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# *E KOMO MAI*

*Kahala Life* invites you to explore our world-class hotel and resort on a deeper level, and meet the people and community that make The Kahala your home away from home. We continue to place a heightened focus on health and safety amidst the pandemic while delivering our luxury service and warm *hoʻokipa* (hospitality) to visitors and *kamaʻāina* (locals) alike. The Kahala remains deeply committed to sharing authentic Hawaiian experiences while preserving our land, ocean and culture for generations to come. These pages highlight just a few of the people, history, small businesses and places that define our remarkable home and bring The Kahala's mission to life.

In this issue, meet Hawai'i's Ambassador of Aloha, Danny Kaleikini. As one of Hawai'i's most legendary performers, Kaleikini had an unprecedented 30-year-residency at our Hala Terrace (today the Plumeria Beach House) showroom where he shared his musical talents, culture and aloha spirit with audiences from around the world.

Explore our surrounding neighborhood through the historic home of Paris-born artist, muralist and scholar Jean Charlot and through the story of Cromwell's Beach — the secluded slice of paradise located in Diamond Head named after heiress Doris Duke's husband, James Cromwell. We also invite you to learn the story of star-crossed lovers and the native naupaka blossom. You'll discover why the flower blossoms on the mountain and near the ocean — including spots around the resort.

We also take you on a tour of hole-in-the-wall bakeries, food trucks and established restaurants for irresistible and unique local desserts. Also highlighted are the local aromatic flavors of Hawai'i through the art of tea. Learn how local tea maker Tea Chest Hawai'i helps create special blends for The Kahala using high-quality, organic, sustainable and local ingredients. Then, sip along these pages on a tour of the best craft beer in Honolulu, including Beer Lab HI, available at our Plumeria Beach House.

Finally, please take a moment to learn about Huli, a nonprofit organization inspiring the next generation to engage in environmental stewardship and cultural awareness. The Kahala is grateful for the opportunity to support Huli as they perpetuate the Hawaiian value of *malama 'āina* (caring for the land).

As always, we invite you to experience all the unique and beautiful elements of The Kahala Life — marked by our gracious hospitality and celebrated connections to our island's past. From our *'ohana* to yours, we thank you for choosing The Kahala and look forward to welcoming you back soon.

*Mahalo nui loa.*



Joe Ibarra



Letter from **Joe Ibarra**,  
General Manager  
**The Kahala Hotel & Resort**





# KAILA

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#### COVER

Naupaka—*Forbidden Love, Flourishing Landscape*  
*The legend of the naupaka flower, page 46*



# THE PARK

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Artist Rendering of Future Planned Victoria Ward Park



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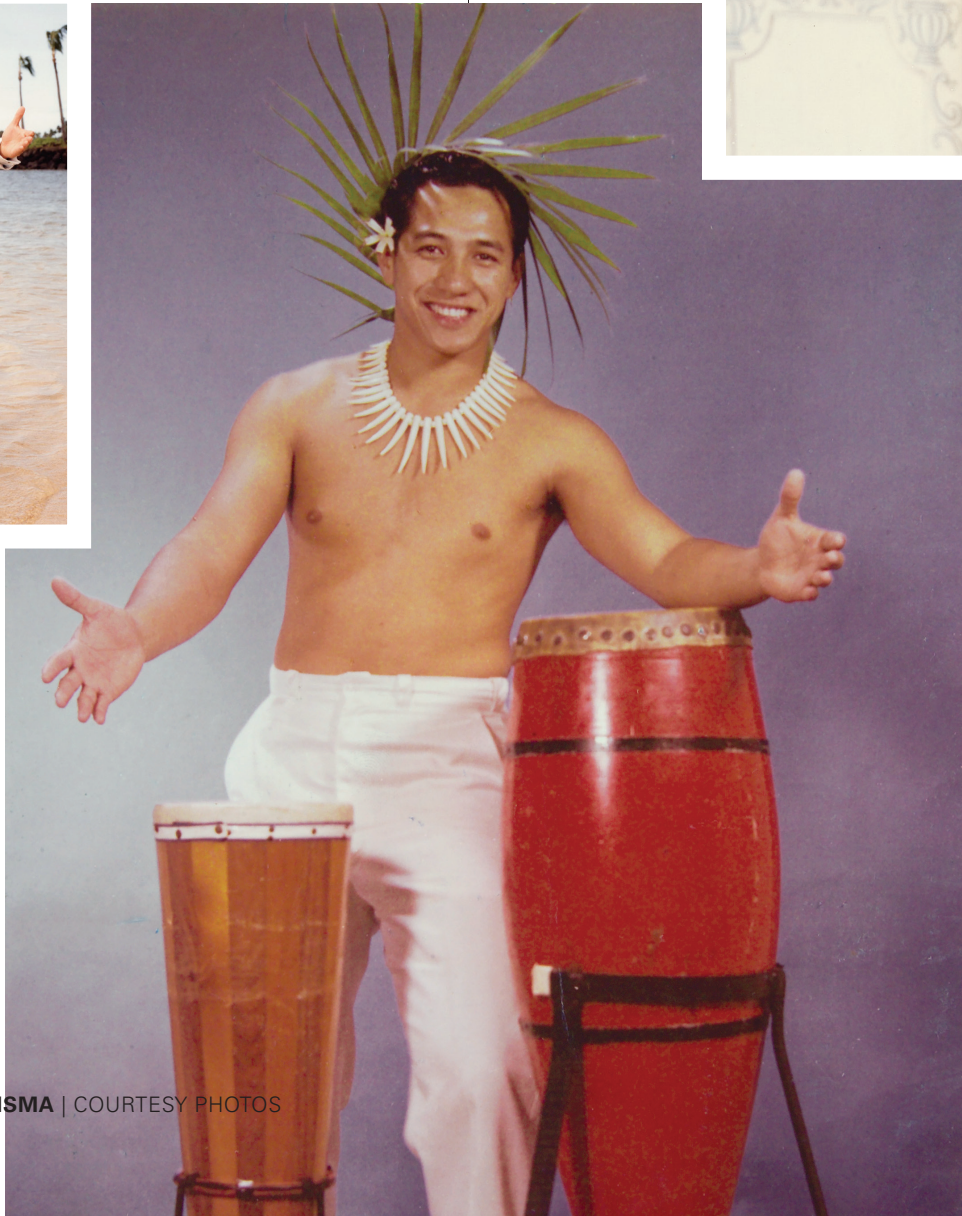
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MY KAHALA | IN RETROSPECT





# HAWAII'S AMBASSADOR OF ALOHA



For three decades, Danny Kaleikini has shared the aloha spirit with audiences from around the world at the Kahala Hotel.

A little after sunset at the Kahala hotel, an audience has gathered in the Hala Terrace for an elegant evening of dinner and music. With the Pacific Ocean for a backdrop, a dashing figure with wavy hair steps out in front of the packed crowd. He's wearing a suit adorned with colorful flower lei and he begins to gently serenade the crowd with traditional Hawaiian *mele*, or song. "Please make yourselves very comfortable, Hawaiian style," the gentleman says, strolling down the aisles of the open-air showroom, greeting folks with handshakes and smiles. "These are our songs; our dances; our music of old Hawai'i..."

For the next two hours at the **Hala Terrace** (today the **Plumeria Beach House**), Danny Kaleikini — Hawai'i's own "Ambassador of Aloha" — will lead a romantic show of music, hula and oli, or Hawaiian chant, for *kama'aina* (locals) and *malihini* (visitors) alike. Then, at 9 p.m., he'll do it all over again for another full house. The faces in the audience will change and so will the songs but an unforgettable experience of love and aloha will remain the same, night after night.

"People always want to hear the music of yesterday. When I started, this show had songs, like *My Little Grass Shack* and *Lovely Hula Hands* and some thought I was nuts to play these oldies," Kaleikini says. "But the more romantic and nostalgic the music was, the more successful the show. I have the record for singing *Hawaiian Wedding Song* over 10,000 times. I sang it every night because everybody wanted to hear that song."

For more than six decades, Kaleikini has been one of Hawai'i's most legendary performers. This veteran local crooner may have gotten his start singing on the streets of



Danny Kaleikini, one of Hawai'i's most legendary performers, was the star entertainer in the Kahala's Hala Terrace showroom for 30 years.

DANNY KALEIKINI SQUARE IN 1972



DANNY WITH MICHAEL JACKSON



Chinatown and Waikiki but, over the course of a storied career, Kaleikini would wind up playing for some of the biggest names in the world, from rock stars to royalty.

"I started playing music in my backyard. My father and grandfather worked for the city and county refuse department and as soon as they *pau* (finished) work every Friday, they'd come home, grab 'ukulele and guitar and a six-pack, and go to the backyard. That's how I learned," recalls Kaleikini. His high school music teacher convinced a young Kaleikini to join the school choir, which led to his getting a degree in music from University of Hawai'i. To support himself after college, Kaleikini worked part time shining shoes on Hotel Street and as a busboy in Waikiki. ("I'd be clearing dishes and the band would call me up to sing a song for the audience, so I would. Then, my boss would yell at me to get back to bussing my tables!") Eventually, Kaleikini's local success brought him to stages around the world, where he played Hawaiian music for audiences in Dallas, Chicago, New York City and even Havana. Says Kaleikini: "Fidel Castro's brother, Raul, heard I played the bamboo nose flute and he wanted to hear it. That and, of course, the *Hawaiian Wedding Song*."

In 1967, Kaleikini returned home and was offered the deal of a lifetime: a five-year contract to perform nightly at the newly opened **The Kahala Hilton** (which was later renamed **The Kahala Mandarin Oriental** and then **The Kahala Hotel & Resort**) for \$1.5 million dollars, an unheard of sum for local singers at the time. "It was seven days a week but it was unreal," Kaleikini says. "In the afternoons, I'd bring the hula girls to Waikiki, we'd play music on the sidewalk and tell people to come to the beautiful Kahala for our Hawaiian show. We were selling out both shows every night."

Five years at the Kahala eventually turned into an unprecedented 30-year residency for Kaleikini. As the music man

became more popular, so did the Kahala Hotel, which gained a reputation for offering lavish accommodations that were both luxurious and secluded. "We'd get celebrities in the audience like Sylvester Stallone, Don Rickles, David Copperfield, Dolly Parton..." says Kaleikini. "As famous as they all were, they'd be so nice. I'd get them all to sing with me and get up on stage and dance the *Hukilau*."

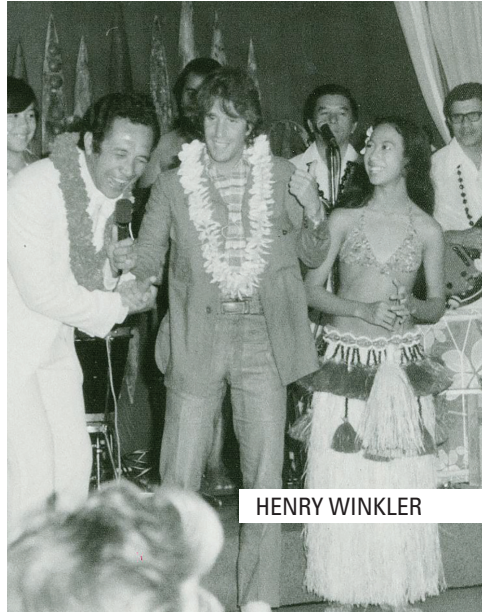
At the Kahala, Kaleikini performed for President Bill Clinton and John F. Kennedy Jr. He played four holes of golf with President Gerald Ford, and unsuccessfully tried teaching Wayne Newton how to surf at Kahala Beach. (Newton got his revenge by trying to teach Kaleikini how to water ski in Las Vegas.) When Prince Charles and Princess Diana visited the Kahala Hotel in 1985, Kaleikini sang songs and played the 'ukulele for the royal couple in their suite.

"So much happened at the Kahala and in that showroom," Kaleikini says, remembering. "I thank those guys for giving me a chance and supporting me. Looking back, that made the difference." 🌸

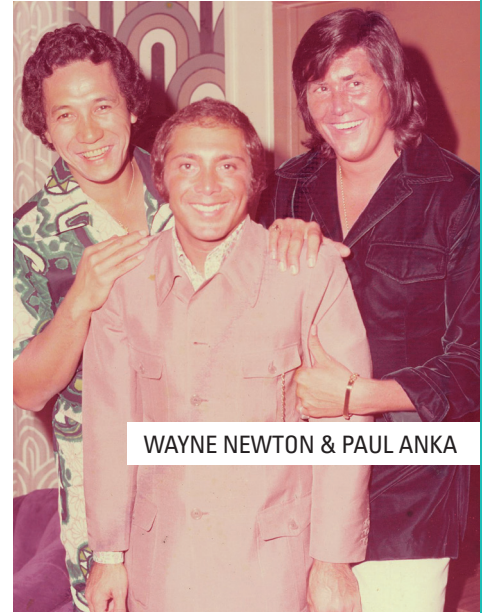
**FUN FACT: IN 1972, THE KAHALA HILTON DESIGNATED THE MALL FRONTING THE HOTEL AS "DANNY KALEIKINI SQUARE." LATER THIS YEAR, THE KAHALA HOTEL & RESORT PLANS TO REDEDICATE THE DRIVEWAY TO THE LEGENDARY ENTERTAINER.**







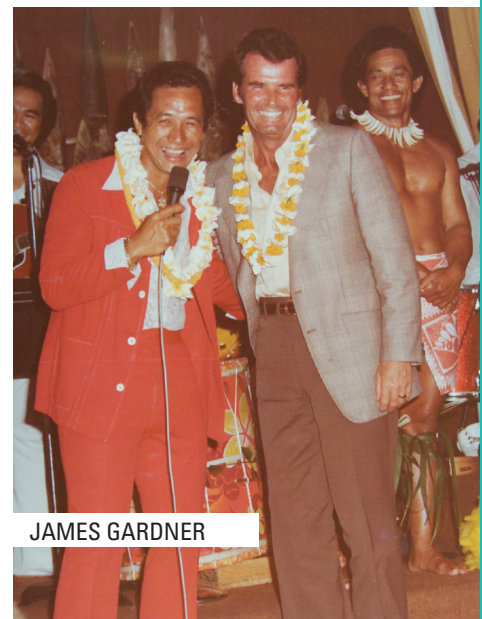
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During his 30 years of entertaining guests at the Kahala hotel, Kaleikini has performed for countless celebrities, as well as presidents and royalty.



“An exquisitely designed example of midcentury modern architecture.”





# AN ARTIST'S ABODE

Jean Charlot's Kahala home captures a moment in time.

**T**ucked away on a quiet street in Kahala, sits a house that uniquely ties the early Mexican muralism movement of the 20th century with the future of architecture in the 21st century and possibly beyond.

The home is known as the **Charlot House**, built and designed by George Wimberly of Wimberly, Allison, Tong & Goo for renowned artist Jean Charlot.

Charlot was born in Paris in 1898. His mother's family had ties to Mexico and the artist spent much of his life there. He immersed himself in Mexican culture and art — both ancient and contemporary. As he matured into adulthood, his circle of friends included artists Fernando Leal, Pablo O'Higgins, Frida Kahlo and Mexican muralist Diego Rivera. The trio would soon help launch the Mexican muralism movement that was spearheaded by the Mexican government that aimed to bring a sense of pride and identity to post-revolutionary Mexico. Charlot's fresco, *Massacre in the Templo Mayor* (1921-1922), was part of Rivera's first commission from the government.

Charlot's work gained him notice around the world and he soon began taking commissions outside of Mexico. He also began teaching, which eventually brought him to University of Hawai'i at Manoa. While here, he counted Madge Tennent among the circle of creatives he worked with.



The Charlot home was built in 1958 in the Kahala neighborhood, a short distance from *The Kahala Hotel & Resort*. The split-level ranch-style residence is bordered on one side by the Wai'ālae Country Club golf course and its back lanai looks out on a canal populated by native fowl.

The home is a testament to its original owner, his vision and his embrace of collaboration.

Charlot worked closely with Wimberly on the design of the abode, which is listed on both the national and Hawai'i registers of historic places.

The home features a mural, *Tropical Foliage*, which Charlot worked on with family and artist (and fellow muralist) Juliette May Fraser.

Executive director of Historic Hawai'i Foundation Kiersten Faulkner described it as "An exquisitely designed example of midcentury modern architecture," on the foundation's website.

The artist, who called Hawai'i his home from 1949 until his death in 1979, taught at UH Manoa until 1966. His murals can be found at the campus' Bachman Hall.

Charlot shared the home with his wife Zohmah and their four children. In 2002, his children gifted the residence to University of Hawai'i; and today the home is managed by UH School of Architecture along with the Historic Hawai'i Foundation. 🌸



The Charlot House in Kahala, home of renowned painter and illustrator Jean Charlot, stands as a testament to the artist's vision and his embrace of collaboration. A *Honolulu Star-Bulletin* photo of Charlot in 1964.





*Byron Goo already had a successful career in real estate when, in the early 1990s, he looked around at the culinary scene and noticed that while the rise of craft beer and artisan coffee roasters had turned everyday drinks into coveted, trendy beverages with an air of exclusivity, he didn't see the same progress being made with tea.* Having grown up with a tea-drinking Chinese tradition, he believed it was just a matter of time before the Western world would begin to embrace a drink Asia had enjoyed for centuries.

He and his wife Satomi saw how they could play a role in making that happen by launching **Tea Chest Hawai'i** as a catalog to help people source the best teas from around the world. Hey, the catalog concept worked for Sears Roebuck and L.L. Bean, right?

# THE ART OF TEA

Hawai'i's tea culture blends together local flavors, sustainability and storytelling.

Never mind that in the year they launched, the internet marketplace was about to take over and make over the retail world. Amazon made its first book sale in July 1995. eBay followed suit in September that same year, when founder Pierre Omidyar auctioned off his own broken computer printer for \$14.83.

The internet made it possible for customers to connect directly with businesses, cutting out any need for a middleman. Needless to say, Goo's initial dream of rocketing to success as a tea boss crashed and burned. But don't cry for him. He kept at it, and, rather than selling others' teas, he started working with local farmers on three islands and formulating his own Tea Chest Hawai'i blends, all with local flavors and sustainability in mind.

His blends have won Tea Chest Hawai'i's three house brands — Hawaiian Natural Tea, Island Essence and Tea Chest Hawai'i Tropical Iced Tea — a place on retail shelves as well as hospitality partners including restaurants, airlines and luxury hotels.

So when *The Kahala Hotel & Resort* prepared to relaunch its Saturday afternoon tea service, Tea Chest Hawai'i was top of mind for creating teas that would tell the story of the area and the resort.

"We wanted to play up the history of the guests of *The Kahala*, that has included royalty. So we came up with the Ali'i tea," says Keith Mallini, manager of the resort's **Hoku's** restaurant.

Among royals who have stayed at the resort include Queen Elizabeth II and Prince Philip, Prince Charles and Princess Diana, Japan's Emperor Hirohito and Empress Nagako, King Taufa'āhau Tupou IV of Tonga, and Monaco's Prince Rainier and Princess



Olena, right, and Mana teas in vessels, at the Tea Chest in Kalihi.



The Kahala's new tea menu features pure teas, as well as exclusive blends made from high-quality organic, sustainable local ingredients. Tea service also includes savories and sweets created by The Kahala's executive chef Jonathan Mizukami.

Grace. American "royalty" have included movie stars and several American presidents, starting with Lyndon B. Johnson in 1966.

The tea service also includes savories and sweets created by *The Kahala's* executive chef Jonathan Mizukami, whose Maui roots also provided inspiration for the Ali'i tea, which incorporates black tea cultivated by **Maui Tea Farm**.

Goo was drawn in by Mallini's desire to take guests on a journey from *The Kahala's* past to present. Like everyone else growing up local, Goo was familiar with the property as a site reserved for special occasions such as anniversaries and weddings.

"I came here for my prom," Goo, an 'Iolani School alumnus, remembered. "I loved the stories associated with the property and *The Kahala's* commitment to sustainability that aligned with our core values as a company. Malama 'Aina is our mantra. We work with small, independent growers to source high-quality organic, sustainable local ingredients to protect the land."

With sustainability in mind, Goo created the Liliko'i Cacao tea that makes use of Manoa Chocolate cacao seed shells that would typically be discarded after nibs are extracted to create chocolate. The shells still retain the chocolate essence that flavors the tea and fills the air with its luscious aroma. Goo used the Japanese word "mottainai" to describe the philosophy of avoiding needless waste of something useful in creating this tea. The result is a magical combination.

*The Kahala's* new tea menu also includes pure teas such as indigenous mamaki and silver needles white tea. Only the hand-picked top leaf shoots of the tea plant, representing just 1% of the world's tea harvest, go into making this rare white tea.

But the most intriguing story was that of the *hukilau*, a Hawaiian tradition of community fishing that was once a Sunday ritual at the hotel. During the event, guests gathered beachside to watch fishermen cast a huge net over the shallow water at the shoreline. As fish swam over the net, everyone then pitched in to pull in the net for a resulting fish feast.

"I think of it as a festive celebration where people cooked together and came together to give *mahalo* (thank you) to the ocean for feeding us, for taking care of us. It was a great way to catch up, talk story," says Goo, who came up with a tea blend incorporating black tea to represent the land, blue cornflower to signify the ocean, with bursts of color from rose, marigold and red safflower petals to convey a sense of celebration.

"That ability to convey a sense of place is what I like about tea culture," he says. "Guests at *The Kahala* come from all over the world and they want to find something unique that connects them to this place." 🌸





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**MAHINA (MOON)**

The super flower blood moon turns red from a lunar eclipse on May 26, 2021, in the skies above Aloha Tower in Honolulu. This occurrence was the only total lunar eclipse in 2021 with Hawai'i having had the best global location to view the lunar event.

Jamm Aquino photo









# SOAP LIFE

## GET FRESH AND CLEAN WITH LOCALLY SOURCED NATURAL AND HEALTHY SOAPS.

The bathroom and shower space became a relaxing sanctuary for many during the pandemic — and continues to be a safe haven of tranquility. Helping all those hard workers achieve that feeling of calm after a long day is **Kaimuki Soap Co.** and its line of local, organic aromatherapy soap bars.

“I started to explore this idea of making custom soaps as a way to be more culturally aware,” says co-founder John Kealoha Garcia, who runs the business with partner Jaime Moniz. “To be more mindful of what we’re intaking and also putting on our bodies.”

Thus, the search began. The couple melted and poured glycerin soap, and quickly realized that the craft is not as easy as one would think. There’s a lot of chemistry involved, especially since they wanted to ensure an ethically sourced all-natural product. Their journey led them to working with a local soapmaker to fine-tune their goods, which are all made with either olive or coconut oil, and now Kaimuki Soap Co., which launched last April, has a full roster of shampoo/body bars, face/body bars, body bars and even a liquid pet shampoo.

“It’s great for dogs, and if you wash your cat, them, too,” shares



Moniz. “It’s 100% olive oil based and has a mountain apple scent. We’ve had a lot of good reviews coming back from customers saying it’s helped with their dog’s dry skin, and that’s always a plus.”

Shampoo and body bars include papaya and pineapple, honey and coconut, and avocado and aloe; body bars feature tobacco and bay leaf, and lemongrass and oat (as well as limited editions as seasonal ingredients change); and a face and body bar in charcoal/mint — all of which are tailored to help a variety of people.

In fact, the reason why Garcia and Moniz chose to promote their products as bars plays into its mission of sustainability, as well. All have ingredients that are mindful for both body and hair, and the lack of plastic packaging eliminates that element of waste.

“It’s all in one soap bar to be more Earth-conscious,” Garcia explains. Plus, all skin and hair types are different; not a one-size-fits-all format often seen at big-box stores.

Moniz, for example, particularly likes the charcoal and mint face bar, but notes that it’s not ideal for those with dry skin, and also favors the avocado/aloe bar since she’s out in the sun a lot.



Kaimuki Soap Co. offers local, organic aromatherapy soap bars that are ethically sourced and all natural.



Jaime Moniz co-founded Kaimuki Soap Co., creating high-quality customs soaps with sustainability in mind.

“The honey and coconut one is very creamy, and honey helps with shine for your hair,” she adds.

Those in need of an exfoliant will enjoy the papaya-pineapple variety, which has papaya seeds mixed inside of the bar, and the lemongrass-oat bar.

Garcia, meanwhile, is fond of the tobacco and bay leaf, which is one of Kaimuki Soap Co.’s bestsellers.

“It’s woody,” he says. “When you think tobacco, you don’t think skincare, but this one is made with bergamot, madder root, bay leaf and Brazilian rose clay.”

The ingredients are top-notch, no doubt, but people shop with their eyes, and in this realm, Kaimuki Soap Co. delivers, as well. The packaging is cruelty-free and minimal, featuring brown paper to wrap the bars and simple decor.

“It’s design and aesthetic,” Garcia notes. “How the bars are shaped and polished all have some kind of meaning. From a design standpoint, our products are driven by ingredients.”

The papaya/pineapple bar has a shredded exterior reminiscent of fresh pineapple, while the honey/coconut version has circular pockets that mimic a honeycomb. Or, take the charcoal/mint bar that’s polished and imbued with texture similar to that of charcoal itself.

“We call ourselves a subscription soap company; the concept is that people can subscribe to whatever soap they want,” Garcia adds. “They can pick it up curbside or we ship it.”

There’s a little more than a half-dozen products on Kaimuki Soap Co.’s virtual shelf — including a limited-time lavender/rosemary bar



— and knowing where to start might seem daunting.

It’s why Garcia and Moniz suggest trying the signature collection that features Kaimuki Soap Co.’s six main bars, offering newcomers the best way to try it all and find the right match — not to mention the basket makes for a great gift when traveling back home. (Find a full lineup online at [kaimukisoap.co](http://kaimukisoap.co).)

“This is where good aromatherapy is a center point for the way we live now,” explains Garcia. “We are really honored to not only do this work, but also continue to grow as people focus more on self-care.” 🌿



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**MAHINA (MOON)**

The super flower blood moon on May 26, 2021, over Honolulu. At 7% bigger and 15% brighter, the 'supermoon' was the biggest and brightest full moon of 2021.

Jamm Aquino photo

IF YOU KNOW, YOU KNOW

Lady M  
creme brulée  
crepe cake

30

THE KAHALA HOTEL & RESORT

WORDS KELLI SHIROMA BRAIOTTA | OLIVIER KONING PHOTO





# HITTING THE *Sweet* SPOT



Take a bite out of some of Hawai'i's must-eat treats.

*Whether it's from a hole-in-the-wall bakery, food truck or established restaurant, O'ahu is home to a variety of unique desserts. The next time you're craving something chocolatey and sugary — or fresh and fruity — lucky you're in Hawai'i to get a taste of these local favorites.*



### Mille Crepes at Lady M in Waikiki:

The irresistible **mille crepes** from world-renowned **Lady M** are available on Oahu at Waikiki Tea. These delicate desserts are made from 20 paper-thin, handmade crepes with 19 layers of light pastry cream. These French-inspired confections with Japanese flavors are less sweet compared to traditional, American cakes. The most popular flavor is the signature *creme brûlée* crepe cake with a slightly caramelized top.

Specialty flavors at **Lady M Waikiki Tea** include tiramisu, chocolate and caramel popcorn, while previous flavors have ranged from earl grey and strawberry to pistachio and blueberry cream cheese.

Internationally, **Lady M** boutiques are located in Singapore, Taiwan and throughout China.

LADY M AT WAIKIKI TEA  
234 Beach Walk | (808) 886-6000



Lady M is known as the creator of the world famous Mille Crêpes, an unforgettable cake coupling 20 alternating layers of soft cream and lacy French crêpes.



**Cake Bombs at Pipeline Bakeshop & Creamery:** Pipeline Bakeshop & Creamery's **Cake Bomb**\* is its signature, miniature, flavored dessert that features a cake base topped with a glaze. Each Cake Bomb is glazed by hand without the use of any artificial food coloring.

The Kaimuki bakery has created more than 50 flavors, but features eight per week, with one special weekly flavor. These confections differ from a cake donut because they're baked in the oven instead of fried. While Pipeline's malasadas are its most famous bakery item, its Cake Bombs are its most popular pastry item in the display case.

This special dessert was created for the bakery to have an original signature item, which is why Pipeline went through the process of getting it trademarked. Lemon is still the most popular Cake Bomb flavor, followed by strawberry guava and the rotating weekly flavors.

**PIPELINE BAKESHOP & CREAMERY**  
3632 Waiālae Ave. | (808) 738-8200



**Scones at Diamond Head Market & Grill:**

The cream cheese scones from Diamond Head Market & Grill aren't your typical pastries. While scones might have a bad rap for being too dry, these are unique because of their flaky, cake-like texture. These scones feature a generous dollop of cream cheese in the center, which makes them more moist compared to most.

Blueberry and banana cream cheese scones are both popular flavors, but banana tends to sell out before the end of the day.

**DIAMOND HEAD MARKET & GRILL**  
3158 Monsarrat Ave. | (808) 732-0077



**Poi donuts at Kamehameha Bakery:**

There's nothing like the first bite of a warm, sweet poi donut from Kalihi-based Kamehameha Bakery.

Located in City Square Shopping Center, this local store boasts an assortment of freshly made pastries, including apple fritters, bread pudding, Long Johns, danishes and more. However, the specialty poi-glazed donuts — which are made fresh daily, sticky on the outside and slightly chewy on the inside with a light taro flavor — reign as the bakery's most popular item.

**KAMEHAMEHA BAKERY**  
1284 Kalani St., Unit D106  
(808) 845-5831



**Custard pie at Lee's Bakery & Kitchen:**

Light, airy and not overly sweet, the custard pies from Lee's Bakery & Kitchen in Chinatown have a cult-like following. The original flavor (\$17) features a delicious, custardy center and delicate, buttery crust. The custard pie is the bestseller, but pumpkin custard is the second most popular flavor. Lee's Bakery & Kitchen features pies in other flavors like pumpkin, peach, coconut custard and more.

Call 808-521-6261 to preorder; the Chinatown bakery usually sells out of custard pies every day.

**LEE'S BAKERY & KITCHEN**  
125 N. King St. | (808) 521-6261



**Malasadas from Leonard's Bakery:**

In 1882, Leonard Jr.'s great-grandparents, Arsenio and Amelia DoRego, moved to Maui from Portugal, before making their way to O'ahu, where they opened the first Leonard's Bakery in 1952 at 758 Kapahulu Ave. The bakery quickly outgrew its space, and, five years later, moved a few blocks up to its present address. Since then, they've also added Malasadamobiles parked at Waialeke Center, Pearlridge Center, Windward Mall and Koko Marina Center.

The bakery still uses the same recipe for its soft, fluffy, slightly chewy, golden-hued **malasadas** as it did more than 60 years ago. The original malasada is still the most popular flavor; other featured flavors include mango, strawberry and more.

The bakery showcases festive flavors like pumpkin during the fall and gingerbread during the holidays.

**LEONARD'S BAKERY**  
933 Kapahulu Ave. | (808) 737-5591



**Pies at Ted's Bakery:**

You can't walk into Ted's Bakery without ordering its signature **chocolate haupia pie**. The bakery sells three times more of its chocolate haupia — flaky pie crust topped with luscious, fudgy chocolate pudding, creamy haupia (coconut cream pudding) and whipped cream — than any other flavor. This bakery is unique because of its pie variety and assortment of tropical flavors, including blueberry cream, liliko'i cheese, peach Bavarian, macadamia nut and more.

**TED'S BAKERY**  
59-024 Kamehameha Hwy.  
(808) 638-8207



**The Kahala Hotel & Resort,  
Plumeria Beach House /  
The Veranda**

When it comes to the gorgeous desserts at *The Kahala Hotel & Resort*, executive chef Jonathan Mizukami strives to create something delicious with local flair. Take the **Liliko'i Tart** (\$14) served at **Plumeria Beach House**, for example, which is inspired by classic French pastry tarte au citron, but features a passion fruit sabayon and macadamia nut crust.

"It's tart, sweet and light, thanks to its citrusy flavor," Mizukami says. "If you want something more luxurious, this is what you go for."

For locals craving something more familiar, Mizukami recommends the **Gateau "Banana Cream Pie"** (\$15), available at **The Veranda**.

"Everybody knows what a banana cream pie is," he says. "I want to take something that's familiar, elevate it and present it in a new way."

This "Banana Cream Pie" is a twist on a classic French dessert called marjolaine, known for layers of nut meringue. Mizukami's creation features macadamia nut dacquoise, vanilla pudding, apple bananas and chocolate cream, and is served with vanilla anglaise sauce.

THE KAHALA HOTEL & RESORT  
5000 Kahala Ave. | (808) 739-8888



*The Veranda's  
Gateau Banana  
Cream Pie*





**MAHINA (MOON)**

In this multiple exposure, a blue moon turns red during a phase in a lunar eclipse on January 31, 2018, above Honolulu. A unique phenomenon dubbed "super blue blood moon," it showcased a three-in-one celestial event that hasn't happened in more than 150 years.

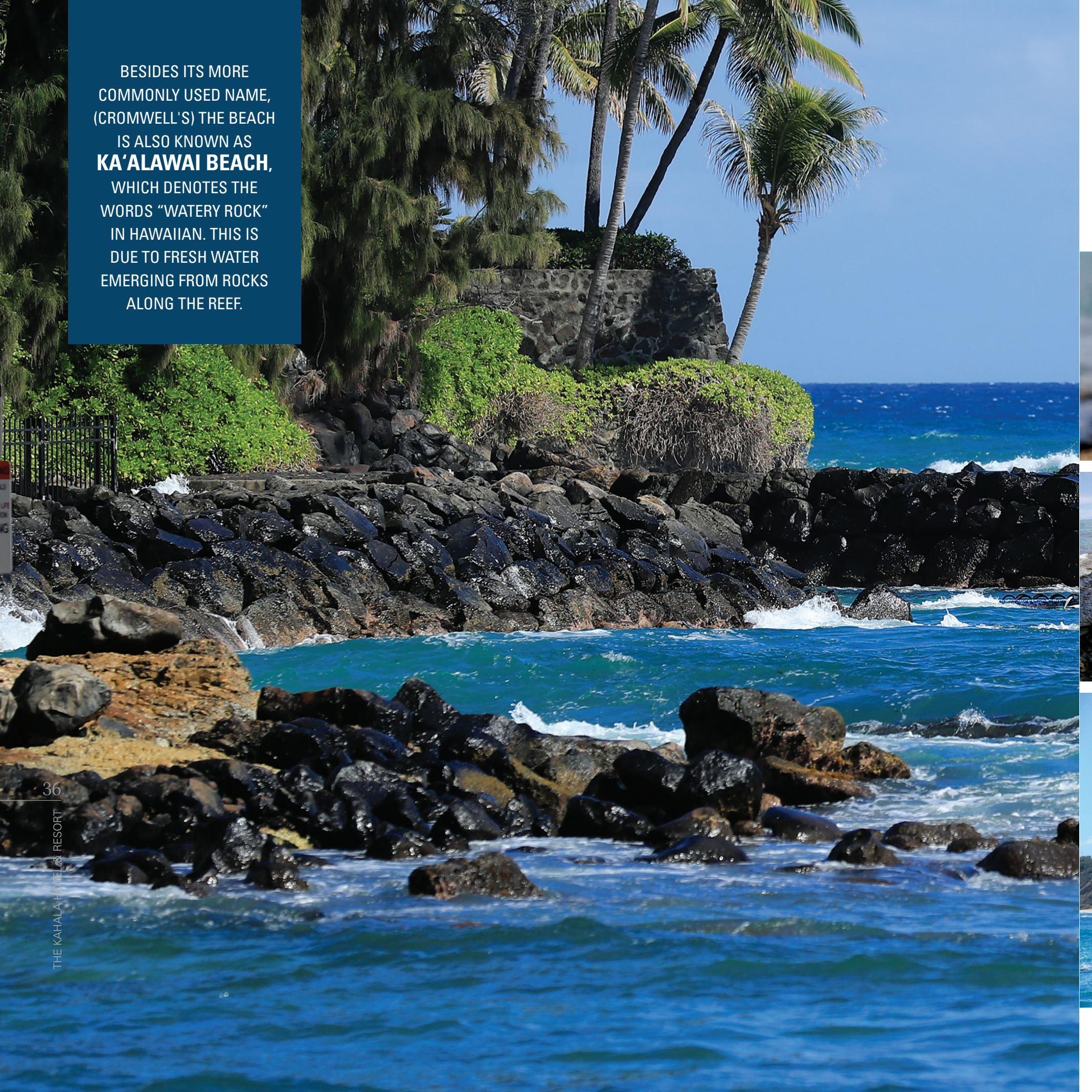
Jamm Aquino photo



**MAHINA (MOON)**

The super flower moon on May 25, 2021, as it rises over Makapu'u Lighthouse located on the eastern most point of O'ahu.

Jamm Aquino photo

A scenic view of a rocky coastline. In the foreground, dark, jagged volcanic rocks are scattered across the water's edge. The water is a vibrant turquoise color, with white foam from waves crashing against the rocks. In the background, a stone wall made of dark, irregular blocks runs along the shore. Behind the wall, there are several tall palm trees and lush green vegetation. The sky is a clear, bright blue.

BESIDES ITS MORE  
COMMONLY USED NAME,  
(CROMWELL'S) THE BEACH  
IS ALSO KNOWN AS  
**KA'ALAWAI BEACH,**  
WHICH DENOTES THE  
WORDS "WATERY ROCK"  
IN HAWAIIAN. THIS IS  
DUE TO FRESH WATER  
EMERGING FROM ROCKS  
ALONG THE REEF.

# OASIS IN PARADISE


Tucked behind a stretch of luxurious oceanfront estates in Diamond Head is Cromwell's Beach, a secluded slice of paradise named after heiress Doris Duke's husband James Cromwell.


Secluded and stunningly beautiful, **Cromwell's Beach** is sited along a quiet suburban neighborhood east of Diamond Head Beach. South shore beachgoers can walk along luxuriously soft white sand while admiring clear blue waters. The waters at Cromwell's are also considered to be relatively serene, presenting fewer swimming risks for novices than at other places. Some more adventurous surfers, however, do use the beach to paddle out to a favored offshore surf spot. It's also an area where spectacular sunsets are regularly on offer.

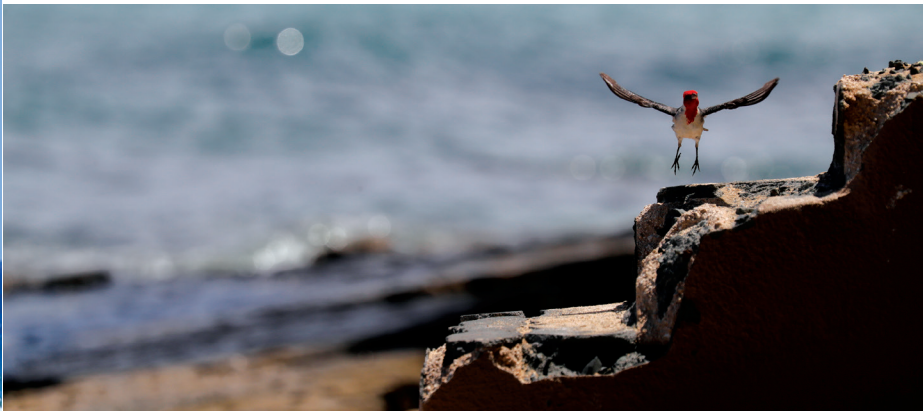
Another aspect of this site is **Cromwell's Cove**, featuring a distinctive-looking rock walkway.

Besides its more commonly used name, the beach is also known as **Ka'alawai Beach**, which denotes the words "watery rock" in Hawaiian. This is due to fresh water emerging from rocks along the reef.

Those looking for this destination can turn onto Kulamanu Street from Diamond Head Road, where curbside street parking is available.

Cromwell's Beach received its moniker from Doris Duke's husband, James Cromwell. This is probably because the beach is so close to Doris Duke's **Shangri La**, an acclaimed museum that was formerly a mansion that Duke built in the 1930s. Duke was a billionaire tobacco company heiress and philanthropist, whose legacy is now overseen by the Doris Duke Charitable Foundation. The Shangri La Museum for Islamic Art, Design & Culture features a variety of collections, from art to furniture and architecture. 

 Discover spectacular views and calm waters at the secluded Cromwell's Beach in Diamond Head.



FIELD NOTES







# LIVING HISTORY

From aboard a historic warbird in the skies above O'ahu, travel back in time to Pearl Harbor almost 80 years ago.

There's much more than meets the eye in Hawai'i. Beyond a picturesque landscape, vibrant buffet of cuisine that showcases the best of the Pacific, and limitless queue of activities and entertainment for all ages, the islands also are a boon for history buffs.

Among its many defining moments: the early morning attack of Pearl Harbor on Dec. 7, 1941, that thrust the U.S. into World War II.

Now, those who want to know more about Hawai'i's past — or anyone merely interested in getting a bird's-eye view of O'ahu — can soar into the clouds with **Wings Over Pearl** to take in sites that include Pearl Harbor National Memorial, which includes the USS Arizona Memorial, and current and former airfields and military bases.

The best part? It all takes place aboard a historic warbird, the P-51 Mustang. Originally crafted for Great Britain, the two-person aircraft eventually made its way to the U.S. Air Force, where it was upgraded with a Rolls-Royce V-12 engine.

"We're one of two places in the world where you can fly over allied battlefields — actual World War II battlefields," says Drew Watson, Wings Over Pearl management consultant. "The airplane did serve, so you're getting the authentic ride, as it were. ... It's a bucket list item."

Three rides, ranging from \$1,995 to \$2,895, currently are available to choose

from. The first is a brief 15-minute jaunt called Pearl Harbor Patrol that follows the route the first group of Japanese pilots took on Dec. 7, 1941, flying over locales such as Hale'iwa Fighter Strip, Wheeler Army Airfield, Ford Island, Hickam Air Force Base and Arizona Memorial.

The second, West Island Sortie, lasts for approximately 20 minutes and, in addition to going the path that the first group of Japanese pilots took 80 years ago, also includes the course of the second group of Japanese pilots, including soaring over Marine Corps Air Station 'Ewa and Dillingham Airfield.

The final package Wings Over Pearl offers is a 30-minute flight that explores the island in full. Along with landmarks included in the other two trips, O'ahu Reconnaissance includes unmatched views of the Windward side of O'ahu, including Bellows Air Force Station, Opana Radar Site, the remains of Kahuku Army Airfield and a former naval base in Kāne'ohe Bay.

The latter, says Watson, happens to be a popular pick.

"It is by far the superior flight," he says. "You get more of a thorough understanding of the size of the island, a lot of locations of the island, by doing that longer route. For me, to just fly it, I'd much rather go around that side of the island, versus taking off and going down to Hale'iwa and back. ... There's much more to see."

Watson is among a few Wings Over Pearl pilots — though as of this writing, he's the only one currently flying. The biz is an offshoot of Erickson Aircraft Collection, based in Madras, Oregon, where it displays historic warbirds and also offers rides aboard some.

Its presence on O'ahu still is relatively new. In fact, Wings Over Pearl had just gotten its start in February 2020 when the island went into lockdown due to COVID-19. Having only recently reopened in May, Watson is the "feet on the street," as he puts it.

For his part, Watson has been a pilot since getting his license in 2002, flying old World War II planes like the P-51 Mustang since around 2005 — even though his interest in warbirds extends further back than that.

"My father owned (a warbird)," says Watson, who himself owns a Harvard Mark II, sometimes referred to as T-6 or SNJ. "It's kind of family history; I'm actually getting my son into it, too.

"It's a passion," he adds. "Our vets from World War II, whether it be the vets or even the people that worked on the airplanes, the people involved — I'm talking to fewer and fewer of them every year. I think it's important for us, or for me as a pilot of this airplane."

*For more information on Wings Over Pearl, visit [wingsoverpearl.com](http://wingsoverpearl.com) or call (808) 469-1937.*



Get a bird's-eye view of O'ahu from aboard the historic P-51 Mustang.



Huli welcomes children to Maunalua Bay, where they remove invasive species, plant native flora and fauna, sail on a canoe, test the water quality and more. The goal is to cultivate an understanding and respect for the bay.

# CULTIVATING A CONNECTION

A nonprofit inspires the next generation to take care of their land and ocean by promoting environmental stewardship and cultural awareness.

Jesse Yonover's love for Maunalua Bay runs deep, which is precisely why the Hawai'i Kai native, along with Aina Haina's Austin Kino, established **Huli**, a nonprofit that hopes to foster that same admiration in the hearts and minds of all those it can.

It all started when the East O'ahu boys, who grew up with the bay as their stomping grounds, heard stories from *kupuna* (grandparent or ancestor) and local fishermen about how bountiful these waters once were.

"When you talk to them, they tell you what it was like when they were kids, and how it was abundant with fish, there was way more coral, there weren't invasive algae problems, the freshwater springs were flowing, and the fishponds were vibrant and alive," says Yonover. "Now, the bay has drastically changed over the course of 50 years, and it's the opposite of that."

Detrimental occurrences that have become apparent in the last few decades include harmful non-native species, freshwater diversion, excessive commercial activity, poor water quality management and pollution, to hear Yonover tell it.

"You hear what it was like, then you see what it is like, and you just want to be involved to help bring it back to make it healthier," he says. "We're from here, this is our home; we care about it and we want to make it better."

Huli's mission isn't to tackle specific issues, though. Instead, the organization aspires to spark a light in those who may be unaware of the bay's hindrances that must be addressed before it can flourish once again.

"We found that lots of these issues exist because people are just unaware of what's happening," explains Yonover, who graduated with a master's degree in Pacific Islands studies from University

of Hawai'i. "Our fundamental goal is to bring awareness and help educate people about what's going on, so they can be more involved. You can't solve a pollution problem if people in the community don't even know it's happening.

"We also noticed there's kind of a gap where the kids in the region would learn about the Amazon Rainforest or the Rocky Mountains, but they weren't learning about Maunalua Bay, which is one of the most special natural resources in our own backyard," he adds. "So, we wanted to create formal education opportunities for students to come out and learn about Maunalua."

Thanks to sponsorships and partnerships from local organizations and businesses, such as **The Kahala Hotel & Resort** and Maunalua Fishpond Heritage Center, students of all ages can get their hands dirty, while learning Hawaiian cultural values of *malama 'aina* (caring for the land), among others.

Huli's Maunalua Junior Konohiki program, for example, welcomes elementary and middle school-aged kids to visit the area and remove invasive species, plant native flora and fauna, sail on a canoe, test the water quality and more. With a variety of projects, the goal is to cultivate an understanding and respect for Maunalua Bay, from mauka to makai. "We're just hoping that it helps give (participants) a greater appreciation for Maunalua Bay and the amazing place that it is within their own community," says Yonover.

For older students, Huli offers the Maunalua Future Navigators program, which provides a more zoomed-in scope of the bay's ecosystem for teens who are passionate about Polynesian voyaging. It's a good thing, then, that both founders are diverse, lifelong watermen. In fact, Kino has served as a volunteer with the Polynesian Voyaging Society, during which he was an apprentice navigator on recent legs of



**"...THE KIDS IN THE REGION WOULD LEARN ABOUT THE AMAZON RAINFOREST OR THE ROCKY MOUNTAINS, BUT THEY WEREN'T LEARNING ABOUT MAUNALUA BAY, WHICH IS ONE OF THE MOST SPECIAL NATURAL RESOURCES IN OUR OWN BACKYARD. SO, WE WANTED TO CREATE FORMAL EDUCATION OPPORTUNITIES FOR STUDENTS TO COME OUT AND LEARN ABOUT MAUNALUA."**

—JESSE YONOVER  
HULI CO-FOUNDER



the *Malama Honua* ("to care for our Earth") Worldwide Voyage. "Over the course of four field days, we talk (to the students) about all sorts of conservation issues, some of the history of the bay, we try to teach them Hawaiian place names — just get them more up-to-speed with all of these different components of knowledge that surround Maunalua," explains Yonover.

"It's so natural for us because we grew up out in the ocean... we're so fortunate to help share what little wisdom we've learned over the years about this place we call home and Maunalua Bay," he continues. "We love doing it because it's a passion of ours, the history and the culture are super interesting to us, and we love sharing that with people, and hopefully sparking their interest as well."

To learn more about Huli, visit [hulithemovement.com](http://hulithemovement.com). 🌿





# ON TAP

## CHEERS TO HAWAII'S HOP-PING CRAFT BEER SCENE.

*Visitors tend to think of Honolulu as a Mai Tai town — the type of place to kick back with a blended umbrella drink on a sunny beach. But a new generation of brewers using local ingredients and top-quality techniques has turned the city into something almost unthinkable a decade ago: a destination for beer lovers. Whether you're looking to sample island-style fermentations, grab a bite of food or taste the best beer from around the world, there's something for you. Here's a cheat sheet for our favorite spots around town.*

### **Beer Lab HI**

Founded in 2016 by three local engineers, this boundary-pushing brewery keeps customers coming back for its innovative limited releases, which tend to quickly sell out. At the original University location (there are now two others), the crew keeps a rotating roster of 10 beers to drink on site or take home in a growler, plus a short, tasty menu of panini and charcuterie. Don't feel like traveling too far? Check out the options on tap at *The Kahala Hotel & Resort's* own **Plumeria Beach House**. Director of Food and Beverage Jason Waterlow says the Chirashi Omakase New England Style IPA has a fruity profile that helps to balance the bitterness of the hops, making it an ideal warm weather sipper.

1010 University Ave, B-1  
beerlabhi.com | (808) 888-0913

### **Aloha Beer Co.**

This stylish brewery located in the urban cool center of Kaka'ako skews toward the classics, with a handful of IPAs on tap as well as their take on brewpub staples (think: porter, pilsner and saisons). There's a solid food menu, with salads, pizzas and steak frites, as well as wine and cocktails, too. That something-for-everyone attitude and spacious digs make it an excellent option for larger groups. (And if you're on the go, there's takeout food and growlers.)

700 Queen St.  
alohabeer.com | (808) 544-1605

### **Honolulu Beerworks**

This airy Kaka'ako brewery has an extensive menu of beers to try, from longtime core favorites to creative limited releases. Founder Geoff Seideman, who got his start brewing beer at home, likes to experiment with local ingredients, such as Big Island honey and local limes, lemons and oranges in their Pia Mahi'ai Honey Citrus Saison. The taproom also has a food menu (think mac and cheese, and flatbreads) as well as cocktails and spirits. And if you end up loving the beer, you can find a selection of canned brews in supermarkets and stores around town, too.

328 Cooke St.  
honolulubeerworks.com | (808) 589-2337



Honolulu  
Beerworks  
craft brewery  
in the heart of  
Kaka'ako.

## LIBATIONS 101

### Beer Lab HI

beerlabhi.com  
*Don't feel like driving too far? Check out the options on tap by Beer Lab HI at The Kahala's own Plumeria Beach House.*



### Aloha Beer Co.

alohabeer.com  
*A stylish brewery located in the urban cool center of Kaka'ako. If you're on the go, there's takeout food and growlers.*



### Honolulu Beerworks

honolulubeerworks.com  
*A selection of canned brews from Honolulu Beerworks can be found in supermarkets and stores around town.*



### Hana Koa Brewing Co.

hanakoabrewing.com  
*The beer list is solid, with everything from light (blonde, pilsner) to bitter (IPAs).*



### Hana Koa Brewing

One of the newer kids on the block, this Kaka'ako brewery, which has its own line of canned beers, is a treat to experience on site in its spacious warehouse. The beer list is solid, with everything from light (blonde, pilsner) to bitter (IPAs) with an emphasis on trendy hazy styles of IPA, plus a selection of wines and cocktails. There's a lengthy menu with some of the more unusual family-style selections we've seen at a brewpub, including tofu lettuce wraps, tonkatsu ramen and a chili moco plate (a spin on the Hawai'i-specialty of a hamburger patty topped with an egg). There's brunch, too, if you're looking for a weekend outing.

962 Kawaiaha'o St.  
hanakoabrewing.com | 808 591-2337

### BREW'd Craft Pub

With a bustling storefront on Wai'ala'e Ave., this neighborhood brewpub has been a longtime favorite for local beer lovers. With 25 beers on tap, the selection is weighted around 50% island breweries (Waikiki Brewing Co., Broken Boundary Brewery, Paradise Ciders) to 50% buzzy international names (Modern Times, Brouwerij Van Steenberge, North Coast Brewing Co.). The well-edited food menu leans heavily on crowd-pleasing beer fare, including burgers, poutine, and fish and chips. Tip: Try the Irish Car Bomb (a brownie topped with stout ice cream and caramel sauce) for dessert.

3441 Wai'ala'e Ave. Unit A.  
brewcraftpub.com (808) 732-2337

### BREW'd

brewcraftpub.com  
*With 25 beers on tap, the selection is weighted around 50% island breweries to 50% buzzy international names.*



### Growler Hawai'i

growlerhawaii.com  
*Experience a cross-section of Hawai'i's best beers, along with local-style pub grub, at this family-friendly tap room.*



Growler Hawai'i

### Growler Hawai'i

For a one-stop way to experience a cross-section of Hawai'i's best beers — plus a few excellent global selections, too — try the family-friendly taproom of this Kapahulu restaurant. With selections from the renowned Big Island Brewhaus, Maui Brewing Co., Ola Brew Co., and Kona Brewing Co., it's a good way to experience the rest of what the islands have to offer outside of Honolulu. And if you're interested in looking beyond local selections, the certified cicerone servers can help point you in the right direction. Hungry? There's Hawai'i-style pub grub, too, including kalua pork nachos, 'ahi poke and a wasabi mahi mahi burger.

449 Kapahulu Ave. #105  
growlerhawaii.com | (808) 600-5869



Beer Lab on tap at The Kahala's Plumeria Beach House.  
Olivier Koning photo



Aloha Beer Co.



Lokahi Brewing Co.



Aloha Beer Co.



Lokahi Brewing Co.

# FORBIDDEN LOVE, FLOURISHING LANDSCAPE

Beachside naupaka have a sad tale in folklore, but its myriad uses do so much for the future of the islands.

Stroll along the white sand beaches of *The Kahala Hotel & Resort*, and it's not uncommon to see thickets of lush green bushes with unassuming half-flowers extending from the earth toward the water. Take them for just another piece of tropical foliage, and you'd miss out on the charm that makes it so special and important for the island's landscape.

*Mo'olelo* (stories and legends) are a rich part of Hawai'i's cultural history, and naupaka's is a familiar one reminiscent of the tale of *Romeo and Juliet*. While varying versions are told from generation to generation, the basic concept is the same. One tells the story of princess Naupaka, who fell in love with common fisherman Kauai. Their caste affiliations prevented them from being together, and in a fit of sadness, Naupaka ripped in half the flower that was iconic to her ensemble. In yet another myth, Naupaka's sister Pele was jealous of the love she shared with Kauai. To escape the wrath of the fire goddess, Naupaka fled to the sea, and Kauai made his way to the mountains — fated to forever live apart — the half-flowers that grew in their wake permanent representations of their eternal separation.

No matter the story, the tale of the star-crossed lovers explains the bisection of the delicate bud, but, in reality, its appearance

and odd facade are much more scientific — and beautiful — than that.

"They are actually perfect flowers," explains Richard "Rick" Barboza, co-owner of native plant nursery **Hui Ku Maoli Ola** ([hawaiiannativeplants.com](http://hawaiiannativeplants.com)). "The arrangement of the petals are in such a way that it's an ideal position for it to be pollinated by insects or even birds."

And, its uses are myriad: local divers use the leaves to clean dive masks, some fruits are edible, while others can be used to make dyes. The real good naupaka does, though, is for the land.

"One of the primary benefits of naupaka is its ability to create sand dunes," explains Barboza. "When the sand blows across the beach, naupaka traps the sand within it, causing it to eventually build a dune helping create land. It makes it harder for waves to erode (it). Naupaka are regenerators of the beach.

"We've often replaced ironwood trees in Hawai'i along the shoreline, but those actually expedite erosion. Those trees don't allow any other species to grow around it. There's not enough roots to hold the sand and beach in place, creating the opposite effect of what naupaka would do."

The flower of lore now has nearly 10 different species to its name in Hawai'i

across different habitats, including the endangered *naupaka papa* (with longer petals, last seen on O'ahu in the 1890s) and *'ohe naupaka* (yellow curved bellflower), which is endemic only to Kauai and O'ahu. Hike up from Kahala, where naupaka *kahakai* (beach) in whites, purples, pinks and yellows flourish, to the summit of the Ko'olaus, and one would see a variety of *naupaka kuahiwi* (mountain) — up to four different species, to hear Barboza tell it.

Each, from its appearance to its scent, is unique — truly one-of-a-kind.

While *naupaka kahakai* doesn't usually have a fragrance, most that call the peaks of Hawai'i home have pleasant-smelling flowers — one even smells like Froot Loops.

"They're sweet, fragrant flowers," Barboza says. 🌸







KAHALA LIFE

...NAUPAKA'S SISTER PELE WAS JEALOUS OF THE LOVE SHE SHARED WITH KAUI. TO ESCAPE THE WRATH OF THE FIRE GODDESS, NAUPAKA FLED TO THE SEA, AND KAUI MADE HIS WAY TO THE MOUNTAINS — FATED TO FOREVER LIVE APART — THE HALF-FLOWERS THAT GREW IN THEIR WAKE PERMANENT REPRESENTATIONS OF THEIR ETERNAL SEPARATION.



The naupaka flower can be found along the beach of The Kahala Hotel & Resort.



# THAT'S THE SPIRIT

Experiencing the supernatural activity of orbs on O'ahu.

In addition to the natural beauty and rich cultural heritage that make Hawai'i so special, the islands are also home to a wealth of stories about ghost sightings, hauntings, mystical creatures and curses.

Robert Lopaka Kapanui, a Native Hawaiian storyteller and cultural practitioner, has spent nearly three decades learning about and sharing the oral traditions through tales, blessings and cleanses with *kama'aina* (locals) and *malihini* (visitors) alike.

"A lot of it ends up having to do with feelings, speaking for myself, what I do as far as storytelling, blessing and cleansings — it's not about me, it's about the people," says Kapanui, who is also an experienced writer and actor, and even spent years working as a professional wrestler. "I tell people that they're not just going on a ghost tour, they're having an experience; so, it's all about where a person is in their life and what energy they bring. Ghosts are only where people are at, and they need that energy."

In 1994, Kapanui was introduced to the "Chicken Skin" Ghost Tour (referring to goosebumps caused by supernatural interactions, and feelings of excitement, fear and curiosity when hearing stories) led by the late University of Hawai'i at Manoa professor Glen Grant. After experiencing tours and gaining interest, Kapanui eventually teamed up with Grant to lend his Native Hawaiian knowledge to the tours. His extensive research coupled with his experiences and secondhand tales from others have helped to cultivate a vast catalogue of stories and accounts of supernatural, otherworldly occurrences.

Kapanui explains that, sometimes, supernatural beings are visible as orbs, which are believed to represent the spirit of individuals, and show up as circles or balls of light in photos. While some of these orbs

can be explained scientifically as light reflecting off dust particles, Kapanui says that some orbs visible in videos and photos are moving, and feature tails that differentiate them from simple light refraction.

"Typically, orbs appear when dust particles are illuminated because the flash from a camera or other nearby light is too bright," Kapanui says. "But when you see *akualele* (flying fireballs representing spirits), they're always moving with tails; essentially, what happens is the apparition needs heat in the air to manifest itself, and without that, it shows up as an orb."

Naturally, some hear Kapanui's explanations and historic accounts, and question their validity.

"When they tell me they don't believe, I half-jokingly tell them 'Well, they believe in you!' says Kapanui, noting that there are some known places on O'ahu that are hotbeds for paranormal activity, such as upper Nu'uuanu where many historical sites are located. "It depends on the person, and that's the reason why everyone can't see or take a picture of a ghost — because they don't reflect light and it really depends on the energy you bring, and your emotional state."

When venturing out to discover O'ahu's supernatural potential, Kapanui advises people to go in groups, obey warning signs and wear sturdy footwear as the terrain in some spots can be challenging, especially at night. And, most importantly, "To ask permission to be in a place and state your intentions before you look for ghosts on your own or with a tour."

*For more information about available tours and storytelling opportunities, call (808) 673-9099 or visit [mysteries-of-hawaii.com](http://mysteries-of-hawaii.com).*

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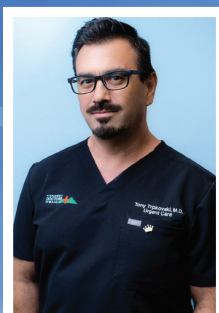
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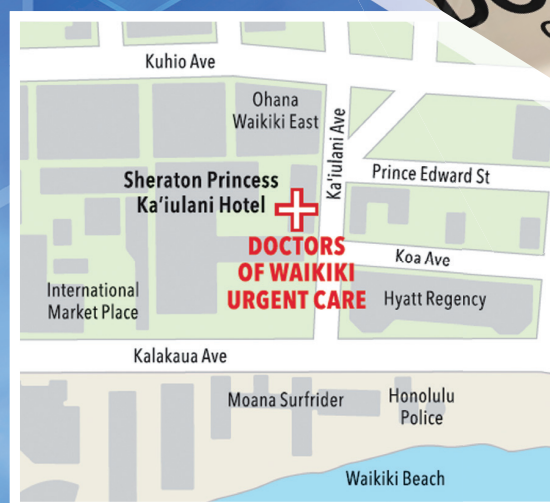
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A duck cools off in the fountain fronting Honolulu Hale (Honolulu City Hall). If you're in town for the holidays in December, check out the annual Honolulu City Lights at Honolulu Hale. [honolulucitylights.org](http://honolulucitylights.org)

Jamm Aquino photo

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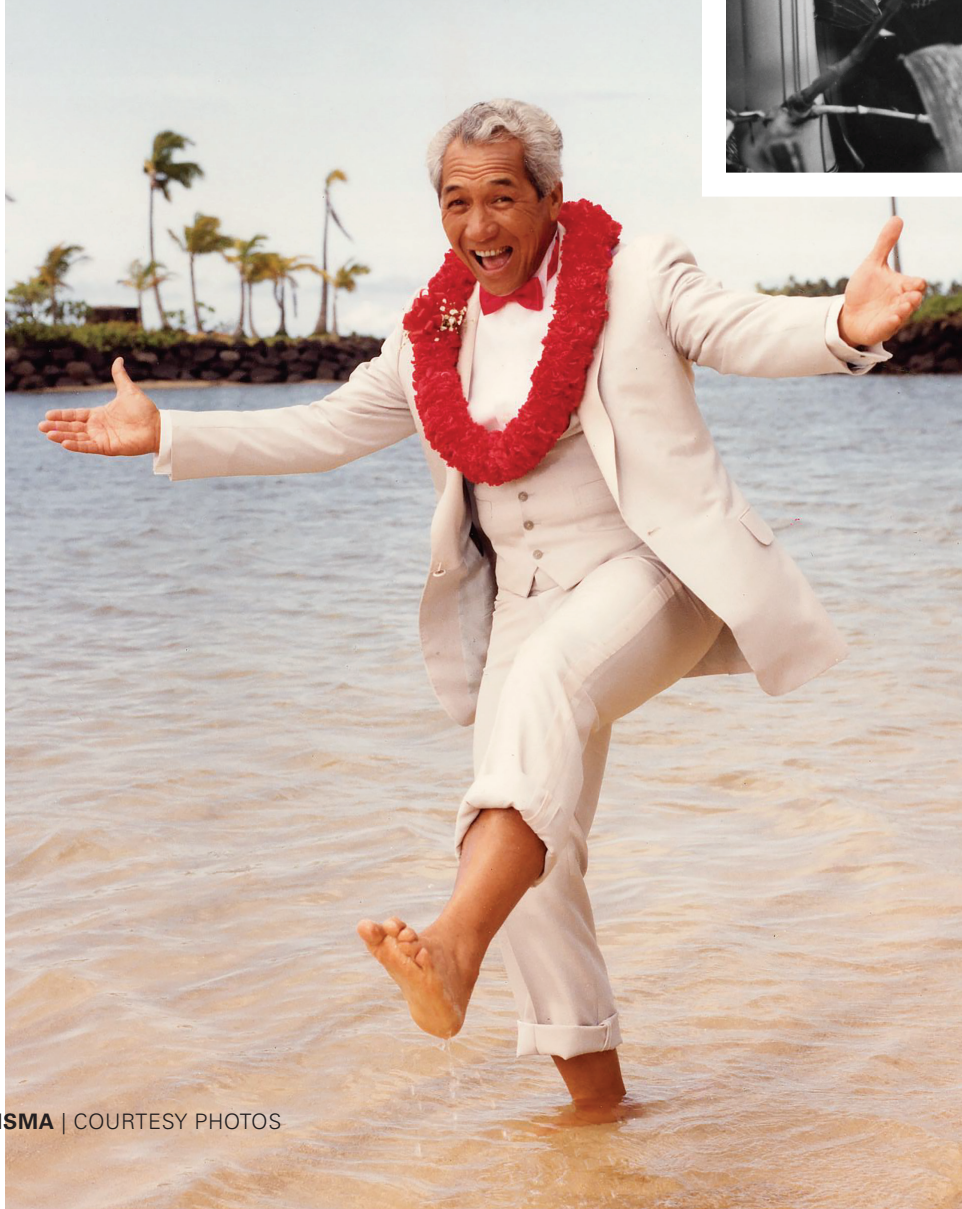
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# ハワイの アロハ大使

ダニー・カレイキニは、30年もの間、世界中からザ・カハラホテルを訪れるゲストの皆様に、温かいアロハの精神を捧げ続けました

ザ・カハラホテルのハラテラスには、いつも日没の少し後に、ディナーと音楽の優雅な夕べを楽しむための聴衆が集まって来ました。太平洋を背景に、ウエイビーな髪をした長身の紳士が群衆の前に颯爽と現れます。色鮮やかな花のレイを首に飾ったスーツ姿の彼は、伝統的なハワイのメレ(歌)で、優しくセレナーデを始めます。「ハワイアンスタイルで、ゆったりとくつろいでください」と紳士は言い、屋外のショールームの通路をそぞろ歩き、握手と笑顔で人々に挨拶します。「私たちの歌、私たちのダンス、古きよきハワイの音楽をお楽しみください……」

ハラテラス(現在のプルメリアビーチハウス)での2時間、「アロハ大使」の愛称で知られるダニー・カレイキニは、音楽、フラ、そしてオリ(ハワイアンチャント)によるロマンチックなショーをリードします。カマアイナ(地元の人)もマリヒニ(観光客)も分け隔てなく楽しませた後、



午後9時から彼は、次の観客のためにもう一度そのショーを繰り返します。観客の顔が変わり、歌も変わりますが、忘れられない愛とアロハの体験は、毎晩変わりません。

「お客様たちは、いつの時代にも昔の音楽を聴きたがるものです。私がこのショーを始めた時、マイリトルグラスシャックやラブリーフラハンズのような古い曲をフィーチャーしたのですが、そんなオールディーズを歌うのはおかしかった人にもいました」とカレイキニは言います。

「しかし、音楽がロマンチックでノスタルジックであるほど、ショーは成功しました。私には、ハワイアンウェディングソングを1万回以上歌ったという記録があります。その曲はリクエストが多かったので、私は毎晩それを歌ったものです」

これまで60年以上の間歌い続けてきたカレイキニは、今やレジェンドと呼ばれるベテランエンターテイナーです。彼も最初はチャイナタウンとワイキキの路上で歌い始めた無名歌手でしたが、輝かしいキャリアの過程で、カレイキニはロックスターから王族まで、国際的な著名人たちのために演奏することになります。

「私が音楽を演奏し始めたのは、我が家の裏庭からです。私の父と祖父は、ホノルル市と郡のごみ部門で働いていました。彼らは毎週金曜日に仕事を終えると



ダニーとマイケル・ジャクソン

すぐ家に帰り、ウクレレとギターとビールの6本パックを持って、裏庭に行きました。そこで私は音楽を学んだのです」とカレイキニは回想します。彼の高校の音楽教師は、若いカレイキニを学校の合唱団に参加するよう説得し、その経験はカレイキニがハワイ大学で音楽の学位を取得することにつながりました。大学卒業後、カレイキニはホテルストリートでパートタイムの靴磨きとして働き、ワイキキではレストランのバスボーイとして働きました。「私が皿を片付けていると、そこで演奏していたバンドが私を呼んで、聴衆のために歌えというのです。そこで私が歌っていると今度は上司がやってきて、テーブルの片付けに戻るようと私を怒鳴りつけました！」とカレイキニは笑います。そして、カレイキニの地元での成功は、彼を世界中のステージへと導きました。彼は、ダラス、シカゴ、ニューヨーク市、さらにはキューバのハバナでもハワイアンミュージックを演奏しました。当時を振り返り、カレイキニは次のように述べています。「私が竹の鼻笛を吹くと知ったフィデル・カストロの弟ラウルは、その鼻笛音楽を聴きたがりました。それと、もちろん、ハワイアンウェディングソングも」

1967年に帰国したカレイキニは、一生に一度の契約を提示されました。新しくオープンした

ザ・カハラホテル(後にカハラマンダリンオリエンタル、次にカハラホテル&リゾートに改名)に於いて毎晩演奏する、5年間でギャラは150万ドルという契約です。それは当時の地元歌手にとって前代未聞の高金額でした。「週7日とはいえ、信じられないようなできごとでした」とカレイキニは言います。「午後になると私は、フラガールたちをワイキキに連れて行き、歩道で音楽を演奏し、美しいカハラに来て、私たちのハワイアンショーを観てくださいと、道行く人々に宣伝しました。おかげで毎晩私たちのショーは2回とも完売、満席でした」

カレイキニにとってザ・カハラでの5年間は、結果的には前例のない30年間の長期契約となりました。エンターテイナーの人気が高まる

**豆知識：1972年、カハラヒルトンはホテルの正面にある広場を「ダニー・カレイキニ・スクエア」と名付けました。今年の後半、ザ・カハラホテル&リゾートは、伝説的なエンターテイナーにこの私道を再び捧げる予定です。**

につれ、豪華で閑静、格調あるカハラホテルの人気も高まりました。「シルベスター・スタローン、ドン・リックルズ、デビッド・コッパフィーールド、ドリー・パートンなどのセレブたちもご来場になりました…」とカレイキニは言います。

「彼ら全員、とても有名であると同時に、本当に素敵な人たちでした。どのセレブにも私と一緒に歌っていただき、ステージの上でフキラウも踊っていただきました」

ザ・カハラで、カレイキニはビル・クリントン大統領とジョン・ケネディ・ジュニアのためにも演奏しました。彼はジェラルド・フォード大統領と4ホールのゴルフをし、ウェイン・ニュートンにカハラビーチでのサーフィンの仕方を教えようとしたが失敗しました(ニュートンはお返しにとベガスでカレイキニにウォータースキーを教えました)。1985年にチャールズ皇太子とダイアナ妃がカハラホテルを訪れたとき、カレイキニは彼らのスイートルームで王室カップルのために歌を歌い、ウクレレを演奏しました。

「ザ・カハラとそのショールームでは、本当にさまざまなことがありました」とカレイキニは思い出しながら語ります。「私にチャンスを与え、私をサポートしてくださった人たちに心から感謝します。振り返ってみると、それがなければ今の私はあり得ません」







ヘンリー・ウィンクラー



ウェイン・ニュートン



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隠れ家的ベーカリー、道端のフードトラック、有名レストランなど、オアフ島にはさまざまなお店にユニークなスイーツがあります。チョコレートのような甘いもの、または新鮮でフルーティーなものが食べたくなったら、ローカルが大好きなスイーツを試してみませんか？

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### カメハメハベーカリーの ポイドーナツ

カリヒに本拠を置くカメハメハベーカリーの、温かくて甘いポイドーナツの最初の一口に勝るものはありません。シティスクエアショッピングセンターに位置するこの地元の人気店は、リンゴのフリッター、ブレッドプディング、ロングジョンズ、デニッシュなど、作りたてのペストリーの品揃えを誇っています。でも、毎日作りたてで、外側はベタベタし、内側はタロイモのもっちりふわふわ感がある特製ポイグレーズドーナツは、ベーカリーの最も人気のあるアイテムとして君臨しています。

KAMEHAMEHA BAKERY  
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### リーズ・ベーカリー& キッチンのカスタードパイ

チャイナタウンにあるリーズ・ベーカリー&キッチンのカスタードパイは、軽くて甘すぎないレシピが人気で、熱烈なファンがたくさん。オリジナルのフレーバー(\$17)は、おいしいカスタードのフィリングと繊細なバタークラストが特徴です。そしてカボチャカスタードは、2番目に人気のあるフレーバー。リーズ・ベーカリー&キッチンには、他にもピーチ、ココナッツカスタードなどのフレーバーのパイが並びます。事前注文するには808-521-6261にお電話を。カスタードパイは毎日売り切れる必至アイテムなので、予約をおすすめ。

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### レナードベーカリーの マラサダ

1882年、レナードジュニアの曾祖父であるアルセニオとアメリカドレゴはポルトガルからマウイ島に移り、オアフ島に向かいました。そして1952年に最初のレナードベーカリーを758カパフルアベニューにオープンしました。その5年後、現在の住所まで数ブロック移動し、ワイケレセンター、パー

ルリッジセンター、ウィンドワードモール、ココマリーナセンターに駐車されているマラサダモービルも追加されました。ベーカリーは、60年以上前と同じ、柔らかく、ふわふわで、少し歯ごたえのある、黄金色のマラサダのレシピを今でも使用しています。オリジナルのマラサダは今でも最も人気のある味です。その他の注目フレーバーには、マンゴー、ストロベリーなどがあります。ベーカリーでは、秋にはカボチャ、ホリデーシーズンにはジンジャーブレッドなど、季節の味も提供します。

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### テッズベーカリーのパイ

ノースショアの大人気店テッズベーカリーを訪れたら、特製チョコレートハウピアパイは外せません。香ばしいクラストの中に、甘美なチョコレートプディング、クリーミーなハウピア、そしてホイップクリームがレイヤーになったこのパイは、毎日他のフレーバーの3倍以上売れているそうです。でも、ブルーベリークリームやリリコイチーズ、ピーチバーバリアン、マカダミアナッツなど、他にも味わってみたいフレーバーがいっぱい。ホールでもスライスでも買えます。

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### ザ・カハラホテル&リゾート、 プルメリアビーチハウス/ ザ・ベランダ

ザ・カハラ・ホテル&リゾートのハワイらしいデザートは、エグゼクティブシェフ、ジョナサン・ミズカミの創作。プルメリアビーチハウスで提供されるリリコイタルト(\$14)は、クラシックなフランスのペストリータルトオーシトロンにインスパイアされていますが、パッションフルーツのサバヨンとマカダミアナッツのクラストが特徴です。「柑橘系の風味のおかげで、さわやかな酸味があり、ライトな甘さに仕上がっています」とミズカミ氏。もっと慣れ親しんだ味を好むゲストのために、ミズカミ氏はザ・ベランダの「ガトー・バナナクリームパイ」(\$15)を用意しています。「バナナクリームパイの味は、皆さんご存知ですよね」と彼は言います。「私は、そういったなじみのあるものを取り入れて、それを高め、新しい方法で表現したいと思いました」この「バナナクリームパイ」は、ナッツメレンゲの層で知られるマルジョレインと呼ばれる古典的なフランスのデザートにひねりを加えたもの。

この創作スイーツは、マカデミアナッツダックワーズ、バニラプディング、アップルバナナ、チョコレートクリームに、バニラアングレーズソースが添えられた極上の味です。

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LOCAVORE

# 清潔感もハワイ産

天然素材を使った健康的な  
せっけんでリフレッシュ

58

THE KAHALA HOTEL & RESORT

N | |



**静**かな癒しの空間であるバスルームとシャワースペースは、パンデミックの間、多くの人々にとって独りでリラックスできる貴重な聖域となりました。そこでカイクソープカンパニーは、長い1日の終わりにたまった疲れと汚れを、安全に洗い流してくれるクオリティの高いハワイ産のアロマセラピーせっけんを開発しました。

「私たちは、より文化的な意識を高める方法として、地産のオリジナルせっけんを作るというこのアイデアを探りました」と、パートナーのジェイミー・モニーツとビジネスを運営している共同創設者のジョン・ケアロハ・ガルシアは言います。「私たちは、一番大きな器官である皮膚を通して、毎日何を体内に取り入れているのでしょうか」

このようにして、研究が始まりました。ふたりはグリセリン石鹸を溶かして流し込み、すぐにその技術は思ったほど簡単ではないことに気づきました。なぜなら、彼らが倫理的に調達された天然の原料のみを使用するために、多くの化学実験が必要となったのです。彼らのせっけん作りの旅は、地元のせっけんメーカーと協力して、すべてオリーブオイルまたはココナッツオイルで作られた商品を微調整することにつながりました。昨年4月に創業したカイクソープカンパニーには、シャンプー/ボディバー、フェイス/ボディバー、ボディバー、さらには液体ペットシャンプーまでのセクションが揃います。「これは犬にとっても猫にとっても刺激の低い良い製品です」と語るのは、モニス。「100%オリーブオイルベースで、マウンテンアップルの香りがします。犬の乾燥肌にも効果があるということで、お客様からたくさん喜びの声が寄せられています」

シャンプー/ボディバーには、パパイヤとパイナップル、蜂蜜とココナッツ、アボカドとアロエが含まれます。ボディバーには、タバコと月桂樹の葉、レモングラスとオーツ麦(季節の材料の変化に応じた限定版も)があります。また、チョコレート/ミントのフェイス/ボディバーなど、すべてさまざまな肌質に合わせて調整されています。

また、ガルシアとモニスが自社製品を固形せっけんとして売り出すことを選択した理由のひとつは、サステナビリティへの配慮でした。すべての商品には、体と髪の方に安全な成分が含まれており、プラスチックのパッケージがないため、ゴミの削減にもつながります。

「地球に対する意識を高めるすべてが、まとめて1つのせっけんに詰めてあります」と、ガルシアは説明します。さらに、すべての肌と髪の種類は異なります。そのため、大型店でよく見られる万能のフォーマットではありません。

たとえば、モニスは特にチョコレートとミントのフェイスバーが好きですが、



それは乾燥肌の人には理想的ではなく、太陽の光を浴びることが多い彼女には、アボカド/アロエバーも向いています。

「ハチミツとココナッツはとてもクリーミーで、ハチミツは髪にツヤを与えてくれます」と彼女は付け加えます。

角質除去が必要な人には、せっけんにパパイヤの種を混ぜたパパイヤパイナップルや、レモングラスオーツ麦がおすすめです。

一方、ガルシアのお気に入りには、カイクソープカンパニーのベストセラーの1つであるタバコと月桂樹の葉。

「これは木の香りです」と彼は言います。「タバコと言えばスキンケアとは思いませんが、これはベルガモット、アカネ、月桂樹の葉、ブラジリアンローズクレイで作られています」

原料が一流であることは間違いありませんが、人々は見た目でも選ぶもの。そしてこの分野でもカイクソープは良い仕事をしています。パッケージはすべて環境に配慮し、最小限で、せっけんを包む茶色の紙とシンプルな装飾が特徴です。

「これは、こだわりのデザインと美学です」とガルシアは言います。「せっけんの形状と研磨方法には、すべて何らかの意味を持たせました。デザインの観点も、私たちの製品は成分に合わせて違います」

パパイヤ/パイナップルバーには、新鮮なパイナップルの切断面を彷彿とさせるテクスチャーがあり、ハニー/ココナッツバージョンは、蜂の巣を模倣した丸い穴の側面がかわいく、また木炭そのものの質感に磨き上げられた木炭/ミントバーもおしゃれです。

「私たちは自分たちをサブスクリプションソープカンパニーと呼んでいます。人々が、好きなせっけんを定期購入できるというコンセプトです」とガルシアは付け加えます。「彼らはそれをお店の前でピックアップすることもできるし、私たちが配達することもできます」

カイクソープカンパニーのオンラインショップには、期間限定のラベンダー/ローズマリーバーなど、半ダース強の商品があり、何を選べば良いのか迷ってしまうかもしれません。そんな時にはカイクソープカンパニーの6つの定番を集めたシグネチャーコレクションがおすすめです。いろいろ試してお気に入りのひとつを見つけましょう。ハワイ産のせっけんは、帰国の際のお土産にもぴったりです。(kaimukisoap.coで、オンラインショップの商品揃えをご覧ください)

「優れたアロマセラピーは、現在私たちの生活の中心となっています」とガルシアは説明します。「私たちはこの仕事をするだけでなく、セルフケアに焦点を当てて、人間として成長し続けることを本当に光榮に思っています」



# つながりを育む

次世代に環境保護と文化継承の心をつなぐ非営利団体

ハワイ出身のジェシー・ヨノバー氏のマウナルア湾に対する深い愛情は、アイナハイナの住民であるオースティン・キノ氏と共に、この土地と海を保護するための非営利目的団体「Huli(フリ)」を設立する原動力になりました。

マウナルア湾を遊び場として育ったオアフ島東部の少年たちが、地元の漁師や老人たちからその海の豊かな過去について伝え聞いた時、その活動は始まりました。

「彼らが子供の頃のマウナルア湾には、たくさんの魚と珊瑚礁が生息し、淡水の泉が湧き、養魚池は健やかで生き生きとしていたそうです」と、ヨノバー氏。「それから50年を経た現在、湾は大きく変化し、当時に比べると正反対の悲惨な状態です」

最近の数十年で明白になったのは、有害な外来種、淡水の転用、過度な商業アクティビティ、乏しい水質管理、そして汚染などによる湾の現実。

「私たちは、ここが以前どのような状態であったかを聞いて、それが現在どのような状態であるかを見て、なんとか元の健康な状態に戻すために力を尽くしたいと思ったのです」と彼は言います。「私たちはこの出身です。ここは私たちの家です。私たちはここを大切に思い、より良くしたいと願っているのです」

ただし、フリは使命は特定の問題に取り組むことではありません。湾が再び繁栄するために対処しなければならない問題の存在さえ知らない人々に、まずは認識してもらうことです。

「これらの問題が存在する原因は、現状を知ら

ない人々が多いことです」と、ハワイ大学で太平洋諸島の研究の修士号を取得したヨノバー氏は説明します。「私たちの基本的な目標は、人々に実状を認知していただき、もっと問題意識を持っていただくことです。そうすることで、人々は自分事として関与できるようになります。コミュニティの人々が汚染の事実を知らなければ、問題を解決することはできません」

「また、この地域の子供たちは、アマゾンの熱帯雨林やロッキー山脈について学ぶ機会を与えられているのに、彼らの身近にある最も特別な天然資源の1つであるマウナルア湾については何も教えられていません」と彼は付け加えます。

「それで、私たちは生徒たちが外に出て来て、マウナルア湾について学ぶための正式な教育の機会を設けたいと思いました」

近年では、ザ・カハラホテル&リゾートやマウナルアフィッシュボンドヘリテージセンターといった地元の組織や企業からのスポンサーシップやパートナーシップのおかげで、あらゆる年齢の学生たちがこの自然に触れ、マラマアイナ(環境のお世話をする)というハワイの文化的価値を学ぶことができます。

たとえば、フリのマウナルア ジュニア カノヒキプログラムでは、小中学生の子供たちがこの地域を訪れ、侵入種を取り除き、在来の植物を植え、カヌーで航海し、水質をテストすることなどを歓迎しています。さまざまなプロジェクトを通し、マウカ(山)からマカイ(海)まで、マウナルア湾への理解と尊敬を育むことが目標です。

「私たちは、それらのプロジェクトが、マウナルア湾とそのコミュニティに対する深い感謝の



念を彼らに与えることを願っています」とヨノバー氏は言います。

年長の学生向けに、フリはマウナルアフューチャーナビゲータープログラムを提供しています。このプログラムは、ポリネシアの航海に情熱を注ぐ10代の若者たちに、湾の生態系を詳しく教えます。ですから、この協会の創設者が2人も海を愛するウォーターマンであるのは好都合でした。実際、キノ氏はポリネシア航海協会のボランティアとして、マラマホヌア(私たちの地球を守るための)世界航海の最近の区間で見習いナビゲーターを務めていました。

「4日間のフィールドで、私たちは(生徒たちに)あらゆる種類の自然保護に関わる問題、湾の歴史の一部について話し、ハワイの地名を教えようとしています。マウナルアを取り巻くさまざまな要素、知識のすべてを伝えたいのです」とヨノバー氏は説明します。

「私たちは海で育ったので、この活動はごく自然なことです。だから、私たちがマウナルア湾について何年にもわたって学んできたことを、若い世代と共有できるのは、とても幸運なことだと思います」と彼は続けます。「これは私たちの情熱です。歴史と文化は私たちにとって非常に興味深いものであり、それを人々と共有し、うまくいけば彼らに刺激を与えることもできるのです」

フリの詳細については、[hulithemovement.com](http://hulithemovement.com)で。🌿

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