



Island Flavors



A date at
Kapiolani Community College
The Cafeteria at the Ohia Bldg.
October 27, 2001
6:00 P.M. - 8:00 P.M.

Last year. . .

Here is what KCC's *Kapi'o* had to say about last year's Island Flavors event:

"Taste buds were tingling, tummies were full, and some lucky attendees even took home fresh produce and flowers."

"The consumers as well as chefs are given the chance to try dishes created with products that they would not normally consider."

- Glenn Shinsato of Shinsato Farm

"'Oohs' and 'aahs' abounded as flames shot up from the sauté pan at KCC's food station."

Join us this year as participating chefs are given a "basket" of locally produced products. Their skills and imagination create a unique culinary experience that you can only find in this event.

Thank You!

Your Chefs!

◆ **Café Laufer**

Chef: Cyrus Goo

◆ **Indigo Eurasian Cuisine**

Chef: Glenn Chu

◆ **KCC (Culinary Institute of the Pacific)**

7 teams of budding future chefs

◆ **Royal Hawaiian Hotel**

Chef: Warren Uchida

◆ **Side Street Inn**

Chef: Colin Nishida

◆ **Wai'oli Tea Room**

Pastry Chef: Julia Nakano-Holmes

◆ **... And more!**

Beverages . . . to compliment your palate

- Better Brands

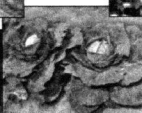
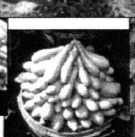
(wholesale wine distributor)

- Energy Drinks (by Coca-Cola)

- Tea Chest (assortment of tea)

- Euram (coffee)

Ikebana exhibits



Contact Info :

For Reservations & Tickets:



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Program Layout & Design:

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Sponsors:

College of Tropical Agriculture and
Human Resources, University of Hawaii
Kapiolani Community College
SARE—Western Regional
Shinsato Farm





Locally produced farm products are normally marked with the Island Fresh label.

Agriculture ensures the sustainability of our local economy by ensuring a stable food supply, providing the consumer with choices, providing jobs, and providing value added products. It keeps Hawaii green with vast open spaces enhancing our quality of life.

Agriculture conserves our resources and keeps Hawaii unique!