

*20<sup>th</sup> Annual Maui Onion Festival  
FACT SHEET*



*Date:* *Saturday, May 2, 2009*

*Time:* *10 am – 8:30 pm Center Stage  
10 am - 8 pm Beach Lawn Stage*

*Location:* *Whalers Village  
2435 Kā'anapali Parkway*

*Admission:* **FREE**

*Event Description:* *Whalers Village Fine Shops & Restaurants hosts their signature event, the Maui Onion Festival, honoring Maui's most famous export.*

*The fun, family event is open to the public, featuring a full day of celebrity chefs demonstrating cooking techniques followed by food sampling for the audience, best onion recipe contest, keiki and adult 'raw' Maui Onion eating contest, food and product booths, island music and entertainment and more.*

*Special shopping promotions start April 27 and a Maui Onion pairing takes place on Friday, May 1, at Hula Grill restaurant. For more information or tickets for the dinner, contact Hula Grill direct at 808-667-6636.*

*Emcee:* *Guy Hagi of KGMB9*

*Chef Participants:* *Patrick Callarec of Chez Paul in Olowalu  
James McDonald from Pacific 'O and I'O restaurants, Lāhaina  
Russell Siu of 3660 on the Rise, Honolulu  
Colin Nishida from Side Street In, Honolulu  
David Paul of David Paul's Island Grill in Lāhaina*

*Judges:* *Rick Browne, host and executive producer, PBS series Barbeque America  
Chris Speere, coordinator, Maui Culinary Academy  
Carla Tracy, dining editor, Maui News  
Shannon Waineki, food editor, Maui No Ka Oi magazine*

*Booths:*                    *Grown on Maui Farmers' Market – variety of fresh produce*  
*Maui Onion Growers Association – crispy, fried Maui Onion Rings and*  
*boxed Maui Kula Onions*  
*Ali'i Kula Lavender – assortment of lavender-based products*  
*Sansei Seafood Restaurant & Sushi Bar – 'ono plate lunches*  
*Kona Brewing Company Beer Garden at Kapalua Room, Leilani's restaurant*  
*Whalers Village – event t-shirts and other logo items (proceeds from the*  
*sale of all Maui Onion logo items benefit Habitat for Humanity)*

*Center Stage:*            *10 am    Emcee Guy Hagi kicks off the event, followed by*  
*Patrick Callarec's demonstration, followed by samples*  
*11 am    James McDonald's demonstration, followed by samples*  
*Noon     Raw Maui Onion Eating Contest (keiki division)*  
*1 pm     Russell Siu's demonstration, followed by samples*  
*2 pm     Polynesian Hula Show*  
*3 pm     Maui Onion Recipe Contest*  
*4 pm     Raw Maui Onion Eating Contest (adult division)*  
*5 pm     David Paul's demonstration, followed by samples*  
*6 pm     Colin Nishida's demonstration, followed by samples*  
*7:30 pm Tahitian Dance Show*  
*8:30 pm Close*

*Beach Lawn Stage:*    *10 am    Tahitian Show*  
*11 am    Cooking with Cutty, TV celebrity chef Cutty Cutler shows kids*  
*how to make a fresh Hawaiian Smoothies*  
*11:30 am Maui Onion Growers Association representatives talk story*  
*about the history and cultivation of the Maui Kula Onion*  
*1 pm     The Air Force Band of the Pacific*  
*3 pm     Beniot Jazz Works*  
*5 pm     Polynesian Hula Show*  
*6 pm     Island Sounds by Ray Gooliak*  
*7 pm     The Air Force Band of the Pacific*  
*8 pm     Close*

*Parking:*                    *FREE ... all day at Whalers Village parking garage*

*Sponsors:*                *Bargreen, Island Air, Kona Brewing Company, Hawai'i magazine, Honolulu*  
*magazine, Marriott Ocean Club and Kā'anapali Beach Resort Association*

*Media Contacts:*         *Lisa Donlon, Marketing Manager, Whalers Village Fine Shops & Restaurants*  
*808-661-4567*

*Charlene Ka'uhane, Ka'uhane Communications*  
*808-243-2290*

[Charlene@KauhaneCommunications.com](mailto:Charlene@KauhaneCommunications.com)

*Sandi Yara, PR Partner, Ka'uhane Communications*  
*808-221-2759*

[SANDI@KauhaneCommunications.com](mailto:SANDI@KauhaneCommunications.com)