



DANIEL K. INOUE
INSTITUTE

September 20, 2018

Dear Friends,

Please join the DKI Institute and Zocalo Public Square on Thursday, October 18th, 6:30 p.m. at the Artistry in Kakaako for our final "Talk Story" of 2018: **What Can Hawaii Teach the World About Climate Change?**

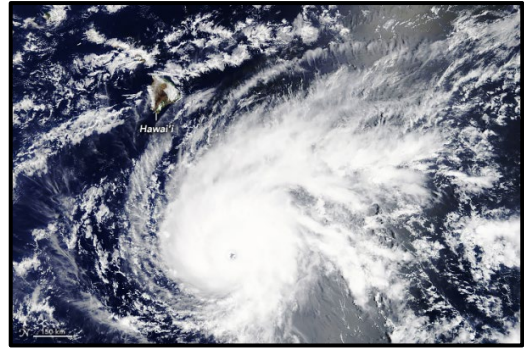
Moderated by **Catherine Cruz**, Co-Host, Hawaii Public Radio's "The Conversation," featuring University of Hawaii at Manoa geologist **Chip Fletcher**, Honolulu Chief Resiliency Officer **Josh Stanbro**, and RAND Corporation scientist and contributor to the UN Intergovernmental Panel on Climate Change **Robert Lempert**.



Hawaii is at the front lines of climate change. We can see the changes walking along Ala Moana beach. Beach erosion is impacting rural roads on all of our islands. Torrential rains and heavy flooding seem to come with greater intensity, and we are preparing with more frequency for hurricanes and tropical storms.

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Learn about what Hawaii is doing in terms of scientific research and proactive policy to mitigate amid environmental disruption, and to set the example for sustainable living.

For more information, and to make a reservation, please visit

<http://www.zocalopublicsquare.org/event/can-hawaii-teach-world-climate-change/>



From left to right: Noe Tanigawa, Keoni Chang, Jordan Keao, Martha Cheng and Sam Choy at the DKII Zippy's booth talking story.

It will be as interesting as our last "Talk Story" on May 31st, America's Fascination with Hawaii's Foods. Growing up in Hawaii, we know it is all about the food - it is central in our conversations and it can make or break an event.

What we may not have realized is mainlanders are following Hawaii's lead. The Poke craze!, and restaurants serving chicken katsu and shoyu pork belly are popping up everywhere from Utah to Europe, and Hawaii-nurtured dishes like adobo fried rice and loco moco have become part of global culinary culture.



At our last DKI Institute/Zocalo Public Square "Talk Story" at the Artistry, our four panelists took a stab at explaining this growing fascination with Hawaii's food, and its embrace by diners and heavy promotion by high-profile chefs. We were very pleased to have on stage:

- Sam Choy, James Beard Award winning restaurateur & "Godfather of Poke"
- Jordan Keao, Hawaii Island born, executive chef and owner of 'Aina Restaurant in San Francisco
- Martha Cheng, author, *The Poke Cookbook*
- Keoni Chang, executive corporate chef, Foodland
- Moderator: Noe Tanigawa, arts and culture reporter, Hawaii Public Radio

The wide-ranging conversation took up issues of farming and fishing practices, cultural diversity, and ecological sustainability. But the word most often used and expressed was "authentic," - the importance of being authentic.



Chef Jordan Keao put it best when he said in Hawaii it is still about sitting in the garage and grilling chicken and pork over the hibachi, and the good fun conversation that surrounds the cooking. It is that feeling he strives for in his restaurant. But, he draws the line at pineapple which it still the prevalent image of Hawaii. "We are not serving pineapple!" Authenticity is essential - and it is why 'Aina is the only San Francisco restaurant to serve hand-pounded poi.

Author Martha Cheng believes that Hawaii is doing a good job of showcasing its edible heritage. The Hawaiian brand is strong. In writing *The Poke Cookbook*, she said people are just looking for something unique which tells a story, has deep roots, and that is definitely Hawaii.



Along similar lines, Chef Keoni Chang shared that perhaps at a subconscious level, the island's warm spirit gets translated through its cooking. It is heart and soul. He also talked about keeping high-quality, authentic and consistent poke at all of Foodland's 33 stores. It is about vision and hiring the right people who share your beliefs to ensure a quality product is served every day.



All the panelists agreed that chefs and writers must convey the right messages about the need for careful stewardship of our fields and oceans. Chef Sam Choy sees sashimi and sushi being consumed worldwide, with poke not far behind. But he added that education is essential not only for teaching people how to enjoy and experience new foods, but also how to conserve and manage the natural resources that supply our food. Market supply-and-demand will hopefully maintain the balance between food trends and maintaining our natural resources, and between food trends and affordability. Sam had the audience laughing when he pronounced that when fish is \$40 a pound, it's time to roll out the Aloha tofu!

The after-party was filled with lively conversation and fellowship, plus the added treat of poke bowls from Foodland.



Of course, our "Talk Story" occurred before the Poke uproar in Chicago when Aloha Poke Co. sent "cease and desist" letters to poke shops, claiming to own the trademark on "Aloha" and "Poke." Hopefully, the native Hawaiian revolt and elders explaining that no one "owns" the word "Poke," let alone "Aloha" have resulted in Aloha Poke Co. retracting and opting to itself "cease and desist" its "un-aloha" behavior. It is unbecoming to any food whose origin is Hawaii.

Hope to see you on October 18th! For more information, and to make a reservation, please visit <http://www.zocalopublicsquare.org/event/can-hawaii-teach-world-climate-change/>

Aloha,
Irene, Ken and Jennifer