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INFLIGHT MAGAZINE

PREMIERE ISSUE

Lava Lights

Hiking to Pele's
night show

Sharks

Go nose to
nose with 12-
foot sharks

One Year!

go!'s
anniversary
in Hawaii

John Travolta & Kelly Preston

Hawaii's own Hollywood gold



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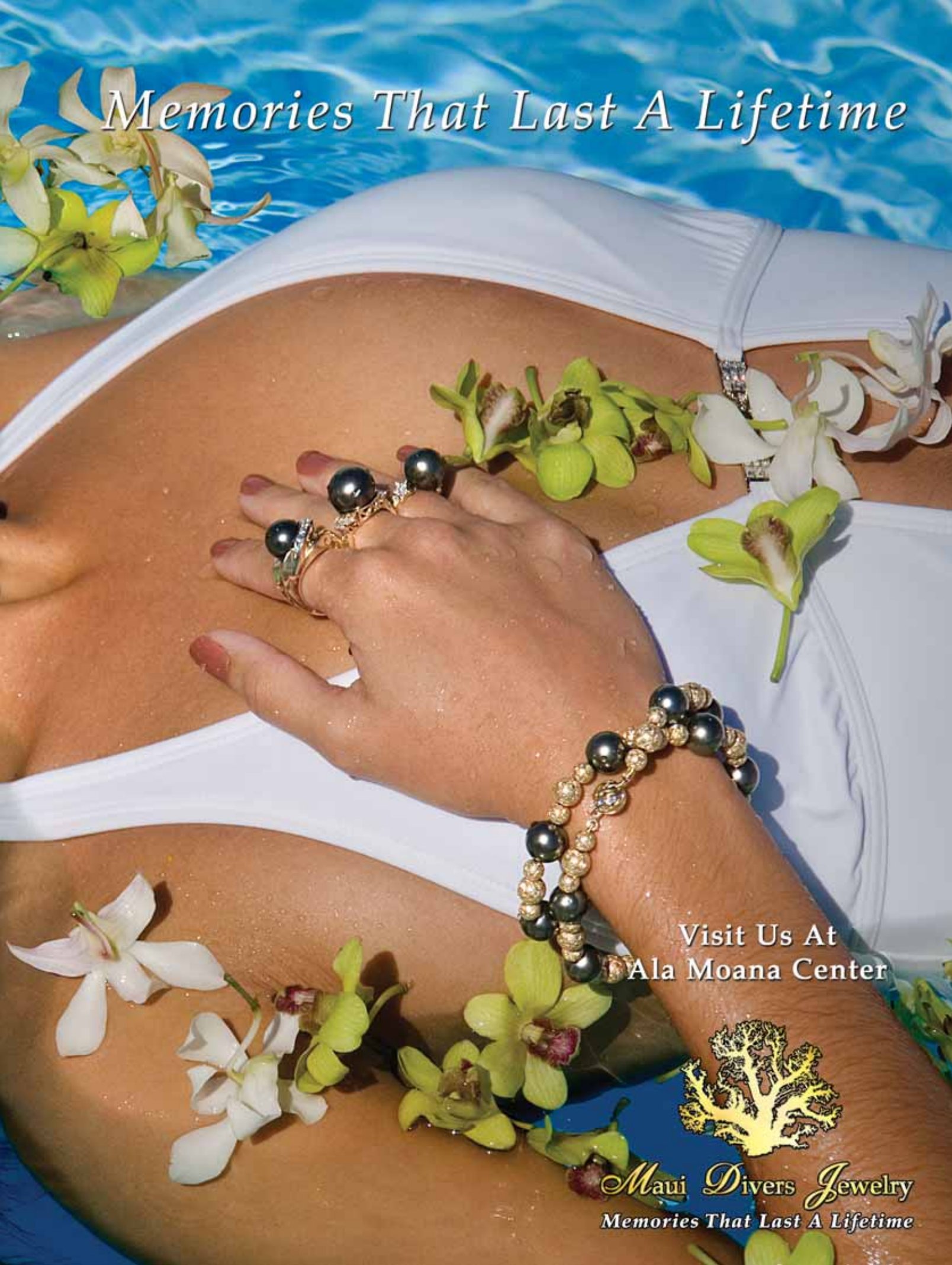
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photo by Chris McDonough

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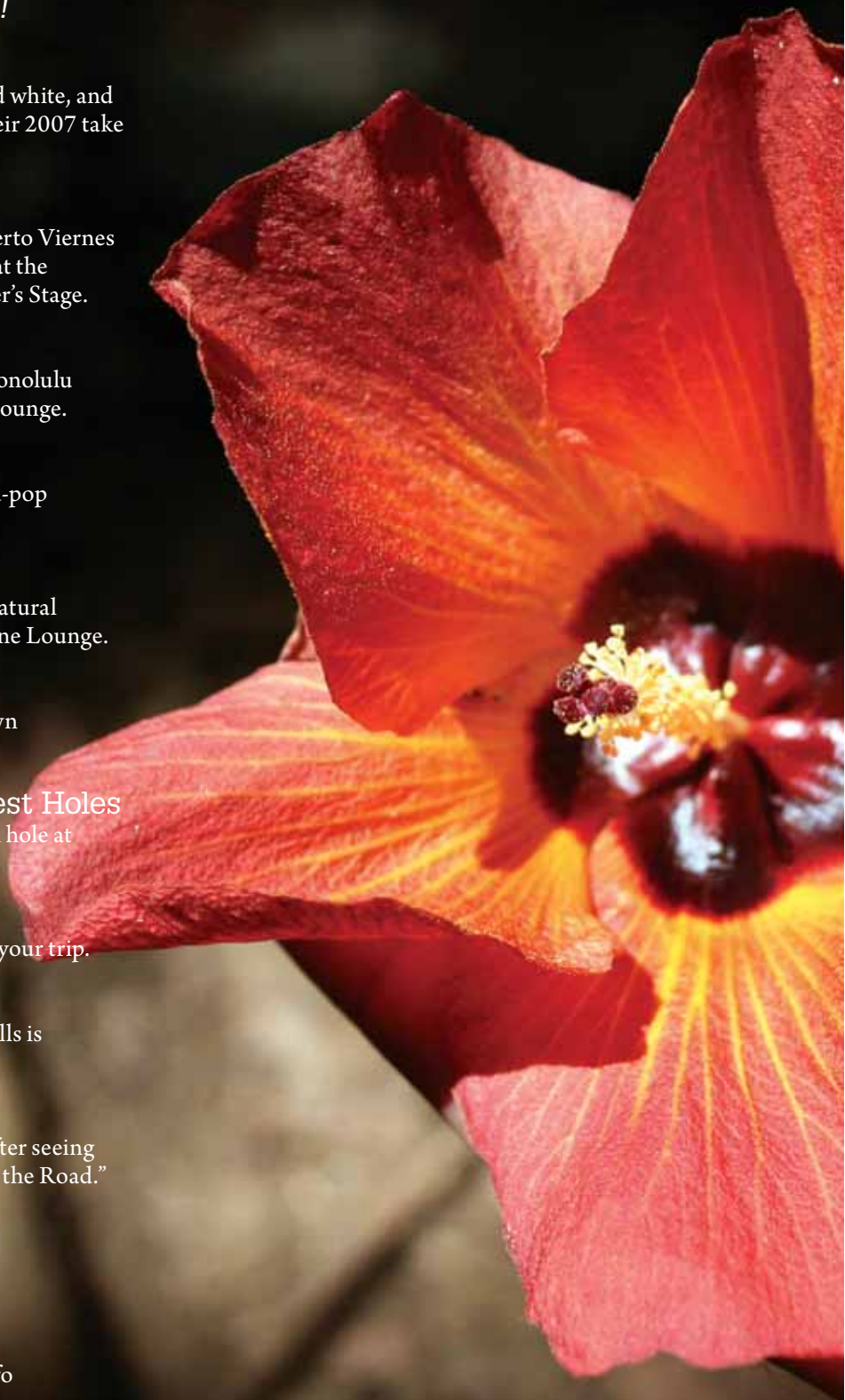


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— Hawai'i —

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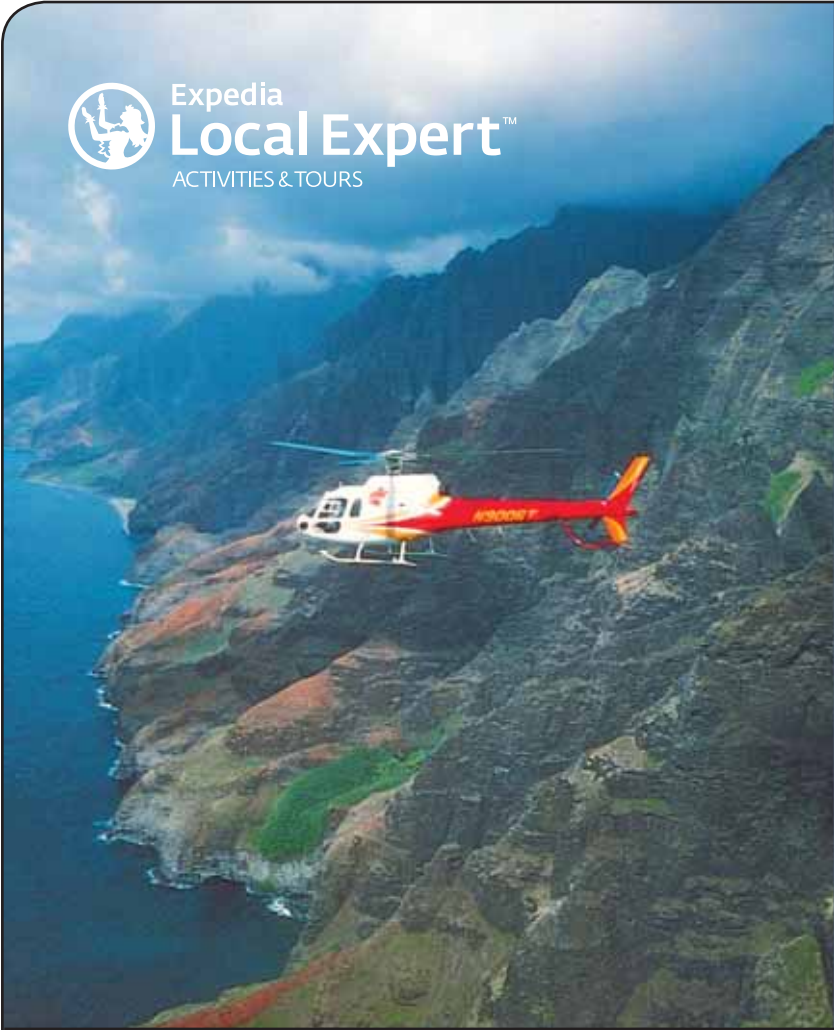
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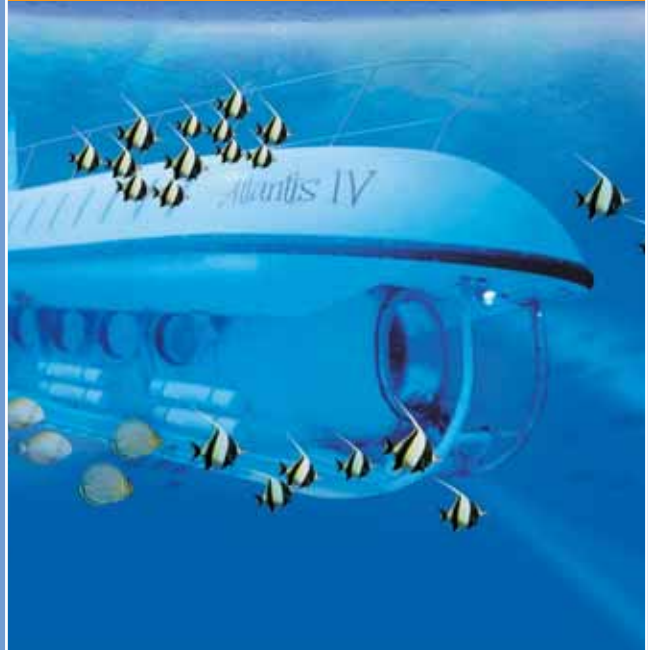
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editor on the go!

It was one of those moments that at first seems mere coincidence, but upon further reflection . . . I was on Maui to cover two days of public appearances by the 14th Dalai Lama for Honolulu’s MidWeek newspaper, but having learned barely a week earlier that we at Oahu Publications would be producing a new in-flight magazine for *go!* airlines, I also had my antennae out for possible stories from the Valley Isle. With a crowd of 11,000 people from around the world expected at Wailuku’s War Memorial Stadium to hear the Dalai Lama, I arrived two hours early, as much to soak up the ambiance as to lay claim to a good seat. Accomplishing that, I bought a falafel plate from one of the vendors and began looking for a place to sit in the shade of a big-top tent, where row after row of picnic tables had been set up and hundreds of people sat. Spying an empty spot, I sat down across two women. I’m not *niele* (Hawaiian for “nosy”) or anything, but from their conversation it soon became apparent that they were Maui residents.

And then one of them said, “I give *go!* airlines a lot of credit for so many people being here today. With their lower fares, it’s made it possible for local people to travel to events like this. Tourists, too.”

Whereupon I introduced myself as the editor of the new *go!* magazine.

Which prompted some more unabashed gushing.

“I just love what *go!* is doing,” the woman, Christine Wong, said. “They’re making it possible for people to visit friends and families on the other islands without costing them an arm and a leg. I’m really

grateful! And now visitors can see more of the islands, too.”

A core teaching of Buddhism and the Dalai Lama is that there is no such thing as a coincidence. I’m not entirely sure about that, but in that instant, I knew that in working with



photo courtesy The Office of Tibet

the small airline that offers a budget-friendly, intimate and fun flying experience, we’re on to something really big.

When *go!* took wing in the islands in June of last year, it not only brought affordability back to interisland travel for both *kamaaina* (residents) and *malihini* (newcomers), it also introduced a sense of fun. How can you not like an airline that serves appetinis, plays contemporary Hawaiian music and has the band BET doing the pre-flight safety instructions?

So we at Oahu Publications (we also publish the award-winning daily Honolulu Star-Bulletin) are excited about this new partnership, and we hope you’ll find this historic

premiere issue of *go!* magazine as much fun as flying *go!* — and we hope you’ll take it with you.

We sent our writers and photographers out in search of exciting activities as well as great places to eat, to see and hear local performers, to

shop, to snorkel, surf or play golf, to relax and be pampered, and most of all to experience the Hawaii that we know and love.

Whatever your tastes and inclinations, there’s plenty here to make you want to get up and *go!*

By the way, it turns out Christine Wong and I had met briefly six months earlier when I was at The Dunes at Maui Lani golf course, where she works in the pro shop. Was this meeting over plate lunches before the Dalai Lama spoke just a coincidence?

Come to think of it now, I’m not so sure about that either.

Don Chapman, Editor-In-Chief
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This summer go bright with white

– by Yu Shing Ting

Make a splash with your favorite color from the rainbow or, if you wish, all of the colors. It's a trend that's sure to get you noticed, so be ready. Here are some of the season's hottest beach accessories available at Macy's. Varies by store.

1. **Cult Industries**
men's boardshorts \$52
2. **Clarins**
ultra hydrating
after sun moisturizer
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3. **Dr. Scholl's**
sandal \$29
4. **Roxy**
70s halter
swim top \$42
5. **Roxy**
hipster brief \$38
6. **Michael Kors**
sunglasses \$80
7. **Tommy Bahama**
halter swim top \$68
8. **Tommy Bahama**
skirted hipster \$68
9. **BCBG Maxazria**
sunglasses \$75
10. **Raisins**
bikini top \$48
11. **Raisins**
bikini bottom \$38

*photo by Nathalie Walker
Shot on location at the
Honolulu Design Center*

white hyped!





go! glam

Modern Aloha

Look in any man's closet in Hawaii and you'll likely find an aloha shirt. Aloha wear is also popular for women, and can vary from a floral printed dress to a casual island theme outfit. Featured here are some of the latest designs in aloha wear from Tori Richard.

ON HER

Tori Richard's 'Day Dreaming' screen print camisole \$59

ON HIM

Tori Richard's 'Floral Mat' silk/cotton blend yarn dye jacquard shirt \$130

photo by Leah Ball

All the Wine's a Stage

By Roberto Viernes

I first visited Stage on Kapiolani Boulevard in Honolulu while the restaurant was still under construction. I could never have envisioned what would behold my eyes — and my tastebuds — when I entered this stunning creation of a restaurant in its finished form.

Stage is located in the Honolulu Design Center, home to some of the most beautiful pieces of furniture available in Hawaii. But the visual playwork of Stage has a supporting cast of more than just pretty designer baubles. The cuisine here is seriously innovative and delicious.

Executive Chef Jon Matsubara is a Hawaii-born talent whose philosophy behind the menu is “Couture Cuisine.” Matsubara combines classic and eclectic flavors in a fashionable, innovative presentation.

For starters, the Hamakua Mushroom Cappuccino is Matsubara's take on one of my favorite dishes. In it he uses Chinese Roast Duck, which gives the dish added complexity, and a Black Truffle Crema on top that is absolutely delectable.

The local favorite is the Sashimi of Kona Amberjack & Hawaiian Yellowfin Cru, which is served on a bed of Avocado with Molokai Black Salt surrounded by a Ginger-Lemongrass Nage, garnished with a Wonton Crisp. The fish is of the highest quality, and the nage is an innovative twist on the classic combination of soy sauce and wasabi.

For entrees, try the Hapuupuu Steamed with Kukui Nut, with Tomato and Red Seaweed, Gewurztraminer Cloud. The dish has delicate, yet tremendously complex flavors as it is served in a bowl of Chile Pepper and Ginger Tea that add depth and



Find a matching wine for the flavorful dishes at Honolulu's newest restaurant.

tanginess to the moist and fatty fish.

But if you want something that will really “stick to your bones,” the “Hamburger Steak” & Foie Gras is an absolute meat lover's dream. It is a Snake River Valley Wagyu beef patty topped with shiitake mushroom gravy, grilled Maui onions and a strip of crispy Nueske Bacon on top. The beautiful piece of Foie Gras that tops it off is supremely hedonistic.

The handsome wine list — all ten pages of it — is dominated by top California producers. However, the smattering of imports is also enough to keep worldly travelers happy.

The Hamakua Mushroom Cappuccino starter is a beautiful pair with the Roland Lavantureux Chablis because of its bright acidity and matching earthiness. The Sashimi cries out for Riesling; the Zilliken “Butterfly” Riesling answers the call with its zippy,

light body and touch of sweetness.

The Hapuupuu is a real winner with their featured sake, Kubota Manju “Millions of Celebrations,” a Junmai Daiginjo that takes away any bitterness and spice that may taint the palate. And the “Hamburger Steak” requires a wine with deep richness, texture and structure. For that, go with the Ridge “Paso Robles” Zinfandel.

Stage has already catapulted itself as one of the top tables in Hawaii. The restaurant is a veritable feast for all the senses.

Roberto Viernes is a master sommelier.

details

Stage Restaurant
1250 Kapiolani Blvd.
Honolulu, HI 96814
808-237-5429

photo by Leah Ball, Stage's Hamburger Steak and Foie Gras entree

the rich dish



photos by Eugene Hopkins

Party at Aaron's

The popular Honolulu restaurant debuts its hip late-night lounge. By Yu Shing Ting

Experience fine dining at its best at Aaron's, with breathtaking views of Waikiki, award-winning cuisine and first class service.

The 23-year-old restaurant (formerly Nicholas Nickolas) offers a continental menu featuring fine steaks and fresh fish of Hawaii. Signature dishes include the Maui Wowie salad (a combination of Maui onions, tomatoes, shrimp, avocado and a dappling of lettuce ordered as a finely chopped dish), and the Opakapaka (made Chicago style with white wine, lemon, butter, asparagus tips, bay shrimp, button mushrooms and fresh dill). Menu prices range from \$27 to \$65.

The restaurant, which underwent a \$1 million renovation in 1999, also recently re-launched its popular supper club/late night lounge with dancing, entertainment and a late night menu

until 2 a.m., with the lounge staying open until 4 a.m. on Fridays and Saturdays. Live entertainment is hosted on Fridays, and rotating DJs with a cabaret show run on Saturdays.

"We're really excited about the revival of a late night fun crowd," says Al Souza III, the general manager of Aaron's. "The restaurant has had several different cycles. It went from dancing and live music to a more reasonable dining experience, and now we're doing a full circle and coming back and doing again the thing we were known for years."

Aaron's, located on the 36th floor of the Ala Moana Hotel, is also known for its romantic setting, with about four marriage proposals taking place at the restaurant each week. Waiters are dressed in tuxedos for an overall exquisite dining experience, and local

magician Bobby Acoba also makes an appearance four nights a week.

Aaron's is one of four restaurants in the Tri-Star Restaurant Group, a three-man partnership between Jiro Noguchi (chairman), Aaron Placourakis (president) and Al Souza Jr. (executive vice president). Tri-Star's other three fine dining establishments are Sarento's Top of the "I" at the Ilikai Hotel on Oahu, Nick's Fishmarket at the Kealani on Maui and Sarento's on the Beach in Wailea, Maui.

For more information visit www.tristarrestaurants.com/aarons

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Aaron's atop the Ala Moana Hotel
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Always enjoy responsibly. www.stellaartois.com
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broke da mout'



A decadent waffle breakfast at Bear's Coffee in Hilo. Sure to broke da mout', but not da wallet.

PHOTOS AND STORY BY:
SUSAN K. SUNDERLAND

Don't you love our local expressions? For example, when something tastes good, we say it's "broke da mout'." Broke da mout' also refers to local grinds or signature dishes that give an eatery its draw.

You expect this at five-star, full-service restaurants with a maitre d' and celebrated chef. But what about the obscure, hole-in-the-wall places that don't make into in visitor publications and the pages of Gourmet magazine?

That's my beat: the more casual, informal and humble the setting, the more intriguing it is to me. As my editor once instructed, "if the place has a table cloth, move on."

I love these local-color places, usually mom-and-pop shops that get their reputation mainly by word-of-mouth. Unaccustomed as they are to media

exposure, these places are delighted when someone takes an interest in their menu and wants to take a photo.

Taking a bite out of Hilo

It's not all *la vida loco moco* here, even if Hilo is the place that originated the local delicacy of rice, hamburger patty, fried egg and gravy. The fare in Hilo is simple but diverse, with something for everyone. That point was validated by Jeff Johnson, a Hilo restaurant supplier who I met on my flight to Hilo and knows the best places to eat in town. What a bonanza to be sitting next to

a guy who knows the ins and outs of Hilo dining! You never know who you'll meet on a *go!* flight.

With that, here is a compilation of our Hilo recommendations:

Bear's Coffee.

There's no finer way to start your day than at this espresso café. Crisp, light Belgian Waffles made from malted wheat flour are simply the best. Top them with fresh fruit, butter and whipped cream, or Hawaiian coconut syrup (\$5.65). Enjoy Soufflé Eggs (\$3.25), two eggs steamed light and

broke da mout'

fluffy on an espresso machine. Sip on piping hot coffee, lattes and teas, or a Mexican Hot Chocolate (\$2.50) flavored with spices and real vanilla. BLD (Breakfast, Lunch, Dinner). **106 Keawe St., next to Hilo Bay Hostel. Call 808-935-0708.**

Aloha Luigi.

Those were the last words of the proprietor's ex-girlfriend. It now heralds the best Mexican and Italian fare in Hilo. Housed in a gaily-painted pink building, Aloha Luigi serves tasty tacos with handmade corn tortillas, as well as fabulous burritos with various fillings wrapped in a giant flour tortilla (from \$6.95). Try salmon tacos or tofu-bean mole burritos, with a spicy sauce from the self-serve salsa bar. Italian house specialties are Five Cheese Lasagna and Eggplant Parmigiana (from \$6.95) that go nicely with Luigi's famous Caesar Salad. LD. **264 Keawe St. Call 808-934-9112.**

Cronies Bar & Grill.

This is Hilo's version of "Cheers", where eventually everybody will know your name. Its sports theme décor puts you in the mood for fun, games and good food. Score with Cronie's Crab Cakes served with sweet chili and green onion wasabi oil, Chef Philip's The Works "Tamashiro" (8 ounce) Burger, Kalua Pig & Pineapple Pizza, and Cronie's Original Coconut Jalapeno BBQ baby back ribs. Appetizers from \$6.75; entrees \$7-\$25. LD, **11 Waiuanuenue Ave. Call 808-935-5158.**

Hilo Bay Café.

There's no view of Hilo Bay — that's Wal-Mart across the way — but this is a must for foodies who appreciate impeccable fare that's creative and memorable. Chef Joshua Ketner and the owners of Island Natural Market & Deli bring you dishes such as Crab-Crusted Lobster Salad with organic mixed greens and Big Island tomatoes (\$15); Jumbo Pork Chop stuffed with Portobello Mushrooms served with pancetta-wrapped asparagus and garlic mashed potatoes (\$18); and House-



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Made Red Pepper Manicotti stuffed with three cheeses and artichokes (\$15). For dessert, try the Molten Chocolate Lava Cake that oozes with goodness, served with Hilo Homemade Kona coffee ice cream (\$7). LD. 315 Makaala St. near Prince Kuhio Mall. Call 808-935-4939.

Hilo's Farmer Market.

This is the town gathering place, especially on Wednesday and Saturday. Locally-grown products are offered at bargain prices, along with diverse ethnic delicacies such as spam musubi (which residents claim are "da best"), Asian and Pacific dishes, and picnic-perfect box lunches or bentos. Open daily, 7 a.m. to 3 p.m. on Mamo Street and Kamehameha Avenue. Call 808-933-1000.

Hime's Sushi Bar.

A few doors from Hilo's Farmer Market is this tiny sushi haven, where patrons praise the Spicy Crab Roll with Asparagus, Hawaiian Roll of fresh water eel with avocado and macadamia nuts; and Orange Sherbet Hand Roll, a spicy and creamy scallop sushi with soy wrap. Selections are \$2.50 each, with 16-piece sushi combos for \$17.25 LD. 14 Mamo St. Call 808-961-6356.



Itsu's Fishing Supplies.

The find of all finds. The best shaved ice and hot dogs (only \$1) on the island are found where one would go for fishing poles and tackle. This two-story landmark has fishing equipment, but the lines are more likely patrons in a queue for Rainbow Shaved Ice, Kim Chee Hot Dogs, and daily plate lunches. Don't miss this place for a slice of life as you like it, and as it

should be. Meals and snacks. 810 Piilani St. Call 808-935-8082.

O' Keefe & Sons.

Freshly made sandwiches and daily specials such as corn chowder in a bread boule or Italian Dagwood on ciabatta keep loyal patrons happy. It was voted East Hawaii's Best Bakery in 2006, with special praise for its artisan breads, which are handmade,

photo courtesy Big Island Delights



great omiyage . . .

Omiyage - (n.) Japanese word for souvenir gifts brought home from a business or vacation trip. (v.) Bring an extra suitcase.

Big Island Delights.

Its name is its promise for tasty cookies and snacks from the family kitchen of Jeff and Carla Takamine. They get raves for their creative cookies, including Arare (rice cracker) Chocolate Chip, Hawaiian Cappuccino, Macadamia Nut Snowball, and Cornflake Crisp. Also popular is the Big Island Delights Party Mix — a combination of Chex cereal, corn chips, cheese chips and pretzels — that comes in Original or Furikake (dried seaweed) flavors. Available at retail stores such as Longs Drugs and KTA supermarkets, plus Thoughtful Expressions on Keawe Street in downtown Hilo, and on the Big Island Delights website, www.bigislanddelights.com.

broke da mout'



The O'Keefe Bakery staff show off their delectable breads.

individually shaped and free of artificial additives. The skilled bakers of O'Keefe Bakery produce breads comparable to the very best in North America or Europe. Try the Wasabi Tuna Salad Sandwich on Hilo Nori Bread, or what's featured on the monthly bread calendar, such as Black Pepper Cilantro or Apple Raisin Sourdough. BL. 374 Kinoole St. Call 808-934-9334.



Leave happy at Low International Food.

Da Kine Drive Ins.

Plate lunches and loco moco specialties abound at the Hilo hangouts such as Blane's, Café 100, Low International Food (home of Rainbow Bread), Freddy's and K's. These landmark diners are found throughout town, so look for lines of patrons at a take-out window, particularly if they're construction or harbor workers. These guys have a sixth sense about finding ono grinds with two scoops rice and mac salad. Most meals don't exceed \$7, the unspoken price ceiling in the Islands for building loyal patronage.

Want to find more broke da mout' places? Forget the guide books. Ask a local.

Susan K. Sunderland is a Honolulu-based freelance writer and local girl at heart. E-mail: susans@hawaii.rr.com

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in tune

Feeling the Vibes

Get the beat on local supergroup
Natural Vibrations. By Melissa Moniz



photo by Leah Ball

Wayne Enos can recall a time when a fan handed his newly-formed band \$100 to use toward their first album. That kind of fan support and faith has carried Enos and his buddies through 14 years of performing together as the highly-touted Hawaiian music group, Natural Vibrations.

In looks, personalities, attitudes and backgrounds, the members of Natural Vibrations couldn't be more different. But the energy among them is the reason they are acclaimed as one of Hawaii's most exciting bands to experience live. Also known as "Natural Vibes" and "Natty Vibes," the group is comprised of Oahu boys Jehua Evans (bassist, guitarist and vocalist), Stacey Medeiros (drummer, percussionist and vocalist), Kayton Macariola (percussion and vocalist), Wayne Enos (guitarist, bassist and vocalist), Shane Abraham (keyboarder and vocalist) and Penidean Puaauli, (vocalist and keyboarder).

Just back from a jam-packed West Coast Tour where they performed in 17 cities in 25 days, the boys are now making their way across the Hawaiian Islands. Aside from producing a musical set list of crowd favorites, the group's mission is to promote harmony and fun through their music and lifestyle, and to spread their positive energy.

Natural Vibrations' albums — "Balls Rolling" (1996), "All Natural" (1998), "Getting High" (2000), "The Circle" (2002) and "From the Heart" (2007) — have all garnered recognition and awards. In 1999, "All Natural" received recognition with a Na Hoku Hanohano Best Reggae Album award. In 2001, "Getting High" won a People's Choice Award. In 2003, Natural Vibrations scored its second Na Hoku Hanohano Award for Best Reggae Album with "The Circle." And their latest release, "From The Heart," has already hit the No. 5 spot on the Billboard reggae chart.

Catch Natural Vibrations live on stage on Oahu: July 7 for a boat cruise on the Ali'i Kai at Aloha Tower, and July 29 for the KCCN Birthday Bash at the Waikiki Shell.

New CD Releases



"Hawaiian Blossom" - Raiatea Helm

Release Date: June 2007

This Molokai sweetheart's last album, "Sweet & Lovely," garnered her a sweet Grammy nomination for Best Hawaiian Music album and four prestigious Na Hoku Hanohano awards. Her brand new album, "Hawaiian Blossom," explores a more mature recording artist, while still showcasing her signature sweet falsetto style.



"One Of These Days" - John Cruz

Release Date: July 2007

John Cruz is known nationwide for hits such as "Island Style" and "Shine On." His original song, "Jo Bo's Night," was featured on the compilation CD "Slack Key Guitar Volume 2," which won the first Grammy ever awarded for Hawaiian music in 2005. Now, with fans having waited more than 10 years for a new John Cruz album, "One of These Days" promises more of the warm, soulful vocals that Cruz fans know and love.

Local music goes live at Aku Bone



Pilioha

Aku Bone Lounge & Grill celebrates *pau hana* ("finished work") hour in true Hawaii fashion with live entertainment and the friendliest local crowd. The luau atmosphere is a Hawaii music hot spot that's also known for its local grinds (food).

Stop by Sunday through Thursday between the hours of 7:30 and 9:30 p.m. and catch traditional Hawaiian music at its best.

Holunape, a 2006 Hoku award-winning group, takes the stage every other Monday. The group recently headlined its own concert at the Hawaii Theatre, featuring the music of Lena Machado. The band's upcoming performances at Aku Bone will be on June 25 and July 23.

"Aku Bone Lounge is the closest experience to old Hawaii that you can imagine," says Kekoa Kaluhiwa of Holunape. "The place is packed with locals and tourists who come for good food, great Hawaiian music and lots of hula dancing. It's non-stop family style entertainment the whole night long. No shame, just good family fun."

On Wednesdays, the group Pilioha serves up wonderful Hawaiian music from 8 to 10 p.m. The trio recently released its self-titled album in March and is currently completing the repackaging of an album for a release in Japan in July.



Holunape

details

Aku Bone Lounge & Grill
1201 Kona St.
Honolulu, HI 96814
(808) 589-2020

life's a beach

photo by Gary Miyata



Deadly Divine

Its waves are a treasure in the summer, a threat in the winter. Either way, Waimea Bay bids its visitors a powerful experience. By Gary Kewley

Beauty and the Beast...

It's one of our most recognizable and meaningful phrases. It describes not only our human nature, but Nature itself.

Herein I write about one of Nature's greatest beauties and beasts: Waimea Bay. Indeed, one only needs to come around the corner of Kamehameha Highway lining this sacred Valley to feel its *mana* (Divine Power). Then, you touch the sand and feel trade winds blow through "The Valley of the Priests," texturing the water with light, clean ripples out to sea. You quickly realize you are amidst a blessing of Nature. Respect and wonderment fill you.

Welcome to Waimea.

If it's summer, "The Bay" is as calm and quiet as Lake Placid; if it's winter, Waimea may be raging and roaring as 30-foot waves lift and pound the horizon. If it's summer, you snorkel with friends and dolphins, or jump off the rocks into the crystal clear water. If it's winter, you watch "men who ride

mountains" from the security of shore. Summer is safe; winter can be deadly.

Welcome to Waimea.

The Hawaiian royalty gave Waimea its name ("Red Water") around 1090, presumably from the rich red soil that would run off into the sea with heavy rains. The entire valley at one time was densely populated as it was prime "*ahupuaa*," an ancient Hawaiian land-division system which contained strips of land that extended from the mountain to the sea and provided nearly all the resources needed for survival. There was even a *heiau* (sacred burial ground) built on the beach in the late 1700s. Perhaps most impressive are its deep priestly associations, which marked Waimea as a sacred place for more than 700 years of Native Hawaiian history. Imagine the Hawaiians over the centuries watching in awe and adapting to the bay's many personalities! What rituals were inspired? What moments were made when brave souls first challenged this mighty beast?

Modern wave warriors have been challenging Waimea's giant surf since the 1950s. More modern-day legends have been born here than anywhere else. Though crowded, she conjures up her magic moments every single year. Sometimes she closes out in un-rideable anger.

Much has changed for Waimea over the past century. Yet, there is comfort in the fact that regardless of so-called progress, overcrowding and commercialization, this Beauty-and-Beast remains the most mystic, sacred big wave in the world. My ashes will be scattered here. There is simply no place like Waimea. Her spirit will forever challenge and entertain all who open their arms to embrace her diversity...

"Beauty and the Beast" ...

Welcome to Waimea.

details

Waimea Bay
61-031 Kamehameha Highway,
on the North Shore of Oahu.

Wailea Gold Course No. 7 by Don Chapman

A par-5 hole, whether you're a touring pro or a vacationing grip-and-ripper, is in theory supposed to give you some breathing room. For the pros, a fiver is an opportunity to go for the green in two and possibly make eagle, no worse than par. For the rest of us, it's perhaps possible to get away with a misguided shot and still squeeze out a par.

But if you're looking for breathing room on the 7th hole at the Wailea Resort's Gold Course, bring your own oxygen tank. At 544 yards from the regular white tees, it's long. And that's deceptive — it plays even longer, slightly uphill with a tee shot into the prevailing trade winds. The Gold's No. 1 handicap hole, the 7th is a tree-lined dogleg right off the tee, dotted with eight strategically placed bunkers that give the hole all the charm of a minefield.

"I guarantee you none of the pros ever reached the green in two strokes during the seven years we hosted the Wendy's Champions Skins Game," says Rusty Hathaway, Wailea's head pro. "No matter how much of a big hitter you are, this is a three-shot par-5. What I like about this hole is it's a challenge right from the get-go."

Off the tee, the pro says, "all you want to do is keep your drive left of the two fairway bunkers on the right side. You're done if you get in there ... There's no advantage in trying to cut the corner."

On the second shot, "you want to play it safe between the fairway bunker on the left and another on the right." Get greedy and take too much club, and you'll bring an amoebic green complex that begins 85 yards from the green on the left into play. Course architect Robert Trent Jones Jr., an insidious master of visual legerdemain, makes the safe grassy landing area between the beachy



spaces appear smaller than it is, and the sand Saharaesque.

A false front on the green is also visually deceptive. "It'll sucker you in," Hathaway says. "The biggest mistake most amateurs make on the approach shot here is not taking enough club because it plays uphill, and there are bunkers all around but not in the back. The green is kind of small, and that was Jones' intention. This hole is very much about the third shot, so it's tight. But if you've played it correctly, you should be coming in with a short iron."

The Gold is the most challenging of the Wailea Resort's three courses. It is, Jones says, "a classic design, like (A.W.) Tillinghast." For Jones' preservation and use of prehistoric lava rock walls during construction, the Gold has been honored by the Maui Historical Society.

Wailea's Emerald Course, also a Trent Jones Jr. design, shares a clubhouse and practice facility —



photo courtesy Ray Mains Photography • diagram courtesy Wailea Golf Club

home of the David Leadbetter Golf Academy — with the Gold, as well as the Sea Watch restaurant, where the bar specializes in single malt Scotches. Just down the road, the Blue Course is a classic Arthur Jack Snyder design. Together, the trio makes Wailea the only Hawaii resort offering 54 holes of golf.

Wailea, nestled between 10,000-foot Haleakala on one side and the turquoise sea on the other, provides breath-taking views of West Maui across Maalaea Bay and the offshore islands of Molokini, Kahoolawe and Lanai. Mornings here seem especially serene. The Wailea Resort boasts some of the state's best beaches, plus world-class hotels, shopping, dining and spas. Nothing tough about that.

details

Wailea Golf Club
100 Wailea Golf Club Drive
Wailea, Maui, HI. 96753-4000
Toll free: 888-328-MAUI

Hotel workouts

A vacation need not be the break of your fitness regimen. Maintain your physique with this simple tip. By Yu Shing Ting

Exercising while on vacation can be quite a challenge. There may not be a fitness center near your hotel, and you may have forgotten to pack your workout gear. But don't worry — there are many ways you can burn some extra calories while traveling.

“Depending on your age, being sedentary for even just a couple of weeks can deteriorate your hard-earned muscles,” warns Matt Jones, a certified personal trainer at Gold's Gym. “To burn some extra calories while on vacation, try to park further away and incorporate more outdoor, fun, physical activities, such as snorkeling, hiking, walking, sightseeing and even

shopping. The key is to keep moving.”

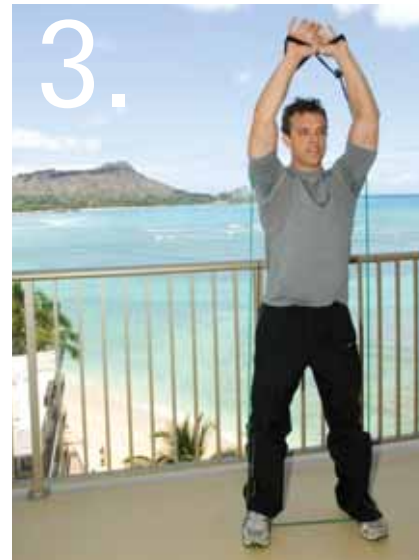
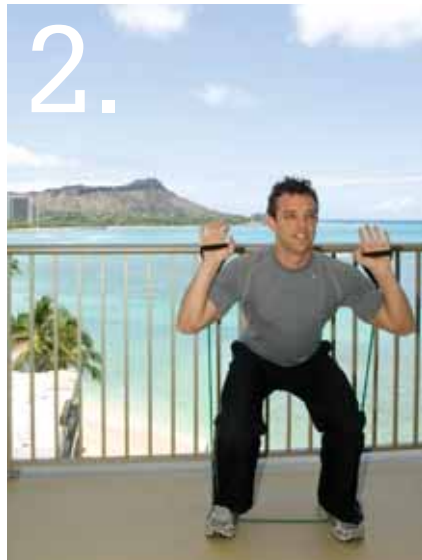
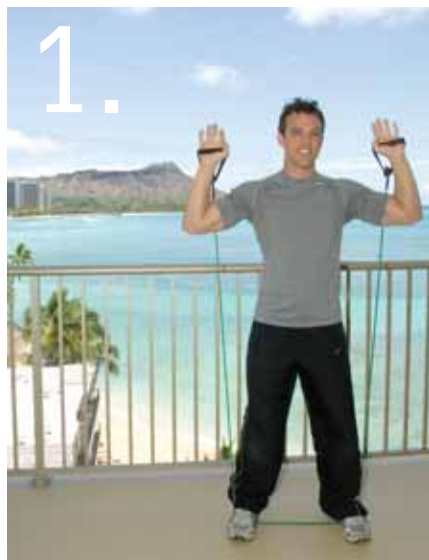
Jones also recommends for travelers to pack resistance bands, which are available at most sporting good stores. They're compact, inexpensive and can be used for a great workout.

“I think most people don't exercise while on vacation because they have so much else going on,” says Jones. “But in just a half-an-hour of a high rep workout, you can burn anywhere from 200 to 400 calories, so you can have that Mai Tai.”

Here is a simple exercise you can do in your hotel room while traveling. Depending on your fitness level, perform four sets of 10 to 20 repetitions.

BASIC SQUAT (with resistance bands)

1.) Stand with your feet about shoulder width apart, stomach pulled in and tight, and chest held high. **2.)** Squat down while inhaling. Exhale back up. **3.)** For a more advanced exercise, add a shoulder press when going back up. Make sure resistance bands are even on both sides.



Photos by Nathalie Walker. Shot on location at the Outrigger Reef on the Beach Hotel



pampered

photos courtesy The Fairmont Orchid, Mauna Lani Resort

Boundless Relaxation

Tension, be gone – the Spa Without Walls is a destressing dream. By Terri Hefner

This island is so sensuous, so alive — it's the perfect place to indulge oneself in cleansing the body and rejuvenating the spirit.

The Big Island of Hawaii is the essence of the elements — earth, wind, fire and water — with acres of volcanic rock and fire-spewing volcanoes surrounded by clear blue ocean and fragrant tradewinds. As any *kamaaina* (local resident) will tell you, this island has a magical aura unlike any other place on earth.

The Fairmont Orchid Spa Without Walls, located in the Mauna Lani resort on the Big Island's Kohala Coast, echoes its unique island home in its ambiance and services. More than just a pampering spa, the Spa Without Walls offers a therapeutic healing experience, incorporating ancient Hawaiian healing arts into each treatment.

Upon entering the spa, guests are invited to a pre-purifying steam/sauna. The spa's very Zen indoor lounge and its secluded outdoor retreat are also perfect spots for pre-treatment purification. Surrounded by water and a lush variety of exotic blooming plants, these waiting areas offer comfortable teak chairs and iced

refreshments at your fingertips.

The spa offers face treatments from \$85 for 25 minutes, body and massage treatments from \$155 for 50 minutes. A variety of spa packages are available, or you can customize your own (mmm, imagine the delicious possibilities!).

This writer can feel her stress ease away even before the "Alii" (Hawaiian Royalty) treatment (110 minutes, \$295) begins. This treatment combines the "Awa Earth & Fire" and "Kahinu" treatments, each normally priced at \$155 for 50 minutes.

Massage therapist Staci, who's been with the resort for 10 years, leads the way to my private little wooden waterfall *hale* (house), its walls lined with *lauhala* mats and bamboo blinds for airy privacy. The soothing sound of water babbling over rocks is the only sound to be heard.

She begins by pouring warm, pure virgin coconut oil over my body, slowly massaging my back, neck, legs and arms. (The *lomilomi* technique, which uses long, rhythmic strokes of the forearm for a deep muscle massage, was used in ancient Hawaii to prepare dancers for ceremonial or religious occasions.) My treatment continues

with a detoxifying herbal rub, a Hawaiian mixture created specially by a local herbalist for the Spa Without Walls. A hot rock treatment then soothes my tired muscles, and a warm foot wrap feels absolutely divine. Staci then pours more of the warm coconut oil over my hair and scalp and proceeds to massage it in, managing to take my relaxation to an even higher level.

When the treatment is *pau* (finished), I am invited to linger and relax in one of the outdoor areas for as long as I wish. Since this is a detoxifying treatment, a steam bath or sauna is recommended, followed by a shower.

Planning a romantic getaway? This private, sensuous experience can be shared. A couples cabana, cantilevered over the waterfalls, is available as well, where you and your lover can relax, lying side-by-side to enjoy any of the treatment packages available at the spa.

How sexy is that?

details

The Fairmont Orchid, Hawaii
1 N. Kaniku Drive
Kohala Coast, Big Island, HI 96743
808-885-2000

(They go together.)

*John Travolta and Kelly Preston share their passion
for film, family, and good local food.*

BY SUSAN K. SUNDERLAND



Fasten your seat belts, ladies and gentlemen: we're about to ascend to the rarefied stratosphere of celebrity-dom. Sit back and enjoy the ride while we lift your spirits, feed your ego and provide great in-flight entertainment, including blockbuster films such as "Saturday Night Fever," "Grease," "Pulp Fiction," "Wild Hogs," "Sky High" and "What a Girl Wants."



photo: Getty Images

sand, stardust and saving the world



While there might be some bumps along the way, we have an experienced aviator to take us on this journey. Our pilot is the handsome John Travolta, and his co-pilot is the beautiful Kelly Preston. We'll travel along the jet stream of life at incredible speed, but we'll maintain a cruising altitude by balancing it with down-to-earth attitude.

The analogy might be lighthearted, but it accurately reflects the story of Hollywood's high-flying couple, Mr. and Mrs. John Travolta — aka "Vinnie Barbarino" and "Princess Jetstream;" aka "Urban Cowboy" and "Mom," from "Dr. Seuss's The Cat in the Hat."

When we meet them for an iflygo! interview, however, they're simply "Mr. Cool and His Lady." Taking time from a hectic schedule of promoting newly-released films and parenting their two adorable kids — son Jett, 15, and daughter Ella Bleu, 7 — Travolta and Preston are a typical twosome, if only for an atypical lifestyle.

Dad piloted the Boeing 707 that brought the family to the Islands. That's right — when this family travels, they don't cash in frequent flyer miles or hassle with travel agents. Travolta, a licensed pilot, has had a passion for flying since age six and recalls having a room full of model airplanes. He is qualified to fly several types of single- and multi-engine aircraft, and has the highest pilot certification possible. Travolta owns five jets, including a model 747-400ER Extended Range jet, the first of six made for Australia's Qantas Airlines.

With more than 30,000 hours of jet flying experience, Travolta could easily switch to piloting commercial airliners for a living. But why bother, when you can make a hobby of it and live in a Florida mansion with a full-size runway outside your living room?

"Aviation is my main passion outside of acting," Travolta says. "I treat it with great respect."

That professionalism extends to the couple's show business career, where Preston and Travolta have logged more

than 50 acting credits in memorable character roles. For Travolta, who started out as a child actor inspired by his drama coach mom, fame came overnight in the role of high school sweathog Vinnie Barbarino in TV's "Welcome Back Kotter." Then came "Saturday Night Fever" and "Grease," iconic flicks of the 1970s disco teenybopper era.

For years Travolta was typecast as a disco stud until his breakthrough dramatic role as a sympathetic hitman in Quentin Tarantino's Academy Award-winning film "Pulp Fiction." The rest is history.

The screen idol is currently on tour to promote the musical "Hairspray" — opening nationwide July 20 — in which he takes on a female part, playing the mother role of Edna Turnblad. Travolta co-stars in the musical with Michelle Pfeiffer and Queen Latifah.

Equally noteworthy is the pending debut of the Travolta clan in a major motion picture. Disney has signed Travolta, Preston and their daughter Ella Bleu to star with Robin Williams in "Old Dogs," a movie about two best friends whose lives are thrown into chaos by twins.

"We start filming in New York and Connecticut in July," Travolta tells us. "Ella originated wanting to be in a movie with me, and when I read the script, she seemed perfect for it as an imaginative 7-year-old. I suggested it to the studio, and they loved the idea. Then mom got excited and wanted to be part of it as well."

Preston just completed work with actor Kevin Bacon on "Death Sentence," a drama directed by James Wan (of "Saw" movie fame), and is awaiting pre-production details of her starring role in "The Possibility of Fireflies," a film written and directed by Dominique Paul, due for release in 2008.

For the busy couple, a recent family vacation in Hawaii was a welcome break from the demands of filming. For Preston, it's a true homecoming as a Hawaii-born native and



Travolta and Preston at an event in Hawaii.

class of 1980 graduate from Punahou School. Her mother, Linda Carlson, grandmother, aunts, uncles and cousins are local residents who look forward to Preston's twice-a-year Island respites.

"I love Hawaii so much," Preston says. "It's my favorite place in the world."

When she's home, there are family barbecues to enjoy, along with picnics at Bellows Beach on East Oahu, boogie boarding and scuba diving.

"When I was younger, my mom and dad took us mudsliding at Nuanu," she recalls with fondness.

"And of course, I always stop at Leonard's Bakery in Kapahulu for malasadas (Portuguese doughnuts) and Matsumoto's in Haleiwa for shaved ice," she boasts. "It's all about food and *ohana* (family)."

You can take the girl out of the Islands, but if she's of Hawaiian, English, Irish, German and Scottish descent like Kelly Kamalelehua Palzis Preston ... well, you know the rest.

"I love Hawaii so much," Preston says. "It's my favorite place in the world."

Preston met Travolta in 1987 on the set of "The Experts" in Toronto. They ran into each other again in Vancouver three years later when she was filming "Run" and Travolta was working on "Look Who's Taking, Too." They were married Sept. 5, 1991 in Paris by a French Scientology minister, but had to renew their vows a week later in Daytona Beach, Fla., since their marriage in France was not considered legal.

"Yes, I married her twice," Travolta says with piercing blue eyes and dazzling smile.

Preston then took a break from her acting career to raise a family.

"When I decided to resume acting, I had become 'Mrs. Travolta' in many people's eyes, so I had to prove myself all over again," she says.

Despite the demanding balancing act of career, marriage and living in a celebrity fish bowl, the relationship has endured and thrived. Contrarily, many others in the entertainment industry don't fare as well.

To that, Travolta replies, "Communication is the key, along with a willingness to work things out and high interest in the children's well being. Plus we share a common religion that we can use for those values."

He adds: "Relationships grow and change. If you don't update your relationship, you grow apart."

Preston agrees, saying, "First of all, we love each other deeply and have amazing children. A marriage just doesn't happen on its own; you have to keep creating it. You have to keep checking in with each other. We're both Scientologists, and it's helped us tremendously in keeping us grounded, happy and flourishing. We're living our dreams."

Well, we know about that "dream" world. Travolta and Preston take us there every time they appear on the big screen and our fantasies take flight. Their talents make us laugh or cry outside of reality — and that's essential to keeping all of their fans stayin' alive, stayin' alive.



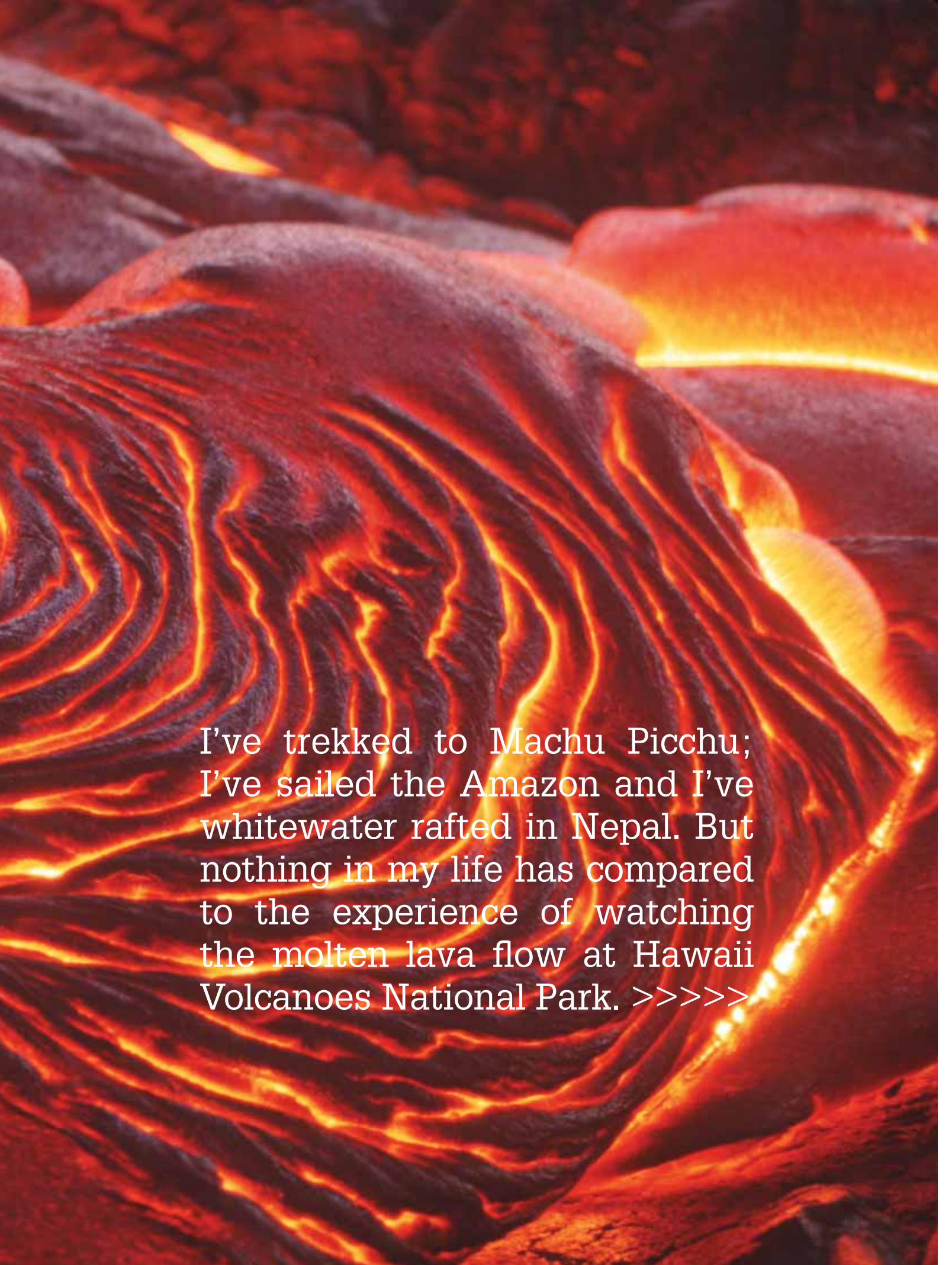


Hot Lava

In the Night

by RASA FOURNIER ♦ photos by G. BRAD LEWIS

Pele's nighttime spectacle is worth an all-day Big Island trek



I've trekked to Machu Picchu;
I've sailed the Amazon and I've
whitewater rafted in Nepal. But
nothing in my life has compared
to the experience of watching
the molten lava flow at Hawaii
Volcanoes National Park. >>>>>

My friends described the six-hour round trip trek as mentally and physically strenuous. To prepare for it, my Brazilian friend, Vini, and I studied the park's websites (<http://hvo.wr.usgs.gov/> and <http://www.nps.gov/havo>) and bought necessary items like a compass (though a Global Positioning System tool would have been better) and Mini Maglite flashlights, which we souped up with \$30 LED bulbs.

On the big day, we armed ourselves with hats, sunglasses, sunblock, bottles of water, energy bars, a first aid kit, gloves, binoculars, flashlights with extra batteries, rain jackets, hiking boots, cameras and walkie-talkies (because cell phones get no signal). Vini and I headed down the Chain of Craters road, an hour-long drive that would take us to the viewing area where a sometimes-active lava stream flowed to the sea. Around a bend, we were welcomed by a gigantic billowing funnel of smoke rising diagonally from the distant shoreline. Our destination point beckoned.

After parking, we passed a ranger station and a stream of tourists veering toward the ocean. Vini and I then headed straight ahead into the desolate black wasteland of dry lava. Reflector stickers, which would help us find our way on the nighttime return trip, lined our path. We struggled to adjust our footing on the lumpy, uneven terrain; in our stumbles, however, we also stumbled upon patches of roadway peeking out from a lava flow that had covered the area years earlier.

The porous rock cracked under our weight; the blistering sun drained us.

We passed a first, then second, and finally a third beacon of light — poles fixed with lights that would guide us back after nightfall. Trudging up and down hilly formations, our sunglasses and hats protected our faces from the glass-like volcanic dust whipped up by the wind.

Fellow adventurers occasionally straggled by in both directions, but the ardor of the journey curtailed any possible conversation. Our binoculars

rested on a group of travelers near the billow of smoke where lava met the sea. Nearly there, we quickened our pace — or so we thought. The landscape deceived us and we lumbered on and on . . .

As we finally approached the site, the sun's glare softened. Surreal mists of smoke dotted the landscape, running from the base of the mountain on our left, down to the sea cliff on our right.

Vini and I joined a group of people looking over the cliff toward the plume of smoke, our fatigue giving way to a rush of excitement. Our company included a honeymooning couple and another couple celebrating their first anniversary. They were joined by some friends, among whom was an island resident who had been to the area a few times before. Though at quite a distance from active lava and with no more than smoke in our view, our gazes were still glued to the majestic sulfurous eruption — beautiful plumes created by burning magma meeting the sea.

With only one flashlight among them and their water supply diminishing, our fellow onlookers soon headed home.

Darkness fell quickly. Vini and I had the endless stretch of volcanic desert all to ourselves. There was nothing for miles but crisp, twinkling stars, and a massive, resplendent orange glow emanating from the area where we had seen white smoke rising in the day.

As we basked in our unique surroundings, something caught Vini's eyes through the binoculars — a tiny orange light in the direction of the mountain. Our flashlights lit; we broke spontaneously into a run toward the glowing spot. Solid ground soon gave way to stuff that crunched under our feet like snow, and we passed vents of smoke. A palpable heat rose beneath us; eerie creeks and strange hissing sounds frightened us.

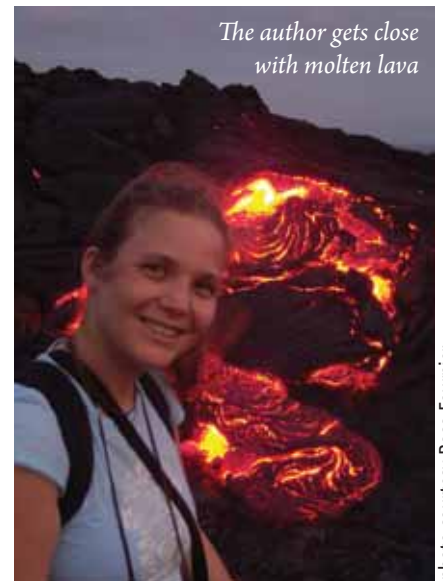
We were well aware that fields of noxious fumes or branching lava streams could prove lethal. The clear night and lack of wind, however, worked in our favor. We edged inland,

skirting the smoking vents, and were suddenly greeted by a brilliant orange shine coming from under a rock shelf. A concentration of orange cracks on a nearby hill urged us into a gallop.

We had struck gold!

The mound was aglow with snaking orange patterns. Vini burst into an ecstatic samba song and dance. I stood mesmerized until a brighter glow on the other side of the hill hypnotized me forward.

I rounded the bend and was struck speechless. The whole hill was oozing



The author gets close with molten lava

photo courtesy Rasa Fournier


with thick streams of molten sun.

"It's moving! It's moving," I yelled in frantic elation. Goddess Pele gave us our own wondrous show, and we drank it in — spellbound!

We tried to get close, but were halted by a fierce wall of heat. Edging any closer than six feet was unbearable. In an experimental move, Vini tossed a soda can into the loudly crackling flow. It instantly disintegrated in flames.

The nighttime hike back was marked by a pensive silence. Thanks to our compass, we found our way in the discombobulating blackness. We made it to our cabin in an exhausted daze, and even a soak in the jacuzzi couldn't replenish us. We heaved our depleted, aching bodies into bed and closed our eyes, a kaleidoscope of fiery lava dancing us to sleep.





Rattle Your Cage!

BY DON CHAPMAN

PHOTOS BY DAVID FLEETHAM



The last time I ventured out of Haleiwa Harbor with Capt. Joe Pavsek's North Shore Shark Adventures, the "Jaws" theme came from the little iPod blasting inside my head.

This time, on a new, custom-built 32-foot Anderson, the Kailolo 2, the unmistakable tun-tun-tun-tun bass beat comes from stereo speakers. It echoes the beating of my heart, and apparently of the other eight passengers aboard. Our collective mood is best described as "on edge."

The pounding of hearts goes a little faster as we arrive at the site and skipper Scott Sundby says, "The sharks will appear anywhere from immediately to within a few minutes."

And then there it is: a nightmare come to life, a dark form moving up from out of the deep, coming closer, growing bigger. And then another and another.

Oahu's North Shore seems far, far away — in fact we're three miles offshore, in 500 feet of impossibly blue water — and the safety talk Scott and deck mate Nick Gargaro gave on the way out comes back, pointing out life jackets "in case there's a fire or something and you have to jump in the water."

Then they laughed. Ha ha.

Earlier, Capt. Joe explained that sharks have congregated here for generations, ours and theirs. "Sharks have been following the crab boats out here for at least 40 years," he said. That's how Joe — who is also a private investigator and noted painter — discovered this site, crabbing with a friend. "Now they recognize the sound of the boat and start coming up before we even put any fish in the water."

He emphasizes that these are deep-water sharks — Galapagos and sand bars — and this is one of their regular feeding areas. "When we started in 2002, politicians were saying we were 'attracting sharks close to shore.' That's just not true."

John Naughton of the National Marine Fisheries Service in Honolulu, who has been studying sharks for nearly 40 years, has gone to bat for the operation. "I see a strong educational component," says Naughton, "they're very safety conscious and Joe gives me a call if he sees anything unusual. I appreciate their research."



photo by Jimmy Hall

The author goes eyeball to eyeball with a galapagos shark. Who's watching who?

Swimming with the sharks are *opelo*, in which the sharks show little interest, but Nick catches one with a hand-held line for his dinner. “We also see *akule*, mahimahi, sea turtles, dolphins and, during the winter, whales,” the skipper says.

But we’re here for the sharks, pun absolutely not intended. “Who wants to go first?” Scott says.

My college student son Kai, bless him, volunteers, him, his pal Jim Jones and me.

The cage is a vertical affair with room for four. The mid-section is Plexiglas for unobstructed two-way eyeballing. About two feet of uncovered cage protrude above the surface. (Coming soon, the sequel to the hit hoops film, “Sharks Can’t Jump.”)

“When you’re in the cage, don’t climb on it,” instructs Nick, “or you’ll submerge the top. And keep your hands and feet inside the cage.”

OK, no need to say it twice.

Balancing on the rail, adjusting mask and snorkel, feet dangling into the cage, big sharks circling just inches away, there’s a moment of hesitation and then the plunge and a swirl of bubbles and ohmyGod these things are bigger than I am!

As the tethered cage floats away from the boat, sharks swim

close, bump the cage, make eye contact, steely and cold, not intelligent in a human sense, but very aware: I see you, Mr. Sashimi Man.

Some bear cuts and scars on their heads. “I saw one the other day put its head in another shark’s mouth to get a piece of fish,” Capt. Joe said.

From above pink chunks of fish splash and never sink far before jaws open and snap-suck them away.

Seeing a big shark rising out of the deep blue from below sends a chill, as does seeing a 10-footer rushing the cage from 15 yards away for a chunk of meat. Impressive, as the football scouts say, closing speed.

Over and over sharks approach the cage, come eye-to-eye, nose-to-nose then turn away, flashing a tail. I spend most of my 20 minutes trying to keep fingers and toes inside the bars and gasping clever things like “Ai-yai-yai!” and “Jeez-loo-weez!” into my snorkel.

While nothing can compare to being in the water with sharks, the topside experience is fun. Capt. Joe and his crew are so familiar with the sharks, they’ve given them names, including Hook, named for the fisherman’s hook stuck in the corner of its mouth, and Curly, whose fin is curled.

“I’ve known Curly for at least 10 years,” Capt. Joe says. “And he knows me. He’s really friendly. I get down on the swim-step (a little platform at the transom) and he lets me pet him. He seems to enjoy human contact.”

Curly, by the way, is 12 feet long.

The Galapagos are classed as “man-eaters,” Scott says, “but we’ve tossed chicken, beef and pork in the water, and they’re only interested in fish.” Unlike tigers and great whites, which bite first and then decide whether or not to eat according to taste sensors on the tops of their mouths, Galapagos “will aggressively brush against you — they smell you first before biting.” Sand bars, says Nick, “are sneaky. They’ll swim past an *opelo* and act like they’re not interested, then suddenly turn back and — snap! — the *opelo* is gone. You can’t trust them.”

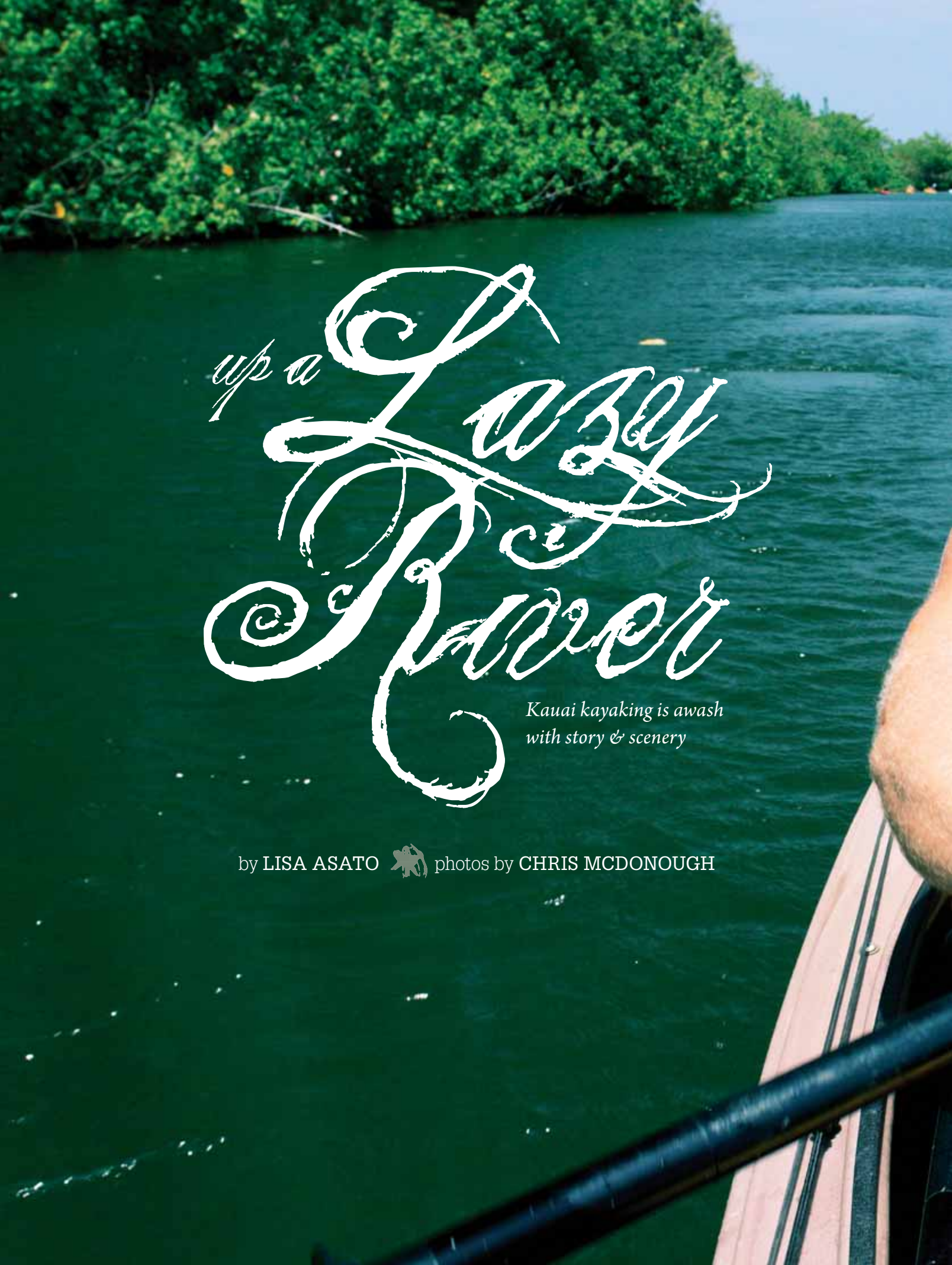
Cruising back to Haleiwa, all hands and toes accounted for, the consensus is that this shark cage dive was two of the best hours of our lives.

For me, for the second time, what began as tremulous again became one of a lifetime’s coolest experiences. Spooky but cool, and very “adrenalicious.”

Back on the dock, I looked far out to sea and thought of the boat’s name, Kailolo. In Hawaiian it means “crazy water.”

You can say that again.

North Shore Shark Adventures runs two-hour cruises with two boats. Group, kama’aina and military rates are available, as is hotel pickup from Waikiki. The crew also can create a video of underwater photography of each dive. For more information and reservations, call 228-5900 or go to www.sharktourshawaii.com.



up a
**Lazy
River**

*Kauai kayaking is awash
with story & scenery*

by LISA ASATO  photos by CHRIS MCDONOUGH





Paddling up the Wailua River.

You don't have to kayak on Kauai's Wailua River more than once to sense that there are several things about this journey you'll always be able to count on. Seeing a fellow kayaker shouting **"Aloha!"** to folks paddling by is a given.

Hearing Hawaiian melodies wafting from Smith's Boats as it moves tourists toward the Fern Grotto is also a staple, and the inevitability of your rocking to and fro in its wake is a must, too.

On this Saturday afternoon, my friend Tammy and I — visitors to Kauai from Honolulu — share a brown, two-seater kayak. Our paddles — which resemble extra long Q-tips with two yellow ends—first touch

Wailua's cool waters just upstream from where it meets the sea at the end of its 10-mile journey from Waialeale Crater.

Tammy and I can't find our paddling rhythm at first, and we suspect that something's amiss with the foot-steering system. It took our guide, Patrick Gmelin, to helpfully point out our first-timer's mistake.

"Your rudder's up," he said.

With our paddling problem solved, Tammy and I join a tour group of four kayaks and start the five-hour round trip to our destination, Secret Falls. The place is so named because "it really was a secret. No one knew it was there," says Gmelin, of Kayak Kauai, which runs the Wailua kayak tours twice daily, except on Sundays.

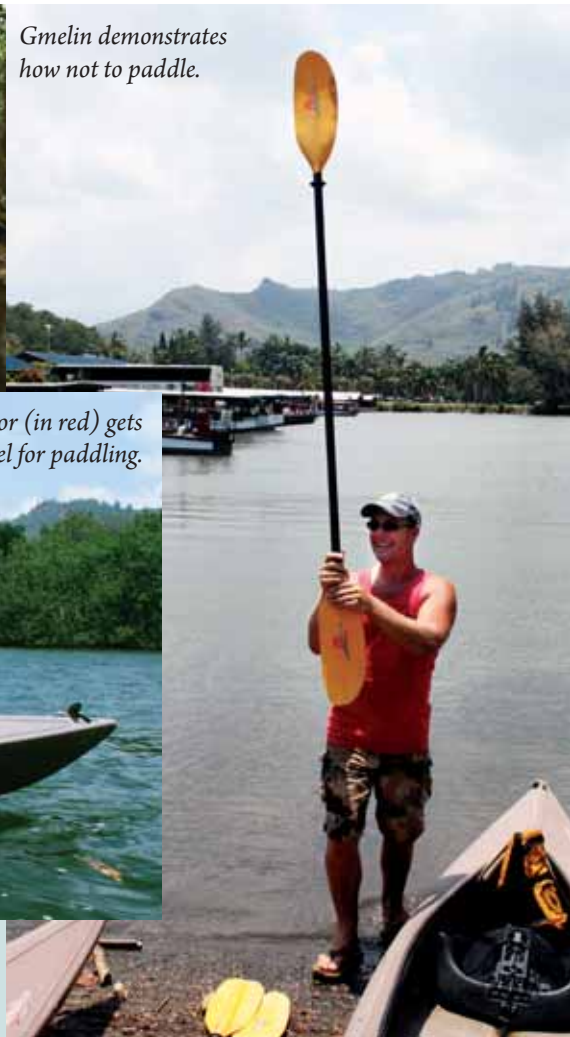
The 23-year-old company, founded by Micco Godinez and his brother

A hau tree blossom changes colors.



On the trail to Secret Falls.

Gmelin demonstrates how not to paddle.



The author (in red) gets the feel for paddling.



Chino, offers an array of outdoor-related activities, including surf lessons, hiking and recreational rentals. Kayak Kauai also hosts a 17-mile open-ocean kayak route along the Na Pali coast, which is offered from May to September.

“That’s a long day,” Gmelin warns of the Na Pali tour. “It’s only for people who are really dedicated, really hardcore.”

However, here in Kapaa, just a town away from Lihue airport, the Wailua River tour is geared toward kids and adults of all ages.

“It’s an easy kayaking lesson and offers experience for people to learn for the first time,” says Gmelin. “Even non-swimmers can do this river ‘cause it’s really safe. It also combines kayaking and hiking to get up to this waterfall. It rewards you for working hard.”

The refreshing reward of Secret Falls lies about a mile in from a shady grove. We hike in, and some take a swim before breaking for a poolside lunch. Gmelin tops off our respite by carving a fresh pineapple into what he calls a

“pineapple boat,” a presentation reminiscent of a luau that makes the sweet fruit seem even tastier.

On the hike back, we come across a not-so-big waterfall with dark, rectangular shaped stones that seem to point skyward.

“There’s a story that says this waterfall was manmade by Hawaiians for a queen who lived here,” Gmelin says. “No one knows for sure. Down there, you can imagine a bigger pool that’s been washed away.”

Back in our kayaks, our tour group starts out together and soon spreads out, with each kayak finding its own comfortable pace. But everything’s under control as Gmelin paddles from group to group, sharing stories as he coasts nearby.

The flowers that grow in the *hau* trees lining the length of the waterway lead double lives, he says, and even though people don’t always believe him, he tells them anyway: The flowers bloom yellow in the day and turn orange-red toward evening, a phenom-

enon that sometimes is evident during the afternoon tour’s return leg. Those same trees usually snag one or two kayaks, he says, and he’s surprised no one got caught today.

The trip is over. An initial ache in my left, weaker arm is long gone, and all I can feel is a sense of accomplishment for having spent five hours exploring Kauai by water and land. “Awryte!” — goes a local, feel-good pronunciation of “All right!” It’s what go! passengers hear upon landing, and “Awryte!” is exactly how I feel.

For more information, call Kayak Kauai, 826-9844, or toll-free at 1-800-437-3507. Or visit the website at kayakkauai.com

Awryte!



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VA APPROVED



catching the wind

BY FRED GUZMAN

With so much clamor for alternative energy, Kaheawa Wind Power is hitting the air.

“Everybody talks about the weather, but nobody does anything about it,” the noted American humorist and satirist Mark Twain has been quoted as saying. The same can be said about the need for renewable energy in an era when Maui residents are paying nearly \$4 for a gallon of gasoline.

Unlike Mr. Twain and the weather, however, someone is doing something about renewable energy on Maui — specifically, a company known as Kaheawa Wind Power.

Although the wind is free, harness-

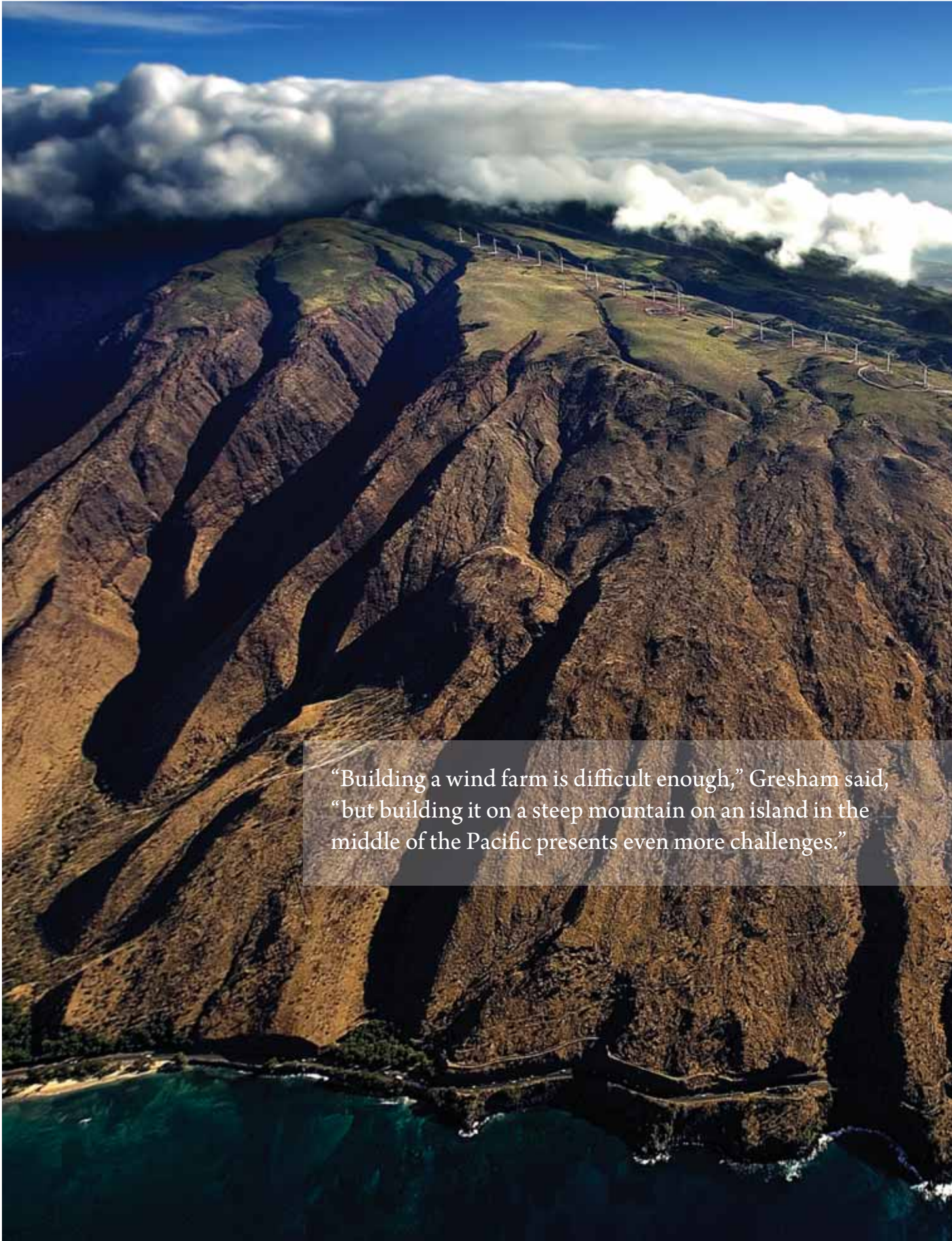
ing it is another matter. At a privately financed cost of \$72 million, the Kaheawa project, located atop a ridge overlooking the picturesque fishing village of Maalaea, has been generating approximately 9 percent of the Valley Isle’s electrical power since going on line in June 2006. That’s enough to service 11,000 households.

I recently toured the facility accompanied by Kaheawa vice president Mike Gresham, a California native who has been working on this project since his company picked up the baton

on the on-again, off-again effort to catch the wind.

“Efforts to build a wind farm at this location began in 1996,” Gresham noted as we began the steep ride up to the wind farm. “Everyone recognized this as an ideal place for a wind farm, but were put off by any number of factors.”

Among the early players were such companies as General Electric and the infamous Enron. UPC Wind, Kaheawa’s Boston-based parent corporation, was the fifth company to take on the challenging task.



“Building a wind farm is difficult enough,” Gresham said, “but building it on a steep mountain on an island in the middle of the Pacific presents even more challenges.”

“Building a wind farm is difficult enough,” Gresham said, “but building it on a steep mountain on an island in the middle of the Pacific presents even more challenges.

“First, we had to ship the very large turbine components and construction equipment to Maui from all over the globe. The towers came from Korea. The rotor blades, from India. The nacelles (comprised of the high-tech operational equipment system), from Florida.”

And that was only the beginning. The company had to build an access road. No blasting was allowed out of concern for the area’s natural habitat and wildlife, requiring construction crews to literally chip away at the blue rock along the four-mile stretch.

“It cost us \$7 million to build a dirt road with a little gravel on top,” said Gresham, noting that it took three months to complete the road work.

Then, components weighing between 115 and 200 tons had to be hauled up a mountain with an average slope of 15 percent. Finally, the towers had to be constructed in winds that frequently exceed 35 mph.

And this had to be accomplished on leased state conservation land, requiring many expensive studies and concessions to clear the required bureaucratic and potential ecological hurdles. For example, the company has two full-time wildlife biologists on-site.

“Let’s just say I’ve had a few sleepless nights — and it would have made a great documentary for the Discovery Channel,” Gresham said.

After about a 15-minute drive along the most expensive dirt road on Maui, we’re at the site, featuring 20 towers stretched along two miles, ranging from 1,900- to 3,000-feet.

Because of the uncharacteristic Kona winds, the breezes on this spring day are slight and visibility is somewhat limited as we look down upon South Maui. And then I look up at the towers, the size of which are impossible to appreciate from sea level.

The main poles are 190 feet tall. The three blades perched at the top each are each 114 feet in length. For those

keeping score at home, that’s 304 feet — or slightly more than the length of a football field.

Installing the turbines required a 200-foot crane stabilized by 330 tons of dead weight. Nothing of that type was available in Hawaii, requiring the equipment to be imported from the Mainland and to be constructed on site.

During that phase of the project, a spell of particularly windy weather swept the Valley Isle, forcing crews to sit idle for 29 straight days.

The turbines — each costing \$1.6 million — require a wind speed of 8 mph to turn, and can reach a maximum of 20 revolutions per minute. If winds reach 55 mph, the turbines automatically shut down. Because of the valleys and gulches in the area, the wind hits each of the towers differently, which is why you can see one turbine moving while one of its neighbors remains still.

Having read and seen reports about wind farms on the Mainland that have triggered controversies, I was pleasantly surprised by the relative lack of noise generated by the turbines. A muted “whoosh” sound was audible, but not so loud that you couldn’t carry a normal conversation while standing directly below one of the towers.

For all the engineering challenges and heavy machinery required to complete the task, the scariest part of the project, according to Gresham, was the permitting.

“You’re constantly worrying about encountering a problem that you can’t solve,” he said.

Fortunately, the project benefited from what Gresham described as “a convergence” of favorable factors.

“We have a state administration led by Gov. Linda Lingle that three or four years ago began stressing the importance of renewable energy,” Gresham said. “Here in Hawaii, we are particularly vulnerable to supply and interruption when it comes to oil.”

Lingle’s administration was responsible for spearheading the state’s “20-20 plan,” which has set a goal of providing 20 percent of Hawaii’s electricity from non-fossil sources by 2020.

Other positive factors included a win-win relationship with the local utility company and, of course, the resource of wind.

Among the benefits of the project are daily savings of between 600 and 700 barrels of fossil fuel at the Maui Electric Company power plants and the estimated reduction of 177 million pounds of carbon dioxide being released each year into Maui’s legendary blue skies.



“The wonderful thing about this type of energy is that you don’t have to fight over it,” Gresham said, “and consider the fuel it takes to get oil out of the ground, shipping it to a refinery and then shipping it here.”

Although wind will never supply all of Hawaii’s energy needs, it can reduce the state’s dependence on fossil fuels.

As we head back down the mountain, a flock of five *nene* geese — the protected state bird — take off along the roadside. Suddenly, they turn in unison and head back in the direction of the turbines. None of the many *nene* that call this area home, by the way, have been injured as a result of the Kaheawa project. A comfortable marriage, you surmise, of nature and technology.

A former award-winning columnist and reporter with the San Jose Mercury-News, Fred Guzman hosts popular talk shows on Maui’s FosNews900 and ESPN500.

The Girl on the Side of the Road

By Rick Carroll

I am telling this story

because after she told it to me she disappeared. I don't know what happened to her. All I know is what she told me.

We met on Maui at Borders one night when I told spooky tales from my books. At the end of the evening I asked if anyone in the audience had a story to share.

Hands rose slowly. A woman told about the "pressing" spirit that held her down in a Kula bed and breakfast, a young boy had seen a fireball in the old Japanese graveyard at Ka'uiki Head in Hana.

A bookstore clerk, Lynne, I think her name was, said she had a Pele story, but she didn't want to tell it in front of others; people might think she was, you know, *lolo*. After everyone left that night, I listened to her story. This is what she told me:

"One night driving from Iao Valley I saw this young woman hitchhiking. We've all heard the stories about Madame Pele hitchhiking, but I always thought she hitchhiked somewhere else, on the Big Island, I guess.

"I never heard of Madame

Pele hitchhiking on Maui, not in Kahului. Every story I ever heard, she was never a young woman. She's supposed to be an old woman. This was a young woman.

"Young women hitchhike on Maui, but not usually at night, not in Kahului.

"*Something's wrong*, I thought, *something doesn't feel right*. I decided not to stop and pick her up. I drove by, and as I did I glanced at her, and she looked right at me, and smiled.

"I drove on, and when I got to the next light I couldn't believe my eyes. There she was again, standing by the side of the road, thumb out, a smile on her face.

"I had to look, to make sure it was her, and not another young woman hitchhiking. It was her.

"I didn't know what to do: Stop, go, look, smile, wave, what?

"The light turned green, and I drove by her. I tried not to look, but I had to; at the last minute I stole a glance. She looked straight at me and smiled again, a big, eerie smile.

"I was spooked I kept driving and started wondering if I was seeing things when just ahead at the next

stoplight I could see her again, standing by the side of the road, thumb out, hitchhiking, smiling at me.

"I panicked. I just stepped on it and drove as fast as I could past her, down the road to Borders, jumped out, locked my car, and ran inside. I told everyone what happened.

"They said there were only two, maybe three explanations: I'd been seeing things. I'd somehow picked up a wandering spirit. Or Madame Pele was messing with my mind."

That's her story, and I believe her. She got spooked just recalling her encounter. You can't fake real fright.

When I called her a few weeks later to ask a follow-up question, her phone number was disconnected, and there was no new number. The store manager at Borders told me the clerk up and quit her job one day and nobody saw her again. Everyone remembered her story, though.

I don't know what happened to her, but I'd like to know if she's okay.

And if some night between Iao Valley and Kahului you see the girl by the side of the road, I'd sure like to hear from you.

Editor's note: Rick Carroll is a travel writer and editor of the popular "Hawaii's Best Spooky Tales" book series. His work can be found at local bookstores, as well as via Bess Press at www.besspress.com.

This story is an excerpt from his 2003 book, "Madame Pele: True Encounters With Hawaii's Fire Goddess."

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BayFest 2007

June 29-July 1

Carnival rides, games, displays, car show, contests, fireworks and more. Live performances by Three Days Grace (Friday), Gretchen Wilson (Saturday) and Alan Jackson (Sunday). Marine Core Base at Kaneohe Bay, Kaneohe. Friday: fair 5 p.m. to 1 a.m., music 9:15 p.m.; Saturday: fair noon to 1 a.m., music 9:15 p.m.; Sunday noon-midnight, music 9:15 p.m. \$5 fair only, \$20 concert and fair in advance, \$25 concert and fair at the gate. Call 1-877-750-4400.

Hawaiian Chopper Magazine

Anniversary Party July 3

Custom choppers on display, bike build-off, Hawaiian Chopper models, music, fireworks, food, and prize giveaways. Events at the Tower, Aloha Tower Marketplace, 1 Aloha Tower Drive (off Ala Moana Boulevard). Doors open 6 p.m. \$10 admission. Call 808-550-TIKS.

SOS Concert

July 13-14

The Society of Seven Las Vegas perform along with Lani Misalucha

and Jasmine Trias. Neal S. Blaisdell Concert Hall, 777 Ward Ave., Honolulu. 8 p.m. both shows. \$45-\$65 for tickets. Call 1-877-750-4400.

Hawaii International Comedy Festival

July 19-20

Comedians from all over perform live. The O Lounge, 1349 Kapiolani Blvd., Honolulu. Call for times, 808-944-THEO.

Haleiwa Arts Festival

July 21-22

Visual art works on display by local artists. Also, artist demos, musicians, trolley tours, children's activities and craft booths. Haleiwa Beach Park, Haleiwa Town on North Shore. Saturday 10 a.m. to 6 p.m., Sunday 10 a.m.-5 p.m. Free admission. Call 808-637-2277.

37th Annual Ukulele Festival

July 22

Headliners are Jake Shimabukuro, Ohta-San, Manoa DNA, Holunape, 800 students of Roy Sakuma, as well as groups from the mainland and Japan. Ukulele displays, souvenirs for sale and food booths. Kapiolani Park, Waikiki. 10 a.m. to 1:30 p.m. Free admission. Call 808-732-3739.

"South Pacific"

July 27-29 and Aug. 3-5

Hawaii Opera Theatre presents this Rodgers and Hammerstein classic for six performances. Neal S. Blaisdell Concert Hall, 777 Ward Ave., Honolulu. Regular shows: Fridays July 27 and Aug. 3, 8 p.m., \$20-\$75; Family Matinee: Saturday July 28, 2 p.m., \$25-\$35 adults, \$10 children; Military/Group Night: Saturday Aug. 4, 7:30 p.m., \$25 all seats; Sunday early matinee July 29 and Aug. 5, 2 p.m., \$20-\$75, Call 808-596-7858

Maui Events

Made In Hawaii Festival

Aug. 17-19

Exhibitors offering everything Hawaiian from art, clothing, food and home furnishings to toys, jewelry, produce and handicrafts. Neal S. Blaisdell Exhibition Hall/Arena, 777 Ward Ave., Honolulu. Friday and Saturday 10 a.m. to 9 p.m., Sunday 10 a.m.-5 p.m. Call 808-533-1292.

Gwen Stefani Concert

Aug. 24-25

The superstar singer performs two shows in Honolulu as part of her 2007 "Sweet Escape" tour. Neal S. Blaisdell Arena, 777 Ward Ave., Honolulu. Friday and Saturday 7:30 p.m. \$47.50-\$67.50 for tickets. Call 1-877-750-4400.

Germaine's Luau

Cultural performance, American-Hawaiian dinner. Admin office, 444 Hobron Lane, Suite 501, Honolulu. Office hours 7:30 a.m.-6:30 p.m. daily. \$65 adults, \$55 ages 14-20, \$45 ages 6-13 and under 5 are free. Call 1-800-367-5655 or 808-949-6626.

Honolulu Zoo

Year-Round (closed Christmas day)
The largest zoo within a radius of 2,300 miles. See African wild dogs, elephants, cheetahs, giraffes and more. Corner of Kapahulu Avenue and Kalakaua Boulevard, Waikiki, daily 9 a.m. to 4:30 p.m., \$4 kamaaina age 13 plus, \$8 general age 13 and under, \$1 ages 6-12 with an adult, family passes \$25, under age 5 are free. Call 808-971-7171

Waikiki Aquarium

Year-Round (closed Christmas day)
View a variety of marine life from the Pacific. Queen Kapiolani Park, 2777 Kalakaua Ave, Waikiki, daily 9 a.m. to 4:30 p.m., \$9 visitors, \$6 local residents/active duty military/students/seniors, \$4 age 13-17, \$2 age 5-12, under 4 are free. Call 808-923-9741



Maui Onion Festival

Courtesy Maui Onion Festival

Kapalua Wine and Food Festival

July 5-8

World famous winemakers and chefs prepare a series of wine tastings and gourmet meals. Visitors can enjoy these, as well as festive gatherings and the Grand Tasting event. Kapalua Resort, 800 Kapalua Drive, Lahaina. Call for schedule and tickets, 1-800-527-2582.

Comedy Show, "Beyond The Pale"

Jim Gaffigan performs his stand-up routine. Castle Theater at Maui Arts and Cultural Center. 7:30 p.m. \$35 admission Call 808-242-SHOW.



Courtesy Lahaina Cannery Mall

Keiki Hula Festival

July 14-15

Local keiki show off their hula skills. Prizes awarded. Hawaiian arts and crafts for sale. Lahaina Cannery Mall, 1221 Honoapiilani Highway, Lahaina. Call for time, 808-871-6230 ext. 15.

Maui Onion Festival

Aug. 4-5

Onion eating contest (watch or join-in!), amateur and pro cooking competitions, kids' games, art exhibits, music, farmer's market. Whaler's Village, 2435 Kaanapali Parkway, Lahaina. Saturday and Sunday, 9:30 a.m. to 10 p.m. Call 808-661-4567.

Maui Hiking Safaris

Year-Round

Haleakala waterfall hike, West Maui waterfall hike, rainforest hike, Maui Valley hike, combination hikes and Maui mountain hike. Maui Hiking Safaris, 2731 Leolani Place, Pukalani. Choose full or half-day, \$59-\$139 (varies with type of hike and full or half day). Call 808-573-0168.

Wine Tastings

Year-Round

The King Kalakaua Cottage Tasting Room at Maui's Winery offers pours of vino and lessons in history at the same time. Tedeschi Vineyards, Route 37, Kula. Tasting room open daily, 9 a.m. to 5 p.m.; daily guided winery tours 10:30 a.m., 1:30 p.m. and 3 p.m. Call 1-877-878-6058.

Big Island Events



Courtesy Hawaii Performing Arts Festival

Hawaii Performing Arts Festival

Opening Night, July 14 • Concert Series, July 14-29
An event aimed at promoting the beauty of classical music, the Hawaiian Performing Arts Festival gathers talented music students from all over the world and showcases their melodic artistry. The 18-day concert series features operatic numbers, a "Sopranorama!" and a musical theater. Lessons and master classes in voice and instrumental training are also offered during the festival, with students performing in at least two of the Festival's 18 concerts. Opening night Chamber Concert at Davies Chapel at Hawaii Preparatory Academy, Waimea, 7:30 p.m. Free. Call 808-881-4024 (after July 11), or visit www.hawaiiperformingartsfestival.org for the Festival's full event schedule.

"Once Upon One Time"

June 15-30
Lisa Matsumoto's award-winning pidgin musical, with a multi-ethnic cast performing local adaptations of famed fairy tales. Kilauea Military Camp Theater at Hawaii Volcano National Park. Friday and Saturday, 7:30 p.m.; Sunday, 3 p.m. \$12 adults, \$10 seniors and under age 12. Call 808-967-8222.

Turtle Independence Day

July 4
Raising awareness about the Hawaiian green sea turtle population. Live entertainment, games, balloon animals,

canoe rides for keiki, educational displays and picnic fair. Mauna Lani Resort, Kohala Coast, 8:30 to 11:30 a.m. Free admission. Call 808-885-6622.

Hawaii Music Festival

July 21-22
Ukulele, slack key, steel guitar music and singing. UH Hilo, Performing Arts Center. Call for show times, 808-961-5711

Pianothon

July 29
Five young pianists perform simultaneously on grand pianos. Part of the

Hawaii Performing Arts Festival concert series. Hilton Waikoloa, Water's Edge Ballroom, 4 p.m. Call 808-881-4024 (after July 11).

International Billfish Tournament

Aug. 6-10
More than 50 teams from around the world fish for five days, competing for the Governor's Trophy. Also, social and cultural events, daily weigh-ins, Billfish Parade and opening ceremonies. Kona Coast area. Weigh-ins Monday through Friday, 4 p.m. Opening ceremonies, Sunday, Aug. 5, 12:30 p.m. Call 808-329-6155.

Hawaii's World Heritage Festival

Aug. 18
Mini fashion show, international performers, artists, crafters, food and cultural demos. Mooheau Park and Bandstand, Hilo bay front, 10 a.m. to 4 p.m. Free admission. Call 808-933-9772.

Na Mea Hawaii Hula Kahiko Performance

Aug. 25
Traditional hula and chant to be performed. Afterward, enjoy the Aloha Festivals' Royal Court investiture ceremony. Hula Kahiko: Kilauea Crater at Hawaii Volcano National Park, 10 to 11 a.m. Free admission. Royal Court: Halemaumau Crater at Hawaii Volcano National Park, noon. Call 808-967-8222.



Dave Gallagher

Kauai Events

Hawaii Volcanoes National Park Year-Round

Bike, camp, hike, lava viewing, visitor's center, special events and more. Old Volcano Road (at Hawaii Belt Road). Volcano Park open 24 hours a day year-round; Visitor's center daily, 7:45 a.m. to 5 p.m.; Jaggar Museum open 8:30 a.m. to 5 p.m. Call 808-985-6000.

Lava Legends And Legacy Luau Year-Round

Photo ops, shell lei greeting, torch lighting and imu ceremony, dinner and show. Royal Kona Resort. Doors open 5 p.m., show/dinner 6 to 8 p.m. \$72 adults, \$27 children, under age 5 are free. Call 808-331-1526 or 808-329-3111.

Mauna Kea Observatories Year-Round

Check out the visitor information station, or drive up the 14,000 foot summit of Mauna Kea to view the main observatory's domes. Route 200 (Saddle Road), 34 miles from Hilo. Summit tours on Saturdays and Sundays, 1 to 5 p.m.; stargazing programs nightly, 6 to 10 p.m. Call 808-932-2300.

Mauna Loa Macadamia Nut Factory

Year-Round
Tour the factory and learn how the world famous "Hawaiian nuts" are made. Between Hilo and Keaau, off Highway 11, Macadamia Road. Open daily, 8:30 a.m. to 5:30 p.m. Call 808-966-8618.

Panaewa Rainforest Zoo and Gardens

Year-Round
The only natural tropical rainforest zoo in the United States. Off Highway 11, Hilo. Open daily, 9 a.m. to 4 p.m. Free admission. Call 808-959-9233.



Courtesy Koloa Plantation Days

King Kamehameha Parade and Hoolaulea

June 16
Parade gathers at Vidinha Stadium, starts down Rice Street and ends at the County Building, where guests enjoy a Hoolaulea with music, hula and more. Downtown Lihue. Call for time, 808-651-9953.

Fifth Annual Kauai Ukulele Festival Saturday, June 30

Entertainment by ukulele masters Ohta-San, Manoa DNA, Jake Shimabukuro and more. Also includes an ukulele workshop by Roy Sakuma and prize giveaways. Kukui Grove Center. Workshop, 10 a.m.; entertainment 12 noon to 4:30 p.m. Call the Kukui Grove Center, 808-245-7784.

Koloa Plantation Days July 21-29

A celebration of Hawaii's ethnic cultures, featuring music, dance, food and more. South Shore Kauai locations. Call for times, 808-882-0734.

Kauai Music Festival Aug. 1-4

A four-day celebration of songwriting, networking with producers and publishers in music. Featuring a songwrit-

ing competition and live performances. Hilton Kauai Beach Resort, 4331 Kauai Beach Drive, Lihue. Day 1: 8 a.m. to midnight; day 2, 3 and 4: 10:30 a.m. to midnight. Call 1-888-805-3843.

Heivai Kauai International Tahitian Dance Competition

Aug. 4-5
Solo and group performances of Tahitian dances, as well as singing and Pacific Island crafts. Kapaa Beach Park. Gates open at 9 a.m. on both days, with performances beginning at 10 a.m. Admission \$5 per day; free for children age 6 and under. Call 808-822-9447

West Kauai Craft Fair Year-Round

Handmade paper artist Nancy Dawson is on site, as well as crafters selling hand-sewn quilts, glass beads, handmade jewelry and koa wood. Waimea. Every Thursday to Sunday, 9 a.m. Call 808-245-6996.

Art Night

Several galleries, retail shops stay open late. Meet artists, gallery owners and enjoy live music. Food offered at various locations. Hanapepe, Fridays 6-9 p.m., free, 808-246-2111



Aloha and thank you for flying **go!**, Hawaii's Low Fare Airline.

From Jonathan Ornstein, Chairman and CEO, Mesa Air

Starting with our first passengers on June 9, 2006, our goal has been to offer the people of Hawaii and visitors to this paradise, the lowest fares, highest quality, the friendliest and most reliable service. As we celebrate our first anniversary, we look back with a sense of pride at what we've achieved in these twelve short months. By the start of June 2007, **go!** has flown over 650,000 passengers. Our fleet of new generation jets is amongst the quietest and most environmentally friendly, resulting in outstanding reliability – of almost 2000 flights a month, we average less than five cancellations. Furthermore, through the commitment and hard work of our people we are able to attain an on-time performance of 92.5%. And talk about saving money. Since **go!** began flying, average fares in Hawaii have fallen significantly. Low fares mean more people can afford to travel more often. The result is the first increase in interisland passenger travel for five years. We estimate this has saved travelers tens of millions of dollars which can then be reinvested in Hawaii's economy. This is an outstanding accomplishment, of which our people are justifiably proud. As you can imagine, **go!** has made an incredible impact over the past year, not only on our passengers but also on the wider economy of Hawaii. **go!** is Hawaii's low fare leader and we will work to ensure we retain that accolade. With over 70 flights per day, at the lowest possible cost, we're helping to bring friends and families together and giving them the freedom to do so more frequently. At the same time we're also helping small businesses to grow and new businesses to take off.

We promised to make interisland travel more affordable for everyone and we've done just that. Prior to **go!**'s entry into the Hawaii market, the lowest published one-way interisland fare was more than **go!**'s highest one-way fare of \$79 and more than twice our everyday low fare of \$39. Air travel is a necessity in Hawaii and we believe travelers should not be held captive by high fares. We've shown to the people of Hawaii and the islands' visitors, the meaning of real competition and as a result, everyone and Hawaii's economy have benefited tremendously.

For the past year, **go!** has served as Hawaii's market leader providing high quality service at the lowest fares, and bringing together the rich and diverse communities that make Hawaii such an extraordinary place. **go!** has become part of this community through our involvement with a wide variety of community associations and events including the Susan G. Komen Breast Cancer Foundation, Make-A-Wish Foundation, Cure Autism Now, Big Brothers and Sisters, Kapi'olani Children's Hospital and many more. **go!** has also grown to make the Hawaii community part of our family and now hundreds of local, hardworking people help to make up our co-workers and partners in this exciting journey. While many of our crews have made new homes in Hawaii, **go!** employs local pilots, customer service agents, flight attendants, mechanics and ramp agents.

We understand that truly affordable airfares and friendly, reliable service are what our customers' value most. With these principles in mind, **go!** continues to grow, providing more opportunities for low fare travel between the islands. Earlier this year we launched our new **go!**Express service operated by Kona's Mokulele Airlines. **go!**Express has expanded our network to include Kapalua, Maui, and will soon add the islands of Lanai and Molokai, while **go!** continues to offer frequent and convenient service between Honolulu and Kahului, Maui; Lihue, Kaua'i; and Hilo and Kona on the Big Island.

I encourage you to visit our website, iflygo.com and explore its wide range of travel and entertainment options, regardless of whether you are "local" or a visitor to Hawaii. Some of the choices include vacation packages from the US mainland, interisland "fly/drive" packages, hotels, rental cars and a great variety of leisure activities including sightseeing tours, kayaking, canoeing, horseback riding and traditional and modern Hawaiian luaus. iflygo.com is also the best place to learn all about our current fare specials and other promotions and it's where you'll find our lowest fares. While you're there, be sure to join our **go!**Miles frequent flyer program where you'll earn a free flight for every ten segments you fly and can sign up to receive all the latest **go!** news via email.

When you fly **go!** you're supporting low fares in Hawaii, so thanks for flying with us and helping to make this a truly exceptional year for interisland travel! We very much appreciate your business and look forward to our next opportunity to welcome you aboard.

If you have any comments or concerns, please email us at feedback@iflygo.com. We love hearing from you.

Mahalo!

Jonathan Ornstein
Chairman and Chief Executive Officer



\$39,000,000

That's how much *go!* has saved
more than 650,000 Hawaii travelers.



All because we've kept our promise to make interisland travel more affordable for more people. Of course, if you'd like to spend a little of your savings on one more incredibly affordable flight, we're delighted to say, "just go! for it."

www.iflygo.com



1-888-IFLYG02

More than 60 flights daily between O'ahu, Maui, the Island of Hawai'i, and Kaua'i.

Savings based on the go! everyday low fare of \$39 vs. pre-go! fares averaging \$99, multiplied by 650,000 passenger segments. Flights operated by Mesa Airlines or Mokulele Airlines. One-way fares may be booked ten months in advance. Other restrictions apply.

Where to find go!

Honolulu International Airport (HNL), O'ahu



Lihue Airport (LIH), Kauai



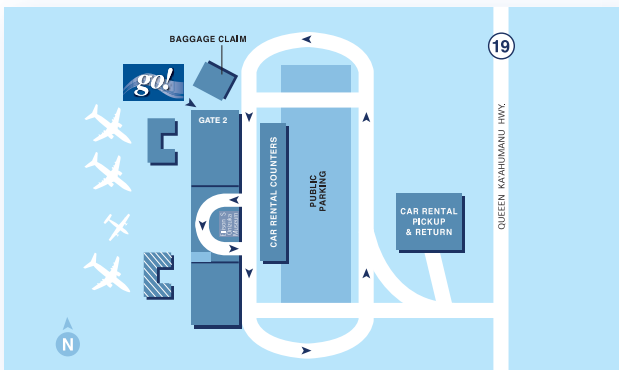
Kapalua Airport (JHM), Maui



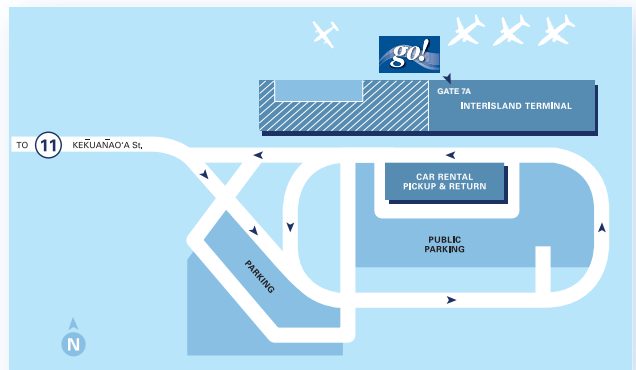
Kahului Airport (OGG), Maui



Kona International Airport at Keāhole (KOA), Hawai'i



Hilo International Airport (ITO), Hawai'i



Mesa Air Group Route Map



LEGEND

- DELTA CONNECTION
- US AIRWAYS EXPRESS
- UNITED EXPRESS
- AIR MIDWEST



www.iflygo.com

LEGEND

- go!
- go!
Express



Welcome Aboard!

On behalf of all 5,000 employees at Mesa Air Group, we'd like to welcome you aboard.

The following information is to help make your travel experience easier and more enjoyable. If you need anything at all, don't hesitate to ask your flight attendant. Thank you for supporting low fares and flying **go!** We hope you enjoy your quick flight!

Ticketing and Check-in.

We request that you check in at least 45 minutes prior to departure. Don't forget that you may need additional time for parking and security lines—we don't want you to miss your flight!

You can check in at any **go!** kiosk or our website: www.iflygo.com, up to 24 hours in advance.

Boarding and Deplaning.

All passengers must be at the gate at least 15 minutes prior to departure or there is a chance you may lose your seat.

If you are connecting to another airline in Honolulu, advise a ramp agent prior to leaving the tarmac, who will direct you to a walkway leading to the Interisland and Overseas Terminals.

Exit Row Requirements

So ... you were one of the first on board and lucky enough to snag row 8, which is designated as an Emergency Exit Row. This row offers our customers a few extra inches of legroom, but in return we ask for your assistance in the event of an emergency. If you are seated in row 8, you must be able to understand The Passenger Safety Information located in the seatback and follow commands from the crew, be at least 15 years of age and understand English.

Inflight Safety

We ask that all passengers remain seated with seatbelts fastened at all times. This is for your safety in the event of unexpected turbulence. If you need to use the restroom (located in the rear), press the Flight Attendant call button and ask if it is safe to do so.

Passenger Luggage

All regular paying passengers are allowed up to TWO (2) checked bags not to exceed 50 pounds per bag. With bags that are oversized or overweight, you may be charged an additional fee, ranging from \$25 to \$100 depending on overage. Due to the size of our aircraft, we cannot accept surf/bodyboards over 6 feet in length. Passengers are asked to keep extremely important items like laptop computers and medication in their carry-on luggage.

Smoking Policy

The use of cigars and cigarettes while in flight is not permitted. This also applies to anywhere in or around the aircraft, so please refrain from smoking while deplaning. Smoking is only allowed in certain designated areas at our airports, so kindly wait until you are in an appropriate area before lighting up.

In Flight Beverage Service

go! offers a variety of drink items available for purchase onboard from our flight attendant.

go! accepts only cash for these items at this time. (US currency).

\$1.50

Pepsi, Diet Pepsi, Bottle Water, Passion-Guava Juice, Orange Juice, Bloody Mary Mix, Club Soda and Tonic Water.

\$2.50*

Heineken and Amstel Light Beers.

\$3.50*

Vodka, Gin, Scotch & Rum plus your choice of mixer (Juice, Bloody Mary Mix, Club Soda, Tonic Water) and Cosmopolitan or Appletini by Jean.

*These are the only alcoholic beverages allowed to be consumed onboard the aircraft. All alcohol must be served by the flight attendant only. Regulations prohibit **go!** from serving anyone under the age of 21 or people who appear to be intoxicated.

Contacting **go!** / Mesa

Thank you for choosing **go!** operated by Mesa Airlines. We value your feedback to help us build a better airline.

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(800) 637-2910

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Please include as much information as possible so that we may better assist you. This should include date of travel, flight number, city pair and your **go!**Miles account number (if you are a member).



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* Tickets are nontransferable and nonrefundable. Seats are limited and fares may not be available on all flights. Changes can be made prior to scheduled departure for a fee of \$20 per person plus any applicable difference in airfare. Fares displayed do not include September 11th Security Fees of up to \$5 each way and a Federal Segment Excise Tax of \$3.40 per segment. A segment is defined as one takeoff and one landing. All taxes and fees must be paid at the time of purchase. Flights operated by Mesa Airlines doing business as go! Fares are valid for travel through December 31, 2007. Other restrictions may apply. Special fares are valid per segment. Special fares may be combined for one-way travel between neighbor islands and may also be combined for roundtrip travel between neighbor islands.

The History of Mesa Air Group

From humble beginnings to spectacular growth

Founded by Larry Risley in 1982, Mesa Air Shuttle began scheduled service between Farmington and Albuquerque, New Mexico using a nine passenger Piper Chieftan.

An aircraft mechanic by trade, Larry Risley mortgaged his house and a Fixed Base Operation business to start the airline. This was the beginning of what would eventually become one of the world's largest independent regional airlines.

The first decade

In ten years, Mesa Air Shuttle grew from a company with one aircraft serving two cities, to an organization operating 38 aircraft serving 63 cities. During this period, the company transformed itself from a small, closely held corporation to a publicly traded company on the NASDAQ exchange under the name "MESA."

In 1989, the company expanded its operation through a codeshare agreement with Midwest Express serving an extensive network of cities out of Milwaukee. By acquiring Aspen Airways in 1990, Mesa gained a codeshare agreement with United Airlines and began operating as United Express out of Denver.



With the purchase of Air Midwest in 1991, Mesa added US Airways as a codeshare partner. That same year, Mesa created the Florida Gulf division, operating under a codeshare agreement with US Airways. In 1992, the company signed a codeshare agreement with America West and with West Air, adding United Express—flying in California and the Pacific Northwest.

The early 1990's were years of tremendous growth and change for Mesa. The acquisition of Pittsburgh-based Crown Airways further strengthening the company's ties to US Airways.

By 1995, approximately 95% of Mesa's flying was derived from operations associated with codeshare agreements with United Airlines, US Airways and America West Airlines.

Jonathan Ornstein returns to Mesa.

In 1997, Mesa suffered a setback when its codeshare agreement with United was not renewed, and independent jet flying in Texas proved unprofitable. Early the following year, Mesa invited Jonathan Ornstein, a former Mesa employee, to rejoin the company as President and CEO. (During his seven-year absence from Mesa, Ornstein held leadership positions with Continental Express as CEO, and as President and CEO of Virgin Express (a low fare airline based in Brussels).



Building the fleet

In 1998, the new management team moved quickly to restore and expand Mesa's codeshare relationships as a foundation for renewed growth and profitability. Mesa negotiated a new agreement with America West, relocated its corporate headquarters from Farmington to Phoenix and expanded the outside representation on the company's board of directors. By the end of 1998, the company was operating 24 CRJ 200 aircraft, 12 Dash 8 aircraft and 79 Beech1900D aircraft.

Having returned to profitability, Mesa focused on continued growth opportunities. In 1999 Mesa announced the acquisition of Charlotte-based CCAir, adding additional US Airways routes. 1999 also saw the growth of Mesa's CRJ fleet with the addition of 13 aircraft bringing the fleet total to 32. The company also concluded negotiations with Embraer to add 36 ERJ 145 aircraft to the company's fleet.

By 2000, Mesa was moving forward on virtually every front and it was evident great things were happening. At this time, 75% of Mesa's flying was being conducted under revenue guarantee contracts and the America West codeshare agreement was expanded from 17 to 22 regional jets.

Mesa also reduced unprofitable operations, including the removal of 17 19-seat turboprop aircraft from its fleet. In 2001, Mesa announced an agreement with America West to add up to 40 larger CRJ aircraft and became the launch customer for the new 86-seat Bombardier CRJ 900. Mesa secured more regional jet flying with US Airways, expanding the fleet from 12 to 28 regional jets.





The aftermath of September 11: Surviving the aviation crisis

The devastating events on September 11, 2001 created a crisis in the aviation business, effecting an unprecedented number of airline bankruptcies and restructurings. Mesa moved quickly to reduce costs, eliminate unprofitable turboprop flying and work with its codeshare partners to restore profitability. After 9/11, thanks to the dedication and hard work of its employees, Mesa returned to profitability in December, 2001—a remarkable achievement in the industry.

World's Regional Airline of the Year

Mesa's continued success did not go unnoticed. Capping off a successful 2005, Mesa Air Group was named the Air Transport World's Regional Airline of the Year. That year also marked a milestone for Mesa as it topped \$1 billion in revenue and moved from "regional" to "national" carrier as measured by the US Department of Transportation.

As of May 2007, Mesa had 200 aircraft with over 1,300 daily system departures to 173 cities in 43 states, and to Canada, Mexico and the Bahamas. Mesa was operating as Delta Connection, US Airways Express and United Express under contractual agreements with Delta Air Lines, US Airways and United Airlines, and independently as Mesa Airlines and **go!**

The coming of go!

go!, Mesa's most recent independent operation, offers high-quality, low-cost, inter-island services in Hawaii. Operating state-of-the-art 50-seat regional jets, **go!** provides high-frequency service to the cities of Lihue, Kahului, Kona, Hilo and Honolulu.

go! also recently expanded its route network in Hawaii with the launch of service as **go!**Express, operating under a codeshare agreement with Kona-based Mokulele Airlines. This new service adds the airports of Kapalua, Maui, and Molokai and Lanai to the **go!** route network.

Mesa's mission:

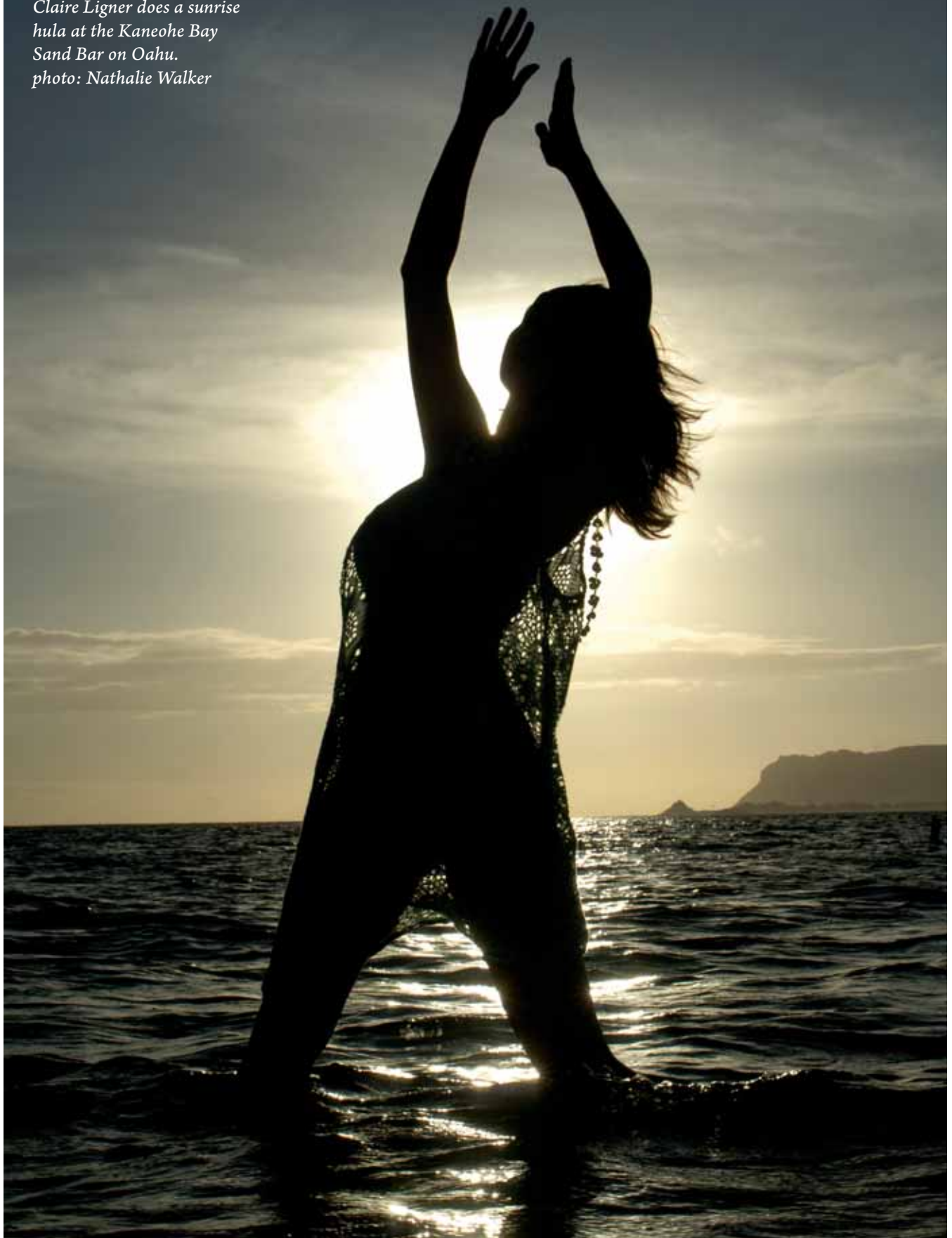
Mesa's goal is to be the premier high-quality, low-cost regional airline. It also looks to innovate and pursue new opportunities in a rapidly changing airline industry.

The drive and determination that formed the foundation of the company remains evident today by the recently expanded codeshare agreement with Delta Air Lines, the further expansion of the United codeshare agreement and the launch of **go!**



departures

*Claire Ligner does a sunrise
hula at the Kaneohe Bay
Sand Bar on Oahu.
photo: Nathalie Walker*





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Enjoy life at Honua Kai

Introducing Honua Kai, Maui's first whole ownership condominium and townhome resort on Kaanapali Beach in more than 20 years.

This spectacular family resort operates at the level of a luxurious hotel, where owners and guests are treated to attentive service and exacting detail, all while enjoying the unmatched splendor and relaxation of one of Maui's most extraordinary beaches.

Honua Kai owners and guests will enjoy spectacular amenities, including three distinct pool experiences, a full-service spa, and the recently announced Duke's Maui beachside restaurant. As well, Honua Kai offers convenient access to hot shopping and golfing spots, with Whaler's Village Shopping Center located two miles away and Kaanapali golf courses just a mile from the resort.

Honua Kai will offer whole ownership condominiums and townhomes of impeccable luxury and comfort. Two condominium towers feature studios, one-, two- and three-bedroom suites, and residences showcasing magnificent ocean and mountain views. A distinctive community of townhomes featuring private entry gardens, outdoor BBQ kitchens and open floor

plans will offer a relaxing alternative to condominiums.

Konea, the final condominium tower, will feature luxury one-, two- and three-bedroom condominiums with open floor plans. Each condominium features exquisite interior appointments such as granite countertops, Bosch stainless steel appliances and frameless glass shower enclosures. The open floor plans lead to spacious lanais that take advantage of the gentle, tropical climate while providing incredible ocean and mountain vistas.

Honua Kai has been a huge success to date. In December 2005, Hokulani, the first condominium tower, sold out in just eight hours. A recent VIP selection event for the second and final condominium tower, Konea resulted in more than \$200 million in sales in a single day.

For more information on Honua Kai and the priority reservation program, visit www.honuakai.com or call 1-866-678-1310.

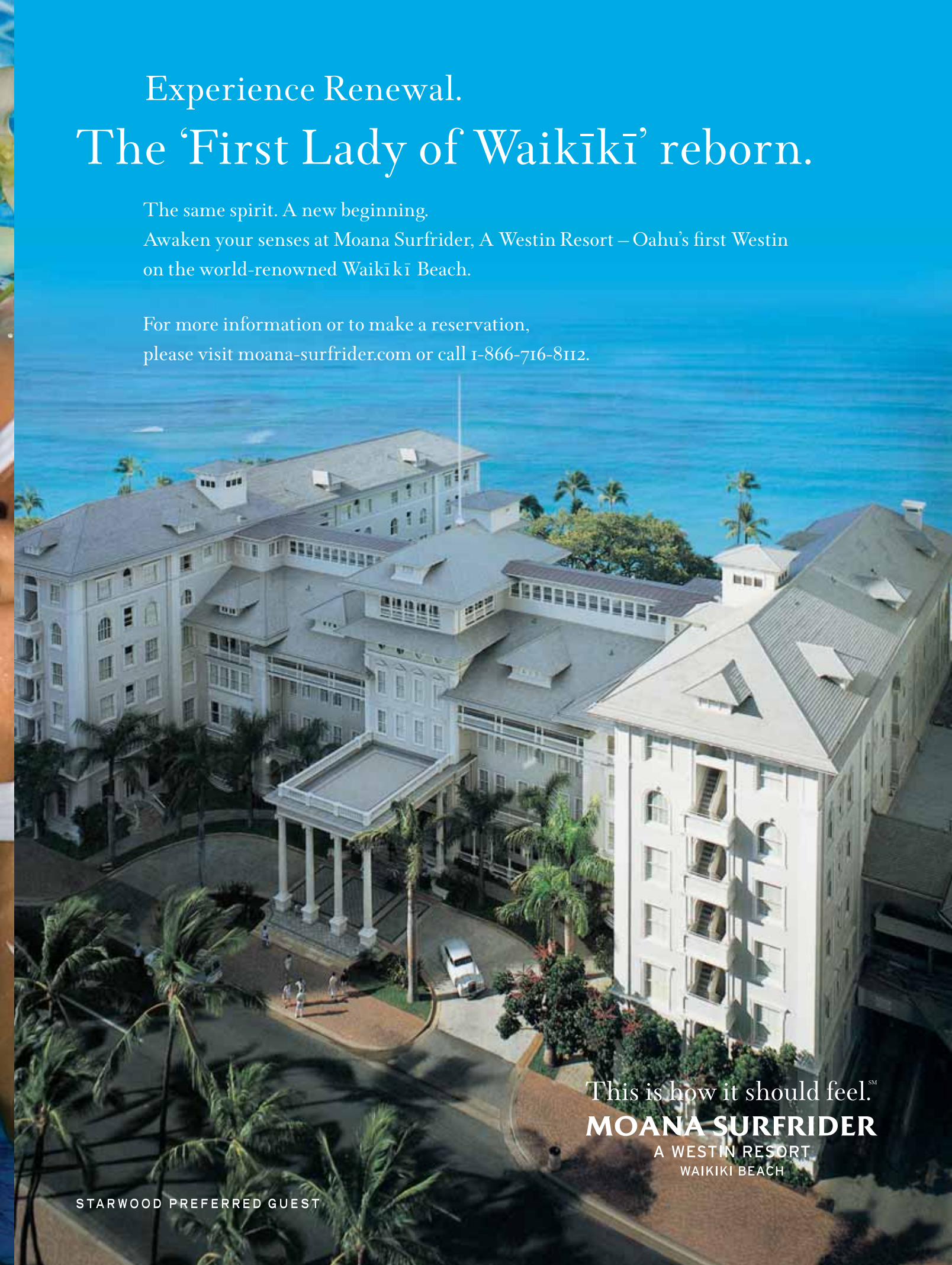
Construction of the first tower is currently underway, and Konea con-

struction is anticipated to start summer 2007 with completion estimated for late 2009. Upon completion, the multi-phased development will feature 700 luxury residential condominium and townhome units professionally managed by Intrawest, owner/operators of world-class resorts like Whistler Blackcomb, British Columbia, Mt. Tremblant, Quebec, and Sandestin, Florida.

Honua Kai is being developed by Maui Beach Resort Limited Partnership which includes Ledcor and Intrawest.

Contact Information:

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H O N U A K A I offers the first whole ownership real estate opportunity on Ka'anapali Beach, Maui, in over 20 years. Owning here, you'll enjoy resort services and uncompromised amenities, including three spectacular pools, a luxurious spa, and *Duke's Maui* beachside restaurant.

Choose from one, two, and three bedroom beachfront condominiums featuring open floorplans and expansive ocean and mountain views, or the first release of townhomes situated in an intimate garden setting with luxurious appointments inside and out.



VISIT OUR DISCOVERY CENTER

West off the Highway at Lower Honoapiilani Road (across from Star Market), Maui.
Open 10am to 5pm daily.

discover more by calling

1-866-678-1310

or visiting online at www.honuakai.com



H O N U A K A I
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