

H O N O L U L U

Weekly

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Waikīkī

Kyo-ya Hotels & Resorts wants to change some important zoning laws

for which

so it can squeeze a super-luxury tower into a narrow strip smack in the

people?

middle of Waikīkī, between the old Moana Hotel and Kūhiō Beach Park.

GHOST
WRITERS P 8

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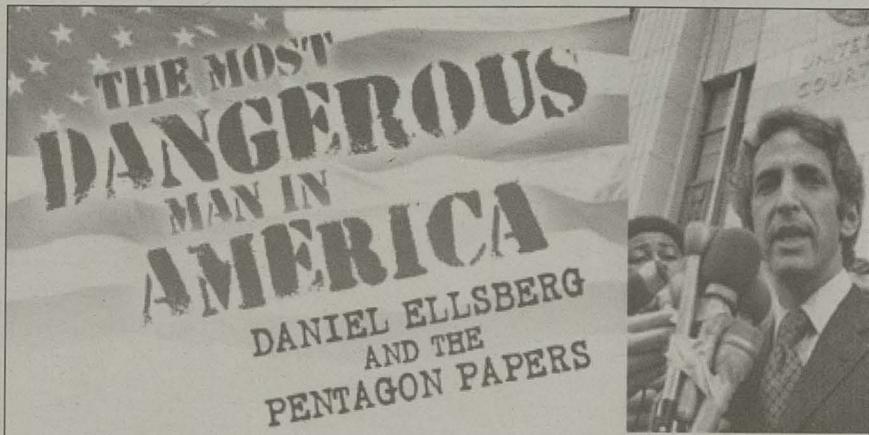


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Still getting it weekly?

Celebrating 1,000 issues—and counting.

Ann Kobayashi, through a quirk in election law, is eligible to serve on the City Council until the year 2020. She was first elected in 2002 and has served all but a few months since. That's 18 years. Honolulu's term limit for council members is eight years. We wonder whether she will stand down when her current term is up.

The homeless are an easy yet politically valuable target—they have no money and don't vote. Hence, the new proposal to make them leave the public areas where they

have "camped."

One such place is the McCully/Mō'ili'ili Public Library (which I frequent regularly)—which offers them at least a minimum of safety from physical harassment because of the amount of lighting around the building. Neighborhood Board Chairman Ron Lockwood says it's a bad situation because "children have been approached with drugs, and parents are afraid to take their children there."

Odd. Why would someone offer drugs to children who obviously don't have the money to pay for them—unless they're already buying somewhere else? I have never been approached, nor have I seen any signs of drugs. There is also a front door to the library that is usually very accessible.

City Council member Ms. [Ann] Kobayashi (who is presenting the new bill) admits [that the bill is] not concerned with the homeless situation but is intended "to take back the right of pedestrians."

Pedestrians in Honolulu have more rights than the homeless, but risk their lives to use them. Try crossing King Street—in the marked crosswalk—in front of the library. Try walking in the street to get around cars parked on the sidewalk or double (or triple) parked in a driveway. Perhaps these are the amendments that Kobayashi's proposal considers "exceptions."

Just to make sure we all understand where the homeless stand, the proposal may also include the appropriation of their few possessions—to be auctioned off or dumped.

Let's hear it for our fearless City Council!

Tom Luna
Honolulu

God's country

Aside from the "Mormon-church-driven" reference there was not much info as to the extent of the church's involvement in convincing the populace, or politicians, to support its ongoing exploitations. From working up there, I know how the church has stolen and continues to steal land and controls the people...nothing happens without their dirty fingers involved.

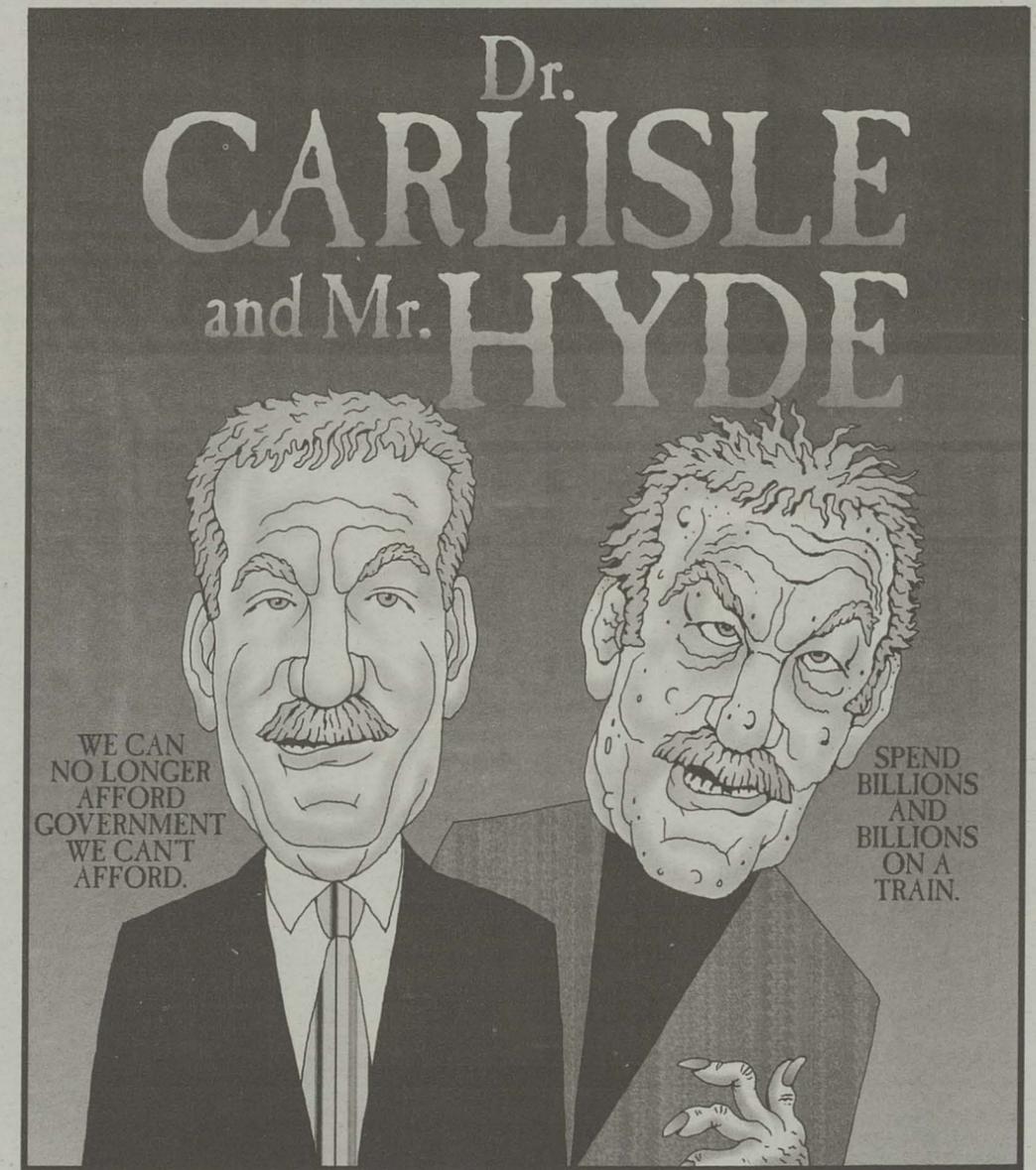
Your article ["Keep the country country-ish," 10/13] was good, as far as it went, but I'd like to see more background. It sure hasn't appeared in the daily press, one brief article, as I recall. No doubt for a reason.

Tom Tizard
Kailua

[Editor's note: For background on this story, do a web search for the word "Malaekahanaville," which will bring up our 7/29/2009 cover story on efforts to build a new town in the country. There is also a surprising amount of information available at envisionlaie.com]

God's state

On Jan. 17, 2010, gubernatorial candidate Duke Aiona and his religious allies pledged to make Hawai'i the first "all Christian state" while rallying at the state capitol against the civil unions bill. (<http://www.youtube.com/watch?v=KOHfKWQJPig>) I've



always had the utmost appreciation for all people and religions and to make Hawai'i an "all Christian state" is not what Hawai'i should be—nor is it going to "cleanse" Hawai'i of homosexuals.

It's this type of righteous view that recently led three teenagers to commit suicide because they were constantly harassed and bullied by their anti-gay harassers. Hawai'i is known to embrace all people and religions. Aiona and his allies may not realize what they are doing to our Aloha State, but I do.

All we have to do is remember history and those who were victims of intolerance—Hawaiians, African Americans, Japanese, Chinese, Native Americans, Jews...the list goes on. As a minority woman in an interracial marriage, it will be an honor to exercise my right to vote on Nov. 2 to put an end to intolerance before it has a chance to rise.

Darcianne Ernce
Kailua

yet? I am.

Colleen Hanabusa claims that she will move to Honolulu if she wins. What? That's like telling Santa that I'll be a good boy if he brings me a present. Isn't that typical of politicians who tell you anything you want to hear?

Unfortunately, so far she hasn't said anything I want to hear and plenty I didn't. That brings us to that oft-heard question, do unions endorsement really matter? I just trash all that political junk, including the one from my union, that fills up my mailbox this time of the year. Maybe that's why I missed Mufi's infamous "Compare and Decide" fiasco.

Royle Kaneshige
Honolulu

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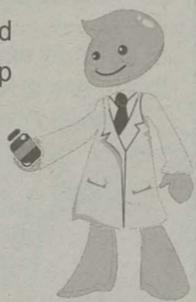
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Death & Dying

LAURA CHARTIER

*End of Life Conference
brings death out of the closet*

A conversation before dying



SHANTEL GRACE

The idea of an open conversation about death isn't exactly trendy these days, not that it ever really was. Emily Dickinson once said, "Death is a dialogue between the spirit and the dust." The famous American novelist William Somerset Maugham said, "Death doesn't affect the living because it hasn't happened yet."

But maybe they were wrong. Maybe a conversation with one's mortality, and with the people who will experience it alongside the dying, is exactly what people need to lessen the fear and the complicated burdens on those who are left behind.

Michael Barham, associate priest at St. Clement Episcopal Church, feels that death needs to be talked about openly. He and his colleagues believe that when a person doesn't prepare for the inevitable, the experience becomes clinical and impersonal, leaving no room to grieve.

"As a 30-something, it's easy to put off thinking about death," says Barham. "But when my father died in a freak accident, I realized just how difficult it is to try to grieve when bombarded with hundreds of decisions, many of which could have been made much earlier. What helped was knowing my father's values and being able to make decisions with my other family that were rooted in who he was and what he believed, and then, continuing the hard work of trying to figure out where he'd stashed important papers."

The upcoming **End of Life Conference** brings these issues to the forefront. Keynote speaker and

author David Feldman, and local spiritual leaders offer workshops that will address spiritual issues, communication issues (including how to talk with health care professionals), estate, financial, legal and funeral planning among many other topics.

*"We hope this will be
a good opportunity
for people to begin
considering their values
and how they can
prepare for themselves
and their families."*

—Michael Barham

"We won't be able to cover the full breadth of issues people need to consider," says Barham. "But we hope this will be a good opportunity for people to begin considering their values and how they can prepare for themselves and their family."

The conference is an opportunity for anyone dealing with dying loved ones to begin thinking about how to honor and acknowledge what decisions need to be made on their behalf, in hopes of making things a little easier during or after a crisis.

"I think this event is important for two reasons," he says. "Those who have recently learned that

a loved one is dying have a lot to cope with, emotionally and logistically. It can be life changing, and I hope that those who have not yet had a chance to explore the range of resources available to support them can begin to make connections that will be helpful."

This includes the LGBT community, which Barham believes faces unique challenges when dealing with clinical and spiritual support while caring for loved ones.

"We've made sure that some of the challenges facing LGBT 'ohana are not left out," he says. "In each time-block for workshops, there will be at least one workshop focusing on some of these issues. The process of dying doesn't have to be all business, all clinical. We are much more than that, and our love for friends and family should compel us to think beyond ourselves as we consider our own mortality. Can we be as generous and loving in our dying as in our living? And maybe for some of us, the question is can we be as generous and loving in our living as in our dying?"

Barham hopes the conference will enable people to consider some of the complicated issues surrounding death. Dying and caring for a loved one doesn't have to be dialogue only between the spirit and dust, but a conversation that includes the logistics and the spiritual. ■

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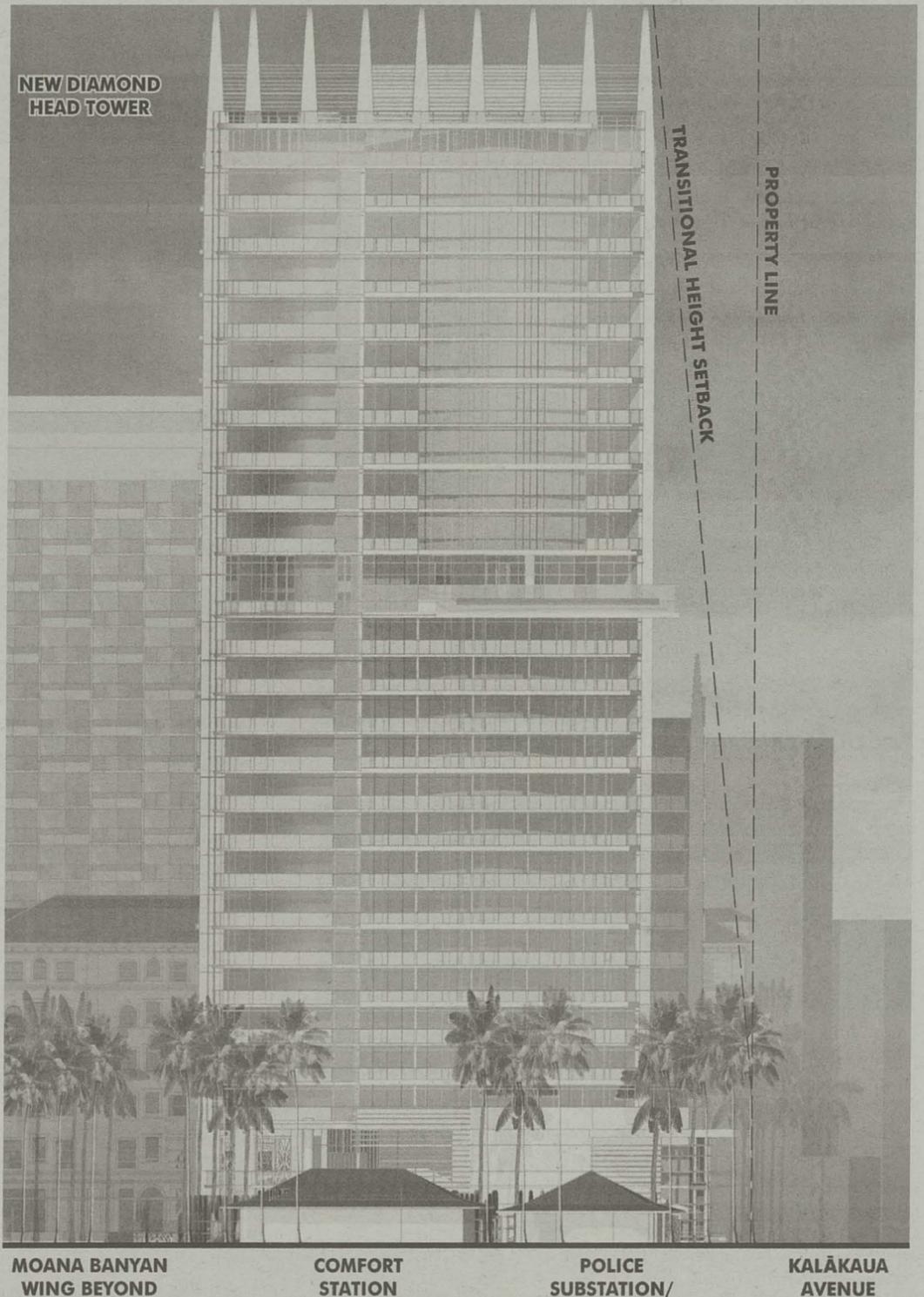
A done deal becomes a cause célèbre

BY CURT SANBURN

THE NEWS

They all turned out three weeks ago for the hearing: Hawai'i's Thousand Friends, the Surfrider Foundation, Ka Iwi Coalition/Save Sandy Beach and KAHEA. The Sierra Club, the American Institute of Architects (AIA) and Life of the Land submitted testimony. TV news crews were there too, as was a reporter from the *Honolulu Star-Advertiser*, to see what was brewing.

O'ahu's enviro-watchdogs had launched a last-minute, do-or-die mobilization against a super-luxury hotel/condo tower that wants to break some important zoning laws and squeeze itself onto a narrow strip of sand smack in the middle of Waikīkī, between the old Moana Hotel and bustling Kūhiō Beach Park.



The Sept. 23 public hearing, conducted by the city's Department of Planning and Permitting (DPP), was the last chance for public input in the city's permitting process for the tower. Up to that point, the project had sailed through all of its hearings and committee and Council votes with little controversy. The only organized opposition (temporary, as it turned out) came from Unite Here Local 5, the hotel workers union.

On Aug. 18, the Honolulu City Council voted 9-0 to approve Kyo-ya Hotels & Resorts' Planned Development-Resort/Special District permits for a massive, \$700 million redevelopment project involving both the Princess Ka'iulani and the Moana Surfrider hotels. The Diamond Head Tower, set to replace the nine-story Ocean Wing of the Moana Surfrider Hotel, is conceived as the project's trophy property.

The DPP's Sept. 23 hearing was a climax of sorts. Testimony was evenly split, with

the usual list of construction unions and business groups supporting the developer.

The issue at hand was Kyo-ya's request for a key exemption, or *variance*, from existing city law that governs height and shoreline setbacks along Waikīkī beach.

As proposed, Kyo-ya's tower will more than double the allowed height on the lot and exceed the allowable square footage by a whopping 74 percent. The tower's footprint will likewise trespass 60 feet into the 100-foot shoreline setback, a no-build zone devised in 1976 (in the wake of the giant Sheraton Waikīkī) to enforce open space and prevent high-rise overcrowding along the world-famous and perpetually eroding beach.

"Why bother with rules?" asked angry surfer Tim Tybuszewski, co-chairman of the O'ahu chapter of the Surfrider Foundation, during his testimony. "Why even have a Department of Planning and Permitting? ... [Kyo-ya] simply wants to redevelop and

make more money, period. That's what's going on here."

"This variance sets a dangerous precedent for Waikīkī," said Surfrider Hawai'i's coordinator, Stuart Coleman. He charged that the project had been hidden from the public, with "no coverage by the newspaper and only glossy coverage by the TV news."

Marti Townsend of the Hawaiian advocacy group KAHEA called the proposed tower a "castle in the sand," that flaunts existing laws and seriously impacts the public beach.

"Climate change is real," said Life of the Land Executive Director Henry Curtis in prepared testimony. "We need to expand the distance new buildings are set back from the coast."

In his prepared testimony, AIA President Charles Kaneshiro asked the DPP to consider the intent of the law governing coastal setbacks in Waikīkī, which was, as he quoted from the Waikīkī Special Dis-

trict guidelines, "to guide development, and to protect and/or enhance the physical and visual aspects of the area for the benefit of the community as a whole."

By submitting testimony at the hearing, the organizations gain standing necessary to appeal to the Zoning Board of Appeals if, as expected, DPP Director David Tanoue approves Kyo-ya's petition.

In a joint Sept. 21 press release, four of the groups—Hawai'i's Thousand Friends, the Sierra Club, the Surfrider Foundation and Ka Iwi Coalition/Save Sandy Beach—announced they intended to do just that: "We are confident that the facts are on our side," Coleman said in the release, "and we expect that the zoning board will take a long hard look at the city's decision-making process."

Looking down the road, if the appeal fails, the groups can take the matter to Circuit Court, where, veteran observers say, the variance would likely be overturned.

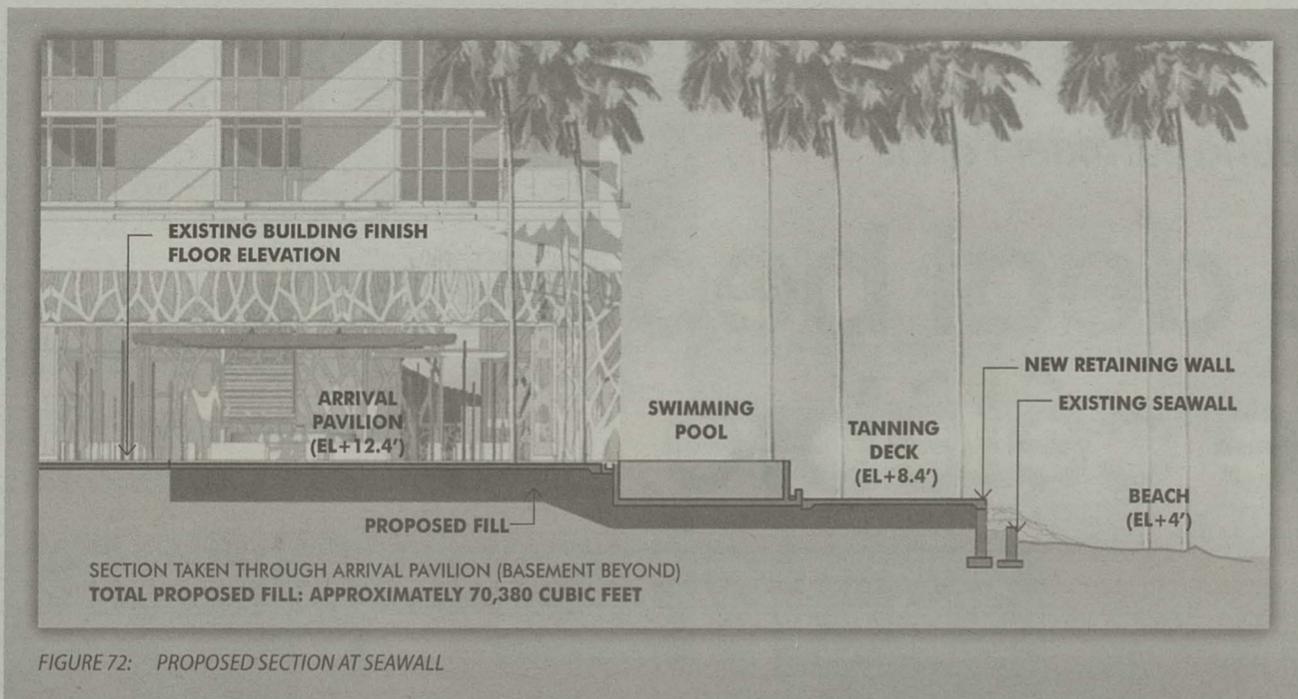


FIGURE 72: PROPOSED SECTION AT SEAWALL

"If this gets to court, I would be very surprised if it stands," says planner John Whalen, the former head of Mayor Frank Fasi's Department of Land Utilization (forerunner to the current DPP). Whalen is one of eight mayoral appointees to the DPP's Design Advisory Committee, which concluded that the proposed tower was "a nice building in the wrong place."

"I'm not a lawyer, but I don't believe Kyo-ya's request for a setback variance meets the County Charter's three tests for hardship," says architect and planner Pat Onishi, the city's planning director under Mayor Jeremy Harris. "Most importantly, if the DPP grants this variance, I believe it will invite other variance requests from other beachfront owners."

Tanoue has until late November—60 days from the hearing date of Sept. 23—to make his decision.

Local 5 Takes the First Round

Since Kyo-ya first announced plans to redevelop the Princess Ka'iulani and Moana Surf rider hotels in 2006, the feisty hotel workers union Unite Here Local 5 has been *en garde* for workers' jobs, especially after news got out that the plan would actually reduce the number of hotel rooms on the properties despite an overall increase in square footage.

In a May 16 op-ed piece in the *Honolulu Advertiser*, union secretary-treasurer Eric Gill went after Cerberus Capital Management, the notorious Wall Street hedge fund and Kyo-ya's owner since 2004.

"Cerberus has a history of laying off hundreds or even thousands of workers after buying up companies," Gill wrote, citing huge layoffs at Chrysler, Albertson's supermarkets, Mervyn's department stores, a North Carolina textile company and even a school-bus manufacturer.

"It is absolutely unacceptable for companies that have been making money while the rest of us are suffering to then turn around and demand even higher profits at the expense of workers. The answer will be 'no.' Hotel workers will fight to defend our livelihood. We will fight to defend Hawai'i. ... It's as simple as that."

In the days leading up to the Aug. 18 City Council vote on the project's two blanket permits, the union convinced Kyo-ya to ensure union jobs by committing to a minimum of 710 hotel rooms and a maximum of 200 residential condos and 221 timeshare units, according to the union. The agreement was announced at the hearing, whereupon the Council voted unanimously in favor of the permits.

"What happened in this instance," says Local 5 spokesman Cade Watanabe, "is that local people are serious about seeing that our vision for the future is enforced versus a group of New York investors, who don't really care about what happens here."

Watanabe, whose union is known for occasionally taking stands on critical en-

The tower's footprint will likewise trespass 60 feet into the 100-foot shoreline setback, a no-build zone devised in 1976 (in the wake of the giant Sheraton Waikiki) to enforce open space and prevent high-rise overcrowding along the world-famous and perpetually eroding beach.

vironmental issues, is asked about the proposed Diamond Head Tower's beachfront encroachment.

"It's premature for us to come out on the shoreline issue," he says, "but we'll continue to keep our eyes on the project. Just because we reached an agreement doesn't mean we'll move on. We believe this issue is related to the long-term viability of the visitor industry in Waikiki."

Kyo-ya, the Historic Hawai'i Foundation and the Outdoor Circle

"Rather than removing [the historic Moana Hotel building] to allow for a higher density tower, Kyo-ya has elected to redevelop the Diamond Head Tower, a tower that does not have the his-

toric designation or such significance in the history of Waikiki." —from *Kyo-ya's Final Environmental Impact Statement (FEIS) for the Princess Ka'iulani/Moana Surf rider redevelopment*, March 23, 2010.

The veiled threat in this passage is astounding. According to the FEIS, Kyo-ya elected not to tear down the 109-year-old Moana (now known as the "Banyan Wing"). What this exposes is that it can legally demolish the Moana at any time, even though it's the beloved old Queen of Waikiki and is listed on both the state and federal registers of historic places. Adding insult to injury, Kyo-ya is using the Moana to argue for special treatment to build an overly large tower on the overly small lot next door.

It was enough to convince the Department of Planning and Permitting. In a July 24 staff report, the department confirmed

Kyo-ya's claim that the non-demolition of the Moana should be counted as one of the project's four public benefits. The report also noted the sacrifice Kyo-ya is making: "By choosing not to redevelop the Banyan Wing, the Applicant will forego over \$100 million in value."

The fact is that the Moana will never be torn down. So why make the threat?

The Historic Hawai'i Foundation (HHF), which describes itself as "a statewide leader for historic preservation," will surely know.

In early 2009, HHF reviewed the project and sent a letter to the developer expressing concerns about proper spacing and compatibility between the Moana and any new abutting structures like the proposed Diamond Head Tower.

"We do not have any notable concerns regarding the presence of this new structure," the letter said. "Overall, this plan creates a more open feeling than the existing building layout and will enhance the character of this section of Waikiki."

The letter was signed by Kiersten Faulkner, HHF's executive director. She should have some insight into the Moana's actual status that might begin to unravel the twisted logic Kyo-ya is using to finagle its variance.

She answered my questions via two long e-mails explaining that the law does not now protect the Moana. She said Kyo-ya had never threatened to demolish the Moana, at least not during her conversations with the development team. She listed various economic incentives that governments typically give to private property owners in exchange for preserving historic properties—things like tax breaks, tweaks to zoning, additional density and transfer of development rights to adjoining properties. Over the years, Kyo-ya has reaped millions in tax credits for its exemplary restorations of the old hotel.

What about the historic significance and value of Kūhio Beach Park and Waikiki beach itself? The beach is considered a nat-



FIGURE 43: DIAMOND HEAD TOWER MAKAI ELEVATION (EXIST. OVERLAY)

The mystery clears when you look at the board of HHF. Robert Iopa, lead architect for the Kyo-ya project, is HHF's vice chairman and will soon become its chairman. Kyo-ya Executive VP Greg Dickhens has a seat on HHF's board of trustees. Kyo-ya's cultural consultant, Peter Apo, is a former HHF board chairman.

ural resource rather than a historic property, Faulkner said.

It's odd for the state's leading historic preservation group to take such an anodyne position when the fate of the Moana is being used as a bargaining chip. But the mystery clears when you look at the board of HHF. Robert Iopa, lead architect for the Kyo-ya project, is HHF's vice chairman and will soon become its chairman. Kyo-ya Executive Vice President Greg Dickhens has a seat on HHF's board of trustees. Kyo-ya's cultural consultant, Peter Apo, is a former HHF board chairman.

"The board is not involved in any review or comment on this project," Faulkner said. "This review was handled by the staff."

Meanwhile, over at the venerable Outdoor Circle, Director of Environmental Programs Bob Loy states flatly that the organization is not in favor of giving Kyo-ya a variance for the Diamond Head Tower.

"We have concerns about that type of construction going on so close to the shoreline," he says. "There are laws against it, and it's up to the government body to enforce the law and to do so in this case."

When asked about the Outdoor Circle's absence from the hearings, he blames it on resources: "We're spread a little thin to go to hearings just to reiterate what the law already requires." He adds that the Outdoor Circle was asked by Kyo-ya to testify in favor of the project, but the board refused.

From the Peanut Gallery

"Kyo-ya seeks deviation from shoreline rule," read the business-page headline in the *Honolulu Star-Advertiser* on Sept. 24, the day after the DPP hearing. The news story by reporter Allison Shaefer was the *Star-Advertiser's* first in-depth look at Kyo-ya's suddenly controversial tower-in-the-sand proposal.

The article provoked some lively online comments. Much of the chat was about rich people and the sense that our city laws and politicians are pliable for them.

"Typical B\$\$\$\$," said one commenter. "This state and city are run with a third-world mentality."

Two longer submissions, however, succinctly set up the community debate about the future of Waikiki.

On the one hand, there was this from "marktheman":

"These setback rules have a history that is not just environmental but derives from the enlightened self-interest of the tourist industry, and it seems unlikely that they

would have been enacted if the tourist industry in Waikiki had strenuously opposed them in the first place.

Also, within the local political elite at least since the 1970s and in the tourist industry, it was recognized that overdeveloping Waikiki was a mistake. ...

By this measure, it seems that they are now killing the goose that lays the golden eggs. ..."

And then there was this from "jobagangles":

"This is silly. Most if not all of Waikiki's hotels are already at the high-water mark. The law was passed after everything was already built! What was the point of a law like this? To ensure that hotels be torn down when they need to be replaced and made smaller? That is never going to happen. So, instead the group Thousand Friends wants Waikiki to stay the same and decay as is. Bad for Hawaii. Waikiki is where this kind of development should occur, not the north shore."

Fair enough. So I called Rick Egged, president of the Waikiki Improvement Association (WIA), read him "jobagangle's" screed and asked him if he had a point. The WIA, made up of Waikiki hotel owners, merchants and other boosters, is on record in support of Kyo-ya's redevelopment plans.

"Yeah, that's the basic point," Egged says. He calls the Waikiki Special District setback rules an "overreaction" to the beach behemoths that went up in the early 1970s.

"There was very little thought given to what would happen down the road. We've had two rounds of revision, and still, 90 percent of buildings in Waikiki are non-conforming. Should the height and shoreline setbacks be scaled back? You can make a strong case that yes, they should be."

Luxury Unbound

Renderings of the proposed Diamond Head Tower show a sculpted glass-and-concrete tower with spacious rounded lanai stacked up the makai/Diamond Head corner. About halfway up the side of the 26-story tower, a larger cantilevered lanai overlooking Kūhiō Beach marks a sky pool and sundeck for the owners of the building's 40 private apartments that make up the upper portion of the tower. (Lower floors will contain an independently operated 180-room luxury hotel.) The one-, two-, and three-bedroom residences range in size from 1,475 square feet to 1,980 square feet and will be sold in fee, as will a larger penthouse.

"Those apartments will be among the most expensive in the

world," predicts realtor Marysia Coleman, "certainly the most expensive ever in Honolulu."

Coleman, who has been in the real estate business for 35 years, specializes in high-end real estate as vice president of Mary Worrall Associates Sotheby's International Realty. She won't hazard a guess at their prices but mentions the recently completed Trump Tower condo/hotel by way of comparison.

"This place is right on Waikiki beach!" she says. "If it's built—and it seems to me that's a big if—it'll have amazing non-stop views. Owners will presumably have hotel service at their fingertips, and they'll be able to rent their units out at phenomenal rates... Compared to other parts of the world, Waikiki is truly beautiful and safe, and the climate is simply the best."

Last month's issue of *Honolulu* magazine featured a list of the 25 most expensive private homes in the state. Most of them are brand-new retreats hidden away in gated oases among the lava fields of the Big Island's Kona coast.

It was an eye-opening story that left at least one reader with a queasy feeling about Hawaii's future. The houses ranged in price from \$61 million to \$16 million. Each entry was illustrated with an aerial photograph and captioned with a brief description of the homeowner.

As the magazine pointed out, "these are people not only rich enough to afford one \$20-million house, but several of them, in different parts of the world."

Among the owners were a few high-tech titans and Hollywood types, but mostly they were investment bankers, hedge fund operators and buyout artists—in other words, Wall Street winners in the demolition derby that is the radically financialized US economy.

These are the same people who run Wall Street hedge funds like Cerberus, Kyo-ya's owner. These are the same people who hope Honolulu's laws can be bought for a few political donations and the price of a glossy ad campaign on the local TV news. These are the people who need the Diamond Head Tower to leverage the entire Princess Ka'iulani and Moana Surfrider redevelopment, even though our laws no longer allow towers in the sand.

With its sky pool and penthouses, the Diamond Head Tower is a gambit by—and for—these people. Let's not let them get away with it. ■

Curt Sanburn is a volunteer advisor to the Ka Iwi Coalition/Save Sandy Beach organization.

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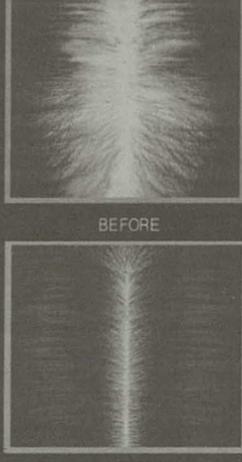
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hot picks



Whatevas

Don't let the sun come up on them.

Dead like us

Even the undead need positive reinforcement. It can be tough to adjust to immortality when you've got pale skin and fangs to deal with. Imagine how much more poised and self-confident the blood-suckers from *Near Dark* would have been if they'd had a few positive role models.

Get ready for the freakiest gothic beauty pageant ever: Camera Obscura presents *Miss Vamp Hawai'i 2010*. This pageant puts a priority on the notion that there is more to beauty than meets the eye, so contestants will be judged on intelligence, personality and creativity in addition to physical beauty.

Much is at "stake" here: The winner is crowned Miss Vamp Hawai'i. There also

will be a first runner-up and a Miss Photogenic. (Err...do the Nosferatu show up on film? Nevermind.)

Just think about the creative theatrical performances. Who can suck the blood out of a virgin the fastest? Who can withstand the rays from a UV lamp the longest? Anne Rice: traitor or advocate?

If a judge asks a contestant to "Describe your favorite date," don't be surprised if the response is Oct. 31, 1810.

—Ryan Senagã

The Venue, 1146 Bethel St., Sat., 10/23, 7PM-2AM, \$10 presale, \$20 door, brownpapertickets.com

old Henry was a troublemaker.

Ibsen's plays also make for damned good theater: *A Doll's House*, *Hedda Gabler*, *An Enemy of the People*, *The Wild Duck*. Perhaps his most influential work, *Ghosts* (Norwegian title: *Gengangere*), set the standard that others, like Shaw, O'Neill and Miller, tried to reach. Its motifs of incest, infidelity and venereal disease certainly caused a scandal when it first opened in 1882.

Hot stuff in a cold climate.

This week, The Actors' Group (TAG) unveils their version of this classic drama in a new translation by TAG artistic director Brad Powell. Powell, who also helms the show, lived in Norway for several years and pulled out all the Scandinavian stops for this production. Be watchful for homages to Norwegian artist Edvard Munch, composer Edvard Grieg, and sculptor Gustav Vigeland.

—Steve Wagenseller

Dole Cannery Square, 650 Iwilei Rd. Ste. 101, 10/22-11/14, Thu.-Sat., 7:30PM, Sun., 2PM, \$10-\$20, taghawaii.net, 722-6941

'Ohana

Flying monkeys and ruby shoes

For the first time ever, an epic **Pumpkin Carving Festival** makes its way to Honolulu. It's a perfect place to bring Uncle Henry and Auntie Em, and by the time you reach the Wizard of Oz photo booth, Toto and his side-kicks will be waiting in full costume. Dress the kiddos up and let them sit with a cowardly lion or a farm girl from Kansas wearing ruby red shoes.

Don't expect a field of deadly poppies, just a pumpkin patch filled with celebrity and master carvers, and scary-faced pumpkins designed by extraordinary local chefs. Pumpkin desserts and culinary treats make this themed festival worth your Sunday afternoon.

Order your pumpkin carving kit for \$45 and by the time you leave, you'll have a spooky jack-o'-lantern ready to light up your home for Halloween. Stay for a corporate carving competition where teams of 10 go head-to-head for a knockout, drag-out slicing challenge. (In case you're wondering, the wicked witch and her flying monkeys plan to dominate.)

Festivals like this—full of strollers, meltdowns and priceless Kodak moments—remind us there's no place like home.

—Shantel Grace

Neal Blaisdell Center, 777 Ward Ave., Sun., 10/24, three seatings

for family carving (9AM, NOON, 3PM), corporate carving (5:30PM), \$45-\$55, pumpkincarvingfestival.org, 591-7700

Whatevas

Taro tamales and poi pancakes

Let us guess. You've got a great idea for a new taro-based product: Poi-battered fish and taro enchiladas. Or maybe taro breakfast burritos and taro tortillas? How about French-fried taro and poi crepes? Too late. These have already been invented.

But you still have a chance to create something unique and unheard of. The Green Market on the North Shore is looking for new and inventive taro recipes. If that sounds like something you're up for, join the recipe contest at the **Hale'iwa Taro Celebration**.

While you're there, check out the chef demos and tastings and take a tour of North Shore taro farms. There will be live entertainment by the Au Sisters, Kealoha and Ernie Cruz Jr. Stick around to watch the breaking of the Guinness World Record for the largest (heaviest) Hawaiian variety of taro.

—S.G.

North Shore, Hale'iwa, Kamehameha Hwy. (near Hale'iwa Beach Park), Sun., 10/24, 9AM-2PM, haleiwafarmersmarket.com, 388-9696

Fantastic voyages

Hawai'i is no stranger to watercraft. From Hōkūle'a and Mighty Mo to the Black Pearl and *Battleship*, we have our fair share of naval acquaintances. That said, let's ignite the kerosene lighthouse lamp and welcome another.

COURTESY UNIVERSITY OF HAWAII



A man-made sea beast.

Concerts

Queer as Sparks

If you love the '70s, '80s or '90s, odds are Hal Sparks has graced your television screen. The familiar face has been a core star commentator on VH1's *I Love series* and has appeared on the network's *Celebracadabra* and *The Great Debate*.

The Kentucky native didn't start out commentating on pop culture. Chicago is where he cut his teeth as an entertainer. As a teen he acquired a foundation in improvisation as a member of the Second City comedy troupe. The famed institution is known for churning out comedy greats such as Bill Murray, Dan Aykroyd, John Belushi, Chris Farley and Mike Myers. The *Chicago Sun-Times* later named him the "Funniest Teenager in Chicago."

Sparks went on to host the Emmy Award-winning *Talk Soup* on E! Entertainment Television. That show, an influential recap of pop culture, has since been revamped and copied by other networks.

Immediately following, he co-

COURTESY PIPELINE CAFE



Hot talk: Hal Sparks at Pipeline.

starred as Michael Novotny on Showtime's *Queer As Folk*. During its five-season run, Sparks and his fellow cast members kept their sexual orientations ambiguous, but hetero women in Pipeline Café's audience will be glad to know he's as straight as an arrow.

—Fernando Pacheco

Pipeline Café, 805 Pohukaina St., Fri., 10/22, 7PM, \$25-\$45, pipelinecafehawaii.com, 593-9603

Theater

Ghost writer

Henrik Ibsen is, arguably, the most influential dramatist since William Shakespeare. Not content with merely entertaining the masses, Ibsen sought to provoke them, shame them and shake up their comfortable middle class lives by confronting them with their lies and hypocrisy. In short,

Dr. John Hale, noted author of *Lords of the Sea: The Athenian Navy and the Birth of Democracy*, will anchor his vessel of sea knowledge at the University of Hawai'i. Hale will focus on viking ships in his illustrated lecture, *Dragons of the North: The World of Viking Longships*.

He'll describe the stellar history of these remarkable ships that dominated the world's seas for three centuries, between 800 A.D. and 1100 A.D.

Whether as weapons of war, instruments of trade or modes of exploration and colonization, nothing stopped these open, undecked ships from navigating the ancient seas and shaping the course of history.

Join Hale as he traces the ancestry of these man-made sea beasts all the way back to the sewn-plank canoes of the Scandinavian Bronze Age. It will be a visual vestige that delineates the links between Vikings and the Pacific and central African

water fleets.

Sounds like a fantastic voyage.
—Matthew DeKneef

Art Auditorium at the University of Hawai'i-Mānoa, 2535 McCarthy Mall, Rm. 132, Thu., 10/21, 7:30PM, free, 956-4173

Film

Up in the Mayan night air

Get set to look up in the air as the Hōkūlani Imaginarium at Windward Community College re-opens this Friday with an amazing new projector system for its giant dome screen. The Definiti

4K from Sky-Skan projects higher images seven times sharper than HDTV. The result is deeper, richer blacks in the night sky.

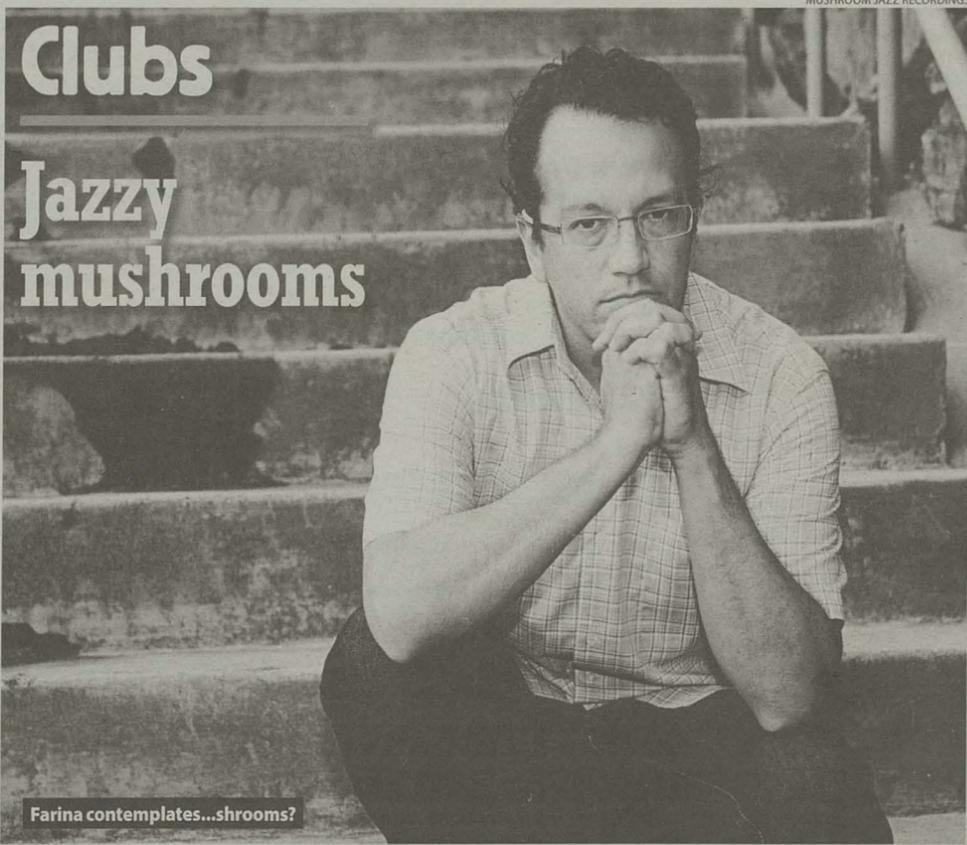
This makes the viewing of its debut feature *Tales of the Maya Skies* all the more special. Revel in the Mayan architecture and astronomy of an ancient civilization that incorporated the movements of the sun, moon and planets into its mathematics to predict eclipses and seasonal changes, as well as to create a calendar so powerful that it could foretell the end of the world in 2012.

OK, maybe that's just Roland Emmerich disaster flick hoo-ha, but the science, art and mythology of this long-gone people will be breathtaking when seen through the lens of the latest in digital technology.
—R.S.

Hōkūlani Imaginarium, Windward Community College, Fri., 10/22, 7 & 8PM, \$5-\$7, 235-7433

Clubs

Jazzy mushrooms



Farina contemplates...shrooms?

Not many DJs can say their preferred style is the one they created. San Francisco-based DJ/producer **Mark Farina** can.

Pop music has Run DMC and Aerosmith to thank for the fusion of rap and rock. There's no debate that Farina (Om Records, Great Lakes Audio) takes full ownership of the jazzy house-meets-hip-hop hybrid sound. Perhaps this is less true in the minds of the music majority, but there is little justification needed when it comes to Farina's impact on international dance music's past, present and future.

Long recognized as one of the top house DJs in the US, the curator of the Mushroom Jazz sound is back to get people up for the down-tempo trip at the fourth annual Mushroom Music Festival at Pipeline Café.

Raised in the house music mecca of Chica-

go, Farina's personal mix compilation movement began in 1996 with the groundbreaking release of *Mushroom Jazz Volume One*. Today, the Mushroom Jazz series stands at Volume 6 with Farina ready to share more of his creative mojo with the release of *MJ 7* on Nov. 9.

San Francisco Sessions and his contribution to the House of Om series also highlight Farina's rather extensive collection of organically chill music offerings over his three decades of prominence.

Anyone can want their melodic grooves in abundance. Farina fits the bill for those that desire it.

—Kalani Wilhelm

Pipeline Café, 805 Pohukaina St., Fri., 10/22, 10PM, \$15, groovetickets.com, 18+

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DREAM TEAM

The finest example of an unfolding artistic journey is a word spelled backward. **ECILA**. It's actually a name spelled backward, but whatever. The name is Alice, and Ecila is the story of a reporter chasing a lead and coming in contact with a plethora of interesting characters in a gritty Wonderland of a made-up city; it is what inspired writer/director **Darius Legg** to embark on his journey some years ago. Saturday night at the **30th annual Hawai'i International Film Festival (HIFF)** was the culmination of everything amazing about Hawai'i that makes a project like this so inspirational. From the **Showdown in Chinatown** event that started it all, to the A-list crew members that worked (for much less than they were used to) between breaks shooting **Lost**, to the local actors that worked for free and the Hollywood celebrities that showed up for the premiere en masse, everything felt right. The young assistant cameraman on **Hawaii Five-0** is now a producer in a tuxedo drowning in maile lei and introducing his best friend on a night many of us thought might never happen. I will never forget the happiness I felt for my friends (way too many to name) that night. Just such a pure abundance of love and pride. That moment was a testament to anyone who is creative and trying to make ends meet in Hawai'i. Sometimes you have to let it out and do whatever it takes.

Check it out

Marriott.com/waikikiedition
Ecila.herokuapp.com

Even the overwhelming excitement of HIFF's arrival, with its celebrities and films, couldn't overshadow **Waikiki Edition's** grand opening weekend. I was already impressed with the hotel's keen eye for talent. It had put together its own Honolulu Dream Team to complement its hand-picked staff from New York and Los Angeles. Gifted mixologist **Christian Self** from thirtyninehotel is engineering the property's cocktail lists, prodigy night club wrangler **Maria Burke** from Apartment3 is in the **Crazybox** nightclub, world champion DJs **ESKAE** and **Compose** are running the music with **DJ Anit**, and model **Shanna Hulme**, the face you've been seeing on the side of busses for years, is now the face of the exquisite pool areas.

The Grand Opening poolside barbecue on Thursday night was sprinkled with the best of the fancy scene, the indie scene, the seen scene and even the Hollywood celebrity scene. Actors **Vanessa Hudgens**, **Danny Masterson**, **Kevin "Johnny Drama" Dillon**, **Bijou Phillips**, musicians **Christina Aguilera**, **Billy Morrison**, **Donavon Frankenreiter**, **Matt White**, pro surfers **Mark Healey** and **Daize Shayne Goodwin**, model **Kirsty Hume**, and **Whitney Port**, blended right in with all of us. For the most part, they were accessible to everyone, mingling with guests and enjoying the chicken long rice, laulau and kalua pig.

The Crazybox nightclub that night was the most epic I've ever seen in my life. It was standing room only and the only thing to do was dance, which is what everyone did. All weekend I wanted to go back but couldn't tear myself away from HIFF. It's only here for 10 days and the Edition will be here for a lot longer. Those nights that felt like a dream are just the beginning for them. For all of us. ■

Gigs

20/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) 531-HAHA

HAWAIIAN

2 Point 0, *Chart House* (6:30PM) 941-6660
Amy Hanaialii'i, *The Venue* (8PM) 528-1144
Brothers Cazimero, *Chai's Bistro* (7PM) 585-0011
Gordon Freitas & Friends, *The Ground Floor* (6PM) 538-6012
Cyril Pahinui, *Kani Ka Pila* (6PM) 924-4990

JAZZ/BLUES

The Hot Club of Hulaville, *Du Vin* (7PM) 545-1115
Jason Gaye, Reggie Padilla, Jon Hawes, Stu Sherman, Robert Shinoda, Gordon Biersch (6:30PM) 599-4877
Jazz M.O.G.I., *The Honuz Restaurant* (6PM) 262-3911
Mr. Mac, *The Dragon Upstairs* (7PM) 526-1411
Chris Murphy, *Cabanas Pool Bar* (7PM) 922-3143
Pau Hana Rotary Club, *The Dragon Upstairs* (5:30PM) 526-1411

ROCK/POP

The Listening Party, *Apartment3* (8PM) 955-9300
Gordon Freitas & Local Folk, *The Ground Floor* (6PM) 538-6012
Matty McIntyre, *Coffee Talk* (7:30PM) 737-7444
Piranha Brothers, *Irish Rose* (9PM) 947-3414
Vinyl Wine, *Sandbox Waikiki* (11PM) 923-8848

OPEN MIC

Open Mic, *Tiki's Grill & Bar* (6PM) 923-8454
Open Mic with Andy Sexton, *Snappers Bar & Grill* (9PM) 947-8057
Open Mic with Carl Golden, *Crouching Lion Inn Bar & Grill* (7:30PM) 237-8981

WORLD/REGGAE

Son Caribe, *4Play Nightclub* (9PM) 485-8226

21/Thursday

COUNTRY/FOLK

The Geezers, *King's Pub* (8PM) 949-1606

HAWAIIAN

"Auntie Pudgie" Young, *Kuhi Beach Hula Stage* (6:30PM) 843-8002
Guy Imoto, *The Ground Floor* (6PM) 538-6012
Kawika Kahiapo & Del Beazley, *Kani Ka Pila Grille* (6PM) 924-4990
Kaiholu, *The Venue* (9PM) 528-1144
Sista Robi and Sean Na'auao, *Chai's Bistro* (7PM) 585-0011
Royal Hawaiian Band, *Royal Hawaiian Center Royal Grove* (1PM) 922-2299

JAZZ/BLUES

Aire, *The Dragon Upstairs* (8PM) 526-1411
Dr. J's Blues Review, *OnStage Drinks & Grinds* (8PM) 306-7799

POP/ROCK

Guy Imoto/Dallan Santos, *The Ground Floor* (6PM) 538-6012

THE SCENE

ROCK/POP

Tito Berinobis, *Chart House* (6:30PM) 941-6660
Barefoot Bob, *Hank's Cafe* (9PM) 526-1410
Mike Love Duo, *O'Toole's Pub* (9PM) 536-4138
Anna Monique, *The Venue* (5PM) 528-1144
On a Death Mission Substitoots Dicks of Doom Pimpbot Warsaw, *Irish Rose Saloon* (9PM) 947-3414
Taja, *Kelley O'Neil's* (9PM) 926-1777
Al Waterson & Friends, *Don Ho's* (6PM) 528-0807

22/Friday

COMEDY

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

COUNTRY/FOLK

Outlaw Country, *Hank's Cafe* (7PM) 526-1410

HAWAIIAN

David Ah Sing, Kamuela Kahoano, *Hula Grill* (7PM) 923-HULA
Nathan Aweau, *Chai's Bistro* (7PM) 585-0011
Mānoa DNA, *Lulu's Waikiki* (7PM) 926-5222
Kaukahi, *Kani Ka Pila Grille* (6PM) 924-4990
Royal Hawaiian Band, *'Iolani Palace* (12PM) 523-4674
Mihana Souza, *Don Ho's* (5PM) 528-0807
Mark Yim, *Chart House* (6PM) 941-6660 585-0011

JAZZ/BLUES

Chris Murphy, *Cabanas Pool Bar (Ohana West)* (7PM) 922-3143
Black Sand Trio, *Chuck's Cellar* (6PM) 923-4488
Mango Season, *The Dragon Upstairs* (10PM) 526-1411
Chris Yeh Quartet, *The Dragon Upstairs* (7:30PM) 526-1411

ROCK/POP

Elephant, *Kemo'o Farms, Pub* (9PM) 621-1835
Masters of OZ, *Irish Rose* (9PM) 947-3414
Audissy, *Kona Brewing Co.* (7PM) 394-5662
The Mixers, *O'Toole's Pub* (9PM) 536-4138
The Sick Bastards, *The Ground Floor* (6PM) 538-6012
Taimane, *Hyatt Regency* (6PM) 923-1234
Taimane, *Hilton Hawaiian Village* (7:30PM) 949-4321
Taja, *Kelley O'Neil's* (9PM) 926-1777
Vaihi, *Tiki's Grill & Bar* (7:30PM) 923-8454
Vinyl Wine, *Lulu's Waikiki* (10PM) 926-5222

VARIOUS

Hot Club of Hulaville, *Cafe Che Pasta* (6PM) 524-0004
Freedom's Progress, *Kemo'o Farms, Lanai* (9PM) 621-1835

WORLD/REGGAE

Kunoo, *Tiki's Grill & Bar* (5PM) 923-8454

23/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

2 Point 0, *Chart House* (8PM) 941-6660
Danny Couch, *Chai's Bistro* (7PM) 585-0011
Aina Koa, *Hula Grill* (7PM) 923-HULA
Eric Lee, *Kani Ka Pila Grille* (6PM) 924-4990
Alika Souza, *Don Ho's* (5PM) 528-0807

JAZZ/BLUES

Boogie, *Kona Brewing Co.* (6PM) 394-5662
Ta'tosh Collective, *The Dragon Upstairs* (9:30PM) 526-1411
Gyn & The Blue Light Funk Band, *Jazz Minds Art & Cafe* (9:30PM) 945-0800
Bruce Hamada & Jim Howard, *Brasserie Du Vin* (9PM) 545-1115
Jim Hubbard, *Kelley O'Neil's* (5PM) 926-1777
Black Sand Trio, *Chuck's Cellar* (6PM) 923-4488

ROCK/POP

The Analogic, *Coconut Willy's* (9PM) 923-9454
Elephant, *Irish Rose Saloon* (9PM) 947-3414
Johnny Helm, *Tiki's Grill & Bar* (5PM) 923-8454
Doolin Rakes, *O'Toole's Pub* (9PM) 536-4138
Tavana, *Kelley O'Neil's* (9PM) 926-1777
Vinyl Wine, *Bob's Sports Bar* (9:30PM) 263-7669

WORLD/REGGAE

Kunoo, *Tiki's Grill & Bar* (7:30PM) 923-8454
Latin, Hip Hop Party, *Black Diamond Nightclub* (9PM) 953-7693

24/Sunday

COUNTRY/FOLK

The Geezers, *Hank's Cafe* (6PM) 526-1410

HAWAIIAN

Brother Noland, *Kani Ka Pila Grille* (6PM) 924-4990
Pineapple Jam, *The Ranch House* (6PM) 737-4461
Aina Koa, *Hula Grill* (7PM) 923-HULA
Ledward Ka'apana, *Kona Brewing Co.* (6PM) 394-5662
Royal Hawaiian Band, *'Iolani Palace* (10AM) 523-4674
Royal Hawaiian Band, *Kapi'olani Park Bandstand* (2PM) 523-4674

JAZZ/BLUES

Dr. J's Blues Review, *Anna's* (4PM) 946-5190
Chris Murphy, *Arnold's Beach Bar* (4PM) 924-6887
Kelly Villaverde, *Kahala Hotel* (7:30PM)

ROCK/POP

Dean & Dean, *Chart House* (6PM) 941-6660
The Fringe, *Irish Rose Saloon* (9PM) 947-3414
Groglegs, *O'Toole's Pub* (9PM) 536-4138
Melveen Leed, *Chai's Bistro* (6PM) 585-0011
Masters of OZ, *Kelley O'Neil's* (9PM) 926-1777
Jim Smart, *Cha Cha Cha Salsaria* (6:30PM) 395-7797
Al Waterson & Friends, *Don Ho's* (6PM) 528-0807

WORLD/REGGAE

Son Caribe, *Paparazzi* (9PM) 596-8850
Celtic Waves, *Kelley O'Neil's* (5PM) 926-1777

25/Monday

HAWAIIAN

Strictly Local, *Chart House* (6:30PM) 941-6660
Pau Hana Bash, *OnStage Drinks & Grinds* (6PM) 306-7799
Jerry Santos, *Chai's Bistro* (7PM) 585-0011
Sean Na'auao, *Kani Ka Pila Grille* (6PM) 924-4990

JAZZ/BLUES

Pau Hana Blues Band, *OnStage Drinks & Grinds* (6:30PM) 306-7799
Absolut Joy, *The Ground Floor* (6PM) 538-6012
Kelly Villaverde, *Kahala Hotel & Resort* (7:30PM)

ROCK/POP

Dux Deluxe, *Irish Rose Saloon* (9PM) 947-3414
Mike Love, *O'Toole's Pub* (9PM) 536-4138
Masters of OZ, *Kelley O'Neil's* (9PM) 926-1777
Taimane, *Royal Hawaiian Hotel* (7:30PM) 923-7311

VARIOUS

Songwriters Night, *Anna's* (9PM) 946-5190

26/Tuesday

COMEDY

In Yo Face, *The Venue* (6:30PM) 528-1144

COUNTRY/FOLK

The Geezers, *The Ranch House* (6:30PM) 737-4461

HAWAIIAN

Robert Cazimero, *Chai's Bistro* (7PM) 585-0011
Ainsley Halemannu, *Kuhi Beach Hula Stage* (6:30PM) 843-8002
Weldon Kekauoha, *Kani Ka Pila Grille* (6PM) 924-4990
Loco Moco, *Chart House* (6:30PM) 941-6660

JAZZ/BLUES

Jungle Rocket, *The Pride of Pupukea, Dragon Upstairs* (8PM) 526-1411
Jazz M.O.G.I., *Indigo* (6PM) 521-2900
Chris Murphy, *Arnold's Beach Bar* (4PM) 924-6887

ROCK/POP

Dux Deluxe, *Irish Rose Saloon* (9PM) 947-3414
Masters of OZ, *Kelley O'Neil's* (9PM) 926-1777
Tavana, *O'Toole's Pub* (9PM) 536-4138
Vernon Enriques/DooWapaDoo, *The Ground Floor* (6PM) 538-6012

27/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) 531-HAHA

HAWAIIAN

2 Point 0, *Chart House* (6:30PM) 941-6660

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THE SCENE

Brothers Cazimero, *Chai's Bistro* (7PM) 585-0011
Ernie Cruz Jr., *Coffee Talk* (7:30PM) 737-7444
Gordon Freitas & Friends, *The Ground Floor* (6PM) 538-6012
Cyril Pahinui, *Kami Ka Pila Grille* (6PM) 924-4990
Royal Hawaiian Band, *Ala Moana Centerstage* (2PM) 946-2811

JAZZ / BLUES

Ginai & Friends, *Gordon Biersch* (6:30PM) 599-4877
Jazz M.O.G.I., *The Honuz Restaurant* (6PM) 262-3911
Mr. Mac, *The Dragon Upstairs* (7PM) 526-1411
Chris Murphy, *Cabanas Pool Bar (Ohana West)* (7PM) 922-3143
Pau Hana Rotary Club, *The Dragon Upstairs* (5:30PM) 526-1411
Dennis Wilson Quartet, *Brasserie Du Vin* (7PM) 545-1115

ROCK / POP

The Listening Party, *Apartment3* (8PM) 955-9300
Gordon Freitas & Local Folk, *The Ground Floor* (6PM) 538-6012
Piranha Brothers, *Irish Rose* (9PM) 947-3414
Doolin Rakes, *Kelley O'Neil's* (9PM) 926-1777
Vinyl Wine, *Sandbox Waikiki* (11PM) 923-8848

OPEN MIC

Open Mic, *Tiki's Grill & Bar* (6PM) 923-8454
Open Mic with Andy Sexton, *Snappers Bar & Grill* (9PM) 947-8057
Open Mic with Carl Golden, *Crouching Lion Inn Bar & Grill* (7:30PM) 237-8981

WORLD / REGGAE

Son Caribe, *4Play Nightclub* (9PM) 485-8226

Concerts & Clubs

♥Amy Hānaiali'i and Slack Key Masters of Hawai'i CD release and concert with Amy Hānaiali'i, Dennis Kamakahi and Jeff Peterson. *The Venue*, 1146 Bethel St.: Wed., 10/20, (7PM) \$30.
Beauty, Fashion, Paparazzi An event that encourages beauty, fashion and design enthusiasts. *Paparazzi*, Ward Center, 1200 Ala Moana Blvd.: Wednesdays, 10/20, (8PM–Midnight) 21+. 596-8850
Brad Williams He discovered that by making jokes about his achondroplastic dwarfism, he could make other people comfortable and get laughs in the process. Don't miss him (pun not intended). *Pipeline Cafe*, 805 Pohukaina St.: Wed., 10/20, (8PM) \$20, \$40 VIP. 589-1999

Comedian Scott LaRose Remember when Elaine's open lipped kisser caught George peeing in the shower? That's Scott. And he's funny. Visit groovetickets.com or call (877) 71-GROOVE. *Pipeline Cafe*, 805 Pohukaina St.: Wed., 10/27, (8PM) \$20 general, \$40 VIP. 589-1999

Cool Island Sounds Concert Micronesian community groups are holding a benefit concert to help fund the fight for health care rights in Hawai'i. *Honolulu Community College*, 874 Dillingham Blvd.: Sat., 10/23, (5–9PM) 429-2265

♥Hawai'i Spirit Music Festival Go Jimmy Go!, John Cruz, Rocky Dawuni, Chris Berry Band, Guy Forsyth, Iyeoka Ivie Okoawo, Ty Burhoe, Rara Avis, Justin Ancheta, Organeek and Daphne Tse. Too much great music to miss. Visit HawaiiSpiritFestival.com for more info. *Turtle Bay Resort*, 57-091 Kamehameha Hwy., Kahuku: Sat., 10/23, (Noon–9PM) \$15–\$35. 550-8457

Hell-Bent Hoedown Come to Blazing Saddles for a sinfully sizzlin' night of country-western dancing, food and infernal fun. Prizes for the best costumes. www.BlazingSaddlesHI.org *Ala Wai Golf Course Clubhouse*, 404 Kapahulu Ave.: Tue., 10/26, (6:30–9:30PM) Free.

Mai Tai Rumble: Battle of the Bands \$30,000 in cash and prizes. Island music and open mic competition. Don't miss some of Honolulu's newest emerging bands for an epic battle. *Mai Tai Bar*, Ala Moana Center: Tuesdays through 11/30, (8–11PM) 947-2900

Never Say Die It's all about Punk this month. Featuring Mister Meaner, The Pettyfords, Saggy Teri and The Meat Curtains, *The Futz* and *Sketchy*. *Anna's*, 2440 S. Beretania, Fri., 10/22, (7PM) \$5; 21+. 946-5190

O'Carolan's Farewell to Music with Patrick Ball A farewell music concert with composer Patrick Ball. *Orvis Auditorium*, UH-Mānoa: Sat., 10/23, (7:30PM) 944-2697

Separate Ways—Journey Tribute Show Musical virtuosos pay tribute to the famous band Journey. *Hard Rock Cafe*, 1837 Kapi'olani Blvd.: Fri., 10/22 & Sat., 10/23, (10PM) \$12 pre-sale, \$15. 955-7383

Upcoming Concerts & Clubs

Adam Lambert We'll never forget his version of "Bohemian Rhapsody." Visit ticketmaster.com or call (800) 745-3000. *Blaisdell Concert Hall*, 777 Ward Ave.: Mon., 10/25 \$55–\$75. 591-2211

♥Dead Kennedys with Preachers That Lie, Socially Fucked and The Chinese Organ Thieves Songs like "Holiday in Cambodia," "Anarchy for Sale" "Let's Lynch the Landlord" and "Nazi Punks Fuck Off" await you. (Late night show at *Anna's*; 9pm; \$5, 21+; with Preachers That Lie, Dicks of Doom and special guests.) *Loft*, 115 N. Hotel St.: Sat., 10/23, (6PM) \$25–\$30; 18+. 808loft-promotions@gmail.com.

Hal Sparks Named "Funniest Teenager In Chicago" 20 years ago. Visit groovetickets.com or call (877) 71-GROOVE. *Pipeline Cafe*, 805 Pohukaina St.: Fri., 10/22, (8PM) \$25–\$45. 589-1999

The Mango Jam A concert featuring Brother Noland, Ernie Cruz Jr., Mailani and guests. Must RSVP. *Mission Memorial Auditorium*, 550 S. King St.: Wed., 10/20, (7PM) Free. 768-6622

Stage

Alice In Chinatown Watch as Alice tumbles down the rabbit hole to discover the wonder of Chinatown. *The ARTS at Marks Garage*, 1159 Nu'uani Ave.: Fri., 10/22 & Sat., 10/23, (10PM) \$20; 18+. 838-3006

Fall Footholds: Between Spaces An annual dance concert—a post-modern look at the space between objects, people and their cultures. www.etickethawaii.com. *Earle Ernst LAB Theatre*, UH-Honolulu campus: Runs Wed., 10/20–Sat., 10/23, (8PM) \$12–\$15, \$5 students. 944-2697

♥Ghosts (See Hot Picks) A play so controversial in its time (1881) that it was called "one of the filthiest things ever written in Scandinavia." *TAG*, 650 Iwilei Rd., Dole Cannery Square: Runs Fri., 10/22 through Sun., 11/14; \$10–\$20. 722-6941

Lemuria: Iona's Annual Fund Raising Gala This telepathic evening will awaken your senses to life on the legendary lost continent of Lemuria. Dine under the full moon in a luminescent night jungle featuring food stations themed to the elements of earth, air, fire and water. *Sheraton Waikiki*, Poolside: Sat., 10/23, (6PM) 262-0110

Museums

♥Bishop Museum 1525 Bernice St. Open Wed.–Mon. (closed Tuesdays) 9AM–5PM. \$17.95 adults; \$14.95 ages 4–12; under 4 free. bishopmuseum.org, 847-3511

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

Creatures of the Abyss Learn about those who lurk in the darkest depths of

the ocean and take a journey to the most inaccessible ecosystem on Earth. Runs through Jan. 2011

Rare Botanical Flowers: Picture Gallery Newly revealed water colors, oil paintings and works on paper are on constant rotation.

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

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.

♥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

Biennial of Hawai'i's Artists IX TCM's signature invitational exhibition. Runs through 1/09/11. A selection of works by Biennial artists also on view at *Chanel Waikiki* through 12/4/10

Red Moon Rising Mural on the tennis court by artist Eukarest.

Battle of the Birds and the Bees Mural on the tennis court by artist Ckaweeks.

Gruntled Funk Art on the Cafe Lanai by Ryan Higa.

O2 Art 3: Paul Morrison, Gamodeme The British artist, known for his films and bold, black-and-white landscape paintings, created a temporary wall outside the TCM for this artist project series. Morrison's work draws on imagery of the natural world from sources in popular culture, fine art, film and science.

♥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

Four Thousand Years of Southeast Asian Art Travel through the ancient kingdoms of Thailand and Cambodia in this exhibition that includes many works that have never before been on display. Through Jan. 2011

Imagination, Power & Humor: The Art of Utagawa Kuniyoshi (1797–1861) See Kuniyoshi's imaginary, powerful yet humorous works. Through 12/19.

Cha Doya: Ceramic Implements for Tea Works by Carl Fieber, Ed Higa, Ken Kang, Bob McWilliams, Yuko Ozaki, and paper art by Philip Markwart. Runs through Sat., 10/30.

Graphic Cabinet 7: Very Funny! Satire and Subversion in 18th and 19th Century Prints An exhibition that surveys the early history of the spoof, tracing the roots of a pictorial vernacular that endures in the comic strips, political cartoons and animated satire of today. Includes works by Hogarth and Goya. Through Jan. 2011

Company Painting Fine examples of the soft, subtly colored style of Company paintings that characterizes the Patna School, and are part of a group of 72 Patna School paintings generously donated to the Academy by Mr. Raymond E. Lewis in 1960. Through Jan. 2011

Academy Art Center at Linekona 1111 Victoria St. Open Tue–Sat, 10AM–4:30PM; Sun, 1–5PM. Free admission. honoluluacademy.org, 532-8700

Hawai'i Craftsmen's 43rd Annual Statewide Juried Exhibition A major exhibition of contemporary craft of artists working in clay, fiber, glass, metal, mixed media and wood. Runs through 10/31.

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. \$6–\$10; 50 percent kama'aina discount on last Saturday of each month. missionhouses.org, 532-8700

Galleries

Opening

Cronies Guest artist Daven Hee showcases his innovative ceramic installation. Runs through 10/30. *Gallery at Ward Center*, 1200 Ala Moana Blvd.: 597-8034

EGGactly Egg Art Ostrich eggs and duck egg ornaments are featured in the gallery through 12/2. Kent West demonstrates in the window daily. *Color Me Devine Showroom*, 918-b Smith St; 545-7400

Continuing

Illusions Runs through Wed., 11/10. Artists reception Fri., 11/5 (5–9pm). *Louis Pohl Gallery*, 32 N. Hotel St.: 523-7575
Asia/Pacific Runs through Sat., 11/27. *Cafe Che Pasta*, 1001 Bishop St.: 524-0004
Revenge of the Killer Red Ants: Part V Runs through Sat., 10/30. *Chinatown Boardroom*, 1160 Nu'uani Ave.: 585-7200

Continued on Page 14

Spin Zone

A SELECTIVE GUIDE TO DJ NIGHTS

WEDNESDAY, OCTOBER 20
ACID WASH WEDNESDAYS @ SoHo
BROADCAST @ Nextdoor
DJs QUIKSILVA, LOSTBOY, AUDISSEY @ Indigo
THE GET RIGHT @ Manifest (9PM)
HOUSE OF BREWS @ Bar 35
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
NIGHT OUT WITH A 45 @ Bar 35
SALSA NIGHT @ 4Play
SOUL BY THE POUND @ thirty-ninehotel
W.T.F. @ V-Lounge & Bar 7

THURSDAY, OCTOBER 21
3's @ Apartment3
BAMBU STATION @ Pipeline Cafe
THE DORM ROOM @ Hush
FLIRT @ Paparazzi
GET RIGHT THURSDAY NIGHTS @ Manifest
JET BOY, JET GIRL @ Mercury Bar (9–12AM)

LATIN HEAT THURSDAYS @ Blue Ocean Night Club
LIVE @ 35 @ Bar 35
PROHIBITION @ thirty-ninehotel
RIDDUM UP THURSDAYS @ Loft
SPIN @ Hula's Bar & Lei Stand
TAP THAT THURSDAYS @ Soho
THIRSTY THURSDAYS @ Zanzabar

FRIDAY, OCTOBER 22
THE BLOWUP @ Nextdoor
THE CORNER @ Visions Nightclub
CUBAN SALSA DANCE JAM @ Dream to Dance
DJ 45 REVOLVER & DJ QUIKSILVER @ Indigo
DJ RHOMBUS @ Bar 35
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
INDIE 50 @ theVenue
OASIS @ Oceans808
PRE @ Nobu
PUSSYCAT LOUNGE @ Apartment3
SALSA @ Sand Island Sports Club
THE SESSION @ Lulu's Waikiki
SINSUAL FRIDAYS @ Zanzabar
STATUS SATURDAYS @ Black Diamond
TOAST @ Bonsai
VJ's Back Yard BBQ @ Fresh Cafe

SATURDAY, OCTOBER 23
CAMERA OBSCURA @ The Loft
CLUB CARIB/REGGAE NIGHTS @ Tiki's
EPIC SATURDAYS @ Pipeline Cafe
FLASHBACK SATURDAY @ T-Spot
FLASHBACK SATURDAYS @ The House of Fortune
MISS VAMP HAWAII @ theVenue
NO FRID DJ'S @ thirty-ninehotel

PAPERDOLL REVUE @ Fusion Waikiki
SATURDAY NIGHT LIVE @ Lulu's Waikiki
SUPER HANDSOME SATURDAY @ Manifest
SUPPER CLUB @ Apartment3nt, 21+
THE SURF SHACK @ The Shack Waikiki

SUNDAY, OCTOBER 24
BEACH PARTY BLAST @ Hula's Bar & Lei Stand (5pm)
DOUBLEDOUBLE SUNDAYS @ Hula's w/ DJ RACER-X (9pm)
GLITTER N GLAMOUR @ Apartment3
PHOENIX @ Rumfire
SIZZLIN SUNDAYS @ Zanzabar, 18+
THE VITAL LOUNGE @ V Lounge, 21+

MONDAY, OCTOBER 25
BLACK REZIN MONDAYS @ Hush
BROKE ASS MONDAYZ @ Red Lion Waikiki
DJKT @ Aiea Bowl
FLASHBAXXX @ Hula's w/ DJ KSM
MAD MEN MONDAYS @ Apartment 3
SIN @ Lulu's
SWITCH MONDAYS @ V-Lounge, 21+
UNDERGROUND PLAYGROUND @ Mercury Bar
WII PLAY MONDAY @ Bar 35

TUESDAY, OCTOBER 26
\$5 Footlong Tuesdays @ Paparazzi
DIAMOND @ V Lounge
EYE CANDY @ Hula's Bar & Lei Stand
HAPPY HOUR @ Apartment3, 21+
HUSH HUSH TUESDAYS @ Hush, 21+
KALEIDOSCOPE @ thirty-ninehotel (9PM)

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

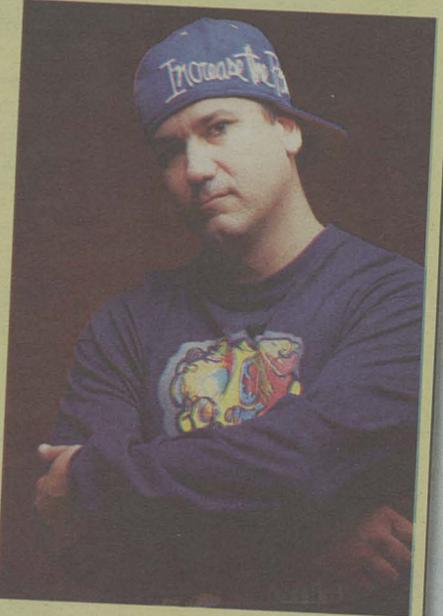
Penetrating earholes

All Hallow's Eve may come a day early this year for rave cravers.

Island pre-Halloween festivities will experience a well-felt kickstart at Haunted Wonderland at Wet N Wild this weekend. Leading the way will be the outlaw exploits of house DJ Jason Blakemore.

Penetrating earholes since 1992, Blakemore brings an old school rock-a-party style that new school rave culture can't get enough of. The fact that the Orange County native's skills have never aged is a big reason why he has dazzled crowds at Coachella, Together as One, Electric Daisy Carnival and Monster Massive in his 20 years of dance floor decadence.

With such epic parties under his belt, the 5,000 dance happy Hawai'i faithful expected at this mosh posh



rave should have no trouble uncaging their enthusiasms. And neither should Mr. Blakemore.

—Kalani Wilhelm

Wet N Wild Hawai'i, 400 Farrington Hwy., Sat., 10/30, 8PM–4AM, \$30 presale at Prototype, Butigroove and Hungry Ear stores, 18+

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Whataya want from him?

Up close with an American Idol

INTERVIEW BY RYAN SENAGA

After losing to Kris Allen on the eighth season of American Idol, Adam Lambert went on to record his smash debut album *For Your Entertainment*, spawning the hit single "Whataya Want From Me." Before he arrives for his Blaisdell appearances, Lambert took time to speak to the Weekly about his sexual identity, his beach attire and that kissy performance on the American Music Awards.

Happy 10/10/10.

Yeah, I know right? It's weird. What do you call that?

A lot of techie geeks call it "binary day." How did you spend the day?

I'm at the airport right now, flying from the Philippines to Hong Kong.

Did you eat any of the Filipino food?

I didn't have a chance. I ate a sandwich last night from Subway. I know it's kinda sacrilegious.

Your debut album ended up selling almost triple the amount of Kris Allen's. Why do you think that is?

I don't know. I think it's you either like this or you like that. People just



responded to it. I definitely made an album that had a very strong pop-rock kind of sound and then I got to work with really cutting-edge producers to make something really current and contemporary. So maybe in some ways, that album features music that was an evolution to what I did on *Idol*.

Are you annoyed with all the attention given to your sexual identity?

Annoyed isn't the right word. The only time I get a little irritated is when it starts overshadowing my actual music. It's up to the journalists at that point whether they're going to sensationalize it or whether they're gonna just mention it as a matter of fact. I'm totally comfortable with it and proud of it and I want to provide an example for young

people who might be questioning or feel like it's something they should be ashamed of. I want them to feel they shouldn't be and I want them to be proud of who they are.

Now that you're a celebrity—and with all that gay bullying going on right now—do you feel a certain responsibility as a role model?

Yeah, I think that at the end of the day, it's the whole idea that you can make it, that you can have success, regardless of your sexual orientation. I think the thing that gets to me is that it's made such a big deal out of. And it's really not such a big deal.

Do you regret that risqué performance on the American Music Awards?

I'm not one to have many regrets. In hindsight, the timing of it

may have been off. That was a big debut, my first television appearance after *Idol* and I think expectations were different, and if I had to do it again, I'd do the performance, but maybe a different performance before that one.

Will we see some of that naughtiness in Hawai'i?

There'll be a little dash of it but while I have nothing to make any apologies for on my artistry or my sexuality, I think there comes a point that something can lack sophistication and polish and can actually take away. I think one of the things about that performance was that it was a bit out of control. Definitely having that edge is a part of me but I've learned to refine it.

Was that tumble part of the performance?

No, that was an accident. I fell.

Do you ever just lounge around in boxers and a baggy T-shirt, eating potato chips?

I don't walk around in leather pants and glitter and makeup all day. It happened when I was in Miami [Beach] with the paparazzi and they were like, "What is he wearing?" What was I supposed to be wearing? A leather snakeskin suit?

So when you hit the beach in Hawai'i, you'll be in board shorts.

Yeah, what else do you sit on the beach in?

Neal Blaisdell Concert Hall, Mon. & Tue., 10/25 & 10/26, 7PM, \$55 and up, bampproject.com

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THE SCENE

From Page 11

Kyrgyzstan: Nomadic Culture in the Modern World Runs through 1/16/11. *East-West Center Gallery*, 1601 East-West Rd.: 944-7177

Eye of the Beholder V Runs through Fri., 11/12. *The Gallery on the Pali*, 2500 Pali Hwy.: 595-8181

Ten Years of Light Runs through Fri., 11/12. *Louis Pohl Gallery*, 32 N. Hotel St.: 523-7575

Caution, Righteous, Thirst Runs through Tue., 11/9. *The Koa Art Gallery, KCC*, 4303 Diamond Head Road: 734-9374

Aggro-culture Runs through Thu., 10/28. *The ARTS at Marks Garage*, 1159 Nu'uuanu Ave.: 521-2903

Memories Runs through 10/28. *The Canon Photo Gallery*, 210 Ward Ave.: 522-5930

Architecture: Exploring Public Art and the Built Environment Runs through 1/15/11. *Gallery at Ward Center*, 1200 Ala Moana Blvd.: 597-8034

The Nālanī Show: Work by Snowden Hodges' Runs through Thu., 10/21. *Kirsch Gallery*, Punahou School Campus: 943-3675

Musings of Mystery and Alphabet of Agony: The Work of Edward Gorey Runs through 12/10. *UH Art Gallery*, 2535 McCarthy Mall: 956-6888

Abstract Landscapes: The work of Krisin McAndrews and Susan Stuart Runs through Sat., 10/30. *BambuTwo* 1144 Bethel St.: 528-1144

The Mock Walls Runs through Fri., 11/5. *The Haigo and Irene Shen Architecture Gallery*, 2410 Campus Road: 397-0960

Still Doing It Weekly! A celebration of 1000 issues of the *Honolulu Weekly*. Runs through Sat., 10/30. *Pegge Hopper Gallery*, 1164 Nu'uuanu Ave.: 524-1160

You Are My Blindspot (Part 1) Runs through Sat., 11/27. *thirtyninehotel.com*, 39 N. Hotel St.: 599.2552

MAMo An ongoing exhibit of Hawaiian culture. *The MAMo Gallery*, 1142 Bethel St.: 537-3502

Two Voices Runs through Sat., 10/30. *Bethel Street Gallery*, 1140 Bethel St.: 524-3552

Pegge Hopper Gallery Featuring charcoal drawings and original paintings by Pegge Hopper. Ongoing. *Pegge Hopper Gallery*, 1164 Nu'uuanu Ave.: 524-1160

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

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

Call To Artists

Cafe Che Pasta 2010 Art Show Open to local artists. Selected works will be exhibited from Nov. 27-Feb. 2011. For prospectus e-mail corinnegallardo@hotmail.com. *Cafe Che Pasta*, 1001 Bishop St.: Deadline is Wed., 11/10; 524-0004

Logo Contest The 2011 Hawai'i conservation conference's theme is *Island Ecosystems: The Year of the Forest*. Submit your logo design to hcaoutreach@gmail.com. Deadline is Fri., 11/5. 586-0922

Now Here from Nowhere: The Future History of Navigation Create innovative maps and artful directions for the course of your vehicle, your community or your life. Submit artwork to www.artsatmarks.com. *The ARTS at Marks Garage*, 1159 Nu'uuanu Ave.: Deadline is 12/20. (6PM) \$10; 521-2903

Literary

Barnes & Noble Book Fair Discover thousands of great titles and help support UH-Mānoa Library. *Barnes & Noble Booksellers Ala Moana*, 325 Keawe St.: Sat., 10/23 & Sat., 10/30. 662-1300

Books with Beat: Teen Read Week 2010 Slam poetry, dance, weaponry and more. For a complete listing of the 2010 Teen Read Week programs visit www.librarieshawaii.org. Runs through Wed., 10/27

Children's Book Sale Thousands of children's books (and others) for sale at just a quarter each. *Pearl City Public Library*, 1138 Waimano Home Rd.: Sun., 10/24, (10AM-3PM) 453-6566

Romance-Mystery Workshop Discuss how to edit your story into a manageable format, how to write queries and how to submit manuscripts to publishing companies. *Kapolei Public Library*, 1020 Manawai St.: Sat., 10/23, (10:30AM) 693-7050

The Manoa Readers and the Writings of Edward Gorey A Gorey-inspired performance. *Orvis Auditorium, UH-Mānoa*: Fri., 10/22 & Sun., 10/31, (7:30PM) Free. 944-2697

There's The Door: A reading series event A humorous examination of the struggle to answer life's big questions through original stories. *Kapolei Public Library*, 1020 Manawai St.: Wed., 10/20, (6:30PM) 693-7050

Victorian Horrors Guests are guided by lantern light through the cemetery to hear Mary Shelly read from *Frankenstein* and watch Edgar Allan Poe present his poem *The Raven*. *Mission Houses Museum*, 553 S. King St.: Fri., 10/22, (7PM) \$15. 447-3914

THE SCENE

Writers Workshop A workshop for readers, writers and those with stories brewing in their heads. With author Lynde Lakes. *Kapolei Public Library*, 1020 Manawai St.: Sat., 10/23, (10:30AM) 693-7050

Learning

2010 International Year of Biodiversity: A Hawaiian Perspective The UN designated 2010 as the International Year of Biodiversity, and research professor Rob Cowie will talk about why those living in Hawai'i should be concerned. *hawaiiiconservation.org* for more info. *ING Direct Cafe*, 1958 Kalakaua Ave.: Wed., 10/27, (6-7:30PM) 586-0922

Burly-Q Basics Create your own burlesque routine with Cherry Blossom Cabaret. E-mail lalovechc@yahoo.com. *www.cherryblossomcabaret.com*. *The ARTS at Marks Garage*, 1159 Nu'uano Ave.: Tuesdays in October, (7PM) \$36. 18+. 521-2903

Craig Howes Biography expert and editor of *The Value of Hawai'i* speaks at the Kane'ohe Business Group. Wed., 10/27, (11:30AM-1PM) \$15. 520-1565

Cuban Dance Workshop A nine-day workshop with classes in salsa, rueda de casino, rumba, son, cha cha chá and Afro-Cuban folkloric. *www.cubandance-workshop-hawaii.weebly.com*. E-mail cubandance-workshop-hawaii@gmail.com. *Dream to Dance*, 661 Auahi St #201: Through Sun., 10/24. 722-3265

Dragons of the North (See Hot Picks) An illustrated lecture on the world of viking longships with a look at their archaeological discovery. *Art Auditorium*, UH-Mānoa: Thu., 10/21, (7:30PM) Free. 956-4173

End of Life Conference An open discussion with workshops designed to help with the preparation of the end of life. *St. Clement's Church*, 1515 Wilder Ave.: Sat., 10/23, (9-3PM; check-in at 8AM) \$15. 955-7745

Honpa Hongwanji Hawai'i Betsuin A Dharma Light Project series with guest lecturer Michel Mohr (UH-Mānoa) who teaches "Who Am I? The Issue of the Self Across Buddhist Traditions." *Buddhist Study Center*, 1436 University Ave.: Runs through 11/18., (6-7PM) 536-7044

International Folk Dancers of Hawai'i Learn dances from around the world soak up a world of ethnic music. 941-6453 *Mō'ili'ili Community Center*, 2535 S. King St.: Sundays, (7-9PM) \$4.

Learn Ukulele Learn how to polish your skills on 'ukulele with Ron Loo; bluegrass guitar with Kilin Reese, and have an opportunity to learn about Hawai'i's rich history through poetic song. Call for details. *Windward Community College*, 45-720 Ke'ahala Rd.: Thu 10/21-Sat 11/13; \$20. 236-9144

Ocean Awareness Training Learn about current ocean conservation efforts and opportunities to get involved. *Sanctuary Conference Room*, 6600 Kalaniana'ole Hwy. 3rd floor. (The 11/9 class will be held at the *Waikiki Aquarium*.) *oceanawarehawaii.org*. Tuesdays 10/26, 11/2 & 11/9 (6PM); Sat., 11/6 (8:30AM)

Reunite Lost Family Individuals who have lost family members through adoption or divorce can register with the largest free reunion registry. adoptioncirclehawaii.com. *Harris United Methodist Church*, Mimiya Hall, 20 S. Vineyard Blvd.: Sun., 10/24, (2-4PM) 591-3834

Season's Eatings Holiday buffets, chocolate and champagne fountains and calories galore. This free workshop teaches moderation strategies, calorie awareness and how to still enjoy holiday cravings. Register online at castlememo.org. *Castle Medical Center*, Wellness Center Auditorium: Thu., 10/21, (1PM) 263-5400

Silver Clay Workshop A beginners silver clay workshop where students learn the basics of how to shape, join, dry, refine, fire and finish pure silver pieces to wear home. *The Contemporary Museum*, 2411 Makiki Heights Dr.: Sat., 10/23, (10AM-2:30PM) \$75. www.tcmhi.org. Call for details. 526-0232

Talk Story with Teresa Bright Best known for her jazz-infused Hawaiian music, Teresa Bright shares her history, influences and music. *Pali Theatre*, Windward Community College: Wed., 10/27, (2-3PM) Free. 235-7433

Teach-In Featuring The Value of Hawai'i The 31 contributors to *The Value of Hawai'i* hold five noon-time discussions. Bring your lunch and questions. E-mail thevalueofhawaii@gmail.com or call. *UH-Mānoa*, KUY 410: Thursdays through October. (Noon-1:15PM) 956-3774

Pilates for Pink Take pilates classes for a donation to the Castle Medical Mammography Dept. Visit pilatestrainingcenter-hawaii.com for details. *Pilates Training Center Hawaii*, 25 Maluniu St. #204, Kailua: Saturdays and Sundays through October; (8-9AM) 261-9519

The Art of Origami Folding The three-hour workshop is suitable for ages 12 and older. Includes various genres of origami techniques and models. *Hawai'i Kai Public Library*, 249 Lunalilo Home Rd.: Sat., 10/23, (1PM) Free. 397-5833

'Ohana

Halloween Costume Parade Dress in costume and have a photo taken for free. Trick-or-treat at participating merchants and enjoy a Halloween parade. *Market City Shopping Center*: Sat., 10/23, (6PM) 734-0282

Dole Plantation Family Fun Day Live music performances, hula, arts and crafts, keiki games, prize giveaways and the popular pineapple experience. *Dole Plantation*, 64-1550 Kamehameha Hwy.: Sat., 10/23, (10AM-2PM) Free. 220-4981

Family Night Hike Explore the garden on a night hike. Bring good shoes, insect repellent, raingear and a flashlight. *Ho'omaluhia Botanical Garden*, 45-680 Luluku Rd., Kane'ohe: Sat., 10/23, (5:30PM) Free. 233-7323

Haunted Lagoon Ride Maybe you'll catch a glimpse of the La'ie Lady. Brave souls only. (Keiki canoe rides available for a milder experience. 6:30-7:30PM) *Polyesian Cultural Center*, 55-370 Kamehameha Hwy, La'ie: Runs through 10/30, (6:30-9PM) \$14-\$25 (coupons at 7-Eleven locations) 293-3333

Pumpkin Carving Festival (See Hot Picks) Dorothy and the gang will be hanging out for photos with the costumed keiki. Pumpkin carving contests and live music too. *Neal Blaisdell Center*, 777 Ward Ave.: Sun., 10/24, (9AM-5PM) 591-7700

Recycle Art Create a Halloween skeleton using gallon plastic milk bottles. *Foster Botanical Garden*, 50 N. Vineyard Blvd.: Mondays 10/18 & 10/25, (9:30AM-12:30PM) \$10 plus garden admission. Call to sign up, 522-7064

Spooky Forest Take a walk through an enchanted forest, a haunted cemetery, ghouls around a cauldron and maybe catch a glimpse of the mysterious green lady. *Wahiawā Botanical Garden*, 1396 California Ave., Wahiawā: Runs through Sun., 10/31, (4PM) Free. 621-5463

The Great Davidio Harvey "Mr. O" Ouchi and the Illusionist and free balloon animals for everyone. *koolaumagictheatre.com*. *Ko'olau Magic Theatre*, 47-388 Hui Iwa Street: Fri., 10/22 (7PM); Sat., 10/23 (4PM) \$8-\$12. 239-6711

Wolf Tails The original production includes famous stories about the big, bad wolf, the boy who cried wolf, Peter and the wolf and the three little pigs. Call for complete schedule. *Kaimuki High School Auditorium*, 2705 Kaimuki Ave.: Runs Sat., 10/23-10/31, (3PM & 7PM) \$3-\$10. 733-4913

Botanical

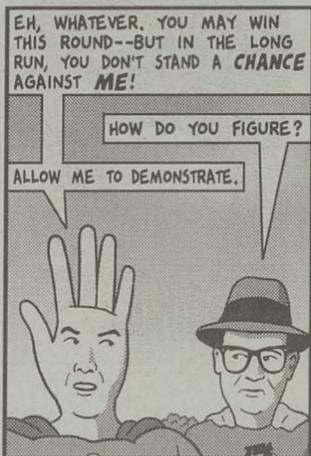
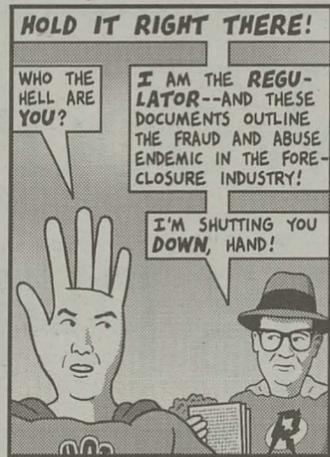
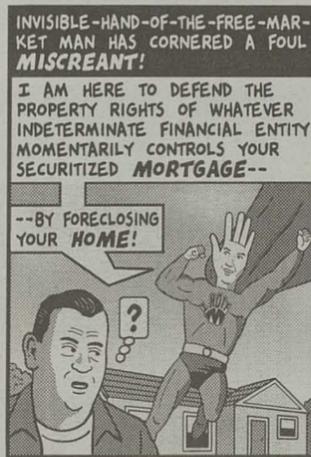
Just Add Water A community supported agriculture class on organic gardening. Learn about sustainability, how to develop fertile soil and indigenous values in gardening. *Makahiki Gardens*, Sat., 10/23; \$35 per class; (2-5PM) 259-5635

Hawaiian Plant and Archeological Sites Enjoy a tour of archeological sites and an ethnobotanical collection. *Waimea Valley*, Sat., 10/23; \$10-\$15; (10AM-NOON) Call for details, 537-1708

Orchid Culture Learn the basics of growing and caring for orchids with instructor Scot Mitamura. Must RSVP. *Foster Botanical Garden*, Chinatown, 50 N. Vineyard Blvd.: Sat., 10/23, (9:30-11:30AM) Garden admission. 522-7064

THIS MODERN WORLD

by TOM TOMORROW



Outside

Catamaran Saturdays A wet-and-wild boat ride that includes a free Hula's mai tai or draft beer when you return from the boat. www.hulas.com. *Hula's Bar and Lei Stand*, Waikiki Grand Hotel, 2nd floor, 134 Kapahulu Ave.: Sat., 10/23, (2PM) \$20. hulas.com, 923-0669

Pahole Natural Area Reserve Hike Learn about rare species of plants and take a glimpse of an endangered Hawaiian tree snail in its moist Leeward habitat. A moderate, 4-mile hike. www.hawaii-naturecenter.org. *Hawai'i Nature Center*, 2131 Makiki Heights Dr.: Sat., 10/23, (8:30AM-2:30PM) \$20. 955-0100

Tour Historic La'ie Hawai'i Temple For the first time in 32 years, the La'ie Hawai'i Temple of the Church of Jesus Christ of Latter-Day Saints opens its doors to the public for a limited time. This is only the third time the building has been opened to public viewing in its 91-year history. Open through Sat., 11/13; 55-600 Naniloa Loop: 293-2427

Green

Ecolounge The Sustainability Association of Hawai'i features a monthly discussion on biodiesel and other green topics. Visit sahawaii.org for more info. *Indigo*, 1121 Nu'uano Ave.: Thursdays; 10/21, (6PM)

Green Roofs for Hawai'i A class on Green roofs; how they filter out smog and dust; create biodiversity and natural habitats; reduce noise levels, air conditioning costs, and storm water retention; prolong the life of a roof and increase property values. www.outreach.hawaii.edu. *UH-Mānoa Campus*, Business Administration Building: Sat., 10/23, (9:30AM-noon) \$30-\$50. 956-8400

Volunteer

Islands Hospice Islands Hospice is looking for volunteers to provide support to the terminally ill and their family or to help in the Hospice office. Contact lchoquette@islandshospice.com or call. 550-2552

Makiki Watershed Awareness Initiative Help the O'ahu Na Ala Hele Trails and Access program restore a small portion of the Makiki 'āhupua'a or watershed by caring for native Hawaiian plants and pulling weeds. Call Aaron for more info 973-9782 *Makiki Forestry Baseyard*, by the Hawai'i Nature Center: Sat., 10/23, (9AM-2PM)

Recycle Change for Shooting Stars Whole Foods Market shoppers can "recycle" their change for Diamond Head Theatre's "Shooting Stars" local performing troupe featuring some of Hawai'i's most talented youth. *Whole Foods, Kāhala Mall*, 4211 Wai'ālae Ave.: Through 12/31. 738-0820

Neighbors

Dead Kennedys with Preachers That Lie Punk. Rock. Infamous. Don't miss them. Visit groovetickets.com or call (877) 71-GROOVE. *Hard Rock Cafe Maui*, 900 Front St.: Fri., 10/22, (9PM) \$35, 21+

Finding Mushrooms Find and identify specimens which could include *Geastrum pectinatum* (beaked earthstars), the deadly poisonous *Amanita marmorata* or perhaps a fairy ring of *Gymnopus menezesii*. www.fhvp.org. *Hawai'i Volcanoes National Park*, Big Island: Sat., 10/23, (9AM-1PM) \$35-\$55. 808-985-7373

Frankenstein Follies A Halloween bash with all your favorite monsters and ghouls with a cast of 34 local performers. *The Lead Center*, Kona: Runs through Sun., 10/31 \$8. 808-895-6650

Healing Arts Festival Held in conjunction with the Hawaiian Lomilomi Association, the festival showcases the traditional practice of lomilomi, la'au lapa'au and ho'oponopono. www.lomilomi.org. *Royal Lu'au Gardens*, Big Island: Sat., 10/23, (8AM-2PM) Free. 808-324-7202

Whatevas

Second Annual Geek Day Demos on iPhoto, Mac 101, iMovie, Illustrator, Maya, Mobile Technologies, Social Media and Garage Band. leeward.hawaii.edu/Geek-day. *Leeward Community College*, 96-045 Ala'Ike: Sat., 10/23, (8:30AM-2:30PM) Free. 455-0011

P.U.F.F. Six Feet Underground Submit your films for free and win prizes for best Horror Movie Character and a costume contest. *Pipeline Cafe*, 805 Pohukaina St.: Tue., 10/26, (8PM) 589-1999

Annual Kahu Mālama Award Dinner Fundraiser Food by Kai Market, wine sponsored by Barefoot Wine and Bubbly; and a silent auction of art, gift certificates, travel and hotel stays. Live music by Don Conover and Emma Veary. *Waikiki Aquarium*, 2777 Kalakaua Ave.: Sat., 10/23, (6-9PM) \$100 pre-sale, \$120 at the door. 923-9741

Miss Vamp Hawai'i 2010 (See Hot Picks) Be the judge at Honolulu's first ever Goth beauty pageant. *The Venue*, 1146 Bethel St.: Sat., 10/23, (8PM) 21+. 521-2903

Musicians Swap Meet Bring your old instruments, sound systems and music gear and swap them. *Kapolei Business Park*, 91-1034 Lauia St.: Sat., 10/23, (10AM-3PM) 682-5857 or 255-9081

Civics

63rd Annual Hawai'i Farm Bureau Federation Convention Guest speakers address farm labor laws, agricultural crime and liability, initiatives for grazing lands, water issues and more. hfbf.org. *Royal Hawaiian Hotel*, 2259 Kalakaua.; Runs through Thu., 10/21. 848-2074

A discussion of the Akaka Bill A discussion of "The Akaka Bill: A Measure of Justice for Native Hawaiians & Peace with the U.S.?" *Chaminade University*, 3140 Wai'ālae Ave.: Sun., 10/24, (1:30-4PM) Free. 735-4822

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; Cost; Contact and Description. Deadline for submissions is two weeks before the listing should appear. 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 do not send original art.

Film Review

Woody's big pūpū platter

BOB GREEN

Life is so mysterious—and beautiful,” rhapsodizes the luckiest of the six main characters in *You Will Meet a Tall Dark Stranger*, a comedic-drama roundelay set in London. All six, mind you, have either just ended a marriage or is starting an affair or wants to end an inconvenient marriage. All want more from life... more, more, more.

This is inherently comic, of course: tragedy plus distance, which Woody Allen's narrator (the same as in *Vicky Cristina Barcelona*) tells us. Marriages are then un-

done, re-done or jettisoned complicatedly so that the bite-size stories of the six then entangle and form one big story, providing chuckles and occasionally guffaws for a seasoned movie audience.

Pupu numbers one and two: Josh Brolin, a failed, unhappy novelist, is married to increasingly dissatisfied Naomi Watts (in another of her unheralded terrific performances). His eyes begin to stray, as do hers (toward Antonio Banderas).

Pupu numbers three and four: Watts' father (Anthony Hopkins) has ended his 40-year marriage to British fave Gemma Jones and after buying a sports car and a case



Gemma Jones gets her fortune told.

Woody Allen serves up his 41st movie.

of Viagra, he meets and marries a sexually adept prostitute (Lucy Punch), who ravages his bank account.

Pupu numbers five and six: You'll have to see for yourself. Life is mysterious says Hopkins' ex-wife, who's beginning to tipple just a tad.

That's not all. Our fair tippler is now constantly under the influence of a fraudulent prognosticator/medium/life-style busybody, whose optimism is a bit difficult to swallow.

Even frauds get lucky in Woody

Allen's universe: The medium is correct. Her client does find someone else to love. Two men, in fact.

This handsome film, shot by the great Vilmos Zsigmond, pokes about in London offices, art galleries and posh-ish parlors and, of course, in the human heart, faithless but needy, making the same foolish errors again and again.

That's life, says Woody, mysterious and, from a comic distance, beautiful. The movie audience, itself maybe too human, laughs in recognition at all the striving coming to naught. Yes, we say, that's it; that's the way things are.

Who is this movie for? Well, all the longtime loyalist Woody fans, and, of course, his equally loyal anti-fans. It helps to be married or to have been married. A few nicks and scars on the old ego doesn't

hurt, either. A lived-in audience will probably like the movie, a wet-behind-the-ears audience not so much. It's a little too subtle for a sitcom crowd, a little too cynical for die-hard optimists, a little too oblique for literalists. The ensemble cast, pupu all, is well-nigh impeccable, the staging economical and quietly masterful, the music mostly old jazz tunes.

This film will do well in Europe, South and Central America and most other foreign countries, but probably not so in the US, but that's hardly anything new. Woody Allen now has the second longest-running comedy film career in the world. Who's number one? Why, the various incarnations of The Three Stooges, of course.

Back to *You Will Meet a Tall Dark Stranger*. Only one of our six makes any real gains out of all that divorcing, sleeping around and arguing. Only one achieves greater, mysterious happiness. Which one? Well, it turns out in Woody's World, it's the character with the greatest number of illusions. Go figure. And who's that tall dark stranger we'll all meet? Well, he wears a hoodie. And carries a scythe. ■

"THE BEST CAST FOR AN ACTION COMEDY...EVER."

—Roger Moore, ORLANDO SENTINEL

"★★★★ 'RED' HAS THE MOST GLITTERING ENSEMBLE CAST AND MOST DEFIANT ATTITUDE OF ANY MOVIE THIS YEAR."

—Sally Kline, THE WASHINGTON EXAMINER

"'RED' IS ABSOLUTELY, THOROUGHLY ENJOYABLE. IT ROCKS."

—Robert Wilonsky, LA WEEKLY

"THE BEST PART OF 'RED' IS THE SPECTACLE OF TERRIFIC ACTORS BEING TERRIFIC IN NOVEL WAYS."

—Joe Morgenstern, THE WALL STREET JOURNAL

"EXPLOSIVE, FUNNY AND LOADED WITH ACTION!!"

—Masé Persico, CTV MONTREAL



RED SUMMIT ENTERTAINMENT PRESENTS A DE BONAVENTURA PICTURES PRODUCTION A ROBERT SCHWENTKE FILM "RED" KARL URBAN WITH RICHARD DREYFUSS MUSIC BY CHRISTOPHE YOUNG PRODUCED BY LORENZO DI BONAVENTURA MARK VAHRADIAN BASED ON THE WARREN ELLIS AND GULLY HAMMER GRAPHIC NOVEL BY JON HOEDER & ERICH HOEDER DIRECTED BY ROBERT SCHWENTKE

PG-13 PARENTS STRONGLY CAUTIONED Some Material May Be Inappropriate for Children Under 13 INTENSE SEQUENCES OF ACTION VIOLENCE AND BRIEF STRONG LANGUAGE

MOBILE USERS: For Showtimes, Text Message RED and Your ZIP CODE to 43KIX (43549)

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Regal Cinemas Dale Cannery 18 800/FANDANGO 1718#	Regal Cinemas Pearl Highlands 12 800/FANDANGO 1717#	Consolidated Koko Marina 8 800/FANDANGO 2715#	Consolidated Kapolei 16 800/FANDANGO 2713#	Consolidated Ko'olau Stadium 10 800/FANDANGO 2714#

CHECK THEATRE DIRECTORIES OR CALL FOR SOUND INFORMATION AND SHOWTIMES SPECIAL ENGAGEMENTS NO PASSES OR DISCOUNT COUPONS ACCEPTED

hiroshi
EURASIAN TAPAS

SUSHI WEEKEND
Friday, Oct. 22 & Saturday, Oct. 23



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O'ahu Films

Unattributed film synopses indicate movies not yet reviewed by HW staff. ☞ Indicates films of particular interest

Opening

Bran Neve Dae See review on page 17.

Hereafter Clint Eastwood's latest stars Matt Damon as a psychic who sees dead people. And there's a tidal wave. Somehow it all must make sense.

Paranormal Activity 2 The home video horror continues with the most malicious suburban demon since Nicollette Sheridan on *Desperate Housewives*.

Waiting for Superman A documentary about the horrors of the public school education system. (Not about our impatience for the next DC Comics flick.)

Continuing

Alpha & Omega A cartoon about wolves voiced by the likes of Justin Long, Dennis Hopper and many more. Team Justin?

Case 39 Renee Zellweger is a social worker who must save an abused young girl who isn't as innocent as she appears to be.

Devil The first of M. Night Shyamalan's horror productions to not be helmed by the currently beleaguered director. Try not to snicker.

Easy A Smart enough to poke fun at the clichés while reveling in their consequences. It's the best teen comedy in a long time.—Dean Carrico

It's Kind of a Funny Story The filmmakers toned down the usual tough-minded approach of their previous films. Here, they're determined to put a positive, light energy into a darker subject.—D.C.

Jack Goes Boating Philip Seymour Hoffman's directorial debut is about a

misfit in love. That's so him, isn't it? **Jackass 3-D** Johnny Knoxville and the gang return to do moronic things in three dimensions.

☞ **Legend of the Guardians** Animated gladiator owls as directed by Zack Snyder.

Let Me In The American remake of the acclaimed Swedish child-vampire film. **Life as We Know It** Josh Duhamel and Katherine Heigl inherit a baby. Poor child.

☞ **Mao's Last Dancer** It is as meticulously crafted as can be imagined and...it couldn't be more believable or suspenseful. The dancing here is probably the best since Robert Altman's *The Company*.—Bob Green

My Soul to Take Wes Craven directs this slasher film. In 3-D.

☞ **Never Let Me Go** Kazuo Ishiguro's hypnotic, tragic novel about a very special school is adapted for the screen.

Red A rare opportunity to see Helen Mirren packing heat as she joins Bruce Willis and other retired CIA agents.

Secretariat Disney presents the horse-story of the Triple Crown winner of 1973.

☞ **The Social Network** While it doesn't define the Facebook generation (an analysis of a culture enamored with mundane status updates, *Farmville* and location-tagging would be more realistic), [this film] is still an absorbing, detailed look at a geek who lashed out because he didn't get the girl.—Ryan Senaga

☞ **The Town** [Ben Affleck] pulled himself out of the J-Lo-fueled slump...looked to his Boston roots and carved out a new niche in movie-making.—B.G.

Wall Street: Money Never Sleeps Is greed still good? Oliver Stone hopes you still want to find out.

You Again A romantic comedy with a supporting role by Betty White who everyone is inexplicably losing their minds for.

Film Review

Glee down under

DEAN CARRICO

Based on a 1990 Australian stage musical by Jimmy Chi, *Bran Nue Dae* (phonetic for "Brand New Day") addresses serious issues about Aboriginal rights, destiny, love and the role of God. It also undercuts those issues with a slide whistle and theatrics straight out of Benny Hill.

The result is a mixed bag: a film that dares you to laugh at the plight of others, while provoking thought through three dozen kids singing, "There's nothing I would rather be than to be an Aborigine and watch you take my precious land away."

No sunny proclamations here of Vegemite sandwiches or the women who glow and the men who plunder.

Set in the town of Broome in 1969, Willie (newcomer Rocky McKenzie) is the wide-eyed virgin waif who harbors lustful thoughts of local girl Rosie (2006 *Australian Idol* runner-up Jessica Mauboy).

When Rosie is wooed by the leader of a club band and offered a singing job, Willie runs off to join the priesthood, thinking such a position will bring him respect.

But the cruel regiment of the church is too much to bear and Willie narrowly escapes, determined to make it back

to his home and his girl.

The rest is a road movie of sorts, with Willie recruiting help from his drunken uncle and two misguided hippies looking to sightsee amongst the natives. Cue road music.

Bran Nue Dae takes a slight musical romp through the outback.

Though the stage version predates *Glee* and its ilk by two decades, those shows are an obvious influence on director Rachel Perkins' choices here. Thus, one of the more memorable moments comes from a pumped-up, modernized version of Tammy Wynette's "Stand by Your Man." Even here, however, it's more montage than musical, with quick cuts and flash pans that reveal the true talent here might be in the editing room.

Everybody gets the chance to break into song to explain their motivations with an amalgamation of pop, folk, reggae, country and blues. There are only a few standout numbers,



drunken Uncle Tadpole is surprisingly good, faring much better than Oscar winner Geoffrey Rush as Father Benedictus, who glowers with so much ferocity as he chases Willy across the Australian landscape that he's impossible to take seriously. The same could be said of the film itself.

Even with all the strikes against it—hammy acting, unbelievable coincidences, a few less than memorable tunes and a far too easy ending—it's impossible to dislike *Bran Nue Dae*. Part of that is thanks to the cinematography by Andrew Lesnie of *Lord of the Rings* fame.

With picturesque scenes of color and nature that pop and leap off the screen, the result is as cheerful as a postcard, with about the same amount of room to leave a message.

Opens Friday at the Pearlridge theaters.

but there is a lot of infectious fun happening, even when the poor lip-synching and slipshod choreography show that *Bran Nue Dae* is amateur hour to Baz Luhrmann's epic musicals.

The narrative loses focus several times, making it the perfect opportunity for a song to get things back on track. Yet the

pigeonholing that peppers the introductions threatens to turn the film into a non-ironic version of *Bamboozled*. The Aborigines are proud, yes, but also drunks, whores and happy minstrels.

The whites of the film fare no better, with most harboring a fetishization of the natives.

Still, Ernie Dingo as the

O'ahu Films



Dogs and babies can smell Paranormal activities.

You Will Meet a Tall Dark Stranger
See review on page 16.

Doris Duke Theatre

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

Blind Loves (2008) A Slovakian blind couple imagine an underwater world in this groundbreaking artistic vignette. Wed.-Sat., 10/20-23, 1, 4 & 7:30PM (Thu., 1 & 7:30PM only)

Only When I Dance (2009) This documentary follows two Rio de Janeiro teenagers who dream of becoming ballet dancers. Sun., 10/24, Tue., 10/26, Wed., 10/27, 1, 4 & 7:30PM

Movie Museum

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

Eden (2006) Gregor loves cooking and tries to woo a waitress with his cuisine. Unfortunately for him, she falls for his

recipes. Thu., 10/21, 12:15, 2, 3:45, 5:30, 7:15 & 9PM

Leaves of Grass (2009) If you can't see it at HIFF, check out Tim Blake Nelson's zany directorial debut here.

Fri., 10/22, Mon., 10/25, 12:30, 2:30, 4:30, 6:30 & 8:30PM

The Secret in Their Eyes (2009) The writer-director Juan Jose Campanella, adapting a novel, turns this into a genuinely cinematic experience.—B.G.

Sat., 10/23, 12:15, 2:30, 4:45 & 7, 9:15PM
The Infidel (2010) A comedy about a socially liberal Muslim who wants to marry the daughter of an anti-Western Pakistani.

Sun., 10/24, 12:30, 2:30, 4:30, 6:30 & 8:30PM

Movie Cafe

1146 Bethel St., \$10, 223-0130

The Youngest Candidate (2009) This film follows four teens who decided to run for public office. Mon., 10/25, 7PM

the social network

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STEPHEN HOLDEN *The New York Times*

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COLUMBIA PICTURES

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Food & Drink

The Weekly digest

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A farmers' market for the townie-bound pau hana crowd. Locally grown fruits and veggies, community-supported agriculture representatives, handmade artisan vendors and much more. Call for general info.

Neal Blaisdell Center (arena side)

Between Kapi'olani & Ward Blvds. Wednesdays, (4-7PM) hbf.org, 848-2074

Contemporary Sushi Weekend

A contemporary view of sushi including: aku, 'ahi, hamachi, black tiger shrimp, unagi, mongo squid, beef filet mignon, rib eye, eggplant and more. Any four pieces for \$13.95.

Hiroshi Eurasian Tapas, Restaurant Row, 500 Ala Moana Blvd.

Fri., 10/22 & Sat., 10/23; (5:30PM) hiroshihawaii.com, 533-4476

Cook's Tour of Chinatown

Get an insider's guide in Asian cooking on a morning tour (\$25; 8:30-10:30AM) or dine out with "Taste of Chinatown Eateries" in the afternoon (\$69; 11:30AM-2:30PM). Learn about what to get and where to go. Com-

fortable shoes and elastic waistband recommended. Cash only and reservations required.

Chinatown District, Honolulu
Corner of King and Smith streets

Every Sat. eat_hawaii@yahoo.com, 391-1550

Farm to Table Cooking Series

Learn how to cook from scratch using whole, unrefined ingredients sourced from local, organic farmers. In the process, attendees will learn to shop local, eat local, save money and improve their health. www.OlaLoaWellness.com. Optional farm tours are also available.

OlaLoaWellness

A four-part cooking series runs through Thu., 11/11., (6:30-9PM)

E-mail info@OlaLoaWellness.com, Call 377-6320

Farmers' Market at Restaurant Row

It's so easy to be green. Natural and organic produce including sweet Hawaiian honey, sea asparagus, potted plants and herbs, cut roses and orchids. All from island farms.

Restaurant Row

Corner of Punchbowl St. & Pohukaina St. Wednesdays (10AM-1PM) 532-4750

Gluten-Free Cooking

A perfect class for those who are struggling with gluten sensitivities or just curious about gluten-free foods. See what the options are from the vegan or

macrobiotic point of view.

Pan American MOA Foundation,
3510 Nu'uuanu Pali Dr.

Fri., 10/22, (5:30-8:30PM) \$38. 595-6344

Hawai'i Kai Towne Center Farmers' Market

Shop for fresh fruits, vegetables and orchids. Handmade vendors, ag representatives and local farmers.

Hawai'i Kai Towne Center,
6700 Kalaniana'ole Hwy.

Every Mon, Wed & Sat, (7:30AM-3PM) 396-0766

Hiroshi's Locally Grown October Menu

Chef Hiroshi Fukui features Big Island heart of palm salad with Nalo honey herb dressing, Parmesan cheese and Thai basil; bacon-wrapped Kaua'i shrimp with sweet miso glaze, baby bok choy and pasta; steamed island snapper konbu, steamed white rice, tomato lomi, ginger and truffled roasted garlic brown butter sauce; and a frozen Kula strawberry mousse for dessert.

Hiroshi Eurasian Tapas, Restaurant Row, 500 Ala Moana Blvd.

Runs through October, (6PM) \$35. hiroshihawaii.com, 533-4476

Sugar-Free Desserts

A demonstration by chef Susan Teton Campbell on using natural nuts, fruits, seeds and wild crafted sweeteners to make nourishing desserts. Learn how to use nuts and seeds to their full potential, and thicken fruits the vegetarian way for luscious puddings. Using these methods, students can create the satisfying richness people love in desserts. Recipes include cacao truffles with coconut cream and pineapple berry pie. McCoy Pavilion, Ala Moana Beach Park Sat., 10/23, (7PM) Free. 944-8344

Waialua Open Market

Wade through fresh fruits, vegetables, tropical flowers, fresh herbs and

news
you
can
eat

Opened: Tanaka Saimin. The first restaurant opens in the former Weyerhaeuser box plant. Tanaka Saimin is an offshoot of Boulevard Saimin (now renamed Dillingham Saimin) and the menu is similar, with saimin, plate lunches and sandwiches. Future eateries planned in the Weyerhaeuser building include a LaTour cafe (a new concept for Ba-Le) and Bangkok Chef.

Tanaka Saimin, 888 N. Nimitz Highway #103, 524-2020

Relocated: Lin's Hawaiian Snacks. What might be O'ahu's largest array of crackseed finds a bright, shiny new home near Ward Theatre. Other snacks include bubble drinks, smoothies and snow ice (flavored, slightly milky blocks of ice are shaved into sheets like layers of phyllo). Open daily until 10PM.

401 Kamakee St., 597-8899

Brewery Tours at Maui Brewing Co. Find out how your Coconut Porter, Bikini Blonde, and other favorite Maui Brewing Co. beers are made with a tour of the brewery. Tours are held Saturdays at 10:30AM, 11:30AM and 12:30PM. \$10 includes tour, tasting and a pint token redeemable at the brew pub.

Maui Brewing Co. Production Facility, 910 Honoapi'ilani Hwy., Lāhainā, 661-6205, mauibrewingco.com

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

more. Most of the participants are retired Waialua Plantation employees on a fixed income.

The old Waialua Sugar Mill, North Shore
Saturdays, (8:30AM-NOON) sugarmillhawaii.com

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'ieia State Park, 46-465

Kamehameha Hwy., Kāne'ohe
Every Sun, (9AM-2PM) Free. 247-3156

Wine Tasting: Old World vs. New World

Blind tastings including two from California and two from Italy and France.

villatora@dkrestaurants.com
Hiroshi Eurasian Tapas, Restaurant Row, 500 Ala Moana Blvd.

Thu., 10/21, (6PM) \$42. hiroshihawaii.com, 533-4476

Wine & Grind

A unique wine pairing including Hāmākua springs tomato terrine with balsamic reduction and basil mascarpone cream; butter-poached Kona lobster, crab maki, fried rice beggar's

purse and black bean lobster sauce; Ka'u coffee-crusting Kuahiwi Ranch beef tenderloin; and chocolate ravioli for dessert.

Pineapple Room, Macy's, Ala Moana

Wed., 10/20, (4-8:30PM) \$65, \$85 with wine. 945-6573

Tasty Tuesdays at 'Aiea Bowl

This unique menu by chefs Glenn Uye-da and Shane Masutani include salt-and-pepper shrimp tacos with pineapple salsa; curry chicken salad with grapes and toasted pecans; pasta parmigiano reggiano (tossed in a cheese wheel); braised short ribs or tataki ahi katsu; and chocolate napoleon for dessert.

Alley Restaurant at 'Aiea Bowl

Tuesdays, (6PM) \$39, 342-6232

Cocktail Development 101: Halloween Edition

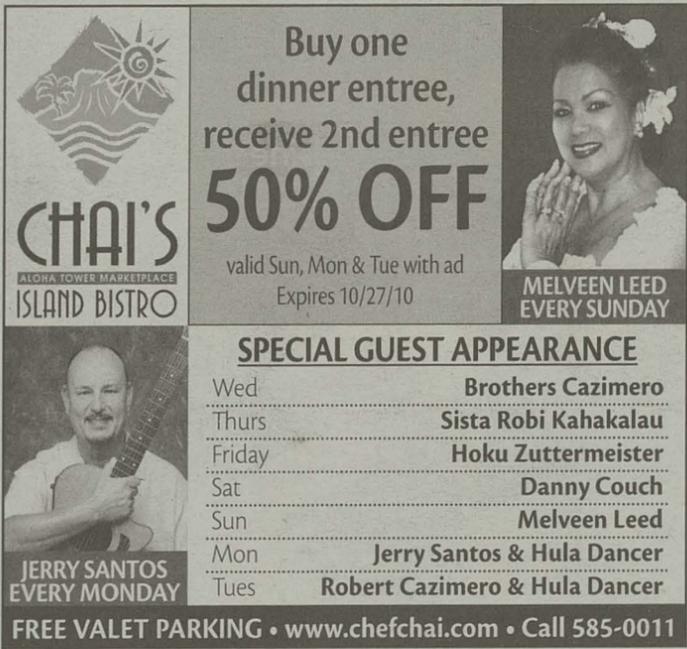
Guests will learn mixology secrets from Chef Alan Wong, Mark Shishido and Chandra Lam as they watch demonstrations and sample a variety of libations and pūpū. Halloween-themed cocktails include The Red Gunn (a spin-off of the classic bartender's iced tea) and Infusion versus Confusion (a new take on the classic Mai Tai). Reservations required.

The Pineapple Room, Macy's 1450 Ala Moana Blvd.

Wed., 10/27, (5:30-8:30PM) \$50, 945-6573



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Rooted in taro

Hale'iwa Farmers' Market is celebrating kalo from lo'i to pa'i'ai, while also offering up more modern takes on the starchy tuber so intertwined with Hawaiian culture. The festival will include tours of nearby lo'i in Waimea Valley and Namea Kuponu in Waialua, as well as Lovan's Taro Farm, which grows dryland taro varieties.

With taro keiki for sale to plant in your own backyard, poi board and pounder making demonstrations and poi pounding by Daniel Anthony, you could leave with the beginnings of homegrown and hand-pounded poi at home, or at least the knowledge of it.

If you already know your way around taro, submit and make your own taro recipes for the recipe contest (categories: dessert, entrée and traditional) or enter the Heaviest Taro competition by bringing your biggest taro (must be a Hawaiian taro variety). The largest corm gets \$500.

And of course, there's the food: taro prepared by Town restaurant and 21 Degrees North, and regular market vendors will be dishing up variations on taro that showcase our islands' ethnic influences on a traditional Hawaiian staple. Think breakfast burritos with taro tortillas, poi-battered fish, French-fried taro, poi smoothies, coconut-poi paste, poi crepes, taro bread and luau stew.

-Martha Cheng

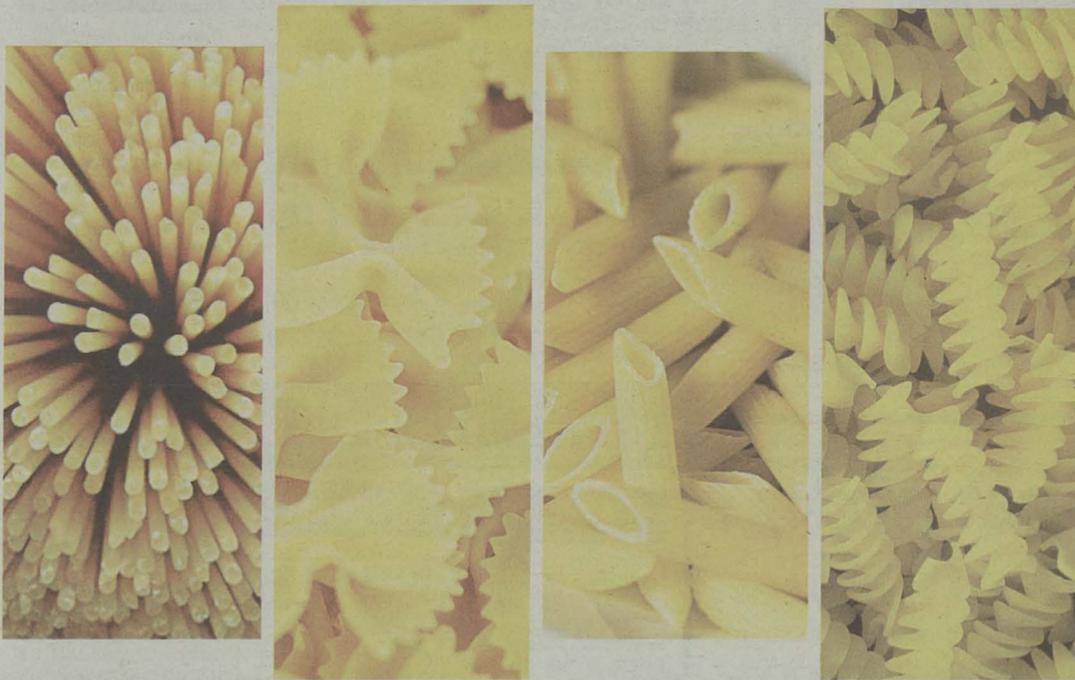


Taro celebration at the Hale'iwa Farmers' Market

Kamehameha Hwy and Leong Bypass, Sun., 10/24, 9AM-2PM, free, haleiwafarmersmarket.com. Shuttle to Taro Farms: 9:30AM, 10:30AM, 11:30AM, 12:30PM.

For more information on how to enter the recipe and Largest Taro contests, e-mail HaleiwaFarmersMarket@gmail.com or call 388-9696

Know thy pasta



Rule #1: Don't break the spaghetti

YVONA FAST

From spaghetti and meatballs to tuna casserole to pasta salad, we really love our pasta. In part, it's the easy preparation. Boil water, open box, voilà! Also, there's the comfort that comes from eating a plate of pasta, a comfort we are loathe to resist.

On average, Americans eat about 30 pounds of pasta per year. Although it contains a little protein and fat, pasta is mainly a complex carbohydrate food. But while a serving of pasta is one cup cooked (a half-cup dried), it's not uncommon for Americans to eat three cups of pasta with sauce at a meal—contributing to obesity and diabetes.

Megan Tempest, a registered dietician from the University of Chicago Medical Center, explains, "Carbohydrates break down to glucose, and glucose causes the body to secrete insulin, to store glucose as fat."

Pasta 101

Italian pasta is traditionally made from durum wheat semolina, the hardest of all wheat varieties, and a bit higher in protein and gluten content. Gluten (Latin for 'glue') is a composite of two proteins—it gives pasta its golden tint and makes dough malleable so it can be easily rolled, sliced, shaped and dried.

Today, pasta has become the generic term for any flour-based noodle. While both pasta and noodles are made from dough that is boiled, noodles can be made from any grain (like wheat, buckwheat, millet and rice) or starchy substance (such as soy, beans or potatoes).

While pasta is traditionally Italian, noodles are common around the world. We have rice noodles in China, soba or buckwheat noodles in Korea and Japan, bean thread noodles in

Southeast Asia and even noodles that incorporate potatoes—like gnocci—in European cuisines. Noodles are usually served in broth, while pasta is served with a sauce; the firm, hard wheat picks up sauces better.

If you visited Florence or Naples in the 16th century, you would have seen pasta hung out to dry on clotheslines. In contrast, modern pasta is an industrial product. Machines move flour and water from holding tanks to kneaders to flatteners to vacuum mixers that eliminate excess water and air bubbles. The dough is heated to kill bacteria, then cut. From spaghetti to rigatoni, lasagna to ravioli, there are between 600 and 1,000 different pasta shapes!

The Shape of Things

Short, thick tubes like penne are best for pasta salads. Thick-walled, sturdy pasta is good in casseroles. Farfalle, radiatore or fusilli mix well with chunky, bite-sized veggies. For soups, a fine pasta like ditalini (tiny tubes) or orzo is best.

After drying in huge ovens (up to an acre in size), conveyor belts move the pasta to a packaging station, where it is measured by machine into pre-printed boxes or bags. Commercial pasta has truly become ubiquitous. The latest innovation is no-boil pasta that is partially cooked at the plant, making this already easy-to-prepare food even simpler. Just add cooked meat or veggies and jarred sauce, heat and dinner is on the table.

Healthier Helpings

Most commercial pasta is made from refined grain, which has been stripped of bran and germ.

Dr. Marvin Kunikiyo, author of *Revolutionizing Your*

Health (BCH Fulfillment & Distribution), says, "Being a highly processed food, pasta is basically stripped of all its nutrients, leaving behind a bunch of empty calories."

Today, there are many healthier alternatives to durum semolina pasta. Manufacturers are adding beans or chickpeas (such as Barilla Plus) to enhance the protein and fiber content. Whole grain pastas provide more nutrients and fiber.

Increasingly, rice noodles and other pasta-like products are being made from other grains for those who can't eat wheat or gluten. Organic brown rice, bean, quinoa or spelt pastas are available in health food stores.

For centuries, noodles have been made at home. Modern pasta machines allow home cooks to create various pasta shapes with ingredients of their choosing.

Small, new firms have arisen to compete with giant factories. They make artisanal pastas using old-fashioned metal dies to cut dough rather than modern Teflon-coated dies. The rougher texture is better for picking up sauces, and it keeps home-pasta-making free from Teflon's chemical worries.

When small servings of pasta are mixed with lots of vegetables that boost bulk and add antioxidants, pasta can make a quick, healthy meal. Organic, whole-grain pasta, which has not been stripped of important trace nutrients and provides dietary fiber, is a better choice.

But Dr. Kunikiyo adds, "Unfortunately, all pasta (even brown rice or quinoa pasta) is highly processed, so it's still not a very healthy alternative."

E/The Environmental Magazine, Sept./Oct. 2010

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Which one fusilli?

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Sunday 11:30 pm - 8:30 pm

Classified Index

Phone: **808-534-7024**
 Fax: **808-528-3144**
 classifieds@honoluluweekly.com

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Ad Deadlines

Line Advertising: Copy, space reservations and payment must be submitted before Friday, 10 am.

Display Advertising: Copy, space reservations, art and payment must be submitted by 12 pm on the Wednesday prior to publication. Call for rates.

Placing an Ad

By Phone: Call the Classified Department at (808) 534-7024 Monday through Friday from 8:30 am to 5 pm.

By Fax: Fax your ad 24 hours a day to the Classified Department at (808) 528-3144.

By Mail: Mail your ad to *Honolulu Weekly Classifieds*, 1111 Fort Street Mall, Honolulu, HI 96813.

By E-Mail: Email your ad copy to classifieds@honoluluweekly.com.

In Person: Visit our offices Monday through Friday 9:00 am to 5 pm at 1111 Fort Street Mall, Honolulu, HI 96813.

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Prepayment required for all classified ads. Discounts available on extended advertising commitments. No refunds. Credit limited to reprinting one insertion. We reserve the right to edit, decline or properly classify any ad.

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- **Mind, Body, & Spirit \$1.10/word**
 (Health & Fitness, Massage, Spiritual, Alternative Healing)
- **Service Directory \$1.10/word**
- **Music Instruction \$1.10/word**
 25 word minimum. Rates are per insertion.
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Classified

Career Source

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Adult

The Straight Dope

By Cecil Adams

S What's the deal with a storm glass? Hammacher Schlemmer sells one and says, "Although how it functions remains a mystery, the ability of the stormglass to predict atmospheric change is well documented." Does it work? If so, how? Or is it just a crappy lava lamp? —Dan

Hey, don't knock lava lamps. For \$179.95, a storm glass from Hammacher Schlemmer gets you a weather forecast of dubious accuracy. Whereas a 25-buck lava lamp, aided by the right combination of tunes and substances, will let you see God.

A storm glass, also called a weather glass or camphor glass, is a glass tube containing a mixture of ammonium chloride, potassium nitrate, camphor, water, and alcohol, making a normally clear liquid in which different types of white crystals periodically grow and dissolve. The idea is that the mixture is so finely balanced that minor fluctuations in atmospheric conditions will change the solubility of the chemicals and produce a wide variety of crystal shapes, from tiny floating flakes to large masses of feathery fans. Each supposedly

predicts a certain type of weather. The inventor of the storm glass is unknown, but descriptions date back to the late 18th century. Early theories held that the chemical blend inside was sensitive to light, heat, wind, atmospheric pressure, or even electrical charge. In some glasses the contents were exposed to atmospheric pressure via a flexible rubber cap, but other models were hermetically sealed. (The sealed version is standard nowadays, mainly because a whiff of the contents can bowl you over.)

Interest in storm glasses crested in the 1860s, when such scientific notables as Michael Faraday, Robert Fitzroy, and Charles Tomlinson investigated their properties. Fitzroy, meteorologist and captain of HMS *Beagle* (of Charles Darwin fame), touted the glasses' accuracy in his *Weather Book* of 1863. Tomlinson, on the other hand, tested a glass for several months and found it was sensitive only to heat, calling it a "rude thermoscope." Japanese research from 2008 backs this up, pointing to temperature change as the sole cause of crystal growth, with the rate of cooling influencing the crystal shapes.

I decided we should check this out. However, no way was I shelling out \$179.95. No problem, said my assistants Una and Fierra.



Illustration: slug signorino

We'll make some storm glasses of our own.

They researched storm glass recipes and ordered the appropriate chemicals and laboratory equipment. A hitch: initially no scientific supply house would ship the goods to a private residence, doubtless seeing in the ominous-sounding chemicals the ingredients of a terrorist plot. Una eventually convinced one supplier to send the chemicals after producing her engineering license.

Toiling late one night at Straight Dope Labs, Una and Fierra made six storm glasses. Each consisted of a big test tube filled with the precisely measured chemical mixture, then capped. At first the experiment looked like a bust—the storm glasses became opaque with massed crystals. But after a few days the initial crystal growth

settled to the bottom of the tubes, leaving the liquid above clear. Thereafter new crystals would grow or diminish in response to . . . well, that's what we meant to find out.

Every day for 12 weeks, Una and Fierra diligently recorded local weather conditions plus their observations of the crystals in each glass. Problems soon emerged. First, how do you read crystals? Previous researchers' descriptions were vague, but this much seemed plain: clear liquid meant clear skies, while crystals or cloudiness meant precipitation, which we defined as rain. This gave us a couple simple tests: the storm glass was clear or it wasn't; rain fell or it didn't.

Next, what constitutes rain? A sprinkle in the storm glass's immediate vicinity? A thunderstorm the next town over? Una figured she'd

err on the side of caution, counting a day as rainy if at least 0.01 inches of rain fell within a 20-mile radius. A final problem was that the glasses often disagreed. Example: one day before a thunderstorm, half the glasses indicated clear skies and the other half showed rain.

In the end, accuracy for individual glasses ranged from 45 to 54 percent, for an average of 49 percent. I've got a penny in my pocket that can do as well as that.

Defenders of the storm glass may blame this poor showing on our simplistic scoring method. Suppose a storm glass develops crystals, indicating rain, and subsequently the weather is overcast and threatening—but no rain actually falls. Was the storm glass wrong?

To avoid such ambiguities, I had Una look strictly at days when it rained: did the storm glasses show crystals or not? Result: 53 percent accuracy, with a range of 38 to 62 percent.

The glasses were more likely to predict rain when they were cooler or cooled off quickly. The latter could signify passage of a cold front, so it's plausible that a storm glass might sometimes correctly predict deteriorating weather. Una also reported that the crystals were pretty, if unexciting to watch. Personally, I'm sticking with the lava lamp.

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.

EARTH TALK

Questions & Answers About Our Environment

Dear EarthTalk: Is there a way to utilize the energy in my dogs' poop? I have three dogs and lots of poop and would like to dispose of it in a "greener" manner. —Mary C., Wallace, ID

No doubt creating a way to do so is possible, as large systems called anaerobic digesters (or biogas digesters) are often used in landfills to wring energy out of trash, as well as on some big farms and ranches where large amounts of cow manure provide plenty of feedstock. In such systems microbes generate methane gas—which can be captured and used for power—once they are set free on manure or trash. The economics of putting biogas digesters in landfills or big cattle operations can make the up-front expense tolerable—money can be made or saved by selling or utilizing the resulting power—but doing so in one's back yard might be a different story.

Not to say it can't be done: This past September artist Matthew Mazzotta, armed with a \$4,000 grant from the Massachusetts Institute of Technology (MIT)—where he earned a master's degree in visual studies last year—created the ingenious Park Spark poop converter system that uses dog poop to power a gas lantern that illuminates a corner of the Pacific Street Dog Park in Cambridge, Massachusetts.

The system uses two steel, 500-gallon oil tanks, connected by diagonal black piping and attached to an old gaslight-style street lantern. "After the dogs

do their business, signs on the tanks instruct owners to use biodegradable bags supplied on site to pick up the poop and deposit it into the left tank," reports Jay Lindsay on the Huffington Post. "People then turn a wheel to stir its insides, which contain waste and water. Microbes in the waste give off methane, an odorless gas that is fed through the tanks to the lamp and burned off." Although the park is small, neighborhood dog owners have provided enough waste for a steady supply of fuel.

The 33-year old Mazzotta got the idea after travelling in India and seeing people there using poop in small "methane digesters" to cook food. When he visited Pacific Street Park with a friend in 2009 and saw the park's trash can filled with bags of dog poop, the Park Spark idea was born. He hopes the installation, which was dismantled after its one-month run, has helped point out to people that there are potential energy sources all around us, and that we must consider every option at our disposal, so to speak, as we wear ourselves off oil in the face of impending climate change.

Besides reducing waste going to landfills, another environmental benefit of utilizing dog poop for energy is reducing one's carbon footprint. Burning methane derived from dog poop or other biodegradable waste material in an anaerobic digester is carbon neutral, meaning it doesn't contribute any new greenhouse gases into the atmosphere that could exacerbate global warming.

While it might not be worth \$4,000 or a degree from MIT for you to create your own version of the Park Spark in your backyard, it's good to know that such technology exists, and will no doubt someday be available and affordable for the rest of us as long as we continue to show find ways to reduce, reuse and recycle everything we possibly can.

CLICK HERE:

The Park Spark Project, www.parksparkproject.com;

The Huffington Post, www.huffingtonpost.com.

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FREE WILL ASTROLOGY

by Rob Breznsky

ARIES

(March 21-April 19)

"There's one ultimate goal during sex," says *Cosmopolitan* magazine, a renowned source of erotic guidance for women. That is "to be as sensually stimulated as possible." I don't quite agree with that assessment. Having emotionally pleasing fun should also be an important consideration, as well as creating a playful ambiance and invoking spiritual grace. But sensual stimulation is good, too. So what, in the view of *Cosmopolitan*, is the key to cultivating maximum bliss? "Having lots of steamy info at your disposal." That's definitely sound advice for you right now, Aries. You're in a favorable phase for finding out more about everything that will enhance your access to delight, including the sexual kind.

TAURUS

(April 20-May 20)

When the tide is coming in, the creek I live next to flows vigorously toward the south. When the tide's going out, the water reverses its course and heads swiftly north. Every day, there's an in-between time when the creek seems confused. Some currents creep south and others slink north, while here and there eddies whirl in circles. According to my understanding of the astrological omens, Taurus, you are temporarily in a phase that resembles my creek's time of contrary flows. It's a perfectly natural place to be.

GEMINI

(May 21-June 20)

In fifth grade I was in love with Calley, who was the by far prettiest girl in the school. Sadly, she didn't return my affection, so I had to be content with adoring her from afar. Eventually I moved away and lost touch. Since then I've wondered if she suffered the fate that befalls too many gorgeous women: relying so entirely on her looks to make her way in the world that she never developed many skills. But recently I tracked Calley down via Google and discovered that she had beaten the curse: She has carved out a career as an activist bringing first-rate education to poor children. My question to you is this, Gemini: Are there any qualities you regarded as assets earlier in your life but that eventually turned into liabilities? Any strengths that became weaknesses? And what are you doing to adjust? It's a good time to address these themes.

CANCER

(June 21-July 22)

Think back to the last half of 1998. What was going on in your life back then? According to my astrological projections, you were probably carrying out experiments in a wild frontier... or getting your mind rearranged by rousing teachings and provocative revelations... or breaking through artificial limits that had been quashing your freedom... or all of the above. Now you've come around again to a similar phase of your grand cycle. Are you ready for action? If you'd like to gather up all the grace flowing in your vicinity, start having fun with escapes, experiments, and expansions.

LEO

(July 23-Aug. 22)

"I wish I treated my feet with the same tender loving care as I do my face," wrote Catherine Saint Louis in *The New York Times*. "But I don't." She quotes a study that says more than half of all women are embarrassed about their feet, and notes that Facebook has many "I Hate Feet" groups. You Leos can't afford to be under this spell right now. Even more than usual, it's crucial for you to be well-grounded. So I suggest you maneuver yourself into a state of mind where earthiness is beautiful and appealing to you. Find ways to celebrate your body and improve your relationship with it. How to start? Love your feet better.

VIRGO

(Aug. 23-Sept. 22)

At this phase of my life, I'm not canvassing door-to-door asking people to donate money to save old growth forests. I'm not a member of groups fighting for an end to the war in Af-

ghanistan or agitating in behalf of animal rights. My struggle for social and environmental justice is waged primarily through the power of my writing. I subscribe to the attitude of author Ingrid Bengis, who said, "Words are a form of action, capable of influencing change." In the coming weeks, I suggest you increase your awareness of how you could transform your world with the power of your language. Is it possible to increase your clout through the way you communicate?

LIBRA

(Sept. 23-Oct. 22)

In the weeks ahead, Libra, you're going to be tested on your follow-through. People will want you to work harder on what has previously come fairly easily. You will be pressured to make good on your promises; you'll be asked to refine the details that are central to the success of the good new ideas that are floating around. As much as you might be tempted to slip away and fly off in pursuit of things that are more fun, I encourage you to stick with the program. You can't imagine how important it is for you to learn how to be a more committed builder.

SCORPIO

(Oct. 23-Nov. 21)

"If you're strong enough there are no precedents," said novelist F. Scott Fitzgerald. I think that describes you in the immediate future, Scorpio. I bet you won't have to answer to ghosts or pay homage to the way things have always been done. You'll be free to ignore icons that the conventional wisdom idolizes, and there'll be no need for you to give undeserved respect to experts who have stopped being relevant. By my astrological reckoning, you will be so smart and plucky and energetic that you can work wonders simply by emptying your mind, starting from scratch, and making things up as you go along.

SAGITTARIUS

(Nov. 22-Dec. 21)

Scientists have discovered an exotic animal that feeds on the bones of dead whales lying on the ocean floor. Known informally as the bone-eating snot-flower worm, it looks like a frilly pink plume growing up out of sheer bone. Believe it or not, Sagittarius, you could take a cue from this creature in the coming weeks. It will be a favorable time for you to draw sustenance from the skeletal remains of big things that were once vital.

CAPRICORN

(Dec. 22-Jan. 19)

What is the wild and instinctual nature? *Radiance* magazine posed that question to storyteller Clarissa Pinkola Estes. Here's her reply: "to establish territory, to find one's pack, to be in one's body with certainty and pride regardless of the body's gifts and limitations, to speak and act in one's behalf, to be aware, alert, to draw on the innate feminine powers of intuition and sensing, to come into one's cycles, to find what one belongs to." I would love to see you specialize in these wild and instinctual arts in the coming weeks, Capricorn. According to my analysis of the astrological omens, you are ready to tap into the deeper reserves of your animal intelligence. Your body is primed to make you very smart about what you need and how to get what you need.

AQUARIUS

(Jan. 20-Feb. 18)

When I think of the extraordinary feats of strength you will be capable of in the coming weeks, my mind turns to a Chinese martial artist named Dong Changsheng. Last May, he attached one end of a rope to his eyelids and the other end to a small airplane, then pulled the thousand-pound load 15 feet in a minute. I don't think your demonstration of power will be as literal as his, and I suspect it will be more useful and meaningful. But in certain respects it could be just as amazing.

PISCES

(Feb. 19-March 20)

Scottish scientists decided to see if they could find evidence for the existence of the Loch Ness monster. They took a research submarine down into the murky depths, scanning with sonar. The prehistoric creature was nowhere in sight, but a surprising discovery emerged: Thousands of golf balls litter the bottom of the loch, presumably because the place has been used as an unofficial driving range for years. I predict that you will soon experience a reverse version of this sequence, Pisces: You will go in search of your personal equivalent of lost golf balls -- some trivial treasure -- but on the way you will have a brush with a living myth.

Go to RealAstrology.com to check out Rob Breznsky's EXPANDED WEEKLY AUDIO HOROSCOPES and DAILY TEXT MESSAGE HOROSCOPES.

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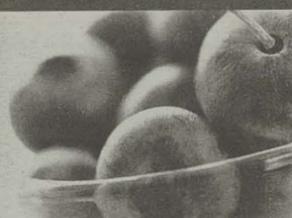
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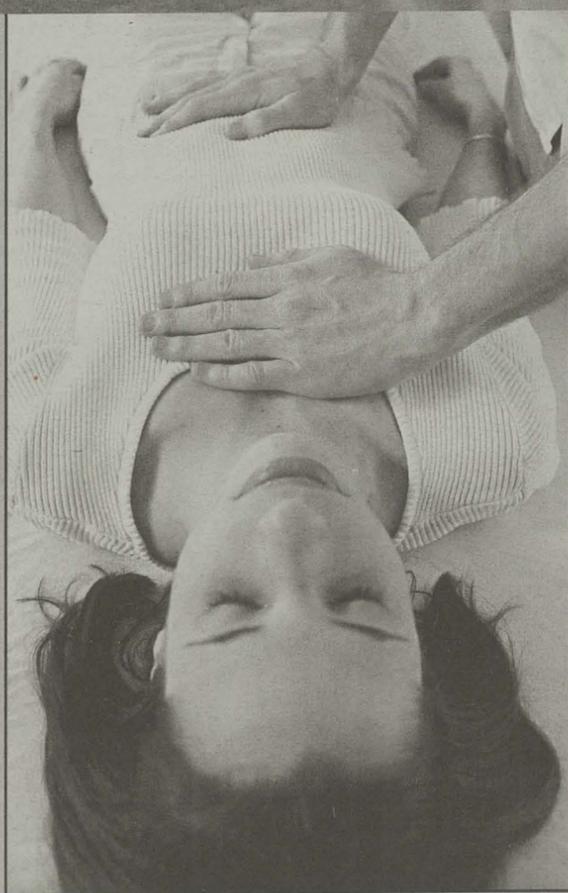
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Maggie Parks, owner of **Magnolia** boutique in Kāhala Mall, is an attorney. Before that, she was an ag-economics graduate student and before that, she studied finance. This past November she took a trip to Spain and began a love affair with olive oil. After coming home, she combined years of expertise in other fields and launched one of the shopping center's most interesting new stores.

"See the bottles on the wall," she says, pointing to an antique hutch filled with artisan bottles of extra virgin olive oil. "I was in this store in Spain and its walls were filled with what looked like perfume bottles. The way the light went through them made me think about the oil inside. It made the experience of tasting olives and olive oil mean something more than just tasting food. I wanted to bring that experience back home."

Magnolia hasn't even been open two weeks, but Parks has perfected the essence of what's missing in most shopping experiences—pleasure.

"Olive oil, for me, is more than just looking at brands and acidity and regions," says Parks. "It's about relationships. Like this one—*Castille de Canena*; I stayed in this castle, and probably because of that experience, it's one of my favorites. What makes olive oil great is the quality of the fruit, the process and maybe even your relationship with the product itself."

Olive oil isn't the only thing you'll find at Magnolia: The shop features beautiful books about herbs, spices and the Slow Food movement; antique furniture (some of which dates back to the early 1800s); and everything you might need to start a garden, except for the dirt.

—Shantel Grace

Magnolia, Kāhala Mall, 4211 Wai'ālae Ave., Mon.–Sat., 10am–9pm; Sun., 10am–5pm, 734-2200

ON THE SANDY SCREEN

Of mele and mele

One **Voice** is director Lisette Marie Flanary's documentary about high school song directors competing in the 2008 Kamehameha Schools Song Competition.

Brolin is a driven young man for whom winning is everything. Baba struggles to gain the respect of his peers. Truman buckles under the weight of being not only a song director, but a wrestler. These are just a few of the individuals featured in the film, and their stories leading up to the big event are riveting and eventually heartbreaking because, after all, it's a competition. There will be losers.

In addition to being a documentary about the song contest, this is a rare opportunity for non-Hawaiians to take a peek into one of the most private of private schools. High school life in all its competitive awkwardness is portrayed here and it's even more prevalent within the close-knit atmosphere of Kamehameha.

Take advantage of this chance to see one of the best films at HIFF under the stars at Sunset on the Beach.

—Ryan Senaga

Waikiki Beach, Sat., 10/23, events begin at 4:30PM, screening of film at approximately 6:45PM, free, sunsetonthebeach.net



WILLIAM ATTARD MCCARTHY

ON THE BEACH

BEACH BLANKET ZOMBIE



Must have brains.

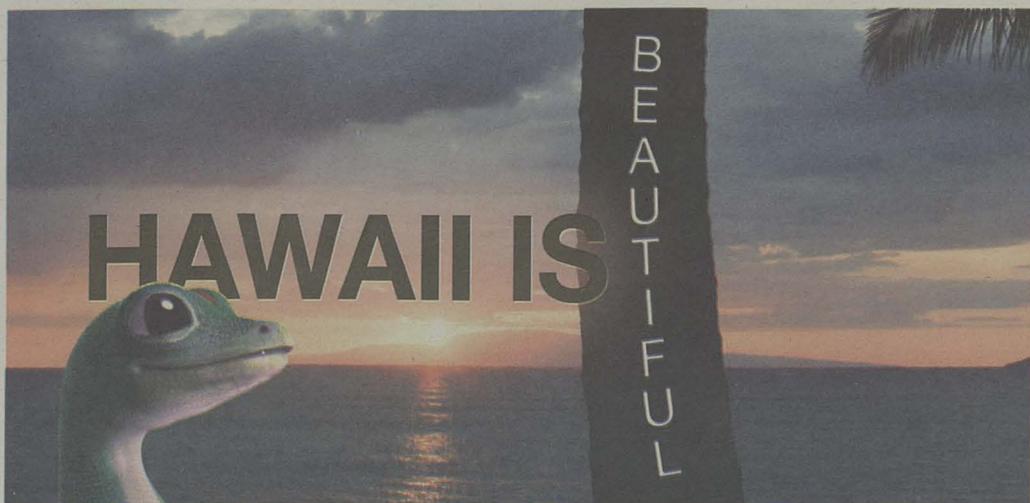
It's close to midnight and something evil's lurking...on the beach? Yup, it's time again to dance in unison with the rest of the world to Michael Jackson's "Thriller." The Hawai'i chapter of **Thrill the World** is hosted by Kumu Kahua Theatre and to top last year's performance at Pearlridge, this year's dance to the classic song will take place at Magic Island. The plan is for the zombies to begin by rising out of the ocean, just like a tropical George Romero nightmare. (Or the last *Twilight* movie. All depends on your age and cinematic creature tastes.)

Once on the sand, it's time to get down. You know the dance: shuffle, raise the nails, slide and clap. Stomp, stomp, stomp. Or something like that.

It doesn't actually take place at midnight though, so you have the night before to practice your moves. Look up the moves on YouTube and put on your grisly ghoulish makeup. Then the dead can truly start to walk in their masquerade.

—R.S.

Magic Island, Sat., 10/23, 1PM, free, thrilltheworld.com



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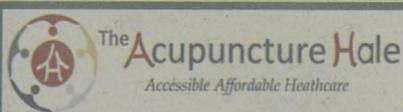
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