



## Energy efficient wind turbines for Waikiki?

Energy One Plus, LLC. is proud to announce the arrival of GALE vertical axis wind turbines. These turbines can be up to 50% more efficient than the traditional horizontal axis turbines, yet offer an aesthetically pleasing alternative to Photovoltaic systems. One gale 10 turbine can produce the equivalent of up to a 50 panel PV system.

GALE turbines have been used everywhere from luxury resorts in Martha's Vineyard to private premium island getaways in the Bahamas. There have also been installations in large city downtown areas and university campus dormitories.

These virtually silent wind turbines generate electricity in winds as low as 4.25 mph and continue to generate power in wind speeds up to 150 mph, depending on the model. They also have the advantage of being able to be installed in turbulent wind conditions such as between buildings, alleys, or even downtown urban rooftops with adjacent buildings.

GALE turbines also have the advantage of being easily integrated into the current property design. They are made with non-reflecting surfaces to eliminate any shadow strobe effect and the color can be matched with any background so that the turbine can blend in with the property. If owners wish, graphics of palm leaves and other designs can also be added aid the integration of the turbines with the background or theme of the resort.

To make these aesthetically pleasing wind turbines a part of Hawai'i's renewable energy solution Energy One Plus, LLC. (EOP) is working on securing an efficient permitting process. EOP wants to make it easy for tasteful, efficient systems to be installed and believes Waikiki Improvement Association members are ideal partners in helping Waikiki become an energy efficiency leader in tourism and hospitality. Pictured at left is one of the turbines 'up close'.

To find out how your business can become more energy efficient or how to participate in free wind tests please visit [energyoneplus.com](http://energyoneplus.com).



Four energy-efficient Gale 1 turbines were installed on the rooftop of this private residence



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## SPAM® and more at the Waikiki SPAM® JAM!

*The Eighth Annual Waikiki SPAM® JAM is set for Saturday, April 24, 2010 from 4 p.m. to 10 p.m. on Kalakaua Avenue*

Are you a SPAM®jammer? Do you like SPAM® so much you'd consider trying it in just about *any* form? Well, consider SPAM® Fusion Fajitas, SPAM® Katsu, SPAM® Won Ton, SPAM® Pan Lau Lau, SPAM® Ravioli, SPAM® Tacos, SPAM® Poke ...

Creative and enhanced recipes such as those, prepared by some of Hawaii's most innovative chefs, will be served up at this year's Waikiki SPAM® JAM.

More SPAM® is consumed per person in Hawaii than is consumed in any other state in the United States. Almost seven million cans of SPAM® are eaten every year in Hawaii. That has proved to be cause for celebration. Each place in the world seems to have its signature food festival; the annual Waikiki SPAM® JAM has become a cultural tradition, quickly becoming one of the most popular festivals in Hawaii. The 2010 event is expected to attract 20,000 attendees. Arts, crafts, food and activity booths will provide a street fair atmosphere while the public and Hawai'i business collect SPAM® and other food items for the Hawaii Foodbank.

Admission to the event is free and some of Hawaii's favorite entertainers will be featured on two stages. Kalakaua Avenue will be closed to vehicular traffic for the event, and a dozen restaurants will serve up luscious SPAM® dishes.

Here are the participating restaurants and some of their featured original SPAM® recipes:

Atlantis Seafood and Steak  
*SPAM® Cake, SPAM® Mahi Carbonara*

Cheeseburger Beach Walk  
*SPAM® Cake, SPAM® Mahi Carbonara*

Okonomiyaki Chibo Restaurant  
*Okonomiyaki w/SPAM®; Yakisoba w/SPAM®, bean sprouts & cabbage*

Coconut Willy's  
*SPAM® Fried Noodles*

Doraku Sushi  
*SPAM® Musubi; SPAM® Sushi Speciality Rolls*

Duke's/Hula Grill  
*SPAM® Fried Rice; SPAM® "Not So Loco Moco";  
SPAM® Fried Rice Loco Moco; Hula Pie*

Gordon Biersch  
*Guava Mango BBQ SPAM® Sliders; Shichimi Spiced SPAM® Wrap;  
Ono SPAM® Fried Noodles (Pancit); Crispy SPAM® GauGee; Sicilian SPAM® &  
Basil Pizza Bread*

Jimmy Buffet's  
*Volcano Nachos w/SPAM® Chili; SPAM® Chili w/Rice; SPAM® Fusion Fajitas*

Rum Fire  
*Fiesta SPAM® and Crab Dip, SPAM® Maui Onion Salsa*

Seafood Village  
*SPAM® Siu Mai, SPAM® Manapua, SPAM® Dim Sum Plate*

The Shack Waikiki  
*To be determined.*



Booths will have been set up by volunteers to help collect donations of SPAM® for the Hawaii Food Bank.  
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The Hawaii Foodbank is the only nonprofit 501(c)(3) agency in the state of Hawaii that collects, warehouses, and distributes mass quantities of both perishable and non-perishable food to 250 member agencies as well as food banks on the Big Island, Maui, and Kauai. The Hawaii Foodbank forms a vital link between the food donors and its member agencies by providing services in collecting, sorting, salvaging, and distributing food. The Hawaii Foodbank also supports its member agencies through financial and educational assistance. Last year, the Waikiki SPAM® JAM garnered 6,849 pounds of SPAM® for the Hawaii Foodbank. Since 2004, it has donated more than 10,000 pounds of SPAM® to the Hawaii Foodbank.

Sponsors of the 8th Annual Waikiki SPAM Jam® include the following: Outrigger Waikiki on the Beach, Waikiki Beachwalk, This Week Magazines, Hawaii Tourism Authority, Queen Emma Land Co. and Hormel Foods.

A special thanks to our stage sponsors:

Outrigger Enterprises, Inc., is the largest locally-owned lodging company in Hawaii and one of the fastest growing lodging companies in the Pacific with OHANA Hotels & Resorts and Outrigger Hotels & Resorts. Under both brands, Outrigger Enterprises operates 51 hotels and resorts, representing more than 12,000 hotel rooms and condominium units in Hawaii, Australia, Micronesia, Fiji, Tahiti and New Zealand.

## Help us reach our goal!

The 8th Annual Waikiki SPAM Jam will happen on Saturday, April 24, 2010. Help us reach our goal of 10,000 cans of SPAM, all to be donated to the Hawaii Food Bank.

The Waikiki Improvement Association and the organizers of the 2010 Waikiki Spam Jam would like to encourage our member businesses and retailers to make charitable donations of nonperishable foods to the Hawaii Foodbank.

Our goal this year is to collect 1,000 pounds of food from WIA members and the 8th Annual Waikiki Spam Jam, and with your help, we believe we can reach that goal. Fourteen percent of Hawaii's population receives emergency food aid from the Hawaii Foodbank network, so your donation is important! If you want to help, please drop-off your donation at the International Marketplace Food Court Stage or next to the Waikiki Business Improvement District Association kiosk at Waikiki Beach Walk® fronting Folli Follie between April 19th and April 23rd.



For information on pick-up, please call Karen Winpenny at 255-5927

## Hawaiian Diacritical Marks

Waikī Improvement Association recognizes the use of diacritical marks (i.e., glottal stop (ʻ), macron (ā) in place names of Hawaiʻi, such as Waikī and Kalākaua Avenue and will include them whenever possible. We also respect the individual use (or not) of these markings for names of organizations and businesses.

There will also be times when we may not have a chance to add or change the markings in all of the articles submitted and when that happens, e kala mai.

## Gonna be some SPAM® Jammin' goin' on at the Waikiki SPAM Jam®!

On Saturday, April 24, 2010 from 4 p.m. to 10 p.m., Waikiki will be filled with the sounds of good music, played by some of Hawaii's best performers, emanating from the stages of the Seventh Annual Waikiki SPAM Jam®. Here's where and when they'll be performing:

### Hawaiian 105 KINE Stage – Fronting Outrigger Waikiki Beach

4:30 PM Halau Ka Hale O Kahala

5:30 PM Cyril Pahinui (right)

Cyril Pahinui, the son of musical legend, Gabby Pahinui, is, in his own right, one of Hawaii's most gifted guitarists and singers. Cyril has twice played at Carnegie Hall, has contributed to two Grammy Award-winning albums, received several Hoku Hanohano Awards, and recorded on more than 25 Hawaiian musical releases. As a slack key guitarist, Cyril's technical virtuosity, rhythmic adaptations, and instrumental harmonics impart the soul of Hawaiian music, and his beautiful, emotive, and well-recognized voice renders an intimate picture of his Pacific island home.



6:30 PM Germaine's Luau

A group of hula dancers from the famed Germaine's Luau will be on hand to provide a one-of-a-kind Polynesian dance and revue performance.

7:30 PM Weldon Kekauoha (right)

Weldon Kekauoha is a highly gifted singer and songwriter who has been nominated for and received multiple Na Hoku Hanohano Awards and Hawaii Music Awards. Strongly committed to the Hawaiian music tradition Weldon has become one of the most important voices in Hawaiian music.



8:45 PM Maunalua

Having toured nationally and internationally since forming in 1993, Maunalua has become one of the most respected acts in traditional and contemporary Hawaiian music. Performing regularly all over Hawaii, Maunalua's crowning achievement came when they traveled to Washington D.C. to perform at a luau in celebration of the inauguration of President Barack Obama.

### KRATER Stage – Fronting Royal Hawaiian Shopping Center

4:15 PM Hana Hou

The USAF Band of the Pacific's premier group, performs top notch, entertaining shows throughout the Pacific! This talented group performs classic Rock n' Roll, Grammy Award-winning country songs, hits from today's Top 40, as well as island favorites that get everyone singing and moving. The USAF Band of the Pacific, Hana Hou, strives to preserve our American musical heritage while projecting the Air Force image across the Pacific.



5:30 PM Emke

Bursting onto the Honolulu music scene in 2005, EMKE has found themselves quickly graduating from intimate

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local clubs to playing before huge concert crowds opening for BILLY RAY CYRUS, the legendary rock band KANSAS and most recently, JOURNEY'S NEAL SCHON.

#### 6:45 PM Elephant

LOOK OUT FOR ELEPHANT, charging through your town on a BIG ROCK STAMPEDE of Mod-Retro-Alt-Blues-Metal-Punk-Rock 'n' Roll. From Johnny Cash to the Ramones, from the Beatles to Black Sabbath, from Willie Nelson to the White Stripes, from Flock of Seagulls to Foo Fighters, from Elton John to a future ELEPHANT hit... you'll never forget a night rampaging with ELEPHANT!

#### 8:00 PM Separate Ways

Separate Ways, honor Steve Perry and Journey via the most legitimate Journey tribute band in the country! Wowing audiences with popular songs like Open Arms, Faithfully and Separate Ways, Journey fans agree on one thing - the music and sound are as real as it gets! Each tune is masterfully delivered in the true style of Journey in an electrifying, must see performance!

Sponsors of the 8th Annual Waikiki SPAM Jam® include the following: Outrigger Waikiki on the Beach, Waikiki Beachwalk, This Week Magazines, Hawaii Tourism Authority, Queen Emma Land Co. and Hormel Foods.

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## Hilton's Bali Steak & Seafood offers "First Seating" Menu

Bali Steak & Seafood, the award-winning culinary landmark at the Hilton Hawaiian Village Beach Resort & Spa, is now offering a "First Seating" menu for just \$48 per person. "First Seating" is offered at 5 p.m., Tuesdays through Thursdays.

The menu includes a choice between Kona lobster bisque, Waimanalo Farms' island greens and pan-roasted scallops for the starter. For the entrée, diners can choose between charred petit prime filet mignon with Yukon whipped potatoes and roasted Hamakua mushrooms; prime rib of beef with Yukon whipped potatoes and roasted Hamakua mushrooms; and island fish with Hau'ula tomato vinaigrette and Kahuku sweet corn. The dinner ends with a scrumptious macadamia nut chocolate bar with raspberry and mocha sauces.

The restaurant, which features the cuisine of Chef Brett Villarmia, also received AAA Hawaii's Four-Diamond Award for the 21<sup>st</sup> consecutive year. It is open in the Rainbow Tower from Tuesdays through Saturdays.

To make reservations, call the resort at (808) 949-321, and ask for dining reservations.



# Orchids at Halekulani celebrates 'The Best Of The Best' in honor of Administrative Professionals Week

Wednesday, April 21 - Thursday, April 22 - Friday, April 23

Halekulani, On the Beach at Waikiki, is pleased to offer the award-winning cuisine of Orchids in honor of "Administrative Professionals Week," April 21 - 23, 2010, from 11:30 a.m. to 2:00 p.m. Celebrated for its exquisite international Sunday Brunch, Orchids will offer a similar culinary array featuring a special pre-fix menu that includes an appetizer buffet, "live" chef stations, a choice of entrée and a scrumptious dessert buffet. Orchid's a la carte menu will also be available.

Orchid's "Administrative Professionals Week" specialty menu is available for \$39.00 per person. Reservations required at (808) 923-2311, ask for dining reservations or visit [www.opentable.com](http://www.opentable.com). Orchid's restaurant attire is business, aloha or resort elegant. Halekulani is also pleased to offer complimentary valet service as part of the dining experience. Orchid's Administrative Professionals specialty menu will feature:

## APPETIZER BUFFET

Oysters with Yuzu Cucumber Vinaigrette  
Shrimp Cocktail Thousand Island Dressing  
Smoked Salmon with Hawaiian Honey and Dill Dressing  
Ahi Poke, California Roll  
Hummus, Baba Ghanoush, Tabbouleh,  
Romaine Hearts with Tomato and "Naked Cow Farm" Feta Cheese  
Roasted Vegetables with Olive Tapenade  
Tomato & Mozzarella with Basil Pesto  
Pita Bread

## "LIVE" CHEF STATIONS

Wednesday  
Lobster and Potato Gnocchi  
Thursday  
Asian Style BBQ Beef Tortillas with Tomato Relish and Guacamole  
Friday  
Steamed Mussels with Saffron Nage and Garlic Aioli

## CHOICE OF ENTREE

Lobster and Crab Burger  
Sambal Aioli, Pickled Cucumber and Dill Parmesan Fries  
Onaga "Orchids Style"  
Steamed Long Tail Snapper, Shiitake Mushrooms, Green Onions,  
Sizzled with Sesame Oil and Soy Sauce  
Scallop and Shrimp Curry  
Steamed Basmati Rice and Papadum  
Grilled Chicken  
Moroccan Spiced Chicken with Grilled Lemon and Watercress Salad  
Filet Mignon  
Ali'i Mushrooms, Roasted Kabocha, Malbec Sauce  
Tajine of Roasted Vegetables  
on Basmati Rice with Chickpeas and Cucumber Yogurt Sauce

## DESSERT BUFFET

Mini Almond Cakes, Berry Napoleon  
Crème Fraîche Panna Cotta with Strawberry Gelée  
Pistachio and White Chocolate Roulade  
Cheesecake Soufflé  
Chocolate Raspberry Decadence Cake  
Kona Coffee and Cream Gelée  
Coconut Cake, Mango Shortcakes  
Lilikoi Meringue Tart, Homemade Cookies  
Malasadas and Ice Cream with Assorted Condiments



Applicable excise tax and gratuity are not included in the above prices.  
For parties of 6 or more guests, a service charge of 18% will be applied.

## A "Fresh and Lite" menu for Administrative Professionals at Oceanarium Restaurant Buffet and Special Dive Show on April 21 to Thank Business Employees

At least its not called Harry Klemfuss Day! (More on that later.) To recognize business employees, both men and women on Administrative Professionals Day, Oceanarium Restaurant at The Pacific Beach Hotel has created a wonderful "fresh and lite" luncheon buffet menu.

"Our buffet menu will utilize Island ingredients at their peak of freshness and we take advantage of organic opportunities whenever possible," said John Lopianetzky, Pacific Beach Hotel Food and Beverage Director. The buffet features 10 different salads, a deli sandwich station as well as seafood crepes, organic vegetable medley, stuffed chicken Florentine, fresh island fish and other entrees with a full choice of desserts.

About that fellow named Klemfuss: In 1955, Harry Klemfuss persuaded the U.S. Secretary of Commerce to declare an unofficial holiday called Secretaries Day. Harry wanted to acknowledge people and encourage the profession. In 2000, the name was changed to Administrative Professionals Day- these employees were working harder and taking on new responsibilities. Harry is gone; but the day to thank business employees lives on.

The special buffet is offered at \$23.95 from 11:30 a.m. until 2:30 p.m. For reservations, please call 808) 921-6111. Validated self-parking is available for \$1. Oceanarium Restaurant boasts tableside views of Hawaii's largest indoor oceanarium.

There will special dive shows in the Oceanarium at 11:00 a.m. and 1:00 p.m. where you can arrange for divers to show written messages.

The Pacific Beach Hotel is located at 2490 Kalakaua Avenue in Waikiki, and is owned and operated by HTH Corporation. Visit [www.pacificbeachhotel.com](http://www.pacificbeachhotel.com).



## Relax with live music at Duke's Waikiki

Duke's Waikiki offers guests live, island entertainment throughout April. Spend a relaxing evening dining oceanfront on Waikiki beach, watching a spectacular sunset, and listening to live, local music. Don't miss the free "Concerts on the Beach" and live, late night music each weekend at Duke's Barefoot Bar. The April entertainment schedule offers a variety of live, local entertainment.

Duke's free "Concerts on the Beach" are from 4 to 6 p.m. and feature:

Maunalua - Fridays

Cory Oliveros - Saturdays, April 10 and 24

Beach Five - Saturday, April 17

Henry Kapono - Sundays, April 11, 18, and 25

The late night live music takes place from 9:30 p.m. until midnight and includes:

Ellsworth Simeona - Mondays, Tuesdays, and Wednesdays

Lawrence Kidder - Thursdays, Fridays, and Sundays

Jeremy Cheng Duo - Saturday, April 17

Akahi Duo - Saturday, April 10

Eric Lee Duo - Saturday, April 24

In addition to the Concerts on the Beach and late night music, Duke's Waikiki offers additional entertainment during the week from 4 - 6 p.m., including:

Haumea Warrington - Mondays, Tuesdays, Wednesdays, and Thursdays

Duke's Waikiki is located at 2335 Kalakaua Avenue, beachside in the Outrigger Waikiki on the Beach Hotel. Validated parking is available at Ohana East Hotel. Reservations: (808) 922-2268, website: [www.dukeswaikiki.com](http://www.dukeswaikiki.com) <<http://www.dukeswaikiki.com>> .



# The Veranda at The Moana Surfrider to present its annual “Sugar and Spice Mother-Daughter Tea” May 8

## *Cinnamon Girl Fashion Show to Dress Up a Special Afternoon Tea*

Quickly becoming an annual tradition at the Moana Surfrider, A Westin Resort & Spa, The Veranda presents its “Sugar and Spice Mother Daughter Tea” on Saturday, May 8 from 12 noon to 3:30 pm. (last seating at 3:00 pm). An informal fashion show of Cinnamon Girl attire will also add a touch of spice to a sweet afternoon tea planned especially for mothers and daughters at Waikiki’s most iconic setting. Celebrity guest Nicole Fox, Miss Hawai’i 2008, will also make a special appearance in Cinnamon Girl fashions.

As has been a tradition since the turn of the century over 100 years ago, the Moana Surfrider, has served fine teas, dainty finger sandwiches and pastries to the delight of patrons from all around the world. On the “Mother-Daughter Tea” day, The Veranda will be offering the time-tested favorite Classic Tea service for \$32.50 plus tax per person which includes the signature *Moana Sunset* tea flavored with tangy ohelo berry and sweet mango. The Classic Tea also includes soup of the day and the following dainty finger sandwiches as starters: roast beef, spinach & tomato on Focaccia, tomato, cucumber and olive tapenade on French baguette with Boursin cheese, and smoked salmon & egg salad sandwich. Vegetarian sandwiches are available upon request. In addition, sweet treats are served on a three-tiered European chinaware tray with warm buttery scones accompanied by Devonshire cream and lemon curd, a mango mousse pastry, a fresh fruit tart, salty chocolate macadamia nut cookies, and a green tea infused cream puff. Kaffir lime and lemongrass green tea sorbet adds to a refreshing finale to the Classic Tea experience.



As if this wasn’t enough, The Veranda also offers the *First Lady Tea*, which includes all items from the Classic Tea service followed by a plate of fresh seasonal berries with crème Fraiche and brown sugar, served with a glass of sparkling dry rose wine for \$48 plus tax per person.

Daughters will delight in the *Classic Child’s Tea*, which includes chocolate milk, a juice or fruit smoothie, dainty ham & cheese, egg salad, tuna salad and peanut butter and jelly sandwiches, and sweet treats including a cupcake, rainbow jello and assorted mini French strawberry, chocolate and Lilikoi macaroons. The Classic Child’s Tea will be offered at \$20 plus tax per child.

Complimentary valet parking is available at the Moana Surfrider, A Westin Resort & Spa; validated self-parking is available at the Sheraton Princess Ka’iulani.

For reservations or information please call the Starwood Dining Reservation Center at 808-921-4600 or visit [www.moanasurfrider.com](http://www.moanasurfrider.com). A 17% service charge will be included to the check for parties of seven or more adults.





## La Mer at Halekulani announces annual Five-Diamond Lunch for Mother's Day - May 9

La Mer at Halekulani is celebrated as Hawaii's longest consecutively ranked five-diamond restaurant and most beloved for its oceanfront dining, evening romance and unparalleled service. On Sunday May 9, 2010, La Mer is pleased to offer its exquisite annual Mother's Day lunch featuring:

### Choice of Appetizer

*Olive Oil Poached Scallop with Sunchoke Purée, Vacluse" Truffles and Sauce Gribiche*

*Tian of Salmon and Smoked Baby Leeks, Spring Melon and Saffron Oil*

*Tuna Tartare with Warm Foie Gras, Haricot Vert and Grain Mustard Vinaigrette*

### Soup

*Green Pea Velouté with Iberico Bellota Chips*

### Choice of Entrée

*Pan Seared Halibut with Sautéed Mushroom, Warm White Asparagus and Crayfish Sauce*

*Roasted Breast of Duck, Braised Red Cabbage with Juniper Berries, Gratin Potato and Caramelized Honey*

*Natural Filet Beef Served with Ravioli Niçoise, Fava Beans, Chanterelles, Parsley Potato and Natural Jus*

### Dessert

*Crêpes Suzette "Neo Classic,"*

*Grand Marnier Ice Cream with Orange Gastrique*

*Mignardises*



**\$75.00 per person**  
(Applicable excise tax and gratuity not included)

*Vikram Garg, Halekulani Executive Chef*

For parties of 6 or more guests, a service charge of 18% will be applied. Resort elegant attire requested, no tank tops, t-shirts, shorts or slippers. To reserve *La Mer's Mother Day Lunch* please call (808) 923-2311, ask for dining reservations or visit [www.opentable.com](http://www.opentable.com).

## Celebrate Mom with a "Spa & Tea for Two"

Halekulani is pleased to announce a rare and exclusive Mother's Day luxury package called "Spa & Tea for Two" available May 7 - 24, 2010, featuring:

**"SPA & TEA for TWO"**  
**Deluxe Manicure and Pedicure by SpaHalekulani**  
**with Specialty Beverage and Spa Gift**  
**Halekulani Afternoon Tea in the Veranda (resort attire requested)**  
**Complimentary Ocean View Day Room with use of Hotel Facilities and Amenities**  
**Complimentary Valet Service**  
**\$400 (inclusive of tax and gratuity, based on two guests)**

To confirm a "Spa & Tea for Two" appointment please call (808) 931-5322 or (808) 931-5323 or online at [www.halekulani.com/spa\\_halekulani/spa\\_reservations\\_request/](http://www.halekulani.com/spa_halekulani/spa_reservations_request/) with 24-hour confirmations available, based on spa and Veranda availability.

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## Celebrate Mother's Day at The Colony Restaurant

*Four course menu featuring steak and seafood for \$65*

Hyatt Regency Waikiki Beach Resort and Spa, invites families to celebrate Mother's Day at The Colony Restaurant, one of Waikiki's only steak, seafood, and sushi restaurants. The select four-course holiday menu features: a trio of appetizers including seared jumbo scallops, deep-sea lobster baguette, and spicy unagi rolls, a second course micro green salad with poached salmon, a third course duet of



“We are pleased with the menu we have created this year. We feel the ingredients and pairing of bold and soft accurately celebrates motherhood,” says Jeff Wind, executive chef at Hyatt Regency Waikiki Beach Resort and Spa. “This menu offers spicy steak and seafood gently balanced with soft textures like avocado or mushroom. The symmetry is evident in every dish including our house-made dark chocolate banana crunch cake with vanilla rum sauce and seasonal berries.”

The Colony Restaurant is open daily from 6 to 10 p.m. The restaurant will be open from 5 to 10 p.m. on Sunday, May 9. A special \$7 martini menu features in The Colony Lounge from 5:30 to 7 p.m. Parking is complimentary with a restaurant validation. For more information, please visit [www.waikiki.hyatt.com](http://www.waikiki.hyatt.com) or call (808) 237-6140 for reservations.

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## Mother's Day menu at Ciao Mein

*The menu features seafood, meat, pasta and more for \$59 per person*

Celebrate Mother's Day from May 7 through 9 with an assortment of Italian and Chinese cuisine for \$59 per person at Ciao Mein Restaurant which is located on the third level of the Hyatt Regency Waikiki Beach Resort and Spa at 2424 Kalakaua Avenue. The menu offers choices from appetizers with shrimp or crab, salads featuring scallops or roasted duck, seafood plates of grilled snapper or sizzling cashew prawn, meat dishes of beef tenderloin or baked chicken breast, pasta or rice dishes, and a dessert of three Italian profiles of panna cotta or classic tiramisu. A selection of four three-ounce wine pairings is also available for an additional \$24.



“This menu offers elegance and charm to Mother's Day dinner,” say Chef Jeff Wind, executive chef Hyatt Regency Waikiki Beach Resort and Spa. “It combines a variety of strong flavors including prosciutto ham, minced garlic, green apples, capers, black truffle, fresh pineapple, as well as dark chocolate. The wine assortment offers even more versatility with a selection of Pinot Grigio, Chardonnay, Pinot Noir and more for each dish. The entire menu reflects that we understand the high level of flavor that our guests have come to expect from our food.”

Ciao Mein was recently awarded the AAA Four Diamond rating. The restaurant features a combination of creative Italian and Chinese cuisine. The restaurant is open daily from 6 to 10 p.m. Reservations are available by calling (808) 923-CIAO (2426). Valet parking is complimentary with restaurant validation.

## News from Nā Hōkū O Hawai'i Music Festival

More than 75 workshops will be offered as part of the first annual Nā Hōkū Hawai'i Music Festival scheduled May 27 – 30 at the Hawai'i Convention Center. Experts in their respective fields present workshops ranging from Digidesign with Pro Tools to Manufacturers by Taylor Guitars and Hula & Music with Keali'i Reichel to Making a CD with Kenneth Makuakāne. Notable out-of-town presenters including David Pack, Cas Haley, Yuna Ito, Taylor Guitars, Roland Keyboards, and Digidesign complement sessions by Hawai'i's top artists, slack key masters, kumu hula, and music industry experts.

"The workshops provide an extraordinary opportunity for the music industry and fans locally, nationally and internationally," said Dawn Kaniaupio. "Artists will have access to the latest information to expand and improve their careers while music fans meet artists and music industry leaders in an up close-and-personal-setting."

Out-of-town presenters as of April 5th include:

- **Composition:** David Pack - Solo Performer, former Front man for Ambrosia, and Grammy-winning Producer David Pack has won international acclaim both for his solo work - with his current CD: "The Secret Of Movin' On"- and his stellar turn as front man for progressive rock/pop group Ambrosia. He is also renowned as a Grammy winning producer for superstars including Wynonna, Phil Collins, Aretha Franklin and Kenny Loggins, and as a music director/producer of global stage events including both of President Clinton's inaugurals. His collected works as a performer and producer have sold over 40 million units worldwide. Photo courtesy Ruben Carrillo.

- **Reggae:** [Cas Haley](#) - In 2007 Cas Haley was a contestant on the U.S. reality television show Americans Got Talent. Cas amazed the audience in his first performance singing Sting's Walking on the Moon, a capella. AGT wasn't his first 'gig', but it did introduce us to Cas. He seems humble, gracious, and talented. Cas released his first album in February 2008. Available through iTunes download, the album became #1 on the iTunes Reggae Charts! Released a month later as a Best Buy exclusive, the album reached #5 in total sales ... and in its first week! Come here how Cas is collaborating with Hawai'i artists and how Reggae is just one of many genres he has been described as having fans from. Photo courtesy Ruben Carrillo.

- **Vocal Trainer:** Robert Lunte - Singing isn't all in your head, it is an athletic endeavor that requires the preparation and coordination of your entire body. And while the ha'i (vocal break) in Hawaiian falsetto singing is a beautiful vocal device, there is a beautiful and powerful part of your voice behind it that you can also learn to use. You will learn how to warm-up and train as a vocal athlete, and connect your singing voice from its lowest range to its highest for all styles of singing.

- **Yuna Ito:** Born September 20, 1983. Born in LA, raised in Hawai'i, graduate of McKinley High School. In 2005, she starred as "Reila" in the film "NANA" which is based on this really popular manga(comic) and debuted with the song called "Endless Story" which was a theme song to this movie. This song became a record hit, and in the same year, she received multiple awards. In May 2006, she released a song called "Precious" which was a theme song to another movie called "Limit of Love" and this became another huge hit. In December 2006, she starred in the movie "Nana 2" which was a sequel to "Nana" and sang a theme song again. In January 2007, she released her debut full length album called "Heart" which went on number one on Oricon Chart (which is equivalent of Billboard Chart in Japan) and in spring 2007, she did the first solo concert which was sold out everywhere. Shortly after, she released collaboration tracks with artists such as "Micro" who is a



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former Def Tech, Kotaro Oshio, a famous acoustic guitarist and Celine Dion. Her second album came out on February 20th called "Wish" and she did the guest appearance for Celine Dion's Japan tour in March. She also was a campaign model for Gap 2009 Winter campaign along with Mira Jovovich, Ashanti and she is about to release another album soon.

· **Manufacturer Workshop: Taylor Guitars** - The Taylor Guitars line covers a broad spectrum of guitar styles and tonal flavors. Their performance-ready acoustic/electrics, traditional acoustics and nylon-string models offer many different combinations of body shapes, tonewoods and appointments.



Their electric models range from the Taylor SolidBody to the incredibly versatile hybrid T5. And if your dream guitar is a beautiful custom Taylor, the Build to Order program won't let you down. Come hear from National rep David Kaye what's in store from Taylor Guitars.

Also available in the Manufacturers room throughout the festival will be a Taylor Refresh & Restring Clinic.

· **Digidesign:** From the largest recording facilities to the smallest bedroom studios, Pro Tools® is the most popular sound creation and production system in the world. Featuring professional hardware and award-winning software that work together with your computer, Pro Tools lets you easily accomplish everything from composing music and recording to editing and mixing sound for broadcast and post production, all within a single environment.

The Pro Tools 101: Introduction to Pro Tools covers basic Pro Tools principles, giving you everything you need to complete a Pro Tools project, from initial set up to final mix down. This course focuses on Pro Tools 8 software and covers a multitude of new functions and feature enhancements.

Whether your project involves recording of live instruments, MIDI sequencing of software synthesizers, or audio editing or region looping, this course will give you the basic skills to succeed. Sessions will be conducted by National Rep Andy Cook and will cover 15 hours during the festival a session will be conducting every hour.

The Workshop Schedule and registration are available at: [www.nahokufestival.com/subpage.php?page=workshops](http://www.nahokufestival.com/subpage.php?page=workshops)

The four-day Nā Hōkū O Hawai'i Music Festival Schedule of Events: [www.nahokufestival.com/subpage.php?page=workshops](http://www.nahokufestival.com/subpage.php?page=workshops)

Join the Nā Hōkū O Hawai'i Music Festival Community and get up-to-the-minute updates on artists' participation, and registration for the workshops at [www.nahokufestival.com](http://www.nahokufestival.com).



## Sheraton Waikiki hosts 2<sup>nd</sup> Annual “Largest Office Party”

*Silent Auction Fundraiser to Benefit 32<sup>nd</sup> Annual Visitor Industry Charity Walk*

**WHAT:** Sheraton Waikiki’s 2<sup>nd</sup> Annual “Largest Office Party” featuring a silent auction fundraiser – Make a bid and then celebrate!

Free and open to the public  
Free validated self-parking  
Special performance at 5:30 p.m. by island artist *Anuhe*  
Free happy hour pupus  
No Host Bar with special priced drinks

**WHEN:** *Wednesday, April 21, 2010*  
*Silent Auction: 4 – 6:30 p.m.*  
*Happy Hour: 4 – 7:00 p.m.*

**WHERE:** *Sheraton Waikiki’s Hawai’i Ballroom, 2<sup>nd</sup> Floor*

Sheraton Waikiki will be hosting the 2<sup>nd</sup> Annual “Largest Office Party” to raise funds for the 32<sup>nd</sup> Annual Visitor Industry Charity Walk. Funds raised at the Sheraton Waikiki for the Charity Walk will go to local charitable organizations on the island of O’ahu. The event is free and open to the public.

Silent auction items include dining certificates at RumFire, Nobu Waikiki, Michel’s at the Colony Surf, Roy’s Restaurant and Ruth’s Chris Steakhouse. Additional items include certificates from Hokulani Cupcakes, Juicy Couture, Coach, and Kate Spade, hotel stays at Starwood properties on the mainland, a stay at the Four Seasons Lanai, airline certificates on Go! and Mokulele Airlines, and many other great items. Event goers will also have a chance to win the bid on a Vacations Hawai’i Las Vegas vacation!

Local-girl *Anuhe* will be in the house for a special performance and DJ Betty will keep the crowd dancing and tapping to the music! Complimentary pupu items will include RumFire’s signature “kim chee fried rice” with Portuguese sausage, kalbi and fried garlic, and jerk spiced crispy chicken wings. Kai Market’s artisan table will also feature cheeses and cured meats with local fruit chutney, crisps and lavosh.

In addition, all event goers will have a chance to win a prize package at the newly renovated Sheraton Waikiki including a two-night stay in a deluxe oceanfront room, and dining certificates for RumFire, Kai Market and at the brand new Edge of Waikiki.

### ANTEPRIMA/WIREBAG Announces Campaign for April

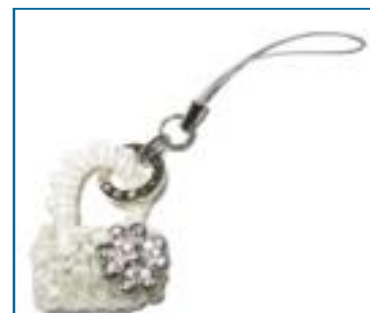
ANTEPRIMA/WIREBAG, A luxury handbag brand designed in Italy by a well-known Japanese designer, Ms. Izumi Ogino, announced a Golden Week Campaign. Discover your favorite WIREBAG at Ala Moana or Waikiki store during the campaign and receive a free bag charm!

#### Golden Week Campaign

**When:** April 28 – May 5, 2010

**Where:** Both Waikiki store and Ala Moana store

**What:** Receive a FREE “Motivo Clover Charm” (\$47 value) with purchase of \$550 or more



## Street activity in / near Waikīkī (courtesy of the City)

April 18, 2010 Sunday  
8:00AM Starts  
10:00AM Ends

HONOLULU AIDS WALK FOR LIFE sponsored by Life Foundation. The event is expected to have 2,000 participants. It will start at Kapiolani Park Band Stand, to Kalakaua Ave., to jogging path and cross to the mauka side., to Paki Ave. jogging/bike path, to Kapahulu Ave., to Kalakaua Ave., to end at Honolulu Marathon Finish line.

Contact: Kandice Johns 521-2437, Ext. 250 Fax: 521-1279,  
E-mail: [kandice@lifefoundation.org](mailto:kandice@lifefoundation.org) For more info, visit their website:  
<http://www.honoluluaidswalk.org/>

## Waikīkī Hula Show at the Kūhiō Beach Hula Mound

Authentic Hawaiian music and hula shows by Hawai'i's finest hula *hālau hula* (dance troupes) and Hawaiian performers. Opens with traditional blowing of conch shell.

**Tues-Thurs-Sat-Sun**, weather-permitting from **6:30-7:30 p.m.** at the Kūhiō Beach Hula Mound, near Duke Kahanamoku statue, beachside at Uluniu & Kalākaua Ave. in Waikīkī.

FREE and open to the public. Outdoors, casual, seating on the grass; beach chairs, mats, etc. okay. Cameras welcome. Presented by the City & County of Honolulu, the Hawai'i Tourism Authority and Waikīkī Improvement Association.

For information, call Marnie Weeks, Producer, Kūhiō Beach Hula Shows, 843-8002.

### Week-nights

Every Tuesday - Ainsley Halemanu and Hula Hālau Ka Liko O Ka Palai

Every Thursday - Joan "Aunty Pudgie" Young and Puamelia

### Weekends

Saturday, April 17 - Lilinoe Lindsey and Ka Pa Nani O Lilinoe

Sunday, April 18 - Leimomi Ho and Keali'ika'apunihonua Ke'ena A'o Hula



### Waikīkī Improvement

2255 Kuhio Avenue, Suite 760  
Honolulu, HI 96815

Phone: 808-923-1094, Fax: 808-923-2622

Waikīkī Wiki Wiki Wire is published weekly by Sandi Yara Communications for WIA.

If you would like to share your news with other members, please send your info to:

[editor@waikikiimprovement.com](mailto:editor@waikikiimprovement.com).

Check out our website at:

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



# Waikiki Beach Clean-up!

## April 17, 2010

(Earth Day!)

Please join the Waikiki Ohana Workforce of the **Waikiki Improvement Association** for a Waikiki Beach Clean-up!

Continental Breakfast to be provided. Please RSVP @923-1094  
(Validated parking is available at the Waikiki Trade Center)

**7:00 am:** Meet at the Duke Kahanamoku Statue in Kuhio Beach Park .  
(Transportation will be provided to other clean-up areas.)

**9:00 am:** Ends back at Kuhio Beach Park.

- Wear a company t-shirt and have a photo taken!
- All are welcome!
- RSVP 923-1094 ext. 6.

*Our valuable sponsors: ABC Stores, DFS Hawaii, E Noa Corporation, HPD-D6, Halekulani, Hawaiian Building Maintenance, Hilton Hawaiian Village, Hyatt Regency Waikiki, International Market Place, Outrigger Enterprises, Pacific Beach Hotel, Roberts Hawaii, Sheraton Princess Ka'iulani, Royal Star Hawaii, Waikiki Beach Activities Inc., Waikiki Beach Marriott Resort, Waikiki Trade Center.*



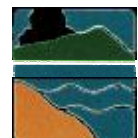
### Waikiki Improvement Association

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Honolulu, HI 96815

Phone: 808-923-1094

Fax: 808-923-2622

E-mail: [mail@waikikiimprovement.com](mailto:mail@waikikiimprovement.com)





# EARTH DAY

## Your Invited

Waikiki Trade Center | 2255 Kuhio Avenue

**Thursday, April 22<sup>nd</sup>**

**11:00 a.m. – 2:30 p.m.**

**Open to the Public (Free)** - This annual **CB Richard Ellis, Inc.** event, in celebration of Earth Day; provides tenants, vendors and the community an opportunity to explore earth day related products/services and participate in dynamic exhibits.

Learn about environmentally responsible cleaning products, alternative forms of transportation, waste water management, recycling, lighting products, and other sustainable ideas and products. Entertainment provided by Honoka'a Jazz Band starting at 11:00 a.m.





# 'ŌLELO OLA O KA 'ĀINA LIVING LANGUAGE OF THE LAND



# Koa

In 'ōlelo Hawai'i (Hawaiian language), *koa* has many interpretations. Warrior, soldier, courageous and bold are related meanings, while reference to the native tree of the *acacia* family is another. It is from the *kumu koa* or koa tree that canoes are made. Its prized *lā'au* (wood) is used for making an array of useful items from 'ukulele and canoe paddles to flooring and calabashes.

The koa has two distinct leaf formations. Younger lacy leaves also resemble the introduced aggressive weed known as "koa haole." The more mature crescent-shaped leaves are silvery-green and are recognizable from a distance in their higher elevation forest habitat.

Royal Hawaiian Center and Royal Hawaiian Hotel are joining forces in planting koa at Helumoa in Waikīkī, along with other indigenous and endemic Hawaiian plants, as a means to honor Hawaiian heritage and educate *kama'āina* (residents) and *malihini* (visitors).

*Kekoa*, meaning "the warrior," is a popular Hawaiian name. *Hale Koa*, the military hotel at Kālia, Waikīkī, means "house of the warrior."

**Ulu ke koa ma Helumoa, he kumu lā'au ikaika me he koa lā.  
*Koa grows at Helumoa, a tree with warrior-like strength.***

Learn more about Hawaiian history and culture at the Kaulani Heritage Room at Royal Hawaiian Center, open daily from 10 am - 10 pm, free to the public. See examples of native flora in The Royal Grove, and the elegant bronze statue of Princess Pauahi. Royal Hawaiian Center offers the very best in shopping, dining, entertainment and Hawaiian programming. E kipa mai – welcome!

