

Annex D – Hawaiian Culture Glossary

August 15, 2011

aha‘aina: On important occasions, a traditional feast was held. When a woman was to have her first child, her husband started raising a pig for the ‘Aha‘aina Mawaewae feast that was celebrated for the birth of a child. The modern name for such feasts is lū‘au, but it was not used until 1856, replacing the Hawaiian words ‘aha‘aina and pā‘ina.

Ahi poke: Raw ahi (yellow fin) tuna with chopped roasted kukui nuts, green onions, Hawaiian chili peppers, shoyu (soy sauce), sesame oil, Hawaiian sea salt, and limukohu (a type of delicate seaweed) served on a bed of red cabbage.

ahupua`a: The basic self-sustaining unit, extended elements of Hawaiian spirituality into the natural landscape.

Akua: Gods

Alii: Chiefs of all ranks, stood beneath this highest level. All alii held their position at the pleasure of the moi, but their rank depended on the combined genealogies of their parents.

Artocarpus altilis (Latin name): Breadfruit, evergreen Pacific tree, an evergreen tree that bears breadfruit native to the Pacific Islands.

Aumakua: Guardian spirits that chronicled their history through oli (chant).

Hapuu: Grouper fish

Haupia Pudding: It is a coconut pudding cut into squares that looks like soap.

Heaiau: Special healing temples

Holua: Narrow sleds

Hooponopono: Making things right, a type of counseling with the aid of prayer to cleanse the mind and heart of negative thoughts and feelings.

Hula: Dance

Hula auana: A colorful, fun, upbeat and musical.

Hula kahiko: It is accompanied in the Hawaiian language along with drums and other percussion implements.

Imu: Hawaiian earth ovens

Inamona: A relish made of roasted, mashed kukui nutmeats.

Kahuna haihai iwi: A person who was skilled in setting broken bones.

Kahuna ha-ha: A person whose illness was diagnosed by feeling with the fingers.

Kahuna hoohanau keiki: A person who delivered babies, equivalent to an obstetrician..

Kahuna hooapai keiki: A medical technician who induced pregnancy.

Kahuna luau lapaau: A person who treated patients with herbs; they were the general practitioners.

Kahuna lomilomi: A person who performed the functions of a physical therapist and also skilled in massage.

kahuna nui: High priest.

Kahuna paoao: A person who diagnosed and treated illnesses of infants, equivalent to a pediatrician.

Kajiki: Barbecued Pacific Blue Marlin

Kalaimoku: Chief minister

Kalua: A method that combines roasting and steaming food.

Kanawai: A system of laws known to enforce the social order, similar to a police force in a city.

Kappa: Bark cloth

Kapu: Restrictions imposed by regulations.

Kauwa: Outcasts

Kapu: Ttaboo

Kī, La'i: Cordyline fruticosa is an evergreen flowering plant in the Asparagus family, Asparagaceae, known by a wide variety of common names including Cabbage Palm, Good Luck Plant, Palm Lily, Ti Plant, Kī, La'i (Hawaiian), Tī Pore (Māori), Sī (Tongan), "Lauti" (Samoan), and 'Autī (Tahitian).

Kihe: A type of cloak worn over one shoulder.

Ko`ala: Hot coals

Konane: Checkers

Kukui: Candle Nut (*Aleurites moluccana*-Latin name). Roasted kernels traditionally used as candles; main ingredient in the ancient Hawaiian condiment, 'inamona

Kukui nut: Hawaii candlenut; the nut from the candlenut tree.

Kumara or kumala: Sweet potato, undoubtedly originated in Peru, where it was also known by a cognate name (cumar).

Laaui kahea: Spiritual or faith healing through prayer and chants - a form of exorcism.

Lapita: A distinct culture appeared in Northwest Melanesia. This culture stands out in the archeological record with its large permanent villages with beach terraces located along the coasts.

Laulau: Food wrapped in ti leaves

Lau lapaau: Healing with the use of compounding herbs and other traditional remedies.

Lawalu: Fish wrapped in a leaf package.

Lei: Hawaiian flower arrangement given to a person when he arrives in the Hawaiian Islands - a graceful welcome.

Loco moco: Breakfast dish consisting of rice, hamburger patties, fried eggs and brown gravy

Lomilomi: Traditional, spiritual and physical muscle stress relaxation by licensed therapists.

Limukohu: A type of delicate seaweed.

Lomi: Thin fillets of salted salmon.

Luau: The modern name for such feasts, lū'au, was not used until 1856, replacing the Hawaiian words 'aha'aina and pā'ina. The name lū'au came from the name of a food always served at a 'aha'aina - young taro tops baked with coconut milk and chicken or octopus.

Luakini heiau: A war temple honoring Ku and services included human sacrifice.

Mahi-mahi: Dolphin fish

Makahiki season: Celebration of the harvest and the gifts of the god Lono, traditionally a time of many athletic contests and performances.

Mapele heiau : It honors Lono (god) and ceremonies invoked blessings for successful crops and other peacetime needs; pigs were a common sacrificial animal.

Mele: Song

Menehunes: Little people

Moi: King, the alii holding the highest chiefly rank. The moi was the ultimate owner of all annual taxes overseeing important religious rites and acted as leader during times of war.

Mokoula: Designated places of healing such as Coconut Island at Hilo on the Big Island of Hawaii, famous for its curative spring waters.

Mullet: Fish of inshore waters

Nyami: The Senegalese word for "yam" or "sweet potato."

Ohana: Extended family and the basic social unit of the Hawaiian community.

Onaga: Red snapper

Ono: Wahoo fish

Opah: Moonfish is used for broiling, smoking, or making sashimi

Opakapaka: Pink snapper

Okolehao: The root of the ti plant is turned into liquor.

Pale keki: Mother and child care, before, during and after birth.

Paniolos: Hawaiian cowboys

Pia: Polynesian Arrowroot

Pia plant: Polynesian arrowroot (*tacca leontopetaloides*)

Pipikaula: Beef rope, a salted and dried beef that resembles beef jerky.

Pipikuala: The jerky beef that is broiled in tiny pieces and served with a sweet and sour sauce.

Poke: Raw tuna mixed with sesame oil, soy sauce, green onions and seaweed.

Pulehu: Hot ashes

Saimin: Fried rice

Shutome: Broadbill swordfish

Spam musubi: Spam layered with sticky rice and wrapped with nori.

Sweet edible root: A starchy tuberous root eaten raw in salads or cooked as a vegetable.

Taro: Plant with edible roots: a perennial plant cultivated in tropical regions for its edible starchy tubers and also widely grown as an ornamental plant. Native to Southeast Asia; Latin name *Colocasia Esculenta*.

Ti: Versatile woody plant with leaves that yield a useful fiber and roots that are used as food or in beverages. Native to Polynesia, Australia.

Tonkatsu: Tonkatsu is breaded and deep-fried pork. It is usually served with shredded cabbage. Tonkatsu sauce can be purchased at Asian grocery stores.

Ulu maika: Bowling

Wauke: Paper mulberry

Portuguese words amalgamated in the Hawaiian Language.

Forno: Traditional beehive oven to make Pão Doce.

Pao doce: The Portuguese sweet bread and malasada.