

Katy Bourne is Top OCC Marathon Finisher

Outrigger's Katy Bourne led all of the Club entrants in the 1993 Honolulu Marathon, finishing the 26.2 mile race in 3 hours, and 13 minutes. She was the 4th Hawaii woman and the 27th woman overall to finish the grueling race.

Outrigger had a large contingent of members entered among the 29,514 entrants in the 21st annual event on December 12.

The first male to finish was John Cheever in 3:23.

Most OCC runners were at the Club by 4:30 a.m. for a photo and a ride to the starting line in the OCC van driven by Richard Ferguson.

After completing the race, members were greeted at the OCC tent in Kapiolani Park with refreshments. Later, sporting their finisher t-shirts and leis, the runners gathered at the Club for Sunday Brunch. ☺

OCC Marathon Results:

Katy Bourne 3:13
 John Cheever 3:23
 Keoni Kino 3:30
 Paula Jenkins 3:34
 Don Eovino 3:55
 Richard Johnson 4:04
 Barbie Crandlemire 4:07
 Jim Stahl 4:07
 Arnold Lum 4:08
 Em Lucas 4:11
 Chris Worrall 4:25
 Dave Cheever 4:25

Norm Dunmire 4:45
 Patti Mowat 4:48
 Ed Moore 4:49
 Stephen Gee 5:05
 Ken Brown 5:16
 Bruce Ames 5:24
 Blake Johnson 5:45
 Ruth Munro 6:05
 Cynthia Pearson N.A.
 John Butler N.A.
 Dave Monahan N.A.
 Jack Scaff N.A.



KATY BOURNE



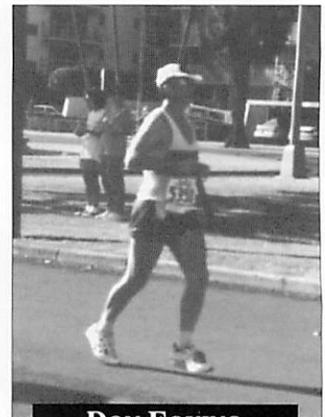
Runners gathered at the Club at 4:30 a.m. for a ride to the starting line—front, Blake Johnson, Ken Brown, Arnold Lum, John Butler, Laurie Whipple and Kristin Whipple. Second row, Dave Monahan, Norm Dunmire, Ruth Munro, Barbie Crandlemire. Third row, Ed Moore, Stephen Gee, Suzanne Gee, Don Eovino, Andrea Lehman, Carolyn Cleator, Bruce Ames and Mike Thoma.



KEONI KINO



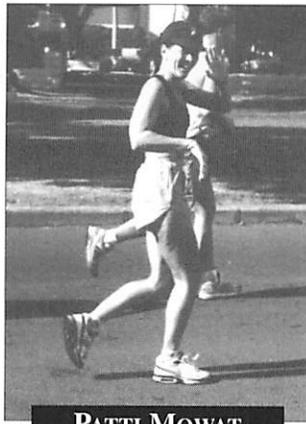
PAULA JENKINS



DON EOVIINO



BARBIE CRANDLEMIRE



PATTI MOWAT



ARNOLD LUM



ED MOORE



EMERY LUCAS



KEN BROWN



CHRIS WORRALL



NORM DUNMIRE

OCC's Best Chefs

If you want a dessert fit for a President or a Valentine, try this Swedish Cherry Cake.

Swedish Cherry Cake

1/4 cup butter
 1 cup sugar
 1 egg, beaten
 1 cup sifted flour
 1/2 tsp. soda
 1/8 tsp. salt
 1 1-lb can sour pitted cherries, thoroughly drained and coarsely chopped (keep juice)
 2/3 cup coarse chopped walnuts

Cream butter and sugar together thoroughly; add and beat in egg. Sift flour, soda and salt together and add to creamed mixture alternately with chopped cherries. Fold in nuts. Spread in 9x9 inch greased and floured loaf pan and bake at 375 degree for 25 minutes or until done. Cool a few minutes then remove from pan and cool on a wire rack.

When cold, spread with topping as follows:

Topping

1/2 Tab. unflavored gelatin
 2 Tab. cold water
 1 cup heavy cream

Soften gelatin in cold water and dissolve over hot water. Whip cream until it starts to have some body then gradually add the softened gelatin. Spread on cake and refrigerate while making the glaze.

Glaze

1 cup cherry juice (add water as necessary to make cup)
 1/2 cup sugar
 2 Tab. cornstarch
 1/2 tsp. red food coloring

Combine and cook, stirring until thick and clear. Cool, stirring often. Add few drops of almond extract. When almost cold, spread over the cream topping. ☺