

40 ES | HYBRID THE SEEMINGLY IMPOSSIBLE MADE IRRESISTIBLE



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DIARY



Common Cause panelists; 2nd left, Burt Lum; 3rd left, Kory Payne; 2nd right, Chris Lee; 3rd right, Gerald Kato

IMAGE: WILL CARON

Make Our Day

BY WILL CARON | MAY 22, 2013

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On May 13, Common Cause Hawaii assembled a panel, titled “The Good, the Bad and the Ugly,” to deconstruct lessons from the recently ended 2013 Legislative Session. Commentators included Rep. Chris Lee of the State House; Kory Payne, executive director Voter Owned Hawaii; Burt Lum, executive director of Hawaii Open Data and Gerald Kato, UH Manoa assistant professor of journalism.

Lee admitted that the legislature is dysfunctional at times. While he was lead House conferee on a geothermal energy bill, he said, his Senate counterpart held up 17 separate bills in an attempt to get Lee to pass the bill out of conference, which he refused to do because it had been gutted and replaced with language that had received no public input.

“It was a tough choice,” Lee reflected. “We’re hoping that by taking more of a stand on these issues, we can set a new precedent.”

The Good

Rep. Lee cited the passage of HB 1147, the Political Action Committee campaign funding bill, as one of the triumphs of the session. “In response to the mayoral campaign last year, which was an example of tons of third-party money put into politics, we’ve got to have some transparency so that when people go to vote, they understand where the political messages are coming from and who’s funding them,” he said.

This week

Honolulu Confidential

For this year’s Food + Drink issue, we compiled 100-plus memories of the fantastic bites we’ve taken, the culinary experiences we’ve undergone and other tasteful moments of absolutely loving what Hawaii’s food scene has to offer. The result is a mixed plate of the Weekly ‘ohana’s favorite dishes, libations, produce, places and some lesser-known joys.

Favorite Dishes

Respect Your Veg At long last, vegetables are being recognized as culinary stars. The following dishes have two things in common: They’re veggie-centric, if not strictly vegetarian, and best eaten on the spot.

Noodles

Paitan Broth: Kyoto Ramen Yotekko-Ya If you’re a ramen lover, you know the most important element of the bowl is the broth. At Kyoto Ramen Yotekko-Ya, the paitan broth (\$9.95 for paitan chashu ramen) is deeply savory.

Baked Goods

Naan: Cafe Maharani “The dough is just special,” says owner Chris Rahman of Cafe Maharani. The naan (\$2.99) is made to order and handled very delicately.

Mean But Worth It

Asian: Green Door Cafe Enter into Green Door Cafe to find a whole



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Randy Stovall

Other good news: In 2012, the City collaborated with Lum’s organization on “DaBus,” an app that lets users track the progress of incoming buses. It was an early experiment with tailoring open data for civic use. This year, Lum sought legislation in both houses that would make accessing and use of open data a priority at the state level. Though his bill was not a “controversial one,” Lum said he was still surprised by the level of resistance he experienced.

While the Senate bill died, the House companion bill did pass and awaits Gov. Neil Abercrombie’s signature.

The Bad

Voter Owned Hawaii was actively involved in legislation (HB 1481) that would’ve revitalized the partial public funding program for elections. “The program right now is really not doing what it was meant to do,” Payne said.

The bill failed to pass out of conference; the last time a bill like this made it even that far was seven years ago.

“It was arguably the most important bill we could have passed this year because it deals with elections, which underpin all policy that we pass, no matter what it is,” commented Lee.

The Ugly

Adding to the litany of legislative failures, Kato recounted how he and other members of the Hawaii Media Shield Law Coalition had tried unsuccessfully to get legislation passed that would remove the sunset provision from Hawaii’s nationally respected media shield law (see “Unshielding the *Weekly*,” May 1).

Sen. Clayton Hee’s rationale for gutting the bill, Kato said, was that journalists make mistakes that could render the identity of their anonymous sources pertinent to an investigation. But neither of Hee’s examples—the 1948 *Chicago Tribune* “Dewey defeats Truman” headline and the 2007 KITV News report that falsely said Hawaii Island rancher Larry Mehau had died—would have been affected by the shield law, Kato pointed out.

What’s more, he said, Hee’s examples of “bad” journalism contradicted his own argument that the law should only “protect bona fide journalists” as they both came, according to Hee’s own definitions, from “traditional” sources of media.

“But it’s politically clever,” commented Kato, “because [Hee] buys off the big guys to sell out the little guys.”

Lee confirmed that, after Hee’s amendments were publicized, legislators began receiving letters from some “traditional” media groups urging them to pass the bill.

The panelists noted that legislators can get away with backroom deals that lead to Franken-bills and gut-and-replacers due to a lack of good legislative coverage in the media. “There’s a lot more going on than we ever hear about in the media,” Kato said. “We need more eyes and ears on the ground.”

COMMENTS

We often print online comments in our “Letters to the Editor” section of *Honolulu Weekly*. While submitted letters are often edited for length and clarity, online comments we use are printed entirely as they are written for the website. If you do not wish for your comment to be used in *Honolulu Weekly* print issues, please write “**Don’t Print**” at the end of your comment. For questions, e-mail editorial@honoluluweekly.com. Thank you!

Another world. Owner Betty Peng is a one-woman show (don’t start with her, or else) and cooks all of her Singaporean dishes to order.

RIP

Byron’s Drive-in The vacant, former Byron’s Drive-in building still stands near the airport since closing its doors in February. “We’d always go [to Byron’s] late at night,” says Sabrina Thompson, a Tripler Hospital nurse.

Meat

Shinsato Pork: Guava Smoked Scott Shibuya of Guava Smoked made a splash in the farmers’ market scene with his finger-licking good, guava wood-smoked Shinsato Pork. “I really wanted to be my own boss,” he says.

Dairy

Cheese: Surfing Goat Dairy Owners Thomas and Eva Kafsack moved from Germany to Maui and found that they missed receiving fresh goat cheese from their neighbors’ backyards. A few goats from the Big Island (and a huge investment) later, Surfing Goat Dairy was born.

Snacks & Desserts

Decadent Fries: Home Bar and Grill These aren’t ordinary fried potatoes. Chef Neil Nakasone’s Parmesan truffle fries (\$8) are an elite class of spuds.

Pop-Ups

Rotations: Taste Some might say Chef Mark “Gooch” Noguchi and partner Amanda Corby, with the help of another power couple, Poni and Brandon Askew of StreetGrindz, fleshed out the pop-up trend with Taste. But: “Actually, Adam is Taste,” Gooch explains, referring to Taste’s general manager, Adam Lock.

Healthy

Healthy Food Truck: Beet Box Cafe The Beet Box Cafe is a sit-down eatery located in Haleiwa Town,

On Tuesday, June 25, 2013 at 11:30 AM, "Mayor Kirk Caldwell" <mayor@honolulu.gov> wrote: Thank you for your e-mail to...</mayor@honolulu.g

The homeless experience · 3 days ago

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but their bright yellow lunch wagon is also worth following. The lunchtruck serves organic, vegetarian burritos (\$7-10), a special of the day made with farm-to-table ingredients (\$10-12), smoothies (\$7.50), kombucha (\$5) and snacks such as baked goods and dried fruits (\$3).

Seafood

A Cook's Catch When it comes to fish, freshness really matters, so eating local from our Hawaiian waters is always in the best of taste. Health and sustainability also count.

To-Go

Whole Foods & Down To Earth Down to Earth offers strictly vegetarian delights such as Bombay spinach, eggplant parmesan, stuffed shells, Thai curry and vegetable korma (\$9.59/pound). The tofu and eggplant are always sourced from local producers.

'Aina

Edible Land: Permablitz Fruit trees flourish in Hawaii but sadly, much goes to waste. Permablitz aims to change that.

Fruits

Foraging: Strawberry Guava at Waahila Ridge Strawberry guava is invasive to Hawaii, which is why I don't feel an ounce of guilt picking the small, red fruits in (free!) handfuls whenever I hike up Waahila Ridge. When they're a light red color, just pull them off the trees, check for bug-made holes and bite in.

Spices

Nutmeg and Cloves: Frankie's Nursery Want to spice up your kitchen? Lynn Tsuruda of Frankie's Nursery says they sell spices grown in Hawaii, by the plant or the fruit.

Specialty Markets

Filipino: Pacific Drive out to Central Oahu and find Pacific Supermarket, a haven for all things Southeast Asian. With the

Leeward community's large Filipino population, access to local favorites at Pacific is a big deal.

Lesser Known

Korean Chew: Taegu
Taegu, more properly pronounced as dae-goo, is either a variety of cod, sliced into strips and seasoned, or a seasoned side dish. There is some confusion, as I came to realize while asking my born-and-raised-in-Korea mom, because those side dishes are made with different fish.

Coffee & Tea

Matcha Latte: Peace Cafe
Peace Cafe, a second home for vegans, carries a matcha (green tea) latte with a secret. "The first sip is always the most important," explains an employee.

Healthy

Good For You: Kombucha
A SCOBY is a symbiotic colony of bacteria and yeast integral to making kombucha. Kombucha, a fizzy tea, is full of promises to boost detoxification, immunity and digestion and joint health.

Cooking Classes

Free: Whole Foods Whole Foods Market Kahala offers free cooking classes at CookSpace in Ward Warehouse. "We just did a Health Starts Here cooking class," says Whole Foods marketing supervisor Natalie Aczon.

Alcohol

Wine Tasting: Kalapawai Cafe Every second Sunday of the month at 3:30 p.m., Kalapawai Cafe holds a free wine tasting. "We [have] five wines.

Aloha 'ino

Dear Friends, Readers, and Advertisers, I am sorry to say that this will be the last issue of the *Weekly* that we will print. I am sad about closing but I see no way that we can maintain our revenue stream and our fiscal health.

Phasing

Native Hawaiians and preservationists have pledged to fight a law, signed by Gov. Neil Abercrombie on May 28, that will allow some construction projects to begin before the site has been fully inspected for ancient burials.

A Food Forest

Imagine you're walking through downtown Honolulu and, rather than bypassing an empty, blighted park, you're drawn into an urban oasis—a forest of fruit-bearing trees and shrubs. You could spend your lunch break chatting with friends in the shade of an 'ulu tree—and, if you're hungry, pick whatever's in season.

CIVIX

Road Rule On May 20, Gov. Abercrombie signed Act 73, requiring all vehicle passengers to buckle up regardless of age or seating arrangement.

Hell No, GMO

Tourists enjoying the Waikiki waterfront were treated to Hawaiian phrases such as "Aole, aole, aole GMO!" chanted by protesters in the March Against Monsanto on Sat., May 25. Translation: No GMOs, ever.

Done Deals?

The Hawaii Community Development Authority (HCDA) made its proposed plan to redevelop the Kakaako district available to the community during an open house on Thu., May 23. HCDA Executive Director Tony Ching began with a presentation of the new Transit-Oriented Development (TOD) plan before letting residents ask questions.

TheBus

In 2011 the city Department of Transportation Services (DTS) was tasked by then-Mayor Peter Carlisle's administration to

shave \$10 million from its budget. Over the course of a year, several bus routes were cut and many more were shortened or reconfigured and the frequency of service decreased.

No one for GMO

You mentioned in your May 29 GMO article ("Big Pharm Fallout") that GMO bans were placed on taro and coffee in 2008 in Kohala County. However it was an islandwide ban in Hawaii County.

Sovereignty issues

What a great quote: "I understand that it's frustrating that we can't get past the issue of homelessness . . .

Not pono

I know space is limited and you couldn't put everything in one small article ("Art with HART," May 29). Here is the rest of what I wanted to have said.

Git 'er done

Have five or more contractors "compete" by tackling sections of roadway ("Road Repaving," May 29). Criteria for competing are expenses, timeliness and a level of quality assurance standards.

A memoir's reach

Thanks for this article ("The Naked Truth," May 22), I'm Mykel Hicks, grandson of Sharon Hicks, and I am so proud of my grandma for all she has done for herself, this family and specifically me. She is an amazing grandma who comes with a moving story I hope can help people around the world.

Fix Kakaako

Please remind readers that the HCDA is not interested in providing housing for minimum wage individuals or families, but in providing property developers with profitable opportunities; that our ancient water and sewage lines were not

designed to support the needs of thousands of condo and apartment dwellers, but no one is interested in replacing them because no one wants to pay the price ("Civix," May 22). As a result, Kakaako's streets are regularly flooded with no sidewalk retreat for pedestrians, wheelchairs, bicyclists, skateboarders, etc., and constantly excavated/repared to accommodate one project after the other.

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