

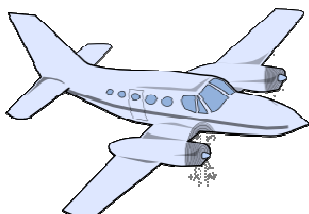
## ANUSEWICZ IN AUGUST

**Tom Anusewicz**, pictured at right, will be our speaker at the August 23rd meeting. (Read below for the subject of his presentation.) You may sign up for the meeting by using the form on page 7 or, you can make a copy of the form to send in with your check. Friends are welcome.



## AUGUST SPEAKER IS ONE OF OUR OWN

Tom Anusewicz, an Ohana member of our association, will be the August guest speaker. Anusewicz has an extensive background in aviation. Among other airline work, he operated private jet terminals in Hawaii for over twenty years. Many of the rich and famous use private jets as their mode of transportation. Anusewicz will give a power point presentation, with photos, to give an over view of private jet travel. He will include many personal stories of the celebrities and dignitaries he encountered during those years.



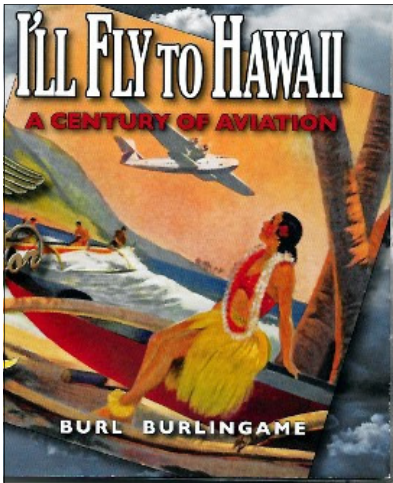
In the past, celebrities traveled on Pan American. It will be interesting to see if anyone in the audience is familiar with any of the people whom Anusewicz assisted during his years of operating the private jet terminals.

It is important that Carol has a count for the Waialae Country Club so be sure and send in your reservation as early as possible.

## MORE OF BURLINGAME'S PEARL HARBOR TRUTHS

*In our May 2016 issue, we wrote about the presentation **Burl Burlingame** made at our April meeting. His speech was on the "Truths and Myths of Pearl Harbor" and the article only covered a few of the myths due to space constraints. One of the myths not mentioned is that some people still believe that civilians were targeted by the Japanese Zeros as well as military equipment and installations. Burlingame says any injuries to civilians and damages to residential areas were actually caused by our own military personnel in their attempts to fend off the enemy aircraft.*

*A few years ago, Burlingame published a small book on the history of aviation in Hawaii, "I'll Fly to Hawaii; A Century of Aviation." The following story is from the book and helps to clarify the truth. (pp. 107-110):*



As dawn broke on the morning of Dec. 7, the most powerful striking force in the world, the six aircraft carriers of the Imperial Japanese Navy's "Kido Butai" task force, attacked and crippled the U.S. Fleet. It was a spectacular example of applied air power.

The first shot of any conflict is legendary, like "the shot heard 'round the world" at Lexington and Concord, and for Hawaii, the opening round of the Pacific War came from the pistol of Private First Class Wilfred Toczko of the 72nd Bomb Squadron, based at Hickam Field.

Assigned guard duty that morning to greet the incoming flight of B-17s, Toczko "reported to the flight line with a .45 pistol and 21 rounds of ammunition. I'm standing out there between 7:30 and 8:00 in the morning, watching the sky. Out of the east, above the Koolau Mountains, I saw this airplane come over, a dive bomber, and it releases this bomb over Pearl Harbor. I'm thinking, oh, the Navy's practicing again . . . And then a big explosion comes up!"

As this occurred, Imperial Navy torpedo bombers suddenly swept low across the Hickam ramp on their way to Battleship Row. "They're down on the deck maybe 50 to 100 feet away from me," Toczko recalled. "Here's this character in the back seat, shooting at everything in sight with his machine gun. "What do I do? I see this red ball on the plane—must be a war going on! I pulled my .45 pistol and started shooting back. Of course, I ran out of ammunition pretty quick."

Toczko dashed back into the hangar and helped other airmen break open the armament shack, pulling out a machine gun on an anti-aircraft tripod. "We were getting ready to fire it when some gun in the infantry said, 'You can't shoot that gun, it's water-cooled. You don't have any water in your reservoir!' So the operations sergeant and I ran back into the hangar to get some water. In the meantime, the Japanese had bombed the barracks and what they thought was our underground fuel supply, but it was our water tank. No water! We saw a Coke machine, and took a fire axe and broke it open and grabbed bottles, and filled the reservoir with Coke so we can fire our guns. To this day, I say things go better with Coke." (Photo at right of Toczko and a hula girl is from Burlingame's book, p. 99.)



Overhead one of Gambo's rented Aeroncas, with Roy Vitousek at the controls, was caught flying and shot up by the Japanese. Gambo\* herself was in the air, teaching a student, when they were caught in a swarm of attacking Zeros. Gambo seized the controls and flipped the aircraft out of harm's way, a scene memorialized in the film "Tora, Tora, Tora." Civilian aircraft were the only non-military targets hit by the Japanese. Two were shot down, the pilots killed.

*[\*Marguerite Gambo-Wood, a highly respected flying instructor, had constructed the first privately built hangar at Rodgers Field and opened Marguerite Gambo's Flying Service.]*

"I'll Fly to Hawaii" by Burl Burlingame is available at the Pacific Aviation Museum and can be ordered on line at the museum's website: [store.pacificaviationmuseum.org](http://store.pacificaviationmuseum.org).



Right, **Dorcie Sakuma** chops jicama for the “Singapore Slaw” salad she served with marinated Flank Steak. Above, Mary Emerson asks the chef a question while others watch or compare notes.



## WORLD WINGS MEETS AT A GOURMET LUNCHEON

The quarterly meeting of the Hawaii Chapter of World Wings was an unusual but delightful gathering at Cookspace in Ward Warehouse. This is a business that “loans” out its commercial kitchen—for a price of course. Member Dorcie Sakuma loves to cook and is very good at it. She offered to prepare lunch for us and give her expert advice on the foods she prepared. (Dorcie has previously been featured in the *Honolulu Star Advertiser* for her dessert-making talent.) She presented a first course appetizer, “Feuilletée with Ham, Spinach and Cheese” baked in a puff pastry, with a light mustard sauce. In my opinion, it would be a winner at any 5-star restaurant. This was followed by a marinated flank steak, served with rice and “Singapore Slaw.” Dessert was her own “Fruit Buckle” served with a scoop of ice cream. She made it with fresh blueberries but explained that any fruit, fresh, frozen or canned, can be used. We dined well at this luncheon! And, yes, we did have a meeting.

## WHILE ON THE SUBJECT OF FOOD . . .

Some of you may recall the company newspaper, *The Clipper*, that was published for the Pacific Alaska Division when it existed in the late 40s and the 50s. Jack Smith has a copy of the issues from 1944 to 1958 when the division was closed. He occasionally sends clippings from *The Clipper*. Recently he sent several of a reoccurring item titled “Food for Thought”, one of which is featured at right.

It reminded me of what Pan American food service was like in the early 60s when I started my airline career. Even in training, we cooked Chateaubriand, Rock Cornish Hen with wild rice, Sole Albert, and other delights to the palate. Most of us came from modest backgrounds and had never dined in fine restaurants. We savored these



### FOOD for THOUGHT

#### ROAST ROCK CORNISH GAME HEN

4 squab-size birds	1/3 cup diced mushrooms
3/4 cup wild rice	1 small onion, minced very fine
1/3 cup diced ham	

Brown onion in butter, add ham and mushrooms and cook five minutes. Add previously boiled wild rice and mix well away from fire. Douse with 1/4 cup dry sherry and 1/4 cup good brandy. Season birds inside and out with salt and pepper. Stuff with above preparation and truss loosely. Place in tinned copper pan or in shallow earthenware casserole, with plenty of butter over breast and thighs. Cook 25-30 minutes or until well brown in pre-heated 350 degree oven. Remove birds and swish pan with 1/4 cup of sherry and 1/4 cup of water. Pour this gravy over birds. At the table douse with 1/4 cup brandy and touch match to platter. The resulting “flame” will greatly enhance the flavor of this delightful dish and its appearance.



excellent lunches, whether we were the cook for the day, cabin attendant or simply played the role of a passenger. Eventually, we took such gourmet fare for granted. After serving Cornish Hen with sauce, potatoes and peas, to 130 economy class passengers, the glamour of such fine dining lost a bit of its glow. However, the taste was always appreciated after the meal service was completed and we took our turn balancing a meal tray on our lap while sitting on a jumpseat.

Most of these recipes were attributed to "Maxim's of Paris", a well-known 5-star restaurant in Paris. One meal we served that was definitely new to most of us was a dish that appeared on the menu as "Touliseine". I am not sure of the spelling of the word and could not find it, even after a Google search but we were taught to pronounce it "too-la-sane". It was a delicious combination of sweetbreads, mushrooms and onions in a creamy mushroom sauce, served in and over a flaky pastry cup. (Sweetbreads—one word—should not be confused with "Sweet Breads") It was one of my favorites. Of course, when I first tasted it, I had no idea what sweetbreads were. They are thymus glands, and considered to be offal, but with careful preparation they are delicious.

## PAN AM PEOPLE AND EVENTS

**Carol Corzine Yarborough**, who lives in Green Valley, Arizona, writes that Jack Starks met her there for lunch. They had not seen each other in thirty-five years and they had a great reunion. They had worked together in Sales and Marketing in Honolulu. Jack now lives in Sun City West, northwest of Phoenix. "We had a great time laughing and reminiscing and even called Sharlene Brunell [in Honolulu] to say hi." Carol and Jack are pictured on the right. Carol also sent the Pan Am photo (below) of her "Pan Am gang" which was taken in the days when they all worked together:



Left to right: Charlie Oda, Al Chun, Carol Corzine Yarborough, Keith Braden, Jack Starks, Larry Whipple, Joan Schultz, Kenny Kwock and Milton Yanagawa.

. . **Stanley Hiu**, seen at right with Jane Noe and yours truly, is now living with his daughter, Natalie. His new address is in care of Natalie Hiu, 95-1032 Akaluli Street, Mililani, HI 96789-4433. . . . **Rosie Rosenstein** sent a link to work by Larry Grossman, an artist who makes metal signs, clocks or thermometers of objects that interest him. He makes them of heavy gauge steel. The art is powder coated and baked for a lasting durable finish. He has a series on the B-314 Clipper. Rosenstein purchased the 14" round one, pictured below, for \$25, and said it is very nice.



These metal signs, clocks, and thermometers are made in the U.S.A. of heavy gauge steel. The art is powder coated and baked on for a long lasting durable finish. Price listed does not include shipping.

To order - email: [larry@retrovisions.com](mailto:larry@retrovisions.com) or call Larry at: (818) 970-9128 ...after 9 am PST please?

Please visit my website to see much more: [www.retrovisions.com](http://www.retrovisions.com)

(Price does not include shipping.) The art works can be purchased in different sizes and in different forms, e.g. the round metal picture in the photo at left can also be ordered as a clock. For more information, check out Grossman's website at: [www.retrovision.com](http://www.retrovision.com). . . . We couldn't resist taking a picture of



banana porpoises and golf ball eggs that decorated the table at a recent luncheon at Waialae Country Club in honor of two ladies country club golf groups, Oahu and Waialae. We include the photo for the cooks among us who like to put on elegant meals, yours truly not included. (Anyone for take-out?) . . . **John Baumgartner** would like to locate a Pan Amer with whom he and Chodden used to keep in touch. Due to a computer failure and passage of time, he has lost the contact information for a former stewardess by the name of Renate Rosdol. Her married name is Rosdol-Gyalpo. She married a Tibetan by the name of Lobsang Gyalpo. If you have her contact information, please write to John at [kesang@aol.com](mailto:kesang@aol.com) or at 1740 W. Dublin CT, Chandler, AZ 85224. Phone: 480.625.5643.

## SEVERAL IMPORTANT EVENTS COMING UP

Please mark your calendars for these important dates:

- **August 23rd**— GENERAL MEMBERSHIP MEETING AT WAIALAE CC-(Registration form on bottom of p.7. The form was also in the July issue and some of you have already sent it in. Thank you.)
- **September 14th**—CHINA NIGHT (Registration form on top of page 7)
- **December 4th**—ANNUAL GALA (Registration form on pages 9/10)



## LAST EVENING ANNUAL CHRISTMAS GALA

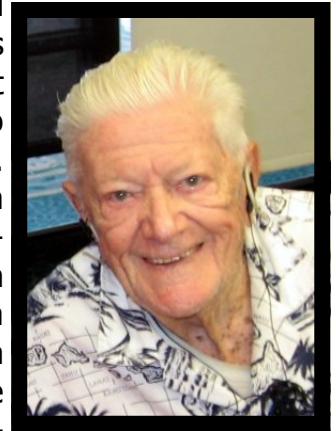
Thanks to feedback from many of our members, the Annual Gala our association holds every December will change to a luncheon event beginning next year—2017. As our members age, many have told us they do not like driving at night anymore. In addition, the costs associated with an evening event are higher and keep going up.



We have been fortunate to be able to hold the galas in the Hale Koa Hotel as their banquet prices are lower than any other venue the board has found. The information/registration form is on pages 9 and 10. Sign up now and let's make this final **evening** gala a grand one.

## GONE BUT NOT FORGOTTEN . . .

Pan Am has lost another legendary figure. Association member **Captain Raymond Russell** passed away on July 24th here in Hawaii, at the age of 96. Ray Russell loved to travel but attended meetings whenever he was in Honolulu. He is part of the history of Templehof Airport in Berlin, flying into the city when it served as a symbol of the cold war. He recalled the first time he flew into Templehof, steel plates were visible on the runway, covering bomb craters. Russell flew for AOA (American Overseas Airlines) which was bought by Pan American in 1950. As he reached the required retirement age of 60 in December of 1979, he flew into Templehof for the last time on December 14th of that year. He is survived by a son, Raymond "Rusty" (spouse Judy); a daughter, Wondie Russell (Ed Steinman); and 2 grandchildren, Alexandra Russell and Matthew Steinman. A service will be held later in August. We will notify as many members as we can by email when the date is determined.



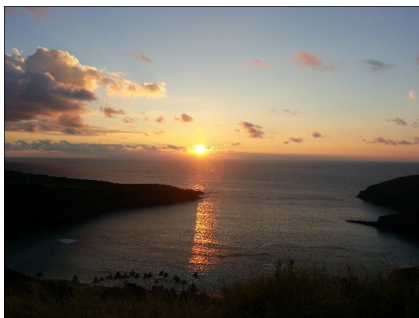
## THOUGHT FOR THE DAY

Live simply—Love generously—Care deeply—  
Speak kindly.

Leave the rest to God (whatever you perceive Him to be). Life isn't about waiting for the storm to pass; it's about learning to dance in the rain.

Choose this day to not simply be alive, but to live!

*Sunrise over  
Haunama Bay  
on one of my  
early morning  
walks.*



## COMING ATTRACTIONS 2016 Schedule

- **August 23**—General Member Meeting
- **September 14**—China Night
- September 27—Board Meeting Only
- **October 25**—Annual Meeting
- November 22—Board Meeting only
- **December 4**—Annual Gala

All meetings will be held at the Waialae Country Club unless otherwise notified. The Annual Gala will be held at the Hale Koa Hotel.

## 1017 Schedule

- January 24—Board Meeting Only
- **February 28**—General Member Meeting
- March 28—Board Meeting Only

## **China Night—Sept. 14, 2016**

### **Maple Gardens Restaurant**

**909 Jsenberg Street**

Cocktails at 5:30; Dinner at 6:30

\$25 per person, includes tip.

If possible, make your reservation before September 9th as a count is needed.

Member Name \_\_\_\_\_ \$25

Guest Name \_\_\_\_\_ \$25

Total \_\_\_\_\_

Make checks payable to: PAA

Send to:

Carol Weiss-Suyderhoud, 7503 Maka'a Street, Honolulu, HI 96825-3127

If transportation is required, call Carol at 396-5225 or by e-mail at: carolws@hawaii.rr.com.

## **Luncheon Meeting Reservation**

**Next Meeting—August 23, 2016**

**Waialae Country Club**

**4997 Kahala Avenue**

**11:00 Social hour, 11:30 Lunch**

**\$25.00 per person (Includes tip and Parking)**

Please try to make your reservation a minimum of 3 or 4 days in advance.

Member Name \_\_\_\_\_ \$25.00

Guest Name \_\_\_\_\_ 25.00

Total \_\_\_\_\_

Makes checks payable to PAA and send to:

Carol Suyderhoud, 7503 Maka'a Street, Honolulu, HI 96825-3127

If transportation is required, call Carol at 396-5225 or contact her by e-mail at:

carolws@hawaii.rr.com.

NOTE: If you received this newsletter electronically and would like to attend the meeting, print this page or enclose a note with your check, stating what and who the check is for.

## PAA Hawaii Aloha Chapter Officers

Darlene Carver Laster	President & Chapter Chair	Darleelas@aol.com	394-8981
Ed Gencarelli	Vice President	edgen76@gmail.com	254-4576
John Medlock	Treasurer/Membership	johnmiii@earthlink.net	664-0586
Owen Oshima	Secretary	owenoshima007@aol.com	741-6936
Al Chun	Annual Gala Coordinator	alhwchun@gmail.com	395-0525
Carol Weiss-Suyderhoud	Meetings Coordinator/Speaker Chair	carolws@hawaii.rr.com	396-5225
Allan W. Mosher	Address List Chair	beegal@Hawaii.rr.com	732-3636
Diane VanderZanden	Editor, <i>Aloha Clipper</i>	alohadvz@gmail.com	396-5293
Robbie Gee	Travel consultant	RobbieGee@icloud.com	255-4558
Ellen Shikuma	Director	EllenNOW@aol.com	734-5725
Eva Miyahara Kama	Director		988-4161

### Newsletter Items:

If you have any news item that would be of interest, please call Diane VanderZanden at 396-5293 or send mail to 500 Lunalilo Home Road, #26-D, Honolulu, HI 96825-1734 or by e-mail: alohadvz@gmail.com.

Members, we encourage you to print this page and give the application below to your Pan Am friends who are not members. If you are a former employee and not a member of the Aloha Chapter of the Pan Am Association, we encourage you to complete and submit the application below and help keep our association healthy. Thank you.

### PAN AM ASSOCIATION—ALOHA CHAPTER MEMBERSHIP APPLICATION

Please check all applicable boxes and complete all applicable lines.

- ☐ Renewal ☐ New Member
- ☐ Retiree—Pan Am retiree who received lump sum pension or is receiving PBGC checks.
- ☐ Associate—All other former Pan Am employees
- ☐ Ohana—Surviving spouse, child or relative of above; sponsored person with close connection to Pan Am (subject to BOD approval).

**PRINT CLEARLY PLEASE**

**Date:** \_\_\_\_\_

**Name:** \_\_\_\_\_ **Spouse:** \_\_\_\_\_  
Last First

**Address:** \_\_\_\_\_  
Street Apt # City State ZIP code

**Home Phone:** \_\_\_\_\_ **Cellphone:** \_\_\_\_\_ **E-mail:** \_\_\_\_\_

Would you like to receive the newsletter by e-mail, which is in color? Yes \_\_\_\_\_ No \_\_\_\_\_

**Retiree/Associate:** Dept: \_\_\_\_\_ **PAA Service:** \_\_\_\_\_ **Receiving Pension?** \_\_\_\_\_  
# of years worked Yes or No

**Ohana:** Pls. state category & PAA sponsor (See above): \_\_\_\_\_

The association directory is published every two years and is distributed to **MEMBERS ONLY**.

Do you wish to be listed in the directory? ☐ Yes ☐ No

May we publish your phone number/E-mail address? ☐ Yes ☐ No

Annual Membership: ☐ \$ 30 US Residents ☐ \$ 35 Overseas residents

Lifetime Membership: ☐ \$150 US Residents ☐ \$175 Overseas residents

Please make check payable to **PAA** (Pan Am Association) and send with this application to:

**John Medlock, 411 Kaelepu Drive, APT F, Kailua, HI 96734-3309**



# *Annual Gala* Pan Am Association—Aloha Chapter Presents *Annual Gala — Dec. 4, 2016*



It is time to plan now to attend the Annual Gala on December 4th. This will be the last time this annual event will be held in the evening. In the future, the December Annual Gala will become a luncheon event. With that in mind, we invite you to participate in this year's gala and make it one to be remembered.

The dinner will be the usual international buffet. There will be no stage entertainment but local entertainer **Mihana Souza** has once again agreed to entertain throughout the dinner service, serenading individual tables. The evening is meant to be a time of meeting and greeting your fellow Pan Amers in the spirit of the Christmas season. Sign up now and bring your friends!

*Come raise a cup of kindness and celebrate  
the season with the Pan Am family!*



## Reservation Form—Annual Gala, December 4, 2016

Name & Dept. \_\_\_\_\_ \$55.00

Guest \_\_\_\_\_ \$55.00

Guest \_\_\_\_\_ \$55.00

(Add separate list of guests or use back of form if more space required.)

Total enclosed \_\_\_\_\_ \$ \_\_\_\_\_

Lobby drop off required for handicapped? If so, name of driver and guests: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Need a ride? Contact Carol Suyderhoud at 396-5225.

Make check payable to: **PAA.** Send to:

**Carol Suyderhoud**, 7503 Maka'a Street, Honolulu, HI 96825-3127



## HALE KOA HOTEL INFORMATION

ON ENTRANCE, PARKING, BEVERAGE PAYMENTS, ETC.



- Location is the Waikiki Ballroom across from the Warrior Bar
- Doors open at 5:30 PM. Cash bar will be available and buffet will begin at approximately 6:30. The menu is the same "International Buffet" which has been well received by our members in the past. If you have difficulty moving through a buffet line, please do not be concerned. Other members will assist you.
- Cash is required for all alcoholic beverages and soft drinks. Credit cards are not accepted.
- Photo ID is required, though not always checked, since the Hale Koa is a military facility. Your driver's license or other government-issued photo ID will suffice.
- Parking is available in the Fort Derussy parking garage across the street from the hotel and is \$6.00 with validation which will be available when you sign in at the ballroom door. Drivers with guests can drive to the front entrance, drop their guests at the front lobby, and drive from there to the garage. It is convenient for guests who cannot walk very far or who have trouble with stairs.
- **For the handicapped:** Drivers with handicapped guests can drive through the security entrance to the back lobby, to drop them off, and then proceed to the parking garage. The back lobby is closer to the ballroom where the gala will be held. The security person on duty will need to have the name of the driver and his or her guest(s) in advance. There is a speaker phone and the security person on duty will ask for names. If you are on the security list, the security person will open the gate for you. To get on the list, be sure and put the driver's name on the front of the reservation form below. Guest names may be added below.

Please retain the upper portion of this flyer for future reference.

Use this space for additional guests: