COMMUNITY CONNECTIONS
Wednesday, July 17, 2013

21ST ANNUAL HAWAI‘I CONSERVATION CONFERENCE PRESENTS

HAWAIIAN ARTISANS OF AUPUNI PLACE
4:30 – 8:30 pm
Room 306
11. Lauhala Making
12. Aupuni Place
A chance to participate by doing, is always the Hawaiian way. Aupuni Place will host a variety of kanaka maoli practitioners and their haumana, demonstrating and sharing customary practices.

Solomon Apio and haumana, ‘ie’ie weaving
Verna Takashima and Ka‘ulani De Silva, pounding kapa
Kuahiwi Lorenzo, a traditional kumu lei hulu, feather master
Manu Salinga, shares la‘au lapa‘au and traditional medicinal plants
Burt McDonald who offers lomi/lua touch.
Mike Kop, hula implements
Kumu Gwen Kamisugi and her hui of lau hala weavers, cleaning, stripping, softening and rolling leaves before making simple hala bracelets or crafts.

FILM
7:00 – 8:30 pm
Lili‘u Theatre
13. Seeds of Hope Film Screening

POP-UP ART
1:00 – 8:00PM
Room 312
14. MAiRT: Maoli Arts in Real Time Gallery
Native Hawaiian contemporary painting, art and sculpture offer insight into aesthetics and cultural grounding.

Be sure to visit the Hawai‘i Kākou Community Mural located on the lobby floor of the Hawai‘i Convention Center.

POSTER SESSION
5:00 – 8:30PM
Room 312
15. Poster Session

EXHIBITORS
1:00 – 7:00PM
Room 313
TRAIL OF HAWAIIAN MUSIC  
5:30 – 5:45pm only  
Through concourse to courtyard. Attendees can walk a path linked by the sounds of simple instruments from the forest and the ocean, ho‘olohe, listen and be led.

1. Pū. Large triton conch or helmet shell (Charonia tritonis)  
2. Ipu Hōkiokio. Gourd Whistle  
3. ʻili ʻIli. A pair of river pebbles used as a percussion instrument  
4. Kā ʻekeʻeke. Bamboo pipes, varying in length from 0.3 to about 1 m width  
5. ʻOhe. All kinds of bamboo  
6. ʻUkulele  
7. Pūniu. Small knee drum made of a coconut shell with fish skin cover  
8. ʻUli ʻUli. Gourds filled with small shells, seeds, or pebbles.

PAU HANA TASTINGS + MUSIC  
5:45 – 7:00pm  
Featuring locally sourced food & drink by O‘ahu’s favorite chefs  
 a. – j: Chefs Daniel Anthony, Raul Bernal, Kealoha Domingo, Peter Foster, Kama Hoe, Ed Kenney, Gary M. Matsumoto, John Memering, Mark Noguchi, Chris Okuhara  
k. Naked Cow Dairy and Hawaiʻi Food Policy Council  
l. Barefoot Wine & Bubbly  
m. Kona Brewing Company

9. Jug Band  
10. Nā Mele ʻĀina  
The Nā Mele ʻĀina portion of our event showcases mele paired with the chefs’ chosen dish — mele of beloved places where the ingredient may have been sourced. Poʻai Lincoln along with Uncle Matt Love will fill the space with the best kind of music, music of place, people and culture.