

New Laws Beef Up State Sy

Helen Altom

Star-Bulletin Writer

Public safety and protection of water, land and wildlife resources will be strengthened throughout Hawaii as a result of several measures passed by the recent Legislature.

The fledgling Division of Conservation and Resources Enforcement of the state Department of Land and Natural Resources was given more positions and authority for a substantial beef-up in its enforcement activities.

Persons who violate laws covering state resources also will be hit with stiffer penalties under a comprehensive bill passed by the Legislature that deals with forestry, fish and game, fishing and conservation enforcement.

Highly trained and equipped with police powers, the enforcement division officers are responsible for enforcing laws on state property from the mountains to offshore waters, including the Northwestern Hawaiian Islands.

Under new legislation, they also will be able to make arrests in county park areas if they see a crime

being committed.

The legislative package expanding the enforcement division came out of a high-level crime conference held by Gov. George Ariyoshi in early January and was a high priority for the counties, said Land Chairman Susumu Ono.

BESIDES 17 NEW positions for the division, Ono noted that it has been authorized to acquire two dogs during the next biennium to accompany the enforcement officers.

He emphasized that they will not be attack dogs. "They will not be the type of dogs to scare people away from parks," he said. They will be used to accompany officers in remote areas.

"If it works out, we may accelerate the number of teams (of officers and dogs) to deploy our people more effectively," he said.

The division will have a total of 68 authorized staff members with the new positions, most of whom will be law enforcement officers. It also has 49 voluntary enforcement officers and 47 more volunteers are undergoing training.

The DLNR's enforcement division

was created three years ago, pulling together existing forest rangers, fish and game wardens, parks enforcement officers and other department personnel to patrol the state's vast land holdings.

Maurice Matsuzaki, chief of the enforcement division, said a number of actions have been taken administratively, as well as by the Legislature, to step up the level of enforcement "to make Hawaii safe."

THE DIVISION HAS installed a hotline system for complaints. A student who went through the voluntary training program also was hired to answer calls on weekends after the division found that some people hang up when they get a tape recording.

"Our regular guys do not have days off on weekends or holidays," Matsuzaki said. However, he said more resource enforcement is needed on holidays and volunteer officers will be trained to fill that void.

Volunteers are not automatically selected. They must be physically fit and they are thoroughly screened through interviews and training, Matsuzaki said, explaining: "We have an obligation to the state to

stem for Resource Protection

produce qualified individuals, and we are strict with them."

The majority of the conservation enforcement officers are former police officers, and a number of the volunteers are policemen who work for the division in their spare time.

A rigorous training program is conducted for all new employees and volunteers by Noah K. Pekelo Jr., chief of programs, with the assistance of Bruce Bikle. Refresher courses are held once a month.

The training covers departmental rules and regulations and the fundamentals of law enforcement — search and seizure, rules of evidence, arrest procedures, constitutional rights and firearms training.

Volunteer officers initially work with experienced officers, but eventually are expected to perform independently, Matsuzaki said.

PEKELO SAID THE system is being improved to provide better coverage in remote districts, but the division can't turn to other states for advice.

"We're unique because the program involves the total department, and other state resource enforce-

ment officers are looking to us to see how we're doing it."

Matsuzaki and Pekelo noted that the entire scope of violations and penalties involving fish, game and conservation laws must be revised as a result of recent legislation.

Under present law, for example, a person can haul in a ton of fish illegally and pay a fine of only \$25 without going to court, they said.

But if the governor signs the new conservation bill into law, \$25 may be levied for each fish or bird taken illegally and \$100 for every deer or other mammals. Bail forfeiture no longer will be permitted. And penalties will be more severe for second and third offenses.

The enforcement may involve counting hundreds of fish, Matsuzaki said. "But if it takes three days...I would be more than willing to pay overtime to the officers to count them," he said, calculating the huge amount of income it would bring in to the state.

THE ENFORCEMENT DIVISION officers are particularly on the alert now for people using homemade electrofishing devices to shock fish.

"The real danger is that these are used in freshwater streams where we have rare and endangered fish, and it is a non-selective method," said Bikle. "It kills everything in the field of the electrical charge."

A trained officer as well as an instructor, Bikle recently caught a man electrofishing in Halawa Stream after he stopped there to take a photograph.

Arrests also were made in another case on Oahu after the division received a public complaint, and other complaints are being followed up.

However, the enforcement division's program "is not just arresting people and dragging them to court," Pekelo said. The division has a hunter safety program, conducted by gunsmith Frank Candalisa, that has had more than 350 students of all ages. It also is developing slide shows and brochures to increase public awareness of conservation and regulations concerning state resources.

The volunteer officers, from all parts of the state and all walks of life, "also get the word out to people," Matsuzaki said.

Howo STAR-Bulletin



ISOLATE POINT—Windy Kaena Point with beautiful dunes of white sand is slated for a State park development with acquisition of private lands and the fishery.

For New Park

State to Condemn Kaena Point Land

By Helen Altom
Star-Bulletin Writer

The State will begin condemnation proceedings Sept. 2 to acquire land holdings and the fishery of Keawaula from Mrs. A. Lester Marks and her children for a State park development at Kaena Point, Oahu.

The State plans in later action to condemn lands of Mokuleia Ranch adjoining Camp Erdman for the park.

"We're going all the way around from Dillingham Air Field — all the land on the Kaena Point side of that and around the Point," Deputy Attorney General Andrew S. O. Lee told the Star-Bulletin.

"THE ONLY LAND we're going to leave is Camp Erdman," owned by the YMCA.

He said the State is seeking a total of 600 to 700 acres for the Kaena Point park. "There are all kinds of titles and boundary problems," he said.

Joseph M. Souza Jr., State parks administrator, said the State has deposited \$1.9 million with the court for the land acquisition.

He said Melvin Kuraoka has been retained as a consultant on the park plan and talks are underway with the State Transportation Department concerning access around the Point. The roads now end about six miles from the Point.

"WE JUST WANT a surface road — not a super highway," he said.

The Transportation Department also is studying the possibility of a bike-way around the Point from Makaha to Mokuleia using the abandoned Oahu Railway alignment and roadbed.

Lee said the amount of land owned by the Marks family, the boundary lines and value of the property are in dispute.

He said the government owns about 400 acres. "We claim they own a little more than 200 acres. It's one big mess," he added.

He said during the Great Mahele of 1848 when all Hawaiian lands were divided up between the monarchy, ali'i and commoners the Ahupua'a (a land region extending from the mountains to the sea) of Keawaula was divided in half.

THE KAENA POINT portion was awarded to Laamaikahiki and the government retained the sandy beaches and dunes.

"We have the better lands," Lee said. He noted that the sand is the finest grade for construction. "Anybody who owned that sandy beach would be a millionaire." He pointed out that the Waianae police keep a close watch to prevent the sand from being hauled away.

Lee said the State also wants the sea fishery which has "the famous Yokohama mōi hole.

Every day people are out there fishing for mōi," he said.

The Kaena Point dunes have been recommended for inclusion in the State's Natural Areas Reserve System. The site has high priority because of damage to beach vegetation and sand dune erosion by motorcycles and other off-road vehicles.

The State has been trying several years to acquire the Marks property but Lee said, "We're too far apart to even talk settlement. We have to go to trial and have a jury determine the questions."

N-waste site

By BRUCE BENSON

Scientists and engineers are investigating the ocean floor about 600 miles north of Honolulu as a possible dumping ground for high-level radioactive wastes from nuclear power plants.

Officials of the federally sponsored research program say they are maintaining a neutral policy of assessment. But they are hazy about when they might feel it necessary to start advocating the placement of nuclear wastes on the seabed.

If the idea proves to be technically feasible, the country should develop a "total capability" to move reactor wastes from the Mainland into the sea within the next 10 to 15 years, they say.

PROGRAM LEADERS have been in touch with representatives of Howard Hughes about using his mystery ship, the Glomar Explorer, for drilling tests in the area. The Explorer is the ship that reportedly lifted part of a Russian submarine from the same general vicinity of the sea floor last year.

There is no apparent connection between the submarine salvage and the investigation into the suitability of the northern-central Pacific for nuclear disposal.

THE SEABED DISPOSAL program, while not conducted in secrecy, started quietly and has grown without fanfare in the past two years. From an initial budget of \$250,000, apparently financed by the now-defunct Atomic Energy Commission, the effort has grown to a budget of \$750,000 this fiscal year sponsored by the Energy Research and Development Administration. A

doubling of the budget is anticipated for next year.

Seabed disposal studies have been discussed at a few scientific conferences recently, but the program itself has not been announced to the general public, according to Dan Talbert, assistant program manager and program engineer.

The Advertiser learned of the project three months ago, and obtained a copy of a first-year report last week.

TALBERT is aboard the University of Hawaii research vessel Kana Keoki, studying ocean currents north of Honolulu.

"It's really a touchy program," he said in a recent Advertiser interview. "You try to stay away from the fanatics. We're talking about a small program that's producing a good return—and it's got to be done. As long as we're not advocating anything, I don't think we're offending anyone's sense of doing science."

Initial response among Hawaii's congressional leaders, when informed of the project by The Advertiser yesterday, ranged from disbelief to cautious endorsement.

REP. PATSY MINK said she was unaware of the effort, and said she would oppose it even if scientists concluded that it is technically feasible. She called the idea "preposterous."

Sen. Hiram Fong, also unaware of the project, said: "I would vigorously oppose it, even if scientists say it's feasible. The ocean is no place to dispose of these wastes."

Sen. Daniel Inouye's office did not indicate whether he knew of the re-

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researched in Pacific



Spot marks seabed area where disposal is studied.

search. But the senator said in a statement:

"Long-range oceanographic research can be extremely helpful to government policy makers . . . It is my understanding that current research has been conducted on several sites throughout the world.

"The research on the Pacific Ocean seems to pose no immediate threat to life or property, and I see no reason for community alarm. I will be following this very carefully."

THE REPORT notes that data have been collected for several years on nuclear fallout on land and sea. It says, "The main effort in this program has been to extend these measurements and that understand-

ing to the central North Pacific . . ."

The area north of Hawaii was chosen for further study because it enjoys stable geological conditions and is fairly easy to get to, according to Talbert and others.

One of the unsolved problems with all nuclear power plants is where to dispose of the high-level radioactive wastes they produce. Wastes are stored around the country at temporary facilities, a holding action that cannot continue indefinitely.

The accumulation of U.S. nuclear wastes by the year 2000 is estimated to be 16,000 tons, representing a cube almost 100 feet on a side. The growth of waste annually is expected to be the same as a cube about 41 feet on a side, or the size of a small house.

ISOLATION and stability of the waste must be ensured for anywhere from half a million to more than a million years, allowing the radioactivity to decay.

The problem for the seabed investigators is whether it's possible to isolate anything for such a period of time beneath the ocean.

Talbert said that work on deep-ocean currents has convinced scientists that placing the wastes in canisters on the ocean floor itself is unfeasible.

Currents are so strong that the program must consider drilling holes into the seabed and placing canisters within them—possibly covering the holes over afterward in a leakproof storage system to last longer than anything man has ever built.

"We've made the assumption that if radionuclides get into the water, they're in the biosphere. If waste gets into the water column (the open ocean) we're really going to have a political problem because it'll get to the food chain," he said.

THE FIRST-YEAR report lists 38 scientists and engineers at U.S. institutions who are working on the seabed disposal project. About half of them are employed by Sandia Laboratories in Albuquerque, N.M., a Federal facility associated with the defunct commission.

Other institutions represented include the University of Washington, Scripps, Woods Hole, and Oregon State University. None of the program contributors is from Hawaii.

Ariyoshi Raps News Media

Gov. George R. Ariyoshi today accused the news media of trying to sabotage the intent and purpose of the State's Kohala Task Force on the Big Island.

"It is erroneous to say we did what we are doing in Kohala for political reasons," Ariyoshi said

Ariyoshi Raps News Media

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dents of Kohala,"
Ariyoshi said.

"For those living in Kohala it means jobs and the retainment of the rural economy they are accustomed to.

"FOR THE rest of the State, it was, and still is, an important effort because it will save the State a lot of money in the long run by keeping people off the unemployment rolls."

Ariyoshi said problems involving former Agriculture Director Fred Erskine and his involvement with a Kohala plastics firm have to "be divorced from the workings of the task force."

"Mr. Erskine did a good job of putting everything together," he said.

He said he did not think Erskine approved a \$300,000 loan to the plastic company knowing that he planned to join the firm after leaving the State.

Erskine has since resigned from the plastic firm.

during an interview in his office today.

He was especially critical of a Star-Bulletin story on Wednesday which said one of the task force's main purposes was to make Ariyoshi "look good."

"I have always felt very strongly about the need for the State to diversify its agricultural program, and I felt just as strongly on the need to do something for the people of Kohala," he said.

ARIYOSHI said there were never any instructions from him when he was lieutenant governor to try to make him "look good."

"At the time I chaired the task force, I was not a candidate for governor," he said.

"That was way back in 1971 and I had just been elected lieutenant governor."

He said he is preparing a detailed report on progress of the four-year-old task force and he hopes the media will give it as much coverage as it has given the matter in the past.

"I want to put something detailed in writing," the Governor said.

"THIS IS because so much that has been publicized by the media and the Star-Bulletin has been without merit and factual basis.

"This has been truly unfortunate.

"Kohala is a demonstration project. I think in all the reporting that has gone on to date, the intent and work of the task force has never fully been explained.

"No one has said what the task force meant to the people of this State, especially to those resi-

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Media Accused by Task Force

By Russ Lynch

Star-Bulletin Business Editor

State Agriculture Director John Farias Jr. yesterday reacted to recent adverse publicity about the Kohala Task Force by throwing a Task Force meeting open to the news media.

In what he admitted was a hastily called meeting, Farias, as chairman, and other members of the Task Force took advantage of the presence of newspaper and television reporters to criticize what they called negative press coverage.

Most of their comments concerned an article this

week in the Star-Bulletin which suggested political motives behind the activities of then Lt. Gov. George Ariyoshi and former Agriculture Director Fred Erskine.

ARIYOSHI LAUNCHED the Task Force in 1971 to create jobs for sugar workers when Castle & Cooke announced it intended to close its Kohala plantation.

Erskine headed the Task Force in his capacity as agriculture director.

Farias said recent publicity has been "not entirely positive."

Jess Boyers, chairman of the North Kohala Com-

munity Association, said the adverse publicity has been "quite disturbing to the people of Kohala."

Responding to a question from Farias, who joined the Task Force as a Hawaii County official when it began, Big Island Councilman Ikuo Hisaoka said "only a handful" of people actually are unemployed in Kohala.

He said only 50 per cent of about 100 persons who have found jobs in Task Force-supported projects were former plantation workers.

But he added that uncertainty over whether

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John Farias Jr.

Task Force Accuses Media

Continued from Page One
or not sugar would cease in Kohala has kept many sugar workers from taking other employment.

HISAOKA SAID sugar workers will go to other

jobs being created in Kohala only if it becomes clear that sugar will, in fact, go out of business.

Farias said a comment he made earlier, to the effect that if sugar does continue at Kohala there might not be enough workers, needed clarifying.

"What I meant to say was if sugar is restarted on its full original scale there might be an employment problem," he said.

He said there are enough workers to keep sugar going on a limited scale.

Task Force member Eddie Tangen attacked those who have criticized

the group for what it has not achieved.

He said the Task Force received "innumerable proposals" for new businesses for the Kohala area, including some "weird ones."

"We did go into them exhaustively over the

years. Many of them were discarded," the ILWU official said.

In its only official action yesterday, the Task Force approved in principle the sub-lease of 4.3 acres by a Task Force-supported company, Hawaii Biogenics Ltd., to the Universi-

ty of Hawaii's College of Tropical Agriculture.

Farias said his open meeting policy will apply to other task forces he chairs such as the Kaula Task Force and possibly a Waianae Task Force, which is being discussed in the Legislature.

Finding Future Food Sources

Rabbitfish

By Helen Altonn
Star-Bulletin Writer

The Edwin F. Pauley estate on Coconut Island was the scene of a Pacific-wide scientific meeting last week dealing with the problems of rearing rabbitfish.

The nature of the conference was as unusual as the setting—provided by Pauley because of his long interest in the development of living marine resources for the benefit of undernourished

populations.

There was no official sponsorship, except for some travel funds for the Pacific delegates from Sea Grant and the Janss Foundation.

The meetings were held because all of those attending felt they were necessary to improve the future protein supply of the Indo-Pacific region.

The proposed culture of rabbitfish is unique because it would provide an inexpensive fish that is considered

choice by island peoples.

THE SCHEME ALSO has the potential for producing an export commodity for many areas and relieving the fishing pressure on rapidly depleting natural stocks.

The rabbitfish isn't found in Hawaiian waters, probably because its larval life is too short to have been carried here from such places as Guam, where it abounds. But it is distributed through-



OCEAN FARMERS — Conferring on research plans to raise rabbitfish as a source of protein for Pacific Island peoples are, from left: Peter Wilson, Colin Nash, Roy Tsuda, John Bardach and T. Lam.—Photo by Lloyd Wateral.

Are Cattle of the Sea

out the Indian and Pacific Oceans.

Like its terrestrial namesake, the rabbit, the rabbitfish eats grass—algae, the grass of the sea.

This habit and the good flesh of many rabbitfish species puts them on a par with mahimahi, or even better, as a culinary delight.

They are considered a fine potential aquatic stock—as near as one could get to cows or sheep of the sea.

But the scientists said their true domestication is a long way off. They must learn to spot schools of the young that could be herded into pens, how to grow the right algae for them, or how to concoct other cheap food they might thrive on.

"MORE IMPORTANT still, we must solve the problem of nursing their minute larvae to the 2-3-inch stage when we can care for them more easily," said John Bardach, director of the Hawaii Institute of Marine Biology which helped to convene the conference.

He said most of the work would be in places where the rabbitfish occur, but certain parts of the difficult undertaking might be done in Hawaii such as devising methods to put all the necessary ingredients in an artificial feed for the fish, or how to handle certain diseases and parasites.

Bardach pointed out that disease problems are bound to develop when you put fish

or any animals, even men, close together.

However, he said Hawaii could make a valuable contribution to solving some of these problems because of the high concentration of people here who are knowledgeable in aquaculture.

PARTICIPANTS in the workshop, held Wednesday through Saturday last week,

included:

T. Lam from the University of Singapore; Roy Tsuda from the University of Guam, and Peter Wilson, who helped organize the meeting from the Trust Territory Administration in Salipan, Fiji planned to send a fisheries man but he could not attend because of the hurricane.

In the Hawaii contingent

were: Jack Randall of the Bishop Museum; Colin Nash and J. Kuo of the Oceanic Institute; Leighton Taylor of the U.S. Bureau of Fisheries and Wildlife, and Phil Hellfrich, Greg Ahearn, Bob May, Wayne Baldwin, John Miller, George Balazs, Mike Santerre, Gene Helfman and Bob Brick, all involved in aquaculture work at Coconut Island.

State eyes controls on solid waste

The State Health Department has proposed instituting a permit system for the control of solid-waste disposal facilities in Hawaii. Permits would be required for all sanitary landfills and incinerators.

The regulations include "minimum standards governing the design, construction, installation, operation and maintenance of solid-waste disposal systems," which in turn would control pollution.

Operators of landfills would be required to provide insect and rodent control, controlled access and permanent signs listing hours of operation.

Landfill operators also would be required to compact and cover wastes, install pollution monitoring equipment and prevent scavenging. All open burning of wastes would be illegal.

The regulations would require special attention in the handling of chemical wastes and pesticides, and would mandate neutralization of all liquid wastes generated by incineration or compaction of solid wastes.

THEY would require sponsors of public sports and entertainment events to be responsible for the collection and disposal of wastes generated by the activity. Businesses also would be responsible for seeing that wastes do not accumulate on their properties.

Hearings will be held at 2 p.m. Nov. 26 in Kauai Public Library, Lihue; 7 p.m. Nov. 27 in the State Building conference room, Hilo; 7 p.m. Nov. 28 in the State Building conference room, Wailuku; and 7 p.m. Nov. 29 at the Health Department, Honolulu.

Hawaii people put environment first

By DAVE PELLEGRIN
Advertiser Staff Writer

There is a "broad feeling" that Hawaii's unique natural resources are being threatened, State Sen. Kenneth F. Brown told a construction lobbyist group last night.

But there is still no consensus, he said, on where the State should go from here in planning and environmental protection.

Speaking to 75 members of the Construction Industry Legislative Organization at the Ala Moana Hotel, Brown said the Legislature will hold hearings "in great detail" on recommendations from the Temporary Commission on Environmental Planning.

HE SAID he hopes that hearings on the commission's proposed State environmental planning goals will lead to a "spirit of compromise," in which special-interest groups will be willing to accept "trade-offs" in setting State planning goals.

Brown, D-7th Dist. (Palolo-Hawaii Kai), is chairman of the Senate Committee on Ecology, Environment and Recreation.

He said that on a recent visit to the Mainland he felt a consensus: Environmental laws must be relaxed to cope with the so-called energy crisis.

"It's almost become a question of either burning high-sulfur fuel or sending your kid to school with an overcoat," Brown said of Mainland concerns over a fuel shortage.

BUT IN contrast, he said, Hawaii's overriding concern still seems to be with the threat to the State's environment.

But Brown said the Legislature still will "tread carefully" in passing environmental legislation that

could pose a threat to the State's economy.

"We've got to be concerned with the entire system," he said.

"You can get rid of car fumes by sticking a potato in the exhaust pipe, but you ruin a whole system in the process."

BROWN urged the construction group to make its voice heard during the next legislative session.

"Express yourself with vigor and bring along back-up statistics," he said. "You deserve an input."

In addition to hearings on recommendations for State planning goals, Brown predicted legislative consideration of bills that would:

- Toughen requirements for environmental impact statements. Such a statement has become "a naughty term to many the in growth industries," he said, "but it really is nothing more than a scientific assessment of the consequences of proposed change."

- Increase coordination between County and State planning.

- Grant citizens the right to sue over environmental issues.

He also predicted action on a proposed constitutional amendment recognizing the State's environment as important to its economy.

Big Isle Initia of Kohala Tas

By David Shapiro
Big Island Bureau Chief

HILO—The County Council yesterday entered the growing controversy over the operations of the State's Kohala Task Force by initiating its own investigation of task force expenditures.

The Council, which has committed \$1.8 million in County funds, asked the administration to begin preparing the groundwork for an investigation after hearing new charges of conflicts of interest and mishandling of funds by the task force.

John Goemans, a North Kohala attorney, raised the new accusations in a statement to the Council.

Goemans said Christopher Cobb, a former Kohala attorney and task force member who now serves as State director of land and natural resources, was the private attorney for three firms which received task force loans.

GOEMANS, WHO said he received the information personally from Cobb, identified the firms as Kohala Nursery, Hawaii Biogenics and Hawaii-Orient Plastics.

The nursery and Biogenics received \$1 million loans from the task force last year while the plastics firm received \$300,000.

Goemans said he questions "the propriety of those loans" in view of Cobb's alleged connection with the three firms as their attorney.

Cobb denied that Goemans had received word from him that he was the private attorney for the firms which received task force loans.

"It's just not true that he received such information from me," Cobb said. "I did tell Goemans that

the three firms had all asked me to represent them as attorney but that I had refused to do so because I didn't want even the appearance of a conflict.

"AS A member of the task force, I participated in the discussions of the loans to be made to these three firms and voted in favor of them," Cobb said.

"I also helped each of these three firms in some of their negotiations for financing and leasing of space, and in the case of the nursery in their negotiations with the union for recognition of the union as a bargaining agent for their employees.

"I received no compensation directly or indirectly from any of these firms, and I never billed them for the help I gave them," Cobb said.

"I feel that the help I gave them was wholly consistent with my position as a task force member in getting these projects going."

GOEMANS today basically stuck to what he said yesterday, saying he doesn't see much conflict between his statement and Cobb's.

"He admits that he did in fact represent them on some matters while he was on the task force and then was considering going to work for them for pay," Goemans said.

"I don't think the central issue is whether he was working for pay or not.

"I think the situation is very much like the Erskine case: He was prepared to go to work for these people after having provided services to them on a gratuitous basis beforehand.

"I think this is improper and raises questions

about the propriety of the loans to these firms."

GOEMANS' allegation was the second conflict-of-interest controversy growing out of the task force in recent weeks.

The other involved Fred Erskine, former State agriculture director and chairman of the task force, who accepted a job with Hawaii-Orient Plastics after leaving the State on Dec. 2.

Erskine resigned the plastics job last week as a result of the ethics controversy surrounding his move.

Goemans, who made his remarks in a statement to the County Council and in conversations with newsmen afterwards, called for a full County investigation of all task force expenditures.

He said the County is committed to pay one-third of task force projects, a total of \$1.8 million.

"I WAS very concerned when the investigation instituted by the attorney general of the State was terminated abruptly upon Fred Erskine's resignation," Goemans said. "The issue goes much deeper than that . . .

"The issue is whether the funds expended by the Kohala Task Force have in fact been expended properly and wisely in regard to the plastics operation and in regard to other projects funded by the task force.

Goemans said the Council should investigate whether the firms receiving task force loans are putting up sufficient private equity to secure the loans.

"I, as a resident of Kohala, have been aware that the employees of at least one of the funded companies went as much as eight weeks before being paid and were told that they were waiting for the State money to come through," he said.

"The question that arises in my mind is whether the private equity funds that were committed by that company were ever committed to the project and, if so, why weren't those funds used to pay the salaries of the employees."

GOEMANS DID not name the firm he referred to.

The attorney also questioned the viability of the Hawaii-Orient Plastics operation, which intends to manufacture plastic

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tes Probe k Force

drip irrigation components.

Goemans said the federal government is now studying the question of whether plastic is suitable for drip irrigation.

He said there is some evidence that mice attack

plastic irrigation components in the field, making it necessary to use another material.

"That goes to the issue of whether the plastic company has, in fact, the market that has been proposed to have," he said.

Ariyoshi Criticizes 'Smear Campaign'

Gov. George R. Ariyoshi today at his weekly news conference strongly defended the Kohala Task Force, which he said has been the victim of a "smear campaign."

"I don't want the effort and the people in the task-force smeared," Ariyoshi said.

He said he welcomes any investigation and believes the actions of the task force will stand the "test of scrutiny."

Ariyoshi said he was particularly disturbed over reports that Christo-

pher Cobb, State director of land and natural resources, acted as attorney for three Kohala companies that received State loans while he was a member of the task force.

"Chris is a very able attorney and a person of very high ethical standards," Ariyoshi said.

"I think in all the controversy, we have lost sight of the purpose of the task force. It saved the government a lot of money and kept a lot of people employed in the Kohala area."

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Kohala: issue & hope

One way or another, the State's Kohala Task Force is likely to remain an issue, if not an outright controversy.

At this point, however, the case appears more one for investigation of what went wrong than blanket condemnation of all involved in trying to find a new economy for this isolated Big Island district.

SOME IMPORTANT people are among those involved:

There is Governor Ariyoshi, who as lieutenant governor originally headed the task force. He is both defensive about its past and optimistic about the future.

Others include former State Agriculture Director Fred Erskine Jr., who later headed the task force and got involved with a plastics firm in the area; the ILWU, which has fought to preserve sugar and the jobs involved; Castle and Cooke, which owns much of the land and the sugar plantation; and various lesser figures of mixed repute.

Finally, there are the people of the area, some 3,500 who face uncertainty and disruption of a lifestyle many of them value.

AN ADVERTISER series by Big Island correspondent Hugh Clark last week outlined most of the public high points:

It told how Castle and Cooke shocked Kohala four years ago in announcing sugar would be phased out . . . how the State's task force was formed to find alternatives . . . how it has used more than \$4 million

The mixture of promises and disappointments . . . the struggles and questions about the four projects that did win loans—a plant nursery, an orchid-growing operation, the plastics company, and, largest of all, a cattle-raising and feed-growing operation using sophisticated, integrated techniques.

Reports are there are still adequate jobs in Kohala or within driving distance for most of those who want work now. But another vital fact is last month's industry decision, after long consideration, not to restart sugar—a decision which means more than 200 persons will need jobs when cane processing ends in December.

OTHER NEWS revelations and analyses on the Kohala situation are expected this week. So is a State

Senate committee hearing, scheduled for tomorrow. There is also some interest in a Big Island County Council investigation.

This is to the good because the Kohala situation needs more detailed scrutiny than it has received so far, if only to set the record straight on those involved.

Some who have looked into the situation suggest that will not be easy because sometimes it's less what's in the records than what isn't adequately explained.

IN FAIRNESS, however, there are these points:

Kohala was always a marginal sugar operation, plagued by too much wind and not enough water. The task force was a crash program in finding economic alternatives, an area where both the private and public sectors have struggled for years with meager results. In short, chances on both projects and people had to be taken to get anything going.

For his part, Ariyoshi became acting governor in October of 1973, taking him away from close contact with the task force in its most controversial period.

What happened and who was involved in all cases is still unclear. But one theory is that Kohala was a case of enthusiastic amateurs dealing with sincere or naive businessmen, plus a few sharpshooters attracted by the easy money of limited-risk loans.

IT'S GOOD for several reasons if the case of the Kohala Task Force gets a closer look. There were, no doubt, mistakes we wouldn't want to repeat.

On the hopeful side, the economic future of Kohala is an unfinished story. As some of the projects may fail (as a quail-raising operation has already), so others may make it, or provide working research on what might be possible.

What will be needed, however, is more public confidence in the task force, if it is to continue. Legislators or others may well raise questions about the past that deserve to be answered.

There is more openness now in task force dealings, which is welcome. But the immediate future at least will be judged by the results of those decisions on projects and loans made in the past.

LETTERS to the Editor

Kohala Task Force's Work

SIR: In recent weeks press attention on the Kohala Task Force has upset the community there, as you must know. Their concern is undermining a sense of optimism for the future that the Task Force has brought about.

Furthermore, the negative publicity jeopardizes chances for attracting new employment ventures by the Task Force.

At the time the Task Force was established in 1971, North Kohala was faced with losing its base employer — facing death really as a community — within little more than two years. The Task Force was set up not only to try to forestall this fate but to keep the Kohala community together — to preserve its rural, agricultural character. Funds for historic preservation and a civic center were included in its program as well as seed money for new industries.

The State Administration and Legislature were convinced that it would be far better to invest in new and existing employment activity, through a loan program whereby principal and interest would be returned, than to pay out heavy welfare costs after the plantation closed. With this approach the effort to save Kohala was one of Statewide importance.

When the announcement was made in 1971 that Castle & Cooke intended to close Kohala at the end of 1973, the experience at Kilauea plantation on Kauai was fresh on everyone's mind. On Kauai when the plantation closed there were no jobs in prospect at Kilauea and the plantation's lands

were tied up in a real estate speculation. Kohala avoided this. While uncertainty still remains, there is hope for the future which didn't exist before. At the end of last year, Task Force projects had financed four new businesses and a historic restoration project with a total of 128 new jobs, of which only 38 were of a temporary nature.

It should be remembered that the Kohala Task Force was a very different type of effort than anything State Government had ever undertaken before. We were attempting not only to save Kohala as a community but to provide a greater variety of job opportunities for its young people — to create a better future for them. We were attempting to emphasize agricultural projects. We wanted to trigger new economic activity for the private sector there.

Much of our success is directly attributable to the efforts of Fred Erskine and Chris Cobb. Fred was a good State agriculture director — bold, innovative and not afraid to strike out in new directions. On the Task Force he sought out new projects aggressively while cutting through red tape. Chris, too, was imaginative and resourceful, giving unstintingly of his time to help Task Force applicants.

The Task Force, then, entertained many different types of activities. Indeed we pursued them. By their nature these activities came with greater risks in their path than those which normal financial channels would support, at least unaided.

At no time, however, did the Task Force function without specific guidelines and standards. Procedures were observed and screening was

exercised during my period as chairman and during Mr. Erskine's. While discussions regarding matters of private character and financial standing were necessarily closed, the Task Force actions were fully reported by staff officials. Now that the Task Force chairman, John Farias, has announced meetings will be opened to the press, we ask that discretion be exercised in regard to such discussions.

Let us not lose sight of the Task Force's accomplishments in four years. Today the plantation is still the community's principal employer although scheduled to close within another year. But the range of employment opportunities was increased dramatically. And there is new hope for the future. The example of what Kohala has accomplished already may be needed elsewhere in our state in times ahead.

George R. Ariyoshi
Governor, State of Hawaii

**More Letters
on Page A-18**

'something special' about prawns

background on aquaculture

By **ROBERT W. BONE**
Advertiser Staff Writer

"Malaysian prawns — there's something special about it," he said. "You gotta eat it with the head on!"

Takuji Fujimura, State Fisheries Station biologist, was answering a question on the public acceptance of the giant shellfish grown by the State here. It was a part

of a panel discussion yesterday morning at the Aquaculture Conference in the Princess Kaiulani Hotel.

Fujimura said the Malaysian prawns, which bring about \$3 per pound in the local market, had won the approval of a tasting panel in New York City not long ago.

THE PANELISTS told him the Hawaii-grown

prawns had a distinctive flavor, different enough from that of lobster, shrimp, or other shellfish, and with no disagreeable iodine taste.

Fujimura told the group of about 80 persons yesterday that the State-run Sand Island hatchery has been producing 3,000 pounds of prawns per acre for the past 18 months.

Asked if he was satisfied with the number of young prawns which attain market size, Fujimura said he was:

"We get a 75 per cent survival rate from the egg to harvest. In nature, it's only a fraction of 1 per cent, most likely."

THE PANEL capped the conference's first session, "Aquaculture Background for Hawaii." Besides Fujimura, it included John E. Bardach, director of the Hawaii Institute of Marine Biology for the University of Hawaii; Dennis Hirota, president of Aquatic Sciences Corp.; and Herbert Nishihara, marketing specialist of the State Department of Agriculture.

All panelists also spoke separately to the group earlier in the morning.

Bardach cautioned the gathering on its interest in raising mullet here commercially, saying, "Don't think that mullet are as

highly prized everywhere as they are in Hawaii."

HE WENT ON to explain that mullet draws a very low price in many parts of the world and the market may be nearly limited to a local one.

"It would pay to grow mullet in Hawaii, not so much because they are good to eat as because they are good tuna bait," he said.

Eugene M. Grabbe, project manager of the Hawaii State Center for Science



The Malaysian prawn, a 75 per cent survival rate from egg to harvest under controlled conditions.

since we still are a land-rich nation, and can afford to grow our protein on the hoof, there is not a massive realization of the technical mastery we have."

JUST PRIOR to the panel discussion, the Agriculture Department's Nishihara spoke on the present status of aquaculture in Hawaii. He said there were 99 ponds

ators, here, and named several who attempt to take advantage of modern technology.

"I do not have any qualified data or yields from these farms or ponds, but I can say that aquaculture definitely is in its developmental stage," he said.

NISHIHARA also noted that there is considerable information, research assistance, and even financial help available to persons who want to go into fish farming here.

The Aquaculture Conference will continue today

with a morning session on "The Future of Aquaculture in Hawaii. The gathering is also in conjunction with a live display of shrimp, prawns, oysters, mullet, and edible algae in the Cleghorn Room at the Princess Kaiulani Hotel. The public is invited to view the exhibits.



UMMM . . . FISH FOOD — There was something fishy at the Princess Kaiulani Hotel yesterday as the aquaculture conference opened its doors to the public for three hours to taste a variety of fish products. Sandi Tanouye, left, and Pay McKeon liked what they tasted. —Photos by John Titchen.

Aquaculturists Foresee Hawaii as Potential Hub

By Beverly Creamer
Star-Bulletin Writer

The extent of aquaculture in Hawaii is still limited despite many small individual efforts around the Islands and a high potential for the future, according to panelists, reports and speakers yesterday at a State and University-sponsored Aquaculture conference at the Princess Kaiulani Hotel.

It continues through today.

GORDON TRIMBLE of the University of Hawaii's College of Continuing Education and Community Service said that Hawaii could become a world and regional center for the emerging field of tropical aquaculture be-

cause of its position, favorable climate, pure air and living reefs. He recommended that the State draft an overall policy for aquaculture.

Aquaculture—the commercial growing of sea products for human consumption—is limited in most countries but many areas are seeking breakthroughs. Such an industry would not only provide food today but in the future, as man becomes increasingly dependent upon the sea.

Hawaii experts mentioned yesterday that aquaculture is not limited to coastal and deep-ocean waters but can be carried on inland. Fish can be raised indoors, in high-rise tanks.

Because most of the tech-

nology for aquaculture is now aimed at land use, Trimble said that it would provide new uses for idle and agricultural land and would aid in developing new industries on the Neighbor Islands.

John Weil, an independent consultant, pointed out that the most highly developed aquaculture product here is catfish. Still, he said, "the business of farm-raising channel catfish is said to be where the poultry business was about 20 years ago."

ONE OF THE BIGGEST problems in producing catfish is selling them. Weil said the product would be more acceptable to the con-

sumer under a different name.

According to John Stuart from the State Office of Marine Affairs, catfish have been successfully marketed in California as "Sierra lovefish"—which are said to improve one's libido.

The claim made sales go up "like mad," he said.

Catfish are now grown on Maui under the direction of Ken Kato of Fishfarms Hawaii, which started out by growing fresh water prawns. When the crop was lost in a heavy rain Kato switched to catfish and now estimates his 1973 production at 150,000 pounds—enough to market on Oahu as well as Maui.

Weil agreed that catfish has a "potential at the local level, but not on a grandiose scale.

THE PROBLEMS of harvesting and marketing all forms of aquaculture products were underlined by Weil who warned businessmen to approach such ventures cautiously.

"We don't know where we're going in this field," he said. "The interest in aquaculture is far more advanced than the technical and research achievements."

On another conference subject, Charles Seeley, acting director of the Environmental Protection Agency's Pacific office, spoke about the future uses of treated sewage as a nutrient for aquaculture. He said that if the nutrient value of treated sewage can be retained "the benefits will be tremendous."

Seeley said raw sewage must have some type of treatment before it can safely be used as a food for fish. There are some instances where disease has been transmitted to fish from sewage, he said.



THE REAL THING — Eleven-year-old Joyce Higa, daughter of Charles Higa, sampled a cooked shrimp yesterday as a real live Malaysian prawn looked on — safe behind glass. Joyce was sampling aquaculture at the aquaculture conference.

Poor People's Business Organization Forges Ahead.

Lokahi Pacific was notified this week that the state had awarded a corporation charter to the American Taxpayer's Marine Aquaculture Research Corp. (ATMAR).

Lokahi founded ATMAR with a \$60,000 grant for the purpose of conducting scientific research in the field of aquaculture on behalf of the low-income residents of Maui County.

The research has been going on for some time at the Marine Lab on Honolulu's Coconut Island under biologist Robert Cordova.

The research is aimed at devising a means to intensify production of shrimp, commercially.

Lokahi had feasibility studies done. The studies show that a potential profit of nearly one-half million dollars a year can be predicted using the shrimp production technique now being developed.

Lokahi Pacific was itself spawned from shrimp research in a way.

Two years ago, marine biologist Cordova, had a new concept of growing shrimp.

Cordova consulted with Mayor Elmer Cravalho about using ponds and other natural facilities on Molokai. The Mayor, sympathetic to the concept, asked the biologist if his method was the most efficient.

Cordova admitted that it was not - that the most efficient way to grow shrimp would be in an artificially intensified culture.



CHARLIE CRAMER

The Mayor told the biologist that he would look for federal funding for the artificial culture research.

Maui's original application for \$37,000 was the coin that hit the jackpot.

The federal Office of Economic Opportunity had earmarked some \$8 million for a ghetto project that was unfeasible and probably illegal.

The county was told that portions of that money were available for the right community development projects.

The Maui Economic Opportunity, Inc. was granted \$1 million and Lokahi Pacific was set up to study and develop the shrimp aquaculture plan.

But while director Paul Mancini and all the personnel of Lokahi are waiting patiently for the research on the shrimp production, the organization has not limited itself to this single project.

Primarily, Lokahi's work is to research and develop businesses which will generate profit for the companies' owners who will be the low-income people of Maui County.

In the past year Lokahi has founded a fisherman's cooperative venture, which is presently in high gear.

The centers of this business are in Lahaina, Maalaea, and Hana and on Molokai.

The co-op provides ice machines, refrigeration, packing and marketing.

On Molokai there are 67 fishermen who use the facilities. On Maui on given weeks up to 80 fishermen take advantage of the co-op of whom 35 are regular each week.

The Lokahi effort is an attempt through its daughter businesses to unite the government, business and scientific communities in the work of community development.

Under study now, according to Director Mancini, is a boat loan program.

Lokahi has had consultants studying the feasibility of working with cooperating local banks by guaranteeing loans to fishermen for boats. "The corporation would guarantee 50% on the loans and would set up either through the fishing cooperative or some other way, regular collections for the loans from the fisherman's profit," said Mancini.

Also under study, with answers expected in the immediate future, is Lokahi's conjunction with the Small Business Administration in the building and running of a drive in theater on Maui. The business, as all ventures, would be owned by and would hire only low-income people.

Mancini, a former VISTA volunteer, and Community Development leader in Alaska, has been through all the joys and pains of community development.





In Alaska he helped found another fish cooperative and develop a Japanese market which paid much more to the fisherman than they could get locally.

Alaskan restaurateurs and fish retailers took offense at their loss of underpaid fishermen and tried to bring political pressure to bear, to get the co-op, generally eskimos, back in line.

But the corporation fought the legal battles and the fishermen have a going company.

Even on its administrative staff, Lokahi looks for people in the lower economic stratum.

"Most of us have been on welfare, or close to it," said Administrative Coordinator, Paul Akana of the office staff at the Lokahi building in Kihel. "That's one of our functions, to train people where training is necessary for whatever job or business will make them self sufficient."



PAUL AKANA

"You know," he said with a laugh, "one of the most encouraging times in this business is when the board of directors disagree with the founders and even the director of the corporation. It means that they know they own the business and that's the whole point of community development."

Neither Mancini nor Akana would offer a prediction when the shrimp research would be finished. "People got the idea from Lokahi's original publicity that we were already in the shrimp production and marketing stage, and were let down when they found out it was simply in research."

"However, when it is established, the production corporation will be established in Maui County and be owned by the low-income residents," the director said.

ATMAR intends to put together six research "modules" into a totally integrated shrimp production system. It estimates that the business will be able to harvest over 100,000 pounds of shrimp a year, a projection that is not only a promise of profit for the owners but of lots of jobs that don't now exist on Maui.

FISH 'SLAUGHTERED'

Curb Urged On Spearguns

GENEVA (UPI) — Just as big game hunting has decimated the tiger and the rhinoceros, underwater hunting is wiping out coastal fish populations.

The only way to stop the slaughter, says Vienna-born underwater biologist Dr. Hans Hass, is to prohibit the manufacture and use of automatic spearguns that now are so refined they are accurate at ranges of 30 feet or more.

"Fish have no more chance," Hass told the United Nations Development Forum, dedicated to environmental protection.

HAND SPEAR OK

"For the time being, hunting with a hand spear could still be permitted since it requires considerable skill and is fair since it gives the fish a good chance to escape.

"But the use of rubber or spring-loaded spear guns, to say nothing of explosives, gives man an excessive and unfair advantage over marine animals," he said.

The Seychelles have banned spearfishing completely, as have the islands of Bonaire and Antigua in the Caribbean. Bermuda and some other places also have joined

the ban. The Sudanese government has been asked to intervene, also Australia.

"But in the Mediterranean, things look pretty bad," Hass said.

"It will be hard to persuade the Italians, Spaniards and French. The Italians especially love to hunt. But in the long run we hope to win. If not, our children will tell their children about the legendary life that once existed along the coasts and reefs."

Hass has a three-point program to save coastal fish:

TRAINING CRITICIZED

— Diving organizations should ban mechanical weapons.

— Manufacturers and sales outlets should phase out the weapons.

— Governments should prohibit the manufacture, sale and use of the weapons.

Hass also has published a manifesto attacking the training by some great powers of sea mammals such as the dolphin for military tasks.

"Although many of these are harmless — locating lost torpedoes, carrying messages — others are strictly military such as attaching magnetic mines to enemy ships," he said.

"It is clear where these practices will inevitably lead. In time of war or tension, these mammals will be attacked and even exterminated. Any animal appearing in the vicinity of a base or of ships will be suspect.

"We hope that the great powers will desist from the training of sea mammals within their armed forces since the same service can be performed by technical means."

Man, Hass said, is only one part of a process of development which began with the first organic structures three billion years ago.

"The day will come when we badly need the sea, badly need nature," he said, "when we have to step back and dispose of a bit of our arrogance."

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HONOLULU STAR BULLETIN

SEP 30 1980

Protection of Endan

By Harry Whitten
Star-Bulletin Writer

Ronald L. Walker yesterday recited a simple bit of verse for what admittedly is a complex effort:

"Support a stilt to the hilt,
"Give a hoot for a coot,
"Don't fool with a gallinule."

Walker, wildlife branch chief in the state Department of Land and Natural Resources, was describing the endangered Hawaiian water bird recovery effort for the native Hawaiian stilt, coot and gallinule.

His talk was one of those given at the two-day Pacific Island Ecosys-

tems Workshop which opened yesterday at the Ala Moana Hotel. About 180 persons are registered for the workshop sponsored by the U.S. Fish and Wildlife Service, University of Hawaii Environmental Center, and UH Sea Grant College Marine Advisory Program.

"There are few easy solutions," James Jacobi, U.S. Fish and Wildlife Service, said.

Nevertheless, he and other panelists held out some degree of hope but "the longer we wait, the less optimistic I am," Jacobi said.

HE SAID EMPHASIS should be shifted from saving a single species

Endangered Birds Urged

to saving an entire ecosystem. He and Dieter Mueller-Dombois, UH professor of botany, both said the native ecosystems have considerable resiliency if they are kept intact.

Mueller-Dombois emphasized that research and education of the public are equally important. He said man has introduced alien species without providing for biological control but that man can still do a great deal to control the damage.

Dale Coggeshall, Pacific Islands administrator for the Fish and Wildlife Service, in his luncheon talk, said that administering the Endangered Species Act is only one aspect of his service's program.

"It is a matter of choices, on how to expend the funds, which are never enough for all programs," he said. "We need information to make the choices."

Panelists reviewed the status of endangered species.

THESE REPORTS were given:

Plants — Derral Herbst, Fish and Wildlife Service, said the Smithsonian Institution's 1975 list of 1,000 Hawaiian plants that are endangered, extinct or threatened has been updated and that the revised list will be published this year. Some of the species on the 1975 list have been deleted.

He said five Hawaiian plants have been officially listed as endangered and that four additional species are now being reviewed in Washington.

Documentation is also being prepared for two species found only on Diamond Head and a contract has been awarded the university's Research Corporation for developing data on 10 additional species.

Insects and land snails — Wayne C. Gagne, Bishop Museum entomologist, said no species of Hawaiian terrestrial invertebrate has been officially declared as endangered, but that two species of cave insects and all species of the Oahu tree snail of the genus *Achatinella* are, or have been, proposed for the endangered or threatened list.

In contrast, Papua New Guinea has declared a butterfly endangered and Japan has recognized endangered species of insects since 1950, he said.

He said insects are an important

element of native ecosystems and that they furnish food for birds, among other uses. He predicted that in time a number of native insects will be recognized as endangered.

Forest birds — J. Michael Scott, of Fish and Wildlife Service, said the state has 22 species and subspecies of endangered land birds. Seven are on the Big Island, five on Maui, two on Molokai, two on Oahu, and six on Kauai.

He said many of the forest birds are found in the same areas and also in the same areas as endangered plants, insects and Hawaii's only native land mammal, the endangered hoary bat.

This emphasizes the importance of focusing on communities rather than single species, he said, and on preserving the natural ecosystem.

Water birds — Walker said progress has been slow but significant in implementing recommendations made in 1978 by the Hawaiian Water Birds Recovery Plan.

The plan recommended (1) habitat acquisition, development and management; (2) reduction of inimical factors; (3) prevention or mitigation of effects of new predators, diseases and pollution; (4) regular census and monitoring; (5) public information programs and (6) possible captive rearing.

Marine turtles — George H. Balazs, of the Hawaii Institute of Marine Biology, said two species of sea turtles, the green and hawksbill, nest in the Hawaiian archipelago, and a third, the leatherback, has been recorded in offshore areas.

The green turtles have been most numerous but the population has declined in historical times. Man and the tiger shark are the principal predators.

Hawaiian Monk Seal — William G. Gilmore, of National Marine Fisheries Service, said present counts of the seal are about half of those of the late 1950s.

Major reductions have occurred at the west end of the Hawaiian chain (Kure, Midway and Pearl and Hermes Reef) but the population at French Frigate Shoals has increased.

A recovery plan is being prepared.

UNIVERSITY OF HAWAII SEA GRANT COLLEGE PROGRAM

Activities in: RESEARCH
EDUCATION
for Fiscal Year 1977-1978

September 1977

UNHII-SEAGRANT-MB-78-01

Marine Resources Development Program

Marine resources development and management are two sides of the same coin--that of exploitation of marine resources. Sea Grant-funded research provides data bases which are needed to develop rational guidelines. Hence, under this particular banner, research specimens range from living to non-living. Implicit in each project is the element of conservation and wise use.

Culture of baitfish. Recognizing the need for baitfish to catch the economically valuable skipjack tuna which abound in the Pacific Ocean, researchers propose a topminnow as a viable species for large-scale culture to supplement the popular but often elusive nehu (*Stolephorus purpuraceus*). Culture and sea trials have been held in Samoa where local fishermen are receptive to participating in tests. During Year 10, this continuing project will conclude the economic study on the cost-effective application of topminnow culture to skipjack tuna fishery development.



*Topminnow is being cultured as an alternative baitfish for skipjack in American Samoa and Hawaii.

Survey and assessment of green sea turtle resource of the Northwestern Hawaiian Archipelago. The biology of the green sea turtle resource of the Northwestern Hawaiian Archipelago will be studied under this proposed project. The aggregations of all green sea turtles and their reproductive potential as well as the mortality factors that limit the expansion of the population will be studied. Daily movement, feeding, basking activities, and their long-distance migratory patterns will be monitored over a long term by tagging immature turtles. The biological data obtained will be the basis for recommendations for the management of this endangered species.

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Ocean Engineering Program

The two proposed ocean engineering research proposals will study two ways of utilizing the marine environment: one will study the ever-present biofouling of engineered systems that are emplaced in the ocean, more specifically, the problem encountered in a heat exchanger system and the second will prove the applicability of novel design for an aquarium that places the viewer in the ocean environment.

High visibility undersea observation structure. It is strange that the two most valuable resources of Hawaii, good climate and clear waters, have not been utilized to promote educational and recreational activities. This proposal presents a structure which has potential for a unique offshore observatory which will put the viewer into the ocean. A prototype of a full-scale aquarium which will be land-based is being proposed with additional funding from the state.

OTEC heat exchanger biofouling experiment. Researchers will study the rates of biofouling, the characteristics and population of the organisms, and the effect of tube arrangement and daylight and darkness on biofouling. The loss of heat transfer caused by the biofouling on the heat exchangers will also be measured.

Ocean Water Quality Program

The immediate impact of uncontrolled human activity in the littoral zone is a negative one. Careless development of land and dumping of waste into the ocean without regard for circulation can degrade the water quality along Hawaii's coastline and adversely affect the tourist industry; hence, the gross state product. Resident enjoyment of recreational use of beaches will also suffer. This program has two basic goals: the continuing study of virus-inactivating agent(s) present in Mamala Bay and Pearl Harbor and developing technologies that may minimize degradation of coastal waters. Three activities are proposed for the biennium Years 10 and 11.

Pathogenic human enteric viruses in Hawaiian ocean waters: role and effects of antiviral agent(s). Two major thrusts of this proposed project are to monitor viral presence and survival in sewage disposal sites under field conditions and to continue the work of characterization of the properties of the virus-inactivating microbes present in seawater. A curious phenomenon observed by researchers is the presence of antiviral microbes in Mams Bay and Pearl Harbor, which apparently are not present in easily detectable quantities in all coastal waters. For some as yet unexplainable reason, they abound at those two sites. The solving of this mystery is one of the prime tasks of this project.

UNIVERSITY OF HAWAII SEA GRANT COLLEGE PROGRAM

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for Fiscal Year 1977 - 1978

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George Balazs
HIMB
Coconut Island

MARINE EDUCATION AND TRAINING

"Marine education" is a category which spans pre-college to graduate programs under the University of Hawaii Sea Grant College Program. The pre-college projects, in general, attempt to develop an informed marine constituency among the state's youth. At the undergraduate-level, the program is one of enrichment; at the graduate-level, three multidisciplinary courses in aquaculture which will be offered as part of formal departmental courses.

Pre-college education

Makahiki Kai--festival of the sea. A multidisciplinary educational experience for upper elementary children, Makahiki Kai '78 will be a mini-expo during the Hawaiian bicentennial. It is a complete module, including a teacher guideline of preparatory activities for students, a student workbook, and teacher-guides at the exhibit site. The theme of Makahiki Kai '78, targeted toward upper elementary grade levels, will be "Hawaii during the whaling era."

Curriculum design for secondary schools--grades 10-12. A marine science curriculum for pre-college students begun during Year 07 will be completed during Year 10. The materials developed, which include a teacher's manual, a student manual, reference materials, and tests, will be field-tested during Year 10. Revisions will be made as needed in preparation for publishing materials with state and/or other funds as projected for fiscal year 1978-79.

Undergraduate college education

Marine option program. Undergraduates in any discipline are given the opportunity to obtain a marine skill and to apply the skill in some way. MOP, although not a part of the formal university program, offers student participants a certificate after completion of a prescribed list of activities which include course work as well as hands-on skills application.

Graduate education

Development of three new courses in aquaculture. One of the benefits which will result from the adoption of the three proposed courses is the legitimizing of studies in aquaculture as formal courses to be offered by the University through several departments. The proposed courses are: Genetics 625: "Aquaculture genetics: quantitative genetics and breeding methods in aquaculture species"; Zoology 716: "Biotechnological basis for fish culture management"; and IS 498B: "Aquaculture: the biology technology and economics of the commercial production of aquatic organisms."



The Aquella, a virus concentrator used to recover viruses from samples of ocean water, is shown in operation off Ala Moana Beach Park. The Aquella is capable of processing 50 to 60 gallons of water per hour, concentrating the virus from the water sample through a series of selective filters. Photo by Henry Gee.

Microbial indicator for ascertaining fecal contamination of marine recreational waters. Researchers will evaluate the feasibility of using fecal streptococci as the indicator microbe for fecal contamination of Hawaiian marine environments and as a possible substitute for the currently used fecal coliform bacteria. An interpretation of the significance of the FC:FS ratio will be made for marine waters. Other viruses which infect bacteria associated with respiratory and dermal infection of swimmers will be considered if the evaluation of fecal streptococci produces negative results.

Marine mollusks as indicator organisms in benthic communities. Because they are ubiquitous and also sensitive to environmental stress, benthic marine mollusks can rapidly and inexpensively provide information on benthic marine communities. Water quality conditions of both stressed and unstressed areas will be related to mollusks as indicator organisms. A manual will be prepared on counting and analytical techniques and the dominant species found in selected sites. Mollusks will also be studied to determine whether they are possible carriers of pathogens.

Commercial fishing urged in

By BRUCE BENSON
Advertiser Science Writer

With little publicity, the State Legislature adopted a resolution at its recently ended session that seemingly asks the Federal Government to allow commercial fishing within the waters of one of the world's great wildlife refuges.

The Federal administrator of the refuge, who lives in Honolulu, knew nothing of the action until he was notified through Washington, D.C.

The sanctuary is the Hawaiian Islands National Wildlife Refuge. It is made up of small volcanic islands, coral atolls and their adjacent waters at the northwest end of the Hawaiian archipelago. It begins beyond Nihoa, and runs toward Midway.

President Theodore Roosevelt created the sanctuary in 1909 to protect millions of sea birds from the ravages of a feather-prone ladies' millinery market flourishing at the time.

THE U.S. FISH AND WILDLIFE Service administers the refuge today. Besides colonies of nesting sea birds, the Islands also are inhabited by several species of rare land birds, by 95 per cent of the population of the Hawaiian monk seal, and by the rare and endangered green sea turtle.

Palmer Sekora, the Fish and Wildlife Service administrator of the refuge whose office is in Honolulu, said yesterday that neither the State House nor the State Senate notified him of public hearings reportedly held on the commercial fishing resolution.

"I was never contacted. There

were never any questions or phone calls or anything. This came out of the blue and I was very surprised to hear about it," he said.

SEKORA said he was told recently that two State senators were to accompany him on his trip. They were T. C. Yim and Stanley Hara.

State Division of Fish and Game employe Ronald Walker said he believes the impetus for the resolution came from commercial fishermen

interested in what Walker called the "stupendous resource" of fish in the waters of the refuge islands.

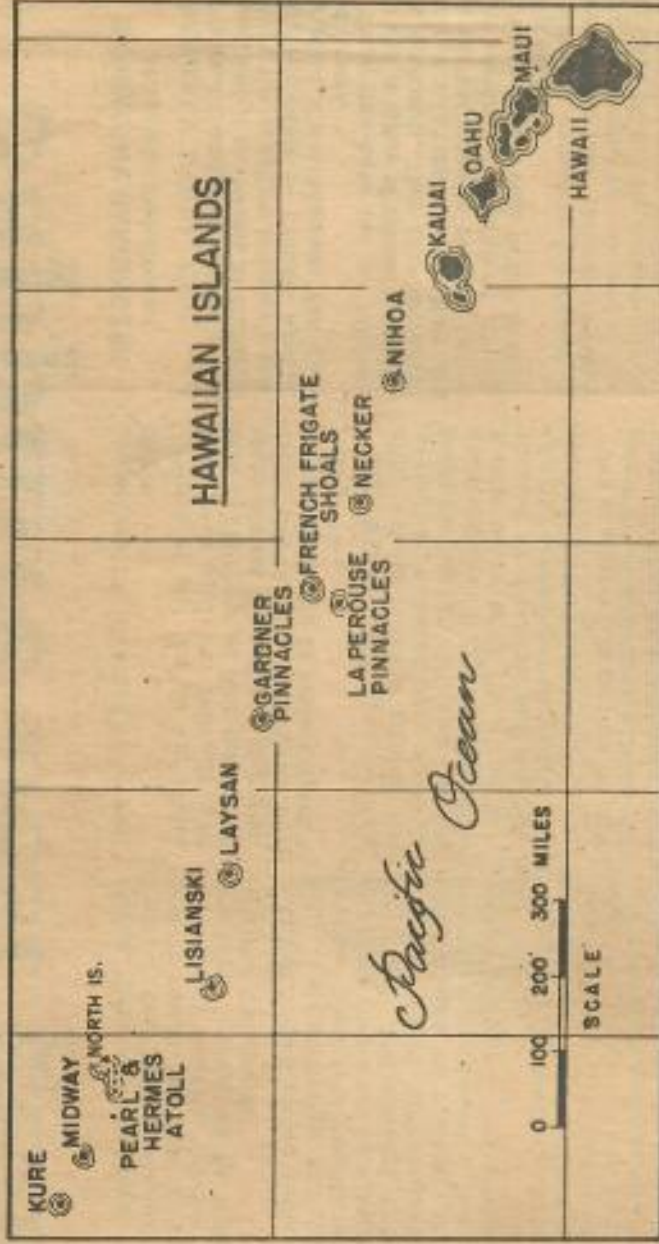
The resolution refers to the refuge by name, but resolves that Fish and Wildlife is "respectfully requested to give serious consideration toward permitting the controlled harvest of the marine fishery resources of the Northwestern Hawaiian Islands."

Sekora said that the refuge is made up of 304,000 acres, with 1,780

of this amount in acreage that is always above water. The 304,000 acres amounts to only a very small part of the northwest Islands.

THE REST OF THE northwestern Hawaiian Island waters already are under State control out to the three-mile limit, and, in fact, Fish and Game has issued two commercial fishing permits for those waters and is considering a third, Sekora said.

"Our position is that the refuge



Resolution asks to allow commercial fishing in the waters of the northwest wildlife refuge.

wildlife haven

will remain closed," he said, "until it's been demonstrated by significant scientific fact that a use such as commercial fishing could be permitted and be compatible with the well-being of the other resources.

"No data exists to our knowledge which shows that there are either harvestable or commercially valuable resources out there. Nor does any data exist that the harvests could be compatible with the existence of the monk seal, turtle, marine birds and land birds."

Sekora said the waters within refuge jurisdiction are around French Frigate Shoals, Laysan Island, Pearl and Hermes Reef and Maro Reef.

HE SAID THAT IF Congress and the President agree to extend the jurisdiction of all U.S. waters to a 200-mile limit, then other countries will certainly follow suit, shutting out American fishermen from grounds they use at present.

"If that happens, then we can expect more pressure here on our Hawaiian waters from West Coast fishermen," he said.

The impetus for the State's resolution apparently came from local fishermen. It carried the approval of the State Division of Fish and Game

and the State Department of Land and Natural Resources.

Sekora said the resolution was adopted at a time when his office is considering entering into an agreement for a study of three to five years that would allow limited fishing to study its effects on the surrounding aquatic and land biota.

The "compatibility study," as he called it, represents "what we feel is the only objective way of approaching the situation."

BESIDES THE UNKNOWN impact of removing fish from waters around islands on which millions of sea birds live and fish for themselves, there remains the impact also of pollution from fishing vessels and crews who almost certainly would be tempted to go ashore on the refuge islands. Admittance is by Federal permit only in order to keep the sanctuary free from the accidental introduction of weeds and insect pests.

Rats and cats from vessels that may go aground on the islands also is a threat, Sekora said. Some wildlife species in the refuge could be made extinct quite easily by the inadvertent introduction of predators.

Sea refuge— all want to get into the act

By BRUCE BENSON
Advertiser Staff Writer

What started out as a buffer to protect a unique Pacific wildlife refuge from encroachment is turning into a kind of magnet, attracting potential governmental and commercial interlopers.

The U.S. Department of Commerce, the Hawaii State Department of Land and Natural Resources and commercial fishermen are sniffing hard at the waters surrounding the Hawaiian Islands National Wildlife Refuge.

The sanctuary is an extraordinary array of coral atolls and two mountainous islands in the remote, northwestern part of the Hawaiian archipelago.

Millions of raucous seabirds inhabit the region, also referred to commonly as the Leeward Islands. Many species fly several thousand miles to reach their annual nesting grounds. Four rare and endangered species of land birds occupy the Leewards, as do the Hawaiian monk seal and green sea turtle.

THE REGION HAS enjoyed a solitude and absence of commercial pressure since 1909. In that year, conservation-minded President Theodore Roosevelt declared it to be a safe haven for wildlife.

The U.S. Fish and Wildlife Service, which administers the refuge, has realized that what one president provides, another can take away.

So when Congress passed the Wilderness Act of 1964, Fish and Wildlife sought to extend the law's protection to the Hawaii sanctuary.

Essentially, the act makes it more difficult to put U.S. wilderness regions to other uses. Once acreage is officially declared to be wilderness, Congress itself must approve introduction of competing purposes.

In 1973, the plan to qualify the refuge as wilderness went awry. The State of Hawaii demurred when Fish and Wildlife tried to define the refuge boundaries.

The problem centered on what makes the refuge unique — its oceanic quality, with much of the land half-awash. How does one put boundaries around a wildlife atoll?

The Leewards stretch across more than 1,000 miles — from Nihoa, just beyond Niihau, up to Pearl and Hermes Reef, just short of Midway.

ONE PROPOSAL came last year from William J. Mullahey of the Big Island. Carve out a patch of the ocean that is 400 miles wide and 1,400 miles long, he said. Call it the Charles Lindbergh Wildlife Sanctuary.

Mullahey, a retired Pan Am director and friend of the late Lindbergh, proposed turning the area over to the United Nations in perpetuity as a memorial to peace.

He derived the dimensions of 400 miles by 1,400 miles from an international movement to extend sovereignty of coastal waters out to 200 miles. Two hundred miles on either side of an atoll equals 400 miles. An additional 200 miles at either end of the thousand-mile length of the Leewards comes to 1,400 miles.

But the move to extend coastal jurisdictions seems to be working against the national refuge instead of for it. As America fishermen are deprived of coastal fishing in other countries, they look harder for coastal resources at home.

The Leewards thus take on an extra luster as a resource.

THE STATE Department of Land and Natural Resources started showing an interest in the Leewards as a commercial resource instead of a wildlife refuge at the 1973 wilderness discussions.

Larger boundaries for the refuge would give it greater integrity as an ecological unit, according to Palmer Sekora, refuge administrator for Fish and Wildlife.

Seabirds on the refuge islands obviously depend on adjacent waters for their sustenance, as do the turtles and seals, he said. Just how far and how large the dependence are unknown, he said.

In trying to buffer the refuge as a wilderness zone, Fish and Wildlife calculated its boundaries at 304,000 acres. Measurements started at the lowest of each day's two tidal cycles and went out in places to 10 fathoms, or 60 feet.

A line was fashioned around outermost reefs of each atoll in the refuge to produce the figure of 304,000 acres.

THE DEPARTMENT of Land and

Natural Resources (DLNR), led by then-chairman Sunao Kido, suggested paring the acreage down to 256,145, according to Sekora.

Kido shrank the size of the refuge by measuring its boundaries from outermost reefs, foregoing 10-fathom marks, Sekora said.

Then for reasons still unclear, Kido and others in the State changed their minds. DLNR said the boundaries should encompass only that land on the refuge that is always out of the water.

The Leeward atolls are largely awash. The amount of land that is continuously above water amounts

One must subtract 24 acres of the emerged lands for a Coast Guard navigating station at French Frigate Shoals. The remainder would be 1,745 acres — a small fraction of the original proposal — for inclusion as official wilderness of the United States.

The rest would remain a wildlife refuge but just where "the rest" is at this time has become a political and legal question.

DIMINISHING the sizable refuge by claiming that its boundaries encompass only 1,769 acres was the first step in turning the Leewards into a political issue.

Another occurred in a 1974 document entitled "Hawaii and the Sea," itself a revision of a blueprint for Hawaii ocean development that was issued in 1969.

The 1974 update included a section called "Northwestern Hawaiian Islands Stock Assessment." Citing poor fishing around Hawaii's main islands, the report said "it is becoming essential" to assess the fishing potential in the Leewards.

The report then said, "This new fishing capability, together with the recent proposal to establish a marine wilderness reserve among the Northwestern Hawaiian Islands, suggests that an effort to assess the commercial and recreational potential of the area should be undertaken in the near future."

The report failed to mention that most islands of the Leewards already enjoy sanctuary status as a national wildlife refuge, a status endowed in 1909.

Instead, the committee issuing the report said: "We are concerned about increasing pressures toward a Federal declaration of the Northwestern Hawaiian Islands as a 'natural wilderness area,' a step in advance of any meaningful knowledge of the extent and value of marine resources in these islands."

BIOLOGISTS have catalogued the extent and value of the wildlife as a resource for several decades. But little has ever been done to inventory fish in adjacent waters, largely on the assumption that no one would ever want to fish in what appeared to be a wildlife refuge of the United States.

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"Basically I had always been interested in finding out what our natural resources are out there," he said in a telephone interview.

"In each report a recommendation said there should be a marine survey of resources in the area—the idea being that if there are resources the State could utilize and if they could provide a source of fresh fish, then they should be utilized.

"I think all of us are aware of it as a wildlife refuge area there now. The question comes up of what are the interactions of anything up there.

"You must first determine what is there and how much can be taken. So as a result of the lack of information in the area, about one or two years ago, when I moved back from California, I initiated the plan to get together with Fish and Wildlife and State agencies to look into this particular area because I could see the interest coming."

SHOMURA SAID commercial interest in the Leewards isn't confined to the United States. The Japanese and Soviets have fished farther up the chain in the past 10 years, he said.

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The new limit will take effect March 1, he said.

Shomura said his "mission" for the Leewards is "optimal utilization." He explained, "It doesn't mean that you necessarily harvest it. If the trade-offs are such that the decision-makers say overwhelmingly that you don't harvest, then that itself is a utilization decision."

Shomura favors a study.

"The question I raise is: What are the food requirements of the organisms that live and depend on the Northwest Hawaiian Islands.

"It may be that the food organisms that commercial interests want are totally outside what these seabirds need. So from a scientific standpoint we need to find out what's there and what the interactions are. Then the wildlife managers are in a better position to make better decisions. I don't think all the evidence is clearcut on one side or the other."

AT THE MOMENT, refuge administrator Sekora seems to be practicing a strategy of swimming gently and avoiding any sudden splashes. It is an open secret, however, that he is unhappy at the way things are proceeding.

Sekora just returned from a two-week visit to the islands. It is customary for the refuge administrator to invite half a dozen or so specialists to accompany him on expeditions to the refuge.

This time, however, Shomura put the trip together. Specialists from State Fish and Game and two State senators visited several refuge islands. Sekora was in a position of tagging along on a trip to the sanctuary he administers.

Sens. T. C. Yim, D-5th Dist. (W. Honolulu), and Stanley I. Hara, D-1st Dist. (Hawaii), were in the party. Yim said he went because of his

"THE STATE GOVERNMENT isn't in accord with the extension of the boundaries," Yim said. He referred to the Federal proposal to count 304,000 acres as wilderness, compared with the State's position of counting only 1,745 acres.

"We're not in accord until we have the chance to make a survey as to what we have there in resources — the type and amount of fish, crab, lobster, precious coral, manganese deposits. Then we'll find out whether there is scientific justification for the protection of the birds, seals and turtles on land, and if there is a need to preserve the waters these natural animals feed on."

Asked whether U.S. Fish and Wildlife is extending its boundaries or the State is shrinking them, Yim said:

"We want to find out what the original boundaries were. Let's put it that way. And what's the justification for it? If it's law, there is no way for us to shrink it. We have no intent to shrink it, but at the same time we don't want them to expand it when they have no legal authority to do so."

Yim said he favors multiple use of waters adjacent to refuge islands when it can be done without jeopardizing wildlife. He also said the State wants additional power in deciding the fate of the waters if and when the 200-mile economic zone takes effect.

The Federal Government already has allowed Japanese to fish in parts of the Leewards without consulting Hawaii, he said.

SHOMURA MENTIONED that one reason a study should assess resources is to decide what the sustainable yield of fishing would be. If the United States were taking less than the maximum sustainable yield, another fishing nation may ask permission to take the difference, he said.

Partly because the Interior Department is afraid of challenging Hawaii over the refuge boundaries and losing a court test, U.S. Fish and Wildlife will enter an agreement with the State Department of Land and Natural Resources and with National Marine Fisheries for an assessment of fish stock in the Leewards.

"It will be a cooperative thing where Federal and State biologists work together," Sekora said. "Who can do what in what manner will be identified in a triparty agreement so the study is carried out in a manner compatible with the refuge, yet gets the job done so we can make management decisions with the State."

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Map shows 1,000-mile stretch of Leeward Islands.

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Ecological preserve proposed

By ROBERT C. MILLER
HONOLULU (UPI) —

The creation of the world's largest marine and bird sanctuary has been proposed as a memorial to the late Charles A. Lindbergh.

William Mullahey, a pioneer Pacific aviation executive and confere of Lindbergh's, urged that the submerged mountain chain extending 1,050 miles northwest from Hawaii be given to the United Nations, both as a perpetual monument to peace and as an "international ecological preserve to be kept in perpetuity for

the entire benefit of all mankind."

The area encompasses thousands of square miles of the Central Pacific and includes the dozen or so islands and reefs known as the Hawaiian Bird Island Chain extending from Kure Island to Necker and Nihoa.

The islands and reefs are presently the property of the United States, and Mullahey believes the State of Hawaii should take the initiative in offering the atolls and surrounding waters as a perpetual monument to peace.

"The United States could accept the trusteeship," the retired Pan American executive said, "and in the tradition of the several American wilderness reserves, hold this corridor of the Pacific for future generations to perpetuate this bird island sanctuary for indigenous flora and fauna — both aerial and marine."

Naturalists agree that the area contains some of the last breeding and nesting grounds for such dwindling species as the Hawaiian hair seal, the Laysan albatross, Ha-

waiian tern, various species of whales, sea turtles and other varieties of aquatic life. The islands provide vital "stopping places" for a number of migrating seafowl on the Pacific fly ways between the Arctic and Antarctic.

The big, ruddy-faced Irishman who has waded ashore on more Pacific islands than perhaps any other American, visualizes the establishment of such an international ecological reserve as "a world symbol for the prudent care and conservation of all natural resources."

Pragmatist Mullahey is no star-blinded visionary, but a slide rule engineer fully cognizant of the muscle, sweat and ~~patience necessary to~~ budge the various bureaucratic mentalities into making his dream a reality.

"There are, of course, many practical details to be worked out," admits Mullahey. "Boundaries must be established, the protective administration of the reserve must be planned. The residents in the reserve — including those minimal U.S. Navy and Coast Guard activities — must be protected, and all trespassers must be prohibited except those authorized for legitimate scientific study and conservation."

Mullahey said he could think of no more fitting tribute to Lindbergh whom he considers was one of the world's great naturalists and conservationists.

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on an inaugural PanAm 747 flight over Kaula and up to Necker and Nihoa islands. Lindbergh and Sam H. Pryor, the former executive vice president of PanAm, were both enthusiastic about the idea of creating such a mid-Pacific sanctuary," Mullahey said.

The islands along the thousand-mile chain are all sandy atolls, many are coral reefs of fantastic coloring. None has an elevation of more than a few feet above high tide. Geologists say the islands were formed from the same giant cleavage in the earth's crust that allowed the molten lava to pour forth and form the Ha-

waiian islands. However, the northern end of the rift was narrower and less lava seeped to the surface so the islands are smaller and shallower and the summits of some of the submerged mountains, still

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The United States Coast Guard maintains a loran (navigational aid) station at French Frigate Shoals permanently populated with about 20 people. The

Gardner and Laperouse pinnacles are little more than shoals. Kure, 40 miles north of Midway, also has a loran station. The most populated of all the islands in the chain is Midway of World War II fame

Lindbergh fish, bird sanctuary proposed

By **ROBERT C. MILLER**
United Press International

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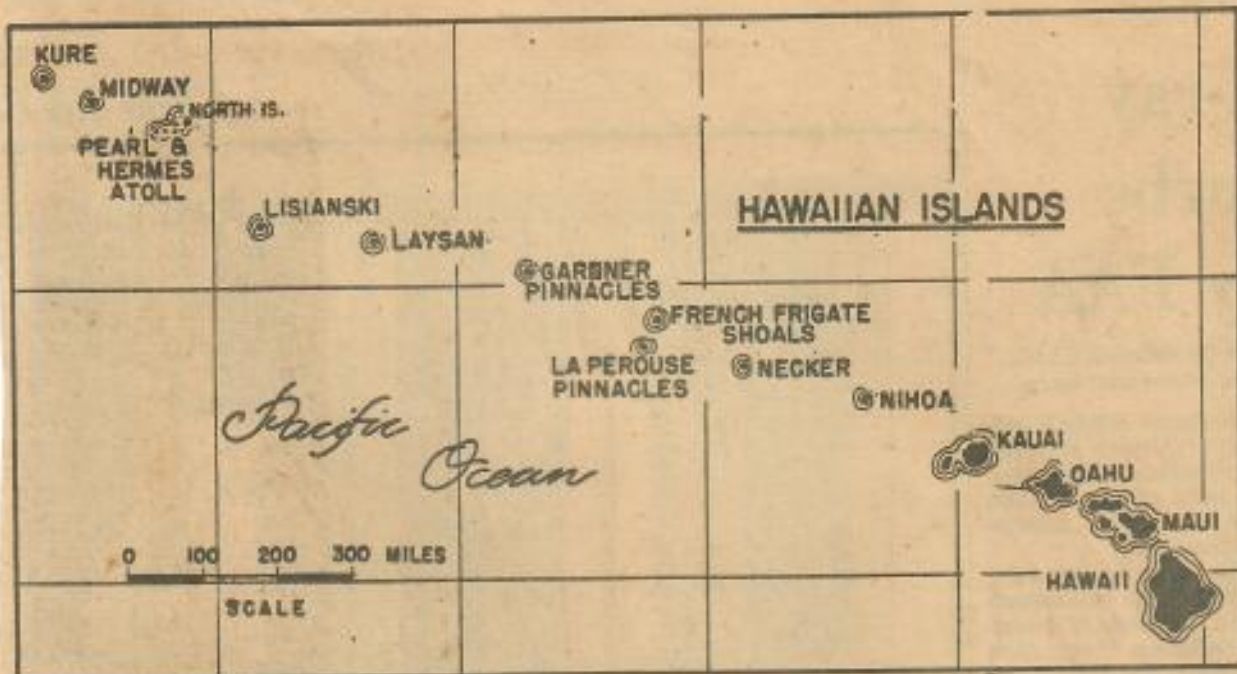
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Map above shows Hawaiian Bird Island Chain extending 1,050 miles northwest from Hawaii. Photo at right is an aerial view of French Frigate Shoals.



Phillips, Vermont man in the state, married to a wealthy woman and founder of the United States of America.

In New Hampshire he is called a "rotter." Almost anyone with a hard luck story can get money out of him. Now, as head of the social security board, he will administer old age pensions and social insurance in an effort to stultinate the human suffering which once touched his heart.

He has the use of his name as sponsor of that militaristic organization.

Anyone opposed to fascism will notice the fascist trend many movies and news reels of late have taken to. A few weeks ago on the same bill with Max West's latest effort, was shown a Lowell Thomas traveling The Eternal City, in which the highly praised Mussolini, even suggesting "if we only had a Mussolini," (1) our troubles would soon be over.

PHILLIPS S. MUNDRELL

HE DOESN'T BELIEVE IT

Editor The Star-Bulletin.
Sir: Lawn tennis was first played in England in 1874; first Wimbledon tournament in 1877; first played in U. S. in 1877; first U. S. championship in 1881. Eighty years ago was 1855 when there was no tennis anywhere and none was to be for 20 years to come. I do not believe it.
Very truly yours,
H. W. JONES,
Colonel, Medical Corps, Commanding
Tripler General Hospital.

[Editor's Note—The writer refers to a "Believe It Or Not" statement in The Star-Bulletin recently, contributed by a reader, saying she has a tennis racket which has been in almost constant use for the past 80 years.]

DR. OLDS AND EASTERN RELIGIONS

Editor The Star-Bulletin,
Sir: I have waited for some one to comment on your report of Dr. Olds' address re above. I have heard Dr. Olds several times, and agree heartily that we who call ourselves Christians have fallen far short in evidencing some of the virtues of our eastern brethren, such as filial piety, reverence for the aged, courage in trial, meekness, submission, etc.; but when it comes to comparing Christ with other teachers I emphatically cross swords with Dr. Olds.
"One star differeth from another star in glory" and so we can compare Confucius with Buddha, or Mohamet with Zoroaster, or Socrates with Plato; or Milton with Bunyan, but the sun has no competition: It shines supreme.

To sing, "Buddha loves me," is absurd for a dead man can not love.
The great teachers of the past never claimed to be more than mortal, and although their names and sayings have a faint reflex of "The Light that lighteneth every man that cometh into the world," they themselves are as dead as Cleopatra and powerless to help any human being.

They never claimed to be Lovers of All Humanity, or Saviors from sin, or God supreme, all living, all powerful; but in the Christ we find our God, our Father, our Everlasting Redeemer.

While honoring all great teachers of every land and time, we learn avert there is upper potency in saying "Buddha loves me," or "Buddha, Lover of All Men," or "Milton, Lover of my soul."

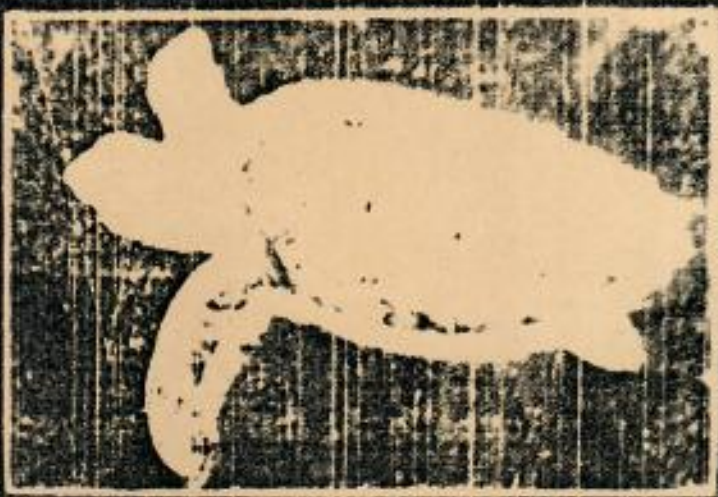
It is saying that one man was a better teacher than another, and that one man was a better lover than another, and that one man was a better Father than another, and that one man was a better Redeemer than another, and that one man was a better God than another, and that one man was a better Saviour than another, and that one man was a better Lover of All Humanity than another, and that one man was a better Father than another, and that one man was a better Redeemer than another, and that one man was a better God than another, and that one man was a better Saviour than another, and that one man was a better Lover of All Humanity than another.

Bill of Lute Austin and also of need of racial support. Austria's catastrophe, appearing as a model

project with its backbone and of the good men.

Wild Animals Of Hawaii

A Series of Brief Nature Articles By A. W. TINKER



THE HAWAIIAN-BILL TURTLE

—Photo by Diamond

NO. 6—THE HAWAIIAN-BILL OR TORTOISE-SHELL TURTLE

Economic Importance—This animal is unfortunate in that it produces the much sought after tortoise shell of commerce. This substance, used exclusively in art and decorative work and found only in this species, is composed of the thin, clear, horny scutes covering the carapace.

These shields are removed by heating the animal either in boiling water after it is dead or by suspending it alive over a fire. The heat causes the scutes to curl slightly and peel, allowing them to be grasped and pared off.

A large specimen will yield in this manner about eight pounds of the commercial product. The surviving creature are afterwards set free in the hope that the animal will regenerate a new set of shields. The second set of scutes, however, is very thin, and of no commercial value.

The hawks-bill turtle was known to the Hawaiians as the "e-e" and was hunted probably for its shell which they used in making fishing equipment and cooking tools. As the flesh of the animal is not palatable, it is doubtful if it was used as food.

Distribution—The hawks-bill turtle is seen commonly in the water about the islands, and is taken through a net, or nearly as numerous as the green turtle.

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like the green turtle, spends its entire life in the sea, coming to shore only to deposit its eggs, which are buried in sandy beaches above the high tide line. This chelonian, unlike its green relative, appears to be carnivorous. It apparently eats but little seaweed, preferring flesh and showing a decided relish for fish, crustaceans and molluscs.

Sea turtles are hardy in captivity and may be kept indefinitely in salt water aquaria, which are of sufficient size to allow freedom of movement.

Description—The hawks-bill turtle or tortoise-shell turtle is the smallest of the sea turtles, weighing but 30 to 40 pounds. The carapace may attain a length of two and a half feet in very large specimens, although individuals of this size are rarely captured nowadays.

This animal is unique in that it is the only sea turtle in which the shields of the carapace are overlapping. This condition, more pronounced in young individuals, disappears with age so that in older individuals the shields assume the regular arrangement occurring in the green turtle.

The body is dark brown or blackish above and is richly clouded with yellow. The scutes of the head and the pedicels are likewise brown or black and are margined with a pale yellow line. The hind legs are black and are margined with a pale yellow line. The shell is brown above and blackish below. The scutes are black and yellow. The ventral scutes are yellow. The scutes are black and yellow. The ventral scutes are yellow.

This animal is seen in the water about the islands, and is taken through a net, or nearly as numerous as the green turtle.

publication, nevertheless lives in the State, married to a healthy woman, and founder of the Public Health Association.

In New Hampshire he is called a "waddler." Almost anyone with a hard luck story can get money out of him. Now, as head of the social security board, he will administer old age pensions and social insurance in an effort to eliminate the human suffering which once troubled his heart.

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While honoring all great teachers of every land and time, we again assert there is upon planet earth, in Jesus, "Buddha loves me," "Buddha, lover of my soul." As well sing, "Confucius loves me," or "Milton, Lover of my soul."

By mistake of dead men but a living, loving, all-powerful God, who rules and reigns forever and all generations.

With my sincere belief in the divinity of Jesus, I am, Sir, your obedient servant, and I am, Sir, your obedient servant.

Wm. H. Jones

ings of this species, and also a good deal of expert support. Another collection, apparently, was a small

specimen, with its maximum size of the shell 2 1/2 inches.

Wild Animals Of Hawaii

A Series of Brief Nature Articles

By S. W. JONES



THE HAWKS-BILL TURTLE

—Photo by Dillmore

NO. 4—THE HAWK'S-BILL OR TORTOISE-SHELL TURTLE

Economic Importance—This animal is unfortunate in that it produces the much sought after tortoise shell of commerce. This substance, used exclusively in art and decorative work and found only in this species, is composed of the thin, clear, horny scales covering the carapace.

These shields are removed by heating the animal either in boiling water after it is dead or by suspending it alive over a fire. The heat causes the scales to curl slightly and peel, allowing them to be scraped and pured off.

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The hawk's-bill turtle was known to the Hawaiians as the "i-a" and was hunted probably for its shell, which they used in making fishing equipment and trapping traps. As the flesh of the animal is not palatable it is doubtful if it was used as food.

Distribution—The hawk's-bill turtle is also common in the waters about the Hawaiian Islands, although it is not nearly so numerous as the green turtle.

This animal inhabits the tropical and subtropical seas of both the Old and New Worlds. In the Pacific it is most numerous about the Hawaiian Islands, where it is found in the waters about the main islands and the smaller ones. It is also found in the waters about the Hawaiian Islands, where it is found in the waters about the main islands and the smaller ones.

Like the green turtle, spends its entire life in the sea, coming to shore only to deposit its eggs, which are buried in sandy beaches above the high tide line. This creature, unlike its green relative, appears to be carnivorous. It apparently eats but little seaweed, preferring fish and showing a decided relish for fish, crustaceans and mollusks.

Sea turtles are handy in captivity and may be kept indefinitely in salt water aquaria, which are of sufficient size to allow freedom of movement.

Description—The hawk's-bill turtle or tortoise-shell turtle is the smallest of the sea turtles, weighing but 25 to 40 pounds. The carapace may attain a length of two and a half feet in very large specimens, although individuals of this size are rarely captured nowadays.

This animal is unique in that it is the only sea turtle in which the shields of the carapace are overlapping. This condition, more pronounced in young individuals, disappears with age so that in older individuals the shields assume the regular arrangement occurring in the green turtle.

The body is dark brown or blackish above and is richly clouded with yellow. The scutes of the head and the pedicels are likewise brown or black and are margined with a pale yellow line. The 12 brown scutes of the carapace are smooth and unsegmented and beautifully clouded with spots of black and yellow. The ventral side of the plastron is yellow.

The carapace may be some feet in length and the plastron may be some feet in length. The head is brown and the eyes are small. The legs are small and the feet are small. The tail is small and the tail is small.

And Don't Miss...

KAHILI ROOM—Kauai Resort Hotel, Wailua. Ph. 245-3931. Buffet breakfast, lunch, fine dinner menu. Polynesian show, dancing, nightly, ex. Sun.

THE FAIRWAY—On the Wailua Golf Course. Ph. 245-3451. Restaurant and cocktail lounge open from 9 a.m. weekdays & 7 a.m. weekends. Panoramic view.

THE BULLSHED RESTAURANT—Waipouli. Ph. 822-3971. Enjoy cocktails by the sea from 1:30 p.m. Breakfast is served between 7 & 11 a.m. Dinner from 6 to 9:30 p.m. While you are there, feel free to use their private putting green.

THE ANCHORAGE—At the Hanalei Colony Resort. Phone 826-6422. Leisurely lunches from 11-3, dinner from 6-10. Memorable cocktails, and the bar is open till 1 a.m. weekdays and 2 a.m. Fri. & Sat.

CASA DI GRILLO—Lihue, Haleko Shops area. Ph. 245-9181. True Italian Cuisine. Romantic atmosphere. Lunch & dinner. Lunches \$1.25-\$2.25. Dinners \$1.95-\$4.95. Courtesy transportation.

DAIRY QUEEN—In Lihue, Kapaa, Eleele and Waimea. When you are touring Kauai and only want a quick bite, Four Dairy Queens serve fine burgers, refreshing drinks.

J.J.'S BROILER—Haleko Shops area, Lihue Shopping Center. Ph. 245-3841. Kauai's original steak house. Specialty: Slavonic Steak. Dinner. Cocktails & wine.

GREEN GARDEN RESTAURANT—Hanapepe, on the way to Waimea Canyon. Ph. 335-5422. Breakfast, lunch, dinner, cocktails, American or Oriental box lunches. Specialty, turtle cutlets and homemade fruit pies.

LA LUNA MEXICAN RESTAURANT—Ph. 245-9175. Outside Lihue toward Wailua River area. Complete dinners from \$3. Bring your own bottle. Open nightly ex. Sun. 6-9:30.

Kauai Dining Tips

JJ's Broiler



Right in the heart of Lihue, you'll find one of the most unique and exciting restaurants on Kauai.

JJ'S BROILER is Kauai's original steak house, and the only one listed in "60 Top Restaurants of Hawaii." It's located in what was once an

authentic Garden Isle plantation home and is now one of the historic Haleko Shops across from Lihue Shopping Center.

Crucial to the success of **JJ'S BROILER** is owner Jim Jasper's now-famous invention, Slavonic Steak. Though Gourmet Magazine and many satisfied customers have repeatedly requested the treasured recipe, it remains the exclusive property of **JJ'S BROILER**. The tasty concoction starts with tender mainland beef broiled to lip-smacking perfection. It's basted and served with a savory wine and garlic sauce that's been subtly flavored by a secret blend of real butter, herbs and spices.

Slavonic Steak, like all the dinners served at **JJ'S BROILER**, comes with a lavish salad bar, hot garlic bread and coffee. But the food and **JJ'S** equally renowned Irish coffee are only two reasons why the restaurant remains popular with both the local population and tourists.

Just as important is the candle-lit interior, which reminds one of an old English inn — despite the fragile scent of plumeria wafting in from outdoors.

JJ'S BROILER is open for cocktails from 5 p.m., dinner from 6 until 10. Reservations for dinner are recommended; call 245-3841. Courtesy transportation from Lihue hotels.



Adv.

Kauai Dining Tips

Superb is the word for the **RICE MILL** at Hanalei. This unpretentious wooden building houses some of the best cooking on the island of Kauai. Hurricane lanterns, fresh flowers and ferns on the tables add to the rural Hawaiian atmosphere.

Dinner starts with homemade soup and piping hot wholegrain bread (also homemade) drenched in butter. Next comes the salad, crisp and cold with secret recipe papaya-seed dressing. For your entree, choose from their varied menu featuring Teriyaki Pork Chops (subtle, succulent flavor) \$4.95; Fresh vegetable Casserole, topped with Rice Mill cheese sauce, coconut, almonds and raisins, \$3.95; Mahimahi Almadine, \$5.25; The Captain's favorite is deep fried scallops, \$4.95. Veal Cutlet in cream sauce, \$3.95; New York strip steak seasoned and done to perfection \$5.95; The Catch of the Day, fresh caught fish from our own Kauai waters, \$4.95. For dessert try one of the homemade goodies from the pastry counter.

The enormous breakfast omelets at the **RICE MILL** are justly famous throughout the islands. They include Cheese Omelet, \$2.15; Ham & Cheese, \$2.25; Vegetable or Shrimp Omelet served with creamy cheese sauce, \$2.75. Other items on the menu are French Toast, Eggs, Buttermilk Pancakes, Hawaiian Pancakes topped with fresh island fruit, sausage, bacon, ham or beef patty.

The lunch menu features homemade soup with delicious **RICE MILL** bread, .85; Grilled sandwiches from \$1.10-\$1.75; garden fresh salads from \$.75-\$2.75. This excellent restaurant is open 7 days & 7 nights a week, 8-3 and 6-9. The bread & other baked goods are available for takeout.

Call 826-6254 for reservations.



"Big Save Snac Bars"

Home Cooked Island Favorites

Breakfast, Hamburgers,
Plate Lunch Specialties

Try Our...

"Local's Special, LOCO MOCO"

a complete meal in a bowl.

Lunch & Beverage, under \$1.50.



4 CONVENIENT LOCATIONS

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Lunches from \$1.85

Dinners from \$1.95

Cocktails • Homemade Fruit Pies

Fresh Island Turtle Cutlets

American & Oriental Box Lunches

Open 6 a.m. for breakfast

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Green Garden Restaurant

PH. 335-5422

Hanapepe, Kauai



COLONEL SANDERS'

Kentucky Fried Chicken

Kuhio Hwy. & Airport Rd.

Lihue, Kauai

See Lihue, Kauai Map, page 96



Honolulu Star-Bulletin

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A-20

Friday, May 31, 1974

Endangered Turtles

It's a pleasure to note one victory in the efforts, often frustrating, to save animals whose survival is endangered.

This is the adoption by the State Board of Land and Natural Resources of regulations to protect sea turtles, seen sometimes but not as often as formerly, in Hawaiian waters. The turtle population has declined drastically because of the demand for turtle meat in restaurants, for turtle shells in curio shops.

The new regulations should be of particular gratification to George H. Balazs, of the University of Hawaii Institute of Marine Biology, who sounded the alarm and led the campaign to protect the turtles.

Under the regulations, adopted after a year of public hearings and discussions, the taking of leatherbacks, hawksbill and green sea turtles is prohibited, with certain exceptions.

Actually, the green turtle is the only one of consequence in the Hawaiian Islands; it's officially listed as depleted although its numbers have declined so much that many scientists think it should be listed as an endangered species.

Two bills affecting turtles failed to make it through the last session of the Legislature. One would have imposed a moratorium on taking turtles and the other would have released up to \$35,000 for research and management studies.

While conservationists may regret failure of the bills to pass, the new regulations should help give turtles a chance to replenish their numbers.

AND DON'T MISS . . .

THE SAND TRAP—In the Clubhouse, just inside the entrance to Kaanapali Resort area, Lahaina end. Ph. 661-3160. A fun place for Pizza (take-outs available), chicken, salads, drinks, billiards, music. Open to 1 a.m., Fri. & Sat. to 2 p.m.

SEA SCOOP—Whalers Village, Kaanapali. Ph. 661-3765. Breakfast features: delicious, unusual waffles. Ice cream specialties, gourmet sandwiches. 8 a.m. to 9 p.m.

RED DRAGON ROOM—Maui Beach Hotel, Kahului. Ph. 887-0051. Seven course Chinese Buffet nightly, ex. Mon., \$4.50 complete. Buffet lunch, upstairs Main dining room, \$2.75.

EIGHT BELLS—Maui Surf Hotel, Kaanapali. Ph. 661-4411. Breakfast, lunch, buffet dinner from 6 to 9 p.m. Piano music during dinner nightly, ex. Mon.

LAHAINA BROILER—A few min. walk from the Pioneer Inn. Ph. 661-3111. Seafood & steak house. Beautiful view of ocean & neighbor islands. Cocktail service. Breakfast, lunch & dinner served daily.

CHUCK'S STEAK HOUSE—Whalers Village, Kaanapali. Ph. 661-4495. Lunch 11 to 3, Mon. to Fri. Happy hour, 3 to 5:30. Live music Mon. to Sat. from 9 p.m. No reservations necessary. Air conditioned. On the ocean.

QUEE QUEG ROOM—Maui Surf Hotel at Kaanapali. Ph. 661-4411. Dinner only for 2 seatings from 6 p.m. Exquisite cuisine. The Lui Williams Polynesian Festival, 2 shows nightly, ex. Thurs. Ocean front room, nautical decor. Pequod bar adjacent—dancing.

THE PIZZA FACTORY—In the Maui Mall, Kahului. Phone 877-3761. Open 7 a.m. to midnite, Mon. thru Thurs., 11 a.m. to 1 a.m. Fri. & Sat. Closed Sundays. Featuring Pizza, also spaghetti, lasagne, burgers and cocktails.

DONGO'S—In the Island Surf Condominium. 1993 Kihei Rd., across from Kalama Park, Kihei. Ph. 879-1626. Breakfast, lunch, cocktails, dinner. Complete dinners from \$3.75. Open—until midnight.

SURFSIDE COFFEE SHOP & BAR—In the Maui Surf Hotel, overlooking pool & tennis courts. Open daily for breakfast, lunch & light dinners. Fountain service.

CHEZ PAUL FRENCH RESTAURANT—4 miles before Lahaina. Ph. 661-3843. French specialties, selected wines. Cocktails. Dinner from 6 p.m. Closed Sunday and Monday.

LOKELANI RESTAURANT—In the Aloha Tower of the Royal Lahaina Resort, Kaanapali Beach. Ph. 661-3611. Continental dinners served nightly on the terrace & in the dining room, 6:30 to 9:30 p.m. The versatile duo vocal & guitar talents of LeRoy & Pia are featured nightly, except Sunday, from 8 p.m.

POORBOY—34 Lono St., Kahului, 3 mins. walk from Kahului resort hotels. Ph. 877-0393. Good food for the family. Reasonable prices. Breakfast, lunch, dinner, cocktails. Open 7 days.

BUZZ'S WHARF—At Maalaea Yacht Harbor. Ph. 661-0964. On the way to Lahaina. Specialty—Turtle Steak. Dinner nightly, from \$4.25.

CAPT. JACK'S UPPER DECK—888 Front St., Lahaina. Ph. 661-4456. One of the most beautiful restaurants in the Pacific. Featuring seafood, steaks, rack of lamb.

LONGHOUSE RESTAURANT—at Maui Lu Resort in Kihei. Ph. 879-1511. Famous for its home made soup and generous salad bar. Complete dinners from \$5. Prime Rib buffet, Sat., \$6.75.

PIONEER INN—Overlooking Lahaina Harbor. Ph. 661-3636. Breakfast & lunch on the lanai. Dinner on the South Seas Patio.

PIZZA! and DRINKS to match

at THE SAND TRAP

In the Clubhouse just inside entrance to Kaanapali Resort Area (Lahaina end) near Maui Surf Hotel. Phone: 661-3160



AND DON'T MISS . . .

THE RICE MILL—Ph. 826-6254. In the heart of Hanalei. Open from 8 a.m.—3 p.m. (seven days a week). Evenings, 6 p.m. to 9 p.m. Breakfast, lunch or dinner. Featuring "Catch of the day from Hanalei Bay" and their famous Honey Wheatberry homemade bread. Courtesy pickup for dinner. Hanalei area.

PLANTATION GARDENS—Across from the Sheraton Kauai Hotel at Poipu Beach. Ph. 742-1695. Set in one of America's great gardens and recommended by Holiday Magazine in 1971. Open daily for luncheon, dinner or cocktails.

TAHITI LONGHOUSE—Spoutinghorn Rd., Poipu. Ph. 742-1421. American, Oriental & Seafood specialties. Cocktails. Reservations requested. Courtesy pickup Poipu area.

GREEN GARDEN RESTAURANT—Hanapepe, on the way to Waimea Canyon. Ph. 335-5422. Breakfast, lunch, dinner, cocktails, American or Oriental box lunches. Specialty, turtle outlets and homemade fruit pies.

KAUAI SURF HOTEL—Kalapakli Beach. Ph. 245-3631. Dine in regal sky top Golden Cape, the Surf'n Sirloin or the Surf Lanai. Cocktails and entertainment in the Planters Bar, Prince Kuhio Piano Bar, Golden Cape Lounges. Variety of seafood at the Fisherman. Pizza & rock music at Noodle House Discotheque.

SHERATON KAUAI—Poipu Beach. Ph. 742-1661. Chief Taea's Polynesian Dinner Show every Saturday night from 7 to 9 p.m. \$8.25 includes superb international buffet, the famous mile long dessert table and a great Polynesian show. Family style fun.

WAILUA COUNTRY STORE—Between the Wailua River and the Coconut Plantation. Ph. 822-3141. Snacks, cold drinks, hamburgers; also lunch or dinner plates. All take-out. 7 days a week from 10 a.m. til 9 p.m.

SUGAR MILL SNACKS—The Market Place, Coconut Plantation, Waipouli. Ph. 822-9981. Cold sandwiches, fresh local fruits, continental breakfasts & 16 flavors of ice cream.

OAR HOUSE—At the entrance of the Kauai Surf Hotel. Ph. 245-4941. Dinner from 6 p.m. daily. Superb salad bar, cocktails.

"From the lovely dining room you can relax and enjoy the panoramic view of the golf course and the beautiful blue Pacific beyond."

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COMPLETE
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Phone: 245-3451



KAUAI DINING TIPS

By Jolly Cashion

Just a bathing suit stroll past Coco Palms Beach is **WAILUA COUNTRY STORE SNACK SHOP**. Their tasty plate lunches come conveniently wrapped in foil for carrying back to the beach or in your car. Or, if you prefer, you can eat right there at the picnic tables, in the shade of the golden shower tree. Their prices are a boon to the economy minded traveler, and the servings are more than generous.

The Seafood Platter, \$1.75, features two large pieces of mahimahi and two crispy fried shrimp, potato salad, rice, and a vegetable. Other entrees are veal or pork cutlet, \$1.70; Teriyaki steak, \$1.85; Fried Chicken, \$1.65; Fried Shrimp, \$1.85; Mahimahi or Hamburger steak, \$1.60. The "Local Boy Special" is a high protein combination of hamburger, hot dog and teriyaki, \$1.60.

Besides the plate lunches, the **WAILUA COUNTRY STORE SNACK SHOP** also has a good selection of hot sandwiches. Despite inflation, hot dogs are still 40¢ hamburgers, 60¢. Other choices include Fish Filet, Grilled Cheese, Cheeseburger, and Teriyaki Burger. For those with a heartier appetite there is the Pastrami or Corned Beef sandwich for \$1.35. To quench your thirst, the usual selection of cold drinks and ice cream treats.

They're open from 10 a.m. til 9 p.m. and conveniently located for a stop on your way to or from the Slippery Slides and Hanalei. It's a favorite among local folk for a casual dinner on the way into town. You do not need reservations... just a good appetite.

How to find the best dining on Kauai.



Follow this map or call us and we'll pick you up at your hotel for the greatest dishes on Kauai. Relaxed fun dining. J.J.'s. Kauai's original steak houses. Simply the best on the island.

JJ's Boiler Room
& Broiler



J.J.'s Broiler in Lihue, Ph. 245-3841
J.J.'s Broiler Room at the Coconut Plantation, Ph. 822-4411

MAUI DINING TIPS

by Mal Campbell

All the good things people say about **CHEZ PAUL'S** food... "exquisitely prepared!", "superbly flavored!", "absolutely marvelous!" are unequivocally accurate. Owners Paul and Fernande Kirk allow only the freshest and finest ingredients in their spotless kitchen. Their business is the best of French food, and they make no compromises.

Paul is out front overseeing everything. The service is faultless; the welcome warm and generous.

The serious masterful hand in the kitchen is Fernande's. She is a most gifted chef who prepares every item on the menu with painstaking care. There is artistry in every dish.

CHEZ PAUL FRENCH RESTAURANT—at Olowalu on Highway 30 between Wailuku and Lahaina, about four miles before Lahaina; cocktails, dinner from 6:p.m.; closed Sunday and Monday.

Perfection is attained in entrees such as Filet of sole Dugleree \$5.75; Chicken roasted in a champagne sauce \$6.25, Veal Valdotin—veal baked en casserole with two sauces and ham and cheese \$6.75. Scampi a la Maison \$6.50. Frog Legs, sauteed in garlic butter, never tasted so good \$6.95. You have a choice of tasteful soup or crisp salad with your entree.

Maui is a better place because of **CHEZ PAUL**. It is a consistently popular and deliciously satisfying dinner house, so be sure you make a reservation by calling 661-3843 or 669-6154.



Excellent dining in
beautiful surroundings

- DINNER 5:30 to 10
- COCKTAILS from 4:30

Honolua, Maui

RESERVATIONS:
PH. 661-0964 or 669-6129



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Closed Sun. & Mon.

Chez Paul

RESERVATIONS
Phone—661-3843



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STEAKS • FRESH SEAFOOD

Happy Hour 5:00 to 6:00
Dinner 6:00 to 10:00

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LAHAINA • PH. 661-4456

KAUAI DINING TIPS

By Jolly Cashion

The DAIRY QUEEN on Rice Street in Lihue is a place worth keeping in mind for several reasons: they serve tasty complete meals daily from breakfast at 7:30 a.m.; the prices are reasonable, and they stay open til midnight on weekends.

Breakfast comes first — Hot Cakes 60¢, French Toast 60¢, Crisp Waffles 60¢...and all prices include coffee. If you want a man-sized meal, try Ham, Bacon or Sausage and eggs, hash browns, toast and coffee, \$1.50. Reasonable enough?

The menu has over 40 sandwiches listed with prices starting at 45¢. The folks at DAIRY QUEEN make hamburgers a dozen different ways, including Hamburger with eggs, 70¢, Hamburger with cheese 55¢, and Chili-burger 75¢.

A few of the many entrees offered are Breaded Mahimahi with tartar sauce \$2.50, One-half Broiled Chicken \$2.15, Turkey Plate \$1.50, Breaded Veal Cutlet with brown gravy \$2.25, Fish n' Fries \$1.50.

Try DAIRY QUEEN's Saimin for lunch or a snack. It's a local favorite. From the char-broiler: Sirloin Steak or Rib Steak, \$4.95.

Malts, shakes, sundaes, freezes, floats — all flavors—plus novelties and take-out orders.

There are four DAIRY QUEENS on Kauai: Lihue, Kapaa, Eleele, and Waimea. Stop when you're out touring the island. Ph. 245-2141.

"Big Save Snac Bars"

Home Cooked Island Favorites

Breakfast, Hamburgers,
Plate Lunch Specialties

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"Local's Special, LOCO MOCO"
a complete meal in a bowl.
Lunch & Beverage, under \$1.50.



4 CONVENIENT LOCATIONS

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On Your Way To
Waimea Canyon

Lunches from \$1.85

Dinner from \$1.95

Cocktails Homemade Fruit Pies
Fresh Island Turtle Cutlets
American & Oriental Box Lunches
Open 6 a.m. for Breakfast
CLOSED TUESDAY EVENINGS

Green Garden Restaurant

PH. 335-5422

Hanapepe, Kauai



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How to find the best
dining on Kauai.

Follow this map or call
us and we'll pick you
up at your hotel for
the greatest dishes on
Kauai. Relaxed fun
dining. J.J.'s. Kauai's
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Simply the best
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JJ's Boiler Room
& Broiler

J.J.'s Broiler in Lihue, Ph. 245-3841

J.J.'s Broiler Room at the Coconut Plantation, Ph. 822-4411

Go Where The Islanders Go ...

Kauai's Finest
Restaurants

Dine in the regal sky top Golden Cape,
overlooking Kalepiki Bay, the Surf & Sirloin or Surf
Lanai. Enjoy a seafood specialty at The Fisherman.

Or relax and enjoy cocktails and entertainment
in the Planters Bar, Prince Kuhio Piano Bar,
or Golden Cape Lounge (dancing here too).
Please call 245-3631 for dinner reservations.

kauai surf
AN INTERISLAND RESORT

AND DON'T MISS...

THE BULLSHED RESTAURANT—Waipouli. Ph. 822-3971. Enjoy cocktails by the sea from 1:30 p.m. Breakfast is served between 7 & 11 a.m. Dinner from 6 to 9:30 p.m. While you are there, feel free to use their private putting green.

KAHILI ROOM—Kauai Resort Hotel, Wailua. Ph. 245-3931. Buffet breakfast, lunch, fine dinner menu. Polynesian show, dancing, nightly, ex. Sun.

DAIRY QUEEN — In Lihue, Kapaa, Eleele and Waimea. When you are touring Kauai and only want a quick bite. 4 Dairy Queens serve fine burgers, refreshing drinks.

SHERATON KAUAI—Poipu Beach. Ph. 742-1661. Chief Taea's Polynesian Dinner Show every Saturday night from 7 to 9 p.m. \$8.25 includes superb international buffet, the famous mile long dessert table and a great Polynesian show. Family style fun.

WAILUA MARINA RESTAURANT—Ph. 822-4311. At landing for Fern Grotto boat rides. Breakfast, lunch & dinner (from \$3.25). Snack & bar service. Evening Wailua pickup. Open 7 days a week.

J. J.'S BROILER—Haleko Shops area, Lihue Shopping Center. Ph. 245-3841. Kauai's original steak house. Specialty-Slavonic Steak. Dinner. Cocktails & wine.

THE FAIRWAY—On the Wailua Golf Course. Ph. 245-3451. Restaurant & cocktail lounge open from 9 a.m. weekdays & 7 a.m. weekends. Panoramic view.

THE ANCHORAGE—At the Hanalei Colony Resort. Ph. 826-6422. Leisurely lunches from 11-3, dinner from 6-10. Memorable cocktails, and the bar is open till 1 a.m. weekdays and 2 a.m. Fri. & Sat.

CASA DI GRILLO—Lihue, Haleko Shops area. Ph. 245-9181. True Italian Cuisine. Romantic atmosphere. Lunch & Dinner. Lunches \$1.25-\$2.25, Dinners \$1.95-\$4.95. Courtesy hotel pickup.

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ORIENTAL & AMERICAN HOME STYLE COOKING

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SPECIALIZING IN SEAFOOD — STEAK & LOBSTER

Breakfast / Lunch / Dinner / Snacks / Bar Service

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Open Daily 9:30 a.m. to 9:00 p.m.

DINNERS FROM \$3.25

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SANDWICHES from \$.50

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LUNCH OR DINNER PLATES

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OPEN 7 DAYS A WEEK

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On Hwy. 56 to Hanalei, past the Wailua River and Coco Palms beach area, toward Kapaa Town.



AND DON'T MISS...

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"From the lovely dining room you can relax and enjoy the panoramic view of the golf course and the beautiful blue Pacific beyond."

OPEN

MON. - FRI. at 9:00 a.m.
SAT. - SUN. at 7:00 a.m.

COMPLETE

Breakfast from \$1.25

Lunch from \$1.50

DINNER from \$2.75



RESTAURANT AND COCKTAIL LOUNGE
On The Wailua Golf Course
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AND DON'T MISS . . .

THE SAND TRAP—In the Clubhouse, just inside the entrance to Kaanapali Resort area, Lahaina end. Ph. 661-3160. A fun place for Pizza (take-outs available), chicken, salads, drinks, billiards, music. Open to 1 a.m., Fri. & Sat. to 2 p.m.

SEA SCOOP—Whalers Village, Kaanapali. Ph. 661-3765. Breakfast features: delicious, unusual waffles. Ice cream specialties, gourmet sandwiches. 8 a.m. to 9 p.m.

RED DRAGON ROOM—Maui Beach Hotel, Kahului. Ph. 887-0051. Seven course Chinese Buffet nightly, ex. Mon., \$4.50 complete. Buffet lunch, upstairs Main dining room, \$2.75.

EIGHT BELLS—Maui Surf Hotel, Kaanapali. Ph. 661-4411. Breakfast, lunch, buffet dinner from 6 to 9 p.m. Piano music during dinner nightly, ex. Mon.

LAHAINA BROILER—A few min. walk from the Pioneer Inn. Ph. 661-3111. Seafood & steak house. Beautiful view of ocean & neighbor islands. Cocktail service. Breakfast, lunch & dinner served daily.

CHUCK'S STEAK HOUSE—Whalers Village, Kaanapali. Ph. 661-4495. Lunch 11 to 3, Mon. to Fri. Happy hour, 3 to 5:30. Live music Mon. to Sat. from 9 p.m. No reservations necessary. Air conditioned. On the ocean.

QUEE QUEG ROOM—Maui Surf Hotel at Kaanapali. Ph. 661-4411. Dinner only for 2 seatings from 6 p.m. Exquisite cuisine. The Lui Williams Polynesian Festival, 2 shows nightly, ex. Thurs. Ocean front room, nautical decor. Pequod bar adjacent—dancing.

THE PIZZA FACTORY—In the Maui Mall, Kahului. Phone 877-3761. Open 7 a.m. to midnite, Mon. thru Thurs., 11 a.m. to 1 a.m. Fri. & Sat. Closed Sundays. Featuring Pizza, also spaghetti, lasagne, burgers and cocktails.

DONGO'S—In the Island Surf Condominium, 1993 Kihei Rd., across from Kalama Park, Kihei. Ph. 879-1626. Breakfast, lunch, cocktails, dinner. Complete dinners from \$3.75. Open—until midnight.

SURFSIDE COFFEE SHOP & BAR—In the Maui Surf Hotel, overlooking pool & tennis courts. Open daily for breakfast, lunch & light dinners. Fountain service.

CHEZ PAUL FRENCH RESTAURANT—4 miles before Lahaina. Ph. 661-3843. French specialties, selected wines. Cocktails. Dinner from 6 p.m. Closed Sunday and Monday.

LOKELANI RESTAURANT—In the Aloha Tower of the Royal Lahaina Resort, Kaanapali Beach. Ph. 661-3611. Continental dinners served nightly on the terrace & in the dining room, 6:30 to 9:30 p.m.

BUZZ'S WHARF—At Maalaea Yacht Harbor. Ph. 661-0964. On the way to Lahaina. Specialty—Turtle Steak. Dinner nightly, from \$4.25.

CAPT. JACK'S UPPER DECK—888 Front St., Lahaina. Ph. 661-4456. One of the most beautiful restaurants in the Pacific. Featuring seafood, steaks, rack of lamb.

LONGHOUSE RESTAURANT—at Maui Lu Resort in Kihei. Ph. 879-1511. Famous for its home made soup and generous salad bar. Complete dinners from \$5. Prime Rib buffet, Sat., \$6.75.

PIONEER INN—Overlooking Lahaina Harbor. Ph. 661-3636. Breakfast & lunch on the lanai. Dinner on the South Seas Patio.

DONGO'S



- BREAKFAST
- LUNCH
- DINNER

Complete Dinners
FROM **\$3.75**

COCKTAIL LOUNGE
Open 'til Midnite

In the Island Surf
Condominium

1993 Kihei Rd., across from
Kalama Park, Kihei. Ph. 879-1626

KAUAI DINING TIPS

By Jolly Cashion

For golfers and economy minded tourist, the **FAIRWAY** restaurant is located next to Wailua Golf Course, right on the main highway. A convenient stop for breakfast, lunch or dinner in a casual atmosphere.

The dinner menu ranges from \$2.75 for fried chicken hamburger steak to \$6.00 for lobster tails or steak 'n lobster. This includes tossed green salad garnished with bacon bits, steamed rolls and choice of rice or french fries. A top favorite with seafood lovers is the combination seafood plate...a tempting array of crisp shrimp tempura, lobster & grilled mahimahi all for a mere \$3.95. To top it off try a piece of their homemade pie.

Lunch, served from 11 a.m. to 3 p.m., can be as quick or leisurely as you like. Sandwiches include mahimahi \$1.25, hamburger deluxe 95¢, teriyaki \$1.95, clubhouse \$1.45...hot dogs 65¢ or tuna 85¢ if you're really on a tight budget. For a more leisurely lunch order a cool drink, lean back and enjoy the view across the golf course. Choose from broiled mahimahi \$2.00, crisp fried chicken \$2.50, deep fried jumbo shrimp \$2.50, luncheon steak \$3.25 all including chilled fruit cup or tossed greens, buttered vegetable, rice or french fries, coffee or tea.

Breakfast at the Fairway can be an omelette (ham, bacon or cheese) with toast \$1.50, hot cakes 65¢ or eggs any style 50¢. Sweet rolls and English muffins.

The Fairway is open from 9 a.m. Monday through Friday and from 7 a.m. on weekends. For dinner reservations call 245-3451.

THE BULL SHED



Steak House

Breakfast	Dinner
7-11	6-9:30

MOKIHANA OF KAUAI
Waipouli 822-3971

"From the lovely dining room you can relax and enjoy the panoramic view of the golf course and the beautiful blue Pacific beyond."



OPEN

MON. - FRI. at 9:00 a.m.
SAT. - SUN. at 7:00 a.m.

COMPLETE

Breakfast from \$1.25
Lunch from \$1.50
DINNER from \$2.75

RESTAURANT AND COCKTAIL LOUNGE
On The Wailua Golf Course
Phone: 245-3451

MAUI DINING TIPS

By Herb Mueh

"... so this Don White and his family came over here from Seattle and opened an attractive new restaurant in Kihei. He doesn't serve beef hocks smothered in cherry-pits, or anything else exotic. He just serves top quality standard American foods, the kind everybody likes. And then he hired some of the most obliging and friendly people in Hawaii. You should see the way that restaurant is building its trade — local folks as well as tourists, and that's a recommendation!"

In a nutshell, that's the story of **DONGO'S RESTAURANT**, in the Island Surf building at Kihei. And the prices are reasonable enough that you can afford to take the whole family to dinner. One of the most popular items on the menu is Dongo's Special Turkey Dinner — \$3.95. Others are Mahimahi — \$3.95, or Steak and Prawns — \$5.95. These are complete dinners too, with choice of soup or salad, beverage, etc. Children's dinners range from \$1.95 to \$2.25, and there is a Light Eater's Fare with Prices from \$1.75 to \$2.85.

Dongo's serves breakfast and lunch, too, with an extensive menu that will surely please every taste and pocketbook. Their dining room is open from 6:00 a.m. to 2:00 p.m., and 6:00 p.m. to midnight, and their friendly Koa Room Bar serves from 10:00 a.m. to midnight.

For newcomers, the Island Surf building, in which you'll find Dongo's, is centrally located on Maui's Kihei shoreline, across from Kalama Beach Park. Phone 879-1626.



Your finest nights on Maui

They'll be with us. Dining on superb French cuisine, from Tournedos Diane to Stroganoff to Scampi to Duck Peach-Melba. Fine spirits and wines and our own cappuccino. Overlooking tropical gardens and the Molokai sunset.

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At Napili Shores Resort

Dinner from \$5.95 / Closed Monday
Reservations after 4 p.m.

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THE RICE MILL—Ph. 826-6254. In the heart of Hanalei. Open from 8 a.m.—3 p.m. (seven days a week). Evenings, 6 p.m. to 9 p.m. Breakfast, lunch or dinner. Featuring "Catch of the day from Hanalei Bay" and their famous Honey Wheatberry homemade bread. Courtesy pickup for dinner, Hanalei area.

PLANTATION GARDENS—Across from the Sheraton Kauai Hotel at Poipu Beach. Ph. 742-1695. Set in one of America's great gardens and recommended by Holiday Magazine in 1971. Open daily for luncheon, dinner or cocktails.

TAHITI LONGHOUSE—Spoutinghorn Rd., Poipu. Ph. 742-1421. American, Oriental & Seafood specialties. Cocktails. Reservations requested. Courtesy pickup Poipu area.

GREEN GARDEN RESTAURANT—Hanapepe, on the way to Waimea Canyon. Ph. 335-5422. Breakfast, lunch, dinner, cocktails, American or Oriental box lunches. Specialty, turtle cutlets and homemade fruit pies.

KAUAI SURF HOTEL—Kalapaki Beach. Ph. 245-3631. Dine in regal sky top Golden Cape, the Surf'n Sirloln or the Surf Lanai. Cocktails and entertainment in the Planters Bar, Prince Kuhio Piano Bar, Golden Cape Lounge. Variety of seafood on the Fisherman. Pizza & rock music at Noodle House Discotheque.

SHERATON KAUAI—Poipu Beach. Ph. 742-1661. Chief Taea's Polynesian Dinner Show every Saturday night from 7 to 9 p.m. \$8.25 includes superb international buffet, the famous mile long dessert table and a great Polynesian show. Family style fun.

WAILUA COUNTRY STORE—Between the Wailua River and the Coconut Plantation. Ph. 822-3141. Snacks, cold drinks, hamburgers; also lunch or dinner plates. All take-out. 7 days a week from 10 a.m. til 9 p.m.

OAR HOUSE
STEAKS
KING CRAB
LOBSTER
RIBS
&
KAUAI'S
GREATEST
SALAD BAR
COCKTAILS
at the entrance to
THE
KAUAI SURF
DINNER
from 6pm daily
245-4941

OAR HOUSE—At the entrance of the Kauai Surf Hotel. Ph. 245-4941. Dinner from 6 p.m. daily. Superb salad bar, cocktails.

SUGAR MILL SNACKS—The Market Place, Coconut Plantation, Waipouli. Ph. 822-9981. Cold sandwiches, fresh local fruits, continental breakfasts & 16 flavors of ice cream.

THE PATIO—Lihue Plaza, corner of Rice & Umi Sts. Ph. 245-2011. Serving German & American food. Lunch from 12 to 2 p.m. Dinner from 5:30 to 9 p.m. Take out counter open from 10 a.m. to 5 p.m.

WHEREVER YOU GO ON KAUAI

Great Food!

Fast Service!

FREEZES • FLOATS
SHORT ORDERSDairy
QueenMALTS • SHAKES
HAMBURGERS
Kapas, Eleele &
Waimea

Lihue—4302 Rice St.

Weekdays: 7:30-11:00 p.m.
Weekends: 7:30 a.m.-MidnightWeekdays: 10 a.m.-10:30 p.m.
Weekends: 10:00 a.m.-Midnight

AT THE ENTRANCE TO THE WAILUA MARINA STATE PARK

Wailua Marina RESTAURANT
ORIENTAL & AMERICAN HOME STYLE COOKING
• Choose from 21 dinner entrees •
SPECIALIZING IN SEAFOOD — STEAK & LOBSTER
Breakfast / Lunch / Dinner / Snacks / Bar Service
Courtesy Pick-up for Dinner—Wailua Area
Open Daily 9:30 a.m. to 9:00 p.m.
DINNERS FROM \$3.25 ORIGINAL HAWAIIAN MURALS PHONE 822-4311

KAUAI DINING TIPS

By Jolly Cashion

Just a bathing suit stroll past Coco Palms Beach is **WAILUA COUNTRY STORE SNACK SHOP**. Their tasty plate lunches come conveniently wrapped in foil for carrying back to the beach or in your car. Or, if you prefer, you can eat right there at the picnic tables, in the shade of the golden shower tree. Their prices are a boon to the economy minded traveler, and the servings are more than generous.

The Seafood Platter, \$1.75, features two large pieces of mahimahi and two crispy fried shrimp, potato salad, rice, and a vegetable. Other entrees are veal or pork cutlet, \$1.70; Teriyaki steak, \$1.85; Fried Chicken, \$1.65; Fried Shrimp, \$1.85; Mahimahi or Hamburger steak, \$1.60. The "Local Boy Special" is a high protein combination of hamburger, hot dog and teriyaki, \$1.60.

Besides the plate lunches, the **WAILUA COUNTRY STORE SNACK SHOP** also has a good selection of hot sandwiches. Despite inflation, hot dogs are still 40¢ hamburgers, 60¢. Other choices include Fish Filet, Grilled Cheese, Cheeseburger, and Teriyaki Burger. For those with a heartier appetite there is the Pastrami or Corned Beef sandwich for \$1.35. To quench your thirst, the usual selection of cold drinks and ice cream treats.

They're open from 10 a.m. til 9 p.m. and conveniently located for a stop on your way to or from the Slippery Slides and Hanalei. It's a favorite among local folk for a casual dinner on the way into town. You do not need reservations. . . just a good appetite.

The OAR HOUSE
STEAKS
KING CRAB
LOBSTER
RIBS
& KAUAI'S GREATEST SALAD BAR
COCKTAILS
 at the entrance to THE KAUAI SURF DINNER from 6pm daily 245-4941

Plan To Stop On Your Way To Waimea Canyon

Lunches from \$1.85
 Dinner from \$1.95
 Cocktails - Homemade Fruit Pies
 Fresh Island Turtle Cutlets
 American & Oriental Box Lunches
 Open 6 a.m. for Breakfast
 CLOSED TUESDAY EVENINGS
Green Garden Restaurant
 PH. 335-5422
 Hanapepe, Kauai



KAUAI DINING TIPS

By Jolly Cashion

If you're tired of feeling like a tourist and want some true East Coast Italian food served in a romantic atmosphere **CASA DI GRILLO** is the place to go. Owner Tony Grillo and his charming wife, Christine, have created a bit of Sicily right in the midst of Lihue's Haleko Shops.

Sip a glass of wine at one of the patio tables, upstairs or downstairs, and choose your lunch or dinner entree from the large menu of tempting Italian delights. Featured at lunch are hot and cold East coast submarine sandwiches, \$1.25-\$1.50. Spaghetti dishes served with French bread, run from \$1.45 to \$2.25, and include the old favorites as well as the more unusual pasta broccoli, etc.

In addition to the pastas on the lunch menu, the dinner menu features Lasagna like you've never tasted before. The fresh egg noodles are made on Tony's own pasta machine. The triple blend of cheeses, meat, secret ingredients and Tony's special sauce is authentic Italian at its best; \$4.95. Cannelloni, a Grillo family recipe handed down through three generations, \$4.95. Chicken Cacciatore, \$4.95. Pesche della Isola, boneless Kauai fish prepared with a lemon, butter and wine sauce, \$4.95. Pork Parmigiana is a delightful combination of breaded cutlet, melted cheese, a sumptuous sauce and spaghetti, \$4.25. All dinners include hot rolls, soup or salad. **CASA DI GRILLO** is a favorite meeting place for local people and visiting celebrities. Call 245-9181 for reservations. Courtesy hotel pickup.

"Big Save Snac Bars"

Home Cooked Island Favorites
 Breakfast, Hamburgers,
 Plate Lunch Specialties
 Try Our . . .
 "Local's Special, LOCO MOCO"
 a complete meal in a bowl.
 Lunch & Beverage, under \$1.50.



Plan To Stop On Your Way To Waimea Canyon

Lunches from \$1.85
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 Cocktails - Homemade Fruit Pies
 Fresh Island Turtle Cutlets
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 Open 6 a.m. for Breakfast
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Green Garden Restaurant
 PH. 335-5422
 Hanapepe, Kauai



Go Where The Islanders Go . . .

Kauai's Finest Restaurants

Dine in the regal sky top Golden Cape, overlooking Kalapaki Bay, the Surf & Siroin or Surf Lanai. Enjoy a seafood specialty at The Fisherman. Or relax and enjoy cocktails and entertainment in the Planters Bar, Prince Kuhio Piano Bar, or Golden Cape Lounge (dancing here too). Please call 245-3631 for dinner reservations.



WAILUA COUNTRY STORE SNACK SHOP

- TASTY SNACKS
 - FAST LUNCHES
 - COLD DRINKS
 - MILK SHAKES
- SANDWICHES from \$.50
 DELUXE HAMBURGERS \$.60
 LUNCH OR DINNER PLATES \$1.50 and up



OPEN 7 DAYS A WEEK
 9 A.M. til 10 P.M.
 CALL 822-3141
 For Lunch & Dinner

On Hwy. 56 to Hanalei, past the Wailua River and Coco Palms beach area, toward Kapea Town.

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PLANTATION GARDENS—Across from the Sheraton Kauai Hotel at Poipu Beach. Ph. 742-1695. Set in one of America's great gardens and recommended by Holiday Magazine in 1971. Open daily for luncheon, dinner or cocktails.

TAHITI LONGHOUSE—Spoutinghorn Rd., Poipu. Ph. 742-1421. American, Oriental & Seafood specialties. Cocktails. Reservations requested. Courtesy pickup Poipu area.

GREEN GARDEN RESTAURANT—Hanapepe, on the way to Waimea Canyon. Ph. 335-5422. Breakfast, lunch, dinner, cocktails, American or Oriental box lunches. Specialty, turtle cutlets and homemade fruit pies.

KAUAI SURF HOTEL—Kalapaki Beach. Ph. 245-3631. Dine in regal sky top Golden Cape, the Surf'n Sirlain or the Surf Lanai. Cocktails and entertainment in the Planters Bar, Prince Kuhio Piano Bar, Golden Cape Lounge. Variety of seafood at the Fisherman. Pizza & rock music at Noodle House Discotheque.

SHERATON KAUAI—Poipu Beach. Ph. 742-1661. Chief Taea's Polynesian Dinner Show every Saturday night from 7 to 9 p.m. \$8.25 includes superb international buffet, the famous mile long dessert table and a great Polynesian show. Family style fun.

WAILUA COUNTRY STORE—Between the Wailua River and the Coconut Plantation. Ph. 822-3141. Snacks, cold drinks, hamburgers; also lunch or dinner plates. All take-out. 7 days a week from 10 a.m. til 9 p.m.

"Big Save Snac Bars"

Home Cooked Island Favorites

Breakfast, Hamburgers,
Plate Lunch Specialties

Try Our...

"Local's Special, LOCO MOCO"
a complete meal in a bowl.
Lunch & Beverage, under \$1.50.



OAR HOUSE—At the entrance of the Kauai Surf Hotel. Ph. 245-4941. Dinner from 6 p.m. daily. Superb salad bar, cocktails.

SUGAR MILL SNACKS—The Market Place, Coconut Plantation, Waipouli. Ph. 822-9981. Cold sandwiches, fresh local fruits, continental breakfasts & 16 flavors of ice cream.

**WAILUA COUNTRY STORE SNACK SHOP**

*Take-Outs

- TASTY SNACKS
- FAST LUNCHES
- COLD DRINKS
- MILK SHAKES

SANDWICHES from \$.50
DELUXE HAMBURGERS \$.80
LUNCH OR DINNER PLATES
\$1.50 and up

OPEN 7 DAYS A WEEK
9 A.M. til 10 P.M.
CALL 822-3141
For Lunch & Dinner

On Hwy. 56 to Hanalei,
past the Wailua River and
Coco Palms beach area,
toward Kapaa Town.

AND DON'T MISS...

BIG SAVE SNAC BARS—4 convenient locations—Waimea, Koloa, Kapaa and Lihue. A great chance to sample home cooked island favorites any time of the day. Breakfast, plate lunch specials, hamburgers, or ask about a Loco Moco.

THE BULLSHED RESTAURANT—Waipouli, Ph. 822-3971. Enjoy cocktails by the sea from 1:30 p.m. Breakfast is served between 7 & 11 a.m. Dinner from 6 to 9:30 p.m. While you are there, feel free to use their private putting green.

KAHILI ROOM—Kauai Resort Hotel, Wailua. Ph. 245-3931. Buffet breakfast, lunch, fine dinner menu. Polynesian show, dancing, nightly, ex. Sun.

DAIRY QUEEN—In Lihue, Kapaa, Eleele and Waimea. When you are touring Kauai and only want a quick bite. 4 Dairy Queens serve fine burgers, refreshing drinks.

THE ANCHORAGE—At the Hanalei Colony Resort. Ph. 826-6422. Leisurely lunches from 11–3, dinner from 6–10. Memorable cocktails, and the bar is open till 1 a.m. weekdays and 2 a.m. Fri. & Sat.

CASA DI GRILLO—Lihue, Haleko Shops area. Ph. 245-9181. True Italian Cuisine. Romantic atmosphere. Lunch & Dinner. Lunches \$1.25–\$2.25, Dinners \$1.95–\$4.95. Courtesy hotel pickup.

THE FAIRWAY—On the Wailua Golf Course. Ph. 245-3451. Restaurant & cocktail lounge open from 9 a.m. weekdays & 7 a.m. weekends. Panoramic view.

WAILUA MARINA RESTAURANT—Ph. 822-4311. At landing for Fern Grotto boat rides. Breakfast, lunch & dinner (from \$3.25). Snack & bar service. Evening Wailua pickup. Open 7 days a week.

SHERATON KAUAI—Poipu Beach. Ph. 742-1661. Chief Taea's Polynesian Dinner Show every Saturday night from 7 to 9 p.m. \$8.25 includes superb international buffet, the famous mile long dessert table and a great Polynesian show. Family style fun.

Go Where The Islanders Go...

Kauai's Finest Restaurants

Dine in the regal sky top Golden Cape, overlooking Kalapaki Bay, the Surf & Sirlain or Surf Lanai. Enjoy a seafood specialty at The Fisherman. Or relax and enjoy cocktails and entertainment in the Planters Bar, Prince Kuhio Piano Bar, or Golden Cape Lounge (dancing here too). Please call 245-3631 for dinner reservations.

kauai surf
AN INTERISLAND RESORT

KAUAI DINING TIPS

By Jolly Cashion

Just a bathing suit stroll past Coco Palms Beach is **WAILUA COUNTRY STORE SNACK SHOP**. Their tasty plate lunches come conveniently wrapped in foil for carrying back to the beach or in your car. Or, if you prefer, you can eat right there at the picnic tables, in the shade of the golden shower tree. Their prices are a boon to the economy minded traveler, and the servings are more than generous.

The Seafood Platter, \$1.75, features two large pieces of mahimahi and two crispy fried shrimp, potato salad, rice, and a vegetable. Other entrees are veal or pork cutlet, \$1.70; Teriyaki steak, \$1.85; Fried Chicken, \$1.65; Fried Shrimp, \$1.85; Mahimahi or Hamburger steak, \$1.60. The "Local Boy Special" is a high protein combination of hamburger, hot dog and teriyaki, \$1.60.

Besides the plate lunches, the **WAILUA COUNTRY STORE SNACK SHOP** also has a good selection of hot sandwiches. Despite inflation, hot dogs are still 40¢ hamburgers, 60¢. Other choices include Fish Filet, Grilled Cheese, Cheeseburger, and Teriyaki Burger. For those with a heartier appetite there is the Pastrami or Corned Beef sandwich for \$1.35. To quench your thirst, the usual selection of cold drinks and ice cream treats.

They're open from 10 a.m. til 9 p.m. and conveniently located for a stop on your way to or from the Slippery Slides and Hanalei. It's a favorite among local folk for a casual dinner on the way into town. You do not need reservations. . . just a good appetite.



THE FORK AND SPOON HOUSE

STEAKS
KING CRAB
LOBSTER
RIBS
&
KAUAI'S
GREATEST
SALAD BAR
COCKTAILS

at the entrance to
THE
KAUAI SURF
DINNER
from 6pm daily
245-4941

Plan To Stop
On Your Way To
Waimea CanyonLunches from \$1.85
Dinner from \$1.95Cocktails - Homemade Fruit Pies
- Fresh Island Turtle Cutlets
American & Oriental Box Lunches
Open 6 a.m. for Breakfast
CLOSED TUESDAY EVENINGSGreen Garden Restaurant
PH. 335-5422
Hanapepe, Kauai

KAUAI DINING TIPS

By Jolly Cashion

If you're tired of feeling like a tourist and want some true East Coast Italian food served in a romantic atmosphere **CASA DI GRILLO** is the place to go. Owner Tony Grillo and his charming wife, Christine, have created a bit of Sicily right in the midst of Lihue's Haleko Shops.

Sip a glass of wine at one of the patio tables, upstairs or downstairs, and choose your lunch or dinner entree from the large menu of tempting Italian delights. Featured at lunch are hot and cold East coast submarine sandwiches, \$1.25-\$1.50. Spaghetti dishes served with French bread, run from \$1.45 to \$2.25, and include the old favorites as well as the more unusual pasta broccoli, etc.

In addition to the pastas on the lunch menu, the dinner menu features Lasagna like you've never tasted before. The fresh egg noodles are made on Tony's own pasta machine. The triple blend of cheeses, meat, secret ingredients and Tony's special sauce is authentic Italian at its best; \$4.95. Cannelloni, a Grillo family recipe handed down through three generations, \$4.95. Chicken Cacciatore, \$4.95. Pesche della Isola, boneless Kauai fish prepared with a lemon, butter and wine sauce, \$4.95. Pork Parmigiana is a delightful combination of breaded cutlet, melted cheese, a sumptuous sauce and spaghetti, \$4.25. All dinners include hot rolls, soup or salad. **CASA DI GRILLO** is a favorite meeting place for local people and visiting celebrities. Call 245-9181 for reservations. Courtesy hotel pickup.

"Big Save Snac Bars"

Home Cooked Island Favorites

Breakfast, Hamburgers,
Plate Lunch Specialties

Try Our . . .

"Local's Special, LOCO MOCO"
a complete meal in a bowl.
Lunch & Beverage, under \$1.50.Plan To Stop
On Your Way To
Waimea CanyonLunches from \$1.85
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- Fresh Island Turtle Cutlets
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Open 6 a.m. for Breakfast
CLOSED TUESDAY EVENINGSGreen Garden Restaurant
PH. 335-5422
Hanapepe, Kauai

Go Where The Islanders Go . . .

Kauai's Finest
Restaurants

Dine in the regal sky top Golden Cape, overlooking Kalapaki Bay, the Surf & Sirolo or Surf Lani. Enjoy a seafood specialty at The Fisherman. Or relax and enjoy cocktails and entertainment in the Planters Bar, Prince Kuhio Piano Bar, or Golden Cape Lounge (dancing here too). Please call 245-3831 for dinner reservations.


kaui surf
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WAILUA
COUNTRY
STORE
SNACK SHOP

- TASTY SNACKS
- FAST LUNCHES
- COLD DRINKS
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SANDWICHES from \$.50
DELUXE HAMBURGERS \$.60
LUNCH OR DINNER PLATES
\$1.50 and upOPEN 7 DAYS A WEEK
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CALL 822-3141
For Lunch & DinnerOn Hwy. 56 to Hanalei,
past the Wailua River and
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Hanalei Bay, Kauai



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A world of your own on beautiful Hanalei Bay

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the anchorage

KAUAI'S FINEST DINING IN HANALEI



Kauai-Aspen-Scottsdale

An exciting on-the-beach setting on the Garden Isle.
Five scenic miles beyond Hanalei —
across the wooden bridges.

LUNCH from 11 AM
a variety of salads and sandwiches from \$1.35

DINNER from 6 PM
featuring Fresh Island Turtle Steaks,
Prime Rib and New Zealand Lobster tail.

COCKTAILS 'til 2 AM

the anchorage

courtesy car available
in the Hanalei
area



826-6422

"HOLIDAY Recommends" Review
By Miki Myrick

If ever the spirit of Hawaii were to manifest itself it would be among the delicate orchids and lush tropical foliage of the famous gardens surrounding the **PLANTATION GARDEN RESTAURANT**.

Holiday magazine's citation comes as no surprise. This gracious plantation manager's home is a highlight to any Kauai visitor. As you dine amidst the decor of old Hawaiiana, sprinkled warmly with interesting artifacts from the Monarchy era, you will happily etch in your memories an experience of warm hospitality and well attended details.

The menu offers a wide selection of cosmopolitan entrees ranging from broiler items to seafood specialties: featured items include Canneloni, \$6.25, a delicate crepe enfolding an exquisite blend of meat spices and cheese, topped with an indescribably delicious tomato sauce; Exotic Malayan Curry (Chicken, \$6.00; Seafood, \$6.50) served with an array of condiments. Each dinner entree includes the crisp green salad, garden vegetables, home-baked bread and beverage. Children's selections offered from \$2.25.

The wide variety of appetizers includes fruit cocktail, poi and lomi salmon (from \$.95), chopped chicken livers (\$.90) and escargot (\$3.75). A selection of home baked pies from the tempting dessert cart awaits your choice. The luncheon menu features salads and sandwiches at reasonable prices. 742-1695 for reservations. Courtesy transportation for the Poipu area.

The Island of Kauai's only

**HOLIDAY MAGAZINE
RECOMMENDED RESTAURANT**



Plantation Gardens RESTAURANT

**OPEN DAILY
LUNCHEON
DINNER
COCKTAILS**

Located in what Life and Sunset Magazines have called "One of America's Great Gardens." Tours conducted by Hawaiian Tutus, \$1.00.

**KOLOA, POIPU BEACH, KAUAI
PH. 742-1695**

'The Garden Isle'

The entry to Kauai is Lihue airport, and with two important exceptions, most hotels are either on Poipu Beach on the West Shore, or near the Wailua River on the East Shore. (The two exceptions are the Kauai Surf on Kalapaki Beach and Hanalei Plantation on Hanalei Bay.) However, almost all visitors tour the entire island, no matter where they headquarter.



Fields of Taro Plants, Hanalei Valley, Kauai

Lihue itself is well worth an hour or more of exploration. The first stop might be the Lihue Shopping Center. Although most of the stores carry merchandise which can be found on the mainland, the Kauai Stores and Woolworth's carry unique tourist items. The carved effigy of a sailor with a spy glass inside the former is a survivor of the original Plantation Store, long since demolished. Across the street from the shopping center are the Haleko Shops, which are nothing more than the old plantation foremen's homes authentically and charmingly restored.

Also, almost all visitors drive around Nawiliwili Harbor and stroll Kalapaki Beach just two miles from the center of Lihue, no matter where they stay. When one of the Matson Line Freighters loads or unloads at Nawiliwili Pier, it has a charm that all the airports in the world cannot equal.

Just outside Lihue, heading toward Wailua, is Old Hanamaulu Town with picturesque plantation stores, museum, shops and restaurants. The museum is free, a fascinating collection of early Hawaiiana...and sugar cane is ground daily on the antique mill. The next stop for most visitors is at Wailua where they may make a trip up river to the fern grotto. Another attrac-

Continued on page 76

CRUISING KAUAI'S RIVER

Cruising down the river on a sunlit afternoon has a very special flavor if the river is the Wailua and the island is Kauai. As mellow Hawaiian voices sing to the accompaniment of strummed ukuleles, you glide between banks of dense tropical foliage on the placid river to your Fern Grotto destination.

But your Wailua River cruise really starts in Lihue, arrival point on the Garden Island. Kauai's county seat, though one of the oldest plantation towns in the islands, retains something of a frontier outpost look. There's the old Plantation Store with its trademark, a carved wooden sailor with a spy glass; the Lihue horse trough cast in marble and shipped around Cape Horn in 1909; the old cemetery with its stately monument to the Rice family, island pioneers. And there's much that's modern in Lihue, too. The Lihue Shopping Center includes gardens and carp ponds as well as fine shops and dining spots. The Kauai Surf Hotel, fronting Kalapaki Beach, rises in gleaming splendor just a few miles out of Lihue.

At the mouth of the Wailua River are new and lovely Kauai Resort Hotel and the Coco Palms Resort, a cluster of cottages in a tropical grove of ponds and coconut palms. At the Wailua Marina, you'll find a

Continued on page 78

SMITH'S

MOTOR BOAT SERVICE

HAWAIIAN MUSIC & LEGENDS ON EVERY TRIP



CRUISE UP THE BEAUTIFUL WAILUA RIVER TO THE FERN GROTTO

See the Unchanged & Unspoiled Hawaii of Hundreds of Years Ago!

DAILY MORNING TRIPS 9:00, 9:30, 10:30, 11:00 am & 12
AFTERNOON TRIPS 1:00, 1:30, 2:00, 3:00 & 4:00 pm

Romantic Night Boat ride / Hawaiian dinner (Luau) / Tues. and Thurs. Night cruises by reservations only.

GOT SOME SPARE TIME? SEE SOME OF KAUAI.

Ride the local scheduled, transit bus line. Nawiliwili to Kapahi and return. Two hour round trip - \$2.50 each

PHONE: 822-4111 or 822-5213 for reservations

Continued from page 75

tion in the area is Kauai's Paradise Pacifica with 22 acres of tropical gardens, authentically recreated villages and "People of Paradise" evening spectacular. Proceeding along Kuhio Hwy. toward Kapaa town you will notice the complex of hotels, a shopping center and Plantation Hale condominium on the ocean side of the road. This is Coconut Plantation. The shopping center, known as The Market Place, offers a wonderful selection of treasures from around the world, including locally crafted items. Artifacts salvaged from various sugar plantations and huge photo murals of early Hawaii give The Market Place an authentic flavor. Pause for a fresh island fruit treat while you watch the free hula show or stay for a leisurely lunch or dinner. After driving past miles of sugar cane, pineapple and papaya trees, the next place of interest is Kilauea Light house. Following that is Hanalei, home of the movie South Pacific and the wet and dry caves of Haena where the road ends. This round trip through paradise takes from four to six hours.

On the West Shore trip, you take Kaunualii Highway (Rt. 50) through miles of sugar cane and quaint small towns until you reach Waimea. Except for the state of Alaska, this is the only spot of land in the United States where Russia and our own country have had a direct confrontation. Here in 1817 a Russian fur company built a fort near the mouth of the Waimea River in hopes of winning Hawaii for the Czar. The next stop is usually Waimea Canyon lookout. It is as astonishing as the Grand Canyon of the Colorado. More than a view, it is an experience! Its grandeur and jewel-tone colors will linger in your memory. This trip takes four to six hours.



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GIFT SHOP**

Aloha Fashions
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Sundries
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POIPU BEACH HOTEL
Complete line of Aloha fashions
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**WAILUA MARINA
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Liquor / Foods / Gifts
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CRUISING KAUAI'S RIVER

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Continued on page 78

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AFTERNOON TRIPS 1:00, 1:30, 2:00, 3:00 & 4:00 pm

*Romantic Night Boat ride / Hawaiian dinner (Lusu) / Tues.
and Thurs. Night cruises by reservations only.*

GOT SOME SPARE TIME? SEE SOME OF KAUAI.
Ride the local scheduled, transit bus line. Nawiliwili to
Kapahi and return. Two hour round trip — \$2.50 each

PHONE: 822-4111 or 822-5213 for reservations

Lihue Shopping Center

an *Amic* development

& Historic Haleko Shops across from the Shopping Center. Kauai's complete Family Center with more than forty unique shoppes, restaurants and services.

COME.
EXPLORE ITS VARIETY!



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- MUUMUUS
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feel you're a local instead of a tourist at

Casa di Grillo



patio dining

Authentic Italian Food
beer & wine
open 11 am to 10 pm

call 245-9181 for reservations
in Haleko Shops across from the Lihue Shopping Center
courtesy hotel pick-up



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Open 9:30-4:30
(exc. Sun.)
Rice Bldg-
Permanent exhibit,

"The Story of Kauai"
Wilcox Bldg-Museum Shop and
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Admission \$1.00 per adult

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Wailua Falls



Smith's Kauai Hardwoods

Hawaii's only family owned and operated factory open to the public. All items produced on the premises and can be mailed anywhere in the U.S.A.

Family Heirlooms on Display
2 miles from Lihue on the road to Hanalei



Beautiful Wailua Beach, Kauai.

WHERE TO GO ON EAST KAUAI

KAUAI MUSEUM—Lihue Shopping Center, Wilcox Bldg. houses a collection of Hawaiiana, art exhibits, gift shop featuring South Pacific handicraft, Hawaiiana publications. The Rice Building houses the historical story of Kauai exhibit plus a color film showing. Open Mon.—Sat, 9:30 a.m. to 4:30 p.m. Closed Sun. Adults \$1.00, children free.

LIHUE SHOPPING CENTER—Central Lihue—Kauai's largest & most complete marketing center. 28 shops.

AHO ART GALLERY—The Market Place, Coconut Plantation. Exclusive representation of watercolors by noted Kauai artist Waihang Lai, A.W.S. Kauai landscapes & shell collages by Island artists. Ph. 822-9023. Mailing service anywhere in U.S.A.

THE MARKET PLACE—At Coconut Plantation, near Kapaa. Experience the fun & charm of the old plantation amid actual relics, machinery & photo-murals of Kauai's most famous sugar mill. Free hula shows every Thurs., Fri. & Sat. at 4 p.m. Look for the Towers.

KAUAI WATER SPORTS—1 hr. catamaran cocktail sail (nitely ex. Mon.) in & around Nawiliwili Harbor. Hwn. music, WunTun pupus, free highballs. Just \$7.25 per adult, children under 17, \$4.15. A visitor must. For the more athletic, water-ski on the Wailua River. \$20.75 per hour, \$10.40 per ½ hr. Call 245-3631, ext. 223.

SMITH'S KAUAI HARDWOODS—Hawaii's only active factory open to the public. See the whole operation which is still family owned & operated. Family heirlooms on display & gifts mailed anywhere in U.S.A. Ride the Smith's Bus or drive out 2 miles from Lihue, on the the way to Hanalei.



bring in this ad for
6 FREE WOODROSES

arrangements, seeds (std. size), bouquets, do-it-yourself arrangement kits

worldwide shipping

"in the bamboo bldg. on the main hwy. in Kapaa"



Wailua Falls



Smith's Kauai Hardwoods

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Family Heirlooms on Display
2 miles from Lihue on the road to Hanalei



The MARKET PLACE at Coconut Plantation

SMITH'S BUS
BRINGS YOU RIGHT TO OUR DOOR

Featuring:



SNACKS Cold Sandwiches—Fresh Local Fruits
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Ph. 822-9981 & Sixteen Flavors of Ice Cream.

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TOP QUALITY
UNBEATABLE PRICES
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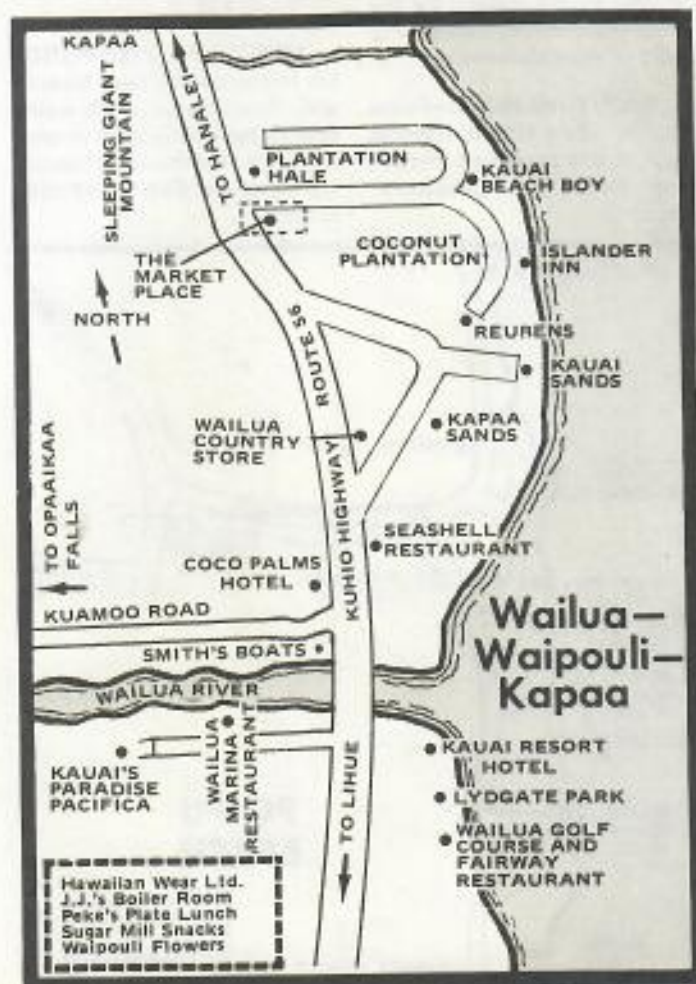
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by
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SPECIAL HULA SHOW

Daily at 4 p.m. (12/17-29)
No show Dec. 23rd or 25th
HOLIDAY HOURS
(12/17-1/5)
Mon.—Sat. 9 a.m. to 8 p.m.
Sun. 9 a.m. to 5 p.m.



WAIMEA CANYON

As you begin the climb to Waimea Canyon be sure to stop just above the town of Waimea, where the whole valley sweeps out before you in a vast panorama of green fields, tiny houses tucked under the palms, the river flowing to the sea, a brilliant contrast of blue and white. Along this portion of the road you will be surprised to see various forms of cactus and terrain that is reminiscent of Southern California. Several mi. above Waimea Town, the road emerges into a forest of silver green koa trees, used by the ancient Hawaiians for canoe building, and prized by present day islanders for its beautifully grained rich red color and high polish when made into furniture.

About 1½ miles beyond the entrance to Waimea Canyon State Park, the Kukui Trail begins its descent to the canyon floor. Well worth exploring for experienced hikers, this trail drops over 2000 ft. in 2½ miles, ending in a State campsite on the Waimea River. From there, you may follow the course of the river up the canyon to the junction of Koaie gorge. Five mi. into the gorge is the legendary pool of Kamalii at the base of Koaie Falls. The Illiau Loop Trail, at the entrance to Kukui Trail, is a nature walk of about ¼ mi. among plants native to the dry western slope of Waimea Canyon.

The road climbs still higher through the koa forest and tall silk oaks with clusters of feathery orange-gold blossoms. Waimea Canyon Lookout offers a spectacular view of the canyon and Koaie gorge, which enters the canyon just opposite the lookout. Against the backdrop of ever-changing colors, birds soar in the updraft from the river, and if you're lucky you may see a flock of wild goats grazing on a grassy slope among the cliffs.

Puu Hina Hina Lookout offers another magnificent view of the canyon, and from the highest platform the island of Niihau is visible. The drive continues through tropical forests, lush with ferns, ginger, orange tritonia, wild blackberries, passion fruit and Kokee plums. The blackberries, introduced originally in the gardens of the mountain cabins, grow rampant, and although delicious to eat have become a threat to native vegetation. The road takes you past Kokee State Park Headquarters where you may rent a cabin, picnic in the pavillion or take a short hike on one of the many trails behind the Lodge, or visit Kokee Museum.

Kalalau Lookout is the culmination of the trip to Waimea Canyon and Kokee. Words are insufficient to describe the magnificent view as the earth sweeps away in a 4000 ft. rush to the sea. Constantly changing shadows accentuate the deeply carved slopes...dragonflies shimmer in the sunlight...koa trees are outlined in stark beauty against the early morning mist...distant waterfalls spill from sheer green cliffs...and far below, the sea, incredibly clear, reflects the brilliance of the sky.

The most enjoyable and least expensive way
to see ALL of Kauai's
spectacular scenery is by

NAPALI AIR

FREE PICKUP for more than 1 person
from Lihue, Waialeale & Poipu areas
Rentals also available



For more information

PHONE 245-2611

Located at "T" Hanger, No. 1
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One of Kauai's secluded beaches.

WHERE TO GO ON WEST KAUAI

OLD KOLOA TOWN—Situ-
ated half way between the
road to the canton and the
Poipu Beach area. All the
charm of yesterday with very
interesting shops for your
browsing pleasure.

WAIMEA CANYON—This
is more than a view. It is an
experience! Grandeur and jew-
el-tone colors, awesome depth
and breadth.

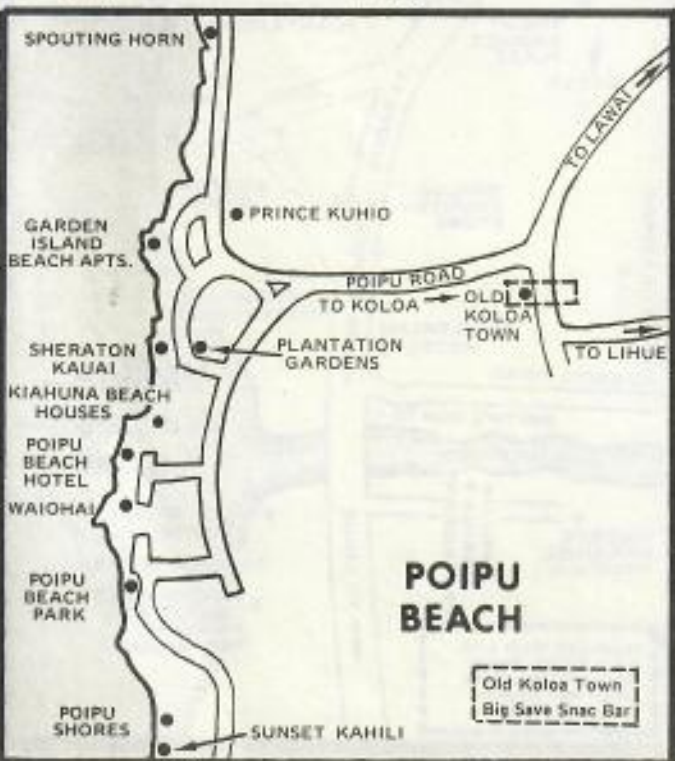
PORT ALLEN—Views of
Niihau Island, owned by the
Robinson family. Last strong-
hold of pure Hawaiians.

SPOUTING HORN—Poipu
Beach. When tide is running
high, waves pressured through
lava burst into spectacular
fountains.

NAPALI AIR TOURS—
Located in "T" Hanger No. 1,
call 245-2611 for rates & in-
formation. Enjoy one hr. care-
free relaxing flight along Kau-
ai's scenic coastal cliffs and
shoreline.

PLANTATION GARDENS
Poipu Beach opposite Sher-
aton Kauai. World famous for
its tropical plants and largest
collection of cacti in the Paci-
fic. Luncheon served 11:30-
2, dinners 6:30-9:30.

MENEHUNE FISH POND—
On Halemalu Rd. near Nawili-
wili. Remarkable stone walls
said to have been built in one
night by menehunes (Hawaii's
leprechauns). Fish pond still
in use.

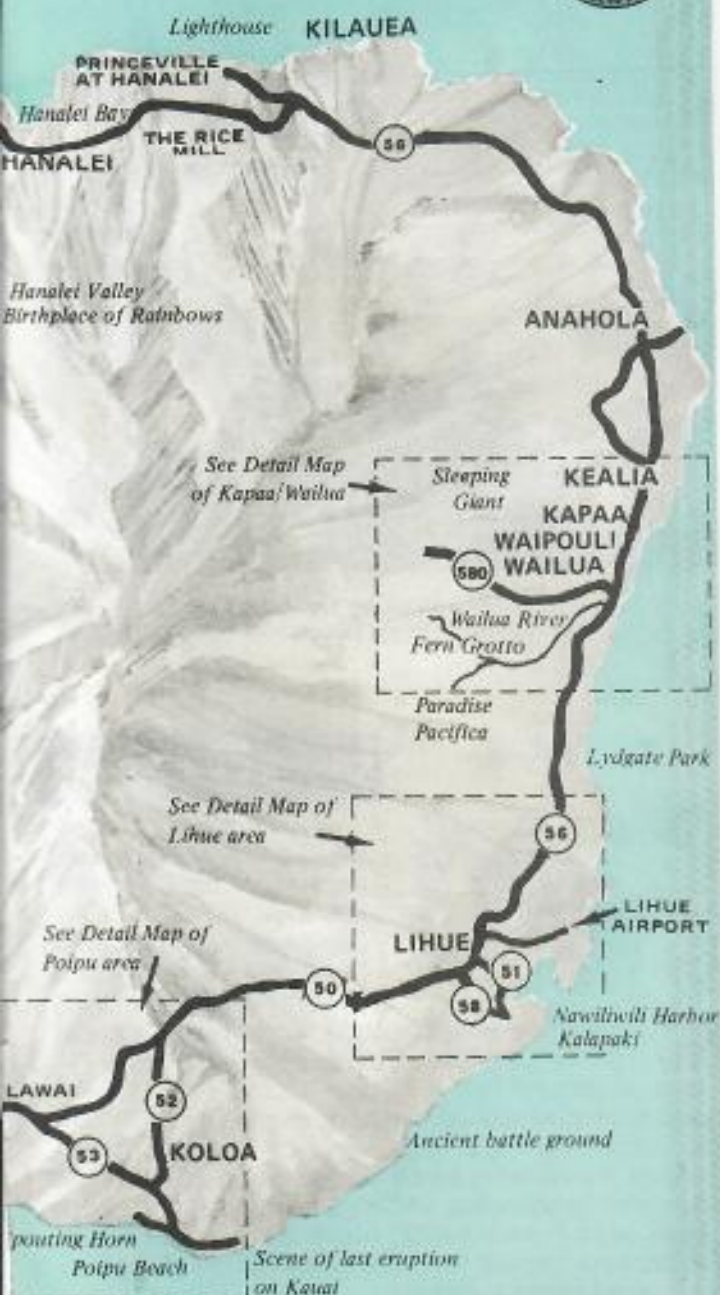


MILEAGE AND ESTIMATED DRIVING TIME
Lihue to Nawiliwili (Kauai Surf), 5 miles (15 min.)
Lihue to Poipu, 17 miles (45 min.) — Poipu to
Kokee, 37 miles (2 hours) — Lihue to Waimea, 8
miles (20 min.) — Waimea to Kapaa, 3 miles (7
min.) — Kapaa to Hanalei, 33 miles (60 min.)
Hanalei to Haena, 7 miles (20 min.)

50 Highway numbers are circled as shown.



ISLAND OF KAUAI



AND DON'T MISS . . .

BIG SAVE SNAC BARS—4 convenient locations—Waimea, Koloa, Kapaa and Lihue. A great chance to sample home cooked island favorites any time of the day. Breakfast, plate lunch specials, hamburgers, or ask about a Loco Moco.

PLANTATION GARDENS—Across from the Sheraton Kauai Hotel at Poipu Beach. Ph. 742-1695. Set in one of America's great gardens and recommended by Holiday Magazine in 1971. Open daily for luncheon, dinner or cocktails.

GREEN GARDEN RESTAURANT—Hanapepe, on the way to Waimea Canyon. Ph. 335-5422. Breakfast, lunch, dinner, cocktails, American or Oriental box lunches. Specialty, turtle outlets and homemade fruit pies.

KAUAI SURF HOTEL—Kalapaki Beach. Ph. 245-3631. Dine in regal sky top Golden Cape, the Surf 'n Sirloin or the Surf Lanai. Cocktails and entertainment in the Planters Bar, Prince Kuhio Piano Bar, Golden Cape Lounge. Variety of seafood at the Fisherman. Pizza & rock music at the Noodle House Discotheque.

THE RICE MILL—Ph., 826-6254. In the heart of Hanalei. Open from 8:30—2:30 (seven days a week). Evenings, 6—9. Breakfast, lunch or dinner. Featuring "Catch of the day from Hanalei Bay" and their famous Honey Wheatberry homemade bread. Courtesy pickup for dinner. Hanalei area.

WAILUA COUNTRY STORE—Between the Wailua River and the Coconut Plantation. Ph. 822-3141. Snacks, cold drinks, hamburgers; also lunch or dinner plates. All take-out. 7 days a week from 10 a.m. til 9 p.m.

THE FAIRWAY—On the Wailua Golf Course. Ph. 245-3451. Restaurant and cocktail lounge open from 9 a.m. weekdays and 7 a.m. weekends. Panoramic view.

J.J.'S BROILER—Haleko Shops area, Lihue Shopping Center. Ph. 245-3841. Kauai's original steak house. Specialty—Slavonic Steak. Dinner. Cocktails & wine.

SUGAR MILL SNACKS—The Market Place, Coconut Plantation, Waipouli. Ph. 822-9981. Cold sandwiches, fresh local fruits, continental breakfasts & 16 flavors of ice cream.

PEKE'S PLATE LUNCH—The Market Place, Coconut Plantation, Waipouli. Home style cooking, moderate prices, breakfast, lunch & dinner.

"From the lovely dining room you can relax and enjoy the panoramic view of the golf course and the beautiful blue Pacific beyond."

OPEN

MON. — FRI. at 9:00 a.m.
SAT. — SUN. at 7:00 a.m.

COMPLETE

Breakfast from \$1.25
Lunch from \$1.50
DINNER from \$2.75



RESTAURANT AND
COCKTAIL LOUNGE
On The Wailua Golf Course
Phone: 245-3451

Colorful
POLYNESIAN SHOW

nitely (exc. Sun.)

DINNER SHOW 7 PM, Dinner served 6:30 - 8:30

KAUAI RESORT
HOTEL

Where the Wailua River meets the sea / Phone 245-3931



Wally Palmeira Duo provide music for dancing and listening in the Outrigger Room of Sheraton Kauai Hotel, Poipu Beach.

Casa di Grillo



KAUAI DINING TIPS

If you're tired of feeling like a tourist and want some true East Coast Italian food served in a romantic atmosphere **CASA DI GRILLO** is the place to go. Owner Tony Grillo

and his charming wife, Christine, have created a bit of Sicily right in the midst of Lihue's Haleko Shops.

Sip a glass of wine at one of the patio tables, upstairs or downstairs, and choose your lunch or dinner entree from the large menu of tempting Italian delights. Featured at lunch are hot and cold East coast submarine sandwiches, \$1.25-\$1.50. Spaghetti dishes served with French bread, run from \$1.45 to \$2.25, and include the old favorites as well as the more unusual pasta broccoli, etc.

In addition to the pastas on the lunch menu, the dinner menu features Lasagna like you've never tasted before. The fresh egg noodles are made on Tony's own pasta machine. The triple blend of cheeses, meat, secret ingredients and Tony's special sauce is authentic Italian at its best; \$4.95. Cannelloni, a Grillo family recipe handed down through three generations, \$4.95. Chicken Cacciatore, \$4.95. Pesche della Isola, boneless Kauai fish prepared with a lemon, butter and wine sauce, \$4.95. Pork Parmigiana is a delightful combination of breaded cutlet, melted cheese, a sumptuous sauce and spaghetti, \$4.25. All dinners include hot rolls, soup or salad. **CASA DI GRILLO** is a favorite meeting place for local people and visiting celebrities. Call 245-9181 for reservations.

KAUAI DINING TIPS

By Jolly Cashion

The smart tourist knows to ask where the local people eat, and on Kauai one of the best answers is **BIG SAVE SNACK BAR**, located in Kapaa (on the way to Hanalei), Lihue, Koloa (on the way to Poipu), and Waimea. A large and varied menu of delicious ethnic foods and mainland favorites economically priced and served cafeteria style, is the main reason for its popularity.

Choose from plate lunches, \$1.15 - \$1.25, hamburger 35c, teriyaki steak sandwich 60c, chili or stew bowl 60c, "loco moco" a Big Save Special consisting of rice, gravy, hamburger patty and eggs any style — (a real bargain at 60c), and many other home-style entrees. Any of the entrees may also be had in 25c, 50c or 75c take-out portions. (A good opportunity to sample some island specialties).

Breakfast (\$1.25) lists 2 eggs, toast, rice, coffee and your choice of breakfast meats, including Portuguese sausage. For a picnic at the beach, pick up some freshly made sandwiches and homemade cookies.

Air conditioned, with comfortable booths, Big Save is the ideal place for a quick snack or a delicious meal. Open 8:30-6:00 Kapaa and Waimea; 8-6 in Koloa. On Sundays open 'til 12:30.

Plan To Stop On Your Way To Waimea Canyon

Lunches from \$1.85
Dinner from \$1.95

Cocktails • Homemade Fruit Pies
Fresh Island Turtle Cutlets
American & Oriental Box Lunches
Open 6 a.m. for Breakfast
CLOSED TUESDAY EVENINGS

Green Garden Restaurant
PH. 335-5422
Hanalei, Kauai



"Big Save Snac Bars"

Home Cooked Island Favorites
Breakfast, Hamburgers,
Plate Lunch Specialties

Try Our . . .

"Local's Special, LOCO MOCO"
a complete meal in a bowl.
Lunch & Beverage, under \$1.50.



4 CONVENIENT LOCATIONS

WAILUA COUNTRY STORE SNACK SHOP



*Take-Outs

- TASTY SNACKS
- FAST LUNCHES
- COLD DRINKS
- MILK SHAKES

SANDWICHES from \$.50
DELUXE HAMBURGERS \$.60
LUNCH OR DINNER PLATES
\$1.50 and up

OPEN 7 DAYS A WEEK
9 A.M. til 10 P.M.
CALL 822-3141
For Lunch & Dinner

On Hwy. 56 to Hanalei,
past the Wailua River and
Coco Palms beach area,
toward Kapaa Town.

AND DON'T MISS...

SPAGHETTI HOUSE WEST—Koloa. Ph. 742-2311. Home-cooked Italian food, complete dinners from \$2.50.

KAHILI ROOM—Kauai Resort Hotel, Wailua. Ph. 245-3931. Buffet breakfast, lunch, fine dinner menu. Polynesian show, dancing, nightly, ex. Sun.

DAIRY QUEEN — In Lihue, Kapaa, Eleele and Waimea. When you are touring Kauai and only want a quick bite. 4 Dairy Queens serve fine burgers, refreshing drinks.

SHERATON KAUAI—Poipu Beach. Ph. 742-1661. Wiliama's Polynesian Dinner Show every Sat. from 7-9 p.m. \$7.95 includes superb International Buffet and a great show. Family style fun.

WAILUA MARINA RESTAURANT—Ph. 822-4311. At landing for Fern Grotto boat rides. Breakfast, lunch & dinner (from \$3.25). Snack & bar service. Evening Wailua pickup. Closed Mondays.

OUTRIGGER SPAGHETTI HOUSE—Hanamaulu, Ph. 245-3873. Complete selection of sauces, spaghetti and other pastas complimented by home made bread. Pizza too. Air conditioned South Seas atmosphere.

THE ANCHORAGE—At the Hanalei Colony Resort. Ph. 826-6422. Leisurely lunches from 11-3, dinner from 6-10. Memorable cocktails, and the bar is open till 1 a.m. weekdays and 2 a.m. Fri. & Sat.

CASA DI GRILLO—Lihue, Haleko Shops area. Ph. 245-9181. True Italian Cuisine. Romantic atmosphere. Lunch & Dinner. Lunches \$1.25-\$2.25, Dinners \$1.95-\$4.95. Courtesy hotel pickup.

WHEREVER YOU GO ON KAUAI

Great Food!

Fast Service!

FREEZES • FLOATS
SHORT ORDERSMALTS • SHAKES
HAMBURGERS

Kapaa, Eleele & Waimea

Lihue—4302 Rice St.

Weekdays: 7:30-11:00 p.m.
Weekends: 7:30 a.m.-MidnightWeekdays: 10 a.m.-10:30 p.m.
Weekends: 10:00 a.m.-Midnight

AT THE ENTRANCE TO THE WAILUA MARINA STATE PARK

Wailua Marina RESTAURANT

ORIENTAL & AMERICAN HOME STYLE COOKING

• Choose from 21 dinner entrees •

SPECIALIZING IN SEAFOOD — STEAK & LOBSTER

Breakfast / Lunch / Dinner / Snacks / Bar Service

Courtesy Pick-up for Dinner—Wailua Area

Open Daily 9:30 a.m. to 9:00 p.m.

DINNERS
FROM \$3.25PHONE
822-4311

ORIGINAL HAWAIIAN MURALS



THE MOKIHANA TRIO—and the Maile Hula Maids entertain at the Kauai Resort Hotel, "where the Wailua River meets the sea".

KAUAI DINING TIPS

By Jolly Cashion

Excellent food, interesting decor and a warm, friendly atmosphere, make the **OUTRIGGER SPAGHETTI HOUSE** a perfect family restaurant. Host Rex and his close-knit crew keep everything running smoothly.

Begin dinner with a crisp salad, with a vinegar oil dressing and a hint of oregano. Your own loaf of spicy homemade bread will be brought to your table. Your waitress will help you decide between classic spaghetti with Meat Sauce \$1.95, and Spaghetti with olive oil and Zucchini \$2.30, Ravioli and Meat Sauce \$2.25, Spaghetti ala Alfredo \$2.25, or any of seven other delicious spaghetti dishes from \$1.75 to \$2.35. Children's orders are half price.

If you yearn for something special, try homemade Italian sausage blended lovingly with roasted peppers and onions served with a spaghetti side and homemade bread, only \$3.75. To fully appreciate this unusual restaurant, you would have to eat there every night for two weeks.

And for anyone located on the west side of the island, that's Poipu, Koloa and all points west, you're in luck. The Koloa Town Restaurant is now the **SPAGHETTI HOUSE WEST**, featuring the same food and the same prices.

Both Spaghetti Houses are open daily from 5 p.m. to 10 p.m. The **OUTRIGGER SPAGHETTI HOUSE** in Hanamaulu is open 7 days. The **SPAGHETTI HOUSE WEST** in Koloa is closed on Mondays. Parties larger than four should call for a reservation.

Outrigger Spaghetti House 245-3873
Spaghetti House West 742-2311 ADV.



Bill Lucidarme and his group provide music for dancing in the Golden Cape Lounge of the Kauai Surf Hotel.

KAUAI DINING TIPS

By Jolly Cashion

Breakfast, lunch or dinner, you'll be pleased with the variety of entrees on the menu at the **WAILUA MARINA RESTAURANT**. Located on the Wailua River, the spacious dining room offers a panoramic view of Sleeping Giant during the day, and a fantasy of sparkling lights in the evening. It is a popular stopping place for visitors taking the tour of the river.

Cool, fresh salads are always a good choice on the lunch menu. The Pineapple Boat features a Kauai pineapple half, filled with island fruits and garnished with sherbet or cottage cheese. Other luncheon specials include Filet of Mahimahi Saute, Deep Fried Shrimp, Teriyaki Steak, and many other favorites. The prices are always reasonable.

Sandwich fanciers may choose from Hot Pastrami on rye, Monte Cristo, Reuben, French Dip Beef, Club House, Tenderloin Steak or home-style egg salad, tuna salad, double cheese, or hamburger deluxe.

The specials on the dinner menu change periodically, but among the regular entrees you can always find Choice Veal Cutlets, Marina Special Ground Chuck Steak, Deep Fried Louisiana Shrimp, Mahimahi, Lobster Tail with filet steak, Broiled Lobster Tail, Broiled French Lamb Chops, Filet Mignon with Mushroom Caps, Top Sirloin, New York Steak. The above entrees include garden fresh greens, vegetables, rice or potatoes and coffee. Their specials feature such seasonal delicacies as Island Turtle Cutlets, Alaskan Snow Crab Claws with Filet Mignon. The Chinese Plate Dinner with pork chow mein, barbecue pork spare ribs, egg roll, crisp chicken, wun tun and fried rice, or Baked Stuffed Pork Chops are other popular specials.

The Wailua Marina Restaurant is open for breakfast 9:30-11 on weekdays, 9-11 Saturday and Sunday. Lunch 11-2, dinner 5:30-9. Call 822-4311 for reservations.

The Rice Mill

Superb is the word for the RICE MILL at Hanalei. This unpretentious wooden building houses some of the best cooking on the island of Kauai. Hurricane lanterns, fresh flowers and ferns on the tables add to the rural-Hawaiian atmosphere.

Dinner starts with homemade soup and piping hot wholegrain bread (also homemade) drenched in butter. Next comes the salad, crisp and cold with secret recipe papaya-seed dressing. For your entree, choose from their varied menu featuring Teriyaki Pork Chops (subtle, succulent flavor) \$3.95; Fresh vegetable Casserole, topped with Rice Mill cheese sauce, coconut, almonds and raisins, \$3.50; Mahimahi Almandine, \$4.25; Cattleman's Cut T-Bone Steak, extra heavy for the hearty appetite, \$6.95; or the Special of the Day, which might be anything from Beef Pot Pie (delicious, and big enough for two) to Mexican, Middle Eastern or other ethnic foods. The "Catch of the Day from Hanalei Bay" is always good.

The enormous breakfast omelets at the RICE MILL are justly famous throughout the islands. They include Cheese Omelet, \$1.85; Ham & Cheese, \$1.95; Vegetable or Shrimp Omelet served with creamy cheese sauce, \$2.50. Other items on the menu are French Toast, Eggs, Buttermilk Pancakes, Hawaiian Pancakes, topped with fresh island fruit, sausage, bacon, ham or beef patty.

The lunch menu features homemade soup with delicious RICE MILL bread, .75; Grilled sandwiches from .95 to \$1.50; garden fresh salads from .65 to \$2.50. This excellent restaurant is open from 8 a.m. to 3 p.m., and 6 p.m. to 9 p.m. The bread and other baked goods are available for takeout.

Call 826-6254 for reservations. Closed Wednesday.

NIGHT SCENES KAUAI

SHERATON KAUAI—Poipu Beach. Ph. 742-1661. Polynesian Dinner Show every Sat. 7-9 p.m. International Buffet and a great Hawaiian show. Dancing 'til 1 a.m. in the Drum Lounge to the sounds of the Hawaiian Express every Fri. & Sat. The Wally Palmeira Duo rom 7-10 nitely (ex. Sat. & Mon.) in the Outrigger Dining Room, music for dancing and listening. Norman Young at the Drum Lounge Sun. thru Thurs. 9-12. Cocktails, sing-a-long music, no cover, no minimum.

CLUB JETTY—Nawiliwili. Ph. 245-4970. Bar opens at 4:30 p.m. Polynesian shows, mainland groups and impromptu entertainment. Closed on Tuesday.

KAUAI SURF HOTEL—Kalapaki Beach. Ph. 245-3631. Kuulei's Polynesian Revue. 8:45 p.m. nitely (ex. Mon.) in the Planters Lounge. Floor show 11:30 a.m. Thurs. thru Sat. in the Golden Cape Lounge. Dancing nightly from 10 p.m. A Sing-a-long piano bar from 9:30 p.m. til 1 a.m. on Thurs., Fri. & Sat. in the Prince Kuhio Lounge. The Noodle House Discotheque serves pizza 10 a.m. to 3 a.m. Music from 10:00 p.m.

KAUAI RESORT HOTEL—Wailua, Kauai. Ph. 245-3931. The Mokihana Trio and The Maile Hula Maids entertain in the Kahili Room nitely ex. Sun., 8:30p.m. Dancing.



"HOLIDAY Recommends" Review By Miki Myrick

If ever the spirit of Hawaii were to manifest itself it would be among the delicate orchids and lush tropical foliage of the famous gardens surrounding the **PLANTATION GARDEN RESTAURANT**.

Holiday magazine's citation comes as no surprise. This gracious plantation manager's home is a highlight to any Kauai visitor. As you dine amidst the decor of old Hawaiiana, sprinkled warmly with interesting artifacts from the Monarchy era, you will happily etch in your memories an experience of warm hospitality and well attended details.

The menu offers a wide selection of cosmopolitan entrees ranging from broiler items to seafood specialties: featured items include Canneloni, \$6.25, a delicate crepe enfolding an exquisite blend of meat spices and cheese, topped with an indescribably delicious tomato sauce; Exotic Malayan Curry (Chicken, \$6.00; Seafood, \$6.50) served with an array of condiments. Each dinner entree includes the crisp green salad, garden vegetables, home-baked bread and beverage. Children's selections offered from \$2.25.

The wide variety of appetizers includes fruit cocktail, poi and lomi salmon (from \$.95), chopped chicken livers (\$.90) and escargot (\$3.75). A selection of home baked pies from the tempting dessert cart awaits your choice. The luncheon menu features salads and sandwiches at reasonable prices. 742-1695 for reservations. Courtesy transportation for the Poipu area.

The Island of Kauai's only
HOLIDAY MAGAZINE
RECOMMENDED RESTAURANT



Plantation Gardens RESTAURANT

OPEN DAILY
LUNCHEON
DINNER
COCKTAILS

Located in what Life and Sunset Magazines have called "One of America's Great Gardens." Tours conducted by Hawaiian Tutus, \$1.00.

KOLOA, POIPU BEACH, KAUAI
PH. 742-1695

Investment: Hawaiian Style

Everyone seems to know the volume of tourism to Hawaii is increasing year by year, but few are aware that tourist investments are divided between real estate and stocks and bonds. The favorite investments in the stock and bond field are the Honolulu-based larger corporations. Here is a score sheet of how they fared recently:

1972 STATISTICS (Figures in \$1 million)	GROSS SALES	NET INCOME
Amfac, Inc.	\$750.1	\$24.7
Castle and Cooke	536.8	11.7
Dillingham Corp.	533.3	8.9
Alexander and Baldwin	132.5	8.7
C. Brewer and Co.	143.2	7.3
Hawaiian Airlines	37.5	2.1
Aloha Airlines	23.6	1.4

PRICE RANGE - 1973

Amfac	31 3/4	13 5/8
Castle and Cooke	18 1/2	12 1/8
Dillingham Corp.	10 3/4	6 1/8
Alexander and Baldwin	15 7/8	10 1/4
C. Brewer and Co.	16 1/4	12
Hawaiian Airlines	8 1/2	4 5/8
Aloha Airlines	5	3 1/4

Details are available through Mr. Rex Alsop, Dean Witter & Co. (Tel. 538-1141).

On the real estate investment front, improved land is a slim possibility because the State of Hawaii, the federal government and the five largest land owners together have title to over 95% of all the land in the state.

Condominium apartments are an interesting possibility, and sound investment. There's an additional bright P.S.'s for those who actually invest in Hawaii. Chances are future trips to check holdings are all or partly tax deductible.

**An Island Home
That Could Pay For Itself**
with as little as \$9200 down,
8 1/4% financing and 30 years to pay.



Plantation Hale

An individually owned investment opportunity
at Coconut Plantation,
R.J. Lerner & Co., Underwriter

Plantation Hale is a jewel in a setting of breathtaking beauty... only a few steps from the beach. Each apartment provides almost 800 sq. ft. of roominess: bedroom, kitchen, bath, living room and an open lanai with a panoramic view of mountains, coconut groves and ocean. Close to golf course, shopping, hospital, entertainment and recreation. Owners, while not in residence, participate in professionally managed rental pool.

Limited number of units available for purchase. For information or consultation call: Sandy Wolfe, 822-3965.

Address: Plantation Hale,
Coconut Plantation, Kauai, Hawaii 96746.



The Hawaiian Express entertain in the Drum Lounge of the Sheraton-Kauai Hotel every Fri. & Sat. nights, 9 p.m. - 1 a.m.



Hanalei Colony Resort

A world of your own on beautiful Hanalei Bay

- Deluxe bdrm apts.
- Complete kitchenettes
- Daily maid service

Write P.O. Box 206
Hanalei, Kauai, 96714
or phone 531-7612 in Honolulu
or 826-6235 on Kauai

the anchorage

KAUAI'S FINEST DINING IN HANAIEI



Kamal-Aspen-Scottsdale

An exciting on-the-beach setting on the Garden Isle.
Five scenic miles beyond Hanalei —
across the wooden bridges.

LUNCH from 11 AM
a variety of salads and sandwiches from \$1.35

DINNER from 6 PM
featuring Fresh Island Turtle Steaks,
Prime Rib and New Zealand Lobster tail.

COCKTAILS 'til 2 AM

the anchorage

courtesy car available
in the Hanalei
area



826-6422

WATERFALL TOUR TO HAENA

Waterfalls surrounded by tropical greenery, hidden pools golden with leafy reflections, silver green rivers winding through mist shrouded valleys, awesome black cliffs rising abruptly from the sand, a perfect crescent of beach with one set of footprints...your own. Who hasn't dreamed these dreams of Hawaii? For the visitor with a sense of adventure and a desire to escape the well-traveled highway, the Northeast side of Kauai has such delights to offer.

Wailua Falls, just outside of Lihue, is a good place to begin your tour. Turn left at the sign and follow the cane road for about 4 miles, bearing to the right. The Falls are beautiful any time, but winter is best. In ancient times the Hawaiian chiefs dived over the falls to prove their courage.

Returning to the main highway, continue on to the Wailua River. The excursion to the Fern Grotto is a good way to see the river and at the same time enjoy the legends of the area, as told by the entertaining guides on the tour. Just past the river, a left turn on highway 58 will take you to Opaekaa Falls. If you continue on 58 past the Falls, you'll soon find yourself in the magnificent valley behind Sleeping Giant. After a heavy rain as many as a dozen waterfalls are visible cascading down the purple mountains. You'll also have a view of Hawaiian country life, where sleek horses and cattle graze on green rolling pastures that slope away to the sea, and carefully tended vegetable gardens and pineapple fields are in abundance. If you get lost, almost any little road will lead you back to highway 58 and eventually you'll wind through the hills to Kapaa.

Following the main highway again, you'll soon come to the picturesque Filipino plantation camp at Kealia, across the road from a wide unspoiled beach. If you wish to explore Waipahee Slide, turn left at the Kealia gas station and follow the cane road to the right for about 4 miles. From there, a beautiful hike along a fern-shaded forest path takes you to Waipahee Slide. Here, a mountain stream cascades over the natural lava tube into a deep cold pool surrounded by steep cliffs. The slide into the pool is fast and thrilling. One word of caution: This area is dangerous in very rainy weather.

After your slide into the cold water of Waipahee, the warm beaches of Anahola will be welcome. Follow the road down by the river to the ocean. On weekdays you'll probably have the long curve of sand to yourself, to hunt for driftwood or just float in the lagoon.



Enjoy the breathtaking sight of the beautiful Opaikaa Falls on Kauai.

From Anahola, you'll drive past miles of cultivated fields and groves of papaya trees. The waterfall slide at Kilauea may be reached by turning right just past the bridge. About a hundred yards on the dirt road a branch goes out to the right. Park here and walk down the trail to the Falls. Unlike Waipahee Slide, the Kilauea Slide shoots you out in front of the falls about 10' and you have the exhilarating sensation of flying. The pool is large and enjoyable for swimming. This was the site for the "Happy Talk" scene in the movie South Pacific.

From here on, the scenery grows increasingly more beautiful. Almost any side road will be worth exploring as new vistas continually unfold. Roads to the right of the highway invariably lead back to the beach...sometimes rocky with pounding surf, sometimes a shallow reef with a lone fisherman casting his net, perhaps the idyllic hidden beach you've always dreamed of. The roads to the left of the highway will take you back into lush green valleys where wild chickens scurry under houses on stilts and the smoke from outdoor fires rises in thin spirals to the sky. The main highway ends just past the wet and dry caves at Haina. If you park here and walk back along the beach at sunset, you'll never want to leave Kauai.



Hawaii's largest and finest ethnic visitor attraction is on the lush Garden Isle of Kauai. Exciting legends spring to life with a cast of 40 dancers at Kauai's Paradise Pacific.



Imagine the whole Pacific on 22 acres

The tropical fruits, many-scented plants, colorful people, fascinating villages, lush lagoons—they're all represented at Kauai's Paradise Pacifica. Japan, the Philippines, China, Korea, Tahiti, Samoa, Hawaii, even remote Easter Island—they're all yours, including a narrated train ride through the park, for just \$2.00 for adults (\$1.00 for children).

In the evening the Lagoon Theater sets the stage for a spectacular torch lighting ceremony and never-to-be-forgotten show...featuring the songs, dances and customs of the people of the Pacific. Admission for Evening Program: adults, \$4.50...children, \$2.25.

FREE SHUTTLE BUS FROM YOUR HOTEL, PH:822-4469



KAUAI'S PARADISE PACIFICA

Wailua, Kauai (behind the riverboat marina) Open daily except Sun. from 10 a.m.—Shows nightly Tues. thru Sat., 7:30 p.m.

'Round Isles For \$9

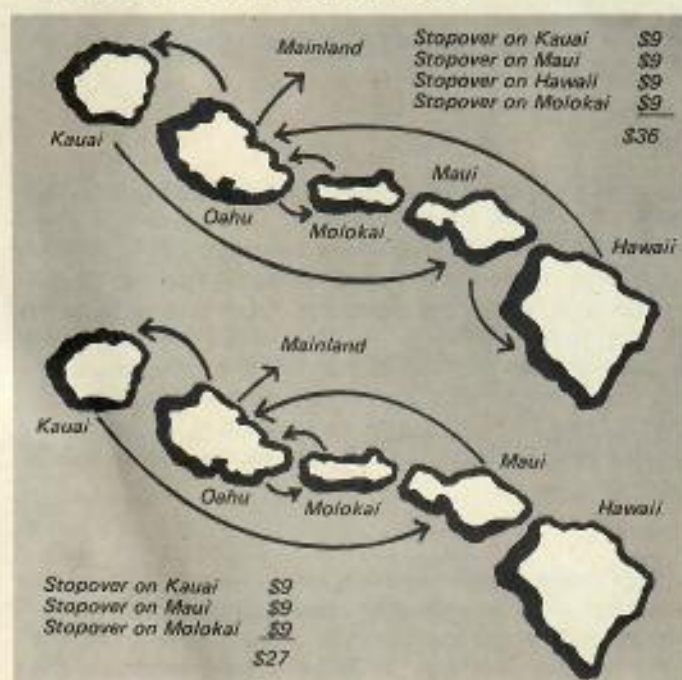
Hawaii has one of the greatest travel buys in the world. If you traveled to Hawaii on a round trip ticket from the mainland U. S., Alaska or Canada on a scheduled air carrier, you are eligible. Simply take the return half of your airline ticket to any Hawaiian Air or Aloha Airlines ticket office and work out an itinerary. Here are the ground rules:

1. In addition to the main island of Oahu, there are four other scenic islands to visit: Maui, Hawaii, Kauai and Molokai. You may visit any island for \$9, any two islands for \$18 and on up to maximum of only \$36 for all four. Those without round trip mainland tickets would pay \$36 for a round trip ticket to Maui alone.

2. If after visiting one or more Neighbor Islands you return to Oahu for an additional stay, add another \$9 to the total. If you connect directly back to the mainland, the trip back to Honolulu International Airport cost you nothing.

3. An important rule: To take advantage of the new Hawaii common fare, passengers must fly one airline only to and from Hawaii.

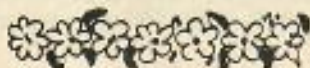
4. Below are two possible routes:



5. Don't worry about details. Let the Hawaiian Air and Aloha Airlines people work them out for you, including what to do with your luggage.

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Save The Ulua Reminder

Now that the Save the Ulua resolution (H.R. No. 338) has been heard by the Ocean and Marine Resources committee it is imperative that all concerned fishermen contact their own district representatives and, the members of the committee and let them know your thoughts on the matter.

The accompanying article points out the tone of the hearing with recreational guys being challenged by commercial fishermen. Several of the Representatives present at the committee meeting were obviously in favor of any resolution that would protect the recreational fishery and they should all be individually contacted and urged to support the bill.

If you haven't done so already—write or call your representative and let them know that you support the *House Resolution regarding the use of gill nets in Hawaii*.

Your personal experience is important. Have you seen as many big game fish recently as you remember in days gone by? Do you have any idea why?

The accompanying list of Representatives includes all their names, and the address you can write them at. If you would rather talk to them directly call 548-7843 (House information) and get the phone number of your representative. If you don't know for sure who your representatives are—call that same number and they can tell you. The names on the list which are underlined are either members of the committee or concerned legislators—contact them too, if you can.

The resolution is in the process now—it's up to you to make sure that it will pass the legislature this session. passage of the resolution could go a long way toward the Federation of Fisherman's goal to "Save the Ulua."

The Address is:

Representative _____
House of Representatives
 The Ninth Legislature
 State Capitol
 Honolulu, Hawaii 96813
For Phone #'s call:
548-7843
 House Information

First District
 Jack K. Suwa

Second District
 Herbert A. Segawa
 Katsuya Yamada

Third District
 Yoshito Takamine

Fourth District
 Minoru Inaba

Fifth District
 Richard L. Caldito, Jr.
 Gerald K. Machida

Sixth District
 Ronald Y. Kondo
 Meyer M. Ueoka

Seventh District
 Robert D. Dods
 Donna R. Ikeda

Eighth District
 Steve Cobb
 Jack Larsen

Ninth District
 Ted T. Morioka
 Calvin K. Y. Say

Tenth District
 Ken Kiyabu
 Lisa Naito

Eleventh District
 John S. Carroll
 Kinau Boyd Kamalii

Twelfth District
 Carl T. Takamura
 Clifford T. Uwaine

Thirteenth District
 Neil Abercrombie
 Hiram L. Fong, Jr.
 Charles T. Ushijima

Fourteenth District
 Russell Blair
 Kathleen Stanley

Fifteenth District
 Byron Baker
 Richard Ike Sutton

Sixteenth District
 Ted Mina
 Tony Narvaes

Seventeenth District
 Charles M. Campbell
 Richard Garcia

Eighteenth District
 Mitsuo Uechi
 James H. Wakatsuki

Nineteenth District
 Benjamin J. Cayetano
 Norman Mizuguchi

Twentieth District
 Daniel J. Kihano
 Mitsuo Shito

Twenty-First District
 James Aki
 Henry H. Peters

Twenty-Second District
 Ollie Lunasco
 Yoshiro Nakamura

Twenty-Third District
 Charles T. Toguchi

Twenty-Fourth District
 Ralph Kanichi Ajifu
 Faith P. Evans

Twenty-Fifth District
 John J. Medeiros
 Andrew K. Poepoe

Twenty-Sixth District
 Richard A. Kawakami
 Tony T. Kunimura
 Dennis R. Yamada

Letters to the FEDERATION

Fellow Fisherman!

■ Whereas I can understand the standpoints of Shoreline Casters, those who depend on gill netting for their livelihood and conservationist, I fail to comprehend the complete lack of concern as to the goings on of the State Fish and Game and State fisheries.

We have only to look at our streams to see the damage caused by the tilapia introduced by said State fisheries. It was not long ago that these streams held many mullets and awas. That, now, remains only a "story" to tell our children of.

Thanks to our "generous" State fisheries, the time may come when we will speak of another "legend." That, of the ulua, uku, oio, papio, weke and other beautiful fish once caught by shorecasters and gill net fisherman.

Our "Harvest" and "Great" Catch will consist of yellow

and green stripe fish, the somewhat "tasty" taape. These small fish with mouthful of teeth, introduced by our "friends," the State Fisheries, multiply rapidly and devour the baby fish of those mentioned and countless others.

While we fight among ourselves for game and kau kau fish, these "Ocean Tilapias" go on multiplying and feeding on the young.

Speaking of nets, of hooks and of too many fisherman of all types. The taape is like an endless net, an infinite number of hooks and shorelines of side to side fisherman.

Auwe! The days of the Hawaiian fishes are numbered.

And when that day comes, remember this little poem and weep.

Sit back, my friends, and do nothing

Watch football

Play a little golf

Drink a few beers

Fish for all in a couple of years?

Silly fisherman! Look around

You have sacrificed for nothing

The "little" taape is all that can be found

FISHING NEWS

APRIL 1978

SAVE THE ULUA

House Resolution No. 338 which requests a statewide review of present statutes and regulations concerning the use of gill nets in Hawaii, had its first public airing on the 17th of March when the House Ocean and Marine Resources Committee held a public hearing on the Hawaii Federation of Fishermen sponsored legislation.

Many members of the Save of Ulua campaign were present, and testimony was given in favor of the resolution by the Hawaii Council of Diving Clubs, the Hawaii Federation of Fishermen, Ronald Noguchi, a shoreline fisherman from Oahu and Chuck Johnston the co-Publisher of Hawaii Fishing News. Opposing statements were made by Hilo commercial fisherman Alike Cooper, Leo Ohai and Mrs. Rachael Ching from Kahaluu who indicated in her opening remarks that she was "not a fisherman."

The testimony presented by Hawaii Council of Diving Clubs president Donald "Scotty" Bowman indicated that they supported the basic proposal of the resolution but that certain key words in the whereas section should be changed so that the resolution didn't present a conclusion, prior to the facts on the use of gill nets being ascertained.

Henry Sakuda, reading testimony written by the Chairman of the Board of Land and Natural Resources, indicated that the Board and its Division of Fish and Game, concurred "with the intent and purpose of House Resolution No. 338" and if it were passed, Sakuda indicated that the Division would do all it could to implement the goals of the resolution.

Negative testimony came from Hilo commercial fisherman Alike Cooper who stated that he represented 25 independent commercial fishermen who fished primarily for ahi, but who were also "subsistence net fishermen." His testimony dwelled on the assertion that

Federation member Ron Noguchi in his testimony in favor of the resolution spoke of the "rights of the pole fisherman." He mentioned the recreational value of shoreline fishing and the fellowship it created. In closing Noguchi pointed out that the resolution should be passed to give the State an opportunity to find out what was causing the obvious decline in sport fish, "pollution or gill netting or what?"

The testimony for and against the resolution fell on interested ears. Present at the hearing were Representative Junior Caldito, who introduced the resolution at the request of Maui fishermen, Representative Charles Toguchi, chairman of the Ocean and Marine Resources Committee, Representative Oliver Lunasco, a recreational fisherman and diver, Representative Mitsuo Uechi, who indicated that he was a shore caster, and Representative Kats Yamada, who is well known amongst Hilo shore casters.

Other Representatives attending the one and one half hour hearing were Representative Jack Larsen, Rep. Kinau Boyd Kamalii, Rep. Andrew K. Poepoe, Rep. Hiram L. Fong Jr., and Rep. Russell Blair.

The Representatives themselves presented some strong reasons for the Resolutions' passage. Several of the committee members questioned the amount of data presently available about the gill net fishery. Rep. Oliver Lunasco and Rep. Jack Larsen both mentioned the obvious decline the near shore resources seen in their life times, and Larsen pointed out that "the increase in the use of gill nets has been obvious in the last 30 years." Rep. Lunasco pointed out "if we don't regulate what we have now—tomorrow there will be nothing," and further that "human beings created all the problems in the sea, and now we have to clean up our mistakes."

In his testimony to the committee, Hawaii Fishing News publisher Chuck Johnston pointed out that there was an excellent set of statistics on the recreational fishery available in the form of the recently completed Statewide Recreational Fishing Survey. He went on to remind the committee that recreational fishing is in fact a large industry in Hawaii, and should be considered as such. He concluded his remarks by indicating his support, and that of the paper for the resolution.

Now that the Save the Ulua bill (H.R. No. 338) has had its public hearing it will be reconsidered by the committee, perhaps altered slightly to reflect the public comments, and then, hopefully, passed onto the floor for final vote and adoption.



APRIL 1978

TESTIMONY
REGARDING
H. R. 858



Rick Gaffney: for the Hawaii Federation of Fishermen

Mr. Chairman and Members of the Committee:

— I would like to start my testimony by giving you a little of the background of this bill. Over a year ago I was contacted by Mr. Masato Tsutsumi, one of the founding members of the Maui Pine Fishing Club and the Maui Casting Club. He was concerned by the decline in game fish off Maui's shores and described to me what he thought was the reason for the problem. On a previous weekend he had watched two men with a small fiberglass boat set a series of gill nets, well over 1000' long. Being curious, Tsutsumi watched them retrieve the net later and was shocked to see them taking tub after tub of immature papio — less than one pound in size — from the net. The net also held numerous other types of fish as well.

I promised Tsutsumi I would look into the problem, and my investigation lead me to the conclusion that the use of gill net in Hawaii had serious potential consequences, and needed to be given a hard look by the proper authorities. After thoroughly researching the use of gill nets in Hawaii and elsewhere across the country, I recommended to Junior Caldito that some type of legislation be initiated recognizing the potential of this problem. This resolution is the result of our discussions.

I am not a newcomer to gill net fishing. I learned gill netting in Laie when I was ten years old, and I used gill nets regularly until I graduated from high school. I have also had the opportunity to set, check and retrieve gill nets with fishermen on Kauai, Maui, Molokai, and Lanai, and I learned a lot about commercial fishing with nets from John Kalilikane and Cilly Kalipi on Molokai.

Close observations of the Molokai net fishery led me to strongly recommend that the fishermen of Molokai begin to learn the techniques of deep water fishing, because it was readily apparent that the use of intensive net fishing techniques on Molokai, and more importantly the results of over grazing, unchecked grading practices and the resulting siltation of as much as 50% of the once abundant reefs, was making the net fishery on the reef a dead end proposition. The reefs on Molokai, in my opinion, are incapable of supporting the kind of fishing pressure that once fed a sizable population.

In investigating gill net fishing, I checked with fish and game specialists and fishermen in Alaska, Washington state, and Louisiana, and learned that the use of monofilament gill net was either legally discouraged or flat out banned simply because it was considered too efficient. The near shore fishery in Louisiana was considered so highly threatened that the use of gill nets was banned altogether.

It is not the purpose of this resolution to ban the use of gill nets. I would be the last to advocate that, as I am close to numerous Molokai fishermen who depend on

nets to feed their families and supplement, or totally provide their income. The purpose of the resolution is simply to present an opportunity to thoroughly investigate the use of nets in Hawaii. The holding of public meetings in each county is perhaps the best method available to acquire public input into this matter. From there, it will be up to the Division of Fish and Game to decide if any steps need to be taken regarding the use of gill nets.

I should add, at this point, that the Hawaii Federation of Fishermen has received resounding support for this resolution from interested fishermen on Oahu, Kauai, Molokai, Lanai, Maui and the Big Island — virtually every populated island. That support comes, I might add, from the fishermen themselves who are probably best equipped to recognize a decline in reef and near shore game fish.

I would like to point out a few facts about the use of gill nets which would no doubt come out in the statewide public meetings if this resolution is passed out by the legislature.

First, and foremost, they are non-selective. They catch undersized turtles, out of season mullet, inedible species like hihimanu and others. This is perhaps the biggest drawback of the use of nets — the fact that they are non-specific — they catch virtually anything that runs into them, legal or illegal, edible or inedible.

Gill nets are also extremely efficient. A good gill net fisherman knows he must move his net from place to place, because fishing the same area over and over will produce less and less fish, until finally there are virtually no more fish left to catch.

The use of gill nets has also been increasing in Hawaii. My first nets were expensive, difficult to keep clean and painstaking to patch. Modern sugi gill nets are machine made, much cheaper, easier to clean, and simple to repair. Population pressure has also caused an increase in their use as well. The weekend fishermen who could catch enough fish for family and friends by spearing ten years ago, now feels the need to use a more efficient means to catch the same number of fish. Gill nets are a cheap solution to that problem.

One possible solution, if a problem is determined to exist, would be to establish "limited entry" into the gill net fishery. This system, used in the salmon fishery in Washington recognizes the present fishermen and excludes only the expansion of the fishery by outsiders coming into the state. This means would protect the local fishermeo who presently depend on the fishery in two ways — directly by recognizing them individually and indirectly, by excluding newcomers to an already heavily harvested fishery.

The Hawaii Federation of Fishermen would like to take this opportunity to urge the passage of this resolution. We feel that passage of the House Resolution 338 will allow for a thorough review of the use of gill nets in Hawaii, and that in light of the present situation in Hawaii, a thorough review is necessary.

Thank you for this opportunity to present our feelings.



■ My name is Alika Cooper. I operate Alika Cooper and Sons, Inc., which has better than 25 independent fishermen. We ship fish to Oahu, the mainland, and Japan.

We are concerned about Resolution H.R. 338. This Resolution came about by the effort to protect ulua fishermen, a small sport fishing, casting group on Maui, who claim the ulua is being cleaned out by the monofilament gillnets. They also claim these gillnets kill mullet with eggs, turtles, etc. These gillnets don't produce that much fish to harm an area.

According to my culture and heritage, the ulua is the biggest predators of the mullet and other small fish, including the moi, oama, aholehole, haalalu, akule, etc. In years past, the grounds the small mullet (pua) and other fish inhabited were watched. A serious attempt to catch and kill the papio and ulua by any means was in order.

Today, the problem is not the gillnet or surround net fishermen. The problem is the pollution, the herbicides, insecticides, detergent, clorox, dirty water from the mills

POLITICAL

and industry, sewage, etc. The whole ecology and environment along our coastal waters has changed due to man's ignorance of the shoreline and his negative conservation.

Let's look at the net fishermen in Hawaii today. They are Hawaiian and Filipino — the bigger one's being Leo Ohai (Hawaiian), Busy Agard (Hawaiian), Cadiente (Filipino), Detol Manatad (Filipino) all on Oahu, Alex Akina (Hawaiian), Maui; and another Filipino gang (Maui). Ourselves (Hawaiian), Hawaii, Jeno Duvisheli (Hawaiian), Hawaii. The only Japanese net fishermen I know is Kaumata at Kawaihae Harbor. There are many small net fishermen, but they are mostly Hawaiians and Filipinos.

The minority groups in Hawaii are the Hawaiian and Filipinos. What is going to happen to their lifestyle if they can't continue to fish with gillnets? How can they survive?

If this Resolution passes, I foresee the following problems: Fish and Game will have public hearings. The conservationist, Audobon Society, Conservation Council, University of Hawaii, Sea Grant, Bishop Museum, a lot of transient people will get involved and they will stop gillnet fishing.

In return the ulua and other predators will raise more hell with the mullet, moi, oama, haalau, pa'aa, akule, opelu, etc.

What will happen to the lifestyle of the net fisherman, will you as politicians be responsible for his survival? Will he be compensated for his nets? Will you pay for the education of his children? I don't think so. And as the years pass, the ulua fishing for a very small minority sport fisherman will not get better, the reef fish will not increase and you will say it must be pollution. By this time, it will be too late. A lifestyle will be lost.

Let's look at some examples. Hilo Bay, due to pollution, many years ago, a law was passed to stop net fishing. Tons of akule, a migrating fish come into Hilo Bay yearly, yet we can't catch this akule. Some years back Fish and Game opened the Waiakea Fish Pond (a Hawaiian fish pond) to sports fishermen who catch, eat and market, illegally, thousands of pounds of mullet yearly, while the commercial fisherman gill less than 100 pounds of mullet yearly from Hilo Bay. I have been accused of catching all the mullet in Hilo Bay. I haven't fished in Hilo Bay for seven years and there is less mullet now than there was seven years ago. Pollution is the main problem — not man and his nets. The Waiakea Fish Pond is being misused. It should be put back into a commercial fish pond as it had been for hundreds of years.

The turtle instance. Some years back Fish and Game had public hearings on the turtle because some University of Hawaii student said they were endangered. At the public hearing all these transient conservationists, University of Hawaii, Bishop Museum, etc. came on strong — now we can't catch turtles.

What happened to the turtle fisherman? He lost a lot of income, he never got paid for his turtle equipment — incidentally the turtle fishermen were mostly the minority — Hawaiians and Filipinos.

I believe the Hawaiian in Hawaii, on his own land, has a lot of aboriginal rights. Gillnetting is one of them. Please don't overlook this.

If you want to help the fishing industry, you can look at the following which are more important than suppressing the minority.

1. The 200 mile limit excludes all tuna. This makes us in Hawaii second-class citizens, for these waters are heavily fished by Japan, Russia, Korea, and this year I saw a Taiwanese boat. Stop all fishing in our 200 mile limit, tuna included, by foreigners.
2. Aku Fishing. The bait is all caught in State waters; the actual fishing of tuna is usually in international waters. The problem is when one is throwing bait for aku, many times the trolling recreation boats run behind the aku boat, scaring the aku away. There should be a law that when an aku boat is fishing, no vessel should come closer than 500 feet.
3. The migrating akule that have been coming to our shores for hundreds of thousands of years come to the same ko'as each year. The akule ko'as should be protected. No water skiing, no boats running around, no aqualung divers, no glass bottom boats, etc. Unfortunately each year it gets worse — something must be done about this.
4. Fish and Game should not be allowed to bring in any more fish that destroy our native fish life. Example: The Talapia and Tahitian Shrimp have changed the total environment and ecology in all the lower Hawaiian streams — they thrive on the native shrimp and o'opu, both brought in by Fish and Game.
The Taape which seems to be cleaning the Kona crab grounds out by eating small crabs, moana, weki, kumu, u'u, and many other small fish was also introduced by the Fish and Game. On the u'u or manpachi grounds, one catches more taape than anything else.
5. There should be more money going to the Hawaiian for fishing boats and equipment.
6. Dolphins — In Kona and other areas, the porpoise have learned to take all the bait off the long lines. Some realistic control should be done to eliminate these porpoise. America lets the big net boats kill hundreds of thousand of porpoise yearly, but the commercial fisherman in Hawaii can't kill one porpoise that is destroying his livelihood. This must be looked into seriously.
7. The state road improvement tax and the county taxes the fisherman has to pay is unjust. The fuel is used not in the county or in state waters, but in international waters. These taxes should be exempt for fishermen and farmers.

If I can help, please feel free to call on me. (Alika Cooper)

Long Lines

The Editor
Hawaii Fishing News

Net Fishing In Hawaii

Dear Sir:

In your April 1978 issue considerable coverage is given to net fishing in Hawaii, a proponent being Alka Cooper of this island. I strongly disagree with his statements and personal conclusions if they refer to the inshore Puako area of S. Kohala where he and I are lot owners.

There is a difference in our outlooks, perhaps because I am part-Hawaiian and have fished here for pleasure and commercially before this gentleman was born. I have seen our shoreline depleted of fish over the past 25 yrs. by constant gill net fishing several times a day over the same areas, sometimes twice by the same people. Our Hawaiian ancestors would never allow such foolish pressures on our fisheries. Pollution as a cause of depletion in Puako is nonsense.

No state in the union permits this sort of uncontrolled depletion of our resources. The laws should be drastically changed to establish bag limits, protect species when spawning and a general increase in mesh size of all nets including throw nets.

Even mullet are caught out of season and in many cases with illegal nets. Our game warden, Rowell Yim a part Hawaiian is a remarkable law enforcer and conservationist, but his area is larger than the island of Oahu and impossible to cover adequately.

I personally, and our Puako Community Association has been after the state for 25 years for action. Finally this session of the Legislature appropriated a few thousand dollars to study the depletion for possible remedial action. There is very little to measure today.

Practically the entire turtle population in the Kiholo area was eliminated by indiscriminate netting. Rumors were that one catch was so large that 50% died and were dumped at sea, being unsaleable.

Mr. Cooper may have some good worthwhile observations for other areas on introductions of questionable value and other obstacles to fishing for which I sympathize with him.

Protection is badly needed to protect spawning grounds and to protect young fish on their way to maturity.

Puako has never supported an inshore commercial fishing industry. But the time has arrived where the 30 children here can only see a papio in a school textbook.

Leon A. Thevenin



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SKIPJACK MO

HAWAIIAN ISLANDS NATIONAL WILDLIFE REFUGE

LIBRARY OF
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Laysan Albatross colony in June on Laysan Island

The Hawaiian Islands National Wildlife Refuge comprises the chain of small Pacific islands and reefs extending over 1,100 miles between the main inhabited islands of Hawaii and Midway. It includes most of the so-called Leeward Islands, which have remained uninhabited except for occasional temporary use.

Attention was focused on these islands at the end of the last century when scientists discovered they contained unique forms of endemic animals and plants, along with some of the greatest seabird nesting colonies ever found. In 1909, President Theodore Roosevelt established the Hawaiian Islands National Wildlife Refuge to protect these islands against unauthorized entry, to safeguard their animal and plant life, and to avert possible extinction of the birds then being taken for the millinery trade.

The purpose of the Refuge is to preserve the native fauna and flora for scientific study and their aesthetic values, as a part of our national heritage. International recognition has been accorded the area because of the rare types of life involved. Hundreds of thousands of seabirds are dependent on these islands for a place to nest, many arriving from sections of the Pacific thousands of miles away.

U. S. DEPT. OF THE INTERIOR
FISH AND WILDLIFE SERVICE



UNITED STATES DEPARTMENT OF THE INTERIOR
FISH AND WILDLIFE SERVICE
BUREAU OF SPORT FISHERIES AND WILDLIFE



The Refuge is in Federal ownership under the jurisdiction of the Bureau of Sport Fisheries and Wildlife, U.S. Fish and Wildlife Service, in the Department of the Interior. Immediate administration is by the Wildlife Administrator, headquartered at Honolulu, Hawaii. The only military activity is a Coast Guard Loran station and airstrip on Tern Island, French Frigate Shoals.

Islands or island groups in the Refuge progressing from east to west, are Nihoa, Necker, French Frigate Shoals, Gardner Pinnacles, Laysan, Lisianski, and Pearl and Hermes Reef. Included also are all intervening reefs and shoals. French Frigate Shoals and Pearl and Hermes Reef comprise groupings of small, flat islands. The largest refuge island is Laysan which contains about two square miles. The appearance of the islands varies from flat and sandy as exemplified by Laysan and Lisianski, to rocky pinnacles of a few acres like Gardner Pinnacles, and to volcanic peaks like Nihoa which rises to a height of 910 feet above the sea and contains 146 acres. Vegetative conditions vary. Some small islands are bare while larger islands contain extensive stretches of knee-high vegetation interspersed with sandy ridges or rocky outcrops. Species of plants found nowhere else in the world include the palm trees on Nihoa, known to scientists as Pritchardia remota.

The introduction of foreign plants or animals can often mean the expulsion of native kinds unable to cope with the invaders or the changes they bring about. This is particularly true of isolated islands. An unfortunate example was the introduction of rabbits to Laysan by the manager of the guano mining operation which was conducted from 1892 to 1904. Without natural population checks, such as predators and disease, the rabbits multiplied until most of the island's vegetation was consumed. It was a barren waste in 1923 when a few surviving rabbits were eliminated. Thousands of seabirds were buried alive in their burrows by shifting sand dunes or perished in ensuing sandstorms until the islands were revegetated. Most of the plants have made a gradual reappearance, but some will never be replaced. Without food and cover derived from the plants, either directly or in the form of insects, three birds--the Laysan Rail, Laysan Honeycreeper (a form of the common Hawaiian Apeape), and Laysan Millerbird--became extinct. Laysan Rails were transplanted to Midway in 1893 and 1913 but were exterminated through the accidental introduction of rats which fed on eggs and young birds.

Many of the seabirds, like the Laysan Albatross and Black-footed Albatross, both known as "gooney birds," are familiar to servicemen and their families. Laysan supports well over 160,000 nesting pairs of these birds, the largest colonies to be found anywhere. The albatross nesting season lasts from late October to late July; the birds spend the rest of the year at sea ranging from Japan to the West Coast of the United States and from the Aleutians to Hawaii. The single egg takes nine weeks to hatch, the parents changing off on the egg about every 18 days, during which time the sitting bird neither eats nor drinks. Albatrosses are famous for their peculiar "dances." Many have had numbered bands placed on their legs; from observation of such marked birds, it has been found that albatrosses regularly reach at least 20 years of age, and have a pronounced homing instinct. A Laysan Albatross captured and marked at Midway, then transported by air and released at Whidby Island in Washington found its way back to Midway in ten days, a distance of about 3,200 miles.

Occurring in far larger numbers than albatrosses are the sleek black and white Sooty Terns. Nesting colonies over a mile in length exist on Laysan. It is difficult to proceed without stepping on eggs or young. The screams of these birds are almost deafening as they rise up in clouds before the human intruder.



Pair of Laysan ducks --
only wild population in
the world is on Laysan
Island.



Black-footed albatross with chick.

Blue-faced booby and
downy young.



Female Hawaiian monk seal with pup. This species is restricted
to the Leeward Islands of the Hawaiian chain.

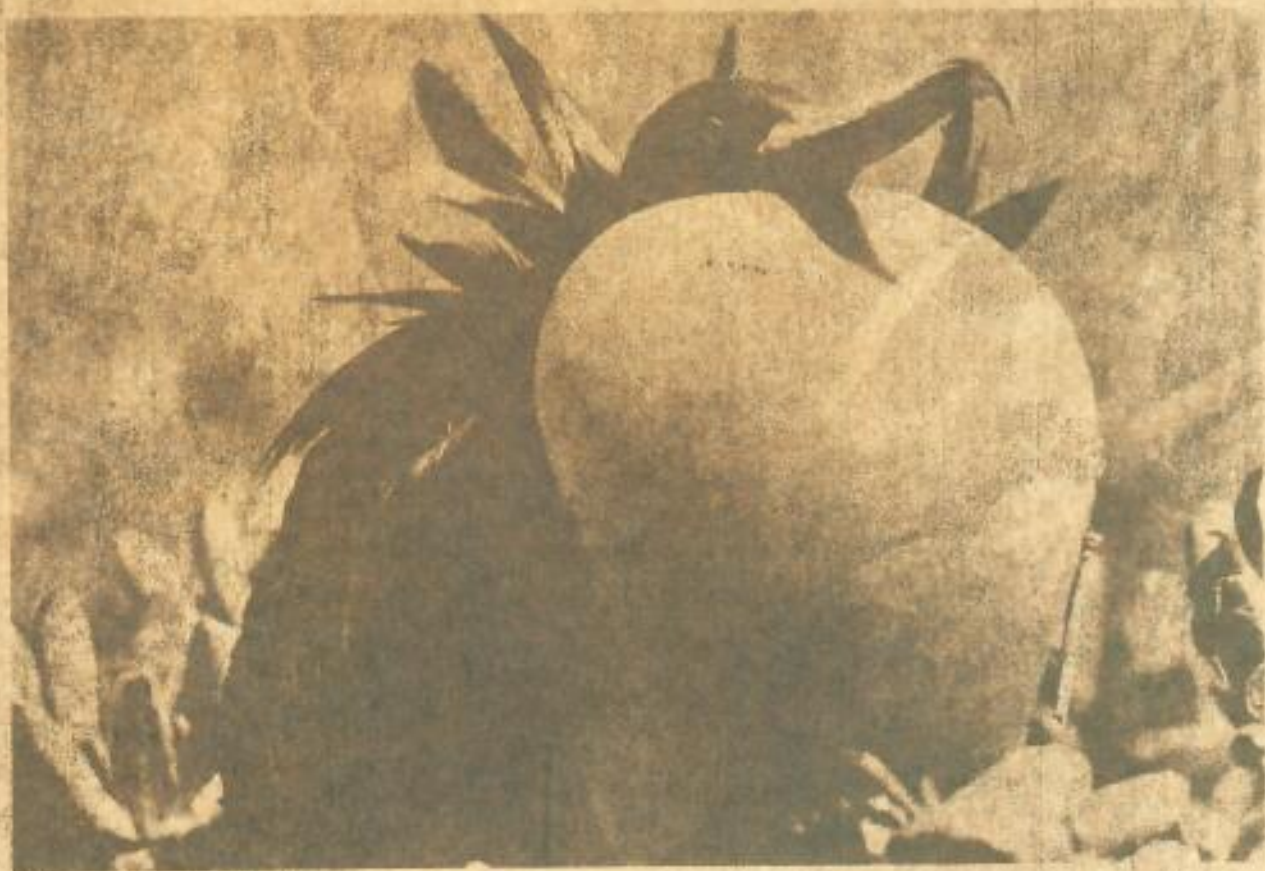


The dainty fairy or white tern is often described as the most beautiful bird in the Pacific.



One of the rarest birds in the world--Millerbird on its nest on Nihoa Island which supports the entire population of this species.

Green sea turtles ranging up to three feet in diameter rest and lay their eggs along sandy shorelines of several of the Hawaiian Refuge islands.



During breeding season Great Frigatebird inflates bright red throat pouch.

Underground the islands are occupied by several species of shearwaters and petrels. Most construct burrows on sandy islands or utilize cavities under rocks on such islands as Nihoa. Wedge-tailed Shearwaters are plain, gray-brown nocturnal birds noted for their humanlike groaning and moaning noises; thus the name "moaning birds." The black Christmas Island Shearwater is found in lesser numbers. Human activity on sandy islands is destructive as the roofs of their burrows often cave in with the weight of a man. One of the group, the Brown Island Petrel, has been described as one of the most abundant nesting birds on the islands. Other petrels include the Bulwer's and Sooty Storm.

The "boon-bird" seen over the islands or off ships at sea is actually the Red-tailed Tropicbird. This large white bird with bright red tail streamers is believed capable of flying backwards. It nests under dense vegetation or in rocky crevices. High overhead one will see Great Frigatebirds, or "man-o'-war-birds." They give the appearance of vultures and are the pirates of the sea-bird world, robbing other fish-eating birds of their prey in the air. Other nesting species of seabirds include the Blue-faced Booby, Red-footed Booby, Brown Booby, Common Noddy, White-capped Noddy, Blue-gray Noddy, and Gray-backed Tern. The small white Fairy Tern is known as the most beautiful bird of the Pacific.

Several shorebirds make important use of the Refuge as a wintering ground. The most common of these are the American Golden Plover, Bristle-thighed Curlew, Ruddy Turnstone, and Wandering Tattler. These breed chiefly in Alaska.

Birds of special interest among scientists and naturalists are those found on individual islands of the group and nowhere else in the world. Most noteworthy is the Laysan Duck whose entire wild population of about 500 is restricted to the island of Laysan. This species barely escaped destruction during the rabbit invasion. Only seven were found in 1911. It may be the rarest duck in the world. Possibly even more rare is the Millerbird, a small brown songbird now found only in the dense vegetation of Nihoa. The Laysan Finch, restricted to Laysan and Nihoa, is common on those islands.

Wildlife is not confined to birds--on sandy beaches one finds the Hawaiian Monk Seal, which is limited to the Leeward Islands. The total world's population of these tame mammals stands at a little more than 1,000. At some locations green sea turtles which range up to three feet in diameter are found. Sharks are a conspicuous part of the marine life about the islands.

The extreme tameness exhibited by the wildlife on these islands amazes visitors. This is because predators and hunting have not been factors in their continued survival. It is another reason why utmost protection must be afforded these unique forms of birds and mammals. Landing on the islands of the Refuge must be under permit signed by the Wildlife Administrator. Landing parties are instructed on how to prevent the introduction of harmful species of plants, birds, or other animals which could easily upset the fragile ecology of the islands with devastating results. Landings on most of the islands are extremely hazardous because of hidden reefs, rocky shores, and crashing surf. Sudden squalls are frequent.

Further information can be obtained by writing the Regional Director, Bureau of Sport Fisheries and Wildlife, P.O. Box 3737, Portland, Oregon 97208 or the Wildlife Administrator, Bureau of Sport Fisheries and Wildlife, 400 S. Beretania Street, Honolulu, Hawaii 96813.

U. S. NAVY
FPO SAN FRANCISCO 9604



WEDGE-TAILED SHEARWATER



CHRISTMAS ISLAND SHEARWATER



WHITE-BACKED TERN



SOOTY TERN



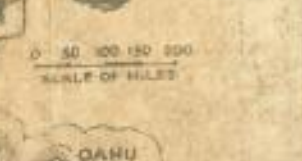
WHITE-RUMPED NODDY



GRAY TAIL



BROWN NODDY



BLACK TAIL



BLUE-GRAY NODDY



MILLERBIRD



LAYSAN FINCH



HAWAIIAN ISLANDS NATIONAL WILDLIFE REFUGE



0 50 100 150 200
SCALE OF MILES



GREAT FRIGATEBIRD



BROWN BOOBY



RED-TAILED TROPICBIRD



LAYSAN ALBATROSS



RED-FOOTED BOOBY

BLUE-FACED BOOBY



MONK SEAL



LAYSAN DUCK



GOLDEN PLOVER



RUDDY TURNSTONE



WANDERING TATTLER



GANDERLING



BRISTLE-THIGGED CURLEW

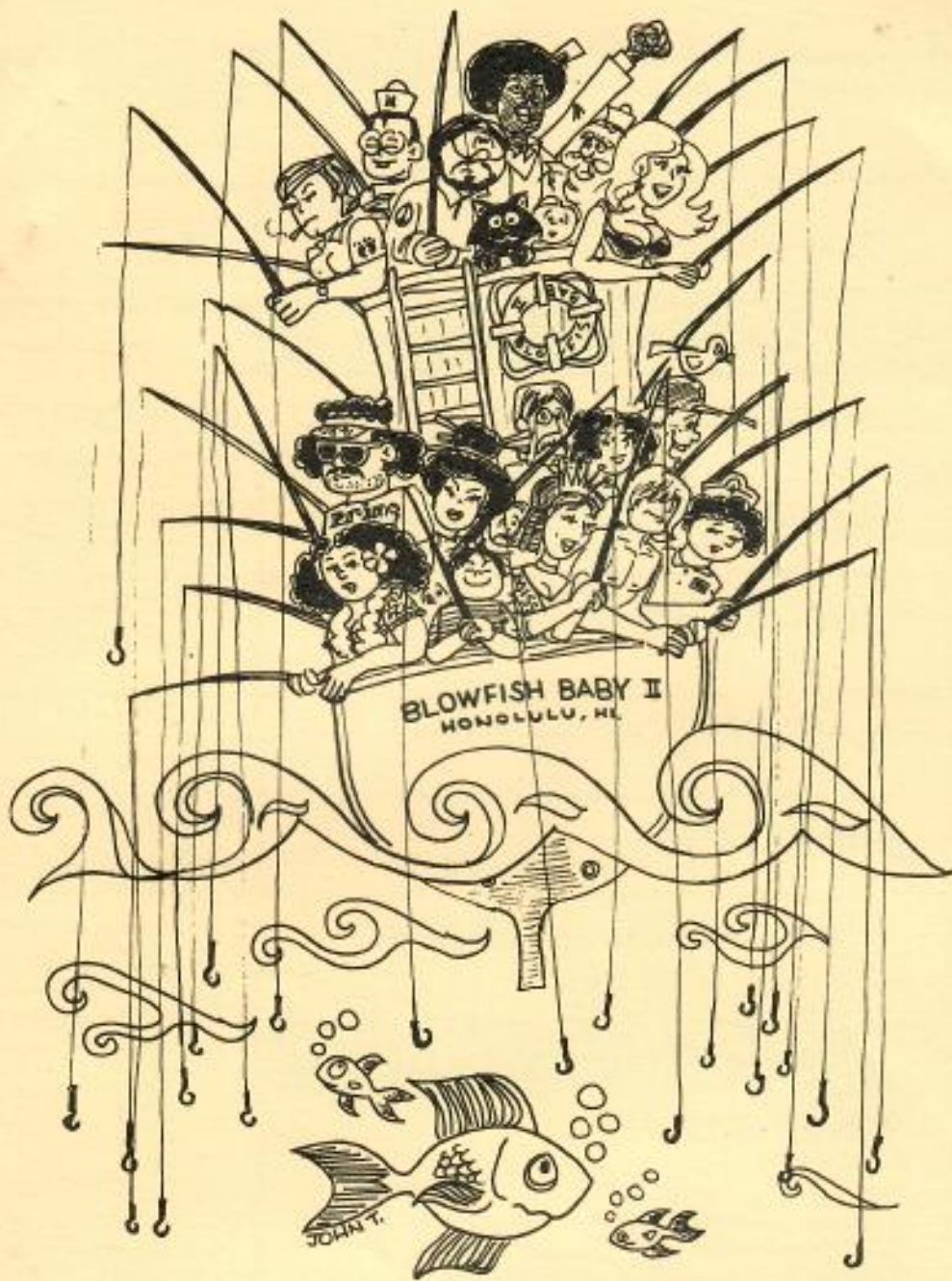


SOOTY STORM PETREL

ALL WINDS PETREL

BONIN PETREL

U. S. NAVY
FPO SAN FRANCISCO 9604



HAWAII FISHING LAWS AND REGULATIONS For Salt Water Sports Fishing

by Roy Takemoto, Planning Intern
Department of Planning and Economic Development

Raymond Tabata and Maureen Doughtie
Sea Grant Marine Advisory Program

Design by Burl Burlingame Cartoon by John Teixeira

Acknowledgements: We wish to thank Mr. Frank Farm, Mr. Roy Imamura, Mr. Alvin Katekaru, Mr. Donald Kida, Mr. Vernon Kim, Dr. James Maragos, Mr. Warren Morgan, Mr. Mel Nagata, Mr. Noah Pekelo and Captain Robert Reed for reviewing this advisory brochure.

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UNIHI-SEAGRANT-AB-78-07
University of Hawaii
Sea Grant College Program
Marine Advisory Program
August 1978

University of Hawaii
Sea Grant Marine Advisory Program
Spalding 252, 2540 Maile Way
Honolulu, Hawaii 96822

George Balazs
HIMB
Coconut Island
CAMPUS MAIL

Hawai'i Fishing Law

SPECIES	SEASON	M
CRUSTACEANS		
Spiny Lobster or Ula	Closed June 1-August 31 Sec. 188-57, HRS (\$100-\$500 fine and/or 5-50 days)	3 1/2 Reg fine
Slipper Lobster or Ula Papapa	Closed June 1-August 31 Sec. 188-57, HRS (\$100-\$500 fine and/or 5-50 days)	No
Samoan Crab	Open year round	At me Reg fine
Kuahonu or White Crab	Open year round	No
Kona Crab	Closed June 1-August 31 Sec. 188-57, HRS (\$100-\$500 fine and/or 5-50 days)	No
Any of the above lobsters or crabs with eggs	Unlawful to take at any time Sec. 188-58, HRS (\$100-\$100 fine and/or 10-30 days)	
MOLLUSKS		
Octopus or He'e	Open year round	1 p Reg and Sec fine
Clams	Closed November through August Regulation 15 (up to \$1,000 fine)	1 in of s Reg fine
Native Pearl Oyster	No open season Regulation 13 (up to \$500 and/or up to 100 days)	
'Opihi	Open year round	1 1/4 1/2 Reg fine
FISHES		
Aholehole and Manini	Open year round	No
Weke, Moano, Kumu	Open year round	No
Awa, 'O'io, Kala, 'Opelu kala	Open year round	No

laws and Regulations

MINIMUM SIZE	BAG LIMIT	OTHER RESTRICTIONS	WHERE APPLICABLE
inch carapace length Regulation 22 (up to \$500)	None	No spearing Sec. 188-25, HRS (\$10-\$50 fine and /or 10-20 days)	All counties
None	None	No spearing Sec. 188-25, HRS (\$10-\$50 fine and /or 10-20 days)	All counties
least 6 inches wide, measured across back Regulation 14 (up to \$500)	None	No spearing Sec. 188-25, HRS (\$10-\$50 fine and /or 10-20 days)	All counties
None	None	No spearing Sec. 188-25, HRS (\$10-\$50 fine and /or 10-20 days)	All counties
None	None	No spearing Sec. 188-25, HRS (\$10-\$50 fine and /or 10-20 days)	All counties
			All counties
Round Regulation 18 (up to \$100 or up to 30 days) 188-40, HRS (\$25-\$200 and/or 5-50 days)	None	None	All counties
inch across widest part shell Regulation 15 (up to \$1,000 fine)	1 gallon (with shells) per person per day Regulation 15 (up to \$1,000 fine)	Digging implements not exceeding 18 inches in length nor 6 inches in width Regulation 15 (up to \$1,000 fine)	All counties
			All counties
inches shell diameter, inch meat diameter Regulation 49 (up to \$500)	None	None	All counties
None	None	No spearing less than 5 inches Sec. 188-25, HRS and Sec. 188-40, HRS (\$10-\$50 fine and/or 10-20 days)	All counties
None	None	No spearing less than 7 inches Sec. 188-25, HRS and Sec. 188-40, HRS (\$10-\$50 fine and/or 10-20 days)	All counties
None	None	No spearing less than 9 inches Sec. 188-25, HRS and Sec. 188-40, HRS (\$10-\$50 fine and/or 10-20 days)	All counties

'Opakapaka, Uku, 'Ula'ula and Uhu	Open year round	Non
Mullet, 'Ama'ama or 'Anaeholo	Closed December through February Sec. 188-44, HRS (up to \$500 and/or up to 100 days)	Non
Moi	Open year round	Non
Moi-li'i (juvenile Moi less than 7 inches in length)	Open year round	Non
'Oama (juvenile Weke less than 7 inches in length)	Open year round	Non
Ulua, Omilu, Papio	Open year round	Non
		7 in. Reg. fine
Nehu	Open year round	Non
Akule	Open year round	Non
Halalu or Hahalalu (Akule less than 8½ inches in length)	No netting during July through October Sec. 188-29, HRS (\$25-\$200 fine and /or up to 50 days)	Non
Marquesan Sardine and 'Iao	Unlawful to take at any time Sec. 188-45, HRS (up to	
'Opelu	Open year round	Non
TURTLES		(Federal law prohibits the

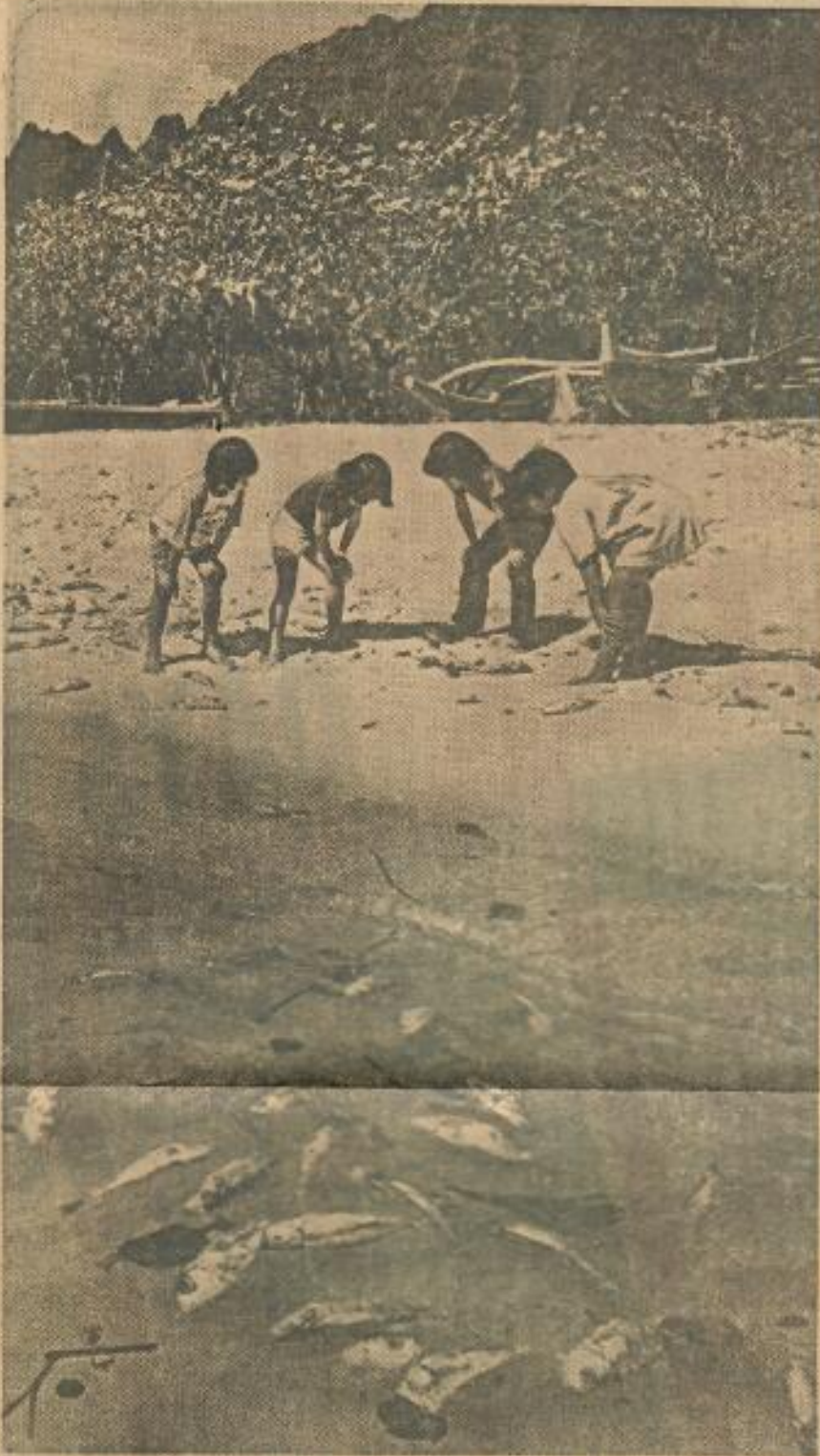


For further information, call the University of Hawaii Marine Advisory Program, 948-6191.
Violations may be reported to the enforcement office for your county:
Kaua'i — 254-4444 (Lihue)
Maui — 244-4352, or 244-4266 (Wailuku) (for Moloka'i and Lana'i violations contact Maui office)
O'ahu — 548-5918 (Honolulu)
Hawa'i — 961-7291, or 961-7306 (Hilo)

	None	No spearing less than 1 pound Sec. 188-25, HRS and Sec. 188-40, HRS (\$10-\$50 fine and/or 10-20 days)	All counties
1e	None	No spearing less than 7 inches Sec. 188-25, HRS and Sec. 188-40, HRS (\$10-\$50 fine and/or 10-20 days)	All counties
2e	15 moi per person per day Regulation 20 (up to \$1,000 fine)	No spearing less than 7 inches Sec. 188-25, HRS and Sec. 188-40, HRS (\$10-\$50 fine and/or 10-20 days)	All counties
3e	50 moi-Ei per person per day Regulation 20 (up to \$1,000 fine)	No spearing Sec. 188-25, HRS, and Sec. 188-40, HRS (\$10-\$50 fine and/or 10-20 days)	All counties
4e	50 'oama per person per day Regulation 20 (up to \$1,000 fine)	No spearing Sec. 188-25, HRS, and Sec. 188-40, HRS (\$10-\$50 fine and/or 10-20 days)	All counties
5e		No spearing less than 1 pound Sec. 188-25, HRS and Sec. 188-40, HRS (\$25-\$200 fine and/or 5-50 days)	All counties
6e	ches in length Regulation 19 (up to \$200 and/or up to 50 days)	20 ulua, papio, 'omilu or any combination of the three, per person per day Regulation 19 (up to \$200 fine and/or up to 50 days)	City and County of Honolulu only (Regulation 19 does not apply to 'omaka)
7e	1 gallon per person per day Regulation 25 (up to \$200 fine and/or up to 50 days)	Net may not exceed 50 feet in length Sec. 188-45, HRS (up to \$200 fine and/or up to 50 days)	All counties
8e	None	Net mesh not less than 1½ inches Sec. 188-29, HRS (\$25-\$200 fine and/or up to 50 days)	All counties
9e	None	None	All counties
			All counties
10e	None		All counties
		Unlawful for any person to fish for or take opelu with fish or animal bait, except with hook and line Sec. 188-46, HRS (\$25-\$100 fine)	In the waters of South Kona, island of Hawai'i, between the Ki'ilae-Keokea boundary and the Kapua - Kaulanamauna boundary

taking of all sea turtles.)

Note: this chart only summarizes State laws and regulations which apply to specific shellfishes, fishes and turtles; it does not include other laws and regulations which apply to generally prohibited methods (for example, use of dynamite, poisons, small-mesh nets, etc.) and special regulations which protect marine life in a given area (marine life conservation districts, fisheries management areas, and natural area reserves).



DEAD FISH—Members of Cub Scout Pack 73 of Kaneohe inspect fish that washed up on near Kualoa Regional Park in Kaneohe Bay yesterday. —Star Bulletin Photo by John Titchen.

237-8252
-8319

Dead Fish Wash Ashore at Kualoa

ca. Feb 7/2/93
ca. 10/10/07

State and County parks personnel faced a smelly chore today as they began cleaning up a two-foot-wide silver line of dead fish, washed ashore yesterday along Kaneohe Bay's northern shoreline at high tide.

An estimated 2,000 fish, mostly akule, settled on the shoreline near Kualoa Regional Park around 10:30 a.m. and the south winds wafted the smell ashore and drove away campers in the park, according to Russ Bell, ranger at the State park.

Bell said State environmental engineers and Fish and Game personnel were to check today for toxic substances in the bay to determine whether the fish had been killed by pollution.

However, Bell speculated that the fish may have been lost from a fishing boat when the crew attempted to

hold the catch in their nets and the weight of the fish broke the netting.

THE FISH washed ashore near the 700-year-old Moli'i Fishpond at Kualoa, now being used to raise commercial crops of milk fish.

Bell said there were a few turtles and eels among the dead fish.

He said fishermen sometimes keep their fish in the nets because of low fish prices, waiting for the market price to rise before bringing the fish ashore for sale.

Akule is selling for about \$3 a pound at present.

The stench drew the curious neighbors to the beach, but most of them didn't stay long.

Most of the fish were about the same size, between 8 and 12 inches long, leading to the assumption that they were caught in school formation.

Six Vie for Title Of Isle 'Miss Samoa'



Nina Tasi Lillian



Louisa Fualili Vatai

Six girls are in the running for "Miss Samoa in Hawaii," the winner to be announced Saturday at a big Samoan community luau.

The luau is from 1:30 to 4:30 p.m. at the Ala Moana Park Pavilion and is open to the public by reservation. Entertainment and introduction of "Miss Samoa" are included on the program.

The six candidates are Lillian Palafine, Vatai Galea, Louisa McMoore, Nina L. McMoore, Fualili Pualili and Tasiasefe Siliva.

Entertainment will be by the John Piloni Watkins hula troupe with Jimmy Walker master of ceremonies.

Cyrus K. Afalava is luau chairman for the sponsoring Samoan Civic Association. Tickets may be reserved by calling him, 77-603. They are also available at Waikiki hotel travel desks.

Tour Leader to Arrive With Couple to Be Wed

Dr. M. S. Harvey of Akron, Ohio, who has brought eight tour groups to Hawaii, is re-

turning August 30 with 24 people on the last lap of an around-the-world trip.

During his stay here he and the Reverend Abraham K. Akaka will perform a wedding ceremony for a couple who met on a Harvey tour to the Islands two years ago and who are returning here to be married.

The ceremony for Patricia McClister and Zimri Oseman Jr. will be at Kawaiahao Church September 11.

Dr. Harvey and his group will be at the Halekulani Hotel. He is with the Akron First Methodist Church.

Aloha Turtles Go to Canada

Two Waikiki residents moved to Calgary, Alberta, over the week end to spread Hawaiian aloha around the inland capital city.

They are two marine turtles, lately of the Waikiki Aquarium, which were flown to Calgary on request of the director of Calgary's aquarium.

Speeher Tinker, local aquarium director, said the travelers flew on their backs, crated to prevent their banging around. They left here Saturday night by Canadian Pacific Air Lines.

Hawaiian Rodeo Looks for Riders

Local horseback riders are being invited to participate in the grand entry parade of the Hawaiian Roundup and Rodeo, a benefit for the Navy Relief Society, September 5

Poet Compiles Isle Verse Book

A San Francisco poet

OPERATION **COUNT**

LIBRARY OF GEORGE H. BALAZS

ALL NEW 1960 MODELS - ALL SHOP AT HEPCO - HONOLULU'S OUTST

Westinghouse
AIR SWEEP FREEZER
HOLDS 318 LBS.!

Air Sweep Shelves are cooler, more efficient
Fast freeze precision temperature control
Full width door shelves
All new silent mechanism
Patented "no stick" package storage

Model UM-9 Reg. 329.95 **\$259.95** with trade

Hotpoint
BIG-BIG 13.4 Cu. Ft
SPACE AGE REFRIGERATOR

- 60 LB. FREEZER CAPACITY
- MAGNA SEAL DOOR
- CONVENIENT DAIRY STOR
- SUPER SPACE DOOR SHELF
- TWIN PORCELAIN CRISPER
- THE COMPACT 32" WIDTH with the B-I-G food space!

Model KDA-40

Hotpoint AUTOMATIC COOKING
LUXURY IN A COMPACT 30" RANGE!

Saves on Electricity

First it washes then it dries. all in a single

Mr. and Mrs. Kenkin Kino, at 379 North Vineyard Street.

Salary Is Approved

The City Finance Committee has voted to pay on moral obligation the salary of a man described as a "key factor" in the City's school building program.

George T. Cooper, school construction

Industrial specialists solved the problem by isolating and ventilating the area where the cleaning solvents were used.

coordinator, the committee was told, hasn't been paid since April.

He has been employed on a contract basis instead of under Civil Service.

His contract has expired, and because of a pending operation, he can't qualify for Civil Service unless the Civil Service Commission makes a special exception, the committee was told.

Besides Suzanne, the Kaufmans have four sons, Philip, 7; Stephen, 10; and Thomas, 18 months.

The girl's letter praised her father for the frequent hikes, picnicking parties shared by the family. They also enjoy his miniature country and the miniature country for it, Suzanne wrote.

Mr. and Mrs. Kaufman moved to Chicago, Illinois, where he was graduated from the University of Illinois Me-

3 Big Turtles Flown To Vancouver Zoo

Stacked like sailors in three-decked bunks, three turtles were sent by Honolulu Aquarium director, Spencer Tinker, to Vancouver, B. C., for the gala opening of its aquarium Sunday.

Tinker said he was "sending the boys up for the opening" and would probably flip some fish over to Vancouver later.



The 40-pound green turtles, placed on their back for safe flying, were checked in by Canadian Pacific Airlines stewardess, Phoebe Warren.

They left Saturday at 11:30 a.m. and arrived at Vancouver around midnight.

Summer Activities Planned By Oahu's Palama Settlement

The Palama Settlement at 810 Vineyard Street is conducting a variety of summer activities for Oahu youths.

Registration for the camps and planned classes is being taken at the settlement from 9:30 a.m. to 5:30 p.m. week days and 8 a.m. to noon Saturday.

Day Camp for children 6 to 12 or members of grades one to six will be held from June 25 to August 3.

Palama-by-the-Sea Camp in Waiialua will have camp periods for youths of various ages: June 18-24, 8 to 10; June 26-July 2, 8 to 10; July 4-10, 10-12; July 12-18, 12-14.

July 22-29, 14-16; July 27-29, 14-16; July 31-August 2, 16-18, boys only, and August 3-5, 16-18, boys only.

OTHER ACTIVITIES

In addition there will be programs at the settlement for youths interested in activities including: hula, tap dancing, Filipino folk dancing, ceramics, judo and football.

The Music School is giving classes in band



Star-Bulletin Photo

Flip-flopped turtles ready for journey.

instruments, piano, voice and theory.

The pre-school summer program begins today for children from 3 to 5.

Information for the camps may be obtained by calling 8-3945; for the Music School, 87-9525, and for the pre-school program, 83-7325.

ONCE-A-YEAR

Boosts California

MEXICO CITY (AP)—General Agustin Olachea wants

F

34



HAL SWAIN

New manager Hal Swain invites all friends and customers to his new location at Leilani Store, located on Lee Ave. in Kaimuki.

"Remi"
The finest shaver yet
in the world—old
line of tradition.



SAVE ON



reg. \$13

Honolulu Star-Bulletin June 13, 1956 Page 12

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"Remi"
The finest shaver in the world. See your old shaver in the line of conditions.



SAVE ON



reg. \$13

Honolulu Star-Bulletin June 13, 1956 page 16

variety of home plan-
ing at a lower cost of
construction. Blackrock
has been in the busi-
ness of planning houses
over 30 years and is
one of the most reliable
older home planning
firms in the city of
Honolulu. The firm feels
it is representing Black-
rock they are offering to
people of Kauai some-
thing new and different in
ways of quality homes at
lower cost.

with distribution
for the island and can of-
fer any automotive part
to those in need of parts
to repair automobiles.
Pacific Service and De-
velopment Corporation
services each of the plan-
tations through its staff of
trained personnel. In the au-
tomotive aide the sales
staff is headed up by Burt
Ebata who was with Wal-
low Company for many

CHARTER PRESENTATION . . . Mel Dean, Kauai Electric Company Man-
ager, is shown presenting the Explorer Post 380, Kohala Job Corps Char-
ter to Dino Altamari, club advisor. The Kohala Job Corps is the first in
the State of Hawaii to organize an explorer post in the Job Corps pro-
gram. The sponsorship of the post by Kauai Electric Company also es-
tablishes a first in the state, Kauai Electric is the first commercial firm
to which a charter has been granted. Job Corps Supervisor Al Harring-
ton, Hong Min Hee, scout committee chairman and Abel Medeiros, mem-
ber of the scout committee, participated in the recent charter presenta-
tion held at the Job Corps Training Center at Kohala. The newly chartered
Post will place heavy emphasis on the study, construction, operation and
maintenance of a ham radio station as their main project. The amateur
radio station will provide communication with those in Micronesia, in-
cluding Guam and between the neighboring islands.

Both Prosser and Childs
believe that the real growth
of Kauai is still ahead.
In terms of growth have
yet developed as
longly as they have on
the island and on the Big Is-
land. Prosser says that the
island is receiving more and
more interest from main-
land buyers and the main
problem right now is keep-
ing an adequate inventory
of land for sale to offer
the variety of invest-
ment opportunities that
they want.

Prosser-Childs, Inc.'s
primary business objec-
tive is to participate in
the future growth of Kauai
offering people a full
range of real estate ser-
vices people need in a
professional manner. Both
partners strive to continue
educate themselves and
their staff through partici-
pating in the many edu-
cational opportunities of-
fered to realtors here,
on the island and on the main-
land. "We believe good
professional standards
result in a better busi-
ness and in better ser-
vice to Kauai," Bob Prosser
says.

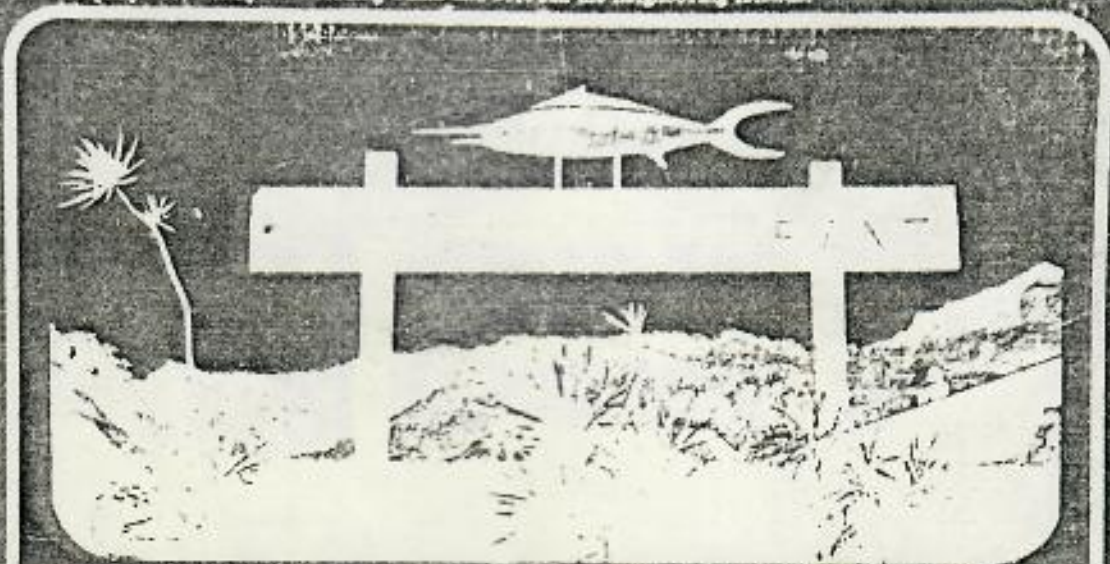
GARDENS

BOTANIC GARDEN
OF THE ISLAND OF KAUAI

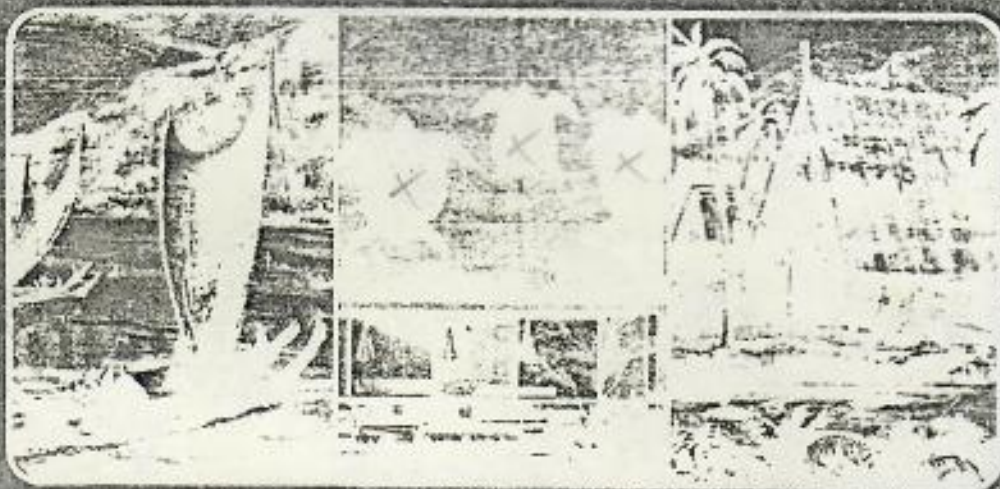
MAN-
CONTAINING
LECTION OF
AND NA
AWAII.

30 TO 5:30
at Kalaheo

8182



GROWING WITH KAUAI!



Mural Paintings of Hawaii for Your Dining Pleasure by Artist Jon Petrie

LOCATED ON THE BEAUTIFUL
WAILUA RIVER



KENNETH ARASHIRO

BANQUET ACCOMMODATIONS
FOR UP TO 350
COMPLETE RESTAURANT & COCKTAIL
LOUNGE FACILITIES

PHONE 822-4311 for RESERVATIONS



YONE ARASHIRO

variety of home plans, ranging at a lower cost of construction. Blackstock has been in the business of planning houses over 30 years and is one of the most reliable oldest home planning divisions in the city of Honolulu. The firm feels that in representing Blackstock they are offering to people of Kauai something new and different in the way of quality homes at a lower cost.

Both Prosser and Childs agree that the real growth of Kauai is still ahead. Both firms have plans and terms of growth have not yet developed as fully as they have on Oahu and on the Big Island. Prosser says that the island is receiving more and more interest from mainland buyers and the main problem right now is keeping an adequate inventory of land for sale to offer a variety of investment opportunities that they want.

Prosser-Childs, Inc.'s primary business objective is to participate in the future growth of Kauai by offering people a full range of real estate services people need in a professional manner. Both firms strive to continue to educate themselves and their staff through participating in the many educational opportunities offered to realtors here in Honolulu and on the mainland. "We believe good professional standards will result in a better business and in better service to Kauai," Bob Prosser says.

for the island and can offer any automotive part to those in need of parts to repair automobiles.

Pacific Service and Development Corporation services each of the plantations through its staff of trained personnel. In the automotive side the sales staff is headed up by Burt Flats who was with Wailua Company for many

years. The company manager, it shows processing the Explorer Post 300, Kauai Job Corps Charter to Dana Altamari, job advisor. The Kauai Job Corps is the first in the State of Hawaii to organize an explorer post in the Job Corps program. The sponsorship of the post by Kauai Electric Company also establishes a first in the state. Kauai Electric is the first commercial firm in which a charter has been granted. Job Corps Supervisor Al Harrington, Hong Min Hee, scout committee chairman and Abel Medina, member of the scout committee, participated in the recent charter presentation held at the Job Corps Training Center at Kaka'e. The newly chartered Post will place heavy emphasis on the study, construction, operation and maintenance of a ham radio station as their main project. The amateur radio station will provide communication with those in Micronesia, including Guam and between the neighboring islands.



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Mural Paintings of Hahaione for Your Dining Pleasure by Artist Jon Petrie

LOCATED ON THE BEAUTIFUL
WAILUA RIVER



KENNETH ARASHIRO



YONE ARASHIRO

BANQUET ACCOMMODATIONS
FOR UP TO 350 . . .
COMPLETE RESTAURANT & COCKTAIL
LOUNGE FACILITIES

PHONE: 822-4311 for RESERVATIONS

GARDENS

OTANIC GARDEN
THE ISLAND OF KAUAI

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CONTAINING
LECTION OF
AL AND NA-
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30 TO 5:30
Kalaheo

8182



SEA GRANT NEWSLETTER

in this issue:

STUDENT SYMPOSIUM

Sea Grant Newsletter, December 1978

Volume 8, Number 12

joint meeting of wprfmc and mfac held in kona, hawaii



The subject of a joint NPRFMC and MFAC meeting, the management of tuna, is not yet determined.

Key participants of the joint meeting of the Marine Fisheries Advisory Committee (MFAC) and the Western Pacific Regional Fisheries Management Council (NPRFMC) held in Kona in late October agreed that (1) such a meeting was long overdue and (2) it resulted in better understanding of the needs of Hawaii, Guam, and the Trust Territory of the Pacific.

State Senator Wadsworth Yee, chairman of the council for the Western Pacific area (Hawaii, Guam, and American Samoa), said the meetings were "no guarantee that we'll get what we ask for" in funding requests, but added that it was "the first time in the advisory committee's history that they met in the Pacific area."

"I think their eyes were opened," Yee said.

Hawaii sport and commercial fisherman Charles Yamamoto, who is a member of MFAC and the spokesman for the Western region, arranged for the committee to meet in Kona where he felt other members of MFAC could get a good view of the potential for fishery development in the Pacific.

"I don't want Washington to make policies that don't cover the Pacific basin," Yamamoto said.

He said that his hope was to make fisheries officials more aware of what was generally a neglected area, and the federal and Hawaii spokesmen who attended the meeting agree that this goal was achieved.

Terry Leitzell, who heads the NOAA National Marine Fisheries Service (NMFS), readily acknowledged that what he and other Washington representatives learned at the Kona meetings would help in long-range plans for financial

(Continued on page 5)

Marine Affairs Symposium to be Held

Over 100 students from public and private high schools throughout the state are expected to attend the fourth annual Secondary Student Symposium on Marine Affairs which will be held at the University of Hawaii Manoa Campus from January 11 to 13, 1979.

The Symposium is sponsored by the University of Hawaii Sea Grant College Program in cooperation with the State Department of Education (DOE). Funding was provided through a special appropriation by the State Legislature to the DOE.

Rose Pfund, Symposium coordinator, said the purpose of the Symposium is "to provide a forum for high school students to come together annually to discuss and exchange information on their research."

She added that it also "focuses their attention on the ocean and provides them with the opportunity to do serious thinking within an ocean environment."

Pfund said the Symposium will be "a bit different this year because we will be bringing in teachers to attend the Symposium."

During the Symposium, thirty-two papers written by students will be presented on eight panels. These panels will be held in two sessions with four panels being held at the same time. Each of these sessions will be repeated twice. This method will allow students to attend at least two panel presentations.

The papers should be based on original library, field, or laboratory research on one of several aspects of marine affairs.

All papers to be presented at the Symposium will be reviewed and evaluated by qualified UH faculty and professionals from the private sector.

Certificates of Excellence for outstanding papers will be presented during the opening ceremonies.

The eight panels in which the

(Continued on page 6)



Sea Grant College Program / University of Hawaii

Pratte Heads MAP

Paul A. Pratte, a former administrative assistant to the State Senate Minority, has been appointed coordinator of the University of Hawaii Sea Grant Marine Advisory Program.

"We are pleased to have a person of Dr. Pratte's broad educational and administrative background and community involvement associated with the Sea Grant College Program," said Jack Davidson, director of the University of Hawaii Sea Grant College Program. "Dr. Pratte will play a significant part in directing Sea Grant extension activities and in coordinating our programs in research, education, and information with officials in industry, government, the general marine community, and the University.

Davidson said Pratte will be working closely with Marine Advisory Program agents throughout the state.

The UH Sea Grant program maintains agents on the islands of Hawaii, Maui, and Kauai and a team of specialists working out of the Manoa campus.

According to Pratte, his main concern will be to improve internal communications and encourage teamwork rather than make any major changes.

"We have a lot of talented people working here, and what I'll be trying to do is put all this talent together and channel it in the right direction," said Pratte. "I want people to look to me for advice and help, rather than as someone who will make sweeping changes."

Pratte added that he would like to "maximize support of MAP's outer island agents by backing them up with more help from the program and the UH."

He said that MAP will be involved with the Northwestern Hawaiian Islands in the near future and may eventually provide marine extension services on Guam and Micronesia.

Pratte was a former reporter for



Paul A. Pratte, MAP Coordinator

the Honolulu Star Bulletin from 1964 to 1969 and has a bachelor of science degree in journalism and a master of arts in mass communication from Brigham Young University, Provo, Utah. He received his Ph.D. in American Studies from the UH in 1976.

He is a member of the Honolulu Media Council and Sigma Delta Chi, the society of professional journalists. He serves on the State Adult Education Advisory Board and State Advisory Council to the Blind. He is a former member and chairman of the Honolulu District School Advisory Council.

Pratte has taught part-time journalism and business education classes at Hawaii Pacific College and Kapiolani Community College.

Conference Call

The seventeenth International Conference on Coastal Engineering will be held in Australia at the Hilton Hotel in Sydney from March 23 to 27, 1980.

This meeting will bring together engineers specializing in the field of coastal engineering to exchange information on case studies, design and construction experiences, technical advances, and applied research.

The conference is sponsored by the Institution of Engineers (Australia) and the American Society of Civil Engineers.

Original papers or well-documented studies on coastal engineering problems are needed for the conference.

Presentations of a maximum length of 20 minutes for the paper will be followed by discussions of about 10 minutes. Papers must be presented by the author personally and will not be published in the proceedings unless presented.

Four copies of a summary, not exceeding two pages (including illustrations), of each paper proposed for the conference should be sent no later than February 28, 1979.

Technical and social tours, receptions, and a banquet will form part of the conference program in addition to the presentation of papers and discussions.

For more information contact Billy L. Edge, Secretary, Coastal Engineering Research Council, 412 O'Brien Hall, University of California, Berkeley, California 94720.

sand island parcel returned to state use

Legislation which would remove restrictions on the use of 202 acres of Sand Island was signed into law by President Jimmy Carter in October.

Removal of the restrictions will permit the state to use the land for public purposes, including transportation and commerce.

This parcel of land, formerly part of the Sand Island Military Reservation, was transferred to the State in 1958 by the federal government.

The 1958 law authorized the transfer of restricted revenues from the sale or lease of the land to the University of Hawaii. However, since 1958, Hawaii has become a state and the University is funded directly from the State General Fund.



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JACK DAVIDSON, Director ROSE PFUND, Editor

MAP MARINE MISCELLANY



George Balazs and his friend.

Coastal Plants Slideshow

The University of Hawaii Sea Grant Marine Advisory Program and the Conservation Council for Hawaii will present a 20-minute slideshow on Hawaii's coastal plants. Titled "Na Mea Ulu Ma Kahakai o Hawai'i," the slide/tape presentation features Hawaii's unique and interesting coastal flora.

The slideshow was prepared by Bert Kimura of Leeward Community College and Ken Nagata of Lyons Arboretum under a special project funded by the UH Sea Grant College Program.

In addition to the slideshow presentation, Kimura and Nagata will also discuss some of their findings from extensive field surveys conducted in Hawaii. One of the purposes of their work was to document the status of coastal plants considered as threatened or endangered.

The slideshow will be presented at the McCully-Moiliili Library on Thursday, December 14, at 7:30 p.m. For more information, call the Marine Advisory Program at 948-8191.

Copies of the slideshow will be made available for use by the public later this year.

A rare photo of the Hawaiian monk seal and Hawaiian green sea turtle napping together at Whale-Skate Islet, French Frigate Shoals has been published in the May-June issue of *Sea Secrets*.

The photo was taken by George H. Balazs of the Hawaii Institute of Marine Biology and was used to illustrate an article on the rare behavioral traits of green sea turtle aggregations in the Hawaiian Islands National Wildlife Refuge. The unusual photo also appears in the December issue of *Honolulu* magazine with other outstanding photos of wildlife in the leeward chain. In addition, seabird photos by Balazs will be featured in the 1979 Dillingham tide calendar.

The same issue of *Sea Secrets*, an International Oceanographic Foundation publication, includes a US Navy photo of the unknown shark "megamouth," which was hauled up dead by a Navy research vessel operating in deep waters northwest of Oahu. The fish, a 15-foot male weighing about 1,600 pounds, is one of the largest species of sharks, according to a research team headed by Dr. Leighton R. Taylor, director of the Waikiki Aquarium.

A discussion of megamouth is also included in Spencer Wilkie Tinker's 568-page *Fishes of Hawaii: A Handbook of the Marine Fishes of Hawaii and the Central Pacific Ocean*, which came off the press in September and is now available in island and mainland bookstores.

Tinker's newest book joins his *Pacific Sea Shells and Sharks and Rays: A Handbook of the Sharks and Rays of Hawaii and the Central Pacific Ocean*, which have been popular in Hawaii for many years. Charles J. Deluca, curator of the Waikiki Aquarium, is co-author of the *Sharks and Rays*.

Also keeping the marine environment in the public consciousness is an article on "Harvesting Hawaii's Oceans" in the September-October issue of *Downtown* magazine. The article by David Logan discusses Hawaii's fishing potential and the successful fish aggregation project begun by the National Marine Fisheries Service and the Pacific Tuna



A U.S. Navy photo of the shark "megamouth," which is one of the largest species of shark.

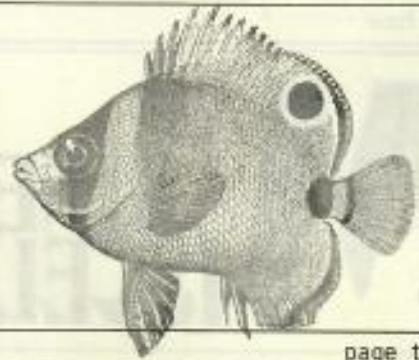
Development Foundation.

Another marine-related cover story entitled "Big Stakes at Kahuku" in the October issue of *Hawaii Business* discusses Hawaii's aquaculture industry and corporate farmer, Art Lowe. The article also mentions C. Brewer's Kilauea Agronomics subsidiary on Kauai and other fish farming projects on Oahu and throughout the state.

UNIVERSITY OF HAWAII SEA GRANT COLLEGE PROGRAM

MARINE ADVISORY PROGRAM

Sea Grant Newsletter, December 1978



page three

Tropical Reef Fish Working Paper

A limited number of copies of a working paper containing comments and papers presented at the Tropical Reef Fish Conference held in February at the King Kamehameha Hotel in Kona are available through the University of Hawaii Sea Grant Marine Advisory Program.

The purpose of the February conference, coordinated by Peter L. Hendricks, University of Hawaii Sea Grant Marine Advisory Program agent for West Hawaii, was to provide interested persons with a better understanding of the tropical reef fish resource.

According to Kela Holt, Marine Advisory Information aide who helped organize the conference, the papers will provide "a common ground for the multiple users of the tropical fish resource to work toward its optimum management."

Topics covered include issues and points of view on the tropical reef fish, legal and regulatory aspects, and articles on the marine reef ecology.

Authors of the papers include: Leighton R. Taylor, Director, Waikiki Aquarium; John E. Randall, ichthyologist, Bishop Museum; William J. Walsh, President, Reef Fish Foundation; Geoffrey Daigle, formerly with Pacific Tropical Fish, Inc.; William Madden, Researcher, Oceanic Institute; John K. Spencer, Captain, *Fair Wind*; Leigh E. Critchlow, reporter, *Hawaii Tribune Herald*; Ron S. Nolan, President, Ocean Research Consulting & Analysis, Ltd.; Alvin Katekaru, Fishery Biologist, State Division of Fish and Game; Colin Love, Private Attorney; S. Arthur Reed, Zoology professor, University of Hawaii; E. Alison Kay, Associate Dean of Graduate Studies and General Science professor, University of Hawaii; and Ernst S. Reese, Zoology professor, University of Hawaii.

Marine Economist Arriving

Frederick J. Smith, a marine economist in the Sea Grant College Extension Marine Advisory Program at Oregon State University, will be in Hawaii from December 14-21. Dr. Smith is also a professor of agriculture and resource economics at OSU. Fishing business management is an area of special interest to Smith and he has published the following extension brochures on the subject: "The Fisherman as Borrower," "How to Calculate Profit in a Fishing Business," "Understanding and Using Marine Economics Data Sheets," and "Analyzing A New Marine Business." Smith's most substantial work in the area of fishing business management is a

fishing laws

To help recreational fishermen sift through the flood of regulations affecting them, the University of Hawaii Sea Grant Marine Advisory Program has published a reference poster.

Hawaii Fishing Laws and Regulations for Salt Water Sports Fishing was compiled by Roy Takemoto, State Department of Planning and Economic Development planning intern, and MAP staffers Raymond Tabata and Maureen Doughtie.

The poster lists 30 types of fish, mollusks, crustaceans, and turtles on a chart which outlines the following information:

- Seasonal restrictions
- Minimum size of organism allowed for catch
- Bag limit
- Gear restrictions
- Citations to Hawaii Revised statutes and Division of Fish and Game regulations
- Penalty for offenses

Single copies of this free poster may be ordered by calling MAP at 948-8191, or by writing to Sea Grant Marine Advisory Program, 252 Spalding Hall, University of Hawaii, Honolulu, Hawaii 96822.

book entitled *The Fisherman's Business Guide*.

Smith has served as a marine economic consultant for coastal universities throughout the nation. He will be assisting the University of Hawaii Sea Grant Marine Advisory Program agents on Kauai, Maui, and Hawaii in training commercial fishermen on how to use a record-keeping book designed and produced for Hawaii's Commercial fishermen by the Marine Advisory Program. He will also meet with members of other private and government commercial boat loan program agencies to deliver a keynote address on "The Fisherman as a Borrower."

The University of Hawaii Sea Grant Marine Advisory Program has revised its publication "Financial Assistance for Hawaii's Commercial Fishermen and single copies are free upon request. Contact the Jahu office at 2540 Maile Way, Spalding 252B, Honolulu, Hawaii 96822 or call 948-8191.

diving exhibit

Scuba diving disease, such as "the bends," air embolism, and bone necrosis, was the subject of a standing exhibit seen by the public at the Hawaii State Capitol during the December 4 inauguration ceremonies for Governor George R. Ariyoshi and Lt. Governor Jean S. King.

The exhibit, coordinated by Marine Recreation Specialist Linda McCrerey, explains the physiology of diving diseases and how to treat them. It includes photos of island rescue teams administering first aid at the beach and US Navy Diving Training Center staff treating victims at the Pearl Harbor recompression chamber.

The exhibit is available for loan to community groups and classes for water safety education from the University of Hawaii Sea Grant Marine Advisory Program.

JOINT MEETINGS IN KONA (Continued from page 1)



Using bamboo poles and barbless hooks, hawaiian fishermen attempt to load their boat with a good catch of tuna. Tuna fishing was a key issue at the recent Kona meeting.

assistance to fishery development.

"I thought the meetings were very successful," Leitzell said. "We got a better understanding of the concerns of the Pacific area that will be reflected in the long run as we make budgetary decisions.

"The Pacific is an area where we don't have many people with much of an understanding," he added.

"The meetings were not planned or intended to handle specific proposals," Leitzell said.

Such proposals may emerge for Washington consideration after the completion of the state's Hawaiian Fisheries Development Master Plan by January 1, 1980.

Stanley Swerdloff, manager of the project, said the plan would represent the first step in comprehensive fisheries development planning by more clearly defining the roles of all the agencies which play a part.

"No agency in the state is totally responsible for development," Swerdloff said. "The plan should help to identify the actors and organizational structures who should do the work."

The master plan project began in October, funded by a \$150,000 appropriation from the State Legislature, with the expectation that the plan address several areas, including harbor facility requirements for fisheries development, financing programs for fleet expansion, conservation and management policies, and marketing of fisheries products.

Two years ago, the Congress enacted the US Fishery Conservation and Management Act which set up 200-mile fisheries management and

conservation zones and established eight regional councils to manage the non-migratory fishery resources in the designated zones. Tunas are exempt under the Act because they are migratory species.

The number of Pacific island nations has grown in recent years, each with an increasingly acute concern that it controls the rich marine resources in the waters around it. Tuna fisheries was a subject much discussed at the Kona meetings.

Richard Shomura, Honolulu NMFS director, prepared a slideshow for screening at the meetings. Shomura's narration concentrated on the wish of the Pacific nations people to reap the economic benefits of the tuna in their area, regardless of its migratory nature.

"When fishermen are in the 200-mile zone, each nation wants a say in the management of their resources," Shomura said.

Yamamoto said that the proposal to place tuna under the federal act's management guidelines is opposed by influential tuna industry representatives from San Diego. These representatives are afraid a change in the hands-off policy in tuna management would hamper their freedom in hauling in catches off Costa Rica.

"Tuna is a half-billion dollar industry in California," Yamamoto said. The prospect of Congress changing the Act to include management of tunas remains some distance off, he added.

"It's really too early for any kind of amendment to the Act," he said.

Conference Calls

The fourth Annual Tropical and Subtropical Fisheries Technological Conference of the Americas will be held in St. Petersburg, Florida, from April 22 to 25, 1979.

The conference is designed to encourage participation of industrial groups, fishermen, processors, dealers, and anyone interested in seafood technology.

This conference is sponsored by the participating university Sea Grant Programs and the National Marine Fisheries Service.

Papers from scientists, students, marine advisors, and members of the seafood industry are needed for the conference. Papers will be selected on their value of information for the tropical and subtropical seafood industries.

If you plan to submit a paper, a tentative abstract (50 words or less) must be submitted before January 15, 1979. A guide for preparing your paper for the conference proceedings will be forwarded to you if your paper has been accepted.

For more information contact W. Steven Otwell, 325 Food Science Building, University of Florida, Gainesville, Florida 32611.

Geometrics '79, a series of four seminars dealing with hydrography, is scheduled for May 1979 in Toronto and Ottawa, Canada.

These seminars will be of interest to surveyors who already possess some knowledge of hydrographic operations and engineers and geologists involved in undersea studies. However, those with a limited understanding of the marine environment will be introduced to the fundamental aspects of surveying on or under the water.

Seminar schedules are:

- HYDROGRAPHY - May 7 to 11 in Toronto
- SONAR WORKSHOP - May 7 to 11 in Toronto
- LAW OF THE SEA - May 14 in Ottawa
- CONTROL SURVEYS (MANOR PROGRAM) - May 28 to June 1 in Toronto

For further information contact the Conference and Seminar Services, Humber College of Applied Arts and Technology, P.O. Box 1900, Rexdale, Ontario, M9W 5L7, or phone (416) 675-3111.

This seminar series is sponsored by the Humber College of Applied Arts and Technology in cooperation with the Canadian Institute of Surveyors, the Canadian Hydrographic Service, the Canadian Hydrographers Association, and the Ontario Land Surveyors.

NMFS to Study Fishing Activities

A comprehensive government-sponsored fishing study will be conducted in Hawaii, Guam, and American Samoa during the next 12 months.

The study will collect information about recreational fish catch and recreational fishing activities. According to the National Marine Fisheries Service (NMFS), data on commercial fishing have been gathered for years, but there is little information about recreational fishing.

Previous studies have suggested, however, that the catch by recreational fishermen may be as great as the commercial catch. The lack of reliable information about fish caught by recreational fishermen has made it difficult to have good management plans for certain species of fish such as the blue marlin.

The study in Hawaii will involve telephone interviews and many on-site interviews with fishermen at piers, boat launching ramps, and along the coastline.

In Guam and American Samoa, the survey will be conducted door-to-door. On-site interviews will also be conducted with fishermen.

The data gathered through both surveys will provide an estimate of total fishing activities by the population, total catch by species, and total weight of fish caught.

This study will be conducted by SMS Research, a Honolulu firm. The study is part of a nationwide effort which will also cover the continental United States, Alaska, Puerto Rico, and the Virgin Islands. The project is being sponsored by NMFS.

SMS Research will conduct a total of 16,000 interviews in Hawaii, Guam, and American Samoa. Interviewing will continue until October 1979.

STUDENT SYMPOSIUM (Continued from page 1)



Students attend the awards ceremony at the third annual Secondary Student Symposium, which was held on the Manoa campus in January 1978.

students will present their papers are:

- Marine Resource Management: who should manage; how should resources be managed; impact on citizens, resource users, or consumers
- Coastal Zone Management: application; potential; issues relevant to Hawaii
- Aquaculture: problems; potential; development
- Marine Biology: problems; potential; development; futures
- Ocean Engineering: physical and biological engineering
- Marine Transportation: a supplement to land-based mass transit systems for Hawaii; alternative modes; economics of marine transit; futures
- Marine Recreation: problems; potentials; development, and users
- Marine Resources (precious corals, reef-building corals, manganese nodules, offshore mining, ocean thermal energy conversion, pelagic fisheries, etc.): conservation; economics

oi hatchery funded

The Oceanic Institute at Makapuu Point, Oahu, has received \$312,000 from the state to construct an experimental fish hatchery, the first of its kind in Hawaii.

According to Dick Power, president of Oceanic Institute, the pilot hatchery will be used to investigate the viability of operating large-scale commercial fish hatcheries in the state.

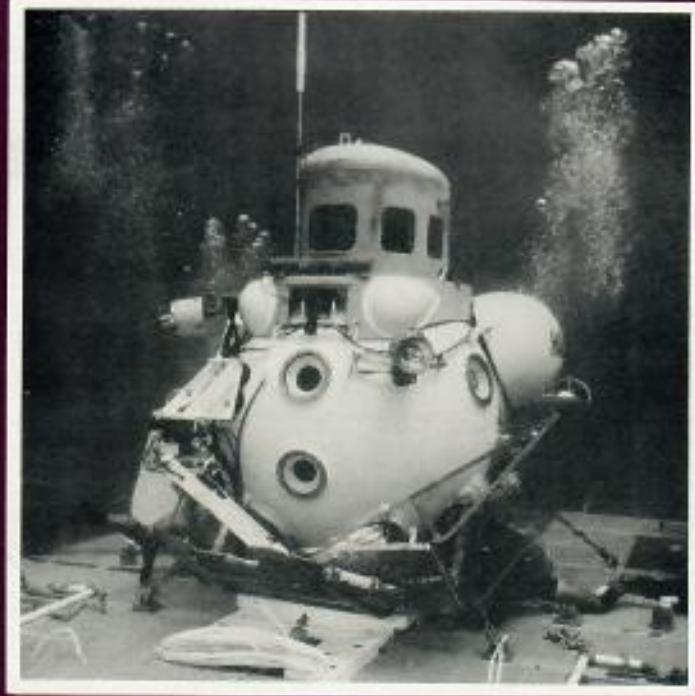
Researchers at the Institute will also be investigating the possibilities of raising and releasing hatchery-produced fish into the wild to replenish and increase fishery resources, stocking commercial ponds with hatchery-produced fish, and developing a suitable baitfish for the aku fishing industry.

This project will also serve as a training center for hatchery technicians.

The construction of the hatchery is expected to be completed in spring 1979.

University of Hawaii
Sea Grant Publications
2540 Maile Way
Room 253, Spalding Hall
Honolulu, Hawaii 96822

RCUH ANNUAL REPORT / FISCAL 1978



LETTER TO THE GOVERNOR

Telephone: (808) 955-6344

The Research Corporation of the University of Hawaii

November 1, 1978

The Honorable George R. Ariyoshi
Governor, State of Hawaii
Executive Chambers
Honolulu, Hawaii 96813

Dear Governor Ariyoshi:

Enclosed is the Annual Report of the Research Corporation of the University of Hawaii for the fiscal year ending June 30, 1978, submitted in accordance with the statutory requirements of the enabling legislation by which the Corporation was established.

The business volume of the Corporation achieved a new high with total billings to sponsors exceeding \$12,900,000 which reflects nearly a 10% increase in volume over the comparable prior period. The Corporation continues to increase the number of research projects administered. This orderly growth permits the Corporation staff to maintain the high quality of service to the University, other departments of the State, the Counties, and the federal government. The Board credits this continuing growth to our small and dedicated staff, who provide comprehensive and responsive management services.

A major new direction of the past year is the Corporation working with "Development Groups" in submitting proposals to the United States Department of Energy to assist the State and Counties of Hawaii toward its goal of energy self-sufficiency. The first of these Development Groups consisting of representatives of your Department of Planning and Economic Development, the Natural Energy Institute of the University of Hawaii and the County of Hawaii contracted with the Corporation to submit a proposal for an Electric and Non-Electric Research Facility utilizing the EG/A Geothermal Well in Puna, Hawaii. This proposal was successful and a contract between the U.S. Department of Energy and the Corporation was signed for an amount exceeding \$6.7 million. We invite your attention to the section of this annual report entitled "Programs" for other Development Group proposals.

As you review the contents of this report, you will notice the continuing diversity of projects undertaken. The Board believes that the Corporation is continuing to fulfill the expectations of the Legislature. We look forward to new challenges in the future and to continue to serve Hawaii and its people.

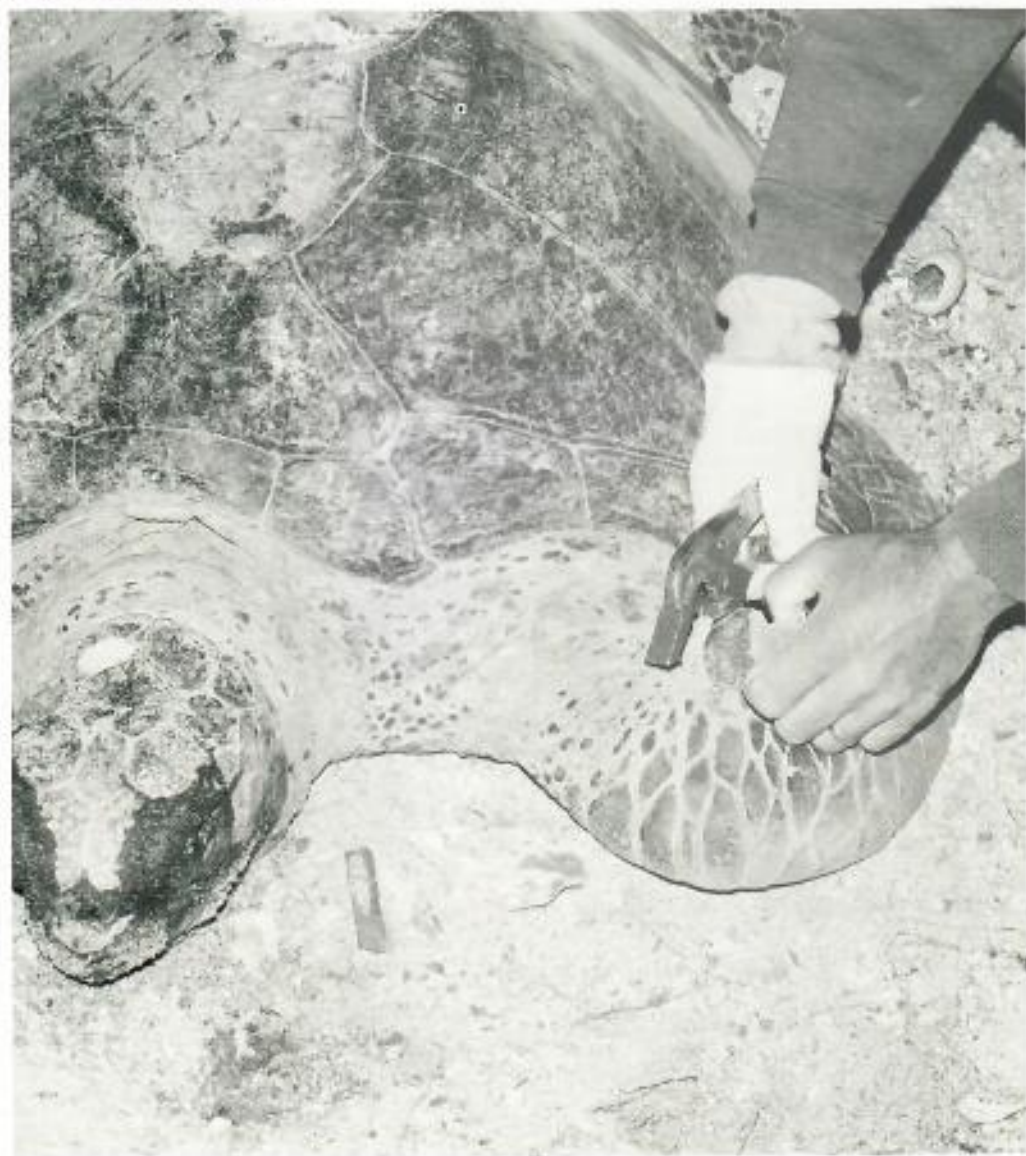
Sincerely,

Franklin M. Tokioka, Chairman
Board of Directors

Enclosure

402 Varsity Building, 2110 University Avenue, Honolulu, Hawaii 96826

Tagging a nesting Hawaiian green
turtle at night on East (Hikina)
Island, French Frigate Shoals.



NEW DIRECT PROJECTS

The following projects have been entered into directly between the Research Corporation and the respective sponsors.

Listed alphabetically by principal investigator.

Dr. James E. Andrews

Department of Oceanography
MAC/Manganese Nodule
Resource Investigation Project
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #149
\$60,000

Continued research and assessment of the manganese nodule resources in the Hawaiian archipelago.

Dr. James E. Andrews

Hawaii Institute of Geophysics
MAC/Dumand Project
State of Hawaii/Marine Affairs
Coordinator
MAC/Task Order #168
\$10,000

RCUH will assist the UH/HIG in designing and constructing a DOTR prototype for use in the DUMAND project.

Dr. George Balazs

Hawaii Institute of Marine Biology
MAC/Green Sea Turtle Management Study
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #151
\$21,550

Continued support for the survey and retrieval of biological data on the green sea turtle.

Mr. Wayne Baldwin

Hawaii Institute of Marine Biology
Culture of Baitfish

State of Hawaii/Department of
Planning & Economic
Development
\$16,000

The objective of this study is to determine if topminnow is a suitable baitfish for aku fishing in Hawaiian waters.

Dr. Karl Bathen

Department of Ocean
Engineering
Acquisition of Environmental
Baseline Data from a Deep-
Moore Platform at Ke-ahole
Point, Island of Hawaii
State of Hawaii/Department of
Planning & Economic
Development
\$12,190

To collect physical, biological, bacteriological and chemical data from a platform moored at the 2,000-foot depth in the Natural Energy Laboratory of Hawaii energy corridor off Ke-ahole Point.

Dr. Edward Beckman

Department of Physiology
MAC/Statewide Diving Safety
Training Program
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #147
\$3,864

A workshop to be held November 14 through 17, 1977, to give medical and paramedical personnel of the State of Hawaii an up-to-date review of the therapeutic value of hyperbaric medicine.

Dr. Fred Casciano

Ocean Innovators
MAC/Sand Sampling Project
State of Hawaii

Marine Affairs Coordinator
MAC Task Order #163
\$16,120

RCUH shall assist Frederick Casciano in conducting a sand sampling program using the submarine sand sampler of his design.

Mr. William R. Coops

Natural Energy Laboratory of
Hawaii
Department of Planning &
Economic Development
\$97,000

Continued support for NELH. Funds to be used for administration operations and grant solicitation.

Mr. William R. Coops

Hawaii Institute of Marine Biology
MAC/HIMB Slide Collection
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #169
\$500

RCUH will assist HIMB in producing a slide show for use as an extension media to inform the public of research performed at the institute.

Dr. John P. Craven

Office of the Marine Affairs
Coordinator
MAC/AEGIR Prospectus
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #150
\$4,200

For the preparation and reproduction of the AEGIR prospectus which will be submitted to the Manned Undersea Science and Technology Office of the National Oceanic and Atmospheric Administration.

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Office of the Marine Affairs
Coordinator
MAC/Refurbishment of Hyper-
baric Facilities
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #155
\$22,000

RCUH will assist MAC in the maintenance, refurbishment and equipping of the State-controlled hyperbaric facilities as directed by MAC.

Dr. John Craven

Office of the Marine Affairs
Coordinator
MAC/Management of Makapuu
Point Pier
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #165
\$5,000

RCUH will assist in the management and maintenance of the oceanographic pier at Makapuu Point, Oahu, Hawaii, to insure that the facility is available throughout the year to university, state, foundation and other appropriate research entities.

Dr. Jack Davidson

Sea Grant Program
MAC/Marine Advisory Program
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #160
\$6,300

RCUH will assist the MAP in carrying out the MAP Year 10 program which aims to increase awareness of the general public of marine conservation programs/issues and to improve public understanding of conservation principles and management approaches.

Dr. Jack Davidson

Sea Grant Office
Agreement for a Benthic Eco-
system Survey at Ke-ahole Point,
Island of Hawaii
State of Hawaii/Department of
Planning & Economic
Development
\$21,710

Continuation of studies under-
taken in June, 1976 to investigate
the present marine ecosystem in
the waters off Ke-ahole Point

preparatory to the use of the site
for planned projects in research
and development of alternate
energy sources, primarily ocean
thermal energy conversion
(OTEC). Additional information is
needed for any future environ-
mental impact study and the
accumulation of baseline data
would be necessary.

Dr. Andrew Dean

Pacific Research Section
Epidemiologic and Microbiologic
Studies of Infectious Diseases in
Asia and the Pacific Islands
DHEW/National Institute of
Health
\$224,512

To conduct investigations of
parasitic, viral and other infec-
tious diseases of importance to
Hawaii and other Pacific island
possessions of the United States.
Total amount awarded under this
contract \$1,695,880.

Dr. Maxwell S. Doty

Department of Botany
Seaweed Marine Agronomy
Project
State of Hawaii/Department of
Planning & Economic
Development
\$25,620

The objectives of this project are
to develop theory constructs, to
solve industry problems, to intro-
duce new, natural algal products,
and to train future marine agron-
omists, leading towards the estab-
lishment of a seaweed production
and processing industry in Hawaii.

Dr. Maxwell S. Doty

Department of Botany
Seaweed Chemistry
Stanford University
\$6,000

Continued support for the Sea-
weed Chemistry Project.

Dr. Gordon Dugan

Dr. Patrick Takahashi
Hawaii Natural Energy Institute
Engineering/Economic Analysis of
Integrated Bioconversion
Systems for Hawaii
Phase I: Culturing Algae from
Animal Manure
State of Hawaii/Department of
Planning & Economic Development
\$14,298

A biomass research program to
assist the State of Hawaii in
reducing pollution, increasing
locally-grown meat and expand-
ing natural energy utilization and
production. The engineering and
economic investigation will
explore the feasibility of estab-
lishing an integrated and self-
sustaining bioconversion oper-
ation for the production of
protein and energy. Should the
concept be developed, significant
inroads will be made toward
alleviating the presently negative
State balance of trade.

Dr. Evan C. Evans III

Naval Ocean Systems Center/
Hawaii
MAC/Hawaii Coastal Zone
Data Bank
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #157
\$25,000

RCUH will assist MAC in sup-
porting, improving and further
developing the Hawaii Coastal
Zone Data Bank.

Dr. Evan C. Evans III

Naval Ocean Systems
Center/ Hawaii
ULUPAU Microcosm Facility
Department of the Navy
\$50,000

To furnish specialized services for
operation and maintenance of the
ULUPAU Microcosm Facility and
French Battery Sample Process-
ing Center.

Dr. Roger S. Fujioka

Water Resources Research
Center
MAC/Microbiological Indicator
for Ascertaining Fecal Contami-
nation of Marine Recreational
Areas
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #142
\$10,000

This project will investigate the
viability of fecal streptococci as
an indicator of human fecal
contamination of marine recre-
ational areas.

Dr. Shosuke Goto

College of Tropical Agriculture
MAC/Aquaculture Pond
Management Student Report

State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #162
\$5,600

RCUH will assist the Pearl City Instructional Facility in continued management of their prawn pond/student practice hatchery and class instruction.

Dr. Richard Grigg

Hawaii Institute of Marine Biology
MAC/Cooperative Northwestern
Hawaiian Islands Fishery
Investigation

State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #153
\$1,260

To assist in the proposal development and logistical data collection for a cooperative Northwestern Island Fishery Investigation.

Dr. Ted Gugelyk

Department of Health
Phase I: Social Aspects of
Leprosy
State of Hawaii/Department of
Health
\$11,355

A sociological study involving a social and attitudinal survey of the leprosy patients at Hale Mohalu Hospital and Kalaupapa Settlement.

Dr. Richard Y. P. Joun

Department of Planning &
Economic Development
Econometric Models
State of Hawaii/Department of
Planning & Economic
Development
\$35,000

To conduct a study that will assist DPED in updating the Hawaii Econometric Models and in developing revised procedures through which DPED can more accurately provide long-range and short-range forecasts of population, employment and other economic factors.

Dr. Fred I. Kamemoto

Department of Zoology
MAC/Channel Catfish Study
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #166
\$10,000

RCUH will assist in carrying out research directed toward blood protein analysis by electrophoresis during various stages of catfish ovarian development.

Mr. Ken Kamimura

Mr. Hal Olsen
Leeward Community College
MAC/LCC Marine Technology
Ship Time (1978)
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #161
\$17,500

RCUH will assist the LCC Marine Technology Training Program with the chartering of the research vessel NOVI for classroom use.

Dr. Robert Kamins

Department of Economics
Research on Taxation of
Tourism
State of Hawaii/Department of
Planning & Economic
Development
\$8,250

To identify and explore alternative modes of taxing tourism in Hawaii and compile information indicating the relative advantages and disadvantages of each mode.

Dr. E. Alison Kay

Department of General Science
MAC/Opihi Management Study
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #164
\$2,000

RCUH will assist in carrying out the continued monitoring of opihi populations by Dr. E. Alison Kay to assess the effects, if any, of recent harvesting regulations for opihi established by the State of Hawaii, Division of Fish and Game.

Dr. Ronald Knapp

Department of Mechanical
Engineering
MAC/High Visibility Study
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #154
\$9,644

To establish the technical and economic feasibility of constructing high visibility undersea structures.

Mr. Hideto Kono
Dr. Paul Yuen
Dr. Bill H. Chen
Mr. William R. Coops
Mr. Jack Keppeler

Research Corporation of the
University of Hawaii
HGP-A Geothermal Wellhead
Generator Feasibility Project
Department of Energy, State of
Hawaii, Hawaii Electric Light Co.,
County of Hawaii
\$5,743,256 (to be funded by DOE)
\$6,751,014 (total amount of
contract)

Objective: To show that it is feasible to generate base load electrical power using the geothermal well at Puna, Hawaii and a small electric generator system.

Mr. Hideto Kono

State of Hawaii/Department of
Planning & Economic
Development
Regional Operations Research
and Systems Analysis for Geo-
thermal Energy Resources for the
States of California and Hawaii
State of Hawaii/Department of
Planning & Economic
Development
\$20,000

Joint planning and funding of energy projects by California, Hawaii and the Department of Energy.

Mr. Hideto Kono

State of Hawaii/Department of
Planning & Economic
Development
Hawaii Geothermal Program-A
Development Group
Hawaiian Electric Company
\$25,000

Private industry contribution to the geothermal wellhead generator project.

Mr. Theodore Lee

Look Laboratory
MAC/Wave Attenuation Project
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #143
\$12,150

A combination of field measurements and laboratory experiments for simulating selected field conditions is necessary to provide the basic data to refine mathematical modeling and to develop

a formula or a series of graphs for wave attenuation and wave setup on shallow reefs and for wave characteristics leeward of the reef.

Ms. Doreen Leland

Ms. Dale Suzinetti
Marine Options Program
MAC/Voyages into Ocean Space
Lecture Series
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #139
\$3,850

The purpose of the lecture series is to enhance and expand the public's understanding of marine-related issues and technological research so that the citizenry may participate more fully in the public policy decision-making process.

Dr. Tung Liang

Department of Agricultural
Engineering
To Develop a Resource Information System for Water and Related Land Resources
State of Hawaii/Department of
Land & Natural Resources
\$50,000

Because of the many alternatives available for determining the future of Hawaii, there is a need for developing a computer model capable of quickly assessing the impact of these alternatives as they relate to water and related land resources. The development of the computer model is needed to quickly assess the impact of policy changes and changes in input data to resolve differences, to evaluate the overall impact, and to coordinate the results into a meaningful, acceptable water resources plan.

Mr. Ed Lui

Hawaii Sugar Planters Association
Planning for the Development of Biomass Energy Resources
State of Hawaii/Department of
Planning & Economic
Development
\$16,852

To provide professional, technical and administrative help in conducting research, compiling and evaluating information on biomass, coordinating with the

University of Hawaii, county, and industry biomass programs, preparing proposals for research funding, and advising DPED in planning for the development of Hawaii's biomass energy resources. These services will complement and be supportive to the study now being done by HSPA and other public and private agencies in biomass conversion problems.

Dr. Spencer Malecha

Dr. Jeffrey Polovina

Dr. Wai-Kit Nip

Dr. James Moy

Dr. Jaw Kai Wang

Hawaiian Prawn Aquaculture Program
State of Hawaii/Department of
Planning & Economic
Development
\$125,000

The objective of the program, which includes numerous projects, is to assist the development of freshwater prawn farming to become a significant sector of the Hawaiian economy by designing a better pond feed management strategy, developing hardware for the increased hatchery and pond production, exploring alternative production system designs, establishing a genetically optimum stock, developing an optimum pond and hatchery water quality management strategy, establishing optimum hatchery and pond management systems, determining the behavior variables that contribute to an optimum pond management strategy, developing predictive production models, assessing the physical plant and program requirements for enabling technological transfer to industry, updating the economics of hatchery and grow-out production and extending marketable shell life.

Dr. Robert May

Hawaii Institute of Marine Biology
Moi Culture Research Project
State of Hawaii/Department of
Planning & Economic
Development
\$22,000

To conduct research directed at studying, accomplishing, and reporting upon various aspects of moi culture.

Mr. Dennis McCrea

Research Corporation of the
University of Hawaii
*Pacific Basin Consortium for
Special Education Personnel
Preparation*
DHEW/Education for Handi-
capped Branch
\$70,000

To provide assistance in planning, development, implementation and sponsorship of personnel preparation activities for regular and special education staff in the State of Hawaii and the Territories of American Samoa, Guam and the Trust Territory of the Pacific.

Mr. John McMahon

Marine Option Program
MAC/*Study of*
Papohaku Beach, Molokai
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #167
\$1,634

RCUH will assist the Marine Option Program in the 1978 baseline study of Papohaku Beach, Molokai.

Mr. John McMahon

Marine Option Program
MAC/*Blue Water Marine
Laboratory*
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #144
\$30,000

To assist in the charter and equipping of a suitable vessel to serve as a facility for the introduction and training of students of the State of Hawaii in the uses of various types of oceanographic sampling gear and methods, and to provide at-sea experience in oceanography.

Mr. John McMahon

Marine Programs
*Blue Water Marine Laboratory
Program*
State of Hawaii/Department of
Education
\$26,750

To assist in coordinating and monitoring Blue Water Marine Laboratory related services to public secondary schools.



R/V Machias is used by the Bluewater Marine Laboratory for high school educational cruises throughout the State of Hawaii.

Dr. Colin E. Nash

Oceanic Institute
MAC/World Mariculture Society
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #148
\$1,050

The Research Corporation will assist the Oceanic Institute in the pre-planning of the World Mariculture Conference to be held in Honolulu in January, 1979.

Dr. Edward K. Noda

Look Laboratory
Site Selection Bathymetry
Survey, Ke-ahole Point
State of Hawaii/Department of
Planning & Economic
Development
\$35,670

To perform a site selection bathymetry survey for the offshore waters adjacent to Ke-ahole Point, Hawaii. It is believed that the project and the results will enhance Hawaii's chances to be selected as the site for the first OTEC pilot facility.

Ms. Rose Pfund

Sea Grant Office
MAC/Makahiki Kai '78
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #141
\$12,000

Makahiki Kai, festival of the sea, is a marine education "mini-expo" geared towards Hawaii school children and residents; the 1978 event will be the impact of Captain Cook's arrival, the whale slaughtering era, the recreation of the whaling town of Lahaina, Maui, and exhibits on the biology of the cetaceans.

Ms. Rose Pfund

Sea Grant Office
MAC/Sea Grant Publications
Program
State of Hawaii/Marine Affairs
Coordinator
MAC Task Order #152
\$7,000

RCLH will assist the Sea Grant Publications Office in producing technical and non-technical reports for dissemination to the State's local populace interested in the marine-related areas.

Ms. Rose Pfund

Sea Grant Office
 MAC/Third Annual Student
 Symposium on Marine Affairs
 State of Hawaii/Marine Affairs
 Coordinator
 MAC Task Order #158
 \$2,000

RCUH will assist the Sea Grant
 Program in presenting the 1978
 Secondary Student Symposium
 on Marine Affairs.

Dr. Colin Ramage

Hawaii Institute of Geophysics
 Wind Data Collection
 State of Hawaii/Department of
 Planning & Economic
 Development
 \$25,840

To monitor wind velocity at key
 instrumented sites on Oahu
 (Kaena Point, Kahuku, Koko
 Head and two central island
 locations), Maui, Molokai, and
 Hawaii using a collection system
 that records integrated wind
 speed data every six minutes on
 magnetic tape and shall process
 such data by computer to con-
 vert it to a format meeting
 DPED requirements.

Dr. Colin Ramage

Hawaii Institute of Geophysics
 Molokai Wind Energy Survey
 County of Maui
 \$9,970

To undertake a wind energy
 measurement project within the
 County of Maui, utilizing and
 training capable Molokai resi-
 dents in the maintenance and
 operation of the measurement
 sites.

Dr. Colin Ramage

Hawaii Institute of Geophysics
 Wind and Solar Measurement
 Project
 County of Kauai
 \$10,000

To undertake a wind and solar
 measurement project within the
 County of Kauai, utilizing and
 training students from Kauai
 Community College in the
 maintenance and operation of
 the measurement sites.

Dr. Albert Smith

Makapuu Oceanic Institute
 MAC/Skipjack & Other Fish

Species Studied by Nuclear Lens
 Protein Analysis
 State of Hawaii/Marine Affairs
 Coordinator
 MAC Task Order #170
 \$4,000

RCUH will assist in carrying out
 the stock assessment research
 utilizing nuclear eye lens protein
 analysis by electrophoresis of
 skipjack tuna and other tropical
 fish resources.

Dr. Stephen V. Smith

Hawaii Institute of Marine Biology
 IUCN Palau Project
 World Wildlife Fund, Morges,
 Switzerland
 \$6,300

Preliminary funding by the Inter-
 national Union for the Conserva-
 tion of Nature for the preparation
 of a proposal to do an environ-
 mental survey of Palau, with
 particular emphasis on potential
 sites for a supertanker port and
 other critical sites (e.g., potential
 marine preserve areas).

Dr. Stanley N. Swerdloff

Office of the Marine Affairs
 Coordinator
 MAC/Internship Program
 State of Hawaii/Marine Affairs
 Coordinator
 MAC Task Order #146
 \$6,000

The Marine Option Program
 affords interested, competent
 students with on-the-job training
 in the field of governmental
 involvement with marine affairs.

Dr. Stanley N. Swerdloff

Office of the Marine Affairs
 Coordinator
 MAC/Maui Tuna Baitfish Project
 State of Hawaii/Marine Affairs
 Coordinator
 MAC Task Order #156
 \$33,000

RCUH will assist in supporting
 the Maui Tuna Baitfish Project.

Dr. Stanley N. Swerdloff

Office of the Marine Affairs
 Coordinator
 MAC/Pacific Maritime
 Academy Studies
 State of Hawaii/Marine Affairs
 Coordinator
 MAC Task Order #171
 \$640

RCUH will assist the PMA in
 providing diesel engineering
 courses to two economically dis-
 advantaged residents from the
 Waimea area.

Dr. Stanley N. Swerdloff

Office of the Marine Affairs
 Coordinator
 MAC/Marine Resources Planning
 Project
 State of Hawaii/Marine Affairs
 Coordinator
 MAC Task Order #172
 \$1,500

Funds will be used to support an
 economist on a part-time, con-
 sulting basis to assist the MAC
 in cost/benefits analyses of
 marine programs and long-range
 goals.

Dr. Patrick Takahashi

College of Engineering
 Maui County Energy Self-
 Sufficiency Development Plan
 State of Hawaii/Department of
 Planning & Economic
 Development
 \$13,666

To prepare supporting material
 and then to write a proposal to
 the U.S. Department of Energy
 for a program for energy self-
 sufficiency for Maui County.

Dr. Leighton Taylor

Waikiki Aquarium
 MAC/Aquarium Education
 Program
 State of Hawaii/Marine Affairs
 Coordinator
 MAC Task Order #140
 \$26,500

The Waikiki Aquarium Education
 Program provides Hawaii's resi-
 dents and visitors with factual,
 current and education informa-
 tion about Hawaii's marine
 environment through workshops,
 classes, publications and live and
 static exhibits. The purpose of
 the program has been to empha-
 size the value and uniqueness of
 Hawaiian aquatic resources and
 to encourage non-consumptive
 marine participatory activities by
 both residents and visitors.

Mr. Lambert K. Wai

Department of Health
 Developmental Disabilities
 Program

State of Hawaii/Department of Health
\$46,777

(1) The technical assistance to the Protection and Advocacy Agency will be in the form of a trainer. The trainer will train individuals to be advocates for developmentally disabled individuals. (2) The technical assistance to the committees will be in the form of staff with specific tasks skills appropriate to the planning, the project review and evaluation model, and training committees. (3) The computer data system involves a coordinator to assemble and communicate data between community services and Waimano Training School and Hospital.

Mr. Arthur Walker

Study of Chronic Mental Patients Returned to the Community
Atherton Family Foundation
\$3,500

The number of mental patients residing in state hospitals in the United States has been decreasing each year since 1955. This national trend has been mirrored in Hawaii; the State Hospital population has decreased from over 1,000 in 1962 to less than 200 in 1977. The mental health delivery system has changed its primary focus from the isolated state hospital to the community. This is an eight-year follow-up study of chronic mental patients who have been returned to the community.

Mr. George Yuen

Department of Health
Pediatric Immunization Program
State of Hawaii/Department of Health
\$15,004

To develop procedures and policies for assuring full pediatric immunization. The target is to achieve 90% complete immunization of 24-27 months old children enrolled in Maternal and Child Health clinics by March, 1978.

Mr. George Yuen

Department of Health
Developmental Disabilities Program/Training of Home Operators

State of Hawaii/Department of Health
\$65,887

The State Department of Health is responsible to provide services to individuals with developmental disabilities throughout the State and to monitor, evaluate, report on and further plan such services. This program will develop and refine an operational training format, time table for implementation, follow-up and evaluate the training provided.

Mr. George Yuen

Department of Health
Audiometric and Modified Ewing Tests
State of Hawaii/Department of Health
\$1,814

For the training of public health nursing staff in the administration of pure tone screening audiometry and the Modified Ewing tests. To develop and refine an operational training format, time table for implementation, follow-up and evaluate the training provided.

Mr. George Yuen

Department of Health
Assessment for Genetic Services
State of Hawaii/Department of Health
\$9,500

To compile a needs assessment for genetic services for the State of Hawaii.

Mr. George Yuen

Department of Health
School of Health Services Pilot Project
State of Hawaii/Department of Health
\$4,100

To provide an assessment of the health status and health care needs of school-age children, coordinate the establishment of short-term and long-range objectives for the delivery of school health services, develop specific plans of action for meeting these objectives.

Mr. George Yuen

Department of Health
Genetic Feasibility Study

State of Hawaii/Department of Health
\$7,926

The feasibility study will collate available data from diverse sources for a coordinated analysis. The study objectives are: (1) to determine the completeness of current ascertainment of genetic disease; (2) to estimate the prevalence and morbidity of specific categories of genetic disease in Hawaii; (3) to discover any patterns of ethnic or geographic clustering of genetic diseases in Hawaii; (4) to recommend improvements in classification and collection of genetic diseases; (5) to list current facilities for medical resources serving genetic problems; (6) to assess the potential demand for a centralized clinic service for genetic counselling, prenatal diagnosis, and medical care of patients with genetic diseases.

Mr. George Yuen

Department of Health
Comprehensive Family Planning Data System
State of Hawaii/Department of Health
\$17,915

To upgrade the statewide family planning data system as an integral part of a comprehensive maternal and children's health services data system.

Mr. George Yuen

Department of Health
Family Planning Health Education Consultant
State of Hawaii/Department of Health
\$2,400

The Research Corporation shall employ a qualified health education consultant.

Mr. George Yuen

Department of Health
State Plan for Disabled Children's Program
State of Hawaii/Department of Health
\$8,776

To develop a State Plan for the Supplemental Security Income Disabled Children's Program which will assure appropriate

counselling, establish individualized service plans and referral services, monitor individual service plans, provide services for children under seven years of age and for those who have never attended public schools. To be submitted on July 31, 1978.

Dr. Paul Yuen

Hawaii Natural Energy Institute
Alcohol Production from Molasses: Characterization of Hawaiian Commercial and Sugar Co. (Paunene) Molasses and Stillage
State of Hawaii/Department of Planning & Economic Development
\$11,235

A proposal for reconstruction and operation of the former Seagram rum plant at Paunene, Maui, is being jointly prepared for submittal to the Department of Energy by the Hawaii Natural Energy Institute and the Hawaiian Sugar Planters' Association. As a means of strengthening the application for Dept. of Energy funding, preliminary studies are being proposed to obtain data relating to the project, to develop the processing expertise that will be

needed and to demonstrate to the Dept. of Energy that the capabilities for such a project are available in Hawaii.

Dr. Paul Yuen

College of Engineering
Hawaii Natural Energy Institute
State of Hawaii/Department of Planning & Economic Development
\$78,876

Funds provided for continued support of the Hawaii Natural Energy Institute.

Dr. Paul Yuen

Hawaii Natural Energy Institute
Alcohol Production from Molasses: Yeast Strains
State of Hawaii/Department of Planning & Economic Development
\$19,845

Objectives: (1) to select and develop yeast strains from commercially available cultures which will produce 93 to 95% of the theoretical yield of alcohol from the sugar in Hawaiian molasses; (2) to determine the alcohol, acid and sugar tolerances, growth rates and yield constants of the initial strains of yeast and of the

highly efficient yeast strains selected and developed; (3) to determine the relationship between heat treatment of molasses and yields of alcohol and yeast.

**Dr. Paul Yuen
Dr. James Jones**

Hawaii Natural Energy Institute
Ocean Energy Resources Development
Department of Planning & Economic Development
\$36,751

To continue investigations of the biofouling rate of an OTEC heat exchanger in tropical ocean waters.

**Dr. Paul Yuen
Dr. John Shupe**

College of Engineering
Hawaii Geothermal Project
Well Testing Program
State of Hawaii/Department of Planning & Economic Development
\$66,405

To undertake part of a comprehensive well-testing and analysis program of the Hawaii Geothermal Project's HGP-A.

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YELLOW NAPED AMAZON, tame, babies	\$700.00
AFRICAN GREY PARROT, tame	\$600.00
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30 JUNE 1978 STAR-BULLETIN

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Honolulu
Advertiser

honolulu calendar

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Monday, May 1

meetings

TODAY

WINDWARD SCHOOL ADVISORY COUNCIL, meeting and public hearings, 7 p.m., May 1, Kapunahala Elementary School.

KAILUA KOIN KLUB, 7 p.m., May 1, Kailua Library Meeting Room. Call 554-1216.

HONOLULU REACT, 7 p.m., May 1, Aiea Library, Meakaloa Road.

MASSAGE THERAPISTS, 7 to 9 p.m., May 1, Moiliili Community Center, Room 104. Call 531-0875 or 239-7190.

HAWAII WRITERS CLUB, 7:30 p.m., May 1, McCully-Moiliili Library.

HAWAIIAN BOTANICAL SOCIETY, 7:30 p.m., May 1, St. John 011, University of Hawaii. Dr. Harold St. John to speak on "History of Hawaiian Botany."

HONOLULU SCIENCE FICTION SOCIETY, 7:30 p.m., May 1, Campus Center, Room 318, University of Hawaii.

For information, call Leslie Gillman, 262-6157, or Seth Goldberg, 348-8380.

HAWAII DIVERS CLUB, 7:30 p.m., May 1, Waikiki Kapaemahu Library. Call 947-4285.

DAY ALCOHOLICS ANONYMOUS, 8 p.m., May 1, Seaside-Identita Center, 3457 Kaneohe Ave. Call 521-4551.

KOKUA COUNCIL FOR SENIOR CITIZENS, 9:30 a.m., May 1, McCully-Moiliili Library, 2535 S. King St. Topic: "New Approaches to Legislative Activities."

PUIWAI OPIO SENIOR CITIZENS, 9:30 a.m., May 1, Waikiki Kapaemahu Library, 486 Kapaemahu Ave.

ST. ANDREW'S SENIOR CITIZENS CLUB, 10 a.m., May 1, Von Holt Room, St. Andrew's Cathedral, Beretania and Queen Emma Streets. Speakers: Frank and

Honolulu Calendar is published by The Advertiser as a public service. There is no charge for announcements, but notices of purely commercial enterprises will not be published.

Information for the calendar should be mailed approximately one week before the event to be published. It should be typewritten, double-spaced, and include the name and telephone number of the writer.

The Advertiser regrets that notices cannot be accepted by telephone.

Mail items to Honolulu Calendar, The Advertiser, P.O. Box 3116, Honolulu 96822.

HONOLULU: THE 1880's walking tour of Capitol district and old Mission Houses, 9:30 a.m., Monday through Friday. Reservations at Mission Houses Museum, 10 a.m. to 5 p.m., call 531-6451. Sponsored by Mission Houses Museum, 838 S. King St. Fee charged.

FREE BRAGG EXERCISE CLASS, 9 a.m., Monday through Saturday, center of Waikiki beach, Fort DeRusse lawn, with Bill Stenlem and Patricia Bragg as instructors.

lectures

"TUNISIA TODAY," by Ali Hedda, Tunisian ambassador to the United States, 10 p.m., May 1, President's Office board room, John A. Burns Hall, East-West Center, Dole Street and East-West Road.

"WHAT MAKES THE BODY WORK AND HOW TO TAKE CARE OF IT," a free health lecture, 8 p.m., May 2, Central Data Building, 3628 Pea St., suite 3195.

"THE WILDLIFE OF THE LEEWARD HAWAIIAN ISLANDS," by George Blais, 7:30 p.m., May 1, Kaneohe Regional Library. For information, call the Marine Advisory Program, 948-8191.

Friday

• Shells Macqueen of England, who assisted with the flowers for Queen Elizabeth's wedding and coronation and other royal occasions, shows and tells how at 10:30 a.m. at the Honolulu Academy of Arts theater. Admission.

Turn to Page C-16

Coming Up . . .

Continued from C-12

• Who knows what kind of treasures you'll find at the 31st Punahou School Carnival from 11:30 a.m. to 11:30 p.m. Friday and Saturday?

Sale items include fresh produce, jams and jellies, plants, arts and crafts and so forth. There'll be disco dancing, splatter-painting, game booths and rides.

Friday night a Korean dinner is served in the cafeteria. Saturday night Bev Noa entertains at a Hawaiian dinner.

Among the E. K. Fernandez attractions are a new Rock and Roll Ride and a Cinema 180 Sideshow, which features a wrap-around screen. Proceeds are used for student financial aide and for the building fund. Look around free.

• If all the politics you know is what your neighbor tells you, sample an old-fashioned "town rally," with free beer, Hawaiian music, political speeches and cheap lunches. It all happens from noon to 1 p.m. in Davies Pacific Center.

Former Gov. William F. Quinn talks about the Constitutional Convention; Fred Roloff, co-chairman of the Committee for a Unicameral Legislature, discusses the virtues of a unicameral government, and David McClung, speaks

for bicameralism. This will not be the last hurrah before Con Con. Free, except for the lunch.

• By the bandstand at Iolani Palace, the Royal Hawaiian Band plays at 12:15 p.m. Free.

• Sidney Rothstein conducts the Honolulu Symphony plays at 12:30 in the Campus Center ballroom at the university. Lana Lum, recent winner at the Chautauqua Music Festival, sings with the symphony. Robert Hines directs the University of Hawaii Chorus. Free.

• The university's women's basketball team meets the wahines from California Polytechnic University at 6 p.m. at Klum Gym. Admission.

• If you're one of those people who can't stand to throw old clothes away, dig out any from the '40s on, get your sweetie and go to the Valentine Disco Fling from 7 to 11 p.m. at Tredwin Hall at Chaminade University.

The price includes two free drinks and a buffet that will be served throughout the evening.

This is one of those only-in-Hawaii things, 'cause it's a fund-raiser for Aloha Week Inc. Tickets are \$12.

• The basketballers from Puget

Sound meet the Hawaii Rainbows at Blaisdell Arena at 7:30 p.m. Admission.

• Most of us probably never will visit Hawaii's Leeward Islands. George Balazs has, though. You can hear him and see his photos of Necker Island at 7:30 p.m. in the foyer of Waikiki Aquarium.

• Henry Higgins is the universal man—unable to accept people as they are and he can't accept Eliza Doolittle, a yowling bedraggled guttersnipe with a Cockney accent, for herself. Being an aristocratic professor of speech, he proceeds to make her over completely (almost) in George Bernard Shaw's play "Pygmalion."

Sparks predictably fly between the pair, played by Terence Knapp and Ellen Boggs.

Performances for this University Theater production are at 7 p.m. Friday and Saturday and Feb. 16 through 19, with a 2 p.m. matinee the 19th, all at Kennedy Theater at the University. Admission.

Saturday

• This year's Lei Queen is chosen between 9 a.m. and 2 p.m. at McCoy Pavilion, at Ala Moana Park. Con-

testants are of Hawaiian ancestry, well-versed in Hawaiian language and lei-making and between the ages of 45 and 65. You'll enjoy the pageantry under the banyans in the pavilion's replica of a Hindu water garden. Free.

• "Escapee in Japan" is the film story of a lost boy trying to find his parents in the panorama of the Land of the Rising Sun. It may be seen at 10:15 a.m. at the Honolulu Academy of Arts theater. Admission.

• The Army maneuvers an extravaganza with almost as many people as the Battle of Midway onto the stage of the Waikiki Shell at 7 p.m. Performers include personnel for a 12-piece concert band, a 30-voice mixed community chorus, a 12-year-old singer, Joey Coleman of Kailua, who is described as "a second Bobby Breen," and Estel Azama. Free.

• Pat and Keipo, who perform regularly at Benihana of Tokyo, and singer Lana Lum appear with associate conductor Sidney Rothstein and the Honolulu Symphony at 7:30 p.m. at the Waialua Gym. "Star Wars" theme music is part of the Symphony's program. Free

1978

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1978

WAIKIKI AQUARIUM LECTURE

George H. Balazs

"Ten day alone on Necker Island - Photographic reflections
of a marine biologist"

7:30 p.m.

Friday, February 10

Waikiki Aquarium Foyer

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Customer information regarding farmed Turtle Products;

The incredible taste of turtle expertly prepared by your chef makes an excellent meal! In addition to its superb taste, Turtle is extremely high in protein, yet lower in calories than beef and fowl, plus there is virtually no cholesterol.

Turtle is one of the most highly demanded of the delicacy sea foods. Our Turtle comes from the Cayman Islands in the Caribbean Sea where it is Farm fed, Farm raised, and Farm prepared. As you may know, the Green Sea Turtle was nearing the endangered species list. Now, through the efforts of the Cayman Farm, the species is finally on an upswing. After maturity, a certain percentage of Turtles are returned to the sea. This percentage is far greater than those that could have lived in the wild. More important, the Green Sea Turtle of Hawaii has been benefiting by the Farm as well. Now that there is a continuous quality supply of Turtle products, from the Farm, and a strict licensing program by the State Department of Fish and Game, poaching has nearly been eliminated.

Any further questions regarding Turtle products sold in Hawaii, please feel free to call me.

Enjoy your meal

Mahalo,

(signed) Lee Mench

Transcribed from display sheet at
Fisherman's Wharf Restaurant
Honolulu, Hawaii

by G. H. Balazs
April 1978

Coming Up

Compiled by Murry Engle, Star-Bulletin

Today

- Photographic designs by Roy Cameron are displayed in Queen Emma Gallery at Queen's Hospital through May 14. Free.
- The Chicago polo team is here to play Hawaii two Sundays at Mokuieia Polo Grounds. Today they meet Hawaii's up and coming second team. Next Sunday they meet the "Big Red" team. Look up at halftime to see skydiving formations. Gates open at 11 a.m. for picnickers; gametime is at 2 p.m. Admission.
- The Royal Hawaiian Band serenades parkgoers at the Kapiolani Park bandstand at 2 p.m. Free.
- Playlets based on nursery rhymes are performed by XIII and Under, a children's professional theater group, at 1 p.m. on the lanai stage at Ala Moana Center. Free.
- Disco looks like fun, but if you don't know how to do it, learn from 7 to 11 p.m. in the Hibiscus Room of the Ala Moana Americana Hotel, where Nancy Bercyn and Kimberly Brooks of the Hawaii Academy of Theater Arts teach disco, line dances and touch dancing. Entertainment is by the Brooks and Company Dancers. No partner necessary. Tickets are \$6.

of Hawaii. Eighteen students do adapted scenes from Lewis Carroll's "Alice in Wonderland" and "Through the Looking Glass." Lucille Breneman directs. Free.

• George Balazs of the University of Hawaii Institute of Marine Biology, talks about "Wildlife of the Leeward Hawaiian Islands" at 7:30 p.m. Wednesday at Waikiki Aquarium and in Room GT 105 Thursday at Leeward Community College. Balazs is in his second of a three-year survey of the turtle population in Hawaiian waters, including the remote areas of the Leeward chain. Free.

• Tickets for the April 26 University Varsity Alumni football game at Aloha Stadium are on sale at the stadium box office.

• Dermatologist Dr. Norman Goldstein discusses skin cancer and its prevention at 7 p.m. at the Richards Street YWCA. Goldstein, author of the book, "The Skin You Live In," also shows slides. Admission.

• Harpsichordist Gertrud Robert gives a benefit concert for Honolulu Community Theater at Ruger Theater at 8 p.m. Wednesday. She performs works by Handel, Soler and Albeniz, and pieces she composed, including "Triptych," commissioned by the Festival of Music and Arts of the Twentieth Century, and "Three Epitodes," commissioned by HCT. Complimentary champagne is served. Tickets are \$6; \$25 for the Dress Circle (with \$3 and \$20 respectively tax deductible).

Lei Lehula 6 co-sponsor a spring fashion show and dinner dance beginning at 6:30 p.m. in the Waikiki Room at Hale Koa Hotel. Fashions are from Foxmoor Casuals, Ms. and Hauoli's. The Aloha Temple Shrine Band plays dance music. Call Mrs. J.G. Banks for reservations.

• Novelist Oakley Hall, this semester's University of Hawaii writer-in-residence, reads from his works at 8 p.m. in the university's Hawaii Institute of Geophysics Building. Two of his novels, "Warlock" and "Downhill Racers," were made into movies. Free.

• Bobby Goldsboro gives 8:30 and 10:30 p.m. shows in the main ballroom of the Sheraton-Waikiki Hotel. Make reservations through the hotel. Admission.

Saturday

• More than 150 bonsai plants are exhibited by Club 100 from 9 a.m. to 6 p.m. Saturday and from 9 a.m. to 3 p.m. April 30 at the club's quarters at 520 Kamoku St. There are 10 a.m. and 1 p.m. demonstrations both days. Park at Iolani School. The show is free.

• The fifth annual Hawaii Wheelchair Games are at 9 a.m. Saturday and April 30 at the University of Hawaii's Cooke Field. Games include table tennis, archery, weight-lifting and swimming on Saturday. Track and field events are held the second day. Free.

Whalers Village

May-July 1978

Vol 3 No 3

Super Whale, Whalers Village (861-0260). An exciting Hawaiian made garments and gifts for infants to teenagers, maintaining Hawaii's most varied selection of T-shirts, toys and Polynesian wear for both boys and girls.



Whalers Village,

Village Gallery, Whalers Village (861-0196). This cute gallery on the lower level of Whalers Village sports a nice variety of water colors and oils by Island artists. A marvelous way to remember your Maui vacation.

Yami Yogurt, Whalers Village (861-8843). Create your own taste treat or try one of ours! There's a glorious selection of fresh fruits and crunchy toppings to choose from ... just top one of the four

yogurt flavors of the day. Yamiest of goodies like Kaanapali Krepes, Papaya Boat, And Sunshine Sundaes ... Haleakala Heap, Maunakea Mound. **FREE SAMPLES!**



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In Hawaii, it's customary to greet one another with a kiss. Where else can you kiss a total stranger and not get slapped in the face?? If you're looking for that someone special, those flowers in the hair may give you a clue (for men as well as gals) If it's over the left ear ... you're too late, my friend. If it's over the right ear, it means "single and looking." Two flowers mean you are one real rascal, and on the back of your head means "follow me!"

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Kaanapali Shopping

Maui Drive Guide - 53

Makawao); call Honey-Bun Haynes at 572-9482 for more information. Or instructor Cindy Zapotocky (879-9358).

COUNTY PLAN PUBLIC MEETING:
The county council committee on planning and economic development listens to public input tonight, 7 p.m., for interested persons to submit oral or written views, 8th floor, County Bldg. (Wailuku).

NORTH KIHEI BOOKMOBILE:
Alilani Place, 10:30 a.m. - 12 noon;
Noe Street, 12:45-1:45 p.m.; Kinsale Cir., 1:50-2:40 p.m.; Lipoa St., 3:45 p.m., and Eleu/Waipuilani St., 4:30-5:15 p.m.

CENTERED: Gloria Keeling's exercise class, 7-9 p.m., Wailuku Armory; call 575-2178 or 572-8157 for the yogic details. Also Tues. evenings, same place.

AL-ANON meeting: 7:30 p.m., Cameron Center, Wailuku; open A.A. speakers' meetings; call 572-0089 for other details.

WAIIEHU SONS perform at Kaahumanu Center at 7 p.m.

THOUGHT FOR THE DAY: "The older I become, the more I realize that there are few absolutes and many perspectives." - Susan Brown Miller

FRIDAY

FRIDAY, AUGUST 4

"WILDLIFE and Geology of the

Hawaiian Island Chain," speech by George Balazs, biologist, at Maui Community College, Lecture Hall 12-A, call 244-4157 for other specifics.

MICKEY MOUSE and other Disney old-timers (Donald Duck, Goofy, Pluto and all) hit the come-back trail with a series of "personal appearances": 2-4 p.m. at Hotel Inter-Continental (with films); 6:30 and 8:30 p.m. at Kaahumanu Center; and again tomorrow: 9 a.m., Lahaina Square, and 12:30 and 2:30 p.m. at Kaahumanu Center.

HAWAIIAN WOMEN IN RELIGION:
Public forum, Kahului Library meeting room, 7:30 p.m., led by Glen R. Bucher—author of "Straight/White/Male," Elisabeth Fiorenza, and Joan Ohannesson. Forum then continues tomorrow at 1:30 p.m., same place. For further information, call the Rev. Ron Faux at 661-3320.

STUDENT ART SHOW begins at Wailea Art Center, today through Aug. 13; includes painting, weaving, drawing, ceramics, and photography. Gallery hours are 9:30 a.m. - 5:30 p.m. (M-Sat.) and 11 a.m. - 4 p.m. (Sundays).

THOUGHT FOR THE DAY: "There's a little bit of the mouse in me." - Walt Disney

SATURDAY

SATURDAY, AUGUST 5

"WAITING FOR GODOT": Samuel



FROM DISNEYLAND TO REAL-ESTATE LAND: Several old-time Walt Disney characters visit Maui this week to show films—and talk to kids. See this week's Calendar entries for all the details.

REGISTRATION CAN BE MADE:

- In person at UH Mānoa—Krauss 105
- In person at the workshop door—as space is available or
- By mail—send your check with a completed registration form.

The following two seminars are conducted by John Dolan, Founder and Director, Dolan School of Memory and Rapid Reading, San Francisco. Mr. Dolan established the memory training program at the University of Denver, Colorado, where he made frequent TV appearances to demonstrate memory skills. He has conducted numerous courses in reading and memory skills for University of California Extension. In addition, he brings to the subject of vocabulary a knowledge of several languages, including Latin and Greek, and a love of words and their origins and uses.

N-30 EFFECTIVE VOCABULARY BUILDING . \$25

Saturday, January 29, 1977, 9:00 am-4:30 pm
Kuykendall Auditorium

We are a language-using society and communication is basic to all relationships. It therefore follows that the person who best masters the art of communication has an advantage over those who do not.

The purpose of this six-hour seminar is to enable the average person to extend his or her vocabulary considerably, using a list of 14 words that are the keys to 14,000 words in English. Different vocabulary tests, including the Human Engineering 20-word test that determines income potential, will be included.

- Other topics include:
- Word analysis—most common roots; prefixes and suffixes
 - Etymology (word origin)—the fascinating story behind some words we use continually
 - Synonyms and antonyms—learning to make fine distinctions in the use of words
 - Growth and change in word meanings
 - Reading—how first-hand experience develops vocabulary
 - Context clues—use in learning new words

N-31 MEMORY TRAINING—NAME RECALL FOR PEOPLE WHO MEET PEOPLE..... \$25

Saturday, February 5, 1977, 9:00 am-4:30 pm
Kuykendall Auditorium

Whatever your occupation is, you are constantly meeting people. If you have trouble remembering their

Emphasis on learning the philosophy and culture of the tea ceremony, as well as the proper way of serving tea. Includes history of the tea ceremony, the tea setting, and flower arrangements as a complement.

***CH6 CHADO—INTERMEDIATE**

Wednesday, January 26-May 4, 8:00-9:00 p.m. 15 meetings
Yoshiyumi Ogawa \$45
Jakuwan Tea Ceremony House behind Jefferson Hall

Continuation of the beginning course or for those with some experience in tea study or practice. The main emphasis will be on the relationship between Chado and everyday life, breath-counting meditation, transcendental concentration, how to maintain peacefulness of mind, as well as the proper way of serving tea.

GE 28 MARINE STUDIES LECTURE SERIES

January 27 through April 1, 1977

- Section A: OAHU, Thursday, 7:00-9:00 p.m., Waikiki Aquarium Classroom
- Section B: MAUI, Friday, 7:00-9:00 p.m., Maui Community College Lecture Hall 12A

Fees: \$25.00 for all lectures
\$3.00 single admission at door

A series of ten non-technical slide lecture presentations on the Hawaii marine environment, co-sponsored by the UH College of Continuing Education and Community Service and the UH Waikiki Aquarium in cooperation with Maui Community College. Approved for D.O.E. 1/2 B credit.

- Jan. 27 & 28—Geology: How Our Islands Were Formed Dr. Gordon Bigelow
- Feb. 3 & 4—Waves and Currents Around Hawaii Dr. E. D. Stroup
- Feb. 10 & 11—Coral Reefs and Atolls Dr. Alison Kay
- Feb. 17 & 18—Coral Development and Growth Dr. S. Arthur Reed
- Feb. 24 & 25—Reef Fish of Hawaii Dr. Leighton Taylor
- March 3 & 4—Behavior of Reef Animals Dr. Ernst S. Reese
- March 10 & 11—Common Marine Invertebrates Dr. S. Arthur Reed
- March 17 & 18—Hawaiian Sea Turtles: Biology and Conservation Mr. George Balazs
- March 24 & 25—Hawaiian Dolphins, Whales and Porpoises Dr. E. Shallerberger
- March 31 & April 1—Sharks, Fish and Myths Dr. Leighton Taylor

simple verbal skills necessary to deal with this manipulation. The verbal skills of Systematic Assertive Training (SAT) were developed to teach:

- Persistence in stating our wants to other people without giving up or losing our temper,
- Handling criticism without being paralyzed with anxiety,
- Accepting our errors without feeling overwhelmed with guilt,
- Being more at ease in social conversations,
- Accepting praise and compliments without feeling uncomfortable,
- Communicating more effectively in close relationships, and
- More effective middle management.

The instructor, Dr. Manuel Smith of Los Angeles is the author of the number one bestseller "When I Say No, I Feel Guilty." He has done extensive training in classroom, clinical and consultative settings across the country.

SAT integrates existential and humanistic philosophy with behavioral methods in a training program for improved coping in marital, family, social, commercial, middle management and work relationships.

The workshop is open to professionals, individuals in middle management positions, and the lay public. If at all possible, participants are asked to read Dr. Smith's book "When I Say No, I Feel Guilty", prior to the workshop. The book is available in soft cover at most bookstores, including the University of Hawaii Bookstore.

CEP 38 SOLVING PRACTICAL PROBLEMS IN EVALUATION

Dr. Alex Law and Dr. Robert Heath \$25
Jan. 21-22 1977 Fri., 6:30-9:30 p.m. Campus Center Ballroom
Sat., 8:30 a.m.-4:30 p.m. Section C

The focus of the course will be on pragmatic concerns in program evaluation which are not addressed adequately in the professional literature. The sessions will address many of the practical problems of evaluation such as budgeting, personnel planning, instrument development, obtaining access to data, data analysis, reporting results, and dealing with political considerations. The course is for anyone with responsibilities for evaluating programs, including administrators, evaluators, funding officers, teachers, curriculum developers and graduate students. Dr. Alex Law and Dr. Robert Heath have been directly involved in a large number of program evaluations in early childhood education, adult education, teacher education, drug education, bilingual-cultural programs, multiple matrix (He-m) sampling, Titles I, II, IX, Follow-through, experimental schools, public health, reading and special education. Participants have the option of taking the course for one (1) UH credit, Ed CI 589-JA.

reprinted
from-

Marine Turtle Newsletter

IUCN/SSC

No.4

May 1977

Editor: N. Mrosovsky*

Editorial Advisor: Archie Carr

SALE OF TURTLE PRODUCTS PROMOTED IN HAWAII

The survival outlook of the Hawaiian *Chelonia* population was enhanced in 1974 with the adoption of a State regulation which prohibits commercial usage of turtles taken from local waters. Prior to this ban the tourist restaurant trade provided a strong cash incentive to kill an increasingly alarming number of green turtles. Although it is difficult to assess the extent of damage inflicted during the years of uncontrolled exploitation, there is little doubt that continuation of previous trends would have reduced the population to a nonviable level.

In spite of the present improved situation, conservation problems in Hawaii persist for both Hawaiian turtles, as well as turtles from populations distinct to other areas. Hawaii's regulation legally prohibits commercialization of Hawaiian turtles, but it does not stop commerce in turtle products derived from outside the State. This has resulted in the continued sale of such items as whole "stuffed" turtle curios from Southeast Asia, turtle leather purses from Europe, and canned turtle soup from New Jersey. Additionally, products from the commercial culture operation on Cayman Island are now being actively marketed under the exemption. In this latter case, the authorized Hawaii distributor for the Cayman company has clearly embarked on a promotional campaign to popularize turtle products and expand markets. In a recent article (March, 1977, Pacific Business News) which outlines the marketing plan, the distributor is quoted as saying that "... the first step is to get people accustomed to eating turtle." In addition to lauding the supposed benefits of commercial culture, the article notes that a number of restaurants are now offering turtle meat from Cayman, and that immediate plans for market expansion include stocking Hawaii's grocery stores with three kinds of turtle soup (chowder, bisque and bouillon), and selling turtle filet over the counter.

Along with others, it is my conviction that any promotional campaign aimed at encouraging people to eat turtles is clearly unacceptable in terms of conservation. Such campaigns, which strive to bring turtle products into vogue, form the basis for one of several major objections frequently raised by opponents of commercial turtle culture. In addition, such promotional practices are contrary to the IUCN Principles and Recommendations on trade in sea turtles (see Marine Turtle Newsletter 1976, No.1). Serious unanswered questions exist as to the ability of mariculture operations to fill the newly created markets, or indeed to compete with the far less expensive products obtained from turtles taken either legally, or illegally, from natural populations. Also, the identification of processed products as to source, either natural or cultured, is virtually impossible for trained herpetologists, let alone for wildlife enforcement personnel. The likelihood of illegal substitution is therefore considerable, particularly in view of an incentive for increased profits.

The logical course of action is for readers of the Newsletter to vigorously oppose, in their respective areas, all commercial trade in sea turtle products that is not consistent with the IUCN Principles and Recommendations.

G. H. Balazs
Hawaii Institute of Marine Biology
P.O. Box 1346
Kaneohe, Hawaii 96744

Support for this newsletter came from World Wildlife Fund Canada and the University of Toronto

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|---------------------------|------------------------|---------------------------|----------------------|---------------------------|
| 1 Alo Moana Americana | 14 Breakers | 29 Waikiki Surf | 44 Ilima Hotel | 59 Royal Grove |
| 2 Ilika | 15 Kaka Inn | 30 Aiea Luana | 45 Outrigger | 60 Surfside Hotel |
| 3 Hawaii Dynasty | 16 Hale Koa Hotel | 31 Royal Tropics | 46 Surfside | 61 Waikiki Circle |
| 4 Travel Lodge | 17 Waikiki Shores | 32 Reef Towers | 47 Moana Hotel | 62 Waikiki Resort |
| 5 Royal Aloha | 18 Reef Hotel | 33 Imperial Hawaii | 48 Princess Kaiulani | 63 Pacific Beach |
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WAIKIKI - HOTELS LOCATION MAP
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SNOOPER - week of Dec. 30, 77

Revised. Expanded. Up-to-date

256 HAWAII ON \$15 A DAY

Now for the best restaurants on Molokai—the ones at the two hotels. They're both in the slightly splurgy category but well worth it. The Hotel Molokai Restaurant is superb. Its name, *Molo Molo Kai*, means to sail in the sea—appropriate, since the restaurant is right on the edge of the ocean and open to its charms. It's easy to imagine you're off in Tahiti or some other South Seas isle (you are) as you sit in a white director's chair with a red Tahitian-print tablecloth spread before you. Main courses begin at \$4.50, this price for the "Cockeyed Mayor's" own Hawaiian stew, served with corn on the cob; advance to \$5.50 for a delicate mahimahi poached in wine and served with shrimp and mushrooms, or for fresh turtle steak; and go up to about \$6 for a combination of sirloin and shrimp. The price of the entree includes a visit or two to the well-endowed salad bar, plus a bottomless cup of coffee. Dinner is served from 6:30 to 9:30 p.m., and there's delightful island-style entertainment the last hour. More reasonable and also delicious—the \$3 lunch buffet (often accompanied by informal singing and entertainment) and the \$3 box lunches, which to our appetite are big enough for two.

The mood is different at the Pau Hana Inn Restaurant; you dine indoors in a big rustic dining room with a tremendous fireplace. Doors open to the outside, where a seaside cafe provides evening dancing and entertainment. Entrees begin at \$3.75 for hamburger steak with onions; for \$4.25, broiled mahimahi, pork chops, or ham steak are yours; at \$10.50 is the steak-and-lobster combination. Your main dish comes with potatoes or rice, soup or salad, bread, and beverage—a complete meal. Don't miss the passion-fruit cake for dessert, 75¢. Lunch is an especially good buy here, since there are a number of entrees—hamburger steak, veal cutlets, mahimahi, teriyaki steak, etc.—from \$2.85 to \$3.35, all served with potatoes or rice, salad, bread, and beverage. Sandwiches, too, from 85¢ to \$1.75. This room is generally open from 7 to 9 a.m., 12 to 2:30, and 6 to 9 p.m., but it's all "Hawaiian time."

3. The Night Scene

Nightlife on Molokai, as we travelers know it, is all at the Hotel Molokai and the Pau Hana Inn. The bar at the Hotel Molokai is a pleasant place to be, since it's in between the pool area and the open-at-the-sides dining room; so you can have a drink and watch the entertainment, usually the Molokai Trio on Friday and Saturday evenings. They have hula shows, too, but only about once a month. In the evening, beer is 75¢ and \$1.25; call drinks are \$1.50. The fun continues on until about 11 p.m. weekdays, later on weekends. At the Pau Hana Inn, a musical group plays until midnight Fridays and Saturdays in the huge seaside cocktail garden, and a piano bar is in operation most of the rest of the week. Beers are about 75¢, standard drinks about \$1.25.

4. Shopping

This is one place in the islands that is not heaven for the shopping buffs. The local supermarkets, grocery and liquor stores on Ala Malama, the main street of Kaunakakai, and a general store here and there in the country just about do it. But there are two lovely gift shops, and one of them, Modes Molokai, is in the lobby of Hotel Molokai. There are hand-made bark dolls, jewelry, shell hatbands, as well as handsome muumuu and aloha shirts. Owner Joyce Funn also has another store on Ala Malama Street called Funn Things, and it's great fun to shop here. She caters more to the fashion-minded local people than to visitors, but visitors will also like the jewelry, shirts, Indian clothes, old-fashioned full tutu muumuu (from \$35 to \$45), and some lovely dresses, handmade and exclusive here.

5. Seeing the Sights

Sightseeing on Molokai requires a bit more determination on the

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Journal of the
Hawaii Audubon Society



For the Better Protection
of Wildlife in Hawaii

VOLUME 36, NUMBER 1

JULY 1975

Symposium on Threatened and Endangered Species of North America, Washington, D.C., June 11-14, 1974. Sponsored by the Wild Canid Survival and Research Center. Trip report by P. Quentin Tomich, 15 July 1974

...I departed from Honokaa late on June 7 in order to have two days in Honolulu to put the trip package together and to see several key persons active in current endangered species legislation and programs. ...I arrived on schedule at Washington National.../and/ set up the display.

Our exhibit: ...The exhibits were on the mezzanine, convenient to the meeting hall, and each display was limited to single 3x7 table. Fair enough, but a little cramped. I was able to set up a colorful Hawaii Audubon Society panel on the Endangered Birds, flanked by IBP pictorial and graphic transects of the vegetation zones of Mauna Kea. The table surface held a stack of large photos of vegetation types and goat problems in and near Hawaii Volcanoes National Park, our various give-away materials, and a register. At the foot of the table was the panel on Extinct Birds of Hawaii.

...Our give-aways included the 6-page flyer we had pieced together at the last minute in Honolulu. We distributed more than 350 copies and it appeared to be a positive means of summarizing the objective of spreading the word about problems in Hawaii.

We also had a mimeo "Hawaiian Wildlife Needs Help" from State Division of Fish & Game, and a sheet on the Sea Turtles of the Pacific from Alan Ziegler. Fred Evenden (Executive Director of The Wildlife Society) brought by a few stacks of literature including the Position Statements, which includes a very strong position on introduction of exotics to islands, and Publications Lists of TWS. Gene Kridler sent along copies of the U.S. Sport Fisheries & Wildlife "Hawaii's Endangered Waterbirds" and "Hawaii's Endangered Wildlife". Everything moved rapidly and we were totally cleaned out at the end of the meeting.

Additional references, papers, IBP reports, copies of Act 49 and maps were available to show or give to those especially interested in some particular topic. A loose-leaf scrapbook "A Conservationists' Sampler for Hawaii" contained clippings, letters, news sheets and a few short papers. It formed a useful reference for the occasional visitor who wanted some detail. There was a perennial interest in the clippings about Maui's newest living bird, the po'o uli, and the recent finds of subfossils in the lava tubes.

...We were well equipped with 2x2 slides (vegetation, birds, goats, insects) in the

event a continuous show could be set up or an odd spot found for them. It turned out we had no space for a show to go with the exhibit....

The symposium and persons seen: The program attracted and was composed of a good mix of interested citizens who work for various causes as laymen or professionals. ...The subject matter was varied. The carnivores and predator problems certainly had their day as expected. ...At least 1500 persons must have attended part or all of the conference, which is testimony in itself to the interest and ideas generated by the symposium. ...

On the endangered plants, Thomas Elias (Cary Arboretum, Millbrook, New York) gave a useful accounting of the problem and cited the examples of Michigan and the Pacific States as being most advanced in drawing up their lists. ...The notion that habitat (i.e., vegetation) is basic to the survival of endangered animal species came across very well in several segments of the conference in spite of a frequent theme of single-species orientation by some of the speakers lacking the broad view.

One of my instructions from Hui Manu O Maui was to determine the status of the EIS for Kanaha Pond and to see what action can be taken to assure moving the proposed sewage treatment plant away from the vicinity of the pond. ...The airstrip extension is, of course, still an open issue which could also affect the survival or demise of Kanaha Pond. ...EIS is circulated in Hawaii, and that siting of the plant is recommended to be adjacent to Kanaha, with the alternative of the injection wells being placed some distance down the beach if further tests suggest that infiltration to Kanaha could occur from wells at the plant site. This is certainly not a satisfactory plan and obvious route is to reopen objections through NWF if at all possible.

Earl Baysinger (Asst. Sec. of the Interior, for Endangered Species) assured me in conversation that revision of Pittman-Robertson projects, particularly for Hawaii, was in progress in line with provisions of the 1973 Endangered Species Act. Concerning the Lacey Act, he encouraged participation from Hawaii to improve it. In his presentation he declared that any introduced species is a potential threat to native ecosystems. ...

Keith Schreiner (Acting Associate Director for Federal Assistance, U.S. Sport Fisheries & Wildlife) emphasized in his talk the need for accurately defining endangered species so that efforts can be concentrated on those really in critical need of rehabilitation. I was advised in chatting with Schreiner that Hawaii's turn for land acquisition will come up again in 1976 (remember the recent expenditure for Hanalei?).... My immediate hope with this news was that Bishop Estate and other owners of critical habitats would not have sold out to other interests by that time. ...

A person from National Academy of Sciences working on a grant to study means for the increase of propagation facilities for primates to be used in medical research, indicated the Molokai was being considered as a location where the climate is ideal and where possibly a large share of the food for the stocks could be grown locally. ...

Other exhibits: There were about 18 display tables in all, largely for the distribution of literature. ...A wildlife artist or two had some prints for sale and there were various buttons and other trinkets available. ...

National Wildlife Federation was distributing a bulleting condemning defeat of the National Land Use Bill (H.R. 10294) on June 11, with a vote of 204 yeas and 211 nays (Mink and Matsunaga were among the yeas). ...

Irvin Naylor and an associate of Mariculture, Ltd. ("Conservation through Commerce") were handing out an elaborate packet on their green sea turtle operation at Grand Cayman Island, B.W.I. Naylor examined our turtle flyer and unreservedly commented that "George Balazs is circulating misinformation." The issue is evidently that Mariculture needs to continue collecting eggs from wild turtles until their captive stocks begin to reproduce. I have not followed the turtle problem closely but a letter by Balazs in the May-June American Scientist appears to be what needled Naylor. It points out that all of the 19 females that laid eggs in captivity were caught as adults and reiterates some of the other unresolved problems of green sea turtle culture for commercial purposes.

I am sending the collection of pamphlets to the care of Steve Montgomery where they will be available to anyone who wishes to examine them.

Conclusion: This wraps up some of the significant points of the Symposium. Obviously one representative to a sizeable conference in a busy place and wearing three hats (the exhibit, the sessions, the contacts) could not adequately cover all the bases. However, it is probable that the seeds planted here and there will bear results for the good of the

More of Francee's Dining Out

Ilikai Hotel

New Year's Eve celebrants at the Ilikai will welcome 1976 with a whirl of fine dining and dancing in the hotel's rooftop dining room, The Top of the I.

Chef Reiner Greubel's menu is wonderfully extravagant, offering such appetizers as duckling pate with Cumberland sauce, shrimp cocktail with sauce Pierre or real turtle soup laced with sherry. This is to be followed by le coulbi-ac a la Russe, a delight of marinated salmon, chopped egg, mushrooms and rice, all seasoned with dill and baked in puff pastry, and served with sauce Choron. An intermezzo of le sorbet au champagne follows.

Entrees include sauteed New York sirloin steak with red wine sauce; medallions of veal garnished with mushrooms in cream sauce; breast of capon simmered in white wine with mushrooms and asparagus; or prime rib.

Desserts are la bombe glacee Aida — praline parfait — or a selection of patissier Weiler's house-made French pastry.

The dinners, served on New Year's Eve from 6 to 11 p.m., range from \$15.95 to \$23.95 and include party favors. The dining room will remain open until 1 a.m. to usher in 1976 with special entertainment. Reservations and a \$10 deposit per person will be required. Call 949-3811.

Reservations are also recommended for the Top of the I lounge, where there will be a \$5 cover per person from 8 p.m. Party favors and complimentary dollar-sized sandwiches will be provided in the rooftop lounge before midnight.

Other Ilikai New Year's Eve bashes are Loyal Garner at the Canoe House, \$5 cover from 8:30 p.m. (reservations recommended), a swingin' way to start a New Year with a gracious, multi-talented lady. And there will also be special entertainment at the Ilikai's Fountain Lanai, from 8 p.m., with complimentary party favors and sandwiches in the open-air lounge.

Throughout the holidays, the hotel's sumptuous buffet in the Canoe House will be served daily from 11:30 a.m. The price is \$5.50, reservations recommended. Again that number: 949-3811.

from Aloha Dining Out
Sunday Star-Bulletin and Advertiser
Dec 28, 1975

Species dropped from the project

Species listed below are being dropped from the project, in part because they seemed less promising for Hawaii, but in part also because adequate work with them is too costly and technically impossible with existing budgets and facilities.

Penaeus marginatus (marine shrimp). During 1974, *P. marginatus* was reared from hatchling to the post-larval stage and samples were collected for a description of larval development. Four feeding regimes were tested for larvae albeit on a moderate scale; the best was a combination of *Chlorella* and *Artemia* nauplii, which yielded 30 percent survival to the post-larval stage. The effects of temperature and salinity on larvae were also studied. Food consumption and growth were studied in juveniles fed artificial rations at several levels and also in juveniles kept in a large tank where additional algal food was present. Studies of assimilation physiology demonstrated a net flux of glycine from the gut lumen into the blood and also showed that glycine was actively transported into gut cells by a sodium-dependent carrier and then diffused passively from the cells into the blood. With the phasing out of the Office of Economic Opportunity-sponsored ATMAR shrimp project, development of an intensive penaeid rearing system has come to a halt. Significant advances in penaeid culture cannot be made in Hawaii without considerable future funding; this not being forthcoming, penaeid aquaculture research will be discontinued.

Chelonia mydas (green sea turtle). Various feeds have been tested at different protein levels in growth experiments. While an optimal diet has not been perfected, considerable insight has been gained into the nutritional requirements of sea turtles. Expertise on handling, care, and disease factors in turtles has been developed and information has been shared with workers in the South Pacific. Lack of information on sea turtle spawning has caused turtle experts and conservationists to question the advisability, at this time, of promoting commercial turtle farming. Such farming operations, which depend on eggs taken from natural spawning beaches, are considered by some to have an adverse effect on the already threatened wild turtle populations. The much needed study of captive spawning by sea turtles would require huge facilities not available to HIMB. Work on turtle aquaculture is therefore being phased out. Tagged turtles from these terminated experiments will be released; tag recoveries may provide useful information as to the fate of turtles released after rearing in captivity (a process claimed by some culturists, without supporting evidence, to enhance natural breeding populations).

Parupeneus porphyreus (kumu). Additional data on the spawning season and natural growth rates of kumu were gathered. In an effort to understand the role of chemical taste attractants in feeding, *in vitro* preparations were used to test the sensitivity of the barbels to various chemical stimuli; certain effective amino acids were identified. Laboratory growth experiments were completed with juveniles, providing data on growth, food consumption, assimilation, and conversion. Rates of oxygen consumption and ammonia excretion were measured as a function of size and nitrogen and energy budgets were constructed. A correlation was established between condition factor and proximate body composition, so that

Garden Island Tourist Press
Vol. 7 No. 4 Jan. 74
Lihue Kauai
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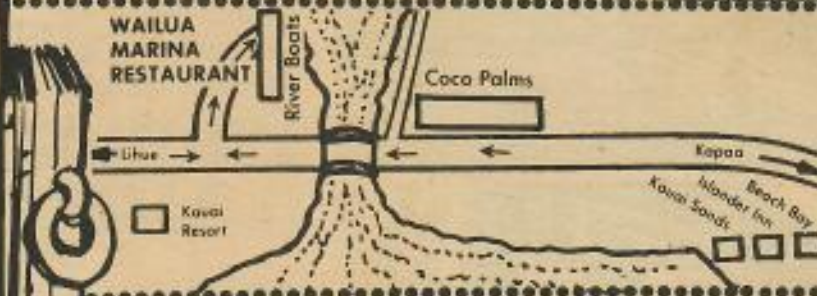
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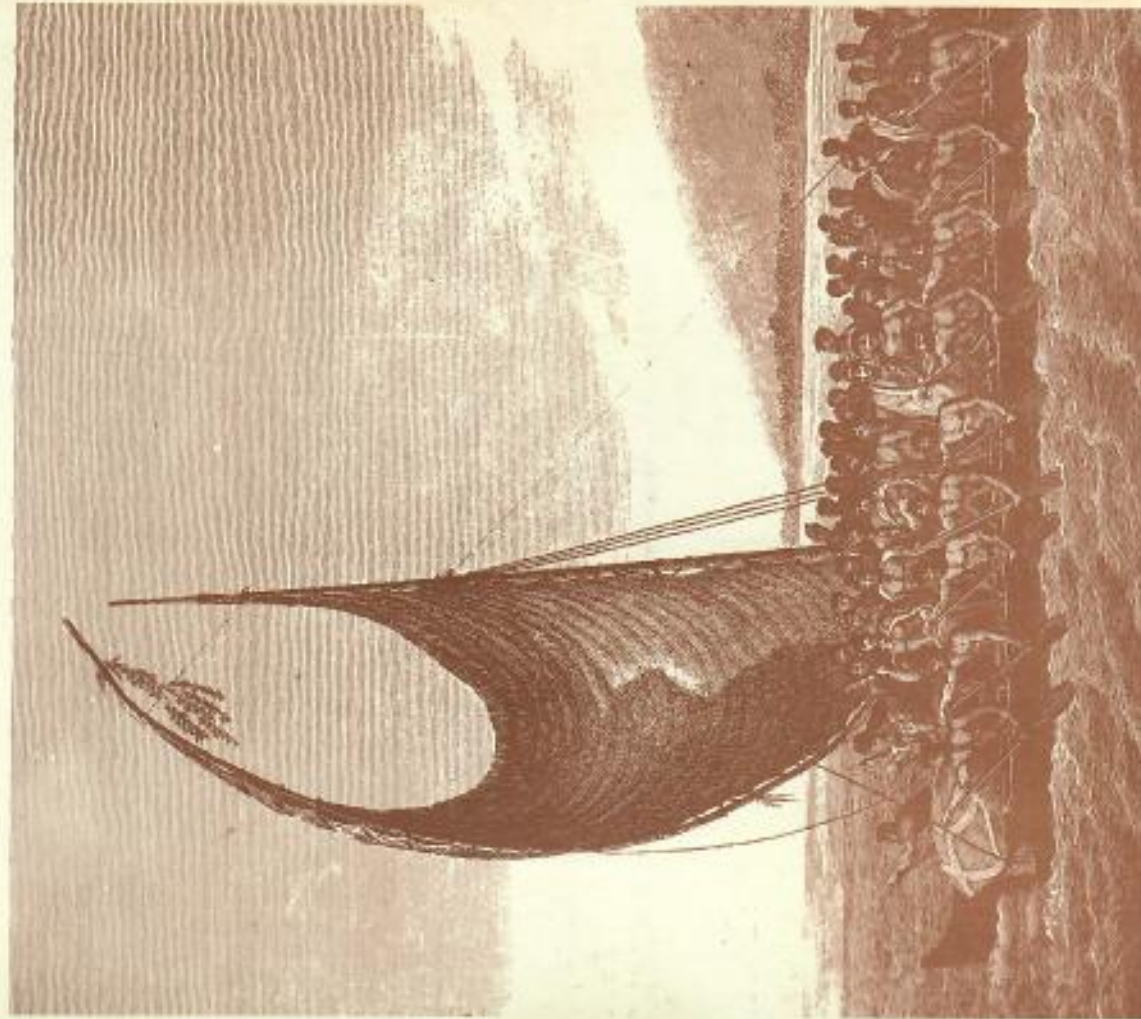
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SECOND MID-PACIFIC LIBRARY CONFERENCE

SPONSORED BY THE HAWAII LIBRARY ASSOCIATION

July 5-8, 1975

CONFERENCE PROGRAM

Saturday, July 5
4-6:00 p.m.

Registration opens.

6:00 p.m.

ALOHA COCKTAILS and Hawaiian style
pupus. Surfside Terrace.

Sunday, July 6
11-2:30 p.m.

CHAMPAGNE BRUNCH

Greetings: Mrs. May C. Chun, State Librarian

Speaker: Beatrice H. Krauss, author of ETHNOBOTANY
IN HAWAII

Monday, July 7
9-11:30 a.m.

SEMINARS (running concurrently):

- Regency Room -

* Acquisitions of Pacific and Asian Materials:

Joyce Wright, Head, Asia Collection, U. of Hawaii

Renee Heyum, Pacific Curator, U. of Hawaii

Gay Slavsky, Rare Book Specialist, owner of Pacific
Book House

David Kittleson, Hawaiian Curator, U. of Hawaii,

Moderator

* Illustrators of Hawaiian Children's Books:

Bob Goodman, Island Heritage, Ltd., Moderator

Guy Buffet

Jackie Black

Shan Mui

* Hawaii's Ocean Resources:

George Balazs, Marine Biologist, Hawaii Institute
of Marine Biology

Bill Madden, Biologist, Oceanic Institute

Richard Shomura, Director, National Marine

Fisheries Service

Martha Hoverson, Moderator

Monday, July 7 (continued)

11:30-1:30 p.m. BUFFET LUNCHEON - Surfside Terrace

Speaker: Herb Kane, Polynesian Voyaging Society
"The Polynesian Voyages"

2-4:00 p.m.

Walking Tour of Historic Honolulu

4-6:00 p.m.

Orchid Garden and Estate Tour

Tuesday, July 8
8-11:00 a.m.

Bishop Museum "Passport to Polynesia" -

Slide lecture at the Heritage Theater, King's Alley,

Waikiki. Transportation by double-decker London bus

to Falls of Clyde and Bishop Museum from King's Alley.

1-3 p.m. Tours of Hawaii's Library Resources and Facilities:

* University of Hawaii Libraries

* Public Libraries

* Private School Libraries

* Academy of Arts and First Hawaiian Bank Libraries

* Archives, Supreme Court Library, Legislative Reference
Bureau, Municipal Reference Library

* Military Ship 'n Shore Libraries

6-10:00 p.m. JAPANESE TEAHOUSE DINNER - No Host

Cocktails

Seichi Toda, Master of Ceremonies

Japanese Entertainment

Progress was achieved in the effort to preserve and enhance the bird habitat at the Kanaha Pond Wildlife Sanctuary on Maui, with the execution of a Memorandum of Understanding between the State Department of Transportation, the Federal Aviation Administration and the Department of Land and Natural Resources. This agreement will permit the Department to proceed with its development plans for protecting the habitat of the *Aeo* or Hawaiian stilt from further deterioration and from predators which prey on the nesting birds.

The initial phase of improvements to the proposed Paiko Lagoon Wildlife Sanctuary and Park was completed in March with the removal of the encroaching mangrove growth and accumulated silt in the lagoon. Several small islets were created which will serve as protected nesting sites for the birds using the area.

Rare and Endangered Wildlife

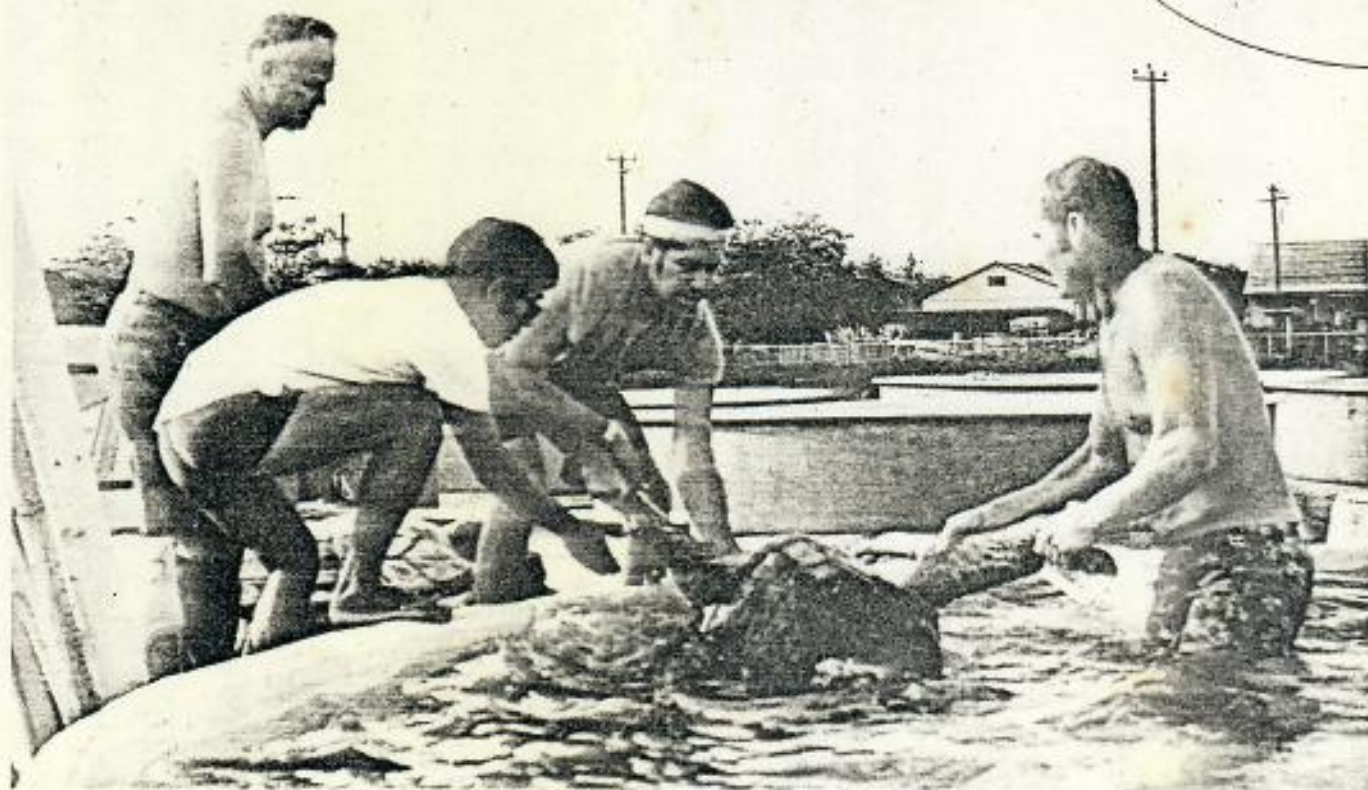
A listing of the indigenous birds and mammals (exclusive of the pelagic mammals) showing their distribution and status was prepared and adopted by regulation in compliance with a recent legislation. The list includes 99 species of birds and two mammals. Twenty-three of the birds listed are believed to be extinct while an additional 30 species are considered to be endangered due to low populations, vulnerability to habitat loss, or dependence upon extremely fragile environments.

A brochure describing the plight of the endangered forest dwelling birds was prepared in cooperation with the U.S. Bureau of Sports Fisheries and Wildlife. This will be the third in a series of endangered wildlife brochures published by the Bureau and contains recommendations for action programs of research, habitat preservation and propagation. Field surveys of forest areas in Kohala, Laupahoehoe and Puuwaa-waa on Hawaii to determine the status of endangered birds and the condition of their habitat were made during the year.

In cooperation with the University of Hawaii, the Waikiki Aquarium and U.S. Bureau of Sport Fisheries and Wildlife, eleven captive turtles were weighed, measured and marked for release off Niihau in an attempt to learn something of their movements and longevity under wild conditions.

Marine Surveys

Underwater fish counts and observations of the marine environment were conducted off the Island of Kahoolawe and on the southwest coast of the Island of Maui along Ahihi Bay, Cape Kinau and La Perouse Bay, that is proposed for establishment as a Natural Area Reserve. The sites examined off Kahoolawe were Kaimohio Bay, Kuia Shoal off Kcalaikahiki Point, Kuheia Bay and a small cove about one-half mile southwest of Kuheia Bay. Except for Kuia Shoal which is offshore, unexpectedly vast areas of the bottom in the sites examined were composed of silt



Biologists of the Department and of the US Bureau of Sport Fisheries and Wildlife removing a green sea turtle from a holding tank at the Anuenue Fisheries Research Center for release into the ocean. Eleven of these animals were tagged, weighed and measured in a study to learn something of their movements and longevity.



A typical lava flow preserved in the Natural Areas Reserve System, and protected by Departmental Regulation during 1973.

and mud, apparently the result of extensive and prolonged erosion that has been taking place on Kahoolawe. In contrast, the bottoms along the survey areas off Maui were unsilted and very impressive with lush coral growth and diverse fish populations, thus making the area highly qualified for establishment as a Natural Area Reserve.

Crown-of-Thorns Starfish

Divers were dispatched to Molokai in July to eradicate a crown-of-thorns starfish concentration that was discovered about two miles east of Kawela in May 1972. The eight divers completed a total of 134 SCUBA dives to depths of about 60 feet and killed more than 10,000 starfish by injecting ammonium hydroxide solution into each animal. An underwater survey of the area indicated that the concentration of starfish travelled a distance of about 150 yards in the two months between discovery and eradication and damaged approximately 6.2 acres of coral reef.

Trace Element Monitoring of Artificial Reefs

This new study was initiated in November 1972, in compliance with a condition placed by the State Department of Health in issuing a zones of mixing permit for the dumping of car bodies at the artificial reefs during Honolulu's derelict automobile clean-up campaign. The condition stipulated that a study be made by consultants to monitor water quality to determine if changes in heavy metal concentrations,

turbidity, and chemical oxygen (COD) accompany the deterioration of the car bodies used as fish shelters at the artificial reefs. The Hawaii Institute of Geophysics, University of Hawaii contracted to do the study, which basically will involve periodic sampling of marine sediments and ocean water to determine the concentrations of various metals.

Information obtained from the study, thus far, indicates that there is no significant change in the chemical composition of the water and sediment of the artificial reefs. Analysis of sea water samples taken at the artificial reefs and at distant stations (for control samples) show no significant difference in detectable levels of heavy metals. The trace element concentrations in the bottom sediments were also equal to background levels.

The study will provide a guideline for future dumping of car bodies in the marine environment.

Environmental Impact Evaluations

One hundred twenty evaluations were made on proposals by various governmental and private agencies as well as individuals to undertake projects and other activities that have potential impact on marine life, habitat and fishing activity. This is a 32% increase over the number of evaluations processed during Fiscal Year 1971-72. The evaluations of such items as Conservation District Use Applications, U.S. Army Corps of Engineers Public Notices, Draft Environmental Impact Statements, Animal Introductions and various types of reports very often require on-site inspections and/or underwater surveys.



Divers inspect old automobile bodies soon after they are placed at the Kualoa Artificial Reef off Windward Oahu.

Table 6. MISCELLANEOUS GAME LICENSES, SALES AND RENTAL: 1972-73

	Number	Amount (dollars)
Game Bird Farm License	72	\$ 72.00
Sale of Publications		34.25
Sale of Confiscated Legal Hunting Gear		744.37
Sale of Confiscated Fishing Gear		18.80
Rental of Hunting Cabins—Hawaii		888.00
TOTAL	239	\$1,757.42

Table 7. MISCELLANEOUS PERMITS (NO CHARGE) 1972-73

Type	Number
Permit to Destroy Birds or Mammals	15
Scientific Collecting Permit	25
Field Trial Permit	2
Permit for Entry on Bird Sanctuaries	6
Aquarium Fish Permit	385
Permit to Keep Birds in Captivity	2
Permit to Take and Destroy Birds Which Constitute a Nuisance	4
Group Permit	2
Other Permits	2
TOTAL	424

Table 8. FEDERAL AID FUNDS 1972-73

Type	Amount (dollars)
Pittman-Robertson Federal Aid in Wildlife Restoration Fund	\$142,455.80
Dingell-Johnson Federal Aid in Fish Restoration Fund	103,135.06
Nene Restoration Project Fund	17,809.94
Hawaiian Islands National Wildlife Refuge Fund	—
Commercial Fisheries Research & Development (P.L. 88-309) Fund	17,218.95
TOTAL	\$280,620.75

**Table 9
COMMERCIAL FISH CATCH BY SPECIES, STATE OF HAWAII—
FISCAL YEAR JULY, 1972 - JUNE, 1973**

Sea Catch by Species					
Species	Pounds	Value	Species	Pounds	Value
Aku (Skipjack)	10,630,439	\$3,002,415	Puau	6,299	\$ 2,016
Ahi (Yellowfin)	612,129	482,399	Puhi (eel)	4,918	443
Ahipalaha (Albacore)	16,041	10,135	Puhi (white eel)	983	167
Ahi (Bigeye)	458,281	732,024	Uhu	3,428	1,470
Kawakawa	36,372	9,343	Ukikiki (Gindai)	1,995	1,941
Swordfishes	15	—	Uouou	348	314
Stripa Marlin	78,448	63,101	Uu (Menpachi)	21,185	18,587
Pacific Blue Marlin*	55,607	728	Weke	41,387	18,490
Black Marlin**	1,035	100	Malu	205	158
Broadbill	332	—	Saba	29	12
A'u Iepe (Sailfish)	598	194	Crab (Papai-Misc.)	3,052	2,105
Mahimahi	106,501	89,378	Crab (Kona)	62,515	96,452
Ono	64,460	25,908	Crab (Kuahonu)	34,237	41,755
Hapuupuu	43,599	41,598	Crab (Moala)	578	388
Kahala	64,468	41,154	Crab (Samoan)	80	114
Kalakale	6,024	7,352	Opa (Shrimp)	1,099	2,493
Omlu	907	679	Ula (Lobster)	5,101	7,359
Opakapaka	94,072	85,724	Ulapapaa	53	66
Uku	51,672	35,791	Hee (Octopus)	10,385	8,932
Ulaula (Ehu)	23,849	35,455	Muhee (True Squid)	2,168	1,500
Ulaula Kooe (Onaga)	36,775	64,567	Opihi (Limpet)	17,169	16,419
Ulua	37,245	26,892	Honu (Turtle)	33,060	13,487
Weke-ula	17,532	16,768	Misc.	154,702	70,079
Aawa	995	200	TOTAL	14,014,927	\$5,688,589
Aholehole	2,757	2,396			
Akule	603,360	263,896			
Hahalelu	219,606	90,300			
Amaama (Mullet)	14,375	18,141			
Awa	8,636	3,502			
Awaaweo	4,689	2,886			
Humuhumu (Haga)	968	418			
Kaku (Barracuda)	3,298	1,220			
Kala	17,508	3,395			
Kawelea	2,105	1,418			
Kumu	8,613	15,155			
Laenihi (Nabeta)	2,711	2,488			
Lehi	4,522	3,119			
Maomao (Mamo)	1,946	1,105			
Manini	9,234	7,186			
Moano	8,961	7,337			
Moi	7,387	8,601			
Moelua	16,449	12,851			
Nenue	4,745	2,089			
Nohu (Hogo)	2,097	1,339			
Oio	44,823	20,282			
Opelu	174,091	113,382			
Paiani	11,452	3,608			

Pond Catch by Species					
Species	Pounds	Value	Species	Pounds	Value
Ulua	714	\$ 440			
Aholehole	614	515			
Amaama (Mullet)	2,304	2,580			
Awa	712	344			
Awaawa	242	89			
Kaku	483	356			
Moi	76	22			
Oio	7,541	3,278			
Crab (Papai-Misc.)	15	6			
Crab (Kuahonu)	193	—			
Crab (Moala)	58	3			
Crab (Samoan)	391	201			
Opa (Shrimp)	1	—			
Misc.	1,220	377			
TOTAL	14,564	\$ 8,211			
GRAND TOTAL	14,029,491	\$5,676,780			

*Makaira ample (Called black marlin by Haw'n. Fish & Game Div. prior to July, 1962)
 **Istiompax marina (Called silver marlin by Haw'n. Fish & Game Div. prior to July, 1962)

IMAGINE THAT YOU ARE A WHALE

You are huge. You weigh more than 3,000 people. Water makes you light and cradles you. Thick fat warms you. You sing whale songs over hundreds of miles. You live in big friendly families. Whale babies grow on mother's milk---tons of it each week! Whales breathe air. You easily swim thousands of miles to follow your food. You are so large you have no real enemies, save one, Homo sapiens (man!)

In a major international effort to act non-aggressively to change policies which injure and deplete the world environment, Sierra Club is sponsoring an INTERNATIONAL CHILDREN'S CAMPAIGN TO SAVE THE WHALES with "Project Jonah." The campaign was adopted as a part of the Club's continuing conservation education activities at the January 1973 meeting of its Board of Directors.

The CHILDREN'S CAMPAIGN which is ongoing in North and South America, Europe and Japan is part of a growing awareness that whales, like other living creatures, are not the property of nations and cannot be regarded merely as material for industrial products and profit.

Basically, the "children's campaign" going into schools and children's clubs with a unit on whales and dolphins: their natural history, their language, culture, and lifeways, recent research on cetacean intelligence, and myths and rituals about cetaceans. Children are then invited to express their feelings and opinions about whales and dolphins and these creatures' plight as victims of industrial exploitation, in letters and drawings, poems and stories addressed to Mr. Kosygin of USSR and Mr. Tanaka of Japan---the leaders of the two major whaling nations.

PROJECT JONAH is making several tools available which will help to initiate the "children's campaign", including a school kit on whales and dolphins. Copies of available materials are available from PROJECT JONAH
Box 476
Bolinas, California 94924

The HONOLULU STAR-BULLETIN reported that George H. Balaze, marine biologist at the UH Institute of Marine Biology has recently requested 20 Hawaii restaurants serving Green Turtle to remove that delicacy from their menu. Certainly, Sierra Club commends this tangible action by a reputable scientist. It has, in fact, been suggested by one Club member that if you are eating in an establishment serving Green Turtle you speak to the manager and/or write to the owners. The Green sea turtle recently was proposed by the Interior Department for the U. S. endangered species

green sea turtle. The Hawaii Department of Land and Natural Resources also has proposed a regulation to ban the sale of sea turtles.

"At this time, restaurant owners and managers are in a position of being able to make a positive contribution to the survival of the Hawaiian green turtle," Balaze said.

"By voluntarily removing this item from their menu at an early date, before either the Hawaii or U. S. laws have passed, they will in effect be aiding in the survival of the species.

"Entrepreneurs who make known their position for rational conservation in this matter will surely receive support of the public and be commended for their actions."

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The fishing industry is expected to implement the improvements rapidly because net rollups reduce the tuna haul as well as kill porpoises.

RECIPE: BEEF JERKY

1 flank steak (brisket, flat-iron, or chuck)
1/2 cup shoyu
1/2 teaspoon garlic salt
1/2 teaspoon lemon pepper

Trim fat from meat
cut lengthwise with grain into long, VERY thin strips (if meat is frozen, it is easier to slice.)

Mix shoyu and seasoning; pour over beef strips until coated. Lay strips on a rack so both sides are exposed. Dry in oven 12-14 hours at 150-175° with oven door slightly ajar, or, better, in a Kamado cooker---mo' bettah dees kine flavahl

If jerky is not quite dry, white specks may appear; these are harmless and can be wiped off.

Package in plastic bags, or bag, and seal.
compliments of Sally Foster, North Star

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Sierra Club, Hawaii Chapter
Vol VI No. 4
April 1974

HAWAII SERVICE TRIP PROGRAM

April. There will be Mini-Service Trips in Makiki Valley (possibly in Mokuia Forest Reserve too). Actual trail maintenance work under supervision of the Division of Forestry in preparation for the trips next summer. Fundamentals of trail work; use of grading and brushing tools; camp layout and sanitation; work safety; commissary management. Base camp and commissary. \$5.00 fee per MSTP: open to anyone interested in Service Trips who will be 16 before Summer 1974. The staff of this summer's trips will be "looking over" the participants for selections for their projects; come out and pitch in - you'll have a better chance of making the summer scene. Fee payable to Office. Call Atoman Kimm (538-1440) re: transportation; call Paul Higashino (373-8061), Project/Site Chairman, for more information.

THERE WILL BE THREE SERVICE TRIPS THIS SUMMER:

- Trip #7411 Wailua Valley, Molokai, Phase III: Leader: Geraldine Cline; July 10-23, to continue trail restoration work at head of Wailua Valley; possible post-session trip to Pelekunu Valley.
- Trip #7412 Kawaikoi, Kauai, Phase II: Leader: Mark Brita; August 7-20, to continue building new trail to connect with Pihea and Alakai trails; possible post-session trip to Waimea Canyon or Napali Coast.
- Trip #7410 Kahikinui, Maui, Phase I: Leader: Reid Ozaki; August 11-24; new project to push trail along dry (Kona) side of Haleakala for hunter access to troublesome feral goat population; about 6,000' elevation; possible post-session trip through crater to Seven Pools at Kipahulu.

All trips will have 30 or fewer participants; will have cook and central commissary. Cost: Actual transportation plus \$45. Trip fee (post-session trips are extra); participants are selected by the leader or his agent; medical examinations are required of those accepted; liability waivers will be required; trips are co-educational, ages from 16-26.

IMPORTANT:

Apply as soon as possible, \$15. deposit required (refunded if you are not accepted); turn out for Mini-Service Trips on Oahu - will improve your chances of being chosen. All applicants who move fast will be notified of acceptance or rejection by, and must complete full payment by:

	<u>Date of Acceptance</u>	<u>Final Payment due</u>
Trip #7411 Wailua III	21 April 1974	14 May 1974
Trip #7412 Kawaikoi II	19 May 1974	7 June 1974
Trip #7410 Kahikinui I	19 May 1974	7 June 1974

Application forms may be gotten from the Sierra Club Office, Bishop Museum, PO Box 5037, Honolulu, HI 96818; Phone 847-3279. All checks must be made payable to the Sierra Club, Hawaii Service Trip Program and must show the proper trip number. For more information contact any of the Steering Committee members or Lorin Gill, Hawaii Service Trip Coordinator, 4110 Round Top Drive, Honolulu, HI 96822; Phone 941-6913.

ADDITIONAL STP INFORMATION:

The Hawaii Service Trip Program, in its third year of existence, is in need of your support. Previously having been supported by the National Sierra Club Foundation, the program is making a make-or-break attempt to run independantly. The STPA'S are basically young people who pay for the privilege of creating or maintaining much needed trails in Hawaii. These trails are essential for noxious plant pest control and goat eradication, as well as for recreational uses. Each participant pays a fee of \$45 to cover food, medical services, and staff pay. In addition, any

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All contributions are tax deductible and may be made out to:

The Sierra Club Foundation and sent to the chapter office c/o the Bishop Museum.

X
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THE NEIGHBOR ISLANDS

A Visitor Publications, Inc. Weekly Guide

Telephone 841-7711

Box E, Honolulu, Hawaii 96815

U.S. Subscription Rate: \$20 per year

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TONY GURSKI, Circulation Mgr.

THIS
WEEK

MAY 1-7, 1979

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AND DON'T MISS ...

THE SAND TRAP—In the Clubhouse, just inside the entrance to Kaanapali Resort area, Lahaina end. Ph. 661-3160. A fun place for Pizza (take-outs available), chicken, salads, drinks, billiards, music. Open to 1 a.m., Fri. & Sat. to 2 p.m.

SEA SCOOP—Whalers Village, Kaanapali. Ph. 661-3765. Breakfast features: delicious, unusual waffles, ice cream specialties, gourmet sandwiches. 8 a.m. to 9 p.m.

RED DRAGON ROOM—Maui Beach Hotel, Kahului. Ph. 887-0051. Seven course Chinese Buffet nitely, ex. Mon., \$4.50 complete. Buffet lunch, upstairs Main dining room, \$2.75.

EIGHT BELLS—Maui Surf Hotel, Kaanapali. Ph. 661-4411. Breakfast, lunch, buffet dinner from 6 to 9 p.m. Piano music during dinner nitely, ex. Mon.

LAHAINA BROILER—A few min. walk from the Pioneer Inn. Ph. 661-3111. Seafood & steak house. Beautiful view of ocean & neighbor islands. Cocktail service. Breakfast, lunch & dinner served daily.

CHUCK'S STEAK HOUSE—Whalers Village, Kaanapali. Ph. 661-4495. Lunch 11 to 3, Mon. to Fri. Happy hour, 3 to 5:30. Live music Mon. to Sat. from 9 p.m. No reservations necessary. Air conditioned. On the ocean.

QUEE QUEG ROOM—Maui Surf Hotel at Kaanapali. Ph. 661-4411. Dinner only for 2 seatings from 6 p.m. Exquisite cuisine. The Lui Williams Polynesian Festival, 2 shows nitely, ex. Thurs. Ocean front room, nautical decor. Pequod bar adjacent—dancing.

THE PIZZA FACTORY—In the Maui Mall, Kahului. Phone 877-3761. Open 7 a.m. to midnite, Mon. thru Thurs., 11 a.m. to 1 a.m. Fri. & Sat. Closed Sundays. Featuring Pizza, also spaghetti, lasagne, burgers and cocktails.

DONGO'S—In the Island Surf Condominium, 1993 Kihei Rd., across from Kalama Park, Kihei. Ph. 879-1626. Breakfast, lunch, cocktails, dinner. Complete dinners from \$3.75. Open—until midnight.

SURFSIDE COFFEE SHOP & BAR—In the Maui Surf Hotel, overlooking pool & tennis courts. Open daily for breakfast, lunch & light dinners. Fountain service.

CHEZ PAUL FRENCH RESTAURANT—4 miles before Lahaina. Ph. 661-3843. French specialties, selected wines. Cocktails. Dinner from 6 p.m. Closed Sunday and Monday.

LOKELANI RESTAURANT—In the Aloha Tower of the Royal Lahaina Resort, Kaanapali Beach. Ph. 661-3611. Continental dinners served nitely on the terrace & in the dining room, 6:30 to 9:30 p.m. The versatile duo vocal & guitar talents of LeRoy & Pia are featured nitely, except Sunday, from 8 p.m.

BUZZ'S WHARF—At Maalaea Yacht Harbor. Ph. 661-0964. On the way to Lahaina. Specialty—Turtle Steak. Dinner nitely, from \$4.25.

CAPT. JACK'S UPPER DECK—888 Front St., Lahaina. Ph. 661-4456. One of the most beautiful restaurants in the Pacific. Featuring seafood, steaks, rack of lamb.

LONGHOUSE RESTAURANT—at Maui Lu Resort in Kihei. Ph. 879-1511. Famous for its home made soup and generous salad bar. Complete dinners from \$5. Prime Rib buffet, Sat., \$6.75.

PIONEER INN—Overlooking Lahaina Harbor. Ph. 661-3636. Breakfast & lunch on the lanai. Dinner on the South Seas Patio.



**PINEAPPLE
HILL**

*Excellent dining in
beautiful surroundings*

- DINNER 5:30 to 10
- COCKTAILS from 4:30

Honolua, Maui

RESERVATIONS:

PH. 661-0964 or 669-6129

MAUI 'The Valley Island'

Maui's main airport is at Kahului. Over 80% of all visitors arrive and depart from the Kahului Airport. On Kahului Bay are three resort hotels at which many visitors stay before exploring the rest of the island. The highways to Haleakala, Hana, and through the historic old town of Wailuku to Kihei, Lahaina, and Kaanapali radiate from Kahului.

Two smaller airports serve Kaanapali and Hana direct.

"Maui No Ka Oe"—Maui is the Best—Expresses not only the feelings of Maui residents, but of many who visit the Valley Isle. There are miles and miles of some of the Islands' most beautiful beaches, many of which you may have entirely to yourself. There is the drive, via Route 36, to Hana through verdant jungles, past Kaumanahina Park, Wailua Bay, Waianapanapa Caves, and countless waterfalls including the famous Seven Sacred Pools. Although, the road is narrow and curve-some, the breathtaking views along the way make it extremely worthwhile. This round trip takes a full day.

Then there's the drive to the 10,000 foot summit of the dormant volcano, Haleakala (Hawaiian for House of the Sun), with its strange and spectacular views.

SEE MAUI

In a new Ford Pinto

Phone 877-3456
for free pickup

\$11.50 Per Day

Plus Tax & Gasoline
NO MILEAGE CHARGE

All cars out with FULL gas tanks.
You pay for refill on return.

AIRWAYS

RENT-A-CAR

MAUI DINING TIPS by Mal Campbell

If you're on the Island of Maui, how can you make a side-trip to Japan just for the cost of a meal? It's easy. Go to the nearest telephone and call 661-0927, and arrange for a dinner at **YAESU JAPANESE RESTAURANT** in Lahaina.

You'll find three different types of seating and dining to choose from. First are the regular dinner tables, where you can choose from about a dozen delicious Japanese dishes that will be prepared and brought to you. Or you can sit at the Sushi-Tempura bar and watch your chef prepare your special order of Sushi — marinated rice with tid-bits of vegetables, fish and squid — or another chef who dips jumbo shrimp and assorted vegetables into a special batter, and deep-fries them to lacy golden delicacies—Tempura.

Star of the show, though, is Teppan-Yaki dining. Here you are seated at a table with a flat cooking top set into its surface, and your chef prepares your choice of grilled chicken, shrimp, steak or lobster, cut into bite-size morsels for chopstick eating. While watching your chef, you delight in the delicate flavors of the Japanese soup and salad that precede your entree.

All the cooking is done by men who were trained in Japan to be master showmen as well as chefs. Dinner prices range from \$3.50 to \$9.50. Dinner hours are 5:30 to 9:30. Lunch is served from 11:00 a.m. to 2:00 p.m., but the Teppan-Yaki is not available for lunch. Yaesu Japanese Restaurant is located at the rear of the Farmer's Market, just behind the Lahaina Shopping Center. Dinner reservations are required—ph. 661-0927.



Your finest nights on Maui

They'll be with us. Dining on superb French cuisine, from Tournedos Diane to Stroganoff to Scampi to Duck Peach-Melba. Fine spirits and wines and our own cappuccino. Overlooking tropical gardens and the Molokai sunset.

leTOURNEDOS

At Napili Shores Resort

Dinner from \$5.95 / Closed Monday
Reservations after 4 p.m.

AND DON'T MISS . . .

THE RICE MILL—Ph. 826-6254. In the heart of Hanalei. Open from 8 a.m.—3 p.m. (seven days a week). Evenings, 6 p.m. to 9 p.m. Breakfast, lunch or dinner. Featuring "Catch of the day from Hanalei Bay" and their famous Honey Wheatberry homemade bread. Courtesy pickup for dinner. Hanalei area.

PLANTATION GARDENS—Across from the Sheraton Kauai Hotel at Poipu Beach. Ph. 742-1695. Set in one of America's great gardens and recommended by Holiday Magazine in 1971. Open daily for luncheon, dinner or cocktails.

TAHITI LONGHOUSE—Spoutinghorn Rd., Poipu. Ph. 742-1421. American, Oriental & Seafood specialties. Cocktails. Reservations requested. Courtesy pickup Poipu area.

GREEN GARDEN RESTAURANT—Hanapepe, on the way to Waimea Canyon. Ph. 335-5422. Breakfast, lunch, dinner, cocktails, American or Oriental box lunches. Specialty, turtle cutlets and homemade fruit pies.

KAUAI SURF HOTEL—Kalapaki Beach. Ph. 245-3631. Dine in regal sky top Golden Cape, the Surf'n Sirloin or the Surf Lanai. Cocktails and entertainment in the Planters Bar, Prince Kuhio Piano Bar, Golden Cape Lounge. Variety of seafood at the Fisherman. Pizza & rock music at Noodle House Discotheque.

SHERATON KAUAI—Poipu Beach. Ph. 742-1661. Chief Taea's Polynesian Dinner Show every Saturday night from 7 to 9 p.m. \$8.25 includes superb international buffet, the famous mile long dessert table and a great Polynesian show. Family style fun.

WAILUA COUNTRY STORE—Between the Wailua River and the Coconut Plantation. Ph. 822-3141. Snacks, cold drinks, hamburgers; also lunch or dinner plates. All take-out. 7 days a week from 10 a.m. til 9 p.m.

SUGAR MILL SNACKS—The Market Place, Coconut Plantation, Waipouli. Ph. 822-9981. Cold sandwiches, fresh local fruits, continental breakfasts & 16 flavors of ice cream.

OAR HOUSE—At the entrance of the Kauai Surf Hotel. Ph. 245-4941. Dinner from 6 p.m. daily. Superb salad bar, cocktails.

Plan To Stop On Your Way To Waimea Canyon

Lunches from \$1.85
Dinner from \$1.95

Cocktails • Homemade Fruit Pies
Fresh Island Turtle Cutlets
American & Oriental Box Lunches
Open 6 a.m. for Breakfast
CLOSED TUESDAY EVENINGS

Green Garden Restaurant
PH. 335-5422
Hanapepe, Kauai



"Big Save Snac Bars"

Home Cooked Island Favorites
Breakfast, Hamburgers,
Plate Lunch Specialties

Try Our . . .
"Local's Special, LOCO MOCO"
a complete meal in a bowl.
Lunch & Beverage, under \$1.50.



AT THE ENTRANCE TO THE WAILUA MARINA STATE PARK

Wailua Marina RESTAURANT

ORIENTAL & AMERICAN HOME STYLE COOKING
• Choose from 21 dinner entrees •

SPECIALIZING IN SEAFOOD — STEAK & LOBSTER

Breakfast / Lunch / Dinner / Snacks / Bar Service
Courtesy Pick-up for Dinner—Wailua Area
Open Daily 9:30 a.m. to 9:00 p.m.

DINNERS FROM \$3.25

PHONE 822-4311

ORIGINAL HAWAIIAN MURALS

KAUAI DINING TIPS

By Jolly Cashion

Breakfast, lunch or dinner, you'll be pleased with the variety of entrees on the menu at the **WAILUA MARINA RESTAURANT**. Located on the Wailua River, the spacious dining room offers a panoramic view of Sleeping Giant during the day, and a fantasy of sparkling lights in the evening. It is a popular stopping place for visitors taking the tour of the river.

Cool, fresh salads are always a good choice on the lunch menu. The Pineapple Boat features a Kauai pineapple half, filled with island fruits and garnished with sherbet or cottage cheese. Other luncheon specials include Filet of Mahimahi Saute, Deep Fried Shrimp, Teriyaki Steak, and many other favorites. The prices are always reasonable.

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Great Food! **Dairy Queen** Fast Service!

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SANDWICHES from \$.50
DELUXE HAMBURGERS \$.60
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On Hwy. 56 to Hanalei, past the Wailua River and Coco Palms beach area, toward Kapaa Town.

KAUAI DINING TIPS

By Jolly Cashion

Some people come to **THE OAR HOUSE** just for the Salad Bar, and it's no wonder! Who can resist artichoke hearts in their salad? Besides artichoke hearts, the lavish array of salad components includes crisp greens, marinated bean salad, olives, pickled beets, marinated tomato-onion-cucumber, coleslaw, carrot and raisin salad, pickles, sliced tomatoes, and hot rolls.

As if this wasn't enough, they also serve some of the best steaks, succulent lobster and crab, and other broiler items. Their steak and lobster combo, \$8.25, is absolutely delectable . . . broiled to perfection and brought to your table piping hot just as you're finishing your salad. For an unusual taste treat try their Korean-style Short Ribs, marinated in a special Korean sauce and broiled, \$5.25; or Pepper Steak, Top Sirloin rolled in freshly crushed peppercorns and served with tasty pepper sauce, \$5.25. Other entrees include New York Cut Steak, \$5.95; Steak and Crab, \$6.25; Top Sirloin, \$5.25; Teriyaki Ka-BoB, Top Sirloin marinated in the **OAR HOUSE** own teriyaki sauce with pineapple and onions, \$4.95; Alaskan King Crab, \$6.50; Broiled Lobster Tail, \$7.25; Broiled Mahimahi, \$3.25. Entrees include salad bar, rolls and butter. To accompany your dinner choose a carafe of wine from their wine list and sit back to enjoy a truly delightful evening.

The **OAR HOUSE** is conveniently located in Nawiliwili just at the entrance to the Kauai Surf parking lot. Dinner 6-10, cocktails, 6-1. Phone 245-4941.



Tahiti Longhouse

on the beach - Spoutinghorn Rd., Poipu
Hawaiian entertainment nightly from 7 p.m.
American, Oriental & Seafood from \$4.00
Cocktails

Dinner Reservations Requested 742-1421
Courtesy Transportation Poipu area

"From the lovely dining room you can relax and enjoy the panoramic view of the golf course and the beautiful blue Pacific beyond."

OPEN

MON. - FRI. at 9:00 a.m.
SAT. - SUN. at 7:00 a.m.

COMPLETE

Breakfast from \$1.25
Lunch from \$1.50
DINNER from \$2.75

**RESTAURANT AND
COCKTAIL LOUNGE**
On The Wailua Golf Course
Phone: 245-3451



Some of the lovely dancers from the spectacular show at Kauai's Paradise Pacifica.

AND DON'T MISS . . .

THE BULLSHED RESTAURANT—Waipouli. Ph. 822-3971. Enjoy cocktails by the sea from 1:30 p.m. Breakfast is served between 7 & 11 a.m. Dinner from 6 to 9:30 p.m. While you are there, feel free to use their private putting green.

KAHILI ROOM—Kauai Resort Hotel, Wailua. Ph. 245-3931. Buffet breakfast, lunch, fine dinner menu. Polynesian show, dancing, nightly, ex. Sun.

DAIRY QUEEN — In Lihue, Kapaa, Eleele and Waimea. When you are touring Kauai and only want a quick bite. 4 Dairy Queens serve fine burgers, refreshing drinks.

SHERATON KAUAI—Poipu Beach. Ph. 742-1661. Chief Taea's Polynesian Dinner Show every Saturday night from 7 to 9 p.m. \$8.25 includes superb international buffet, the famous mile long dessert table and a great Polynesian show. Family style fun.

WAILUA MARINA RESTAURANT—Ph. 822-4311. At landing for Fern Grotto boat rides. Breakfast, lunch & dinner (from \$3.25). Snack & bar service. Evening Wailua pickup. Open 7 days a week.

J. J.'S BROILER—Haleko Shops area, Lihue Shopping Center. Ph. 245-3841. Kauai's original steak house. Specialty-Slavonic Steak. Dinner. Cocktails & wine.

THE FAIRWAY—On the Wailua Golf Course. Ph. 245-3451. Restaurant & cocktail lounge open from 9 a.m. weekdays & 7 a.m. weekends. Panoramic view.

THE ANCHORAGE—At the Hanalei Colony Resort. Ph. 826-6422. Leisurely lunches from 11-3, dinner from 6-10. Memorable cocktails, and the bar is open till 1 a.m. weekdays and 2 a.m. Fri. & Sat.

CASA DI GRILLO—Lihue, Haleko Shops area. Ph. 245-9181. True Italian Cuisine. Romantic atmosphere. Lunch & Dinner. Lunches \$1.25-\$2.25, Dinners \$1.95-\$4.95. Courtesy hotel pickup.



Hanalei Bay, Kauai



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the anchorage

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Kauai-Aspen-Scottsdale

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Five scenic miles beyond Hanalei —
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LUNCH from 11 AM
a variety of salads and sandwiches from \$1.35

DINNER from 6 PM
featuring Fresh Island Turtle Steaks,
Prime Rib and New Zealand Lobster tail.

COCKTAILS 'til 2 AM

the anchorage

courtesy car available
in the Hanalei
area



826-6422

"HOLIDAY Recommends" Review
By Miki Myrick

If ever the spirit of Hawaii were to manifest itself it would be among the delicate orchids and lush tropical foliage of the famous gardens surrounding the **PLANTATION GARDEN RESTAURANT**.

Holiday magazine's citation comes as no surprise. This gracious plantation manager's home is a highlight to any Kauai visitor. As you dine amidst the decor of old Hawaiiana, sprinkled warmly with interesting artifacts from the Monarchy era, you will happily etch in your memories an experience of warm hospitality and well attended details.

The menu offers a wide selection of cosmopolitan entrees ranging from broiler items to seafood specialties: featured items include Canneloni, \$6.25, a delicate crepe enfoldng an exquisite blend of meat spices and cheese, topped with an indescribably delicious tomato sauce; Exotic Malayan Curry (Chicken, \$6.00; Seafood, \$6.50) served with an array of condiments. Each dinner entree includes the crisp green salad, garden vegetables, home-baked bread and beverage. Children's selections offered from \$2.25.

The wide variety of appetizers includes fruit cocktail, poi and lomi salmon (from \$.95), chopped chicken livers (\$.90) and escargot (\$3.75). A selection of home baked pies from the tempting dessert cart awaits your choice. The luncheon menu features salads and sandwiches at reasonable prices. 742-1695 for reservations. Courtesy transportation for the Poipu area.

The Island of Kauai's only

**HOLIDAY MAGAZINE
RECOMMENDED RESTAURANT**



Plantation Gardens RESTAURANT

**OPEN DAILY
LUNCHEON
DINNER
COCKTAILS**

Located in what Life and Sunset Magazines have called "One of America's Great Gardens." Tours conducted by Hawaiian Tutus, \$1.00.

**KOLOA, POIPU BEACH, KAUAI
PH. 742-1695**

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TASS helps with sealife research

Community projects abound in the Air Force. There is one Hawaiian community, however, that the pilots of the 22nd TASS at Wheeler AFB have given their special attention.

For the past two years the pilots and other TASS personnel have been aiding various government agencies concerned with the research of Hawaiian sea life. While flying routine missions around the islands, the pilots report their sea life sightings to MSgt Harry V. Edwards, the squadron coordinator, who turns the reports over the George Balazs of the University of Hawaii, Marine Biology Division and Dr. Ed Shallenberger of Sea Life Park.

Mr. Balazs, Hawaii's noted authority on seaturtles, recently gave enthusiastic praise to the pilot's efforts. "I was amazed at the pilot's concern for the protection of all forms of sea life. Their sightings are invaluable to my research project, intended to aid the Dept. of Land and Natural Resources in making decisions on locations of turtle

sanctuaries. And hopefully this research will reveal the need for wildlife management of possible endangered species. Turtle's don't have many friends." Mr. Balazs' research is funded by the State Marine Affairs Coordinator and the National Sea Grant Program.

Dr. Shallenberger, Hawaii's leading authority on whales, uses the pilot's input as a basis for a Humpback Whale population survey; a project funded by the National Marine Fisheries Service. The end product of his research may result in a sanctuary for the affable Humpbacks in Hawaiian waters. "Indications are the Humpback population has dwindled to 5 per cent of what it originally was; therefore, it is an endangered species," said Dr. Shallenberger. "If a sanctuary is located in Hawaii, 22nd TASS pilots will have played a part in its installation."

"The best thing about these projects," adds Edwards, "is that you can see positive results of your efforts if you're ecology oriented. And it doesn't cost the Air Force anything."



George Balazs, University of Hawaii, Capt. Richard Burdette and MSgt. Harry Edwards discuss the aid given by pilots of the 22nd TASS to sealife research programs. (U.S. Air Force Photo by Capt. Frank Jiron)

15th Air Base Wing/OJ
Hickam AFB, HI 96853

HAWAIIAN FALCON

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