

HAWAII CLIPPING SERVICE
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Victoria Custer Elaine Stroup
HONOLULU STAR-BULLETIN

APR 4 1970

Wanda Pickering

Mrs. Wanda Pickering, 68, of Laguna Hills, Calif. and formerly of Honolulu, died March 24 on the Mainland after a short illness.

Funeral services were held on the Mainland.

Contributions in her memory may be made to the American Cancer Society.

Mrs. Pickering taught school in Honolulu before her marriage to George Pickering.

During World War II, she was a captain of the Civil Defense Corps under Mrs. Walter Dillingham's headquarters at the Royal Hawaiian Hotel.

She also devoted much of her time doing volunteer work for the American Red Cross and the Hawaii Blind Association.

She was a former member of the Oahu Country Club and the Outrigger Canoe Club.

Survivors include three sisters, Mrs. J. T. Pickering of Tustin, Calif. Nora Skarison of Velva, N.D. and Dora Kron of Madrid, Iowa, and two brothers, Arthur and Victor Welo of Laguna Hills.

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APR 8 1970

'Cut and Deal II'

The second annual "Cut and Deal II" bridge tournament committee will hold a luncheon fashion show tomorrow at 11:30 a.m. at the Outrigger Canoe Club, marking the official opening of the tournament.

The luncheon is being held to thank the hosts and hostesses of last year's parties for their help in the first annual "Cut and Deal II" bridge tournament, which raised \$4,000 for the Hawaii School for Girls capital fund.

The fashions, which will be provided by the Hibiscus Boutique, will be hostess outfits, suggested attire for this year's

round of parties just in case the guests of honor decide to volunteer again.

Mrs. Jack Chaffee of the Hibiscus Boutique is coordinating the fashions with the help of Mrs. Robert Evans and Mrs. Len Carey.

Mrs. B. Wilbur Hill is chairman of the tournament. She is assisted by Mrs. William H. Dunkak Jr., co-chairman; Mrs. Peyton Carroll, duplicate players; Mrs. Marge Harvey, outer island duplicate and rubber; Mrs. Richard A. Cooke, Jr., prizes; Mrs. W. Gerald Pool, director of duplicate at finals; and Mrs. Frances N. Damon, equipment for finals.

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Central Y men beat Outrigger

Central Y won the men's division title of the Hawaii State Volleyball Championship Tournament last night in Otto Klum gymnasium.

The Centralites defeated Outrigger Canoe Club in a playoff set 15-8 to annex the crown. Earlier OCC had beaten Central 7-5, 9-13, 6-15 to force a playoff.

In the women's division, Young Buddhist Association won the championship over Central Y, 15-5, 14-16 and 15-12. Nuuanu Y was third.

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Kapiolani Community College's Culinary Arts students prepare cookies, rolls and petit fours for Tuesday's exhibits. Director of the food services program at the school is Henry Kalani.

public to see food exhibition

The culinary arts students of Kapiolani Community College and the Professional Cooks of Hawaii will join forces Tuesday to present a Culinary Arts Exhibition at the Ala Moana Banquet Hall to which the public is invited. The hours for the event are from 5:30 to 9 p.m., and tickets are priced at 75 cents, with the proceeds to go toward scholarships for worthy students in food industry education.

THE STUDENTS will demonstrate the art of vegetable carving, the preparation of canapes and of French pastry. Ice carving, tallow sculptors, gelatin displays, and classical buffet items will be among the some forty-two show pieces presented. There will be a special table displaying international foods.

The sponsors of the exhibit are eager to focus public attention on food artistry, and to motivate young people of the community to consider the field of cooking in their selection of a career. The fascination and challenge of a food services career should be of keen interest to young people, for most of the culinary arts

students are recent high school graduates. The fact that food artistry can be learned quickly and easily has special appeal, since this is a field in which jobs are plentiful.

TO ENCOURAGE STUDENTS to attend the exhibition, blocks of tickets have been purchased by the following for distribution to interested high school students: Kahala Hilton Hotel, Hilton Hawaiian Village, Sheraton Hotel Corporation, Cinerama Hotels, Ala Moana Hotel, Ilikai Hotel, Spencecliff Corporation, Love's Bakery and the Halekulani Hotel. 700 of these tickets have been placed in Oahu high schools.

Along with the food display there will be an information booth on training and educational opportunities at Kapiolani Community College. Students from high schools and young adults from the community are encouraged to stop at the college booth and learn about the food service program.

MONTHS OF PREPARATION and planning have gone into coordination of the food show, both on the part of the Professional Cooks and the students. In addition, they have

worked together to bake thousands of cookies for the refreshment table.

Student chairmen of the Culinary Arts Exhibition are Annie Yoshida and Harold Kapoana. With the assistance of their food instructors Siegfried Weigand, Fred Ditzel and Judy Kobayashi, they will organize the work of all the culinary arts students on the display pieces.

MANY MEMBERS OF THE Professional Cooks of Hawaii are graduates of the culinary program at Kapiolani Community College, formerly the Kapiolani Technical School. Association President Frank Okimoto is sous-chef at the Kahala Hilton and Secretary Dennis Shinmoto, Kahala Hilton baker. Chef instructors for the adult evening program include James Sueyoshi, executive chef at Liberty House and Walter Schiess, executive pastry chef at the Royal Hawaiian Hotel. Among other member chefs are Joe Kahoaka, chef at The Bistro; Terry Teruya, Outrigger Canoe Club chef; and Larry Teruya, Waialae Country Club chef.

Tickets for the exhibition will be available at the door on Tuesday.