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A Note from the Editor

MEL OZEKI, PH.D.

God is Watching over "OHANA!"

- We've moved to larger accommodations.
- Our business mailing address is: OHANA, P.O. Box 230010, Las Vegas, NV 89123-0016.
- Check out our 21st Century colorful and dynamic website produced by microstudios.com in Los Angeles.
- "OHANA" is the mainland distributor for noted Kona artist Scott Makapili Barton's "Alemanakai Hawaii'i Moali" (The Almanac of Native Hawai'i), which is filled with wonderful photos and factual information. Please spend a $2.50 check for the beautiful calendar (includes postage & handling).
- More mahalohin join "OHANA.
- The Kona Surf Resort, The Venetian, AUSA in Washington, D.C., Big Island Candies, Zippy's To Go, Aloha Friday, Volcano Winery, Waiakea Villas, Aloha Friday and Hawai'i 2000 help to give readers an even greater diversity of news and information. Please kokua our supporters because our "ohana is simply noko'ol!
- The dawn of two great university football programs in Hawai'i and Las Vegas. Head coaches June Jones and John Robinson, respectively, bring incredibly spectacular careers for a new generation of football to their schools. These veteran mentors will be competitive titans from their winning attitudes. A winning season in their inaugural season would vault their programs to unprecedented fortunes.
- The Japanese American National Museum will present special features and pictures about Japanese-Americans who contributed to America's history in the December/January issue. Anyone is encouraged to submit Japanese stories to "OHANA" by September 27 (Chinese Americans, Hawaiians to follow).
- Look at your mailing label. If you have an expiration date of "10/99, 12/99, 2/2000, or 4/2000," we encourage you to renew your subscription. Get it done before the millennium, "10/99" means that this is your last issue. You'll otherwise be missing some shaka news about locals everywhere and happenings in Las Vegas and Hawai'i.
- Junk mail. I thought "ohana meant family," came the incredulous accusation. "I'm flooded with junk mail; I'm not renewing." I humbly accept a cancellation to protest failing to deliver enjoyable, accurate information, but not for selling our mailing list! Our honor is at stake. See page 7.

Happy Thanksgiving and God Bless You.

Me Kekahi Pamehana

Mel Ozeki, PH.D.

Hawai'i prepares for Year-long Millennium Celebration!

Every major city in the world is wooing visitors with gala extravaganza to celebrate the millennium. But the Aloha State is going one-up over every other city on the globe with a 12-month celebration!
CALENDAR

OCTOBER 2-3

OCTOBER 3
12th Explorations Cultural Workshop by Komahamae Ako, 8:00-12:00PM. Email: 213-965-2437.

OCTOBER 5

OCTOBER 7
21st Explorations Cultural Workshop by Komahamae Ako, 8:00-12:00PM. Email: 213-965-2437.

OCTOBER 9

OCTOBER 10
Port La Brea, CA. Info: 310-223-1666.

OCTOBER 11
21st Explorations Cultural Workshop by Komahamae Ako, 8:00-12:00PM. Email: 213-965-2437.

OCTOBER 13

OCTOBER 15

OCTOBER 17

OCTOBER 19

OCTOBER 21

OCTOBER 23

OCTOBER 25

OCTOBER 27

OCTOBER 29

OCTOBER 31

NOVEMBER 2

NOVEMBER 4

NOVEMBER 6

NOVEMBER 8

NOVEMBER 10

NOVEMBER 12

NOVEMBER 14

NOVEMBER 16

NOVEMBER 18

NOVEMBER 20

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NOVEMBER 26

NOVEMBER 28

NOVEMBER 30

DECEMBER 2

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DECEMBER 6

DECEMBER 8

DECEMBER 10

DECEMBER 12

DECEMBER 14

DECEMBER 16

DECEMBER 18

DECEMBER 20

DECEMBER 22

DECEMBER 24

DECEMBER 26

DECEMBER 28

DECEMBER 30

PUBLIC SERVICE ANNOUNCEMENT

JAPANESE AMERICAN NATIONAL MUSEUM

Public Service Announcement

From Bento to Mixed Plate: Americans of Japanese Ancestry in Multicultural Hawai‘i

At the Smithsonian Institution, Arts & Industry Building, Washington D.C.
May 22 through November 30, 1999
For more information, please call 202-633-1600.

JAPANESE AMERICAN NATIONAL MUSEUM
369 East First Street, Los Angeles, California 90012
Telephone: 213-625-0141, Facsimile: 213-625-1779
Web site: http://www.jamanu.org/
**GASA-GASA GOSSIP**

STEVEN LUM

The Resort at Summerlin had a soft (partial) opening and should be open fully in the Fall. Nicholas "Nick" Nickolas is spreading his culinary arts to Las Vegas as the foremost restaurant in The Resort. Having much success from Philadelphia to Honolulu with his many restaurants, the new Las Vegas eatery will be an upscale Original Steak House under the guidance of award winning Chef Kevin Graham. Manager Paul Andrus moved from Honolulu to help open this new eatery. While Morton's is currently my favorite steak house, Nevada Nick's may be changing that very soon.

Once again, Farrington grad Dr. Clifford Lee was named Best Allergist in Las Vegas by Las Vegas Magazine. When calling his office, long time resident Carol Nunotani answers the phone. Clifford's wife, Rozita still has her dance troupe performing at the Imperial Palace lu'aus. Also treating patients is Allergist Dr. David Tattori who is very good with keikis. Honolulu City Councilman John Henry Felix and CPA Reg Baker are expanding Pendleton Tax and Business Services into Nevada. Their first step is to provide tax preparation services through the Colonial Bank branches. Bank Manager Russ Torge and Loan Officer Joy Bryant offer mortgage and loan services. Other financial services including investment, stock brokerage and tax representation will also be handled through Pendleton to assist former Islanders in Nevada.

The newest "free" spot is at The MGM Grand where you can visit the new $9 million Habitat where lions surround you. You walk through a tunnel of gas. Trainer/Owner Keith and Eve have been supplying large female to Las Vegas shows for over 30 years. Remember the original roaring lion in the MGM movie logo? One of the lions is a sixth generation descendant of that original cat. The exhibit is open from 11 am to 11 pm and the baby cubs are available for photo opportunities from 11 am to 5 pm. The average feline consumes 10 to 12 pounds of meat per day. Former Kula residents John and Diane Sailing operate Sundial Impact Pest Control. Jackie Stucki is general manager at the newly opened Z'Tejas Grill at the Lakes. She formerly worked at Stuart Anderson's in Honolulu as did Women and Cathy Sato of Muzuno's in the Tropicana Hotel. The Setas are also opening a sushi restaurant called Malibu Chan in late October.

However, in order for us to keep defending you properly on Capitol Hill, we need you to become part of our team. Our strength lies in numbers. The greater our numbers, the stronger our voice. The stronger our voice, the more certain we will be heard in the Halls of Congress. AUSA is speaking out on your behalf on such issues as:

- Closing the pay gap between Soldiers and the private sector;
- Obtaining better access to quality health care;
- Repealing the REDUX retirement system; and
- Modernization of the Army.

Whether you are Active, National Guard, US Army Reserve, Retired, civilian, or a family member, these issues are of major concern to you.

Join AUSA today and add your voice to the tens of thousands who are working together to ensure the future of our Soldiers.

Association of the United States Army
2425 Wilson Boulevard • Arlington, VA 22201
(800) 336-4570
or join online: www.ausa.org
"POI POWER"

Hawai'i athletes were simply outstanding in the 1999 Special Olympic World Games in North Carolina. Team members, all "Powered by Po'i," won a total of 34 medals and 23 ribbons. Hawai'i's contingent earned gold medals in powertlifting, aquatics, bowling, and soccer. Moloka'i's soccer team, the 1999 Gold Medal winners, trounced teams from Maine, South Carolina and West Africa to win its championship. Returning home to their respective islands and cheering local crowds, the victorious athletes impressed all with their determination, fortitude, perseverance, and good sportsmanship.

"FATHER DAMIEN" - THE MOVIE

A critique in Variety was unflattering of the new movie about Moloka'i's Father Damien. In part, the review said, "The pic has some pleasures to offer patient viewers and Cox aficionados, but fails to add up to the sum of its parts, with little to entice mainstream viewers." The film's debut in Belgium drew enthusiasm in its first two weeks in Brussels. Father Damien was exalted by the Pope in Belgium in 1995.

The film was scheduled for release in Hawai'i in October with Mainland bookings to follow.

DROUGHTS ON MAUI, BIG ISLAND

Residents of Upcountry Maui are under a water restriction to use 25% less after the Maui Board of Water Supply declared a drought emergency in August. Lack of rain dried the East Maui watershed. The 100 million-gallon Kahakapao reservoirs were down to less than 20 million gallons, and the 30 million-gallon Waikamoi reservoirs were empty.

Some employees at the Big Island's Parker Ranch said they are unhappy about a dwindling workforce and extended hours. But ranch managers say problems are related to the ongoing drought, which has affected cattle stock and continues to complicate ranch operations.

The 150-year old ranch covers 225,000 acres on the Big Island. When owner Richard Smart died in 1992, he left the ranch to four beneficiary groups.

FOURTH SUPER MARKET ON THE BIG ISLAND

The Foodland Super Market chain on O'ahu is adding a fourth store at the Parker Ranch Center in Waimea on the Big Island. The space was created in January by Sure Save Super Markets, a family-owned chain, which filed for bankruptcy in June. Foodland already operates Sack 'n Save budget outlets in Kahului-Kona, downtown Hilo and the Puainako Center east of Hilo. The Waimea store is expected to open in June. Foodland is also a family-owned chain with 27 stores.

GOV. CAYETANO ON "BAYWATCH"

Governor Ben Cayetano played himself in an episode of "Baywatch Hawai'i" with series star David Hasselhoff at the Haleiwa Surf Center.

The governor was entitled to minimum pay ($596) for his appearance.

AUSA Seeks More Support Throughout America
by Doug Coffey, USA

The AUSA is a private, nonprofit, professional, educational association of over 100,000 individual, business and organization members dedicated to maintaining a strong national defense. AUSA is the only professional organization uniquely supporting the needs and interests of all components of "The Army" (active duty, National Guard, Army Reserve, Department of the Army civilians, retirees, and family members). AUSA supports a strong defense industrial base.

Membership in local AUSA chapters is open to anyone in national defense issues.

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Steven K. K. Lum
& Louis K. Wai
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808-733-3233
808-733-3232 Fax

Email: skklum@ix.netcom.com

THE GUNS BETWEEN THE CROSSES, ROW ON ROW, THAT MARK OUR PLACE; AND IN THE SKY THE LARKS, STILL BRAVELY SINGING, FLY SCARCE HEARD AMID THE GUNS BELOW

WE ARE THE DEAD. SHORT DAYS AGO WE LIVED, FELT DAWN, SAW SUNSET GLOW, LOVED AND WERE LOVED, AND NOW WE LIE IN FLANDERS FIELDS.

TAKE UP OUR QUARREL WITH THE FOE; TO YOU FROM FALLING HANDS WE THROW THE TORCH; BE YOURS TO HOLD IT HIGH.

VF IF YE BREAK THE LARKS, BRAVELY SINGING, FLY

AUSA

IN FLANDERS FIELDS THE POPPIES BLOW
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VF IF YE BREAK THE LARKS, BRAVELY SINGING, FLY
I've also sampled v/Keale. His favorite act, The Brothers Cazimero, every year since. Hawaiian performers to Whittier. Way back in 1994 the management unveiled Hawaiian music. Harold Zippy's filled the place. The following local favorite products are available. We can ship the following products to you, Zippy's original and vegetarian chili, chicken or pork lau lau, Portuguese bean soup, teriyaki sauce, oxtail soup, meat sauce, char siu, kalua pig. ZIPPY'S TO GO! Zippy's To Go is simply the best way to get tasty local food into your stomach as fast as possible. We can ship the following products to you, wherever you are on the mainland.

- Zippy's Original & Vegetarian Chili
- Chicken or Pork Lau Lau
- Portuguese Bean Soup
- Teriyaki Sauce
- Oxtail Soup
- Meat Sauce
- Char Siu
- Kalua Pig

CALL TOLL-FREE: 1-877-677-6449

ALOHA FROM SOUTHERN CALIFORNIA

ALOHA JOE®

THE 1999/2000 SEASON
Mae Keole and his trio will make a return engagement on October 30. Keole has been a favorite act for five years. His TIME FOR A CHANGE! show was a hit. I've been on the air playing Hawaiian Music for five years. SO IT'S TIME FOR A CHANGE! Since my run "ALOHA JOE" is a registered trademark, I changed the name of my show to THE ALOHA JOE RADIO SHOW — that way there will be no confusion!

WEBSITE STUFF
Any younger will tell you "If you can't take it, you're living in the wrong age." I've had an Internet presence since 1994. My website (alohajoe.com) features some famous Hawaiian reggae artists. My radio show has aired for several years and now I'm enjoying it more than ever. Thanks to the Internet, I can reach Hawaiian reggae lovers around the world.

Kahumoku, Jr. & Daniel Ho.

The following local favorite products are available:

- Napples and tube cakes from Napoleon Bakery are also available.
- Zippy's original and vegetarian chili, chicken or pork lau lau, meat sauce, oxtail soup, Portuguese bean soup, and teriyaki sauce.
- Naples and tube cakes from Napoleon Bakery are also available.

For the holidays, purchase our whole kalua turkey or Hawaiian glazed ham to supplement your Thanksgiving and Christmas dinners. Napoleon Bakery will feature their pink pineapple cheese cake and caramac cheese cake. A wonderful gift to send to your loved ones and friends for the holidays!

HAWAIIAN MUSIC REVIEW

by Aloha Joe®

The past Hoku Awards (May '99) proved to be a musical eyegasm for some in Hawaii. The Hawaii Academy of Recording Arts (HAPA) added Reggae, Rock and Jazz categories to their 2000 annual award show.

REGGAE
I know reggae is originally from the Caribbean, but it's a huge market in Hawaii. Here are a few reggae albums:

- Natural from Natural Vibrations - Groovin' from Jama - Quino's album Malo features some island favorites such as, Rabi Kahakalau - Polynesian Funk from the group B.E.T. and A Woes of Love from Sky Dog. These are only a few. On island music store shelves you'll find Butch Helmans with a lot of releas es, Tahitian Reggae from Rasto Nui as well as a tune here and there on many of the albums you already own. On Fri., the award-winning album from The Kau Crater Boys contained the song, "I Like to Play The Reggae." It's everywhere.
- Rock music abounds in Hawaii (no surprise there!) but JAZZY Hawaiian Jazz? Sure, the Not Hoku for Jazz performance went to Azure McCall for her album Body & Soul - I've also sampled and enjoyed Aaron Aaron's Kauai Farewell. Vernon Sakato plays very adept guitar on Millennium, and Daniel Ho (formerly of Kealoha fame) plays jazz-rock-key on his Watercolors release. Very different sounds for Hawaii, but very enjoyable. Recently, I've been playing an instrumental album from the Big Island titled Island Treasures. (Palm Records)!

NEW RELEASES
Cord International's History of the Hawaiian Steel Guitar is doing very well. Some of Cord's music is now available in Tower Record Stores & Costco Stores on the Mainland. Keep an eye peeled when you're shopping.

Fili has a new release titled GRATITUDE. It zoomed to the TOP OF THE CHARTS. It includes 14 contemporary songs with a "slyt" island connection.

PALOLO's newest Hawaiian Girl is a "must buy." On the album Chino Montaño stings and proves that Chino CAN sing! His renditions of "Love Song of Kalua" and Ke Aloha O Anna are truly memorable. Troy Fernandez and his free-wheeling ukulele style always give me a "smile." You'll like every cut on this album including a personal favorite of mine, "Moloka'i Cowboy" written by our Big Island friend Elmo Cruz, Sr.

KANILAU just released their fourth album! I send congratulations on their new album. "Life in the Islands" by KANILAU release titled Island Treasures. (Palm Records)!

This past Hoku Awards (May '99) proved to be a musical eyegasm for some in Hawaii. The Hawaii Academy of Recording Arts (HAPA) added Reggae, Rock and Jazz categories to their 2000 annual award show.

The following local favorite products are available for purchase from Zippy's To Go: Zippy's original chili, Zippy's vegetarian chili, char siu, kalua pig, chicken or pork lau lau, meat sauce, oxtail soup, Portuguese bean soup, and teriyaki sauce. Naples and tube cakes from Napoleon Bakery are also available in five flavors.

For the holidays, purchase our whole kalua turkey or Hawaiian glazed ham to supplement your Thanksgiving and Christmas dinners. Napoleon Bakery will feature their pink pineapple cheese cake and caramac cheese cake. A wonderful gift to send to your loved ones and friends for the holidays!
Hawaiian kaukau places in Southern California

**Aloha Restaurant**
1944 S. Atlantic Blvd., Monterey Park, CA 91754
(213) 728-9110
Hawaiian-style plate and more.

**Aloha Food Factory**
2990 W. Valley Blvd., Alhambra, CA 91803
(626) 308-0215
Maya's grilled pig burrito, or some great food for less.

**NEW! Aloha Rainbow Cafe**
1635 Manhattan Blvd., National City, CA 91950
(619) 545-8911
Lots of food for prices!

**The Beach Hut**
3720 Highland Avenue, Manhattan Beach, CA 90266
(310) 545-8911
The food here is really great. Lavaus are served daily.

**The Beach Hut II**
1362 Hermosa Ave., Hermosa Beach, CA 90254
(310) 371-8205
Lots of food for small kids price!

**Island Boy Grille**
10566 Pacific Heights Blvd., Sorrento Mesa, San Diego, CA 92129
(619) 452-7700

**Beverly Bowl Coffee Shop**
120 W. Beverly Blvd., Montebello, CA 90640
(213) 728-6056
Babs' Hawaiian plate runs this place, call before heading out to make sure they have the Hawaiian plate on the weekend. Kalua pig, pork, and chicken laua, come with chicken long rice, poi or rice, lomi salmon, and haupia.

**Bob's Hawaiian Style Okazuya**
1611 S. Vermont Ave., Gardena, CA 90247
(310) 523-0820
Definitely gotta try da fried salmon.

**NEW! Golden Ox**
23201 S. Normandie Ave., Gardena, CA 90247
(310) 659-3845
Three items here to definitely try out in this little hole in a wall. Teriyaki chicken, beef, and the mixed plate - all come with a green salad.

**NEW! 554 4th Avenue**
San Diego, CA 92101
(619) 702-8342
Haven't had the chance to try this one yet. But da "Lunch Patrol" in SD tell me day get on plate lunch.

**King's Hawaiian Bakery & Restaurant**
2808 Sopapilla Blvd., Torrance, CA 90505
(310) 530-0550
Can't beat King's for a slice of haupia cheesecake after da Hawaiian Plate. Be sure to tell the manager Randy that April sent you.

**Debbie's Kitchen**
16417 S. Däniker Avenue, Gardena, CA 90247
(310) 532-9571
Someone new bought this place, I heard that it serves Hawaiian/Cajun food.

**Gardena Bowl Coffee Shop**
15707 S. Vermont Ave., Gardena, CA 90247
(310) 532-0820
Definitely goin' try da fried salmon.

**The Loot of Punuulu**
Owner, Tap Kapiwai
15607 S Normandie Ave., Gardena, CA 90247
(310) 523-4911
Realy great food, try da marinated teri beef kalua - it's inside Gardena Plaza Hotel, 3rd Floor.

**Lert's**
14001 S. Western Ave., Gardena, CA 90247
(310) 329-4441
Mmm, Teri pork plate.

**NEW! Mago's Famous Hamburgers**
4105 Centinela Ave., Culver City, CA 90230
(310) 532-9333
Good-samich, lots of stuff in it. Meat says be sure and try da sweet & sour ribs and Hawaiian noodle.

**Missile Bowl Inc.**
1280 W. Redondo Beach Blvd., Gardena, CA 90247
(310) 523-5533
Good-samich!

**Paradise Okazuya**
1631 W. Gibson Street, Torrance, CA 90601
(310) 328-5484
Awesome baked moose-kine daily specials. My favorite is the Okinawa pork.

**Shakas**
32030 E Garfield Avenue, Monterey Park, CA 91754
(626) 488-2698
Be sure and try the sesame chicken. They have good kalua pig, too. Not too greasy. Best ever! Rumor has it that Shakas is going to be opening another restaurant on Cal State Long Beach Campus.

**Spike's Teriyaki Bowl**
8224 E. Pacific Hwy., Long Beach, CA 90804
(562) 423-7410

**Sora Restaurant**
1425 W. Artesia Blvd., Gardena, CA 90248
(310) 527-0307
Poke lunch specials, samin and shoyu rice. Nice thing here is that they have over 250 Hawaiian music CD titles in stock and can be special order for you too.

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*Editor's Note: An 'OHANA reader emailed this list to us, which we pass on to you.*

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The Kona Surf Resort & Country Club is a self-contained resort situated on a 21-acre private peninsula. It is located on the point of Keauhou Bay on the Big Island, Hawaii. Built on varied levels, its three wings extend on dramatic cliffs to the ocean front, and a six-story tower set back in an exotic garden setting. Perhaps no island is more aptly named than the Big Island. Twice the size of all the other Hawaiian islands combined, and still growing! Pele, the Goddess of Fire, dwells here in the summit of Kilauea. Her flows of molten lava reach to the sea, adding acres of new coastline. Because of these twin peaks, the Big Island is truly a world unto itself, with climates so diverse you can travel from the beach to the snow in the same day. On the sleepy windward side of the island you’ll find Hilo, a beautiful emerald community lush with tropical growth. Colorful orchids and anthuriums bloom everywhere, and macadamia nut orchards cover miles of hillsides. The State’s largest and most coveted hula competition, the Merrie Monarch Festival, is held here each April. June offers another glimpse into Hawaiian history with the King Kamehameha Celebration in honor of the king that united all the islands in the early 1800s. In nearby South Kona, there’s spectacular snorkeling and diving at Kealakekua Bay, a marine sanctuary, and high above in the hills grows the world-famous Kona coffee—a coffee so delectable, they dedicate an entire festival to it each fall.

The Big Island is made up of endless sights and sun-filled activities. Snorkeling, scuba diving, deep-sea fishing, sailing, wind-surfing, golf, tennis, biking, horseback riding, snow skiing...the list can be endless. But then, that should come as no surprise for an island whose first name is “Big.”

Welcome home all Kama’aina (child of the land)

Whether you’re coming home to see ‘ohana (family) or just reconnecting with the Aina (land)

Come Home to Kona

Your ‘One Hanau (land of birth)

One Hanau Rate

starting at $62 mauka

single/double

(Not available during TSAP)

Kona Surf Resort & Country Club

Specials

• 36 holes of golf

• 2 swimming pools

• Free Polynesian Shows

• Tennis Courts

• Free coffee

• Shuffleboard

• Restaurants

• Free Polynesian

• Volleyball

• Shows

Leagues

800-367-8011

www.konasurfreresort.com

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Specials

• 36 holes of golf

• 2 swimming pools

• Free Polynesian Shows

• Tennis Courts

• Free coffee

• Shuffleboard

• Restaurants

• Free Polynesian

• Volleyball

• Shows

Leagues

800-367-8011

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The $785 million Paris Las Vegas Casino Resort opened on September 1. It brings the spirit, excitement and savoir faire of the City of Paris to Las Vegas. It features 2,916 guest rooms, an $8,000 square-foot-casino and authentic replicas of French landmarks. The resort's signature replica is a 50-story half-scale Eiffel Tower, where visitors can dine in a gourmet restaurant 100 feet above the Strip, or travel via glass elevator to an observation deck at the top for a panoramic view of the Las Vegas Valley. Other landmarks include the Arc de Triomphe, Hotel de Ville, as well as facades of the Paris Opera House and The Louvre.

Paris brings the Parisian experience to life. Guests may stroll down the cobblestone sidewalks of the shopping district, dine in any of the resort’s 10 distinct French restaurants, rejuvenate in the European health spa, relax by the two-acre, casino-roof-top swimming pool or enjoy the aroma of freshly-baking bread and European coffees.

The guest rooms range from $129 to $239; suites from $350 to $5,000. The elegantly-appointed rooms feature custom-designed furnishings and rich French fabrics. As in France, a stately armoire serves as the closet, enhancing the European ambience. Spacious marble bathrooms offer separate bathtub and shower with authentic European fixtures, linen hand towels, a large vanity with shelves and a make-up mirror. Reservations may be made at 888-766-5687.

For guests wanting to welcome the millennium Parisian-style, Paris is also taking reservations for New Year’s Eve. Rates begin at $1,200 per night, with a three-night minimum stay. Paris has a “Millennium Super Party” Package featuring luxury suite accommodations, a fabulous “Taste of France” dinner and party on the observation deck of the 50-story Eiffel Tower replica. For approximately $150,000, you can host a fabulous “Dinner of the Century” by award-winning chef Jean Joho for 52 guests at the 11th floor Eiffel Tower Restaurant. This magnificent dinner will feature the best of French wine and cuisine. After dinner, your guests will retire to the Eiffel Tower Observation Deck to enjoy French champagne and dessert while welcoming the new millennium.

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**A Station FOR All Seasons**

**KLVX CHANNEL 10 • LAS VEGAS**

**PBS Television is "TV Worth Watching" in Your Locale, Too**

by Debbie McGee

"TV Worth Watching" is a good slogan for KLVX Channel 10. The PBS member station has claimed the market for quality programming throughout its 31 years of service to the Southern Nevada community.

As we move into the next millennium, we're on the brink of a new era in television. Consumer choices for entertainment and learning continue to grow, with more than 40 cable channels offering genres that were once exclusive to Channel 10. But it is Channel 10's schedule of PBS programs that is consistently honored with the most awards for distinguished achievement in television journalism, meritorious public service, and Daytime Emmys for children's programming. This year, PBS programs also received more nominations for News and Documentary Emmy Awards than any other network.

"Sesame Street" and more than a dozen other award-winning children's series are part of Channel 10's unique, community-based Ready To Learn Service, which helps parents and other caregivers prepare children for success in school.

PBS is the best television resource in the nation for classroom use. Each day Channel 10 broadcasts 20 channels of instructional programming into local classrooms. Additionally, our Educational Media Center makes videotapes, CDs, and films available at no charge to Clark County School District teachers.

October and November bring new offerings on Channel 10, certain to entertain, enlighten, educate, and inspire viewers. Highlights include:

- American Photography. A Century of Images, which will demonstrate how the camera has helped create our image of ourselves, and how it has allowed us to directly share experiences that happen a world or a lifetime away.

- Wonders of the African World with Henry Louis Gates, Jr., will combine the appeal of classic travel series with a witty and dynamic commentary on Africa, past and present.

- Sahara, a feature-length film exploring the natural history of one of the last unscanned places on the earth. This stunning desert, indifferent to the designs of humankind, remains largely invisible to the modern world.

- Not for OurSelves Alone: The Story of Elizabeth Cady Stanton & Susan B. Anthony, from Ken Burns, is a biography of the two women who almost single-handedly created and spearheaded the women's rights movement in America.

- Life Beyond Earth tells the story of the humanity's search for extraterrestrial life.

- New York is more than the epic saga of the greatest city on earth. Long before the birth of American itself, New York was committed to the twin engines of modern life — democracy and commerce.
An incredible milestone in U.S. military history was set in June when General Eric K. Shinseki, a Japanese-American from Lihue, Kauai, became the 34th Army Chief of Staff. (A "full" general's rank insignia is four stars.) Shinseki's promotion also made him the highest-ranking Asian-American ever. (Army Lt. Gen. Allen Ono previously was the highest-ranking AJA, Ono, now with American Savings Bank in Honolulu, retired in 1990 with three stars.) Shinseki, 56, now joins other U.S. military luminaries as Washington, Grant, Pershing, MacArthur, Marshall, Eisenhower and Powell.

Some 55 family members of Shinseki representing four generations, from his mother to his five month-old granddaughter, came from Hawaii to witness among the very greatest day in Hawaii's history and adorn him with leis after the ceremony.

"I felt fantastic," said older brother Paul Shinseki, who lives on Kauai. We knew that he was a special person. But we didn't know how much he would attain." Fudeko Shinseki, 87 and mother of the two Shinseki sons, overcome with pride, said, "I'm proud of his accomplishments." The Shinseki roots in the U.S. began in 1888, when his grandfather, a laborer, came to Hawaii from Hiroshima.

On June 22, Army Secretary Louis Caldera referred to Shinseki as a leader of rock solid integrity. "He's a man in whom every American can have faith to set the right moral tone for their army, who exemplifies the Army's bedrock values of loyalty, duty, honor, integrity, respect for others and selfless service to the nation. He is a leader in whom I have complete trust and confidence."

U.S. Senator Daniel Inouye introduced Shinseki to the Senate Armed Services Committee in the confirmation process. Inouye said that he remembers a day in February 1942 when the Selective Service classified Japanese-Americans "4-C," the draft board's code for "enemy alien." "It was a day of shame. It was not deserved."

Several members of the powerful committee later said that Inouye's introduction was one of the most memorable and emotional moments in its history, too. "On this day the shame that has been on our shoulders all these years has been completely washed away."

Shinseki graduated from West Point, New York in 1965 with a degree in engineering and later earned a master's degree in English literature from Duke University.

He was wounded in each of his two tours in Vietnam. Shinseki was hospitalized for seven months at Tripler Army Medical Center in 1966-67; the second time was for one year in 1970-71. He was so badly wounded that he had to fight to remain in the service.

He has held key jobs at every staff level abroad and in the Pentagon, including Army vice chief from November 1998 until his appointment as Army Chief of Staff. He has also commanded at every level. His last two commands were as Commander in Chief, Europe and Seventh Army, and Commander, Stabilization Force, in Bosnia from July '97-November '98. "Shinseki is precisely the right selection at this point in time. It's as if he's been trained and developed all his career to be the chief of staff," said recently retired General Johnhie Wilson.

Shinseki's Challenges into the 21st Century

Shinseki's duties are set forth in Title 10 of the U.S. Code, which includes, among other diverse responsibilities, to ensure that the Army provides trained and ready forces for the nine combatant commands (four-star general and flag officers), to oversee the Army staff, and to serve as a member of the Joint Chiefs of Staff.

Among other challenges are manpower and modernization. From an Army strength of about 750,000 in early '90s, it was pared about 40 percent to its current level, about 480,000 soldiers. Shinseki estimates that the budget requires $5 billion more for force modernization.

Noting that among other missions, the Army is charged to simultaneously engage in two major theater wars, beside responding to hot spot missions such as Bosnia and Kosovo, Shinseki said that conducting the second is "at risk" in response time and the ability to absorb casualties.

With resolve and purpose, Shinseki officially struck a long-standing phrase, "Total Army," in emphasizing that another goal is to further integrate the active and reserve forces. "We are The Army and we'll march into the 21st century as The Army. We acknowledge the components and their varying organizational strengths. We will work to structure The Army accordingly."

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Hanauma Bay
in 1944: A Day in Paradise by Remy Latour

This story takes place on a special day in August, 1944. At the Pearl Harbor Shipyard, we had every seventh day off. Early that morning, my friend, Peter, and I had a dozen things to do: clean our house, get our laundry ready for pick-up, go to the bank, and then to Piggly Wiggly grocery store for all the things we needed — as we had planned a picnic.

Not just the two of us, but our girl-friends. Kay and Evelyn, who also worked at the Pearl Harbor instrument shop, were coming too. Peter and I were lucky. Single girls were as scarce as hen's teeth, and we treated Kay and Evelyn like queens.

They were going to meet us at our house in Waikiki — where all the picnic food was to be put into a big basket. Kay and Evelyn prepared the sandwiches, and the best part of Peter's contribution was a bottle of wine.

We took the Honolulu Rapid Transit bus to the end of the line — Kahanamoku Highway at the bottom of Koko Head. There was a snack shop and some benches — both welcome to travelers into Honolulu, as the bus came only once every hour.

So up the hill we walked to a small parking area. Only two or three cars were there. (With wartime gasoline rationing, people did not use their cars for pleasure.) We stopped at a small viewing area and looked down at a horse-shoe-shaped bay, with rocky shores on each side, a beautiful sand beach. In the middle, crystal clear blue-green water with white coral and sandy areas — Hanauma Bay!

A service road was on the right. On the left was a narrow, steep path made of boulders and rocks, with a handrail on each side. Peter and I walked in front of our friends. It was a little treacherous going down with one hand on the rail and the other full of things.

At the bottom was a small restroom, a one-head shower, and a few trash baskets. The area was neat and clean, with hundreds of coconut trees and no people. We found a shady spot, changed into our swim suits, and dashed into the clear, clean water. We marveled for a long time at the colorful fish and coral, which we had all too ourselves.

After that refreshing swim, we hopped down for a short rest before getting ready for lunch. Kay and Evelyn spread a lunchbox mat and unpacked our "hula food." We were not familiar with the good, local things one could eat, but we had brought wine glasses, and it was a very inviting meal.

Kay passed me a thick ham sandwich on Luvex's Best Bread. I was ravished. I opened my big mouth for a large bite and began to chew and chew. I was having a terrible time. Never in my life had I encountered such a tough piece of ham. As inconsiderately and as elegantly as I could, I put my finger in my mouth and pulled out a small rubber band.

All the while, the girls were watching me and giggling. To enliven the party, they had thought up this little joke, while preparing the sandwiches. We all had bread and stuck some of our wine prolonging our meal with a lot of banting.

Finally, we put things away, and I drowsily laid down with my hands under my head. I went into a wonderful daydream wishing that I could forever be with my girl at my side in a place like this — always having the whole Hanauma Bay all for ourselves. But again, there was Kay bringing into the sleepy afternoon. "Wake up, Remy," she said, "you're falling asleep.

So all we did for a hike and at the end of the sand beach, we balanced on the slippery rocks — careful not to get too close. The waves were high, and we were always near the ocean.

We went as far as the Witches' Brew, and then turned back never having seen anyone else. Again in another short hike, I walked for the long walk, to the bus. Reluctantly, we left this lovely, deserted spot of paradise.

The few cars in the parking lot were parked and unburned, we slowly walked to the bus stop. On the way home, we talked about coming back to this paradise. Tomorrow would be another 10-hour day for us — doing our efforts for the war.

Editor's Note: Remy Latour wrote this story more than 40 years ago. He read the OHANA story about Hanauma Bay in the August / September issue and sent his story, reminiscing about Hanauma Bay as he knew it during World War II.
FOUR ISLANDERS ARE "ROBINSON'S REBELS"

by Mark Wallington, UNLV Sports Info Director

Danny Pacheco is a big-time player. He is very smart and tough and has the quickness and strength that is crucial for a leader. He needs to be a leader, to be one of the people we rely on," Robinson says with conviction.

Sunia, who became the first freshman in UNLV history to vote a team captain, also was tabbed the "Freshman of the Year" for the Western Athletic Conference's Mountain Division.

"We're developing a package around him to highlight what he can do," according to defensive coordinator, Jeff McInerney. "He's a great blitzer, a strong tackler of the middle linebacker spot."

On offense, Honolua native, Danny Pacheco, is expected to line up as the Rebels' starting center. The 6-foot-3-inch, 290-pound blocker has been a tremendous surprise under new UNLV Head Coach John Robinson, who was hired on December 3.

"Mrs. Coach" Shares Aloha at UNLV & UH

by Emily Ocko, Associate Editor

Linda Robinson is a gifted artist who is a kama'aina after living in Hawaii for many years. In addition to memorials of her husband, John, and his national championships at the University of Southern California, her home is also graced with Hawaiian and Hawaiian music fills her living room. Ironically, Linda finds herself rooting for UNLV and UH - at the same time!

Linda Robinson is of Native American and German ancestry.

"When I was in high school, I was on the Honor Society, a homecoming princess, a student body officer, etc. and didn't get a scholarship. Coming from a family of modest means, my parents couldn't afford to send me to college. But God compensated me with artistic talent." Linda, who captivates everyone with her contagious enthusiasm in everything she does, beams.

"I want to raise enough money to fund a Nevada Student majoring in fine arts to pay his/her tuition for four years. A board will select the recipient; I won't be part of the selection process."

Obviously, Linda has tremendous love for "The Rebels." However, she has much aloha for the "Rainbows," too. She contacted Phyllis Matsuda, president of the UH-Las Vegas Alumni Chapter, and offered to design "Bow greetings cards as a fundraiser. Matsuda and board members, Millie Misajon and Billie Sabala, embraced Linda's offer. All proceeds accrue to the Las Vegas chapter to award academic scholarships to Hawaii's youths.

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NEW AND HOT IN LAS VEGAS

DEKE CASTLEMAN, MANAGING EDITOR, LAS VEGAS ADVISOR

RESORT AT SUMMERLIN

After months of delays, including a string of rains that postponed the grand opening at the last minute, the Resort at Summerlin opened to little fanfare in mid-July. It isn't an attraction-packed megaresort and at press time, only one of its two hotels was open, with the retail promenade, spa, pool, and three of the restaurants still to come. The casino is small but attractive; there's a stunning palm-topped dome over the pit. For a second, you might think you're in Las Vegas, but the level of attention to customers has been no less than perfect.

The newest Las Vegas resort-casino is well worth checking out. To get there, head west on Charleston toward Red Rock Canyon and take a right on Rampart Drive. Resort at Summerlin is about a mile up on the left.

MADAME TUSSAUD ARRIVES AT VENETIAN

Have you ever wondered how that silky-skinned statue really is? Have you ever wanted to snap Larry King's suntanned visage in a ring with Mohammed Ali? Ever dreamed of getting a close-up look at Tina Turner's legs or seeing how you measure up to the statuesque Elle MacPherson? Well, now you can start-off the new building Madame Tussaud's (pronounced Tow-Sauds), the Venetian's setup at the Venetian, marking the U.S. debut of the famous wax museum.

Tussaud's nearly true-to-life statues are arranged in five separate stage sets that make up the museum. Visitors are greeted by Schwarzenegger, Oprah, Brad Pitt, Sean Connery, and the like. Then you encounter Joe Montana (bigger than you think), Arnold Palmer, Babe Ruth, and on up to sports. The rock and pop stars include a stunning Jimi Hendrix, Bruce Springsteen, Gloria Estefan, even Billy Idol. The Las Vegas contingent's most exten-

HAWAIIAN MUSIC REVIEW

> continue from page 12

that time at the sunset show when the sun has set below the horizon but its rays can still be seen. A nice thought to close the day. This 12-

song collection features harmonies, charms, and instrumental stylings from a group you HAVE to see live on your next trip to Honolulu. DEL BEAZLEY – or Del Beaz as he calls himself has just released TRULY AINA – 11 island tunes that you will really enjoy. Del plays and sings in his easy-going friendly style and makes you want to listen. Espec-

ally touching is his final selection Mahalo Budda – Aloha A Hui Hou. Del sings about the ukulele being silent and thanks it in his liner notes for his mana o which still inspires him to play.

I’ve run out of space for this issue – but there are a lot more new releases. Here’s an idea until next time keep up-to-date by checking The Tower Records Top 25 on my website www.alohajoe.com and while you’re there – you might as well listen to the best music on Earth – The music of Hawaii Live 24-hours everyday.

Aloha JOE

ALOHA FROM SOUTHERN CALIFORNIA

> several years I’ve been “LIVE” and archived ON-\n
DEMAND on the Internet. (http://www.alohajoe.com) Request a “live” CD for a small fee of new features included. The Tower Records Weekly Top 25 – Historical Hawaiian Profiles – The Ukulele Show – and by the time this publication I will have begun to air “TERITORIAL AIRWAYS” starring Harry B. Sonia, Jr. Visitors to Honolulu know that Hawaiian Broadcasting “Territorial Airwaves” on Honolulu’s KKCU for 20 years.

We are delighted that he has decided to join our group. Broadcasting, online and internet airwaves, will be available ON-DEMAND on my website – please visit, listen, enjoy and drop Harry B an e-mail. (http://www.alohajoe.com/harryb.html)

WHO’S PLAYING WHERE

I just added a listing where you will find Hawaiian music you can get to Hawaii! A good local source for this type of data is THIS WEEK’s MAGAZINE That's been providing up-to-date traveler for over 30 years – Pick up a copy on your next trip.

Pau for now – I’ll be talking to you on your television or computer next time!

Aloha JOE

OAHU/JUNE/WEMAPA 1999

NEW AND HOT IN LAS VEGAS

CONTINUES...

to Wolfgang Puck, from Libereco to Debbie Reynolds. The “Finale” feature focuses on famous Paramount Elvis and a multi-media theatrical tribute to Las Vegas.

There’s also a gallery of photos and videos that chronicle the painstaking process of meticulous artistry involved in making the creations so precise. More than 150 measurements, along with hundreds of photos, are taken of the (live) celebrities, all vital statistics are kept strictly confidential. Clay, plastic, fiberglass, and gauze are then blended into the head, face, ears, and eyes to be sculpted and are painted, the hair is inserted, and the facial features provided by the subjects. It takes roughly as much practice in a single day. To finish the hair, touches up the makeup, and polishes the jewelry of the statues daily.

This is a hands-on and fun museum, where you get to play with and mug and interact with the statues – cameras click and flash from beginner to an expert.

Getting to Tussaud’s is a minor thrill in itself – a constant buzz from the balcony of The Venetian climbs up and over the steep-pitched Rialto Bridge, to the entrance: “I’m a cross between a people mover and an escalator.” The museum is open 10 am – 10 pm daily. Admission is $12.50 for adults, $10.75 for children. A general admission, and a rather steep $10 for children 4-12. Thank you Tussaud or not Tussaud.

Parents with children might want to consider how many of the celebrity statues their kids will recognize before spending the extra admission. But most adults will enjoy this museum immensely.

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The dynamic and talented Leilehua Class of 1962 celebrated their "55 And Still Alive" festivities at the California Hotel in Las Vegas on July 30-31. Classmates from Hawaii, Arizona, Oregon, Washington, Maryland, and Georgia came to this special occasion to renew friendships, laugh, cry, talk story, sing, dance, drink, and gamble.

The California Dream Team comprised of Gylene Ornellas, Rachel Aniya, Carol Todd, Carl Baysa, Harry Aipia, Raymond Agudo, Judy Yoshida, Mildred Shimizu, Cheryl MacKay, and Paul Curtis planned the weekend of events.

Harry Aipia honchoed the hospitality room, making sure everyone had enough local food and drinks. Charles Ceno, Paul Bellefeuille, Morris Aniya, and Bernard Cabiao strummed their ukuleles as classmates joined in to sing their favorite songs. Leilehua High School songleaders Lorna Evans, Karen Yue, and Cheryl MacKay, along with the cheerleaders Gloria Nakea and Diane Escalante led the group with songs and cheers.

Karen Yue, Diane Powell Escalante and John Evans won first, second, and third in the slot tournament. At the banquet in the Ohana Room classmates and guests were presented green and gold crochet leis made by Rachel Aniya, who also adorned the tables with beautiful floral and cookie centerpieces. A special class roster with before and after pictures of all classmates was printed and designed by Carl Baysa.

Left: "The Pineapple plantation (five-liners) Rose Buthuyaga, Priscilla Isdronic and Mary Abercrombie danced a Hula. "Makau Lea" and "Hinauli."


Above: The "Canoe Rhythms.," Bernard Cabiao, Morris Aniya, Harry Aipia, and Charlie Cene strumming their ukuleles as they entertained the classmates and guests.

Above: "The Ballroom," Bernard Cabiao, Morris Aniya, and Charlie Cene singing and strumming their ukuleles as they entertained the classmates and guests.

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"Na Kuipo Dancers" Share the Spirit of Aloha in Las Vegas

> continued from page 38

Kiki Overholtzer and Linda Ka'ahui recapturing their youthful happy times, others to learn the hula, or to to be with people from their homeland, or for the exercise that hula provides to maintain a healthful, youthful mind and body.

Whatever the reason – overall, hula is an unbridled expression of love and beauty; the joy of sharing and giving of time and talent, accomplishment; a feeling of being an intimate part of the group (commaraderie); all the good, positive emotions, wine possess-
es. This is hula and the "Na Kuipo" dancers.

PUMPKIN AND DATE BREAD

2/3 c. margarine 2 1/3 c. sugar 4 eggs 1 (11lb) can pumpkin 3/4 c. water 3 1/2 tsp. baking powder 1 tsp. cinnamon 1 tsp. ground cloves

Cream margarine and sugar thoroughly; add eggs, pumpkin and water. Stir flour, baking powder, soda, salt and spices into dry ingredients. Pour into greased 9x5 pan. Bake at 350 degrees for 1 hr.


We've heard about Y2K and the possibility that computers will be flung into disarray at 12:00 am on January 1. There is concern that computers, instead of progressing to year 2000, will revert to "1900" and cause a complete "crash" of computers worldwide.

There are some who predict a complete destruction of life as we know it. Other experts believe that there's nothing to worry about. The question isn't "what will or won't happen" but whom to believe.

We thank you for your continued support of your local newspaper. For more information, please contact O'AHAN.

There are some facts that I do know about the "end of the world" – this world isn't going to last forever. As with the Y2K dilemma, there are a variety of opinions about how and when this will happen. Some make predictions of the dooms-day as imminent. Still others say that it will never happen. They contend that those who predict the end of the world are "religious doomsayers" scaring us with out-dated religious belief. I just know that it will happen because God said that it will, and He is never wrong.

Editor's Note: Continue reading page 38

The First Baptist Church Welcomes Our Island Friends

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Bible Study is at 9:30 a.m.

When visiting Las Vegas think of First Baptist Church as O'ahu.

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Nevada Day on October 31st, will mark 135 years since the initial celebration was held in Carson City.

October 31, 1864 marked the original day of statehood for Nevada. While the state had insufficient population to gain this distinction, Congress and President Abraham Lincoln authorized it because of a satisfactory state constitution.

With the nation engaged in the bloody Civil War, the president also felt he could use the three electoral votes statehood for Nevada would accord him.

Nevada’s legislature in convention in 1863 adopted its first constitution. However, this was rejected by the voters because it placed a tax on mines.

The majority of the population was miners. The current Nevada Constitution, which was accepted in 1864, changed the tax on mining to “proceeds” from the mines. That was acceptable because many of the “mines” produced nothing of value.

The name Nevada was originally criticized, because the word included “snow,” an abundance of which argued against the climate of the area.

After his death in 1865, the name of Lincoln was considered, but the state was already in existence as Nevada, and a name change was not viewed as practical at that time.

The seal of Nevada is two years younger than the state itself.

Two years after Nevada was admitted into the Union the Legislature in “An Act to provide a seal for the state of Nevada,” established the design and adopted as a state motto the words “All for Our Country.” In the Act creating it the following description is in the statutes:

“In the foreground, two large mountains, at the base of which on the right, there shall be located a quartz mill, and on the left a tunnel penetrating the silver leads of the mountain, with a miner running out a carload of ore, and a team loaded with ore for the mill. Immediately in the foreground there shall be emblems indicative of the agricultural resources of the state, as follows: a plow, a sheaf and a sickle. In the middle ground, a train of railroad cars passing a mountain gorge; also a telegraph line extending along the line of the railroad. In the extreme background a range of snow covered mountains with a rising sun in the east. Thirty six stars to encircle this distinction, Congress and President, so as to show the relation of the state, All for Our Country.”

And thus the great seal was born. Nevada means “snow-capped” in Spanish; its nickname is “Battle Born State.” Nevada is the seventh largest state in area.
Longs has stocked a wide selection of island favorites especially for our "locals", including fresh Hawaiian Bread and Poi – flown in! In addition, our Hawaiian grocery department carries Hawaiian Sun Drinks, Coral Tuna, Shoyu and Homai Rice, along with hundreds of other products. All at low prices!

Hawaiian-icon Longs Drugs Brings "Home" to Islanders in Desert

Longs entered the Las Vegas market in December 1996 and by February 1997 operated three stores. As with any new business, things began slowly. Store manager Sheldon Rosenberg received an overwhelming request for Hawaiian macadamia nut candy.

Longs now has six stores in Las Vegas and Henderson, and plans to open three more stores soon. Hawaiian food departments are frequently as large as other departments in the stores, and are stocked with Hawaiian favorites such as pork, curry, Nob Foods, lichee candy, Coral Tuna, Aloha Shoyu, Hawaiian Sun drinks, and of course, chocolate covered macadamia nut candy! Longs also carry fresh-baked Panu's sweet breads on Thursdays, and fresh poi on Fridays; both are flown-in overnight.

Longs and the Hawaiian community have been able to welcome each other to Las Vegas through events such as the Ho'olaule'a Pacific Islands Festival in September, the Hawaiian Civic Club and 'OHANA (family)® Magazine. Longs attended the 1st Hawaiian Food Manufacturers' Association Show at the MGM Hotels in Las Vegas. Customers now have even more popular Hawaiian products.

William "Vini" Rosa, department manager at Longs and formerly a resident and employee of Longs in Hawaii's says "Longs for me, growing up in Hawaii, was part of my day and my family's day. The Longs television commercials always started with the jingle, 'Make Longs a part of your day.' Hawaiian people, moving to Las Vegas, experience major changes in their lives, but Longs, a.k.a., Longs shoppers in the aisles at Longs, much the same way as they do back home. Longs in Las Vegas is now a part of their day."

Hawaii Today, Still at the Corner of Bishop, Longs, now doubled in size, is tucked inside the 40-plus-store Executive Centre, and is one of 31 Longs Drug Stores in Hawaii's, and Longs Drugs is now a western regional drug store chain with over 300 stores, including six of the newest in Las Vegas, Nevada. Longs' success in Las Vegas, over 40 years after its first store in Hawaii's, is again tied to the people of Hawaii's and a very popular candy.
People meeting people, friends meeting friends from the islands at gatherings all over the Las Vegas valley. Everyone talking and reminiscing what they all did and how much they miss home. Henry Tom picks up his ukulele and starts strumming, others follow and join in.

In 1996, Henry "Honky" Tom and his group, "Aloha Na Leo" carried the tradition of our Hawaiian culture by performing authentic and contemporary Hawaiian music at several community events, weddings, luaus and featured for the "Na Kuuipo" dancers at the Las Vegas Senior Center.

The Na Kuuipo dancers began about the same time as the creation of the Aloha Na Leo musicians led by Honky Tom, Hilda met and married Honky while attending college in California. They complemented each other—Honky played the ukulele, Hilda, who began dancing from age six, danced.

In 1999, with the Tom’s children grown and starting their own families, Hilda and Honky moved to Las Vegas. Both became very active within the community. Honky soon found time to form a musical trio, "The Las Vegas Hawaiians," and they provided entertainment for special occasions while Hilda performed with the Hawaiian club’s "Gracious Ladies."

The opportunity to start a hula class at the Las Vegas Senior Center came in 1996. This was the expansion of the Na Kuuipo dancers. Honky played the music for Hilda’s Na Hanauma (students).

In 1997, Jackie Kloshana Ka’ano‘i, a renowned hula instructor from California, joined Hilda in the continual education in Hawaiian.

Through dedicated efforts of Jackie Ha‘ano‘i, Hilda Tom and the Aloha Na Leo musicians, they continue to grow spiritually, sharing and perpetuating the proud heritage and culture of Hawai‘i.

These seniors are from all stations of life and each attend classes for a variety of reasons. Some are former professional dancers such as Manu Schmitt.

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