

HAWAIIAN SEA TURTLES -1979

G. H. BALAZS HMB FILE

S Dining Out is an advertising supplement of the Sunday Star-Bulletin & Advertiser. It is written and edited by Francee King. It contains a directory, through advertisements, of Hawaii's finest restaurants, as well as four in-depth reports, Features and a Pupu Platter column of newsy tidbits add up to a must for Sunday and week-long reading.

FEATURED RESTAURANTS

little george's
La Cocina

Churchill's Inn
Features

Well into its seventh successful year, the delightful seafood specialty house known as little george's has blossomed out in the last few months in ways that make it more beautiful and better than ever before.

Exciting to island hosts and hostesses is the new banquet room, completely private, which will accommodate up to 50 guests on advance reservation. The renova-

little george's is bigger and better

tions have expanded the dining facility to accommodate 48 more people; and the Oyster Bar is now a sit-down island, where you can watch the Shakah Shucka' shuck out the fresh oysters and clams that are flown in live from the East coast, and enjoy them with cocktails in case you're early for your reservations. The oyster bar is backed by the live lobster tank, where you may select the Maine lobster of your choice, if that is your pleasure. The lounge has sleek new lines and furnishings, and though its decor is not quite complete, it is a pleasing watering place.

ALL OF THESE improvements have been accomplished without disturbing the serenely luxurious ambience for which little george's is renowned. Even the entrance has been moved to the foyer of the building, double glass doors welcoming you into this elegantly-appointed restaurant, where an amazing variety of the finest seafoods, fish, steaks and house specialties await you, expertly prepared by chef Randy Nitta and his assistant David Sonoda.

These talented young men lead a smoothly-operating kitchen team determined to maintain the fine reputation little george's enjoys. They are inventive and imaginative, with a natural talent for presenting each seafood in ways that enhance its own distinctive flavor. The sauces are fantastic, the seafoods and steaks cooked to unerringly moist perfection. Service by waiters and waitresses under the leadership of head waiter Gary Hino leaves absolutely nothing to be desired.

AFICIANADOS OF turtle steak will be pleased to learn that Little George Matsuoka has now arranged to return this delicacy to the menu. It is brought in from the

turn to page 3

DINING OUT

FEBRUARY 18, 1979

(a Hawaii Newspaper Agency Advertising Feature)



seafood treats at little george's.

continued from cover

Grand Cayman Island Turtle Farm, where turtles are propagated for the express purpose of supplying turtle meat without in any way endangering the species. The chef prepares it superbly, sautéed in garlic butter with seasonings, fresh lemon and white wine, and a light glaze of a chicken-based sauce that gives it a marvelously piquant flavor.

Another new item on the menu is red snapper, with crab meat, fresh mushrooms and white wine sauce, a connoisseur's dream. Flounder in caper sauce is not yet on the menu, but it will be made for you on request. "This is a beautiful white fish," chef Randy told me, "and we receive many compliments on our own preparation of it."

MUSSELS, BROUGHT in from the Atlantic seaboard, have also made a successful debut on little george's menu. Regularly, they are available as an appetizer course, done in vinaigrette sauce. On occasion, they are selected as an entree special, baked in a presentation reminiscent of oysters Rockefeller, with Parmesan cheese and Bearnaise sauce. Their unique texture and flavor has garnered the applause of diners to whom mussels are a new experience.

From little george's "Boston connection" come, not only the house specialty live lobsters, but many other unusual entrees—the deep-fried Ipswich clams, Dover sole, and Boston scrod; and there are Bangkok prawns, King salmon, froglegs and selected local sea treasures such as mahimahi.

EVERY DINNER at little george's comes with fresh Hawaiian fruit cup or the chef's

creamy made-to-your-order Boston clam chowder, mashed or French-fried potatoes or rice, fresh vegetable, Mama June's scrumptious biscuits, and the dinner beverage. The price range is from \$5 to \$18.

A la carte salads, such as the delectable watercress and raw mushroom salad with bacon bits in a special house dressing, tossed at tableside, are offered; as are the delicious Blue Points and Cherrystones on the half shell or in baked presentations. And for dessert, chef Randy suggests his colleague David's fresh apple pie—not just fresh-baked but baked with fresh apples in his own ultra-flaky crust; or opt for June Matsuo-ka's own special cheesecake.

Only George's mother June bakes the famed biscuits, too, bringing the makings already prepared at home, adding only the milk in the restaurant kitchen, much to the good-natured frustration of Randy and David. They've tried and tried to figure out how she makes them, but only she has the touch and the secret. They're served at breakfast in the restaurant, where a large regular clientele starts the day off right. June is also in charge of the luncheon service, with the accent on the business community.

little george's is open for dinner nightly from 5 p.m. to 10 p.m. The oyster bar is open from 5:30 p.m. For reservations and for arranging banquets in the swank new party room, call 536-7344. There's free parking adjacent to the restaurant, located on Ala Moana across from the Gold Bond Building. Just watch for George's mustache-and-hairline—(also now reproduced on clever after-dinner coffee mugs).

honolulu calendar

April		1979						
S	M	T	W	T	F	S		
1	2	3	4	5	6	7		
8	9	10	11	12	13	14		
15	16	17	18	19	20	21		
22	23	24	25	26	27	28		
29	30							

lectures

NATURAL HISTORY LECTURE SERIES on "The Northwestern Hawaiian Islands" by George Balazs, 7:30 p.m., April 10, Waikiki Aquarium, 2777 Kalanikaʻe Ave. Public invited. \$1 donation. For information, call 923-4725.

Sea turtles off limits!

It's illegal to take green sea turtles, or any other sea turtles for that matter, the National Marine Fisheries Service has reminded Hawaii residents.

The reminder was prompted by reports that residents are taking turtles. They cannot be taken for either home use or commercial use, the federal agency said.

The green sea turtle of the central and western Pacific was placed on the threatened species list last July, and the ban on taking

them went into effect then. The only exception is in the Trust Territory of the Pacific, where limited numbers are permitted to be taken, and under special permit for propagation or for scientific, zoological and educational purposes.

Hawaii Warned on Turtle-Fishing

Hawaii residents have been reminded by the National Marine Fisheries Service that it is illegal to take sea turtles. Violations are subject to a \$1,000 fine.

The NMFS said in a new release that it was issuing a reminder because it had received reports that residents are continuing to take green sea turtles.

A ban on taking all sea turtles has been in effect since July 1978 when the green sea turtle was placed on the list of threatened species under provisions of the Endangered Species Act.

The only exceptions are in the Trust Territory of the Pacific where limited taking of turtles is permitted for subsistence and, under special permit, for scientific, zoological and educational purposes.

Hon. Star-Bulletin
24 Jan 1979
C-14

Hawaii Warned on Turtle-Fishing

Hawaii residents have been reminded by the National Marine Fisheries Service that it is illegal to take sea turtles. Violations are subject to a \$1,000 fine.

The NMFS said in a new release that it was issuing a reminder because it had received reports that residents are continuing to take green sea turtles.

A ban on taking all sea turtles has been in effect since July 1978 when the green sea turtle was placed on the list of threatened species under provisions of the Endangered Species Act.

The only exceptions are in the Trust Territory of the Pacific where limited taking of turtles is permitted for subsistence and, under special permit, for scientific, zoological and educational purposes.

How ADVERTISER
13 MARCH 1979 A-11

Sea creatures around us

Value of our Aquarium

More attention should be paid to our Waikiki Aquarium, since it could easily die of neglect, composed as it is of many living organisms.

Only through donations, special grants, Friends of the Aquarium, and donated services by students and senior citizens has the Aquarium miraculously managed to survive.

Under the inspired leadership of Dr. Leighton Taylor and the educational leadership of Les Matsuura and Ms. Pat Raines, a program has been evolved which services the schools and children of Hawaii. Taylor believes that it is essential that people remember the close association Hawaiians had with the ocean, that their culture was greatly influenced and depended upon the surrounding waters.

The Aquarium's educational program works hand in glove with the schools, graded in approximate age levels, always emphasizing the importance of the marine world which surrounds us. Last year over 20,000 children were conducted through the aquarium, instructed through "touch" baskets, lectures, slides, and films, before being personally conducted through the galleries. This year the same number is expected and an additional service marine life, slides, and lecturers are being transported to outlying schools which find it difficult to be bused in.

I understand that there is a project now in the planning stages which will utilize the wasted dock space once necessary for the numerous ships, and that this will include a new aquarium to be built on the water front. Since it is estimated there are only 18 ship days a year now in Honolulu the plan to make this property available to the people seems most admirable.

Seattle is a city which cannot hope to compete with Honolulu as a tourist attraction, yet the new modern aquarium there has attracted an attendance of over 750,000, which proves that the aquarium not only pays for itself but also adds profits to the city coffers.

Marine Land in California and Shedd Aquarium in Chicago are musts for tourists, so surely Hawaii, which lives on the water, can come up with something comparable.

JOHN R. MOORE

Protecting turtles

I was disappointed to see that Francee King has once again inappropriately used the Hawaii Newspaper Agency's Dining Out advertising supplement to the Sunday Star-Bulletin and Advertiser to encourage readers to buy and eat products derived from sea turtles. In a recent issue (2-18) King stated that turtle steaks are being brought into Hawaii "from the Grand Cayman Turtle Farm, where turtles are propagated for the express purpose of supplying turtle meat without in any way endangering the species." This is unfortunately reminiscent of Mrs. King's erroneous statements of three years ago (1-18-76) when she attempted to stimulate Hawaii's restaurant trade in turtle soup.

Due to serious population declines, sea turtles are now federally protected under the U.S. Endangered Species Act. Furthermore, based on a lengthy and careful consideration of the facts, officials of the National Marine Fisheries Service and the Fish and Wildlife Service have ruled that the commercial activities of the foreign-based Cayman turtle "farm" are not in the best conservation interests of sea turtles. Consequently, the recently passed final regulations on the subject will prohibit importation of all "farmed" (as well as wild) sea turtle products into the United States. Interestingly enough, in California these same products have been banned by state law since late 1977.

I certainly have no objection to King saying nice things about restaurants in Hawaii that advertise in the promotional section she produces. However, it is not proper for her to use this advertising space to promote commerce in threatened species of wildlife. The Hawaii Newspaper Agency has a responsibility to see that this does not take place.

GEORGE H. BALAZS



FORUM

the Readers' Page

Turtle Steaks

I was disappointed to see that Francee King has once again inappropriately used her Dining Out advertising supplement of the Sunday Star-Bulletin & Advertiser to encourage readers to buy and eat products derived from sea turtles.

In a recent issue King stated that turtle steaks are being brought into Hawaii "from the Grand Cayman Turtle Farm, where turtles are propagated for the express purpose of supplying turtle meat without in any way endangering the species."

This is unfortunately reminiscent of King's erroneous statements of three years ago when she attempted to stimulate Hawaii's restaurant trade in turtle soup.

The fact of the matter is that due to serious population declines, sea turtles are now federally protected under the Endangered Species Act.

Furthermore, based on a lengthy and careful consideration of the facts, officials of the National Marine Fisheries Service and the Fish and Wildlife Service have ruled that the commercial activities of the foreign-based Cayman turtle "farm" are not in the best conservation interests of sea turtles.

Consequently, the recently passed final regulations on the subject will prohibit importation of all "farmed" (as well as wild) sea turtle products into the United States. Interestingly enough, in California these same products have been banned by state law since late 1977.

I certainly have no objection to King saying nice things about restaurants. However, it is not proper for her to use this advertising space to promote commerce in threatened species of wildlife. The Hawaii Newspaper Agency has a responsibility to see that this does not take place.

George H. Balazs

Kohala Ditch and Trail System

THE KOHALA Mountain ditch system on the Big Island, built in 1904-06, was one of the great engineering feats of the early part of the century in Hawaii.

Today the rain-drenched and rugged Kohala Mountains offer perhaps the best pristine wilderness area in Hawaii, since Kaula's Na Pali coast has suffered from the onslaught of too many people, too much motorized access, and too much trash.

Friday night some Islanders, many of whom have had the pleasure of hiking the Kohala Ditch trails

A meeting has been held to discuss preserving the Kohala ditch and trail system.

In past years, gathered at Cobey Black's home to discuss what could be done to preserve the Kohala ditch and trail system.

The system has been neglected since closure of the Kohala Sugar Co.

Present were Bill Sproat, who was superintendent of the Kohala Ditch from 1928 to 1968, and his sister, Thelma Sproat Bugbee, who also had grown up in the Kohala country.

Bugbee said their Hawaiian ancestors had lived in the Kohala country for hundreds of years. Sproat, 76, has been director of the Hawaiian village at the Polynesian Cultural Center for the last seven years but says he's looking forward to "getting back to the sticks."

ALSO PRESENT at the meeting was Libert Landgraf, state forester and former Big Island forester, who said the state Forestry Division had developed an in-house plan in 1972 for the Kohala country but the plan is still sitting there, gathering dust.

The Kohala system includes 12 miles of tunnels and 40 miles of

trails, but the upper section is now closed. The system used to carry 35 million gallons of water daily, 365 days a year, Sproat said, and had a maximum capacity of 50 million gallons daily.

The trail and ditch system needed continuous maintenance during the 40 years he was superintendent, Sproat said. Landslides sometimes took away part of the trail, which hugs the walls of deep canyons, and the trail would have to be repaired by hacking further into the side of the mountain.

He said there are bridges that need to be maintained and 10 flumes.

"A stitch in time saves nine," he quoted, emphasizing the need to keep the ditch system in repair to avoid the costly job of replacing an existing water resource.

Discussion at Friday night's meeting was inconclusive as to what can or should be done to preserve the Kohala system. Landgraf, with years of experience observing government bureaucracy, warned that it will take a long time to do anything.

THERE WAS GENERAL agreement that an integrated plan should be developed and adopted by the Board of Land and Natural Resources or the Legislature.

"From the very beginning, we must establish hard policies and stick by them," Landgraf said.

Jeff Melrose, a Hawaii Bound instructor, said, "The human element is not the problem. Lack of management of the human element is the problem."

In years past the Kohala Ditch Co. limited access to the ditch trails, thus avoiding the problem of too many people.

Landgraf noted that he's observed pressure on use of the beaches is becoming so great that more and

weakened still more in the House. But she is hopeful that some improvements can be made when the bill reaches the conference committee.

"What's really needed is a simple law enforced like traffic tickets, where only the protests land in court," she says. "Any police-handled noise offense now gets an automatic court hearing."

Hayes also reports that Citizens Against Noise plans to present to the City Council's Finance Committee on Wednesday a 50-yard petition, with more than 3,000 names of people who want a fireworks ordinance.

The petition asks that the City Council prohibit the purchase and use of fireworks except by permit, with the police and fire departments authorized to grant permits to religious or other groups that want to use fireworks in their ceremonies.

However, the fireworks petition is not listed on the Finance Committee's agenda.

Otto Degener

THE STATE SENATE has adopted a resolution commending Otto Degener, veteran Island botanist, for his contribution to the preservation and enhancement of Hawaii's wildlife resources.

The resolution says that Degener, who will be 80 this year, "stood alone for most of the past 50 years as a voice in the wilderness, steadily appealing year after year for recognition of Hawaii's botanical wonders and conservation of their habitat..."

Notes

GEORGE BALAZS, University of Hawaii marine biologist, will give a talk at 7:30 p.m. Tuesday at the Waikiki Aquarium, 2777 Kalakaua Ave on the Northwestern Hawaii lands.

Noise

JOAN HAYES, in "Noise Notes" of Citizens Against Noise, reports that a good bill on noise, SB 1049, was introduced by Sen. Dennis O'Connor, that it was watered down before passage in the Senate, and

more people are looking toward the mountains.

Lorin Gill said landslides are already making the trail hazardous but Melrose said five or six workers could get the trail back into good shape.

The liability problem was discussed, and Landgraf said there is always the matter of priorities for both the Legislature and the Department of Land and Natural Resources.

"I am deeply concerned for all our mountains," Bugbee said.

The group decided to continue discussions on Kohala, and a coordinating committee was chosen, consisting of Bugbee as head and including Bill Dunford, Glenn and Marilyn Bauer, and Eve Anderson.

At conclusion, the group sang "Maikai ka Makani o Kohala" (Good Is the Wind of Kohala). Sproat translated the words and told how Kamehameha I once had taro patches in Kohala.



Harry Whitten

Coming up

• The Hawaii Performing Arts Company is putting on "another neurotic tidbit from Sarah Hunter" called "Face Down in the Pupu Platter." It shows tonight and tomorrow night at 8, and the tariff is \$2. Sarah, by the way, is no relation to "Catfish," and she knows who Bob Dylan is. She doesn't chew tobacco, either.

• The UH music department is giving a "Contemporary Music Ensemble Concert" tonight at 8 in Orvis Auditorium. The composers featured will be John Cage, Armand Russell, Virgil Thompson, Leon Kirchner, Morton Feldman, Dennis Riley and Gardner Read. They've heard of Bob Dylan, too, but they're not having any. And they don't think Rod Stewart's sexy, either. Free.

Tuesday

• Derivative art, in the form of exhibits called "Xerographics" are on display in the Courthouse lobbies of the Prince Kuhio Federal Building today through May 10. All it takes is a Xerox machine and some creative chutzpah. Barbara Jackson, chairperson (dig it!) of the exhibit, says Xerox is going to throw some (real, not Xeroxed) cash to some of the winners.

• Will lei-making workshop. Honowai School cafeteria, 2:30 p.m. Can't make it? Try Alina Haina Park. Thursday. Also 2:30. Call Dept. of Parks and Recreation. 671-0672. S'all right. S'all right.

• OK, culture gangsters, you asked for it, you got it...Christo. A free re-running of his "Running Fence," that 24-mile piece of dental floss stretched across the lumpy northern California countryside. 1 and 7:30 at the Honolulu Academy of Arts.

• The YWCA on Richards Street helps you cope. To wit, from 5 to 6:30 p.m., the second of a 4-part series on "How to Manage Your Money." This one discusses bank services (sic) sources of credit and equal opportunities. Small fee. The Y's also got a gig called "The Chemicals in Foods and Cosmetics" (Wednesday at 7) and a program for post-mastectomy women (Tuesdays at 9:30 a.m. and Wednesdays at 4:30 p.m.).

• By the way, for 50 cents, joggers can stop off at the YW for a shower. Presumably this is a service for women only. But consider the possibilities. (This typewriter is asking for a cold shower!)

• The Waikiki Aquarium's Natural History Lecture Series continues with a chat by George Balazs on the conservation and ecology of marine turtles. George will cover their reading habits in a later lecture. \$1 donation suggested.

Wednesday

• The Astoria, Ore., H.S. Stage Band provides big band jazz entertainment at noon in the shadow of Sky Gate.

• The 8th annual Hawaiian Festival of Music, two weeks of musical competition by something like 1200 high school kids, has four separate judging sessions beginning today at the Waikiki Shell. Judging starts at 5:30. Others are at the same time tomorrow and two days next week. It includes stage and symphonic bands, choirs, madrigal singers and swing groups.

• The Hawaii baseball Islanders, Aloha Stadium's answer to the Rockettes, open their home season tonight at 7 against Spokane.

Tickets are from \$1.50 to \$3.50, and this year the team ought to be worth watching; they've got some boys who can flat hit it. If you can't make it tonight, they play Spokane again tomorrow and Friday night, and Tacoma's Tugs (you got it, Annie) on Saturday.

• Vittorio De Sica's "Umberto D." is one of the last great films (it says in the flyer) of the post-war film renaissance in Italy. It's subject is man's alienation from man. You have to realize, of course, that post-war Italians weren't into deodorant. At UH Campus Center ballroom, 8 p.m. \$1 non students.

Thursday

• The Academy of Arts' Ernst Lubitsch film series continues at 1 and 7:30 p.m. with his "Trouble in Paradise," a 1932 comedy about con artists and the idle rich. It should be interesting to see how he can tell them apart. \$1.50.

• People Against Rape are sponsoring "Incest: The Victim and the Family" at 7 p.m. at the Richards St. YWCA. Looks like it's free, too.

• The Kaneohe Community Recreational Garden meeting is on for 7 p.m. and its got a special slide show called "Valuable Veggies." Dr. Y.H. Yang knows the (ahem) plot. (You don't HAVE to read this, you know....)

• "The Night of January 16th," Ayn Rand's contribution to the stage, ends its run this weekend at the Honolulu Community Theater. Show time tonight is 7:30, tomorrow and Saturday it's at 8. Tickets are \$3 to \$7.

Friday

• The Pacific Fleet's Jazz Ensemble is doing a free romp at UH's Ocean Fair at noon. Meanwhile, the fleet's Chorale is looking for a few good men...or women...and if you can carry a tune without a wheelbarrow, call John Reinhardt at 474-3268.

• "The Midnight Cowboy," with Jon Voight and Dustin Hoffman as urban angst's answer to Butch and Sundance, is showing at 8 in UH's Campus Center ballroom. \$1 for non-students.

• "Women's Series...Tangled Hair" is the name of the show, and the Akiko Dance Company provides the entertainment at 8 p.m. in the old Army chapel on Diamond Head Road, just beyond the turnoff to Ruger Theater. What is it? Women dancing to the music and poetry of other women, with a special nod to their predatory instincts. Gentlemen should wear long sleeves and turtlenecks. \$3 donation.

Saturday

• Tickets go on sale today for the Ho 'O Benefit Concert for the Hawaii Special Olympics. The concert is scheduled for May 5 at the Waikiki Shell from 5:30 to 9:30. The entertainers will include Andy Bumatai, Melveen Leed, Leon and Malia, Gabby Pahinui, the Gentlemen of Na Kamalei, the Honolulu Boy Choir and others. \$7.50 reserved seats; \$5 for adults and \$2.50 children under 12 for the grass area.

• They're throwing one of those plastic-grass Easter bashes at Paradise Park today and tomorrow from 9:30 a.m. to 1:30 p.m. You know, magic and comedy, eggs and prizes. Also, creative keikis can bring in eggs they've decorated themselves (or got in the mail from



them by noon. The winners get...are you ready for this, Mom?...live parakeets!

- Leeward Community College has an exhibit of art-work by Bruce Johnson, and you don't.
- No doubt some of your swingers are wondering how to entertain your groovy friends after they've had a couple brandy-and-Frescos. The Hawaii Geographic Society has the answer: movies. Yes, personally narrated films from

all continents, epics such as "Bravo Portugal," are yours for the seeing and at very good prices. Call the Society at 638-3852.

- The Richards Street YWCA has a seance at noon called "Everything You Always Wanted to Know about Easter Eggs" which is known among the staff as "Prelude to Technicolor Omelets." For \$1.80, the ankle-biter in your home can get paints, supplies and instruction.

First Filipino to Win Eagles

The only American of Filipino ancestry to make colonel was promoted this week in ceremonies at Fort Shafter.

Feliciano P. Soriano is not only an old Castner Village kamaaina but he received his schooling at Leilehua, Royal, Kalakaua, Iolani, Farrington and the University of Hawaii.

His father was a Philippine Scout selected for American Army duty as a musician in 1926.

Soriano, whose son is a cadet at West Point, will report to Fort Bragg June 25 as adjutant general of airborne units there.

Sheree Peacock, daughter of an Army chaplain at Fort Shafter, is a Miss Hawaii candidate in tomorrow's pageant. Military dependents are not new to the contest since Robin Engel was the 1967 winner. Her father was a Coast Guard admiral here.

Jim Gilman has wrapped up his second stint as Coast Guard spokesman in Hawaii and now will answer questions for the Seattle area.

And former Army chief of information, Maj. Gen. Robert B. Solomon has joined the Pacific Command staff as a deputy chief of staff.

THERE WAS a brief flap at the induction center while Army recruiters worked out the question of enlisting Jennifer Townley and Cindy Eubanks who had passed General Education Division tests for the equivalency of a high school diploma.

First the Army suggested the GED route for the women, then had second doubts. Checks with the

The Armed Forces

By Lyle Nelson



Department of Education and the recruiting command at Fort Sheridan opened the door.

More doors open at 10 a.m. June 22 when the All-Hawaii Marine Corps Recruit Platoon takes the big step forward at the Kaneohe base.

While Air Guard F-4 units are in action in Guam and Philippines skies, Army Guardsmen of the 292nd Service and Supply are looking forward to July in Mannheim, West Germany.

Not so far away next month will be men of the 4th Force Reconnaissance Company, a Marine reserve unit which will support a regiment at Twentynine Palms, Calif.

Old Guardsmen don't fade away either, they hold their first reunion. Dog Company of the 298th Infantry has selected Natsunoya Tea House on Alewa Heights for its first bash and Al Sur says it will be on July 6 at 5 p.m.

Tonight at the Hale Koa the Army celebrates its 204th birthday with a formal ball.

BACK HOME ARE two Pearl Harbor ships, the destroyer Cochrane which hit 13 ports in WestPac including Tonga and New Caledonia and hosted Muhammed Ali and the salvage tug Brunswick which was the first Navy ship to call on Taiwan since the split.

New on the Kauai scene is the support ship Energy Service One which has Turtle aboard for deep submergence work off Barking Sands.

Navy, Marine and Coast Guard wives raised \$27,576, most ever, for distribution to charities here while Fort Shafter's Hui O Wahine presented \$4,000 to ASSETS, the program for handicapped children.

Visiting Honolulu after the Disabled American Veterans convention in Hilo was Billy Hightower, national commander, and the American Legion will follow with its 60th state convention June 21-22 at the Pagoda International Ballroom.

One gathering all pau was the Civil Air Patrol which held its Capiympics, as the competition is called, at Hickam with first place trophies going to Kohala and Ewa.

Nuclear Sub Springs a Leak

By Lee Gomes
Star-Bulletin Writer

The U.S.S. Hawkbill, a nuclear-powered submarine, developed a leak in its cooling system at sea three days ago and docked at Pearl Harbor yesterday with the radioactive water still leaking, a Navy spokesman said.

Lt. Com. Fred Leeder said that while no readings were available on the amount of radioactivity that had been emitted, the 120-man crew is not in any danger.

The water is not escaping the ship, he said, but is being captured and stored in tanks that are normally

used to hold the fluid from the cooling system.

He also said there was no damage to the submarine's reactor core.

"We're talking about a simple leak that ordinarily would not have attracted much attention, except from the crew," he said.

When the leak was first discovered, he said, about two gallons of water an hour were escaping, but said that amount had been reduced to three-quarters of a gallon an hour by yesterday afternoon.

The leaking water is from the submarine's primary cooling system, which circulates under pressure around the reactor's radioac-

tive core and is heated in the process. That heat is then transferred to a second, non-radioactive water system that turns a generator, creating power.

LEEDER SAID he did not know the capacity of the cooling system—and thus how much of it had leaked in the last three days—and speculated that the information was probably classified.

He said the water had an "extremely low radioactive value" and that "nothing or no one" was contaminated by its escape.

Water was being fed back into the cooling system to compensate for the leakage, he said.

The exact location and cause of the leak were not known yesterday, Leeder said, and would probably be determined by an onboard investigation. He said he doubts there will be a formal investigation of the incident.

Leeder said he has been stationed at Pearl Harbor for two years, and that this is the first incident of this sort he had heard of.

"It's a routine matter as far as its operational effect on the ship. There was no danger to the crew or to the operating ability of ship," Leeder said.

Any repairs, he said, would be "minor" ones.

"If someone hadn't called up about it, we probably wouldn't have brought it up," he said.

The Hawkbill is stationed at Pearl Harbor, and returned to the naval facility yesterday morning on schedule after completing a mission.

Dwindling sea food

As a deep sea diver for 30 years, I can readily see our oceans producing less and less every year of our much needed food supply, and very shortly now this earth will not be able to produce enough food for everyone and it will come as swiftly as the oil shortage.

No one is doing anything about our future food from the oceans and millions of turtles could be raised without care in the oceans. Just see to it that every turtle hatched makes it safely to the water before the birds eat them.

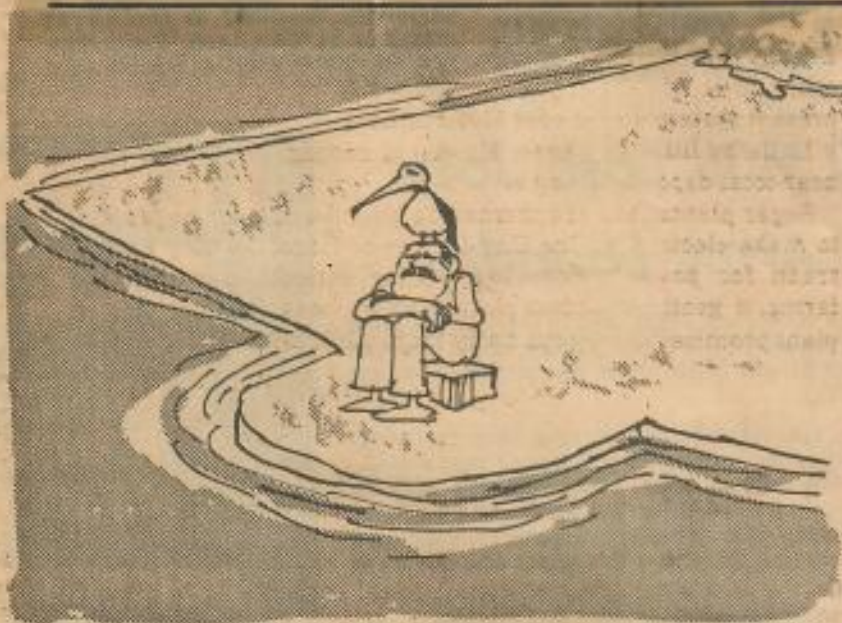
Our universities spend millions of dollars every year on absolute nonsense projects such as training porpoises, counting birds, etc., and our government spends billions on wars and billions on going to the moon and billions for subsidies for growing tobacco but not a cent to insure a good food supply . . .

LESTER ROSE

Honolulu Advertiser
16 July 1979

FORUM

the Readers' Page



French Frigate Shoals

This letter is in regards to a most lovely, pristine part of your Hawaiian Islands that needs so much the understanding and help of all of you. Nowhere on earth is there such an impressive example of nature's unspoiled harmony and balance as at French Frigate Shoals, 500 miles northwest of Honolulu.

I had the good fortune to be stationed at French Frigate Shoals with the U.S. Coast Guard in the years 1945 and 1946, and during those years spent hundreds of hours, day and nighttime, observing the fish, birds, and turtles that depend so much upon the naturalness of the shoals and islets for their very existence.

In 1976, I was happily able to return for a visit to French Frigate Shoals and once again rejoice in seeing the loveliness and beauty of the atoll and the wildlife, untouched and

unexploited by man.

The impressions left upon me by the experiences at the shoals, and prior to that on the other islands of the Hawaiian chain, did much to build a love for nature and all that is so typical of the beauty of your Hawaiian Islands. French Frigate Shoals is a precious Hawaiian heritage that deserves to be protected and appreciated for what it is.

Proudly I can say that I was one of the few that served my fellow man on French Frigate Shoals; and now hopefully I can once again serve by pleading for the preservation of the atoll and for God's little creatures who make French Frigate Shoals their home—and who deserve to be undisturbed and unexploited, as God meant it all to be.

H. Emmett Finch
Malibu, Calif.



harry lyons

on the loose
in kona

A joint forever

KAILUA-KONA, HAWAII — A traditional Kona saloon is a thing of beauty and a joint forever.

They are rich in boozy lore and have served as havens for some of the world's most fascinating characters. Somebody oughta write a book, and someday I probably will.

Just the other night, for example, the Kona area police department, which is located down the lane in Kealahou, received an urgent phone call from the bartender at The Office bar in Kona. Since they were short-handed and not in a particularly festive mood because of their labor problems, the police listened skeptically to the voice.

"Uh — officer," the voice said, "could you send somebody down here? A man — uh — had a touch too much to drink in my bar and he — uh — he seems to have fallen off his vehicle when he started to leave the parking lot."

"Name, please," said the cop, "and what kind of vehicle?"

"My name is — uh — Al Farr," answered the shaken barkeep, "and the — uh — vehicle is a horse."

"A horse?"



"A horse. The man came in about 11:30, had one drink, and left. He appeared perfectly sober to me, but I heard kind of a thump outside and checked on him. He's out cold on the curb. The horse is just sort of nuzzling him."

The Kona militia is used to strange and exotic phone calls in the dead of night, so they dispatched a man. When he arrived on the scene, of course, there was no prostrate man and there was no horse. The besotted customer, no doubt stimulated by the horse's licks on his beery chops, had awakened, mounted his steed, and cantered his way toward a Kona dawn.

The police, although with no legal grounds for booking him, naturally have bartender Farr under suspicion.

Beer and blades

A young Kona lady named Debbie Pratt has some quaint memories too. Debbie, who still toils in a couple of Kona's watering holes, recalls her early bartending days at the late, lamented Kona Steak House.

"It was about 1970, I think," she says, "and I hadn't been in this line of business too long. It was only about 10 in the morning. I'd just opened up and a man came in with a lady. They ordered a beer and then the guy says 'I can eat my glass, you know.'

"I mean, how do you answer that kind of statement, so I said something like 'Hey, that's really great,' and kept on setting up the bar.

"I had my back turned, washing glasses or something, and I heard crunch! — crunch! — crunch! The guy had finished his beer, and he was chewing up his damn glass and swallowing it.

"I really didn't know what to say, so I said 'we don't allow glass-eating here.'

"His lady friend said 'That's nothing. He can eat double-edged razor blades, too.' Some damn-fool fisherman at the bar heard that and went out and bought a pack of razor blades and plunked 'em down in front of the guy. Sure enough, he ordered another beer, chewed up a blade, and washed it down with the beer."

"They finally left, and I checked the bar stool where the guy was sitting, and there wasn't any blood or anything on it, so I went back to getting ready for the late-morning crowd. I was thinking to myself, my God, is this what tending bar in Kona is like?

"The next guy to come in looked pretty normal, except for the thing he had under his arm."

*Fried turtle ←

"I found out later he was a retired Marine colonel named Colonel Joe, and he had this stuffed turtle with him.

"You know what I mean? It wasn't a cloth turtle like a toy, or anything like that, it was a REAL dead stuffed turtle, one of those big deep-sea-type jobs.

"Anyhow, Colonel Joe gently puts this stuffed turtle on the bar and orders drinks for both of them. It wasn't a joke or anything, at least not to Colonel Joe. He was dead serious when he ordered a shot of Bushmill's Irish Whisky with a straw for the turtle.

"I'll never forget that order. To this day, I can't remember what Colonel Joe drank.

"You see, I was used to Kona and somebody with a stuffed turtle wouldn't have been too much of a shock, but the guy chomping on glasses and razor blades had kind of unsettled me.

"And the thing was, the damn turtle had on these huge sunglasses and sneakers on his little flippers. All laced up and everything. Keds, I think they were."

Debbie scratched her head, and kind of a dazed expression came over her face.

"I'm in kind of a funny business, don't you think?

"Or is it just a funny place?"

FORUM

the Readers' Page



French Frigate Shoals

This letter is in regards to a most lovely, pristine part of your Hawaiian Islands that needs so much the understanding and help of all of you. Nowhere on earth is there such an impressive example of nature's unspoiled harmony and balance as at French Frigate Shoals, 500 miles northwest of Honolulu.

I had the good fortune to be stationed at French Frigate Shoals with the U.S. Coast Guard in the years 1945 and 1946, and during those years spent hundreds of hours, day and nighttime, observing the fish, birds, and turtles that depend so much upon the naturalness of the shoals and islets for their very existence.

In 1976, I was happily able to return for a visit to French Frigate Shoals and once again rejoice in seeing the loveliness and beauty of the atoll and the wildlife, untouched and

unexploited by man.

The impressions left upon me by the experiences at the shoals, and prior to that on the other islands of the Hawaiian chain, did much to build a love for nature and all that is so typical of the beauty of your Hawaiian Islands. French Frigate Shoals is a precious Hawaiian heritage that deserves to be protected and appreciated for what it is.

Proudly I can say that I was one of the few that served my fellow man on French Frigate Shoals; and now hopefully I can once again serve by pleading for the preservation of the atoll and for God's little creatures who make French Frigate Shoals their home—and who deserve to be undisturbed and unexploited, as God meant it all to be.

H. Emmett Finch
Malibu, Calif.

letters

Save French Frigate Shoals

This letter is in regards to a most lovely pristine part of the Hawaiian Islands that needs so much the understanding and help of all of you. Nowhere on earth is there such an impressive example of nature's unspoiled harmony and balance as at French Frigate Shoals, 500 miles northwest of Honolulu.

I had the good fortune to be stationed at French Frigate Shoals with the U.S. Coast Guard through 1945 to 1946, and during those years spent hundreds of hours, day and nighttime, observing the wildlife, fish, birds and turtles, that depend so much upon the naturalness of the shoals and islets for their very existence.

Later, in 1976, I was happily able to return for a visit to French Frigate Shoals and once again enjoyed seeing the loveliness and beauty of the atoll and the wildlife, untouched and un-exploited by man. The impression left upon me by the experiences at the shoals, and prior to that on the other islands of the Hawaiian chain, did much to build a love for nature and all that is so typical of the beauty of the Hawaiian Islands. French Frigate Shoals is a precious Hawaiian heritage that deserves to be protected and appreciated for what it is

H. EMMETT FINCH
Malibu, Cal.

Turtles and shells at museum

The Bishop Museum has announced two new natural history attractions.

A sea turtle exhibit opened this week. On Nov. 28, there will be a new sea shell exhibit.

The sea shell exhibit will coincide with the publication of a new book, "Hawaiian Marine Shells: Reef and Shore Fauna of Hawaii," by Dr. E. Allison Kay.

The sea-turtle exhibit, called "Endangered Navigators: Turtles of the Oceans," traces the evolution of the sea turtle.

HOW. APWSP 23 NOV 1979

9-7

Museum Sets New Exhibit on Sea Turtles

The evolution of the sea turtle through more than 200 million years will be traced at an exhibit which will open tomorrow at Bishop Museum.

The exhibit, "Endangered Navigators: Turtles of the Ocean," will run through May 15, 1980. It is the first of two new natural history attractions at the museum; the second one, on shells, will open Nov. 23.

The turtle exhibit will attempt to explain such things as why the Hawaiian green sea turtle basks for hours on beaches, while most marine turtles seldom return to land, according to Carla H. Kishinami, exhibit coordinator and zoology assistant.

A "touch-turtle" section will help the visitor understand the turtle as the oldest living reptile known to man.

Photographs on display were contributed from Australia, Grand Cayman Island in the Caribbean and Mainland institutions. There will be mounted specimens and photographs of the five living genera of sea turtles.

THE EXHIBIT, located in the museum's Polynesian Hall and funded by a grant from the Institute of Marine Services, is helped by loans from other institutions and individuals.

The shell exhibit, also in Polynesian Hall, coincides with publication of a new book by E. Alison Kay, University of Hawaii professor and malacologist. It is entitled "Hawaiian Marine Shells: Reef and Shore Fauna of Hawaii."

The exhibit will include living species found only in Hawaii and also shell fossils of species now extinct.

The museum will also open to the public for the first time its Karl Greene collection of more than 1,000 shell specimens of Hawaii and international waters.

Tours of the collection will be given by Bill Christensen, a museum volunteer.

Bishop Museum is open daily from 9 a.m. to 5 p.m. Admission is \$3 for adults and \$1.50 for children 6 to 17 years old. More information may be obtained by calling 847-3511.

TALKING TURTLE

—Mr. and Mrs. Lawrence Pricher look over a green sea turtle that is part of the Bishop Museum's new exhibit on turtles, "Endangered Navigators: Turtles of the Ocean." The show opened this week and will run through May 15 of next year. It uses specimens, photographs and five living turtles to tell the story of the reptiles' 200 million years of evolutionary history as well as the current man-made threats to their existence. —Star-Bulletin Photo by Alexis Higdon.



How. Advertiser E-2.
OVERTISER 18 Dec. 1979



names and faces

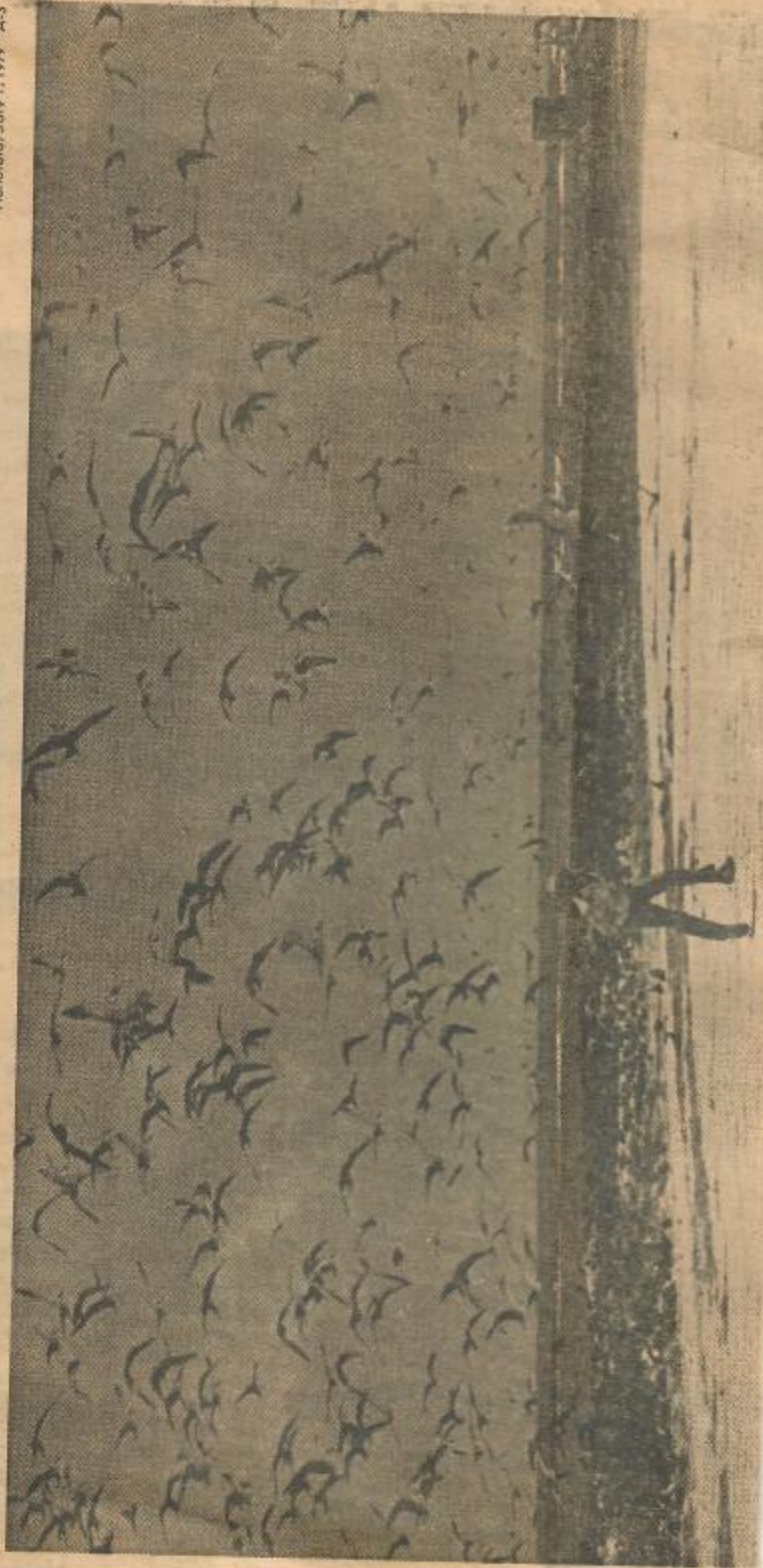
The city council of Danville, Va., has decided to finance a \$10,000 study of the sex lives of loggerhead turtles rather than pay a fine for polluting the air. The study was suggested by the Environmental Protection Agency, which had filed a complaint against the city because of emissions from its coal-burning steam plant. According to Mayor Robert Clarke, the EPA said either pay the fine or finance an "environmentally significant study of general relevance." "I can't understand why the federal government does anything anymore," fumed Clarke. "This is the most asinine thing ever to come before this city." He said he'd rather spend the money getting rid of wharf rats which have "grown big as 'possums."

Sunday

Hawaii Report

Star-Bulletin & Advertiser

Honolulu, July 1, 1979 A-3



Coast Guard leaves Tern isle;
no 'hardship' for gooney birds





Thousands of whirling gooneys send
spectator scurrying for cover, top.
Far left, Loran tower will come
down, yielding to gooney chick in
front of it. Bottom left, monk seals
are staging comeback. Above, Coast
Guardsmen drops colors as Fish and
Wildlife Service personnel look on.
Below, gooney flies free of its
characteristic landbound
clumsiness.



Advertiser photos by David Yamada

No tears were shed but it was, nevertheless, an emotional moment.

Tern Island's permanent residents who watched yesterday's curious ceremony probably didn't realize it was the end of a 35-year-old affair with the U.S. Coast Guard.

What Coast Guardsmen had long considered a "hardship" assignment — being stationed on isolated Tern Island — is now a memory, a thing of the past.

The U.S. Coast Guard yesterday officially closed down its Loran transmitter station at French Frigate Shoals and turned over Tern Island to its natural owners — gooney birds and the rare Hawaiian monk seals.

A Coast Guard spokesman said that newer systems will provide a greater degree of accuracy and dependability for navigators aboard vessels and aircraft.

The U.S. Fish and Wildlife Service will replace the Coast Guard and use the location to study indigenous green turtles, Hawaiian monk seals and the laysan albatross, otherwise known as the gooney bird.

Advertiser photographer David Yamada journeyed to this isolated island yesterday and recorded his impressions through the eye of a camera.

The story of Tern Island would not be complete without mentioning notable events highlighting its colorful past:

- The evacuation in 1946 of Coast Guardsmen from Tern Island when a tidal wave swept over the island, and again in 1950 when a hurricane pounded the station.

- The dramatic rescue in 1969 of 19 Coast Guard technicians and two German shepherd dogs airlifted from the island after more than 24 harrowing hours atop the roof of a power plant to escape pounding seas.

- The "midnight marauder of French Frigate Shoals," a large black alley cat, that terrorized the island for over a year; eating birds, catching crabs, scaring unsuspecting Coast Guardsmen at night and sampling leftover spaghetti in the mess hall.



Turtle Steaks

I was disappointed to see that Francee King has once again inappropriately used her Dining Out advertising supplement of the Sunday Star-Bulletin & Advertiser to encourage readers to buy and eat products derived from sea turtles.

In a recent issue King stated that turtle steaks are being brought into Hawaii "from the Grand Cayman Turtle Farm, where turtles are propagated for the express purpose of supplying turtle meat without in any way endangering the species."

This is unfortunately reminiscent of King's erroneous statements of three years ago when she attempted to stimulate Hawaii's restaurant trade in turtle soup.

The fact of the matter is that due to serious population declines, sea turtles are now federally protected under the Endangered Species Act.

Furthermore, based on a lengthy and careful consideration of the facts, officials of the National Marine Fisheries Service and the Fish and Wildlife Service have ruled that the commercial activities of the foreign-based Cayman turtle "farm" are not in the best conservation interests of sea turtles.

Consequently, the recently passed final regulations on the subject will prohibit importation of all "farmed" (as well as wild) sea turtle products into the United States. Interestingly enough, in California these same products have been banned by state law since late 1977.

I certainly have no objection to King saying nice things about restaurants. However, it is not proper for her to use this advertising space to promote commerce in threatened species of wildlife. The Hawaii Newspaper Agency has a responsibility to see that this does not take place.

George H. Balazs

How ADVERTISER
13 MARCH 1979

A-11

es around us

Protecting turtles

I was disappointed to see that Francee King has once again inappropriately used the Hawaii Newspaper Agency's Dining Out advertising supplement to the Sunday Star-Bulletin and Advertiser to encourage readers to buy and eat products derived from sea turtles. In a recent issue (2-18) King stated that turtle steaks are being brought into Hawaii "from the Grand Cayman Turtle Farm, where turtles are propagated for the express purpose of supplying turtle meat without in any way endangering the species." This is unfortunately reminiscent of Mrs. King's erroneous statements of three years ago (1-18-76) when she attempted to stimulate Hawaii's restaurant trade in turtle soup.

Due to serious population declines, sea turtles are now federally protected under the U.S. Endangered Species Act. Furthermore, based on a lengthy and careful consideration of the facts, officials of the National Marine Fisheries Service and the Fish and Wildlife Service have ruled that the commercial activities of the foreign-based Cayman turtle "farm" are not in the best conservation interests of sea turtles. Consequently, the recently passed final regulations on the subject will prohibit importation of all "farmed" (as well as wild) sea turtle products into the United States. Interestingly enough, in California these same products have been banned by state law since late 1977.

I certainly have no objection to King saying nice things about restaurants in Hawaii that advertise in the promotional section she produces. However, it is not proper for her to use this advertising space to promote commerce in threatened species of wildlife. The Hawaii Newspaper Agency has a responsibility to see that this does not take place.

GEORGE H. BALAZS

FORUM
the Readers' Page

