



'Every Day in Kaimukī,' Film Written and Directed by KCC Alumnus, Makes Waves

By Shawna Takaki | Staff Writer

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"Every Day in Kaimukī," which was entered into the prestigious Sundance Film Festival "NEXT" category this year, is a movie directed by Kapi'olani Community College alumnus Alika Tengan that is screening during the Spring Showcase of 2022 Hawai'i International Film Festival (HIFF) Thursday.

It was originally made its world premiere on Jan. 23 of this year at Sundance Film Festival, the first feature-length film directed by a Native Hawaiian which made it to Sundance Film Festival. The film chronicles the coming of age of a man who grew up in Kaimukī facing the ordeal of moving somewhere else and leaving his hometown behind. The movie, written and directed by Tengan, is deeply entrenched in Kaimukī and the experience of growing up and eventually leaving the islands. The trailer can be found on YouTube.

"Growing up here, we've been asked a lot like how could anybody ever leave Hawai'i? Like you're so lucky to live there," Tengan said. "And while we are very lucky and fortunate, sometimes ambitions and curiosity and complacency all collide and I think it's especially hard to leave a place you know is a special place."

Tengan went to Windward Community College then attended KCC, where he was on the Kapi'o News staff until 2012, which helped him to grow his skills in writing. He eventually attended the film program at UH Mānoa, where he was a KTUH radio host.

While at the University of Hawai'i, acclaimed New Zealand director Taika Waititi, who went on to create "Jojo Rabbit" and "Thor: Ragnarok," gave a talk. Its focus on the creator's hometown and the stylish, charming feel of the hometown in his film "Boy" was one of the inspirations for "Every Day."

Tengan started pursuing film seriously in 2016 after years of experience in photography and writing. The medium was the best way to express his creativity.

"The beauty of film is that it's this hodgepodge of writing and music and sound and color.



Alika Tengan, the director of "Every Day in Kaimukī," attended KCC until 2012 and wrote for Kapi'o News. (Photo courtesy of Alika Tengan)

Photography, performance ... all those elements combined to make it such a powerful medium," he said.

But the biggest inspiration for "Every Day in Kaimukī" was his friend, co-writer, and lead actor of the film Naz Kawakami, whose move to the mainland was what influenced the plot of the movie. Tengan had always wanted to work with Kawakami and his upcoming move to the mainland motivated him to create a semi-autobiographical movie that mixed fiction with reality.

"Someone described it as creative nonfiction, and I felt that was a good way to describe it," Tengan said, summing up the film's genre.

The cast were Kawakami's real friends and, as a result, most of the cast mainly used their authentic

dynamics with Kawakami. They also filmed Kawakami's actual apartment as the main character's apartment.

"I'm just inspired by the people that live here. ... It's such a vibrant, exotic community, and I want to showcase that," Tengan said. "... I feel lucky to have had very talented friends."

The film was written in a mere six days and filmed in 13 days. Due to Kawakami moving to the mainland in real life within a few months, they didn't have time to waste and created the film at an accelerated pace in order to match the deadline for Sundance Film Festival for 2022.

When questioned on how he felt about getting into the Sundance Film Festival, Tengan said, "It was really surreal. I've admired and been deeply influenced by so many filmmakers that have come out of Sundance. And now to have a film that's part of that canon. ... I'm really grateful for that."

The film's score featured Hawai'i indie bands "Goon Lei Goon" and "Hapa Hunting," bands that included Kawakami's real-life friends and gives the film an authentically Hawaiian sound.

"I've loved movies my whole life, so, I just wanted to see the world that I know represented on screen," Tengan said. "It's sort of what's always driven me."

In the future, Tengan plans to re-create his short film "Moloka'i Bound," which he originally released in 2016, into a feature film, working with the same crew as before.

"We're sort of finalizing the details with that. Once that's settled we'll be kicking into high gear hopefully sometime this year ..." said Tengan, who was hesitant to reveal too much.

He hopes to have his next feature film ready within the next two years.

"They say that if your dreams don't scare you, you aren't dreaming big enough," Tengan said with a smile. "I'm for sure living a dream, yeah, but there are a lot of things I hope to accomplish in the dreams to come."

Voices & Views



(Photo by Cameron Enomoto)

Katelynne Madison is a 22-year-old student from Fairfield, New York. The second-year originally moved here to pursue a career in marine science, though along the way she found a passion for painting.

"At first I thought it would be kind of like a hobby, but I found myself doing it super often," said Madison. "That's when I kind of realized that I could actually make a career out of it and go to school for it."

While she is deciding what degree to focus on, she is taking drawing and digital art classes to expand her knowledge of art mediums. At the moment, painting is her favorite, though she enjoys using hands-on materials to create, such as clay or beads. Madison hopes to create art inspired by the ocean to bring awareness to climate change issues like ocean acidification.

"I moved to Hawai'i because the university here is in a great location for ocean studies and I want to do my part to help with climate change, but now that I've decided to focus on art I think I can help bring awareness in other ways," said Madison.

During her free time, she loves exploring new beaches and visiting the Waikīkī Aquarium. Her favorite animal to see is the Hawaiian Monk Seal since they remind her of the seals she used to see near Staten Island.

Students' Portobello Mushroom Burger Wins 11th Annual Cooking Contest

By Kaithlyn Villanueva | Staff Writer

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Elyn Ogasawara and Serey Panha Sok won the Judges' Choice award with their take on a fusion Asian-American mushroom "burger" 11th annual The Art Of Healthy-Licious Cooking Competition here at the KCC auditorium on Saturday. They both earned a \$1,000 scholarship.

Moreover the audience selected Rocio Loza and Yuriko Okazaki for the peoples' choice award for their representation of Hawai'i on a plate with a glazed teriyaki sauce. The audience was given a ballot to vote on their favorite dish, and the students were also granted with a \$500 scholarship each.

After two years of quarantine, Kāhala Nui finally made a come back on Saturday and hosted the cooking competition. The contestants had a 20-minute time limit to prepare and present their dish, which needed to highlight the main ingredient, nutritional value, and most importantly the taste of the dish.

The purpose of the competition is to let the students of the Culinary Arts Program be challenged with a dish that is accessible and healthy for the elders at Kāhala Nui. Portabella mushrooms from Small Kine Farms was the main ingredient in this competition; it is a rich vegetable that has a low caloric pedigree of fiber, antioxidants, and protein.

The winning dish, presented by Ogasawara and Sok, did their take on an American burger, but a much healthier version. It showcased a portobello mushroom, which acted as their "patty," with tofu and a Japanese cucumber all topped with a slaw made out of cabbage with Asian implemented flavors.

And what would a burger be without fries? So Ogasawara and Sok added mushroom fries as well

with a simple batter of an egg wash and panko seasoning for crunch. Both come from diverse backgrounds, from Cambodia to California, thus implementing a dish together was their overall goal for this competition.

The 19-year-old Sok entered this challenge for the second time. He used his time attentively and grabbed all the knowledge that he could from two years ago and used that to strive better for this year, and won.

"You got to fail in order to succeed, failing is the best way to learn," Ogasawara said.

Loza and Okazaki presented their dish with a cauliflower rice based dish and the portobello mushrooms implemented on the side. With a pop of color they also added green beans along with red/orange peppers as well. Unlike the others they did add protein, which was chicken that was topped off with a teriyaki glaze over the rice.

"We created a healthier version of Hawai'i food," said Rico. "Cauliflower rice is suppose to be a substitute for starch rice and the teriyaki glaze is to represent Hawai'i as the most popular sauce ever and we just wanted to show that we incorporated some of our techniques that we used and learned at KCC and a bit of our own flair."

Kāhala Nui is a senior living community, a not-for-profit corporation that is committed to their residents and aim to provide all their needs with experiences to fulfill their lives.

Small Kine Farms is a local brand that provides portobello mushrooms. It is the only farm here in Hawai'i that uses its own compost, not only do they make the competitors dish taste better, but it is also USDA Certified Organic.

Prior to this competition the eight contestants had to complete an application in order to participate. It collectively included an essay, team profile, and ultimately their own recipe. They had until Jan. 18 to turn in their application, and four months to tweak any of their recipes until the competition date on Saturday.



Judges' Choice winners Elyn Ogasawara (left) and Serey Panha Sok present their portobello mushroom burger. (Photo by Kaithlyn Villanueva)

Commencement!

KCC's Commencement ceremony will be held on campus on **Friday, May 13** from **12 p.m. to 5 p.m.**

Not all graduates will be at Commencement at the same time. Registered graduates will receive an email with their check-in time.

Graduates are allowed up to four guests for the walk-through celebration through the 'Ōhīa building. Additional guests can be on campus to celebrate.

While this will not be a full sit-down ceremony (and graduates do not need to wear a cap and gown), all graduating students' names will be read out loud through the walk-through ceremony. There will be a Lei Zone on the Great Lawn after.

For more information, go to KCC's Commencement website at <http://go.hawaii.edu/bXA>.



We are hiring!

Kapi'o News, the student newspaper of Kapi'olani Community College, is looking for students interested in:

*WRITING *EDITING *PHOTOGRAPHY
*GRAPHIC DESIGN *SOCIAL MEDIA

We have **paid** positions available.

Contact faculty advisor Kim Baxter (kbaxter@hawaii.edu) for more information.

BOARD OF STUDENT PUBLICATIONS IS RECRUITING

Chairperson:
represents the Board in interdepartmental affairs

Vice Chair:
manages the budget, elections, and publicizing Board initiatives

Secretary:
make records of Board meetings, prepares reports, and manages the BOSP email account.

Voting Member:
helps the executive team with any duties

REQUIREMENTS

Kapiolani Community College must be your home campus currently enrolled at KapCC (minimum of six (6) credits)

*Students graduating in the next term may be exempt from the minimum six (6) credit requirement

Cumulative G.P.A of 2.0

*First-year students who do not possess a cumulative G.P.A may apply for Board membership, on probation

PROMOTE STUDENT ENGAGEMENT
ORGANIZING, PLAN, AND HOST EVENTS FOR THE
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Email Us At:
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Application Deadline:
MARCH 31, 2022

20-Year-Old Funds Education With Waffle Food Truck



Alexis Norwitz started her own food truck, The Waffle Wagon, when she was just 17 years old. (Photo courtesy of Nikko Mamallo)

By Maria Pou | Staff Writer

Originally published April 28, 2022

For most young people, a gap year is an opportunity to travel, spend time with friends and family, or work a 9 to 5. For one student, it was a chance to have her dream job.

Alexis Norwitz, who is 20 years old, has owned and operated her own food truck, The Waffle Wagon, since December 2020. The business specializes in soft-serve ice cream and bubble waffles. A bubble waffle, or Hong Kong waffle as it is commonly called, looks like a traditional waffle except it has fluffy “bubbles” on the inside. It is usually curled into a cup and filled with ice cream or other fillings.

Though Norwitz started the truck in Seattle, her hometown, she has moved it to O’ahu, where she attends UH Mānoa.

Norwitz believes that being young is an advantage in the business world.

“It gives me a leg up with future business ventures. I won’t be going in blindly like many adults,” she said. “I’ll have real experience to go off of when opening the businesses I want to run when I’m older.”

Ever since childhood, Norwitz has known that she wanted to run a business.

“The biggest inspiration was my dad,” Norwitz said. “I grew up watching him open a bunch of businesses and fail at some of them, and some took off.”

Norwitz’s father, Grant, is a self-proclaimed “serial entrepreneur.” He has started several businesses ranging from indoor skydiving to biltong production (biltong is an air-cured steak popular in South Africa) and has been a source of constant encouragement and support for his daughter.

Because Norwitz was so sure that she wanted to be an entrepreneur, she decided to study one of the top business languages in the world: Chinese. She took courses in Mandarin throughout high school and even spent three months in China to improve her proficiency with the language.

Chinese cuisine inspired her, and it was there that she tried her first bubble waffle.

The idea of starting a food truck came to Norwitz during her senior year of high school. It was 2020, and at the time she was in Georgia, training to run track for the Junior Olympics. With the Covid-19 pandemic well underway, colleges were moving completely online. Because of this, Norwitz decided that she would take a gap year to start her business and save money for college.

First, to fund her startup Norwitz reached out to local Seattle entrepreneurs, connections she had made through her father. Though these connections gave her a head start, the process was far from linear.

“I had to talk to a lot of people and make deals (to secure investments),” she said. “None of them took me seriously because I was so young. It got really frustrating.”



Bubble waffles are a popular Chinese street dish that can be sweet or savory. (Photo courtesy of Alexis Norwitz)

However, her dedication and determination paid off. After securing a group of investors, she was finally able to open her food truck in Seattle in December 2020. Starting a business during Covid presented unique challenges, but Norwitz found that it actually benefited her in the long run by forcing her to get creative. She decided to bring her business to the customers by offering catering at private house parties. It is tough decisions like these that make Norwitz enjoy owning her own business.

“I love that I have creative liberty with my own business. I have a new challenge every day,” she said.

By the spring of 2021, Norwitz had made a sizable profit and paid her investors back, so she decided that she was ready to expand The Waffle Wagon to Hawai’i.

Though Norwitz enjoys life as a business owner, she has had to make significant sacrifices to get where she is today.

“Really, I have mixed emotions about being young and in business. I love that I get to do what I’ve dreamt of my whole life,” she said, “but also sometimes I feel like that because of the amount of work, I’m missing out on other stuff my friends are doing. Overall though I definitely don’t regret it, and I am so glad I did this.”

Norwitz is very excited about opening the second location at Skydive Hawai’i in Waialua, where she holds a part-time job.

“I think it will bring in a lot of profit,” Norwitz said. “When I’m working [at Skydive Hawai’i] I get a lot of people asking me if there’s food down there.”

Norwitz is hoping to have a soft opening for The Waffle Wagon Hawai’i (Instagram @thewafflewagonhi) by the end of this month. To help her make that happen, you can donate to the project on Kickstarter.

Alexis Norwitz has offered some advice for aspiring entrepreneurs:

Be willing to fail.

“From my dad I kinda got like, if you fail, you just learn and grow another big business,” she said with a laugh. “He made me less scared to fail, I think, and more inclined to just go for it.”

Understand that starting a business can be incredibly difficult.

“You need to really want it or else you’re going to crash.”

Be patient.

“I wish I worked backward,” Norwitz said. “I kind of jumped the gun a little bit and got really excited. I didn’t look into the fine print until I was [already] in it.” This created much more work for her after she opened.

Realize that being young shouldn’t stop you from trying.

“If you’re young, don’t listen to the people who don’t believe in you,” she said.

Word on the Street

What is the worst gift you've ever received and why?

Originally published April 20, 2022



Elizabeth Najera

Age: 19

Hometown: Kihei, Maui

Major: Elementary Education

"For my high school graduation I remember getting a pillow from my family. I seriously thought it was a joke at first since they were laughing about it, but it wasn't a joke, they just thought it was funny."



Carson Hundley

Age: 20

Hometown: Jacksonville, Florida

Major: Liberal Arts

"I think the worst gift I've ever gotten was a pair of socks. Normally I'd be fine with it, but my brother got an X-box so I was pretty upset."



Travis Ryan

Age: 21

Hometown: Pearl City, O'ahu

Major: Undecided

"I got a pretty shitty anime hoodie from an ex. The characters were from a different show than the title that was on it so I couldn't even wear it without looking dumb. Like, if you're gonna buy someone a gift you don't know about, then ask around first or something."

(Word on the Street is a regular feature that asks the same question to multiple people in the KCC community.)

Earth Day: Simple Actions for Sustainability

By Cameron Enomoto | Staff Writer

Originally published April 22, 2022

In honor of Earth Day, people around the world turn to cleanups and neighborhood events to do their one good deed for the year before reverting back to habits that negatively impact the environment. While it is a great opportunity to get out and help the community, there are also other ways to practice sustainability throughout the year.

Avoid fast fashion

According to BBC, fast fashion increases textile waste, carbon emissions, water usage, public health hazards, and exploitive labor usage. Over the years, retailers have shifted from prioritizing quality to cheaper and faster fashion. Essentially, these clothes are made to be discarded, and all of the inventory that is unsold ends up rotting away in a landfill. The EPA states that approximately 17 million tons of textile waste are produced every year.

In order to produce these clothes quickly and in large quantities, some companies use chemicals that can be harmful to humans. Some of these include perfluoroalkyl and polyfluoroalkyl substances (PFAS) as well as phthalates. An article by CNN stated that while the effects are not immediate, these chemicals have the potential to harm a person's reproductive system and cause liver damage and even cancer.

Many fast fashion brands like Shein, Zaful, and AliExpress promote their items through ads that seem too good to be true along with celebrity coverage. However, people fail to see the side of the industry that exploits women and children workers. More often than not, these people are underpaid and abused. So, the next time you see an ad from a fast fashion brand, keep in mind that these are the companies that are contributing to exploitation and harming the environment.

Shop responsibly

In place of fast fashion, consumers can look for products that are manufactured and marketed responsibly. While no article of clothing is entirely sustainable, there are companies that acknowledge and account for their environmental and socio-economic impacts. Designers who are aware of these things understand that their creations have influence, whether it's from the material they use to the way they interact with a production team.

Some of the brands that design environmentally conscious clothing include Pamut Apparel, Elegantees, and Indigenous Designs. I have found that buying clothing, especially those that are ethically sourced, can be expensive, as much as \$56 for a simple blouse from Elegantees, and not



It's important to reflect on the seemingly small choices we make and think about how it affects the environment and our future. (Photo by Cameron Enomoto)

everyone is able to spend that kind of money. Instead of buying everything brand new, I'll spend time looking at second-hand stores or on resell apps like Depop and Mercari.

Buy local

Another issue that people overlook is the difference between buying local versus from corporate-run businesses. Produce from local farmers is more likely to be fresh, transportation time is decreased, and there is much less packaging involved. Additionally, most shoppers forget that pesticides and herbicides are used on produce, the upside of buying local can help shoppers identify which of these, if any, were used and how their food is grown.

Aside from environmental benefits, buying local supports businesses and can create more jobs within the neighborhood. I find it more enjoyable to actually meet the owners of businesses I am purchasing from so I know who I am supporting. Plus, customers are more likely to be appreciated by a smaller business.

Ultimately, Earth Day should be every day, and we shouldn't wait for a calendar reminder every year to start being environmentally conscious. Each of us can do something to contribute to a more sustainable and healthier planet.

Local cleanup

The Board of Student Activities will be hosting an Earth Day cleanup and barbeque at Wai'alae Beach Park this Saturday from 8:30 a.m. to 2 p.m. Trash bags and gloves will be provided for the cleanup, and food will be provided for all participants.

Everyone is advised to bring their own reusable water bottle, reef-safe sunscreen, and sun-protective coverings.