

Paddlers Turn Towards Distance

Outrigger's men and women of the sea picked up the distance in August in preparation for the men's and women's Molokai to Oahu races.

Duke Kahanamoku Race

OCC's open men finished third in the 25-mile Duke race on August 22 from Kailua to Waikiki, behind Lanikai and Waikiki Surf Club. Lanikai finished in 3:14:47, with WSC in 3:19:42 and OCC in 3:21:57.

The Masters crew won its division in 3:34:35. Members of the crew were Bill Danford, Tom McGigue, Mike Batungbacal, John Finney, Mark Buck, Brant Ackerman, Bill Mowat, Henry Ayau and Randy Shibuya.

The Senior Masters was third in 4:13:54.

The women raced six miles from Waikiki to Honolulu Harbor and back. OCC did not enter its open crew, but both the masters and senior masters crews were third.

The masters finished in :47:06 behind Kailua and Koa Kai and the senior masters were timed in :51:13 and finished behind Hui Nalu and Koa Kai.

Dad Center Race

Outrigger hosted the Dad Center Race on August 29 from Kailua to Outrigger. The event was won by Kailua Canoe Club in 3:09:20.

Outrigger's first open crew had passed several crews just before Hanalei Bay and was in second place, when it got hit by a big wave which loosened the ama, making it flat on the water.

Nothing could be done to repair it, without a complete riggering, so the valiant crew headed for home, finishing seventh overall in 3:19:48.

The crew included Genie Kincaid, Norma Santiago, Tiare Finney, Katie McCrary, Joanna Reinhardt, Lisa Livingston, Diana Clifford, Jennifer Thayer and Liz Perry.

Outrigger's second open crew finished 10th overall after also suffering its own bout with the waves, in 3:24:20. Members of that crew

were Jennifer Stahl, Michele St. John, Darcie Wilcox, Janna Arakaki, Elaine Hazzard, Debbie Ing, Stephanie Smart, Jackie Muller and Christiane Bintliff.

The OCC masters finished 22nd overall, and third in their division, in 3:38:01. The crew included Pam Zak, Anne Cundall, Jeanne Jenkins, Kailua Downing, Randy Nishimoto, Carol Wilcox, Maureen Kilcoyne, Evie Black and Sharon Bintliff.

Dad Center Results

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|-----|-----------------|---------------|
| 1. | Kailua I | 3:09:20 |
| 2. | Healani I | 3:11:35 |
| 3. | Napili | 3:14:16 |
| 4. | Hui Nalu I | 3:15:39 (koa) |
| 5. | Hui Lanakila | 3:15:59 |
| 6. | Lokahi I | 3:18:12 |
| 7. | Outrigger I | 3:19:48 |
| 8. | Waikiki Surf I | 3:21:52 |
| 9. | Healani II | 3:22:51 |
| 10. | Outrigger II | 3:24:20 |
| 11. | Hui Nalu II | 3:27:14 |
| 12. | Lanikai I | 3:29:44 |
| 13. | Lokahi II | 3:30:13 |
| 14. | Koa Kai | 3:30:59 |
| 15. | Kamehameha | 3:32:56 |
| 16. | Hui Nalu III | 3:33:11 |
| 17. | Lanikai II | 3:34:15 |
| 18. | Waikiki Surf II | 3:34:44 |
| 19. | Healani Mas. | 3:34:55 |
| 20. | Hui Nalu Mas. | 3:35:37 |
| 21. | Kailua II | 3:35:56 |
| 22. | OCC Masters | 3:38:01 |
| 23. | Kailua III | DNF |

Catalina Race

The Outrigger sent a womens crew to compete in the Catalina race on August 28-29.

The women finished second to Offshore.

Queen Liliuokalani Long Distance Race

Outrigger women won the iron women race in the Queen Liliuokalani Long Distance Race on September 4 on the 18-mile course from Kailua Kona Pier to City of Refuge in 2:17:22. Outrigger women also won the open non-koa in 2:22:46, were second in the masters non-koa in 2:41:47 and ninth in open non-koa in 2:31:48.

In the men's competition, from City of Refuge to the Kailua Kona Pier, Outrigger won the open koa in 1:53:14 (second overall), the masters non-koa in 2:00:21 and finished ninth in the open non-koa in 2:02:48.



Standing by their ailing ama are Joanna Reinhardt, Tiare Finney, Liz Perry, Jennifer Thayer, Lisa Livingston, front; and Norma Santiago, Katie McCrary, Diana Clifford and Genie Kincaid.

OCC's Best Chefs

By Sue and Bob Moore

This is a great make ahead casserole. Great for the Saturday or Monday night football games. It improves if it sits.

Chicken Enchiladas

- 5 pounds chicken
- 2 8-oz. pkgs. cream cheese
- 1 bottle Avoset cream
- 1 large Maui onion, chopped fine
- 2 pkgs. flour tortillas
- 2 blocks Monterey Jack cheese
- 4 cans Old El Paso green enchilada sauce

Cook chicken and shred. Set aside. Mix cream and cream cheese. To this mixture, add onions and chicken. Place generous amount of filling onto each tortilla and roll up enchilada style.

Place seam side down in two 8" x 8" glass dishes. Pour 2 cans of sauce over each pan. (At this point, you can freeze dish.)

Before serving, grate 1 block of cheese over enchiladas and bake at 350 degrees for 30 minutes, or at 400 degrees for 30 minutes if frozen.