

FROM THE DIRECTOR

The Aquarium is a hive of activity as we dive in again to the alwaysenjoyable Ke Kani O Ke Kai summer concert series. In addition to providing an unforgettable open-air venue for enjoying the Island's top entertainers, the concerts serve as fundraisers for Aquarium projects. As with last year, proceeds will be directed toward a new Hawaiian streams exhibit.

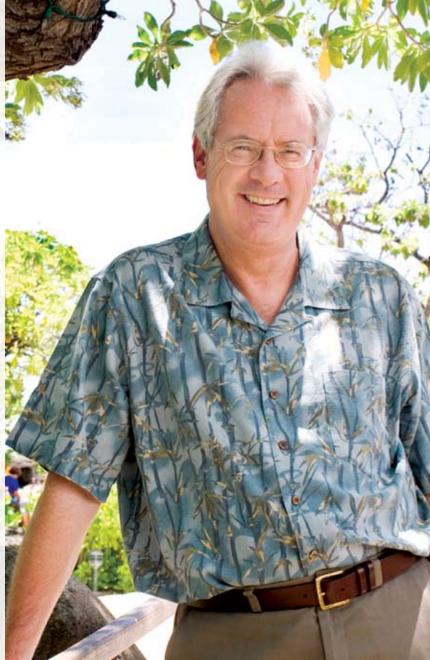
Money raised through efforts like this are essential to the continued wellbeing of the Aquarium, especially given the tough economic times that are affecting us all. The downturn in tourism definitely impacts us. And the governor's recently announced furloughs for state employees will likely mean more changes. At press time, the furloughs are still a topic of debate, but, if implemented, the resulting staffing issues make it probable that we will be forced to close one day a week, probably on a Monday. We apologize for any inconvenience this might cause you, but assure you that we will continue to upgrade and improve the Aquarium wherever possible and to provide the best service we can.

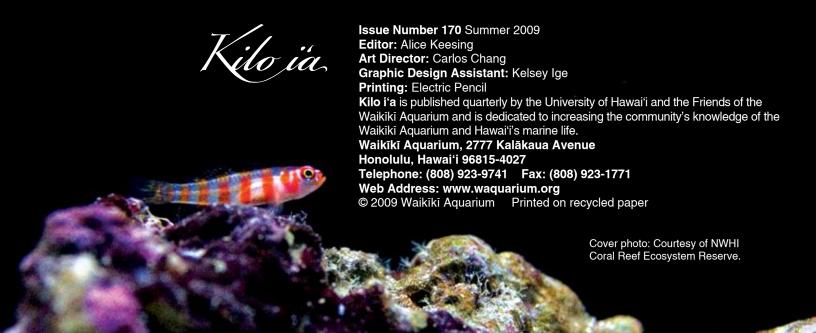
For example, ongoing projects include the installation of a Hawaiian monk seal information board next to the monk seal habitat, courtesy of NOAA; an information console in the galleries, courtesy of the Hawaiian Islands Humpback Whale National Marine Sanctuary; and two new 20-foot diameter holding tanks behind the scenes, partly funded by the National Marine Fisheries Service. The electrical upgrade project is due for completion early this summer. Once that is complete, our major renovation of Gallery 4 can get underway, beginning with a new Northwestern Hawaiian Islands exhibit, and followed by a new Hawaiian streams exhibit ... which brings me back to the summer concert series. We look forward to seeing you here for more memorable evenings under the stars.

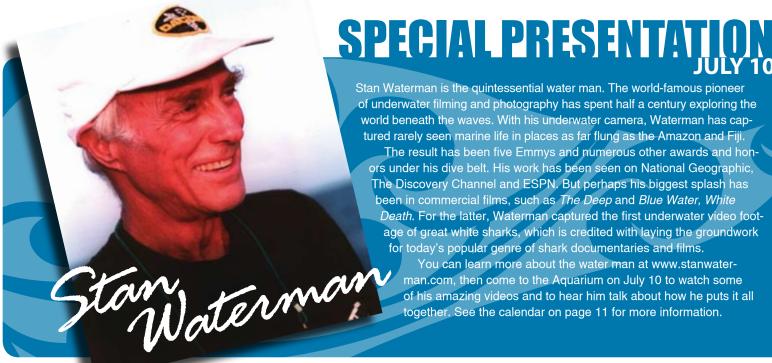
Dr. Andrew Rossiter
Director

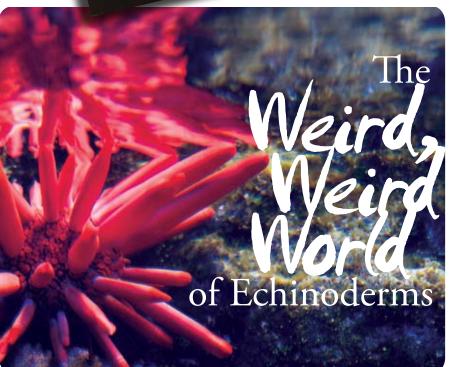
Kilo i'a











FAMILY NIGHT • AUGUST 20

Who says scientists don't have a sense of humor? Did you know that one of our local sea cucumbers is called the horrible sea cucumber, *Stichopus horrens*? How about the impatient sea cucumber, *Holothuria impatiens*? Or the paradoxical sea cucumber, *Bohadschia paradoxa*, or the difficult sea cucumber, *Holothuria difficilis*?

This year's Family Night celebrates the weirdly named sea cucumbers and their spiny skinned relatives, the sea urchins and sea stars.

Are you interested in learning how a sea star can regrow a missing arm? Ask the expert, Dr. Gail Grabowski. Never touched a sea urchin? We will have special interactive tidepools set up on the grounds. Want to see amazing animals from around the world? Visit the theatre to enjoy underwater photography from around the Pacific.

Or play the Reef Riddles game show; enjoy a scavenger hunt through the exhibits; watch a puppet show; or join in the crafts, games and creative movement activities. We will have activities for all ages, so bring a blanket, a picnic and the whole family to enjoy this evening *with* and under the stars.

For more information, see the calendar on page 12.

Ke Kani O Ke Kai

July 2 Hoku Zuttermeister

July 16 Kaumakaiwa Kanakaole

July 30 Maunalua

Aug 13 Willie K

Rock by the ocean with this year's summer concert series. Join us on these Thursday evenings for great music, great food, great company and great fun. See the calendar on page 11 for more information. Many thanks to our sponsors Alexander & Baldwin, Becker Communications, Electric Pencil, Hawaii Dental Service, Jennifer Isobe, JMJ Rentals, Drs. Chuck & Jenny Kelley, Kualoa Ranch, Northwestern Mutual Financial Networks, John & Ruth Overton, Pepsi and Surf 4 Hugs.





top — before you take a sip from that plastic water bottle, contemplate for a moment where it came from — and where it's going.

According to one count, there were 26,000,000,000 liters of bottled water used in 2004.

Which equals 28,000,000,000 bottles.

To make those bottles it took 17,000,000 barrels of oil and produced 2,500,000 tons of carbon dioxide.

And what will happen to that bottle once you have quenched your thirst? Not much. Plastic is forever.

Ever since we figured out how to make petroleumbased plastic, the indestructible material has been building up in the environment. There are mountains of plastic bottles piling up in our landfills and huge rafts of plastic floating in our oceans.

In all its forms, marine debris is responsible for injuring or killing thousands of marine mammals, sea turtles, seabirds and other animals every year, according to the Ocean Conservancy. From the largest fishing nets to the smallest cigarette butts, marine debris can choke, drown, starve and poison. And when plastic photodegrades into smaller pieces, it may enter the food chain with toxic results. Along with the dangers to marine life, all the trash in our oceans is damaging our

PLASTIC OCEANS
SIGNOCEANS

The Waikīkī Aquarium participated in a beach cleanup on World Ocean Day. Pictured from left, Raina Fujitani, Sara Pelleteri and Dr. Andrew Rossiter. Photo: MaryLou Foley.



10 THINGS YOU CAN DO TO TACKLE MARINE DEBRIS

Volunteer for Get the Drift & Bag It! Hawai'i's coastal cleanup is held every year in conjunction with the International Coastal Cleanup. This year's event is Sept. 19. Call organizer Christine Woolaway at 753-3311 or email chris@woolaway.com.

- Put trash in a secure, lidded receptacle a lot of marine debris starts out on land.
- Properly recycle everything you can: batteries, cans, bottles and food containers, newspapers, cell phones, computers, bags, packaging materials, fishing line. Go to www.opala.org to discover your recycling options. Make use of NOAA's net recycling bin at Pier 38.

When boating, bring your oil cans, food wrappers and cigarette butts back to shore, and be sure to ask your marina to handle waste properly.

- Less is more: Don't buy stuff you don't need that will just end up as trash. When you do make purchases, choose items that use less packaging.
- Start conversations that inform and inspire your friends and co-workers to help stop marine debris at the source.
- Bring along your own permanent food containers for picnics instead of using disposables. Remember to take your own reusable bags whenever you go shopping.

Write to companies or visit local shops and restaurants and encourage them to reuse, recycle and generate less packaging.

Put cigarette butts in ashtrays, not on streets, sidewalks or beaches.

10 Write to your elected officials and encourage them to support policies that protect our ocean.

Adapted from the Ocean Conservancy



reefs, spreading invasive species, tangling vessels and littering our beaches.

"When you walk the beaches around the island, you can see these small plastic pieces everywhere," says Aquarium Community Outreach Director MaryLou Foley. "How terrible would it be if we became a place known for its plastic sand."

Here at the Aquarium, we're doing our part with a mission to become plastic water bottle-free. We're working to find an alternative to the plastic water bottles in our vending machines. And at the Ke Kani O Ke Kai concerts this summer, vendors will sell BPA-free reusable water bottles (with the Aquarium logo) and we will have water coolers stationed around the lawn.

To tackle the issue of plastic bags, (a particular problem for sea turtles, which can mistake them for sea jellies, one of their favorite foods) we have entered into a new collaboration with Whole Foods. The supermarket already gives a 5-cent refund for the reusable bags that shoppers bring in — now you can opt to donate that money to the Aquarium.

"These are all small things, but they are in line with our conservation mission," says Director Dr. Andrew Rossiter. "Seeing the far reaching and negative impacts of marine debris, we are absolutely committed to putting a green lens on all future developments at the Aquarium."

Marine debris is a global problem, but it strikes particularly hard in Hawai'i. "We're the most remote archipelago in the world, but our position in the middle of the Pacific Ocean means we get debris from all over the Pacific ring," says Carey Morishige, the outreach coordinator for the Marine Debris Program at the National Oceanic and Atmospheric Administration.

Hawai'i's marine debris comes from two directions. It washes off the

land and it washes in from all over the Pacific. Hawai'i sits in the middle of the North Pacific Subtropical Convergence Zone, sometimes referred to as the "trash superhighway" that connects the eastern and western garbage patches. This Great Pacific Garbage Patch washes debris from all locations into the Hawaiian Archipelago.

In 2007, Hawai'i became the first state in the nation to form a private-public partnership to work on a statewide action plan. That plan will be rolled out in November this year. In the meantime, you can make a difference just by making small changes. For a start, see 10 Things You Can Do at left. And put back that plastic bottle of water.

WANT TO LEARN MORE?

Visit these websites to learn more about marine debris and what you can do to make a difference.

NOAA's marine debris program

marinedebris.noaa.gov/welcome.html

Learn what happens to plastic in the environment, read about the Great Pacific Garbage Patch, download brochures and more.

Ocean Conservancy

www.oceanconservancy.org

Read the full report on the International Coastal Cleanup, find out how to tell Congress to support a healthier ocean or send free marine-related eCards.





2,501 The number of people who turned out to clean up Hawai'i's coastal and offshore areas during last year's Get the Drift & Bag It!, the statewide reef and beach cleanup held in conjunction with the Ocean Conservancy's International Coastal Cleanup.

26,136.1 The number of pounds of debris they removed from the 81.4 miles they covered.

The number of cigarettes and cigarette butts picked up. Along with cigarette lighters, cigar tips and tobacco packing and wrappers, smoking related debris accounted for the biggest debris item by number.

The percentage of a cigarette filter made of cellulose acetate — a plastic. It's estimated a cigarette butt can take anywhere from 18 months to 10 years to degrade, while chemicals such as cadmium, lead and arsenic in the butts easily leach into the environment. One study found those chemicals to be deadly to water fleas, a small animal important to the base of the food chain.

The number of items picked up related to shore-line and recreational activities. That includes more than 7,700 plastic bags, nearly 16,000 caps and lids, more than 11,000 food wrappers and containers and around 4,200 glass beverage bottles.

12,434 The number of items picked up related to ocean and waterway activities, including more than 4,000 ropes, 3,000 fishing lines and 1,600 crab, lobster or fish traps.

1,722 The number of dumped items found, including 775 building materials, 512 batteries and 282 cars or car parts.

The number of items found relating to medical or personal hygiene, including 211 condoms and 192 diapers.

The date in September of this year's Get the Drift & Bag It! cleanup. For more information, contact state coordinator Christine Woolaway at 753-3311 or chris@woolaway.com.

Sources: Ocean Conservancy's International Coastal Cleanup 2009 Report; Clean Virginia Waterways' Cigarette Butt Litter website (www. longwood.edu/CLEANVA/cigbuttbiodegradable.htm)

Have you hugged your octopus today?



Remember, October 8 is Cephalopod Awareness Day. Take a moment to appreciate these awesome animals ... for instance, did you know that cuttlefish can be trained to find their way out of mazes by looking at signs?

Check our website at www.waquarium.org for special activities that celebrate the octopus, nautilus and squid.

OCEANS ALIVE!

Keiki like to do things at their own speed ... with that in mind we have unveiled a brand new class this summer: Oceans Alive! Designed specially for children aged 2 to 5, it gives them the freedom to move at their own pace. If they want to spend lots of time looking at fish and less time coloring, well, they can.

Fun, educational, themed activities are spread throughout the Aquarium as we explore how marine animals move around, protect themselves and make their homes.

Oceans Alive! is also

designed to fit with your summer plans — rather than making a commitment to a weeks-long class, you can pick and chose the days that work for you.

If you can't make it this summer, Oceans Alive! will be available throughout the year. And don't worry: The ever-popular Small Fry classes will be back in the fall.

Behind the scenes at the Waikīkī Aquarium — it's a place where pumps constantly hum, where it's often damp underfoot, where you get the occasional pungent waft of fish food. It's also where you'll find our Live Exhibits staff, sometimes in wetsuits and masks and always busy. They're among the best in the business, adept at taking care of the fussiest feeders, the trickiest corals and the odd emergent situation.

FEEDING TIME IN THE SHARK TANK

Whomp! That's the sound of an 80-pound grouper sucking in an offering of vitamin-stuffed squid. Aquarist Norton Chan quickly follows with another well-aimed squid for the second waiting grouper. Whomp!

It's feeding time in the shark tank, the time when the big fish get to eat.

When Chan arrived at work this morning, he'd taken 10 pounds of frozen squid (human-consumption quality) and two pounds of capelin from the freezer. After it was thawed, he sorted through the slippery mess, removing the pens and beaks from the squid to avoid giving the big fish anything indigestible. Then he stuffed some of the squid with half a vitamin tablet — those are for the biggest animals to make sure they get a balanced diet.

After lunch, Chan retrieves the bucket of food from the fridge and climbs the steep ladder to the top of the shark tank, an airy space that looks out over the palm trees and the ocean. There's an immediate increase in activity in the tank, a splashing and circling and jockeying for position; the animals know lunch is on its way. The zebra shark is right there at the tank's edge, bobbing its head out of the water. Chan has been taking care of the shark tank for a few years, but it's still a fun part of the day being up there and watching the big animals feed.

The animals are trained to come to specific locations around the tank edge — this is to ensure that they all get a full feed. It's the ulua, rather than the sharks, that are the real bulldogs of the reef and they often run interference during feeding time, snatching up food intended for others.

The groupers are first — they loom on the mauka side of the tank. Moving to the makai side, Chan then target feeds the zebra shark. These sharks are normally bottom-feeders, but this one has learned to take its food from a long





pair of tongs. He circles in, raising his head out of the water and working on the squid with some slurping and splashing. Zebra sharks can have as many as 67 teeth, but they are small — this shark mostly uses its weight to pull the food from the tongs.

Next, Chan target feeds the young blacktip sharks, then the golden ulua in the makai corner.

Sharks might be portrayed as eating machines, but they are not constant, indiscriminate feeders. Live Exhibits staff keep a careful balance in the size and kinds of fish in this exhibit, and they are feed three times a week, on Tuesdays, Thursdays and Saturdays.

After he's finished with the target feeding, Chan pulls handfuls of food from the bucket, throwing it into the tank for the animals to snap up. This is the free-for-all, and it's always popular in the visitor gallery down below. The Education Department's Dan Van-Ravenswaay is down there, talking to visitors about the feeding and fielding their questions.

When the food is gone, Chan cleans up. The pace in the tank returns to its leisurely circling. The zebra shark swims to the sandy bottom where it lays still for a time — its stomach full of squid.





Name Sara Pelleteri

Position Education Director

Education Benjamin Franklin High School, New Orleans (1980), B.A. in communications, Loyola University (1984), masters in coastal sciences, Gulf Coast Research Lab (2004)

Favorite Aquarium resident Octopus

Etc. Sara is a master of the butterfly and distance swimming. While she no longer swims competitively, she looks forward to taking advantage of her new office location.

For the last few years, Sara Pelleteri has been doing battle with aliens — invasive marine aliens, that is. As the program coordinator for the state Department of Land and Natural Resources' Aquatic Invasive Species program, Sara took on the mushroom anemone and the upside down jelly and led the charge to slurp up tons of invasive algae with the Supersucker.

The program has been successful in eradicating some invasive species, but removal alone won't solve the problem.

"What I learned from working with invasive species is that the most effective measure in controlling them is prevention — and education is a huge part of that," says Sara, who originally hails from Louisiana.

She gets to work on that side of the equation in her new position as the Aquarium's Education Director, where she sees many opportunities to promote the Aquarium's conservation mission. For one thing, she sees big opportunities in the school program.

"There are 32,000 school children visiting the Aquarium every year," she says. "That's a big start in awareness right there. The more we can reach that audience, the better."







Vangie

Name Vangie White

Position Volunteer Program Coordinator Education Malate High School, Manila (1978), B.S. in business, St. Paul University, Manila (1982)

Favorite Aquarium resident Weedy seadragon Etc. Vangie is always on the go, whether it's swimming, running or bike riding. She recently completed her first biathlon in partnership with her husband, Alan.

Vangie White knows what it means to volunteer. It's something she's been doing for years, whether it be educating poor street children in Sri Lanka or saving the marine resources in her native Philippines.

She brings those years of experience to her new post as the Aquarium's Volunteer Program Coordinator. The Aquarium's 200 active volunteers are the lifeblood of our operations, and Vangie wants to continue to enhance that symbiotic relationship that benefits all parties.

Not surprisingly, Vangie first came to the Aquarium as a volunteer herself. She worked in the docent program, leading school tours of the Aquarium

The marine environment has been a big part of her life. In 1992, she and her husband, Alan,

founded what is now the Coastal Conservation and Education Foundation in the Philippines. A recognized leader in coastal resource management, the foundation works with policy makers and local communities and now employs 40 people and hosts student interns from all over the world. Activities include everything from reef monitoring to mangrove rehabilitation to supporting environmentally friendly enterprises and marine protected areas.

Vangie is still involved with the program — now on a volunteer basis, of course.



I arrive at work and start by cleaning the walkways in the front of the Aquarium and the parking lot. I use the blower in the mornings to avoid making too much noise once visitors start arriving. I also check and empty the trash cans around the property.

I start work on the lawn. I like to see it green and clean. I became groundskeeper in November last year. The position had been vacant for a quite a few months, so I had a lot of catching up to do. It's finally starting to look as it used to when Roy (our old groundskeeper) was here. There is still a lot of work to be done, but I just hope that I can get it looking like it used to or, if possible, better!

The lawn needs a lot of work, whether it's mowing, edging, trimming, weed whacking, spot watering, fertilizing, aerating, planting and transplanting or setting sprinklers. I work with the other departments, like Education, to make sure the sprinklers don't go on during any classes or activities.

One of the biggest jobs is salt watering. Yes, I actually water with salt water a couple of times a month. This helps keep out the crabgrass. The lawn is a seashore paspallum, so it's suited for the coast and can handle the salt. I've hooked up some durable fire hoses to the salt water connections and I can pull those hoses to hit just about everywhere on the property. It takes 18 hours to do the whole job, inside and out.

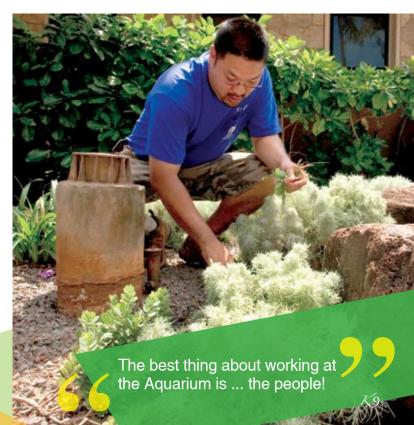
11 a.m. I get to eat lunch.

I need some sprinkler heads and PVC piping, so I head out in the Aquarium truck to DHS Diamond Head Sprinkler.

I water the potted plants around the Aquarium — it's something I do every day. Then I do some work in the gardens, pulling weeds and trimming the various native Hawaiian plants that we have here, like the naupaka, akia and pōhuehue. I enjoy landscaping and gardening. I love plants. I've been working with them all my life. My grandfather was a produce manager and did farming. My grandmother worked in a pet store, so there were always fish and other animals at home.

Even when I'm not at work, I'm working with plants. I've been growing bonsai for years. I have one that's 13 years old. I've taught myself mostly from books. My wife and I are planning to start a vegetable garden soon, too.

3:30 p.m. It's time to clean up and lock up and head home.



Deliverteer SPUTLIGHT

It takes about 84 volunteers every week to man our Edge of the Reef exhibit. They are there to answer visitors' questions, share their marine knowledge and offer hand-to-claw-and-spine experiences with the hermit crabs and (non-venomous) sea urchins. Interested in volunteering at the Edge, or with any of our other volunteer programs? For more information, contact Volunteer Coordinator Vangie White at 440-9020.



Ever seen a mermaid? If you look closely around the Edge of the Reef exhibit, you just might find one in the form of Alice Roberts. She'll be in her yellow Aquarium volunteer T-shirt and on dry land, but Alice has been Hawai'i's official mermaid for nearly 40 years.

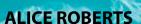
She is the founder, choreographer and chief mermaid of Mermaids Hawai'i, a

group of synchronized swimmers with tails in shades of pink, lavender and chartreuse. (You can read more about the mermaids' history and get their performance schedule at www.mermaidshawaii.com.)

Alice has been coming to the Aquarium for a long time. She's even been there as a mermaid, diving off the top of the fountain in the old seal pool for the Aquarium's 75th anniversary. She took classes there while studying at the University of Hawai'i, and, for 18 years, she came with her marine science students from Maryknoll High School. She was a Miss Frizzle-type teacher who took her students and her school bus all over the island.

Now she's retired, but even two hip replacements can't keep her away. A year and a half ago she started volunteering at the Edge of the Reef.

"I love this Aquarium," she says. "Now that I'm here as a volunteer, I get the chance sometimes to just sit and watch. There's always more to learn and I get to meet some of the neatest people."



Hawai'i's mermaid volunteers at the Edge



There are 12 people currently serving on the Friends of the Waikiki Aquarium board. To acquaint you with these people who volunteer their time to help the Aquarium, *Kilo i'a* features one board member in each issue.



Name Brett Thomas

Joined FOWA board

November 2008

Can also be found at

BT Properties, Inc., a commercial property management firm — he's the founder and president.

Background

Brett was a Russian and French literature major at the University of California, San Diego, and received

an MBA in 1990. He started his career in sales with Chicago Title insurance, before managing a residential real estate firm in Silicon Valley. The last 18 years have been dedicated to raising his children, who both are attending U.C. Santa Barbara, and running his own commercial property management firm.

Favorite Aquarium resident Sea jellies

What inspired you to become a FOWA board member?

I've had a lifelong love affair with the ocean. All of my life, the ocean has been my recreational playground. As an adult, I realized how much our daily lives can negatively impact the oceans, from the oil changes in

the street that end up in the sewage drains that flow to the ocean to the cigarette butts that also end up flowing down to the ocean and killing sea turtles. I became interested in helping to find ways to reduce our impact on the ocean and to help preserve it for future generations.

What do you enjoy most about the Aquarium?

Watching the kids and their families enjoy the exhibits, and the learning that is available to everyone who visits.

What do you believe is the Aquarium's role in Hawai'i?

The Aquarium should foster a better understanding of the many beautiful and endangered sea creatures and how we can become better neighbors to them. While our lives are certainly enhanced by the ocean and all of its wonderful inhabitants, our impact on their lives is not so positive.

On a personal note Everyone in our family loves to surf, and we consider the ocean our 'ohana's way to stay connected. We feel so fortunate to be in Hawai'i and can't believe how many local people are so generous and ready to give back to help the ocean and others! In my spare time, I enjoy doing community service activities. I'm involved with Surf 4 Hugs, a group started by my children that offers ill or handicapped children and their families a special day at the beach with surf lessons and good times. Most recently I've been spending time helping a great organization called the Spirit Surfers, which mentors teens who have been in the court system, typically for non-violent crimes.

July-August 2009

Afterschool at the Aquarium

Wednesdays

3:00 p.m.

Looking for something to do after school? Every Wednesday, the Aquarium will host a fun activity on the lawn. You can enjoy stories by the sea, or maybe a critter encounter or a creative movement session. The activities are anywhere from 10 to 20 minutes and are designed for ages 4 to 8, but everyone is welcome. Free with admission to the Aquarium.

Marine Munchies

Mondays (except holidays) 4:30-6:00 p.m.

Discover animals' adaptations for capturing their meals and what they eat here at the Aquarium. Included is an exclusive after-hours animal feeding. Feed a sea anemone. Watch the octopus open a jar to get its dinner. Then it's your turn to feed the animals in our Edge of the Reef exhibit. Minimum age 5 years; youngsters must be accompanied by an adult. \$16/adult, \$12/child (\$20/\$15 for non-members).

Ke Kani O Ke Kai

Hoku Zuttermeister

July 16 Kaumakiawa Kanakaole

July 30 Maunalua

Aug 13 Willie K

Don't miss this year's exciting summer concert series. Join us for these Thursday evenings, with great music, great food, great company and great fun for the entire family. Doors open at 5:30 p.m. and the music begins at 7 p.m. Members' tickets are \$18 for adults; \$7 for juniors aged 7 to 12; and free for children under 6 years. For tickets, call the Honolulu Box Office at 550-8457, Tuesday through Saturday between 11 a.m. and 6 p.m., or order online at www.honoluluboxoffice.com. (Please do not use the calendar registration form for this event.)

Marine Biology Camp

July 6-10

8:30 a.m.-3:00 p.m., every day 6:30-9:00 p.m., Fri

The Aquarium's exhibits and nearby waters provide a living laboratory for this

teen biology week. Prepare to get wet and use underwater cameras, micro-video and other equipment as we explore the marine world. Participants must be confident swimmers and know how to snorkel. Friday evening will be spent sharing the week's discoveries with family and friends and attending a presentation by renowned underwater videographer Stan Waterman. For teens ages 13 to 16 years. \$200/teen (\$250 for non-members).

Stan Waterman

July 10, Fri

7:00-9:30 p.m.

Internationally renowned underwater photographer and film producer Stan Waterman comes to the Aquarium to share some of his incredible undersea footage. With his well-known warmth, wit and wisdom, Waterman will give you a glimpse into the behind-the-scenes story of videos such as the The Macro World of Indonesia. This video takes you to the colorful, ethereal environment of the Lembeh Straits of Northeastern Indonesia, which harbors what is believed to be the world's most prolific variety of macro animals. The event is free. Call 440-9011 to reserve your spot. Gates open at 7 p.m.; presentation begins at 7:30 p.m. Bring a mat or a chair; we will be sitting on the lawn under the stars.

Aquarium After Dark

July 14, Tue 7:30-9:30 p.m. Aug 11, Tue 7:00-9:00 p.m.

Discover if fish sleep, sea snails snooze or weedy seadragons doze on an after-dark flashlight tour of the Aquarium. Find the sleeping spot for the red-toothed triggerfish or the rockmover wrasse. What color are yellow tangs at night? Minimum age 5 years; youngsters must be accompanied by an adult. \$8/adult, \$6/child (\$10/7 for non-members).

Registration Information

- Questions about the activities? Call the Waikīkī Aquarium Education Department at 440-9007.
- Preregistration is required for all activities.
- FOWA members are allowed up to four total registrants at FOWA rate.
- A handling fee of \$5 will be assessed for withdrawals.
- No refunds can be made for no-shows or for withdrawals made seven days or less before an activity.

To register by phone:

Call 440-9011. Visa and MasterCard are accepted.

To register by mail:

Full payment must accompany completed registration forms. Please, no cash. Make checks payable to University of Hawai'i. Visa and MasterCard are also accepted.

Mail the completed registation form with a check or credit card information to: Waikīkī Aquarium Education Department 2777 Kalākaua Avenue Honolulu, HI 96815









Tidepool Exploration

July 19, Sun 7:30-9:30 a.m. Makapu'u

Spend a morning discovering sea slugs, collector crabs, brittle stars, spaghetti worms, ghost shrimps and a variety of other animals that the tide reveals. Explore shoreline, reef flat and tidepool habitats with Waikīkī Aquarium naturalists. Participants must provide their own transportation to the field site. Minimum age 5 years; youngsters must be accompanied by an adult. \$8/adult, \$6/child (\$10/\$8 for non-members).

Coral Spawning and Reef Romance

July 23, Thu

8:00-10:00 p.m.

Each summer, rice corals in the Edge of the Reef exhibit and all over Hawai'i, spawn two to four days after the new moon. Celebrate this rite of reef renewal with Aquarium biologists and UH marine biology professor Dr. Cindy Hunter. Learn about coral reproduction then go on a tour of the exhibits led by Aquarium biologists. Aside from viewing the coral spawning, you'll get the chance to observe courtship and nesting behaviors of reef fish. Minimum age 14 years. \$12 (\$16 for non-members).

Oceans Alive!



Movement: Fins, jets, arms & legs

July 28, Tue 3:00-4:30 p.m. July 29, Wed 3:00-4:30 p.m.

Protection: Spines, teeth, venom & scales

Aug 26, Wed 3:00-4:30 p.m. Aug 27, Thu 3:00-4:30 p.m.

Sing, dance, move and groove. Draw, color, create and play. Observe, watch, look and touch. Learn about the sea during Oceans Alive! Move through stations and enjoy a variety of hands-on activities in the Aquarium's newest class offering. Every week, explore a different part of the marine world — learn about the fish with molars, or the sea stars that walk on their arms or the fish that tucks itself into a bed of rocks every night. Designed for keiki 2 to 5 years old. \$5/person (\$7 for non-members).

Family Night Stars, Urchins and Cucumbers

Aug 20, Thu 6:00-8:30 p.m. (Friday is a holiday)

Enjoy a picnic on the lawn and activities for all ages at Family Night. Meet the spiny skinned animals: the sea urchins, sea cucumbers and sea stars. We will have animal encounters with big cucumbers and tiny brittle stars. Touch non-venomous urchins and velvety sea cucumbers. Experts, such as Dr. Gail Grabowski, will be on hand to answer questions and to raise awareness of these amazing animals. There's more! You can do games, crafts and creative movement. Play the reef riddle game show. Go on a scavenger hunt through the exhibits. Watch a gorgeous slideshow of echinoderms from around the world. And leave with a special appreciation for these amazing and interesting animals. It's fun for the whole family! \$10/person (\$12 for non-members). All ages welcome; children 2 and under are free.

Small Fry

Sept 1-29, Tues

A Session 8:30-10:00 a.m. **B** Session 10:30 a.m.-noon

For the youngest learners. An adult and their 1- to 3-year-old team up to discover the amazing undersea world of the Aquarium. Five weekly sessions include crafts, song, play and exploration of the exhibits. For adult-child teams. \$50/adult & child (\$80 for non-members).

IVITY REGISTRATION FORM*

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Name(s)			**	
Adults			Phone (home)	
Children/Ages				
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City/State/Zip				
Please register me for:				
Activity	Session	Date(s)	Number of Adults/Children	Price
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I am a FOWA Member Ye				

sea squirts

Combine the pictures to find the names of some undersea friends

NEW & RENEWING FOWA MEMBERS

The Membership Office recorded these new and renewing memberships between Feb. 1 and May 15, 2009.

Keith & Lori Abe Mrs. Chetana Acharya & Mr. Lawrence Spurgeon Aaron Acosta & Lisa Mau Lisa & Scott Adams Paul and Kelli Adams Sharon C.U. & Raynor Agpaoa Mr. & Mrs. Christopher Aguinaldo Mr. & Mrs. Elroy & Kristin Akana Mr. & Mrs. Geoffrey Akey Tina Allison & Mariko Omi Mr. & Mrs. Dexter P. Almeida Mr. & Mrs. Simeon Kawika Alo Mrs. & Mr. Karen Ambrosi Dr. Valorie A. Ammann & Dr. Joseph Ruszkowski Kristin Angulo Russell Aoki & Jade Takehiro Mark Aquiningoc & Teresa Quinata Mr. & Mrs. Michael Arashiro Addison John Arquette & Diane Stephens Mr. Sean Arquines Karl & Ashley Ashkraft Kalani Awong & Nichole Castanares Dr. & Mrs. Michael Bagley Lisa Bail & Wai Lee Mr. & Mrs. Jason Baker Victor & Lesley Bakke Dr. Justin Barnes Charles Baugham & Tanya Polyak Frank & Sara Baumholtz Mark & Darlene Beatty George & Brandy Beimel Mrs. Sylvia Bergman Eric & Ali Bergthold Eric & Kim Bethke Eesha & Alison Bhattacharyya Mr. & Mrs. Gary Bilyk The Blomgrens Alexander & Erin Bloomfield Edward & Olivia Boyd Mr. Kelly Boyle & Mrs. T. Erin Cox Lee-Ann & Francis Brewer Karen Brittain Kenneth & Celeste Brooks Shepherd & Angie Brown John & Tammy Browning David & Meghan Buck Lt. Christopher & Mrs. Sara Buczkowski John & Ralna Burbank David & Shoko Burkett Mr. & Mrs. Harlan B.K. Cadinha Mr. Michael Cape & Dr. Miki Kiyokawa Bruce A. Carlson David Carpenter & Catherine Chun Tina Carvalho Ms. Janu Cassidy & Mr. Jeremy Spear Mr. Edward V. & Mrs. Betty A. Castanares Liann & Donnie Cates Mr. & Mrs. Deric Ceria Ms. Dawn Chang & Ms. Jackie Pittaway Edith H. Chave Dr. Margaret & Mr. Jimmy Cheung Mr. & Mrs. Clifford Chew

Ambassador Gene Christy & Mrs. Rebecca Christy Mr. Curtis & Mrs. Debra Chun Anthony & Lynne Chun Dale Chun & Jenny Chu Grant & Christina Chun **Aaron Chung** Charles Cieskowski & Caitlin Flower **Edward & Janet Clark** Mr. Sonny Clifton Victor & Marie Cole Troy & Jane Conner Mr. & Mrs. Michael Connolly Dr. Christopher & Dr. Patricia Cooper Jean F. Cornuelle Rick & Remie Corpuz Jack & Janet Covington Evelyn Cox & Frank Stanton Brian Datuin Craig Day Rhonda de Ruiter Paul DePrey & Cari Kreshak Mr. Albert Keliinui Vanessa & Russell Distajo Khai Do Brian & Karen Dote Nancy & Charlie Dudoit Yoji & Teja Eguchi DC, Dave, Davis & Emalia Eichelberger Ms. Nola R. Epp Kevin Erickson-Velez & Sharon Velez Erickson Chris & Deanna Evenrud Michael Fahley Adami Farrington & Sheri Oshiro Pamela & Fred Ferguson-Brey Keaka Fernandez John & Katrina Florence Monica Flores & Myron Matsumoto Ms. Dolores Foley Leslie Foster & Victoria Lam Mr. & Mrs. Stanley J. Frank III Dr. Richard & Mrs. Donna Frankel Derek & Celia Fujikami Lester & Kathryn Fujikami Mark & Janell Fujimoto Jason & Cheryl Fujinaka Jeff & Caren Fukushima Bill & Pamela Furrow Mrs. Chinatsu Futamura & Mrs. Mio Shikanai Christopher & Catharine Gaines Mr. David Harst Mr. & Mrs. PJ Gerhardt Bree & Andrew Gill Mr. & Mrs. Ian Gillespie Michael & Kimberly Gleason Catherine & Jerry Gold Mr. & Mrs. Gary Goldfein Mr. & Mrs. Given K.P. Goo, Jr. Lee & Danette Gordon Susan & Kent Gourdin George Graham Chris, Shannon & Connor Green Chad & Michiko Griffith Glenn & Nicolle Grimes Frank & Robin Guiffreda Hong & Vanessa Guo Teresa Hanrahan & Aaron Jackson Dean & Lynn Harada Mr. & Mrs. Walter T. Harada Joe & Mary Hardin
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If your name is not listed or is listed incorrectly, please accept our apologies for the error and our most sincere thanks for your support.

Wear Roberto Coin for the Aquarium

Looking for a reason to treat yourself or a loved one to a memorable piece of jewelry? Make a splash with a Roberto Coin sea-life inspired pendant in white gold with diamonds. Now through the end of the year, elle Couture Jewellers will donate 10 percent of sales of its Roberto Coin sea-life collection to the Friends of the Waikīkī Aquarium. It is also offering a 10 percent discount to FOWA members — just bring in your membership card.

Among the elegant pendants, which start at \$620, are a sea star, seahorse, seashell, lobster, fish and crab. Each pendant contains the exclusive signature of every Roberto Coin jewel: It contains a small ruby set on its inside. The hidden ruby is dedicated as a secret gift of good wishes to every woman lucky enough to enjoy wearing one of these exclusive creations.

elle Couture Jewellers can be found at 909 Kapiolani Blvd., Suite A. For more information, call 591-8080.

EARTH

The Waikīkī Aquarium welcomed more than 2,000 people for Earth Day on April 11. The event was sponsored by the City & County Department of Environmental Services and the state Health Department. Don't forget, you can be a good earth steward any day of the year — go to www.earthday.net to see how you can take action.



Egg-cellent!

More than 600 children and their families hopped on over to the Aquarium on April 4 for the annual SeaHunt, sponsored this year by Kraft Foods in Hawai'i. Everyone had a great time hunting for eggs, fishing at the fish pond and getting airbrushed tattoos. The Easter Bunny was there, too, in a burrow specially adorned with oversized eggs decorated by local artists, including Allen Tsu-

kamoto, Michael Furuya, Patrick Ching and the late Peggy Chun.

Keiki added their own artistic touches to our SeaHunt chick characters, making stickers for their goodie bags. And artist Allen Tsukamoto worked alongside the kids to help them create their own works of marine art.

It was an egg-cellent day thanks to the many volunteers who made the event possible, and to sponsor Kraft Foods in Hawai'i and its representatives, Chees-A-Saurus Rex and Oreo Cookie Man. We look forward to another exciting partnership with Kraft Foods in Hawai'i later in the year.







University of Hawaiʻi at Mānoa Waikīkī Aquarium 2777 Kalākaua Avenue Honolulu, HI 96815-4027

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