

Kapi'o

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Graphic by Reuben Young

Environmentalists work for Hawaii's future

By David R. Clarke

"I never realized an opportunity until it ceased to exist." This quotation from Mark Twain set the mood for the Hawaii Environmental Blueprint Workshop. The purpose of

this event was to create a consensus on what the State of Hawaii could become in the year 2010 A.D.

Prior to the workshop about 30 key individuals with varied professional backgrounds were interviewed on their preferred visions for Hawaii's future. The interviews were drafted into a document which was the basis for the workshop. Participants were asked to read the document and come prepared to agree, disagree, or suggest changes that should be made.

The workshop consisted of each participant attending six environmental conferences: Population Growth and Immigration, Housing, Transportation, and Urban Development, Economic Development and Energy Policy, Government, the Public, and the Environment, Cultural Heritage and the Environment, and Natural Resources Management.

One of the workshops asked, "Why are people so resistant to change?" One government official mentioned that it is the *adaptability and acceptance* of present conditions that makes change so difficult.

The need for environmental education drew unanimous approval. Most people agreed that this was the key to public support, understanding, and hopefully life-style

changes. A constant comment heard during the "Government, the Public, and the Environment" conference was that the order of the three entities should have been reversed, i.e., "The Environment, the Public, and the Government."

An interesting dichotomy arose between agreed upon problems and the potential solutions to those problems. An example of this is that most people agreed that a doubling of Hawaii's current population would degrade Hawaii's quality of life; on the other hand most of the solutions, which involved either direct or indirect restrictions on population growth, were disliked by most of the participants.

Hawaii's residential housing situation proved to be a major problem. Most of the experts interviewed said that continued population growth would lead to a tripling in the density of housing units per acre, but most workshop participants opposed the idea of phasing out single family homes in favor of high density apartments. The only alternatives are statewide urban sprawl of single family homes or the creation of an enforceable population control policy. Relative to these two options high density housing is considered the most likely of the three choices.

Dr. John Lewin, director of the State Department of Health, cited five obstacles to achieving an environmentally sane Hawaii. First on his list was, fear and greed, motivators in society, followed by lack of aware-

ness, lack of sense of responsibility, lack of long-range planning, and lack of exercising the right choices. It was suggested that the people of Hawaii would need to take the lead in controlling their own destiny. Apathy, laziness, ignorance, fear, greed, and lack of long-range planning will have no place in Hawaii's environmental future.

The purpose of the Hawaii Environmental Blueprint Workshop was to rise above the common "problem-solution" approach, to see a preferred environmental future and achieve it. The workshop was held Nov. 23 at the University of Hawaii's East-West Center. About a hundred people from numerous environmental groups attended.

The workshop began with a series of keynote speeches by Dr. John Lewin, director of the State Dept. of Health; JoAnn Yukimura, mayor of Kauai; and Dr. Richard Kekuni Blaisdell, a respected Hawaiian activist.

This workshop was the first of two Hawaii Environmental Blueprint Workshops. The second workshop is planned for the spring of 1992. The focus of the second workshop is to involve business, community, and political leaders who will most likely be able to implement (or deny) the suggestions which came from the Nov. 23 workshop.

A quotation from John Maynard Keynes summed up the feeling of the workshop, "In the long-run we are all dead, it's the short-term that really matters."

Summer school tuition update

By Donn Yonemitsu

On Nov. 22, the Board of Regents voted on UH President Al Simone's proposal for Summer Session tuition increase. The Board approved the proposal to be sent to public hearings.

Tetatsuki Shiramizu, secretary of board of regents, said that the Board can not vote on the actual proposal until the proposal has been presented to the general public via public hearings.

Only after Governor John Waihe'e grants permission to the Board to hold public hearings can the Board plan these hearings for each island.

When planned, Shiramizu said, the Board must advertise the public hearing for 20 days in a daily circulated publication.

Students interested in testifying should read Hawaii's daily newspapers for the dates of these hearings, as advertisements may occur at a time when school is not in session.

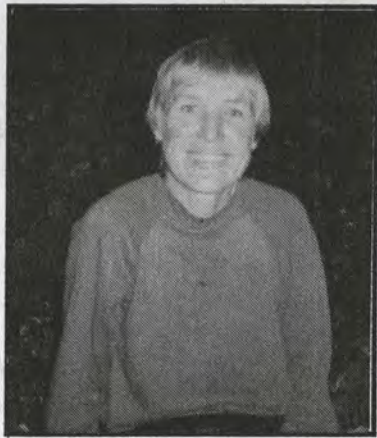
If there are any type of opposing concerns brought up at these public hearings, the Board may review the proposal again.

Shiramizu estimates these hearings to take place during January or February of next year.

Opinion Poll

Question and Photos by Brock Pemberton

What improvements are needed for night students?



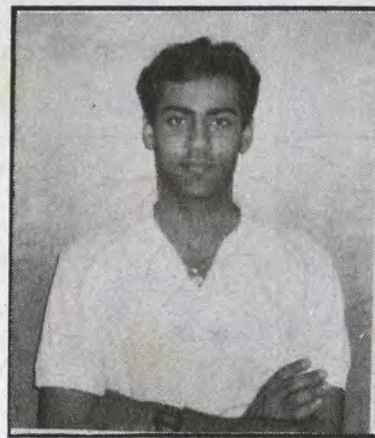
Leandra Kay
Liberal Arts

"I would like the cafeteria to be open at night and I would like the food to be upgraded."



Larry Tran
Liberal Arts

"I think everything is fine except that the LAC should be open 'til 10 p.m. from Monday to Thursday."



Kamlesh Patel
Liberal Arts

"The parking lot should have better lighting and I would like more night classes."



Mona Goto
Liberal Arts

"The cafeteria closes too early for night students. Also, there are not enough security guards at night."

Kapio would like your opinion. Call us at 734-9120 or drop a note in our mailbox at Tliama 203, or come to B-1. Please leave us your name and major.

The night was before Christmas...



The night was before Christmas, and I had just gotten home. I ate my T.V. dinner and went to bed all alone. I had locked all my doors and windows with care, so no drug crazed lunatic could catch me unaware. My sons were asleep upstairs in their room, where they dreamt of stuff like plums and giant mushrooms. All of a sudden I heard a big noise. So I jumped out of bed to check on the boys. I pulled out my .44 in preparation for danger, and tripped on my son's G.I. Joe Ranger. I crept down the hall, and in the shadows concealed, I watched till the burglar's locale was revealed.



He didn't come in the window I thought he would jimmy. Instead he fooled me and entered through the chimney. He was a big fat guy dressed all in red, with a funny pom pom hat on top of his head. His long white beard and jelly like tummy quivered ever so slightly, he looked like a dummy. I said to him "Freeze and reach for the sky, or I'll blow you away, and that aint no lie!" He begged and he pleaded that he was just old St. Nick. When I checked his I.D. I felt like being sick... For I in my haste and rush to be macho, had almost blown away the Christmas head honcho.



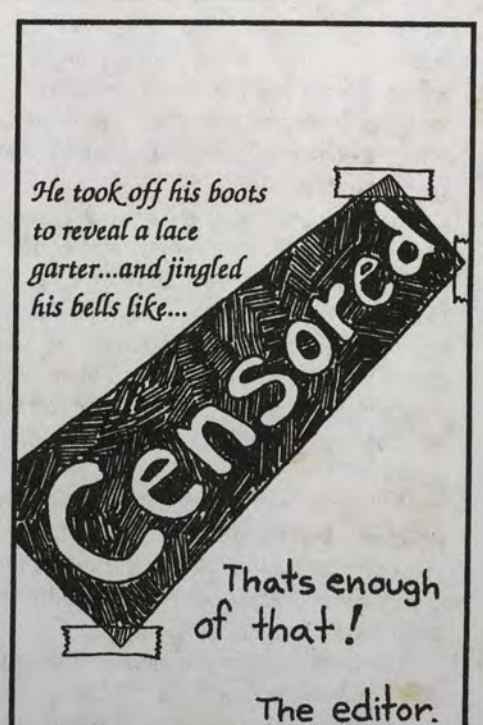
I said to him "I'm sorry," and gave him a kiss...



... "no I didn't." "Hey who's writing all this!?"



That's o.k. honey. I explained my confusion and offered him money. He declined and said "That's O.K., honey."



He took off his boots to reveal a lace garter...and jingled his bells like...

That's enough of that!

The editor.

Japanese students join KCC club for beach retreat



The Japanese Club retreat at Camp Erdman, Mokuleia, coincided with a visit to Hawaii by McKinley High School's sister school, Kanazawa Kunishoo. KCC students Cary Kikuni and Rocky Almond made a hit with the Japanese students by demonstrating and teaching special speed kiteflying techniques. Bottom row: Jin Lee, Ms. Heilveil; middle row: Jun Ishii (president), Jacob Heilveil, Amy Tsuneyoshi, Linda Fujikawa (adviser) with Sho Fujikawa, Rock Almond (treasurer); Back row: Jody Tomasa (vice-president), Harry Chang, Yvette Yanagawa, Michiko-san (Kansai Gaidai student), Cary Kikuni, Hiroko-san, Kansai Gaidai student, Tony Waters, Gen Fujikawa.



Student work to appear on TV

Short computer animations created by students of Jan McWilliams' Computer Art class will be airing soon on Channel 22.

The pieces, titled "One Assorted Dozen," are really 14 short segments that will air between shows.

Olelo Corporation provided a \$2,500 grant which paid for outputting, editing and for the video tapes used in the collection.

Students who created the works are Pat Beer, Gerald Harrison, Ropati Hebenstreit, Lance Kawasaki, Joel Lagud, Scott Nishihara, John Tsukano, George Yamamoto, Reuben Young and Elizabeth Zinn.

Soviet unrest creating new problems

By Sean Barr

"The Soviet Union's unrest is having major effects on Asia," said retired Rear Admiral Lloyd Vasey in a speech he gave at KCC last Monday.

Vasey spoke about strategic changes in East Asia and the Soviet Union. He sees the START agreement between the United States and the USSR, aimed at reducing nuclear warheads, as a major achievement.

Vasey, the founder and vice chairman of Pacific Forum/CSIS (Center for Strategic International Studies), had just completed five weeks of travel in East Asia.

He visited eight countries on his trip, including China, Taiwan, and Korea, to discuss with 22 research institutes their views on the changes now occurring in East Asia

and the Soviet Union.

Although Vasey is pleased with the START plan, he notes that it is only half of what was previously proposed by Reagan and Gorbachev. He also said Russia is developing five new types of nuclear missiles and a new class of nuclear submarines.

Another U.S. worry Vasey discussed is that 20 percent of Russia's warheads are in the four independence-seeking republics. It is unclear as to who has the ultimate control over these weapons, many of which are aimed at the United States.

Even worse, according to Vasey, is the fact that the Soviets have recently (one to two weeks ago) formed a corporation which will sell weapon technology to lesser nations not capable of designing the systems themselves. The corporation is designed to generate funds for the radical changes now taking place in Russia.

In reference to these new problems Vasey said, "The end is nowhere in sight."

He believes that the United States (the current leader of the world because of its political, economic, and military clout) will try to work through the United Nations to curb this flow of arms into lesser nations by imposing sanctions and possibly blockades.

The second half of Vasey's speech concerned the rapid economic development now underway in East Asia.

"The communications revolution is the primary reason for the rapid progress and development in East Asia," Vasey said. "Countries which were overly dependent on the United States in the past are now getting on their own."

On the downside of their new independence, East Asian countries are worried that the United States might militarily disengage from Asia and leave them on their own if a conflict arises since the Cold War is over.

According to Vasey the coastal cities are developing too fast while the inland cities are hardly developing at all. This worries many countries, including Japan, China, and Hong Kong, as their cities are becoming overcrowded with people.

Lastly, all of the countries are worried about Japanese trade frictions with the United States. These countries would like to see the United States invest much more in Asia so the Japanese will not dominate them both economically and politically.

His talk was sponsored by the Pacific Rim Foundation.

Citizens protest state's plan for golf courses

By Tasha Richards

With tourism on the decline it is hard to believe the state's estimate that 11 million tourists will grace Hawaii's shores in the year 2010.

However, that seemed to be the underlying assumption the Office of State Planning (OSP) held in its draft report on Impact and Policy Recommendations on golf course development in Hawaii.

If OSP has its way, almost 100 more courses will be developed. Not only will there be more than double the number of courses, but Hawaii will see triple the size of the courses. Presently 9-hole courses are the smallest, with 36-hole courses the largest.

When OSP Director Harold Matsumoto was asked if figures for the number of golf courses needed to fill current demand was based on the forecast of increased tourism, he said it was not.

"I don't think it was taken into consideration," Matsumoto said. "There's no relationship between what's in our report and the state's projection."

But he said that as more courses are built, more tourists will come. There is a definite need for more courses.

The OSP report drew criticism from professors, activists, and concerned citizens who attended a public meeting at the State Capitol Auditorium.

One issue discussed was the frustrating task of planning and rezoning land. Rezoning the land does not seem to be a deterrent in preventing lands from being used for something else. Golf courses are an example of this. On occasion in the past, the state has given special permits for golf course development on agriculture lands, with special provisions.

"They (golf courses) shouldn't be allowed in some areas," Matsumoto said. "But we should let everyone know what's reasonable or not."

Matsumoto feels certain sensitive areas should not be developed for golf courses.

The proposed \$100 million dollar impact fees golf developers would need to pay prior to getting a permit to zone the land is also under scrutiny. One elderly lady referred to the impact fees as pre-paid penalties.

OSP didn't feel it was fair or constitutional to allow large impact fees. Saying the amount would be too big for some courses to handle, Matsumoto suggested each course have a different fee.

The task of monitoring the courses after they've been built was an issue often brought up during the meeting. Questions on who would monitor the courses and whose money would be used to fund the monitoring were raised.

The report said data on measurements of pesticides that are absorbed through the soil into the groundwater are not yet available, except under certain circumstances. Fertilizers, like pesticides, may be absorbed through soil, ending up in groundwater or in streams.

Data from one course in the report

shows that 300 pounds of pesticides are used per acre per year.

Someone in the audience criticized the report on pesticide use as misleading because information in the report came from studies of just one golf course.

Pesticide use differs in each course depending on the surroundings, he said. He turned out to be a researcher at UH Manoa who had participated in studies on the matter.

Another issue of concern is the fact that golf course developers with proposals in now would be exempt from new rezoning of land.

Some questioned the accuracy of the 91-page report, saying statements and recommendations rely on projection rather than real data to back it up.

"If we waited for 100 percent data and positive support, we'd be in trouble," Matsumoto responded.

Dec. 6 is the deadline for OSP's final report for legislative consideration.

KCC student "Bah Humbugs" her way to fame

By Jerry Javier

Most of us have heard about Diamond Head Theatre's current production of the classic Christmas story "Scrooge," starring Frank Delima. What most of us do not know is that one of KCC's own has a part in this virtually sold out production.

Shawna McKinney, a liberal arts major, has a part in the chorus. This is her first appearance in a big production.

"I once acted in a performance in Kaimuki, but that was mostly for children," she said. "This is the first time I'm going to be in a really major one."

McKinney expressed her surprise and excitement upon getting the part.

"After the auditions, the production fell behind schedule, and no one called me until

a week after I thought they would," she explained. "I had already decided that I didn't get it. It was really surprising."

So how did someone with so little acting experience land a part with such a production? McKinney says that it was simply her refusal to give up.

"There are always some people auditioning who have years of experience, and so it can be intimidating," she said. "But the key is to keep trying."

She also warns students thinking of going into acting to be ready to commit a lot of their time. "Scrooge," for instance, is having two performances a day for two weeks. McKinney points out that the tight schedule is one of the biggest drawbacks of acting.

"It's hard balancing the time I spend with the play and the time I leave for school,"

McKinney said.

She says that many times she is forced to go first during her speech and voice exams because she does not have the time to stay for an entire class period. However, she says there are positive aspects of being in a play.

"I think that it's all worth it to be able to see it all coming together," she said. "When you're on stage, it's easy to forget all the problems that come with it."

With all of her good fortune with acting, McKinney says that she does not plan on making it her career. Instead, her goals are taking her to Michigan State to pursue equestrian studies.

But for the moment, the only thing on her mind seems to be the play.

"Scrooge" is coming together," she said. "And I'm really happy that I'm a part of it."



You can see Shawna KcKinney in the Diamond Head production of "Scrooge."

English Leather cologne, not just for men

By Alex B. Coloma

Delayne (Deedee) Moniz gives a new meaning to the term "working girl."

Moniz is a student here at KCC. This is her first semester and she is currently enrolled in the Sales and Marketing program. She works at a weight lifting facility appropriately named

"The Gym" as a personal trainer, assisting beginning gym members to get into a fitness program that will achieve their goals. Moniz is also an executive secretary at Five Star Limousine Service.

English Leather cologne is sponsoring a pageant looking for "Miss English Leather Dream Girl". In November, Moniz flew over to Las Vegas during the Thanksgiving holiday to compete in the western finals. There were 40 contestants who gathered from different states to compete in the contest.

Pageant officials were very strict, the contestants weren't allowed to drink any alcohol and had a Cinderella curfew every evening at 11:30 p.m.

Contestants were judged in three different categories; swimsuit, evening gown and individual interviews. After the judges critiqued the beautiful women and tallied all their votes, Moniz was chosen as one of the finalists.

"It was a very good experience, fun and tiring," Moniz said. "I was really homesick and wanted to come back to Hawaii, but I'm glad I didn't."

English Leather had three semi-final competitions, Western, Eastern and International. The finalists from each will go onto the finals, which will be held at the Stardust Hotel in Las Vegas in June 1992. The winner of the pageant will receive \$10,000 cash, other prizes and of course the title of Miss English Leather Dream Girl.

Between school, working two jobs, and a modeling career, Moniz enjoys working out at the gym, going to the beach and playing with



Photo Courtesy of Delayne Moniz Deedee Moniz, a winning smile

her rottweiler and rabbit.

Moniz's photo has been printed in five calendars, Off Road magazine, postcards and various brochures. Moniz has appeared in a number of television commercials for Miller Lite and Nissan Motors. She has also been in locally produced shows like "Magnum P.I.," "Island Son," "Parent Trap IV," and "Jake & the Fatman."

Eddie Aikau Invitational underway

By Tasha Richards

Big wave fans, alert! The waiting period for the biggest, most humongous surf meet has started. The Eddie Aikau Big Wave Invitational will be held at Waimea Bay when the surf reaches a formidable 20 feet.

Aikau was truly a water lover. He had a deep respect for the ocean. He once surfed a 40 foot wave at Waimea with the smoothness that only a person who has spent many days

out there could know. He was chosen to be the first lifeguard at Waimea.

His dedication to Hawaiian culture won him a place in the Polynesian Voyaging Society's attempt to recreate the voyage from Hawaii to Tahiti on board the Hokule'a.

Eddie never completed that voyage. When the Hokule'a capsized 12 miles east of Lanai, He decided to paddle to the island for help. Although the rest of the crew were picked up the next day, Aikau was never seen again.



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The Ying and Yang of China

By Wini Au

I recently had the good fortune to join a team of doctors and nurses who spent a week in Shantou, China, sharing new techniques in surgery and diagnosis. In that short week I discovered why so many Americans spend their vacations working in a foreign country.

The team, sponsored by the Hawaii Medical Fellowship Foundation, went for the purpose of taking new technology, equipment and drugs. All who went returned with an admiration for the energy and ingenuity of the Chinese.

Shantou, located on the coast 45 minutes from Hong Kong, is one of the four special economic zones in China. Joint venture capital, mostly from Hong Kong, is responsible for the high-rise buildings that seem to spring up overnight. Hong Kong capital also built a \$100 million university with a mental health hospital and a university hospital which serve as training facilities for medical students.

Shantou City provides services to eight counties, a total of 8.6 million people. Traffic is a life-threatening stream of converted tractors hauling construction materials, trucks, taxis, vans and large buses accompanied by a cacophony of horns. Bicycles carry several people or the carcass of a pig; tricycles pull carts filled with live chickens, tubs of tofu or baskets of vegetables.

Most families live in tiny, crowded apartments. Perhaps that is why the sidewalks are filled from dawn to past midnight. In the morning, young and old do tai chi or aerobics.

Early morning and late evening street vendors fill the sidewalks with their wares — shirts, suitcases, jewelry and every kind of food imaginable. We saw a vendor skin a snake and neatly cut it up for sale. We watched cooks prepare and stir fry dinner on the sidewalk.

While the free market is clearly an important part of this economy, strict controls are

also evident. The populace is forbidden to move freely from city to city. Each citizen is registered in his district.

People are restricted from changing jobs at will. One young interpreter told us he had wanted to become a doctor, but a faculty for languages resulted in his being assigned to an interpreting job.

The one-child-per-family policy is strictly enforced except for farm families which need the extra hands. Abortions are commonplace. Less discussed is the tendency not to adopt extra-ordinary measures to save babies with defects.

But there is universal health care. Hospital care costs a dollar a day (equivalent to 20

Shantou Central offers patients their choice of Western or traditional Chinese medicine, but there is a significant overlapping of treatments. During their five years of training doctors spend six months studying both schools of medicine so that they are able to refer patients to the most effective type of treatment.

Patients who choose traditional Chinese medicine may be given acupuncture, electrical stimulation, herbs and other age-old treatments. A pharmacy dispenses herbs and a kitchen for brewing herbs is open to patients and their families.

A patient who enters the traditional medicine wing complaining of a sore joint may be

care and maintain sterile conditions despite difficult conditions. Disposable needles, iodine swabs, supplies American medical personnel take for granted are not available. Chinese improvise. They change IVs daily to prevent infection. One of the most memorable images was a nurse prepping an area for surgery by pouring boiled water from a porcelain teapot.

Shantou has a high rate of rheumatic heart disease and esophageal cancer. Doctors have had good results with their treatments and with doing artificial valve replacements.

Inadequate public health services contribute to a high rate of tuberculosis in the city and in outlying areas. Strep throats go untreated, resulting in the high rate of rheumatic heart disease. Preventive health education is also lacking. Smoking in China, as in many Asian countries, is a problem.

But doctors there spoke of plans to begin inoculating newborns with the Hepatitis B vaccine to combat the spread of this disease.

The best part of the trip, perhaps, was the opportunity to develop friendships and to hear how people really live. At one luncheon, the conversation turned to domestic matters.

"Are marriages ever arranged?" someone asked.

"Oh no," the Chinese doctors laughed.

"And do men help with the housework?" a woman from the Hawaii team inquired.

More laughter erupted. Dr. Chun, a neurologist who is married to a doctor of Chinese medicine, remarked he and his wife work equal hours, receive equal pay, and then added, "Whoever gets home first, cooks."

Many of the nurse on the trip received stipends from their employing hospitals or from the foundation to defray travel costs. Trips to more countries are planned. Nurses with a knowledge of the language of the country are especially sought after.

The best part of the trip was the opportunity to develop friendships

cents in the United States). Doctors and nurses receive the same base pay, although some specialists receive a modest supplement.

China, like the United States, has a shortage of nurses. Chinese cope by having families help care for patients and by allowing students to begin nurse's training after the seventh grade.

Overcrowding is a problem. Wards often hold six to eight beds, and some patients are bedded down in the hallways. Families add to the congestion.

Hospital beds consist of two hinged boards covered with a thin quilt or straw mat. Patients are not elevated because there are no headboards or footboards to keep them from sliding off.

The Hawaii team worked at Women's and Children's Hospital and at Shantou Central, which is the largest in southeast Guangdong province with its staff of 1186.

sent to x-ray before being treated with acupuncture or herbs.

The same overlapping is true in the Western medicine wing. Acupuncture replaces anesthesia in thyroidectomies. Patients recovering from Western style surgeries are commonly given an IV solution which is a distillation of four herbs, one of which is Korean ginseng. The herbs are designed to bring the body systems back into balance. Coma patients are commonly treated with acupuncture.

Chinese physicians and nurses are well-trained, but somewhat hampered by a lack of modern equipment. Where the equipment is available, there is a tendency to save it for special occasions, possibly because repair of broken equipment is almost nonexistent. Some drugs are in short supply, although drugs used for heart diseases and tuberculosis are up-to-date.

Nurses ingeniously provide good patient

Puerto Vallarta: The land of iguanas and palapas

By Marcia Lee

After a seven day mad dash through New England's fall foliage, Puerto Vallarta was to be a rest stop on our itinerary.

With great trepidation I boarded Alaskan Air's flight from Los Angeles to Puerto Vallarta. In less than three hours we arrived in the land of sunshine and palapas (thatched huts). I knew immediately why this was a land of siesta.

We bounced along the cobblestoned streets where men were diligently building the new roads, laying the road with their bare hands in back-breaking heat, unaided by steam shovels or steam rollers.

Arriving at the hotel, we were greeted by a staff that was eager to assist us in any way. Everyone spoke English (some more fluently than others) and were curious to know where we were from. Upon learning that we were from Hawaii, they were quick to inform us that Mexico was on the same latitude and shared a similar climate.

I spent the first two days getting into the Mexican culture and life style, eating and taking all day siestas. On the third day we took a city tour. Raoul, our tour guide, was very informative and took great pride in being a Mexican living in his own country.

He told us about how his country has

improved life for the people and set democratic standards that would continue to provide a better quality of life for Mexicans under President Sarinas de Gortari, a man that listens to his people.

Under his administration, many of the jobs are contracted by the government and prices and wages have been set. The average worker now earns between \$3 to \$5 a day, and his pay is doubled if he works overtime.

Raoul was also very pleased to tell us that there was no unemployment in Puerto Vallarta. He also advised us that the government requests that no one should give money to children begging, no matter how sorry you feel for them. It is Mexican law that every child must attend school and if they receive money through begging, it would encourage them to cut school.

Our tour took us over a bridge that was built with money donated by Liz Taylor and Richard Burton so a road could be completed to where they once owned a home.

As the tour bus stopped to view the former Taylor/Burton home, we were approached by young men carrying iguanas that were four to five feet long and looking like prehistoric beasts. For one U.S. dollar they would take your picture holding their "pets" on your shoulder. We were reassured that iguanas are strict vegetarians but, being a skeptic



A beautiful Puerto Vallarta beach is captured on film.

Photo by Marcia Lee

I bypassed this photo opportunity.

Our tour ended at a restaurant in the mountains that served only fresh food caught that day (due to a lack of refrigeration) and had ants that looked as if they could carry off our plates.

All of the hotel and restaurants in there served purified water. I am glad to report

that we ate all the fresh fruit and vegetables and drank gallons of water without being visited by Montezuma. Puerto Vallarta has worked to improve their infrastructure and make it as clean as possible for tourists.

I look forward to visiting Mexico again, a place where the people take pride in themselves and in their country.



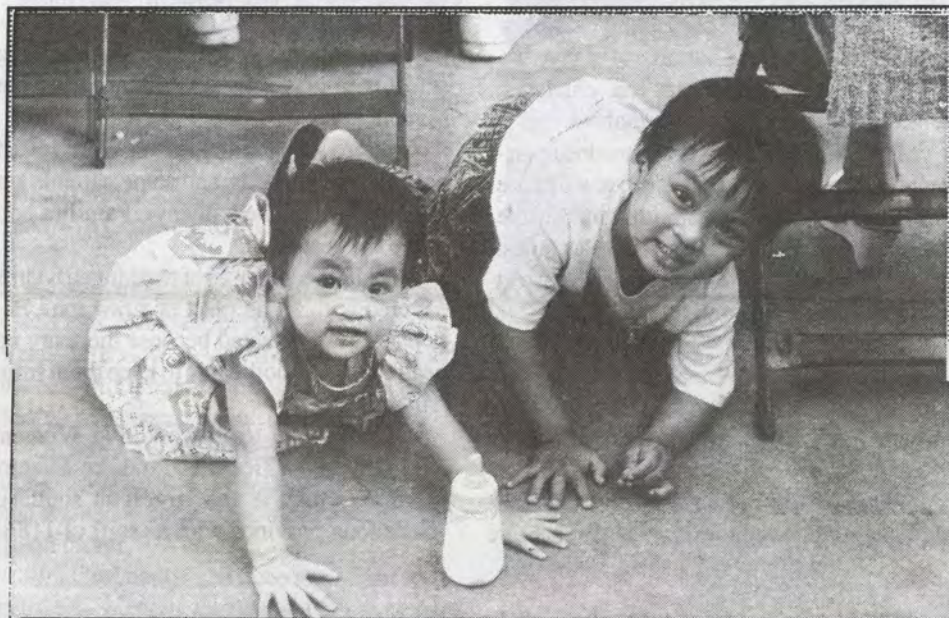
A satisfied guest smiles after the Thanksgiving lunch served by Hard Rock Cafe.

FEEDING TH

Photos by Debbie Yamao



Hard Rock Cafe's staff members gladly donated their time and services to help create a warm and giving environment during the lunch which lasted from 11:30 a.m. to 2:30 p.m.



Sister and brother entertain themselves while waiting for food to be served at the NBC.



The Salvation Army Thanksgiving dinner at Blaisdell was made possible by the local companies who donated everything from food to flowers and by volunteers from the Salvation Army and other organizations who offered their time to cook, serve and decorate to bring a little joy and happiness into the lives of the less fortunate.

The Salvation Army will be giving out food baskets for Christmas and donations of time and/or money will be greatly appreciated. If you would like to share in the joy of helping others please call 988-2136.

Lunch with grandmas and grandpas

Kuakini Adult Day Care needs volunteers all year. They offer training. The only requirement is patience and the willingness to work with the elderly. If you are interested please call Jan Shisido, 547-9534.

Right top and bottom Volunteers at the Kuakini Adult Day Care Center enjoy serving and assisting the elderly with their Thanksgiving lunch.

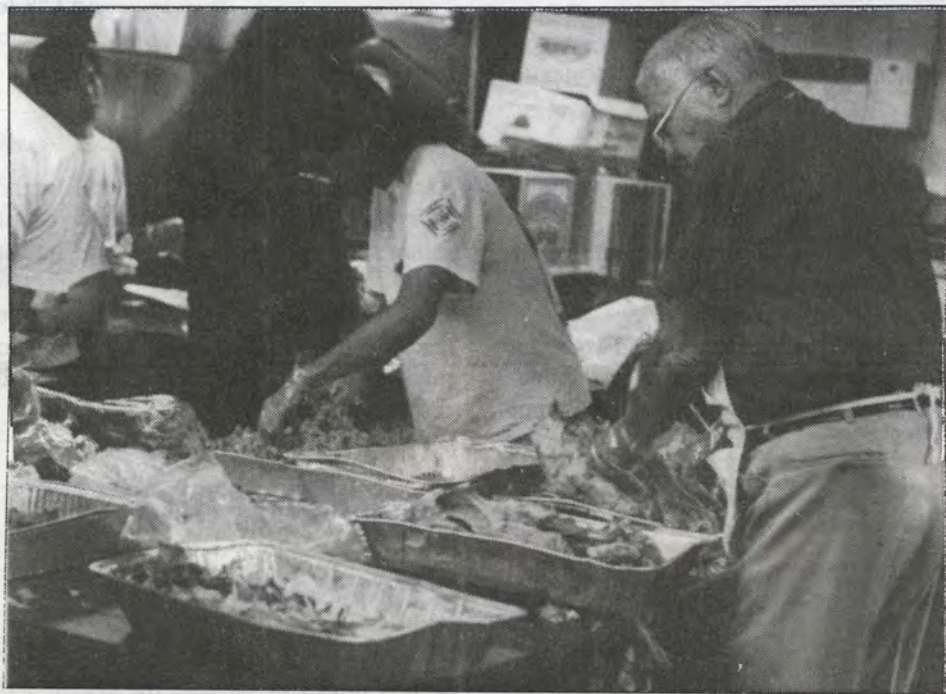


Thirsty children take turns drinking at the fountain.

THE NEEDY WITH LOVE



Old and young share a moment of quiet during grace.



Kitchen crew at the NBC began at 6 a.m. to make sure everyone had enough to eat.



Frank and Violet Rehak as Buff and Duff the clowns entertain the children.



ag at the fountain. Ten percent of those at the lunch were young children.



A family enjoys Thanksgiving dinner together at the Blaisdell.

FILIPINO FIESTA BUFFET

APPETIZERS & SALADS

Timono Ikan

fresh fish salad

Popoklo with Camatis

fresh seaweed with tomato

Beef Kilawen

grilled beef w/ lettuce onion and fresh herbs

Green Papaya Achara w/ Sinkamas and Manga

vinaigrette of green papaya, jicama and mango

Inihaw Baboy

grilled marinated slices of pork salad

Ginulay Caterday, Chayote and Pako

salad of white jade flowers, chayote vine tips and fiddle head

ENTREES

SARJ SARJ with UDANG

mixed Asian vegetables and prawns

BALATONG with CALAMUNGAY

legumes of mango beans with plucked calamungay leaves

OPRATADA OF PORK

julienne of braised pork in tomato sauce w/ garlic,

peas and pimentos

CHICKEN ADOBO

marinated chicken simmered w/ bay leaf, cracked black pepper, garlic and vinegar

PANCIT

stir-fry noodles with vegetables, shrimp and chicken

SHRIMP LUMPIA

crisp fried rolls filled with vegetables and shrimp.

Served with a spicy garlic vinaigrette

Steamed Rice

DESSERTS

Halo Halo with Carcanen

refreshing spoon meat coconut in crushed ice and fresh fruits with an assortment of mochi an cocnut tidbits

BEVERAGES

Kona Blend Coffee

Brewed De-caffeinated Coffee

Plantation Iced Tea Hot Tea

\$8.95

Reservations required

734-988

Multi-flavored cooking class

By Moriso Teraoka

On Dec. 10 and 11, instructor Alfredo Cabacungan, along with his Asian/Pacific cuisine cooking class, will present a buffet of Filipino foods at the Ohelo banquet room.

Cabacungan, who substituted for Arlene Hoe this semester, created Korean, Hawaiian and Vietnamese dishes with his class. This final week, the public will be offered Filipino food.

Cabacungan grew up in Kaumakani, a small plantation town on the west side of Kauai. His exposure to Filipino food came naturally. He enjoyed his mother's cooking and liked going to parties in the community. He has never forgotten the taste of home cooking.

Cabacungan began his professional chef's training in 1959 at the Wailua Ranch Hotel. He started at the hotel peeling and cutting vegetables and worked his way up. Cabacungan was chosen to work under European chefs at the Kauai Surf Hotel and Coco Palms Resort.

With the experience and skills he acquired, Cabacungan opened his own restaurant. Shortly thereafter, he sold the restaurant and moved to Honolulu to help open the John Dominis Seafood Restaurant in 1979. He was the first executive chef there.

After two years at John Dominis, Cabacungan moved back to Kauai as a chef at the Waiohai Hotel. Once more he was offered an opportunity to broaden his expertise. He went to Malaysia where he worked in a continental restaurant. There he learned to prepare local dishes from the employees. Not one to let an opportunity slip by, he

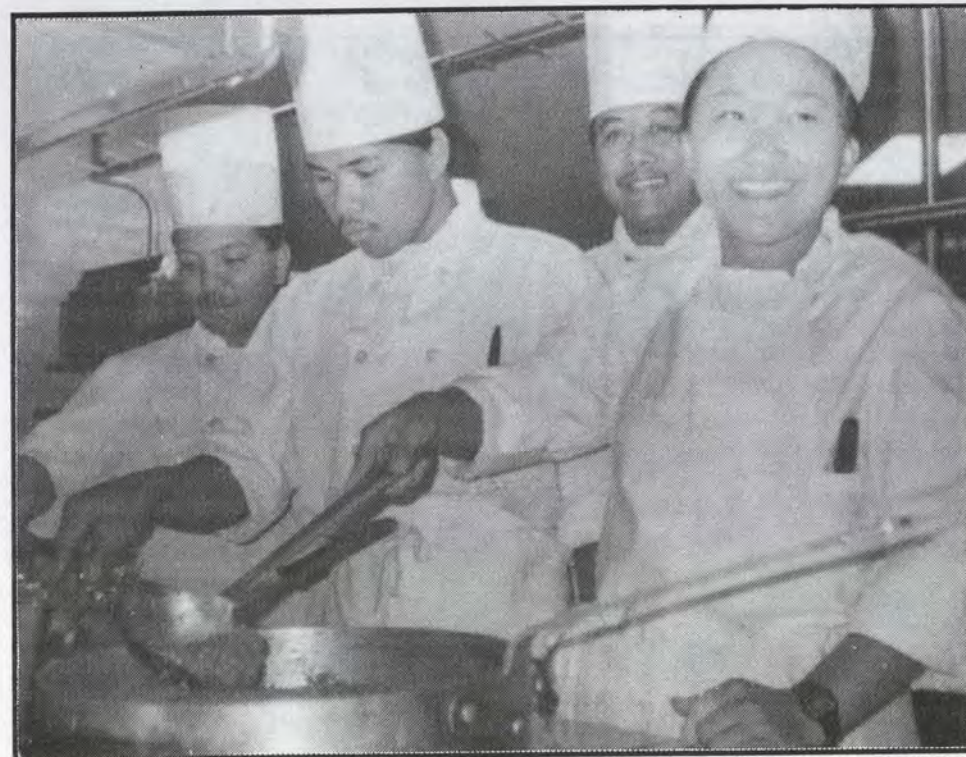


Photo by Randall Ajiimine

Preparing food together, from left to right, Mora Galdiano, Oliver Dumbrigue, instructor Alfredo Cabacungan and Stacy Miyamoto.

traveled extensively learning to cook Indonesian and Thai foods.

After a year, Cabacungan returned to Honolulu and worked at the Waialae Country Club for two years.

In 1985 he moved to Maui and worked at the Sheraton Hotel. Since then, he has traveled to the mainland to open a John Dominis

Restaurant, back to Honolulu to work for the Perry Smorgy's restaurants and even spent a summer in Italy, learning to cook Italian food.

Cabacungan's said, "I find that I like teaching, especially to young students who might be working as chefs in hotels and fine restaurants some day."

Crab to wing beans available at People's Open Market

By Moriso Teraoka

Sharply at 8 a.m. every Saturday morning, the blast of an air horn signals the start of the short-lived buying frenzy of the People's Open Market at Kaumualii Street in Kalihi.

At 7:30 a.m. and earlier, the vendors have been turning into Kaumualii from Kalihi Street and heading directly to their assigned stalls. They lose no time in setting up.

Tony Fraiola's offerings are wing beans, papayas and apple bananas.

"You like help me weigh and bag the beans?" he asks his regular customers.

Even while Fraiola is unloading his other produce, his regulars are bagging the wing beans into eight ounce packages.

On his right, Nakamura-san is gently placing his apple bananas on a plywood table top. The Filipino vendor on his left is piling bundles of bitter melon shoots high on his card table.

Red taro shoots stripped of their leaves lean against the table legs, jack fruit is on the ground, and sequa, and pumpkin flowers, are piled high next to the melon shoots.

The egg seller is deftly placing a cover over a tray of eggs and taping the flaps together. The Filipino pastry seller is lining up his trays of ensenadas, skewered donuts, sweet rice sticks wrapped in banana leaves and other ethnic goodies neatly on his counter top.

Suddenly, the air horn blares, a high

pitched blast rips through the gossip and shop talk. Everybody starts bagging the produce he has reserved.

"Hey, no take that. I went reserve that, you know!"

"Tony, how much the wing beans?"

Wing beans are 75 cents; papayas are going for 50 cents a pound, and cucumbers are disappearing at \$1.30 a pound. The buyers are hopping from one stall to another, filling their carts and bags.

The frenzied buying ends too quickly. Fraiola's supply of wing beans is gone in 25 minutes. Blue pincer live crabs are always sold out after 40 minutes. There are never enough red ginger flowers. Late comers go from one stall to the next, hoping to come across a bargain.

The open market is a boon to senior citizens and others with fixed incomes. Many kinds of ethnic fruits and vegetables that are not ordinarily available in grocery stores are found here. There is grade-A quality produce as well as off-grade items; there is something for everybody.

The open market has come a long way, from its humble beginnings of seven vendors in 1973 to more than 60 vendors today. It serves people from Ewa Beach Park to Hawaii Kai, from Monday to Saturday at 21 locations.

The market is under the direction of the Department of Parks and Recreation and is supervised by Oren Lee and his staff of four assistant supervisors.



Food Service students win Outdoor Circle Award

By Moriso Teraoka

KCC Food Service students won the Pua Nani award for the Best Use of Flowers category in the Chopsticks & China exhibition, an annual event sponsored by the Outdoor Circle. The flowers were donated by City Florist and the Royal Hawaiian Shopping Center. Their instructor was Mel Arellano.

The students did a table-setting titled

"Festive Dining Around the World." A round table sectioned into six segments representing Hawaii, China, Japan, France, Italy and the United States was set to represent each country.

Other winners were Liberty House, Allison A. Holland, Hilton Hawaiian Village and Pacific Broiler.

Judges for the exhibitions were Larry Heim, Lois Taylor, Lynette Tom, Ed Doty, John Heckathorn and John Whelan.

Holiday feasts to share and be shared

"Uncle Ben's Converted Rice" from Puerto Rico

2 cups rice
1 can chick beans(gandule beans)
5 chicken bouillon cubes
1 can stew tomatoes
1/2 can tomato paste
Bacon or Portuguese sausage, cut into small pieces
4 cups water
Oregano, Basil leaves, Olives, Black pepper, Galiano
Chop finely ingredients below
1/2 small onion
4 small pieces garlic clove
1/2 green pepper

In a skillet, simmer bacon, onion, garlic, and pepper, add rice and saute over medium heat until rice is brown. Add the rest of the ingredients and 4 cups of water. Add Oregano, Basil leaves, Olives, black pepper and Galiano. Simmer in low heat and stir occasionally. Cook for 1/2 hour over low heat till all water is dissolved.

"Dau Lau" from China

2 cups mochi flour
3/4 cups water

Mix water into flour to form a thick dough. Roll into 1 inch balls and place on wax paper on cutting board. Drop balls into boiling water. When balls rise to the surface in about 2 minutes, they are done. Drain balls and roll in mixture. Serve warm.

Dau Lau coating

2 TBS sesame seeds, toasted
1/2 cup shredded coconuts
1/4 cup chopped nuts

3/4 cup granulated sugar, white or brown

Combine all ingredients. Roll Dau Lau balls in mixture. Serve warm and enjoy!

*Swedish tradition is regarding the rice porridge that just before serving, you put in a blanched almond in the porridge, and the person who gets the almond is to be married next year.

"Christmas rice porridge"from Sweden

1TBS butter
2 cups water
1 cup white rice, round about 3 cups milk
salt
cooking time about 50 min.

Let butter and water come to a boil. Add a little milk at a time, until the rice is soft. Serve with ground cinnamon, sugar, and milk.

Left over rice porridge can be used for rice a la malta which is cold rice porridge mixed with whipped cream and pineapple, figs, etc.

"Swedish meat balls"

1/2 lb ground beef
1/2 lb ground pork
about 1 cup coffee cream
all spice
salt
white pepper
1/2 yellow onion, finely chopped
Lightly fried 1 or 2 slices of white bread(bread crumbs or old bread ok)

In a bowl mix the cream and bread. Let it stand for awhile to swell. Add the meat, spices, egg and onion. The mixture should be soft and not hard. Make into small round balls and fry in butter until golden brown.

To taste if you have the seasoning right, first fry a small piece of meat mixture and then taste it. Pork should not be eaten raw.

"Spareribs"

2 lb ribs(pork or beef)
salt
white pepper
mustard powder or ginger powder
oven temp. 370 degrees
time 1 1/2 hours

Rub the meat with salt and pepper. Put the ribs with fatty side up in a pan. Fry until well-done if you have pork. If, serving ribs hot as main dish, whisk out the pan with water or bouillon and use as sauce. Serve warm or cold.

"Dyuk Gook" Korean mochi soup to be served on New Years Day

1/3 lb thinly sliced beef (sukiyaki meat)—
slice it into 2 inch length and 1 inch wide, about 1/2 cup shoyu,
1-2 garlic (minced finely)
1 stem green onion (chopped),
1 TBS sugar
Dash of Hon-dashi
1tsp sesame oil.

Mix all ingredients and saute until brown. Set aside.

Beat 2 eggs well and fry, after cooled, slice thinly. Set aside.

Ingredients for soup:

6 cups water
1 tsp Hon dashi
1-2 garlic (minced)
1 medium size stem green onion (chopped)
salt and pepper for taste
3/4 of a bag of Korean mochi (soak in room temperature water for at least 2 hours)

After water is boiled add Hon dashi and mochi. When the mochi is cooked, it will start to float, at this time start adding the rest of the ingredients, including the meat and egg. Cook about ten minutes more and it is ready to serve.

*Korean mochi can be bought at any Korean grocery store. They come packaged in a bag and are thinly sliced oval shaped.

"Ozoni " Japanese mochi soup served on New Years day

5 cups water
Shoyu
Ajinomoto (soup stock)
1 medium size gobo (scraped off skin, shredded, and soaked in water)
1 medium size daikon (turnip) (chopped into 1"x 2")
1 small bunch mizuna (cooked separately-boiled, drained, and chopped)
mochi

Start boiling water, add Ajinomoto and Shoyu to your taste. When soup is bubbling, add gobo. When it starts to get soft, add daikon, then mochi. Add mizuna just about a few minutes before everything is cooked.

Room for rent
1 bedroom, 1/2 bath
in a 2 bedroom, 1 1/2 bath unit
Between Diamond Head
and Kapiolani Park
Available parking on street
No smoking
Dec. 15 - Feb. 15
Building has pool and laundry
Share utilities
\$415 per month
Call 923-9971

Merry Xmas and Happy New Year!

from the staff of

Kapi'o

4303 Diamond Head Rd.
Honolulu, Hawaii 96816

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'Bistro Holiday Magic'

Bistro Minestrone with Ravioli
Bouquetiere of garden vegetables
and island vegetables
Christams Berry Honey Glazed
Ham with Brandied Pineapple
Roasted Herbed Chicken
Create an omelette
Pasta-bilities
Macadamia nut Mahi
Cornbread dressing
Duchesse Potatoes
Wild Rice Pilaf
Vegetable Stir fry
Freshly Baked Breads
Symphony of Dessert
Beverages
Coffee Tea Ice Tea

Open
Tuesday
& Wednesday
11 a.m.-1 p.m.
no reservations needed



Photo by Randall Ajimine
Carmen Chong, Wan Yi Tang, Chad Iwasaki and Ariel Rios of the short order cooking class take a moment to pose in front of their Christmas tree.

Changes In Class Schedule

Revisions to Schedule of Courses

COURSE	CLASS CODE	CREDIT	DAYS	FROM	TO	LOCATION	INSTRUCTOR	DAYS	FROM	TO	LOCATION	INSTRUCTOR
ENG 21v	5622	3.0	MWF	03:30	04:45	Iliahi 228	T. Brown	MWF	03:30	04:45	Kalia 108	T. Brown
ENG 51 B,C,D		1.0 each	See posted schedules for module dates									
ENG 100	5674	3.0	T TH	5:30 p.m.	6:45 p.m.	Iliahi 129	Robinson	T TH	3:30 p.m.	4:45 p.m.	Iliahi 128	Robinson
ENG 100	7617	3.0	T TH	8:00 a.m.	9:15 a.m.	Kalia 107	Reisner	T TH	8:00 p.m.	9:15 p.m.	Iliahi 104	Reiser
ENG 100	7618	3.0	T TH	8:30 am	9:45 a.m.	Kalia 121	Balzaretti	T TH	8:30 p.m.	9:45 p.m.	Kalia 121	Balzaretti, L.
FAMR 230	7904	3.0	T TH	5:30 p.m.	6:45 p.m.	Off Campus	Somer	T TH	5:30 p.m.	6:45 p.m.	Iliahi 107	Somer
LAW 111	9452	3.0	T TH	6:00 p.m.	9:00 p.m.	Off Campus	Hershey	TH	6:00 p.m.	9:00 p.m.	Off Campus	Hershey
LAW 201	9458	3.0	T TH	6:00 p.m.	9:00 p.m.	Off Campus	LeClair	TH	6:00 p.m.	9:00 p.m.	Off Campus	LeClair
LAW 202	9459	3.0	M	6:00 p.m.	8:50 p.m.	Off Campus	LeClair	M	6:00 p.m.	9:00 p.m.	Off Campus	LeClair
SAMO 102	6629	4.0	Daily	3:30 p.m.	4:20 p.m.	I 004	Aii	Daily	5:00 p.m.	5:50 p.m.	Kauila 114	Aii
SOC 100	5950	3.0	no change	no change	no change	no change	Higaki	no change	no change	no change	no change	Modavi
SOC 100	5951	3.0	no change	no change	no change	no change	Higaki	no change	no change	no change	no change	Modavi
SP 51	7627	3.0	T TH	5:00 p.m.	6:15 p.m.	Kauila 107	Shun	T TH	5:30 p.m.	6:45 p.m.	Kauila 107	Shun
TAG 102	6647	4.0	Daily	2:30 p.m.	3:20 p.m.	I 004	Staff	MWF	7:30 p.m.	8:55 p.m.	Kokio 205	Mabanglo

Additions to Schedule of Courses

COURSE	CLASS CODE	CREDIT	DAYS	FROM	TO	LOCATION	INSTRUCTOR
ACC 37	7217	3	MW	5:30 p.m.	6:45 p.m.	Iliahi 112	Dughi
ART 101	6510	3	MWF	1:30 p.m.	2:20 p.m.	Koa 103	Ables
ART 101	6511	3	MWF	8:00 a.m.	8:50 a.m.	933-204	Goodman
BIOL 130L	5809	1	T	11:00 a.m.	1:50 p.m.	H-2	Daniels
BIOL 130L	5810	1	F	9:00 a.m.	11:50 a.m.	H-2	Daniels
BIOL 130L	5811	1	T	4:00 p.m.	6:50 p.m.	H-2	Dunn
Note: Enrollment in BIOL 131 and BIOL 131L is open only to students who have previously earned credit in BIOL 130 and BIOL 130L. Students enrolling in BIOL 131 must also enroll concurrently in 5893 and 5894.							
BIOL 131	5892	4	TTh	8:00 a.m.	9:15 p.m.	Kauila 216	Staff
EMT 100		9	***** CREDIT BY EXAM *****				Kalinowski
EMT 101		3	***** CREDIT BY EXAM *****				Kalinowski
ENG 21	6654	3.5	TTh	3:00 p.m.	4:45 p.m.	Kalia 108	Kelley-Daniel
ENG 250	6508		TTh	2:00 p.m.	3:15 p.m.	933-206	Reisner
ESL 100	6655	3	TTh	8:00 a.m.	9:15 a.m.	933-202	Staff
HIST 151	5548	3	MWF	8:00 a.m.	8:50 a.m.	Kalia 208	Forbis
HIST 151	6509		MWF	1:30 p.m.	2:20 p.m.	933-204	Forbis
JPENSE 201	6653	4	MTWThF	3:30 p.m.	4:20 p.m.	B-3	Nakano
JPENSE 101	6652	4	TTh WF	12:30 p.m. 12:30 p.m.	1:45 p.m. 1:20 p.m.	933-202	Nakano
LAW 161	9456	3	W	6:00 p.m.	9:00 p.m.	Off Campus	Pietsch
LAW 202	9460	3	T	6:00 p.m.	9:00 p.m.	Off Campus	Le Clair
MICT 150		10	***** CREDIT BY EXAM *****				Kalinowski
MICT 160		5	***** CREDIT BY EXAM *****				Kalinowski
MLT 100B	9008	1	Arrange			Off Campus	Pestana, S.
OCEAN 201	5808	3	TTh	2:00 p.m.	3:15 p.m.	Kauila 216	Lane
SAMOA 202	6650	4	MTWTh	7:00 a.m.	8:00 a.m.	Kauila 114	Aii
SOC 100W	5954	3	TTh	12:30 p.m.	1:45 p.m.	933-204	Mann, R.
SP 151	6651	3	WF	12:00	1:20 p.m.	933-201	Norfleet
ZOOL 141	5897	3	TTh	8:00 a.m.	9:15 a.m.	Kauila 216	Staff
ZOOL 141L	5898	1	M	11:00 a.m.	1:50 p.m.	H-2	Bushnell
ZOOL 141L	5899	1	W	2:00 p.m.	4:50 p.m.	H-2	Staff

DELETIONS

BIOL 131	5892		TTh	8:00 A.M.	9:15 P.M.		
BIOL 131L	5893		W	2:00 P.M.	4:50 P.M.		
BIOL 131L	5894		M	11:00 A.M.	1:50 P.M.		

A great way to kick in 1992

By Ann Ravelo

Looking for a new way to usher in 1992? First Night Honolulu, in its second year, expects to be bigger, wilder and more eventful than last year's highly successful premier. Last year the non-alcoholic event attracted over 50,000; First Night coordinators predict at least double the number this year.

The night will kick off New Year's Eve at 5:45 p.m. with a magnificent procession of merrymakers winding its way down Beretania Street from Thomas Square to Bishop Street. Count down to midnight with what else but a fantastic fireworks display.

First Night prides itself on having an alcohol-free environment on the premises, which encompasses a large area. The gala affair will take place in parks, theaters, storefronts, and lots of unexpected places downtown. The area will stretch from McKinley High School Auditorium to Nuuanu Avenue down Vineyard Boulevard to Aloha Tower.

Entertainment will consist of over 100 acts including a three-ring-circus, a Beijing opera group from Taiwan, mime artists, P.D.Q.-Bach's operaparody and much, much more. Be assured, there will be something for everyone, for every age, for every cultural background.

Admission to First Night Honolulu is a button that costs \$5. It allows access to all events and free rides on the city buses and the Waikiki Trolley. Discounted parking will also be available. This month several downtown restaurants will offer discounts to button wearers.

Buttons are now on sale at Liberty House, Foodland, Honfed Bank, Blockbuster Video, Sizzler Restaurants, Crazy Shirts, U.S. Military MWR desk, Exchange Malls, Continental Airlines, Windward Mall, Ward Warehouse, First Federal Savings & Loan (downtown), and other locations. Button kiosks

will also be downtown on New Year's Eve. Only one third

the cost will be paid for from button sales. Many major corporations, grants and non-profit organizations have donated the rest. A \$100,000

grant from Hawaii Community Foundation again has helped First Night.

First Night organizers want to see buttons popping out all over Honolulu. They hope to establish a tradition we can all look forward to for years to come.

A plea for volunteers is being made to help with this enormous event. Volunteers are needed to set up and decorate sites on Dec. 30 and 31. Captains, ushers and performers' assistants will be needed on New Year's Eve. Right now extra clerical help would be welcome at the headquarters. Year round volunteers are needed for fund-raising, Speakers' Bureau and teams responsible for planning and implementing events.

Festivity organizers are not only looking for individual volunteers, but for groups and organizations that would like to help out. Businesses, school clubs, church groups and other organizations will be able to work as teams and in shifts. This will allow people to work along side with friends and still have plenty of time to enjoy the events, a wonderful way to spend New Year's Eve.

If you're interested in volunteering, there will be a meeting on Dec. 12 and Dec. 19 at 7 p.m. at Linekona Art Center, located on Beretania and Victoria Streets across from Thomas Square. You can also call the First Night office at 532-3131 or Deborah Forbis at 734-9373 and leave a message. Brochures describing the event is also available at Student Activities, O'hia 101.



Christmas Events

By Gail Jeanne McCracken

Santa Claus is coming to town.....and so is everything else! There is plenty to do in town this holiday season. Here is a list of some of the Christmas happenings in and around Honolulu.

Scrooge - Dec. 8 - 23, Diamond Head Theatre, starring Frank De Lima. Tickets are \$20 and \$35; performances are at 3 p.m. and 7 p.m. 734-0274.

Holiday Dinner Party - Dec. 11, 6-9 p.m., Waioli Tea House, learn how to trim the table for English/Hawaiian dinner party, admission is \$35. 734-9211.

Nutcracker Ballet - Dec. 13-15, 8 p.m., 2 p.m. matinee on 12/15, Leeward Community College Theater, presented by Hawaii Ballet Theatre, tickets \$15 for adults and \$13 for children. 422-9772.

Islands' Excellence Arts/Fashion/Craft Fair - Dec. 13-15 and Dec. 20-21, Restaurant Row, crafts and entertainment, free, 737-6488 or 538-1441.

Mission Houses Museum - Dec. 14, Christmas Candlelight Stroll reminiscent of 19th century Victorian Christmas, tours start at 5:30 p.m. and leave every 15 minutes thereafter, \$5 admission, reservations required. 531-0481.

Jingle Bell Walk/Run - Dec. 14, Downtown Honolulu, 2 mile fun run featuring singing, costume contests and awards, party at Restaurant Row, \$16 admission includes T-shirt and 2 jingle bells. 525-8046.

Tastes and Sights of Scotland - Dec. 14, Mission Houses Museum, Downtown, Caledonian Society presents Scottish holiday cooking and traditions, admission. 543-9300.

Pasko! Christmas in the Philippines - Dec. 15 - Jan. 6, Honolulu Academy of Arts, Filipino Christmas celebration ending with

Jan. 6. Feast of the Three Kings, music, food, crafts and dancing, free. 538-1006.

Chamber Music Hawaii - Dec. 16, 8 p.m., Lutheran Church of Honolulu, 1730 Punahou Street, "Holiday Promenade," admission. 528-2578.

Honolulu Symphony - Dec. 20, 8 p.m., Blaisdell Center, "A Very Aloha Christmas," tickets are \$9 - \$27. 537-6191.

Christmas Storytelling with Stephany - Dec. 21, Windward Community College, holiday activities and stories, admission, call 235-7433.

Island Arts & Crafts Festival - Dec. 21 & 22, Kapiolani Park, artists and craft booths, food and entertainment, free admission. 948-3699.

Honolulu Brass Christmas Concert - Dec. 22, Academy of Arts Central Court, plus Spanish Christmas decorations and foods, admission. 538-1006.

Honolulu Boys Choir - Dec. 23 - 25, Royal Hawaiian Hotel, Monarch Room, Christmas concert & dinner, dinner seating at 6:30 p.m., show begins at 8:30 p.m., tickets are \$59.95. 923-7311.

Eagle Aloha Bowl - Dec. 25, 10:30 a.m., Aloha Stadium, \$15 & \$20 admission costs to benefit local Hawaii charities. 486-9300.

Iolani Palace Evening Tours - Dec. 26 - 29, first floor tour of palace with Hawaiian music and lantern lighting, tours start at 6 p.m. and leave every 10 minutes thereafter, free admission but reservations are required, call 522-0832 for admission.

First Night - Dec. 31, Downtown, alcohol free New Year's Eve celebration with over 100 artists performing music, dance, storytelling, magic, clowns, fortunetellers and a circus, \$5 First Night buttons provides admission to all shows and activities, call 532-3131 for information and see also article this page with further details.

"Pau Hana" dance concert

By Mark D. Holladay

In the last few days of school some students build up an incredible amount of tension, but not the pupils in the various dance programs at KCC. The dancers of the 121, 131 and 150 classes will release their energy in the Pau Hana dance performance tomorrow.

The Modern Dance students of 131 will be putting the hard work they've undergone this semester to practical purpose for the informal presentation. They will display their choreographed works individually and in small groups.

The Pau Hana is a representation of the various final dance projects. These projects from the 131 and 150 classes will be anywhere from individually choreographed masterpieces and intriguing duets to masterful group collaborations. The 121 class will also preform a ballet choreographed by their instructor Sharon Rowe.

The Beginning Modern Dance(131), Ballet Technique(121) and Introduction to Dance(150) classes allow students to become more aware of dance as a communicative art form.

"I like dancing," said Jack Wang of Dance 131. "It helps me to develop my muscle coordination."

Students achieve confidence, expressiveness, a positive attitude toward self, and a cooperative spirit in working with others in the quest to learn choreography and the

performance skills of dancer.

Dance 121 offers the basis of ballet technique. The course focuses on ballet's very disciplined style of dance requiring grace, agility, and great physical fitness. Conventional poses are combined with light flowing movements to convey a story, theme, or atmosphere.

The students of 131 learn to develop their skills in modern dance through continuing practice of technique and expressive improvisations.

"I thought it would be like Paula Abdul and Janet Jackson when I first took the 131 class," said Scotty Moriyama. "But then I realized that modern dancing is more like a form of art than music videos. From the concepts and techniques of modern dance I find more meaning behind the moves... every step is new, no matter how many times it is done; there is always the freedom to create."

The 150 class, Introduction to Dance, has students explore what dance is, and why people dance. This dance appreciation class takes the student through development of dance through the study of the various forms of dancing. These forms include ethnic, tap, modern ballet and black dance. Dance 150 also contains lectures, demonstrations from local artists, mini dance classes as well as enjoying videos and musical theater.

Anyone who is interested in dancing is invited to come tomorrow at 2:30 p.m. in Maile 101.



Jack Wang lifts Hieu Tran in a dance that depicts good over evil.

Photo by Debbie Yamao

INFOLINE...INFOLINE...INFOLINE...INFOLINE...INFO

Tuesday, Dec. 10

† KCC presents "Portuguese Christmas" with Millicent Borges. View displays of Portuguese versions of creches and sample home cooked traditional foods while Mrs. Borges explains the celebration of Christmas by the Portuguese in Hawaii. From 7 to 9 p.m. in the Diamond Head Chapel. Fee is \$6 per person.

"Quality education for children who are deaf" is a special lecture by Dr. I. King Jordan, President of Gallaudet University. 7 p.m. at the Statewide Center Cafetorium. The lecture is free and open to the public.

† "Honolulu: The crime beat" is part of the Ka'ao o Honolulu walking tour series. Honolulu in the 1920s and 1930s was a city with a darker history- the tales of passionate crimes, undaunted detectives, corruption, vice and the quest for justice are endless. Join in the pursuit for truth led by the Gumshoe in the Brown Fedora. From 6 to 9 p.m., participants will meet at the Old Blaisdell Hotel, Fort Street Mall. General admission is \$5.

† "The magic of Waikiki" is part of the Ka'ao o Honolulu series. No beach in the world is as famous or romantic as Waikiki. From bathing place of the ali'i to the mansions of the kama'aina haole and the mecca of tourists, your guides will help you relive the history of this well-known landmark in the cool of the early evening. From 6 to 8 p.m., participants will meet at the Natatorium. General admission is \$5.

† "Na Wahine: Women of Honolulu" is part of the Ka'ao o Honolulu series. Women have played a prominent role in the history of Hawaii even though their contributions have not always been acknowledged. Join Nina Aymond as she relates the fascinating "hers-tory" of Honolulu through the lives of Polynesian, Asian and western women who once lived in Honolulu. From 6 to 8 p.m., participants will meet at the Old Archives, Iolani Palace Grounds. General admission is \$5.

† "A stroll through Kaimuki" is part of the Ka'ao o Honolulu series. Experience the life of old Kaimuki as your guides recall the small shops, bakeries, schools and life-styles of yesteryear. An easy, nostalgic stroll through an important ethnic community. From 9 to 11 a.m., participants will meet at the Pavilion of the Kaimuki recreation center. General admission is \$5.

Wednesday, Dec. 11

† Holiday dinner party at Waioli Tea Room. Spend a holiday evening with an English/Hawaiian dinner complete with all the trimmings including decorations and traditional place settings. Caroling and other religious holiday observances from cultures throughout the world will be shared. From 6 to 9 p.m. at the Waioli Tea Room. Registration fee is \$35.



Thursday, Dec. 12

* Film- In "Daddy Nostalgia," a Paris-based screenwriter rediscovers family ties when she learns that her father is seriously ill. Dec. 12 at 1 and 7:30 p.m., Dec. 13 and 14 at 7:30 p.m., and Dec. 15 at 4 p.m.

† "Na Ali'i: Kings and Queens of Hawaii" is part of the Ka'ao o Honolulu series. Unforgettable stories of Hawaii's ruling chiefs will be told in the cool, late afternoon in downtown Honolulu by renowned storyteller Woody Fern. Queen Emma, King Kalakaua, Queen Lili'uokalani and Princess Pauahi will come to life through the skillful art of story. From 5:30 to 7:30 p.m., participants will meet at the Queen Lili'uokalani statue at the Capitol. General admission is \$5.

† Planning for your retirement with Don P. Desonier. Retirement is the beginning of a new and important stage of life which is rich with promise if it is well-planned. Don P. Desonier, retired General Manager of Manulife Financial Group, will share his expertise on how you can make your retirement years rewarding and productive. Planning for your retirement should not only include financial security, but the important attitudinal and emotional changes that accompanies this important change of life. Program begins at 7 p.m. at the Diamond Head Chapel, and is free to the public.

* - indicates a production or presentation of the Honolulu Academy of Arts. Films are shown in the Academy Theatre, and tickets are \$4, \$3 for members. For more information, call 538-3693 ext. 247.

† - indicates a production or presentation sponsored by the Office of Community Services. For more information, call 734-9211.

Saturday, Dec. 14

† "Honolulu's famous cemeteries" is part of the Ka'ao o Honolulu series. Oahu cemetery, King St. Catholic cemetery, Manoa's Chinese graveyard, Japanese Moiliili cemetery and historic Makiki cemetery at Wilder and Pensacola Streets offer a rich heritage of Honolulu's past told in funeral art and biography. Hawaii's foremost authority on cemeteries, Nanette Purnell, invites you to join her in an exploration of these fascinating graveyards. From 9 to 11 a.m., participant will meet at the Oahu Cemetery entrance. General admission is \$5.

† "Mark Twain's Honolulu" is part of the Ka'ao o Honolulu series. America's most beloved humorist, Samuel "Mark Twain" Clemens was a close friend to Hawaii whose early descriptions of life in the islands were first published in "Roughin' It." From 9 to 11 a.m., participants will meet at the Kamehameha V Building at Merchant and Bethel Streets. General admission is \$5.

† Bioimpedance and weight loss. One of the most accurate methods of body fat measurement is called bioimpedance. It is quick, simple and totally painless. During this class, your bioimpedance will be measured by a highly accurate instrument called the Electrolipograph. The readings obtained will give you a complete four page report on your body composition and include a personalized physical activity plan and caloric burn chart. For an accurate report, participants should have no food or heavy exercise for four hours prior to the class. From 9 to 11 a.m. at Kauila 108. Registration fee is \$25.

Sunday, Dec. 15

† Festival- Pasko! A free festival celebrating Christmas in the Philippine tradition with music, dance, food and colorful craft demonstrations co-sponsored by the Filipino Association of University Women and the Honolulu Academy of Arts. From 1 to 5 p.m. in the Academy courtyards.

Monday, Dec. 16

* Films- Three little-known but excellent short films by Academy Award-winning director Martin Scorsese including "American Boy," "Italian American," and "The Big Shave." Dec. 16 and 17 at 7:30 p.m.

Tuesday, Dec. 17

† "Ghosts of Old Honolulu" is part of the Ka'ao o Honolulu series. Step into the fascinating world of Hawaii's supernatural lore with storyteller Glen Grant as you experience the ghosts, night marchers, fireballs and other mystical events that are a part of our Island heritage. From 6 to 9 p.m., participants will meet at the Old Archives building, Iolani Palace grounds. General admission is \$5.

JOB PLACEMENT

For information on these jobs and many more, contact the Job Placement Office at Ilima 103 or call 734-9514 for an appointment.

Dental Hygiene Assistant: A dental office need an assistant to take x-rays, sterilize instruments, etc. Must be able to work well with children. No experience necessary. Hours are Monday and Wednesday from 1 to 5 p.m. and Saturday from 8 a.m. to 2 p.m. Pay rate is \$5 per hour. Kahala area. Job #1460.

Dispatcher: An allied medical office need a dispatcher to perform general office work and dispatching duties. Must have some medical knowledge (for example, enrolled in the medical/nurse assistant program). Hours are Monday through Friday from 5 to 8 p.m. and Saturday and Sunday from 8 a.m. to 8 p.m. Salary is negotiable. Minimum pay is 46 per hour. Salt Lake area. Job #1461.

Assistant Teacher: A nearby preschool needs an assistant teacher to interact with children, prepare snacks and assist the head teacher. Must be interested in education and enjoy working with children. Must be willing to learn and practice the school's philosophy. Hours are Monday through Friday from 8 a.m. to 1 p.m. Pay rate is \$600 to \$700 a month. Diamond Head area. Job #1462.

Clerk: A bank in Hawaii needs a general office clerk. Must be able to type 35 words per minute and use the 10-key by touch. Hours are Monday and Tuesday from 12:30 to 4:30 p.m. and Friday from 12:30 to 6:30 p.m. Pay rate is \$7 per hour. Waikiki area. Job #1463.

Student Help: A Hawaii State Office is looking for a student help to do some book-keeping, record keeping, accounting and data entry. Must be a full time student and have knowledge of accounting principles. Flexible schedule. Work a maximum 19 hours per week. Pay rate is \$5.75 per hour. Downtown area. Job #1474.

Student Help: A law firm needs a student help to do general office work and run errands. No experience necessary. Flexible work schedule (15-20 hours a week). Pay rate is \$7 per hour. Downtown area. Job #1471.

Dental Assistant: Set up and clean dental instruments, materials and machines; take and develop x-rays and photos. Must be proficient in English; interest in health care helpful. Flexible work schedule. Pay rate is \$6.50-49.50 per hour part time/\$1126-\$1646 full time. Ala Moana area. Job #1476.

Educational opportunities

Health aide program

OCS is offering a free intensive eight-week Home Health Aide Training Program designed to increase the pool of trained Home Health Aides that will be available for immediate employment in the home health service industry.

Home Health Aides are health care workers who provide personal care, homemaking services and social support for persons who are being treated for illness and disability within the home setting.

Classes run from Jan. 21 through April 4 on Tuesdays (5 to 9 p.m.) and Saturdays (8 a.m. to 5 p.m.), at Hawaii Loa Nursing Seminar room in Kaneohe. Deadline to apply is Jan. 3. For more information, call 734-9211.

Undergraduate research opportunities

Are you interested in spending ten weeks next summer collaborating with federal scientists on the cutting edge of research and development? If so, the U.S. Department of Energy's Student research Participation Program (SRP) is for you.

With direction from researchers at major DOE facilities, students use state-of-the-art equipment not usually found in most campus laboratories. Projects relate to individual academic majors, career goals and the ongoing research and development of the facility.

The SRP is for sophomores, juniors and seniors majoring in engineering, physical and life sciences, mathematics, computer

science or the social sciences. Students are selected by the DOE facility staff on the basis of the applicant's academic record, aptitude, research interest and the recommendation of instructors.

Certain travel expenses are reimbursed, and stipends of \$250 per week for seniors, \$225 per week for juniors and \$200 per week for sophomores will be paid to participants.

Application deadline is Jan. 21. For application materials and additional information contact Pat Pressley at (615) 576-1083 or the Student research Participation Program, Science/Engineering Education division, Oak Ridge Associated Universities, P.O. Box 117, Oak Ridge, TN. 37831-0117.