

HOLMGROWN ZINE

Issue 5



Fig.1: SHAKA



Fig.2: WHATTUP

Top 5 Places Dag
Wants to Skate

You'll never guess #4

Holmgrown's First
Foray into
Commercial Ads

Tropical Literature

"I stood & watched the doors close
on a perfectly airconditioned
subway"

Warmth and Peace?

Dag Holm with Urban Ebert



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NOTE FROM THE EDITORS:

There is NO THEME to this issue of the zine. We understand that many of our zines have had a theme. That does not mean that every issue must have a theme. This note does not mean that no zines going forward will be themeless (as this issue is). How about instead of asking us incessantly about the theme of the zine, you sit and enjoy the zine without asking so many questions! Dag and Urban commit to making no promises regarding advanced notice of zine theme.



WANDEX: DICHIE HOLE: ALIA WUJU: HAN: DENVER: HOU: TAIWAN:
CELESTINE: STYLING: JEFF ALESSIO/CELESTINE: MODELS: KALINE/
EASTWEST: NICK ADAMS/EPIC: OMAR'S MEN

**are you thinking about the problem
at a holistic level**



DAG

HOL M

LIGHTNING

"IT'S
SHOCKING
HOW FUN
IT IS"

"FUN!!"
"ARGHH"

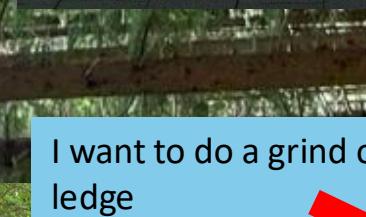
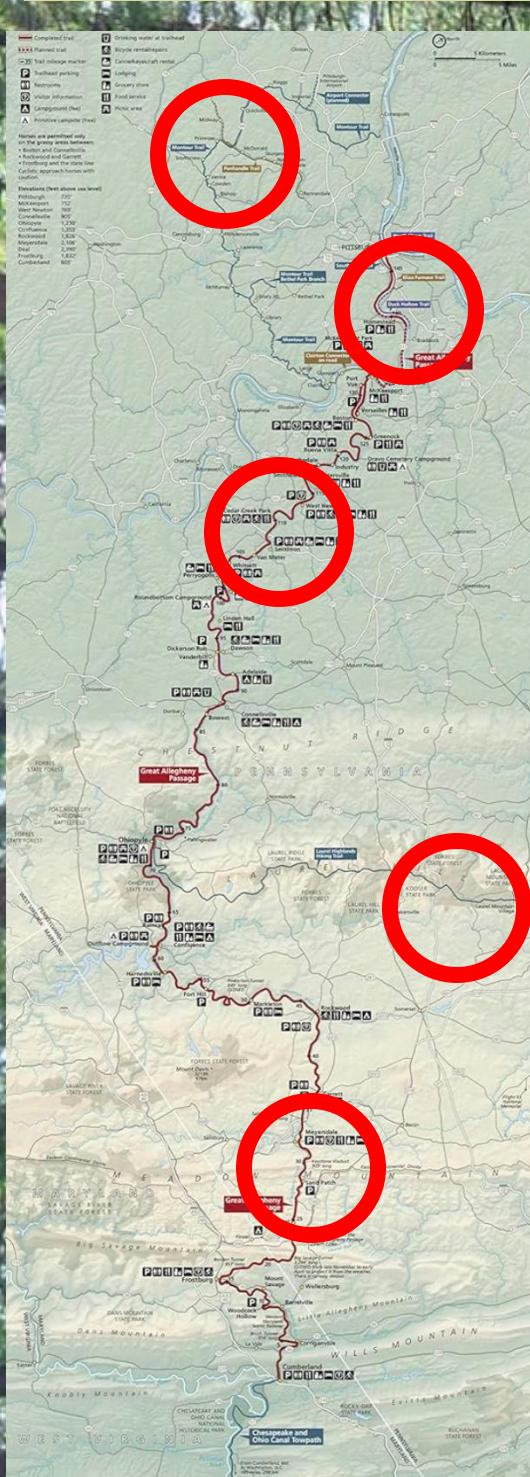


GET YOUR
TICKETS TO
NOW!!

FESTIVAL

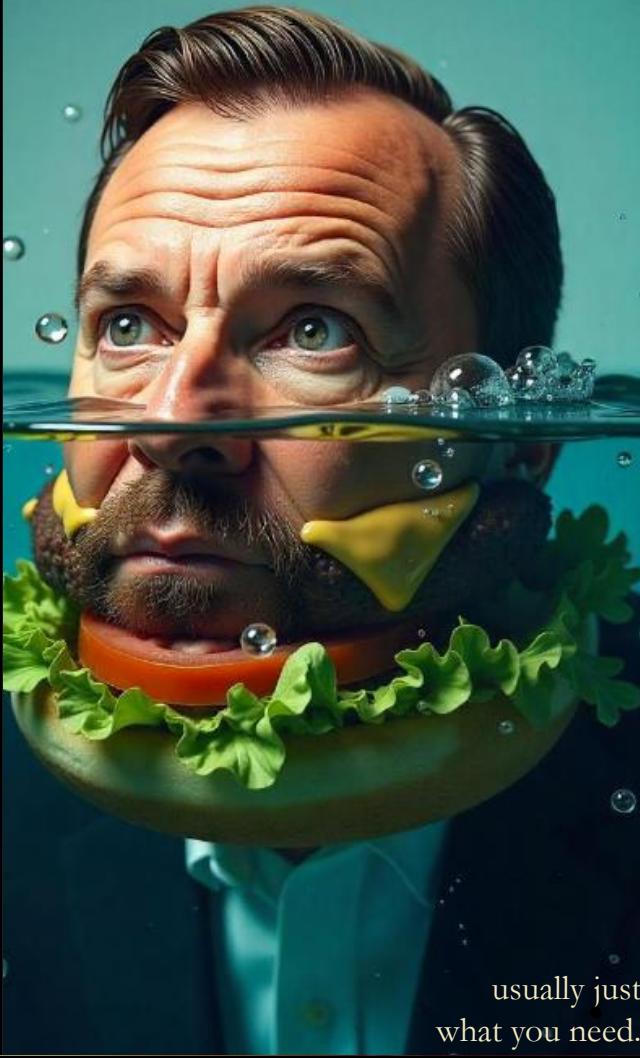
BORED?
!?!?

Top 5 Places I want to Skate

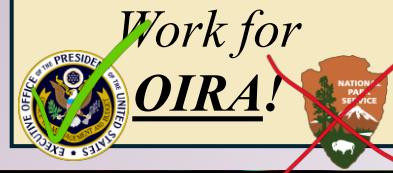


Whatever
you do,
DO NOT
ADVERTISE
HERE
It will NOT work

ERIC BORGER



Are You
Problematic?
Feel like you
can only
express yourself
through obtuse
economics
discourse online
dichotomizing
the impacts of
specific federal
& state
immigration
policy?



PLOOD: the music app
when u have
that itch

Music has too many noises – Just listen to the
specific parts that you like!

- Tiktok bass riff 0:28 – 0:31 !
- Over & Overrrrr!

- The opening vocal riff of HUMBLE
- compilation of Sza taking a breath on the mic !
- The entire Chopin's Scherzo 3 but only the LEFT
HAND PART !

WHITEOUT POEM

Eating Your Hawaii



By Erik

Getting gourmet chefs to agree on cuisine is like getting global leaders to agree on anything. It's just not something that happens every day. Sometimes, though, the

people can rally together for the sake of a cause. After all, didn't Stalin and FDR get together when they decided that they had had enough?

Didn't The Who sing, "I'm not the person I used to be"? And when it comes to the reputation of Hawaiian cuisine (or lack thereof, as it turns out), chefs who are

the highbrow tourist dollar converge harmoniously to talk

the Aloha state.

On one occasion, chefs gathered at the private dining room of swank

to beef

in Hawaii.

The chefs believe that Hawaii suffers from a severe case of

syndrome, and they want the world to know that America has gotten its act together and can put a meal on the table comparable to any

United Fisheries, where restaurants bid for the day in the wee hours of the morning is fading away.

It was just entrepreneurs."

It's true. Over the last several years, Hawaii has carefully selected a number of dues

Philippe Padovani, executive chef at La Mer, is a prime example. Born in France and raised in Australia, Padovani cultivated his skills before being lured to Hawaii. He didn't come to the islands because he believed it was on the cut. Rather, the Halekulani dangled an offer he couldn't refuse. The opening of his

France would have to wait a few years. After playing around with the vast array of Hawaiian products at his disposal, Padovani became a

Hawaiian cuisine, a volcano waiting to erupt. "There will be a big market for food in three or four years,"

one large element—an emphasis on the use of island products—seafood, fruit, vegetables and herbs—utilized in an infinite number

restaurants keeping the ingredients

Won Kee, located in Waikiki's Aloha Surf Hotel, epitomizes the hybrid of cuisine by serving Eastern

seafood is kept so you can pick the crab, prawns or lobster of your choice. Their specialty is

lobster

The not so common blend of island products and traditional cuisine can be sampled at 445 No-honani, Honolulu. Owner Sergio Battistetti opened the first Italian restaurant on the island. Now there are

A more sophisticated menu has evolved from traditional Italian cuisine," he says about his menu offerings, which includes

Hawaiian

I stood & watched the doors close on
a perfectly airconditioned subway
on a hot platform
& kicked a rock onto the third rail
in jealousy
Everyone in the car noticed and immediately forgot

KICK KICK KICK these

expensive



LINES AND SPACES



the intent was to imitate the human voice through carefully arranged compositions and a relaxed, melodic approach to improvisation

grainy contralto full of air that betrays a slight ache but no agony, and values even imperfect dignity over a show of pain

it's always been a way to reinterpret things, sometimes it's using an element from the past, or sometimes recreating them and fooling the ears

these is red

KICK KICK KICK KICK **bottoms**

1

these is a KICK KICK KICK KICK KICK

10

104

10

1





Don't
you may die in
unimaginable
agony

↔ Do ↔

you will persist through pain previously unimaginable &
unlock a new dominion of your psyche, transcending the
previous self-imposed immobilizing limits in pursuit of
deeper conscious experience & flightless happiness

Wish well to all
Act with warmth
Bring peace to oneself





Dag Holm: Dag has been changing priorities and listening from new places. He takes what he smells and turns it into how he talks. He will not stop wearing hats.

Urban Ebert:
Hasn't stayed in one place his entire life. There are a lot of Zines that Urban could be producing content for, but he does not. Urban thinks that life is best enjoyed like a meal: several times once in a day.

FRIENDSHIP ZINE NO.2



- Coming to you
- April 28 content is due
- One page, any media, make it true