

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 Health

SB 101, RELATING TO HEALTH

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

January 28, 2011
2:45 p.m.

1 **Department's Position:** The Department of Health supports the Governor's vision to promote
2 greater food self-sufficiency for Hawaii. However, we believe this bill, in its current form is
3 unworkable.

4 **Fiscal Implications:** Resources would need to be allocated to research and finalize definitions of
5 Hawaiian cultural food preparation practices.

6 **Purpose and Justification:** The bill directs the DOH to exempt poi prepared in the "customary and
7 traditional" method from all food safety regulations. The DOH opposes the bill in its current form for
8 the following reasons:

9 The DOH opposes the bill in its current form because it does not delineate what are the
10 guidelines for the "customary and traditional" methods of poi preparation. Further the definition of
11 "Hawaiian cultural foods" would need to be placed in temporal context; for example practice during the
12 1800's or traditions of the 1950's.

13 The DOH does not have the cultural expertise to define traditional practice, and would
14 recommend that the University or Native Hawaiian organization first define traditional food preparation
15 practices.

1 Finally the DOH regulates the sale and distribution of all food products within the State of
2 Hawaii. This bill creates difficulty in the department's ability to meet its mission and opens the door for
3 the exclusion of a range of foods based on a cultural exemption.

4 Thank you for the opportunity to testify.

green1 - Karen

From: mailinglist@capitol.hawaii.gov
Sent: Wednesday, January 26, 2011 10:05 PM
To: HTHTestimony
Cc: pennysfh@hawaii.rr.com
Subject: Testimony for SB101 on 1/28/2011 2:45:00 PM

Testimony for HTH 1/28/2011 2:45:00 PM SB101

Conference room: 229
Testifier position: support
Testifier will be present: No
Submitted by: Penny Levin
Organization: Individual
Address: Wailuku, Maui
Phone:
E-mail: pennysfh@hawaii.rr.com
Submitted on: 1/26/2011

Comments:

Aloha Honorable Members of the Senate Health Committee

Regarding SB101 Relating to Health

I support SB101.

Hand pounding pa'i'ai and poi has been a traditional Hawaiian cultural practice and means of making and preserving food for at least 1,200 years. In that time, it fed a nation of hundreds of thousands of people and kept them well. In 1852, the Department of Interior recognized the making of poi as "a method for preserving kalo...in common use on these islands from time immemorial" (Int.Dept. Bk.6.p.22.1852.Sept15). Today, people continue to honor the practice of hand pounding poi and to pass that on to successive generations as a valid means by which to feed a family and a community.

The choice of an individual to make a livelihood born of this traditional practice is not an easy one. Production is limited by physical endurance. To carry this work forward during the economically difficult times of today is a demonstration of strength and resiliency that we all have within us and should encourage and support. With a stone and a board and good kalo, one can make a living that both honors Hawaiian culture and invests in the future - of their family and of taro farmers.

The Hawai'i State Constitution Article IX Public Health Section 9 provides that "the State shall have the power to preserve and develop the cultural, creative and traditional arts of its various ethnic groups" (ConCon1978); thereby, giving the legislature the authority to support SB101 and recognize the making of pa'i'ai and poi using traditional hand pounding methods as a cultural and traditional art, with the sale of that product as an extension of that development.

SB101 allows this practice to become an economically viable and dignified way to make a living without undue economic burden on small cottage industry producers of hand pounded poi.

The legislature experienced the resounding beat of the pohaku ku'i 'ai rising from the Rotunda in 2009. Many of you joined us and experienced the aloha and the sharing of poi that occurred throughout the day. To hear the joyful beat of the stones in neighborhoods and

valleys all over the islands again is to hear the sound of a healthy and food self-sufficient community.

Mahalo for being willing to hear and support SB101.

green1 - Karen

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, January 27, 2011 3:01 PM
To: HTHTestimony
Cc: onipaa.porter@gmail.com
Subject: Testimony for SB101 on 1/28/2011 2:45:00 PM

Testimony for HTH 1/28/2011 2:45:00 PM SB101

Conference room: 229
Testifier position: support
Testifier will be present: Yes
Submitted by: Ethan Porter
Organization: Individual
Address:
Phone:
E-mail: onipaa.porter@gmail.com
Submitted on: 1/27/2011

Comments:

Please use the updated version of the bill. Legalize Pa*ʻ*i*ʻ*ai!

January 25, 2011

Aloha mai,

My name is Wahine'aipōhaku Tong and I am in support of SB101.

I have been born and raised on poi and pa'i'ai since I was in my mothers womb; Not ONCE did I ever become sick or ill due to the nature of the way pa'i'ai is prepared. I have however become sick from many establishments that are so called "certified kitchens".

It is our staple food and have been for thousands of years. At least you can watch before your eyes pa'i'ai being made and know exactly what goes into it.

Don't be a douche bag, this is our culture, we aren't asking anyone else to eat it, but should have the choice of where we spend our money for food and what we want to eat.

Mahalo nui,

A Hawaiian who loves pa'i'ai

Meala Bishop
47146 Pulama Road
Kaneohe, Hawai'i

Regarding SB101

Mahalo to those willing to hear Senate Bill101. Allowing the preparation of poi using traditional methods to be recognized as a cultural, spiritual tradition exercised for subsistence in our own revered way shows a continuous shift to honor Hawaiian culture.

As a wahi pana is the heartbeat of the land so it is with the steady beat of the pohaku ku'i 'ai and papa ku'i 'ai, pa'i 'ai/poi preparation implements, that also lends to the heartbeat of the 'aina. To have the sound of poi preparation through board and stone throughout our countryside wahi punahele is an aloha nui loa example of humble sovereignty for me.

January 25, 2011

Aloha mai,

My name is Wahine 'aipōhaku Tong and I am in support of SB101.

I have been born and raised on poi and pa'i'ai since I was in my mothers womb; Not ONCE did I ever become sick or ill due to the nature of the way pa'i'ai is prepared. I have however become sick from many establishments that are so called "certified kitchens".

It is our staple food and have been for thousands of years. At least you can watch before your eyes pa'i'ai being made and know exactly what goes into it.

Don't be a douche bag, this is our culture, we aren't asking anyone else to eat it, but should have the choice of where we spend our money for food and what we want to eat.

Mahalo nui,

A Hawaiian who loves pa'i'ai