



## Waikīkī Wiki Wiki Wire

### Ala Moana Boulevard Sewer Reconstruction (Emergency), Street Lighting and Resurfacing Joint Project

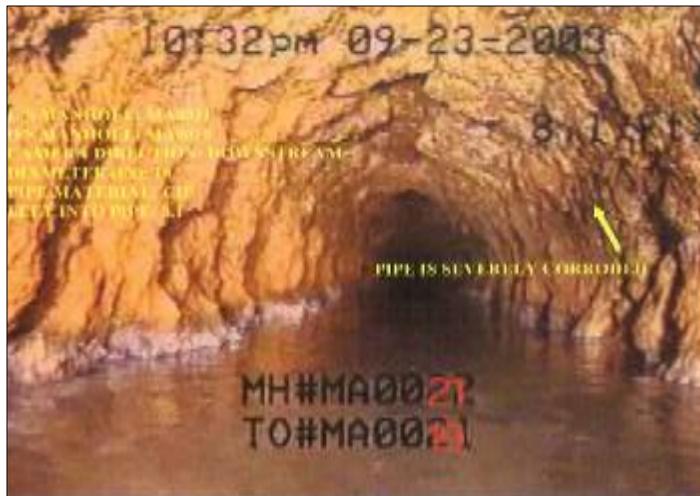
**Project description:** The City and County of Honolulu is planning to replace the existing sewer system (12-inch and 16-inch gravity sewer lines) along Ala Moana Boulevard from Pi'ikoi Street to Atkinson Drive and has declared this project as an emergency project. In June 2008, the City was notified that the 12-inch and 16-inch sewer lines were experiencing heavy grease blockage and significant corrosion, which was identified through video inspection and needed to be rehabilitated or replaced quickly.

The existing 12-inch and 16-inch cast iron pipes were installed in 1937 with a depth of about 10- to 15-feet below the ground surface (to pipe invert) and is connected to the Moana Park Wastewater Pump Station located in Ala Moana Beach Park near the intersection of Ala Moana Boulevard and Atkinson Drive. The sewer lines to be replaced currently service Nauru Tower, 1350 Ala Moana (residential apartments/condominiums) and the Ala Moana Shopping Center.

The proposed sewer lines will be centered in the Ewa bound travel lane next to the median and consists of approximately 23 LF of 12-inch pipe, 1,356 LF of 16-inch pipe, 400 LF of 18-inch pipe and 915 LF of 24-inch pipe and 13 sewer manholes.

The tentative start will be September 2009.

The construction duration will be 9 months (exclusive of Stop-Work period between Thanksgiving and second Sunday of January 2010).



#### Work Hours:

- 10 pm Saturday night to 10 am Sunday morning (12 hours)
- 8 pm Sunday night to 6 am Monday morning (10 hours)
- Starting at 9:30 pm Monday through Thursday and ending at 6 am the following morning (8.5 hours)

See attached PDF for location and affected areas.

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## The Ilikai Hotel to Reopen July 24

*Waikiki landmark to be managed by Hotel Management Services, LLC*

The iconic Ilikai Hotel will welcome guests again on Friday, July 24, 2009, iStar Financial and the marks a recommitment to the Hawaiian tradition and culture that made the Ilikai famous. The 203-unit hotel was closed by its former operator on July 9, 2009, but iStar Financial's subsidiary SFI Ilikai Property Owner decided to reopen the hotel after reaching agreement with UNITE HERE Local 5 that provides for the rehiring of approximately 50 employees, some of whom have been with the hotel for more than 30 years.

"iStar Financial would like to thank the union and its members for their commitment to find ways to help us provide the continued employment opportunities we all desire," said Andrew G. Backman, iStar Financial's senior vice president of investor relations and marketing. "We all share in the desire to preserve this iconic property for the community."

We would like to thank the local community, the travel industry and guests for their support during this transition period," said Ike Cockett, general manager of the Ilikai. "We were all touched by the many past, present and future guests who called to express support."

"Our long-time employees are part of the Ilikai's legacy and charm, and we are pleased they will be able to continue the tradition of high-quality service our guests have come to expect," added Cockett.



Hotel Management Services, LLC will manage the hotel, and receive a variety of support services from Aqua Hotels & Resorts. "We are excited about this opportunity to work with Ike Cockett and his dedicated team to play a role in returning the Ilikai to its position as a landmark lodging option in Waikiki," said Bill Henderson, vice president of Development for Aqua Hotels & Resorts.

In addition to retail and commercial space, the Ilikai complex consists of 1,009 total units, some occupied by full-time residents and some by timeshares, as well as the 203 units used for hotel operations. The reopening only affects the hotel units. The remaining 806 units are not affected.

Guests who have reservations will see a seamless transition to the new management. The Ilikai is also taking new reservations. For more information, call the hotel at 808-949-3811.

### 69th Annual Na Hula Festival will be held on Saturday, August 8 and Sunday, August 9 at the Queen Kapi'olani Regional Park Bandstand

A total of nine (9) halau will be performing throughout the weekend. The Alama Sisters and their respective Hula Studios will participate as they have done since the inception of the Na Hula Festival.

Besides the regular performances from the Royal Hawaiian Band, Halau Hula O Pua `A`ala Hone, Na Wahine O Ka Hula Mai Ka Pu`uwai, Halau Hula O Hokulani, Ka Hale I `O Kahala, and Halau Hula O Nawahine, they will be adding Na Kupuna O Makua Ali`i, and Halau Pomaika`ikalani.

See attached Na Hula Festival's performance schedule.

## Aston Waikiki Beach Tower recognized in Top 1 Percent of all Expedia.com hotels

Waikiki Beach Tower was recently honored as an Expedia Insiders' Select hotel for consistently delivering superior services, exceptional guest experiences and notable value. The Insiders' Select list recognizes the top 1 percent of more than 80,000 hotels and resorts offered on Expedia.com. This is the second year in a row that the property was awarded.

As an Insiders' Select hotel, the Aston Waikiki Beach Tower will have a special award designation on Expedia's search results page and next to the property description on the global Web sites. In addition, the hotel received a commemorative plaque for display at the front desk.

Expedia's methodology for creating the list is extensive. First, staff reviews all the hotels and resorts on the site as well as considers traveler reviews of each property from the previous year. The company then systematically compares hotels and resorts to similar properties in order to determine if the traveler is receiving the best value for his or her money. Lastly, Expedia reaches out to its network of experts in top destinations worldwide, who provide insight and firsthand knowledge of their destination's best hotels.

Expedia is one of the world's leading online travel providers, helping millions of travelers per month easily plan and book travel.



## HULA AEROBICS ON SATURDAY

Saturday, August 1  
12:30-1:30 P.M. WCC Auditorium

Also Saturday, Aug. 15, 22, 29 and Sept. 4  
11:00-12:00 P.M. Room 202 E

WCC introduces for the first time on Saturday, August 1st a (1 hour introductory lesson) with Lei Kihoi in "Hula Aerobics". It is essential that one develops a minimum of fitness prior to learning the hula or any art of dancing. The benefit of this exercise is fun, healthy, and invigorating. You'll find yourself, over time—losing an inch or two and feeling and looking fit. Learning the hula will be fun. Thus, the focus of this class would be to do "hula aerobics" in every class as a preliminary step toward learning the hula.

The deadline for the introductory class on August 1<sup>st</sup> is Monday, July 27<sup>th</sup>, 2009. The introduction rate is \$5.

Lei will continue with 4 additional classes Aug. 15-Sept. 4 on Saturdays 11-12:00PM in Rm. 202E.

Deadline for other classes is August 10. Purchase these additional classes at WCC now! The rate for the additional classes is \$40. (A minimum of 10 is required for each of the additional classes). Students must purchase all classes in advance at WCC office. For your comfort wear cool & comfortable clothes to work out in and bring a face towel.



## Feel as pampered as The First Lady at the “First Lady Of Waikiki” with a Kama‘aina Girlfriends Getaway Package

Feel like a celebrity and as pampered as the First Lady at the “First Lady of Waikiki,” the Moana Surfrider, A Westin Resort & Spa. The Moana Surfrider announces a rejuvenating Kama‘aina Girlfriends Getaway Package for women to escape from the stresses of the daily hustle and bustle. This special package was designed to provide a relaxing and luxurious retreat for today’s busy woman and comes complete with the following details necessary to renew mind, body and soul:

Rates start at \$189 per night in Large City View accommodations, \$250 per night in Banyan Ocean accommodations

- A \$40 Moana Lani Spa, A Heavenly Spa by Westin gift certificate per girlfriend, per day to be used on any service (exclusive of nail services, waxing, cosmetic and express spa rituals)
- Seasonal Moana Lani Spa gift
- Preferred booking access to Moana Lani Spa suites
- 10% discount on all Moana Lani Spa products
- Complimentary daily use of the Moana Lani Spa women’s facilities including women’s Jacuzzi, saunas, women’s relaxation and renewal lounges, and the WestinWORKOUT® fitness center
- 25% discount off food at the following venues:
  - Bachhouse at the Moana
  - The Veranda breakfast
  - The Veranda Afternoon Tea
  - Beach Bar
- Westin SuperFoods in-room welcome amenity upon arrival
- Complimentary valet or self parking
- 2 p.m. early check-in and 2 p.m. late check-out

Rates are based on single or double occupancy and are subject to an 11.962% tax and there is no minimum length of stay. The package is subject to availability and blackout dates, and the offer is available for travel now through December 25, 2009. A valid Kama‘aina ID must be presented upon check-in for this rate and this offer is not applicable to group bookings and cannot be combined with any other offer or promotion. A coupon must be presented upon checkout of the Moana Lani Spa to receive the discount.

For inquiries and reservations about the Kama‘aina Girlfriends Getaway Package, please call 808-921-4640 and ask for rate plan KAMSPA or reserve online at [www.starwoodhotelsawaii.com](http://www.starwoodhotelsawaii.com) and enter rate plan KAMSPA.



# Aston Waikiki Beach Tower celebrates 25 Years of Style and Elegance

*A Gift for Every Guest, including a Surprise \$2,500 Neiman Marcus Shopping Spree*

To celebrate 25 years of providing luxurious, island-style experiences for its guests, the Aston Waikiki Beach Tower will be showering its guests with gifts, including a \$2,500 shopping spree at luxury retailer, Neiman Marcus for one lucky guest.

The guest will be surprised at check-in. To qualify, the guest must stay at the condominium resort during its celebratory months of October and November 2009.

If no. 1 isn't your lucky number, perhaps 25 is. Every 25<sup>th</sup> registered guest will receive a custom Martin & MacArthur Hawaiian Koa wood platter valued at more than \$500. The round platter includes a stand so it can also be displayed upright to show off its radiant grain and the distinct array of Koa wood colors, ranging from near black through reds, orange and russet tones to yellow and gold.

During the celebration, no one goes home empty-handed. Upon check-in, each traveling party (one gift per room) will be presented with an exclusive, handcrafted, Martin & MacArthur Koa wood wine stopper and corkscrew set.

The Aston Waikiki Beach Tower is one of Waikiki's most exclusive condominium resorts offering upscale elegance with an emphasis on personalized service. It is one of the most highly rated properties in Honolulu on TripAdvisor.com and was recently honored as an Expedia Insider Select hotel for a second consecutive year. This hidden treasure offers spacious one- and two-bedroom suites that range in size from approximately 1,050 to 1,200 square feet, over double the size of the average hotel room. Each suite includes contemporary island-style furnishings, a full gourmet kitchen, washer and dryer and a private lanai with sweeping ocean views. In addition, the resort features twice-daily housekeeping service, nightly turndown service, complimentary valet parking, 24-hour hotel staff and personalized concierge service.

The property has a secluded entrance conveniently located on the main thoroughfare of Waikiki – Kalakaua Avenue. For added privacy, the Aston Waikiki Beach Tower features only four suites per floor, separated into two wings. It is located close to shopping and dining and is directly across from world-famous Waikiki Beach.



## Waikīkī Wiki Wire - Newsletter Deadline

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

Information received after the deadline (or information that takes place in the future) will be considered for inclusion in the following issue.

Photos that accompany stories are always welcome and, for best results, should be jpeg's, maximum 1 MB per image please.

*Mahalo!*

# Halekulani announces Hawai‘i’s new elite ‘Table One’ featuring Executive Chef Vikram Garg

Hawaii's iconic luxury hotel, Halekulani, celebrated for its award-winning masterful cuisine and unparalleled personalized service has announced a new, one-of-a-kind dining experience in Hawaii called TABLE ONE. Surrounded by a myriad exotic orchids and overlooking open-air panoramic views of Diamond Head and Waikiki Beach, the elite TABLE ONE, featuring the culinary brilliance of Halekulani's Executive Chef Vikram Garg (photo courtesy of Halekulani), is positioned to rival the world's most memorable and compelling dining experiences. TABLE ONE is set to serve August 2009.

TABLE ONE, an exclusive 'restaurant within the restaurant' of award-winning Orchids, will cosset guests on a global journey of remarkable culinary passion and vision, celebrating the art of superior sensorial dining. Paired with Halekulani's legendary and gracious service, TABLE ONE will establish a new pinnacle of sophisticated dining within the world of luxury hotels and resorts.

"Beyond my passion for food itself, it is my guests that truly inspire me to cook," said Halekulani Executive Chef, Vikram Garg. "At TABLE ONE, I will measure and marry their preferences, culinary desires and curiosities to create a memorable and transforming dining experience. In a way, menus themselves can sometimes restrict spontaneous culinary creativity. TABLE ONE will forever transcend any dining restriction."

Located in the atrium of Orchids restaurant adjacent to the Living Room of Halekulani's Historic Main House, TABLE ONE offers a five-course (\$95.00 per person) or seven-course (\$125.00 per person) tasting menu with additional selections of internationally acclaimed two-tier wine pairings. Each menu, personally designed by Chef Vikram Garg and inspired by his guests, features regionally inspired global cuisine using the finest in local seasonal ingredients. Available for dinner service, Tuesday through Saturday at 6:30 p.m., TABLE ONE accommodates 4 – 6 guests and requires 48-hours advance reservations with lunch service available upon request.



Complimentary valet courtesy of Halekulani. Collared shirts and slacks for gentlemen and evening attire for ladies. Reservations Required at (808) 923-2311, ask for Dining Reservations and TABLE ONE by Vikram Garg. Reservations will be taken starting August 1, with first service, August 15, 2009.

The next Beach Watcher volunteer orientation is coming up on Tuesday, August 4 from 9-11:00am. If you believe this opportunity may be of interest to your respective members, volunteers, or students, please feel free to forward or post the attached program flyer and help us get the word out.

Mahalo plenty for your help and support!

See attached PDF for more information

## Hawaiian Diacritical Marks

Waikīkī Improvement Association recognizes the use of diacritical marks (i.e., glottal stop (‘), macron (ā) in place names of Hawai‘i, such as Waikīkī 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 kālā mai.

## Hilton Hawaiian Village® Beach Resort & Spa appoints managers for new outlet, Tropics Bar & Grill

The Hilton Hawaiian Village® Beach Resort & Spa has named several managers for its new Tropics Bar & Grill. Leatrice Grantham has been named manager of Tropics Bar & Grill, while Monica Fedri and Bernadette Rambelb have been named assistant managers.

Grantham brings a wealth of experience in the industry having previously been employed at the Village from 1990 through 1994 as a food and beverage manager. Since then, her career has taken her to a variety of restaurants in the industry including California Pizza Kitchen, Ghirardelli Chocolate and restaurant manager for Halekulani Hotel.

She is a graduate of the University of Phoenix Honolulu Campus with a bachelor of science degree in business management.

Fedri moves over to Tropics Bar & Grill after serving as assistant restaurant manager for the Village's two Starbucks Coffee locations since May of 2008.

Prior to being with Starbucks, she served as supervisor of Sherwood Ice Arena in Sherwood, Oregon. Fedri holds a bachelor of business administration in marketing from the University of Hawaii and is a member of Mu Kappa Tau, the National Honor Society in marketing.

Before taking her current position, Ramelb served as assistant restaurant manager of the Hilton Hawaiian Village's Rainbow Lanai restaurant – a position she's held since 2005.

She started her food and beverage career on Maui at Sizzler's Restaurant as a kitchen manager/cook in July of 1990 before earning promotions to assistant manager and restaurant manager. She joined the Grand Wailea Resort as its assistant room service manager and in 2005, joined the Hilton Hawaiian Village.



## Plant Experts to hold meeting at the Hawai'i Convention Center

The American Society of Plant Biologists (ASPB) along with the Phycological Society of America (PSA) will be holding a joint meeting at the Hawai'i Convention Center from July 18 – 22. This is the second time that the ASPB is meeting in Hawai'i. Their first meeting was held in 2003.

"ASPB is thrilled to return to Hawaii. Not only has the venue proven to be a big draw for plant scientists around the world – we're expecting one of our largest meetings ever – everyone in Honolulu is so welcoming, it's simply a pleasure to be back here," said Dr. Crispin Taylor, executive director, American Society of Plant Biologists.

"Plant Biology 2009" is expected to draw an attendance of 2,000 participants of which 46 percent are from foreign countries and is expected to generate nearly \$9.5 million in statewide revenue. Tax revenue is expected at nearly \$1 million and the Center's hotel partners will benefit with over 16,000 booked room nights.

"We look forward to making sure that the ASPB has a very successful meeting here," said Joe Davis, SMG general manager of the Hawai'i Convention Center. "Hawai'i is the perfect place for them to hold a meeting because of our rich unique fauna and the fact that we work hard in protecting our endemic plant life."

A unique aspect for ASPB's meeting in Hawai'i is that they will be working with Evolution Sage, whose mission is to provide local clean energy and carbon reduction solutions. By offering carbon offsets with a special calculator, they can determine an attendees CO<sub>2</sub> emissions by calculating the number of hotel nights, days of ground transportation and where the traveler is coming from. They then offer attendees of the meeting a chance to buy carbon offsets with the funds being spent towards the installation of solar panels on rooftops spread throughout Hawaii in a partnership with Hawai'i Energy Connection.

The average Hawaii roof absorbs the equivalent of 15 gallons of gasoline every day in energy from the sun. By offsetting the carbon footprint from the conference, attendees can capture that energy and prevent literally tons of global warming pollution from going into Hawaii's environment and the earth's atmosphere.

The ASPB was founded in 1924 to promote the growth and development of plant biology, to encourage and publish research in plant biology, and to promote the interests and growth of plant scientists in general. Over the decades the Society has evolved and expanded to provide a forum for molecular and cellular biology as well as to serve the basic interests of plant science.

## Global Plant Council established at Plant Biology Convention in Hawai‘i

A Global Plant Council has been formed as part of an historic and groundbreaking summit of major plant science societies from around the world. Twenty one scientists representing 13 plant science societies gathered in Honolulu July 15–16 at a summit organized by the American Society of Plant Biologists (ASPB) to explore ways in which plant scientists can come together to address global concerns such as world hunger, energy, climate change, health and well-being, sustainability, and environmental protection. The mission of the Global Plant Council will be to define and engage in coordinated strategies to address these critical issues and to increase awareness of the central role of plant science in their resolution. The shared vision and unified effort of plant scientists from all regions of the world will enable the most effective use of knowledge and resources to tackle the major challenges confronting all nations in the 21<sup>st</sup> century.

As stated by Dr. Kasem Zaki Ahmed, representing the African Crop Science Society, “The world relies on ten major crops to provide 95% of the food consumed by humans and farm animals. To address the problems facing Africa we must improve existing crops and develop new ones that have higher yields and greater resistance to pests, pathogens, drought, and other environmental stresses.”

Plant biology--and thus plant science research--is central to other global challenges as well. European scientist Dr. Wilhelm Gruisse (president of the European Plant Science Organisation) noted, “We must address the key issues of biodiversity in natural and managed environments”. Dr. Zhihong Xu, president of the Chinese Society of Plant Physiologists noted, “We need to increase the search for and investment in the discovery and development of new and existing bioactive compounds and medicines from a diversity of plant species.”

The newly formed Global Plant Council will move forward to create partnerships and collaborations that tackle and solve what we all recognize as critical and immediate problems for our planet.

“The Global Plant Council is the first step that plant scientists across the globe have taken to speak with one voice on the pressing challenges that face humankind,” said Mel Oliver, summit moderator.

ASPB was joined at the summit by scientists representing societies from North America, Europe, Asia, Africa, Australasia, and South America.

## Halekulani names new Director of SpaHalekulani & Director of Training

Halekulani, Hawai‘i’s leading luxury resort is pleased to announce the appointments of Lena Mossman as Director of SpaHalekulani and Julie Oki as Director of Training.

Lena Mossman, Director of SpaHalekulani (right) will oversee the elite boutique spa located at the world renowned Halekulani, which ranked as the #2 ‘Best Resort Spa in North America’ by *Conde Nast Traveler*.



Most recently, Mossman served as Director of the Moana Lani Spa at the Moana Surfrider, a Westin Resort & Spa. She also led the openings of Fiori Spa in Texas, Paul Brown’s first Spa Olakino and Mandara Spa in French Polynesia and its flagship at the Hilton Hawaiian Village in Waikiki. The seven-suite luxury SpaHalekulani is celebrated for its personalized treatments, unparalleled service, expansive menu and full service salon featuring the traditional, healing cultural practices of Hawaii and the South Pacific.



Julie Oki, Director of Training will oversee the coordination of the training division for *Hotels & Resorts of Halekulani*, celebrated and recognized globally for its world-class service. Oki joins Halekulani with bilingual expertise and international education in corporate training and employee development. Most recently, Oki was a project administrator for the Cancer Research Center of Hawaii at University of Hawaii and prior, a corporate trainer for C.S. Wo & Sons Ltd., and LVMH Fashion Group (dba Louis Vuitton Hawaii).

# **Yves Garnier, Michelin-starred Chef of La Mer at Halekulani Celebrates his 50<sup>th</sup> Culinary Anniversary with Classic Degustation Menu**

Known for his gastronomic neo-classic French cuisine, poignant accent and endearing table-side demeanor, Halekulani's French-born Chef Yves Garnier, is celebrating his 50<sup>th</sup> culinary anniversary with a new degustation menu exclusively available at La Mer, Hawaii's longest consecutively ranked AAA Five Diamond award-winning restaurant. Chef Garnier has led as Chef de Cuisine of La Mer since December 1995. This anniversary Degustation Menu is available until November 30, 2009 for \$150 per person. Champagne pairing is available for an additional \$120 per person and wine pairing at \$72 per person. Please call 808.923.2311 for Dining Reservations.

## **HIS CULINARY JOURNEY**

Chef Garnier's parents had a Charcuterie in the 16<sup>th</sup> arrondissement in Paris. His father was a charcutier traiteur (butcher/caterer) who manufactured pork products and his mother worked in the store handling the sales. As a youngster in the 1950's, he worked with his father after school making the meat products. At the stroke of 4:00 a.m. on Tuesdays and Thursdays he would accompany his father to Les Halles in Paris where his father bought foie gras, fresh scallops, fish, poultry – everything his mother needed for her preparations outside of the pork. His father made everything that pertained to charcuterie and patisserie and his mother did the cooking of such items as coq au vain, lobster à l'américaine, paella and stew.

Before fulfilling a lifetime dream of living in the United States, Garnier spent 20 years cooking for A-list celebrities and jet setters in Monte Carlo. He was chef de cuisine at *La Coupole* restaurant in the Mirabeau Hotel where he earned the acclaimed Michelin star. He was also chef de cuisine at *Maona* restaurant, located in the famous Monte Carlo Sporting Club. In May 1987, Garnier was selected by the Monaco government to be their "Culinary Ambassador" to prepare a dinner in San Francisco to benefit the Princess Grace foundation. This appointment was a natural selection as Garnier is a favorite of the Monaco Principality and has cooked on many occasions for Prince Albert de Monaco.

Garnier earned his U.S. executive toque with the Ritz-Carlton Hotels in San Francisco and Florida. Having done so well as chef de cuisine at the Ritz-Carlton, San Francisco, he was asked to open *The Dining Room* restaurant at Ritz-Carlton, Palm Beach and later the critically acclaimed *Le Club* restaurant in San Francisco.

Yves Garnier's style is neoclassic with South of France influences, which helped earn him the *Membre De L'Académie Culinaire de France*; *Chevalier de l'ordre du Mérite Agricole Déserné par le Gouvernement Français*; *Grand Cordon d'Or* for French cuisine in Monaco and the *Fourchette D'Or de la Cuisine Française*. He is a member of such prestigious associations as *The Académie Culinaire de France*. Garnier calls his cooking "cuisine du soleil," or cuisine of the sun which evolved from years spent in Monte Carlo and the South of France.

## **A CHEF'S MEMORIES BECOME A MASTERFUL DEGUSTATION MENU**

Inspired by his formative years at the prestigious Hôtel de Crillon in Paris at the foot of the Champs Élysées on the Place de la Concorde, each of the nine courses are reflective of Chef Garnier's culinary ingenuity and he notes that while the presentations are different, the taste is the classically celebrated. Chef Yves Garnier took time to reminisce his culinary journey and why he chose each course.

- The Spiny Lobster in Aspic with Salad Victoria was a favorite of a guest who spent his entire winter at the Hôtel de Crillon. The guest ordered that particular dish every day at noon with a side order of truffles.
- At the age of 18, because he successfully prepared the Sweetbread à la King for Hôtel de Crillon's Grand Chef, Francis Camarou, Chef Garnier was promoted to "premier commis" which was quite an accomplishment for one so young, since most of the premier commis of that era ranged in age from 25 to 30 years.



Continued from previous page

- The menu ideas for Dorade "Meunière" and Oyster in Thermidor Sauce and the Fillet of Sole with Tomato and Mushroom Hollandaise originated from his years at the Hôtel de Crillon.
- At La Coupole restaurant in Monte Carlo, he was asked to prepare an original Pot au Feu Royal for lunch for twelve visiting dignitaries. His created Foie Gras Poached with Vegetables in Aromatic Bouillon which was a tremendous hit. Everyone enjoyed the lunch of eight sittings which lasted from noon until 5:00pm.
- The classic Squab on Braised Savoy Cabbage and Pork Belly is a popular menu item in La Mer, which was added to La Mer's menu several years ago.
- Tournedos of Beef Arlésienne Style with Classic Châteaubriand Sauce has its historical roots in Arles, Provence, France. It is also the name of a famous French play, L'Arlésienne (The Girl from Arles).
- French Cheese Selection is Chef Garnier's favorite way of ending a meal - with cheese and a glass of red wine.
- Chef selected the Poached Peach on Pistachio Ice Cream because he always thought of this dessert whenever he prepared the menus of Escoffier and because he loves pistachio ice cream and peaches.



### YVES GARNIER 50<sup>th</sup> CULINARY ANNIVERSARY MENU DEGUSTATION

*Spiny Lobster in Aspic with Gold Leaf Salad "Victoria"*  
*Aspic de Langouste à la Feuille d'Or*  
*Salade "Victoria"*

*Sweetbread à la King in Rice Pilaf Savarin*  
*Emincé de Ris de Veau à la King*

*Dorade "Meunière" and Oyster in Thermidor Sauce*  
*Suprême de Dorade Meunière à l'Huître,*  
*Sauce Thermidor*

*Fillet of Sole with Tomato and Mushroom Hollandaise*  
*Filet de Sole d'Antin*

*Foie Gras Poached with Vegetables in Aromatic Bouillon*  
*Foie Gras de Canard en Pot au Feu*

*Squab on Braised Savoy Cabbage and Pork Belly with Natural Jus*  
*Chartreuse de Pigeon*

*Tournedos of Beef Arlésienne Style with Classic Châteaubriand Sauce*  
*Tournedos de Filet de Boeuf Naturel*  
*Tranché "Arlésienne"*  
*Sauce Châteaubriand*

*French Cheese Selection*  
*Sélection de Fromages Français*

*Poached Peach on Pistachio Ice Cream with Rose Syrup*  
*Pêche "Sultane"*

*Mignardises*  
*Frivolités Gourmandes*

Menu for the entire table. Available until nine o'clock nightly. Elegant evening attire for the ladies and long sleeved collared shirt or jacket for the gentlemen with dress slacks and dress shoes is required.

## Waikiki Beach Walk Sunday Showcase

Waikiki Beach Walk has become the new gathering place on Sunday afternoons as hundreds of locals and visitors alike congregate to be serenaded by various talented island musicians.

Hosted by Jeff Apaka, the Sunday Showcase concert series offers scores of talented musicians from various genres, including Jazz, Hawaiian, Local Island Folk Songs, Contemporary and R & B. Weekly concerts are from 5-6 pm on the Plaza Stage at Waikiki Beach Walk.

July 26 – (Special Time at 4:00 p.m.) Waipuna and the Waipuna Dancers (Hawaiian)

Hana Hou performance by Waipuna. Waipuna is an exciting collaboration of two talented individuals in Matt Sproat and Kale Hannahs.



After many years on the Hawaiian music circuit, these two Kamehameha School graduates first performed together during a Japan tour in October 2007 with Kumu Hula Noelani Chang. Since then, they have performed together on many stages ranging from Waikiki to Japan. Sproat and Hannahs' eclectic musical background and similar taste in music has led to the development of a unique sound that draws comparisons to their name, Waipuna, or spring water. Just like a mountain spring, this talented duo provides a new and refreshing sound that fills the senses and captures the mind.

Valet parking for up to four hours is available for \$6.00 at the Embassy Suites-Waikiki Beach Walk (201 Beachwalk) and the Wyndham Vacation Ownership-Waikiki Beach Walk (227 Lewers Street), with any same-day purchase from any Waikiki Beach Walk merchant.

## Waikīkī Hula Show at the Kūhiō Beach Hula Mound

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

Tue-Thu-Sat-Sun, weather-permitting, 6:30-7:30 pm at the Kūhiō Beach Hula Mound, near the 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 Halau Ka Liko O Ka Palai

Every Thursday – Joan "Aunty Pudgie" Young and Puamelia

### Weekends

Sat July 25 – Joan S. Lindsey and the Joan S. Lindsey Hula Studio

Sun July 26 – Twyla Mendez and Halau Na Pua 'Ale



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## *Waikīkī event alert (courtesy of the City)*

**July 26, 2009 Sunday**  
5:20AM Starts  
11:00AM Ends

**29TH ANNUAL TINMAN TRIATHLON** sponsored by Tinman Unlimited. The event is expected to have 1,000 participants.

Swim will be at: Queens Beach, Queen Kapiolani Park. then

Bike will start at Swim/Bike Transition area, to Kalakaua Ave., to Diamond Head Rd., to Kahala Ave., to Kealaolu Ave., to Kalanianaole Hwy., to Lunalilo Home Rd., to Hawaii Kai Dr., to turnaround at Kealahou St., to Hawaii Kai Dr., to Lunalilo Home Rd., to Wailua St., to Keahole St., to Kalanianaole Hwy., to Kilauea Ave., to Elepaio St., to Kahala Ave., to Diamond Head Rd., to Kalakaua Ave., to transition area in Queen Kapiolani Park, near bandstand

Run will start at Kapiolani Park transition area, to Kalakaua Ave., to Kapahulu Ave., to Paki Ave., to Monserrat Ave., to 18th Ave., to Kilauea Ave., to Elepaio St., to Kahala Ave., to Diamond Head Rd., to Kalakaua Ave., to end at Honolulu marathon finish line.

Contact: Olga Caldwell 595-5317 Fax: 595-5317

E-mail: [tinmanhawaii@hawaii.rr.com](mailto:tinmanhawaii@hawaii.rr.com)

For more info, visit their website: <http://www.tinmanhawaii.com/>

The above is based on the most current information available from the event organizers as of the date of this publication. For more information, call the Department of Transportation Services, 808-527-6009.



**Waikiki Improvement Association**

2255 Kuhio Avenue, Suite 760  
Honolulu, HI 96815

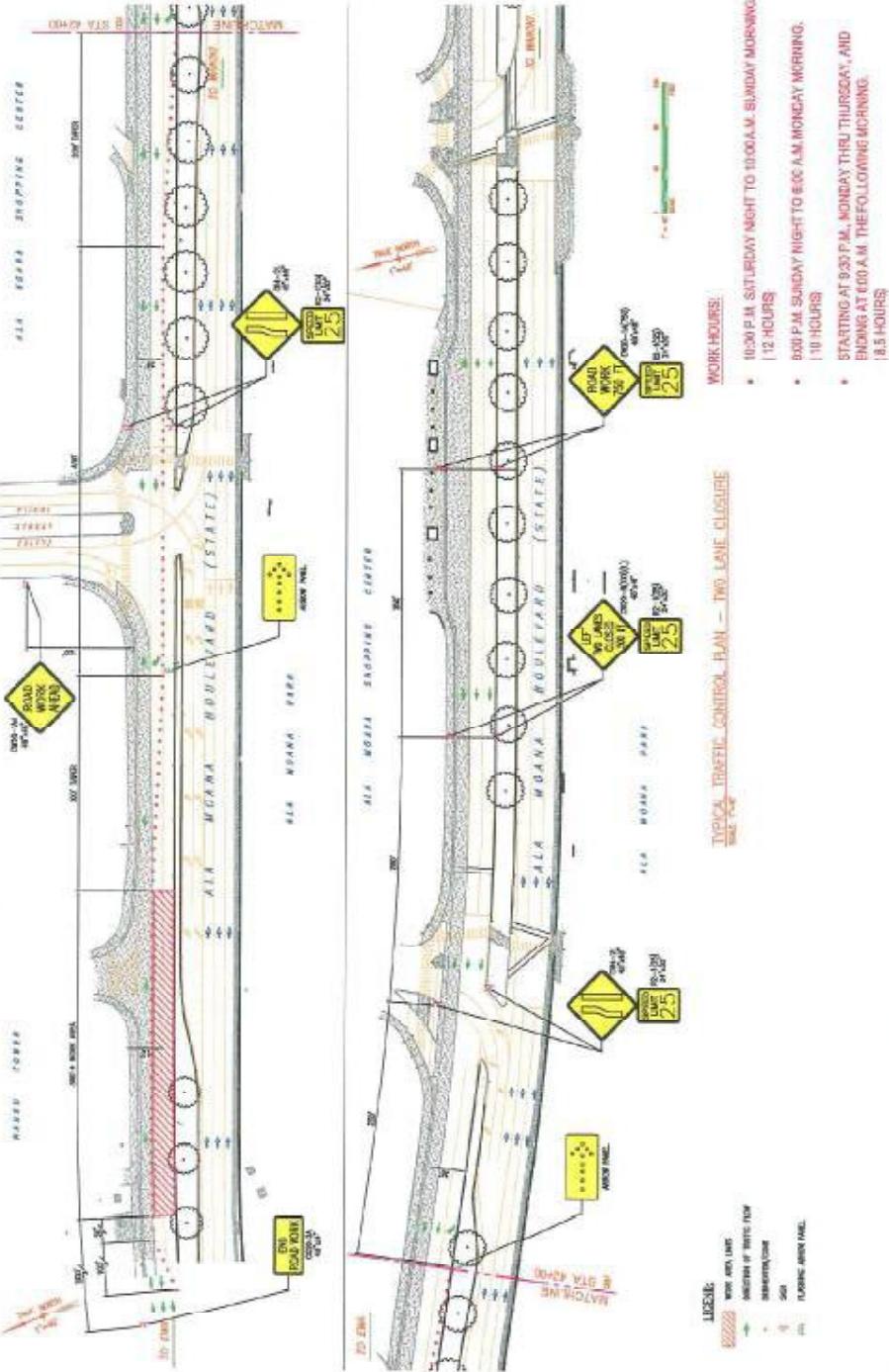
Phone: 808-923-1094  
Fax: 808-923-2622

If you would like to share news with other members of WIA, please send your info to [mail@waikikiimprovement.com](mailto:mail@waikikiimprovement.com) or fax to 923-2622.

Check out our website at:  
[www.waikikiimprovement.com](http://www.waikikiimprovement.com)



# ALA MOANA BOULEVARD SEWER RECONSTRUCTION (EMERGENCY) STREET LIGHTING & RESURFACING JOINT PROJECT



DEPARTMENT OF  
PARKS & RECREATION

Queen Kapi'olani Park  
Bandstand  
August 8 and 9, 2009

# Hula Festival



Beginning in 1941, DPR's Nā Hula Festival has celebrated the artistry and grace of Hawaii's premiere dance form - Hula. The festival is Hawaii's longest running annual non competitive hula event.

Please bring your hālī'i (covering, spread), and enjoy a beautiful, relaxing day of hula at the park. Food and craft vendors will be available. Admission is free.

For more information, please contact Kaiulani Kauahi, Culture and Arts Coordinator at (808) 768-3041

Photo by: Mikako Iishi

Saturday, August 8

10:00 - 10:50 a.m.	Hālau Hula O Nā Wahine
11:00 - 11:50 a.m.	Hula Mai Ka Pu'uawai
Noon - 12:50 p.m.	Ka Hale I'O Kahala
1:00 - 1:50 p.m.	Nā Kūpuna O Makua Alii
2:00 - 3:00 p.m.	Hālau Pōmaika'i Kalani

Sunday, August 9

10:00 - 10:50 a.m.	Royal Hawaiian Band
11:00 - 11:50 a.m.	Puanani Alama Hula Studio
Noon - 12:50 p.m.	Leilani Alama Hula Studio
1:00 - 1:50 p.m.	Hālau Hula O Pua 'Āla Hone
2:00 - 3:00 p.m.	Hālau Hula O Hokulani

We Add Quality to Life

The Department of Parks and Recreation, City and County of Honolulu, is committed to making all of its programs and leisure services accessible to everyone, including persons with disabilities. If you have need for reasonable modification, please call your local park TTY users call 768-3027.



CITY & COUNTY of HONOLULU  
Mull Hannemann, Mayor

DEPT. OF PARKS & RECREATION  
Lester K. C. Chang, Director



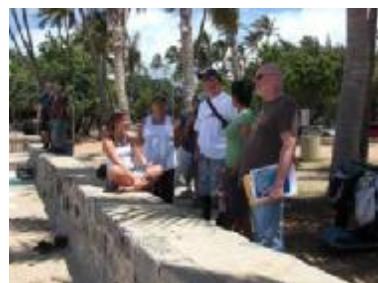
**Do you enjoy people watching?  
Do you care about our beaches and reefs?  
Become a Beach Watcher!**

As a Beach Watcher, you will conduct human use surveys and interact with beach-goers as you monitor one of eleven zones that collectively span the length of the Waikīkī coastline. Surveys take approximately one hour to conduct and assess the types of human activities and environmental threats present in the ocean and on the shoreline within your selected survey zone. Essentially, you will count and record what people are doing on the beach and in the ocean.

The data collected will be compiled into our Human Use Monitoring Program database, and over time, will create a clearer picture of how human behavior is affecting Waikīkī. This information will guide future efforts to improve the health and vitality of the coastline through marine education programs, stewardship projects, and outreach to area residents, visitors, and businesses to help protect and restore Waikīkī's coastal and nearshore environment.

**Attend our next Beach Watcher volunteer orientation to get started!**

**WHEN:** Tuesday, August 4 from 9:00 a.m. - 11:00 a.m.  
**WHERE:** Waikiki Aquarium Classroom  
**REGISTER:** Contact Jen at [reefmail@hawaii.edu](mailto:reefmail@hawaii.edu) or 931-6061



Reef Watch Waikīkī is a project of the University of Hawai'i Sea Grant College Program  
c/o Waikīkī Improvement Association ★ 2255 Kuhio Ave. #760, Honolulu, HI 96815 ★ [reefmail@hawaii.edu](mailto:reefmail@hawaii.edu) ★ [www.waikikireef.org](http://www.waikikireef.org)