

SPRING/SUMMER 1996

COMPLIMENTARY

Coffee Times

The Alternative Guide to the Big Island of Hawaii



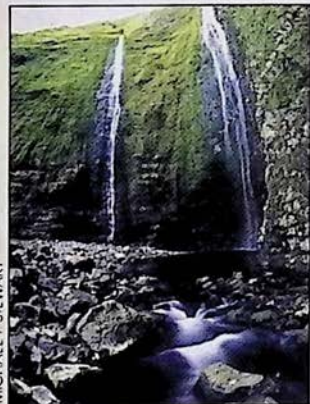
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CONTENTS

Spring/Summer 1996

FEATURE STORIES

10

Finding the Real Hawaii

by Rob Pacheco

14

Wild Forests of the Gods

by Sophia Schweitzer



MICHAEL T. STEWART

41

The David Gomes Guitar

by Sophia Schweitzer

48

I Love Kona Coffee, but Why is it so Expensive

by Les Drent

52

The Legend of Kamapua'a

by Sophia Schweitzer



KIRK AEDER

56

Big Island Surf

photography by
Kirk Aeder



36

Island Calendar

Cultural, Theatrical,
Historical Events

60

Lodging

Inns, Bed & Breakfasts,
Vacation Rentals

REGIONAL PAGES

A comprehensive
guide to touring the
Big Island of Hawaii.

by Les Drent

8

Ka'u (South Point)

11

Volcano

18

Paho-Puna

20

Hilo-East Hawaii

29

Honokaa-Hamakua

32

Waimea

37

North Kohala

40

Holualoa

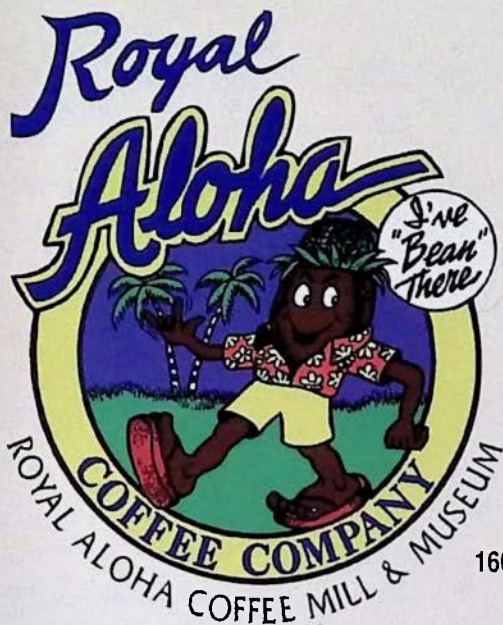
44

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53

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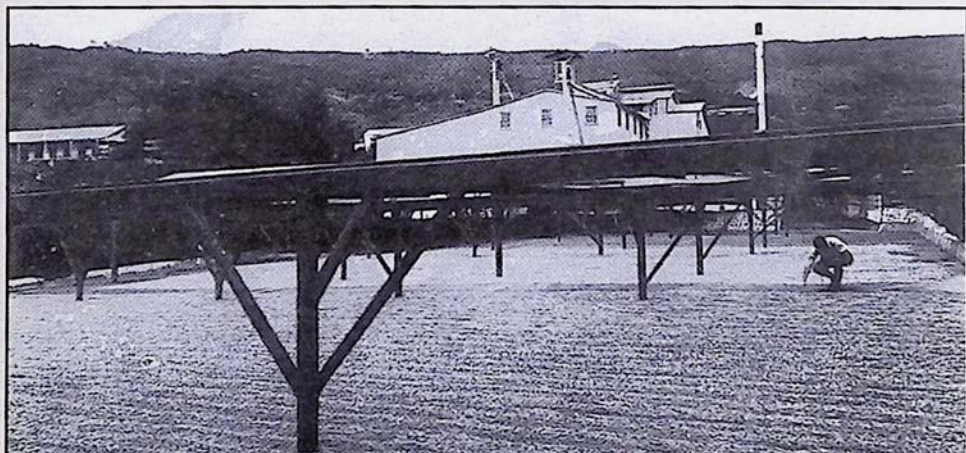
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DINING

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Bamboo (Pacific Rim, Thai.)	889-5555	P. 39
Cafe Pesto (Pac Rim Italian) Kaiwihāe	882-1071	P. 23
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Kilauea Lodge (Continental)	967-7366	P. 13
Luquin's Mexican Restaurant (Mexican)	965-9990	P. 19
Mamane St. Bakery	775-9478	P. 31
Nuang Mai (Thai Kitchen)	965-8186	P. 19
Tex Drive Inn (Hawaiian, American)	775-0598	P. 31
The Godmother (Italian)	965-0055	P. 19

LODGING

Chalet Kilauea	967-7786	P. 13
Hale Kai B&B	935-6330	P. 23
Hale Ohia Cottages	967-7986	P. 13
The Village Inn	965-6444	P. 19

AIR, LAND AND OCEAN ADVENTURES

Blue Hawaiian Helicopters	961-5600	P. 66
Hawaii Forest & Trail	322-8881	P. 17
Nautilus Submarine Experience (Reef Tours)	326-2003	P. 47

SPECIALTY SHOPS & SERVICES

General Stores Naalehu Fruit Stand	929-9009	P. 9
Photo One Hour Moto Photo	329-2080	P. 47
Molten Images	334-3270	P. 13
Imoco Media Inc.	883-0878	P. 47
Publications Ka'u Landing	929-8130	P. 9
Real Estate Kohala Pacific Realty	889-5181	P. 39
Flowers Leslie's Flowers		P. 67

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Les Drent

Publisher and Founder

COVER PHOTOS

Top Left: The Hokulea in Kealakekua Bay. **Top Right:** Woman splashing hair at Anaeho'omalu Bay. **Middle:** Kelly Slater at Magic Sands Point. **Lower Left:** Hi'ilawe Falls **Lower Right:** People viewing Volcano at Volcanoes National Park.

BACK COVER ART

Courtesy of Herb Kawainui Kane. *PA'U RIDERS OF OLD HAWAII* from the collection of The Chart House, Inc.

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South Point Hawaii: Land of Discovery

Ka'u Region

The actual place where Polynesians landed will always remain a mystery, but it was likely some where near the southern tip of the Big Island. This area seems like a probable place because their approach would have been from the south, where all of Polynesia lay. When sailing north, the Big Island would be the first island they would have seen, and South Point would have been the nearest landfall. Aside from the logic of such a choice, there is archaeological evidence supporting the supposition of a landing near **Ka Lae**, as the Hawaiians call the most southern tip of the island of Hawaii. Excavation of lava tubes, that were used as shelters, near Kailikii and Waiahukuni, villages four miles northwest of the Ka Lae, indicate people were using them by A.D.750. There is other evidence that indicates people first were in the area as early as A.D. 200.

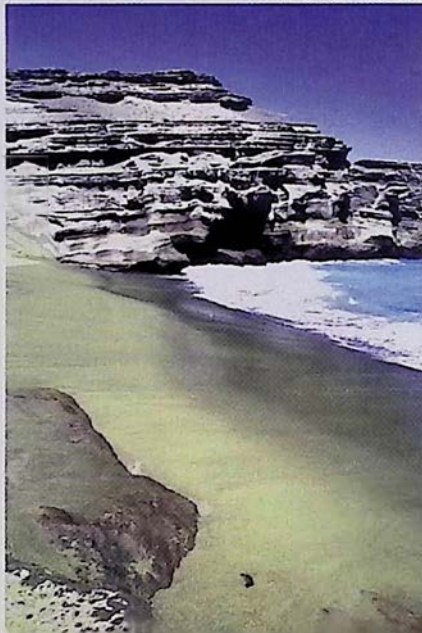
The cliff near South Point Park is a common mooring

place for the modern day fishermen who find these waters a rich resource. From the precipice the drop is about forty feet to the ocean's surface, but the cliff base goes down another thirty feet below the surface of the water. Ladders, hung to make access to the boats easier, swing freely in the air just above the sea. The cliff is deeply undercut. In the heat of the day the water looks inviting. It is so clear the bottom can be seen plainly. For some there might be a temptation to leap into the cool water, and climb back up the ladder. It looks inviting, but don't do it. A swift current runs along the shore. The flow will carry anyone in the water straight out to sea.

It is called the Halaea Current, named for a chief who was carried off to his death.

One of South Point's most famous scenic spots is **Mahana Beach**, also called Green Sands Beach because it has a distinctive golden green color. Although none of the fragments in the

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Don't Miss...

At **Naalehu Fruit Stand**, owners John and Dorene Santiago prepare home-made specialties daily. Take your meal on the road or take a picnic table seat on their front porch as you watch travelers on their way to Volcano pass by. While you're enjoying your lunch or a piece of local fruit pick up a copy of **Ka'u Landing**, the Big Island's alternative newspaper. Inside you will find interesting local news stories and the month's happenings around the island.

sand are large enough for jewelry purposes, the beach is composed chiefly of peridot, a semiprecious gemstone. These tiny green gems are a silicate, one of the many families of quartz, which cook out of the basaltic magma over time. (They are apparent as green flecks in the raw lava stones

Photo on opposite page is of South Point's Mahana Beach.

used to build the columns and walls of the Jagger Museum at Kilauea's Volcano National Park.) As lava reached the coast, erosional forces, and the specific gravity of the stones, perhaps are responsible for the accumulation of such a large quantity of the granules that produced the green sand beach.

Up the coast from South Point's main hub of activity, **Naalehu town**, and heading towards Volcanoes

National Park you will pass by a sign marking a road to **Pahala**. The short drive to Pahala is worth the excursion. In it are an actively working **sugar mill** and the not so active remains of the old **Pahala Theater**. Take time to drive into the lush tropical **Wood Valley** and past a **Budhist temple**. Ask for specific directions to those sights at the local general supermarket, there is only one. South Point is a little more than an hour's drive from either Hilo or Kona.

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Jack Jeffrey

FINDING THE REAL HAWAII

BY ROB PACHECO

Hawai'i off the beaten track. There you can find remote beaches, spectacular tropical valleys, ancient archeological ruins, picturesque plantation villages, the world's most active volcano, and the world's largest volcano. These alone are enough to lure the adventurous traveler to the world's most isolated island group. Hawai'i though



Jack Jeffrey

has something more. Something which very few locations around the world can offer and which, perhaps, no place else can better. Hawai'i is the world's premier evolutionary setting.

The lessons learned from its natural history are helping to shape the fields of genetics, geology, evolutionary biology and conservation biology.

"Hawai'i is the world's premier evolutionary setting."

Here we have plants and creatures who have evolved in isolation for millions of years. Off the beaten track, high up on the volcanic slopes, where native forests and ecosystems still survive, stories of adaptation, change and survival abound. These are stories not only for the scientists, but are exciting tales of "ecological boiling" visitors of all ages and backgrounds find fascinating.

The Hawaiian archipelago is the world's most clear example of evolutionary processes. Some of our plants and animals, such as the lobeliads, dubautias, honeycreepers, and drosophila have evolved from one or a few founders into a startling array of, in some instances, hundreds of species. This speciation has filled

continued on page 16



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VOLCANO • HAWAII

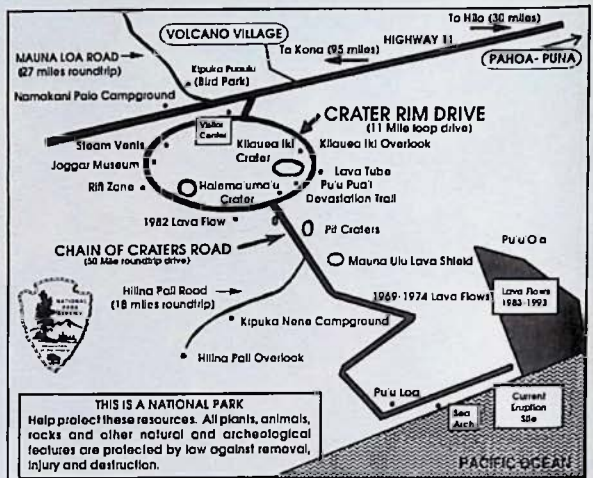
Volcanoes National Park has one entrance, off Route 11, 30 miles south from Hilo or 95 miles east from Kona. The park is open 24 hours a day all year round and requires a \$5.00 entrance fee per vehicle which is valid for 7 consecutive days. The hiker/bicyclist/bus passenger fee for people over 16 and under 62 is \$3.00. When you enter the park during daytime hours you will receive a park brochure at the entrance station. If you enter the park after hours you may pick up the brochure at the **Kilauea Visitor Center** which is located a quarter mile from the entrance on **Crater Rim Drive**. The visitor center is open from 7:45 a.m. to 5:00 p.m. daily. Visitors are encouraged to take the time to carefully read the park regulations and guidelines. The volcano fumes that exist in the park may create a health hazard for pregnant women, infants and

people with heart or respiratory problems. People at risk should avoid stopping at the Sulphur Banks, Halema'uma'u Crater and other areas where volcanic fumes are present.

Overnight trips in the park require a backcountry permit that can be obtained at no charge at the Kilauea Visitor Center. Once inside the park enjoy the 25-minute movie on eruptions shown hourly at the visitor's center. Other attractions are the **Thomas A. Jaggar Museum** three miles inside the park along Crater Rim Drive, **The Volcano House**, **Thurston Lava Tube** and **scenic vistas**. Depending on the timing of your visit **you might have a chance to see the volcano erupting**. A 45 minute drive to the end of Chain of Craters Road and a short hike will get you to the most recent lava flow area. The new coastline is unstable and can collapse



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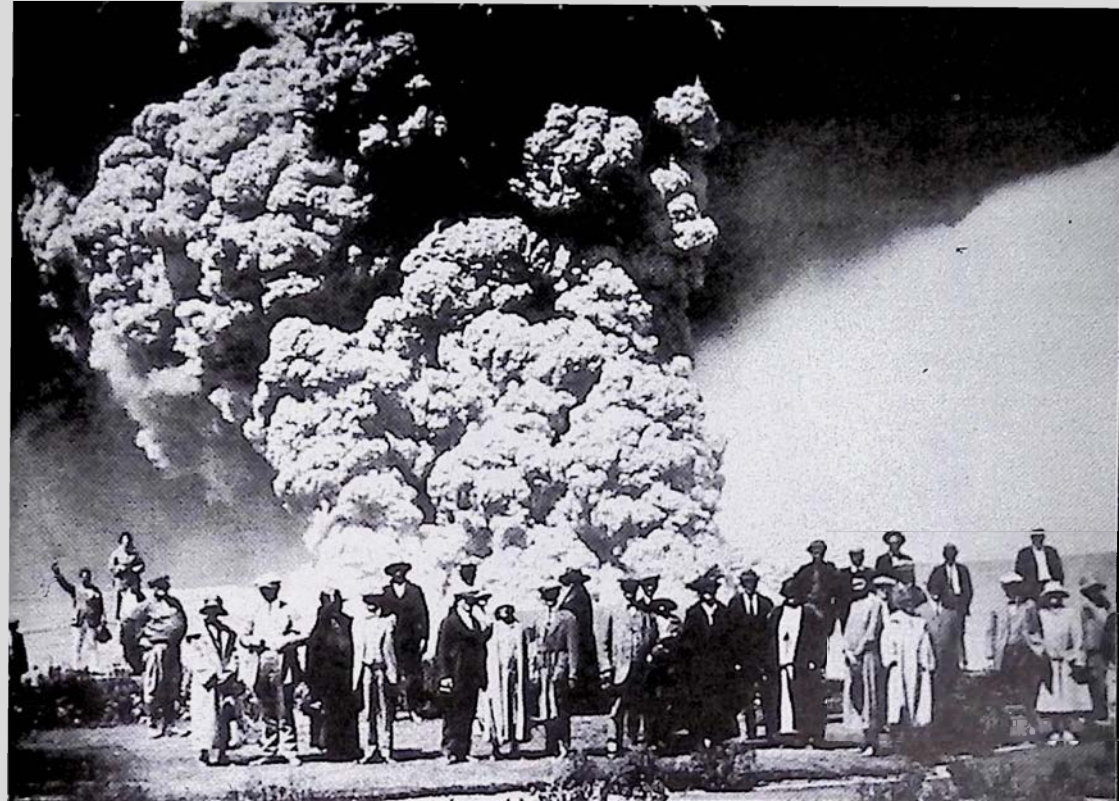
into the sea at anytime without warning. Obey all park signs. Do not enter any closed areas! The park also offers many other hiking opportunities which are mapped out in the park brochure.

A reminder to drive slowly and carefully while touring the park as it will help to protect Hawaii's endangered state bird, the **nene**.

Photo on page 11 is of an 'ohi'a lehua blossom. Photo on this page is of a colorful lava entry at twilight in Volcanoes National Park. Page 13 is the 1924 Steam Eruption at Kilauea Crater in Volcanoes National Park.

Don't Miss...

Lodging, gas, camping supplies and dining all can be found in Volcano Village just a short drive from the park. Because of the remote location of Volcano, the numerous Bed & Breakfasts existing in the region are a popular choice among visitors seeking lodging in this region. **Chalet Kilauea, The Inn at Volcano**, features rooms decorated with art from around the world and even a treehouse suite, a unique alternative for couples looking for that romantic getaway. Chalet Kilauea has also just finished the remodeling of their exclusive treehouse suite complete with marble bathroom, double Jacuzzi tub, fireplace, private covered deck and an upstairs bedroom, connected via a spiral staircase. Located off of Hwy. 11 are the private **Hale Ohia Cottages** surrounded by bonsai-style gardens and moss covered grounds. The suites and cottages are both spacious and comfortably outfitted. Also featured at Hale Ohia are two very private romantic cottages outfitted with fireplaces. Perhaps one of the most memorable dining experiences on the Big Island can be found at **Kilauea Lodge**, which features continental cuisine beside the historic Fireplace of Friendship. The mountain lodge also hosts thirteen romantic rooms for overnight visitors.



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Wild Forests of the Gods

by *Sophia Schweitzer*

The word for wealth and prosperity in the Hawaiian language is "wai-wai", "water-water" or "abundant water". Young Pele might well reside over the fire of the volcano; with the life-giving power of water the old gods continue their legacy in the wild rainforests and remote valleys of Hamakua and Kohala. Here, with supernatural force, they summon down the rains, sheltering Mauna Kea in a blanket of snow which in due time will melt. Gushing waterfalls and magnificent torrents pour down to the ever thirsty taro plant, older than man and woman, the staff of life for the Hawaiian people.

The mountains that channel this sacred water are inaccessible and dark; the coastline is stark, with sheer and forbidding cliffs, permanently eroded and ribboned with silver liquid drama. The waterfalls of Hawaii, filled with the splendor of nature and dizzy with the legends of mythology are often hidden, but there are some breathtaking openings, cloistered in the wilderness, quietly inviting those who wish to view the ancient mystery.

A new secluded location opened up only five months ago. South from Waipio, about 14 miles before Hilo on Highway 19, the World Botanical Gardens now offers access to the dramatic and gorgeous Umauma Falls. The 300 acre Garden Project is

still in its first stages but has the potential to change this desolate sugarcane field into an exciting botanical venture. The owners envision 30,000 species of plants, as well as a unique Wedding Grove where newly-weds and not-so-newly-weds can plant their own memorial native Hawaiian Tree. Umauma Falls shows the immense power of erosion at its peak: The three separate falls cascading down will soon merge into one tremendous torrent rivaling neighboring Akaka Falls. In the background, staged by Beauty itself, the sharp outline of Mauna Kea's summit, rolls toward you. On a clear day, Umauma's valley walls appear as mere side curtains for the grandiose play of Falls and Mountain.

Further down Hwy. 19 toward Hilo, Rd 22 leads to Honomu. Follow this road to nowhere, through deserted ghostlike cane fields and past an occasional lonesome horse. You will suddenly drive into the 65 acre Akaka Falls State Park. Here are the famous Akaka Falls which drop 442 feet into a fairylike plunge pool. The edges are cradled by lush heleconia, orchids and ferns. Bamboo, striped bright yellow and green and as thick as a man's wrist, shields it from the sun and rain. Ginger plants, 15 feet tall, tower toward an ever-changing sky. The Akaka Falls are twice the height of the Niagara Falls. The dense basalt of the rock's wall has resisted the forces of erosion while the pool below, supported by softer stones, has eaten a deep cavity. Akaka Falls can swiftly change from furious steel sheets to misty silver ribbons of rainbow liquid. An easy

Photo is of a beachside waterfall in Waipio Valley.



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trail over wooden bridges and past bubbling creeks leads to Kahuna Falls, tumbling 400 feet down. Secluded by cliffs overgrown with wild orchids, they are truly the “hidden falls of the wise”.

Just before downtown Hilo flows the Wailuku river. It gently cascades over a total drop of 200 feet, rushed forward by three dramatic falls. Wai-anuenue, or Rainbow falls, drop an enchanting and spectacular 80 feet into a deep, large pool. With its enormous lava boulders and hollow deep caves, it invokes visions of times before humans ever set foot on Hawaiian ground. When the torrent of water hits the river below, the reflecting mists throw myriads of rainbows in the air. Morning light creates magic. Underneath the pool, so it is said, lives Hina, the mother of Maui.

Further upstream, at Pe’epe’e Falls State Park, water and fire continue their never-ceasing ribaldry. The park, despite its treasures, lies mostly

deserted. A lonely golfer hits a practice ball. A few children play on the grass. Behind them, long ago, hot molten lava, as if it had giant paws, pitted the riverbed. The water spills over these deep imprints as if to extinguish the fires in the belly of the earth. This bizarre interplay appears as a series of bubbling rapids. Boiling Pots we call them today. Pe’epe’e Falls itself, just upstream, augments the drama. In three to five separate ribbons it spouts into Wailuku River, crashing over the pools, to join the impatient ocean in the distance.

The third true fall in Wailuku, Waiale, gushes down, further up toward the bridge. The narrow road leads you deeper and deeper into the heart of old Hilo’s farms, where time ceased long ago.

Hamakua is the land of tall cliffs and abundant rain. Hilo averages 128 inches of rain per year! All along its coastline back to Waipio, invisible

continued on page 41



Jack Jeffrey

nearly every habitat niche within the islands creating a bizarre and interesting community found nowhere else. The Hawaiian honeycreepers evolved from one finch-like ancestor into over seventy species. The diversity of each species shape, color, and most obvious, the beaks have evolved to take advantage of such different food sources as nectar, seeds, fruit, and insects on the wing or bored into wood. Darwin's finches from the Galapagos, perhaps the most famous group of evolutionary darlings, all look the same next to the Hawaiian finches. Here in Hawai'i we have flightless flies, mintless mints, carnivorous caterpillars, and happyface spiders.

Hawai'i leads the U.S. in the extinction crisis. Seventy-five percent of the U.S. bird extinctions have been Hawaiian species. There are over 250 Hawaiian species of plants and animals on the Endangered Species List with several hundred more proposed or as candidates. And Hawai'i has only 0.2% of the U.S. land area. If Hawai'i's native natural beauty is to be

saved, people who visit here and who live here must be educated about Hawai'i's natural history.

This creative masterpiece, the beauty and complexity of Hawai'i's microfauna, coupled with its fragile island ecosystem can be discovered with Hawai'i Forest & Trail. We have access into areas few get to visit.

Whether you want to see the real Hawai'i, or hike through the only tropical rain forest in the U.S., or explore a privately owned volcano, or see some of the most endangered creatures on earth, make sure to spend a day with Hawai'i Forest & Trail.



Carl Waldbauer

Photo Credits: Page 10 on top is a picture of a photographer on pahoehoe lava in Volcanoes National Park. Below on page 10 is Hawai'i's elusive koa bug. This page above is the Hawaiian i'iwi and below this page is a group of birders in the Hawaiian rainforest. Our thanks to Rob Pacheco of Hawai'i Forest and Trail and the photographers for use of this story and images.

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Pahoa-Puna

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For visitors who want to experience the true feeling of old Hawaii, **Pahoa village** holds the key to this untouched past. First a rugged sawmill town then a sugar town and also a crossroad on the old railroad, Main Street Pahoa has maintained its western style storefronts and wood boardwalks in a charming turn of the century Victorian style.

Quaint shops

from surf, to curio and restaurants that span the flavors of the globe from Thailand, to Mexico, and Italy, make Pahoa Village one of the most pleasurable shopping and dining stops on the Big Island. Every restaurant in Pahoa



MICHAEL T. STEWART

is owner operated, guaranteeing diners the best in food preparation. Lodging in Pahoa is alternative as well. The historic Village Inn, built in 1910, housed some of Puna's earliest travellers and still operates today. The rooms are clean and spacious with vintage victorian decor. Call ahead to any of the

friendly shops to learn of any special events scheduled during your visit. Pahoa has the reputation of holding some lively and entertaining performances both on its Main Street and at the **Akebono Theater**, Hawaii's oldest theater.

MICHAEL T. STEWART

The countryside surrounding Pahoa is filled with natural wonders like the **Lava Tree State Park**, steam vents, groves of papaya trees and black sand beaches along the rugged Puna coast. From the bays at **Isaac Hale Beach Park** to the area of Puna once known as **Kalapana** the coastal



Don't Miss...

One of the nicest things about dining out in Pahoa is that you are guaranteed to get an authentic plate of food at most of its restaurants. At the **Godmother Italian Restaurant** New York native and owner Liz Cestare has brought not only the taste of rich pasta but a little Big Apple character to this little Hawaiian village. At **Nuang Mai Thai Kitchen** diners have the opportunity to experience the flavors of the far east by another transplanted native. Owner and chef Alisa Wade, born and raised on a farm in northern Thailand has created the venue for what this publisher regards as the best tasting and best priced Thai-food on the island. If you wish to experience yet another international style of cuisine why not try **Luquin's Mexican Restaurant**, the busiest and most popular local dining spot. A full bar, fast service, and a lively atmosphere are all guaranteed by Salvador Luquin, owner, chef and former Mexico native. The great food at Luquin's is also very reasonably priced.

road, **Route 137**, winds through untouched pine forests, open pastures and dense tropical foliage. While traveling on 137 you will also pass seaside pools and quiet fishing spots perfect for picnicing or a relaxing snooze. It's no wonder that many tour guides around the Big Island tout Puna as the most scenic and rural area of the Big Island. Visitors are warned however that a prolonged stay in this Aloha time capsule may make leaving a very difficult task.



Photos on opposite page are a tree covered road leading out to the Puna coast and Pahoa's historic Akebono Theatre. Above photo is how the town of Pahoa looked in the 1920's. courtesy of the citizens of Pahoa.

Naung Mai

Thai Kitchen

"We serve Cheng Mai, Bangkok & Phuket style cuisine"

Vegetarian Entrees offered

Located in downtown Pahoa

Mon - Fri noon - 8:30pm

Sat 2 - 8:30

Sun 4:30 - 8:30pm

965-8186



The Godmother

965-0055

Breakfast: 8-11am,
Lunch: 11am- 3pm,
Dinner: 5-Closing

EVERYTHING
HOMEMADE

Delicious authentic
New York-style Italian cuisine
Pahoa Village

LUQUIN'S

MEXICAN RESTAURANT

Chili Relleno, Carnitas,
Tamales & Taquitos,
Margaritas, Beer, Wine

FREE CHIPS
& SALSA
with Dinner

OPEN DAILY

11 a.m. to 9 p.m.

965-9990

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HISTORIC PAHOA
BUILT IN 1910
P.O. BOX 1987
PAHOA HAWAII 96778

LODGING
& HAWAIIANA
CURIO SHOP

\$39.95
double & up

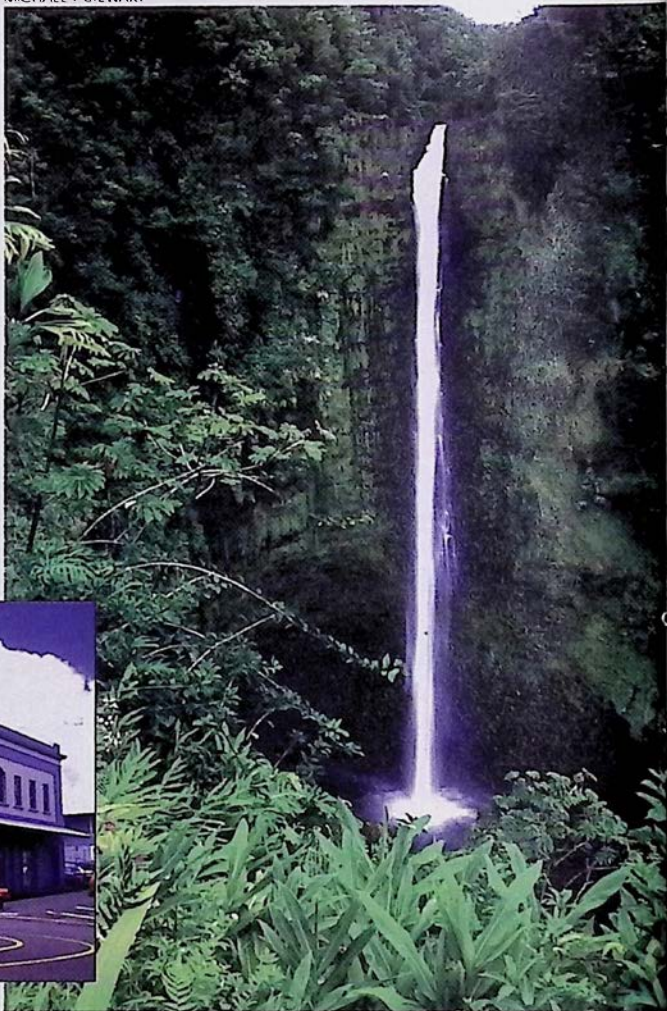
EAST HAWAII

AND OLD TOWN HILO

LAND OF CASCADING WATERFALLS, RIVERS AND BRIDGES TO THE PAST

When you talk about the old Hawaii, at least the one that hasn't been touched as much today by the long arms of commercialization and development, you cannot help but mention the East Coast on the Big Island. At the center of all this is old town **Hilo**. Hawaii's second largest city is seeing a revitalization of spirit thanks to the effort of the Downtown Hilo Organization who is busy restoring and preserving the storefronts of this yesterday town. Aiding this effort are the wealth of new businesses occupying Hilo's old buildings. Adding to this old Hawaii feeling is the daily **Suisan Fish Market Auction** and the **Hilo Farmer's Market** which is held every Wednesday and Saturday in Downtown Hilo. Refer to the downtown Hilo map on page 22 for an

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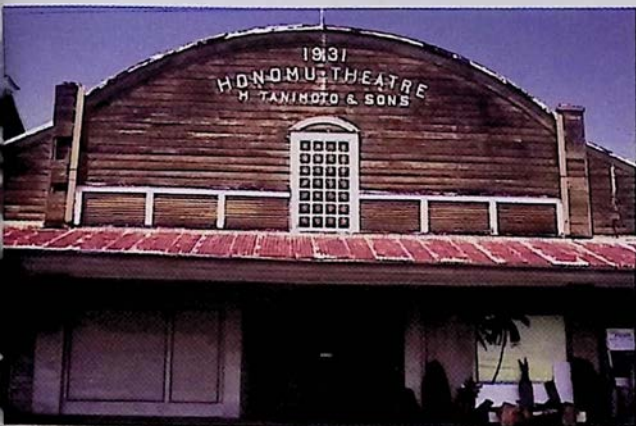
interesting hike around some of the city's historic buildings and structures. It's fun to think about what the town was actually like around the early 1900's.

An easy to find waterfall is **Rainbow Falls** which is located inland along the **Wailuku River** at the north end of town. Follow the road running alongside the river to the Park where you won't have to walk far to see one of the area's most frequented sights. If you're lucky you will catch sight of a rainbow at the falls.



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After leaving Hilo you don't want to miss the drive north to Waipio Valley which takes you over **scenic gorges** that were once crossed by cane hauling trains in the heyday of sugar cane production. The **plummeting waterfalls** and river

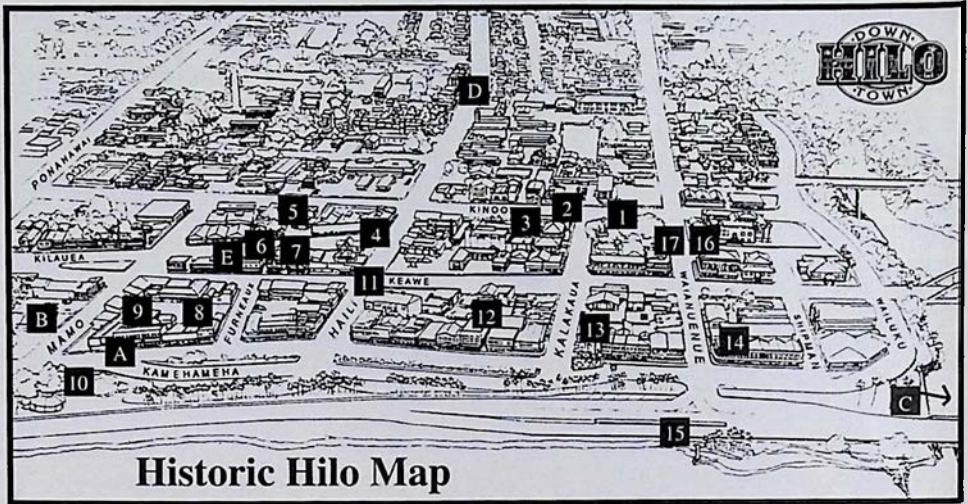


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Photos: On the opposite page are Akaka Falls, and Hilo's historic Koehnen's Building. This page top is Onomea Bay and to the left is the old Honomu Theatre.

SPECIAL POINT OF INTEREST

A special point of interest in Hilo is Mauna Kea Galleries, carrying the largest and most varied stock in the Islands of items from old Hawaii and the rest of Polynesia. It is virtually a museum. Among some of the more outstanding items that can be found at the gallery are a Hawaiian Royal Necklace made of braided human hair and ivory - called by Hawaiians the *Lei nihoa palao*. This piece with a provenance from Europe was collected here in the Islands in the early 19th century, presumably by an early whaler or explorer. As varied as this item you can also find items from Hawaii's romantic past from the turn of the century to the 1940's such as colorful ships, menus, posters, and other varied ephemera. One of the finest items and a true Hawaiian classic from the past are the Hula lamps from the 1930's and 1940's. And, when you turn on the lamps the hula girls actually dance! Other interesting items consist of over 3,000 vintage pre 1930 postcards and a wonderful selection of 18th century engravings depicting Polynesia's past. Mauna Kea Galleries also hosts the largest inventory of 18th and 19th century botanical prints in the Pacific. All in all, Mauna Kea Galleries is a must see when in Hilo. Located in the historic Court Mauna Kea Building at 276 Keawe Street they are open Tuesday through Saturday 10am to 5pm. Phone: 969-1184.



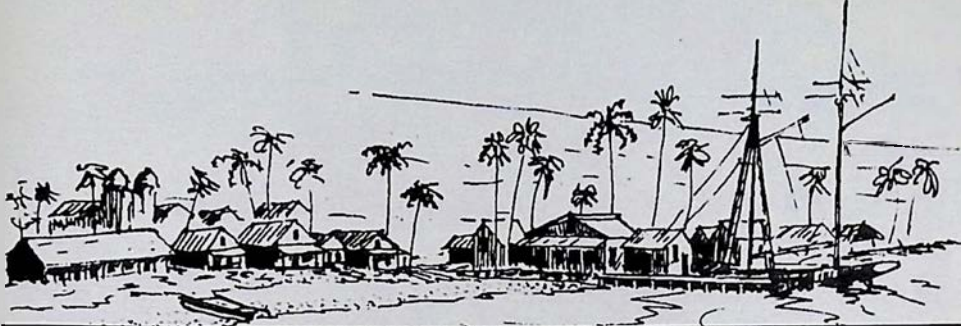
- | | |
|--|--|
| 1. Kalakaua Park | 13. First Hawaiian Bank Building |
| 2. Old Police Station | 14. Koehnen's Building |
| 3. Hawaiian Telephone | 15. Landing Wharf |
| 4. Central Christian Church | 16. First Trust Building |
| 5. Taishoji Soto Mission | 17. Pacific Building |
| 6. Furneaux Lane | |
| 7. Ancient Order of Foresters Building | OTHER ATTRACTIONS |
| 8. Furneaux Building | A. Cafe Pesto (<i>Pacific Rim Cuisine</i>) |
| 9. S. Hata Building | B. Hilo Farmer's Market |
| 10. Bayfront | C. Hale Kai B&B |
| 11. Palace Theatre | D. Lyman Museum |
| 12. S.H. Kress Company Building | E. Mauna Kea Galleries |

Historical information and map provided by the Downtown Hilo Organization whose interests involve the preservation of Old Hilo, Hawaii.

Don't Miss...

One of the brightest spots in Hilo has been the renovation and remodeling of the S. Hata Building by **Cafe Pesto**. This restaurant has maintained the building's Renaissance Revival style of architecture and filled the air with smells of wood oven baked pizza and Pacific Rim- Italian cuisine. Around the corner from Cafe Pesto is **Mauna Kea Galleries**, located at 276 Keawe Street in the old Court Mauna Kea Building. The gallery hosts many vintage Hawaiian and Polynesian paintings, artifacts and ephemera and is open daily. See their ad on page 3.

Up the coast in the town of Honomu and near Akaka Falls is **Akaka Falls Inn & Gift Gallery** located in the restored 1920's Akita Store building. Hawaiian crafts and gifts are just a few of the locally made items guests will find in the gallery. Also featured are original works of art and prints by Island artists. In addition to the gift gallery is a deli that will prepare a picnic lunch for your trip to Akaka Falls. Food items include sandwiches, pastries, cold drinks and coffee. If you are looking for overnight accommodations the gallery will also open its new B&B on May 1st. When you are



done sight seeing the best lodging around Hilo can be found at the magnificent and luxurious **Hale Kai Bed and Breakfast**, located on the bluff above the ocean overlooking Hilo's premier surf spot, Honolii. Expect nothing less than gourmet island breakfasts and plenty of privacy. Hale Kai also has available a private cottage facing a pool and ocean. The owners, Evonne and Paul Bjornen are knowledgeable hosts and are always willing to lend a personal travel tip to their guests.

mouths under the extensive bridge systems leading north up the Hilo Coast are definitely an awesome sight. On this drive north is **Onomea Bay** located along a 4 mile coastal scenic route. The lush ravines and botanical gardens are brilliantly picturesque along this coastal road and is well worth the detour.

Akaka Falls State Park and the village of **Honomu** can be reached by taking Hwy. 220 off of the main route, Hwy. 19 north. Once you reach the Park a short paved hike will take you past a network of smaller waterfalls and colorful tropical foliage to the plummeting Akaka

Falls. Its accessibility and grand size make Akaka Falls a popular stop along this eastern coast. The historic town of Honomu boasts many old storefronts from the days when sugar was king. The drive and hike to Akaka Falls will only take you out of the way for an hour but you might just find yourself passing more time over an ice cream and a pleasant cool breeze in the quiet town of Honomu.

Private
Cottage
also
available

**Hale Kai
Bed & Breakfast
Bjornen**

Double
occupancy
is \$85
and up



A 4 Star Bed & Breakfast on the bluff facing the ocean and overlooking Hilo Bay and Honolii surfing beach
VERY PRIVATE, POOL, HOT TUB, BREAKFAST,
Kona Coffee, Private Baths, Well Decorated Rooms
111 Honolii Pali, Hilo, HI 96720

Ph. (808) 935-6330 / Fax 935-8439



Akaka Falls Inn & Gift Gallery
P.O. Box 190, Honomu, Hawaii 96728-0190
(808) 963-5468
28-1676 Mainstreet Honomu
Gift & Art Gallery • Deli • Picnic Lunches
call ahead to order your picnic lunch

Enjoy...

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Pesto

Open 11-9 daily
til 10 Fri-Sat

WOOD-FIRED PIZZAS • PASTAS
CALZONES • RISOTTOS

in a relaxed dining atmosphere

"The best we have had"
L.A. Times

Two Locations:

KAWAIIHAE SHOPPING CENTER • 882-1071
DOWNTOWN HILO, ON THE BAY
Historic S. Hata Bldg. • 969-6640

DID YOU KNOW that out of the **20 million pounds** of Kona Coffee bought and **consumed** every year only **2 million pounds** of that coffee is actually **grown** here in Kona? And the frightening fact of the matter is...that most Kona coffee drinkers around the world have no idea that what they are drinking is a coffee containing 90 or more percent of something other than Kona coffee.

It's time for this deceptive labeling and misuse of the Kona name to end. In an attempt to preserve the coffee growing heritage here in Kona and the gourmet reputation of our local coffee and to combat this widespread misrepresentation of the Kona name to sell counterfeit coffee we here at *Coffee Times* unconditionally guarantee that the coffee you receive from us is only 100% Pure Kona coffee and meets the State of Hawaii's highest grading standards.

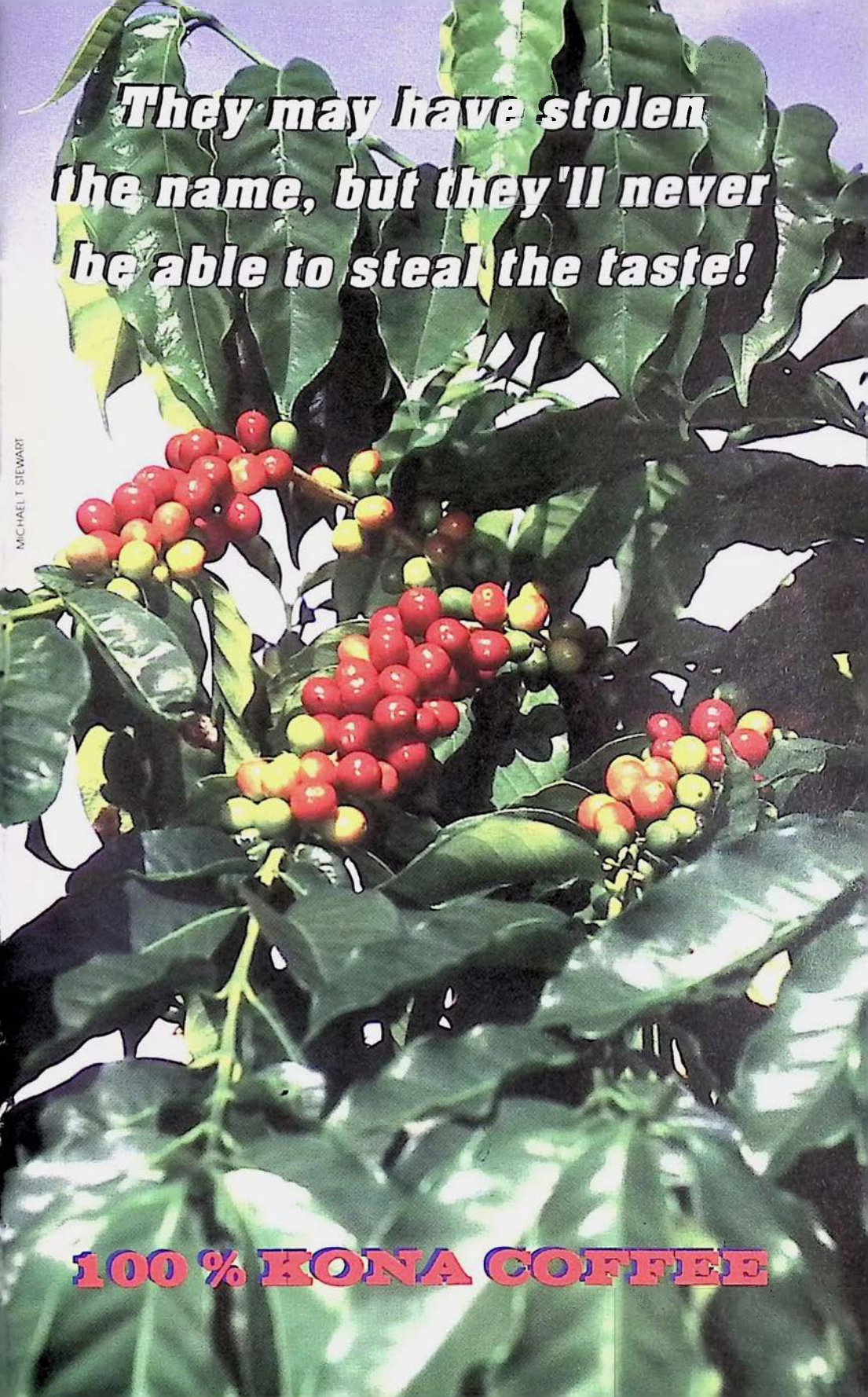
You will be amazed to find out what you have been missing when you get a taste of the real thing!

BEWARE OF THE COFFEE VILLAINS

These five corporations in 1994 filed federal law suits that blocked the trademarking of Kona Coffee. This trademark would have aided Kona coffee growers in their battle to combat counterfeiting.

1. **C. Brewer d.b.a. Royal Kona Coffee Co., Honolulu, HI**
2. **Captain Cook Coffee Co., San Francisco, CA**
3. **Kona Kai Farms, Berkeley, CA**
4. **Hawaiian Isles Kona Coffee Co., Honolulu, HI**
5. **Woolson Tea & Spice d.b.a. Lion Coffee Co., Honolulu, HI**

HONORARY MENTIONS to this villainous list are the **Food and Drug Administration** which refuses to enforce its own labeling regulations and the **Hawaii Consumer Affairs Department** which refuses to police even the most egregious deceptive advertising and labeling practices. Mayor of Hawaii County, **Stephen Yamashiro**, and the **Department of Agriculture** have also been willing participants in this travesty by not coming to the aid of the farmers.



*They may have stolen
the name, but they'll never
be able to steal the taste!*

MICHAEL T. STEWART

100% KONA COFFEE

Coffee Times



100% PURE KONA COFFEE

Hand Picked, Sun Dried and Truly Graded

100% PURE KONA PEABERRY

Peaberry Kona coffee offers connoisseurs one of the finest and perhaps rarest coffee beans in the world. Only an estimated 4 percent of the annual Kona coffee harvest yields a Peaberry grade of coffee. Peaberry occurs when a coffee tree is stressed in its growing environment, resulting in an individual coffee cherry producing only one round and very dense bean rather than the usual two beans. The taste of Peaberry in the cup is simply exquisite.

19.95/lb. 94.95/5 lbs. 179.95/10 lbs.

100% PURE KONA FANCY

After many years of roasting, sampling and selling many different grades of 100% Pure Kona coffee the Fancy grade of Kona has proven itself time and time again to yield the finest and most consistent cup of coffee. Its clean grade, density, size, and aroma have set it apart from other Kona grades. Considered by many to be the best whole bean coffee available in Kona.

17.95/lb. 84.95/5 lbs. 159.95/10 lbs.

100% KAUAI COFFEE

11.95/lb.

KONA DECAFFEINATED

19.95/lb.

(please specify medium, or dark roast with each coffee ordered)

Every pound of coffee you buy from us is roasted only to order.

WE SHIP ANYWHERE

CALL 1-800-750-KONA

In Hawaii Call: (808) 326-7637 credit card phone orders accepted

P.O. Box 1092, Captain Cook, HI 96704

Coffee Times



ORDER BY MAIL

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_____	_____	_____	\$ _____
_____	_____	_____	\$ _____

**SATISFACTION
GUARANTEED**

Delivery Charges \$ _____

In U.S. please add \$3.50 for 1st pound and \$1.50 for each additional pound
(Call for international shipping fees)

GRAND TOTAL \$ _____

Please mail with check or money order to:
Coffee Times, P.O. Box 1092, Captain Cook, HI 96704

Pay by Credit Card



(MC) (VISA) (AM EX)#: _____ Exp. Date: ____ / ____
circle one

Name: _____ Signature: _____

Optional Billing Address: _____

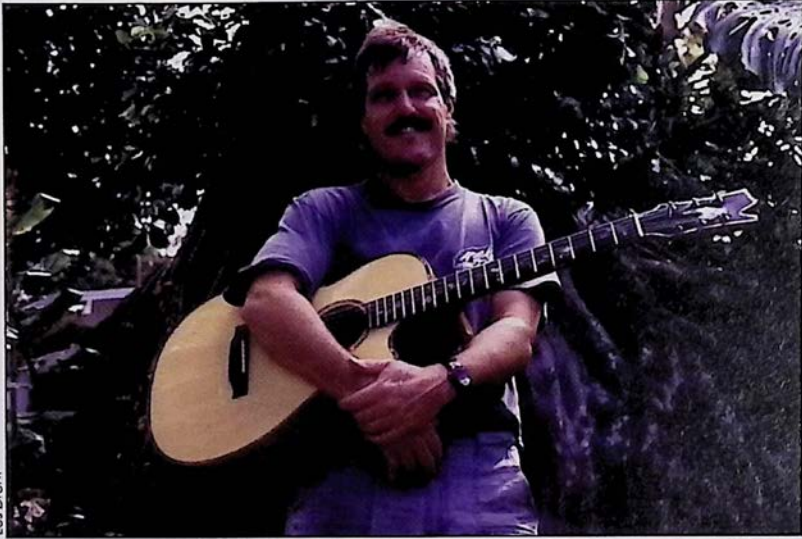
Ship To: _____

Gift Note: _____

Please allow 3-7 DAYS for U.S. PRIORITY MAIL DELIVERY

The David Gomes Guitar

by Sophia Schweitzer



Les Drent

Ki ho'alu, or Hawaiian slack key guitar, is an island tradition. It's more than that. It's the rich expression and reverence for all that life holds: Through its unique finger-picked style and special tunings ki ho'alu tells the story of the Hawaiian islands and its people, past and present. It is music drawn from the heart and the soul. The guitar, the instrument itself, can only be created in that same spirit. The craftsman must live ki ho'alu, deeply fulfilled in his timeless work.

Such a craftsman is David Gomes, musician and guitarmaker for over 25 years. I talk with him in his new "dream shop", where he moved in February 1995. It strikes me that this successful man, so busy that any new guitar order will be on hold for two full years, so busy that he spends five to seven hours per day in his shop and

then drives an hour to the nearby hotels to play music in the evenings, can be so calm. I soon discover how he does it: He is happy.

David Gomes gets a sparkle in his eyes when he talks about his work. Lovingly he picks up a piece of freshly cut curly koa. Precision marks all his gestures. He takes one of the 6 guitars he is currently working on off its hook, and shows it to me, tracing the delicate mother-of-pearl design, and the mirrored grain pattern on the guitar's back.

"Music is what I do," he says. You would think I'd get sick of it. I am like a gyroscope, never losing my balance between the rich physical experience of creating and the more abstract experience of playing."

He grins and carefully puts the guitar back. The large window in his shop looks out on the vast blue Pacific.

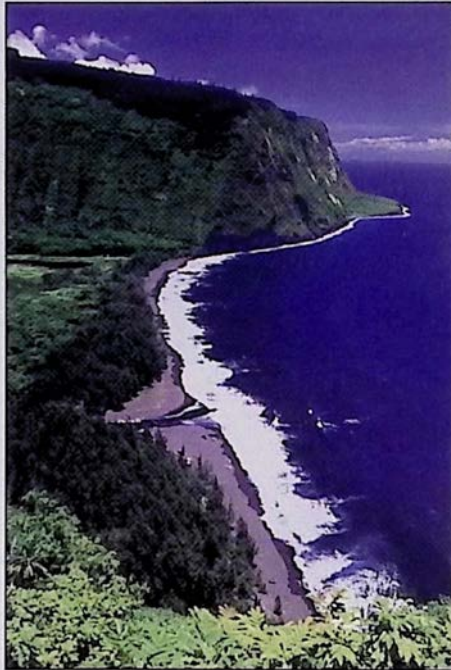
Sugar · Nuts · Waterfalls · Tranquility
Honokaa-Hamakua
 Curio · Tradition · Simplicity · Sincerity

For years the town of Honokaa sat idle, its home town theater empty, local store fronts ghostly quiet, and streets devoid of the bustle that once rumbled down **Mamane Street** during the boom days of the **Hamakua Sugar Company**, an industry that for the last century has been the life blood of the people in this region. Since the decreasing activity of sugar production over the years and the recent decision to halt sugar production altogether, the local citizens of Honokaa have redirected their energy and begun one of Hawaii's most spirited movements of rejuvenation. In the old days during the earlier part of the twentieth century it was only by train that one could reach the town of Honokaa, which was the third largest city in the territory of Hawaii. From Hilo, vacationers and soldiers on leave from Uncle Sam's army would take the train ride north to Honokaa where night life was king. A dance hall was even built above the **Botelho building**, the

first car dealership in the town.

Included in this new Honokaa is the town's farmers market that has become a weekly event in the downtown area in front of the Botelho Building. The market is open each Saturday of the month. As Hawaii's

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old theaters are becoming more and more popular, the citizens of Honokaa enjoy their own **People's Theater**. The doors of the theater are opened for feature films every Friday, Saturday and Sunday evening at Honokaa's historic theater.

Outside of Honokaa town heading north to Waipio Valley the landscape changes dramatically. A

series of deeply cut valleys edge the coastline all the way to Pololu Valley, the tip of the North Kohala region. No roads exist here only rough trails leading up and down the valley rifts which should not be traveled on by inexperienced hikers. The hike to Pololu Valley from Waipio takes several days, even by the most experi-



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enced hiker.

Legend has it that it was in Waipio Valley, "the land of the falling

Outside of Waipio Valley and Honokaa town are other early and small settlements of the Hamakua region such as

Photo on opposite page was taken at Waipio Valley lookout. Photo above is looking out of Waimanu Valley and the picture below is of the restored People's Theater in Honokaa town.

water", that the great **King Kamehameha**, as a young boy, received his leadership training and first learned to surf.

Today, family ohanas, "houses", still dot the landscape which is separated by a river that leads into the open sea. Local farmers and their families continue to make their way of life from farming **taro** and fishing off the sandy shores of this peaceful and remote valley floor.

Paaulo, Kukuihaele and Laupahoehoe. These towns are all filled with a rich and local culture that

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happily survives in this region of the Big Island. The Hamakua Coast is a jungle of botanical splendor.

Old doors and new businesses will continue to open in Hamakua as a period of positive change continues to sweep through the land.

Don't Miss...

Outside of Honokaa town on Highway 19 is one of the Big Island's busiest local dining spots, **Tex Drive In**. This local diner is a popular place to stop for locals and visitors alike as it features both Hawaiian and American cuisine. The menu includes everything from hamburgers to malasadas, including fresh fish plates and rice. Service is quick and the atmosphere bustles making Tex a fun and tasteful stop for lunch.

Today, local merchants have taken the initiative to reopen some of the closed doors in this picturesque town. Before heading on to Waipio Valley make sure you stop in at **Mamane Street Bakery** for a mouth-watering treat. Owner/Baker, Ely Pessah, keeps his baked case filled with breads, pastries, and other delectables like Portuguese Sweet Bread and Honey Macadamia Nut Bran Muffins. The aluring smell of freshly brewed espresso and cappucino also lingers. Also located in Honokaa is the **Bad Ass Hawaiian Macadamia Nut Plantation** which is located down the hill from Jolene's Kau Kau Korner. Hawaii's oldest macadamia nut mill allows visitors the opportunity to view the inner workings of a macadamia nut factory. Macadamia nut creations fill the store shelves and will undoubtedly make your taste buds dance when you try them. Also featured is the plantation's own bake shop as well as a complete line of Bad Ass Coffee.

MAMANE STREET BAKERY

• Cafe •



RETAIL/
WHOLESALE
open daily

775-9478

MORE THAN JUST A BAKE SHOP

A must see on your vacation!!!

Located in downtown Honokaa our gourmet bake shop has just expanded to include a unique Hawaiiana Room constructed out of local woods

HAWAIIANA GIFT SHOP

Surrounded in a tropical wood decor we offer the finest Kona Coffee, pottery, prints, cards and paintings by local artists. Browse or relax in our cafe dining area while you enjoy such treats as espresso, cappucino, croissants, cookies and other deserts.

Famous Hot Malasadas

Try the
ISLAND'S
BEST
BURGER
and Local
Favorites



"Ono Kine"
in
Hawaiian
means
VERY
GOOD

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Open Daily from 5:30am - 8:30pm
THE PLACE TO STOP
between Waimea & Hilo on Hwy. 19 in Honokaa



TAKE A FREE TOUR OF
"THE ISLAND'S OLDEST
MACADAMIA NUT FACTORY"
LOCATED IN HONOKA'A TOWN

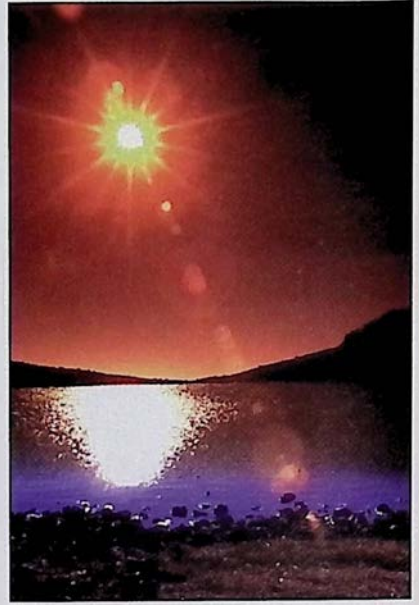
VIEW THE INNER WORKINGS OF A MACADAMIA NUT FACTORY
OUR SHOWROOM OFFERS FRESH MACADAMIA NUT CREATIONS,
AND 100% KONA COFFEE

775-7743

Upcountry Waimea

Hawaii's Mountain Town

Between snow capped **Mauna Kea** and the Kohala mountains the green hillsides of North Kohala roll along under wispy white clouds, and afternoon rainbows that frequently stream their way from the skies above Waimea. Inside this landscape herds of grazing cattle can be seen meandering their way through sloping pastures filled with cactus and



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young seaman named **John Parker** to hunt and shoot the herds of wild cattle whose population had grown uncon-

Vast Upcountry Pasture Lands and Ranching, Under a Snow Capped Mountain

dry underbrush as Hawaiian cowboys called **paniols** still ride horseback and work the ranges.

Ranching began in this region of the Big Island after King Kamehameha appointed, in 1815, a

trollably since their introduction to Hawaii in 1793. Parker, who accomplished his mission, managed to domesticate a herd of his own before marrying a Hawaiian chiefess. The marriage helped Parker to acquire the



MICHAEL T. STEWART

Above photo is of Lake Waiau, near the summit of Mauna Kea. Photo to the left is a rainbow streaking across Parker ranch land outside of Waimea.

Don't Miss...

Begin your tour of Waimea with a cup of coffee and a bite to eat at **The Waimea Coffee and Company** located on Hwy. at Parker Square. The coffee shop boasts the Big Island's largest selection of gourmet coffees from around the world as well as a healthy selection of breakfast and lunch items which includes croissants, pastries, soup du jour, sandwiches, salads and a gourmet groceries pantry. When you are finished enjoying your coffee at Parker Square make sure you don't miss stopping at **Cook's Discoveries** in Historic Spencer House at Waimea Center. The warm aloha of a 150-year-old restored home creates a unique setting for Cook's Discoveries' one-of-a-kind collection of treasures made in Hawaii by Hawaii's proud people. A wonderful addition to Cook's Discoveries is **Maha's Cafe** featuring such local plates as the Paniolo-style Turkey with "Stuffins", Smoked Ahi with Lilikoi Salsa, and the Kohala Harvest salad. Chef Harriet-Ann Namahaokalani Schutte or "Maha" brings to Cook's Discoveries not only years of experience but a great sense of taste, attention to detail and some very warm aloha.

land that would later be used to found his 250,000 acre ranch in 1847.

Today's existance of Parker Ranch as one of the largest ranches in the United States gives the outsider an idea of the magnitude of its size.

Today, the town of Kamuela, more often referred to after its district name Waimea, is a town that still surrounds itself with a ranching lifestyle. The brightly colored Victorian houses and shops, tidy yards filled with flowers and skeleton remains of wagons and wheels gives visitors the

opportunity to see yet another sphere of the diversity of cultures that exist in Hawaii.

CAFÉ

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WAIMEA COFFEE

"For a Welcome Break in Your Day"
Offering the best espresso drinks, hot or cold, fine teas, juices, gourmet coffees, mugs, t-shirts and 100% Pure Estate Grown Kona Coffee. Outdoor seating on the courtyard lanai at Parker Square.

We mail-order anywhere!

1-800-854-5662 or 885-4472

Located on Hwy. 19 in Waimea



Discover the Best of Hawaii AT COOK'S DISCOVERIES



The Setting: Historic Spencer House, a 150-year-old home still owned by the same Hawaiian family. In the heart of cool upcountry Waimea town.

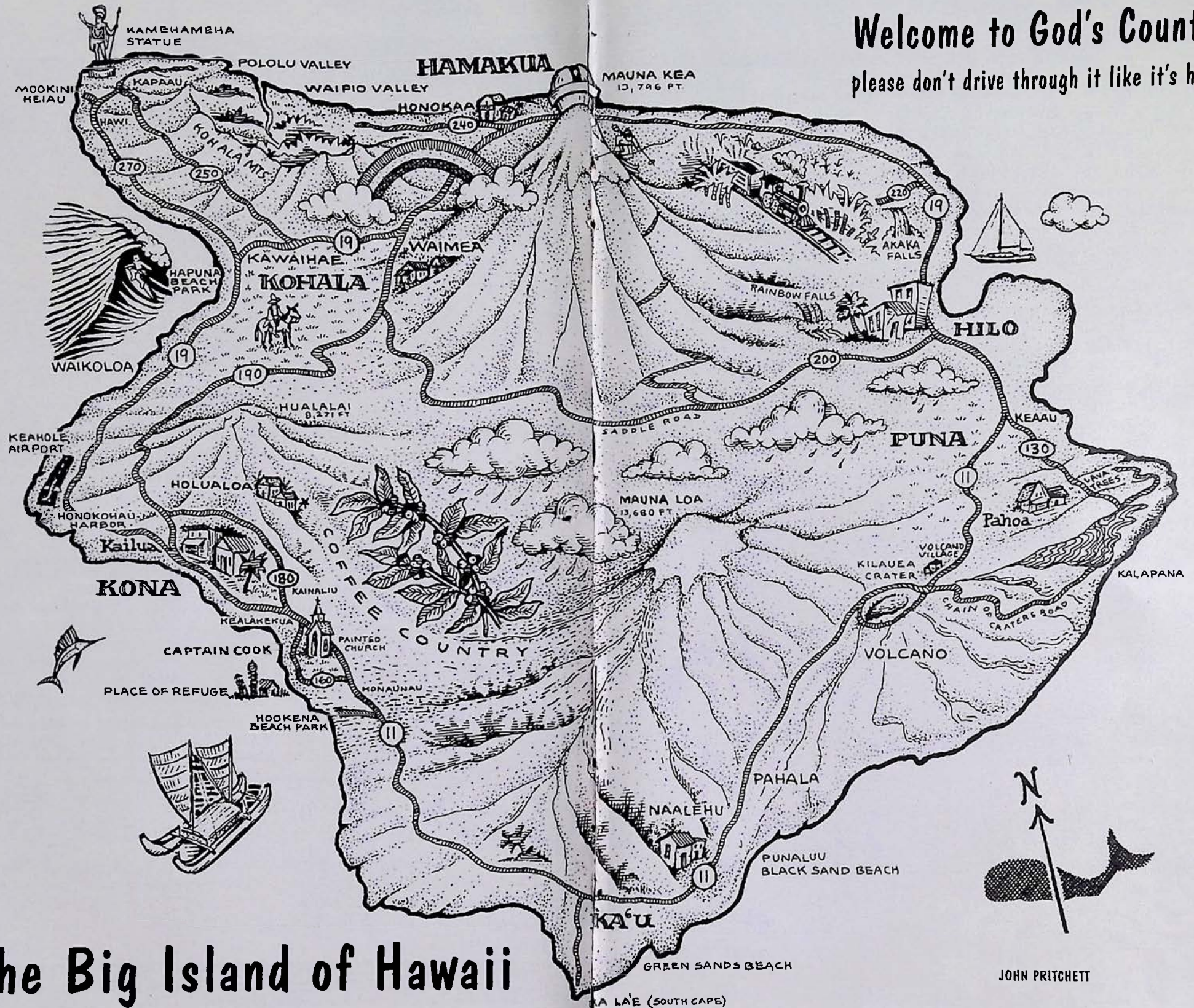
The Theme: Proudly made-in-Hawai'i treasures. Edibles, collectables, art, artifacts and island crafts. Even fresh Waipi'o poi and Poi Dog Biscuits.

And of Course..., Style: Friendly and knowledgeable about things Hawaiian and what's cookin' around town. Good music and interesting conversation. Gift wrap, mail order & shipping services, too.

Open daily 10 a.m. to 6 p.m. (808) 885-3633

In Historic Spencer House circa 1850 - Waimea Center Next to McDonalds (Hwy 19)

Welcome to God's Country
please don't drive through it like it's hell.



The Big Island of Hawaii

JOHN PRITCHETT

Island Calendar

March 9

Kona Historical Society Auction, Kealakekua, 323-3222

March 23

Waimea Hawaiian Homesteaders Kohia Day Celebration, Waimea Homes Hall Grounds, 7am to 3pm, 885-3633.

April 12-27

Medea: A Tragedy adapted and directed by Dick Hershberger will be presented by the Aloha Community Players at 8pm on the 12th, 13, 19, 20, 26, 27 and at 3pm on the 14th & 21st. Call the Aloha Theater at 322-9924 for more information

April 7-13

Merrie Monarch Festival (Hawaii's Annual Hula Celebration) Various sight in Hilo.

April 9-11

Taro and Poi Tasting and Hala Lei Making by Marie MacDonald at

Cook's Discoveries in Waimea, 885-3633

May 17-18

Kona Community Chorus & Kona Chamber Orchestra presents its Spring Classical Concert at the Aloha Theater at 8pm. \$10. 329-7254.

May 18

Trya Papaya Festival at Pahoa Schools, 961-1160.

May 24-26

Hawai'i Island Bamboo Conference. 885-6057.

May 24-27

Old Hawaii on Horseback Pageant, horse races, open ranch houses, historical tours. Waimea, call 885-3633 for specific event schedule.

June 11

Kamehameha Day

July

•Hapuna Rought Water Swim

•Waimea Cabbage Festival 885--3633 for dates.

August

•Macadamia Nut Harvest

Festival

August 24

1996 Aloha Festivals

Ka Ho'ola'a `Ana Investiture of Royal Court on the rim of Halema'uma'u Crater, Volcanoes Nat. Park, Noon. Hula performances to follow.

August 24

Ms. "Big" Big Island Contest at the Royal Waikoloan Hotel, 7pm.

August 25

1996 Aloha Festivals Mo'ikeha Cup Traditional Hawaiian Sailing Conoe Races at Hapuna Beach, 10am.



Mauna Kea Visitor Programs

Every Saturday and Sunday a Mauna Kea summit tour begins at 2:30pm. Participants should stop at the Visitor Information Station at least 45 minutes before the tour. Children under 16 not permitted due to health hazards from high altitude.

7-10pm every Friday and Saturday night the Visitor's Information Station presents an audio-visual or lecture and stargazing with an 11-inch Celestron telescope. Children encouraged to participate. Call (808) 961-2180. Free.

After Dark in the Park

Hawaii Volcanoes National Park presents its series of free programs in the Kilauea Visitor Center Auditorium at 7pm several nights per month. The series features cultural, geological, biological and historical presentations. Call 967-7184 for detailed monthly program information.

Friendly North Kohala

Art Galleries, Fine Dining, Cafes, Quaint Shops, Kamehameha Statue, Pololu Valley

Following highway 270 north visitors will encounter a landscape filled

with historical landmarks that include the original **King Kamehameha, statue, Kalahikiola Church, and Mo'okini Heiau** which is regarded as the oldest pre-

Western contact temple of worship. In the year 1758 King Kamehameha was believed to have been born at Mo'okini.

Also to be found in the North Kohala region are the remnants of a once thriving sugar industry of the 1880's which is still visible in the many old storefronts of **Hawi & Kapaau towns.**

When you're done visiting the towns of Hawi and Kapa'au Hwy. 270 will lead you through North Kohala's fertile pasture lands, dense

forests, and ultimately to **Pololu Valley**, which offers one of the best

scenic view lookouts on the island. If the road were to continue on past Pololu Valley you would eventually end up at Waipio Valley at the northern end of the



MICHAEL T. STEWART

Hamakua coast. Separating these two valleys are several other magnificent valleys accessible only by foot or

horse. If you plan to hike beyond Pololu be prepared for a long trek and bring plenty of water and supplies. The trails are narrow and steep and should not be walked by amateur trailsmen.

While driving along the coastline of North Kohala remember that if the skies are clear, you may be able to catch a view of the **island of Maui** looming on

MICHAEL T. STEWART



the other side of the **Alenuihaha channel**, which separates Maui from the Big Island. Between the months of

said that if Pu'ukohala was built the gods would grant Kamehameha the power to conquer and unite the islands

The photos on page 37 are of the King Kamehameha statue in the town of Kapaau, and a view of Pololu Valley from the lookout which can be reached by following highway 270. Below is a petroglyph photo taken at the fields near the King's Shops in Waikoloa.

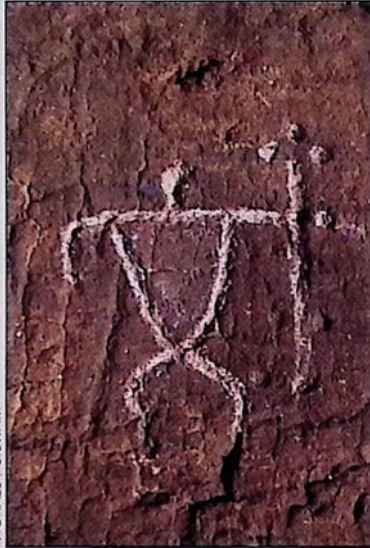
December and April visitors are almost guaranteed a **humpback whale sighting** off the coast of North Kohala. This region of the Big Island is a particularly favorite spot for our migrating friends from the north.

The southern portion of the Kohala Coast, better known as the **Gold Coast**, is mostly made up of vast lava fields. Along this coast are many secluded pristine beaches, and ponds. **Wild goat, donkeys** and other four legged creatures roam this region freely. The King's trail which was used exclusively by the ancient *alii* (ruling class) follows the coastline and passes

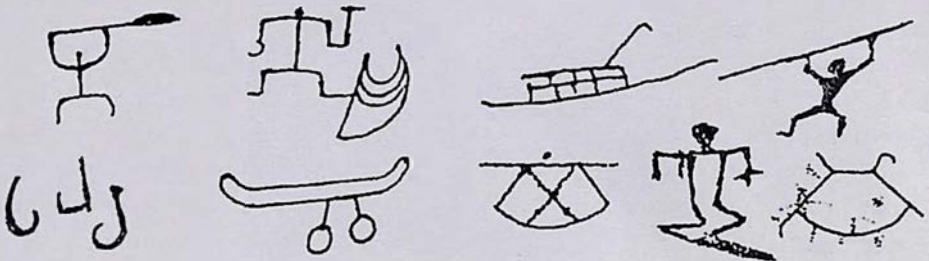
Pu'ukohala Heiau and scores of petroglyph fields. Pu'ukohala was the last Hawaiian temple built during King Kamehameha's reign of power. It was

of Hawaii under one kingdom. Today the heiau is preserved by the National Park service and the site is open to the public daily.

Also in this region are **petroglyph fields**. They can be found easily by finding the Kings Shops across from the Royal Waikoloan Hotel off Queen Kaahumanu Highway. Follow the signs along a short trail that direct you to the petroglyphs. Preservation of the field depends on people staying on the trail while viewing these ancient rock carvings. After this stop Queen Kaahumanu Highway will take you back to Kona. Come and enjoy this peaceful region of Hawaii. You will be amazed at the ancient and modern wonders it has in store for you.



MICHAEL T. STEWART



Don't Miss...

The towns of Hawi and Kapaau are now preserved by a new generation of Hawaii businesses which have their own distinct local offerings. In Hawi is the **Bamboo Restaurant** & the **Kohala Koa Gallery**. Inside what was once the grand old Takata store, Bamboo combines Pacific Rim dishes with farm fresh herbs and local fish to create an innovative style of cuisine. The atmosphere is cozy and authentic with live entertainment on weekends. Inside the Bamboo you'll find the Kohala Koa Gallery, featuring the works of over 70 of Hawaii's premier artists and showcasing the islands finest woods and local crafted heirloom koa furniture. Just three doors down is their sister store, the Hawaiian Moon Gallery which offers an impressive selection of over 40 additional island artists. On the other side of the street from Bamboo is **Kohala Pacific Realty**, where visitors are welcome to stop in for free maps of the North Kohala region. Owner John Adams is taking a different approach to real estate sales. He is promoting the renovation and preservation of many old buildings in North Kohala's towns. John's wife, Dixie, is owner of the **Kohala Coffee Mill** which is located next to the Realty office. The Kohala Coffee Mill was brought to life in the historic Toyama building built in 1932. The coffee shop serves 100% Kona coffee at its espresso bar and pastries, muffins and other baked goods are also available at the shop.



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The Village of Holualoa

Art & Espresso

Days pass slowly in the artist's retreat town of Holualoa, almost like the gentle mountain breezes which weave their way through the groves of coffee trees lining the slopes of Mt. Hualalai. Steeped in natural beauty and tradition, this little mountainside coffee town blends a touch of today's art with a passion for the simpler life of the past. The village's many private galleries showcase the works of many local artists in a wide array of mediums.



When you are done visiting the galleries, the friendly local espresso bar, **Holuakoa Cafe**, will undoubtedly snatch an hour or two from your day and maybe more if you decide to indulge in the homemade cake and



pastry selection. Owner Meggie Worbach personally works the espresso bar every day of the week except for Sundays. Her espresso drinks are, hands down, the best on the island and Meggie's German heritage makes her a fanatic for perfection. Perhaps the most unique feature about the cafe are the European visitors it attracts. It seems like there is always a foreign voice being heard at Holuakoa. For many visitors who don't speak English Holuakoa is an extra nice stop on their vacation.

Make it a point to wander up for a visit to Holualoa you will love this adorable country town.



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Aloha, *Meggie*

continued from page 15

waterfalls, in their never-ceasing motion, tumble down. At Honoka'a, follow Rd 240. Here, the fearless traveler can hike down into deep and broad Waipio Valley. Look up at its immense falls and sense the deep mystique that surrounds old Waipio, valley of the kings. In the far back tumbles Hi'ilawe, "lift and carry", the highest free-fall waterfall in Hawaii and one of the highest in the world. It drops 1200 feet

into a stream which meanders over the valley floor, merging with the ocean at a large black sand beach. Long, long ago the god Lono came to Hi'ilawe to find himself a bride. When he saw his beautiful maiden, Kaikilani, living in a breadfruit tree at a pool in the distance, he cast a rainbow to her heart and traveled down to carry her away. Hi'ilawe's

water has been diverted for irrigation, so that only one of its two spouts cascades abundantly. All over, however, Waipio's 2000 feet of towering lava walls are bejeweled with green emerald trees and silver threads of water, the marriage of forest and falls. Closer to the beach, facing the stream and looking upward to the look-out point, tumbles Ka-luahine, "the old lady", in a majestic 620 foot drop.

At Waipio the Kohala moun-

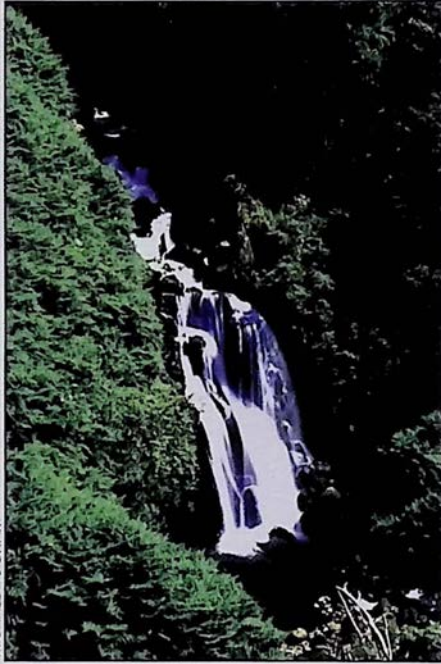
tains start, its valleys so deep and rugged that no road leads through. Here too, awe-inspiring waterfalls cascade down the harsh mountain sides. These mountains, now unforgiving, were once immensely populated. There are traces of old taro terraces in the remote depths of this rugged land. In Pololu, on the Kohala side, and Waimanu, on the Hamakua side, people continued living up till the 19th century. Then the prospect of easier

lifestyles lured even the strongest farmers away. To go through these mountains today, the traveler must drive from Waipio, via Waimea, to the town of Kapaau on the other side.

At Pololu, one can see on a clear day the immense falls of Oniu, Ohiahuea and Waikalua. Chiseled by the winds and pounded by the waves, the cliffs of the Kohala mountains offer a

fierce glimpse into the heart of the Hawaiian wilderness. The sometimes gentle rivers and falls of Hamakua and Kohala can also ravage and kill all life they encounter.

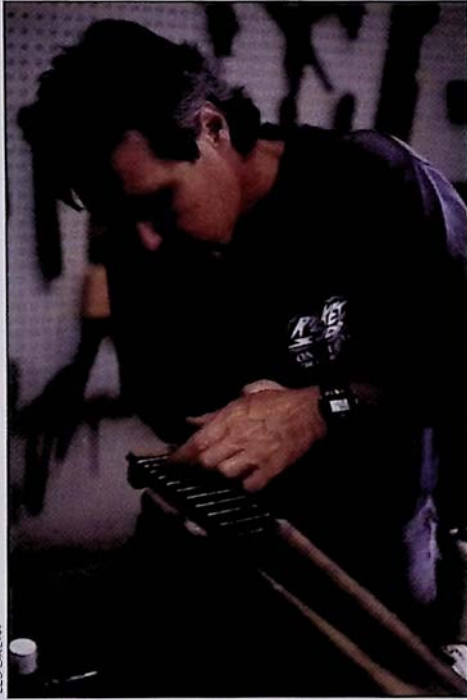
The water that gives life and brings food, belongs truly to the wild forests of the gods.



MICHAEL T. SEWART

This waterfall does not have a name but can be found with many others just off Hwy. 19 in Hamakua.

In the winter while standing at his work bench he can see whales breaching. After working for a quarter century in two dusty rooms on the main highway, Gomes is thrilled with this new shop. It took him five years to build. Fiber-glass walls and double paned glass control temperature, humidity, and drafts; a necessity when putting guitars together. His home, which he also



LES DRENT

built, is on the same property. He lives here with wife Maurine and children Nicole and Tom.

speaking. Most of us would agree that David Gomes reaches perfection with every instrument he creates.

Gomes, who was born in Kohala, builds all sizes of ukeleles and guitars, including steel string, acoustic basses, concert and Classical. Each guitar, he says, takes him 50 to 60 hours to make. Each solitary journey starts with the artful selection of the wood and ends in music.

"That's an awesome moment. Here you made it; now you gonna play it. There's so much discipline in both arts; you appreciate it deeply when you know you can do both. It's whole," he says.

Gomes' art is largely influenced by the Spanish master guitar maker Paulino Bernabé. Attracted to the music of Latin countries, Gomes went to Spain in the early seventies where he spent many hours at the master's shop, talking story and hanging out.

"I always thought that guitars were factory produced. Watching Paulino, I realized what one man can do." Back in Hawaii, fiercely independent, Gomes yielded to the irresistible need born from that inspiration, to transform rough wood into beautiful musical instruments.

"Practice and intuition guide

***"Ideally I would like to find my wood washed up on Pololu beach. What a natural way for both artisan and tree. I like scavenging for wood."* ~ David Gomes**

"All I want now is to keep on doing what I am doing and to never reach my goal, a perfect guitar." He pauses and smiles at my questioning eyes.

"Because, then what?" he adds, the passion of a true artist

my work. No electronic device can measure all the variables that create a great guitar. Even the type of glue and finish affect the sound. The wood has to have a vertical grain, it can't be too wild, and it has to be beautiful."

Today's dilemma is that native

Spring/Summer 1996

Hawaiian woods, such as the rich and hard koaie and milo are becoming rare, and endangered. And yet, in the tradition of ki ho'alu, Gomes likes to use wood from where he lives.

"Koa is still fairly abundant," Gomes says. "Formosan koa (koa's cousin), sandalwood, kiawe and spruce, all grow in Hawaii. Kiawe is one of the best. It's hard, reliable and produces great sound." He adds that, most important, it's also environmentally correct, since kiawe has become a nuisance on the islands, not another beautiful tree which has to be chopped up.

When the Hawaii Loa canoe was built, Gomes got hold of the throw away pieces from the large spruce logs. "Plenty mana there," he grins with immense satisfaction.

"Ideally I would like to find my wood washed up on Pololu beach. What a natural way for both artisan and tree. I like scavenging for wood." Recently Gomes found an 8 by 2 foot log of curly koa at Pololu! Unfortunately it was unusable. At least this time around.

To supplement his inventory, Gomes searches as far away as Europe and Africa. So far nothing can replace the brilliance of black

ebony, deep rosewood or rich flamed mahogany.

A beautiful piece of wood, discovered from underneath its thick bark, has to be matched with the finest and richest designs. Gomes adds a custom designed mother-of-pearl or abalone inlay to every guitar. Call it his trademark. With a fine diamond saw he cuts the precious shell into the most intricate shapes. Lustrous maile leis and gracious ginger flowers trail alongside the

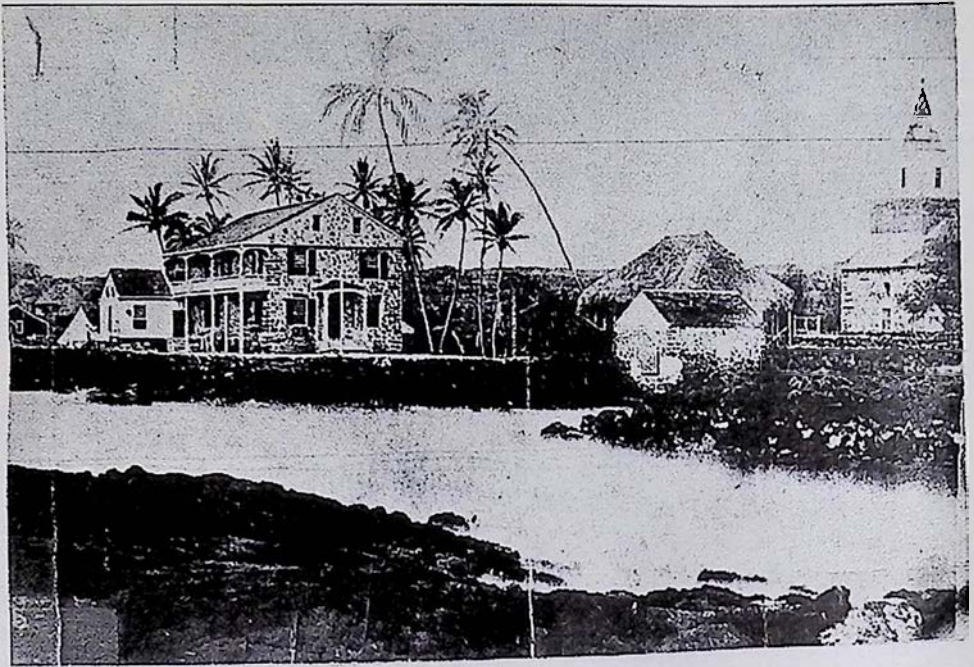
sound hole and handle.

The final and favorite moment comes with the stringing of the guitar. Now the soulful sound will reflect all the beauty, all the searching, and all the love Gomes put into his labor. His fingers plucking at the string breathe life into his work, and tell of the story of its creation.

A Gomes Guitar is exciting. In the annual "Woods of Hawaii Awards" in Honolulu,

Gomes was awarded a first place two years in a row. In 1994, John Keawe, one of the finest contemporary Hawaiian guitarists, won the "Na Hoku Hano Hano Awards" playing on a Gomes Guitar. And more than anything, David Gomes is a musician and world class artist, blood and soul. He loves music. It radiates through his life. It is his life style. Ki ho'alu. While his guitars travel the world they sing the story.





North Kona

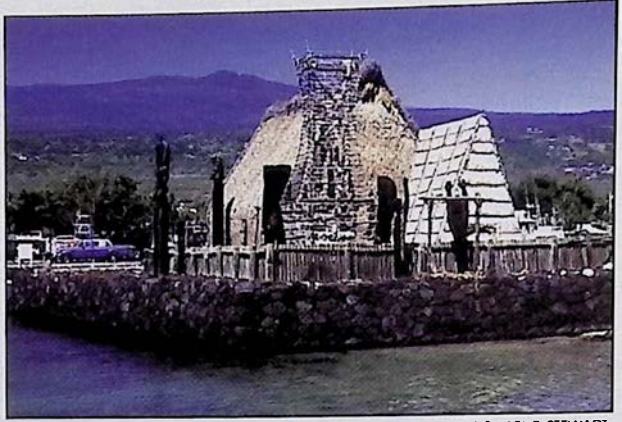
Undoubtedly the busiest part of the Big Island is the district of North Kona and the seaside village of Kailua. Nestled in this busyness are a few significant historical and cultural landmarks. Beside the Kailua pier is *'Ahu'ena Heiau* built in 1817. This ancient temple which was built on a rock platform was dedicated

to patron spirits of learning, the arts, and healing. King Kamehameha also made his home here in a thatched hut where he could maintain control over boats entering and leaving the bay. Kamehameha also monitored the farming pursuits of his village from *'Ahu'ena*. Also on Alii Drive is *Mokuaikaua Church*. Built in the

We landed at Kailua (pronounced Ki-loo-ah), a little collection of native grass houses reposing under tall coconut trees, the sleepest, quietest, Sundayest looking place you can imagine. Ye weary ones that are sick of the labor and care, and the bewildering turmoil of the great world, and sigh for a land where ye may fold your tired hands and slumber your lives peacefully away, pack up your carpetsacks and go to Kailua! A week there ought to cure the saddest of you all.

Mark Twain, 1866

1820's *Mokuaikaua* was the first Christian church to be built by western missionaries. Across the street is *Hulihee* Palace, a nineteenth century vacation home to some of Hawaii's monarchy. *Hulihee* was built in 1838 and today serves as a museum open daily to the public. Occasionally, throughout the



MICHAEL T. STEWART

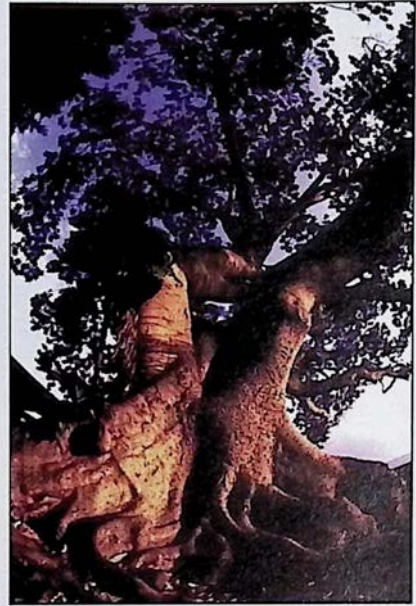
KEEP KONA COUNTRY!

MICHAEL T. STEWART



week, some of Hawaii's youngsters can be seen in the courtyard under the shade of giant banyan trees practicing hula under the direction of a *kumu hula* (teacher of hula). Later in the nineteenth century Kailua was a village that was used primarily as a sea port for shipping cattle, coffee and sugar off island. Most of the population in Kona lived in the mountainside towns between Honaunau and Holualoa along a stretch of road still called Mamalahoa Highway. The town of Kailua, for the most part, was always a sleepy kind of village. Up until the early 1970's the population was no more than 700 people, today the population of Kailua is around 35,000 and growing rapidly. Directly

The photo on page 44 was taken in the early 1900's when Kailua-Kona was nothing more than a cattle town. Locals in the area were always entertained when a cattle drive came down the mountain because it involved the very interesting and difficult task of tying cattle to the side of row boats that would transport them out to steam ships. On page 45 are photos of `Ahu`ena Heiau and the historic Mokuaikaua Church. To the right is one of Ali'i drive's friendly Banyan trees along the sea wall.



MICHAEL T. STEWART

contributing to this outbreak of growth is the recent influx of realtors, developers and land speculators that pay little or no attention to the sanity of the place. Looking beyond the trafficy bustle of Kailua their are many wonderful opportunities for personal dining, shopping and tour experiences around the town. This district of North

Kona also hosts some of the Big Islands most beautiful white sand beaches. A short drive north of Honokohau Harbor on Queen Ka'ahumanu Highway are the beaches of *Makalawena*, and *Mahai'ula*. These beaches require a short hike to access them. Easier to reach and located on Alii Drive to the south are

Don't Miss...

The best way to see what is under the ocean in Kona is to board the **Nautilus II** for a short underwater tour of the Thurston reef formation. Nautilus will take you to undersea coral gardens where thousands of tropical fish, dolphins and sea turtles reside. Inside Nautilus II large personal viewing windows, fish feeding by our diver, and a live narration by our expert crew all combine to make this family fun adventure the "Experience of a lifetime." Nautilus II is located across from the pier in Kailua Bay. **Call 326-2003 for booking.** If you're looking for a great place to relax and enjoy a coffee check out any one of the three Alii drive **Bad Ass Coffee Stores**. They specialize in only top grade 100% Kona coffee and Hawaiian grown coffees. Purchase by the pound or by the cup. If you are looking for a quick, professional place to get either print or slide film developed visit a one hour **Moto Photo** in either the Kona Inn Shopping Village or Keauhou Shopping Village both located on Alii Drive.

Kahalu'u Beach Park and Magic Sand's. Both these beaches provide ample parking and do not require a hike.

Around these historical sights are a whole host of restaurants and shopping opportunities and hundreds of visitor and local businesses keep the

streets and sidewalks around Kailua busy with activity throughout the year. Cruise ships lay at anchor off the shores of Kailua-Bay and many tour and activity companies provide visitors with ample opportunity for hiking, sailing cruises, snorkeling and scuba adventures.

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I Love Kona Coffee, but Why is it so Expensive?

by Les Drent

This story must be read while enjoying a cup of 100% Kona coffee. (And, that doesn't mean a cup of cheap imitation Kona blend that so many establishments choose to serve.)

You heard me, no peaking until you've got a cup of the real thing in front of you!

OK., with a cup of Kona coffee hopefully in hand, you're thinking, "I love this stuff, but twenty dollars or more for a pound? Whoever sells this stuff has to be out of his mind to charge that much money for coffee."

I often wonder how many people deprive themselves of the wonderful opportunity to experience a cup of real Kona coffee because of the expense. The cost to produce coffee in Hawaii may really

surprise you. And, hopefully this article will dispel any myths surrounding the notion that those selling 100% Kona coffee are making a ridiculous amount of money off their product, while in reality those who blend and counterfeit Kona coffee are making the fortune. What will also become clearer are the reasons why so many around the world, who find the price unaffordable and the taste irreplaceable, try to counterfeit Kona coffee.

Perhaps the best place to begin talking about the economics of coffee production in Kona is to summarize the history of the industry. Coffee production in Kona today is at an all time low, but its market value is at an all time high! With current production estimated at around 1,500 acres mostly consisting of small few

acre farms the industry is comprised of many different parties including growers, millers, roasters and sellers. Some undertake all these processes while others manage just a few of them.

Coffee first came to Kealahou-Kona in 1828 by way of Reverend Samuel Ruggles, but it was actually an arabica strain of coffee from the Hamakua region of the Big Island that was actually brought to Kona in the mid 1800's and seriously propagated by a few upstart



farmers. Much of the coffee production in the latter half of the nineteenth century was controlled by large land owning companies such as American Factors, and worked by migrant laborers mostly from Japan. When the world coffee market collapsed at the end of this century much of the land was leased to these Japanese farmers who began operating under a barter system with many local area stores. When the coffee was harvested and sold in the fall, these farmers would then pay off their debts to these stores. Despite the maneuvering that took place between the stores and the larger mills, the coffee was still the property of those responsible for processing and selling the coffee in the mainland United States. Throughout those difficult years of barter and land leases, the Japanese farmer slowly gained control of an industry originally established by the larger corporations. Many farms around Kona began small milling operations on their property which added value to their product. The industry ran itself like this for over a half a century, but always at the mercy of what the international coffee market was doing to the price of coffee. Having no control over these prices or market value of their coffee a series of booms and busts occurred over the years making coffee farming a risky business. Coffee production was as high as 7,000 acres in 1958, but the pound price for cherry was only 12¢. (You will better understand this relationship between price per pound and cherry later in this article.) It wasn't until the influx of *haoles* (Hawaiian slang word for Caucasian mainlanders) in the early 1970's that the local Kona coffee industry began to monitor and administer its own market. Today's push for purity, upscaled means of production, direct marketing by the farmer and the gourmet reputation of the product has proven to be a lucrative means to achieving a stable marketplace. The high interest in specialty



coffee sweeping the world has also greatly aided this effort.

OK, so you've heard enough about the historic facts surrounding the product, and now want to know why you have to pay twenty-dollars for a pound of coffee when with very few exceptions, you can have coffee from anywhere else in the world for at the most seven or eight dollars a pound. We won't elaborate on the fact that most of that coffee is produced in third-world nations under strict government control and working conditions, but let that fact sit in the back of your mind while we discuss the costs of producing coffee in Kona.

You'll need to know some basic coffee terminology before reading the rest of this article. Coffee cherry is what the farmer picks from his tree. It is husked in a wet milling process to what is known as parchment. The parchment coffee is laid out on decks to sun dry. It is usually dried for about 10 days depending on the amount of sunlight, and raked every few hours during the day to ensure proper drying. The parchment, a thin dry shell or membrane, is taken off during a dry milling process, producing green coffee which has to be graded for defects before it is roasted into a final product ready for grind and brew.

Photo on opposite page is an early coffee picker harvesting coffee cherries. Courtesy of Kona Historical Society, circa 1930's.

In early Fall, cherry is harvested by many small farmers along Kona's coffee belt and is brought to cherry stations that pay the farmers for their coffee. The current market price for cherry is a dollar per pound. If a farm employs laborers to pick the coffee, those pickers are usually paid thirty five cents per pound.

The average picker is able to pick at least two 100 lb. bags of cherry in an eight hour day. For the farmer this means 35% of his coffee is lost to labor costs, and the seasonal picker takes home an average pay of seventy dollars for a day's work. When the mill processes this coffee into parchment, then green, and finally grades this coffee, there is an average of seventy five percent weight loss from matter such as cherry husks and parchment skins. This means in order to process this cherry coffee into green form for wholesaling to roasters the actual price for cherry coffee is four dollars a pound, not including anything else except the money he paid the farmer for his product. Because most mills in Kona exist in a volume oriented market, many mills will process several hundred thousand pounds of cherry, if not millions every season. The mill now wholesales its green coffee at a price currently selling from seven to eight dollars a pound for green. When the roaster purchases his lot of coffee for the year, it is usually done at a per 100 lb bag price. The roaster then undergoes a weight loss factor as well. Anywhere from 20 to 25% water loss is expected depending on the darkness

of the roast. In reality the real price of this coffee per pound is closer to ten dollars. When a roaster then puts this packaged and roasted coffee into the retail market place his wholesale cost to the merchant is

roughly fifteen or sixteen dollars.

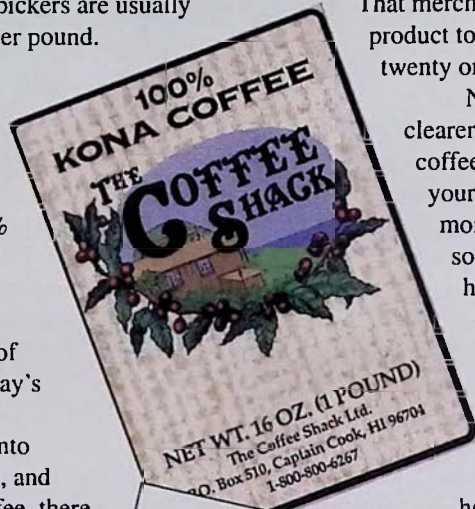
That merchant in turn sells this product to the consumer for twenty or more dollars.

Now that you have a clearer picture of how this coffee gets from the tree to your cup, lets pause for a moment and consider why so many farmers in Kona have found it economically necessary to eliminate many of these middle costs.

Anybody in business for himself has by now heard of the 100% rule for marking-up products on the shelf and believe me, if you can't find a way to do it in Hawaii you're not going to be around doing business for long. Achieving that 100% mark-up gives the farmer control over his coffee. Many small farms in Kona have established rough ways of growing, milling, roasting and selling Kona coffee all from their private estates. And with the help of family, friend's mills

or roasters and other community resources other farmers are finding ways to be successful as well.

Let's place you on a five acre family coffee farm growing and marketing your own Kona coffee. Keep in mind that many if not all of these financial figures are estimates and that none of them relate to any particular situation. If you begin with no coffee trees, a house, and five acres of



land leased from Bishop Estate you should expect 10 years of growing before your farm would start producing a substantial coffee crop. (Bishop Estate is a land trust that controls most of the property throughout the Kona coffee region.)

Ideally you have to find land with coffee trees already growing, and then fertilize and prune them back to health. Your lease payment to Bishop Estate may only be \$150 per month but the mortgage payment for ownership of that lease title is going to run you anywhere from \$1,500 to \$2,000 per month depending on whether it is inherited or purchased land and the length of your mortgage. The current length of a fixed rate lease is generally twenty six years. Twenty six years because that is the time remaining on their original forty five year lease. At the conclusion of a lease period the tenant has the right to renegotiate his lease rate which may not be increased more than 150 percent. From this leased five acre farm, under ideal growing conditions you can expect a yield of about seventy five 100 lb. bags of cherry per acre of coffee. With coffee producing on four acres of that land, the yield would be 30,000 lbs. of cherry. What does that yield in the way of a final sellable product if you do the milling, roasting and selling yourself? If you guessed about 6,000 pounds of roasted coffee, you are right. It must be the coffee you are drinking!

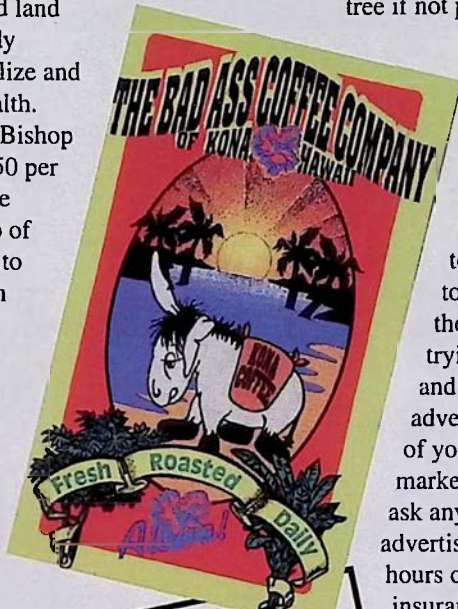
"Wow, at \$20 a pound for Kona

coffee, that's \$120,000 dollars of valuable inventory," you say to yourself as you're packing up your bags for Kona. Don't rush here that quickly, remember that mortgage payment, those pickers you had to pay because the cherry was going to rot on the tree if not picked soon enough.

Building a coffee mill requires a definite know-how and expertise and at least twenty grand of pocket change. And how's the wife feeling as she has to hurry to the sun deck to rake the parchment on the hour while you're trying to figure out the best and most economic way of advertising that Kona Gold of yours? Remember, marketing ain't cheap; just ask any *Coffee Times* advertiser. Fertilizer, herbicide, hours of pruning, phone bills, insurance, computer, kids going to college in a few years... You keep one eye on the roaster and two hands shoveling coffee into bags and boxes for shipment. With your mind on all this how well do you think you sleep at night knowing that your sole means of existence doesn't sit in a secured savings account but in a mere seventy five

bags of green coffee in a dry wood storage shed you built and wired yourself. Are you still packing bags for Kona? We really hope you do come but not before you consider the not so easy life-style of producing coffee in Kona. You really have to love it, and love it a lot, because it's your life.

Do you feel any better about what you paid for the coffee that's in front of you right now?



Here is what happened and has been long forgotten: Fire and water must rule together. (Perhaps we thought it easier to remember only the power of fire, forgetting the sharp sting of pain. Many honor the goddess of the volcano, Pele, as the only one.)

Life comes from the cascading waterfalls in lush Hamakua and Kohala. Life comes from the fertile green land in the north. Without water, Pele is barren.

In the fertile mountains reigns Kamapua'a, once Pele's lover. Now pictured as a feral hog, he wasn't born repulsive. Angry as he appears, he wasn't born bitter and ugly. Pele didn't always rule. Kamapua'a was born with heart.

Here is what happened.

The Legend of Kamapua'a

as retold by Sophia Schweitzer

Many years before Pele and her family set foot on the island of Hawaii, Kamapua'a was born to Hina, in the cool mountains of Koolau on Oahu. Hina's husband Olopana, an influential chief, was already an old man while fair Hina was in the spring of her youth. Dutifully she shared his bed, but her heart longed for her husband's younger brother Kahiki-ula. She often invited her handsome brother-in-law to go berry-picking. He accompanied

her gladly to cool springs and creeks. They talked intimately about the lore of herbs. Olopana, aware of his advancing age, resented their friendship, but didn't interfere. Only Hina herself

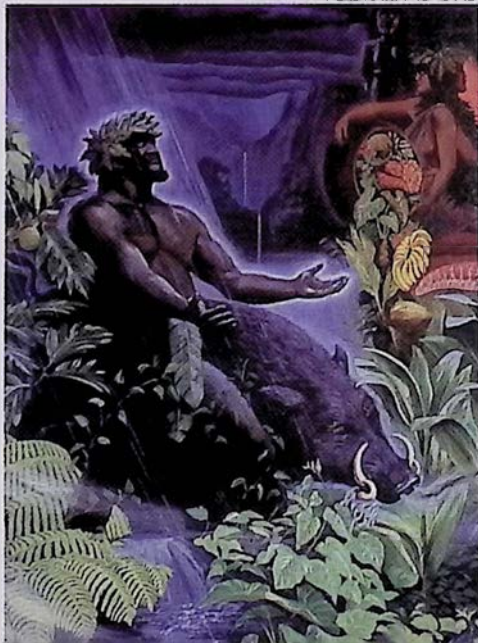
knew if Kahiki-ula was also her lover.

When she gave birth, however, Olopana refused to acknowledge the baby-boy as his son.

"Let Kahiki-ula claim him," he said bitterly to his estranged wife. "I name this child

cont. on page 64

HERB KAWAINUI KANE



SOUTH KONA

Kona Coffee Farms • Kealakekua Bay •
 Captain Cook Monument • Pu`uhonua O
 Honaunau • The Painted Church

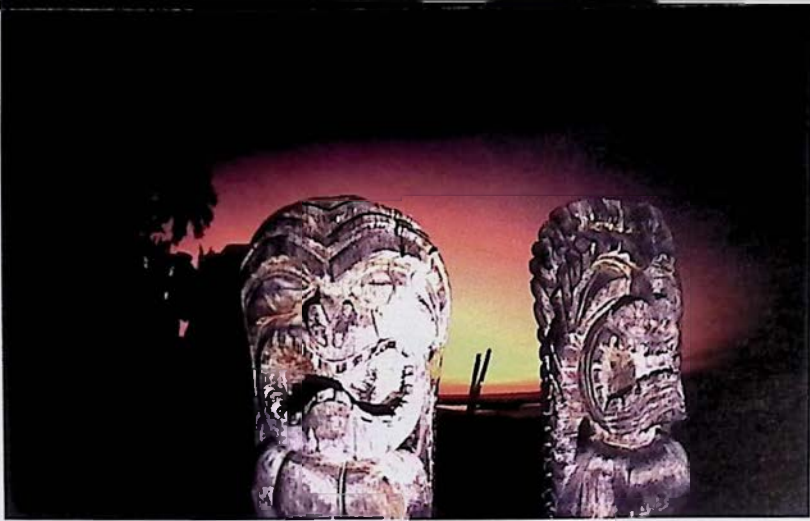


There is, perhaps, no other region on the Big Island shrouded in more history than the district of South Kona. Whether it be the origins of Kona coffee, the ancient Hawaiian village setting of *Pu`uhonua O Honaunau* (Place of Refuge) National Park, or the Painted Church nestled along the hillside overlooking Kealakekua Bay, the spot where the famous English explorer Captain Cook met his fate in 1779, South Kona will keep the historically minded visitor busy weaving their way through its network of mountain roads.

Coffee first came to Kona in

1828 when the **Reverend Samuel Ruggles** brought plant cuttings to Kealakekua. The early Japanese farmers cultivated many of Kona's first farms and engineered the system of milling and processing this prized coffee.

On highway 160 amidst coffee farms and high on the slopes of Kealakekua Bay is **The Painted Church**, where sometime between 1899 and 1904, Father John Velge, a Catholic missionary from Belgium painted images on the interior walls of the church depicting the biblical scenes of heaven and hell.



MICHAEL T. STEWART

At the bottom of Napoopoo Road is **Hikiau Heiau** at Kealakekua Bay, and a white stone monument across the bay that marks the spot where **Captain Cook** was killed in 1779. The story behind Cook's death was that it was the result of a failed attempt by Cook and his soldiers to

could reach this sanctuary his life would be spared. Some of these *kapu* that governed the common people included not being allowed to walk in the footsteps of the chiefs or to touch their possessions. Other rules forbade commoners from eating foods reserved for offering to the gods, and women

Above photo of two tikis was taken at the Place of Refuge National Park in Honaunau. Below a woman is making a pahu (drum) at the Place of Refuge.

exchange the high chief Kalaniopuu hostage in return for a cutter that was stolen the night before. Cook, who had come south to the Hawaiian Islands seeking shelter for the winter months, was in search of a northwest passage to England.

A lower coastal road connects Kealakekua Bay to **Pu'uhonua O Honaunau** (Place of Refuge) National Park. In the early years of Hawaiian civilization it was to the Place of Refuge that people who broke *kapu* (sacred laws) would attempt to flee. If the *kapu* breaker

were not allowed to eat with the men. The gathering of wood, seasons for fishing and the taking of animals as well as the *hula* were also controlled

MICHAEL T. STEWART



under the *kapu* system. Other features at the park are *lokos* (ancient fish ponds), *hales* (thatched roof structures that served as homes), *heiaus* and ancient rock walls. Visitors are usually provided with live demonstrations of ancient Hawaiian crafts such as the building of canoes and tikis at the park.

Don't Miss...

When traveling through South Kona you definitely do not want to miss the opportunity to visit a working Kona coffee farm and mill. On Painted Church Rd, you will pass **Bay View Farm and Mill**, family owned and operated by New Hampshire native Andy Roy and his wife Rosalyn. Over the distant hum of pulping and grading machines the sweet and damp smell of freshly milled coffee cherry fills the air during the fall and winter coffee season. An extensive system of outlying drying decks and groves of coffee trees cover the landscape in front of the visible cliffs of Kealakekua Bay, which in the hazy distance plummet their way seaward. Bay View Farm also has a coffee sampling room and gift shop along with their milling operation. Guests have the opportunity here to 'cup up' some 100% pure Kona coffee. Farm and mill tours are available year round. For personalized group tours at Bay View feel free to call ahead for an appointment. Also located in South Kona is the **The Coffee Shack** high above Kealakekua Bay on Hwy. 11. The Kona coffee outlet also hosts a deli and espresso bar including a covered porch area perfect for lunch. From the porch visitors have the chance to overlook some of Kona's most bountiful coffee farms as well as Kealakekua Bay. Owner Jeff Citron is up early every morning to bake fresh his breads and other delectables as well as roast his own coffee.

Coffee Times

Chemical Free Swiss Water Processed

The World's Best Decaf.

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100% Kona Decaf.

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Kona Historical Society Museum

Historic Kailua Village Walking Tour

Mon-Fri 8:30am & 10:30am

For Reservations Call 323-2005

Museum located on Hwy. 11, one-half mile south of rural Kealakekua.



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Captain Cook, HI
96704
(808) 323-3222

THE

COFFEE SHACK



DELI & ESPRESSO BAR

Our Plantation is located next to the coffee trees which bear our famous beans. We do all our own roasting and packaging here. Enjoy a breathtaking view of the Kona coastline from our brand new deli and espresso bar.

Near mile marker 109, Hwy. 11, Captain Cook
(808) 328-9555 / 1-800-800-6267

Big Island Surf Sessions

photography by Kirk Aeder



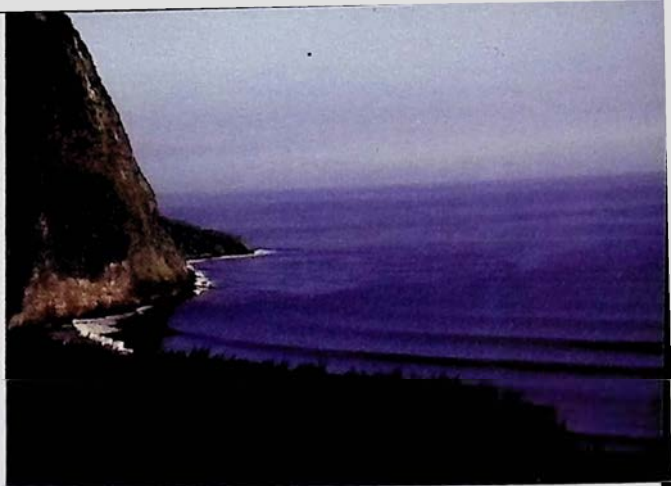
Ian Haight



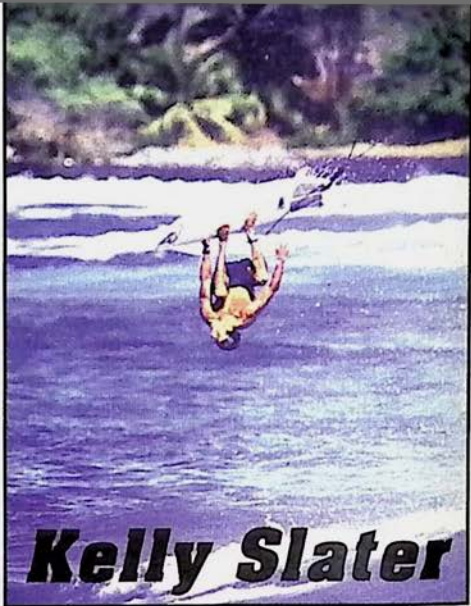
After a pretty flat fall and early winter nobody can complain about how 1996 started. Mid December brought us some fairly consistent three to four foot days but that didn't begin to compare to the waves we received on the closing days of '95.

While most spots in Kona were flooded with surfers, Magic Sand's point was going off and so were some local surf heroes. Fresh off the Pro Tour and back on the Big Island for a few weeks Kona's Shane Dorian and Conan Hayes, along with Kalani Robb and Kelly Slater decided to have some fun at the point. Bowl after bowl Kelly and Shane ripped it, and made it look easy. Photographer Kirk Aeder spent the day shooting the action and came up with some pretty righteous stuff for our magazine. The next two pages are a sampling.

Kirk's photos on these two pages are of Waipio Valley and Honokohau Harbor.



MAGIC SANDS



Kelly Slater

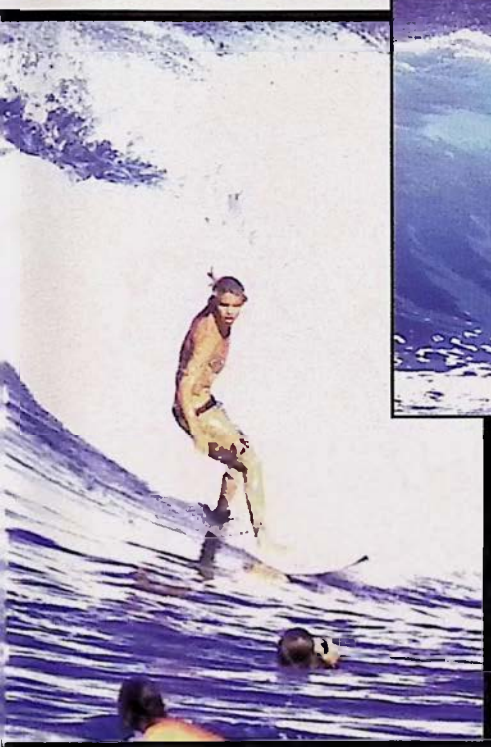
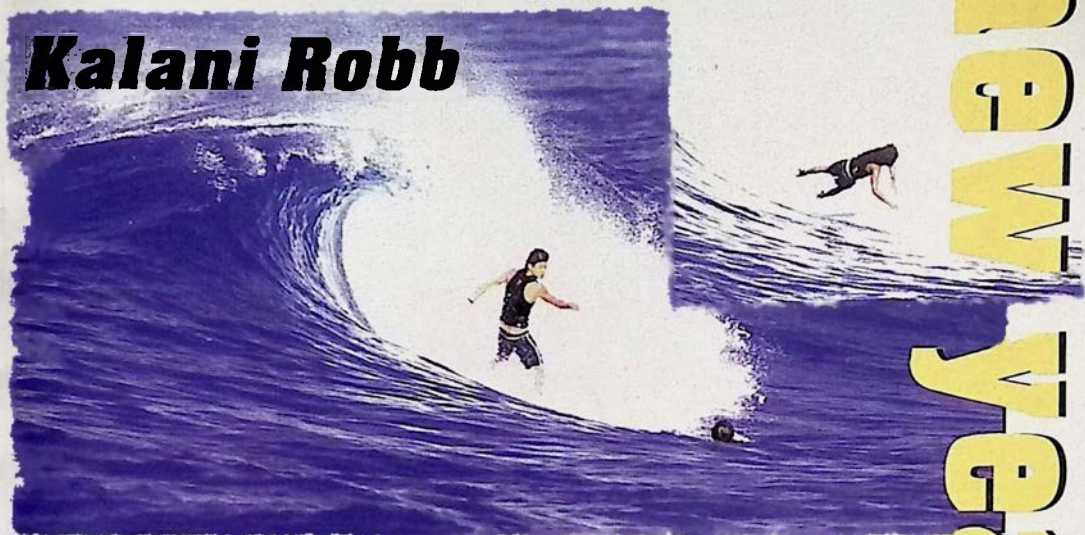


Conan Hayes



Shane Dorian

Kalani Robb



NEW YEAR'S DAY BOWLS

Big Island Lodging Guide

The next four pages is a regional listing of Bed & Breakfasts, Inns, and Vacation Rentals around the island of Hawaii. You will enjoy their hospitality and Aloha.

HAMAKUA REGION

1. Hale Kukui Innkeepers: Bill & Sarah McCowatt, Ph: (808) 775-7130, 1-800-444-7130

Our guest cottages are located on 4.2 acres with a fabulous ocean view over-looking majestic Waipio Valley and 20 miles of bluffs, waterfalls and tropical valleys to the north end of the Big Island of Hawaii. Nearby activities include hiking, swimming, surfing and picnicing at the mile wide black sand beach. Shop in historic Honoka'a. Studio, 2 bedroom, or 3 bedroom.



2. Kamuela Inn P.O. Box 1994, Kamuela, HI 96743 Ph: (808) 885-8857 / Fax: (808) 885-8857
Comfortable cozy rooms and suites with private baths, with or without kitchenettes, all with cable color television. Complimentary continental breakfast served in our coffee lanai every morning. Situated in a quiet,

peaceful setting, just off highway 19. The Big Island's famous white sand beaches, golf courses, horseback rides, valley & mountain tours, are only minutes away. Come visit us and experience this charming ranching town of Waimea, the home of the famous Paniolo (Hawaiian Cowboy)! Rates: \$54-\$165. (Wheelchair Accessible)



3. Kamuela's Mauna Kea View Innkeepers: Richard & Deb Mitchell, P.O. Box 6375, Kamuela, HI 96743 Ph: (808) 885-8425

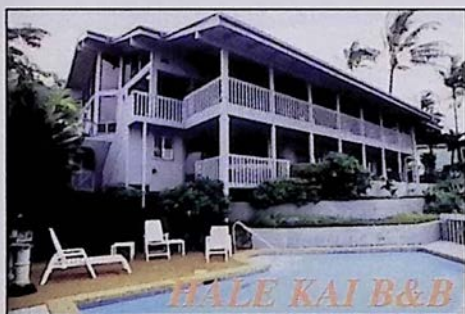
Popular private Suite and Cottage (each with Fireplace, Kitchette, Sun deck, Telephone and color TV) Bordering Parker

ranchlands with panoramic views of 14,000 foot Mauna Kea. Enjoy Hapuna and Island's best white sand beaches, historic Waipio & Pololu Valleys and world class resorts. A Kamauela tradition of hospitality since 1988! "Now with jacuzzi"

4. Suds' Acres Innkeepers: Anita & Oliver Suds, P.O. Box 277, Paauilo, HI 96776 Ph: 808-776-1611, 1-800-735-3262

We are located on a macadamia farm at 1800' elevation on the slopes of Mauna Kea with a view of the Hamakua coast. Our 2 bedroom cottage with bath, lvg. rm. is 5 miles to Honokaa & 20 miles to Waimea. Additional rooms in main house, color TV in all units.

HILO REGION



5. Hale Kai B&B Innkeepers: Paul & Evonne Bjornen, 111 Honolii Pali, Hilo, HI 96720 Ph. (808) 935-6330 Fax (808) 935-8439

This 4 star B&B overlooks beautiful Honolii surfing beach and Hilo Bay. All private baths, cable TV, ocean front views, pool & jacuzzi, full breakfast-quiet area. Guests treated as family. 100% Kona coffee served. Chosen among top 100 B&B's in USA and Canada. Rates: \$85 and up dbl. occupancy. Also available is an ocean front 2 bedroom 2 1/2 bath deluxe penthouse. \$2,000/month.

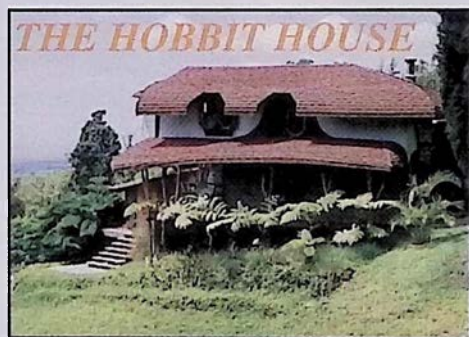
6. Holmes' Sweet Home B&B Innkeepers: John & Charlotte Holmes, 107 Koula

St., Hilo, HI 96720-1625 Ph. (808) 961-9089

Sweeping view of Hilo Bay. Cool, quiet, tropical setting 5 minutes from restaurants, shopping, ocean. 15 minutes from airport - 2 rooms with queen beds, private baths and entrances. Guest lanai and sitting room with microwave & frige. Fresh Hawaiian fruit, Kona coffee, island juices, teas, homemade breads served. \$60-\$70 plus taxes. Please phone for availability.

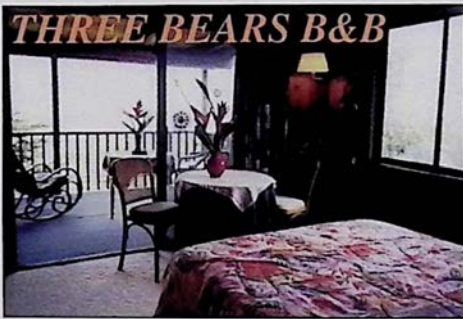
KA'U REGION

7. South Point Banyan Tree House Innkeepers: Greg & Janette Legault, (808) 775-7130 or 1-800-444-7130(Hale Kukui) Nestled up inside a huge Chinese Banyan tree in the historic village of Waiohino next to the classic Kauahaa Church. Luxury designer studio with living/dining/fully equipped kitchen, private bath, all w/unique see thru roof, outdoor hot tub on romantic deck. Handy to Volcano, South Point, Green Sand Beach & shopping in Naalehu.



8. The Hobbit House Innkeepers: Darlene & Bill Whaling, P.O. Box 269, Waiohinu Village, HI 96772 Ph: (808) 929-9755 Be among the first to visit Hawaii's latest romantic getaway... nestled in lush seclusion @ 1800', overlooking Mark Twain's Waiohinu Village. Delight in visions of unrestrained creativity as this inspiring blend of images & surroundings enhance your sense of peacefulness & well-being. Hot tub with a view.

KONA REGION



9. Anne's Three Bears Bed & Breakfast

Hosts: Anne, Art, & Nanette Stockel, 72-1001 Puukala St., Kailua-Kona, HI 96740
Tel/Fax: (808) 325-7563, 1-800-765-0480
(US & Canada)

Beautiful cedar home with panoramic ocean views. Rooms have private bath, refrigerator, microwave, coffeemaker, and TV. Full breakfast served. Beach & snorkel equipment provided. \$59 to \$75 for two. Also Free B&B reservation service for all Islands. **WIR SPRECHEN DEUTSCH.**

10. Lion's Gate Bed & Breakfast P.O. Box 761, Honaunau, HI 96726 Ph./Fax: (808) 328-2335

Enjoy a country lifestyle on a working macadamia nut farm with all the conveniences of modern life. Secluded and completely private with panoramic vistas of Kealahou Bay & the Kona Coast. Tropical fruits, mac nuts, Kona Coffee & fresh baked breads and rolls for breakfast.



11. Merryman's B&B P.O. Box 474, Kealahou, HI 96750 Ph: (808) 323-2276 1-800-545-4390

Charming ocean view B&B in Kealahou, minutes from the best snorkeling. Enjoy immaculate, spacious rooms furnished w/ antiques & fresh flowers. A delightful Hawaiian breakfast of fresh fruits, chef's special & Kona coffee is served each morning. Snorkel gear & beach supplies provided.

VOLCANO REGION

12. Bed & Breakfast Mt. View Innkeepers: Jane & Linus Chao, P.O. Box 963, Kurtistown, HI 96760 Ph: (808) 968-6868, Ph./Fax: (808) 968-7017

Newest B&B conveniently located halfway between the Volcanoes National Park and Hilo, amid 4 acres of lush ferns and fruit trees. Secluded spacious comfortable rooms with private bath and TV/Video. Hearty breakfast prepared and served by the host in the family art gallery.

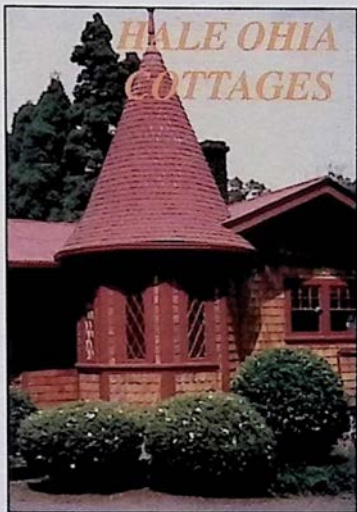
13. Carson's Volcano Cottage Innkeepers: Tom & Brenda Carson, P.O. Box 503, Volcano, HI 96785 Ph: (808) 967-7683 1-800-845-LAVA

Explore Hawaii's Volcano Natl. Park & stay in a fairy land forest of giant tree ferns & flowers. Private Romantic Cottages & Guest Rooms decorated with our collectables and antiques. • Woodburning stoves • Private Hot Tubs • Hearty Breakfast • Family Vacation Homes • Amenities without the price \$70 - \$145. Experience the true fantasy of Hawaii.



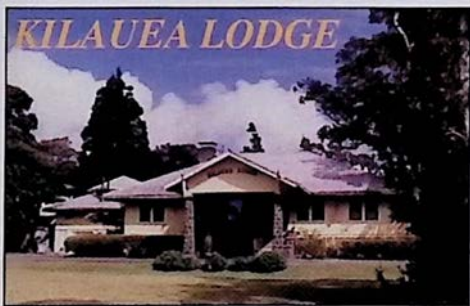
14. Chalet Kilauea-The Inn at Volcano P.O. Box 998, Volcano Village, HI 96785 Ph: 1-800-937-7786

3 DIAMONDS AAA-3 CROWNS ABBA Distinctive Theme Rooms, Continental Lace and Treehouse Suites. Amenities include: outdoor spa, TV/VCR, fireplace, library, marble jacuzzi tubs, maid service, fresh flowers, afternoon tea & candlelit 2-course gourmet breakfast.



15. Hale Ohia Cottages Innkeeper: Michael Tuttle, Box 758, Volcano, HI 96785 Ph: (808) 967-7986, 1-800-455-3803

Noted in the NEW YORK TIMES, the SOPHISTICATED TRAVELER, historic hideaway, unique architecture, garden setting, fireplaces, heated Japanese Furo, breakfast brought to your room. All accommodations have private baths. One mile from Natl. Pk., Rates: \$75 to \$95.



16. Kilauea Lodge Innkeepers: Lorna & Albert Jeyte, P.O. Box 116, Volcano, HI

96785. Ph: (808) 967-7366 Fax: (808) 967-7367

Popular mountain lodge and restaurant set on ten acres of forest and formal gardens. Romantic rooms and cottages with private baths, central heat for the cool mountain evenings, many with fireplaces. Common room with VCR, library and games. Original art. Full breakfast included. Fabulous fireside dining nightly. \$90-\$135.



17. My Island B&B Innkeepers: Gordon & Joann Morse, P.O. Box 100, Volcano, HI 96785 Ph: (808) 967-7216, 808-967-7110, Fax: 808-967-7719

An 1886 historic missionary home at Kilauea Volcano surrounded by a 5 acre botanical estate. Rooms in main 3 story house with shared or private bath. Couples, singles & families welcome. Full breakfast. \$30 to \$75. All the macnuts you can eat.

PUNA REGION

18. Oceancrest Cottage Box 967, Pahoa, HI 96778 Ph: (800) 473-7630 or (808) 965-8680

Enjoy tranquility and seclusion on the sunny Kapoho Coast. Private 2 bedroom cottage w/pond across from excellent snorkeling. Explore "Hidden Hawaii's" hiking, warm springs and black sand beaches. From \$65/night.

*A friendly reminder,
please don't be a no show.*

continued from page 52

Kamapua'a, or Hog-Child." His throat was choked with anger and revenge.

The boy grew up to be extremely handsome, smart and strong. He grew tall, gifted with a powerful and fiery temperment, and blessed with sparkling black eyes. He was god-like, and, born to Hina, he had god-like skills, able to change appearances and then to duplicate his own appearance around him.

The hatred of his father, which only increased as Olopana witnessed the boy's talents, hurt the young man deeply. Kamapua'a didn't understand. He wanted to be loved and accepted. Instead Olopana scorned and mocked.

Hardened by this first cruel blow of fate, Kamapua'a allows anger to take over his soul. He left his home bitter with thoughts of vengeance burdening his young heart.

Kamapua'a found shelter in the hills, and, still carried by his own charisma enlisted a few dozen young men to play hard on his side. Together they plundered and pillaged Olopana's lands. One day, drunk with new power, Kamapua'a had his upper body and head tattooed in black and menacing designs. He shaved his head, and grew a short black bristle on scalp and chin. He cut himself a short cloak out of the skin of a wild hog, and wore it, hairy side out. Did he look like a hog? Some would say so, but there are no mirrors in the mountains and the ever moving rivers deceive.

After months of ravaging the lands, Kamapua'a was captured. With the help of those who remembered his former beauty, he escaped, and brutally murdered Olopana.

Kamapua'a traveled to Maui.

No longer adolescent nor naive, the child in him continued to hunger for a loving father. He found Kahiki-ula, now engaged to Hina.

"I do not know you," said Kahiki-ula, "I have no son."

If Kamapua'a held any lingering feelings of compassion, hope, or love, they were swallowed by the black deluge of bitterness. From now on Kamapua'a plundered, killed and ravaged without discrimination, changing himself into the true appearance of a wild hog as he pleased, and seducing women as he desired.

One day his boat harbored in one of the lush green valleys between Waipio and Pololu on the Big Island of Hawaii. Kamapua'a traveled south towards the crater of Kilauea. Here he heard about a gorgeous young woman, Pele, who had come to the volcano with her sister Hi'iaka and two brothers, Moho and Kamakaua.

Stories spread about Pele's beauty matched only by her fiery temperament. Kamapua'a, intrigued, found her, saw her, and fell deeply in love.

"Love me. Be my wife," he pleaded. He didn't know how repulsive and hideous the black tattoos and the stubbles are to her. All he knew was that he wanted to be loved, still, always and forever.

Pele turned away in disgust. "You are a pig and nothing but the son of a pig," she shrieked. Kamapua'a, his hurt digging ever deeper, shut off his heart one more time. In anger he decided that if she would not welcome him gladly as her partner, he would submit her forcefully as his fiend. He planned an attack with his companions. Kamapua'a and Pele each invoke their own gods, those of storm and rain,

those of fire, those of love, forgiveness and fate.

"If you drown me with water, you will still not have me as a woman," she laughed.

"If you burn me with fire, your own barrenness will starve you," he retorted.

In the deadlock of their destiny, Pele yielded. Then Kamapua'a embraced her, and his anger vanished. While they lay as lovers, he became again beautiful, soft, intelligent and strong. For a few glorious moments Kamapua'a breathed as the man he was meant to be. In the arms of Pele he came home to the love he so needed and he gave to her the love that no one wanted.

But Pele was afraid and confused by this sudden transformation and she withdrew as soon as their bodies sought distance from each other.

"Not again," she whispered. "Leave me alone. I came here to be queen. But you are more powerful than I. Stay away. Take the lush green valleys of Hilo, Hamakua, and Kohala. Keep them wet and fertile. I'll stay here in Ka'u and Kona and balance your rain with the fire of the sun."

She slipped away from him, hiding herself and her family in the tunnels and caverns of Kilauea. Kamapua'a called and called. As if in

answer, the earth shook. When Kamapua'a looked up the slope, he saw hot lava streaming down. The molten stone, slithering towards him, set bushes and trees ablaze on its relentless course. With intense horror and dismay Kamapua'a realized that his beloved Pele would be buried underneath the lava. "Aye, Pele, good-bye!," he exclaimed as he fled and plunged into the ocean, seeking respite from the burning earth. He swam the ocean in the form of a fish now named after him, humu-humu nuku-nuku apua'a.

He knew that Kohala, eternally moist with rain, was his to rule, even if he would never set foot on the land of Hawaii again.

Did he know that Pele didn't perish in the flow? Three seasons later she gave birth to their child, Opelu-nui-kauhaalilo. This child became the ancestor of certain chiefs and common people. Pele, sensing the magnitude of Kamapua'a shining through in the child, now missed her lover deeply. How she longed for his cooling presence. Her love chants, heard across the mountains, remain in vain.

Kamapua'a reigns without ever returning to land. He protects the pigs in Kohala. He protects the abundance of Hawaii by roaming the falls. But more than anything, he protects the pain of a wounded heart.

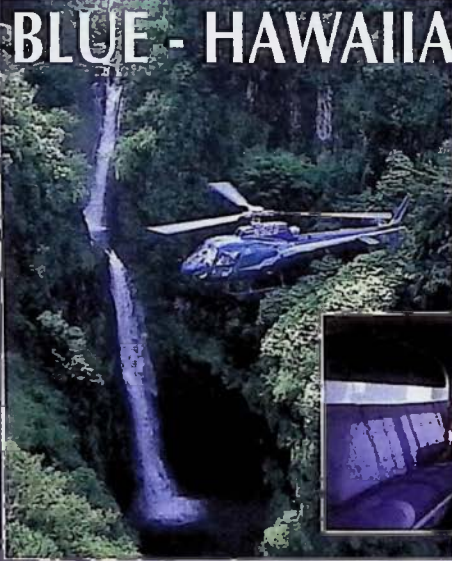
Note:

The truth around Kamapua'a is based on fact and fiction both, there exists no singular story. There are merely fragments found in many diverse documents. I have borrowed material from many sources, the most influential ones being: *Hawaiian Mythology* by Martha Beckwith, *The Legends and Myths of Hawaii* by David Kalakaua, and *The Kamapua'a Literature* by John Charlot. The way I relate the legend here is merely my interpretation of a very complex legend in Hawaiian history.

BLUE - HAWAIIAN - HELICOPTERS

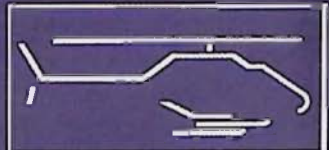
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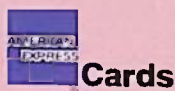
**The Coffee Times
Orchid Mix**
*Orchids, Birds of
Paradise, Protea
with foliage*
\$47.95



**The Coffee Times
Protea, Heliconia Mix**
*Protea, Heliconia,
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