

**AU HOY** and his crew start early preparing for a clam bake. At Monday's clambake for 450 people at the Outrigger Canoe Club, for example, Au Hoy started work at 1 a.m.

They dug a long trench in the sand, spread the coals, covered it with chicken-wire. When the coals were hot, they heaped the fire with keawe wood, banana leaves and stumps, ti leaves and seaweed. At 3 p.m., while a swimsuit-clad crowd watched, they heaped on 1½ tons of fresh seafood flown in the day before from Boston.

The haul included 10,000 clams, 8,000 oysters, 500 lobster, plus local shrimp, crabs, corn on the cob, sweet potatoes and French loaves.