

Honolulu  
Weekly



ARTWORK by SOLOMON ENOS

February 6-12, 2013 • Volume 23, Number 06 • www.honoluluweekly.com

# GROW YOUR OWN

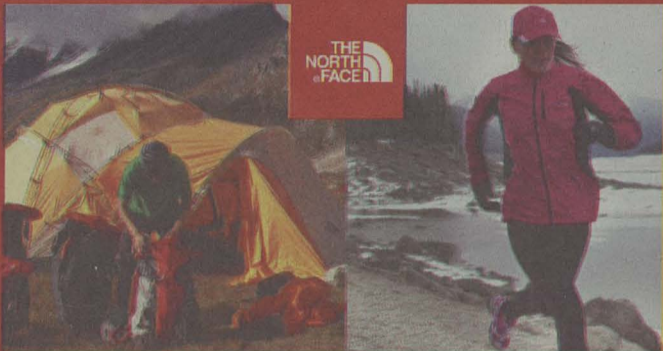
POW WOW 6 MANZAREK-ROGERS 9 "SNAKE" SAMPLER 21



# Happy Anniversary!

## HUGE Savings

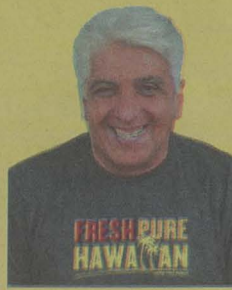
### Including 20% Off All North Face Inventory



# Home of The Real Packs



SoulTrex, Windward Mall, Kaneohe, UPSTAIRS, Theater Wing, 808) 247-TREK [www.soultrexinc.com](http://www.soultrexinc.com)



## Looking back on my childhood, I remember my mother

sending me to buy Lemonade Roge, (Spanish laxative lemonade). Our family wisdom maintained that it is important to "purge" your body & restore energy twice a year, summer & winter. Mom believed that lemonade would detoxify

the body and help avoid future illnesses. No one in my family was excluded from this natural cleansing ritual.

Part of our large intestine, the colon, is a very important digestive organ.. Conventional doctors do not give enough attention to the colon which should be checked regularly to prevent problems such as weight gain, stomach pain, headache, low energy, skin problems, acne, indigestion, constipation, acidity, heartburn, kidney problems, liver, gastritis, bad breath, allergies, lung illness, slow metabolism, even cancer.

### How Our Detox Program Works:

Lanikai Juice prides itself on providing our island community with with new ways to make our customers healthier. That is why we are launching our new Wiki Wiki Cleanse - Two Day Detox Program. This Program is based on the time-tested, European method of periodic fasting which cleanses the body.

The Wiki Wiki Cleanse is a unique blend of fresh citrus juices which supply the body with minerals, antioxidants and more than 100% of the recommended daily allowance of essential vitamins.

Drink one gallon of detox each day and as much distilled water as desired - and remember no food! If you take prescription drugs, please consult your doctor before consuming grapefruit juice.

### Order the Lanikai Juice Wiki Wiki Cleanse

2 Day Detox - 2 Gallons for \$40.00.

To order: call toll free #1-855-262-2224

or email [admin@lanikaijuice.com](mailto:admin@lanikaijuice.com).

Ingredients: Fresh Squeezed Grapefruit, Lemon, Orange and Distilled Water



Since 1997

Kailua: 600 Kailua Road | (808)262-2383  
Kahala: 4346 Waiialae Ave | (808)732-7200  
Haleiwa: 66-215 Kam HWY | (808)637-7774  
[www.LanikaiJuice.com](http://www.LanikaiJuice.com)

# MARDI GRAS CARNAVAL

## 10,000+ MARDI GRAS REVELERS!!

### SAMBA PARADES WITH ORNATE FLOATS

### LIVE MUSIC & DANCE - 3 OUTDOOR STAGES

Gumbo Stage: N'awlins & James Brown Style Funk

Rio Sambadrome Stage: Samba, Carnaval Rhythms & More

Int'l Stage: Cajun, Latin Funk, Samba Reggae & More

### ONE OF THE BEST FOODIE EVENTS OF THE YEAR!!

#### SINFUL FOOD FROM 15 TOP EATERIES!

Seafood Jambalaya - Shrimp Po' Boys - Feijoada

Oyster Shooters - Crawfish Hush Puppies - Cuban Gumbo

Beignets - Pecan Pie Bars

### 9 CLUBS - ONE COVER 'TIL 2AM

Adega, Bar35, thirtyninehotel, NextDoor, Lotus,

Manifest, SOHO, Mercury Bar & TheVenue

[facebook.com/mardigrascarnaval](http://facebook.com/mardigrascarnaval) - Menu - Entertainment Schedule - Map - Photos

Produced by T-Rx Entertainment, LLC.

Presented by:



13<sup>TH</sup> ANNUAL

# FREE STREET FESTIVAL

## FAT TUESDAY

## FEB 12<sup>TH</sup>

## 6:00PM-10:00PM

# NU'UANU AVENUE

**Same old politics**

Sounds like once again we'll see the same, cowardly "yes, with reservations" votes that afflicted previous sessions of the City Council ("By the People, For the People," Jan. 30). The best we could hope for is that some of these members would (figuratively) grow a pair.

"Blind\_Mice"  
via HonoluluWeekly.com

Gambling: if we saw what Big Money could do to our election process, for the first time in Hawai'i, watch out. Gaming giants are going to come calling. And like we didn't have a clue ("funny, so many polling stations ran out of ballots") before, there's dancing in those gold-paved streets, with their

bags packed, already. Have you heard of those State Legislatures' gaming law attorneys? They're toasting Mr. Souki now, with umbrellas in their mai tais. Hawai'i jackpot us.

(My father was a NV pit boss.)

Ruth Freedman  
via HonoluluWeekly.com

**It's their job**

The City should start a full-court press on issuing traffic tickets. Crossing white lines. Running red lights. Failing to signal. Breezing through stop signs. Noise violations. Exceeding the speed limit by 20 percent. These are potentially lucrative sources of income the City hasn't even begun to tap.

It only makes sense that the sources of entropy in our society (crap drivers) ought to help pay for upkeep and repair of the system they are constantly degrading with the slovenly behavior.

Justin Hahn  
Honolulu, HI

**Lands for the people**

In a one-party state, the interlocking interests of our federalized division of government, creates a political condition where a representative government itself becomes a vested interest. "Serving the common good" becomes a euphemism for "self-serving." Gov. Abercrombie has been explicit; he intends to develop public lands jointly with the private land developers to make the most money to pay for state programs and services. This bilateral approach leaves the residents of Hawai'i out of the mix. It more closely resembles the government that displaced the monarchy than a representative limited government, established by a written Constitution to serve the common good.

The state proposes to build the tallest building in the Islands in Kaka'ako. The Kamehameha Schools Trust, which owns the adjoining lands, plans 22 other high-rise erections. This is land development for maximum return on investment—the taller the building the greater the number of buyers on the same footprint, and the more expensive the units the higher it goes. Seen in community terms, the taller the building, the higher the cost of living for those who cannot afford to buy, let alone move in, because it sustains the market price for all consumable items, particularly food that has to be flown in. Who benefits? The rich who want a Hawaiian pied-a-terre and can afford it, the fee simple land developers and now, the state government. The assertion that high-rises preserve agriculture land is bogus; it merely lays the seeds for future suburban development on former plantation farmland holdings so the current owners can maximize their profits through the sale of home sites

**A need to know.**



COPYRIGHT JOHN S. PRITCHETT

to Hawai'i resident commuters who work where they cannot afford to live.

Therefore, to benefit the citizens of the state, I propose that we affix a service tenure common land benefit to any new residential, single-story or high-rise, built in Hawai'i:

1. For the erection of any residential building of ten stories or less, an area equal to the square footage of the useable space (including the parking area) must be matched by setting aside an equal area of agricultural land for cultivation in a Public Lands Trust. Without this prerequisite, a building permit cannot be issued. For every additional 10 floors of height, the additional area within the higher range doubles the area of farm land that must be set aside. Thus, the vast holdings held by Kamehameha Schools Trust and others can be set aside and the old plantation irrigation systems created by the plantation economy can be adapted for the cultivation of food on all islands. The common good would set the height limit for land development, not the maximum profits that might be derived from the project for the owners and the state government (The PLDC, or its modified "Gang of Five") to use for their pleasure or programs.

2. Once having the agricultural land in a Public Lands Trust, the criteria for a service tenure agreement with the cultivators becomes a political task for the state and local and federal governments to resolve. The test, a measured outcome, will be an ethical one: How will all of those involved and all of those residing in the Islands benefit? How will the cost of

living be reduced, and the quality of life of all Hawai'i's residents improved?

3. Now you can see why the PLDC fails. The fact that a better alternative is not presented is a failure of the political process—a one-party system. PLDC is a joint-venture system between the state and the private developers for maximum cash profits.

In Hawai'i we pretend that letting the system go fallow will eventually pay off, when we cannot come up with a better solution. Like the neglect of the Natatorium in Honolulu, "benign neglect" can kill without apparent conflict, but the rot reflects the decadence in our representative government. Ironically, if no one leads, those who do nothing are re-elected, and no one claims responsibility for anything because they do not want to lose, nor be blamed. "Cowards in Congress" might be a good name for a new TV series to keep the masses entertained, and seated. The Hawai'i sequel appears to be "Hawai'i Five-Zero." Folks, let's not be entertained any longer.

As we begin to see why our leaders have been elected, however, it becomes easier to remove them from office. Become an informed voter as the need for a sustainable future and community grows. The best use of land for the common good evokes ethical standards that eventually reveal neglect itself to be unethical.

Robert Tellander  
Honolulu, HI

**Monsanto lies**

The Letter to the Editor "GM foods are safe; labeling not needed" (published in the Honolulu Star-Advertiser, Jan.

22) written by Fred Perlak, Monsanto's VP of Research and Business Operations, was funnier than *Saturday Night Live*. His saying that "there is no health reason connected to genetically modified food that would require labeling" is hilarious. There are numerous documented reports by Dr. Ross Trattler that ingesting insecticides, pesticides, fertilizers and fungicides leads to heavy metal poisoning. Yet Mr. Perlak asserts that ingesting enormous amounts of Monsanto's RoundUp Ready pesticide is safe. We know that our armed forces that served in Viet Nam that were exposed to Agent Orange came home with debilitating health problems. Yet we are to believe that Monsanto's spraying of the mainland corn fields with the active ingredient in Agent Orange is safe for us to eat. Let Mr. Perlak put his money where his mouth is and present INDEPENDENT reports, not written by Monsanto or any of their subsidiaries, that ingestion of heavy metals is not injurious to health. Obviously Monsanto is against GMO labeling because it would have an adverse effect on their profits. Profits first, people's health last.

Hesh Goldstein  
"Health Talk," K-108 Radio  
Honolulu, HI

**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.

Letter writers must print  
and sign their name, and  
include a phone contact.

Honolulu  
**Weekly**

Vol. 23, No. 06  
February 6-12, 2013

**Our Mission:**

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

- Publisher** Laurie V. Carlson
- Editor** Mindy Pennybacker
- Arts & Culture Editor** James Cave
- Calendar Editor** Katrina Valcourt
- Managing Editor** Karleanne Matthews
- Film Editor** Don Wallace
- Assistant Food Editor** Jamie Noguchi
- Film Critic** Bob Green
- Contributing Writers** Joan Conrow, Matthew DeKneef, Stephen Fox, Maria Kanai, Debbie Millikan, Robert Pennybacker, Niko Rivas, Cynthia Thielen, Kalani Wilhelm, Christa Wittmier
- Director of New Media & Production** Joe Edmon
- Production Assistant** Mary Pigao
- Production Interns** Min Jung Otani, Stacy Park
- Cartoonists & Illustrators** John Pritchett, Slug Signorino

**Cover** Artwork by Solomon Enos

- Sales & Marketing Manager** Laurie V. Carlson
- Senior Account Executive** Colleen Knudsen
- Distribution Manager** Kate Paine
- Bookkeepers** Pamela Farris, Bob Brooks

ISSN #1057-414X

Entire contents © 2012 by Honolulu Weekly Inc. All rights reserved.

Manuscripts should be accompanied by a self-addressed stamped envelope: Honolulu Weekly assumes no responsibility for unsolicited material. First copy of Honolulu Weekly is free at the newsstand, limited to one copy per reader. Subsequent copies are \$1 each and may be purchased at our office. No person may, without permission of Honolulu Weekly, take more than one copy of each Honolulu Weekly issue. It is unlawful to remove copies in bulk; violators will be prosecuted to the full extent of the law.



www.honoluluweekly.com

Phone: (808) 528-1475  
Fax: (808) 528-3144  
BackPage Ads: (808) 528-1475 x 15  
1111 Fort St. Mall, Honolulu, HI 96813  
editorial@honoluluweekly.com  
sales@honoluluweekly.com  
classifieds@honoluluweekly.com

Printed on recycled newsprint with soy-based inks

**INDEPENDENT, LOCALLY OWNED**

# Honolulu Diary



## GMO BILLS

Genetic engineering (GE) is a perennial hot topic in the state Legislature, with lawmakers introducing numerous bills that address labeling, bans, testing taro, taxing seed exports and restricting the introduction of genetically modified organisms (GMOs).

"We are going to pass a labeling bill in the state of Hawai'i this year," vowed Moloka'i activist Water Ritte during a recent series of public lectures on GMOs in the Islands.

The question now is which one. Because they don't conflict with federal rules, the least controversial are likely to be Senate Bill 1290 and House Bill 733, which would require whole foods to be labeled. That means papaya and perhaps sweet corn.

Sen. Russell Ruderman (D-Puna) said that while he supports "any attempt towards labeling," he isn't enthusiastic about legislation that would target papaya growers. "They are small farmers and they aren't the bad guys," he said. "This wouldn't touch Monsanto and company."

Other proposed labeling laws include SB 468, which would require any food or raw agricultural commodity sold in the state to be labeled if it contains or was produced with GE material, including livestock given GE feed. Restaurants would be exempt. It has a companion measure in HB 174. HB 348 adds a provision authorizing the Department of Health to adopt rules for testing foods. SB 1329 would exempt animals given GE feed, liquor and processed foods sold for immediate consumption from labeling.

SB 934 goes a step further by requiring the label to state: "This product contains a genet-

ically engineered food product which may be harmful to human health."

HB 627 and HB 631 take a different tack entirely by allowing foods to be labeled if they do not contain GMOs.

Ruderman introduced SB 370, which would require a permit from the state Department of Agriculture to import, introduce or develop a new species of genetically engineered organism. "Basically my concern is that there's absolutely no regulation right now," he said. "If you're going to introduce any new GMO species there should be a process of review."

He also introduced SB 365, which would require the biotech seed industry to begin paying general excise taxes on its exports, estimated at some \$250 million annually.

Two other bills take on the culturally sensitive topic of GE taro. While HB 107 prohibits any testing on taro for the purpose of genetic modification, HB 735 allows testing on non-Hawaiian varieties.

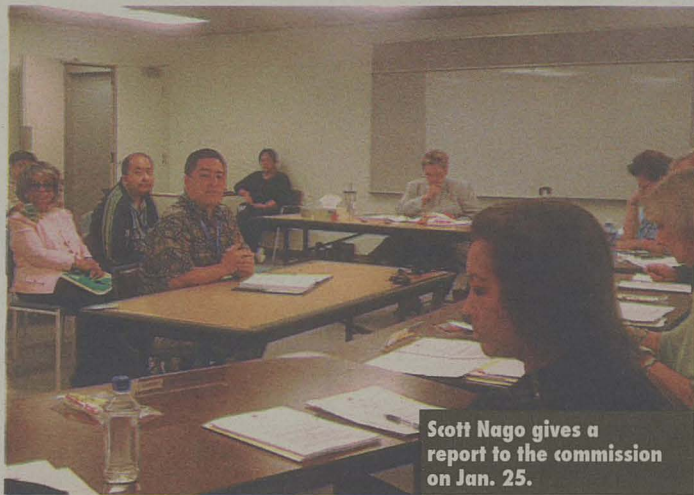
SB 935 and HB 349 would prohibit any GE food product from being distributed in the state. SB 613 and HB 479 seek to make businesses engaged in the research, development, sale or production of genetically engineered products ineligible for certain enterprise zone tax incentives.

Just SB 615, which prohibits the sale of GE fish or fish products in the state, had been heard as of press time.

—Joan Conrow

## ELECTION REFORM?

Scott Nago will keep his job as chief election officer, the Elections Com-



Scott Nago gives a report to the commission on Jan. 25.

mission announced at a Jan. 25 meeting.

"We acknowledge that mistakes were made, but the chief election officer will be retained," said commission chair William Marston.

The commission made the decision after a special subcommittee investigated ballot shortages and outages that created long wait lines at the polls in the Nov. 6 election (causing some would-be voters to give up altogether).

The commissioners heard the subcommittee's report and deliberated in an executive session lasting an hour and a half. Marston said later by phone that despite the length of the session, there was no dissent among the members regarding the decision to impose no disciplinary action.

The subcommittee, which interviewed five to six department heads in the Office of Elections, reported that they "found there was no wrongdoing or anything unlawful," and that "there was not one single cause for the shortage of the ballots, but rather several operational problems that we are trying to solve in the elections office."

The commission is not alone in attempting to prevent future problems. There are 19 bills

going through the Legislature dealing with election registration and oversight, and 16 regarding Internet or by-mail voting.

All-mail-in elections have been offered, and endorsed by the governor, as one possible solution to prevent ballot shortages. Nago's office submitted bills he called "model legislation" to the Legislature (HB 199 and SB 412) that would permit the Office of Elections to conduct future elections completely by mail, though Office of Elections Spokesperson Rex Quidilla said this doesn't necessarily mean the office is recommending that route.

"What we attempted to do was draft legislation that forms a starting point," said Quidilla. "It's not simply the expanded version of absentee voting," and would require significant restructuring, he said.

—Karleanne Matthews

## DIS-APPOINTED

Mayor Kirk Caldwell withdrew the appointment of former City Council member Gary Okino to the Ethics Board of Appeals Jan. 25 after Okino made anti-gay remarks in an Executive Matters and Legal Affairs committee meeting. The ap-

pointment was made by former Mayor Peter Carlisle.

"There is no place for discrimination of any kind in city government," said Caldwell in a written statement.

At the meeting, Okino answered a question from Councilmember Ann Kobayashi about same-sex marriage by saying that he opposed it, stating, "That's what my faith has demanded of me. To stand by what we believe should be the morality of this country. It's not only that we're against stealing, against drug abuse. But the divine law says that same-sex marriage and homosexuality is not pono."

He continued on to claim that "They are in danger not only spiritually but physically."

Despite his remarks, the nomination moved out of the committee meeting with no objections. Councilmembers Ikaika Anderson and Stanley Chang, however, indicated in advance that they would vote against Okino when the appointment came before the full council at the Jan. 30 regular meeting. Holly Huber of Hawaii Citizens for the Separation of State and Church gave testimony on the appointment process, saying, "When it comes to appointments, there should not be a rubber stamp." She called on councilmembers to perform due diligence and think more about the public interest than professional courtesy.

Okino issued a statement Jan. 26 apologizing to the gay community and saying he be-

## CIVIX

### CAPITOL HEARINGS

Legislative committee hearings this week will address homelessness solutions, school nutrition and film industry tax credits. See website for rooms and times or submit testimony online: [capitol.hawaii.gov](http://capitol.hawaii.gov).

### TRANSIT COMMENTS

Submit feedback on the Oahu Metropolitan Planning Organization's Participation Plan by Feb. 28 (email to [OahuMPO@OahuMPO.org](mailto:OahuMPO@OahuMPO.org)). Download the plan at [oahumpo.org](http://oahumpo.org).

### PERMIT MEETING

Weigh in on a 350-foot condo-hotel to be built at 2121 Kūhiō in Waikīkī.

550 S. King St., Mission Memorial Conference Room, Tue., 2/12, 9AM; [dev.honoluluapp.org](http://dev.honoluluapp.org)

—Karleanne Matthews

UH MĀNOA  
KENNEDY THEATRE  
PRESENTS...



## TAIKO DRUM AND DANCE

Featuring the Kenny Endo Taiko Ensemble and UHM Dance

FEB 8-17

TICKETS ON SALE NOW! \$24 REGULAR; DISCOUNTS AVAILABLE.

[WWW.ETICKETHAWAII.COM](http://WWW.ETICKETHAWAII.COM) OR 944-2697

[WWW.HAWAII.EDU/KENNEDY](http://WWW.HAWAII.EDU/KENNEDY) OR 956-7655

## Kemo'o Farms Mardi Gras Celebration x 2

Friday February 8<sup>th</sup> 9pm-1am

Live Entertainment  
GTA & Hiriz

Food & Drink specials all night  
Jambalaya & Hurricanes Yum!

FAT TUESDAY February 12<sup>th</sup>

Food & Drink specials all day & night  
Come show us your Beads!!!

1718 Wilikina Dr in Wahiawa (Across from Schofield Barracks)  
621-1835 • [kemoopub.com](http://kemoopub.com)



# Mauka to Makai

COURTESY CYNTHIA THIELEN

*Time to reassert our beach rights*

## Hedging Our Sands

CYNTHIA THIELEN

**T**he public's access along Hawai'i's shoreline is in jeopardy. Act 160, which keeps coastal areas clear of introduced vegetation that impedes beach access, expires on June 30.

Throughout Hawai'i's history, the right to access and traverse the shoreline has been considered a sacred privilege. Codified in law and upheld in numerous court cases, Hawai'i's shoreline is held in trust for the public by the state and is free for all to enjoy. Unlike many states on the mainland, Hawai'i's beaches cannot be privately owned. Despite the accessibility of beaches to the public, however, traversing Hawai'i's coastline has become more and more challenging over the past few decades.

Although the state has generally succeeded in maintaining beach access points, it has only recently begun looking at problems with lateral access from one part of a beach to another. Over the past few decades in certain coastal areas, private landowners with property abutting the beach have planted saltwater-resistant shrubbery. Whether purposefully or through neglect, much of this vegetation has increasingly grown seaward. Certain



*We need public support to keep our shorelines open.*

plants, especially shrub-like species of hau and naupaka, have encroached beyond the high-water mark that traditionally delineated the beginning of the publicly available beach.

As many of these plants grew unchecked, their branches and leaves grew over sand-covered areas of the beach that were previously traversable even 20 years ago. Now, because of the thick vegetation, many residents are unable to get from one area of the beach to the other during high tides without getting soaked (if they can get there at all).

In 2010, the Legislature

passed Act 160, a coastal access law that requires property owners to ensure that beachfront areas abutting their lands "be kept passable and free from the landowner's human-induced, enhanced or unmaintained vegetation that interferes or encroaches" upon the public's ability to transit the shoreline. The law also requires the Department of Land and Natural Resources to maintain beach transit corridors by prohibiting landowners from growing vegetation that interferes with public access, and authorizes the department to issue notices to landowners and take any authorized actions to accomplish its objective.

But Act 160 sunsets shortly. Representatives Cindy Evans, Denny Coffman, Faye Hanohano, Derek Kawakami, Chris Lee, Nicole Lowen, Scott Nishimoto, Roy Takumi and I have introduced HB 17 to make this law permanent. We need public support to enable this measure to pass and keep our shorelines open to the public. Please track the bill on the Legislature's website, capitol.hawaii.gov, and enter in HB 17 to receive updates and submit testimony on this important coastal access bill.

*Representative Cynthia Thielen is vice chair of the state House Committee on Energy and Environmental Protection.*

### Diary, continued

lieved Caldwell's decision was appropriate. Caldwell has not yet selected a nominee to replace Okino.

—Karleanne Matthews

### DOC'S DAY

**O**n Thu., Jan. 10 at Che Pasta in Bishop Square, we learned something filmmaker Edgy Lee, taro farmer and Key Projects executive director John Reppun, environmental activists Peter and Sally Cole and another hundred people there gathered have in common: Their lives have been transformed by a local source of renewing energy known as Paul "Doc" Berry.

A journalist, environmentalist and beloved teacher now retired from Punahou School, Berry has authored 14 books and is a frequent contributor to the *Weekly*. As a scriptwriter, he teamed up with Lee on the award-winning films *Paniolo O Hawai'i* and *Waikiki, in the Wake of Dreams*, and with former state Rep. Heather Gignoni on the PBS documentary *Daniel K. Inouye, an American*

*Story.* "I'm working on another film about Sen. Inouye with Edgy, including footage that's never been shown," Berry confided to the *Weekly* after the cries of "surprise!" that greeted his arrival had died down.

Opening remarks were to be delivered by Punahou President James Scott—who, rising to his feet, was preempted by an ebullient Gov. Neil Abercrombie, who rushed the mic with cheeks aglow and a framed proclamation in his hands, declaring Jan. 10 to be Hawai'i's Paul "Doc" Berry Day.

Scott then spoke about how Berry has over the years stayed in touch with former students, who this year started an endowed chair at Punahou in his name, and had helped Scott personally realize his dreams by advising him to diversify his experience—and his resumé—by getting a bicoastal education.

Another former student, Josh Reppun, who teaches history at 'Iolani School, held up a bound volume collecting testimonials and achievements—the result of an exhaustive secret project



Paul "Doc" Berry

to have Berry declared a "Living Treasure" by the Hongwanji Buddhist Mission. "You weren't chosen," Reppun concluded to laughter from the crowd, adding that this "Living Treasure" party, with the consolation prize from the governor, was the result.

Berry, while taken aback at first, graciously thanked everyone, while in the front row, state Deputy Director for Water Resources Management Bill Tam smiled.

—Mindy Pennybacker

### Professional Display Graphics

Full Color Outdoor Grade  
**BANNER \$24**  
2' x 4'

Print Ready File, Add \$2 per Grommet, Restrictions Apply  
Prices subject to change without prior notice

Full Color 18" x 24"  
**POSTER \$5**  
24" x 36" \$9

Oce Color Wave Printer on 24# Paper  
Minimum 10 posters, limited time offer

Wholesale Pricing  
**LAMINATION**

We'll beat or match any local competitor's price

**HON** graphics

www.hongraphics.com  
ph: 596-2679 info@hongraphics.com  
417 Cooke St. Across from Fisher Hawaii

### Eating Problems?

Starving, eating out of control, binging & purging?

**NOW ACCEPTING RAISERS**

You're not alone ... We can help.



**'AI PONO**  
540-1001

1188 Bishop St. Honolulu, HI

www.aipono.com

HMSA & other insurance accepted

### Ninja Kaika Autodetailing

Providing our Local Community a Quality Mobile Service



**WE ARE MOBILE**  
808.366.6442

### FOR SALE

OLD HAWAIIAN COINS, TOKENS, STAMPS, DOCUMENTS & BOOKS

**531-6251**

M-F 9-5 SAT 10-4 1111 Bishop St., Downtown  
Hawaiian Islands Stamp & Coin



It's HPR's

**Atherton**

for intimate concerts.

**Hawaii Public Radio**

738 Kaheka St. (opposite Don Quijote)

### Satomi Yarimizo Quartet

with Rob Scheps

**Sat., Feb. 9**

One of Hawaii's most exciting jazz pianists welcomes a very special guest, Rob Scheps, sax, and her great local sidemen - Steve Jones, bass, and Darryl Pellegrini, drums.



### Stephen Inglis

**Sat., Feb. 23**

Hear a wide range of career-spanning material with slack key instrumentals, Hawaiian language songs, brand new unrecorded material and songs from his two most recent albums, 2012 Na Hoku Slack Key album of the year, "Waimaka Helelei," and 2011 Hawaii music award best folk album, "Slackin' on Dylan."



\$30 gen'l

\$25 HPR members

\$15 students w/ID

All concerts at 7:30 pm

Concert details at [www.hawaiipublicradio.org](http://www.hawaiipublicradio.org).  
Reservations: 955-8821 during business hours.

# hot picks



What do you call it when God has temper tantrums? Divine Fits plays at The Republik on Monday.

## Concerts & Clubs

### A Good Fit

Back in our 2012 Fall Arts issue on the topic of why it's so hard to get mainland groups to play in Hawai'i, promoter Philip Pendleton of BAMP Project said, "A band like Spoon can sell 3,000 tickets on the mainland, but we would be lucky to sell 300 here. Not sure if it's a lack of [public] knowledge or just apathy" ("Music: Da Skinny on ND," Sept. 19, 2012). It looks like BAMP's giving it a shot, sort of, with rhythmic rock supergroup **Divine Fits**, made up of Spoon frontman Britt Daniel, Dan Boeckner of Wolf Parade and Handsome Furs and Sam Brown of New Bomb Turks.

"I think I'm the one who said, 'Why don't we play in Honolulu on the way home [from Australia]?' says drummer Brown. The trip will make Hawai'i the 50th state he's visited. "I was kind of kidding."

With their hit debut album *A Thing Called Divine Fits*, it wasn't hard for the year-old band to gain momentum. "Having someone like Britt in the band helps," Brown laughs, but adds that side projects are just as beneficial to musicians as to fans. "Twenty years ago, people weren't in multiple bands. They were in it to win it. You're not properly applying yourself if you're not in more than one band these days."

—Katrina Valcourt

The Republik, 1349 Kapi'olani Blvd., Mon., 2/11, 8PM, \$22 plus fees, [bampproject.com](http://bampproject.com)

## Stage

### Mother Dearest

Anybody who's followed **Margaret Cho's** career since her early days in the mid-'90s knows that her mom provides an eternal wealth of material. The feminist comedian has so many jokes about Seun-Hoon Cho that she's pooled them together in a tour called, aptly, *Mother*.

"I've always talked about my mother, so there was a need to put a lot of jokes in one place," she says, but 44-year-old Cho adds that *Mother* explores more than mom jokes, hitting on the vein that kids aren't a prerequisite for motherhood. "There's something to being my age now that makes people relate to me in a maternal manner. We can be a mother without being with child; we can mother everybody," she says. "I think there is a need to react to everything as a mother."

In what's known as her most explicit and personal show yet, Cho jokes about her Korean-American upbringing hard, but draws connections from her family to her sexual identity and other social issues as well.



Luke Nevala sleeping, Korengal Valley, Kunar Province, Afghanistan by Tim Hetherington

She doesn't have any kids yet, but says that just because you may not have children of your own, "you don't have to feel left out of that sort of discussion. People are going to relate to [women] as mothers, no matter what."

—James Cave

Hawaii Theatre, 1130 Bethel St., Sat., 2/9, 4:30PM and 7:30PM, \$27-\$47, [hawaiiitheatre.com](http://hawaiiitheatre.com), 528-0506



Don't cut the cord yet; Cho will perform *Mother* twice on O'ahu.

## Museums

### Beyond the Barracks

Switch on FOX, HLN or CNN. See their coverage of warfare, the poker-faced weight of it. You might race against edits to keep up with the reported narrative, get an occasional glimpse of soldiers in uniform populating a desolate province. Unless you're told on a running ticker what part of the world we're in, you would have a hard time even knowing where they are, let alone them.

*Courage and Strength: Portraits of Those Who Have Served* goes intimately deeper. The coverage found in this photography exhibition doesn't treat men and women in uniform like pawns in a racked game of chess. Here, the tension felt is humane

show's closing at the end of the month.

—Matthew DeKneef

Honolulu Museum of Art, 900 S. Beretania St., exhibition runs through Sun., 2/24, open Tue.—Sat., 10AM–4:30PM and Sun., 1–5PM, closed Mon., \$5–\$10, free for members and active-duty military personnel, [honoluluuseum.org](http://honoluluuseum.org), 532-8700

## Festivals & Fairs

### Wow Factor

For many, the week around Valentine's Day doesn't have anything to do with roses. It means it's time again to the paint the town Pow Wow.

**Pow Wow Hawai'i** will leave its colorful mark when more

and personal; the powerful images of American men and women who've served in Iraq and Afghanistan offer glimpses into their inner struggles and contradictions of war.

The work displayed stems from a meaningful place of photojournalists who wish to tell stories outside of their editors: photojournalists including Nina Berman, Ashley Gilbertson, Peter Hapak, Tim Hetherington and Suzanne Opton. British-American Hetherington, killed while on assignment in Libya in 2011, is also the co-director of the Academy Award-nominated documentary *Restrepo*.

With identification, museum admission is free for active-duty military personnel and their families through the

than 200 artists from around the world and our very Islands get together in the flourishing arts district of Kaka'ako for some major PDA (Public Displays of Artwork).

Now in its fourth year, Pow Wow showcases its biggest clique yet, quadrupling in size from last year. To single out a limited few, visiting talent includes the recognizable paint of LA's Chaz Bojorquez, South Africa's Faith47 and Melbourne's Meggs to our own local heroes Angry Woebots, Prime, Estria, Beak and Ckaweeks.

So much more than a street art assembly or a graffiti festival, Pow Wow will put on group studio art exhibitions, live mural painting, a panel discussion and lectures at the University of Hawai'i, launch a new music program and host a block party finale and after-party—all in the span of a single week.

In beautifying our streets with art, Pow Wow revitalizes the local community and raises arts awareness that spills into the cultural conversation for the rest of the year. Because by the time Pow Wow is pau, it's really only the beginning.

—Matthew DeKneef

Kaka'ako District, cross streets Ala Moana Boulevard, Queen Street, Keawe Street and Ward Avenue, Sat., 2/9-Sat., 2/16, [powwowhawaii.com](http://powwowhawaii.com)

## Extras

### The Vinyl Countdown

Listening to an album on vinyl can be downright addictive. That feeling of anxiety as you thumb through sleeves at a record shop; the moment your eyes fall upon the beautiful cover art of your favorite band's best album; the

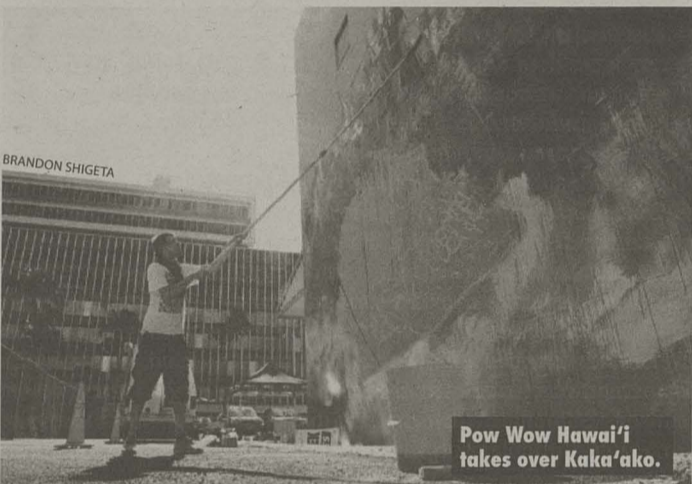
frustration of hitting every red light on your way home so that you can hear that needle finally get into the record's groove—there's nothing quite like it.

That's why DJ Nocturna and Lana Saldania, a duo that has thrown extravagant parties for five years, present **Share Your Own Vinyl Night** [SYOVN]. Saldania's vision for a night of intimate vinyl-listening was conceived when she wandered through the former home of piano composer Martin Denny, located in Black Point, during the Sony Open. "I wanted to know who lived there because I felt like it was a musician ... I just got this cool vibe. When I found out it was Martin Denny's, I got goosebumps," Saldania says. Days later, she discov-



DJ Nocturna shares and cares.

COURTESY DJ NOCTURNA



BRANDON SHIGETA

Pow Wow Hawai'i takes over Kaka'ako.

ered a Martin Denny record in her parents' garage.

"I want to recreate the feeling and energy of being in his home," Saldania says. "[SYOVN is] about sharing your favorite song. And we'll play it. If you want to talk about it, even better."

—Niko Rivas

Indigo Restaurant and Bar,  
1121 Nu'uuanu Ave., Fri.,  
2/8, 9PM-2AM, \$5, 21+,  
[djnocturnaandlana.com](http://djnocturnaandlana.com)

## THE SCENE

### Gigs

#### 6/Wednesday

##### HAWAIIAN

**2 Point O**, Chart House (6:30-9:30PM) 941-6660  
**Christian**, Mai Tai Bar, Ala Moana (4-7PM) 947-2900  
**Kamakakehau Duo**, The Edge, Sheraton Waikiki (6:30-8:30PM) 922-4422  
**Eric Lee Duo**, Mai Tai Bar, Royal Hawaiian Hotel (6PM) 923-7311  
**Elliott Hirai**, Princess Ka'iulani Hotel (8:30-10:30PM) 922-5811  
**Ho'okani Duo**, Princess Ka'iulani Hotel (6-8:30PM) 922-5811  
**Kamuela Kahoano**, RumFire (5-8PM) 921-4600  
**Brad Kawakami**, The Edge, Sheraton Waikiki (1:30-3:30PM) 922-4422  
**DeLima 'Ohana**, Moana Surfrider (6-8PM) 937-8461  
**Ellsworth Simeona**, Duke's Waikiki (9:30PM-12AM) 922-2268  
**Kawika Trask & Friends**, Royal Hawaiian Center Royal Grove (6PM) 922-2299  
**Haumea Warrington**, Duke's Waikiki (4-6PM) 922-2268

##### JAZZ/BLUES

**16th Avenue Quartet Plus**, Jazz Minds Art & Cafe (9PM-2AM) 945-0800  
**Kevin Coleman & The Flat Five Blues Band**, OnStage Drinks & Grinds (7:30-10PM) 306-7799  
**The DeShannon Higa Jazz Orchestra**, Gordon Biersch (6:30PM) 599-4877  
**Page Five**, The Dragon Upstairs (7:30-9:30PM) 526-1411  
**Scott Smith**, Moana Surfrider (6:30-9:30PM) 937-8461  
**David Swanson**, The Veranda, The Kahala Hotel & Resort (7:30-11PM) 739-8888

##### ROCK/POP

**Piranha Brothers**, Irish Rose Saloon (9PM-1AM) 947-3414  
**Jeremy Cheng**, Moana Surfrider (12:30-2:30PM) 937-8461

**Adam Crowe**, REAL a Gastropub (6-8PM) 596-2526  
**Adam Crowe**, Hard Rock Cafe (9-11PM) 955-7383  
**GJ & Izik**, Hula's Bar & Lei Stand (6-9PM) 923-0669  
**Jason Owens**, Kelley O'Neil's (5-8PM) 926-1777  
**Doolin' Rakes**, Kelley O'Neil's (9PM-1AM) 926-1777  
**Tahiti Rey & Jason Alan**, Modern Hotel, Sunset Bar (5-8PM) 943-5800  
**Rock Steady**, Mai Tai Bar, Ala Moana (9:30PM-12:30AM) 947-2900  
**Tavana**, O'Toole's Irish Pub (9PM-1:30AM) 536-4138  
**Johnny Valentine**, Moana Surfrider (8:15-10:30PM) 937-8461  
**Sasha Yates & Michelangelo Barques**, JJ Bistro & French Pastry (5-8:30PM) 739-0993

##### VARIOUS

**Keith Batlin**, Kelley O'Neil's (1:30-3:30AM) 926-1777  
**Open Mic**, Surfers Coffee Bar (7PM) 622-6234

#### 7/Thursday

##### HAWAIIAN

**Christian Yrizarry Duo**, The Edge, Sheraton Waikiki (6:30-8:30PM) 922-4422  
**Elliott Hirai Duo**, Moana Surfrider (6-8PM) 937-8461  
**Ellsworth & Piko**, Tiki's Grill & Bar (8-11PM) 923-8454  
**Ho'okani Duo**, Princess Ka'iulani Hotel (6-8:30PM) 922-5811  
**Brad Kawakami**, Princess Ka'iulani Hotel (8:30-10:30PM) 922-5811  
**DeLima 'Ohana**, Mai Tai Bar, Royal Hawaiian Hotel (6PM) 923-7311  
**Royal Hawaiian Band**, Royal Hawaiian Center Royal Grove (1PM) 922-2299  
**Ellsworth Simeona**, The Edge, Sheraton Waikiki (1:30-3:30PM) 922-4422  
**Ellsworth Simeona**, Duke's Waikiki (9:30PM-12AM) 922-2268  
**Mihana Souza & Kanoe Cazimero**, Duc's Bistro (7:30-10PM) 531-6325  
**Pu'uhonua**, Royal Hawaiian Center Royal Grove (6PM) 922-2299

**Haumea Warrington**, Duke's Waikiki (4-6PM) 922-2268

##### JAZZ/BLUES

**Jazz Monsters feat. Dr. Jazz**, JJ Bistro & French Pastry (5-8:30PM) 739-0993  
**The Remnants**, Jazz Minds Art & Cafe (9PM-2AM) 945-0800  
**Scott Smith**, Moana Surfrider (6:30-9:30PM) 937-8461  
**David Swanson**, The Veranda, The Kahala Hotel & Resort (7:30-11PM) 739-8888

##### ROCK/POP

**Darrell Aquino**, Mai Tai Bar, Ala Moana (4-7PM) 947-2900  
**Tito Berinobis**, Chart House (6:30-9:30PM) 941-6660  
**Jeremy Cheng**, Moana Surfrider (8:15-10:30PM) 937-8461  
**Johnny Helm**, RumFire (5-8PM) 921-4600  
**Rory Loughran**, Terry's Place (6-8PM) 533-2322  
**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  
**Alex Oasay**, Hula's Bar & Lei Stand (6-9PM) 923-0669  
**Acoustik Playground**, Gordon Biersch (7-10:30PM) 599-4877  
**Tahiti Rey & Jason Alan**, Hyatt Regency (5-8PM) 923-1234  
**Taja**, Kelley O'Neil's (9PM-1AM) 926-1777  
**John Valentine**, Moana Surfrider (12:30-2:30PM) 937-8461

##### VARIOUS

**Alive & Well**, Work House, Nerve Beats & Audible Lab Rats, Manifest (6PM) 523-7575  
**Keith Batlin**, Kelley O'Neil's (1:30-3:30AM) 926-1777  
**Old Man Yells At Cloud**, Blood Cave & Texas Primitive, thirtyninehotel (8PM) 599-2552

##### WORLD/REGGAE

**Soul Shake Down**, Mai Tai Bar, Ala Moana (9:30PM-12:30AM) 947-2900

Continued on Page 8

Wed 2/6 16th Avenue Quartet Plus!  
Thu 2/7 The Remnants!  
Fri 2/8 The Bentos!  
Sat 2/9 the deadbeats  
Mon 2/11 Project Monday  
Tues 2/12 JazzStory

Jazz Minds Art & Cafe @JazzMindsHNL JazzMinds HNL

1661 KAPIOLANI BLVD. 945-0800  
HONOLULUJAZZCLUB.COM OPEN 7PM-2AM

## Events for February!



**Manzarek-Rogers Band**  
2/7 at the Irish Rose  
8:30pm, \$35. Tickets available onsite  
or at [lazarbear.com](http://lazarbear.com)

478 Ena Rd  
947-3414  
6am - 2am



**Irish Rose .500**  
The biggest little race on the island!  
Sundays at 1pm!  
Prelims 2/10, 2/17, & 2/24  
Finals 3/3



**Whiskeys of the Month**  
Powers \$4.00  
Redbreast \$8.00



902 Nuuanu Ave.  
536-4138  
10am - 2am



**Guinness Toast Contest 2/16**

**Kilted Night 2/9**

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

Love our coverage of your event?



SPRINGS ARTS 2012

Support the newspaper that supports you

Honolulu Weekly

CALL 528-1475 x 10





COURTESY DOMINIK A. IZZO JR.



From left: Kevin Hayes, Steve Evans, Ray Manzarek and Roy Rogers

# Break on Blues

The Weekly enters a "Vulcan-like mind meld" with Ray Manzarek and Roy Rogers

STEPHEN FOX

**O**n the phone, Ray Manzarek comes off as snidely cynical, but it's forgivable. As the co-founder of The Doors and his recent project, the Manzarek-Rogers Band, Manzarek has been interviewed enough times to know how I'd start my interview with him and bluesman Roy Rogers.

"How'd you [and Rogers] get together—is that on your agenda? I've got all the questions," Manzarek says. "We share the same agent. He said, 'Hey, you're a blues guy, Ray,' and I said, 'Yes I am, from the south side of Chicago.' 'Why don't you get together with Roy?' I said, 'Sure.'"

Rogers's parents, perhaps predicting a solid musician, named him after the singing cowboy. He spent years on the road with John Lee Hooker's band and his own Delta Rhythm Kings, and earned eight Grammy nominations and two awards.

Of the two however, Manzarek is the elephant on the phone, having met a guy named Jim Morrison at UCLA's film school and forming The Doors upon graduation in 1965. Morrison provided poetry and erratic presence, but it was Manzarek's Bach-like chords on the organ and left-handed bass that shaped the group's sound. The pulsing psychedelia for which The Doors is known owes chiefly to Manzarek's electric piano and combo organs, but his skill at song-writing is well-exhibited in Manzarek-Rogers.

Following Morrison's death in 1971, Manzarek produced bands including Echo and the Bunnymen and seminal punkers X, but his bread and butter is performing solo at places like northern California's Raven Theater, where he injects his set with Doors stories. Rogers stopped by one night to sit in and check their musical fit.

"We played a little blues and a little Miles Davis, something from *Sketches of Spain*, and then we played a little Eric Satie," Manzarek reflects. "It worked great, so I said—"

"Simpatico!" Rogers chimes in.

"Simpatico!" Manzarek echoes.

*Translucent Blues*, the follow-up to Manzarek-Rogers's acoustic and instrumental debut, *Ballads Before the Rain*, at first seems like a retro Doors derivative but is set apart once Rogers lets loose on the slide guitar.

The varied styles of each track presage the musical range of their paired sound. "Fives and Ones" features Rogers's hard-driving Delta blues until it shifts into a delicate Satie-esque rev-



erie from Manzarek. In "Blues in my Shoes," Manzarek arpeggiates down like a rider on the storm from bridge to the final verse. "As You Leave" is a sweet ballad blending classical and jazz elements from keys, sax and guitar. They'll release a third album, *Twisted Tales*, later this year.

The songs are built with lyrics inspired by a stellar array of poets: word-smiths such as Jim Carrol, Michael McClure and the dark humor of rocker Warren Zevon.

"Like Romney's [binder of] women, we have binders of poets," Manzarek says. "Roy and I made music to some of these poems that I had from various poetry buddies. And that was the process: We wanted to make songs that were a bit more advanced. We're making 21st century blues with interesting lyrics."

*Translucent Blues* straddles transitioning musical styles during a paradigm shift in the music industry.

"I was at a news stand a few years ago," Manzarek says, "and these three young guys came up. 'You're Ray Manzarek from The Doors, right? We just downloaded *Riders on the Storm*—awesome!' I said, 'Great; you want to give me a dollar?' Because that's what I'd get if they buy the album."

Manzarek declined the buck they proffered, but in this era of bit torrents and streaming services, the thousands of dollars spent recording in a studio are no longer likely to be recouped.

"It had never entered their minds that here I was, the artist, and it might be good if I got something for my work," he says.

Rogers interjects: "The recording has become a calling card for the live performance. That's where people are making their money; at the live shows. The recordings just attract people to those."

To make it work, Manzarek-Rogers travels light, with little gear and no sax player. The *Translucent Blues* tour, with stops on Maui, Big Island, Kaua'i and the Irish Rose in Honolulu, features

Kevin Hayes from Robert Cray's band on drums and Elvin Bishop's Steve Evans on bass.

"We improvise psychically with each other," Manzarek says. "Here's how it works: We go into a Vulcan-like mind meld, so that we're all playing the same song, and that works out really well—the rhythm, the chord changes, the passion, the excitement. We try to bring as much passion as we can to each song, and in that passion you lose yourself."

"I tell people always, it should be better live," Rogers says, more practically. "You use the record as a place to start, and then the thing evolves. It's living, breathing stuff."

"Music is a pure vibration," Manzarek says. "Roy plucks a string on his guitar

and vibrations come out. We find those vibrations most pleasing. That's what musicians do: They create vibrations that feel really good. And when you all hit the same vibration at the same time, wow. It's like an orgasm. You don't ejaculate, but you vibrate at the same speed, level, intensity, and—it's thrilling!"

It is hard to tell when Manzarek is joking, but here he seems sincere. While Manzarek and Rogers are no sedate museum piece, they're icons from a passing age. Still, they pump out a vital, balls-to-the-wall groove, rooted in the origins of rock and well-suited for the future. ■

Irish Rose Saloon, 478 'Ena Rd., Thu., 2/7, 7:30PM, \$35-\$55, [lazarbear.com](http://lazarbear.com), (808) 896-4845

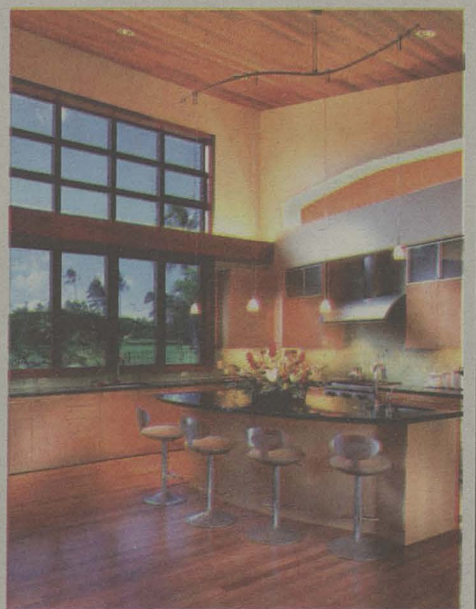
## Save Energy Save Money



**20% off**  
**VISTA** WINDOW FILM  
for your home  
for a limited time only

Cut up to 79% heat,  
99.9% UV rays  
and 87% glare

Transferrable lifetime warranty



# T&T TINTING SPECIALISTS

Contractor's Lic. #C-17113

**Airport Location**  
3035 Koapaka St.  
423-TINT (8468)

**Ala Moana Location**  
1014 Kawaihāo St.  
596-TINT (8468)

[tntinting.com](http://tntinting.com)



# Growing Food—and Healthy Appetites

*Here's how to do it simply and have fun.*

DEBBIE MILLIKAN

"Does this mean we don't have to eat processed foods anymore?" asked a fourth grader as she busily dug in the soil and planted carrot seeds in the school garden.

"Great question," I said. While it's hard to avoid processed foods filled with GMOs, preservatives and added sugars and fats, growing our own whole foods helps enormously. And while there are many other good reasons to grow your own organic food (food security, environmental benefits, saving money, reducing waste), getting fresh, tasty foods out of our own hard work is what my students, my family and I enjoy most.



(Left) Waikiki School students in garden; (Above) Sidney Melton (L) and Kalae Millikan in Waikiki School's aquaponic garden



**S**ure, gardening is a natural fit for kids—they love being outdoors. But what I wasn't prepared for when I became a gardening teacher at Waikiki Elementary School was children's intense, innate desire for fresh fruits and vegetables—especially those they grew and harvested themselves. As I've seen in my unscientific observations and in real published research, kids that grow their own food are more likely to eat fresh fruits and vegetables and are more likely to try new ones—even if they are not grown in their own garden.

Ask any 10-year-old if he or she likes tomatoes. Chances are, the answer will be no. But let that 10-year-old grow tomatoes in the backyard (or at school) and you'll find he or she can't stop eating them.

### Getting started: the soil

**T**here's almost nothing in gardening as important as the soil. Sure, plants can't live without water and sunlight (6–8 hours minimum in the sun for most edible plants), but think of the soil as the plants' refrigerator—they receive all of their food (i.e., nutrients) and water from it. So build the healthiest soil you can.

How can you tell if your soil is healthy for plants? Use your senses.

**Touch:** Healthy soil should feel damp but not too wet. Gently squeeze a golf-ball sized clump of garden soil. If it holds its shape, then crumbles slightly, you probably have the right amount of water. If it stays in a clump, or doesn't clump at all, you either have too much water or clay in your soil, or not enough.

**Sight:** What does the soil look like? It should be dark brown or black. The darker the color, the richer in nutrients the soil.

**Sound:** Can you hear (or see) life? The presence of worms, bugs and bacteria means there is organic matter that they are breaking down, making the nutrients available to your plants. Healthy soil contains millions of living, working microbes in a single handful. Put garden soil in a foil baking pan, and if you hear a gentle rustling, you've got live dirt.

**Smell:** Healthy soil should have a good, earthy smell. If it doesn't smell like anything, chances



Waikiki School gardener with vermi-friend

are your plants aren't going to like it.

Taste: Okay, so I don't advocate tasting your soil, but in *Dirt! The Movie*, winemaker Gary Vaynerchuk says tasting the soil makes all the difference in determining whether it will make great wine grapes.

### Compost

**T**hink of synthetic chemical fertilizers as candy bars: They burn out fast. Most of the high levels of macronutrients, such as nitrogen, found in synthetic fertilizers are drained from the soil before plants have a chance to use them. And too much nitrogen, phosphorus or potassium (the main components of commercial synthetic fertilizers) can actually harm plants.

Instead, compost encourages the growth of microorganisms and other living things in soil that sustain nutrient levels and supply food 24/7 to your plants. You can choose from two general types of store-bought compost: those made from wood and other plant materials and those containing animal manure. Both are beneficial. For homemade composting, try one of these three methods:

**Vermicomposting.** This method uses composting worms (cousins to earthworms) in an enclosed system. Feed worms kitchen fruit and vegetable scraps and they will provide you with vermicast (or worm poop). Add vermicast

### Food safety

Before you pluck that broccoli head or snap peas from their pods, be sure you harvest and prepare your foods safely. According to Jim Hollyer, farm food safety coach at the University of Hawai'i at Mānoa College of Tropical Agriculture and Human Resources (UH-CTAHR), "The three most serious food safety concerns in home gardens [are] not washing hands before harvesting, animal manures coming into contact with the edible portion of a crop and the presence of slugs or snails that might carry rat lungworm disease." Ugh! So before you begin harvesting, wash your hands for at least 20 seconds with soap and water (and help young children to do the same). Set aside a clean harvest container and cutting tools, ones that will only be used for harvesting. Ideally, your harvest container should never touch the ground, and be sure to cook or refrigerate fresh produce within 30 minutes of harvesting.

Follow these guidelines from UH-CTAHR's publication, *Best Food-Safety Practices for Home Gardeners*, to maintain food safety.

- Add raw or uncomposted manures to your garden's soil between growing seasons, rather than during an active production time. This will allow time for nature to kill human pathogens possibly contained in the manure.
- Apply irrigation water, especially from compost-tea, to the soil, rather than on the plant's fruits and leaves. Spraying compost-tea directly on the edible parts of plants can allow harmful microorganisms to attach themselves to your food.
- Keep your garden free of snails, slugs and rats. Kill rats and remove their hiding places and easy food sources. Remove slugs and snails by hand (while wearing gloves) and dispose. Remove items that slugs can hide under, or use an organic snail/slug

bait (iron phosphate) if you have a real problem. Caution: Despite products such as Sluggo being labeled as OMRI (Organic Materials Review Institute) allowed, there are questions as to whether this product is harmful to house pets. As with any pesticide, be sure to follow label directions exactly.

- If your garden becomes flooded, do not harvest produce that was in contact with floodwaters, as your food may now have unknown pesticides, pathogens and other biological or physical contamination on it. Discard all contaminated produce.
- Keep pets out of the garden. While fresh chicken manure might sound like a great soil additive, the manure might contain harmful bacteria. All manures should be composted thoroughly before use in a garden.

—Debbie Millikan

# Grow Your Own VEGETABLES the Easy Way!

**Primavera Aquaponics** uses a closed system of water and fish to grow a garden of fresh vegetables for your dinner table. Just plug in your garden and watch your plants grow!

**Educational Pricing Available!**

**Lower Your Food Costs!**



**Mini VV "Vertical Veggies" Garden**  
\$299 (Oahu)

- Can grow up to 12 different plants.
- No dirt or fertilizer needed.
- Starter fish and plants and annual service and maintenance package for \$90.



## PRIMAVERA AQUAPONICS

Go to [GetAquaponics.com](http://GetAquaponics.com) to register for a drawing for a chance to win a free Mini VV Garden (includes fish, plants and 1-year service plan).

Phone: (808) 489-1204

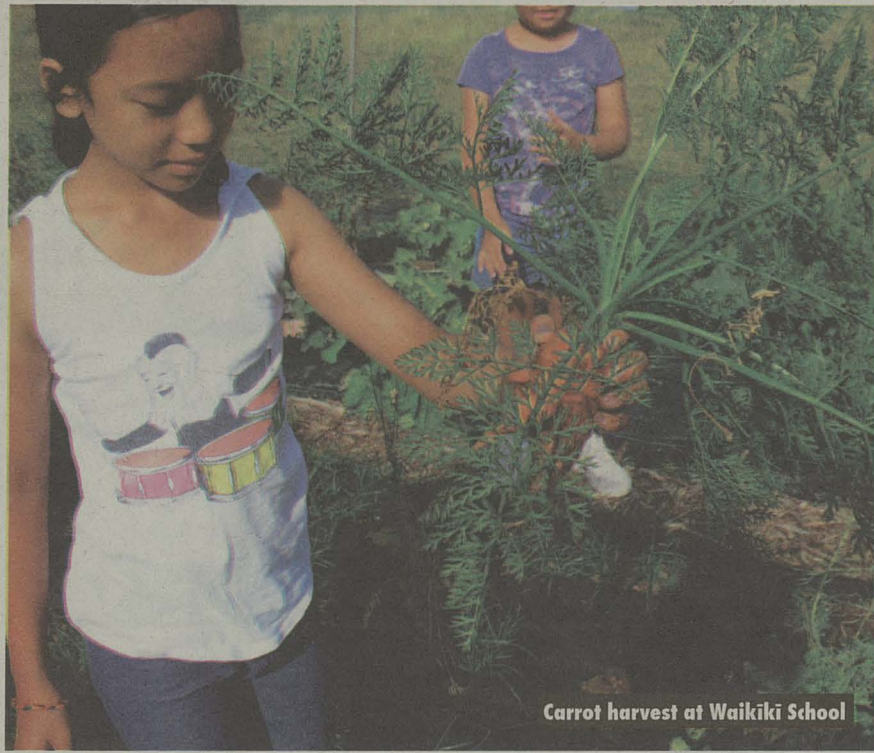
directly to your garden soil or aerate it in a bucket of water for 24 hours first to encourage the growth of microorganisms. The resulting "vermicast tea" can be added directly to soil near the roots of plants.

**Compost pile or tumbler.** Just about any food waste can be treated by composting in a heap, where microbial breakdown produces heat. But if you only have a small space (less than 5 square feet), include only fruit and vegetable scraps. That's because your pile is not likely to reach the required 140–160 degrees F needed to kill pathogens. Layer your pile with green waste (lawn clippings or garden trimmings), brown waste (leaves or mulch) and food waste (kitchen scraps). Water regularly, and aerate (adding oxygen for the microorganisms) by turning your pile once a week.

**Bokashi.** This is a mix of effective microorganisms, or EM (mainly bacteria and yeast), wheat mill run (a byproduct of making white flour), molasses and water. When sprinkled over food waste, it ferments the food, breaking it down fast to prevent it from rotting. In two weeks, your bokashi-treated compost (which should smell like kim chee or vinegar) is ready for burial in your garden.

**Garden ways and means**

The family that gardens together, stays together. I've never actually heard that said, but people gener-



Carrot harvest at Waikiki School

ally feel better after working in a garden, and happy people are easier to get along with. So how do you involve the whole family? Try a theme garden—create a simple circular plot in the shape of a pizza and grow tomatoes, peppers, basil, zucchini and wheat (growing wheat is actually quite easy, the harvesting and chaffing process doable, and with a flour mill you can turn your wheat grains into flour).

To encourage children to garden, allow them to feel the soil and get dirty; dress them in worn or stained clothes or even beachwear, and simply hose them off when done. For older children, you may allow them to tend their own plots (or use containers), choose what

to grow and be responsible for watering and nurturing their gardens. When it comes time to harvest, be sure to have children wash their hands well with soap and water (see food safety tips in sidebar).

**Organic and biodynamic**

One of the advantages of growing your own food is knowing what goes into it. So skip the pesticides in favor of organic gardening: Grow in season, grow varieties that are adapted to your climate, choose disease-resistant varieties, add compost and mulch to prevent weeds and encourage beneficial insects and microorganisms. Also, keep in mind that strong, healthy

plants (grown in rich, healthy soil) are less susceptible to pests and diseases.

In addition to and within organic gardening are systems such as permaculture design, biodynamic farming and small-scale gardening. Kahumana Farms in Wai'anae has used organic and biodynamic farming techniques for more than 30 years. "Biodynamic farming really comes from the small farm tradition," says Tom McDonald, director of social ventures at Kahumana Community Center (which supports a farm and cafe). "Biodynamic farming has a rich tradition rooted in a heightened mindfulness of how living things on a farm are connected. While we aren't biodynamic fundamentalists, we do employ techniques such as creating all inputs on site and aligning planting cycles with the cycles of the moon and stars," McDonald says.

Asked about advice for home gardeners, McDonald continues, "The most important thing you can do in your home garden is to start composting. Try to see your home garden as a single 'organism' and how everything is connected. Then, raise two chickens, compost grass trimmings and grow glyricidia (a chop-and-mulch, fast-growing tree of the legume family)." His home remedies for pests and diseases include neem, garlic and hot peppers.

For over 30 years EM Technology™ has been used around the world as a holistic alternative to toxic agricultural chemicals and cleaners.

**EM•1®** provides simple & healthy solutions for:

- Organic gardens, lawns, and houseplants
- Accelerating composting, EM® Bokashi & food waste recycling
- Improving water quality in aquaponics, ponds and water features
- Eliminating odors in the home (pets, garbage, drains, laundry, etc.)
- Cleaning without toxic chemicals

When you see **OMRI Listed** know the product: Is Trusted by Organic Farmers and Gardeners Protects Your Family and the Environment

**EM HAWAII LLC**  
www.emhawaii.com

Distributed by  
EM HAWAII, LLC  
(808) 548-0396  
Product of USA

**AQUAPONICS PLUS**  
a division of S. Kodama, Inc.

**Aquaponics, Aquaculture and Koi Pond Supplies**

Open Mon-Sat 9-5, Closed Sun • 808-259-5797  
41-1515 Lukanela St. Waimanalo, HI 96795

**ASAGI HATCHERY INC.**

baby chicks

chicken raising supplies

organic feed & seeds

EM & bokashi

808-845-4522  
ASAGIHATCHERY.COM

**PLANT SALE**

**FOSTER BOTANICAL GARDEN**

**Saturday May 25, 9am-2pm** FREE ADMISSION

Theme: *Fragrant Plants*

180 N. Vineyard Blvd. parking at Kauluwela School

Sponsored by Friends of Honolulu Botanical Gardens, the City and County of Honolulu and O'ahu Nursery Growers Association (ONGA)

For information about the sale, tours, classes, and/or membership, send an email to [friendsgardens@aol.com](mailto:friendsgardens@aol.com) or call 537-1708

**SUPPORT LOCALLY** owned INDEPENDENTLY operated **BUSINESSES**

THINK BUY GROW LOCAL Honolulu **Weekly**



Keenan Millikan eating an heirloom tomato

**Permaculture**

“Permaculture is a science that mimics the design of natural systems,” says Hunter Heavilin, permaculture design expert and co-founder of Pono Permaculture, a consulting firm. For those ready to start a home garden, Hunter has this advice: “Any element in the wrong place can create an increase in work. Estimate how many hours you want to put into your garden, cut it in half, and plan around that.” Be willing to grow plants that grow well in your garden, rather than growing only what you think you want. “If you’ve planted corn five times in the same place and it doesn’t grow, try

planting something else,” continues Heavilin. “Permaculture design is a scenario of what your garden can be, based on your own needs and your garden’s resources.”

Not sure what your garden can be? “Walk around and meet your neighbors and see what they are growing. Chances are they will have good insight and will probably even give you something to grow.” To learn more, join a Permablitz—an informal gathering of people to help create or add to an edible garden. Check permablitzhawaii.com to find out when and where the next Permablitz is taking place.

**Efficient small spaces**

If you have a small space that gets only a few hours of light a day, consider a mobile garden. “Our family garden is on wheels, so I can easily pull it out into the sunny part of the driveway once I leave for work in the morning,” says Dave Caldiero, an avid gardener and chef at Town Restaurant in Kaimuki. “We grow greens, lettuce, spinach, things we eat almost every day.”

**RESOURCES**

**Seeds**

**UH Seed Program**

Agricultural diagnostic service center seed program  
Home garden packets are \$1 and include shipping  
[www.ctahr.hawaii.edu/seed](http://www.ctahr.hawaii.edu/seed), 956-7890

**Fukuda Seed Store**

1287 Kalani St. Ste. 106, Kalihi, 841-6719

**Seed Savers Exchange**

[Seedsaver.org](http://Seedsaver.org), (563) 382-5990

**Seeds of Change**

Organic seeds, donates to schools  
P.O. Box 4908 Rancho Dominguez, CA  
[seedsofchange.com](http://seedsofchange.com), (888) 762-7333

**Home garden and composting**

**Kokua Worms**

Vermicast and worms  
Worm workshops held 2nd Saturday of the month, call to reserve your spot  
742 Queen St., 2nd floor  
[kokuaworms.com](http://kokuaworms.com), 256-6717

**Waikiki Worm Company**

Mid- to large-scale systems  
2021-C Waiola St.  
[waikikiworm.com](http://waikikiworm.com), 945-9676

**Kahumana Organic Farm and Café**

Farm visits and tours, \$6 donation  
86-660 Lualualei Homestead Rd., Wai’anae  
[kahumanafarms.org](http://kahumanafarms.org), 696-8844

**Oahu Urban Garden Center**

Master gardeners answer questions by phone, Mon.–Fri., 9AM–noon  
955 Kamehameha Hwy., Pearl City  
[www.ctahr.hawaii.edu/ougc](http://www.ctahr.hawaii.edu/ougc), 453-6055

**Halawa Xeriscape Garden**

Self-guided tours Wed. and Sat., 9AM–3PM. Free tours by appointment  
99-1268 Iwaena St., ‘Aiea  
748-5041

**Olomana Gardens**

Demonstrates permaculture design  
41-1140 Waikupanaha St., Waimānalo  
[olomanagardens.com](http://olomanagardens.com), 259-0223

**Nurseries**

**Hui Kū Maoli Ola**

Source of Hawaiian native plants  
46-403 Ha’ikū Rd., Kāne’ohe  
[plantnativehawaii.com](http://plantnativehawaii.com), 235-6165

**Frankie’s Nursery**

41-999 Mahiku Pl., Waimānalo  
[frankiesnursery.com](http://frankiesnursery.com), 259-8737

**Makakilo Nursery**

92-2171 Kulihi St., Kapolei  
672-3573

**Mari’s Gardens**

94-415 Makapipipi St., Mililani  
[marisgardens.com](http://marisgardens.com), 625-2800

**Koolau Farmers**

45-580 Kamehameha Hwy., Kāne’ohe, 247-3911  
1127 Kailua Rd., Kailua, 263-4414  
1199 Dillingham Blvd., 843-0436

**Sharon’s Plants**

41-614 Waikupanaha St., Waimānalo  
[sharonsplants.com](http://sharonsplants.com), 259-7137

**Glenn’s Flowers and Plants**

41-513 Flamingo St., Waimānalo  
259-9625

**Free compost and mulch**

**Honolulu Zoo’s “Zoo Doo”**

Composted animal manure  
Pickup days: Wed. and Sat.  
151 Kapahulu Ave.  
By appointment, 768-7158

**Hawaiian Earth products**

Mulch and compost  
91-400 Malakole Rd., Campbell Industrial Park, 682-5895  
101 Kapa’a Quarry Rd., Kailua, 261-5877

**Ho’omaluhia**

**Botanical Garden**  
45680 Luluku Rd., Kāne’ohe  
233-7323

**Makiki Community Garden**

In back of Makiki District Park

**Mānoa Community Garden**

Behind Manoa School,  
3155 Mānoa Rd.

**Waimea Falls Park**

Makai end of parking lot No. 2

**Wahiawā Community Garden**

Across from Wheeler Army Airfield, just off Kamehameha Highway

**Websites**

**Square foot gardening**  
[squarefootgardening.org](http://squarefootgardening.org)

**Simply Aquaponics Hawaii**  
[simplyaquaponics.com](http://simplyaquaponics.com)

**Best Food-Safety Practices for Hawai’i Gardeners**  
[www.ctahr.hawaii.edu/oc/freepubs/pdf/FST-41.pdf](http://www.ctahr.hawaii.edu/oc/freepubs/pdf/FST-41.pdf)

**Books**

**Growing Fruits in Hawaii and Growing Vegetables in Hawaii**  
Kathy Oshiro  
Bess Press, 1999 and 2000  
\$14.95

**Biodynamic Gardening**  
Hilary Wright  
Floris Books, 2009  
\$35

**Thrifty Gardening, From the Ground Up**  
Marjorie Harris  
House of Anansi Press, 2012  
\$15.95

**The Book of Gardening Projects for Kids**  
Whitney Cohen and John Fisher  
Timber Press, 2012  
\$29.95



Bright, healthy vegetables can be grown in almost any space.

**Grow Organic Food at your Home, School or Business**

- Kitchen Garden Design
- Installation
- Maintenance
- Organic Seedlings
- Gifts for Gardeners
- Cooking Lessons

Foodscapes HAWAII

375-8025 • [FoodscapesHawaii.com](http://FoodscapesHawaii.com)

TWITTER: @FoodscapesHI

Visit us!

**MARI’S GARDENS**  
*growing in balance*

Eco-Tours call to arrange  
Fresh, organic produce on sale & CSA boxes

94-415 Makapipipi St. Mililani  
625-2800 [www.marisgarden.com](http://www.marisgarden.com)

**Our Commitment**  
Because The Land Matters

**Homestead Poi & Mamaki Tea**

“It is with family, friends, and community in mind that Homestead Poi is made.”  
Hanale Bishop

Fuel your spirit well . . . with Kokua

**kōkua market** 8:00am - 9:00pm Daily  
NATURAL FOODS GROCERY COOPERATIVE 2643 South King St  
941-1922

**Olomana Gardens**

Visit us for

- worms and compost systems
- “Hands On Training”, individuals or groups
- aquaponics systems built to order

**Tours available daily**  
Please call 259-0223  
Hours by appt. only: Mon–Sat 8:00 am.–5 p.m.  
41-1140 Waikupanaha St., Waimanalo  
[OlomanaGardens@hawaii.rr.com](mailto:OlomanaGardens@hawaii.rr.com)  
[olomanagardens.com](http://olomanagardens.com)

## Grow Your Own

Caldiero says he and his wife learned about square-foot gardening, which is simply a strategy to grow food efficiently by sectioning a raised bed into 1-square-foot plots. "The trick is mixing one-third part each of compost, soil and black cinder," he explains.

What are the advantages? No weeds, junky soil or pests, and plant roots tend to grow more vertically, making the square-foot garden more space-effi-

cient than a traditional plot.

Cost: about \$140 to build a 4-square-foot garden bed holding 8-10 inches of soil (less if you use recycled materials). With lettuce heads alone, harvestable every six weeks, the investment's paid off pretty quickly.

### Aquaponics

The symbiotic relationship of fish, bacteria and plants is happening

right now in nature, all over the world, naturally. So what's all the fuss? Aquaponics brings that relationship to your urban backyard, your condo lanai or even your front porch. All you need is electricity (to run the pump), a nearby water source and a desire for fresh fish (tilapia, baby!) and fresh vegetables. At Waikiki School, we recently enjoyed a lunch with all foods, including golden tilapia, grown in the aquaponics system only a few feet from the classroom. Now that's local.

### Xeriscaping

While water is one of our most valuable natural resources, it is estimated that 50 percent of water used in a single-family home is outdoors. While you probably can't skimp on watering your edible plants, you can conserve water elsewhere in your landscape by planting native and drought-tolerant varieties. Xeriscaping is a strategy for conserving water in your landscape. To learn more about methods and plants, visit the Board of Water Supply's Halawa Xeriscape Garden. ■

## WAIAHOLE BOTANICALS

48-166 Kamehameha Hwy, Kaneohe • 1-808-239-9929  
Located right next to the Waiahole Poi Factory!

Specializing in ti, palms, bamboo, water lillies, bougainvillea, & other tropicals



Please Call for Appointment • www.waiaholebotanicals.com

Grow Food,  
not Lawns.

PerMaBlitzHawaii.COM

Hawaii's Edible Garden Revolution

## Quick Response to Computer and Business Skills

at Windward Community College

### Get skills – upgrade your career prospects

- Starts Monday, March 4, 2013
- Learn online 24/7
- Instructor-guided open lab weekly
- Microsoft Office 2010
- Computing literacy and applications



Call us today.

235-7363

236-9257

windwardcce.org



UNIVERSITY OF HAWAII  
WINDWARD COMMUNITY COLLEGE

Career and Community Education

## STAY LOCAL, SAVE LOCAL

HILO Seaside Hotel  
from **\$85**  
PER NIGHT  
(800) 560-5557  
hilo seasidehotel.com

KONA Seaside Hotel  
from **\$85**  
PER NIGHT  
(800) 560-5558  
konaseasidehotel.com

MAUI Seaside Hotel  
NOW **\$99**  
PER NIGHT  
(800) 560-5552  
maui seasidehotel.com

### DISCOUNT RATES FOR:

- FAMILY GROUPS
- SCHOOL REUNIONS
- CLUBS & CHURCH ORGANIZATIONS



Approved Lodging

Early check in/late check out on availability. Room includes 2 double beds, a/c, ceiling fan, color TV & refrigerator. Prices are plus tax. Rates vary on busy weekends. Local residency required. Parking Fee for Kona Seaside & Maui Seaside.

www.seasidehotelshawaii.com



Students walk through Waikiki School's garden.



Sidney Melton (L) and Kalae Millikan

## THE SCENE

### From Page 8

**Kamuela Kahoano, RumFire** (5-8PM) 921-4600  
**Albert Malignat, The Edge, Sheraton Waikiki** (1:30-3:30PM) 922-4422  
**DeLima 'Ohana, Moana Surfrider** (6-8PM) 937-8461  
**Ellsworth Simeona, Duke's Waikiki** (9:30PM-12AM) 922-2268  
**Kawika Trask & Friends, Royal Hawaiian Center Royal Grove** (6PM) 922-2299  
**Haumea Warrington, Duke's Waikiki** (4-6PM) 922-2268

### JAZZ/BLUES

**16th Avenue Quartet Plus!, Jazz Minds Art & Cafe** (9PM-2AM) 945-0800  
**Kevin Coleman & The Flat Five Blues Band, OnStage Drinks & Grinds** (7:30-10PM) 306-7799  
**Page Five, The Dragon Upstairs** (7:30-9:30PM) 526-1411  
**Scott Smith, Moana Surfrider** (6:30-9:30PM) 937-8461  
**David Swanson, The Veranda, The Kahala Hotel & Resort** (7:30-11PM) 739-8888  
**Valery Ponomarev Quintet, Gordon Biersch** (6:30PM) 599-4877

### ROCK/POP

**Jeremy Cheng, Moana Surfrider** (12:30-2:30PM) 937-8461  
**Bamboo Crew, Mai Tai Bar, Ala Moana** (9:30PM-12:30AM) 947-2900  
**Adam Crowe, REAL a Gastropub** (6-8PM) 596-2526  
**Adam Crowe, Hard Rock Cafe** (9-11PM) 955-7383  
**GJ & Izik, Hula's Bar & Lei Stand** (6-9PM) 923-0669  
**Doolin' Rakes, Kelley O'Neil's** (9PM-1AM) 926-1777  
**Chris Rego, Mai Tai Bar, Ala Moana** (4-7PM) 947-2900  
**Tahiti Rey & Jason Alan, Modern Hotel, Sunset Bar** (5-8PM) 943-5800  
**Tavana, O'Toole's Irish Pub** (9PM-1:30AM) 536-4138  
**Johnny Valentine, Moana Surfrider** (8:15-10:30PM) 937-8461  
**Paradise XS, Irish Rose Saloon** (9PM-1AM) 947-3414

### VARIOUS

**Keith Batlin, Kelley O'Neil's** (1:30-3:30AM) 926-1777  
**Open Mic, Surf's Coffee Bar** (7PM) 622-6234

### WORLD/REGGAE

**CelticWaves, Kelley O'Neil's** (5-8PM) 926-1777

## Concerts & Clubs

▲**Above & Beyond** Manufactured Superstars, Topher Jones and DJ G-Spot will open for Above & Beyond at what may be the most exciting EDM event to happen here in 2013. 18+ welcome. **Kaka'ako Beach Park Amphitheater**, 677 Ala Moana Blvd.: Fri., 2/8, (doors 5PM, show 6PM) \$40-\$45 plus fees. bampproject.com, groovetickets.com

▲**Big Galut(e)** The Honolulu Chamber Music Series (HCMS) proudly presents Big Galut(e): Music of Jewish Diaspora this Saturday. A pre-concert talk with the musicians led by Joan Canfield begins at 6:30PM. **Doris Duke Theatre**, 900 S. Beretania St.: Sat., 2/9, (7:30PM) \$45. honolulu-museum.tix.com, 532-8700

▲**Divine Fits** (See Hot Pick.) *The Republik*, 1349 Kapi'olani Blvd.: Mon., 2/11, (8PM) \$22 plus fees. bampproject.com

▲**Guttermouth** Guttermouth, after a stop on Maui, will bring its punk antics to O'ahu for a show with 86 List, Sandpaper Handjob, 13th Legion, Mister Meaner and False Crack. **Hawaiian Brian's**, 1680 Kapi'olani Blvd.: Sat., 2/9, (5:30PM) \$18-\$30. groovetickets.com, underworldvents.com

▲**Kani Ka 'Oli Concert Series** Sounding Joy Music Therapy celebrates their 10th anniversary with the second

concert in this series, featuring Kimo Hussey and the Pacific Music Foundation and Japan's Masaaki Band, with nine members who are visually impaired. **Laniakea YWCA**, 1040 Richards St.: Fri., 2/8, (5:30-8PM) \$35 concert, \$55 concert and cocktail reception. kanikaoli.sound-ingjoymt.org, 593-2620

▲**Satomi Yarimizo Quartet** Saxophonist and flautist Rob Scheps will join Satomi and her quartet for a jazzy tribute to Miles Davis and John Coltrane. **Atherton Performing Arts Studio**, Hawai'i Public Radio, 738 Kaheka St.: Sat., 2/9, (7:30PM) \$15-\$30. 955-8821

▲**The Manzarek-Rogers Band** (See Entertainment Feature, pg. 9.) *Irish Rose Saloon*, 478 'Ena Rd.: Thu., 2/7, (doors 7:30PM, show 8:30PM) \$35-\$55. irishrosesaloon.com, 947-3414

## Auditions

▲**Hawai'i Vocal Arts Ensemble** If you're an experienced singer with good intonation, a clear tone and music-reading skills, try out for the Hawai'i Vocal Arts Ensemble's 21st season. Email Tim to make an appointment. maestrotim1@gmail.com, hawaiiivocalarts.com

## Stage

▲**A Cage of Fireflies** Three sisters living in Hawai'i deliberate over whether to return to Okinawa or stay in Honolulu. Mini subscriptions to this show, *All That Remains* and *Sound and Beauty* are available for \$45. **Kumu Kahua Theatre**, 46 Merchant St.: Thu.-Sat., 8PM; Sun., 2PM; runs 1/24-2/24. \$5-\$20. kumukahua.org, 536-4441

▲**Danny and the Deep Blue Sea** Danny and Roberta discover what it's like

Continued on Page 16

# VALENTINE'S DAY

## Sweet Yo' Self

Don't let Singles Awareness Day bring you down—use your freedom to treat yourself to a fancy night out the way no lover ever could. Who knows, you might even meet someone you'll spend Valentine's Day 2014 with. From Motown to Red Tantra, find love (or at least chocolate) with our handy guide.

—Katrina Valcourt

**Chocolate Making and Tasting** On Sun., 2/10 from 3–6PM, the folks at Madre Chocolate will teach you recipes for a variety of truffles made from local ingredients for \$50. Students will take home a gift bag of the truffles, perfect to give to your lover or yourself. On Valentine's Day (Thu., 2/14, 7:30–8:15PM), bring your sweetie to this sweet spot to see how Madre's award-winning chocolate is made and taste it in three different forms: the lychee-tasting juice of cacao, a fresh roasted cacao bean and a flight of five of their most popular chocolate flavors. Then make your own, all for \$25. Please register for both opportunities online. *Madre Chocolate*, 20A Kainehe St., Kailua: madrechocolate.com/Classes.html

**Committed Couple's Valentines Retreat** A variety of activities will help you and your loved one feel even closer: Partner Yoga, Healing Touch Massage, creating a Love Map (a timeline of your relationship), finding

your Heart of Red Tantra through breathing exercises and more. There will also be free time to swim, socialize and relax at the private oceanside estate. This is a non-sexual workshop for committed couples only. Sun., 2/17, (11AM–7PM) \$150 per couple by 2/7, \$175 after. 255-9839

**Don't Wait for Love Sale and Lunch** A trunk show will feature jewelry, made by local designers, that make great gifts for your special someone right before you woo them with a special lunch. Enjoy a prix-fixe menu for two that you can share on the lawn or in the cafe. The meal includes red pepper and tomato bisque, shrimp and kale Caesar salad, chicken Saltimbocca with garlic green beans, the cafe's signature gateau (flourless chocolate cake layered with chocolate mousse) and iced tea. Reservations are required at 237-5225. *Honolulu Museum of Art Spalding House*, 2411 Makiki Heights Dr.: Sun., 2/10, (noon–3PM) Trunk show free with museum admission; \$45 lunch for two. honolulumuseum.org, 526-1322

**Golden Valentine's Package at PCC** Executive Chef Hector Morales will prepare a buffet dinner featuring pork loin, fettuccine Alfredo, tender strip loin steak and wok-seared garlic shrimp. A chocolate fountain dipping station will round out the dinner, which closes at 8PM. Afterwards, A Touch of Gold, a Motown tribute group, will perform. There will also be complimentary moonlit canoe rides. Call for reservations. *Polynesian Cultural Center*, 55-370 Kamehameha Hwy, Lā'ie: Thu., 2/14, (6–9PM) \$25–\$28. PCCkamaaina.com, 293-3333

**Greens & Vines Lunch and Dinner** The good thing about vegan food is that it doesn't weigh you down—leaving you plenty of energy for some fun after the meal. Greens & Vines's Valentine's menu includes lemony zucchini bisque with shaved fennel, a not-tuna salad open-faced sandwich, spicy kale salad, walnut pesto stuffed marinated mushrooms and a wicked chocolate tart. Call for reservations.

*Greens & Vines*, 909 Kapi'olani Blvd.: Thu., 2/14 and Fri., 2/15; lunch 11AM–2PM, dinner 5–9PM. \$62, \$85 with wine pairing. greensandvines.com, 536-9680

**Ka'eo Valentine's Reunion Concert and Dinner** After 27 years of separation, Glenn Smith, Andy Llanos and Max Sanchez will reunite for a "From My Heart" event as the 1980s band Ka'eo. Rodney Villanueva hosts. *Hawaii Okinawa Center*, Waipio Gentry Business Park, 94-587 Uke'e St.: Thu., 2/14, (5:30PM) \$55, \$100 for 2. honoluluboxoffice.com, 398-0450

**Lucky Belly Valentine's Day Dinner** The Italians and the French may be known as lovers, but that doesn't mean you have to suck down snails to celebrate your feelings for someone. Lucky Belly will offer the following palate pleasers: chilled soba and uni salad; a choice of foie gras gyoza or lobster dumplings; a choice of lamb tenderloin and braised lamb ragout, bacon-wrapped pork loin or Alaskan King crab-crusted salmon; and green tea cheesecake. *Lucky Belly*, 50 N. Hotel St.: Thu., 2/14, (5–10PM) \$40, \$60 with beverage pairing. luckybelly.com, 531-1888

**LUX at The TRUMP Pink Valentine's** Whether you're single, single-ish or taken, there's a colored wristband for you to show everyone why you're out partying. Get fancy with your black ties (optional; no jeans) and gowns, but you must have something pink as well. Fireworks, food, fashion and music will entertain you all night long. *Trump International Hotel Waikiki Beach Walk*, 223 Saratoga Rd.: Fri., 2/15, (6:30–11PM) \$10 and up. LUXatTheTRUMP.EventBrite.com, 721-7777

**Me Ke Aloha Pumehana** Renew your vows at the Sheraton Princess Ka'iulani's Lava Stage at 5:15PM. Participants will receive a complimentary renewal certificate, sparkling cider and chocolate strawberries. A buffet dinner of prime rib, crab legs, seafood and an ice cream bar begins at 5:30PM. Reservations are recommended. *Sheraton Princess*

*Ka'iulani*, 120 Ka'iulani Ave.: Thu., 2/14, (5:15–9PM) \$45. 921-4600

**Motown Valentines II** A 9-piece big band tribute to Motown, featuring local soul singers, will cover classic hits this Valentine's Day with full original sets by Kings of Spade and the Bentos. Jookbox City will close the evening. The event sold out last year, so don't wait to get tickets. Ages 21+ only. *thirtyninehotel*, 39 N. Hotel St.: Thu., 2/14, (doors at 9PM, show at 9:30PM) \$10–\$20. mv2.eventbrite.com

**Navatek Cruises** A beautiful sunset over the water, stars twinkling, gentle waves, roses for each couple, a buffet downstairs or a five-course meal on the upper deck. Sound dreamy? Choose between the Sunset Dinner Cruise (\$99) or the Royal Sunset Dinner Cruise (\$129). Kama'aina rates are available. *Pier 6, Aloha Tower*. Thu., 2/14, (5:30–7:30PM) 973-1311

**Royal Hawaiian Center Offerings** Spend your Valentine's Day shopping, dining and watching entertainment at Royal Hawaiian Center's many venues, including Honolulu Cookie Company, Doraku Sushi and Legends in Concert Waikiki. Go online for details and to make reservations. *Royal Hawaiian Center*, 2201 Kalakaua Ave.: RoyalHawaiianCenter.com, 922-2299

**SALT Valentine's Day** You can't have something sweet without a little salt to balance it out. SALT Bar & Kitchen is offering Big Island abalone, Kona lobster or Maui flat iron steak and chocolate cremeux this year for all you lovebirds out there. Seating is limited. *SALT Bar & Kitchen*, 3605 Wai'ala'e Ave.: Thu., 2/14, (5–6PM, 7–8PM and 9:30–10:30PM) \$70, \$90 with wine pairing. salthonolulu.com, 744-7567

**Soul Sessions Vol. 4 Valentine's Day Concert** The '90s are back with romantic crooners and R&B legends K-Ci & JoJo, Bobby V, Blackstreet and Shai. Get your tickets now to make your Valentine's Day extra special. Tickets available at all Ticketmaster outlets, the Blaisdell Box Office and military

outlets. *Blaisdell Arena*, 777 Ward Ave.: Thu., 2/14, (7:30PM) \$45–\$160. ticketmaster.com, (800) 745-3000

**Star of Honolulu Cruises** Sail around the city with dazzling views, delicious dinner and live entertainment onboard the *Star of Honolulu*. Private window tables and memory photos are available. *Pier 8, Aloha Tower*. Thu., 2/14, (5:30–7:30PM) \$70.60 and up. starofhonolulu.com, 983-STAR (7827)

**Valentine Baskets** Get cute with your honey by making crafts together, or surprise your loved one with a hand-made heart-shaped lauhala mini basket. Reservations required. *Foster Botanical Garden*, 50 N. Vineyard Blvd.: Mon., 2/11, (10–11:30AM) \$10 plus garden admission. 522-7066

**Valentine's at Vino** A five-course Valentine's Day menu features butter-poached Kona cold lobster with Kahuku corn, braised horseradish crusted short rib, Kula strawberry panna cotta with chocolate gelato and more. Reservations are required. *Vino*, 500 Ala Moana Blvd.: Thu., 2/14, (5–9PM) \$48, \$63 with wine pairing. svilliers@dkrestaurants.com, 524-8466

**Valentine's Craft Day** Show your friends, family, and loved ones how much you love them and make your own gifts such as shell necklaces, carved cowries imprinted with your names or initials or a unique heart-shaped shell. *Living Art Marine Center*, 3239 Ualena St. Ste. 100: Sun., 2/10, (9:30AM–noon) Free admission with online coupon; material fee for crafts. livingartmarinecenter.com, 841-8080

**Valentine's Day Salsamor! Dance Party** Salsamor! is kicking it up with "Speed-Salsa" this Valentine's Day, where dancers switch partners every time the bell rings. Don't know how to salsa? Learn the fiery steps from LUXE Hawaii during the first hour so you'll be ready to bring the heat. No T-shirts, slippers or shorts for men. *Vice Nightclub*, Ward Center, 1200 Ala Moana Blvd., 2nd floor: Thu., 2/14, (8PM–1AM) \$10 (includes one drink and dance lesson), 21+

## Spin Zone

### The Sound of Color

Four Color Zack, Red Bull's 2012 ThreeStyle World Champion, will return to the Islands for one crazy night at M Nightclub's weekly party, The Manor. Though currently touring the country as a judge for this year's ThreeStyle battles, Zack will take a break to throw down for the Aloha State faithful this Friday.

Not convinced he deserves the acclaim? Zack is recognized by MTV Hive for producing one of the top mixes of 2011 (his ode to R&B crooner The Dream) and *Rolling Stone* named his "Yo Son" hip-hop party in Seattle one of the best in the country. He's also worked as an art designer for Reebok, T-Mobile, Stussy and NBC among others, showing that the 31-year-old possesses quite the flair for visual appeal, too. He even gels with the local crowd with his *Weekday Warrior* mix series for Kicks Hawaii.

Here's a fun fact about the well-rounded party rocker's Red Bull victory: He was actually eliminated on day two of the four-day competition, only to be brought back as a wild card and win the whole thing.

—Kalani Wilhelm

M Nightclub, Restaurant Row, 500 Ala Moana Blvd., Fri., 2/8, 10PM–4AM, \$10, 21+

# DJ NIGHTS GUIDE

## WEDNESDAY, FEBRUARY 6

#CHECKIN w/ DJs SOUNDCHECK, DEKO @ SoHo Mixed Media Bar  
DJ ANARCH @ Bar 35  
DJ BLAKE @ Moose McGillicuddy's (11PM)  
DJ EUPHORIK @ Pearl Ultra Lounge  
DJ JAYTEE @ Michelle's Bar (9PM–2AM)  
DJ PAUL BRANDON @ Tsunami  
FAMILY WEDNESDAYS @ Dragon Upstairs (10PM)  
HUMP WEDNESDAYS @ Hula's Bar & Lei Stand (9PM)  
LITE THE ROOF ON FIRE w/ DJs JIMMY TACO & K-SMOOTH @ Dave & Buster's  
THE CRUSH w/ DJs COMPOSE & ANIT @ The Safehouse Lounge (6–9PM)  
THE GET RIGHT w/ DJs COMPOSE & DELVE @ The Manifest (10PM)  
THE FUNKION @ Zanzabar (9PM)  
W.T.F. @ V-Lounge & Bar 7

## SUNDAY, FEBRUARY 10

SIZZLIN SUNDAYS @ Zanzabar, 18+  
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 SPINOFF @ Mai Tai Bar (9:30PM–12:30AM)

## THURSDAY, FEBRUARY 7

DJ EUPHORIK @ Pearl Ultra Lounge  
DJ JAYTEE @ Michelle's Bar (9PM–2AM)  
HER WAY THURSDAYS w/ DJ TAKTIK @ Aiea Bowl  
HOT HAWAIIAN NIGHTS w/ DJs ILL PHIL & CG @ Da Big Kahuna Waikiki  
IDENTITY w/ DJs JAMI & LOGOE @ M Nightclub (10PM–4AM)  
JET BOY, JET GIRL w/ DJs JET BOY & NIGHTFOX @ Mercury Bar  
POP ROX w/ DJs G-SPOT & SOUNDCHECK @ The Safehouse (9PM–1AM)  
RATCHET THURSDAYS @ SoHo Mixed Media Bar  
SALSAMOR w/ DJ ROD @ Vice Nightclub (8PM)  
SOOO YOU SINGLE THURSDAYS? @ Playbar Waikiki, 18+  
SPIN - LIVE DJ DANCE PARTY PLUS GOGOS @ Hula's Bar & Lei Stand (10:30PM)  
TAP THAT THURSDAYS @ SoHo Mixed Media Bar  
THIRSTY THURSDAYS w/ DJs TECHNIQUE, WIZZARD, KOOLE & TWIX @ Zanzabar

## MONDAY, FEBRUARY 11

FLASHBAXX MONDAYS @ Hula Bar and Lei Stand (10PM)  
INDUSTRY NIGHT w/ DJ DELVE @ LuLu's Waikiki (10PM)  
MAD HOUSE MONDAYS w/ DJ TECHNIQUE @ Aiea Bowl (8PM–2AM)  
MOTOWN ON MONDAYS @ Nextdoor  
SWITCH MONDAYS @ V-Lounge  
UNDERGROUND PLAYGROUND @ Mercury Bar

## FRIDAY, FEBRUARY 8

DJ ANIT @ Addiction Nightclub (8PM)  
DJ JAYTEE @ Michelle's Bar (9PM–2AM)  
DJ ON THE ROOFTOP @ Dave & Buster's  
DJs VJ BATTLE PLUS GOGOS @ Hula's Bar & Lei Stand (10:30PM)  
GOOD @ The Manifest (10PM)  
JAMES COLES @ Club 3LD  
LIVE DJ DANCE PARTY @ Hula's Bar & Lei Stand (9PM)  
RITMO LATINO w/ DJs DA LION OF JUDAH & ROD @ Che Pasta  
SINSUAL FRIDAYS w/ DJs KRAZY K & MIKED @ Zanzabar  
THE MANOR w/ DJs DELVE, XL, JAMI & FOUR COLOR ZACK @ M Nightclub (10PM–4AM)  
THE SALSA LOUNGE w/ DJ GATO @ The Honolulu Club Lounge (5–11:30PM)

## TUESDAY, FEBRUARY 12

4PLAY ALL-REQUEST w/ DJ R-X @ Hula's Bar and Lei Stand (9PM)  
DIAMOND @ V-Lounge  
DJ EUPHORIK @ Pearl Ultra Lounge  
DJ HAIRCUTS FOR MEN @ Mercury Bar (8:30PM)  
DJ JAYTEE @ Michelle's Bar (9PM–2AM)  
INTERNATIONAL SALSA NIGHT @ Zanzabar  
SLICE w/ DJ HAPA BOY, REAL DEAL REED @ Rock Bottom Bar & Grill  
TRUE INDUSTRY NIGHT w/ NOCTURNAL SOUND KREW @ SoHo Mixed Media Bar

## SATURDAY, FEBRUARY 9

CAPITAL @ Japengo  
DJ ANIT @ Addiction Nightclub  
DJ BLAKE @ Moose McGillicuddy's (11PM)  
DJ DA LION OF JUDAH @ LuLu's Waikiki (10PM)  
DJs MIKE & ESKAE @ Pearl Ultra Lounge  
DJ ON THE ROOFTOP @ Dave & Buster's  
DJ SHO @ RumFire (8:30PM–12:30AM)  
DJs VJ BATTLE PLUS GOGOS @ Hula's Bar & Lei Stand (10:30PM)  
ENERGY @ The Warehouse  
FLIRT @ SoHo Mixed Media Bar  
HUGS AND KISSES @ Bonsai  
IMPULSE SATURDAYS w/ DJs BIG JOHN & WU CHANG @ Zanzabar  
LIVE DJ DANCE PARTY @ Hula's Bar & Lei Stand (9PM)  
#MONKEYBIZ w/ DJs JAMI & JAYTEE @ M Nightclub (10PM–4AM)  
NOIR @ Brasserie du Vin  
ROCKERS ISLAND w/ DJs BONES & CONSCIOUS @ Da Big Kahuna Waikiki  
IGNITE @ Bar 35  
SLOW & LOW DUBSTEP @ Lotus Downtown (10PM–2AM)

GET YOUR EVENT LISTED! SPINZONE@HONOLULUWEEKLY.COM, TWO WEEKS IN ADVANCE.

# THE SCENE

## From Page 14

to take their broken pasts and learn to speak. *Earle Ernst LAB Theatre*, The side of Kennedy Theatre, UH-Mānoa campus: 2/8, 2/9, 2/15 and 2/16, (11PM) \$5-\$10. 956-7655

☛ **Jo Koy** His first Oahu show is already sold out, so BAMP Project added a second on Sat., 2/9. You may have seen him on Comedy Central, *The Tonight Show with Jay Leno* or *Chelsea Lately*, but the best performances are the live ones. Don't miss him this time around—get your tickets at groovetickets.com, Local Motion stores, military ITT offices, UH Campus Center or The Safehouse. *The Republik*, 1349 Kapi'olani Blvd.: Fri., 2/8 (sold out) and Sat., 2/9, (8PM) \$19-\$44 plus fees. bamp-project.com

**Live, Laugh, Love** Celebrate the art of hula with Hālau I Ka Wekiu, the overall winner of 2012's Merrie Monarch Festival, at its annual concert. *Hawaii Theatre*, 1130 Bethel St.: Sun., 2/10, (5PM) hawaiiitheatre.com, 528-0506

☛ **Margaret Cho** (See Hot Pick.) *Hawaii Theatre*, 1130 Bethel St.: Sat., 2/9, (4:30 and 7:30PM) \$27-\$47. hawaii-theatre.com, 528-0506

☛ **Taiko Drum and Dance** Kenny Endo, artistic director of Taiko Center of the Pacific, will lead a program at UH with choreography by Dance faculty and guest artists. There will be free pre-show chats on Sat., 2/9 and 2/16 at 7PM. *Kennedy Theatre*, 1770 East-West Rd.: 2/8, 2/9, 2/15 and 2/16 at 8PM; 2/17 at 2PM. \$5-\$24. hawaii.edu/kennedytheatre, 956-7655

## Auditions

**9 to 5: The Musical** Three women team up to take control of their company, based on the movie from the '80s. The show will run 3/29-4/14. Be

prepared to sing Broadway-style or with sheet music in your own key (no transpositions on site, no tapes, no karaoke, no a cappella); to dance (wear appropriate shoes and clothes); and to read. Perusal scripts are available at the Diamond Head Theatre Box Office. Scripts must be read on-site. *Diamond Head Theatre*, 520 Makapu'u Ave.: Fri., 2/8, 7PM; Sat., 2/9 and Sun., 2/10, 2PM. diamond-headtheatre.com/season/auditions.html, 733-0274

## On Sale

☛ **Alan Jackson** Hawai'i's got all genres covered in the new year, from comedy and hip-hop to country. Alan Jackson, a Grammy winner and inductee into the Nashville Songwriters Hall of Fame, fits right in with the roll of superstars infiltrating the Islands. Tickets available at the Blaisdell Center Box Office, Ticketmaster.com and by phone at (800) 745-3000. *Blaisdell Arena*, 777 Ward Ave.: Sun., 2/24, (8PM) \$29.50-\$89.50 plus fees. 591-2211

☛ **NOFX** These punks behind records such as *Punk in Drublic* have released 12 studio albums to date. As one of the most successful indie bands around, these guys are sure to start a ruckus on both Maui (2/22) and O'ahu (2/23). The O'ahu show opens with 86 List and Completely Insane. *The Republik*, 1349 Kapi'olani Blvd.: Sat., 2/23, (8PM) \$29-\$39 plus fees. groovetickets.com, bampproject.com

**This Is Hell** Reverie, Lions Keep, Casey Tatum, Siblings and Nesta open up for This Is Hell, a hardcore band from New York. Package tickets for This Is Hell and Killswitch Engage are also available. *Hawaiian Brian's*, 1680 Kapi'olani Blvd.: Wed.,

2/20, (6PM) \$15. groovetickets.com, underworldevents.com

## Literary

☛ **First Thursdays Poetry Slam** Kealoa hosts February's First Thursday celebration of poetry, music and live art featuring Matthew Cuban (Southern Fried Poetry Champion). Winner of the night receives \$100. Come down to hop on the open mic or sit back and be impressed. *Fresh Café*, 831 Queen St.: Thu., 2/7, (8:30PM) \$3-\$5. info@HawaiiSlam.com, hawaiiislam.com, 387-9664

☛ **So You Want to Write a Children's Book** Published members of the Society of Children's Book Writers and Illustrators will discuss what it takes to write for children. The talk will be held in the First Floor Reading Room. *Hawai'i State Library*, 478 S King St.: Sat., 2/9, (1:30PM) 586-3500

☛ **Words in the World: Literatures, Oratures and New Meeting Grounds** This symposium will bring together literary critics, performance artists and cultural practitioners to discuss the situations of literatures and oratures both in relation to the earth and to each other; featuring Albert Wendt, Ngugi wa Thiong'o, Pualani Kanaka'ole Kanahale, Kimo Keaulana, Hosam Aboul-Ela, Francesca Orsini, Chantal Spitz and Daniel Justice. *Art Auditorium*, Rm. 132, UH-Mānoa, 2535 McCarthy Mall: Thu., 2/7, 4PM-Sat., 2/9, 12:15PM. Free. anjoli@hawaii.edu, facebook.com/events/389065227842284

## Outside

**Commuter Cycling 101** Instructors will go over safe cycling practices before moving to a parking lot to practice

riding drills and then going for a group ride through the community. Register at hbl.org/commutercycling101. Other Commuter Cycling 101 classes will be offered throughout the month at various locations. *University of Hawai'i at Mānoa*, Moore Hall 112: Sat., 2/9, (1-3PM) Free. hbl.org

**Kalauao Trail** Break off of the 'Aiea Loop into a valley where a small waterfall and pool are good for cooling off. There will be a steep climb back up. Contact coordinator Thea Ferentinos at 375-0384. *Meet at 'Iolani Palace*, mountain side, 364 S. King St.: Sun., 2/10, (8AM) \$3. htm-club.org

**Roller Derby Boot Camp** Register by 2/15 to play or referee roller derby. No prior skating or roller derby experience is required, but participants will be evaluated prior to boot camp. 18+ only. *Aloha City Rollers Roller Derby League*, 10-Acre Park, 95-1000 Mākaunūlā St., Mililani: Free. info@808derby.com, 808derby.com, 454-3847

## Botanical

☛ **Annual UGC Plant Sale** Spring is in the air—it's the perfect time to start up a garden. Do so with plants from UH's Urban Garden Center. A range of plants will be for sale, and there will also be a workshop. Call for details. *Urban Garden Center*, 955 Kamehameha Hwy., Pearl City: Sat., 2/9, (9AM-noon) ctahr.hawaii.edu/ougc, 453-6050

**Lei Wili** Lyon Arboretum's Hui Hana Lei Makers will teach students how to make the traditional Hawaiian winding/breaded floral lei. Please bring lei flowers if you have them. *Lyon Arboretum*, 3860 Mānoa Rd.: Thu., 2/7, (9:30AM-12:30PM)

\$20. hawaii.edu/lyonarboratum, 988-0456

☛ **Vanilla Orchids: Natural History, Cultivation and Molecular Systematics** Dr. Ken Cameron, professor of botany and director of the Wisconsin State Herbarium, is known for being the first biologist to use DNA sequence data to reconstruct the evolutionary history of the entire orchid family. His expertise in the field makes him a world resource. Registration is required for this class. *Hale Kuhina*, Windward Community College, room 115: Wed., 2/13, (10:30AM-noon) Free. windwardcce.org, 235-7433

## 'Ohana

**7th Dream Car Art Contest** Toyota Hawaii is looking for young artists to hand-draw their dream cars. Entry forms are available online. Submissions can be turned in at any Toyota dealer in the state or mailed to Toyota Dream Car Art Contest, P.O. Box 2788, Honolulu, HI 96803-2788. Entries must be submitted by Mon., 2/25. toyotahawaii.com

**Chinese New Year Cultural Series for Children** Learn traditions of Chinese New Year, including lucky phrases and how to make little dragons and dumplings (from Play-Doh). Registration is recommended. This series is geared towards ages 5-12. *Mānoa Public Library*, 2716 Woodlawn Dr.: Sat., 2/9, (10:30-11:30AM) Free. 988-0459

**Exploring the Reef** Explore Hawai'i's tide pools and shallow reefs where critters you never knew existed dwell. Reservations are required. *Living Art Marine Center*, 3239 Ualena St. Ste. 100: Fri., 2/8 and Sat., 2/9, (7:30PM) \$10 general, \$8.50 keiki, kama'aina and military. livingart-marinecenter.com, 841-8080



Tie  
one on  
for

Valentine's  
Day!

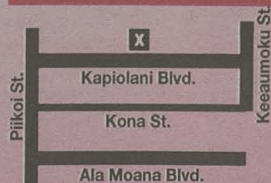
SUZIE'S

The fun starts at Suzie's, THE PLACE to bring your wife, girlfriend, boyfriend, or all three!

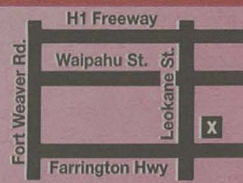
♥ Adult Novelty Toys ♥ Lingerie & Leather Apparel  
♥ Books, Magazines & Gifts ♥ Lotions & Massage Oils

OPEN 24 HOURS

VISIT US AT OUR TWO OAHU LOCATIONS:



1370 Kapiolani Blvd  
949-4383



94-210 Leokane Street  
Waipahu • 677-6950



# THIS MODERN WORLD

by TOM TOMORROW

# THE SCENE

WITH THEIR PARTY IN DISARRAY, REPUBLICANS DEBATE...

## WAYS TO SAVE THE G.O.P.

1) OBFUSCATE THE CRAZY!

WE HAVE A **MESSAGING PROBLEM**--WHICH IS TO SAY, VOTERS FIND MANY OF OUR MESSAGES **REPELLENT!**

FROM NOW ON, WE MUST SPEAK ONLY IN THE **VAGUEST OF PLATITUDES!**

ALSO, IX-NAY ON THE APE-RAY ABIES-BAY.



2) GAME THE SYSTEM!

THROUGH VARIOUS VOTE-RIGGING SCHEMES, WE SHOULD BE ABLE TO **MARGINALIZE "URBAN" VOTERS.**

IF YOU KNOW WHAT WE MEAN.

"BLACK." WE MEAN "BLACK."



3) START OVER (AKA THE **DAVID BROOKS PLAN!**)

WHAT THIS COUNTRY NEEDS IS A **NEW REPUBLICAN PARTY--DESIGNED TO APPEAL TO ME, DAVID BROOKS!**

YOU CAN HOLD MEETINGS AT THE **APPLEBEE'S SALAD BAR!**

IT SHOULDN'T BE TOO CROWDED.



4) HOPE THE VOTING PUBLIC HAS A VERY SHORT ATTENTION SPAN.\*

WHY WOULD ANYONE VOTE FOR THE **ANTI-GAY, ANTI-IMMIGRANT, ANTI-CHOICE NUTJOBS WHO STARTED TWO WARS, CRASHED THE ECONOMY AND--**

HEY, LOOK! SOMETHING **SHINY!**

OOH, PRETTY!



\*THIS ONE'S A PRETTY SAFE BET, ACTUALLY.

5) CLONE A MULTITUDE OF AGING WHITE MEN.

GIVEN CURRENT DEMOGRAPHIC TRENDS, THE **ONLY WAY TO INCREASE THE REPUBLICAN VOTING BASE--**

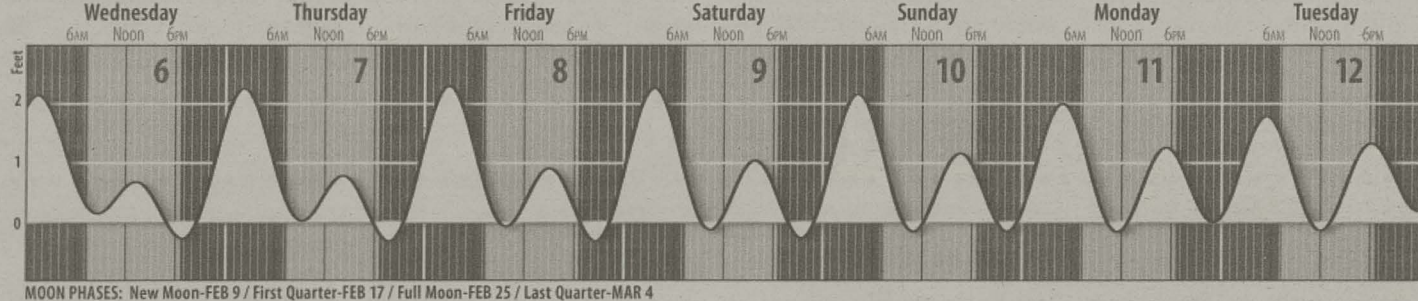
--IS THROUGH **SCIENCE!**

SCIENCE, EH? WELL, DESPERATE TIMES CALL FOR DESPERATE MEASURES.



Tom Tomorrow © 2-6-2013 ... www.thismodernworld.com ... twitter.com/tomtomorrow

## Sun, Moon & Tides—Honolulu Harbor



**Kamehameha Schools' Summer Explorations Series** Students in grades 5-8 are eligible to apply for Kamehameha Schools' 2013 Explorations Series programs (Ho'omāka'ika'i, Ho'olauna and Kūlia I Ka Pono), which invite Hawaiian learners to build foundations of Hawaiian cultural knowledge, connectedness and responsibility through place-based programs. The first program begins in June. Applications due Thu., 2/28. apps.ksbe.edu/enrichment, ksbe.edu/admissions, 534-8272, 842-8800

**Paper Making Workshop** Create your own paper with natural and recycled materials found during a short hike with HNC. Reservations required. Suitable for ages 10 and up. *Hawai'i Nature Center, Honolulu, 2131 Makiki Heights Dr.:* Sat., 2/9, (1:30-3:30PM) \$10. 955-0100

**Valentines Toddler Hula** Join in with your keiki (ages 1-5) as they learn easy songs and dances (mostly seated). Moms, dads, grandmas, grandpas and nannies are welcome to come with keiki. *Hale Pulelehua Studio, 46-020 Alaloa St, Windward Business Center, Kane'ohe:* Every Tuesday in February, (9:30-9:55AM) \$7/class or \$25 for 4-week session. workshops@hulapreservation.org, 247-9440

**Wordsworth the Poet's Poe-TREE Contest** The deadline for this contest has been extended! To enter, kids should write a poem that celebrates their favorite tree. Send entries ATTN: Wordsworth's Poe-TREE Contest to wordsworth@bookshawaii.net or to Watermark Publishing, 1088 Bishop St., Ste. 310, Honolulu, HI

96813. Each entry must include the child's name, age and grade, school, hometown and parent, guardian or teacher's contact information and signature. Entries must be received by 3/1. blog.bookshawaii.net

## Learning

**31st Annual Hawaii National Bank Chinese New Year Presentations** Each day through 2/22, there will be award-winning displays and half-hour presentations on the traditions of Chinese New Year, including the holiday's entertainment, crafts, food and clothing. Please call for more information on times or to reserve group space. School classes are welcome. *Hawaii National Bank Main Branch, lobby, 45 N. King St.:* Daily through 2/22. 528-7768

**African Drumming Intensive Workshop** Moussa Bangoura and Sekou Camara of the Griot people of West Africa will teach participants about an assortment of West African drums and musical instruments through hand-on experiences. There will be a campfire at sunset with a drum circle continuing after dark. Please register at goo.gl/TOvKe. *Honolulu Farms, 2801-N2 La'i Rd.:* Sat., 2/9, (3-9PM) \$40; please bring food to share. transition-university.org, 479-5515

**Aha Hana Lima Workshops** Registration is now open for this workshop series sponsored by Hawaii Craftsmen. Featured artists include Carol Gouthro (clay), Robert Mickelsen (flame-work glass) and Chad Alice Hagen (fiber/felting). Classes begin in late

March. Please register at hawaii-craftsmen.org.

**Claiming Christianity: John Henry Wise and the Roots of Native Christian Patriotism** Ronald Williams, Jr. will give an illustrated talk, co-sponsored by The Hawaiian Historical Society and the Hawai'i inuiakea School of Hawaiian Knowledge, University of Hawai'i at Mānoa. *Kamakakuokalani Center for Hawaiian Studies, auditorium, 2645 Dole St.:* Thu., 2/7, (7PM) Free.

**Clutter Free for Life—Understanding the Basics (Part I)** Learn the basics of how to rid yourself of clutter, break through old patterns and implement systems to organize your life, home and office. *Hale Kuhina 106, Windward Community College, 45-720 Kea'ahala Rd., Kane'ohe:* Wed., 2/6, (6-8:30PM) \$25. windwardce.org, 235-7433

**Design A Room Classes** Kathy Gurski Design LLC is putting together small groups of people who are interested in working on the same types of rooms (kitchen, bathroom, living, bedroom, family room/den, outdoor spaces, etc.) to give them a hand with design. Each class will be four sessions of approximately an hour and a half each. Classes begin when enough interested people sign up, so call Kathy and leave your name, address, phone number, room or rooms interested in working on and how soon. Merchandise to fill the newly renovated space will be discounted. \$500. kathygurskidesign.com, 396-6668

**EMP 100: Ignite S.E.L.F. for Success I** This introductory empowerment course is designed to help women

make their dreams a reality through growth and development. Exercises will implement various techniques to optimize personal and professional success based on partner and group dynamics. *Windward Community College, Hale Alaka'i 102, 45-720 Ke'ahala Rd.:* Sat., 2/9, (9AM-noon) \$29. windwardce.org, 235-7433

**Entertainment Advertising: How to Sell Your Film to the Audience** Erik Ries, founder and creative director of ETC. STUDIOS, will share his experiences creating entertainment campaigns to sell films to a variety of audiences. *Krauss Hall, Rm. 012, UH-Mānoa campus:* Thu., 2/7, (7PM) outreach.hawaii.edu/noncredit, 956-8400

**Narrative Filmmaking with Ramin Bahrani** Award-winning writer and director Ramin Bahrani will teach a weekend-long workshop on dramatic narrative filmmaking. Please register at least a week in advance. *UHM Krauss 012, UH-Mānoa, Yukiyoishi Room:* Sat., 2/23 and Sun., 2/24, (9AM-4PM) \$200. outreach.hawaii.edu/pnm, 956-8400

**Ocean Safety Educational Course** Learn about the legal and regulatory requirements for persons who participate in the sport of tow-in surfing in Hawai'i; risk management principles; local ocean safety principles and practices; rules and laws pertaining to protected species in ocean waters in Hawai'i; boating skills as they apply to the sport of tow-in surfing; and the historical, cultural and customary practices of Hawai'i's ocean users. *Windward Community College, Hale Alaka'i 101, 45-720 Ke'ahala Rd.:* Sat., 2/9 and

## Museums

**Hawai'i State Art Museum No. 1 Capitol District Building, 250 S. Hotel St., 2nd Fl.** Open Tue.-Sat., 10AM-4PM and First Fridays, 6-9PM. Free. hawaii.gov/sfca/HisAM.html, 586-0300

**Second Saturday** Come down for a lovey dovey art project with the Hawaii Watercolor Society. Their "We LOVE Art!" event will show you how to hand-make a customized Valentine. Sat., 2/9, (11AM-3PM) Free. 586-0900

**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. honolulumuseum.org, 532-8700

**Moods and Dreams in 19th-Century Graphic Arts** The darker side of 19th-century graphic art shows how received mythologies, arcane visual codes, psychological states and avant-garde aesthetic principles formed the basis for radically introspective alternatives to Realism and Impressionism. Through 2/10.

**Courage and Strength: Portraits of Those Who Have Served** (See Hot Pick.) Through 2/24.

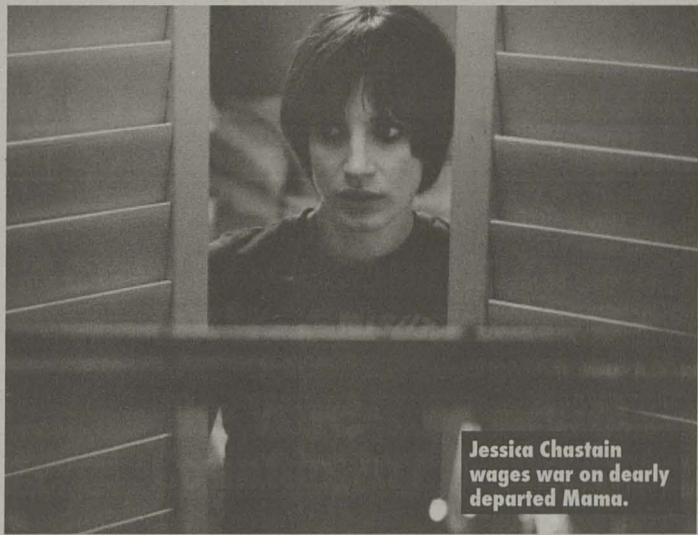
**Iolani Palace** The palace is the only official residence of royalty in the United States. 364 S. King St. Open Mon.-Sat., 9AM-4PM. Closed Sundays. \$7-\$21.75 adults; \$3-\$6 kids ages 5-12; under 5 free; free for kama'aina on second Sundays. Tours available in English and Japanese. iolanipalace.org, 522-0822

**Lauhala Plaiting** Every second and fourth Saturday, Ulana Me ka Lokomaika'i demonstrates lauhala weaving from 9AM-2PM.

**Hawaiian Quilting Classes** Every Saturday, Poakalani and John Serrao and their daughters Cissy and Rae teach Hawaiian Quilting in the Ka'ana Building (Old Archives) from 9AM-noon. All levels welcome. \$6 per session, poakalani.net, 223-1108.

**27th Annual Experts at the Pal-**  
Continued on Page 18

## Film Review



ROBERT PENNYBACKER

**W**hat is the measure of a great horror film? Is it how high it makes you jump out of your theater seat (as with John Carpenter's *Halloween*) or how many sleepless nights it causes you long after seeing it (as with *The Haunting*)? *Mama*, the new Spanish-Canadian film from Executive Producer Guillermo del Toro, does well by both measures. It sparks its share of high-voltage screams, but also makes you hold your breath back at home when you open a closet door or turn a blind corner. While it is a shrewdly calculated cinematic thrill ride, its core subject pierces the hu-

man psyche as sharply as a knitting needle to the back of the neck. *Mama* is about maternal instinct and its ability to transcend time, death and logic. What makes the film all the more haunting is that, like del Toro's masterful *Pan's Labyrinth*, its aesthetic is rooted in the great traditions of Spanish surrealism.

It's difficult to tell how much artistic influence an executive producer has on a film, but *Mama* bears del Toro's visual stamp through and through. Creepy woods, giant moths and dark hallways abound. Even the computer-generated titular character has the same surreal, child-nightmare quality of the creatures in *Pan's Labyrinth*.

# Mama Don't Like You

But, as co-writer and director, Andres Muschietti must be credited with the wise choice of keeping the human drama (rather than the horror film trappings) front and center, for this is what sends the film burrowing into our consciousness.

The far-fetched plot sets up a real-life dynamic between the female characters: Two young sisters (Victoria and Lilly) are driven off a cliff by their father, who has just killed their mother and several others in a shooting rampage. The three survive, and take refuge in an abandoned cabin in the woods. Just as he is about to shoot Victoria, father is whisked away and killed by a ghost, Mama, who ends up raising the girls over the next five years. Their long-searching Uncle Jeffrey finally finds the girls and takes custody of his now feral nieces. Jeffrey's punk-band bass-player girlfriend Annabel (*Zero Dark Thirty*'s Jessica Chastain, barely recognizable in a black wig) becomes the girls' unwilling surrogate mother. Problem is, where Victoria and Lilly go, so does Mama, and a deadly

*Mama bears del Toro's visual stamp: creepy woods, giant moths and dark hallways.*

quadrangle of mother-daughter bonding ensues.

Men don't last long in the estrogen-fueled crossfire. *Mama* quickly sidelines Jeffrey to recover in the hospital, leaving her and an at-first unwitting Annabel to vie for the girls' love and loyalty. Chastain, a terrific actor in any genre, is heart-achingly believable in her transition from indifference to deep maternal love. Small details and gestures speak volumes: Her first physical contact with Victoria is a master-dog head pat. Later in the film she strokes Victoria's hair with a tender intimacy.

*Mama* is more haunting when she is left off-screen to fester in our imaginations. One of the most brilliant scenes occurs fairly early in the film, when through a bedroom doorway we see Lilly playing tug-of-war with Mama, who is blocked from our view by a wall. The subsequent quick flashes of her tragic, Modigliani-style face do trigger some impressive seat levitations in the audience, but when the two moms battle it out for the girls in the film's climax, we are left with the all-too-common disappointment of modern movie fantasies—hand-to-hand combat between flesh and blood heroes and computer-generated villains.

The haunting, deeply disturbing qualities of *Mama* will stay with you once the aftertaste of its near-fiasco ending subsides. It will never reach the classic status of *The Haunting* or *Pan's Labyrinth*, but its very real, sometimes courageous exploration of mother-love transcends the horror-film genre, while still providing plenty of popcorn-tossing chills. ■

## THE SCENE

From Page 17

**ace Lecture Series** This lunchtime series, held every Thursday through 3/7 from noon-1PM in the Kanaina (Old Archives) Building, will focus on Hawai'i Architectural Modernism. This week's talk will be by Don Hibbard, Ph.D.: "Evaluating Mid-Century Low-Rise Apartments in Hawai'i."

**Mission Houses Museum** Step into 19th century Hawai'i when you visit the original homes of the first missionaries to the Islands. 533 S. King St. Open Tue.-Sat., 10AM-4PM; closed Sun. and Mon. Guided tours available at 11AM, noon, 1PM, 2PM and 3PM, \$10, missionhouses.org, 447-3910

**Hawaiian Mission Houses Docent Training Workshop** Docents at the Hawaiian Mission Houses serve as guides to the historic houses, exhibitions and special tours. Learn about Hawai'i's history and share your knowledge with visitors. Saturdays, 2/9-2/23, (9AM-3PM) Free. mtimbo@missionhouses.org, 447-3918

## Extras

**CitySolve Urban Race Honolulu** A combination of a scavenger hunt and a race, CitySolve's third urban adventure combines trivia and games with adventure throughout the city. Register with a team of 2-4 people by Fri., 2/15 at 2PM for a shot at winning \$300. More info posted online. Sat., 2/16, (noon-5PM) citysolveurbanrace.com

**Doggie Date Night** Pets need love, too! Come by for food, crafts and products for both people and pets. Some dogs from the Hawaiian Humane Society will be up for adoption (4-6PM) as well. Aloha Stadium, 99-500

Salt Lake Blvd.: Sat., 2/9, (3-8PM) 356-2224

**Japanese Conversation Group** Nihongo o hanashimashou ka? Practice your Japanese with others in a coffee shop near Ala Moana. All levels are welcome, but it is not a class. More details given through email. Free. sayaka.california@yahoo.ca

**Love Boat/Booze Cruise** Meet at Hula's to go on a 90-minute boat ride before coming back for a free drink. This fundraiser will benefit the ARTS at Marks Garage and the Hawaii Academy of Performing Arts. 21+ only. *Hula's Bar and Lei Stand*, Waikiki Grand Hotel, 2nd floor, 134 Kapa-hulu Ave.: Sun., 2/10, (2PM) \$30 until Friday, \$35 after. hulas.com, 923-0669

**OahuMPO Public Listening Sessions** The Oahu Metropolitan Planning Organization, which writes the transportation plan for O'ahu every five years, will host a series of talk-story sessions for community members to let them know what problems need to be fixed. They will also accept input online through Sun., 4/14. *Pearl City High School*, 2100 Ho'okiekie St., Pearl City: Thu., 2/7, (7-8:30PM); *Hau'ula Elementary School*, 54-046 Kamehameha Hwy.: Tue., 2/12, (7-8:30PM); *Kaiser High School*, 511 Lunalilo Home Rd.: Wed., 2/13, (7-8:30PM) oahumpo.org

**Open Call for Short Films** The Diversity in Place Film Fest is looking for films that tackle "Urban Uprisings." For submission guidelines, go online. Submission deadline is Sat., 4/20, diversityinplace@gmail.com, diversityinplace.org

**Share Your Own Vinyl** (See Hot Pick.) *Indigo*, 1121 Nu'uuanu Ave.: Fri., 2/8, (9PM-2AM) \$5. dnocturnaandlana.com, 521-2900

## Volunteer

**Book Volunteers** The Friends of Kaneohe Library is recruiting volunteers to work a minimum of two hours a week helping, sort, price and shelve books for the FKL used book store. Apply in the basement book store Sundays from 1-4PM or Wednesdays from 6-7:45PM. Call for details. 247-4819

**MCBH Kaneohe Bay Service Project** Help clear a wetland of mangrove plants to create habitat for Hawai'i's endangered birds. Call to request a waiver to enter the military facility. Reservations are required by Thu., 2/7. Meet at *Church of the Crossroads*, back porch, 2510 Bingham St.: Sat., 2/9, (8AM) hi.sierraclub.org/oahu, 235-5431

**Sandy Beach Cleanup** Meet by the eastern bathroom to help clean up along the highway and coastal area. Bags and gloves will be provided, but a waiver must be signed in order to participate. Closed-toe shoes only. Contact Tred at 394-2898 or Deborah at 955-4168. *Sandy Beach*, 8800 Kalaniana'ole Hwy.: Sun., 2/10, (8:30-10:30AM) hi.sierraclub.org/oahu

## Galleries

### Continuing

**Opposites** Lynne Boyer's paintings show the differences between her two homes, Hawai'i and Hungary. There will be an artist's reception on Sat., 2/9, 5-7:30PM. Through 2/28. *Gallery on the Pali*, First Unitarian Church of Honolulu, 2500 Pali Hwy.: 595-4047

## Call To Artists

**3rd HISLEA Art Exhibition** If you would like your art displayed at the Japan Hawaii Culture Expo 2013, submit watercolor, oil, calligraphy, photography or mixed media work to The Art Board. Submissions may be carried in on Fri., 2/15 and Sat., 2/16 for the exhibition on Sat., 3/2 and Sun., 3/3 at the Hawai'i Convention Center. *The Art Board*, 1255 S. Beretania St.: moto@tab-hawaii.com, 351-1945

**Canon USA Hawaii's 17th Annual Amateur Photo Contest** Send your best shot that fits the theme "Snapshots of Hawaii" to the Canon USA Hawaii print artist, will judge up to three entries per artist for the exhibition running 2/21-3/15. Please bring them in on Fri., 2/15, 2-6PM. The prospectus can be found online. *Honolulu Museum of Art School*, 1111 Victoria St.: honoluluprintmakers.com, 536-5507

**thirtyninehotel** thirtyninehotel is currently accepting applications for art exhibitions for the 2013 calendar year. All media is accepted. Please send emails of interest to info@thirtyninehotel.com to receive application instructions.

## Festivals & Fairs

**5th Annual 'Ukulele Picnic in Hawai'i**

Dozens of musicians from Hawai'i, Japan and around the world will perform nonstop from 9AM until sunset alongside 'ukulele exhibits and merchandise, food and keiki activities. Bring your own mats to sit on the lawn. This event will benefit the 'Ukulele Foundation of Hawai'i and its efforts in building an 'Ukulele Museum. Performers include Kapena, Bruce Shimabukuro, Manoa DNA, Kiyoshi Kobayashi & Ukulele Orchestra of Japan and Johnny Chang from Taiwan. On Sat., 2/9, there will also be an International 'Ukulele Contest at the Hyatt from 11AM-2PM and an 'Ukulele Museum Benefit Concert at the Hilton from 5:30-9PM. *Kaka'ako Waterfront Park*, 102 Ohe St.: Sun., 2/10, (9AM-7PM) Free. ukulelepnicinhawaii.org

**Mardi Gras Carnaval** Chinatown, get ready to gorge yourself: Fat Tuesday is just around the corner. There will be free entertainment from 6-10PM and tons of food from sponsors in the Arts District. Look forward to floats, parades, different stages, arts and crafts vendors and a club crawl for the of-age starting at 10PM. *Nu'uuanu Ave. between King St. & Beretania St.*: Tue., 2/12, (6PM) Free.

**Pow Wow Hawai'i** (See Hot Pick.) *Kaka'ako*, cross streets Ala Moana Boulevard, Queen Street, Keawe Street and Ward Avenue: Sat., 2/9-Sat., 2/16. powwowhawaii.com

## 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.** Deadline for submissions is three weeks in advance. Submissions are not accepted over the phone. Please do not send original art. ■

## Film Review

# Just Deserts



He's plumb depressed.

### BOB GREEN

**C**hicken with Plums, an Iranian and French film with English subtitles, is a surprisingly witty comedy-drama with visual flair. Directed by Vincent Paronnaud and Marjane Satrapi, the folks who gave us *Persepolis*, this tale of a moody violinist nursing a broken heart skips melancholy and goes for whimsy, big time.

Beautifully turned-out, this funny tale with a serious subject—suicide—moves quickly

and deftly, defying the odds. Our main character (let's not call him heroic) is a talented, almost totally self-absorbed musician (he's just bought a Stradivarius) who has been on the cusp of great fame; the scuttlebutt is that he's a technical wizard but lacks soul, human feeling. Does he change? Well, he undergoes a series of often-hilarious experiences that are supposed to help. But this truly unpredictable movie will surprise you if you try to second-guess it.

This film is structured wittily, moving a few times back

*Chicken with Plums serves a healthy laugh with suicidal tendencies.*

and forth in chronology—for real effect. Visually, it's eccentrically beautiful, with one graphic novel sequence. If you go in cold for this movie, accustomed to the typical “seri-

ous” Persian cinema-tale, you might wonder if you should laugh—yes, right from the very start. A light-hearted movie about a middle-aged man considering suicide is occasional, indeed. His misfires at offing himself are, believe it or not, very funny.

His problem, despite having a wife and two personable, bedeviling kids, is still pining over his one-time love, who has disappeared. The broken heart cannot be mended, he thinks, but the lady in question reappears and then spurns him (again). No one can help—not

his smart brother, his severe wife, his fair-weather friends.

This is not a traditional movie, French or Iranian: It has satirical sequences needling American ethos (terrific), childcare, Persian bargaining techniques (which prove to be universal). Mostly in Farsi, with some English and French, and shot mostly in three Iranian cities, this surprising movie knows what it's doing. And when's the last time you heard of a laugh-out-loud Iranian movie?

While most of *Chicken with Plums* is excellent, it really unfurls and blossoms in its bitter-sweet last 30 minutes, when the lost love reappears. Before that, the comic tone, never cheap or self-indulgent, doesn't waver.

It's the surprise of the arthouse season, and you won't have to put up with Adam Sandler fans. Farsi usually scares those types off. ■

## O'ahu Films

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

**Identity Thief** Sandy Bigelow Patterson (Jason Bateman) gets his identity stolen by a woman (Melissa McCarthy) in Miami. He does everything he can to track her down and clear his name, but not without a few bumps along the way.

☞ **Lost in Thailand** The highest-grossing Chinese film to date is an action-packed comedy about two rival businessmen trying to get to their boss before the other does in order to take control of the company.

☞ **Side Effects** A psychiatrist prescribes a new drug to a woman whose husband was just released from jail in order to treat her anxiety. When she awakens to a dead body in her apartment, no one knows whether she killed him on purpose or was affected by the medication.

### Continuing

☞ **Argo** This is a taut, visually compelling and unexpectedly funny thriller. —Don Wallace

**Broken City** A New York City detective works against the mayor after he is framed by him.

**Bullet to the Head** Sylvester Stallone stars in an action flick about an unlikely pair who teams up to track down the person who killed their partners.

**Django Unchained** Quentin Tarantino gives us more or less what we've come to expect: revisionist history, smart-assed dialogue, blood out the old wazoo and loose ends. —Bob Green

**Gangster Squad** Everything you need for a gangster film—drugs, guns, prostitutes, the mafia, goons, politics and cops—with a new generation of hotties (Ryan Gosling, Emma Stone).

**Hansel and Gretel: Witch Hunters—3D** If you can handle gore, plot holes and inconsistencies, this is your action flick of the week. —Katrina Valcourt

**A Haunted House** A play on the “found footage” genre of horror films, much like the *Scary Movie* parodies, but this time tackling films like *Paranormal Activity*.

☞ **The Hobbit: An Unexpected Journey—3D** Though not as exciting as Frodo's quest, Bilbo's is by no means a snore. —K.V.

☞ **The Impossible** The true story of the Belon family, whose Christmas vacation in Thailand was tragically altered when a tsunami forced them apart.

**The Last Stand** Arnold Schwarzenegger meant it when he said he'd be back, but this time, he acknowledges his age as an ex-LAPD agent who gets dragged into chasing down a drug lord, despite moving to a small town to avoid the high life.

☞ **Les Misérables** Hugh Jackman plays Jean Valjean in the film adaptation of the musical sensation, set in 19th-century France.

☞ **Life of Pi—3D** You will find no better film around—it's one with the potential to stay in your mind for a long while. —B.G.

☞ **Lincoln** [The film] is the perfect palate cleanser after the overwrought

theatrics of the recent election ... Uplift never felt so good. —D.W.

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

**Movie 43** Going to see *Movie 43* is the ideational equivalent of binging on poop-filled Twinkies at midnight. —James Cave

**One More Try** An estranged couple is forced to conceive another child to use as a bone marrow donor when their first child is diagnosed with a blood-borne disease.

☞ **Oscar Nominated Short Films 2013** There are too many fine films to mention here, so go see for yourself. —J.C.

**Parker** Jason Statham reprises the type of character he plays best: a pro criminal who lives by his own rules. This time, he seeks revenge against his mutinous crew.

**Quartet** Three retired opera singers gather annually for a birthday concert celebrating Giuseppe Verdi, but when an ex-wife of one of the singers moves into their shared home, problems arise.

☞ **Silver Linings Playbook** Ever since *Hamlet*, madness and mental illness has been sucker bait for actors, screenwriters and directors. It all works just fine here. —D.W.

**Stand Up Guys** Reunited gangsters (Al Pacino, Christopher Walken and Alan Arkin) go out with a bang on one last night.

**Warm Bodies** Zombies have the power to become human again—all it takes is a little LoOoOve.

☞ **Zero Dark Thirty** One of the best movies of the year. —B.G.

### Doris Duke Theatre

Honolulu Museum of Art, 900 S. Beretania St.,

honoluluuseum.org, 532-8768

☞ **Step Up to the Plate (Entre les Bras)** (France, 2012) As we follow this remarkable family and their transition from traditional home

cooking to haute cuisine ... the film effects a much-needed appreciation of cuisine as a kind of genealogy of taste, not as a succession of publicity stunts. Local restaurateurs, take heed. —D.W.

Wed., 2/6, 1PM and 7:30PM;

Thu., 2/7, 1PM and 7:30PM

### Romancing the Screen

**Roman Holiday** (1953) Celebrate Valentine's Day with the 60th anniversary screening of one of the first and greatest modern romantic comedies. A princess (Audrey Hepburn) runs away, only to fall in love with an American (Gregory Peck) in Rome. For pre-screening pūpū from EAT Honolulu (Panzanella salad, buschetta, penne alla carbonara, pork saltimbocca and more) and drinks, please purchase tickets (\$40-\$45) online by noon on Thu., 2/7.

Fri., 2/8, 6-9:30PM

**Opera in Cinema: Lohengrin from the Teatro alla Scala, Milan** (2012) Richard Wagner's romantic opera about a knight, first performed in 1850. There will be two intermissions.

Sun., 2/10, 1PM

☞ **Chicken with Plums** (France, 2011) (See Review, this page.)

Tue., 2/12, 1PM and 7:30PM

**Hello, I Must Be Going** (US, 2012) A divorcee moves back home with her parents and falls in love with a young actor who helps her find herself again.

Wed., 2/13, 1PM and 7:30PM

### Movie Museum

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

**Un Altro Mondo** (Italy, 2012) Andrea, a wealthy young man, is called to Kenya by his ailing father who abandoned him 20 years ago.

Thu., 2/7, 12:30PM and 8:30PM;

Fri., 2/8, 12PM, 2PM and 4PM

**Fireworks** (Italy, 1997) After Ottone is dumped for a butcher, he flirts with a rich girl while his boss pursues him.

Thu., 2/7, 2:30PM, 4:30PM and

6:30PM; Sun., 2/10, 9PM; Mon.,

12:30PM, 2:30PM and 4:30PM

**A Simple Life** (Honk Kong, 2011) A man cares for his amah, who was with his family for four generations, when she suffers a stroke.

Fri., 2/8, 6PM and 8:15PM; Sun.,

2/10, 12PM, 2:15PM, 4:30PM and

6:45PM; Mon., 2/11, 8:30PM

**Flight** (US, 2012) A pilot is able to save everyone on board after the plane malfunctions, but his behavior the night before brings his heroic character into question.

Sat., 2/9, 12:30PM, 3PM,

5:30PM and 8PM

### Miscellany

**A Deeper Shade of Blue** The red carpet premiere of local boy Jack McCoy's new film about surfing's roots, which will open nationwide in March. Kaukahi and other special guests precede the film.

Hilton Hawaiian Village

Great Lawn, 2005 Kalia

Rd., Wed., 2/6, 5:30-10PM,

\$15, adeepershadeofblue.

com; (949) 395-0879

## news you can eat

**More coffee!** Later this month, Kissaten will open a second location in the Waikiki Shopping Plaza. Though it won't be open 24 hours a day like the Pi'ikoi coffee bar, the new location's menu will focus on ramen, specialty coffee, salads and sandwiches.

**Wings & Things** Serg Arellano of Serg's Mexican Kitchen plans to open Wings & Things, a chicken wings eatery, in the spot vacated by Le Crepe Cafe next to his Mānoa restaurant. It will feature an array of flavors of chicken wings, as well as other specialty items.

**Come on down** Serena Hashimoto and Josh86 of Downbeat Diner & Lounge finally realized the latter part of their name when their blood red-colored bar opened at a preview on First Friday. The bar, located next door to Downbeat's original spot, is set for a grand opening on March 8.

Downbeat Lounge, 40 N. Hotel St., [downbeatdiner.com](http://downbeatdiner.com), 533-2328

**The new guy** Kevin Aoki—son of Rocky Aoki, founder of Benihana—has opened Blue Tree Café. The name derives from the translation of Aoki—"blue tree"—and features a vegan and raw food menu and fresh roasted coffee from Downtown Coffee.

Blue Tree Café, 1009 Kapi'olani Blvd., open Mon.–Fri., 6AM–8PM, Sat., 7AM–9PM and Sun., 8AM–8PM, [bluetreehawaii.com](http://bluetreehawaii.com), 591-2033

**Old stompin' grounds** Kevin's Two Boots, known for Louisiana BBQ and gumbo, will launch a food truck on Feb. 6 from 11 a.m.–2 p.m. at the Walgreens parking lot in Kailua.

56 Oneawa St., Kailua

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

Tue., 2/12, (7–8:30PM) Free.  
[vsh.org/events\\_calendar.htm](http://vsh.org/events_calendar.htm), 944-8344

### HI-SEAS Recipe Contest

The Hawai'i Space Exploration Analog and Simulation mission (HI-SEAS) is part of a nutrition project for NASA. The HI-SEAS staff invites the public to submit favorite recipes using specific ingredients listed on their website. Categories include breakfast, main dish, sides and desserts or snacks. Winners will be announced in August after a simulated mission tests the recipes.

Recipes accepted online until 3/8 [hi-seas.org](http://hi-seas.org)

### Hot Dish: Recipes for Being Babelicious

Chef Leslie Ashburn will teach a vegan and macrobiotic class inspired by Valentine's Day. Recipes include sweet potato chipotle bisque with pineapple macadamia nut salsa, quinoa, greens with pumpkin seed dressing and kinpira (sautéed carrot and burdock strenger).

### Private home in 'Āina Haina

Sun., 2/10, (4–7PM) \$45 before 2/7, \$50 after.  
[macrobiotichawaii.com/event/hot-dish-recipes-for-being-babelicious](http://macrobiotichawaii.com/event/hot-dish-recipes-for-being-babelicious), 398-2695

### Il Lupino Singles Mixers

A week before V-Day, Il Lupino will host a singles mixer for adults 21+. Pūpū and drink specials will be available from the happy hour menu during the 5 p.m. session and dishes from the La Dolce Vita menu for the 11 p.m. session.

### Il Lupino Trattoria & Wine Bar, 2233 Kalākaua Ave., Bldg. B, Ste. 110

Thu., 2/7, (5PM and 11PM) Free.

### Local Product Fair

Local farmers, harvesters, roasters and artisans will gather at the Whole Foods parking lot to offer samples and products. Participating producers include Wai'alu Chocolate & Coffee, Ho Farms, Mohala Farms, 'Nalo Farms, OnoPops and more.

### Whole Foods Market Kailua, 629 Kailua Rd., Ste. 100

Fri., 2/8, (3–7PM) Free.

### Macrobiotic Lectures and Cooking Classes

A teacher in all things macrobiotic, Warren Kramer lectures and hosts cooking classes. Topics include "Understanding the Energetics & Uniqueness of Food and Cooking," "Using the Five Transformation Theory to Transition from Winter to Spring" and "Understanding & Satisfying Cravings." Registration by email is recommended.

### 3368 Paty Dr.

Thu., 2/21–Sun., 2/24. Lecture: \$25/advance, \$35/door, Class: \$45/advance,

\$55/door. [macrocommhi@hawaii.rr.com](mailto:macrocommhi@hawaii.rr.com)

### New Mediterranean Wine Discoveries

Featured for the night will be wines from high-profile wine growing regions such as Bordeaux, Burgundy and Champagne. Names include 2010 Domaine de Gioielli Cap Corse Blanc, 2011 Virgona Salina Bianco, 2010 Nanfro Frappato and 2008 Riofava "Sciave." Reservations required.

### Vino, 500 Ala Moana Blvd.

Thu., 2/7, (6PM) \$35. 524-8466

### Personalized Wine

Spend \$15 or more on a bottle of bubbly or wine and have it personalized for free. Local artists Lauren Roth and Cat Daniels Riveiros will be on hand to beautify bottles.

### Whole Foods Market Kailua, 629 Kailua Rd., Ste. 100

Sat., 2/9, (noon–4PM) Free. 263-6800

### Sweet Surrender Cooking Class

Learn the art of making a variety of chocolate truffles from master pastry chef Michael Moorhouse. Participants receive truffles to take home and light refreshments will be served. Reservations required.

### Hoku's at The Kahala Hotel & Resort, 5000 Kāhala Ave.

Sat., 2/9, (9AM) \$85. [restaurants@kahalaresort.com](mailto:restaurants@kahalaresort.com), 739-8760

### The Green House Workshop Cooking Series

Chef Gigi Miranda will lead a series on whole plant-based cooking, incorporating vegan, gluten-free, plant-based foods. Each class will cover a different type of plant-based preparation: making wraps, rolls, broths, soups, stews, purees, gluten-free sweets and dehydrated snacks. Registration is required.

### The Green House, 224 Pakohana St.

Sat., 2/9, (11AM–1PM) \$40/workshop, \$150/series (4 classes). [thegreenhousehawaii.com](http://thegreenhousehawaii.com), 524-8427

### Benefit for the Animals of Farm Sanctuary

A benefit for the animals of Farm Sanctuary will honor Gene Baur, co-founder and president of Farm Sanctuary. A gluten-free, vegan Thai buffet will feature crispy noodles with tamarind sauce, red Thai curry, Massaman curry, organic mixed greens and more. Reservations and payment are required by Mon., 2/11.

### Govinda's Restaurant, 51 Coelho Way, off the Pali Hwy.

Wed., 2/13, (5:30–8:30PM) \$20. [mspeat@hotmail.com](mailto:mspeat@hotmail.com), 531-1929

### Wine Tasting

Kalapawai Café's monthly free tasting will take place this Sunday. Call for details.

### Kalapawai Cafe, 750 Kailua Rd.

Sun., 2/10, (3:30PM) Free. 262-3354

## The Weekly Appetite

### Chinese New Year Dinner

An appropriately themed dinner buffet will feature a selection of Chinese foods including a wok stir-fry station, a lucky noodles bar, a Chinese candy bar and a roasted meats carving station.

Plumeria Beach House, The Kahala

### Hotel and Resort, 5000 Kāhala Ave.

Fri., 2/8, (5:30–10PM) \$70/adults, \$30/children 4-12. 739-7680

### Chocolate Festival Roadshow

As a prelude to the Hawai'i Chocolate Festival scheduled for 2/23, Windward Mall will host a sampling of Hawaiian-grown chocolates. Tasters may enter to win tickets (a \$20 value) to the upcoming festival.

### Windward Mall Center Court, 46-056 Kamehameha Hwy.

Sun., 2/10, (10AM–2PM) Free. [windwardmall.com](http://windwardmall.com), 235-1143

### Engine 2 Healthy Eating Challenge

Join a 28-day action plan every Monday of February. The course is based on the best-selling book *The Engine To Diet* by Rip Esselstyn. Every week will feature cooking demos, guest speakers on healthy eating and samples. Registration by email is required.

### Whole Foods Market Kailua, 629 Kailua Rd., Ste. 100

Mondays through 2/25, (6PM) Free. [sp.kao.marketing@wholefoods.com](mailto:sp.kao.marketing@wholefoods.com)

### Farm Sanctuary

Gene Baur, co-founder and president of Farm Sanctuary, a leader in farm animal protection, will speak about food consciousness, the lives of animals in industrial agriculture and food ethics. Free refreshments will be provided.

### Ala Wai Golf Course Clubhouse, 404 Kapahulu Ave.

## hiroshi

EURASIAN TAPAS

## LOCALLY GROWN MENU

Sunday, February 3<sup>rd</sup> to  
Monday, February 25<sup>th</sup>, 2013  
SUNDAYS & MONDAY'S  
ONLY

### First Course

Ginger Scallion Ahi Sushi  
soy reduction & citrus aioli

### Second Course

Kauai Shrimp  
pasta, Shintaku haricot verts &  
black bean sauce

### Main Course

XO Steamed Hawaiian  
Monchong  
ginger, cilantro, sizzlin' peanut  
oil, soy broth, XO sauce  
& steamed white rice

### Sweet Course

Island Strawberry Panna Cotta  
strawberry sorbet

\$35 food only  
Add \$13.95  
with wine pairing

## Restaurant Row

500 Ala Moana Blvd.

533.4476

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

# WAHOO'S

KAHALA

## OPEN MIC NIGHT

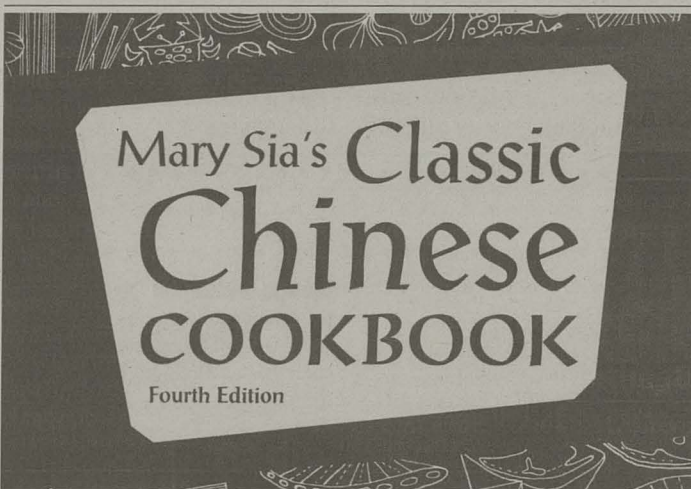
### THURSDAY 8 PM - 11 PM

## \$5 FIREBALL SHOT & BEER COMBO

## 10 PM LATE NIGHT HAPPY HOUR

# COME JAM WITH US!

[WAHOOSHAWAII.POSTEROUS.COM/](http://WAHOOSHAWAII.POSTEROUS.COM/) LIKE US ON FACEBOOK AND TWITTER @WAHOOSHAWAII



## The Joyful Kitchen Goddess

**A long-awaited new edition of Mary Sia's Classic Chinese Cookbook is here.**

The best-loved cookbooks are practical, no-nonsense and not for the squeamish. To make soup from a bird's nest, "Wash carefully several times, removing tiny feathers," instructs Mary Sia in her *Classic Chinese Cookbook*. Palp the windpipe of a chicken, and "if it feels stiff and cracks when pinched, the bird is sure to be old and tough."

To anyone who grew up in the Islands, this charming collection of simple recipes will recall local families who ladled out love and stories with home-cooked meals. Born and raised in Honolulu, Sia taught cooking classes at the Richards Street YWCA for 26 years.

First published in 1956, the book's fourth edition retains its original language and ingredients, such as sharks' fins, that are "unacceptable" today, as a new glossary points out; Sia's "gourmet powder" is MSG. But her glossaries abound with good, timeless ingredients—dow see, yu look, jee yau, dried fungi and seafood—and cooking methods. Twenty-two whimsical line drawings include diagrams of how to cut up chicken and fish. And it's liberating to find recipes for generic "fish"—which makes sense in a culture in which you buy fresh, what's on the market, every day.

Throughout, Sia, who lived in Beijing for a time, provides the history, legends and reasons that inform this venerable cuisine. Conserving fuel, for instance, makes Chinese quick-cooking techniques relevant today. Mouth-watering recipes made easy include "Steamed Fish with Black Beans" and "Sweet-sour Pig's Shanks," the latter served to new mothers. Asked for her favorites, granddaughter Louise Ing remembers, in an email, "the Peking meat dumplings—[the] home-made dough really makes [them] special; the beef and veggie dishes (those pages are the most marked up with shoyu stains on my old copy); the noodles with hoisin sauce; the almond cookie recipe."

Sia teaches us that the words "deem sum" (dim sum) mean "touch the heart." With its bright-red cover, "the color symbolizing joy," her book makes a perfect New Year's or Valentine's gift. It has been handed down for generations, and will be by you.

—Mindy Pennybacker

Mary Sia's *Classic Chinese Cookbook*, University of Hawai'i Press, 2013. Soft cover, \$16.

## Food & Drink

JAMIE NOGUCHI

# Live Long and Eat



Business as usual at Tai Pan Dim Sum

## Rounding up some jai, dim sum and custard pie

JAMIE NOGUCHI

The snap, crackle and pop of exploding firecrackers around Chinatown are not the only signals that we're approaching the Year of the Snake, set for Feb. 10. Dishes such as jai (vegetable stew) and gau (mochi-like pudding) also pop up around this time. Since they were brought to Hawai'i, Chinese New Year foods have flourished so much they feel indigenous to local culture.

"China prides itself on the depth and breadth of its history and culture, and especially celebrates the vast diversity and subtleties of its cuisines," says Cynthia Ning, associate director at the University of Hawai'i at Mānoa's Center for Chinese Studies. But China's "eight major regional cuisines" are not reflected locally because "Chinese food popular in Hawai'i is a localized permutation of one regional cuisine—that of Guangdong province in southern China," Ning explains. Local favorites such as salt and pepper pork chop, chop sui, beef and broccoli and orange chicken are variations created by Hawai'i

### HARBOR VILLAGE CUISINE

7192 Kalaniana'ole Hwy. Ste. C-123, Mon.–Fri., 10AM–9PM, Sat.–Sun., 9AM–9PM, 10 percent kama'aina discount before 3PM, 395-2311

### LEE'S BAKERY

126 N. King St., Mon.–Sat., 5AM–5PM, Sun., 5AM–4PM, 521-6261

### TAI PAN DIM SUM

100 N. Beretania St., Mon.–Sun., 7AM–4PM, 599-8899

chefs of all ethnicities.

But during the New Year season, traditions such as "jai and gau are popular among Chinese in Hawai'i who descend from immigrants from southern China," says Ning. "Chinese from other parts of China—particularly in the north—are much more likely to get together for a dish of jiaozi," dumplings similar to Japanese gyoza.

### Jai

For those who know and respect Chinese observances, this stir-fried vegetarian stew is a must-have.

"Jai is also called 'monk's food,' and is related to eschewing meat as a part of Buddhist practice," Ning says. "Since the Chinese New Year celebrates the coming of the spring, people celebrate their survival by an act of devotion: eating vegetarian food." Jai traditionally contains ginkgo nuts, black moss, water chestnuts, tree ear fungus, arrowroot and more. Most of these ingredients don't typically show up in a local meal, but each symbolizes a wish along the themes of long life, luck, wealth and prosperity.

Jai, as well as gau, is sold ready-to-go at Hawai'i Kai's Harbor Village Cuisine (\$10.95). Its vegetarian mix is light and fresh, mixing earthy flavors with notes of spice and soy sauce. The flavor is an acquired one, as my Chinese friend tells me, but this first-timer happily chowed down half the take-out box.

### Gau and dim sum

"Local people don't [usually] eat jai, but Chinese people always do," says Lisa Kam, co-owner of Chinatown Cultural Plaza's Tai Pan Dim Sum. With its consistent flow of loyal customers, regardless of ethnicity, Tai Pan Dim Sum is always busy, especially at lunch.

During Chinese New Year, Kam says, locals still stick to popular dim sum choices: seafood siu mai, har gau, taro gok and chicken feet with black bean sauce. All small plates are priced at \$3. In addition, locals

eagerly reach for gau (\$3), according to Kam. Gau is sold at most Chinese restaurants and local grocery stores during February. This month, Tai Pan stays open on Fridays and Saturdays until 9 p.m., instead of 4 p.m., to satisfy demand.

For those inexperienced in the full dim sum menu at Tai Pan, know that only by being adventurous can one discover new favorites. To me, the crispy edges of the gelatinous-like cakes tasted extraordinary—a combination of savory and salty with a touch of fishcake.

### Custard pie

Custard, another prime manifestation of Chinese traditions morphed by local culture, reigns at Lee's Bakery and Kitchen. This Chinatown establishment's custard pies (\$12) are massive, delicate, egg-based confections laddled onto buttery, flaky crusts. Dim sum eateries often offer dense custard tarts. But Lee's Bakery takes a more gentle route with its custards, putting out an airy product. And the community loves it, especially during any holiday season.

"Our pie recipe has been a family secret for a very long time, maybe 35 or 40 years," explains co-owner Wendi Lee. "Every day, we average about 70 pies. But during the holidays, we make more. Sometimes you have to pre-order or just wait," she counsels.

With all the symbolism surrounding Chinese New Year, it's comforting to both superstition and tastebuds to find that foods aren't simply prepared because of historical convention. Chinese foods are still superbly crafted today. ■

*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.

## Not getting it Weekly?

Let us know where you'd like to see a *Honolulu Weekly* rack.



Call Kate at 528-1475 x16

*Honolulu Weekly*

**KISSATEN**  
24 HOUR COFFEE SHOP  
Buy One Get One\*  
1/2 OFF ANY ITEM

**24 Hour Coffee Shop**  
88 Piikoi St. 808.593.1200  
kissatencafe.com  
Another location opening soon at Waikiki Shopping Plaza  
\* Not combinable with any other offers or on bottled beverages and retail items.

**Eggs'n Things**  
Established in 1974  
(808) 923-EGGS (3447)

**Kama'aina and Military Discount**  
5% off from 6:00 AM–2:00 PM.  
10% off from 4:00 PM till close.  
\* Must have valid ID to receive discount. May not be combined with other discounts or specials.

Open 7 Days a week  
**451 Piikoi St. (Ala Moana)**  
SUN–THU 6AM–10PM  
FRI & SAT 6AM–12AM  
www.eggsthings.com

**343 Saratoga Road**  
(Across the Waikiki Post Office)  
6AM–2PM • 5PM–10PM  
**Waikiki Beach Eggspress**  
2464 Kalakaua Ave.  
6AM – 2PM • 4PM – 10PM

**The Wine Stop**  
A Beer and Beverage Boutique

**Free Tasting Saturday 1-5pm**

- Lots of Microbrews & Specialty Spirits
- Great Value Wines
- Gift baskets & delivery available

1809 S. King St. 946-3707  
Parking on our front lawn  
www.thewinestophawaii.com

Mon–Thurs 10am–9pm | Fri–Sat 10am–10pm | Sun 11am–7pm

**Aloha Crepes**

Breakfast, Lunch, Dinner & Dessert crepes anytime!  
Also Smoothies, Acai bowls & Aloha Snowflakes  
**Voted one of Hawai'i's best Acai bowls!**  
Mention this ad and receive 20% off your order!

Now 3 locations:  
Kaimuki 3620 Wai'alae Ave 734-0803 Right across from Coffee Talk  
Aiea Waimalu Shopping Ctr 483-4448 • Kaneohe Windward Mall

I ♥ Macarons

♥♥♥ 10% OFF ♥♥♥

your order when you pre-order your **Valentine French Macarons** by February 9th for pick up between the 10th and the 14th.  
Expires: 02/15/2013

**CAKE WORKS**  
Custom Wedding and Specialty Cake Artists  
2820 S. King St. ♥ 946-4333 ♥ cakeworkshi.com

**the Liquor Collection**  
Drink Less, Drink Better

Absinthe makes the heart grow fonder

Ward Warehouse • Ward Centers • 524-8808 • Mon–Sat 10 to 9 • Sun 10 to 6

# The Straight Dope

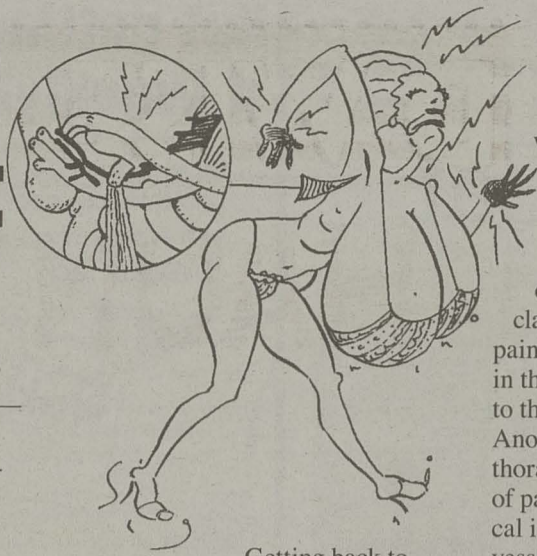
By Cecil Adams

**O**n *Hollywood Squares* the other night, one of the questions was: "What medical problem are women with a D-cup or larger more likely to get?" The answer was carpal tunnel syndrome! What's the connection? Do they get it from lifting their arms, or is the carpal tunnel gene attached to the large-breast gene, or what?

—Nicki F.

**P**lenty of men, including some septuagenarian sportscasters, find big boobs fascinating, and some women, often with surgical assistance, have made careers out of pushing their buttons. (If you'd argue Katherine Webb doesn't really fit the profile here, try Googling Jenn Sterger.) But life for the well-endowed isn't necessarily one long day at the beach.

Carpal tunnel syndrome is far from the worst that can happen. In 1669 a physician reported on a 24-year-old woman who couldn't get out of bed due to having breasts collectively weighing around 100 pounds—64 for the left, an estimated 40 for the right. I regret to say this was established on autopsy. The cause of death wasn't clear; the woman's breasts reportedly had grown to these gargantuan proportions literally overnight, and she was otherwise emaciated. Nonetheless, we may reasonably conclude: big boobs kill.



Getting back to carpal tunnel syndrome, or CTS: The most common proximate cause is trapping or compressing the median nerve in the wrist, where it passes through the narrow channel that gives the syndrome its name. In many cases, though, it's hard to pinpoint exactly what brought the condition on. Symptoms typically include burning, tingling, or numbness of the fingers and thumb, sometimes radiating all the way up to the shoulder. CTS is most commonly found among those putting a lot of stress on their wrists during the day: this typically includes housewives and workers using vibrating tools, but not, contrary to what was once widely believed, workers typing on computer keyboards.

Big-breasted women are far more likely to have carpal tunnel problems than the rest of us. In the general population, maybe one in 40 people is affected; for well-endowed women it's more like one in five. Interestingly, 62 percent of pregnant women get CTS during their third trimester, when their breasts are enlarged. Doctors aren't sure why, but a plausible guess is pinched nerves not in the wrist but rather somewhere upstream.

One likely location is the shoulder,

where the weight of oversized mammarys can produce considerable stress. Big-breasted women often complain of bra straps cutting into their shoulders, putting pressure on something known as the costo-clavicular passage. The result can be pain, tingling, tickling, and numbness in the shoulders and down the arms, to the point of the hands turning blue. Another problem along these lines is thoracic outlet syndrome, a combination of pain, weakness, and other neurological issues caused by compressing blood vessels and nerves in the shoulder.

Symptoms for all these conditions overlap somewhat, and I'm guessing they're not that easy to distinguish. We surmise, therefore, that it's not so much big breasts causing carpal tunnel syndrome strictly defined—that is, pinched nerves in the wrists. Rather, they can lead to numbness, tingling, and pain for various reasons at various spots in the upper extremities, and the description "carpal tunnel syndrome" is applied indiscriminately regardless of actual cause.

But let's go on. Other afflictions of the big-bosomed include:

- Headaches, back and neck pain, spinal degeneration, and slipped discs. One study found a 25-year-old woman with B-cup-size breasts has an 8 percent chance of developing spine disorders, whereas a woman with a D-cup has a 44 percent chance. The problem worsens with age—by the time the D-cup woman reaches 35, she's got an 82 percent chance of having back trouble.
- Skin irritation caused by moisture and bacteria trapped within folds of skin.
- Chafing and the like due to bouncing during jogging or other exercise.

- Shortness of breath due to weight pressing on the rib cage.
- Posture and sleeping difficulties.

The solution for some is breast reduction surgery. One study found 90 percent of large-breasted women with CTS-like symptoms saw partial or complete improvement after surgery. Neck, shoulder and back pain, headaches, pinching bra straps, and exercise abrasion also are often reduced or eliminated, it's easier to find clothes that fit, and you attract less unwanted scrutiny. Schoolboys for whom 48DD represents the pinnacle of female beauty may recoil at the thought, but they might consider the inconvenience of walking around with two ten-pound water balloons hung around their necks.

## QUESTIONS WE'RE STILL THINKING ABOUT

**D**o train drivers ever get lost?

—Bernie

**I** used to think questions like this were diagnostic of mental deficiency. Then I heard about the Swedish railroad custodian who accidentally started a train she was cleaning, whereupon it ran to the end of the line, jumped the tracks, skittered 30 yards across the snow, and crashed into an apartment building. So let's just say while a train driver can't get lost in the sense that a Boy Scout in the woods can get lost, it's possible to take a seriously wrong turn.

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.



## ARIES

(March 21–April 19):

"What we need is more people who specialize in the impossible," said poet Theodore Roethke. For the foreseeable future, Aries, you could and should be a person like that. I'm not saying that you will forevermore be a connoisseur of amazements and a massager of miracles and a magnet for unexpected beauty. But if you want to, you can play those roles for the next few weeks. How many exotic explorations and unlikely discoveries can you cram into your life between now and March 17? How many unimaginable transformations can you imagine?

## TAURUS

(April 20–May 20):

North America's most powerful and iconic waterfall is Niagara Falls, which straddles the border between the U.S. and Canada. In 1969, the U.S. Army Corps of Engineers managed to shut down the American side of this elemental surge for a few months. They performed their monumental magic by building a dam made with 27,800 tons of rocks. Their purpose was to do research and maintenance on the stony foundation that lies beneath the water. I'm thinking that you Tauruses could accomplish a metaphorical version of that feat in the coming weeks: some awesome task that allows you to peer beneath the surface and make refinements that enhance your stability for a long time.

## GEMINI

(May 21–June 20):

National Geographic reports that

dung beetles have an intimate relationship not only with the earth but also with the stars. Scientists in South Africa found that the bugs use the Milky Way Galaxy to orient themselves while rolling their precious balls of dung to the right spot for safekeeping. The bright band of starlight in the sky serves as a navigational aid. I nominate the dung beetle to be your power animal in the coming weeks, Gemini. It will be prime time for you, too, to align your movements and decisions with a bigger picture and a higher power. (Read about the research here: <http://tinyurl.com/GalacticBeetles>.)

## CANCER

(June 21–July 22):

You should go right ahead and compare oranges and apples in the coming week, Cancerian. Honey and butter, too: It's fine to compare and contrast them. Science and religion. Bulldogs and Siamese cats. Dew and thunderclaps. Your assignment is to create connections that no one else would be able to make... to seek out seemingly improbable harmonies between unlikely partners... to dream up interesting juxtapositions that generate fertile ideas. Your soul needs the delight and challenge of unexpected blending.

## LEO

(July 23–Aug. 22):

The collection called *Grimm's Fairy Tales* includes the story "The Devil and His Grandmother." In one scene, the devil's grandmother is petting and rubbing her grandson's head. Or at least that's what the English translations say. But the authors wrote in

# FREE WILL ASTROLOGY

by Rob Breznsy

German, and in their original version of the text, grandma is in fact plucking lice from the devil's hair. Your job in the coming week, Leo, is to ensure that no one sanitizes earthy details like that. Be vigilant for subtle censorship. Keep watch for bits of truth that have been suppressed. You need the raw feed that comes straight from the source.

## VIRGO

(Aug. 23–Sept. 22):

In her book *Jung and Tarot*, Sal-lie Nichols notes that the sixteenth card in most Tarot decks portrays lightning as a hostile force: "jagged, zigzag strokes that slash across the sky like angry teeth." But there's one deck, the Marseilles Tarot, that suggests a kinder, gentler lightning. The yellow and red phenomenon descending from the heavens resembles a giant feather duster; it looks like it would tickle and clean rather than burn. I suspect you'll be visited by a metaphorical version of this second kind of lightning sometime soon, Virgo. Prepare to be tickled and cleaned!

## LIBRA

(Sept. 23–Oct. 22):

Years ago, "bastard" was a derisive term for a child born to unmarried parents. It reflected the conventional moral code, which regarded a "birth out of wedlock" as scandalous. But I

think we can safely say that this old dogma has been officially retired. According to recent statistics compiled by the CDC (Centers for Disease Control and Prevention), over 40 percent of the kids born in the U.S. are to unmarried mothers. Just goes to show you that not all forbidden acts remain forbidden forever. What was unthinkable or out of bounds or not allowed at one time may evolve into what's normal. I bring this up, Libra, because it's an excellent time for you to divest yourself of a certain taboo that's no longer necessary or meaningful.

## SCORPIO

(Oct. 23–Nov. 21):

While trekking up Mount Katahdin in Maine, naturalist Henry David Thoreau had a "mountain-top experience" that moved him to observe, "I stand in awe of my body." You're due for a similar splash of illumination, Scorpio. The time is right for you to arrive at a reverent new appreciation for the prodigious feats that your physical organism endlessly performs for you. What could you do to encourage such a breakthrough? How can you elevate your love for the flesh and blood that houses your divine spark?

## SAGITTARIUS

(Nov. 22–Dec. 21):

How do you like your caviar? Do you prefer it to be velvety and smooth,



or would you rather have it be full of strong, fishy taste? If it's the first option, beluga caviar is your best option. If the second, sevruga should be your favorite. What? You say you never eat caviar? Well, even if you don't, you should regard the choice between types of caviar as an apt metaphor for the coming week. You can either have velvety smoothness or a strong taste, but not both. Which will it be? Set your intention.

## CAPRICORN

(Dec. 22–Jan. 19):

"Dear Astrology Guy: I have been reading your horoscopes since I was 19. For a while, I liked them. They were fun riddles that made me think. But now I've soured on them. I'm sick and tired of you asking me to transform myself. You just keep pushing and pushing, never satisfied, always saying it's time to improve myself or get smarter or fix one of my bad habits. It's too much! I can't take it any more! Sometimes I just want to be idle and lazy. Your horoscopes piss me off! - Crabby Capricorn." Dear Crabby: I've got some good news. In the coming week, you are completely excused from having to change anything about yourself or your life. Stay exactly the same! Be frozen in time. Resist the urge to tinker. Take a vacation from life's relentless command to evolve.

## AQUARIUS

(Jan. 20–Feb. 18):

Young art student Andrzej Sobiepan sneaked into Poland's National Museum with a painting he had done himself and managed to surreptitiously mount it on one of the walls. It hung

there for a while before authorities noticed it and took it down. "I decided that I will not wait 30 or 40 years for my works to appear at a place like this," he said. "I want to benefit from them in the here and now." This is the kind of aggressive self-expression I'd like to see you summon in the coming weeks, Aquarius. Don't wait for the world to come and invite you to do what you want to do. Invite yourself. P.S. The English translation of Sobiepan's Polish last name means "his own master." What can you do to be more of your own master?

## PISCES

(Feb. 19–March 20):

Before any system can leap to a higher level of organization, says poet Susan Goldsmith Wooldridge, it has to undergo dissolution. "Unraveling or disintegrating is a vital, creative event making room for the new," she declares. Guess what time it is for the system we all know and love as YOU, Pisces? That's right: It's a perfect moment to undo, dismantle, and disperse... as well as to unscramble, disentangle, and disencumber. Be of good cheer! Have faith that you will be generating the conditions necessary for the rebirth that will follow. "To change from one reality to another," writes Wooldridge, "a thing first must turn into nothing." (Her book is *Poemcrazy*.)

Go to [RealAstrology.com](http://RealAstrology.com) to check out Rob Breznsy'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

JAMES CAVE

## STORIED HAUNTS

A brief tour of some of Honolulu's oldest buildings

JAMES CAVE



**The McCandless Building, 925 Bethel St.**

Harry Livingston Kerr designed this domineering Richardsonian Romanesque-style edifice out of stones from the Kapalama and Mō'ili'ili quarries for the McCandless brothers. James McCandless, with brothers Lincoln and John, built a bloated fortune digging artesian wells around O'ahu to make water available to the arid Leeward sugar plantations. In 1893, the three brotherthrowers jumped at the chance to abrogate Queen Lili'uokalani for the "public safety and common good," they said at the time. The McCandless Building was also the home of the Commercial Club, an exclusive gambling hangout for rich, elite Republicans.



**Melchers Building, 51 Merchant St.**

Built with coral rock in 1854 but since covered with layers of stucco, the nondescript Melchers Building is the oldest commercial structure in Honolulu. The two-story space 400 feet from the ocean was originally the law offices of Gustavs Melcher and Reiners. In its glory days, it was finished with koa shelves and glass cabinets—regal fittings for an office in mid-19th-century Honolulu.



**The Friend, 926 Bethel St.**

In 1837, Reverend John Diell established the O'ahu Bethel Church, a spot of worship for the thousands of seamen who visited Honolulu in 1840–1870. The 1886 fire destroyed the original flat, and George Lucas erected a two-story building the following year. It served as the offices for *The Friend*, a publication of the church and the self-described "Oldest Newspaper West of the Rockies." Bethel Street takes its name from the church.

The Chinese Chamber of Commerce of Hawaii estimates that 10,000 people filled the streets last weekend in celebration of the Lunar New Year of the Snake, but it's hard to be sure. There were so many red shirts you'd think you were at a Target employee convention protected by Teamsters. Above the parade and festivities in the streets, some of Honolulu's most historic landmarks still stand. Buildings in the Merchant Street and Chinatown historic districts have lived through as many as 14 Years of the Snake. Now, as a result of a \$150,000 grant from the National Park Service, Ed Korybski and the city's Office of Economic Development installed 15 plaques around town. These signs, written by Korybski and (in some cases) rewritten by the landowners, offer brief, if superficial, descriptions of each location.

Over the years, the area between Bethel and River Streets has been lauded and disrespected, avoided and adopted, but just as it did after the disastrous fire of 1900, Chinatown is remaking itself again. We're in the midst of a renaissance—the successful Lunar New Year Festival is a testament to what the neighborhood can accomplish—if only the dysfunctional groups that organize it can come to see that, ultimately, they want the same thing: a Chinatown restored.

Let this page guide you around a storied city, or find an informational kiosk within the ARTS at Marks Garage for the first leg in a self-guided tour.

For further research on buildings and self-guided tours, visit [chinatownhonolulu.org](http://chinatownhonolulu.org).



**Mendonça Building, 1109 Maunakea St.**

Joseph Mendonça started life in Honolulu at 16 and learned carpentry and masonry as a construction worker, but established himself as a businessman after investing in small properties around Chinatown. Mendonça eventually built the brick building that bears his name in 1901, one of the scorched area's first new structures after the fire of 1900. In the 1890s, Mendonça was a member of the Annexation Party's Committee on Public Safety. He, along with Samuel Dole, William Wilder and others, moved to overthrow the Hawaiian throne, seizing government offices at Ali'iolani Hale and leading to Queen Lili'uokalani's imprisonment. The Italianate-style Mendonça Building is the roof over many businesses and organizations, including artists' lofts and creative spaces.



**Royal Saloon, 2 Merchant St.**

Walter Peacock built the Royal Saloon on the lower side of Nu'uau Avenue, a grog strip known amongst sailors as "Fid street"—a fid is a nautical tool Webster defines as a "stout bar of wood or metal." Except during Prohibition when the saloon was a furniture store, the hotel has been a dependable spot for swill. During the mid-19th century, Honolulu harbor would see a sharp increase in ship traffic, and seamen, merchants, captains and just about every other type of gentleman would stop at the hotel, as did King Kalākaua and Robert Louis Stevenson. In 1987, Don Murphy bought the place (then called the Royal Hawaiian Saloon) and dressed it up as Murphy's Bar and Grill.

**The Perry Block, corner of Nu'uau Avenue and Hotel Street**

The Perry Block, built by Jason Perry's widow, Anna, after he died, was one of the few buildings to survive the 17-day-long fire of 1900, as it was also one of the few made out of brick at the time. Perry assigned through his will that Ms. Perry apply his estate to replace a previous small market with the grand, two-story block that exists today. It held Lederer's Bar on the Hotel Street corner until 1985, when it became a police station for 10 years.



**Kamehameha V Post Office, 46 Merchant St.**




The Kingdom of Hawai'i organized its own postal system in 1851, and under the pressure of Postmaster General A.P. Brickwood, King Kamehameha V authorized an office built out of concrete blocks and iron bars, then an experimental construction method in Europe and unheard of in Hawai'i. According to an application filed in 1972 to the National Register of Historic Places, the Post Office is the oldest concrete structure in Hawai'i, possibly in America. In its history, the building has also housed the publishing and printing facilities for the *Hawaiian Gazette*, a drivers' education office, Honolulu District Courts and, since 1993, the Kumu Kahua Theatre.

FIND **Back** IT HERE **Page**

We'll sell the shirt off your back, or anything else. Call 808-528-1475 x15

**DAHNYOGA**  
NEW YEAR, NEW YOU!




**50% OFF INTRODUCTORY SESSION OR TRIAL CLASS.**


Aiea 486-9642   Honolulu 596-9642   Kaimuki 738-5522  
www.dahnyoga.com

**TRANSITION UNIVERSITY**  
Tools for Changing Times

**African Drumming Intensive**  
Saturday 2/9 3:00 - 9:00pm • \$40



**The Art of Soap Making**  
Saturday 2/16 9:30 - 5:00pm  
\$40 + \$15 Materials



Discounts Available • Brown-bag Food  
808.392.5188 • transition-university.org

**HI. KĒHA GLASS DESIGNS**

**10% student discount or kama'aina rate with this ad**

Open 11am-10pm Daily

- Live Glass Blowing
- Wholesale Pricing
- Custom Orders



(808) 744-8133  
3392 Waialae Ave.

Hui Ku Maoli Ola



Create a beautiful and highly specialized landscape that can save water, malama the 'aina and replicate what your land looked like a thousand years ago with hundreds of species to choose from. Visit our nursery today!

46-403 Haiku Road, Kaneohe  
235.6165 • plantnativehawaii.com

**SLOW FOOD OAHU'S**

Ono & Pono Tshirts now on sale at Pegge Hopper Gallery, Town, Sweet Home Waimanalo, Kokua Market

**LOOKING FOR OUTDOOR GEAR?**  
Try Soultrex, Oahu's locally owned answer to REI, at Windward Mall

**FINE JEWELRY CLEARANCE!**  
Shop for Valentine's Day, Baron & Leeds  
745 Fort St #700, 538-7100

**KOKUA MARKET**  
serving Oahu for over 40 years  
Great selection of local and organic food  
941-1922

Make \$150-\$350 in 3 hours Friday and Saturday night!!!  
firefox93108@yahoo.com or call 305-785-4048. Flashcopter.com

**BACKPAGE RATES**

**18 POINT BOLD \$34.50/LINE/WK**  
**11 POINT BOLD \$25.75/LINE/WEEK**  
8 Point \$17.25/Line/Week  
Color \$10/Line/Week 3 Line Minimum.  
Call Honolulu Weekly Classifieds at 534-1475 x15.

**ORGANIC MARKETPLACE**  
YOUR SOURCE ON ALL ISLANDS!  
WWW.HAWAIIORGANIC.ORG

**LIVE BETTER, SMARTER, GREENER, CLEANER**  
with just one simple, fast modification to your home

**SAVE MONEY, CONDITION YOUR WATER, REDUCE UTILITY BILLS**  
all with a lifetime warranty

call us for more information!  
GMX of Hawaii 808.349.8117  
Wallace Iinuma 808.479.8591  
Fukuda Seed Store 808.841.6719

 gmxinternational.com

**MUSCLE MECHANICS HAWAII**  
Restorative Massage + Energy Medicine  
Aiea/Downtown/ph. 457-2661

**THE BIKE SHOP**  
Visit us for great service and sales  
Aiea, Honolulu and Kailua  
www.bikeshophawaii.com

**SHIPTOHAWAII**  
Tired of paying too much for Hawaii shipping? Check out shiptohawaii.com

**NORTH SHORE ORGANIC GARDENING**

A locally owned business

**We carry:**  
organics • aquaponics • hydroponics • vermiculture • lighting homebrewed fertilizer teas and more!

**We also build gardens and have classes**

Visit us on the North Shore support local!

67-272 Goodale Ave suite 105, Waialua 637-2069. Open M-Sat 11am-5:30pm  
nathan@northshoreorganicgardening.com  
northshoreorganicgardening.com

**EMPTY WEEKLY RACK?**



CALL KATE | 528-1475 x16

**Call 528-1475 x10 to advertise on the Back Page**

**Full Color Display Ads**


**The Rates**

13x	\$250
18x	\$225
26x	\$200
52x	\$185

**The Rules**

- Must run consecutively
- Minimum is 13 weeks
- Includes 4-Color
- Copy can only change once per 4 week period
- If contract is not fulfilled, ads will be rebilled at \$350 each
- Ads must be prepaid

**60<sup>TH</sup> Anniversary of Bakery**  
February 12<sup>th</sup> is Malasada Day  
February 14<sup>th</sup> is Valentine's Day  
Visit us at 933 Kapahulu Avenue



**Thanking our customers for 60 years of patronage!**

**10% OFF ALL 60<sup>TH</sup> ANNIVERSARY MERCHANDISE**

promo code: 60th  
No coupon required  
Expires 2/28/13

**Business Store Hours**  
5:30 am to 10 pm Sunday to Thursday  
5:30 am to 11 pm Friday and Saturday