

LIFESTYLES



Docents Kaleguanani Kahoano (left) and Pikake Min-Gomez greet and guide visitors through Queen Emma's summer retreat, a graceful, serene reminder of a bygone era.

Historic Hawaiian palace is nestled in lush Nuuanu Valley

Story and Photos by Lance Cpl.
Michelle M. Dickson
Combat Correspondent

She walks down the path brought to life by the scent of a cool breeze, as spring showers fall among the dewy leaves and elegant flowers. She reaches the path's end and rests her gaze on her magnificent palace standing in the morning mist: Queen Emma's Summer Palace.

Built in 1848 by John Lewis in Boston, and re-assembled in the Nuuanu Valley on Oahu, Queen Emma's Summer Palace is filled with both Victorian and Hawaiian treasures, rare artifacts and personal memorabilia of Hawaii's royalty.

John Young II, one of King Kamehameha's trusted advisors, first purchased the 26-acre estate in 1850, and since he didn't have any children of his own, Young willed the house to his favorite niece, Emma Rooke, who later became Queen Emma.

Emma wed King Kamehameha IV, and they had a child named Prince Albert Edward, after Queen Victoria's consort. Their marriage was happy, but short-lived, as their son died at the age of 4, and then shortly thereafter, so did King Kamehameha IV, of asthmatic causes.

Queen Emma never remarried, but tended to her gardens, and set up hospitals and schools. Until her death in 1884, she devoted her life to charitable endeavors.

Today, tucked away and nestled deep in the Nuuanu Valley in Honolulu, Queen Emma's Summer Palace has been established as a museum for everyone to enjoy. It sits on two acres and is run by the Daughters of Hawaii, a nonprofit organization founded in 1903 whose purpose is to preserve the language, culture and historic sites of Hawaii.

Among Queen Emma's many treasured belongings are gifts from Queen Victoria and Napoleon III, which have been acquired over time and remain in the house.



"What really makes this place unique is that it is open to the elements all the time," said Leinani K. Bortles, palace administrator. "Live flowers are always inside, and people are more than welcome to play the old piano."

The open-air makes for a really high-maintenance job to keep the palace in top shape over time, Bortles added, but the gardens that flourished when Queen Emma tended to them still blossom with their beauty from the constant care of devoted staff.

Tours are available every day at the palace. The cost for service members is \$4; children, \$1; and regular admission, \$6. Tourists and kamaaina who visit the palace on Fridays have the option to participate in luncheon tours (\$25), from 11 a.m. to 1 p.m. A morning or afternoon tea is also offered on Fridays (for \$25) from 10 a.m. to 12 p.m. or from 2 p.m. to 4 p.m.

The summer palace hosts Hawaiian culture courses too. A 10-day historical journey of the Hawaiian monarchy begins Monday, and continues on Mondays through May 24. Participants can travel to and experience a myriad of historical sites and museums that capture and enliven the majestic history behind the Hawaiian monarchy.

For more information call Leinani Bortles, the palace administrator at 595-3167, or at 595-3603.

Stricken with grief, Queen Emma abandoned the bedroom she once shared with her husband Alexander Liholiho (Kamehameha IV) after his death, and transformed this room into her bedroom.



One of the many gifts bestowed upon Queen Emma during her life, this ornate bureau was a gift from her friend Queen Victoria. The bureau is flanked by two Hawaiian standards, or kahili. These symbols of royalty are typically adorned with feathers at top.

MCCS

MARINE CORPS COMMUNITY SERVICES

www.mccshawaii.com

POSSIBILITIES IN PARADISE

By Bobbie Brock, MCCS Public Relations

April

2 / Today

Celebrating Children — April is the Month of the Military Child and Child Abuse Prevention Month. Call Marine and Family Services at 257-7787 for information about activities highlighting children's issues throughout April.

Salsa Reggae Fest — Mix it up for a night of salsa and reggae. Direct from Puerto Rico, Los Reyes Del Sandungeo, M.C. Cejas, DJ Casper, M.C. Junico and M.C. Jan will be performing in the ballroom of Kahuna's Sports Bar & Grill. Oahu's very

own El Conjunto Tropical will help heat up the night.

This concert is open to all E-5 and below, DoD civilians and sponsored guests, and festivities will kick off at 9 p.m.

Get your tickets now for \$20, because they will be \$25 at the door. For more details, call 779-6782 or 375-5997.

Auto Auction — The Auto Skills Center holds an auto auction on vehicles that it acquires and fixes up to working condition. Interested parties can inspect these cars, trucks or SUVs and place their bids in the ballot box inside the Auto Skills Center.

If you're in the market for a new vehicle, don't pay those high prices; visit the Auto Skills Center to see if it has just the deal you've been looking for.

Bidding on the below vehicles closes Monday.

Year	Make/Model	Min. Bid
1992	Mazda MX-6	\$1,600
	Runs, needs windshield	
1992	Nissan Sentra	\$1,000
	Runs, needs minor work	
1989	Nissan Sentra	\$50
	Runs, needs work	
1988	Acura Legend	\$50
	Runs, needs work	
1987	Nissan Stanza	\$500
	Runs, needs tune-up	
1972	Dodge Dart	\$250
	Runs, needs starter	

For more information, call the Auto Skills Center at 254-7675.

3 / Saturday

Easter at Manana — Manana Youth Activities presents an Easter Egg-stravaganza from 10

a.m. to 1 p.m. at the Manana field and courts. Bring your entire family for a colorful day of fun with games, crafts, water-balloon tosses, Easter egg hunts, great prizes and more.

To assist with this event, or for more details, call 456-1662.

MCCS One Source — The MCCS One Source Web site provides active duty, their families, reservists, sister services and service delivery staff with information and resources that can help improve many areas of their lives. From relocation to education needs, family support to health and wellness, financial matters to everyday issues, MCCS One Source is your one-stop resource to finding information, guidance and answers.

By using credentialed consultants, patrons have confidential access to prepaid educational materials and other reference resources, 24 hours a day, seven days a week. Registration is easy too; create your own personal profile by logging onto the MCCSOneSource.com Web site, then enter "Marines" as your user name. Enter "semper fi" as your password.

If you want more interactive assistance, call a One Source consultant at 800-433-6868 in the continental United States, at 800-237-42374 for the overseas CONUS universal free phone, or at 484-530-5908 OCONUS collect. A TTY/TDD access is available at 800-346-9188.

Staff NCO Saturdays

— Every Saturday night in the Staff NCO Club's Rocker Room, join your buddies for karaoke and pool tournaments. The

club opens at 6 p.m.

Got Coffee? — Get your morning started on the right track with a tasty brew from the new Starbucks location by the base theater. A variety of your favorite espresso drinks, coffee and pastries are now being served Monday through Friday from 6 until 11:30 a.m.

Right Hand Man — Calling all officers to the club on Mondays through Thursdays for the Corps, camaraderie and chow from 11 a.m. to 1:30 p.m. Invite up to three of your E-6 and above staff noncommissioned officers, too, and show them your appreciation with selections from the club's extensive lunch menu.

6 / Tuesday

Expecting Parents — "Dad's Baby Boot Camp" and "Mom's Basic Training" classes will be held from 8:30 a.m. to 4:30 p.m. on Tuesday and Wednesday. Topics to be covered include third trimester birth preparation, breathing and relaxing techniques, pain management, infant care and breast-feeding, post-natal resources, and much more.

Classes are free and seating is limited. For more information or to register, call 257-8803.

Youth Activities — The Home School Network is an excellent opportunity for home-schooled preteens and teens, ages 10 to 14, to meet other people. Educational and recreational excursions will be scheduled every Tuesday starting April 6.

Teens will enjoy destinations such as the Kualoa Ranch, a hike up Diamond Head and Hawaiian Waters Adventure Park. For more information, call the Youth/Teen Club at 254-7648.

7 / Wednesday

Mongolian Barbecue — Don't feel like cooking dinner? Then hasten to the Officers' Club for Mongolian Barbecue and leave the work to the professionals.

Buffet style, select your favorite veggies and meat, including chicken, shrimp, pork and beef, then pile your bowl high and kick it up a notch with a sauce of your choice. Watch the grill masters flip, sauté and grill your dinner to perfection.

Mongolian Barbecue is served every Wednesday and Friday. Call 254-7649 for more information.

Hot Country Nights — Kahuna's Sports Bar & Grill presents Hawaii's very own country sweetheart Dita Holifield and The Next Big Thing. The popular entertainers will be performing live the first Wednesday of each month from 9 to 11:30 p.m.

8 / Thursday

Storytime — Children and parents are invited to a fun-filled hour of stories, activities and special events, every Thursday at 10 a.m. at Bldg. 219. Come down and spend some quality educational time with your children.

For more information, call the base library at 254-7624.

SM&SP



All events are open to single, active duty military, E-5 and below.

The SM&SP Office is located in Bldg. 1629, inside the Kahuna's Recreation Center. Get more details on activities at www.MCCSHawaii.com under the "Semper Fitness" icon, or call 254-7593.

Upcoming Events

Saturday: Tag along on the Hawaiian Waters Adventure Park excursion where you can spend a day of fun in the sun with SM&SP. Cost is only \$25 per person, and activities will last from 10 a.m. until 4 p.m.

April 17: The 3-on-3 basketball tournament is on for this Saturday, from 8 a.m. until 5 p.m. The tourney still needs volunteers, so if you have basketball or tournament experience, call SM&SP to discover how you can assist.

May 29-31: Visit Maui without breaking the bank this Memorial Day weekend. Cost is \$350, and includes airfare and shared accommodations for all unaccompanied Marines and Sailors E-5 and below. This trip is limited to the first 16 people who sign up, so register today.

SM&SP Benefits

Single Marines and Sailors of MCB Hawaii enjoy many bargains such as the following:

- At the tennis courts: You can get into the swing of things with free tennis lessons Thursdays from 11 a.m. – 12 p.m. Call 258-8081 to make your reservations.

- At the base marina: Enjoy free, unit-sanctioned "Adventure Training" with classes in scuba, power boating, water skiing and much more.

FCC looks to train child care providers

September Jones

Family Child Care Program Manager

(This is the first in a series of articles about the Family Child Care program.)

If you live in military family housing at Kaneohe Bay or at Camp H. M. Smith, you can earn some extra income by taking care of children in your home as a certified Family Child Care provider. Providers can care for up to a maximum of six children, and MCB Hawaii is especially looking for providers who enjoy working with infants.

Family Child Care is an excellent alternative to families who are awaiting Child Development Center-based care. The FCC program benefits service members who need nurturing caretakers for their little ones now. As well, families with young children benefit because being a certified provider allows the adult family member to work at home and provide for his or her young children, together with playmates, in the comfort of the home setting.

Many Family Child Care providers also gain valuable experience and knowledge that prepares them for a career in the field of Early Childhood Education.

The base Family Child Care program operates under the guidance of Marine Corps orders and directives, and the

Children, Youth and Teen Programs, which is part of Marine and Family Services. Applications are now being accepted for April FCC training classes.

Applicants must have a high school diploma or GED, as well as a ground-floor military family housing unit with at least two fire exits, in order to be certified. After an initial interview and background checks, two weeks of training is required for certification.

Providers receive free training in child development, guidance techniques, nutrition, safety and other topics. Additionally, fire, safety and preventive medicine inspections must be accomplished. Plus, providers must complete CPR and first aid training before they are certified to begin their own child care business. The FCC Office makes monthly home visits to provide support and advice following certification.

The quality of care that an at-home, FCC-certified provider can give to infants, toddlers and preschoolers in a safe, educational environment prepares these young ones for life. You can make a lasting contribution to the life of a child during this most precious time of his or her life.

To register for training and to get more details about the program, call the FCC Office at 257-7030, or pick up an application



Lance Cpl. Megan L. Stiner

Harmony Foletta, 7 (standing), and Zoe Pepper, 4, play dress-up in the home of their certified Family Child Care provider.

at Bldg. 1391 (adjacent to the Family Housing office) or at Bldg. 244 (the Children, Youth and Teen Programs main office).

MOVIE TIME

Prices: Adults (12 and older) are \$3, children 6 to 11, \$1.50 and children 5 and younger, free. Matinee prices are \$2 for adults, \$1 for children. Parents must purchase tickets for R-rated movies in person at the box office for children 16 years old and younger. For E-5 and below, admission is free to the second show on Friday and Saturday evenings only. Sunday evenings, the price is \$1 for all patrons. Show your ID card at the box office. Call 254-7642 for recorded information.

Sneak Preview Policy: One hour and 45 minutes prior to the movie, tickets will be issued to first priority patrons waiting in line, then second and third priority patrons.

Barbershop 2 (PG-13)	Today at 7:15 p.m.
The Perfect Score (PG-13)	Today at 9:45 p.m.
Miracle (PG)	Saturday at 7:15 p.m.
The Big Bounce (PG-13)	Saturday at 9:45 p.m.
Catch That Kid (PG)	Sunday at 3:30 p.m.
You Got Served (PG-13)	Sunday at 7:15 p.m.
The Perfect Score (PG-13)	Wednesday at 7:15 p.m.
Barbershop 2 (PG-13)	Thursday at 7:15 p.m.
50 First Dates (PG-13)	April 9 at 7:15 p.m.
Miracle (PG)	April 9 at 9:45 p.m.

Got bear?



Annual Teddy Bear Round-Up brings awareness to the plight of Hawaii's abused children

Story and Photos by Kristin Herrick
News Editor

As bears, zebras, horses and bunnies huddle together awaiting a new home, personnel of the Marine and Family Services division, part of Marine Corps Community Services Hawaii, work diligently: focused on the cause of prevention and awareness of child abuse.

According to Florence Yamashita, a prevention and education specialist, the broad mission of Marine and Family Services, formerly known as Personal Services, is to provide support to Marines, Sailors and their families aboard MCB Hawaii, Kaneohe Bay. Along with that mission, the division hopes to increase awareness of child abuse and what can be done to prevent it.

"Prevention really is the key to preventing child abuse," said Angela Reed, information and referral specialist at Marine and Family Services. "A lot of people are just not aware of things that are going on or how to react to them."

April is National Child Abuse Prevention Month, and Marine and Family Services, in connection with Prevent Child Abuse Hawaii, is collecting stuffed animals for the 7th Annual Teddy Bear Round-Up. New or gently used donated animals will be distributed to area shelters, police departments and other organizations that work with children.

"This is one way everyone can get involved," said Yamashita. "People may not have the skills to provide assistance in other ways, but most families have stuffed animals around the house. [This] is just one way they can show support."

The New Parent Support Program is also working for the prevention of child abuse. Each week, different classes, led by a team of social workers and nurses, are offered for expectant parents and parents of toddlers. These parenting classes give hands-on information to help families with

responsible decision-making.

The New Parent Program also offers "Dad's Baby Boot Camp" and "Mom's Basic Training," which teach basic parenting skills. Mainly, the program provides networking for families.

"Most military families don't come here with a support system. Their families are long distances away," said Yamashita. "[This] gives them someone to talk to, even if it's just to get reassurance. It's something to fill the gap many military families have in terms of a support network."

Yamashita stressed that the classes are not just for parents who are unsure of their parenting skills, but also for those who want to improve or learn new ways of accomplishing things.

"We want people to know there are options in how they respond to situations," she said. "We want to give them some tools so they know the best way to respond."

The military community can donate stuffed animals at the round-up event tomorrow at Pearlridge Center from 10 a.m. to 2 p.m. Family friendly entertainers and activities will be a part of the donation drive.

Further, on K-Bay, Marine Corps Community Services will host "Celebrate Children" at Mokapu Mall on April 10, also to raise awareness for Child Abuse Prevention Month. Activities will include "Art in the Park" and an egg hunt, in addition to a Marine and Family Services information table.

For more information on programs provided by Marine and Family Services, call 257-8803, or stop by Bldg. 216, Room 71.



Hale Koa prepares to enchant with charm

Hale Koa Hotel
Press Release

WAIKIKI — To honor military children during April's Month of the Military Child, the Hale Koa Hotel will be featuring a special magic show on April 13. Children ages 4 – 11 will receive discounted admission, goodie bags and the chance to win great prizes.

The admission price includes an all-you-can-eat buffet, plus a spellbinding show featuring the award-winning magic comedy of Mark Allen Mauricio. Tickets are on sale now and priced at \$23.95 (plus a 10 percent gratuity) for adults, \$10.95 (plus a 10 percent gratuity) for children ages 4 – 11 (regular, \$13.95).

Further, in celebration of the Month of the Military Child, the Hale Koa Hotel invites moms and dads to leave the cooking to the chefs and bring the entire

family to the Hale Koa for Easter Sunday, April 11. Whether it's the lavish Easter brunch in the beautiful Banyan Tree Showroom, the Easter Buffet at the Koko Café or the special Easter menu at Bibas Restaurant, service and family members are sure to experience a memorable holiday meal.

Make reservations for any of these activities by calling 955-0555, ext. 546.

The mission of the Hale Koa, or "House of the Warrior," has remained unchanged: "to operate a first-class hotel and recreation facility at affordable prices for military members and their families," according to the Web site at www.halekoa.com.

The Hale Koa Hotel is an armed forces recreation center. Located within Fort Child, the Hale Koa Hotel invites moms and dads to leave the cooking to the chefs and bring the entire

ON THE MENU

AT ANDERSON HALL

TodayLunch

Seafood Platter
-Fried Fish
Nuggets
-Fried Shrimp
-Fried Scallops
-Breaded Oysters



Butter Cream Frosting
Asst. Fruit Pies

Specialty Bar

Pasta Bar

SaturdayBrunch/Dinner

Herbed Rock Cornish Hens
Grilled Strip Loin Steak
Rice Pilaf
Mashed Potatoes
Chocolate Chip Cookies
Asst. Fruit Pies

SundayBrunch/Dinner

Yankee Pot Roast
Baked Ham
Mashed Potatoes
Candied Sweet Potatoes

Chocolate Layered Cake w/
Chocolate Cream Frosting
Asst. Fruit Pies

MondayLunch

Meat Loaf
Creole Pork Chops
Mashed Potatoes
Pork Fried Rice
Apple Crisp
Chocolate Chip Cookies
Asst. Fruit Pies

Dinner

Baked Turkey & Noodles
Baked Fresh Fish
Rice Pilaf
Apple Crisp
Chocolate Chip Cookies
Asst. Fruit Pies

Specialty Bar

Pasta Bar

**Tuesday**Lunch

Beef
Sukiyaki
Pork Chop Suey
Egg Foo Young
Chinese Fried Egg Roll
Steamed Rice
Pork Fried Rice
Chocolate Pudding
Asst. Fruit Pies

Dinner

Creole Macaroni
Baked Fish Fillet
Mashed Potatoes
Noodles Jefferson
Chocolate Pudding
Asst. Fruit Pies

Specialty Bar

Taco Bar

WednesdayLunch

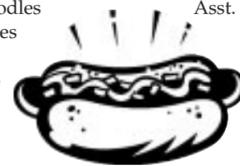
Barbecued Spareribs
Country Style Steak
Steamed Rice
Mashed Potatoes
Oatmeal Cookies
Asst. Fruit Pies

Dinner

Baked Chicken
Beef Pot Pie
Boiled Egg Noodles
Mashed Potatoes
Brownies
Asst. Fruit Pies

Specialty Bar

Hot Dog Bar

**Thursday**Lunch

Baked Lasagna
Chicken Parmesan
Asst. Pizza Slices
Garlic Toast
Brownies
Asst. Fruit Pies

Dinner

Chicken Vega
Simmered Corned Beef
Parsley Buttered Potatoes
Steamed Rice
Apple Pie
Oatmeal Cookies
Asst. Fruit Pies

Specialty Bar

Taco Bar

Dinner

Roast Pork Loin
Barbecued Chicken
Mashed Potatoes
Steamed Rice
Chewy Nut Bar
Yellow Layered Cake w/

Three-cheese lasagna is cheesy and easy

NAPS
Featurettes

Busy weekdays can make preparing delicious weeknight meals a challenge. But this recipe for Easy Three-Cheese Lasagna, which features several varieties of California cheese, can be on the table within the hour, as it only requires 10 minutes of prep time followed by 45 minutes in the oven.

This traditional recipe calls for a short list of ready-to-go supermarket ingredients, including prepared pasta sauce, dried lasagna noodles, frozen spinach and three kinds of California cheese: Ricotta, Mozzarella and Dry Jack. The Mozzarella is available presliced for quick assembly, and grating the Dry Jack is a snap with a food processor or handheld grater.

Assembling this lasagna involves a simple process of layering the sauce, noodles, spinach and cheese. You can also adjust the amount of sauce to suit your preference. To streamline the process even further, consider preparing this comfort food favorite ahead of time. Just refrigerate or freeze until you are ready to bake and serve.

Easy Three-Cheese Lasagna
5 cups tomato-based pasta sauce

9 pieces (about 8 ounces) uncooked lasagna noodles
one 10-ounce box frozen chopped spinach, thawed and well-drained
¼ cup olive oil
2 cups (1 pound) California Ricotta cheese
10 ounces sliced California Mozzarella cheese
2 cups (about 6 ounces) finely grated California Dry Jack cheese

Preheat the oven to 350 degrees, then coat a 9x13-inch baking dish with nonstick cooking spray. Spread about 1 ½ cups of sauce over the bottom, then place three lasagna noodles lengthwise over the sauce. (Don't worry if the uncooked lasagna noodles don't extend the full length of your baking pan, as they will expand in baking.) Top with another 1 ½ cups of sauce, then scatter the spinach over the sauce. Drizzle with olive oil. Top the spinach with half of



Photo Courtesy of Louisiana Office of Tourism

Lasagna is a favorite one-dish meal that is simple and quick to prepare in advance and can even be refrigerated and frozen until it's ready to be baked and served.

the top is browned. Let stand 10 to 15 minutes at room temperature, then cut in squares to serve six to eight main course servings

California is the nation's dairy leader and ranks second in cheese production. For more recipe ideas, see www.RealCaliforniaCheese.com.

Did You Know?

NAPS
Featurettes

Tapas — traditionally, snacks eaten with or soaked in wine — can be a quick cover for hosts or hostesses who want to entertain but can't find the time to cook or fuss with caterers.

Olives are a tapas mainstay, as is red pepper salad, sausage, anchovies, tuna and sardines.

Each can be eaten on its own or served on bread or Terra vegetable chips, made from root vegetables.

To learn more about Terra chips, visit www.terrachips.com.

Wally Ho's Garage & Grill services both car and palate

I love Hawaii. Where else can you stop at a garage to get a car inspected and discover one of the island's finest plate lunch places?

Wally Ho's Garage & Grill, located off Kamehameha Hwy. in Aiea, uniquely offers the combination of a service garage and family diner all rolled into one.

And when I say family, I mean it. Almost everyone who works both in the diner and the garage are from the same family.

In 1956, Wally Ho opened a gas station next door to his father's market. It was rebuilt a few years later, and in time, he began serving small items such as soups and sandwiches.

Due to the food's popularity, the snack bar was eventually expanded into a full kitchen, which now serves an assortment of plate lunches, fresh fish, salads and tasty desserts. Wally still runs the operation with his spouse, and now with the help of his six children and grandchildren too.

Although the family has no formal training in cooking, with a little trial-and-error food preparation, the dishes have evolved into the appetizing fare you find today. Wally Ho's has become very popular in the local community.

During our visit, my wife and I sampled the Okinawa Pork, which is braised in a shoyu-type sauce, comprised of ginger, garlic, sugar and a touch of vinegar (\$6.95), as well as Wally's famous, fresh blackened ahi, served in a honey mustard shoyu sauce (\$10.95).

My personal favorite, and the top seller, is the garlic Korean chicken, lightly floured, deep fried and dipped into a Korean red chili paste-based sauce, with hints of garlic, shoyu, ginger and green onion (\$6.75). These, like most of the plate lunches, are accompanied by two

scoops of white or brown rice, and a macaroni, potato or a small tossed green salad.

A few of the other best sellers include the teri-beef, the ham steak with pineapple sauce or the homemade beef stew (all for \$6.50).

For those searching for a healthier meal, Wally's offers an assortment of salads, including grilled chicken, tuna or Caesar salad (all for \$7.50). He also servers up a mouth-watering tuna sandwich (\$2.50), chicken salad sandwich (\$3) or old-fashioned cheeseburger (\$3.50), for those looking for smaller portions.

Wally Ho's provides quite a few breakfast dishes like the three-egg omelet (with a choice of two meat items and rice or toast for just \$6) and homemade hotcakes or French toast (\$5). Most of the dishes are made to order, which may take a little longer than your average drive-in joint, but in the end, they give the diner a better-quality result.

Further, Wally Ho's offers a small wine selection for those taking their dishes to go. The



Wally Ho's
98-380 Kamehameha Hwy.
Aiea
488-2220

selection is mainly comprised of boutique types of wine (nicer than those found in your average drug store, but still at very affordable prices). And a catering service varies from take-away dishes, to arranging food for a child's party or a military change of command ceremony.

Overall, I believe that the true secret to success at Wally Ho's Garage & Grill lies in the abundantly friendly staff and their ability to really make you feel at home. What's more, I can't forget the affordable first-rate food, of which you can usually leave spending less than \$10 a meal.

Of course, the fact that you can always get your car fixed or your oil changed while you eat is another secret to success that Wally Ho's can credit to his many repeat customers.



Wally Ho's fresh blackened ahi

Did You Know?

NAPS Featuring

Consumers can learn about the many ways chicken can be prepared, as well as its health benefits at www.eatchicken.com.

Visitors to the site can sign up for a monthly recipe newsletter.

Creative cooks can also enter the National Chicken Cooking Contest, with a chance to go to the National Cookoff and win the grand prize of \$100,000.

To learn more, visit www.eatchicken.com.

Marine fulfills musical dream

Steven Kalnasy

Special to the Hawaii Marine

HONOLULU — Recently retired from the Marine Corps, Eddie Ortiz and his Son Caribe Band will heat things up at Honolulu's newly renovated Topa Financial Showroom, tomorrow at 8 p.m.

Ortiz has been playing music professionally since he was a teen in Florida.

"I learned to play music in high school. I was one of the only kids there ever to score perfectly on my music entry exam," he explained. "I guess I was meant to entertain others."

During his school days, Ortiz graduated to playing music with local groups, and eventually found himself doing gigs at Disney World and Busch Gardens.

"Those were really fun times, but I wanted to do more. One day I was talking to a Marine recruiter, and I actually believed him when he said if I joined, I would be playing music around the world," said Ortiz.

Planning to do a four-year hitch, Ortiz served for 20. During those 20 years, he played

"I actually believed [the recruiter] when he said if I joined, I would be playing music around the world."

— Eddie Ortiz

throughout the United States, Canada, Europe and Asia, proving true the prediction by his Marine Corps recruiter.

"I spent nine years in Japan alone," Ortiz recalled.

Finishing his military career at Kaneohe Bay in 2003, Ortiz served as the trumpet section leader for the Marine Forces Pacific Band. He attributes much of his success to the Marine Corps.

Similarly, Ortiz and his band are quickly climbing the ladder, now recognized as the top salsa group in Hawaii.

Ortiz said his band is "blessed with some excellent musicians." Joining him in Son Caribe is female vocalist Cynthia Romero,

percussionist Jesse Rivera and vocalist Frankie Ramirez. Arvin Lucio is on vocals, keyboards and bass, while guest percussionist Rodney Perez rounds out the congas, timbales, campana and guiro.

Performing together since April 2002, Son Caribe has been shaking Hawaii's hips with its exciting brand of Latin rhythms and smooth jazz stylings.

Saturday, Ortiz and his band will take the stage as headliners in a show that also features the band Aloha Brazil.

The former staff sergeant and his group promise that night is "going to be a great night of music and dance."

According to the band's Web site (www.soncaribe.com), "it's our sincere desire to continue entertaining the public with the best Latin music. Our goal is that the music and sound we are working to develop collectively is what you'll remember and enjoy."

Saturday, the place to be is the Topa Financial Showroom in Honolulu. When you come out to the concert, you'll experience what a career in the Marine Corps can do for you.



Photo Courtesy of Son Caribe

Members of Son Caribe (clockwise from upper left) Arvin Lucio, keyboard/bass; Cynthia Romero, main vocals; Eddie Ortiz, trumpet; Frankie Ramirez, vocals; and Jesse Rivera, percussion, will be joined by guest musician Rodney Perez at the Topa Financial Showroom tomorrow evening at 8 p.m.

WORD TO PASS

Blaisdell Hosts R&B Heavyweights, Tonight

Honolulu's Blaisdell Arena will be the location for the one-night "Battle of the R&B Heavyweights" tonight at 7:30 p.m., which will feature the soulful crooners Ginuwine and Avant, plus hot R&B vocal group Jagged Edge.

The opening act will be Hawaii's own Jonah Moananu, fresh from his stint on "American Idol" as one of the top 32 finalists. Also joining the heavyweights for the Honolulu gig is Keke Wyatt, a rising soul singer from Kentucky.

Tickets are available at Ticketmaster outlets throughout Hawaii, including the Blaisdell Center Box Office and Times Supermarket, and the Ticketmaster Web site at www.ticketmaster.com. Military receive \$5 off the regular admission price with presentation of a valid ID card.

For more information, contact Spencer Toyama at 398-9665.

'The Witness' Opens in Kaneohe

Fifty local musicians, vocalists and performers will join Pacific Island Praise in a live, outdoor performance of "The Witness," a portrayal of the life, death and resurrection of Christ through drama and music. Performances are scheduled today and Saturday, and April 8 - 10 at 7:30 p.m., at 47-200 Waihee Rd. in Kaneohe.

The entire family is welcome to this free performance, which includes live animals. For more details, call 263-5371.

Dole Extends 6th Birthday Bash Invite, Saturday

Kamaaina and visitors are invited to join in on the fun and festivities planned for Dole Plantation's sixth birthday party of the Pineapple Garden Maze, tomorrow from 10 a.m. to 4 p.m.

All are sure to enjoy their day in the country at this free event, complete with live entertainment and loads of keiki

activities, including shrink art, a roaming magician, Easter egg crafts, dance troupes, ukulele performances and much more. Plus, enjoy a mouth-watering selection of ono food, the country store and farmer's market, and prize giveaways.

Special admission fares to Plantation attractions will be offered.

Call 543-3556 for more details, or visit www.dole-plantation.com.

FBI Seeks Agents

If you're interested in a career as a special agent with the FBI, be sure to attend the career seminar, Monday from 10 to 11 a.m. in Classroom 2 of Bldg. 267 at MCB Hawaii, Kaneohe Bay. Entry level salary is \$45,735.

For more details or to reserve your seat, call 257-7790.

Bellows Sponsors Easter Fun

The military community is invited to

the praise and worship service Easter Sunday (April 11) when sunlight breaks on the horizon about 6 a.m. at Pavilion 5A of Bellows Air Force Station. Following the service, worshippers can feast upon the breakfast buffet (\$3) about 7 a.m., complete with scrambled eggs, hash browns, sausage links, bacon and French toast sticks, in the Recreation Center Lanai.

Children can enjoy the bouncy clown or the castle playground, plus get a picture with the Easter bunny. Also, keiki should be sure to bring their Easter baskets and join in on the grand finale: the Easter egg hunt that begins at 8:30 a.m.

Candy-filled eggs may hold a miniature golf pass or a ticket for the grand prize. One special egg in each of four age groupings will claim a very large Easter basket filled with prizes.

For more information, visit www.

See WTP, B-7

April Fool's Day finds roots in Festival of Hilaria

Susana Choy
Lifestyles Editor

Forget everything you've heard about the origin of April Fool's Day. It has got nothing to do with papal nonsense about the switch from the Julian to Gregorian calendars or fancy French fish.

Is this all gibberish to you? Here's a lesson in theory.

Some say that fools were made when the Julian calendar was dropped in favor of the Gregorian calendar. A number of things resulted from this. For one, citizens of those countries that adopted the new calendar gained about 10 days overnight. In other words, when they went to sleep on, say the 8th of May, they awoke on the 18th of May. On paper, they were catatonic for 10 days. That's no small feat!

The change of calendars also

meant a new, New Year's Day — from April 1st to January 1st, to better synchronize with the solar cycles. Though those affected by the decision of the progressive Pope Gregory had a few months to get used to the new arrangement, a number of people either forgot or refused to accept the new calendar, subjecting themselves as butts of others' twisted humor.

And are you wondering about the French fish? The day most certainly did not come from fancy French fish, just fancy paperwork. French children were known to paste pictures of fish on each others' backs and cry "Poisson d'Avril," or "April Fish," when the joke was discovered. Sound plausible to you?

No, folks, celebrations of pranks and tomfoolery have been around long before progressive popes and paper fish.

According to a number of unnamed, but reliable, Internet sources, pranksters and jokesters everywhere have the pagan Romans to thank for April Fool's Day.

The observance has its origins in the Roman Festival of Hilaria, honoring the great mother Cybele (also known as the Greek Titan goddess Rhea), a deity of the life cycle (life, birth and rebirth).

During 204 BCE, the Sybilline Oracles advised that Cybele's sacred black statue (carved out of a meteorite) should be transported to Rome to aid in the Roman's battle against Hannibal the Carthaginian.

The Romans won and a celebration was born.



Cybele

The weeklong festival was celebrated about the same time Cybele's statue reached Roman shores, during the first week of April. The festival was generally held in the Roman theaters and consisted of games, chariot races, sacrifices, serious dramatic plays and finally culminated in a farce, in which even the emperor would participate briefly.

Soon after, the Romans realized that worshipping Cybele

meant more than fun and games; it also meant self-flagellation and castration of their priests. The custom of castration was due to a family practice of Cybele's lover, Attis, a widely reputed storyteller and prankster.

To make a long story short, the jealous Cybele drove Attis mad, and Attis eventually emasculated and killed himself. The remorseful Cybele then fled to Mount Olympus to implore the great god Jupiter (the Greek god Zeus) for help. After three days of mourning, with help from Jupiter, Cybele resurrected Attis.

The practice of playing pranks was a continuation of the festival's celebration outside of the theatres, and the only real part of the Festival of Hilaria to survive until this day.

That, folks, is the history of April Fool's Day, in a rather large nutshell.

(Editor's Note: The plausibility factor in this story, as in many tall tales, hinges on the craft of intertwining fact with fiction. Can you tell what's what?)

Though it's a day late, here's wishing you all April Fool's anyways!

WTP, From B-6

bellowsafs.com or call 259-4121.

Scholarship Deadlines Approach

•The Fleet Reserve Association is accepting scholarship applications through April 15. The competitive program awards various \$5,000 scholarships to military children based on financial need, academic standing, and character and leadership qualities.

Download information at www.fra.org, or call 1-800-626-9071 for more info.

•The Aloha Chapter of the Military

Officers Association of America will award a \$1,000 scholarship to a military or family member attending a college in Hawaii. The winning applicant will be selected based on financial need, scholastic ability or potential, and character and personal qualities. Applications are due no later than April 30.

Obtain forms by calling 488-7013, or e-mail takyosh@aol.com.

Bishop Explores Sea Creatures

Bishop Museum, located at 1525 Bernice St., is open daily from 9 a.m. to 5 p.m. and offers discounted admission of

\$11.95 for military and youth from 4-12 years. (Children under 4 are free, and regular admission is \$14.95.)

For more details about upcoming events, call 847-3511 or visit www.BishopMuseum.org.

April 18 is Set for 'I Love Kailua' Party

The 12th Annual "I Love Kailua" town party will feature "A Taste of Kailua," boasting a wide selection of food from local Kailua restaurants, live entertainment, handmade crafts from local artisans, live plants, numerous keiki activities by Kamaaina Kids, community information booths, health screenings from Castle Medical Center, and much more, Sunday, April 18 from 11 a.m. to 4 p.m. on Kailua Road.

Event buttons are on sale now for only \$3 per person in advance and \$4 at the

event. Children 12 and under are free. Buttons allow attendees to purchase scripts and participate in events.

According to the Lani-Kailua Outdoor Circle, traffic will be diverted from 9 a.m. to 5 p.m. on April 18, as all traffic lanes and sidewalk areas on Kailua Road — from Hahani Street to Kuiliei Road — will be closed along Macy's, Longs and Kailua Shopping Center. Residents are therefore strongly encouraged to walk or bicycle to the event; the Outdoor Circle will be offering additional accommodations for securing bicycles.

The annual "I Love Kailua" town party helps raise funds for projects that include landscaping and maintenance of public parks and roadsides.

For more details, contact Amy at 234-0404 or surf www.ILoveKailuaTown.com. For bus schedules, call 848-5555.

Orchids entice new admirers

Story and Photos
by Lance Cpl.
Megan L. Stiner
Combat
Correspondent



A stunning rainbow of orchids brought brilliance and color to an otherwise lackluster gymnasium during "Silver Jubilee," the Windward Orchid Society's 25th Annual Spring Orchid Show held Friday, Saturday and Sunday in Kaneohe.

Organized in 1952, the organization was not actively functional until Hawaii was chosen as the site for the Second World Orchid Conference in 1957. It then became known as the Orchid Society of Windward Oahu. Having begun with only 20 members, the society now boasts more than 200 orchid enthusiasts, making it one of the largest orchid societies in Hawaii.



"People around the world view orchids as one of the most unique and beautiful flowers out there," said Aaron Araki, show chairperson and president of the Windward Orchid Society. "We take great pride in this annual event."

The show was Araki's fourth, and he said the event gets easier every year. The most difficult part is coordination and communication prior to the event, he explained, but everyone



A number of orchid displays compete for recognition during the Windward Orchid Society's 25th Annual Spring Orchid Show held this past weekend at King Intermediate School.

expects and prepares for the show at the end of March.

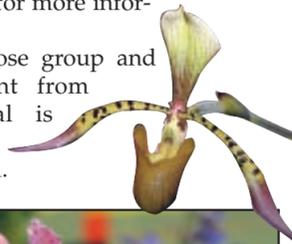
The show's main objective is to raise money for the society and provide general knowledge to the public about orchids and the society, according to Araki. Members who participate take great pride in their flowers and in the friendly competition. Once they win, they strive to create something more beautiful and impressive for the following year, he added.

The society says orchids are not very difficult to maintain. They take time and attention, but the end result is worth the effort. To create a more unique flower the

orchid enthusiast must simply cross two different breeds and hope the result comes out with the best qualities of both plants.

Araki wants to invite anyone who is interested in getting involved with the orchid society to attend a meeting at Benjamin Parker Elementary School on the first Wednesday of any month at 7 p.m., or to call 235-8087 for more information.

"We are a close group and the commitment from each individual is greatly appreciated," said Araki.



The Windward Orchid Society works toward and takes great pride in educating the public about orchids. The sheer variety, uniqueness and beauty of plants it exhibits draws many appreciative looks from enthusiasts and casual admirers alike.



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Automobiles

1998 Jeep Wrangler SE sport utility, great condition, with CD, new carpet, brakes and tires, 58k miles. Very reliable. Asking \$9,000 OBO. Call 253-0257.

1995 Nissan Pickup XE, red, CD, A/C, bed lining, truck cover, all new tires, 69k miles, in excellent condition, registration and inspection good until March '05. Asking \$5,995 OBO. Call 778-0720.

1993 Ford Ranger 4x4, automatic, bed liner, new paint and tires, 90k miles. Great, reliable truck. Asking \$4,500 OBO. Call 253-0257.

Pets

American Cocker Spaniel, 5-month-old female, affectionate, playful, good with children, needs animal or human companionship, loves people. Pure bred but no papers. Asking \$650. Call 372-7480.

Easter puppies, AKC Maltese, born Feb. 11, will be ready by Easter. Four to choose from. Call Dan at 741-7795.

Labrador mixed female, fixed, great with kids, 1 year old, dog house included. Asking \$200. Call 254-7181.

Musical Instruments

Piano, upright, wood finish, good shape with bench. Asking \$200 OBO. Call Caryn at 253-0257.

Miscellaneous

Good job for a teen, with good pay. Need lawn mowed at Capehart area during May and June. Call Mike at 254-1645.

Murray 20-inch lawnmower, 3-in-1: mulch, bag, mow. Well maintained and barely used. Asking \$125 OBO. Call Jim at 488-1937.