



Taubman Centers and Queen Emma Land Company sign development agreement for International Market Place

Taubman Centers, Inc. and CoastWood Capital Group, LLC today announced a signed agreement with Queen Emma Land Company (QEL) to explore development of a new, open-air shopping center at the current International Market Place along Kalākaua Avenue in Waikiki.

According to the agreement, Taubman will evaluate the market feasibility of developing the current International Market Place, as well as conduct more in-depth due diligence into physical and regulatory requirements on next steps before moving forward.

“We are honored to have been selected by Queen Emma Land Company to explore redevelopment of the iconic International Market Place, which has a long and rich history in the islands,” said Stephen J. Kieras, senior vice president of development for Taubman. “This popular area will be revitalized with new retail and dining options for both visitors and kama’āina to enjoy, while continuing to reflect the state’s unique Hawaiian sense of place.”

“Having spent many years handling investments for Taubman, I am excited to partner with them on what we envision will be a very unique and dynamic retail project,” said Cordell Lietz, president of CoastWood Capital Group.



The International Market Place sits on land owned by Queen Emma Land Company, which is a subsidiary of The Queen’s Health Systems (QHS), and directly supports QHS’s commitment to be the leading health-care system of the Pacific and to improve the well-being of Hawai’i’s people.

“Thanks to the Queen Emma Land Company’s land holdings, Queen’s Health Systems can continue to offer state-of-the-art diagnosis and treatment, and provide medical care to our residents who would otherwise have to travel thousands of miles,” said Les Goya, vice president, Queen Emma Land Company.

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Visitor expenditures for the first half of 2010 jumped 7.8 percent to \$5.3 billion

Excerpts from HTA's June 10 report

Total spending by visitors who came to Hawai'i in June 2010 rose 16.1 percent or \$131.7 million, from June 2009, to \$948.9 million. Total expenditures in the first half of 2010 was \$5.3 billion, an increase of 7.8 percent compared to the first half 2009, according to preliminary statistics released today by the Hawai'i Tourism Authority.

The positive growth in visitor expenditures for June 2010 was due to higher average daily visitor spending (\$161 per person, up from \$151 per person in June 2009) and a 13.6 percent increase in total visitor arrivals. Arrivals rose for the seventh consecutive month to 625,522 visitors.

Among the top four visitor markets, arrivals from Japan was up 47.8 percent in June 2010, after a double-digit decline (-29.8%) in June 2009 which was a severely depressed period due to H1N1 flu concerns. Arrivals from U.S. East (+10.1%), Canada (+7.8%) and U.S. West (+7.3%) also increased compared to last June.

For the first half of 2010, total visitor days for all visitors grew 5 percent compared to the same period last year, while total arrivals rose 5.7 percent to 3,399,075 visitors.

Island Highlights for Selected MMAs:

The strong growth in visitors to O'ahu (+18.3%) in June 2010 was fueled by increased arrivals from all major markets. Noticeably more U.S. West (+16.8%) and U.S. East (+13.2%) visitors went to O'ahu only compared to June 2009.

Year-to-date arrivals to O'ahu showed strong growth from Canada (+12.5%).

"During the first half of 2010, Hawai'i's tourism economy has shown positive growth in total visitor arrivals and spending," said Mike McCartney, HTA HTAHTA President and CEO. "With an overall increase in arrivals for the seventh consecutive month and visitor expenditures up 7.8 percent over last year, we are pleased that our efforts to drive demand and boost arrivals in the short-term have been successful, including the industry working together to create a quality experience for our visitors. No other destination does this like we do."

"Spirit of Aloha" Catamaran now offers lunchtime Snorkel Cruises

The new Spirit of Aloha catamaran at the Hilton Hawaiian Village now offers snorkel cruises! A new Lunch Snorkel Sail from 10:30 a.m. to 1 p.m. offers guests an all-you-can eat sandwich lunch at sea and snorkel in Hawaii's waters. The eco-conscious cruise lets you see fish and green sea turtles at play off the Waikiki coast. Each guest is provided with the use of an inflatable snorkel safety vest and snorkel gear, including prescription masks if needed; there's also a new snorkel that each guest can keep. The cost is \$119 for adults and \$85 for children between the ages of 4 and 17. A Reef Snorkel is cruise is also offered from 2 to 3:15 p.m. and takes guests to the outer side of the reef near the Hilton Hawaiian Village. Guests can enjoy the best snorkel platform in an area inaccessible from the beach. The cost is \$65 for adults and \$42 for children between 4 and 17. To make reservations for the Spirit of Aloha catamaran, call (808) 234-7245, ext. 75019, or e-mail reservations@portwaikikicruises.com.

Photo: Rapper T.I. (in white) took his family on the "Spirit of Aloha" last week. With him are Port Waikiki Cruises employees from left to right Andrea, Jason, Dana and Jay.



Aloha Festivals 2010 “Mele ‘Ailana – Celebrate Island Music”

Every year, Aloha Festivals celebrates the unique spirit of Aloha in our community with celebrations for both kama‘aina and malihini alike. Recognizing that music lifts the spirit, and soothes the soul, it will now set the mood for this year’s Aloha Festivals 2010. “Mele ‘Ailana – Celebrate Island Music will be the theme of this year’s annual celebration taking place on O‘ahu throughout the month of September.

“Music is a tradition in Hawai‘i. It captures the spirit of the Islands and its people,” said Jay Talwar, co-chair of the Aloha Festivals board of directors. “This was the inspiration for our theme this year.”

The unparalleled beauty of Hawai‘i, its vibrant people and proud heritage have been the inspiration of mele – chants and songs – for scores of generations. Whether in ‘ōlelo Hawai‘i (Hawaiian language) or English, island music is an artful expression of Hawai‘i’s unique way of life as experienced by kama‘āina (locals) and malihini (visitors) from around the world.

Contemporary genres of island music often weave elements of tradition with modern trends and influences. Join us as we captivate you with “Mele ‘Ailana – Celebrate Island Music.”



ALOHA FESTIVALS

Following is the schedule of Aloha Festivals events:

Friday, August 27

Aloha Festivals Kick-off Block Party Fundraiser 6:00-10:00 p.m., Murphy's Bar & Grill (co-related event) – Join the festivities at the Aloha Festivals Kick-off block party fundraiser brought to you by Murphy's Bar & Grill and Coors Light, Hawai'i's Most Refreshing Beer. Aloha Festivals t-shirts and ribbons will be available for sale. Great food, drink and Hawai'i's top entertainers will be performing on Merchant Street. Coors Light and Blue Moon beers will be sold for \$3 and the first 250 people to purchase an Aloha Festivals ribbon will receive a FREE BBQ chicken plate. A Blue Moon muralist will be doing a live painting that will then be transferred onto delivery trucks here in Hawai'i. Take part in the live auction to bid on an all inclusive trip to Denver for the UH Football game as well as many other great items.

Thursday, September 2

Aloha Festivals 2010 Royal Court Investiture, 2:00 p.m., Hilton Hawaiian Village – The king, queen, prince and princess take their place in the royal court. The Ali'i court members will receive the royal cloak, helmet, head feather lei and other symbols of their reign. Traditional chant and hula kāhiko will highlight the event.

Aloha Festivals Opening Ceremony, 5:00 p.m., Royal Hawaiian Center, Royal Grove – Traditional chant and hula mark the official beginning of the Aloha Festivals events. The Aloha Festivals Royal Court will be introduced on the grounds of Royal Hawaiian Center's Royal Grove.

Saturday, September 11

7th Annual Keiki Ho'olaule'a, 10:00 a.m. – 3:00 p.m., Pearlridge Center Uptown & Downtown (co-related event) – Pearlridge will once again celebrate Aloha Festivals with a wide variety of activities, demonstrations and continuous stage performances by participating keiki musical groups and hula hālau. Those wearing the Aloha Festivals Ribbon may participate in the activities and ride the monorail for FREE, as well as receive discounts from participating merchants throughout the day. Aloha Festivals ribbons and t-shirts will be available for purchase. The 2010 Aloha Festivals Royal Court will also make a special appearance. For more information, visit www.pearlridgeonline.com.

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Saturday, September 18

58th Annual Aloha Festivals Waikīkī Ho'olaule'a, 7:00 p.m. – The Annual Waikīkī Ho'olaule'a is Hawai'i's largest block party. Thousands of people will take to the streets along Kalākaua Avenue for food, fun and entertainment. Top island entertainers will perform along with hula hālau (hula schools), Hawaiian crafts and flower lei.

Friday, September 24

Taste of Helumoa Food & Wine Festival, 6:00-9:00 p.m., Royal Hawaiian Center, Royal Grove (co-related event) – Enjoy an evening under the stars filled with food and drink from the Royal Hawaiian Center. Ticket sales for this new annual tasting event will benefit Aloha Festivals. Wine by Paradise Beverages and Aloha Festivals Ale by Primo will be available for \$5. Tickets are \$45 and will include tastings from 10 Royal Hawaiian Center Restaurants and one drink. Tickets will available for purchase in mid-August at the Royal Hawaiian Center and through Aloha Festivals.

Saturday, September 25

64th Annual Aloha Festivals Floral Parade, 9:00 a.m. – A colorful equestrian procession of pā'ū riders, exquisite floats with cascades of Hawaiian flowers, hula hālau and marching bands will brighten Kalākaua Avenue from Ala Moana Park to Kapi'olani Park.

Nancy Daniels, APR, elected to Board of Directors for Society of American Travel Writers Western Chapter

Nancy Daniels, APR, Director of Public Relations for Outrigger Enterprises Group, has been elected to the Board of Directors of the Society of American Travel Writers-Western Chapter. Daniels has been elected to serve a second two-year term as Secretary of the Western Chapter. In this position, Daniels is responsible for the recording and distribution of chapter board meeting minutes and maintaining files and current records for the organization.

Now in its 55th year, the Society of American Travel Writers (SATW) is a tax-exempt professional association whose purpose it to promote responsible journalism, provide professional support and development for their members, and encourage the conservation and preservation of travel resources worldwide. Membership is made up of professional writers, photographers, editors, web journalists, film lecturers, broadcast/video/film producers and public relations representatives within the travel industry from all over North America. In magazines, newspapers, travel books and guides, radio and television programs, and on-line travel sites and bogs, SATW members provide complete, accurate and interesting information on travel destinations, facilities and services. Since SATW's first inception in 1955, the organization has displayed tremendous success and growth and is now comprised of more than 1300 members nationwide.



“Nancy’s re-election is a proven statement that she possesses the leadership and confidence to be successful in her role as a chapter secretary,” said Lois Shore, vice president – distribution and marketing services. “Her dedication and service to SATW not only enhances her professional experience but also contributes to her overall success as an Outrigger representative.”

Sheraton Princess Kaiulani celebrates Japanese Obon Festival with live Bon Dances and Taiko Drumming

Sheraton Princess Kaiulani will host an evening of bon dance and taiko drumming on Saturday, August 7. The resort has partnered with Hawaii Shin Kobukai, Iwakuni Bon Dance Group, Hawaii Eisa Shinyuu Kai, and Aiea Taiheji Yagura Gumi. The Japanese culture groups will be performing from 7 – 9 p.m. on the poolside of Pikake Terrace.

Hawaii Shin Kobukai, formally known as the Yamada Dance Group, has been performing since 1980. Betty De La Cuesta will be leading the group to start the evening's festivities with the fine art of bon dance. The program will continue with Iwakuni Bon Dance Group to be led by Lee Sakamaki. Iwakuni has been performing throughout Hawaii since the 1960's and will be sharing Iwakuni *ondo*, songs about the town of Iwakuni in the Yamaguchi prefecture in Japan sung to the beat and rhythm of an *odaiko*, a big taiko drum. Following Iwakuni will be Okinawan group, Hawaii Eisa Shinyuu Kai, led by Melissa Uyetenan to perform Okinawan taiko drumming and bon dance. Taiheji Yagura Gumi will deliver the finale with a fun and lively Fukushima *ondo*, a song honoring the Fukushima prefecture. Todd Imamura will be conducting the song to a musical ensemble with small *kodaiko* drums, a big *odaiko* drum, flutes, and a chime or bell.

A dinner buffet will be available at Pikake Terrace from 5:30 – 9 p.m. for \$32.50 per person. The menu includes steamed crab legs, hibachi beef steak, mahi mahi, a "build your own" ice cream station and more. Kama'aina receive a 15% dining discount excluding beverages and children 12 years and under eat free with a paying adult.

For more information or reservations, please call the Starwood Waikiki dining reservations desk at 808-921-4600 or e-mail tdrc.hawaii@starwoodhotels.com.

Self-parking will be available for \$2 for four hours with validation at the Sheraton Princess Kaiulani parking lot.



PRINCESS KA'IULANI HOTEL
プリンセス・カイウラニホテル
BON DANCE
盆踊り

August 7, 2010 - Saturday
日付: 2010年 8月 7日 土曜日
7:00pm-9:00pm
Pool Side 場所: プールサイド

Hawaii Shin Kobukai (Bon Dance)
新幸舞会 (盆踊り)
Iwakuni Dance Group
岩国ダンスグループ
Aiea Taiheji Yagura Gumi (Taiko Drum)
アイエア太平洋寺楽団 (太鼓演奏)
Hawaii Eisa Shinyuu Kai
ハワイ・エイサー親友会

Waikīkī Wiki Wiki Wire - Newsletter Deadline

Waikīkī-related news and information submitted for the weekly Waikīkī Wiki Wiki Wire should be received no later than 2 pm Wednesday for newsletters published and distributed the same evening.

Information received after the deadline will be considered for inclusion in the following issue.

Photos which accompany stories are always welcome and, for best results, should be attached to the email as a separate jpeg - maximum 1 MB please.

Your kokua is appreciated. *Mahalo*.

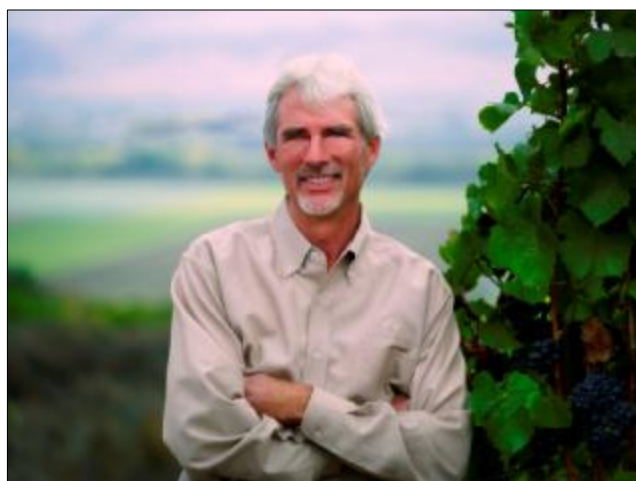
Wolfgang's Steakhouse by Wolfgang Zwiener presents an exclusive wine dinner featuring McIntyre Vineyards, Wednesday, August 4, 7 pm

Steve McIntyre will present his wines at the dinner for 24 guests, only

WOLFGANG'S STEAKHOUSE BY WOLFGANG ZWIENER And McIntyre VINEYARDS Are Presenting An Exclusive Wine Dinner On August 4th, As Follows:

WHAT: Wolfgang's Steakhouse/McIntyre Vineyards Wine Dinner (see more details, below)
WHEN: Wednesday, August 4, 2010 • 7:00 p.m.
WHERE: Private Board Room, Wolfgang's Steakhouse by Wolfgang Zwiener
Royal Hawaiian Center, Building C, Level 3, Waikiki
3 hours FREE validated parking
HOW: \$125 per person, inclusive. Call (808) 922-3600. Only 24 reservations will be accepted.

Steve McIntyre, owner of McIntyre Vineyards, will be at the event introducing his home estate's limited release wines during this exclusive dinner. McIntyre stands out, even among the unique personalities of the Santa Lucia Highlands. He is a rare combination of grower and winemaker, having earned degrees in both viticulture and enology. After years as a winemaker at Smith & Hook, he purchased a neighboring estate in 1987, that was to become McIntyre Vineyards. Along with consulting winemaker Byron Kosuge, he has been able, with his own McIntyre label, to bridge the traditional disconnect between grower and vintner - employing a "minimalist" approach, allowing the vineyard's true character and *terroir* to shine through in the finished wine.



"This wine is excellent!" said Wolfgang's Steakhouse Waikiki General Manager Bill Nickerson. "We are very fortunate to be able to feature these limited release wines and also have Steve present at our event! Every wine aficionado should come to this event - we're certain the 24 seats will fill-up fast."

THE WINE & FOOD PAIRINGS:

COURSE 1: Lobster Cocktail
2008 Estate Chardonnay-Santa Lucia Highlands

From McIntyre Vineyards:

We waited well into October before picking the 2008 Chardonnay. The fall weather was so cool that the fruit hung in suspended animation continuing to accumulate flavor. When the grapes finally came in, potential alcohol was moderate and acidity was lively.

We maintained traditional Chardonnay winemaking techniques: barrel fermentation, no added yeast, aging on primary lees. This area of the Santa Lucia Highlands is not known for super-ripe wines, so we were a little surprised at how big and forward the '08 is. It is accessible and lush, yet the lively acid keeps it from being too blousy. Look for notes of citrus, beeswax, butter and toast. Should prove a great pairing for chicken and seafood, and cream-sauced pastas.

Our 2008 Chardonnay is sure to please connoisseurs and reviewers alike. It is a seamless fit, style-wise, with the 07' vintage that earned "92 Points" from *Wine Enthusiast*.

Vintage:	2008	Alcohol:	14.1%
Appellation:	Santa Lucia Highlands	Production:	375 cases
Vineyard:	McIntyre Home Estate	Winery Retail:	\$30
Grower:	Steve McIntyre	Release:	January 2010
Winemaker:	Byron Kosuge		

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**COURSE 2: Wolfgang's Salad
2006 Mission Ranch Pinot Noir-Arroyo Seco**

From McIntyre Vineyards:

2006 was a vintage that separated the men from the boys, to use an outdated metaphor. By that I mean that if you did the right things, like dropping excess fruit (most varieties set a very large crop), minimizing irrigation, did your leaf pulling and other vine tending correctly, you ended up with really good wine. Some years you can let some of those things slide a bit if the vintage is a good one. Other years, like 2006, any little mistake you make in the vineyard comes back to bite you. Hard. Fortunately, at Mission, all the right things were done. One of the keys to our success there is that the soil is well drained, which forgives wet springs by letting the excess water drain away, preventing too much growth. The other key was that the vineyard basked in the white hot glare of Steve McIntyre's, Doug Beck's and my attention—because we wanted to see just how good it could be. What I learned about this site is that it is not as early ripening as I thought it would be, given its proximity to the entrance to Arroyo Seco. It is located just east of the southern limit of the Santa Lucia Highlands, and has more in common with the Highlands than with Arroyo Seco in terms of soil and certainly climate. Like most Santa Lucia Highlands Pinot Noir, the fruit has very good color. It holds its acid well, and tends towards the darker fruit end of the spectrum. The 2006 Mission Ranch is quite deeply colored and full bodied, with similarly dark fruit flavors although there is a hint of something more high toned in the aromas as well. Still, you would not call this a light and pretty wine, rather it is a bit towards the dark and brooding end of the scale. There is a spice note that it shares with many of the Pinots from the Highlands to go along with the cherry and generally dark berried fruit flavors. It is a bit more tannic than many Santa Lucia Pinots that I work with. I would say it is a winter wine, good with heartier fare. Give it a little air before drinking—it will help open up the aromas.

**COURSE 3: Grilled New Zealand Wild Salmon
2007 McIntyre Estate Pinot Noir - Santa Lucia Highlands**

From McIntyre Vineyards:

This wine represents our best effort to date. Two clones of Pinot Noir sustainably grown from our estate vineyard located in the heart of the coveted Santa Lucia Highlands appellation combine to produce our second McIntyre Estate Pinot Noir. Ripe flavors of cherry jam, cola, rhubarb and Asian spice compliment a silky texture and finish that lingers on the palette. This wine received a week of cold soak prior to fermentation in a 4 ton open top fermentor, and the wine was punched down at least 3 times per day by hand. The wine was aged in 60-gallon French oak cooperage, a third of which were new barrels, for 9 months. It was then aged for 8 months in the bottle prior to release. 92 Points - *Wine Enthusiast*

Appellation: Santa Lucia Highlands
Vineyards: McIntyre Vineyard
Varietal: 100% Pinot noir
Clones: McIntyre; clone 115 and 777
Alcohol: 14.4 %
Residual Sugar: 0.2g/100ml
Total Acid: 0.68 g/100ml
PH: 3.50

**COURSE 4: Wolfgang's Porterhouse Steak
2008 Kimberley Vineyards Merlot**

From McIntyre Vineyards:
(info tba from McIntyre Vineyards)

DESSERT

Wolfgang's Dessert Sampler
Coffee – and a surprise dessert wine!



Embassy Suites® -Waikiki Beach Walk® helps families extend Summer with Suite Deals

Families large and small can get away from it all with end-of-summer advance-purchase rates starting at just \$215

Embassy Suites® -Waikiki Beach Walk® has the perfect accommodations for families looking to end summer with a Hawaiian getaway. And for those who plan ahead, the all-suite property is offering spacious one-bedroom suites starting at \$215 per night to encourage families to spend quality time together on an unforgettable vacation. At this all-suite property, two bedroom suites are also available, which can easily sleep up to six and feature separate entrances to allow children or elderly relatives their own private room closed off from the main suite.

“Embassy Suites - Waikiki Beach Walk understands that families come in all shapes and sizes. Our suites make it easy for everyone to have as much -- or as little -- room they need to have a great vacation,” said Susan Koehler, the resort’s director of sales and marketing. “With affordable rates and all suite accommodations, we offer the perfect destination for families to travel together without having to leave a single person behind!”

Along with affordable accommodations, families will enjoy the complimentary, full cooked-to-order breakfast each morning at the Grand Lanai to fuel themselves for an action-packed day. Here, guests are treated to delicious Hawaiian fruits, an omelet bar, and local favorites such as Portuguese sausage, eggs and rice. And after a long day of touring the island’s beautiful sights or playing on Waikiki beach, the Grand Lanai is a terrific place to kick back and relax with the hotel’s hosted nightly manager’s reception* featuring complimentary refreshments and appetizers.

Embassy Suites-Waikiki Beach Walk also provides guests with a diverse selection of shopping, children-friendly dining, and entertainment opportunities at its doorstep. The Waikiki Beach Walk shops and boutiques, as well as numerous educational and cultural activities like ukulele lessons, hula lessons, lei making, story telling, wood carving and various local music acts – make it perfect for keikis of all ages, from the young to young at heart.

Embassy Suites -Waikiki Beach Walk offers 353 spacious one-bedroom suites and 68 two-bedroom suites – many with ocean views. All rooms feature a separate living room, deluxe bedding, two or three flat panel LCD TVs, mini refrigerator, wet bar, microwave, coffee maker, two telephones, in-room safe, high-speed internet access and a MP3/CD player clock radio.

Published rates for Embassy Suites-Waikiki Beach Walk start at \$215 for advance purchases. For package specials, reservations or more information, visit www.EmbassySuitesWaikiki.com or call 1-800-EMBASSY.

Honolulu Zoo Society offers twilight tours



What's Wild in Waikiki? Take a stroll to the Honolulu Zoo and learn the sort of monkey business that goes on after hours. Learn about the lives of the Zoo's remarkable citizens.

Tours are held from 5:30 to 7:30 p.m. every Friday and Saturday evening! It's a fun evening of education never experienced by day visitors. Special arrangements can be made for large groups. Families are welcome. The tours are appropriate for all ages 5 to 105! Please purchase tickets in advance from the Honolulu Zoo Society (HZZS) by calling 971-7195. Walk-ups are welcome if space is available - meet at the Front Entrance at 5:15pm. See www.honzoosoc.org for info.



Duke's Waikiki to host One-Mile Open Ocean Sprint in honor of Duke Kahanamoku

** 2010 Duke's Ocean Mile Swim to Take Place on August 28, 2010 **

On Saturday, August 28, 2010, Duke's Waikiki will once again host its one-mile open ocean sprint in honor of the restaurant's namesake, Duke Kahanamoku. The 2010 Duke's Ocean Mile Swim will take place in the waters fronting the restaurant; the same place that the father of modern-day surfing and five-time Olympic medalist swimmer first honed his amazing skills. The race is open to swimmers of all ages.

"This is the 8th year for the Duke's Ocean Mile Swim, and it's just one of the ways we celebrate Hawaii's most famous beachboy," said Dylan Ching, general manager at Duke's Waikiki. "Duke Kahanamoku's passion for ocean-sports and Hawaiian tradition continues to inspire the employees, friends, and ohana of Duke's Waikiki."

Swimmers of all ages are invited to participate in the swim, which features a triangular course and start times paced at five-minute intervals. Age groups include: 14 and under, 15-19, 20-29, 30-39, 40-49, 50-59, 60-69, 70 and older. Commemorative plaques will be awarded to the first place finisher in each age group and gift certificates will be presented to the top three finishers in each age group. All finishers will receive a continental breakfast, refreshments, and a 2010 Duke's Ocean Mile Swim shirt. An awards ceremony will follow the race at Duke's Waikiki.

Check-in will begin at 8 a.m., with the race start time at 9 a.m. There is a \$25 entry fee per swimmer for entries postmarked by August 15, 2010. Late entries will be accepted, if space allows, for \$35 per swimmer. The first 250 swimmers to enter will participate. Online applications may be found at www.dukefoundation.org <<http://www.dukefoundaton.org>> and at www.dukeswaikiki.com <<http://www.dukeswaikiki.com>>. For entry forms or additional information, please contact Diane Stowell at (808) 955-3534 or email stowelld001@hawaii.rr.com.



Duke Paoa Kahanamoku is one of Hawaii's most famous citizens and considered the "Father of Modern-Day Surfing." In his lifetime, he broke multiple swimming records, participated in the 1912 U.S. Olympiad, and surfed the crystal clear Hawaiian waters on his famed 16-foot, 114-pound surfboard, which can be seen at Duke's Waikiki. In 1965, at age 75, Kahanamoku was the first person inducted into both the Swimming and Surfing Halls of Fame.

Duke's Waikiki continues to perpetuate Kahanamoku's legacy and Aloha spirit by showcasing museum quality memorabilia, including historic pictures, a large outrigger canoe, and some of Duke's surfboards; by hosting cultural events, contests, and water-sports competitions; and by donating to non-profit and community organizations and schools each year.

Hawaiian Diacritical Marks

Waikikī Improvement Association recognizes the use of diacritical marks (i.e., glottal stop (ʻ), macron (ā)) in place names of Hawaiʻi, such as Waikikī 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.

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, July 31 - Shirley Recca and Halau Hula O Namakahulali

Sunday, Aug 1- Kale Pawai and Halau Na Pua Mai Ka Lani



Waikīkī Improvement

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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.

Check out our website at:

www.waikikiimprovement.com



Kaulani Heritage Room

A MUST-SEE AT ROYAL HAWAIIAN CENTER

By *Manu Boyd, RHC cultural director*

A glow with colorful lights and alive with Hawaiian history-themed short films, the Kaulani Heritage Room at Royal Hawaiian Center is not a typical shopping center amenity. The modest mini theatre at Level 1, Building C borders on The Royal Grove mound, welcomes all to soak in a plethora of information on Hawaiian history, mythology and contemporary issues.

Each lasting approximately seven minutes, the Hawaiian-produced films are *Hanohano Helumoa* telling the story of this land section of Waikīkī named for a supernatural rooster; *I Mua Kamehameha* recounting the story of Princess Bernice Pauahi Bishop and her lasting legacy, Kamehameha Schools; and *Hawai‘i Mau a Mau* celebrating the vibrancy of Native Hawaiians today.

Films are in Hi Def and were produced by Vince Keala Lucero of Co Creative with the guidance and expertise of Randie K. Fong, Ho‘okahua cultural director at Kamehameha Schools. A mural by celebrated artist Solomon Enos is prominently featured depicting the journey of generations of Hawaiians.

Feather kähili or royal standards are displayed in honor of Princess Bernice Pauahi who inherited the Helumoa coconut grove at Waikīkī from her Kamehameha ‘ohana (family). Flooring is of the native ‘ōhi‘a wood – a revered forest plant that is also featured throughout The Royal Grove’s ethno botanical gardens. Near the escalators and behind Coconut Hut Lei Stand are pūhala or pandanus trees that provide lau (leaves) for the weaving of the moena lau hala on the floor.

Interludes between the three films present scores of archival images from Bishop Museum, the spectacular memorial to Princess Pauahi located at Kaiwi‘ula in the Kalihi district of Honolulu.

In one of the captioned slideshow interludes, images of Hawaiian ali‘i (nobility) introduce the monarchs of the Hawaiian kingdom and members of the Kamehameha and Kalākaua dynasties. Another features gorgeous heirlooms including feather kähili and lei, polished wooded calabashes, the crown of King Kalākaua and the famous gold and enamel bracelet of Queen Lili‘uokalani, prototype of the hugely popular Hawaiian heirloom jewelry upon which names and phrases are inscribed.

The Kaulani Heritage Room is open daily from 10 am -10 pm. Across the corridor is Lei ‘Olu Guest Services named for the adorning flower lei, a symbol of Hawaiian hospitality. Our staff will assist you with shopping information, restaurant menus and activity schedules. Whether malihini (visitors from afar) or kama‘āina (local residents), we are honored to have you as our guests at Royal Hawaiian Center at Helumoa.

Kū kilakila ka ulu niu o Helumoa e holunape hou ana i ke aheahe. The Royal Grove of Helumoa stands majestically, swaying once more in the gentle breeze.



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

No ka 'Aha Mele i Mālama 'ia mai nei ma Helumoa

Pertaining to the July 24 Twilight at Helumoa Concert at Royal Hawaiian Center

This week, try and match up English words with the Hawaiian in each sentence. Building vocabulary is a great way to start learning 'ōlelo Hawai'i. 'Aha mele = concert, po'e = people, kū'ai aku = sell, and so on ...



Nui ka po'e i hele mai i ka 'aha mele ma ka Ulu Niu Ali'i *Many people came to the concert in The Royal Grove.*



He pu'ukani kālena loa 'o Hōkū Zuttermeister *Hōkū Z is a very talented singer.*



Ua hīmeni pū mai 'o Robert Uluwehi Cazimero a me Manu Boyd me Hōkū *Robert Cazimero and Manu Boyd joined in song with Hōkū.*



Na ka 'ohana Kawainui i kū'ai aku i nā pale 'ili a me nā lipine hou loa a Aloha Festivals i mea e kāko'o ai i ia ho'olaule'a kūmakahiki *The Kawainui 'ohana sold the brand-new Aloha Festivals t-shirts and ribbons as a means to support and promote the annual event.*





For Immediate Release

I ♥ UKULELE Day - August 4, 2010 With Jake Shimabukuro at DFS Galleria Waikiki

Honolulu, Hawaii – July 28, 2010

We welcome everyone to join us at **DFS Galleria Waikiki** on August 4th for **I ♥ UKULELE Day**, featuring a special performance by **Jake Shimabukuro**.

DFS has partnered with Jake’s charity organization, **Music is Good Medicine (MIGM)**, to put together this free music event to celebrate Hawaii’s love of this wonderful instrument.

Throughout the day, local ukulele schools and groups, many with close ties to Jake and MIGM will perform on stage. Among the acts will be music group Legacy, comprising Jake’s past high school teachers from Kaimuki HS and Na Kamalii O’Iliahi from Iliahi Elementary School, Wahiawa.

Jake will take the DFS Galleria stage at 7 p.m. to perform songs from his upcoming new album and will be available for autographs after the concert on the DFS Galleria’s Third Floor. While this is the Duty Free floor, everyone is welcome to join him there.

In addition to the great music, there will be fun workshops for keiki and adults. There will be a children’s Jewelry Making workshop using recycled ukulele strings that Jake actually used during his performances on stage. Bruce Shimabukuro will be offering free ukulele lessons for both beginners and advanced player. Sign-up for these workshops will begin at 11 am on August 4, in front of the DFS Galleria stage area.

I ♥ UKULELE Day Schedule	
TIME	EVENT
12:00 pm	Music group “Legacy”
1:00 pm	Na Kamalii O’Iliahi from Iliahi Elementary School
2:00 pm	Jewelry Making Workshop for Kids
3:00 pm	Ukulele Workshop with Bruce Shimabukuro
4:00 pm	Ukulele Workshop with Bruce Shimabukuro
5:00 pm	Ukulele Hale Keiki’s
6:00 pm	DFS & MIGM
7:00 pm	Jake Shimabukuro Concert
8:30 - 10:30pm	Autograph signing - Duty Free, 3F

*Schedule subject to change.

DFS Galleria Waikiki

Corner of Kalakaua & Royal Hawaiian Avenues
Open Daily 9 am - 11 pm | 808.931.2700 | www.dfsgalleria.com

FOR FURTHER INFORMATION:

Noriko Harimoto: 837-3693 office noriko.harimoto@dfs.com

DFS

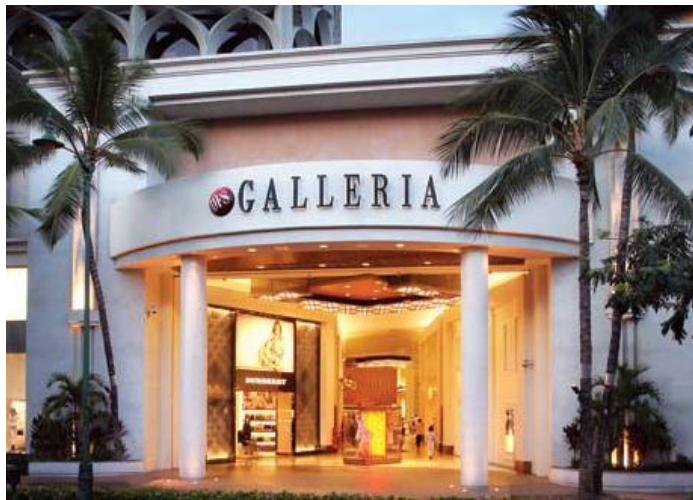
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SUMMER 2010

Jake Shimabukuro



DFS Galleria Waikiki



Music Is Good Medicine

