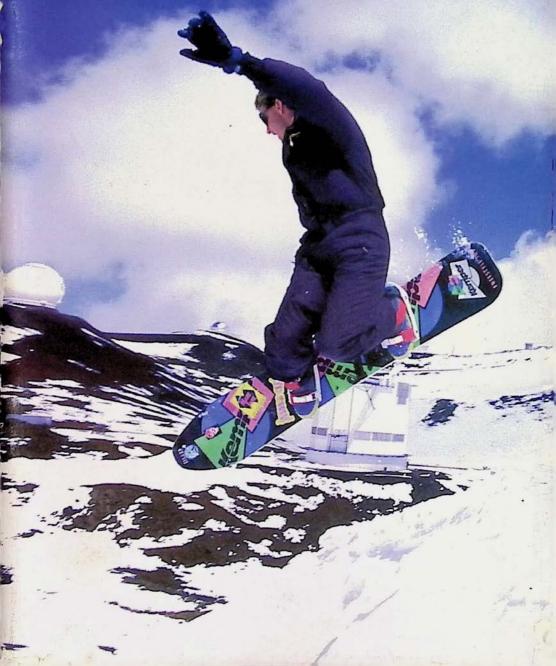
Coffee Times

The Alternative Guide to the Big Island of Hawaii



KONACORRE

Daily Farm & Mill Tours

Open daily 9am to 5pm (FREE)

Fee first hand how coffee is farmed and milled in Kona and view our historic Kona coffee photo display as well as a collection of 18th and 19th century Hawaiian prints. We specialize in only 100% Kona coffee and are a complete family owned and operated processing & roasting facility. And, stop at our visitor center to view magnificent Kealakekua Bay and purchase some 100% Kona coffee, Macadamia Nuts, Chocolate Covered Coffee Beans, Tee Shirts and many other local items.

Call ahead for special group tours.



We have an extensive array of coffee and Hawaiian products





For Mail Order Sales Call or Write: 1-800-662-5880 (808) 328-9658 Fax: 328-8693 Bay View Farm, P.O. Box 680, Honaunau-Kona HAWAII 96726

BUYING & SELLING

VINTAGE HAWAIIAN & POLYNESIAN

- ◆ Paintings
- **♦** Artifacts
- ◆ Rare Books
- ◆ Ephemera
- ◆ Photography
- ◆ Prints & Engravings
- ◆ Old Koa Furniture
- ◆ Quilts
- ♦ Hawaiiana

Come to Hawaii's number one source for all of the above. We are located in historic downtown Hilo in the Court Mauna Kea Building at the intersection of Furneaux and Keawe.

We will fly to buy any or all of the listed items... Top dollar paid. House calls made!

INTERIOR DECORATORS WELCOME!

We specialize in both residential and commercial visual arts. No job is too big or too small.



GALLERIES

276 Keawe Street, Hilo, Hawaii 96720 808-969-1184 • Fax: 808-969-4827

Appraisals available by senior certified appraiser. We ship anywhere in the world by Fed Ex.



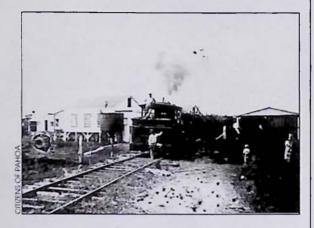
Fall/Winter 1996-97

FEATURE STORIES

10

Forgotten Dreams: The Scenic Express

by Sophia Schweitzer



20

Parker Ranch
The Wild Herds that Brought Wealth

by Sophia Schweitzer

28

A Treasure of Tropical Flowers

by Sophia Schweitzer

REGIONAL PAGES

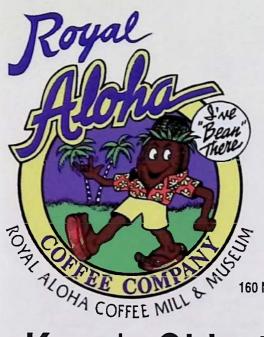
A comprehensive guide to touring the Big Island of Hawaii. by Les Drent

- 12 Ka'u (South Point)
- 15 Volcano
- 22 Pahoa-Puna
- 24 Hilo-East Hawaii
- 33 Honokaa-Hamakua
- 36 Waimea
- 41 North Kohala
- 47 Kohala Coast
- 50 North Kona
- 55 Holualoa
- 56 South Kona

NEW MONTHLY FEATURES

Pages 7-10 and 67-70

These new monthly pages are comprised of an island events calendar, cultural stories by Hawaiiana writer Betty Fullard-Leo, recipes, a local Kona coffee column and whatever else we come up with for the month.



FREE COFFEE TASTING

(ONLY PURE 100% KONA TOP GRADES SOLD)

> OPEN 9am to 6pm 7 DAYS A WEEK

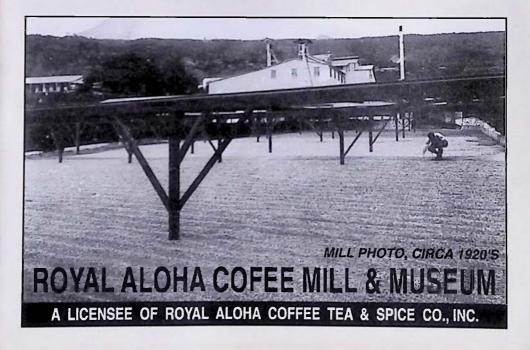
located at the base of Napoopoo Rd., at Kealakekua Bay

> 1-800-566-2269, 808-328-9851

160 Napoopoo Rd., Captain Cook, HI 96704 Box 1827. Kealakekua. HI 96750

Kona's Oldest Coffee Mill and the greatest gourmet coffee in the world.

BROUGHT TO YOU BY THE <u>LARGEST</u> COFFEE COOPERATIVE IN THE UNITED STATES
• 300 FARMERS STRONG •



Advertisers:

ART GALLERIES

| Akaka Falls Inn & Gift Gallery | 963-5468 | P. 27 |
|--------------------------------------|----------|-------|
| Cook's Discoveries | 885-3633 | P. 37 |
| Kohala Koa Gallery (at Bamboo Rest.) | 889-0055 | P. 43 |
| Mauna Kea Galleries | 969-1184 | P. 3 |
| | | |

COFFEE FARMS

| Bay View Farm & Mill | 328-9865 | P. 2 |
|----------------------------------|----------|-------|
| Captain Cook Coffee Co. | 322-3501 | P. 58 |
| The Coffee Shack | 328-9555 | P. 59 |
| Royal Aloha Coffee Mill & Museum | 328-9851 | P. 5 |

COFFEE RETAILERS AND CAFES

| Bad Ass Coffee Co. | 322-2825 | P. 11 |
|---------------------|----------|-------|
| Holuakoa Cafe | 322-CAFE | P. 55 |
| Kohala Coffee Mill | 889-5577 | P. 43 |
| Waimea Coffee & Co. | 885-4472 | P. 37 |

DINING

| 21.11.10 | | |
|--|----------|-------|
| Akaka Falls Inn & Gift Gallery (Deli) | 963-5468 | P. 27 |
| Bamboo (Pacific Rim, Thai.) | 889-5555 | P. 43 |
| Cafe Pesto (Pac Rim Italian) Kaiwaihae | 882-1071 | P. 49 |
| Hilo | 969-6640 | |
| The Coffee Shack (Deli/Bakery) | 328-9555 | P. 59 |
| Kilauea Lodge (Continental) | 967-7366 | P. 17 |
| Luquin's Mexican Restaurant (Mexican) | 965-9990 | P. 23 |
| Nuang Mai (Thai Kitchen) | 965-8186 | P. 23 |
| Tex Drive Inn (Hawaiian, American) | 775-0598 | P. 35 |
| The Godmother (Italian) | 965-0055 | P. 23 |
| | | |

LODGING

| Chalet Kilauca | 967-7786 | P. 17 |
|-------------------------|----------|-------|
| Hale Kai B&B | 935-6330 | P. 27 |
| Hale Ohia Cottages | 967-7986 | P. 17 |
| Hilton Waikoloa Village | 885-1234 | P. 46 |
| The Village Inn | 965-6444 | P. 23 |

AIR, LAND AND OCEAN ADVENTURES

| Atlantis Submarines | 1-800-548-6262 | P. 75 |
|----------------------------|---------------------------|-------|
| Blue Hawaiian Helicopters | 961-5600 | P. 74 |
| Nautilus Submarine Experie | ence (Reef Tours)326-2003 | P. 53 |

SPECIALTY SHOPS & SERVICES

| General Store | es Naalehu Fruit Stand | 929-9009 | P. 13 |
|---------------|-------------------------|----------------|-------|
| Photo | One Hour Moto Photo | 329-2080 | P. 53 |
| | Imoco Media Inc. | 883-0878 | P. 53 |
| Publications | Ka'u Landing | 929-8130 | P. 13 |
| Real Estate | Kohala Pacific Realty | 889-5181 | P. 43 |
| Flowers | Hawaii Tropicals Direct | 1-800-840-3660 | P. 61 |

Coffee Times

VOLUME V • NUMBER 1

Published by Coffee Times © (Established 1993)
ox 1092 Captain Cook, HI 967

Box 1092, Captain Cook, HI 96704 EMAIL: coftimes@ILHawaii.net 1-800-750-KONA, (808) 326-7637

Les Drent

Publisher and Founder

COVER PHOTOS

September: Hula festivities at Volcanoes National Park. by Kirk Aeder October: Kona coffee picker. by Dianne Weitzel November: Painted Church. by Kirk Aeder December: Hula. by Kirk Aeder January: Snowboarding on Mauna Kea. by Kirk Aeder February: Surfing Kona. by Brian Powers

BACK COVER ART

Courtesy of Herb Kawainui Kane. THE SHARK STRIKES AT SUNDOWN from the artist's collection.

STAFF

Publisher: Les Drent
Photo Editor: Kirk Aeder
Feature Writer: Sophia Schweitzer
Guest Writer: Betty Fullard-Leo

Visit Our World Wide Web Site at: http://www.coffeetimes.com

Coffee Times is not the manufacturer, or an agent of the manufacturer, for the goods and services being advertised herein and therefore makes no express or implied warranty of any kind with respect to those goods and services. Illustrations used herein are for design purposes only and do not necessarily depict the actual items offered by the advertisers. This publication may not be reproduced in whole or in part without the prior written consent of Coffee Times and reserves the right to edit, revise or refuse any advertisement.

January

On The Island of Hawaii

JANUARY 1

Beach Cookout, holiday carolers, Santa's arrival by canoe, game room, cooking classes, televised football and more. Reservations are required for some events. Mauna Lani Bay Hotel, 885-6622.

JANUARY 19

Hulihe'e Palace Band Concert Hulihe'e Palace, Kailua-Kona, 4pm, 329-8977. FREE

JANUARY 31

Aloha Community Players presents the exotic musical classic "South Pacific" Parallel love stories threatened by prejudice and war strike a perfect balance between story and song, hilarity and heartbreak. 8pm, Aloha Theater, Kainaliu. (808) 322-9924.

All Month

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.

Historic Kailua Village Walking Tour

Presented by the Kona Historical Society tour the historic sites on alii drive including Hulihee Palace, Mokuaikaua Church and Ahu`ena Heiau. Learn about the significance of each site and what life was like in the early days of Kailua-Kona. Guided tours are given Tuesday through Saturday at 9:30am and Friday at 9:30am and 1:30pm. For reservations call 323-2005.

Coffee Times

Lua'u Lore

by Betty Fullard-Leo

odern lu'aus are a far cry from the aha 'aina, or feasts, of old, when women dined separately from men and were even prohibited from eating some of the choicest of lu'au fare. In 1819, Liholiho (King Kamehameha II) abolished the old kapu (tabu) system of restrictions, and today lu'aus are a lively tradition enjoyed by all, given for events ranging from baby's first birthday and junior's high school graduation to tutu-wahine and tutu-kane's (grandma and grandpa's) 50th wedding anniversary.

8

Visitors can experience leisurely and romantic lu'aus in a garden or on the beach in front of their hotels; the Big Island's Kona Village, the Royal Waikoloan and King Kamehameha's Kona Beach Hotel all stage lively lu'aus under the stars. Or you might opt for an elaborate, rollicking lu'au on a secluded shoreline programmed by specialists like Germaine's or Paradise Cove on O'ahu. Some of these lu'aus include pageantry with participants dressed like early Hawaiian royalty. Before dinner, guests might even have a chance to wade barefoot into the sunwarmed ocean to help pull in the hukilau net filled with flopping fish.

The most popular way of

preparing food in old Hawai'i was to kalua the meat, chicken, dog or fish in an underground oven, and the heart and soul of any lu'au is still the preparation and unearthing of the imu. Though dog is no longer part of the menu, current lu'au food is reasonably authentic, except for such items as teriyaki steak, barbecued chicken, and macaroni and potato salads, added to suit all tastes along the buffet line. You'll still find pig roasted to flaky tenderness in the imu, accompanied by poi, pounded into a paste-like consistency from the taro corm, sweet potatoes. marinated lomi salmon with chopped tomatoes and onions, and sometimes 'opihi, a Hawaiian shellfish plucked from wave-washed rocky shorelines and eaten raw as a special delicacy. A word to the wise for uninitiated taste buds: it's best to sample poi with salty kalua pig or lomi lomi salmon to enhance the flavors and textures.

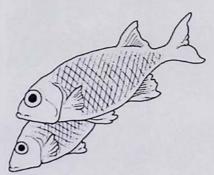
Many lu'aus ladle out chicken long rice, a tasty dish of chicken cooked with translucent noodles made of rice flour and garnished with green onions, and frequently you'll find lau lau, little green bundles of taro leaf, which tastes like spinach, containing pork and fish. For dessert, fluffy, white coconut cake is a 20th-century addition, but haupia, a coconut-milk pudding, has long been served as a sweet finale.

January 1997

The entertainment at one of these modern feasts is like taking a mini-tour through Hawai'i, Tonga, Samoa, New Zealand and Tahiti. Hawai'i's contribution includes the haunting chants that perpetuate the genealogies and legends of the past, as well as the graceful hula. There's no time for shyness when the moderator

invites members of the audience to come on stage for one easy lesson — so take off your shoes, grab a mai tai topped with a paper umbrella, a pineapple stick and a marinated cherry (a revered later-day tradition) and prepare for an evening of fun and feasting. Lu'aus are for the young and the young at heart, alike!

Some Traditional Hawaiian Luau foods



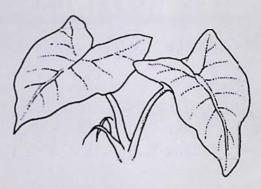
I'a (fish) are cooked or eaten raw. Some types of fish were reserved for royalty and kept in special fish ponds.



The laulau is a package of meat, wrapped with kalo leaves and steamed.



Opihi is a limpet, a shellfish that lives on rocky, wave-washed coasts in Hawaii. They are eaten raw.



Kalo (taro) roots are fully cooked and pounded with water into a paste-like food called poi. It was served unseasoned, and most often, fermented. Poi was the basic starch food and one of the main staples in ancient Hawai'i.



The pua'a (pig) was brought to Hawaii by early polynesians and is cooked in an underground oven (imu) for the luau.

KONA COFFEE COUNCIL F.Y.I.

The Mission of the Kona Coffee Council is to promote, educate and protect 100% Kona Coffee. All Kona Coffee is grown on just 1800 acres and cultivated by more than 500 farmers. Because of the limited supply and high demand, when buying Kona Coffee be sure the label says 100% Kona Coffee. To learn more about Kona Coffee contact the Kona Coffee Council at:

P.O. Box 2077, Kealakekua, HI 96745 1-800-GET-KONA.



KONA COFFEE DEFINITIONS

- **CHERRY** The fruit of the coffee tree. Picked when the skin turns red.
- BEAN Two seeds are usually formed inside the coffee cherry.
- **PEABERRY** Sometimes, only one seed is formed inside the coffee cherry.
- **PROCESSING** After picking, pulping separates the red skin from the seeds.
- PARCHMENT Seeds are dried and covered with a stiff white parchment skin.
- MILLING Removal of parchment and silver skin.
- GREEN Coffee after milling and before roasting.
- ROAST Cooking the green coffee to bring out desired taste.
- 100% KONA Entire contents grown and processed on the Big Island within an area called Kona.
- KONA BLEND Legally needs to contain only 10% Kona Coffee blended with 90% coffee produced in other places.

TREAT YOURSELF TO A BAD ASS COFFEE EXPERIENCE TODAY

THE LITTLE COMPANY THAT MADE KONA FAMOUS (OR WAS IT THE OTHER WAY AROUND?)



WE SPECIALIZE IN PURE 100% KONA
(KONA BLEND IS ONLY 10% KONA, AND YOU'LL FIND THAT ALL OVER THE ISLAND)

WE ALSO OFFER THE BEST TASTING CUP OF COFFEE, ESPRESSO OR LATTE IN HAWAII AND IF YOU DON'T DRINK COFFEE WE HAVE SOME GREAT T-SHIRTS

COME SEE US AT:

THE ORIGINAL STORE KAINALIU VILLAGE, HI (808) 322-9196

THE BAD ASS COFFEE CO.
OF KAWAIHAE, HI

(808) 882-7019, (800) 719-2345

"THE ISLAND'S OLDEST" MACADAMIA NUT FACTORY HONOKA'A, HI

(808) 775-7743

WATERFRONT ROW ALII DRIVE KAILUA, KONA (808) 326-4637

THE BAD ASS WAREHOUSE DOWNTOWN ALII DRIVE

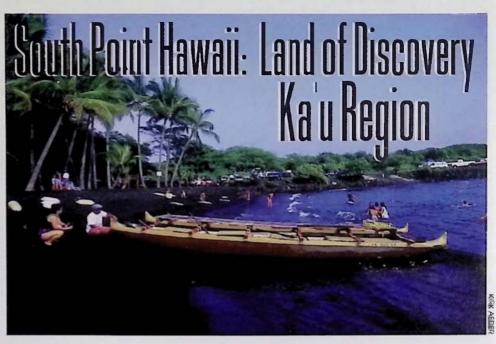
(808) 329-8871

KEAUHOU SHOPPING CENTER NORTH END OF ALII DRIVE KEAUHOU, KONA

(808) 322-0100

WHOLESALE & RETAIL - BUSINESS OPPORTUNITIES AVAILABLE CONTACT BAD ASS CORPORATE OFFICES AT P.O. BOX 205, KEALAKEKUA, HI 96750 OR CALL US AT 808-322-2825

12 Coffee Times



he 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 sand are large enough for jewelry

Don't Miss ...

At Naalehu Fruit Stand, owners John and Dorene Santiago prepare homemade 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.

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 black sand beach, Punalu'u.

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

Punalu'u black sand beach and later 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.

Hawai'i Island's Uncommon News Magazine



In-depth and ongoing coverage of the land, the people and the issues that affect the present and the future of our Big Island Communities

☐ I year (12 issues) \$18 ☐ Sample Copy \$2.00

P.O. Box 7179, Ocean View, Hawai'l 96737 (808) 928-6149



Free souvenir with purchase

P.O. Box 31 Naalehu, HI 96722 (808) 929-9009





by Sophia Schweitzer

he new Baldwin locomotive emerges from the hard darkness of a 2,700 foot tunnel through the hills of Hamakua. Suddenly, thrust into the bright Hawaiian sunlight, it hovers well over 100 feet above the ocean, on the ingenious, eerie maze of a curved steel trestle. Whistling, it comes to a halt. The view is magnificent. The steep cliffs plunge down to the pounding surf below.

Ladies in Victorian dresses and elaborate hats and men in formal dark suits descend from the passenger cars to take in the beauty of the Hamakua coastline at Maulua Gulch. Some of them are thinking about lunch. The observation-buffet car's six-course menu features Consommé en Tasse, Boiled Tongue, and Pot Roast and Pie served on real china. It will cost \$1.00. The year is 1921. The Scenic Express, owned by the Hawaii Consolidated Railway, is booming with engines, plantation workers, and satisfied tourists. Finances look promising, but that's after too many painful years of disillusion and hardship. And no one knows it is to last for such a brief time.

There are still those who remember the incredible railway that connected the small sugar plantation towns on the Hilo side of the Big Island of Hawaii. Soon, time will erase all memory, and the dream will return to dust.

The first thoughts about a railroad around Hilo had sprung forward as early as 1876, when King Kalakaua negotiated a treaty between the United States and the Kingdom of Hawaii encouraging the export of

continued on page 18

VOLCANO • HAWAII



olcanoes 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

MAUNA LOA ROAD
(27 miles roundirip)

Sileam Venh
Logger Museum

Epuka Azxas

(Blid Park)

CRATER RIM DRIVE
(11 Mile loop drive)

Kilauea lki Vertook

Crate

Puu Pual
Devastation Irai

1952 Lava Road

Chain DF CRATER ROAD

Crater

Puu Pual
Devastation Irai

1952 Lava Road

Chain DF CRATER ROAD

O Mauna Ulu Lava Shield

Hilina Pali Road

Hilina Pali Overlook

THIS IS A NATIONAL PARK
Help protect these resources. All plants, animals, rocks and other natural and archeological features are protected by low ogainst removal, injury and destruction.

PACERIC OCEAN

any closed areas! The park also offers many other hiking opportunities which are mapped out in the park brochure.

A reminder to drive slowly

Photos on page 11 are of a Hawaiian nene and a colorful lava ocean entry. Photo on this page is of Thurston Lava Tube, which can be walked through. All photos taken in Volcanoes National Park.

coastline is unstable and can collapse into the sea at anytime without warning. Obey all park signs. Do not enter and carefully while touring the park as it will help to protect Hawaii's endangered state bird, the nene.



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.



Romantic Rooms and Cottages Fabulous Fireside Dining Nightly 5:30 - 9:00 p.m.



...only minutes from Volcanoes National Park

VOLCANO VILLAGE HAWAII ISLAND ~ (808) 967-7366

FOR SPECIFIC PARK INFORMATION

Call Volcanoes National Park at (808) 967-7311
Or
For an Eruption Update

For an Eruption Update (808) 967-7977

No Booking Fee



967-7244

Volcano Reservations
SELECT STATE WIDE ACCOMMODATIONS

Bed & Breakfasts ~ Cottages ~ Vacation Homes ~ Condos
Your Key To Hospitality
BUDGET TO LUXURY ~ GREAT VALUE



Chalet Kilauea -The Inn at Volcano



EXPLORE TREASURES FROM AROUND THE WORLD

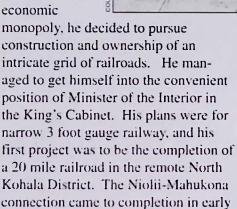
Unique Theme Rooms ~ TreeHouse Suite ~ Vacation Homes Jacuzzi ~ Fireplace ~ Library ~ Garden Gourmet Breakfasts 967-7786 Atternoon Tea 18 Coffee Times

Hawaiian sugar. How much faster and easier it would be to haul the raw sugar from mill to landing-dock by train instead of horse carriage. Many smart business minds spent their nights bent

over the drawing board.

One of them was Samuel G. Wilder, owner of an interisland steamer company. His ambitions knew few boundaries. To achieve total economic

1883.



A few years later, in 1887, Wilder, in preparation for the Hilo railroad, traveled to London to find engineers and equipment. Benjamin Franklin Dillingham, a 43-year old Honolulu-based agricultural entrepreneur from Massachusetts, accompanied him. After their return, Wilder started another narrow gauge connecting Waiakea Mill to the inland fields.

Unfortunately, all his big plans drowned months later in the sudden financial instability that came with the revolution of the Hawaiian people against King Kalakaua, a revolution that would end in the annexation of Hawaii to the USA. In 1888 Wilder realized his ambitions had come to nothing. He died that same year. Among his few possessions left is a

quill pen, wrapped in a yellowed piece of paper: "The pen that signed away 13 years of my life," are the neatly written words. Little did he know. Benjamin Dillingham, his

Dillingham, his student, ten years later in 1898, had not forgotten the lessons of his teacher. Ambitious, like Wilder, he cast common caution to the wind by buying land south of Hilo, an area which most plantations shunned. The volcano's unforgiving lava eruptions had been too frequent and too disastrous there. So far, Waiakea Mill, bordering South Hilo, hosted the most southern planta-

tion on the east coast.

Dillingham's plan was to connect this mill to new plantations, in Olaa, now Keaau, and possibly even further south. He obtained a charter for the Hilo Railroad. When, in 1900, US laws took effect in Hawaii, permits were extended. Dillingham could build railways anywhere for a period of fifty years. The sky now being the limit, Dillingham decided to go with a standard gauge railway, unique to the islands, and bought his first locomotives, Olaa and Hilo.

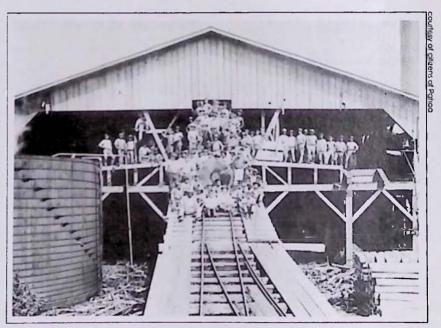
Imagine railroad ties made of native ohia wood! Imagine digging a road track through the rocky terrain,

around the steepest cliffs, over the wildest rivers. The first line to come into existence ran 24 miles from Waiakea via Olaa to Kapoho. Dillingham founded the Puna Sugar Company, which, in the future would help him finance extensions on the line.

Soon after, he extended from Waiakea into Hilo, toward Wailuku. The roundhouse is still there today, one mile land-inward from Prince Kuhio Bay. What is there to see? An industrial autogarage is all that is left from the gable-like structure that sheltered and maintained 6 to 8 locomotives and cars. For the years to come, here pulsed the heart of the railroad's facility. There was a blacksmith shop, car repair shops, and plenty of room to turn the patient trains.

Dillingham's own business-heart never missed a beat when it came to new opportunity. A new cobblestone paved highway had opened up between Hilo and the famous Volcano House: Kilauea Volcano, as always, being a major tourist attraction. It was an improvement. Tourists now could complete the horse carriage trip in little more than 10 hours. The few miles of Wilder's narrow-gauge were no longer functioning. But, Dillingham thought, if Olaa Sugar Plantation already took trains inland for ten miles, how profitable it might be to extend the train past Mountain View and all the way into Glenwood, another 17 miles?

In the summer of 1902, the Olaa Track reached Glenwood Station, 2,295 feet above sea-level! From there visitors still had to travel by horse carriage, but continued on page 65



PHOTOS: Page 10 is of Hilo's Engine 5, one of the first to operate on the Big Island of Hawaii. Page 14 is of a train turnstile once located on the Hamakua coast in the early 1900's. Above photo is of the Pahoa Lumber Mill which once produced ohia ties for the Santa Fe Railroad. circa 1910

Parker Ranch

The Wild Herds That Brought Wealth

by Sophia Schweitzer

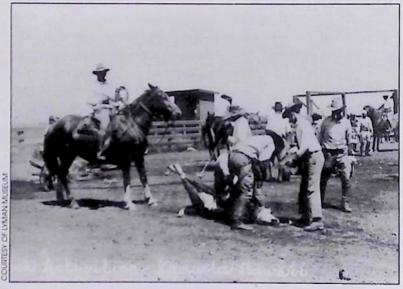
British Captain George Vancouver couldn't have realized that the cattle he brought to King Kamehameha I, in February 1793, would force the future of the Big Island of Hawaii into unprecedented trials.

For sure, Vancouver was on a political mission and had far-reaching intentions. His task was to align the Hawaiian Islands with the British Empire, and he was convinced that his special gift would offer the Hawaiian people a welcome alternative to their ascetic diet. So when the one bull

bulls. King Kamehameha, compliant but not too eager to start on this strange new food source called "beef", ordered a 10 year kapu (taboo) on the killing of the cattle, as recommended by Vancouver.

On the green and gentle pastures below Mauna Kea, on the lush foothills rolling down to the ocean and bordered by fertile creeks, the cattle thrived beyond measure. Vancouver and the king had their math all wrong.

By 1803, the year the kapu finally ended, the cattle had multiplied beyond control. The herds were danger-



Roping and branding cattle at Parker Ranch, circa 1940's

accompanying the five cows died before even reaching the king, Vancouver happily returned the next year with a selection of three even finer and younger

ous and destructive, killing both people and native plants. To add to this misery, Captain Cleveland gave King Kamehameha his first horses. Naturally, the King wasn't thrilled with the gift so similar to the first, but he accepted again, and the horses too proliferated beyond imagination. These little tough horses were called "kanakas" They were almost indestructible.

At a certain point in the early to mid 1800's over 10,000 wild cattle and 11,700 wild horses trampled the once tranquil Hawaiian soil.

Just when times were turning desperate, a young sailor from Newton, Massachusetts, landed on the Big Island's shores. When his ship sailed away again, he hid from view, knowing that by doing so he would be a fugitive. The year was 1811. His name was John Palmer Parker.

With the keen invincibility of the young, he found his way around customary decapitation, and managed to betriend King Kamehameha. Witnessing the devastating damage caused by the cattle, he asked permission to kill them. The King and he agreed that he would tame a few for a private royal herd.

In 1818 John Parker married the king's granddaughter, Princess Kipikane of Kohala. He bought his first piece of land, 2 acres at Mana, 12 miles south of Waimea, for the sum of \$10.00. From his pure koa wood cottage of east-coast design, John Parker would soon establish the now world-famous Parker Ranch, which would grow into the largest single-owner ranch in the USA.

But one man, no matter how skilled, couldn't control herds of the magnitude that were running rampant in Hawaii. King Kamehameha III, soon after being proclaimed king, decided to invite bullock hunters from Australia. They were tough and unscrupulous men, some of them released from the infamous Botany Bay in Australia, a colony of criminals, most of them fugitives and felons. They offered cheap labor; their only desire was the thrill of the kill.

Unfortunately, their crude and primitive appetite craved more than the killing of cattle. In 1834 the body of the world-renowned botanist David Douglas was found, in a bullock's pit, dead and mutilated. Had a bull trampled and killed him? The gold he carried was missing. There were other clues. Years later a dying hunter confessed.

Meanwhile, trade with foreign ships were rapidly increasing. The royal family had expensive taste and greedily indulged in newly discovered luxuries, such as fabrics, jewelry and perfumes, without having any means to pay. Sandalwood, once such excellent currency, was becoming harder and harder to find. Queen Kaahumanu forbade any further sandalwood trade.

To pay off the growing debt to the merchants, King Kamehameha III and John Parker gambled on the most logical alternative, beef and beef products such as hides, leather and tallow. These would provide much needed provision, fuel and warmth for the hungry sailors on their long voyages on the Pacific. It would be essential, however, to find more efficient methods to tame, kill and process the cattle.

In 1832, the year that Queen Kaahumanu died, Kamehameha III sent a chief to the mainland to find him true "vaqueros", skilled Mexican or Spanish cowboys. Kossuth, Louzeida and Ramon arrived in Hawaii that same year. From Spanish Mexico, they called themselves "espanoles". They became known as "paniolos".

They fell in love with the endless possibilities and beauty of Hawaii, as well as with the Hawaiians' eagerness to learn their skills.

They brought with them their guitars. The Hawaiians found little time in their busy schedules to learn that

Pahoa-Puna

a town of quaint shops, local food, arts, crafts, and theater surrounded by a countryside filled with natural treasures.



or 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 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.

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



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.

known as Kalapana the coastal 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

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

perfect for picnicing or a relaxing

may make leaving a very difficult task.

Photos on opposite page are of Isaac Hale Beach Park on Puna's scenic coast and the the town of Pahoa as it looked in the 1920's, courtesy of the citizens of Pahoa. Above photo is Pahoa's former neighbor town of Kopoho before it was over taken by the Volcano in 1960.

Naung Mai

Thai Kitchen We serve Cheng Mai,

Bangkok & Phuket style cuisine." Vegeturian Entrees offered

Located in downtown Pahoa Sun & Mon 4:30 - 8:30pm Tue - Fri noon - 8:30 Closed Saturdays

965-8186

Breakfast: 8-11am, Lunch Ham-3pm.

Dinner: 5-Closing

EVERYTHING HOMEMADE

Delicious authentic New York-style Italian cuisine Pahoa Village

LUQUIN'S

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

FREE CHIPS & SALSA with Dinner

OPEN DAILY 11 a.m. to 9 p.m.

THE VILLAGE

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

LODGING & HAWAIIANA CURIO SHOP \$39.95

double & up 965-6444

EAST HAWAII

AND OLD TOWN HILO

LAND OF CASCADING WATERFALLS, RIVERS
AND BRIDGES TO THE PAST



hen 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 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

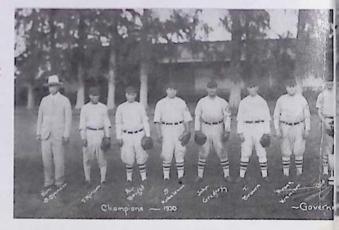


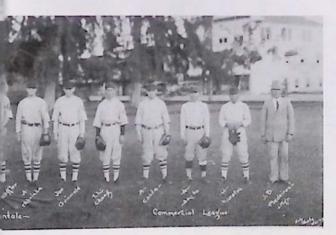


Photo on opposite page is of Hilo's Rainbow Falls. Above photo is the Hilo Bay Building located in downtown Hilo. The photo below is of the 1930 Honomu Governmentals Baseball team. They were the Commercial League champions. Courtesy of Mrs. Tooru (Helen) Yugawa.

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.

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 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.



Park and the village of Honomu

Akaka Falls State

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.



- 1. Kalakaua Park
- 2. Old Police Station
- 3. Hawaiian Telephone
- 4. Central Christian Church
- 5. Taishoji Soto Mission
- 6. Furneaux Lane
- 7. Ancient Order of Foresters Building
- 8. Furneaux Building
- 9. S. Hata Building
- Bayfront
- 11. Palace Theatre
- 12. S.H. Kress Company Building

- 13. First Hawaiian Bank Building
- 14. Koehnen's Building
- 15. Landing Wharf
- 16. First Trust Building
- 17. Pacific Building

OTHER ATTRACTIONS

- A. Cafe Pesto (Pacific Rim Cuisine)
- B. Hilo Farmer's Market
- C. Hale Kai B&B
- D. Lyman Museum
- F. Manna Kea Galleries

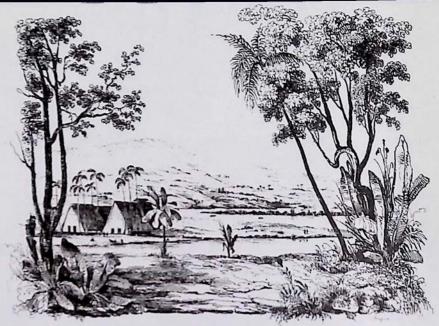
Historical information and map provided by the Downtown Hilo Organization whose interests involve the preservation of Old Hilo, Hawaii.

Don't Miss ...

A great place to start your tour of Hilo is at 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 accomodations 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.

If you are in love with this region of Hawaii and have thoughts about perhaps relocating here call Bob Riley at **Hawaii Land Realty**. He has many affordable opportunites to make land purchasing easy.



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.



Akaka Falls Inn & Gift Gallery

P.O. Box 190, Honomu, Hawai i 96728-0190 (808) 963-5468

28-1676 Mainstreet Honomu

Gift & Art Gallery • Deli • Picnic Lunches call ahead to order your picnic lunch

"MUTTIN HOMEY"

1 Acre, 2 Acre & 3 Acre Lots
Nothing Down
Hawaii Land Realty
Bob Riley Realtor, (808) 935-2991
E-Mail: jairus@interpac.net

Old Wailuku River village print by Dumont Durville, circa 1790

Hale Lamatani (House of Heavenly Light)

B&B, Hostel, Retreat
(808) 964-5401, E-mail HiHoney@ilhawaii.net
7 miles N. of Hilo, 1000' above Papaikou
Inspirational ocean, mountain, bay, & volcano views
Learn Beekeeping, Hawaiian Honey For Sale

- IN HILO -

2 BD Hale Kai 2 1/2 Bath Condo Bed & Breakfast

& Breakfast occupancy is \$85 Bjornen and up

Double

also available

* * AAA approved

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

A TREASURE OF TROPICAL FLOWERS

by Sophia Schweitzer

or thousands of years, the Hawaiian islands gave shelter

only to utter solitude and hot spewing volcanoes. Gradually, the hard and rocky lava rocks formed tall mountains, where fertile rain clouds dared spill out on the windward sides.

On the wings of wind and birds seeds arrived. Tough little weeds were those first indigenous plants. They adapted to the harsh conditions of the tropical Pacific. Some of them evolved so that they became unique to the islands. These are now called endemic plants.

When the first Polynesians

arrived, they brought their own food plants and started to farm the land the

best they could.
But in Hawaii's unknown nature, in its relentless lava and isolation, they feared the wisdom and wrath of the gods of creation.

Filling their lungs with the unpredictable island winds, the first Hawaiians created chants, mele, and stories to explain what they saw. Hawaii's plant kingdom thrived, expanding fast in the increasingly fertile lava soil.

After Captain Cook's arrival in 1778, sailors from all over the world took with them their favorite stock. For the



The fiery ohia lehua blossom

first time in history, there was space for luxury. The Hawaiians treasured the intensely fragrant flowers from the east. They gladly accepted new stories that came with these plants from far away.

But those days are gone. Hawaii, although still the most isolated land group in the world (2000 miles from North America, Alaska and Japan; over 2000 miles to the nearest island group, the Marquesas;, and 5,500 miles to the Philippines), has become both more accessible and more protected.

So it is that many first flowers have kept their history and their legends. Some of these flowers date back to the endemic evolution; others came with he Polynesians, and still others, some of the most perfumed ones, came recently from the east.

Among the most commonly known endemic and indigenous plants are the tiny sweet Naupaka flower, the royal Ilima, and the fiery, feisty Ohia Lehua

Unobtrusive, yet so fragrant and pretty, the purple streaked white naupaka flowers can be found along beaches and in the mountains. Five small petals create a perfect half moon, as if the flower were torn in two. An old Hawaiian chant explains that the naupaka was born of heaven and earth. Two later legends had this to say:

Once, a gorgeous woman, a foreigner with streaming black hair and fire in her eyes, came to a village and met a young man. Desiring him, she tried to seduce him, with blatant self-confidence. But the young man was unimpressed; and, thinking of no one else but his young sweetheart, he walked away. The woman became enraged. In fury she followed him. She ripped him away from his embrace

with his lover. He fled, and she raced after him. She was Pele, the new goddess of the volcano. She hurled lava at him and cursed him. The older gods took pity on the faithful young lover and turned him into a half-flower, the mountain naupaka.

Blazing with rage, Pele plummeted back to the beach to take her revenge on the frightened girl. The gods then turned the girl into the beach naupaka. The two young lovers blossom in lonesome silence, forever separated.

In the other legend two young lovers walk hand in hand along the beach where the whole naupaka used to grow. Insecure and defiant, the girl chose to argue, and tore a naupaka flower in half. She demanded that her lover would find her another whole flower. But his search was in vain, and far away in the mountains he died of a broken heart. The naupaka never grew whole again.

Ilima, the royal flower of Oahu, today and in ancient chants, belongs to the hibiscus family, but its flowers are smaller and its leaves less green. Ilima can grow in arid conditions adapting by creeping along the seashore or by growing as tall as 5 feet in the dry plains and forests further inland. Its Latin name, "sida fallax", literally "deceiving nymph", hints at the haunting nature of this golden yellow flower. Together, its five fragile and paper-thin petals measure a scant inch across. The subtly fragrant flowers cover the spectrum of deep rusty-orange to the palest of yellows.

Ilima was the favorite lei flower of Hawaii's royalty, and it was the only flower the Hawaiians culti-

continued on page 40



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.

20.95/lb. 99.95/5 lbs. 189.95/10 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.

18.95/lb. 89.95/5 lbs. 169.95/10 lbs.

100% KAUAI COFFEE

11.95/lb.

100% KONA DECAF.

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.

CALL 1-800-750-KONA

Coffee Times

ORDER BY MAIL

Type

Roast

Lbs.

Price

\$_

| \$ |
|---|
| Delivery Charges \$ |
| st pound and \$1.50 for each additional pound sternational shipping fees) |
| GRAND TOTAL \$ |
| |
| ard VISA Cards |
| Exp. Date: / |
| Signature: |
| |
| |
| |
| |
| |
| |
| |
| |

continued from page 21

foreign instrument. When, years later, the Mexicans left, taking their guitar technique away, the clear and wistful sound of the Hawaiian slack-key evolved, singing thoughtfully of those harsh yet magical times.

Those first paniolos, used to horses, were forced to catch, break in and train the wild horses roaming around. Wild-eyed, the sturdy animals surrendered. And so "li'o", wild-eyed, became the Hawaiian word for horse. Next, the Mexicans had to demonstrate and teach perfect horsemanship, the art and mastery of lassoing, and control over the massive wild steer.

And so, because of five seashocked cows and a kapu, a new vocation evolved, passed on from generation to generation, changing Hawaii. Here's the call of the rancher, the Hawaiian paniolo.

It's easy to romanticize those early days, because there is no doubt that campfires at night must have sizzled with stories and songs of cultures becoming one. The Hawaiians consecrated themselves to the art of the paniolo and adopted the paniolo's dress code, skill and life style. But those early days were also strewn with immense hardship. hunger, poverty, and serious physical injuries. Competition between cowboys was fierce and not always a game. Wages were virtually negligible. The common people still suffered under a network of kapus in which only royalty gained and thrived.

To the skill of the paniolo the Hawaiians added their love for the land and the warmth of their character. While the cowboy's life depended on the timing and durability of the lasso, this precise skill came easily to the Hawaiians, who already knew those critical points of no return by living with a capricious surf.

More paniolos arrived and

marriages were arranged. The children were of a new and invincible breed: The Hawaiian paniolos, men and women who lived for the ranch.

In 1834 another sailor arrived in Waimea. Jack Purdy, like Parker, ended up working for the King. The two "haole" (foreign, white) men set up a partnership to provide the King with the beef he required. Parker Ranch was born a year later, when Parker's wife inherited 640 acres of land.

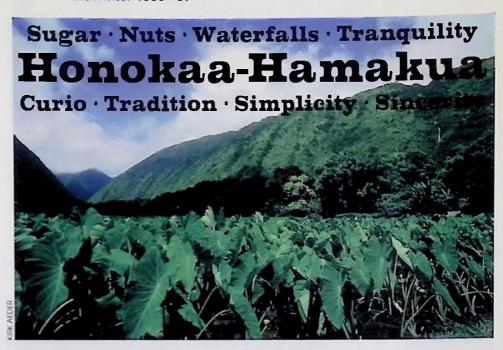
Jack Purdy also married, ensuring another line of top paniolos. (In 1908 for example, Ikua Purdy won the Wyoming Roping Contest. No mainlander had ever heard of the dark, handsome Hawaiian cowboys. No one even knew that Hawaii had cattle to spare.) Parker Ranch was becoming famous for its legendary ace team. The early paniolos built the foundation of Parker Ranch's cattle kingdom, but history didn't stop with those magical times.

The vaqueros had arrived just in time to save Hawaii from total destruction. In 1830 a road connection had opened between Waimea and Kawaihae harbor. In 1843, the Friend, a missionary journal, reported that the Big Island shipped 10,686 bullock hides, at \$2.00 each. The cattle business was booming. By 1860, 57,341 pounds of hides and 252 barrels of salted beef had left the wharves of Kawaihae.

After John Parker's death in 1868, ownership and management of the Ranch passed through the hands of his son John II to his grandsons, first Samuel Parker, son of Parker's second son Ebenezer, then John III, Samuel's brother and legal heir.

John Parker I had established a powerful name for himself. The once fugitive teenage sailor had become a man

continued on page 40



or 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 rejuvena-

tion.
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 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



Coffee Times 34

Photos on opposite page are of a Waipio Valley taro field and Honokaa's historic Peoples Theater. Photo below was taken at Waipio Valley lookout.



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 by inexperienced hikers. The hike to Pololu Valley from Waipio takes even the most experienced hiker several days to complete.

Legend has it that it was in Waipio Valley, "the land of the falling 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. Outside of Waipio Valley and Honokaa town are other early and small settlements of the Hamakua region such as Paauilo, Kukuihaele and Laupahoehoe. These towns are all filled with a rich and local culture that 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.

Visitors wanting to see some of the very best in art should make Amaury Saint-Gilles Contemporary Fine Art a definite stop on their tour along the Hamakua Coast. New shows regularly feature original work from Hawaii & the Pacific Rim, many showing exclusively at this Honokaa gallery run by its namesake owner, author of a half-dozen books on Japanese arts.

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.

AMAURY SAINT-GILLES

CONTEMPORABY FINE ART

(808) 775-9278

LOCATED IN HONOKAA'S HISTORIC BOTELHO BLDG.

Open Daily, 10am - 5pm closed Wednesday

Famous Hot Malasadas

Try the ISLAND'S BEST BURGER and Local Favorites



"Ono Kine"
in
Hawaiian
means
VERY
GOOD
775-0598

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

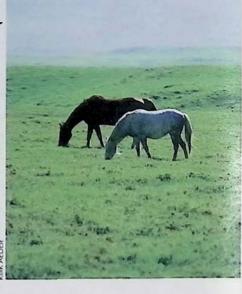
VIEW THE INNER WORKINGS OF A MACADAMIA NUT FACTORY

OUR SHOWROOM OFFERS FRESH MACADAMIA NUT CREATIONS,
AND 100% KONA COFFEE
775-7743

Upcountry Waimea

Hawaii's Paniolo 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



Ranching began in this region of the Big Island after King Kamehameha appointed, in 1815, a young seaman named **John Parker** to

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

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

hunt and shoot the herds of wild cattle whose population had grown uncontrollably since their introduction to

In above photo horses graze in the extensive Parker Ranch landscape. Below photo is of the original Parker Ranch house in Waimea.



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

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. 19 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 gournnet 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-yearold restored home creates a unique setting for Cook's Discoveries' one-of-akind 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 verv warm aloha.

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.



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

We mail-order anywhere!

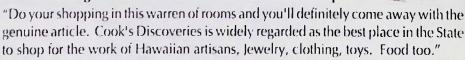
1-800-854-5662 or 885-4472

Located on Hwy, 19 in Waimea



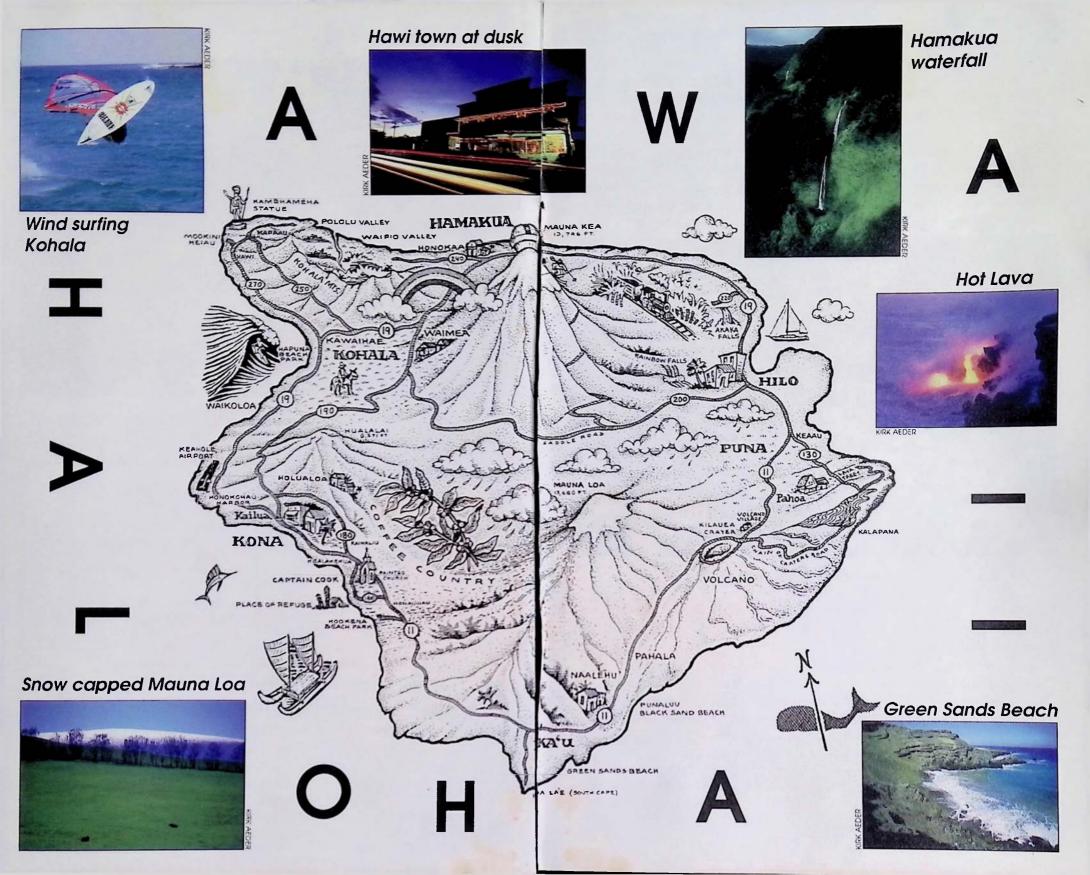
Discover the Best of Hawaii AT COOK'S DISCOVERIES

Also Featuring: Maha's Cafe & Alice's Lei & Garden Shop



-Travel & Leisure Magazine, January 1996

Open daily 10 a.m. to 6 p.m. (808) 885-3633 http://www.hawaiinow.com/cooks In Historic Spencer House circa 1850 - Waimea Center Next to McDonalds (Hwy 19)



continued from page 29

vated for such purposes. One ilima lei required no less than 500 flowers and became a prized possession for the kings and queens.

Legend reveals that the ilima flower is sacred to Laka, goddess of the hula dance. Laka could take the form of the ilima at will. But the bushier upland ilima was said to be one of the bodies of ilima.

And then there is ohia lehua, the round feathery plumage flower of the ohia tree, so scarlet red. but sometimes so sweetly pink. salmon, yellow or even white. The native Hawaiian ohia tree grows anywhere between 1000 and 9000 feet, often rooting on large tree ferns and slowly strangling them.



Hawaii's colorful and abundant Torch Ginger

Kane-Apua, healer and god of the taro plants.

The common red lehua is the flower of the Big Island. "Love

With the first immigrations of the Hawaiians came the well-known beloved Ginger plant, the awapuhi-kuahuwi, or wild ginger. It still grows abundantly in open damp forests. The large red and green flower-head with tiny inconspicuous vellow flowers is filled with a sudsy, slimy juice. Hawaiian people shampooed their hair with it and drank it to quench their thirst. They used the roots to scent their tapa cloth. They used the plant for medicine.

Older chants tell of the ilima, as "apiki", attracting mischievous spirits. For some that is lucky; for others that is reason enough to never wear the golden

slaves for the lehuas of Kaana", sings a line in the old chants. The forest being sacred to the Hawaiians, the

continued on page 54

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 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

Coffee Times

North Kohala remember that if the skies are clear, you may be able to catch a view of the island of Maui looming on the other side of the Alenuihaha channel, which separates Maui from the Big Island. Between the months of 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.

Come and enjoy this peaceful region of Hawaii. You will be amazed at the ancient and modern wonders it has in store for you.

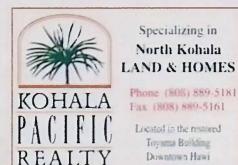
The photos on page 37 are of Hawi town as seen from a horse drawn carriage and the King Kamehameha statue located in Kapa`au town. The photo above is a petroglyph of a horse and rider and below are the valleys to Waipio Valley as seen from Pololu lookout.



RK AEDER

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.



KOHALA COFFEE MILL

889-5577

Open 7 Days A Week

KOHALA COFFEE MILL

Located in the restored 1932 Toyama Building in downtown Hawi

- Enjoy espresso, cappucino and a full line of coffee drinks (all made with 100% Kona coffee).
- Relax, share wisdom, 'talk story' and feel the pace of old Hawaii in a shop that is decorated with scenes from early Hawaii coffee plantation days.
- Also featured are fine pastries, fresh donuts, coffee accessories and gifts.



P.O. Box 307 Kapaau, Hawaii 96755

Do You Like the Back Cover Art on this Magazine?

Herb Kane's
THE SHARK STRIKES
AT SUNDOWN

is available as an IRIS print, framed in Koa at Holuloa Gallery and UpCountry Connection (Waimea) continued from page 32

of wealth. The generations that followed him loved the fun that their money could buy.

Samuel Parker beautified the grounds and the two houses the Parkers now owned, the Mana cottage and Puo'opelu in the heart of Waimea, which Parker II had bought in 1879. Samuel Parker's marriage catapulted him into Hawaii's highest society. Soirées and dinner parties, extravagant dresses for the women and suits for the men, traveling to England, this was the Victorian age of Hawaii. This was the glamour surrounding Parker Ranch.

But when, in 1894, the 20 yearold heir John Parker III died, young and against all expectations, the Parker Ranch Estate was inherited by an even younger child, lovely, fragile Thelma Parker. By now, the profits for which John Parker I had worked so hard were dwindling. Control over ranch operations was rapidly diminishing. There was much disagreement.

With calm and capable wisdom, Elizabeth Dowsett (Auntie Tootsie), John Parker III's widow, intervened in a world that had mainly been dominated by men. She appointed Alfred Wellington Carter, a lawyer from Oahu, as Thelma's guardian.



Loading cattle at Kawaihae harbor, circa 1930. Courtesy of Lyman Museum.

A. W. Carter, born in Honolulu in 1867, loved the open fields. His deepest desire was to work on the lands of Hawaii. He took on more and more responsibility for the ailing ranch while looking after Thelma's inheritance.

Tuberculosis struck the young woman, and soon after her marriage to Gaillard Smart, she too died, leaving behind her infant son Richard Palmer Smart. Death had caused tragedy and would continue to do so in the history of the Parkers. Richard Smart had lost a baby sister before he was born. His father Gaillard died a few years later. Suddenly there was no one to take care of the estate.

In 1907 A. W. Carter became trustee and general manager of the 228,000 acres of Parker Ranch. With vigor and absolute dedication, he took charge. He was not an easy man. He made his decision with the profit of Parker Ranch and himself only in mind. And he succeeded, as a widely respected man. Parker Ranch prospered again; the paniolos were inspired. Life was hard during those war-ridden years, but ranch-blood pulsed through the paniolo's heart.

New men and women had now joined the famous Hawaiian-Mexican paniolo. Women took on ranching; the most famous of them all was Anna

> Lindsey Perry-Fiske, whose father worked for Parker Ranch. Young Anna, skilled and strong, started her own ranch, even though Carter didn't approve.

Now there were also the Japanese paniolos. A most outstanding person was Yutaka Kimura, who worked the ranch from age 13, in 1918, till his retirement in 1967. Carter might have saved his family from bankruptcy; he also saw to it that the young Kimura never finished schooling.

Kimura, observant and intelligent, witnessed the best and the worst of ranching politics and practice. During World War II the FBI nearly forced him to betray either America or his Japanese coworkers in the deadlocked task of finding imaginary traitors. He worked for \$1.00 day. He drove cattle to the wharves on grueling three day long trips, but he was trained by a Purdy and he loved Carter despite and because of it all.

When Carter died in 1949, his son, Alfred Hartwell Carter took his position. But Richard Smart had grown up,

and, after having played Broadway and Paris as a successful actor, he returned to the Ranch in 1959 to oversee his own estate. Carter retired immediately. Once again, new managers were not able to continue the prosperity of Parker Ranch. Discouraged by the changes, Kimura retired as well.

Richard Smart, with the Parker taste for aesthetics and royalty, added a remarkable collection of art to the Puo'opelu House. He brought home original paintings of Pissaro, Moret, Kluge and many others. He, like his great-uncle Samuel, loved beauty. He loved music. He loved the world of drama. He opened the Kahilu Theater, named for his mother Thelma. His artistic charisma radiated through the growing Waimea community.

In 1978, a Board of Trustees took over management of Parker Ranch. Slowly it recovered. Yutaka's son, Charlie Kimura, was appointed cowboy



Yutaka Kimura and Anna Lindsey Perry-Fiske, two of Parker's most notable ranchers. Courtesy of the Kona Historical Society. Circa 1970's

foreman. Richard Smart died in 1992.

After a fierce dispute about the heritage of the estate, causing not so pretty lawsuits that involved Richard's two sons, Parker Ranch is now owned and managed by the Parker Ranch Trust, Still an empire, this is the first time in six generations that it has no single ownership, but the old paniolo ways still prevail. The lineages of cowboys still throw the lasso and play the guitar. Yearly rodeos challenge riders to show their magical skills.

There are even still wild cattle in the rugged mountains of Kohala, destructive as ever, and reminding us of an era both gone and alive. More than two hundred years after those first five cows, the history of Hawaii continues. The ways of the paniolo and the wealth of Parker Ranch will weave ever changing patterns into the multicolored tapestry of time.



ACTIVITIES

Fine Dining

Award-winning Donatoni's for the best in Northern Italian cuisine or choose Imari for discriminating Japanese foods, Kamuela Provision Company for fresh island fish and Certified Black Angus Beef. For casual dining, select from themed buffets at Palm Terrace, poolside breakfast and lunch at Orchid Cafe or lagoon-side at Hang Ten.

Call 885-1234, ext. 54.

Kehala Spa

Offering the best in time-honored treatments for mind and body. Relax with an aromatherapy massage or a seaweed body masque. Enjoy stateof-the-art exercise equipment, a full-service beauty salon and luxurious locker facilities with sauna, steam, and outdoor whirlpool.

Call 885-1234, ext. 1260.

Kehala Tennis

6 plexi-cushion courts or 2 fast-dry clay courts. Private lessons, ball machine, pro-shop and match arrangements available.

Call 885-1234, est. 1293.

The Big Island of Hawaii's

GOLDEN KOHALA COAST



Imost always under bright sunny skies the Golden Kohala Coast of the Big Island of Hawaii has for years been the tropical playground of not only ancient Hawaiian royalty

but contemporary vacationers from around the world. The Kohala coast which hosts many important historical sights is also home to one of America's most highly rated public

LES EMEINT

beaches, Hapuna Beach State Recreation Area. Hapuna's long white sand beach, rolling surf, clear skies, and accessibility make it a popular destination for many island guests.

Among the ebony lava fields that comprise the Kohala Coast landscape are several world renown championship golf courses. From the air or from a distance the green fairways that blanket this rugged terrain soften its landscape. And, because of the Kohala coast's perfect sunny weather the courses are rarely closed...maybe once every five years.

Wild goat, donkeys and other four legged creatures roam the land freely and occasionally the Hawaiian short eared owl, the pueo, can be seen in flight.

Connecting this forty or so mile coastline is the ancient King's Trail which was travelled by the ruling ali'i as well as malo-clad runners who were responsible for

the several resort properties but

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
said that if Pu'ukohala was built to
honor the war god Kuka`ilimoku,
Kamehameha would be granted the
power to conquer and unite the islands
of Hawaii under one kingdom. After
the temple's completion, Kamehameha
did go on to unite the islands of
Hawaii, but only after several bloody
battles had been waged on outer
islands. Today the heiau, which was

the last human sacrificial site in Hawaii, is preserved by the National Park service and is open daily to the public.

transporting pond

tables of Hawaiian

down the coast in

Kailua-Kona. The

King's trail passes

through not only

raised fish

wrapped in ti

leaves to the

royalty living

The extensive petroglyph fields that are found all along the King's trail hosts its most popular spot near the King's Shops on Waikoloa Beach drive. Follow the signs along a short trail that direct you to



Above photo is of the heiau at Pu'ukohala, now a National Park. Below photo is of windsurfers off Hapuna Beach Park. Opposite page is a turtle gliding through an inland pond at Kiholo.

the petroglyphs. Keep in mind that the preservation of these field depends on people staying on the trail while viewing these ancient rock carvings.

Besides all the cultural sights and plush resorts many popular island events also take place along this Gold Coast of Hawaii and the calendar page in the magazine will advise you of them. Enjoy it

all while you wine, dine, and play on the Kohala coast.

One particular place to enjoy is the Hilton Waikoloa Village set amidst lush tropical gardens and tranquil lagoons on 62-acres. The hotel offers 1,241 rooms, three swimming pools, exotic wildlife, Dolphin Quest, children's program, restaurants, shops, two championship golf courses, tennis, Kohala Spa and a museum walkway - it's more Hawaii than you can imagine!

The Bad Ass Coffee Company of Kawaihae is located upstairs from Cafe Pesto in the Kawaihae Shopping Center. The shop offers bulk coffee: whole bean or ground to your request. The shop also offers New York Style



THE BAD ASS
COFFEE CO.
AT KAWAIHAE
HARBOR
SHOPPING
CENTER

NEW YORK DELI STYLE SANDWICHES, BULK COFFEE, BAD ASS APPAREL, & MUGS

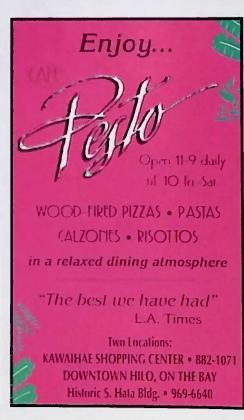
OPEN 8AM TO 8PM DAILY, SUN. & MON. CLOSED AT 4PM 882-7019, 1-800-719-2345

and play on Palmer and strive for per pizza and me gredients are anquil lagoons sonable too

sandwiches, espresso drinks, filter coffee, Bad Ass Apparel & Mugs. For Mail Order call 1-800-719-2345.

Also located in the Kawaihae Shopping Center is one of the most popular restaurants on the Big Island, Cafe Pesto. The Pacific-Rim Italian cuisine at Cafe Pesto is the epitome of island fresh cuisine as the innovative styles of owners/chefs David

Palmer and Jim Williams constantly strive for perfection. From calzones to pizza and mouth watering pastas the ingredients are island fresh. Prices are reasonable too so you have no excuses to miss the Cafe Pesto experience.



Coffee Times



North Kona

ndoubtedly 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

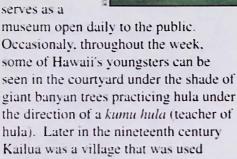
to patron spirits of learning, the arts, and healing. King Kamehameha also made his home here in a thatched hut where he could maintain control over boats entering and leaving the bay. Kamehameha also monitored the farming pursuits of his village from 'Ahu'ena. Also on Alii Drive is Mokuaikaua Church.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

We landed at Kailua (pronounced Ki-loo-ah), a little collection of native grass houses reposing under tall coconut trees, the sleepiest, 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

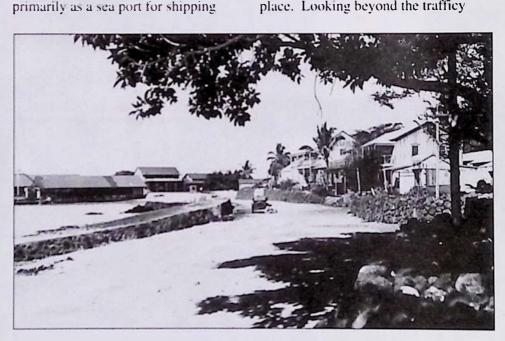
Hulihee Palace, a nineteenth century vacation home to some of Hawaii's monarchy. Hulihee was built in 1838 and today



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 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



KEEP KONA COUNTRY!

52 Coffee Times

The photo on page 50 is of children learning hula at Hulihee Palace on Alii Drive. Opposite side of page is of a view of the Palace facing Kailua-Bay. The historic photo on page 51 is of Alii Drive in the early 1920's. Courtesy of the Kona Historical Society. Photo below is of a lifeguard overlooking one of Kona's most popular beaches and surfing spots, Magic Sands.

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



Don't Miss ...

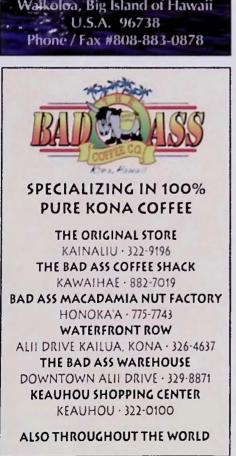
The best way to see what is under the ocean in Kona is to board the Nautilus II for a short underwater tour of the Thurston reef formation. Nautilus will take you to undersea coral gardens where thousands of tropical fish, dolphins and sea turtles reside. Inside Nautilus II large personal viewing windows, 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.

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 **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.







PHOTO



continued from page 40 ohia tree became the abode of the powerful gods of creation, Ku and Kane. No common man or woman would dare to pick its flowers or break a branch. Ohia wood was used only to carve temple images and war gods, such as the tikis at the Place of Refuge. Red and abundant around the volcano, later lehua legend revolves again around Pele. Lehua groves are sacred to the fire goddess.

In the Puna district, Hi'iaka, Pele's sister, lovingly tended several groves of the brilliant lehua. Pele had fallen in love with a young prince, Lohiau. Unable to find him after he left the island, Pele sent her sister to bring him back to her. Hi'iaka took her task seriously, but it took her long, too long for Pele's explosive temperament. When Hi'iaka finally returned with Lohiau at her hand. Pele had convinced herself that her sister was having an affair with him, and in her rage she destroyed Hi'iaka's beloved lehua trees as well as her dance teacher Hopoe. Hi'iaka's response was bittersweet. She offered Lohiau two leis of lehua, and finally allowed herself to sing a love song for the man she had come to love so much.

Picking a lehua flower on the way to the mountains or the volcano will start the rains and invoke the mists in which you will lose your way and die. To pick a flower on the way out is a token of respect to the fire goddess.

With the first immigrations of the Hawaiians came the well-known beloved Ginger plant, the awapuhikuahuwi, or wild ginger. It still grows abundantly in open damp forests. The large red and green flower-head with tiny inconspicuous yellow flowers is filled with a sudsy, slimy juice. Hawaiian people shampooed their hair with it and drank it to quench their thirst. They used the roots to scent their tapa cloth. They used the plant for medicine.

Today, Hawaii knows a large number of the 1300 species of ginger, including the cultivated ginger from Asia. They are all more or less aromatic in roots, leaves and flowers. Ginger is related to cardamom and turmeric. The delightful yellow, fragrant kahili ginger, so popular in leis, came from the Himalayas where it endures the bitter cold that comes with an 8,000 foot elevation. So much for tropical or flowers!

Most other popular flowers, with their heady fragrance and exuberant colors, established themselves after 1778. Many came from China; a few others from Mexico and the Indonesian islands. Here is only a sample.

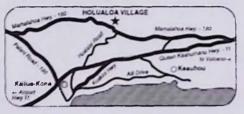
The Chinese, who came to Hawaii as contract laborers between 1823 and 1864, brought the pikake and pakalana. Pakalana is actually a misnomer. True pakalana is a tall tree from Java. The delightful cherished small vine grown for its heavenly flowers should be called Chinese Violet. The small yellow-green flowers of this "pakalana" grow in shortstemmed clusters. An unequaled sweet fragrance saturates the surrounding air, and Pakalana naturally became a favorite lei-flower for the Hawaiians. who associated it with love-making and erotic love. Pakalana flowers, after being picked, last well. Those who still have the old knowledge grieve when they see the desperate attempts of newcomers to preserve the flowers that

continued on page 60

The Village of Holualoa

Art & Espresso

ays 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 Meggi'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.



ESPRESSO BAR

HOURS: Mon-Sat 6:30am - 5pm Closed Sunday

322-CAFE



Holualoa, Hawaii 96725

100% Kona Coffee • Pastry Sålad • Light Fare

Enjoy a wide selection of my Kona coffee drinks while you converse with friendly locals and island travelers. Or, simply relax in the cafe's tropical garden.

Aloha, Meggi

Coffee Times

SOUTH KONA

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



here 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.

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 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 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



Photos on opposite page are of the recently restored Kona Theater and a branch of ripe coffee Cherries. Above this page is of Captain Cook monument in Kealakekua Bay and below a man works on a tiki at Place of Refuge National Park.



chiefs or to touch their possessions. Other rules forbade commoners from eating foods reserved for offering to the gods, and women 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 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 definetely 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. Also located in this region of South Kona is the Captain Cook Coffee Company dating back to 1898. The mill is currently owned by Mark Mountanos and Steve McLaughlin of San Francisco. Mark is the fourth generation of his family to operate the company. Captain Cook is primarily a processor, miller and exporter of Kona coffee but has also expanded its business into retail and offers mail order buyers an 800# to call for roasted coffee. Refer to their ad on page 58.

The Kona Historical Society, located in Kealakekua, has made available to visitors two different walking tours. One being a historic coffee mill tour and the other a tour of alii drive. Call to request further information and times.



COMING TO A CORALE NEAR YOU!

a product of Naalehu Fruit Stand _

Kona Historical Society Museum

Historic Kailua Village Walking Tour Tues.-Sat. 9:30am, Fri. 9:30am, 1:30pm For Reservations Call 323-2005 Museum located on Hwy. 11, one-half mile south of rural Kealakekua.



Box 398 Captain Cook, HI 96704 (808) 323-3222



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

Coffee Times



An arrangement of tropical Hawaiian leis

continued from page 54

they receive. Marie McDonald, one of Hawaii's most famous lei-specialists, sums up the feeling like this: "The love that a lei represents is much more important than the flower itself. This lei, this love, is for now. Why must visual beauty last forever?"

Look at the little pikake, the famous beloved jasmine flower, which turns from creamy white into a dark shriveled brown once its own time is over. Pikake flowers and olives are distant cousins. Pikake is said to send you to heaven. Princess Kai'ulani was so fond of this flower that she named it after her peacocks which played underneath the plants. The Hawaiian word for peacock is, you guess, pikake! In Hindu legend the pikake flowers are used as one type of darts used by Kama Deva, God of Love. It is the national flower of the Philippines. Today, in Hawaii, pikake has become one of the most perfect romantic flowers. Marriage ceremonies overflow with pikake leis.

From the South Pacific islands came pua-kenikeni; with its intoxicating fragrance makes it another favorite for leis, perfume, courtship, and beauty. The 5 inch long five-parted tubular flowers mature from a sweet creamwhite to intense dark orange. Puakenikeni means "ten-cent flower," for they used to be sold for 10 cents each. On wages of \$1.00 or less per day, that can add up quickly!

Tahitian legend tells how Tane, god of the forests, brought the first pua tree from the tenth heaven. The tree is sacred to Tane, and his images are made with its wood. The pua tree in Mangaia, one of the Cook islands, guarded the entrance to the land of the spirits in the underworld.

Many more flowers of Hawaii have kept their stories throughout the centuries. While their physical beauty withered and died, over and over again, they have remained the people's teachers.

"Allow the tangible to serve its purpose, then change or die, because it must," says Marie McDonald.

"Awapuhi lau pala wale," the Hawaiians say. "Life itself is like a ginger leaf. It wilts so quickly."
Because, like the flowers, it must.

Hawwaiiiann Tropicals Direct

A Little About What We Do

ature has made the Hawaiian rainforest flowers absolutely beautiful. Our job is to preserve this beauty and deliver to you a perfect flower. To do this we work fast after we harvest to ship you the freshest product. We clear agriculture inspection and use the fastest means of transportation. We take all the care and precautions in preparing the shipment to ensure you the freshest longlasting flowers. Only the finest cut flower stems and first quality blooming potted plants are used. Our anthurium, orchid and mixed tropical flowers come with full instructions which allow anyone to create an attractive long lasting floral design. Our boxes of tropical cut flowers give the recipient the mix of greens and blooms that will become exotic displays. We are here in Hawaii to serve you night and day. Share the feeling of Aloha with the ones you care for.

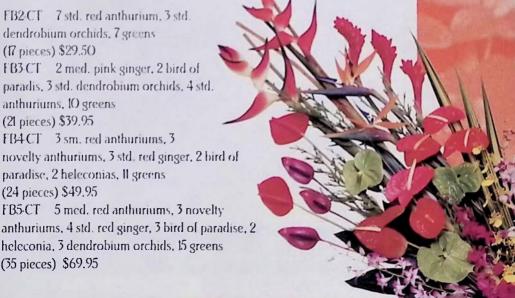
1-800-840-3660 Toll Free 24 hours/day

Hawaiian Tropical Flower Boxes

Imagine the delight in receiving a box of beautiful rainforest flowers that will be enjoyed day after day. The box contents listed below have been chosen for their long vase life and their natural beauty. Enjoy!

FB2-CT 7 std. red anthurium, 3 std. dendrobium orchids, 7 greens (17 pieces) \$29.50 FB3-CT 2 med. pink ginger, 2 bird of paradis, 3 std. dendrobium orchids, 4 std. anthuriums, 10 greens (21 pieces) \$39.95 FB4CT 3 sm. red anthuriums, 3 novelty anthuriums, 3 std. red ginger, 2 bird of paradise, 2 heleconias, 11 greens (24 pieces) \$49,95 FB5-CT 5 med. red anthuriums, 3 novelty anthuriums, 4 std. red ginger, 3 bird of paradise, 2

(35 pieces) \$69.95



Dondrohium Flowers

DL6-CT 6 stems mixed colors dendrobium sprays, greens, and vase \$24.95 DL12-CT 12 stems mixed colors dendrobium sprays, greens, and vase \$39.95 DW12-CT 12 stems white dendrobium sprays, greens, and vase (24 pieces) \$42.95



Potted Orchid Plants

DL12-CT

DP4CT 4" pot, blooming dendrobium orchid plant with basket \$19.95 DP6-CT 6" pot, blooming dendrobium orchid plant with basket \$27.95



Oncidium Flowers

OB6-CT 6 oncidium sprays, greens, and vase \$29.95 OBI2CT 12 oncidium sprays, greens, and vase \$54.95



OB12-CT Blooming Potted Oncidium Orchids

OP4CT 4" pot, blooming yellow oncidium orchid plant with basket \$19.95

OP6CT 6" pot, blooming yellow oncidium orchid plant with basket \$27.95

1-800-840-3660 Toll Free 24 hours/day

1-800-840-3660 Toll Free 24 hours/day

Hawaiian Aloha Tropical Flower Mix

HA2-CT 3 ea. anthurium, 5 ea. ginger, 2 ea. bird of paradise, greens, vase and foam \$44.95



Anthurium Flowers

RAGCT 6 red anthurium flowers, greens, container, and foam \$29.95





"Hawaiian Sunset" Tropical Flower Mix

HS2-CT 5 ea. pink ginger, 2 ea. bird of paradise, 6 ea. dendrobium orchids, 3 ea. anthurium, greens, container and foam \$59.95

HS3-CT 6 oncidiums, 5 pastel anthurium, 3 bird of paradise, 3 pink ginger, greens, container and foam \$69.95



Obake & Mixed Anthuriums

OA9-CT 3 obake; 3 midori, and 3 pastel anthurium flwrs., greens, container, and foam \$49.95



Traditional Orchid Leis

LL6-CT 60 blossom lei, 42 in. long pastel \$14.95 LW6-CT 60 blossom lei, 42 in. long white \$15.95 LL13-CT BO blossom lei, 42 in. long pastel \$25.95 LW13-CT BO blossom lei, 42 in. long white \$27.95 LL60-CT Lip only of 600 blossoms, 42 in. long pastel \$90.00 LW60-CT Lip only of 600 blossoms, 42 in. long white \$99.00

Note: Max capacity to make lip less is three per day. Please contact farm to verify availability of lip less. Allow 2 days for shipment of all less as they are made on receipt of orders to ensure freshness.

General Ordering Information

Whenever possible we ship by Federal Express standard over night service which usually provides one to two day delivery west of the Rockies and two to three days to the east.

- *Allow us a minimum of 48 hours to complete a delivery. We should have 15 days notice prior to Christmas, Mothers' Day, and Valentines' Day.
- Shipping charge is \$10.00 for the first item to a specific address and \$4.50 for each additional item to the same address. Add \$10.00 for each shipment to Alaska.
- Our product is guaranteed to arrive in perfect condition. The guarantee is voided and a \$10.00 rerouting charge will be billed to the sender if an incorrect address is provided us. No P.O. Box numbers, rural route addresses, or hospital addresses are to be used. Because of the nature of our product you must contact us with any problems within 10 days.
- Flower sizes and colors may vary according to seasonal availability. Standard containers are black or white. Please Note: All flowers do not come arranged as shown in these pages. They are shipped in a box with container and full arranging instructions.







Havvaiiiam Tropicals Direct

P.O. Box 2069 · Pahoa, Hawaii 96778 Phone (808) 965-0704 · Fax (808) 965-0143

1-800-840-3660

Toll-Free, 24 hours/day

for the first time in history, tourists could visit the volcano and return to the comforts of Hilo all in one day. The line rapidly grew in popularity. The Hilo Railroad purchased a new observation car and open platform coaches. Luggage went in a separate car. Between sugar from Puna and a new tourist attraction, Hilo Railroad blossomed. Dillingham was smiling.

From 1902 to 1908, despite a few major difficulties in sugar crop production, business developed. James Castle of Honolulu ventured into the mahogany business, and the railroad branched off into Pahoa. Then, Olaa Sugar moved into Pahoa, desiring a rail-track to Kamaili. New locomotives appeared. James Castle started the lucrative business of selling ohia ties for railroads in Santa Fe. How much more expansion could the island tolerate?

Now that the trains were running, the holdup point was at the harbor. So in 1908 Congress approved a new breakwater construction, on condition that Hilo Railroad would improve the wharf, extending its line from Waiakea Roundhouse to Kuhio Bay, and, most importantly, would construct an additional 50 miles of railroad connecting Hilo to the plantation towns north. All the way to Honokaa.

At Kuhio Bay, children play today on a massive black stone beam jutting out from the shallow water. It's the only remnant of the giant railroad bridge. The Hilo Railroad had accepted the challenge.

More locomotives were ordered. Construction of the Hamakua Division was soon under way. Financing, once again, formed the major obstacle. Dillingham, a juggler with numbers, floated a bond of four and a half million dollars. By 1911 the first section, Hilo-Hakalau, opened. It maintained an average elevation of 250 feet above sea-level, crossing streams and daunting gulches, winding against steep slopes and around impossible cliffs. The labor and money spent, huge and traumatic, would soon prove to be minor in comparison with what was to come.

In March 1913, Hilo Railroad reached Paauilo. One of the 13 newly constructed steel bridges measured 1,006 feet, and all except two of them rose over 100 feet high. The railway demanded costly excavations and treacherous trestles to cross the impossible terrain of the Hamakua Coast. Most spectacular was the above-mentioned Maulua gulcherossing, a true engineering miracle of unsurpassed craftsmanship, skill and profound design.

The toll, however, was a price too high for Dillingham's Hilo Railroad. The Hakalau-Paauilo extension broke down to a less than modest \$106,000 per mile of railroad, a total of \$3,500,000. Dillingham realized he would be unable to continue the line. On the verge of bankruptcy, he sold Hilo Railroad in 1916, for one million dollars.

The new owners rebaptized the railroad 'Hawaii Consolidated Railway'. While they started paying off debts and bonds, they discovered, to their horror, that the total cost of the venture, from 1899 to 1915, was a mind-boggling \$6,036,105 for the hundred miles, an allworld record in rail construction costs!

Still, the new owners didn't back out. They bought new engines and new passengers cars. Cashing in on the increasing influx of tourist steamers

continued next page

reaching Hilo wharf, they created the famous Scenic Express. In the year 1920 607,200 passengers rode the Hamakua train and feasted on the lavish lunches.

Successfully, the railroad replaced the Glenwood connection. The route to Volcano had been forced to close down when a new Highway to Volcano House made bus transport the fastest and cheapest way. The highway from Hilo to Waipio, however, remained a treacherous risk for even the most serious car owner, let alone any large bus. Try the four mile scenic route into Onomea Bay one of these days and you will see!

And so the Scenic Express ran for a couple of decades, even though passenger numbers had started to drop and passenger cars had to be converted to carry the waste of sugar production. In 1924 a sugar train collided into the Scenic Express which was proudly escorting the Los Angeles Chamber of Commerce. The location of the accident was the imposing and terrifying Maulua gulch edifice! It could have been a tragic disaster. It wasn't. But it was a rude wake-up call for the owners of Hawaii Consolidated.

By 1936 passenger numbers had dropped to a mere 16,681, and business promised more bleakness ahead. Bizarre as it sounds, the devastating out break of World War II turned out advantageous: Numerous soldiers had to get from Hilo port to the Waimea based camps by train. By the end of the war, the Hilo railroad, for the first time, showed the potential to make a profit.

Nature desired differently.
April 1, 1946 arrived. It was 7:01 am. No one had been warned

about the major earthquake so far away, in the deep waters south of the Aleutian Islands. The tidal waves, traveling at the incredible speed of 512 miles per hour, hit Hilo in rapid succession. There was no escape. Over one hundred people died.

As of that hour, the Waiakea-Paauilo railroad was history. Washed out. Swept away. Not a trace. Well, maybe one trace, in Laupahoehoe. Across today's service station, there are still some stone stairs with a stone pillar and a platform. Behind it you can see the old manager's house. Nothing else.

There was no way Hawaii Consolidated could ever absorb the monumental loss. They abandoned it almost immediately. Blunder followed disaster. A steel company in San Francisco bought the remaining physical inventory, including ohia ties, tracks, steel bridges and locomotives for only \$81,000. The division of highways in Hawaii had missed its cue entirely. Here was all the equipment necessary to build a new highway, being ripped up and shipped out! They bought the railway back from San Francisco. The selling cost now \$302,723,53, almost four times the amount the steel company had paid Hawaii Consolidated.

The tidal wave had done no harm to the railway east of Waiakea, toward Pahoa. For a while the sugar plantations here struggled on with the railroad, but soon trucks and cars replaced the whistling trains. In December, 1948, all rail operations closed for good.

What remains? The whisper of a dream. A feather of a memory. Some stone.

Mauna Kea

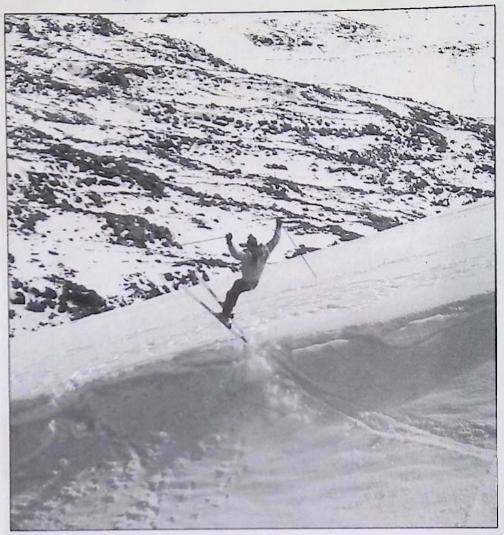
Ski and Snowboard photos by Kirk Aeder





Yes, it's true. Snow in Hawaii. At nearly 14,000 feet the slopes of Mauna Loa and Mauna Kea are blanketed in snow during the winter months of the year. And along with this snow come snowboarders and skiers to partake in the fun. These photos by Kirk Aeder are a sampling of what you will find if you travel to the summit and colder climate of Mauna Kea on the island of Hawaii.





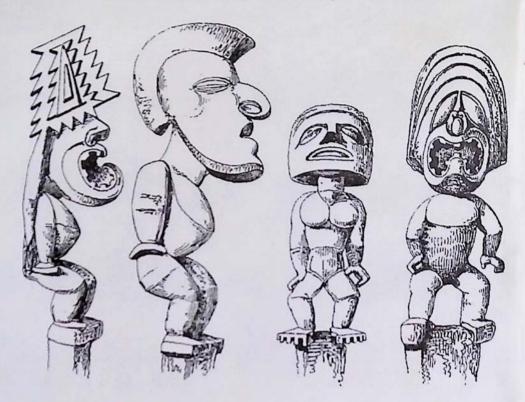


WIN FREE KONA COFFEE

Who's Who in Hawaiian Gods?

If you can place the correct name of the Hawaiian God next to its tiki rendition you will be eligible to win a pound of fresh roasted 100% Kona Coffee. Ku, Kane, Kanaloa, and Lono are their names. Good luck and mail your answers to:

Tiki Gods, i.c.o. Coffee Times, Box 1092, Captain Cook, HI 96704.



Polly's Chocolate Kona Espresso Sauce

Ingredients:

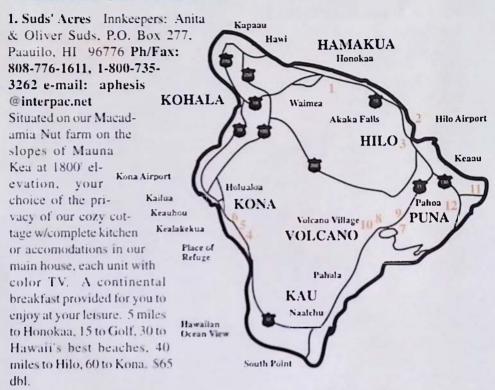
2 squares unsweetened chocolate 6 tablespoons 100% Kona espresso or strong coffee 1/2 cup sugar 3 tablespoons butter 1/4 teaspoon vanilla

Melt chocolate and coffee over low heat until smooth. Add sugar and cook until slightly thickened. Stir in butter and vanilla and cook until smooth again. Yield: one cup.

Big Island Lodging Guide

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

HAMAKUA REGION



HILO REGION



2. Hale Kai B&B Innkeepers: Evonne & Paul Bjornen, 111 Honolii Pali, Hilo, HI

96720 Ph. (808) 935-6330 Fax (808) 935-8439

This AAA approved 4 star B&B overlooks beautiful Honolii surfing beach and Hilo Bay. All private baths, cable TV, ocean front views, pool & hot tub, 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. 2 miles from Hilo. Also available is an ocean front 2 bedroom 2 1/2 bath deluxe penthouse. \$2,000/month.



3. Wild Ginger Inn 100 Puuco St., Hilo, HI 96720 Ph: (808) 935-5556, 1-800-882-1887

Conveniently located across the Wailuku River from Historic Downtown Hilo. Beautiful view of Hilo Bay with bamboo-jungle stream area and large garden yard. All rooms in this old Plantation style building are clean with private restrooms, shower, and refrigerator. Standard rooms cost \$39-\$43, and include Hawaiian style buffet breakfast. As about our deluxe rooms and extended stay discounts.

KONA REGION

 Da Third House Innkeepers: Robert & Carol DeFazio, P.O. Box 321, Honaunau, HI 96726 Ph: (808) 328-8410

Enjoy the privacy of this quiet, peaceful studio with private entrance & lanai. Unobstructed ocean view. Relax in hammock amidst lush tropical grounds. Minutes from sandy beaches, best snorkeling. Full continental breakfast, King bed, refrig., micro, TV, full bath. Rates \$50to \$60.

5. The Rainbow Plantation B&B P.O. Box 2006, Kealakekua, HI 96750 Ph: (808) 323-2393, 1-800-494-2829, Fax: (808) 323-9445 http://hawaii-BnB.com/rainbw.

The Rainbow Plantation Bed & Breakfast is located on a 7 acre farm, surrounded by macadamia trees, coffee trees, lush plants and tropical flowers. Located above Kealakekua Bay, a marine sanctuary, and near shopping and dining areas. It is very

peaceful and private. A tasteful tropical breakfast is served by caring hosts on the lanai overlooking the koi ponds and palms. Each room or apartment has a private bath, separate entrance, TV and refrigerator. On parle francese, wir sprechen Deutsch.



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

Charming ocean view B&B in Kealakekua, 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

7. Carson's Volcano Cottage Innkeepers: Tom & Brenda Carson, P.O. Box 503, Volcano, H1 96785 Ph: (808) 967-7683 1-800-845-LAVA

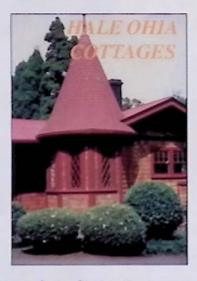
Explore Hawaii's Volcano Natl. Park & stay in a fairy land forest of giant tree ferns & flowers. Private Romantic Cottages & Guest Rooms decorated with our collectables and antiques. • Woodburning stoves • Private Hot Tubs • Hearty Breakfast • Family Vacation Homes • Amenities without the price \$70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

8. 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.



9. 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 SO-PHISTICATED 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.



10. 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. \$95-\$135.

PUNA REGION

11. Oceancrest Cottage Box 967, Pahoa, H1 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-\$75/night.

12. The Volcano Ranch Fun & Affordable! Natural Steam Baths/Caves, Rainforest, Thermal Pools/Beach nearby. Bunkhouse \$20; Suites \$65-120. (808) 965-8800

Please don't be a No Show.

"Blue Hawaiian is the Cadillac of helicopter tour companies."

Frammer's Guide to Marci

We've spent ten years building that reputation. With a flawless safety record. No compromises. A tradition of excellence and rock steady professionalism. And isn't that what you're really looking for in a helicopter company?

Jurassic Park.

Crimson Tide.
Foneymoon In Vegas.



Fight of the Intruder.

Perhaps they know something you should know?

fleet of float equipped, fully airconditioned American Eurocopter ASTARS is the finest in Hawaii.

Blue Hawaiian's



The prestigious
5-Star Diamond Award of Quality
from the American Academy of
Hospitality Sciences. In Hawaii.
Blue Hawaiian is the only
activity company, of any kind,
to be so honored.

Exclusive - Broadcast Quality 3-(CD Video System.

Clearly superior
4 camera
video of
you on
your flight
included free.

Incredible
Bose Electronic
Noise Canceling
Headsets. \$1500
each, just for your
comfort... A Blue
Hawaiian exclusive.

Battle tested. Time tested.



most experienced pilots fly with Blue Hawaiian. Most are high time, military trained, decorated veterans.



DREAMS COME TRUE WITH BLUE HAWAIIAN"

Big Island: (808) 961-5600 Maui: (808) 871-8844









If You're Not Booking With Us, You're Paying Too Much!

REAL SAYINGS: No hassles, gimmicks, presentations,

No hassles, gimmicks, presentations, buy 1 to get 1, or hidden charges. You save 15% on every activity we book! Don't spend money to save money or be fooled by "per couple" discounts!

Prices subject to change.

15% OFFI Everything we book

329=1038 Call Any Day 7:30 - 5:30

7:30 - 5:30

ACTIVITY
CONNECTION
Wherever there's a phone!

REAL EASY: Call us and we'll book the activity

the activity with you on the phone, charge your credit card and fax your voucher directly to the operator. All you need to do is show up and have fun!

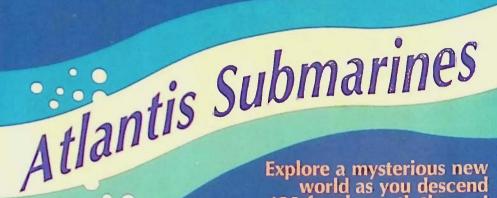
Visa, Master Card, Amex











Explore a mysterious new world as you descend 120 feet beneath the sea!

Join our experienced crew aboard the world's most sophisticated submarine fleet—an exciting sub adventure in air-conditioned comfort!

Choose from a variety of tours. Departs hourly from the Kailua-Kona pier. Tour, including boat cruise to the dive site lasts approximately one hour.



OPPORTUNITIES



SKILLED ATLANTIS DIVERS PRESENT A FASCINATING UNDERWATER SHOW!

TO BOOK YOUR JOURNEY OF A LIFETIME CALL

ASK ABOUT THE \$10 OFF SPECIAL!

OR SEE YOUR NEAR ACTIVITIES DESK

ADVENTURES

PHOTO BOB ABRAHAM

