

Let's Make Desserts!

by a Young Cook

Punahele



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by a Young Cook

Written and Illustrated by Punahale Svendsen

Translated into Hawaiian by
Hawaiian Studies Institute, Kamehameha Schools

A Pauahi Reader



Kamehameha Schools Press
Honolulu

“Pauahi Readers”

is a new series of publications from Kamehameha Schools Press focusing on the reading needs of children from the preschool through early elementary ages. The logo image for this series, shown on the front cover and the title page, depicts Princess Bernice Pauahi Bishop, founder of Kamehameha Schools, sitting beneath her beloved tamarind tree. This is where she frequently greeted her visitors. The image of Pauahi reading to a young girl and young boy symbolizes Pauahi’s dedication to reading and to the education of her people.



KAMEHAMEHA SCHOOLS

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Kanu o ka 'Āina New Century Public Charter School is a community-based, bilingual (Hawaiian/English), kindergarten through twelfth grade, Hawaiian-focused school. It is located in rural Waimea in the Kohala District in the north of Hawai'i Island (the largest and southernmost island of the Hawaiian chain).

"Kanu o ka 'āina" is a Hawaiian phrase meaning "natives of the land from generations back." The one hundred twenty students of Kanu o ka 'Āina... perpetuate Hawaiian language and culture by practicing native traditions such as *kalo* (taro) cultivation, outrigger canoe sailing, and traditional Hawaiian protocol.

Students of the school participate in project-based inquiry and scientific research efforts including assisting Bernice Pauahi Bishop Museum scientists with a stream-restoration study in nearby Waipi'o Valley. Students demonstrate their learning by presenting an annual *hula* drama for their community and by generating Hawaiian-focused educational products including CDs, websites, and publications.

Let's Make Desserts!/E Ho'omākaukau Mea 'Ono Kākou! is just such a student-created product. Written and illustrated by a sophomore, this book is the result of an interdisciplinary book publishing project integrating English Language Arts, Fine Arts, Hawaiian Language, Hawaiian Studies, and Science and Technology.


The students of Kanu o ka 'Āina... are proud to share their creation with readers near and far and hope that it will inspire other students to publish their own stories. For more information visit Kanu o ka 'Āina... at www.kalo.org.

Acknowledgments

I want to thank Aunty Meleanna Meyer, Aunty Malia Nae'ole, Dr. Kū Kahakalau, and the Kanu o ka 'Āina *'ohana* for this wonderful opportunity to share my talents. I am very honored to have been a student at Kanu o ka 'Āina.

Aloha,

Punahēle



You
are invited
to a
potluck.

Hey 'I'ini, we are invited to Aunty's potluck.

We should take dessert.

Let's make *kūlolo*!

1 large taro root peeled and grated
3 coconuts grated
1 cup water
2 cups coconut water
2 tablespoons brown sugar

Serves
4

Mix taro with grated coconut meat.
Add water, coconut water, and brown sugar.
Put in baking pan greased with butter.
Bake at 300 degrees for 1 hour.
Let cool before cutting and serving.



Let's make *haupia*!

12½ cups coconut milk
7½ cups water
3½ cups sugar
3 cups cornstarch

Mix the coconut milk and water.
Stir until smooth.
Add sugar and cornstarch.
Cook on low heat until thick and shiny.
Let cool before cutting and serving.

Serves
12

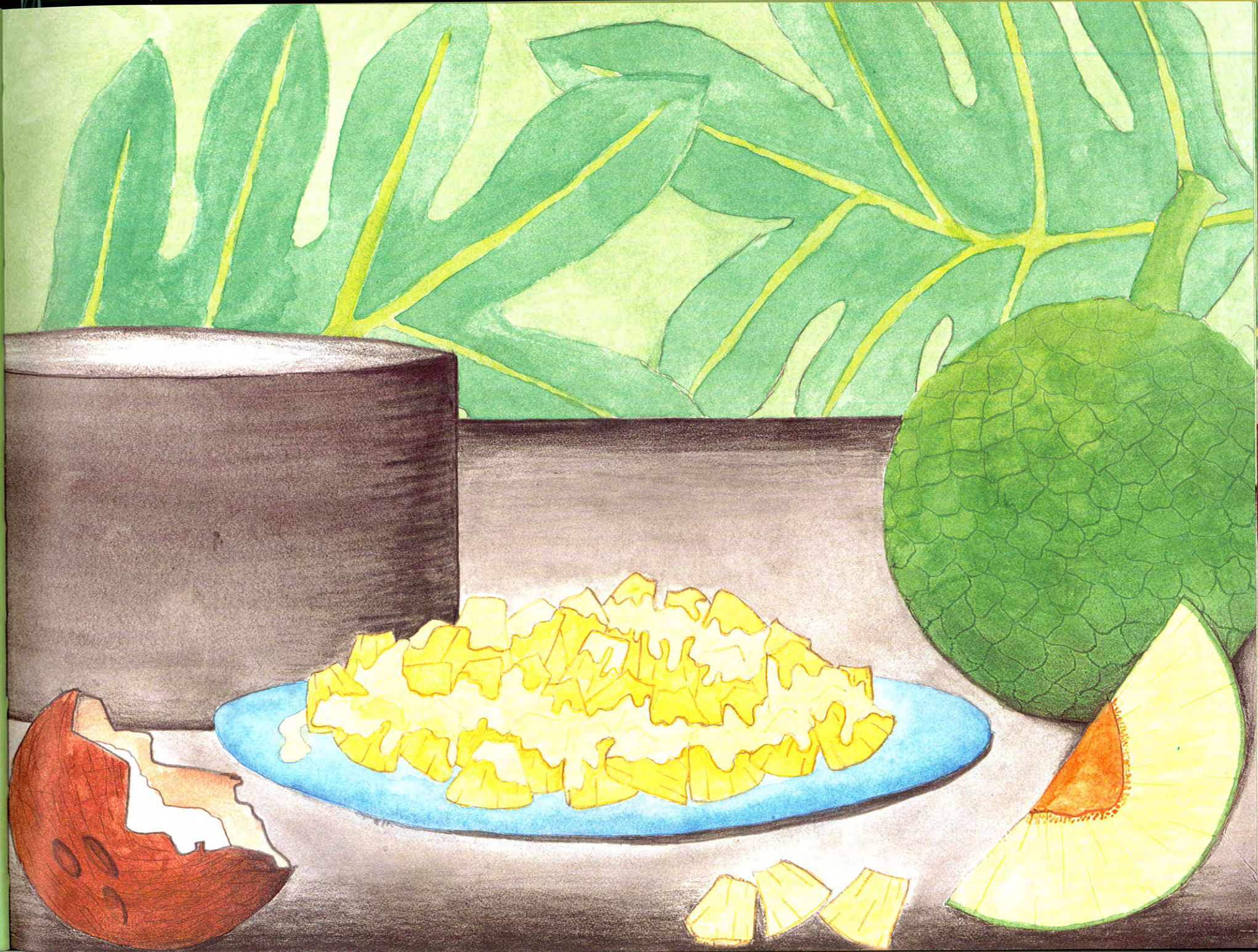


Let's make *paipai'e'e!*

1 medium-sized, ripe breadfruit
1½ cups coconut milk
1 cup sugar

Bake breadfruit at 350 degrees in an oven until soft.
Remove skin and core and mash pulp until smooth.
Heat coconut milk and sugar, and pour over breadfruit.

Serves
6



Let's make *poe!*

2 cups very ripe bananas, mashed
2 tablespoons lime juice

Mash bananas until a smooth paste is formed.
Add lime juice and mix.
Chill, then serve.

Serves
4



Look at all the desserts we made.

So many delicious things!



Turn.



E Ho'omākaukau Mea 'Ono Kākou!

na kahi Kuke 'Ōpio

Punahale



E Ho'omākaukau Mea 'Ono Kākou!

E Ho'omākaukau Mea 'Ono Kākou!

na kahi Kuke 'Ōpio

Kākau a kahaki'i 'ia na Punahale Svendsen

Unuhi 'ia ma ka 'ōlelo Hawai'i e ka
Hawaiian Studies Institute, Kamehameha Schools

He Puke Heluhelu Pauahi



Hale Pa'i o nā Kula 'o Kamehameha
Honolulu



NĀ KULA 'O KAMEHAMEHA

Kuleana Kope © 2006 na nā Kula 'o Kamehameha

Pa'a nā kuleana a pau. 'A'ole hiki ke ho'ohana 'ia a i 'ole hana kope 'ia kahi māhele iki o nei puke ma nā 'ano a pau, ma ke 'ano uila 'oe, ma pa'i pepa 'oe, a ma ka hōkeo 'ikepili kekahi, me ka 'ole o ka 'ae i kākau 'ia ma ka leka e ka mea pa'i puke, koe na'e ka po'e loiloi e hiki ke ho'ohana i māhele 'olelo pōkole ma ke 'ano he puana'i ma ka mo'olelo loiloi.

E ho'ouna i nā ninau i ka:

Hale Pa'i o nā Kula 'o Kamehameha
1887 Makuakāne Street
Honolulu, Hawai'i 96817
a i 'ole
kspress@ksbe.edu

Ho'okō ka pepa e ho'ohana 'ia ma kēia puke i nā koina o ke Koina Lāhui 'Amelika no ka 'oihana ho'olālā hale waihona puke—ka Mau Loa o ka Pepa no ka Pa'i Puke a me ka Pepa i ka Hale Waihona Puke a me ka Hale Waihona Palapala Kahiko.

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'O ka "Puke Heluhelu Pauahi"

he mo'ō puke hou ia e pa'i 'ia e ka Hale Pa'i o nā Kula 'o Kamehameha. Ma kēia mo'ō puke, nānā kiko'i 'ia nā mea e pono ai ke a'ō heluhelu i nā keiki o ke kula kamali'i a hiki i ke kula ha'aha'a.

'O ke ki'i o kēia mo'ō puke e hō'ike 'ia nei ma ka 'ilipuke a me ka 'ao'ao po'omana'ō, he ki'i nō ia o ke Kamāli'iwahine Bernice Pauahi Bishop, ka mea nāna i ho'okumu i nā kula 'o Kamehameha, e noho ana ma lalo o kāna kumu wī i aloha nui 'ia. 'O kēia kahi āna i ho'okipa pinepine ai i kāna po'e malihini. 'O ke ki'i e hō'ike nei iā Pauahi e heluhelu ana i ke kaikamahine a me ke keikikāne, he hō'ailona ia i ko Pauahi kākō'ō nui i ka heluhelu a me kona kūpa'a mau i ka ho'ona'auao 'ana i ka po'e 'ōiwi o nei 'āina 'o Hawai'i.

He kula ho‘āmana no ka lehulehu o ke kenekulia hou ‘o Kanu o ka ‘Āina. Mai ka papa mālaa‘o a hiki i ka papa ‘umikūmālua, he kula nō ia e nānā nui i nā pono o ke kaiulu a e ho‘oikaika nei he ‘elua ‘ōlelo, ‘o ka ‘ōlelo Hawai‘i a me ka ‘ōlelo Pelekane, me ka nānā nui i ka mo‘omeheu Hawai‘i. Aia ke kula ma Waimea kua‘āina ma ka moku ‘o Kohala i ka ‘ao‘ao ‘ākau o Hawai‘i mokupuni (‘o ia ho‘i ka mokupuni nui loa ma ka hema loa o ka pae‘āina ‘o Hawai‘i.)

Pili ka mana‘o o “Kanu o ka ‘āina” i ka po‘e maoli o ka ‘āina i ka wā ma mua. Aia he ho‘okahi haneli iwakalua haumāna ma ke kula ‘o Kanu o ka ‘Āina... a ho‘omau nō lākou i ka ‘ōlelo a me ka mo‘omeheu Hawai‘i ma o ka hana lima i ke ku‘una Hawai‘i e like ho‘i me ka mahi kalo, ka ho‘okele wa‘a a me ka hahai i nā lōina Hawai‘i.

Hana nā haumāna o ke kula i nā ‘ano pāhana noi‘i like ‘ole e like ho‘i me ka hana pū me nā po‘e ‘epekema o ka Hale Hō‘ike‘ike o Pihopa ma ka noi‘i i ka ho‘ōla hou i kekahi kahawai o ke awāwa ‘o Waipi‘o. Hō‘ike nā haumāna i kā lākou mau mea i a‘o ai ma ka hō‘ike‘ike hula no ke kaiulu i nā makahiki a pau a ma ka ho‘omōhala ha‘awina Hawai‘i e like me ka hana CD, punaewele a me ka haku a pa‘i puke.

‘O ka puke ‘o *Let’s Make Desserts!/E Ho‘omākaukau Mea ‘Ono Kākou!* kekahi o ia mau ha‘awina i ho‘omōhala ‘ia e nā haumāna. Ua kākau a kahaki‘i ‘ia kēia puke e kekahi haumāna kula ki‘eki‘e ma ka papa ‘umi. ‘O kēia puke ka hopena o kekahi pāhana pa‘i puke i ho‘ohana he mau kumuhana mākau, ‘o ka mākau ‘ōlelo, ka pāheona, ka ‘ōlelo Hawai‘i, ka ha‘awina Hawai‘i, ka ‘epekema a me ka ‘enehana.

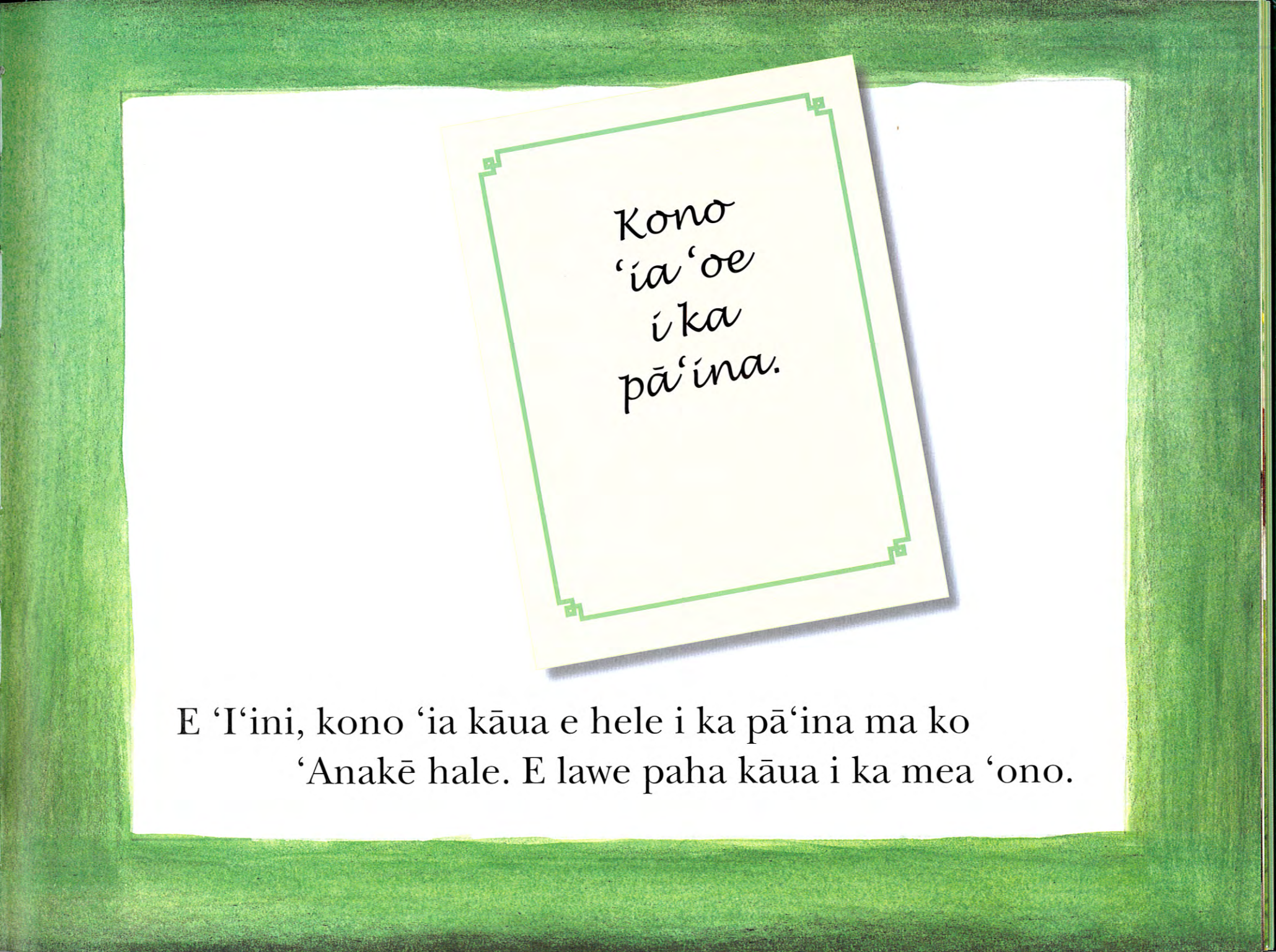
Ha‘aheo nā haumāna o Kanu o ka ‘Āina... i ke ka‘analike i kā lākou puke i haku ai me nā mea heluhelu kokoke a mamao me ka mana‘olana e pi‘i ka hoihoi o nā haumāna ‘ē a‘e e pa‘i i kā lākou mau mo‘olelo iho ma ka puke. I ‘ike hou a‘e, e ho‘okipa iā Kanu o ka ‘Āina ma... www.kalo.org.

‘Ōlelo Mahalo

Makemake au e mahalo aku iā ‘Anakē Meleanna Meyer,
‘Anakē Malia Nae‘ole, Kauka Kū Kahakalau a me ka
‘ohana Kanu o ka ‘Āina i kā lākou kōkua a kāko‘o mai
i nei hana. Hanohano maoli nō au i ka noho haumāna
‘ana ma ke kula ‘o Kanu o ka ‘Āina.

Aloha,

na Punahele [REDACTED]



Kono
'ia 'oe
i ka
pā'ina.

E 'I'ini, kono 'ia kāua e hele i ka pā'ina ma ko
'Anakē hale. E lawe paha kāua i ka mea 'ono.

E hana kāua i ke kūlolo !

1 kalo i māihi a wa‘u ‘ia

3 niu i wa‘u ‘ia

1 kī‘aha wai

2 kī‘aha wai niu

2 puna pākaukau kōpa‘a ‘ula‘ula

Na 4
kanaka

E ho‘ohui i ke kalo me ka niu i wa‘u ‘ia.

E ho‘okomo i ka wai, ka wai niu, a me ke kōpa‘a
‘ula‘ula i loko.

E ho‘okomo i nā mea ā pau i ke pā ‘oma i hamo ‘ia ‘o
loko i ka waiūpaka.

E ‘oma ma 300 kekelē he 1 hola.

E waiho a ma‘alili ma mua o ka ‘oki a kau ma ke pā.



E hana kāua i ka haupia!

12½ kī'aha wai niu

7½ kī'aha wai

3½ kī'aha kōpa'a

3 kī'aha pia kūlina

Na 12
kanaka

E ho'ohui i ka wai niu me ka wai.

E ho'owali a 'ae'ae.

E ho'okomo i ke kōpa'a a me ka pia kūlina i loko.

E kuke ma ka ha'aha'a a kūpū a hinuhinu.

E waiho a ma'alili ma mua o ka 'oki a kau ma ke pā.



E hana kāua i ka paipai'e'e !

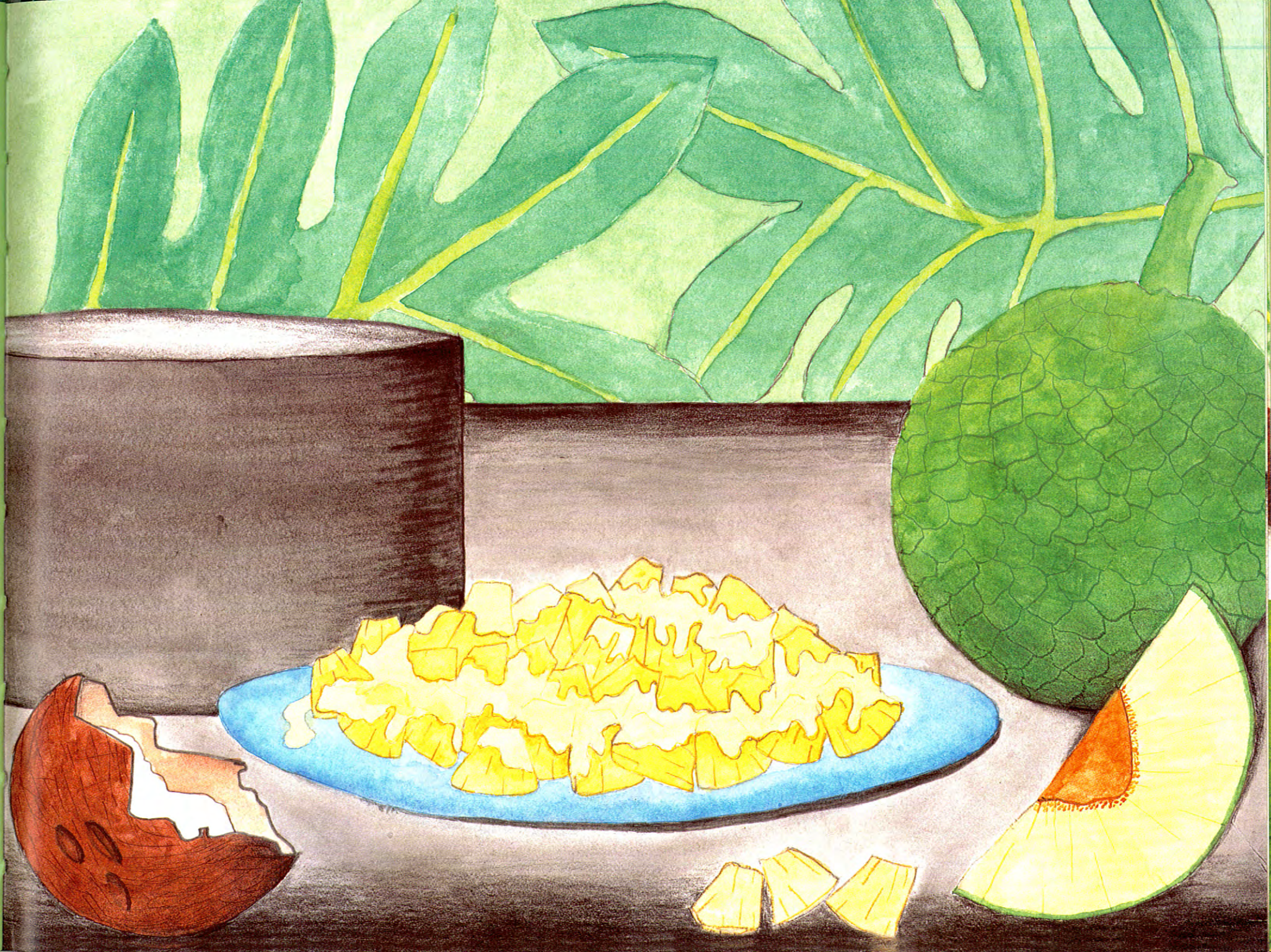
1 'ulu pala 'ano nui
1½ kī'aha wai niu
1 kī'aha kōpa'a

E 'oma i ka 'ulu ma 350 kekelē a palupalu.

E wehe i ka 'ili me ka 'īkoi a e ku'i i ka 'i'o a 'ae'ae.

E ho'omehana i ka wai niu a me ke kopa'a a e ninini ma luna o ka 'ulu.

Na 6
kanaka



E hana kāua i ka poe!

2 kī‘aha mai‘a pala loa i ku‘i ‘ia
2 puna pākaukau wai hua‘ai lemi

E ku‘i hou i nā mai‘a a ‘ae‘ae maika‘i.
E ho‘okomo i ka wai hua‘ai lemi a ho‘owali.
E ho‘ohu‘ihu‘i a e ‘ai.

Na4
kanaka



E nānā i nā mea ‘ono like ‘ole a kāua i hana ai.

He mau mea ‘ono!



E ho'ohuli.

