



State Representative

Andrew Takuya Garrett

District 22 (Mānoa/Tantalus/McCully-Mō'ili'ili)

2023 Winter Newsletter

Dear Friends and Neighbors —

During this holiday season, I want to extend my warmest wishes to each and everyone of you and express my gratitude for the privilege of serving on your behalf at the Hawaii State Legislature.

Since we adjourned in May, we have been busy advocating for the needs of our district. It is hard to believe that we are just weeks away from the start of the 2024 legislative session.

To prepare us for the year to come, we hope you will complete our community survey by scanning the QR code to the right.



If you prefer a hard copy, please contact our office and we will mail one to you right away.

Wishing you a joyful holiday season and a new year filled with hope and prosperity!

With aloha,

(Clockwise from upper left)

1. Recognizing Norman Wong of the Mānoa Neighborhood Security Watch
2. Joining AARP for its disaster prep workshop
3. Participating in Mānoa Stream cleanup to eradicate invasive albizia saplings
4. Meeting with BSA Mānoa Troop 33
5. Appearing on Insights on PBS Hawaii to discuss the Ala Wai Flood Control project



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Hau'oli Makahiki Hou!



Rep. Garrett and wife Patti in the Mānoa Holiday Parade

My Obaachan's Ozoni (Japanese Mochi Soup) Recipe

Ingredients (serves 4)

- * 8 oz chicken thighs
- * 1/4 tsp kosher salt
- * 1 tbsp sake
- * 4 stalks *komatsuna*/spinach
- * 4 pieces of *mochi* (rice cake)
- * Optional: *kamaboko* (fish cake), *shiitake* (mushrooms), carrots, *daikon* (turnip)

For the Soup

- * 4 cups *dashi* (Japanese soup stock)
- * 1 tbsp sake
- * 1 tbsp shoyu
- * 1 tsp kosher salt



In the Garrett household, we always kick off the New Year with a hearty bowl of *ozoni*. I have fond memories of having *ozoni* at my *obaachan's* (grandma's) house when I was growing up in Japan. Being from the Kanto region, her *ozoni* was based with a clear broth, unlike the Kansai version based in white miso. Here is the recipe from the Kameda side of my family. Enjoy!

Directions

- * Cut chicken into bite-size pieces; add kosher salt. Add sake and mix well. Marinate for 20 min.
- * Blanch *komatsuna*/spinach in boiling water until tender. Squeeze out water and cut into 2 inch pieces.
- * Add 4 cups of *dashi* to a pot and bring to a boil. Add chicken and cook for 5 min. Add sake, shoyu and salt. Stir.
- * Put mochi into toaster oven and toast till puffy.
- * Serve the chicken and soup into bowls, adding mochi on top of each bowl. Top with *komatsuna*/spinach and optional garnishes.