



## KCC Student Introduces State Bill to Eliminate Microbeads in Personal Products

**By Cameron Enomoto | Staff Writer**

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Sophia Daniel is a second-year student at KCC and has found a way to make a positive change within the local community. Daniel was recently able to reintroduce her bill, SB2290, after facing setbacks over the last two years due to Covid. Her bill – which is currently making its way through the state Senate – will ban, in Hawai'i, all use of microbeads in personal care products and non-prescription drugs.

She first thought of the idea when she was in her junior year at Kaiser High School. The class she was enrolled in, Global Politics, required students to identify a global issue and come up with a solution. Daniel decided on plastic pollution as her issue and through extensive research she was able to narrow down the problem to microbeads.

"Most people overlook microbeads, but it is in fact an issue even though it's so small," said Daniel, an English major. "I thought it would be a good idea to try to make a local impact by creating a bill."

Microbeads may seem to disappear after use, though they actually pass through water filtration systems because of their size. As a result, many of them end up in the ocean. Once in the ocean, the microbeads begin to absorb dirt and bacteria. When marine organisms ingest a large number of microbeads, they will burst and kill the organism immediately. Even for species that ingest a small amount, it still has a negative impact because humans could possibly ingest it. Ultimately, microbeads harm marine organisms, the marine ecosystems, and humans.



Sophia Daniel was only 16 years old when she first developed her idea for Bill SB2290. She is 19 now, and her bill is currently passing through the Hawai'i Senate. (Photo courtesy of Sophia Daniel)

To solidify her idea, Daniel reached out to Sen. Michelle Kidani (D., District 18) and was then forwarded to former Sen. Laura Thielen's (D., District 25) office where the assistant was able to help her draft a bill. Once the finalizations were complete, the bill was introduced in January 2020, and it was passed through the Senate and the House of Representatives.

"It almost made it to actually becoming a bill, an actual law, until Covid hit," said Daniel. "Legislature had to shut down after that because it wasn't safe to be gathering."

Despite not passing the first time, Daniel decided to

wait until Covid accommodations were made before contacting Sen. Chris Lee (D., District 25) in August 2021. She found out in December 2021 that the bill was going to be reintroduced.

As of now, it has passed its third reading and it is classified as an SD1, which means it passed through the first round in the Senate. It will then be passed on to the House of Representatives if it is approved, though the date of the next vote has not been announced yet.

Plastic is not degradable and does not break down at all. Over the span of hundreds of years, plastic will only break down into smaller pieces.

"It's important to recognize what you're purchasing and where you're purchasing from," said Daniel.

She recommends shopping from businesses and brands that have products without microbeads. R Planet, locally owned and based on O'ahu, is a zero-waste business focused on sustainability in social, economic, political, and environmental aspects.

Their products are either made from bamboo, various woods, glass, or metal. The link to their website can be found at [rplanetshop.com](http://rplanetshop.com).

Through her experiences, Daniel has learned to not give up and take advantage of opportunities where you may be able to make a difference.

"Legislature can be a difficult process," Daniel said, "but you can reach out to people and find ways to advertise your ideas."

"You can always try another year if your bill doesn't pass the first time."

## Voices & Views



(Photo by Kaithlyn Villanueva)

**By Kaithlyn Villanueva | Staff Writer**

Ashton Nanea Kalei is a 19-year-old from Honolulu and is in her first year here at Kapi'olani Community College. She is currently taking Culinary Arts and plans to move up to UH Mānoa to achieve her bachelor's degree.

"I choose to major in Culinary because I love to work in the kitchen and experiment with food," said Kalei. "Culinary is art. You can get creative with the ingredients you choose to work with."

During her free time, she likes to hang out with her family and try new recipes.

# Rain Garden Cleanup 'Boosts' Campus Morale

By Maria Pou | Staff Writer

Originally published March 28, 2022

On Saturday afternoon the Phi Theta Kappa Honor Society partnered with Kapi'olani Community College's Ecology Club to clean up the campus Rain Garden. Nine volunteers congregated to care for native Hawaiian plants by trimming them and removing debris from the garden.

Sophia Daniel, the president of the Ecology Club, organized the event with the help of her fellow club officers. The second-year student has a passion for environmentalism and firmly believes that cleanups like the Rain Garden event positively impact society.

"This is important to not only just the KCC community but the community in Hawaii," Daniel said. "Living species of plants and ... mammals are important for our ecosystem, and without that, human beings cannot survive."

Two indigenous plant species, 'ilie'e and pōhinahina grow in and around the Rain Garden, which is located by the 'Ilima building. Both are endemic, meaning that they arrived in Hawai'i by natural means, on the wings of birds, the wind, or in ocean waves.

'Ilie'e is a long-stemmed plant whose sap Hawaiians once applied to blacken tattoos. Pōhinahina was considered by Hawaiians to be a sacred plant and is named after the moon goddess, Hina. Today it is often sewn into head lei.

Though some of the event's volunteers are natural science majors, other participants hold interests ranging from writing to forensics.

Jenny Brown, a pre-engineering major and Student Congress president, found the cleanup to be therapeutic, calling the experience "physically taxing but also relaxing."

"It feels fulfilling," Brown said, "because, you know, you come out here after you're stressed, and you feel like you've done something good for the environment and for the school."



Volunteers gather 'Ilie'e trimmings during Saturday's Rain Garden cleanup on the KCC campus. (Photo by Maria Pou)

Participant James Lee was encouraged by the volunteer turnout. He agreed that it has been quiet around campus since most classes moved online when Covid started in March 2020.

Lee Sawyer-Perez, a natural science major, believes that the Rain Garden cleanup accomplished even more than simply caring for the 'āina.

"I think that one of the biggest things that this does is not only the actual service itself, but it really boosts the campus morale," he said.

Sawyer-Perez volunteered to get involved on campus and connected with fellow students during a time when masks and social distancing standards make it hard for him to do so.

"It's just a great environment," he said. "This is my only in-person experience with the college, and it is nice to have my first and only one be related to what I love."

## Upcoming campus events:

April 1: UDG (@udg\_kccosa)

April 15: Good Friday

April 22: Earth Day Beach Cleanup (@kccbosa)

April 28: BOSP Journal Release Party (@kccbosp)

May 5-13: Finals

May 13: Commencement



## We are hiring!

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

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manages the budget, elections, and publicizing Board initiatives

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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

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Email Us At:  
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Application Deadline:  
MARCH 31, 2022



The United, Diversity, Ganbatte Dance Workshops teaches hip-hop dance . (Photo by Shawna Takaki)

## KCC's Got Talent Dazzles Audience

**By Shawna Takaki | Staff Writer**  
Originally published March 7, 2022

KCC's Got Talent, a talent show featuring Kapi'olani Community College students and faculty, took place on Friday for two hours at the Ohi'a Cafeteria.

"We tried to bring everyone together and share students' talents to the community as well as encouraging them to be more outgoing," said Panha Sok, a 19-year-old member of the Board of Student Activities who came up with the idea of the talent show and performed in it.

There were many talents showcased, such as a magic show, vocalists, and dancers. Twenty-two people performed in front of the audience in 15 separate performances.

"It's good to make good memories. There are many talented performers," said Benjamin Byeon, a 24-year-old exchange student from Seoul who sang a "A Whole New World."

One of these performers was Casper MacDomhnaill, a 31-year-old Astrophysics major who created an original composition on the piano and performed first.

"It was just an opportunity where you got to play for the first time publicly since COVID hit," McDonhnaill said. "... It was neat to see a bunch of different people that were here."

Free snacks and beverages were offered, with a popcorn machine giving out bags of popcorn for people to eat during the intermissions of the talent show. There were musubis and even sushi given to people who attended the event.

"I think BOSA really worked hard for this," said Minsoo Kim, a 24-year-old Liberal Arts major who watched the talent show.

Forty people RSVPed to attend, and there were many walk-ins to the talent show as well. The only requirement to enter was a green pass on Lumisight, and people were given wristbands so they could leave and reenter the building easily.

"We would do another one in the future for sure," said Sok, who danced to multiple KPop songs.. "This is one of our biggest events yet."



Misa Maruyama (left) and Ayu Nitta (right), both Hospitality majors at Kapi'olani Community College, perform "Perfect" by Ed Sheeran during KCC's Got Talent. (Photo by Shawna Takaki)

## UDG Workshop Teaches With Vigor

**By Shawna Takaki | Staff Writer**  
Originally published March 21, 2022

The Office of Student Activities has been hosting UDG (Unity, Diversity, Ganbatte) Dance Workshops since this semester and there is one coming up next month.

It is a workshop that lasts two hours and is open to students, faculty, and staff. It is accessible to attendees of different skill levels and teaches hip-hop dance.

"They're really teaching it from the beginning. Slowly, slowly. I'm enjoying it. I'm gonna come again to the next event if they're going to do it," said Snigdha Mallick, a KCC student who attended the event.

The UDG Dance Workshop was originally simply an idea played with by OSA members and then they eventually decided to start it for real. Their first was on January 21st and held over Zoom due to the pandemic with nine attendees.

The second and most recent UDG Dance Workshop held on February 25th was in-person at the Maile Building. There were ten people attending it on-campus and one person over Zoom.

"We're very grateful and we really appreciate everyone for their time coming to our workshop and supporting us, supporting OSA, and supporting KCC, for everything. We encourage everyone to get active," said Queenie Palu, one of the OSA members behind the event.

The UDG Dance Workshop held on February 25th had 10 people attending and was taught by David Ko and Risa Ushikubo, two KCC students.

The latter taught her original hip-hop choreography to everyone to the tune of "I Need A Girl (Part 2) [feat. Loon, Ginuwine & Mario Winas]" by Diddy.

"I can make a place to, what is it, meet people and make friends because this semester, during this time, we can see people, in-person, not so much," said Ushikubo.

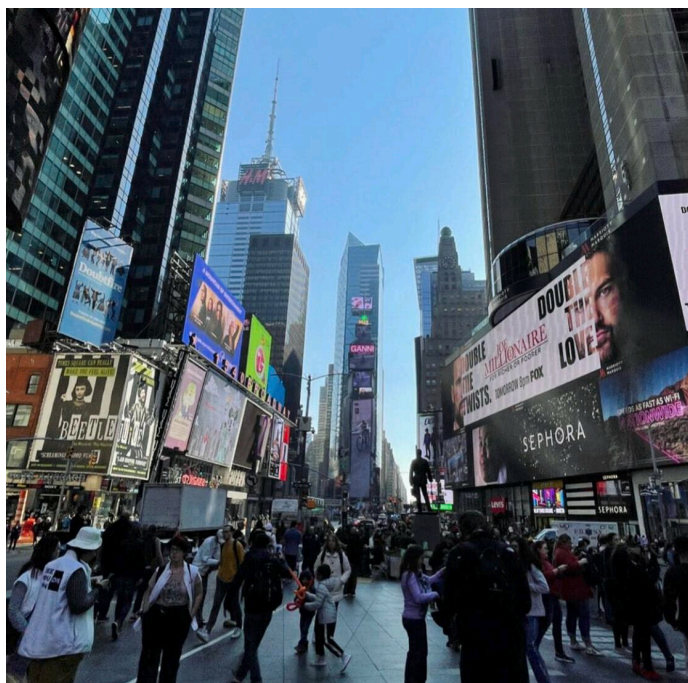
People also danced to other recently popular songs such as "Leave the Door Open" and "Smoking out the Window," both by Bruno Mars.

"It's my first time to learn hip-hop but it was so very fun," said Reika Komai, another attendee and KCC student.

"I feel like KCC doesn't usually do this kind of stuff, so it's really fun to be dancing. ... I hope KCC does more stuff like this in the future," said Esther Tang, a KCC student and another first-time attendee.

The next workshops are planned to be held next month and will be announced on their Instagram (@kapccosa), where you can also see pictures and videos of previous events.

Keep an eye out for updates from OSA on when the next UDG Dance Workshop will be.



From our Instagram: @thekapionews

Happy Spring Break from New York City! Kick back and relax by doing something new or absolutely nothing at all. We don't judge.

#springbreak  
#thecitythatneversleeps  
#newyorkcity

# Word on the Street

How do you feel about the mask mandate ending in the state?

Originally published March 23, 2022



**Matthew Au**

Age: 21  
Hometown: Kailua  
Major: Fire Science

"I feel it has its pros and cons definitely. From what I see from the news and things there's a lot of local businesses that are thriving on that type of thing. Also you know there's also going to be an obvious increase in Covid cases, but then again I feel like that's going to be an obvious thing even if we do take away masks."



**Shay Dallas**

Age: 24  
Hometown: Honolulu  
Major: Culinary Arts

"I think it's going to be pretty nice, just being able to see people's smiles again, because I feel like with the mask it hides everyone's identities and creates a barrier between people. But also, even though most of us are vaccinated, I still have a little bit of concerns with the Covid going around still especially because I stay around my grandparents a lot, so you know just want to watch for everyone around me too."



**Ayshia McMonigle**

Age: 20  
Hometown: Hawai'i Kai  
Major: KRS

"Honestly, I'm not very comfortable with it because I know Covid is still out there. Even though it's not as worrisome now, it's still something that can be spread around and it affects people in different ways. If my family is protected or I feel like we are because we're vaccinated, I will still feel more comfortable and safer with the [mask] mandate."

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

## 5 Must-Try Food Trucks on the North Shore

By Maria Pou | Staff Writer

Originally published March 24, 2022

Down Kamehameha Highway and directly off the first exit of the "Weed Circle" roundabout lies the bustling town of Hale'iwa. Hale'iwa is a cultural melting pot, and as a result, unique cuisine can be found all over the town. Dozens of food trucks line the street, serving up a wide array of food from curry to katsu.

If eating is a hobby, then it's one of mine. Living in Hale'iwa for the past few years has turned me into somewhat of a food connoisseur for the area. Here are five food trucks on the North Shore that I would recommend to anyone ready to embark on a culinary adventure.

**1. Jenny's Shrimp – Hale'iwa:** Shrimp. It's one of the first smells a person encounters when entering Hale'iwa. It seems like around every corner there is another shrimp truck. While tourists crowd the overrated Giovanni's Shrimp parking lot, Jenny's remains relatively accessible. This food truck serves savory shrimp prepared just about any way you can imagine. Plates average around \$15 each and come with rice, greens, and a tangy pineapple wedge. I prefer the butter garlic shrimp plate with garlic rice. Can we all just agree that butter makes everything taste better?

**2. Banyan's Island Grill – Waialua:** Tucked away by the Waialua Sugar Mill, Banyan's is somewhat secluded, but if you're willing to go the extra mile, it's well worth the trek. Because everything is made from scratch, most customers wait around 30 minutes for their food. However, the amazingly fresh cuisine makes this a nonissue. The "catch of the day" is used to prepare delectable fish tacos, and \$15 will buy my favorite item on the menu, the North Shore Burger. It's served on a taro bun, a unique touch that brings sweetness to the savory sandwich.

**3. No7 – Hale'iwa:** Conveniently located right off the main road, No7 serves delicious Japanese cuisine every day. Those with a palate for fresh fish might enjoy the spicy miso poke or the more popular shrimp tempura and avocado roll. The food truck serves plenty of non-seafood dishes as well, including chicken karaage, beef udon, and ramen. Prices vary depending on the item, but I consider this truck to be one of the most affordable places to eat in Hale'iwa.

One feature I love about No7 is the relaxing atmosphere. The charming outdoor patio has umbrella-covered tables where you can eat under the



Surf n Salsa, located in Hale'iwa, serves authentic Mexican cuisine. (Photo by Maria Pou).

the soft glow of the lights that are strung up around the area. Sometimes, you can even hear live music coming from the neighboring trucks.

**4. Surf n Salsa – Hale'iwa:** Mexican food is my all-time favorite, so when I moved to Hawai'i from the mainland, I was reluctant to say goodbye to Chipotle. I soon discovered, though, that Surf n Salsa makes some of the best Mexican on the island (and it's far more authentic than Chipotle). On Tuesdays, the truck runs a special: five street tacos for \$8, and these are prepared traditionally with a fresh lime wedge on the side. Somewhat less conventional, but no less delicious, are the carne asada fries, which are nachos prepared with french fries instead of chips. For a sweet treat, I sometimes order a cup of horchata, a cinnamon and rice milk drink.

**5. Waialua's Lunch Wagon – Waialua:** The North Shore's best-kept secret, Waialua's Lunch Wagon, is a family-owned and operated business that sells fresh, locally caught 'ahi. This place serves amazing melt-in-your-mouth katsu, but it also has yummy poke and other specials that vary from day to day. An 'ahi katsu plate costs \$13 and comes with rice, mac salad, and greens. The business operates in an unorthodox way. Waialua's Lunch Wagon accepts only cash, sells out quickly, and does not have regular hours of operation. Before stopping by, be sure to check its Instagram (@waialualunchwagon) to make sure it's open.