





Friends and Neighbors:

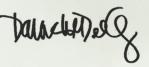
It has been a privilege and honor to represent you in the Hawaii State Senate. I carried that responsibility with gratitude, and I am eager to continue working on your behalf. Working with the community, we were able to accomplish so much during this 4-year term. We have provided support and services to our homeless in Central Oahu, championed Kupuna services through Kupuna Care and Kupuna Caregivers, took steps necessary to improve our communty's security in the future, secured funding for schools in Wahiawa, Whitmore Village, and Mililani Mauka, rehabilitated our state roads and highways, championed economic diversification, secured new opportunities for our Keiki, and preserved the Wahiawa General Hospital. All this could not have been done without your voice.

This is why I am respectfully asking for your vote in my campaign to return to the Hawaii State Senate for District 22. I hope to continue working to:

- **Strengthen and diversify our local economy** by providing local jobs for our local community, and supporting our small businesses and farmers
- Secure millions in funding for all our improvements and repairs for our schools, hospital, roads, buildings, parks, and government resources, while also working to make the government more transparent and accessible.
- Continue to **care for our most vulnerable**, and make sure our seniors have access to quality health care, and our community can continue to have all necessary government services during these trying times.
- Create real opportunities for our community and Keiki through affordable housing and ensuring that our children are getting the quality education and real tangible opportunities they deserve.

Please help me continue our progress in serving the good people of District 22. I remain committed to creating a better future for our community and working hard to improve the quality of life for our families. I humbly ask for your support and look forward to hearing from you. Thank you for your time and consideration.

Donovan M. Dela Cruz State Senate, 22nd District







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Donovan is Working for the Community

Education

- \$23 million to transition Mililani Middle to a single track calendar
- \$4.5 million for Wahiawa Storefront, Olomana, and Waianae High School
- \$1.8 million for renovations at the Wahiawa Public Library
- \$2.5 million to repave Makai Road as requested by Leilehua High
- \$2.5 million for improvements at Wahiawa Elementary
- \$5.3 million to renovate the Hugh Yoshida Stadium as requested by Leilehua High
- \$355,000 to the Leilehua Alumni and Community Association for computer and electronic equipment at all Leilehua Complex schools
- \$4.1 million for a multi-agency building to include a new public library, offices, and community college classrooms
- \$1,680,000 for Mililani High to make improvements to the softball field
- \$1.5 million to renovate the Intensive Learning Centers Portables as requested by Leilehua High
- \$1.5 million to design a new school library and administration building as requested by Helemano Elementary
- Portion of \$2,500,000 for a cybersecurity academy classroom at Leilehua High
- \$1,500,000 for an outdoor covered play court at Iliahi Elementary
- \$4,000,000 to renovate and expand the cafeteria at Helemano Elementary
- \$650,000 was awarded to Mililani High School to design and build a girl's athletic locker room
- \$490,000 for Mililani Middle School for sidewalk improvement projects throughout the campus
- \$355,000 to the Leilehua Alumni & Community Association for STEAM classrooms at all Leilehua Complex campuses (GIA)
- \$500,000 for an outdoor covered play court at Iliahi Elementary
- \$4,000,000 to renovate and expand the cafeteria at Helemano Elementary

Transportation

- \$17,000,000 to rehabilitate the Kipapa Stream Bridge on Kamehameha Highway
- \$13,400,000 to repave Kamehameha Highway from Wahiawa to Weed Circle as requested by the community
- \$799,000 for pedestrian improvements on Whitmore Avenue as requested by the community
- \$13 million for a pedestrian bridge between Wahiawa and Whitmore as referenced in the Wahiawa Town Master Plan
- \$11,000,000 to rehabilitate Karsten Thot Bridge
- Repavement of Whitmore Avenue as requested by the community

Wahiawa General Hospital and Wahiawa Community Health Center

- \$3,7500,000 to renovate the emergency room at Wahiawa General Hospital
- \$2,500,000 to Wahiawa General Hospital for financial assistance
- \$1,000,000 for patient care facilities and equipment as requested by Wahiawa General Hospital
- \$1,000,000 to support emergency services at Wahiawa General Hospital
- \$800,000 for repair and maintenance as requested by Wahiawa General Hospital
- \$750,000 for the family practice residency program at Wahiawa General Hospital
- \$500,000 for renovations as requested by Wahiawa Center for Community Health
- \$350,000 for renovation, bed replacements, and improvements as requested by Wahiawa General Hospital
- \$250,000 to repave the parking lot at Wahiawa General Hospital
- \$250,000 for the Wahiawa Center for Community Health
- \$180,000 for pilot telehealth projects in rural areas which includes Wahiawa





Agriculture

- \$98,842,000 to protect nearly 4,000 acres of land in Central Oahu
- \$13,000,000 upgrades and improvements to the Galbraith Irrigation System as referenced in the Wahiawa Town Master Plan
- \$4.7 million to acquire agricultural lands in Central Oahu and add water access for irrigation as referenced in the Wahiawa Town Master Plan
- \$800,000 to address invasive and hazardous plant mitigation on Galbraith Lands

Public Safety

- \$11,500,000 for the future First Responders Tech Campus
- \$7,400,000 to plan and design the First Responders Tech Campus
- \$15,225,000 to purchase Lot 17 for the First Responders Tech Campus
- \$3,850,000 for an ambulance facility for Central Oahu

State Parks and Recreation

- \$1.5 million for walking paths and site improvements at the Wahiawa Freshwater Park as referenced in the Wahiawa Town Master Plan and requested by Wahiawa Blue Zones and Wahiawa CBDO
- \$250,000 for community planning at the Wahiawa Freshwater Park as referenced in the Wahiawa Town Master Plan and requested by Wahiawa Blue Zones and Wahiawa CBDO

Improving Community and Civic Infrastructure

- \$76,000,000 for the Wahiawa Civic Center Complex
- \$250,000 for planning at the Wahiawa Civic Center to include a new District Court for Wahiawa as referenced in the Wahiawa Town Master Plan
- \$150,000 for community projects in the district as requested by Wahiawa CBDO (GIA)
- \$150,000 to Surfing the Nations for the STN Community Outreach and Training Center (GIA)

Homelessness:

- \$110,000 for a New Wahiawa Family Center to support families who are experiencing homelessness or are on the brink of homelessness in Central Oahu and North Shore as requested by Family Promise Hawaii (GIA)
- \$300,000 for The Wahiawa HoM Project Permanent Supportive Housing as requested by ALEA Bridge (GIA)
- \$200,000 to conduct homeless outreach services in Central Oahu as requested by ALEA Bridge (GIA)
- \$1,000,000 for the Wahiawa Navigation Center as requested by ALEA Bridge (GIA)

Wahiawa Reclaimed Wastewater Irrigation System

- \$3,000,000 to plan and design for a new irrigation system and remove the recycled water from Lake Wilson
- \$9,000,000 for upgrades and storage tanks at the Wahiawa Wastewater Treatment Plant



YUKI KITAGAWA Wahiawa resident

"I appreciate Donovan's continued efforts to revitalize agriculture in Hawaii. Without ag we have nothing, that's why I'm voting for Donovan!"





NOLAN TOKUDA Wahiawa resident

"I've known Donovan for many years. He has always fought for athletics, after school programs and doing the right thing for our community. We need a visionary leader like Donovan so our students are provided the best experience, service and facilities to ensure that they will lead a successful life and become our next generation of servant leaders. Please join me in voting for one of our own. Mahalo!"

Strawberry Mango Salsa (Wahiawa Blue Zones)



INGREDIENTS:

34 cup diced strawberries

34 cup diced mango

1 jalapeño, seeded and diced

2 T. diced red onion

2 T. chopped fresh cilantro leaves

2 t. honey, or to taste

Juice of 1 lime

DIRECTIONS:

1. In a large bowl, combine strawberries, mango, jalapeño,

onion, cilantro, honey, and lime juice.

2. Serve immediately.

JARI SUGANO Mililani Mauka resident

"Donovan has gone above and beyond to support issues that affect the health and wellbeing of our Ohana. Whether it's by passing legislation or making a simple follow up phone call, he takes to heart the needs of the communities in which he serves."







NOLAN MIYAHARA Wahiawa resident

"I lived in Wahiawa all my life and I've known Donovan for about 30 years. **Donovan has integrity** and I appreciate his willingness to communicate and deal with matters that pertain to Wahiawa. That's why Donovan has my support!"



Instant Pot Spinach Dip

INGREDIENTS:

3 cloves garlic, minced

1 lb. fresh spinach

1 T. olive oil

½ c. chicken broth

½ c. sour cream

½ c. mayonnaise

8 oz. cream cheese, cubed

1 c. shredded mozzarella cheese

1 t. onion powder

½ t. salt, or more to taste

1/4 t. pepper, or more to taste

DIRECTIONS:

- 1. In your Instant Pot, push sauté, and combine the minced garlic and fresh spinach. Sauté until the spinach is cooked down.
- 2. Drain the excess liquid.
- 3. Leave the garlic and spinach in the Instant Pot and add the chicken broth, sour cream, mayonnaise, cream cheese, mozzarella, and onion powder.
- 4. Give it a big 'stir' to combine.
- 5. Add the lid on the Instant Pot and close the valve. Set the timer for 4 minutes on high (manual) pressure.
- 6. Once the 4 minutes is done, do a quick release and add your salt & pepper or more as necessary.
- 7. Pour the spinach dip into a bowl to serve immediately.

*Note: Substitute frozen spinach for the fresh, just squeeze out the extra moisture before adding to the Instant Pot.



PONI ASKEWMililani Mauka resident

"Plain and simple, **Donovan gets things done!**We need him in the Senate to advocate for our needs."





COLETTE KAJIWARA Mililani Mauka resident

"Donovan is always working to increase opportunities for our students. He wants Hawaii to have a diversified economy so our graduates can live, work, and stay at home. A vote for Donovan is DEFINITELY a vote for the future of our Keiki!"

Ulu Curry Corn Chowder (Wahiawa Blue Zones)



INGREDIENTS:

2 T. extra virgin olive oil 1/4 t. coriander seeds 1/2 white onion, diced 2 cloves garlic 1/4 t. yellow curry powder

1 c. corn

2 c. coconut milk 1 c. precooked 'ulu (Hawaiian breadfruit) Sea salt, to taste 1/4 c. water

DIRECTIONS:

- 1. Heat oil in a skillet on medium heat and add coriander seeds.
- Sauté seeds until fragrant.
- 3. Add onions and garlic and sauté until almost tender.
- 4. Turn heat up to high and add yellow curry powder, corn, coconut milk, and 'ulu.
- 5. Bring to a boil and then turn down and let simmer on mediumlow until sauce begins to thicken and 'ulu is tender.
- 6. Add water if sauce thickens too much for your taste. Finish with sea salt and serve.

*Note: If 'ulu is not available, use jackfruit, diced sweet potatoes, or another starchy vegetable.



MOANA OLASO Wahiawa resident

"Donovan works hard to help small businesses and create more jobs in our community. He truly wants to make Wahiawa somewhere we can live, learn, work, and play."





BOB BARRETT Mililani Mauka resident

"It is always a pleasure working with Donovan.

He really cares about our community and it shows. I am so glad he represents us as our Senator."



Stuffed Mushroom Caps

INGREDIENTS:

1 lb. large mushrooms, with stems

3 T. margarine

2 T. finely chopped onion

1 (3 oz.) pkg. cream cheese, softened

2 T. Dijon mustard

1 (6 ½ oz.) pkg. imitation crab

1/4 c. finely chopped water chestnuts

Grated parmesan cheese

DIRECTIONS:

- 1. Chop mushroom stems.
- 2. Melt margarine and cook chopped stems with onions.
- 3. Add cream cheese and mustard stirring until smooth.
- 4. Gently stir in crab and water chestnuts.
- 5. Fill mushroom caps with mixture and sprinkle cheese.
- 6. Bake in shallow pan at 400 deg. 10-15 min.

DARIN UESUGI Wahiawa resident

"I'm voting for Donovan because no matter how the times have changed he continues to hold onto his Wahiawa values. **He knows his roots** and is committed to our community."







ALFRED TURQUEZAWhitmore Village resident

"Donovan's proven to be effective. I especially appreciate his support for the Kupuna Care and Kupuna Caregivers Programs which help seniors like me. My vote is for Donovan and I encourage everyone to join me!"

Crab Avocado Salad

INGREDIENTS:

1 lemon

3 lb. imitation crab meat 2 (10 ¾ oz.) cans cream of mushroom soup 2 c. mayonnaise ¼ c. diced onion 2 (8 oz.) blocks cream cheese 2 pkg. gelatin ½ c. water 5 medium avocados

DIRECTIONS:

- 1. Heat soup, mayonnaise, onion and cream cheese till cream cheese melts.
- 2. Add gelatin mixed with the water and crab meat.
- 3. Slice avocado and lay on bottom of 9x13 pan and sprinkle lemon juice over.
- 4. Pour crab mixture over and refrigerate at last 3 hours before serving.

DEAN HAZAMA

Mililani Mauka Resident

"Donovan has been my Councilman and Senator.

Whenever our community needed something, he came through for us, I have always believed in his dedication and determination to preserve agriculture land, improve our schools, and fix our roads."







MIRIAM OLIVAS Whitmore Village resident

There is no candidate better than Donovan! Let's send him back to the Senate!"



Three Bean Salad

INGREDIENTS:

1 can kidney beans, drained
1 can garbanzo beans, drained
1 can cut green beans, drained
1 can baby corn, drained, cut
in small pieces
½ c. thinly sliced round onion
½ chopped green bell pepper

½ c. oil ½ c. sugar 1 t. salt ½ t. pepper Dash of oregano

½ c. tarragon vinegar

DIRECTIONS:

- 1. Mix all ingredients together, marinate overnight.
- 2. Serve on bed of lettuce.



DENISE YOSHIMORI-YAMAMOTO

Mililani Mauka resident

"Working with Donovan, I know he has the best interests of our community at heart. He supports our schools, industry and communities for today and tomorrow."





Donovan working with the Leilehua High Agricultural Cohort to develop an agriculture pathway that will help provide our keiki an easy way to access local, high paying agriculture, value added, and ag-tech jobs.

Warabi Salad

INGREDIENTS:

1/2 bottle sushi vinegar

2 T. sesame oil

1 T. sesame seed

2 T. Ko Choo Jung

½ c. chopped dried shrimp

1/4 c. chopped green onion

2 lbs. warabi (fern shoot)

DIRECTIONS:

- 1. Clean wasabi and cut into one inch slices.
- 2. Blanch in boiling water, drain immediately and immerse in cold water to stop cooking process.
- 3. Mix in remaining ingredients and mix with wasabi.
- 4. Refrigerate.

Donovan and Leeward Community
College (LLC) staff in the future
LCC onstite classrooms in
Wahiawa – a key part in another of
Donovan's pilot programs to
diversify our local economy and bring
wellpaying local jobs to
Wahiawa, Whitmore, and Mililani
Mauka.







Donovan is Committed to Diversifying the Economy

"[To give the people the government they deserve], we are going to have to come up with new ways to generate revenue ... and it cannot be through taxes. We will have to look at public-private partnerships, reducing liabilities, or diversifying the economy with new industries." - Donovan in Civil Beat

My concern regarding about our State's extreme reliance on tourism was realized this year. Our dependence on a single economic sector has led a historically high unemployment number, and severely low tax revenues. All academic predictions indicate our largest industry will not recover to pre-COVID levels for at least half a decade. We are preparing for the long haul, and we need long term solutions. This includes diversifying the economy and rapidly increasing alternative jobs for our people.

My colleagues and I are working to rebuild a diverse and resilient local economy that offers real opportunity to a wider range of our constituents. The Legislative is funding a robust CIP-driven construction industry, which historically has helped states weather through recessions and recover more rapidly. We are working to develop fields with rapid job growth potential. For instance, I am personally working to expand and maintain cybersecurity, agriculture, food manufacturing, energy, astronomy and construction pathways to create new opportunities for well paying, local jobs.

"I support Donovan because he's worked for years to develop both the Leeward Community College's Value-Added Product Development Center in Wahiawa and the Whitmore AgTech Park. This project will help revitalize our local economy."



RON UMEHIRA Higher Educator

Donovan is Committed to Diversifying the Economy



SALLY OMALZA
Wahiawa resident

"Donovan's **vision** to expand science and math has opened many opportunities for our students. **He's someone we can count on** and I am proud of what he has done for our students."

Leilehua Complex Cyber Security Pathway

I'm honored the Office of Naval Research (ONR) agreed to assist me with the development of my pilot Leilehua High-School cyber security pathway curriculum. By bringing together the National Security Agency, industry partners, University of Hawaii, the Department of



Donovan discussing the Cyber Security pathway at LHS at the MAC Panel

Education, and the Leileua School Complex we are creating direct academic pathways to provide our keiki with well-paying, high-demand jobs.



GLADYS OKAMURA Wahiawa resident

"I support Donovan because he is effective.

Donovan is the only reason we are getting millions for the Civic Center, and Kam Highway repaved in December. No other legislator we have could have hoped to give our community as much as he has. I've supported Donovan since he first ran to become our Senator and I still support him now because I believe that he has our best interest at heart."



"Donovan has made Leilehua High nationally competitive by creating a partnership between LHS and Gold Standard cyber security employers. Our keiki will be able to graduate with real credentials employers value."

- Harmony Nakamura Paz, Teacher



DEREK LAULocal Businessman

"I support Donovan because he is a champion for local businesses. His Whitmore Project led to his recognition by the Hawaii Venture Capital Association's 2020 'Start-Up Paradise Champion of the Year.' The HVCA recognizes those whose ingenuity, vision and discipline has created new economic opportunities for our Islands. His critical role in establishing new small business grants for innovation research and manufacturing assistance program under the Hawaii Technology Development Corporation has helped many small local businesses become globally competitive, bringing in millions of dollars in economic growth to our state."



Hawaii Venture Capital Association's 2020 Startup Paradise Champion of the Year





CAROLYN HAYASHI Wahiawa resident

"We need a doer. Someone who will always fight for our needs. Who better to represent our district other than Donovan."

Luau Chicken Casserole

INGREDIENTS:

1 lb. salted butterfish

1 lb. cooked taro

1 lb. taro leaves

12 boneless chicken thighs 1 (12 oz.) can coconut milk

1 c. light cream

½ c. water

DIRECTIONS:

- 1. Soak fish in water for two hours, change water and soak for another two hours.
- 2. Drain and cut into 1" cubes.
- 3 Preheat oven
- 4. Cut taro into cubes.
- 5. Line bottom and sides of casserole with ti leaves. Place part of taro leaves on bottom then layer the chicken, taro and fish.
- 6. Repeat layers until all ingredients used.
- 7. Combine coconut milk, cream and water and add to casserole.
- 8. Cover with ti leaves and cover.
- 9. Bake 400 deg. for two hours.
- *Note: Gravy may be thickened with mixed poi.

DAVE SEEHOLZER

Wahiawa resident

"Donovan has been actively supporting Wahiawa, first as our City Councilman and now as a State Legislator. As Senator, Donovan has shown the ability to think 'outside the box' while working effectively within the Legislature. I am especially appreciative for the support he has provided to Wahiawa General Hospital."





CRAIG FURUYAMililani Mauka resident

"Donovan's been a huge supporter of education. Without him, Mililani Middle School would not be on its way to a single-track calendar. He will continue to have my vote."



Baked Opakapaka

INGREDIENTS:

2 lb. opakapaka2 stalks green onion

1 T. grated ginger

2 T. butter 1/4 c. shoyu

DIRECTIONS:

- 1. Preheat oven to 400 deg.
- 2. Clean fish and place in shallow baking dish.
- 3. Cut off green portions of green onion and mince.
- 4. Put remaining stalks and half of the ginger in cavity of the fish.
- 5. Cut butter in small pieces and put half in cavity.
- 6. Sprinkle remaining ginger and minced green onions over fish.
- 7. Put remaining butter pieces on fish.
- 8. Pour shoyu over all.
- 9. Cover with foil and bake 30 min.



BAUER OHANA Wahiawa resident

"Our family and Donovan share a passion for Wahiawa history. Please support him so we can **preserve and protect the character of Wahiawa!**"



RENEE KAMISUGI Wahiawa resident

"Donovan supported the preservation of the Helemano Wilderness Recreation Area so the public has permanent access to the Poamoho Trail. Mahalo Donovan for **protecting our natural resources** for local residents."

Korean Tofu Miniburgers

INGREDIENTS:

1 ½ lb. lean ground beef

1 block tofu

1 can water chestnuts, minced Stalk green onion, minced

2 t. minced garlic

1 t. minced ginger

1 T. sesame seeds

6 T. shoyu

6 T. oil (3T. sesame oil, 3T. salad

oil)

Dash pepper

Flour

2 eggs, slightly beaten

DIRECTIONS:

- 1. Combine all ingredients except flour and eggs.
- 2. Make 1 inch balls or patties.
- 3. Roll in flour and then in egg and fry over medium heat till golden.

KEITH TAMASHIRO Mililani Mauka resident

"Donovan is not afraid to stand up for what is right, fair and in the best interest of his constituents. He leads with an open mind, always listening to the feedback of others and respecting their viewpoints. Thank you Donovan for being our Senator and our voice in the Senate."





NEIL & SHIN HO

Ho Farms

"We support Donovan because actions speak louder than words. I know he can deliver because he's consistently supported our Keiki's schools, community, and local farmers like us. Donovan has been working to lay the groundwork to create more local jobs and a sustainable, locally driven economy for years. Now, more than ever, we need a leader with his vision!"



Bouillabaisse Gumbo

INGREDIENTS:

1 (16 oz.) can stewed tomatoes 1 (10 3/4 oz.) can condensed tomato soup 1 (10 34 oz.) can condensed chicken gumbo soup 2 soup cans water 1 med. sweet potato, chopped ½ c. chopped celery 1/3 c. chopped green onion 1 T. Worcestershire sauce 1 clove garlic, minced 1 bay leaf 1 (4 ½ oz.) can shrimp, drained

1 (8 oz.) can minced clams,

undrained Salt and pepper

DIRECTIONS:

- 1. Combine tomatoes, soups, water, vegetables, Worcestershire sauce, garlic and bay leaf.
- 2. Bring to boiling.
- 3. Reduce heat, cover and simmer till vegetables are tender, about 30 min.
- 4. Add shrimp and undrained clams, season to taste. Simmer about 10 min.
- 5. Thicken if desired, 6-8 servings.





KANAMU OHANAWhitmore Village resident

"I support Donovan's **commitment to**Whitmore Village's future as a place where
I can grow old and my kids can continue
to live."

Mongolian Beef

INGREDIENTS:

2 lb. flank steak, scored and pounded to 1-inch thick Marinade:

1/4 t. Chinese five-spice

1 t. Worcestershire sauce

½ t. ginger slivered

1 clove garlic

¼ c. shoyu

1 1/4 t. sugar

1 t. sesame oil

DIRECTIONS:

- 1. Combine and mix well.
- 2. Marinate meat for at least 30 min.
- 3. Broil.

DOUG ATON

Wahiawa resident

"I support Donovan because he has a real vision for our community, and he knows how to get it! Donovan supports our Wahiawa hospital. He truly is our champion and will continue to fight for our needs. Vote for Donovan Dela Cruz!"







STEPHEN MELENDREZ Mililani Mauka resident

"Senator **Dela Cruz** is a thoughtful professional, with a heart for the people. He chooses his priorities well and **gets things done** in such a way that his constituency is proud of him. I could not see this district without him at the helm of the ship."



Deviled Short Ribs

INGREDIENTS:

5 lb. short ribs

1 T. brown sugar

½ t. ginger

1 t. dry mustard

½ t. salt pepper

34 c. ketchup

½ c. shoyu

2 T. lemon juice

½ c. water

1 bay leaf

1 onion, sliced

Flour

DIRECTIONS:

- 1. Brown floured short ribs on all sides.
- 2. Combine remaining ingredients and pour over ribs.
- 3. Cover and roast in 325 deg. oven for two hours or till tender.
- 4. Spoon sauce over ribs from time to time.



RODNEY SATO

Waipio Acres resident

"Donovan has consistently helped our community over all these years. He continues to push for a better Hawaii and I believe he will move Hawaii forward so our keiki have a brighter future."





WILL KANE Mililani Mauka resident

"Donovan has been there for our community time and time again. Every time I reach out to him, he is always ready and willing to help."

Baked Stuffed Shrimp

INGREDIENTS:

Parmesan cheese

1 c. Ritz crackers crumbs
1 c. crushed potato chips
1/4 lb. butter, melted
1 pint scallops
Seasoned salts (onion, celery, garlic)
Milk
16-20 jumbo shrimp

DIRECTIONS:

- 1. Combine first three ingredients.
- 2. Chop Scallops very fine and add with enough milk to first three ingredients to make a light and fluffy stuffing.
- 3. Season with onion and garlic salt and a dash of celery salt.
- 4. Split and flatted peeled shrimp.
- 5. Cover each with stuffing and sprinkle parmesan cheese.
- 6. Bake at 350 F for 20 minutes or until shrimp turn white (should not be grey).

TONY GASTON

Mililani Mauka resident

"Donovan has been critical for the schools in Mililani. From covered walkways and play courts to the 15-classroom building which allows Mililani Middle School transition to a single track, Donovan has been a great champion. If you support our schools, vote for Donovan!"







MEGAN MAURICIO

Whitmore Village resident

"Senator Dela Cruz has the drive to deliver solutions for Hawaii's younger generation. He's providing opportunities for students like me to access scholarship programs that make college more affordable."



Tofu Stew

INGREDIENTS:

- 1 block tofu
- 2 T. oil
- 2 cloves garlic
- 1 lb. ground beef
- 1 c. water
- 1 ½ c. sliced carrots
- 2 lb. cabbage
- 2 cans (8 oz.) tomato sauce
- 1 can (10 34 oz.) tomato soup 8. Stir well.
- 2 t. gravy seasoning

DIRECTIONS:

- 1. Boil water and add tofu. Bring to boil again and turn off heat. Let stand.
- 2. Sauté garlic in oil till slightly browned.
- 3. Add onion and sauté till tender.
- 4. Add ground beef and cook till meat no longer pink.
- 1 (12 oz.) Portuguese sausage 5. Add sausage slices, carrots, cabbage cubes.
 - 6. Stir well.
 - 7. Add Tomato soup and sauce, water, gravy seasoning and salt to taste.

 - 9. Turn to high heat and boil.
 - 10. Cut tofu into 1" cubes and drain water.
 - 11. Add to soup and lower heat. Do not stir or mix.
 - 12. Cook covered till carrots tender.

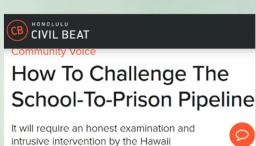


JAY RAYMUNDO

Whitmore Village resident

"We need a senator who knows Whitmore Village; that is Donovan! He is born and raised in this community and only has our best interests at heart."

Desserts





By Donovan Dela Cruz 🔊 / February 4, 2020 Reading time: 4 minutes.

Department of Education.



"My Senate colleagues and I began dismantling the school-to-prison pipeline with 2019's Act 271. This is one step towards creating a brighter future for our keiki by helping them with their academic struggles."

Azuki Pudding Pie

INGREDIENTS:

Graham cracker crust

Filling:

1 can (18 oz.) tsubushi-an (mashed azuki beans) 1 ½ c. vanilla ice cream (softened) 2 c. cold milk

2 pkg. vanilla instant pudding Whipped cream

DIRECTIONS:

- 1. Heat tsubushi-an thoroughly in microwave safe dish. Cool.
- 2. Pour into pie shell and spread evenly.
- 3. Thoroughly blend milk and ice cream in bowl.
- 4. Add pudding mix.
- 5. Beat slowly with beater till blended.
- 6. Gradually pour pudding mixture over tsubushi-an enough to fill 9" pie pan.
- 7. When mixture firms, about 5 min., pour remaining mixture in center of pie to mound. Chill 4-5 hours.
- 8. Serve with whipped cream.

"I'm so deeply appreciative of Ways and Means Chair, Senator Dela Cruz, for searching for every possible dollar that we could put into this bill."

- Senator Michelle Kidani, March 3rd, 2020. minutes before the Senate's unanimous vote to approve the dedication of more than \$37 Million towards teachers' salaries







JUSTIN DELOS REYES

Mililani Mauka resident

"I believe Senator Dela Cruz is the right person to represent our district. As a public school teacher, I know that he has been a **staunch supporter of education** in District 22."



Instant Pot Apple Crisp

INGREDIENTS:

- 1 c. water
- 1 c. oats
- 8 apples, peeled & chopped
- 3 T. melted butter
- 3 T. flour
- 3 T. maple syrup
- 2 t. cinnamon
- 1 t. nutmeg
- A few drops of vanilla extract

DIRECTIONS:

- 1. Place chopped apples into your Instant Pot and cinnamon, nutmeg, and vanilla extract.
- 2. Stir to combine the flavors, then add maple syrup and water.
- 3. Cook at high pressure for 3 minutes, then quickly release the steam.
- 4. In the meantime, mix oats, butter, & flour in a bowl.
- 5. Open the Instant Pot and add the oat mixture.
- 6. Press "sauté" and cook for 2 minutes while stirring.
- 7. Serve hot or warm.



CLIFFORD HONJIYO

Whitmore Village resident

"Senator Dela Cruz makes me proud of being a resident in this town. **He's a product of Wahiawa** and shows it with pride."





LESLIE MINGWahiawa resident

"Donovan's **proven to be effective and supportive.**He is successful in getting funds year in and year out for Wahiawa General Hospital, Wahiawa Center for Community Health and the entire Central Oahu community. Donovan's has my vote and loyalty as he continues to do great work!"

Cheese Kanten Mould

INGREDIENTS:

1 8oz. cream cheese

1 c. sugar

4 pkgs. Knox gelatin

1 c. hot water

1 can 7-Up

2 t. lemon juice

1 can sliced peaches

1 can mandarin oranges

½ c. peach syrup

DIRECTIONS:

- 1. Cream cheese and sugar.
- 2. Dissolve gelatin in hot water, then add 7-Up and lemon juice and add to cream cheese mixture. Blend well.
- 3. Cut peaches in smaller pieces and add with oranges and syrup to cheese/gelatin mixture.
- 4. Pour into 9x13 pan oiled with mayonnaise. Chill.

AGSALDA OHANA Wahiawa residents

"We appreciate Senator Dela Cruz's leadership in supporting local businesses.

Our ohana supports Donovan!"





Donovan is committed to **Protecting the Community**



Donovan and the rest of the Senate Special Committee on COVID-19 visiting the airport to personally review the current screening and monitoring procedures. The commitee has also been working to improve, develop, and shore up the monitoring and enforcement procedures for the quarantine. These efforts have led to better implimentation of the 14-day quarentine.

In response to Hawaii's first recorded case of COVID-19, the Senate established the Special Committee, which I chair, to provide a transparent platform to assess and review the State's response to the pandemic. We knew we needed a centralized plan to flatten the curve, contain the virus, and prevent multiple fatalities like that seen on the mainland. After a few meetings, it quickly became apparent that a centralizing oversite would enable more decisive response and quicker economic recovery. Since our first meeting with the administration, the Special Committee helped achieve, shape, and expedite many initiatives, including, but not limited to the:

- Stay at home order
- 14-day quarantine for all passengers
- Enforcement and monitoring of visitors
- One-key initiative for hotel guests
- Screening of all incoming passengers
- Ban on rental cars for anyone required to self-quarantine
- Color-coded reopening plan
- Daily updates on positive cases
- Redeployment of nonessential employees to assist with UI claims

The Committee is currently exploring the possibility of reopening our visitor industry through travel bubbles, mass testing and contact tracing. Before we expose ourselves to a potential second surge, we must have ways to protect our residents.







BRYAN CHEPLIC Mililani Mauka resident

"Senator Dela Cruz works tirelessly to represent our community. **He has an open-door policy and is always willing to listen** to our needs."

Mango Bar

INGREDIENTS:

2 blocks butter 2 c. flour ½ c. sugar Cut into pea-size and pat in 9x13 pan

Filling:

4 c, chopped mango 3/4 c. sugar 1/3 c. water

Topping:

2 c. oatmeal ½ c. sugar ¼ c. flour L block butter

DIRECTIONS:

Filling:

Cook till mango soft. Add 3T. cornstarch diluted with water. Cook till thick. Cool slightly and pour on the crust.

Topping:

Cut to pea size and sprinkle evenly over the filling. Bake at 350 deg., 50 min.

MELANIE MARTIN Mililani Mauka resident

"Senator Dela Cruz has been a great representative for Mililani Mauka. He is always thinking of ways to improve our community. Please support his candidacy as our State Senator!"







Donovan Working for Hawai'i



"We cannot exacerbate one crisis to alleviate another. We cannot take away from our teachers, emergency workers, and first responders to shore up our budget deficit." - Donovan





Top 10 Reasons to Vote For Donovan Dela Cruz

1

HE IS DETERMINED TO ALWAYS FIND INNOVATIVE SOLUTIONS

"His strong-willed nature and propensity to think outside of the box will lead to much needed solutions to complicated problems facing the State."

-Civil Beat, May 2017



HE IS AN ADVOCATE AND SUPPORTER OF WAHIAWA GENERAL HOSPITAL

"Dela Cruz has also long fought to keep the ailing Wahiawa General Hospital afloat." -Civil Beat, May 2017



HE CARES ABOUT THE LEGACY A COMMUNITY LEAVES BEHIND

"Dela Cruz, who grew up in Whitmore Village, said when he introduced the resolution he wanted to do something so people would remember the history and values of the community." -Star Advertiser, August 2017



HE IS COMMITTED TO GROWING AGRICUTLURE AS AN INTEGRAL PART OF THE ECONOMY

"State Sen. Donovan Dela Cruz has been trying to revitalize farming in the flat highlands around Wahiawa with his Whitmore Project.

-Civil Beat, September 2017



HE DELIVERS IMPROVEMENTS FOR HIS COMMUNITY

"Wahiawa has had the good fortune to be the childhood home of one of the handful of people who control the state's purse strings. Sen. Donovan Dela Cruz, who has chaired the Senate Ways and Means Committee since August 2017, has steered state money to the town for a variety of projects." -Civil Beat, December 2019



HE PRIORITIZES EDUCATION FOR THE FUTURE OF OUR KEIKI

"Senator Dela Cruz advanced opportunities that will give more of our kids an edge in the world of tomorrow"

-HawaiiKidsCAN Media Release, August 2018



HE ALWAYS SEEKS TO GROW A DIVERSE AND PROSPEROUS ECONOMY

"He's active and energetic, he exhibits openness to ideas. He's audacious, he's wonderful at getting money (for the district)."

-Civil Beat, December 2019



HE HAS THE ENERGY AND WILLINGNESS TO WORK WITH OTHERS

"Senate Ways and Means Chairman Donovan Dela Cruz urged his committee members to approve Senate Bill 301, which would disallow state tax deduction for dividends that REITs pay to their shareholders."

-Star Advertiser, February 2019



HE MAKES OUR KUPUNA A PRIORITY

"To make this commitment (to Kupuna Programs) in this financial situation speaks volumes to where (Chair Dela Cruz) puts the priority of the funds we do have available."

-Civil Beat, April 2019



HE IS A LEADER IN PROTECTING OUR WORKING CLASS

10 "The Senator (Dela Cruz) who introduced the new tax bracket says Hawaii's lower income residents will benefit."

-KITV, April 2019

We Support Donovan! You Should Too!



PAID FOR BY FRIENDS OF DONOVAN DELA CRUZ P.O. BOX 860340 WAHIAWA, HI 96786

TREASURER: BRETT LAU

Mahalo For Your Support!