HONOLULU

SWE EAT NOW

IT TAKES MORE THAN A CHEF TO COOK, AND MORE THAN A FARMER TO FARM. WELCOME TO FOOD & DRINK 2010.

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[Editor's note: We received the following letter from a family member of an inmate at the Saguaro prison discussed in "Death, detention, and dollars," Alan McNarie's recent two-part series on prison outsourcing. While the Weekly generally does not publish anonymous letters, we felt these circumstances warranted an exception.] Thank you for publishing your recent article. Not only does the Saguaro prison do the things stated in your stories, but the staff also threaten the inmates with segregation and other repercussions if they discuss such activities with their families and their families talks to DPS about it. Saguaro is like one of those prisons in the south that you see in movies, where the



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Our Mission:

To create a high-quality, profitable weekly O'ahu newspaper that provides its readers with independent, entertaining, provocative coverage examining local issues, arts and events in a visually striking format.

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Editorial Interns Matthew Dekneef, Emily
Hobelmann, Alia Wong

Contributing Writers Dean Carrico,
Martha Cheng, Joan Conrow, Mitchell
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Max Cannon, Lloyd Dangle, John Pritchett Slug Signorino, Tom Tomorrow

Sales & Marketing Manager Laurie V. Carlson Senior Account Executive

Account Executive
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Classifieds Account Executives
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Phone: (808) 528-1475 Fax: (808) 528-3144 Classifieds: (808) 534-7024 editorial@honoluluweekly.com sales@honoluluweekly.com classifieds@honoluluweekly.com

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inmates have zero rights. In fact, *Honolulu Weekly* is typically available to the inmates in their library, but when the staff got wind of the article last week, all copies were removed from the library and this week's edition was not put in the library at all. If the facility is doing everything so correctly why are they so afraid of a little "bad press?" It makes me wonder what they and DPS really have to hide.

The facility creates the most ridiculous rules. The latest rule: No Sharing. For one thing, sharing is one of the first things you're taught to do as a child. For another, these are inmates and criminals—I thought we wanted to teach them good qualities, not how to be selfish. For another thing, we're talking about people from Hawai'i—for the most part, sharing is one of their better qualities. I believe the reasoning behind the no-sharing rule is to increase revenue for the commissary.

Interestingly, in light of the current economy, CCA's revenues were up 4 percent for the last quarter of 2009, according to the transcript of CCA's Fourth Quarter 2009 Earnings Conference Call which is available online at seekingalpha. com/article/187861.

I find it interesting that Clayton Frank claims that the inmates can contact DPS and himself in regards to their complaints. If they receive correspondence from the inmate accusing the facility of wrongdoing, what is the first thing they do? They call the facility and ask if this is going on. The facility says, "No, that's not happening," and DPS is satisfied that the inmate is making things up. After all we're talking about a criminal, right? And criminals are known to lie. Do they take the time to consider the situation?

But who, in this situation, has more to protect by lying? The criminal is not going to lose his job. The criminal is not going to be sued. Maybe there should be some research as to how many CCA employees are now behind bars or have felony charges themselves due to their extracurricular activities.

Name withheld by request Hawai'i Island

Open letter to Gov. Lingle

I come to you as the vice president of the ACLU of Hawai'i, as a businessman in the intellectual property industry, and having served as a major in the Hawai'i Army National Guard.

As an officer of a civil rights organization, HB 444 is easy: It's the right thing to do. My personal perspective as businessman is that HB 444 will enhance the competitiveness of Hawai'i's intellectual property-related industries.

I am the head of Microsoft Consulting Services in Hawai'i. Microsoft is in the business of producing intellectual property. Education, imagination and a solid work ethic form the raw resources of the IP industry. Diversity is the fertilizer of this environment. Microsoft has resources dedicated to increasing workforce diversity because it is viewed as a competitive advantage.

We live in a time where the production of IP can occur anywhere. Technology can now turn our geographic isolation into an advantage and I know we have a solid base of raw resources.

COPYRIGHT JOHN S. PRITCHETT

My group assists local businesses with their IT systems. These systems are primarily developed here, but also in Boston, Seattle, LA, and India. For Hawai i-based work I want to hire locally, but to fill technical gaps I have also hired from the mainland, and abroad.

It is a real disadvantage to be located in a place where the protections of civil unions are lacking. We are competing with Boston, Seattle, LA, and the Bay Area for the same resources who are free to locate their businesses anywhere.

How do I convince talented gay persons from these areas to come to Hawai'i when they will be losing protections for their families? Why would the State place this barrier in my ability to compete in a worldwide marketplace?

This barrier works in other subtle ways to undermine our competitiveness. Many of our brightest children head to the mainland to escape a negative GLBT environment. We are losing some of our best resources.

There has been a lot of discussion on the economic impact of this legislation. What I did not see in the analysis are the lost tax revenue of people and businesses that avoid locating here because our laws provide less protection. How do we quantify the loss of the tax revenues and economic output of our children who have fled the state?

Hawai'i can be a place where IPbased industries flourish. Please sign HB 444 and remove barriers to our competitiveness.

Jeff Hong ACLU of Hawaiʻi Microsoft Consulting Services in Hawaiʻi Honolulu

Let the games begin.

Plus no more furlough Fridays

We now have a trillion reasons to oppose the wars in Iraq and Afghanistan. As of May 30, those wars will cost \$1 trillion just for operations, which doesn't include the amount of interest we must pay on the borrowed money. Additionally, it doesn't include the health care costs for the returning veterans.

With that same amount of money, we could have employed 15.4 million people with a salary of \$50,000 per year and still have \$235 billion left over. And we could have provided free public university education to 2 million young people for the next 24 years.

We are now on our way to our second trillion. These wars have to stop—now.

Carolyn Knoll Kāne ohe

Sign it!

Over 37 years, my partner and I made a commitment to one another to love, honor and respect each other. We do not have rights of survivorship, benefits of tax laws or any legal recognition. When life ends the other will potentially face having a long-lost relative claiming everything we have worked so hard for all of these years together. If seriously ill, we face being banned from even visitation, even

though we have a detailed will. What if that was your future?

"We the people of the United States, in order to form a more perfect union, establish justice, insure domestic tranquility, promote the general welfare, and secure the blessings of liberty to ourselves and our posterity,"

Do all Americans have the rights guaranteed by this document? Sadly we must say that we do not. Is there one thing that allowing us to be at least recognized in the State of Hawai'i that will harm you or your family?

Please give our family these freedoms, Gov. Lingle.

Gerald Ashton Wailuku, Maui

Correction

The Saguaro and Red Rock prisons discussed in "Death, Detention and Dollars," 5/19 & 5/26, are located not in Elroy but in Eloy, Arizona. The *Weekly* regrets the error.

We love to get letters and print as many as space allows. Letters are often edited for length and clarity. Letters should be signed with the writer's full name and their town or city and state, as well as phone number for confirmation only.

WRITE TO:

Letters to the Editor, Honolulu Weekly, 1111 Fort Street Mall, Honolulu, HI, 96813. Fax to 528-3144 or e-mail to editorial@honoluluweekly.com.

www.honoluluweekly.com m June 2-8, 2010 m HonoluluWeekly 3

honolulu diary



ANN WRIGHT IN ISRAELI CUSTODY AFTER GAZA FLOTILLA RAID



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 Ashod, 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 current 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 humantarian 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 agressively 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

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 Cityrun 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 Honoluluin 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

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.

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 whereever 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







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

Beak show

CHRISTOPHER PALA

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.

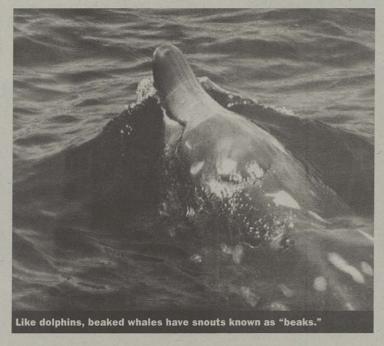
Baird and graduate student Meghan Faerber of the University of Wales in the United Kingdom examined the evidence. Last month, they published a paper that showed that the reason we aren't seeing mass strandings here isn't necessarily that the whales aren't affected; rather, they found half a dozen reasons 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



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," Falhman 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 overrepresented, 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 whales—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."





hotpicks

Whatevas

Shen you go!

he 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

arly 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 hatecelebrate

n a state that generously flaunts rainbows on its license plates and store-fronts, denizens of Waikīkī 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

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 Golojuch 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



tend to feature floats carrying brawny men gyrating in ass-less Speedos, Golojuch Jr. stresses that Hawai'i's Pride celebration is fun for the whole family. Featured at Kapi'olani Park will be bouncy houses, balloon artists and vendors providing food, services and—this goes without saying—crafts. After, leave the kids with Tutu and head down to one of the three official after-parties—Tapa's Lanai Bar in Waikīkī, Downetowne at Bar 35 in Chinatown, and Chemisstry at T-Spot 590 in Kapolei—hosted conveniently throughout the island.

Golojuch Jr. encourages everyone to come out and celebrate, even the detractors. After all, he said, "Once you meet us, it's a lot barder to bete ve"

-Mitchell Kuga

20th Annual Honolulu LGBT Pride Parade starts at Magic Island at 10AM and continues down Kalākaua Avenue until 11AM. Celebration at Kapî olani Park, Sat 6/5, 11AM—6PM, free, honoluluprideparade.org

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

t 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 *Top-dog/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

Ithough 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-Tennesseeans 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

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



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 midsong shimmy. Other original members accompanying him are Mic Gillette (trumpet & trombone), David Garibaldi (drums), Emilio Castillo (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

he 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 Reindhart, 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 Hawai'i'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

egendary 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 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 para-

-Mike Pooley

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



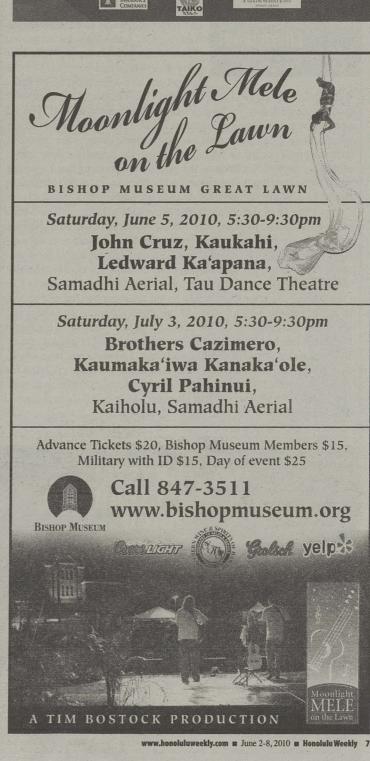
ver seen that film *The Fall* directed by Tarsem? Just PUJA Annual Dance Concert & Festival is also chockfull of references to contemporary art and world culplace of cinematography that feels fluid and flexible, PU-JA's concern is to literally be fluid and flexible.

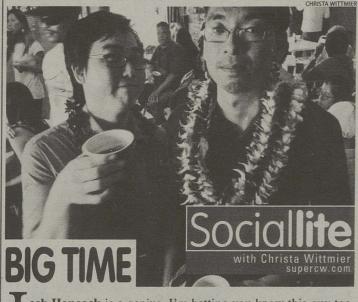
Puja, the Sanskrit word for "offering," is the perfect Hawai'i's most original celebration of theatrical dance and global diversity, PUJA's performances congregate talent "PUJA: Love Letters"), the dedicated cast puts on a show sweet nothings scrawled on a postcard torn at the edges with a romanticism in the grip of your fingertips that lets another little corner of the world. From Argentine tangos your head spinning that if you find yourself converting to Zoroastrianism on the way to your car, don't say someone

—Matt DeKneef

\$20-\$30, pujadance.blogspot.com, 235-7330







osh Hancock is a genius. I'm betting you know this guy too. He's the blonde white dude that works in, like, every museum in town. You can see him during the day at the Contemporary Museum Café, at night at the Honolulu Academy of Arts, and later at night playing in his little band you might have heard of called Black Square. If you like movies, you will see him starring as himself in Chuck Mitsui's film One Kine Day, and if you like TV you may have seen him playing himself with Charlie's band in the series finale of LOST. He's the one behind Unity Crayons too, bringing killer rock shows to kids that aren't old enough to get in to a bar. Back to why he's a genius though. He's been working in the museum's café up top of Tantalus for years now and is exposed to all the art on the regular. While he's making amazing coffee for guests, he's able to see the creative process of all the artists that come through Honolulu to enrich our brains. He knows all the local artists personally and lately has been so inspired that he's curating the shows in the café.

You may have noticed an amazing brightly colored cartoon mural by local artist Rvan Higa or the signature angry panda mural done by local global sensation Aaron Martin. Those were both curated by Josh. You might have been up there this past month and seen the eclectic mix of photography, illustration, design and sculpture put together by the collective known as The Department of Public Works. Also by Josh. The more he shows the museum people what color and life he can bring to the café, the more they let him do it. At this point,

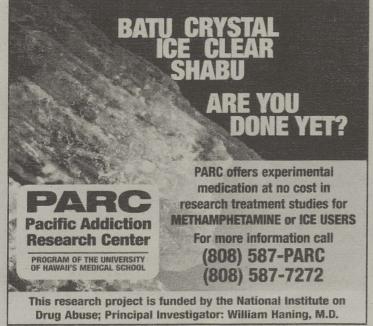
he's pretty much able to do whatever he

Check it out Hence, the current show While You Were Sleeping, which just might be the

edgiest one he's done to date. He's gathered a collection of local talents to share what guests of the museum's quaint little café may not be so keen to - our scene after dark. His vision is to create an environment that is safe for the arty people to see what's really going on around here and expose them to the beautiful dark underbelly of life in the night. Genius. I'm actually a little scared of this one myself. Not because the nightlife or anything that happened while I was sleeping is scary, but because it's now 10am on installation day and I am only about half done with my piece.

tcmhi.org/ex_cafe.htm unitycrayons.com

Yep. I'm one of the people in the show. Don't think my first words when he asked me to participate weren't "Dude. I'm not an artist." He was like "I've been looking at your stuff for years and nobody captures what you do the way you do it." I thought about it only for a second before agreeing. I mean, before this column, I wasn't technically a writer either. Genius. Expect a collection of every single photo I've ever taken, horribly raw, horribly un-edited, horribly out of context, in a constant rotation across a few computer monitors. Just the way I see them when I'm at my house, which can be so mesmerizing that it makes me late for things. It's pretty much starring all of you, or anyone I've ever come across in the past five years. Come up and take a look. Stay for coffee. Have lunch. Just make sure to shake Josh's hand for putting it together. The other artists participating are amazing as well. I'm already calling every family member I have to tell them the news. This is major, and Josh? Genius.



THE SCENE

Gigs

2/Wednesday

COMEDY

Bo Irvine, Chief Sielu, Kento-san, Michael Staats, Comedy Polynesia at the Sheraton Princess Ka'iulani (8PM) 531-HAHA

Michael Vasquez, Shawn Felipe, Arthur Wayne, Kenny Johnson, Hawai'i Comedy Theater (9:30PM)

HAWAIIAN

2Point 0, Chart House (8PM) 941-6660 Christian Yrizzarry Duo, RumFire (5PM) 921-4600

Gordon Freitas & Friends. The Ground Floor (6PM) 538-6012

Ka'ala Boys Duo, The Edge, Sheraton Waikīkī (6PM) 922-4422

Kamuela Kahoano, Hula Grill (7PM) 923-HULA Kelly Boy De Lima, Beach Bar, Moana Surfrider (8PM) 921-4600

Delima 'Ohana Trio, Banyan Court, Moana Surfrider (6PM) 922-3111

Ho'okani, Sheraton Princess Ka'iulani (6:15РМ) 922-5811 Cyril Pahinui, Kani Ka Pila Grille (6-9PM)

924-4990 Sean Na'auao Duo, Mai Tai Bar, Royal Hawaiian (6рм) 923-7311

Ellsworth Simeona, Duke's Waikīkī (9:30PM) 922-2268

JAZZ/BLUES

The Deadbeat Revival, Jazz Minds Art & Cafe (9PM) 945-0800 Jazz M.O.G.I., The Honuz Restaurant (6:30PM)

Pau Hana Rotary Club, The Dragon Upstairs (5:30PM) 526-1411

ROCK/POP

Saving Cadence, O'Toole's Pub (9PM) 536-4138 Hope Mayo, Doraku Sushi (7PM) 922-2233 Piranha Brothers, Irish Rose Saloon (5PM) 947-3414

Doolin Rakes, Kelley O'Neil's (9PM) 926-1777 John Valentine. Sheraton Princess Ka'iulani (9:зорм) 931-4660

OPEN MIC/JAM

Open Micwith Carl Golden, Crouching Lion Inn Bar & Grill (7:30PM) 237-8981

SOUL/FUNK

Soul by the Pound w/ Professor, thirtyninehotel (9РМ) 599-2552

WORLD/REGGAE Son Caribe, 4Play Nightclub (9PM) 485-8226

3/Thursday

COUNTRY/FOLK

Saloon Pilots, Kona Brewing Co. (6:30PM)

HAWAIIAN

"Auntie Pudgie" Young, Kūhiō Beach Hula Stage (6:30РМ) 843-8002

Christian Yrizzarry Duo, The Edge, Sheraton Waikīkī (6PM) 922-4422

Guy Imoto, The Ground Floor (6PM) 538-6012 Ka'ala Boys, Sheraton Princess Ka'iulani (6:15РМ) 931-4660

Kawika Kahiapo, Martin Pahinui, Kani Ka Pila Grille (6PM) 924-4990

Kelly DeLima 'Ohana, Mai Tai Bar, Royal Hawaiian (6PM) 923-7311

Lawrence Kidder, Duke's Waikīkī (9:30PM) Lawrence & Kaleo Duo, Banyan Court, Moana

Surfrider (6PM) 922-3111 Ellsworth Simeona, Sheraton Princess Ka'iulani (9:30РМ) 931-4660

Sheila Waiwaiole & Mara Sagpolu, Hula Grill (7PM) 923-HULA

JAZZ/BLUES

Air!, The Dragon Upstairs (8PM) 526-1411 The Bentos, Jazz Minds Art & Cafe (9PM) 945-0800

ROCK/POP

Tito Berinobis, Chart House (6:30PM) 941-6660 Barefoot Bob, Hank's Cafe (9PM) 526-1410 Johnny Helm Duo, RumFire (5PM) 921-4600 Masters of 0Z, Irish Rose Saloon (9PM) 947-3414

Mike Love Duo, O'Toole's Pub (9PM) 536-4138 Prohibition, thirtyninehotel (9PM) 599-2552 Taja, Kelley O'Neil's (9PM) 926-1777 Al Waterson & Friends, Don Ho's Island Grill

4/Friday

COMEDY

Improv, Laughtrack Theater Company (8PM & 10PM) 384-3362

HAWAIIAN

David Ah Sing, Kamuela Kahoano, Hula Grill (7PM) 923-HULA

Mānoa DNA, Lulu's Waikīkī (7PM) 926-5222 Kamuela Kahoano, RumFire (5PM) 921-4600 Kaimana, Sheraton Princess Ka'iulani (6:15PM) 931-4660

Kaukahi, Kani Ka Pila Grille (5:30PM) 924-4990

Lawrence Kidder, Duke's Waikīkī (9:30PM) 922-2268

Kolohe, Kona Brewing Co. (7PM) 394-5662 Maunalua, Duke's Waikīkī (4PM) 922-2268 Delima 'Ohana Trio, The Edge, Sheraton Waikīkī (6РМ) 922-4422

Peter Apo, Mai Tai Bar, Ala Moana (6PM) 947-2900

Tahiti Rey, thirtyninehotel (6:30PM) 599-2552 Royal Hawaiian Band, 'Iolani Palace (12PM) 523-4674

Ellsworth Simeona & Lawrence Kidder, Banyan Court, Moana Surfrider (6PM) 922-3111 Mihana Souza, Don Ho's Island Grill (5PM) 528-0807

Mark Yim, Chart House (6PM) 941-6660

JAZZ/BLUES Friends of Adam, Jazz Minds Art & Cafe (9PM)

945-0800

Black Sand Trio. Chuck's Cellar (6PM) 923-4488 Chris Yeh Quartet, The Dragon Upstairs (7:30PM)

ROCK/POP

Masters of OZ, Irish Rose Saloon (9PM) 947-3414

The Mixers, O'Toole's Pub (9PM) 536-4138 Go Bang!, DJ's Timo, Gelareh, Mark Chittom, thirtyninehotel (9PM) 599-2552 The Sick Bastards, The Ground Floor (6PM)

Taja, Kelley O'Neil's (9PM) 926-1777

5/Saturday

COMEDY

Bo Irvine, Chief Sielu, Kento-san, Michael Staats, Comedy Polynesia at the Sheraton Princess

Ka'iulani (8PM) 531-HAHA Improv, Laughtrack Theater Company (8PM &

10PM) 384-3362 Michael Vasquez, Shawn Felipe, Arthur Wayne, Kenny

Johnson, Hawai'i Comedy Theater (9:30PM) 531-HAHA

HAWAIIAN

2Point 0, Chart House (8PM) 941-6660 Beach 5, Duke's Waikīkī (4PM) 922-2268 David & Kamuela Duo, Ala Moana Hotel (11:30AM) 955-4811

Shawn Ishimoto, Sheraton Princess Ka'iulani (9:30РМ) 931-4660 Kaimana, Sheraton Princess Ka'iulani (6:15PM)

Kamaka Fernandez Duo, The Edge, Sheraton

Waikīkī (6PM) 922-4422 Lawrence Kidder, Beach Bar, Moana Surfrider

(8РМ) 921-4600 Aina Koa, Hula Grill (7PM) 923-HULA

Alika Souza, Don Ho's Island Grill (5PM) 528-0807

JAZZ/BLUES

Boogie, Kona Brewing Co. (7PM) 394-5662 Black Sand Trio, Chuck's Cellar (6PM) 923-4488

ROCK/POP

Elephant, Irish Rose Saloon (9PM) 947-3414 Doolin Rakes, O'Toole's Pub (opm) 536-4138 Bruce Spencer, Mai Tai Bar, Ala Moana (6PM)

6/Sunday

HAWAIIAN

Waipuna Duo, Mai Tai Bar, Royal Hawaiian (6рм) 923-7311 Pineapple Jam, Aku Bone Lounge (5PM)

Kaimana, Sheraton Princess Ka'iulani (6:15PM)

Lawrence Kidder, Duke's Waikiki (9:30PM) 922-2268

Aina Koa, Hula Grill (7PM) 923-HULA Kona Chang Duo, Rum Fire (5PM) 921-4600 Ledward Ka'apana, Kona Brewing Co. (6:30PM)

394-5662 Royal Hawaiian Band, Kapi 'olani Park Bandstand (2PM) 523-4674

Ellsworth Simeona & Lawrence Kidder, The Edge, Sheraton Waikiki (6PM) 922-4422

JAZZ/BLUES

Ta'ltosh Collective, The Dragon Upstairs (8PM)

ROCK/POP Kaimana Ceili Band, Kelley O'Neil's (4PM) 926-1777

Dean & Dean, Chart House (6PM) 941-6660 Elephant, Irish Rose Saloon (9PM) 947-3414 Groglegs, O'Toole's Pub (9PM) 536-4138 Henry Kapono, Duke's Waikīkī (4PM) 922-2268 Masters of OZ, Kelley O'Neil's (9PM) 926-1777 Sidewinders, Irish Rose Saloon (9PM) 947-3414

WORLD/REGGAE Son Caribe, Paparazzi (9PM) 596-8850

7/Monday

HAWAIIAN Aha Aina Luau Show, Mai Tai Bar, Ala Moana (6PM) 947-2900

Marlene Baldueza, RumFire (5PM) 921-4600 De Lima 'Ohana, Sheraton Princess Ka'iulani (6:15РМ) 931-4660

Ellen Martinez Duo, Banyan Court, Moana Surfrider (6PM) 922-3111

Glenn Mayeda Jr. Duo, The Edge, Sheraton Waikīkī

EricLee, Hula Grill (7PM) 923-HULA Little Albert Maglimat, Beach Bar, Moana Surfrider (8PM) 921-4600 Ellsworth Simeona, Duke's Waikiki (9:30PM) 922-2268

JAZZ/BLUES
Pau Hana Blues Band, On Stage Drinks & Grinds (6:30РМ) 306-7799 MWATCP, Jazz Minds Art & Cafe (9PM) 945-0800

ROCK/POP Mike Love, O'Toole's Pub (9PM) 536-4138 Masters of OZ, Kelley O'Neil's (9PM) 926-1777 Piranha Brothers, Irish Rose Saloon (9PM)

John Valentine, Sheraton Princess Ka'iulani (9:30РМ) 931-4660

8/Tuesday

HAWAIIAN Beach 5, Mai Tai Bar, Ala Moana (6PM)

947-2900

De Lima 'Ohana, Sheraton Princess Ka'iulani (6:15PM) 931-4660 Ainsley Halemanu, Kūhiō Beach Hula Stage

(6:30PM) 843-8002 Shawn Ishimoto, Banyan Court, Moana Surfrid-

er (8PM) 922-3111 Ka'ala Boys Duo, Beach Bar, Moana Surfrider

(6РМ) 921-4600 Bobby Moderow, RumFire (5PM) 921-4600 Pu'uhonua Duo, The Edge, Sheraton Waikīkī

(6РМ) 922-4422 Randy Allen Ubaldo, Beach Bar, Moana Surfrider

(8рм) 921-4600 Ellsworth Simeona, Duke's Waikīkī (9:30PM) 922-2268

J A Z Z / B L U E S Jungle Rocket, The Pride of Pupukea, Dragon

Unstairs (8PM) 526-1411 Jazz M.O.G.I., Indigo (6:30PM) 521-2900 Jazz Story Quartet, Jazz Minds Art & Cafe (9PM)

ROCK/POP

Jeremy Cheng, Hula Grill (7PM) 923-HULA Masters of OZ, Kelley O'Neil's (9PM) 926-1777 Piranha Brothers, Irish Rose Saloon (9PM)

Tavana, O'Toole's Pub (9PM) 536-4138 Kaleidoscope Tuesdays w/At Sea, Ctrl+Alt+Del, Temporary Lovers, thirtyninehotel (9PM) 599-2552

Concerts & Clubs

Aceyalone Celebrate the grand opening of "The Warehouse" at Tropics. Performances by Freestyle Fellowship and Project Blowed with founding member Aceyalone. Openers include Audible Lab Rats and The Spacifics. Visit gotriceshow. blogspot.com for details. Tropics "The Warehouse", 1020 Auahi St., Bldg 2: Sat 6/5, (9PM doors) \$15 presale; \$20 door. 18+. 372-2301

Black Dahlia -- Murder at the Loft Molten melodic death metal. Need I say more? Underworldevents.com for details. Loft, 115 N. Hotel St.: Wed 6/9, (6-11PM) 16+. 808loftpromotions@gmail.com

Comedian Graham Elwood Take "The High Road" with Graham. Visit groovetickets. com or call (877) 71-GROOVE. Comedyfilmnerds.com for more info and videos. Pipeline Cafe, 805 Pohukaina St.: Wed 6/9, (7pm) \$20, \$40 VIP. 589-1999

THE SCENE

Duke's Concerts on the Beach Sweet sounds, spectacular sunsets and tropical cocktails. Island-favorites like Maunalua, Bech 5, Henry Kapono, Ellsworth Simeona and more play throughout the summer months. *Duke's Waikīkī*, 2335 Kalākaua Ave.: Fridays, Saturdays & Sundays, (--6PM)

F*ck First Fridays Finish off First Fridays with a Saturday smackdown at Mercury Bar. Live bands, Russian beers in a Chinatown that doesn't sleep. *Mercury Bar*, 1154 Fort Street Mall (entrance on Chaplain Lane): Sat 6/5, (9PM) Free. 21+. 537-3080

Funk Junk—A Tribute to James Brown You call yourself Super Bad? Show it off during DowneTowne's Funk Junk lesbian partay. Featuring emcee Vicky Dora, \$4 absolute, gorgeous dancers and freestylists. www.downetowne.com. Bar 35, 35 N. Hotel St.: Sat 6/5, (9PM–2AM) \$10, \$8 if you're dressed Funky! 573-3535

Color-9 at Pipeline Don't miss this Filipino fast rising rapper with A-Trust Band and Mic3. Visit groovetickets.com or call (877) 71-GROOVE. *Pipeline Cafe*, 805 Pohukaina St.: Sat 6/5, (10PM-2AM) \$30-\$75. 589-1999

High School Block Party 2 This is going to be "the freshest, funkiest, hugest, super bad" party of your short teenage life. Natural Vibes, Ooklah the Moc and others will make sure of that. A benefit for the March of Dimes. Visit www.PresaleTicketsOnline.com. Wet 'N' Wild Hawai'i, 400 Farrington Hwy.: Thu 6/3, (5PM-Midnight) \$20. Open to high school students ages 14–19. Free for those born in June. 674-9283

J. Chris Newberg Refreshingly smart and funny. A streetwise sense of philosophical cool. Visit funnyordie.com for videos. *Pipeline Cafe*, 805 Pohukaina St.: Wed 6/2, (7PM) 589-1999

*Moonlight Mele on the lawn (See Hot Picks)
Amy Hanaiali'i and John Cruz will be
joined by Ledward Ka'apana, Tau Dance
Theatre and Ke Kai o Kahiki. Bishop
Museum, 1525 Bernice St.: Sat 6/5, (7PM)
\$20 general; \$15 Bishop Museum members/military; \$25 day of event; \$25 more
for picnic dinner package for two; \$35
more for picnic dinner for two with bottle
of wine. 847-3511

**Shen Yun (See Hot Picks) Classical Chinese dance accompanied by a live orchestra. Ticketmaster.com or call (800) 745-3000. **Blaisdell Concert Hall, 777 Ward Ave.: Fri 6/4, 7:30PM; Sat 6/5, 2PM &7:30PM; Sun 6/6, 7:30PM. \$35-\$115. 591-2211

Tower of Power (See Hot Picks) Keep your monster on a leash and get funky with America's favorite soul band. Maui show on Fri 6/4. Visit ticketmaster.com or call (800) 745-3000. *Blaisdell Concert Hall*, 777 Ward Ave.: Thu 6/3, (7:30PM) \$35, \$45 & \$55.591-2211

Twista Twista is still Legit Ballin' after all these years. And with more than just some "Slow Jamz." Visit groovetickets. com or call (877) 71-GROOVE. Pipeline Cafe, 805 Pohukaina St.: Fri 6/4, (10PM doors) \$30 general. Call 723-0481 for VIP ticket info. 18+. 589-1999

Upcoming Concerts & Clubs

Alborosie Italiano reggae virtuoso rocks the stage. Visit groovetickets.com or call (877) 71-GROOVE. *Pipeline Cafe*, 805 Pohukaina St.: Thu 6/10, (9PM doors) \$23 advance. All ages. 589-1999

Kenny Endo's Anniversary Concert The 35th annual concert of this renowned taiko troop drums up its summer arrival. Hawaii Theatre, 1130 Bethel St.: Fri 6/11, (7:30PM) \$17-\$40. hawaiitheatre.com, 528-0506

'80s Ladies Lisa Lisa is back again, along with Expose, J.J. Fad and Klymaxx. Visit ticketmaster.com or call (877) 750-4400. *Blaisdell Arena*, 777 Ward Ave.: Sat 6/19, (7PM) \$45-\$100. 591-2211

Stage

***PUJA Annual Dance Concert** (See Hot Picks) A global dance showcase, with this year's theme being "Love Letters." Visit willowchang.com or call 292-0820. *Palikū Theatre*, Windward Community College: Sat 6/5, 7:30PM; Sun 6/6, 2PM. \$25-\$30. 235-7433

Sleuth A Tony Award-winning, hilarious murder mystery set in England. Mānoa Valley Theatre, 2833 East Mānoa Rd.: Runs through 6/6. Fri 7:30PM, Sat 3PM & 8PM, Sun, (7PM) \$30 general; \$25 seniors/military; \$15 ages 25 and under. manoavalleytheatre.com, 988-6131

The Hilo Massacre Tremaine Tamayose's teleplay, originally produced for the PBS labor history series *Rice and Roses*. Brought to the stage for the first time. *Kumu Kahua Theatre*, 46 Merchant St.: Runs through 6/20. Thu, Fri & Sat, 8PM; Sun, 2PM. \$16 general; \$13 seniors; \$10 students. kumukahua.org, 536-4441

TEN-PROV: a comedic tribute to Tennessee Williams (See Hot Picks) Obsession, Repression, Carnality, Loneliness. All set against the backdrop of American South. Completely improvised. Completely hilarious. *The ARTS at Marks Garage*, 1159 Nu'uanu Ave.: Sat 6/5, (8PM) \$14 general, \$10 students with ID. artsatmarks.com, 521-2903

Museums

Bishop Museum 1525 Bernice St. Open Wed-Mon (closed Tuesdays) 9AM-5PM. \$15.95 adults; \$12.95 ages 4-12; under 4 free. bishopmuseum.org, 847-3511

The Astronomy of Galileo A new live interactive planetarium show. Daily at 3:30PM

Brain: The World Inside Your Head Employing innovative special effects, reproductions, virtual reality, hands-on learning activities and interactive technology to delve into the inner workings of the brain. Find out why your grey matter should be treasured.

Hawaiian Hall The much buzzedabout restoration finally happened. See a reinvigorated hall that shows a Native Hawaiian worldview layered in meaning and authentic in voice.

Planetarium Shows "The Sky Tonight," daily 11:30AM; "Explorers of Mauna Kea," daily, 1:30PM; "Explorers of Polynesia," daily, 12:45PM, 3:30PM.

Plants of Paradise Garden Tour Learn more about the beautiful plants of Hawai'i with a guided tour of the Bishop Museum gardens. Daily, 11:30AM.

Science on a Sphere The museum's permanent exhibit presents wall graphics, interactive stations and the suspended 40-pound sphere, which offer insights into our ever-changing climate.

Children's Discovery Center Kids can present a puppet show, dress up like a doctor, play virtual volleyball, explore the inside of a mouth, visit different cultures, test their wheelchair skills, put on a play, make crafts and much more at this interactive museum. 110 'Ohe St.: Tue-Fri, 9AM-1PM; Sat & Sun, 10AM-3PM. \$8 adults, \$6.75 kids 2-17. Call for more information 524-5437

Chinatown Museum Learn Chinatown history and Hawaiian history with an intimate tour of historical Chinatown and downtown. 1120 Maunakea St., 2nd floor: Open Mon-Sat, 10AM-2PM. \$2 adults; \$1 youths. 595-3358

The Contemporary Museum 2411 Makiki Heights Dr. Open Tue-Sat, 10AM-4PM; Sun, 12-4PM. \$8 adults; \$6 students/seniors (free third Thursdays). tcmhi. org, 526-1322

Bamboo: A Sogetsu exhibit Modern and artistic arrangements using natural and unconventional materials. Exhibition displayed through 6/2 in the main entrance.

The Contemporary Museum at First Hawaiian Center 999 Bishop St. Open Mon-Thu, 8:30AM-4PM; Fri, 8:30AM-6PM. Validated parking available; enter on Merchant St. 526-1322

Doris Duke's Shangri La Guided tours of the 5-acre waterfront estate of the late heiress and philanthropist. All tours depart from the *Honolulu Academy of Arts*, 900 S. Beretania St. Wed–Sat, 8:30AM, 11AM & 1:30PM. \$25, \$20 to Hawai'i residents (13 & older) with proof of residency. honoluluacademy.org, (866) DUKE-TIX

Hawai'i Plantation Village Thirty structures preserved in their original condition offer a glimpse of plantation life from the mid-19th century through World War II. 94-695 Waipahu St. Guided tours Mon–Sat, 10AM–2PM. \$5–\$13. Children 3 & under free. hawaiiplantationvillage.org, 677-0110

Hawai'i State Art Museum No. 1 Capitol District Building, 250 S. Hotel St., 2nd Fl. Open Tue-Sat, 10AM-4PM. Free. 586-0900

Hōkūlani Imaginarium Windward Community College's state-of-the-art planetarium and multi-media facility presents shows for all ages. *Windward Community College*, 45-720 Kea'ahala Rd., Kāne'ohe: 235-7321

Honolulu Academy of Arts 900 S. Beretania St. Open Tue-Sat, 10AM-4:30PM; Sun, 1-5PM. \$10 general, \$5 seniors/military/students; free for ages 12 & under and museum members. www.honoluluacademy.org, 532-8700

Academy Art Center at Linekona 1111 Victoria St. Open Tue-Sat, 10AM-4:30PM; Sun, 1-5PM. Free admission. honoluluacademy.org, 532-8741

'Iolani Palace The palace is the only official residence of royalty in the United States. Guided tours: Mon–Sat, 9–11:15AM; tours in Japanese available Mon–Sat, 11:30AM, \$20 adults, \$15 kama'āina, \$5 children ages 5–12 (under 5 years not admitted). Audio tours available 11:45AM–3:30PM, \$13 adults; \$5 children ages 5–12. Galleries open: Mon–Sat, 9AM–5PM. \$6 adults; \$3 kids ages 5–12, under 5 free.

John Young Museum of Art The museum displays works selected from art collector Young's private stash. Krauss Hall, UH-Mānoa: Mon-Fri, 11AM-2PM; Sun 1-4PM; closed on state holidays. Free. outreach.hawaii.edu/jymuseum, Call for details 956-8866

Mission Houses Museum Step into 19th century Hawai'i when you visit the original homes of the first missionaries to the Islands. 533 S. King St. Open Tue–Sat, 10AM–4PM; closed Sun & Mon. Tours available at 11AM, 1PM & 2:45PM. \$6–\$10; 50 percent kama'āina discount on last Saturday of each month. missionhouses.org, For more details call 447-3910

North Shore Surf and Cultural Museum View the vintage surfboard collection, photos, memorabilia, bottles, videos, posters and other cultural items on display and shop for jewelry from the bottom of the sea. North Shore Marketplace: Wed-Mon, 11AM-6PM. Free. 637-8888

Pacific Aviation Museum Historical artifacts and aircrafts. Pearl Harbor, Hanger 37, Ford Island, 319 Lexington Blvd.: \$14 general (\$10 kama'āina); \$7 children (\$5 kama'āina). Keiki free on Saturdays and Sundays with each paid adult admission. Teachers free on Furlough Fridays. pacificaviationmuseum. org, 441-1000

Queen Emma Summer Palace Revel in Hawaiian history and American architecture from the Victorian period at the summer retreat. 2913 Pali Hwy.: Daily, 9AM-4PM. \$1-\$6. daughtersofhawaii.org, 595-6291 U.S.S. Bowfin Submarine Museum and Park The World War II submarine will astound you with its enormity, its outdoor exhibits and the intimidating WWII Japanese Suicide Missile. Eleven Arizona Memorial Dr. Open daily, 8AM-5PM. \$8 adults; \$3 children 4-12; children 3 and under, free. www.bowfin.org, Call 423-1341

Galleries

Hung Kwai Chan Acrylic and watercolor paintings. Runs through 6/26. Sub-Zero/ Wolf Showroom, 938 Pi'ikoi St.: 597-1647 LOOK Collection New contemporary graffiti works by JOSEF4. Manifest, 32 N. Hotel St.: 523-7575

Magnetic Fields Forever Thirtyninehotel owner and artist Gelareh Khoie presents an exhibition of new art. thirtyninehotel, 39 N. Hotel St.: 585-8439

Spin Zone

A SELECTIVE GUIDE TO DJ NIGHTS

WEDNESDAY, JUNE 2
ACID WASH WEDNESDAYS @ SoHo w/ DJS
Vegas Mike, Nocturna
BEAT SURRENDER @ Manifest
BROADCAST @ Nextdoor
DJS QUIKSILVA, LOSTBOY, AUDISSEY @

H.U.M.P. (hip-hop) (mainstream) (pop) @ Hula's Bar & Lei Stand ICED OUT WEDNESDAYS @ Zanzabar Nightclub, 18+

LISTENING PARTY @ Apartment3
MASHUP WEDNESDAYS @ Loft
SALSA NIGHT @ 4Play
SOUND BY THE POUND @ thirtyninehotel
SPIN @ Hula's Bar & Lei Stand

W.T.F. @ V-Lounge & Bar 7

THURSDAY, JUNE 3

BARRACUDA ULTRALOUNGE @ Oceans 808

BUDDHA KAHN @ Doraku

CORK @ Apartment3

THE DORM ROOM @ HUSH

FIRED UP THURSDAYS @ Lotus Soundbar

GET RIGHT THURSDAY NIGHTS @ Manifest

LATIN HEAT THURSDAYS @ Blue Ocean

NIGHT OUT @ Bar 35 w/ DJ 45 Revolver PROHIBITION @ thirtyninehotel RIDDUM UP THURSDAYS @ Loft THE SPEAKEASY @ Hush SPIN @ Hula's Bar & Lei Stand THIRSTY THURSDAYS @ Pipeline Cafe THIRSTY THURSDAYS @ Zanzabar X-RATED GO GO THURSDAYS @ Oceans 808

FRIDAY, JUNE 4
THE BLOWUP @ Nextdoor
DJ 45 REVOLVER & DJ QUIKSILVER @ Indigo
DJ DANIEL J @ Paparazzi
DJ/VJ RACER-X @ Hula's (5pm)
DJ/VJ KSM @ Hula's (9pm)
FIRE! FRIDAYS @ THAI SWEET BASIL 18+
FIX FRIDAYS @ 4Play Nightclub
FLASHBACK FRIDAYS @ The House of
Fortune

FLY PAPER FRIDAYS @ Level 4
GO BANG @ thirtyninehotel
LADIES' NIGHT @ Paparazzi
THE PLAYHOUSE @ Pipeline Cafe
THE SESSION @ Lulu's Waikiki
PUSSYCAT LOUNGE @ Apartment3 w/ Dj

SALSA @ Sand Island Sports Club SINSUAL FRIDAYS @ Zanzabar SOUL CLAP @ thirtyninehotel SOUL HEAVEN @ Lotus Soundbar, 21+ THE STARTER @ V Lounge

S AT U R D AY J U N E 5 80s POP MUZIK @ Bar35 CLUB CARIB/REGGAGE NIGHTS @ Tiki's DJ DANIEL J @ Paparazzi DJs WAYNE AND HOBOH @ thirtyninehotel EPIC SATURDAYS @ Pipeline Cafe LADIES' NIGHT @ LEVEL 4 LIVE @ Bar 35 **FLASHBACK SATURDAYS** @ The House of Fortune

MOVE @ Lotus Soundbar, 21+
PAPERDOLL REVUE @ Fusion Waikiki
PLEASURE LOUNGE @ Honolulu Design
Center

SATURDAY NIGHT LIVE @ Lulu's Waikiki SMOOTH @ V Lounge STATUS SATURDAYS @ Black Diamond SUPPER CLUB @ Apartm3nt, 21+ THE SURF SHACK @ The Shack Waikiki

S UNDAY, JUNE 6
BEACH PARTY BLAST @ Hula's Bar & Lei
Stand w/ DJ KSM (5pm)
DOUBLEDOUBLE SUNDAYS @ Hula's w/ DJ
RACER-X (9pm)
SIZZLIN SUNDAYS @ Zanzabar, 18+
THE VITAL LOUNGE @ V Lounge, 21+

M O N D AY, J U N E 7
BLACK REZIN MONDAYS @ Hush
BROKE ASS MONDAYZ @ Red Lion Waikiki
FLASHBAXXX @ Hula's w/ DJ KSM
SIN @ Lulu's
SWITCH MONDAYS @ V-Lounge, 21+

UNDERGROUND PLAYGROUND @ Mercury Bar
TUESDAY JUNE 8
DIAMOND @ V Lounge

DIAMOND @ V Lounge
EYE CANDY @ Hula's Bar & Lei Stand
HAPPY HOUR @ Apartmnt3, 21+
HUSH HUSH TUESDAYS @ Hush, 21+
KALEIDOSCOPE @ thirtyninehotel
LIVEWIRE/SHOCK MONDAYS @ Xyloh
STUNNAH SHADES @ Lotus Soundbar, 18+

Promoters, get your event listed in SpinZone! E-mail details two weeks in advance to SpinZone@ honoluluweekly.com

Mr. Trancis

In Mr. Trancis' world, music does more than make booties shake and evoke trendy dance crazes. It's a land where progressive house and progressive trance gets the respect it deserves and radio station playlists consist of more than just hip-hop and pop.

Once a protégé, now a scene mainstay, Trancis prides himself in bringing creativity and quality to the scene. Still content on revolutionizing Hawai'i's electronic dance music culture, through the hard work of the devoted one and his music comrades (Livewire, Pure Coalition), victory may one day be in sight.

"The scene is important to me because the vibe that comes with it. People aren't there to impress each other. Everyone is there for the music and the company of friends," he said. "The DJ, the audience and the atmosphere all vibin' together, I think that's what makes for a memorable night."

Aural stimulation or dance floor shock treatment, pick your music therapy. Either way, it's music in motion courtesy of Mr. Trancis and it's the kind that the mind and soul



can collectively grasp on to. In Mr. Trancis' world, that's the only way.

—Kalani Wilhelm

The Warehouse, 441 Koula St., Sat 6/5, 10PM-4AM, \$5-\$10

HELLO CHILDREN! I'M YOUR HOLO-GRAPHIC TEACHING INTERFACE, AND TODAY WE'LL BE STUDYING YOUR 2 IST CENTURY ANCESTORS --MORE COMMONLY KNOWN AS THE WANKIEST GENERATION --

-- THE GENERATION SO APPALLING, HISTORIANS HAD TO COIN AN EN-TIRELY NEW ADJECTIVE JUST TO DESCRIBE THEM!



THEIR ECONOMIC INCOMPETENCE WAS AS STAGGERING AS IT WAS IRRESPONSIBLE! ADD IN THEIR

PENCHANT FOR ENDLESS, POINTLESS

WARS -- AND THEIR WIDESPREAD

ANTIPATHY TOWARD APPROPRIATELY

PROGRESSIVE TAXATION -- AND IT'S NO WONDER YOU CHILDREN

WERE BORN 47 TRILLION DOLLARS

100001011

100010

IN DEBT --

-- APIECE!

1100

AND -- YOU CHILDREN MAY NOT EVEN KNOW THIS, BUT ADULTS DID NOT ALWAYS LIVE IN FEAR OF BEING DECLARED "UN-CITIZENS!" BE-LIEVE IT OR NOT, THE "BILL OF CONDITIONAL PRIVILEGES" WAS ONCE KNOWN AS THE "BILL OF RIGHTS!"

AS YOU PROBABLY KNOW, THE WANKIEST GENERATION ARE RE-

MEMBERED PRIMARILY FOR THE SHEER IMMENSITY OF THEIR

SHORT-SIGHTED SELF-ABSORPTION!

FOR INSTANCE, IT IS DUE TO THEIR

DITHERING AND OUTRIGHT DENIAL

IN THE FACE OF ADVANCING GLOBAL

CLIMATE CHANGE-

by TOM TOMORROW

-- THAT YOU BOYS AND GIRLS AND SEXUALLY INDETERMINATE MUTATIONS ARE ONLY ALLOWED OCCASIONAL VISITS TO THE PLANET'S SURFACE. IN THE BRIEF LULLS BETWEEN DEVASTATING CONTINENTAL HELL-STORMS!

BUT THAT'S ONLY PART OF THE WANKIEST GENERATION'S LEGACY!

OF COURSE WE CAN'T FORGET THE TOXIC SLUDGE CONTAIN-MENT ZONES -- OR, AS THEY WERE KNOWN BEFORE YOU-KNOW-WHO GOT AHOLD OF THEM -- OCEANS! BUT YOU CHILDREN WILL LEARN MORE ABOUT THAT IN OUR NEXT LESSON! AT LEAST, THOSE OF YOU WHO MAN-AGE TO SURVIVE ANOTHER WEEK! JOMPRROW@ 2010... BEST OF BUH-LUCK! BYE!

BUT YOUR ANCESTORS WERE AFRAID OF SO VERY MANY THINGS -- DEMO-CRACY NEVER HAD A CHANCE OF SURVIVING THEIR STEWARDSHIP.

IT MAKES ME GRATE-FUL THAT I'M JUST AN A.I. SUBROUTINE! Sun, Moon & Tides — Honolulu Harbor Daytime M Nighttime Wednesday Thursday Friday Saturday 5

Sailing Excursion Join a beginner's group of sailors and step aboard 20-foot keel boats. The water and classroom sessions include basic sailing theory and concentrates on boat handling techniques. You MUST be able to swim. For more info visit www.hawaii.edu/cclp. First session begins Sat 6/5, (8:30AM-12:30PM) \$95 UHM students, \$130 guests. 956-7694

The Nature of Giftedness Is your child gifted? Find out the best way to nurture a child's talents and gifts with a free seminar designed to find the genius in us all. UH Architecture Building Auditorium, Room 205, UH-Mānoa: Wed 6/2, (7PM) Free. 956-2729

World Class Vocal Training The hills are alive with the sound of music. Some of the country's most noted vocal teachers will gather near Waimea on the Big Island for a three-week program of concerts, celebrations and events that aims to provide top-notch training for promising young vocalists. www.hawaiiperformingartsfestival.org to find out how to apply. Registration opens 6/7.

From Page 9

Bethel Street Gallery Ongoing exhibits. Bethel Street Gallery, 1140 Bethel St.: Call for what's new 524-3552

The Evolution of Japanese Celebration in Hawai'i Through 6/18. Japanese Cultural Center of Hawai'i, 2454 S. Beretania St.: 945-7633

Flora, Fauna and Fungi Through 7/16. Hawai'i Pacific University Art Gallery, HPU Hawai'i Loa Campus, 45-0405 Kamehameha Hwy.: 259-3112

Green Room Hawai'i Art Gallery Surf art by well-known local artists such as Clark Little, Heather Brown and Sho Watanabe at this new gallery. Green Room, 2350 Kalākaua Ave., A6: 924-4404

ne, Swingin' Tiki, Red Blazel, Dennis Morton, Kalalani, Stefan Meinl, William Horak Ongoing. Ipu-Kula Gallery, 47-388 Hui Iwa St.: 239-0044

National Children's Book Week: The Art of Picture Books Through 6/16. Lama Library, Kapi'olani Community College, 4303 Diamond Head Rd.: Call for details

One Breath Photography Outrigger Reef Hotel, #C106, 2169 Kalia Rd.: 922-5110 Pasione: Two to Tango Through 6/30. Sapori Restaurant, 1341 Kapi'olani Blvd.: Call for details 955-3582

Peggy Chun Gallery Features the work of the recently departed artist Peggy Chun. Peggy Chun Gallery, 1161 Nu'uanu Ave.: Call 545-4810

Peter Lik Gallery Fine photography. Peter Lik Gallery, Waikīkī Beach Walk, 226 Lewers St. L118: 926-5656

Pygoya Gallery Digital and multi-media fine art. Pygoya Gallery, 1170 Nu'uanu Ave., #104: 845-6216

Spring into Fantasy Outrigger Reef Hotel, #C106, 2169 Kalia Rd.: 922-5110

Student Art Exhibition 2010: Celebrating Hawi'i with My Family and Friends Through April 2011. Hawai'i Convention Center, 1801 Kalākaua Ave.: 203-5536

Uncommon Objects Ongoing. Palikū Theatre, Windward Community College, 45-720 Kea'ahala Rd.: 236-9155

Women in Black: Prints by Marcia Morse Through 9/30. Kuykendall Gallery, UH-Mānoa, 1733 Donagho Rd.: 956-7647

Behind Blue Eyes Learn how to relax your rision and neck tension. Gentle acupressure, imagery, plus exercises from Chi Kung, Tai Chi, Yoga and vision training. Windward Community College, 45-720 Ke'ahala Rd.: Wed 6/16, (9:30-11:30) \$9, \$30 series. 235-7433

Bill's Bookmobile Paperback fiction runs 50 cents a copy and health, sports, travel and children's books are half price. "Bill's Bookmobile," 690 Pohukaina St. Friendsofthelibraryofhawaii.org. Sat 6/5, (10AM-2PM)

Capoeira Besouro Various sites and times on the island. Brazilian fight-breakdance your way into shape. Visit capoeirabesourohawaii.com or call 247-7890

***Developing and Writing Your First Screenplay** Pacific New Media presents Bob Green, film critic for Honolulu Weekly and professional screenwriter. Learn the fundamentals of developing a concept into a storyline and then into screenplay format. Krauss Hall, Rm. 11, UH-Mānoa Campus: Saturdays 6/5-7/31, (9AM-12PM) \$200.

"Encounters at the End of the World" A documentary and lecture about the strange breed of people drawn to the ultimate Down Under. Scientists, technicians and lifelong travelers are the subject of Werner Herzog's iconic, Antarctica-based film. A study on the human psyche amid haunting landscapes. UH Architecture Gallery, School of Architecture: Wed 6/9, (7-9:30) Free. 956-5666

Lau Hala Weaving Workshop A free opportunity to learn ancient weaving practices. Classes are held at Native Books. For more information e-mail mahea@nativebookshawaii.com or call Gwen at 228-3261 Ward Warehouse, 1050 Ala Moana Blvd.: Mondays & Fridays, (9AM-2PM) \$280 four-day immersion session; \$55 half-day. Lunch and snack provided. 532-8741

Meeto World Japanese School Stay in touch with your heritage. Classes for the whole family. Check out www.meetoworld.com for details. 808-721-1909 Kāhala Elementary School, 4559 Kīlauea Ave.: Saturdays until July 24, kids 8-8:45AM, adults 9-11AM. \$25.

Méliès Minds—A CGI Event A networking, as well as an educational event for those interested in animation and visual effects. 36 N. Hotel Street, Suite B: A Monthly Event, Thu 6/10, (7PM) 389-3641

Reflexology Marie Riley introduces the use of practical reflexology techniques. Learn how to improve sinuses, digestion and circulation while reducing stress and renewing energy. www.outreach.hawaii. edu/noncredit. Must register no later than 6/14. Sat 6/19-6/26, (10AM-Noon) \$40, reflexology chart and CD included. Call for more class info 956-8400

'Ohana

Bon Dance If you haven't gotten your fill of bon dancing this season, there's more chances to join in on that Pokemon ondo. Kāne'ohe Higashi Hongwanji, 45-520 Kea'ahala Rd.: Sat 6/3, (6-10рм), Call for more info 247-2661

Pirates Ahoy! A timber-shivering, plankwalking, pirate-talking, sword-swinging adventure. Stories weave songs and skits into an amusing presentation for families. 'Aina Haina Public Library, 5246 Kalaniana'ole Hwy.: Thu 6/3, (10:30AM) Free. 377-2456

Sesame Street Live: When Elmo Grows Up Fuzzy monsters, music and mayhem. Through song and dance children will enjoy scenes from grouchland and beyond. Visit sesamestreetlive.com for info, ticketmaster.com or call (800) 745-3000. Blaisdell Concert Hall, 777 Ward Ave.: Sat 6/12 \$12-\$37. For more hairy details call 591-2211

THE SCENE

Botanical

'Aiea Orchid Show Join some of the best orchid growers and enthusiasts on the island. Visit windwardorchidsociety.org. 'Aiea Elementary School, 99-370 Moanalua Rd.: 6/11-6/13, (Starts at 9AM) \$2.

Kite Flying and Cloud Watching at Ho'omaluhia Find peace and tranquility throughout 400 acres of botanical gardens. Picnicking, ecology education, backpacking, camping and more. Ho'omaluhia Botanical Garden, 45-680 Luluku Rd., Kāne'ohe: Wed 6/2 - Sun 6/6, (9AM-4PM) 233-7323

Koko Crater Botanical Collections A 60-acre basin found inside the Koko Crater. Find dryland collections including naturalized exotic kiawe and koa haole trees and a native grove of Wiliwili trees. Koko Crater Botanical Garden, Kealahou, across from Queen's Gate: Open daily from sunrise to sunset. 522-7063

Lyon Arboretum Self-guided tours available Mon-Sat starting at 9AM, guided tours available at 10AM. The 193-acre botanical garden is open 9AM to 4PM. Classes also available. Visit hawaii.edu/ lyonarboretum. Lyon Arboretum, 3860 Mānoa Rd.: Mon-Sat. Free. 988-0456

Tropical Plant Nature Walk Enjoy a guided nature hike with tropical plants and majestic views of the Ko'olau range. Reservations required. Ho'omaluhia Botanical Garden, 45-680 Luluku Rd., Kāne'ohe: Every Sat, 10AM & Sun, 1PM. Free. 233-7323

Outside

Twelve-mile Ajea Ridge Hike This trail has plenty of ups and downs. After a short jaunt along the loop trail, you'll head up the rugged ridge route to the Koʻolau crest. friendsofhonolulubotanicalgardens.com. Sat 6/5, (8AM) Free. 371-1492 Hibiscus Half Marathon A chance to win the Tropical Triple Crown. A benefit for The Leukemia & Lymphoma Society. Run or walk. Visit active.com. Kapi'olani Park. Sun 6/6, (6AM) \$20-\$30.534-1222

Holo Holo Tours Enjoy breathtaking views on tours, which focus on Hawaiian culture, history, flora and more. He'eia State Park, 46-465 Kamehameha Hwy., Kane'ohe: Wednesdays, (2-3PM) 247-3156

Kama'āina Picnic Sail Picnic on the deep blue. Bring your family and friends sailing on the luxurious Makani Catamaran. Breakfast sail is 9-11AM; Afternoon Picnic Sail is 1–3PM. Kewalo Basin Park. Daily, (1-3PM) \$20 adults; \$10 children. Reservations required, check sailmakani.com or call 591-9000

Mānoa Heritage Center Outdoor guided tours for both adult and school groups are offered. Discover Kūka'o'o Heiau and the Native Hawaiian garden while learning the history of Mānoa. Mānoa Heritage Center. Open Tue-Sat, 9AM-4PM. \$7 general; \$4 seniors and military; children under 12 accompanied by adult free. manoaheritagecenter.org, 988-1287

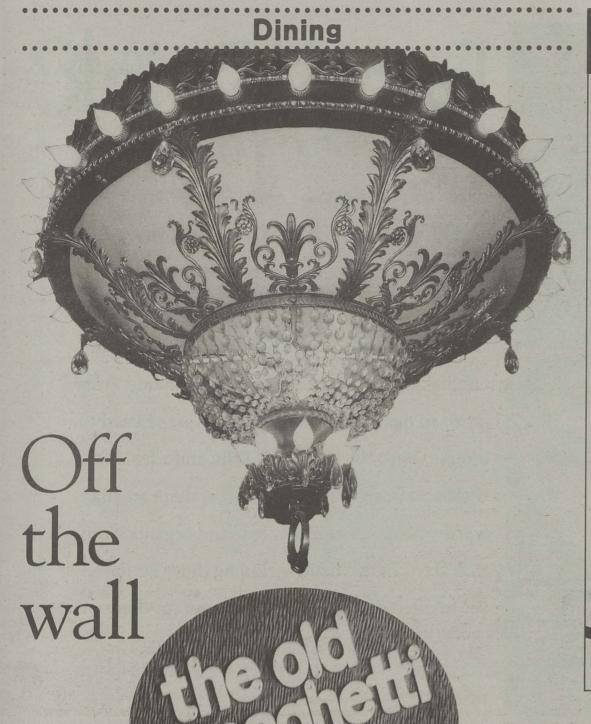
Mt. Olympus six-mile hike Starting from the pine forest of Wa'ahila State Park, make a Herculean climb into the clouds. The view is epic, but expect steep narrow sections. 'Iolani Palace Grounds, (mountain side): Sun 6/6. (8AM) \$2 nonmembers.

Waimea Botanical Tour Choose from Native Plant, History, Wildlife and 'Alae 'Ula Interpretation, lei making, story telling and more. Waimea Valley, 59-864 Kamehameha Hwy., 10AM, 11AM, 1PM & 2PM; Opens 9AM-5PM. \$10 general; \$5 keiki ages 4-12/seniors; \$6 kama'āina adult & military; \$3 keiki/seniors. 638-7766

Green

Hālawa Xeriscape Garden This three-acre botanical garden showcases more than 300 varieties of plants that promote water conservation. Hālawa Xeriscape Garden, 99-1268 Iwaena St., Hālawa Industrial Park: Saturdays, (9AM-12PM) Free. Call for details 527-6113

Continued on Page 23



ADRIENNE LAFRANCE

xpecting 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

"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 décormuch 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 floorto-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'

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."

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To qualify for participation in research study 8226-977 involving an investigational medication for Alzheimer's Disease you must be:



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COVANCE

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Suite 603, Honolulu



www.honoluluweekly.com m June 2-8, 2010 m Honolulu Weekly 11



Food & 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 Oʻahu 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 yeal cheek for less than \$10.

Restaurant Row, 500 Ala Moana Blvd., 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, 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., brasserieduvin.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.

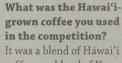
Ala Moana Center, 1450 Ala Moana Blvd., mortons.com/honolulu/bar, 949-1300



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.



coffees...a blend of Kona coffees and Maui coffees.

How did you come up with the blend?

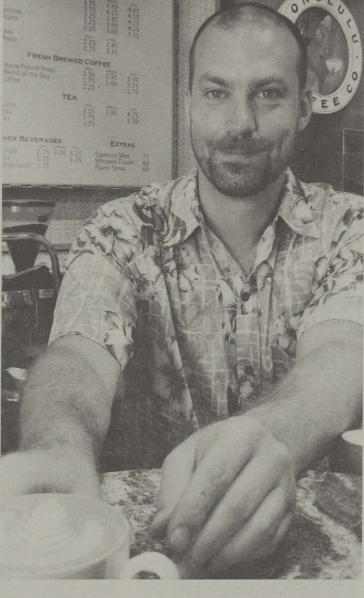
A friend of mine in Kona...he'd give me some samples, I'd try them, give him some feedback, and he'd try new things. And we kind of went back and forth several times to try to come up with the actual coffee itself.

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 drinkwhat 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. out of it, you tend to start pulling out bad flavors from the espresso... Milk steaming is a really big thing. that's an indicator also of the flavor creamy, pleasant overall. If you don't texture it right, if you steam it too hot, if you do one little thing that might kind of affect the flavor. So when someone's doing all those experience.

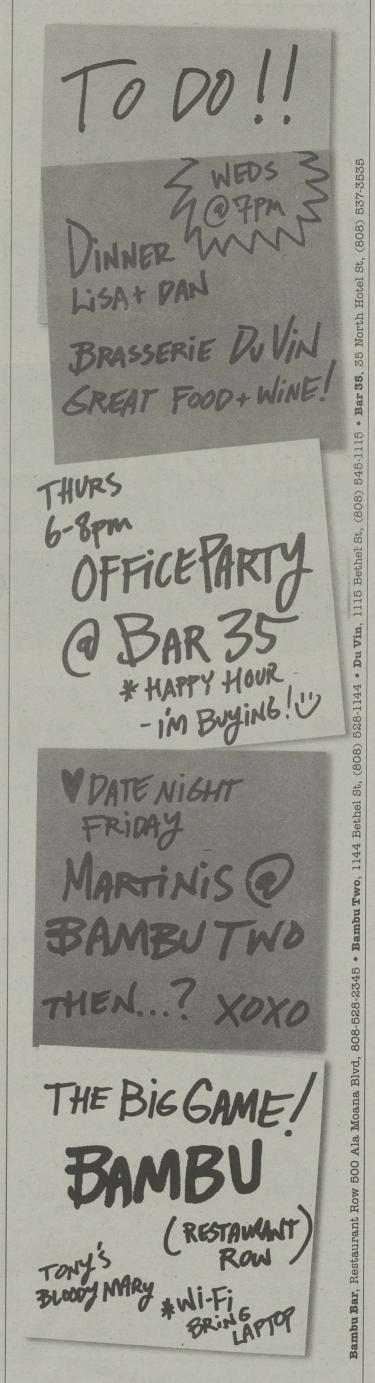
After you've gotten the good flavors If you don't texture it (producing the little tiny bubbles in the cappuccino), of that milk. [It should] taste sweet, wrong, you might scald the milk and things right, you get this great drink

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







Food Drink Drink

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, 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.

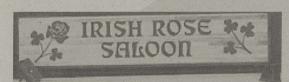
www.hawaiifarmersunion.org



<u>Get Your</u> 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!



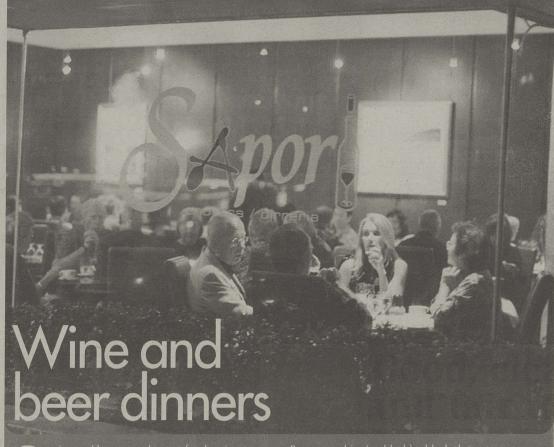
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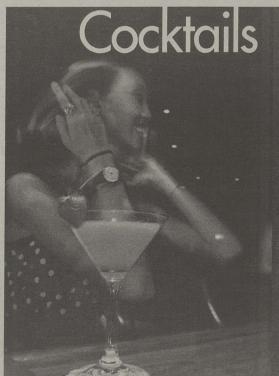


o wine and beer complement food, or is it the other way around? Wine/beer pairing dinners are popping up all around Honolulu. A favorite for wine dinners is **Wine Down at Town**, every Wednesday: \$25 for four wines, four food pairings. Featured wine regions have included Slovenia, Southern Italy and 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'alae Ave., townkaimuki.com. 735-5900

Beer gets white (er, black) tablecloth treatment at **Sapori**'s monthly beer dinners. The servers at Sapori 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.

Sapori Enoteca/Birreria, 1341 Kapi'olan Blvd., saporihonolulu.com, 955-3582



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, Créme 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, 545-2282

For a spicier, martini-ized version of a tomato-less Bloody Mary, there's Indigo's "en Fuego," a Vodkapepperoncini-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'uanu Ave., 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 banh 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 drivein 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 locallygrown 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-listically

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 Drink Drink CSAs and Veggie subscription services

Even the most urban, cementlocked 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

Kahumana Farms, 86-660 Lualualei Homestead Rd., kahumanafarms.org, 696-8844

Ailani Gardens, ailanigardens. com, 696-7616

Otsuji Farm, 459 Pakala St., otsujifarm.blogspot.com

Kula Fields, Pilikino Pl., Kula,

kulafields.com, 281-6141

O'ahu Fresh, oahufresh.com, 221-0921

Just Add Water, just-add-water.biz, 259-5635

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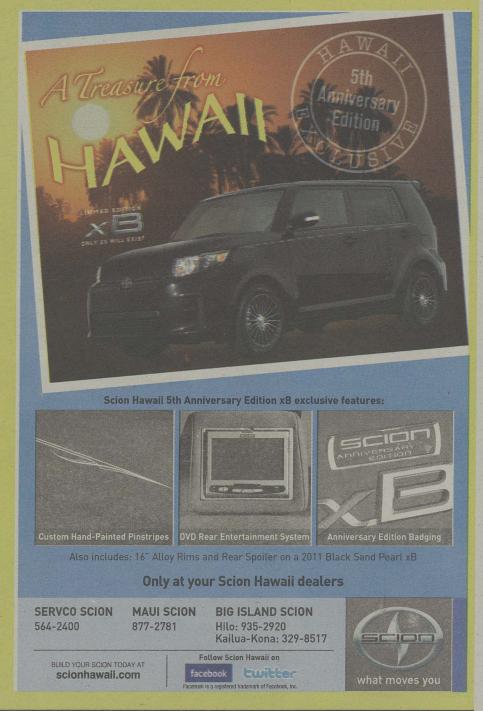
808.521.2903 Phone:

Email: sabrina@artsatmarks.com

GET DOWN THIS FIRSTER







DOWNTOWN CHINATOWN HONO



Louis Pohl Gallery 521-1812, louispohlgallery.com Manifest manifesthawaii.com

Pegge Hopper Gallery 524-1160, peggehopper.com Peggy Chun Gallery 545-4810, peggychun.com

Ramsay Museum
1787, ramsaymuseum.org Studio of Roy Venters 381-3445

Other Venues Black Cat Studio 524-758), blackcatchinatown.com

Café Che Pasta 524-0004 Christy Fujii Gallery 226-1212, c. tylujiigallery.com Fleterior 73-7222, floterior.com

Hanks Cafe Honolulu 526-1410, hankscafehonolulu.com Island Keepsakes 550-0996, island.keepsakes@hawaiiantel.net

Kalmalino Designs 537-2248, kaimalinoo ns.com LGW Hawaii Institue of Hair Design 533-6596, letsgetwild.org

Loft Gallery & Lounge 521-8008, loft808.net



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Open Space Yoga 232-8851, yogaopenspace.com Otto Cake 834-6886, ottocake.com Pynk 783-4213, pynkinc.com Sollo Mixed Media Bar sohohi.com Tea At 1024 521-9596

599-2552, thirtyninehotel.com Tin Can Mailman 524-3009, tincanmailman.net

-down Pilates Studio 779-1934, upsidedownpilates.com

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Soul de Cuba Cafe Museum * Designs ◆ Indigo Theatre One Night Manifest Institute of Hair Upside-Down Pilates Studio HOTEL Brasserie Du Vin *Chinatown Loft Gallery Open Space Yoga Cafe Che Pasta Louis Pohl Gallery 0 4 - Island Keepsakes -Hank's Cafe Honolulu Contemporary Tin Can Mailman CHINATOWN GATEWAY Museum at First Hawaiian Center KING -> Murphy's Bar and Grill MERCHANT > MIMITE MERCHANT > Catherine's PHARBOR Closet

> Laughtrack Theater Company 384-3362, laughtracktheater.com P Parking & Transportation Marks Garage \$5 flat rate after 3pm 532-9300, Little Village 545-3008, littlevillagehawaii.com parkingatmarksgarage.com Municipal Parking After 5pm, 50¢ per 1/2 hour, \$3 max Mel Sum 531-3268 Metered Street Parking Free after 6pm Murphy's Bar & Grill 531-0422, murphyshawaii.com Private Parking Rates vary

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Food Drink

Sandwich arts

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

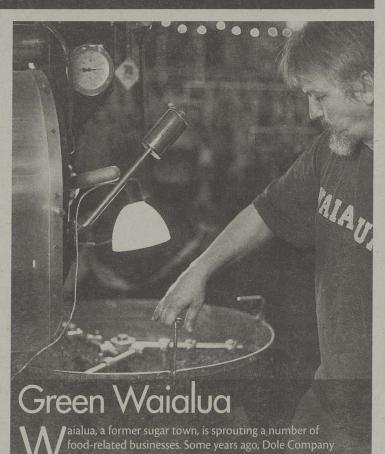


www.1132CAFE.com



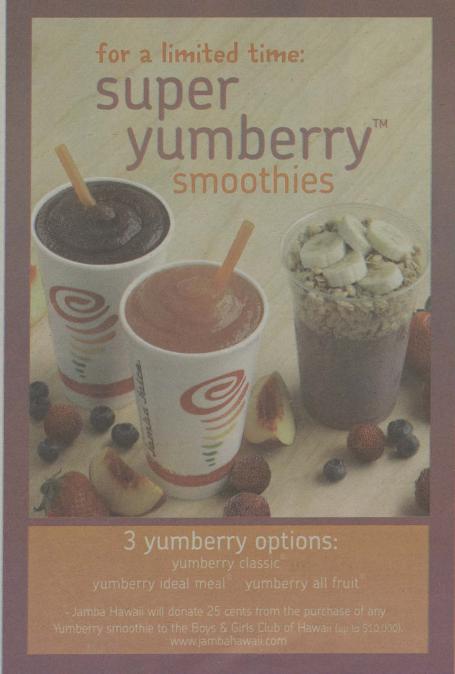
Lunch

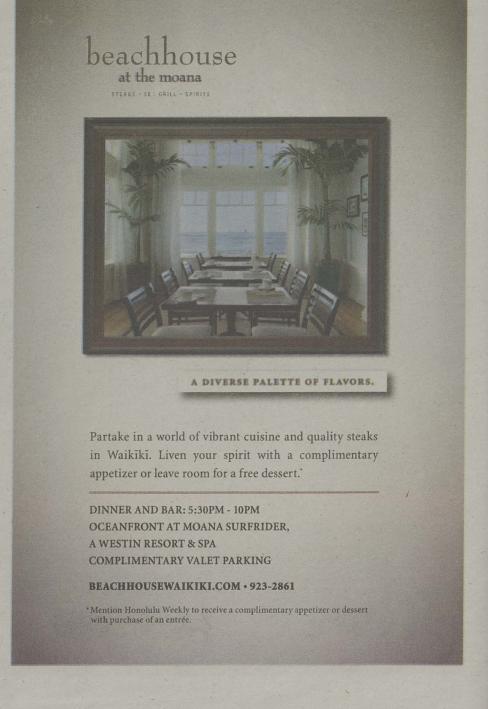
Monday - Friday 11:30am - 2pm Dinner Everyday 5:30pm - 10pm



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.





Food Drink



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.

voted teacher, and if you earn his

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.





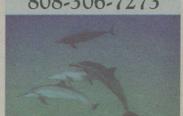
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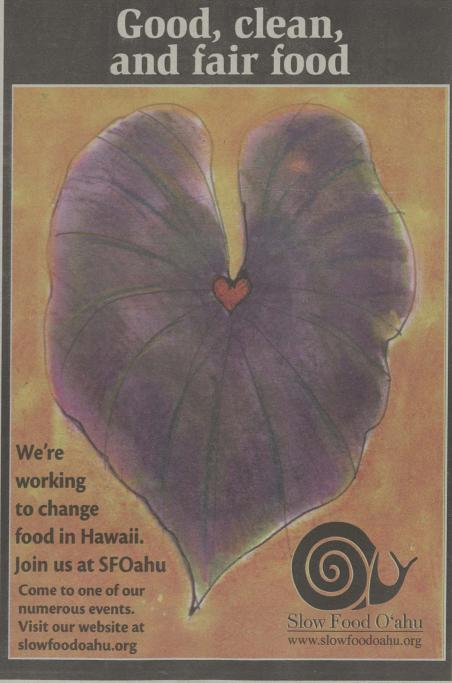
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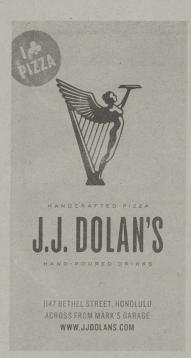
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Food Drink

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 outgenerous 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

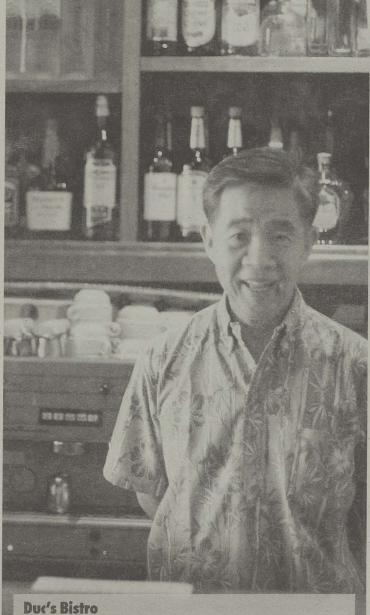
This School Street hole-in-the-wall is well-known for its garlic chicken plate, but it's the breakfast that really broke da mout'. Put them together and you have one of Honolulu's best-kept plate lunch secrets. Starting at 4AM, Tuesday through Friday only, line up for the breakfast special: eggs-how-you-like-'em, 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 lifesized 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 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., ducsbistro.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

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.

yogurt-land.com, 951-4444

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

Tutti Frutti, 700 Ke'eaumoku 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,

597-8880

Panya Downtown

1111 Bishop St. #4

536-8363

Food Drink



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, 922-2887

And for those of you on the Windward side, try Haleiwa Joe's Haiku Garden Restaurant in Kane'ohe. With a mountain view and a lanai 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, haleiwajoes.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'uanu Ave., 526-1410

Taste-makers



Hank Adaniya

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, Ital-

Savas Mojarrad

Mojarrad believes in using all the same fine ingredients found (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.

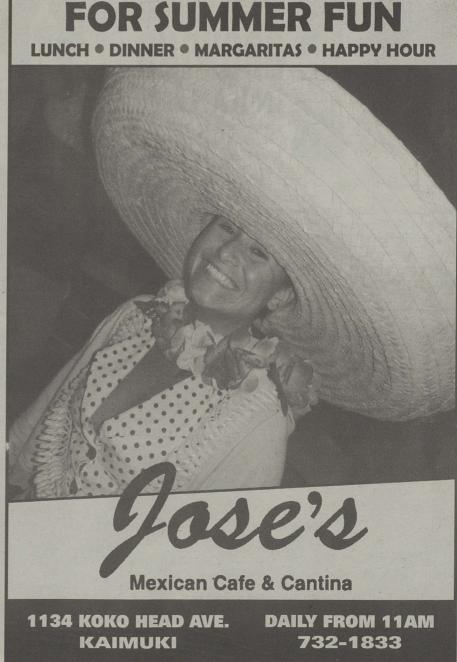


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and hot

BLT Steak Popovers

Hale'iwa and Makeke O Mavnalva 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 buildsans and promoting sustainability values. Óh, 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 chicksil and Kula Strawberry Maui Goat Cheese popsicles, in addition to produce from neighborhood farms.

old Kamehameha Hwy at the Bypass Road (Waimea side), haleiwafarmersmarket.com, 388-9696

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

Soul

of Waīkiki to the streets of Chinatown to peddle veggie chili and cornbread, fried chicken and pulled pork adobo establishing a home base at Soul with a wider menu that includes shrimp and cheesy grits and BBQ spare ribs.

3040 Wai'alae 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 housestyle 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 tossedto-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

Lots of Microbrews

& Specialty Spirits

Great Value Wines

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-townlike melange of strip clubs tucked on top of each other on Kapi'olani Blvd. may not 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 butteryaki sizzling with cholesterol in a creamy mayonnaise sauce, all in a comfortable, quiet, tatamistyle decor makes walking on the seedy side of town worth it.

1646 Kona St., 942-4466

Meat grinder

Wolfgang's Steakhouse in the Royal Hawaiian Shopping Center is the new place to go to blow a ton of money on meat. The cut and quality of meat are succulent and unmatched. Share a steak for two (or three) straight from their own aging box and split a side of creamed spinach—one of the best in the world. Happy hour specials are amazing and shockingly affordable too.

2301 Kalākaua Ave., wolfgangssteakhouse.com, 922-3600



WE'VE GOT SOMETH

Introducing Our New Gardening Department.

'Umeke Market Kahala's new gardening department is filled with everything you'll need to start, grow and enjoy a garden in your home or apartment. What better way to enjoy the summer!



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?)-

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

pulled mozzarella, and if you order

the Prima, the pie is crowned with a

runny egg and drizzle of truffle oil.

Kahala 808-739-2990 4400 Kalanianaole Hwy. Next to Petland www.umekemarket.com



Free Saturday Tasting 1-5pm

Mon - Thurs 10am - 9pm Fri - Sat 10am - 10pm Sun 11am - 7pm

www.thewinestophawaii.com







O'ahu Films

Opening

Get Him to The Greek Inexplicably popular Brit comedian Russell Brand reprises his role as the tactless, womanizing rock star from Forgetting Sarah Marshall. An ambitous intern at Capitol Records (Jonah Hill, the fat kid from Superbad) gets taxed with transporting the drunk has-been from London to Los Angeles for a comeback concert.

Killers Insert two annoyingly cute actors (Ashton Kutcher, Katherine Heigl) into the plot of James Cameron's *True Lies* (about a CIA agent living a double life) and you have this action-romance high on schmaltz and low on substance.

Marmaduke, the anthropomorphic Great Dane, leaps from the single-paneled comic in the Sunday paper to the big screen, where he's voiced by Owen Wilson. A move with the family from Kansas to Orange County brings an onslaught of prissier dogs, though puppy love brews with Jezebel, a Rough Collie voiced by Ferrie

Penguins In The Sky Takizawa's dream of refurbishing the decrepit Asahiyama Zoo is about as plausible as penguins flying (get it?). See review on page 25

Splice Adrien Brody and Sarah Polley play a team of superstar scientists (and lovers) who illegally splice human DNA with that of a hybrid animal to create



"Dren," who looks something like Mena Suvari turned Na'vi porn star. It goes without saying but Dren turns out to be an out-of-control bitch.

*Spring Fever After his last release, the sexually charged Summer Palace, provocateur Lou Ye circumvents a five-year ban on filmmaking imposed by the Chinese government to create more scandalous fare. In China, a private investigator hired to spy on a man having a gay affair spies a little too hard, resulting in a love triangle between the man he's spying on and his girlfriend.

Continuing

Iron Man 2 Whether he's privatizing world peace, playing a simulated basketball program in his workshop, expressing exasperation at a moving desk sculpture, or peeing in his Iron Man get-up ("It has a filtration system!"), [Downey's] power to entertain is irresistible. —*Ryan*

Senage

Letters to Juliet What makes this potential barf-fest so watchable is that in addition to the beautiful, soft-focus Italian scenery, Vanessa Redgrave was somehow convinced to accept the role of Claire. She brings majesty, dignity, and an unexpected, girl-ish charm to the role. —R.S.

MacGruber Saturday Night Live's dopey special op's agent stumbles onto the big screen, this time on a mission to locate a nuclear warhead planted by Dieter von Cunth, his arch nemesis. Lt. Dixon Piper (Ryan Phillippe) and Vicki St. Elmo (Kristen Wiig) assist MacGruber in both his buffoonery and bomb finding.

Prince of Persia: The Sands of Time Based on the video game of the same name, Jake Gyllenhaal plays Prince Dastan, a shaggy haired, doe-eyed parkour enthusiast who gallops gallantly through the desert in search of the "dagger of time." Yes, it is a Walt Disney Pictures concoction.

Princess Kaiulani ...its lack of character development, its strictly PG-rated sentiment and the insertion of fictitious romances is more reminiscent of Sunday afternoon on the Lifetime Television. The real Kaʿiulani deserved better, both in life and in this movie. —Dean Carrico

Robin Hood is an OK action movie—but with one too many CGI battle sequences, one too many sub-plots, and one too many locations. —*Bob Green*

The Secret in Their Eyes See review online at honoluluweekly.com

Sex and the City 2 See review on page

Shrek Forever After If it's truly the final installment, the reason is painfully obvious: The film's creators have run out of ideas. And so with this final grab at the cash cow, they've revisited the beginning, a la It's a Wonderful Life. —D.C.

Doris Duke Theatre

Honolulu Academy of Arts, 900 S. Beretania St., honoluluacademy.org, 532-8768

₹3rd Annual Chinese Film Festival runs thru June 30 and features four Hong Kong thrillers and two highly acclaimed Chinese films.

See www.honoluluacademy. org for showtimes and listings

Movie Museum

3566 Harding Ave. #4, \$4 members, \$5 general, 735-8771

Esummer Hours (France, 2008) Helene leaves behind an estate in the French countryside, which contains her famous uncle's most precious belongings. Her kids convene from all over the world to commemorate her legacy.

Thu 6/3, 12:30, 2:30, 4:30, 6:30 & 8:30рм & Sat 6/5, 12:15, 2:15 & 8:45рм.

***Bride Flight** (Netherlands, Luxembourg, 2008) In this romantic drama, three women meet on a flight that wins the London-Christchurch Air Race in 1953, then reconnect many years later at a funeral, where secrets surface. Fri 6/4, 12:30pm & Sat

6/5, 4:15 & 6:30pm.

*Hachi: A Dog's Tale (UK, 2009) A haole take on the story of Hachiko, an Akita who waited for her master everyday outside of the Shibuya train station, even after his death. Starring Richard Gere, Joan Allen, and Akitas Chico, Layla and Forrest, who portray Hachiko at different periods in her life.

Fri 6/4, 3, 5, 7 & 9PM & Sun 6/6, 12:30, 2:30, 4:30, 6:30 & 8:30PM

Whot Enough For June (UK, 1964) A British spoof of the Bond franchise that has Dirk Bogarde, a failed writer, drafted into the British Secret Service for a mission in Czechoslovakia. Turns out Bogarde's actually working for the Secret Intelligence Service.

Mon 6/7, 12:30, 2:30, 4:30, 6:30 & 8:30рм.

THE SCENE

Mānoa Cliff Restoration Meet at the trailhead on Round Top Drive to help nurture native plants, remove trash and dig up invasives on and around the popular trail site. E-mail manoacliffnatives@gmail. com for details. First and third Sundays; 5/16, (9AM)

Nā Pōhaku 'O Hauwahine Help restore the ethno-botanical and cultural features of this important historical state park. Visit ahahui.wordpress.com. Meet at the Kapa'a Quarry Road. Third Saturdays; 6/19, (8:30AM-12:30PM) 593-0112

The GREEN MARKET on Fort Street Mall Reinvigorate your green business with a booth at the next Green Market, held at Fort Street Mall. Everything from poipounding, lei making, living walls demonstrations, worm composting, green food booths and locally made cosmetics and soaps. Booth includes tent, chairs and table. Next to Wilcox Park across from Macy's Downtown. Held quarterly. For vendor information e-mail sales@honoluluweekly.com or call 528-1475

World Ocean Day Wear blue and celebrate World Ocean Day. The aquarium and Duke's Waikīki have planned two separate beach cleanups. Representatives of NOAA Pacific Services will be at the aquarium throughout the day hosting activities for children. Kona Brewing Co. and Koko Marina Pub in Hawaii Kai are donating to the aquarium a percentage of its proceeds that day from 11 a.m. to 9 p.m. Don't miss your chance to show the ocean some love. Tue 6/8

Volunteer

Community Representatives and Host Families Academic Foundation for International Cultural Exchange is looking for host families for international students as well as Community Reps to find host families. Visit afice.org or call for more info. Ongoing. 1-866-462-3423

Hawai'i Dream Service Center Looking for volunteers to help in different areas. Visit hawaiidreamservicecenter.org. For information call 341-2417

Hawai'i Meals on Wheels Deliver hot meals to homebound elderly and disabled individuals. Visit hmow.org. Donations urgently needed to meet monetary goals. Find out how you can help.

HIV & Meth Research HIV positive and/or meth-using males sought for leading research by UH Medical/Queens Medical Center. Compensated up to \$250. Call 586-7459

Institute for Human Services O'ahu's largest emergency homeless shelter needs dedicated administrative volunteers in various departments. E-mail volunteer@ihs-hawaii.org or call 447-2811.

Rehabilitation Hospital of the Pacific Volunteers needed for the hospital gift shop and with clerical duties. Call 544-3334 or 566-3443.

Calling all Art Lovers If you're looking for an excuse to spend more time around art, now's the time to commit. TCM is looking for volunteers to help at the Visitor Information Desk, Museum Shop and as gallery attendants for special events. Experience in the arts is not necessary, but an enthusiasm for art and desire to help are. E-mail skramer@tcmhi.org or call 237-5218. The Contemporary Museum, 2411 Makiki Heights Dr.: www.tcmhi.org, 526-0232

Sports

Beer Run Great opportunity to meet other Leeward runners and hang out afterward. All ages welcome, though probably not for the beer. Runner's Hi, 98-390 Kamehameha Hwy.: Tuesdays, (5:30pm) Free. 488-6588

Bicycle Recycling Workshop Volunteer-driven and overseen by a professional mechanic, the UH cycling club turns donated bicycles into student transportation. Through the buddy system, the club pairs high-level skills with lower level. A great way to learn. Barbecue and drinks provided. E-mail danielal@hawaii.edu or visit sustainable.hawaii.edu. UH-Mānoa. Sundays, (5-8PM)

Bike Clinics Focus on a different aspect of bike maintenance and repair each week. Call for information on topic of the week. *IT&B*, 569 Kapahulu Ave.: Saturdays, (6PM) \$10.

Bike Ride Polish your group riding skills out to Hawai'i Kai and back. No one gets dropped. *Island Triathlon & Bike*, 569 Kapahulu Ave.: Wednesdays, (4:30PM) www.ITBHawaii.com, Call for specific details 732-7227

Jeet Kune Do/MMA for the Street Learn the art and philosophy of Bruce Lee in a safe and fun environment. All levels welcome. Call for free class at 864-1620. jkdunlimited.com. Courses also available in Battlefield Kali. Classes ongoing.

Recreational Ultimate Frisbee Learn basic disc skills for throwing and catching. Designed for beginners and experienced players alike. Bring a light and dark shirt and cleats if you have them. Visit hawaiiultimate.com. Tuesdays, 5PM, Ala Moana Beach Park; Thursdays, 7PM, Kapāolono Park, 701 11th Ave., Kaimukī. Free.

Smart Cycling: Traffic Skills 101 Being the only semi-bike friendly city that Honolulu is, learn how to navigate the terrain without getting hit by a bus, among other things. Island Triathlon & Bike, 569 Kapahulu Ave.: Fri 6/4 6–8:30PM; Sun 6/6, 4–8PM. \$75. Includes workbook. www. ITBHawaii.com, 732-7227

Airwaves

Aloha Shorts Author and journalist Cedric Yamanaka hosts this weekly show which features local actors reading works by local authors. Now available as a podcast: feeds2.feedburner.com/AlohaShorts. KIPO 89.3 FM. Every Tue, (6:30PM) 955-8821

Bytemarks Cafe A high tech radio magazine, hosted by Burt Lum and Ryan Ozawa—self-described "geeks-in-residence." KIPO 89.3. Wednesdays, (5PM) www.hawaiipublicradio.org, Callers are welcome 941-3689

Hawai's Reel Stories The local show is now available to view online. Visit oc16tv. com. Oceanic Cable, Channel 16. Thursdays, (8:30PM)

*Japanese Obon Documentary Special Radio Presentation—Keith Haugen hosts this original program dedicated to the tradition of Obon in Hawai'i. hawaiipublicradio.org KHPR 88.1 FM Honolulu; KKUA 90.7, Wailuku; KANO 91.1 Hilo. Sun 6/6, (6PM)

Talk Story Radio Jeff Gere's long-running program featuring the tales and tellers of Hawai'i and the Pacific Rim now available as a downloadable podcast! Set your browser to feeds.feedburner.com/TalkStoryRadio.

Thinking Out Loud: Talking Issues, Taking Action A radio show exploring issues of concern to the Japanese American and broader community in Hawai'i. Listeners are urged to call in. Hosted by UH-Mānoa professors Christine Yano and George Tanabe. KZOO, 1210 AM: Mondays, (6:30PM)

Whatevas

All You Can Eat No, this isn't a surf & turf bonanza. It's Bethel Street Gallery's annual juried art exhibition. The theme is "All You Can Eat." E-mail info@bethelstreetgallery.com for details on submitting food & drink related art. Bethel Street Gallery, 1140 Bethel St.: Submission deadline is Wed 6/16 \$25 first three entries; \$10 each additional entry. Call for more details 524-3552

Face the Musicat Wet 'n Wild Dance contests, booths for keiki, a drawing for 80,000 Hawaiian Airlines miles and waterpark rides. It's sure to be a wet n' wonderful Sunday. Wet 'n Wild Hawai'i, 400 Farrington Hwy.: Sun 6/6, (10:30AM-4PM) \$25.674-9283

*First Fridays in Honolulu Galleries and studios open their doors for an evening celebration of artists, art and the process of art making. Live music, drink specials, and serious street parties throughout Chinatown. Check out the Weekly's map. First Fridays; 6/4, (5–9PM) Always Free.

Harry Winston Bridal Fair Guys...the truth is, all she really needs is love. But if you're willing to wow her with an allotrope of carbon, The House of Winston will certainly do the trick. The salon will conduct brief presentations on how to select the perfect diamond. Ala Moana Center, 1450 Ala Moana Blvd.: 6/7–6/12. 791-4000

Pet Blessing Festival For those who've been blessed with pets. Bring them on a leash and spread the love. All pets welcome (on a leash or in a cage). Hawaii Kotohira Jinsha, 1239 Olomea St.: Sun 6/6, (9AM–3PM) Free. 721-2935

Pool Shark Shakedown The stakes are high—watch eight local teams compete for a chance to win \$500,000 in Vegas. Pipeline Cafe, 805 Pohukaina St.: 6/5–6/6.589-1999

Simple Sashiko by June Hirano Sashiko is a practical Japanese sewing method for stitching together layers of fabric. Instructor June Hirano shares another perspective—stitch whatever you feel like in any colored thread. Bring fabrics you like, scissors and pins. (A follow-up class scheduled for 6/19.) Temari, 1754 Lusitana St.: Sat 6/12, (9AM-Noon) \$35; \$7 for supplies. 536-4566

Tea at Mission Houses Museum Take a glimpse into 19th Century Hawai'i while sipping tea in the museum cafe and tea parlor. Great for birthdays and showers. Mission Houses Museum, 553 S. King St.: Saturdays; 5/15, (11AM-4PM), Call for reservations 447-3925

TRIVIA Night What is xenophobia the fear of? If you know the answer or simply wish to challenge your brain cells, check out this week's trivia night hosted by Adrienne LaFrance. Winners get a round of drinks. (P.S...it's the fear of foreigners!) Manifest, 32 N. Hotel St.: Every Tuesday, (6PM) Free. 523-7575

Submissions

"The Scene" provides groups and individuals with free listings of community events, activities and entertainment. Submissions must include the following:

• Date and time;

· Location (include a street address);

• Cost or admission price (please note if event is free);

Contact phone number;

• Description of the event. If submitting an entry to the music section, include the general type of music (jazz, rock, hip-hop, Hawaiian, etc.).

Deadline for submissions is two weeks before the listing should appear. Listings appear the Wednesday before the event. "The Scene" is also posted each week on our Web site, at honoluluweekly.com. Send all submissions c/o Honolulu

Weekly Calendar Editor, 1111 Fort Street Mall, Honolulu, HI 96813, fax to 528-3144 or e-mail calendar@honoluluweekly.com. Submissions are not accepted over the phone. Please note: We welcome photographs with submissions, but cannot guarantee returns—please do not send original art.

No sex, no city

RYAN SENAGA

ex and the City 2 finds our beloved Carrie Bradshaw (Sarah Jessica Parker) upset at her multi-millionaire husband Mr. Big (Chris Noth) because he bought her a giant flat screen television for their anniversary. He likes the idea of watching blackand-white movies in bed together. She thinks it will turn them into a boring married couple. She retreats to her old apartment for a few days to write a Vogue article. (Yes, they can afford two homes.) When she returns, since it worked for Carrie, Big thinks it would be nice to take a couple days off from each other so they can do solo all the things that irritate each other. Carrie gets upset and escapes to Abu Dhabi to stay all-expenses-paid in a thousand-star mega-resort with her three best friends.

Damn girl, 'ass why hard, yeah? In this economy, the "miseries" of Carrie, Samantha (Kim Cattrall), Miranda (Cynthia Nixon), and Charlotte (Kristin Davis) are no longer funny but borderline offensive.

When we fell in love with these characters on the hit HBO series, Carrie's shoe fetish seemed like a charming OCD tick. Now it's like the compulsion of an obnoxious spoiled brat. We once delighted in seeing Charlotte experiment with a sex toy that gave a whole new meaning to "rabbit." Now we just see her sniveling over the fact that-news flash!-child-rearing isn't easy. It's especially painful to see the brash Samantha cozying up to Miley Cyrus at a red carpet premiere. The Samantha from the TV series would have kicked Hannah Montana's ass into New Jersey before oofing her boyfriend. Miranda



Time to put the Sex girls out to pasture

used to fight with her maid for the right to keep her vibrator wherever she damn well pleased. Now she whines about... Actually, she's the only character who doesn't bitch and cry through the whole movie. Yes, really... Miranda.

The show's creator, Michael Patrick King, has run out of ideas for his girls. So instead he draws out a painfully PC and cliché gay marriage for almost half an hour, culminating in a performance by a Freddy Krueger impersonator wheezing through a cover of Beyonce's "Single Ladies." No wait, that wasn't Freddy Krueger. That

was Liza Minelli. Oops.

King then sends the girls to Abu Dhabi (actually filmed in Morocco) where they get into absolutely no real fun whatsoever. Even the potentially hilarious and offensive trouble they get into as sexy fashionistas in the Muslim Middle East is instantly diffused for minimum conflict. We feared more for these women back when they would occasionally travel to Brooklyn.

The occasional sight gag works: Charlotte falls off her dromedary and gets "camel toe." Ba dump bump. (Factor in her doo-doo accident in the previous movie and it looks like poor Davis' character has become a punching bag for the script.) But these few moments of smirking respite don't make up for the two-and-a-half hours of sheer desperation and lip-service feminism.

When they all karaoke, "I am Woman," it doesn't feel like they are empowering anyone. One simply feels sorry for them.

The stars haven't aged well physically either. Their faces look alternately wrinkled, overly bronzed, or drawn too far back like a Terry Gilliam special effect from the '80s—especially Parker and Cattrall.

When they cattily shrill on about how Muslim women wear veils over their faces, we wish it was a wardrobe requirement for them as well. And when they don their ridiculously colorful couture, the effect isn't brand-name awe, it's age-inappropriate embarrassment. The guys aren't photographed flatteringly either: Noth's spray-tanned belly is angled to resemble a large, orange throw cushion.

If the filmmakers have any sympathy, this once genuinely witty, bawdy quartet will be retired, especially since there's precious little actual sex left for these cougars to engage in. See you in another life, sisters.

Check honoluluweekly.com for Bob Green's review of The Secret in Their Eyes.

Oviedlock

locations

and times

are subject

to change.

Please call

venues

for latest

Legend:

Showing •

Closing •

Opening ®

information

Regal Cinemas no longer releases its movie listings in time for Honolulu Weekly to publish them.

Town

WARD STADIUM 1044 Auahi St. 593-3000 ◆ Iron Man 2 (Wed & Thu 10:45, 1:30, 4:15, 7:10, 7:50, 10, 10:30, Fri-Tue 10:45, 1:30, 4:15, 7:10, 10) Letters to Juliet (Wed & Thu 11:50, 2:20, 4:50, 7:20, 9:50, Fri-Tue 7:15, 9:45) Prince of Persia: The Sands of Time (Wed & Thu 10:45, 11:30, 12:15, 1, 1:30, 2:15, 3, 3:45, 4:15, 5, 5:45, 6:30, 7, 7:45, 8:30, 9:15, 9:45, 10:30, Fri-Sat 10:45, 11:30, 12:15, 1, 1:30, 2:10, 3, 3:45, 4:15, 4:50, 5:45, 6:30, 7:30, 8:30, 9:15, 10:10, 11:15, Sun-Tue 10:45, 11:30, 12:15, 1, 1:30, 2:10, 3, 3:45, 4:15, 4:50, 5:45, 6:30, 7:30, 8:30, 9:15, 10:10) Princess Ka'iulani (Wed & Thu 10:30, 12:50, 3:10, 5:30, 7:50, 10:10, Fri-Tue 10:30, 12:50, 3:10, 5:30, 7:50, 10:10) Robin Hood (Wed & Thu 10:30, 1:30, 4:30, 7:30, 10:30, Fri-Tue 10:30, 1:30, 4:30, 7:30, 10:30) Sex and the City 2 (Wed & Thu 10:45, 11:45, 12:45, 1:55, 2:55, 3:55, 5:05, 6:05, 7:05, 8:15, 9:15, 10:15, Fri-Sat 10:45, 11:45, 12:45, 1:55, 2:55, 3:55, 5:05, 6:05, 7:05, 8:15, 9:15, 10:15, 11:25, Mon-Tue 10:45, 11:45, 12:45, 1:55, 2:55, 3:55, 5:05, 6:05, 7:05, 8:15, 9:15, 10:15) Shrek Forever After 3D (Wed & Thu 10:30, 11:10, 11:50, 1:05, 1:45, 2:25, 3:40, 4:20, 5, 7, 7:35, 9:35, 10:10, Fri-Sun 11:50, 2:25, 5, 7:35, 10:10, Mon-Tue 11:50, 2:25)

● Thu 6/3: **MacGruber** (Wed & Thu 10:45, 1, 3:15, 5:30, 7:45, 10) **Shrek Forever After** (Wed & Thu 12:30, 3:05, 5:35)

• Fri 6/4: **Get Him to the Greek** (Fri-Sat 12:15, 2:50, 5:25, 8, 10:35, Sun-Tue 12:15, 2:50, 5:25, 8, 10:30) **Killers** (Fri 10:40, 1:05, 3:30, 5:55, 8:20, 10:45, Sat 10:40, 1:05, 3:30, 5:55, 8:20, Sun & Tue 10:40, 1:05, 3:30, 5:50, 8:10, 10:30, Mon 10:40, 1:30, 5:50, 8:10,

10:30) **The Lottery** (Mon-Tue TBA) **Splice** (Fri-Sat 10:30, 1, 3:30, 6, 8:30, 11, Sun-Tue 10:30, 1, 3:30, 7:45, 10:15)

Windward

KO'OLAU STADIUM Temple Valley Shopping Center (808) 593-3000 ◆ MacGruber (Wed & Thu 11:30, 1:35, 3:45, 5:45, Fri-Tue 11:30, 1:35, 3:45, 5:45, 7:45, 9:45) Prince of Persia: The Sands of Time (Wed & Thu 11, 12, 1:40, 2:40, 4:10, 5:10, 7, 8, 9:30, 10:20, Fri-Tue 11, 12, 1:40, 2:40, 4:10, 5:10, 7, 8, 9:30, 10:20) Princess Ka'iulani (Wed & Thu 11:10, 1:20, 3:40, 5:50, 8:05, 10:15, Fri-Tue 11:10, 1:20, 3:40, 5:50, 8:05, 10:15) Sex and the City 2 (Wed & Thu 12:15, 3:50, 7:15, 10:15, Fri-Tue 12:30, 3:50, 7:15, 10:15) Shrek Forever After 3D (Wed & Thu 11:05, 1:15, 3:25, 5:35, 8, 10:10, Fri-Tue 11:05, 1:15, 3:25, 5:35, 8, 10:10)

● Thu 6/3: **Iron Man 2** (Wed & Thu 11:15, 1:50, 4:30, 7:20, 9:55) **Letters to Juliet** (Wed & Thu 11:45, 2:15, 5, 7:40, 9:55) **Robin Hood** (Wed & Thu 12:15, 3:30, 7:05, 7:45, 9:55, 10:35) **Shrek Forever After**(Wed & Thu 12:30, 2:35, 4:40, 7:10, 9:15)

● Fri 6/4: **Get Him to the Greek** (Fri-Tue 11:30, 2, 5, 7:20, 9:40) **Killers** (Fri-Tue 11:15, 1:25, 3:35, 5:45, 7:55, 10:05) **Marmaduke** (Fri-Tue 11, 1:10, 3:10, 5:15, 7:40, 9:45) **Splice** (Fri-Tue 12:20, 3, 5:20, 7:30, 9:50)

East

KAHALA 8-PLEX Kahala Mall, 4211 Wai'alae Ave. (808) 593-3000

◆ Prince of Persia: The Sands of Time (Wed & Thu 11:30, 2:10, 4:45, 7:20, 10:10, Fri-Sat 11:10, 1:50, 4:50, 7:4510:20, Sun 1:50, 4:50, 7:45, 10:20, Mon-Tue 11:10, 1:50, 4:50, 7:45, 10:20) **Princess Ka'iulani** (Wed & Thu 10:50, 1:10, 3:30, 5:50, 8:10, 10:30, Fri-Tue 10:50, 1:05, 3:20, 5:40, 7:55, 10:15) **The Secret in Their Eyes** (Wed & Thu 11:45, 3, 7, 9:45, Fri-Sat 11:30, 3, 7:10, 9:55, Sun 3, 7:10, 9:55, Mon-Tue 11:30, 3, 7:10, 9:55) **Sex and the City 2** (Wed & Thu 12:40, 3:55, 7:10, 10:15, Fri-Tue 12:40, 3:55, 7, 10:05) **Shrek Forever After** (Wed & Thu 10:50, 1:05, 3:20, 5:30, 7:45, 10, Fri-Tue 11, 1:10, 3:20, 5:30, 7:40, 9:50)

● Thu 6/3: **Babies** (Wed & Thu 11:20, 1:20, 3:20, 5:20, 7:30, 9:30) **Iron Man 2** (Wed & Thu 11, 1:50, 4:40, 7:40, 10:20) **Robin Hood** (Wed & Thu 3:40, 7:15, 10:10) **The Unbroken** (Wed & Thu 11:10)

● Fri 6/4: **Killers** (Fri-Tue 10:50, 1:10, 3:30, 5:50, 8:10, 10:30) **Penguins in the Sky** (Fri-Sat 12, 2:30, 5, 7:30, 10, Sun 2:30, 5, 7:30, 10, Mon-Tue 12, 2:30, 5, 7:30, 10) **Spring Fever** (Fri-Sat 11:20, 2, 4:40, 7:15, 9:45, Sun 2, 4:40, 7:15, 9:45, Mon-Tue 11:20, 2, 4:40, 7:15, 9:45)

KOKO MARINA STADIUM 8 593-3000

♦ Prince of Persia: The Sands of Time (Wed & Thu 11, 12, 1:40, 2:40, 4:20, 5:20, 7, 8, 9:40, 10:35, Fri-Tue 11:20, 12:20, 1:55, 2:55, 4:30, 5:30, 7, 8, 9:40, 10:30) Sex and the City 2 (Wed & Thu 12:30, 3:50, 7:10, 10:15, Fri-tue 12:30, 3:50, 7:10, 10:15, Fri-tue 70, 3:50, 7:10, 10:10) Shrek Forever After 3D (Wed & Thu 11:05, 1:15, 3:25, 5:40, 7:50, 10, Fri-Tue 11:10, 1:20, 3:30, 5:40, 7:50, 10:05)

● Thu 6/3: Iron Man 2 (Wed & Thu 11:30, 2:15, 5, 7:40, 10:30) Letters to Juliet (Wed & Thu 11:20, 1:50, 4:30, 7:30, 9:50) MacGruber (Wed & Thu 10:50, 10:45) Robin Hood (Wed & Thu 1, 3:55, 6:55, 9:55) Shrek Forever After (Wed & Thu 12:30, 2:40, 4:50, 7, 9)

• Fri 6/4: **Get Him to the Greek** (Fri-Tue 11:15, 1:45, 4:15, 7:30, 10) **Killers**

(Fri-Tue 10:50, 1:10, 3:30, 5:50, 8:10, 10:30) **Marmaduke** (Fri-Tue 11, 1:05, 3:10, 5:15, 7:20, 9:30) **Splice** (Fri-Tue 12:10, 2:35, 5, 7:40, 10:20)

Central

MILILANI TOWN CENTER STADIUM 14 95-1249 Meheula Parkway (808) 593-3000 ◆ Iron Man 2 (Wed & Thu 11:05, 11:50, 1:45, 2:40, 4:25, 5:20, 7:05, 8:05, 9:45, 10:45, Fri-Tue TBA) Letters to Juliet (Wed & Thu 11:35, 2:05, 4:30, 7:20, 9:40, Fri-Tue TBA) Prince of Persia: The Sands of Time (Wed & Thu 11, 11:40, 12:25, 1:35, 2:15, 3, 4:10, 4:50, 5:35, 6:45, 7:30, 8:15, 9:25, 10:05, 10:45, Fri-Tue TBA) Princess Ka'iulani (Wed & Thu 11:10, 1:25, 3:40, 5:55, 8:10, 10:25, Fri-Tue TBA) Robin Hood (Wed & Thu 10:55, 1:50, 4:45, 7:40, 10:35, Fri-Tue TBA) Sex and the City 2 (Wed & Thu 11:15, 12, 2:30, 3:30, 6:15, 7:10, 9:30, 10:15, Fri-Tue TBA) Shrek Forever After 3D (Wed & Thu 10:45, 12:10, 1, 2:25, 3:15, 4:40, 5:30, 7, 7:45, 9:20, 10, Fri-Tue TBA)

• Thu 6/3: MacGruber (Wed & Thu 11:20, 1:20, 3:35, 5:40, 7:50, 9:55) Shrek Forever After (Wed & Thu 11:25, 1:40, 3:55, 6:10, 8:25, 10:40,)

● Fri 6/4: Get Him to the Greek (Fri-Tue TBA) Killers (Fri-Tue TBA) Marmaduke (Fri-Tue TBA) Splice (Fri-Tue TBA)

PEARLRIDGE WEST (808) 593-3000

◆ Iron Man 2 (Wed & Thu 11:10, 1:55, 4:40, 7:30, 9:15, 10:15, Fri-Tue 11:10, 1:55, 4:35, 7:30, 10:15) Prince of Persia: The Sands of Time (Wed & Thu 10:50, 11:30, 12:10, 1:25, 2:05, 2:45, 4, 4:40, 5:20, 6:35, 7:15, 7:55, 9:10, 9:50, 10:30, Fri-Tue 11:15, 12, 12:45, 1:50, 2:35, 3:20, 4:25, 5:10, 6, 7:45, 8:35, 9:35, 10:20) Princess Ka'iulani (Wed & Thu 12:20, 2:40, 5, 7:20, 9:40) Robin

Film Review

Zoo alors!

DEAN CARRICO

he Asahiyama Zoo, located in the northwest of Japan, was in trouble, and for good reason. The pens were dirty and dilapidated. Protestors were showing up with bullhorns. Nobody cared about the roller coaster built to attract new visitors. Money was running out. An outbreak of Echinococcus killed a lowland gorilla, starting a public panic that forced a temporary closure of the zoo. And then came the weird new kid Yoshida who loves "all living things... except humans."

All of this is apparently true, but the story of attempts to save the zoo, as depicted in the feature Penguins in the Sky (opening Friday exclusively at Kāhala Mall), muddles the information about how Asahiyama went from imminent closure to become Japan's most-visited zoo.

Director Masahiko Tsugawa is forgiven for the dramatic license because this is not a documentary. A cast of zookeeper misfits full of stutterers, artists and dreamers try everything, including opening at night—so people can see the nocturnal animals—and in the dead of winter. They even bring the zookeepers out from behind their cag-



Penguins in the Sky marches forth as another

es to explain the behavioral habits of the creatures.

But, of course, it's a zoo, and in Penguins in the Sky the animals are the stars. The zookeepers share an empathy with the animals and know firsthand how interesting they can be in their own environment, rather than cooped up in a cage. Yoshida has a moment of Dumbo-style vision, saying if people saw the penguins "flying,"

which is how they appear whilst swimming, they would be more impressed. And they are more impressive in their natural environment. Like David Attenborough's BBC nature documentaries, there's a joy in seeing these creatures cavort, and a scene with one primate comforting another is one of the most heartbreaking shown on

After years of struggle, a new mayor and a new endowment means a total restructuring of the zoo, adding an impressive stateof-the-art interactive aquarium. Within four years, Asahiyama was a success story, attracting more than 3 million guests each year. (Be warned: your kids will request a visit after seeing this film, and you'll be hard-pressed to say no.)

There are times where Penguins goes too far with its playfulness, an obvious attempt to keep the kids interested in a story about fiscal crisis. At these moments, the characters seem more like caricatures. But it's an entertaining children's movie (even with the subtitles) with a kid-friendly message of following your dreams and never giving up-though it may only be the older patrons who catch the hidden message: "Anything is possible, provided you throw enough money at it."



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Hood (Wed & Thu 11:45, 3:45, 7:25, 10:25, Fri-Tue 11:45, 3:45, 7:25, 10:20) Sex and the City 2 (Wed & Thu 11:50, 12:50, 2:55, 3:55, 6, 7, 9:05, 10:05, Fri-Tue 11:50, 12:50, 2:55, 3:55, 6, 7, 9, 10) Shrek Forever After (Wed & Thu 11, 11:30, 12:15, 1:15, 1:45, 2:30, 3:30, 4, 4:45, 5:45, 6:15, 7, 8, 9:15, 10:15, Fri-Tue 11:30, 1:40, 3:50, 6, 8:10, 10:20) Shrek Forever After 3D (Wed & Thu 12:45, 3, 5:15, 7:30, 9:45, Fri-Tue 12:30, 2:40, 4:50, 7, 9:10)

• Thu 6/3: The Girl With the Dragon Tattoo (Wed & Thu 3, 10:15) Just Wright (Wed & Thu 12:10, 2:40, 5:05, 7:25, 9:50) Letters to Juliet (Wed & Thu 12:30, 2:50, 5:10, 7:30, 9:55) MacGruber (Wed & Thu 11:15, 1:30, 3:40, 5:50, 8, 10:10) The **Unbroken** (Wed & Thu 11, 6:15)

Fri 6/4: Get Him to the Greek (Fri-Tue 11:55, 2:30, 5:30, 8, 10:30) Killers (Fri-Tue 11:05, 12:05, 1:20, 2:20, 3:35, 4:35, 5:55, 7:15, 8:10, 9:30, 10:25) Marmaduke (Fri-Tue 11:20, 1:30, 3:40, 5:50, 7:55, 10:05) Splice (Fri-Tue 11:50, 12:50, 2:15, 3:15, 4:40, 5:40, 7:05, 8:05, 9:25,

Leeward

KAPOLEI MEGAPLEX 890 Kamokila Blvd. (808) 593-3000 ◆ Iron Man 2 (Wed & Thu 10:45, 11:45, 1:30, 2:30, 4:15, 5:15, 7, 8, 9:45, 10:40, Fri-Sat 11, 1:45, 4:30, 7:15, 10, Sun 1:45, 4:30, 7:15, 10, Mon-Tue 11, 1:45, 4:30,

7:15, 10) Prince of Persia: The Sands of Time (Wed & Thu 10:45, 11:30, 12:15, 1:20, 2:05, 2:50, 3:55, 4:40, 5:25, 6:30, 7:15, 8, 9:05, 9:50, 10:35, Fri-Sat 10:45, 11:30, 12:15, 1:20, 2:05, 2:50, 3:55, 4:40, 5:25, 6:30, 7:15, 8, 9:05, 9:50, 10:35, Sun 11:30, 12:15, 1:20, 2:05, 2:50, 3:55, 4:40, 5:25, 6:30, 7:15, 8, 9:05, 9:50, 10:35, Mon-Tue 10:45, 11:30, 12:15, 1:20, 2:05, 2:50, 3:55, 4:40, 5:25, 6:30, 7:15, 8, 9:05, 9:50, 10:35) Princess Ka'iulani (Wed & Thu 11:15, 1:30, 3:45, 6, 8:10, 10:25, Fri-Sat 11:15, 1:30, 3:45, 6, 8:10, 10:25, Sun 1:30, 3:45, 6, 8:10, 10:25, Mon-Tue 11:15, 1:30, 3:45, 6, 8:10, 10:25) Robin Hood (Wed & Thu 10:30, 1:30, 4:30, 7:30, 10:30, Fri-Sat 10:30, 1:30, 4:30, 7:30, 10:30, Sun 1:30, 4:30, 7:30, 10:30, Mon-Tue 10:30, 1:30, 4:30, 7:30, 10:30) Sex and the City 2 (Wed & Thu 11:45, 12:45, 2:50, 3:50, 6, 7, 9:10, 10:10, Fri-Tue 11:45, 12:45, 2:50, 3:50, 6, 7, 9:10, 10:10) Shrek Forever After (Wed & Thu 11, 11:30, 12, 1:15, 1:45, 2:15, 3:30, 4, 4:30, 5:45, 6:15, 6:45, 8, 8:30, 9, 10:15, 10:40, Fri-Tue 11:30, 1:40, 3:50, 6, 8:15, 10:30) Shrek Forever After 3D (Wed & Thu 10:30, 12:45, 3, 5:15, 7:30, 9:45, Fri-Sat 10:30, 12:45, 3, 5:15, 7:30, 9:45, Sun 12:45, 3, 5:15, 7:30, 9:45, Mon-Tue 10:30, 12:45, 3, 5:15, 7:30, 9:45) The Unbroken (Wed & Thu 11:45, 3:45, 7:45, Fri-Tue TBA)

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Art House

DORIS DUKE THEATRE Honolulu Beretania St. \$7 general, \$5 members. 532-8768 Sat 6/5: Beast Stalker (Sat 1, 7:30, Sun & Tue 1, 4, 7:30)

Connected (Wed-Fri 1, 4, 7:30)

MOVIE MUSEUM 3566 Harding Ave. \$5 general, \$4 members. 735-8771 Fri 6/4: Bride Flight (Fri 12:30, Sat 4:15, 6:30) Hachi: A **Dog's Tale** (Fri 3, 5, 7, 9, Sun 12:30, 2:30, 4830, 6:30, 8:30) Hot Enough for June (Mon 12:30, 2:30, 4:30, 6:30, 8:30) Summer Hours (Thu 12:30, 2:30, 4:30, 6:30, 8:30, Sat 12:15, 2:15, 8:45)



x0 THAIFO.

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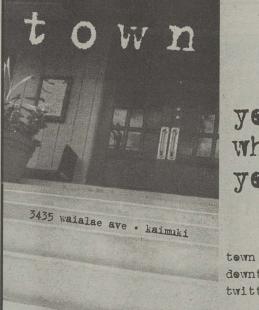
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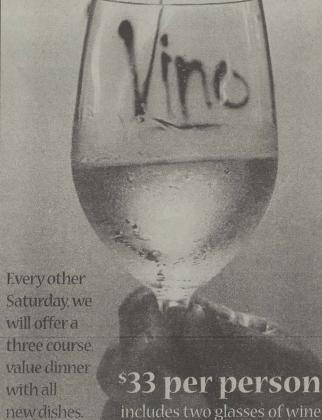




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Fridays through 7/16, (5-7PM) \$50 general; \$45 UH student/faculty/staff.

"El Mariachi" es impresionante!

Yes, it's a long haul over to Kāne'ohe, but this 12-seat Mexican food hole-inthe-wall is worth every guzzled gallon of gas. Indulge in lobster quesadillas, clams in white wine butter sauce, lobster bisque and seafood nachos. Fortyounce bottles of Corona can be found across the parking lot in a street side gas station making this BYOB experience auténtico.

El Mariachi Seafood Restaurant, 41-1151 Kamehameha Hwy

11AM-9PM \$10-\$15 per entree. 234-5893

Fusion Reds—A Wine Tasting Event

A tasting of red wine blends which exemplify a strong sense of place and culture. This provocative fusion showcases different themes from single grape varieties. svillatora@dkrestaurants.com.

Shimmy shimmy ya!

eggplant. And that's just the small.

hands from the young, friendly staff.

like a rich coconut frosting.

thinking about new flavors," says Shimazu.

Vino, Restaurant Row, 500 Ala Moana Blvd. Suite 6 D-1 Wed 6/2, (6PM) \$35 per person.

Reservations 533-4476

Giant

shave ice

in flipped-

out flavors

news you can eat

Opened: Teddy's Bigger Burgers near University makes the Spud Burger (burger topped with a hash brown) with a chocolate shake all the more convenient when we have the craving. Which is often. 2424 S. Beretania Ave #101, 949-0050

Kona Brewing Company beer pairing dinner at Hula Grill Waikiki. Five chefs collaborate on a five course menu to complement KBC beers. On the menu: pancetta wrapped prawn paired with Duke's Blonde Ale and wasabi dusted scallop to accompany Hula Hefeweizen. \$45.00 per person.

Reservations required. Tue, 6/8 at 6PM, Hula Grill Waikīkī, 2335 Kalākaua Avenue, (808) 923-4852

Maui Tacos at home. Maui Tacos share recipes for some of their popular Hawai'i-meets-Mexico flavors on their Facebook page and at http://mauitacos.com/recipes.htm. May's recipe of the month was Maui Pineapple Passion Salsa.

Got food news? Send 'em in to foodnews@honoluluweekly.com

Not Your Classic Monte Cristo

Seared foie gras layered in between fresh country bread and prosciutto, draped with basil leaves and drizzled with a sweet and sour sauce. Paired with an Italian Prosecco. (Just a guess.) Splendido!

Brasserie Du Vin, 1115 Bethel St. Mon 6/7, (6PM) Three-course wine dinner \$49. 545-1115

Local Seafood Treasures at Blue Water Shrimp Co.

any cultures have their own versions of shave ice,

from Taiwanese style to Filipino halo halo. Hawai'i

takes pride in Japanese-influenced flavors from Melona bars to toppings such as mini mochi balls or flan-style

pudding. You've gone through what you thought were crazy fla-

vor combos, mixing li hing powder with bubblegum syrup. But you've probably never seen a shave ice serving the size of an

Shimazu Store, the tiny front formerly known as B&S, has been serving up

massive shave ice since Kelvin Shimazu took over in 2006. The largest size,

called Larry's Head (only \$8.50), is really the size of a human head. "Even when

I was a kid, it seemed like wherever I went for shave ice, it was just not enough. I

thought, 'I'm gonna make it some day the way I want to eat it.' That's the reason

why they're big," explains Shimazu. As for Larry's Head? Shimazu says, "Larry

is a customer of mine from [the Shimazu shave ice kiosk in] Mililani a long time

ago. I created that size for him because he used to come by and eat three larges...

Even now, he could still eat two or three of them." For the rest of us, the smaller

sizes will still make your eyes widen upon receiving your mountain with two

But Shimazu isn't satisfied with his store's shave ice on size alone. "I don't

play by the rules," he says. So instead of only sticking to the typical syrup menu,

the store also offers flavors in red velvet, red velvet creme, crème brulée, mojito,

buttered popcorn, chocolate peanut butter cup and li hing apple. "I'm always

And there's more! In addition to the condensed milk snow cap option, Shimazu

Store offers a creamy haupia topping, which was inspired by a haupia chocolate

sundae at a now-defunct Japanese restaurant. The first bite of the topping tastes

Two more things that will help you maximize your Shimazu experi-

ence: Get the holder for 25 cents. It will save your shoes and clothes

some grief. And if you order durian, you're not allowed to eat it in or around the store. Those familiar with the fruit will understand why.

Pick up a six-pack or a bottle of wine from a nearby ABC store and then wander through the international marketplace to the food court. There,

you'll find an old favorite-Blue Water Shrimp & Seafood Market. Forget the traditional garlic shrimp and try the macadamia nut encrusted opakapaka with pineapple sweet and sour sauce, paired with seaweed salad. Live music, fresh fish, and a new look at an old

International Marketplace, 2145 Kuhio Ave. twitter.com/bluewatershrimp. \$12.95. 926-3532

Sabrina's Southern Italian Cuisine

Chef Stefano prepares housemade pastas and sauces. Sabrina's Dreamorecchiette ("little ears") pasta in tomato and basil sauce with Genovese pesto and parmesan. An intimate, authentic, slow food experience.

Sabrina's, 3036 Waialae Ave. Tue-Sun 5:30-10PM. Entrees from \$9-\$25.739-0220

Wines on the cutting edge

Learn about what's new in the culture of wine. Limited and restricted to persons 21 and up. www.hawaii. edu/kokua

JMD Educational Center, 99-1269 Iwaena St., 'Aiea Thu 6/3, (7-9PM) \$55. www.outreach. hawaii.edu, 956-7221

Surf's up at Stortos

There's the Adam Sando sandwichturkey, bacon, avocado and honey mustard topped with papaya seed dressing; and then there's Perry's Pastramiroast beef, turkey and pastrami. A deli for those who remember "The Rock Warrior" and for those serious about subs. www.stortos.com.

Storto's Deli, 3184 Waialae Ave Mon-Sat 10AM-8PM; Sun 10AM-6PM. 739-2009

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Ward Centers Farmers' Market

Check out the local farmers' and food vendors' stands in the parking lot for some morning-afternoon shopping. Ward Warehouse, 1050 Ala Moana Blvd. Tuesdays, (9AM-1PM)

Windward Open Market

Fresh fruits, veggies, arts & crafts, flowers and info booths. He'eia State Park, 46-465 Kamehameha Hwy., Käne'ohe Every Sun, (9AM-2PM) Free. 247-3156

Wine Tastings at Wine By Numbers

The wine shop offers different themed tastings each week. Wine By Numbers, 94-1235 Ka Uka Blvd., Unit B

Fridays 6-8PM; Saturdays 3-6PM. winebynumbers.com, 671-1120

26 Honolulu Weekly m June 2-8, 2010 m www.honoluluweekly.com

Food & Drink



Brews of summer

Look beyond weizen for refreshing summer grog

ADRIENNE LAFRANCE

ince 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 citruses 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: 25ounce bottle, \$10.99

ounce bottle, \$10.99

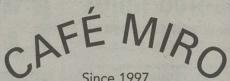
Rogue Irish-Style Lager Forget the clever names—Dead Guy Ale, Santa's Private Reserve, Yellow Snow IPA—and cheeky bottle design for which this Oregon based brewery is so well known. Rogue simply makes awesome beer. The Irish-Style lager might call to mind St. Patrick's day or a blanket of clouds over 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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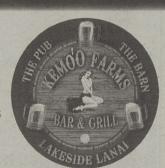
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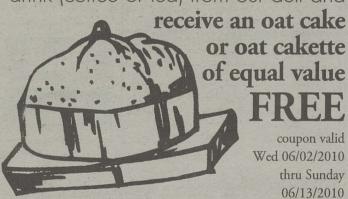


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Classified Index

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TIME TO RELAX BLONDIE MILITARY DISCOUNTS recently stumbled on the online 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?

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 has 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-

GANNA hafnium

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-

illustration: slug signorino

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 Aware-

ness 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, Future-MAP 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 or write him c/o Chicago Reader, 11 E. Illinois, Chicago 60611. Subscribe to the Straight Dope podcast at the iTunes Store.



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 fuelfree 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

CLICK HERE:

projects.

Lisa Airplanes, www.lisa-airplanes.com; **Hunt Aviation**, www.fuellessflight.com;

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by Rob Brezsny

talta

(March 21-April 19)

If you'd like to be in supreme alignment with cosmic rhythms this week, I suggest that you completely avoid using the f-word. Likewise, you'll maximize your chances for taking advantage of fate's currents if you refrain from ever using the s-word, the c-word, the m-word and the b-word. As a general rule, the more precise and the less lazy you are in using language, the more willpower you'll have and the better able you'll be to attract the experiences you want. It's always invigorating to choose your words creatively and kindly, of course, but especially now

TAURUS

(April 20-May 20)

If you grow a mere acre of peanuts, in a good year you'll harvest a big enough crop to make 30,000 peanut butter sandwiches. That might be more than you need. If you just plant enough peanuts to fill a basketball court, you'll still have enough to make over 3,200 sandwiches, which would provide you with more than eight every day for a year. This is a good phase of your astrological cycle to be thinking thoughts like these, Taurus. You will have more insight and motivation than usual if you formulate long-term plans to create abundance for yourself

(May 21-June 20)

As they orbit the planet, astronauts witness as many as 15 sunrises and sunsets each day. Time isn't really sped up for them, but it seems like it. I expect you to experience a similar feeling in the coming weeks, Gemini. You may have the fantasy that you're living the equivalent of four days every 24 hours. The light will be brighter, the emotions richer and the teachings more highly concentrated. If you give yourself to the surge with relaxed enthusiasm and focused receptivity, your evolution will be expedited.

(1)(t)

(June 21-July 22)

I think you're ready to stand up and reclaim your power from the soul-sucking influences that have been swindling you. But you don't have to turn this showdown into a melodramatic epic that brings down the house or blows up the world. In fact, I think it's better if you stay low-key as you transform the dynamics that have been grinding you down. The adjustments may be nowhere near as major as you imagine. Why? Because most of what you need to do is make shifts in your own attitude. The necessary changes in outer circumstances will arise naturally once you've done that.

(July 23-Aug. 22)
If I were writing the story of your life as a fairy tale, the current chapter would be filled with enchanted events. You'd hear animals' thoughts in your head and you'd remember your past lives. You'd be able to find accurate oracles in the shapes of clouds, the ringing of distant bells, and the patterns of shadows on the sidewalk. You would see the help that's invisible to everyone else and know what to do in order to get the love you want. Take advantage of the available mojo, Leo. Use it to set people free, including yourself.

(Aug. 23-Sept. 22)

How skilled are you at getting things done and making things happen? This is different from just being busy; it's not the same as scrambling around attending to whatever tasks are at the forefront of your attention, I'm talking about actually cranking out excellent results that manifest a comprehensive vision of your intentions. I'm talking about working hard and smart to serve the big picture, not working frenetically and mechanically to rid yourself of nervous mental energy. You're in a phase when these themes are especially important, Virgo. Be a master of the details; don't let the details master you.

(Sept. 23-Oct. 22)

In her essay "Write Till You Drop," author Annie Dillard offers advice to aspiring writers. I'm going to quote a certain passage that happens to be apropos for you Libras right now "Spend it all, shoot it, play it, lose it, all, right away, every time. Do not hoard what seems good for later . . . give it, give it all, give it now. The impulse to save something good for a better place later is the signal to spend it now. Something more will arise for later, some thing better. These things fill from behind, from beneath, like well water. Similarly, the impulse to keep to yourself what you have learned is not only shameful, it is destructive. Anything you do not give freely and abundantly becomes lost to you.'

s(OAPIO

(Oct. 23-Nov. 21)

In a Rolling Stone interview, musician John Mayer suggested that Tiger Woods could have avoided his terrible troubles if he had just chosen to masturbate more. Rather than literally acting out his obsessive sexual urges with a jillion women who weren't his wife, why not contain them in the fantasy realm? I suggest you consider applying this principle as you make your decisions in the coming weeks, Scorpio—not just in regards to your sexual life, but in other areas as well. There may be times when you could prevent an influx of unnecessary chaos simply by conducting a conversation in your imagination rather than by having it with the actual person who seems to be agitating or enthralling you.

SUIAATTIDAS

(Nov. 22-Dec. 21)

There are very few people who can lick their own elbows, and up until now you have probably not been one of them. Judging from the current astrological configurations, however, I'm guessing that a lot of you Sagittarians are about to be more flexible, limber and acrobatic than usual-not just in your mental attitudes but possibly even in your physical abilities. At least metaphorically speaking, you'll be able to bend over backwards without damaging your dignity. You could also stretch and twist yourself into poses that have previously been impossible. So who knows? Maybe you'll find a way to plant a kiss on your own elbow.

(APA)(OAN

(Dec. 22-Jan. 19)

The TV comedy series "Community" takes place on the sleepy campus of a community college. It features the hijinks of seven misfits who are older and weirder than their fellow students. In one episode, an inept female security guard chases the lead character, Jeff, hoping to catch and cite him for a farcical misdemeanor. As she races along, shouting for him to stop, she takes out her can of pepper spray and shoots several streams in his direction. The cloud of noxious stuff doesn't reach him, but she runs face-first into it as she continues her pursuit. It irritates her eyes and forces her to halt. Later, in telling her associate what happened, she says she was the victim of "self-inflicted friendly fire." I worry that you'll soon be tempted to carry out a metaphorical version of that, Capricorn. Please

SUIAAUQA

(Jan. 20-Feb. 18)

Here's how author Leo Buscaglia described the rigorous requirements for being a great lover. You must "continually have the subtlety of the very wise, the flexibility of the child, the sensitivity of the artist, the understanding of the philosopher, the acceptance of the saint, the tolerance of the scholar, and the fortitude of the certain." I'm sorry to report that no one I've ever known has met those high standards! In the coming weeks, however, you Aquarians will have the potential to get halfway there. Life will conspire to boost every effort you make to be a great lover.

(Feb. 19-March 20)

Recently I was remembering the names of streets near the house where I grew up in A len Park, Mich. Although I didn't register it at the time, they were lyrical, euphonious and evocative: Philomene, Shenandoah, Osage, Luana, Cleophus, Gahona. As I walked and played on them day after day for years, my imagination breathed in the magic of their exotic sounds, unobtrusively nurturing my poetic sensibilities. I bring this up, Pisces, in the hope of inspiring a comparable rumination in you. Think back on the riches of the past whose importance to your development you may have underestimated. It's a good time to re-connect with the power and glory of influences that brought out the best in you almost without your knowledge

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RED MEAT

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my mind that you've seen it twelve times.

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It's way faker than any other dumb science fiction movie you've ever taken me to...Hey!



Those starship troops are all naked ladies!



Good eye, Son. I would've guessed that the title, "Space Vixens From Beyond The Nudiverse," might have tipped you off.

Max cannon



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Hip huggers for tree huggers

andra 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, 599-4333



CITY WISE

IN THE AIR

Bird brains

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

Annette's Adventures, 45-403 Koa Kahiko St., \$50-\$200, annettesadventures.com, 235-5431



The Lo down

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.

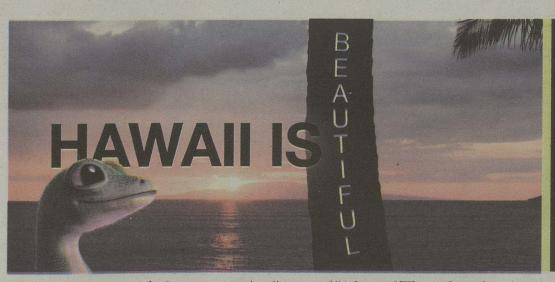
The bar is a comfortable place to watch sporting events on a plethora of flat screen TVs, but that's not all Lo Jax has to offer. Lo Jax has early and happy hour drink

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, 922-1422



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