

*The City & County of Honolulu's Department of Environmental Services employs nearly 900 men and women in job-related fields covering environmental quality, treatment & disposal, collection system maintenance, refuse and administration.*

## *HEALTH & GOOD SERVICE THROUGH THE HOLIDAYS*

Teddy Roosevelt once said, "We have fallen heirs to the most glorious heritage a people ever received, and each one must do his part if we wish to show that the nation is worthy of its good fortune."

Thankfulness usually requires some thoughtfulness, and if we pause to think about it, the most remarkable things in our lives are often disguised in routine.

While we often regard the holiday season as a welcome break from the routine, the department would like to emphasize that your contribution is, in fact, anything but. You are all vital components to this great organization.

The coming year, again, will be one of challenges and changes. We'll continue to adapt operationally and make our department stronger. But don't let that distract you. Keep doing what you're doing — providing great service. Help us to keep costs down.

As the economy rebounds, we'll have a much stronger foundation for success if we follow these principles.

During this holiday season and into the New Year, keep your sights on your priorities — first, your health, then your family and then your job.

## **ENV MISSION STATEMENT**

*"THE MISSION OF THE DEPARTMENT OF ENVIRONMENTAL SERVICES IS TO PROTECT PUBLIC HEALTH AND THE ENVIRONMENT BY PROVIDING EFFECTIVE AND EFFICIENT MANAGEMENT OF WASTEWATER, STORMWATER AND SOLID WASTE DISPOSAL SYSTEMS FOR THE CITY AND COUNTY OF HONOLULU."*

ENV is serious about its responsibility to lay the best plans for the future, while working within fiscal constraints of the present to educate the public on measures protecting the public health and the environment.



## LATEST WASTE FIGURES REFLECT STEADY INCREASE IN RECYCLING RATES

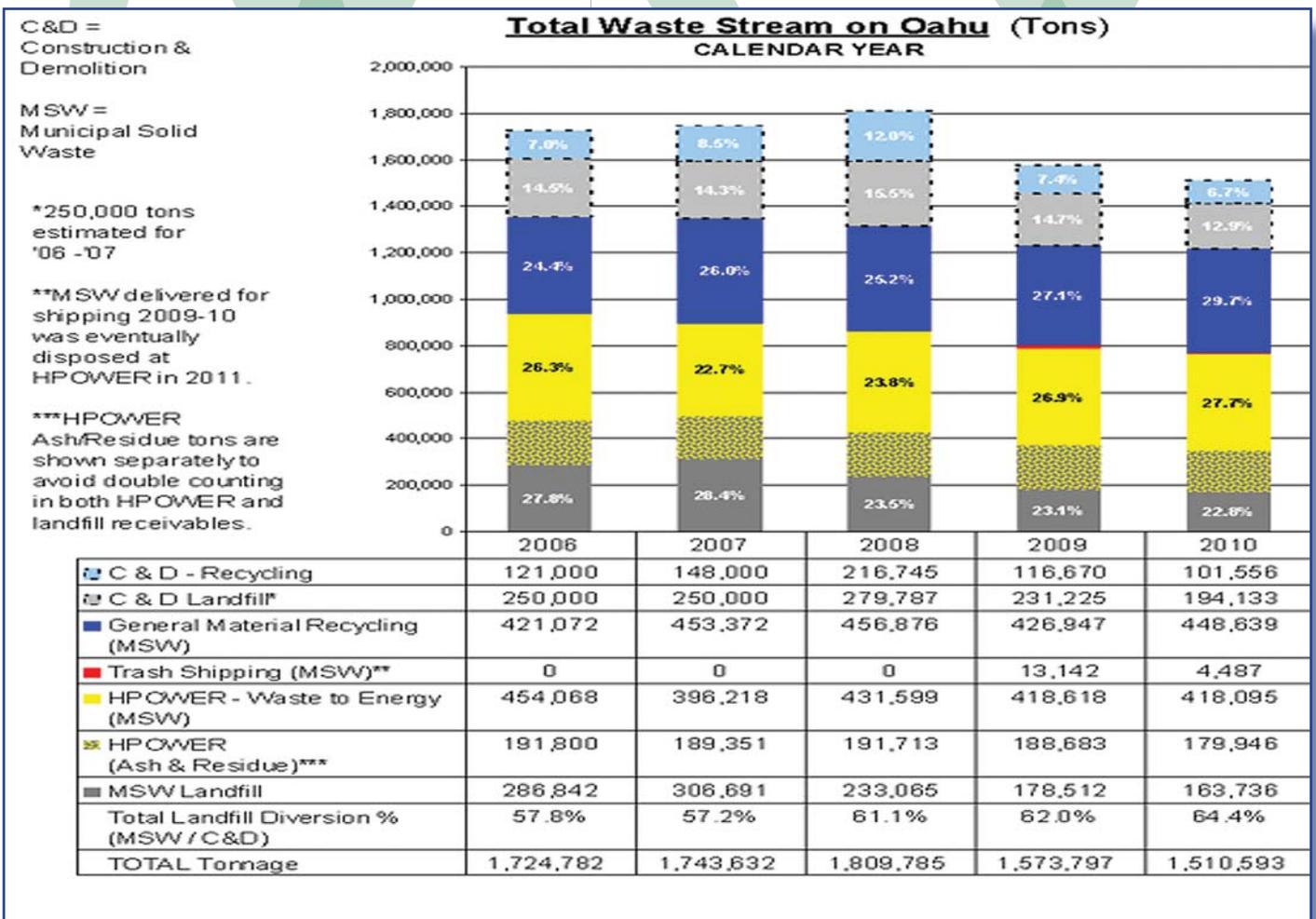
To present a complete waste flow picture, the most recent available data is for calendar year 2010. Although waste tracking to landfill and H-POWER is managed every month by ENV, recycling data is provided by commercial recycling companies which are surveyed annually.

The data in the chart below presents the annual quantity of waste (in tons) that is processed through recycling, waste-to-energy or landfilling for the most recent five (5) calendar years (2006-10).

Brief analysis: the data shows how Oahu's waste has been diverted from landfill through recycling and waste-to-energy. The general trend shows annual increases in recycling and waste-to-energy, and decreases in landfill disposal. In comparing the most recent years, 2008 to 2010, note that overall waste

generation decreased significantly, most likely due to the down-turn in the economy. Total waste generation dropped from 1.8 million tons in 2008 to 1.5 million tons in 2010. Although recycling tonnages appear to remain somewhat flat, the recycling rates or percentage of the total waste stream increased proportionally. The general material recycling rate (shown in the darker blue) increased from 25% (2008) to 27% (2009) reaching nearly 30% (2010). The total landfill diversion rate continued to increase from 57% (2006/2007) to 64% (2010).

Total waste includes all waste disposed/recycled on Oahu, including construction and demolition waste. There are two landfills on Oahu: the City's Waimanalo Gulch Sanitary Landfill (WGSL), designated for MSW, and the private PVT Landfill, permitted for construction and demolition debris. When analyzing municipal solid waste (MSW) only and landfill diversion specific to the WGSL, the landfill diversion rate achieved through recycling and waste-to-energy is almost 72% and the general material recycling rate is 37%.



Graph above reflects the most up-to-date refuse/recycling data from 2006 to 2010.

## ENV RECIPE CORNER

### SPIDERWEB PUMPKIN CHEESECAKE

*Submitted by The Black Widow*

#### INGREDIENTS

1 3/4 C. chocolate wafer crumbs  
1/4 C. butter, melted

#### FILLING:

3 (8 oz.) packs of cream cheese, soft  
3/4 C. sugar  
1/2 C. brown sugar  
3 eggs  
1 (15 oz.) pumpkin  
2 TBSP cornstarch  
3 tsp vanilla extract  
1 1/2 tsp pumpkin pie spice

#### TOPPING:

2 C. sour cream  
3 TBSP sugar  
2 tsp vanilla extract  
Spiderweb Garnish:  
1 C. sugar  
1/8 tsp cream of tartar  
1/3 C. water  
4 (1 oz.) squares semisweet chocolate, melted

#### Directions

Combine wafer crumbs and butter; press onto the bottom and 1 in. up the sides of a greased 10-in. springform pan. Set aside. In a mixing bowl, beat cream cheese and sugars until smooth. Add eggs; beat on low speed just until combined. Whisk in pumpkin, cornstarch, vanilla and pumpkin pie spice just until blended. Pour into crust. Place on a baking sheet. Bake at 350 F for 60-65 minutes or until center is almost set. Cool on a wire rack for 10 minutes.

Combine topping ingredients; spread over filling. Bake at 350 F for 6 minutes. Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of pan to loosen; cool 1 hour. Refrigerate overnight. Remove sides of pan; set aside.

For spiderwebs, draw six 3-in. x 2-in. half circles on two sheets of parchment paper on top; tape both securely to work surface. In a saucepan, bring the sugar, cream of tartar and water to a boil over medium heat. Boil, without stirring, until mixture turns a light amber color and candy thermometer reads 350 degrees F. Immediately remove from the heat and stir. Cool, stirring occasionally, for 10-15 minutes or until hot sugar mixture falls off a metal spoon in a fine thread.

Using a spoon, carefully drizzle syrup over half-circle outlines and inside the outlines to form spiderwebs; reheat syrup if needed. Cool completely. Place melted chocolate in a resealable plastic bag; cut a small hole in a corner of bag. Pipe 1-in. spiders onto parchment; cool completely. With remaining chocolate, pipe two dots on each web; attach spiders.

Remove sides of springform pan. Cut cheesecake; place a web on top of each slice and remaining spiders on the side. Refrigerate leftovers.



# ENV News

### SPOOKY WITCHES FINGERS

*Submitted by Dorothy & Toto*

#### INGREDIENTS

1 C. butter, softened  
1 C. confectioners' sugar  
1 egg  
1 tsp. almond extract  
1 tsp. vanilla extract  
2 2/3 C. all-purpose flour  
1 tsp. baking powder  
1 tsp. salt  
3/4 C. whole almonds  
1 (.75 oz.) tube red decorating gel

#### Directions

Combine the butter, sugar, egg, almond extract, and vanilla extract in a mixing bowl. Beat together with an electric mixer; gradually add the flour, baking powder, and salt, continually beating; refrigerate 20 to 30 minutes.

Preheat oven to 325 F (165 C). Lightly grease baking sheets.

Remove dough from refrigerator in small amounts. Scoop 1 heaping teaspoon at a time onto a piece of waxed paper. Use the waxed paper to roll the dough into a thin finger-shaped cookie.

Press one almond into one end of each cookie to give the appearance of a long fingernail. Squeeze cookie near the tip and again near the center of each to give the impression of knuckles. You can also cut into the dough with a sharp knife at the same points to help give a more finger-like appearance. Arrange the shaped cookies on the baking sheets.

Bake in the preheated oven until the cookies are slightly golden in color, 20 to 25 minutes.

Remove the almond from the end of each cookie; squeeze a small amount of red decorating gel into the cavity; replace the almond to cause the gel to ooze out around the tip of the cookie.





## ENV ANNUAL TREATING PARADE

ENV in Kapolei will again be participating in the Annual Treating Parade with the nearby Seagull Preschool Monday, Oct. 31.

The keiki will be arriving and guided through the various offices around 9-10 a.m.

The offices of ENV are just one of the many departments in Kapolei Hale approximately 120 kids will be donning their Halloween costumes.

ENV encourages employees to dress up in their scariest attire and have fun with the keiki.

Seagull has a "no candy" policy, but has provided acceptable items to the right. Other ideas that may be passed out are stickers, small toys, pencils, magnets, etc.

If you would like to volunteer, please contact Lehua Rabang in Environmental Quality.

## CANDY POLICY

Seagull School does not allow candy or chocolate to be given to its students. If you would like to donate a snack, it needs to be approved by your child's teacher.

### Food that is acceptable to bring is:

- |  |                        |
|--|------------------------|
| Animal Crackers                                      | Mochi Crunch           |
| Breads—Banana, mango                                 | Noodles                |
| Cereal Bars  | Oatmeal Cookies        |
| Cheese Crackers                                      | Pizza                  |
| Chips—Cheetos, Fritos, Lays                          | Peanut Butter Cookies  |
| Cupcakes—plain, no frosting or sprinkles             | Peanut Butter Crackers |
| Dried Fruit  | Popcorn                |
| Fortune Cookies                                      | Popsicles              |
| Frozen Yogurt  | Pretzels               |
| Fruit—watermelon, grapes, apples                     | Rice Cakes             |
| Fruit cups   | Rice Crispy Treats     |
| Fruit Juice (100%)                                   | Raisins                |
| Fruit Roll-ups (1 <sup>st</sup> ingredient is fruit) | Sushi                  |
| Fruit Snacks (1 <sup>st</sup> ingredient is fruit)   | Trail mix              |
| Gingersnap Cookies                                   | Vanilla Ice Cream      |
| Gogurt   | Vanilla Pudding        |
| Graham Crackers                                      | Veggie Platter         |
| Granola bars   | Yogurt                 |
| Handi-Snacks   |                        |
| Jell-O   |                        |
| Manapua  |                        |
| Maui Style Sherbert                                  |                        |

## TWEET! TWEET! ENV HITTING THE SOCIAL MEDIA HIGHWAY

The old phrase "A little birdie told me" is about to come to fruition as ENV begins its birth in the social media on "Twitter."

ENV will be getting the word out to residents, neighborhood boards, business and other agencies "to follow" the department for up-to-date information on its wastewater, refuse/recycling, environmental quality, and Adopt-a-Block/Stream events - basically anything and everything pertinent to the department's mission statement.

Twitter is an online social networking and microblogging service that enables its users to send and read text-based posts of up to 140 characters, known as "tweets."

Twitter was created in March 2006 by Jack Dorsey and launched that July. Twitter is sweeping the globe with 200 million followers as of 2011.

The first "tweet" by the department went public Friday, October 21. Various other City departments are "tweeting" daily. For a list of all City department on the social media, logon to [www.honolulu.gov](http://www.honolulu.gov) and "Follow the City on Twitter."





## *ALOHA ENV EMPLOYEES!*

### *NEW HIRES*

<i>Div.</i>	<i>Name</i>	<i>Position</i>
EO	Raymond Booth Jr.	WW Service Investigator I
EO	Nestor De Jesus	Engineering Support Tech II
CSM	Tyler Dung	WW CS Helper
REF	Ronnie Gavino	Refuse Collector
CSM	Rodulfo Oasay Jr.	WW CS Helper
CSM	Leon Riel III	Engineering Support Tech I

### *IN-HOUSE PROMOTIONS*

<i>Div.</i>	<i>Name</i>	<i>Position</i>
CSM	Daniel K. Akana Jr.	WW CS Supervisor I
CSM	Raymond Aniban Jr.	WW CS Supervisor I
CSM	Robert Castillo	WW CS Supervisor I
CSM	John Chang Jr.	WW CS Supervisor I
CSM	Shane Dela Cruz	WW CS Supervisor I
CSM	Joon Hong	WW Coll. System Repairer
WTD	Clyde Hudson	WWTP Supervisor IV
CSM	Stephen Kekaulike	WW CS Supervisor I
REF	George Kipapa	Refuse Coll. Crew Leader
CSM	Norman Lee	WW CS Supervisor I
CSM	Starr Loa	WW CS Supervisor I
CSM	Scott McAdam	WW CS Supervisor I
CSM	Elmer Pascua	WW CS Supervisor I
REF	John Puba	Refuse Coll. Crew Leader
CSM	Randy Rosales	WW CS Supervisor I
CSM	Dalbert Sogawa	WW Coll. System Repairer
REF	Erik Tsukada	Refuse Coll. Crew Leader

### *RETIREMENTS*

<i>Div.</i>	<i>Name</i>	<i>Yrs</i>	<i>Position</i>
WTD	Stephen Cambra	29	WW Plant Main. Super. II
REF	Robert Kekoa	37	Refuse Coll. Equip. Operator
REF	Ricky Puu	34	Transfer Station/LF Sup. I
REF	Eugenio Valdriz	23	Refuse Coll. Equip. Operator

## QUOTABLES

**"I am going to meet the greatest umpire of all - and He knows I'm innocent."**

**-"Shoeless" Joe Jackson**

## **ADVANCED NOTICE: CATALOG FOR UPCOMING JANUARY-JUNE 2012 DHR TRAINING & DEVELOPMENT**

**M**ark your calendars! It's coming soon in mid-December 2011!

Interested in attending a particular class or classes, mid-career or pre-retirement planning, supervisory or professional development, or health and wellness?

Be on the look out for DHR's newest catalogs:

1. An online catalog will be available before December 15th. (Check the <http://cityfyi.hnl/> page under the Training tab at the top of the web page).
2. Hard copy catalogs will be delivered to our department on or about December 15th and distributed to divisions shortly thereafter.

**\*\* Beat the rush for those more popular classes by submitting your requests to your supervisor after reviewing the catalog! \*\***

## **APEC COMING TO HONOLULU NOVEMBER 7-13**

**T**he City is preparing for 21 world leaders the week of the Asian Pacific Economic Cooperation Summit, better known as APEC.

With the arrivals of the dignitaries, trash and bulky item pickup in the Waikiki area and outlying streets will be affected.

The Honolulu and Pearl City yards will be affected with restrictions in Waikiki and Ko Olina areas.

Because of numerous road closures Sunday, Nov. 13, ENV is closing Waimanalo Gulch Sanitary Landfill and maybe closing all of its transfer stations and convenience centers as well.

For up-to-date information on APEC, logon to [www.honolulu.gov](http://www.honolulu.gov) or [www.opala.org](http://www.opala.org).