

The Story Behind the Plate

On April 25, 1901, New York became the first state to require license plates on vehicles. At that time, the state didn't provide the plates. Rather, individuals created their own license plates out of leather, brass, or whatever was available. When people began to create unlawful plates, state governments stepped in and began making their own.



In 1903, Massachusetts became the first state to issue plates. The very first license plate was number 1, issued to a man named Frederick Tudor. Amazingly, his family still maintains an active registration, which gives them the right to use the number 1 on a modern plate.

The first plates were made of iron covered in porcelain enamel. The background was a dark blue with the numbers in white. There were no standard sizes back in the early days of license plates. The more numbers on the plate, the larger the plate got. Motorcycles, too, needed license plates. The first looked identical to car plates, but started with the letter Z.

As if letters and numbers weren't enough, many plates have had slogans touting a state's fame or history. In our quiz below, try to connect each state with one of its license plate slogans.

- | | |
|--------------------|------------------------|
| 1. Idaho | A. Sunshine State |
| 2. Missouri | B. Vacationland |
| 3. New Hampshire | C. Land of Lincoln |
| 4. Washington | D. Garden State |
| 5. Illinois | E. Stars Fell On |
| 6. New Jersey | F. America's Dairyland |
| 7. Pennsylvania | G. Live Free or Die |
| 8. Wisconsin | H. Show-Me State |
| 9. Florida | I. Keystone State |
| 10. Alabama | J. First in Flight |
| 11. Maine | K. Evergreen State |
| 12. North Carolina | L. Famous Potatoes |

Having trouble? Perhaps a road trip is in order....

Answers: 1. L; 2. H; 3. G; 4. K; 5. C; 6. D; 7. I; 8. F; 9. A; 10. E; 11. B; 12. J

April Birthdays

In astrology, those born between April 1–20 are Aries, the Ram. Rams are adventurous go-getters and full of enthusiasm, charm, and energy. They make dynamic pioneers and adventurers—undeterred when the going gets rough. Those born from April 20–30 have the star sign of the Bull of Taurus. Bulls show steady, dogged persistence in achieving their goals. Once goals are reached, they enjoy being rewarded, especially with beauty and peace at home.

Resident Birthdays

Larry C. – April 2
Ann B. – April 9
Helen H. – April 7
John A. – April 11
Phyllis M. – April 13
Ronald C. – April 17
Linda T. – April 21
Takato “Taka” S. – April 23
Rosalina C. – April 24
Karen G. – April 28
Nanette K. – April 30



Team Puakea Birthdays



Brenda S. – April 2
Ovelia C. – April 4
Aprille T. – April 10
Kinberly B. – April 11
Stephanie T. – April 11
Sunila M. – April 13
Cieralyne O. – April 17
Arnold V. – April 22
Rudyrick C. – April 23
Sheri K. – April 26
Jeanifer P. – April 26



April 2025

Puakea Coconut Wireless

Regency at Puakea | 2130 Kaneka St. | Lihue, HI 96766 | (808) 246-4449
Bringing Independence to Living and Quality to Life



Celebrating April

Stress Awareness Month

Jazz Appreciation Month

Adopt a Greyhound Month

Golden Rule Week

April 1–7

Passover

April 12–20

Tartan Day

April 6

Metric System Day

April 7

International Moment
of Laughter Day

April 14

Easter

April 20

Earth Day

April 22

DNA Day

April 25

Hug an Australian Day

April 26

Wala`au (Talk Story)

with Michael Joseph Ward

By: Ada Henne Koene and Kahu Phyllis Meighen

Many of you who live at the Regency at Puakea may not recognize Michael Ward. He kind of does his own thing and does not have a set schedule for his breakfast, lunch, and dinner. You will see him at the poker and/or blackjack tables and sometimes at bingo. A photo is enclosed to help you out.

But let's start at the beginning.

Michael's mother's side of the family came from Italy while his father's people came from Ireland. They came in the late 1800s. As most of our ancestors did, they came because they were looking for new opportunities.

His mom was a housewife, and his dad was an industrial builder. He has two sisters, Irene and Debbie, and the three of them were very close. When Michael was 17 the family moved in with the grandparents. He lived there for one year and then moved on.

“I went to Catholic schools for 13 years growing up. I was a rowdy kid, but I never got expelled or anything serious. I played the tuba in the high school marching band, which was a lot of fun, especially when the other kids tried to throw apples and oranges into the tuba's bell as we were marching. Our band's claim to fame was when we got to play in President Nixon's inaugural parade in Washington, D.C.

“After high school I went one year to Lewis College in Joliet, IL. Then I moved to Colorado and went 2.5 more years to Colorado State, where I majored in political science. Mostly I went to college because my Draft Number was #1! I left college after the war ended and went to Telluride, Colorado, where I've called home for 52 years.”

Telluride is In San Miguel County in the Southwestern Portion of Colorado.

Wala` au (cont. from pg. 1)

It sits in a box canyon with steep, forested mountains, surrounded by cliffs. It is known for its ski resorts, hiking trails, and interesting festivals.

We asked what he did for a living, and he replied: “I was a carpenter for a number of years. I built homes in Colorado, then on Naval bases in Chicago, then back to Telluride, CO. Then I went to Alaska to work on the Pipeline, but instead of the Pipeline I built about 25 tract homes for the homeless in competition with a friend to see who could see who could build the fastest.

Then I returned to Colorado and started to build high-end homes in Telluride and the surrounding mountains. After 10 years of building homes, I realized I could make a lot more money selling homes than building them, so I got into the real estate business, Courtney Ward and Associates. We were #2 in sales out of 10 in the county. We had a group of guys in the company, and we built each other’s homes for no charge. We had fun. I did real estate until I moved to Kauai.”

“I’m an excellent skier, and I never really did anything with that except go skiing. I think I’ve had 43 season passes. It’s a great sport: a camaraderie of friends; new challenges – I could ski all the black diamond slopes (most difficult). I never broke any bones. The worst injury put me in a shoulder sling for two weeks, and even then, I skied on the intermediate slopes because I didn’t just want to sit around.

Michael was married and they had four “absolutely wonderful children, 2 girls and 2 boys.” They all live in Colorado and have been skiing since they were 2 ½ years old. He also has two grandsons who are carrying on the Ward skiing tradition.

Every year for about 20 years they never bought any beef. He hunted elk on his friend’s ranch, which was 5,000 acres.

Great elk hunting! Got one every year. He always got a cow elk license. That was plenty enough for his family and friends for the year. When the boys were old enough at 12, they came elk hunting with him, and when they came, they got three elk. Everybody in the neighborhood had elk for the year!

That wasn’t the only hunting he did. He had two black Labs, May and Remi, who never had any training. They just went out, shot a pheasant out of the sky, and they just ran for it! They didn’t mutilate it at all; they had gentle mouths. Whoever got there first would bring the bird back and drop it at his feet. They never fought over the bird. If he missed the shot and didn’t get the bird, they would both look at him with disgust. “Hey, Dad, what’s the matter with you?!”

“I used to like to go fishing in Lake Powell, where one year we caught over 100 fish. It was all catch-and-release unless the fish swallowed the hook and would just die if we let it go. My friends and I would get a houseboat to anchor in a cove and three or four speed boats to fish from. It was always a friendly competition among the boats as to who could catch the most fish. Everybody did really well because it was a really good fishing place.”

“I’ve played golf a lot for the last 15 years. I’ve gone from over 100 to mid- to low-80s. I play at the Waialua Golf Course a couple times a week. Sometimes I play alone; sometimes with a couple of other guys. I love golf; it takes a lot of precision.”

“I have to mention that for two years I coached the U-19 Girls Ice Hockey Team, which my daughter Madison played on. We won back-to-back state championships those two years. Yaaaaay!”

During that time, he came to Hawai`i for vacation. After visiting all the islands for 20 years, he moved to Kaua`i, his favorite island, and into the Regency at Puakea.





Betty Unanian

Elizabeth "Betty" May Eberle Unanian, a beloved wife, teacher, and champion for animals, passed away peacefully on February 14, 2025, at the age of 97, surrounded by love and friendship.

Betty was born on June 20, 1927, in South Central Los Angeles to Harold Frederick Eberle of New York and Sarah Martha Woodbury of California. Betty grew up during the Great Depression where she experienced hardships that shaped her resilience and compassionate heart. Despite frequent moves and many schools, she persevered and earned her high school diploma on time. While working full-time during the day, she attended school in the evenings for personal enrichment. A teacher encouraged her to chase her dreams, leading her to seriously pursue higher education at night. Thirteen years later, with determination and grit, she earned her Master's degree.

It was during her time at Western Union in Glendale that she met the love of her life, Edward Unanian, an aspiring aeronautical engineer who captivated her with his intellect and kindness. They married in 1956 at the Hollywood Wedding Chapel and built a beautiful life together.

Long before it was widely known, Betty embraced a vegan lifestyle. She was inspired by her mother's teachings on healthy eating, and her deep love for animals. She carried this passion throughout her life, always advocating for kindness to all living beings.

Betty dedicated over 30 years to the Los Angeles Unified School District, teaching students from preschool to college and ultimately serving as an elementary school principal. She often said that the best part of her career was the wonderful people she met along the way.

After retiring, Betty and Ed found their paradise in Hawaii, first on Oahu and then settling on Kauai's North Shore in Haena in 1988. They fell in love with the island and its community, giving back in every way they could. Their devotion to animal welfare led them to the Kauai Humane Society, where they volunteered tirelessly driving 120 miles round trip twice a week to help animals in need. Betty eventually joined the Board of Directors in 1990, determined to give back to the island that had given them so much.

Beyond her work with animals, Betty organized beach clean-ups, supported local elections, and was always ready to lend a hand where it was needed most. She and Ed's generosity didn't go unnoticed. They were honored with the **Na Me'e 'O Iniki Award** for their service during Hurricane Iniki, where they worked tirelessly at the neighborhood food bank, gathered essential supplies, and secured veterinary care for displaced animals. In 2001, they received the **Governor's Kilohana Award for Outstanding Volunteerism**, and in 2017, Betty was recognized with the **Humane-Atarian Award** from the Kauai Humane Society for her unwavering dedication to animal welfare.

Betty was fond of saying later in life, "I used to give my working hours to children and my money to animals. Now, I'm giving my working hours to animals and my money to children."

Betty was preceded in death by her parents, Harold and Martha Eberle, her brother Harold Eberle Jr., and in 2003, her beloved husband and best friend, Ed. She often said she thought of him every single day and hoped that everyone could find a best buddy like she did. She is survived by her niece, Teresa Bradbury of California, and her nephew, Mark Eberle of Florida.

Betty's ohana would like to extend their deepest gratitude to the incredible staff at the Regency of Puakea, where she was not just cared for, but truly loved. She always said this was where she wanted to spend the rest of her life. Thank-you for doing more than you thought was possible. A special thanks also to the compassionate staff of Hospice, who ensured her final days were filled with dignity and comfort.

Betty's life was a testament to kindness, generosity, and unwavering dedication to the causes she believed in. Her legacy will live on in the countless lives she touched, both human and animal alike. Betty's **Celebration of Life** will be on Saturday March 29, 2025 at 10 AM at the Kauai Humane Society. No koden please. Betty loved everything animals and would love for you to donate in her memory.

HASTY PUDDING OR INDIAN PUDDING

The original Hasty Pudding, or Indian Pudding, is probably the very first dessert ever made on New England shores by our European ancestors. Don't listen to culinary historians when they note that Indian Pudding should be baked to be classic. This is entirely untrue!

This New England dessert was made in a "great kettle" over the fire. Eggs were not wasted in this pudding originally and are not needed now. When eggs are added, then Indian Pudding should be baked, creating a firmer textured preparation.

This recipe is perfectly spiced as our Yankee ancestors prepared, but with a little cranberry-tartness added! By letting this hasty pudding chill in the refrigerator, the dried cranberries absorb the liquid, making them soft, tender and super flavorful.

Ingredients

2 cups milk

1/2 cup dried cranberries or raisins

2 tablespoons cinnamon

1/2 cup molasses

3 tablespoons butter or margarine

1/8 teaspoon dried ginger

1/2 cup cornmeal

1 tablespoon vanilla

Vanilla ice cream or heavy cream, if desired

Preparation

1 Place the first 6 ingredients in a medium saucepan and stir well.

2 Place over medium high heat, stirring once or twice to prevent milk from scorching. Once milk mixture is scalding hot, and while constantly stirring with one hand, slowly pour the cornmeal into milk.

3 Once added, reduce temperature to low and constantly stir for 2 minutes. It will thicken substantially.

4 Remove pan from heat and stir in vanilla.

5 Transfer to a bowl and serve hot with vanilla ice cream melting over the top or cover and refrigerate until completely cold.

6 Serve as is or with a dab of heavy cream over the top.



