Kapi'o News

We are the student newspaper of Kapi'olani Community College | Honolulu, Hawai'i

Koa Gallery Partners with ARS Cafe in Support of Art

By Cameron Enomoto | Staff Writer Originally published Nov. 1, 2021

The Koa Gallery at Kapi'olani Community College was first installed in 1987. It is a place for artists to come together and express their creativity, vulnerability, and insight through various mediums. Throughout the years, the gallery has featured multiple works, highlighting those from communities within Oceania and the Asia-Pacific region.

Under the name a'o aku, a'o mai, the Koa Gallery began a yearlong partnership with ARS Cafe to perpetuate the importance of education and community in light of the ongoing global pandemic. The exhibition series began with its first installments on April 5, 2021 and will continue until April 5, 2022. Since ARS Cafe opened in 2016 on Monsarrat Avenue, the cafehas been dedicated to not only providing high-quality coffee and baked goods but also a means for people to be inspired by local artists and their exhibitions.

The chef and owner of the cafe, Nori Sakamoto, invited arts advocates John Koga and Lawrence Seward to organize exhibits for the public to enjoy when they first opened their doors and have continued to showcase various artwork over the years. The fifth exhibition in the yearlong series at ARS Cafe featured sculptures by Kapi'olani Community College's Carol Sakihara and Jae Stableford.

Sakihara has been teaching at KCC since 2007 and oversees courses related to sculpting and three-dimensional composition. Her recent works "Reframing" and "Breathe," take into consideration the many events that have taken place during COVID and are handcrafted pieces utilizing copper, wood, firebrick, pumice, and bronze casting grains.



The Koa Gallery partnered with ARS Cafe in support of art and the perpetuation of education and community in light of the global pandemic. (Photo by Cameron Enomoto)

Stableford is also an artist and professor at KCC that teaches sculpture and design. Her recent works, "Medical Thumb Brace-V2" and "Her Story," are a reflection of her past and the pursuit of happiness. She described these subjects as "fragmentary passages that exist in the middle spaces of all our lives." The materials explored in these pieces include brass, paper mache, and found objects.

"Previously, I studied hands-on art forms and computer graphic design so I understand both aspects," Stableford said. "Though I prefer more hands-on artwork."

Since the beginning of the Covid-19 pandemic, the Koa Gallery has been closed to the public. Many students have also had to take online classes in place of in-person ones. As a result, the number of people on campus has decreased significantly, and there are limited opportunities to showcase artwork.

"I was inspired by other artwork and I learned a lotfrom them," said Stableford, who enjoyed

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Voices & Views



Niccalis Cruz is a 19 year-old student who is in his second year at KCC. He is originally from Lebanon, Missouri and has also lived in Washington state before moving to Oʻahu. Cruz is majoring in Liberal Arts, though he plans to pursue physical therapy in the future.

"Physical therapy was something I chose because it's part of my nature to help people," said Cruz. "I've always considered myself to be an active person which I've felt like I would have no problem in that field." After completing his Associate's Degree, he plans to transfer to a 4-year college to continue his education.

During his free time, Cruz enjoys playing video games, drawing, painting, reading, and running. Additionally, he plans to relearn playing the trumpet and pick up guitar.

(Voices & Views is a regular feature that highlights everyday people in the KCC community.)

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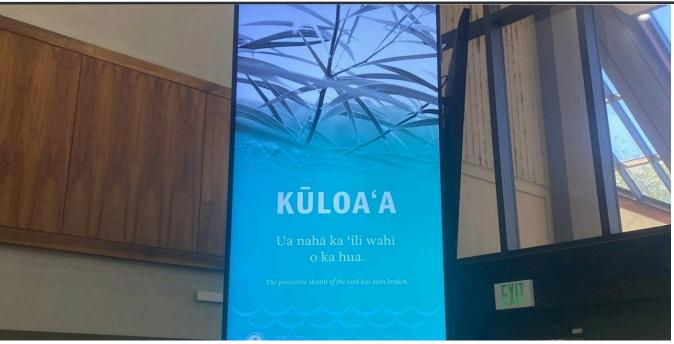






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Kūloa'a Program Provides Community, Accountability for KCC Students

By Keahi Akina | Staff Writer

Originally published Sept. 20, 2021

Jeremy Yee took one last look at the dormitories at the Kamehameha Kapālama campus in March 2020. That morning the students were told that because of Covid-19 they all must leave the dorms earlier than the end of the school year and head home immediately. The Covid-19 pandemic had begun to take its toll on his education.

After coming to Kapi'olani Community College in the fall of 2020, he was hoping it would be better but he found online classes to be frustrating and struggled to focus on his classes.

Then his college career changed when he received a call around November from Emma Ka'aha'aina, the facilitator of Kūloa'a. She makes a point to call all Native Hawaiian students to invite them to apply for Kūloa'a, a program here at KCC.

Yee is now a second-year member, and he and his cohort meet bi-weekly to discuss their classes and

and their goals.

"The community I got through Kūloa'a helped me keep updated on classes and stay motivated during the first pandemic year," Yee said.

Kūloa'a, which means "prosperous, well-supplied with needs," is aptly named. The 'iwi hilo, the core, according to the program is "the commitment to support Kapi'olani Community College's Native Hawaiian students who are pursuing a degree, especially in relationship to business and economics, and who are interested in entrepreneurship, sustainability, and community."

Part of that core is the cohort model. Students in the program are placed with other students from the same year, first or second, who will be taking the same courses as them. Through this, cohort members immediately have peers to connect with beyond the classroom and for the classroom. There are five freshman and five sophomores currently in the program.

The program requires a specific class or classes to be taken in each semester, including The Science of Sleep (PHYL 160 and PHYL 160L), Plants in the Hawaiian Environment (BOT130 and BOT130L), Hawaiian Mythology (HWST 270), Creative Thinking (IS 161), Hawaii: Center of the Pacific (HWST 107), Introduction to Hawaiian Art (Art 189), Principles of Microeconomics (ECON 130) and Personal and Public Speech (SP 151). For many of the classes, only one is required of two options. All of the classes apply to an AA in Liberal Arts. The tuition for the required classes taken through the program are covered under the grant that funds Kūloa'a.

Hailey Aina, a 20-year-old first-year student at KCC and a member of the program, was looking for a group of students who she could work with and form a community that she could rely upon. She found that in Kūloa'a in August of 2021.

"Being in Kūloa'a gave me an opportunity to be held

See Kūloa'a, page 3



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

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

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ARS Cafe ...



Carol Sakihara, Breathe (2021) (Photo by Cameron Enomoto)

viewing the various exhibits at the Koa Gallery.
"I think my knowledge of art is very limited so
it is encouraging to see other artwork and
improve my sense of creativity from that."

Stableford, along with many other students and faculty,remain hopeful that the Koa Gallery will open its doors again, and they are exploring new opportunities to create and share art in the meantime.

According to their website, the ARS Cafe will continue its yearlong partnership with KCC and feature installments of work created by an educator and a student. For more information on the exhibits, visit the ARS cafe website at ars-cafe.com, and to learn more about the Koa Gallery and other artwork on campus, go to www.kapiolani.hawaii.edu/project/koa-gallery.



Jae Stableford, Her Story (2021) (Photo by Cameron Enomoto)

Kūloa'a ...

accountable by my peers and to hold them accountable," said Aina, who mentioned that she meets with members of the program "two or three times a week" in addition to regular phone calls.

For the students in the program, the core of the program is Ka'aha'aina. Her responsibilities as facilitator are the coordination of presentations by indigenous business leaders and innovators, planning workshops and one-on-one academic coaching. One

such workshop will be held on Monday, Oct. 6, when Mālia Ka'aihue, the president of DTL will be presenting to Kūloa'a. Mālia is the president of DTL, which calls itself a "Hawaiian strategy studio."

For the students, Ka'aha'aina acts as mentor, personal coach and bridges the gap between that and friend by offering sincere support.

"It all comes back to Emma," said Maddy Espinas, 18, a second-year student with Kūloa'a and KCC. "She reached out to me and has developed a mentoring relationship with me. I think of her as a big sister; she's offered me a lot of guidance."

Espinas credits her organization and her success here at KCC partly to the program. Between the direct support from Ka'aha'aina and the community of her peers who are taking the same courses, she's found that her time at KCC has been very productive.

Students must have a 2.0 minimum GPA to apply. A student has to be Native Hawaiian and interested.

Applications open again in November.

For inquiries into Kūloa'a, message

into Kūloa'a, message Emma Ka'aha'aina's email is eldk@hawaii.edu.

[Correction: The original story reported that Yee left the Kamehameha campus on the Big Island in March 2020. He was attending Kamehameha Kapālama in March 2020. Additionally, the original story reported that there is no GPA requirement to join. The GPA requirement is 2.0. "Mālia" was incorrectly reported as "Mālie". The story has been corrected, and we regret the error.]

From the Kapi'o archives ...

February 1992

An '86 Suzuki baby blue moped was stolen from the bike rack on the ewa side of Koa building on Monday, Feb. 3. Anyone with information please contact Clark Tippin at the photolab.

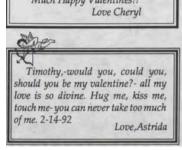
Guitarist needed NOW for rock/punk band.

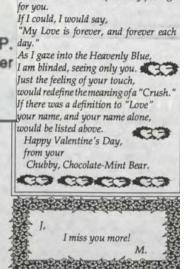
Ready to resume gigs and recording ASAP. day."

Must be serious & quick learner. Prefer lam blinded, seeing only you.

Just the feeling of your touch, would redefine the meaning of a "Crush."

923-6256





G3

Words could never express my feelings

The love I have for you is true.

Betty,

To read more from Kapi'o's past publications, go to https://dspace.lib.hawaii.edu/handle/10790/1116.

Theater Fans to be Treated With 4 Broadway Shows in Hawai'i

By Cameron Enomoto | Staff Writer

Originally published Jan. 13, 2022

Get ready for Broadway in Hawai'i with four shows coming in 2022 and 2023.

"Beautiful: The Carole King Musical" (April 19-24) is an inspirational story of one woman's journey from a teenage songwriter to the Rock & Roll Hall of Fame. Beautiful was awarded two Tony awards in 2014 and won the Grammy for Best Musical Theater Album at the Grammys in 2015. The story will feature over two dozen pop classics, including "You've Got A Friend" and "Natural Woman."

The "Jersey Boys" (Sept. 13-17) started out as just that, four regular guys from Jersey. It was apparent to all who listened that their sound was different from anything ever heard before. Follow Frankie, Bob, Tommy, and Nick as they rise to international stardom and discover the highs and lows of fame.

"Hamilton" (Dec. 7, 2022, through Jan. 29, 2023) created a game-changing moment in theater as one of the first musicals to have a huge impact on culture, politics, and education. With book, music, and lyrics by Lin Manuel-Miranda, Hamilton has won Tony, Grammy, and Olivier Awards, the Pulitzer Prize for Drama, and a special citation from the Kennedy Center Honors.

"Cats" (June 13-18, 2023) is a record-breaking musical focusing on a tribe of cats called the Jellicles, as they come together for the annual Jellicle Ball. They choose a cat to ascend to the Heaviside layer and come back to a new life. The musical features an original score by Andrew Lloyd Webber who is known for his works in The Phantom of the Opera, School of Rock, and Sunset Boulevard.

WOTS: This Semester

Word on the Street: What is something you are looking forward to this semester?



Maria Nastor

Age: 20

Hometown: Honolulu, Hawai'i Major: Medical Assisting

"We will be getting our certificates at the end of the semester."



Vianca Dacumos

Age: 18

Hometown: Kalihi, Hawai'i Major: Animal Sciences

"I am looking forward to catching up on sleep and going back to the things I love like painting and playing the guitar."



Chieri Honda

Age: 20

Hometown: Kanagawa, Japan

Major: Liberal Arts

"I am looking forward to communicating with others better and improving my English skills."

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

Review: Plant-Based Muki Dogs Worth a Try

By Cameron Enomoto | Staff Writer *Originally published Jan. 21, 2022*

If you're looking for a spin on a traditional hot dog stand, look no further. Muki Dogs is a total game-changer with its classic and local flavors. Opening with the Kaimukī location first, the business has expanded to Kaka'ako as well. No matter what location you visit, you'llbe in for a treat with their entirely plant-based menu.

After serving 21 years in the United States Air Force, the founder, Gene Marques, came up with the idea to reinvent the hot dog stand in the ongoing COVID-19 pandemic. His parents had run their own hot dog stand in Guam, which is where he was able to pick up his skills.

With the creation of Muki Dogs, Gene was finally able to make use of the hot dog stand that had been sitting in his garage for years. Muki Dog staff keep it simple and fun by providing a healthy choice for those in the community.

Muki Dogs come in two different styles, "The Works" and "Miso Kake." "The Works" tastes exactly like an original dog and is topped with relish, sriracha mayo, ketchup, mustard, and Spanish crumble.

Despite using sriracha mayo, the flavor is relatively mild and savory. Since the dog is loaded with condiments, every bite has a kick to it.

The "Miso Kake" dog has a saltier taste and is topped with pickled scallions, sriracha mayo,



Next time you're in Kaimukī or Kaka'ako, try the plant-based Muki Dog. (Photo by Cameron Enomoto)

the flavor is relatively mild and savory. Since the dog is loaded with condiments, every bite has a kick to it.

The "Miso Kake" dog has a saltier taste and is topped with pickled scallions, sriracha mayo, miso paste, and furikake. It has more of a local vibe since it comes with condiments you'd normally find on poke or musubis.

Regardless of which dog you choose, you can feel confident in your decision because they're vegan and equally delicious.

Each of the dogs is \$7.50 plus tax, and both cash and card are accepted. However, cash is preferred. In addition to producing tasty food, Muki Dogs also treats its patrons to a fact of the day (FOTD) on the Instagram page @mukidogs, so be sure to check it out. To learn more about Muki Dogs and purchase



"The Works" is almost like an actual hotdog in terms of look and taste, though this is much healthier for you. (Photo by Cameron Enomoto)

Muki Gear, visit the website at mukidogs.com

You can visit the Kaimukī location at 3631 Wai'alae Ave. and the Kaka'ako location at 500 Cooke St.