



# WAIKĪKĪ IMPROVEMENT ASSOCIATION

## Wikiwiki Wire

E-newsletter keeping you up to date on Waikīkī news, features, trends and more!

Volume XII, No. 47

Special Edition

November 17-23, 2011

### 2011 Ho'owehiwehi and George S. Kanahale award winners announced at annual WIA meeting on November 16

Since 2001, Waikīkī Improvement Association (WIA) has honored those in the community whose projects possess key components of the Revitalization of Waikīkī plan with Ho'owehiwehi and George S. Kanahale awards.

#### Ho'owehiwehi – Hāna Nui honors a NEW development project

This award recognizes a company, organization or group for its significant contribution toward the enduring revitalization of Waikīkī's physical, cultural and/or economic environment. Represents consistent, on going achievements, body of work or project completed after September 2009 and by August 31, 2011.

Five Ho'owehiwehi – Hāna Nui awards were presented:

#### Senator Brickwood Galuteria presented the award to Hard Rock Café, 280 Beach Walk

Located in the heart of Waikīkī, the retail development of 280 Beach Walk brings enhanced vitality to the heart of Honolulu and contributes to an emerging trend of redevelopment that defines a key gateway experience for Honolulu's most active pedestrian district. Inspired by Waikīkī's special sense of place, the design of 280 Beach Walk emphasizes the district's sensibility to pedestrian scale through a carefully crafted architecture that celebrates a strong connection between its use, context, and climate. 280 Beach Walk adds 34,500 SF of lifestyle retail program to the vibrant experience of Waikīkī's Kalākaua Avenue.

Accepting the award were Mona Abadir of the Honu Group and Barry Cales General Manager of the Hard Rock Café.



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**Rep. Tom Brower presented the award to Waikiki Shopping Plaza Expansion**

The Waikiki Shopping Plaza Expansion (WSPE) was a rare opportunity to create a new, commercial property in the epicenter of Waikiki. The initial inspiration for the design was found in the key elements of the ancient Hawaiian ahupua'a. Wai, or water, inspired the five shimmering glass curtain-walls facing Kalakaua Avenue. The scored granite stone panels are indicative of the stratified layers of rock found in the 'aina (land). Lastly, the mea kanu 'oiwi, or indigenous plants, served as inspiration for the tree-like sculptural wall, shade-providing trellises and laser-cut sunshades. These design elements evoke 'Urban Nature.'

Accepting the award was Leighton Mau and Alikea Mau of the Waikiki Shopping Plaza and architect Matt Gilbertson.



**City Councilman Stanley Chang presented the award to The Modern Honolulu**

The MODERN Honolulu is a stunning new urban resort set in its own private oasis close to the world-famous Waikiki Beach. Luxe, yet simple and modern, The MODERN Honolulu is a game-changer for the lifestyle hotel experience that combines not only great design and true innovation, but also personal, friendly and genuine service. One-of-a-kind food, beverage and entertainment offerings are "all under one roof." Conceived in collaboration with architects George Yabu and Glenn Pushelberg, and landscape designer Deborah Nevins, this new modern lifestyle hotel delivers a delicate balancing act of the best of both worlds: polish with personality, perfectionism with individualism, and comfort with charisma.

Accepting the award on behalf of the owners was Eric Hamaguchi.

**City Council Chair Ernie Martin City presented the award to Sheraton Waikiki**

The Sheraton Waikiki, one of Waikiki's landmark hotels completed a 452 million dollar renovation in 2009. Updated finishes, improved lighting, and new landscaping help to create a welcoming Group Arrival area. Other upgraded or completely new areas include The Link Lounge—a central location for guests to surf the web; new resort pool which provides a family friendly atmosphere with a interactive fountain, water slide and two-tiered swimming area; new infinity edge pool provides increased chaise lounge space while also providing a water to water visual connection with the ocean and new bars and restaurants—Rum Fire, Kai Market Restaurant, Coffee Shop and the Edge Bar.





**Mayor Peter Carlisle presented the award to Trump International Hotel**

The \$350 million plus Trump International Hotel and Tower Waikiki Beach Walk soars 38 stories over Fort DeRussy Park and Waikiki Beach and the unique design captures views of all that Hawaii is known for. The well-appointed units reveal the sense of luxury that Trump is known for and, while a modern building, the design also expresses Hawaiian influences from early history to modern times. Design elements such as traditional tapa patterns, large murals created by a local artist, coconut husk tiled wall are quite subtle but together bring a very Hawaiian sense of place.

The economic downturn that began in 2008 was still being felt making the completion of this project very timely, creating over 250 jobs at a time when jobs were very hard to find.

Accepting the Award was Scott Ingwers, GM Trump International Hotel.

**Ho'owehiwehi – Hāna Iki honors RENOVATION projects that enhance structures or facilities**

The award recognizes a company, organization or group for a significant contribution toward the enduring revitalization of Waikiki's physical, cultural and/or economic environment. Represents improvements to a particular structure or environment completed after September 2009 and completed by August 31, 2011.



**City Councilman Stanley Chang presented the award to The Royal Hawaiian Hotel - Royal Beach Tower**

On March 9, 2011 The Royal Hawaiian Hotel completed its multimillion dollar renovation with the Royal Beach Tower. This iconic 528 room property on Waikiki Beach, affectionately known as the Pink palace of the Pacific is poised once again to redefine the luxury experience with the transformation of the Royal Beach Tower.

The redesigned Royal Beach Tower rooms and suites offer a distinctly breezy, airy, beach inspired feel with modern, chic touches, while still maintaining the signature mold of luxury for which the Royal Hawaiian in known. Adding a signature touch, each room also features original artwork by celebrated local artists Solomon Enos and Carl Pao, who were commissioned to create paintings through inspiration from the hotel and its surround areas.

Accepting the Award is was Kelly Hoen, GM of The Royal Hawaiian Hotel.

**Hawaiian Diacritical Marks**

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

Continued from page 3

**George S. Kanahale – Ho‘okipa Award.** This award recognizes an individual, business, organization or group for an outstanding singular action or event or for consistent, enduring performance in keeping with the legacy of the late George Sanford Kanahale. Recognizes efforts that best represent the values of aloha and ho‘okipa (hospitality) embodied in Dr. Kanahale’s life work. This award is presented in cooperation with the Native Hawaiian Hospitality Association (NaHHA),

**Peter Apo, OHA trustee and founding member of NaHHA, presented the George S. Kanahale – Ho‘okipa Award to Outrigger Enterprises Group, Ho‘okipa Training APEC Hawai‘i**

Basically, there are 4 main sections in the training: APEC Overview – familiarizes volunteers with whom and what APEC is; the potential short and long term benefits of the conference to Hawai‘i; and APEC Hawai‘i’s key themes. Adult Learning Model – introduces volunteers to strategic thinking skills and competencies that are essential to collaborating and responding to various guest inquiries and problem solving on the fly. Ho‘okipa – introduces volunteers to the tenets of Hawaiian hospitality; sense of place; the honor in being a host and welcoming guests to our place; Aloha Begins With Me; and the Kakou Concept that promotes a sense of collective ownership to the APEC experience for our g guests and local communities. Essential Communication Skills – helps volunteers hone their communication and interpersonal skills. The classes were presented in 1-3 hour variations, depending on the audience and their special scheduling/training needs. Accepting the award were Pila Hansen and Kaipo Ho from Outrigger Enterprises



**John DeFries, Executive Director of NaHHA, presented the George S. Kanahale – Ho‘okipa Award**

Royal Hawaiian Center’s landmark redevelopment in 2005-2008 has renewed Hawaiian vibrancy in the heart Waikiki while realizing double-digit sales increases. A commercial asset of Kamehameha Schools, RHC is managed by The Festival Companies who helped rejuvenate the 30-year-old shopping, dining and entertainment hub where the decidedly Hawaiian ambience is much more than an amenity.

Harold “H” Kama, the Hilo-born-and-raised entertainer and recording artist, heads the ho‘okipa team at Lei ‘Olu Guest Services and assists with programming. Having combined resources in the island music and hula communities, the center has expanded their entertainment to showcase the best of the best including Kawika Trask & Friends, The Brothers Cazimero, Ku‘uipo Kumukahi, Hōkū Zuttermeister, Kealoha Kalama and many more. What sets the program apart from the rest is that it is geared towards local audiences. And the malihini love it! It’s like coming to a Hawaiian party every day where all are welcomed with aloha.



Hula Kahiko at Helumoa is the popular Saturday evening series of traditional hula designed to bring honor to our ancestors. Participating hālau hula share oli, hula pahu, hula ‘āla‘apapa and other classic forms. Kumu Hula Māpuana de Silva used to shy away from Waikiki performances, but now shares her hula traditions at Helumoa regularly. “Performing in this beautiful place brings honor to Pauahi, our kūpuna and our ‘āina. The audiences seem to genuinely enjoy what we are doing, and I see my haumāna growing from the experience,” de Silva said. “That’s maika‘i loa!” Accepting the award were Marleen ‘Akau, General Manager and Manu Boyd, Cultural Director of Royal Hawaiian Center.

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## Honolulu StarAdvertiser Announces Launch of new Waikīkī magazine—

At the WIA Annual Meeting, David Kennedy, VP Sales & Marketing of the Honolulu StarAdvertiser announced the launch of their new magazine—Waikīkī. It will be a new insert to their newspaper. Waikīkī will be an interactive magazine for visitors and locals alike. Waikīkī stories and features will bring all of Waikīkī together as a destination.

Waikīkī will be bi-monthly beginning January 2012. The distribution (bi-monthly) of 80,000 will be thru inserts into hotel copies twice a month, Waikīkī kiosks, Aqua Hotels in-room, hotel front desks/concierge desks, airport locations and military bases. Editorial content will include shopping, fashion, dining and activities in English and Japanese.

WIA will be a ongoing contributor, providing editorial information for the magazine.



**Star**  **Advertiser**

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## 2011 WIA Annual Meeting—President's Remarks

Waikīkī and WIA are having a good year, Our revenue numbers are up and thanks to APEC our streets are all repaved.

The first phase of our sidewalk improvements are complete and they look great, the undergrounding of utilities and other improvements on Ala Moana Blvd. are in progress. Also, to the credit of the entire community, the APEC meetings are were highly successful.

Our Waikīkī Special District Reform Bills, that make sweeping fixes to the zoning in Waikīkī, have the support of the Neighborhood Board, the Mayor and the City Council and are poised for passage in December.

WIA and the city have initiated work on a Waikīkī Regional Circulator Study and a Waikīkī Traffic Study to improve traffic flow in Waikīkī and prepare us to link to the Ala Moana Rail Station.

The latest Waikīkī Beach replenishment project by the State that will put 24,000 cubic yards of sand from off shore deposits onto Waikīkī Beach begins in January.

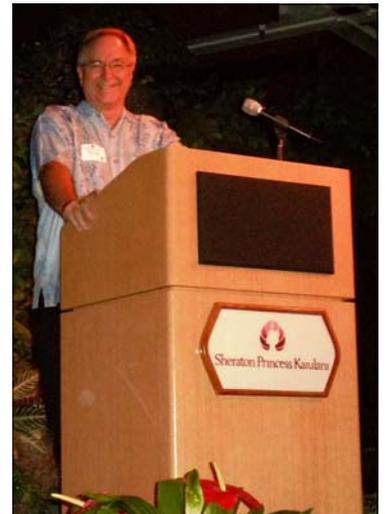
In partnership with the City and County of Honolulu and the Hawai'i Tourism Authority, WIA continues to manage the Kūhiō Beach Torch Lighting and Hula performances at the Kūhiō Beach Mound and the popular program, Sunset on the Beach – the venue for the season premieres of Hawaii Five-0. WIA also sponsors the Waikīkī New Year's Fireworks Display.

In 2010, WIA in partnership with the Hawai'i Convention Center and the City and County of Honolulu, produced the most successful to date, fourth annual International Waikīkī Hula Conference, bringing together over 40 Hawaiian cultural practitioners and 700 hula lovers from around the world. The next event takes place on May 11, 12,13, 2012.

Additionally WIA continues a very successful management agreement with Aloha Festivals. The efficiency of the arrangement played an important role in the survival and current success of this important visitor related cultural program which includes the Waikīkī Hoolaulea and the Aloha Festivals Floral Parade.

Providing these activities for both visitors and residents to enjoy, we enhance our status as a world class destination.

All of WIA's projects could not be successful without the support of all of you and many other key stakeholders and, in the end, that is the job of WIA ... to facilitate the marshalling of resources to keep making Waikīkī better.





## **\* \* Hawaiian Marks 82 Years Serving Hawai'i \* \***

Hawaiian Airlines, the pioneering carrier of the Pacific and one of the nation's longest-serving commercial carriers, today marks its 82nd anniversary of providing continuous, top-quality air transportation service for Hawai'i's residents and visitors.

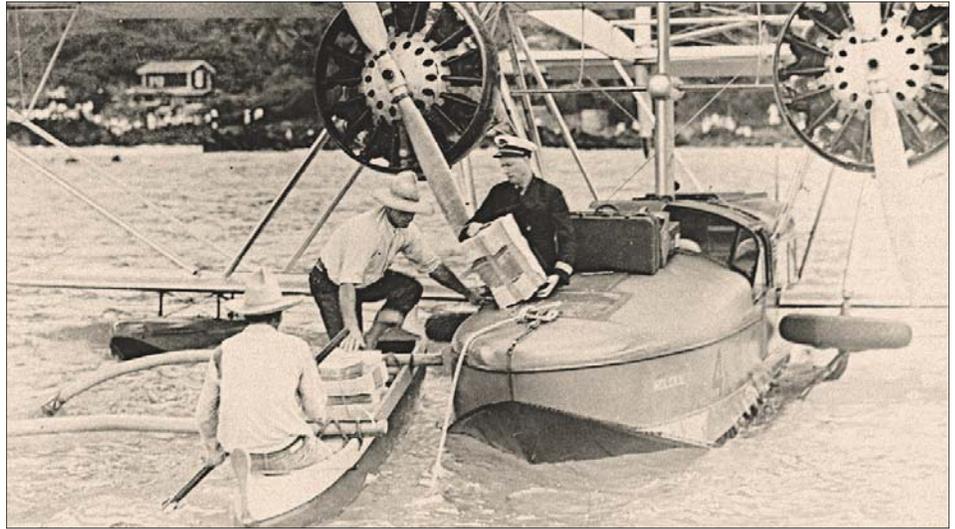
On November 11, 1929, Inter-Island Airways (renamed Hawaiian Airlines in 1941) introduced scheduled air service between the Hawaiian Islands using two Sikorsky S-38 amphibian biplanes that had a carrying capacity of eight passengers and two crewmembers. The company carried 10,000 passengers in its first year.

Today, Hawaiian competes successfully with the world's largest carriers and ranks at the top of the airline industry for reliability and product quality. It operates a growing fleet of 36 aircraft to an expanding route structure that spans the Pacific with a workforce of more than 4,200.

Hawaiian carried 8.4 million passengers and 68 million pounds of cargo in 2010 and is on pace to set new company records in 2011. Within Hawai'i, the company operates approximately 150 flights daily between the islands of the state, carrying more than 5 million passengers and 8 million pounds of cargo annually.

Over the past year, Hawaiian launched new international flights to Honolulu from Tokyo, Seoul, and Osaka, which collectively added more than 250,000 air seats to Hawaii's tourism industry and will generate a Hawaii Tourism Authority-estimated \$350 million in visitor spending and \$38 million in tax revenue annually.

Additional growth is coming next year, with four new long range Airbus A330 aircraft arriving in the first half of 2012 and additional new services to be announced.



Hawaiian's first pilot, Captain Sam Elliott, is shown aboard one of the company's first aircraft, a Sikorsky S-38 amphibian biplane, delivering newspapers to a Neighbor Island. Hawaiian introduced airmail service in Hawaii on October 8, 1934, and was the first airline in the U.S. to be federally certified for scheduled air freight service on March 20, 1942.

### **MLT Vacations Honors Aston Hotels & Resorts Hawaii with Eight Quality Assurance Awards for 2011**

Eight Aston Hotels & Resorts Hawaii properties have received the prestigious 2011 MLT Vacations Quality Assurance Awards. At the awards ceremony at MLT University in St. Paul, Minnesota, O'ahu hotels receiving honors were Aston Waikiki Beach Hotel and Aston Waikiki Sunset.

Presenting the award, Elizabeth Moriarty, MLT vice president of product development said, "We are happy to recognize these eight hotels for their outstanding quality, customer service and product delivery ensuring that our customers receive the best experience possible." Moriarty noted that each of these Aston Hotels & Resorts Hawaii properties demonstrated exemplary operational consistency and top-notch quality standards. Out of more than 700 hotels offered by MLT in Mexico, the Caribbean, Latin America, Hawai'i and Las Vegas, only 117 qualified to receive the award.

The Quality Assurance Award recognizes hotels that achieve 99% customer satisfaction index and 99% product delivery performance with a minimum of 100 bookings. According to MLT, 2011 award results were measured against the experiences of more than 450,000 customers who traveled with Delta Vacations, Continental Airlines Vacations and Worry-Free Vacations from the U.S. and Canada.

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## Pacific Beach Hotel Offers Complete Thanksgiving Meal To Go

### *Wiki Turkey Take-Out Features a Traditional Turkey With All The Trimmings*

This Thanksgiving, Pacific Beach Hotel is offering a delicious, convenient alternative to long supermarket lines, hours of labor in the kitchen, and the stress of wondering if the turkey will ever defrost. The Wiki Turkey Take-Out meal is a sumptuous, fully prepared Thanksgiving meal that you can pick up on Thanksgiving Day, reheat in the comfort of your home and serve to your lunch or dinner guests.

This delicious, convenient, take-home feast will be expertly prepared by the culinary team at the Pacific Beach Hotel. The star of the meal is a succulently roasted 10-12 pound turkey, accompanied by the classic side dishes of the season: sausage stuffing, giblet gravy, garlic herb mashed potatoes, corn and edamame succotash, cranberry relish, candied yams, and sweet bread rolls. The meal also includes a decadent pumpkin pie for dessert.

The Wiki Turkey Take-Out is priced at \$95, plus tax, and will feed six to eight people. If you will be expecting a crowd or love to enjoy Thanksgiving flavors throughout the post-holiday weekend, order as many meals as you need. Take-Out packages will be ready for pick-up on Thanksgiving Day, Thursday, November 24 from 8 a.m. to 2 p.m. and Pacific Beach is offering a convenient drive-through pick-up line.

To reserve your complete Wiki Turkey Take-Out meal, call the Catering Party Hotline at (808) 921-6137 or email [pbh.catering@pacificbeachhotel.com](mailto:pbh.catering@pacificbeachhotel.com).



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## Ruth's Chris Steak Houses to open on Thanksgiving with Special Menu

Ruth's Chris Steak Houses statewide offer a New Orleans-inspired way to celebrate Thanksgiving on November 24 as all five locations accept reservations from 4:00pm for the special harvest menu.

The Thanksgiving Harvest Menu starts with a choice of corn and crab chowder or Ruth's signature Steak House salad. The entrée is traditional oven roasted turkey complemented with our southern cornbread stuffing with Andouille sausage, mashed potatoes with a hint of roasted garlic, sweet island kahuku corn, sweet potatoes, green beans and our Ruth's cranberry sauce. And it wouldn't be the holidays, even in Hawaii, without a choice of Ruth's Pumpkin Pie or our New Orleans Style Pecan Pie. All Ruth's Chris Steak Houses feature private rooms for group dining, as well as an extensive cocktail and wine list to complement the complete holiday menu, which is priced at only \$45 per person, \$19 for Keiki. In addition to the special Thanksgiving menu, guests will also be able to select entrees from the ala carte menu including indulgent favorites like the USDA Prime Cowboy Ribeye, Filet and New York Strip.

Reservations are suggested by calling (808) 440-7910 for Waikiki Beach Walk.

## Black Friday Specials Start on Thanksgiving Day!

Start your Christmas shopping early and avoid the crowds by coming down to Royal Hawaiian Center, open from 10 a.m. to 10 p.m. on Thanksgiving Day. Scope out the best Black Friday deals a day early!

And don't forget to make your Thanksgiving dinner reservations early. Click [here](#) for a list of our restaurants. The Center is also a great venue to host your fabulous holiday parties.

Whether it's a corporate function or family gathering with spaces ranging from 20-350 people, our helpful team of event planners will make sure it's the most festive event of the season!



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## Royal Hawaiian Center Open on Thanksgiving Day!

**WHAT:** Royal Hawaiian Center will be open on Thanksgiving Day for all your dining and Shopping needs!

**SHOP:** Avoid the Black Friday crowds and begin your holiday shopping a day early! Shop at the following merchants for a head start on Black Friday savings: Ai Amour Luxury Lingerie, Allure Swimwear, Antepima Wirebag, Harley Davidson, Jams World, LeSportsac, Love Renaissance, Marciano, Philip Rickard Honolulu, Pick-A-Pearl, Princess Tam Tam, Royal Hawaiian Quilt and Simply Wood Studios.

The Apple Store at Royal Hawaiian Center will be extending its hours – to remain open for 16 hours straight from 10:00 a.m. on November 24 through 2:00 a.m. on November 25, and will reopen five hours later at 7:00 a.m. on Black Friday.

**DINE:** Give your kitchen a rest and bring the entire ‘ohana to any of Royal Hawaiian Center’s restaurants for sumptuous traditional and contemporary cuisine. Mahaloa Burger, Senor Frogs, Il Lupino Trattoria & Wine Bar, Wolfgang’s Steakhouse by Wolfgang Zwiener and Chibo Okonimiyaki will be offering Thanksgiving meals, dishes and specials.

Visit [www.RoyalHawaiianCenter.com](http://www.RoyalHawaiianCenter.com) for the latest information.

**WHEN:** **Thanksgiving Day, November 24 from 10 a.m. to 10 p.m.**

**WHERE:** **Royal Hawaiian Center**

**PARKING:** Royal Hawaiian Center has the largest parking garage in the heart of Waikiki with 10 levels of parking and more than 600 stalls. The entrance is located up a parking ramp as you enter the Center on the right side of Royal Hawaiian Avenue.

The Center’s validated parking promotion offers 1 hour free parking with validation and \$1 per hour for the next 3 hours for a maximum of 4 hours. After 4 hours, standard parking rates apply of \$6 per hour. Special event parking validation rates are available at \$5. No minimum purchase is required for validation.

For more information, visit [www.RoyalHawaiianCenter.com](http://www.RoyalHawaiianCenter.com) or call Lei ‘Oahu Guest Services at (808)922-2299. Follow Royal Hawaiian Center on Twitter @RoyalHawnCtr or “Like” us on Facebook at [www.Facebook.com/RoyalHawaiianCenter](http://www.Facebook.com/RoyalHawaiianCenter).

### Thanksgiving Dinner Buffet at the Monarch Room

**Duration:** November 24, 2011

**Time:** 3:30pm – 8pm

**Overview:** An extravagant spread of gourmet dishes with a luxurious festive atmosphere. The buffet includes a sushi bar, artisan cheese display, lobster stew, turkey and prime rib carving stations, roasted duck, and an array of decadent desserts including pumpkin pie.

**Venue:** The Monarch Room, The Royal Hawaiian, a Luxury Collection Resort

**Pricing:** Adults \$88; Children 5 – 12 \$57 (excluding tax and service charge/gratuity)

**More information:** <http://www.royal-hawaiian.com/dining/holiday/thanksgiving>

**Reservations:** 808-921-4600

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## Celebrate Thanksgiving with lunch or dinner at Wolfgang's Steakhouse on November 24

*Reservations highly recommended for this always sold-out holiday.*

**WOLFGANG'S STEAKHOUSE BY WOLFGANG ZWIENER** at the Royal Hawaiian Center in Waikiki, has become a holiday tradition for kama'aina and visitors each year, starting with our always sold-out Thanksgiving Lunch and Dinner, as follows:

### **THANKSGIVING AT WOLFGANG'S STEAKHOUSE**

Thursday, November 24, 2011  
11 a.m.~10:30 p.m.

#### **STARTERS**

Caesar Salad  
Lobster Bisque

#### **ENTREES & SIDE DISHES**

Roast Turkey (dark & white meat)  
Homemade Stuffing  
Homemade Gravy  
Mashed Potatoes (Rice is also available on request)  
Cranberry Sauce  
Steamed Green Beans & Carrots

#### **DESSERT**

A slice of Chef James' Pumpkin Cheesecake

**\$49.95**



Wolfgang's regular lunch and dinner menus will also be available. Reservations highly recommended at 808.922.3600 or [opentable.com](http://opentable.com). Gift cards also available in any denomination.

"We hope to see a lot of old and new friends this holiday season at Wolfgang's," said **Bill Nickerson**, General Manager. "And if you're worried about parking, Royal Hawaiian Center offers the best parking promotion in Waikiki! The first hour of parking is free, then \$1 per hour for the next three hours, with validation. What better excuse to celebrate the holidays with us throughout the season!"

Wolfgang's Steakhouse's regular hours are Sunday through Thursday, 11:00 a.m. to 10:30 p.m., and Friday/Saturday, 11:00 a.m. to 11:30 p.m.

Royal Hawaiian Center offers the best parking promotion in Waikiki! The first hour of parking is free, then \$1 per hour for the next three hours, with validation. Regular rates apply after the fourth hour.

For more information, please visit [www.wolfgangsteakhouse.net](http://www.wolfgangsteakhouse.net).



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## Aqua Hotels & Resorts Partners with Waikīkī Aquarium for Alien Algae Clean Up

**WHAT:** Alien algae clean up on November 19, 2011

Many species of algae are killing Waikīkī's reefs. In an effort to help these diverse ecosystems survive, the Waikiki Aquarium is hosting an "Invasive Algae Clean Up." The partnership between the Waikiki Aquarium, UH Botany, Jefferson Elementary school and Aqua Hotels and Resorts will serve to clean up and remove invasive algae species to ensure the longterm survival of our reefs. The algae will then be given to the Honolulu Zoo, where it will be composted for soil enrichment.

If you would like to lend a hand, please feel free to show up on Saturday.

Volunteers are expected to remove 2,000 pounds of algae.

**WHERE:** Beachfront shore located between the Waikiki Aquarium and the Natatorium  
2777 Kalakaua Ave.  
Honolulu, HI 96813

**WHEN:** Saturday, November 19, 2011  
8:00 a.m. to 11:00 a.m.

**WHO:** Waikiki Aquarium, University of Hawaii Botany Department, Jefferson Elementary and Aqua Hotel and Resorts.

**WHY:** The alien algae clean up is being held in to restore Waikīkī's reef health. Historically, Waikīkī was known for the prized *limu kala* and *limu kohu*. The reef is now overrun by invasive algae.



## 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.

**Thurs-Sat-Sun**, weather-permitting from **6:00-7:00 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 Thursday** – Joan "Aunty Pudgie" Young and Puamelia (no show on Thanksgiving)

### Weekends

**Sat Nov 19** – Joan S. Lindsey and the Joan S. Lindsey Hula Studio

**Sun Nov 20** – Leimomi Ho and Keali'ika'apunihonua Ke'ena A'o Hula

**Sat Nov 26** – Sallie Yoza and Halau O Napuala'ikauika'iu

**Sun Nov 27** – Kale Pawai and Halau Na Pua Mai Ka Lani

**Upcoming issues of Waikīkī Wikiwiki Wire are scheduled for:**

**November 23 (Wednesday)  
December 8 and December 22**

### **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 **4 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.

PDFs are also accepted but please remove any media contact information and dateline. It should resemble a flyer as much as possible.

Your kokua is appreciated. **Mahalo.**



## **WAIKĪKĪ IMPROVEMENT ASSOCIATION**

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