LAST DAY FOR STUDENTS IS THIS FRIDAY  The last day of school for students is
THIS FRIDAY (May 26th.) Dismissal is at 11:30am.

MEAL TRACKER ACCOUNTS OF STUDENTS WHO ARE NOT RETURNING FOR
THE 2017-2018 SCHOOL YEAR  Parents - if your child will NOT be returning to
Wai'alae next school year, and you would like to request a refund or a transfer of his/
her Meal Tracker account balance, please complete and submit a "Request for Meal
Tracker Refund" form (please attach a self-addressed, stamped envelope.)  See the
next page for details.

2017-2018 SCHOOL YEAR SUPPLY LISTS  Supply lists for students entering
Kindergarten through Grade 5 in the 2017-2018 school year are available on our
website.  The supply list for students in Preschool will be available (and posted) during
the summertime.

A MESSAGE FROM ROD Todorovich, GSB CHAIR  Dear Parents: As another year
comes to a roaring end, we thank you kindly for all of your support for the keiki and larger
community at WPCS. One last lil' reminder: if you have not taken time to do the Parent version of
the CEO evaluation for Kapono Ciotti, we would greatly appreciate it if you could set aside about
15 min. sometime this week to share your thoughts on the overall year at Wai'alae School for
your family and child(ren) this school year. Students in Gr.3-5 classes are also being asked to fill
out a simple version of the survey.  Here's the family link:  https://www.surveymonkey.com/r/
wpcs_family2017  Kind thanks, a hui hou, and a Great Summer to all.
Dear Parents,

If your child(ren) will not be returning to Wai’alae School for the 2017-18 school year, and you would like to request a refund or a transfer of your child’s Meal Tracker account balance, please complete a “Request for Meal Tracker Refund” form and submit it, along with a self-addressed, stamped envelope, to the Wai’alae School Office no later than Friday 5/26/17. The form is available at the Wai’alae School Office or can be downloaded from our website at www.waialae.edu (click on Forms under the Parents/Community tab.)

If your child(ren) will be returning to Wai’alae School next year, his/her Meal Tracker account balance will carry-forward with them to the next grade level.

Dear Families - please take note:

THE LAST DAY OF THIS SCHOOL YEAR IS THIS FRIDAY (MAY 26TH)
DISMISSAL IS AT 11:30AM

NO lunch service. (There will be breakfast service.)
NO W+, NO child care.
All students need to be picked up promptly at 11:30am.
Mahalo for your understanding and cooperation.

Meal Tracker Accounts

Dear Parents,

If your child(ren) will not be returning to Wai’alae School for the 2017-18 school year, and you would like to request a refund or a transfer of your child’s Meal Tracker account balance, please complete a “Request for Meal Tracker Refund” form and submit it, along with a self-addressed, stamped envelope, to the Wai’alae School Office no later than Friday 5/26/17. The form is available at the Wai’alae School Office or can be downloaded from our website at www.waialae.edu (click on Forms under the Parents/Community tab.)

If your child(ren) will be returning to Wai’alae School next year, his/her Meal Tracker account balance will carry-forward with them to the next grade level.

Have a safe and enjoyable Summer!
2017-2018 School Year

FIRST DAY OF SCHOOL
Wednesday August 2, 2017

Kindergarten:
7:55am to Noon

Preschool, Grades 1 - 5:
7:55am to 1:30pm

Information for the start of the 2017-18 school year will be sent to families via email during the summertime.
Welcome Keolu, Hale'iwa, and Kamaile!

As 'ĀINA In Schools wraps up its 11th school year, we are happy to report how our 'ohana has grown. This year, three schools joined the program: Hale'iwa Elementary, Keolu Elementary, and Kamaile Academy. They join Ahuimanu, 'Aikahi, Ala Wai, Ka'a'awa, Kahala, Kahu, Kainalu, Ka'ohao (formerly Lanikai), Ke Kula 'O Kamakau, Lā'ie, Liholiho, Mililani Uka, Sunset Beach, Waialae, Waialua, and Waipahu Elementary Schools in actively integrating nutrition and agriculture ('ĀINA) at their schools. In addition to working directly with these schools, we have trained over 400 teachers from 236 schools statewide to use the 'ĀINA Garden, Compost, and Nutrition Curricula at their schools.

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Governor Signs Hawai'i Farm to School Month Bill

Hawai'i's Farm to School movement is celebrating a victory with the declaration of Farm to School month. SB882 was passed by the legislature then signed into law by Governor Ige on April 26. The Governor's office says the bill will bring "coordinated awareness to farm to school programs across the state. This includes school gardens, efforts to purchase Hawai'i-grown products, nutrition and health education, agricultural education in and out of the classroom, and other activities that connect keiki to the "āina."

October is also National Farm to School Month. Thanks to all who supported the bill, October will be Farm to School Month in Hawai'i in perpetuity. Look out for more 'ĀINA Chef Visits and Farm Field Trips next October! (See page 3.)

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Eating Local and 'Ono in Kohala: Lt. Governor's Farm to School Initiative

Sourcing locally grown produce and meats has been the most complex and challenging aspect of Farm to School in Hawai'i. For the last two years, Kōkua Hawai'i Foundation staff have been part of Lt. Governor Shan Tsutsui’s Farm to School Initiative along with the Departments of Education, Agriculture, and Health as well as other partners.

The first pilot phase of the initiative is taking place at Kohala Complex on Hawai'i Island. Chef Greg Christian of Beyond Green Sustainable Food Partners is working with Cafeteria Manager Priscilla Galan and her staff to bring delicious, local, scratch-cooked food to students.

One of the most popular new menu items are laulau made with local beef, local sweet potatoes and wrapped in local lū'au and ti leaves. Students and staff gave rave reviews to the dish, which is served with steamed whole grain rice, lomi tomatoes, poi, and fresh fruit. Yum!

Get the recipe for the laulau and learn more about the Farm to School Initiative at http://tg.gov.hawaii.gov/blog/wow-laulau. Create a vegetarian laulau by replacing the meat with additional sweet potato, 'ulu, carrots, onion, or any mixture of veggies.

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www.kokuahawaiifoundation.org/aina

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2016-2017 NEWSLETTER

Upcoming Trainings for Educators

KI ʻĀina Pā Summer Intensives for Teachers
Create a Standards-Based Garden Program for Your Classroom
- June 5-8, Pāhoa, Hawai‘i Island
- July 24-27, Honolulu, O‘ahu
- www.kohalacenter.org/kuainapa

Sustainable Food Systems for the Secondary Classroom
- June 15, 16, 19 & 20, 2017, West O‘ahu
- www.bit.ly/2mIM1aqZ

O‘ahu ʻĀina Curriculum Training for Educators (PDE3 credits available)
- August 26: Garden-Based Learning & Waste Reduction
- September 2: Nutrition Education
- bit.ly/AINA2017

Maui ʻĀina Curriculum Training for Educators
- September 9
- bit.ly/AINA2017

Additional dates for ʻĀNA In Schools Curriculum Trainings for Educators, including PDE3 opportunities, will be announced in future e-newsletters. Subscribe at kokua.hawaii.foundation/membership.

Herbal & Citrus Salts

Whether you have an abundance of garden rosemary and basil, or a few fresh lemons and limes lying around, simple herbs and citrus flavors can be transformed into delicious salt blends for any time of year. Terri Langley of MA'O Organic Farms has generously shared her techniques at our Let’s Season It workshops in celebration of the holidays this year. Try making your own and be sure to pack smart with reusable containers like decorated mason jars.

Ingredients:
- Hawaiian salt
- Fresh or dried organic herbs such as rosemary, basil, lemongrass, thyme, or sage
- Fresh organic lemon, lime, orange

Directions:
- If using fresh herbs and citrus, preheat oven to 350°F
- Pour salt into a large bowl with plenty of room for mixing
- Remove leaves from herb stems and finely chop herbs, then add to salt
- If using citrus, remove the zest (colored part of the peel) with a grater or zester and add to salt
- Lomi the salt with clean hands for about 5 minutes, squeezing between your fingers to release the herbs’ and citrus’ natural oils
- Place salt mix in a single layer on a baking sheet and bake for about 10-15 minutes to dehydrate
- Cool, store in airtight container for best results.

Mahalo to FoodCorps and KUPU!

In addition to the hundreds of volunteers who support ʻĀNA programming at 19 participating schools, FoodCorps Service Members and KUPU Interns provided significant contributions to a small group of schools.

Kōkua Hawai‘i Foundation’s wonderful FoodCorps Service Member Stephanie Loui has just finished her second year of service. She has enthusiastically attended outreach events, mentored ʻĀNA garden clubs, taught lessons, organized meetings, promoted healthy snacks, and so much more. FoodCorps Service Member Joe Wat took the lead in bringing ʻĀNA to Kamele Academy this year.

In addition to her work with Waialua and Kahuku High & Intermediate Schools, KUPU Intern Kirah Orion served as Sustainability Coordinator at SBES, leading ʻĀNA Composting Lessons, a cafeteria waste reduction initiative, and the sustainability club. KUPU Interns also supported a waste audit and composting initiative at Kainalu Elementary in partnership with Ka‘ōhao School (formerly Lanikai) and the Waikiki Worm Company.

We look forward to continued partnership with FoodCorps and KUPU to support ʻĀNA schools!

www.kokua.hawaii.foundation/aina

Twitter/Instagram: @kokua

Page 2 of 4

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'ĀINA Docent & Educator Trainings
Join us in the garden or cooking up healthy snacks as an 'ĀINA In Schools Garden, Compost, or Nutrition Docent! Sign up now for the Fall 2017 'ĀINA Docent Orientation and Training. Parent and community volunteers are welcome and no experience is necessary!

**Garden/Compost Docent Trainings**
- Kahuku Schools: Tuesday, August 29
- Windward Schools: Wednesday, August 30
- Honolulu Schools: Thursday, August 31
- Central Schools: Friday, September 1

**Nutrition Docent Trainings**
- Kahuku Schools: Tuesday, September 5
- Windward Schools: Wednesday, September 6
- Honolulu Schools: Thursday, September 7
- Central Schools: Friday, September 8

To become a volunteer and for more information, contact: volunteer@kokuahawaiifoundation.org

*Dates subject to change. Confirm by registering as a volunteer.

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**'ĀINA Farm Field Trips**
Farm field trips are an excellent opportunity for kids to get to know the people and places that are the core of our food system.

In preparation for Farm to School Month in October 2017, Kōkua Hawai‘i Foundation is working with several local farms to promote farm field trips for 'ĀINA schools. We are reserving field trip dates early and encourage teachers to reach out to grants@kokuahawaiifoundation.org beginning in May 2017 to save your dates.

Kōkua Hawai‘i Foundation’s Field Trip Grant Program offers assistance to classes visiting local Hawai‘i farms and other environmental education sites. All Hawai‘i schools are eligible and applications are available at kokuahawaiifoundation.org/fieldtrips.

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**'ĀINA In Schools**
'ĀINA In Schools is a farm to school program aimed at connecting children to their land, waters, and food to create a healthier Hawai‘i. Program components include Nutrition Education, Garden-Based Learning, Healthy Food on Campus, Agricultural Literacy, Waste Reduction, and Family & Community Outreach.

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**Ka‘ōhao Keiki Share Zero Waste Solutions at Food Summit**
Winners of the EPA’s 2016 National Food Recovery Challenge Award, Ka‘ōhao (formerly Lanikai) PCS students were featured expert speakers at the 2016 North Shore Youth Food Summit at Waimea Valley. The students shared the multiple innovative ways their school diverts hundreds of pounds food and paper waste on campus, inspiring the 130 students in attendance (including many high schoolers) to create their own waste diversion plans. In addition to developing and presenting their plans, participating students visited various North Shore farms to experience how these farms turn waste into valuable resource to grow healthier soils and control weeds.

'ĀINA School Sunset Beach Elementary also attended the summit. An innovative approach they shared at the gathering was utilizing a milk dispenser and reusable cups in the cafeteria instead of single-use milk cartons.

Mahalo to the North Shore Community Land Trust, Waimea Valley, North Shore farms, and the KHF volunteers who helped to make the Summit possible!
Over the school year, fourth graders enjoy making several delicious and easy recipes made with plants from their Hawaiian garden. Sautéed ‘uala (sweet potato) leaves and kōʻelepālau are always a hit with the 4th graders and ‘ĀINA docents!

**Sautéed ‘uala Leaves (Palula)**

**INGREDIENTS**
- 4 to 6 cups ‘uala leaves (leaves will cook down, like spinach)
- 1 to 2 cloves garlic
- 2 tablespoons coconut oil, avocado oil, or butter
- Dash of salt

**TOOLS**
- Sauté pan, knife, garlic press

**DIRECTIONS:**
- For freshly harvested ‘uala leaves trim ‘uala leaves off the vines and stems.
- Wash the ‘uala leaves in a colander.
- Cut or tear leaves into smaller pieces.
- Heat the oil in the pan and sauté chopped ‘uala leaves
- Serve as a delicious and nutritious side dish.

**Kōʻelepālau**

**INGREDIENTS**
- 3 medium peeled and cooked ‘uala root
- 1 can coconut milk (or fresh/frozen)

**TOOLS:**
- Bowl and potato masher or fork

**DIRECTIONS:**
- Wash the ‘uala and steam until soft.
- Peel off the ‘uala skins and cut into large chunks.
- Place in a large bowl and mash.
- Add the coconut milk in small amounts, mixing it in with a spoon until the mixture achieves a smooth consistency.
- Can be enjoyed as a side dish or dessert!

**Waste reduction tip:** Thoroughly wash ‘uala leaves and cut into pieces to use as plates.

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**Mahalo to our ‘ĀINA Chefs!**

A talented group of chefs has generously given their time and talents to inspire ‘ĀINA keiki to learn to cook fresh, healthy foods. Keiki were introduced to new and classic foods made with locally sourced ingredients. Many thanks to Natalie Aczon (Mahina & Suns), Elisabeth Beegle (Holoholo General Store and Farm), Nina Beatty (Paumalu Yoga), Dave Caldero (TOWN), Sean Congdon (Cut Cuisine), Kai Cowell (Kaulani Spices), Amelia Delgadillo (Fit4You), Ed Kenney (TOWN), Hector Morales (Founders Restaurant), Kathy Maddux (Mohala Farms), Mark Noguchi (Pili Group), Susan Prior (Country Crates), Johan Svensson (BLT Market, Ritz Carlton). We also thank Lono Logan, KHF’s Summer Maunahea, and the Fitzsimmons ‘Ohana for leading KuʻAi Demonstrations at ‘ĀINA schools and events.
### Monthly Program Fees

<table>
<thead>
<tr>
<th>Program</th>
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<tr>
<td>Hokulani Early Morning Care</td>
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<tr>
<td>After-School Only</td>
<td>$125.00</td>
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<tr>
<td>Japanese School Only</td>
<td>$125.00</td>
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<tr>
<td>Japanese School With After-School Program</td>
<td>$180.00</td>
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### Miscellaneous Fees

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<td>Japanese Language Workbook</td>
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<tr>
<td>Membership Fee</td>
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</tbody>
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**2017-2018 School Year**

Moiliiii Community Center  
2535 South King Street  
Honolulu, HI 96826  

Main Office Hours  
Monday-Friday: 8:00 a.m.-5:00 p.m.  

Phone: (808) 955-1555  
Website: www.moilililcc.org
PROGRAM SERVICES

***Deadline to register is Friday, July 14, 2017***

The Mo'ili'i Community Center provides a fun, safe, and structured environment for children in Kindergarten through the Fifth grade. Your child will have an opportunity to learn, socialize and grow through a variety of experiences. Programs for the 2017-2018 school year will begin on Monday, August 7, 2017. With the exception of Japanese Language School, late registrations will be accepted provided space is available in your child's appropriate age group. Fees may apply. All MCC programs follow the DOE public school year calendar and are subject to change.

Japanese Language School

Japanese Language School (JLS) and cultural instruction is provided for children 5 to 11 years of age. Students will learn to read, write and speak Japanese in a non-traditional class setting.

Class Hours:
3:10pm-3:55pm Kindergarten, 1st & 3rd Grades (1st Bell)
3:55pm-4:40pm 2nd, 4th & 5th (2nd Bell)

2nd bell JLS children with transportation to MCC must include after-school services.

After-School Program

Our After-School Program is available in conjunction with our Japanese Language School or completely on its own. Children will have time to complete homework assignments and participate in activities such as arts & crafts, indoor/outdoor games, cultural events, etc. An afternoon snack will be provided daily at no additional charge.

Program Hours: Monday through Friday, except on Federal & State holidays and non-school days. 2:15pm-5:30pm (M, T, TH & F) & After school-5:30pm (W)

Transportation Services

Transportation is available from Hoku'ula, Kahala, Lunaililo, UH Lab & Wilson to MCC. However, we DO NOT provide transportation pick-up for UH Lab's 3:30pm dismissal time. Children must go directly to the pick up location immediately after the end of the school day. A minimum of five (5) children must be enrolled per school in order for us to provide this service.

Early Morning Care

Early Morning Care is available for students at Hoku'ula Elementary School from 6:30am-8:00am daily except during non-school days. Children will have an opportunity to participate in quiet activities such as arts & crafts, reading, games, etc. Any unfinished homework assignments may also be done at this time. Students will be allowed to purchase breakfast. First day of program is on Monday, August 7, 2017.

PARENT ORIENTATION NIGHT

We encourage all parents who enroll their children in any of our programs to attend our Parent Orientation Night on Wednesday, August 2 from 6:00pm-7:30pm at MCC to familiarize yourself with our program policies & procedures and to meet our staff personnel. Please bring your child(ren) with you on this night.

All-Day Care Programs

MCC offers all-day care from 7:00am-5:30pm during Fall Intersession, Winter, Spring & Summer programs. This MAY include any special one-day programs such as Waiver Days, Teacher Work Days, Planning & Collaboration Days, etc. that may be held during the school year. All programs are scheduled according to the DOE school year calendar and are subject to change.

For more information, call or stop by our main office.
You can also visit our website at www.moiliiccc.org.

Partial scholarships are available to qualified applicants. To inquire, call or stop by the MCC office.