Culinary students travel to New Mexico to participate in national competition.

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INSIDE Want some new soup recipes? Check out the Kapi'o staff's soup challenge. **Page 7**

kapi'o

Recyclables represent sustainability in the new exhibit held in the Koa Gallery.

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Uncertainty for journalists

By Paige L. Jinbo
EDITOR-IN-CHIEF

The unpredictability of the journalism industry has paved an unknown and bleak future for hundreds of journalists in Honolulu.

On Feb. 25, Gannett Co., Inc and Oahu Publications, Inc announced that an agreement had been made for OPI to acquire The Honolulu Advertiser. It was a very sad day for employees of the Advertiser.

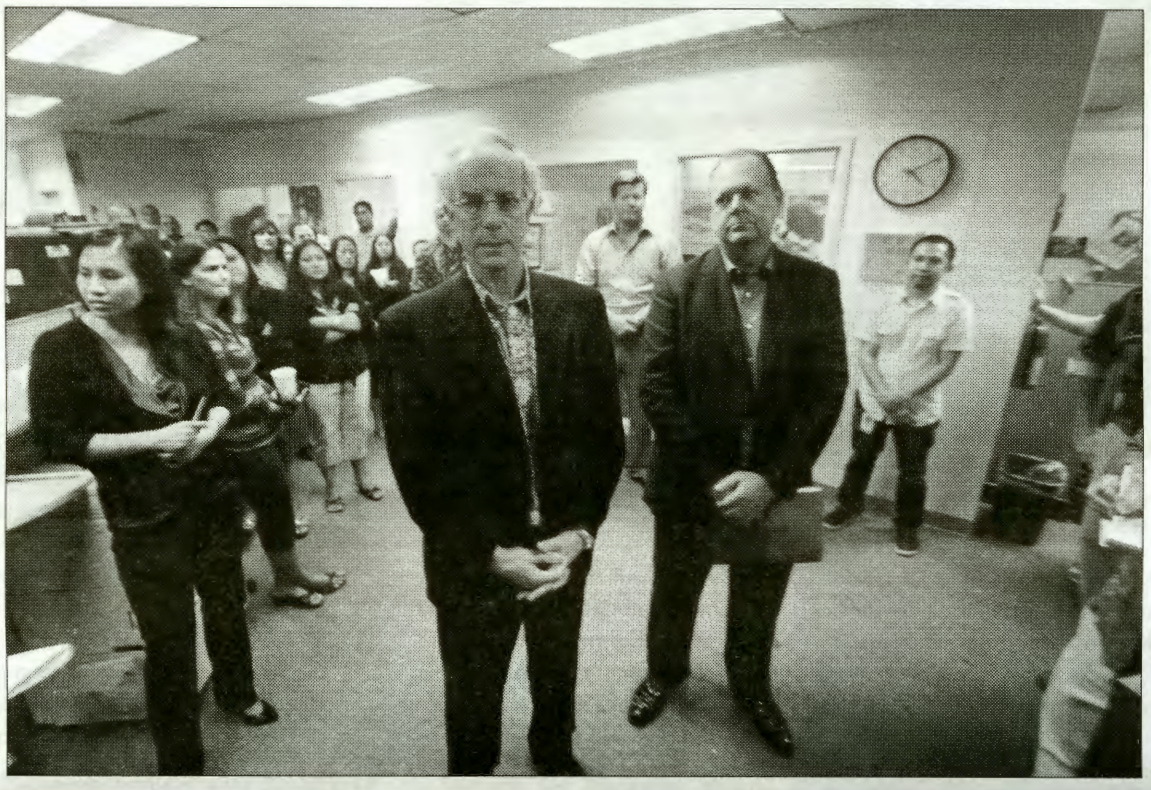
OPI will also resume ownership of related Advertiser assets including the Web site, non daily publications and Gannett's interest in Hawai'i.com., according to the internal press release from the Advertiser. However, Gannett Co., Inc will maintain its ownership of 605 Kapi'olani Blvd., Honolulu. Financial terms were not publicly disclosed.

"We have been very pleased and proud to be a part of Hawai'i journalism community all these years, but felt OPI's offer to buy the Advertiser and its related assets was the right course for Gannett at this time," said Bob Dickey, president of Gannett's U.S. Community Publishing, in the internal press release.

OPI owns the Honolulu Star Bulletin. In a question and answer acquisition with David Black, owner of the Bulletin, Black said the reason for OPI buying the Advertiser is because the Bulletin has lost money for the nine years that it has been owned by OPI.

"The OPI shareholders decided a year ago that we were unwilling to continue to subsidize the paper forever," Black said in the acquisition. "Since we wanted to maintain our investment in Hawai'i, we decided to approach Gannett to try to purchase the Honolulu Advertiser and restructure the business."

The Honolulu Advertiser was founded in 1856. Gannett purchased the paper in 1993.



AP

Oahu Publications chairman David Black, center, and Star-Bulletin publisher Dennis Francis, right of Black, announced Feb. 25, to The Star-Bulletin and Midweek staff that Oahu Publications Inc. is buying The Honolulu Advertiser in Honolulu from Gannett Co., Inc. It was a sad day for the employees at the Advertiser.

"The most serious and unfortunate of this business deal is that it will leave Honolulu as a one (daily) newspaper town, a fate many readers hoped to avoid because there is something to be said for having two competing newspapers in a city the size of Honolulu," said Kevin Kawamoto, professor within the University of Hawai'i journalism program.

The consolidation into one newspaper has many Advertiser worried about their jobs.

"All Honolulu Advertiser employees will be offered employment by an arm's length management services company working on contract for OPI," Black explained in the acquisition.

Both papers will continue to be published independently for a few months.

Although OPI now owns both publications, the Bulletin is up for sale. According to Black, OPI has agreed with the Department of Justice to a sales process to solicit interest from parties who would like to purchase and operate the Bulletin as a competitive newspaper.

OPI also owns Midweek and other weekly newspapers and magazines.

If the Bulletin doesn't sale, consolidation of both newspapers will occur to publish one single newspaper. If consolidation were to occur, there will be lay-offs, Black said.

Consequently, if the Bulletin does sale, it will be transferred by OPI to the new owner, and OPI will then operate the Advertiser.

While it was a sad day for many employees at the Advertiser, it is too soon to tell whether Honolulu will be represented by one daily newspaper. Until OPI's attempts to sell the Star Bulletin are complete both newspapers will continue to run independently.

"I am concerned first for the employees of both papers and their families, and hope that their economic futures are not adversely impacted," said Tina Shelton, former broadcast journalist. Shelton is now the director of communications for the John A. Burns School of Medicine.

"I know in my heart Honolulu would be served better by more news outlets, not fewer."

Explicit sexual texts are illegal

By Remington Taum
STAFF WRITER

College students should know: sending sexually suggestive texts and messages — known as "sexting" — isn't just inappropriate, it can be illegal.

Sexting can consist of explicit words, photos, or video being sent to another person, even if that person is your boyfriend or girlfriend.

While sexting has made headlines because of the growing number of teenagers participating, these sexually explicit messages are sent by adults, too.

About 33 percent of young adults age 20 to 26 admit to sending or posting nude or semi-nude photos of themselves, according to a nationwide survey done by the National Campaign to Prevent Teen and Unplanned Pregnancy and CosmoGirl.com. Nearly 60 percent of young adults said they've sent or posted sexually suggestive messages.

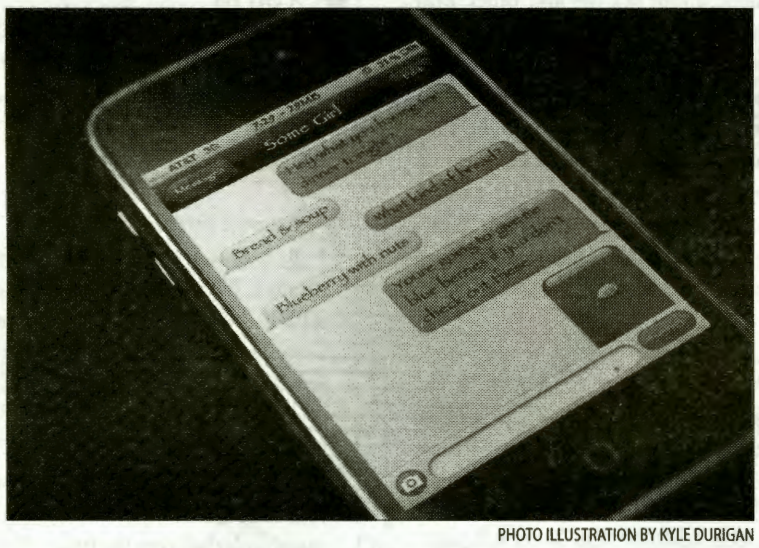


PHOTO ILLUSTRATION BY KYLE DURIGAN

Sexually explicit messages are more common than not in society.

The Darkside of the Internet blog written by Chris Duque, computer forensics specialist and CyberSecurity consultant and retired detective for the Honolulu Police Department, helps to define the laws of child pornography in Hawai'i.

He said on his blog that child pornography constitutes any pornographic visual representation, including photos, videos and computer-generated images, that show anyone younger than 18 — considered a minor — engaging in sexual

SEXTING: See page 8.

Welcome new dean

By Joie Nishimoto
ASSISTANT COPY EDITOR

Beginning this week, a new face will be at KCC to take the position of dean of arts and sciences.

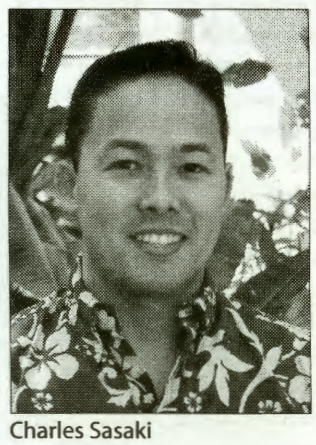
Charles Sasaki, who recently turned 40 last Thanksgiving, will be the new permanent dean of arts and sciences.

According to Louise Pagotto, interim vice chancellor for academic affairs, his appointment went before the Board of Regents on Thursday, Feb. 18. Sasaki will begin working on Monday, March 1.

For almost two years, Dennis Kawaharada has been the interim dean. He will return to his faculty position in English on Sept. 1 after an administrative leave of absence.

As the dean of arts and sciences, Pagotto said Sasaki's job description has a "long list of duties and responsibilities."

"Generally speaking, the dean of arts and sciences oversees all aspects



Charles Sasaki

of the four A&S departments: Arts and Humanities, Math and Sciences, Social Sciences, and Languages, Linguistics and Literature," wrote Pagotto in an e-mail.

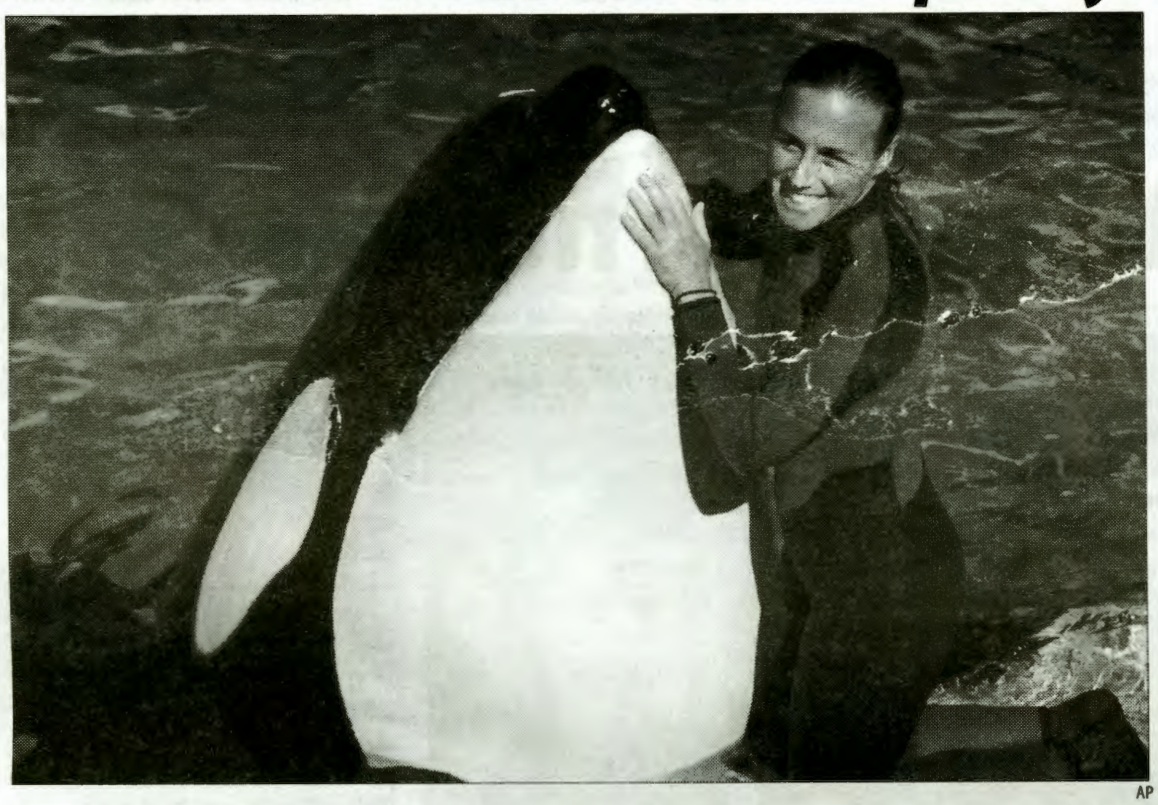
Sasaki wrote in an e-mail that he will familiarize himself with his duties when he arrives on campus.

"I'll be in charge of courses in arts and sciences and will work to make

DEAN: See page 8

THE VIEW WE TAKE

Animal attacks common in captivity



AP

Dawn Brancheau, a whale trainer at SeaWorld Adventure Park, poses while performing. Brancheau was killed in an accident with a killer whale at the SeaWorld Shamu Stadium Wednesday afternoon

Tigers and killer whales are among the many wildlife that are kept in captivity for the benefit of showing them off to the public. SeaWorld — which has locations in Orlando, Fla.; San Antonio, Texas; and San Diego, Calif. — are known for its elaborate shows with killer whales.

But this past Wednesday, Feb. 24, audiences were in for something they would have never imagined.

Dawn Brancheau, a 40-year-old trainer at the SeaWorld in Orlando, was killed after the killer whale named Tilikum pulled and attacked her, leading to multiple traumatic injuries and drowning.

This wasn't the first time this particular killer whale had attacked its trainer. Tilikum is known to be involved with a death in Canada in 1991 and another in 1999. But killer whales haven't been the only wild animals to lash out against their trainers.

In 2003, Roy Horn of famous Las Vegas illusionist pair Siegfried and Roy was attacked by their 7-year-old white tiger, Montecore. Horn was bitten on the neck and suffered from a large amount of blood loss, along with other complications.

And in 1994 Tyke, a female circus elephant, killed her trainer, Allen Campbell, during a performance at the Neal Blaisdell Center in Honolulu. Tyke left the arena and ran through the streets of Kaka'ako before being shot and killed by police.

It is obvious that all wildlife have aggressive tendencies and that comes with the territory. Putting them in facilities that are twice as small as their natural habitat may be fueling the aggression in these animals.

Killer whales are found in the Artic and Antarctic oceans, more so in coastal waters than in the open oceans. On top of having miles and miles to swim and live, these whales live in family units and travel in packs. So why would someone want to put them in a tank that is only four times their size in width?

According to an article on MSNBC.com, a killer whale would have to circle that tank about 600 times to travel the same distance a whale in the ocean travels on the average day. Overall, the lifespan of a killer whale is almost cut in half because of the living space that they live in.

Animal cruelty seems to be the culprit.

Wildlife shouldn't be forced to be an entertainment source for humans. The animals are required to do tricks and choreography repeatedly and that's not what their brains are wired to do. They are to live in the wild, with their families, hunting for food and mating.

But after a certain period of frustration with the animals, they will lash out to whoever is closest to them and the victim many times being their trainers.

Organizations such as People For the Ethical Treatment of Animals (PETA) are reaching out to stop unethical treatment of animals, including that of killer whales.

PETA believes that the deaths of wildlife and trainers can be all together avoided, by ceasing captivation of wild animals. PETA has found many sad and intriguing facts about some of the training methods along with natural habits of the sea animals that are cruel and unusual punishment for these animals.

Dolphins often use a sonar sound to bounce off objects, so they can "see" what is in front of them. But being in a smaller tank these echoes bounce off of the glass walls, which can make some dolphins insane.

Even worse, some trainers withhold food and isolate animals when they refuse to perform. That is just downright abuse.

These animals didn't choose to be taken out of their home and put into these circus like environments. Just imagine if someone took you from your friends and family and made you do things you weren't accustomed to. Chances are the results would not be impressive or enjoyable to watch.

If these parks want to educate the public about sea life and other wild animals, there are healthier and safer ways to do so. They do not need to remove these animals from their natural habitat in order for us to be educated. It would be more educational to see these animals in their natural homes, interacting with their families rather than see them do flips and make splashes.

The view we take is written by the editors of the Kapi'o. We welcome all responses to this subject. E-mail "Letter to the Editor" at kapio@hawaii.edu.

kapi'o

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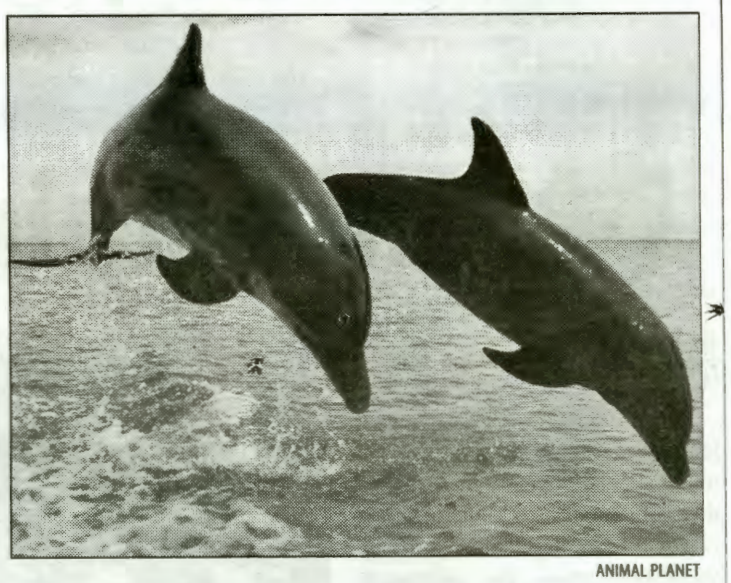
KAPI'O TOP 10



ANIMAL PLANET

Exotic pet finder

By Kyle Durigan
STAFF PHOTOGRAPHER

Planning on getting a pet? Keep in mind, while some people are all about the cats, some want to throw them off a bridge. Others think dogs are a man's best friend and there are a few who hate the messiness of a wet dog on their newly cleaned wood floors.

Let's just face it, cat fans and dog lovers can argue all night on which is the better pet, but wouldn't be great if we could have those wild animals that Steve Irwin used to chase after?

Here are the Top 10 picks for craziest pets we wish we could have.

10. Goat
Yep, an everyday farm animal, but they produce some great milk. Goats can become especially useful on the weekends when all you want to do is lie on the couch and watch the Olympics at a time when you should be mowing your lawn instead.

9. Dolphin
If you think surfing makes you look cool, just wait until you see the faces of the surfers as you pass them riding a dolphin. Do you keep forgetting to feed your pet goldfish? Don't worry, this porpoise can find its own food.

8. A city rat
It sounds weird, but if trained correctly, they can dig through those briefcases of money you see in the movies to retrieve boatloads of cash.

7. Atlantic salmon
It may not be easy to carry around, but if you slap someone with it — especially across the face — you will become a legend, guaranteed.

6. Skunk
They look a lot like a cat, but these creatures can work marvelous wonders during the times your girlfriend starts to become too clingy. Just make sure you don't get in the middle of the crossfire. If that happens, tomato juice is the most popular remedy in removing that foul odor.

5. Zebra
If you show up on the first day to school riding on a Zebra, you will definitely be super cool. Parking will no longer be an issue because your parking spot will be guaranteed wherever you go.

4. Orangatang
This type of ape can become a great bodyguard if you find yourself in a fight deciding to have one too many drinks at the bar. Their droopy faces can be very intimidating. Not to mention, they also look good in Ecko clothing.

3. Elephant
Sure, you can ride on their backs and do pull-ups using their trunks. But most importantly, you can dry your clothes on their trunks.

2. Walrus
They are massive, with blubbery skin that wobbles all over the place. Sounds like the perfect place to lie after a hard day at school.

1. A giant octopus
They are huge, and scary on the outside, but are squishy enough to sleep on. A giant octopus can make the perfect home security alarm. If they unfortunately do pass away, you'll know what's for dinner.

Next week's Top 10 will be the Top 10 cartoon shows from the 1990s.

COMMENTARY

An intertwined inspiration

By Janell Nakahara
ADVERTISING MANAGER

JANELL NAKAHARA/KAPI'O

Inspiration drives one to strive to accomplish goals, like going back to school.

What inspires you? This question has popped up quite often in my mind recently.

I never really thought about it too much when I was younger, but ever since becoming a mom, I had to reassess my life. Being a single mom is hard enough, but working two part time jobs, and going back to college part time, leaves me with almost no free time.

Most of weekdays are spent making sure that my son (my most important priority) is fully taken care of. I have to make sure that I make his home lunch and snack every morning, get him to school, pick him up on time, help him with all of his homework, talk to him about his day, play with him, get him ready for bed, and most of all, read a bed time story to him.

Being a parent is by far the most challenging and rewarding job I have ever had. It has also made me think about life more and makes me wonder what keeps me going everyday.

I got my answer one night just as I finished reading the last page of the bedtime story to my son and tucked him into bed.

Finally it was my time, a time when I can think, quietly. Don't get me wrong, I love being a mom and I love my son very much, but everyone needs some quiet time to re-evaluate and reassess his or her life.

This was my quiet time when I thought about college, work, friends, family, and yes, even dating again (Yikes!).

But as thoughts ran through my head, I quickly jotted down notes of the things I need to do and what I want to do, one question kept popping up in my mind, what inspires me?

What inspires me to go to back to college, work two jobs and to strive to do more in my life? What inspires me to not give up when life gets too difficult?

For me the answer seemed quite simple, my son is my inspiration. But then I began to wonder, is there really just one thing or person that inspires me? Can you have an intertwined inspiration?

I realized that I do have other inspirations, most of which I have acquired throughout my life, before I even had my son. How did I forget about these other inspirations?

I guess my focus and main priority has been my son for more than five years. By trying hard to be the best mom, I forgot about me as an individual. Although my intentions seemed good, there was no balance in my life.

My son is still my main inspiration, but I had forgotten about my previous inspirations.

My first inspiration was one of my first drawings that I did in high school.

One day I just started to draw, I had never taken an art class before, but I drew like I knew what I was doing.

I knew from that moment on that I had found my passion in life. From there I took countless art classes in high school and college and had discovered an artist (M.C. Escher) that has long inspired me to continue my passion for art.

Escher's work truly inspired me so much that my son's name (Kescher) is derived from his last name.

Through the inspiration that I found from Escher, I also find in my son.

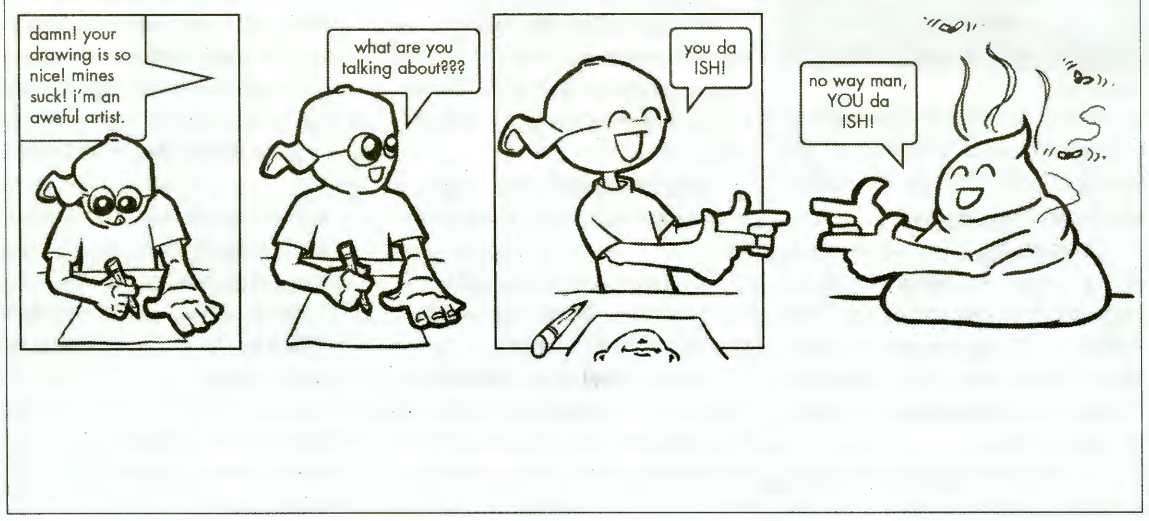
My son's name not only is a constant reminder of my intertwined inspiration, but ironically I realized that I have my first drawing (hands) and my drawing of Escher's portrait hanging in the hallway that leads to my son's room.

My intertwined inspirations were already right in front of me, but maybe I was just too busy to notice.

Every since I had this revelation, I sometimes stop and look at all my inspirations to remind me why I am doing what I am doing. My inspiration is intertwined with a revelation of art that started with an artist and a drawing and which now includes my son.

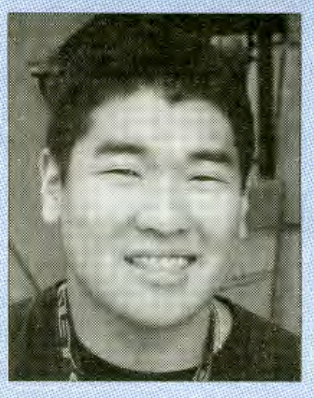
We all need some sort of inspiration to help us even to get out bed in the morning and to remind us to live life to the fullest. What is your inspiration?

7 Sketches- Derick Fabian



CAMPUSVOICES

Who's your favorite artist?



"(I like) Ekolu because their music is so relaxing."

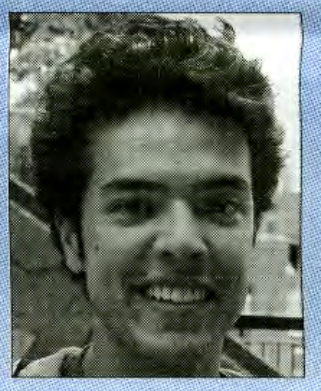
Travis Morita, 18, EMT

"Wondergirls, their high beat, not regular hip-hop."

Nicole Ansai, 18, pediatrics

"Ozomatli. They're a mixture, very LA style."

Jamie Mejia, 26, psychology



"Riva Starr, (they have) good beat. It reminds me of my favorite club."

Jeffrey Harkleroad, 22, communications

"I kind of like Papa Roach. I like their sound, a lot of their emotions pertain to what I'm in."

Jason Trankel, 19, pre-nursing

"Late of the Pier because it's danceable."

Nix Kinney, 24, journalism

CAMPUS AND COMMUNITY BRIEFS

of events around KCC

Wild/Professional Development Day

On Friday, March 5, faculty and staff will experience the values of Mālama 'Ike and Mālama 'Aina in a day of colloboration and collegial service to the campus and community.

The day will start off with feature garden service projects and working together to prepare an " 'aha 'aina" or shared meal. The menu will contain both traditional and local Hawaiian food.

The afternoon will be for relaxtion and reflection, connecting to the unique history, energy, and beauty of the place where we work. The event will be from 8:00 a.m. until 5:00 p.m.

For more information about specific activities, join the WILD Day at Kapi'olani CC site at: https://laulima.hawaii.edu. Any Questions? Contact Krista Hiser, hiser@hawaii.edu or 'Iwalani Tasaka, tiwalani@hawaii.edu.

Students show off their talents in show

Come cheer on the contestants showing their talents! The show will be held Monday, March 8th and will be held in the cafeteria from 11:30 a.m. until 1:30 p.m.

Hip-hop MC and journalist to speak at UH

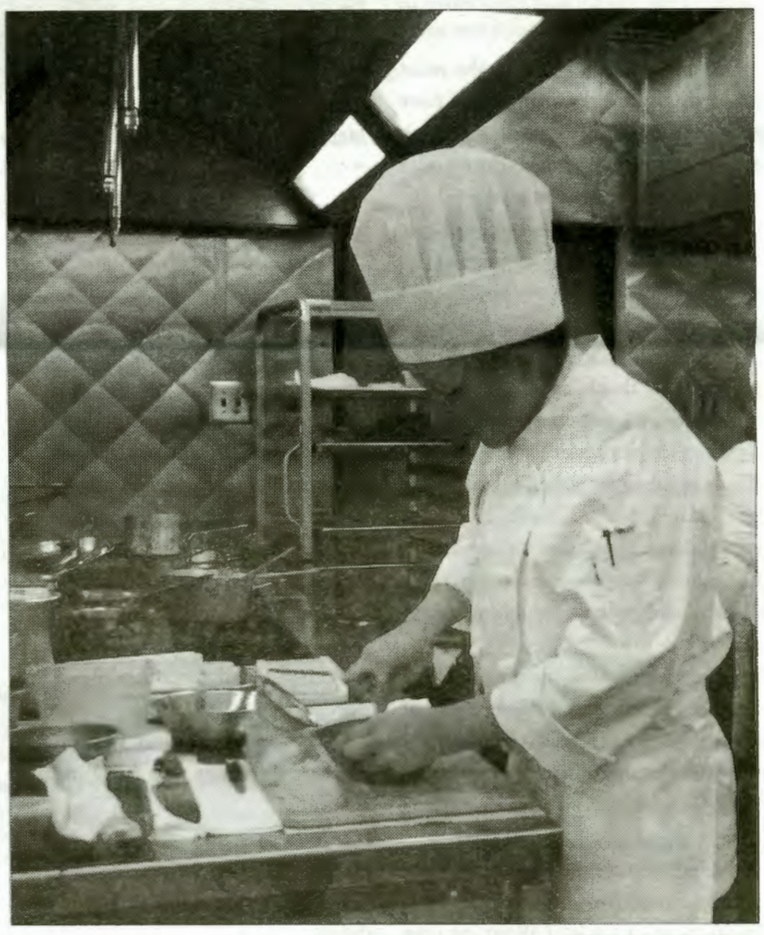
Rocky Rivera, a hip hop MC and journalist, most known for winning a Contributing Editor position on MTV's docu-series "I'm From Rolling Stone," will be speaking at UH on March 2nd.

Rivera has written for publications such as Vapor, XXL, The Source, and Rolling Stone. She will be speaking about music from her self-titled album and the dynamics of being an MC in a male-dominated industry.

The presentation will be held in the Queen Lili'uokalani Center for Student services #412 from 9 a.m. 10:30 a.m.

For more information, call (808) 956-8059 or e-mail uhmwomen@hawaii.edu.

KCC graduate featured in book



PHOTOS COURTESY OF ALAN T. TSUCHIYAMA

Top: Adina Guest, center, and 2007 Team Hawaii showing off their winning platter. Above: Guest in the Hot Food Competition of the Western Regionals.

By Joie Nishimoto
ASSISTANT COPY EDITOR

A former KCC culinary student has recently been published in a book called "Knives at Dawn: America's Quest for Culinary Glory at the Legendary Bocuse d'Or Competition," which depicts the perspective of the U.S. team competing in a French culinary competition that was held in Lyon, France.

KCC graduate Adina Guest currently works at the French Laundry restaurant in California. She was the apprentice for the U.S. team in the Bocuse d'Or culinary competition in January 2008.

According to Lori Maehara, associate professor and counselor in the culinary department, the Bocuse d'Or competition is considered the culinary equivalent to the Olympic Games.

"It's a prestigious event," said Maehara. "(The participants have) experience in high-level restaurants and college-level culinary courses."

The book, written by Andrew Friedman, takes the readers on a journey through the perspectives of the representing U.S. chefs who hope to bring the title home.

The competition is about five hours long and requires the teams to prepare a full meal with fish and meat. According to the "Knives at Dawn" book, training lasted three to four months.

Maehara knew Guest since her first semester teaching at KCC in 2004. She recalls Guest as a bright student who was always ready to face obstacles.

"While she was a student, she was able to overcome any challenges. She was always able to work with students and faculty," said Maehara.

Although the U.S. team beat out several other American teams to represent the country, overall they finished sixth place in the competition. Maehara said she is proud of Guest's success since her graduation in spring 2008.

"I remember she was offered an apprenticeship a few months after she graduated. It's really hard to get one right after graduation," she said.

Alan Tsuchiyama, associate professor in culinary arts, was Guest's coach in the American Culinary Federation competition in 2008. He, too, said that Guest had many accomplishments under her belt.

"She was on the team for 2008. She was well-seasoned. Prior to that, she won an award from Chef Roy Yamaguchi. She's done some unbelievable things," said Tsuchiyama.

Tsuchiyama said that while at KCC, Guest believed in green methods.

"She believed in sustainability and started the Slow Foods Club. She had a lot on her plate," he said.

Much of Guest's accomplishments have impacted the way students in the culinary program are taught. Tsuchiyama said he often uses Guest as a model example in his teaching lessons to motivate his students to try their best.

"I use her in class as a model because she strived to attain her goals. In her three or four years here, she became a model student for our culinary arts program," he said.

Guest's former mentors and coaches are happy of her achievements. Professor Frank Leake, who was her mentor, wrote in an e-mail that he was proud of her. Leake is also quoted in the "Knives at Dawn" book.

In addition, Maehara said that her accomplishments show that KCC's culinary program is exceptional.

"I think Adina reconfirms that we (KCC) have a top-notch culinary institute," she said.

Anyone who would like to read "Knives at Dawn" can purchase the book at bookstores or online.

Students shines in competition

By Joie Nishimoto and Ashley Chapman
KAPI'O STAFF

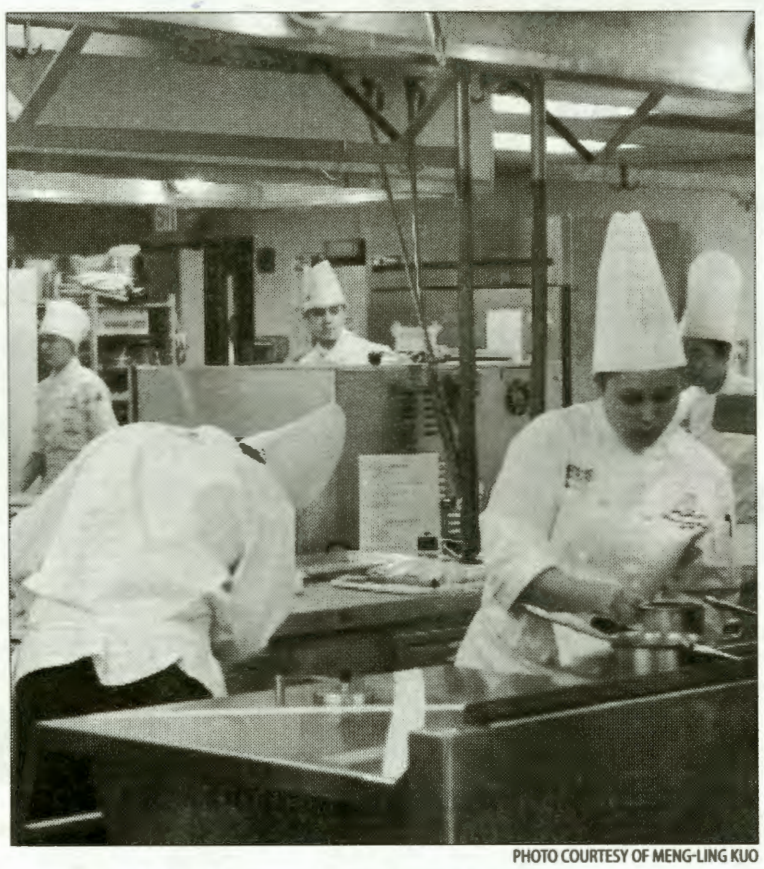


PHOTO COURTESY OF MENG-LING KUO

Culinary students take lessons learned from the competition in New Mexico back home and use it to improve their culinary skills in the kitchen.

KCC culinary students participated in the American Culinary Federation's Western Regional Competition held Feb. 6 and 7 in Albuquerque, New Mexico.

The ACF competion has four regions: western, central, southeast and northeast. From these regions, there are subdivisions. The subdivision of the western region included Hawai'i, Colorado, Washington, California, Utah, Arizona, Nevada and Oregon.

The Hawai'i team was made up of seven members: San Shopell, Anna Hirano, Meng-Ling Erik Kuo, Erin Tsukamoto, Kasey Watson, Lauren Hamai, Clifford Manansala.

Professor Alan Tsuchiyama and chef David Brown were the two coaches involved in managing the team.

"As a coach, my job is to help them to be better cooks and to give them tools. I do this all up until competition day. From there, it's up to them to put their knowledge to use. The anxiety is there because I can't do anything, but it's a time to relax," Tsuchiyama explained.

Even though the competition was in February, the students began training a few months before. The students put a lot of work into their training and had to balance that with classes.

"It's hard work. They worked through Christmas break, including a 14-hour day on Christmas Eve. They work a minimum of 40 hours a week on top of school," Tsuchiyama explains.

This is the eighth year that KCC has entered in culinary competitions 0and it has enabled the coaches and the students to become skillful in the challenges at the event.

The students are selected from two groups: students in the competition course and those who were on the previous team. An overlap (of returnees and new competitors) has proven successful, Tsuchiyama explains.

During the two-day competition, there was one food event held on the first day and two food events on the second day.

On the first day, the first competition was to serve a cold food platter for eight people; the theme was seafood. Tsuchiyama's philosophy going into the event was to use locally grown foods, but the team could not take everything to New Mexico. According to Tsuchiyama, the judges were impressed at the use of local foods.

The second day of competition had two food events. The first event was a skills competition and this was a test where students were judged on various skills, such as vegetable cutting and chicken fabrication.

The second event of the day was a hot food challenge. With this competition, the team tried to use the foods prepped from the skills challenge

COMPETITION: See page 8

RECENT SNAPSHOTS
of national and world events

AP

Canada beats U.S. 2-0 for Olympic women's hockey gold medal.

Mother accused of sending daughter to steal purse

INDIANAPOLIS (AP) — An Indianapolis woman faces a theft charge for allegedly coaxing her 5-year-old daughter into stealing a woman's purse at a restaurant. According to a probable cause affidavit, a 24-year-old woman admitted asking her daughter to steal the purse Feb. 14 at a Chuck E. Cheese restaurant. The woman allegedly told officers she pointed out the purse she wanted her daughter to take and urged her to "Do it for Mommy" when the victim wasn't looking.

An arrest warrant was issued Thursday for the woman, who faces charges of theft and contributing to delinquency of a minor.

Her 27-year-old boyfriend faces theft and assisting a criminal charges. Police said the woman's daughter brought the boyfriend the purse after taking it from a booth.

Drunken mother's weird actions

MEMPHIS, Tenn. (AP) — Police said the mother of an elementary school student drank a 40 ounce bottle of malt liquor before brandishing a sword in her child's school. The woman, 32, apparently intended to confront the parents of another child who had been in a spitting match with her child the previous day.

According to court records, an employee at Riverview Elementary School in Memphis reported a drunk woman armed with a sword was running through the halls of the school and had threatened to cut her.

Officers who arrived on the scene retrieved a black cane that concealed the blade.

The woman charged with aggravated assault and having a weapon on school property.

Transferring questions answered

The career and college fair will make the transferring process easier for students

By Remington Taum
STAFF WRITER

PHOTO COURTESY OF THOMAS LEE

Hawai'i colleges and universities will be around to promote their school in the Ohia cafeteria where they will answer any questions students have about transferring to a four-year school. Students ,faculty and staff are invited to attend.

The time of year has finally rolled around when college students begin thinking about transferring schools, beginning with how and where they should go.

KCC will be holding the Career and Transfer Fair on March 10, from 10 a.m. to 2 p.m. in the Ohia cafeteria. The fair will assist students in answering any questions they have about transferring and give them a chance to explore their options.

The fair occurs every year, but this year in the spring, it will feature the colleges and universities of Hawai'i. There will be more than 30 representatives from the colleges and universities of Hawai'i. According to Gemma Williams, coordinator and counselor of the Maida Kamber Center for Career and Transfer Services, so far 25 different schools will have their own tables.

This year, mainland colleges will not be participating in the fair, however, they come to Hawai'i throughout the year. The focus of schools in Hawai'i gives students the options of what places are nearby home.

With the universities and colleges participating in the fair, it gives the students a chance get any complications cleared up about transferring.

Williams explained that a common problem that arises when students transfer is that they don't turn in everything on time.

"...Turn in a complete package," suggested Williams about applying for schools.

Students are encouraged to attend the fair especially if they are thinking of transferring to a four-year university. They can talk with the representatives from the schools in Hawai'i; the admissions table will be there to answer questions and assist students with the application process.

College representatives have been instructed to bring information on admissions, transfer policies and procedures, and scholarships that are available. Different departments with in a school will be provided with a table. Students will have the option to go straight to the departments' table they are interested in.

"The most important thing is that they're well informed about the college they will go too," said Regina Ewing, counselor with the Kahikolu-amea department.

Students will have the option to fill out an evaluation of the fair; previously when students have turned in the evaluations, their suggestions have been considered and used in the next fair.

To be entered in an hourly prize drawing, students must fill out an application and turn it in. They will receive a number that may be called.

For information on volunteering call the Maida Kamber Center: 734-9500

Students can also prepare themselves for the fair by creating a set of questions to have ready for the representatives. There are also a few suggestions as to what information they should take home.

"...(I'll) just read information and look at the campus," said Raymond Vo, 18, media arts major.

Students should know the deadlines for the admissions, financial aid, scholarship, international student and campus housing applications. All of these things can be found out by simply asking the representatives any questions or presenting concerns they may have with transferring.

Ewing explained that all of KCC's 100 level course credits get transferred to colleges, but sometimes the credits will be transferred as something else. Students should know how their cred-

CAREER: See page 8

kapi'o
www.kapio.net

"Recycling and Redefining": An explosion of color and fascinating metalwork

KYLE DURIGAN / KAPI'O

From Feb. 12 to March 12, the exhibit will be open for people to come in and view the artwork.

By Janell Nakahara
ADVERTISING MANAGER

With all of the sustainability and recycling efforts that have been going on at Kapi'olani Community College recently, there is a new art exhibition at The Koa Art Gallery that creatively transcends the idea of recycling and everyday life through art. The "R & R – Recycling & Redefining the Everyday" exhibit features the work of two local female artists, Loreen Matsushima and Carol Sakihara.

Loreen Matsushima's artwork comprises mostly of recycled plastic bottle caps that she found in a pile while she was walking on her regular route one day. She describes her discovery of recycled bottle caps as "an amazing symphony of bright colors and forms against the rich ground of grass and shrub."

In 2006, this discovery lead to an idea that she had of integrating recycled items in her artwork which inspired her to begin to explore more "social conscious sculpture and paintings of issues concerning our conspicuous consumption society." Along with the recycled bottle caps, Matsushima has carefully integrated bright, expressive colors of splattered paint to her work.

David Behlke, Koa Gallery curator and KCC art instructor, said that Matsushima's splatter paintwork is reminiscent of works of Jackson Pollock. Pollock was an innovative late 1940's American artist who was an influential figure in the abstract expressionist movement and is well known for his "splattered paint" artwork. There is a Jackson Pollock feel to Matsushima's artwork that can be felt due to her carefully planned layers of vibrant, playful colors that seem to dance with energy through her paintings.

Along with her energetic paintings, Matsushima also has created sculptures to help convey the emerging awareness of our responsibility for taking care of our planet now before it gets any worse.

Like Matsushima's integrated artwork of recycled plastic bottle caps and paint conveying recycling as part of our everyday life, Carol Sakihara's copper artwork conveys the importance of life. Her idea of the importance of life originated from her journal writings and her physical and emotional daily life and her awareness of everyday life forms.

Her copper and bronze artwork translates her "dreams, longing, memories and renewal" that has paved the way to her idea for her work.

She says, "When I am pounding metal, the world is exploding."

She has created stunning copper and bronze works that exudes sensuality, the fragility of life, and the simplicity of everyday life forms through not only form, but also through the various textures of each of her pieces.

Behlke says that the various textures of Sakihara's "patina," or surface quality, are reminiscent of the works of Henry Moore, an English sculptor and artist best known for his abstract monumental bronze sculptures.

Behlke's profound excitement for both Matsushima and Sakihara's work can be felt as soon as you enter the Koa Gallery. He describes Carol's metal artwork as very sensuous, flowing, dynamic and Matsushima's work as full of vivid, happy colors that both make for "an energetic show that demands the viewers attention."

Behlke hopes that the Koa Gallery will help to "demonstrate the professional standard that we (KCC) hope the students can achieve in their work." He also encourages KCC students, faculty and staff to "treasure the Koa Gallery as an extension of a learning environment. The Koa Gallery should not only challenge you to look at your environment, but to see the world as a whole."

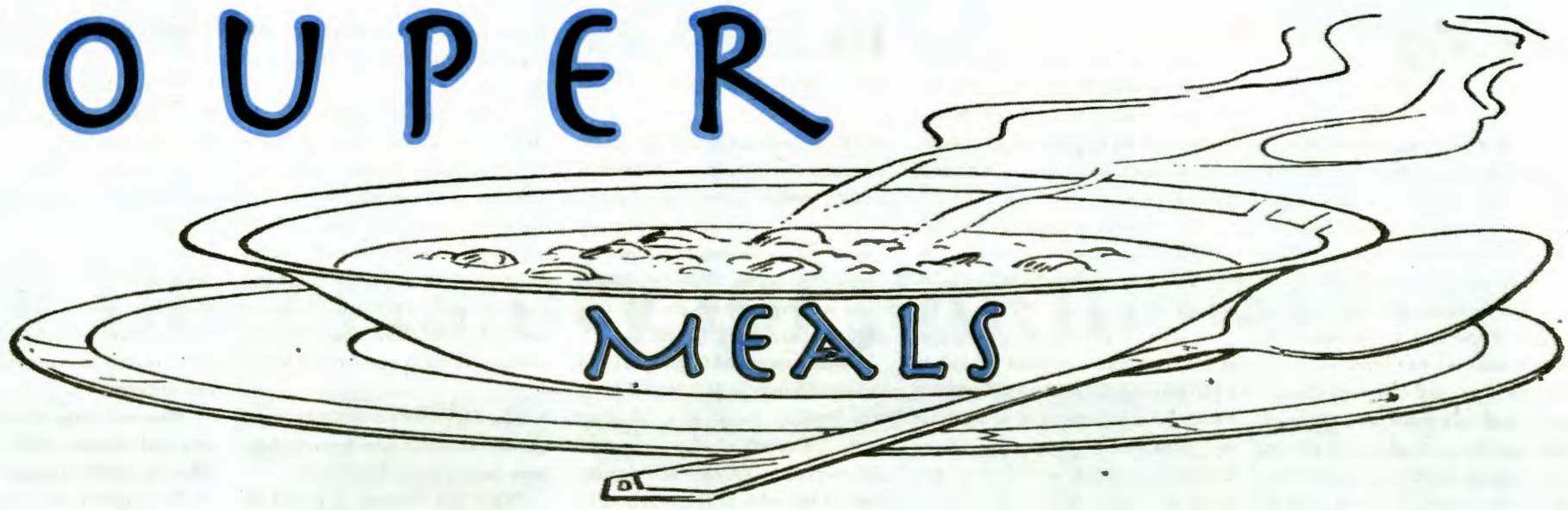
He invites everyone to take some time during their busy day to stop by the Koa Gallery and step into a fascinating world of art that will appeal to your eyes and challenge your mind.

Even though The Koa Gallery is open Monday through Friday 10 a.m. to 4 p.m. and Saturday 10 a.m. to 2 p.m., Behlke says that if there is no "closed" sign in the window and if the lights are on, please feel free to come in and write a comment in the book or talk to David or one of the helpful gallery staff employees.

KYLE DURIGAN/KAPI'O

The exhibit is a good way to show how the use of recycled objects can be made into artwork that promotes sustainability.

SOUPER MEALS



By Paige L. Jinbo
EDITOR-IN-CHIEF

The Kapi'o food competitions are back.

While it's nothing like the "Iron Chef" series, there is a significant of heat that's brought by each staff member.

Eight Kapi'o staffers brought their A game, Feb. 25, with the soup cook-off.

Rules — of course — there were no rules. Just slave over the cauldron until the perfect blend of spices, vegetables, and broth evolved into a mouth-watering dish.

From authentic ethnic soups to the classic corn chowder, the wide variety of soups sure pleased our judges.

Our gracious KCC faculty members took time out of their schedules to venture out to Lama 118 to serve as our judges.

However, with seven soups only three could take the top honors and be featured in this week's issue of the Kapi'o. Soups were judged on flavor, appearance, originality, use of ingredients, and it's overall appeal.

After an hour of tasting all seven soups, the judges voted and made their decisions. Below are the soups that won over the judges.

The top three winners were courteous enough to share their recipes with all of you. Try it out, we guarantee that you won't be disappointed.

With her classic corn chowder in a homemade bread bowl, Jasmine Muneoka took top honors with the highest scoring ballot. Muneoka is no stranger to the winner's circle. Her bacon meatloaf during the Month of Meatloaf received outstanding reviews by the judges.

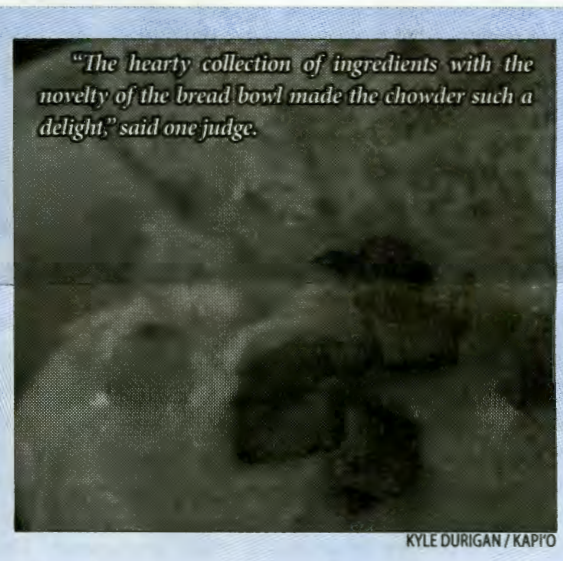
Bread Bowl

2 Tbsp. yeast
2 Cups warm water
1 Tbsp. sugar
2 tsp. salt
5 cups bread flour
Cornmeal

Dissolve yeast in warm water
Add sugar, salt and 3 cups of the flour. Beat for 3 minutes.
Gradually add the remaining flour to make a stiff dough.
Knead on a lightly floured surface until dough is smooth and elastic
Place in a greased bowl. Cover and let rise until it reaches double its size.
Punch down the dough and divide it into 8 pieces. Form each piece into balls and place on a baking sheet sprinkled with cornmeal.
Cover and let rise until double it's size again.
Bake at 375 degrees F for 25 minutes. Let cool.
Cut off tops and scoop out bread to make a bowl.

Corn chowder

5 slices bacon, diced
1 large onion, chopped
4 medium potatoes, peeled and cubed
5 cups chicken broth
½ tsp. dried oregano
1 (11 oz.) can cream-style corn
1 (10 oz.) can whole kernel corn, drained
1 cup heavy whipping cream
½ cup shredded Monterey Jack cheese
½ cup shredded Cheddar cheese



"The hearty collection of ingredients with the novelty of the bread bowl made the chowder such a delight," said one judge.

KYLE DURIGAN / KAPI'O

In a large pot over medium-high heat, cook and stir the bacon until crisp. Drain off grease, leaving about 1 Tbsp. in the pot. Break the bacon into pieces in the pot.

Place the chopped onions into the pot and cook into transparent. Mix in the potatoes and cook until lightly browned on the outside. Stir in the chicken broth and season with oregano, salt and pepper.

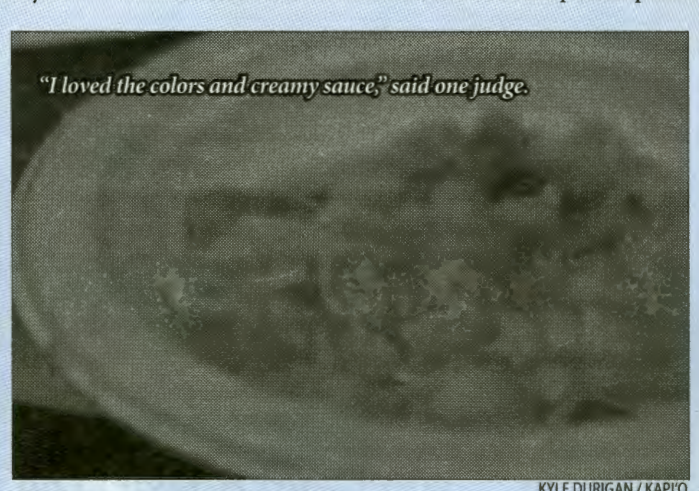
Cover and simmer over low heat for about 30 minutes or until the potatoes are soft. Pour in the cream-style corn and whole kernel corn and cook for 10 more minutes.

Stir in the cream, Monterey Jack cheese and Cheddar cheese over low heat. Do not boil. Remove from heat and serve.

Joie Nishimoto's authentic Filipino soup, sopas, had the judges coming back for more. Nishimoto slaved over the pot for hours with her mother to perfect this family dish. A mixture of macaroni and chicken, made this soup scrumptious.

Sopas

Chicken breast
4 cloves of minced garlic
2 chopped onions
1 chopped bell pepper
2 carrots
2 stalks celery
1 chopped potato
1 bag of macaroni shells
¼ cup of condensed milk
1 cabbage, shredded
2 tbsp. butter
Salt and Pepper



"I loved the colors and creamy sauce," said one judge.

KYLE DURIGAN / KAPI'O

Boil the chicken in 4 cups water. Save the broth.
When the chicken is done, shred it and set it aside.
Heat butter in pan and sautee the garlic and onion until golden brown.
Add bell pepper, carrots and celery.
Add the macaroni and pour the broth, along with 5 cups of water. Add potato.
When it simmers, add the milk and stir gently.
Add cabbage. From this point, the macaroni and the cabbage will cook at about the same time.
Season with salt and pepper and patis (fish sauce), if desired.

Janell Nakahara's intricate blend of herbs and spices satisfied the tastes of the judges. Her minestrone was not only delicious, but also a healthy choice. This minestrone is the soup that never fails to make her son feel better when he falls ill.

Mama's Magic Minestrone Soup
(Kescher's favorite soup that always makes him feel better)

2 (14.5 ounce) cans beef stock
2 (14.5 ounce) cans diced tomatoes
1 cup of water
1 large potato, cubed
½ onion, chopped
1 large celery stalk, chopped
2 small carrots, chopped
1 tablespoons Italian seasoning
1/3 cup of barley

"Use of the good ingredients and it (the minestrone) was lovely to look at," one judge said.

KYLE DURIGAN / KAPI'O

In a large soup pot combine the beef stock, water, diced tomatoes, potato, onion, celery, carrot, and Italian seasoning. Bring to a boil and reduce heat. Simmer for about 15 minutes.

Stir in barley; simmer for 10 to 15 minutes until the vegetables are tender.

Honorable mention goes to Ashley Chapman's oxtail soup. While she didn't make enough of the soup for all the judges to taste, she got rave reviews.

Sexting:

Continued from page 1

conduct or made to appear that way.

Even though sexting can involve kids sending messages to each other, the consequences of their actions are generally unknown. The messages that are sent are often meant for one person to see, but somehow get shown or sent to other people and that is when the situation reaches a new level.

Duque explained that even though sexting may take place on a personal phone, another co-worker may witness the messaging and feel uncomfortable. Because the action is taking placing in a work environment, the witness can report it to their supervisor. Each company also has their own policies on sexual harassment.

Even if the participants in sexting feel comfortable with the pictures or videos, anybody who is not can report it.

When kids send messages, most times the photo or video ends up being passed along to other people, Duque explains.

When a photo that is only meant for the receiver gets in the hands of another person who then threatens the sender, they become a victim of extortion. Sometimes the threats may be asking the person for a sexual favor, and if not, the photo will be exposed.

That is when criminal charges come into play. A crime of extortion, demand and threat would have been committed. Also, if the receiver is in possession of the photo, and distributes it online, it's considered distribution.

"It can get snowballed from one picture," said Duque.

The charges for the receiver of the message can be charged for a class C offense. The offense with possession consists of a $10,000 fine and five years in prison.

If the photo is sent to any friends, then it becomes distribution. The fine changes to $25,000 if it's sent to one friend, but if it's sent to 10 friends, then the fine is multiplied — 10 friends times $25,000.

The criminal charges do not only apply to those receiving the message, but the creator of the photo or video as well.

A class A offense, for production of only one photo, presents the risk of a $50,000 fine, 20 years in jail without the option of suspension of sentence and probation. The class A offense defines possession, distribution and production of one photo.

"It's pretty over the top, I mean, they (teens) kind of know what they're getting into when they send the picture," said Prosche Lyons, 18, liberal arts major.

If proven guilty of a class A offense, the subject of the photo will be convicted as a sex offender for their whole life. The first thing they must do when they go to the Mainland, is register as a sex offender when applying for a job or moving into a new neighborhood. Failure to comply to registering could cause them even more trouble.

Being a convicted sex offender requires them to attend counseling, which could further victimize the kid.

Duque mentions that it could possibly be putting the child at risk by sending them to the counseling with the actual sex offenders. The penalty was originally created to target the pedophiles and pornographers.

Kids are already being arrested for this on the Mainland, and it's something that not many kids think about when they're committing the action.

"(We) still want to keep the law in tact for criminals," Duque said.

Dean:

Continued from page 1

sure KCC continues to offer top-quality programs to our students… I am really looking forward to learning my duties in more detail at that time but generally speaking, a dean is a solution builder, a problem solver and the one who helps make sure everyone has the tools they need to be successful," he said.

Sasaki was raised in Kaimuki and Orange County, Calif. While he is new to KCC, Sasaki is no stranger to the University of Hawai'i system. He's worked in outreach and recruitment at the John A. Burns School of Medicine's Native Hawaiian Center of Excellence. In addition, he is currently a Ph.D. student in American Studies at UH Mānoa.

Pagotto added that Sasaki has had much experience at four-year institutions and was even a part of the founding faculty at Cascadia Community College in Washington, which is recognized for its innovativeness.

Adding to about 20 years of experience in higher education, Sasaki hopes to bring positive changes to the campus.

"My new colleagues will be great, I'm sure," said Sasaki, "but I've also been lucky to work with some really talented people at previous institutions and have been able to implement lots of new cutting-edge programs that could help KCC's students be well-prepared for whatever next steps await them in life – careers, college transfer, happy families, etc."

The Kapi'o staff compiled several questions for our new dean to share information about himself.

What are looking forward to most about coming to KCC?

While I worked at HPU, I met a lot of students who had transferred from KCC. They were all very bright, motivated, and did well academically. I'm looking forward to learning from my new students about ways that we can continue to maintain KCC's excellent track record. I also live in Pālolo Valley and love the idea that my new workplace is located right here in the community that I love so dearly.

What plans do you have for KCC? What changes do you hope to bring on campus?

My work will combine tasks that are assigned to me with the priorities that other KCC community members hold. I don't have a lot of specific plans yet but hope to support a lot of the areas that KCC is already known for. Whatever we do will need to support a quality learning experience for our students.

How will being the new dean of arts and sciences differ from your jobs at previous colleges?

I've taught in the humanities and social sciences before and have held a job very similar to this dean position, but I'd be silly to think that I know it all already. There will be lots for me to learn and I'm looking forward to learning from the students and staff who've been around here for a while.

For complete Q & A see our website, www.kapio.net

Competition:

Continued from page 5

from their hot foods challenge as much as possible. The dish was mandated by the ACF and the team had to do a classical French Dish. The team used local ingredients in the salad, incorportating kalo in the entrée and red hibiscus in the dessert.

"It was a tough competition. The team represented KCC and the state of Hawai'i well," said Tsuchiyama.

Hawai'i received second place, with California earning the title. Hawai'i missed the gold title by half a point.

Meng-Ling Erik Kuo, 29, culinary and patisserie major, was a first-time competitor and learned a lot from the competition.

"I look at plates differently now," said Kuo. "In competition, we had to look at plates analytically, like the textures and shapes. Once you've learned that, you look at them differently when creating a plate."

Another teammate, Anna Hirano, 21, had an enlightening experience.

"It was motivating to see people work really hard, not just us. It can be stressful and fun. For this particular team, we had less time to practice," said Hirano.

Culinary competitions push the students to produce the best plates they can, and grow as chefs.

"The reason why I do competitions is because I know that students take away not so much a medal, but what they learn. That's my job. I teach them to learn how to cook and organize, technical skills, time management and how to present themselves well for the betterment of the students," explained Tsuchiyama.

Career:

Continued from page 5

its will be considered by the college they plan to go too.

The KCC news and events Web site mentioned that volunteers are needed to help with assisting the college representatives make signs to post around campus, hand out evaluations and help with prize drawings. Those who want to volunteer are asked to inform the Maida Kamber Center at least a week before the event.