

T A R O L E A F

24TH INFANTRY DIVISION ASSOCIATION VOL XVIII NUMBER 3

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If you've
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with us
to Hawaii.



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IT'S REUNION TIME!

You'll have fun as you recall those "escapades" of former years at the informal get-togethers and you'll relive your combat days with movies that will bring back those thrilling exploits of yesteryear. And of course....there is the camaraderie and good fellowship, the pomp and glamor of the Annual Banquet. And of course...you'll enjoy the most important part of any Reunion...being with the men with whom you fought, to relive again those days in the foxholes. Here in the company of the men with whom you served you will recreate the stories and the deeds, the legends and the traditions which have made the "24th" the finest division of any army of the world. And remember, the "24th" is the best because you made it so. It was your valor...your heroic deeds....your superhuman efforts, your morale in the face of adversity, your never flinching drive to go ever forward that has created the legend of the "24th". Yes, the "24th" is more than a division. It is a tradition, and a legend....a standard of military service, devotion and dedication. You helped create that tradition....you are a part of that legend. Your service in the "24th" is your heritage. Come to the Reunion.enjoy an active part in the legend you helped create....in the traditions you helped to establish. You'll be glad that you did. Send your reservation today.

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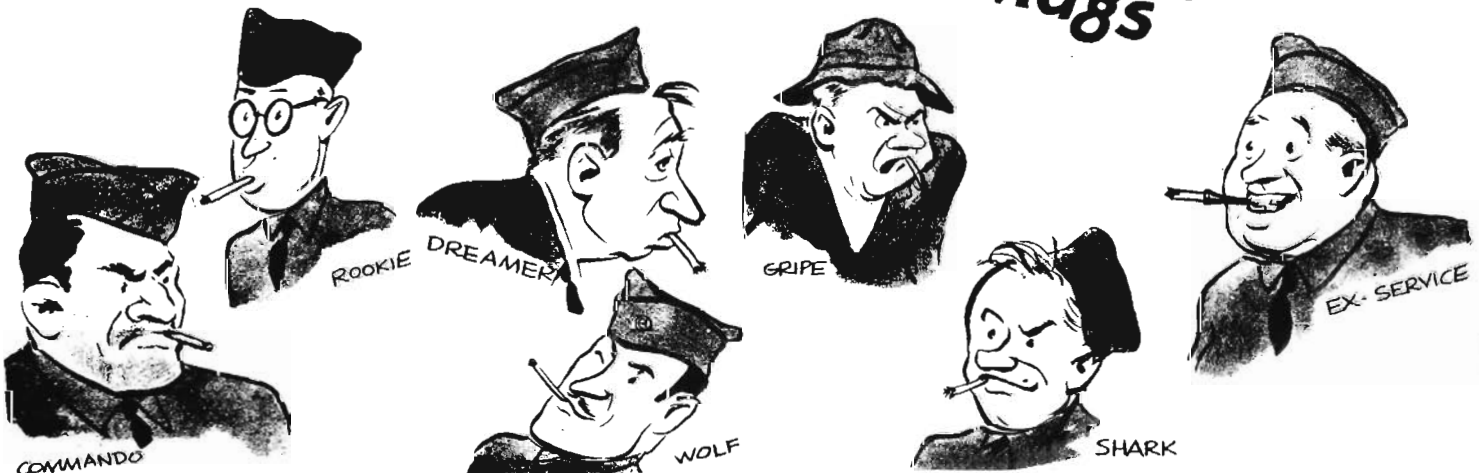
THE "PREZ" SPEAKS:

As I assume the responsibility as President of this great organization, I do so with humility, but with a great feeling of pride. Little did I think when I joined the organization that I would some day become its president. When I look over the list of past presidents and their accomplishments, I hope I have not "bitten off more than I can chew". It is my desire to serve in their fine tradition. This is our seventeenth anniversary. A tremendous amount of time and hard work have been put in to bring this organization where it is today: it will demand the same time and hard work to keep it there and a lot more, if we are to make progress.

I express my gratitude to all of you who have made this honor, bestowed on me, possible. I shall try my best to measure up to the confidence you have placed in me. After the year is over, we can pause, reflect, and judge whether the choice was a wise one. I would like to inject here a now famous quote of our late president. "Ask not what your country can do for you; ask what you can do for your country?". We can apply it here: Ask not what the Twenty-Fourth Division Association can do for you; ask what you can do for the Twenty-Fourth Division Association.

Patrick J. Ciangi
President, 24th Div. Assn.

Moochers' Mugs



An introduction to THE ISLANDS

PRACTICAL INFORMATION FOR HONOLULU AND OAHU



TRANSPORTATION. Public transportation in the capital is by modern Honolulu Rapid Transit buses. There are 17 different lines crisscrossing the city, cutting into the residential valleys, and climbing to the heights which separate them. This transportation network, printed by the HRT on a city map in red, looks like a diagram of the circulatory system. Adult cash fares are 25 cents a ride, and you can economize by buying tickets for five rides at \$1. All buses carry signs showing their route number and destination, and the driver will issue a free transfer for another route if it's necessary to change to get to where you're going.

Taxi cabs are plentiful, driven by qualified drivers, and metered at 70 cents for the first mile, 10 cents for every quarter mile thereafter. Many of the drivers are picturesque Island "types", which is to say combinations of a number of races, and most of them speak fluent pidgin as well as more conventional English. They know the city, and, like New York or Chicago cabbies, they are not exactly taciturn.

U-Drive Cars. You can hardly take two steps on Kalakaua Avenue, the main drag of Waikiki, without stumbling over a drive-yourself car for rent. The range of cars for hire runs just about the whole gamut of the automotive industry, both domestic and foreign. Prices run from \$5 a day (and 5¢ a mile) for new compact sedans to \$16 a day for a late model Thunderbird, \$17 for a Cadillac convertible. A great tourist favorite is the "gala" pink jeep which rents for about \$7 a day. It is a motorized version of the surrey with the fringe on the top, very sturdy and very gay.

Driving in Honolulu is much like driving in any mainland city, except that there is more courtesy of the road practiced here. You're not supposed to knock a pedestrian down in the crosswalk; in fact you're required to stop. It may exasperate you at first, but you'll get used to it. The Islands will eventually lower your blood pressure.

Your mainland driving license is good anywhere in Hawaii for 90 days. If you stay longer, you can pick up a Hawaii license for \$3 from the department of motor vehicles.

Most U-drive agencies have a deductible-collision insurance arrangement, and you can get complete protection on the spot for an additional fee of a dollar a day. If no mileage charge is indicated in the figures below, it means that you pay for the gas and oil in addition to the quoted rental rate. Nearly all of Hawaii's U-drive companies offer new or very late model automobiles for rent. In addition to standard U.S. models, many have foreign autos available, or both.



GUIDED TOURS OF HONOLULU. A number of tour and travel services are engaged in conducting tours of the city by 4, 7 or 11-passenger chauffeur-driven limousine. Here are some typical tours and prices:

MacKenzie Mount Tantalus-City Tour leaving your hotel daily at 9 a.m., takes you on a 3½ hour trip which includes Iolani Palace, historic Kawaiahao Church, Punchbowl National Cemetery, Washington Place, Waioli Tea Room and Robert Louis Stevenson's grass hut, and many other places indicated in our chapter, *Holoholo* in Honolulu, which follows. Climax of this tour is the drive up Mount Tantalus through a beautiful tropical forest to the summit and its panoramic view of the city and leeward Oahu. Price of this tour is \$6 to \$8.60 per adult, half price for children under 12.

Inter-Island Trade Wind Tours offer a similar tour at the same price, and throw in Foster Botanical Garden, Bishop Museum and the Soto Buddhist Temple for good measure. This company also has a *Beautiful Homes and Gardens Tour* which will take on a leisurely 3½ hour drive of the city's attractive residential districts: Kahala, Waialae, Maunalani Heights and other areas noted for their striking houses and landscaped gardens.

Morning and afternoon tours of Diamond Head, Koko Head and Kailua on the windward side of Oahu are featured by a number of com-

panies. This trip, which also takes 3½ hours and is usually referred to as the Little Circle Island Tour, covers the residential areas of Diamond Head Road, Kahala, Waialae, and Kala-niana'ole Highway, then follows the rugged coast to Koko Head, peaceful Hanauma Bay, the Blow Hole, and Makapuu. A stop at Sea Life Park may or may not be included. At this point you leave Honolulu, drive along the windward coast through Waimanalo and the windward suburbs of Kailua and Lanikai, then climb back to Honolulu by way of the Nuuanu Pali from which you have Oahu's most spectacular panorama. This trip costs about the same as the city tour: \$6.60 for adults, \$3.60 for children under 12.

The Royal City Tour is Gray Line's contribution to easy sightseeing in Honolulu. Sleek Gray Line limousines leave from the International Market Place in Waikiki every weekday at 9 a.m. and 2 p.m. for a three hour jaunt through Chinatown, Iolani Palace and the Civic Center, Bishop Museum, Foster Botanical Garden and a pineapple cannery. This tour is \$4. Gray Line also has a deluxe Mount Tantalus-City Tour Monday through Saturday with luncheon thrown in. All-inclusive price is \$7.75 per person.

GREETING SHIPS OFFSHORE

The major travel companies also conduct off-shore ship greeting tours. These begin at the crack of dawn, last about two hours, and are very popular with visitors who don't have the leisure to experience the offshore greeting from the receiving end. Price of this early-bird boat trip is \$3 for adults, \$1.50 for children. Leis are available at extra cost, and you'll probably have to have one to get into the aloha spirit of Boat Day.



AROUND THE ISLAND OF OAHU. There are numerous daily circle tours of Oahu with chauffeur-guides. The trip, covering 110 miles, takes about eight hours and includes most of the points mentioned below under Exploring Oahu, except for the Waialae region. All tours stop for lunch, many at the excellent *Crouching Lion Inn* at Kaaawa or at *Pat's* at Punahoa, but the cost of lunch is not included in the prices listed below. Better add \$2 to \$3 to the quoted price for lunch; or, even better, take a picnic lunch along. Tickets for these tours are available at most major Waikiki hotels.

Honolulu Rapid Transit Company's tour is the cheapest. The big green and silver bus leaves Monday through Friday morning from Waikiki hotels between 8:45 and 9:15 a.m. Fare is a flat \$5.50, and round trip route does not include the Pali. Telephone 674-671 for reservations.

Inter-Island Trade Winds has a comfortable bus, which they call the Pali Cruiser. It takes off daily at 9 a.m. from the Reef Hotel, and picks up passengers at the Waikiki Surf and Hawaiian Village Hotel. The fare is \$8 for adults; \$4 for children under 12, all inclusive.

Henry Yim Tours take off from their stand at 2176 Kalakaua at 9 a.m. in limousines. They will also call for you at your hotel. Price is \$8 per person plus tax, or you can rent a four-passenger car with chauffeur for \$40. Telephone 936-875.

Alli Tours of Hawaii at 315 Royal Hawaiian Avenue has a standard package circle island tour in comfortable limousine at \$9.

MacKenzie Circle Island Tours leave Waikiki hotels at 9 a.m. daily in 7 and 11-passenger limousines. Fare in the former is \$10.25 for adults, \$5.45 for children under 12; in the 11-passenger car it's \$9 and \$5.10 respectively. Phone 992-961.

Robinson's Ilima Tours also leave the Waikiki hostels at 9 in the morning, charge \$9 for adults, half fare for children under 12, and include a stop at the Queen Emma Museum in Nuuanu Valley. The 50 cent entrance fee is not included in the fare.



HOTELS. To keep pace with the tourist boom attendant upon statehood, 2,500 new hotel rooms were built in Honolulu in 1960 alone. This burst of activity is hardly leveling off. Four new hotels have just opened: the *Kahala Hilton*, the *Hotel Kaimana*, the *Waikiki Grand* and the *Ilikai*. Two more hotels are under construction in Waikiki and another two are planned in the Honolulu International Airport area. There are no fewer than a hundred hotels and apartment hotels listed in the official hotel guide of the Honolulu Visitors Bureau, more than 80 of them being concentrated in the Waikiki area alone.

THE BIG WAIKIKI HOTELS

ROYAL HAWAIIAN. One of the most famous hotels in the world, this garden-surrounded pink stucco caravansary has an idyllic setting right on the beach overlooking Diamond Head. It has been through a number of vicissitudes in the last two decades, including a wartime stint as a rest home for U.S. Navy submariners. The most recent change was its acquisition from Matson Navigation Company by the celebrated Sheraton chain, and the change in management involved many basic changes in policy. One, which will have nothing to do with your comfort, is indicative. Matson used to pay to have the garbage hauled away. Sheraton now sells it for \$400 a month. So much for efficiency. Local people were at first afraid the new order would change the basic character of the Royal, which has an old world air of relaxed luxury and spaciousness about it. Five years of Sheraton management, however, have put their fears to rest. It is true that the garden is getting a little smaller as more shops encroach upon it from Kalakaua Avenue, but this is almost inevitable, given the scarcity and high price of land in Waikiki. We went over the place rather thoroughly on our last visit,

and admired the bedrooms and suites, vastly improved over what they were, thanks to the unerring taste of Florence Hayward, one of Hawaii's great decorators who now has her office in Los Angeles and was summoned back to the Islands to do this job in 1958. Her master touch, at once luxurious and discreet, is evident everywhere in the use of cool off-whites punctuated by muted tones of gold and green in the decor. The pale blue and white Kalakaua Suite is especially inviting, and the rooms look better than they ever have since we first saw the Royal two decades ago.

You can still dance under the stars at the Royal; you can still eat too much at the sumptuous buffet set up for lunch on the terrace overlooking the sea, and you can still enjoy the luxury which inspired Mary Pickford to write, "If there is a better appointed resort hotel than the Royal Hawaiian, I have yet to see it."





MOANA HOTEL. Less luxurious, less expensive and more relaxed than the Royal, the Moana is a perennial favorite. Its u-shape embraces a lovely banyan-shaded patio facing the sparkling Pacific. This is the famous Banyan Court, scene of so many broadcasts of Hawaii Calls and so many nocturnal concerts by the sea. The Banyan Lanai dining room is close at hand and so is the Kamaaina Bar. The Moana has the spaciousness of a former age and the relaxed atmosphere of a big summer boarding house.

HILTON HAWAIIAN VILLAGE. Hilton Hotels recently acquired this former Henry J. Kaiser complex which opened in 1955. Recent enlargement has brought the total of rooms to over 1020. There are five swimming pools, a lagoon, a beach, a catamaran pier, a helicopter landing, an aluminum dome seating 1350 people, a *Long House*, which accommodates a mere 750, assorted accommodations with private terraces and lanais, a sandwich shop, the *Golden Dragon* Chinese restaurant, the *Shell Bar*, the air-conditioned *Makahiki* dining room, a series of shops, a cocktail lanai, the *Tapa Room Supper Club*, and the *Luau Hut*.

A long three-story building of tropical lanais, designed for this complex by Island architect Edwin L. Bauer, is one of the most attractive hotel structures in the Islands. If other styles have been added, the tropical vegetation of the gardens soon asserts its harmonious and unifying influence. The landscaping is delightful, and there's seldom a dull moment in these precincts.

SURFRIDER HOTEL. On Waikiki beach, adjoining the Moana. When you walk through from the latter into the Surfrider lobby, you leave one era behind and enter another. Architecture of the Surfrider is severely functional, and the studio-like rooms are a little cold and institutional looking in our opinion.

HALEKULANI HOTEL. Many residents and visitors consider this the most attractive hotel in Honolulu. It's right on Waikiki Beach with a lovely view of Diamond Head, and it looks like a two story Hawaiian ranch house with a steeply-pitched shakes roof and a number of small adjacent cottages set in tropical gardens. There's a beach coffee shop where you can eat in your swimming trunks, an attractive main dining room which overflows onto an outdoor terrace, a cocktail lanai, and the celebrated *House Without A Key*.

The atmosphere is quiet and relaxed, and there's excellent service by smiling island people.

WAIKIKI CIRCLE, 2464 Kalakaua Avenue, derives its name from its shape. It is an eleven story cylinder, and, while it stands erect, it vaguely resembles the famous structure at Pisa. Near the Diamond Head end of Waikiki, the hotel is across the street from Kuhio Beach and within easy walking distance of Kapiolani Park in one direction and the shopping centers in the other. All 104 rooms have balconies

KAHALA HILTON at 5000 Kahala Avenue does not precisely qualify as a "Waikiki hotel." It is about ten minutes distant by car—a pleasant drive around Diamond Head and through one of the city's most beautiful residential districts. However, HVB includes Kahala Hilton in its Waikiki "hotel count", and regular shuttle service between the hotel and Waikiki keeps any guest as much on the main stem as he desires. Except for an occasional shopping foray, most prefer to remain close to the comfort and luxury of the hotel itself. Kahala Hilton rises in gleaming splendor on the shore at Kahala beach, surrounded on the remaining three sides by the greens and fairways of the Waialae Country Club. At this writing there is a rather sterile look about the exterior. Extensive tropical landscaping, however, is very much a part of the architecture and eventually lush, green flora will cascade from the trellised balconies. In time, we are told, it will be difficult to tell where the surroundings end and the hotel begins. High ceilings, chandeliers, and graceful furnishings give the public rooms an air of Continental elegance. Shutters and other Polynesian accents contribute to an atmosphere of informality. Three dining rooms offer superb cuisine, fastidious service; the more formal is the *Maile Lanai* where there's dinner-dancing after dark. There are ocean sports, a fresh-water pool, and golfing privileges at Waialae are available to hotel guests during certain hours and days of the week.

EDGEWATER. A modern hotel built and owned by Island architect Roy Kelley at 2168 Kalua Road, not on the water's edge, but just across the street from one that is (see below) under the same management.

THE REEF. Another Roy Kelley hotel, one of Waikiki's newest with 250 feet of frontage on an excellent beach. There are four restaurants in this one, underground parking, a swimming pool, cabanas and a beach club. The suites with lanais overlooking the sea are very handsome, and there's a terrific penthouse.

THE REEF TOWER. This is Kelley's deluxe 300 room addition to his other facilities. Operated in conjunction with The Reef on the beach.

PRINCESS KAILANI HOTEL. Addition of the new Diamond Head wing brings accommodations in this big modern Sheraton hotel to 514 rooms with bath. On the mauka side of Kalakaua Avenue in the center of Waikiki, the hotel is set back from the street in a tropical garden which features a large swimming pool. Rooms on lower floors overlook this. From the upper reaches of the hotel there are makai views of the sea, and wonderful views of the Koolau mountains on the mauka side. All rooms have small private balcony. With its handsome modern lobby, *Pikake Terrace and Restaurant*, *Kahili Bar*, and attractive shops, the Princess Kailani, built by Architect Gardner Dailey in 1964, set the pace for hotels on the mauka side of Kalakaua Avenue.

WAIKIKIAN. One of the most striking hotels in Waikiki, on the beach and man-made lagoon just *ewa* of The Hawaiian Village. The entrance lobby features a "hyperbolic paraboloid" roof. There's a Hawaiian mouthful if we ever heard one. There are 150 units, mostly lanai suites which are charmingly furnished with punes, golden grass cloth carpets, and latticed shoji doors which slide open onto a tropical garden. Cocktails are served on your own lanai at twilight. Kahili torches are lighted in the gardens, and Hawaiian singers serenade the guests. There's a large freshwater swimming pool, or you can swim in the lagoon or the open sea. Beach boys are on hand to arrange outrigger canoe and catamaran rides, and water skiing is a specialty here.

The hotel restaurant, the *Tahitian Lanai*, faces the pool and the beach and has become one of the most popular places for lunch in Honolulu. It's a model of design for that Hawaiian specialty of indoor-outdoor dining, and we were delighted with the decor, the food, and the friendly service.

HOTEL ILIKAI enjoys the dubious distinction of being the unchallenged giant among Waikiki hotels. It rises 30 stories above 1777 Ala Moana Boulevard, has five restaurants, and 1,100 units. Of the latter figure, however, just over 500 are reserved for hotel guests (in a pinch, as many as 800 could be made available). Ilikai is, in part, a condominium apartment building, the remaining units owner-occupied or privately leased. Three massive wings protrude from a center hub like spokes. The structure overlooks picturesque Ala Moana yacht harbor and is but a two-minute stroll to Duke Kahanamoku beach fronting the Hawaiian Village Hotel. All manner of water sports are readily accessible. *Top O' The Ilikai*, a restaurant-bar complex on the 30th floor offers a spectacular view of the mountains, sea, and city and is reached by an outside glassed-in elevator. The atmosphere in the public rooms and restaurants is largely Polynesian-Oriental. Guest accommodations are available in a variety of sizes and shapes. All, however, have private balcony-lanais and nearly all have kitchens or kitchenettes—at the very least a bar sink-refrigerator.

WAIKIKI BILTMORE. One of the first of the Waikiki monoliths, this 250-room hotel at 2424 Kalakaua Avenue has TV, electric coffee makers, a swimming pool, and all the amenities of Atlantic City. It's just a step from the beach across Kalakaua Avenue if you want to trade fresh water for salt.



FOOD, DRINK AND RESTAURANTS. The cuisine of contemporary Hawaii is basically American, spiced with the adopted dishes of the many nations which have amalgamated in Hawaii. Residents of Hawaii have cosmopolitan tastes in food, and they eat well.

There are many exotic dishes which you ought to try while in Hawaii. Here are some suggestions about the culinary contributions of each race:

HAWAIIAN FOOD

The classic Hawaiian feast is the luau, whose central dish is a whole pig (puaa kalua), steamed for hours in an *imu* or underground oven. When you go to a luau, you will usually be invited to watch the pig being placed into the oven, an event which is often accompanied by much blowing on conch shells and Hawaiian invocations to whatever gods of gastronomy may be.

The pig, which has been skinned, eviscerated, scrubbed, and even shaved, is rubbed inside and out with rock salt and shoyu sauce. Then it is placed on chicken wire, and all cavities of the animal are filled with red hot stones from the imu fire. Tongs are usually used for this operation, but some Hawaiians toss these stones around by hand in a manner that makes a Hindu fakir's walk on fire look like a wading party. When the pig is stuffed with the hot imu stone his front legs and back legs are tied together and he is wrapped in the chicken wire. The embers are raked in the imu, and the pit is lined with fresh corn husks or banana leaves. The pig is lowered into the imu along with sweet potatoe

FOSTER TOWER HOTEL, 2500 Kalakaua Avenue, is similar in some respects to the Ilikai. Some of the accommodations are privately owned; all are complete apartments with kitchens ranging in size from studios to two-bedroom lanai units. More than 100 are reserved for guests and full hotel services are included. It is also something of a giant: 25 stories—across the street from Kuhio Beach near Kapiolani Park. All rooms offer splendid marine and mountain views and are handsomely and luxuriously furnished. There's paddle tennis, deck sports, a fresh-water pool.

WAIKIKI GRAND, 134 Kapahulu Avenue, is about a block from Kuhio Beach, overlooking the Zoo and Kapiolani Park. Its builder was influenced by the recent relaxation of pleasure travel restrictions the government of Japan imposes on its citizens. It is the only Waikiki hotel, as near as we can find out, that includes *furo* (Japanese baths) among its facilities, and 40 luxurious rooms are designed to make the visitor from Japan feel quite at home. Not wishing to exclude the vast majority of Hawaii's visitors, however, and possibly in consideration of those Japanese who travel to experience something new and different, a Polynesian wing of 132 more conventional hotel rooms has been included.

HOTEL KAIMANA, 2863 Kalakaua Avenue, is a short stroll off and away from the bustling center of Waikiki. Only an avenue of stately Ironwoods separates the hotel from the open, green expanse of Kapiolani Park. Its location is *Sans Souci*, less than a century ago the beach playground of Hawaiian Royalty. Robert Louis Stevenson, it is said, whiled away many idle hours here in the shade of the broad *hau* tree that sheltered a beachfront terrace. The old buildings were demolished recently and replaced by a nine-story structure which opened in mid-1964. Care was taken to preserve the historic *hau* tree, however, and it remains just about the only tie with the distant past. The atmosphere is decidedly Japanese—architectural accents and ornamentation in public rooms suggest Old Japan. The magnificent *Grand Banquet Hall* is an authentic reproduction of the ancient formal assembly hall of *Nijojo* of Kyoto. The 150 guest rooms are comfortably appointed with contemporary furnishings. In the main dining room the menu is strictly American, but there's a *Teahouse* on the 9th floor (of all places) where the Japanese cuisine and service are superb.

plantains (cooking bananas), and sometimes *laukaus* (pork, butterfish, antler, spinach-like taro shoots, all neatly wrapped in ti leaves and steamed). When everything is in the imu, more corn husks or banana leaves are piled on top of the pig thickly enough to keep the steam from escaping. The imu is then covered with wet burlap, and the pig is tucked in for a long winter's nap. Earth is shovelled over the top of the imu so that no steam can escape. This final blanket of earth is then dampened, and the first part of the ceremony is over.

You can now go swimming, surfing or sightseeing for about four hours while dinner is steaming in the imu. But be on hand when the pig comes out, steamed to a marvelous succulence, the meat falling off the bones. Now you will appreciate the chicken wire, for without this binding web, the whole thing would disintegrate. The great problem at a luau is to get this steamed pork served before it gets cold, very hard to do except at relatively intimate private luaus. You eat the kalua pig with your fingers in the traditional Hawaiian manner. And with it you eat the traditional Hawaiian starch, *poi*.

Poi is a thick purplish brown paste made from pounded taro root. It has an adhesive quality, which makes it easy to eat with one or two fingers, scooping it thus from bowl to the mouth. It's an acquired taste; most tourists don't like it at first. But it is a perfect foil for the pig and the other luau dishes. Hawaiians love it, of course; they've been eating it from the day of their birth, and all the *poi* mills of Hawaii can hardly keep up with the local demand for this staff of life. It is loaded with vitamin B, incidentally, and prescribed by Island doctors for babies, delicate stomachs, ulcers, and nervous disorders.

Other side dishes at the luau are *opihiki*, a salty black mollusk, rather like a small clam; *lomi lomi salmon* (literally rubbed salmon), which has been massaged with a marinade of chopped onions and tomatoes; and *chicken luau*, a gastronomic delight consisting of tender morsels of chicken cooked with taro tops and coconut cream. Your plate should also be garnished with *limu* (dried seaweed), *paakai*, Hawaiian rock salt, and chopped roasted kukui nuts. The last is delicious, but should be eaten with great moderation; it is the classic Hawaiian purgative. *Pipikaula* or Hawaiian jerked beef is also served sometimes as a side dish. It is tough and salty, a real jawbreaker.

JAPANESE FOOD

Since there are more than 200,000 people of Japanese ancestry in Hawaii, it is not surprising that certain Nipponese delicacies play an important part in the Island cuisine.

A top favorite among the pupus at most Island cocktail parties is *sashimi*, thin-sliced raw fish served with shoyu sauce, and frequently wrapped around fine-shredded white turnip. Many a tourist blanches at the thought of eating raw fish. Many a visitor eats it without knowing what it is, and comes back immediately for more. Thus Hawaii overcomes still another prejudice. Take our word for it: *sashimi* is so delicious that you'll probably end up asking how to slice it so you can serve it yourself back home.

Less bizarre than *sashimi*, but equally good, is *ebi-no-tempura*, or shrimp tempura. These are shrimp fritters in the Japanese style. In Hawaii they come out as big butterfly shrimp deepfried in a batter to a golden brown. They are usually served with shoyu sauce, though some Island hostesses go in for tartare sauce, thousand islands dressing and the like, as if the shrimp tempura were not already sufficiently loaded with calories. No matter how you serve it, it's superb.

The third most frequently-tasted Japanese contribution to the pleasures of Island life is *teriyaki* meats, chicken spareribs or tenderloin of beef marinated in a sauce of shoyu and ginger before being broiled over charcoal. At cocktail parties this delicacy often appears as meat sticks, choice morsels of the broiled beef skewered onto wooden sticks.

Among other Japanese items you will want to sample are *miso soup*, a strained fish soup of concentrated flavor and medium consistency; *suimono*, a clear consommé; *su-no-mono*, strips of cucumber flavored with vinegar, sugar, salt and Aji-no-moto and often served with sliced abalone; *sushi*, which is marinated rice served cold in a variety of ways, sometimes garnished with lobster, sashimi or vegetables; baked stuffed lobsters and crabs, steamed mullet, and, of course, the classic *sukiyaki*. This combination of beef tenderloin or chicken with vegetables is usually cooked at your table in Japanese restaurants. Islanders call it *hekkia*. *Saimin* is a delicious clear noodle soup served at stands and cheap restaurants throughout Hawaii.

CHINESE FOOD

No nation in history, with the possible exception of France, has developed a cuisine comparable in variety and subtlety to that of China. Honolulu has some excellent Chinese restaurants, some of which compare favorably with the best in San Francisco and New York. Don't hesitate to try the ordinary fare in the little restaurants of Honolulu's Chinatown. The *gau chee min* (soft dumplings stuffed with meat) in these places is excellent, and so are the soups.

KOREAN FOOD

This is closely akin to the Chinese, but the Koreans like it hot. Their most celebrated contribution is *kim chee*, or "merged vegetables". The vegetables in the merger are mainly cabbage, turnip, onion, and celery, which sounds tame enough. But when this combination is pickled with garlic and red hot peppers, it's about as tame as a five-alarm fire. Many are the tales told of Kim Chee: how it has disintegrated the crocks in which it stands, how a spoonful of it once exterminated half the insects of Korea etc. You can buy it in jars in Honolulu supermarkets; this is a mild version, not more than twice as hot as horseradish. If *kim chee* is served to you in a home or restaurant, make sure there is a pitcher of water near at hand to extinguish the subsequent flames in your gutlet.

A milder Korean dish is *mun doo*, which means "a thousand things." These thousand things are mostly chopped meats, water chestnuts, and 998 secret Korean ingredients which are stuffed into a noodle paste and then boiled, rather like dumplings or ravioli. But here the comparison ends, for the *pasta of mun doo* is delicate and translucent, and the whole affair is much more subtle and interesting than any ravioli we've ever eaten.

You may also want to try *pulgogi*, marinated, charcoal-broiled beef good enough to undermine a vegetarian philosophy; and *sinollo*, a combination of meat, fish, eggs, and vegetables cooked in a chafing dish. But the finest of Korean dishes in our estimation is *kook soo*. This is served either hot or ice cold, and it is one of the great soups of the world. It is essentially a pork broth with noodles, garnished with thin sliced pork, cucumbers, apples, and sesame seed. Served cold, it makes a wonderful lunch for a hot day, not inferior in our opinion to the more celebrated Spanish *gazpacho*.

The Portuguese have contributed hot sausages and their wonderful sweet bread to the Island cuisine; the Filipinos such delicacies as *longaniza*, pork sausage, and *kari-kari*, a tripe and oxtail stew. But these are hard to come by in Hawaii unless you are lucky enough to know Portuguese or Filipino families who will invite you home for such traditional dishes.

By all means sample the local seafood while you are in the Islands: moi (mullet), ulua, mahimahi (dolphin), opakapaka (pink snapper), turtle and lobster, as well as the ahi, or fresh yellowfin tuna. Charcoal-broiled mahimahi in itself is worth a trip to Hawaii. And don't forget the Island avocados, stuffed with Pacific crab; the wonderful fruit salads with fresh mango, papaya and pineapple. Order taro cakes when you see them, try the banana muffins and bread, and the Hawaiian breakfast specialties of macadamia nut, banana, or coconut pancakes with coconut syrup. In the dessert line, you should try macadamia and coconut ice cream and all the papaya, passion fruit, and guava sherbets. To top it all off, there is the rich black brew of the Islands' own Kona coffee. If you don't eat well in Hawaii, it's your own fault. Here is a selected list of Honolulu's restaurants to guide you in your gastronomic researches.



BEST RESTAURANTS IN HONOLULU

CANLIS' CHARCOAL BROILER at 2100 Kalakaua Avenue is a top favorite with both Islanders and visitors. Dinner is served by waitresses in Japanese kimono in a decor of lava rock, fountains, ferns, mosaics, wood carving and other Island ornament. The menu, full of prose descriptions of the food as corny as they are unnecessary, features charcoal-broiled steaks, Cornish hens, chicken, lobster, shish kebab, and other grilled meats, all perfectly prepared. The soups, salads, seafood cocktails are all excellent, and the drinks are too. Canlis' is one of the exceptions to the complaint registered above about Island cellars. If you like baked Idaho potatoes, you can make a meal of one here, all garnished with sour cream, chives, and any other gilding you can think of. The coffee is wonderful. Pete Canlis told us how he made it once, and we promised never to divulge the secret. Sorry. The Charcoal Broiler is one of the best restaurants in the Pacific area (there's a branch in Seattle, by the way), and can be recommended without reservation. A la carte entrees start at about \$4, but the food and the wine are so good that we've never been able to get out of this restaurant under \$10. Better count on that much per person. It's worth it. Better reserve in advance too. Phone 932-324. Not open for lunch.

DUKE KAHANAMOKU, successor to Don Beachcomber, creator of the International Market place, now has four restaurants going in the Market Place precincts. Newest is—

COLONEL'S PLANTATION BEEF STEAK AND COFFEE HOUSE. Here the specialty is a charcoal-broiled steak, which you choose yourself, specifying thickness, size, and degree of rareness. This is accompanied by one of those baked potatoes snowed under with cheese, sour cream, minced bacon etc.; a baguette of sour dough bread; a fresh green salad, and a carafe of wine. Then comes the coffee. You can have it straight and black if you like, but there are 19 other ways listed on the menu. Among the more exotic: Kona Coffee Grog, in which the coffee is whipped up with mountain honey, East Indian spices, and lemon peel; Balinese Coffee, a combination of Mexican coffee, chocolate, and hot

milk, topped with Arach and spice-flavored whipped cream; and Frosted Coffee Hawaii, in which strong coffee meets its match in pineapple juice, coconut cream, and vanilla ice cream. Sounds ghastly, doesn't it? But it turns out that Don has a way with coffee as he has with rum, and these concoctions are as good in their way as the Missionary's Downfall. One word of warning; that Kona coffee is strong. The coffee drinks on the menu range from 50 cents to a dollar. Your steak dinner will cost you about \$6. The Beef Steak and Coffee House is open from 6 p.m. to 11. Call 937-351.

DUKE'S CHINESE RESTAURANT features Cantonese food with excellent Canton duck and the like. Our temptation here is to go on eating *ramuki* all night, the world's best *hors d'oeuvre* consisting of broiled chicken liver, bacon, and water chestnut.

DUKE KAHANAMOKU'S RESTAURANT serves excellent food and drinks, including the celebrated rum concoctions, with three floorshows nightly. See below under *Night Life*. Luau on Sundays.

THE TREEHOUSE is Duke Kahanamoku's fourth, we will not say final, contribution to Hawaiian dining. Here you can dine with one other love bird in avian seclusion at the top of the huge Indian banyan tree in the middle of the International Market Place. It may give you a power complex, but that's all right if you can afford the check: about thirty bucks for two. Reservations for the treehouse are recommended, since the seating capacity is so limited. Phone 937-377.

THE PRIME RIB, 2223 Kalakaua Avenue. A plush restaurant with, as the name implies, strong Anglo-American leanings on the bill of fare. It's cool and dim inside, especially after the glare of Waikiki, and the atmosphere would be conducive to expensive seduction, espionage or both. It's also conducive to good eating, which you can do here either at lunch or at dinner. Lunches and dinners from about \$2 up. Cocktails, wines, and other addenda to civilized dining. Phone 933-030.

MICHEL'S is located in the Colony Surf Hotel and has one wall opening on the sea and surf. Michel himself is from France, and that's where most of his inspiration comes from although he makes good use of Hawaiian ideas. The results are delicious; a local fish, the mahimahi, is poached and served with white wine cream sauce, or you can have your veal sauteed *à la française*, then topped with King Crab meat and served with saffron rice. Needless to say, this is a bit on the expensive side, but worth it. Michel's is another exception to our earlier remarks about Island wine service. The decor exudes luxury, and sometime after the splashy sunset a moody piano joins the muffled obligato of the surf outside to weave a spell. Reservations imperative. Phone 936-453.

THE TAHITIAN LANAI. A delightful outdoor restaurant facing lagoon and ocean at 1811 Ala Moana Boulevard. We liked the avocado stuffed with crab, and are especially enthusiastic about a specialty called *Moa Ta Haari*. This is tender Maui chicken cooked in coconut milk and served in a coconut shell. For a first course try their *e'ia aola*, marinated raw fish (ahi) in the Tahitian style. The grilled mahimahi is good here too, not overcooked as it is in some Island kitchens, and you might try shrimps Tahitienne and the Maori lobster tail. There's a cocktail bar at this popular lunch rendezvous too. A la carte entrees begin at about \$3.25.

TRADER VIC'S. 928 Ward Street, not far from the Honolulu Academy of Arts. A well-known restaurant specializing in South Sea Island decor and a Haoles-Chinese menu plus some excellent curries. Among the recommended specialties: barbecued chicken, squab, spareribs, and prime ribs of beef. All of Trader Vic's rum drinks are available, including the famous Fog Cutter. Have two or three of them and you can cut the cutter. Intimate dining by candlelight, lunch in the shadow of fishnets and other symbols of the South Seas. Lunch about \$2, dinner from \$4. Make a reservation. Phone 576-428.

FISHERMAN'S WHARF. 1109 Ala Moana Boulevard. It's fun to lunch or dine here overlooking Kewalo Basin and the sampan fleet, which brings the fresh seafood to the restaurant. The atmosphere is very nautical. Look out or you'll trip over a giant clamshell. Once you get settled, try the fish soup called Bookbinder's. The Cioppino is as good as any we've tried at that other fisherman's wharf (in a little place called San Francisco), and consists of Dungeness crab, clams, shrimps, whitefish, lobster and other denizens of the deep, shells and all, in a wonderful thick soup. There's a seafood buffet on the roof in addition to the main dining room. Complete lunches and dinners range from \$2.50 to \$5, but you can also order a la carte.

WAIKIKI LAU YEE CHAI. Corner of Kalakaua and Kuhio Avenues. Many people, especially the management, consider this the most beautiful restaurant in Honolulu, and the spirit of Aloha dictates respect for the opinions of others. The decoration is rich, no question about that, and so is the food. Cantonese five and seven course dinners are \$3.75 and \$5.75 per person respectively. There's a big list of a la carte entrees from \$1.50. Open from 11:30 a.m. to 10 p.m.

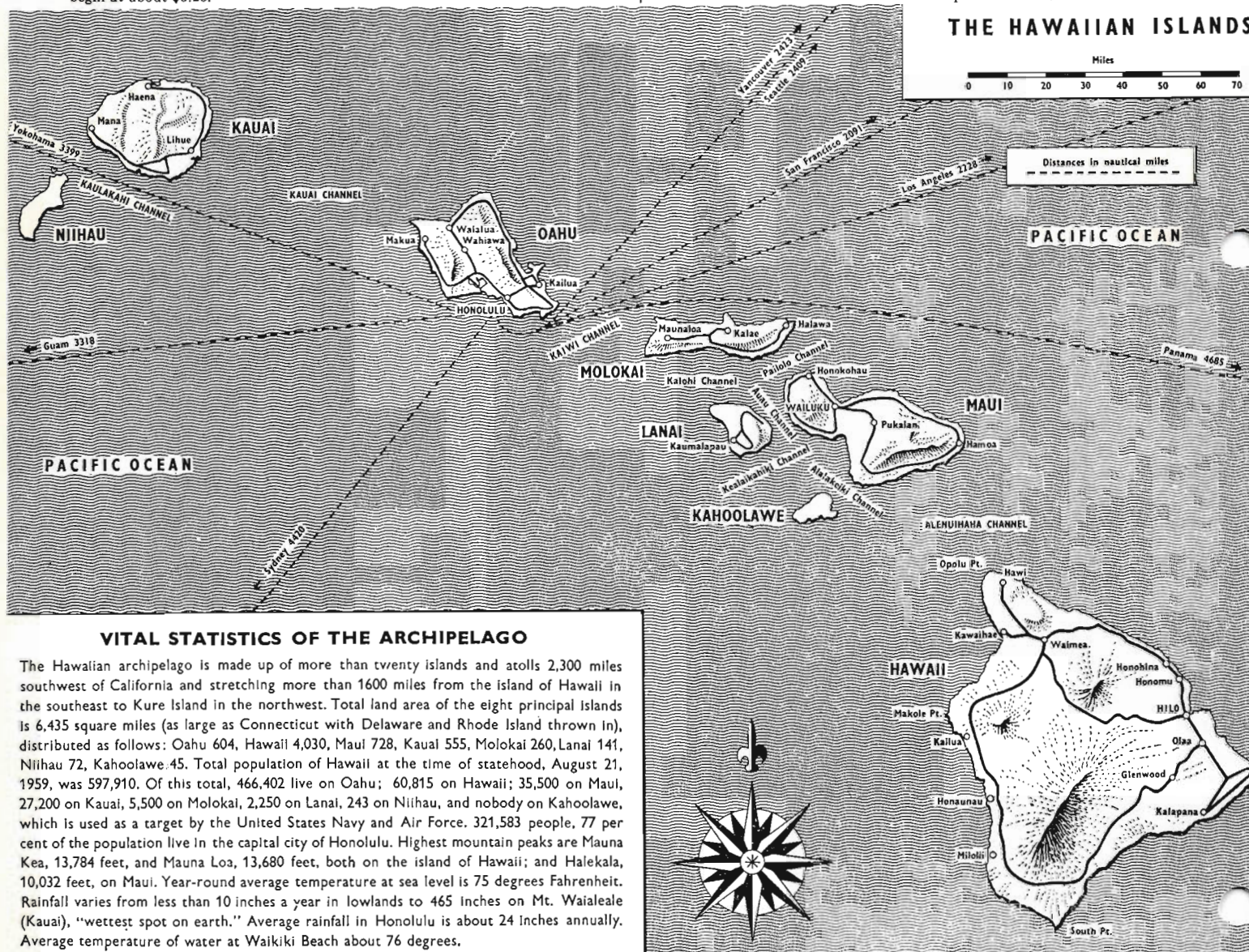
THE TROPICS, 1607 Kona Street near Ala Moana Boulevard. Serves good food in tropical surroundings enhanced by occasional paintings on black and white velvet. The owners, Tony and Peaches Guerrero, are great experts on meat, and you can profit by their experience with steaks and chops at relatively reasonable prices: \$2.50 to \$5 for lunch or dinner. Good Hawaiian specialties too and fresh Island salads. *Kamaainas* consider The Tropics "Old Reliable" and the capacity crowds at noontime include big business executives, labor leaders, and politicians. One potent attraction: The martinis—frosty, dry, and powerful! Phone 97-428.

ELLIOTT'S CHUCK WAGON. 1015 Kapiolani Boulevard features roast prime ribs of beef as you like them and issues a daring challenge to chow hounds. All You Can Eat for \$3.25. They mean it too.

M'S COFFEE TAVERN. A popular lunch place at 112 Merchant Street in the heart of the financial district downtown. Lunch from \$1.75 to \$3. Good desserts, including a mouth-watering mocha layer cake with a special name which escapes us at the moment.

M'S RANCH HOUSE. 5156 Kalanianaʻole Highway. Same management as above, but out near Aiea Haina. Good steaks and chops, excellent service. Cocktail lounge. Dinner here will run you from \$2 to \$6 per person, quite a little drive (all of 20 minutes) It's from Waikiki, so you'd better reserve a table just to be on the safe side. Phone 3-1866.

JEFF & CHARLIE'S RED VEST. 2310 Kuhio Avenue. The temptation to employ the word Stygian is hard to resist. In any case, if you enter from the bright Hawaiian sunshine, allow five minutes before proceeding beyond the vestibule lest you fall into somebody's Mai Tai. Aside from the carpet (red), the furnishings are in muted tones of black. The emphasis is good beef and salads though the dinner menu has Continental overtones. Lunch about \$2 (sandwiches for less); dinners from \$4. The big city atmosphere is pleasant and Jeff and Charlie are gracious hosts. Piano with dinner and later in the evening there's a spontaneous warble or two from a happy customer. For reservations phone 937-618.



JOJAN. One of Honolulu's newest and most elaborate restaurants in the popular Waialae Kahala section. Designed by Architect Haydn Phillips, it features a copper-hooded open hearth broiler, illuminated gardens, and a delightful Petroglyph Bar, decorated by Island painter Hon Chew Hee. In the middle of the restaurant a three-tiered waterfall splashes down between lava rock pillars, festooned with tree ferns and orchid plants, and all this is bathed in the glow of specially designed revolving colored floodlights. Owners and operators of this gastronomic palace are Joe Fatt and Jan Moresi. They have an excellent table d'hôte dinner at \$3 plus some mouth-watering suggestions from the broiler. Among these a crisp and juicy spit-roasted rack of spring lamb for two at \$9.25; fresh broiled Pacific rock lobster with drawn butter, \$4.25; and hickory-smoked pork spare ribs with a special sauce for only \$3. Open for dinner only from 5 p.m. to 10 p.m.

MOCHIZUKI TEA HOUSE. 647 Kunawai Lane. More traditional Japanese food served in the traditional way in traditional tea houses. The garden setting is slightly less picturesque than at Ishii, the prices are slightly lower, but the food is just as good; some say it's better; obviously it's a moot point. Sukiyaki dinners are \$3.75; nine course dinners \$4 and \$5 for each person in larger group. As at Ishii, meals are served by reservation only, and the minimum party is four people. Phone 586-498.

KYO-YA. A Japanese restaurant in the heart of Waikiki at 2067 Kalakaua Avenue just next door to the Hawaii Visitors Bureau. You don't have to reserve here, don't have to have a minimum party, and they have a liquor licence which has set them to preparing all kinds of exotic Japanese drinks with names like the samurai, the bonzai, the sayonara and the geisha. The samurai (\$1.50) is composed of dark rum, whiskey, gin, and fresh pineapple and passion fruit juice. We are not making this up. They did. Sissies can have their old martinis if they're afraid of mixing gin with a little whisky and rum. You can lunch or dine in the main dining room or in *zashiki*, private dining rooms with recessed floors to accommodate long haole legs. The shrimp tempura is excellent. So is the assortment of sushi, which looks like a superb Oriental still life on its lacquer tray. This is a good place to try sashimi, and the sukiyaki dinner, prepared at your table, is first rate. Dinners run from \$3.50 to \$4.75. It's a good idea to reserve here. Phone 961-121.

LA RONDE, on the 25th floor of the Ala Moana building, 1441 Kapiolani Boulevard. As its name suggests, this is a circular room that rotates slowly as you dine and view a splendid panorama which includes Diamond Head, The Yacht basin, downtown Honolulu and Waikiki. One turn takes about an hour. Monsieur Alphonse Batz, whose long association with French restaurants spans more than half the globe, presides. As you would suspect, the menu is Continental with a local accent here and there. Complete dinners, beginning at \$5, are featured. About the time your table returns to the view you started with Alphonse will be recommending *Baba au Rhum*. For reservations phone 97-138.

LE SALON ROUGE. A crimson *chambre* one floor below La Ronde and under the same management. This one doesn't revolve, however. The view of the green, fluted Koolau mountains behind the city is spectacular. The food and the furnishings are rich. The Hearts of Palm salad alone is worth a visit. Popular with executives who have hearty noontime appetites. Lunch is about \$3.60, dinner is considerably more. Don't go without a reservation. Phone 998-565.

THE WILLOWS. 901 Hausten Street. A long-time Island favorite with tables at the side of a willow-shaded pool full of carp. (They'll be happy to eat anything you throw them; they're the best fed carp west of Versailles.) The Willows is deservedly famous for its chicken and shrimp curries, and, since Mrs. Kathleen Perry, who owns and runs the restaurant, is part Hawaiian, this is an excellent place for a poi supper. The *laukaus* are the best we ever tasted. The pastry chef is an artist here. Try the coconut cream pie. When you see it coming, as tall as snow-capped Mount Everest, you'll wonder how you're going to eat that much, but it's easy as pie because it's just as light as it is high. Lunches and dinners range from \$2.50 to \$5.50. Better reserve for lunch; it's popular. Phone 94-808.

THE QUEEN'S SURF. 2709 Kalakaua Avenue. Good food in a lovely seaside garden setting. (See above under Hawaiian Food.) A popular specialty every night but Monday is the Surfwagon Dinner at \$2.95. You have your choice of roast prime ribs of beef, fried chicken, or a daily special entree, followed by salad and dessert. With it come fresh banana muffins and other hot breads.

BENTLEY'S RESTAURANT is a new eatery at 2345 Kubio Avenue. They have a Martini Room and an Oyster Bar. Sandwiches and salads are also available in the former, if you can't tear yourself away from the expert martini mixologists. The latter features Blue Point Oysters and Cherrystone Clams, flown in from the East Coast daily. For more serious eating, the restaurant proper also specializes in hearty New England fare: Boston baked beans, oyster stew, as well as Welsh rarebit, Southern fried chicken and barbecued spareribs. Dinners start at \$1.65.

KANRAKU TEA HOUSE. 750 Kohou Street. No garden charm here and it's deep in downtown Honolulu off the tourist beat. Still, it's a favorite with the local folks and we suspect the cook has something to do with it. Prices are about the same as the other tea-houses and reservations must be made in advance for groups of no fewer than four. If you're interested in genuine atmosphere with a strong local flavor (and Japanese food) give it a whirl. Phone 856-626.

WO FAT. 115 North Hotel Street. A big Chinese restaurant, generally regarded as the best by local Chinese. It's like something out of pre-war China with lots of activity and noise involving Chinese families and benevolent associations, and local Chinese of all ages from grandfathers who may be celebrating their 71st or 81st birthdays with a nine-course dinner to toddling Chinese kids who are so cute you'd like to squeeze them. The food is both copious and delicious. The a la carte menu is as long as the phone book, and you can also choose from a number of recommended dinners. There's a \$4 dinner for two, for example, a \$6 dinner for four. The more you have in your party, the more variety in your communal dinner. The stuffed oysters are terrific. So is the melon soup. And so is the Gau Chee Min, chopped meat sealed within a translucent dumpling. When you get through with a meal here, you'll feel like a dumpling yourself.

THE SAMPAN INN is across Kewalo Basin from Fisherman's Wharf at the end of the long pier that runs out beyond McWayne's Marine Supply Company. This is the nearest thing to our old favorite, Moki's, which used to grace the Ala Wai Yacht Basin. It's just a simple fish place with no fancy decor or atmosphere, except the very real ambience created by fishermen. Simple food with no frills, and very inexpensive.

ISHII GARDEN. 1720 Huna Lane. A typical Japanese tea house in a lovely fern garden with the Puehuehu Stream and waterfall as background. There's a weeping willow tree and the whole decor of Japanese stone lamps, paper lanterns, bamboo, even a small pagoda. There is a main banquet room for large parties, intimate tea houses for smaller groups. You can only be served dinner here if you have ordered in advance. The minimum party is four persons. You sit on the floor at a low table and are served by kimono-clad Japanese waitresses. Bring your own liquor; the management will supply glasses and setups. Best thing to drink with the Japanese food is sake, the traditional Japanese rice wine.

It is served warm in little cups, and it tastes fine with the food. It is said to be intoxicating, but it has never had the slightest effect on us, even after scores of toasts proposed and quaffed in the little cups. The Japanese often seem to get quite hilarious on the stuff, but we suspect it's an act. To get back to the food, it is exquisite. A standard sukiyaki dinner at Ishii Garden is \$4 per person. A sumptuous nine-course dinner for a party of 15 or more will cost from \$4.50 to \$5.50 per person. If you've never been to a Japanese tea house, don't miss the place. It's a charming introduction to a very special way of dining. Phone 565-430.

Of the Waikiki hotels which have dining rooms, three are sufficiently outstanding to warrant the visitor's attention:

THE ROYAL HAWAIIAN. Sumptuous luncheons from a dazzling buffet table in the Surf Room, and full course dinners with music and dancing in the Monarch Room. The menu and the wine list are both impressive and the steaks, chops, and seafoods of the bill of fare are varied with such items as cream of macadamia nut soup, Maui chicken Kiev, and *ris de veau Genéve*. Lunch is \$3.50 to \$4, dinners \$5.50 and up.

THE HALEKULANI HOTEL. Especially popular for lunch, this is a delightful place to eat in the open air. Try their poi cocktail if you haven't been able to eat poi in any other form. They have wonderful Hawaiian fruit salads and sherberts. Among the popular entrees: baked chicken and teriyaki steak with macadamia nut

THE EMBERS. 311 Lewers Street just off Kalakaua Avenue. A small paneled steakhouse where the salads are superb too. Well established and reliable, it's a longtime favorite with local citizens who dine out regularly. There's piano accompaniment with dinner nightly. Friday and Saturday nights, Ann McCormack, who's married to the proprietor, sings with a small combo. Miss McCormack is an escapee from New York and Hollywood show business circles and is about to acquire *kamaaina* status. Dinners from \$4. Phone 934-141.

CIRO'S MERRY MONARCH. 298 Beach Walk in Waikiki (There's also a Ciro's down town at 117 South Hotel Street.) New, luxurious, and good. Hawaiian-Haole cuisine with a varied menu and very good service. Try their Beef Stroganoff with wild rice. The Long Island duckling flambe for two is another specialty. The Caesar salads are also highly regarded here. The Merry Monarch, by the way, is not Old King Cole but Hawaii's own King Kalakaua. Open for lunch and dinner along with the bar and cocktail lounge. About \$6 for a good meal.



rice and Chinese peas. Lunches from \$2.50.

HILTON HAWAIIAN VILLAGE. The list of places to dine here is nearly endless and the offerings range from a drug counter sandwich to the succulent pig baked in the ground for the Wednesday and Sunday *luau*s. There is the Makahiki Room, where Island foods are given the gourmet treatment. The Golden Dragon with its Dynasty atmosphere and Cantonese cuisine to match, and the Tapa Room where the menu is largely American and the floorshow largely Polynesian, to name a few. An adventure in dining can be had without leaving the grounds. A Suzie Wong Sandwich for lunch, for example, and maybe baked chicken and avocado for dinner. Lunch from \$2.50; dinners from \$4.

ENTERTAINMENT. There is a great deal of private entertaining in Honolulu at cocktail and dinner parties, but the local residents go home before midnight so that they can be up at seven the next morning to answer telephone invitations to more parties. These parties are more beautiful and more lavish than any we have seen in the continental United States or Europe.

Locals stay away from Waikiki except for occasional dinners at the Broiler or dancing under the stars at the Royal Hawaiian. They've seen all the Polynesian floor shows, anyway, and if the truth be told Hawaiian nightlife just isn't very exciting. It is adequate for the short term visitor, who probably didn't come to Hawaii with nightclubs in mind anyway.

As for the Polynesian shows, they are beautiful with lovely hula dancers undulating to soft Hawaiian music, occasionally punctuated by the spectacular intrusion of Samoan knife and fire dances or the febrile vibrations of the Tahitian shimmy, an impressive physiological phenomenon.

The *Royal Hawaiian Hotel* has two shows nightly at 9 and 11 p.m. in the Monarch Room, currently featuring talented contralto Haunani Kahalewai. The slick Polynesian Revue of which Miss Kahalewai is the star has pace, style, and a professional quality seldom found in Island entertainment. Dinner is served from 8 p.m. and there's dancing on the terrace between courses and between shows.

Another fast moving show with lots of color is the entertainment at *Duke Kahanamoku's Cabaret Restaurant* in the International Market Place. You can depend on it. As is true of nightclubs anywhere, individual entertainers and groups come and go. Duke, however, has a collection of

top flight regulars, and others who come back for periodic return engagements. Among them are The Surfers, a quartet of local boys who seem to rotate between Waikiki and Las Vegas, and the Martin Denny orchestra, currently appearing. Denny is the originator of "exotic" music—arrangements that include bird calls and other jungle sounds and effects. Then there's Don Ho & Honey's Gang with lots of contemporary local flavor. The abundantly talented group emerged from a rural Oahu tavern named, not surprisingly, Honey's. They've taken up residence in Waikiki and their current engagement at Duke's may well become permanent. The place is popular. Phone for reservations: 937-337.

Hilton Hawaiian Village also has an all star South Sea Islands show in its attractive Tapa Room with cocktails, dinner, and dancing nightly. That hardy, Hawaiian perennial Hilo Hattie—the schoolmarm who abandoned the classroom for the nightclub circuit a couple of decades ago—is back again. The durable comedienne is as popular as ever. There's also Masako, a fragile Japanese doll, who can belt out "Bill Bailey" with fortissimo rivaling that of Ethel Merman. The Shell Bar nearby is mostly for drinking, but there's usually a top musical group to help lift the spirits. At the moment it's pianist Rene Paulo and a small combo. Bernie Hal-Mann provides music for dancing in the Garden Bar about a couple of city blocks away, but still within the confines of the sprawling *Hawaiian Village*.

The Barefoot Bar at the *Queen's Surf* is an intimate, informal place open nightly from 9. The decor features the footprints of various visitors, and you can amuse yourself by comparing the imprints of Arthur Godfrey, for example, with those of Miss Hawaii.

More adventurous pub crawlers may want to investigate some of the places away from Waikiki.

Club Ginza on College Walk downtown has entertainment imported from Japan.

So does the *Oasis* at 2944 Wai'alae Avenue. This place serves sukiyaki

and American food and puts on four floor shows a night seven nights a week, featuring Kabuki dancers and a chorus of Japanese girls in a big Japanese show.

NIGHT CLUB TOUR. To sample Honolulu's night clubs in company with other people, there is a conducted "Nite Club Tour" which takes in three of the clubs. They usually include Duke Kahanamoku's, the Oasis, and either the Royal Hawaiian or Hawaiian Village Hotel. You see three complete shows, which should be enough for one evening, and the price, \$13.50 per person, pays for one drink at each club and all costs of transportation, cover charges, tips. At least half the people who go on these tours are unescorted men and women, so this may be your chance to meet the one you've been waiting for. Dreams come true in blue Hawaii! Ted Granstedt is in charge of this operation, and can be reached at 99-8845.

GOLF. There are ten good courses on Oahu. The Wai'alae Golf Club in Honolulu is perhaps the most outstanding, a sporty 18-hole course considered by experts to be one of the best in the world. Your hotel can supply you with guest cards. The Ala Wai Golf Course is a fast course, also 18 holes, running along the Ala Wai Canal just across the water from Waikiki. Pros, caddies and all amenities available to visitors. The Oahu Country Club has a beautiful 18-hole course in the heart of Nuuanu Valley. To play here you need a guest card from a club member. The Moanalua Golf Club has a nine-hole and welcomes visitors. Moderate green fees. The 18-hole Pali Public Golf Course is at the windward foot of Nuuanu Pali. Newest course is the 18-hole Mauka-Kai, out beyond the Blow Hole near Makapuu Point. It's part of Henry Kaiser's Hawaii-Kai. Visitors may also play at the 18-hole Mid-Pacific Country Club at Lanikai and at the delightful seaside Wai'alua Golf Course (nine holes) at Haleiwa, 30 miles from Honolulu. Service personnel should investigate the King Kalakaua Country Club's 18-hole at Schofield Barracks, the Navy-Marine Course (also 18 holes) on Kamehameha Highway near Pearl Harbor, and the 18-hole course at Kaneohe Naval Base.

HORSEBACK RIDING. Horses may be rented at Saddle City, Inc., in Waimanalo, about a 40 minute drive from Waikiki (telephone 257-767). There's also the Waimanalo Riding Academy in the same area (telephone 257-786). Both offer fine riding trails. The mountain trails are beautiful near Kahana Valley Stables (telephone 247-095) at Kahana Bay, about an hour from Waikiki.

BICYCLES. May be rented at Economy Cyclery, 659 South Beretania Street and at Eki Cyclery, 681 South King Street, and G & H Rent-A-Bike at 105 Liliuokalani Avenue in Waikiki.

DEEP SEA FISHING. Best waters are off the Waianae Coast (mahimahi, marlin, ulua, ahi, sailfish), off Koko Head (aku, marlin, mahimahi), off Kaneohe Bay (ahi, aku, ono and mahimahi), and along the Penguin Banks southwest of Molokai across the Kaiwi Channel from Oahu. Charter boats available in Kewalo Basin. Cost: about \$85 a day for a party of five, including equipment. See Sport Fishing—Hawaii charter boat association, and notes on deep sea fishing under Facts At Your Fingertips.



It's also more or less the private domain of Sterling Mossman, the well-known Hula Cop. The Kalima Brothers keep things lively with their own special brand of Hawaiian music and humor. In the Queen's Surf Garden you can treat yourself to a rare sample of authentic music and dance from further south in the South Pacific. Elaine Frisbie's *Puka Puka Olea* has it vibrating with echoes of Tahiti, Rarotonga, Samoa and other Polynesian islands. She has a handsomely beefy and vigorous group and Miss Frisbie, who is the daughter of the late American author Robert Dean Frisbie, comes by her talent legitimately. Her mother was a Cook Islander—from Puka Puka, to be precise.

For calmer, more reflective drinking, you might try the Captain Cook Room of the *Surfrider Hotel* where Jack Pitman, one of Hawaii's top composers ("Beyond the Reef" has sold three million records) plays soft music on the organ from 8 p.m. to midnight. Very nostalgic; very relaxing. Even quieter, but equally pleasant, is the *Captain's Galley* nearby. Harpist DeWayne Fulton appears at about 8 p.m. and can easily keep you there until he leaves.



SAILING. The Waikiki Yacht Club and Hawaii Yacht Club (both at Ala Wai Harbor, Honolulu) welcome members of mainland clubs and extend guest privileges. So does the Kaneohe Yacht Club in Kaneohe Bay, windward Oahu.

The barkentine, *California*, a square-rigged three master, has frequent sailings from Kewalo Basin to Diamond Head, also meets incoming liners occasionally. Entertainments and refreshments are included. Telephone 934-948.

Catamaran sailing can be arranged almost any time during the day through your hotel or in situ. You'll see these double-hulled vessels pulled up on the beach at Waikiki.

WATER SKIING. You need smooth water for this, not the Queen's surf. Keehi Lagoon is the best place near Honolulu. Speed boats can be rented at Waikiki Beach. Or try Hawaii Water Sports, 75 Sand Island Road (telephone 814-444), or McWayne Marine Supply, 1125 Ala Moana (telephone 564-404). For organized water ski excursions consult your hotel desk.

SKIN DIVING. Call Don Johnson, *Skindiving Hawaii*, 1651 Ala Moana (tel. 992-521), or *South Seas Aquatics* at the Hawaiian Village Hotel (tel. 995-058). For best areas and equipment on Oahu, see above: Spearfishing, Skindiving, Aqualunging under Facts At Your Fingertips.



HUNTING. Oahu quarry includes wild pigs and goats in the Waianae and Koolau Mountains. There are also a few deer, but these are not to be hunted on this island. The Hawaiian Fish and Game Division at 400 South Beretania Street (tel. 507-711) can provide you with complete information on hunting on Oahu. If you came to hunt, however, you will probably prefer the Big Island.

HONOLULU CHURCHES

ADVENTIST

Central SDA Church—1556 Piikoi St. Services at 9:30 and 11 a.m. Saturday.

APOSTOLIC

Apostolic Faith Church—1043 Middle St. near King. Service 9 a.m.

BAPTIST

Nuuanu Baptist Church—2010 Nuuanu Avenue. Sunday School, 9:30 a.m.; Worship, 11 a.m.

Waikiki Baptist Church—215 Ohua Ave., Waikiki. Services Sunday School at 9:30 a.m.; Sermon, 10:45 a.m.; B.T.U., 6 p.m.

BUDDHIST

Honpa Hongwanji Mission—1727 Fort St. The Rev. Ryosho Kondo. Sunday Services, 6:30, 10:15 & 2 p.m.

CATHOLIC

Cathedral of Our Lady of Peace—1183 Fort St., near Beretania St. Most Rev. James J. Sweeney, 1st Bishop of Honolulu. Sunday Masses 6, 7, 8, 9, 10, 11 a.m., 12 noon, and 7 p.m. Daily—5, 6, 6:30, 7 and 8 a.m. St. Augustine's Church—2512 Kalakaua Ave., Waikiki, near Moana Hotel. Sunday Masses at 6, 7, 8:30, 10, 11:30 a.m., and 6 p.m. Weekday Mass at 6:30 and 7:30 a.m.

CHRISTIAN SCIENCE

First Church of Christ Scientist—1508 Punahou, near Wilder. Sunday, 9:30 and 11 a.m.

COMMUNITY

Kaimuki Community Church—1053 6th Avenue, Byron D. Boone, Pastor. Sunday Bible School, 9:15 a.m., Worship, 11 a.m. and 7 p.m.

CONGREGATIONAL

Central Union Church—Punahou & Beretania Sts. Sunday worship at 8:45 and 10:30. The Rev. Thomas L. Crosby, D.D.

Church of the Crossroads—1212 University Ave. Sunday Services, 8:30 and 11 a.m.

First Chinese Church of Christ—1054 So. King St. Rev. Charles Kwok, Pastor. 9 and 10:45 a.m.

Kalihi Union Church—2214 No. King St. Church School 9 and 9:45 a.m. Service, 10:30 a.m.

Kawaiahao Church—957 Punchbowl at So. King. Opposite City Hall. The Rev. Abraham K. Akaka, D.D., Pastor. Service at 10:30 a.m. in Hawaiian and English.

DISCIPLES OF CHRIST

First Christian Church—1516 Kewalo St. Sunday School, 9:30 a.m. Worship, 10:45 a.m. The Rev. George A. Jacobs.

EPISCOPAL

St. Andrew's Cathedral—Queen Emma Square. The Rev. Harry S. Kennedy, Bishop. Sunday Services, 7, 8, 9:15 and 11 a.m., 5 p.m. Evening Prayer.

St. Clement's—1515 Wilder Ave. at Makiki. Services 7:30 and 10 a.m., and 6 p.m.

St. Mark's—539 Kapahulu Avenue near Waikiki Zoo. Services 7 and 9:30 a.m., and 10:30 a.m.

JEWISH

Temple Emanu-El—2550 Nuuanu Avenue. Service Friday 8 p.m. Rabbi Roy A. Rosenberg.

LATTER DAY SAINTS

Church of Jesus Christ of Latter Day Saints—1560 So. Beretania at Kalakaua Ave. Stake Tabernacle, Waikiki L.D.S. Ward. Sunday Services, 8:30 and 11:30 a.m., 1:15 p.m. Makiki Ward, 8:30 and 10:30 a.m., 3:30 p.m. Anuenue Ward, 8 and 9:30 a.m., 3:30 p.m.

LUTHERAN

Waikiki Church—Prince of Peace, 333 Lewers Street. Sunday Services, 9 and 11 a.m.

Lutheran Church of Honolulu, 1730 Punahou Street. Sunday Service, 10:30 a.m.

Our Redeemer Church, 1404 University Ave. W. A. Schroeder, pastor. Services, 8:30 and 11 a.m. Sunday School and Bible Classes, 9:45.

METHODIST

First Methodist Church—1020 So. Beretania at Victoria. Sunday Services, 9 and 11 a.m.

First Korean Methodist—1630 Keeaumoku St. Sunday Service, 10:45 a.m.

PRESBYTERIAN CHURCH

First Presbyterian Church, 1822 Keeaumoku Street. Sunday School, 9:15 a.m. Worship, 10:30 a.m.

UNITARIAN

Unitarian Church of Honolulu, 2500 Pali Highway. Sunday Service, 10:30 a.m.

UNITY CHURCH OF TRUTH

Unity Church of Hawaii, 3608 Diamond Head Circle. Sunday School and Worship, 11 a.m.

EXPLORING HONOLULU

Headquarters for your Honolulu sightseeing is probably a pool-side chair or a mat on Waikiki Beach, and you may be tempted to do all your sightseeing from here in a supine position. There is much to be said for this method. It will leave an indelible impression of three things Hawaii is famous for: sun, surf and girls. If you have the strength, roll over and look at the map. It may tempt you to holoholo (go some place) in Honolulu. If not you can always roll back and read about what you missed later, regaling your friends with what you didn't do. "We didn't go to Iolani Palace; we didn't see the Pali." In some quarters this negative approach is taken as the height of sophistication. With Hawaiian travelers it reaches its climax with the announcement, "We most certainly didn't go to Waikiki."

Your map of Honolulu reveals that there is much to see or to miss, as you choose. That's you, that spot at Waikiki. Directly north, ahead, and *mauka* of you are Kalakaua Avenue, the main drag of Waikiki; the Ala Wai, the canal which marks the boundary of Waikiki; a lower middle class residential section called Moiliili, then green Manoa Valley stretching up into the pocket between Round Top and St. Louis Heights. In Honolulu realty ads, this residential valley is known as "dignified Manoa". The implications of this are deadly enough, but the valley itself is green and pleasant, full of semi-tropical trees and flowers. The University of Hawaii campus and the East-West Center are here; so is Mid-Pacific Institute and so is the celebrated Punahou School, whose royal palm-studded grounds would rouse the envy of most American colleges.

To the right of Manoa Valley are St. Louis Heights, Palolo Valley, and Wilhelmina Rise, topped by Maunalani Heights. Seen at night from the Ala Wai, these elevated neighborhoods look like beautiful diamond clips sparkling against the velvet blackness of the valleys.

At the base of Wilhelmina Rise is a residential area called Kaimuki. It is almost like a separate town with stores and banks along its main street, Waialae Avenue. Going west, or *ewa*, Waialae Avenue eventually becomes King Street, the main street of downtown Honolulu, or the Lunalilo Freeway (sometimes called the *mauka* arterial) depending on which sign you follow when you get to the foot of Kaimuki. If you go in the other direction from Kaimuki (eastward toward Koko Head) on Waialae Avenue, it passes the new residential section of Waialae Kahala and turns into Kalaniana'ole Highway. If you can pronounce that name trippingly on the tongue, you are already half-Hawaiian, and several notches more *akamai* than the salesgirls in Honolulu department stores who always respond to a Kalaniana'ole Highway address by saying, "Would you please write it down?" Kalaniana'ole Highway passes a number of small *makai* estates, the *mauka* residential valley of Aina Haina, Niu, Kuliouou and Hawaii-Kai, and leads you to the scenic glories of Koko Head, the famous Blow Hole, and Makapuu. At this point you leave Honolulu and are on your way around the Island.

Back to Waikiki

Come back to Waikiki and the map. That noble and familiar crater on your right is Diamond Head. Just behind it, between Kaimuki and Waikiki, is Kapahulu, a straggling, slightly down-at-the-heel neighborhood where they have the best saimin stands in Hawaii. There are two exclusive little enclaves on the *mauka* and *ewa* slopes of Diamond Head: Diamond Head Circle and Noela Drive. Here you can see some of Honolulu's most attractive architect-designed homes, surrounded by delightful landscaped gardens.

Kapiolani Park, large flat and shady, flanks Diamond Head on the *ewa* side and is the site of the Honolulu Zoo, which has been greatly improved in recent years with new structures and an expanded collection of animal and bird life. Kalakaua Avenue and a shoreline string of new high-rise apartment buildings and hotels border the park. The Ironwood-lined avenue runs between the park and the buildings along the coast, and becomes Diamond Head Road at the southern base of Diamond Head. From here you will have splendid views of the sea. The ocean-front houses below you are hidden for the most part by trees. Beyond Diamond Head a small tongue of lava juts out into the Pacific. This is Black Point, studded with homes which have been built to capitalize on lovely views, both *mauka* and *makai*. In atmosphere this section is not unlike Carmel, California or Cape Ann, Marblehead and other substantial settlements on the rugged coast of New England.

Beyond Black Point you are in Kahala, an exclusive residential area owned and leased in individual lots by the Bishop Estate. There are some luxurious miniature estates on the *makai* side of Kahala Avenue, some comfortable suburban-looking houses and gardens on the *mauka* side. Aukai Street, which parallels Kahala Avenue one block inland, is Junior Executive Row as are the broad streets of Waialae-Kahala further inland.

Kahala Avenue ends at the Waialae Golf Club and the fabulous new Kahala Hilton Hotel where a left turn will take you along Kealaolu Avenue to Kalaniana'ole Highway, completing the circuit of eastern Honolulu.

But this is where you came in. Have another sip and turn your attention to the left side of the map, the *ewa* part of the town. The inverted bowl-like silhouette of Round Top dominates Manoa Valley on the right, and will provide you with sweeping views of the city from the Wainae Range to Diamond Head. Just *ewa* of Round Top you will see Makiki Heights. Here, secluded in wonderful gardens, are the most beautiful homes in all Hawaii, perhaps in the world. Architecturally influenced by the Orient, they are at once luxurious and simple, a reflection of the wealth and good taste of their owners, many of whom are descendants of those New England missionaries for whom ostentation was a cardinal sin. Many Makiki residents have traveled extensively in the Orient and throughout the world, and have brought back bronzes, paintings, ceramics and sculpture of museum quality. In their homes these objects are not imprisoned behind glass but remain a casual part of daily life. Entertaining in these homes is one of the fine arts. Usually informal and seemingly effortless, it recalls the gracious living of a departed era. There is nothing quite like it in the rest of America or in Europe. If a house and garden tour of the Makiki Heights area is on the agenda when you are in Honolulu, don't miss this glimpse of kamaaina Hawaii.

Ewa of Makiki is Puowaina or the Punchbowl in whose green grassy crater are 17,000 graves of Hawaii's sons of all races who gave their lives for America in World War II and the Korean "police action." Below Punchbowl is downtown Honolulu, teeming with the life of waterfront, market place and city hall.

Nuuanu Avenue, which becomes Pali Highway midway up the valley, leads from the waterfront past the *ewa* flank of Punchbowl into historic Nuuanu Valley, past the Royal Mausoleum, old Island estates and spanning new subdivisions, through the cool, eucalyptus-scented uplands to the Nuuanu Pali and one of the world's most spectacular views.

Ewa of Wuuan Valley are Alewa Heights, the Kapalama section, locale of the Bishop Museum and Palama Settlement, and Kamehameha Heights, dominated by the Kamehameha Schools for boys and girls of Hawaiian or part-Hawaiian ancestry. The campus embraces 81 acres and splendid views of the city, Hickam Field and Pearl Harbor. Few schools anywhere can boast such equipment and such an endowment: they are the chief beneficiaries of the vast revenues of the Bishop Estate.

Walking in Waikiki

Most Honoluluans, unless they are the hiking type, walk only from home to car, from car to office, shop or beach, and from shop to shop, providing the shops are close together. The rest of the population holoholos on the H.R.T. Still, there is no law against walking. As has been noted, pedestrians in Honolulu have a sort of favored status. But walking sounds too purposeful. Strolling would be a more appropriate word for the sauntering which the tropics compel, and there are a number of places in Honolulu where you can stroll and enjoy the local scenery, both flora and fauna, to advantage.

The first of these places is Waikiki, which, despite its many new hotels, smart shops and crowds, remains in essence a kind of provincial village. The veneer of sophistication is pretty thin here, and you will probably enjoy the cornball effects of the International Market Place as well as the rest of the passing show on Kalakaua Avenue. Here you will find all shades of skin from deep-dyed native brown to the strawberry pink of *haoles* who are trying to emulate it. This is the place where certain local bucks gather "to show off da body," and almost anything suffices as a costume. There are natives and those who are going that way in muumuus, aloha shirts and shorts, occasional sarongs, and occasional plastic suits for reducing. No grass skirts; it's not *that* corny. The shops offer their wares, with and without benefit of windows, and the whole atmosphere of this perpetual vacationland can be summed up by the Hawaiian word, *Hoomanawanui*. English translation: Let's take it easy.

Downtown Honolulu

Compared to the aimless wandering of Waikiki, the purposeful sauntering along Fort Street, the downtown shopping center, is an absolute bustle. Here people are more dressy. The torso is required to be covered, and you'll even see an occasional local businessman wearing a jacket. The men in dark business suits and wearing hats are probably Mormon missionaries who haven't yet been converted to Island ways. There's plenty of local color along Fort Street, and if you really want to explore the less "touristed" side of Honolulu, stroll *ewa* on Pauahi Street to Smith and Maunakea Street or one block *makai* along Hotel Street. This is a honky-tonk neighborhood frequented by sailors and specializing in tattoo parlors, dubious massage establishments, gypsy fortune tellers, and kindred institutions where the accent is apt to be on the *gyp*. There's some hot night life in these parts; according to local bourgeois opinion, Smith and Maunakea Streets are sordid and dangerous.

IOLANI PALACE***

At King and Richards Street. Open Monday through Friday from 8 a.m. to 4 p.m., Saturday from 8:30 a.m. to noon. Guide service is provided. No admission charge. The only royal palace on American soil, Iolani or "Heavenly Bird" is currently the seat of the Hawaii State Legislature. The Senate meets in what was once the royal dining room, the House of Representatives in the throne room. Cornerstone of the palace was laid on New Year's Eve in 1879 and the structure was completed in 1882 at a cost in excess of \$350,000, big money in those days. King Kalakaua, the Merry Monarch, was the only king to occupy the palace. A 33rd degree Mason, he had a Masonic dinner party for 120, his first official banquet, soon after he moved in in 1882. Eleven years later the Hawaiian monarchy was overthrown, and the Stars and Stripes flew from the central flagpole. But the Hawaiian banner still waves in a subsidiary position over the palace as the state flag.

Exterior of the building is of brick, faced with cement and trimmed with concrete block. The interior is more interesting with its lavish use of Hawaiian *koa*, *ohia*, *kamani* and *kou* wood in addition to white cedar and walnut. The main stairway, for example, is of *koa* with ornamental details in carved cedar, *ohia* and *kamani*. To the right of this stairway on the ground floor is the throne room where King Kalakaua and his successor Queen Liliuokalani, the only Hawaiian monarchs to inhabit Iolani Palace, received and entertained. Royal kanilis line the walls; the original crystal chandeliers, brought back by King Kalakaua from his European tour in 1882, still dip from the ceiling; and replicas of the royal thrones, of gilded *koa* wood upholstered in Chinese brocade, stand on a dais under an elaborate gilded canopy. The dais is flanked by huge feather kahilis in the colors of Kalakaua's sister, Queen Liliuokalani, last sovereign of Hawaii. Kalakaua's coat of arms, a crown with crossed spears, forms the decoration above the pediment of doors and windows. Portraits of Hawaiian royalties complete the decor. These are a post-monarchy addition; the original decorations consisted of gilded mirrors and 16 royal escutcheons.

Across the hallway from the throne room was the royal state dining room and its ante-chamber, the Blue Room, once decorated in blue mohair plush and serving as a lounge and music room. The second floor, which once contained four bedrooms and a library, now houses the offices of the governor of the state and his staff. Of the portraits in the main hallway of the second floor, most interesting is that of Louis Philippe, presented by the French monarch to Kamehameha III in 1848. It has a bullet hole in it, result of a wild shot in the Hawaiian revolution of 1893. The former royal bedroom of Kalakaua, decorated in silver leaf and robin's egg blue, is now the Governor's office. Behind his desk is the seal of Hawaii with its traditional legend: *Ua mau ke ea o ka aina i ka pono*. "The life of the land is perpetuated in righteousness".

The royal bedroom is across the hall from a suite once occupied by a Queen. This was the wilful Liliuokalani who brooded here for nine months under house arrest after the revolution that toppled her throne. A few weeks earlier the queen had held a luau down in the basement where Kalakaua had once played billiards, tinkered in his workshop, and played a few hands of poker over drinks and cigars with his buddies. Those merry days are gone forever. It's dull in the basement now; nothing but offices for the bureaucrats of America's 50th state.

JUDICIARY BUILDING*

417 South Street across from Iolani Palace grounds. Originally planned as a palace, this structure was completed in 1874 and used by the legislature of the Hawaiian Kingdom. Of more noble architectural proportions than Iolani Palace, the Judiciary Building is chiefly noted today for what stands in front of it:

KAMEHAMEHA STATUE**

A landmark of downtown Honolulu, this gilded bronze statue is a focal point of Hawaii's civic center. Larger than life size, it is a heroic idealization of Kamehameha the Great, Conqueror of the Islands, "Napoleon of the Pacific". Commissioned by the Hawaiian legislature, the statue was cast by an American sculptor living in Florence. The ship bringing it to Hawaii sank; the legislature collected the insurance (\$10,000) and ordered another one, which now stands here. The original statue was later salvaged and now stands in Kamehameha's birthplace, Kohala, Hawaii. (For more details of this strange story, see below: Exploring the Island of Hawaii). The king is represented wearing a *malu*, a royal feather cloak and the traditional Hawaiian helmet of Grecian aspect. His right arm is raised. In his left hand he holds a multi-barbed javelin which looks like contemporary equipment for spear fishing.

KAPIOLANI PARK**

A 200-acre tract extending from Diamond Head to the sea and from Kapahulu Avenue to Poni Moi Road, this popular recreation area has just about everything you could ask of a public park: magnificent shade trees (*kiawe* and banyan among them); grass you don't have to keep off of; an aquarium, a zoo, an archery range, the Waikiki Natatorium with its king-size salt water pool; an outdoor theater (the Waikiki Shell), tennis courts, a polo field, softball diamonds, a hibiscus garden, riding stables, and a bandstand where you can hear the Royal Hawaiian Band every Sunday afternoon. There are picnic tables and a lot of superfluous signs telling you to Have Fun. Although strictly unnecessary, these reminders are preferable to the Keep off signs that mar most mainland parks. If you want to see how the local residents enjoy themselves, pack a picnic lunch and spend a few hours here on Sunday. Your lunch will seem frugal when you see the Island Japanese families arriving, equipped with *hibachis* to grill meat on, soda by the case, and enough food to open a restaurant. This is relaxation, Hawaiian style, cheek by jowl with Waikiki, but far removed from the tourist fleshpots. In fact, you'll probably be the only tourist in the park.

KAWAIAHAO CHURCH***

Hawaii's first church was designed by the missionary pastor Hiram Bingham and built of coral blocks in 1841. The proportions and classic dignity of the church are a tribute to the pastor's simple New England taste. He is honored by a memorial tablet to *Pinamu* (the Hawaiian equivalent of his name) in the vestibule along with other missionaries and Hawaiians (like Queen Kaahumanu) who helped to spread the new faith in the Islands. The church, opened for worship July 21, 1842, was the royal chapel of Hawaiian monarchs for two decades. Scene of coronation ceremonies, state funerals, and even legislative sessions, Kawaiahao Church is steeped in Hawaiian history.

KAWAHARA NURSERY*

153 Kuakini Street. Open Monday through Saturday from 7:30 a.m. to 5 p.m.; Sundays from 9 a.m. until noon. No admission charge. Hawaii's outstanding Japanese landscape specialist, Kawahara, is an artist, especially when it comes to *bonsai* plants, those marvelous dwarfed trees that sum up so much of Oriental philosophy. If you like Japanese miniature gardens, you'll have a wonderful time here.

KEWALO BASIN (Fishermen's Wharf)**

At the *ewa* end of Ala Moana Park; take HRT bus to Ala Moana Boulevard and Ward Street. This is home base for Hawaii's commercial fishing fleet of sampans and a favorite spot for Sunday painters. The boats come in at the crack of dawn, well, maybe a little later, say 5:30 a.m., to unload the catch. There's a tuna cannery right on the pier; also a restaurant with good fish soup. There are lots of wood-carving establishments in the vicinity, and you can see the graceful and sturdy sampans being built in nearby shops. Kewalo Basin is also home port for *The Adventure*, *Kaimanu II* and other boats which will take you to Pearl Harbor. A busy waterfront spot, tops for local color. If you have the time and inclination, cross Ala Moana Boulevard, stroll up Ward Street and explore the variety and contrasts in the shops and architecture. There's an antique shop in a nearly fallen down shack with a tin roof just steps from a vast, modern discount house that sells everything from fishhooks to Fabergé. Many examples of contemporary office building architecture can be seen along this changing street. Arched façades and sun-shielding grilles are much in vogue at the moment, and do give some style and grace to what otherwise would be sterile blocks of masonry. Farther up, where Queen crosses Ward, a handsome, marble-faced bank building sits right next to a hundred year-old tenement with sagging balconies.

KIRSCH ORCHID NURSERY*

2869 Oahu Avenue. An excellent collection of dendrobiums, vandas etc. in the heart of Manoa Valley. One of the oldest nurseries in the city. Visitors are welcome daily from 9 to 11 a.m. No admission charge.

KODAK HAWAII HULA SHOW**

In Kapiolani Park off Kalakaua Avenue next to the Waikiki Auditorium. Thursday from 10 to 11:30 a.m., also Tuesday and Wednesday at the same time during the summer. A grass shack has been provided against a background of palm trees and the blue Pacific, and the two-legged scenery includes Hawaiian musicians, hula dancers, and photogenic male types who toss nets around and run up coconut trees while the shutters click.

KOKO HEAD AND KOKO HEAD CRATER**

The former is 645 feet high and looks like the back of a stranded whale; the latter is 1,200 feet high and looks like a volcanic cinder cone, which is just what it is. Both are more than 10,000 years old, relics of Oahu's last volcanic top blowing. Both are landmarks, best observed from Kalaniana'ole Highway as it fringes the island at the eastern limits of Honolulu. Koko Crater, once a temporary residence of the goddess Pele, now accommodates a 20th-century deity known as Radar. Koko Head, also a favorite haunt of the fire goddess, is currently the kuleana of a ball of fire named Kaiser.

MAKAPUU BEACH*

Off Kalaniana'ole Highway, across from Sea Life Park at the eastern extremity of Honolulu. This is Oahu's best-known spot for body surfing. It's fun to watch the local boys riding them in, but when we tried it it didn't look the same. In fact it was a horrendous experience. Those waves look much higher from the water's edge than they do from the road. Our advice here is look; do not leap.

MAKIKI NURSERY**

2179 Makiki Heights Drive. Drive up Makiki Street and bear left at the Water Pumping Station above Nehoa Street. Open Monday through Friday from 8:30 a.m. to 5 p.m. Visitors are free to browse in the dappled shade of the biggest lathe house you ever saw. Hawaii's largest commercial nursery, responsible for many of Honolulu's most beautiful gardens. Wilbert Choy presides over this tempting empire of ornamental plants and trees, assisted by his wife, who is no less ornamental than they are. Highly recommended to all would-be green thumbs and anyone interested in tropical plants.

MISSION HOUSES***

553 South King Street across from City Hall. Open from 9 a.m. to 3 p.m. daily except Wednesdays, Sundays and holidays. This ensemble of early houses makes up a corner of Hawaii which is forever New England. The oldest house was actually "prefabricated", built from ready-cut lumber which was brought from Boston around Cape Horn to Honolulu on the ship *Tartar* in 1820. On August 23, 1821 Mr. and Mrs. Daniel Chamberlain moved into a typical two-story New England frame house, 6,000 miles from home. Two years later the missionaries constructed a small house of coral stone (17 by 28 feet) to accommodate the first printing press in the Hawaiian Islands. Within five years, the press in this tiny house turned out some 30 million pages of biblical text in both English and Hawaiian to aid the missionaries in spreading the gospel among the heathen. The building is the oldest printing house west of the Rocky Mountains. A third house, built of hand-hewn coral stone in 1831, followed the classical New England pattern. It is known as "Chamberlain house" after its first occupant, Levi Chamberlain, who was business agent for the mission.

The Mission Houses are maintained by descendants of the missionaries, organized as the Hawaiian Mission Children's Society. They recently added a building to the premises to house two important libraries of Hawaiiana, their own and that of the Hawaiian Historical Society. The Mission Houses are museums, full of household utensils, pictures, family mementoes and other relics of the missionaries' adjustment to Hawaii and vice versa. Fascinating for the casual visitor; indispensable for those interested in Hawaiian history.

MOANALUA GARDENS**

On Moanalua Road, accessible by HRT bus 13 from King and Umi Street terminal in Kalihi. Once the private property of the Damon family, this 26-acre estate is now open to the public. The gardens, full of beautiful old trees and plants, are watered by Moanalua Stream, which varies from a trickle to a rushing torrent, depending on the amount of rain that falls in the mountains. An idyllic tropical region. Picnicking is allowed.

NATIONAL MEMORIAL CEMETERY OF THE PACIFIC**

In Punchbowl Crater at the top of Puowaina Drive. Open daily from 8 a.m. to 4:45 p.m. Only a dolt could remain insensible to this vast field of 17,000 graves of dead of World War II and the Korean episode. Puowaina, the Hawaiians called this crater; and it could not have been more prophetically named: Hill of Sacrifice. The cemetery was even more impressive when marked by row upon row of wooden crosses. These have been replaced, because of expense of upkeep, by flat grave markers. The gravity of the scene, the extent of the sacrifice symbolized here are enough to negate such Forest Lawnisms as "Gardens of the Missing." The cemetery is an especially moving place on Memorial Day when Hawaii's families of all races come to put flowers on the graves of their sons, and on Easter Sunday morning when thousands flock to the Hill of Sacrifice for a special service at dawn. The panorama of Honolulu and Oahu from the rim of the crater provides a striking contrast to the silent necropolis inside it.

NUUANU-PALI***

This towering cliff, guarding the 1200-foot high pass through which is cut the road from Honolulu to Windward Oahu, is one of the scenic masterpieces of the Islands, in fact of the world. The late Ross Skinner, who conducted the Franconia World Cruise for 14 years, used to ask his passengers to indicate the highlights of their trip in order of preference. The view from the Nuuanu Pali led the list for 14 successive years. Such popularity must be deserved, and it is. You approach the Pali by way of Nuuanu Avenue which offers a fascinating change of character as it runs from the sea to the Pali precipice. From a picturesquely-cluttered downtown street of small shops and houses, it widens into a residential boulevard and thence into a super highway. Portions of the old road remain usable and traverse more widely varied landscape than that observable from the new highway. You will pass new subdivisions and kamaaina estates whose homes stand at the end of avenues of royal palms or hidden by the thick foliage of tropical gardens. The air becomes cooler as you pass Dowsett Highlands. Before long you are riding through a splendid forest of aromatic eucalyptus trees. The sheer green walls of the Koolau Mountains rise on either side, often laced with silver cascades whose water, blown upward by the wind, creates the peculiar phenomenon known as the Upside-Down falls. As you approach the Pali Pass the scenery takes on the aspects of a virgin rain forest, with vine-draped trees crowding together, thick as a jungle. Before you enter the tunnels that take you through the mountain to the windward side of the island, a turn-off from the super highway takes you to the precipice, a lookout point carved from the wall of a cliff, and the glorious view of Windward Oahu bursts upon your vision, a sweeping panorama of razor-edged viridian mountains, earth which is ochre, orange and dark red, fields of the tenderest green, and the distant sea, turquoise, violet and amethyst over the shallows, deepening to cobalt and ultramarine where it joins a sky of such pure and vivid blue as to make cerulean seem greenish by comparison. The whole astonishing composition is bathed in a golden tropical light, clear and almost brutal except for the shifting subtleties provided by the clouds which hover perpetually near the crests of the Koolau peaks. But it is useless to attempt to define a vista which is beyond description and praise. The Franconia passengers were right: this is one of the great views of the world.

Historically, the Pali was the setting for the climax of Kamehameha the Great's invasion of Oahu in 1795. Having landed at Waikiki and Waialae, his warriors crossed the plain to Nuuanu Valley where the warriors of Oahu had decided to make a stand. Despite valiant resistance on the part of the latter, the forces of Kamehameha moved irresistibly up the valley, driving the Oahuans before them. Some escaped over the mountain ridges which hem in the valley. The rest who were not killed or captured in the retreat, were forced over the Pali precipice and met death on the jagged rocks a thousand feet below. The Oahu chief, Kalanikupule, escaped this fate only to meet a worse one. His army annihilated, he wandered in misery through the Koolau Mountains for several months before being captured and sacrificed to Kuka'ilimoku, Kamehameha's war god. A thousand skeletons lay bleaching in the sun at the base of the Pali, and Kamehameha was the master of Oahu.

Note: The Pali lookout is often whipped by winds, strong enough to have ripped the top from more than one convertible. A great diversion of tourists is to throw light objects from the brink of the cliff in the expectation of having the wind bring them back. Sometimes it does. But hold onto your hat, your children, and the protecting concrete wall unless you are planning a romantic rendezvous with the defeated warriors of Oahu.

PEARL HARBOR***

America's great naval bastion of defense, which was sound asleep one memorable Sunday morning in 1941, may be visited with its tragic reminders of that "day of infamy": the sunken battleship *Arizona* with 1,102 sailors entombed in its watery hulk, and the U.S.S. *Utah* with 58. These are sobering sights.

There are several ways to arrange a tour of the navy yard. Simplest and least expensive is to telephone 574-571, the Schedule Department of the Honolulu Rapid Transit Company, whose buses will take you right to the main gate. Or you can go in a more leisurely and expensive manner aboard a variety of sea-going craft. The 100-foot Catamaran *Ale Kai V* leaves Kewalo Basin at 1:30 p.m. daily for a Pearl Harbor cruise. Round trip costs about \$7 and includes snacks and soft drinks. (Phone 576-355 for reservations.) The *Adventure*, an 85-foot yacht also offers a three-hour cruise, leaving every day at 9:30 a.m. and 1:30 p.m. from Kewalo Basin. The fare is also about \$7; less for children under 12. (Phone 934-123 for reservations.) The *Kaimanu II*, a diesel motor boat, makes the same cruise, departing at the same time from Kewalo Basin, and the cost is the same. Like the *Adventure*, *Kaimanu II*'s morning cruise is "unscheduled," that is scheduled only when the

volume of reservations warrant. The cruises indicated here are on a daily basis, and any Honolulu travel agent can make arrangements for them. If you are not an American citizen, you must provide passport or other means of identification to visit Pearl Harbor.

Vital statistics on Pearl Harbor cannot be divulged for obvious reasons of national security. But a brief historical note on the development of the yard may be appropriate here. Originally called *Wai Momi* (Pearl Waters) by the Hawaiians because of the presence of pearl oysters, the harbor is actually the double estuary of the Pearl River. The harbor's potential value first became known in 1840 when Lt. Charles Wilkes of the U.S. Navy made a geodetic survey of the Islands and reported that the coral bar at the entrance to the Wai Momi lochs could be dredged to provide passage for large ships. In 1873 the United States acquired permission from the Hawaiian Kingdom to blast out the entrance channel, but this work was not accomplished until 1898 when attention focused on the Pacific during the Spanish-American war. America's first dry-dock at Pearl Harbor collapsed when the foundation gave way as work neared completion in 1913. This was Pearl's first major disaster. The Hawaiians ascribed it to the anger of Kaahupahau, Queen of the Sharks, and her brother whose pad happened to be a cavern right under the drydock. In subsequent construction, the Navy was more circumspect. The second major disaster of Pearl Harbor cannot be blamed on Hawaiian demigods, and despite the familiar rallying cry of "Remember Pearl Harbor", there are certain officers of the United States Navy who would just as soon forget it.

PINEAPPLE CANNERY**

Dole Corporation at 650 Iwilei Road advertises itself as the biggest fruit packing company in the world. No one to date has disputed this claim. The pineapple cannery, occupying 56 acres of Hawaii's industrial Iwilei section, produces 40 per cent of Hawaii's total and can process a quarter of a million "pines" an hour, enough to keep you in upside down cakes for the rest of your life. A battery of 40 Ginaca machines (invented in 1912 by an engineer named Harry Ginaca) is responsible for this formidable mass production. The machine shells and cores the pineapple and squares off its ends in the twinkling of an eye.

At least two acres of Dole's premises are occupied by local women in aloha shirts, white aprons and caps, and rubber gloves. Call them the can-can girls. They can and they can, sitting on same, sorting the juicy slices and keeping one jump ahead of the assembly line of gleaming cans. Other Polynesian types (ambulatory, these) act as your guides. They're dressed up to look like pineapples, and they dispense free juice and pineapple slices and are experts at understanding questions when your mouth is full of fruit. Your free tour of the cannery presents the entire process from unpeeled fruit to finished canned product. June, July and August are the busy season when about 300 million cans of pineapple are processed. Nearly 8,000 people are involved in the operation. Phone 563-411 for information about the tours, or see your travel agent or hotel manager. The Gray Line has a two-hour cannery tour, leaving hotels at 9:30 a.m. Monday through Friday. Charge for transportation \$2. Or you can go yourself on the HRT. However you do it, it's fun and educational to boot. Sixty per cent of Hawaii's tourists go, perhaps in response to some unconscious urge to return to the industrial realities of life. Take the kids by all means.

ROUND TOP-TANTALUS DRIVE***

Allow about two hours round trip from Waikiki for this spectacular loop drive because you'll want to stop frequently to admire and photograph the views. Proceed as for Makiki Nursery, but bear right at the water pumping station and take Round Top instead of Makiki Heights Drive. The road, cut into the side of Round Top, girdles the mountain, affording wonderful vistas over the city and deep into Manoa Valley. Near the head of the valley you plunge left into a completely different world from the Waikiki area you've left 15 minutes ago. It's a magic tropical forest, full of ferns and giant philodendron which flourish on the abundant rainfall here. It's at least 10 degrees cooler than it was at the beach, and considerably damper. You may even want a sweater. This is the lush forest that clings to the sides of 2,000-foot Mount Tantalus, Honolulu's highest residential district. The people who live in the peace and quiet of this cool upland wouldn't change it for a waterfront estate. They put up with mould and mildew and recurrent bouts with the common cold for the a-typical Hawaiian pleasures of growing roses, and an occasional fire in the grate. It's also a great chore to get the kids to school in the morning from these forested heights, and groceries are a problem; there's not a store within miles. But it's worth it, they maintain. And when you take this drive through the fragrant forest, past lovely gardens and, on the descent, the splendid *makai* and *ewa* vistas toward the sea and the Waianae Mountains, you may very well agree with them. A beautiful, refreshing drive. Highly recommended. Also an excellent place for easy hikes along well-marked trails.

EXPLORING OAHU

To "see all the beauty" of Oahu involves three separate tours, and these in turn involve a certain amount of duplication. This is not exactly a hardship on an island whose tropical splendors may be equaled, but have not to our knowledge been surpassed. We have made each of the tours at least a dozen times during a long residence in the Islands, and can affirm that custom does not stale their infinite variety. The three round trips from Honolulu may be labeled the Grand Island Circuit (which some tour companies call the Circle Island Tour), the Eastern Tip Circuit (the Little Circle Island Tour) and the Waianae Tour.

The Grand Island Circuit

This tour is the most ambitious. Allow between 7 and 9 hours to do it Hawaiian style with plenty of time for swimming, picnicking and sightseeing at leisure. This circuit includes all that is most characteristic of Oahu with the exception of the Nuuanu Pali, which can be seen in a 15-minute drive from downtown Honolulu and whose charms have already been suggested above.

The grand circuit begins in Waikiki, follows Kalakaua Avenue, Diamond Head Road, and Kalaniana'ole Highway (Route 72) past Koko Head, Koko Crater and the Blow Hole to the limit of Honolulu and the extreme eastern tip of the island at Makapuu Lighthouse. The lighthouse may be visited, and the view is worth the hair-raising access road, so narrow that you may feel like a mobile high-wire artist. From Makapuu Point you swing northwest, still on 72, pass Sea Life Park to your left and continue along the rugged windward coastline of Oahu. On your right is Kaupo Beach Park, whose cove-subdued waves are about one-tenth the height of the monsters at Makapuu. About a mile offshore is Manana Island, not Spanish for tomorrow but Hawaiian for rabbit. You'll never hear it called Manana; that's for the maps. And you won't find any rabbits on it. Though it was once overrun by bunnies, Rabbit Island is now strictly for the birds, mostly terns and shearwaters who love the place both for nesting and as a fishing base. All true Hawaiians love Rabbit Island too; they are devoted to this perfectly ordinary rock in the sea with a passion that amounts to chauvinism.

There is nothing ordinary, however, about the celebrated palis of the Koolau range, looming up on your left as you approach Waimanalo. They are sheer walls of green and brown rock, rising abruptly from the narrow coastal plain, and fluted from summit to base as though by the hand of some cosmic sculptor. This striking effect is the result of cycles of water erosion during which streams cut into the relatively soft lava rock which had coated the hard core of the range. These majestic palis, whose carved primordial mass reminds some tourists of herds of charging elephants, form the background for Waimanalo, a former plantation village which maintains itself by growing fruit and vegetables for the Honolulu market, now that sugar has found broader fields to flourish in. The road is the main street of this little town, lined within the city limits with civic palm trees, and boasting all the necessities of modern life: a post office, a bank, a garage, and those delightful Island-Japanese versions of the New England general store.

Beyond Waimanalo you will see, rising on your left, the twin summits of Olomana Peak, 1,643 feet high, dividing Waimanalo Valley from Maunawili. Just beyond here you will be faced with a choice of route. You can turn left on route 61 which leads to Kaneohe or to Honolulu via the Pali, or you can turn right to Kailua and loop around to Kaneohe by way of Kokokahi. The former is more direct, but the latter is recommended for a glimpse of Kalama and Kailua Beaches and the attractive residential district of Lanikai. The town of Kailua itself is a phenomenon. Ten years ago there was a small village here. Today it's a thriving community of commuters who tunnel through the Pali to work in Honolulu and come back here to enjoy the relaxing atmosphere of the windward side. The supermarkets, banks and department stores of Honolulu have set up attractive branches here, and Kailua gets bigger every day.

The swimming at both Kalama and Kailua beaches is wonderful. The water, turquoise blue, is clearer than it is at Waikiki, and the waves are good for body surfing, at least the kind we like; they never reach the horrendous proportions of those at Makapuu. Kailua Beach Park has a dual personality: white sand at the edge of the sea, grass and a canal-fed pond slightly inland. All this plus the palm trees, the offshore islands, and the backdrop of cloud-capped Koolau Mountains combine to form an ideal tropic landscape. The temptation is to linger, but the rest of Oahu calls.

From Kailua you will drive across the base of Mokapu Peninsula, which is occupied by the Kaneohe Marine Corps Air Station, and thence south briefly through Kokokahi to join Kamehameha Highway (route 83) and continue the grand circuit. A mile and a half beyond Kaneohe, which still has the ragged look of a frontier town on both sides of the highway, you will come to Heeia. The Heeia pier is headquarters for exploring the underwater coral

gardens and other attractions of Kaneohe Bay. Coral Garden glass bottom boats run daily between 10 and 4, and will take off whenever there are at least 4 adults willing to pay the fare, \$2.50 per person, \$1 for children under 12. It's a good idea to reserve places in advance for this by telephoning 240-375; sometimes there are not enough glass bottoms to accommodate all comers. The coral garden cruise takes about half an hour and provides fascinating views of the fantastic coral formations in the depths of the bay. You will also have a glimpse of Coconut Island, site of a private resort for millionaires and the University of Hawaii's important Marine Biology Laboratory. Don't be disappointed if you can't visit Coconut Island; there is nothing there except for the laboratory, which is less interesting than what the rest of Oahu has to offer. As for the superb *mauka* view across Kaneohe Bay, you have that from the glass bottom boat.

Coral, Poi and Perfume

Three miles beyond Heeia you will come to Kahaluu, which still appears on some maps as Libbyville. Libby, McNeill and Libby once had a pineapple cannery here to process the pines from their Kaneohe plantation. When a blight attacked the crop, and the company, for economic reasons, moved to Wahiawa, the Hawaiians insisted it was all due to divine intervention. The old gods were furious at the desecration of ancient temples in the area. In any event Libbyville is no more, and Kahaluu has resumed its ancient indolence. It's an attractive seaside village now, and offers you two diversions. There is the House of Coral, a baroque-looking building built of the skeletons of these tiny sea creatures solidified into a mass. Inside the house is a collection of Island curios: a variety of coral and sea shells, tapa, calabashes and other souvenirs of carved Hawaiian wood. The second attraction of Kahaluu is cheek-by-jowl with the first, part of the same enterprise in fact. This is the Hula Lei Perfume Factory. Island scents are bottled here, and you can browse and sniff to your heart's content.

A more earthy Island flavor is produced two miles to the north at the Waiahole Poi Factory. Here you can watch the taro roots from Waiahole Valley being pounded into that adhesive purplish paste which is one of the staples of Hawaiian life. Open to visitors in the morning every day except Wednesday and Sunday, the factory may not exactly whet your appetite for poi, especially if you see a perspiring female wading through the stuff with rubber boots on, but it's fun to watch, and the poi is delicious. That's our opinion, and we're stuck with it and on it. Poi is good for you. It's full of vitamin B1, and is prescribed by doctors for babies, ulcer patients, and exacerbated nervous systems. What more can you ask of one food?

If you can't take it, leave it behind and proceed to Kualoa Point at the end of Kaneohe Bay where you will see the little island called Chinaman's Hat. It looks more like a poi pounder to us. Its official name is Mokolii, and it punctuates a magnificent landscape-seascape as you look southeastward down the whole sweep of Kaneohe Bay and the Koolau Mountains.

An HVB warrior marks the stone ruins of Oahu's first sugar mill, erected in 1864, as you motor north to Kaawa and the Crouching Lion, an old fishing shrine which dominates Kaawa Beach from the top of a cliff. If you aren't picnicking, you can get good fish and poi and excellent teruyaki steaks at the *Crouching Lion Inn*, which overlooks the sea beneath the rugged silhouette of the lion on the mountain ridge.

From Kaawa the road swings left to follow the contours of lovely Kahana Bay. The valley on your left, watered by Kahana Stream, is a tropical idyll of banana, breadfruit and mango trees. The beach in the cove is reached through a thick kamani grove and is fringed by ironwoods and pandanus trees, which look as though they were walking on their stilt-like roots. A vast State Park, which ultimately will encompass most of Kahana Valley from its apex to the bay-front, is under development.

Sacred Falls

If you're in an athletic mood, however, you may wish to push on five miles to Hauula and Sacred Falls. Watch for the HVB Hawaiian Warrior which will indicate a rough dirt road turning left into the cane fields. You follow this road south-west for a mile and a half, park your car, take a deep breath and start hiking up the trail. Do not be misled by robust types who refer to this as an easy walk. It is a tough one-mile hike up a rough mountain ravine, not recommended for the halt, the feeble, cardiac cases or women in high-heeled shoes. In short, it's a hot little walk; take our word for it. But the reward at the end is an unequalled view of Oahu's pristine beauty. The Sacred Falls plunge 87 feet from the cliff into the gorge, forming a beautiful mountain pool. A dip in this cool crystal water will erase all the weariness of the climb up. The ravine is only 50 feet wide here. The Koolau palis loom 2,500 feet above you. This is one of Hawaii's enchanted places.

At Kahuku you are at the half way point of the grand circuit. It is only 44 miles from this sugar plantation town back to Honolulu. The highway cuts inland beyond Kahuku, forming the base of the Kahuku Point triangle, then reaches the sea again and the north shore of Oahu at Kawela Bay. Many Honolulu families have built unpretentious vacation places on this remote sandy beach with its lovely ironwood trees through which the trade winds sing at night. The cane fields of Kahuku Plantation stir in the trade winds and the sea booms against the rocky coast as you drive southwest to Waimea. En route an HVB warrior indicates the George Washington Stone, a rocky silhouette on the cliff above Paumalu Beach. Despite the obvious resemblance, the Hawaiians will have none of this. It isn't George, they say, but Prince Kahikilani of Kauai, lover of a supernatural bird girl. He left her in order to surfride the long combers of Paumalu Beach. She gave him a red lehua lei (legend is silent as to whether he gave her a lei), and he promised he would never kiss another woman. Moments later another woman appeared on the beach, hung an ilima lei on the prince and received the traditional kiss in response. Two of the bird girl's spies immediately flew off to report this peccadillo whereupon the bird girl flew after her lover, tore the ilima lei from his neck, hung another lehua lei on him, and flew off. Prince Kahikilani, in hot pursuit, was turned to stone half way up the cliff of Paumalu. There he stands plain as day with his lei, and the Hawaii Visitors Bureau has the nerve to call this the George Washington Stone!

Waimea Valley, a canyon extending for two miles into the mountains, is steeped in Hawaiian lore. There was a school here for the training of kahunas. Heiaus stood like sentinels in the mountains; the ruins of Oahu's largest, Puu-o-Mahuka, can be seen on a ridge north of Waimea Bay. It was here in 1780 that a temple priest predicted the conquest of Hawaii by the haoles. The canyon, watered by Kamananui and Kaiwikoale Streams, was the scene of a disastrous flood in 1894, forcing a large Hawaiian community to abandon this historic valley. Today it is a popular place for hiking, horseback riding (horses may be hired at Waimea Ranch), and swimming in the natural pool fed by Waimea Falls about a mile and a half inland from the highway. The falls are on ranch property; a nominal admission fee is charged.

If you've had enough of valleys, you can picnic or just relax on the rolling sand dunes of Waimea Bay. But stay out of the ocean at this point; be content to admire it as it hurls itself against the unprotected beach. You'll have ample opportunity to swim at Haleiwa, a few miles farther south. This little seaside town, sleeping beside the Anahulu River, is a picture of tropical tranquility, inviting you to participate in the important things of life, fishing for example, or swimming, or skin-diving among the coral gardens in the clear water of Waialua Bay.

Sugar and Pines

From Haleiwa you can visit Waialua Plantation, noted for its progressive labor-management relations, management having led the way in forming Hawaii's first plantation community association. You can also continue from here to Mokuleia and, by dirt road, to the western tip of the island at Kaena Point. But this is a detour more logically combined with the Waianae circuit described below. There is still much to see on the grand circuit from Kamehameha Highway which now cuts inland below Waialua and climbs steadily for a thousand feet through cane fields to Leilehua Plateau. On your right as you climb is Mount Kaala, whose flat top, 4,046 feet above sea level, is the highest point on Oahu. As you approach the tableland of Leilehua the green of sugar cane gives way to the darker green of spiked leaves deployed row upon row for miles around like an army in formation against the dark red powdery earth. This is pineapple country, and you've never seen a finer agricultural sight in your life. The greater part of Leilehua Plateau is devoted to the cultivation of these fruits, each one reposing in a kind of heraldic green-gold splendor on its nest. Clear to the mountains it goes, this stunning pattern of red, green and gold, like a superb rug of formal design carpeting the volcanic crust of the island. There used to be a fine for snatching pines. We confess to minor depredations, but plead our former military status and a variation of the attractive nuisance clause. Petty theft is no longer justified, however. There are stands along the road now, and you can eat your fill of ripe pineapple for a fee much smaller than a fine. Don't miss the chance. No pineapple, canned or "fresh", has ever tasted like this Hawaiian version straight from the stalk. The addition of sugar is unthinkable. If anything you'll want a dash of salt to counteract the high acidity. One word of advice: be moderate. These pineapples are so luscious that you may end up with something you haven't had since you ate too many green apples as a boy.

Wahiawa

As you approach Wahiawa you will see a gap in the Waianaeas on your right. This is Kolekole Pass through which Japanese planes zoomed down on sleeping Schofield Barracks one memorable Sunday morning.

Wahiawa, straddling the highway between the two forks of the Kaukonahua Stream, has the look of a frontier town with its wooden buildings. It is a busy community of some 12,000 people, its population augmented by frequent incursions from the surrounding plantation towns and nearby Schofield Barracks. It is the nucleus of several housing developments constructed for plantation workers by Dole Corporation, Libby, McNeill and Libby, and the California Packing Corporation. Wahiawa is also the depot for pineapple shipments by truck to the Honolulu canneries 14 miles away. A growing community, catering to service families from Schofield and Wheeler Field, Wahiawa has some wonderful overgrown general stores, one of which has burgeoned into a fascinating Island department store. There is also the Wahiawa Botanical Garden, an oasis of tropical trees and shrubs that grow on the central plateau.

As you drive out of Wahiawa you will see the eastern extremities of Schofield Barracks on your right. Headquarters for the 25th Infantry Division, stationed here since its return from Korea in 1954, Schofield is one of the largest and best-equipped army posts in America. It was catapulted into world prominence on December 7, 1941 and has never been the same since that morning and subsequent developments, which have included *From here to Eternity* and the organization of Sergeant O'Reilly's Wolfhounds. Schofield's nearest neighbor is Wheeler Air Force Base, air communications center for the huge Pacific Command.

From Schofield on into Honolulu, Kamehameha Highway is four lanes wide. You now abandon the pineapple-clad plateau and descend through the cane fields of Oahu Sugar Company, crossing the huge red gash in the earth known as Kipapa Gulch. You'll have a panoramic view of Pearl Harbor from the road and glimpses of Diamond Head in the distance. At Pearl City you are at the base of the Pearl City Peninsula which juts out toward Ford Island in the middle of the harbor and separates the Middle Loch from the East Loch. The town itself is an amusing combination of old plantation and new honky tonk with attractions designed to lure sailors from the Yard, not that they're especially wedded to the latter. The *Pearl City Tavern* is headquarters for local social life and puts on a floor show that should take a sailor's mind momentarily off base.

Two Roads to Honolulu

As you drive on toward Aiea, notice the neat terraced water-cress beds like a touch of old Japan just a step from Pearl Harbor. Aiea itself is a typical plantation town, site of a sugar refinery, a store, and Hawaiian-style houses which seem to be slumbering behind their ti-leaf gardens. Farther up the red hills several new housing developments straddle the mountain ridges. The Leeward Hospital, long directed by Dr. Howard Liljestrand, has a reputation which goes beyond the confines of this plantation community. And this is as it should be, for Aiea has long been a medical center. For witness there are the ruins of Keaiwa Heiau in the Ewa Forest Reserve above Aiea Heights. This heiau, devoted to medicine, was set in a garden of herbs, plants and trees, all of which had medicinal properties known and used by the Hawaiians, who had an almost perfect health record before the white man presented them with syphilis, measles and other "civilized" diseases with which their pharmacopoeia couldn't cope. If you have the time, drive to the top of Aiea Heights and visit this area. It's cool and aromatic and has lovely views south over Pearl Harbor, west toward the Waianaeas, and east to Honolulu.

From Aiea there are two ways of returning to Honolulu. First and most direct is by Kamehameha Highway which dips immediately south, continues to skirt Pearl Harbor and passes through Damon Tract, an industrial and warehousing area, before crossing Keehi Lagoon. The alternate route, Moanalua Road is more interesting and no more than five minutes slower, ten at the most. There are still reminders of rural Oahu along this route, mauka views of mountains and valleys and the delights of Moanalua

Gardens and Hawaiian Island Flowers and Foliage (described in "Exploring Honolulu"). You will also have a glimpse of vast Tripler Army Hospital whose 1,500 beds were prepared in anticipation of a possible invasion of Japan, and you will drive past Fort Shafter, a bonton post, headquarters for the United States Army of the Pacific. Nerve center of all army activities in World War II, it is girded by a wall built at that time by unregenerate Italian prisoners of war. On one of these is inscribed in perfect Tuscan the legend: Built for the Enemy. So much for the vestiges of history. Fort Shafter looks now, as it did then, more like a country club than an army post, another indication that Hawaii has a way of imposing its beauty in the most unlikely places.

The Eastern Tip Circuit

If your time is very limited you can have a concentrated sample of Oahu's beauty in a two-to-three hour swing from Honolulu around the eastern end of the island. For rugged coastal scenery this would be hard to beat, but it is not characteristic, for sugar and pineapple are not visible at this end of the island except in supermarkets. The tour can be taken either by way of Waikiki and Diamond Head, returning by way of the Pali and Nuuanu Valley—or vice versa. Since we have already explored this area in the former direction, let's go by way of the Pali. We recommend this approach in any event; it avoids the return Pali climb, which is still less than a pleasure despite the celebrated pukas designed to make it easier.

The view from the Pali has already been described. If you haven't seen it yet, it is an excellent idea to begin the eastern circuit from this point, even though the rest of the tour may be an anti-climax by comparison. The descent from the Pali pass to Windward Oahu provides a series of breath-taking vistas. In the old days on the Windward Oahu Bus it also produced a series of minor cardiac crises as the bus rattled around the hairpin turns, now nearly slamming into the mountain wall, now teetering on the edge of eternity with all the passengers literally gasping at the view.

At Castle Junction you should bear right on the road that leads through lush Maunawili Valley to Kailua. From here on around, you will be seeing the initial attractions of the grand circuit but in reverse order. The stunning close-ups of the fluted Koolau palis will be on your right, at their most impressive if you see them in that special sharp relief provided by the morning sunlight. This is not to depreciate the subtle advantages of seeing them later *contre jour*, but do not take the drive in this direction too late in the afternoon or you may be bothered on the last leg of the trip, after Koko Head, by the glare of the descending sun.

Stop at Makapuu Point to look back at the inspiring view of the windward coast: Waimanalo Bay with Rabbit Island offshore and the noble mass of Mokapu guarding the northern reaches of Kailua Bay.

The drive from Makapuu Head along the eastern ridge of the island to Koko Head is one of the scenic wonders of the world. Below you on your left the lava headlands meet the Pacific, so blue at this point as to suggest the purple depths which Homer called wine dark. On your right the dazzling blue Hawaiian sky meets a volcanic landscape as pure and unadorned as at the dawn of creation. This unforgettable impression is brief.

The Garden of Eden has already been created at Hanauma Bay. The sons of Adam are cultivating carnations in the spice-filled valley at the foot of Koko Crater. Beyond Lunalilo Home Road, which leads to this valley, lies the green and gold expanse of Kuapa Fishpond, once the most flourishing on Oahu. As you start to cross this ancient royal pond, modern Honolulu comes to meet you in the form of pink bulldozers and the burgeoning resort city of Hawaii Kai, which are transforming pond, valley, and the slopes of Koko Head into something new and strange. Will this destroy the beauty of Oahu? The answer is implicit at Aiea Haina, Waialae-Kahala and other flowering subdivisions which once tore up the earth between here and Diamond Head. The houses are barely visible for the trees. Never underestimate the recuperative power of the tropics.

The Waianae Tour

The special character of the arid west coast of Oahu is perhaps best indicated by the fact that no tours are scheduled for this area. In other words you won't find any tourists on the Waianae circuit.

just Hawaiians. This, of course, is part of the place's charm. It's almost completely uncommercial, except for an industrial development above Barbers Point, and the coast is frequented by local people who come here to fish, camp and enjoy the simple pleasures of life under the Hawaiian sun without benefit of pinball machines, cabarets and similar diversions.

The Waianae Mountains, newer and higher than the Koolaus, dominate this region, and if the army ever relinquishes its hold on Kolekole Pass, this whole section will rival the Pali and the Windward shore as a tourist attraction. As things stand now, the spectacular road which winds through the pass is under military jurisdiction and only open to the public once a year, sometimes twice, apparently in accordance with the inscrutable workings of some powerful military mind at Schofield Barracks. At such times, which seem to be ordained by pure caprice, Honoluluans flock by the thousands to drive through the pass and "enjoy", on a bumper-to-bumper basis, one of the great scenic thrills of the Islands. Military security has so far survived these annual incursions, but it would apparently be dangerous to national defense to allow them to take place more frequently. The opening of the military road is announced at least a week ahead in the newspapers, and the Hawaii Visitors Bureau is of course *au courant*, at least insofar as it is possible to be when dealing with military intelligence. It is to be hoped that circumstances will eventually permit a relaxation of the present situation. In the meantime watch the papers, or consult the HVB.

You can get an inkling of what Kolekole Pass is like by driving up to it. This should be done from the Schofield Barracks side.

You obtain permission to do so by applying at the McComb Gate entrance to Schofield. (It has always been readily granted in our experience.) Then you wind through cool, thickly-forested uplands to the pass from which you have superb views westward toward the sea, and eastward over the Leilehua Plateau to the Koolau Range. So far and no farther. You come to a gate, which is not only closed but guarded. Ask the soldier at the gatehouse if it's all right to take the side road to Kolekole Stone. This is just a formality; he always says yes. The stone, shaped like a huge calabash with deeply fluted sides, is more than eight feet tall. It has been sitting here considerably longer than the United States Army, and according to Hawaiians it is the real guardian of the pass. It is no ordinary rock, but Kolekole, a kind of early Hawaiian patron saint of travelers, a kindly demi-goddess, standing here through the ages and receiving floral offerings, including her favorite strands of perfumed maile leaves, from all who came through the pass.

Apart from this tantalizing glimpse of the interior, the motorized tourist's acquaintance with the Waianae will be mostly restricted to the coast. You begin the Waianae tour from Honolulu by taking Nimitz and then Kamehameha Highway around Pearl Harbor to Pearl City. Just beyond Pearl City at Ewa Junction, bear left on Farrington Highway. Almost at once you are driving through cane fields. About a mile farther on is Waipahu, a plantation town clustered around its sugar mill in much the same manner as a medieval village nestled at the foot of a chateau. Waipahu used to be composed in such a manner as to tempt the painters of Hawaii, but all that has been changed by new construction which has altered the character of the town.

The Western Coast

West of Waipahu the highway dips south, skirting the edges of plantation villages and passing the road which leads to Ewa Plantation. On your right are the southern fringes of the Waianae Mountains descending to the coastal plain. They are little more than toy mountains here. Puu Palailai, opposite the turnoff to Barbers Point Naval Air Station, is less than 500 feet high. But wait!

You reach the sea at Kahe Point. From here you have your first extended view up the western coast, an arid stretch of black rock and white sand whose desolate beauty is punctuated by kiawe trees, leaning with the wind toward the sea, and providing a lattice of welcome shade on the beaches. The coast is spacious and bare, rather than lush. No reef protects it from offshore currents.

If the water is at all rough, don't swim before checking on conditions with a local resident. Vegetation is sparse. You'll see a lot of *haole koe*, that bane of Honolulu gardeners: lantana, cactus and other spiky plants that grow in spite of the lack of water.

Nanakuli, 26 miles from Honolulu, is a Hawaiian homesteading area, a corner of "authentic" Hawaii. With its painted frame houses and struggling gardens, it looks like the toy Hawaiian village created by Island artist Gerry Clark: "There is the church and little white school house . . . Then there is the store. All over Hawaii you see this little store with its sloping roof and false front

and bananas hanging. The houses are gaily painted and all have lanais. Sitting about on these cool lanais are the grandmothers called Tutu and the other ladies who are called Auntie and the rascally children called Keikis." Only one detail needs to be added: the television aerial sprouting from the corrugated tin roof, Nanikuli's link with the 20th century.

The keikis of Nanikuli, many with Hawaiian blood, are as cute as any children you could ask to see. You'll find them at Kalaniana'ole Beach Park, the pride of Nanikuli. The beach is a beauty, ideal for picnics and cookouts over a kiawe wood fire. The swimming is safe here too, providing you stay reasonably close to shore.

Three miles north of Nanikuli is a spot with the most mellifluous name we ever heard of: Lualualei-Maile. It seems almost incongruous that this should be the setting for a Naval Ammunition Depot. Lualualei is also the western terminus of the Kolekole Pass Road, but the views are better if you make this trip from Schofield. It's just two miles from Lualualei to Waianae with its fine sand beach and tiny fishing port protected by a breakwater, thanks to which you can swim here in perfect safety, immune to the offshore currents.

Makaha, 40 miles from Honolulu, has an excellent beach for swimming, sunning or picnicking in the latticed shade of feathery kiawe trees. It is also a surfer's paradise with combers that tower 20 to 40 feet. During the Makaha Surfing Meets in the winter months the local boys are joined by experts from California and far away Australia. About a mile inland is Kaneaki Heiau, said to have been used for human sacrifices. One of the oldest on the Island, it has been restored and will be more appealing to the average tourist than the overgrown lava stones and wall fragments that are all that remain of so many ancient Hawaiian temples. The land on which this *heiau* stands belongs to Chinn Ho's fantastic combination of *hais*, the Capital Investment Company, whose assets have jumped from one to twenty-five million dollars in the last decade. Pending further realty developments, they are breeding peacocks in this place and, according to some sources, teaching them to lay golden eggs.

At Makua, 40 miles from Honolulu and just before the end of Farrington Highway, you can explore Kaneana Cave. Formed of lava rock and coral, it was once the alleged home of Kaneana, a deity who had the disconcerting habit of changing his outer form without warning from human being to shark. Hawaiians will also tell you that the spirits of dead alii haunt this place, and there is some speculation on the part of anthropologists that inner chambers of the cave, long since cut off by cave-ins, may have been the secret burial caves of ancient royalty.

Beyond the cave, Farrington Highway is no longer paved, but the road of coral fill and gravel is perfectly passable. You are now on your way to Kaena Point, the seldom-visited western tip of Oahu. There may be firing on the military range in Makua Valley, in which case the road will be closed and posted in Tagalog, Japanese and most of the tongues spoken in the Hawaiian Islands, even English. It all adds up to the same thing: Kapu, Keep Out. Beyond this area, about two miles from the end of the paved surface, there's an underground cave known as the moi hole, a favorite place for catching mullet. The English call it threadfin, the Hawaiians call it moi. In any language it's delicious.

Kaena Point

Just as you think you've come to an idyllic place that is really out of this world, you'll be reminded of how much the world is with you everywhere by a sign which indicates the proximity of a missile-tracking station. No Visitors. You'll have to be content with a glimpse of the equipment, like something from science fiction, from outside a wire fence. Forget about it, and continue to Kaena Point, very carefully now, for the last three miles is hell on wheels.

An automatic lighthouse stands at the tip of Kaena Point, a desolate spot with a lonely beauty all its own. After you have rounded the point the road improves (it could hardly do otherwise) but remains unpaved for another four miles. You will pass Oahu's Camp Erdman on your left, an active place run by the YMCA and used not only as a summer camp but as the site of various youth conferences, University orientation programs, and other conventions of a social nature.

At Mokuia you will again enjoy the pleasures of an asphalt road and, from the beach, a magnificent panorama of the northern coast of Oahu. From Mokuia you dip south on Kamehameha Highway, skirting the southern edge of Waialua and thence ascending a beautiful stretch of road through cane fields, past the University of Hawaii Experimental Station on the right, the Kaukonahua Stream on the left, to Wahiawa in the heart of the Leilehua Plateau. From here it's a 19-mile drive on a familiar road back to Honolulu. After this, you've done it all.

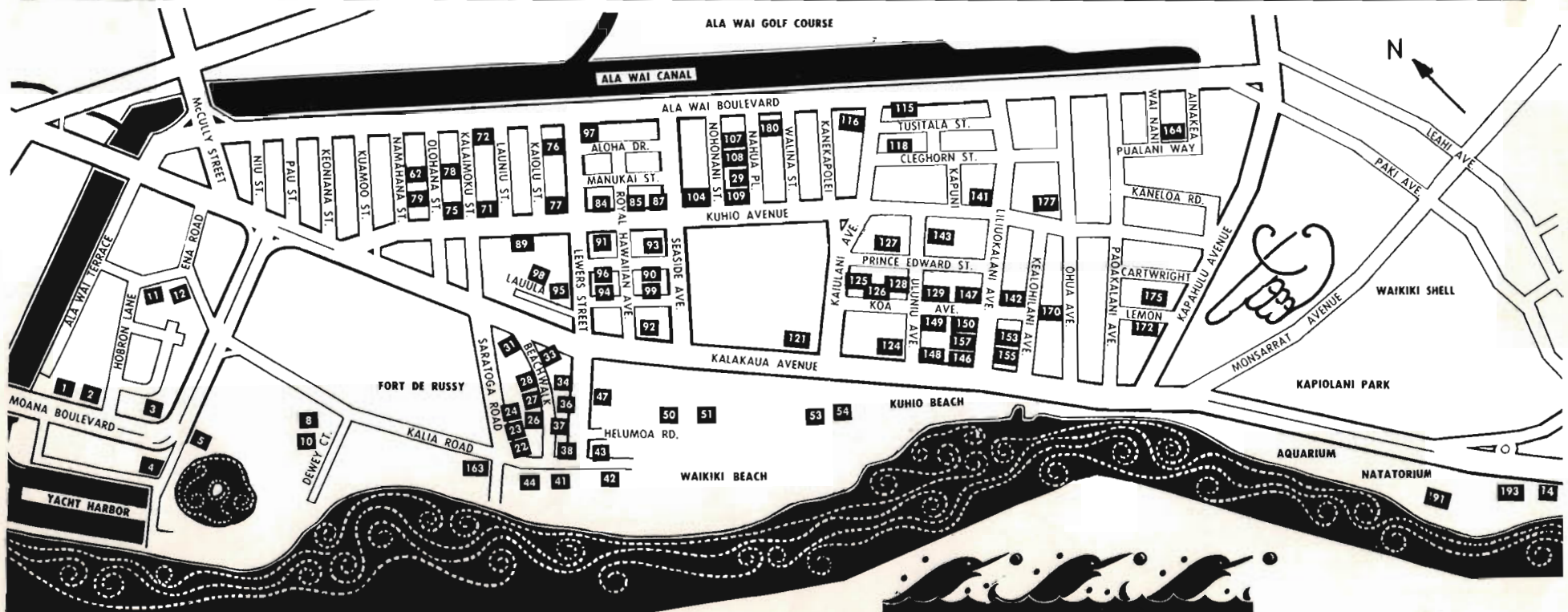
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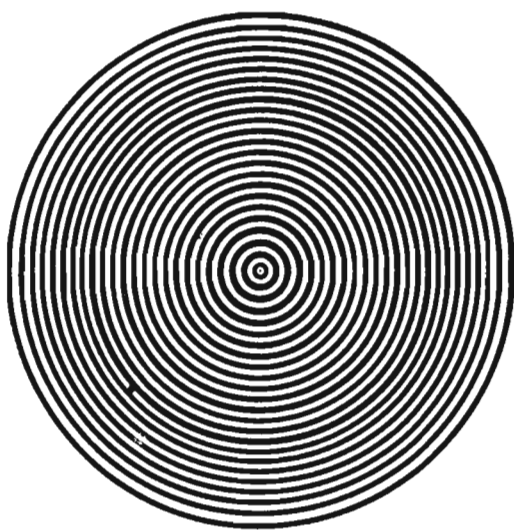


TOM BURNS (H21st '42-'45) of 4505 South Wallace, Chicago, made the annual get-together in time to catch the boat ride. Friday night, 14 August, was spent "at sea" aboard the SS Nantascot in cruising Boston harbor. We've seen bigger ships, but it was fun - slightly cool, but otherwise a beautiful night. "Water's water", sez Tom, "and after you've seen a little of it, you've seen it all".....BILL and Peggy VERBECK didn't make the boat ride; they stayed back at the Somerset as Bill must mind his doctors. Incidentally Bill gives every evidence of being careful, and, for that, we're grateful..... Bill, you love those "Tom Swifties" we've been sending out. How about this one: "I never wear falsies", she said flatly. Bill and Peggy are at 2320 N. Florida, Arlington, Va.

JOE CENGA (19th '40-'44) came in to the convention from 123 Sonoma Rd., Squantum, Mass....We promise more issues this year than ever before - if the money holds out. And one way to accomplish the desideratum is to dispense with the luxury of the red, yellow and green colors on our covers. If you have a printer in your family, you'll know that such adds to the costs. Much as you love that Taro Leaf and its colors, we have a hunch that you'll settle for straight black and white for a few issues....The "Tom Swifties" are catching on among Taro Leafers. ALLYN MILLER (A21st) sends us: "I'm fascinated by prostitutes", said Tom tartly.

Think of a 5 syllable word with only 7 letters in it. Don't feel badly unless you're an ophthalmologist. The word is "Oxyopia". A few with 6 letters and 4 syllables are "Azalea", "Myopia", "Utopia", "Aviary", "Adagio".

Do you see the disc twirl? No illusion is the fact that we'll see you in Hawaii come August - leaving NYC, Chicago and/or 'Frisco.



On Saturday, Aug. 7th. for those leaving from New York, you will board your TWA Jet flight at 12:00 NOON for your swift flight to S.F....For those leaving from Chicago, you will depart on your TWA Jet flight at 1:15 P.M. for your trip to 'Frisco....Both groups will meet at the airport in San Francisco to board United Air Lines Flight #187 leaving San Francisco at 5:00 P.M.... and arriving in Honolulu at 8:05 P.M.... Dinner will be served to you as you cross the Pacific. On arrival, you will be met and transferred to the beautiful Reef Hotel right on the shores of Waikiki Beach.

Classified Ads

ANNOUNCEMENTS

Business Announcements

ASPHALT driveways & sidewalks, free estimate. J. Fredette LI 3-1285.
ALL TREE WORK small or big, remove trim, clear stumps, winch serv. Tree Care & Serv. Co. Phil Bolise 783-8476.
ACRE LAWNMOWER sharpening. Pick up & deliver. ST 3-7111. RE 9-4280.
ATTICS, cellars, stores, shops, etc. Rubbish removed. Free est. RE 2-1304.
ATTICS, cellars, yards cleaned. Free estimates. Tel. 737-3122.
AAA CLEAN FARM LOOM DELIVERED DAILY. 50,000 yds. avail. RE 9-5403.
A-1 ASPHALT DRIVES-Rds. etc. 2 ton roller. Forms, Grades, Trap-rock, Curbs "A Profession Not a Sideline." 28 yrs. Free Est. Tel. ST 3-6600.
AMATEUR Soccer Ball Players needed will train. RE 9-4176 anytime.
AAA-1 light trucking & odd jobs done. Phone 788-4855.
AAA-1 new lawns & shrubs, trimming & spraying. Black top driveways. Bucket loader work. Loom RE 9-1269.
ASPHALT driveways, cement sidewalks, patios, landscaping & more. RE 7-4915.
BIX FURNITURE STRIPPING SERVICE We remove the old finish and keep the mass. you apply the new. 1944 Northampton St., Holyoke, 533-7422.
CERAMIC TILE installed, kitchens & bathrooms. ST 3-8295 anytime.
CHIMNEYS PAINTED UP, 415 AVER-AGE. 733-7932.
DOM'S ROTOTILLING, LAWNS & GARDENS. FREE EST. JU 3-4487.
HOME REPAIRS, cleaning, windows, painting & rubbish removal. RE 6-9049.
RUBBISH removed one piece or truck load very reasonable. Will buy rags and scrap metal. ST 5-1051.
ROOFING REPAIRS-\$15 and up. Also painting. 737-4263.
RUBBISH removal, business & residential, free estimate. 737-3122.
SWEDISH Massage, facials, sim. baths, shower & manicures. Appt. only 533-2057.
STUMPS REMOVED ground out by machine. Complete Tree Service. Free est. RE 9-3569, RE 7-6422.
SUPER DUPER prof. simonizing 16. 30 yrs. exp. 58 Seventh St. 737-2294.
WE GUARANTEE to rid your apt. of roaches, ants, mice etc. Low, Low prices. Walker's. RE 2-7784.

Personals

CINDERELLA DAY NURSERY. Nurse & teacher in daily full day. RE 7-7616.

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In a recent issue of The American Weekly, there appeared an item concerning PHILLIP FARREL (13th FA), from which we're happy to quote liberally. It went this way.

The scene on the storied, idyllic Hawaiian island of Oahu suggested anything but romance in February, 1942. The Japanese fury which rocked Pearl Harbor - and the world - only two months before had transformed the Pacific island paradise into a grim front-line war camp.

America, caught unprepared by the sneak Sunday morning attack of the "Day of Infamy", December 7, 1941, was working feverishly to recover its strike-back power in the Pacific war theater.

This was Oahu in February, 1942.

But if the setting wasn't romantic, at least two people on the island failed to notice.

Catherine Cunningham was an Army nurse from Topeka, Kansas, assigned to Schofield Station Hospital. Philip Farrell was a lieutenant from Somerville in the 13th Field Artillery with headquarters at Schofield Barracks.

The two had been living practically next door to each other since December, 1940, when they both arrived on the island. Yet they had never met.

It was Phil's Boston accent that brought them together.

Peggy Martin, a nurse from Nebraska and Catherine's best friend at Schofield, persuaded Catherine she should meet "this lieutenant from Boston who has the cutest accent". Peggy, who had been dating Phil's closest buddy, arranged a blind date for the two in February, 1942.

"I liked Phil the first time I went out with him", says Catherine, "even though he didn't have a ship to take me on! We usually went to the Officers

Club at Schofield Barracks. That accent was intriguing. He seemed to leave off the r's on words like 'car' and 'ever' and put them on the end of words like 'draw' and 'idea'."

"In September she told me she would marry me when I got to be a captain," says Phil.

It must have been the incentive he was waiting for, because in October he got the promotion and the next month they were married.

Both still have vivid memories of that morning in December, 1941, when America was plunged into World War II. Catherine was on duty at the hospital.

"I was assigned to the operating room," she recalls, "but there was nothing doing in surgery so I was helping the other nurses get the patients' breakfast ready when we heard the first planes go over."

"One of the patients who had a bed near the window shouted, 'They're Jap planes!'"

"We no sooner heard the first bombs fall on Wheeler," says Catherine, "than we realized that the Japs were strafing Schofield Barracks and the hospital. We told all the patients to get under the beds."

"I rushed back to the operating room. Within a matter of minutes - 15 at the most - the ambulances had started to arrive from Wheeler. The worst cases were the recruits who had just landed on the island and had been camping out in pup tents. Many of them had lost arms or legs. What made it worse was that they were only kids."

The fierce pounding by the Jap planes kept up, with only brief lulls, until shortly before 10 a.m. Suddenly the skies were silent again. The attack on Pearl Harbor was over.

But for nurses like Catherine Cunningham and doctors on the island of Oahu, their Pearl Harbor lasted on into the days and weeks ahead.

"We got no sleep at all that first night," says Catherine. "The hospital, which was only about half filled on Sunday morning before the attack began, now was faced with a severe shortage of beds. But worse than the overcrowding was the difficulty of working in the wards where there was practically no air because of the blackout imposed."

"But how could we complain when the patients displayed such amazing courage? In some of the wards, bullets had come in through the windows. A bullet went right through the leg cast of one patient. Yet I cannot remember any fear or panic. Only anger that the Japs would dare such effrontery."

Meanwhile Philip Farrell's war began in bed. Phil and five other officers with the 13th Field Artillery lived in rented quarters five miles east of the battery headquarters at Schofield Barracks.

"We returned home around midnight on Saturday night," Phil remembers. "We turned the radio on a Hawaiian music program and I guess we fell asleep with the radio going because it was still on when we were awakened about 8 o'clock Sunday morning by the bombs and the guns."

"I recall Webley Edwards, the announcer on the local radio station, breaking in and saying, 'Oahu is under attack. This is no drill.' Then he repeated, 'This is no drill!'"

"I guess we knew the war had started. This was something we were half-expecting every day. Anyway we knew what to do. We dressed and raced for battery headquarters at Schofield. On the drive over, we saw five planes (whether they were Jap planes or ours I don't know) spiral out of the air and burst into flames on the ground."

"When we arrived at Schofield, we saw women with children huddled at the entrance to the battalion barracks. They had been told by word of mouth to report there for evacuation to Honolulu where they took refuge in the schools. Trucks and command cars of the 24th division transported them out of the danger area."

"Our job," says Phil, "was to take to the field and to man our gun positions, which had been set up on the north shore of Oahu. We were to line up our guns so they would be pointing out to sea, for it was the expectation that the Japs would return."

"I don't know whether you could say we were ready for them or not. We knew our assignments perfectly but our guns were 1917 British 75s. It wasn't until January that we started receiving the 105 mm. Howitzers."

Phil agrees with Catherine that there was little evidence of fear on Oahu the day of



Phil Farrell was a lieutenant when the war started but was later promoted to captain.



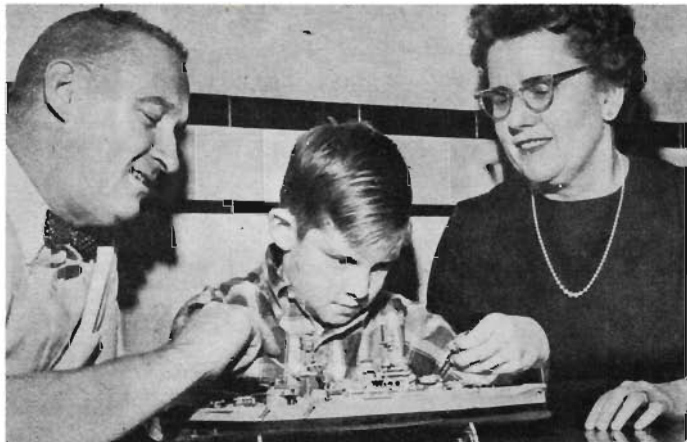
Catherine was an Army nurse when she met Phil shortly after Pearl Harbor.



Bride and groom following wedding ceremony at post chapel.

the attack. "If anything," he says, "there was a kind of relief that the anxious waiting was over. All around, men were shaking hands and saying to each other, 'Well, this is it.' "When the Japs didn't return within a week, we figured they weren't coming back. The worst thing after that was the shortage of food. No supply ships came in from the states for several weeks. I remember the mess sergeant telling us on Christmas Day, 'Sorry, gentlemen, but I have only three chickens to go around.' That was to feed 32."

Catherine and Phil remained on Oahu until 1943, when Phil was transferred to Australia. Catherine left the service then to go home to Topeka, where their first child, Phyllis Ann, was born in February, 1944. Phyllis, now 19, is a sophomore at North Adams State Teachers College.



Phil, Catherine and their son John, 10, assemble a model of the battleship Arizona in the kitchen of their home in Somerville.

Phil returned to the U.S. in 1944 and finished out his Army career at Camp Swift in Texas. He remained in the service till 1947.

The family then moved to Somerville, where Phil had grown up. He entered Suffolk Law School and later graduated with an LL.B. He was an insurance adjuster for several years, but now is a probation officer at the East Cambridge District Court.

The Farrells also have a son, John, 10, a fifth grade pupil at St. Clement's School. They live at 20 Josephine Avenue.

"The only thing that bothers me is what will happen to my application for O.C.S.?"



MAIL RESERVATION TODAY:

Please don't put it off. Write PAT CIANGI today that you'll be with us in Hawaii this August. Don't forget this is what you'll enjoy in the included cost: Round trip TWA and United Air Lines JET flight from Chicago or New York to Honolulu and return....A special greeting...flower lei....and arrival transfer to your hotel....Accommodations at the ocean front Reef Hotel....for 10 days and 9 nights....Cocktail party and authentic Japanese Tea House Party....Full day sight-seeing trip around the island of Oahu.... A special visit to Schofield Barracks, Pearl Harbor, et al....LUAU complete with a delicious dinner and cocktails. Return transportation to the airport for your flight to Los Angeles and Chicago or New York....You may stop over - in either Los Angeles or Las Vegas on your way home, at no increase in cost in your air fare. Members of the association may stay longer in Hawaii if they wish...at no extra cost in air fare..... Valentine's Day will soon be upon us. There's nothing wrong with valentines, in our view, but it has always seemed to us that boys and girls exchange more interesting sentiments when they battle than when they prattle. Call them Un-valentines. For example, we like the one of Shaw, (George Bernard) who once received a pompous card from Lady X: "Lady X will be at home Thursday next at 4 o'clock." GBS returned the card with a scribble: "So will Mr. Shaw." Then there's the letter that a frisky young lady sent to Sinclair Lewis. She wanted to be his secretary and told him so, adding not only that she could type, file, and anything else, and ended with "When I say anything, I mean anything". Lewis' wife, Dorothy Thompson came onto the letter and wrote a gracious reply for her husband, explaining that he already had a secretary who could type and file. "I do everything else", added D.T., "and when I say everything, I mean everything!"

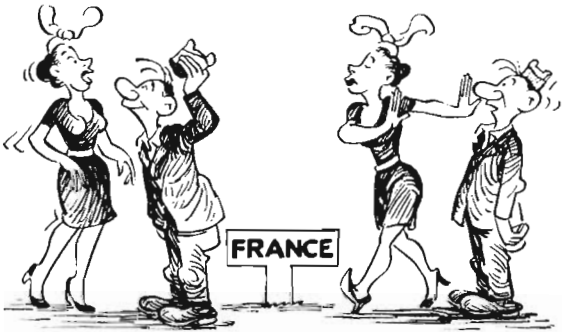
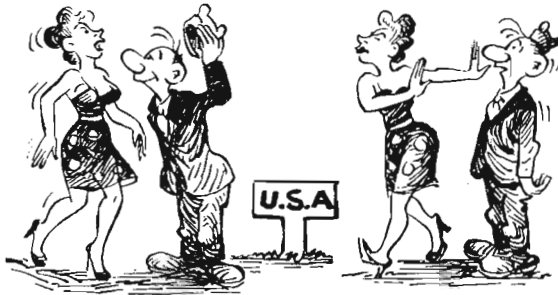
Happily, we reproduce this one of COL. PAT SHEA, the Ex. O. of Div. Arty. in Hawaii days..



... "I'm a disinherited nobleman", said Tom crest-fallenly.. "My parrot couldn't learn English so I learned his language", said Tom awkwardly.

THE SAD SACK

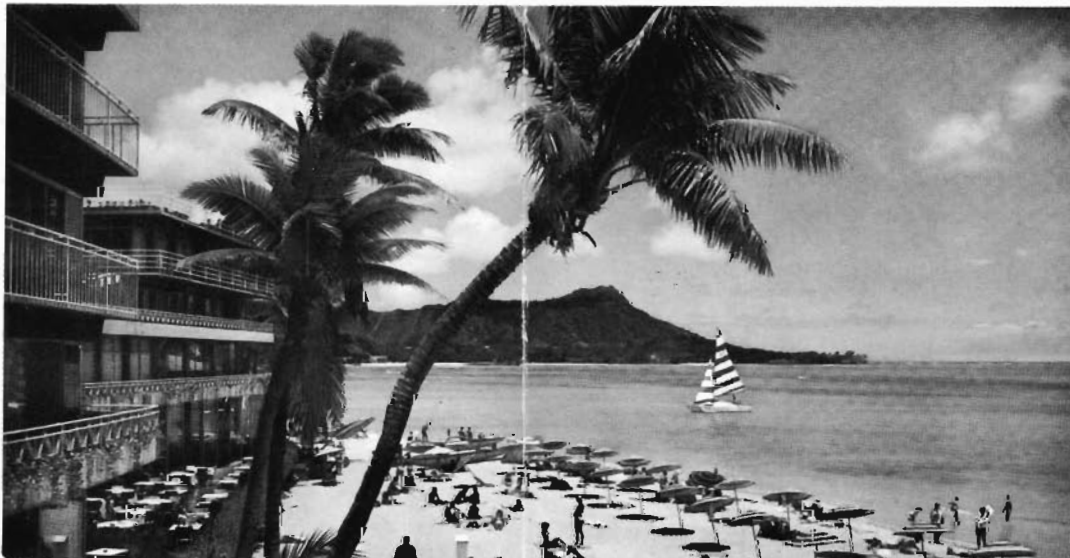
"THE WORM TURNS, RELUCTANTLY"



Sgt. GEORGE BAKER

The legend of Hawaii's hospitality will become a treasured memory of a vacation fully enjoyed. The swaying tempo of island music will haunt you during your lifetime of memories of this rapturous land of aloha. Majestic Diamond Head, flickering torch flames and star-studded tropical nights will bring you irresistibly back to the islands . . . and as always, a warm welcome of aloha will greet you at the REEF HOTELS, where sun, sand and surf combine to make a vacation realm of unforgettable experiences!

You'll never forget your
**HAWAIIAN
HOLIDAY!**





At the Boston convention, CHET ANDRECZAK (Cnd. 1st), Dorothy, Steven and VERNON SCHENKEL, (Hq. 1st, 34th), Lucy and ANDREW MARCOCCI (2nd Bn., 21st), the Marcocci children, and Sam Marcocci, Andy's brother.

With us at our Boston party last August were JOHN and Rachel NICHOLS (H21st '43-'46) out of Buttermilk, Ellsworth, Me. Johnnie tells the one about the GI who was wounded in France and evacuated back to a base in England. When he woke up, he asked, "Where am I?" "You're in jolly old England" said his nurse with a cockney accent. "Did I come here to die?" he moaned. "No" replied his nurse, "You came here yesterdie".....Can you punctuate the following so as to make it read sensibly?- IT WAS AND I SAID AND NOT BUT. Give it a few seconds. Answer below.....Joined: JOHN G. DEEGHAN (I 34th - '45) of 160 Susquehanna, Renoud, Penn. John has a wife, Dorothy and 3 youngsters, Joan, Michael and John. He's a locomotive engineer with the Central Region of Penn. R.R. Johnnie was cited for gallantry in action at Point Kalaklan, Luzon, P.I. on 30 Jan. 45. Deeghan proceeded against a well dug in Jap position which had been causing casualties to our troops. Crossing an open area where he was exposed to enemy fire, Deeghan fired into the enemy position and although under constant enemy rifle fire threw a grenade into the enemy position, killing one Jap, wounding another, and forcing the remaining two Japs to flee to the beach below where they were killed. Deeghan's courageous action was an inspiration to all and reflected high credit upon himself and the military service.....How about doing it this way?: It was "and", I said, and not "but".



FRIENDLY INFORMALITY — that's the keynote of your vacation at the REEF hotels! True to tradition, your Hawaiian vacation will be as relaxing as the swaying palms and as casual as the beachcomber. Sparkling waters and white sands enhance endlessly lovely days. On the beach, friendly Hawaiian beach boys will carefully supervise your participation in the exciting art of surfing, outrigger canoeing, catamaran sailing, skin diving, or spear fishing among the fantastic gardens of the undersea coral reef. Or, if you prefer, just relax and enjoy yourself, for here is the focal point for "lazy days".

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A New York lady who makes frequent trips to London has a sly routine which she follows as soon as she checks into her hotel room. She casually tells the operator to get Buckingham Palace for her and asks to speak to the Queen. Then she calls Clarence House for the Queen Mother. "I never get them on the telephone, of course", explains the lady, "but from then on, do I get service from the hotel".....JULIUS JOSZ (A19th) came to Boston all the way from 7344 Rock Dale, Detroit, Mich. We missed Stephanie again this year, Julius. We had to see it with our own eyes: on one convention 2:00 A.M., Julius was combing the hair of one of our lady guests...and the result was lovely.... We told you it was a wild weekend....TS for CHARLES T. STANCIL, (Sv. 19th), 6604 W. Markham, Little Rock, Ark. - diabetes has developed in one of the children....ROBERT and Marie NELSON (F 19th) went to Boston from 6228 Cardiff, Philadelphia. They have 4 children....ROBERT D. NOLAN (21st '42-'45) made it to Boston from 205 S. Bethany, Kansas City, Kans....JOINED US: LOUIS B. PETTEY (Hq. Co. 7/42-9/45) of 111 S. Washington, Apt. 41A, Alexandria, Va. Louis lives there with wife, Lillian. Louis as a Staff Sgt. was cited with a Bronze Star for meritorious achievement at Hollandia and Mindoro. Lou wants to hear from W.O. WOMACK of Pueblo, Colo., BILL LOFTUS of Cedar Rapids, Iowa, and WOLFE CITRON of New York, N.Y..... Two weeks in captivating Hawaii. Think of it. You might even start packing. You'll be traveling 1st class all the way at the lowest prices ever offered for a champagne-quality tour.....Like optical illusions? What's this one? A 3-pronged blivet? You're wrong. This one proves that you can't trust



your own eyes. Stare at it for a minute. You can figure it out if you go slowly. Don't get dizzy.....

"Junior" PAUL A. HARRIS (G21 '45-'46) brought Lessie and the 2 boys, Al and Wes, up from 3817 Yanceyville Rd., Greensboro, N.C....Col. ALVA C. CARPENTER (Div. J.A.G. '41-'45) is back in Washington, D.C. at 1733 N. St., N.W. (Apt. 310), Canterbury House.....JOHN T. O'CONNOR of 46 Exton, N. Arlington, N.J. couldn't make Boston: he was on duty with the 78th Div. at camp when our fun-fest came off. We missed you, John...."You go on ahead and I'll bring up the rear", said Tom sternly.

MIKE RADOSEVICH, 10631 Ave. D., Chicago, Ill. is looking for a copy of the Korean history. They're out of print, Mike. We're getting prices on a reprint, Mike. You'll be hearing from us....Mike's letter went all the way to Div. in Germany and back to us..... Inquiries in on the lack of Taro Leafs last fall from MARTIN WIGLESWORTH, Rt. 2, Cynthia, Ky., JOHN BUELMAN, Rt. 1, Box 35, Lockbourne, Ohio, and J.R. FOUKE, 505 Green Bay, Lake Bluff, Ill. Three of those and we're as cheerful as a basset hound being dragged through a cactus patch.

LEONARD DONOVAN (I21st '45) made Boston. Len's at 87 Everett, South Portland, Maine. He inquired of Gen. ROSCOE B. WOODRUFF (Div. Hq. '44-'45) of 208 Elizabeth Rd., San Antonio, Tex., and we were able to report that "Woody" is recovering from a cataract operation. He reports that the going is somewhat slow. We wish you well, Gen'l. W. Woody also reports that Col. GEORGE HERRON (21st '45) at 2210 Grove Way, Castro Valley, Calif. is being careful after a heart attack. We're pulling for you too, George. Gen'l. W. ran into NEWTON F. BROWNING (21st). of 520 Camellia Ave., Orange, Tex., as Newton was coming out of a hospital. We are wondering if Gen'l. W. knows anyone who is well. He would assure us that in this case however, it was Newt's wife who was the patient: Newt was only a visitor. Good wishes for the Mrs. Newton.



"Scuse me, I thought y'all was soldiers."

For sending along some of his old pictures, heartfelt thanks go out to COL. RICHARD HUNTER LAWSON, retired,

our one time Div.G-2. It would not be right in using them, as we're happy to not to include this one of Dick himself.



"No, Eve, I won't eat that apple", said Tom adamantly.... It's JACK MATTHEWS (on your right), as a Lieut. in Hawaii in the Aide de-Camp period of his life....

