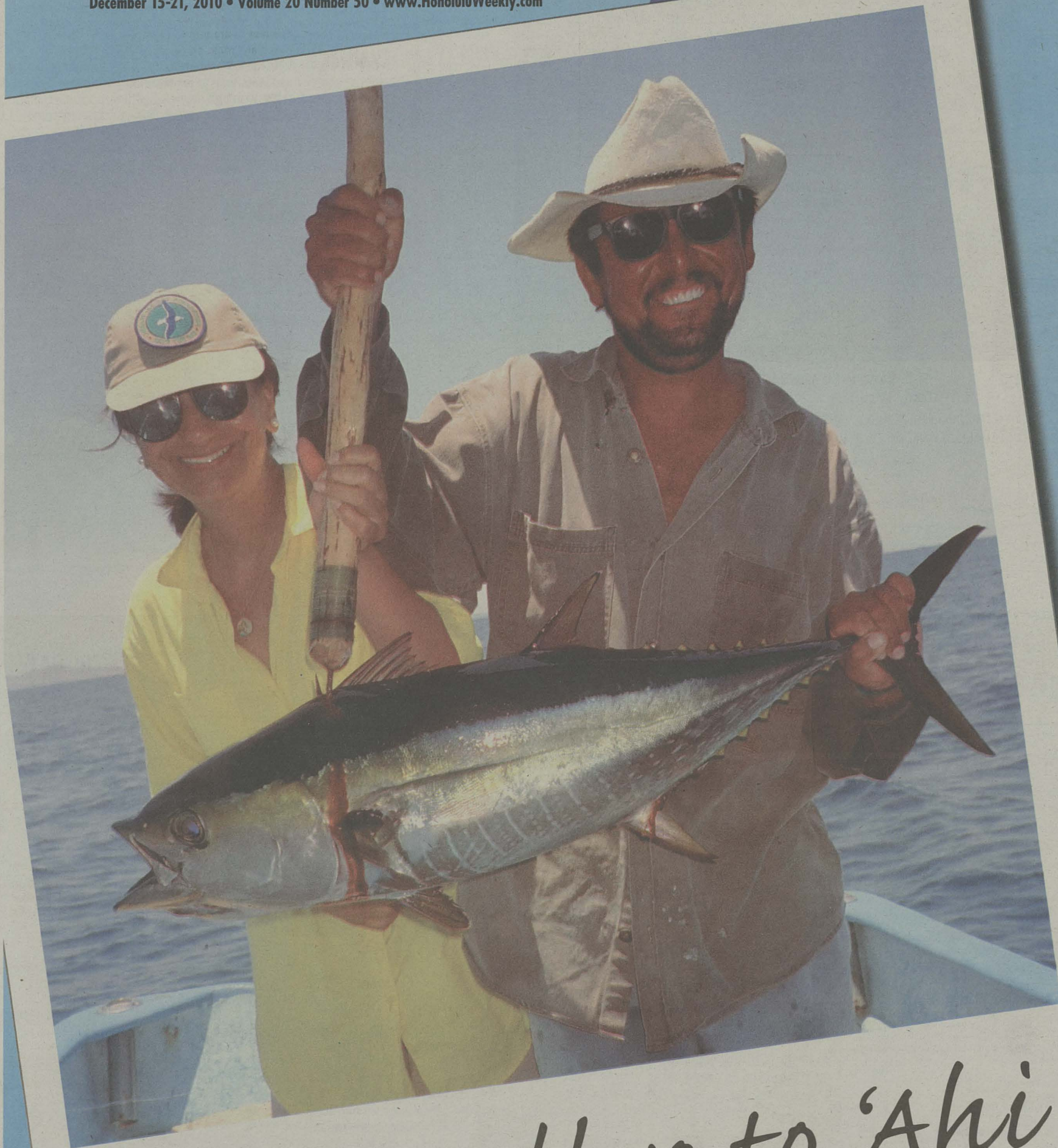


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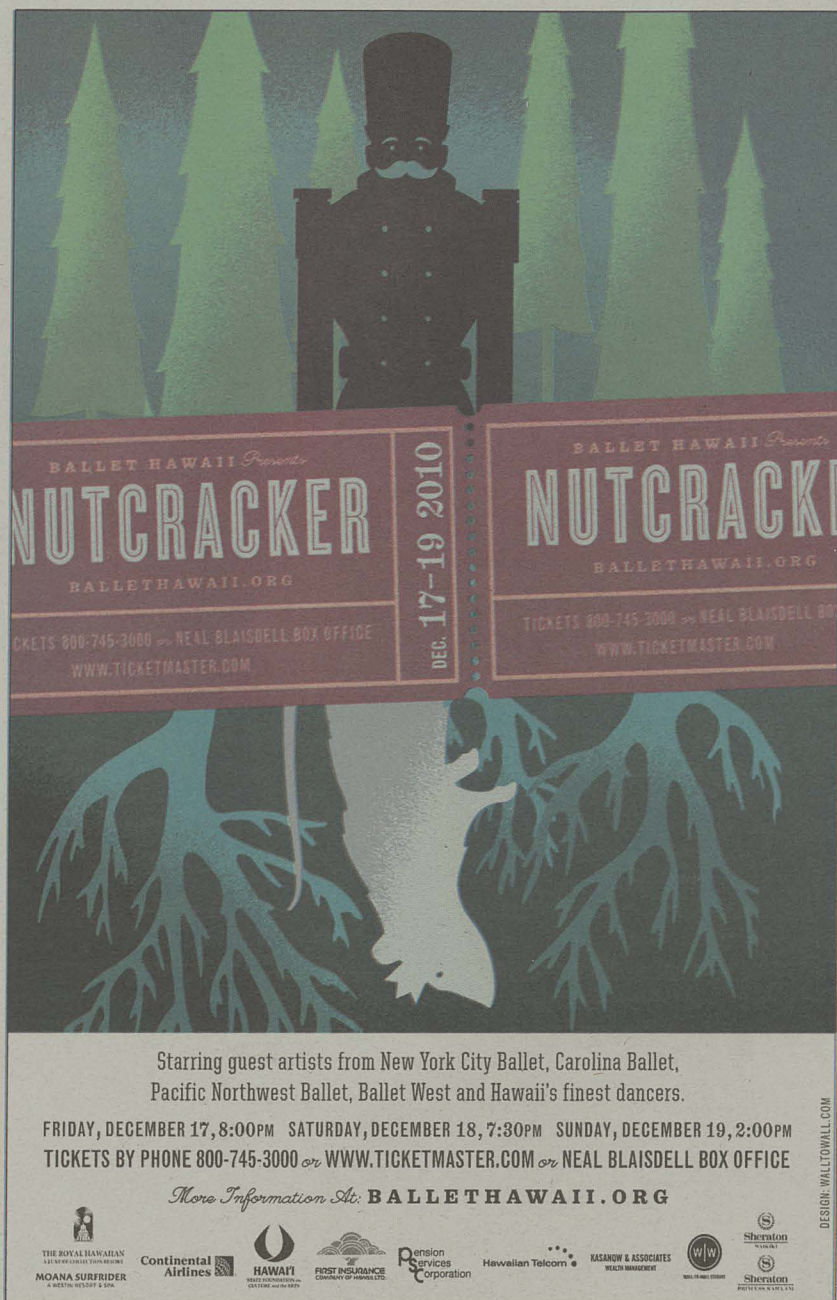
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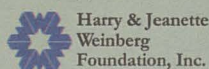
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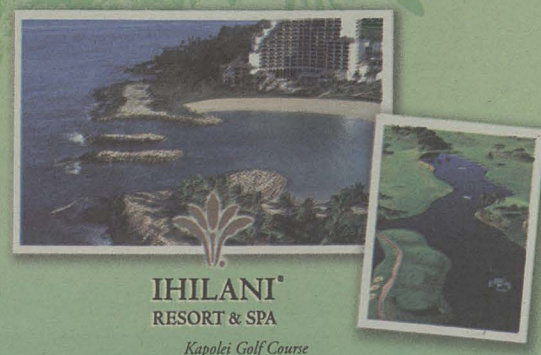
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WHEN: Every Sunday at 6:45 a.m., December 19, 2010 through February 13, 2011

WHERE: Kapi'olani Park Bandstand

WHAT: Training is progressive and spans over a total of 9 weeks. We have different training groups including runners, joggers, walk-runners, and walkers to help you get ready for the Kaiser Permanente Great Aloha Run on Monday, Presidents' Day, February 21, 2011

COST: FREE to all 2011 Kaiser Permanente Great Aloha Run entrants (training is valued at \$185.00 per person)



Nicole & Hina

Mesa messing up

It's unfortunate to have to write this comment, but upon arriving for a recent trip to Hawai'i, my luggage was lost. When it was returned, the contents were wet and had been damaged due to staining.

I followed all the necessary timelines to seek compensation, including going back to the airport mid-vacation to follow up and obtain information, only to be misdirected and given a general run-around. Customer service agents provided conflicting information, while a recent letter, sent to the head offices of both *go!* Mokulele and Mesa Airlines, has not even been acknowledged!

Customer service has been next-to non-existent, and the airlines have not owned up to or

taken responsibility for their errors. Nor have they provided any reimbursement for my damaged articles. Such lack of professionalism is inexcusable.

As a traveler from Canada, I will not be booking any future flights with these airlines, and feel I must publicize their failures and downfalls as a warning for all. Shame on *go!* Mokulele and Mesa Airlines!

Heather Shepley
Calgary, Alberta, Canada

Tenant troubles

In response to the letter to the editor in regards to the commercial rents and cost of doing business in Waikiki and Honolulu [Letters, Dec. 8: "Give average joes a break"], certain truths are not shared with all the commercial tenants who are currently paying their previously agreed-upon rents. The property owners are making agreements with some tenants to allow them to pay less rent than they had previously agreed to in order to keep their leasing spaces filled.

To the tenant who may have a space that they are leasing and paying full rent: The tenant next door may not be paying the full amount. The tenant paying less is getting a rent reduction to keep the shops filled and make the area look prosperous to other possible renters.

However, the tenant who got the rent reduction signed a confidentiality statement and cannot tell anyone. Secondly, the tenant paying reduced rent receives only a small increase in their CAM (Common Area Maintenance) [fees], and the guy who pays the full rent pays a big increase to help offset the loss of income to the property owner due to the loss of rent revenue and the rent decrease sustained by the tenant next door to him/her.

The retailers in Waikiki, mom-and-pop kiosks and others who are not having big sales, are incorrect in expecting [to be given] the information given to the renters and to the public.

Property owners want to maintain and actually increase the rents they receive, and will do whatever is necessary to maintain the high rents here in Honolulu, especially in Waikiki.

What should be done? Renters should challenge their property owners to give them the same rent decrease until things improve for them, which is similar to what others have received. Of course, they will say that no such decrease has taken place.

Hopefully, some renters will step up and write "anonymous" letters about the practice.

Potential renters and people resigning their leases should offer half of their rent because, frankly, that is what the rent should actually be. This town is way overpriced, due to greedy landlords who want to sustain their lifestyle and profits and reap what they can from all the tenants they fool into renting at the current per-square-foot prices.

Why would someone rent out a space and give all the profit to a property owner? It's a scam or a Ponzi scheme. The renters and potential renters hold the cards. They are the ones that are in a desperate situation and do not want to let everyone know this. So, play your cards close to the vest—and stand firm.



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Of course there is also the possibility of, dare I say it, an initiative for the city and county to pass a commercial rent control law.

Dave Moskowitz
Honolulu

Does aloha really work?

This is a short story that occurred to me recently. Please don't read this with the view that I'm seeking self-edification, as it is not being shared in that way. It is more of an encouragement of [using various] options to respond to situations.

Mānoa library is being rebuilt, and as I passed the construction site while jogging out of the valley at 6AM, some of the construction workers were sitting in their cars waiting to begin work. One was sitting on the curb near his car having his breakfast. As I was running home, that same construction worker was now crossing the street to begin work. A portion of his breakfast was in a plastic bag lying on the street.

I ran home to clean up and stopped at the construction site on my way to work. I politely asked to speak to the supervisor or foreman. Four people came forth. I said, "Can I ask for your help? I know that you folks care about our community and love Hawai'i, just like me."

This morning when I went for my run I recited my previous jogging experience and added, "I know that we all forget and make mistakes, so can you please just remind everyone to please take care and don't do that?"

The foreman asked, "Which car was it?"

"I don't want to do that," I said. "Just please remind everyone."

The foreman said, "OK, and

thank you sir, but please, which car, so we can take care of it." I decided not to do that but thanked them for telling everyone.

At 9PM, as I was driving home and passed the library, it looked like someone had swept the whole street. I was blown away and so proud of the workers. I truly didn't want anyone to be reprimanded or lose his or her job.

Yes, I could have called our city council representative, state senator or Kokua Line and make a big issue out of it, which would probably get everyone on edge and feel threatened. That would be too much time, energy and money. Every day that I pass the library, the road looks clean.

Does aloha work? I'd like to believe that it does.

Maybe there are better ways to

respond to situations that don't keep us in a litigious frame of mind. Instead, we can raise the bar on how we rebuild the health of our communities.

Pono Shim
Honolulu

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HONOLULU Weekly

Vol. 20, No. 50
December 15-21, 2010

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1111 Fort St. Mall, Honolulu, HI 96813
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INDEPENDENT, LOCALLY OWNED

How biotechnology is shaping the future of agriculture in Hawai'i.

Seeds for Sale

ASHLEY LUKENS

The Hawaii Crop Improvement Association (HCIA), a nonprofit trade association, recently announced the impressive growth of the seed industry in our state—estimated at more than \$220 million and growing at a rate of 26 percent every year.

Although the local seed industry represents only a small percentage of our overall acreage (only 6,000 acres), the industry's potential longterm value has analysts pointing out that the fate of Hawai'i's agriculture industry depends upon the pace of research focusing on transgenic seeds. Transgenic seeds are seeds whose DNA have been modified using genetic engineering techniques.

The GMO industry optimistically promises crop-saving and environmentally sustainable technologies that will create jobs, diversify Hawai'i's agricultural economy, contribute to sustainability goals and increase tourism by "keeping the country country."

GMOs and the local seed industry

If the seed industry is considered the "brightest light" in the future of our state's food industry, proponents of food security should pause to consider the implications. Hawai'i policymakers must carefully evaluate the consequences of the fast-growing seed industry.

Setting aside the possible threats GMOs could pose to human health and the environment—as well as the folly of hinging our hopes on a technology that is increasingly being rejected around the globe—many questions remain.

For example: What is the proprietary nature of GMOs? What are the implications of a privatized food system that began with individuals buying seeds but now allows large corporations like Monsanto to own our local seeds?

Who controls the industry?

Hawai'i's food security requires a clear understanding of the political economy of our local seed industry. Most important, how does corporate control over seed distribution and ownership affect local farmers and consumers?

GMOs and the seed industry fit neatly into an industrial agricultural food system designed to maximize profit, and should be understood as a continuation, not a transformation, of post-contact plantation agriculture in Hawai'i. This system relies upon the exploitation of Hawai'i's natural resources and the continuous expansion of profit opportunities within farming operations.

Profit is not, in itself, the problem. Rather, the dilemma lies in the reality that industrialized farming has given rise to agribusinesses that disproportionately hurt those small, locally owned farms and family farmers. Like the effects of Walmart on small businesses, it is nearly impossible for small local operations to compete with the likes of Cargill, Monsanto, etc. Former Secretary of Agriculture Earl Butz delivered the message of industrial farming best: "Get big, or get out."

By placing the future of Hawai'i's farming industry in the hands of the seed industry, we strengthen an industrial tradition of export-driven farming, which uses our land and water for food we do not eat. It also normalizes a way of viewing seed and plant germplasm as private property, rather than as part

of a common cultural and genetic necessity that we must all seek to protect.

Other pathways

The problem with the proprietary nature of bio-tech seeds, however, might be overstated. Primarily, most commercially grown GMOs, for now at least, are considered non-edible agricultural commodities like corn and soy (papaya is a major local exception to this rule). These products are primarily used for animal feed and processed food—thus they do not directly compete with farmers growing our local fruits and veggies. The operative phrase, however, is "for now."

Thus, biotech does not yet directly prevent farmers and growers from sharing seeds, and there is a growing interest in reinvigorating this agricultural tradition here in Hawai'i. In April, *Hua Ka Hua—Restore Our Seed*, a public seed symposium that was held on the Big Island. The growing popularity of such seed exchanges suggests that the proprietary nature of GMOs is not a problem if people educate themselves about creating and crossbreeding their own germplasm.

Another viable option is to

strengthen the alternative food pathways in Hawai'i, which could offer another scenario for future for Hawai'i's agriculture industry, perhaps functioning as a counterbalance to the growing presence of the seed industry sector.

The HCIA always compares its growth to the "failing" agricultural economy here. It doesn't have to be that way. Pineapple, sugar and now, transgenic corn, are not all that Hawai'i's land and farmers are capable of growing.

Diversified agro-ecological operations are more likely to have a beneficial impact on Hawai'i's environment and economy—if we can help these subsidiary economies to flourish. By understanding the significance of seeds as the basis of our entire food system, we can envision Hawai'i's food future as not tied to the seed industry, but as an island-wide industry that involves the protection and cultivation of genetically diverse agricultural resources held in common.

For more info on seed exchanges in Honolulu visit: www.ctahr.hawaii.edu/ougc/

For more information about industrial seeds, go to www.honoluluweekly.com

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An up-close look at Hawai'i's foods

Nutrition with Aloha

SHANTEL GRACE

It's time for lunch and you're craving a plate of ahi, a sushi roll and a bowl of saimin. Since you skipped breakfast, you tell yourself that a snack of midnight malasadas is completely justifiable.

Let's get real. You're now an adult and can no longer blame your unhealthy eating habits on ignorance or arm-twisting by your mom trying to persuade you to chow down one of her favorite recipes.

Do you really want to know how much sodium is in that ahi bowl? How about in a steaming-hot plate of loco moco from your favorite dive? If you knew the calorie count of loco moco, would it change your food selection in favor of something with fewer calories? The choice is up to you. Would you rather know the truth about the calorie count of certain local foods—or would staying in denial make it easier to avoid guilt over your food choices?

Do the math, friends, at the Hawai'i Foods website. The goal of the website is to improve the health of local residents by provid-

ing food and nutrient information about some of our favorite dishes.

It covers about 500 local food items, including Spam, chicken katsu and poke. On the home page, enter the name of the food you want in the search tab. This will take you to an enlargeable photo

PacTrac is an online dietary assessment tool that could, in some cases, save your life.

and a choice of serving sizes. Selecting a serving size will open a detailed profile of macro and micronutrients found in each serving for that quantity of food.

The Pacific Tracker (or "PacTrac") will also give you a "score" on the overall quality of your diet for that day, based on the amount of calories, total fat, cholesterol and sodium consumed.

The score compares the types and amounts of food you ate to the USDA Standard Reference and nutrient values obtained through laboratory analysis done at the Cancer Research Center of Hawaii (CRCH) and the University of Hawai'i College of Tropical Agriculture and Human Resources (CTAHR).

PacTrac is an online dietary assessment tool that could, in some cases, save your life. For example, if you have out-of-control high blood pressure, an extra gram of salt consumed daily over several weeks could push your blood pressure into a range high enough to precipitate a stroke or heart attack. While those with medical conditions need to consult their health care team for medical and nutrition advice, the Hawai'i Foods website can help both health care professionals and consumers make healthier choices when it comes to local foods.

Dietitian Cynthia Kahalewale, M.P.H., R.D., C.D.E., spearheaded the development and launched the website in October 2007, and it has been frequently updated.

Curious foodies can browse specific foods by the name of the item or a specific ingredient. Closet an-

thropologists can browse the website's archives of scientific articles such as "Taro Varieties in Hawai'i" from 1939 or "The Influence of Foods and Food Habits on the Stature and Teeth of the Ancient Hawaiians," circa 1974.

The Hawai'i Foods Website offers an innovative resource that allows you to evaluate and make

wise choices about which local or ethnic foods allow you to eat healthy but still enjoy the favorite dishes you've enjoyed since small kid times. If you take the time, you might even discover you can have that loco moco without feeling guilty.

www.hawaiifoods.hawaii.edu

At a Glance: Some of the foods we love to eat

- **Saimin** (1 bowl): 252 calories, 653 mg sodium
- **Poke** (1 cup, plain): 201 calories, 2,098 mg sodium (yikes!)
- **Sushi** (1 California roll): 145 calories, 252 mg sodium
- **Malasadas** (1): 118 calories, 49 mg sodium
- **Loco moco** (2 scoops rice, 1 hamburger patty, 1 egg, gravy): 567 calories, 719 mg sodium
- **Lau Lau** (1 pork): 413 calories, 147 mg sodium
- **Chicken Katsu** (1 serving): 430 calories, 470 mg sodium
- **Lomi salmon** (1 cup): 152 calories, 1643 mg sodium
- **Poi** (1 cup): 269 calories, 29 mg sodium
- **Kimchi** (1 cup): 321 calories, 1766 mg sodium
- **Spam musubi** (1): 253 calories, 283 mg sodium
- **Kalua pork** (1 cup): 497 calories, 3,498 mg sodium
- **Mochi ice cream** (1 piece): 67 calories, 18 mg sodium
- **Dim sum** (1 pork hash): 59 calories, 64 mg sodium

Note: The daily recommended dose of sodium should not exceed 2,400 mg (a tablespoon of table salt).

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Rescuing Our 'Ahi

PHOTO: CHRISTOPHER PALA

Obama less interested in 'ahi than his predecessor?



Two years ago, in the closing days of the Bush administration, American diplomats championed efforts by Pacific island nations to slow the overexploitation of the world's last major stocks of tuna by closing two large areas to industrial fishing and banning (for two months) a form of fishing that disproportionately affects young 'ahi.

CHRISTOPHER PALA

At the same venue last week, US officials were conspicuously silent as South Korea and Spain, represented by the European Union, attacked stronger measures made necessary by the ineffectiveness of the previous ones. This time, the Western and Central Pacific Fisheries Commission did not endorse the new measures. As of Jan. 1, only US ships will be fishing in an area the size of India and from which all others have effectively been excluded. As the number of days the other nations are allowed to fish per year is cut by nearly a third, the US fleet, courtesy of US taxpayers, can fish as much as it wants.

"The purse seiners are having a huge impact on Hawai'i," says William Aila, who describes himself as a native Hawaiian commercial fisherman. "They are fishing even more than the market can bear, and the warehouses are full of canned tuna. We used to have runs of juvenile 'ahi from October to March, but here we are in December and we've only seen a few—and they're smaller than usual."

The measures adopted two years ago came as the commission's own scientists warned that the stocks of bigeye, the most overfished species, were so diminished as to require an immediate 30 percent cut in take to avoid collapse. Yellowfin (which when young is hard to distinguish from bigeye, so both are known as 'ahi in Hawai'i) and skipjack (aku), are not far behind (see sidebar).

That year, a group of eight island nations, the Parties to the Nauru Agreement, in whose waters 85 percent of canned tuna are fished, leveraged their contracts with the owners of the region's 225 purse-seine vessels from such countries as Japan, Taiwan, China, Spain and the United States. They banned the aggregating devices, which increase the take of juveniles, for two months

a year. They also closed two pockets on international waters that together are three times the size of California (see map), and forced all vessels to carry foreign observers and transponders that gave their positions at all times.

But the measures were largely ineffective, and the take actually increased by 30 percent. So the Nauru group in April took a bolder step and banned its licensees from fishing in an m-shaped area south of this area that is the size of India.

The previous closures were designed to rid the pockets of poachers, vessels that used the high-seas pockets to either fish in waters of countries for which they had no license or to illegally unload their catches to other vessels.

Far greater benefits possible

But the so-called Eastern High Seas closure will have far greater benefits. It will apply to purse-seiners, which are responsible for about three-quarters of the amount of tuna fished, on Jan. 1, and to long-liners in a few years.

"These are the most far-reaching ocean-conservation measures ever," says Daniel Pauly, a leading fisheries scientist at the University of British Columbia. "For the first time since man has been fishing out in the open oceans, we're going to see a reversal of the decline of pelagic species." Pauly predicts that because the individual tunas that choose to spend their whole lives inside the no-fishing area will survive in greater num-

bers than those who don't, their offspring will have a genetic advantage over the rest.

Pauly explains that species have survived because at least parts of their ranges have been inaccessible to fishermen. "Now that fishing methods are much more effective, we need to create no-take zones so that we don't exploit the whole range of any given species," he explains. "In other words, a natural sustainability mechanism has to be replaced by a deliberate one to avoid having the species collapse."

A tagging study in the Western Pacific found that about half the tuna spent their whole lives within 450 nautical miles. This is about the width of the new closed area, where scientists believe that the figure will be perhaps a third. The result will be a unique area of open ocean in which the density of blue-water fish will increase, and perhaps reach, historical pre-fishing levels. As the numbers of fast-breeding tuna rises, the scientists predict, other overfished species like sharks and billfish will be attracted to the area.

Even the timing is good: climate change increases the frequency of El Niño during years in which current changes shift nutrients from the Western Pacific to the Central Pacific, where the giant closure is located.

The area is also serendipitously located. Two years ago, just as the Bush administration diplomats were backing the Nauru group's first closures, President George W. Bush himself used the Antiquities Act to name five islands bordering the latest clo-

sure the Marine National Monuments, the same status he gave the Northwestern Hawaiian Islands in 2006.

These islands' no-fishing area extend out 50 nautical miles, leaving each with a doughnut-shaped zone out to the 200-nautical-mile limit of US waters. These waters are accessible only to US purse-seiners, based in Samoa, and longliners based in Hawai'i. Closing fishing in these doughnut zones would extend the closure considerably.

"With the stroke of a pen, President Obama can turn the waters off all five islands into no-fishing areas, and he should," says Jay Nelson, head of the Global Ocean Legacy program of the Pew Environmental Group, who helped coordinate support for both Hawaiian Islands. "This would hugely improve the effectiveness of the closure; it would eventually become the world's biggest refuge for all marine life."

But the record of the Obama administration is not encouraging.

For the record

Under the South Pacific Tuna Treaty signed with 16 Pacific nations in 1987, long before the tuna commission was created, the United States gave development aid totaling \$18 million to 14 of the nations (Australia and New Zealand being the two exceptions). It also contributes more than half of the license fees purse seiners pay to the countries in which they fish, a \$7 million subsidy unmatched by any other country. In exchange, the US fleet, now limited to 40 vessels, can fish as much as it wants anywhere in the tuna commission's area, which includes waters belonging to island states and international waters including Eastern High Seas closure.

The number of vessels had fallen to 11 in 2007. This occurred just as alarms were being raised about the decline of the stocks, and the first attempts at restricting the size

The US, "instead of trying to intimidate them, should be helping them with our expertise in creating a system that reduces the catch while preserving their income."

of the harvest were undertaken, that the United States allowed some two dozen Taiwanese purse-seiners to take up the U.S. flag. These ships operate entirely in the Western Pacific, sell their catch in Asia and create virtually no work for Americans. Asked repeatedly what benefits the United States reaped from allowing the Stars and Stripes to be used as a flag of convenience, William Gibbons-Fly of the US State Department (the lead official on the policy) has declined comment, as have other US officials.

"The US talks about conservation but behaves differently," Papua-New Guinea's fisheries director, Sylvester Pokajam, said at the time. At last week's meeting of the tuna commission, Pokajam, the spokesman for the Nauru group, added, "We will be very disappointed if the United States does not cooperate with us" in closing the Eastern High Seas.

Rough seas ahead

The treaty expires in June 2013 and is being renegotiated.

"How the closure is dealt with is part of our talks," says Charles Karnella, head of the US delegation to the commission.

Meanwhile, the treaty itself has become a thorny issue. In testimony to Congress a few months ago, Gibbons-Fly, who is director of the State Department's Office of Marine Conservation, said it serves "as a forum for cooperating with Pacific island parties on a range of issues, including conservation and management of the islands' fish stocks, fisheries enforcement cooperation and capacity-building."

But, he added, the whole package is "dependent on the extension of the treaty." In other words, he suggested, if the treaty is not extended in a manner acceptable to Washington, the US could cease all aid to and cooperation with the 17 countries.

Greenpeace Oceans Campaigner Philip Kline, a former commercial fisherman and expert on US fishing policy in the Pacific, says the United States is taking the wrong approach. "It's completely out of line for the Obama administration to use strong-arm tactics to negotiate a commercial treaty with a group of tiny, friendly nations," he said. "Conditions have completely changed since the treaty was signed," he added. Today,

the United States, "instead of trying to intimidate them, should be helping them with our expertise in creating a system that reduces the catch while preserving their income."

Gibbons-Fly reported in his testimony that in 2009, just as the American fleet peaked at 38 vessels, the Nauru group asked the United States to voluntarily cut the number of fished days to 2,773, or slightly more than the number of days fished prior to 2007, when the fleet was composed of 11 true American vessels.

"As you might guess, Mr. Chairman," Gibbons-Fly said at the hearing, "the United States has resisted what would amount to an effort by one side to change unilaterally the terms of our existing and longstanding treaty." ■

SOS (Save Our Sashimi)

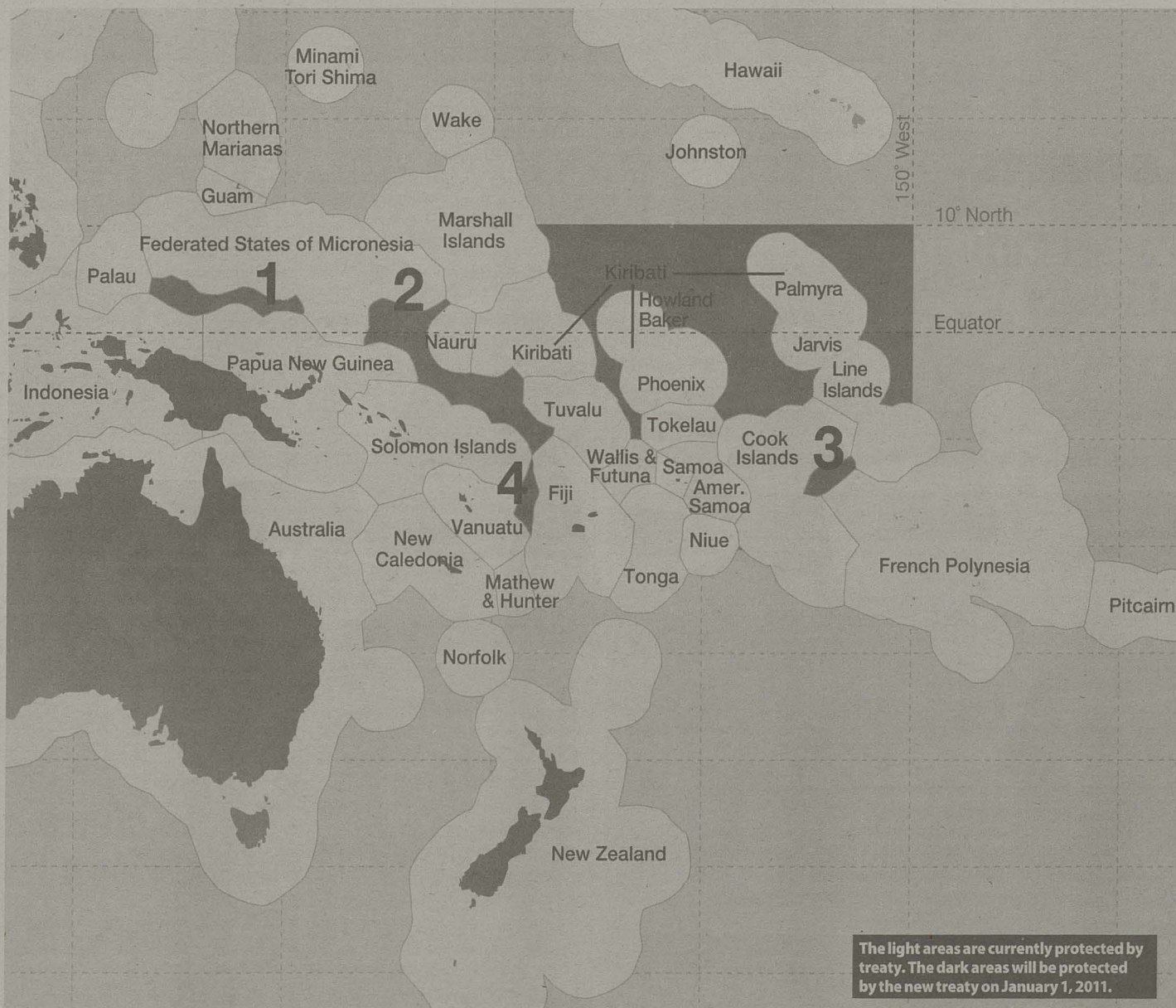
In the past decade, fleets of industrial purse-seine ships, which can pull up 200 tons of tuna in a single net and can each take out 10,000 tons a year, have moved into the Western and Central Pacific oceans after depleting the tuna in the Eastern Pacific, Indian and Atlantic oceans. The results, unfortunately, speak for themselves.

Bigeye is the biggest tuna species and most prized for its texture and fattiness of its meat. Its top-grade toro (the fatty belly meat prized for its taste, texture and scarcity) sold for \$22.50 a pound at Tamashiro's last week. Today, only about 17 percent of the adult, spawning population remains and juvenile numbers are also down. About 80,000 tons are taken from the Central and Western Pacific oceans by longliners, who supply the fresh and frozen markets. The juvenile bigeyes are the size of adult skipjacks and like to swim with them. Purse-seiners target skipjack, but when they use floating platforms called Fish Aggregating Devices that attract fish, about 30 percent of their catch is juvenile bigeye. This adds another 80,000 tons a year to the bigeye catch. The devices allow purse-seiners to increase their average daily take to 30 tons from 20 tons. Solution: Ban the devices.

Yellowtails, slightly smaller than big-eyes, so resemble them when they're young that both are called 'ahi here. 'Ahi means fire, and according to William Aila, that's because when 'ahi are hooked, the line goes out so fast that a canoe's wood gunwales will start to smoke. In pre-contact Hawai'i, control over areas where 'ahi could be fished was sometimes a *casus belli*. Their numbers are slightly less depleted than the number of bigeye tuna.

Skipjacks are important not only to lovers of tuna casseroles and aku poke, but also to the Japanese, who dry the meat (called katsuo) and use it as a cheap, basic food for soups and other dishes. Amazingly fecund, the skipjacks have finally started to take a nosedive.

"We are very concerned," says Masanori Miyahara, head of the Japanese delegation to the tuna commission meeting last week. "The harvest has gone from 1 million tons in 2000 to 1.6 million tons this year." Since purse-seiners began scooping up entire schools in the 1970s, the stock has fallen by half. A suggested solution by the Nauru group: Raise the per-day price of a fishing license, which will reduce the number of days the purse-seiners can fish and thus the amount of fish taken.



hot picks

Theater

Christmas Presence

One of the best things about our local theater is that sometimes it's *really* local. The show doesn't have to be a pidgin comedy by 'Ōhi'a or a "haole" drama at Kumu Kahua.

The Actors' Group (TAG) reveals its local heart this holiday season with *Merry Christmas Roberta*. Its opening night performance is a fundraiser for the Institute of Human Services (IHS). The show debuted a couple years ago, garnering much praise and a few Po'okela Awards for its warm-hearted story about a homeless woman and the Chinatown girl who befriends her. *Roberta* is a tear-jerker, according to director and co-author Jon Brekke, so don't bring Tiny Tim along unless he's in his early teens.

Another example of TAG's heart? Once the show closes, the canned goods used for set decoration in the shop will be donated to IHS.

Show some local heart yourself: Get tickets for opening night. Hurry, though—TAG's seating is limited and latecomers will go without.

—Steve Wagenseller

Dole Cannery Square, 650 Iwilei Rd., Suite 101, fundraiser Thu., 12/16, 7:30PM, \$45, continuing 12/17–1/9, Thu.–Sat., 7:30PM, Sun., 2PM, \$10–20, taghawaii.net, 722-6941

Concerts

Pocket Full of Posies

Who would guess that a band's success would start with a self-release called *Failure*? Apparently, it was all part of Jonathan Auer and Ken String-

Dance

A Nutty Tradition



Oh da cute, yeah?

For some, it's a Christmas tradition. For others, it's a way to balance yin and yang before the wide release of horror ballet *Black Swan*. Either way, it definitely beats listening to "Dance of the Sugar Plum Fairy" while drinking Swiss Miss alone like Scrooge. Ballet Hawai'i presents the zenith of Christmas stage productions, *The Nutcracker*, at the Blaisdell Concert Hall.

Dancers from the New York City ballet, Carolina Ballet, Pacific Northwest Ballet, Ballet West and, of course, Hawai'i, pirouette and plié their way through enchanting scenes of The Silberhaus Home, A Pine Forest, and The Land of Sweets as Hawai'i Youth Opera Chorus and the Ballet Hawai'i orchestra strike symphonic harmonies to Tchaikovsky's ever-elegiac music. Catch these evening and single matinee performances, but don't tippy-toe your

way to the box office; chances are you'll trip into a sold-out show. Also make note of the opening night pre-show celebration and dinner, which includes a VIP ticket, gourmet dining from Hawai'i's finest restaurants, parking and a post-performance backstage reception (also known as a virtuoso holiday date).

In a state where snowflakes never fall and a tutu has a double meaning, make a date of this once a year treat.

—Matthew DeKneef

Neal Blaisdell Concert Hall, 777 Ward Ave., runs 12/17–12/19, Fri., 8PM, Sat., 7:30PM, Sun., 2PM, \$35–\$150, for the opening night pre-show RSVP at 521-8600, ticketmaster.com, 1-800-745-3000

fellow's master plan. The duo started *The Posies* 22 years ago in Seattle, and now the influential group is returning to the music world to re-define the power-pop sound.

The Posies are famous for marrying British-Invasion-style melodies to the grunge-guitar sound of the '90s. (It had to toughen up its original sound, which didn't fit into the grunge blueprint.) Topped off with quirky lyrics, the band's music was credited by many with helping update power-pop for the alternative age.

For many years, Auer and String-

fellow relied on a rotating cast of musicians for the band's rhythm section. However, in 2010 they locked down a solid lineup to record the group's seventh studio album, *Blood/Candy*. Released in September, it's a product of time spent in a Spanish studio. (Don't worry, the album is still in English.)

Expect balance of old and new at the show, along with the group's famous rendition of Burt Bacharach's "What the World Needs Now Is Love" from the *Austin Powers* soundtrack. Yeah, baby.

—Fernando Pacheco

Pipeline Cafe, 805 Pobukaina St., Thu., 12/16, 7PM, \$20, pipelinecafehawaii.com, 593-9603

Whatevas

Believe They Can Fly

From the bored kid who dreamt of soaring through the air like a bird, to Leonardo da Vinci, who obsessively sketched flying machines, people have been intrigued with the art of flight for thousands of years.

This passion for flying is expressed in *Cirque Wings*, a show

filled with aerial acrobatics and various forms of dance. Watch the performers portray the long and complicated history of flight as they effortlessly glide through the air, twisting and turning, molding their bodies into intricate shapes the same way that a baker carefully kneads a mound of dough into a pastry.

Audiences are in luck because director Ivo Gueorguiev got his start with the legendary Ringling Brothers Circus before performing for years with Cirque du Soleil.

So rest assured that you will see nothing but the best from Gueorguiev. And unlike many other touring shows, this one is unique because the entire cast is based in Hawai'i. So go out and support performers from the island.

—Lauren Asinsen

Waikiki Shell, 2805 Monsarrat Ave., runs Fri., 12/17–Sun., 12/19, 7PM, \$10–\$20, ticketmaster.com, 1-800-745-3000

Total Eclipse of the Moon

Star gazers and moon watchers, grab your blankets for the upcoming lunar eclipse. It's been three long years since the

moon slipped within the Earth's inner shadow, and according to Mike Shanahan, Bishop Museum's director of education, the eerie event is spectacularly dramatic.

"The moon turns dark, coppery or deep red because our atmosphere is really good at blocking the shorter waves of blue light, allowing only red to pass through," says Shanahan.

Only when the sun, Earth and moon are aligned exactly, with the Earth in the middle, does a **lunar eclipse** occur. This natural phenomenon is expected to last a little over an hour, and Bishop Museum is hosting a viewing party on the great lawn.

"It will be its most dramatic inside the inner sweet spot," Shanahan says. "So I would recommend getting there around 8:30[PM] or so. We'll have five to seven telescopes on the lawn, and the planetarium's 6-foot-long telescope in the observatory."

Volunteers from the Hawaiian Astronomical Society will show viewers how to handle the large telescopes, and explain the best way to see the moon slip into its copper gown for the stellar ball.

—Shantel Grace

Bishop Museum, 1525 Bernice St., Mon., 12/20, 9:42–10:52PM, RSVP, bishopmuseum.org, 847-3511



Positing a pose for Posies.

Q&A

Jason Lau

"If we're gonna do *Hawaii Five-0*, we really have to do it a little more local."

COURTESY TALKSTORY PRODUCTIONS LLC

Local Storm Rising

Interview by Ryan Senaga

A few years ago, the most notable film feature on Hawai'i-based Talk Story Productions' resume was a SyFy Channel movie of the week, *Tyrannosaurus Azteca*. That changed when director Julie Taymor came calling with her adaptation of *The Tempest*. Filmed on Lāna'i and the Big Island, the project is one of the most highly anticipated offerings of the winter movie season. Talk Story President Jason Lau spoke with the Weekly about the Shakespearean experience as well as all things film in Hawai'i. The *Tempest* opens Friday in theaters.

How did you get involved with *The Tempest*?

Julie Taymor called and said that she wanted to do a film in Hawai'i and she had heard about our company. She had just finished *Across the Universe* and she said to us, "Now I want to do *The Tempest*." And I said, "Like Shakespeare? Really? In Hawai'i?"

I sense some trepidation on your part.

Yeah, the trepidation you're hearing is real. It was like, OK... How are you gonna sell this film? Who are you gonna get to distribute this thing? And why Shakespeare? [But] Julie Taymor had such a strong vision, she knew exactly what it was supposed to look like and we could execute it.

How much input did you have in the creative process?

Julie's pretty strong creatively. She knew what she wanted. Ours was more like, she wanted this, and how do we get that vision and make that work.

Any cool stories from *The Tempest* set?

Russell Brand is always...interesting. He and Helen Mirren would be playing up to the paparazzi. He was saying all this crazy stuff like he couldn't wait to shag her. No one really took it seriously.

We also did a table read and it was a dream cast. Later I'm in the bathroom with Chris Cooper, and Chris and I are basically peeing next to each other and I ask him how's it going.

He tells me, "I'm really scared."

I'm like, "You're an Academy Award winner. What are you talking about?" [He says,] "I haven't done Shakespeare since college. I can't wing it. I gotta step up."

And I'm thinking, "That's just music to a producer's ear."

And you guys are at the urinal?

Yeah. Peeing with Chris Cooper.

Did the cast come in contact with any locals?

Minimal interaction. [Though] on the Big Island, David Strathairn tells me [he's] part Hawaiian. [A relative] went to Punahou. I had one of the guys go to Punahou and pull out the yearbooks; he had never really seen these before.

At that time, Obama was running for president—Punahou guy. We built this ship—*Tempest* is about a storm and they get shipwrecked. The wood that built that ship came from the Punahou gym. There were so many Punahou ties.

I don't know if you know, I'm a Punahou grad. Obama was one year above us. I used to play basketball with him.

What was Obama like in high school?

He was not very presidential, to be honest. People didn't think this guy is going to be the most likely to succeed or become president. He was just a regular guy and a jock. And he wasn't that great of a jock. He was just kinda a wanna-be-a-jock.

Tell me about *Tyrannosaurus Azteca*.

We did two movies for the SyFy Channel, probably the most expensive movies ever made for them. Shot them here on O'ahu. TA was these conquistadors landing on South America—Hawai'i dubbed for that—looking for gold but end up seeing these dinosaurs and getting in trouble. Typical SyFy Channel creature feature movies.

What's it like going from TA to something like *The Tempest*?

Night and day. To be honest, on TA, we were executive producers. We just helped them get it done.

What are you working on next?

Let's just say we're working on a very large action 3-D picture that will be coming out worldwide. A Hollywood picture partly shot in Hawai'i and China. I just gotta wait till the ink dries more.

Are you planning any smaller, local films?

We have a series we're shooting, probably beginning next year for local network television. Local short stories, all 100 percent locally produced. Acting, writing, directing—all local. We have this love story, animation, a musical, a ghost story—all different. We're trying to bring family television storytelling back home. It's called *The Short List*.

Where do you think the local film industry is at right now?



Lau on the Big Island set with actor David Strathairn.

It is the hot place to be [right now]. There hasn't been this much activity in Hawai'i ever. Look at *Pirates of the Caribbean*, *Journey to the Center of the Earth*, *Battleship*, *Hawaii Five-0*, *Off the Map*. It's a hot field. You know how I can tell? We're having trouble finding crew.

Where do you think the local film industry should be going?

We have a lot of people that we call below-the-line, production assistants like that, but we need people who can be department heads—above the line. More producers, directors, writers... People who really create the stuff.

What advice do you have for local filmmakers?

Keep on doing it. Go to school, learn everything you can. Go to the mainland if you need to, but come back.

You think the local film industry needs more writers, directors, producers... Not necessarily actors?

Well, actors too. The acting is one of those things we can get. Everybody and their cousin has been on *Lost* right? The writing, directing, camera, DP, all that stuff? You really need to learn. You can't just pick that up.

What do you think of *Hawaii Five-0*?

I love the first ones, the premiere was pretty awesome. But it needs... I'm sure everybody talks about this... If we're gonna do *Hawaii Five-0*, we really have to do it a little more local. To me, it's going to make it a better show. Why can't we call 'Iolani School, 'Iolani School? Why can't we call slippers, slippers? That's the vernacular we use. I'm not saying, "Hey, we gotta do everything in pidgin," 'cause that's not how everyone speaks here, but if you can show more real-life, actual culture, that'll be a good thing. I'd love to write an episode. I would do it almost for free. It would be a great honor.

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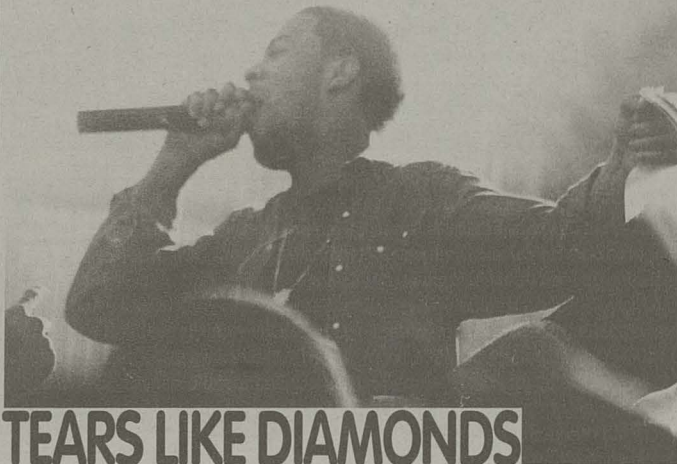
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TEARS LIKE DIAMONDS

It wasn't so much the fact that I was jumping up and down screaming the lyrics in the middle of a hot, dizzying mess of people; it was the crazy roller-coaster ride leading up to this moment: Sunday night at The Waterfront, watching **Passion Pit** perform live. While it took Passion Pit lead singer **Michael Angelakos** all he had to perform after a day at the hospital with food poisoning, he still managed to squeeze out every last bit of his energy for one of the greatest shows I've seen all year. I was so happy to see such a big crowd for the concert, but even happier to see so many people joining me in screaming the lyrics back to him.

I still remember the first time I ever heard Passion Pit. It was in early 2009, after that crazy pop-up event in a warehouse behind Fisherman's Wharf. It was one of the many times **Kid Cudi** was in town recording with Kanye West for *My Beautiful Dark Twisted Fantasy*, and even though there was a flyer with Kid Cudi's photo and details about a secret performance, a lot of us were skeptical. The guys from **Contrast Magazine** were willing to take the gamble with me, so we

Check it out
passionpitmusic.com

headed over together. The \$25 cover charge to get in to what was basically a rave went up to \$40 at the door, so we were all thinking this might indeed be the real thing. When we got in there, however, it was just a giant warehouse with kids sitting all over the ground and vendors selling stuff like gloves with little LED lights in the fingers. Great. We did our best to play along, and had even begun to enjoy the party by the time the lights went out and the entire warehouse was completely dark. We thought it was another power failure (because yes, there had already been two that night) but realized it wasn't when the speakers began emitting this low hum that started to crescendo into a loud roar. Oh my God, he was here, he was coming on stage! We all ran to the front, now totally like all the other raver kids, and pretty much went apeshit. It was one of those nights you really had to be there, it wasn't the first time I had seen Cudi perform, but it was definitely the best. He was on his A-game and the show was unreal. There was nothing that would settle my brain after experiencing that. I was actually on the other side. After **V Lounge** pizza, I was almost back to normal, and it was then that Contrast's Global Marketing Director **Zen Yoshifuku** handed me the Passion Pit EP to play in my car, to clear my head, if you will. "I've Got Your Number" was the first song I heard, and the four songs on that EP went instantly to repeat status for the next six months.

To think that I was in a crowd of smoke and lights, screaming those lyrics to the band in the flesh, still has me floored. All the anxiety about how they would sound live, about whether or not they would even make it to the stage, about everything that had happened this past week, just melted away. They were the ultimate example of powering through and that's something all of us should never take for granted.

Gigs

15/Wednesday

COMEDY

Bo Irvine, Chief Sielu, Kento-san, Michael Staats, *Comedy Polynesia at the Sheraton Princess Ka'iulani* (8PM) 531-HAHA
Eliot Chang, *Pipeline Cafe* (7PM) 589-1999
Michael Vasquez, Shawn Felipe, Arthur Wayne, Kenny Johnson, *Hawai'i Comedy Theater* (9:30PM) 531-HAHA

HAWAIIAN

2 Point O, *Chart House* (6:30PM) 941-6660
Ernie Cruz Jr., *Coffee Talk* (7:30PM) 737-7444
Cyril Pahinui, *Kani Ka Pila Grille* (6PM) 924-4990
Royal Hawaiian Band, *Ala Moana Centerstage* (2PM) 946-2811

JAZZ/BLUES

Dragon Chase, *Brasserie Du Vin* (7PM) 545-1115
Stewart Cunningham Trio, *Govindaji's* (5PM) 585-5995
The Deadbeats, *Jazz Minds Art & Cafe* (9PM) 945-0800
Jazz M.O.G.I., *The Honuz Restaurant* (6PM) 262-3911
The Magic Woodshed, *The Dragon Upstairs* (7PM) 526-1411
Chris Murphy, *Cabanas Pool Bar (Ohana West)* (7PM) 922-3143
Pau Hana Rotary Club, *The Dragon Upstairs* (5:30PM) 526-1411
Tani Lynn, Ginai, Jason Gray, Robert Shinoda & Friends, *Gordon Biersch* (6:30PM) 599-4877

ROCK/POP

Tyler Alai Martinez, Beverly Ann Lapuz, Amanda Frazier, Busekrus, *Hawaiian Brian's* (8PM) 946-1343
Gordon Freitas & Friends, *The Ground Floor* (6PM) 538-6012
The Listening Party, *Apartment3* (8PM) 955-9300
Piranha Brothers, *Irish Rose Saloon* (9PM) 947-3414
Doolin Rakes, *Kelley O'Neil's* (9PM) 926-1777
Tavana, *O'Toole's Pub* (9PM) 536-4138

VARIOUS

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

WORLD/REGGAE

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

16/Thursday

COUNTRY/FOLK

The Geezers, *Hank's Cafe* (7PM) 526-1410

HAWAIIAN

"Auntie Pudge" Young, *Kūhiō Beach Hula Stage* (6:30PM) 843-8002
Guy Imoto, *The Ground Floor* (6PM) 538-6012
Kawika Kahapo & Del Beazley, *Kani Ka Pila Grille* (6PM) 924-4990
Po Lailai, *The Venue* (9PM) 528-1144
Royal Hawaiian Band, *Royal Hawaiian Center Royal Grove* (1PM) 922-2299

JAZZ/BLUES

Dimension 5, *Bar 35* (9PM) 537-3837
Aire, *The Dragon Upstairs* (8PM) 526-1411
The Bentos, *Jazz Minds Art & Cafe* (9PM) 945-0800
Dr. J's Blues Review, *OnStage Drinks & Grinds* (8PM) 306-7799
Shari Lynn & Duane Padilla, *Sarento's* (6:30PM) 955-5559

ROCK/POP

Tito Berinobis, *Chart House* (6:30PM) 941-6660
Barefoot Bob, *Hank's Cafe* (9PM) 526-1410
Guy Imoto/Dallan Santos, *The Ground Floor* (6PM) 538-6012
Makua Valley Blast Test, Laverne & Shirley, Dicks of Doom, 2Face4, *4Play Nightclub* (8PM) 485-8226
Masters of OZ, *Irish Rose Saloon* (9PM) 947-3414
Mike Love Duo, *O'Toole's Pub* (9PM) 536-4138
Ogletree, *Coconut Willy's* (9PM) 923-9454
The Posies, *Pipeline Cafe* (7PM) 589-1999
Taja, *Kelley O'Neil's* (9PM) 926-1777
Al Waterson & Friends, *Don Ho's Island Grill* (6PM) 528-0807

17/Friday

COMEDY

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

THE SCENE

COUNTRY/FOLK

Outlaw Country, *Hank's Cafe* (7PM) 526-1410
Saloon Pilots, *Big City Diner, Kailua* (8:30PM) 263-8880

HAWAIIAN

David Ah Sing, Kamuela Kahoano, *Hula Grill* (7PM) 923-HULA
Mānoa DNA, *Lulu's Waikiki* (7PM) 926-5222
Royal Hawaiian Band, *Iolani Palace* (NOON) 523-4674
Mihana Souza, *Don Ho's Island Grill* (5PM) 528-0807
David Asing, Alike Souza & Jaime, *Hula Grill* (7PM) 923-HULA
Mark Vim, *Chart House* (6PM) 941-6660

JAZZ/BLUES

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

ROCK/POP

Eight-O-Eight, *Jazz Minds Art & Cafe* (9PM) 945-0800
Kilroy, *Chez Sports Bar & Grill* (9:30PM) 488-2439
Masters of OZ, *Irish Rose Saloon* (9PM) 947-3414
The Mixers, *O'Toole's Pub* (9PM) 536-4138
The Sick Bastards, *The Ground Floor* (6PM) 538-6012
Taimane, *Hyatt Regency* (6PM) 923-1234
Taimane, *Hilton Hawaiian Village* (7:30PM) 949-4321
Taja, *Kelley O'Neil's* (9PM) 926-1777
Vaihi, *Tiki's Grill & Bar* (7:30PM) 923-8454

VARIOUS

Hot Club of Hulaville, *Cafe Che Pasta* (6PM) 524-0004

WORLD/REGGAE

Kunoa, *Tiki's Grill & Bar* (5PM) 923-8454
Natural Vibrations Chronic Christmas Party, *Pipeline Cafe* (8PM) 589-1999

18/Saturday

COMEDY

Bo Irvine, Chief Sielu, Kento-san, Michael Staats, *Comedy Polynesia at the Sheraton Princess Ka'iulani* (8PM) 531-HAHA
Improv, *Laughtrack Theater Company* (8PM & 10PM) 384-3362
Michael Vasquez, Shawn Felipe, Arthur Wayne, Kenny Johnson, *Hawai'i Comedy Theater* (9:30PM) 531-HAHA

HAWAIIAN

2 Point O, *Chart House* (8PM) 941-6660
Aina Koa, *Hula Grill* (7PM) 923-HULA
Alike Souza, *Don Ho's Island Grill* (5PM) 528-0807

JAZZ/BLUES

Ta'tosh Collective, *The Dragon Upstairs* (9:30PM) 526-1411
Black Sand Trio, *Chuck's Cellar* (6PM) 923-4488

ROCK/POP

Analog, *Coconut Willy's* (9PM) 923-9454
Elephant, *Irish Rose Saloon* (9PM) 947-3414
Johnny Helm, *Tiki's Grill & Bar* (5PM) 923-8454
Kilroy, *Hawaiian Brian's* (10:45PM) 946-1343
Doolin Rakes, *O'Toole's Pub* (9PM) 536-4138
Sidewinders, *Jazz Minds Art & Cafe* (9PM) 945-0800
White Rose, *Hell Caminos, 86 List, Dicks of Doom, False Crack*, *Waikiki Sandbox* (10PM) 923-8848
Paradise XS, *Kelley O'Neil's* (9PM) 926-1777

WORLD/REGGAE

Dubkouscious, *Tropics Cafe Bar & Lounge* (9PM) 927-1797
Kunoa, *Tiki's Grill & Bar* (7:30PM) 923-8454

19/Sunday

HAWAIIAN

Aina Koa, *Hula Grill* (7PM) 923-HULA
Royal Hawaiian Band, *Kapi'olani Park Bandstand* (2PM) 523-4674

JAZZ/BLUES

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

ROCK/POP

Dean & Dean, *Chart House* (6PM) 941-6660
Elephant, *Irish Rose Saloon* (9PM) 947-3414
Groglegs, *O'Toole's Pub* (9PM) 536-4138
Bruno Mars, *Blaisdell Arena* (7:30PM) 526-4400
Masters of OZ, *Kelley O'Neil's* (9PM) 926-1777
Jim Smart, *Cha Cha Cha Salsaria* (6:30PM) 395-7797

Super Heros In Training, *Coconut Willy's* (9PM) 923-9454
Al Waterson & Friends, *Don Ho's Island Grill* (6PM) 528-0807

WORLD/REGGAE

Son Caribe, *Paparazzi* (9PM) 596-8850

20/Monday

HAWAIIAN

Eric Lee, *Kani Ka Pila Grille* (6PM) 924-4990
Strictly Local, *Chart House* (6:30PM) 941-6660
Pau Hana Bash, *OnStage Drinks & Grinds* (6PM) 306-7799
Sean Na'auao, *Kani Ka Pila Grille* (6PM) 924-4990

JAZZ/BLUES

Pau Hana Blues Band, *OnStage Drinks & Grinds* (6:30PM) 306-7799
Absolut Joy, *The Ground Floor* (6PM) 538-6012
The Other Side of the Planet, *Jazz Minds Art & Cafe* (9PM) 945-0800
Kelly Villaverde, *Kahala Hotel & Resort* (7:30PM)

ROCK/POP

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

VARIOUS

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

21/Tuesday

COMEDY

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

HAWAIIAN

Ainsley Halemann, *Kūhiō Beach Hula Stage* (6:30PM) 843-8002
Weldon Kekauoha, *Kani Ka Pila Grille* (6PM) 924-4990
Loco Moco, *Chart House* (6:30PM) 941-6660

JAZZ/BLUES

Jungle Rocket, *The Pride of Pūpūkea*, *Dragon Upstairs* (8PM) 526-1411
Jazz M.O.G.I., *Indigo* (6PM) 521-2900
Chris Murphy, *Arnold's Beach Bar* (4PM) 924-6887
Satomi Yurimizo Piano Trio, *The Dragon Upstairs* (7PM) 526-1411

ROCK/POP

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

22/Wednesday

COMEDY

Bo Irvine, Chief Sielu, Kento-san, Michael Staats, *Comedy Polynesia at the Sheraton Princess Ka'iulani* (8PM) 531-HAHA
Michael Winslow, *Pipeline Cafe* (7PM) 589-1999
Michael Vasquez, Shawn Felipe, Arthur Wayne, Kenny Johnson, *Hawai'i Comedy Theater* (9:30PM) 531-HAHA

HAWAIIAN

2 Point O, *Chart House* (6:30PM) 941-6660
Ernie Cruz Jr., *Coffee Talk* (7:30PM) 737-7444
Cyril Pahinui, *Kani Ka Pila Grille* (6PM) 924-4990
Royal Hawaiian Band, *Ala Moana Centerstage* (2PM) 946-2811

JAZZ/BLUES

Stewart Cunningham Trio, *Govindaji's* (5PM) 585-5995
The Deadbeats, *Jazz Minds Art & Cafe* (9PM) 945-0800
Jazz M.O.G.I., *The Honuz Restaurant* (6PM) 262-3911
The Magic Woodshed, *The Dragon Upstairs* (7PM) 526-1411
Chris Murphy, *Cabanas Pool Bar (Ohana West)* (7PM) 922-3143
Pau Hana Rotary Club, *The Dragon Upstairs* (5:30PM) 526-1411
Tani Lynn, Ginai, Jason Gray, Robert Shinoda & Friends, *Gordon Biersch* (6:30PM) 599-4877

ROCK/POP

Tyler Alai Martinez, Beverly Ann Lapuz, Amanda Frazier, Busekrus, *Hawaiian Brian's* (8PM) 946-1343
Gordon Freitas & Friends, *The Ground Floor* (6PM) 538-6012
The Listening Party, *Apartment3* (8PM) 955-9300
Piranha Brothers, *Irish Rose Saloon* (9PM) 947-3414
Doolin Rakes, *Kelley O'Neil's* (9PM) 926-1777
Tavana, *O'Toole's Pub* (9PM) 536-4138

Dec. 17th
6-9pm!

Slow Art Friday

Slow

is the new FAST

Pauahi Street Party at Nu'uanu

live harpest & hula hoopers, organic food & wine

EVERY THIRD FRIDAY OF THE MONTH

THE SCENE

VARIOUS

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

WORLD/REGGAE

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

Concerts & Clubs

Bruno Mars Peter comes home for a night of doo-wops, hooligans and a bowl of benjamins. Visit ticketmaster.com or call (800) 745-3000. **Neal Blaisdell Center**, 777 Ward Ave.: Sun., 12/19, (7:30PM) \$20.
Carlos Barbosa-Lima The master Brazilian guitarist presents his wide repertoire of expressive and elegant acoustic guitar pieces. **Doris Duke Theatre**, Honolulu Academy of Arts, 900 S. Beretania St.: Tue., 12/21, (7:30PM) \$20-\$30. 532-8768
Celtic Waves The annual Winter Solstice concert comes 'round once again. This time with special guests from Oregon, providing fiery music to warm you up. **Atherton Performing Arts Studio**, Hawai'i Public Radio, 738 Kāheka St.: Sat., 12/18, (7:30PM) \$15-\$25. 955-8821
Comedian Eliot Chang His sharp biting opinions combined with his trademark polished wardrobe make his live performances memorable. Visit groovetickets.com or call (877) 71-GROOVE. **Pipeline Cafe**, 805 Pohukaina St.: Wed., 12/15, (8PM) \$20-\$40. 589-1999
Hawai'i Vocal Arts Ensemble Christmas Concert The traditional Christmas concert brings traditional and contemporary music for the holidays. Visit honoluluboxoffice.com or call 550-8457. **Mystical Rose Oratory**, Chaminade University: Sat., 12/18, 7:30PM; Sun 12/19, 4PM. \$15-\$35.
Irwin Jiang & Micah McLauren Two virtuoso teenage pianists present a joint recital. Visit www.hawaiipublicradio.org. **Atherton Performing Arts Studio**, Hawai'i Public Radio, 738 Kāheka St.: Sun., 12/19, (5PM) \$15-\$25. 955-8821
MénageÀ3: A sexy event with entertainment by Honolulu's hottest pin-up deejay, DJ Kitty Lee along with the ladies of Cherry Blossom Cabaret performing a teasing peepshow in the main room. A retro photo booth by Firebird Photography will offer guests a way to immortalize themselves. Apartment3, Century Center, 3rd Fl., 1750 Kalakaua Ave.: Sat., 12/18, (9PM-2AM) \$10 after 9PM, 21+. 955-9300

Neil Sedaka Breaking up is hard to do, but Neil knows a little something about it. **Hawai'i Theatre**, 1130 Bethel St.: Sat., 12/18, (2:30PM & 7:30PM) \$25-\$45. hawaii theatre.com, 528-0506
Pop Muzic! DJ Nocturna celebrates the theme "The Grinch That Stole Christmas." It's also the long-time dark DJ's birthday. With DJs Modboy and Christ. No, really. **Bar 35**, 35 N. Hotel St.: Sat., 12/18, (9PM-2AM) 21+. 573-3535
Rock 'n' Roll Fundraiser for the Foodbank of Hawai'i The Sex Puppets, Kilroy and Rage Against the Machine cover band Free Pizza provide live music to stamping out hunger. E-mail HBriansBookings@gmail.com. **Hawaiian Brian's**, 1680 Kapi'olani Blvd.: Sat., 12/18, (8PM-1AM) Admission: two non-perishable canned goods.
Sizzlin' Latin/Salsa Madness Three rooms of hip-shaking music. Dance lessons, too. 285-0072. **Indigo**, 1121 Nu'uau Ave.: Third Sat., 12/18, (9PM-2AM) Discount if you mention Alma Latina Productions.
Smokey Treats These bands have probably been described as treats before. Not so sure about the smokey part, though... Anyway, it's a decent, mostly indie rock line-up with Narwhal, Painted Highways, Falcon Lord, Dr. Zaius and Maui's White Rose. **Anna's**, 2440 S. Beretania St.: Fri., 12/17, (9PM) \$5. 21+. 946-5190
The 12 Bars of Christmas Most of downtown's and Chinatown's most popular bars team up for a charitable pub crawl. Proceeds benefit Hawai'i Children's Cancer Foundation and Make-A-Wish Hawai'i. Visit www.12barsofchristmashonolulu.ticketleap.com/12-bars-of-christmas/. **Chinatown**. Sat., 12/18, (7-9PM) check-in; event runs until 2AM) \$20 presale; \$25 day of event. Includes hat and T-shirt.
The Posies (See Hot Picks.) **Pipeline Cafe**, 805 Pohukaina St.: Thu., 12/16, (8PM) \$20-\$40. 589-1999

Upcoming

Michael Winslow The "Man of 10,000 Sound Effects" was Motor Mouth Jones in *Police Academy*. Try imitating him. You'll just end up spitting all over yourself. groovetickets.com, (800) 71-GROOVE. **Pipeline Cafe**, 805 Pohukaina St.: Wed., 12/22, (8PM) \$20 general; \$40 VIP.

Stage

Ballet Hawai'i's Nutcracker (See Hot Picks.) www.ballethawaii.org. **Neal Blaisdell Center**, 777 Ward Ave.: Opens Fri., 12/17 and runs through Sun., 12/19., (8PM) \$55-\$75. 521-8600

Cirque Wings (See Hot Picks.) Visit ticketmaster.com or call (800) 745-3000. **Waikiki Shell Amphitheater**, Kapi'olani Park: Fri., 12/17 & Sat., 12/18 & Sun., 12/19, (7PM) \$10-\$20. 545-4000
Little Women—The Musical A coming-of-age tale based on the classic Louisa May Alcott novel. www.diamondheadtheatre.com. **Diamond Head Theatre**, 520 Makapu'u Dr.: Through Sun., 12/19 \$12-\$42. 733-0274
Merry Christmas Roberta (See Hot Picks.) **TAG**, 650 Iwilei Rd., Dole Cannery: Thu-Sat., 7:30PM; Sun., 2PM & 5:30PM. Show runs Fri., 12/17- Sun., 1/9. \$10-\$20. 722-6941
Navigator The play features new hula kahiko by Kumu Hula Mapuana de Silva and combines hula, chant, history and the science of navigation. Contact Honolulu Theatre for Youth at www.htyweb.org. **Tenney Theatre**, St. Andrew's Cathedral, Queen Emma Sq.: Runs through Sat., 12/18., (4:30PM) \$8-\$16. 839-9885
Nuns Get Cracking Catholic nuns are stirring up trouble with the *Nunsense* holiday sequel, *Nun crackers*. **Aloha Theatre**, Kaimaliu: Through Sat., 12/18., (7:30PM, 2:30PM Sunday matinee) \$17-\$20. 322-9924

Auditions

Honolulu Blend Show Chorus Women's chorus seeking a cappella singers. Call or e-mail honolulu-blend-Chorus@hotmail.com. **Fleet Reserve Association**, 891 Valkenburg Dr. Branch 46: Every Monday, (7-9PM) 277-4439
Na Leo Lani Chorus If you love to sing and have fun, visit a rehearsal any Tuesday evening. Join real women for real harmony. **St. Francis School Auditorium**, 2707 Pāmoa Rd., Mānoa: Tuesdays, (6:30PM) sweetadelineshawaii.org, 429-9901
The Aloha Pride Band Rehearsals open to all instrumentalists. New members needed. Call 554-7124. Wednesdays, (7PM)
Windward Choral Society An ensemble of singers for the Windward community, performing ethnic, traditional and master choral works. Open enrollment. E-mail sduprey@hawaii.rr.com or call 254-5717 to schedule a voice hearing. Tuesdays, (7PM)

Upcoming Stage

Cats These ain't no cuddly YouTube cats. Let the "Memories" begin with humans in animal clothing and classic Andrew Lloyd Webber pop ballads. www.blaisdellcenter.com. **Blaisdell Concert Hall**, 777 Ward Ave.: Tue.-Thu., 7:30PM; Fri., 2PM; Sat., 2PM, & 7:30PM; Sun., 1PM & 6:30PM. Runs 12/28-1/8/11. \$30-\$70. 591-2211

Museums

Bishop Museum 1525 Bernice St. Open Wed.-Mon. (closed Tuesdays) 9AM-5PM. \$17.95 adults; \$14.95 ages 4-12; under 4 free. bishopmuseum.org, 847-3511
Free Admission Day In honor of Bernice Pauahi Bishop's birthday, admission will be waived. Sun., Dec. 19, 9AM-5PM.
Chinatown Museum's Chinatown Discovery Lecture Tour Explore Honolulu's ever-evolving yet historical Chinatown. Party of two minimum. Call to reserve a spot. Mon-Sat., (10:30AM-12PM) \$10 includes history book. 595-3358
The Contemporary Museum 2411 Makiki Heights Dr. Open Tue.-Sat., 10AM-4PM; Sun., 12-4PM. \$8 adults; \$6 students/seniors (free third Thursdays). tcmhi.org, 526-1322
Red Moon Rising Mural on the tennis court by Eukarest.
Battle of the Birds and the Bees Mural on the tennis court by Ckaweeks.
The Contemporary Cafe 2411 Makiki Heights Dr. Tue.-Sat., 11:30AM-2:30PM; Sun., noon-2:30PM. 526-1322
Lifetimes Neil Tepper photography exhibition showcasing his 35-year career. Runs through Jan. 6, 2011.
Gruntled Funk A mural by local artist Ryan Higa on the cafe lanai.
The Contemporary Museum at First Hawaiian Center 999 Bishop St. Open Mon.-Thu., 8:30AM-4PM; Fri., 8:30AM-6PM. Validated parking available; enter on Merchant St. 526-1322 The Contemporary Museum, 2411 Makiki Heights Dr. Open Tue.-Sat., 10AM-4PM; Sun., 12-4PM. \$8 adults; \$6 students/seniors (free third Thursdays). tcmhi.org, 526-1322

Horizon Paintings by Lynne Gilroy, Woven Vessels group exhibition. Runs through Feb. 2011.

In-Between Recent works by Janetta Napp. Runs through Feb. 2011.
Hawai'i State Art Museum 250 S. Hotel St., Tue.-Sat., 10AM-4PM. Free. 586-0900

The Alo A He Alo: Face to Face, Visions & Portraits of Hawai'i From the Art in Public Places collection. Ongoing.
Honolulu Academy of Arts 900 S. Beretania St. Tue.-Sat., 10AM-4:30PM; Sun, 1-5PM. \$10 general, \$5 seniors/military/students; free ages 12 & under/museum members. www.honoluluacademy.org, 532-8700

Bank of Hawai'i Family Sunday: Keiki Christmas The monthly event's holiday theme presents the O'ahu Civic Orchestra and the first-ever Keiki Hula Christmas Show. Sun., 12/19 (11AM-5PM). Free.

The (Blank) Scapes: Landscapes for the Atomic Age New York sculptor Chris Spadazzi uses photography as a medium to test our senses of what we perceive to be true or false in nature's landscapes. Exhibit opens Dec. 18 (reception 2-4PM) and runs through Jan. 1.

The Tale of Genji: The Impact of Women's Voices on a Thousand Years Guest curator Mara Miller assembled works from the Academy's fine collection of texts and illustrations illustrating the world's first psychological novel. Runs through Jan. 30, 2011.

Imagination, Power & Humor: The Art of Utagawa Kuniyoshi (1797-1861) Known for his depictions of historical warriors, Kuniyoshi produced 20,000 designs, which include almost every genre of ukiyo-e, from landscapes to Kabuki actor portraits. Imaginary, powerful yet humorous works. Through Dec. 19.

Graphic Cabinet 7: Very Funny! Satire and Subversion in 18th and 19th Century Prints A tightly focused selection of prints from the Academy's permanent collection. Surveys the early history of the spoof, tracing the roots of a pictorial vernacular that endures in the comic strips, political cartoons, and animated satire of today. Includes works by Hogarth and Goya. Through Jan. 2011.

Continued on Page 14

Sun, Moon & Tides — Honolulu Harbor



Spin Zone

A SELECTIVE GUIDE TO DJ NIGHTS

WEDNESDAY, DECEMBER 15
ACID WASH WEDNESDAYS @ SoHo
BROADCAST @ Nextdoor
DJs QUIKSILVA, LOSTBOY, AUDISSEY @ Indigo
THE GET RIGHT @ Manifest (9PM)
H.U.M.P. (hip-hop) (mainstream) (pop) @ Hula's Bar & Lei Stand
HUMPDAY DANCE @ Bar 35
ICED OUT WEDNESDAYS @ Zanzabar Nightclub, 18+
LISTENING PARTY @ Apartment3
MASHUP WEDNESDAYS @ Loft
SALSA NIGHT @ 4Play
SOUL BY THE POUND @ thirtyninehotel
W.T.F. @ V-Lounge & Bar 7

THURSDAY, DECEMBER 16
3's @ Apartment3
BAMBU STATION @ Pipeline Cafe
BUDDHA KAHN @ Doraku
THE DORM ROOM @ Hush
FLIRT @ Paparazzi
GET RIGHT THURSDAY NIGHTS @ Manifest
JET BOY, JET GIRL @ Mercury Bar (9-12AM)

LATIN HEAT THURSDAYS @ Blue Ocean Night Club
LIVE @ 35 @ Bar 35
PROHIBITION @ thirtyninehotel
RIDDUM UP THURSDAYS @ Loft
THE SPEAKEASY @ Hush
SPIN @ Hula's Bar & Lei Stand
TAP THAT THURSDAYS @ Soho
THIRSTY THURSDAYS @ Zanzabar

FRIDAY, DECEMBER 17
THE BLOWUP @ Nextdoor
CUBAN SALSA DANCE JAM @ Dream to Dance
DJ 45 REVOLVER & DJ QUIKSILVER @ Indigo
DJ RHOMBUS & AUDISSEY @ Bar 35
DJ/VJ RACER-X @ Hula's (5pm)
DJ/VJ KSM @ Hula's (9pm)
EVERYTHING DID @ Apartment3
FIRE! FRIDAYS @ THAI SWEET BASIL 18+
FIX FRIDAYS @ 4Play Nightclub
FLASHBACK FRIDAYS @ The House of Fortune
FUNKY FRESH FRIDAYS @ Paparazzi
HANDLEBAR @ Soho
OASIS @ Oceans808
PRE @ Nobu
SALSA @ Sand Island Sports Club
THE SESSION @ Lulu's Waikiki
SINSUAL FRIDAYS @ Zanzabar
TOAST @ Bonsai
VJ's Back Yard BBQ @ Fresh Cafe

SATURDAY, DECEMBER 18
CAMERA OBSCURA @ The Loft
CILLY'S FLASHBACK SATURDAYS @ Ige's
CLUB CARIB/REGGAE NIGHTS @ Tiki's
ENERGY @ The Warehouse
EPIC SATURDAYS @ Pipeline Cafe
FLASHBACK SATURDAY @ T-Spot

FLASHBACK SATURDAYS @ The House of Fortune
PAPERDOLL REVUE @ Fusion Waikiki
POP MUZIC! @ Bar 35
POPSTAR @ Apartment3nt, 21+
SATURDAY NIGHT LIVE @ Lulu's Waikiki
SHAKE & POP @ thirtyninehotel
SUPER HANDSOME SATURDAY @ Manifest
THE SURF SHACK @ The Shack Waikiki

SUNDAY, DECEMBER 19
BEACH PARTY BLAST @ Hula's Bar & Lei Stand (5pm)
DOUBLEDOUBLE SUNDAYS @ Hula's w/ DJ RACER-X (9pm)
GLITTER N GLAMOUR @ Apartment3
SIZZLIN SUNDAYS @ Zanzabar, 18+
THE VITAL LOUNGE @ V Lounge, 21+

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

TUESDAY, DECEMBER 22
\$5 Footlong Tuesdays @ Paparazzi
DIAMOND @ V Lounge
EYE CANDY @ Hula's Bar & Lei Stand
HAPPY HOUR @ Apartment3, 21+
HUSH HUSH TUESDAYS @ Hush, 21+
KALEIDOSCOPE @ thirtyninehotel (9PM)

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

Bozu Desu Yo!

DJ Bozu proves that music is really a universal language. The native of Japan has been able to hold his own, and then some, on the turntable tip since he moved to the island in 2005.

He began doing his DJ thing on a low-key level, but the scene took notice of his talent last year when he came out of nowhere to make the finals of Mai Tai's DJ Battle. He didn't win but making the finals of the first battle he ever entered was an accomplishment in itself.

Inspired by Japan's DJ champion Kentaro, Bozu prides himself on being a part of Hawai'i's DJ ohana, especially his Krack Hand DJ crew, and is fully aware that the learning process never stops.

"Actually, I was more [into] sports than music back in the days," he said, "so I am surprised I'm DJing in [the] US. DJing [in] Japan and US is totally different. In Japan [it] is not recognized as a job so it's pretty hard to get paid enough, but here, you can get paid."

He graduates from the Univer-

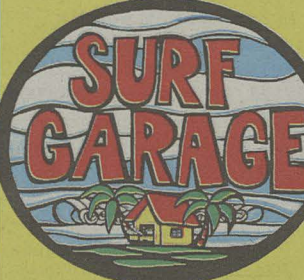


sity of Hawai'i this Saturday before heading back to Japan for a month. Hawai'i has been good to some but better to others. DJ Bozu is a testament to that.

—Kalani Wilhelm

Playbar Waikiki, 2310 Kūhiō Ave., Wednesdays, Saturdays, 9PM-4AM, playbarhawaii.com, 351-6401, 18+

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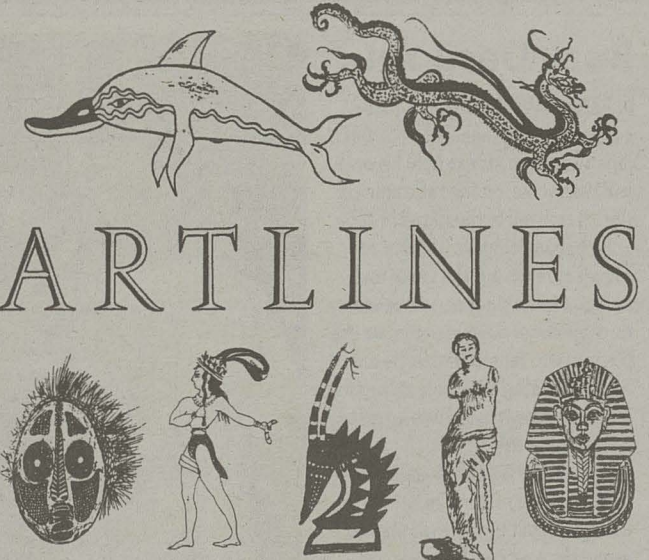
IN THEATERS
JANUARY 7

WRITTEN AND DIRECTED BY SHANA FESTE

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ARTLINES

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Holiday Gift Guide

Gifts that Keep on Giving...and Giving

BY HAIYA SARWAR

Typically, people open their Christmas presents, feel happy and that's the end. The truth is that the situation is pretty predictably depressing. So how about your stepping it up a notch this year and giving the gift that keeps on giving! Memberships are a great way to give someone you love a gift that's fun, exciting, intriguing or educational to do... over and over again!

A Gift for Anger Management Candidates

Help your overly emotional friend stay out of jail with some kickboxing classes with UFC champ Chris "The Crippler" Leben's Ultimate Fight School. Sometimes you just need to punch your fist against an unmovable object, and the Ultimate Fight School provides a safe environment for expressing anger before it turns to rage. Kickboxing is not only emotionally therapeutic, but the exercise also produces brain endorphins, powerful hormone-like substances that function as the body's own natural painkillers. All it takes is moderate amounts of exercise to experience the effects and help your friend cheer up.

A month-long membership offers access to all classes, from kickboxing to ultimate training. The best part about this school is how, as kickboxer James Munro points out, "It's all geared towards whoever's in the class. So, depending on your skill level, they'll work with that. The classes are small enough to allow lots of personal attention." The only possible problem with this gift is that it could backfire...and turn your friend into a human killing machine.

Cost: Monthly membership \$129

Where to buy: Ultimate Fight School, 1035 University Ave. Honolulu, HI 96816. Call 626-5283.

Bringing Back Sexy

Gingerbread cookies, peppermint bark, moose munch... With goodies like these to grind when Christmas comes around, most people can't help but deep six their diets. But when the holidays are over, and the chubby Santa look is no longer so eye-catching, give your loved one a remedy for his/her seasonal love handles. There's no doubt a membership at 24 Hour Fitness will definitely come in handy after New Years. The exceptional benefit of this gym is not only that its facilities are actually open 24 hours a day, but the membership includes access to all the cardio equipment and free weights, as well as to the sauna and massage services. Memberships also include enjoyable group exercise classes ranging from hip-hop dancing, the Zumba and the "Amp'd Abs." It's no surprise that The 24 Hour Fitness operations was recently voted The Best Gym in America.

Cost: The All Club Sports membership \$34

Where to buy: 24 Hour Fitness, 1680 Kap'olani Blvd, Call 951-7677 or

Purchase online at 24hourfitness.com

The Gift of Italy... Or Something Italians Like

Due to the recession, most people can no longer afford an actual trip to Italy. So bring something stereotypically Italian to them. A season's pass to the Hawaii Opera Theatre (HOT) not only symbolizes a culturally elite gift, but it can deeply move the soul the of any theater lover.

The Hawaii Opera Theater is renowned for its brilliant performances, filled with a cornucopia of artistic costumes, heart-rending music and tear jerking drama. Featuring international talents, HOT is not your typical opera organization - the performance line up represents a blend of cultures from Asia to Europe. In the past, HOT has featured such operas as the classic Romeo and Juliet and Madame Butterfly.

The 2011 season line up includes Faust, Lucia di Lammermoor, and Giuseppe Verdi's infamous La Traviata. All performances can be seen at the Neal Blaisdell Concert Hall.

Cost: Season subscription \$81 to \$333 (depending on selected seat) Where to buy: Call the HOT Box Office at 596-7858 (or purchase online at hawaiiopera.org).



Sing it: "BAS-KET-BALL, We're Playing Basketball!"

Nothing compares to actually being at the real game, where you can smell the sweat from the players as they dribble away to victory! Okay, so maybe you can't smell the sweat, but you can definitely catch a whiff of the stadium's hot dogs and California Kitchen pizzas. The University of Hawai'i men's basketball team is about to take off this spring, so why not give that Mānoa maniac a season pass to all the home games. You know they're going to eventually buy the tickets themselves, so how about saving them the trouble. Although watching the game at home is fun, nothing compares to the excitement of screaming and cheering along with thousands of fans. Win or lose, actually being at the game is a not-to-be-missed experience. With new coach Gib Arnold and promising new recruits, rumor has it that this upcoming season's going to be a thriller. So book those tickets now in order to ensure a great seat.

Cost: \$100 to \$120 (depending on stadium section)

Where to buy: go to: www.etickethawaii.com

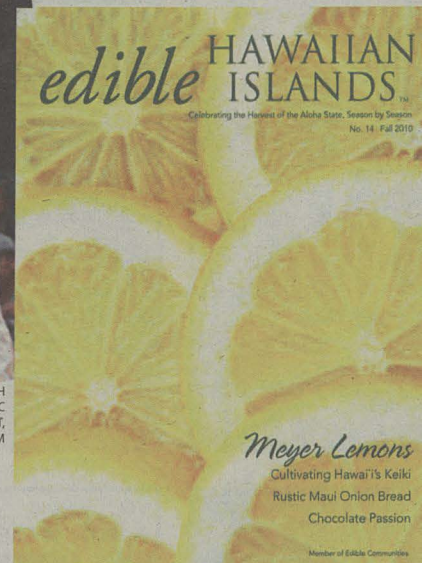
Food for Thought

For your hardcore foodie friend, (a stereotype that applies to me), a subscription to the *Edible Hawaiian Islands* magazine will be more than appreciated; it will become an obsession. This quarterly publication features elegantly written articles on local foods and food culture in the spirit of the Slow Food Movement. From flavorful seasonal recipes and articles on cupcakes, to essays on the science of raising good beef, this magazine is not only informative, but it's fun to read.

Not to judge a book by its cover, but this magazine's beautifully artistic covers make this magazine a classy accessory for the coffee table. This award-winning magazine truly is a celebration of the Aloha State.

Cost: One-year subscription \$28

Where to buy: go to: ediblehawaiianislands.com.



Time Isn't Wasted When You're Having Fun
What's more fun than a day at the water park? Going every-day! An annual pass to the Hawaiian Adventures Water Park will bring a wave of joy over any water baby's face.

The water park features adrenaline rushing rides such as the Flyin' Hawaiian and the Wa'anae Coasters, which shoots you off a four-story cliff! For the weak and wimpy, the park is also filled with kid-friendly attractions like the massive Water World Playground (measuring over 2,000 square feet). The park also features special after dark "Dive'n'Movie" nights, in which the park is transformed into an outdoor movie theater. Where else can you watch a film while floating on an inner tube? It's a hot spot for major concerts as well. For the adult crowd, this pass will especially come in handy for the annual summer Love Fest (a techno, rave concert featuring musicians like Kaskade).

Cost: Annual pass \$69.99

Where to buy: go to: hawaii.mywetwild.com

Hey, Where's the Party?

A membership to the Honolulu Academy of the Arts is the artistically perfect gift for that renaissance soul. With its rustic architecture, the museum is an entirely serene place to experience an international, culturally enriching experience...especially for the hyperactive keiki who finds the basic "observation" of art unengaging and a complete drag. The Academy can be a blast! Craving a party atmosphere? A membership provides free admission to the ARTafterDark series, a monthly event promoting the arts via music, fashion and more. The Academy also hosts the annual Starlight Ball, which last year was sponsored by the famed fashion label Prada. But for parent-approved fun, a membership also provides admission and a 10 percent discount at the museum's scrumptious, island-influenced café.

Cost: Student general admission, one year \$20

Individual general admission, one year \$55

Where to buy: go to: www.honoluluacademy.org

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THIS MODERN WORLD

HEY THERE, BIFF! HAPPY HOLIDAYS!

DON'T YOU MEAN "MERRY CHRISTMAS"? OR ARE YOU JUST ANOTHER FOOTSOLDIER IN GEORGE SOROS' GRAND SCHEME TO DESTROY CHRISTMAS?

WELL, AREN'T WE JUST BRIMMING WITH HOLIDAY SPIRIT! BEEN WATCHING FOX NEWS AGAIN, HAVE YOU?



LOOK--GENERIC HOLIDAY GREETINGS ARE A GESTURE OF BASIC INCLUSIVENESS. I DON'T KNOW IF YOU'VE HEARD ABOUT THIS, BUT OUR JEWISH FRIENDS--FOR EXAMPLE--DO NOT TRADITIONALLY CELEBRATE THE BIRTH OF THE CHRISTIAN MESSIAH.



BUT MAYBE MORE TO THE POINT--THERE ARE TWO MAJOR HOLIDAYS COMING UP--CHRISTMAS AND NEW YEAR'S! GET IT? HOLIDAYS--PLURAL!

I MEAN, IT'S POSSIBLE THAT ANYONE WHO SAYS "HAPPY HOLIDAYS" OR "SEASON'S GREETINGS" IS PART OF A VAST CONSPIRACY TO UNDERMINE CHRISTIANITY ITSELF--



--BUT MAYBE THEY'RE JUST TRYING TO WISH YOU A HAPPY HOLIDAY SEASON.



YOU KNOW, THAT ACTUALLY MAKES A LOT OF SENSE.

MY GOD, IT'S A FESTIVUS MIRACLE!



UNLESS IT'S WHAT GEORGE SOROS WANTS US TO THINK.

I KNEW IT COULDN'T LAST.



Tom Tomorrow © 2010... www.thismodernworld.com... twitter.com/tomtomorrow

THE SCENE

From Page 11

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

Fall Young Artist Exhibition Students in grades K-12 display work from the Academy Art Center's Young Artist program. Dec. 18 through through Jan. 1.

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

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. Tue.-Sat., 10AM-4PM; closed Sun. & Mon. Tours at 11AM, 1PM & 2:45PM. \$6-\$10; 50 percent kama'aina discount on last Saturdays. missionhouses.org, 447-3910

Queen Emma Summer Palace Revel in Hawaiian history and American architecture from the Victorian period at the summer retreat. 2913 Pali Hwy.: Daily, 9AM-4PM. \$1-\$6. daughtersofhawaii.org, 595-6291

Galleries

Continuing

Cafe Che Pasta 2010 Art Show Oil, acrylic, photography, watercolor, mixed media and pastel pieces by various artists. Runs through Feb. 26, 2011. *Cafe Che Pasta*, 1001 Bishop St.: 271-1344

Kyrgyzstan: Nomadic Culture in the Modern World Highlights the Kyrgyz people's traditionally nomadic lifestyle, including a yurt and its accoutrements. Through Jan. 16, 2011. *East-West Center Gallery*, 1601 East-West Rd.: 944-7177

"A WICKED PSYCHO SEXUAL THRILLER."

VARIETY

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Rolling Stone

NATALIE PORTMAN
VINCENT CASSEL MILA KUNIS

BLACK SWAN

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SCREENPLAY BY MARK HEYMAN AND
ANDRÉS HEINZ AND JOHN McLAUGHLIN
DIRECTED BY DARREN ARONOFSKY

IN ASSOCIATION WITH CROSS CREEK PICTURES A PROTOZOA AND
A FILM BY DARREN ARONOFSKY NATALIE PORTMAN
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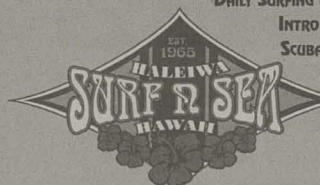
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THE SCENE

Architecture: Exploring Public Art and the Built Environment An exhibition that explores the relationship between public art and the built environment. Through Jan. 15. *Gallery at Ward Center*, 1200 Ala Moana Blvd.: 597-8034

Mixed Media Miniature XIV A slice of contemporary-art thought with more than 200 small-scale works on display. Through Fri., 12/17. *The Koa Art Gallery, KCC*, 4303 Diamond Head Road: 734-9374

Remembrance of New York City An exhibit of photography by Jaki Kuwako. Runs through Thu., 12/30. *The Canon Photo Gallery*, 210 Ward Ave.: 522-5930

O'ahu Arts Center 2010 Show Selected works from various artists. Runs through Jan. 8. *Pauahi Tower Gallery*, 1001 Bishop St., 2nd Fl.: 864-5222

Candace Fenander An exhibit drawings and paintings. Runs through Thu., 12/30. *ING Direct Cafe*, 1958 Kalakaua Ave.: 955-143

Green Room The Aloha exhibition features works by Koji Toyoda and Yusuke Hanai. Through Jan. 9, 2011. *Green Room*, 2350 Kalakaua Ave., A6: 924-4404

Hawai'i Glass Artists The annual exhibition features many of Hawai'i's notable emerging glass artists. Flame working demonstration Fri., 12/17 (6-9PM). Through Jan. 8, 2011. *The ARTS at Marks Garage*, 1159 Nu'uauu Ave.: 521-2903

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

Call To Artists

Anime/Manga Art Contest Teens in grades 6-12 are welcome to enter the contest for a chance to have their art displayed in the library, and to win a Manga-Comic Pro Sketching & Inking set, Comic & Manga Artist Trading Cards or Copic markers. Visit www.lilihateens.blogspot.com. *Liliha Library*, 1515 Liliha St.: Contest deadline is Thu., 12/30. 587-7577

Artists of Hawai'i 2011 Visit honoluluacademy.org for details. *Honolulu Academy of Arts*, 900 S. Beretania St.: Deadline to submit is 4/1/11. 532-8700

Literary

Hawaii Theatre Slam Hosted by three-time grand slam champ and nationally known poet Bridget Gray, alongside TravisT. Open to all slammers for a chance at cash, prizes and opportunities for future performances. *Hawaii Theatre*, 1130 Bethel St.: Fri., 12/17, (6:30PM sign-up; 7PM show) Free. hawaii theatre.com, 528-0506

Sunday Special Book Truck Pocketbooks (three for \$1), hardcover non-fiction (\$1.25), fiction (50 cents), and children's books (three for a \$1). *Pearl City Public Library*, 1138 Waimano Home Rd.: Sundays, (10AM-5PM) 453-6566

Youth Speaks Hawai'i Teens learn slam poetry writing and performance techniques. E-mail darron@youthspeakshawaii.org for info. *The ARTS at Marks Garage*, 1159 Nu'uauu Ave.: Wednesdays, (4:30-6PM) Free. artsatmarks.com, 521-2903

Learning

Harmonica Classes Learn to read harmonica tabs and play songs written in the key of C instantly. Bring your own harmonica or purchase one for \$5. Students are provided with sheet music. *Waikiki Community Center*, 310 Paoakalani Ave.: Thursdays, ongoing, (10-11AM) \$2-\$4. 923-1802

It's Raining, It's Pouring...Make a Rain Barrel Catchment System Help conserve by collecting rain water. And live like people did in the days of old. Advanced registration required. *The Green House*, 224 Pakohana St.: Sat., 12/18, (10-11:30AM) \$20. thegreenhousehawaii.com, 524-8427

Kailua History after World War II The Kailua Historical Society presents this educational presentation. Presenters include contributors to the recently released book *Kailua: In the Whispers of the Malanai Breeze*. *Kailua Public Library*, 239 Ku'ulei Rd.: Thu., 12/16, (6:30PM) Free. 266-9911

UH Law School Information Session Even though the market is over saturated with lawyers now, there's no harm in knowing how to take a bite out of crime. E-mail lawadm@hawaii.edu or call 956-7966. *William S. Richardson School of Law, UH-Manoa*: Tue., 12/21, (5:30-7:30PM) Free.

'Ohana

25th Annual Holiday Wreath Exhibit Crafted by island residents in this year's theme—Kalakoa Kalikimaka—a holiday of colors. *Honolulu Hale*, 530 S. King St.: Sat., 12/4-Sun., 1/2/11. Free. 768-6622

Exploring the Reef at Night Wade up to your knees on a wet and wild excursion. Discover sea slugs, collector crabs, stars, ghost shrimp and more. Ages 5 & up. *Waikiki Aquarium*, 2777 Kalakaua Ave.: Mon 12/20, (6:30-9PM) \$15 adult/\$9 keiki; \$18/\$12 nonmembers. 923-9741

Ko'olau Magic Theatre A special Christmas magic show. The Great Davidio, the mus-ing of Mr. O and performances by Aaron Vermeer. Magic, live entertainment, free balloon animals and door prizes. koolaumagictheatre.com/ *Ko'olau Magic Theatre*, 47-388 Hui Iwa Street: Fri., 12/17, (7PM) \$12 adults, \$8 kids age 11 and under. 239-6711

Worms Eat My Garbage Kids can explore the use of compost worms on organic waste. Long, thin slimy ones; short, fat juicy ones...Advanced registration required. Ages 4 and up. *The Green House*, 224 Pakohana St.: Sat., 12/18, (11:30AM-12:30PM) \$20 per person; \$20 parent/child team (ages 4 & up). thegreenhouse-hawaii.com, 524-8427

Botanical

Free Garden Mulch The Honolulu Board of Water Supply and Hawaiian Earth Products partner to offer you mulch to help your garden grow and reduce water evaporation. BYO containers and shovels. Only take what you can carry. *Hālawa Xeriscape Garden*, 99-1268 Iwaena St., Hālawa Industrial Park: Saturdays, (9AM-3PM) 748-5041

Koko Crater Botanical Garden Take a two-mile loop trail through the 60-acre basin inside Koko Crater with dryland plant collections from Hawai'i and around the world. *Kealahou St.*, near Sandy Beach: Daily, (9AM-4PM) Free. 522-7060

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

Outside

Festival of Lights Pearl Harbor Boat Tours The 30-minute boat tours will include Christmas music and harbor-side views of spectacular holiday lights. Call 487-3327, ext. 21 for information. *Pearl Harbor Visitor Center*, 7 Arizona Memorial Way: Fri., 12/17-Sun., 12/19, (6:10-8:30PM; boats depart every 10 minutes. Line up for tickets at 5:30PM.) Free, but canned food donations are encouraged. pearlharbor-visitorcenter.com, 423-1942

Likeke Expect mud, mosquitoes, possibly pigs and great views on this six-mile, intermediate-level hike with Hawaiian Trail & Mountain Club. 263-4690. *Iolani Palace Grounds*, (mountain side): Sun 12/19, (8:30AM) \$3 nonmembers.

Mānoa Cliff Restoration Meet at the trailhead on Round Top Drive to help nurture native plants and remove invasives on around the popular trail site. E-mail manoacliffnatives@gmail.com for details. First and third Sundays; 12/19, (9AM)

Green

Bike Path Clean-Up Island Triathlon & Bike is picking up trash, sweeping and removing weeds on the path by the Ala Wai Golf Course. Free shirt for helpers while supplies last! Third Saturdays; 12/18, (3PM) www.ITBHawaii.com, 732-7227

Locally Grown Christmas Trees Support environmental education and buy a local tree. A fundraiser for Kōkua Hawai'i Foundation. Visit www.helemanofarms.com.

Volunteer

CASA Advocates If you're concerned about child abuse and neglect in Hawai'i and want to make a difference, this is your chance to help. Visit casahawaii.org or call 954-8124. Training starts 1/15/11.

Living Art Marine Center Looking for docents to give guided tours about tropical marine life. Training provided. Visit hawaiian-sealife.com or call 841-8080 to register. Sat., 12/18 & Sun., 12/19, (11:30AM)

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

Holiday Stuffs

36th Annual Christmas Tree Fundraiser Habitat carries Noble, Grand and Douglas fir trees, door charms, wreaths and table top trees. Fundraiser for tuition and facility costs for a local substance abuse program. Retail lots are located at *Stadium Mall* (Next to Ice Palace) & 815 Ala Moana Blvd. Open through Thu., 12/23, (8AM-9PM)

Carol Concert Hark! The herald carolers sing! *St. Andrew's Cathedral*, Queen Emma Sq.: Sun., 12/19, (5:30PM) Free. 524-2822

Holiday Season Puppet Times Holiday stories in a puppet show. *Kapolei Public Library*, 1020 Manawai St.: Wed., 12/15, (5:30PM) 693-7050

Honolulu City Lights Be dazzled by the city's holiday lights and enjoy free hot chocolate and cartoons. Call 768-6666 or visit www.honolulu.gov/moca. *Frank E. Fasi Municipal Building*, 650 S. King St.: Fri., 12/16 & Sat., 12/17, (4:30-8:30PM) Free.

Toys for Tots Collection While you're visiting City Hall to see the light displays, drop off new and unwrapped toys for the U.S. Marine Corps Reserve Toys for Tots program. *Honolulu Hale*, 530 S. King St.: Through Sat., 12/18. 768-6622 ext. 30

Whatevas

Art & Flea DIY artists, designers, multimedia artists, vintage/antique decor, etc. This month's theme is Ugly Sweater Party. Wear one. *Fresh Café*, 831 Queen St.: Thu., 12/16, (5-11PM) \$1 before 8PM, \$6 after. freshcafehi.com, 688-8055

Blue Moon Psychic Fair Look into your past, present and future through astrology, tarot, palmistry, clairvoyance and Asemic art. *Maunakea Marketplace*, 1120 Maunakea St.: Third Sundays; 12/19, (10AM-3PM) \$20 per mini reading, free parking. 735-1708

Slow Art Friday Art from local galleries, organic food and wine, a hula hoop brigade, live harp music and more. Bike valet available. *Arts & Culture District*, Chintown, Honolulu: Fri., 12/17, (6-8PM)

Waimea Wipeout Debut Party Check out the first-ever surf board game. If the swells are too big or small for your liking, let your fingers do the riding. Visit waimeawipeout.com. *Coffee Talk*, 3601 Wai'alae Ave.: Thu., 12/16, (7PM) 737-7444

Submissions

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

- Date and time;
- Location (include a street address);
- Cost or admission price;
- Contact phone number;
- Description of the event. (who, what, where, why...etc.)

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

Send all submissions c/o **Honolulu Weekly Calendar Editor, 1111 Fort Street Mall, Honolulu, HI 96813, fax to 528-3144 or e-mail calendar@honoluluweekly.com**. Submissions are not accepted over the phone. Please do not send original art.

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IN ASSOCIATION WITH STUDIOCANAL JOHNNY DEPP ANGELINA JOLIE "THE TOURIST" PAUL BETTANY TIMOTHY DALTON STEVEN BERKOFF RUFUS SEWELL
CHRISTIAN DE SICA CASTING BY SUSIE FIGGIS MUSIC BY JAMES NEWTON HOWARD COSTUME DESIGNER COLLEEN ATWOOD EDITORS JOE HUTSHING A.C.E. PATRICIA ROMMEL
PRODUCTION DESIGNER JON HUTMAN DIRECTOR OF PHOTOGRAPHY JOHN SEALE, A.S.C. EXECUTIVE PRODUCERS LOYD PHILLIPS BAHMAN NARAGHI OLIVIER COURSON RON HALPERN
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Film Review

The Thrill is Gone

BOB GREEN

Angelina Jolie in swell clothes, Johnny Depp smoking an electric cigarette. The canals of Venice, Italian gangsters, swank hotels, fancy-dress balls. Kiss-kiss, bang-bang. What could go wrong, fellow movie lovers? Well, a lot, it turns out. And what a pedigree *The Tourist* has in addition to the reigning king and queen of the American box office. For one, it has as director the prodigiously named Florian Henckel von Donnersmarck, who last gave us the Oscar winner *The Lives of Others* and who co-wrote *The Tourist* with Julian Fellowes (*Gosford Park*) and Christopher McQuarrie (*The Usual Suspects*).

Every director worth his or her salt has to try to do his or her Hitchcock caper film: exotic locations, double-entendre sex scenes, off-beat chases and hot clothes, all done with so fine a hand that it's charged with wit. This one ain't.

Don't misunderstand. *The Tourist* isn't a bad film. It simply isn't very good. And its ruling irony is that it does sputter to high life every 12 minutes or so, and we see what the movie-makers were striving for. Only Jolie, looking like an astonishing synthesis of goddess

and whore, manages to carry it off.

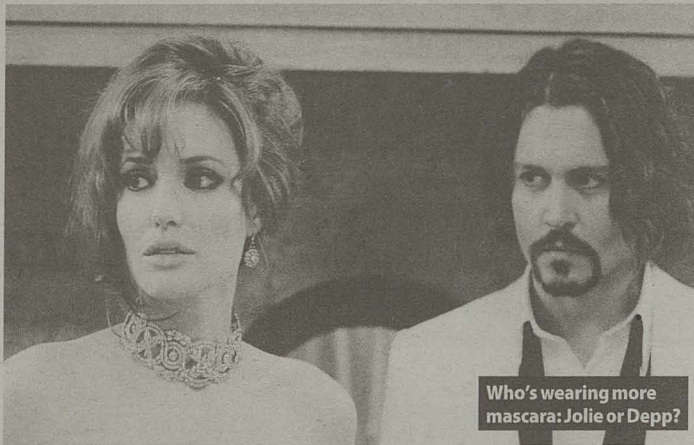
The story should not be "helpfully" synopsisized by a reviewer, and, for that matter, neither should much of the plot. Surprise is a key element here, and this movie, although sumptuous and ambitious, needs all the help it can get.

Depp plays a Wisconsin community college math instructor on holiday, but his performance, wan and uncertain, doesn't add up. Depp really comes alive only in the last 25 minutes of this 103-

The Tourist is not first class. Needs more Salt.

minute movie, and then, right after a beautiful staged and witty dance number with Jolie at a fancy-dress ball, the movie begins to catch fire.

The Jolie character seems to be the mistress of an on-the-lam master criminal who has made off with tons of money. She's being pursued by gangsters from whom millions were stolen, and international police, fumingly frustrated by being foiled at every turn by



Jolie's piece. Being instructed by her lover to find a patsy to pretend to be him, Jolie spies and pursues Depp, who would seem out of his depth.

This is one of those patented caper movies in which no one is whom he or she seems to be, and while the story makes the mistake

of fooling the audience as well, the movie only picks up when true identities are established.

This is writing by the numbers, and our triumvirate of writers substituted convention for imagination and invention. Auwe.

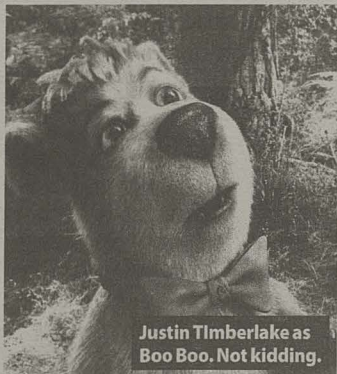
This will make a decent DVD at home with a more-than-decent

wine. (And whatever herbs you prefer.) *The Tourist* is a Netflix semi-honey and not worth more money than that. (If I were you, I'd choose Jolie's fast-moving *Salt*, a \$100 million success from this summer's selection.) Please accept this bouquet of late-blooming parentheses in the spirit in which it's intended: a mild warning and a tepid recommendation.

Writer's note: The onslaught of holiday releases is upon us and some very good movies get lost in the shuffle between now and Jan. 5. This is the cutthroat film industry shooting itself in the foot. Again.

So hold on. Oscar nominations are announced Jan. 25, and the Independent Spirit nominations (for indies) have already been trumpeted. Google on, ladies and gentlemen: There were a lot of good indies released in the last 11 months.

O'ahu Films



the Walt Disney animated canon brings back a lot of what made the company great.—D.C.

The Tourist See review on page 17.

Unstoppable For those who want a well-done exercise in movie high-tech... it's worth a viewing by an undemanding audience.—B.G.

Warrior's Way An Asian assassin hides in the wild west with Kate Bosworth, bringing wire-fu FX with him.

Doris Duke Theatre

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

Agrarian Utopia Two farming families and their struggles are followed in this film about rural Thailand.

Wed., 12/15, 1 & 7:30PM

Sawasdee Bangkok An anthology of four shorts, each directed by an acclaimed Thailand filmmaker.

Thu., 12/16, 1 & 7:30PM

Uncle Boonmee Who Can Recall His Past Lives See review on page 16.

Fri., 12/17, 1 & 7:30PM

Same Same but Different See review on page 16.

Sat., 12/18, Sun., 12/19, 1, 4 & 7:30PM

The Legend is Alive A mentally challenged martial artist must use his fighting skills to save a young girl from human traffickers.

Tue., 12/21, 1PM

Movie Museum

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

Mademoiselle Chambon (2009) A mason falls for his son's teacher in this award-winning French romantic drama.

Thu., 12/16, 12:30, 2:30, 4:30, & 6:30PM

Welcome to the Sticks (2008) A postal executive moves to the bleak Pas-de-Calais region of France in this culture clash comedy.

Thu., 12/16, 8:30PM

Arise, My Love (1940) Claudette Colbert is a reporter who saves American freedom fighter Ray Milland from Spanish Fascists in this classic WWII romance.

Fri., 12/17, 12:30, 2:30, 4:30, & 6:30PM

The Other Guys (2010) Then end result is a mixed bag. Right about the time the picture settles in as a standard cop action-comedy, it throws a jarring curve ball with *Naked Gun*-like slapstick.—D.C.


Fri., 12/17, 8:30PM, Sun., 12/19, 12:30, 2:30, 4:30, 6:30 & 8:30PM

The Town (2010) [Ben Affleck] has pulled himself out of the J-Lo-fueled slump, cleaned up, looked to his Boston roots, and carved out a new niche in movie-making. He's probably a better director than an actor...—B.G.

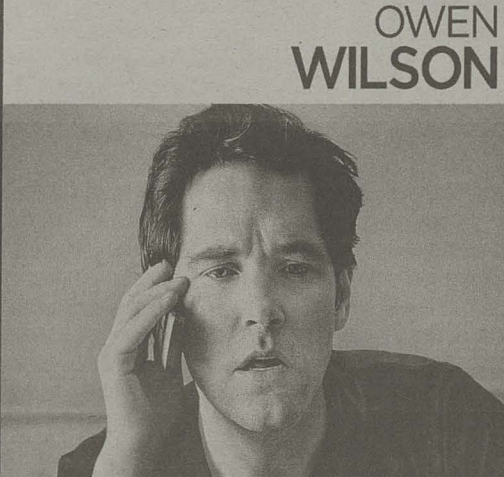
Sat., 12/18, 12:15, 2:30, 4:45, 7, & 9:15PM, Mon., 12/20, 8PM

Flower in the Pocket (2007) Two Malaysian boys with no mother befriend a fatherless young girl in this humorous heartwarmer.

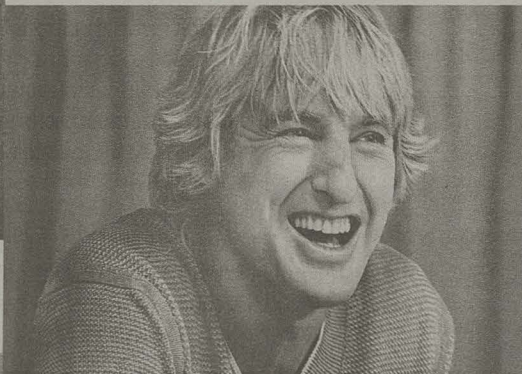
Mon., 12/20, 12:15, 2, 3:45, & 5:30PM



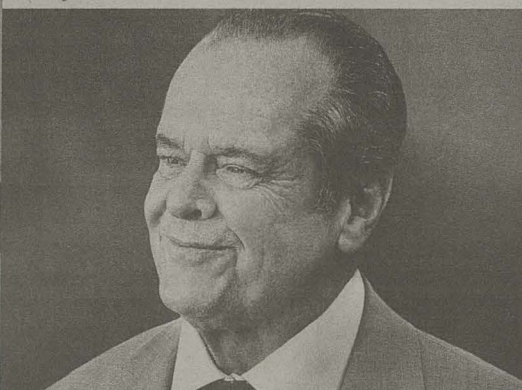
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The Weekly digest

Employee Gingerbread Display

View the creative gingerbread works of the Outrigger Waikiki employees as they show off their creative and culinary skills. Visit www.outrigger-waikiki.com

Outrigger Waikiki on the Beach,
2335 Kalākaua Ave.

On display Mon., 12/20–Fri., 12/24. Free.

"Green" Your Holiday Feasting

You don't have to love the environment to learn how to cook a turkey in an hour. Learn this energy-saving secret and some other energy-saving sides, as well.

The Green House, 224 Pakohana St.
Sat., 12/18, (9–11AM) \$30.

thegreenhousehawaii.com, 524-8427

Grower's Champagne

An informal tasting of champagnes from growers who sell a portion of their grapes to big champagne houses.

The Wine Stop, 1809 S. King St.

Thu., 12/16, (5:30–7:30PM) \$25.
thewinestophawaii.com, 946-3707

Mililani Farmers' Market

The organizers of the KCC and Kailua Town Center counterparts offer the only major farmers' market in Central O'ahu. All products are grown or produced in Hawai'i.

Mililani High School, 95-1200 Meheula Prkwy.

Sundays, (8–11AM) hfbf.org, 848-2074

Sushi Secrets

Walter Rhee brings decades of kitchen and marine biology experience into this sushi class. Learn how to make maki (rolls) and nigiri (finger pressed) sushi with tips and techniques rarely found in cookbooks. Bring a non-serrated knife and a small cutting

Food & Drink

news you can eat

Opened: Keeaumoku Supermarket. This bright and clean supermarket specializes in Korean products—naturally, given its location on Koreamoku—and offers a kimchee and banchan bar, bentos and baked goods. For Korean barbecue at home, there are thinly sliced meats (i.e. kurobota pork belly and beef tongue in addition to the usual bulgogi and kalbi), and the produce includes Korean pears, persimmons, sesame leaves and plenty of Napa cabbage. The frozen food section offers an array of sweet treats, from Melona bars to sweet red bean buns.

835 Ke'eumoku St., I-102

P.F. Chang's Hawai'i new late-night happy hour, every Friday and Saturday night, from 9:30PM to closing at the P.F. Chang Hukua location and 11PM until closing at P.F. Chang's Waikiki. The regular happy hour, everyday from 3–6PM, has been revamped with a new menu including Sichuan Chicken Flatbread (\$4), Salt and Pepper Calamari (\$5), Northern Style Spare Ribs (\$6). Beer, wines and cocktails on special, too.

P.F. Chang's in the Hukua building, 1288 Ala Moana Blvd., 596-4710; and in the Royal Hawaiian Shopping Center, 2201 Kalākaua Ave #116, 628-6760

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

board. To make reservations, e-mail walter@waltereathawaii.com or call 391-1550.

Palama Market Dillingham,
1210 Dillingham Blvd.
Sat 12/18, (3–5PM) \$80. Cash only.

Taste of Chinatown Eateries Tour

This tour will direct you to what to eat, where to go and how to tell a good place with diverse samples of Asian foods found in Honolulu's Chinatown. Food pundit Walter Rhee provides the inside detail on the dishes from his eclectic knowledge of historical, cultural and food science background. Become a savvy Asian food connoisseur in a day. Comfy walking shoes, an appetite for discovery and stretch pants recommended. E-mail walter@waltereathawaii.com and www.waltereathawaii.com for more information.

Daily tours, (11:30AM–2:30PM) (\$80, cash only on the day of the tour. Fee includes all food and taxes. Advance reservations required.).

Reservations required. Call 391-1550

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Garden, harvest, cook and enjoy a delicious meal on the North Shore. E-mail cabspates@yahoo.com or call 637-2117 for details.

\$50–\$150.

Waialua Open Market

Wade through fresh fruits, vegetables, tropical flowers, fresh herbs and more. Most of the participants are retired Waialua Plantation employees on a fixed income.

The old Waialua Sugar Mill, North Shore
Saturdays, (8:30AM–12PM) sugarmillhawaii.com

Ward Centers Farmers' Market

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

Weekly Wine Dinner

Enjoy a three-course menu featuring grilled scallops, opah wrapped in a banana leaf and pan-seared steak.

Brasserie Du Vin, 1115 Bethel St.

Mondays, (6PM first seating) \$49 plus tax and gratuity; menu available without wine pairing. 545-1115

Windward Open Market

Fresh fruits, veggies, arts and crafts, flowers and info booths.
He'eia State Park, 46-465

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

Wine Down at Town

A weekly series featuring four new wines and four food pairings. (Come early and get a free cocktail!) Reservations required.

Town, 3435 Waialea Ave.

Wednesdays, (6:30PM) \$25 per person. 735-5900

Wine Tasting with Chuck

Taste four wines with master sommelier Chuck Furuya, and learn a thing or two along the way. This week's theme is "2004 Napa Valley Cabernet." Reserve your spot by calling 533-4476 or e-mailing svillatora@dkrestaurants.com.

Vino, Restaurant Row, 500 Ala Moana Blvd. Suite 6 D-1

Thu., 12/16, (6PM) \$42 plus tax & gratuity. 524-8466

Celebration of Sparklers

An event for champagne and sparkling wine enthusiasts. Menu includes 15 different sparklers and Kushi oysters, salami and almond-lavendar brie. Strawberry, pistachio and milk-chocolate parfait and a take-home box of hand-crafted chocolates also available.

Brasserie Du Vin, 1115 Bethel St.

Thu., 12/16, (6:30PM) \$50. Must RSVP. 545-1115



DAVID MURPHY/THE BLUE TOMATO

You Say Tomato, Alan Says Blue

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Confidence

If you've ever wanted a kitchen lesson with Alan Wong, his latest cookbook, *The Blue Tomato*, might be the closest thing to standing in front of the stove with him. It's written in true Alan Wong fashion—cooking instructions embedded in a history lesson, accompanied by purveyor profiles, all couched in motivational speech. Indeed, *The Blue Tomato* is somewhere between a cookbook and motivational book; the title comes from the idea that anything is possible (while intriguing, the title seems ill-timed to this increasingly GMO-fearful world).

For most home cooks, *The Blue Tomato* may not be accessible; it emulates *The French Laundry Cookbook* in exacting technique, from stamping out circular avocado cups to stuffing shrimp with crab and individually wrapping and tying each piece. While not all cooks may have the patience for this, there are still many simple, versatile component recipes that open up the possibilities to Hawai'i Regional Cuisine experimentation in one's own kitchen. There's the savory chipotle miso sauce; a bright hibiscus ume ankake (a dashi based broth); a rice cream recipe (in lieu of butter and cream); and Wong's famously addictive li hing mui dressing. A recipe not to be missed is the Uni-Crab Pasta with Shiso.

The recipes are interspersed with profiles of some of Alan Wong's favorite purveyors—Kuahiwi Ranch, Hawai'i Island Goat Dairy, Naked Cow Dairy—providing a view of Hawai'i's current state of agriculture, as viewed by one of Hawai'i's most famous chefs. —Martha Cheng

Currently available at Alan Wong's restaurant and thebluetomato.net. Available in bookstores in January.

Food & Drink

Hello Kitty, Hello Dinner



dings. Interestingly, this is the one part of Makittii that clearly draws from both American and Japanese treat traditions (most of the savory offerings are at least vaguely Japanese, if not explicitly so).

We bypassed the cheesecakes and pumpkin pies in favor of the more interesting items, like the matcha cupcakes, which were tasty but whose flavor and texture were compromised by the chilled serving temperature. A few minutes out in the open probably would have solved the problem, but we were too impatient to wait.

The most memorable dessert is the charcoal roll, which looks like a pitch-black Swiss jelly-roll. It is made with actual charcoal—bamboo charcoal, which is thought to offer cardiovascular benefits. Thankfully, it doesn't have a burnt flavor; in fact, it doesn't taste much like anything in particular, but it was still a pleasant way to end the meal.

How on earth does Makittii offer such a huge spread without compromising quality? It gets by with little help from its friends. Makittii is supplied by a handful of local restaurants, including GAAN, Makino Chaya, Hakkei, and Cha No Ma Teahouse. In doing so, it draws on the unique strengths of each partner kitchen.

Did you forget that this restaurant is supposed to have a Hello Kitty theme? So did we, for a while. Once you bypass the entryway and gift shop, there isn't much to remind you of her, aside from the pink cushioned chairs and green-and-pink tablecloths. Until, that is, she shows up.

Hello Kitty herself, larger than life, appears in the dining room periodically and avails herself for photo ops with guests (a photo costs \$20—\$5 on your birthday). Aside from being born without a mouth, Hello Kitty also seems to have compromised vision, for she's accompanied by a Makittii staffer who clutches her arm and "steers" her around the room. It's one of the more surreal parts of the experience.

To be frank, I expected Makittii to, well, suck. I figured that Hello Kitty was a gimmick to get bodies in the door; I assumed that the food would be a sad showing, an afterthought in a cartoon-themed "experience." I was wrong. With or without Hello Kitty, Makittii just might be the best casual restaurant to hit Waikiki in a while. Hello Kitty, restaurateur. Somehow, it works.

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 the visits. We do not run photos of the reviewers, and the *Weekly* pays the tab. The reviews are not influenced by the purchase of advertising or other incentives.

Makittii's themed buffet goes above and beyond the cute cat.

DABNEY GOUGH

Of course there's a Hello Kitty-themed restaurant. I mean, for a character that appears on everything from pencils, skateboards and toasters, to—ahem—personal massagers, an eating establishment would be the next logical step. In fact, Makittii is a pretty genius idea, especially when you consider it's in Waikiki. It combines a hugely popular Japanese character with an all-you-can-eat buffet format, thus appealing to the Japanese and American tourist pools respectively.

At first glance, the restaurant, which opened in October in what used to be Perry's Smorgy, appears to be a knockoff version of Hello Kitty. The cat's image is suspiciously discreet on the restaurant's signage. Then there's the "Makittii" name, whose spelling coyly suggests Hello Kitty without actually saying it, sort of like knockoff watches that read "Rollex." But it is the real Hello Kitty...and it turns out it serves pretty legit food as well.

I don't say this lightly, so take heed: This is not the kind of place where you should go if you are only half-hungry. The number of dishes offered is overwhelming, and it's hard to exercise restraint when everything looks so good. Besides, you pay the same price no matter what you eat (\$32.98 for dinner/\$1 more on weekends, plus 20 percent off for kama'aina), so be ready to taste as many dishes as you can.

There are 35 different sushi to choose from—and that's just the sushi. It's skillfully made with fresh, pristine fish, and isn't too heavy on the rice (such "bulking up" is a common strategy in buffet kitchens).

The mackerel nigiri, topped with a floss-like touse of shaved scallion, was flawless, as was the tako version. Most of the sushi is artfully laid out on self-service trays, but there are also hand rolls at an adjacent counter, where

the sushi chef was as friendly as he was generous with the uni.

Hot items are respectable, though some are more successful than others. The brothy oden, full of toothsome bean curd and konnyaku components, is perfectly suited to a buffet; it is delicious in its own right, but also could withstand hours in a steam table.

Fried items, like the chicken tenders glazed with a sweet-and-sour sauce, become a little worse for the wear, and end up chewy and dry. Still, most dishes hold up well, even if they're not quite as good as the moment they came out of the kitchen.

The buffet also has a veritable extravaganza of seafood: crab legs, head-on garlic shrimp, crab cakes on the half shell and green mussels, just to name a few. The miso butterfish, a special on one visit, was rich, meaty and dense with flavor, just as it should be.

Seafood not your thing? There's a teppanyaki station that offers a rotating variety of grilled-to-order items. There's tofu and mochi in all shapes and forms, and pickles, cold noodles and curry. Plus, the biggest mound of wasabi you'll ever see.

I feel full just writing this, but yes folks, there's more. The dessert counter beckons.

Two whole pastry cases are packed wall-to-wall with cupcakes, jellyrolls, pies and pud-

MAKITII

Summary: Japanese buffet that delivers on quality as well as quantity...with special guest Hello Kitty

Address: 2380 Kūhio Ave., 923-2260, makittii.com

Hours: Daily 10:30AM-10PM

Prices: Lunch \$14.98 (\$18.98 Sat.-Sun.), afternoon tea \$14.98 (\$18.98 Sat.-Sun.), dinner \$32.98 (\$33.98 Sat.-Sun.)

Favorites: Uni hand roll, mackerel nigiri sushi, oden, soy milk.

Note: Makittii is still waiting on its alcohol license, so it's BYOB for now.

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PLEASE RECYCLE

The Straight Dope

By Cecil Adams

I recently saw a TV special with a segment about the German fleet that was scuttled at Scapa Flow after World War I. They mentioned that metal salvaged from those ships was valuable to instrument makers because it hadn't been exposed to radiation from the atomic blasts at the end of World War II and later. Why is this metal different from metal recently mined and forged? It doesn't make sense that underwater steel would be more protected from radiation than ore still in the ground. If it isn't the ore, but rather the smelting process that contaminates the finished steel, don't they encounter the same problem when reshaping the metal for use in the instruments? Also, does radiation released in the 65 years after an atomic explosion really have that great an impact?

—Mike N., Boise

So Mike, did the bastards who kept you locked up in that basement for the past 65 years really give you no access to information? If so, brace yourself for some news: First, a black guy is president. Second, the Cubs still haven't won a World Series. Third, radiation from atomic explosions is seriously dangerous.

In fairness, few today realize how many explosions there were. Prior to the 1963 atmospheric test ban treaty, the atomic powers

(the United States and the former Soviet Union mostly, but also the United Kingdom, China and France) among them detonated 502 nuclear devices with a total yield equivalent of 440 million tons of TNT at aboveground sites around the world.

These tests (plus, of course, the two bombs dropped on Japan) threw vast amounts of radioactive crud into the air. The impact on instrument making was the least of the consequences. Global radiation exposure per person peaked in 1963. Scientists at the time estimated that radiation-induced genetic, bone, and bone-marrow diseases in children born during maximum fallout would be on the order of 5 percent above normal.

To gauge how bad things were, researchers built "iron rooms," shielded chambers in which people could be tested to see how much radioactivity they'd absorbed. These rooms had thick steel walls to prevent outside radiation from skewing the results. One iron room, at Argonne National Laboratory, was used to test Marshall Islanders who'd been accidentally exposed to fallout following an A-bomb blast at Bikini Atoll in 1954.

The challenge in constructing iron rooms was that in those days new steel itself was contaminated, not because of problems with the ore, but because radioactive dust, mainly cobalt-60, got mixed in with the metal when

huge quantities of air were blasted into the furnace during smelting. Small batches of uncontaminated steel could be made using special processes involving minimal air exposure, but that was pricey. Steel salvaged from pre-1945 warships was cheap.

Generally speaking, no reshaping of the metal was necessary. You just cut up the old armor plate into room-sized chunks. For best results you wanted battleship armor, which might be a foot or more thick.

That brings us to the German High Seas Fleet, interned with German skeleton crews at the British naval base at Scapa Flow, off the Scottish coast, following the armistice of November 1918. Unsure whether hostilities would resume and determined that the Allies would not seize the fleet, Admiral Ludwig von Reuter ordered his men to scuttle their ships on June 21, 1919. Some 50-odd vessels were sunk.

The shallow waters of Scapa Flow allowed relatively easy access to the wrecks, and many were soon salvaged. A legend has grown declaring that much of the "low-background steel" from these ships was used in iron-room-type shielding applications, and

in particular that NASA used some in the Voyager spacecraft. However, that's probably exaggerated—most of the ships were salvaged in the 1920s and 1930s. I did find a 1973 news account saying steel from the battleship *Kronprinz Wilhelm* was going to be used to shield a medical diagnostic system at a Scottish hospital, and that other pieces of the ship had been sent to Cape Town and Koblenz. However, NASA has said it can't confirm steel from the German fleet was launched into space.

Fact is, plenty of old steel was available from decommissioned American warships. For example, 65 tons of armor plate from the battleship *Indiana*, scrapped in 1962, was used for shielding at an Illinois Veteran Affairs hospital, and another 210 tons went into building a shielded room at a Utah medical center.

Maybe you're thinking: *At last, a use for that pocket battleship I inherited from Mom.* Sorry, the market for old steel is now pretty much sunk. Reduced radioactive dust plus sophisticated instrumentation that corrects for background radiation means that now, in most cases, new steel can be used. There's some lingering demand for *really* old maritime metal, though. When researchers at one national lab wanted shielding that emitted no radiation whatsoever, they used lead ballast retrieved from the Spanish galleon *San Ignacio*, which had been lying on the bottom of the Caribbean for 450 years.

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

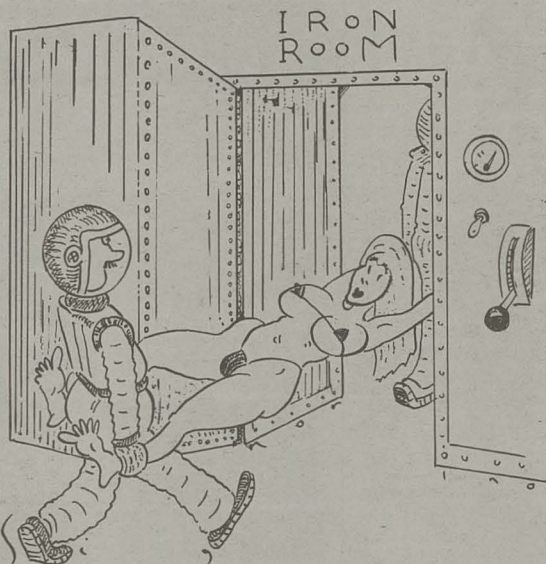


Illustration: slug signorino

EARTH TALK

Questions & Answers About Our Environment

Dear EarthTalk: I see more and more organic wines on store shelves these days, but what options are out there today for organic beer?

—Ken Strong, Wichita, Kan.

Some 80 million Americans drink beer, yet organic beer represents still only a sliver of the \$7 billion US craft beer market. But this sliver is quickly turning into a slice: Between 2003 and 2009, according to the Organic Trade Association (OTA), US organic beer sales more than quadrupled—from \$9 million to \$41 million.

According to the Seven Bridges Cooperative, which has been selling organic brewing ingredients for a decade already, organic beers tend to feature exceptional clarity and a clean, flavorful taste. "On a more technical side, organic malts on average have a lower protein content, which produces a clear mash and less haze problems in the finished beer," reports Seven Bridges. "Organic malts and hops have no chemical residues to interfere with fermentation, giving the organic brewer a clean, unadulterated beer."

Seven Bridges mails you all the ingredients you need to brew your own organic beer at home, but most of us would rather just enjoy the fin-

ished product. Depending on where you live, you might have dozens of organic beer brands available in bottles—and even on tap—at your favorite watering hole.

One of the most visible is Fortuna, Calif.-based Eel River Brewing Company, founded in 1996. Eel River has the distinction of being America's first certified organic brewery. Their IPA, Pale Ale, Porter, Amber Ale, Blonde Ale, Old Ale and Imperial Stout are all crafted from organic hops from New Zealand and organic grains from the Pacific Northwest and Canada.

Butte Creek Brewery, established in 1998 in Chico, Calif., brews organic Pilsner, Porter, Pale Ale and India Pale Ale. Their award-winning beers are distributed internationally.

Olympia, Wash.-based Fish Tale Organic Ales has been brewing ales, porters and stouts to rave reviews since 1993 and introduced its first certified organic beer in 2000. Otter Creek Brewery in Middlebury, Vt., produces a line of organic ales called Wolaver's, which includes an Oatmeal Stout and a Pumpkin Ale.

The UK's Samuel Smith Brewery turns out a full line of acclaimed organic ale, lager and fruit beers. Other popular choices include Pinkus Organic Munster Alt, Peak Organic, New Belgium's Mothership Wit

Wheat Beer and Lakefront Organic ESB, among others. And Whole Foods Market now produces its own private label organic beer called Lamar Street, which is known for its rich flavor and low cost.

Not surprisingly, even the big boys are beginning to jump in. Anheuser-Busch is pushing its Stone Mill, Wild Hops and Green Valley organic beers. And Miller's Henry Weinhard's Organic Amber, on store shelves since 2007, is brewed with local ingredients by the Full Sail Brewery in Hood River, Ore.

One way to sample dozens of organic beers at once is to attend the North American Organic Brewers Festival (NAOBF), held every June in Portland, Ore.. Whether you clue into organic beers at this event or just at your local pub, you can't go wrong by spreading eco-consciousness to your beer drinking.

CONTACTS:

Organic Trade Association
Seven Bridges Cooperative
Eel River Brewing
Butte Creek Brewing
Fish Brewing
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GOT AN ENVIRONMENTAL QUESTION?

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FREE WILL ASTROLOGY

by Rob Breznay

ARIES

(March 21-April 19)

I vividly remember seeing singer Diamanda Galas in concert. Though classically trained, she didn't confine herself to mellifluous melodies and elegant tones. She was a whirlwind of elemental sound, veering from animalistic bellows to otherworldly chants to operatic glossolalia. It was all very entertaining, and often enjoyable. The skill with which she shaped the sound as it escaped her body was prodigious. My companion and I agreed that "she made your ears convulse, your eyes writhe and your skin prickle—but in a good way." How would you feel about inviting some similar experiences into your life, Aries? The astrological omens suggest this would be an excellent time to seek the rowdy healing that only disciplined wildness can provide.

TAURUS

(April 20-May 20)

Here's a haiku-like poem by Cor van den Heuvel: "the little girl / hangs all the ornaments / on the nearest branch." My comment: It's cute that the girl crams all the decorations onto one small section of the tree, and maybe her parents will keep them that way. But I recommend that you take a different approach as you work to beautify and enliven your environment. Spread out your offerings; distribute your blessings equally; make sure that everything in need of invigoration gets what it requires.

GEMINI

(May 21-June 20)

This is a good time to go in search of any secrets you've been hiding from yourself. I suggest you also try to track down the "missing links" that aren't really missing but rather are neglected. My advice is similar for the supposedly "lost treasure" you're wondering about: Clues about its whereabouts are lying around in full view for anyone who is innocent enough to see them. P.S. Being uncomplicated isn't normally your strong suit, but this is one of those rare times when you'll have the aptitude for it.

CANCER

(June 21-July 22)

In the TV comedy series *Arrested Development*, Buster Bluth was an adult character that was a bit over-attached to his mother. It seemed to have to do with the fact that he lingered in her womb for 11 months before agreeing to be born. The obstetrician claimed "there were claw marks on her uterus." I want to be sure you don't make a comparable misstep in the coming weeks, Cancerian. It really is time for you to come out and play. Ready or not, leave your protective sanctuary and leap into the enchanting tumult.

LEO

(July 23-Aug. 22)

I have imaginary friends who help me. And yes, they sometimes even give me ideas for your horoscopes. Are you OK with that? Among the many other perks my secret buddies provide, they show me where my cell phone and car keys are when I've misplaced them—a prime sign of their practical value. What's your current status in regards to imaginary friends, Leo? Do you even have any? This would be an excellent time to seek them out and put them to work. In fact, I encourage you to do anything that might attract the input of undiscovered allies, behind-the-scenes collaborators, mysterious guidance and divine assistance.

VIRGO

(Aug. 23-Sept. 22)

Might there be a message for you in the mist on the window? Can you find a clue to the next phase of your destiny by scanning a newspaper that the wind blows against your leg as you're walking? Be alert for the undertones, Virgo. Tune in to the subtexts. Scan the peripheries for the future as it reveals itself a little early. You never know when the hidden world might be trying to slip you a tip. You should be alert for the deeper storylines weaving themselves just below the level where the supposedly main plot is unfolding.

LIBRA

(Sept. 23-Oct. 22)

A musician who records under the name of Shamantis took Justin Bieber's silly pop tune "U Smile" and slowed it down 800 percent. The new work was a 35-minute-long epic masterpiece of ambient electronica that *The New York Times* praised as "ghostly" and "oceanic." More than two million people tuned in to hear it on the Internet. Might there be a comparable transformation in your future, Libra? From an astrological perspective, it's prime time for you to transform a pedestrian exercise into a transcendent excursion, or a trivial diversion into an elegant inspiration, or a meaningless entertainment into a sublime learning opportunity.

SCORPIO

(Oct. 23-Nov. 21)

More than a few wildlife films use deception to fool the audiences into thinking they're watching animals in the wild. So says Chris Palmer, a producer of many such films. "One classic trick involves hiding jellybeans in carcasses," he told the *New Scientist*. "If you see a bear feeding on a dead elk in a film, you can be pretty sure that the bear was hired from a game farm and is looking for sweets hidden in the carcass by the film-makers." I suspect you will encounter a metaphorically comparable ruse or switcheroo sometime soon, Scorpio. It'll be your job to be an enforcer of authenticity. Be on the lookout for the jellybeans.

SAGITTARIUS

(Nov. 22-Dec. 21)

My favorite news source, *The Onion*, reported on a proposed law that would prohibit marriage between any two people who don't actually love each other (Onion.com/LoveLaw). Couples whose unions are rooted in mutual antipathy or indifference are of course protesting the plan, insisting that they have as much of a right to wed as those who care for each other deeply and treat each other tenderly. Whether or not this proposal becomes a formal part of the legal system, Sagittarius, I urge you to embrace it. In fact, I'll go so far as to ask you not to do anything at all unless you are at least somewhat motivated by love. The coming months will be a time when your success will depend on your ability to rise to new heights of compassion, romance, Eros, tenderness, empathy and affection.

CAPRICORN

(Dec. 22-Jan. 19)

Let's imagine we're fifth-century monks living in the land that today is known as the south of France. And let's say we decide we're going to build a chapel in a place that has long been a pagan shrine dedicated to the moon goddess Selene. Shouldn't we consider the possibility that our new house of worship may be imbued with the vibes of the previous sanctuary? Won't our own spiritual aspirations be colored by those of the people who for hundreds of years poured forth their devotions? Now shift your attention to the present day, and apply our little thought experiment to what's going on in your life. Tune in to the influences that may be conditioning the new thing you'd like to create.

AQUARIUS

(Jan. 20-Feb. 18)

I would like to steal your angst, Aquarius. I fantasize about sneaking into your room at night, plucking your nightmares right out of the heavy air, and spiriting them away. I imagine sidling up to you on a crowded street and pickpocketing your bitterness and frustration—maybe even pilfering your doubts, too. I wouldn't keep any of these ill-gotten goods for myself, of course. I wouldn't try to profit from them in any way. Instead, I would donate them to the yawning abyss, offer them up to the stormy ocean, or feed them to a bonfire on a primal beach. P.S. Even though I can't personally accomplish these things, there is now a force loose in your life that can. Are you willing to be robbed of things you don't need?

PISCES

(Feb. 19-March 20)

In 2011, I bet that memory won't play as big a role in your life as it has up until now. I don't mean to say that you will neglect or forget about the past. Rather, I expect that you will be less hemmed in by the consequences of what happened way back when. You'll be able to work around and maybe even transcend the limitations that the old days and the old ways used to impose on you. Your free will? It will be freer than maybe it has ever been. Your creative powers will override the inertia of how things have always been done.

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

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RED MEAT

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from the secret files of
Max Cannon

What in the hell is this, Ted? My holiday gift is a purse wrapped up with bacon...?!

I see. Oh...and it's greasy and it stinks, too.

Really? Tell you what, why don't you bake it? Then you can eat it for dinner tonight. Look...there's even some rice in it for you!

No. It's not wrapped in bacon—it's made of it!

I'm sure it does. You'll have to bake it before you use it, sweetheart.

Those are most likely maggots, babe. I made that thing weeks ago.

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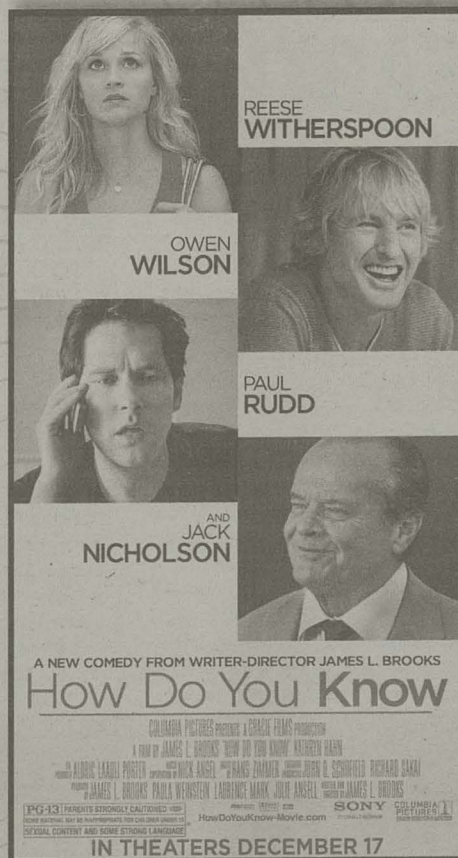
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OPENS IN THEATERS DECEMBER 17



MARGOT SEETO

Ghag with her wares.

IN YOUR CUP

Chai Town

There is something civilized and homey about doing business over a meal, a stiff drink...or tea. In India, sharing a cup of hot, spiced chai means productivity. Former fashion designer and self-taught interior designer Amerjit Ghag captures the essence of this inspired spirit in her new boutique **Chai Honoluh**. With an array of thoughtfully selected handmade products, customers can choose among jewelry, cushions fashioned from old saris and even old dowry boxes converted into coffee tables. With an eye for aesthetics, a soul for preserving artful traditions and a heart for

social conscience, Ghag chooses products made by artisans from small villages. From the \$3.50 recycled cloth wine bags to the \$380 grinders-turned-stools, those at any budget can find something cool to take home or give to a friend. The shop's new Blending Bar lets customers create a signature-scented lotion or shower gel. Receive a complimentary travel-sized bottle of your custom creation if you visit this month. Stay subtle with pomelo-aloe or go full-blown hippy with patchouli—the choice is yours, with more than 20 scents to mix and pair. If you've jumped on the localized group coupon bandwagon, keep an eye out for a SMARTdeals voucher for Chai on Internet, and grab onto this spice of life while you can.

—Margot Seeto

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Guy is at a bar and the waitress asks, "Do you want to go to this concert? Bruno Mars. I got the last four tickets."

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Waitress says, "Why not? That's my son!"

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CITY WISE

ON THE MAP

Map Man

"I started my first two maps as a result of simply wanting quality maps of my favorite local mountain biking areas," says Frank Neilsen of **Franko's Maps**. "I went out with my buddy one day to show them off, and the first bike store manager I showed them to said, 'Cool, how much?' I said, 'One dollar each, how many do you want?'" Since that conversation in 1992, Neilsen has made dive maps, surf maps, trail maps and waterways maps, fish identification cards and a slew of posters depicting where to surf and what's on the reef. But what makes these maps different from all the others, is that they're, well, stunningly beautiful. But why on earth would someone

like Neilsen pay any attention at all to the greens and blues that pop out of the map like a 3-D book by Robert Sabuda? "I had a nearly deadly mountain bike crash," says Neilsen. "A word of warning—never ever tie a spare T-shirt to your handlebars. I went tail-over-teakettle, face first. The earth didn't give, but my teeth sure did. I had a long, long road to recovery, and instead of being bored out of my wits with hundreds of spare hours that would otherwise be useless, I spent this time being busy at my computer, figuring out how everything works [visually] and what kind of tools I have right in front of me." So that's the story of Franko's Maps. You'll find them at super-

markets and drug stores all over the island, and the world for that matter. The details matter as much as the fact that this map man is someone we can trust, like the mountain ranges painted in deep green, shaded relief. —Shantel Grace frankosmaps.com, \$6-\$10.

OUT OF POCKET

Free Ninety-nine

In 2003, artists Gaye Chan and Nandita Sharma started "selling" plant cuttings from their garden at the **Free Store**, a companion venture to their guerrilla gardening/global commons project, Eating in Public—an ongoing experiment that refuses to acknowledge the state's authority over public and private lands. Today, Free Store is a fixture in its Kailua neighborhood with an inventory that's grown beyond seedlings and potted plants to include office furniture, unwanted Christmas toys or even cold hard cash. All priced at free. "It's really to demonstrate that we don't need to rely on the capitalist state," says Sharma of the project's core mission. It's a timely reminder during the holiday season when shopping and the retail machine is at its most heightened. "We can

live a life in common with one another and that it's possible." It's also given root to others who have opened shops around the island—the most popular being at the University of Hawai'i at Manoa Art Building. The unregulated take-and-leave system and community participation is vital to its success. Chan and Sharma may have started it, but no longer consider themselves involved with either store. "We want to be really clear that we're not operating a charity here," Sharma clarifies. "[The Free Store] operates on a sense of justice. Its success is when we're not needed anymore, when they function on a system that works for the people that create them." —Matthew DeKneef
Free Store Kailua, 437 Keolu Dr.; Free Store UH Art Building, 2444 Dole St., Learn how to open your own Free Store at nomoola.com



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