

# Ama

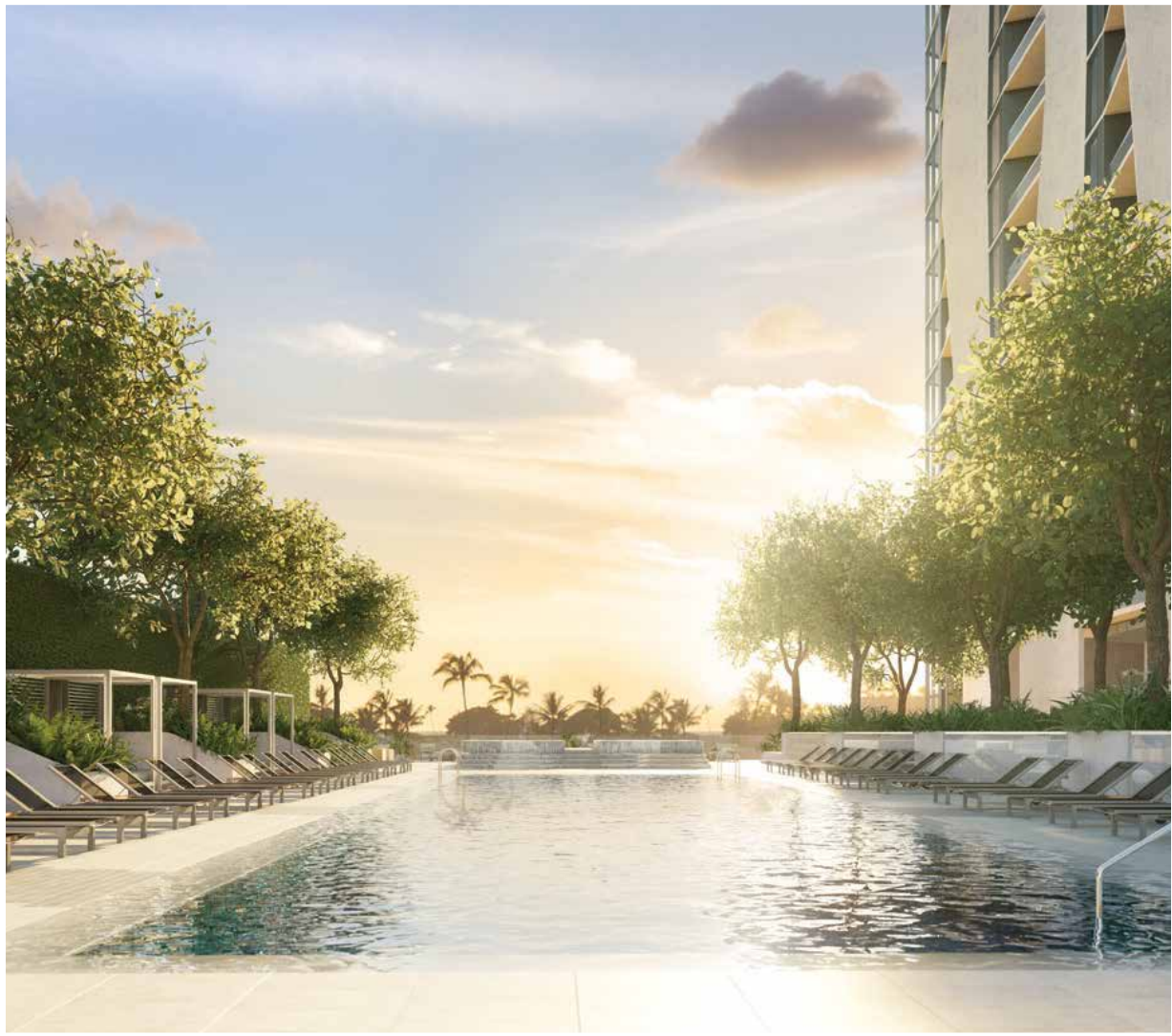
The official  
publication  
of the  
OUTRIGGER  
CANOE CLUB



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NOVEMBER / DECEMBER 2019

# C NTENTS



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**Ama** |  | **Outrigger  
Canoe Club**

The official publication of the Outrigger Canoe Club is titled Ama to honor the Club's lineage. The outrigger of a canoe is called an Ama in 'Ōlelo Hawai'i (Hawaiian Language). It was a nautical innovation that allowed the Polynesians to efficiently navigate the rough waters of the Pacific. The Ama is also the port hull of a double-hulled canoe, which is the vehicle that brought the Hawaiians to these beautiful islands.

Cover: Linnea Schuster (steering), Kodeelyn Himuro, Martina Duran, Malia Hirschman, Christen Kam, Ashley Kruse  
Photo by Harry Newhart





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**IN MID-NOVEMBER,** a cadre of members begin the process of decorating the Club for the holiday season. You cannot imagine how arduous this task can be. In years past, talented members like Barbara Sharp and Margaret Puder have championed this endeavor with their teams of elves, and we are grateful for their years of dedication.



Robert Durkin and  
Paraluman Stice-Durkin

This year, Margaret passes the baton to Mary Jones, member of the Entertainment Committee, who shadowed the decorating team last year and has graciously stepped up to the challenge to bedeck the Club in Hawaiian holiday cheer.

Santa is scheduled to arrive in his red canoe on Saturday, December 7, at the Keiki Brunch, a Club tradition we all look forward to each year! A reminder that the Member Open House is scheduled for Monday, December 16.

Last year this event was moved from Christmas Day and resulted in record attendance. It was refreshing to see all the families together and some of the younger members, back from the mainland, reconnecting with OCC friends and family.

The Budget Committee worked diligently through the Fall months to generate the 2020 budget. Laurie Foster, Club Treasurer and Executive Committee member, led the process for the second year with a bottom-up, committee-centric approach. The budget process involves forecasting revenue and expenses, prioritizing initiatives and forcing sometimes difficult tradeoffs. Given a tight operating budget and capital budget, the Committee has focused on “must haves” versus “nice to haves.”

*I wish you all Happy Holidays and encourage you to reserve your table early for a buffet on Thanksgiving Day, Christmas Day, or New Year's Day.*

The Long Range Planning Committee has made significant progress on the OCC Strategic Plan with subcommittees on core values, Club strengths and weaknesses, and financial modeling. The planning process will include an online member survey and a Board retreat. It is a time-consuming but necessary process needed to generate a roadmap for the next three to five years. Leadership will give the general membership an update on the Strategic Plan at the Annual meeting on February 10.

Overall, it's been a productive year at the Outrigger, and we end 2019 on a positive note. I wish you all Happy Holidays and encourage you to reserve your table early for a buffet on Thanksgiving Day, Christmas Day, or New Year's Eve. Come down often to enjoy the magic of the holidays with us!

*A hui hou,*

**Robert C. Durkin**  
President



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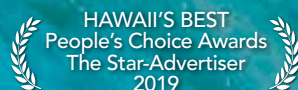


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**IT'S HARD TO BELIEVE THE HOLIDAYS ARE HERE—** it's my favorite time of the year. It's the season I always look forward to, because it's all about family. It's about sharing and creating memories. It's about recognizing what's really important. Just thinking about the smiles on my daughters' faces this time of year makes me smile.



With so much to be thankful for this year, I wanted to share with you some of 2019's accomplishments and highlight great things coming in 2020.

**2019:** Thanks to the inspiration of the Entertainment Committee and the execution of the Food & Beverage team, we added new events—the Kupuna Day Dinner, the Fall Fashion Show, Salsa Lessons, additional Steak Fry nights and more wine experiences.

Food & Beverage, along with Beach Services and the team in the laundry, lent a hand to increase our service on the beach, and to create a welcoming atmosphere and an easy way to order beverages and menu items in the sand.

We've streamlined Club communications with the graphic-focused Enews and digital displays in the Lobby and Tunnel. We also rolled out a refreshed website that reflects the beauty of the Club and is easy to navigate.

To meet the demand of the busy summer season and beyond, we enhanced the parking systems with updated parking decals, temporary passes and stricter enforcement at the gate by contracting with Prestige Valet.

The Food and Beverage Subcommittee of the House Committee has worked closely with F&B Director Rede Eder and Chef Mark Gedeon to improve the quality and expand the variety of our menu offerings, while also focusing on value. Elevating the level of service from the staff has also been a priority this year, and we can see from your survey responses and comment cards that we are raising the bar.

The past few months have seen a number of projects around the Club, from weather-proofing to protect our structure to new land-

*Elevating the level of service from the staff has also been a priority this year, and we can see from your survey responses and comment cards that we are raising the bar.*

scaping with an eye to using indigenous plants. By the time you read this, the Lobby refresh project should be complete and ready for holiday decorations later in November.

**2020:** After months of planning and permitting, we are looking forward to the Snack Shop renovation in the first quarter of the new year.

We also plan on building on the momentum of the last Athletic Banquet to bring you another great evening in January to celebrate our Club's athletes and their achievements in 2019.

The Food & Beverage team will continue to focus on increasing the quality and quantity of special events and opportunities to enjoy the Club. Look for the Steak Fry series to run from April to November, bringing together OCC 'ohana to enjoy barbecue nights on the beach. Our F&B team will also maintain their focus on our menu and service—with the goal of consistently exceeding your expectations.

I look forward to seeing you around the Club as you celebrate with your Outrigger 'ohana.

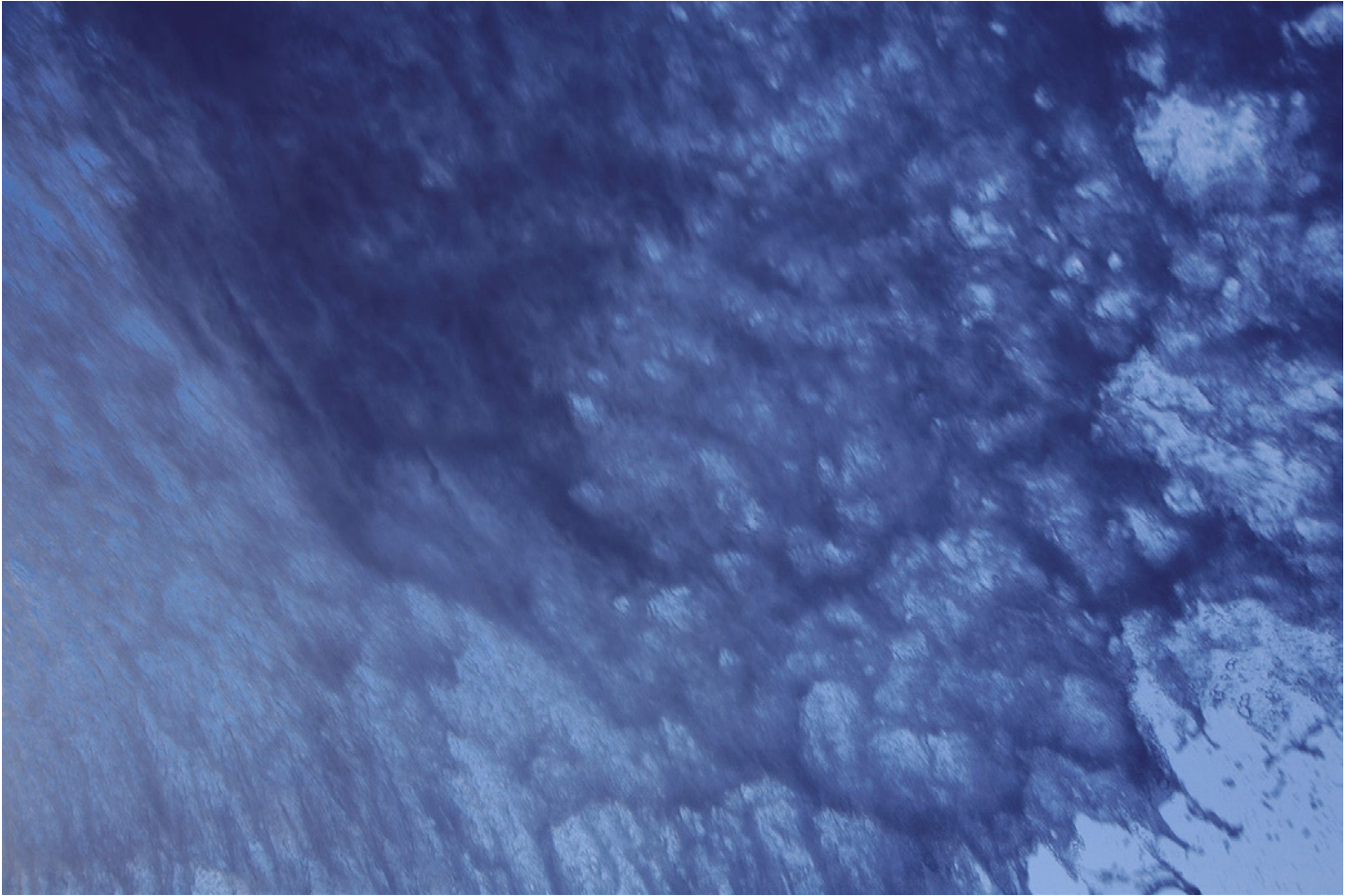
*From my family to yours, Happy Holidays!*

**Tyler Roukema,**  
General Manager



# ON THE WATER

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Linny Morris

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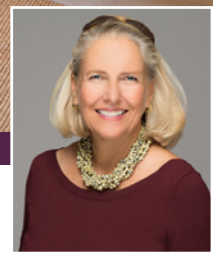
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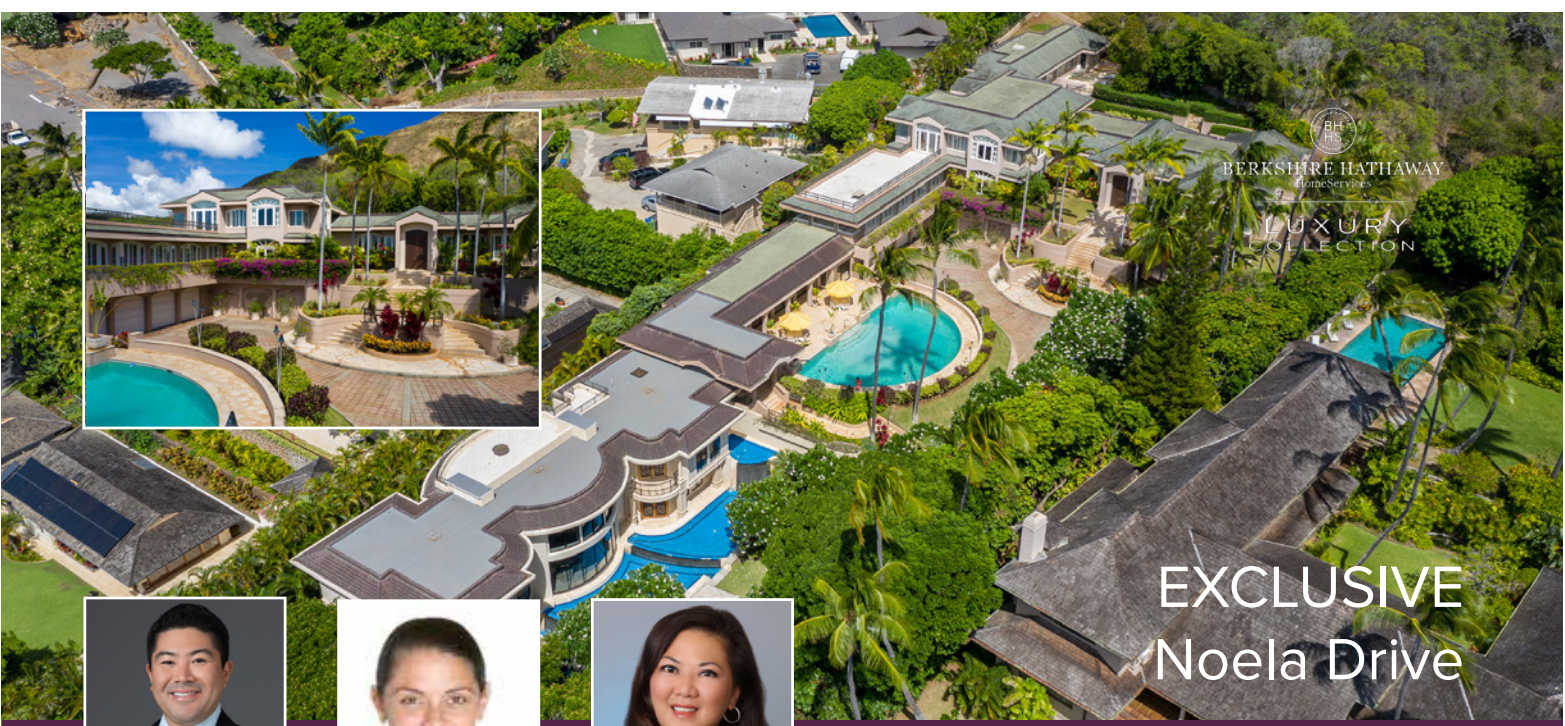


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# *The* LOBBY

CLUB HAPPENINGS,  
CELEBRATIONS & EVENTS



## Hana hou: Paddlers Kanikapila

*A Club tradition is revived*



PHOTO FROM OCC HISTORICAL COMMITTEE

► **OCC's priceless archive** of black-and-white photos are indisputable proof—the Club has long been a gathering place for friends and 'ohana to celebrate with music. The sight and sound of our talented watermen and waterwomen emerging from a surf session or paddle and joining a kanikapila is a beautiful tradition, and one that was heard again in the Ko Mo'i Boathouse on a Monday night in September. ➔

*After more than two hours of training for the upcoming Molokai Channel crossing, they shook off the sand, grabbed their guitars (and cold beers) and joined the kanikapila circle.*



Steersman and recording artist Stew Kawakami was joined by paddlers Max Solmssen and Jake Vaughn in a joyful night of acoustic music. When the sun went down, and the men's distance practice ended, three more OCC paddlers emerged from the sea—Case Kahikina, Simeon Ke-Paloma, and Cory Nakamura. After more than two hours of training for the upcoming Molokai Channel crossing, they shook off the sand, grabbed their guitars (and cold beers) and joined the kanikapila circle. The Hawaiian favorites led to spontaneous hula by Outrigger wahines celebrating their successful crossings the day before in Na Wahine O Ke Kai.

*Did you miss the event?* Here is good news: This was the first of what will now be the Annual Paddler's Kanikapila. We look forward to you bringing your 'ukulele and joining the fellowship and aloha next year!" ■

# Stew & Rice Goes to the Birds

From Mauka to Makai: Natural History and the Use of Seabirds in Polynesian Navigation with Dr. Lindsay Young.



**DATE:** Monday, November 11, 5:30pm

➤ The OCC Historical Committee invites you to make plans for the upcoming Stew and Rice Series. The evenings are a great opportunity to entertain guests at the Outrigger. Enjoy a fabulous sunset view as you tuck into the delicious stew and rice buffet. In addition to great dinner and good company, you'll also enjoy an engaging, educational presentation from experts on a variety of topics. In November, learn about the natural history of the seabirds of Polynesia. It's a good value at \$25++ per person. Socialize with your fellow OCC members, treat your guests and enjoy an informative evening at the Club.

*Dinner is \$25++ per person and includes the presentation. Make your reservations at the Front Desk, or on the OCC App or website.*

## SAVE THE DATE:

### Stew & Rice Series 2020

Jan 21	Tuesday	John Clark, author and surf historian
March 24	Tuesday	Rapa Nui / Mara Mulrooney, archeologist
June 23	Tuesday	TBA
Aug 24	Monday	Kanikapila
Oct 20	Tuesday	TBA
Dec 8	Tuesday	TBA

**Corrections:** Page 22: McD Philpotts built the pedestal for the Muriel Macfarlane Flanders Cup, not J.D. Philpotts.  
Sept/Oct 2019 Page 31: The Surf Jam results misspelled the name of one of the third-place Tandem team members. He is Quinn Sellers, not Quenn.





# OCC's Got Talent

*Members gathered in the spirit of old and new at Kanikapila 2019*

➤ It was a summer jam session at the Historical Committee's Annual Kama'aina Kanikapila—aka Old Timers—on August 26. The talent was overflowing as more than 130 members and guests gathered to dance, sing, dine and reminisce.

Guests were greeted by tables decorated with monster-ra, orchids and complimentary CDs from Flip McDiarmid, and nonstop traditional music from Kualoa at Dawn. The OCC Senior 'Riggers' ukulele group serenaded the crowd with local tunes and in true kanikapila style, members joined in, playing and singing along at their tables. Attendees also enjoyed a video of the 2005 Kanikapila, playing on the Club's large-screen monitors. The hula dancers were at their best, and Ivanelle Choy gave her traditional toast to old friends. A guest member even stepped up to perform "Ukulele Lady," which he explained was written by his grandfather. Mahalo to co-chairs Joy Barnhart and Gerri Pedesky and their team for a delightful evening.

*For more photographs from the night, please visit [outriggercanooclubsports.com](http://outriggercanooclubsports.com)*



Photos, top to bottom: **Song and dance:** Mahi Riley dances a hula with Kualoa at Dawn. **Friends 4 eva:** Seated, left to right, May and Peter Balding, Wendell Brooks and Mary Philpotts-McGrath. Standing: Barbara and Kent Giles, Andrea Ray, Gerri Pedesky, and Rich Ray. Cliff Montgomery and Joy Barnhart.



# Calendar

## UPCOMING EVENTS

NOVEMBER 1	Friday	Reading 'Riggers
November 2	Saturday	Cigars Under the Stars
November 10	Sunday	OCC Hike Moanalua Valley
November 11	Monday	Stew & Rice
November 28	Thursday	Thanksgiving Dinner
DECEMBER 1	Sunday	102nd Castle Swim
December 6	Friday	Reading 'Riggers
December 7	Saturday	Keiki Christmas/Breakfast with Santa
December 16	Monday	Members' Open House
December 24	Tuesday	Christmas Eve Dinner
December 25	Wednes.	Christmas Day Dinner
December 29	Sunday	OCC Hike Kaena Point
December 31	Tuesday	New Year's Eve Dinner
JANUARY 1	Wednes.	New Year's Day
January 3	Friday	Reading 'Riggers
January 11	Saturday	Athletic Banquet
January 13	Monday	OCC Employee Christmas Party / Club closes at 5pm



## 2019 Holiday Hours

### Thanksgiving / Thursday, Nov 28

Hau Terrace: **Closes at 1pm**  
 Koa Lanai: **No service**  
 Snack Shop & OCC Beach: **Close at 4pm**  
 Fitness Center & Logo Shop: **Close at 5pm**  
 Locker Rooms: **Regular hours**  
 Thanksgiving Buffet: **3-9pm**  
 \$65++ adults/\$30++ keiki (6-12)

### Keiki Christmas / Saturday, Dec 7

Hau Terrace: **Closes at 1pm**  
 Koa Lanai: **8:30-11:30am**  
 Keiki Christmas: \$15++ adults / \$10++ keiki (2-12) / Complimentary keiki under 2  
 Members & immediate family only

### Member Open House / Monday, Dec 16

Snack Shop & OCC Beach: **Close at 2pm**  
 Fitness Center: **Closes at 3pm**  
 Locker Rooms and Logo Shop: **Regular hours**  
 Open House: **4-9pm**  
 Members & significant others only  
 No reciprocal/guest members

### Christmas Eve / Tuesday, Dec 24

Hau Terrace: **Closes at 1pm**  
 Snack Shop & OCC Beach: **Close at 4pm**  
 Fitness Center & Logo Shop: **Close at 5pm**  
 Locker Rooms: **Regular hours**  
 Christmas Eve Buffet: **3-9pm**,  
 \$65++ adults / \$30++ keiki (6-12)

### Christmas Day / Wednesday, Dec 25

Hau Terrace & Koa Lanai: **No Service**  
 Snack Shop & OCC Beach: **Close at 4pm**  
 Fitness Center & Logo Shop: **Close at 5pm**  
 Locker Rooms: **Regular hours**  
 Christmas Buffet: **3-9pm**, \$65++ adults /  
 \$30++ keiki (6-12)

### New Years Eve / Tuesday, Dec 31

Club open: **Regular hours**  
 Hau Terrace: **Normal service**  
 NYE Dinners on Koa Lanai:  
**5:30pm:** Sunset Buffet Dinner / strolling musician / Price: \$65++ per person  
**8:30pm:** Fireworks & Live Music Buffet Dinner / Champagne at midnight / Price: \$85++ per person

### Annual Meeting

**Date:** Mon., February 10, 2020 at 5:30pm.  
 Board of Director candidates will be announced in December and posted in the Club. Ballots go out in early January—look for yours in the mail or online.

SAVE THE DATE

## Read & Discuss

### Reading Riggers upcoming schedule

**TIME / DATES:** 10:00 a.m.  
 Every first Friday of the month  
 in the Duke Room

- Dec. 6** *The Lieutenant's Nurse* by Sara Ackerman.  
The author, an OCC member, will be present.
- Jan. 3** *Six Months in the Sandwich Islands* by Isabella Bird
- Feb. 21\*** *Aloha Rodeo* by David Wolman



\*Note date change to accommodate Michael Purdy, grandson of Hawaiian Paniolo Ikua Purdy, who will be present from Maui.





# All in the ‘Ohana

Outrigger families create lasting memories at these special events

**KEIKI CHRISTMAS DATE:**

Saturday, December 7, 8:30—11:30am

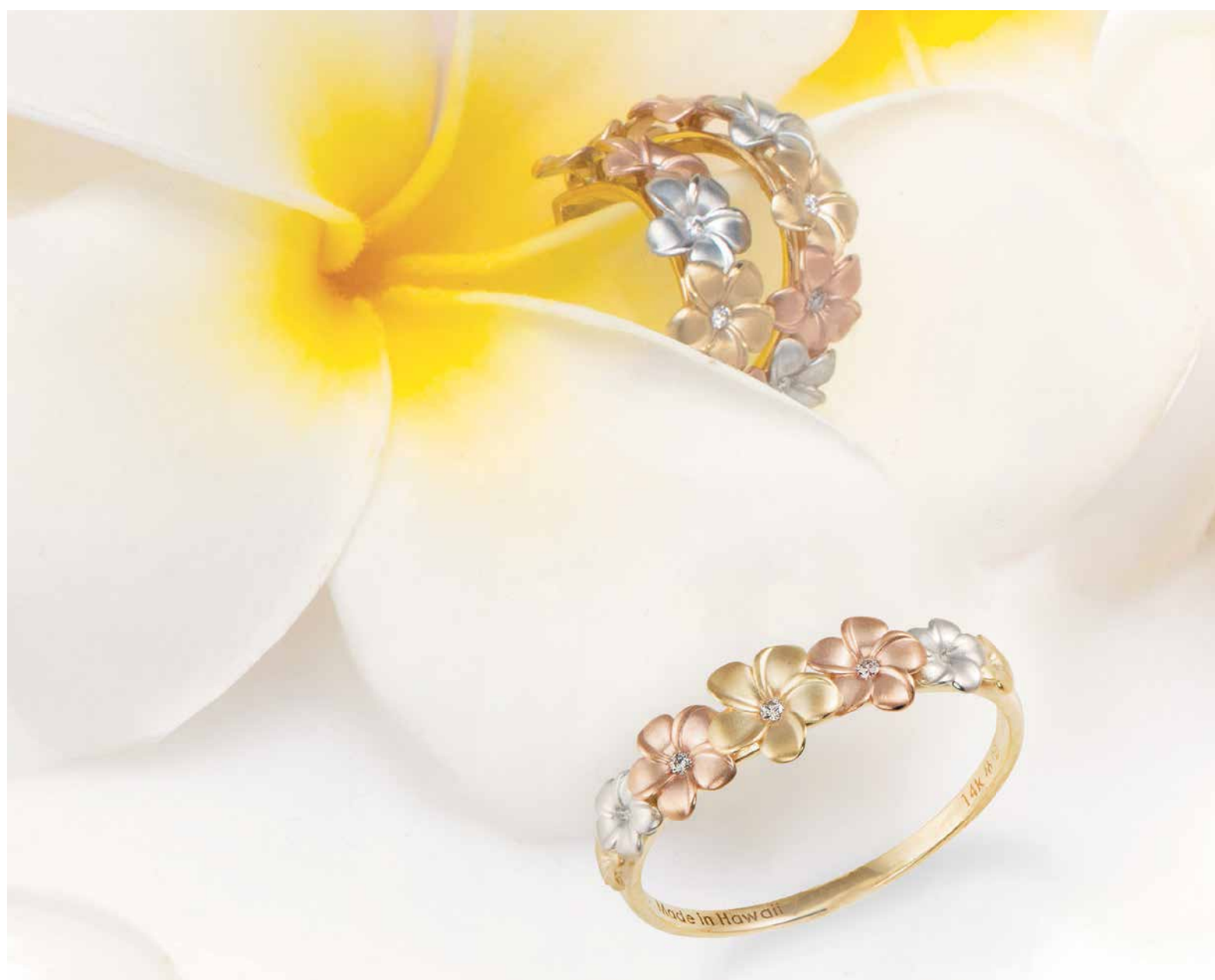
➤➤ **Outrigger ‘ohana celebrated** their elders at the 1st Annual Kupuna Day Dinner on Grandparents’ Day, Sunday, September 8. Presented by the Entertainment Committee, the event saw families on the Koa Lanai making lei, having lively talks sparked by fun “conversation starters,” and practicing their best manners with keepsake OCC placemats on each table. After a delicious buffet dinner and dessert, Maile Ostrem read *Kolea and the Chief’s Cloak*, the new children’s book by Alice Guild.

Thank you to the Family Subcommittee of the Entertainment Committee for organizing such a lovely, ‘ohana-focused evening!

You can make more OCC ‘ohana memories at the Family Subcommittee’s next event, Keiki Christmas—Breakfast with Santa, on Saturday, December 7, 8:30—11:30am. Enjoy a breakfast buffet, festive music and holiday crafts and welcome Santa as he arrives on his red canoe! Registration is limited to Outrigger members and their immediate families. RSVP at the Front Desk, or on the Club App or Website.



Family ties: (clockwise from top left) Kimo Austin and granddaughter Olive. The Gentry family: Corin Gentry, Nautica Gentry-Balding, Condesa Meijide-Gentry, Candes Gentry, Sirena Gentry-Balding, Poet Gentry. Kimo Austin, center, with grandchildren Aukina and Ariana Hunt, Will and Emma Austin and son Jimmy Austin. Keiki enjoy Maile Ostrem reading Alice Guild’s new book *Kolea and the Chief’s Cloak*.




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# SWEETART

*Pastry chef Vivian Wu ups the Club's dessert ante*

BY LESA GRIFFITH / PHOTOS BY SEAN MARRS





**FROM PUMPKIN PIES TO YULE LOGS**, gulab jamun to mochi, the holidays conjure baking and the pastry arts like no other time of year. It is when Outrigger Canoe Club pastry chef Vivian Wu goes into turbo charge, crafting an elaborate gingerbread house (which will be on view at Keiki Christmas), creating seasonal dessert specials, and making festive sweet things for the many members' private holiday parties.

When Wu joined the Club in October 2018, she brought star power to the kitchen. The New Yorker, by way of Hong Kong, has worked at some of the most famous restaurants in the country—she got her start at Manhattan's Eleven Madison Park, which topped the World's 50 Best Restaurants list in 2017—and had a stint at the lauded Del Posto. There's that time that she cooked for the royal family of Qatar, and she came to the Club from the shortlived, but much-missed Honolulu offshoot of the London-born restaurant Yauatcha.

### The making of a pastry chef

Her passion for pastry makes it hard to believe she started her professional life in finance. "I was born in Hong Kong and grew up in Queens, New York, in a typical Asian family. I never thought of working in the kitchen as my career," says Wu. "And on top of that, I was never a kid who liked sweets—you could

never lure me with a piece of candy or chocolate."

After earning a degree in finance and accounting at St. John's University, she worked at Tommy Bahama and TD Ameritrade. Then she joined Citibank Investments on Wall Street. "That's when I had time at night to go out with friends and explore different restaurants in New York City, and I started to become more and more interested in food," she says.

Meanwhile, she became known in her family as the go-to person for dessert. "When I was younger, I started to make cheesecake for family parties and people loved it," says Wu. "This was the first time I felt more of a connection with food. I saw that dessert brings people together, it makes people really happy. So my mom or auntie expected me to make something for every party and I didn't mind, because I enjoyed seeing my family eating and looking happy. I was lucky."

While her mother is a very good cook, "she only cooks Cantonese food," explains Wu. So her culinary →

“

They must have really needed someone—the pastry chef offered me a job and I took it.”

education began as a diner. She was a picky eater as a child, and her mother told her she “had a good palate,” always able to discern what was cooking by smell. When she began making her way through New York’s restaurants, “I got more and more interested in how food was made. I opened myself up and started ordering things I didn’t think I would like, until I became really adventurous and would pick the weirdest thing on the menu just to see what it was like. [My friends and I] would share dishes and I would always taste everything and try to figure out what the components were and nine out of ten times I guessed right.”

That’s when Wu decided she wanted to attend culinary school, but having already earned a degree and joined the work force, she was no longer eligible for financial aid. She was considering going to a part-time program while continuing to work on Wall Street, when by chance she found out about an opening at Eleven Madison Park.

Applicants had to work a day in the kitchen as a sort of tryout. “After all night working, they told me there was no way they could hire me because I had no experience and didn’t know anything,” says Wu. “And it was true—I didn’t know what was going on. It was my first time in a professional kitchen and it was amazing. It was an eye opener.

They told Wu she could leave, but she instead offered to stay and help with cleanup. The sous chef took note and asked Wu if she really wanted to work there. Wu said yes, and she got a second chance. She still didn’t make the cut, but her diligence made a mark. “They told me if I went to culinary school, they would offer me an internship after,” says Wu. Then a few days later she got a call. “They must have really needed someone—the pastry chef offered me a job and I took it.”

She started at the bottom, performing the duties no one else wanted to do, “but I never complained, because I



was so thankful for the opportunity to learn without any schooling,” says Wu. “I took every chance to absorb what I was given to do, whether I was in the corner cutting cookies or scooping ice cream. To me every single day is an opportunity to learn. I observed what other people were doing. If someone was making ice cream or cakes, I asked questions, and they always taught me something when I asked in a positive attitude. That’s how I learned every single step. When I finally got to do something like make the ice cream, I picked it up very quickly.”

It didn’t hurt that the renowned pastry chef Nicole Kaplan took Wu under her wing. When Kaplan moved to Del Posto in 2007, she brought Wu with her.

### The Wong connection

“It was chef Alan Wong who brought me to the islands,” says Wu. In New York, she had worked with a Japanese





chef who moved back to Japan to work with Hiroyuki Sakai—the last, and longest-reigning Iron Chef. At the time, Sakai was planning to open his first restaurant outside of Japan, and he selected Waikīkī as its location, and Wu’s former colleague as the chef de cuisine. He in turn invited Wu to come on board as pastry chef. When that project fell through, another former colleague asked Wu if she knew other pastry chefs who might want to move to Hawaii.

“I said no, but that I was available,” says Wu. The opportunity turned out to be with famed Hawai‘i Regional Cuisine chef Alan Wong. “We had a full interview and he flew me to the island and it was my first time in Hawai‘i. Wu cooked for him and his team and she got the job, moving here in 2013, working her magic at all of Wong’s restaurants, including the now closed Amasia and Pineapple Room.

From there she became head pastry chef at the shortlived Yauatcha, the Honolulu branch of the Lon-

don-born, internationally known upscale Chinese restaurant known for its jewellike entremets—classic French multilayered cakes that allow pastry chefs to show off their skills. The corporate pastry chef included a couple of Yauatcha’s signature desserts on the menu for the opening of the Waikīkī location, then it was Wu’s job to develop new desserts using the same concept and entremet structure. She came up with the Tropical Dome, made with mango mousse and liliko‘i.

“When the corporate pastry chef came back, to check on the restaurant, at first he was not happy we added a new item so fast,” says Wu. “But then he tasted it and he said, ‘I hate you’ because it was so good.” He went on to add the Tropical Dome to the menus of the London, Mumbai and Houston locations of Yauatcha. “That was a huge motivation for me and my team to keep creating something different.”

Wu thought she would be in Hawai‘i for a couple years. “If I missed home, I would go back to New York. But, six years later I’m still here. It is a very special place,” says Wu.

Scuba diving was a longtime item on Wu’s bucket list, but being in New York she didn’t have the opportunity. “The Atlantic Ocean is so cold!” So upon her arrival in Honolulu, earning her NAUI certification was one of the first things she did. She enjoys snorkeling and diving in her time off. ➔



## Sweetening the Club

While Wu was sad that Yauatcha closed in 2018, she says something positive came out of it—joining the Outrigger Canoe Club. She started making small tweaks to the dessert menu right away, but she launched her first completely new dessert lineup in September.

“The Club is very different from working in a normal restaurant,” says Wu. “It’s my first job not working in a restaurant or hotel that is open to the public. So it is even more about what members like, not what I like. Also, Hawai‘i is a very different demographic. People have simple palates. While there are great places doing intricate dishes on the island, it is not the norm. So for me the challenge was finding the balance between keeping things simple and familiar and using my European skill and knowledge.”

“Every month we do a board of directors’ dinner, so basically, I can make anything, and get to play with my creativity.”

## *New Dessert Menu*

### **Coconut Coffee Crème Brûlé**

Wu makes dairy-free custard from coconut milk for this nut-free, gluten-free, dairy-free dessert that includes espresso, fresh berries and a cocoa tuille.

### **Strawberry Lychee Panna Cotta**

A light refreshing take on the Italian classic, fruity with lychee jelly and fresh strawberries.

### **Pecan Toffee Crunch Brownie**

This is Wu’s most indulgent creation, which she says is a close relative of the molten cake—rich without being too heavy. Served with Tahitian vanilla gelato.

### **Midnight Grasshopper Pie**

The Club’s signature dessert gets a makeover. While it still has that trademark minty in flavor, the mint Oreo gelato now being used isn’t food-color green, hence the updated name. It is a delicious mix of high- and lowbrow—along with that Oreo crust is homemade chocolate ganache.

### **Liliko‘i Layer Cake**

For those who miss the liliko‘i crème brûlée, you can now enjoy your tart fruit in a new format. Vanilla sponge is layered with passion fruit cream and roasted Hawaiian pineapple.





The result is a well-edited list that aims to satisfy chocoholics and fruit lovers alike, as well as makes sure the gluten- and dairy-free can also enjoy dessert.

“I collected suggestions and comments from everyone, members to staff, to find out what people like here, and what they’re hoping to see,” says Wu. Although the new menu is not big, she and the Food & Beverage team agreed keeping it small yet covering all the basic bases was the way to go. “So now I’m trying to keep it simple and classic with a twist of my own technique and Hawai‘i flavors.

Wu enjoys working with the Food & Beverage team—in the front and back of the house—as well as members. “They give me constructive feedback,”

she says. “That helps me make changes and adjustments for the future. I prefer that people tell me what they like and don’t like, rather than guessing.”

She is grateful that Chef Mark Gedeon, Food & Beverage Director Rede Eder and Tyler Roukema give her a lot of freedom in the kitchen, and she has room to experiment.

“Every month we do a board of directors’ dinner, so basically, I can make anything, and get to play with my creativity. If something works well, they might suggest I put it on the menu. Also, every week we do a special menu, so that is an opportunity for me to try out dishes and see what people like. It’s also an opportunity for me to educate not only members but also my staff to do something that they might have never seen before. It’s a chance for me to learn—every kitchen is different, so even something I’ve been doing for 10 years can come out different.”

Wu has also learned how much geography can affect her work—humidity can wreak havoc on desserts. She tried to do a dessert with a crunch base, for nice texture, but by the second day she found it became soggy. And early in her job at the Club, she made three cakes for a child’s first birthday party—a large cake, a surprise cake, and a smash cake for the money shot. They were delightful compositions topped with cavorting seals, turtles, fish and starfish all crafted with fondant—icing used to decorate specialty cakes—and gum paste. And the cooler the weather, the better they hold up.

“It was so hot and humid that it was a huge challenge,” says Wu. “It was the first time I had to use a lot of fondant and gum paste at the Club and was worried they would melt. But it turned out really great and everyone was so happy.”

In the past year, Wu says, she has learned the flow of the Club, and how to work not only with staff, but with members. “It’s about building relationships, too.” ■

## Vivian Wu's Mini Cranberry Apple Christmas Loaf with Bourbon Caramel Sauce

"I love the smell of holiday spices," says Wu. "When you bake this loaf, the aroma fills the air, makes me feel so warm and like I am at home with family." She chose this recipe to share because it is festive and easy to make. "It is a nice, hearty dessert with the bourbon caramel sauce. Serve it with a scoop of ice cream or dollop of whipped cream." She says there are lots of ways to play with the recipe—substitute rum for the bourbon, add cranberries or dried cherries for even more of a holiday feel, and you can wrap it in parchment paper and put a ribbon on it, for a nice Christmas basket gift! "Just have fun with it."

### MINI LOAVES INGREDIENTS

- 2 cups granny smith apples, chopped \*
- 2 ½ cups all-purpose flour
- 1 ½ cups granulated sugar
- 2 teaspoons each baking powder, salt
- 1 teaspoon each baking soda, ground cinnamon, ground nutmeg
- 2 cups dried cranberries
- 4 whole eggs
- 1 teaspoon vanilla
- 1 cup vegetable oil
- 1 cup sour cream

### METHOD

- 1) Preheat oven to 350F
- 2) Peel and chop the apples and set aside
- 3) In a mixing bowl, whisk together eggs, vanilla, vegetable oil, sour cream, and apples
- 4) In a separate bowl, mix together all the dry ingredients and dried cranberries
- 5) Incorporate the egg mixture into the flour mixture. Mix together just to incorporate
- 6) Split the batter into 5 equal parts (approximately 1 pound each) and pour them into mini loaf pans (I add crushed walnuts and pecans on top for texture and aroma)
- 7) Bake until a toothpick inserted into the centers comes out clean, about 30–35 minutes
- 8) Let cool on rack

\* Chop apples to the size according to your liking. You can also substitute with Bartlett or Bosc pears. I used our house made lemongrass poached pears in this recipe and chopped in larger chunks.



*Enjoy the loaves with the caramel sauce or separately.*

### BOURBON CARAMEL SAUCE INGREDIENTS

- 1 ½ cups granulated sugar
- ¾ cup water
- 2 cups heavy cream
- 1 teaspoon vanilla
- ½ teaspoon sea salt
- 2 tablespoon bourbon

### METHOD

- 1) Cook sugar and water in a saucepan over medium heat, swirling the pot but not stirring until it becomes medium dark amber color
- 2) Remove from heat, carefully pour the heavy cream into the caramel (it may splatter a little bit)
- 3) Stir well. Add in vanilla, salt, and your favorite bourbon (or dark rum)
- 4) Let cool completely. Store in jar and keep refrigerated



# Club Holidaze

◆ The holiday season has always been a focal point at the Outrigger Canoe Club. The first event ever held at its present location was a Christmas Open House, on Dec. 25, 1963—two weeks before the club's official opening. Fifty-six years later, Santa still makes an appearance, these days on the first Saturday of December at Keiki Christmas. To celebrate the season, we asked members to share their favorite holiday memories.



“

**Where else does Santa surf in on a canoe?** When the air is crisp, the sea is clear and there is music in the air, Christmas at the Outrigger Canoe Club is steeped in tradition and has created lasting memories for generations. I am so honored to be able to keep that magic alive with the Breakfast with Santa event held each December.

— Candes Meijide Gentry



↔ **Santa coming in on the red canoe is a holiday tradition that we as kids looked forward to every year.** The Family Christmas dinner was the official launch of Christmas in Hawai'i and Santa would arrive in the canoe just as the sun set. My brother Jimmy and I would be all dressed up in our Christmas best and our parents couldn't contain our excitement as we would race down to the beach and wade into the water welcoming Santa and his big red bag full of gifts to the beach. Santa's helpers would toss candy out of the canoe to the kids waiting on the beach and we were beside ourselves with joy to know that he had finally arrived and brought with him the first gift of Christmas. These special memories stand out in my mind today as some of the quintessential Christmas magic that made OCC the most special place to be each year for Santa's paddle in from the North Pole. —**Siana Hunt**

***It was New Year's Eve 2007.***

I was elected the Queen of OCC and Neil Ifverson the King. It was a very memorable evening and a fabulous time. I still have the crown.

— **Nora Meijide-Gentry**



**The Club's Honolulu Marathon aid station is a favorite memory of the Christmas season as well as the purest expression of the OCC 'ohana spirit.** There have been many Club events over the years—warm and memorable—but none come close to the sense of family coming together as one, from keiki to kupuna, in a show of club unity and solidarity in purpose, commitment and fun.

The feeling was always special. Ours was the first aid station after the starting gun and the last before the run to the finish line. The air was electric with excitement—the sheer rush of thousands grabbing water cups and sponges, the drone of pounding feet as a river of runners flowed all day between the red-clad banks of 'Riggers on both sides of Kahala Avenue reaching out to sustain and shouting out encouragement beneath the giant banner proclaiming who we were: OUTRIGGER CANOE CLUB. Sunrise and sunshine, misty showers and pouring rain, it was a scene of great beauty in a tumult of chaos, rewarded by the continuous shouts of passing runners: “Thank you, Outrigger!” It was a great joy to be a part of it all, in being in the moment, in the sharing of our family with a tidal wave of strangers in the name of sport.

That is my favorite OCC moment, repeated and relished for years, each time new and refreshing, looked forward to, fondly remembered...and missed. The only time we were truly one as a family.—**Kawika Grant**



# Make New OCC Memories



## Your Club Holiday Events Guide

### Thanksgiving Dinner Buffet

Thursday, November 28 • 3–9pm

\$65++ adults/\$30++ keiki (6–12)

Give Mom a break—enjoy the Club's traditional Thanksgiving spread. Executive Chef Mark Gedeon and his team will prepare your holiday favorites. Feast on slow-roasted turkey, kiawe-smoked prime rib, sweet bread stuffing, corn bread dressing and candied yams. In addition, chef Suda San will prepare masterful sushi and Chef Vivian will have a tantalizing selection of seasonal desserts.

*To provide our best service, members are asked to honor their reservation times. Limited seatings per hour and 48-hour cancellation policy are in effect. Hau Terrace and Ka Mo'i Boathouse will not be available for à la carte service. The Snack Shop will operate under normal business hours until 4pm.*

### Keiki Christmas—Breakfast with Santa

Saturday, December 7 • 8:30–11am

\$15 adults, \$10 keiki (2–12), complimentary for keiki 2 and under.

Steel drums fill the air with holiday cheer as Santa Claus paddles to town and makes his first stop at the Outrigger Canoe Club! Dress in your festive holiday aloha attire and come enjoy a delicious breakfast as a family. We'll delight your keiki with a magical morning filled with crafting, gingerbread, balloons, photo opportunities and more! Best of all is a visit with Ol' Saint Nick in his Winter Wonderland Workshop!

*Reservations required, 48-cancellation policy in place. Reserved tables available for parties of 10 or more; celebrate with your Outrigger 'ohana and share a table! Event is limited to OCC members and immediate family only.*



### Member Open House

Monday, December 16 • 4–7pm

Celebrate the Holiday Season with your Outrigger Ohana!

Last year's Open House caused a real buzz. Fabulous food, flowing Onzai Banzai, and friends resulted in a great times. Don't miss the celebration this year! No reservations are needed, but check-in is required. This event is limited to members in the Life, Senior, Regular, Intermediate, Associate, Junior and Nonresident categories and their spouse or significant other, only. Children without their own member number, other family members, guests, reciprocal or guest members are not permitted.

*Please note to accommodate set-up for this party, Hau Terrace will close at 1pm, Snack Shop and OCC Beach will close at 2pm, and the Fitness Center will close at 3pm. The Locker Rooms and the Logo Shop will be open normal hours.*

### Christmas Eve & Christmas Day Buffets

Lush green garlands twinkling lights, the tree sparkling with ornaments, and the cheer on everyone's faces make the Outrigger Canoe Club Honolulu's most charming holiday spots. Whether your family does Christmas Eve or Christmas day when it comes to the seasonal feast, the Club has you covered. Create holiday memories for years to come at Chef Mark Gedeon and his skilled team's delectable dinner buffets. Limited seatings per hour, members are asked to honor their reservation times, 48-hour cancellation policy in effect.

### Christmas Eve Buffet

Tuesday, December 24 • 3–9pm

\$65++ adults/\$30++ keiki (6–12)

'Twas the night before Christmas and all through the Club, members were enjoying delicious holiday grub. Don't miss this traditional buffet dinner with all the trimmings. See p. 12 for holiday hours.

### Christmas Day Buffet

Wednesday, December 25 • 3–9pm

\$65++ adults/\$30++ keiki (6–12)

*You do your turkey carving after all the gifts have been ripped open? Then this buffet's for you. Let the Club do all the work so you and yours can enjoy this special day. See p. 12 for holiday hours.*



# ON THE CLUB CAT WALK

**A FASHION  
TRADITION RETURNS**

By Candes Gentry  
Photos by Tommy Shih





Above:  
Aqua red plaid  
blazer, black floral  
print asymmetrical  
skirt

Opposite page:  
Maje beige knit  
poncho, Aqua black  
athletic top, Sandro  
black track pant.

**After a five-year hiatus,** the entertainment committee revived a stylish 30-year tradition at the Outrigger Canoe Club. In 1964, Joan Anderson and the Anderson family hosted the first holiday fashion show, featuring members modeling the latest designs by the Princess Kaiulani and Riggers brands. It was always the event to look forward to, and many of us remember sitting in the audience or getting a chance to walk the runway.

Last year, Condesa Nora Mejjide-Gentry, who participated in the fashion show many times, proposed resurrecting the event to the Entertainment Committee, led by Siana Hunt. The committee liked the idea and on Oct. 18, the Club hosted the sold-out Outrigger Canoe Club Bloomingdale's and Friends Fall Fashion Trend Show. Excited about the return of the event, Condesa decided to show her support and celebrate her birthday at the fashion show—the full →









Opposite page, clockwise from top left: Sandro embroidered jacket with denim collar, Tommy Bahama navy and red striped bikini. • Marled rose tiger print mock turtleneck sweater, Ted Baker dusty pink cheetah print skirt. • Neil Barrett black leather bomber jacket, red plaid short-sleeve shirt, grey plaid pant, HAYN black slides. • The Kooples ivory floral print blouse, Tommy Bahama navy polka dot bikini.

Above, top to bottom: Deb Mascia of Mu'umu'u Heaven. • Kim Smith, Kim Smith Style; Nancy Lueck, Bloomingdale's; Condesa Nora Meijide-Gentry; Adria Stefens, Bloomingdale's; Jessica O'Neill, JMichael Designs; Candes Gentry. • A Closer look at HAYN's new slides, in white.

house cheered as she walked the runway. Even General Manager Tyler Roukema made a guest appearance as a model!

OCC member and Bloomingdale's Marketing and Special Events Director Nancy Lueck and Bloomingdale's General Manager Adria Stefens filled the Koa Dining Room with five designer pop-up shops and a Bloomingdale's Beauty Bar. Flanking the 45-foot-long runway were 120 members and guests. The beats were pumping, the lights were shining and cameras were flashing as models presented 45 looks, styled by Jessica O'Neill and Kim Smith. Chef Gedeon prepared a delightful light lunch with the health-conscious member in mind.

The successful event wouldn't have been possible without the dressing room support coordinated by Lori Shigekane and the avant-garde tropical florals provided by Mary Jones and Maria Roedel's newly launched Hele Mele Botanicals.

As in the past, the event highlighted local companies founded and run by Club members, including Kim Smith Style, Jessica O'Neill's JMichael Designs, Zak Noyle's HAYN Footwear, and Leighton Lam Designs. The Bloomingdale's and Friends Fall Trend Fashion Show included looks from Tommy Bahama, Ambassadors with Aloha, HAYN Footwear and Mu'umu'u Heaven along with many more exclusive designers.

The Club's original Forecast Newsletter reveals the Outrigger Canoe Club has featured fashion events as far back as 1941, and the Entertainment Committee looks forward to continuing the tradition of fashion show luncheons. ➔







## Get Involved!

**Are you a fashion-minded member?** Designers of clothing, jewelry, and footwear are invited to reach out to the Executive Office, 921-1404, to be featured in next year's fashion show. If you would like to help organize and produce events at the Club, consider joining the Entertainment Committee, which also puts on events such as Keiki Christmas, Movie Night, and the Annual Athletic Awards Banquet.



Opposite page, clockwise from top left: Ambassadors with Aloha mint "Represent" hoodie, baseball cap, L Space black bikini bottom, HAYN slippers. • Mu'umu'u Heaven blue paisley dress. • Sonia Rykiel sweatshirt, Sandro satin blue pleated skirt. • Aqua dark green ruffle turtleneck blouse, Mu'umu'u Heaven ti leaf print flounce hem skirt.

Above, left to right: Theory camel check coat, beige stripe turtleneck sweater, ASTR coco python snap skirt • Maje houndstooth belted poncho, BCBGeneration panel pleather leggings. • Glamorous white snake print parka, Aqua red plaid crop shirt, Sandro houndstooth short.

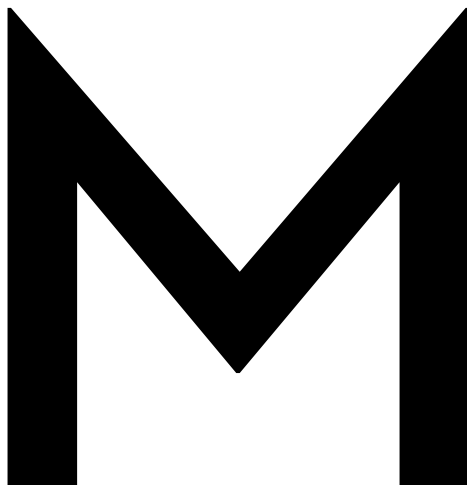


# Celebrating Ossipoff

A national organization dedicated to Modern architecture kicked off its annual symposium at the Club in September

By Lesa Griffith





**ORE THAN 260 ARCHITECTS**, architectural historians, preservationists, and plain old fans of everything Modern from across the country converged on the Club on Sept. 25 for the kick-off reception of the Docomomo US National Symposium. This nonprofit organization is dedicated to the documentation and conservation of buildings, sites and neighborhoods of the Modern movement and each year holds a symposium in a city with significant architecture from that era. And the Hawai'i chapter of Docomomo is one of its most active, co-hosting the symposium just seven years after its founding.

The Outrigger Canoe Club, designed by pioneering Hawai'i architect Vladimir Ossipoff and completed in 1963, is one of the jewels of Honolulu's Modern architecture, making it the perfect place to start the symposium. Longtime

Club member Sid Snyder was Ossipoff's partner and gave an insider presentation on the building at the reception. He talked about the "sense of [the Club] being immersed in a garden" and highlighted the fact that Ossipoff's open-air design allows visitors to see the ocean from the entrance.

"It is interesting to sit here and see the ocean," said Theo Prudon, president of Docomomo US and a leading expert on the preservation of modern architecture and a practicing architect in New York City. "This is one of the few places where there is no noise, except for the sound of the water, so you get a sense of what Hawai'i is about. I'm very pleased to be here."

Washington, D.C.-based architect Ralph Cunningham said the building is "absolutely fabulous, I love the wood and concrete. We never have that combination in D.C."

When the Club secured the Russia-born architect to design its third clubhouse, it was hiring someone familiar with the Outrigger 'ohana. He had designed its previous clubhouse, in 1941, and had become a member in 1950. Ossipoff's father was a Russian colonel and diplomat and his family was living in Tokyo when the Russian revolution rocked the world. The Ossipoffs moved to California, where Vladimir earned a degree in architecture from the University of California Berkeley. He moved to Honolulu in 1931 and went on to become the islands' most influential architect, with his fame continuing to grow to this day, as the Modernist movement keeps attracting fans.

Architect Dean Sakamoto, co-author and co-editor of the definitive book *Hawaii Modern* and an Ossipoff expert and megafan, says the Outrigger clubhouse is "the most innovative of all his work." He points out that more than 60 percent of the Club's ground area is indoor-outdoor, making it the epitome of what Sakamoto calls a "lanai building" and a "non-building."

"It is about not competing with nature—it recedes from nature," says Sakamoto. "You can't describe what it looks like."

Yet, he points out architectural details that make the building an Ossipoff masterpiece, from the white Portland cement walls

▲ OCC ARCHITECTURE

For more on the history of the OCC clubhouse, visit [outriggercanooclubsports.com](http://outriggercanooclubsports.com), the Historical Committee's invaluable online archive managed by Marilyn Kali.

with coral stone hand placed within them, to the columns that are tapered and beveled, instead of being prosaically straight, lending an element of elegance. And Ossipoff's use of wood—seen in the redwood beams and koa wall paneling and millwork—humanizes the structure in the same way it does at the Daniel K. Inouye International Airport.

Ossipoff was also “akamai about placement,” says Sakamoto. “The enclosed parts of the clubhouse, such as the kitchen and administrative office, are on the tradewind side, sheltering the open lanai area from rain and wind.”

For Sakamoto, the best thing about the clubhouse is how “it orchestrates your movement. From the time you get dropped off in the parking lot, the way you enter and proceed through the structure is choreographed vertically and horizontally.”

And Club members can thank themselves for preserving this architectural gem. According to the February 2011 issue of *Outrigger*, in the late 1990s, the Architectural Review Committee was tasked with recommending building changes to accommodate a growing membership. Leadership liked the suggestions, but membership “vehemently voted down the plan that would alter the concept and compromise the integrity of Ossipoff's original design.”

Today, preservation of the building continues to be a priority. “All projects that have any impact on the design of the Club are reviewed by the Architectural Review Committee,” observes General Manager Tyler Roukema. “From installing digital display screens to furniture changes to major renovations, the ARC gives their blessing and recommendations before we make any changes. It's the duty of the Club's management and leadership to remain true to Ossipoff's design and steward it into the future.” ■



PHOTO BY MATT HEIRAKUJI

**Photos, clockwise from top:** The entrance to the Club, with a view clear to the ocean. • Member and Ossipoff partner Sid Snyder and architectural historian Don Hibbard. • Docomomo Hawai'i board member Alison Chiu with Docomomo US president Theo Prudon. • Docomomo Hawai'i president Graham Hart, Sid Snyder and Docomomo US executive director Liz Waytkus.



# CANOE ALLEY

SPORTS RESULTS, EMPLOYEES OF MONTH & MORE



PHOTO BY HARRY NEWHART

## Outrigger Women End Season on a High

**41st Na Wahine O Ke Kai Race saw 52 Outrigger women cross the Ka'iwi Channel**

*By Alexandra Murdoch-Haig*

➤ **Na Wahine O Ke Kai** is the culmination of the women's long-distance paddling season, a grueling 41-mile race from Hale O Lono Harbor on Moloka'i to the Hilton Hawaiian Village on O'ahu. For the past 41 years, thousands of women have become Na Wahine O Ke Kai, women of the sea. This year, 52 Outrigger women crossed the Ka'iwi Channel in an exceptionally long race. Mild conditions and calm seas meant there were fewer waves to catch and little wind pushing us homeward.

After winning our own Dad Center Race, the Open Women's first crew was primed to go for gold in the channel. After a tough battle, the women of *Manu Ula* secured a second-place finish overall with a time of 6:42:41, just 15 minutes behind first-place Team Bradley. ➡

## ● Canoe Alley



The race also included the debut of an Unlimited division, featuring ultralight long-distance racing canoes. Out of the six Unlimited canoe entries, three were from Outrigger and placed second, third, and sixth in the division. Of those crews, many were first-time participants in the race who were proud to perpetuate Outrigger's tradition of crossing the channel.

The Outrigger Junior Girls had an outstanding race and placed second in their division. Coach Jimmy Austin worked hard all season to prepare our young women, and the next generation of Na Wahine had a "practice crossing" of their own the previous Saturday. As the Open Women spent the morning at the beach trying to rest up for the race, they were lucky enough to wave off to the young juniors on their first crossing attempt.

A special thanks to our coaches this distance paddling season, including Women's coaches Blane Chong, Liz Perry, and George Wilson, and Junior Girls coaches Jimmy Austin and Darren Orr. Many more thanks to everyone who enabled us to have a successful season including all those at home who honor our commitment to the sport. To new paddlers looking to one day participate in Na Wahine, my advice to you is straight from the mouth of coach Liz Perry—"Just keep paddling."



## OCC Super 60+ Crew Debuts

➔ This year the Club's Dad Center Race and the Na Wahine O Ke Kai Race launched a new category—the Masters 60+. OCC members rose to the challenge and formed a 60+ crew coached by Mark Rigg for Dad Center. Joan Bennet, Katy Bourne, Paula Crabb, Kaiulu Downing, Tana Feeley, Linda Fernandez, Laurie Foster, Kim Heyer, Genie Kincaid, Laurie Lawson, Mary Quinn, and Wendy Wichman took first place in the inaugural race. "We made it under rugged conditions that included strong winds and a big swell," says Wichman, who has done about 14 Molokai crossings in the last 20 years.

Then Wichman, along with Crabb and Heyer—also joined a multi-island super crew that won this new category in the Na Wahine O Ke Kai. Racing in the canoe *Oliliko*, they beat four other crews. Age ain't nothing but a number. ■





## Crews



### **Outrigger Manu Ula** (Place 2nd, Open Division 2nd)

Opposite page: left to right: Rachel Bruntsch, Kahala Schneider, Liat Portner, Lindsey Shank, Donna Kahakui, Angie Dolan, Nahoku Keala, Anella Borges, Mary Smolenski, Beata Cseke



### **Outrigger Noio** (Place 6th, Unlimited Division 2nd)

Malia Kamisugi, Jennifer Lee, Marie Martel, Colleen Hall, Kaya McTigue, Kelly Vide, Karin Hansen del Rey, Tina Larson. Not pictured: Aulani Hall, Nicky Piskorski



### **Outrigger Moli** (Place 9th, Unlimited Division 3rd)

Cee Cee Simmons, Possie Badham, Alice Smith, Christen Kam, Ayako Ancheta, Skylar Fritz, Ashley Kruse, Kelsey Barden, Linnea Schuster, Malia Mizuno



### **Outrigger Koa'e** (Place 28th, Unlimited Division 6th)

Back row: Anne Marie Mizuno, Caroline Turina, Jessica Katinszky, Leilani Doktor, Brittany Nakamur, Malia Hirschmann, Alexandra Murdoch-Haig, Olivia Schubert, Liz Perry (coach). Front row: Kodee Himuro, Tracy Gruenert



**Outrigger Waikiki Junior Girls**  
(Place 17th, Junior Division 2nd) Back row: Hayden Brown, Dillyn Lietzke, Kela Totherow, Golda Gray Thomas, Amelia Moody, Emma Daniel, Ariana Hunt Front row: Kaya Lee, Kiana Yost, Yael Van Delden Not Pictured: Taraina Kamakawiwao'ole and Tehina Kahikina

## ● Canoe Alley



PHOTOS BY HAYDEN RAMLER

# View from the Canoe

## The Outrigger Junior Girls Molokai Channel

By Kiani Yost

➔ **Na Wahine O Ke Kai 2019** showed no mercy on Sept. 22, pushing my crew and I to discover strengths we never knew existed. I know I speak for my crew of junior girls when I say this was the most mentally and physically challenging race we have ever done, and we could not have felt more honored to paddle in such a prestigious race alongside some of our paddling heroes.

For five months our Na Kama O Kapua (the next generation of the OCC Kapua Channel) crew trained five to six days a week. From OC-1 time trials to technique and speed work in unlimited canoes, all the way to the final weeks of SPEC training, we left nothing to chance. Like any crew, we had our challenges but were able to fight through them together, always looking towards our final goal. Going into the race, nerves mixed with excitement. For the majority of my teammates, this was their first Na Wahine crossing—many of them just made the Junior Girls age cut-off of 16. We had our line, our plan, and we were ready to go.

The start of the race went as expected, with our starting crew shooting out along the coastline and giving us a good line to Diamond Head off La'au Point. As we started working through 12-minute changes settling into the channel, we quickly found our groove. Change by change

went by and after looking at the time, we realized this was going to be a longer channel than we anticipated. With a current switch and flat waters it was a stroke-for-stroke fight and our young but fierce crew rose to the challenge. We were not just paddling for ourselves, we were paddling for each other, our coaches, family, friends, and Outrigger. Energized by converging crews and small dog fights in and around us we dug deep and surfed into familiar waters, overtaking three canoes as we approached Rice Bowls. Hearts beating, overheating, and the finish line in sight, we made a last push, coming into Hilton Hawaiian Village at 7 hours and 25 minutes in 2nd place for Juniors and in the top 20 overall.

It was a victory for us all. We could not have had this experience without the endless support and encouragement from our coaches Jimmy Austin, Bill Pratt, Anthony Hunt and Darren Orr. Mahalo as well to Siana Hunt and the Outrigger Canoe Club for allowing us the opportunity to race and the resources to do so. This has been a life-changing, eye-opening experience for the girls in our Na Kama O Kapua program and we look forward to many more channel crossings! The next generation of canoe racing is here. ■





PHOTOS BY DAVID CROXFORD

## New Generations Join in at Daddy Haine 4-Man Volleyball Tournament

By *Lesa Griffith*

➤➤ **On Sept. 1, Dalton Solbrig, Skylan Engleman Justin Ching, Xander Pink and Jackson Spottswood** emerged victorious at the 24th Daddy Haine 4-Man Volleyball Tournament. The courts were a blur of athletic moves as spectators in the packed bleachers cheered.

“This year was super special because there was more youth involved— a lot of the teams were made up of kids that were under 18,” said Marc Haine, who with his family honors his father Tom “Daddy” Haine’s legacy with the tournament. It’s reflective of the wider volleyball world, where “everybody is play-

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● **Canoe Alley**



Skylan Engleman, Dalton Solbrig, Justin Ching, Jackson Spottswood, Marc Haine, Xander Pink

ing younger, getting better, and they're getting college scholarships now, especially women. We had a couple women play today and it was unreal."

The top two teams wound up living up to expectations. As is tradition, the draw party was held the night before the event. This year, the OCC Steak Fry proved to be a great venue for the draw. "You kind of know who the best double As are, and they end up playing each other," said Marc post-tournament. "It was a nice tight match." The Daddy Haine Ambassador Award went to Stein Metzger.

With the Tokyo Summer Olympics fast approaching, it's an exciting time for the Club. "There are four people on the U.S. Volleyball Team right now who learned to play on the Outrigger baby court," said Marc, referring to Micah Ma'a, Erik Shoji, Kawika Shoji and Micah Christenson. In addition, three more sons of the OCC beach volleyball courts—Tri Bourne, Taylor Crabb and Trevor Crabb—are in contention to represent the U.S. in two-person beach volleyball.

Daddy Haine represented the U.S., Hawai'i and the Outrigger Canoe Club at the Pan American Games in 1963 and 1967, winning a silver and a gold medal respectively, and was captain of the U.S. team at the 1968 Olympic Games in Mexico City. That same year, he was one of the original athletes named to the Outrigger's Winged "O" in 1968.

The sand volleyball courts at the Club were named after him following his untimely death in 1994. Every Labor Day weekend, Daddy Haine's wife Marilyn, children Marc and Kisi, and grandchildren are at the tournament keeping the Haine aloha alive. ■

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# Employees of the Month



**Sala Liu**  
**AUGUST 2019**  
 Snack Shop  
 Supervisor

► **The next time you pick up your order** at the Snack Shop, be sure to congratulate Sala Liu on being named Employee of the Month for August. Snack Shop Manager Lisa Gose nominated Sala for her commitment during this summer’s extended service hours and her dedication to improving and learning new skills. It was a busy August in the Snack Shop and Sala met the challenge with a positive attitude. Sala has been part of the Outrigger Employee Ohana since March 2015 and this is her first Employee of the Month honor.

*Thank you, Sala!*



**Justin Puerto**  
**SEPTEMBER 2019**  
 Beach Services

► **November marks Justin’s fourth anniversary** as a valuable member of the OCC Beach Services team and it’s his first time to be honored as Employee of the Month. His supervisor Shannon Pelkey notes that “Justin adds great value to the Beach Services Department team. He’s an all-around employee, not only with the skills to do well in our department—steering, boating, trailering, etc.—but you will also always see him giving exceptional service with a smile to the members.” Justin is an athlete on land and in the water—he’s a recreational surfer, a hydrofoil surfer and Beach Services’ wall-sit challenge record holder! He is also a Brazilian jiu-jitsu instructor and competitor, holding a purple belt in the martial art.

## Master Strokes: Annual Castle Swim

Swim off that Thanksgiving meal Dec. 1

➡► **The first Castle Swim** was held 102 years ago, making it the Club’s oldest athletic event. Be a part of club history and dive in December 1 (the Sunday after Thanksgiving). The approximately 1.25-mile course begins at the Club’s original Waikiki site (where the Outrigger Waikiki Beach Resort now sits) and finishes at the OCC beach.

The members-only race is open to all ages and includes a complimentary breakfast for swimmers and their escorts.

The organizers recommend a paddling escort for guidance on the course. Registration is online. Race day check-in begins at 7:45am at the Hau Terrace and a bus will transport participants to the start line at 8:30am sharp.

*For more information, email Ben Komer at [outriggerswim@gmail.com](mailto:outriggerswim@gmail.com).*■



### IN MEMORIAM

**Michael A. Givens**  
**DECEASED: SEPT. 5, 2019**  
*Member: 64 years*

**Keave Thurston**  
**DECEASED: JUNE 1, 2019**  
*Member: 29 years*

**Joan Bellinger**  
**DECEASED: SEPT. 15, 2019**  
*Member: 30 years*

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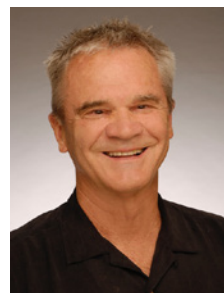


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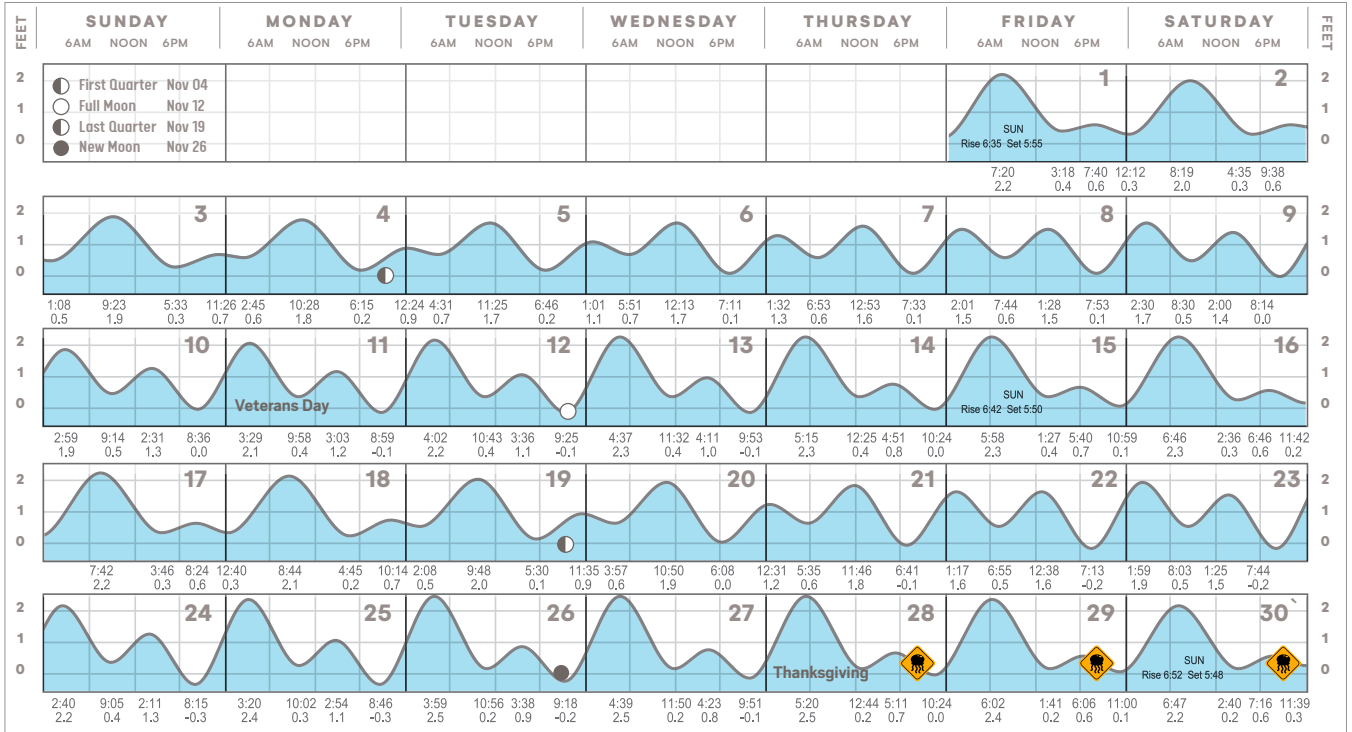


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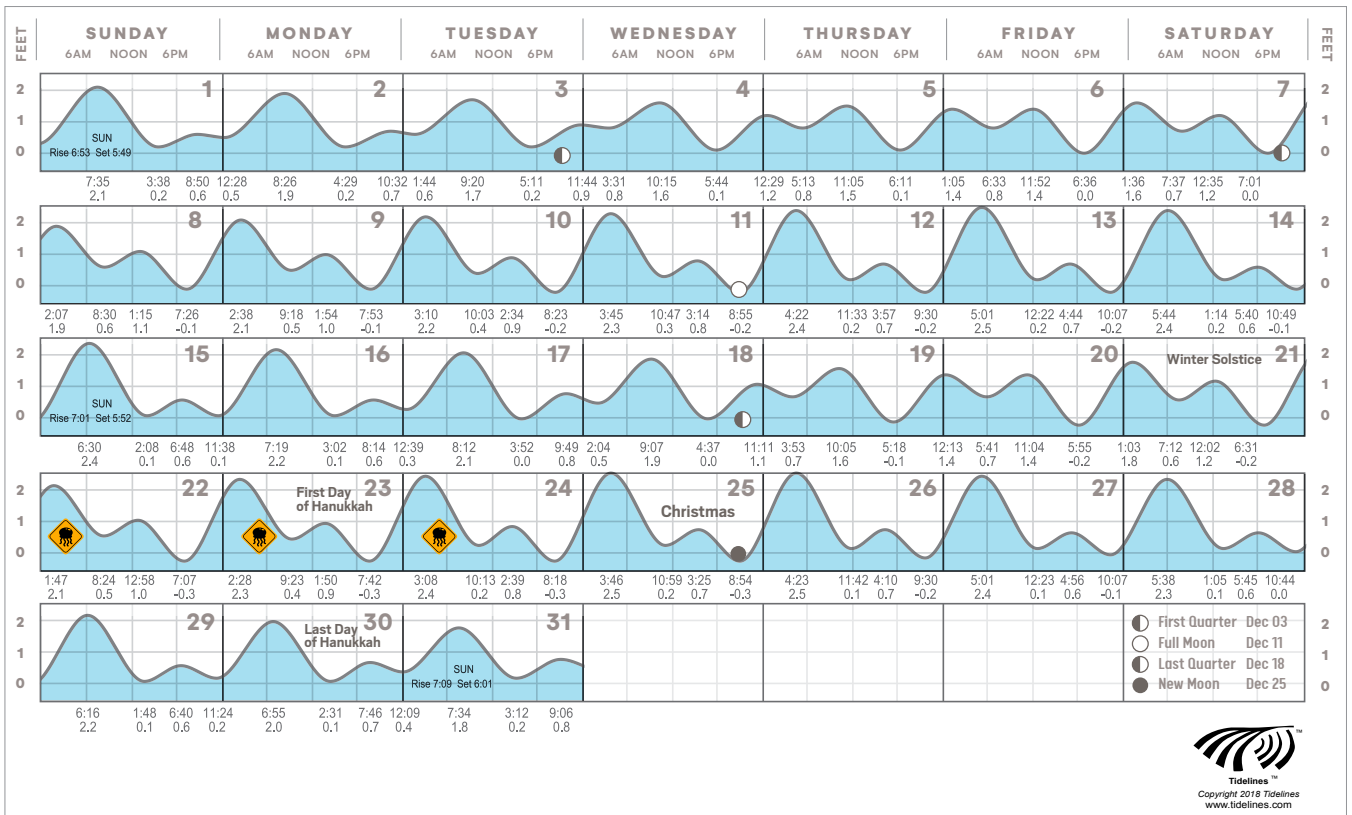


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