

JUN 6 1971

C-14 Honolulu, June 6, 1971 THE SUNDAY STAR-BULLETIN & ADVERTISER



Dominic Garcia holds up a New England lobster, one for each guest.

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HONOLULU STAR-BULLETIN

JUN 3 1971

2-Mile Rough Water Swim on Labor Day

The second annual 2-mile Waikiki Rough Water Swim is scheduled for 2 p.m. Labor Day, Sept. 6.

Starting point is San Souci Beach (just Diamond Head of the Natatorium on Waikiki Beach) with the finish at Duke Kahanamoku Beach at the Hilton Hawaiian Village.

The swim is sponsored by the Hawaii Visitors Bureau, Hilton Hawaiian Village and Outrigger Canoe Club in cooperation with the City Parks and Recreation Department.

ENTRIES CLOSE at midnight, Sept. 3, with the Hawaiian Rough Water Swim Committee, P. O. Box 1314, Honolulu 96807.

Jim Cotton is race chairman and Mrs. Phyllis Swartz is handling publicity. Entry fee is \$2.

Competition will be for men (any age), women (any age), senior men and women (over 35) and masters (pro-

fessionals, coaches, etc., for men and women.)

BILL WOOLSEY, former Big Ten and NCAA middle distance swimming champion who was a member of the gold medal U.S. 800-meter relay team in the 1952 London Olympics, won last year's title in the masters division.

Kurt Pfister, who swam on the University of Michigan team, took the men's open championship last year, and Marge Phillips was first in the women's open.

They dug a long trench in the sand, spread the coals, covered it with chicken-wire. When the coals were hot, they heaped the fire with keawe wood, banana leaves and stumps, ti leaves and seaweed. At 3 p.m., while a swimsuit-clad crowd watched, they heaped on 1½ tons of fresh seafood flown in the day before from Boston.

Clambake Hawaii Inc. is now negotiating for headquarters in Waikiki to be named House of Clambake. Clambake dinners will be their specialty.

Besides Fong and Au Hoy, the other members will staff the cafe and catering business. They are: Henry Takahashi, Carl Hoo-pai, John Kaspar, Dominic Garcia, David Yoshitake, Richary Tyau, Stacey Kuwata, Robert Wall and Kenny Okahashi.

For information on Clambake Hawaii catering, call Carlton Fong at 595-4167.



Wearing their new tee shirts, members of Clambake Hawaii, Inc. dish out complete dinners, piece by piece for 450 hungry guests.

order up a clambake

By LINDA McCREREY
Advertiser Staff Writer

The young people most socially in demand these days are ten members of Clambake Hawaii Inc. They are booked solid each weekend at some of the best parties in town.

No wonder—they cater the parties. Their specialty is clambakes, but they also do wedding showers, backyard cookouts, sake-tasting bashes, cocktail parties, buffet dinners—any kind of social gathering where food is the focus.

CLAMBAKE HAWAII INC. was organized in December by George Au Hoy, instructor at Kapiolani Community College Food Service Department. Its first members were KCC students who squeezed weekend catering in between studies and part-time jobs.

"The students wanted something to do on their own, some creative work to give them practical experience in food management," Au Hoy said. "It's now a corporation, independent from Kapiolani Community College.

"The idea to form a clambake catering group came when I was food service director at Mauna Olu College on Maui. I would camp out at Kihei on the beach. I had no place to cook the fish and lobster I caught, so I experimented in the sand until I came up with this cooking method.

"It is in the New England tradition of clambake, but the cooking method is Hawaiian," Au Hoy said.

THE CATERERS show up in casual blue t-shirts with a white stenciled crab motif. They prefer catering in private homes or on the beach to small groups, 20 to 25 people, although they've prepared food for 600. Cost to the host is about \$3 to \$5 per person, depending on the menu.

"We're much different from most professional caterers," Au Hoy said. "We're young and alive. We don't hide how we prepare the food—guests can watch the whole thing. They often walk up at parties and start helping us.

"Seafood just fascinates most people. They get curious and want to touch the lobster, handle the clams, before we put them on the fire. Guests can watch the seafood cooking and see the colors change. This creates a good atmosphere at the party.

"That's the reason we've been so successful," Au Hoy said. "Catering isn't just a job to us—we dig it as much as the guests. For us it's a total experience, a new dimension in food service."

AU HOY and his crew start early preparing for a clambake. At Monday's clambake for 450 people at the Outrigger Canoe Club, for example, Au Hoy started work at 1 a.m.

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Au Hoy sprinkled the food with spices and his own special sauce ("I use beer and butter plus some secret ingredients—that's all I'll say."). The food was covered with more seaweed, leaves and wet burlap bags and steamed till 7 p.m.

"The key to a successful clambake is a good fire," Au Hoy said. "We control the heat by adding or subtracting coals. At parties where there's no sand beach, we use a wheeled imu made from a wooden box with a pan for the fire."

CARLTON FONG, who just received his A.S. degree from Kapiolani Community College, plans to devote his energies full-time as manager of Clambake Hawaii Inc. instead of working for an established restaurant.

"My goal is to make Clambake a going business, one with young minds," Fong said. "Right now our ages are 17 to 24.

"I figure I'll be working for Clambake for at least five years. Every party we cater is different. I really dig it because it's such a challenge."

FIVE OF THE TEN corporation members receive monthly salaries. The rest work for hourly wages and split the tips. They give some of their profits to three KCC scholarships.

Besides Fong and Au Hoy, the other members will staff the cafe and catering business. They are: Henry Takahashi, Carl Hoo-pai, John Kaspar, Dominic Garcia, David Yoshitake, Richary Tyau, Stacey Kuwata, Robert Wall and Kenny Okahashi.

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