



honolulu park place

NEWSLETTER • JULY 2020

Announcing the Grand Opening ...

Park Place Café Opens Wednesday, July 1, 2020

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Welcome to the Park Place Café where during the first week of service, there will be **free samples** offered to residents. Please come in and get to know **Chef Ken Weir**.

His main goal is to accommodate the residents in the building to have a great experience and fine home-cooked meals that will take you back to a time when food was comforting and delicious, yet affordable.

Chef Ken can offer everything from pool parties, pupu parties, birthday/retirement parties to a simple *paina* where you and your family can gather to celebrate a special gathering. He is equipped for full-service catering and can provide a fresh fruit/vegetable platter, a delivered pupu/appetizer party to your residence or on the premises.

Lunch services will be open at the beginning, and eventually dinner will be offered from 4:00–6:30 pm, depending on your feedback.

Read a feature story about Chef Ken here: “Mother and son keep laulau tradition alive.”

<https://www.staradvertiser.com/2018/03/13/food/back-in-the-day-food/mother-and-son-keep-laulau-tradition-alive/>

Open for Lunch

Tuesday through Saturdays

11:00 am to 4:00 pm

MENU FOR THE WEEK OF JULY 1-4, 2020

Wednesday, July 1

Sweet & sour pork w/assorted fresh vegetables; Steamed Hapa Rice; Mini Tossed Salad w/cucumbers & cherry tomatoes, \$10

Ken's Hawaiian Lau Lau Plate Special; Homemade Lau Lau w/pork & butterfish; Steamed Hapa Rice & sweet potatoes; Ono chunky lomilomi salmon, \$12

Thursday, July 2

Boneless shoyu chicken w/assorted Asian vegetables; Steamed Hapa Rice; mini tossed salad or Noel's potato salad, \$10

Ken's Hawaiian Lau Lau Plate Special, \$12

Friday, July 3

Local style Beef Stew with Molokai Sweet Potato; Steamed Hapa Rice, Mini Tossed Salad or Noel's Potato Salad, \$10

Ken's Hawaiian Lau Lau Plate Special, \$12

Saturday, July 4

Au Jus Hamburger Steak w/homemade gravy; Steamed Hapa Rice; Mini Tossed Salad or Noel's Potato Salad, \$10

Grilled Hamburger/Cheeseburger Deluxe on a Potato Roll (lettuce, tomato slice & onions); a Bag of Potato Chips or a scoop of Potato Salad, \$10

Grilled Jumbo Beef Hot Dog on a Sweet Roll (ketchup, mustard, relish, onions); a Bag of Potato Chips or a scoop of Potato Salad, \$10



Shoyu Chicken served to the HPP Board of Directors: ONOLICIOUS !

Meet Ken Weir

Park Place Café Manager



With over forty years of professional experience in the culinary industry, **Chef Ken Weir** has served in an impressive array of diverse venues including inter-island cruise ships, Kahuna Ville restaurant in Las Vegas, Honuz restaurant in Kailua, Queen Kapiolani Hotel, YWCA Cafe Julia, Hawaii Pacific University, Buzz's Lanikai Steak House, and the Foodland chain of stores. Some of the chef-made products which he created for Foodland are

still being sold in the stores. The hallmarks of his culinary career are creativity, innovation, and service to the community.

A highlight of Ken's career was his leadership in the Key Project in partnership with Richard Wagner, Certified Executive Pastry Chef, whom he highly respects. The Key Project, undergirded by private and public funding sources, was a non-profit organization which launched and operated a Culinary and Baking Program. The program equipped disadvantaged youths with the skills they needed to be gainfully employed in the community. An integral part of the program was the development of important workplace attitudes and behaviors such as punctuality, responsibility, teamwork, and customer service. Their service learning included the preparation of meals for the elderly, an initiative of Ken and his wife. He takes pride in the fact that a hundred percent of the youths in the program obtained their GED certificates and transitioned to jobs in the community.

Ken and his wife, Noel, have two grown sons. Noel has worked in the culinary industry as an Assistant Pastry Chef. Ken's creativity is also reflected in his avocation—cultivation of Bonsai.

He aims to offer HPP residents "fine home-cooked meals that will take you back to a time when food was comforting and delicious, yet affordable."

Ken is eager to service the residents at Honolulu Park Place, and we are looking forward to being beneficiaries of his extensive culinary experience and expertise.

-Interview by Mimi Yoshikawa



Shower stalls and toilets will be replaced.

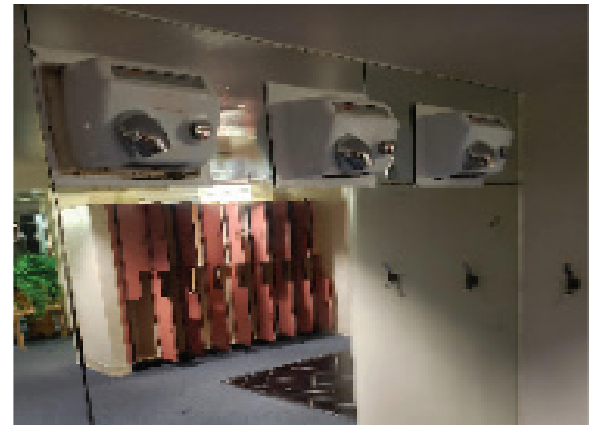
**MASKS ARE REQUIRED
in the elevators
and common areas**

**To keep social distance, no more
than 4 people in the elevator unless
you are part of a family unit.**

What's New at HPP?

Fitness Center: The Fitness Center, having been closed during the COVID-19 pandemic, has reopened to residents only, no visitors. Only 10 residents will be allowed into the gym for one hour at a time. Please practice social distancing while using the Fitness Center.

Long House Renovation: After an interruption due to the COVID 19 pandemic, the renovation of the Long House is moving along. General Manager Walt Miranda and his staff have completed the first stage of the renovation which entailed opening the space between the kitchen and the seating area. The design of the kitchen, to include all new appliances, has been finalized with the assistance of a professional designer. The appliances and new cabinets are on order as well as new furniture. The committee is finalizing its selection of a new floor covering. We anticipate completion of the project in the next three months at most.



Inside the Women's Locker Room

Women's Locker Room: The HPP Board of Directors approved a plan for renovation which will involve four areas: 1) Remove and replace the Steam Room Ceiling; 2) Replace the toilets and reframe the poles and walls, and add new doors; 3) Remove the hand dryers and install a small sit-down counter installed with handheld hair dryers; and 4) Repair water-damaged shower stalls, remove all stainless steel doors and interior poles; install new doors and shower heads in the ceiling, and install LED lights.

The work should take 6-8 weeks to complete.