

Summer Miles, MET Puanani Burgess Mabel Ho'oipo DeCambra, M.Ed. Rachelle Enos, MPH Cheryl Kintaro-Tagaloa, BS Sandra Morimoto-Ching, BA Joan Dodgson, PhD, MPH, RN

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Wai'anae



Waialua

TEwa



Kona

Community Based Participatory Research





Assess Community Understanding of 'Āi pono

Proper, wholesome, moral, righteous, correct Sustenance, nourishment, food

a) Healthy nutrition for mother and child,b) Family roles and responsibilities,c) How community supports or hinders



Building the Beloved Community Puanani Burgess

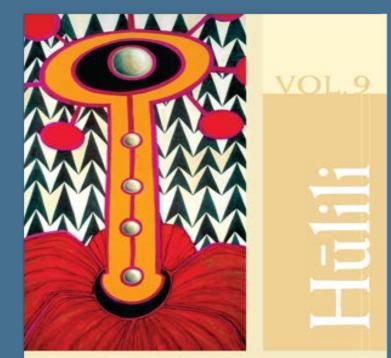
Small group circle

Native Hawaiian protocol

Indigenous story telling



Multidisciplinary Research on Hawaiian Well-Being





Multidisciplinary Research on Hawaiian Well-Being

1. We make the road by walking

- Joined hands as strangers in a circle
- Called upon akua, ancestors, descendants
- Shared the meaning of our Hawaiian names
- Sat in communion over healthy foods
- Explored our first formative experiences over meals
- Shared our deepest fears and aspirations
- Renewed connections to community



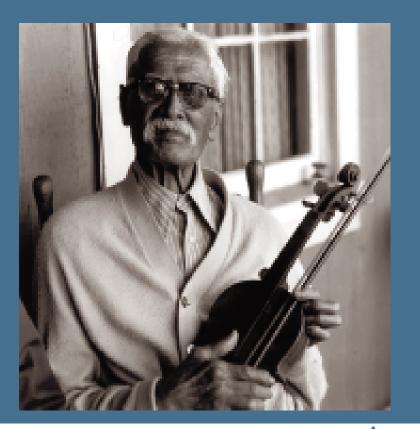
2. If we kāhea (call) will they come?

- Identify as Native Hawaiian
- Two different generations in the same family
- ✤ Ages 21 (born 1993) to 85 (born 1929)
- Four group sessions in both communities
- ✤ 40 individuals





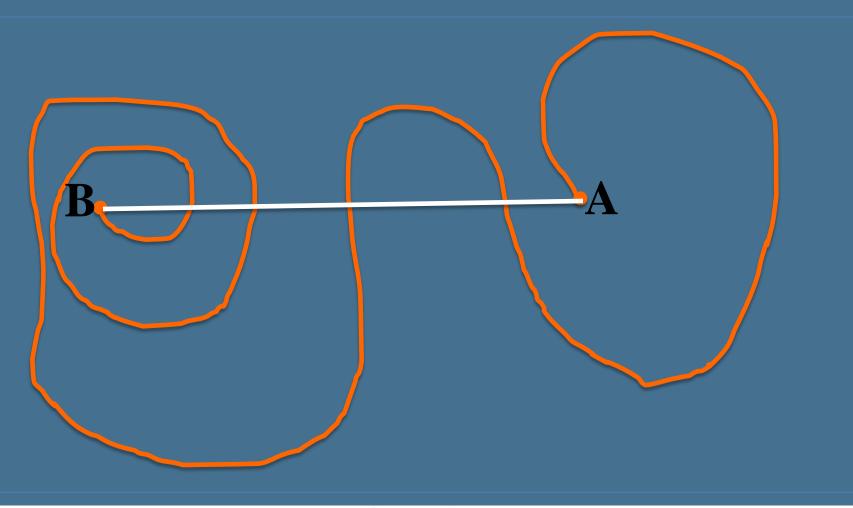
3. It takes time to get to the absolute truth ('oiā 'i'o)







How do you get from point A to point B?





4. Food has tremendous power to build community



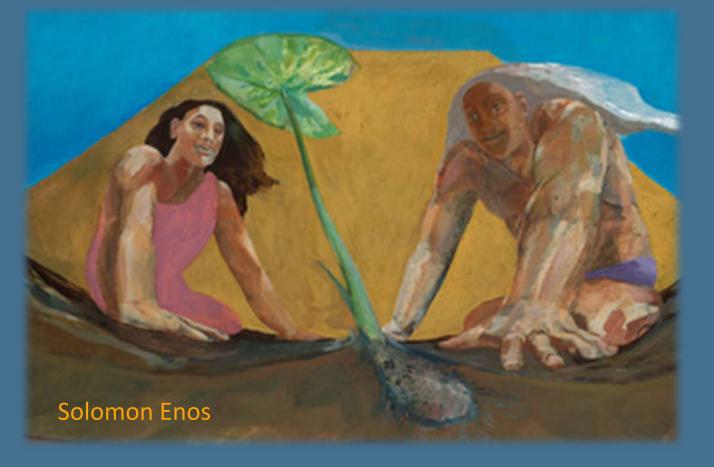
- relational
- sensational
- evocative



Welina! Hele mai 'āi. Welcome! Come eat.



5. Each generation has a food legacy



"We had a good diet, very nourishing. Poi was the staple. Dried 'ōpelu (fish) was a treat!"

Pat Namaka Bacon



ERA I: 1930 – 1950 Scarcity



"We stretched food as baked beans and hot dog, spam with cabbage"

Supplemented with what was caught or gathered







ERA II: 1960 – 1980 Statehood Political Resistance / Cultural Renaissance









ERA III: 1990 – 2010 Self sufficiency Traditional foods



"We grow our own veggies, fish and use herbal medicine."



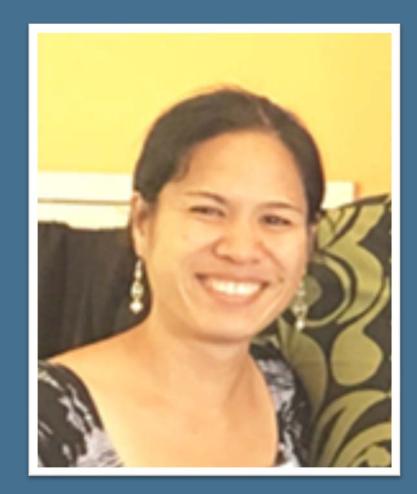
"Organic, unprocessed, vegan, Farm to table, local grown, Fruit and vegetable servings"



6. We have the power to feed ourselves

Community Mapping of existing food systems:

- the ocean and uplands,
- our backyards and neighbor's yards,
- farmer's markets,
- grocery stores



Summer Miles

"Aha" moments "We would draw a map and a woman could see the accessibility of improving her own health, the health of her family. They set goals in their lives and it was really valuable."





Systems Level Changes are needed:

"No matter how much we talk about . . . "It's societal," we don't do anything at that level, we just keep zeroing in on individuals . . . to make healthier choices."

Rachelle Enos





Why did I say 'Yes'?



"I saw something sacred and deep about Hawaiian women in my community . . .



They opened their lives to us . . . I was privileged to hear their experiences, their struggles, and to see the resilience of these women . . . The community became more visible because of it."

Mabel Ho'oipo DeCambra



Mahalo nui loa Philàuŋyayapi Miigwech Thank you

Waimānalo

National Institutes of Minority Health and Health Disparities 5R24MD008103

Wai'anae

To colenio

Kona

Waialua

Twa

Wai'anae

We make the road by walking

"Those of us who begin to walk One step after another, Make a pathway. Whether we intended to be on that pathway or not, When we have a certain intention and we walk, We make a pathway for other people to follow. We have been making different pathways. And so the people who follow us, They will have the markers we leave."

September 18-20, 2017 • Mystic Lake Casino Hotel

Second Annual Conference on

ative American Nut

Puanani Burgess

