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*Honolulu*  
**Weekly**

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**Bar  
Guide**  
PAGE 12

**BAR HOP**

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**Nanakuli Landfill**

**H-POWER**

**Homelessness**

**BEHIND THESE MOUNTAINS**

**BEHIND THESE MOUNTAINS** – behind the Waianae Mountain Range – are people who believe in Aloha. These mountains and the Aloha of the people that live behind these mountains hide the unpleasantness that no one wants in their backyard – in order that our island family may carry on with our busy lives.

**BEHIND THESE MOUNTAINS** are **TAXPAYERS** that supported the widening of the Kalaniana'ole and Kahekili Highways; the construction of the Likelike and Pali Highways; and the construction of the H-3. Many work multiple jobs, spending as much as four hours in traffic every day while their keiki wait at home. It is time for us to support their transportation needs, so they too can enjoy a better quality of life. The lives of keiki are at stake, and along with those keiki...**OUR FUTURE.**

The Aloha we share with our Brothers and Sisters on the Westside benefits us all. We can alleviate the all-day traffic congestion we have been experiencing. We can safely share the road with bicyclists and pedestrians. We will minimize our carbon footprint and protect our renewable natural resources. We will create jobs in construction, maintenance, and service. We will spend less time in transit. Even our visitors will enjoy clearer roadways, making Hawaii all the more desirable. After all, nothing is worse than spending a vacation in traffic. In many ways, our community's economic sustainability depends on supporting the transportation needs of our Brothers and Sisters on the Westside.

Kirk Caldwell is a Kama'aina. He understands the only way forward is to work together...This is Aloha...Imagine a leader that understands Aloha...



**"A Vote for Kirk is a Vote for Aloha...VOTE ALOHA!"**  
Dayton M. Nakanelua, UPW State Director

Paid for by United Public Workers, AFSCME, Local 646, AFL-CIO, without the approval of the endorsed candidate.



**Right to Know**

I just wanted to thank you for such an in-depth, researched, non-partisan article ["GMO Transparency," Sept. 26]. It is refreshing to see journalistic integrity when it comes to the reports being printed of late concerning Occupy Wall Street and Monsanto in general.

A recent article covering the Monsanto protest in Maui on Sept. 17 gave half the article to a response from their PR person rather than researching the subject.

Deep gratitude for sharing this information to the wider public audience.

*Nala Neahru  
via HonoluluWeekly.com*

**Transit alternatives**

Bus Rapid Transit (BRT) is "The Green Rail" ["Cayetano vs Caldwell: Who's the real Eco-Candidate?," Sept. 12].

- In Curitiba, Brazil, introduc-

tion of BRT reduced auto trips by about 27 million per year ... the city now uses about 30 percent less fuel per capita (see urbanhabitat.org)

- BRT systems using low-emission buses offer the greatest reduction in CO2 emissions per passenger mile, according to a study by Breakthrough Technologies Insitute.
- FTA defines BRT as a "rapid mode of transportation that can combine the quality of rail transit and the flexibility of buses."
- An FTA 2005 report concludes: "BRT is proving to be extremely effective at increasing transit ridership levels."

*Renee Ing  
Honolulu HI*

**Vote for truth**

Kawaiha'o Iwi, Rail Iwi, the Natatorium, PLDC, Kaka'ako 650-ft. high-rise, Waikiki setbacks, exemptions, UH:

How much more do we have to pay for honesty and transparency in our state?

How much more do we have to take from government officials and agencies who ignore the laws?

From the governor to the mayor, the boards and governing entities under their watch are taking us to fiscal bankruptcy and ensuring our ability to be self-sustaining is all but impossible.

Between secret emails and back-door deals, called lying in plain English, we are being fleeced.

Citizens, vote responsibly and stop the deceit.

*Mary Jo (MJ) Culvyhouse  
Kāne'ohe, HI*

**'Ewa's sacred ground**

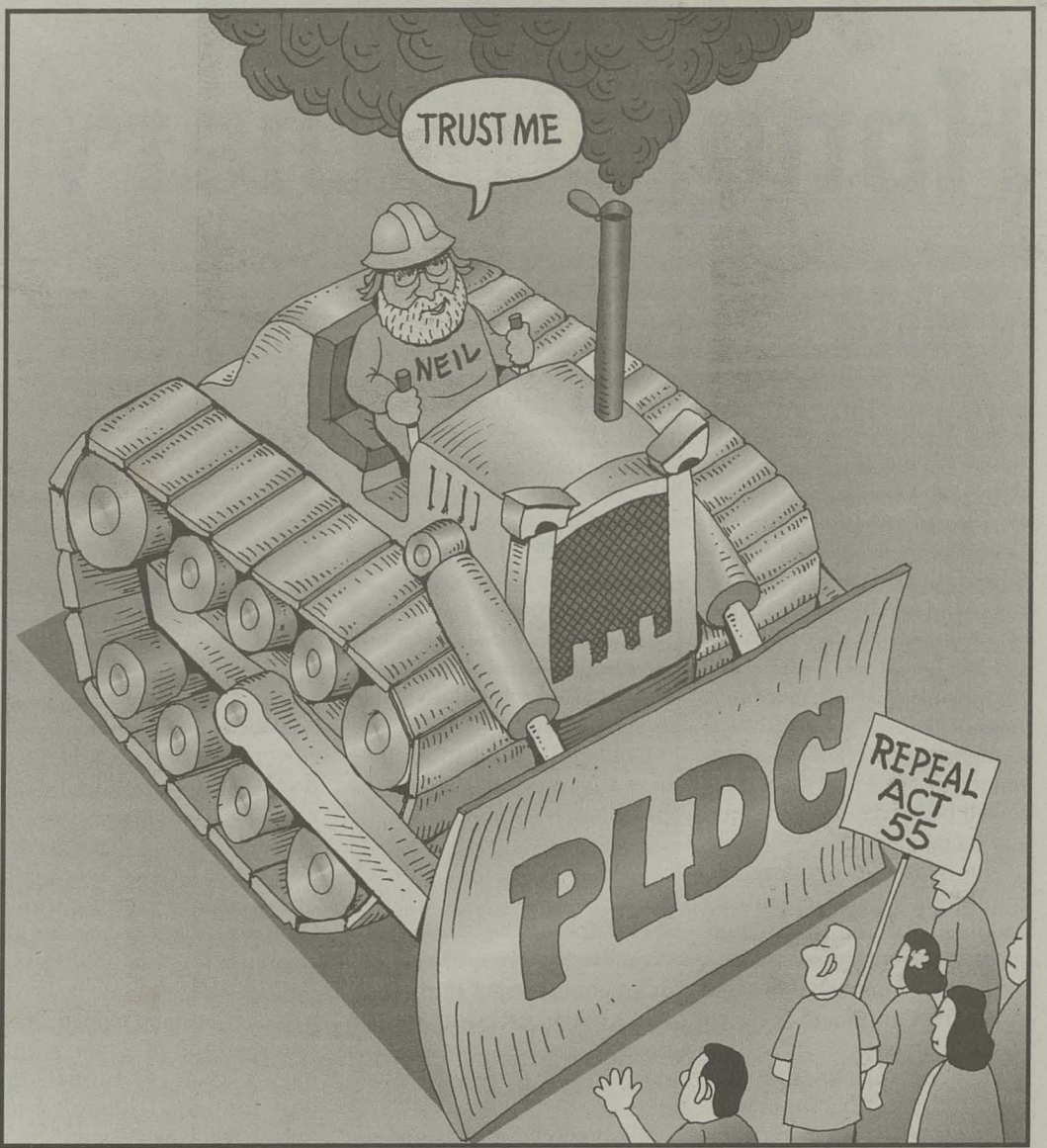
A major new 'Ewa cultural survey done as part of the required rail project identification of Traditional Cultural Places—TCPs—documents the sacred Kanehili Leina a ka Uhane. It is as important as the City of Refuge.

The area extends along Coral Creek Golf Course-Kalo'i Gulch and much of former MCAS 'Ewa—Barbers Point—known today as Kalaeloa. In ancient times, this area was known as Kanehili. The entire below ground area is made up of ancient coral reef, [and] full of sinkholes, caves and underground channels that carry freshwater down to the sea.

Basically this entire area was for Hawaiian spirits to gather, and for burials. It was a place for Hawaiians to head back, in spirit form, to their ancestral homeland in the direction of the South Pacific where the first Polynesians came from to land on O'ahu.

The first Hawaiians brought breadfruit trees to plant in Pu'uloa and this means 'Ewa Beach is like Plymouth Rock. It could well be justified as a National Park and possible National Landmark.

*John Bond  
'Ewa, HI*



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**City should atone**

Yom Kippur, the Day of Atonement, the holiest day in Judaism, began Tue., Sept. 25, at sundown. At that time Jews throughout Hawai'i began [the] accompanying fast, which ended after sundown on Wed., Sept. 26.

In its infinite wisdom, The City Department of Planning and Permitting scheduled a Downtown Neighborhood Transit-Oriented Development (TOD) Plan Community Workshop for 6PM that Tuesday, and one for Kalihi the following evening, denying Jews the opportunity to participate [in either]. [DPP] did not heed calls to reschedule.

Perhaps the City should schedule its next workshop for 3PM on Good Friday, given they are an equal opportunity employer.

*Lynne Matusow  
Honolulu, HI*

**Settling for less**

Syngenta? Kaua'i? ["Atrazine \$," Sept. 19] Five to ten thousand dollars is a pittance compared to the cost of the environmental degradation caused by agribusiness, pesticide and GMO manufacturing. Are state and federal authorities watching this? I bet not.

*RM  
via HonoluluWeekly.com*

**UH priorities**

I feel bad for the guy whose degree requirements changed ["Timely Grads," Sept. 12]. On one hand, students should take a wide range of classes in the liberal arts so they become well-rounded.

On the other hand, many students and even administrations seem to think that these classes

are cumbersome and unnecessary. You see this when schools pack students into giant 300-person classrooms and lecture AT them. How is that getting them to think?

*Pedro Pononui  
via HonoluluWeekly.com*

If UH is to be crucified for their \$200,000 honest concert mistake that's now being reckoned at an actual cost factor of six times reported costs: Let ye in the state legislature, who hath not wasted half a billion dollars of general tax revenue income, cast the first stone. \$90 million lost to rail late fees ought to be worth a half billion by the same magic math used against UH. Even if not, \$90 million beats \$1.3 million. So where's the outrage?!

The state legislature loses \$100,000 weekly through mismanagement and general stupidity. UH is only a microcosm of the whole state. \$600,000 [was] spent by the state to mop up the airport viaduct homeless (who moved back)—this one state debacle, alone, still beats one \$200,000 UH screw up—in real math.

*Crispin  
Kapolei, HI*

**Bird Resurge**

Sadly, the wildlife in my island of Jersey, British Isles, is not faring so well ["Fence Me In," Aug. 29] and we look upon such measures as an answer. Sadly, the authorities here are not so supportive.

*Nicholas Joualt  
via HonoluluWeekly.com*

The predator fence is the best thing to happen to the fragile and unique ecosystem of Ka'ena. It should be extended

to the beginning of the unpaved road on either side of park.

*"Oldsurfa"  
via HonoluluWeekly.com*

What about the people of Ka'ena? There were so many mistakes made over the course of building the predator fence. Many Hawaiians raised questions regarding the project, its alignment, the conversations (or lack thereof) surrounding it. I was the Ka'ena Point Resource Ambassador for DLNR and tried to reach across to both sides and, it was always a one way conversation ...

*Keale  
via HonoluluWeekly.com*

**Corrections:**

The photos of attendees at a Public Land Development Corporation hearing ["Grassroots vs. Fastracks," Sept. 5], were taken by Stuart Scott.

In our Indie Rock section ["Fall Arts 2012: Sonic Wave Report," Sept. 19], we mistakenly listed the Iwrestledabearonce show for Sat., 11/17. The concert is on Mon., 11/19.

We apologize for these errors.

*The Editors*

**WRITE TO:**

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

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

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# Honolulu Diary



## QUOTE

"A single two-car train holds about the same number of passengers as more than five buses..."

Kirk Caldwell, in a Sept. 27 media release. [voteforkirkcaldwell.com/2012/09/27/kirk-caldwell-responds-to-cayetano-brt-plan/](http://voteforkirkcaldwell.com/2012/09/27/kirk-caldwell-responds-to-cayetano-brt-plan/)

## FACTOID

25%

Capacity utilized

Average ridership on the Miami heavy rail after six years. Honolulu is set to use the same style of rail.

Prof. Panos Prevedouros, via email. <http://www.oig.dot.gov/sites/dot/files/pdfdocs/mh2004098.pdf>

campaigner's ruse to throw his younger opponent off guard.

The previous week, Sen. Inouye released a statement declaring, "Governor Cayetano's bus rapid transit plan would force Honolulu to the back of the line [for federal funds], adding years upon years of continued traffic gridlock..."

Cayetano commented in an email, "If the taxpayers of O'ahu elect me it I am sure Senator Inouye will accept it as a mandate against the proposed rail project, respect their decision and use his considerable influence in Congress to help get federal funding for our BRT project."

"I disagree with Senator Inouye that we should build a \$5.27 billion rail to avoid losing the 'precious \$1.55 billion'. We should build rail only if it [will be] cost effective and will provide relief from traffic congestion. It will not."

—Mindy Pennybacker

## IN PUBLIC

Mayoral candidates Ben Cayetano and Kirk Caldwell squared off before a live audience on Sat., Oct. 6 in a debate organized by *The Hawaii Independent* in co-sponsorship with Radio KTUH, the League of Women Voters, and the William H. Richardson School of Law at UH Mānoa. About 100 people attended. Professor Avi Soifer, dean of the law school, served as moderator in the classroom venue. Questions had been received beforehand via the web and social media.

The tit for tat between the candidates was entertaining, and it spilled into the Twitter-sphere, where the discussion on the hashtag #hnlmayor became an outright argument between the two camps.

The conclusion: If rail is your one issue, then your mind is already made up. But if you're interested in anything else, there was plenty in Saturday's debate to think about.

Below, some highlights:

**Public health** (in terms of the NYC ban on large soft drink sizes)

Cayetano: The city and county should be responsible for educating the public on foods.

Caldwell: Honolulu should follow San Francisco's model by requiring labelling and disclosure of nutritional values.

### Natatorium

Cayetano: Supports keeping Kaimana Beach a space for locals.

Caldwell: We should tear down the pool and leave the memorial to honor war veterans.

### Energy

Both spoke in favor, in broad terms, of the current 'big wind' and undersea cable proposals, with some sort of reciprocity to the host. Surprisingly, neither argued for more self-reliance for O'ahu.

### Homelessness

Cayetano: Should build more affordable rentals for those in need.

Caldwell: Supports projects like Ho'opili and Koa Ridge in order to create more housing supply, and innovative approaches like safe zones.

### Climate change

Cayetano: "We should study the matter. This requires long term planning. I will do something about it."

Caldwell: Need to remove seawalls to accommodate the moving beach lines.

It was refreshing to hear both candidates talking about climate change as a serious issue.

### PLDC

Caldwell: "There needs to be more county input in the process. The PLDC is in the fixing stage, not the throwing out stage. I think we can work with it."

Cayetano: "I understand the Gov. [Abercrombie] is trying to fast track development. But I would be hard pressed to support any circumvention of the laws that meant to protect our way of life."

The candidates also discussed multilingual access, public parks, emergency services, and solid waste. A full report is available online at [hawaiiindependent.net](http://hawaiiindependent.net).

—Ikaika M. Hussey

The writer is publisher of *The Hawaii Independent*.

## ON TV

In their Oct. 4 debate on PBS Hawai'i, mayoral rivals

Kirk Caldwell and Ben Cayetano avowed their love for the city, and agreed that the roads should be repaved and the water/ sewer systems fixed. But mostly, they locked horns over the city's elevated rail project.

Former Gov. Cayetano had recently released his "FAST" plan, which relies on traffic



Mayoral candidates Kirk Caldwell and Ben Cayetano in Saturday's debate before a live audience at the law school.

flow maximization and a Bus Rapid Transit (BRT) system using electric express buses—"Imagine a giant Prius driving down a dedicated lane...it'll beat the train every time." Challenged over the height clearance for road underpasses by Caldwell, who said he drives a truck, Cayetano replied, "Had you read the plan you would have known the tunnels are only for cars. If there's a red light, a truck has to stop."

Asked why the city had been building rail pillars on land it didn't own, Caldwell replied, "They started in West O'ahu because they needed 40 contiguous acres for a maintenance facility." Cayetano rejoined, "That wasn't the question. The land is owned by D.R. Horton, the developer that reneged on affordable housing."

This was a tactic, Caldwell said. "If they're not able to develop [Ho'opili], then the price we have to pay is lower. We're waiting for the outcome of those lawsuits." Caldwell smiled, although he is a declared supporter of the Ho'opili development.

Regarding "FAST," Caldwell said that "one train can hold four busloads."

Cayetano countered, "You need to get people on the rail car." Among existing rail systems, "none have met the ridership forecasts..." he said.

Boylan remarked the city's calculation that the \$5.1 bil-

lion rail project would increase transit ridership from 6 to 7 percent. Cayetano said that this would reduce congestion by 1.7 percent, while "Kirk said 30 percent the other night."

Asked where he got the 30 percent figure, Caldwell replied, "From the FEIS [final environmental impact statement]."

Boylan interjected, "[Wayne] Yoshioka [DOT director] said in the FEIS that traffic congestion will be worse in 2030 with rail."

Caldwell: "There will be less congestion."

Asked by Boylan, "Do you disavow the actions by PRP [Pacific Resources Partnership, which has spent upwards of \$1.2 million on campaign ads attacking Cayetano]," Caldwell replied, "If I instruct them to stop, that's coordination."

As to fixing the sewers, Caldwell was upbeat. "We've got a \$1.5 billion consent decree." Cayetano had the last word. "I don't know why he's so happy about the consent decree. It's like the defendant in a personal injury case boasting about the settlement he has to pay the plaintiff."

At the outset of the hour, Cayetano, with hooded eyes, had looked a bit slumped and subdued in contrast to the bright-eyed, smiling Caldwell. But as he warmed up and his eyes began to flash, it appeared that Cayetano's earlier affect may have been a veteran

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COURTESY LAURA THIELEN

## Take back the Act

*Under Act 55, the PLDC can green light private development of formerly protected, preservation and ag lands*

LAURA H. THIELEN

**H**ow different would your life be if the number of tourists in Hawai'i increased five-fold over the next 30 years?

This is not a hypothetical question. Tourism skyrocketed by a factor of 15 times during the 30 years between 1962 and 1992, from 360,000 to 6.4 million visitors.

In reaction to that pace of development, Hawai'i adopted strong land use laws. These laws encourage development in urban areas, but require strict review of proposals to develop agricultural or preservation lands. Public hearings ensure disclosure and open participation in decisions on how to meet growth.

While developers complain about this system, the fact is, Hawai'i has developed a lot of land to meet exponential growth. Rarely have developments been stopped. However, because our land use system takes public input seriously, local developers adopted some degree of self-restraint because they underwent a public permitting process.

Hawai'i residents generally support tourism, but also support managing further growth by limiting hotel developments to existing resort areas. Consequently, no one has proposed opening new resort areas for many years. This limit on new hotel rooms has effectively stabilized our growth in tourism for the past 20 years. But Act 55, which created the Public Land Development Corporation (PLDC), changes everything.

China, Korea and Taiwan are allowing residents freedom to travel. These countries have a combined population more than five times the size of the US. Our state is eagerly courting them and realizes it must develop new accommodations

to meet this growing international demand.

Accordingly, Act 55 gave the PLDC two purposes:

1. Generate revenue for the state by developing state land; and

2. Develop recreational and leisure centers where visitors to our state can go as part of their holiday experience.

The law repeatedly instructs the PLDC to meet the demands of emerging national and international visitor-industry markets. The PLDC is charged with surveying international leisure trends; "exploiting" international markets; and developing new recreation and visitor-industry enterprises, including hotels and timeshares<sup>(1)</sup>.

In order to achieve its purpose, Act 55 exempts all PLDC projects from every state and county land use law.

The PLDC can build new commercial resorts in the preservation district. It can build golf courses on prime agricultural land. It can authorize developments that ignore state and county plans, beach setbacks, height limits, use restrictions and laws that protect public access. PLDC projects do not go through permitting processes, so the public is denied the opportunity to weigh in. The PLDC can conduct back-room negotiations with private developers, the Board can approve an agreement in a single meeting, and the developer can begin construction.

Remember Save Sandy Beach? Public involvement in the land-use permitting process did stop that development; the state purchased the land and put land use protections on it. The irony is that now the PLDC can ignore the land use protections and sign an agreement with a developer to place a resort on that land without any permitting process.

It may not start with Ka Iwi. But sights are already set on Waimānalo. One of the first items on the PLDC agenda is to control state land under the Olomana Golf Course, so they can make a deal with the Chinese company that recently bought that lease.

Act 55 is an affront to communities who have invested time in planning processes, because it allows the PLDC to ignore those plans. It's also an affront to private property owners. Act 55 devalues Kamehameha Schools' trust, and all other private property values, because it allows state developments to ignore the rules



that govern everyone else's property.

We are facing a tsunami of foreign investment, the likes of which we have never seen. The volume and pace of development in China is practically incomprehensible. Imagine what Chinese developers can do in Hawai'i when our land use or zoning laws don't apply to them. Imagine which public trust lands will be developed to meet Asian tourist demands.

George Ariyoshi recently spoke about this wave of Chinese investment. "It is crucial to ask the question, is this money coming to Hawai'i good for us? It is good for the business and it is good for the landowners, but it also has to be something that is good for Hawai'i."<sup>(2)</sup>

The rise in tourism and development over the next 30 years should not be decided in back-room negotiations between foreign investors and a government hungry for easy revenue.

We need a public discussion to identify the acceptable level of tourism in Hawai'i over the next 30 years. We must repeal or put a moratorium on the PLDC to prevent new tourist destination sites from being built in the meantime.

We should first create a tourism capacity and growth model for our state that is "good for Hawai'i." Then we can examine our land use laws and see which, if any, need to be changed for everyone.

We shouldn't play favorites with exemptions or allow public trust lands to be given away in back-room deals. We must respect land use planning and public participation to address growth in a manner which respects our residents' quality of life and our natural resources.

<sup>(1)</sup> HRS 171-C-4(10), (11), (12)

<sup>(2)</sup> "Government should prepare for foreign investment wave," Richard Borreca, Star-Advertiser, 9/16/12.

Laura H. Thielen is former chairperson of the state Department of Land and Natural Resources, former director of the state Office of Planning, and a candidate for State Senate, District 25.



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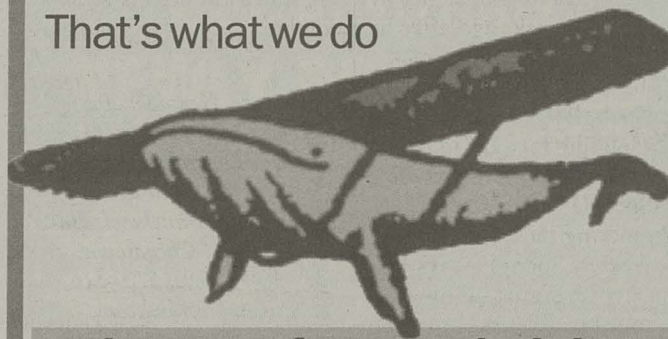
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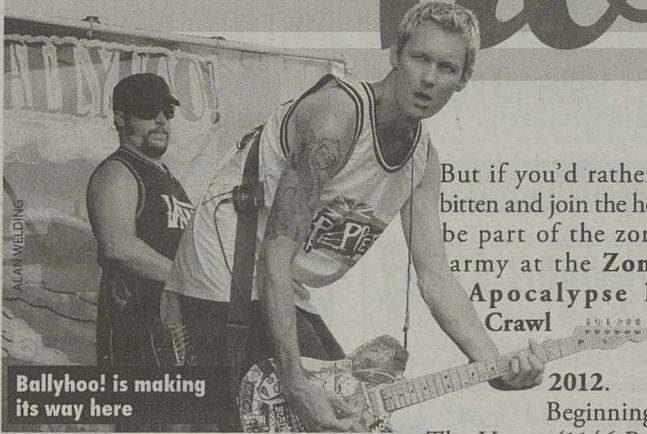
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# hot picks



Ballyhoo! is making its way here

## Concerts & Clubs

### It's a Party!

There's something inherently pretentious about musicians who add punctuation marks to their names (Ke\$ha and the band that's just "!!!", for example) But that's not the case with **Ballyhoo!**, the Baltimore-based punks whose exclamation point only adds to the excitement. Sounding like '90s reggae pop, these wild boys have caused an uproar across the nation on tour with Tribal Seeds while still responding to their fans on YouTube, Facebook and FanBridge. Read as: This band is big enough to tour the country and make it to Hawai'i, but not quite famous enough yet to give them swell heads. The *Weekly* spoke with lead vocalist and guitarist Howi Spangler by phone a few weeks ago after he awoke from an afternoon nap.

"The shows have been great," said Spangler groggily. "We're really looking forward to partying in Hawai'i—hope to see a lot of people."

Promoting their latest album, *Daydreams*, Spangler says he's been dreaming of being on a real tour bus (instead of trying to sleep in a cramped van) and also of coming to Honolulu. "It's something we've wanted to do for a long time. It's supposed to be this amazing place so we're looking forward to just checking it out and playing somewhere completely new."

Join the ruckus. Request them on Star 101.9 and come to the Republik to show them how to really party.

—Katrina Valcourt

*The Republik*, 1349 Kapi'olani Blvd., Sat., 10/13, 8PM, \$23.50, [bampproject.com](http://bampproject.com), [groovetickets.com](http://groovetickets.com)

## Food & Drink

### Booze Not Brains

Quick, what's the best way to stave off a zombie? Give him a Bloody Mary!

But if you'd rather get bitten and join the horde, be part of the zombie army at the **Zombie Apocalypse Pub Crawl**

**2012. Beginning** at The Venue (1146 Bethel St.), makeup artists will be on hand from 4–8PM to assist in your zombification. The degree of decay ranges from freshly dead (\$10), slowly decomposing (\$20), zombified (\$40) to totally rotten (\$50). Once you've gotten your wristband snugly fitted around your bony, flesh-deprived wrist, you're free to venture throughout Chinatown to participating venues free of charge, with live music, DJs and drink specials.

At the end of the night, drag your mangled frame back to The Venue for a finale party with Go Jimmy Go, back again this year after a successful inaugural monster bash last October. There will also be a costume contest and Body Part Scavenger Hunt that you can really sink your teeth into.

No one will be safe when the *Zombie Apocalypse* hits, except those without brains for the undead to feed on. Try knocking back a few Mind Erasers—they'll leave you staggering down the streets just like a zombie.

—KV

*The Venue, Nextdoor, Indigo, O'Toole's Irish Pub, The Dragon Upstairs, Downbeat Diner, Mercury Bar, bambuTwo, JJ Dolan's, thirtyninehotel, Hank's Café, Bar 35, Chinatown, Sat., 10/13, 6PM, \$13–\$15, [hawaiizombiecrawl.com](http://hawaiizombiecrawl.com), presale tickets at [vitalculture.com/hawaiizombiecrawl](http://vitalculture.com/hawaiizombiecrawl), 21+*

## Dance

### Strictly Salsa

Honolulu heats up during **Salsa in Paradise—Latin Dance Extravaganza**, a celebration of saucy Latin sights and sounds.

Turn up the temperature for this year's theme, "Diversity United, Building America's



Run from Zombies, or drink one



Come on shake your body baby

Future Today!" which is all kinds of inclusive positivity showcasing multicultural dances, music and people alike.

Shimmy alongside international and local dance instructors during 12 workshops of various genres and speed: salsa, bachata, cha-cha-cha, merengue, rumba, tango, Brazilian zouk, Zumba and traditional folklore dances from Puerto Rico, Panama and Mexico. There's something for every dance level and personal flavor.

Open social dancing and a spectacular showcase from Alma Latina Dance Company, winners of numerous Latin/salsa congresses, just add more fuel to the all-day long fire.

But it's not all just educational fun and games, the event also has a feisty battle-to-the-beat element. The winning couple of this year's Salsa in Paradise will qualify to represent Hawai'i in the World Latin Dance Cup 2012, which includes a complementary trip to Miami to compete.

Novice, expert, or somewhere in between, once you hear that wild musical sound you won't be able to stay still. Your hips don't lie.

—Matt DeKneef

*Ala Wai Golf Course Palladium Ballroom, 404 Kapahulu Ave., Sun., 10/14, 10AM–9PM, \$40–\$50, [hispaniceventshawaii.com](http://hispaniceventshawaii.com), 285-0072*

## Movies

### Film & Femininity

Cinephiles and philanthropists alike can rejoice as their interests align for the 40th anniversary tour of Women Make Movies (WMM), a non-profit organization that helps with the production and distribution of indie films by and about women. In a stop between Columbia and Colorado Springs, WMM is swinging by the Isles to showcase two estrogen-empowering documentaries at the Hawai'i International Film Festival. But first, ARTS at Marks Garage



Celebrating 40 years of cinematic empowerment for females everywhere.

will host an evening with the powerhouse behind WMM, executive director **Debra Zimmerman**. With a promised discussion over wine and chocolate about her work and the history of WMM, a night out to talk about cinema and the female resolve might be just what the liberation doctor ordered. "We empower women all the time," said Zimmerman, "It defines what Women Make Movies is about." And despite the event's female-centricity, men are still encouraged to take up the part of supporting character. How? "They can give us money!" Zimmerman said with a laugh. Perhaps it's enough to treat your leading lady to a night out for some good, old-fashioned chitchat.

—Nix Kinney

*The ARTS at Marks Garage, 1159 Nu'uuanu Ave., Sun., 10/14, 7PM, \$30, tickets at [brownpapertickets.com](http://brownpapertickets.com). For more info, visit [wmm.com](http://wmm.com)*

## Stage

### Russian Love and Vodka

If drama, vodka, and luscious Russian dishes sound like the perfect mix on a Friday night, you're in luck. For their production of the historical drama *Anna: Love in the Cold War*, The Actor's Group (TAG) will celebrate the award-winning playwright, Nancy P. Moss, with an **Opening Night Gala Fundraiser** in her honor.

The play returns home to TAG—where it premiered and earned a Po'okela award for Best Original Script in 2002—after being produced last year at New York's Dorothy Strelsin Theatre. Starring Terri Madden as Russian poet Anna Akhmatova and Scott Francis Russell as British philosopher Isaiah Berlin, the story takes place in one evening and presents audiences with a glimpse into the personal life of a Russian literary icon living in 1945 Leningrad under Stalin's oppression.

"I feel an enormous sense of responsibility," said first-time director Peter Clark, noting the desire to honestly and accurately portray the people, place, and time of the play.

"It's a lot of trial and error," Clark explained when asked how one goes about staging a play with only two characters. He's also called in some of his theatre mentors for support. With so many important decisions to be made before opening night, Clark confided that he's looking forward to the party.

The fundraiser will feature pre-show, intermission, and post-show drinks, delectables, and delicacies. As Moss and her husband have been great supporters of TAG through the years, the night is a chance to show appreciation, while also celebrating her work, and raising money for the theatre. Everyone's a winner!

—Eleanor Svaton

*Dole Cannery Square, 650 Iwilei Rd., Suite 101, Fri 10/12 Opening Night Gala Fundraiser \$60, Anna: Love in the Cold War runs from 10/12–11/4, \$12–\$20, [taghawaii.net](http://taghawaii.net), 722-6941*



A one-night affair for an unlikely pair

## On Stage

### Terrribly funny

Henry Akina, director of Hawaii Opera Theatre, describes the opera's first show of the season as "a lot of fun, yet nasty at the same time. And maybe even more fun because of that!" One look at *Die Fledermaus*' plot and you'll know what he's talking about. Revenge, love triangles, drunken jailers and cheating wives. What's not to love?

*Die Fledermaus*, originally written by German composer Johann Strauss, is a three-act opera about Rosalinda (Bar-

bara Shirvis) and her husband, Gabriel von Eisenstein (Richard Troxell). When an old flame is thrown into the mix, a love triangle unfolds. Set in Vienna during the 1890s, everything goes wrong in classic comic style, which makes the tale terrible in all the right ways. Local theatre star Larry Paxton joins the cast as the drunken jailer.

As this is HOT's first show in a new seasonal schedule [Sept. 19, Fall Arts Issue], there's definitely a sense of expectancy. But like the von Eisensteins' own marriage, we're pretty sure everything will turn out more than alright. Directed by Akina with the orchestra conducted by Robert Wood, the play promises to be tragicomic fun.

—Maria Kanai

Neal Blaisdell Center, 999 S. King Street, Fri., 10/12, 8PM, Sun., 10/14, 4PM, Tue., 10/16, 7PM, hawaiiopera.org, \$20-\$120, 596-7658

### Perfect Spiral

Sometimes Japanese style is so from-the-future, compared to American trends, that I gotta do a double-take when I see it pass by.

*Spiral Girl Hawaii* at Ala Moana Center is one of O'ahu's biggest sellers of Japanese fashion.



The popular boutique's four-year anniversary celebration takes place on Saturday, highlighting Japan's casual luxury on Hawaiian shores. Super models Mai Miyagi and Ayaka Yamamoto will show off the latest from the boutique, and the Japanese MINMI and Wakadanna reggae duo will perform with DJs JayTee, Bozu and Midori.

Hard Rock Cafe, 280 Beachwalk, Sat., 10/13, \$10 presale, \$15 door, 10PM-2AM, 21+



Nancy Allen Lundy plays an ambitious maid in the mistaken identity-prone opera "Die Fledermaus."

## THE SCENE

### Gigs

#### 10/Wednesday

##### HAWAIIAN

2 Point O, Chart House (6-9PM) 941-6660  
Kamakakehau Duo, The Edge, Sheraton Waikiki (6:30PM) 922-4422  
Sonny Kapu with Family & Friends, Tiki's Grill & Bar (5:30-8:30PM) 923-8454  
Kamuela Kahoano, RumFire (5PM) 921-4600  
Jason Lehua and Mike Hunn, LuLu's Waikiki (10PM-12AM) 926-5222  
Albert Maligmat, The Edge, Sheraton Waikiki (1:30PM) 922-4422  
Royal Hawaiian Band, Ala Moana Center-stage (11AM-11:45AM) 946-2811  
Kawika Trask & Friends, Royal Hawaiian Center Royal Grove (6-7PM) 922-2299  
Dayton Watanabe, Roy's Hawai'i Kai (6:30-9:30PM) 396-7697

##### JAZZ/BLUES

16th Avenue Quartet Plus!, Jazz Minds Art & Cafe (9-2AM) 945-0800  
Pau Hana Jazz, Dragon Upstairs (6:30-10PM) 526-1411

##### ROCK/POP

Piranha Brothers, Irish Rose Saloon (9PM-1AM) 947-3414  
Johnny Helm, Tiki's Grill & Bar (9-11PM) 923-8454  
Mike Love, Anna O'Brien's (9PM-1AM) 946-5190  
Doolin' Rakes, Kelley O'Neil's (9PM-1AM) 926-1777  
Simple Souls, Wahoo's Ward (6:30-9PM) 591-1646  
Tavana, O'Toole's Irish Pub (9PM-1:30AM) 536-4138

##### VARIOUS

Adam Crowe, REAL a Gastropub (5:30-7:30PM) 596-2526  
Easton "Kona" Ravey, M Nightclub (4:30-8PM) 529-0010

#### 11/Thursday

##### COUNTRY/FOLK

Gordon Freitas & Local Folk, Terry's Place (8-11PM) 533-2322

##### HAWAIIAN

Christian Yrizarry Duo, The Edge, Sheraton Waikiki (6:30PM) 922-4422  
Kanani Ea, Kona Brewing Co. (6:30-8:30PM) 394-5662  
Ellsworth & Piko, Tiki's Grill & Bar (8-11PM) 923-8454  
Steve English, Roy's Hawai'i Kai (6:30-9:30PM) 396-7697  
Ho'ohihi/w Hula, Tiki's Grill & Bar (5:30-7:30PM) 923-8454  
Hula Kahiko, Royal Hawaiian Center Royal Grove (6-7:30PM) 922-2299  
K.B. Riley, Kani Ka Pila Grille (6-9PM) 924-4990  
Sean Na'auao, Royal Hawaiian Center Royal Grove (6-7PM) 922-2299  
Ellsworth Simeona, The Edge, Sheraton Waikiki (1:30PM) 922-4422  
Mihana Souza & Kanoë Cazimero, Duc's Bistro (7:30-10PM) 531-6325

##### JAZZ/BLUES

Adagio, Jazz Minds Art & Cafe (9PM-2AM) 945-0800  
JP Smoketrain, REAL a Gastropub (6-8PM) 596-2526  
Satomi Yarimizo Trio, The Dragon Upstairs (8-11PM) 526-1411

##### ROCK/POP

Tito Berinobis, Chart House (6:30-9:30PM) 941-6660  
Piranha Brothers, Irish Rose Saloon (9PM-1AM) 947-3414  
Jeremy Cheng, M Nightclub (6:30-8PM) 529-0010  
Johnny Helm, RumFire (5PM) 921-4600  
Men in Grey Suits, Jimmy Buffett's at the Beachcomber (7-9PM) 791-1200  
Mike Love Duo, O'Toole's Irish Pub (9PM-1:30AM) 536-4138  
Taja, Kelley O'Neil's (9PM-1AM) 926-1777

##### VARIOUS

Pink Mist, Nerve Beats, Welwing and DJ Ross Jackson, thirtyninehotel (9PM) 599-2552

#### WORLD/REGGAE

Local Uprising, LuLu's Waikiki (6-9PM) 926-5222

#### 12/Friday

##### HAWAIIAN

DeLima 'Ohana Duo, The Edge, Sheraton Waikiki (6:30PM) 922-4422  
Manoa DNA, LuLu's Waikiki (6-9PM) 926-5222  
Ka'ala Boys, Hale'iwa Joe's, North Shore (8:30PM) 637-8005  
Ku'uipo Kumukahi & The Hawaiian Music Hall of Fame Serenaders, Royal Hawaiian Center Royal Grove (6-7:30PM) 922-2299  
Mark Yim's Pilikia I, Chart House (6-9PM) 941-6660  
Mark Yim's Pilikia II, Chart House (9:30PM-12:30AM) 941-6660  
Royal Hawaiian Band, Iolani Palace (12-1PM) 523-4674  
Sierra and Cory, Wahoo's Kahala (7-9:30PM) 732-9229

##### JAZZ/BLUES

The Bentos!, Jazz Minds Art & Cafe (9PM-2AM) 945-0800  
JP Smoketrain, Pali Lanes Banquet Room (9PM-12:30AM) 261-0828

##### ROCK/POP

Brian Robert Shaw, Roy's Hawai'i Kai (6:30-9:30PM) 396-7697  
Christian & Friends, Kona Brewing Co. (6:30-8:30PM) 394-5662  
Masters of OZ, Irish Rose Saloon (9PM-1AM) 947-3414  
Johnna Padeken, RumFire (5PM) 921-4600  
Chris Rego, Roy's Koolina (5:30-8:30PM) 676-7697  
Tahiti Rey & Jason Alan, Tiki's Grill & Bar (10-12AM) 923-8454  
Chad Schardt, Anna O'Brien's (9PM-1AM) 946-5190  
Jim Smart, Wahoo's Ward (6:30-9PM) 591-1646  
Taja, Kelley O'Neil's (9PM-1AM) 926-1777  
Vaihi, Tiki's Grill & Bar (7:30-9:30PM) 923-8454

## Museums

### Ghostly Folklore

Bishop Museum is hosting, "Textured Lives: Japanese Immigrant Clothing From The Plantations of Hawai'i," running through Monday 10/15. One event associated with the exhibit, *Sushi, Sake and Obake*, will pay homage to the much beloved Japanese ghost-noir film style and two other favorites: sushi and sake.

Bishop Museum historian DeSoto Brown says there was "a time when Japanese spooky movies were popular—so much

so that the word 'obake' became known even to non-Japanese speakers." Obake films were "second only to the action-filled samurai films."

Attendees will see the Cannes Film Festival award-winning film *Kwaidan*, directed by Masaki Kobayashi in 1964. The film was also nominated for an Academy Award in the Best Foreign Language Film category. "Kwaidan" translates to "ghost story," which seems more than suitable for such an October evening out with the spirits.

—Jamie Noguchi

*Sushi, Sake And Obake*, Bishop Museum's Castle Memorial Building, Hale, Wa'a, & Atherton Hālau, 1525 Bernice St., Fri., 10/12, 5:30-9pm, 21+, \$55 general/\$50 members



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Continued on Page 8





Where to eat, drink and jam, even if you don't want to get drunk.



JAMES CAVE

It's old news that writers and therapeutic drinking are eternally self-destructive soul mates. But since working at the *Weekly*, I've become surrounded by the rare breed of writers who don't. "Anybody know where I can get a good Red-Headed Slut?" is still met with an awkward silence. So that's why you'll see in this Bar Issue some other things, besides drinks with naughty names, for which our favorite bars are known. Things like food, food and food. Let us take you through the spectrum of bars around O'ahu, from the punk of Mercury to the luxe of Du Vin, so that hopefully it will be easier for you, too, to find that liquid therapy.

## A Gastropub Triple Bypass

An update on the trend of 2012

For a while there, it seemed like a new one opened up every month, but as it turns out, the brick-and-mortar gastropub trend stopped at three—Pint+Jigger, Real a Gastropub and Dash, with Miso & Ale (a pop-up pub), roaming around here somewhere. So what's the deal? First of all, "gastropub" is sort of a misnomer, right? "Gastro" is something that's usually followed by -enteritis or -esophageal reflux disease, not -pub, a place where you go to enjoy yourself. It sounds like a pit stop in a *Magic School Bus* field trip through the digestive tract. Name aside, we people of Honolulu are lucky enough to have three strong examples of the trend that started in ye olde English Pubs of the late 1900s, a movement that's, thankfully, far better than its name.

1. **Real a Gastropub's** thing is beer, and they offer a lot of it. Over 200 bottles and 24 rotating draughts are listed in the beer binders on your table, but even if you closed your eyes and picked at random, you're sure to make a good choice. If you need help, just look for a Rauchbeir and pair it with their duck fat fries and duck confit corn dogs. I hope you like smoked beer and eating ducks.

2. **Dash Gastropub's** idea is to focus on the cuisine of Asia Pacific with dishes such as kalbi, beef sashimi and butter-fried mochi. Pitchers of

Deschutes Greenlake Organic Ale or Lost Coast Downtown Brown will help you wash it all down.

3. **Pint+Jigger** classifies their beer selection into four categories: Beers???, Aluminum Beers!!, Brews That Don't Suck..., and Seriously Good Beers!!! (all their punctuation). Be sure to try owner Dave Newman's award-winning Smoking Gun margarita or the Whiskey a ChoCho—rye whiskey with chocolate, which would go down easily with their popular bacon-wrapped strawberries, but then again, what wouldn't?

Bonus: **Miso & Ale's** co-chef and -owners Christopher Okuhara and Christopher Gee don't have a permanent location yet, but this doesn't stop them from offering delicious pre-fixe dinners at special pop-up events across Honolulu. Check their website for upcoming events and to purchase tickets.

*Real a Gastropub*, 1020 Auahi St., Bldg. 1, Mon.-Sat., 2pm-2am, full menu after 4pm, 596-2526, [realagastropub.com](http://realagastropub.com)

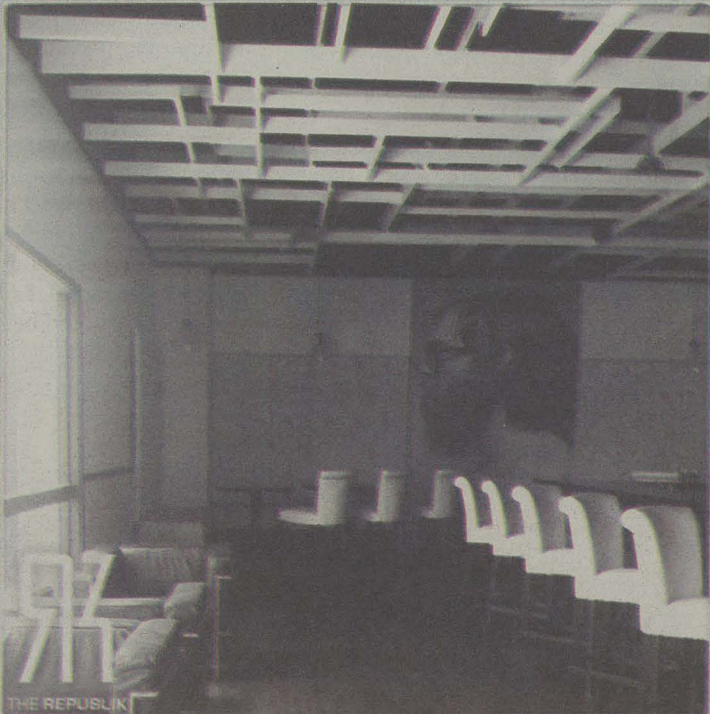
*Dash Gastropub*, 1018 McCully St., open daily, 6pm-2am, 943-1025, [dashgastropub.com](http://dashgastropub.com)

*Pint+Jigger*, 1936 King St., Sun.-Thu., 4:30pm-12am, Fri. & Sat., 4:30pm-2am, 744-9593, [pintandjigger.com](http://pintandjigger.com)

*Miso & Ale*, [misoandale.com](http://misoandale.com)

### THE SAFEHOUSE

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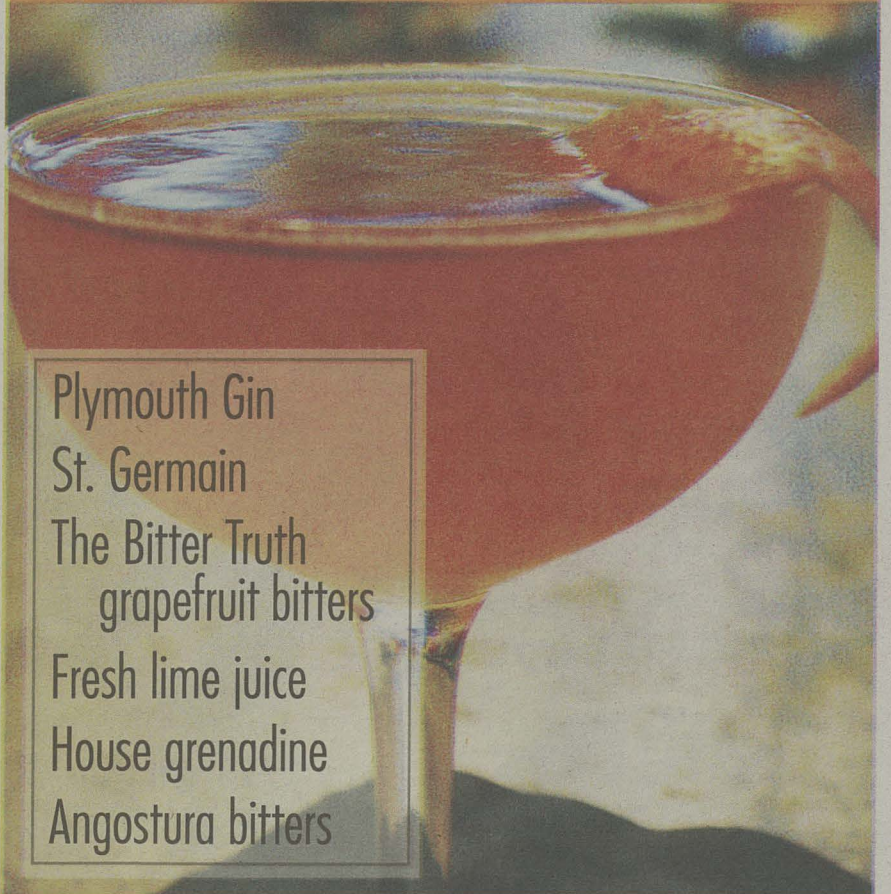


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# Isle Ales

*A different kind of sea foam*

Next time you want to get together and blow some foam off a beer or two, consider the following:

## JAMES CAVE

Four-month old **Hawaiian Islands Brewing Co.**, in the old Brew Moon spot with Vice Nightclub and Inferno Pizza, is the lovechild of microbrewers Frank Wenzl and Greg Yount (former Head Brewer at Brew Moon) and features house-made beers on tap in flavors like Diamond Head Gold and Lei 'O Mano IPA. They're always experimenting, too, so check back for a rotating selection of new brews. I'm especially excited about the Mac Nut Brown Ale, which Wenzl says should be ready in a few weeks (I'm holding you to it, Frank!). For now, I'll take the Akamai Amber Ale—as long as it's poured by bartender Uilani, who just might be the tallest glass of water you could ever drink up.

The brewmaster at **Aloha Beer Company**, Dave Campbell, started brewing when he was still a senior at Punahou, and some (well, whoever wrote his website) even consider the guy Hawai'i's "Pioneer of Beer". At his brewery and restaurant on Nimitz Highway, find suds that are all variations of the Aloha Spirit theme: Aloha Blonde, Aloha Lager, Alohas Dark and Light, and an Aloha IPA. With beers ranging on a bitterness units scale from

17 to 50, they're sure to have a flavor that will refresh every mouth's parched desert.

Finally, you know we can't list a group of local breweries without mentioning **Kona Brewing Company**, but are they still local? Wow, we ask that question a lot. But look at their bottle: "Kona Brewing Co., Portsmouth, New Hampshire"?! But just because they brew, keg and bottle their most popular flavors in NH, Oregon and Washington, they haven't sold out to Milwaukee, yet. Try their Lemongrass Blonde Ale, Pacifier IPA and Vanilla Thrilla Stout, 3 out of 10-14 different beers on tap brewed locally at the Koko Marina pub.

*Hawaiian Islands Brewing Company, 1200 Ala Moana Blvd., 2nd floor, Tue.-Sun., 11am-9pm, and when Vice Nightclub is open, hibrewco.com*  
*Aloha Beer Company, 580 N. Nimitz Hwy., Sun.-Thu., 3-10pm, Fri. & Sat., 3-11pm, 545-5959, alohabeer.com*  
*Kona Brewing Company Koko Marina Pub, 7192 Kalaniana'ole Hwy., Hawai'i Kai, open daily 11am-10pm, 396-5662, konabrewingco.com*



Growlers in the new keg room of the Hawaiian Islands Brewing Co.

## Mixology Menus

*What our cocktails will look like this season, from the ones who know them best.*

### CHRISTA WITTMIER

As the season turns to shorter days and longer nights, cocktails are trending in the areas of higher proof and bigger spice. At Town, in Kaimukī, barkeep Kyle Reutner says, "We are switching into a Fall-focused menu. So more Bourbon, rye and Cognac, spiced syrups and big ice."

If there's one thing that can make or break a drink—especially the darker spirits—it's the ice. Use too much, and you've watered down the entire flavor profile of the drink. Don't use enough, and it's an improperly diluted glass of blah at a wimpy temperature.

Tim Rita, popular mixologist around town who now works at The Manifest and new hidden oceanfront jewel 53 By The Sea, says he misses the ease of ice machines. "At Lewer's Lounge, we had a Kolddraft machine, which made the perfect ice cubes."

You can find those Kolddraft-made, large and perfect cubes at Pint & Jigger, where, in addition to the craft brews for which they're known, you can find one of their cocktails on tap. Affectionately known as "The Business," it's an earthy spirit-forward drink that takes mere seconds to pour. "The elements in this highly fortified rye cocktail give profound notes of oak from the womb to the tomb," says Joey Gottesman, spirit

specialist for Young's Market Company and bartender at Pint & Jigger.

Speaking of craft beers, the beer cocktail sensation that swept across the states this summer has found its way to the Islands. If you want to get technical, Dave Newman actually started it here last October, when he created the "Buona Vita" cocktail for HIFF, calling for a Peroni topper. It added a refreshing twist to the amaretto and rum drink accentuated with yuzu.

Yukie Azawa at The Modern agrees that beer cocktails are in trend now but also points to Moonshine, a white whiskey usually in the 100-proof range that has been popping up in mason jars at places like Tamura's Fine Wine & Liquor.

"Mezcal is also new and hip," she told me. "I personally think this will be the next Scotch." I cringed at the thought. Mezcal is a potent medicine-tasting agave spirit that tastes like the bartender juiced a burning log. At least people are moving away from Fernet. I consider it an inside joke people with the strongest palates like to descend upon us commoners in the form of shots (I'm looking at you, Chef Mark Noguchi). It's a terribly numbing taste and does nothing but make the bartenders laugh. Hey, I guess drinking should be fun for everybody involved, right?

JOANA GONZALES



## CHOOSE FROM 3 BARS

THE PUB - THE BARN - THE LAKESIDE LANAI

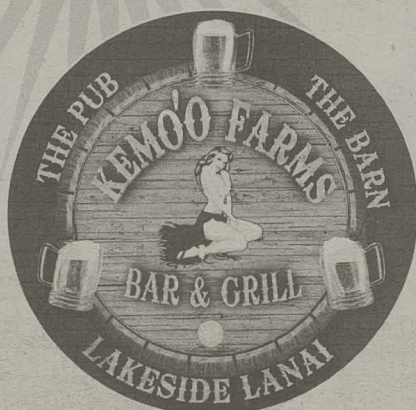
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# Atmosphere

## Beachside

Tourist behavior kills me. There's something perpetually entertaining about the fanny packs, speedos, exhaustion and stress of these people, trying to keep up with the bubble of Waikiki culture that I could watch all day long. It seems like everybody but them is in on the joke. That's why one of my favorite places to go is the **Mai Tai Bar at the Royal Hawaiian Hotel**, where I don't mind overpaying for rum when I can watch this shipwreck wash in under those pink umbrellas all day.—James Cave

2259 Kalākaua Ave.,  
10am–12am daily, 923-7311, [royal-hawaiian.com/dining/maitaibar](http://royal-hawaiian.com/dining/maitaibar)

## Punk

Tucked away in Fort Street Mall with foot traffic from both HPU and Downtown professionals is **Mercury Bar**. Very laid back when there are no events, and extremely packed when there are, Merc is a great spot for discovering live music or enjoying a cheap, quiet beer. No food, no happy hour, but \$3-7 drinks and never a dress code.—Christa Wittmier

1154 Fort Street Mall,  
Mon.–Fri., 3pm, Sat., 7:30pm,  
Sun., 10pm, 537-3080

## Hip & Trendy

Multipurpose, multifunctional, multi-room, and now serving ridiculously delicious Chicago-style deep dish pizza, **Soho Mixed Media Bar** is the catch-all for Chinatown. Beers and cocktails in the approachable \$3-5 range and educated bartenders that know how to pour more than a Red Bull vodka give the multimedia space's bar its popular je ne sais quoi. Regulars love its DIY feel mixed with state of the art hi tech TVs, lasers and projection.—CW

80 S. Pauahi St., Mon., 11am–9pm, Tue.–Fri., 11am–2am, Sat., 9pm–2am, 545-4714, [sohomixedmediabar.com](http://sohomixedmediabar.com)

The **AMUSE Wine Bar** at the Honolulu Design Center is something to experience at least once. The whole Design Center is a little trippy: a restaurant called Stage, a stage called Cupola and a wine bar called Amuse. Once you work that out, try and decide which of the 60-or-so wines to choose from, and stick your pre-paid hotel room door-like key card into a slot at the “wine kiosk”, hoping that you have enough points for the 2oz taste of Château Lyonnat, Lussac-St. Émilion that the robot squirts into your glass. Sniff, swig, swallow, repeat. It's a fun way



to try a bunch of the wines you see on the top shelf at Tamura's, without dealing with all that commitment.—JC

1250 Kapi'olani Blvd.,  
Mon.–Sat., 5–10pm, 237-5428, [amusewinebar.com](http://amusewinebar.com)

## Art Bars

The art in **The Manifest** is as interesting as their regulars. Well, we can call it a tie. Frequented in daylight by creative media, fashion designers, tattoo artists and photographers hooked on dirty chai, the Chinatown newcomer (in Hotel Street years) is like the cooler, younger cousin to thirtyninehotel and Bar35, across the street. \$7-8 chalkboard cocktail specials by crafty award winning Justin Park set the bar for use of bitters and fresh fruits.—CW

32 N. Hotel St. Mon.,  
8am–10pm, Tue.–Fri.,  
8am–2am, Sat. 10am–2am,  
[manifesthawaii.com](http://manifesthawaii.com)

1144 Bethel St., Mon. & Tue.,  
4pm–12am, Wed.–Sat., 4pm–2am, 528-1144, [bambutwo.com](http://bambutwo.com)

Once just a late night bite window that's evolved quickly into the most sought-out lunch, dinner and full-service whiskey and sake bar, **Lucky Belly** is now bringing art into the mix. To say the current pieces on display by Yumiko Glover are eye catching would be an understatement. Unlike galleries, Lucky Belly pays 100 percent of sales back to the artists. Cocktails are \$9-10 and they serve up the best pork belly bao in the game.—CW

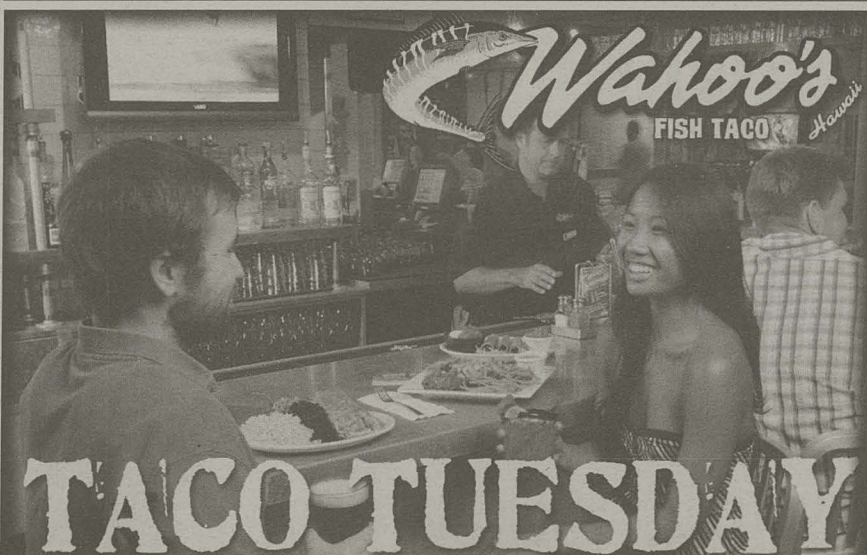
50 N. Hotel St., Mon.–Sat.,  
11am–2pm for lunch, and  
5pm–12am for dinner,

Thu.–Sat., 1pm–2:30am  
window, 531-1888, [facebook.com/luckybelly](http://facebook.com/luckybelly)

The current exhibition, “A Libelous Rogue Wit,” by o.g. **thirtyninehotel** member Richard Earl Leong Yu Ralya displays new works on canvas and paper in pure abstract expressionism that has owner and SF Art Institute classmate Gelareh Khoie confident that every piece will sell. They recently announced they will receive an ‘Ilima Award for their food, but most of us Chinatowners knew their patio pūpū are some of the best in the state. This is the A-list for drinks, food, art and ambiance.—CW

39 Hotel St., Tue.–Sat.,  
5pm–2am, 599-2552,  
[thirtyninehotel.com](http://thirtyninehotel.com)

Continued on Page 14



**TACO TUESDAY**  
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**Live Music Tuesday**  
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**“Happy Hour EVERY Hour for “Industry!”**

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[www.souldecuba.com](http://www.souldecuba.com)

# Bar Guide

## Anna's

Anna's venerable location near University is still standing and gathering bands for all kinds of shows, from blues to punk to ska. Currently hosting weekly blues events and showcases of original local artists, it's a hallmark of the local music scene. Multi-band shows happen two to three times a month.  
2440 S. Beretania St.  
946-5190

## Chart House

Nestled upon the idyllic Ala Wai Yacht Harbor the Chart House Waikiki is a gathering spot for kamaainas and visitors alike. The lounge features live Entertainment nightly with a lively, fun atmosphere. Two Happy Hours, until 7pm and after 1000pm daily. Honolulu's largest pupu menu is served till 11:30pm with items such as, Kimi's Firecracker Unroll, Garlic Chicken, Fresh Oysters, even Grass-Fed Wagyu Steak! Daily cocktail and pupu specials are on throughout the night. This year

we were awarded the Best Bloody Mary in Honolulu.....Come on down and see Guy and try his Guy Tai...!  
Chart House Waikiki  
1765 Ala Moana Blvd.  
(808) 941-6669

## Hiroshi Eurasion Tapas

A unique and complete dining experience, created for you through the talents, expertise and artistry of Chef Hiroshi Fukui and Master Sommelier Chuck Furuya. Chef Fukui's food is always about finesse, purity and nuance and features some of the very best, locally-grown ingredients available. Partner Chuck Furuya has created a wine list to complement our sophisticated menu, featuring wines from around the world. We offer 16 wines by the glass kept fresh in our custom-made Cruvinet, and we use Riedel crystal to really unveil the true flavor of the wines.  
Restaurant Row,  
500 Ala Moana Blvd., 533-4476

## Irish Rose Saloon

The Irish Rose is a great rock club on the outskirts of Waikiki. Live rock and roll every night from local bands, never a cover charge. Expect no pretentiousness here – it's all about good Irish beer and fine whiskey. Friendly staff and nightly specials round out an excellent bar.  
478 Ena Rd.  
947-3414

## Kelley O'Neil's

Kelley's is a Waikiki institution these days – one of the few bars open til 4am means that this is the spot to go after whatever bar you're in has closed. But it's got a full kitchen open til 9pm, and the fryers keep going til 11pm to provide a fantastic menu of pub food.  
311 Lewers Street  
926-1777

## Kemo'o Farms Pub & Grill

More than just a Pub & Grill! 3 Bars to choose from! At the pub, 14 flat screen T.V.s, a delicious breakfast menu serving every Saturday at 8am & Sunday at 7am. Join us for all the games this football season!!! Happy Hour Special 1/2 off pupus Monday - Friday 2:30-5pm, Live music Friday & Saturday nights - Hard Rock, Alternative, Reggae, D.J.s and Country. We have a little something for everyone and it's always served with ALOHA and a smile!  
1718 Wilikina Drive, Wahiawa (808)  
621-1835 www.kemoopub.com

## Luibueno's

Luibueno's features fresh authentic Baja-Style Mexican and Spanish Coastal cuisine with Latin inspired daily Chef specials. Everything is made from scratch daily using quality ingredients and utilizing local farmers and fisherman whenever possible. Our lively bar has a unique and original drink menu featuring fabulous Mexican and Latin cocktails and tequilas, a variety of margaritas that are made with fresh squeezed lime sour, 11 flavors of iced cold beer on tap, and a carefully selected wine list. Our fun and social atmosphere provides a colorful, casual yet elegant setting- a place to either get a little dressed up, or just stop in after a day at the beach to enjoy a quality meal with good company.  
66-165 Kam Highway Haleiwa  
637-7717

## Mai Tai Bar

Located at the iconic Royal Hawaiian, a Luxury Collection Resort is the world-famous Mai Tai Bar. Just steps away from the legendary sands of Waikiki Beach this intimate

Chart House  
W A I K I K I

Good Food  
Good Friends  
Good Times

- Sunset Views
- Live Entertainment
- Happy Hour Twice Daily
- Fabulous Pupus

Present this ad for a FREE ORDER of **Stuffed Mushroom (2 pieces)** with a \$10 purchase. Not valid with other offers. One (1) per table. Expires: 1/15/2013

1765 Ala Moana Blvd • (808) 941-6669

**HAPPY HOUR** at the Hiroshi Bar  
JOIN US NIGHTLY FROM 5:30-6:30 FOR OUR HALF PRICE MENU AND \$3.50 MARTINIS FROM 5:30-9:30

LIME-LEMONGRASS FOAM MARTINIS  
HIROSHI'S EURASION MARTINI  
KISS ME MARTINI  
LITTLE GRASS SHACK  
SEX IN THE CITY

– FAVORITES –  
LYCHEE MARTINI  
SEXY LYCHEE  
MANGO-TINI  
LILIKOI OR STRAWBERRY LEMON DROP  
WATERMELON COSMO  
GUILTY PLEASURES

hiroshi  
EURASION TAPAS

533-4476 • Restaurant Row  
Free Validated Parking • www.dkrestaurants.com

bar offers an idyllic setting to take in the stunning views of Diamond Head and the blue Pacific. Enjoy exotic hand-crafted cocktails and light gourmet tapas while listening to modern mele performed every evening by the island's most talented musicians.

Open daily from 10 a.m. to 11 p.m. (808) 921-4600  
royal-hawaiian.com

### Manifest

"Manifest, oh manifest. Where art thou Manifest? Are you at the Board Game Invitational on Mondays or maybe at #Stump! Trivia on Tuesdays? Are you dancing at #GetRight with DJs Delve (@djdelve) and XL (@djxl) on Wednesdays? Perhaps maybe you're in mosh at the DIY show every first Thursday. Whatever the when, find Honolulu native, Manifest GM and Mixologist Justin Park (@Meanshaka) for handcrafted cocktail, and call thyself a Capulet no more." 32 N. Hotel St. Honolulu

### O'Toole's

This great Irish pub rests in one of the oldest buildings in Chinatown, and it makes good use of the natural ambiance. An enormous selection of whiskeys, and nightly music with weekly performances by homegrown Irish musicians the Doolin Rakes make this a hit for a night downtown. 902 Nuuanu Ave. 536-4138

### The Republik/ The Safehouse

The Republik is Hawaii's newest special event space/concert venue located in the heart of Honolulu. With over 11,000 sq ft, it can comfortably accommodate 1,000 people and can be scaled down to feature more intimate nights. With its regular concert schedule, you can catch a national touring act almost every week. Within The Republik is our lounge called The Safehouse, open 6 days a week (Monday-Saturday) from 6pm-2am. With amazing hand crafted cocktails, food, music, and modern decor all wrapped up together, it is quickly becoming Honolulu most popular lounge. The Republik is open to anyone looking to host a special event; public or private. Inquire at hello@JoinTheRepublik.com.

### Rumfire

RumFire is a social hot spot in Waikiki. Set against the alluring backdrop of Diamond Head, it offers the perfect spot to enjoy a casual lunch, pau hana drink or a late-night cocktail. Its new menu features global influences with a distinctly Hawaiian focus. Perfect for sharing, its social comfort food goes well with spirited conversation and a large selection of rum. This oceanfront bar also features live nightly entertainment by some of Honolulu's

best contemporary musicians. Open from 11 a.m. to midnight weekdays and from 11 a.m. to 12:30 a.m. on Friday's and Saturday's. (808) 921-4600 rumfirewaikiki.com

### Soul de Cuba Cafe

The Soul de Cuba Cafe concept is rooted in the idea of promoting and preserving Cuban culture through sharing and showcasing traditional and authentic music, food and art. Using local fresh ingredients our team of cooks prepare splendid traditional Cuban dishes based on family recipes of proprietor, Jesus Puerto. Stop in for Sunday Brunch weekly from 11am - 3pm or sip a cold mojito during our weekday happy hour with drink specials from 4pm - 6pm! We invite you to join us for the Soul de Cuba Cafe experience. 1121 Bethel St (across from the Hawaii Theatre) (808) 545-CUBA (2822) souldecuba.com

### Wahoo's Kahala

The 2nd Wahoo's location to open on Oahu and the newest hot spot to hit East Honolulu, features an eco-inspired, trendy beach-cantina theme— highlighting a full-service bar. Offering a laid back, fun atmosphere this is the perfect place for your "pau hana" drink with happy hour from 3-7pm daily. The real party is every Tuesday with live

music from 7-9:30 pm, \$2 Tacos and \$2 Primos until 10pm. Be sure to try Wahoo's specialty drink favorites, the Wahoo Rita and Hulalai Lemonade. Another must is "The Sampler" featuring Tequila Casadores Blanco, Reposado and Anejo served with Wahoo's sangrita for \$10. During NFL

season Wahoo's Kahala opens up early for breakfast, the Sunday NFL Ticket and Wahoo's premium Bloody Mary Bar! 940 Auahi St # 140, 591-1646 4614 Kilauea Avenue, 732-9229 www.wahoos.com

**JOE BONAMASSA** LIVE IN CONCERT  
**THE GUITAR EVENT OF THE YEAR**  
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**HAWAII THEATRE**  
**OCTOBER 13, 2012- 8PM**  
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**WWW.HAWAITHEATRE.COM**  
GET A FREE DOWNLOAD OF THE SINGLE "DRIVING TOWARDS THE DAYLIGHT" @ WWW.JBONAMASSA.COM

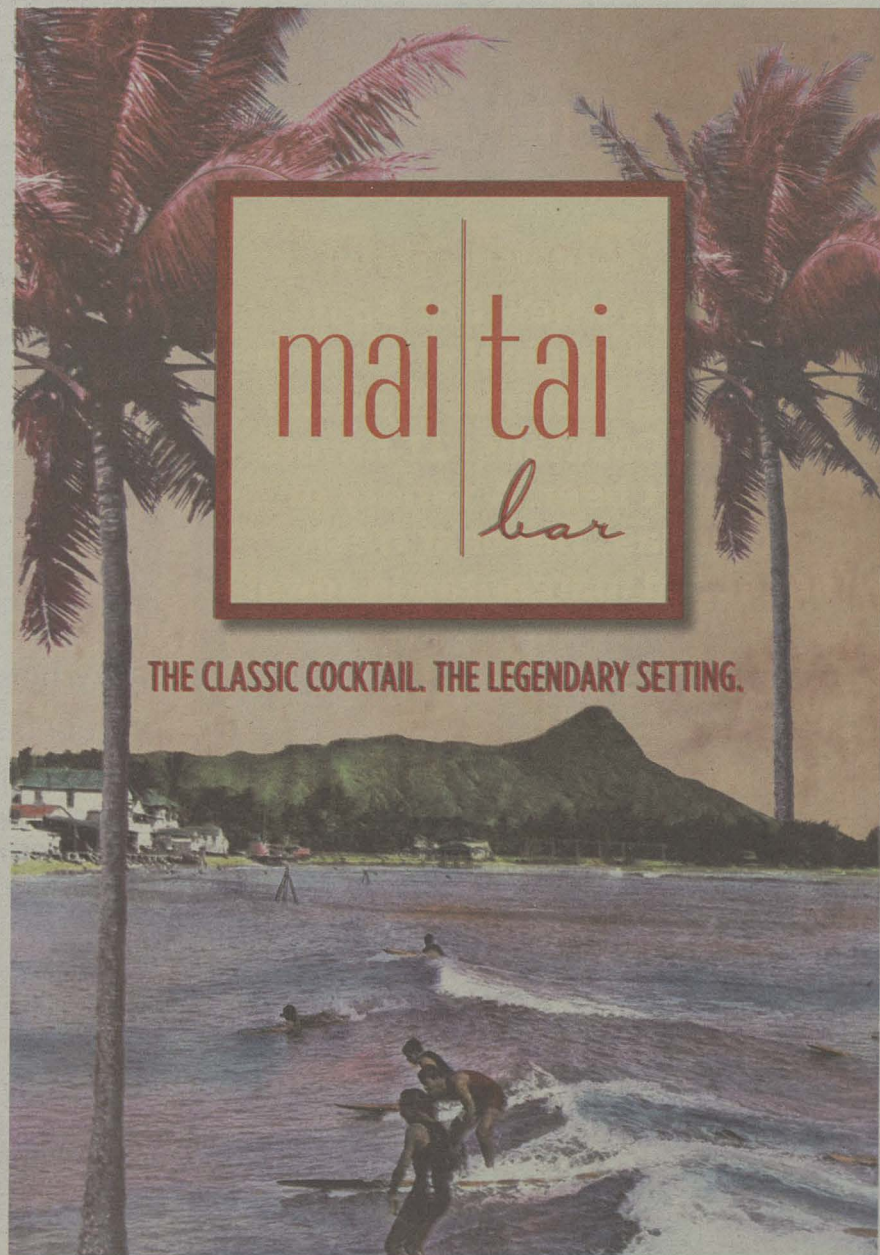


Extremely happy hour.  
Drink specials starting at \$4.50, 4pm-6pm  
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HOT. AND COOL.

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WAIKIKI BEACH



THE CLASSIC COCKTAIL. THE LEGENDARY SETTING.

Oceanfront at The Royal Hawaiian.  
For more information please call 921-4600.  
royal-hawaiian.com

# WINE, OH!

*Europhiles will feel at home at these two wine bars.*

MINDY PENNYBACKER

## The long good pour: Brasserie Du Vin

Although wine snobs may insist on outsize *ballons*, I like a smaller glass filled almost to the brim. It's the traditional way a host makes you feel welcome, and lets you know you're in a generous place. Nor do you drink out of fishbowls in

a French bistro, the inspiration for Brasserie Du Vin.

A long, gleaming wood bar with brass footrails stretches nearly from the entrance to the ochre-walled courtyard that must have been imported from the Left Bank. On a recent drizzly evening, I stopped in for a takeout order of crab. The cheery bartender offered a drink while I waited, and I thought: Why not? I was rewarded with a brimming

glass of Sauvignon Blanc. Brasserie Du Vin, by the way, has won *Wine Spectator's* Award for Excellence for five straight years.

Just across from the Hawai'i theater, it's perfect for a pre-show drink and pūpū. Wines by the glass start at \$8. From 4–6pm, blue crab cakes on a bed of Nalo greens are \$7; baked Brie with Dr. Kliks' Mānoa honey is \$9, as are moules frites.

1115 Bethel St., Mon.–Sat., 11:30–late, 545-1115, [brasserie-duvin.com](http://brasserie-duvin.com)

## The sweet short pour: Vino Italian Tapas and Wine Bar

When both taste and price are diverse, that's sweet. Master Sommelier Chuck Furuya, of Vino and Hiroshi, its neighbor (also owned by D.K. Kodama), handpicks wines that partner with the Ligurian-influenced cuisine.

At Vino, a small pour comes with a small price. The "tasting pours" are \$2.50–5.75 for 2oz., and \$5.50–\$8.95 for 5oz.

Every month comes with its special Vino menu. Oct. 18 is "Vintage Steak" night; Oct. 20 is "Taste of Tuscany"; on Oct. 25, "Standout Pinot Noirs" coincide with "Homemade Pasta Night". Vino and Hiroshi also established crab nights well before the current trend. Such variety keeps everyone on their pecky toes.

500 Ala Moana Blvd. at Restaurant Row, Wed., & Thu., 5:30–9:30pm, Fri., & Sat., 5:30–10:30pm, 524-8466, [vinohawaii.com](http://vinohawaii.com)



## Live Music

KATRINA VALCOURT

Music has the power to liven up bars without transforming them into nightclubs, which is perfect for those of us who want to throw back a few without getting crazy on the dance floor.

At **Surfer, the Bar**, Turtle Bay's casual bar and supremely intimate concert venue, overlooking the waves at the eponymous reef break, weekly karaoke nights (Sundays), Hawaiian Music Mondays, Kanikapila (Tuesdays) and special events keep the themes traditional and the music fresh. What better way to make friends than by drunkenly belting out "I Got You Babe" with a stranger, or finding out your neighbor also plays a Gibson ES-175D? Jam on! Every seat is close to the stage—it only takes 200 people to sell it out—so you're sure to make a soul connection with musicians such as Switchfoot, John Cruz and Jack Johnson.

Above Hank's Café in Chinatown, you'll find live jazz Tue.–Sat. at **The Dragon Upstairs**, a red-bathed swanky joint full of Chinese-inspired art and décor. Regular performers include VIVO, Satomi Yarimizo and the Chris Yeh Quartet. There is a \$5 cover

when musicians perform, but as one of the only clubs to host Vietnamese singers every week (on Sunday), they deserve some credit.

For more jazz, head to **Jazz Minds** (but walk fast, unless you don't mind being seen near a bunch of strip clubs). The lounge, with its staggered-brick walls and '70s-style furniture, offers couches to lounge and relax on, while you sip your specialty drinks, drafts and bottles, liquors and wines (most under \$10) and groove to the smooth sounds of every jazz sub-genre you can think of. We should warn you: Be prepared to meet the two-drink minimum... trust us on that one.

*Surfer the Bar, 57-091 Kamehameha Hwy., Kahuku, [turtlebaysurf.com/surferthebar](http://turtlebaysurf.com/surferthebar), 293-6000, open daily at 6pm, happy hour 6–7pm*

*The Dragon Upstairs, 1038 Nu'uauu Ave., [thedragonupstairs.com](http://thedragonupstairs.com), 526-1411, live music Tue.–Sun.*

*Jazz Minds Art & Café, 1661 Kapi'olani Blvd., [honolulu-jazz-club.com](http://honolulu-jazz-club.com), 945-0800, live music Mon.–Sat., 9pm–2am, \$5–\$15 cover, two drink minimum*

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Kailua Town Pub and Grill provides an English-style pub atmosphere in the heart of Kailua.

**The Pub**  
30 Beers on Tap  
Live Music every Friday nights  
Live Sports on 12 Flatscreens  
1/2 off all domestic drafts during half time on all NFL and U.H. games  
Mon–Fri 11am–2am  
Sat & Sun open 6am for breakfast  
Open at 6am on Game days

**The Grill**  
American Classics  
Hawaiian Style Pupu  
Traditional Pub Favorites  
Mon–Thurs 11am–9:30pm  
Friday 11am–11pm  
Sat 6am for breakfast–11pm  
Sunday 6am for breakfast–9:30pm

**KAILUA TOWN PUB & GRILL**  
Relax. Unwind. Enjoy.

230-8444 | 26 Hoolai St Kailua

**LUIBUENO'S**  
*Mexican and Latin Cuisine*

NORTH SHORE, OAHU, HAWAII

**Haleiwa's New Hot Spot!**  
Unique and original drink menu featuring fabulous Mexican & Latin Cocktails. 11 flavors of draft beer. A variety of tequilas. The best fresh squeezed margaritas in town!

**Ladies Wine & Tini Tuesdays. \$2 off Martinis and glasses of wine. 25% off bottles of wine. Happy Hour from 3–6pm and 9:30–10:30pm everyday!**

Open 7 days a week, 11am–12am, located in the Haleiwa Town Center  
66-165 Kamehameha Highway Haleiwa, Hawaii. 96712  
PHONE: 808-637-7717 [WWW.LUIBUENO.COM](http://WWW.LUIBUENO.COM)

You can also find us on facebook at [www.facebook.com/luibuenos](http://www.facebook.com/luibuenos)

## Pub Grub

MARIA KANAI

Take a bite of this. Strong flavors comfortably arrange themselves on your palate, and you're happy, because these fried and greasy dishes make your bar experience that much better.

### 1. Home Bar and Grill

People gush about Home Bar and Grill's garlic chicken (\$8), but they rave about the tater tots nachos (\$9): tater tots doused with sour cream, jalapeños, bacon and salsa. The garlic chicken is fabulous, too. Crispy and golden, the chicken is served in small pieces over a bed of cabbage. Both dishes are large enough to share, and aggressively seasoned to pair well with beer.

1683 Kālakaua Ave., 2pm–2am daily, 942-2237

### 2. Side Street Inn

Both Side Street Inn locations might seem small and inconspicuous from the outside, but the restaurant/bars open into huge, comfortable spaces with a full bar and tables facing TVs. It's the perfect place for a dinner out with friends to watch a game, celebrate a party or just unwind with good company and possibly even better food. The self-proclaimed da' famous pan-fried island pork chops (\$22) and da' signature "Side Style" fried rice (\$12.50) earn their fame. Since this is local style comfort food, portions make it impossible not to share.

1125 Hopaka St., 2pm–2am daily, 591-0253; 614 Kapahulu Ave., 3pm–12am daily, [sidestreetinn.com](http://sidestreetinn.com)

### 3. Café Duck Butt

Okay, so we all still crack a smile at this karaoke bar's name, but drink some yogurt soju and order food and you'll be one of many loyal Butt customers. They're known for the seafood pancake (\$15) and Korean tacos (\$12 for 3, \$4 additional), and are also famous for their Korean-style house fried chicken (\$15) and spicy mochi (\$15).

901 Kawaiahao St., 593-1880

# THE SCENE

sion Houses Historic Site & Archives, 553 S. King St.: Fri., 10/5, Sat., 10/6, Fri., 10/12, Sat., 10/13, (5PM) \$60. 447-3926, missionhouses.org

•**Cirque du Soleil: Quidam** Acrobats fly into a world of imagination. Visit ticketmaster.com or call (800) 745-3000. *Blaisdell Arena*, 777 Ward Ave.: Thu., 10/4-Sun., 10/14 \$37-\$100. 591-2211

•**Die Fledermaus** (See Hot Pick.) *Neal Blaisdell Center*, 777 Ward Ave.: Fri., 10/12, 8PM; Sun., 10/14, 4PM; Tue., 10/16, 7PM \$20-120. hawaiiopera.org, 596-7658

•**Fall Footholds** See the latest work by student choreographers and dancers who have collaborated with faculty on their Masters of Fine Arts. *Earle Ernst LAB Theatre*, UH-Mānoa campus: Wed., 10/10-Sat., 10/13, 8PM; Sun., 10/14, 2PM \$5-\$16. hawaii.edu/kennedy, 956-7655

•**Funny Girl** Fanny Brice, a young girl determined to be a Broadway star even though she's not a conventional beauty. Watch her encounter love, heartbreak and fame in this famous musical. *Diamond Head Theatre*, 520 Makapu'u Ave.: runs Thu.-Sun., 9/21-10/14, \$15-\$50. diamond-headtheatre.com, 733-0274

•**Salsa in Paradise—Latin Dance Extravaganza** (See Hot Pick.) *Ala Wai Golf Course Palladium*, 404 Kapahulu Ave.: Sun., 10/14, (10AM-9PM) \$40-\$50. hispaniceventshawaii.com, 285-0072

•**Willy Wonka Jr.** The Performing Arts Center of Kapolei (PACK) presents a colorful and exciting performance of 21 musical dance numbers featuring more than 32 young youngsters age 5-17. *Kapolei High School Forum*, 91-5007 Kapolei Pkwy., Kapolei: Fri.-Sat., 10/12-10/20 at 7PM and Thu., 10/18 at 6:30PM, \$5-\$6. smcht@mac.com, 224-5314

•**Young Frankenstein** Follow the comic story of young Dr. Frankenstein as he struggles to finish his grandfather's work. The show has been extended for an extra weekend. *Mānoa Valley Theatre*, 2833 East Mānoa Rd.: Sat., 10/13, 8PM and Sun., 10/14, 4PM \$20-\$35. manovalleytheatre.com, 988-6131

•**3rd Annual Miss Vamp Hawaii 2012** Attend this beauty pageant celebrating all of Hawaii's bloodthirsty beauties. Enjoy a choreographed dance performance by Janos Molnar (Zumba in the Vampires Club) and an aria performance by last year's Miss Vamp Hawaii, Tara Tynanes. *Hawai'i Theatre*, 1130 Bethel St.: Fri., 10/12, (7-11PM) \$28-\$38. 528-0506

## Auditions

•**The Pillowman** Auditions for *The Pillowman* will consist of warm-ups and readings from the script, which is available online. The script contains graphic and disturbing subject matter. Underage actresses auditioning for the role of The Little Jesus Girl will be seen first and excused before the main portion of auditions. All others should be prepared to stay for the duration. *TAG - The Actors' Group*, 650 Iwilei Rd., Ste 101: Sun., 10/14 and Mon., 10/15, (6PM) troyapostol@gmail.com, taghawaii.net/auditions.html

## On Sale

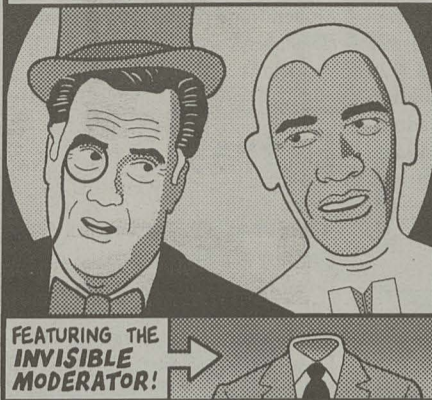
•**Comedy Central Live presents Gabriel Iglesias** Fluffy's new Comedy Central special will be taped at our own Hawaii Theatre, and tickets are going fast. If you're lucky, the cameras might catch you laughing your head off so you have something to show your kids for years to come. *Hawaii Theatre*, 1130 Bethel St.: Sat., 12/15, (7PM) \$40.50. hawaiiitheatre.com, 528-0506

# THIS MODERN WORLD

by TOM TOMORROW

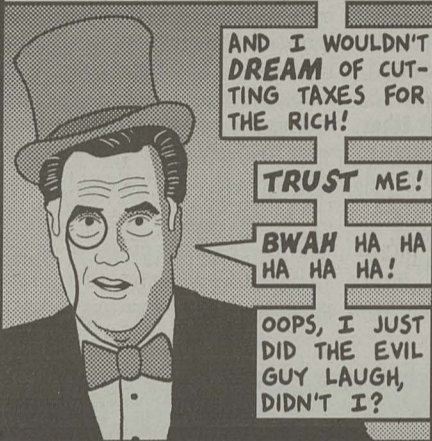
## THE ADVENTURES OF... MIDDLE-MAN

THIS WEEK'S THRILL-PACKED EPISODE: FACE-TO-FACE WITH THE PLUTOCRAT!



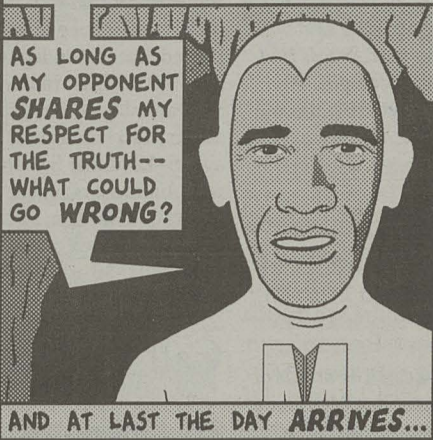
BUT THE PLUTOCRAT PLAYS BY HIS OWN RULES!

PRE-EXISTING CONDITIONS ARE TOTALLY COVERED UNDER MY AWESOME HEALTH CARE PLAN!



MIDDLE-MAN PREPARES FOR THE IMPENDING CONFRONTATION!

I SHALL BE REASONABLE AND UNDERSTATED--AND LET THE FACTS SPEAK FOR THEMSELVES!



OBSERVERS AGREE--THE PLUTOCRAT WINS THIS ROUND!

IT WAS A BRAVURA PERFORMANCE OF NONSTOP PREVARICATION!



THE MODERATOR SETS THE TONE!

GENTLEMEN--IS IT FAIR TO SAY THAT YOU ARE TWO DIFFERENT PEOPLE--



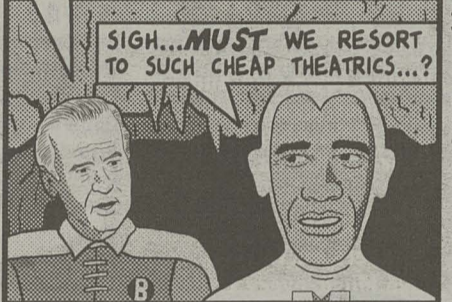
MIDDLE-MAN RESPONDS IN KIND!

MY OPPONENT AND I AGREE ON SOME THINGS--



AND LATER--

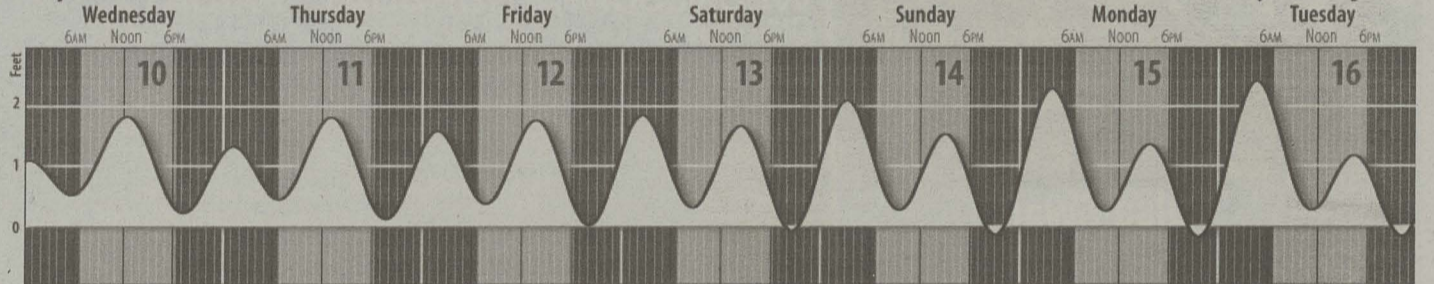
GOSH, MIDDLE-MAN--MAYBE NEXT DEBATE, YOU SHOULD MENTION BAIN--OR THAT 47% REMARK!



NEXT EPISODE: THE UNDECIDED VOTER--FRIEND OR FOE??



## Sun, Moon & Tides—Honolulu Harbor



MOON PHASES: New Moon-OCT 15 / First Quarter-OCT 21 / Full Moon-OCT 29 / Last Quarter-NOV 6

## Literary

•**Are You Ready for E-Publishing?** Worth Grace will teach you what grounds you need to cover before putting your work out there. Reservations required at worthgracemedia@gmail.com. *ING Direct Cafe*, Ali'i Room, 1958 Kalākaua Ave.: Thu., 10/18, (5-7PM) \$45. 955-1435

•**Catching Da Big Fish: Celebrating Bamboo Ridge #100** Continue the celebrations of Bamboo Ridge's 100th issue with the M.I.A. Art & Literary Series presentation of *Catching Da Big Fish*, a book signing and reading featuring Donald Carreira Ching, Christine Kirk-Kuwaye, Christina Low, Wing Tek Lum, Misty Sanico and Sally Sorenson. *Fresh Café*, 831 Queen St.: Mon., 10/15, (7:30-9:30PM) Free. brinfo@bambooridge.com, 626-1481, bambooridge.com

•**Courtyard Bazaar & Book Signing** The Japanese Cultural Center of Hawai'i is featuring a "Book of the Month" author signing during its Second Saturday Courtyard Bazaar, which sells Japanese goods, arts, clothing and more. This month, meet Eileen Wacker, CEO of Once Kids and author of the Fujimini Island books, a series of Asian-inspired children's stories. She will be signing her books from 9AM-1PM. *Japanese Cultural Center of Hawai'i*, Teruya Courtyard, 2454 S. Beretania St.: Sat., 10/13, (9AM-2PM) jchc.com, 945-7633

•**Meet Mark Panek** This year, Windward Community College's Common Book is *Big Happiness: The Life and Death of a Modern Hawaiian Warrior* by

Mark Panek. Meet the author at this Thursday's event, and go online to learn more about Common Book. *Windward Community College Library*, Learning Commons, lower floor, 45-720 Kea'ahala Rd., Kāne'ohe: Thu., 10/11, (5PM) windward.hawaii.edu/CommonBook

•**Story By Zombie: Enliven Your Tales with the Undead** No other creature is as popular during October as the zombie, so if you want a hit story, film or event, Ida Yoshiaga will help you develop it. Bring a writing instrument and one paragraph summarizing your short story or film idea (related to zombies or not). Register by 10/13. *Kuykendall Hall*, Rm. 304, UH Mānoa: Sat., 10/13, (9AM-1PM) \$50. outreach.hawaii.edu/pnm, 956-8400

•**Youth Speaks Hawai'i 2nd SATurday's Poetry Slam and Open Mic** Sterling Higa and Jocelyn Ng host this youth poetry slam and open mic, open to all ages and featuring Sam Cook, National Poetry Slam champion who resides in Minneapolis. *The ARTS at Marks Garage*, 1159 Nu'uuanu Ave.: Sat., 10/13, (2:30-5:30PM) \$3. art-satmarks.com, 782-7868

## Outside

•**Photography Hike: Wahiawā Botanical Garden** Take a slow, easy hike through the botanical garden with native plants, colorful flowers and foliage. Reservations required; contact Stan Oka at 429-9814. *Meet at Church of the Crossroads*, back porch, 2510 Bingham St.: Sun., 10/14, (8AM) \$5. hi.sierraclub.org/oahu

•**Poamoho Ridge Trail Birding Tour** For more information or to RSVP, contact Meagan at hiaudsoc@pixi.com or call 528-1432. Please indicate if you have access to a 4x4 vehicle. Sun., 10/14, (8AM)

## Green

•**Green Living Workshop** In this interactive workshop, you'll learn how to save money, live healthier, and feel your best through some great green habits. You'll leave with a personalized to-do list that will help you save money on electricity, gas and water, as well as how to eat better, healthier food without spending more (recipe book included). *ING Direct Cafe*, Ali'i Room, 1958 Kalākaua Ave.: Sat., 11/3, (1-3PM) \$20 until 10/15, \$25 after, \$30 at the door. gbogroup.com/workshops/, 312-0850

•**Green Roofs** Consider a noncredit program at UH: Green Roofs for Hawai'i (P12035, Tue., 10/23) or Structural Considerations for Green Roof Design (P12036, Tue., 10/30). Sign up at outreach.hawaii.edu/noncredit or call 956-8244. *University of Hawai'i at Mānoa*, George Hall 215: \$40-\$50.

## Botanical

•**Irrigation Basics** Learn about small-scale irrigation systems for your lawn, garden or potted plants. Reservations required. *Wahiawā Botanical Garden*, 1396 California Ave., Wahiawā: Fri., 10/12, (9-10AM) Free. 522-7064

## 'Ohana

•**Keiki Karnival** the annual fair is open to everyone, not just students of Kamiloiki. This year features rides, a 30-foot rock climbing wall, slide, bounce houses, games, food and merchandise vendors and a silent auction. Free admission. *Kamiloiki Elementary School*, 7788 Hawaii Kai Dr.: Fri., 10/12, (1:30-6PM) susan\_takahashi@notes.k12.hi.us, 397-5800

•**Preschool Nature Hour** Activities include stories, crafts and a walk through the garden. Reservations required. This Tuesday's focus is Animal Faces, where children will make rain forest creatures into paper-plate faces. *Ho'omaluhia Botanical Garden*, 45-680 Luluku Rd., Kāne'ohe: Tue., 10/16, (10:30-11:30AM) Free. 233-7323

## Learning

•**11th Annual Rock and Mineral Show and Sale** The Rock and Mineral Society of Hawai'i (Hui Pohaku 'O Hawai'i) will display rocks, minerals and fossils as well as items for sale by members. Members can also help identify fossil and mineral specimens brought to the show by the public. *Outrigger Waikiki on the Beach Hotel*, 2335 Kalākaua Ave. (Leahi Room, Lobby Level): Sat., 10/13 and Sun., 10/14, (10:30AM-5PM) Free

•**Exchange Club Luncheon with Daniel Grabauskas** The Exchange Club of

Continued on Page 16

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# THE SCENE

## From Page 15

Downtown Honolulu luncheon will feature Daniel Grabauskas, executive director of the Honolulu rail project. Contact Ed Kemper at 225-2965 or edracers@aol.com. **O'ahu Country Club**, 6800 Hawai'i Kai Dr.: Thu., 10/11, (12-1:30PM) \$25.

**Hawaii Jewish Seniors Luncheon** The Hawaii Jewish Seniors of Temple Emanu-El of Honolulu are hosting a luncheon with speaker Henry Akina of Hawaii Opera Theatre. Though lunch preorders were already due, the public is welcome to attend for the presentation. **Temple Emanu-El**, 2550 Pali Hwy.: Thu., 10/11, (11:30AM) Free. shaloha.com, 595-7521

**Indigenous Peoples' Day** The 15th annual Indigenous Peoples' Day celebration is an educational event and counter narrative to the "doctrine of discovery." Learn more this Friday. **Catholic Diocese Office of the Bishop**, Fort Street Mall: Fri., 10/12, (5PM) 737-6097

**Moku o Lo'e: The Best Kept Secret in Kaneohe Bay** Discover the history of Moku o Lo'e, Coconut Island, by the Hawaii Institute of Marine Biology (HIMB). **Coconut Island**, Hawaii Kai Drive: Tue., 10/2 - Tue., 10/30, (9AM-noon) \$40 + \$60 lab fee. 235-7433, cwienner@hawaii.edu

**The Making of Jake Shimabukuro:**

**Life on Four Strings** Join filmmaker Tadashi Nakamura and Center for Asian American Media producer Don Young as they talk about *Jake Shimabukuro: Life on Four Strings*, which is playing at HIFF and will air nationally next year. **Krauss Hall**, Rm. 012, UH-Mānoa campus: Wed., 10/17, (7PM) Free. outreach.hawaii.edu/pnm, 956-3422

## Museums

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

**Fake It and Take It!** The artists of Hawaii Stitchery & Fibre Arts Guild will show you how to "fake it" with clean and easy tie-dyeing. Fabric will be provided to try out the techniques but you can also bring your own light-colored cotton T-shirt to decorate. Kalani Akana will also be on hand to teach about hei, Hawaiian string figures. Sat., 10/13, (11AM-3PM) Free.

**Honolulu Museum of Art** 900 S. Beretania St. Open Tue.-Sat., 10AM-4:30PM; Sun., 1-5PM. Closed Mondays. \$10 adults; \$5 children (ages 4-17); free for members and children age 3 and under. Free first Wednesday of the month. honululumuseum.org, 532-8700

**Masterworks from the Renaissance to the Early 19th Century** Through 11/18.

**Hawai'i Abstraction: Works from the Collection** Through 1/20/13  
**Birds, Bats and Butterflies of Chinese Textiles** Through 1/20/13

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

## Call To Artists

**Artists of Hawai'i 2013** The Honolulu Museum of Art is looking for 8-12 artists. Submit images of 3-10 recent works that provide an in-depth look at your art. Museum curators will select artists, rather than specific works, from the submissions and then conduct studio visits to select works for the exhibition. Download the prospectus at honululumuseum.org/11694-artistsofhawaii2013\_faqs. Submission dates: 9/15-10/15  
**Fiber Hawaii: In, Of Or About Fiber** Hawaii Craftsmen's next exhibition is looking for entries in, of or about fiber, which will be on view 10/25-11/7 at the Honolulu Museum of Art School. Artists may submit their work for this exhibit on Sat., 10/20, 4-7PM in room 101. Entries

may utilize traditional fiber media (yarn, fabric, etc.) and techniques (weaving, batik, papermaking, felting, dyeing, stitching, knitting, crochet, etc.); or they may utilize other craft media with textile techniques (woven wood or glass, for instance). **Honolulu Museum of Art School**, 1111 Victoria St.

## Extras

**Film and Food: Pop-Up in the Park** Hayao Miyazaki's animated adventure *Spirited Away* will be shown on a 40-ft. screen in the park with food, music and activities taking place. Dress as your favorite character for a chance to win the costume contest. Please bring your own seating. **Kaka'ako Makai Gateway Park**, Ilalo and Ohe Streets: Sat., 10/13, (5-10PM) facebook.com/ourkakaako

**Hawaii International Film Festival** There are way too many special things going on at HIFF this year to mention them all, which is what truly makes it a festival. See Film Blurbs for descriptions of notable films and hiff.org for the full line-up. The film fest opens on Thu., 10/11 at 8PM with *The Sapphires*. Free events will also take place throughout the festival. **Regal Dole Cannery Stadium 18 Theatres & IMAX and Hawaii Theatre**, 735 Iwilei Rd.: Thu., 10/11-Sun., 10/21, \$8-\$12. 447-0577

**Ka Leo Arts Festival** Each department

will display interactive art pieces, demonstrations and performances. **University of Hawai'i at Mānoa**, George Hall 215: Thu., 10/11, (3-8PM) Free. kaleo.org.artsfestival

**No Hate in the 808** Join the LBGT Student Services at UH for National Coming Out Day. This celebration is aimed at highlighting Hawai'i support to end bullying and build equality for LBGT people. There will be a T-shirt giveaway, quilt project, video project and public address and proclamation by Gov. Neil Abercrombie at 12:30PM. **Campus Center**, UH-Mānoa: Thu., 10/11, (10AM-2PM)

**Rally For The Cure Golf Tournament** Registration begins at 10AM with a scramble start at noon. Participate in the hole-in-one contest with a chance to win a Harley Davidson or Chevy Camaro. This charity event is to support breast cancer awareness. **Kaneohe Klipper Golf Course**, Marine Corps Base Hawaii Kaneohe Bay, Building #3088: Fri., 10/12, (10AM) \$95 per person or \$380 per foursome. William.otto@usmc.mil, 216-6244

**RAW Artists Showcase** RAW: natural born artists, an indie arts organization, will be showcasing artists of many genres through performing and visual arts, dance, music, film, photography, makeup and fashion design all in one event. All ages welcome until 10PM. **Vice Nightclub**, 1200 Ala Moana Blvd.: Fri., 10/12, (7-11PM) \$10 presale, \$15 at the door. rawartists.org/honolulu



## Salsa Swag

For DJ Da Lion of Judah and his rise among the Latino dance community, bringing ferocity to the scene is merely the nature of the beast and element of the groove. Music, dance and culture are the suave operator's mental make-up. "What I am seeing right now is a movement of unity amongst promoters and DJs and an entirely new audience who are taking to the Latino entertainment," said the savvy DJ.

With a vibe known for being hot, steamy and in your face, the Lion will give you an overdose of all the sexy pheromone flavors of culture, people and dance.

"Not to take anything away from the mainstream scene or other kind of cultural vibes, [but] there is nothing more beautiful and happy than a Latin party," he roars. And being in the club scene for 24 years, he should know.

Outside of his prowess behind the decks, Da Lion of Judah is also a three-time Hawaii Salsa Champion and will be competing at the World Latin Dance Cup in Miami in December (with partner Ria Baldevia). Yes, persistence pays off, but dedication pays off more.

Swag, salsa swag.

—Kalani Wilhelm

Hispanic Heritage Festival, Kapi'olani Park, Sat., 10/13, noon-6PM, free

Che Pasta, 1001 Bishop St., Fridays, 9PM-2AM, \$5, free before 11:30PM, 21+

## DJ NIGHTS GUIDE



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### WEDNESDAY, OCTOBER 10

4 PLAY WEDNESDAYS - ALL REQUEST VIDEOS | MUSIC NIGHT @Hula's Bar & Lei Stand (9PM)  
#CHECKIN w/ DJ's SOUNDCHECK, DEKO, KOWAI & ANIT @ SoHo Mixed Media Bar  
DJ ANARCH @ Bar 35  
DJ BLAKE @ Moose McGillycuddy's (11PM)  
DJ EUPHORIK @ Pearl Ultra Lounge  
FAMILY WEDNESDAYS @ Dragon Upstairs (10PM)  
HOUSE/RAVE NIGHT @ Paris (9PM)  
HUMP WEDNESDAYS @ Hula's Bar & Lei Stand (9PM)  
LITE THE ROOF ON FIRE w/ DJ's JIMMY TACO & K-SMOOTH @ Dave & Buster's  
THE GET RIGHT w/ DJ's COMPOSE & DELVE @ The Manifest (10PM)  
WILD WEDNESDAYS @ Zanzabar  
W.T.F. @ V-Lounge & Bar 7

### SUNDAY, OCTOBER 14

SIZZLIN SUNDAYS @ Zanzabar, 18+  
SPIRAL GIRL HAWAII @ The Clubhouse  
SUCKING FUNDAYS w/ DJ KOOL E @ Maddog Saloon  
TEA DANCE PARTY #SUNDAYFUNDAY PLUS GOGOS @ Hula's Bar & Lei Stand (5-9PM)  
THE VITAL LOUNGE @ V-Lounge  
DJ 720 @ Mai Tai Bar (9:30PM)

### THURSDAY, OCTOBER 11

BROADCAST @ Nextdoor  
DJ 720 @ Rock Bottom Bar & Grill  
DJ EUPHORIK @ Pearl Ultra Lounge  
HER WAY THURSDAYS w/ DJ TAKTIK @ Aiea Bowl  
HOT HAWAIIAN NIGHTS w/ DJ's ILL PHIL & CG @ Da Big Kahuna Waikiki  
IDENTITY w/ DJ's JAMI & LOGOE @ M Nightclub (10PM-4AM)  
JET BOY, JET GIRL w/ DJ JET BOY @ Mercury Bar  
LIVE DJ DANCE PARTY @ Hula's Bar & Lei Stand (9PM)  
SALSAMOR w/ DJ ROD @ Vice Nightclub (8PM)  
SPIN - LIVE DJ DANCE PARTY PLUS GOGOS @ Hula's Bar & Lei Stand (10:30PM)  
TAP THAT THURSDAYS @ SoHo Mixed Media Bar  
THIRSTY THURSDAYS w/ DEE WIZZARD @ Zanzabar

### MONDAY, OCTOBER 15

FLASHBAXX MONDAYS @Hula's Bar & Lei Stand (10PM) following Hawaii 5-0  
INDUSTRY NIGHT w/ DJ DELVE @ Lulu's Waikiki (10PM)  
MAD HOUSE MONDAYS w/ DJ TECHNIQUE @ Aiea Bowl  
MONDAY NIGHT FOOTBALL @ SoHo Mixed Media Bar  
MOTOWN ON MONDAYS @ Nextdoor  
SWITCH MONDAYS @ V-Lounge  
UNDERGROUND PLAYGROUND @ Mercury Bar

### FRIDAY, OCTOBER 12

DJ ANIT @ Addiction Nightclub  
DJ BLAKE @ Lojax (8PM)  
DJ FATHOM @ Asylum (12-6AM)  
DJ ILL PHIL @ Da Big Kahuna (10:30PM-3AM)  
DJ ON THE ROOFTOP @ Dave & Buster's  
DJ's VJ BATTLE PLUS GOGOS @ Hula's Bar & Lei Stand (10:30PM)  
FRENCH TOAST FRIDAYS @ The Villa  
FRIDAY NIGHT LIVE w/ DJ ELLIOT @ Rock Bottom Bar & Grill  
GO-GO NIGHT @ Paris (10PM)  
GOOD @ The Manifest (10PM)  
HANDLEBAR @ SoHo Mixed Media Bar  
HOT HAWAIIAN NIGHTS w/ DJ's ILL PHIL & CG @ Da Big Kahuna Waikiki  
JAMES COLES @ Club 3LD  
LIVE DJ DANCE PARTY @ Hula's Bar & Lei Stand (9PM)  
RITMO LATINO w/ DJ's DA LION OF JUDAH & DJ ROD @ Che Pasta  
SINSUAL FRIDAYS w/ DJ's CRAZY K & MIKE D @ Zanzabar  
THE SESSION @ LuLu's Waikiki  
TOAST @ Bonsai  
XSCAPE @ Tsukiji  
ZERO11 w/ DJ's SOUNDSEX, SHO & EUPHORIK @ Pearl Ultra Lounge  
THE MANOR w/ DJ's FASHEN, DELVE, XL, JAMI & LOGOE @ M Nightclub (10PM)

### TUESDAY, OCTOBER 16

DIAMOND @ V-Lounge  
DJ EUPHORIK @ Pearl Ultra Lounge  
DJ HAIRCUTS FOR MEN @ Mercury Bar (8:30PM)  
INTERNATIONAL SALSA NIGHT @ Zanzabar  
SLICE w/ DJ HAPA BOY, REAL DEAL REED @ Rock Bottom Bar & Grill

### SATURDAY, OCTOBER 13

CAPITAL @ Japengo  
DJ ANIT @ Addiction Nightclub  
DJ BLAKE @ Moose McGillycuddy's (11PM)  
DJ FATHOM @ Asylum (12-6AM)  
DJ ILL PHIL @ Da Big Kahuna (10:30PM-3AM)  
DJ LION OF JUDAH @ LuLu's Waikiki (10PM)  
DJ's MIKE & ESKAE @ Pearl Ultra Lounge  
DJ ON THE ROOFTOP @ Dave & Buster's  
DJ's VJ BATTLE PLUS GOGOS @ Hula's Bar & Lei Stand (10:30PM)  
ENERGY @ The Warehouse  
FLIRT @ SoHo Mixed Media Bar  
GO-GO NIGHT @ Paris (10PM)  
HUGS AND KISSES @ Bonsai  
IMPULSE SATURDAYS w/ DJ's BIG JOHN & WU CHANG @ Zanzabar  
LIVE DJ DANCE PARTY @ Hula's Bar & Lei Stand (9PM)  
MONKEY BIZ @ M Nightclub  
NOIR @ Brasserie du Vin  
PAPERDOLL REVUE @ Fusion Waikiki  
POPPIN @ The Clubhouse  
ROCKERS ISLAND w/ DJ's BONES & CONSCIOUS @ Da Big Kahuna Waikiki  
SUGARHILL SATURDAYS @ Ige's  
SUPER DUPER SATURDAYS w/ DJ BRANDON LEE @ Aiea Bowl  
ZOMBIE NATION EDM PARTY w/ DJ ROD @ Nextdoor  
IGNITE @ Bar 35

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Haein Lee,  
kayagum player

# Dancing the Spirit

*Experience, for free, the surprising, stirring panoply of Korean arts*

STEPHEN FOX

**A**s Hawai'i celebrates the 110th year since Koreans first arrived in the Islands, the East-West Center (EWC) at UH Mānoa presents a series of opportunities to experience this remarkable creative culture. "Dancing the Spirit: Korean Masks, Music, & Social Concerns"—a series that includes an arts exhibition, live performances, film screenings and talks—is a superb chance to discover traditional masks, dance, music and films, which remain far less known and appreciated outside the former Hermit Kingdom than, say, K-soaps and K-pop. (Some of the performances in this series have already occurred.)

"Korea is not represented well in the art world," says EWC arts curator Michael Schuster. "In pop culture, it's the rage, but its traditional culture has been less represented in cultural institutions."

Schuster happened to stop by Santa Cruz as his friends Kathy Foley, a University of California-Santa Cruz professor and puppeteer, and Chan Park, a pansori singer and professor of East Asian languages and literature at Ohio State, were developing the core elements of "Dancing the Spirit." He promptly signed on to bring the series of events to Honolulu.

## Circling back

The Western mind craves linear stories. Other cultures accept that life runs in cycles and swirls, and what happens today may have begun centuries before. Korea's story and its connections to Hawaii are too nuanced and interwoven for simple answers, and the connections leading to these shows are equally complex.

As a doctoral student at UH in the 1970s, Foley spent a summer at Yonsei University studying theater and beginning to collect traditional masks, many of which appear in this exhibition. Back at Mānoa, she met Park, who had just graduated from a Jesuit college in Korea, part of a Western-influenced university system established in the 19th century.

"Americans don't realize... how fundamentally the impact of the early missionaries shook up [Korean society]," Foley said. "It started people having to rethink how they structured the country, something that is part of becoming modern."

Women gained access to education, and Western institutions, technology, and thought entered the society. Amid progress, though, a process of cultural erosion had begun that would diminish Korean traditional arts for a century.

"I was very Westernized," Park relates. "Just by chance, a friend of mine was learning pansori and invited me to come along."

## Pansori and puppets

Pansori is traditionally performed by a singer and a drummer, alternating between spoken parts and songs with a sound that is uniquely and quintessentially Korean. It was an itinerant art of the common folk.

"My family was very concerned because it's stigmatized," Park explains, "But it awakened my sense of identity and social justice, because if a Korean learns how to sing something that sounds very Korean, it's the heart of Korea, [and] if that is wrong, then I don't know what is right." Park is well known to Hawai'i audiences for her powerful and wickedly funny performances. The pansori and puppetry show that opened "Dancing the Spirit" featured Korean dolls manipulated with touches of Indonesian puppet theater. Dialogue shifted between English and Korean in an Asian story anchored at the peak of American colonialism.

Park, the singer, composed four songs for the show. Her son provided the drumming; Foley voiced the Western perspective via the character of Isabella Bird Bishop, an intrepid Victorian explorer, missionary, and writer whose destinations included the American West in the 1850's, Hawai'i in the 1870's, and Korea in the 1890's. The story imagines a meeting between Bishop and Queen Min, who struggled with intrigue within the court as mul-

### EWC Events:

All events are free, and located at the East-West Center (EWC) Gallery in John A. Burns Hall, 1601 East-West Road, UH Mānoa.

**"Dancing the Spirit: Korean Masks, Music, & Social Concerns,"**

an ongoing exhibition thru Jan. 6, 2013; Weekdays: 8AM-PM. Sundays: noon-4PM

**"The King and the Clown,"** a popular Korean film about a 15th-century king who falls in love with

a beautiful male acrobat: Sun., Oct. 21, 2-4PM

**"Korean Art: an excursion beyond masks, vases and paintings,"** an illustrated lecture by Edward Shultz, will present such traditional highlights as artifacts from the Sil-la, Koryo, and Choson dynasties and discuss how these works provide insights into Korea's cultural development. Sun., Nov. 4, 2:00-3:00PM

**"Keeping a Tradition Alive: issues**

**with preservation and transmission of Korean mask cence dramas,"** an illustrated talk by scholar and photographer CedarBough Saeji, whose work is in the ongoing exhibition. Sun., Nov. 11, 2-3PM

**"Moving Home: The Legacy of Halla Pai Huhm,"** a talk in which filmmaker Billie Lee will discuss the Korean dance master/choreographer's work in Hawai'i and show excerpts from her film. Sun., Dec/2, 2-3PM

**"Seopyeonje,"** a film that tells of a family of traditional Korean pansori singers trying to make a living in the modern world. Sun., Dec. 9, 2-4PM

**"But is it 'Korean' Dance?"** Judy Van Zile, UH Mānoa professor emeritus, will speak about traditional and contemporary dance styles. Sun. Jan. 6, 2013, 2-3PM.

—SF

iple countries sought control of Korea and its resources.

"History repeats itself all the time, repeating itself everywhere around the world," Park explains. "Like Hawai'i with Queen Lili'uokalani, there's a lot of social and political and international issues."

Min was assassinated in 1895 by real-life ninjas as the Japanese seized control of Korea. By 1907, an independent Korea essentially ceased to exist until after WWII; the Korean resistance movement against the Japanese occupation began here in Hawai'i. Min's puppet funeral in this show was presided-over by Cho Oh-Whan, a Korean national treasure and director of the Jindo Folk Cultural Performing Art Center.

## Other events

The arts of Jindo Island were featured in last weekend's performance by the dancers of the Halla Huhm studio. Huhm came to Hawaii in 1949, after the liberation of Korea, and is credited with bringing traditional Korean dance to the islands. Her student Mary Jo

Freshly maintains the studio and the tradition.

This coming weekend, several Korean musicians based in Hawaii will play their traditional instruments in the gallery. Seola Kim, Minsang Cho, and Hae In Lee will perform on ajaeng, haegeum, and gayageum. Gayageum is similar to the koto, a plucked zither-type instrument. The ajaeng is its bowed cousin, with an unearthly sound like no other instrument on the planet. The haegeum is a fiddle similar to the Chinese erhu. Korean music has a particular hauntingly raw emotionality that reaches through barriers of cultural difference. Events continue until just before the anniversary of Korean immigration. Notable among those is a talk by CedarBough Saeji about the Korean mask dance tradition and her photo-essay on the topic, which is on display as part of the exhibition.

As Jan. 13 approaches, the Korean community in Hawaii will host further events to mark the occasion. ■

## THE SCENE

**☞Spiral Girl Hawaii Anniversary Celebration** (See Hot Pick.) *Hard Rock Cafe Waikiki*, 280 Beach Walk Ave.: Sat., 10/13, (10PM-2AM) \$10-\$15. 955-7383

**☞Women Make Movies** (See Hot Pick.) *The ARTS at Marks Garage*, 1159 Nu'uuanu Ave.: Sun., 10/14, (7PM) \$30. wmm.com

## Volunteer

**Pokai Bay Clean Up** Join Na Kama Kai and Surfrider Oahu Chapter to clean Pokai Bay by RSVPing on Facebook. Please bring your own bags and gloves. Lunch, family fun and education follows the clean up. *Pokai Bay Beach Park*, 85-010 Army Wai'anae, Wai'anae: Sun., 10/14, (10AM-noon) JMcCay@hotmail.com, surfrideroahu@gmail.com, 675-2347

## Galleries

### Opening

**Matchbox Plus VIII** This exhibition of miniature work has an opening reception Fri., 10/12, 5:30-8PM. Through 11/19. *Cedar Street Galleries*, Second floor, 817 Cedar St.: 589-1580

### Continuing

**Multiplicity: Celebrating the Art of Printing** View beautiful printwork by artists Kimberly Chai, Howard Farrant, Laura Smith and more. The exhibition explores the concept of making multiple images using repetition, pairing and variation of a theme. Print-a-Big-Print will take place on Sat., 10/13, 1-3PM. Through 10/20. *Pegge Hopper Gallery*, 1164 Nu'uuanu Ave.: 524-1160

**Woodcuts by Sergio Garzón** Sergio Garzón's 8-ft. tall woodcuts, printed by hand, will be on display for his final

exhibition in Honolulu before he leaves for Berlin to study. *Ektopia* is also open by appointment. There will be a closing reception for the show on Sun., 11/4, 4-8PM. *Ektopia*, 3167 Wai'ālae Ave.

## Call To Artists

**Aloha Harvest Compassion in Art Competition** Submission deadline for this competition has been extended to Wed., 10/17. Open to ages 11-21 and all art mediums. Art must represent compassion for the needy, hungry or homeless. Exhibit and awards will be on Wed., 10/24. *The ARTS at Marks Garage*, 1159 Nu'uuanu Ave.: Free. aloharvest.org, 537-6945

## Halloween

**Haunted Lagoon: Dreams and Nightmares** Hawai'i's haunted canoe ride returns with an all-new journey featuring special effects, scary characters and the frightening Laie Lady. *Polynesian Cultural Center*, 55-370 Kamehameha Hwy, La'ie: Mon., Wed., Fri. and Sat., 10/5-10/20; Mon.-Sat., 10/21-10/31, (6:30PM, 7PM, 8PM) \$14.95-\$35. 293-3333

**Nightmares Live Haunted Attraction** This October, get freakish with an abandoned circus at the Dole Cannery maze. Enter clowns, wild monsters and a glowing four-legged skeleton for a full Halloween experience. *The Dole Cannery*, 801 Dillingham Blvd., next to Max's of Manila: Opens Fri., 10/5, (7-11:30PM) \$10-\$20. 531-2886, hauntedhousehawaii.com

**Spooky: Haunted Stories from Around the World** Honolulu Theatre for Youth presents these scary stories, collected and performed by Jeff Gere, to get you freaked out in time for Halloween. There will be an ASL-interpreted version on Sat., 10/20 at 4:30PM and an onstage workshop on Sat.,

Continued on Page 18

## Film Review

# Films to Try Our Souls

DON WALLACE

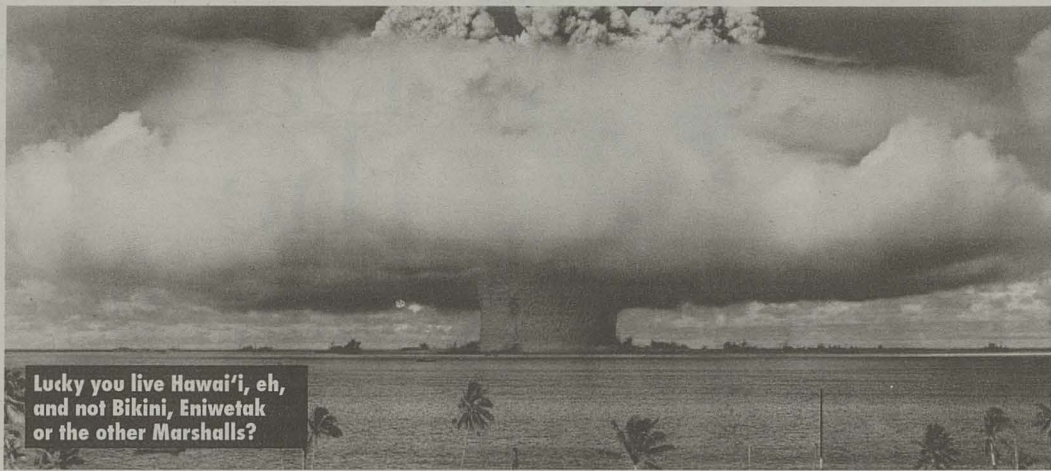
Location truly is everything: Need an island paradise just north of the tropics (to avoid that pesky mosquito-borne malaria) and accessible by Boeing 707, the first tourist jet aircraft? Here's Hawai'i for your profit and pleasure. Need a remote atoll to test atomic and hydrogen bombs, out of sight and mind? Try the Marshalls, just down the block and to the left. Don't bother to knock: Just walk right in and make yourself at home.

Of such twists of fate are tragedies, and documentaries, made. To find out what became of the poisoned Marshalls and their poisoned people after 67 detonations, Adam Horowitz began, back in 1986, to shoot film and take notes for his documentary *Nuclear Savage*. This is part of our local legacy now, thanks to the Federal Government expressing some shame at last and agreeing to give the Marshallese unfettered im-

migration and free healthcare. First stop, naturally, is Hawai'i; and so, apparently, is last stop. (And the government appropriated no money for health care, after all, so the state is stuck with it.)

A portrait of a Marshallese community on the Big Island, *The Land of Eb* is a fictional film by Andrew Williamson that uses real people, including lead actor/producer Jonithen Jackson, to create a documentary-like tragedy about one family's life in Ka'u's Ocean View Estates. Nobody gets off easy; and, by the way, that locally-sourced coffee you're savoring is implicated, too. These films explain why, like it or not, our island fates are now entwined. (Showtimes: *Nuclear Savage*: Thu., 10/18, 9:15 p.m., Dole Cannery C; *The Land of Eb*: Sun., 10/14, 6:30 p.m., Dole Cannery B; 10/21, 5:30 p.m., Dole Cannery D.)

Another kind of savagery is on brilliant display in *The Devil's Dosh*, which reveals the dark Satanic mill of the sex industry in charming old Liverpool. Notwithstanding that



*Don't miss two films about the Marshall Islands (and Hawai'i's latest immigrants) plus a short long on British traditional violence*

Zachary Guerra's debut is, at 28 minutes long, one of the shorter films in the Hawaii International Film Festival lineup, it is one of the best made in terms of storytelling, cinematography and set design. Set in a slum bordello in a time that may be the early 1900s, it seems lit by gaslight, so that its scenes take place in cozy gold-hued snow globes. The characters are bordello types: the girls, the punters (as the English call johns), the cruel male enforcer, the even crueler mada and her cringing teenage son, Marcus,

who takes the first step toward his destiny as an infamous crime lord.

At the swirling, Dickensian start you might think you're in for a risqué *Downton Abbey*, sexy titillation spiced with a touch of Jack the Ripper. But what Guerra has written and directed with extraordinary panache is a nightmare of Bruegelian proportions, no sooner setting up our expectations for a little leisurely jaunt in a more golden age than bludgeoning them in one scene after another, so that there is no chance

to catch your breath or change your mind before sensing the doors close behind you.

What Guerra is saying about sexual exploitation and the society in which it thrives goes well beyond morality, approaching forensics. He makes his point through violence, but not the easy, ironic kind of a Tarantino or a slasher flick; he makes it sickening. But if we look away, it feels dishonest, as if we're asking for a little sugar to sprinkle on our voyeuristic fantasies. *The Devil's Dosh* is constructed as an invitation to financial backers or even Hollywood for the wherewithal to flesh itself out into full length feature. It deserves that; but delivers lethality in this smaller dose, perhaps a refraction of former Kāne'ohe-based Navy pilot Guerra's experience in the Iraq War. (Screening Oct. 12 at 5:45 p.m. at Dole Cannery F.)

## THE SCENE

From Page 17

10/27 at 2:30PM. Recommended for ages 8+. Tenney Theatre, St. Andrew's Cathedral, Queen Emma Sq.: Opens Fri., 10/12 at 7:30PM; Saturdays, 10/13-10/27 at 4:30PM; Sat., 10/27 at 7:30PM \$10-\$20. [htyweb.org/](http://htyweb.org/)

## Submissions

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](mailto:calendar@honoluluweekly.com). Deadline: three weeks in advance. No phone submissions. Please do not send original art.

A selection of films currently playing in island theaters.

Unattributed film synopses indicate movies not yet reviewed by HW staff. ☞ Indicates films of particular interest. Listing subject to change based on film distributor.

## Opening

☞ **Argo** The true story of the rescue of six Americans in the Iranian Revolution.

**Atlas Shrugged Part Two** Based on Ayn Rand's epic novel of a world on the brink of collapse.

**Here Comes the Boom** A teacher goes underground to become an MMA fighter to raise money and save his schools music program.

☞ **Samsara** Translated as "the ever turning wheel of life" the film follows the director's search for the elusive current of interconnection that runs through our lives.

**Sinister** A pagan diety begins to haunt a family and appear everywhere.

## Continuing

**Arbitrage** The return of Richard Gere lifts *Arbitrage*, but it's still just an okay financial thriller. —Bob Green

## O'ahu Films

**Butter** A whole movie about carving butter. An idea so absurd it might just be a stomach-churning thriller (pun intended).

**Chicken With Plums** Whimsical drama starring Mathieu Amalric (*Quantum of Solace*) based on Marjane Strapi's graphic novel about an Iranian musician, his life and loves.

**Dredd** Judge Dredd, given the task of bringing order to a chaotic world, faces off against the worlds most feared drug lord.

**End of Watch** Two police officers have a bounty put on them by a notorious cartel.

☞ **Frankenweenie** Victor uses the power of science to bring his recently deceased dog back to life.

**Hotel Transylvania** Dracula runs a resort for monsters, but encounters some problems when an ordinary boy shows up.

☞ **Looper** (See Review, opposite page).

☞ **The Master** [The film] drifts a little, and is not resolved.—B.G.

☞ **ParaNorman—3D** Norman Babcock sees dead people (in 3D). Now it's up to him to save his town from a paranormal seige.

☞ **The Perks of Being a Wallflower** The ups and downs of growing up, directed by the novel's author, Stephen Chbosky.

☞ **Pitch Perfect** An all girls a capella

group revamps their image in order to compete against the boys for the championship.

**Taken 2** The name says it all: people get taken... again. This time the roles are reversed as the kidnappers take the parents and their child has to save them.

**Won't Back Down** Maggie Gyllenhaal and Viola Davis try to transform an inner city school.

## Doris Duke Theatre

Honolulu Museum of Art, 900 S. Beretania St., [honoluluuseum.org](http://honoluluuseum.org), 532-8768

**Elena** (Russia, 2011) A housewife must come up with a plan to save her inheritance.

Wed., 10/10, 1PM and 7:30PM; Thu., 10/11, 1PM

## Dance Series

**Ballet in Cinema: La Sylphide from the Bolshoi Ballet** A romantic ballet, where James is entranced by a sylph he cannot touch.

Sun., 10/14, 1PM and 6PM

**First Position** (US, 2011) (See sidebar, opposite page.)

Sat., 10/13, 1PM, 4PM, and 7:30PM;

Tue., 10/16, 1PM and 7:30PM;

Wed., 10/17, 1PM and 7:30PM

"GRAND AND VIBRANT."  
—A.O. SCOTT, *The New York Times*

"MAGNIFICENT."  
—ROGER EBERT, *CHICAGO SUN-TIMES*

"AWESOME."  
—LISA SCHWARZBAUM, *Entertainment*

# SAMSARA

PG-13 OSCILLSCOPE A Mark Magidson Production A Ron Fricke Film

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A FILM BY FREDRIK CERTTEN

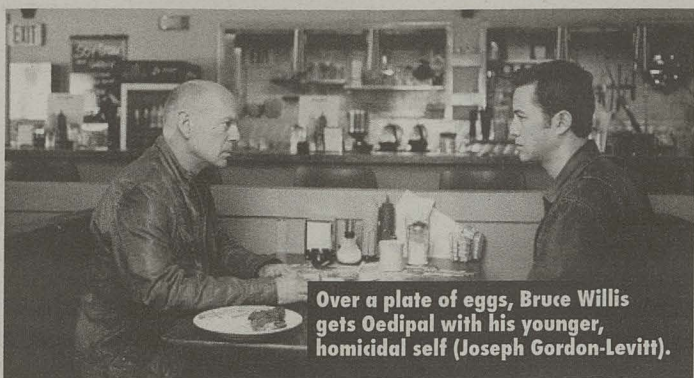
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THE POWER OF INDIVIDUALS TO STAND UP TO CORPORATE FOOD GIANTS. SATURDAY, OCTOBER 13, 6:00 PM, DOLE CANNERY B. Sponsored by DAVIS·LEVIN LIVINGSTON

## Film Review



Over a plate of eggs, Bruce Willis gets Oedipal with his younger, homicidal self (Joseph Gordon-Levitt).

BOB GREEN

Beautifully put together, intelligently handled, wonderfully acted—and full of surprises—writer-director Rian Johnson's *Looper*, a Mobius strip of a time-travel movie, is destined to be a classic, one movie buffs have been awaiting a long while.

Twenty minutes in, and you know you're in the hands of inspired moviemakers, chief among them the writer-director, who blends sci-fi and moving drama so adroitly that it becomes a real movie, not the usual toy sci-fi-er made for people who grew up on "dramatic" TV series. Rian Johnson's first two movies (*Brick*, *The Brothers Bloom*) were superior examples of their genre but did not prepare us for this masterly assemblage of cinematic and story-telling techniques, chock full of surprises and revelations.

You might be soured on time-travel movies, but don't let that dissuade you in this case. Of course time-travel movies are usually juvenilized and predictable (as well as preposterous), but *Looper* is so twisty and turn-y it keeps your attention and curiosity. This is a movie to respect as well as to like.

A full synopsis will injure your appreciation; we'll give you just enough to consider. It's 2044, and time travel has been invented, if not perfected. As a result the mob in the year 2074 employs hit men ("loopers") to kill enemies (in 2044), thus erasing them from the future (2074). Got that?

This story works in every possible way, even turning it into legitimate drama. And, of course, it also is bloodily violent. And this writer didn't mind a bit.

Our main-character looper (Joseph Gordon-Levitt) has an assignment—to kill, according

# The Mobius Man

Head's up, film buffs: *Looper* is the best pop sci-fi movie in years

to the new future mob leader, himself (Bruce Willis) in 2074. But, you ask, why would Gordon-Levitt do that? Well, we're not going to tell you. TMI spoils the movie-going experience, in our opinion.

The cast? Gordon-Levitt and Willis have never been better. As the present-day mob coordinator, Jeff Daniels practically steals the movie, and the love interest (Emily Blunt) soars, making more of her part than we at first expect. And her role

complicates Gordon-Levitt's decision to kill the future mob leader, who, in 2044, is still a kid. As our hero goes in that pursuit, he and we ask ourselves: Could this future mob leader be the 10-year-old son of Blunt?

A lot more sub-plots buoy up this story, as do beautifully staged action sequences. The director and crew squeeze all the possible juice out of the plot and characters. Mix in strong helpings of telekinesis, and you've got a movie never predictable and never flagging. Director Johnson has risen to the top with one movie, far better than recent sci-fi-ers (like *16mm*). It should do wonders in home viewing after its successful theatre release. ■

### Dance Films at the Doris

No better appetizer for the usual holiday fare of Nutcrackers and other ballet chestnuts could be found than the pair of terrific dance docs at the Doris Duke this week: the universally acclaimed *Pina* by Wim Wenders, a documentary of Pina Bausch that became something much more when the choreographer died unexpectedly during the filming. (10/18 at 1 and 7:30PM; 10/19 at 1PM.) For thrills and even more heartache, *First Position* follows six dancers who give up their childhood to toil en point, only to have their every dream come down to the world's largest ballet competition, the Youth America Grand Prix. (10/13 at 1, 4 and 7:30PM; 10/16 at 1 and 7:30PM.) —Don Wallace

## O'ahu Films

### Movie Museum

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

**Conversations with My Gardener** (France, 2007) When a painter wants to recreate his deceased mother's vegetable garden, he realizes that the gardener is an old friend.

Sun., 10/14, 12PM, 2PM, 4PM and 6PM

**Margery and Gladys** (UK, 2003) When a woman thinks she killed a potential burglar in her home, she runs away with her cleaning lady.

Sat., 10/13, 2:15PM and 4PM

**Prometheus** (US/UK, 2012) This might have been Sir Ridley's legacy film, only it has no sense of wonder or awe. —B.G.

Thu., 10/11, 5:15PM and 7:30PM;

Sat., 10/13, 12PM, 5:45PM, and 8PM

**Secrets of State** (France, 2008) A cat-and-mouse game of terrorism and counter-terrorism.

Fri., 10/12, 2:30PM, 4:15PM and 6PM

**X-Men: First Class** (US, 2011) The US government recruits mutants to help solve the Cuban Missile Crisis in 1962.

Fri., 10/12, 12PM and

8PM; Sun., 10/14, 8PM

**Summer Things** (France/UK/Italy, 2002) During a week-long stay at the beach, friendships bud and everyone seems to learn a little something about love.

Thu., 10/11, 12PM, 1:45PM and 3PM

### Hawai'i International Film Festival

Notable films only. For full schedule, please visit [hiff.org](http://hiff.org).

Regal Dole Cannery Stadium 18 & IMAX, 735 Iwilei Rd., 792-1577

Thu., 10/11: **The Sapphires** Four

aboriginal sisters form a "Supremes" style group and take off on a tour of 1968 Vietnam, 8:30PM

Also playing: *Coast Modern*, *Dearest*, *Full Circle*, *Love on Gallery Bridge*, *Raw and the Cooked*, *Scarlet Road*, *Vivan Las Antipodas!*, *Westgate Tango*

**Fri., 10/12: Beauty is Embarrassing**, *Full Circle*, *Polluting Paradise*, *Camille Rewinds*, *Chinese Take-Away*, *The Land of Hope*, *Shanghai Calling*, *Two Weddings and a Funeral*, *Call Me Kuchu*, *Shorts Program #1*, *Shorts Program #2*, *Architecture 101*, *Yes, We're Open*, *ABCS of Death*, *Tai Chi 0*

**Sat., 10/13: Seeds of Hope** A documentary about the food and agriculture industry in Hawai'i, 3PM

**Kalo Culture**, Follow a family in the days leading up to the Hale'iwa Poi Festival, 7PM  
Also playing: *My Neighbor Totoro*, *Graceland*, *Seeking Asian Female*, *I am NOT a Hipster*, *Dead Sushi*

**Sun., 10/14: The Monkey King** A remake of a classic, *The Monkey King* challenges the power of heaven, 11:30AM

Also playing: *I am a Ghost*, *The Untold Story: Internment of Japanese-Americans in Hawaii*, *Pacific Showcase Shorts*

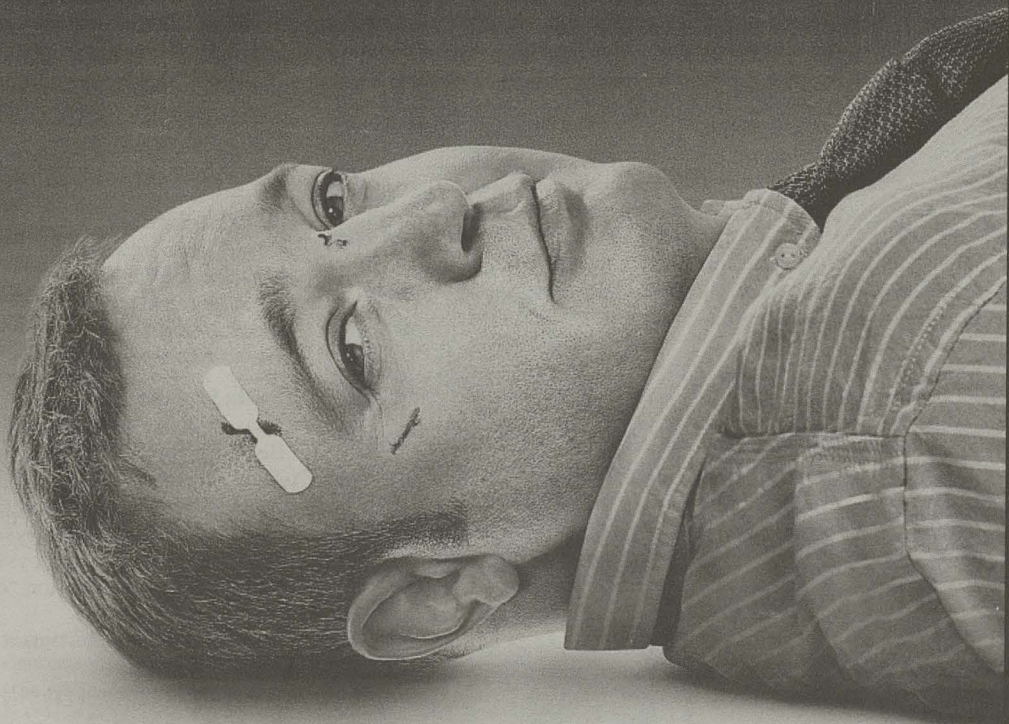
**Mon., 10/15: Karakara**, *Where Heaven Meets Hell*, *Diva*, *The Sessions*

**Tue., 10/16: Caesar Must Die**, *Gimme the Loot*, *Westgate Tango*, *Jake Shimabukuro: Life on Four Strings*, (at the Hawaii Theatre), *Fresh Meat*

**Wed., 10/17: Nova: Mystery of Easter Island**, *Song of Silence*, *Doomsday Book*, *The Other Side of the Mountain*

# KEVIN JAMES HERE COMES THE BOOM

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## The Weekly Appetite

### 3rd Annual Signature Chefs Food Festival

An upcoming benefit for the Honolulu Firefighters Foundation will

feature dishes made by chefs at Kapi'olani Community College's Culinary Institute of the Pacific, students at Farrington High School's Aloha Learning Center, restaurants including Mariposa, Poke Stop and Side Street Inn. **HFD Headquarters Complex, 636 South St.**



**Bitches with Kitchens organizers Ashley Lukens and Cherub Silverstein — a pretend talk about a real subject.**

## Ag Conference 'Kitchens' meet ponders home cooking's fate

The flyer just appeared on my desk: "Bitches With Kitchens," it said, and invited the reader to "stand up and fight for our rights as home-based business owners and mamapreneurs" and named a date and place for a hearing.

I was bummed because I had missed the date, wondered what the issue was that was threatening home-based cooking. In other words, I bought the whole thing at face value.

Duh! The "hearing" in questions was actually a forum on possible futures for agriculture and related fields at the 2012 Agricultural Conference in Honolulu late last month. Breakout sessions considered what would happen if: 1) There was a total collapse of the system, 2) Things went on as they are, 3) Government regulation stepped in. 4) Something transformational happened.

Leslie Ashburn of Macrobiotic Hawaii, who heard of Bitches with Kitchens from her friend Ashley Lukens, said the idea was to spend a long session considering possible scenarios. Their scenario was this: The Wholemart Corp. has taken over the food business and it's illegal to possess a home kitchen; all food is to come from Wholemart Consumers who like to cook are doing so in underground kitchens and beginning to organize and fight back. That was the transformational event.

The organizers built a gorgeous kitchen display, created T-shirts and made jam from foraged fruit to entice conference attendees to come to their session.

During the session, the brainstormers envisioned a cooperative called Zyntropia that would help people to achieve a zero carbon footprint in their homes and neighborhoods, to live more healthful lives and track the effects of their lifestyles by means of special meters tied into a central reading system, which would respond with appropriate guidance, training or assistance. (In other words, if you sneaked a Snickers, they'd know and you'd be gently counseled.)

"People absolutely loved the (kitchen model), but more importantly, they came to the session and, despite the humor, they saw that it truly IS an issue." Home cooking is an endangered art, she said, even as it's one of the most valuable tools anyone can use to maintain good health, control costs and remain connected to agriculture and their food sources.

"It was part fact and part fiction, yes, but it had a real message," she said.

— Wanda A. Adams

See Bitches With Kitchens Facebook site at: <http://www.facebook.com/uniteforkitchenrights>

Fri., 10/12 \$150. [regonline.com/HFF2012](http://regonline.com/HFF2012), 864-9812

### Ag-Curious Informational Session

An open session will be held at the Windward Community College, focused on farming and its impact upon Hawai'i. There will be farmers who will speak about their personal experiences and offer advice to others contemplating the business. Register by 10/11 at [gofarm@hawaii.edu](mailto:gofarm@hawaii.edu).

**Hale Akoakoa, WCC, Room 105, 45-720 Kea'ahala Rd., Kāne'ohe**  
Thu., 10/11, (5-8PM) Free.

### BLT Steak Waikiki Cooking Demo

A monthly cooking demo at the posh BLT Steak Waikiki restaurant this month is about easy vinaigrettes, dressings and sauces. The afternoon also includes a behind-the-scenes kitchen tour and lunch.

**Trump International Hotel & Tower, 223 Saratoga Rd.**  
Sat., 10/20, (noon-3PM) \$80.  
[e2hospitality.com/blt-steak-waikiki](http://e2hospitality.com/blt-steak-waikiki),  
[cy@bltsteak.com](http://cy@bltsteak.com), 683-7440

### Bounty of the Seven Seas Seafood Buffet: Mushroom Mania

Indulge in fungi at the Kahala's weekend buffet. Chef Wayne Hirabayashi is offering a menu with mushroom dishes to go along with seasonal ingredients.

**Plumeria Beach House, The Kahala Hotel and Resort, 5000 Kāhala Ave.**  
Fri., 10/5 and 10/19, Sat., 10/6 and 10/20, (5:30-10PM) \$55 adults, \$27.50 children (6-12). [restaurants@kahalaresort.com](http://restaurants@kahalaresort.com), 739-8760

### Cool Kailua Nights

Whole Foods Market Kailua is the beer and wine purveyor for Cool Kailua Nights, a block party. Proceeds go to the Boys & Girls Club of Hawaii and Castle Medical Center. Local brews and natural wines will be featured in the store parking lot.

**Whole Foods Market Kailua, 629 Kailua Rd., Suite 100**  
Sat., 10/13, (4-9PM) [coolkailuanights.com](http://coolkailuanights.com)

### Cupcake & Wine Event from Precious Cakes

Tonight at Bonsai promises a thoughtful pairing of cupcakes and wines, in which each patron chooses four cupcakes to try with one glass of wine. Cupcake flavors include pumpkin spice, red velvet, butter pecan and more. Tickets available online.

**Bonsai Restaurant and Lounge, Restaurant Row, 500 Ala Moana Blvd. #6F**  
Wed., 10/10, (6-8PM) \$35.  
[PreciousCakesHawaii.com/Events.html](http://PreciousCakesHawaii.com/Events.html), 224-0080

### Hiroshi Seafood Fest

Friday night's Hiroshi menu will offer a full oyster bar, with oysters at \$3 apiece. Oysters set to be served are Fanny Bay, Hunter Point and Evening Cove oysters from B.C., and Miyagi oysters from Washington. Mention "oysters" with reservations.

**Hiroshi Eurasian Tapas, Restaurant Row, 500 Ala Moana Blvd.**  
Fri., 10/12 [hiroshihawaii.com](http://hiroshihawaii.com), 533-4478

### Hoku's Chef's Table Grand Experience: Mushrooms and Montrachet

Mushrooms, mushrooms, and more mushrooms. The Chef's Table Grand Experience at the Kahala this month will feature different varieties in a 5-course prix fixe menu. Guests will be also able to interact with the chef while dining.

**Hoku's at The Kāhala Hotel & Resort, 5000 Kahala Ave.**  
Thu., 10/4, 10/11, 10/18 and 10/25,

news  
you  
can  
eat

**Sugar, sugar.** Adega, the Portuguese-Brazilian pub in Chinatown, has malassadas daily. Check Yelp for an online discount.

*Adega, 1138 Smith St., daily (9am-6pm) [adegahi.com](http://adegahi.com), 566-5909*

**Get that garlic.** Good news for lovers of garlic chicken, Mitsu-Ken Okazu and Catering will be moving to a new location with easier parking, likely in January. The new location is at 2300 N. King St., the very 'ewa end of King Street in the House of Finance building. Mitsu-Ken will continue to be takeout only, no seating, but hours may be extended. The School Street location will be closed.

*Mitsu-Ken, 848-5573.*

**In the basement.** Chef Chris Kajioka, late of Thomas Keller's Per Se in New York and Murahd Lahlou's Aziza in San Francisco, will preside over the kitchen at The Vintage Wine Cave, beneath Shirokiya at Ala Moana Shopping Center. The new restaurant, opening in November, will feature "classic techniques, contemporary flavors," said Honolulu-born Kajioka, but he's cagey about details.

**New French doors.** HASR Bistro celebrated a soft lunch opening last Wednesday, 10/3. Chef Rodney Uyehara, formerly of The Bistro at Century Center, is heading the café and its French-inspired menu. A grand opening is still scheduled for a few weeks down the road.

*HASR Bistro, 31 N. Pauahi St., lunch 10:30am-2:30pm, dinner 5:30-10:30pm, 535-4277*

Got food news? Send items to [foodnews@honoluluweekly.com](mailto:foodnews@honoluluweekly.com)

(6:30PM) \$125. [restaurants@kahalaresort.com](http://restaurants@kahalaresort.com), 739-8670

### Holiday Cooking Series

A four-part series in healthy holiday cooking is being offered at Baby aWEARness this season. Classes will be held every Sunday, starting 10/14 through 11/4, covering entrees, soups/sides, dressings, then dessert, in that order.

**Baby aWEARness, 2572 Woodlawn Dr., Mānoa Marketplace**  
Sun., 10/14, 10/21, 10/28 and 11/4, (4-6:30PM) \$50 per individual class, \$200 for full series. [macrobiotichawaii.com](http://macrobiotichawaii.com)

### Mushrooms and Montrachet Cooking Class

Learn under the instruction of Kahala Hotel & Resort Executive Chef Wayne Hirabayashi in this hands-on cooking class dedicated to mushrooms. Participants will learn how to create mushroom broths, wontons, pastas and more. Reserve a spot early; spaces fill quickly.

**Hoku's at The Kāhala Hotel & Resort, 5000 Kahala Ave.**  
Sat., 10/13, 10/20 and 10/27, (9AM-Noon) \$85 per person per class, plus 23% gratuity. [restaurants@kahalaresort.com](http://restaurants@kahalaresort.com), 739-8760

### Poke and Sauvignon Blanc?

One of the world's youngest Master Sommeliers, Patrick Okubo, will pair different forms of poke (chopped raw fish with salt and often seaweed) and a selection of wines to educate guests about possible pairings for an Isle favorite.

**Makena Beach & Golf Resort Maui, Molokini Bar & Grill, 5400 Makena Alanui, Wailea-Makena, Maui**  
Thu., 10/11, (6-7PM) \$35.  
[makenaresortmaui.com](http://makenaresortmaui.com), 875-5888

### Sushi, Sake and Obake

(See Hot Pick, pages 6 and 7.)  
Fri., 10/12, (5:30-9PM) Atherton Hālau and Hale Wa'a. Tickets: \$55 (\$50 Bishop Museum members). [makenaresortmaui.com](http://makenaresortmaui.com), 875-5888

### Vodka Tasting

This Halloween-themed tasting features Crystal Head vodka, and flavors from Three Olives.

**The Liquor Collection, 1050 Ala Moana Blvd.**  
Fri., 10/19. Free. 524-8808

### Wednesday Curry Buffet Lunch

In a return to a pleasant old custom, the Kahala is bringing back the Plumeria curry buffet, complete with all the condiments, through the month of October.

The ala carte menu continues to be available in the seaside restaurant.

**Plumeria Beach House, The Kahala Hotel and Resort, 5000 Kāhala Ave.**  
Wed., 10/10, 10/17, 10/24 and 10/31 \$30.  
[restaurants@kahalaresort.com](http://restaurants@kahalaresort.com), 739-8760

### World Egg Day Ahead

Whole Foods celebrates with egg dishes demonstrated and sampled throughout the store and an appearance by folks from Maili Moa, a Wai'anae egg producer, one of few egg suppliers remaining in the Islands.

**Whole Foods Market Kailua, 629 Kailua Rd., Suite 100**  
Fri., 10/12 Free.

### Ko Olina Brews Up a Festival

The O'ahu Brewfest at Ko Olina will showcase the beers of Kona Brewing Co. and many brands of craft beers from Tanioka's and elsewhere, as well as food by Romagno's Macaroni Grill, Thai Kitchen and Auntie Pasto's Kunia. A cigar booth will be set up by Fujioka's Wine & Spirits so connoisseurs can puff to their hearts' content. A portion of the proceeds benefit Kapolei Rotary charities.

**Paradise Cove, Ko Olina Resort**  
Sat., 10/27, 6-9PM. Tickets: \$60 (includes beer-tasting, food, entertainment), [www.tix.com](http://www.tix.com)

### Boston Pastry Chef Joanne Chang Headed This Way

Halekulani Hotel will host pastry chef Joanne Chang, owner of the acclaimed Flour bakery chain, for a demonstration and brunch Jan. 21. Though it's months away, tickets are expected to sell briskly for this chance to see her make her signature sticky buns, and experience both sweet and savory dishes, as well as receiving on eof the chef's cookbooks.

**Brunch with Joanne Chang Halekulani Hotel, 2199 Kalia Rd.**  
Sat., 1/21, 10:30AM pastry demonstration, 11:30AM brunch. Tickets: \$79. Reservations: 923-2311; [halekulani.com](http://halekulani.com).

### Waikiki Food Fest Coming Up

The 6th Annual Waikiki International Food Fest will bring together foods from many cultures, music, dancing, silent and live auctions to benefit the Rotary Club of Waikiki.

**Pacific Beach Hotel, 2490 Kalākaua Ave. Waikiki**  
Sat., 10/20. Tickets: \$100 including self-parking, one drink. Call 395-2290 or email [secretary@waikikirotary.org](mailto:secretary@waikikirotary.org).

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## Food & Drink

LARA DEGUZMAN

# Downtown lunchers welcome Li'l Soul

Sean Priester brings Southern back to town

LARA DEGUZMAN

"I need two-four pieces of sassy BBQ chicken!" No, it wasn't another "Why did the chicken cross the road?" joke. It was an order, shouted to the kitchen, for one of the most popular dishes at Li'l Soul, a small, crowded eatery that opened in September in the Remington College building downtown.

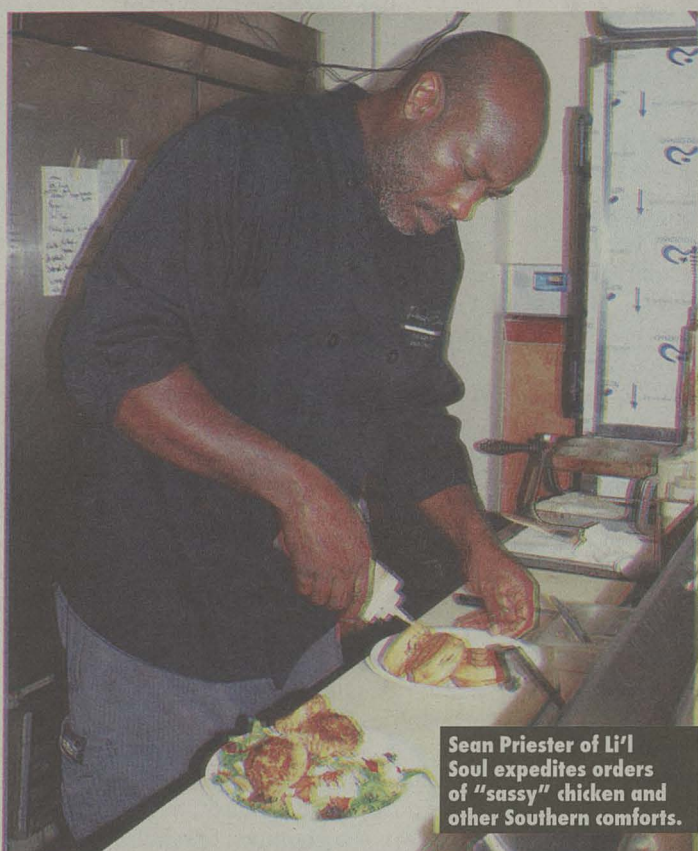
Known in previous incarnations for his buttermilk-marinated, crispy-fried chicken, chef-restaurateur-caterer Sean Priester is adding a little more soul to his already famous menu items with a new location that offers some new as well as familiar dishes. His Soul Patrol lunchwagon is still out and about, but Soul Café on Wai'alea Avenue closed last July.

"I love what I do," Priester said, between calling out orders. "I love the fact that I get to be intimate with my customers. Where's my honey butter?"

Having eaten once at Li'l Soul, I popped by to interview Priester, but soon realized it would be impossible to do so at lunchtime. Our conversation was often interrupted by shouts and questions to and from staff. The restaurant filled up fast and it wasn't even noon yet. The space is small and can feel a little cramped when it's busy, but if you're ordering out, the line moves fairly quickly.

Lunchtime rush hour can be, well, a rush. I'm usually a grab-and-go girl; but I decided to stay for the real Li'l Soul experience and people watch. Having hardly any knowledge of Southern food, I wasn't sure what to order. I took the advice of quick and accommodating server Tamara Meznarich. My gut told me to order some good ole fried chicken, so, following Tamara's suggestion, I chose Priester's Buttermilk Fried Chicken & Chili Plate (\$8 smaller plate/\$10 large). And I couldn't resist adding the Mac 'n Feta (\$7) to my lunchtime feast.

Sitting at a table near the counter, I began to feel a strong sense of nostalgia about a friend whose family place had a similar "down-home," open-door feel. No matter the time of day, or how busy life became, I'd stop by her house to see what her mother had left on the stove from dinner the night before. If we couldn't stay at the house to eat, we'd get our lunch to go—wrapped in foil on paper plates.



Sean Priester of Li'l Soul expedites orders of "sassy" chicken and other Southern comforts.

When my dishes arrived, the smell of fried chicken made my appetite go into overdrive. My main dish came with Priester's highly reputed buttermilk chicken (chicken marinated in buttermilk, breaded and fried), blackeyed pea chili, slaw, and cornbread. If you're a first-timer like me, this plate is the perfect introduction to Priester's Southern-style comfort food. The cornbread was a meal highlight. Slathered in honey butter, the sweet concoction was the first thing to disappear from my plate. (If you are Southern-born, you'll just have to deal with the fact that out here, we like our cornbread sweet and cakey.)

The Mac n' Feta is definitely not a light dish. I couldn't believe the portion for the price. I'm not sure what I was thinking when the words, "...and I'll also have the..." came out of my mouth. I suppose I assumed that, like most mac and cheese side dishes, this one would be served by the scoop—a la a macaroni salad side. But when I saw that Priester's Mac n' Feta, served in a bowl filled to the rim, I knew this dish was no sidekick.

After taking my first bite, a sharp richness of feta and creamy cheddar consumed my taste buds. My body became limp, my shoulders dropped, and my eyes seemed to roll back in my head. I knew right then and there that, despite my initial fears of the dish's size, the larger-than-life portion was well worth it. This is one dish I could eat by the tub. Along with the cheeses, the sauce's touch of garlic awakened my stomach—a kind of wake-up-call I wouldn't mind enduring over and over again. Added appeal comes from cornbread crumbles sprinkled generously atop the bowl, a sweet and surprising element. If you're feeling a bit more on the adventurous—and even hungrier—side, Priester

gives you the option of adding bacon (\$9) or crab (\$12) to this heavenly bowl of goodness.

To wash it all down, Li'l Soul offers two drink options. There's Southern sweet tea, which instantly cools your mouth upon scarfing down a steaming hot plate of food, and which saved my poor tongue from eating the vegetarian chili way too fast. The second choice, a ginger-lime cooler, made with fresh ingredients, is a sweet yet sour mixture that became my personal favorite.

Can't decide between the two? Try a combo, Li'l Soul's version of the famed Arnold Palmer Half and Half Iced Tea. The best part: Drinks are free with a meal.

Other items on the menu: SOULful BBQ Chicken (\$10), Carolina Pulled Pork Adobo (\$10), and Chicken & Waffles (\$8/\$10). But don't be surprised if the menu changes. "Our goal is to be creative, keep it fresh, and keep you interested; to be this busy, to have this kind of excitement," Priester says.

Although I left the restaurant smelling like fried chicken—and in need of a nap—my satisfied stomach thanked me for its first Li'l Soul experience. It won't be its last.

### LI'L SOUL CAFÉ AND CATERING

1111 Bishop St. (Remington College Bldg.) Credit cards accepted, no alcohol, street parking. Lunch only, Mon.–Fri., 11am–2pm \$5

Honolulu Weekly restaurant reviewers dine anonymously, editorial integrity being our first priority. Reviewers may visit the establishment more than once, and any interviews with restaurant staff are conducted after visits. We do not run photos of reviewers, and the Weekly pays the tab. Reviews are not influenced by the purchase of advertising or other incentives.

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# The Straight Dope

By Cecil Adams

**T**he nuns in Catholic school taught us there was such a thing as sanctuary—the police cannot arrest a suspect in a church. Does this concept have a basis in law, or is it just a social custom that can be discarded on a whim?

—Rich Illing

**T**he nuns in Catholic school taught us lots of things. I remember being told all motorists had to yield the right of way to post office trucks, which, being federal, ruled the road. The sisters' teachings on sanctuary were equally well founded. Yes, the notion of sanctuary has a historical basis, but for anyone thinking it's a modern get-out-of-jail-free card, think again.

Religious sanctuary began long before Christianity. It was used in ancient Greece and Rome to designate places bestowing a degree of sacredness on those entering, and who were therefore not to be mistreated. Sometimes the sanctuary zone was an altar or a temple, sometimes an entire town.

The Bible in several places discusses the right to sanctuary for accidental homicides in order to prevent vengeance killings. Other cultures sometimes designated natural areas as sanctuaries, such as woods or lakes. The Romans had problems with folks

overusing sanctuaries, and tried several times to limit or abolish the concept. But sanctuary eventually became established in canon and secular law.

Belief in religious sanctuary spread throughout Western civilization, although different cultures had different ways of enforcing it. The Germans obliged the fugitive to surrender if the authorities promised to forgo capital punishment, whereas the Carolingians denied sanctuary for those under death sentence.

The English went whole hog with the concept: beyond the basic sanctuary provided by any church, they used royal charters to create sanctuary zones extending a mile in all directions around certain abbeys, with roadside stone crosses marking the boundaries. In Scotland, one clan received its own cross marker which, according to legend, exempted those reaching it from capital punishment for homicide (but not premeditated murder). Depending on the place, fugitives might have to grab a certain door knocker, sit in a designated stone chair, ring a special bell, or wear particular clothing to indicate they sought protection. In most cases, weapons had to be checked at the door.

Sanctuary rarely meant permanent

immunity from prosecution, and it never applied to religious crimes. In canon law, it protected those accused of violent crimes for a limited time only, affording a measure of due process in a time when punishment was often abrupt and bloody. In England, claimants were generally allowed just 40 days of protection, after which they had to surrender or go into exile; the chartered sanctuaries, though, apparently conferred lifetime immunity for all crimes except sacrilege.

Sanctuary was often violated. Sometimes civil authorities would cut off food supplies to the church, storm it, or set it on fire to force the issue. Nonetheless, something like a thousand people a year took refuge in churches throughout most of English history.

As the power of the church waned, so did the protection of sanctuary. In the 15th century Edward IV dragged the Duke of Somerset and 20 of his men from a church and beheaded them. In 1623 James I abolished sanctuary for criminal offenses, and in 1697 William III did the same for civil offenses. Other western European countries followed suit.

In the U.S., religious sanctuary was never recognized in state or federal law. The only legal equivalent in most places now is the granting of political asylum in embassies and consulates.

That hasn't stopped people from claiming sanctuary. Examples:

- GIs occasionally sought sanctuary during the Vietnam War. The most publicized episode took place in Honolulu in 1969, when dozens of AWOL servicemen and their supporters fled to local churches, pos-

sibly inspired by a similar movement in Boston the prior year. The result was what you'd expect: after giving the unwilling soldiers a couple weeks to change their minds, MPs raided the churches, breaking down doors as needed.

- During the investigation of the Tawana Brawley rape case in New York in the late 1980s, Brawley's mother claimed sanctuary at a series of Baptist churches to avoid testifying before a grand jury. Police, presumably to avoid inflaming the black community, made no move to grab her, and eventually she fled the state.
- A few U.S. churches over the years have granted sanctuary to illegal aliens, including some fleeing Central American violence in the 1980s and others facing religious persecution in Indonesia today.
- Canada has been trying to oust a former KGB agent and an AWOL American soldier living in churches for several years.
- In Norway in 2007, Iranian asylum seeker Shahla Valadi, tired of hiding from deportation in church sanctuaries for seven years, had an RV fitted out as a "rolling church" so she could travel to a demonstration in Oslo. The ploy worked—not only was she not nabbed and deported, she was granted asylum less than two months later.

Lesson: even in our profane age, the powers that be are still reluctant to desecrate a church.

Send questions to Cecil via [straightdope.com](http://straightdope.com) or write him c/o Chicago Reader, 350 N. Orleans, Chicago 60654. Subscribe to the Straight Dope podcast at the iTunes Store.



## FREE WILL ASTROLOGY

by Rob Brezsky

### ARIES

**(March 21–April 19):** Ten percent of all sexually suggestive text messages are delivered to the wrong number. Take precautions to make sure you're not among that ten percent in the coming weeks. It will be extra important for you to be scrupulous in communicating about eros and intimacy. The stakes will be higher than usual. Togetherness is likely to either become more intensely interesting or else more intensely confusing—and it's largely up to you which direction it goes. For best results, express yourself clearly and with maximum integrity.

### TAURUS

**(April 20–May 20):** If it were within my power, I'd help you identify the new feelings you have not yet been able to understand. I would infuse you with the strength you would need to shed the worn-out delusions that are obstructing your connection to far more interesting truths. And I would free you from any compulsion you have to live up to expectations that are not in alignment with your highest ideals. Alas, I can't make any of these things happen all by myself. So I hope you will rise to the occasion and perform these heroic feats under your own power.

### GEMINI

**(May 21–June 20):** Dutch graphic artist M.C. Escher (1898–1972) was a Gemini. He liked to depict seemingly impossible structures, like stairways in which people who climbed to the top arrived at

the bottom. I nominate him to be your patron saint in the coming week. You should have his talent for playing with tricks and riddles in ways that mess with everyone's boring certainties. Here are four Escher quotes you can feel free to use as your own. 1. "Are you really sure that a floor can't also be a ceiling?" 2. "My work is a game, a very serious game." 3. "I think it's in my basement; let me go upstairs and check." 4. "Only those who attempt the absurd will achieve the impossible."

### CANCER

**(June 21–July 22):** The Venus flytrap is a remarkable plant that gobbles up insects and spiders. Its leaves do the dirty work, snapping shut around its unsuspecting prey. Evolution has made sure that the flowers of the Venus flytrap sit atop a high stalk at a safe distance from where all the eating takes place. This guarantees that pollinators visiting the flowers don't get snagged by the carnivorous leaves below. So the plant gets both of its main needs met: a regular supply of food and the power to disseminate its seeds. I'll ask you to derive a lesson from all this, Cancerian. Be sure that in your eagerness to get the energy you need, you don't interfere with your ability to spread your influence and connect with your allies.

### LEO

**(July 23–Aug. 22):** A sinuous and shimmering archetype that begins with the letter "s" has been trying to catch your attention, Leo—sometimes in subliminal

and serpentine ways. Why haven't you fully tuned in yet? Could it be because you're getting distracted by mildly entertaining but ultimately irrelevant trivia? I'm hoping to shock you out of your erroneous focus. Here's the magic trigger code that should do the trick: Psssssssss! Now please do what you can to make yourself very receptive to the slippery, spidery signals of the shimmeringly sublime surge.

### VIRGO

**(Aug. 23–Sept. 22):** Don't burn down a bridge you haven't finished building yet. OK, Virgo? Don't try to "steal" things that already belong to you, either. And resist the urge to flee from creatures that are not even pursuing you. Catch my drift? Stop yourself anytime you're about to say nasty things about yourself behind your own back, and avoid criticizing people for expressing flaws that you yourself have, and don't go to extraordinary lengths to impress people you don't even like or respect. Pretty please? This is a phase of your astrological cycle when you should put an emphasis on keeping things simple and solid and stable.

### LIBRA

**(Sept. 23–Oct. 22):** "Hello Dear Sir: I would like to place a large order for yellow chicken curry,

cherry cream cheese cupcakes, and sour, malty Belgian golden ale. It's for my birthday party this Saturday, and will need to serve exactly 152 people. My agent will pick it up at 11 a.m. Please have it ready on time. —Ms. Lori Chandra." Dear Ms. Chandra: I am an astrologer, not a caterer, so I'm afraid I can't fulfill your order. It's admirable that you know so precisely what you want and are so authoritative about trying to get it; but please remember how crucial it is to seek the fulfillment of your desires from a source that can actually fulfill them. You're a Libra, right? Your birthday is this week? Thanks for giving me an excuse to send this timely message to all of your fellow Libras.

### SCORPIO

**(Oct. 23–Nov. 21):** Here comes the big reveal of the month; the trick ending of the year; and maybe the most unusual happiness of the decade. Any day now you will get the chance to decipher the inside story that's beneath the untold story that's hidden within the secret story. I won't be surprised if one of your most sophisticated theories about the nature of reality gets cracked, allowing you to at recover at least a measure of primal innocence. I suggest you start practicing the arts of laughing while you cry and crying while you laugh right now. That way you'll be all warmed up when an old

style of give-and-take comes to an end, ultimately making way for a more profound new give-and-take.

### SAGITTARIUS

**(Nov. 22–Dec. 21):** There's almost nothing about the dandelion that humans can't make use of. People of many different countries have eaten its buds, leaves, and greens. Besides being tasty, it contains high levels of several vitamins and minerals. Its flowers are the prime ingredient in dandelion wine, and its roots have been turned into a coffee substitute. Herbalists from a variety of traditions have found medicinal potency in various parts of the plant. Last but not least, dandelions are pretty and fun to play with! In the coming weeks, Sagittarius, I invite you to approach the whole world as if it were a dandelion. In other words, get maximum use and value out of every single thing with which you interact.

### CAPRICORN

**(Dec. 22–Jan. 19):** "Intellect confuses intuition," asserted painter Piet Mondrian. I don't think that's always true, even for creative artists. But in the coming week I suspect it'll be important for you to take into consideration. So make sure you know the difference between your analytical thinking and your gut-level hunches, and don't let your thinking just automatically override your hunches. Here's more helpful advice from painter Robert Genn: "The job of the intellect is to give permission to the intuition, and it's the job of intuition to know when

intellect is once again appropriate."

### AQUARIUS

**(Jan. 20–Feb. 18):** It's time to seek help from outside the magic circle you usually stay inside. You need to call on extra-curricular resources—people and animals and deities who can offer useful interventions and delightful serendipity and unexpected deliverance. The remedies that work for you most of the time just won't be applicable in the coming days. The usual spiritual appeals will be irrelevant. I'm not saying that you are facing a dire predicament; not at all. What I'm suggesting is that the riddles you will be asked to solve are outside the purview of your customary guides and guidelines.

### PISCES

**(Feb. 19–March 20):** These days lobsters are regarded as a luxury food, but that wasn't the case among early Americans. In the 17th and 18th centuries, the large crustaceans were meals that were thought to be suitable only for poor people and prisoners. Wealthy folks wouldn't touch the stuff. After examining your astrological omens, Pisces, I'm wondering if your future holds a similar transformation. I think there could very well be a rags-to-riches story in which an ignored or denigrated thing ascends to a more important role.

Go to [RealAstrology.com](http://RealAstrology.com) to check out Rob Brezsky's EXPANDED WEEKLY AUDIO HOROSCOPES and DAILY TEXT MESSAGE HOROSCOPES. The audio horoscopes are also available by phone at 1-877-873-4888 or 1-900-950-7700.

# ISLAND WISE

## GALLERIES

### Chinatown Bubbly

Toast to Chinatown and its multitude of art galleries is the theme of the **High Noon Champagne Gallery Tour**, hosted by The ARTS at Marks Garage. This neighborhood can be daunting to navigate, especially when exploring solo. Thankfully, there are folks like Garrick Paikai, who know their stuff, and can guide the rest of us.

As artistic director for On The Spot Improv, which also showcases at the ARTS, Paikai is well-accustomed to the Chinatown scene, and offers his experience to those who take the tour. It starts at the ARTS, then wraps its way around to four or five different galleries in the Honolulu Arts District, offering exclusive meet-and-greets with some of the artists. Each month, the tour stops by different exhibits. This month's tour will include the Pegge Hop-



per Gallery, Louis Pohl Gallery, and The Human Imagination.

And as the tour name declares, there will be a high noon drink break (sparkling wine or soda), paired with chocolates.

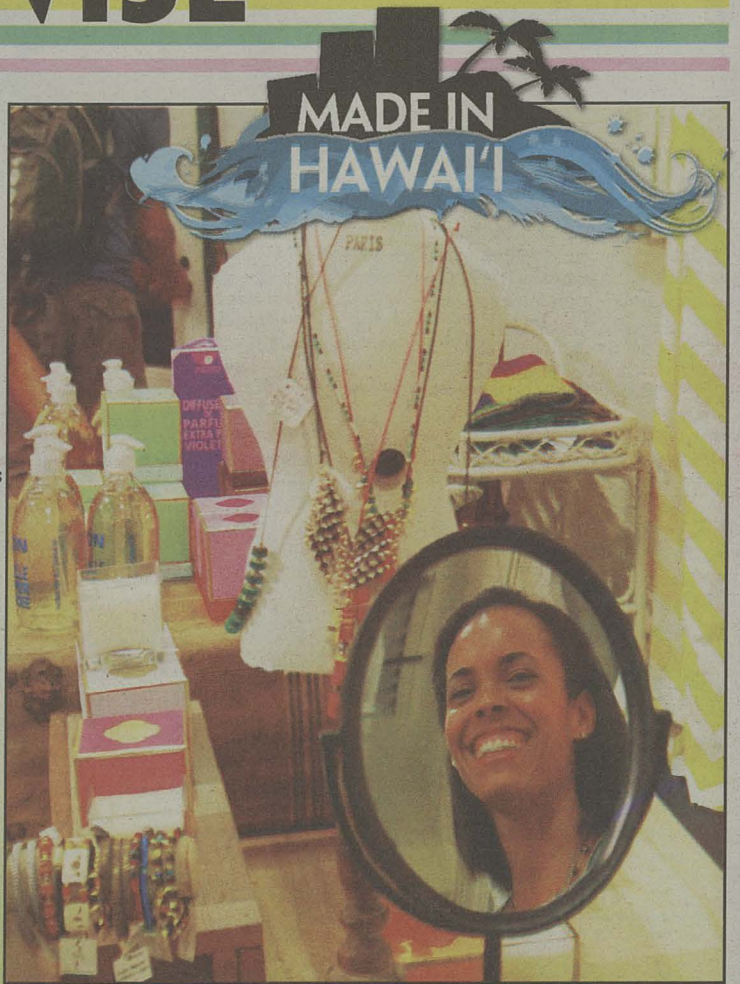
—Jamie Noguchi

The ARTS at Marks Garage, 1159 Nu'uuanu Ave., Sat., 10/13 (every second Saturday), noon-1PM, \$10 (cash/check only), artsatmarks.com, 521-5903

### Man Bling

From the labradoodle to the black and tan, juxtapositions of extremes are just magically pleasing. **Jewelry by Justine** draws from this very enigma. Justine Jones, the architect behind this homegrown business, pairs contrasting items such as bright orange nylon and malachite, ethnic beads from Africa and elegant gold, ostrich egg shells and brass, black coral branches and bone to adorn the necks and wrists of Islanders. She's worked at Bead It for 12 years, selling and teaching, but also making her own pieces, which she's now begun to sell.

Jones has a new vision of the future, one in which our Islands are populated by men who dress like Johnny Depp. "I'm attracted to the guy who is confident enough to adorn himself with trinkets and treasures," says Jones, "I wanted to offer a version of that." Her upcoming men's jewelry line will be marketed at a new Kailua shop (as yet unnamed), under the name J by J.



While she rattled off a list of jewelry-hip actors who have inspired her, the line between "fully accessorized man" and "pirate" became a delightful blur. If jewelry has the potential to

turn people into seafaring bandits, then Jones has her fingers meddling in the perfect business.

—Nix Kinney

jewelrybyjustine.com



Beak McFlaps off to spread the arts

Adair Hill, owner and creator of **Art Truck Hawaii**, believes art should be accessible and affordable. That's why he started Big Banyan, a website that sells unique local, global and student artwork. "We needed a truck to deliver these things," Hill says, "[so] why not make the truck the store?"

You might've noticed the decked-out artmobile cruising around O'ahu the past few weeks. Don't be shy—check it out.

The Art Truck sets up around town with artwork on display to draw attention to the already eye-catching vehicle. Come inside and browse—you just might find something you like.

"[I want] people to walk off with a piece of art to remember Hawai'i," Hill says, as many of the paintings (only two-dimensional art fits in the truck) are island-themed.

Artists who want to sell their work through the truck can ap-



ply online. "I haven't turned anyone down yet. I can't tell what people are going to buy, and whatever sells, sells."

Hill wants the truck to be at least half-full of local art, especially by students, and hopes to one day be able to ship the truck to the other Islands. Look for Art Truck Hawaii at the next Honolulu Night Market on Oct. 20.

—Katrina Valcourt

ArtTruckHawaii.com or find them on Facebook, 672-2947

## ON STAGE AND ONLINE

### Everyone's a Critic!

Ever see a play, musical or performance and either liked or disliked it so much you wanted to share your thoughts—in writing people would actually see? Your moment has arrived. **Hitting the Stage** (HTS) is the new virtual home for all things theater-related in Hawai'i, including reviews, press releases, interviews, behind-the-scenes gossip, and yes, critical insights from the community.

The site could not have appeared at a more fortuitous time, given the fact that the island's largest daily newspaper recently decided to review only one show per theater per season. "We're in uncharted territory



The people behind the pixels

as far as Hawai'i's theater scene and reviews are concerned," said HTS Director and cofounder Troy M. Apostol. "Hopefully HTS can contribute in a positive way. Everyone must have a say."

Everyone and every show. So, get out there and become a critic, because you can.

—Eleanor Svaton

hittingthestage.com

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