



Third Sat of the Month

Chef Shangri-La

7930 W. 26th St.
North Riverside, IL
chefshangrila.com

Happy "Tiki" Hours. 3-6PM

Trader Vic's, LA Live

800 W. Olympic Blvd.
LA, CA 90015
tradervicsla.com

Unsteady Freddie's Surf-Rock Shindig
First Saturdays

Otto's Shrunken Head

538 East 14th St.
NY, NY 10009
ottosshrunkenhead.com



UPCOMING

The Gathering II

April 20-22, 2012
Mojave Oasis Resort
Newberry Springs, CA
mojaveoasis.com

This unique experience, the brainchild of lifelong Tiki superfan Amy Boylan, is a true answer to the prayers of those who have ever wanted to combine the love of the roughing it in the great outdoors and the passion for Tiki! The remote site in Newberry Springs, 20 mi northeast of Barstow, offers lakeside camping, vintage trailer rentals, and the showers, toilets and electricity of a full-service campground. The second "Gathering" event will feature DJ Jeff "Bigtikidude" Hanson, vintage movies, a carving area, a vending area, a trailer crawl, a drink contest, a trailer and tent decoration contest, lake activities, a goodie bag packed with cool Tiki swag, live entertainment by Insect Surfers, The Smokin' Menehunes, The Hula Girls, and another incredible Saturday night performance by The Tikiyaki Orchestra!

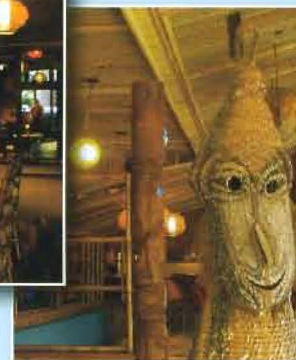
Hukilau

April 19-22
Bahia Cabana & Best Western Oceanside
Ft. Lauderdale, FL
thehukilau.com

Celebrate "a magical Polynesian weekend in america's vacationland" with none other than Sven Kirsten, as he presents unpublished images from his archive. Join Jeff "Beachbum" Berry as he presents "The Revenge of the Zombie." Stare with wide eyes at the multimedia presentation of Tim



photos: Sven Kirsten



Polynesian Pearl

Trader Vic's returns to Portland, Oregon

Story by Vanessa Salvia

A tropical wind settled over northwest Portland's Pearl District as Trader Vic's opened its doors for a sneak preview of the storied establishment. Opening night was August 1, but lucky Tikiphiles and media people got to experience it first-hand almost a week earlier. As the crowd entered past the water feature and tropical plants at the front door, the kitchen geared up to deliver plates of bite-size morsels, while the bartenders worked out their cocktail shaking arms for the special event.

Though not in place on the night of the press preview, a 9-foot Rarotongan Tiki sculpted by Paul Nielson of Portland-based Munktiki will soon stand watch outside the restaurant. That sculpture inspired Nielson's design for the Trader Vic's Portland mug, which though unveiled to the press on July 25, was still in unfired wet clay. The mug will be available sometime this fall, with limited editions and super limited editions in both wood and stone finishes promised. A mug this special will of course hold a signature drink: Trader Vic's has created a Portland-only cocktail called Nelson's Blood, tasting of lemon, orange, blood orange, brandy, dark rum and falernum, and topped off with spicy ginger beer. The delicious drink is named for sea captain Horatio Nelson, who lore tells was put to rest in a rum barrel when he expired at sea. The sailors drank the rum in his cask in honor of the great captain. Heather Gregg of Portland's Thatch Tiki bar created a cucumber-infused martini, which will be on the menu along with Vic Bergeron's original Mai Tai recipe.

No two Trader Vic's are exactly the same, though all feature exotic and sophisticated tropical beauty. Portland's new modern design places the bar central to the large restaurant, which is comfortably divided into different seating areas, from a private dining room to accommodate large-ish groups to rounded vinyl-clad booths and bar stools. Large glass fishing floats hang above walls papered with hand-painted bark cloth, hand-hewn canoes hang from the ceiling, tribal masks, and of course, large and small tiki carvings adorning many surfaces. Surrounding the bar is an impressive collection of kitschy cocktail glasses, bowls, and barrels. Tucked in back is Trader Vic's traditional wood-fired oven roaring behind a big glass wall, heating up pork ribs and a massive burger layered with pork belly, pineapple, cheddar and Vic's special mayo. The menu has something to appeal to everybody, including such specialties as beef gho-gho (steak with soy sake sauce), duck tacos, delightfully crispy and addictive crab rangoons, crispy prawns (butterflied and coated with panko), ice-cold oysters on the half-shell, even veggie egg rolls with tofu.

Portland is lucky enough to have two well-established tiki bars already—Thatch and The Alibi—and now Trader Vic's triumphant return bumps up the TIPSy factor for Portland proper quite a bit. Trader Vic's formerly occupied a space in the Benson Hotel from Tiki's heyday in 1959 to 1996, then sadly left our corner of the northwest. That they're back and better than ever attests to the enduring power of tiki and our never-ending desire to visit paradise, even if it's only long enough to finish a pu pu plate.