



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.

The Event

A Challenge

Participating chefs were given a “basket” of locally produced products. Their skills and imagination create a unique culinary experience that you can only find in this event.

Our Hopes

- ◆ You have a great evening meeting the chefs and their team
- ◆ You learn more about your agricultural industry via conversations with our farmers
- ◆ You will support locally produced products in your daily diets
- ◆ You have a great time and would join us again next year!
- ◆ Thank you for supporting the University of Hawaii

Your Chefs!

- ◆ **Café Laufer**

Chef: Cyrus Goo

- ◆ **Indigo Eurasian Cuisine**

Chef: Glenn Chu

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

Chef: Alfredo Cabacungan and students

Chef: Alan Tsuchiyama and students

Chef: Ernst Hiltbrand and students

Chef: Grant Sato and students

Student Teams:

Jason Kiyota and team

(assisted by Chef Alan Tsuchiyama)

Eric Sakai and team

(assisted by Chef Eddie Fernandez)

Robin Mahi and team

(assisted by Chef Glen Sato)

- ◆ **Side Street Inn**

Chef: Colin Nishida

- ◆ **Wai`oli Tea Room**

Chef: Rebecca Walker

Pastry Chef: Julia Nakano-Holmes

And also...

- ◆ *Farmer/Chef Glenn Shinsato*

- ◆ *Bistro HNFAS/CTAHR Lesli Oi*

Donors

Better Brands Ltd., Coca-Cola, Euram Inc., Anheuser-Busch, Hawaiian Isles Kona Coffee Co., HPC Foods, Inc., Y. Fukunaga Products Ltd., Shinsato Farms, Dole Food Co. Hawaii, Aloun Farms, Watanabe Floral Inc., Green Valley Farms, Hawaii Natural Beef, Pacific Poultry Co. Ltd., J.J. Andrade's Meat Market, Hawaii Beef Packers, Mikilua Poultry, Hawaii Food Products Inc., Wong's Meat Market, Kahuku Shrimp, Ceatech USA

Ikebana exhibits

- by Sogetsu: Jessica Li and group

Organizers

Glenn and Amy Shinsato of Shinsato Farms
C.N. Lee and G. Fukumoto of CES,
CTAHR, UHM

Gladys Sato, Y. Shidaki, C. Uyemura, and
H. Wheelles of KCC

Sponsors:

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

Program Layout & Design:

Michelle Watson and Tembra Way—
UH-Manoa



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!

