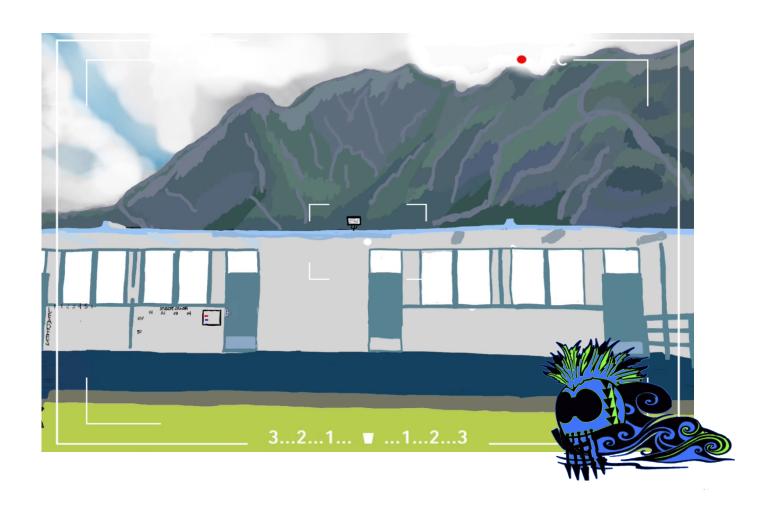
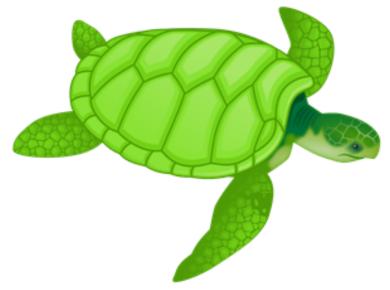
E Ke Keiki, E Ke Keiki, he aha kāu e 'ike aku nei?



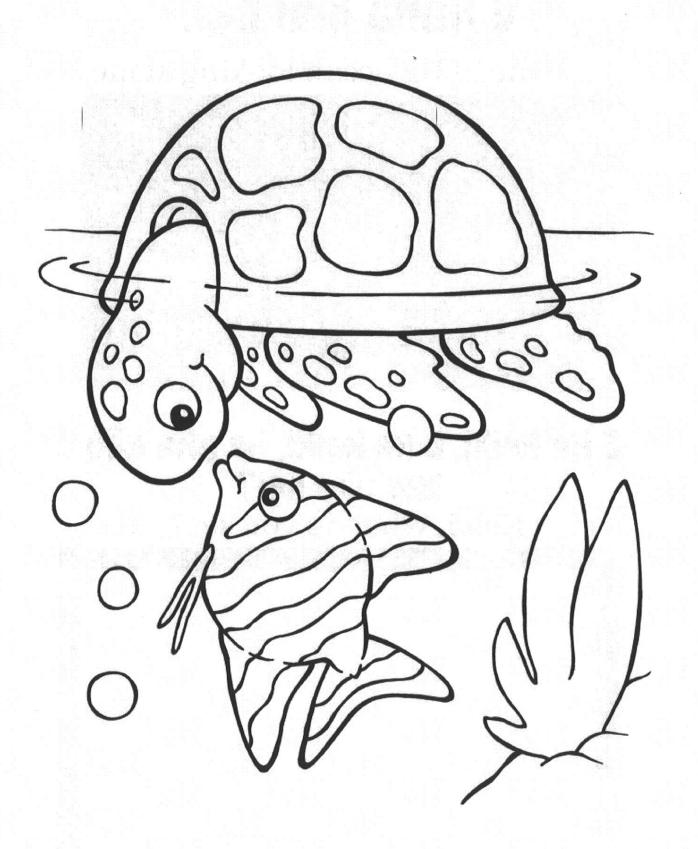
'lke au i ka honu 'OMA'OMA'O e nānā mai nei

I see the **GREEN** turtle looking at me.



E Ke Keiki, E Ke Keiki, he aha kāu e 'ike aku nei?





'lke au i ke kai <mark>ULI</mark> e nānā mai nei

I see the **BLUE** ocean looking at me.



E Ke Keiki, E Ke Keiki, he aha kāu e 'ike aku nei?

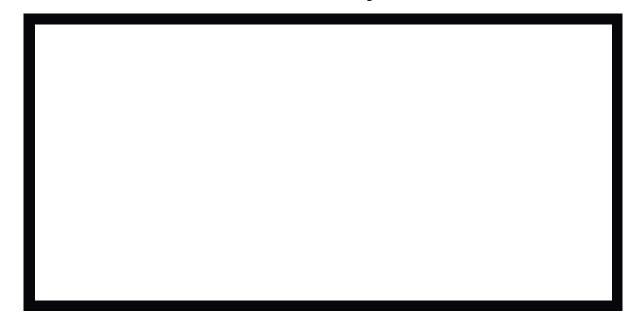


'lke au i ka pua'a'ELE'ELE e nānā mai nei

I see the **BLACK** pig looking at me.



E Ke Keiki, E Ke Keiki, he aha kāu e 'ike aku nei?





'Ike au i ka niu MAKU'E e nānā mai nei

I see the **BROWN** coconut looking at me.



E Ke Keiki, E Ke Keiki, he aha kāu e 'ike aku nei?



COCONUT TREE

Roots -

Can be used for beverage, dve stuff, and medicine.



Trunk -

Extract paper pulp, produces durable wood for furniture pieces, building construction, residential houses and novelty items.

Shell-

A part of coconut fruit converted into charcoal for cooking or handicraft items and many more...



Husk-

Produces coir commonly used for creating ropes, mats, and coarse clothes.



Leaves -

When dried, produces good quality of paper pulp, midrib brooms, hats and mats, fruit trays, fans, midrib decors, lamp shades, bag and utility roof ..

Spathe and Guinit -

Creates headgears like helmets and caps. It can also be used for creating handbags and sandal straps.

Flowers and Inflorescence -

Useful in creating apparels. Can also produce alcohol and vinegar by having the sap boiled to make syrup that will be processed and fermented.



Meat/Nut-

Good source of protein and a natural laxative. Produces products such as coco flour, desiccated coconut, coco milk, chips, candies, and animal feeds. Also use for salad and other sweet delicacies.

Water -

Provides proper hydration and natural kidney cleansing. It also balances the electrolytes in the body,



Oil -

Extracted from dried meat or kernel of a coconut. Noted for its anti-microbial properties. Popularly used for skin, hair and face.



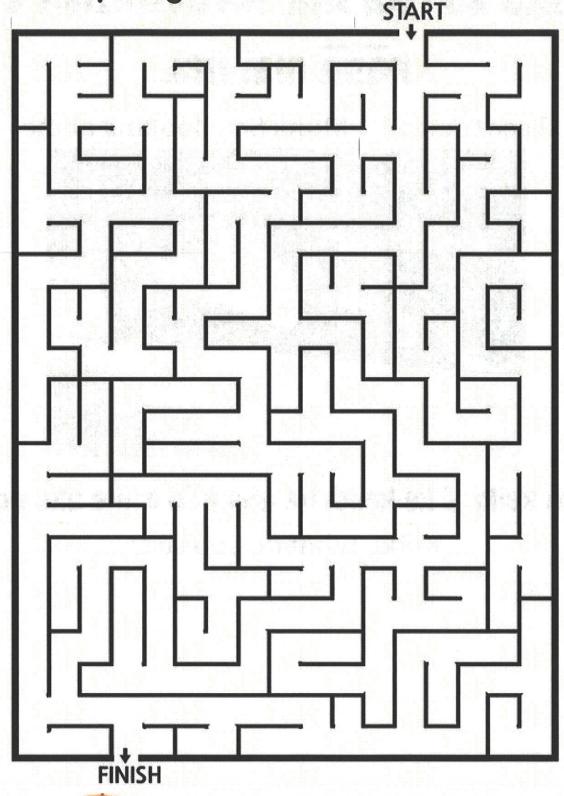
'Ike au i ka liliko'i MELEMELE e nānā mai nei

I see the YELLOW lilikoi looking at me.



E Ke Keiki, E Ke Keiki, he aha kāu e 'ike aku nei?

Help us get to the liliko'i fruit





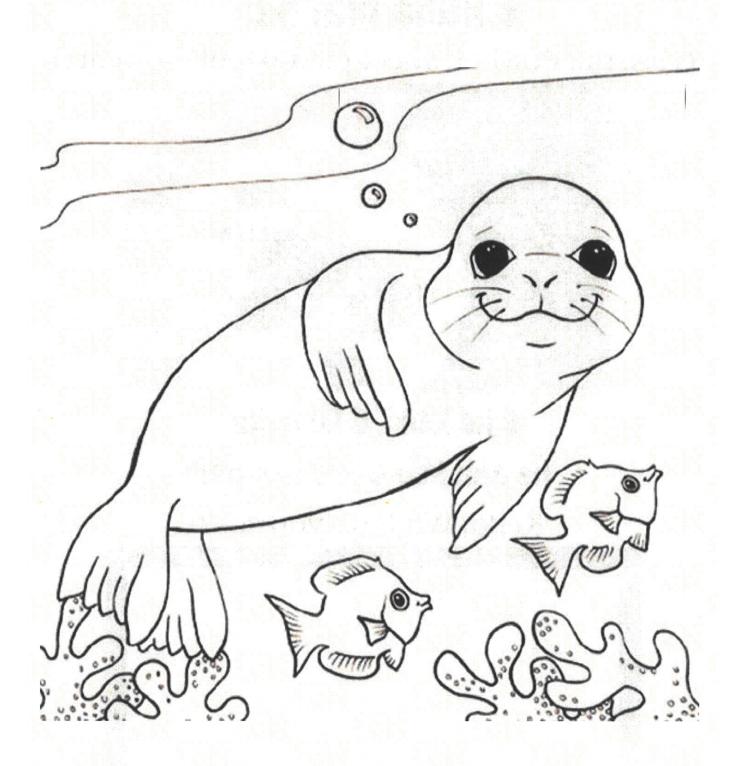
'Ike au i ka sila 'ĀHINAHINA e nānā mai nei

I see the **GREY** monk seal looking at me.



E Ke Keiki, E Ke Keiki, he aha kāu e 'ike aku nei?





'lke au i ka 'uala PONI e nānā mai nei

I see the **PURPLE** sweet potato looking at me.



E Ke Keiki, E Ke Keiki, he aha kāu e 'ike aku nei?



Koele Palau

Sweet Potato Pudding



Ingredients:

- · 3 pounds Okinawan sweet potato
- · 2 cans (12 ounces each) frozen coconut milk, thawed
- · Shredded coconut, if desired

Directions:

Place potatoes in a large saucepan; cover with water. Bring to a boil, lower heat, and cook until tender, about 30 to 40 minutes. Peel and mash potatoes. Stir in coconut milk. Serve warm or cold. Garnish with shredded coconut. Makes 8 servings.

Approximate Nutrient Analysis per serving (not including shredded coconut):

270 calories, 18 g fat, 16 g saturated fat, 0 mg cholesterol, 80 mg sodium, 27 g carbohydrate, 5 g fiber, 5 g sugar, 4 g protein



'lke au i nā KE'OKE'O e nānā mai nei

I see the **WHITE** clouds looking at me.



E Ke Keiki, E Ke Keiki, he aha kāu e 'ike aku nei?



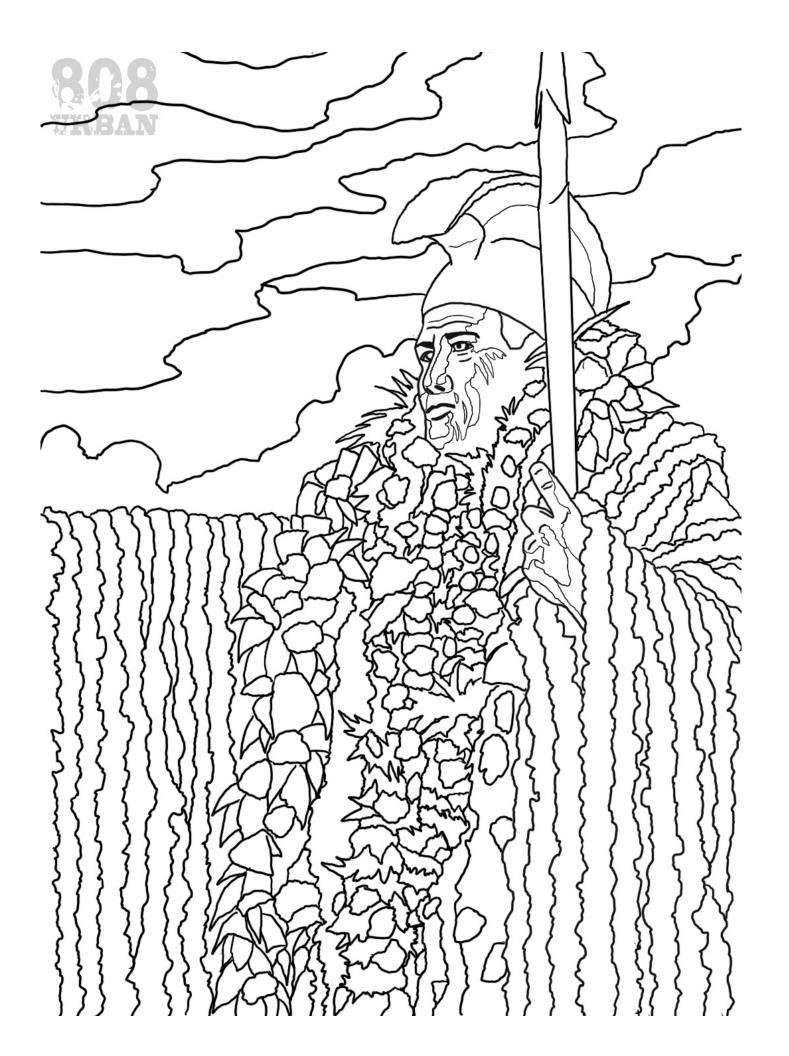


'lke au i ka 'ilima 'ALANI e nānā mai nei

I see the **ORANGE** 'ilima looking at me.



E Ke Keiki, E Ke Keiki, he aha kāu e 'ike aku nei?

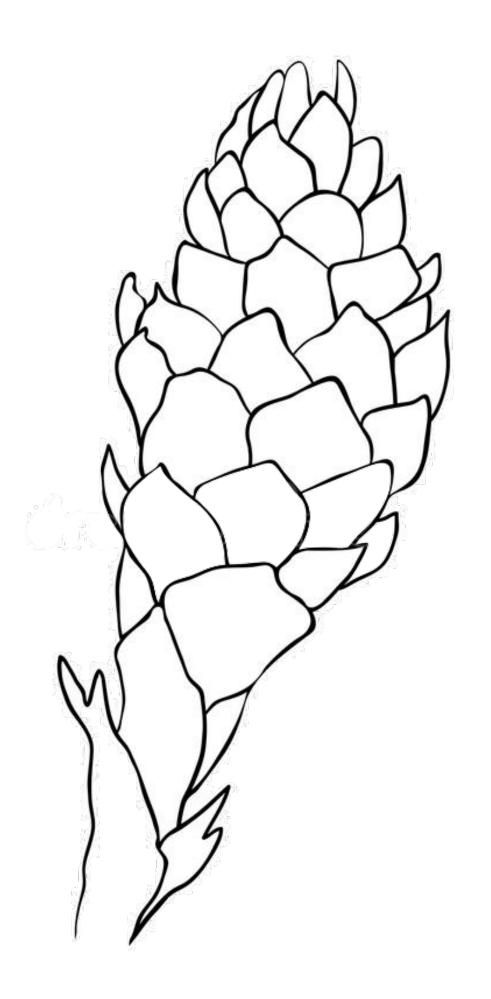


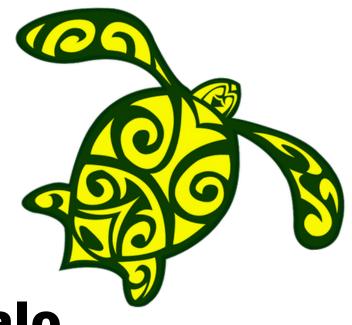
'lke au i ka pua 'ULA e nānā mai nei.

I see the **RED** flower looking at me.



E Ke Keiki, E Ke Keiki, he aha kāu e 'ike aku nei?





Mahalo Hau'ula Elementary for partnering with us as we venture into learning OLELO HAWAII!

