

Local Kine Recipes
from
**Senator Donovan
Dela Cruz**



DONOVAN
DELA CRUZ

STATE SENATE 



Aloha!

It has been a privilege to serve and represent the good people of the North Shore, Wahiawa and Mililani Mauka. During the past two legislative sessions, I focused on improving the quality of life of our island residents. As Chair of the State Senate's Water, Land and Housing Committee, economic development, creating revenue for our state, and land use and community planning were among my top priority issues I've worked on to move Hawaii forward.

I enjoy working for the public good and creating a better Hawaii. I am respectfully asking for your vote in my quest to return to Hawaii State Senate, representing the 22nd District. The district includes Whitmore Village, Wahiawa, Waipio Valley, Mililani Mauka, and part of Mililani. I am running for the Hawaii State Senate for a second term because I hope to continue working to:

- reduce the state's financial liabilities
- improve our economy and create jobs
- support agriculture and food production
- protect our natural resources
- ensure services for rural communities
- preserve the historic nature and character of our small towns
- advocate for our fair share of resources for our local schools

As a former member of the Honolulu City Council and working directly with the various state departments these past two years while in the Senate, I know first-hand about the sacrifices that need to be made during these challenging economic times while keeping government service going. The economic challenges of our state also affect me at a very personal level and I am committed to work on your behalf to create a more globally competitive Hawaii.

I am humbly asking for your support so I can continue serving our community and the people of Hawaii. I look forward to speaking with you and your family about the future of our State. Thank you very much for your time and consideration.

Mahalo nui loa,

Donovan Dela Cruz

State Senate
22nd District

*Cover photo: Senator with
Ola and Liko rescued dogs
that he fostered and later
adopted from the Hawaiian
Humane Society.*

P.S. If you would like to receive monthly newsletters and updates via email, please visit www.donovandelacruz.com to subscribe.

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DONOVAN DELA CRUZ



EDUCATION

- Leilehua High School, Class of 1991
- University of Oregon: BA in Journalism,
BA in Communications Studies

EXPERIENCE & KNOWLEDGE

State Senator, Hawaii State Senate, 2010-2012

- Chair, Committee on Water, Land and Housing
- Member, Committee on Agriculture
- Member, Committee on Ways and Means
- Member, Committee on Transportation and International Affairs
- Member, Council of State Governments-WEST,
Committee on Water & Environment
- Member, National Association of Latino Elected Officials
- Member, National Hispanic Caucus of State Legislators
- Member, Board of Hispanic Caucus Chairs
- Member, Urban Land Institute

Member, Honolulu City Council, 2003-2010

- Chair, 2003-2007
- Chair, Committee on Executive Matters
- Chair, Committee on Public Safety & Services
- Vice-Chair, Committee on Public Infrastructure
- Member, Committee on Planning
- Member, Committee on Transportation
- State Commission on National and Community Service
- Governor's Working Group on the Purchase of Turtle Bay
- Board of Directors, National Association of Counties (NACo), 2003-2009
- NACo Annual Conference Advisory Committee
- Chair, NACo 2005 Annual Conference and Exposition Steering Committee
- Secretary, Hawaii State Association of Counties, 2003-2004

Current Profession

- Director of Communications, WCIT Architecture

Prior Business Experience

- Director of Marketing, Watermark Publishing
- Account Supervisor, Stryker Weiner & Yokota Public Relations
- Account Executive, McNeil Wilson Communications
- Public Relations Coordinator, Hilton Hawaiian Village
- Co-Author, The Okazu Guide, The Puka Guide, The Omiyage Guide

Community Service

- Past President, Leilehua High School Education Foundation
- Member, Advisory Council, Leeward Community College
- Member, Leeward Community College Culinary Institute Board
- Vice-President, Filipino Chamber of Commerce, 2001-2002
- Chair, Wahiawa Neighborhood Board, 2000-2002
- Member, Wahiawa Lions Club
- Member, Our Lady of Sorrows Parish

Honors and Awards

- Filipino Community Council of Hawaii Progress Award for Excellence in Government Service
- Pacific Century Fellow
- Pacific Business News Forty and Under 40 Award, 2001
- Public Relations Society of America Koa Anvil Award, 2001

Family History

- Parents: Hilario "Loddy" and Patricia Dela Cruz
- Sibling: Donalyn Dela Cruz
- Residence: Wahiawa, Oahu
- Paternal Grandparents: Rodrigo and Feliciano Dela Cruz, came to Hawaii from Philippines in 1944
- Maternal Grandmother: Carmela "Carmen" Guiterres Bargas, from Kohala, Hawaii



Senator has young visitors at the capitol.



Senator talking with students from Hoala School in the senate chamber.

COMMITTED TO GROWING OUR ECONOMY AND CREATING JOBS



Senator addresses the Wahiawa Waialua Rotary Club meeting.

The State's economy needs a plan. Families and businesses continue to struggle. Businesses are still fearful to hire due to economic uncertainty. There needs to be a shift. Senator Dela Cruz maintains that the state needs to move away from the practice of government borrowing and spending its way out of problems. The State cannot keep going to the taxpayer to pay for all of these multimillions in improvements and maintenance. The debt cannot keep increasing

to be passed on to future generations when the State has underutilized assets that can generate revenue.

Over the past two legislative sessions, Senator Dela Cruz worked with various agencies such as the Agribusiness Development Corporation in revitalizing the agricultural industry; the Hawaii Housing Finance and Development Corporation to increase the inventory of affordable and workforce housing; and the Public Land Development Corporation to seek and engage public-private partnerships. He also met with groups such as the Entrepreneurs Organization and Young Leaders to discuss diversifying our economy by creating the opportunities for businesses to startup or relocate here. In addition, Senator Dela Cruz continues to meet with community residents in creating a regional economic revitalization plan.

Working with his colleagues, Senator Dela Cruz introduced and supported legislation that would:

- Spur public-private partnerships in public housing facilities;
- Remove some of the red-tape which burdened the process and limited opportunities for economic development on the state's underutilized assets; and
- Increase the bond ceiling for affordable housing projects which will not only increase the inventory of housing but get Hawaii's unemployed back to work.



Senator presenting proposed legislation to the Hawaii Association of Realtors.

In order for the state to develop a comprehensive economic development plan and strategy, we must intergrate all functions and departments of government, the private sector, labor organizations and the community. Senator Dela Cruz believes we need to build upon and leverage existing projects and facilities in the urban core to focus growth for an increasing population, create an environment to grow industry and commerce, and develop opportunities for quality jobs for our local youth and families.

PUPU

Shrimp Spread

1 can tomato soup
1 – 8 oz. pkg. cream cheese
1 T. gelatin
½ c. finely minced green onions
½ c. finely minced celery
1 c. mayonnaise
1 can shrimp, shredded



*Senator with Wahiawa residents
Dr. and Mrs. James Shimokusu.*

Heat tomato soup and cream cheese; add gelatin, dissolve and cool. Add green onions, celery, mayonnaise and shrimp. Mix together and pour into mold or bowl. Cover and refrigerate overnight or at least 6 hours. Serve with crackers.

Portuguese Mini Pizza

8 hot dog buns
½ c. grated cheddar cheese
½ c. minced round onion
2 stalks green onions, chopped
¾ c. mayonnaise
2 T. chopped parsley
¾ Portuguese sausage, boiled then chopped

Cut hot dog buns in middle to make 16 half buns. Mix all ingredients and spread on buns. Broil for a few minutes until cheese is melted being careful not to burn it. Cut each piece into four pieces.



“Donovan works hard to help small businesses and create more jobs. We need to get Hawaii working and competitive again! We need Donovan in the Senate!”

***Collins Lam,
Mililani Mauka resident***



Senator at the opening and blessing of the Wahiawa Transit Center.



Senator speaking about the importance of public transportation and how much his grandmother depended on it.

Poi Balls

*1 small bag poi
1 – 10 oz. pkg. rice flour
1 small can cream
 $\frac{3}{4}$ c. sugar*

*$\frac{1}{2}$ to $\frac{3}{4}$ lb. char siu, chopped fine
3 T. green onions, chopped fine
Oil for frying*

Mix together and form into small balls. Fry in 350-400 deg. oil till golden in color. Drain and serve. Serves 10-20 people.

Imitation Crab Casserole

*1 lb. imitation crab sticks
8 oz. mild Cheddar cheese
 $\frac{1}{2}$ c. minced round onion*

*$\frac{1}{2}$ c. chopped celery
1 c. mayonnaise
Salt and pepper to taste*

Cut crab sticks into bite size pieces and combine with all ingredients. Mix well and pour into 9"x 9" baking pan. Bake in 350 deg. oven for 30 minutes. Serve with crackers.



Whether on the neighborhood board, Honolulu City Council or the State Senate, Donovan knows his roots. He's committed to our community and Hawaii. I'm committing my vote to Donovan!"

***Renee Kamisugi,
Wahiawa resident***



“Donovan works to create a friendlier business environment in Hawaii. That’s the only way our young people will stay here. I’m voting for Donovan!”

***Derek Kamm,
Realtor and Mililani Mauka resident***

Japanese Snack Rolls

- | | |
|--|--|
| 1 lb. ground pork | 2 t. cornstarch |
| 1 lb. ground beef | 1 T. water |
| 1 – 12 oz. pkg bean sprouts | Pepper |
| 1/4 c. chopped green onions | Sesame oil |
| 1 kamaboko, chopped | 5 pkg. Spring roll wrappers (10 in a pkg.) |
| 2 t. salt | Oil for deep frying |
| 1 – 8 oz. can straw mushrooms, chopped | |

Fry pork and beef in sesame oil and drain. Add bean sprouts, onions, kamaboko and mushrooms. Add salt, pepper. Drain, cool then wrap in wrappers using cornstarch and water mixture to seal. Put about 2T. filling onto each wrapper and wrap to form a small rectangular bundle. Deep fry.



*Senator with Wahiawa residents
Dr. and Mrs. Noberto Baysa.*



*Senator with Wahiawa
residents Violet Katto
and Sue Kim.*

Senator presents certificate at Wahiawa Middle School 50th Anniversary celebration.



Senator addressing the students remembering when he attended Wahiawa Middle School.

Warabi Salad

*½ bottle sushi vinegar
2 T. sesame oil
1 T. sesame seed
2 T. Ko Choo Jung*

*¼ c. chopped dried shrimp
¼ c. chopped green onion
2 lbs. warabi (fern shoot)*

Clean warabi and cut into one inch slices. Blanch in boiling water, drain immediately and immerse in cold water to stop the cooking process. Mix remaining ingredients and mix with warabi. Refrigerate.

Cucumber Salad

*½ lb. fresh frozen crab meat
2 T. rice vinegar
2 t. sugar
1 t. shoyu*

*Dash of salt
Dash of pepper
4 Japanese cucumbers*

Slice cucumbers into ½ inch thick slices. Blend crab meat with remaining ingredients and spoon about a teaspoonful onto cucumber slices.



Donovan believes that Hawaii needs to be more globally competitive. He knows that diversifying the economy is the only way to do that. I'm supporting Donovan!"

***Noelle Sutherland,
Wahiawa resident***

COMMITTED TO HAWAII'S ENVIRONMENT AND LOCAL AGRICULTURE



Senator talking about agriculture in Poamoho with College of Tropical Agriculture and Human Resources staff.

Senator Dela Cruz believes that the State must make a solid commitment to ensure that native forests and agricultural lands will be around for now and for generations to come. Understanding the important role that native forests play in the State's water resources and economy, Senator made it one of his top priorities to generate and direct funding towards the preservation of these irreplaceable resources.

As the Chair of the Senate Committee on Water, Land, & Housing, Senator Dela Cruz was instrumental in ensuring that \$2.5 million for the watershed initiative was allocated, to be expended on projects that include invasive species removal, construction and ongoing maintenance of fences, control of other forest threats, and restoration.

Senator Dela Cruz introduced Senate Bill 2378, which was passed, which requires any State agencies, counties, or non-profit land conservation organizations seeking funding through the Legacy Land Conservation Fund to acquire property, to provide a conservation or agricultural easement on the property acquired.

A notable land acquisition is the purchase of 1,723 acres of the Galbraith Estate, which will be under the management of the Agribusiness Development Corporation (ADC) that plans to place local farmers on the land. Senator Dela Cruz was instrumental in having \$3.6 million allocated to ADC for FY12-13 to acquire and retrofit the Dole facilities located in Whitmore Village to become a modern agriculture processing and distribution hub for the region.



Senator taking a tour of Hawaii Agriculture Research Center in Kunia.

Further, Senator Dela Cruz had the sum of \$750,000 for the plan and design phase included in the budget to set up the necessary infrastructure for a cost efficient water delivery system utilizing Lake Wilson as the primary irrigation source for agriculture on the Galbraith land. Senator's proposed project aims to provide an additional water source to the property thus, giving farmers greater access to water thereby increasing their production, reducing the cost of water and preserving drinking water, which at times reaches critical levels due to drought conditions which prevail occasionally.

MAIN DISH

Burger Katsu

1 lb. ground beef
4 slices whole wheat bread
2 eggs
1 pkg. onion soup mix
½ c. warm water
1 c. flour seasoned with salt and pepper
2 eggs, beaten
½ c. warm water
1 c. panko flakes

Mix the first five ingredients. Shape into oblong patties. Roll in flour mixture. Dip into beaten eggs then coat with panko. Deep fry until golden brown. Cool slightly then slice into 1" strips. Serve with tonkatsu sauce. Serves 4-6.

Hawaiian Baked Chicken

2 frying chickens, cut in pieces	2 T. lemon juice
1 c. flour	½ c. brown sugar
1-1/2 t. seasoned salt	1 T. cornstarch
½ lb. butter	1 T. shoyu
1 c. orange juice	1 fresh pineapple, cubed
1 ripe papaya, cubed	

Shake chicken parts in paper bag with flour and seasoned salt. Melt butter and rub 2 T. into a large baking dish. Place chicken in dish and brush remaining butter over each piece. Bake at 350 deg. for about 50 minutes or till chicken is browned. Combine juices, sugar, shoyu and cornstarch in saucepan and boil, stirring constantly. Remove from heat when clear and thickened. Add fruit. Pour mixture over chicken coating each piece. Bake 10 more minutes. Serves 4-6.



Senator's Committee on Water, Land and Housing and the Committee on Agriculture joint meeting discussing SB 2375 pertaining to agriculture.



Senator speaking at Department of Land and Natural Resources listening session with Director William Aila.



Senator speaking about the future of agriculture at the Hawaii Farm Bureau Convention.



Senator atop Mt. Kaala with Department of Land and Natural Resources staff discussing watershed protection.

Tuna Tofu Patties

1 block tofu
2 cans tuna, drained
4 eggs
1 small carrot, grated

2 stalks green onion, chopped
 $\frac{3}{4}$ t. salt
2 T. sugar
3 T. shoyu

Squeeze water from tofu and crumble into a mixing bowl. Add remaining ingredients and mix thoroughly. Drop by spoonfuls onto greased frying pan. When one side is golden brown, flip over and brown other side.

Deluxe Meat Loaf

2 slices white bread
 $\frac{1}{4}$ c. milk
2 lb. ground beef
3 eggs, beaten
 $\frac{1}{2}$ c. shoyu
5 T. sugar
1 celery stalk, chopped
 $\frac{1}{4}$ c. grated carrot

$\frac{1}{4}$ c. grated potato
 $\frac{1}{4}$ c. chopped water chestnuts
 $\frac{1}{4}$ c. chopped green onions
3 T. chopped green bell pepper
2 T. mayonnaise
1 t. finely chopped ginger
1 clove garlic, minced

Soak bread in milk, set aside. Combine all remaining ingredients and add soaked bread and mix well. Press into 9x5" loaf pan. Bake at 350 deg. for 1 hour. Serves 6-8.

Baked Barbeque Shortribs

2-1/2 lb. ribs

1/2 c. flour

1/2 t. salt

1/2 t. pepper

1 c. sliced round onion

1/4 c. pineapple juice

1/2 c. ketchup

1 T. vinegar

1 T. worcestershire sauce

2 T. shoyu

1/4 c. brown sugar

Roll meat in flour, salt and pepper. Arrange in casserole and cover with sliced onions. Mix together, ketchup, vinegar, pineapple juice, shoyu, sugar, Worcestershire sauce. Pour over ribs. Cover and bake at 300 deg. for 3 hours.

Baked Stuffed Shrimp

1 c. Ritz cracker crumbs

1 c. crushed potato chips

1/4 lb. butter, melted

1 pint scallops

Seasoned salts (onion, celery, garlic)

Milk

16-20 jumbo shrimp

Parmesan cheese

Combine first three ingredients. Chop scallops very fine and add with enough milk to first three ingredients to make light and fluffy stuffing. Season with onion and garlic salt and dash of celery salt. Split and flatten peeled shrimp. Cover each with stuffing and sprinkle parmesan cheese. Bake at 350 deg. for 20 minutes or until shrimp turn white, should not be grey.



Affordable housing programs are critical to helping our middle-class and working families and Donovan helped passed bills that support the proven affordable housing and loan programs."

***Carlos and Pat Pucan, Eddie and Myrna Villegas,
Whitmore Village residents***



“Donovan is one of the few elected officials that always keeps the big picture in mind. He understands that the key to Hawaii’s success involves partnerships and collaboration.”

***Colette Kajiwar,
Mililani Mauka resident***

Chicken Sushi Roll

*2 lbs. boneless chicken thighs
2 medium carrots
½ lb. string beans
1 medium gobo (burdock)*

Batter:

*½ c. cornstarch
1 egg*

*6 lge. pieces shiitake mushrooms
6 sheets nori
1 c. cornstarch
Oil for frying*

*¾ c. ice cold water
½ c. pancake mix
½ t. sugar*

Marinate chicken in your favorite teriyaki sauce for about 2-4 hours. Soak shiitake in warm water for 30-40 minutes, drain. Cut nori in half on the fold. Parboil the vegetables. Slice the vegetables and shiitake into thin strips about 3-4" in length. Put chicken in cornstarch, lift and place on nori, flour side down. Add vegetables, placing them neatly in the middle of the thigh. Roll nori and chicken carefully like you would a sushi. Use a paste of cornstarch and water to seal the end of the roll. Dip roll in batter and deep fry for about 12 minutes. Drain and cut in half. Makes 6 servings.



Senator with Sharon Peterson Cheape and Suzie Peterson at Wahiawa Pineapple Festival.



Senator discusses state purchasing Central Oahu ag land at the Wahiawa Pineapple Festival.

COMMITTED TO THE DISTRICT

Senator Dela Cruz is pleased that in working with his colleagues in the House and Senate, his district schools and projects were the recipient of state funding for much needed repairs, maintenance, construction, and other critical needs, several for which senator was instrumental in obtaining funding.

FY 2011-12 and FY 2012-13:

AGRICULTURE:

- 3,600,000 State Packing and Processing Facility - for plans, land acquisition, design and construction to retrofit the facilities located on 24 acres of land in Whitmore Village to become an agricultural packing and processing facility for farmers in the region.
- \$750,000 Galbraith Lands Irrigation System - for plans and design for an irrigation system to pump water from the North Fork of Kaukonahua Stream to the Galbraith lands to provide affordable long-term water suitable for agriculture for the entire property.

EDUCATION:

- \$28,324,000 Hale Kula Elementary School (inc. federal funds) to upgrade and expand campus facilities, improvements, equipment, reroof
- \$500,000 Heleman Elementary School for new library
- \$565,000 Heleman Elementary School - for Improvements in kitchen, reroof, playcourt, plans for new library
- \$1,500,000 Iliahi Elementary School - for covered playcourt, equipment and site improvements
- \$249,000 Iliahi Elementary School - for improvements to roof, sliding doors, network infrastructure
- \$283,000 Kaala Elementary School - for electrical improvements, improvements in kitchen and to entry doors, network infrastructure
- \$787,000 Leilehua High School - for improvements to roofing , covered walkway, replace exhaust fan
- Portion of \$15,000,000 - Leilehua and Mililani High Schools - for renovation and upgrade of science facilities
- \$470,000 Mililani High School - for tennis parking lot and driveway resurfacing
- \$1,000,000 Mililani High School - for replacement and upgrade of fiber-optic network cabling
- \$3,015,000 Mililani High School - to reconstruct and resurface tennis courts, parking lot and driveway, site improvements, upgrade athletic field facilities, additional restrooms
- \$150,000 Mililani Ike Elementary School - for repair and renovation of covered playcourt
- \$312,000 Mililani Ike Elementary School - for playground drainage improvements, repairs, resurface cafeteria parking
- \$501,000 Mililani Mauka Elementary School - for covered walkways and improvements
- \$150,000 Mililani Mauka Elementary School - to repair skylights, replace exhaust fans, repair bus shelter
- \$750,000 Mililani Middle School - to repair roofing for Buildings G & F
- \$501,000 Mililani Middle School - for covered outdoor court and improvements
- \$536,000 Mililani Middle School - for improvements to roof, gutters, replace exterior soffits
- \$200,000 Solomon Elementary School - for heat and noise abatement ; install air conditioning system
- \$210,000 Solomon Elementary School - to install acoustic wall and ceiling tile, widen walkways
- \$271,000 Wahiawa Elementary School - for concrete repairs, improvements in library, install walkway gutter, P-1 and P-2 sec scrns, network infrastructure
- \$994,000 Wahiawa Middle School - for reroofing, renovate girls shower, network infrastructure
- \$50,000 Wahiawa Storefront School - for miscellaneous repairs
- \$295,000 Wheeler Elementary School - to renovate portable classroom, install sinks, reroof
- \$535,000 Wheeler Intermediate School - reroofing, library improvements, install door stops

JUDICIARY:

- \$2,000,000 Wahiawa District Court Facility - for a new permanent court facility in Wahiawa

HEALTH:

- \$2,500,000 Wahiawa General Hospital - for modernization
- \$1,250,000 Wahiawa General Hospital - for modernization and expansion of emergency department
- \$1,750,000 Wahiawa General Hospital - in grants for fiscal year 2012 and 2013 to conduct much needed improvements to the facility

COMMUNITY:

- \$150,000 Surfing the Nations - grant to help accomplish their mission of improving the community.
- \$288,060 ORI (Opportunities and Resources Inc.) - grant to help provide day activity programs, residence and recreation to those with special need.

TRANSPORTATION:

- \$400,000 Kamehameha Highway/Poamoho Stream Bridge - for land acquisition for replacement of concrete bridge

TOTAL: \$54,836,060

DESSERTS

Pumpkin Ice Cream Pie

1 box instant vanilla pudding
1 – 16 oz. can pumpkin
½ c. milk
1 t. pumpkin pie spice

1 pint vanilla ice cream, softened
1 graham cracker crust
Whipped cream
Chopped walnuts, optional

Combine pudding, pumpkin, milk and spice in bowl. Mix on low speed for one minute. Add ice cream ¼c. at a time. Beat well and pour into pie shell. Freeze. Remove from freezer 30 minutes before slicing. Let stand at room temperature then slice. Top with whipped cream and nuts.

Poi Andagi

3 c. flour
1-1/2 c. sugar
3 eggs
3 t. baking powder

1 c. milk
1 lb. poi
Oil for frying

Sift dry ingredients, except sugar, together into a mixing bowl. Add sugar and milk, stir well, then add poi, mix well. Heat oil until very hot. Drop by teaspoonfuls into hot oil and fry till golden brown. Makes 30 pieces.



The success of our small towns is in the best interest of Hawaii's future. Donovan has worked hard to push legislation that helps revitalize main streets so we can attract investment to our small towns."

***Rose Dungca,
Whitmore Village resident***



Senator speaking to Libby Smithe and Martha Peterson at Representative Marcus Oshiro's Legislative Talk Story evening.



Senator and Wahiawa resident Janet Hyrne Covington at the Wellness Fair at Leilehua High School.



“He’s proven to be effective and goal-oriented. He’s introduced and passed legislation despite the odds to increase our state’s revenues without raising taxes.”

***Craig Furuya,
Mililani Mauka resident***

Guava Cream Cheese Delight

Crust:
1-1/2 c. flour

*3/4 c. margarine
1/2 c. chopped nuts*

Mix and line pan. Bake at 350 deg. for 15-20 minutes until golden brown. Cool.

Filling:
2 – 8 oz. pkg. cream cheese
4 T. guava concentrate

*1-1/2 c. sifted powdered sugar
2 c. whipping cream or Cool Whip*

Combine cream cheese, guava concentrate and powdered sugar. Whip cream and fold into cream cheese mixture. Spoon into crust and chill.

Topping:
1 can 12 oz. guava concentrate (less 4T)

*2 T. cornstarch
1/2 c. water*

Bring guava concentrate to boil. Combine water and cornstarch and stir into guava concentrate. Simmer until thick and clear. Cool. Spread over cream cheese mixture. Chill.



*Senator with Wahiawa resident
Mrs. Josephine Honda.*



*Senator is
presented a
certificate of
appreciation
by Wahiawa
Rainbow Seniors
Past President
David Seeholzer.*

Chocolate Delight Cake

1 box Devil's Food cake mix
1 pkg. mini marshmallows
2 c. chocolate chips
2 c. peanut butter
4 c. Rice Krispies

Follow directions on cake mix box. Five minutes before cake is done, spread mini marshmallows on top, return to oven and bake last 5 minutes. In pan melt chocolate chips and peanut butter, add Rice Krispies. Spread over marshmallows. Refrigerate for a couple of hours.



“Donovan fought to get monies so the state can purchase more agricultural land in Central Oahu. He’s working to make our community an agricultural hub again. We need him to continue his good work!”

***Yuki Kitagawa,
Wahiawa resident***

Senator is presented a painting from a little visitor in behalf of the Keiki O Ka Aina Family Learning Center in Wahiawa.



Representative Marcus Oshiro, Senators Michelle Kidani and Dela Cruz at Mauka resident Col. Keith Tamashiro's Change of Command Ceremony.

Senator eating halo halo with friends from Whitmore Village.



Senator with his Dad, Aunt Lucy and Uncle Elvis.

Energy Bars

- ½ block margarine*
- ½ c. peanut butter*
- 1 – 10-1/2 oz. bag miniature marshmallows*
- 2 c. quick cooking oats*
- 2-3/4 c. Rice Krispies*
- 1 c. raisins*
- ½ c. sunflower seeds*
- 1 c. roasted macadamia nuts, chopped*
- ½ c. dried bananas/coconut (optional)*

Heat oats and Rice Krispies in the oven for about 5 minutes, do not burn. In pot, melt margarine, peanut butter and marshmallows over low heat. Add raisins, sunflower seeds and nuts along with the oats and Rice Krispies. Mix well and press into 9x13 pan. Cool, cut into bars. Makes 24.



My son always talks about how we can do more to move the state forward. Even when the Legislature is not in session, Donovan often spends hours every day working on projects and other senate business. I truly believe he can make a difference and I humbly ask for your support in re-electing him to the Senate. Mahalo."

***Hilario "Loddy" Dela Cruz
born and raised in Whitmore Village
and 1965 Leilehua graduate***



“Donovan has real working experience in the private sector, the community, the county government and now the state. I appreciate his vision for a better Hawaii and I’m supporting his re-election efforts!”

*Luis Salaveria,
Mililani Mauka resident*

Pineapple Squares

Crust:

4 T. powdered sugar

2 c. flour

½ lb. softened margarine

Cream butter, gradually adding flour and sugar. Press into 9x13 glass pan, ungreased. Bake at 350 deg. 15-20 minutes.

Filling:

1 sm. Box instant vanilla pudding

1 – 8 oz. can crushed pineapple, drain

2 – 8 oz. containers sour cream

1 T. sugar

¼ c. fresh milk

Topping:

1 tub Cool Whip

Combine all ingredients. Beat at low speed. Pour into pan with cooled crust. Chill until firm then top with Cool Whip 10-15 minutes before eating.



Senator at Mililani High School for Project Citizen Day.



Senator speaking to students at Leilehua High School Democracy Class.



Aloha from friends in support of Donovan Dela Cruz for re-election to the State Senate!

We hope you enjoyed our cookbook and we ask for your help in supporting Donovan's re-election. As he works to improve the quality of life for us in the district, he also works to address the challenges of the big picture. We need him in the State Senate.

You can help us get him re-elected by **volunteering** to sign wave, **walking** door-to-door, and **contributing** to his campaign fund to enable him to get his message out. If you can share some of your time with us, please call 622-2000 or email info@donovandelacruz.com

Please come as our guest to An Evening with Donovan on November 4, 4:30-6:30 p.m, at the Wahiawa Hongwanji Mission. Below is a complimentary ticket for you and if you would like a few more complimentary tickets, please call us at 622-2000.

Mahalo!

An Evening with Donovan

A night of fun, food, fellowship and entertainment



COMPLIMENTARY

DONOVAN
DELA CRUZ

STATE SENATE

Sunday, November 4, 2012

4:30 – 6:30 p.m.

Wahiawa Hongwanji Mission

1067 California Avenue

\$25 Donation Appreciated

Call 622-2000 for additional tickets

Online donations at donovandelacruz.com

PAID FOR BY FRIENDS OF DONOVAN DELA CRUZ P.O. Box 860340, Wahiawa, HI 96786 • Treasurer: Brett Lau

Important dates to remember:

- November 4
Wahiawa Hongwanji Rally
- November 6
Last day to turn in absentee ballots
- November 6
General Election



*I humbly
ask for your vote.
Mahalo!*

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DELA CRUZ

STATE SENATE
DIST 22



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