

Celebrating Filipino-American History Month

OCTOBER 2008 - OCTOBER 2017 AND BEYOND... P.1 STORY



Fil-Am Voice

Magkaisa Tayong Lahat | "Let Us All Unite"



Philippine Flag Raising

Sharon Zalsos sang "Lupang Hinirang" on Oct. 2.

Page 15

October 2017 • Vol 1 No8

FILIPINO AMERICAN VOICE • UPLIFTING OUR COMMUNITY

FREE

inside



This lady chimes in on how to help our families struggling with wages.
p.1



What is a "Street Food" anyways? Even some ethnically aware don't know.
p.11



This man has left a proud legacy in his son. Read "Sakada Offspring."
p.14

October is Filipino-American History Month

Celebrate at the Maui Fil-Am Heritage Festival®

Alfredo G. Evangelista

I confess. I'm the guy in Sam Cooke's love song "What a Wonderful World" with that famous line: "Don't know much about history." English and Social Studies were my favorite high school subjects but we really didn't have traditional history classes—learning about dates and events and the people who lived them. Instead we had "World Cultures" in my freshman year—not World

History or Hawaiian History. In college, I majored in political science and dabbled in public administration but didn't take any history classes. I guess that's why I'm not a history buff like **Gilbert Keith-Agaran** who studied American Intellectual History (oh, excuse me) at some elitist East Coast Ivy League college that does not start with an "H".

see HISTORY MONTH p.2



Chef **Gemsley Balagso** of the Westin Nanea Ocean Villas will return to defend his Master P-Noy Chef® title on Saturday, Oct. 21, 2017.

PHOTO: CEASAR LIZADA

Hawai'i's High Cost of Living

Working Families Need Help

Gilbert S.C. Keith-Agaran

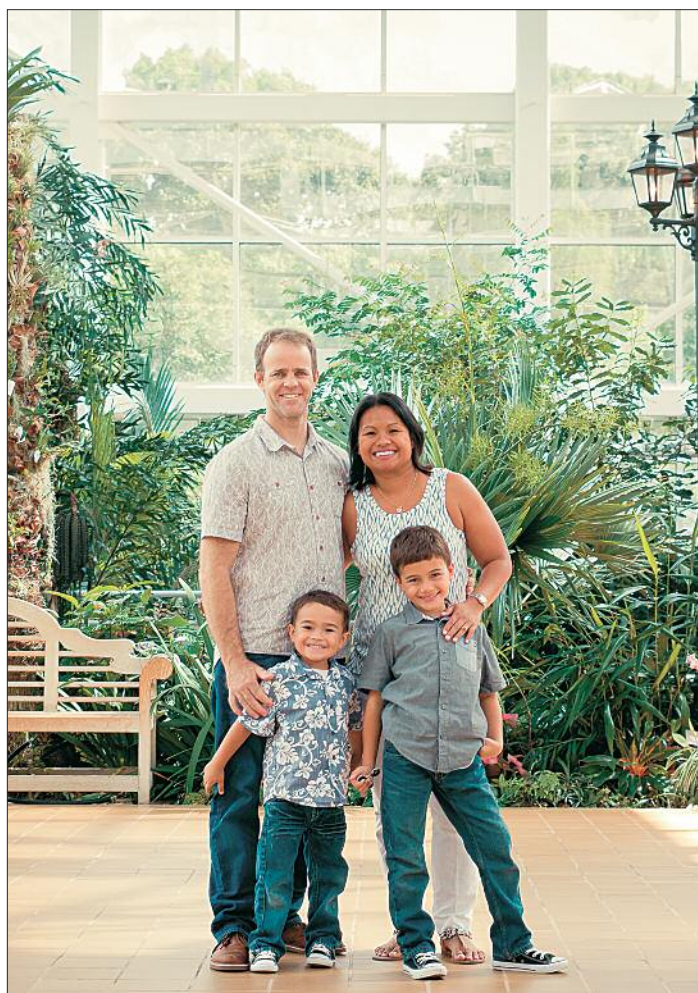
E, a fifty-seven year old widow, rents a small 'Ohana unit attached to a forty-five year old 12th Increment tract home. She shares the one-bedroom, one bath unit with her youngest daughter and her daughter's two school-aged children. Collecting disability from a stroke she suffered about a decade ago, E has a limited income. Together, E and her daughter, who works at Kahului Airport, pay \$875 monthly plus utilities. Before moving into her current home, E paid a much higher rent. E is fortunate that her current landlord is an aunt.

Hawai'i residents continue to pay what is termed as the Paradise tax. Some recent

national reports reflect the great challenge posed by relatively stagnant local incomes and Hawai'i's rising cost of living. Addressing housing and basic living costs continue to be a dilemma for policymakers, and not everyone can get an affordable rental from a relative.

The Paradise tax does not affect only those on fixed incomes but also young, growing families. **Rheena Lynne Acidera Campbell**, born and raised on Maui, recently made a very difficult decision. She and her husband Colin, together with their two young sons, will be leaving Maui next year to move to Georgia where the opportunities are

see COST OF LIVING p.5



Escaping the paradise tax: The Campbell family is moving to Georgia.

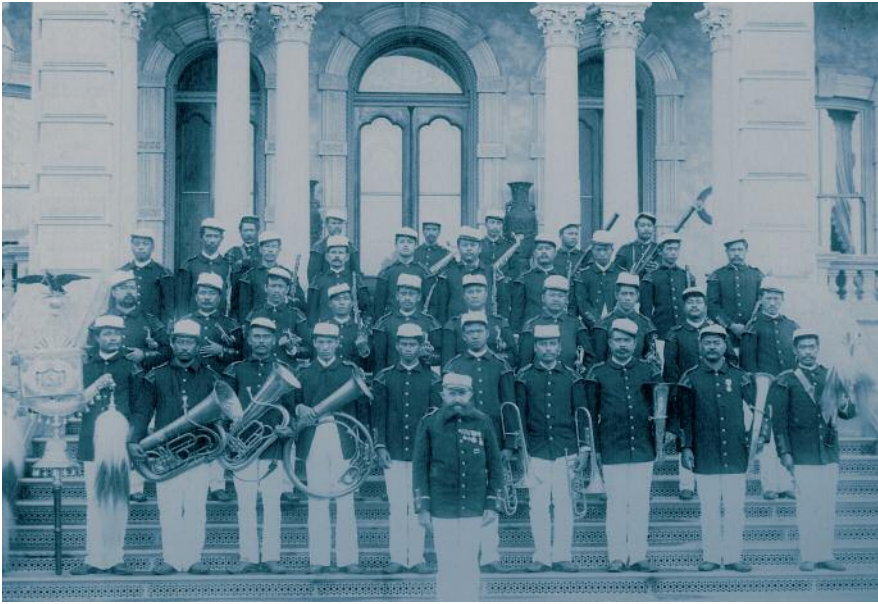
PHOTO COURTESY RHEENA LYNN CAMPBELL

FREE



Commemorating the first Filipino-American History month at the Hawai'i State Library October 4, 2008. Then-Rep. **Joey Manahan** stands 2nd from the left.

PHOTO COURTESY JOEY MANAHAN



The first Filipinos arrived in Hawai'i in 1888 and became a part of the Royal Hawaiian Band. This photograph of the band was taken in 1889.

PHOTO COURTESY "HO'OKULEANA" BLOGSPOT

History Month...

from p. 1

When the Hawai'i legislature passed the bill establishing Filipino-American History Month (Act 15, 2008), I was somewhat indifferent. Yes, in 1991 I started to read about *Sakadas* in Hawai'i but that was the extent of my venture into the historical records. After all, what did Filipino-American History Month mean? And why October?

Then-Representative **Joey Manahan**, the principal author of H.B. 3343, included the following findings:

- “[T]he writings and teachings of American history have often overlooked the historical role of Asian-Americans, including the role of

Filipino-Americans.”

- “The earliest documented presence of Filipinos in America was in 1587 in California and a settlement on the bayous of Louisiana in 1763, when seamen, later called Manilamen, jumped ship during the Spanish galleon trade era.”
- “Filipino-Americans continue to make a lasting impact on the history and heritage of Hawai'i and the United States.”
- “[T]here have also been critical economic, cultural, social, and other notable contributions by Filipino-Americans to the development of United States history.”
- “[T]he prominence of Hawai'i's Filipino and Filipino-American population warrants an official commemoration of the history and heritage of Filipino-Americans.”

ration of the history and heritage of Filipino-Americans.”

Act 15 (2008) designated the month of October as “Filipino-American History Month” to “commemorate the contributions of Filipino-Americans to the history and heritage of Hawai'i and the United States.” The bill was signed by the governor and codified at Hawai'i Revised Statutes Section 8-18.

Manahan, who immigrated to the United States thirty-six years ago, believed “it was important for our youth to remember the values and positive impressions that our ancestors brought with them to Hawai'i and the United States. American history has too long overlooked the economic, cultural and social contributions that Filipino-Americans have made since the first

Filipinos set foot on California soil in 1587,” said Manahan. “In our school history books, historians sometimes fail to mention Filipinos as being one of the major immigrant groups who immigrated to the United States.”

The Filipino-American National Historical Society began celebrating Filipino-American History Month in 1988. Thanks to the leadership of Manahan, Hawai'i became the first state to formally recognize October as Filipino-American History Month, making Act 15 landmark legislation.

“The law represents a major milestone for our Filipino community in Hawai'i,” observed Manahan, “and it has become a driving force for increased recognition and awareness nationwide. In subsequent years, State

see HISTORY MONTH p.4

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From the Editor's Desk

Tante Urban
EDITOR & PRESIDENT • FIL-AM VOICE

Filipino History

History shows the awakening came earlier at the time when freedom started blooming after the signing of the *Treaty of Paris* (December 10, 1898), which ultimately transferred Spanish sovereignty over the Philippines to the victor—the United States, thus, effectively ending the 333 years of Spanish rule. This new relationship between the Philippines and the United States at the turn of the 20th century became the bedrock of labor migration. The valiant worker applications from the northern region of Luzon, all the way to the Visayan islands, signed up to move to another land that might hold their destiny—the sugar fields in Hawai'i.

Everything about Hawai'i was more likely unknown to any prospective Filipino migrants then, except for the lure of free transportation, subsistence and clothing, a 10-dollar advance, a 3-year job commitment, and laborer's pay equivalent to \$0.72 dollar per hour for working under the Hawai'i Sugar Planters' Association. Never mind homesickness and lack of faster communication back and forth. The first Filipino migrants and the succeeding waves of workers coming to Hawai'i were driven basically by economic hardship in their homeland. Forced labor under colonial rule of Spain was finally over and it became more appealing to accept the offer of "paid labor" thousands of miles away from home.

In January 1946, my Dad Daniel Urban left his home in Magsingal in the province of Ilocos Sur in the Philippines to come to Hawai'i. Single and just 24 years old, my Dad decided to come to Hawai'i to work in the sugar cane plantations on the Big Island. As one of six siblings in a family who

lived on a farm, my Dad boarded the S.S. *Maunawili* with 1,000 other Filipino men to look for a better life in Hawai'i—the first of four trips the S.S. *Maunawili* would eventually make to Hawai'i, bringing more than 4,000 new Filipino immigrants.

My Dad and his compatriots were called *Sakadas* or "pioneers." Though not the first Filipinos to come to Hawai'i's shores, they were perhaps the largest post-war influx of immigrants to the Aloha State.

Life among Filipinos in Hawai'i was far from being a sugar-coated lifestyle. It was a continuing struggle for better working conditions, as exemplified by the first Filipino labor leader, Pablo Manlapit.

The influx of Filipino migration in Hawai'i continued to rise, especially when the quota for workers was relaxed in 1965. By 2010, the Filipinos became the largest ethnicity in Hawai'i (25.1%), an increase from being the third largest ethnic group (22.8%) in 2000.

The challenge of working at HC&S has been to "ride along" for the Filipinos, with the vision that at this point in time, they have more skills and training than ever, with jobs not limited to farming, but extending to the hotel industry, food and culinary, health, education, and to the various levels of government. Now the Filipinos are deeply rooted, diversified, educated and multi-talented, in spite of the demise of the sugar cane industry for which they took as the initial bait to find their destiny in the land of Paradise. This chain of events is not the end but the beginning of a better and stronger Filipino community showing its resilience to the winds of history.

Every change, be it social, economic or political, seems to always bring out the best in Filipinos, to demonstrate their innate industry, sacrifice and values no matter what the future brings. ✨



Phil Sabado is shown here at the 2013 Pinoy Artist Contest. This year's contest will be coordinated by rising young artist **Matthew Agcolicol**.

PHOTO: CEASAR LIZADA

History Month...

from p. 2

legislatures around the country adopted laws and resolutions in their respective States. Today, Filipino-American History month is officially recognized by the U.S. Congress and it was celebrated in the White House by President **Barrack Obama**.

Back to some history lessons.... Did you know?

- The earliest record of Filipinos in the United States was in October 1587 when Filipinos landed in Morro Bay, now known as San Luis Obispo, in California.
- In 1763, Filipino seamen established the first permanent settlement in North America in Saint Malo, Louisiana.
- Prior to the arrival of the first *Sakadas* in Hawai'i in 1906, the first Filipinos arrived in Hawai'i in 1888 and became a part of the Royal Hawaiian Band.
- In 1974, Hawai'i Associate Supreme Court Justice **Benjamin Menor** became the first Filipino in the United States to sit on a state's highest court.
- In 1994, Hawai'i's **Benjamin J. Cayetano** became the first Filipino in the United States to be elected governor.
- According to the 2010 census, there are now 342,095 Filipinos or part Filipinos in the State of Hawai'i.
- Filipinos are now the second largest ethnic group in Hawai'i.

The premier celebration of Filipino-American History Month in Hawai'i takes places on Maui. In 2011, I was fortunate to have the backing of the **Maui Filipino Chamber of Commerce Foundation** led by president **Elizabeth Ayson** and initiated the **Maui Fil-Am Heritage Festival®** to celebrate Filipino-American History Month and to promote Filipino businesses.

This year's Filipino-American History Month began with a Philippine Flag raising ceremony on Monday, October 2 at the County Building. Maui is the only County in the State of Hawai'i to have the Philippine flag flown at the County Building during the whole month of October. At the Flag Raising ceremony, Mayor **Alan Arakawa** issued a proclamation pro-

claiming October as Filipino American History Month throughout the County of Maui and inviting "all residents to attend the Maui Fil-Am Heritage Festival to discover the cultural diversity that makes Maui a special place to work, play and live."

"We're grateful Mayor Arakawa has continued the tradition of flying the Philippine flag at the County Building throughout the month of October," said **Sharon Zalsos**, president of the Maui Filipino Chamber of Commerce Foundation. "It's a testament to the standing of the Filipino-American community here on Maui and we're proud to share our history, our culture, and our heritage with all of Maui."

The 2017 Maui Fil-Am Heritage Festival® on **Saturday, October 21 from 10 a.m. to 3 p.m.** will have a new look and a new feel when it's staged for the first time at **Queen Ka'ahumanu Center**. "We're really excited about the



The **Any Kine Adobo® Contest** is sponsored by **Tante's Island Cuisine** this year. It is a call to all would-be chefs. **Dominic Suguitan** and **Jorge Tirona**, who claim to be *master adobo eaters* are coordinating this event.

PHOTO: CEASAR LIZADA

change in venue," explained **Jake Belmonte**, Event Chairperson, "and we look forward to presenting another high-quality, exciting Festival."

This year's Festival will feature many of the events that attracts folks to the festival. At the top of the list is the **Master P-Noy Chef® Cook Off**. Chef **Gemsley Balagso** of **Westin Nanea Ocean Villas** will return to defend his title against challengers Chef **Jonathan Pasion** of **Andaz Maui at Wailea Resort** and Chef **Jason Carpio** of **Wailea Beach Resort-Marriott**. Guest hosting this year will be Chef **Jojo Vasquez** of **The Plantation House**. Vasquez was selected by his fellow Chefs as the 2017 Chef of the Year.

The theme of this year's Cook Off is "Street Food" and the Chefs will compete in a culinary competition and be judged on execution of the fi-

see HISTORY MONTH p.6



Fil-Am Voice

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Cost of Living...

from p. 1

greater. “Colin and I want to give our children opportunities and experience what the world has to offer. The cost of living has set us back as we have a difficult time trying to save for our children’s college fund,” said Campbell. “When Colin and I got married ten years ago, we planned to make Maui our home permanently and raise our children here. We knew when we moved here that it would be tough but we thought ‘Well at least we will be poor in paradise.’”

The National Low-Income Housing Coalition (NLIHC) recently released its annual report on housing costs and renters’ wages, *Out of Reach 2017: The High Cost of Housing*. NLIHC surveyed the Housing Wage: “the hourly wage a full-time worker must earn to afford a modest and safe rental home without spending more than 30% of his or her income on housing costs.” NLIHC asserts that more than 11million Americans spend more than half of their incomes on housing costs, requiring those households to restrict spending in other areas like food, medical care and transportation. The National Housing Wage of \$21.21 for a two-bedroom rental home, exceeds the federal minimum wage of \$7.25 per hour. The Hawai’i Minimum Wage is presently \$9.25 and will rise to \$10.10 in January 2018, but is still less than half of the National Housing Wage.

As anyone who rents in the islands

would expect, Hawai’i ranks high in the amount of income renters pay for housing. The City and County of Honolulu’s required Housing Wage (\$38.12) is fourth among Metropolitan Areas, behind only the Bay Area: San Francisco (\$58.04), San Jose-Sunnyvale-Santa Clara (\$42.69) and Oakland-Fremont (\$41.79), and seventh behind six Northern California Metropolitan Counties (Marin, San Francisco, San Mateo, Santa Clara, Alameda, Contra Costa). Kaua’i County (\$28.13) is eighth among non-metropolitan areas or counties and Hawai’i as a State (\$25.49), tops the list for nonmetropolitan areas.

Hawai’i’s approximately 194,000 renters face the largest gap (-\$19.56) between average renter wage (\$15.64) and the two-bedroom Housing Wage (\$35.20). Only the District of Columbia (\$33.58) and California (\$30.92) also have Statewide Housing Wages over \$30. NLIHC estimates Minimum Wage workers in Hawai’i, working a standard 40-hour work week, would need to work 116 hours to afford a one-bedroom home (\$1,394) and 152 hours for a two-bedroom home (\$1,830) without paying more than 30% of their income. The Maui Housing Wage (\$30.15) is second to Honolulu.

Some attention is played each year on increasing the supply of housing that is affordable not just under Housing and Urban Development (HUD) standards but also for Hawai’i’s typical working household. Another part of the quandary is to address incomes for

working households.

“God has blessed our family and has provided,” said Campbell. “We always felt we just made enough and were unable to save as much as we would like. The cost of living as you grow a family increases as time goes on, inflations of costs increases disproportionately to the increase of income.”

Hawai’i’s legislature did hike the minimum wage a number of years ago with a goal of reaching \$10.10 in 2018. With housing—both supply and affordability—continuing to be challenging for working families, legislators debated raising the Hawai’i Minimum Wage even higher. SB107, which proposed incrementally raising the Minimum Wage to \$15.00/hour was approved by the Judiciary and Labor committee but did not make it through the entire process. Another bill introduced by South Maui Representative **Kaniela Ing**, along with Kahului Representative **Justin Woodson**, proposed hiking the minimum wage to \$22.00/hour over five years: to \$12.50/hour in 2018, \$15.00/hour in 2019, \$19.00/hour in 2020, \$21.00/hour in 2021 and finally \$22.00/hour in 2022. Senator **Russell Ruderman** (Puna, Ka’u) and Reps. Ing, and Woodson also proposed allowing the Counties to raise the minimum wage above the state wage in their communities. SB1165; HB442.

Business-owners opposed the various minimum wage bills, arguing that additional expenses would need to be passed on to customers at higher



Justin Woodson proposed hiking the minimum wage to \$22/hour over a five year period, reaching this rate by 2022. PHOTO COURTESY JUSTIN WOODSON

prices or in cutting expenses, including reducing the number of employees.

Kit Zulueta, who has her own small business, in addition to a regular full-time job, agrees that additional costs are always tough on small businesses. She notes that even though both her boyfriend and herself have decent paying jobs, they still find it difficult to save for a down payment on a home and survive on only a little savings. “If I get in the position to hire employees in the future,” Zulueta says, “I want them to pay them well, I want them to be happy because unhappy people are less productive, and unhappy people quit jobs.”

As immediate past president of the see **COST OF LIVING p.9**

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Madelyne Pascua and David Cordero demonstrate the effective and live Philippine martial art of Escrima.
PHOTO: CEASAR LIZADA

Mg Pedring's Ice Candy has become a welcome and wonderful "must-have" treat each year at the Festival.
PHOTO: CEASAR LIZADA



Baybayin, the Philippine indigenous written word will be demonstrated by U.H. Maui College's Kabatak club. They will be on-hand to write your name in this script.
PHOTO: ALFREDO EVANGELISTA



History Month...

from p. 4

nal product, taste and most unique interpretation of the Filipino culinary heritage. On site, there will be a common pantry that will include a variety of traditional protein used in Filipino dishes (for example fish, poultry, beef, pork, or goat), a variety of dried herbs, noodles, an array of fresh vegetables (for example *marrungay*, sweet potato leaves, *okra*, and *paria*) and a Mystery Basket of ingredients. Each Chef will be allowed to bring one assistant from their own staff and will also be assisted by a student from the **University of Hawai'i Maui College**. "The Festival is one of the events that our students look forward to," said Belmonte who is a Chef In-

structor at UH Maui College's **Maui Culinary Academy**. "It's a win-win situation for the Chefs, the Academy, and the Festival." Although it is a friendly competition for a year of bragging rights, the winner will be awarded a special prize from **Kā'anapali Beach Hotel**. Another Festival favorite is the **Speedy Balut Eating Contest®** sponsored by **Esteban Construction**. While *balut* is rumored to be a natural aphrodisiac, the Festival is featuring a *balut* eating contest because it's a wild, crazy, and fun event! The winner will win a \$500 cash prize. Entrants must be experienced *balut* eaters. The first four to complete eating one *balut* will proceed to the final round, where they will be required to eat two *baluts*. The speedy one wins! **The Polvoron Challenge:**

Eat&Tweet® sponsored by **Benjamin Acob, Attorney at Law** asks the questions "Do you know how to whistle?" and "Can you do it after eating *Polvoron*?" *Polvoron* originated from Spain and is similar to a crumbly shortbread made of powdered milk, toasted flour, and butter. And it tastes good! The contest combines one's ability to eat *polvoron* and tweet (not electronically, of course, but a whistle—sort of the Filipino version of eating saltine crackers and saying "Polly wants a cracker")! If you're first, you will win a \$500 cash prize. The first four to complete eating one *Polvoron* and tweeting will proceed to the final round, where they will be required to eat two *Polvoron* and tweet. First one to eat&tweet wins!

Any Kine Adobo® Contest sponsored by **Tante's Island Cuisine** is a call to all would-be chefs. **Dominic Suguitan** and **Jorge Tirona**, who claim to be master *adobo* eaters are coordinating this event. Their question is two-fold: Got *Adobo*? Do you believe you can *adobo* bamboo shoots, chicken, goat, *okra*, pork, squid, or just any kine? To prove it, enter the Contest and if you are the winner, you will win a \$500 cash prize. Restricted to the first seven participants only and the participant must be at the Festival by 9:30 a.m. with their entry, which must be enough to fill thirty-five (35) portions (2-ounce containers). If you can't cook and you want to participate in the contest, sign

up to be one of the 30 Guest Judges. **Pabitin at the Fest!** sponsored by **Friends of Justin Woodson** is one of the children's activities. The *Pabitin*, which also originated from Spain, is a popular game at fiestas and birthday parties. A lattice of bamboo sticks, called a *balag*, is suspended and lowered and raised quickly. The *balag* contains bags filled with toys, snacks, coins, and other items. The *Pabitin* will be held at 11 a.m., 12 p.m., 1 p.m., and 2 p.m. Kids, practice your jumping skills!

The Pinoy Artist Contest sponsored by **Friends of Yuki Lei Sugimura** will be coordinated by rising young artist **Matthew Agcolicol**. The theme of "Home Sweet Home" was selected in recognition of the *Bahay Kubo* at Kepaniwai Park. There are two categories: two-dimensional art (no larger than 24 inches by 18 inches, matting excluded) and three-dimensional art (no larger than 24 inches on all sides). The age categories are: Grades K-5; Grades 6-8; Grades 9-12; and adult. All artwork must be submitted to the Agcolicol Art & Studio at 1975 Vineyard Street, Suite 304 in Wailuku, by appointment only. Please contact Agcolicol at (808) 205-7655 or matthewagcolicol@rocketmail.com. Art may be submitted at Queen Ka'ahumanu Center on Wednesday, October 18 but please contact Agcolicol. The first place in theme will be awarded \$250 in cash while second place in theme will be

"Polvoron originated from Spain and is similar to a crumbly shortbread made of powdered milk, toasted flour, and butter. And it tastes good!"

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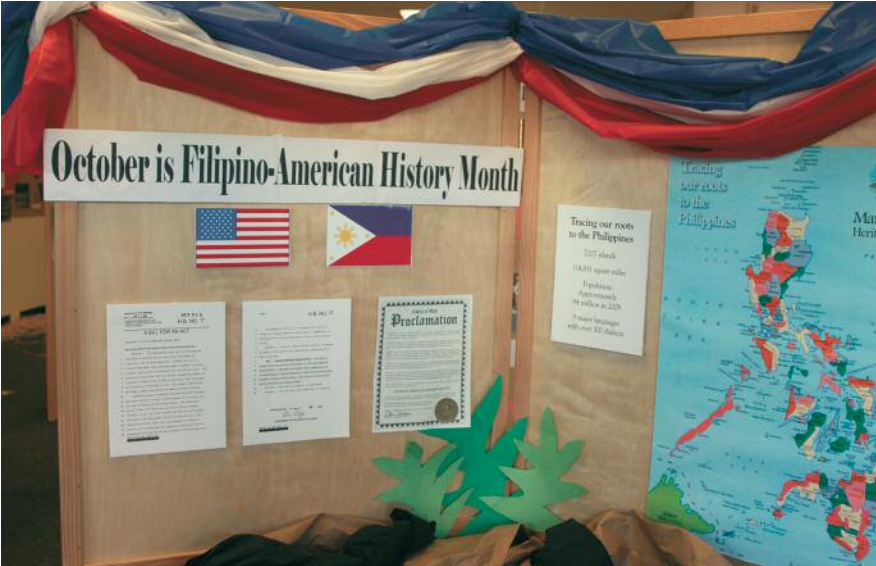
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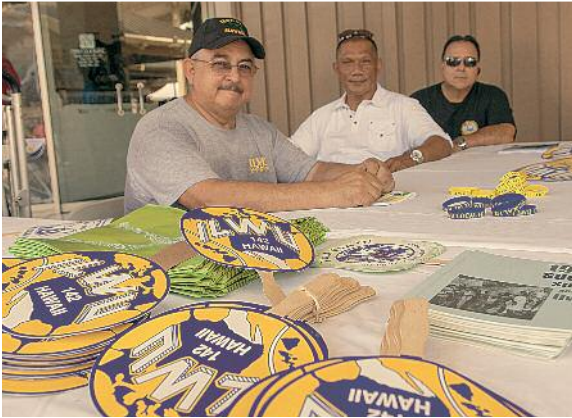
Locations at Nāpili Plaza and Whaler's Village



Stories written by the sons and daughters of *Sakadas* will be featured at this year's "We Got History Exhibit®."
PHOTO: JANNO



Manang Tina serves up one of the many Filipino culinary delights that will be available for purchase, this year through "scripts" at the Festival. PHOTO: JANNO



ILWU Local 142 has been a proud sponsor of the Festival since 2011. PHOTO: JANNO



Three-time Master P-Noy Chef® Joey Macadangdang is shown here at the 2015 Maui Fil-Am Heritage Festival. PHOTO: CEASAR LIZADA

awarded \$150 in cash and third place in theme will be awarded \$75 in cash. Other prizes will also be awarded. Art submitted for the Maui Fair will be accepted. And yes, because the Contest brings together art work from Maui's artists of all ages and of all ethnicities, you don't have to be Pinoy to join the contest!

Oh Wow! Parol Making Contest® sponsored by Vidad's Local Kine Grindz.

If you think you're not artistic enough to enter the Pinoy Artist Contest®, how about trying to create a Christmas parol on-site. Sorry but you can't bring it home to finish. The first fifty youth will be provided a FREE parol making kit. Basic materials of glue, crepe paper, and cellophane will also be provided and you may bring your own special materials. The criteria for judging will be originality, workmanship, creativity, and "The Oh Wow!" factor. All parols will be displayed through December at Vidad's. The first-place winner will receive \$250 in cash while second-place will receive \$150 in cash and third-place will receive \$75 in cash. Remember, the parols must be completed on-site.

Your Name in Baybayin

Even before the arrival of Ferdinand Magellan in 1521, Filipinos were literate and had their own script/alphabet—Baybayin. At the Festival, the Kabatak Club from the University of Hawai'i Maui College will assist you in writing your name in Baybayin on paper. For a small fee (three scripts), you can write your name on bamboo!

Mg Pedrings Cart sponsored by

Friends of Don Guzman.

Ring! Ring! If you see the colorful painted two-wheeled wooden cart at the Festival, you can purchase ice candy (coconut, melon and avocado flavors). It's going to be a hot day so you don't want to miss out.

Fabulous Filipino Food

Did somebody mention food? Who wants to eat bbq, pancit, adobo, pinakbet, dinar-daraan, pork and peas, chicharon, fried rice omelet, lumpia, halo halo, cascarron, bibingka, puto, sweet rice, and more?

Well, the Festival will be your one-stop shop for Filipino food and kankanen. Yes, Filipino restaurants will be on hand with Filipino food for your purchase, consumption on-site, and even your balon (take home). "The Foundation believes it's important to feature Maui's Filipino restaurants selling their most popular dishes. Our Filipino restaurants need continued exposure and the Festival will help to expand their markets" said Lydia Dela Cruz, Food Vendors coordinator.

Participating restaurants are Central Mini Mart Fast Food and Catering, Lea's Halo Halo Sweets & Treats, RM Mini Mart and Fast Food & Catering Serv-

ices, CAA Market Place, Vidad's Local Kine Grindz, Paradise Supermart, and Randy's Catering & Fast Foods. Come hungry!

This year's Festival requires scripts only (vendors will not accept cash). Payment for scripts will be via cash and credit cards; no checks will be accepted. If you want to purchase scripts prior to the event, you may purchase



Pabitin at the Fest! is among the children's favorites... it is a popular game, originating in Spain in which the children try for snacks, toys, and sometimes even money. PHOTO: CEASAR LIZADA

them at Copy Services and my law firm, Law Offices of Alfredo Evangelista, both in Wailuku.

Back-to-Back Cultural Entertainment

Who says Maui doesn't have great cultural entertainment? But we're not talking about hula, Taiko, or even a Chinese lion dance. The Festival's back-to-back entertainment will be strictly Filipino cultural entertainment

(not even an English song!) After all, we're celebrating Filipino-American History month.

"Our entertainment will showcase Maui's Filipino talents that will include songs and dances of the Philippines," said Madelyne Pascua, Program coordinator. "Come early and find a seat because you won't want to give up your space!"

Entertainers will include Amancio Sarmiento, La Galería: Compañía Baile Filipino, Dance International Production, and Angelina Abapo. The opening act will be Sinulog coordinated by the Sto. Nino Organization.

Hosting this year's Festival will be Wayne Aguiran of Epic Entertainment Hawai'i.

We Got History Exhibit® sponsored by Monsanto Hawai'i.

As in prior years, the Festival will incorporate a historical exhibit. This year the exhibit will feature stories written by the sons and daughters of Sakadas from Maui.

Leaving on a Jet Plane...

Yes, if you're lucky, you could be leaving on a jet plane. If you come early and stay the whole day, don't forget to register for the... yes, Philippine Airlines through the courtesy of Sol Solleza, will again sponsor airfare, round trip from Honolulu to Manila, economy class. And guess what? Philippine Airlines is donating two trips!

Certain restrictions apply including but not limited to: one entry per person, must be at least eighteen years of

see HISTORY MONTH next page

Ballard Family Mortuary advertisement with logo, contact info, and service details.

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The "Speedy Balut Eating Contest®" is an annual favorite of the Festival—it always draws a competitive crowd and contestants. Experienced balut-eaters only, please!

PHOTO: CEASAR LIZADA



The exciting "Tinikling" dance will traditionally cap the conclusion of the Festival. Percussive, challenging and necessitating much skill and precision, this dance originates from Leyte in the Visayan region of the Philippines.

PHOTO: JANNO

History Month...

from p. 7

age, and must be present, with proper identification, to win.

Corporate and Community Support

The Maui Fil-Am Heritage Festival® is being supported by several companies and community groups who believe in its importance and significance.

"Local sponsor support is so vital to the Festival's success," said **Melen Agcolicol**, Event Co-Chairperson. "Without our sponsors, the Maui Filipino Chamber Foundation would not be able to showcase our culture, heritage, history and growing number of Filipino businesses on Maui. We are extremely grateful for our sponsors."

Major Sponsors include the **A&B Foundation, Monsanto Hawai'i, County of Maui, Philippine Airlines, ILWU, HMSA, McDonald's, MassMutual Pacific, Renato & Maria A.F. Etrata Foundation, Western Union, Law Offices of Alfredo Evangelista, A Limited Liability Law Company, Tante's Island Cuisine, Esteban Construction, LLC, Benjamin Acob, Attorney at Law, Vidad's Local Kine Grindz, Friends of Don Guzman, Friends of Justin Woodson, Friends of Yuki Lei Sugimura, Queen Ka'ahumanu Center, 99.9 Kiss FM, Maui Culinary Academy, Four Sisters**

Catering, Mix 105.5, and Lizada Photography.

Yes, this Festival has something for everyone—delicious Filipino food to eat and take home, challenging contests with prizes, interesting displays, continuous and multi-talented Filipino entertainment—a terrific way to celebrate Filipino-American History Month and to support Filipino businesses.

Manahan acknowledges the Maui Fil-Am Heritage Festival® is the premier event in Hawai'i that celebrates Filipino-American History Month. "I'm looking forward to joining you on Maui this year," said Manahan. "We need to continue to strive for an increased awareness and commitment to cultivate our identity, our language, and our heritage for future generations. Hopefully this movement leads to more proactive agendas to further institutionalize our Filipino-American history, our language and our culture throughout the United States."

Yes, *Maui nō ka 'oi!* Remember, come early and enjoy the Maui Fil-Am Heritage Festival® on Saturday, October 21, from 10 a.m. to 3 p.m. at its new location, Queen Ka'ahumanu Center. Even non-history buffs are welcome!

To keep up-to-date, visit the Chamber's Facebook page at www.facebook.com/MauiFilipinoChamber. Pre-registration for the various contests may be made by email to foundation@mauifilipinochamber.com or via fax to 888-411-0834. Telephone inquiries to (808) 242-8100. ✨

Don't forget to register to win a roundtrip airfare to the Philippines.

Two separate drawings will be made—sponsored by none other than our friends at Philippine Airlines.

PHOTO: CEASAR LIZADA



Cost of Living...

from p. 5

Maui Filipino Chamber of Commerce, she’s observed how resilient and hard-working Filipino entrepreneurs on Maui are. “I don’t know what their positions are on these issues,” Zulueta notes. “But it is my hope the Filipino community in general can have a more active voice on policy and legislative issues like this.”

“Living wage is one piece of a larger puzzle that needs to be addressed regarding overall affordability and quality of life in Hawai’i,” Rep. Woodson observes.

Mary Wagner from the Labor Caucus of the Maui County Democratic Committee describes raising the Minimum Wage as a step in the right direction. She notes that nationally, fifty-five percent of minimum wage earners are women and 19 percent of children live in minimum wage households. NLIHC acknowledges that Minimum Wage increases are unlikely to completely close the housing affordability shortfall. Presently, twenty-nine States and the District of Columbia, and more and more local jurisdictions exceed the federal minimum wage. However, a worker earning only the prevailing minimum wage cannot afford a modest two-bedroom rental in any State, city or county.

An analysis by Dr. **Amy K. Glasmeir** and the Massachusetts Institute of Technology indicates a Hawai’i living wage would be \$38.07 for a family consisting of one adult and two children. As noted above, the NLIHC Hawai’i Housing Wage (\$35.20) alone greatly exceeds the present State Minimum Wage (\$9.25) and the highest proposed wage (\$22) in the Hawai’i proposals.

Wagner points out, “Women and children suffer the most from inadequate wages.”

Advocates and social service agencies see both the benefits and possible problems with raising the Minimum Wage too quickly and the impact of government mandating a living wage.

“While we at MEO are generally in support of paying a living wage, it is



Mark Zuckerberg
PHOTO COURTESY WIKIPEDIA

cautions, “As a nonprofit employer it would be difficult as it would impact all wages in the organization. Federal, state and county government controls our funding. If they do not support additional funding to support such increases we would be out of business. In that case thousands of low income individuals and families would be impacted.”

“The Labor Caucus,” Wagner says, “believes that all working persons deserve living wages to support themselves and their families.”

“We desperately need an actual living wage,” Woodson agrees. “It is my hope that both the private and nonprofit sectors, along with policy makers, can come together and agree on what a fair wage will look like in practice across our state. Then all that is required is the collective willingness to move forward together.”

Another idea proposed with little fanfare was adopted in a resolution to begin discussion over Universal Basic Income (UBI). A UBI program provides a minimum income amount to individuals regardless of need. UBI is not a new issue but in recent years has re-established some cache due to technological innovations and has supporters among progressives, entrepreneurs and conservatives. Silicon Valley innovators predict that with robotics and automation, there will be fewer available low skill, repetitive jobs in the future. Perhaps not surprisingly, **Mark Zuckerberg**, **Elon Musk** and Hawai’i resident **Pierre Omidyar** have expressed support or actually invested in some of the UBI trials underway.

UBI Experiments are being pursued in Finland, Kenya, Uganda, Canada and in Northern California. The Finnish approach is government funded. The Kenyan, Ugandan and Oakland trials are funded by voluntary private donations.

Advocates argue that UBI will provide individuals with enough income to pay for basic needs. Unlike some conditions of existing social welfare entitlement programs, there would be no penalty if a person earned income.

House Concurrent Resolution 89 (HCR89) received supportive testimony from public and private unions as well as the Hawai’i Chamber of Commerce.

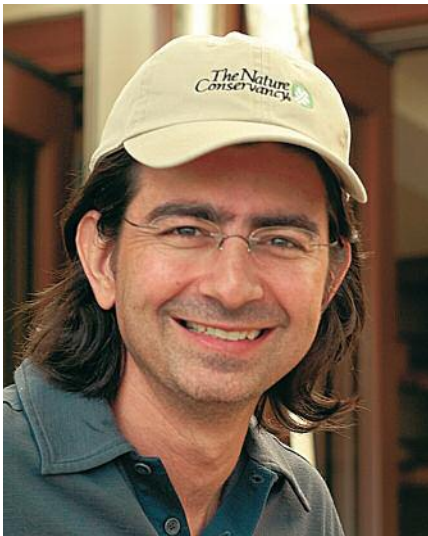
“In some areas automation is already reducing wages and eliminating jobs faster than they are being created, so it’s important to start a discussion



Elon Musk
PHOTO COURTESY WIKIPEDIA 2015

about how we can help local families make ends meet in the future,” Rep. **Chris Lee** (Lanikai- Waimānalo), the primary sponsor, explains.

“For years, the idea of jobs being lost to technological advances was nothing more than science fiction found in novels, comic books and movies,” **Mike Brittain** from the International Brotherhood of Electrical Workers (IBEW) 1260 observed in written testimony. “However, today we are watching technology increase at an impressive rate, impacting the way we live, work and play. In the utility industry alone, where nearly one thousand five hundred IBEW 1260 members are employed locally, hundreds of jobs are being impacted by advances in renewable technology.



Pierre Omidyar
PHOTO: Joi 15:42, 2 August 2007 (UTC)
EN.WIKIPEDIA.ORG

Plant[s] that require fifteen operators and as many maintenance workers are being replaced by commercial solar farms requiring minimal manpower for operations and maintenance.”

An example is that the Kaheawa Wind Farm in the West Maui Mountains is operated in part remotely off island.

“HCR 89 takes the first necessary step toward considering the long-term implications that globalization and increasing automation will have on local jobs and our economy,” HGEA wrote. “Now is an appropriate time to examine and ensure a viable financial path forward for workers whose industries may be evolving.”

Other proponents support UBI as an
see COST OF LIVING p.17



Debbie Cabebe
PHOTO COURTESY MEO

problematic,” notes Executive Director **Debbie Cabebe**. “As an agency who administers employment and training programs, it’s great. It would be beneficial to helping low income employees become self-sufficient.”

But Cabebe, who also serves this year as President of the Maui Non-Profit Executive Directors Association,

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Kwento Kuwentuhan

You Know You Are Married to a Filipina When...

Liza of "A Maui Blog"

My husband and I are celebrating our 24th wedding anniversary this month! We have been married for 23 years, and counting. He is American (yes, Haole) and I am Filipino (yes, Pinay). We have learned many things along the way, and in celebration of Filipino-American History month, I am writing something fun... about "You know you are married to a Filipina when..."

I am guessing many of you have already read that hilarious long list going around the internet on "You know you are married to a Filipina when..." My list won't be that long, however, there will be a bit more in each item mentioned. These are some of the many on the list that my husband relates to the most. Let's begin shall we?

You know you are married to a Filipina when...

... you are expected to be able to read her mind just by watching her eyebrows move up and down and which way her lips are pointed. If she moves all her eyebrows up, she's saying yes.

If only one eyebrow is raised, she is being skeptical. If you are looking for something and you asked her where it is, watch her lips; she may not reply verbally but the lips will point to where it is.

... The instant you are married, you have 500+ new close relatives that you can't tell apart. And many of your relatives will have nicknames of repeated syllables, most of them ends with "ing." As my husband says, the names sound like a door bell: bing bing, bong bong, ling ling, And oh, you'll also have relatives named Boy, Girlie or Baby. For real.

... Your refrigerator is full but you only recognize half of the food in there. What's that red egg? Oh that's duck egg: What's that brown looking thing in a container? Don't ask. And it's more likely not chocolate. It might be the left over *dinuguan*—she ordered some from the Filipino store and couldn't eat it all so she brought home the left overs. And that whole dried fish with the head on it? Oh that's *tuyo*. I can go on and on but you get the point.



My husband (far right) and two children (center) know full well, the idioms that occur daily in our loving household.

... The spaghetti she cooked tastes sweet, the sauce is already mixed in with the pasta, and it had cut up red hotdogs in it. What you probably didn't know is that a major ingredient in that spaghetti sauce is catsup. Not just ordinary catsup mind you. It's either Jufran or UFC. And that article I was talking about earlier? The writer says Filipino catsup is weird. Really weird. Hey, what's weird about banana catsup?

... You have a *tabo* in your bathroom and she regularly uses it. A *tabo* is a tiny bucket most often with a handle. It is useful for taking a shower when you don't have a shower, and it is useful for washing if you don't have a "bidet." Oh she does use toilet paper but washing with water cleans better so she does both. OK, this might be an overshare... let's move on.

... She may only tell you that she loves you once in a while (maybe not often enough for you) BUT she SHOWS you that she loves you in EVERYTHING

SHE SAYS AND DOES.

And the list can go on and on... ✨



Liza Pierce of A Maui Blog is an Interactive Media Strategist in Hawai'i. She started blogging in 2006 and she loves talking story online and spreading aloha around the world. She's been living on Maui since 1994 and considers Maui her home. A wife, a mother, a friend and so much more. She loves Jesus; Maui Sunsets Catcher; Crazy About Rainbow; End Alzheimer's Advocate. Her life is full and exciting here on the island of Maui.

Liza is currently the Interactive Media Strategist with Wailea Realty Corp.

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Chef's Corner

Street Food plays a significant role in cultures around the world and lucky for us,

Maui Friday Town Parties happen every Aloha Friday! Hosted by the Maui County Office of Economic Development, each 5 Friday night party highlights one of Maui's historic small towns and along with their unique, local businesses. Whether it's an eccentric art show in Lahaina or a paniolo party in Makawao, each town creates an authentic atmosphere including great local food, amazing local music, and local arts and crafts vendors to name a few.

Both residents and visitors greet every Friday *pau hana* with a special night of Maui's culture of aloha, highlighting incredible food and free entertainment. One of my personal favorites to go to is Wailuku's First Friday, due to its numerous local Filipino Food Vendors. I tend to see a lot of familiar food enthusiasts walking happily and content with sometimes a take-out food in brown bags.

But, what is Street Food? If one might ask? Well, here it is... **Street Food** is ready-to-eat food or drink sold by a vendor on the streets in big cities, small towns or in other public places, such as at a market or fairgrounds. It is often sold from a portable food booth, food cart, or even a food truck. They are meant for convenience and immediate consumption. Some Street Foods are regional but can also spread beyond the region of origin. Most Street Foods are classed as both finger food and fast food and are cheaper on average than restaurant meals. Based on a 2007 study from the Food and Agriculture Organization, 2.5 billion people eat Street Food every day.

Today, people may purchase Street Food for a number of reasons such as:

Yes! It is to experience local, regional, and ethnic cuisines.

Yes! It is cheaper than a restaurant meal.

Yes! It is ready-to-eat, and it's easy to eat.

Yes! It usually has big and bold fla-



These "American" foodies are trying Filipino Street Foods here on a BuzzFeed video. It comes to no surprise that they seem somewhat amused. Filipino-Americans already know what kind of foods that those born and raised here in the states are used to. So it's always fun to watch their shock and amazement while they are confronted by something so foreign as Filipino street food.

PHOTO COURTESY BUZZFEED

Master P-Noy Chef® Cook Off Street Foods.

Chef Joaquin "Jake" Belmonte

vors.

Yes and yes! It is homey and it feels good and in a social setting and there's always a sense of community about standing in line or standing around with a bunch of people with delicious smells wafting around you as you wait for your order or dig into a meal.

And yes! It definitely is a very nostalgic experience.

Seasoned travelers know that to get a genuine feel for the pulse and energy of their destination, a meal on the streets is a good place to start. And in



recent years, Street Food has become so popular that now, everyone wants to take part in the experience.

I love Street Food but I've never been able to eat it without ending up hot, sticky, and sweating—because often times, it is outdoors and you are surrounded with hundreds of hungry bellies jumping from one vendor to the next.

As most already know, Filipino food is well represented in today's tourism industry in every destination. As the Event Chair of this year's annu-

al *Maui Fil-Am Heritage Festival®*, I am excited and honored to showcase this year's *Master P-Noy Chef® Cook-Off* on October 21, 2017 at the Queen Ka'ahumanu Center. This year's theme of course, is "*Street Foods*."

Three chefs will compete for the coveted title *2018 Master P-Noy Chef®*! Last year's champion, **Gemsley Balagso** will defend his title against two fierce competitors: **Jonathan Pasion** of Ka'ana Kitchen from the world famous Andaz Maui Resort, and well seasoned chef, **Jason Carpio** of the beautiful Wailea Marriott Beach Resort.

Whose cuisine reigns supreme? Come and find out! The *Master P-Noy Chef® Cook Off* will begin at 11 a.m. in front of the stage and the 2018 *Master P-Noy Chef®* will be announced at approximately 12:30 p.m.

It is a friendly competition but to keep the camaraderie suspenseful and exciting, a Mystery Basket of ingredients will be unveiled at the start of the cook-off.

Three tasting judges with very well-travelled palates will score based on the following:

- 10 points - Serving Methods and Presentation
- 10 points - Portion Size
- 10 points - Creativity and



Top Ten Filipino Street Foods are reflected here in the hustle-and-bustle in the heart of Manila.

PHOTO: NOTEY.COM



Street Foods are ready-to-eat food or drink sold by a vendor on the streets in big cities, small towns or in other public places, such as at a market or fairgrounds.

PHOTO COURTESY OF MAX'S RESTAURANT

Practicality

- 20 points - Menu and Ingredient Compatibility
- 50 points - Flavor, Taste, Texture and Doneness

What is better than celebrating Filipino-American History month in October than highlighting Street Foods? The event is packed with lots of entertainment and food vendors. Food Scripts are available to be purchased in advance, contact me today at (808) 283-6358 to get yours! Come and join the fun!

Top 10 Street Foods of Manila:

Fishballs - an edible, ball-shaped patty made of pulverized fish. These fish meatballs are primarily white or yellow in color, and measure about an inch to two inches in diameter. They are made by pounding rather than grounding and have a very different texture to Western meatballs. These balls are a staple of Chinese cooking and are used in a wide array of dishes.

Proben - One of the deliciously tasting Street Foods in the Philippines is the Chicken *Proben*. *Proben* is essentially the proventriculus part of the chicken, which is dipped in cornstarch and then deep-fried.

Kwek Kwek - These Street Foods are hard boiled eggs with an orange colored batter coating and cooked deep fry. Another version of it is *Tukane-neng*, using quail eggs instead of chicken eggs. These foods are served with cucumber and some spices, of which you can choose to top it with vinegar and salt.

Taho - It is a soybean snack with sweet syrup and tapioca pearls. *Taho* is one of the favorite breakfasts and snacks of children and adults.

Banana Cues - Also known as see STREET FOODS next page



Gemsley Balagso—of Westin Nanea Ocean Villas—will return this year to defend his title of Master P-Noy Chef®.

PHOTO: CEASAR LIZADA



Jonathan Pasion of Ka'ana Kitchen from the world famous Andaz Maui Resort is fierce competitor number one.

PHOTO COURTESY JONATHAN PASION



Jason Carpio, also a well-seasoned chef is the second fierce competitor, coming from the Wailea Marriott Beach Resort.

PHOTO COURTESY JASON CARPIO

Ating Kabuhayan

John A.H. Tomoso †



I have always liked history. In fact, the genre of books, both print and online, are histories, biographies and historical novels. Perhaps it's about who I am, as an individual, in that I love to be with and know about people; where they're from and how they came

to know me.

In preparation for this column, for this issue, I did some research and reading about what history can teach us. First off, I think that it is somewhat natural for us "social beings" to *know one another*. Specifically, I believe it is good to know your neighbor, your friend, even your foe. History tells the story of how people live with each other.

History, the story of our past, challenges us to *understand the present*. Have you ever wondered why "so and so" thinks or acts a certain way. Recently, I read a somewhat definitive history of the Russian Revolution of 1917. Did you know that the revolution actually began with the March 1, 1881 assassination of Tsar Alexander II, the grandfather of the last Tsar, Nicholas II, who himself was murdered, along with his entire family on July 17, 1918. History is like peeling an orange; the deeper you go, the "juicier" it gets!

History *confirms and validates what we have learned from the past*. Sometimes, in fact I think often, the past gives a clue as to the future! I think the phrase "Learning from our mistakes" comes from this perspective.

History *tells the story of humankind's success*. The success of advancement of individuals, groups and civilizations can lead to such advancement by others, if we know, perhaps in hindsight, what went right and what went wrong.

History *is about culture and politics*. A Philosophy Professor I had in college used to regale us with stories, from historical facts, about the "story behind the story." He became somewhat hermeneutical with us eager philosophy students, saying that "the real story is what happened around the story in question." I asked him why he would say this and he said "because everything humankind does is about culture, that is how we live, and politics, that is how we live with one another." Thus, none of us live alone or in a vacuum and, beyond the self, there are others who influence, teach, react, lead and follow!

History *alerts us to change* and change is ever present. Like me, have you ever thought of how the present, our daily living "in the now," is really about "living history?" You know, by the time you get around to thinking about this, it's already history, and the longer you go away from the now, the more "historical" it gets. For instance, take a look at a yearbook or photo album, of any date, and history and change comes into view.

History *feeds our natural curiosity to seek knowledge and understanding*. You know the success of *Wikipedia*, and the historical scholars amongst us say that its success is dubious, is because it is knowledge that is easily accessible and gives us other perspectives as to why things are and how they got that way.

History *binds us together*, as communities, societies, nations, civilizations. I am a rather social person, one who is curious, in a good and enlightening way, about others. I like to know that others live, think and believe in somewhat the same way as me. But history can also "unbind" us as well!

History *frees one from one's own doubt and fear*. A tenant of ancient Greek Philosophy, i.e. "love of knowledge," is that the person is never truly free unless one conquers fear and doubt. Knowledge, of almost anything, gives us permission to move on and to gain wisdom and understanding.

see ATING KABUHAYAN p.17



1881 assassination of Tsar Alexander II
PHOTO COURTESY WWW.PINTEREST.COM/MANUEL TRETO/ZARES-RUSSOS/?LP=TRUE

Ka-Ching!



Saving in Your 40s and 50s

It's never too late to get started.

Elsa Agdinaoy-Segal

Saving in Your 40s and 50s: It's Never Too Late to Get Started

Will I have enough money to retire? It's a common question and one that has increased in magnitude lately—especially for people in their 40s and 50s.

The feeling of frustration can be overwhelming. You've been working hard for over 20 years. You've been saving as much as you can. Then, the market crashes, and your savings disappear. It's not too late to bounce back. Even if you're 55 years old and decide that today is the day to begin saving in earnest, you still have time to build up income for retirement.

On Your Mark, Set Your Priorities, Go

Determine what you want out of your retirement and what are your priorities? Empower yourself to make the important decisions today that will set tomorrow in motion:

- **When** do you want to retire?
- **Where** do you want to live?
- **What kind of lifestyle** do you want to lead?
- Consider your current lifestyle. **Can you cut back** to save more for retirement?

These are just some of the questions you should be asking—and answering—yourself. So take the first step and start making some decisions.

Save More, Spend Less

The most obvious advice still applies: save more, spend less. But there's more to it than that.

Create a budget to help you stay on track—and actually stick to it every month. Decide where you can trim your expenses. What can you live without now so you can have more later?

Speaking of catching up, if you will be age 50 or older at the end of the calendar year, you can take advantage of catch-up contribution options to accelerate the growth of your retirement accounts. The IRS updates contribution limits periodically; checking for the most recent infor-

mation can help ensure that you are making the most of the options available to you. The bottom line: make the maximum contributions possible to your employer's retirement plan, including any available catch-up options.

Think Outside the Box

There are certain financial products and savings instruments that you may not be familiar with, but that may help you get more out of your money. A trusted financial professional may be able to suggest options you haven't yet considered.

In addition, there may be opportunities to earn extra income, either by working extra hours or turning hobbies into side businesses, that can be considered.

Delay Retirement

People are working longer than ever before. Delaying your retirement by three years from age 62 to 65 can boost your assets significantly—thanks to the combination of making extra contributions to your employer-sponsored retirement plan, not taking withdrawals and allowing your funds more time to grow.

In addition, if you anticipate receiving Social Security retirement benefits, it's important to understand that monthly benefits differ substantially based on when you start receiving them and the filing option you choose. For every year you postpone collecting benefits beyond your full retirement age (typically 66 or 67), you can earn an annual delayed retirement credit of up to 8 percent. That's a big bump in benefits every year up to age 70.

On the flip side, filing for benefits before your full retirement age can permanently reduce your monthly income. Benefits will decrease based on how early you retire.

The bottom line is that there are real steps and strategies you can take today to help secure your future. It's never too early or too late to evaluate your current retirement savings plan—or create a new one. ✨

Provided by **Elsa Agdinaoy-Segal**, registered see SAVING p.17

Chef's Corner

Street Foods...

from p. 11

Maruya, these foods are the *Saba* variety of bananas that are coated with caramelized sugar, deep fried and speared to bamboo sticks.

Chicharon - These are cracklings made from different parts of chicken and pig. They are seasoned and deep fried. Just the smell of these cracklings would make you want to buy it. *Chicharon* Street Foods include Chicken Skin (made from the skin of the chicken), *Chicharong baboy* (from pork rind), *Chicharong Bituka* (from chicken and pork intestines) and *Chicharong bulaklak* (from Pork Omentum).

Barbeque - These are marinated chicken and pork parts, speared in bamboo sticks and grilled. Barbeque varieties include *Betamax* (dried chicken or pork blood), *Adidas* (chicken feet), *Helmet* (chicken head), and *Isaw* (chicken intestines).

Kutsinta - native rice cakes usually sticky. They are topped with grated coconut and sugar.

Buko Juice - refreshing *buko* juice mixed with evaporated and condensed milk.

Balut - a hard boiled duck egg with a developed embryo. ✨

Chef Joaquin 'Jake' Belmonte, Jr. is a Culinary Lecturer at the UH Maui College, Culinary Arts Program. Belmonte was graduated from Maui High School and worked extensively in the Food & Beverage operation in the hotel industry. He is currently the Chef Representative of the

Blue Zones Project - Central Maui Restaurants & Grocery Stores, a Facilitator of Hawai'i National Great Teachers Seminar; and an active member of the American Culinary Federation. Belmonte was recognized by the Hawai'i Hospitality Magazine as one of the 2008 Top 10 Rising Chefs of Hawai'i under 40 and was the 2009 Chef Representative of the Hawai'i Visitor and Convention Bureau's West Coast Marketing Campaign. Happily married with two children, Belmonte is also a Small Business Owner and Operator of Maui Lifestyle Healthy Choice, a premier healthy vending company.



Age is liberating. My 88 year old mother nowadays speaks what she's thinking, just as she's thinking it. As we're driving past some young adults apparently idle in the middle of the day on, she points her chin at them and comments, "You get big body, you should go work." Younger folks tend to keep some instant observations to themselves. My mom reflects her generation's attitude towards having a job. The older generations in our com-

munity, Filipino, Japanese, Chinese, Korean, Portuguese, all value work.

Many of them moved to Hawai'i for jobs. For the fading ranks of *Sakadas*—20th Century Filipinos contract workers—that meant long hours for little pay in the sugar and pineapple fields throughout the islands. Physical. Hot. Dusty.

My mom arrived in the 1960s and married my *Sakada* father. Her work was as a trimmer at the old Maui Pine Cannery. Hot. Noisy. Repetitive, although folks tell me my mom could still be mischievously funny and even naughty during working hours.

In high school, summer also meant work for many of my schoolmates. The Cannery offered lots of jobs and a chance to make a kid "good money." And everyone seemed to be there. Some teachers were even supervisors (I assumed back then that all teachers had at least two jobs during the year and then a summer job at the Cannery).

I don't recall getting an allowance from my parents or my retired grandparents who raised me. If I wanted something that they couldn't make or cook themselves, I could have it if there was extra money. So summer work offered a chance to have my

own money for the first time. I opened my first bank account at Honolulu Federal Savings and Loan so I could deposit my pay checks. It was my mother's idea—left to my own devices, I would have spent the entire amount. I still have accounts at what has now evolved into American Savings Bank. I come from a long line of farmers. Full blooded Ilocano farmers at that. Ilocanos think of themselves as industrious, unafraid of hard work.

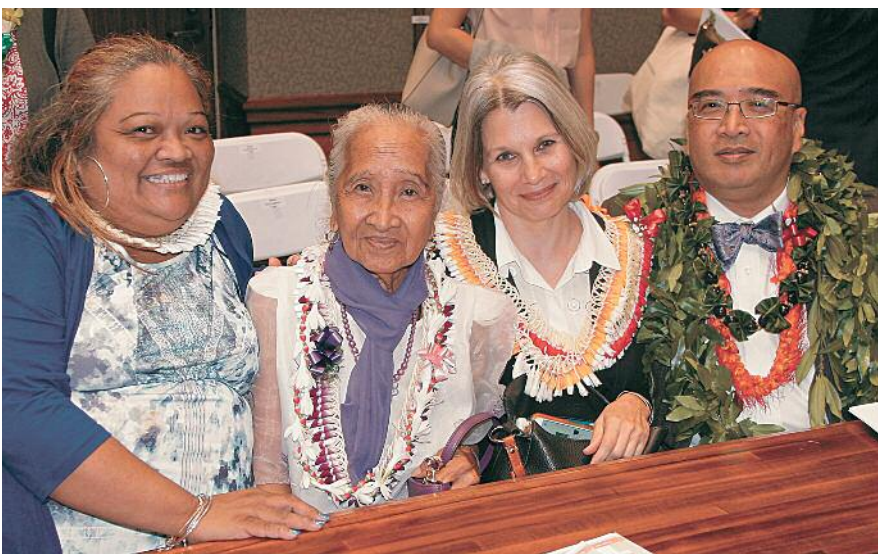
"He [my dad] didn't want my sister or myself to work in the fields but he kinda liked his job. When I was in high school and college, he didn't hesitate to take the extra hours when offered."

— GIL KEITH-AGARAN

da liked his job. When I was in high school and college, he didn't hesitate to take the extra hours when offered. In retirement, he looked for odd part-time jobs until he physically couldn't work anymore.

During summers in college, I studied or worked in Honolulu and lived with relatives. Everyone had jobs. One of my uncles was a carpenter. He introduced me to the concept of the union bench. He didn't always have work but when he did, he got a lot of hours. When I first moved home to practice law, he was away working on a job in Guam or Saipan. He went where there was work.

Our community still defines and often values people by their work. You develop social networks through work. Your self-esteem in



My sister Velma, my mom Lydia, my wife Kallie and I (left to right) at the 2017 Opening Day of the Legislature.

PHOTO: ALFREDO EVANGELISTA

Dinengdeng & Pinakbet

Gilbert S.C. Keith-Agaran

many ways is reflected in whether you like your current job and your fellow employee and your boss.

My family still looks at getting secure employment as a primary goal in life.

I do as well.

Most of my work life since college has been office work. Usually an air conditioned desk job. Tucked-in aloha shirts and the occasional coat and tie. I have a computer and iPad rather than a hoe or sickle.

I've also held appointments at the State Department of Land and Natural Resources and Maui County Department of Public Works and Environmental Management. Both agencies employed people across the spectrum of jobs—we had planners and engineers and clerks but we also had laborers and maintenance for forestry,

state parks, highway, refuse and wastewater. I expected all the employees to perform whatever job they had well.

My jobs put me in contact largely with the white collar positions but I was keenly aware that what our people in the field did is what most residents would experience, and comment on. We heard about bathrooms at State Parks, disrepair at boat ramps and harbors, illegal net use at shoreline fishing areas, making hiking trails passable, fixing potholes in county roadways, fielding calls both late or missed refuse collection, and dealing with smells and spills from the wastewater plants.

When there were forest fires, many of DLNR's laborers also became fire fighters. I also learned that in hurricane and storm season, many of our highway maintenance folks would be on call to clear drainage ways and gulches and to patch up roads.

Each year, the State and County honors employees—recognizing the folks in the field as well as the managers and office workers.

So in my experience, all kinds of work is important.

I allow that some may have jobs that don't have the traditional eight-hour daylight work day, and a week day may be part of their "week end." My sister used to miss church because of her regular hours at Blue Hawaiian Helicopters. But I understand what my mom means when she comments on healthy people hanging idly on the streets *

Gilbert S.C. Keith-Agaran represents Central Maui in the State Senate.

He serves as Assistant Senate Majority Whip and, as the Vice-Chair of the Senate Ways and Means Committee, is responsible for negotiating State capital improvement projects with his House counterpart.



My mom Lydia (5th from right) with members of the ILWU.

PHOTO: ALFREDO EVANGELISTA

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Sakada Offspring



Antonio V. Ramil



Tony & Luz awarded as "Parents of the Year" in 2008 by the Philippine Cultural Foundation of Hawai'i.



Tony at the UFCH Progress Awards with Gov. Linda Lingle and daughter Audree Simmons.

Eusebio E. Ramil (Tony's Father)



This Sakada Offspring is a lawyer, community leader, and author/writer. Some of his favorite sayings are: "A life lived without ideals or meaningful purpose is a wasted life." Also, "Ti agsakbay agsaguday ket ti nasalukag agbiag." Translation: One who is prudent has an advantage and one who is diligent prospers.

Antonio Ramil was born on November 13, 1940, in Bacarra, Ilocos Norte, Philippines. His parents were the late Eusebio E. Ramil and Mercedes Ramil. His father came to Hawai'i in 1946, one of the last *Sakadas*, and worked for six months on Kaua'i, then moved to Maunaloa, Molokai where he worked in the pineapple fields. Both of Tony's grandparents, the late Faustino Ramil and Benito Velasco from Bacarra, Ilocos Norte were *Sakadas* and worked in Hawai'i's sugar plantations in the mid to late 1920's for five years and then returned to the Philippines.

Together with his mother, Mercedes, Tony came to Hawai'i in April 1970 to join his father, and has been a resident of Hawai'i since.

Tony married the former Luz Romero on July 7, 1973 at Christ The King Church in Kahului. They have three married daughters, Iris How (Matthew), a teacher in Arkansas, Aimee Pang (Matthew), an associate architect with Group 70 International, and Audree Simmons (Erik), working with the finance department of Kaimuki Christian Church on O'ahu. Tony and Luz have four grandchildren, Kekoa and Melia How, Abigail

Antonio V. Ramil

Lucy Peros | ALL PHOTOS COURTESY OF TONY RAMIL

Pang, and Kekai Antonio Simmons.

Tony attended and graduated from San Agustin Elementary School and the Bacarra Provincial High School, in his hometown, and then went on to the University of the Philippines (UP) in Diliman, Quezon City in Manila, where he obtained a Bachelor of Science Degree and then a Bachelor of Laws in 1965. At UP, he took Advance ROTC where he rose to the rank of cadet Lieutenant Colonel. Former Philippine Vice President Jejomar Binay and former Philippine Consul in Honolulu, Walter Salmingo were his cadets. Salmingo rose to the rank of Ambassador assigned in the Middle East.

While in the College of Law, Tony served as business manager and then Associate Editor of the *The Philippine Collegian*, the university student newspaper. He was elected and served one year as university councilor in the UP Student Council and was involved in student public demonstrations at the time. He was elected life member of the international honor societies *Phi Kappa Phi* and *Pi Gamma Mu*.

In 1965, Tony was admitted to the practice of law in the Philippines. He

was one of the Top Ten among those who passed the bar exams, placing number nine. He practiced law in the Philippines for about five years, and worked with the law firm of SyCip Salazar, the largest law firm in the Philippines at the time.

Shortly after his arrival on Maui, Tony worked as a legal assistant with the law firm of Ueoka, Vail & Luna. Then in 1976, he took and passed the Hawai'i bar exams, becoming the first graduate of a foreign law school to be admitted to the practice of law in Hawai'i. He was in his second year at the University of Hawai'i law school when the school certified him to take the bar exams pursuant to amended rules approved by the Hawai'i Supreme Court allowing certain foreign law school graduates to take the bar exams. The Hawai'i Supreme Court amended the rules in response to representations by Filipino community leaders. Tony has been in private law practice since 1976, first as an associate with Ueoka & Luna, and then as a solo practitioner since 1982.

As a very community-minded person, Tony has actively volunteered his

time and resources to programs and services aimed at improving the social, health, and economic welfare of others.

Among his many areas of involvement in the community and service as an officer are: Kahului School Parents Teachers Association and Maui District PTSA; Maui Filipino Community Council in which he urged the MFCC to support the establishment of the State Park at Mākena, Hawai'i; Hawai'i Council for the Humanities; March of Dimes; Martin Luther King, Jr. Interim Commission; Maui Economic Opportunity, Inc.; Valley Isle Bonsai Club; Board Member of Hale Kau Kau (St. Theresa Church, Kihei, where he also serves as lector and eucharistic minister); Boys Scouts; Maui United Way; and Maui Jaycees.

Tony's other works and initiatives are: author and publisher of [*Kalai-aina (Kalai'aina), County of Maui*], the first comprehensive political and social history of the County of Maui. In 1985, Tony was instrumental in the organization of Binhi At Ani (You reap what you sow), a nonprofit corporation. Through the years, Binhi At Ani has awarded scholarship awards to Filipino and non-Filipino outstanding students. He also initiated the United Filipino Council of Hawai'i "Progress Awards," a statewide awards program recognizing outstanding individuals of Filipino ancestry. He embarked on a scholarship program to high school and college students throughout the state and awarded more than \$40,000. The Aloha Medical Mission

see TONY RAMIL p.18

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Around Our Community

If you have a photograph of a community event, please email to info@filamvoicemaui.com. Please include a short description, your name and contact information.

PHOTOS: ALFREDO EVANGELISTA



(Above) Maui Mayor **Alan Arakawa** presents a Proclamation proclaiming the month of October as Filipino-American History Month in the County of Maui to **Sharon Zalsos**, president of the Maui Filipino Chamber of Commerce Foundation.

(Left) Members of the military stand at attention before raising the Philippine flag at the County Building.



Miss Maui 2017 **Casey Sales-Salcedo** poses with Judge Artemio Baxa (Ret.).



Aris Banaag (center) coordinated the participation of the military in the Philippine Flag Raising ceremony.



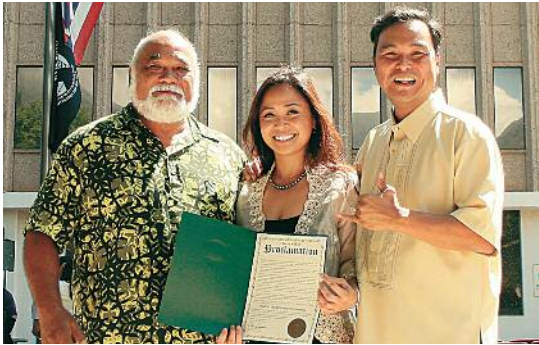
Members of the **ILWU Pensioners Club**, under the presidency of **Louise Corpuz** (fourth from left) assisted.



Elsa Agdinaoy-Segal displays the poster for the 2017 Maui Fil-Am Heritage Festival®.



La Galeria: Compañía Baile Filipino, under the direction of **Lawrence Pascua**, provided entertainment.



Councilman **Don S. Guzman** (right) issued a challenge to Councilman **Alike Atay** (left) for the Speedy Balut Eating Contest® scheduled for Oct. 21.



After the flag raising ceremony, the public lined up to taste some of the Filipino food that will be available (scripts only) at the Maui Fil-Am Heritage Festival®.



Salvie Agdinaoy of CAA Marketplace displays some of the food that was available for tasting.



Vince Bagoyo, Jr., **Rowena Dagdag-Andaya** (who served as Mistress of Ceremonies at the Philippine flag raising ceremony), **Kit Zulueta**, and **Elsa Agdinaoy-Segal**, share a moment.



San Esteban Mayor **Ray Elaydo** (center) poses with relatives and friends during his recent visit to Maui.
PHOTO COURTESY MONICA ELAYDO NATIVIDAD

Food is Who We Are

The Facts of Filipino Food

Vernon Patao

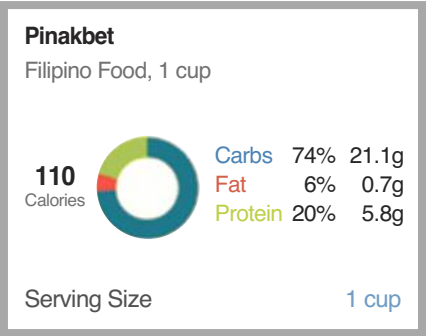
Filipino food has been described as a medley of Chinese, Malaysian, Spanish and American cuisine. This evolved as food was prepared by Malaysian settlers and infused with spices from Chinese settlers through commercial relations, taking place during the three hundred years of Spanish rule, and sprinkled with American influence.

Any party is not complete without the following five traditional dishes. Let's learn about the nutritional facts about our favorite food, and how the nutrients are incorporated into our meal planning.

Pinakbet

Originating from the northern regions of the Philippines. *Pinakbet* means "shrunk" or "shriveled" in Ilocano. Staples in this dish are vegetables like bitter melon (*ampalaya*), eggplant, tomato, *okra*, string beans, chili peppers, parda, beans, and others. Root vegetables often included.

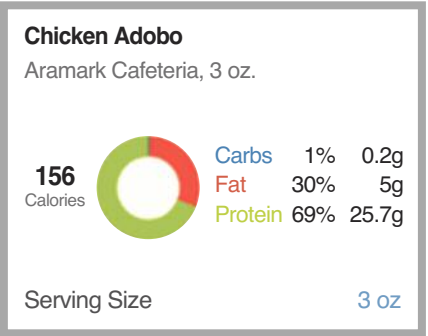
Various recipes will vary the nutritional content, here is a typical breakdown of a one cup serving according to MyFitnessPal.



Chicken adobo

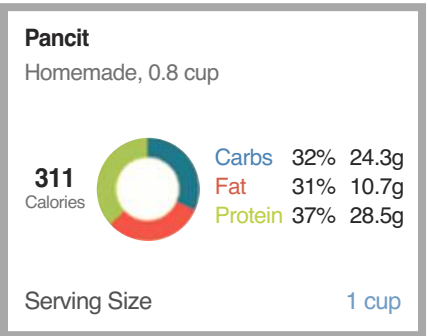
Adobo is a cooking method originating from mixed heritage where the meat is marinated and stewed. There are many regional varieties and most use vinegar, soy sauce, garlic, and black pepper. Filipino *adobo* is not to be confused with Spanish *adobo*, as

they have very different flavors. Here is the content of a 3 oz. serving of chicken *adobo*, according to MyFitnessPal.



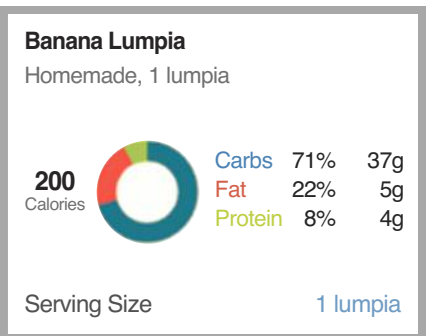
Pancit

This staple dish is made of rice noodles pan-fried with chicken, pork, shrimp, cabbage and carrots.



Lumpia

Lumpia, similar to spring rolls of Southeast Asia, are fried pastries that vary depending upon the version, containing banana, vegetables, or meats.

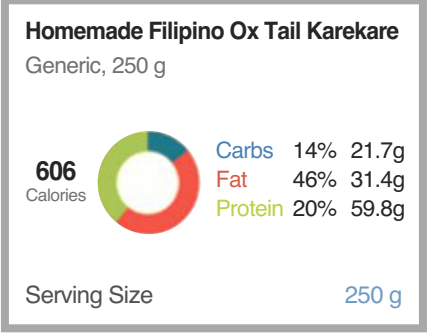


Filipino American Kare-Kare is such a treat. One must keep in mind that 250 g yields 600 calories. Knowledge about your intake can be easily incorporated into healthy lifestyle choices.

PHOTO: LAWRENCE PASCUA

Kare-Kare

Any feast is not complete without *Kare-Kare*. It is a stew with a thick savory peanut sauce. A typical Filipino American version exclusively uses ox-tail, though other meats may be called for. Vegetables, such as eggplant, Chinese cabbage and greens, including root vegetables, such as daikon are added. Flavored with roasted peanuts or peanut butter, onions and garlic are used and this is thickened with rice.



These five dishes are just a tip of the iceberg of Filipino cuisine. They can be easily incorporated in a healthy lifestyle with the additional knowledge of the carbohydrates, fat, and protein content of these dishes. The goals for a typical adult would be 40% carbs/40% protein/20% fat.

Filipino cuisine is widely popular on Maui with many options to choose from: Tante's Island Cuisine, Bistro Manila Maui, CAA Market Place, or Paradise Supermart, just to name a few. We connect with our culture and heritage through our food. It helps us retain a cultural identity of honoring where we have come from, honoring our roots and shaping where the future will lead us. Enjoy the traditional foods that we have grown up with and are accustomed to, also known as "comfort food" to nourish your body, mind and soul.

Mangan Tayon! 🌟

SOURCES:
<https://www.aboutfilipinofood.com/>
<https://en.wikipedia.org/wiki/Pinakbet>
<https://www.thespruce.com/filipino-adobo-1328775>
www.allrecipes.com
<https://en.wikipedia.org/wiki/Kare-Kare>



Vernon Patao is Maui born, island trained and public school educated at Lihikai Elementary, Maui High School, and the University of Hawai'i at Mānoa. Before the Olympics he ranked three times as U.S. champion. As an Olympic weightlifter he won one gold, one silver and two bronze medals. Today he is a firefighter and an enthusiastic coach and teacher for many who seek to be healthy and fit, especially for those who go to his gym regularly.



Valerie Matsunaga, who contributed to this article, is a retired pharmacist who has won awards in weightlifting: 2015 Olympics, Silver Medal in the Masters World Cup; 2017 World Masters Games, Silver Medal; and 2017 National Masters Weightlifting Championships, Bronze Medal.

Cost of Living...

from p. 9

alternate and more efficient way to address poverty. Conservatives argue that a UBI could be implemented without the inefficient administrative tasks performed by government bureaucracy currently to review and determine eligibility for various welfare programs. Further, the program itself could be funded by eliminating most of the existing bureaucracy.

Critics respond such an approach may actually increase poverty since money currently aimed at helping the poor would instead be distributed to the entire population, whether they needed the UBI or not.

Critics further point out that a stipend for 300 million adult Americans of say \$10,000 after-tax income would require more than \$3 trillion annually. That amount is equivalent to most of the tax revenue collected by the federal government. The federal budget in total is approximately \$4 trillion dollars.

Others have objections based on the philosophical place that work plays in American society. Conservatives and many progressives agree the best social welfare program is often a well-paying job. They maintain work provides more to an individual than income to buy necessities. A job often also provides purpose and a certain status that simply receiving a check for no effort does not. Further, a UBI is not means tested; it removes the relationship between aid and a recipient's particular circumstances. A person receives the funds whether or not assistance is needed.

HCR 89 calls on the Department of Labor and Industrial Relations and the Department of Business, Economic Development, and Tourism to "convene a basic economic security working group to address the potential for significant economic disruption and ensure the economic sustainability of Hawai'i's individuals and families in light of future automation, innovation, and disruption. The basic economic security

working group is charged to (1) Assess Hawai'i's job market exposure to automation technologies, globalization, and disruptive innovation; (2) Assess Hawai'i's existing spending on social safety net programs and other relevant expenditures, as well as expected spending on those programs in light of anticipated automation technologies, globalization, disruptive innovation, and job losses; (3) Identify and analyze options to ensure economic security, including a partial universal basic income, full universal basic income, and other mechanisms; (4) Monitor studies, trials, and efforts in Hawai'i and other jurisdictions relevant to the

basic economic security working group; and (5) Seek out partnerships to publish or fund relevant trials or studies to evaluate options.

The first report of the UBI working group is due at the end of this year.

While minimum wage legislation failed and UBI is being explored, the legislature did pass a package of tax changes aimed at helping lower income households now. Since 2007, Hawai'i has had a refundable food/excise tax credit intended to re-

duce the tax burden on residents on basic necessities. From 2009 to 2015, Hawai'i's highest income taxpayers filed returns at the higher rates. A new law makes the refundable food general excise tax credit permanent and restores income 9%, 10% and 11% tax rates for Hawai'i's highest tax brackets. Act 107 (2017) [HB209 HD1 SD1 CD1]. A section to expand the income tax credit for low income household renters, however, was deleted.

The biggest change was the adoption of a Hawai'i earned income tax credit (EITC) of 20% of the federal EITC claimed by a taxpayer. Act 107 (2017) [HB209 HD1 SD1 CD1]. The federal government has had a refundable EITC since 1975 to offset the burden of payroll taxes for low and moderate-income workers. Congress expanded the credit in the 1980s and 1990s to assist working families with children to boost income from work and reduce poverty in those households. The Tax Foundation testified



Jill Tokuda
FORMER SENATE WAYS AND MEANS CHAIR
PHOTO COURTESY JILL TOKUDA

the EITC "provides an incentive to low-income households to remain the workforce." The federal government targets households with children but does allow a lower amount EITC to households without children. While the Tax Foundation notes that the EITC began as tax relief, it has evolved into a social policy tool to alleviate poverty among low-income working households.

Advocates for the poor like the Hawai'i Appleseed Center for Law and Economic Justice and policy makers refer to the EITC as the "most effective anti-poverty tool in the nation." Unlike the federal EITC, the Hawai'i credit initially will be nonrefundable. In short, the credit applies in a given year only to the extent of the taxpayer's income tax liability. However, a taxpayer can carryover any excess credit to subsequent tax periods until exhausted.

"Creating a Working Family Credit like the EITC and making the food tax credit permanent directly helps Hawai'i's households who struggle the most in making ends meet. People with the lower paying jobs to support their families will be able to keep more of their income to buy food, shelter and other necessities," **Jill Tokuda**, Former Senate Ways and Means Chair recently explains.

"This legislation will meaningfully reduce the cost of living for seniors on fixed incomes, working class folks, and struggling families who really need some tax relief as they struggle to keep up with the price of living in paradise," adds Rep. **Aaron Johanson** (Moanalua, Foster Village, 'Aiea), who

introduced the legislation.

Along with reducing the impact of the new credit on the State budget, adopting a nonrefundable EITC reflects concerns with the IRS reports of an error rate over 22% annually for improperly paid EITC claims. The Department of Taxation noted in testimony that the IRS will be holding refunds where EITC is claimed to provide more time to verify claims. The State implementation will rely on federal notification of improper claims. In part, the five-year trial of the Hawai'i nonrefundable EITC reflects the Tax Department's suggestion that the State monitor the IRS reform before adopting a refundable EITC.

"Families and individuals living on minimum wage pay must rely on help from programs like SNAP (Supplemental Nutrition Assistance Program), and the Earned Income Tax Credit," Wagner notes. "Overall, 70 percent of the benefits of social programs like Medicaid and SNAP go to working families because of the failure of current minimum wages to meet everyday living expenses."

"The EITC and hopefully its expansion can help residents in the short term, and HCR89 will start a discussion to explore new ways to help ensure financial security for local families in the long term, and see what might work for Hawai'i," said Rep. Lee.

Wagner stresses, "In one of the richest economies in the nation, we can do better and we should do better." ✨

Gilbert S.C. Keith Agaran is a graduate of Maui High School, Yale College, and Boalt Hall



School of Law, the University of California at Berkeley. He practices commercial, civil and administrative law with Takitani Agaran & Jorgensen, LLLP. He is currently a State Senator for Central Maui, serving as Vice Chair of the Senate Ways and Means Committee. He previously served as chair of the House Judiciary Committee and the Senate Judiciary and Labor Committee. Keith-Agaran served in Governor Benjamin Cayetano's administration (where he was the first Filipino appointed as Chairperson of the State Land Board) and Mayor Alan Arakawa's administration.

Ka-Ching!



Saving...

from p. 12

representative of MassMutual Pacific, courtesy of Massachusetts Mutual Life Insurance Company (MassMutual). Lic. #357268. Agdinaoay-Segal was graduated from Hawai'i Pacific University where she received a Bachelors of Science in Business Administration with an emphasis on Human Resource Management. In 2009, she earned the Chartered Retirement Plans SpecialistSM designation (CRPS7). Agdinaoay-Segal has nine years of experience in the financial services industry.



She is the mother of two children, Joshua and Lily, and married to Brandon Segal, a deputy prosecuting attorney with the County of Maui.

Ating Kabuhayan...

from p. 12

History teaches struggle and moves us onto what is truly victorious, worthy and knowing of what to pass on. Join me in reading, thinking, knowing and living **history!**

Have an idea or a comment or even a question, contact me at this email address: atingkabuhayan@gmail.com. Until next time, take care! ✨

John A. Hau'oli Tomoso † is a Social Worker and Episcopal Priest. He is a Priest Associate at Good Shepherd Episcopal Church in Wailuku and an on-

call Chaplain at Maui Memorial Medical Center. Tomoso was graduated from St. Anthony Jr./Sr. High School, the College

of St. Thomas in St. Paul, Minnesota (Bachelor of Arts in Political Science and Sociology) and Myron B. Thompson School of Social Work at the University of Hawai'i at Mānoa (Masters of Social Work). In 2008, he retired from the civil service as the Maui County Executive on Aging. Tomoso is currently the Executive Director of the non-profit Tri-Isle Resource Conservation and Development Council, Inc. His wife Susan is a 7th grade Language Arts Teacher at Maui Waena Intermediate School.

What's Happening On Maui

Calendar Fil-Am Voice 2017-2018

Please submit your community event by the seventh day of each month via email to info@filamvoicemaui.com

October

2 PHILIPPINE FLAG RAISING CEREMONY to kick-off Filipino-American History Month sponsored by Maui Filipino Chamber of Commerce Foundation and County of Maui. 10 a.m. at County of Maui Building. Contact Jake Belmonte at 283-6358 or Sharon Zalsos at 359-1616.

5-8 95TH MAUI FAIR War Memorial Complex.

7 1ST ANNUAL TANTE'S KŌKUA GOLF TOURNAMENT & FOOD FEST sponsored by Tante & Araceli Urban Foundation. Kona Country Club. 8 a.m. Shotgun start. Contact Tante at 640-0193.

7 HOLY ROSARY CHURCH ANNUAL FEAST DAY Mass is at 4 p.m. followed by dinner and entertainment at 954 Baldwin Ave., Pā'ia. \$30 advance tickets. Contact Parish at 579-9551.

21 MAUI FIL-AM HERITAGE FESTIVAL sponsored by Maui Filipino Chamber of Commerce Foundation. Queen Ka'ahumanu Center, 10 a.m. to 3 p.m. Contact Jake Belmonte at 283-6358, Melen Agcolicol at 205-7981, or Sharon Zalsos at 359-1616.

November

16 ELECTIONS AND ANNUAL MEETING OF MAUI FILIPINO CHAMBER OF COMMERCE at Tante's Island Cuisine. Contact Sharon Zalsos at 359-1616.

18-19 PHILIPPINE CONSULATE OFFICE OF HONOLULU'S OUTREACH Call Maui County Immigrant Services at 270-7791 for more information.

26 GRAND FINALE OF THE 85TH ANNIVERSARY CELEBRATION OF CHRIST THE KING CATHOLIC CHURCH 10 a.m. Mass with Bishop Larry Silva. Lū'au and entertainment after the Mass for Christ the King parishioners. Contact Lucy Peros at 269-1602 or 877-7045.

December

2 25TH ANNIVERSARY OF MAGSINGAL ASSOCIATION OF MAUI Binhi at Ani, 6 p.m. \$20 includes dinner. Call Marlina Cachola at 280-2924.

6 CHRISTMAS PARTY AND INSTALLATION DINNER of Maui Filipino Chamber of Commerce. Kahili Restaurant. 5:30 p.m. \$70 in advance. Contact Sharon Zalsos at 359-1616 or Elsa Agdinaoy Segal at 276-6946.

16 MISA DE GALLO at Christ the King Catholic Church. 5 a.m. Contact Lucy Peros at 269-1602 or 877-7045 for more information.

17 MISA DE GALLO at Christ the King Catholic Church. 6 a.m. Contact Lucy Peros at 269-1602 or 877-7045 for more information.

18 MISA DE GALLO at Christ the King Catholic Church. 5 a.m. Contact Lucy Peros at 269-1602 or 877-7045 for more information.

19 MISA DE GALLO at Christ the King Catholic Church. 5 a.m. Contact Lucy Peros at 269-1602 or 877-7045 for more information.

20 MISA DE GALLO at Christ the King Catholic Church. 5 a.m. Contact Lucy Peros at 269-1602 or 877-7045 for more information.

21 MISA DE GALLO at Christ the King Catholic Church. 5 a.m. Contact Lucy Peros at 269-1602 or 877-7045 for more information.

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30 RIZAL DAY PROGRAM sponsored by Maui Filipino Community Council. Binhi at Ani. Contact Elmer Tolentino at 283-8145.

January 2018

21 55TH ANNUAL FEAST DAY CELEBRATION held by the Santo Niño Club of Maui. Mass at Christ the King Church, 3:30 p.m. Dinner and entertainment at 6 p.m., Wailuku Community Center. Nine Nights Novena prayer begins Jan. 12, 2018, 7 p.m. at Christ the King Church. Contact Liezl Oandasan at 276-5548 or via email to liz.oandasan@yahoo.com.

April

21 ANNUAL SCHOLARSHIP GOLF TOURNAMENT sponsored by Maui Filipino Chamber of Commerce Foundation. The Dunes at Maui Lani. Contact Tournament Chairperson Bill Ruidas at 344-5251 or Tournament Co-Chairperson Alfredo Evangelista at 294-5510.

May

25-26 49TH ANNUAL BARRIO FIESTA sponsored by Binhi at Ani. Contact Nora Takushi at 276-8861.

July

19-23 WORLD ESCRIMA KALI ARNIS FEDERATION (WEKAF) TOURNAMENT at Lahaina Civic Center. Contact Madelyne Pascua at 268-0686.

Tony Ramil...

from p. 14

and the Justice Benjamin Menor Scholarship program also received substantial contributions.

In 1994, Tony played a key role in the laying of the foundation of the Maui Filipino Chamber of Commerce including the annual awards program of the Chamber's "Gintong Pamana Leadership and Scholarship Awards," in which outstanding Filipinos on Maui in all fields of endeavors are recognized. Shortly after the organization of the Maui Filipino Chamber of Commerce, Kaua'i also organized the Kaua'i Filipino Chamber of Commerce, and Tony graciously provided them with useful suggestions and materials.

In 2015, Tony made available to the public his compendium entitled [O'ne Pu'u], a classic collection of news reports and articles published in three leading newspapers or publications in 1892, the last year of the Hawaiian monarchy. The compendium provides key information leading to the overthrow of the Hawaiian monarch. Such a very talented literary writer, Tony has compiled an unpublished volume of Philippine proverbs entitled, "Three Hundred And One Grains of Palay," and also a new dictionary of names entitled *Ngalan*. The dictionary is a pioneering work pro-



Left to right: Audree Simmons (Erik), Kekai, Aimee Pang (Matthew), Abigail, Luz, Tony, Iris How (Matthew), Kekoa, Melia

viding a source of children's names that are rooted in Philippine languages and dialects (with English translations); a few examples of the names, for girls: *Aliw* (comfort, consolation), *Bituin* (Star), *Mayumi* (modest) and *Ulay* (chaste); and for boys: *Adyo* (ascend), *Bagani* (warrior, vim, vigor), *Gawin* (work), *Sadiri* (support, shelter, refuge), and *Tanib* (amulet). Tony also wrote a column in the Filipino publication, *Fil-Am Observer*, using the pen name, Yungib A.V. Ramil.

Tony received many service and recognition awards: the Masaru "Pundy" Yokouchi *Lae'ula* Award by the Maui Historical Society in 2006, in connection with the celebration of the 100th anniversary of the arrival of the first *Sakadas* to Hawai'i, one of 12 outstanding Filipinos of Maui also in

connection of the *Sakadas*' 100th anniversary, one of 100 Outstanding Citizens of Maui County in 2005, recipient of the Thomas Jefferson Award in 1989 presented by the *Honolulu Advertiser* and the American Institute for Public Service, Western Round Up Leader Recognition presented by the Boy Scouts of America 1981, outstanding Jaycee of the Year in 1973, recognized one of the Ten Outstanding Filipinos Abroad (TOFA) in Washington D.C., presented the Golden *Sakada* Award for Lifetime Achievement, Progress Award in Law and Jurisprudence, and Father of the Progress Awards by the UFCH. Besides these awards, with his wife, Luz, they were recognized as parents of the year in 2008, by the Philippine Cultural Foundation of Hawai'i.

Tony's hobbies include gardening, picking 'opihi, walking/hiking, coin collecting, postage stamp collecting, reading primarily on history, self-improvement, mysticism and spirituality. He also plays chess, scrabble, monopoly, mahjong, and solves crossword puzzles, jumbles, and sudoku puzzles.

Tony and Luz live their serene lives together in their home—one that has a panoramic view—in Maui Meadows, Kihei, Maui, Hawai'i. ✨

Lucy Peros is a retired school teacher, having taught for 32 years, 11 years at St. Anthony Grade School and 21 years at Waihe'e Elementary School. Both of her parents, Elpidio and Alejandra Cabalo of Hāli'imaile, worked for Maui Land and Pine Company. Her dad was a 1946 *Sakada*. Lucy is currently a Realtor Associate at Peros Realty, the business her late husband Sylvester Peros, Jr. started 30 years ago, where her daughter Lianne Peros-Busch is now the Broker. Lucy devotes a significant amount of time to activities at Christ The King Catholic Church as well as babysitting her grandchildren.






Kahului

A&E Laundry
Ah Fook's
Badua's Catering
Binhi at Ani Center
Bistro Manila
CJ's Oriental
Clinical Laboratory
County of Maui - DMV
Cupie's
Da Shrimp Hale
Foodland-Kahului
Hairways
Hale Makua - Kahului
Island Grocery Depot
Kahului Laundromat
Krispy Kreme
LBC Remit Express
Maui Adult Day Care Center
Maui Beach Hotel
Maui Coffee Roasters
Maui Economic Opportunity
Maui Green Market
Maui Seaside Hotel
Max's Restaurant
North Shore Pizza
Pacific Fish Market
Paradise
Paradise Video
Plantation Grindz
RM Mini Mart
Rowena's Produce
Safeway - Kahului
Starbucks - Ka'ahumanu


Sunrise Food Mart
Tamura's
Tante's
University of Hawai'i Maui College
Vidad's
Kihei
Elly's Formal
Foodland - Kihei
Monsanto
Phil-Mart Oriental
Safeway - Kihei
Tamura's
Lahaina
Foodland - Lahaina
Ilocandia Filipino Store
Java Jazz - Honokōwai
Joey's Kitchen - Kā'anapali
Joey's Kitchen - Nāpili
L&L Honokōwai
Nagasako Variety Store
RVN Deli Kitchen
Safeway - Lahaina
Upcountry
Farmacy Health Bar
Majestic Laundry
Mixed Plate
Pukalani Superette
Starbucks - Pukalani
Wailuku
Blazing Steaks
CAA Market Place
CAA Mini Mart
Cafe Central Catering

Copy Services
County of Maui
Discount Mini Mart
Foodland - Kehalani
Four Sisters Bakery
Golden Coin
Good Shepherd Church
Hale Makua - Wailuku
Home Maid Bakery
ILWU
J. Walter Cameron Center
JMA Imports
Juan's Kitchen
Kaiser-Maui Lani
Law Offices of Alfredo Evangelista

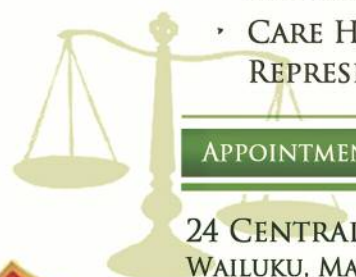
Mako's Maui Lani
Mālama I Ke Ola Health Center
Maui Coffee Attic
Maui Medical
Maui Memorial Hospital
Minit Stop - Main Street
Noble Travel
Promenade
Randys Catering
Sabado Art Studio
Sack and Save
Safeway - Maui Lani
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Tamura's
Tasty Crust
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Frances Tamayo



Taysia Aspili



Joebell Daludado

At Maui High School, learning is not limited to the classroom. On occasion, students and student organizations travel off-island to supplement their in-class education or to compete against other schools. In 2018, Maui High School's **Pacific Asian Affairs Council** (PAAC) will visit the Philippines during spring break. PAAC helps increase a greater knowledge and understanding of foreign affairs issues with special attention to Hawai'i's role in the Asia-Pacific Area. PAAC chose the Philippines as a destination because of its culture and location, which allows the United States to have a presence in Asia. **Axl Reitz Daguio**, a current member of PAAC, said "I was only introduced to the lifestyle of my town and recently I was able to discover a different culture of another region in the Philippines." Daguio added that being able to see different cultures of his own is always fascinating.

Another student organization planning an upcoming trip is the **Maui High School Marching Band** un-

der the direction of **Kerry Wasano** and assistant director **Kristin Tana-ka**. Comprised of approximately one hundred twenty members, the Saber Marching Band plays an integral role in sustaining Maui High School's pride and spirit.

On January 1, 2015, the Saber Marching Band participated in the 126th Annual Tournament of Roses Parade in Pasadena, California. The Saber Marching Band is the only high school band from Maui to participate in a Tournament of Roses parade.

Next month, the Maui High School Marching Band will travel to Indi-

anapolis, Indiana to compete in the Bands of America Grand National Championships. Maui High School is one of a hundred bands from across the country invited to the competition. As with the Tournament of Roses parade, band members need to raise funds (over \$3,200 each) to offset travel expenses. Band members have been engaged in fund raising through Snap Raise, where members send emails to people or businesses asking for donations. The Saber Marching Band will also raise funds at the Maui Fair, selling chili plates. Donations to the Maui High Band Booster Club are accepted online at www.mauihighband.org.

The Saber Marching Band members have high expectations; they will all have life lessons and experiences that will remain with them for the rest of their lives. Freshman **Angeline Cayetano** who is in the Color Guard says "What I expect to learn from this trip is when I walk off the field I know that I performed good and gave my 100% effort." Meanwhile, senior **Chelsea Corpuz**, also in the Color Guard, has a different perspective for this trip: "I expect to learn how to be independent because this will be my first time traveling to the mainland without my family." Corpuz will also perform her heart out and leave the field with no regrets.

The Band of America competition will be **Katrina Mae Tolentino's** third band competition. The junior, who plays the clarinet, says "It is an honor for me to perform on a field where professionals perform with friends that I would have never guessed to be friends with." She added that with this competition, she would like to become a better musician and a better leader and her character as an individual.

Music is not for everyone yet members of this band choose to be in it because they love to showcase their talents to everyone. **Frances Tamayo**, a senior drum major who has been in band for three years, explained that she was greatly influenced by her first Music Teacher, Mrs. **Loretta Balicanta**. Mrs. Balicanta was the first person to make her realize that she loved performing. Tamayo states that "the band room has been my second home and my music teachers have been my role models and life coaches."

Band members didn't just join band because they wanted to, but because they wanted to share their passion

with everyone. "I joined band because watching the previous band members perform on the field drew me into this amazing program" said **Taysia Aspili**, a junior in Color Guard and the Vice President for the Maui High School Marching band. Aspili also added that she has established unbreakable bonds and learned lots of valuable lessons.

Considering that this is not their first competition, every band member always works hard and dedicates themselves to achieve an excellent performance. Every member is challenged as a student to balance their time academically and after school practices but it is not always that easy. **Joebell Daludado**, a sophomore who plays the clarinet and bass clarinet, explains that the hardest part about being in the Saber Marching Band is having the motivational and inspirational emotion throughout rehearsals and shows. Daludado also added that "people would feel groggy or tired because of the weather but throughout the things we go through together as a band, we all know we're all in it doing our best and succeeding together."

With the Maui High School Marching band invited to compete in the Bands of America Grand National Championships in Indiana, it is very remarkable and amazing how these students manage to balance their academic and performance goals. Despite the heavy load of homework and their other daily activities, each band member manages to attend rehearsals and become motivated each day with the support of their friends, directors, and most importantly, their families.

Even though they face many obstacles as students and band members, their motivation is each other and each march is another step to their goal. ✨

Google® Is Not Everything is a monthly column authored by high school students. The title of the column emphasizes that education is more than just googling a topic. Google® is a registered trademark. This month's guest columnist is **Rose Anne Rafael**, a senior at Maui High School. She is the Director of Communication of the Health Occupations Students of America (HOSA) at Maui High. Rose Anne is an Advance Via Individual Determination (AVID) student at Maui High School and is interested in becoming a nurse anesthetist or neonatal nurse. She is also one of the Filipino folk dancers for Good Shepherd Episcopal Church. Rose Anne is the daughter of Rexon Rafael and Ailyn Rafael.

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