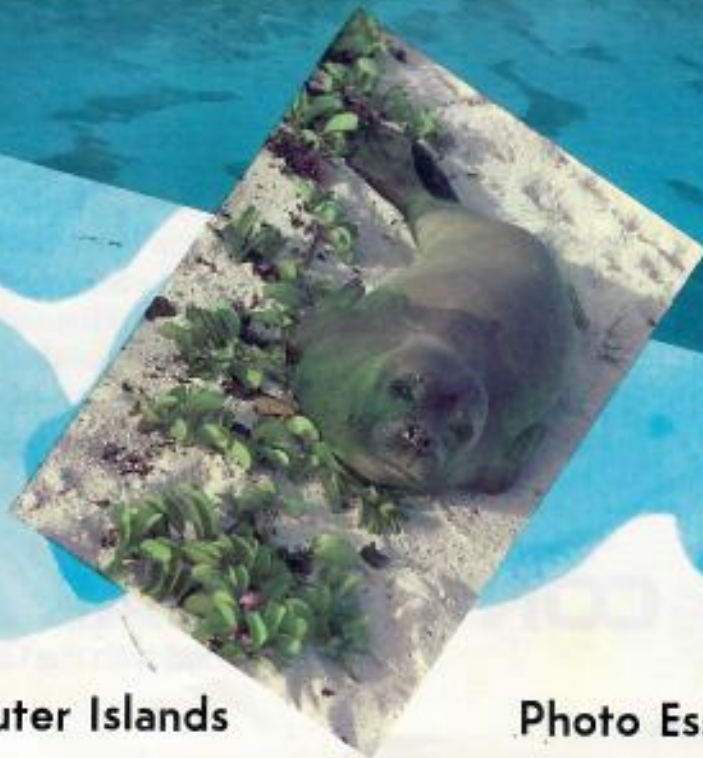


# HONOLULU

AUGUST 1977

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Hawaii's OUTER Outer Islands

Photo Essay, Page 34



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# HONOLULU

Volume XII No. 2 August 1977

## Special Section

### 45 HAWAII'S IMMIGRANTS—WHAT KIND OF LIFE?

**The High-Rise Melting Pot  
Making the Adjustments  
The Fixers  
The Phony Marriage  
Myths and Realities**

Stories by Cile Sinnex and Larry Meacham

Hawaii's immigrant population is four times the national average. Governor George Ariyoshi calls this a "disproportional burden." In examining the extent of this "burden," writers Cile Sinnex and Larry Meacham spent weeks interviewing both government authorities and immigrants themselves.



## Features

### 24 The Ala Wai Bandits

By Grady Timmons

The lines start forming at 4 a.m. for weekdays and midnight for weekends. Here's a look at Hawaii's most popular golf course and the gang of regulars that dominates it.

### 34 The Outer Outer Islands (cover)

Photographed by Robert Knight

The Leeward Hawaiian Islands, extending 1,200 miles from Kauai to Kure, are patrolled regularly by the Coast Guard. Photographer Robert Knight went along on two separate flights to capture the stunning beauty of these remote islands.

### 39 A Dance Master Returns

By David C. Farmer

Ninety-year-old Yuko Majikina, the first Okinawan honored as a "Living Cultural Treasure," is coming to Hawaii this month to perform. Art critic David Farmer writes on Okinawa's cultural tradition and Majikina's contribution to it.



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## Editor's Notes

It was time to get off the fence, to make a difficult decision and, inevitably, some enemies. Nevertheless, it was time to do what's right.

That's why you won't find the solution to this issue's crossword puzzle. (You'll have to wait until September.)

Is that all, you say? Then you don't know our CPF's (crossword puzzle fanatics). They are among our most dedicated and exacting readers. When CPF's don't like something—even one of the clues—they let us know.

In this case, there were some who said they can't resist the temptation to peek if they get stuck on a particular word. Remove the temptation, they said, and, most times, they'd be able to figure it out for themselves.

We had to agree; we're peekers, too.

But to those CPF's who aren't, or who are less patient and won't like waiting a whole month, we offer a consolation, an extra clue for this issue's puzzle: 100 across—it's a mountain.

—DP

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# Letters

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## HAIL! and AUWE!

Your July issue was thought-provoking. Hail! to Roy Nickerson for his defense of the English language against the onslaughts of the humorless women's libbers. Auwe! to Tom Horton for his mangling of the English language: ("Me...could be in for a long, lawless summer..."). Seems there's room for a Hawaii chapter of the WEGLAGWS—Write English Good Like a Good Writer Should.

I applaud your opening of *Honolulu's* pages to even the screwiest of the screwballs. Long live dissent! But while I would protest your censoring of your nuttier correspondents' words, I do think you have the responsibility to identify error. Take Miss Gerri Madden's criticism of the Equal Rights Amendment. I'm opposed to ERA myself, but I think fair play requires that criticism of it be factual.

Miss Madden states, in one paragraph: "Worst of all, ERA would do away with privacy. Men and women prisoners would share the same cells, men and women in hospitals will be in the same examining rooms, and rest rooms will be integrated. Of course, they are in Europe..."

As a simple perusal of the text of the Amendment would show, there's not a single statement in Miss Madden's paragraph that has an iota of truth. There are good reasons for defeating ERA, but Miss Madden hasn't cited any.  
RICHARD P. WILSON

## PLAUDITS

Congratulations on your excellent article on "Women in Hawaii." My special appreciation to the space you devoted to "Women for Traditional Values."

You have accurately and thoughtfully presented my feelings and viewpoints and, as a reporter, Pat Pitzer fully deserves the many awards she has already received. I would highly recommend her for special recognition on this fine piece of craftsmanship.  
CARMIE RICHESIN

## CLARIFYING

*In the July issue's special section on women in Hawaii, it was suggested that a perfect squelch was available to contractor Gerry Krushelnisky: When asked, "Are you a little homemaker?" she could answer, "Yes, I build little houses."*

*But her company, Intercontinental Construction, Inc., specializes in constructing underground utilities, not houses—and a sentence to that effect was inadvertently cut from the original story.*  
—ED.

## EQUAL TIME

In your June 1977 issue you published in your "Speaks Out" article a commentary by Dr. Arthur Goodfriend. I read it with great interest because it contained strong allegations of misconduct on the part of Honolulu Police officers. At the time of the incident my review of the circumstances surrounding Dr. Goodfriend's arrest thoroughly convinced me that the allegations of police misconduct had no substance.

I will not counter his accusations with further accusations. Dr. Goodfriend has achieved a distinguished career and I do not wish to cause him any embarrassment. Suffice it to say that the events are not as stated in the published article and that all Honolulu Police officers involved in the case acted properly and respectfully as regards to Dr. Goodfriend.

Your magazine's publishing of the article is another matter. An irate citizen has every right to vent his irritation at being arrested through the medium of a newspaper's Letters to Editor columns or a magazine's article, and indeed, to embellish the facts to suit his purpose.

However, a magazine publishing such a report and commentary should abide by certain rules. I strongly suggest that your editors read the book *The Mass Media and Modern Democracy*, edited by Harry M. Clor.  
EUGENE FLETCHER  
Deputy Chief of Police

## REBUTTAL

In Prof. Arthur Goodfriend's June, 1977 "Speaks Out," he stated in part:

"They defy efforts of people and press to understand how a public housing project undertaken by the City in association with a private contractor could be built on public land, with public money, without public accounting."

If Prof. Goodfriend is referring to the Kukui Plaza Project, it is true that this project was developed on urban renewal land. However, all improvements including 681 market residential units, 227 low-moderate income units, and 1,811 parking stalls, of which 896 will eventually be dedicated to the City and County of Honolulu at no cost to the City were all built with private funds secured by the private contractor at his own risk. No public money was involved in the improvements.

TYRONE T. KUSAO  
Acting Director  
Dept. of Housing and  
Community Development



# CALABASH

## SCOOP

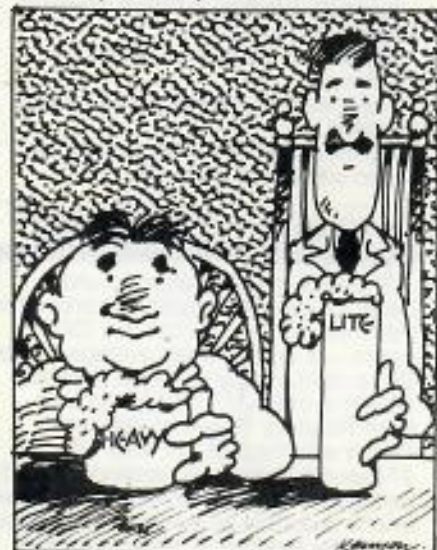
It took Schlitz to bring the taste to light beer, or so say their commercials, but it took HONOLULU to bring the truth to what makes light beers lighter in calories: less alcohol. As the alcohol content in beer goes down, so does the calorie-count (and, traditionalists growl, down goes the beer taste).

Light beer labels proudly exhibit the number of calories in each beer. Schlitz Light and Miller Lite have 96 calories per 12 ounces, one-third less than their regular beers. Olympia Gold has only 70 calories, one-half regular Oly.

Now, courtesy of a private analysis in a Honolulu laboratory conducted by a brewing expert, we are able to give you the percentage of alcohol in regular and light beers (Anheuser-Busch's new Natural Light was unavailable at time of the analysis):

% Alcohol by Volume Regular Beers	
Schlitz Malt Liqueur .....	6.26
Michelob .....	4.52
Budweiser .....	4.52
Miller .....	4.52
Primo .....	4.4
Schlitz .....	4.4
Olympia .....	4.22
% Alcohol by Volume Light Beers	
Schlitz Light .....	4.16
Miller Lite .....	4.0
Olympia Gold .....	2.76

Well, they've always said it's the water.



## THE FEDS ARE COMING! THE FEDS ARE COMING!

South King Street's "Sneaky Sweets" was popular with many who wanted to watch their waistline but still satisfy a hankering for sweets.

Here's the sign that now hangs in the front window:

"Due to the proposed ban on saccharin, 'Sneaky Sweets' is closing till further notice."

## ON THE COMMUTER RUN

You've probably all seen at one time or another someone nursing a cup of coffee while driving to work. You might even have seen a guy at the wheel using an electric shaver.

But can you match HONOLULU circulation manager Diane Logsdon's strange sighting the other day on the Pali Highway's end-of-the-workday commuter run? The fellow in the next lane was brushing his teeth.

The weather was clear and the top was down on his little red MG. Diane reports, and he was going at it with all the vigor to qualify for a toothpaste commercial.

Now why do you suppose he'd be in such a hurry to brush his teeth?

Well...don't go jumping to any easy conclusions. With Sneaky Sweets closed, maybe he'd just been eating candy.



## FRIENDS AND NEIGHBORS

Just as we were moving into our "new" offices in the Dillingham Transportation Building a couple of months ago, a long-time tenant was moving out: the CIA.

We didn't know it at the time, so we missed the opportunity to get acquainted, however briefly. As the building custodian points out, in the decades that the agents maintained their office in the building's penthouse (complete with bathroom and kitchen), they kept your classic low profile. "They were friendly guys," the custodian says of the three (more or less) who worked there. "You just didn't see much of them." There was, of course, no "CIA" listing on the lobby directory, and the incoming mail was addressed to "government agency."

The "government agency" hasn't moved all that far. It's only a couple of blocks away, in the new Federal Building. Don't plan on dropping in, though. They aren't on the lobby directory there, either.

## SMILE FOR THE BIRDIE



Photographer Robert Knight, whose photo essay on the more remote Hawaiian islands appears in this issue, isn't afraid to move in for the close-up. On assignment for Sheraton in Hong Kong recently, Knight needed a shot of a Chinese junk. But there's a tunnel being built to Victoria Island, and the construction fouled up his setting. So he went to Macao in a small motor launch, found a picturesque Communist Chinese junk, moved to within 50 yards and started snapping away.

The crew got angry, dipped into the bags of rocks kept as ballast, and started pelting away. Knight reached for something to throw back but was stopped in mid-motion by the launch skipper and had to settle for making an obscene gesture in retort. "Later I was glad that's all I did," Knight admits. "Heading back to Hong Kong I realized they might have started using something more lethal than rocks."



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## STARLIGHT CONCERTS

Remembering the city-wide disappointment in 1976 when the Starlight Concert season was cancelled practically at the wire (union and contract problems), it is with a real feeling of Alooooooha that localites greet the six-concert schedule beginning August 16. It's time to hunt out the thermos jugs, plan the fried chicken and smoked salmon and order the sushi. Time to recline on the grass and gaze at the stars while the Honolulu Symphony lays on some good sounds.

The "Honolulu Symphony Society Shell Series" brings in a big gun for opening night with Van Cliburn and Tchaikovsky's Piano Concerto I. The orchestra will be directed by Robert La Marchina and the weather by judiciously placed *ti* leaves and *paakai ulaula*.

All concerts will be held at the Waikiki Shell in Kapiolani Park starting at 7:30 p.m. The schedule is as follows:

- August 16, Van Cliburn and the Honolulu Symphony;
- August 20, Peter Nero Plus Three and Symphony Orchestra;
- August 23, Symphony in Concert directed by Robert La Marchina;
- August 27, Cy Coleman and the Honolulu Symphony;
- August 30, Stars of Hawaii and the Honolulu Symphony;
- September 3, Bob McGrath's Sesame Street Concert with Symphony Orchestra.

## "ALOHA TO YOU, TOO"

The newest Hyatt Regency under development at Kaaunapali Beach by Chris Hemmeter is planned to have 750 rooms—at an estimated average rate of \$72 a night, nearly twice the present Waikiki average. It's his second step—Hyatt Regency Waikiki at Hemmeter Center was the first—in what the 37-year-old Hemmeter contends should be the new direction for tourism in Hawaii, one he describes as putting the emphasis on quality facilities to foster "selective tourism" and "economic sorting."

"We don't need the motorcycle set," declares Hemmeter. "There's lots of resorts they can go to. I'm not saying we should be snooty, but we should have a standard. You have a standard of guests that you invite to your home. We should have a standard of guests we invite to our home here in Hawaii. And the only way we're going to be selective is to provide a sense of quality that is equal to the quality of our people. It's important for us to look to the higher economic base for our visitor. Then we don't need as many bodies to create the same amount of dollars."

Another blow to the flagging aloha spirit? Says Hemmeter, "We can say that the aloha spirit dictates the fact that we should be equal to all, that all are equal. All aren't equal. We don't need the fellows with the backpacks. We don't need the guys who go down and camp on our



beaches and steal from our homes. There's no need for us, with this type of product in Hawaii, to appeal to the lowest common denominator."

## ALONE AT SEA

Honolulu property manager Keith Lysen recently rode the aircraft carrier, USS Constellation from here to San Diego. As a city-boy from Minneapolis who had never seen a carrier close up before, Lysen ended up with some wide-eyed impressions.





Understandably so. Consider his description of the Constellation's facilities:

"The Constellation is truly a floating city complete with two galleys serving food 22 hours each day; a bakery to provide 1,000 loaves of bread and pastries daily; a complete laundry and drycleaning plant; a three-doctor, 36-bed hospital complete with an intensive care unit, operating room, x-ray and laboratory; four dentists; free barber shop; three stores; closed circuit TV every place on the ship where you can watch movies on one channel, flight operations on another, and a nightly news program; a three-digit, direct-dial telephone system and a PA system everywhere; two dozen different movies shown nightly in 12 different wardrooms and ready rooms; a computer payroll system to handle the \$2.5 million monthly payroll; 500 IBM Selectric typewriters and eight Xerox machines to handle the paperwork; a post office, printshop and tailorshop."

Hardly sounds like the kind of place where you'd go to develop sea legs.

### REPORTING THE NEWS...

When State land board member Larry Meheu filed a \$51-million libel suit against 13 defendants he says published reports falsely linking him with criminal activity, *The Advertiser* reported it with a front-page banner headline. Accompanying the story was an explanation by editor-in-chief George Chaplin on why *The Advertiser* had refrained from printing anything on the Meheu story up till then. In part, Chaplin wrote:

"Our function is to gather news and present it clearly and swiftly. But inherent in this is the responsibility to be fair.

"Allegations that a man is the No. 1 criminal in a state and may have been involved in murder are of the most serious nature.

"Aside from the question of possible libel, there is the necessity to abide by *The Advertiser's* written code of ethics.

"This requires that before publishing such grievous accusations, especially in the absence of any tangible evidence or police documentation, we reach the individual and give him or her the opportunity to respond simultaneously with the publication.

"In this case, Larry Meheu was on the Mainland and unavailable for comment. He has now returned. His comments have taken the form of litigation, and details of that and of the accusations to which he is responding appear in today's paper."

Chaplin's explanation angered some of the executives of the news media being sued.

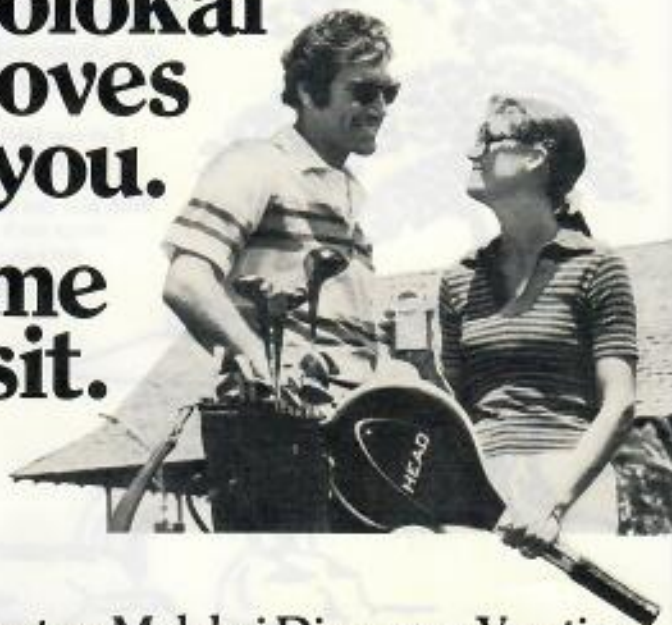
Lawrence "Bob" Berger, head of KHVH All-News Radio, told HONOLULU:

"To not have the guts (to print the story earlier) is one thing. But to claim to be holier than thou, or that he (Chaplin) has a stricter code of ethics than the next guy, is something else. It's bad taste and unfair journalism."

The attorney for one of the defendants called Chaplin's explanation "a slap in the face to those media that were sued."

Asked for comment in early July, Chaplin said:

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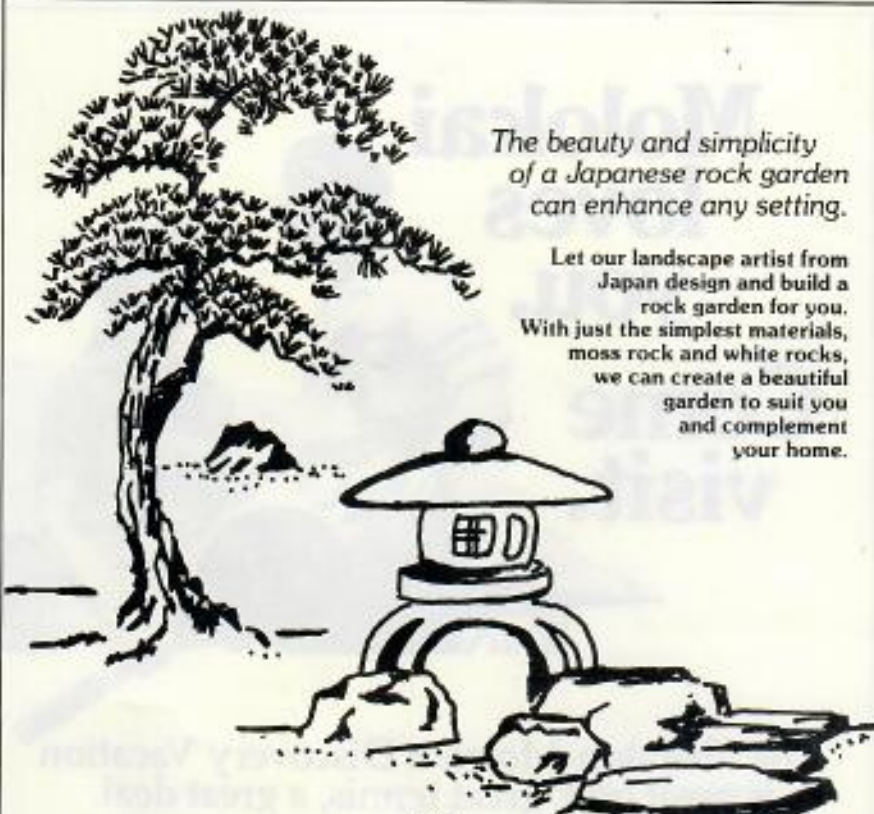
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"Our readers were entitled to know why *The Advertiser* waited for one week—until we could get a response from Larry Mehau—before printing anything.

"Our statement was solely an explanation of our position. Every newspaper or radio or TV station has its own code of ethics, oral or written, informal or formal. In citing our code, we were not evaluating others."

### ...AND PLANTING IT

Several news reporters around town have told HONOLULU that Mayor Frank Fasi's information director, James Loomis, had been trying for two years to get them to investigate the so-called "Mehau rumors."

"Sure," Loomis said when asked for comment by HONOLULU. "And I can't tell you how many times I've alerted reporters to all kinds of other things in the State Administration, and nothing comes of it."

This, he noted, is the Fasi Administration's long-standing complaint against the *Star-Bulletin* and *Advertiser*.

"We've got to try in some way to get them to cover the State Administration with the same degree of enthusiasm that they go after us. We're not saying, 'Get off our back.' We're just saying, 'Get on theirs, too.'"

One way Loomis thinks might work? Generate some peer pressure. He told HONOLULU that about a month earlier he had met with *Los Angeles Times* investigative reporter George Reasons and his partner, Mike Goodman, to complain about our local dailies. "Peer pressure from other papers would bring the best results," he said.

Loomis pointed out he doesn't know what, if anything, will come of that meeting. "But at least," he added, "I've got them receiving the two papers so they can monitor the coverage."

That sounded interesting. The *L.A. Times* coming down on the performance of the local papers would certainly fall into the category of "peer pressure."

So we called George Reasons at the *L.A. Times* and asked him about what Loomis had told us. His response:

"Who's this guy? I've never heard of him...and what the hell's all this about?"

As to receiving and monitoring our two dailies, Reasons said: "I don't even know what they are."

And even if they're not covering the State Administration with enough enthusiasm, he concluded with a sigh, "You can probably say that about almost all papers."

### MEANWHILE

How you gonna keep 'em down on Kapiolani Boulevard while they're seeing Singapore, London and the Stork? *The Advertiser's* top political writer, Jerry Burris, is off to Singapore for six to eight months to study tourism on a Fulbright fellowship, taking with him Mrs. Burris, who happens to be *Advertiser* feature writer Beverly Creamer. On the other side of the bed, *The Advertiser's* education specialist, Tom Kaser, plans to take a year's leave to accompany his wife, Roosevelt High teacher Mary Helen Kaser, who will teach in London on an



educational exchange program. And some time between now and January, Advertiser feature writer Karen Horton (wife of HONOLULU contributing editor Tom Horton) will be leaving to have a baby.

### **WE TAKE THE SAMURAI**

Actors and mountebanks, dancers and tumblers, minstrels and mummers, pipers and puppets, jesters and jugglers, bards and magicians, lutenists and poets, swordsmen and sweet singers, wizards and seers, gypsies and tynkers and other diverse fools.

They'll all be there, at the "Olde World Pleasure Faire" in the gardens and courtyards of La Pietra (Hawaii School for Girls) on August 19, 20 and 21.

Knights on horseback will joust in full armor and—here's a touch—the "Society of Creative Anachronism" will pit a 16th-Century samurai against a European crusader in hand-to-hand combat. For adults, \$2.50; children \$1.



### **GATHERING OF EXPERTS**



**Rocky Ka'iouliokahihikole Jensen**

Hale Naua III, the Society of Hawaiian Artists will hold a fine-arts exhibit of the works of Hawaiian artists only at the AMFAC Plaza Gallery—opening at 8:30

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a.m. on Tuesday August 16 to be on display for three successive weeks (closed on weekends). Twenty-five Hawaiian artists—some with well-known signatures, some young and new to the art world—have been invited to show oils, acrylics, watercolors, pencil and charcoal works. There will be ceramics, wood sculpture, photography and etchings, plus the spectacle of some of the most beautiful capes and cloaks created in the Islands in full colorful array.

Opening night, at 6:30 p.m., the society will present John Kaha'i Topolinski and his dance troupe and renown chanters Kalena Silva and Manuailehua in concert. Society director Rocky Ka'iculiokahihikole Jensen says, "It is genuine, from our soul...this exhibit truly speaks our mind. It is 'Ka Pihana No Lehia,' the Gathering of Experts."

**BIG TIME FOR HTY**

A Honolulu Theatre for Youth show that played 84 performances last season to an audience of 43,000 on five islands has hit the big time in a big way. "Tales of the Pacific," not Michener's "South Pacific" this time, but a fresh new theatrical event written by Wally Chappell, will hit the road in August for Chicago, New York, Washington, D.C. and other points east.

Chappell, HTY's director for three years, wrote and directed the highly praised show which combines folk tales of Hawaii, Japan, China and the Philippines in "story theater" style with music, mime and dance.

Performances are scheduled at the American Theatre Convention, Chicago, Aug. 14 and 17; Lincoln Center Plaza, New York, Sept. 2; Kennedy Center, Washington, D.C., Sept. 9 and 10. Still to be signed: Minneapolis/St. Paul, Philadelphia, Boston and the O'Neill Theatre in Connecticut.

August 6 the company gives one last fling for kapa. "Tales of the Pacific" will be performed at the University of Hawaii Kennedy Theatre that Saturday at an 8 p.m. gala—champagne and door prizes and all the excitement of the last performance before the company takes off—all tickets \$10.



Thom Kam and Fanny Yeh of the Honolulu Theatre for Youth "Tales of the Pacific" company enact the battle between the Aswang and the Pastianak from Filipino folklore.

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# MUSIC

## A Revealing Portrait of Met's Johnson

Ben Hyams

Every year, Ruby Mercer checks out of her opera world and the shows of Canada and into the Halekulani Hotel. She comes to gather material for her magazine, tape-record interviews and renew acquaintances in Honolulu, which was once her Serendip.

In Toronto she is founder-editor of the magazine *Opera Canada*, a board member of the Canadian Opera Company and founder-president of the Canadian Children's Opera Chorus. She also conducts a long-running radio program, *Opera Time*. This year she is receiving praise as the author of *The Tenor of His Time*, a biography of Canada's Edward Johnson. Johnson was a star of the Metropolitan Opera and later its general manager. He discovered Mercer and arranged for her debut there.

Few of Mercer's local friends may be aware that Honolulu is where she started on her way to the Met's stage as a lyric soprano. She came to Hawaii fresh out of Ohio University and joined the faculty of St. Andrew's Priory School. She might never have left the Islands had she not liked so much to sing.

She had a habit of singing to herself around the school. One day a famous singer visiting from London chanced to hear her. The visitor had no trouble convincing Ruby to study opera, as that was her secret ambition.

In short order she left for Cincinnati, obtained a scholarship at the conservatory and received her second bachelor's degree, in music. The progression to the Met was sealed with her next enrollment, at the Juilliard School of Music, where Edward Johnson discovered her.

"It was a great surprise," she recalls in her foreword, "to see him standing at my dressing room door after the Juilliard School production of Richard Strauss' *Ariadne auf Naxos*. He introduced himself, and with a beaming smile complimented me on my performance as Zerbinetta."

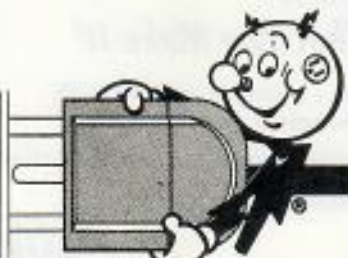
There followed a Met audition, lapses of memory and tears. Then a second chance and a happy ending. "I had barely reached home when I was called to the phone. It was Johnson's secretary informing me that I was to make my debut at the Metropolitan as Nedda in *Pagliacci*..."

This was the beginning of a long professional association and friendship.

# 5 TIPS FOR THE ENERGY-WISE



Putting up your own CB or TV antenna can save you money, but it's no bargain if you don't take safety precautions. Keep away from power lines. Even if your ladder is not metal, you can get a serious shock if the antenna contacts a power line.



When disconnecting an appliance, don't pull cord; pull plug. If an appliance has a separate cord, attach cord to appliance **BEFORE** plugging it into an outlet; disconnect cord from outlet before disconnecting it from appliance.

Be sure each appliance has the type of cord suited to the job it does — heavy-duty cords for power tools; three-pronged grounded plugs for heavy-duty appliances; moisture resistant cords and plugs for outdoor equipment; rubber or asbestos cords for heating appliances.

Water conducts electricity; never handle electric appliances or switches with wet hands or when standing on a wet surface. Don't use your electric lawn mower or hedge clippers barefoot or on wet grass.



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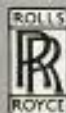
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Mercer draws upon their years working together to paint a complete and personal portrait of Johnson in her book.

Although accomplished in many roles, Johnson (1878-1959) was specially known for his singing of Pelleas to Lucrazia Bori's Melisande. One of the strangest items in a book crammed with interesting sidelights on the world of opera is the information that he did not get along with Debussy's first Melisande, Mary Garden, when both were with the Chicaco Opera.

"Their two egos had met head-on," Mercer writes, "and Mary was not to be upstaged by 'that young Canadian upstart from Italy.' Miss Garden made it clear to him and to the management that she would not sing *Pelleas et Melisande* with him in Chicago. 'In that opera,' she said, 'I am the star!'"

While not tall, Johnson had a trim figure and made an imposing stage appearance. Mercer reports a boxholder's reaction at a recital in this way: "A young, handsome, slight man walked onto the stage and smiled at his audience. There was an 'A-ah!' over the house and my hostess turned to me and said, 'That man can make love to me whenever he likes!'" He had one short but happy marriage, sadly terminated by the death of his wife after only 10 years, but leaving him with a daughter whom he treasured.

In another chapter, Mercer recalls Johnson's departure for his Met debut in Montemezzi's *L'Amore de tre re*. Before he left Chicago Miss Garden yielded to his box office popularity and appeared with him in the Montemezzi opera, but said to him: "You get a lot of applause. You must have a good claque." At the Met he sang with Matzenauer, Jertza, Alda, Gigli, Martinelli and like luminaries without apparent friction.

Johnson became general manager in 1935. He stopped dying his white hair, adopted tails and top-hat, and for the next 15 years directed the complex affairs of the Met with diplomacy and distinction. One of his innovations was the Metropolitan Auditions of the Air, which served to discover such future stars as Rise Stevens, Leonard Warren, Eleanor Steber, Patrice Munsel, Regina Resnik and Richard Tucker.

The book is interlarded with quotations of an expression Italian opera singers use to wish each other good luck before the curtain goes up: "*In bocca al lupo*" ("In the wolf's mouth").

Maestro Wilfrid Pelletier wrote: "It was reassuring to see Johnson arrive for rehearsal. He already knew, by memory, the role we were studying. He was also very talented. I do not recall seeing him make the smallest mistake in any roles he sang."

Ruby Mercer has drawn Edward Johnson full-length and caught the flavor of a fascinating half-century in opera.



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# Stage

## 'Philistine' Tangles With Art 'Experts'

George Herman

Quite recently, at a fashionable cocktail party, I overheard a gentleman denounce the now-infamous "Sky Gate" only to be put down abruptly by a charming young woman who called him a "philistine." She added that "Mr. Alfred Preis and Mr. Vincent Price explained it to my satisfaction."

Well, while I do not always believe that Preis is right, my only quarrel with Vincent is that he makes some lousy movies. I suspect, though, that has less to do with aesthetics than with survival.

But it was the word "philistine" that interested and amused me.

It seems, somehow, to scare the hell out of us to the point where the theatre has become a temple; any spilled paint is a masterpiece, and rolling countryside could earn you \$12,000 from the State Foundation of Culture and the Arts.

This timidity in the face of "experts" in the arts has led to a point where we actually accept program notes in theatre programs. Written by some self-styled "dramaturge," the notes are intended to explain meaning and clarify significance so we may appreciate the deep, aesthetic values of a boring show.

Under the impression that theatre, like all arts, is connected with beauty and speaks *directly*—or should—to the soul, I went through life without ever having a rose explained to me. And on one occasion when an "artist" delineated a gorgeous sunset for me in terms of balance, symmetry, complementary colors and textures, I emptied a gin-and-tonic over him.

He called me a "philistine."

I was proud of the title, because I suspect we philistines are in the majority and have fallen victim to pretension, fraud and great gobs of manure under the mantle of "culture."

In the Abbey Theatre, audiences have literally torn up the seats and thrown them at bad actors. At La Scala, a false note will bring loud, persistent and sometimes violent abuse from outraged spectators.

Are you going to tell me that's because the Italians hate opera? Or the Irish don't appreciate acting?

And how do Americans express their dissatisfaction with a poor performer?

They do not applaud as loudly for him during the curtain call.

By golly, there's something to make a man think! Yet in your grandfather's day,

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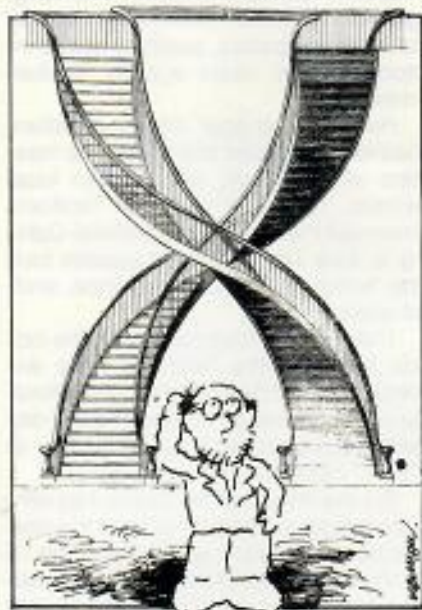
American audiences were not above throwing rotten cabbage and moldy fruit when a performer displeased them!

And that included Shakespearean productions!

Because your grandfather loved Shakespeare and hated to hear his language garbled—just as the Italians love opera, and the Irish love a good fight.

Of course, I do not recommend going as far as the Roman emperors who were known to have bad actors crucified.

But I can sympathize with Cyrano who drove a rotten actor from the stage with the cry: "Moon, eclipse yourself!"



I'm sure somebody called him a "philistine"—but probably not to his face.

Yet how many times have you sat through a tedious play, a boring motion picture, or a gawdawful television program because the critics in New York said it was art?

Why don't you walk out of the bad show? Right in the middle of the scene if that's what you feel? Why don't you storm the box office and demand your money back?

Philistines of the world, unite! Express your outrage and your displeasure, and let the critics, experts and cultural authorities be damned!

Adopt the bull as your symbol, because in that unique art-form known as the bull-fight, it is the bull who keeps the "artist" on his toes.

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With luck we might be able to revive the public interest in the theatre to the point where we can attract one-tenth of the populace who attend baseball games, where, by the way, the spectator is free to scream his rage at the clumsy batter, the blind umpire and the spaghetti-armed pitcher without being labeled by the sportswriters.

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# Sports

## Hawaiian vs. Tahitian Paddling Styles Vie in Outrigger Canoe Competition This Year

**Bob Costa**

The run-away victory by Tahitian paddlers last season is changing the look of outrigger canoe racing in Hawaii's waters this year. The long, graceful Hawaiian stroke is giving way to the faster-paced, staccato stroke introduced two years ago by Tahitian crews.

Hawaii's outrigger canoe paddlers had long regarded themselves as masters of the rough, open-ocean local waters. Then last year, the Tahitians trounced the locals in the Molokai-Oahu race. Five Tahiti-powered canoes took top honors in the long distance, end-of-season race.

The outcome particularly hurt the locals because the Tahitians were expected to founder in the rough Molokai channel. "It was an unusually calm day with flat water like they're used to in Tahiti," came the post-race excuse.

But the impact of the sweep has sent local crews running off to learn the new stroke. This season about half of the 13 Oahu clubs of the Hawaiian Canoe Racing Association (HCRA) have adopted the Tahitian style of paddling.

The Outrigger Canoe Club (OCC) is one of them. According to Tom Conner, head coach of the 150 OCC paddlers, all 20 Outrigger Canoe Club crews—from 12-and-under boys and girls crews to the senior ones—are learning Tahitian-style paddling.

The familiar Hawaiian stroke is characterized by the long forward reach of arched-back paddlers and a long pull through the water. The recovery begins well astern of the paddlers' seats so that the distance before re-entering the water is great.

The Tahitian stroke, on the other

hand, is short and jerky. Paddles enter the water about 18 inches in front of the knees. The main power thrust is in the return, close to the canoe hull, between knee and hip. Recovery begins at the hip, with a quick jerk sideways, up and out of the water, and a pitch forward again to the start position.

In the Tahitian stroke, the upper torso, arms and shoulders are the power sources. In the Hawaiian stroke, it's the back muscles, legs and arms.

Conner, who learned the shorter stroke from visiting Tahitian crews the last two seasons, says, "There is a simple logic to the efficiency of the Tahiti stroke for racing."

"By getting as much forward movement out of the quick stroke and increasing your strokes per minute, you are obviously going to go faster," Conner says. Hawaiian-style paddlers work between 48 and 54 strokes per minute. With the Tahitian stroke, paddlers get 60 or more strokes per minute.

"The difference," Conner summarizes, "is between looking good and going good."

To implement the new stroke, paddles are also different this season. They are Tahitian paddles—slim and tear-shaped, and very similar to the pear-shaped paddle of ancient Hawaiians. The widest part of the blade is the lower third, which cuts through the water.

Whether the new stroke and paddle will work as well for locals as it has for the Tahitians is still open to speculation. But you can be sure that advocates of the Hawaiian and of Tahitian styles will have their eyes glued to the finish line when the Molokai-Oahu race takes place again during Aloha Week.



OCC paddlers practice off Waikiki.



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# Garden

## Start a Floral Cascade Of Colorful Bougainvillea

Laura Dowsett

Those colorful cascades of flowers seen growing around the Islands are the popular bougainvillea. A hardy plant that loves the sun, the bougainvillea can be grown in pots, left to sprawl over walls or even shaped into a lovely outdoor bonsai.

I have raised bougainvillea ever since we moved to Lanikai in 1931, and have watched my collection grow with not too much effort. How do you start? With a slip, I think. That is how my collection started, and when the winds don't blow the flowers to bits, they really are a spectacular mass of colors of every hue.

When you see a bougainvillea you want—perhaps an odd shade or one with a different growth habit from those you have—ask the owner for a "slip." Ideally, this should be a tip cutting about four or five inches long, although with luck, practically any part of the plant will grow.

Strip off all the lower leaves from the cuttings. Then fill a large pot or pan only with vermiculite. Sink this pan or pot into a larger utensil filled with water, and leave it in until it bubbles. Now lift the pan or pot and let it drain through holes in the bottom. You are now ready to plant.

This you do by wetting the bottom or planting ends of your slips and dipping them in Rootone or any of the plant regulators. Press the slips firmly into the vermiculite about two inches apart. If you have trouble remembering which end is up, cut the top at a slant and the bottom straight.

At this point in your propagation effort, you will need a large sheet of plastic or a bag cut in half. Although certain very common and tough types like the well-known purple and dark red (scarlet lake) will grow anyway, most do best if you cover the whole pan of cuttings with a plastic cover. This keeps the vermiculite moist.

It also makes a little green house. Merely set in a shady spot and do nothing to it until four new, true leaves appear on the cuttings. You should be able to see the leaves through the plastic. Disregard the small, close-to-the-stalk leaves.

Until the large leaves appear, the plant has no roots and cannot be planted. You may now plant your slip in a pot filled with one-third cinders, one-third vermiculite and one-third soil.



Bougainvillea in pots are far easier to take care of than those you put in the ground, unless you let them sprawl. Nothing is more beautiful than a dark red or purple one growing on a white wall. Unless you trim the bougainvillea regularly, the plant will grow wildly and take over the area. By cutting it back twice a year when it looks raunchy, you will also assure that the plant blooms frequently.

But in pots, you can have flowers all through the year. I have a small fountain around which I like to have pots of flowering bougainvillea. By cutting them back as soon as they are past their peak, I manage to have blossoms throughout the year. You must really cut, so much that the whole plant looks decapitated. Amazingly, if you apply a small amount of fertilizer when you cut, the flower buds will appear within two or three weeks.

There is great interest today in the various colors and shades as well as types of bougainvillea. For many years only the purple, red and orange single blossoms could be found in Hawaii. Little by little, however, the yellows, whites, ashes of roses, salmons and other colors appeared.

Donald Angus was responsible for many of the new types. From the Philippines he brought the now-popular double-blossom variety and the "Miss Manila," a very large, though tough, orange that turns pink as it ages. Today there is no end to the colors and variations available.

Among the wonderful doubles are the carmine, Carmensita and the Doubloon, which starts out orange and turns pink. The Doubloon has become one of the most popular and among the easiest to grow. Other recent introductions are the white double with a pale pink blush and the pale red.

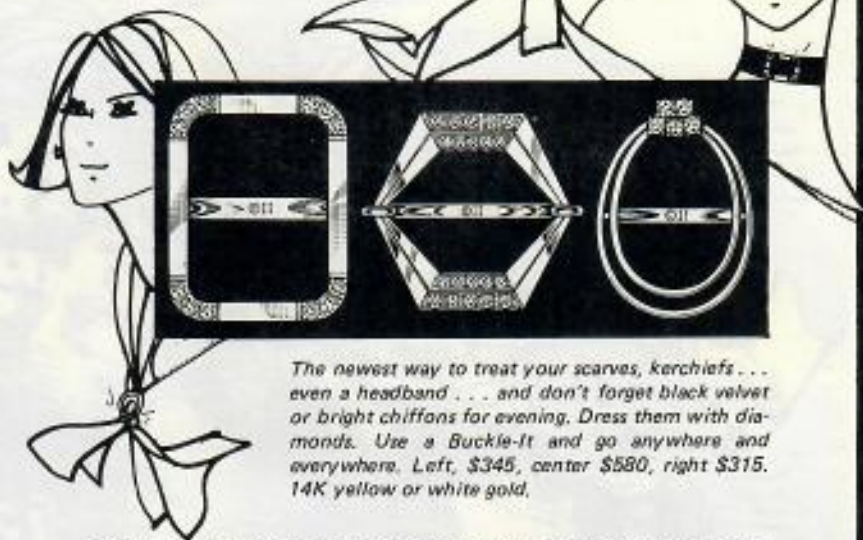
Almost everyone loves the doubles because they don't drop their flowers. The flowers merely dry up and remain there until you pluck them off. These dried bunches of blossoms are also beautiful in flower arrangements.

When you consider the mess, though a pretty and colorful one at that, under every single-blossomed bougainvillea after wind or rain, you can understand why the doubles are so popular. Anyone who wants the vibrant bougainvillea but doesn't want to pick up dead blossoms daily is advised to select the double flower variety.

If you love color, do get several bougainvillea and move them around in your garden or your balcony as needed. They require constant hot sun and daily water to bloom. They should also be brought into the house only for "show and tell."

Though hardy, please do not try to make house plants of them.

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# The Ala Wai Bandits

By Grady Timmons



**T**he most exclusive golf course in Hawaii isn't even a country club, isn't at all slightly, isn't exacting, isn't remote. To be a member it helps to be a *kamaaina*. It also helps to have an improbable name or nickname and to be a bit, well, different.

Blinkie Brown, for instance, has been married eight times to the same woman, and The Great Sanchez chews the covers off golf balls. Along with Bones Bettencourt, Guinea Kop, Willie Whittle, Bolo, China, Chocolate, Dippy, Happy (two of these, one male, one female), Hanalei, Napoleon and Zoro, Blinkie and The Great Sanchez form a core of hangers-on, standbys and regulars who often are referred to as the Ala Wai Bandits. They are the unlikely guardians of a ragged 149-acre public course valued in excess of \$100 million, situated near the

flank of Diamond Head and just across the coffee-colored canal from Waikiki.

Famous golfers who have chosen to mix with the Bandits have come away white and shaken. Touring-pro Bert Yancey, for one. Yancey came to the Ala Wai as a guest of Napoleon when he was in town for the Hawaiian Open a few years back. Sanchez was invited to play along and on the first tee told Yancey, "I know you goood, Bert, but I going out-drive you all day." Yancey stepped up, fired a drive down the middle and turned to Sanchez. "Chase me," he said. San-





chez flexed his 16½-inch biceps, twitched his pectoral muscles and busted the ball past him by 30 yards. On the second hole, Sanchez produced a harmonica and blew it steadily until Yancey stood over his approach shot into the green. Then Sanchez blew harder. Yancey splashed into a trap. Rules of golf? Common courtesy? Forget it. The Ala Wai makes its own rules. Napoleon says Yancey still inquires about "dat crazy harmonieeca player," but he has never dared make a return visit. Neither do many other celebrities who would rather have their feathers preened than ruffled.

Little wonder, then, that the more than 10,000 tourists who play here annually enter as wary trespassers. Lost in a swirl of pidgin English, they search desperately for some sign of the "aloha spirit," their visions of paradise temporarily fractured. Those who ill-advisedly show up unannounced are greeted by poker-faced Sam Kapu, a former Hawaiian barefoot football great, who for the past 25 years has been calling the signals from the starter's office and practicing his kicking on tortoise-like tourists suspected of shooting twice their weight. Kapu means "taboo," and that is exactly what the Ala Wai is to tourists who try to circumvent its tribal rituals. The most onerous one, as Kapu explains, is the ordeal by automobile necessary to get weekend starting times. Twice a week at midnight a line of cars begins to form along the quarter-mile access road that connects the Ala Wai with Kapahulu Avenue. By 6 a.m., when Kapu sweeps up the road

*Award-winning writer Grady Timmons is a part-time sports reporter for the Honolulu Star-Bulletin. In 1969 he was the Hawaiian Junior Golfer of the Year.*

in his olive-green Mercury-Marquis to assign starting times (they begin at 7:00), the quarter-mile is full, bumper to bumper. "Maybe you like play weekday?" Kapu might innocently ask. "Then line start 4 a.m."

In fiscal 1975-76, the Ala Wai was jack-booted by over 145,000 rounds of golf, an average of about 400 per day. The City and County of Honolulu claims the course is the most heavily used in the country, and it certainly looks it. Local pop-radio disc jockey, Steve Clark, captured its relative merit one night on the "Blind Date Boogie Line," an hourly feature on a program in which Honolulu's young, love-starved listeners were matched according to age, interests and measurements. Asked Clark of one dotting female caller, "Dollbaby, how would you describe your cleavage? Is it as breathtaking as the Waimea Canyon—or as flat as the Ala Wai golf course?" Given this apt comparison, it astonished many first-timers to learn that this unseemly layout was host to the 1960 National Public Links Championship. In a land of eternal summer, winter rules (preferred lies) are a must here. "What they should really do," suggests local superstar amateur Allan Yamamoto, "is lime the perimeter and declare it all ground-under-repair."

A quick drive around that perimeter shows the Ala Wai to be a virtual fortress, bordered on two sides by moat-like canals and on the other two sides by a cyclone fence. It is unclear, however, for whose benefit these barriers exist: a sixsome that includes The Great Sanchez roars up to the 14th tee, Sanchez proclaiming he can throw a gashed golf ball into a strong Kona wind across the canal, some 150 feet (a golf ball is considerably harder to throw for distance than a baseball). Five- and ten-dollar bills are slapped down on top of one another like hands in a huddle, and Sanchez heaves the ball over the canal, over the four-lane Ala Wai Boulevard and into some Waikiki apartments. He collects. They tee off and roar away.

Anyone on the outside looking in—peeking around a shield if he's wise—might ask how this pirate crew manages to occupy such a valuable lot of land. Why is this belittled course the revered home of an estimated 8,000 golfers? Why not some of Oahu's more distant but less traveled public or semi-private courses? Is it, as is widely assumed, because golf is enormously popular and the Ala Wai inexpensive and centrally located, Honolulu's only municipal outlet? One suspects that the reasons are not so obvious—that maybe those who begin arriving at midnight are lining up for much more than a tee time.

Understandably, the Ala Wai's worth has not been overlooked by politicians. Truth to tell, the list of unsuccessful

political attempts to put the course to better use have been matched only by the attempts to put it in better shape. It has been suggested the Ala Wai be sold to make way for apartments and home sites, hotels, a stadium and civic auditorium, a college, a park or be replaced by a course inside, of all places, Diamond Head Crater.

The Ala Wai issue was at its stickiest in the '50s, when a quiet, residential Waikiki was undergoing a post-war metamorphosis in a Honolulu divided between those who were sizing up a crib for the promising little economic infant and those who had already seen enough of its stretch marks. At that time, the Ala Wai was valued between \$5 and \$7 million, and it survived primarily because 2,000 mad hackers affiliated with the Hawaii Public Links Golf Association shouted out an emphatic NO! And no it was. Ala Wai golfers are quick to remind you that Nick Tevas, who for 10 years served on the Territorial Board of Supervisors, failed of re-election in 1954 after he moved to get the course carved up for apartment and home sites. "Talk about the Ala Wai you're out," whispers Zoro. "No golfer going vote for you."

Currently, the Ala Wai is appraised by

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*" 'Maybe you like play weekday?' Kapu might innocently ask. 'Then line start 4 a.m.' "*

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the State at \$30 million—as a golf course. But if put to private use it could be worth much more. "At least three or four times more," says City Councilman George Akahane, a figure that is roughly agreed upon by fellow councilmen George Koga and Rudy Pacarro and by State Senator John Hulten, one of Honolulu's senior appraisers.

But in a city alerted to consummation by concrete, many obstacles obstruct a sale to private interests. Although the State owns the land, the messy business of operating the course was turned over to the City and County in 1960, with the restriction that it be used solely for golf. To tamper with that restriction one would have to importune the Governor for the grace of executive privilege. Also, the land is zoned preservation, the undoing of which involves altering the Oahu General Plan. Still, there are many in Honolulu who feel that 400 golfers a day on such a large tract of land constitutes a public country club. Why not convert it into a much needed park site, the argument goes. Bob Tom, a current director and past president of the 10,000 member HPLGA, scoffs. "It would be political suicide to suggest it."

"The City Council believes it's the right decision that the land remain a golf



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course," says Koga. "Speaking for myself, I wouldn't be swayed by a petition for a park with 100,000 names on it." Pacarro concedes it would be a bitter struggle, and adds, "You wouldn't catch me anywhere near it."

Perhaps much of this possessive fervor can be explained by the fact that the Ala Wai has existed, in one form or another, since the 1920s, which gives it roots and a sense of continuum in an otherwise vastly changed Honolulu. Not surprisingly, the Ala Wai has its own clubhouse historian, Hawaiian-Chinese-Englishman Babe Carter. Carter is also the controversial 70-year-old president of the Hawaiian Golf Association, the man who posts all scores and knows all rules in local tournaments and who sits all day telling tales that are even more colorful than his luminous polyester clothes.

The gospel according to Babe is that the Ala Wai was born as a one-hole layout in 1923 on land that was then part of the Territorial Fairgrounds, when he and Sam Yap buried a salmon can and began playing what is now the sixth hole. It wasn't until 1930, however, that a four-hole layout was officially opened to the public. Shortly thereafter, the front nine was completed, and with a grounds crew drafted from Oahu Prison labor the back nine displaced a mesh of banana patches, duckswamps, rice paddies and vegetable gardens by 1938.

The Ala Wai canal, which parallels the 14th and 18th holes, was dug out in the '20s as part of the Waikiki Reclamation Project. Except for a narrow strip of beachfront land that included a scatter of hotels, homes, stores and possibly a few grass shacks, most of what is now Waikiki was at that time acres of bush, grass and swampland in dire need of drainage. Unfortunately, the waterway is now a certified health hazard, but over the years it has collected as many stories as it has stray golf balls and was once clean enough to swim in.

"Lemme tell you 'bout da day I save Sam Yap's life," says Carter. "I was teaching Sam da swan dive from atop one dredger—you know, point da toes, arch da back—he no could dive for nutting. I remember plen-ty wahines was watching. Emile Dole, she was dere. Sam dove in one time, but da bugga he no come up. So I went dove after him, swinging my arms like crazy 'til I find his *okole* and give it a few tugs. Shee, he came up one black Chinaman!" A black Chinaman? "Sure, Sam went get stuck, head first, in da mud."

His eyes ablaze with remembered hate, Willie Whittle says that on occasions all too numerous he had to hot-foot it (sometimes wet-foot it) after ball-thieving juveniles who once terrorized the course. Whittle is a retired member of the Honolulu Liquor Commission, half-Hawaiian, the rest English, Irish, Dutch, Welsh. Specifically, he recalls a



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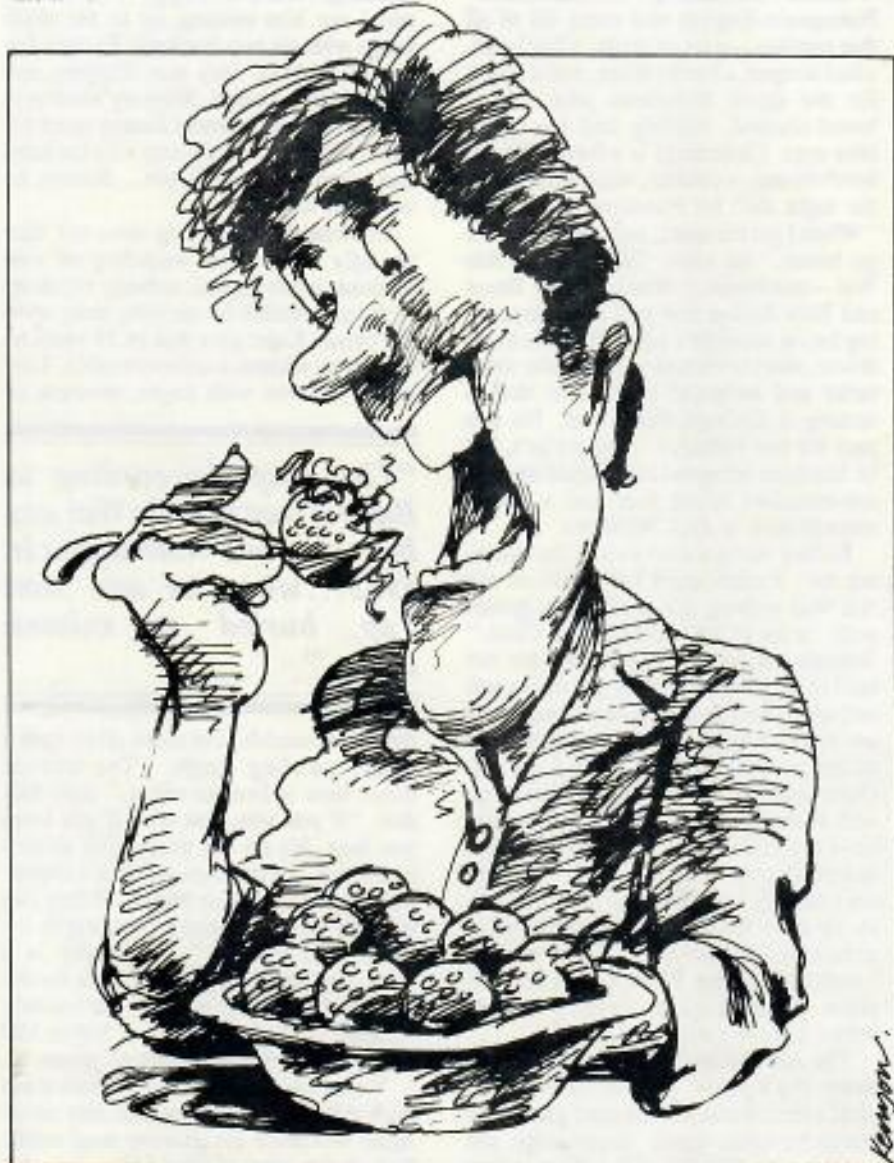


day around 1938 when his ball was lifted off the 13th fairway by the toes of young Bones Bettencourt. Heaving his bag to the ground, Whittle lit out after Bettencourt, chasing him down and around the bend in the 13th fairway toward the green until there was nowhere to go except the canal. "I caught him about halfway across," says Whittle. "And I dunked him. Damn near drowned him. You should have heard him squeal. 'I didn't know it was you, Mr. Whittle, I didn't know it was you!'" Mr. Whittle was a juvenile court probation officer at the time. And a reformed Bones Bettencourt

filled with old, grey wall lockers. The bathrooms are, well, public.

And yet ever since it was completed in 1948, the clubhouse has been a second home to golfers whose attachment transcends all inadequacies and inconveniences. In the pre-dawn hours, for instance, cars do not form the only line at the course. Retirees, who pay \$12 a year green fees for nine holes of golf every morning, arrive as early as 3 a.m. and wait on the lanai settees for the starter's booth to open.

The hard core begin marching in at 7:30. It must be understood that the Ala



court is a now a senior Ala Wai Bandit. In fact, Bones was the 1975 National Amateur Seniors champion.

The present Ala Wai clubhouse is shaped somewhat like a letter 'U' that has been pulled open at both ends by a pair of pliers. It is far from elaborate. The pro shop is bright and modern, but everything else is bare essentials. Mats made from tire tread cover the lanai, the settees are wooden frames without cushions, the locker rooms are shabby and

Wai is where a game is to be had. Always has been. Until a new crop of courses and aspiring junior golfers sprang up around 1967, it seemed as if every local champion was an Ala Wai Bandit: Loio Palenapa, Charlie Makaiwa, Hung Soo Ahn, Kammy Lau, Ed Nakagaki, to name a few. The late Ted Makalena, 1966 Hawaiian Open champ, grew up packing bags at the Waiālae Country Club, but for four years he was an Ala Wai pro.

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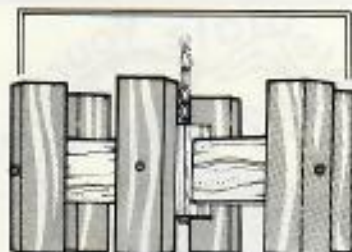
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private, military and resort—may be less crowded or infinitely more alluring, but for action they pale in comparison. A healthy disregard for golfing decorum prevails here, the Ala Wai being a place where “crazy kanakas and udda happy buggas” eat pupus with chopsticks or their fingers, talk da kine and, if they wish, play golf without shoes or a shirt and in sixsomes that zip over the course in electric carts, a place where eating, drinking, gambling—some would add cheating and sandbagging to this list—are indulged with unrestrained delight.

Wells Cummings is Hawaiian-Portuguese-English and every bit of all that implies—a lot of pride, a big heart, a bad temper, a heroic thirst, and a knack for the quick flirtatious joke. He is barrel-chested, balding and has steel-blue eyes. Cummings is a former Island baseball star, a catcher, who often works the night shift for Hawaiian Telephone. “When I get tru work, my car she no like go home,” he says. “She like go Ala Wai—automatic.” *Haoles* Billy Beers and Rick Jordan also pull into the parking lot on automatic pilot. Beers is a cab driver, short in stature with a bushy mustache and brownish-blond hair that is turning a distinguished silver. He can pass for one Portagee. Jordan can’t, but he has been accepted as a Bandit despite sun-bleached blond hair and a strong resemblance to Jack Nicklaus.

Before being asked to join the morning *hui*, Jordan spent two years on the Ala Wai waiting list, picking up games with “a lot of fat tourists from Ohio.” Tourists, of course, sense they are not held in high esteem. They grit their teeth and spend half their vacations awaiting a tee time while the local *hui* sometimes seems to simply show up and go off. Quite possibly, Jordan’s invitation to go with them came when it was discovered he is a social worker by profession and independently wealthy. “The Ala Wai isn’t exactly a place where you can walk in, rip off a few ethnic jokes and expect to be a hit,” Jordan says. “I didn’t mind. I had been in the Peace Corps for two years. I was used to hanging around where I wasn’t welcome.”

The Ala Wai hums with gambling activity: liar’s poker, putting contests and until a recent crackdown card games for under-the-table stakes. Supposedly, the gambling is less extensive than before and after World War II, when crap games were held beneath the *hau* bushes by the 10th tee and thousands of dollars changed hands daily on the course. Some high-rolling still persists, though those who indulge it operate almost invisibly, preying on unsuspecting Japanese tourists or other newcomers whose boasts over a bottle of beer are found wanting over a three-foot putt. “If dey know you goood, dey play you \$1 nassau,” says Wendell Paresa. “But if dey know you junk, dey play you for anything—and cheat like hell.”

The Ala Wai Bandit reported to be the king of all con men not only cheats like hell, he cheats for a living. “Slippery (to borrow a name), he’s da bess,” says a fellow bandit. “He cheats on every shot. Da damn bugga neva work a day in his life and he owns one ‘apartment building. No kidding. A few years back dis local boy, Jonesy, starts playing here. One day he comes tell me how he bushwack a pair of Tokyo bankers for \$250. Tomorrow dey was upping da stakes, Jonesy said, and he ask me for be his partner. I say sure, but when I show up da next morning, Jonesy is long gone. I look out and I see him coming up to the ninth green with da two bankers. Except dey wasn’t bankers. Dey was Slippery and Pupu. I had to laugh. Slippery’s ball is in da trap, and da moment Jonesy turns his back, Slippery scoops it up with his hand and throws it next to da pin... Jonesy, he went get took.”

Fortunately, gambling does not take an ugly form. The wagering of vast amounts is not typical; nobody winds up as the next mullet found lying belly up in the canal. Kapu says that in 25 years he has yet to witness a serious scuffle. Losing is not met with anger, remorse or

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**“The gospel according to Babe is that the Ala Wai was born as a one-hole layout in 1923...when he and Sam Yap buried a salmon can...”**

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threats of suicide, but more often with a crazy, cackling laugh. “The attitude down here is live-for-today,” says Jordan. “If you win, you win. If you lose, you lose. It’s no big thing. The money evens out. For these guys, what’s important is to be with their friends. If they can manage some fun and a few laughs it’s more than enough.” Generosity is a must, and standard etiquette calls for the winner to buy until he is all but forcibly stopped. A day’s winnings of \$40 or \$50 may go entirely for beer and pupus.

While the waves of munificence wash high at the Ala Wai, they probably never again will reach the *tsunami* level established in the early ‘50s by the swashbuckling, self-styled five-star general, Hilario Camino Moncado, who sprinkled money like glitter on the admirers who dogged him around the course. Moncado had been made a millionaire by Hawaii’s immigrants. His Filipino Federation of America at one time claimed 25,000 members who thought him a savior.

You can still get an argument in Hawaii about Moncado’s true identity—a consummate con man who exploited his almost penniless followers or a crucified crusader for Filipino



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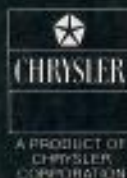
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liberty—but there is no argument about one thing: he was a compulsive golf nut, and the Ala Wai his natural home. He never entered the clubhouse without buying drinks for the house, and on the course he made his own rules, as he did in life. Putts within 15 feet were conceded and his drives mysteriously wound up another 40 yards down the fairway. He tipped his caddies well. He boasted of being a scratch player, and when the scorecard was tallied up at the 19th *puka* the exchange was said to go something like this:

"The General would like to know the course record!" an aide would boom.

"The course record, General, is 64."

"A 64, is it? Well, then, I've broken another one, haven't I."

Local pros clamored to play with Moncado. Guinea Kop and Jimmy Ukauka were his personal favorites and although he never gambled, he paid them handsomely for their company. In 1953, Moncado donated \$5,000 in prize money to the Hawaiian Open. That same year, the Hawaiian PGA made him honorary lifetime president.

Moncado's death in April of 1956 came suddenly but it befitted a golfer. On the ninth hole of a course in Agua Caliente, Mexico, he dropped dead of a heart attack. Some of his followers still claim he was murdered, but the Ala Wai Bandits don't concern themselves with this. They just wish he would resurrect, cash in hand.

The dining area is rich in camaraderie, even richer in raillery, and after a round there is a noticeable absence of the moaning over bad luck and wasted opportunities that plagues most clubhouses. A different philosophy pervades, a belief that it is "mo betta to suck 'em up, eat *pupu* and talk story." Any knowledgeable Ala Wai observer will tell you the clubhouse is a local Sports Hall of Fame, loaded with former prep giants (maybe this is why plans call for the new State Sports Hall of Fame to be built there), golf being the sport they turned to after their "careers" ended and the Ala Wai the place where they are forever remembered and celebrated. One could say these men are still partially, albeit happily, stuck in adolescence, the Ala Wai their extended playground. A fireman notes that when the line forms at midnight, the same faces are invariably at the head, in part because, like boys, they simply want to be first. And, like boys, Ala Wai golfers can be counted on to distort the truth or not remember it correctly when trading stories.

It remains a mystery as to what provoked B.K. (Bung Kwai) Kop to snap and throw his entire set of clubs in the canal while playing with Ted Murata, a reputable local trick shot artist who has performed in Samoa, Japan and Europe.



One rumor had it that Murata beat Kop, one-handed. "Somebody's talking stink," said Kop. "Murata kept stalling. And I was tired, I was losing, I was tree putting. But worse of all, I was hitting dem Portagee drives." (Dat's a tree-footer.) Murata's version was a bit different. He bragged of having once carded a 67 at the Ala Wai, one-handed, so that, natch, the rumor was perfectly understandable—but not true. "No, dat day I play two-handed and shoot 57," he said. "I one-put 17 holes and on da tree par-5s, I went tree, tree, two. B.K. was furious because he was trying to fleece me...and I fleeced da fleecer!" Such stories, however, are nothing out of the ordinary. "What makes this place so intriguing is that you never know what you might hear, or what to expect," says Jordan. "As long as you don't harm anyone, you can say anything, do anything, be anybody you want down here. Hell, you can be Napoleon. Nobody cares."

Except maybe big, handsome, broad-shouldered Barry Napoleon, 48, who smokes fine cigars, has a strut for a walk and wears snap-brim, Ben Hogan golf caps—brown ones, blue ones, checkered ones. Napoleon is Tahitian-French, related to royalty on both sides,

***"It is the Great Sanchez, of course, who dominates all this effortless lunacy..."***

he says. Among his Ala Wai peers, he is referred to as the "Alii" (King, Chief): the daily decision, for instance, on whether or not the interior out-of-bounds on the right side of the 10th fairway will be in effect is rendered by the Alii. After he hits.

The Alii's lifelong calling has been as a beachboy. He is semi-retired now and runs the Waikiki Reef Hotel concession (surfboard, beach mat, outrigger and other rentals). At one time, he controlled nearly all of Waikiki. For a beachboy, Napoleon has done well. He owns a sugar palace on the North Shore. He drives a pineapple barge (a Cadillac). He is married to a Wells Fargo heiress. And at every opportunity, he plays golf with Beers, Jordan, Sanchez and others—matches which are scenarios in themselves: Sanchez and Napoleon hop into separate carts after teeing off at the 12th and the race is on. They are hell-bent on barreling over the mound between the hau bushes on the left side of the fairway. They hit the mound together and, unexpectedly, the carts fly up like airplanes, Sanchez and Napoleon looking across at each other in mid-air in total panic. The carts bang down, the bags fly off, but no one is hurt. Panic turns to laughter.

It is the Great Sanchez, of course,



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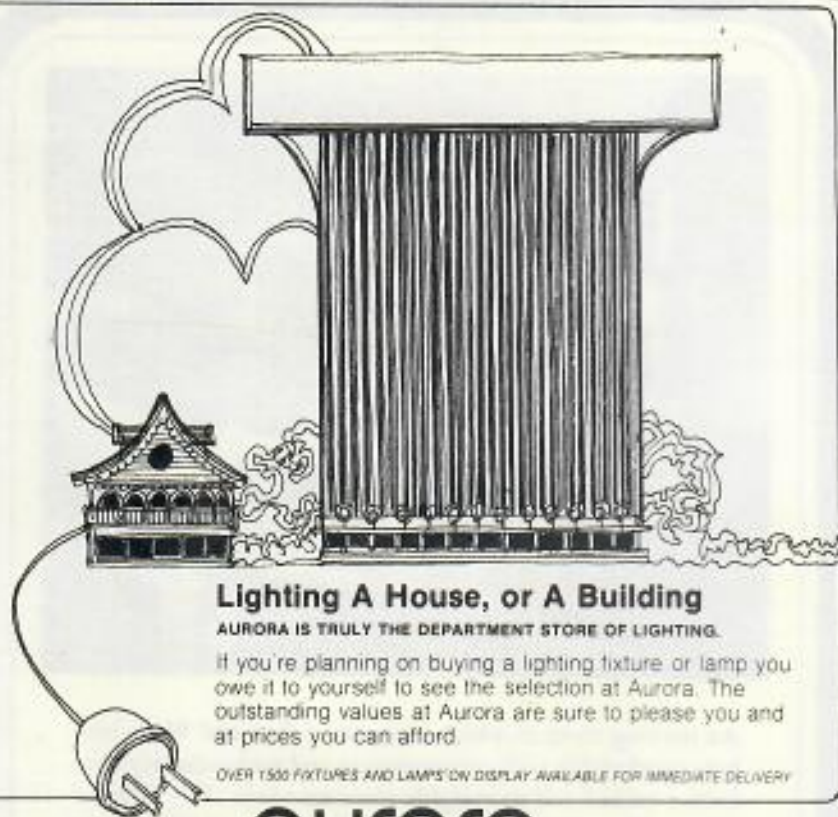
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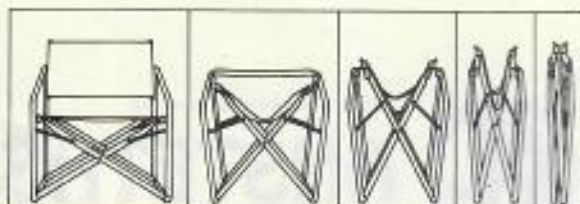
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who dominates all this effortless lunacy, a former State amateur heavyweight boxing champ who now plays full-contact to the knockout golf. At 31, fireman Frank Sanchez remains in impeccable shape—six feet, 200 pounds, a 33-inch waist and those magnificent biceps and pecs. "Sometimes he'll do 200 pushups on the first tee," says Beers. "And do them in about 30 seconds."

Lately, the Great Sanchez has given himself a new title, derived from his Spanish-Filipino heritage and his liking for "Super Mex" Lee Trevino. Just call him "Super Flip." Does Super Flip really eat golf balls? You bet he does. "I love dem leetle 'ol white golf balls," he says. "I eat da sons-of-bitches." This strange practice started in 1973 when Sanchez took his Ala Wai etiquette to the Hawaii Kai course. He was playing with pros Masa Kaya, Dean Cummings and Ron Castillo at the time, and coming into the latter holes he had Castillo down on all bets. Castillo pushed out and then downed a 40-footer from the back of the last green to break even. Sanchez was furious, and marching up to the hole, he grabbed the ball, stuffed it into his mouth and chomped off the cover. Kaya, Cummings and Castillo aren't sure he swallowed it—they fled.

On a Tuesday morning, Sanchez speeds up to the second green in a cart and slams on the brakes. The cart skids to a halt and Sanchez hops out, harmonica in hand. He begins playing and dances onto the green, squatting a little, turning in circles as he moves toward the ball—like an Indian doing a war dance. He is wearing blue slacks and his shoes and shirt are red, white and blue. The song he is playing is the Star-Spangled Banner. "I is great with da golf club," he says after putting out. "But I is even greater with da harmoniceca." He then dances off the green, playing the harmonica through his nose.

For 32 years Irma Nahale was a starter at the Ala Wai. She is a big Hawaiian woman, 65, who is articulate and kind, although when perched on a swivel stool behind her office window and a pair of sunglasses, she can appear quite formidable. When Irma retired last December, she was given a warm, memorable banquet attended by hundreds. "The Ala Wai," she says, "is the friendliest place I know."

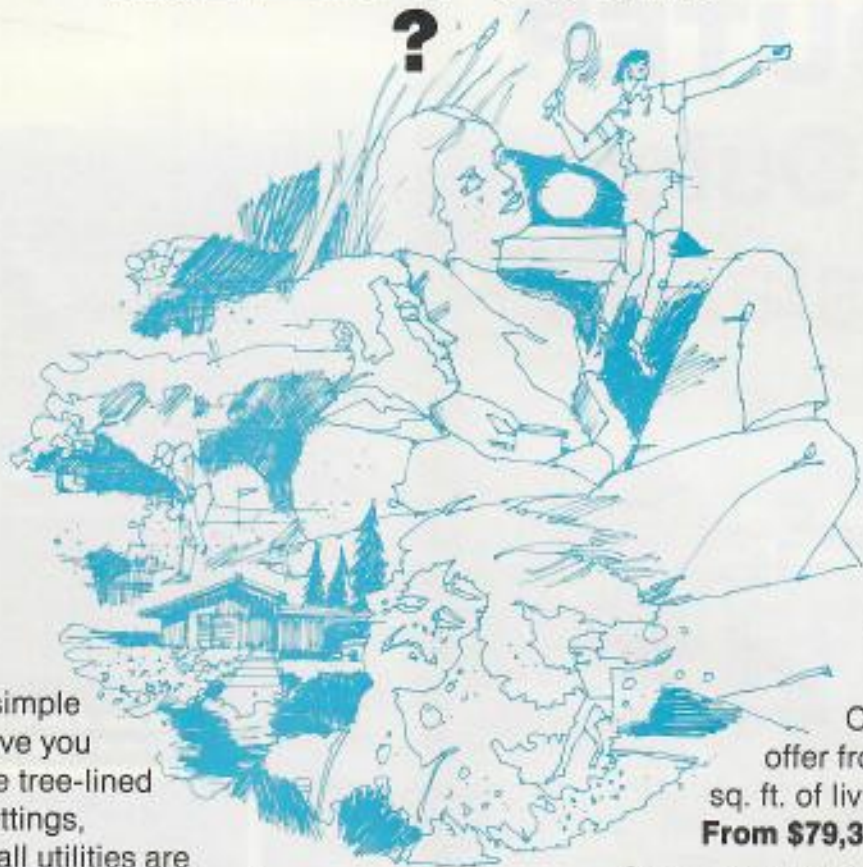
Irma might disagree but the truth of that statement depends pretty much on who you know—and who you are. Most tourists and many local *haoles* are alarmed by the Bandits, and their tendency to belittle the course doesn't earn them much warmth. In truth, though, it isn't just the Bandits, or the clubhouse—which can be passed off

Please turn to page 75



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They stretch northwest for some 1,200 miles, from Kauai to Kure. They range in size from a few acres to two square miles. They are either reefs and shoals or volcanic rock.

There is little human habitation. Two people—a man and his wife—share a tent on Laysan (aerial photo on cover) and are supplied by Coast Guard drops. They are spending six months there, studying the rare Hawaiian monk seal.

Twenty men and two dogs live at the Coast Guard station on Tern Island at French Frigate Shoals. And 1,300 Navy personnel live at the base on Midway.

In 1909, President Theodore Roosevelt designated the Leeward Islands (except Midway and Kure) a wildlife sanctuary, so today they remain rich with wildlife. Huge marine turtles, millions of seabirds, Hawaiian monk seals...

Tern Island, one of the 10 or so islets that make up French Frigate Shoals.



Photographed by Robert Knight

Lisianski



GARDNER  
PINNACLES

FRENCH  
FRIGATE  
SHOALS

NECKER

NIHOA

LEHUA

KAUAI

NIHAU

KAULA

Nihoa, 150 miles from Kauai, is the nearest of the Leeward Hawaiian Islands. Hawaiians once lived here; now it is home to birds and seals.

Crossing the dateline at sunrise...



Necker, where relics of early Polynesian religious ceremonies have been found.





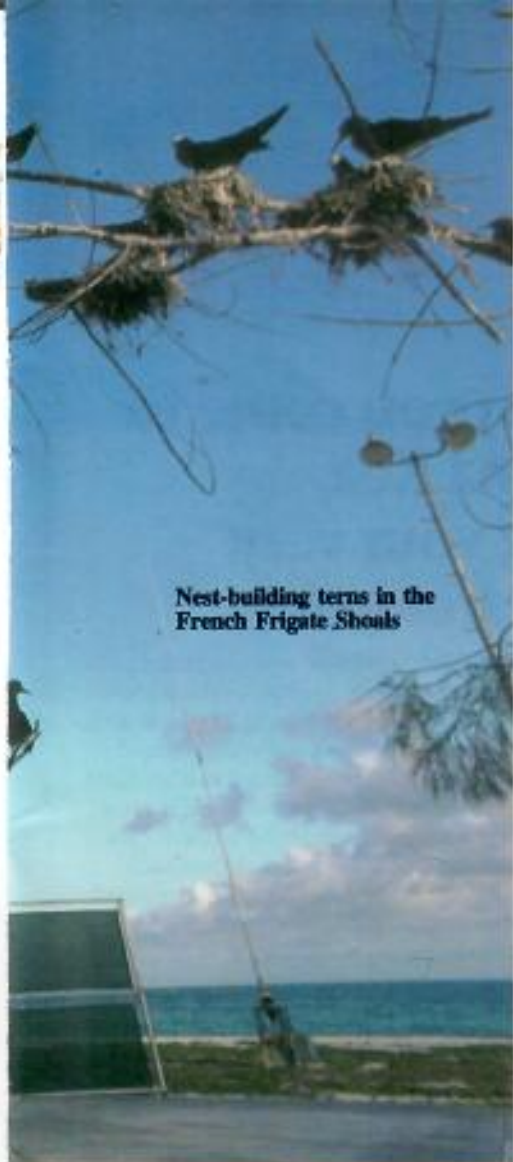


A gooney bird strikes a pose.



Midway's remnants of war...





**Nest-building terns in the French Frigate Shoals**



Living on Midway are about 1,300 people and half a million gooney birds (albatross). "It's like living in a bird cage," says one disgruntled Navy wife, "only no one ever changes the sand."



The Hawaiian monk seal (that's algae on its fur) is listed as an endangered species. It does not adapt easily to the presence of man, and tiger sharks feed on the young pups. This seal is resting on Tern Island

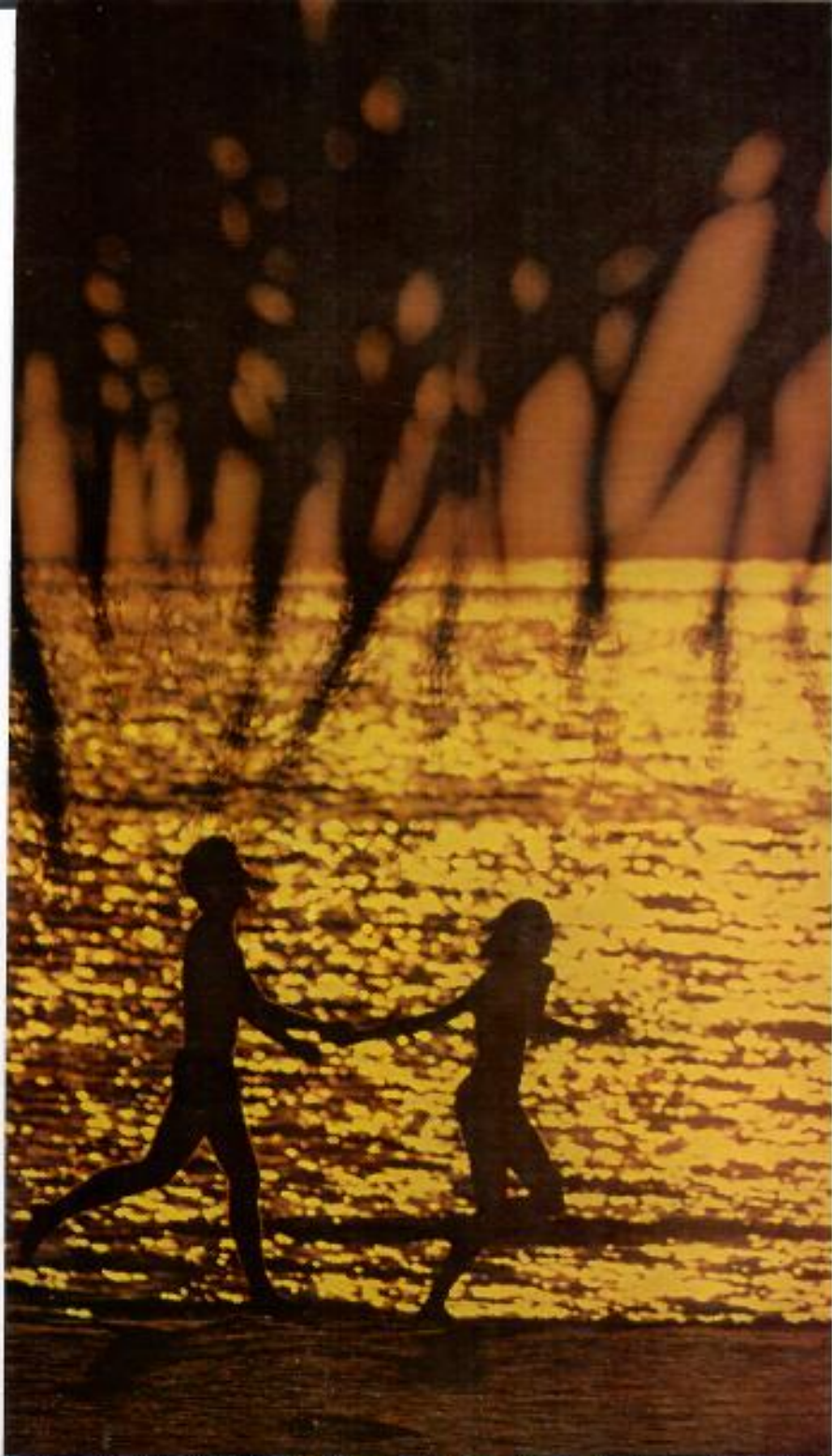


This HC-130 is used by the Coast Guard for patrolling the new 200-mile zone of U.S. territorial waters. Flying at 500 to 1,500 feet, the Coast Guard watches for non-American fishing vessels—and any violations of the wildlife preserve.



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"Living Cultural Treasure" Yuko Majikina, performing at the East-West Center in 1964

PHOTO BY FRANK HAAR

# A Dance Master Returns

By David C. Farmer

*Yuko Majikina, 90 years old and the first person ever honored in Okinawa as a "Living Cultural Treasure," arrives in Honolulu this month to perform with his dance troupe.*

When Dr. Nobuyuki Nakasone was growing up in Lahaina, his father would play the shamisen and sing Okinawan songs after a long day of work in the cane fields.

Young Nakasone, however, loved Western classical music. He felt that the operas of Wagner and the symphonies of Beethoven represented a much higher level of cultural achievement than the strange-sounding melodies of his father.

It wasn't until 1959 that Nakasone—then an M.D.—saw an Okinawan cultural performance that changed his mind. He had gone only at the persistent urging of one of his patients, but the experience, he says today, "was a revelation." It left him with a consuming passion for preserving and perpetuating

Okinawan culture.

What Nakasone had seen at Farrington Auditorium that evening 18 years ago was a performance by the Okinawan dance troupe Majikina Honryu, founded and directed by Yuko Majikina.

And what Nakasone recalls as "an incredibly beautiful moment" in his life was just that in more ways than one. For at the same time he discovered the greatness of his cultural tradition, he met and fell in love with his future bride, Yoshino Majikina, daughter of the master and an accomplished member of the troupe herself.

A few years later, Nakasone persuaded his wife to establish a dance school in Hawaii. By 1964, her students







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PHOTO BY FRANCIS HARR

were showing enough polish to warrant performing with the Okinawan group on its second visit to the Islands. The school is still going strong, helping to preserve what Nakasone calls a "fragile cultural treasure."

Until 1859, Okinawa—a chain of almost 50 islands stretching between Japan and Taiwan—was an independent kingdom blending Japanese, Chinese and South Seas influences.

As Nakasone has written: "The limitations of geographic and geologic conditions coupled with political and economic pressures brought to bear... by

*David C. Farmer is a freelance writer and art critic for the Sunday Star-Bulletin and Advertiser.*

outside forces, made it difficult for Okinawa to develop a great material culture.

"These harsh factors, however, did not suppress or blunt the innate creativity and joy for life in these people. Among other things, these creative energies found expression in the development of a musical and dance culture superb and unique in this world. It may be said that the people of Okinawa gave themselves to music and dance, and these pursuits in turn enriched them spiritually and gave them courage to live their frugal lives."

Three forms of dance were developed:

- The folk dance, with its roots in the

religious beliefs and customs of the people.

- The classical court dance.

- The *kumi-odori*, or combination dance-drama, originally performed by members of the upper class at the capitol city of Shuri for envoys from the Emperor of China.

Although much is known about Okinawa's applied arts—its ceramics, lacquerware and *bingata* textiles—very little permanently codified information about the dance-drama exists.

Because no film or video record was made on either of Majikina Honryu's two previous visits to Hawaii, Nakasone has arranged for a third visit by the





Mayuri Nakasone (top)  
Nakasone with wife, Yoshino



Yoshino Majikina

PHOTOS BY ERIC NEWBO

troupe. Its performances will be on August 19 and 20 at the Blaisdell Center Concert Hall. Nakasone has formed a local Majikina Honryu organization of patrons, and its first project will be to record on video tape the two-day event for educational purposes.

The only film of the dance-drama known to exist was shot in Tokyo at the invitation of the Japanese government.

It shows Yuko Majikina leading performances of five classical dance-dramas written by Okinawa's 18th-century Minister of Dance, Chokun Tamagusku.


It was Tamagusku's role at the court to prepare plays to entertain the envoys from China on the occasion of the coronation of new Okinawan kings. Strongly

influenced by the Japanese Noh drama and Chinese theatre, the performances and costumes emerged as uniquely and indelibly Okinawan.

By studying from childhood this tradition, the now 90-year-old Yuko Majikina preserved the knowledge which has survived the stresses of economic depression and the ravages of a world war. The traditional works, featuring long, stylized recitation with little choreography or music, have been creatively reinterpreted by Majikina into tightly organized half-hour productions preserving the narrative line and adding new choreography and music to satisfy contemporary tastes.

The August performances are unique for several reasons. In addition to the

traditional, ceremonial dedications and lively folk dances, the programs will feature two original *kumi-odori* by Majikina: on Friday, *Chindira No Toraju*, a tale inspired by the legends and history of Okinawa; and, on Saturday, *Yuchibara*, a domestic drama about the power of love to redeem even the most wicked of souls. Besides the presence of the 30-member troupe from Okinawa, the performances will include Nakasone's wife, Yoshino Majikina—currently on leave from the University of Hawaii's music department where she also teaches the dance of Okinawa—and their 16-year-old daughter, Mayuri.

The project is cosponsored by the State Foundation for Culture and the Arts and the University of Hawaii. 



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# Hawaii's IMMIGRANTS

## What kind of life?

*A call from the Governor for federal legislation to ease Hawaii's "disproportional burden" of immigrants...*

*Complaints about them, from their health to their morals...*

*News reports of violence and tension between immigrant groups...*

*You hear much about immigrants. You hear little from them.  
In this special section, you can hear them well.*

---

## Kuhio Park Terrace: The High-Rise Melting Pot

By Cile Sinnex

It is mid-morning on a weekday, and there are quite a few men at home. They sit on the small *lanais*, work on their cars, stand in small groups on the sidewalks. Some wear bright *lavalavas*.

Children ride bicycles, teenage girls chatter. Women push shopping carts filled with laundry, cleaning supplies or food.

The neighborhood is quiet except for an occasional radio or voices speaking

*Cile Sinnex is a freelance writer based in Honolulu.*

softly in several different languages. You are met with smiles and friendly greetings.

Kuhio Park Terrace, known by most as simply KPT. Two massive three-winged, 17-story apartment buildings, with peeling paint, towering over a series of one-story concrete rowhouses in Kalihi.

With 741 units and more than 4,000 residents, KPT is Hawaii's largest low-income public housing project—and its only high-rise one.

For many residents it is a first glimpse

of American living. Drawn by attractive rental rates—\$20 a month in at least one instance—immigrants join local low-income families in an environment that includes companionship, help from community agencies...and, especially in recent months, violence.

*An 11-year-old has to walk all the way up to her 11th-floor quarters because someone is beating up a security guard in the elevator. Her mother sometimes goes out at night, leaving her alone.*



When she hears people walking nearby, she lies rigid in her bed, afraid to close her eyes.

A middle-aged man, new to this country, is robbed of \$150 and severely beaten with a club as he walks home from work one night. He spends several days lying in a hospital bed, and refuses to go back to his home at Kuhio Park Terrace. Friends quietly retrieve his belongings and find him a new place to live.

Twenty instances of assault, robbery and burglary against immigrants were tallied in an unofficial count between December and June. Two-dozen persons interviewed at KPT recently agree that the troublemakers are only a small minority of the project's population. But all—including the Samoans who were interviewed—agree that most often the aggressors are Samoan and the victims Korean.

There are 234 Samoan families at KPT—about 25 per cent of the total population of the project—and 131 Korean families. Just two years ago, the Korean population there was twice the Samoan.

Hyong H. Kuh, vice president of the Palama Korean Residents Association, estimates that more than 10 Korean families have moved out of KPT since January because they fear harm from their Samoan neighbors.

Why would Koreans be victimized? Kuh says, "There are lots of Koreans and Koreans are generally smaller than Samoans."

Samuel Kim, a KPT resident for the past 1½ years, thinks it is "lack of English communication" on the part of many Korean newcomers that makes them vulnerable.

"If I talk fluent English, I have no problems," explains Kim. Many Koreans at the project are new in the United States. In contrast to members of some other national groups, each tends to live in the project during a short period before establishing himself in a job, then moving out.

Kuh, who says his group represents 500 Koreans in the area which includes KPT, wants more security guards, plainclothes policemen and more frequent beat patrols at the project.

Meanwhile, Kuh maintains that Koreans have an obligation to defend themselves by not carrying more cash than they need and not walking on the grounds late at night.

It was 5:30 p.m. and Chang Kim says he was carrying only \$6 in cash when he was "hijacked" and struck on a city bus in late May by three young men he identified as Samoans. Kim says, "They asked me for money, and I said no money. They forced me to show them my purse."



Lulu Sai with wife, Sitofi: "When someone liquors, he makes trouble..."



Chang Kim



Len Scanlan





Building custodian Faavae Letuligasenoa... it's no easy job.



"I had a \$5 bill, but I gave them \$1. They grabbed the \$5 bill and hit me on the back of the neck and the jaw." Kim is left with recurring upper back pains and a bill for \$92 from the Kaiser Hospital Emergency Room to remind him of the attack.

He decided not to prosecute after one assailant's father offered to help with his medical bills. A part-time security guard earning \$72 a week, Chang Kim says he cannot afford to see a doctor again about the back pains.

Chang Kim has lived at KPT with his daughter, now 16, almost ever since arriving in the United States from Seoul more than two years ago. He wants to leave the complex, he says, but first he must find a full-time job. Friends are helping with his expenses in the meantime.

Bok Ye O, a barber at Holiday Mart, wants out too. Her 15th floor apartment was burglarized in December and again in January. She lost more than \$1,000 worth of jewelry, a camera, tape recorder and a phonograph.

Ms. O believes the thief picked her lock with a screwdriver or used a stolen master key to break into her locked quarters. "I was panic-stricken the first time, but it just seemed commonplace the second time," she recalls. She has declined to make any new major purchases since the burglaries.

Now that both she and her husband are working, Ms. O hopes they will move away soon. Much of her concern is for her son, 8, and daughter, 5.

"Many Korean kids would like to swim in the pool," she explains. "But most Korean small kiddies are confined to their room because parents are afraid some Samoan rascals will hurt them." Korean children are sometimes asked for coins and then hit if they refuse, according to Ms. O.

Is it fair for some KPT residents to point a finger at Samoans?

"The fighting is bad," says a 14-year-old American Samoan girl, "and it's mostly Samoans, too."

She recounts what it's like to live at KPT at night:

"About the time I go to sleep, some lady scream and shout. I run out and see who is that. It's mostly in the high buildings.

"I feel terrible...I get scared when my family fights, when some gang comes over. Most of the time I fight too. I throw rocks."

Most of the fighting involves Koreans, the young Samoan claims. "I wish they'd go back," she states. "Since when the Koreans came, there's more trouble."

She relates that sometimes during games at school, she asks a Korean student to get a ball that has rolled in his direction. "He won't get the ball," she says. "That's why the Samoans make trouble." A resident of the complex for

eight years, she remembers no other home.

Lulu F. Sai, who says he is the second-ranking Samoan chief at KPT, believes drinking is the sole cause of Samoan violence. "When someone liquors, he makes trouble for someone else," he explains. "People take sides and form two teams against each other."

Sai, who came to Hawaii from American Samoa four years ago, says the same problem occurs "back home." He adds, "There are some bad Samoans, but most are good."

Sai expresses regret over reports that Korean families are leaving the project because they fear violence. He finds KPT a good home. Sai appreciates the location and the project manager—"a real Samoan people."

Manager Len Scanlan says his ancestry sometimes puts him in an awkward position as he tries to deal fairly with persons of many origins. He explains, "You'd be surprised how many (Samoan) people come to ask favors. I'll say no, and then they'll say Scanlan's no good.

"It hurts me because I am Samoan." Scanlan, 23 and born in Hawaii, feels that some people are afraid of him be-

---

***"At six-foot-five and 260 pounds, sometimes it's hard for me to get across to everyone that I'm really a nice guy," Scanlan says.***

---

cause of his Samoan background.

"At six-foot-five and 260 pounds, sometimes it's hard for me to get across to everyone that I'm really a nice guy," he says. Scanlan believes that "locals" stereotype Samoans as "big dirty people who eat bananas and taro." He wishes people would regard him simply as "a man trying to do my job."

Scanlan says he is making an effort to upgrade KPT by telling troublemakers to move out. He says this is difficult because victims are often afraid to report the names of their assailants.

One extended family has sent two sons to live elsewhere after Scanlan told them that either the boys would have to leave or the entire family would be evicted. The warning came after one teenager fired a gun into the air from a high-rise parking lot during a family brawl in early June, drawing several police squad cars.

It began when three brothers beat up a younger brother because he was drunk and noisy, according to Scanlan. One young man kicked the boy in the head while others punched him until he was unconscious, and the victim was then dragged into the house where his father cracked him on the back with a cane.





**Malumai Samuelu with Sakai Jr. and Eileen (top); Pale Taetuna and daughter, Evelyn, 8 (left); and Charles Kalani**

Police left the scene when participants insisted the family argument had been settled.

Many troublemakers at KPT are not residents, Scanlan believes. He says it is sometimes necessary to oust an entire family in order to rid the complex of hangers-on who cause violence.

"All that is about five per cent of the Samoans," Scanlan says. "Ninety-five per cent of the people here are beautiful people."

Management representatives and concerned residents have met with police officers to discuss crime in the area.

"We have upped our surveillance of

the area, and told patrol people to be more visible," says Capt. Merton M. Keolanui, executive officer of the police community relations division. The key to cutting crime at KPT is diligent reporting of all incidents to police, he says. He adds that of the 20 incidents documented by Hyong Kuh since December, only five were reported.

Keolanui hastens to express his concern that Koreans are "getting smashed up" at KPT. He has studied the case of a Korean taxi driver who was severely beaten with a blunt instrument in an elevator in late May. He comments, "He will heal physically, but a man never really heals from something like this."

Why does violence plague the housing complex? A poor command of the English language sends some immigrants into "menial" jobs, according to Keolanui, and such jobs often mean coming home after midnight. "And there's a need—money. Some work for it and some steal it," observes the officer.

Preventive tactics are underway in the form of the Police Activities League, which seeks to teach purposeful lives to children by involving them in sports. The island-wide program, which involves 9,000 youngsters in activities ranging from karate to baseball, has a full-time representative stationed at KPT.

"If we can get to the kids now, we'll have them off our backs later," Keolanui says.

KPT's growing reputation for violence is making it difficult to attract applicants, according to Scanlan, Hawaii Housing Authority's rental section supervisor. Eleanor Nagano, verifies that HHA personnel suggest KPT to housing applicants who indicate no preference among the 20 similar projects.

Such applicants are usually Samoan, she says. She adds, "Most applicants say they'll take anything except KPT or Kalih Valley Homes."

Ninety per cent of the recent applicants to accept KPT are Samoan, about half of them Hawaii-born and the remainder from American or Western Samoa. Only those from Western Samoa are true immigrants; American Samoans may enter the United States without subscribing to immigration quotas. Persons born in American Samoa are often referred to as immigrants, nevertheless, because their native lifestyle differs markedly from American ways of life.

Rent is low at KPT. A one-bedroom unit goes for \$110 a month to a welfare recipient, and a five-bedroom unit costs \$200. Nonwelfare recipients pay 25 per cent or less of their gross income based on a formula offering deductions for dependents. In order to qualify for public low-income housing, a single person may earn no more than \$8,100 a year and a family of eight not over \$14,000.

But there is an overwhelming dislike for the high-rise dwellings.

Reasons vary. The elevators in the high-rise buildings have often been scenes for beatings. The elevators are slow. Parents are afraid their children will fall from upper floors of the high-rises, despite the concrete walls that circle the outdoor walkways. Some adults experience acrophobia.

Many families ask for transfers from the tall buildings built in 1965, but Scanlan says these requests are met for medical reasons only. "Otherwise everyone above the sixth floor would want a transfer," he says.

Another problem in the high-rises has to do with sanitation. Though there are



garbage chutes on each floor, piles of garbage are often found on the floors near the chutes.

Worse—despite the bathrooms in each apartment—there is an all-too-common practice among some residents of using the stairwells for toilets. Urine drips from one cement landing to the next, the odor permeating the hallways.

Being a custodian and having to clean the stairwells is no fun, according to Faavae Letuligasenoa. He says he never sees the culprits.

"I feel bad about it; I try to keep this place clean but it's hard." Letuligasenoa says he is sometimes even faced with cleaning feces from the stairs.

He says, "I want out. It make me sick all day. I no can stand this kind of people." He left American Samoa for Hawaii eight years ago, and lives in the building that he cleans with his wife and six children.

Letuligasenoa thinks it is possible to have a better life in Hawaii than in Samoa, "but you've got to work hard every day." In Samoa he had a rent-free home and didn't need a job because he grew his own food and could get help from his family.

The KPT management is trying to do something about the sanitation problems, but it is hard to catch the persons

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***"Many families ask for transfers from the tall buildings, but Scanlan says these requests are met for medical reasons only."***

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who cause them. There is a fine for persons caught in the act.

A further problem results when a few residents throw garbage from their windows, from as high as the 17th floor. Walter Morales has the task of picking up soiled disposable diapers, among other items, from the grounds next to the highrises.

Morales says he loves his groundkeeper job, despite the dirty diapers and a two-inch, purplish, curved scar on his chin that reminds him of the day last year when he was beaten in front of one of the tall buildings.

The Hawaii-born Morales recalls that he was assaulted in broad daylight after he asked a young man wandering on the grounds, "May I help you?" The assailant was later convicted of assault and battery and spent time in jail, he says.

KPT has its share of contented residents. Maliumai Samuelu has lived there for seven years, ever since she got married.

"I wouldn't move out of here," she says. "All my children were born and raised in this place." Ms. Samuelu says the people of KPT are friendly and she

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knows almost all of them.

The only bad part is that she misses her family, whom she left behind in Western Samoa to come to Kapiolani Community College on a church scholarship in 1969. Her three children have a very different life here than she did there, she says.

"I never watched TV or had money to go to the store," she explains. "Here, there are so many nice things, plenty of money and food, but I still feel sad."

"At home we grew our own plantation with bananas, taro, breadfruit—and we were always happy." Loneliness is the problem, explains Ms. Samuelu. She says that without her family to watch the children occasionally, she is unable to visit friends.

Ms. Samuelu vividly recalls her first impressions of Hawaii, which she thought of as a place separate from the United States. "In the airport, I saw all different kinds of people and I was scared to talk to them," she reflects. Though she had studied English in high school, she was afraid to speak for fear of making errors.

Most of all, she missed Samoan food. Her first hamburger, she remembers, was "like eating nothing." Today she likes hamburgers and french fried potatoes, but is careful to include taro or baked green bananas in her family's diet every day.

Her first glimpse of Waikiki Beach had a strong impact on her. "We went in the evening time, when the lights were on, and it was beautiful," she says.

Hawaii and KPT suit Pule Taetuna also. Taetuna praises the fresh air, green areas and the yard that goes with his lowrise unit. He spends his days cleaning the yard and caring for his five children, whose mother died in March.

Taetune says he has received welfare benefits, worth \$595 a month before a recent boost, for "a long time." He also gets food stamps which he says are

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**"KPT has its share of contented residents. Maliumai Samuelu says she 'wouldn't move out of here...'"**

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worth \$316 monthly. He is not job-hunting, he says, because he prefers to stay home with his children.

Viva Manners, 15, has lived in KPT for much of her life. Hawaii-born, she says she is half Hawaiian and part Samoan.

KPT is a nice place to live, says Ms. Manners, and the best parts are the sports in which she participates. Among

her friends are many Samoans, but she cautions that "if you make one (Samoan) kid cry, their parents will come after you."

Joe Kamalu loves his job as director of the city-operated KPT Recreation Center and Swimming Pool. Kamalu, born in Hawaii, spends his spare money on hamburgers and sodas and T-shirts for the youngsters he coaches.

Most of the friction among KPT children, he observes, comes from those who have been "taught by the fist." Women do not last long on his staff because they know the housing project is not a safe place to be, he says. He adds, "This is the ghetto of Hawaii."

Is KPT a safe place to live? Amy Cabagbag, born in the Philippines, says, "It's scary at night. I don't like living here."

A woman from American Samoa, who asked that her name be withheld, explains, "If you stay in your own house it's safe, if you're not involved in a family struggle."

Why do they live at KPT? Most persons interviewed cited the low rental rates. For Charles Kalani, it is a last resort.

Kalani, 100 per cent Hawaiian, is 71 years old, suffers from cancer and lives on a \$418 monthly social security check. He says, "I got no place to go, so I come here."



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Few neutral feelings emerge from those at KPT.

Samuel Kim sums it up for those who are unhappy there: "Hawaii is supposed to be a paradise of people living together, but this part is a shambles."

Many of the problems are probably inherent in the project's design. And because of that, Hawaii's only high-rise, low-income public housing project may well retain that distinction.

The Hawaii Housing Authority's Oahu public housing manager, Michael Ching, points out that there are no plans to build further high-rise projects because experience indicates they are poorly suited for family living.

"You're just stacking one problem on top of another," he says.

In 1975, in an effort to increase efficiency, the State awarded a contract to Aaron M. Chaney, Inc., a property-management firm, to run KPT. Chaney remains optimistic that KPT's problems can be resolved.

To Chaney, the complex differs in many ways from the dozens of other properties he oversees. The residents' tendency to "keep quiet and take it" with regard to crime and maintenance problems stands out in his mind. Another distinguishing factor is the proportion of welfare recipients and single parents.

"It's a challenge," Chaney says. "But

I don't find it as difficult as you might imagine." He lists a few of the problems he faces: collecting rent on time, a lack of respect for one another among residents, and a lack of community respect for those who live there.

Another problem comes in getting a good tenant education program underway. An assistant manager offers tips about cleanliness during appointments with families for routine maintenance checks.

Why is it necessary? Using the beach for a restroom in the mornings is an

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***"Hawaii is supposed to be a paradise of people living together," says Samuel Kim, "but this part is a shambles."***

---

acceptable custom in Samoa, where many families do not have modern plumbing. And some KPT residents claim they do not understand how to operate the lever that opens a garbage chute.

Chaney says the Honolulu news media have treated the project unfairly, emphasizing the bad things that happen there. Among the good things that never

get reported, he says, are the many group recreational activities for children and for the elderly, and an increasing attendance at meetings of the Kuhio Residents Association.

Scanlan, a Chaney employee, says he is stillworking to overcome tenants' reluctance to report maintenance needs in their quarters.

The reluctance stems, he believes, from a pre-1975 belief on the part of residents that it is futile to report needed repairs. He also encounters an ungrounded fear that residents will be charged for repairs.

Scanlan is negotiating for a contract with a new guard service to provide protection for the project. The practice of hiring guards who live in the complex has not worked well, because guards sometimes fail to report incidents involving their family or friends.

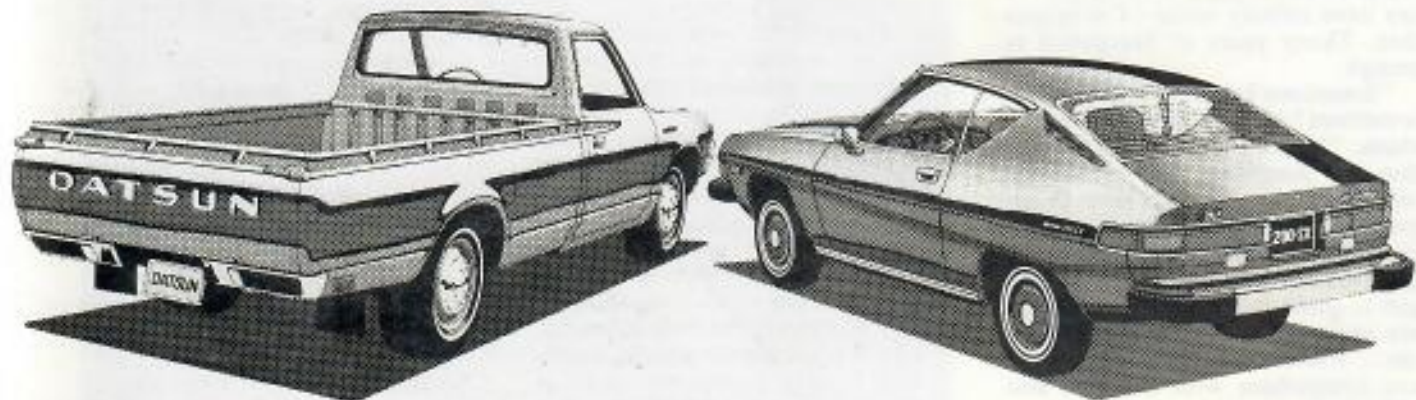
Chaney would like federal or State funds—through HHA—to repaint the high-rises. "Don't they look awful?" he asks. He estimates it would cost "a couple of million dollars to do a real job."

The paint job is important, he says, because the buildings' appearance is discouraging and harmful to the pride of the residents.

"I'm trying desperately to remove the stigma that 'not-good' people live here," Chaney says.

"It's just not true." PMB

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# Making the Adjustments

By Larry Meacham

When you walk from Hotel Street into the Que Huong Restaurant, the atmosphere changes completely. Traditional Vietnamese music plays on the tape recorder and a large photo of four men in battle dress hangs on the wall. Two men play Vietnamese chess on the counter, while a brash 8-year-old named Hung circulates among the patrons with his glass of sweet bean milk.

After the meal, Nguyen Xuan Voi, former Lieutenant in the Vietnamese Navy, agrees to talk about Hawaii's newest immigrant group, the Vietnamese. As one of the 3,500 Indochinese now living here, he has, he says, "many things to say."

"I love Hawaii very much. The local people have been very beautiful to us and I have many good friends here. I have traveled in 20 states on the Mainland and I think Hawaii is the best place for the Vietnamese. I would choose Hawaii as my second homeland, but my memories and all my relatives and loved ones are still in Vietnam. I MUST go back," he says.

Voi was at sea during the military collapse. Of the 100 crew, 14 decided to leave. They dropped the others off, picked up a load of refugees, and sailed to Subic Bay in the Philippines. "If I stayed, I would have been killed—it's inevitable," he says.

What does he think of the American retreat from Vietnam? "I don't blame the American people," he says. "Perhaps they were tired of that war and wanted to stop, but the way they stopped was not the best way. I'm not in favor of any more military action—I'm against that. Thirty years of bloodshed is enough.

"Sometimes I am very depressed and sometimes I am very optimistic," he declares. "Nature is my greatest consolation, but Americans aren't concerned with nature and have no time to appreciate the beauty of human beings. It's just work 8 or 10 hours a day and maybe go to the beach on weekends." He begins to quote: "I must go down to the sea again, to the lonely sea and the sky... I love Emily Dickenson, too. I can sympathize with her woe and melancholy. I am trying to find my happiness in unhappiness, my *jolie de vivre* in my disappointment. Sometimes my

depression even becomes a habit—I miss it and try to be depressed."

"Sometimes I think East and West cannot meet," he continues. In my deepest mind I find certain differences. The more I try to adjust, the more conflict I have. I think maybe I am too

conservative for American life. I mean the morality. Maybe I am jumping to conclusions, but I think the family unit here doesn't have close ties. And this teenaged abortion, the gay demonstrations, the way children act toward their elders, all this is very different from my



"Sometimes I think East and West cannot meet..."

## The Fixers

The massive migration from Europe to America in the early 1900's saw the emergence of a new kind of middleman between the immigrants and American society.

These "fixers" were usually from the native country, but had enough experience or education to cope with American officials in English. The fixer helped the immigrant pay traffic tickets, obtain permits and jobs, and register at schools and social agencies. In fact, this was the origin of some formidable political machines that exchanged services for votes.

In Honolulu today, there are agencies like the Kalihi-Palama Immigrant Services Center and the Susanah Wesley Immigrant Services Center to help newcomers cope with American realities, but they are woefully understaffed and overloaded, and must deal with a variety of problems. For instance, Myongsup Shin

of the Wesley Center says, "Reading notices is not how you do things in Korea, but America is saturated with notices on leases, tickets, contracts and instructions for protection in a possible court action."

Some travel agents have stepped in to fill the need for translations, perjured naturalization witnesses and the like.

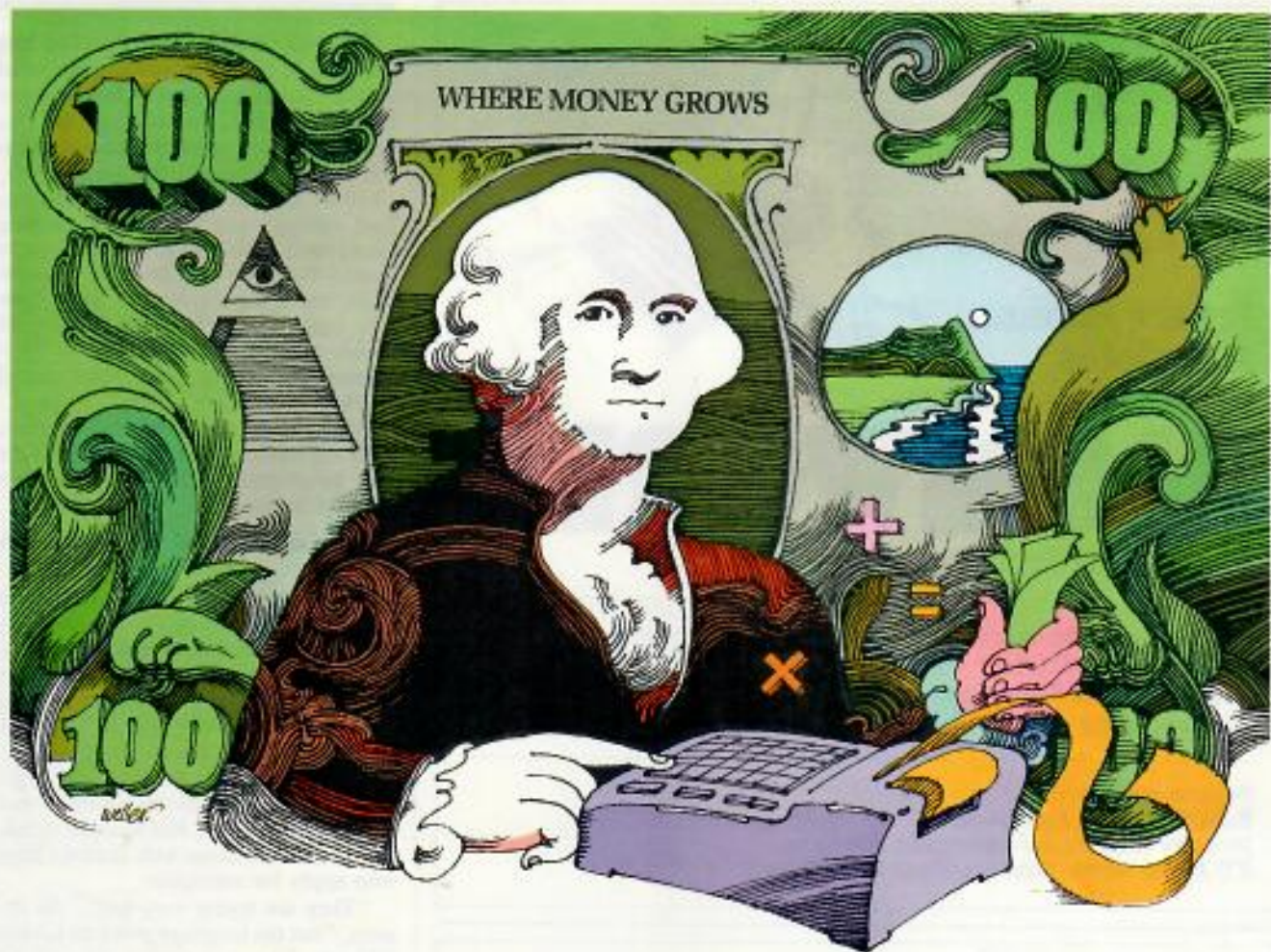
One source related, "A friend of mine went to that travel agency and the guy offered to be his witness for naturalization. My friend didn't care and said OK, but afterwards the guy gave him a bill for \$200. My friend got real mad and said 'Forget it,' and just walked out."

Another recent arrival from Korea said of a fixer, "He helped me with the immigration papers, so I paid him a little bit." And she added a plea often heard in connection with these matters, "Please don't use my name."

—LM

Larry Meacham is a graduate student in political science at the University of Hawaii.





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Loss of contact with families has spurred at least a dozen unsuccessful suicide attempts among Indochinese refugees here, according to Dr. Hirobumi Uno of Vietnamese and Indochinese Volunteer Assistance Inc. (VIVA). Because many of the refugees had military careers before coming here, their problems in finding jobs to match their skills contribute to their high unemployment rate. Sixty-four per cent of the Laotian household heads and 41 per cent of the Vietnamese household heads were out of work in December.

Many suffer loss of self-esteem, Uno explains, when they accept jobs less prestigious than the ones they held back home.

country."

Voi is now studying accounting at Kapiolani Community College, and has done so well that he is now a tutor instead of a dishwasher in the cafeteria. He rises at 6 a.m., goes to classes, works both jobs, and is rarely in bed before 11 p.m. He is proud that he has never accepted any public assistance, although there have been occasions when he was sleeping on the floor. But he understands the situation of those with families here who apply for assistance.

"They are trying very hard," he asserts, "but the language problem is very difficult. I hope someday we will all have very good jobs. Actually, I think most Vietnamese people are adapting better than me because sometimes I don't want to."

I remind him that many permanent immigrants to Hawaii never intended to stay. Could this happen to him? "It's a possibility. I appreciate America, but if I married and settled down here, it would be most unfortunate for me, because my heart is in Vietnam. But no one knows what will be happening in the future."

Kwan Kuh says the American dream has come true for the Korean immigrants to Hawaii.

Kuh is a successful real estate agent who came from Korea 10 years ago, and since he has handled many property sales to his fellow Koreans, he should know.

According to Kuh, there are basically three types of immigrants from Korea. He says, "The first are those who have had considerable business and financial experience. They usually go to Waikiki and open up a tourist shop, and some of them have been very successful.

"The second type are the ones with a good educational background, but no business experience. In Korea they were government employees or maybe teachers, so they are intelligent. But they have problems with English and culture



shock. They are usually looking to be partially self-employed, and often they will become taxi-drivers or buy a small grocery store. If the women have confidence in their Korean cooking, they might open a restaurant. In all of these they can get by with their English until they gain practice.

"The third group are the ones with only a high-school education. The



"...no need to bring money..."

women often become hotel workers, waitresses or bar hostesses, while the men take various labor jobs."

But all three groups have found it easier to get ahead in the U.S. Kuh explains, "In Korea everything is on a cash basis, and you have no chance to get ahead unless you have the right connections. Here, there is no need to bring money, because if you work hard you can make it when you get here."

Kuh finds the American fondness for jokes takes time to get used to. He relates how his own Americanized joking style at a meeting prompted some recent arrivals to admonish him to "be serious."

Kuh has high praise for the American tolerance for other people's different ideas, and for slowness to anger. He says, "Koreans have hot tempers, but Americans are more logical. First they analyze who is right and wrong, THEN they lose their tempers."

His only real complaint about the U.S. is that the media have given the Korean people a bad image, much of it based on misunderstanding. For instance, the lavish hospitality afforded Americans visiting Korea is not corruption, he asserts, but simply the traditional all-out Korean style of honoring guests. And he says the Korean community in Honolulu stays out of politics not from fear of the KCIA, but simply because they are concentrating on succeeding economically.

Kuh reserves his biggest criticism for talk and articles about Korean bars. He says, "It seems to be that whenever

Please turn to page 71

## The Phony Marriage

To an unknown number of aliens, it is a way to gain permanent resident status in the United States. To the government Immigration and Naturalization Service, it is a fraud.

By being married to an American citizen, an alien can come to live in this country without being subject to the quota system.

But marriage of an alien to a citizen is illegal if it is done for the sole purpose of obtaining a visa and if the couple does not live together for at least two years.

The quota system is of particular concern to Filipinos and Koreans. Like every other country, the Philippines and Korea may each send only 20,000 immigrants to the United States in a year. There are 80,000 Filipinos and 40,000 Koreans on ever-expanding waiting lists to get into the United States. A delay of several years faces a person signing up today in either country.

So an occasional alien strikes a deal, with the help of friends or distant relatives already in this country. The alien gets a "green card" (which is actually blue) as proof that he has permanent resident status, and the citizen may get money.

The going rates are understood to range from \$300 to \$5,000. The risks: deportation for the alien and five years in jail plus a \$25,000 fine for the citizen. In actual practice the convicted alien is always sent home but the citizen seldom prosecuted, according to Immigration Service District Director John O'Shea.



O'Shea

Bill C. (name is changed) says his is not a typical case because he accepted no payment in return for marrying a Korean woman so she could live in the United States. A haole University of Hawaii student in his early 30s, Bill recalls that he agreed to the union five years ago because he wanted to "return" a favor someone did for his family years earlier.

It all began when Bill's next-door neighbor in California told him that a former girlfriend needed help in immigrating to the United States. The neighbor was unable to assist because he was engaged to marry a current girlfriend.

Bill agreed to help. Addresses were exchanged and the plot concocted by letter.

The woman applied for and got a "fiancee visa," obtainable only overseas, which allowed her to enter the country for the purpose of marrying a citizen within 90 days. She and Bill agreed to file for divorce immediately after the "wedding."

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*"In the moments that followed, his mind reeled with the fantasy that they would fall in love and have a 'real' marriage after all..."*

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The planning stage took "a few months." Bill says he is sure he would have been paid if he had asked for money during this time.

The big day came. Bill's "fiancee" stepped off a plane in a California airport.

"When I first saw her it was kind of a shock," Bill recalls. "I expected her not to look that old, even though I knew she was." He was in his late 20's, she almost 35.

In the moments that followed, his mind reeled with the fantasy that they would fall in love and have a "real" marriage after all. "You can't help harking to those romantic movies," he explains. "You have that training, even though you try to damp it down."

After the initial fantasy subsided, Bill says the procedure turned into "one long hassle." He recalls that he and the stranger he was about to marry drove from California to Reno, a "24-hour marriage mill."

During a several-hour wait for their ceremony, they used a book of tickets



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someone had given them which entitled them to cheap drinks at several hotels. By the time they were to be married they were "really drunk," Bill recalls.

He reminisces about the service: "It's an assembly line thing. It takes 15 minutes.

"After it was over, the pastor said, 'You may kiss the bride.' We looked at each other kind of funny and I pecked her kind of gingerly.

"We had only met each other 36 hours before. The pastor asked, 'Have you known each other long?'"

The pair spent much of their time together during four days in Reno, but they never lived together. "She was kind of game to make it a real marriage, but I wasn't," Bill says.

Each moved separately to Honolulu, where the woman now manages a hostess bar. Bill went to see her at the bar fairly regularly at first, but now his visits are rare.

"We're friends," he says. "But our relationship is assuming its natural level. We don't have much in common."

One part of the plan did not proceed as expected; the divorce did not become final until four years after the marriage. She did not want to file for divorce until she brought her child and mother into the country, Bill says. He says he became irritated with the delay, but did not press the matter.

During those years, he told few people that he was married. When filling out forms that asked his marital status, he usually indicated that he was single.

Looking back, he reflects, "It's strange. Most of my friends know. I suppose it might be hard to explain if I ever do get married.

"It's illegal. I signed lies, saying that I lived with her all that time, that I saw her every day." By appearing with his spouse and signing affidavits and showing a marriage certificate, an alien married to a citizen may be eligible for naturalization three years after entering the United States, rather than the usual five years.

Bill concludes, "It was an error, a foolish thing to do."

The Immigration Service in Hawaii is currently investigating about 200 cases of suspected marriage fraud. Of the many cases investigated, the Service here orders only about five aliens each year to leave the country because of conviction for or admission of marriage fraud. Solid cases are heard before an immigration judge sent from the Mainland. Appeals go through the federal court system.

O'Shea says it is difficult to prove fraud unless both parties admit marrying solely to get a visa and living apart. Arranged marriages are okay if they actually "work out," and, conversely,

*Please turn to page 74*

## Myths and Realities

Each year, more than 7,000 foreign nationals come to Hawaii with the intention of living permanently in the United States.

During the fiscal year ending in June 1975, the most recent year for which figures are available, Hawaii attracted 7,012 immigrants.

Hawaii's newest immigrant group is the 3,500 Indochinese—a small fraction of the more than 65,000 aliens living here.

The Philippines remains the major contributor of new foreign residents. More than 2,900 Filipinos came to live in Hawaii in fiscal year 1975. Korea was second, having contributed almost 1,500 new Hawaii residents that year.

Others came from Hong Kong and a wide variety of countries including Canada, the United Kingdom, Germany and Mexico.

There is a steady influx of American Samoans, who are not immigrants in the

---

### *"One hundred deportation hearings in '75, but most decided in favor of the immigrant."*

---

strict sense of the term because they are United States nationals. Almost 4,500 live in Hawaii, according to the State Health Department.

Statistics covering the entire United States show that the largest immigrant group is the Mexicans, followed by Filipinos, Koreans, Cubans, and persons from China and Taiwan.

Almost 3,100 persons were naturalized as United States citizens in Hawaii in 1975, with the largest group coming from the Philippines. One hundred deportation hearings were held that year, but most cases were decided in favor of the immigrant.

In addition to those foreigners who enter Hawaii through legal channels, about 40 illegal aliens are apprehended each month. Such persons are deported if they do not leave voluntarily.

Immigrating to the United States is seldom a simple matter. Unless a potential immigrant is the spouse, parent or minor unmarried child of an American citizen, he is subject to numerical restrictions imposed on natives of his country.

Entry of persons from countries other than those in the Western Hemisphere and the Canal Zone is limited to 170,000 per year. Within that limit, no more than 20,000 persons may enter from any one country.

Entering Hawaii was a far simpler matter for the very first immigrants. Scholars believe the first settlers came from the Society Islands in the South Pacific by 1200 A.D. or earlier. Navigating by the stars, they crossed thousands of miles of ocean in large outrigger sailing canoes.

It was centuries later, after the European "discovery" of the Islands by Captain James Cook in 1778, that Hawaii began to take on the character of a racial melting pot. Among the first American haoles to live here were seven New England Congregationalist missionary couples whose boat arrived in 1820.

Later, as the Islands were becoming an outpost for trading and whaling ships, they attracted foreigners able to make a living by catering to such vessels. A census in 1853 listed 2,119 foreigners from some 33 different countries or regions including Europe, South America and Africa.

More than 180 Chinese plantation workers were brought to the Islands in 1851 by haoles sugar planters. Successive waves brought some 46,000 Chinese to Hawaii before annexation by the United States in 1898.

The next major ethnic group to be imported as laborers was the Portuguese; 17,500 arrived from the Azores and Madeira Islands between 1878 and 1887.

Large numbers of Japanese began arriving as field workers in 1885, and by the turn of the century nearly 40 per cent of the territory's population was Japanese. Small groups of Puerto Ricans, Koreans and Spaniards entered shortly thereafter, but most of the Spaniards soon left for California.

Filipinos were the last major national group to come to Hawaii. Almost 120,000 came as plantation workers between 1907 and 1931.

The first large group of Samoans sailed to Hawaii aboard a military transport ship in 1952, joining some 1,400 Samoans who had trickled into the Islands earlier.

Immigrants to Hawaii have encountered problems of acceptance ever since some early Chinese field workers endured the sting of black snake whips brandished by their *lunas*, or supervisors. Today, they are faced with the widespread belief that they are coming here at too fast a rate and are having an adverse social and economic impact on the state.

Such sentiments can also be heard about new arrivals from the Mainland, but to a lesser extent.

In a survey completed in May by the

*Please turn to page 62*



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# Tutu's Kitchen

## Napua Stevens Shares Reminiscences, Recipes of Big Island Childhood

Margaret Stone

I just returned from an enjoyable and informative conversation with one of Hawaii's most colorful, cultured and knowledgeable women, Napua Stevens. Dancer, narrator, mother, historian and musician, Napua is considered an authority on Hawaiiana.

My earliest memory of Napua is as a talented and popular singer and dancer performing on the Roof Garden of the Alexander Young Hotel in downtown Honolulu. Although I have since read her books, listened to her glowing descriptions of parades and avidly watched her TV cooking sessions some years ago, this was my first encounter with Napua.

As we sat overlooking Ala Moana Park, Napua told me of her childhood and of her earliest memories of food and its preparation. Napua learned to cook "by observing" her mother and aunt in their old style kitchen in Kohala on the Big Island.

Her great, great aunt gave Napua wise advice that related not only to cooking, but to Hawaiian history as well. She advised Napua to store up all the old Hawaiian ideals and knowledge in her heart and brain, rather than writing it in a book that could be lost or forgotten. This practice has made Napua today a veritable storehouse of "things Hawaiian."

The *hale kuke* or kitchen in Napua's home was not a separate building, but was separated from the rest of the house, like a wing. The kitchen's main furnishing was a long table with benches. In the center of a table was a jar, containing spoons, with which all eating and cutting could be done.

There were two stoves in the kitchen---a three burner kerosene stove and-oven, and a large kerosene can with an opening cut out near the bottom to hold charcoal. The latter makeshift stove was used for long slow cooking.

Napua also recalls a "pie safe" occupying one side of the wall. Oldtimers will remember them. It was a cupboard, screened all around with a drawer in the bottom. The "safe's" four legs stood in empty tuna cans filled with water to discourage the ants.

A huge *kelemania* (crock) covered first with a clean cloth and then its own cover was an important container in a Hawaiian kitchen. It was ideal for mixing and storing poi. Napua described the art of making flour poi to add to the real

thing when it was necessary to stretch the amount.

Napua gave me her secret of combining pineapple with *pohas* (ground cherries) for jam and the idea of using the leaves of the sweet-potato vine, cooked like spinach instead of the taro tops (*luau*) which are known to have an "itchy" quality unless boiled in many waters.

Islanders are familiar with lomi salmon, but I had never heard of another dish from Napua's childhood---"lomi sardines." You simply take a can of oil sardines and combine with tiny tomatoes and green onions. It should be served icy cold.

An inexpensive dessert served in Napua's home in leaner times (and mine, too) was a large Saloon Pilot cracker, softened with boiling water or hot tea, buttered generously and covered with sweetened condensed milk.

Here are two more of Napua's recipes which are easy and truly Hawaiian.

### MAHIMAHU ala NAPUA

8 slices mahimahi fillets, floured and seasoned with salt and pepper.

2 onions sliced

2 cloves garlic, crushed

½ cup shoyu

½ cup water

2 T. butter and 1 T. oil  
chopped macadamia nuts.

Dredge fish fillets with seasoned flour. Place in heated pan with butter, oil and garlic, and macadamia nuts. Do not brown. Turn each piece after pan is filled. Add onions. Pour shoyu and water over all. Cover and simmer for about five minutes. Remove contents of pan to a warm dish and serve with rice, a green salad and a dessert of fruit.

### GORDON'S HONEY-BAKED BANANAS

Use any variety of bananas. Peel and place whole in a shallow buttered baking dish, as many layers as the dish will hold. Pour over all bottled commercial honey, sprinkle generously with chopped macadamia nuts. Squeeze the juice of one large Kona orange over all before or after baking. Bake at 350 degrees for one hour. Serve hot, warm or cold with or without fresh cream or ice cream.

For additional recipes, write Napua Stevens, Star Route 3, Volcano Highway, Hilo, Hi. 96720.



# Speaking Out

David Eyre



## The Triscuit Survey Says It All

I've recently returned to Hawaii after eight months overseas. About half of that time was spent on the Mainland where, from time to time, I shopped for a lot of groceries. And, like my predecessors, I returned to Honolulu shocked over what the local folk have to pay for their vittles.

Like the weather, we all talk about the high cost of food in the Islands but we don't do anything about it. Isn't it time to really study the problem at a governmental level to determine if there isn't some relief for us?

Let me tell you about the Triscuit Survey that my wife Cynthia and I conducted for four months in Oregon, Florida, Georgia, South Carolina, the District of Columbia and New York. We chose Triscuits, those little square cracker things that Nabisco must make from leftover Shredded Wheat, because we always have some in our luggage, either to nibble on during the cocktail hour or for munching when the "hunger shakes" strike.

We started keeping track of what we were paying for Triscuits, mindful that we had been shelling out 91 cents a box when we left Honolulu last September and 99 cents when we ordered from the store that delivers. In our four months of purchasing these crackers, the most we paid was 89 cents, just 10 steps off New York's Park Avenue, and the lowest we paid was 59 cents in an A&P store on Third Avenue in the same city.

In Oregon Triscuits usually cost us 71 cents with an occasional 69 cents. In Florida, Georgia and South Carolina the cost was between 65 cents and 70 cents. In expensive Washington, D.C. the price was around 85 cents in the delis around the Sheraton-Carlton Hotel.

So what do we do when we return to Hawaii? We check on the price of Triscuits. The Village Market on Wilder avenue was charging 95 cents, Foodland

*David Eyre is a former editor of HONOLULU.*

was asking 93 cents and Times and Safeway, who'd been charging 93 cents, were having 89 cents "specials."

There was a time when people in Hawaii blamed Matson for the high cost of merchandise but that company long ago proved convincingly that it costs about a penny to haul a pair of Jockey shorts from San Francisco to Honolulu. If I recall correctly, it cost two or three cents to bring over a jar of Maxwell House and I can't imagine it would cost much more to haul a box of Triscuits.

When grocers could no longer blame the shipping lines, they started complaining about Hawaii's high land costs and how expensive it was to set up a supermarket on Honolulu's costly coral.



Now I'm the first to agree that land is expensive in Honolulu but don't tell me that Manhattan's Park Avenue and hoity-toity Fifth Avenue are slouches in the high rent department. Yet the small stores that cluster on the fringes of these elegant avenues were all selling Triscuits for a lower price than regularly charged by Honolulu's stores.

And note that I am talking about *small* stores, not the supermarket types. We all expect to pay more in small outlets that cater for the convenience of their neighbors. These operators have small volume; the only way they can make a profit is to have a higher markup.

Yet when it came to staples, their prices were lower than what we pay in our big-volume stores in Hawaii. And,

speaking of staples, in Oregon I could purchase a gallon of milk for what a half-gallon costs in Hawaii. And screw-top wine (a staple in my life) that costs \$1.99 in San Francisco costs \$2.99 here—same brand, same bottle.

Well, what are all these figures adding up to? They're adding up to my personal conviction that it would be perfectly proper for our legislators to consider doing something that would give the citizens of Hawaii much-needed relief.

Why doesn't the state of Hawaii build and maintain one great big glorious warehouse to hold that inventory we're always told must be maintained? Build it on state-owned land; make it exempt from taxation. Pass the savings onto all of us.

So brand that a pinko idea. But there's precedent. Mormons store food; so do squirrels. Now let's go even further. Let's condemn the land under our supermarkets. State and federal governments are constantly condemning land for the public good. How better to help the public than to take over the real estate that presently inflates our grocery bill?

Actually, the idea of the state providing land for food-dispensing is old as history. Cities of the world for centuries have provided publicly-owned market places where farmers of the surrounding countryside sell their produce. Wouldn't a state-owned "market place" with a supermarket ensconced thereon be the modern equivalent of the vegetable stalls in the old town squares?

I'm saying it's time for our lawmakers to investigate ways and means of providing lower grocery costs for the people of Hawaii. And any candidate for the governorship will be a shoo-in if he embraces such a cause.

There's something very basically wrong when I can buy a box of Triscuits for 85 cents a half-block from Saks Fifth Avenue while it costs me 93 cents a half-block from a boiled peanut factory on Beretania Street.

HONOLULU invites its readers to send in contributions for this column.



# THE NEW YORK TIMES MAGAZINE

## Crossword Puzzle

### Spoonerizing

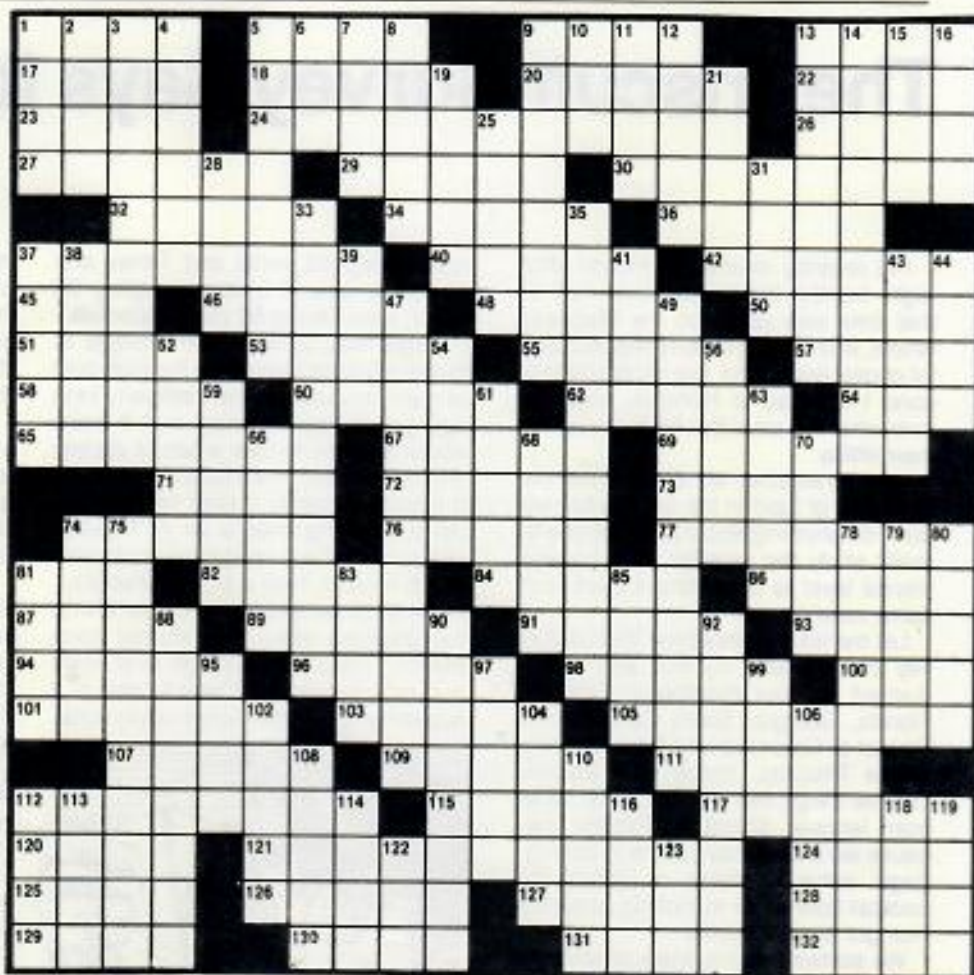
By Sam Lake/Puzzle Edited By Eugene T. Maleska

#### ACROSS

- 1 Level  
5 Sailors' patron saint  
9 Shh!  
13 Don Juan's delight  
17 Hindu caste  
18 Family member  
20 She wrote "Them"  
22 Cloy; glut  
23 Aftershave powder  
24 Artist's complaint re a drama  
26 Shipshape  
27 Hebrew song  
29 Cancels  
30 — Park, N.Y.C.  
32 Tennyson's "— Arden"  
34 Limiting conditions  
36 Entangling  
37 Husky bred in the U.S.S.R.  
40 Command in a Western  
42 Comprehensive  
45 Library treasures  
46 Script direction  
48 Monroe's "— Good Feeling"  
50 Autry birthplace, in Texas  
51 Paul's friend  
53 Paganini's hometown  
55 Aligns  
57 Tackle  
58 — Ysrael (Palestine)  
60 "Like Niobe, all —"  
62 — City, Calif.  
64 Marshall Plan initials  
65 Shadrach's friend  
67 Newsy digest  
69 Brewer or Wright  
71 Medicinal plant  
72 "Peace — time": Chamberlain
- 73 Mottled  
74 Yalie's rival  
76 Strategic Pacific island  
77 Late Greek tycoon  
81 Hamlet's cry  
82 Author of "State Fair"  
84 — Tuva, U.S.S.R. region  
86 Seven, in Sicily  
87 Ditto  
89 Pea and bean  
91 Trotsky and Jaworski  
93 Café au —  
94 Wild; savage  
96 German child's hero  
98 Changed the décor  
100 Mauna —  
101 Whirled; purred  
103 Slander  
105 Counterirritant  
107 Within: Prefix  
109 Goya's "Maja" et al.  
111 Bobby-soxer's "Of course!"  
112 Continual  
115 Freshen  
117 Puget Sound port  
120 Broadway group  
121 He can't spell chickadee  
124 Burden  
125 City in Utah  
126 Tropical climber  
127 Garb for Calpurnia  
128 Abominable Snowman  
129 Sense; think  
130 "— for All Seasons"  
131 What Simon does  
132 Concordes

#### DOWN

- 1 Small one: Suffix  
2 Patty ingredient  
3 Girl makes pies, not yummy to the tummy

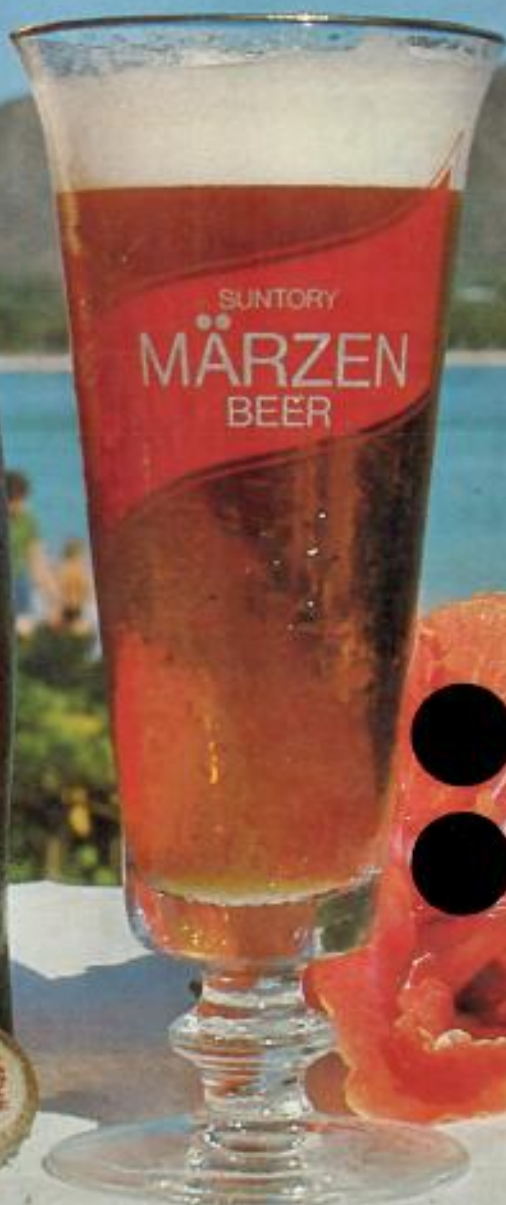


- 4 — Creed: A.D. 325  
5 Attractive  
6 Roman 52  
7 Recuperate  
8 Nonet minus one  
9 Playwright's cayuse emporium  
10 Assembly-line group: Abbr.  
11 For men only  
12 Legatees  
13 Starfish or minor planet  
14 Do actors do this?  
15 Of the ear  
16 "Apostle of the Franks"  
19 Angler for congers  
21 Gang's language  
25 Cattail of India  
28 Knowledge  
31 Brewer's purchase  
33 Read Walton without interest  
35 Alarming trimmer in a wagon  
37 Western capital  
38 Toughen  
39 Hawaiian bird  
41 One of 24  
43 Plaza  
44 Northlander  
47 Leo's April ailment  
49 Soles beatin' out a jazzman's rhythm  
52 Allen or Frome  
54 Fight site  
56 Coil of yarn  
59 Epsom —  
61 Carson was one  
63 Precincts  
66 Blazers  
68 Synonym for 15 Down  
70 Car that "bornbed"  
74 Like cryptograms  
75 — band (cattle on parade, proverbially)  
78 Old whetstones twisted by icy pellets  
79 Compound suffix  
80 Attack  
81 "— with Lather," musical soap opera  
83 Void's partner  
85 Carol or Coward  
88 What a sane male turns at sea  
90 Station wagon  
92 Frank, Nancy et al.  
95 Native of Riga  
97 Cicero's "I sit"  
99 Philippine tree  
102 Talk like a Georgian  
104 Periods of fasting  
106 Hatfields' foes  
108 Idiocy  
110 Religious groups  
112 Dogie  
113 Small shoe size  
114 Colliery vehicle  
116 Command to Dobbin  
118 Jeff's partner  
119 Without any changes  
122 Key to heredity  
123 Culbertson



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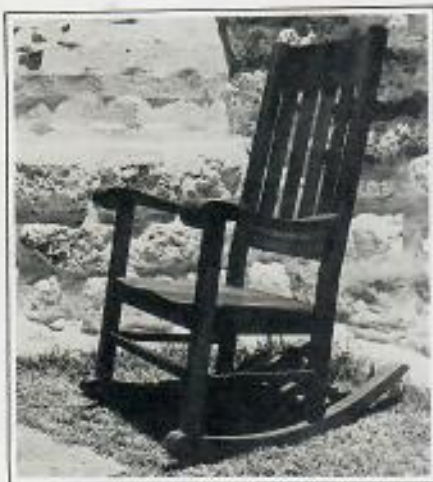


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## Myths

*Continued from page 57*

State Commission on Population and the Hawaiian Future, 82 per cent of those questioned were in favor of further restricting the number of immigrants coming to Hawaii. Sixty-five per cent felt that the State should control the number of prospective residents coming here from the Mainland.

In his annual State-of-the-State message this year, Governor George Ariyoshi called for statutory means of slowing growth, such as a one-year residency requirement for welfare recipients. The governor conceded that a law imposing such a requirement might be unconstitutional. Meanwhile, a new State law aimed partly at discouraging newcomers requires a year of residence in Hawaii for persons hired in State and County jobs.

Hawaii's population is growing faster than was predicted for the purpose of compiling a state general plan. It is expected to exceed 900,000 this year.

At a time when state population growth is recognized as a major political and social issue, it is appropriate to examine some popular beliefs about immigrants:

■ "Immigrants contribute more new residents to Hawaii than do in-migrants from the Mainland."

"In terms of absolute numbers, there just isn't that much difference," says Paul Gordon, research statistician for the State Commission on Population and the Hawaiian Future. Gordon bases his answer on statistics gathered between 1970 and 1975.

During this period, the total immigrant population in Hawaii increased by 37,500. Of this number, about one-third later moved elsewhere or died. Another third became naturalized, throwing their status as "immigrant" open to question.

The net increase in the immigrant population during that period was, therefore, either just over 12,000 or around 24,000—depending on whether one chooses to include the naturalized group in the totals.

The net gain of in-migrants from the Mainland between 1970 and 1975 was just over 20,000. Net gain is determined by subtracting the number of persons who move away from the number who arrive.

Meanwhile, there was a net "natural increase" of 40,000 in the state's population. This figure is derived by subtracting the number of deaths from the number of births.

■ "Crime and violence occur at higher rates among immigrants than among other Hawaii residents."

Harold H. Falk, assistant police chief for field operations in Honolulu, says he



does not believe immigrants are any more crime-prone than others—either as victims or as perpetrators.

"A very small percentage of crime involves immigrants," he says. Honolulu Police Department and state crime statistics indicate crime rates among ethnic groups, but not among newly-arrived foreigners.

■"Immigrants are overloading Hawaii's welfare rolls."

A survey conducted this February for the State Department of Social Services and Housing shows that the largest group of welfare recipients—12,766—listed Hawaii as their birthplace or last previous residence.

Persons from the Mainland accounted for 4,682 spots on the welfare roll, while only 2,838 immigrants were listed.

■"Immigrants are less well educated than Hawaii residents in general."

A survey conducted in late 1975 by a group of University of Hawaii professors and state employees showed that half of the 750 immigrants responding had at least completed high school and one per cent had done some college graduate school work. The study was published by the Center for Governmental Development at UH.

A study by the State Department of Planning and Economic Development of 58,800 Hawaii residents at least 25 years old between 1972 and 1974 showed that 67 per cent had finished high school and six per cent reported graduate study.

■"Most immigrants have menial jobs."

No, according to the UH/state study. Less than half—47 per cent—said they had "service" jobs such as janitor or waiter, though such workers did make up the largest single group. Twenty per cent were reported working in clerical and sales jobs, and only four per cent in professional, technical or managerial capacities.

■"Immigrants are less healthy than others in the community."

It's the other way around, according to a State Health Department study published in April.

Persons who reported living in a foreign country one year earlier were found to be in better health than those who lived in Hawaii a year earlier, in all except two of the 12 areas studied. The two areas in which immigrants fared worse were tuberculosis and vision impairments. There were 5.5 cases of tuberculosis among every 1,000 immigrants, and 3.8 among residents.

Why do immigrants select Hawaii? The reasons may seem obvious, but the State Population Commission is beginning work on what its officials say will be the first survey aimed at examining them closely.

—CS

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# Dining Cues

This listing of recommended restaurants is compiled as an information service for our readers and is a cross section of Honolulu's better restaurants as represented by our advertisers. We report extensively on three each month, and attempt to keep information up-to-date on the others. But to spare yourself possible inconvenience we encourage you to recheck special information by phone. (Letters following the listing indicate credit cards accepted: A = American Express; B = BankAmericard; C = Carte Blanche; D = Diners Club; M = Master Charge.)

**MANDARIN PALACE**—2345 Kuhio, fifth floor pool level of Miramar Hotel. Chinese, Canton specialties from Miramar Hotel in Kowloon, Hong Kong. Remember the old joke—"When is a duck not a duck?" "When it's chicken." Well, it's no joke. Dinner at the regal Mandarin Palace was marred by a slight contretemps over that tasty fowl. As the piece de resistance of the evening we ordered fresh lemon duck (\$6.25). When it arrived and we chopsticked the first bite it was chicken, not duck. Delicious, but definitely chicken. We informed the waiters who



said it couldn't be because there is no lemon chicken on menu. We already knew that. We insisted and sent the dish back to the chef. "It," he said, "is duck." This got my dander up and I bundled up the dish and took it the next day to the food and drug department of the State Health Department. Food Inspector Maurice Tomura confirmed to the restaurant that it was chicken and Nancy Chu, acting manager at the Mandarin Palace, called to apologize and explain. Seems lemon chicken is served at lunch, lemon duck at dinner, both are partially cooked in the morning and someone selected the wrong tray that evening to finish deep frying for us. (Maybe now, I ought to go back and sample the duck). The rest of the dinner went off without a hitch. Deep fried butterfly prawns, in a very light batter sprinkled with sesame seeds (\$4.75) served with plum sauce and optional hot mustard were superb. Beef and green pepper sauteed (\$5.50) was a new dish to me in that it was sliced, not cut in chunks, with bamboo shoots and stir fried in oil and a delicate sauce. The scallops and broccoli both cooked tender-crisp in the more familiar larger pieces were spiced with paper-thin slices of orange, all delightfully delicate in flavor (\$5.75). We chose steamed rice as an accompaniment. The ubiquitous Chinese dinner tea was served in small porcelain tea cups—with handles and saucers. A change we found, well, handy. We ended dinner with a cooling, soothing, delectable dessert: almond cream pudding with lichees in a crystal ice coupe. (No fortune cookies). The Mandarin Palace's exquisitely carved-wood walls and doors lead to several function rooms which can seat 12 to 80 persons, and where the restaurant's specialties grace tables for banquets



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The Summit presents a distinguished selection of gourmet dinners, including Three Tenderloins Kalakaua, Steak Diane and Puget Sound Salmon poached at your table. After dinner dancing. Buffet lunch Monday through Saturday and our now-famous Sunday Brunch. Beautiful view from the 36th floor.

### THE SUMMIT

For reservations:  
955-4811  
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## For Japanese specialties...

Japanese food becomes a work of art at Mon Cher Ton Ton. Choose between teppan steak tables or individual table service. Dinners include Sha-bu Sha-bu, Tempura and many other favorites, beginning at only \$6.95. Lunch weekdays; dinner Monday through Saturday.

Mon Cher  
Ton Ton

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## For spacious dining...

Whalers Broiler is the gathering place for enjoying majestic drinks, steaks and prime ribs. In addition, Hawaiian food and fashions are featured every Friday. Lunch weekdays; dinner every night. After dinner pop music and dancing at the adjoining Inn B'tween.

### WHALERS BROILER

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Dine in a tastefully elegant restaurant. Enjoy a majestic mountain view . . . the azure sea below and its inhabitants prepared to epicurean tastes. Continuous service from 11 AM to 11 PM.

# ORSON'S RESTAURANT

1050 ALA MOANA BLVD AT THE WARD WAREHOUSE  
ACROSS FROM KEWALO BASIN ABOVE THE CHOWDER HOUSE.  
PHONE 521-5681.

and special occasions. Hong Kong sizzling platters and flambé dishes are still exotic in Honolulu. Pride of the Palace dishes are shark's fin soup, bird's nest broth and "Vagabond Chicken" which traces back to the "Beggar's Chicken" in Hangchow where stuffed chicken is wrapped in lotus leaves, encased in clay and baked for four hours. Good, especially if the clay coating is cracked with a champagne bottle you've just emptied. Chinese buffet luncheon daily, 11 a.m.-2:30 p.m. Dinner 5:30-10:30 p.m. Cocktails. Reservations suggested. Aloha Shirt. Valet and validated parking. ABDM. 922-1666.

—JB

**MICHEL'S** At The Colony Surf—2895 Kalakaua Ave. French. It's always a pleasant surprise to walk into the quiet elegance of the Michel's entry with its polished wood, velveteen cushions, fresh flowers and gilded cupids and then to walk on into the dining rooms with one fabulous wall completely open to the beach and softly rolling surf. But never more so than at sunset time when the whole glory of the gilded South Pacific is set out before your eyes. It's not listed on the menu as a prelude—but it should be. To toast the sunset we ordered a bottle of Wente Bros. Pinot Chardonnay well chilled and studied the familiar menu. For starters we selected Belgian endives mimosa, my favorite salad greens, (\$4) and they arrived as expected, a half dozen white-green hearts with a tangy dressing and a lush sprinkling of rice egg. And, smoked salmon, sliced thin enough for origami, delicately flamed and served with Maui onions, capers and toast garniture (\$6). Entrees were the ones you wait to order until you go to a special restaurant. The sweetbreads saute en casserole (\$11) were tender and sweet, but not too, in a sauce that wisely combined spices, herbs, shallots and mushrooms, served with rice pilaf and fresh zucchini. The veal piccante, was blanc, as veal should be, thin, delicately sauteed, and indeed piquant with the tart, lemony butter (\$13), also served with zucchini and rice. The last rays of sunset had disappeared and the stars were out in force when we ordered fresh strawberries a la Romanoff (in perfect season, \$3) and Isle de France brie cheese with fruit and French bread (\$3) and a steaming, dark brew of Kona coffee (\$1.50 a pot) and sat back to listen to the subtle sounds from the piano bar. If I smoked cigars, I would have smoked one. Someday soon I shall have to do an article on the best breakfasts in town. We had heard about Michel's super breakfasts which started last month and Colony Surf Vice President Hans Strasser gave me a menu to look over—it makes you want to give up lunch and just have breakfast. Served from 7 until 10 a.m. the menu offers lax and bagels, scrambled eggs, on-



ions and cream cheese (\$6), my grandfather's favorite—steak and eggs—a broiled center cut sirloin steak, two eggs any style, home-fried potatoes, toast, tea or coffee and choice of juice (\$7). There are nine styles of omelettes; pancakes or crepes and French toast, of course. But the one that blew our minds and could almost be a honeymoon in itself is the "Gourmet Breakfast For Two." It includes French champagne, fresh orange juice, broiled filet mignon, scrambled eggs, fresh spinach, crepes Colony Surf with sauce Suzette, fresh strawberries and orange slices, toast and Kona coffee (\$14 per person). Which must be why breakfast is served from 7 until 10! Lunch, 11-2:30, Dinner (coat, tie suggested) 6-11 daily. Sunday Champagne Brunch



11-3. Cocktails 10 a.m.-midnight. Reservations. Valet parking. ABCDM. 923-6552.

—JB

**THE MONARCH ROOM**—2259 Kalakaua Ave., beachfront at the Royal Hawaiian Hotel. Continental. Walking into the Royal Hawaiian dining and showroom is like stepping into a red velvet jewelry box. The jewels on display until September 18 are Alan and Julie Grier. It takes a young oldtimer to remember when the Monarch Room was called "The Royal Dining Room" and everyone wore "evening clothes." There was no show, just "dancing under the stars" and "hot-rod girls" in beautiful



Japanese kimonos. Now a full-fledged resort cabaret and showroom, the emphasis has shifted from food to headliners. The price of the entree sets the price for the complete meal: appetizer or soup, salad, entree, dessert and coffee (tea or milk). For starters we picked oysters Rockefeller and Puget Sound smoked salmon. The oysters were good and hot, served on a bed of rock salt. With fresh spinach and plump oysters was a fluffy topping I never did recognize. The salmon, well smoked, was served chilled with capers and onions and would have been perfect with thin sliced rye bread instead of lavosh. Salad was half a head of crisp and cold Manoa lettuce with a tangy vinaigrette dressing. For entrees we selected filet mignon, medium rare, (\$15.00) served with baked potato, sour cream and chives; tender mushrooms sauteed in butter; tomato bouquetiere (a half tomato covered with green peas, cheese, crumbs and broiled) with Bearnaise sauce on the steak. The poached salmon (\$12.25) filet (almost too large for one person) was served with a white sauce, parried new potatoes and tomato bouquetiere. With it we chose a Pouilly Fuisse (Sichel) perfectly iced and mellow, a little on the sweet side. The musicians began tuning up to give us a bit of warning, and we ordered coconut snowball meringue with raspberry sauce (probably my favorite like-a-breath-of-spring taste in this world) and macadamia chiffon pie with whipped topping and a silver pot of hot, black coffee—just in time for the two-piano overture of Aloha Hawaii (never knew how great it sounded on piano) and the curtain-raiser of Alan and Julie's fine voices blending onstage in a medley of Hawaiian songs and show tunes, old and new. Cover charge is \$5. Showtimes are 9 p.m. (dinner served from 7-10 p.m.) Tues.-Sat., with cocktails only shows Fri.-Sat. at 11 p.m., and Sun., 9 p.m. Reservations required. Coat suggested. Valet and validated parking. ABCDM. 923-7311.

—JB

**L'AUBERGE**—117 Hekili, Kailua. French. Intimate Brittany country side inn atmosphere, specializing in crepes from blinis to Suzette. Specialite de la maison, escargot and boeuf Bourguignon. An excellent wine and aperitif list. Ala carte items from \$2.25-\$7.95. Reservations suggested. Special arrangements for parties. Has own parking lot. Aloha shirt. Wed.-Sun. 6-10. BM. 262-4835.

**BAGWELLS 2424**—2424 Kalakaua, third floor of Hyatt Regency Waikiki at Hemmeler Center. Continental-French. Very special attention to beef.

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**BENIHANA OF TOKYO**—2005 Kalia Rd. in Rainbow Bazaar of Hilton Hawaiian Village. Japanese-Teppanyaki. The Theater of Teppan Arts in continuous performance with each steak or chicken entree and succulent hibachi vegetables. Dramatic cocktails in handsome Oriental ceramics (\$3.50 including mug to take home). \$6.50-\$12.50. Aloha shirt. Cocktail lounge with entertainment 4-12:30 except Sun. Reservations required. Validated parking in Hawaiian Village garage. Lunch Mon.-Sat. 11:30-2:30. Dinner nightly 5:30-10:30. ABCDM. 955-5955.

**BOBBY McGEES CONGLOMERATION**—2885 Kalakaua. Funky American. The nine-foot bathtub holds the salad, the antique stove simmers the soup. Known for beef and seafood; specialties, prime rib and shrimp kabob. Average \$7-\$8 (also children's prices). Adjoining cocktails and European style discotheque. Reservations, aloha shirts, valet parking. Sun.-Thurs. 6-11, Fri. & Sat. 5:30-12. ABDM. 922-1282.

**BYRON II STEAK HOUSE**—1259 Ala Moana Center mall level. Continental. Steaks, seafood and outstanding prime roast beef. Priced from snacks to elegant dinners. Cocktails. Reservations suggested. Aloha shirts, parking at center. Convenient and inviting for shopping or business. Lunch and dinner 11 a.m.-10 p.m. weekdays, Sun. 5-10. ABDM. 949-8855.

**CANLIS**—2100 Kalakaua. American. Steaks, seafood and salads. Exceptional—pepper steak, lamb ribs, oysters and Canlis salad. Handsome and unique Polynesian architecture and decor. Upper dining room, jacket required; lounge dining room, aloha shirt casual. Cocktails with piano bar from 1 a.m. \$6.50-\$14. Reservations suggested. Valet parking in private lot. Executive dining room for private parties. Nightly 6-11:15. ABCM. 924-2324.

**CANOE HOUSE**—1777 Ala Moana, lobby level, Ilikai Hotel. American cuisine. Hawaiian entertainment. Complete prime rib dinner (table service) plus The Lady of Love—Loyal Garner Show and music for dancing. \$12.95 (No cover charge, no minimum). Cocktails. Reservations. Aloha shirts. Validated parking in Ilikai. Mon.-Sat. 7-9, music and shows to 12. ABCDM, Western International and United Airlines cards. 949-3811.

**CHEZ MICHEL**—2126B Kalakaua. French and Continental. Trout saute, beef toumedos, sweet-breads and sherry sauce, artichokes, rack of lamb and a full menu of specialties in a charming indoor-outdoor setting. Grand Marnier souffle order in advance. \$4.50-\$10. Cocktails. Reservations suggested. Aloha shirt. Valet parking. Lunch 11:30-2:30. Dinner 6-10:30, Mon.-Sat. ABDM. 923-0626.

**CHUCK'S STEAK HOUSE**—Waterfront at Koko Marina and at Pearridge Mall. American. Noted for prime meats in a variety of steak cuts and a bounteous serve-yourself, icy, salad bar. \$3.75-\$10 (also children's prices). Cocktails. Reservations suggested. Aloha shirt. Parking at shopping centers. Daily 11 a.m.-10 p.m., cocktails 'til 2. ABM. Koko Marina 395-9044. Pearridge 488-3055.

**THE COLONY: A STEAK HOUSE**—2424 Kalakaua, second floor lobby level, Hyatt Regency Hotel. American. Top choice beef cut at your direction and charcoal broiled; dinner includes elaborate salad and vegetable bar and house wines. Priced by weight per ounce. Cocktail lounge and entertainment. Reservations suggested. Aloha shirt. Valet and validated parking (Hemmeter Center garage). Daily 6-11. ABCDM. 922-9292.



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**GOLDEN DRAGON**—2005 Kalia Road, Ocean Tower Lobby of Hilton Hawaiian Village. Award-winning Chinese cuisine by Chef Dai Hoy Chang. Chef's special—Lemon chicken. \$3.50-\$9. Private banquets, special menus arranged in advance. Adjoining cocktail lounge with nightly entertainment. Reservations suggested. Validated parking. Aloha shirt. Daily 6-10 p.m. ABDM. 949-4321.

**HY'S**—2440 Kuhio Ave. American, a "Charcoal Broil" specialty house. Fine "dry hung" aged beef—porterhouse, New York, sirloin, filet mignon, Delmonico, rib steak, broiled to perfection, as well as lamb, ribs, sweetbreads and lobster served with any soup on the menu, or HY'S salad with dressing, and a choice of potato or rice as well as HY'S special toasts. All in a luxurious, turn-of-the-century decor. \$7.95-\$13.50. Aloha shirt. Cocktail lounge 'til 2 a.m. Reservations required. Valet parking. Nightly. Dinner hours: Mon-Thurs. 6-12, Fri-Sat. 6-1, Sun. 6-11. Cocktails 'til 2. ABCDM. 922-5555.

**MAILE RESTAURANT**—500 Kahala Ave., Beach level of the Kahala Hilton Hotel, International. Menu has island flair as does room with its orchids, greenery and splashing pools. Specialties—medallions of veal in Morel sauce and baked kumu with fennel, tomatoes, onions and Pernod. Cocktail lounge with dancing and entertainment 'til 1 a.m. \$18.50 table d'hôte complete dinner. Reservations suggested. Valet and validated parking. Coat. Mon-Sat. 6:30-10:30. Sun. (Buffet) 6-10. ABDM, Hilton and TWA cards. 734-2211.

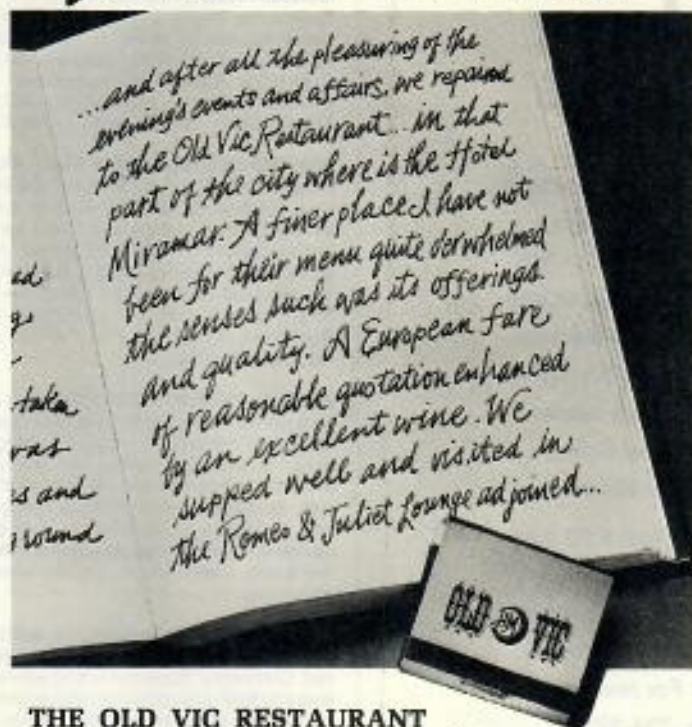
**MON CHER TON TON**—410 Atkinson Drive, lobby level Ala Moana Americana Hotel. Japanese. Both teppan cookery and the finest in Japanese table service with shabu shabu and ori yaki specialties and unique, delicious dessert, green tea ice cream. Cocktails and entertainment in inn BTween 'til 1 a.m. \$3.25-\$12.50. Reservations suggested. Validated parking. Aloha shirt. Breakfast, except Sun. 6:30-9:30; Lunch, Mon.-Fri. 11:30-2; Dinner, Mon.-Sat. 6:30-9:30. ABCDM and American Airlines. 955-4811.

**THE OLD VIC**—2345 Kuhio, lobby level of the Miramar Hotel. Continental. Menu and decor with pleasant overtones of Victorian England. Specialties: beef Wellington (order ahead), pepper steak, roast duckling Bigarade and flaming desserts. Romeo and Juliet cocktail lounge with entertainment 'til 2 a.m. A la carte \$6.75-\$12.50. Balcony seating for special parties. Reservations suggested. Valet and validated parking. Coat suggested. Daily 6-11. ABCDM. 922-2077.

**ORSON'S RESTAURANT**—1050 Ala Moana Blvd. on the second level of The Ward Warehouse. Island-style. Diners have a view of both ocean and mountains from this casual, gracious restaurant. Specialties include chioppino, sauteed prawns, scallops, and jumbo oysters. A private loft for special parties. Cocktails. \$2.65-\$11.85. Reservations suggested. Parking in Warehouse shopping area. Aloha shirt. Daily 11 a.m.-11 p.m. ABCM. 521-5681.

**PAGODA FLOATING RESTAURANT**—1525 Rycroft St. at the Pagoda Hotel. American and Japanese. Specialties: sukiyaki, prime rib roast, bouillabaisse and gourmet seafood dishes. Served in a comfortable restaurant where walls of glass, on every side, present a spectacular view of waterfalls, fountains and the famous and colorful Pagoda koi (carp) in their coats-of-many-colors. Cocktails. \$5.95 to \$11.50. Sunday buffet. Private tea rooms. Open daily for breakfast, 7-11; lunch, 11-2, and dinner, 5:30-10. Ample free or valet parking. Reservations suggested. Aloha shirt. ABCDM. 941-6611.

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**RAINBOW RIB LANAI**—2006 Kalia Rd., Rainbow Tower lobby Hilton Hawaiian Village. American. Specializing in superb presentation of Hawaii's two favorites—roast prime ribs of beef and mahimahi five-course dinner accompanies entree, complimentary cordial served in Pot O'Gold Lounge after dinner. \$7.50-\$8.75. Cocktails and piano bar 7:30-12:30. Reservations suggested. Validated parking. Aloha shirt. Nightly 6-10. ABCDM, Hilton Hotels and Air Canada cards. 949-4321.

**SAN MIG RESTAURANT & PUB**—444 Hobron Lane at Eaton Square Honolulu's new Restaurant Row. Continental. Specialty: Filet de boeuf Charlemagne, lamb, seafood and steaks served in an atmosphere of Victorian-Spanish elegance. \$2.95-\$12.00. Reservations suggested. Aloha shirt. Validated and valet parking. Daily. Lunch, Mon.-Fri. 11-3. Brunch, Sun. 10-2. Dinner 6-10:30. Cocktails, Sun.-Thur., 11 a.m.-1 a.m., Fri.-Sat., til 1:30. ABCDM. 941-5272.

**SIZZLER FAMILY STEAKHOUSES**—Six locations on Oahu and one in Kona. American. Known as "family" restaurants and for "sizzling" steaks; good, fun and very inexpensive (including mini-menu for keikis). Breakfast served midnight to 11 a.m., buckwheat cakes to steak 'n eggs, Waikiki only (Kalakaua at Ala Moana). \$4.99-\$4.29. No cocktails. Free Parking. No reservations needed. Aloha shirt. Waikiki-Sizzler open 24 hours daily, all others daily 11 a.m.-9 p.m.

**THE SUMMIT**—410 Atkinson Drive, 36th floor of the Ala Moana Americana. Honolulu's highest restaurant. Continental. Superb view and extensive menu featuring fresh spinach salad, Maine lobster, Long-shire lamb chops, fresh poached salmon, escargot bisque, frozen Irish coffee. Cocktail lounge with dancing 'til 1 a.m. \$4.75-\$12.50. Reservations. Validated parking. Coat suggested. Lunch, Sun.-Fri.; Buffet, 11:30-2; Dinner nightly, 6-10. ABCDM and American Airlines card. 955-4811.

**THE THIRD FLOOR**—2552 Kalakaua, third floor of the Hawaiian Regent Hotel. Continental. Noted for sophisticated decor and award winning menu. Start with relish tray and "naan" bread with duck pate. Specialties: rack of lamb, venison, veal Florentine, frozen bon bons with strolling minstrels. Adjacent cocktail lounge, The Library, with entertainment 'til 1 a.m. \$11.25-\$15.00. Reservations suggested. Valet and validated parking. Aloha shirt. Nightly 6:30-11. ABCDM. 922-6611.

**TRATTORIA**—2168 Kalia Rd., lobby level Edgewater Hotel—Gracious dining in an Old World atmosphere specializing in Northern Italian and Continental cuisine. Italian folk singer 7-10 p.m. Adjoining LA DOLCE VITA, a discotheque in the European manner featuring softer, mellower music for the "no-rock" enthusiasts. It's labeled as an "un-disco" appealing to a more sophisticated dancing mood from 10 p.m. to 2 a.m. Cocktails and dinner nightly 5-11, \$4.50-\$9.95. (Early diners complete dinner \$3.95-\$5.50, 5-7 p.m.). Backgammon in the library. Aloha shirt, valet parking, dinner reservations required. ABCDM. 923-3111, ext. 347 or 348.

**WHALERS BROILER**—410 Atkinson Drive, lobby level Ala Moana Americana Hotel. American. Hearty steak house specialties: clam chowder, pepper steak, fresh seafood, roast prime ribs, bread cart. Two Wine Rooms for private parties. \$3.75-\$9.75. Inn B'Tween Lounge with entertainment. Reservations suggested. Validated parking. Aloha shirt. Lunch, Mon.-Fri. 11:30-2. Dinner nightly 6-10. Hawaii Day Food and Fashion Show, Fri. noon. ABCDM and American Airlines card. 955-4811.

**WAIOLI TEA ROOM**—3016 Oahu Avenue in seven acres of Manoa Valley park next to Robert Louis Stevenson's original grass shack. Hawaii-style, Stevenson chopped steak Hawaiian, mahimahi in coconut butter, Waioli fried chicken, salad bar, horie baked bread and desserts. (Gift shop and Bake shop.) No cocktails. Reservations. Adjacent parking. Aloha shirt. \$3.50. Children \$2.75. Lunch only, 11/2 daily except Sunday. High tea by special reservation. B. 988-2131.

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# The Royal Hawaiian

The Hotel on Waikiki Beach



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The Kahauanu Lake Trio plays Monday thru Thursday from 6:30 to 9:30 p.m. and on Friday and Saturday from 7 to 10 p.m.

Reservations recommended.  
Phone 923-7311.

## SURF ROOM

## Adjustments

Continued from page 55

people talk about Korean girls the image is the girls in those bars. I know some UH students who are thinking of leaving Hawaii because they are sick and tired of this whole business. One told me she was invited to a middle-class party and a local man, as soon as he found out she was Korean, asked her what bar she worked in."

"You know," he continues, "most of the customers are local men, so they are just as involved. And many of the girls are nice girls who are supporting families here and in Korea. They couldn't even survive if they were making one-tenth the money as a waitress or cook."

The bars also intensify marital strife in the Korean community. Kuh says, "The conventional style in Korea, although it is changing a little, is for the

---

*"...there are basically three types of immigrants from Korea..."*

---

husband to make the money and the wife to stay home, take care of the house, and listen to the husband. But here, the woman usually adapts faster to American life. If she is working long hours, making more money than the man, and begins to expect American-style treatment, it causes family problems." The result can be divorce, rare in Korea, but increasingly common among Koreans in Hawaii.

But in general, Kuh adds, the hard-working, ambitious Koreans are happy to be in Hawaii. He relates, "I know one family who started from zero. He was maybe a high school graduate and worked construction. His wife became a cook, and even the son worked part-time after school. In three years they had saved ten thousand dollars and bought a condo. Really, America is the land of opportunity."

Filipino immigrants to Hawaii have had many negative experiences, says Melinda Tria-Kierkvliet. But she adds, "We should be optimistic."

Tria returned to the U.S. in 1971, two years after graduating in history from the University of Wisconsin, and has been active in Hawaii's Filipino community as an ethnic-studies teacher at the University of Hawaii, coordinator of Operation Manong, community volunteer in Chinatown, and researcher on the early migrations to Hawaii. She suggests that there are considerable differences between the recent Filipino arrivals and the early recruits for the plantations.

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"One old fellow told me that in order to come to Hawaii, he had to pretend he only spoke Ilocano, no English or even Tagalog (the national language), and roughen up his hands, all so they would think he was a dumb, ignorant Filipino. So you see he was actually pretty smart," she laughs.

"The recruiters were only interested in single young men, illiterate if possible. So you can see nostalgia for the wives left at home in some of the early readings." Very few of the workers were successful enough to return home, Tria explains. "You have to go back big."

"The recent wave comes in families," she remarks. "Maybe three or four of them come and stay with relatives, because there has been some continuity of families. There is a full commitment to staying in America. The new plantations are the hotels, and they work there as dishwashers, maids, busboys, and waiters. Some work at yardwork or construction work. And since many of them come from the provinces, they have to adjust to the city and America at the same time."

Tria tells how one former barrio captain worked at three part-time jobs and lived in a tiny room in Chinatown until he could bring first his eldest son, and then the rest of the family. "They're still working themselves to death," she says, "but from their point of view it's worth



"We should be optimistic."

it. It's greener here because, even if you have to work hard, you can get the material things you want."

Since the Philippines has plenty of high schools even in the provinces, and plenty of private colleges in Manila, at least for those who can afford them, Tria doesn't think greater educational opportunity is as common a motivation for immigration among Filipinos as it is among other groups.

Of all the immigrant family members, it is the teenagers who have the hardest time, she says. "They miss their boy-

friends and girlfriends, and they feel frustrated and helpless because of language problems and cultural differences in school. Maybe the Filipinos have it a little easier than the other immigrants because they usually have at least a little classroom English. But very few teachers are interested enough in other cultures to overcome the misunderstandings and conflicts that arise."

Tria continues, "For instance, in Filipino culture when the student is sitting quietly, he is showing respect and attentiveness, and waiting for his turn to speak. But the local teacher may think he's dumb or lacks interest. Also, even when you dress casually in the Philippines, you are neat and organized; in public you dress up. And you know, kids can be mean—they will tease about the clothes, or the accent." She says there have also been occasions when immigrant students have skipped mandatory pep rallies as unimportant, or objected for reasons of modesty to attending gym classes that require group showering.

Perhaps these problems could be resolved in time, but most of all, states Tria, "We need more Filipino teachers—that's the big hangup. One parent said to me, 'How come all the students are Filipino and all the teachers are Japanese?' That is a real problem. Some of the members of the Filipino community have been pressuring the

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Department of Education for more Filipino staff and teachers, but their regulations are very strict; the people who are already in the system get the first chance."

She adds, "With the pressure to assimilate, if the Filipino students only see one or two Filipino teachers, but the custodian is always Filipino, they don't have a good role model to follow. They gradually lose pride in their cultural traditions and feel ashamed of their ancestry and language. They come to believe the image of the illiterate, unskilled dumb Filipino themselves. One student told me after an ethnic studies course that she had to go to UH to learn it's okay to be a Filipino."

Lola Yang left Taiwan in 1971 to escape the restrictions of her own society. She explains, "There you are trapped in all the expectations and pressures of Chinese culture. There are certain things you never, never do or say. Here they don't own you. You have more freedom as a foreigner."

She adds, "My generation, especially the educated ones, feel that there is nothing for them in Taiwan. They don't appreciate what they have there and feel very inferior to Japan, China, and the U.S. The main thing is to get out of the whole Chinese setup. They're just wait-

ing for their lives to begin—if they can 'get gold plated' with American money and education, then all their problems will be solved."

But when Yang actually arrived in the U.S., one of her first reactions was criticism of "meaningless waste." In Taiwan, she comments, "it's very difficult to get into school and graduate from school, even high school. You only get one chance. The great opportunities

---

***" 'And you know,' says Tria, 'kids can be mean—they will tease about the clothes, or the accent.' "***

---

in the U.S. are not appreciated. And all the wealth is not appreciated. It seemed very sinful to me and made me angry. I felt American people don't know what they have, they don't deserve it."

She is struck by the American fear of pain. "Lots of painkillers," she says. "Better die than pain." And unlike the careful Chinese attention to food, she claims, the American way is to emphasize the looks and ignore the smell, taste, and texture. She tells the story of her visiting mother being frightened that

the supermarket vegetables must be poisoned, because of the unnatural absence of insects and dirt.

Yang herself has known the same sort of fear. "Sometimes I think if I stay in the U.S., it will kill me," she asserts. "I'm afraid that my body or my mind will be poisoned." She thinks that similar fears of getting lost in the U.S., of "feeling weak and hollow," is what makes immigrants stick together. "You can speak your familiar language, so that you know your people still exist, and you can get information about things like immigration lawyers and where to buy your native foods," she says.

Employers take advantage of immigrants, Yang contends, because they are submissive, hardworking and easy to manage, and she has encountered very difficult working conditions as a minimum-wage seamstress and waitress. But she sees this as a liberating experience in some ways. In Taiwan, her father is a government official and would feel disgraced if he knew his daughter was a waitress. The contrasting easy American respect for any honest work is one example of a tolerance that has kept Yang here in spite of annoyances and criticisms.

As she puts it, "There is more variety here. A lot of things are allowed to survive that aren't in other places. That is good." P. 10

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## Phony Marriage

Continued from page 57

marriages leading to separation within the two-year period are valid so long as the couple intended to stay together, O'Shea points out.

The Immigration Service in Hawaii receives more than 100 letters every year containing tips that a certain couple married illegally. Most letters are anonymous, but some come from the parents of

---

***"He remembers that the approach was casual, 'kind of like setting you up' for a blind date..."***

---

the alien involved, who want their offspring to come home.

Occasionally investigators discover that an alien married to an American is also married to someone in the old country. Such a situation is illegal and grounds for exclusion from the country. But an alien is often able to obtain a divorce in his homeland before immigration personnel can cut through the red tape required to schedule a hearing.

John D. (name changed), a haole communications executive in his late

30s, has turned down three marriage proposals made on behalf of women overseas. The first of the incidents happened in a Kalihi bar three years ago, where the woman manager asked John if he would marry her "relative."

He remembers that the approach was casual, "kind of like setting you up for a blind date." He was not particularly surprised, he says.

"I ran it through my mind, mullied it over for a few days," he recalls. "Basically, I was in a position to do somebody a big favor." He was not interested in the possibility of making money, and the bar manager had not hinted that payment was involved.

He says he finally decided the odds were that such a marriage would not work out well for him. "When she asked again, I just put her off, and after a while she dropped it," he says.

The next approach came a year later in a different bar where he was known to regular customers by face and first name. John said a man he had seen there before bought him a beer one day and asked him if he were single.

The next day, John recounts, the man said, "I'd like you to marry my cousin." He said an expense-paid trip to Korea

was offered.

"If I'd pressed him about it, I probably could've gotten cash," he says. He did not consider the offer, and instead "shrugged it off."

John's third offer was even more casual. A social acquaintance saw him on the street one day about six months ago and suggested that he marry his

---

***"She did not want to file for divorce until she brought her child and mother into the country..."***

---

niece from the Philippines. John did not give an answer and both parties "just let it slide by."

Why do immigrants approach him to suggest arranged marriages? "I'm single, and they seem to personally like me," he says. "One of them used the word 'gentleman.'"

"I know it's common practice," he adds. "Just because it doesn't coincide with the 1950s style of courtship and marriage doesn't mean there has to be something wrong with it."

—CS



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## Ala Wai

Continued from page 32

with a wince—that unsettles the visitors. The Ala Wai provides other disconcerting sights.

Take Hanalei, for example. A seedy-looking 62, Hanalei reels in almost every day, usually unshaven and unwashed. Skin that is burned a deep brown is drawn tightly over a small thin frame that makes him resemble a dried twig. Hanalei was once a sailor but he has no official job anymore. During the day he roams the course in search of golf balls. Henry o'Sullivan, course manager for 22 years before retiring in 1971, says his workers were forever finding half-filled wine bottles stashed wherever Hanalei thought he might be when his thirst got the best of him. Irma adds that in the vicinity of the clubhouse Hanalei will accost anyone, and if no one responds he is perfectly content to carry on a monologue with a garbage can or some pigeons. Newcomers may also come across Hanalei where he likes to hole-up—the sixth tee. If he is flushed, beware—Hanalei is liable to unleash a string of blood-curdling obscenities. But relax. Everyone will assure you that for all his verbal taunts, Hanalei is harmless.

Needless to say, at no other course would he be tolerated, much less a be-

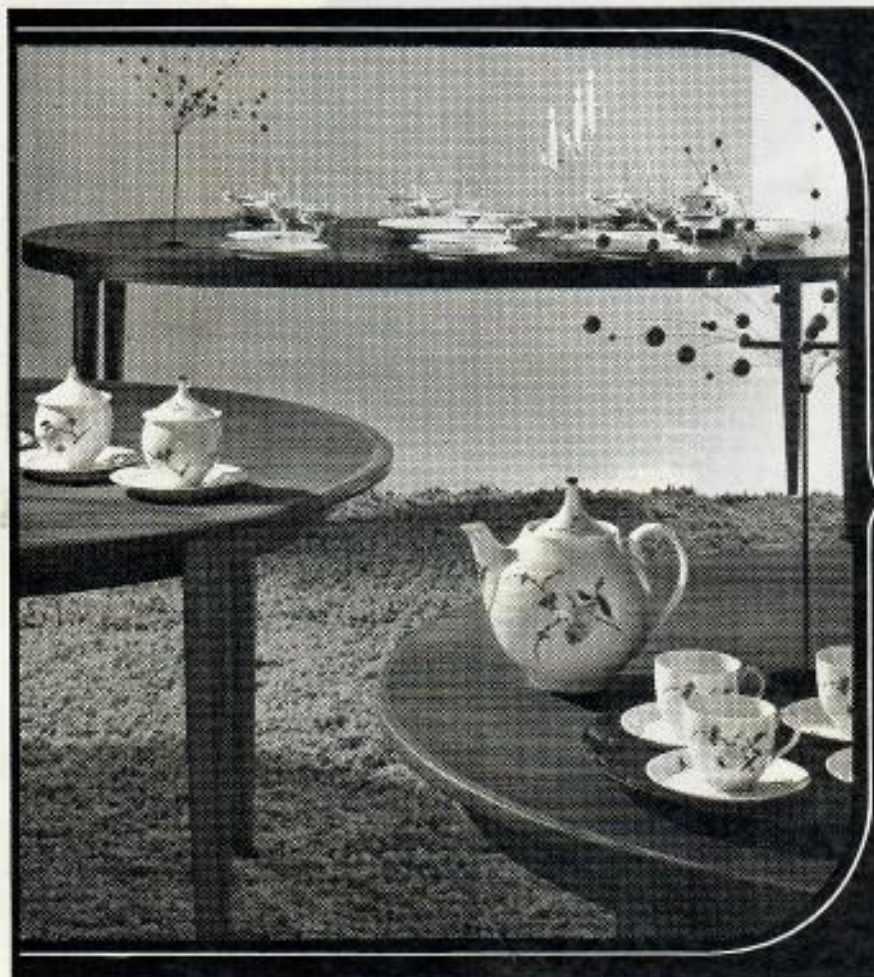
loved fixture for over 20 years. Hanalei even says that for two years he made his home in the Chinese Banyan tree across from the sixth green. "Sure, I always got a lot of complaints about him," says Irma. "A lady on Date Street once called to report that there was a dead man on the course. It was Hanalei, naturally. The funny thing was, though, whenever he was gone for a week or two everybody became real concerned. 'Where's Hanalei?' they wanted to know. 'What's happened to Hanalei?'"

Steering clear of Hanalei, the *haole* tourist may yet be put off by the pidgin English or the smell of sashimi (raw fish). Then there is the instant awareness of being in an ethnic wonderland and the suspicion of an operating reverse prejudice, a suspicion that begins with the difficulty of obtaining a starting time. Says Allan McKay, course manager from 1972-76, "What used to get me is that it would be a bright, clear beautiful morning and sure enough at eight o'clock a cab full of tourists would roll up in front of the clubhouse, expecting to play a little golf. They'd send the cab back and come strolling in, as happy as jay birds. When we had to tell them the next tee time was 2:30, they'd shoot straight up in the air." Irma says that when paired with tourists, members frequently back out, whereas tourists are always willing, sometimes delighted,

to mix in Hawaii's ethnic stew.

When it comes to tournaments, Ala Wai boys are master bandits. If a ruling is needed, it is not a rulebook or an official that is consulted, but a friend, who will give the best of all possible relief. And it is useless, *haoles* will insist, to ask for Carter, the official, because he is more apt to give a speech or an exhibition than a ruling. Indeed, Carter's rulings draw well. Dressed in a snappy outfit of, say, flaming pink Babe will explain the predicament to those assembled, citing the ruling, its local history, and giving his own interpretation, all the while slapping fist in palm or impaling everyone with a pointed finger. In gesture of final authority, he will cross his arms and peer around with eyebrows raised to see if anyone dares disagree. Babe, in fact, has a \$100 maxim: name a rule he doesn't know or dream up a situation in which he cannot render the correct decision and, on the spot, he will peel off a Ben Franklin from the roll he always carries and slap it in your palm.

Carter, however, must be given credit for a sense of tact. He remembers a tournament in which, to all appearances, the winner scored a par at the 18th. The victory celebration underway, three canal-side fishermen who had witnessed the last hole and subsequently checked the scoreboard entered the clubhouse, looking for Carter. "What dey went told



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me," Babe said, "is dat his drive land behine one coconut tree, so he kick 'em. But she roll behine one nudda coconut tree. So he kick 'em again. Then he went whack 'em upside da green. Well, plenty years axperience teach me you neva



accuse nobody. You make sly. I bring da guy outside and ask him what he make. He tell me four. I say, 'I believe you, but see da tree buggas ova by da scoreboard...' Da champion deny all accusations, so I say, 'Shee, why dem dumb buggas like make trouble? You know what I going do for you? Out of da kineness of my big, dumb Hawaiian heart, I going over der and crack da first bugga with one right jab, the second bugga with one left whok and da tird bugga with one karate chop!' My nostrils was smokin' and I charge off like one wild boar tru da taro patch. Da champion, he start chasing me but I neva stop, not until he cry out, 'I disqualeefy myself! I disqualeefy myself!'

Among *haole* golfers of championship caliber, probably the most unnerving aspect of the Ala Wai is that it is a place where the sprayed drive is rarely penalized and where the chip, the one-putt and the run-up shot are the great and constant equalizers. Right or wrong, like it or not, Ala Wai boys are considered master scramblers, chisellers, scrapers, get-it-up-and-downers—everything, in other words, anathema to those who take pride in flawless shot-making.

Bob Mayer, now an advertising executive in New York, has never forgotten his experience in the 1968 Francis Brown Four-Ball Championship, his initiation to tournament golf at the Ala Wai. A Jersey boy fresh out of Princeton, where he was a member of the golf team, Mayer was in his first year as English teacher and golf coach at Punahou

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School. He and his partner, Doug Kieswetter, were tall handsome *haoles*. Mayer was a brown-haired three-handicapper; Kieswetter a blond-haired five. In a first round match, they were pitted against a pair of Ala Wai boys, Masato and Nelson Yoshioka, and appropriately, Mayer came attired as the Ivy League peril—\$50 yellow and black Foot-Joy shoes, yellow slacks, a striped shirt. His bag was a touring pro hulker. Kieswetter was more subdued, but neat. He wore white Foot-Joys, shorts and toted a small carrying bag. Yoshioka and Yoshioka were a meager contrast, short, older Japanese men who dressed modestly—Grand Slam shirts, khaki trousers. They used pull carts. Around the Ala Wai they were not considered a formidable team.

The day began inauspiciously when the starter botched both Kieswetter's and Mayer's names on the first tee (Mayer is still unable to comprehend how one can say Masato Yoshioka and mispronounce *his* name). Thereafter, the *haoles* hit booming drives down the fairway, threw iron shots like darts at the pin, but were numb with their putters. Yoshioka and Yoshioka, meanwhile, hit the ball short and sideways, but once on the green drained everything. "Everything," stresses Mayer. He remembers the first hole was halved when a 20-footer rattled the cup for par and the 12th lost when a chip emerged from an embankment behind the green, ran down the slope and plummeted into the cup for a birdie. Said one Yoshioka to the other, "'Bout time potner, 'bout time."

After 17 holes, Kieswetter and Mayer returned dejectedly to the clubhouse, beaten 2 and 1. A friend was waiting for them when they came in and asked how they fared. Mayer scowled and turned away. When he turned back he had taken on an inscrutable guise; his cheeks were puffed up, his eyes squinted. "Ooohh, big *haole* boys hit da ball so faaar," he said. "But no can putt."

In the weeks following their humiliating defeat, Kieswetter presented Mayer with a token, a box of golf balls, each of which was stamped: The Ala Wai Bandit. There are many, though, who will never see any appreciable humor in this place, nor beauty, nor feel any affection. Rather, they will rant of prejudice and deceit, unaware that such charges are an open invitation to be dealt an unfavorable ruling or one left whok.

It is not merely that the Ala Wai is convenient and inexpensive that makes it a playing favorite, but also its sentimental value and loose, ragged splendor. In case of future political siege, one can be assured 8,000 addicts would swear nostalgic allegiance. With the front gates barred and armed with five-irons, they would fire at any invaders seen coming over the fence or across the canal. Who could ever want to give impetus to that?

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# Afterthoughts

Tom Horton

## Hustling Professional Sports



There is this restaurant which, in my opinion, has the highest form of *haute cuisine* but is struggling because people in Hawaii have never really joined America in the pursuit of superior dining. I warned the owner about opening a restaurant in Hawaii. The people would rather lie on the beach than show any pride in their community by supporting their gourmet restaurants.

If you think my attitude is bunk, you're correct. I use it by way of exaggeration to illustrate the indigestion caused by professional sports promoters attempting to saddle us with group guilt because they can't cut it in the Sandwich Isles. I'm not buying it and neither should you.

If a gourmet restaurant or a neighborhood hardware store cranks up and proceeds to go under, it's usually assumed that the business failed because the product wasn't right, wasn't marketed properly, or access was inconvenient. But when a professional sports franchise flops there's often an effort to make a city feel guilty.

An example of this it's-your-fault-if-we-don't-make-it ploy comes at us from a soccer hustler, Dick Berg, who is vice president and general manager of the Dallas Tornados of the North American Soccer League. Professional soccer is drawing okay in some cities and not too well in Hawaii (average Aloha Stadium attendance is 4,000). This led Mr. Berg to tell Les Keiter, "People in Hawaii have never really joined America in the pursuit of sports entertainment. I warned Ward Lay (owner and president of Team Hawaii) about taking a franchise in Hawaii. The people would rather lie on the beach than show any pride in their community by supporting...their local pro teams."

Can this man be serious? My complete lack of interest in spending \$2.50 to \$6 to see a game of soccer (three times that if I take along the Big Eater and buy her saimin and beer) means I don't have any pride in my community? This rubs me wrong two ways. I have

pride in my community; I am also a sports fan; but I feel no obligation to defend myself on either count by financially supporting a business with a product which does not appeal to me.

We are speaking here of a business. If a profit is turned, the owners keep it. They don't divide it among the fans.

Mr. Berg's petulance with Hawaii is not an isolated case. Owners and promoters everywhere love to shift blame for their own business failure to some flaw in the public psyche. Like it's unAmerican not to support the home team.

San Francisco long ago stopped pay-



ing to support the Giants, a bad baseball team in a worse park, and laughs at any suggestion they feel guilty about it. A recent Star-Bulletin headline read, *San Diego: City of Poor Sports*. Ten professional teams have died in San Diego in 10 years. So what? San Diego remains a very sporting city, with wonderful golf and sailing and tennis and even the bullfights right across the border.

Part of the problem, touched on in the wrong way by Mr. Berg, is that cities such as San Francisco, San Diego and Honolulu have other worthy diversions. Many people in San Diego and Honolulu would rather lie on the beach—or play golf, tennis, sail, jog, surf—than

pay to sit in a stadium watching others at play. Soccer promoters glow at the success of the game in medium-sized cities such as San Jose and Portland. Sure: have you ever been in Portland or San Jose? If I lived there I might get excited over soccer, too.

Two professional sports have recently failed in Hawaii: World Team Tennis and the World Football League. They failed because (1) the product was inferior; (2) marketing was ineffective; (3) they lacked the financial stability to survive long enough to build repeat business; (4) all of the above. We almost lost the Islanders and professional baseball, for reasons more complicated than normal. Professional soccer's future is dicey. We could conceivably see four professional sports franchises die in Hawaii in five years.

Regardless of what happens, Honolulu will remain a strong sports town. People will continue to surf, sail, swim, shoot golf, play tennis and run marathons. Important high school games will draw big crowds; University of Hawaii will draw if the teams are good; such professional events as the Hawaiian Open, where people pay top money to watch top pros at work, will prosper because the product is good. The professional sports which don't cut it will fall because the product or the economics were not sound, not because the fans preferred the beach.

As an undedicated sports fan (couple Islander games a year, Hula Bowl every other year, Hawaiian Open every year, no soccer, lots of TV golf and football) I'm convinced, and hopeful, that Hawaii will eventually have a successful major league franchise in either football or baseball, given the necessary numbers in population, travel expenses, TV revenue and the like. When it's right, as the beer commercial says, you'll know it.

Meanwhile, pride in the community is a slogan that should be used to keep our streets clean and our parks green and not run up the flagpole to hustle the business of professional sports.



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