

LATE TESTIMONY

NEIL ABERCROMBIE
GOVERNOR OF HAWAII



LORETTA J. FUDDY, A.C.S.W., M.P.H.
ACTING DIRECTOR OF HEALTH

STATE OF HAWAII
DEPARTMENT OF HEALTH
P.O. Box 3378
HONOLULU, HAWAII 96801-3378

In reply, please refer to:
File:

Committee on Hawaiian Affairs

H.B. 1344, H.D.1, RELATING TO HEALTH

Testimony of Loretta J. Fuddy, A.C.S.W., M.P.H.
Acting Director of Health

February 11, 2011
9:00 a.m.

1 **Department's Position:** The Department of Health supports this bill with reservations and offers
2 some suggestions.

3 **Fiscal Implications:** The bill would require additional resources to meet with and coordinate discussion
4 with various Hawaiian cultural groups and organizations.

5 **Purpose and Justification:** This bill would exempt hand-pounded poi from food safety regulations.
6 The hand pounding of poi would not be required to be done in a permitted food establishment, and
7 would not be required to obtain a food establishment permit from the DOH. The DOH feels that the
8 intent of the bill could be better addressed in changing the Hawaii Administrative Rule (HAR), Chapter
9 12, Food Establishment Sanitation, which governs the sale and distribution of food. A new draft version
10 of Chapter 12 is nearly complete as the DOH has been working on updating our somewhat archaic food
11 rules to be more in line with National standards (FDA 2009 Food Code), and exemptions to/regarding
12 hand-pounded poi can be easily included in the revision.

13 The DOH would like to offer the following changes:

14 1) The statute used should be to HRS 321 NOT 328. HRS 328 is for large scale traditional
15 manufacturing. Hand pounding would fall under the retail end of HAR Chapter 12, Food Establishment

1 Sanitation which is based on HRS 321. Food Establishment permits and the definitions of a food
2 establishment are in HAR Chapter 12. It is preferable to change the Hawaii Admin Rule than the HRS
3 for specific enforcement. HRS gives the broad authority to create rules governing food establishments.
4 The specific regulations and enforcement is in HAR Chapter 12.

5 2) Hand sinks needed at hand pounding sites.

6 3) Consumer Advisory statement should be: "This Hand Pounded Taro Product was not
7 prepared in a Department of Health approved facility, and may increase your risk of food-borne illness."

8 4) Section 321 (b) should be change to:

9 "If the DOH receives complaints of public health concern, especially food-borne illness
10 complaints, the DOH may issue a cease and desist notice to terminate any distribution or sale of the taro
11 product in question." The provisions of Chapter 91 (right to a hearing) shall apply.

12 5) The DOH **DOES NOT** have the required expertise to determine customary and traditional
13 Hawaiian cultural food preparation practices.

14 Thank you for the opportunity to testify.



HB 1344 HD1
RELATING TO HEALTH
House Committee on Health

February 11, 2011

9:00 a.m.

Room 329

The Office of Hawaiian Affairs (OHA) **SUPPORTS** HB1344 HD1, which would exempt producers of hand-pounded pa'i 'ai from having to use certified kitchens or getting a DOH permit if they comply with product labeling and other conditions. The bill would also subject producers of pa'i 'ai, which is hand-pounded kalo undiluted with water, to inspection by DOH.

Our traditions hold that kalo is the elder sibling of the Native Hawaiian people. Poi, which is made from kalo, is the staple of our traditional diet. While poi mills have provided our communities with poi for many years, the traditional practice of hand pounding poi is enjoying a powerful resurgence today. We must nurture this movement, as it supports our local agricultural industry, ensures food security and promotes a healthier diet, all while encouraging one of our most important Native Hawaiian cultural practices.

OHA understands and appreciates DOH's sanitation concerns relating to the preparation of pa'i 'ai that will be sold. Many of our beneficiaries are consumers of pa'i 'ai, and we want to ensure that their health is protected.

However, we believe that HB1334 HD1 represents a reasonable compromise that allows for hand-pounded pa'i 'ai to be sold; preserves DOH's ability to protect public health; and informs consumers about the product.

Therefore, OHA urges the committee to PASS HB1344 HD1. Mahalo for the opportunity to testify.

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 5:18 PM
To: HLTtestimony
Cc: connieb101@hotmail.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: Yes
Submitted by: Constance Rauterkuss
Organization: Alaska Mining Camp/Tau Tiare
Address: 12001 Gillette Road Anchorage, Alaska 99516
Phone: 907-345-3322
E-mail: connieb101@hotmail.com
Submitted on: 2/10/2011

Comments:

Hawaii Products ABSOLUTELY VITAL to economy and right to free enterprise by US citizens as perpetrated by our civil and human rights!!! Businesses such as these provide inspiration and the rebuilding of our economic culture and ethic.

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 5:30 PM
To: HLTtestimony
Cc: evernw@aol.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Evern E Williams
Organization: Kupaa Mahope O Liliuokalani
Address: 3220 Esther St Honolulu, HI 96815
Phone: 808-392-1486
E-mail: evernw@aol.com
Submitted on: 2/10/2011

Comments:

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 5:48 PM
To: HLTtestimony
Cc: hhopfe@hawaii.rr.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Hanale Hopfe
Organization: Koa Mana
Address: P.O.Box 343 Waianae Hi 96792
Phone: 808-696-8171
E-mail: hhopfe@hawaii.rr.com
Submitted on: 2/10/2011

Comments:

Pa'i ai Should be on every Hawaiian's dinner table to have a healthy and holsum diet other than rice because the rising health problem/concerns over diabetes as a problem for many Hawaiian's and other ethnic groups. As we now know as rice breaks down and turns into suger. So Pa'i ai would be a great alternative and choice to have on Hawaii's dinner table.

LATE TESTIMONY

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 3:46 PM
To: HLTtestimony
Cc: katyek@mac.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Katy Killebrew
Organization: Individual
Address: 2140 Aha Niu Place HI
Phone: 808 734-3499
E-mail: katyek@mac.com
Submitted on: 2/10/2011

Comments:

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 3:56 PM
To: HLTtestimony
Cc: paul.massey@ribg.org
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Paul Massey
Organization: Individual
Address:
Phone:
E-mail: paul.massey@ribg.org
Submitted on: 2/10/2011

Comments:

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 4:09 PM
To: HLTtestimony
Cc: gencea@mac.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Charles Ano
Organization: Individual
Address: 45-071 Waiape Pl. Kaneohe
Phone: 8084697486
E-mail: gencea@mac.com
Submitted on: 2/10/2011

Comments:

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 4:25 PM
To: HLTtestimony
Cc: Tori@Wilddolphin.org
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Victoria Cullins
Organization: Individual
Address: 87-1286 Farrington Hwy Waianae
Phone: 808.620.6940
E-mail: Tori@Wilddolphin.org
Submitted on: 2/10/2011

Comments:

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 4:47 PM
To: HLTtestimony
Cc: Kidsmile@mac.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Shereen Saiki
Organization: Individual
Address:
Phone:
E-mail: Kidsmile@mac.com
Submitted on: 2/10/2011

Comments:

Handmade does not mean public health risk. Let the consumers decide what is an acceptable risk for them.

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 4:41 PM
To: HLTtestimony
Cc: surfababe@gmail.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Katie Cous
Organization: Individual
Address:
Phone:
E-mail: surfababe@gmail.com
Submitted on: 2/10/2011

Comments:

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 6:19 PM
To: HLTtestimony
Cc: FUNKIEHULAGIRL@AOL.COM
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Patricia Paoa
Organization: Individual
Address:
Phone:
E-mail: FUNKIEHULAGIRL@AOL.COM
Submitted on: 2/10/2011

Comments:

LATE TESTIMONY

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 7:00 PM
To: HLTtestimony
Cc: Kapaliku@gmail.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Kapaliku Schirman
Organization: Individual
Address:
Phone:
E-mail: Kapaliku@gmail.com
Submitted on: 2/10/2011

Comments:

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 6:50 PM
To: HLTtestimony
Cc: fackrell@hawaiiantel.net
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: John Fackrell
Organization: Individual
Address:
Phone:
E-mail: fackrell@hawaiiantel.net
Submitted on: 2/10/2011

Comments:

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 6:34 PM
To: HLTtestimony
Cc: greeneohana@aol.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Momi Greene
Organization: Individual
Address:
Phone:
E-mail: greeneohana@aol.com
Submitted on: 2/10/2011

Comments:

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 8:15 PM
To: HLTtestimony
Cc: markrodrigues12@yahoo.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Mark Rodrigues
Organization: Individual
Address:
Phone:
E-mail: markrodrigues12@yahoo.com
Submitted on: 2/10/2011

Comments:

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 8:02 PM
To: HLTtestimony
Cc: rebekahluke@hawaii.rr.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Rebekah Luke
Organization: Individual
Address:
Phone:
E-mail: rebekahluke@hawaii.rr.com
Submitted on: 2/10/2011

Comments:

Thank you. I am Hawaiian. I would like it to be legal to make, sell, and buy traditionally made poi from kalo (taro) in Hawaii. Poi makers who make poi in the traditional way should be exempt from requirements that prevent them from making poi in the traditional way.

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 7:56 PM
To: HLTtestimony
Cc: karunarichard@hotmail.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Karuna Richard Vinhateiro
Organization: Individual
Address:
Phone:
E-mail: karunarichard@hotmail.com
Submitted on: 2/10/2011

Comments:

LATE TESTIMONY

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 9:28 PM
To: HLTtestimony
Cc: maxell1224@aol.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Christine Punahale
Organization: Individual
Address:
Phone:
E-mail: maxell1224@aol.com
Submitted on: 2/10/2011

Comments:

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 9:19 PM
To: HLTtestimony
Cc: michaelgibson111@gmail.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: michael gibson
Organization: Individual
Address:
Phone:
E-mail: michaelgibson111@gmail.com
Submitted on: 2/10/2011

Comments:

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 9:18 PM
To: HLTtestimony
Cc: jacque.leinau@gmail.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Jacqueline Leinau
Organization: Individual
Address:
Phone:
E-mail: jacque.leinau@gmail.com
Submitted on: 2/10/2011

Comments:

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 9:17 PM
To: HLTtestimony
Cc: nlincoln@stanford.edu
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Noa Lincoln
Organization: Individual
Address:
Phone:
E-mail: nlincoln@stanford.edu
Submitted on: 2/10/2011

Comments:
Native Hawaiian, Local Resident, Stanford PhD Candidate in Resource Management

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 9:35 PM
To: HLTtestimony
Cc: kim.thich@yahoo.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Kim Thich
Organization: Individual
Address:
Phone:
E-mail: kim.thich@yahoo.com
Submitted on: 2/10/2011

Comments:

LATE TESTIMONY

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Friday, February 11, 2011 12:22 AM
To: HLTtestimony
Cc: pamelaboyar@gmail.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Pamela Boyar
Organization: Individual
Address:
Phone:
E-mail: pamelaboyar@gmail.com
Submitted on: 2/11/2011

Comments:

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 11:25 PM
To: HLTtestimony
Cc: lihaupaik@gmail.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Lihau Paik
Organization: Individual
Address:
Phone:
E-mail: lihaupaik@gmail.com
Submitted on: 2/10/2011

Comments:
I wholeheartedly support the production of traditionally made poi.

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 11:09 PM
To: HLTtestimony
Cc: elizaflower@yahoo.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Eliza Goodhue
Organization: Individual
Address:
Phone:
E-mail: elizaflower@yahoo.com
Submitted on: 2/10/2011

Comments:

Traditionally pounded poi and other traditional methods of taro preparation provide much needed nutritional support in rural communities. Recently, in Kaua'i, I spent time with a family that produces over 250 pounds of poi per week to feed the elders in their community. Here on Maui, people make enough for their families, extended families, and communities, which in the essence of Hawaiian living are inseparable. We must be able to feed each other. Thank you.

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 10:52 PM
To: HLTtestimony
Cc: meleanajudd@gmail.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: meleana judd
Organization: meleanas Farm
Address:
Phone:
E-mail: meleanajudd@gmail.com
Submitted on: 2/10/2011

Comments:
support for hb1344, HD1
COMMITTEE ON HEALTH
Rep. Ryan I. Yamane, Chair
Friday, February 11, 2011
9:00am
Conference Room 329

Aloha Chair Yamane and members of the committee, As a small farmer and one who recently pulled our largest kalo crop yet, I support this measure.
mahalo for your consideration

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 10:18 PM
To: HLTtestimony
Cc: taraspirit@hawaiiantel.net
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Lori A. Wong
Organization: Individual
Address:
Phone:
E-mail: taraspirit@hawaiiantel.net
Submitted on: 2/10/2011

Comments:
Traditionally pounded paiae is a probiotic and healing. The practice should be allowed to support traditional Hawaiian traditions.

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 10:16 PM
To: HLTtestimony
Cc: shaglund@hotmail.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: sue haglund
Organization: Individual
Address:
Phone:
E-mail: shaglund@hotmail.com
Submitted on: 2/10/2011

Comments:

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, February 10, 2011 10:11 PM
To: HLTtestimony
Cc: changkwaix@aol.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Kevin Chang
Organization: Individual
Address:
Phone:
E-mail: changkwaix@aol.com
Submitted on: 2/10/2011

Comments:
Please support this bill to support a unique way of expressing Hawai'i's culture.

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Friday, February 11, 2011 1:54 AM
To: HLTtestimony
Cc: hawaiianstyle@rocketmail.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Robert Kealoha Domingo
Organization: Individual
Address:
Phone:
E-mail: hawaiianstyle@rocketmail.com
Submitted on: 2/11/2011

Comments:
Aloha Mai kākou Chair Yamane and Health Committee members.

I am writing in strong support of HB1344, also known as the Pa'i 'Ai bill. In today's society here in Hawai'i, it is widely known that there has been a resurgence of Hawaiian culture and practices. I myself, in the past 15 years have been fortunate enough to become involved in various traditional hawaiian arts once embraced by my kupuna. One of the most significant, is the art of producing pa'i 'ai, or cooked taro pounded by hand using the traditional implements, the pohaku ku'i 'ai or pounder made of porous volcanic stone, and the papa ku'i 'ai, the wooden board on which the taro is pounded. While learning and continuing the art of ku'i 'ai, many things have become evident regarding the relationship of kalo to kanaka or mankind. First and foremost, the traditional Hawaiian belief of Hāloanakalaukapalili, the taro, being the elder brother to the Hawaiian people. It is said that we, the Hawaiian people are obligated to take care of our elder brother Hāloa, and he shall in turn take care of us and sustain us throughout our earthly lives.

Indeed Hāloa the taro has kept his end of the bargain, by sustaining us, for generation upon generation. The traditional staple food, taro, most commonly eaten in the form of poi or the more concentrated version called pa'i 'ai can truly be considered the "Food of the Gods". This amazing product has been deemed a "Superfood" for its unique qualities including its high concentration of nutrients, fiber, probiotics when allowed to ferment, it is low fat, and is hypo-allergenic!

It is traditional and common knowledge that pa'i 'ai does not spoil and is actually preferred fermented to different degrees. Kupuna have indicated that pa'i 'ai must be prepared in traditional methods using a porous stone or pohaku ku'i 'ai to promote the fermentation process, thus further protecting the products ability to harbor probiotics and needed live and beneficial bacterias, not unlike those found in other clinically proven foods such as yogurt, other aged cheeses, raw honey, the Japanese natto or fermented soy beans, Korean kim chee and so on.

Because of its hypo allergenic, easy digestive and nutritional qualities, poi and pa'i 'ai have been fed to people of all ages ranging from newborn infants to elderly on their death beds, and never has it been known to have NO negative effect.

The survival of unaltered traditional techniques of poi pounding is vital to improving the health of our currently struggling society here in Hawai'i. In today's modern fast food world, inundated with high fat, processed, chemically preserved and empty calorie diets, I hope that the lawmakers and current government leaders will take all measures to PROMOTE AND ENCOURAGE practitioners of traditional poi production to continue and responsibly expand the

availability of hand pounded 'ai. I believe that making the language of HB1344 law, will do just that.

Again mahalo nui for time and consideration.

E Ola Hāloa, E Ōla Ke Kānaka!

Robert Kealoha Domingo

O'ahu ka Mokupuni, Ko'olauloa ka Moku, Ka'a'awa ke 'Ahupua'a

LATE TESTIMONY

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Friday, February 11, 2011 6:32 AM
To: HLTtestimony
Cc: froghill@olympus.net
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Alan Brisley
Organization: Individual
Address:
Phone:
E-mail: froghill@olympus.net
Submitted on: 2/11/2011

Comments:

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Friday, February 11, 2011 5:56 AM
To: HLTtestimony
Cc: rhewlen@gmail.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Reed Hew-Len
Organization: Individual
Address:
Phone:
E-mail: rhewlen@gmail.com
Submitted on: 2/11/2011

Comments:

Cultural and traditional practices of food preparation, especially the traditional methods of producing pa'i'ai and poi, is a major part of making Hawaiian communities sustainable. These practices are essential to us on all levels, physically, spiritually, mentally, and emotionally. These cultural practices should be promoted, encouraged, and free from legal ramifications.

LATE TESTIMONY

TESTIMONY IN SUPPORT OF HB 1344 FOR THE LEGALIZATION OF Pa'i'ai

Kalamaoka'āina Niheu, MD Family Medicine, Kauka o Onipa'a Na Hui Kalo
Miriam Chang, MD, Family Medicine
P.O. Box 99
Hau'ula, Hawai'i 96717
(808)393-4903
February 11, 2011

SB 101 should be passed legalizing Pa'i'ai as Kalo - whether it be table kalo, pa'i 'ai, or poi is the key to health here in Ka Pae 'Aina and there have been no documented cases of food poisoning despite the use of traditional implements in its preparation.

THERE HAS NEVER BEEN A DOCUMENTED CASE OF ALLERGY OR HYPERSENSITIVITY TO KALO

We recommend that the first food for all infant of all races be kalo in the form of poi. While other initial food such as rice, wheat gruel, or sweet potato is more commonly used, poi appears to be tolerated best and has no documented history of allergic reaction. The same cannot be said of any of the aforementioned foods. In addition, there appears to be less constipation, GERD, colic as a result of starting poi. Known to have much richer in micronutrients than any other starch, it is the ideal food.

KALO IS THE BEST STARCH OUT OF ALL STARCHES IN A DIABETIC DIET

Research has long shown that kalo, with the exception of legumes, has the lowest glycemic index of all starches. Glycemic index is the amount on glucose (or sugar) that is present in the blood after eating an equivalent amount of starch. For those who understand diabetes, this means that it compared to rice and wheat, it doesn't raise a diabetic's sugar as high! In addition, as it is denser and filled with other nutrients and fiber, it leads to early satiety less consumption. In other words... you can't pig out as much on it. Such studies as the Wai'anae Diet and the Moloka'i Heart Study have shown that eating a traditional Hawaiian Diet, of which kalo is a central component to improving health not only in diabetics but also those who suffer from high cholesterol, high blood pressure, and morbid obesity. The majority of participants not only lost significant amounts of weight, they also were able to keep it off for long periods and many were able to reduce their medications or come off of them completely.

Kanaka maoli traditions have long known that the mea 'ai we give to our bodies is sacred. It's nice to see Western science is finally catching up.

KALO PREPARED TRADITIONALLY IN THE FORM OF PA'I'AI IS SAFE AND HEALTHY.

The original intent of pa'i'ai was to transform kalo into a form that could be stored for a longer period of time. The process of cleaning and pounding kalo is often considered by practitioners to be sacred and as such, to this day, requires cleanliness not only in physical implement but also mentally and spiritually. To date, there has never been any documented cases of food poisoning from pa'i'ai. There has been some mucosal membrane sensitivity to calcium oxalate crystals if they are not thoroughly cooked down, but that would be the same whether stone and wood were used versus metal and glass. The comparison has been drawn between pa'i'ai production and honey or mochi, both of which are legal, and use implements that do not conform to the standard DOH metal and glass industrial kitchen. There have been many documented cases of food poisoning as a result of these (e.g. 2001 food poisoning of 310 school children in Japan from

mochi and botulism which is caused in many cases by the ingestion of honey) yet these practices have been allowed and legalized.

THEREFORE, WE TESTIFY STRONGLY IN SUPPORT FOR THE LEGALIZATION OF PA'I'AI AND URGE YOU TO PASS HB 1344

LATE TESTIMONY

February 10, 2011

Aloha mai kakou,

Mahalo nui to chairperson and members of the committee. My name is Vince Kana`i Dodge. My home is Wai`anae. I am a cultural practioner and I have been hand pounding kalo into pa`i`ai and poi for over 20 years.

We are here today because someone complained to the DOH about the sale of hand-pounded traditionally made pa`i`ai and/or poi. Would like to thank those people.

We live in an amazing time- the resurgence of `aina based practices and consciousness. I have been working with youth for over 25 years and have been seeing hundreds and hundreds and hundreds of them brought up in this consciousness. This conversation about legitimizing the sale of hand-pounded pa`i`ai and poi was not to be avoided. If it didn't happen today it would happen tomorrow.

I am deeply grateful and would like to recognize uncle Eddie Ka`anana, my calabash uncle, for mentoring myself and hundreds and hundreds of other maka`ainana (folks close to the `aina) . My first introduction to ku`i, or hand-pounding was with uncle Eddie. He is the piko or start of my ku`i moku`auhau (genealogy).

Uncle Eddie was born in the little fishing village of Miloli`i in 1926, on Hawai`i island and raised by his grandparents. They raised him in the old ways.

Hawaiian was his first language. He grew-up fishing in a canoe, caring for and eating directly from the `aina. They grew kalo on their mauka lands and every week for family consumption they harvested, cooked, cleaned and hand-pounded 55 gallons of poi. Every week, 55 gallons. Imagine that.

They knew what they were doing. They were intimately connected to their `aina and deeply connected to Haloa, the older brother, the kalo. And all these things, uncle shared with us. That was uncle's way. In 2006 uncle and his cousin, Walter Paulo were recognized as a living treasures. He passed that summer.

What we are seeking here is appropriate regulation of the time proven traditional and customary practice of ku`i kalo (hand-pounding pa`i`ai and poi), giving practioners the legal means to support themselves and their families. This would also enable groups, schools and other organizations to legally fundraise by pounding kalo and "selling" pa`i`ai and poi.

The Dep. of Health (DOH) is concerned with sanitation as well as permitting.

Traditionally, cleanliness is of the highest importance in the hand pounding of kalo into pa`i`ai and poi. That process begins long before the pounding begins. It starts with the care of `aina and the planting and care of the kalo. It is in the design and construction of the papa and pohaku (board and stone). It is in the relationship we have with our food, the source of our food and each other- as providers of food.

Hand-pounding has a long history, over 1,000 years. Made without chemicals and refrigeration, its naturally souring characteristic enabled long ocean voyaging and a ready supply of stored food. It did not and does not spoil or go bad. It was the food that made Hawaiians Hawaiians.

Our pa`i`ai hui is putting together a "best practices" ku`i kalo (hand-pounding) document. It will be available soon, digitally.

A first draft includes the following:

We grow kalo organically and encourage other growers to do so.

We use food and people friendly wood and stone for our papa and pohaku ku`i`ai.

We delight in the hand-pounding, we continually deepen our connection with the source of life, we see all of us as providers and encourage each other to provide the most healthy food possible.

We pass on our experiences.

We harvest kalo at peak maturity, when the starch content is highest.

We get harvested kalo into the cooking pot sooner than later.

We cook and clean kalo in relationship to its pounding characteristics.

We clean the cooked kalo removing all soil, skin, rot and un-poundable material.

As people who ku`i we all use time proven methods of cleaning/sanitizing our ku`i equipment. This includes the scrubbing and washing of hands and equipment with water usually under pressure. We clean the pounding area and take appropriate measures to keep dust down.

We use clean containers to store the pa`i` ai and poi in.
We do not contaminate our ku`i equipment with chemicals.
Further cleaning is done by soaking pohaku and papa (stones and boards)
in salt water.

The DOH issues three types of food making permits.

- 1) for a restaurant
- 2) for a lunch wagon
- 3) for temporary use, which allows the permit holder to prepare and serve food outdoors at farmers markets, festivals, etc for 20 out of 100 days- basically once a week.

The first two are too burdensome for a hand-pounding producer.
The third is too narrow. Producing once a week is not economically practical.

DOH director Gary Gill said in the senate hearing on SB101 that they could work with the honey exemption amendments we proposed to the bill.
Since then we have met with DOH, discussed and refined those amendments. The version of HB1344 before you now is the result.

The amended version of HB1344 will protect consumers and support practioners in this growing cottage industry who will grow our food security and the small business backbone of our communities.

On behalf of my family, mo`opunas, and the thousands of youth we have coached in hand-pounding kalo, we support the DOH amended version of HB1344.

Please call me @ 478-6492 if got questions.

mahalo nui,

Vince Kana`I Dodge

From: mailinglist@capitol.hawaii.gov
Sent: Friday, February 11, 2011 7:22 AM
To: HLTtestimony
Cc: hunafive@yahoo.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: William Howes
Organization: Individual
Address:
Phone:
E-mail: hunafive@yahoo.com
Submitted on: 2/11/2011

Comments:

LATE TESTIMONY

AMY K. BRINKER

248 Kaiulani Ave. #4
Honolulu, HI 96815

808-230-0085
amybrinker@mac.com

indigenizethelaw.com

February 11, 2011

TESTIMONY IN SUPPORT OF HB 1344 HD 1, WITH PROPOSED AMENDMENTS

Aloha Chair Yamane and Members of the Committee,

I am writing in support of HB 1344. The purpose of this bill is to recognize the legitimacy of the traditional preparation of poi using a pōhaku ku'i 'ai (poi pounding stone) and papa ku'i 'ai (poi pounding board). Department of Health (DOH) has prohibited the sale of hand-pounded poi in the very place where the practice sustained a thriving population for hundreds upon hundreds of years.

I do not believe DOH has intentionally promulgated rules to restrict Kānaka Maoli food preparation methods. DOH adopted federal food sanitation guidelines which were not written with Kānaka Maoli culture in mind. The adoption of these seemingly innocuous guidelines, requiring that all food-contact surfaces be "smooth,"¹ ends up having the unpalatable effect of forbidding the use of the beloved and time-tested porous pōhaku ku'i 'ai.

DOH rules acknowledge the importance of freedom of choice by allowing restaurants and stores to serve raw fish and raw meat "upon request or with the knowledge of the consumer."² If not for this one DOH rule, we would be effectively prohibited from enjoying sushi or steak tartare at our favorite local restaurants. In Hawai'i, where so many cultures have come together, it is not surprising that classic features of Japanese and European cuisine have been perpetuated through laws protecting consumer choice.

It is shocking that Hawai'i's indigenous culinary art³ of poi pounding does not have the same legal protection.

DOH is charged with the great task of ensuring public health and safety. Practically, we must recognize that it is impossible for DOH to eliminate every potential risk in the human environment. I have submitted amendments to HB 1344 which aim to balance consumer protection and safety with freedom of choice and cultural justice. The amendments, modeled on an exemption for honey producers,⁴ address DOH concerns by including additional safety measures.

In closing, I would note that health is only partially understood when viewed through a microscope. We cannot forget the cultural, social, economic, and environmental health of our community. Like poi rising in the 'umeke, so too will the health of our community expand by indigenizing the law to honor the host culture of Hawai'i.

Mahalo nui,

Amy K. Brinker

¹ Hawaii Administrative Rules §11-12-32(a)(4).

² Hawaii Administrative Rules §11-12-25(g)(7).

³ Hawaii Constitution, art. IX §9. "The State shall have the power to preserve and develop the cultural, creative and traditional arts of its various ethnic groups."

⁴ Hawaii Revised Statutes §328-79. (Proposed amendments also include a section modeled on HRS §328-80 which provides for DOH inspections for consumer complaints.)

A BILL FOR AN ACT

RELATING TO HEALTH.

BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF HAWAII:

SECTION 1. Chapter ____, Hawaii Revised Statutes, is amended by adding new sections to be appropriately designated and read as follows:

§ - ____ **Producer of hand-pounded poi; exemption.** A producer of hand-pounded poi shall not be required to process poi in a certified food processing establishment, or be required to obtain a permit from the department of health, if the producer:

- (1) Sells hand-pounded poi directly to consumers; and
- (2) Attends a food safety class; and
- (3) Prepares hand-pounded poi adjacent to permanent or temporary hand-washing facilities; and
- (4) Labels each batch of hand-pounded poi with:
 - (A) The name and address of the producer; and

(B) The statement, "This hand-pounded product was not produced in a certified food processing establishment." in clear and conspicuous print.

§ _____ **Producer of hand-pounded poi; inspections.** If the department receives a complaint about a producer of hand-pounded poi, the producer shall be subject to food sampling and subsequent inspection of its premises to determine if the producer's products are misbranded, adulterated, or a cause of food borne illness.

§ - _____ **Poi; storage.** Naturally fermenting poi kept at ambient temperature may be served or offered for sale in a ready-to-eat form, upon the request or with the knowledge of the consumer.

§ - _____ **Definition; hand-pounded.** Hand-pounded means processed with papa ku'i 'ai and pohaku ku'i 'ai and without the use of machines or machinery.

§ - _____ **Definition; pohaku ku'i 'ai.** Pohaku ku'i 'ai means poi pounding stone.

§ - _____ **Definition; papa ku'i 'ai.** Papa ku'i 'ai means poi pounding board.

SECTION 3. New statutory material is underscored.

SECTION 4. This Act shall take effect upon its approval.

INTRODUCED BY: _____

Report Title:

Producers of Hand-Pounded Poi; Exemption

Description:

Exempts producers of hand-pounded poi from department of health processing and permitting requirements.

From: mailinglist@capitol.hawaii.gov
Sent: Friday, February 11, 2011 7:41 AM
To: HLTtestimony
Cc: cwmomma@gmail.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Dr. Eileen A. Schweickert
Organization: Individual
Address:
Phone:
E-mail: cwmomma@gmail.com
Submitted on: 2/11/2011

Comments:

I fully support allowing taro that has been hand pounded to be sold at farm markets and by other vendors, the risk of contamination at small scale producers is much lower than in large processing plants.

The industrialization of our food system is leading to less healthy food and environment. Our agricultural system is strongest when we have many smaller handlers and producers.

Dr. Eileen A. Schweickert

LATE TESTIMONY

Welina mai kākou, Honorable Committee Members

Regarding HB 1344 Relating to Health

My name is Kaiulani Odom. I am a native Hawaiian dietitian who has been a member of the American Dietetic Association and the Hawaii Dietetic Association since 1990. I am in full support of HB1344 and request that the committee members adopt the language of the amended bill.

Over the years I have worked with children, families, schools and communities. I have seen firsthand the positive health affects that poi has on all of these populations.

Through my western training and knowledge I can tell you that it has been proven that kalo is high in complex carbohydrates, low in fat and moderate in protein. It is an excellent source of vitamins B1, calcium, phosphorous and fiber. It has both starch and dietary fiber, which makes it far superior to the other carbohydrates that we consume.

When poi is used in our traditional Hawaiian diet programs, it has scientifically been proven to reduce cholesterol which then decreases risk for heart attacks, one of the leading chronic diseases in all races. Poi has been used successfully to lose weight when replacing other carbohydrates in the diet. Studies have shown that decreasing weight positively affects blood sugars and blood pressure. It has a very low glycemic index which means that it has a very gradual release after being eaten, great for diabetics.

Poi is also a hypoallergenic (less likely to cause allergies) and easily digestible food. Many infants who have been allergic to other foods are able to eat poi. Hospitalized young children from all over the states who were unable to eat other foods, have requested poi from Hawaii.

Again, this is from a western perspective, all proven in clinical trials and studies.

As a cultural practitioner, I know that that the health benefits from poi are not just physical...they extend to the mental and spiritual. Eating a food that connects you to your ancestors, that is prepared in the same way that it was prepared 100 of years ago provides nutrients that aren't measured in a lab. Following in the footsteps of our kupuna gives us the strength and motivation to continue eating in a healthy way. Pounding the poi by hand increases the mana that we consume. Have you ever sat and watched an elder and a child sit at a poi board and pound poi together? The health knowledge that is passed down has nothing to do with vitamins and minerals, but everything to do with healthy beliefs and traditions that support positive lifestyle practices.

In over 20 years as a nutritionist here in Hawaii, I have been involved with educational activities, diet programs, and community sessions that have included pa`i ai poi. There has not once been any incident or report of illness from having eaten pa`i ai. Quite the opposite, I have seen only benefits that come from consuming this food item. I urge you to support this bill

Sharon Kaiulani Odom, RD, MPH
422 Iliaina St, Kailua, 96734

Welina mai kākou, Honorable Committee Members

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Again, this is from a western perspective, all proven in clinical trials and studies.

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In over 20 years as a nutritionist here in Hawaii, I have been involved with educational activities, diet programs, and community sessions that have included pa`i`ai poi. There has not once been any incident or report of illness from having eaten pa`i`ai. Quite the opposite, I have seen only benefits that come from consuming this food item. I urge you to support this bill

Sharon Kaiulani Odom, RD, MPH
422 Iliaina St, Kailua, 96734

From: mailinglist@capitol.hawaii.gov
Sent: Friday, February 11, 2011 10:05 AM
To: HLTtestimony
Cc: jkeoho@gmail.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Jarrett Keohokalole
Organization: Individual
Address:
Phone:
E-mail: jkeoho@gmail.com
Submitted on: 2/11/2011

Comments:

LATE TESTIMONY

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Friday, February 11, 2011 10:04 AM
To: HLTtestimony
Cc: jkeoho@gmail.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Jarrett Keohokalole
Organization: Individual
Address:
Phone:
E-mail: jkeoho@gmail.com
Submitted on: 2/11/2011

Comments:

From: mailinglist@capitol.hawaii.gov
Sent: Friday, February 11, 2011 10:00 AM
To: HLTtestimony
Cc: brutusluv@gmail.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Blake J La Benz
Organization: Individual
Address:
Phone:
E-mail: brutusluv@gmail.com
Submitted on: 2/11/2011

Comments:

morikawa2 - Grant

LATE TESTIMONY

From: mailinglist@capitol.hawaii.gov
Sent: Friday, February 11, 2011 9:08 AM
To: HLTtestimony
Cc: dianehawaii@hotmail.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Diane Parker
Organization: Individual
Address:
Phone:
E-mail: dianehawaii@hotmail.com
Submitted on: 2/11/2011

Comments:

From: mailinglist@capitol.hawaii.gov
Sent: Friday, February 11, 2011 8:42 AM
To: HLTtestimony
Cc: pualeafarm@hawaiiantel.net
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Eloise V. Engman
Organization: Individual
Address:
Phone:
E-mail: pualeafarm@hawaiiantel.net
Submitted on: 2/11/2011

Comments:

From: hawaiianstyle@rocketmail.com
Sent: Friday, February 11, 2011 8:11 AM
To: HLTtestimony
Subject: Edited version of written testimony in SUPPORT OF HB1344

Aloha mai kākou,

I submitted written testimony in support of HB1344, the Pa'i 'Ai Bill scheduled for hearing this morning at 9am. I wish to submit an edited and revised version which I have pasted into this email to follow. Please strike my previous submittal. If you have any questions please feel free to contact me via email.

Mahalo Nui,
Robert Kealoha Domingo

Aloha Mai kākou Chair Yamane and Health Committee members.

HI am writing in strong support of HB1344, also known as the Pa'i 'Ai bill. In today's society here in Hawai'i, it is widely known that there has been a resurgence of Hawaiian culture and its practices. I myself, in the past 15 years have been fortunate enough to become involved in various traditional hawaiian arts once embraced by my kupuna. One of the most significant, is the art of producing pa'i 'ai, or cooked taro pounded by hand using the traditional implements, the pohaku ku'i 'ai or pounder made of porous volcanic stone, and the papa ku'i 'ai, the wooden board on which the taro is pounded.

While learning and continuing the art of ku'i 'ai, many things have become evident regarding the relationship of kalo to kanaka or mankind. First and foremost, the traditional Hawaiian belief of Hāloanakalaukapalili, the taro, being the elder brother to the Hawaiian people. It is said that we, the Hawaiian people are obligated to take care of our elder brother Hāloa, and he shall in turn take care of us and sustain us throughout our earthly lives.

Indeed Hāloa the taro has kept his end of the bargain, by sustaining us, for generation upon generation. The traditional staple food, taro, most commonly eaten in the form of poi or the more concentrated version called pa'i 'ai can truly be considered the "Food of the Gods". This amazing product has been deemed a "Superfood" for it's unique qualities including its high concentration of nutrients, fiber, probiotics when allowed to ferment, it is low fat, and is hypo-allergenic!

It is traditional and common knowledge that pa'i 'ai does not spoil and is actually preferred fermented to different degrees. Kupuna have indicated that pa'i 'ai must be prepared in traditional methods using a porous stone or pohaku ku'i 'ai to promote the fermentation process, thus further protecting the products ability to harbor probiotics and needed live beneficial bacterias, not unlike those found in other clinically proven beneficial foods such as yogurt, other aged cheeses, raw honey, the Japanese natto or fermented soy beans, Korean kim chee and so on.

Because of its hypo allergenic, easy digestive and nutritional qualities, poi and pa'i 'ai have been fed to people of all ages ranging from newborn infants to elderly on their death beds, and never has it been known to have negative effect.

The survival of unaltered traditional techniques of poi pounding is vital to improving the health of our currently struggling society here in Hawai'i. In today's modern fast food world, inundated with high fat, processed, chemically preserved and empty calorie diets, it is of great benefit to have readily available a true whole food such as pa'i 'ai. I hope that the lawmakers and current government leaders will take all measures to PROMOTE AND ENCOURAGE practitioners of traditional poi production to continue and responsibly expand the availability of hand pounded 'ai. I believe that making the language of HB1344 law, will do just that. Again mahalo nui for time and consideration.

E Ola Hāloa, E Ōla Ke Kānaka!

Robert Kealoha Domingo

O'ahu ka Mokupuni, Ko'olauloa ka Moku, Ka'a'awa ke 'Ahupua'a

morikawa2 - Grant

From: mailinglist@capitol.hawaii.gov
Sent: Friday, February 11, 2011 8:32 AM
To: HLTtestimony
Cc: carolphilips1@gmail.com
Subject: Testimony for HB1344 on 2/11/2011 9:00:00 AM

Testimony for HLT 2/11/2011 9:00:00 AM HB1344

Conference room: 329
Testifier position: support
Testifier will be present: No
Submitted by: Carol Philips
Organization: Individual
Address:
Phone:
E-mail: carolphilips1@gmail.com
Submitted on: 2/11/2011

Comments:
Aloha Honorable Committee on Health,

I'm writing in strong support of this measure. I have greatly benefited by eating fresh poi and have learned more about our host culture in the process.

Respectfully,
Carol Philips