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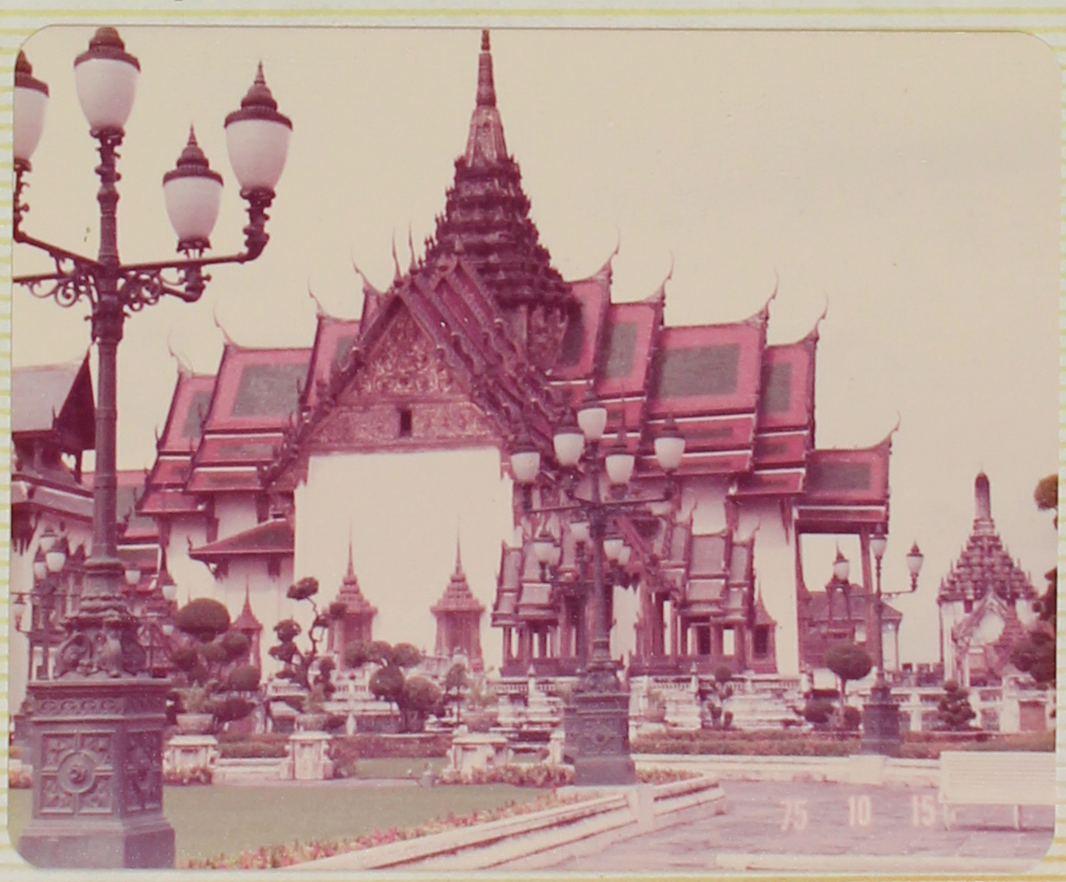
THAILAND HONGKONG HAWAII 1977

6





HYATT RAMA BANGKOK
Telephone: 31010
Asia match
Sun and Fun at the
HYATT PATTAYA PALACE
Get into it.
Thai International
















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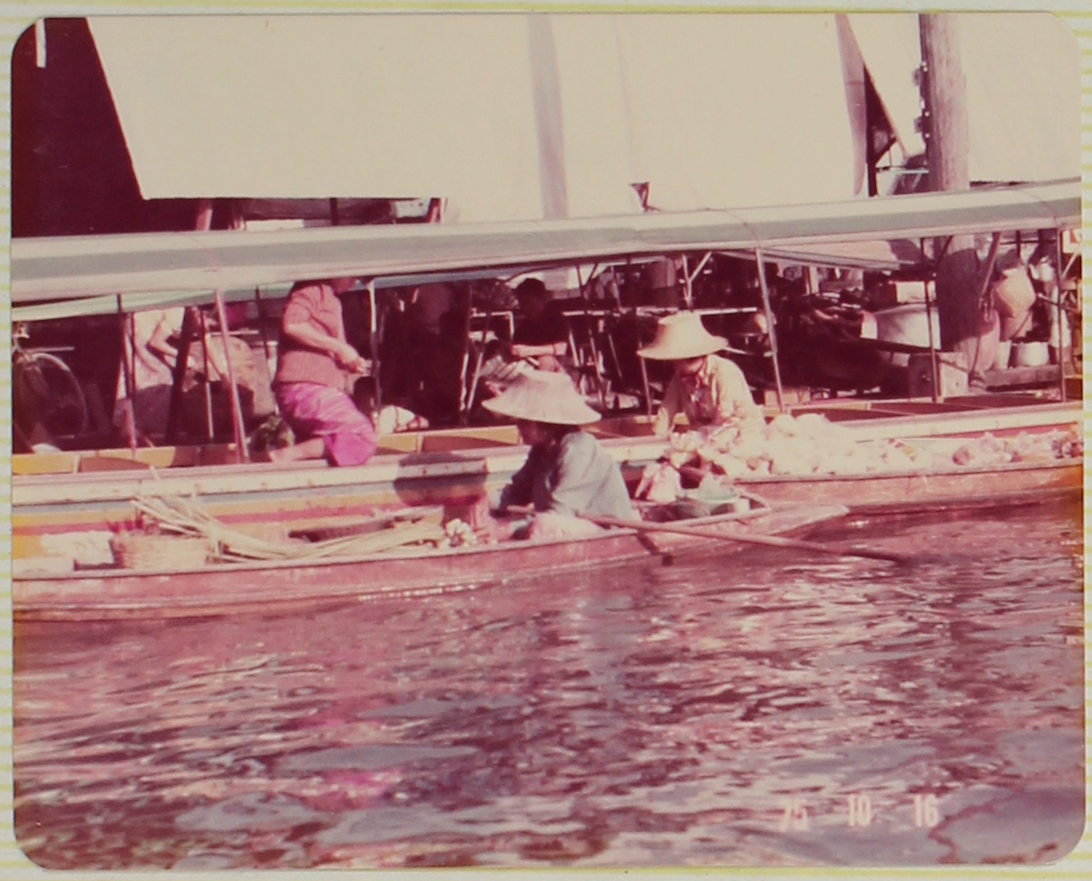







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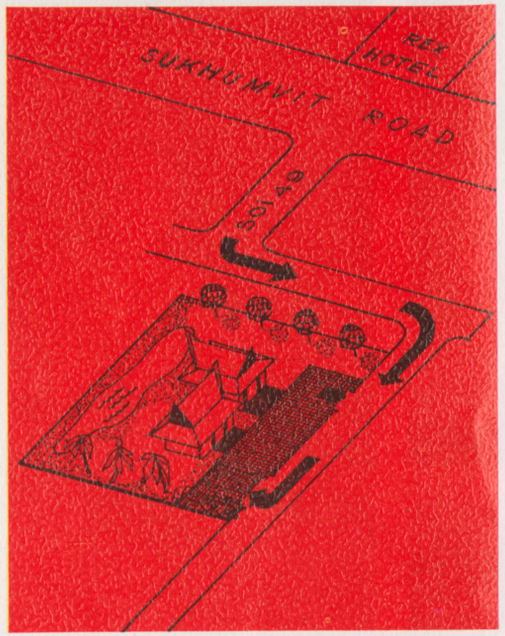

วัดท่าจีน




โรงเรียนวัดราชโอรส
WAT RATCHA-ORAT SCHOOL







To get to Piman Theater-Restaurant, show this to your taxi driver.

ห้องอาหารพิมาน, 46 ซอย 49
ถนนสุขุมวิท (ซอยกลาง)
พระนคร โทร. 912630-918107

PIMAN
THAI THEATER-RESTAURANT
46 Soi 49
Sukhumvit Road
Bangkok, THAILAND

โรงพิมพ์ปุยเรืองศิลป์ 79-83 ถนนเฟื่องนคร พระนคร โทร. 221266
Designed: DESICON Co., Ltd.

Piman
Thai theater-restaurant

The one-and-only in Thailand with authentic Thai food and atmosphere of 600 years ago.

RESERVATIONS:

TELEPHONE 912630-918107



YOU ARE A "TIME TRAVELER" AND NOT A TOURIST AT PIMAN

Piman serves the best Thai food, authentic Thai food. This is a well known fact. But more important, Piman Theater-Restaurant gives you a unique atmosphere of 600 years ago, when Sukothai was the capital of Thailand, then Siam. That was a period of prosperity and fine architecture. Though Sukothai is now a ruined city, there are some wall-drawings left over. And Piman is recreated from those. Even the building material is of the same kind, namely, teakwood and "sliced" red stones.

You are not a tourist eating Thai food at Piman, because you are admidst history here. You travel back through time 600 years. You'll enjoy all the luxuries, the shows, and the courteous service of those days.

Even though Piman is palatial, the atmosphere is warm and friendly, and you dine in air-conditioned comfort.



Every night, starting from 9.00 p.m., there is a 5-act show, consisting of various types of classical dancing and short play. It is something to write home about.



The delicious authentic Thai food at Piman.



Miss Marcelle is the M.C. of Piman Theater-Restaurant. She can tell you all the history of Thailand and the show, both in English and French.



Piman regards service and friendliness as important as tastiness of food.



The Bar downstairs is no exception to the general quality and atmosphere of Piman. Many business and fruitful propositions have been made here.



She is not a waitress but rather a lady-in-waiting.



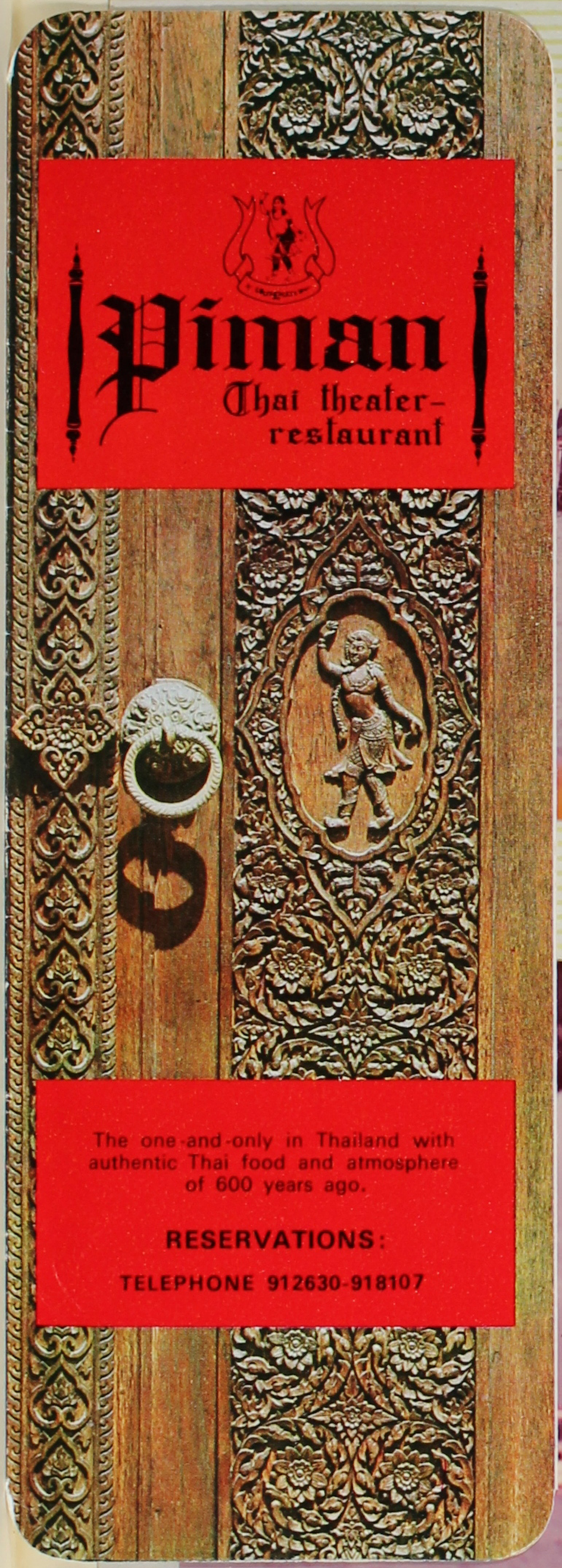








Shown inside the Theater-Restaurant are genuine antiques of Sukhothai period-13th century A.D.


Piman
Thai theater-
restaurant
The one-and-only in Thailand with
authentic Thai food and atmosphere
of 600 years ago.
RESERVATIONS:
TELEPHONE 912630-918107


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Gun Bar
The Hongkong Hotel

Bauhinia Room
The Hongkong Hotel

Tai Pan Grill
The Hongkong Hotel










THE PENINSULA










75 10 13



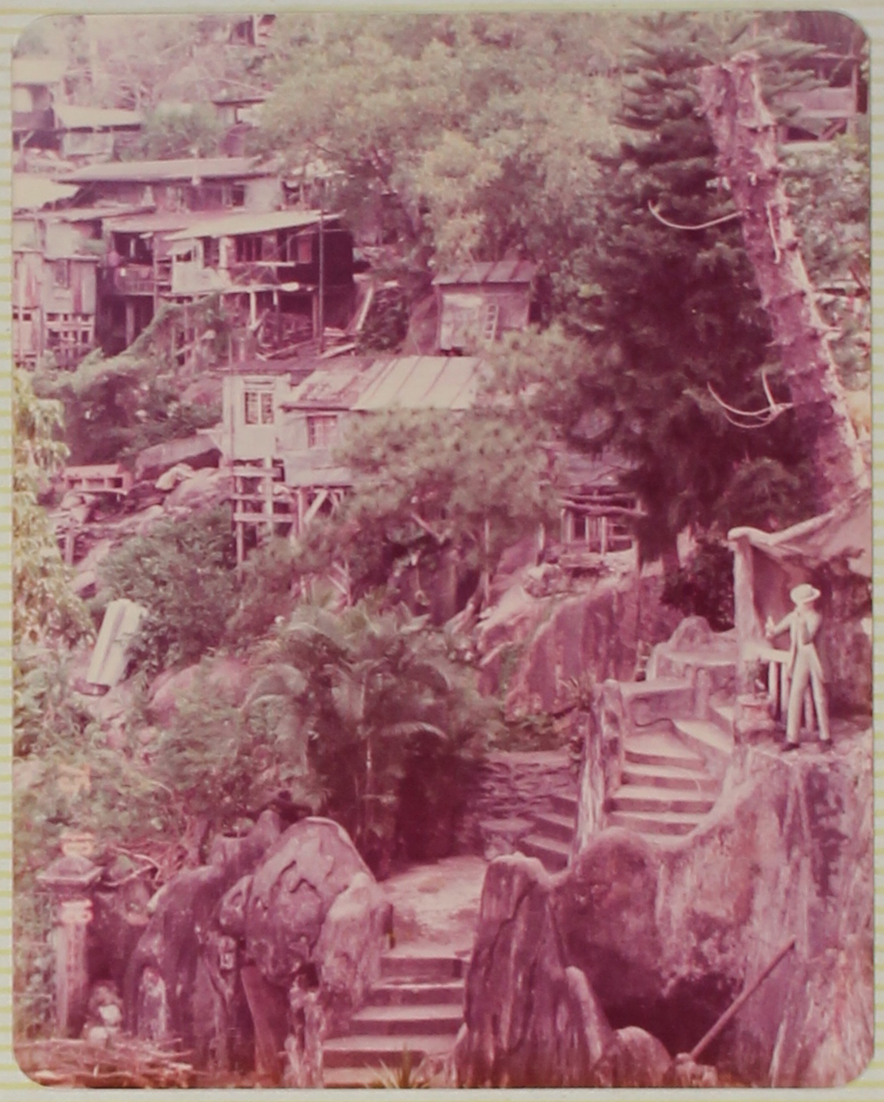

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海景菜館
正宗粵菜 生猛海鮮
SEAVIEW RESTAURANT
AR 2142


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聖西門共產產會院新學期招生
梁財信正像




TWIGGY
SPORTS WEAR


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U.S.A.
PLAYBOY
CLUB
PLAYFIELD
PLAYFIELD
































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HOTEL PEARL ISLAND


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THE NIXON LIBRARY
TUEN LONG BOY SCOUTS LOCAL ASSOCIATION
The Chartered Bank
相逢酒樓


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KAT HING WAI




FRONTIER·CLOSED AREA
NO ENTRY WITHOUT A WRITTEN PERMIT




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THE "STAR" FERRY
IN
HONG KONG










HARBOUR
VILLAGE
Marriott

The Hongkong Hotel, Hong Kong

telephone: 3-676011

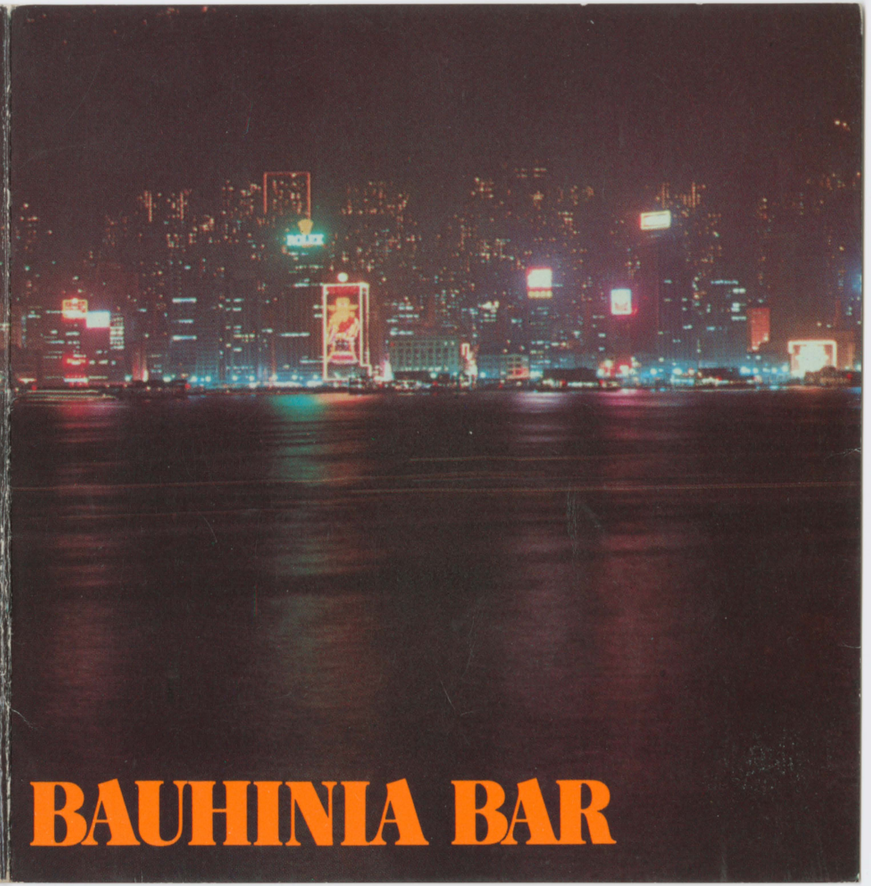
overlooking the world's most magnificent harbour

A view of the Harbour Centre complex, including the Ocean Terminal, The Hongkong Hotel, the Star House, the Star Ferry, and the Terminal Station of the Kowloon-Canton Railway.

The Hongkong Hotel

Overlooking the world's most magnificent harbour





BAUHINIA BAR

Cocktails 9.00

Dry Martini
Gibson
Gimlet
Vodka Martini
White Lady
Side Car
Daiquiri
Bacardi
Whisky Sour
Manhattan
Rob Roy
Old Fashioned
Grasshopper
Stinger
Brandy Alexander
Singapore Sling
Tom Collins
Bloody Mary
Screw Driver
Pimms No. 1
Americano
Fruit Punch
Champagne Cocktail 15.00

Aperitifs 8.00

Dubonnet
Campari (including Mixers)
Pernod
French/Italian Vermouth

Port 8.00

Sandeman
Flag

Sherry 8.00

Sandeman
Tio Pepe
Dry Sack
Bristol Milk
Bristol Cream

Cognac

Hennessy Extra 20.00
Courvoisier Napoleon 18.00
Martel Cordon Bleu 12.00
V.S.O.P.s 9.00

Brandy (including mixers) 9.00

All Brands

Whisky (including Mixers)

Scotch De Luxe 10.00
Scotch, All Brands 8.50
Jack Daniels Black Label 10.00
Bourbon 8.50
Rye 8.50
Irish 8.50

Gin (including mixers) 8.00

All Brands

Vodka (including mixers) 8.00

Stolichnaya
Smirnoff

Rum (including mixers) 8.00

Myer's/Negresco
Bacardi

Tequila 8.00

Souza

Digestifs/Eaux-De-Vie 8.00

Marc
Schinkenhaeger
Akvavit
Kirsch
Fernet Branca

Liqueurs 8.00

Grand Marnier
Cointreau
Drambuie
Kaluha
Chartreuse
Benedictine-Dom
Cherry Herring
Creme de Menthe
Curacao
Maraschino
Kummel

Egg-Nogs 8.00

Cognac, Rum, Whisky

Fizzes 8.00

Gin, Orange

Flips 8.00

Brandy, Porto, Sherry

Fruit Juice

Tomato/Pineapple/Grapefruit 6.00
Orange (Fresh) 7.00

Soft Drinks (coffee, tea) 6.00

All Brands
Cider
Tea
Coffee

Beer 6.00

San Miguel
San Miguel (Draught)
Imported Beer

Miscellaneous

Irish Coffee 9.00

For a large variety of Champagnes and Wines please see our Wine list.

The above prices are valid every evening after 8:00 p.m.
10% service charge will be added to your account. Thank you!

HKH-3-75



The Hongkong Hotel, Hong Kong

telephone: 3-676011

overlooking the world's most magnificent harbour

The Gun Bar with its lazy colonial atmosphere features cartoon murals by famous French cartoonist Zabo.



新界“錦田”吉慶圍門前的村婦 Village women outside Kathing Walled City
新界キン田古城門前の農村婦

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From Hong Kong

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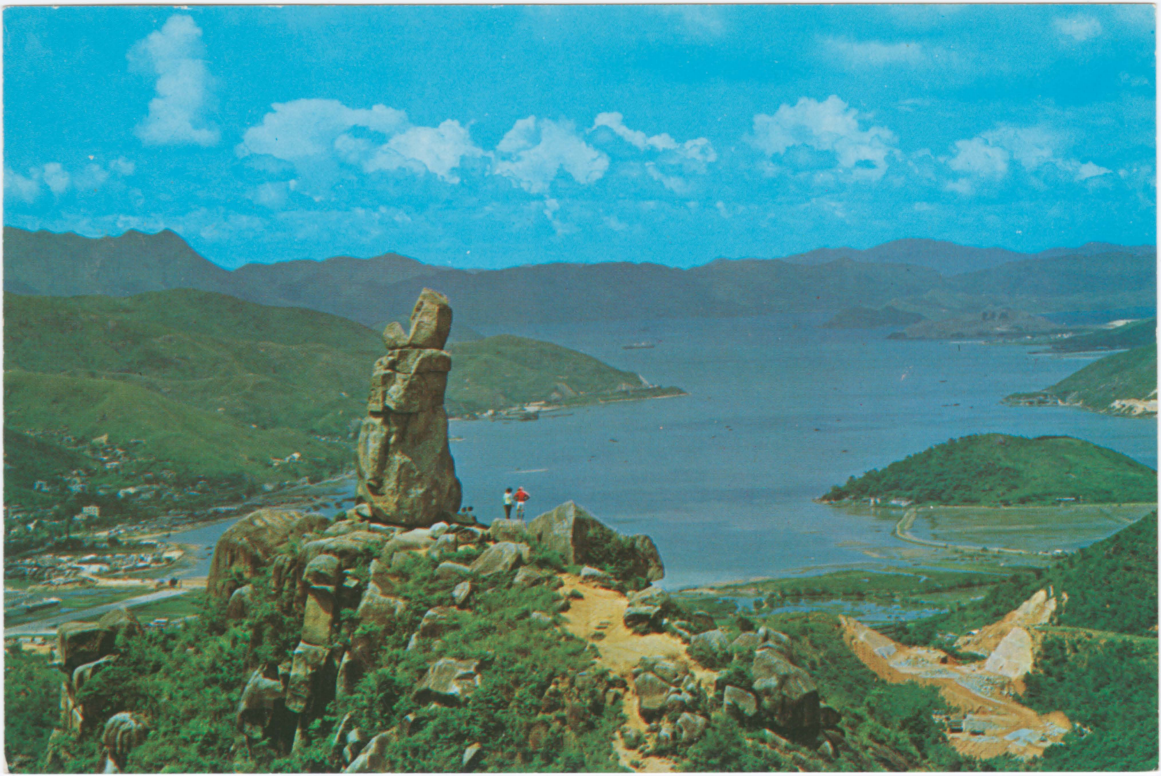
新界農村之春 New Territories—Farming Village in Spring 新界の農村生活

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新界沙田之望夫山
THE WOMAN'S ROCK
AT SHATIN, NEW TERRITORIES.

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P. O. BOX No. 2664, H. K. WINNER CO.,



新界錦田的吉慶圍

THE GUT HING VILLAGE, KAM TIN, NEW TERRITORIES.

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29 H.K.P.O.Box 2664 YAT WOO PUBLICATION CO.


TAI PAK

This new Vessel "Tai Pak" built in memory of the famous poet of the Tong Dynasty and modeled like a Chinese ancient palace is a most beautiful and modernized Floating Restaurant in the century. Dining on board the "Tai Pak" is an unique experience that should not be missed. You will enjoy the most delicious sea food which is cooked under very hygienic conditions and provided at reasonable prices.

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THE TAI PAK FLOATING RESTAURANT CO., LTD. ABERDEEN HONG KONG TELS. 5-540811 5-537011 5-537015
5-525953 5-526444 5-527485


Maile Restaurant

an exciting appetizer

CHINOOK SALMON, Lightly smoked, Served with Creamed Horseradish and Carved at Your Table

FRESH ISLAND FRUITS with Kirschwasser

HERRING IN SOUR CREAM with Pumpernickel Bread

ALASKA KING CRAB LEGS in Avocado with Brandy Sauce

FRESH JUMBO SHRIMPS on Pineapple with Brandy or Cocktail Sauce

HORS D'OEUVRE PLATE, Tiny Shrimps in Artichoke Heart, White Asparagus, Smoked Salmon and Sardines

GOOSE LIVER PATE from France, on Beef Aspic with Toast Points

GLAZED OYSTERS ROCKEFELLER, on Pernod Flavored Spinach

LARGE TAIWAN SHRIMP, in Butter and Light Garlic

MAHIMAHI CAPRICE, Pan Fried in Butter, Served on Creamed Mushrooms and Glazed with a Banana

VINEYARD SNAILS, Half a Dozen, Lightly Done in Butter and Garlic

SCALLOPS IN CHEESE SAUCE, in a Shell, and Glazed with Parmesan Cheese

soup or consommé

BISQUE OF LOBSTER, Creamed Lobster Soup with a Touch of Brandy

ONION SOUP, Covered with Toasted French Bread and Melted Swiss Cheese

TURTLE SOUP, Laced with Sherry Wine, Lightly Curried, Topped with Whipped Cream and Glazed

CHILLED GAZPACHO with Finely Chopped Green Peppers, Tomatoes, Cucumbers and Crisp Croutons

ICED VICHYSSOISE, Cream of Potato and Leeks with Freshly Chopped Chives

SOUP OR CONSOMME OF THE DAY

freshly prepared crisp salads

ROYAL MAILE SALAD, Crisp Manoa Lettuce with Tiny Bay Shrimp and Avocado, with Celery Seed Dressing

FRESH SPINACH SALAD with Chopped Crisp Bacon and Hard Cooked Egg Whites, Lemon and Olive Oil Dressing

HEART OF ROMAINE, Sprinkled Liberally with Roquefort Cheese and Vinaigrette Dressing

TENDER MANOA LETTUCE with Black Olives and Chopped Hard Cooked Eggs, Roquefort, Thousand Island, French, Vinaigrette or Celery Seed Dressing

HEARTS OF PALM on Manoa Lettuce with Vinaigrette Dressing

WHITE ASPARAGUS with Vinaigrette or Tartar Sauce

SALAD PLATE, Manoa Lettuce, Heart of Palm and Tomatoes Nicely Arranged with Your Choice of Dressing

OUR CHEF RECOMMENDS

CAESAR SALAD, From our Salad Wagon—Romaine Lettuce, Raw Egg, Anchovies, Capers, Cubes of Toasted Garlic Bread, Grated Cheese, Mixed with Oil and Vinegar (Minimum 2 persons, $1.00 extra)

maile specialties

ROAST DUCKLING with Bananas, Lichees, Mandarin Oranges and Grand Marnier Orange Sauce, Served on Wild Rice

THREE TENDER FILLETS, Beef, Veal and Pork, with Beef Marrow and Truffle Sauce, Creamed Mushrooms, Glazed Pineapple and Wild Rice

TENDERLOIN STEAK KAHALA, Tender Fillet of Beef Sauteed to Order with Tasty Creamed Morels Imported from Switzerland

TWO THIN SLICES OF TENDER VEAL, Prepared in White Wine and Mushroom Sauce, with Buttered Noodles and Small Sugar Peas

NEW YORK STEAK with Green Pepper Corns from Madagascar, Prepared at Your Table

BREAST OF FRESH ISLAND CAPON in a Light Champagne Sauce with Wild Rice

fish & shellfish

FRESH POACHED ISLAND MAHIMAHI with Tiny Shrimp in a Light White Wine Sauce with a Slice of Truffle and Parsley Potatoes

FRESH OPAKAPAKA, an Island Fish Sauteed and Served with Creamed Mushrooms and Bananas

FROG LEGS PROVENCALE, sauteed in Butter with White Bread Crumbs and a Touch of Garlic, Served with Pilaf Rice

BAKED KUMU, Whole Fresh Island Fish Baked with Fennel, Tomatoes, Onions and a Touch of Pernod (Minimum 2 persons, 45 minutes)

CURRIED JUMBO SHRIMP in a Ring of Saffron Rice with Condiments

FILLETS OF FISH TROUT ALMONDINE, Flown in from the Famous Kemoo Trout Farm, Sauteed in Butter with Sliced Almonds and Parsley Potatoes

BROILED LOBSTER TAIL, Served with Melted Butter and French Fried Potatoes ($2.00 extra)

roasts and charcoal grills

ROAST PRIME RIB OF BEEF, a Thick Cut, with a Green Vegetable and Baked Potato

HEART OF PRIME TENDERLOIN OF BEEF, Prepared for two and Served with Bearnaise Sauce and a Selection of Vegetables

PRIME NEW YORK SIRLOIN STEAK, 12 oz., Served with Herb Butter, Fresh Island Mushrooms and Potatoes

TENDERLOIN STEAK with Artichoke, Bearnaise Sauce and Potatoes

TERIYAKI STEAK, Marinated in Fresh Ginger and Shoyu, Served with Fried Rice

ROAST RACK OF BABY LAMB, Roasted to Order with a Touch of Garlic and Assorted Vegetables, and Carved at Your Table (Minimum 2 persons, 45 minutes)

FRESH BABY LAMB CHOPS with Stuffed Tomato, Watercress and Potatoes

T-BONE STEAK, 18 oz. Prime Steak with Whole Fresh Island Mushrooms and Potatoes ($1.50 extra)

Menu price includes appetizer, soup, or salad, main course, dessert and coffee or tea

74 4 200


HARBOUR
VILLAGE
Marriott


TOUR


TUDOR
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SEA PALACE
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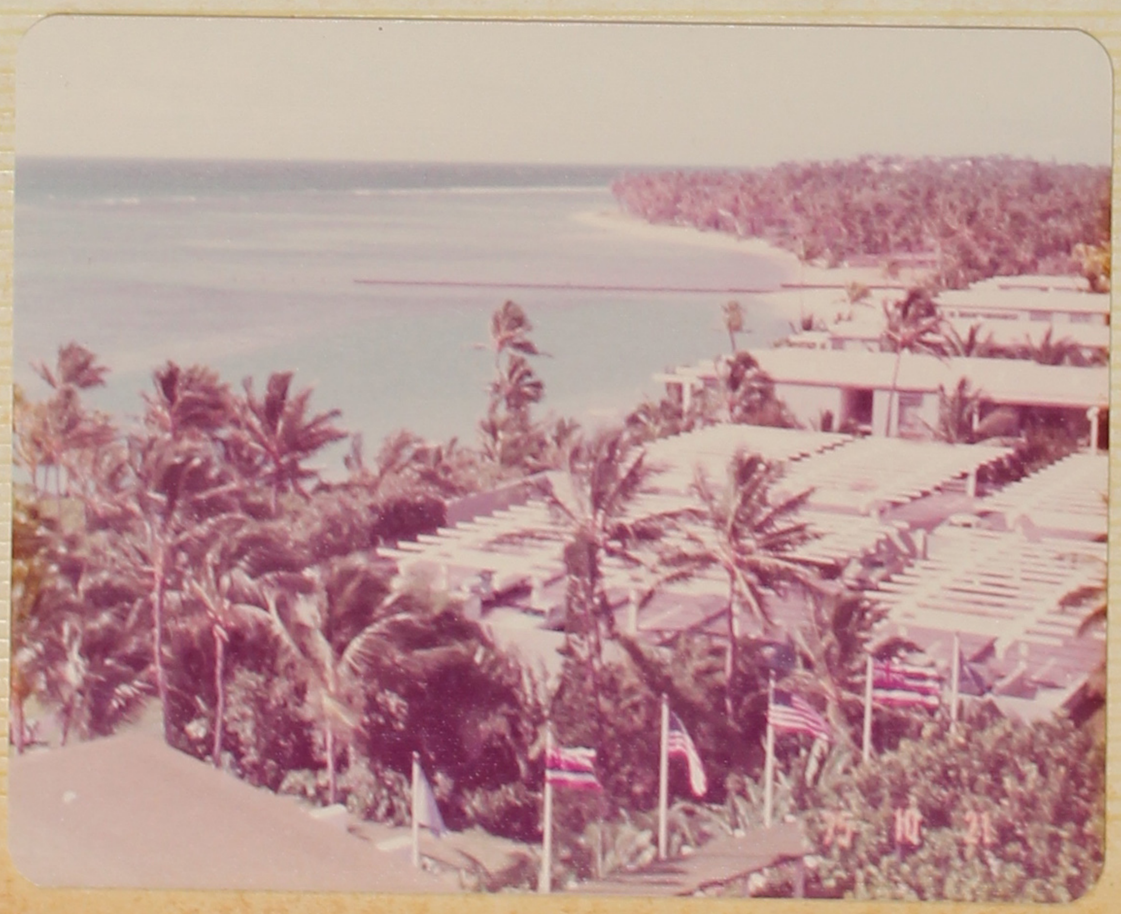

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PHONE 734-2211
Kahala Hilton
H O N O L U L U
CLOSE COVER BEFORE STRIKING MATCH


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Kahala Hilton

Honolulu, Hawaii

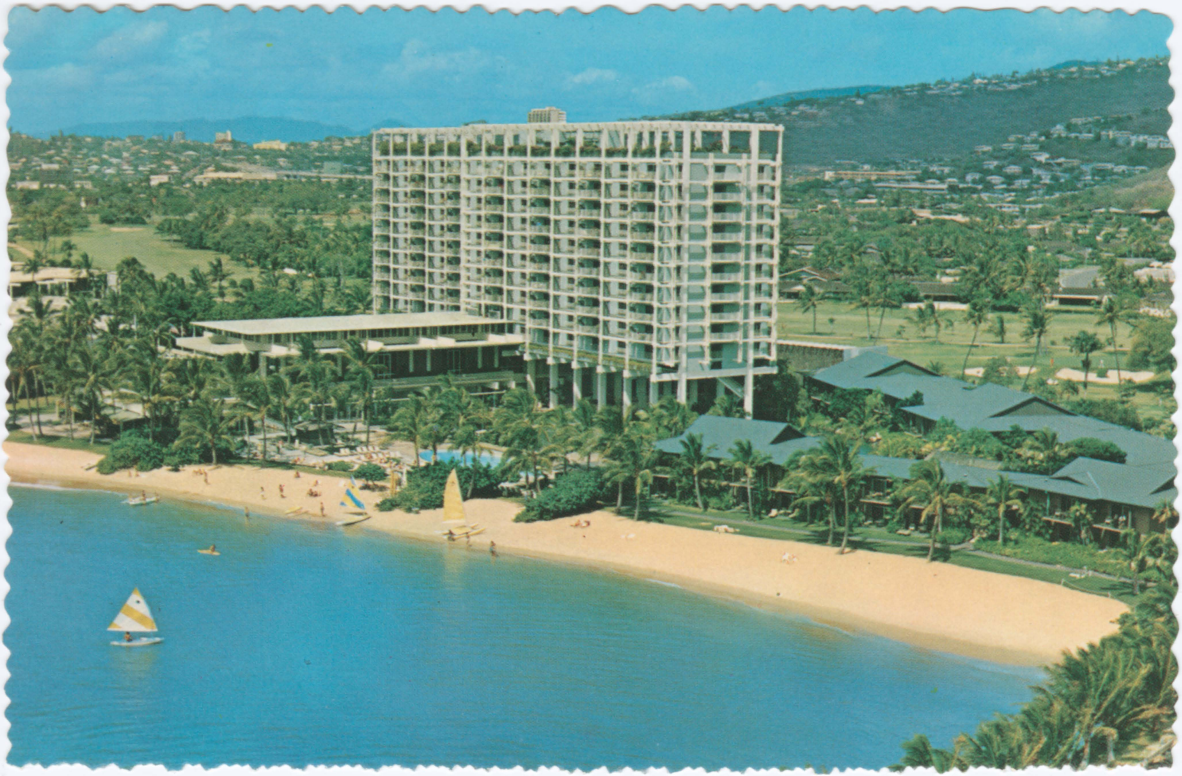
Driftglass chandeliers and orchid displays dramatize the lobby of Honolulu's most spectacular resort hotel. Tropical gardens and waterfalls enhance the romantic, oceanside setting.

CURTEICHCOLOR® 3-D NATURAL COLOR REPRODUCTION (REG. U. S. A. PAT. OFF.)

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Kahala Hilton

Honolulu, Hawaii

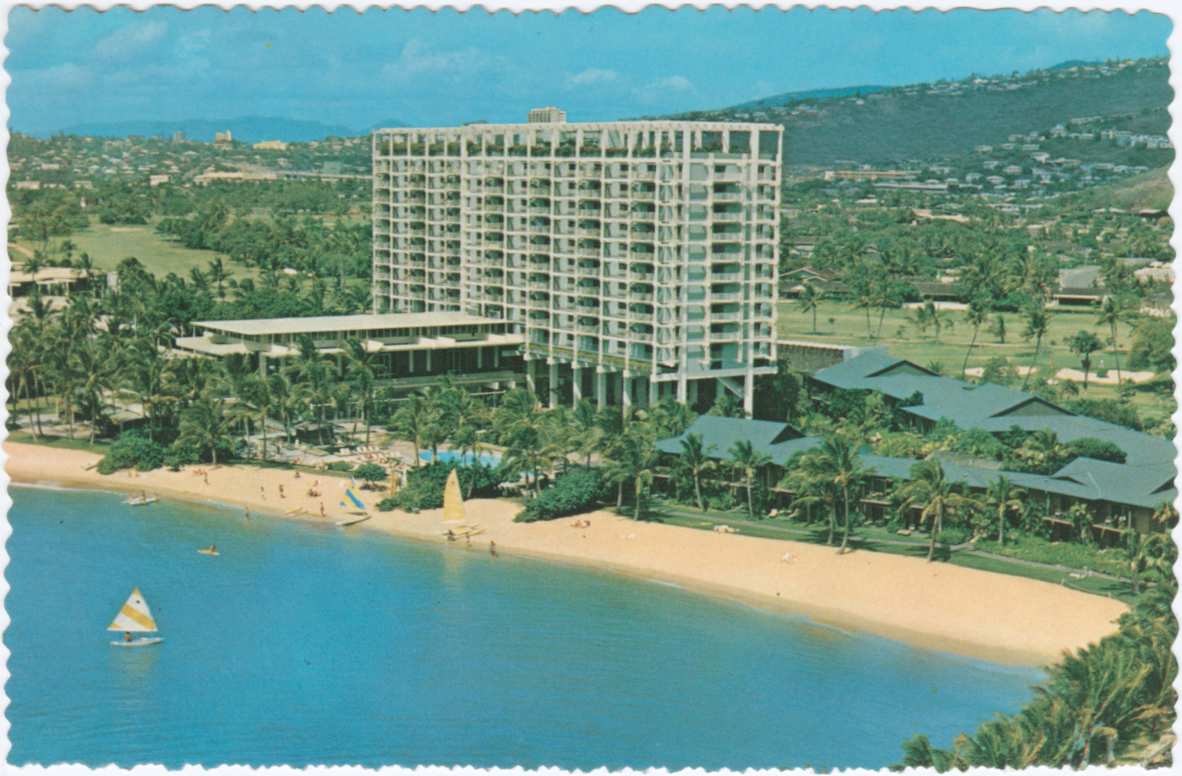
Honolulu's most spectacular resort hotel. The Pacific Ocean at your doorstep and a lagoon with performing porpoises, just 15 scenic minutes from Waikiki.

CURTEICHCOLOR® 3-D NATURAL COLOR REPRODUCTION (REG. U. S. A. PAT. OFF.)

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Kahala Hilton

Honolulu, Hawaii

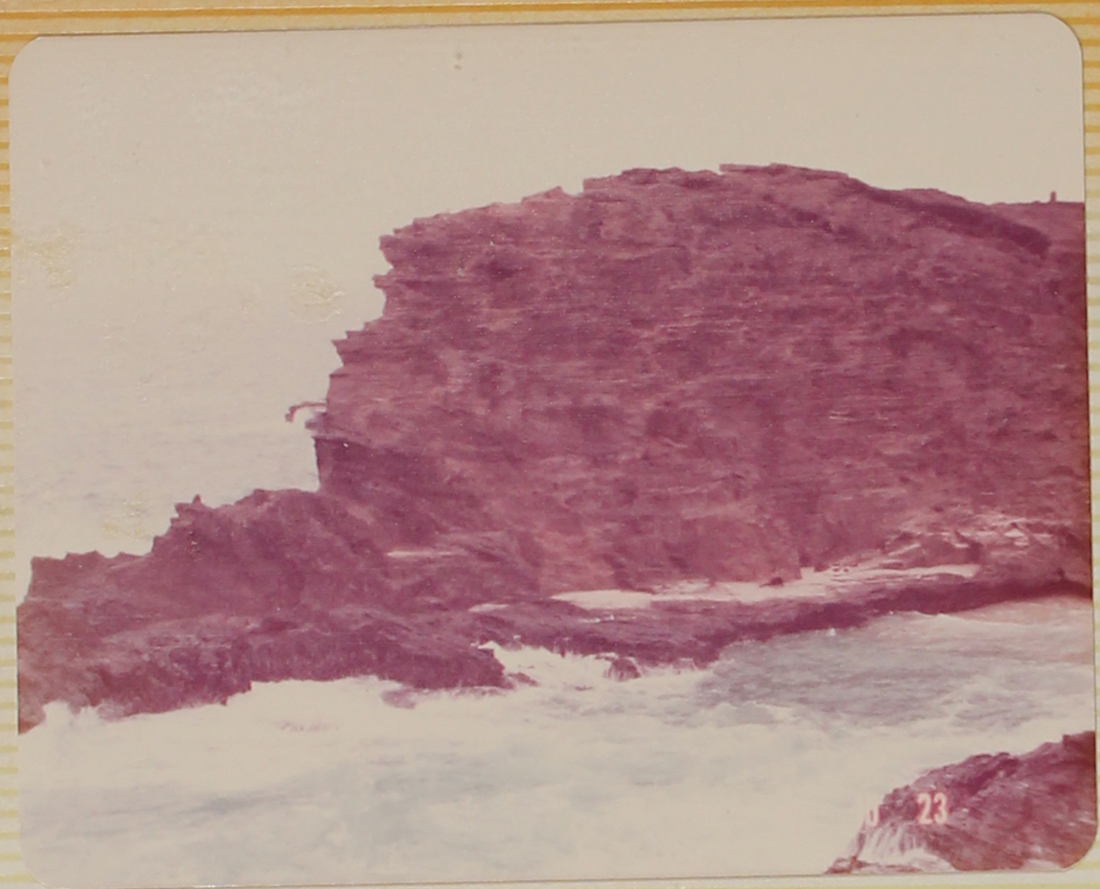
Honolulu's most spectacular resort hotel. The Pacific Ocean at your doorstep and a lagoon with performing porpoises, just 15 scenic minutes from Waikiki.

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CULTURAL PLAZA
MOONGATE STAGE
75 10 23


75 10 21


75 10 23





THE POLYNESIAN CULTURAL CENTER *presents*

"INVITATION TO PARADISE"

Theater and Company Manager—SAMUELA LANGI

Technical Services—SHISHIR KUMAR Lights—WARREN TRUEBLOOD

Sound—'AFA TONGA

Overture Music—JACK DEMELLO





HAWAII

Dance Leader
MOANIKEALA WOOD

Assistant
KAWAIMAKA LONOAEA

Conch trumpets and native drums announce the arrival of the Ancient ALII (King and Queen) who have come to be entertained this night by their loyal subjects.

A KOOLAU AU

An old hula tells of the Goddess Hiiaka's visit to Windward Oahu and her encounter with the wind and rain.

MAIKA'I KE ANU O WAIMEA

A men's hula depicting the splendor and beauty of WAIMEA on the big island of Hawaii.

HANA CHANT

A proud tribute to HANA on the island of Maui — birth place of Kaahumanu — favorite wife of King Kamehameha the Great.

HOLOHOLO KAA

A modern fun hula describing the sensations and pleasure of riding in an automobile composed when the Auto first arrived in Hawaii.

ANAPAU

A men's hula depicting the riding of a "frisky horse."

HEALOHA NO O HONOLULU

A well-known and popular hula recalling in the old days a voyage home to Kona, Hawaii from Honolulu stopping at many ports on other islands along the way.

LOVELY MAILE LEI

Composed by Maddy Lam in 1964, this song honors the fragrant MAILE LEAVES, worn anciently as a wreath of Royalty and today for special occasions.

NA HULA MELE

A modern dance medley using the PUILI, or split bamboo; the IPU or large gourd; the ULIULI, or feathered gourds.

TONGA

Dance Leader
FAKASI'I'EIKI TOVO

Assistant
'ANA LANGI

A Conch Shell Chorus and the thunder of drums call the Tongans together to present the:

MA'ULU'ULU

Written by UAI FA, this sitting HAND DANCE describes the beauty of the villages and activities at the Cultural Center and honors the Center as the Great Gathering Place of Polynesia.

TAU'OLUNGA

Wearing traditional costumes worn only on special occasions, young girls exhibit their charm and skill in dancing.

KAILAO

Warriors demonstrate their skill with the short spear in this WAR DANCE adopted by Tongans from the neighboring Island of UVEA which they once ruled.

HIKO

For a GAME of skill, young girls of the Village juggle the tuitui fruits or candlenuts.

TAU'OLUNGA

In Tonga this Tau'olunga, in which a young man dances with a young woman, is the way we informally entertain SPECIAL GUESTS.

LAKALAKA

This traditional STORY DANCE describes, in the early 1800's, the experiences of Joseph Smith, a Modern-day Prophet and founder of the "Mormon" Church.

SAMOA

Dance Leader
SOSENE SAMOA

Assistant
VAI FA'AMALIGI

The "High Talking Chief" greets the audience.

MUSUMUSU MAIA

Samoans describe the deep love in a beautiful romance destroyed by gossip and family prejudice.

FALA'ULA E

An old chant used to assemble villagers to hear Leaders debate important issues usually combined with spontaneous dancing —the SLAP DANCE as demonstrated in this number is a test of Coordination and Skill learned by the Men to prove themselves ready for the hand of the Chief's Daughter.

SASA

The Sasa describes Village life in Samoa such as the husking of coconuts, fishing, and the making of sennit.

O LE NIFO OTI

The dance of the HOOK KNIFE, performed by the MANAIA or Son of a Chief, once signaled victory at the end of battle. Today, Samoans add FIRE to the Knives calling for even more skill and courage.

SAVALI AFI

Anciently, in some Polynesian Islands, walking on hot stones, searingly heated by huge fires, was a religious rite and a feat of extreme courage. This modern adaptation of an ancient practice by the Samoans at the Cultural Center also calls for great courage. Belief says that "only men who are afraid will be burned."

TAUALUGA

All Samoan Occasions are traditionally closed with a Tauaiuga in which men show strength and agility by their antics as they compete for the hand of the TAUPOU. She wears the royal costume made of tapa, shells, feathers and leaves dressed with coconut oil so delicate it is made for nearly every performance.

MAORI

Dance Leader
LILIAN KERSHAW

Assistant
EDWIN NAPIA

The sound of the PU KAEA (ancient Maori trumpet) and a call from the Village Watchtower announce the approach of Strangers. They are greeted with a WERO (customary challenge) and welcomed with traditional songs and dances.

KARANGA

"Welcome! Strangers from Afar! We demonstrate for you the deep love and devotion for our ancient Maori Culture which will never die wherever we may go."

COMBINATION POI

The short poi, of ancient origin, helps to make the wrist flexible for the weaving of clothing. The Poi variations are a display of coordination and skill and express various phases of nature. A traditional poi ball is wrapped in leaves of the swamp plant "Raupo". The "Flax" plant provides the string.

KARANGATIA RA

An old Action Song of Welcome to all who have assembled expressing deep affection and love for absent friends.

KA PANAPANA

An ancient Women's HAKA of Welcome to the multitudes who have gathered. "We are a mighty people and will triumph over our enemies."

POROPEIHANA

First performed in anger but now in tribute to SIR APIRANA NGATA, one of the first MAORIS to be knighted by the King of England and serve as a member of Parliament. This Men's HAKA describes his fight for continual Prohibition of Liquor for his people in New Zealand.

TAHITI

Dance Leader
ERENA MAPUHI

Assistant
TEHINA MO'O

A greeting from our Tahitian Chief and the compelling beat of the To'ere (wooden drum) call the Performers on stage.

MOOREA

Maidens dance to a fast moving drumbeat descriptive of life on MOOREA, one of their beautiful Islands.

OTEA

An exciting dance depicting the many facets of Tahitian Life. The men are specially featured with an exciting display of dancing skill.

OTUI

To the staccato of the To'ere and the Throb of the Pahu drum, selected native dancers, chosen to entertain the villagers, challenge each to outdo the other.

ARUTU TE PAHU

"Beat the drums" - and the Tahitians dance in an expression of great exuberance over this night's performance.

FIJI

Dance Leader
EPELI LIGAIRI

Assistant
ALANIETA SIGAVATA

The rhythmic cadence of the LALI arouses the fervor of Fijian Warriors as they prepare themselves for WAR.

TEIVOVO

A CIBI (war cry and challenge) calling out to the enemy before battle to come forth and fight or flee. There will be no escape!

RUA-A-MATUA

A traditional and exciting Spear Dance telling of two elders who taught their people the MEKES of War and describing the exploits of their legendary warriors.

MARAMA

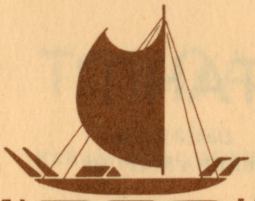
This SEASEA, or standing Fan Dance performed by Women describes a legendary book brought to Fiji by our forefathers upon leaving their ancient homeland. The Book prophesies of a terrible Hurricane bringing with it much change to Fiji.

TURAGA

An exciting VAKAMALOLO or Men's sitting Hand Dance describing Great Britain's Declaration of War against Germany and the joining of FIJIAN forces, as part of the British Commonwealth, into the conflict.

BULA LAIE

Composed by the celebrated ISIRELI RACULE paying tribute to the Polynesian Cultural Center as the "gathering place of Polynesia." This number, written when the Cultural Center was first created, is recognized by many as the Center's Theme Song.



The purpose of it all

There is far more to the Polynesian Cultural Center than meets the eye. It is in fact, a non-profit educational and cultural activity of the Church of Jesus Christ of Latter-day Saints (Mormon), created to perpetuate and preserve the arts, crafts and cultures of Polynesia and to provide jobs and scholarships for Polynesian students attending The Church College of Hawaii. More than 400 students "work" their way through college by singing, dancing and filling other assignments at the PCC.

In 1850 Mormon Missionaries carried the message of the Church to the Hawaiian Islands and later through-out the Pacific basin. In 1865 a six thousand acre plantation was purchased at Laie, as a settlement point for members of the Church.

"The Glory of God is Intelligence", is one of the keystone beliefs of the Mormon faith and to implement that belief, education both spiritual and academic was initiated at Laie. At first an elementary school was built followed in 1919 by the Mormon Temple and in 1955 The Church College of Hawaii was opened, an accredited liberal arts college.

Upon completing their education these Polynesian students return to their homes having acquired a modern education, knowledge of their own culture, a respect for other cultures, and are equipped to help in the development of their homelands.



THE POLYNESIAN CULTURAL CENTER *presents*

"INVITATION TO PARADISE"

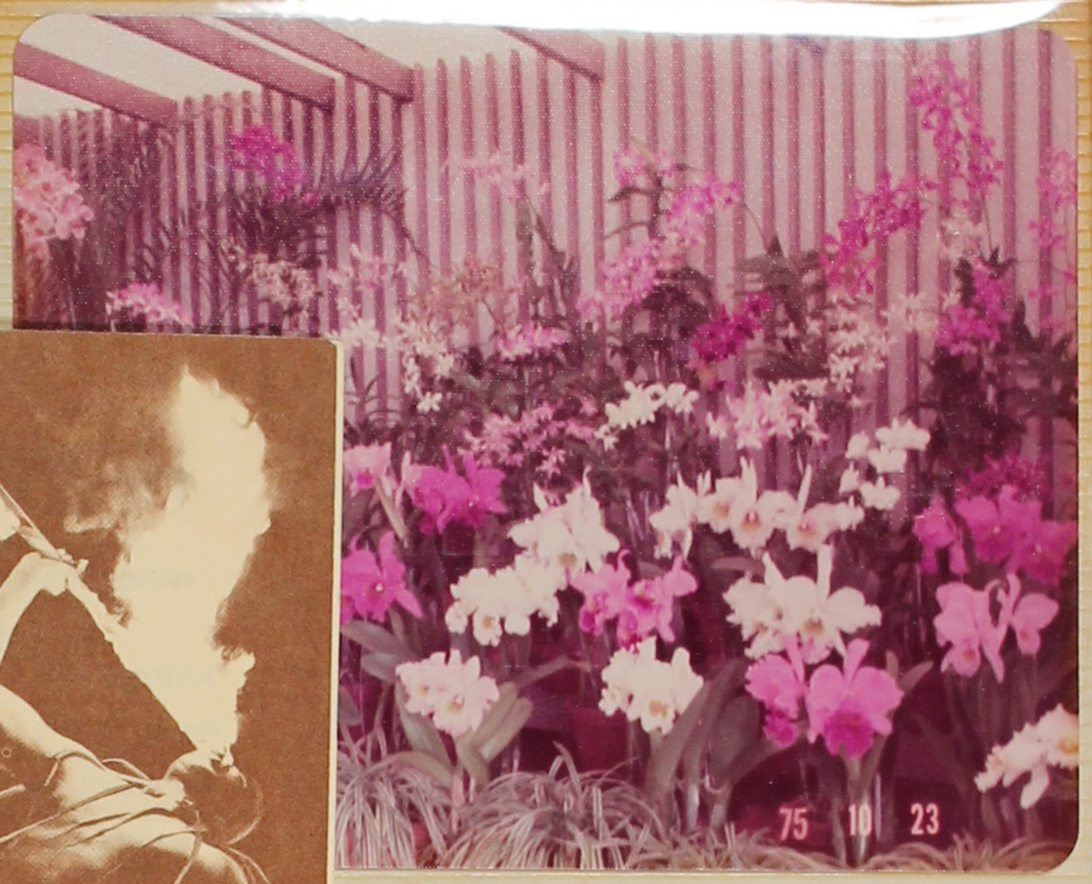
Theater and Company Manager—SAMUELA LANGI

Technical Services—SHISHIR KUMAR Lights—WARREN TRUEBLOOD

Sound—'AFA TONGA

Overture Music—JACK DEMELLO










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POLYNESIAN PA
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POLY


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MADE IN JAPAN