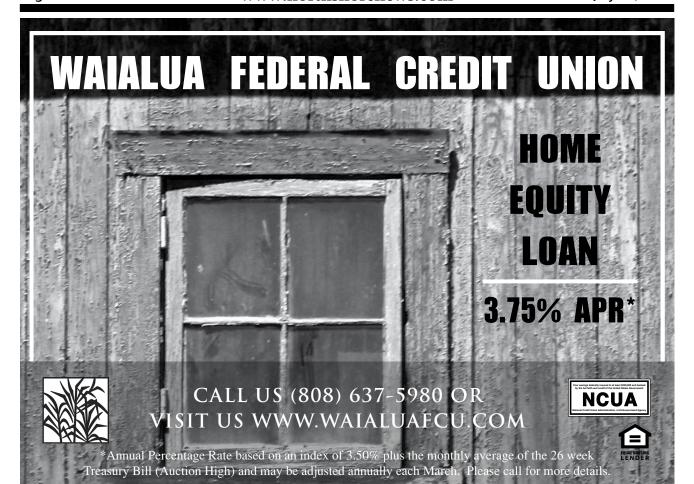
Kumu Greg Lontayao and halau Kawaihoa & more

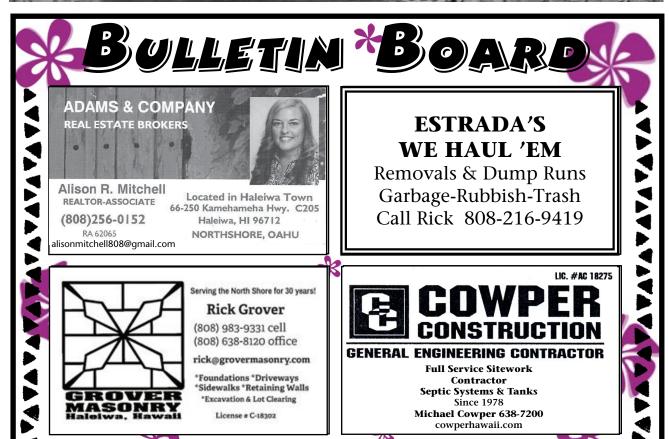
Kalua pig, squid luau, chicken long rice, lomi salmon, poke, opihi, haupia, kulolo, poi.....

Genuine "Imu" (underground pit) on the grounds

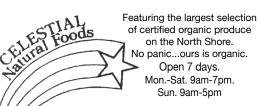
LILI'UOKALANI CHURCH

66-090 Kam. Hwy. Haleiwa, Hi 6712 (808) 637-9364 liliuokalanichurch.org Aug.3, 1-4pm Take out 11am-2pm



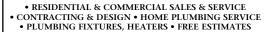


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DATE: _____ TIME: ____

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- All types of scrap metal including bicycles, washers, dryers, fencing, etc.). We are unable to accept refrigerators, AC units, and compressed gas cylinders
- Batteries: Automotive, UPS, and lead acid batteries ONLY
- TVs, Computers, printers, scanners, monitors
- Confidential documents collected in locked bins & shredded off-site
- HI-5 aluminum cans, plastic & glass bottles
- Printer cartridges and toner
- · Laptops, game systems, cameras, cell phones
- Reusable clothing & household items
- Used cooking oil in sealed containers
- New and gently used furniture, building materials, appliances, tools, and cabinets

Proceeds from scrap metals, used cooking oil and HI-5 beverage cans and bottles will go directly to the host school.



PARTICIPATING RECYCLERS:

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- Hawaiian Hope
- Honolulu Habitat for Humanity
 Restore
- Interstate Batteries

- Pacific Biodiesel Inc.
- RRR Recycling Services Hawai'i
- Schnitzer Steel
- T & N Computer Recycling Services

















The 3R's Recycling Program is a program of the Kōkua Hawai'i Foundation



www.kokuahawaiifoundation.org

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North Shore News



2019 Schedule

PUBLICATION DATE	EDITION	DEADLINE DATE
August 14	#16	August 2
August 28	#17	August 16
September 11	#18	August 30
September 25	Pets	September 13
October 9	#20	September 27
October 23	#21	October 11
November 6	#22	October 25
November 20	#23	November 8
December 4	#24	November 22
December 18	#25	December 6

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Waialua Public Library UPCOMING EVENTS

67-068 Kealohanui St, Waialua, HI 96791 637-8286

Used Book Sale

Saturday, August 17, 8:30am-12:30pm Weather Permitting

Writers' Group

Saturday, August 10, 11am Topic: "Let It Go"

Readers' Group

Thursday, August 22, 9:30-11am

The Mystery of the Yellow Room

By Gaston Leroux

Recurring Events

Toddler Time - Fridays, 10am Storytime - Saturdays, 10am Computer Instruction (by appointment)

Book Donations Appreciated

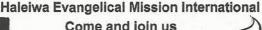
Please bring gently used books, CDs & DVDs to the Waialua Library during regular business hours. Thank You!

Library Closed - Friday August 16 - Statehood Saturday August 31 - Labor Day



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Blessed to be A Blessing



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North Shore Food Bank @nsfoodbank and

North Shore Service Center

IHS, Alea Bridge, Catholic Charities, US Vets, Access to Independence and more

Wednesday, August 7 & August 21, 2019 Waialua Community Association 9:00am - 1:00pm



The North Shore News is published every other Wednesday and mailed free of charge to all North Shore homes and businesses. Extra copies may be obtained at our office.

PRESS RELEASE POLICY: Submit press releases in person, mail or email to Editor, North Shore News, 66-437 Kam. Hwy., Suite 210, Haleiwa, HI 96712. Please type your releases and keep them shorter than 200 words unless they are of an unusual news interest. Releases should be viable news stories and are published on a space available basis $\pmb{only}, with \ priority \ given \ to \ those \ received$ in our office first. You may attach photos. We are not responsible for the return of any photos. All materials are submitted at owner's risk. We reserve the right to edit and/or refuse all submissions including advertising.

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Next Issue - Aug. 14, 2019 Deadline Date - Aug. 2, 2019

Report Abandoned Vehicles

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North Shore Food Bank Ohana Drop

Wednesday, August 7 Waialua Community Association

Miscellaneous

31st Annual Halawa Xeriscape Garden Open House and Unthirsty Plant Sale Saturday, August 3, 9am-3pm Halawa Xeriscape Garden 99-1268 Iwaena Street www.boardofwatersupply

Malama Loko Ea Foundation Sake & a Sunset Fundraiser Saturday, September 28, 2019 Tickets at eventbrite.com or contact rowena@lokoea.org

North Shore Country Market

Welcome New Vendors Only \$15 Space Fee Info online NorthShoreCountryMarket. NGO

North Shore Serenity AL-ANON

6:30 - 7:30pm Wednesdays St. Michaels Church Cottage in back of Church

Oahu SPCA needs donations:

cat food, cat litter, dog food, towels and toys. Drop off at: 823 Olive Av, Wahiawa 754-1510

Dept. of Parks & Recreation City Parks, Park Trash Cans &

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Na Hoku Hawaii

Hawaiian Stars Free Classes Sunset Beach Rec Center August 2, 9, 16 & 23, 6pm

Hawaii Polo

Sunday, August 4 Sustainable Harvest Oahu Farming Fundraiser Hawaii Polo Field

Parkinson's Group Meeting

Group meets at the Waialua United Church of Christ on the 1st Saturday of every month. Friends & Family Welcome Next meeting Aug 3 @10am manshoj001@hawaii.rr.com

> Would you like to get the North Shore News via email in color! Just send us a message at: NSNHaleiwa@gmail.com and you get the NSN online every two weeks!

North Shore Christian Fellowship

Ohana Produce Distribution Friday, August 23 10am Waialua Community Association

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MAULOA FOOD PANTRY

at Sunset Beach Christian Church Tuesdays, 9am - 12 noon

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