

H O N O L U L U

# Weekly

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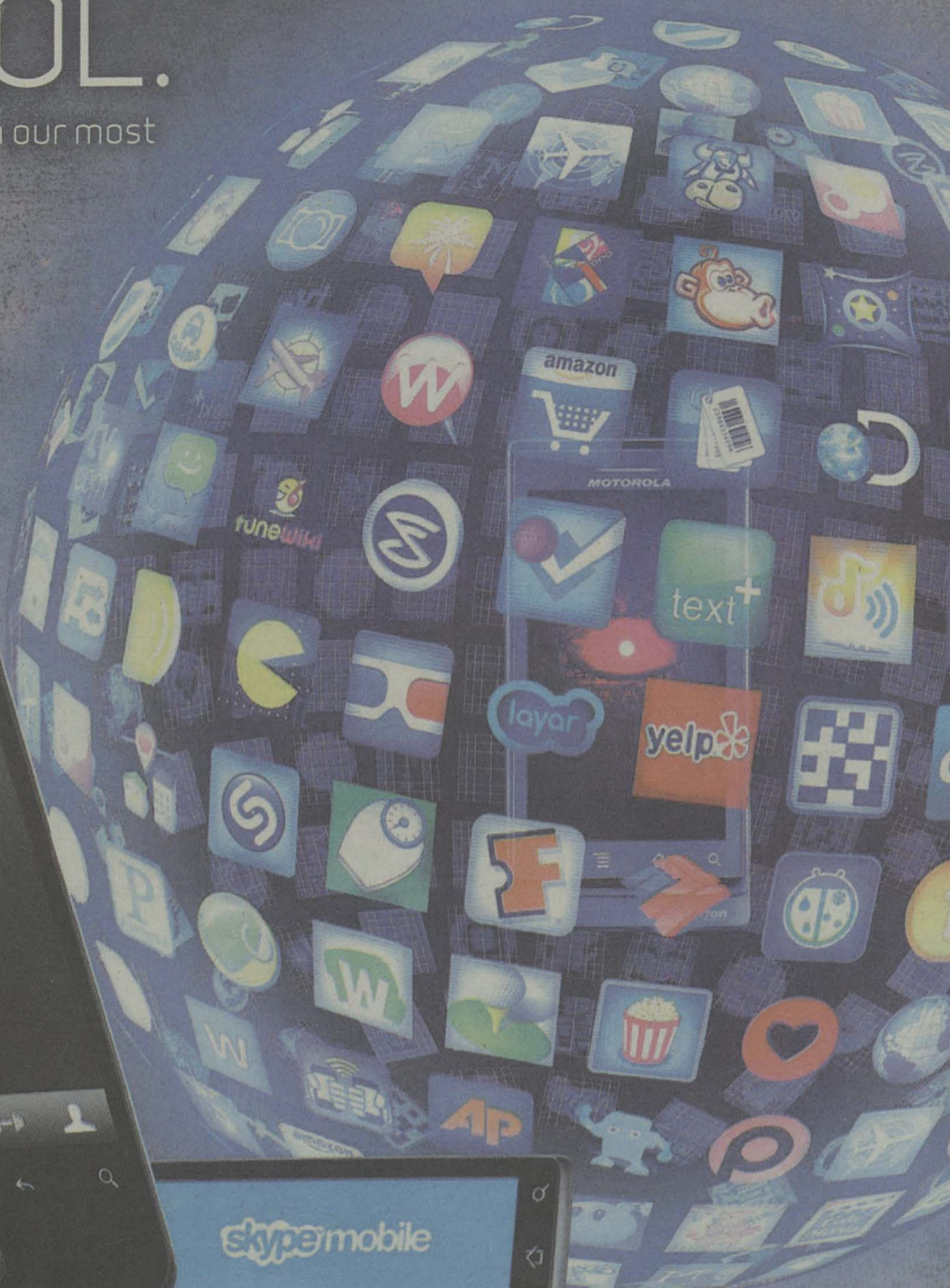
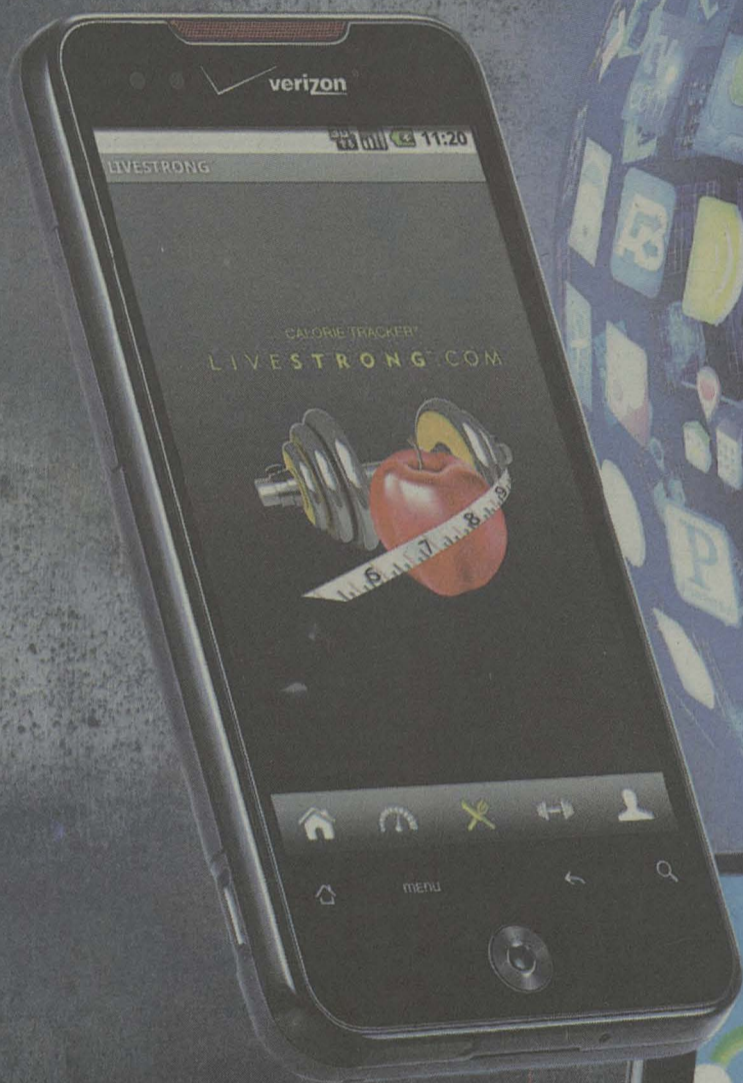
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# honolulu diary



## ANN WRIGHT IN ISRAELI CUSTODY AFTER GAZA FLOTILLA RAID



**H**onolulu's Ann Wright, the retired Army Colonel and noted anti-war activist, can be seen in an online video being escorted off a ship by Israeli authorities following a violent clash between Israeli authorities and activists attempting to break that country's three-year-old blockade of Gaza.

The video was shot Monday in the Israeli port city of Ashdod, where vessels associated with the Gaza Freedom Flotilla were escorted after violence broke out during an Israeli commando raid Monday morning. Wright, who has made several trips to Gaza, was a participant in the flotilla, which involved eight ships and more than 700 activists, journalists and relief workers from various countries.

In the video, Wright can be seen at the 0:39 mark, walking calmly and apparently without difficulty. It was impossible to determine from the video whether or not Wright was injured in the clash, which according to Israeli newspaper *Haaretz* killed nine and injured at least 36 protesters and 10 Israeli soldiers.

Carolyn Hadfield, of Revolution Books, has hosted talks by Wright on the occasion of each of her three previous trips to Gaza. Hadfield said Tuesday that Wright's state of mind in anticipation of her cur-

rent journey reflected a growing urgency to bring humanitarian aid into Gaza.

"She was very, very urgent, very determined to do anything she could," Hadfield said. "After each of her three trips, each time there has been a real escalation in the urgency and the necessity to get humanitarian aid in."

Hadfield said Wright was prepared for confrontation.

"She had no illusions. I think her military background serves her well in this regard. She knew that the Israeli government would do whatever it thought was necessary to intimidate [the participants in the flotilla.]"

Israeli authorities have blamed flotilla participants for reacting aggressively to what the Israelis say was a legal attempt to board the ships in international waters.

Hadfield described Wright as having been prepared for any outcome. "She was very clear and aware of what she was undertaking."

Attempts by the *Weekly* to contact Wright or others who might have more information on her condition were not immediately successful.

See the video: <http://tinyurl.com/35pe9kc>

—Ragnar Carlson

## SPENDING POINTS

**T**he Honolulu City Council has a week to go before its final vote on the fiscal year 2011 operating and long-term capital budgets. The proposed \$1.8 billion operating budget represents a more than 1 percent increase over last year's spending plan, which the administration says is due to uncontrollable cost increases.

The budget entails numerous cuts. The July 1 start to the new fiscal year also marks the beginning of mandatory twice-monthly furloughs for City workers. The furloughs could mean reduced services—like trash collection, for example—and limited access to City-run facilities like parks and nature reserves. Some facilities that are big revenue generators for the City, like

Hanauma Bay, may opt to open later and close earlier due to furloughs.

In their last full meeting on May 24, Council members voted to restore the necessary funds—about \$100,000—to cover the cost of providing televised broadcasts of their meetings. The Council has also opted to spare significant cuts to community parks and recreation programs, the neighborhood commission and the Royal Hawaiian Band—all areas that budget leaders had said earlier this year might be susceptible cuts.

The City Council lessened the suggested tax blow to so-called "non-occupant" homeowners detailed in a first-draft proposal, aimed at hiking taxes for non-residents, by Mayor Mufi Hannemann. Under the last version of the budget passed by the Council, those classified as "non-occupants" will still pay more taxes on their homes than they do now: About 16 cents more

per \$1,000 home value.

Another issue of contention over the course of the budget debate has revolved around vacant funded positions, or monies for City jobs not filled. The current version of the budget entails some half a million dollars in funding for vacant police positions. City officials in favor of funding those positions argue it's particularly important to have extra security options given the Asia-Pacific Economic Cooperation summit planned to take place in Honolulu in 2011.

Also on the docket for the June 9 meeting: a total ban on fireworks in Honolulu and a vote on a replacement for former Council member and now-Congressman Charles Djou. The Council is holding a special committee meeting this week to meet with potential candidates for Djou's former job.

—Adrienne LaFrance

## Editor's note

**A**s noted here recently, we've had a lot of staffing changes at the *Weekly* over the past month, and our annual Food & Drink issue presents the perfect opportunity to announce the most recent: We're happy that Martha Cheng has joined the *Weekly* as Food & Drink editor. Cheng's writing, which has been appearing here for the better part of two years now, has generated a lot of interest from the food and "foodie" communities, and we're excited to have her with us in a leadership role.

One of my favorite things about Cheng's approach is that she is engaged with and interested in the entire food system, from policy to production, preparation to dining. Martha is joining us on a freelance basis, but she'll be coordinating our coverage of all things food & drink. She can be reached at [marthacheng@honoluluweekly.com](mailto:marthacheng@honoluluweekly.com).

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The spoken word is in some ways the least interesting part of political messaging. "We like good things, and we hate bad things, and let's all work together." Throw in bits of hysterical fear-mongering—in the case of local Democrats, these would be the Charles Djou references—and it's pretty much the same language wherever you go.

The other stuff—the body language, the visual dis-

plays, the paraphernalia—is much more local, more personal. Yes, that means lei, but also the little things that lead to displays like this, seen at the Democratic convention last weekend:



What's the message here? Abercrombie for Popcorn? Good government begins with eating the right-colored foods? Nah. But it says "Hawai'i" somehow, doesn't it? In a kooky way, it reflects a small part of what makes us us.

There's more of that on display at these events than you might expect. If you haven't attended one before, it's worth a visit sometime. They're full of well-meaning, everyday people giving of their time to support what they believe is good for Hawai'i's future. Really.

—Ragnar Carlson

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Hawai'i isn't seeing beaked whale beachings due to sonar exercises. Why not?

# Beak show

CHRISTOPHER PALA

**R**obin Baird, a marine mammal scientist who's been studying Hawai'i whales for 11 years, wondered why sonar used during naval exercises around Hawai'i never produced a single mass stranding of beaked whales, the extreme divers of the ocean and the most vulnerable to sonar. Similar exercises by the Spanish Navy in the Canary Islands, off the coast of West Africa, have produced at least six strandings, leaving a total of 43 beaked whales dead on beaches and rocks.

In all, out of 40 mass strandings recorded since a new, more powerful sonar was introduced worldwide in the early 1960s, 28 were simultaneous with such exercises, according to a 2007 study by Lindy Weilgart of Dalhousie University in Halifax, Nova Scotia. They killed 206 beaked whales and eight members of other species.

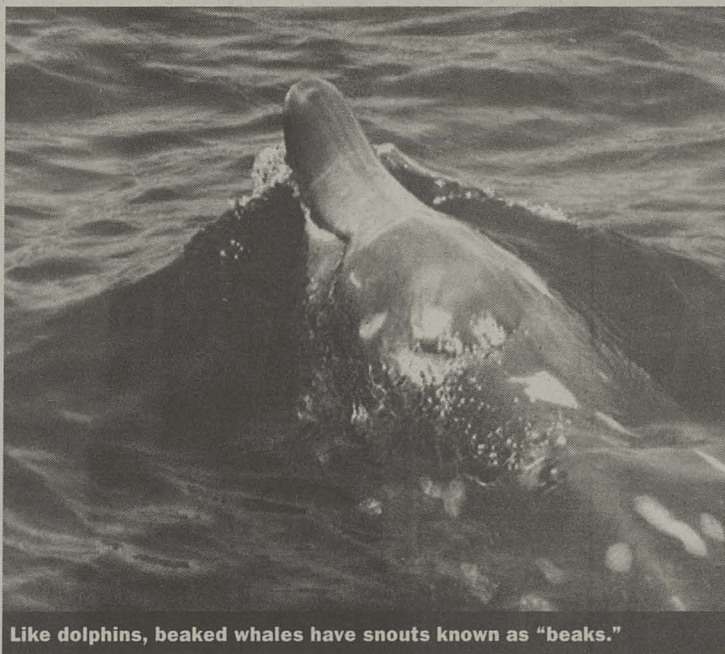
Baird and graduate student Meghan Faerber of the University of Wales in the United Kingdom examined the evidence. Last month, they published a paper that showed that the reason we aren't seeing mass strandings here isn't necessarily that the whales aren't affected; rather, they found half a dozen reasons why we wouldn't see the dead whales if they were. "The absence of evidence is not evidence of absence," they wrote in the journal *Marine Mammal Science*.

Weilgart, in her study, noted that the fact that it has taken 30 years to discover a link between naval exercises and strandings (the first paper to do so, in the journal *Nature*, dates from 1991) underscores how easy it is to miss such impacts from human activities.

## A whale of a creature

Whales and dolphins that have teeth and hunt other animals (as opposed to baleen whales, which scoop up plankton or schools of small fish) tend to stick to the upper 1500 feet of the water column, as do predatory fish like tiger sharks and bluefin tuna. But beaked whales, which have snouts that are called beaks, have evolved in a unique way. They developed collapsing lungs and other traits that enable them to routinely dive to 5,000 feet, where the water pressure is 1,500 pounds per square inch and not much above freezing, according to Andreas Fahlman, a marine mammal physiologist at the Woods Hole Oceanographic Institution in Massachusetts. Despite their speed of 5 miles per hour, it still requires them to spend up to 90 minutes under water, though most dives last about an hour.

At that depth, the water contains so little oxygen, the main fuel of marine life, that everything moves around in slow motion. Using their bat-like clicking sonar locators (it's pitch dark down there), they are able



Like dolphins, beaked whales have snouts known as "beaks."

to scoop up squid and fish with ease without competition.

The down side: to avoid nitrogen bubbles, known as the bends, they need to come up very carefully. Autopsies of stranded whales suggest they were so disturbed by mid-range sonar during the naval exercises that they surfaced too fast, dying of the bends. "It seems they may live with nitrogen levels right at the brink of getting the bends and a small behavior change can put over the top and kill them," Fahlman adds.

Examining six cases between 1985 and 2004 in the Canary Islands, Baird and Faerber found that

*"It would make sense to at least ban sonar within 30 miles of the Big Island."*

in most cases, juveniles were over-represented, though not the majority of victims. "It looks like some adults tend to get used to the sonar but juveniles and some adults might panic when they hear it for the first time," says Baird.

## Explanations

Baird and Faerber listed the following reasons why we probably won't see dead whales on our beaches anytime soon, regardless of how often the Navy uses its sonar.

- Hawai'i has a lot of very aggressive tiger sharks, which prey on sick humpback whales. In the Canaries, in contrast, reports of sharks feeding on whales are rare.

- Hawai'i has gentler slopes than the Canaries, so the beaked whales spend most of their time further away from the coastline than they do in the Canaries.

- Hawai'i has stronger currents than the Canaries, so a sick whale is likelier to be carried out to sea.

- Hawai'i, with half the coastline human population density of the Canaries, also has large swaths of coastline that are either high sea cliffs or utterly unpopulated or both, so the chances of anyone seeing a beaked whale—they average 20 feet—is more remote.

Hawai'i has two groups of subspecies of beaked whales: Cuvier's (55 individuals) and Blainville's (120). Neither commonly ventures beyond 30 miles of the Big Island.

"It would make sense to at least ban sonar within 30 miles of the Big Island," argues Baird. The population of Cuvier's has fewer juveniles than normal, but it's not clear whether either population is declining, he adds.

Farther offshore, in the 927,000 square miles that form Hawai'i's Exclusive Economic Zone, the federal government estimates that there are at least 7,000 Cuvier's and about at least 1,200 Blainville's. "As far as we know, most Navy exercises take place off O'ahu and Kaua'i, and some of these whales are probably being affected," said Baird.

A second measure the Navy could take is, at the start of exercises, to use their sonars on a low-power setting, which would allow the whales to leave or get used to the sound rather than being startled.

A third involves the Barking Sands Underwater Range Expansion, which consists of 18 hydrophones covering 880 square nautical miles. "These hydrophones are going to be upgraded this year and will be able to pick up the sound beaked whales make when they use their own sonar to find food," says Baird. "Once that's done, if the hydrophone shows the whales are feeding in the range, the Navy could delay using their sonar until the whales have moved away, or they could use a different part of the range. These are all measures that would reduce the impact on whales without too much cost to the Navy." ■

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check in at magic island from 9:00am - 9:45am, walk at 10am  
visit [www.honolulupride.org](http://www.honolulupride.org) for details

June 17 - **Triple M Contest**  
The MMM Council Presents the 25th annual  
Mr, Miss & Ms Gay Pride Contest  
Fusion Waikiki @ 6:00PM.

June 18 - **Ohana BBQ**  
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June 19 - **The 20th Annual Pride Parade & Festival**  
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After parade head on down to the **Festival Event** at the McCoy Pavilion with special guests  
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# hot picks

## Whatevas

### Shen you go!

The latest in the stream of international talent to grace our city is **Shen Yun Performing Arts**. One of their troupes will perform at the Blaisdell Center over the weekend, and with the controversy brewing over them in their home country, this may be one of your only chances to see them.

Their troupes perform fresh interpretations of classical Chinese dance and music with ornately costumed dancers, against beautiful digital backdrops. Just scope their website for a running slideshow of performance shots and info—stunning stuff.

And, perhaps nobly, depending on your perspective, their website says Shen Yun Performing Arts is an organization that “is independent of China’s communist regime and which seeks to revive the true, five-millennia-old artistic tradition of China that thrived before decades of suppression by the Chinese communist party.” Fair enough.

Interestingly though, the Internet news zone has headlines from just this week that read “Chinese Regime Pressures Moldovan Theater to Close Doors to Shen Yun” and “2nd Shen Yun Show in Moldova Cancelled Under Pressure from Chinese Ambassador.”

Hmm... Intriguing, isn't it? Catch them while you can in Honolulu.

—Emily Hobelmann

Neal Blaisdell Concert Hall, 777 Ward Ave., Fri 6/4, 7:30PM, Sat 6/5, 2 & 7:30PM, Sun 6/6, 2PM, \$35-\$115, shenyunperformingarts.org, 591-2211

## Put the Undisputed down

Early 90s rock band Powerman 5000 may have had only one hit, “When Worlds Collide” (and a minor one at that), but it’s a helluva song to start off a mixed martial arts brawl. Who knows if anyone’s actually gonna use it as an intro, but the rockband’s one hit wonder is the perfect ditty to serve as background for **X-1 Worlds Collide**.

This event at Blaisdell features local MMA hero Brandon Wolff taking on Dylan Clay in the X-1 World Welterweight Championship bout. Also fighting that evening will be Olympic gold medalist and Japanese submission expert Satoshi Ishii against deadly judo sensation Myles Tynanes. Other fighters on the card include Poai Sagunuma, Greg Schmitt, Adam Akau, Roy Boughton, Vitaly Shemetov, Shungo Oyama, Sang Soo Lee, and Daniel “Blackout” Madrid. The roster of

## Whatevas

### Don't hate—celebrate

In a state that generously flaunts rainbows on its license plates and storefronts, denizens of Waikiki may not notice the spike in rainbow-colored accoutrements that’ll pervade street corners this week. Harder to miss will be the Dykes on Bikes (you don’t have to be a dyke, but you do need a bike) roaring out of Magic Island at 10AM Saturday, kicking off the **20th Annual Honolulu LGBT Pride Parade and Celebration**. When the last of the sequined-clad drag queens sashays through Kalakaua Avenue, festivities will continue until 6PM at Kapi’olani Park.

With House Bill 444 sitting on Governor Linda Lingle’s desk—her pending signature would legalize same-sex civil unions in Hawai‘i—this year’s Pride parade emerges at a particularly political moment. Neil Abercrombie, a proponent of the bill, is set to speak at Kapi’olani Park, which, according to parade coordinator Michael Golouch Jr., is the first time a major nominee for governor will speak at a gay pride event in Hawai‘i. Another breakthrough is the amount of LGBT allies participating, including organizations like Planned Parenthood and Interfaith Alliance, and with the recent repeal of “don’t ask, don’t tell,” you can bet a lot of crew cut sporting men (and women) will be soldiering out of closets and into the streets.

Unlike Pride parades in New York and Los Angeles, which

international and multi-racial talent truly fulfills the promise of seeing worlds collide.

This may be the only good reason fight fans will have that weekend to put down their game controller and leave *UFC Undisputed 2010* to venture out into the night. At least for

a little while.

—Ryan Senaga

Blaisdell Arena, 777 Ward Ave., Fri 6/4, 7PM, \$25-100, ticketmaster.com

## Theater

### Dog-gone-it

It may seem like a typical drama—two brothers, once abandoned by their parents, are forced into the trials and tribulations of learning how to survive on their own. But add in some good ol’ trickery, thievery, rivalry and, yes, some Abraham Lincoln impersonation, and you have *Topdog/Underdog*, a play that candidly explores their chaotic, touch-and-go lives.

Lincoln (Moses Goods) and Booth (Q) were teenagers when their parents deserted them. Now, in their thirties, the two have become well accustomed to the illicit lifestyle to which they’ve had no choice but to succumb. Lincoln, former three-card monte extraordinaire, has left his treacherous ways to pose as the Civil War president at an arcade. Booth, on the other hand, continues to make a life for himself as a petty thief and, as it happens, an envious disciple of his brother’s command of the cards. As it tends to go with brothers, Lincoln

and Booth remain in constant competition with each other, revealing a world that is as messy as it is grueling. A story about two men who are just trying to make it in the world, *Topdog/Underdog* takes a good, hard look at what happens when life is, well, just plain unfair. —Alia Wong

This play contains violence, profanity, raw content and is advised for adult audiences only.

The Actors’ Group (TAG), 1116 Smith St., 2nd floor, Fri 6/4-Sun 6/27, Wed 6/23, Thur-Sat 7:30PM, Sun 2 PM, No show Fri 6/25, \$20, \$15 seniors, \$12 students and military, \$10 Thursdays, taghawaii.net, 722-6941

### Mendacity in Hawai‘i

Although the quirky, easygoing ambience of downtown Honolulu may seem a world away from the American South in the 1950s (think relentless humidity, corkscrew iron staircases and a peculiar mix of propriety and passion), On the Spot Improv will soon show Hawai‘i nei, for one night only, some good ol’ Southern hospitality.

On the Spot presents *On the Spot: TEN-PROV*, a fully improvised salute to the works of Tennessee Williams—whose plays include

*A Streetcar Named Desire* and *Cat on a Hot Tin Roof*, for starters—and all the vice and sensuality that characterized his N’Orleans milieu. On June 5, a cast of four (Rod Cachola, Alissa Joy Lee, Sarah Padgett and Garrick Paikai) will look toward their inner-Tennesseans and command the stage with the thematic hallmarks of Williams’ dramas: a little mental instability, a bit of desolation and a dash of imperfect love. There’s something just, well, irresistible about Blanche DuBois’s candid quixotism or Brick Pollitt’s disgust with the world’s mendacity—it looks like Williams really did know what he was talking about when he said “fragile people are the strong people.” It’s not the Aloha Spirit, but sometimes we can all use some of that southern grit. —A.W.

ARTS at Mark’s Garage, 1159 Nu’uanu Ave., Sat 6/5, 8 PM, \$10-14, OTSImprov.com or 800-838-3006, 521-2903

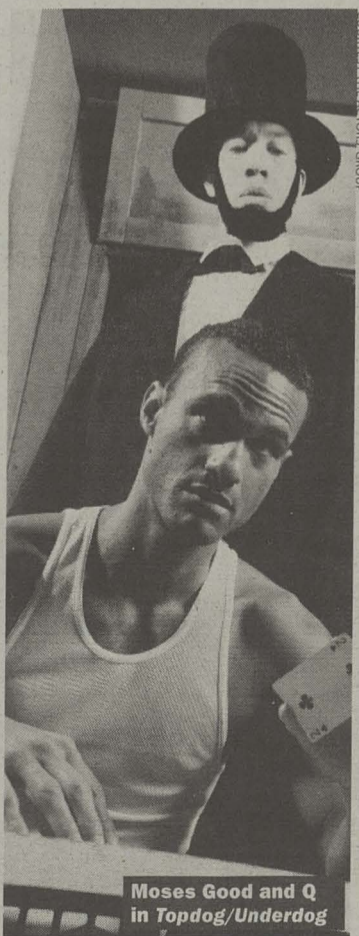
## Concerts

### Hop to TOP

A band that still tours after 41 years is amazing, but recording an album after all those years is astounding. Such is the case for the 70s powerhouse band, *Tower of Power (TOP)*. The 10-piece



COURTESY HONOLULU LGBT PRIDE PARADE



Moses Goods and Q in *Topdog/Underdog*

outfit continues to meld soul, funk and jazz in theaters throughout the world.

The Oakland band's new release is titled *The Great American Soulbook*, a collection of classic soul covers. The album's roster of guest vocalists include such household names as Sir Tom Jones, Joss Stone, Sam Moore and Huey Lewis. It's only fitting to have Lewis on the list as TOP has backed him in the 80s, as well as Heart and Eurythmics.

Fans welcoming back TOP at the Blaisdell Concert Hall can expect to hear signature tunes that define the Oakland Soul sound, including *What is Hip?* and *You're Still a Young Man*. Unlike many bands from yesteryear, TOP journeys on with many of its original members. One of the familiar faces still in the line-up is baritone saxophonist Doc Kupka, also famous for his mid-song shimmy. Other original members accompanying him are Mic Gillette (trumpet & trombone), David Garibaldi (drums), Emilio Castor (tenor sax & vocals), and Rocco Prestia (bass).

—Fernando Pacheco

Neal S. Blaisdell Concert Hall, 777 Ward Ave., Thu 6/3, 7:30PM, \$35 to \$55, blaisdellcenter.com, 591-2211

## Hot Django

The last time **Hot Club of Hulaville** performed in downtown Honolulu, it was to a sellout and standing room only crowd. Their upcoming show this First Friday in Chinatown should be no different. Based around the mythical traveler named Django Reinhardt, their first studio album, appropriately entitled *Django Would Go!*, chronicles this explorer's journey to the Western Hemisphere and the South Pacific in 1946. With their first album release, a musical travelogue of the group's favorite tracks that transcend latitude and longitude (not to mention mastered by the world-famous Abbey Road Studios), it's crystal clear Hot Club of Hulaville's sound has come to an artistically satisfying full circle.

Inspired by Argentinian Café Tangos, Brazilian Choro, the Jass sounds of New Orleans, and Hawaii's very own Jump Swing, Hot Club of Hulaville will keep those in attendance tapping and twirling their feet whether it's along a South American border or our very own backyards. In addition to their classics, they will also be recording new and original compositions — their own brand of Jazz and Hawaiian Jump Swing, done in the Gypsy or Hot Club fashion. So when you've finished doing the first Chinatown Art Walk of the summer, don't kick those shoes off just yet, this steamy local band is just getting started with them.

—M.D.

The Venue, 1144 Bethel St., Fri 6/4, 9PM, \$10-25, hotclubofhulaville.com, 393-6393

## Moonlight Serenade

Legendary musicians, picnic baskets, warm summer air and moonlight. The only thing that could possibly make a summer night like this any better would be fireflies. Being that these events are hosted at the historical Bishop Museum, perhaps we can keep our fingers crossed on robotic fireflies for the future. While we wait for robobugs that light up, we are still able to enjoy the **Moonlight Mele** series at the museum this Saturday, 6/5. Headlining this event on the Great lawn will be Nā Hōkū Hanohano winner John Cruz, featuring dance troupe Samadhi Aerial. Also performing are Kaukahi, Grammy Award winner Ledward Ka'apana and Tau Dance Theatre.

Let's paint a picture



JOE MARRONEZ

## Dance

### Fluid offerings

Ever seen that film *The Fall* directed by Tarsem? Just like that little diamond in the celluloid rough, the **PUJA Annual Dance Concert & Festival** is also chockfull of references to contemporary art and world culture, complete with a devastating costume design that dips deep into the treasure chests of exotic locales. But in the place of cinematography that feels fluid and flexible, PUJA's concern is to literally *be* fluid and flexible.

Puja, the Sanskrit word for "offering," is the perfect namesake for a show that serves an evocative dance feast that's sure to satiate your visual palette. Priding itself as Hawai'i's most original celebration of theatrical dance and global diversity, PUJA's performances congregate talent from Honolulu and abroad, approaching traditional and modern dance in a way that doesn't just simply combine the two, but melts them before your very eyes. Now in its third consecutive year (this year's theme marqueeed as "PUJA: Love Letters"), the dedicated cast puts on a show that feels urgently intimate — something reminiscent of the sweet nothings scrawled on a postcard torn at the edges with a romanticism in the grip of your fingertips that lets you know this labor of love has come a long way to reach another little corner of the world. From Argentine tangos to Chinese Qi Gong, there'll be so many dances to keep your head spinning that if you find yourself converting to Zoroastrianism on the way to your car, don't say someone didn't warn you.

—Matt DeKneef

Windward Community College Paliku Theater, 45-720 Keāhala Rd., Sat 6/5, 7:30PM, Sun 6/6, 2PM, \$20-\$30, pujadance.blogspot.com, 235-7330

of this performance. John Cruz, who has performed for President Barack Obama, will be singing his brand of soul/singer songwriter music, with Cirque du Soleil-style Aerial Acrobatics floating on silk in the flawless Hawaiian evening sky above the backdrop of the Bishop Museum. These are one of those "only in Hawai'i" moments that are so easily taken for granted. Pre-order your tickets along with a picnic basket for two and take advantage of another unique moment in paradise.

—Mike Pooley

Bishop Museum, 1525 Bernice St., Sat 6/5, 5:30PM, \$20-\$37.50, bishopmuseum.org, 847-3511

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Saturday, July 3, 2010, 5:30-9:30pm

**Brothers Cazimero,**  
**Kaumaka'awa Kanaka'ole,**  
**Cyril Pahinui,**  
Kaiholu, Samadhi Aerial

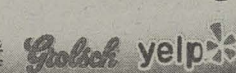
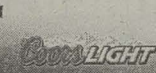
Advance Tickets \$20, Bishop Museum Members \$15,  
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www.bishopmuseum.org



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Moonlight MELE on the Lawn









## Dining



# Off the wall



ADRIENNE LAFRANCE

Expecting checkered tablecloths and the ubiquitous maroon vinyl booths, were you? Not at this spaghetti joint. Perhaps it's been a while since you set foot in Honolulu's Old Spaghetti Factory, but the nationwide franchise favorite and the local Ward Warehouse institution is the rare place that feels just as magical today as it did 30 years ago.

Yes, there's still an actual trolley car inside the sprawling, warehouse-like two-story restaurant. More than 70 years after its 1938 retirement from the streets of St. Louis, the bright red trolley has been converted into a dining car, the most conspicuous among a treasure trove of antiques in a setting that makes this ordinary-sounding eatery anything but. Take, for example, the wooden wall behind the trolley car, the panels of which were once doors to rooms on a long-since dismantled ship.

"You can still see the numbers on the doors if you look closely enough," says General Manager Kenji Bek, pointing to the glossy rectangles. "Room numbers 525 and 204."

Bek says he first walked into the restaurant lobby years ago, as a student at the University of Hawai'i applying for restaurant jobs all over town. When he stepped into the lobby, he says, he was blown away. "It's really a fun place to be,"

### *New Spaghetti, old treasures*

he says. "Even just the floor plan, which they did in 1978. A place this lavish? They don't make them like this anymore. It's a huge, old-school style. Then you just look around, and we're surrounded by a million dollars of antiques. All of this under one roof."

Original owners Sally and Guss Dussin opened their first Old Spaghetti Factory in Portland, Ore. in 1969. The Dussins both died in the past decade, and their son now runs the company, but antique décor—much of which Sally handpicked, including brass headboards used to create booth seating in the flagship restaurant—remains the signature design concept at each of the 38 Old Spaghetti Factory locations.

In Honolulu, the intricately carved wooden hostess stand was once the pulpit in a European church, the ornate bar in the entryway came from a St. Louis tavern, and the magnificent chandelier hanging above the lobby—crystals and bulbs emerging from either end of a robin's egg blue bowl encased by leafy wrought iron swirls—requires 50 light bulbs.

"It uses more electricity than a lot of houses," says Bek, who adds that it's outfitted with energy-saving bulbs. "Just that one light fixture."

Throughout the restaurant, there are florid chandeliers, cylindrical and other oddly shaped light fixtures, lampshades made of mosaic glass or bright jewel-toned fabric, some with tassels or crystals, even a breathtaking stained glass window rumored to be made from authentic Tiffany glass. A floor-to-ceiling half-moon-shaped wine case was once the enormous revolving door in a London bank (it was cut and half and given shelves to hold bottles). A large mirror in a stairwell came from a European castle, original oil paintings dot the walls, and the second-floor railing was originally the fence of an Austrian cemetery. There are eclectic seating options—from tall-backed, maroon arm chairs to an emerald green set with mother-of-pearl inlay on the arms, said to have been the restaurant-chain founders' favorite.

Bek says it's mostly families who frequent the restaurant—the banquet-sized tables make for great birthday-party seating—though he notes that the upstairs bar, complete with a view of Point Panic, can be rented out for private parties.

"You've got a million-dollar view out there," says Bek. "But a million-dollar view in here, too."

## Healthy? Age 55-80?

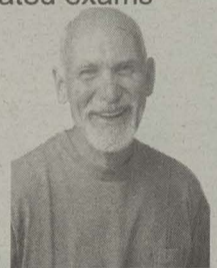
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# Food AND Drink

## 2010

Thanks for reading our annual Food & Drink issue. This year, we let go of trying to divine the “best”—that’s a matter of taste and timing anyway. Instead, we took a look at what we think are some essential ingredients of the culinary and imbibable mix that makes Honolulu unique. From farms to markets to bars to bistros, we’ve tried to offer up both the flavors of O’ahu and a feel for where they come from. To be sure, there are many worthy people, establishments and organizations that aren’t in this issue, including those we have yet to discover. We’ll keep an eye out for them.

FOOD & DRINK 2010 WAS EDITED BY MARTHA CHENG, WITH CONTRIBUTIONS FROM LAURIE CARLSON, RAGNAR CARLSON, SHANTEL GRACE, MARGOT SEETO and RYAN SENAGA.

## Hour of pau-er

*for those who crave style*

### Vino

Sit at the bar on weekdays between 5:30–6:30PM, and you can score the entire food menu for half off. Drink prices stay the same, but you can’t complain when you can get oven-roasted Maine lobster, Hudson Valley pan-seared foie gras or braised veal cheek for less than \$10.

Restaurant Row, 500 Ala Moana Blvd., [vinohawaii.com](http://vinohawaii.com), 524-8466

### 12th Ave Grill

Make it to Kaimuki Tuesday through Thursday between 5:30 and 6:30PM (see a pattern here?) for the restaurant’s Craft Bar. House-made tapas run from \$5–\$8, which include specials such as stuffed calamari and a \$7 gourmet burger topped with bleu cheese. Drink specials, too.

1145C 12th Ave., [12thavegrill.com](http://12thavegrill.com), 732-9469

### Brasserie Du Vin

We already loved Du Vin—for its Parisian courtyard and happy hour from 4–6PM on weekdays, with classic menu offerings at half price. But now we love it even more with the monthly screenings of silent movies to accompany dinner, the kitchen’s more conscientious push to source locally and the addition of a pastry chef (previously the kitchen was without) who brings our sweet tooth a little bit closer to Paris.

1115 Bethel St., [brasseriequivin.com](http://brasseriequivin.com), 545-1115

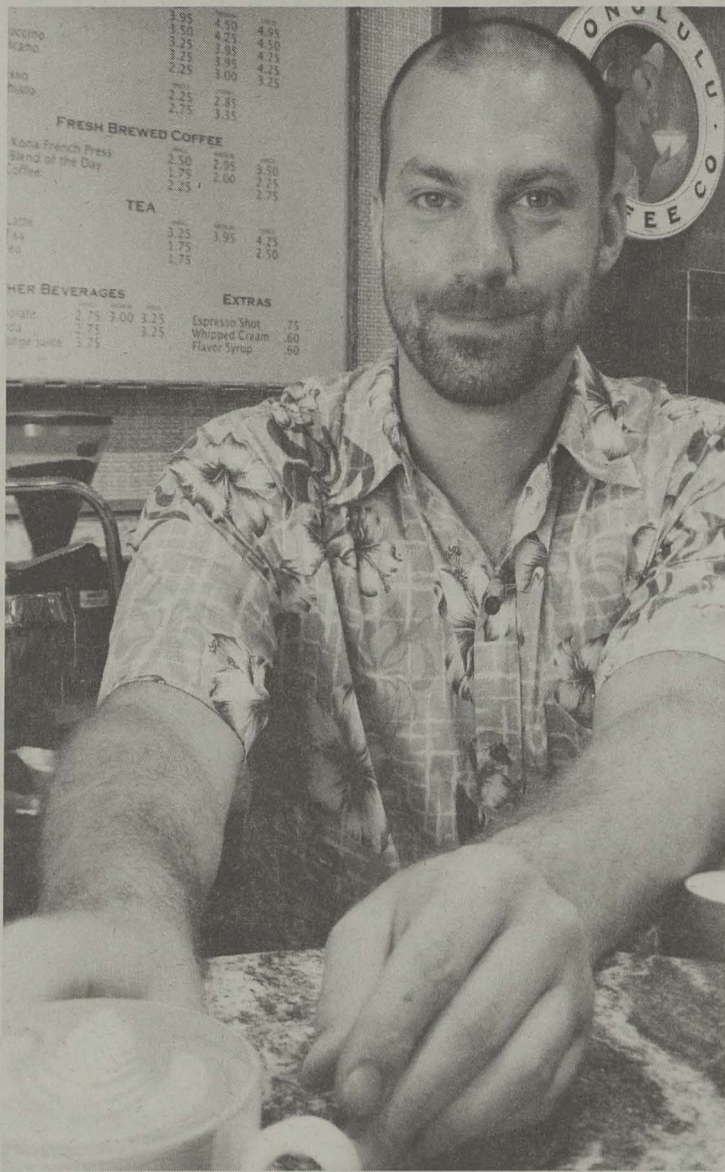
### Morton’s

On weekdays during Power Hour (5–6:30pm and 9:30–11pm), sink your chompers into the Bar Bites menu with filet mignon sandwiches, crab cakes and jumbo lump crab dip at \$6 per plate. Drink specials, as well.

Ala Moana Center, 1450 Ala Moana Blvd., [mortons.com/honolulu/bar](http://mortons.com/honolulu/bar), 949-1300

# Q&A with Pete Licata

**Pete Licata, chief barista at the Honolulu Coffee Company, says of his job:** "It's kind of like being a bartender, but you're in the morning and you're getting people over their hangover instead of giving it to them...the anti-bartender." He does more than administer a cup of hangover remedy, though. He recently won the Western Regional United States Barista Competition, making him the first Hawai'i barista to win and the first barista to win using 100 percent Hawai'i-grown coffee. The Weekly sat down with Licata to ask what goes into a winning cup of espresso and how it all translates into a cup that has coffee geeks wired on flavor as much as caffeine.



**What was the Hawai'i-grown coffee you used in the competition?**

It was a blend of Hawai'i coffees...a blend of Kona coffees and Maui coffees.

**How did you come up with the blend?**

A friend of mine in Kona...he'd give me some samples, I'd try them, give him some feedback, and he'd try new things. And we kind of went back and forth several times to try to come up with the actual coffee itself.

**What are you looking for in a competition blend?**

You want something that tastes good, more than anything...you want it to be sweet, you want it to have a really nice body and nice mouth-feel to it. You want it to have some complexities, some acids and different things in it that people can taste. And you want to have a story behind it.

**What's the story?**

The story of working with coffees from the ground up. Honestly, it's something really exceptional in America because nobody's ever done it before: being able to literally work on the farm, with the farmers

and put together an espresso blend specifically for the competition. And so I kind of delved into that idea. How we got the flavors that they're tasting and why they're tasting what they are, through the processes of the coffee. Just coffee nerd stuff. You know, a lot of really in-depth [stuff] into the nuances of what it is.

**Part of the competition is also a signature drink—what was yours?**

It was kind of a drink-and-food pairing kind of thing. I made a drink that was my espresso, with ice cream and maple syrup. So it was an espresso affogato. And then I had basically a little tiny bite that was for the judges to eat in conjunction with that. [It was] candied bacon that I had soaked in maple syrup and sea salt and candied so it's kind of crunchy, and I topped it with chocolate. The kind of salty, sweet, the fat from the bacon, and the texture of the chocolate all came in together with the flavor of the espresso drink and made this really nice balanced flavor experience.

**We've heard your coffee drinks are amazing. What is it that makes your technique unique?**

[There are] little refinements in the

preparation process. With the coffee and espresso especially, every single little detail you can imagine goes into the end flavor...I couldn't tell you right off the bat the one thing I'm doing that no one else is doing, but I will say that, not to sound big-headed or anything, that I have several years of experience refining for competition where people are literally scrutinizing every little thing that you do and the flavor that you're putting in the coffee.

Little things like if you let the water run through [the coffee] a little bit too long, then you can actually just get too many flavors out of it, more than what you want. After you've gotten the good flavors out of it, you tend to start pulling out bad flavors from the espresso... Milk steaming is a really big thing. If you don't texture it (producing the little tiny bubbles in the cappuccino), that's an indicator also of the flavor of that milk. [It should] taste sweet, creamy, pleasant overall. If you don't texture it right, if you steam it too hot, if you do one little thing wrong, you might scald the milk and that might kind of affect the flavor. So when someone's doing all those things right, you get this great drink experience. ■

## Cappuccino crush

Sitting in **Glazer's Coffee** feels as good as the coffee tastes. Not to mention the pretty designs their baristas leave behind on the foam of one's espresso. Their coffee roaster is serious about his organic, fair-trade beans, and their lattes are golden and creamy. Parking is validated, and wi-fi is free.

2700 South King St., glazerscoffee.com, 391-6548



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## Food AND Drink <sup>tip</sup>

### Take it outside

Picnicking at **The Contemporary Museum of Honolulu** in Makiki Heights couldn't be more spectacular. Their \$30 "Lauhala and Lunch" picnic service provides lunch for two, including a sandwich or salad for each person, dessert bars and choice of beverage all packed in a pretty picnic basket. Complimentary lauhala mats help make the serene setting an unforgettable and comfortable experience. Bring your own wine, and they'll provide the glasses.

2411 Makiki Heights Dr., [tcmhi.org](http://tcmhi.org), phone orders recommended, 523-3362

## Join the Union

There's a new organization in town, the **Hawai'i Farmers Union**, representing small and family farms, organic and GMO-free farms. HFU supports environmentally friendly farming and is focused on education, co-operation and legislation. There are about 300 members in Hawai'i Nei so far, according to Lydi Morgan, O'ahu's HFU representative. This national group, founded in 1902, pre-dates the Farm Bureau. Regular folks (eaters like you and me) may join, which would help them grow and prosper.

HFU has taken a strong stand on genetically modified organisms, in contrast to the Hawai'i Farm Bureau, which counts Monsanto as a member. The HFU has testified against the development of Koa Ridge, which would remove some of O'ahu's best farm land from agriculture, in opposition to the stand taken by the Farm Bureau.

[www.hawaiifarmersunion.org](http://www.hawaiifarmersunion.org)

**MURPHY'S**  
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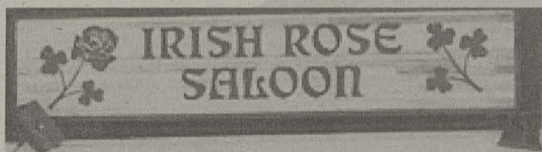
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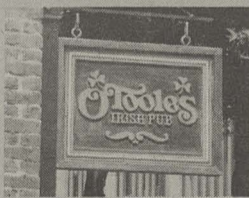
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## Get Your Irish Fix!

**Kelley O'Neil's** is a great spot, with live music every night. The bar is open late, being one of the few 4am bars in Waikiki, and the musicians play from 9pm til 3:30 am. Food is available from 11am til 9pm, with delicious cottage pies a specialty. NEVER a cover charge.



**The Irish Rose Saloon** is a great little Rock and Roll club situated near the Convention Center at the edge of Waikiki. Live music played nightly, and no cover. An ample dance floor and a good line up of local bands insures your weekend will be a fun one! Satellite sports available on 7 flatscreens and an enormous projector!



**O'Toole's** is a little off the beaten path in Chinatown, but well worth it! This little pub hosts the Doolin Rakes every Saturday. The Rakes serve up Irish style rock that gets a room jumping, so don't miss 'em! Also, continuing the theme: Live music nightly, never a cover. Come on down!



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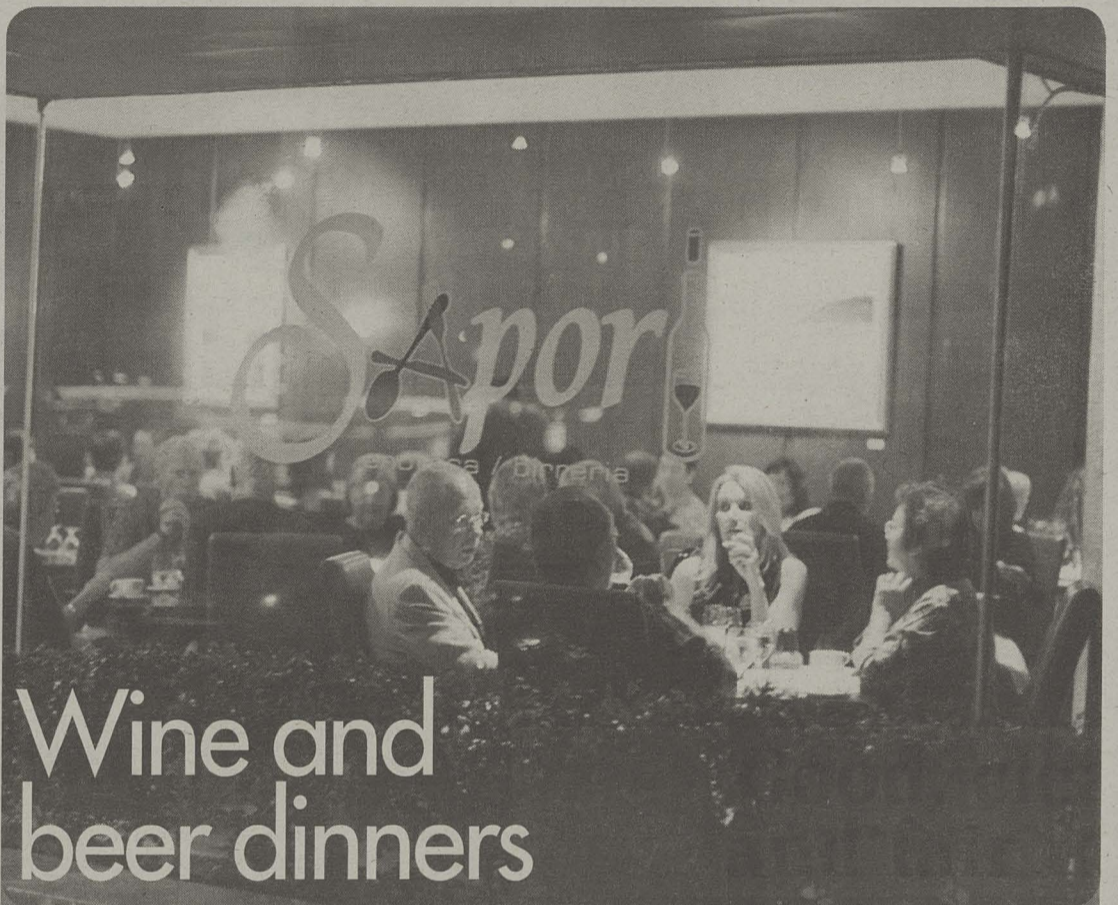


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## Wine and beer dinners

Do wine and beer complement food, or is it the other way around? Wine/beer pairing dinners are popping up all around Honolulu. A favorite for wine dinners is **Wine Down at Town**, every Wednesday: \$25 for four wines, four food pairings. Featured wine regions have included Slovenia, Southern Italy and Spain, and the plates serve as a culinary playground of locally grown products like green garlic, house-made lonza (cured pork loin) and rabbit ravioli.

town, 3435 Wai'ala'e Ave., [townkaimuki.com](http://townkaimuki.com), 735-5900

Beer gets white (er, black) tablecloth treatment at **Saporì's** monthly beer dinners. The servers at Saporì know different beers get different vessels—that's how seriously they take beer here. Past menus have paired Oysters Rockefeller with Kapuziner Weisse Bier; grilled lamb with Achel 8, Bruin Trappist Ale; and a flourless chocolate and apple banana torte with Hair of the Dog Adam Strong Dark Ale. The Art of Food and Beer Pairing, every third Wednesday.

Saporì Enoteca/Birreria, 1341 Kapi'olani Blvd., [saporihonolulu.com](http://saporihonolulu.com), 955-3582



## Cocktails

Whether it's happy hour or any other hour, **Hiroshi's** caters to those mad about martinis. There's the **Twisted Circus Martini** (citrus and orange vodka, lemonade, rimmed with sugar), the **Guilty Pleasures Martini** (Vodka, Frangelico, Crème de Cacao and chocolate), and yes, we've mentioned this infamous foamy drink before, **The Little Grass Shack** (Vodka, rum, Midori and lime-lemongrass foam).

Hiroshi Eurasian Tapas, 500 Ala Moana Blvd, 533-4476

Have you ever experienced a drink so good it transports you to another place? Havana. That's where **Soul de Cuba's** Matusalem-powered soul **mojito** will take you. With fresh lime and mint leaves, this \$7 drink will leave you in a state of mambo.

Soul de Cuba, 1121 Bethel St., [souldecuba.com](http://souldecuba.com), 545-2282

For a spicier, martini-ized version of a tomato-less Bloody Mary, there's Indigo's "**en Fuego**," a Vodka-pepperoncini-juice-infused cocktail with Green Tabasco and soda. Pair it with their roast duck pizza, and you'll feel the fusion of East and West.

Indigo, 1121 Nu'uuanu Ave., [indigo-hawaii.com](http://indigo-hawaii.com), 537-4164

## Wish list:

### Eat the problem

On one side, wild pigs, deer, sheep and goats are destroying the native Hawaiian landscape. On the other side, people are demanding more local meat. Let's connect the dots and figure out how to get more invasive species on our dinner plate.

### Late-night dim sum

It's cool that we can get dim sum in Chinatown beyond the traditional hours of 10AM-2PM. But what about after the Chinatown club crowds get out? Taking a cue from street food carts in the Mongkok district in Hong Kong, where streets are lined with tasty treats on sticks, quick access to easy-to-eat, salty, doughy treats after a night of drinking and dancing would be perfect.

### Oh bahn mi!

Ba Le seems like an institution that is immortal. But with its franchised nature, some locations don't fare well as others. With the recent departure of the Fort Street Mall Ba Le, those on the mall can no longer grab a nearby **bahn mi** from a place that has seemingly endless varieties. We taste an opportunity for a **bahn mi** food truck.

### Drive-in...slowly

Ever seen that abandoned **drive-in in Wai'anae**, the former Masago's? It's fallen into disrepair—to put it mildly—but driving by one day, we thought it would make the perfect spot for MA'O Organic Farms to open a diner. All locally-grown food, staffed by local folks? A 50's-style slow-food drive in?

We got so excited, we called MA'O's Gary Maunakea-Forth. His response: "That place is probably condemned, man! But if somebody's got a lot of money and wants to make a go of it, have them give me a call." Anyone?

### Eating whole-istically

Steers are not made of filet mignon steaks, pigs are not made of loins, and lambs are not made of racks. There are whole other delicious parts of the animal that we're literally throwing away. Beef bone marrow has the unctuousness of foie gras, sweetbreads the creaminess of custard. Pork livers are the base of flavorful pates you couldn't force feed your way into, and ragus made of offal provide a melting richness that Wagyu never could. Whole animal eating: it's what's for dinner.

### Crackseed that won't kill us

No really: what is in this stuff? Besides sodium, we mean. If you've never tried giving seed to mainland friends, it's worth it just for the puckering of their faces. Is it even possible to have organic, non-toxic crack seed? Is anyone working on this? Let us know.



## Food AND Drink <sup>tip</sup>

### CSAs and Veggie subscription services

Even the most urban, cement-locked of us can feel like a part of agrarian life with the new spate of **CSAs (community supported agriculture)** and vegetable subscription boxes that came out this year. Veggies in a box: our favorite thing in a box since Justin Timberlake's you-know-what.

Direct from the farm: MA'O Organic Farms, Kahumana Farms, Ailani Gardens, Otsuji Farm. "Farmers market on wheels": Kula Fields, Oahu Fresh, Just Add Water (also grows some of their own produce)

MA'O Organic Farms, Wai'anae, [maoorganicfarms.org](http://maoorganicfarms.org)

Kahumana Farms, 86-660 Luualalei Homestead Rd., [kahumanafarms.org](http://kahumanafarms.org), 696-8844

Ailani Gardens, [ailanigardens.com](http://ailanigardens.com), 696-7616

Otsuji Farm, 459 Pakala St., [otsujifarm.blogspot.com](http://otsujifarm.blogspot.com)

Kula Fields, Pilikino Pl., Kula, [kulafields.com](http://kulafields.com), 281-6141

O'ahu Fresh, [oahufresh.com](http://oahufresh.com), 221-0921

Just Add Water, [just-add-water.biz](http://just-add-water.biz), 259-5635

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- The Art Board** 536-0121, [tab-hawaii.com](http://tab-hawaii.com)
- The Art Treasures Gallery** 536-7789
- Bethel Street Gallery** 524-3552, [bethelstreetgallery.com](http://bethelstreetgallery.com)
- The Cathedral Gallery** 536-7036
- Chinatown Artists Lofts** 778-6392, [chinatownartistslofts.com](http://chinatownartistslofts.com)
- Chinatown Boardroom** 585-7200, [chinatownboardroom.com](http://chinatownboardroom.com)
- The Contemporary Museum at First Hawaiian Center** 526-1322, [tcmhi.org](http://tcmhi.org)
- Hawaii State Art Museum [HSAM]** 586-0900, [hawaii.gov/sca](http://hawaii.gov/sca)
- Louis Pohl Gallery** 521-1812, [louispohlgallery.com](http://louispohlgallery.com)
- Manifest** [manifesthawaii.com](http://manifesthawaii.com)
- Peggy Hopper Gallery** 524-1160, [peggyhopper.com](http://peggyhopper.com)
- Peggy Chun Gallery** 545-4810, [peggychun.com](http://peggychun.com)
- Ramsay Museum** 787, [ramsaymuseum.org](http://ramsaymuseum.org)
- Studio of Roy Venters** 381-3445

### ● Other Venues

- Black Cat Studio** 524-7580, [blackcatchinatown.com](http://blackcatchinatown.com)
- Café Che Pasta** 524-0004
- Christy Fujii Gallery** 226-1212, [christyfujii.com](http://christyfujii.com)
- Floterior** 735-7222, [floterior.com](http://floterior.com)
- Hanks Cafe Honolulu** 526-1410, [hankscfehonolulu.com](http://hankscfehonolulu.com)
- Island Keepsakes** 550-0996, [island.keepsakes@hawaiiantel.net](http://island.keepsakes@hawaiiantel.net)
- Kaimalino Designs** 537-2248, [kaimalino.com](http://kaimalino.com)
- LGW Hawaii Institute of Hair Design** 633-6596, [letsgetwild.org](http://letsgetwild.org)
- Loft Gallery & Lounge** 521-8008, [loft808.net](http://loft808.net)



- Mercury** 537-3080
- Nextdoor**
- One Night Stand in the Chinatown Courtyard** 262-5930, [auntyhonu@aol.com](mailto:auntyhonu@aol.com)
- Ong King Arts Center** 306-7823, [ongking.com](http://ongking.com)
- Open Space Yoga** 232-8851, [yogaopenspace.com](http://yogaopenspace.com)
- Otto Cake** 834-6886, [ottocake.com](http://ottocake.com)
- Pynk** 783-4213, [pynkinc.com](http://pynkinc.com)
- Soho Mixed Media Bar** [sohohi.com](http://sohohi.com)
- Tea At 1024** 521-9596
- Thirtyninehotel** 599-2552, [thirtyninehotel.com](http://thirtyninehotel.com)
- Tin Can Mailman** 524-3009, [tincanmailman.net](http://tincanmailman.net)
- Upside-down Pilates Studio** 779-1934, [upside-downpilates.com](http://upside-downpilates.com)
- Fashion**
- Cloth** [clothhawaii.com](http://clothhawaii.com)
- Etown** 225-2727, [etownstudios.com](http://etownstudios.com)
- Fashionista's Market** 537-1115, [fashionistasmarket.com](http://fashionistasmarket.com)
- Roberta Oaks, Hawaii** 428-1214, [robertaoaks.com](http://robertaoaks.com)
- Super Citizen** [supercitizenstore@gmail.com](mailto:supercitizenstore@gmail.com)
- Catherine's Closet**
- Arts Supporters**
- Bambu Two** 528-1144
- Bar 35** 537-3535, [bar35hawaii.com](http://bar35hawaii.com)
- Brasserie Du Vin** 545-1115, [brasserie-duvin.com](http://brasserie-duvin.com)



**Epic** 587-7877

- Grand Café & Bakery** 531-0001, [grandcafeandbakery.com](http://grandcafeandbakery.com)
- HASR Wine Company** 535-9463, [hasrwineco.com](http://hasrwineco.com)
- Hawaii Theatre** 526-0506, [hawaiitheatre.com](http://hawaiitheatre.com)
- Indigo** 521-2900, [indigo-hawaii.com](http://indigo-hawaii.com)
- JJ Dolans** 537-4992, [jjdolans.com](http://jjdolans.com)

- Laughtrack Theater Company** 384-3362, [laughtracktheater.com](http://laughtracktheater.com)
- Little Village** 545-3008, [littlevillagehawaii.com](http://littlevillagehawaii.com)
- Mei Sum** 531-3268
- Murphy's Bar & Grill** 531-0422, [murphyshawaii.com](http://murphyshawaii.com)
- Soul De Cuba Café** 545-2822, [souldecuba.com](http://souldecuba.com)

### P Parking & Transportation

- Marks Garage** \$5 flat rate after 3pm 532-9300, [parkingatmarksgarage.com](http://parkingatmarksgarage.com)
- Municipal Parking** After 5pm, 50¢ per 1/2 hour, \$3 max
- Metered Street Parking** Free after 6pm
- Private Parking Rates** vary
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## Food AND Drink

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255 Beach Walk, pj-world.com/bairin, 926-8082



### Green Waialua

Waialua, a former sugar town, is sprouting a number of food-related businesses. Some years ago, Dole Company made land available to small farmers, which coupled with the retired plantation worker population (that knows how to grow), has given rise to a myriad of locavore delights.

The colorful farmers market, Saturday mornings 8:30-noon at the **Waialua Sugar Mill**, features heirloom tomatoes, pencil-thin Twin Bridges asparagus and sweet, juicy tangelos. Be on time, as the produce goes quickly. **Waialua Sodaworks**, now reformulated and soon to be carried by Whole Foods, does its production and bottling here. Award-winning Waialua chocolate and coffee are grown in the surrounding fields. Don't miss **Island X Hawai'i**, which serves shave ice made with island-grown fruit. Go with friends so you can taste all the flavors, including ono Waialua chocolate, coconut, mango, papaya and pineapple. They also give free samples of Waialua coffees, so you can taste before you buy.

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\*Mention Honolulu Weekly to receive a complimentary appetizer or dessert with purchase of an entrée.

# Food AND Drink

## Chefs we've got an eye on

### Most badass in the kitchen

**Kevin Chong**, chef de cuisine at Chef Mavro. As his sous chef, Andrew Le tells it, Chong is "battle-hardened through years in the kitchen...He's a man that lets you know that when you're in his kitchen he's God and you don't f\*\*k with him. At the same time, he's incredibly humble, a devoted teacher, and if you earn his respect he's got your back for life."

### Hottest chef

**Hidetaka Ushiki**, GoShiGo. Come for the fresh udon, the best in Honolulu, or come to watch owner and udon chef Hidetaka Ushiki roll and cut the dough for noodles. Either way, it's a tantalizing, delicious experience.

### Favorite pastry chef

**Rachel Murai**, Nobu. With a self-described penchant for "fobby" food, manifested in a green-tea-and-boba dessert and a Thai iced coffee shave ice, she also exercises skill in less Asian desserts like the affogato with pistachio gelato accompanying a chocolate cremosa (a smooth, silky pudding). All showcase an incredible attention to detail and textures and a restrained hand in modern cooking techniques.



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# Food AND Drink

## Oldies & goodies

### Anna Miller's

Oh, the pies. Anna Miller's advertises (a suspiciously familiar) 31 flavors, and all of them are old-school delicious. Try the strawberry, which comes with at least a half-dozen whole berries and god-only-knows how much sugar. The model train that used to circle the restaurant is long gone, but it's still worth a visit—the menu hasn't changed in decades, and as far as we can tell, neither has the way the food is prepared. If you're looking for eggs Benedict the way they served it in the 1970s—that is, with the hollandaise thicker than butter, and in gigantic portions—this is the place to be. Open 24 hours a day!

Anna Miller's 98-115 Kaonohi St., 'Aiea, annamillersrestaurant.com, 487-2421

### Murphy's burgers

The Counter serves up an amazing burger, but we can't all spend our mornings in yoga pants, cruising the aisles at Whole Foods and then lunching next door when we get tired. Murphy's burgers are no secret to the Reyn's-aloha-shirt crowd, but everyone else is missing out—generous helpings of the fixings, good bread and great steak make this among the top hamburgers in town. Call ahead at lunchtime!

Murphy's Bar and Grill, 2 Merchant St., murphyshawaii.com, 531-0422

### Mitzu-Ken

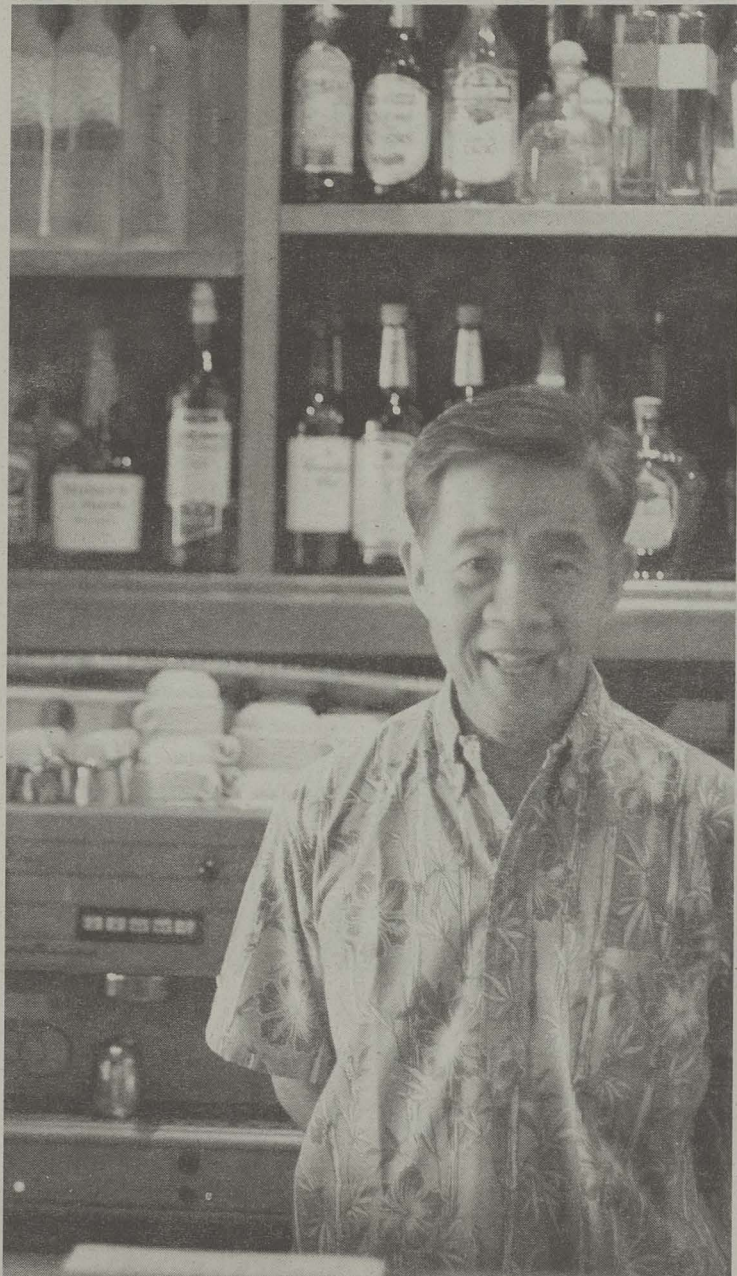
This School Street hole-in-the-wall is well-known for its garlic chicken plate, but it's the breakfast that really broke da mou'. Put them together and you have one of Honolulu's best-kept plate lunch secrets. Starting at 4AM, Tuesday through Friday only, line up for the breakfast special: eggs-how-you-iike-'em, bacon and portuguese sausage on a heap of first-rate fried rice, with a couple of pieces of garlic chicken on the side. You won't regret it anywhere but in your arteries.

Mitzu-Ken 1223 N. School St., 848-557

### Stage right

The fine-dining experience at **Stage Restaurant** is scrumptious and intricately designed but what sets the place apart is the fact that it's located in the Honolulu Design Center. The restaurant is furnished with tables, chairs, candleholders and shelves from all over the world. There's even a life-sized horse sculpture with a lamp shade on its head. Also impressive is the presentation of the courses themselves. Conceptualized as a play, the menu is divided into acts (the entrees), with opening curtain (the amuse bouche du jour), intermezzo (sorbet to clean the palate) and comic relief (cocktails). And of course, the food is delicious. Meats, porks and fish are all prepared with the care and presentation of art.

Stage Restaurant, 1250 Kapi'olani Blvd. stagerestauranthawaii.com, 237-5429



### Duc's Bistro

Duc's Bistro is the sort of restaurant where you could imagine Graham Greene having a cocktail in 1950s Saigon (or George Clooney in modern days, as was the case recently). It's a fine-dining oasis in Chinatown but keeps with the laid-back atmosphere of the neighborhood. Eighteen years later, affable Duc Nguyen is still in the restaurant day in, day out, serving not so much fusion food nor Pacific Rim as Vietnamese food giving tribute to its French influences.

Duc's Bistro, 1188 Maunakea St., ducsrestaurant.com, 531-6325

## Desserts

### The kitchen sink of desserts: Max's of Manila Halo-Halo

In truth, we don't know what half of the ingredients are in the Halo-Halo at Max's of Manila. We just identify them by their color and shapes—purple paste, green jello, yellow strips, white balls, magenta big beans. No matter, this classic Filipino dessert of shave ice, milk, mystery fruits and beans, topped with ube (purple yam) ice cream and rice flakes—oh and there's a bit of flan tucked in the middle of it all—is refreshing and fun to eat.

801 Dillingham Blvd. or 94-300 Farrington Hwy., Suite F-1, maxschicken.com, 951-6297

### Fro-yo

We can't pick a favorite frozen yogurt place from the crowd of new and new-ish spots. But each place

has its strengths; seasonal flavors like yuzu and lychee at **Yogurtland**, mochi quality at **Menchie's** and fruity, poppy toppings that feel like caviar in the mouth at **Tutti Frutti**.

Yogurtland, 1810 University Ave., yogurtland.com, 951-4444

Menchie's, 1050 Ala Moana Blvd., menchies.com, 592-4930

Tutti Frutti, 700 Ke'eumoku St., 626-5587

### Satura Cakes Azuki Danish

We know the Japanese influence in Hawai'i cuisine stretches far and wide, but do we really have to put azuki beans in everything? Yes. Yes we do, when the marriage of buttery, flaky pastry dough and sweetened red bean paste is as perfect as this.

55 Merchant St., or Ward Centers (1200 Ala Moana Blvd.), saturacakes.com, 537-1206



# Happy hours with a sense of place

**Shore Bird Restaurant and Beach Bar's** famous \$3 beachside mai tais and sushi pūpū platters (\$9.95) are just two of the many reasons this five-hour-long happy hour (noon–5PM) is among the best. Oh, and there are also the amazing views and ocean breezes...they never get old.

2169 Kalia Rd., [shorebirdwaikiki.com](http://shorebirdwaikiki.com), 922-2887

And for those of you on the Windward side, try **Haleiwa Joe's Haiku Garden Restaurant** in Kāne'ohe. With a mountain view and a lānai overlooking fish ponds, walking trails and gazebos, the "Aloha Hour" (from 4:30PM) starts off with a bang. Pūpū starting at just \$2.50

and specialty cocktails like the "Staremaster" and the "Naughty Angel" (starting at \$4.74) make this happy hour one of the happiest.

46-336 Ha'ikū Rd., Kāne'ohe, [haleiwaioes.com](http://haleiwaioes.com), 247-6671

If you're in the mood for a Chinatown groove, local fave **Hank's Cafe** is a great place to begin. Their \$3 draft happy hour lasts all day. Bring in your own noodles, burgers, sushi whatever...and listen to good old-fashioned live bar music. (And if you get hungry and don't want to leave your bar stool...they pop in a frozen DiGiorno's pizza...hilarious but awesome!)

38 Nu'uuanu Ave., 526-1410

## Taste-makers

### Bruno lezzi

lezzi now oversees three little eateries—**Mix Cafe** on Alakea, the original on Beretania and the new **Bruno's Forno**, where the lasagna is almost absurdly good. We love lezzi because his dining spots are simple, fresh, fun and good, descriptors that apply to both the food and interior aesthetic.



### Hank Adaniya

Adaniya closed up Tru, his restaurant in Chicago where many influential chefs made their name—most notably, Grant Achatz—to open his hot dog spot in Kaka'ako. (There's also a Waikīkī outpost, but the original location is where the good stuff's at.) We have a feeling everything he sells at **Hank's Haute Dogs** is just what he likes to eat and misses from Chicago: upscale dogs with foie gras or lobster (or wrapped in bacon and deep-fried), Chicago dogs, Italian beef sandwiches and deep dish pizza. We're cool with that.

### Savas Mojarrad

Mojarrad believes in using all the same fine ingredients found in more upscale restaurants and distributing it to the masses (a.k.a. cheaper prices). How does he do it? He makes you work for it: at **Olive Tree**, you serve yourself and bring your own wine (which you can conveniently buy next door at his **Oliver Wine Shop**). We're still waiting...and waiting...for his next venture.



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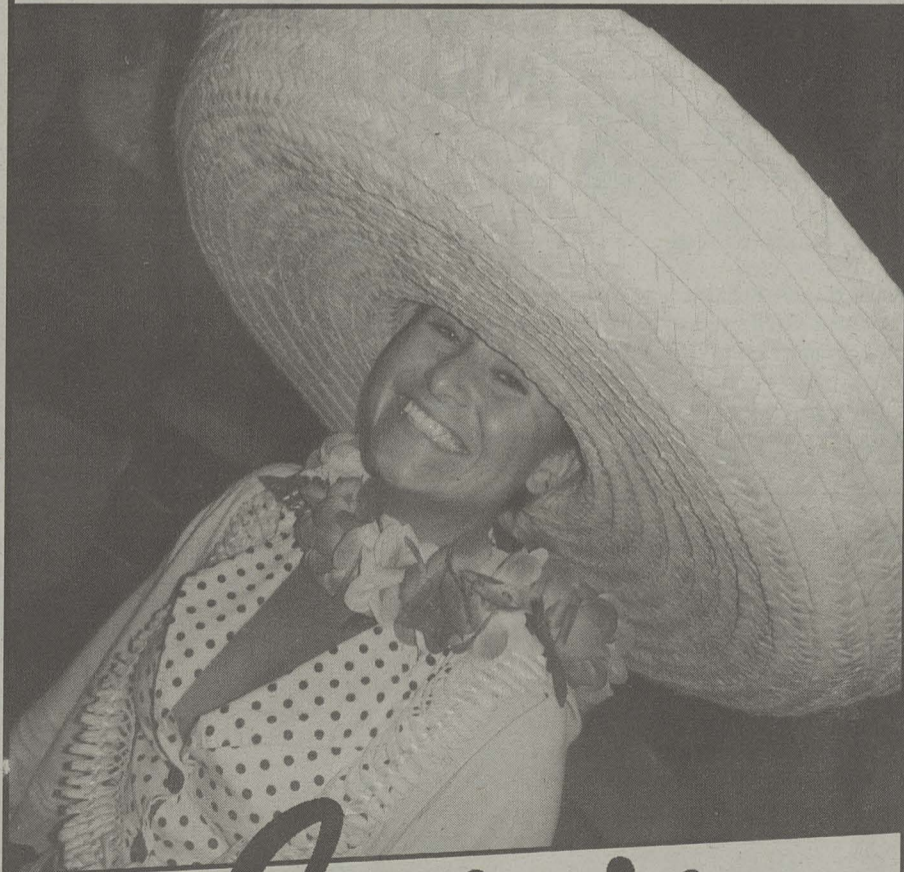
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# New and hot



## V Lounge

The pizzaiolos here wear their pizza peels on their sleeves—or tattooed on their considerable forearms, as the case may be. Their pizza passion translates into an airy, charred crust topped with a bright tomato sauce, house (lounge?)-pulled mozzarella, and if you order the Prima, the pie is crowned with a runny egg and drizzle of truffle oil.

1344 Kona St., vlounehawaii.com, 953-0007

## BLT Steak Popovers

Huge cheesy puffs: crisp and soft, light and rich. Wait, they serve steak here, too?

223 Saratoga Rd., 683-7440

## Hale'iwa and Makeke O Maunaloa Farmers' Market

Two markets, one on each side of the island, run by Pamela Boyar and Annie Suite, sharing the same goals: not just providing local fruits and vegetables, but building community through the markets themselves, acting as a small-business incubator for local food artisans and promoting sustainability values. Oh, but you want to know what you can actually eat? How about FRESH catering's enormous breakfast burritos, LBar Pasta's fresh pastas, Tin Roof Ranch's free-range chickens raised on classical music, Ono Pops' Ume Thai Basil and Kula Strawberry Maui Goat Cheese popsicles, in addition to produce from neighborhood farms.

Hale'iwa Farmer's Market, at the traffic signal on the old Kamehameha Hwy at the Bypass Road (Waimea side), haleiwafarmersmarket.com, 388-9696

Makeke O Maunaloa Farmer's Market, Kaiser High School, 511 Lunalilo Home Rd.

## Soul

Less than a year ago, Sean Priester came down from Top of Waikiki to the streets of Chinatown to peddle veggie chili and cornbread, fried chicken and pulled pork adobo sandwiches out of his food truck Soul Patrol. And now he's everywhere: touring the farmers' market circuit and establishing a home base at Soul with a wider menu that includes shrimp and cheesy grits and BBQ spare ribs.

3040 Wai'alaie Ave., 735-7685

# Here & there

## Crack Pot

The Cream Pot is a breakfast nook. Literally. Tucked away in the Hawaiian Monarch Hotel on the edge of the Ala Wai, the country house-style restaurant is decorated with wrought iron chairs, wood tables, little doors and fairy figurines sitting on wall ledges. With the herb garden outside, it's the closest thing to being a hobbit there is in Hawai'i without actually making a trek out to the Shire. The crepes are made with care, fresh fruits, and not overly sweet Japanese flair. Also unique and worth a taste is the 'ahi eggs Benedict and iced chocolate drink. Those without a sweet tooth can try the fluffy omelettes.

444 Niu St., 429-0945

## Ono Seafood poke bowls

We haven't so much made our peace with poke as we've found delicious peace in Ono Seafood's poke bowls. Six dollars buys tossed-to-order poke with fresh, fatty 'ahi or toothsome tako on top of rice. We're lucky to have poke on practically every street corner; we're especially blessed to have Ono Seafood, a little store wedged between a Shell gas station and an apartment building on Kapahulu.

747 Kapahulu Ave., Apt 4, 732-4806

## Pot of Munchies

Listing all the best attributes of Sweet Home Café could take up an entire page (which it did, in a Weekly issue about a year ago), but here's the abbreviated version: the uber-friendly family that runs this little place, the richly flavorful broths (there are 14 broths total: favorites include healthy herb, made with soy milk and an intoxicating blend of aromatics, and the spicy, sour cabbage soup). There's the self-serve selection of dippables that move beyond the usual sliced meats to fried tofu that soak up the broth like little sponges, tongue, clams and so much more. And of course, there's the giant bowl of shave ice they bring at the end of the meal to help cool off.

2334 S. King St., 947-3707

## Simmerin' Akasaka

Venturing into the shanty-town-like melange of strip clubs tucked on top of each other on Kapi'olani Blvd. may not be the first place one thinks of for top-notch local Asian cuisine, but tucked away around all the Dionysian decadence is Akasaka, one of the best Japanese restaurants on the island. The classic combo dishes, the full sushi bar, and the legendary scallop but-teryaki sizzling with cholesterol in a creamy mayonnaise sauce, all in a comfortable, quiet, tatami-style decor makes walking on the seedy side of town worth it.

1646 Kona St., 942-4466

## Meat grinder

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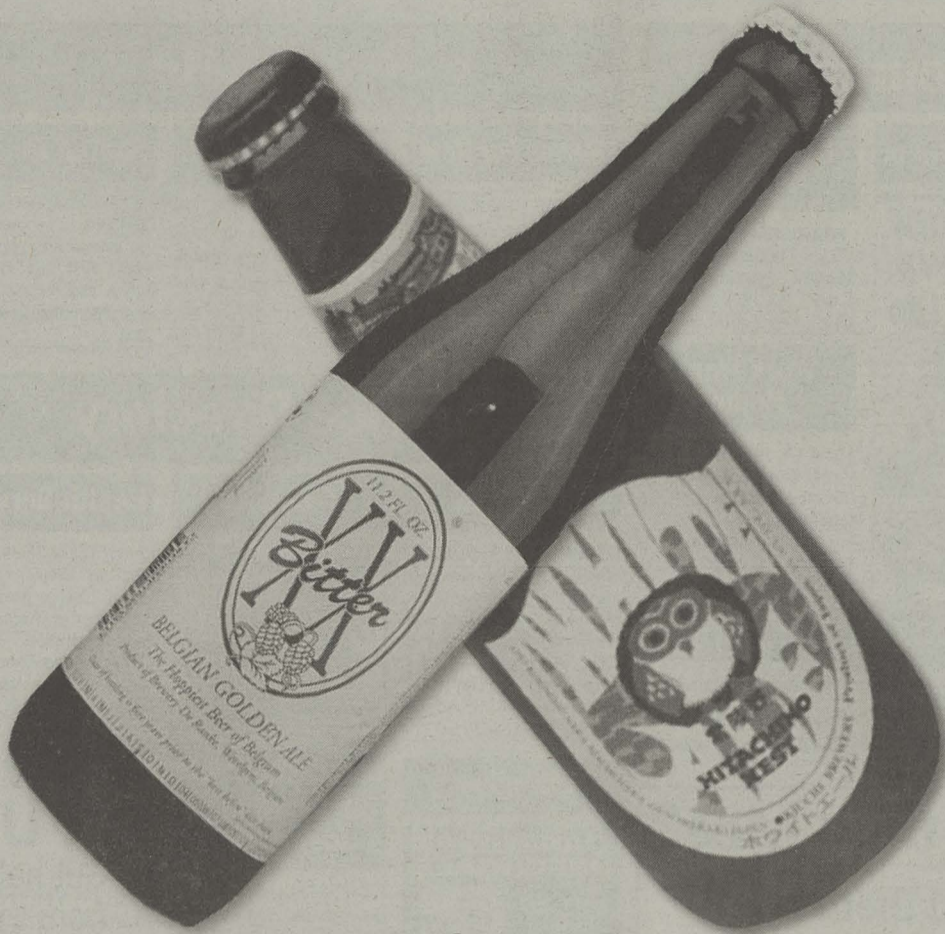








## Food & Drink



# Brews of summer

Look beyond weizen for refreshing summer grog

ADRIENNE  
LAFRANCE

Since when did wheat beer call dibs on summer? Sure, turkey can have Thanksgiving. Chicken noodle soup is all over the common cold. Hot dogs get baseball games; crack seed gets the megaplex; cheesesteaks get Philly (or maybe it's the other way around); you get the idea. But summer? All of summer? Sorry wheat, but just because you're often harvested in June doesn't mean you're the ingredient that makes that first swig of a fresh, cold beer on a white-hot summer day feel like it's the last day of school before summer vacation all over again.

In fairness, wheat beer is so popularly associated with summertime because it's a good fit. Beers with wheat-driven flavor tend to be pale, light and often paired with juicy citrus like oranges and lemons. Their flavors run the gamut from banana to vanilla to bubble gum, while those who avoid them complain they can be soapy, bland and hazy. So with all due respect to weizens, dunkels, bocks and those who love them, we offer these alternatives to wheat-powered beers. They may not say "summer" on their labels but they sure taste like it.

### Big Wave Golden Ale

You've likely already heard of Kona Brewing Company's Big Wave Golden Ale, but local brews get priority in this locally-owned and operated publication. We tend to think of Big Wave as the perfect beach beer. Smooth and refreshing, it goes down easy but with more flavor to savor than lighter—though also refreshing—options like Primo. And like Primo, it's a modern classic.

**The bang:** 5.3 percent ABV  
**Your bucks:** Unless it's on

sale—which it occasionally is—a six-pack will run you around \$10 at your local grocer.

### Bikini Blonde

We've been known to gravitate toward insanely hoppy beers. A brew so hopped up we're practically chewing? Fill it up again! But on hot summer days, even the craziest of hop heads may opt to avoid beers that gnarly. In the interest of slightly lighter summer fare, we'll trade Maui Brewing Company's Big Swell IPA for their Bikini Blonde. This award-winning lager's style is classic American but brewed with the kind of meticulousness that made us fall in love with craft brews in the first place. With a thoroughbred taste, sweet hints of German malt, and a light finish, the Bikini Blonde is as drinkable as a lager can get. Plus, any good beer geek worth her salt can tell you that canned beer is where it's at. No light pollution to mess with taste and a lower carbon footprint to boot? Can do!

**The bang:** 4.5 percent ABV

**Your bucks:** About \$10 for a six-pack across O'ahu.

### Hitachino Nest White Ale

If you haven't tried Hitachino, you may recognize the Kiuchi Brewery brand from the distinctive owl on its label. OK, so technically there is wheat in this Japanese ale, but it's just one of a variety of delicate flavors. With a thin head and a light yellow color, Hitachino Nest White Ale has a subtle petal sweetness that reveals itself in fragrant floral notes. Unlike fruiter beers, the sweetness doesn't overpower what's ultimately a wildly refreshing and delightfully unusual ale.

**The bang:** 5 percent ABV

**Your bucks:** 25-ounce bottle, \$10.99

### Rogue Irish-Style Lager

Forget the clever names—Dead Guy Ale, Santa's Private Reserve, Yellow Snow IPA—and cheeky bottle design for which this Oregon-based brewery is so well known. Rogue simply makes awesome beer. The Irish-Style lager might call to mind St. Patrick's day or a blanket of clouds over the rolling hills of Galway, but this brew is a combination of smoothness that will satiate summertime thirst and crispness to cut through the heat. The folks at Rogue suggest an appley finish, but we didn't taste it: Just a delicious, refreshing beer in a bottle big enough to share, should your drinking companions be so lucky.

**The bang:** 5 percent ABV  
**Your bucks:** \$9-\$11

### De Ranke XX Bitter

In a word: Outstanding. This mind-blowing Belgian IPA is not for the simple pallet. Boozy and layered, it's not for lightweights either. First of all, the pour looks like something that would come out of a gourd at Benjamin Franklin's house: That is to say, it has the look—and taste—of something cooked up by a genius homebrewer. The color of rosin with a head thick enough to frost a cake, the XX Bitter has a spicy bite with hints of clove, malt and deep hops. All of that complexity aside, this IPA is thoroughly refreshing. We can't help but think of it as the perfect beer for a summer night, though it has enough flavor to stand up against the spiciest and greasiest of summery BBQ eats.

**The bang:** 6.20 ABV

**Your bucks:** \$14 for 750 mil. bottle at Tamura's, 735-7100

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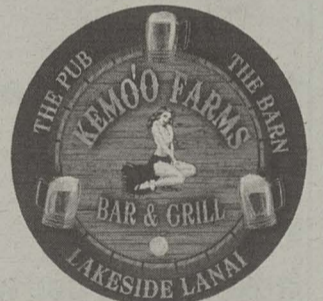
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# The Straight Dope

By Cecil Adams

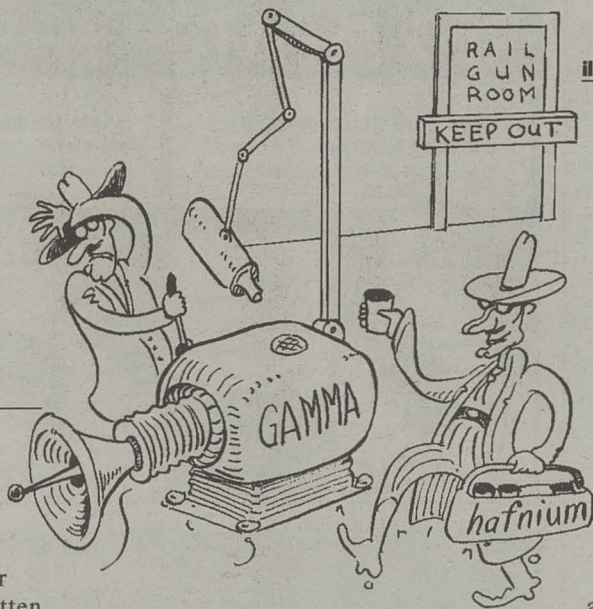


Illustration: slug signorino

I recently stumbled on the on-line *Straight Dope* and, since you seem to be the guru of all things, decided to ask a question. How many years ahead of us is DARPA, technologically, and what secrets do you think they may be hiding from us?—A curious kid

P.S. Do you think a rail gun would be a winning science fair project?

A rail gun, huh? Kid, send me your résumé when you get older. We may be able to use you on the team.

DARPA, the Defense Advanced Research Projects Agency, is the U.S. Defense Department's R & D arm. It was founded in 1958 to help the country compete in the space race after the Soviet Union launched Sputnik, but its mission changed a year later when most of its space operations were spun off to form NASA. The agency didn't drop all the rocket stuff, though. It worked on ballistic missile defense and created the Vela program, which used satellites to verify that the Soviet Union was adhering to

the 1963 nuclear test ban treaty. DARPA branched out into weapons development during the Vietnam War and since then has gotten into a wide range of military and general scientific projects.

DARPA is known for its commitment to unorthodoxy—no concept is too far out. It doesn't run big labs but rather farms out projects to universities and private corporations. With its decentralized approach, minimal management structure and willingness to hire just about anybody with a good idea, it's been described as "100 geniuses connected by a travel agent."

And they've definitely pushed the tech envelope. The most famous DARPA brainchild is almost certainly an early computer network called ARPANET, created to facilitate collaboration among industry and university researchers. That was the beginning of the Internet. DARPA-funded researchers anticipated Google Street View by 28 years with their Aspen Movie Map, a 3-D walkthrough of Aspen, Colo. Other DARPA research ex-

plores unintended uses for existing technology. Last year the agency examined social networking as a high-speed information conduit with its Network Challenge, in which contestants were encouraged to use sites such as Facebook and Twitter to locate 10 giant red balloons tethered around the U.S. Displaying the instinct for simplicity that marks true genius, the winners, a team from MIT, completed the challenge in less than nine hours by offering cash bounties for balloon info.

While those projects were out in the open, much DARPA work understandably is done on the QT. The Sea Shadow, a radar-resistant ship that looks like a floating stealth fighter, was built in the early '80s and operated in secret till 1993. The reusable unmanned spacecraft known as the Boeing X-37—a NASA project taken over by DARPA circa 2004—was success-

fully launched into orbit in April. Resembling a miniature space shuttle, the X-37 has inspired plenty of speculation about its intended role: Advanced temporary satellite? Satellite repair vehicle? Mobile weapons platform? The Air Force isn't saying much.

DARPA has had its share of flops and boondoggles. The 9/11 attacks prompted a couple: (1) an Information Awareness Office (IAO), which would have snooped into everything from medical records to e-mails without a search warrant looking for terrorists, and (2) a IAO offshoot called FutureMAP, designed to harness the power of the free market to predict terrorist activity—essentially an online futures-trading game allowing the public to bet on when and where the next attack would occur. Both programs were killed after Congress squawked, although some IAO projects were just transferred to other agencies. (And between you and me, FutureMAP was nowhere near as nuts as it sounds.)

DARPA also spent years trying to develop a futuristic super bomb using the metal hafnium that could double as a power source for Strategic Defense Initiative lasers. Based on the irreproducible results of some Texas researchers who claimed they produced gamma

rays using a dental X-ray machine and a styrofoam cup, the project was ridiculed by the scientific community as contrary to the laws of physics and wound up wasting tens of millions of dollars.

I promised I wouldn't spill about DARPA's most secret ongoing projects, so I'll have to disappoint you there. But even the ones that have been made public sound like science fiction:

- Implanting circuits into beetles to remotely control them.

- Powered armor exoskeletons for infantry, as envisioned in the 1959 Robert Heinlein novel *Starship Troopers*, the *Iron Man* movies, etc.

- Flying cars. Yes, we've been hearing about these since roughly the time the Cubs last won the World Series. Hope never dies.

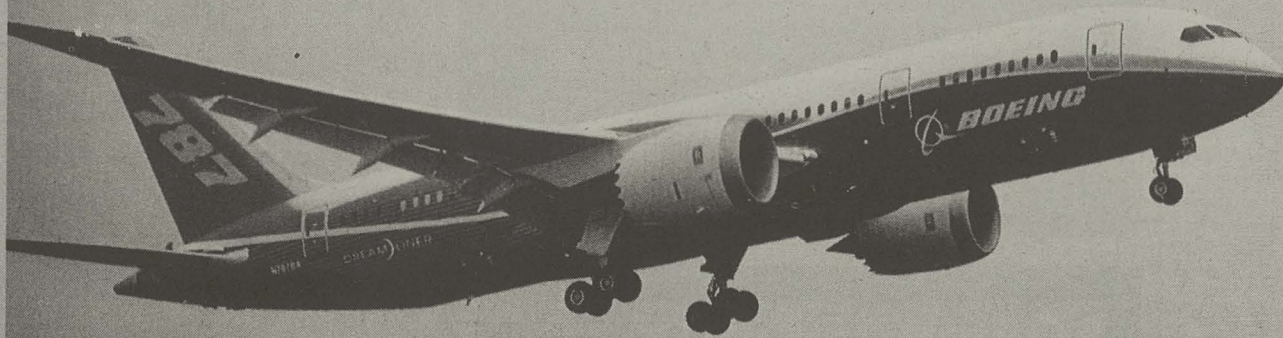
DARPA's 2010 budget request lists hundreds of projects totaling just over \$3 billion, peanuts compared to the overall defense budget of nearly two-thirds of a trillion dollars. But cost doesn't correlate with coolness. Take powered armor—if I weren't on the phone all day with Orszag, BP and those guys, I'd work on that one for free.

As to whether your rail gun would win the science fair, I'd say that would depend where you pointed it, wouldn't you? ■

Send questions to Cecil via [straightdope.com](http://straightdope.com) or write him c/o *Chicago Reader*, 11 E. Illinois, Chicago 60611. Subscribe to the *Straight Dope* podcast at the iTunes Store.

## EARTH TALK

Questions & Answers About Our Environment



**Dear EarthTalk:** Can airplanes be run on cleaner fuels or be electric powered? Are there changes afoot in the airline business to find cleaner fuels? — Reema Islam, Dhaka, Bangladesh

Given air travel's huge contribution to our collective carbon footprint—flying accounts for about 3 percent of carbon emissions worldwide by some estimates—and the fact that basic passenger and cargo jet designs haven't changed significantly in decades, the world is certainly ready for greener forms of flying.

But since air travel emissions were not regulated under the Kyoto Protocol, the international agreement signed in 1997 that set binding targets for reducing greenhouse gas emissions, the friendly skies aren't much greener than they were a few decades ago. And most national governments have been reluctant to impose new environmental restrictions on the already ailing airline industry.

Nonetheless, some airlines and airplane manufacturers are taking steps to improve their eco-footprints. Southwest and Continental have implemented fuel efficiency improvements, waste reduction programs and increased recycling, and are investing in newer, more fuel-efficient airplanes. Another

airline on the cutting edge of green is Virgin Atlantic, which made news in early 2008 when it became the first major carrier to test the use of biofuels (liquid fuels derived from plant matter) on passenger jet flights. Now Air New Zealand, Continental, Japan Airlines (JAL), JetBlue, and Lufthansa are also testing biofuels.

Even airplane maker Boeing is getting in on the act by developing a carbon-neutral jet fuel made from algae. Boeing's newest commercial jet, the much vaunted 787 Dreamliner (now in final testing before late 2010 delivery to several airlines), is 20 percent more fuel efficient than its predecessors thanks to more efficient engines, aerodynamic improvements and the

widespread use of lighter composite materials to reduce weight. Airbus is also incorporating more lightweight composite materials into its new planes.

On the extreme end of the innovation spectrum are zero-emission airplanes that make use of little or no fuel. The French company, Lisa, is building a prototype small plane, dubbed the Hy-Bird, that uses solar power (via photovoltaic cells on the elongated wingspan) and hydrogen-powered fuel cells to fly with zero emissions—and nearly no engine noise. The company claims the Hy-Bird is the first 100 percent eco-friendly plane, and is readying a round-the-world flight punctuated by 30 event-filled stopovers.

Even more unusual is the proposed fuel-free plane dreamed up by Mississippi-based Hunt Aviation. The company is working on a prototype small plane that harnesses the natural forces of buoyancy (thanks to helium-filled pontoons) for lift-offs and gravity for landings—along with an on-board wind turbine and battery to power everything in between—to achieve flight without any fuel whatsoever.

Don't look for these futuristic planes on airport runways anytime soon. It will likely be decades before this technology filters its way up to the big leagues. Until then, take a train or bus instead. If you must fly, compensate for your flight's emissions by buying a "carbon offset" from TerraPass or CarbonFund.org, which will use the money to fund alternative energy and other greenhouse-gas reduction projects.

**CLICK HERE:**

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# CITY WISE

## OFF THE SHELF

### Hip huggers for tree huggers

Sandra Fowler, owner of **Super Citizen**, a downtown sustainable lifestyle store, might as well add "Supermom" to her list of titles. Stella, her almost two-year old daughter, attempts to re-merchandise the store and Fowler must figure out how to keep her busily playing with beads while tending to a new customer. "She's my new merchandiser," she says.

The spacious, well-lit store features environmentally friendly and socially responsible products like her best-selling soy candles, Mālie. Racks of American Apparel tees and tanks catch a customer's attention and remind her of how rare it is to find a "Made in America" tag. A line of recycled denim jeans and skirts seem to be one of Fowler's favorites. "Eighty percent of the denim used in this product is recycled from all over the world," she says. The R.E.U.S.E (Recycle Environment U Save Earth) brand appeals to those who care as much about the environment as they do about heir hip-hugging jeans.

In the back room, a make-your-own 'ukulele kit stands alone on a shelf, uncrowded by knick-knacks or cheap frills. Japanese beauty papers and grow-your-own wheatgrass kits fill a center isle, and near the window, a spinning display of SKOY, earth-friendly cloths, claims to save 15 rolls of paper towels. Klean Kanteens (hygienic sippy-cups) again catch Stella's attention, and Fowler re-directs her to the Global Green Pals doll collection.

Locally made soy-ink bags are lined against the back wall next to hand-painted cards. Another rack of brightly colored, solid, organic cotton tees fills another corner, inspired by Fowler's desire to offer the basics to Honolulu residents who want to model their lifestyle on green practices.

Fowler practices what she preaches. "I bought all of my fixtures and display racks on Craigslist," she says. "It was important for me to let my customers know how I really feel about recycling and what it means to leave a footprint."

It seems that Super Citizen has something for everyone who is interested in going green. From trendy skirts and shirts to children's recycling pop-up books and bamboo utensils, Super Citizen reminds us how easily we can reduce our footprint, or forkprint, in style.

— Shantel Grace

Super Citizen, 22 S. Pauahi St., [supercitizenstore.com](http://supercitizenstore.com), 599-4333



## AT THE BARS

### The Lo down



**L**o Jax, a new gay bar—no wait—a new gay sports bar, is now open in the former Angles' space on Seaside and Kūhiō. You might be surprised by the idea of a gay sports bar. Well, be wary of outdated assumptions about the gay community, because as it turns out, most major metropolitan areas in our country have gay sports bars, not to mention gay

sports leagues and gay sports fans. Kudos to Lo Jax for being the first in Honolulu and its doors are open to everyone regardless of their affinity for the world of sports, and regardless of sexual orientation. The bar is a comfortable place to watch sporting events on a plethora of flat screen TVs, but that's not all Lo Jax has to offer. Lo Jax has early and happy hour drink

specials, a kitchen serving finger foods and sandwiches in the evenings and a sweet patio overlooking the Waikiki madness below. Themes abound: Every Sunday afternoon is BBQ time, with a variety of plate lunch-style deliciousness; Monday night is Industry Night, and the drink specials are damn good; and Wednesday is Hawaiian Night with live Hawaiian music on the lānai. Bar manager Jeremy Lau says the music draws all kinds of people in from the street below, including professional hula dancers. If you're looking for the traditional, wild gay club dance scene, just hit Lo Jax Thursday through Sunday nights for Infectious: DJs, dancing and party people. The bar truly does have something for everyone, and it's worth checking out—even if you don't watch sports.

—Emily Hobelmann

Lo Jax, 2256 Kūhiō Ave., 2nd floor, open daily from noon-2AM, [lojaxwaikiki.com](http://lojaxwaikiki.com), 922-1422

## IN THE AIR

### Bird brains

**S**o you know mynah birds, pigeons and java sparrows—they're everywhere, it seems. But what about the dozens upon dozens of birds across the Islands whose names



you don't know by heart? There's the Belted Kingfisher with its Mohawk-like cobalt plume; the 'Elepaio, whose pecking habits once advised Native Hawaiians which trees to avoid in selecting trunks for canoe-making; the Black-footed Albatross, whose smooth taupe color and expressive black eyes make him appear to be a beaked and web-footed cousin to the Weimaraner; and more species than most of us even know about, let alone actually see in the wild. Kāne'ohe-based **Annette's Adventures** offers Hawai'i bird watching tours that take you one step closer to our feathered neighbors. The company touts its ability to offer an off-the-beaten-track experience for those who want access to Hawai'i's most striking and least visible splendors. With a decades-long commitment to local ecosystems and environmentalism, Annette's Adventures works to craft custom daytrips for anyone who wants to better appreciate Hawai'i at its most natural and untouched. For visitors, Annette's steers clients away from overdeveloped areas aimed at drawing in tourists. But even those who live here may appreciate her expertise in local flora and fauna. Besides, there's nothing quite like seeing one's home through the eyes of a visitor to stoke our deep appreciation for the Islands' rich, living beauty.

—Adrienne LaFrance

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