News

Culinary students win top honors

KCC Food Service students walked away with numerous awards in addition to the two trophies shown in the photographs at the Culinary Expo held in the cafeteria Saturday.

In the patisserie display section gold medals went to Robyn Hugar and Mari Shimazaki, and bronze to Mario Cantorou and David Lee. Sam Gaoiran, former student who is now an apprentice, won a gold medal also.

For the hot food display section, John Tegusa won a gold medal; Kenny Kueavy, Patricia Minford and Koryn Akina won silver medals; Patrick Uchima and yours that included Sean Whifford, Joeline Peterson, Troy Matsumura, Shelley Nakano, Glenn Yayagian, Eddie Perez, Todd Toricex and REX Badua won bronze medals.

For vegetable carving, Grant Sato, Glenn Yayagian, Renee Caba, Ed Perez, David Takaki and John Tegusa won gold medals; Richard Abad and Jae Yong Cho won silver medals.

Weidly Ueda received a bronze medal in the buffet, artistic show piece category.

In the ice carving category, Sam Gaoiran won a gold and Roger Blankenstein and John Robertson won silver medals.

New PTK president to attend art convention

By Harry Lee
Special to Kapio

Cathy (Cali) Wood, the newly appointed President of the Alpha Kappa Psi - chapter of Phi Theta Kappa International Society, has another reason to be joyful.

On June 9, she will be leaving for Rhode Island to attend the 28th Annual Convention of the National Association of Community and Technical Colleges. Among other events, she will be present to witness the installation ceremony of the new president.

The week-long convention is to explore this year’s Honors Study Topic – The Arts: Landscape of Our Time. Prominent figures, such as opera singer Beverly Sills, poet Maxine Kumin, actress and Emmy-winning playwright Charles Smith, have been invited to speak. The itinerary includes visits to museums, concerts, and a day tour to Lexington and Concord, Massachusetts.

Wood said, “I’m not major to this seminar is perfect for me! The Honors Institute is a focused think tank of creative, motivated scholars. I’m excited at the prospect of a week long encounter with all aspects of the arts. Above all, I’m grateful to the region for awarding me with this scholarship.”

50 years of menus donated to Food Service Department

By Scott Hjerling
Staff Writer

Last week, Helen Rusty Thomas, formerly food editor of the Honolulu Star Bulletin, donated 50 years worth of menus to the KCC Food Service Department. The menus came from hotels and restaurants throughout the island.

Many of us probably take a menu for granted whenever we go out to eat at a restaurant, but the collection shows how original some of them are.

A menu from The Summit is very long and in the shape of a mountain. Another from an Italian restaurant, Cozarno, is shaped like a guitar case. The Tasty Broiler features a beautiful menu, with a detailed illustration of Alohe Tower on the cover. Scandia, a restaurant specializing in Scandinavian food, had two different menus. One had a giant picture of a Viking ship on the front, while the other featured a “Where's a Waldo” type scene of the Atlantic Ocean and Northern Europe.

Looking at these old menus is almost like taking a time machine back to old Hawai’i, before freeways and skyscrapers and water pollution. Any of the three menus from The Surf Room certainly does. These were dated from 1973-1975. The Surf Room catered to the tourist crowd. The designs on these menus feature surfers and hula dancers. Another restaurant appealing to vacationers was The Rigger with menu items like the Surf Burger and the Beach Boy Special. Some of the menus that really catch the eye were from restaurants that don’t exist anymore. There was The Red Baron Pub. named after the famous German ace pilot of World War II. Mister Christian’s was a restaurant which followed the theme of “Mutiny on the Bounty.” They even had still photos from the “Bounty” movie on the walls.

Not all of the restaurants have disappeared. The collection includes menus from still popular dining spots like The Old Spaghetti Factory, John Dominion (by far the most expensive of all sites), The Tahitian Lanai, and The Hanohano Room.

To say there were some interesting selections on the menus would be an understatement. Pau Pau East offered something called a hangover omelette. Scandia’s types of Danish sandwiches included Goose Liver, Gaffeltin, and Camembert Cheese. Nature’s Healthfood Plaza had a Soy Burger and a fruit salad called the Yellow Submarine.

Kevin Kaneshiro to receive Buchwach award for writing

Kevin Kaneshiro, who has written for Kapio for three semesters is recipient of the Buchwach Award of $250.

The award was established by the late Buck Buchwach, who was editor of the Honolulu Advertiser, and his wife, Peggy, to encourage promising journalism students.

Last semester Kaneshiro, who covered the security and maintenance beat, wrote about the library sting operation, the school’s battle with ground termites and the razing of Building 933, among others.

This semester, readers may remember his profile of Robin and Linda Fujikawa, an article on eyeweed, and most recently, his piece on the improvisational dance concert in the library.

His close attention to detail and clear writing have won praise from numerous faculty.