

FEBRUARY 1998

COMPLIMENTARY NO. 47

Coffee Times

The Alternative Guide to the Big Island of Hawaii

Inside this month:

**Sacred Burial Practices,
The Coconut Tree,
High Flying Mauna Kea
Snowboarders
& Kohala Surf**

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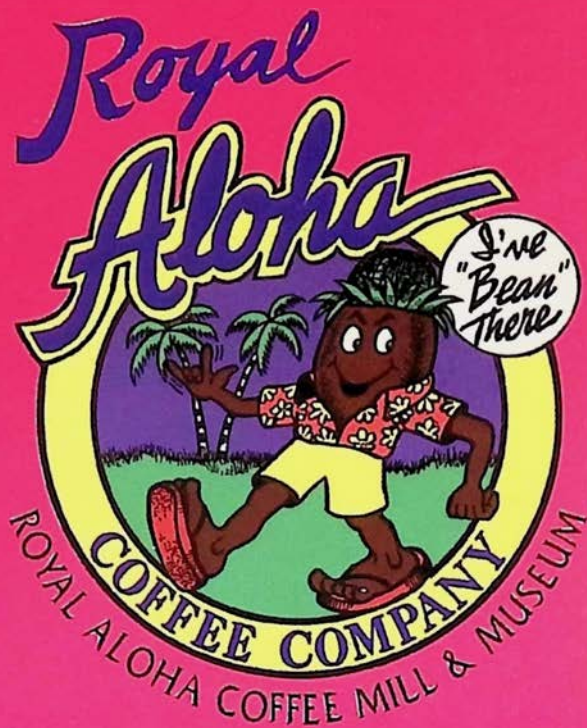
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Coffee Times

*A comprehensive guide to touring
the Big Island of Hawaii.*

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**Wherever you wind up on the
Big Island, we wish you an
enjoyable stay.**

Coffee Times

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Les Drent

Publisher and Founder

COVER PHOTOS

September: Horse Racing in Waimea, by *Kirk Aeder*. **October:** Luis Cisneros of Bay View Farm, by *Les Drent*. **November:** Background: Waipio Valley by *Kirk Aeder*. Inset: Waipio Taro Farmer John Loo, by *Betty Fullard-Leo*. **December:** Vintage Aloha Shirt from Mauna Kea Galleries in Hilo, by *Les Drent*. **January:** Kayla Yadao of Waimea by *Kirk Aeder*. **February:** Kid Skipper in Kailua Bay, by *Kirk Aeder*.

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See their story in the September and December Coffee Times page 33

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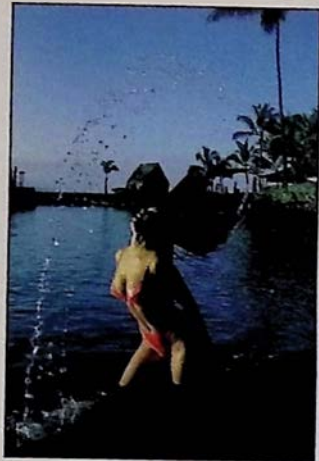
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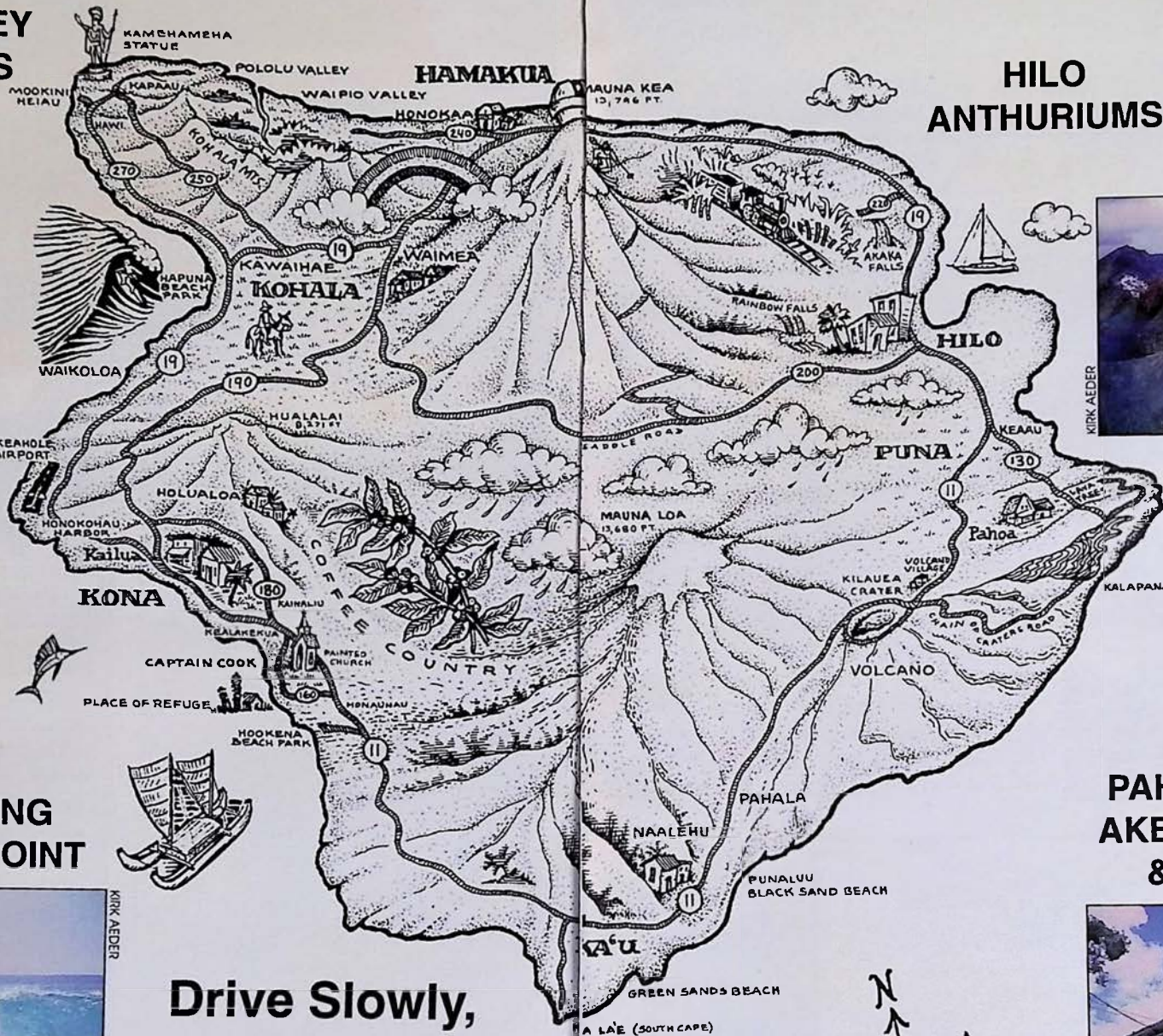
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Drive Slowly, There's a Lot to See

PAHOA'S HISTORIC AKEBONO THEATER & VILLAGE INN



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LES DRENT



LES DRENT

Left: *Kauaha`Ao Congregational Church in Naalehu. Right:* *Naalehu Fruit stand is the place to go for the freshest island fruits.*

The actual place where Polynesians first stepped foot in Hawaii will always remain a mystery, but it was probably somewhere 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 archaeo-

logical 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 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 purposes, the beach is composed chiefly of peridot, a semiprecious

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Places of Interest

At **Naalehu Fruit Stand**, owners John and Dorene Santangelo prepare home-made specialties daily. Take your meal on the road or take a picnic table seat on their front porch as you watch travelers on their way to Volcano pass by. Next to Naalehu Fruit Stand is the **South Point Properties**, the southern most real estate office in the USA. The office offers free maps to travelers and advice to buying real estate in Hawaii.



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 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.



KIRK AEDER

Offering a *laulau* (ti wrapped food) to Madame Pele, the goddess of the volcanoes.

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 **Buddhist 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.

VOLCANO HAWAII

Volcanoes National Park has one entrance, off Route 11, 30 miles south from Hilo or 95 miles east from Kona. The park is open 24 hours a day all year round and requires a \$5.00 entrance fee per vehicle which is valid for 7 consecutive days. The hiker/bicyclist/bus passenger fee for people over 16 and under 62 is \$3.00. When you enter the park during daytime hours you will receive a park brochure at the entrance station. If you enter the park after hours you may pick up the brochure at the **Kilauea Visitor**

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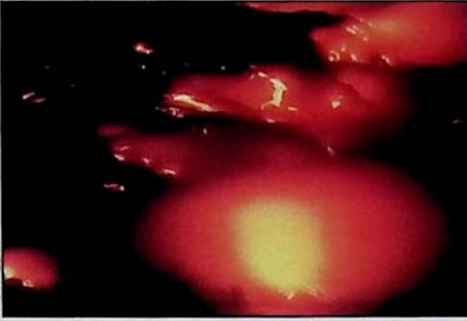


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Above: Depending on eruption status visitors can often view the volcano's lava flows.

Right: An ohia lehua blossom in full bloom.

Center which is located a quarter mile from the entrance on **Crater Rim Drive**. The visitor center is open from 7:45 a.m. to 5:00 p.m. daily. Visitors are encouraged to take the time to carefully read the park regulations and guidelines. The volcano fumes that exist in the park may create a health hazard for pregnant women, infants and people with heart or respiratory problems. People at risk should avoid stopping at the Sulphur Banks, Halema'uma'u Crater and other areas where volcanic fumes are present.

Overnight trips in the park require a backcountry permit that can be obtained at no charge at the Kilauea Visitor Center. Once inside the park enjoy the 25-minute movie on eruptions shown hourly at the visitor's center. Other attractions are the **Thomas A. Jaggar Museum** three miles inside the park along Crater Rim Drive, **The Volcano House**, **Thurston Lava Tube**

and **scenic vistas**. Depending on the timing of your visit you might have a chance to see the volcano erupting. A 45 minute drive to the end of Chain of Craters Road and a short hike will get you to the most recent lava flow area. The new coastline is unstable and can collapse into the sea at anytime without warning. Obey all park signs. Do not enter any closed areas! The park also offers many other hiking opportunities which are mapped out in the park brochure.

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



LES DRENT

FOR SPECIFIC PARK INFORMATION

Call Volcanoes National Park
at (808) 967-7311

Or For an Eruption Update
call (808) 967-7977

Places of Interest

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. 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.



PUNA and PAHOA

For visitors who want to experience the true feeling of old Hawaii, **Pahoa village** holds the key to this untouched past. First a rugged sawmill

town then a sugar town and also a cross-road 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.

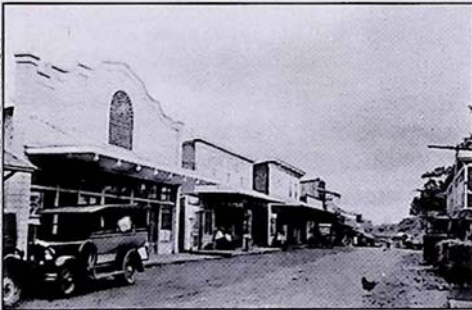
Quaint shops from surf, to curio and restaurants that span the flavors of the

Places of Interest

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 **Paolo's** diners have a chance to taste authentic cuisine from the Tuscany region of Italy prepared by an Italian chef/owner, whose name is no other than Paolo. Next door to Paolo's is **Sawasdee Thai Cuisine** owned and operated by Sombat Saenguthai, who prefers to go by the name "Mac" to friends and guests. Mac's menu is extensive and she offers plenty of tasty choices for vegetarian diners. If you wish to experience yet another international style of cuisine why not try **Luquin's Mexican Restaurant**, the busiest dining spot in Pahoa. 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.



PHOTO COURTESY CITIZENS OF PAHOA



Above: Downtown Pahoa as it looked during the 1920's.

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.

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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. Pahoia 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 Pahoia is filled with natural wonders like the **Lava Tree State Park**, **steam vents**, groves of papaya trees and black sand

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

HILO & EAST HAWAII

When you talk about the old Hawaii, at least the one that hasn't been touched as much today by the long arms of commercialization and development, you cannot help but mention the East Coast on the Big Island. At the center of all this is old town **Hilo**. Hawaii's second largest city is seeing a revitalization of spirit thanks to the effort of the Downtown Hilo Organization who is busy

restoring and preserving the storefronts of this yesterday town. Aiding this effort are the wealth of new businesses occupying Hilo's old buildings. Adding to this old Hawaii feeling is the daily **Suisan Fish Market**



COURTESY OF AKAKA FALLS INN & GIFT GALLERY



LES DRENT

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 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

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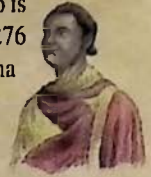
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Places of Interest

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 accommodations the gallery also hosts two B&B style rooms for guests. 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.

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.

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



KIRK AEDER

Photos: Facing page photos are Akaka Falls, and Sonja and Anthony Martinez from Akaka Falls Inn & Gift Gallery in Honomu. Above this page is Hilo's historic Lyman House. Below a surfer enjoys a sunny morning session at Waipio Valley.

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



KIRK AEDER

HONOKAA-HAMAKUA

For years the town of Honokaa sat idle, its home town theater empty, local store fronts ghostly quiet, and *continued on page 34*

Big Island Lodging Guide

ENJOY YOUR STAY!

HAMAKUA REGION

1. Suds' Acres Innkeepers: Anita & Oliver Suds, P.O. Box 277, Paauilo, HI 96776 **Ph/ Fax: 808-776-1611, 1-800-735-3262** e-mail: **aphesis@interpac.net**

Situated on our Macadamia Nut farm on the slopes of Mauna Kea at 1800' elevation, your choice of the privacy of our cozy rustic cottage w/complete kitchen or accommodations in our main house, each unit with color TV, microwave, coffee pots and one is wheelchair accessible. A continental breakfast provided for you to enjoy at your leisure. 5 miles to Honokaa, 15 to Golf, 30 to Hawaii's best beaches, 40 miles to Hilo, 60 to Kona. \$65 dbl.



HILO REGION

2. Hale Kai B&B Innkeepers: Evonne & Paul Bjornen, 111 Honolii 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 Puueo St., Hilo, HI 96720 **Ph: (808) 935-5556, 1-800-882-1887** Conveniently located across the Wailuku

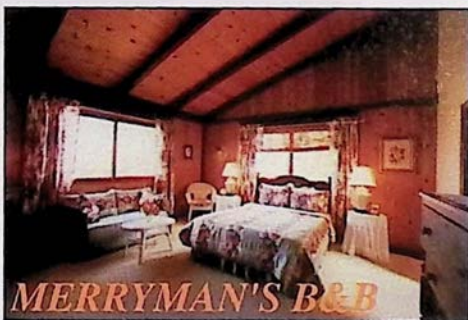


River from Historic Downtown Hilo. Beautiful view of Hilo Bay with bamboo-jungle stream area and large garden yard. All rooms in this old Plantation style building are clean with private restrooms, shower, and refrigerator. Standard rooms cost \$39-\$44, and include Hawaiian style buffet breakfast. Ask about our deluxe rooms and extended stay discounts.

KONA REGION

4. 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 im-



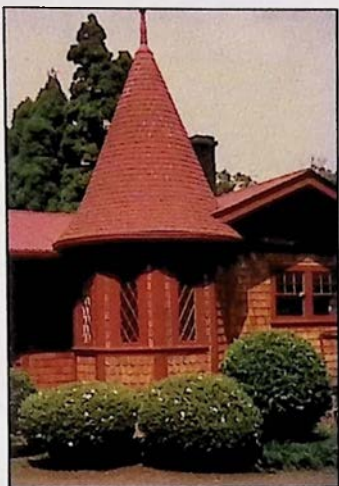
maculate, spacious rooms furnished w/antiques & fresh flowers. A delightful Hawaiian breakfast of fresh fruits, chef's special & Kona coffee is served each morning. Snor-

kel gear & beach supplies provided.

VOLCANO REGION

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

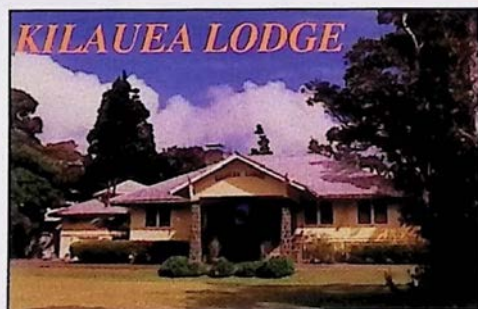
Noted in the NEW YORK TIMES, the SOPHISTICATED TRAVELER, historic hide-



away, 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.

6. 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.



Big Island Business Listings

ART

Kailua Village Artists. Keauhou Beach Hotel & King Kamehameha's Kona Beach Hotel, Kailua-Kona, HI 96740. (808) 322-4255 Keauhou Beach, (808) 329-6653 King Kam. *Kailua Village Artists art co-operative offers fine art originals, prints and crafts by Big Island artists at affordable prices.*

COPIES/PACKING/SHIPPING/GRAPHIC DESIGN

Copy Post Plus. Keauhou Shopping Center, 78-6831 Alii Drive, H6, Kailua-Kona, HI 96740. Tel: (808) 322-0813, Tel: (808) 322-6619, Fax: (808) 322-1844. *Your one-stop P.O. Box rental, gift wrapping, packing, shipping, faxing, laminating, copying, laser color copying and graphic design center!*

MAIL ORDER

Double Brush. Cheryl Murakami, P.O. Box 505, Keaau, HI 96749-0505. (808) 966-6048 *Sushi & Tropical Candles - Original Designs. Hawaii Made. Write for FREE brochure. Double Brush, P.O. Box 505, Dept. 139, Keaau, HI 96749-0505. Ph./Fax: (808) 966-6048.*

Exotic Hawaiian Flowers. P.O. Box 4843, Hilo, HI 96720-0843. Ph: (808) 959-9141 Fax: (808) 959-8878. *Exotic Hawaiian Flowers Shipped Fresh to Any U.S. Address. 1-800-700-6755, <http://planet-hawaii.com/exotic> email: exotic@aloha.net P.O. Box 4843, Hilo, HI 96720-0843.*

Pele Plantations. P.O. Box 809, Honaunau, HI 96726. Call & Fax 800 366-0487 / 808 328-2028. *No map needed! Mail order and local delivery of 100% Kona coffees including estate-grown, organics, and peaberry, plus dry-roasted and chocolate covered macnuts and chocolate coffee beans. Complimentary gift packaging and custom baskets. Private labeling available.*

OCEAN ADVENTURES

Sea Quest Rafting. P.O. Box 390292, Kailua-Kona, HI 96739. Ph./Fax: (808) 329-7238. *Sea Quest Rafting Adventures...6 guests maximum, explore sea caves and lava tubes. Great snorkeling, gear, snacks! Kona (808) 329-7238, email: equest@kona.net*

Call (808) 326-7637 to be listed here.

February

Kaulua Two periods; alternating weather. Plants begin to grow out of the ground. *Lehua* begin to blossom. Inshore fishing is good.

On The Island of Hawaii and in Hawaiian History

FEBRUARY 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.

FEBRUARY 1-22

Gypsy, the legendary musical presented by the Aloha Community Players, 8pm and 3pm, Aloha Theater, Kainaliu, 322-9924.

FEBRUARY 1, 1851

Kamehameha III signs agreement - kingdom under U.S. protection if French imperialism continues.

FEBRUARY 2, 1837

Kamehameha III marries Kalama.

1887

Miriam Likelike - mother of Victoria Ka'iulani - dies.

FEBRUARY 3, 1844

Robert Wyllie arrives, will serve kingdom for 20

years.

1874

King Lunalilo dies.

FEBRUARY 7, 1827

Kalanimoku - advisor and treasurer to Kamehameha - dies.

FEBRUARY 9, 1834

Alexander Liholiho is born - future Kamehameha IV

FEBRUARY 10, 1843

Lord Paulet arrives to demand 'provisional cession' of Hawaii to Great Britain.

FEBRUARY 11, 1846

The Land Commission is organized.

FEBRUARY 12, 1874

Election of Kalakaua legislature, riot results.

1883

Kalakau'a and Kapi'olani's 9th anniversary coronation celebration.

FEBRUARY 14, 1779

Captain Cook and many Hawaiians killed at Kealahakua.

1834

Ka Lama Hawaii's first issue, Lahainaluna Seminary.

FEBRUARY 15, 1793

Vancouver's 2nd visit, lands first cattle on Big Island.

1874

King Kalakau'a returns from US tour aboard USS Pensacola.

FEBRUARY 17, 1818

Inspiritor of American missionaries Opukahala'i'a (Henry Obo'oki'ah) dies from typhus in Connecticut

FEBRUARY 19, 1818

Kaolei'oku, grandfather of Bernice Pauahi and Ruth Ke'elikolani - son of Kamehameha I dies.

FEBRUARY 20, 1901

1st territorial legislature convenes in Honolulu.

FEBRUARY 21, 1779

Captain Cook's bones buried in Kealahakua Bay.

FEBRUARY 22, 1779

Revenge on Cook's death - sailors kill scores of Hawaiians, burn temple, bomb villages before leaving Hawaii.

FEBRUARY 25, 1794

Great Britain makes informal cession of Hawai-

ian Kingdom.

FEBRUARY 26, 1826

US sailors attack house of Kalanimoku.

1848

12th company of missionaries arrive.

Heather's Taste of Hawaii

Recipes provided exclusively for Coffee Times by Heather Campbell of the Four Season's, Hualalai.

Enjoy!

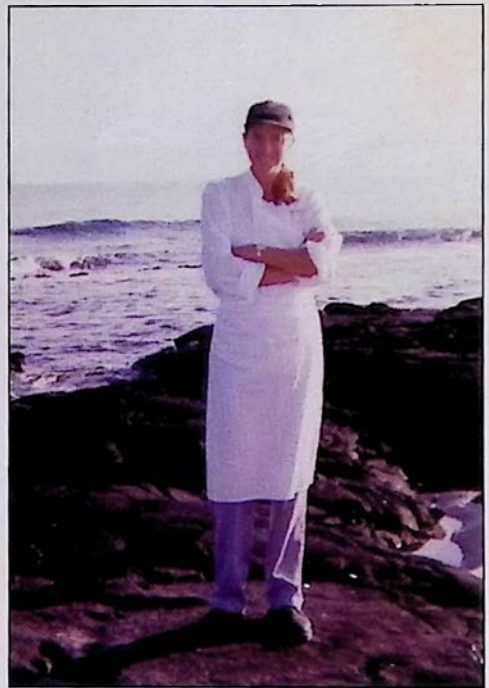
HEATHER

White Chocolate Mousse

Ingredients:

- 4oz. unsweetened chocolate
- 3/4 stick (6 tablespoons) unsalted butter
- 6 large eggs
- 2 cup white sugar
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 3/4 cup all purpose flour
- 2/3 cup semisweet chocolate chips
- 3/4 cup smooth peanut butter
- 1/4 cup confectioners sugar

Preheat oven to 350°. Butter and flour a 13 x 9 inch baking pan. In a metal bowl set over simmering water melt the unsweetened chocolate with the butter, stirring. Remove from heat and let cool. In a bowl with an electric mixer beat 4 of the eggs with the granulated sugar, the vanilla, & the salt until the mixture is thick and pale. Stir in the chocolate mixture until it is just combined - then add the flour and chocolate chips, again stirring until just combined. Spread the batter into the prepared baking pan. In a small mixer bowl cream together the peanut butter and confectioner's sugar, add the remaining 2 eggs and 1 tablespoon of water. Beat the mixture until smooth. Drop the peanut butter mixture by heaping tablespoons onto the brownie mixture. Using the back of a spoon, swirl the dark & the light together. Bake the brownies in the middle of the oven for 30 to 36 minutes. Or until they spring back when lightly touched. Let brownies cool completely before cutting.



SACRED BURIAL PRACTICES

by Betty Fullard-Leo



Heiau and Pu'uhonua O Honaunau (Place of Refuge at Honaunau), Hawaii. The House was the "Haleokeawe" the Depository of the Bones of the Kings. The heiau and the Place of Refuge are now preserved by the National Park Service and is open to the public. Drawing by William Ellis, 1825.

Speculation ran rampant after two ancient caskets containing the bones of Big Island ali'i, King Liloa and his great grandson, Lonoikamakahiki, disappeared from O'ahu's Bishop Museum in February 1994. The caskets, or ka'ai, made of woven sennit, stood 31 and 35 inches tall and in shape, roughly resembled the human form. Until today, the whereabouts of the ka'ai, which date from the late 1500s, remain a mystery, though whispers in the local community indicate the royal bones may have been returned to their original resting place in Waipi'o Valley.

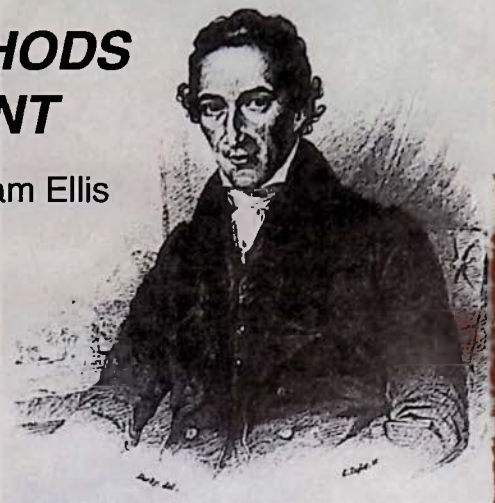
Death in old Hawai'i, particularly the death of a high chief, was not

an event to be taken lightly. In mourning, relatives and close friends would weep copiously, and chant to eulogize the deceased. They might hack away their hair close to the sides of their head leaving only a crest down the middle, knock out a front incisor with a stick or stone, scar their skin with burning twigs, or in rare cases, even cut off an ear. Reverend William Ellis, in the early 1800s, wrote of seeing Queen Kamamalu endure great pain while having a line tattooed on her tongue after the death of her husband, Liholiho. When Ellis asked her about the pain, she responded, "The pain is indeed great, but the pain of my grief is

continued on page 27

HAWAIIAN METHODS OF INTERMENT

From the Journal of William Ellis
1825



We were desirous of witnessing the interment of the person who died last night, but were disappointed; it was, as most of their funerals are, performed in secret. A few particulars, relative to their mode of

burying, we have been able to gather from the people of this place and other parts of the island. The bones of the legs and arms, and sometimes the skull, of their kings and principal chiefs, those who were supposed to have descended from the gods, or were to be deified, were usually preserved, as already noticed. The other parts of the body were burnt or buried, while these bones were either bound up with cinet, wrapped in cloth, and deposited in temples for adoration, or distributed among the immediate relatives, who, during their lives, always carried them wherever they went. This was the case with the bones of Tamehameha; and it is probable that some of his bones were brought by his son Rihoriho on his recent visit to England, as they supposed that so long as the bones of the deceased were revered, his spirit would accompany them, and exercise a super natural guardianship over them. They did not wash the bodies of the dead, as was the practice with some of the South Sea Islanders. The bodies of priests, and chiefs of inferior rank, were laid out straight, wrapped in many folds of native tapa, and buried in that posture; the priests generally within the precincts of the temple in which they had officiated.

DIFFERENT BURIAL METHODS

A pile of stones, or a circle of high poles, surrounded their grave, and marked the place of their interment. It was only the bodies of priests, or persons of some importance, that were thus buried.

The common people committed their dead to the earth in a most singular manner. After death, they raised the upper part of the body, bent the face forwards to the knees, the hands were next put under the hams, and passed up between the knees, when the head, hands, and knees were bound together with cinet or cord. The body was afterwards wrapped in a coarse mat, and buried the first or second day after its decease. They preferred natural graves whenever available, and selected for this purpose caves in the sides of their steep rocks, or large subterranean caverns.

SEPULCHRAL CAVES

Sometimes the inhabitants of a village deposited their dead in one large cavern, but in general each family had a distinct sepulchral cave. Their artificial graves were either simple pits dug in the earth, or large enclosures. One of the latter, which we saw at Keahou, was a space surrounded with high stone walls, appearing much like an ancient heiau or temple. We proposed to several natives of the village to accompany us on a visit to it, and give us an outline of its history; but they appeared startled at the thought, said it was a wahi ino, (place evil), filled with dead bodies, and objected so strongly to our approaching it, that we deemed it inexpedient to make our intended visit. Occasionally they buried their dead in sequestered places, at a short distance from their habitations, but frequently in their gardens, and sometimes in their houses. Their graves were not deep, and the bodies were usually placed in them in a sitting posture.

BURIALS ARE SECRET AND WITHOUT CEREMONY

No prayer was offered at the grave, except occasionally by the inhabitants of Oahu. All their interments are conducted without any ceremony, and are usually managed with great secrecy. We have often been surprised at this, and believe it arises from the superstitious dread the people entertain respecting the places where dead bodies are deposited, which they believe resorted to by the spirits of those buried there. Like most ignorant and barbarous nations, they imagine that apparitions are frequently seen, and often injure those who come in their way. Their funerals take place in the night, to avoid observation; for we have been told, that if the people were to see a party carrying a dead body past their houses, they would abuse them, or even throw stones at them, for not taking it some other way, supposing the spirit would return to and fro to the former abode of the deceased by the path along which the body had been borne to the place of interment.

BONES THROWN TO PELE AND THE SIARKS

The worshippers of Pele threw a part of the bones of their dead into the volcano, under the impression that the spirits of the deceased would then be admitted to the society of the volcanic deities, and that their influence would preserve the survivors from the ravages of volcanic fire. The fishermen sometimes wrapped their dead in red native cloth, and threw them into the sea, to be devoured by the sharks. Under the influence of a belief in the transmigration of souls, they supposed the spirit of the departed would animate the shark by which the body was devoured, and that the survivors would be spared by those voracious monsters, in the event of their being overtaken by any accident at sea. The bodies of criminals who had broken tabu, after having been slain to appease the anger of the god whose tabu, or prohibition, they had broken, were buried within the precincts of the heiau. The bones of human sacrifices, after the flesh had rotted, were piled up in different parts of the heiau in which they had been offered.



This burial cave on Hualalai Mountain, its location kept secret, was obviously the depository for one or more Hawaiian families. Notice the gourd which was buried with the bones. Photo by Toby Hoogs.

continued from page 24
greater."

Corpses were treated with respectful ceremony in preparation for internment, as it was believed the bones, the *iwi*, of the dead held great *mana*, divine power, that contributed to the natural order of life, and could benefit whomever possessed his ancestor's bones.

Remains of bodies uncovered in the last century have revealed a variety of burial methods, depending on the island and the area of burial and on whether the deceased was a commoner (*maka'ainana*); or royalty, *ali'i*. The skull, leg, and sometimes the arm bones of kings, in particular, were preserved, hidden or guarded. Hawaiian historian David Malo left written descriptions of the bodies of *ali'i* being wrapped in banana, taro and paper mulberry leaves, then buried in shallow graves in the shrine area of the men's eating house. While a priest chanted, fire burned over the body for ten days. The

body was exhumed, and the flesh and soft parts were peeled away and deposited in the sea. The remaining skull and long bones were wrapped in *tapa* and arranged in a sitting position on a shrine. While the priest prayed, the dead king was believed to transform into a god. The successor king then returned from exile to have his followers build a new house where a sennit casket was woven for the bones of the deceased.

Houses where the king's bones were kept have been annotated only on the Big Island: in Waipi'o Valley, where Hale o Liloa (house of Liloa), is thought to have been constructed in 1575, and at Pu'uohonua o Honaunau (popularly known as "The City of Refuge"). Waipi'o's Hale o Liloa is lost to history, though if rumor is to be believed, the bones of Liloa and Lonoikamakahiki (respectively father and son of the great King 'Umi) may once again reside in the vicinity.



Hale o Keawe at Honaunau, built in 1740, was ordered destroyed by Queen Ka'ahumanu in 1830, after her conversion to Christianity. It has since been reconstructed and the whole complex is open to visitors. In 1821, Reverend Ellis was denied entry to the sacred hale (house) where bones were kept but was able to peer through an opening to leave the following description in his book, *A Hawaiian Tour*: "We looked in and saw many images, some of wood, very much carved, others of red feathers, with wide distended mouths, large rows of shark's teeth, and glaring pearl-shell eyes. We also saw several bundles, apparently of human bones, cleaned, carefully tied up with cinet (sic) made of cocoa-nut fibres, and placed in different parts of the house, together with some rich shawls and other valuable articles, probably worn by those to whom the bones belonged, as the wearing apparel and other personal property of the chiefs is generally buried with them."

Interestingly, when Captain Cook was killed at Kealakekua in 1779, his body was treated with high honor, giving some credence to the tale that Hawaiians thought he was a returning god—or at least a man of great mana. According to journal entries by Cook's second lieutenant James King, which include details relayed to him by a Hawaiian chief that King refers to as "Eappo," Captain Cook's body was

burned, and three chiefs were given the skull and long bones. These were later returned to Captain Clerke for return to England carefully wrapped in tapa and covered with a black and white spotted feather cloak.

Captain Cook's hands, one easily recognizable by a nasty scar between the thumb and forefinger, were also in the bundle. The hands were still covered with flesh, though deep slashes filled with salt for preservation were evident in several places.

Commoners, and, it is thought, some chiefs might also be buried in sand dunes, in the earth near their dwellings, and in burial caves. On Kaua'i, stone cists lined with river pebbles have been excavated, while on Lanai, the late Doctor Kenneth Emory, chairman of anthropology at Bishop Museum, noted earthen platform tombs paved with stones and coral where bundles of bones were interred.

Bodies buried in these places were either laid extended straight out and wrapped in tapa, or else were in a flexed position. According to historian Malo, "A rope was attached to the joints of the legs then being passed about the neck, was drawn taut until the knees touched the chest. The body was then done up in a rounded shape and at once closely wrapped in tapa and made ready for burial." Other bodies were disemboweled and filled with salt in order to preserve them for a longer time before burial.

Archaeologists have surmised that bodies buried in sand dunes, such as have been found at Mokapu on Windward O'ahu, Keauhou on the Big Island and Kapalua on Maui, were primarily those of warriors engaged in battle, a theory that has come into question as the remains of females and small children have been uncovered in some of these same areas.

Burial caves have been found on every Hawaiian Island. Unfortu-

nately, by the time many of the caves were catalogued by authorities, they had already been discovered earlier and looted. Most chiefly families are believed to have had their own secret burial caves, the location of which was closely guarded by the kahu, or family retainer. Sometimes stone walls that looked like the surrounding cliffs were cleverly constructed to hide a cave entrance. At Ka'awaloa, Hawai'i, entrances to burial caves still can be spotted high on the cliffs of a bluff known as Pali Kapu o Keoua.

Bodies deep within the caves were frequently found in the flexed position, while those nearer the entrance were extended, possibly indicating a change in burial customs after missionaries arrived in the 19th century. The remains of stretchers, half canoes and bamboo torches indicate the difficulty of transporting bodies to these hidden high caves. In more modern times, after Kamehameha II (Liholiho) and his Queen Kamamalu died in London in 1825 and their bodies were brought back to Honolulu, a grand procession of Hawaiian people dressed in black, some with elaborate feather cloaks, escorted the caskets to a temporary mausoleum at Bishop Museum. Kahilis, 30-foot staffs topped with a cylinder of crimson, red or green feathers with handles of tortoise shell and ivory, waved gently in the trade winds as the procession moved along city streets. Today, the remains of Liholiho and Kamamalu are interred with those of other ali'i at the Royal Mausoleum in Nu'uuanu on O'ahu.

Since 1990, when President Bush signed the Native American Grave Protection and Repatriation Act

The early 19th century prints on this page depict Hawaiians missing teeth. Teeth were sometimes knocked out to pay tribute to a deceased person.

protecting Native American burial sites, a group called Hui Malama I Na Kupuna o Hawai'i Nei (Caring for the Elders of Hawai'i), has been successful in arranging the return of native Hawaiian remains stored in Mainland research institutions, including the Smithsonian Institution, Yale, Harvard, the University of California-Berkeley's Hearst Museum and other locales. Hui Malama members have been instrumental in reintering these bones according to Hawaiian custom, which includes transporting the bones at night under strict secrecy.

On the Island of Hawai'i, the Hawai'i Island Burial Council, under the chairmanship of Puna Lerma, oversees customs concerning reinterment. Says Lerma, "Showing respect, lokahi, for our ancestors is a way of making things right, of being pono. It involves three dimensions: the unseen realm of the gods, our aumakua; the level of humans; and the earth itself. If any of these levels are in disarray or in chaos, life on earth will be unstable. We have to get our ancestors planted in the ground where they belong. They form the foundation for everything that is living. Because they were here before us and have been here longer, they deserve respect. They in turn, take care of us and influence the natural forces that take care of each family."

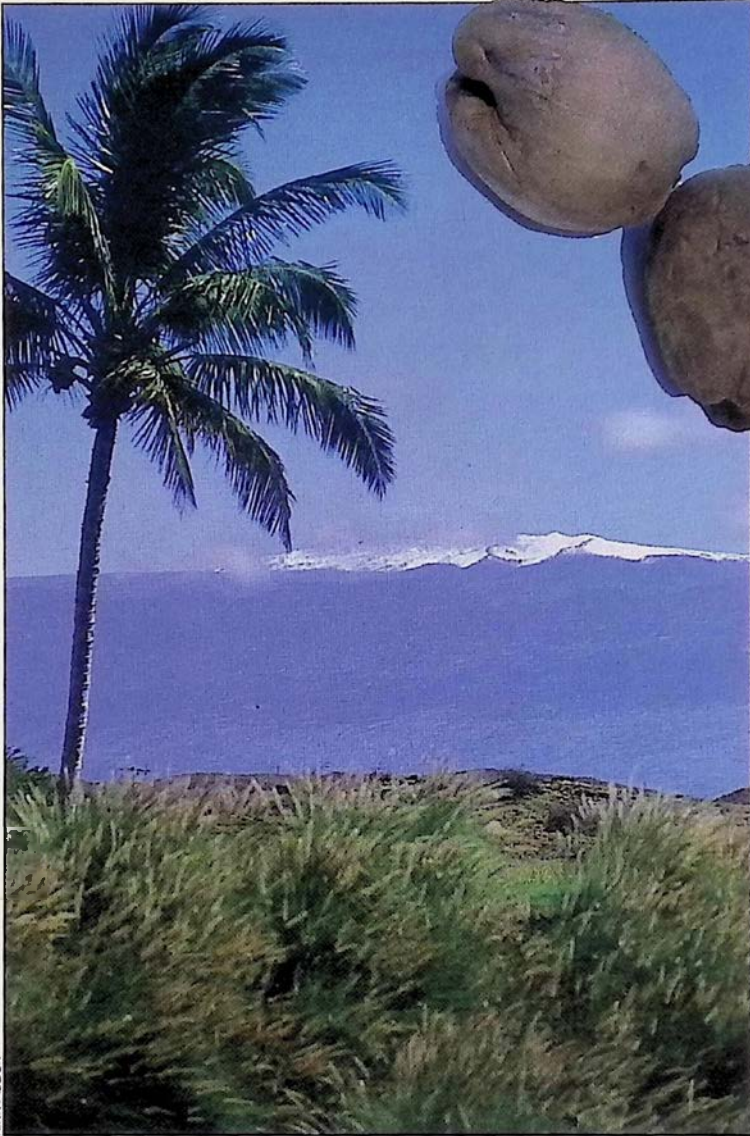
When pressed, Lerma concludes softly, "Let's put it this way, I believe the ka'ai are back in Waipi'o, where they belong."



The Coconut Tree

Staff of Life?

by Sophia Schweitzer



KIRK AEDER

A lone coconut tree towers over the Hawaiian landscape as snow draped Mauna Kea looms in the background.

The tall coconut tree sways in the Hawaiian trades. Many visitors to the islands expect to see these graceful palms or look forward to an

authentic pina colada. They mail the coconuts to their snowbound relatives elsewhere. Ah, how sweet the tropics....

In reality, however, the coconut

tree, *cocos nucifera*, doesn't thrive in Hawaii like it does on islands closer to the equator, and stands for a lot more. The tree symbolizes life itself for the Hawaiian people.

Niu, as the palm was called in the Polynesian language, probably originated in prehistoric times in the Indo-Malaysia-Melanesia triangle and was brought to the Hawaiian islands during the first migrations. But while elsewhere in the South Seas the coconut tree was a staple food source and was planted extensively, the old Hawaiians never used the tree in that role. For them, the food-value in the coconut tree added merely a welcome variety to a staple diet of taro and breadfruit.

Far more important were its many other uses. From trunk, husks and shells, leaves and fronds, the

coconut tree stretching into the sky, flexible and strong, symbolized and served as a powerful reminder of their Polynesian ancestral roots.

There is a well-known legend which tells of a young Hawaiian boy, son of Hina and Ku-the-Leader. The father has gone back to his homeland Tahiti and the boy longs to meet his father. He asks Hina for help. Hina then chants to their ancestor, the coconut tree. She sings, "niu-ola-hiki, o life-giving-coconut of Tahiti." And she sings, "niu-loa-hiki, o far-traveling-coconut".

A coconut sprouts in front of her.

She wakes her son and tells him to climb the tree and hold on, while she continues chanting. The coconut sways and bends, it stretches and grows, it stretches over the ocean till its

The coconut tree offers a pathway to another world, and serves as the bridge between humans and gods, earth and heaven, child and ancestors.

Hawaiians created food containers, hula drums, fans, children's toys, rods and other tools. And the canoes, which brought the precious protein in the form of fish, were lashed together with invaluable sennit, the indestructible, coarse rope yarn spun out of the fibers of the coconut husk. No other rope could withstand the pressure of water, weight, and wind as well the coconut. In Hawaiian legend it is said that the god "Maui" snared the sun's rays with coconut sennit!

Yet there was more to the tree. A sacred function, and a vital meaning.

The early Polynesian voyagers sailed a long way before they found the shores of Hawaii. They were a migrating people, but nostalgic for their permanent home. This foreign home was named Tahiti or "kahiki" and the

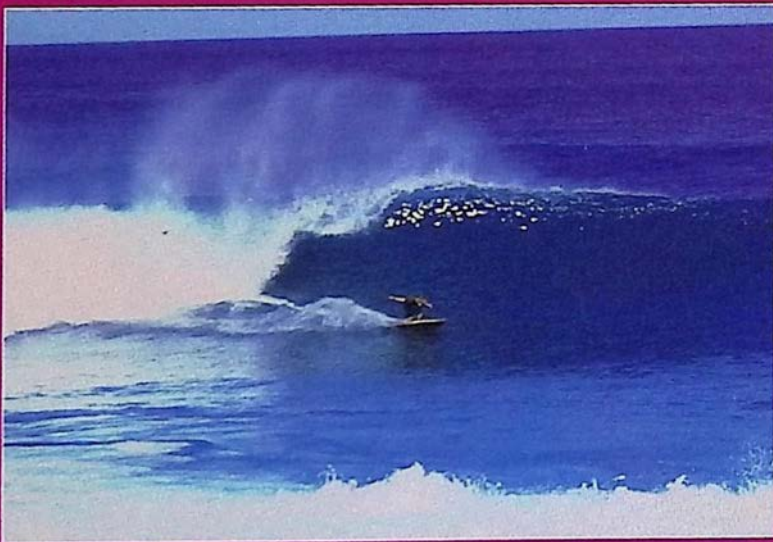
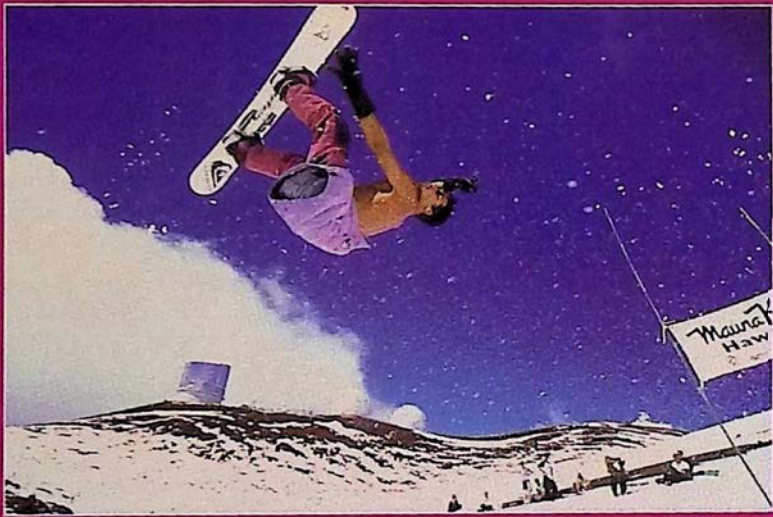
crown comes down. At last the strong leaves rest on Tahiti.

The boy meets his father. Together they bring offerings to their ancestor, niu-ola-hiki, who, in the form of an eel, arises from the ocean and savors the offered food.

This legend reappears in many different variations. Always, the coconut tree is pictured as a stretching tree with magical powers, an image of Ku, the ancestor of the Hawaiian people and the link to the original home.

The coconut tree offers a pathway to another world, and serves as the bridge between humans and gods, earth and heaven, child and ancestors. This tree is a path to the sacred land and therefore the Staff of Life.

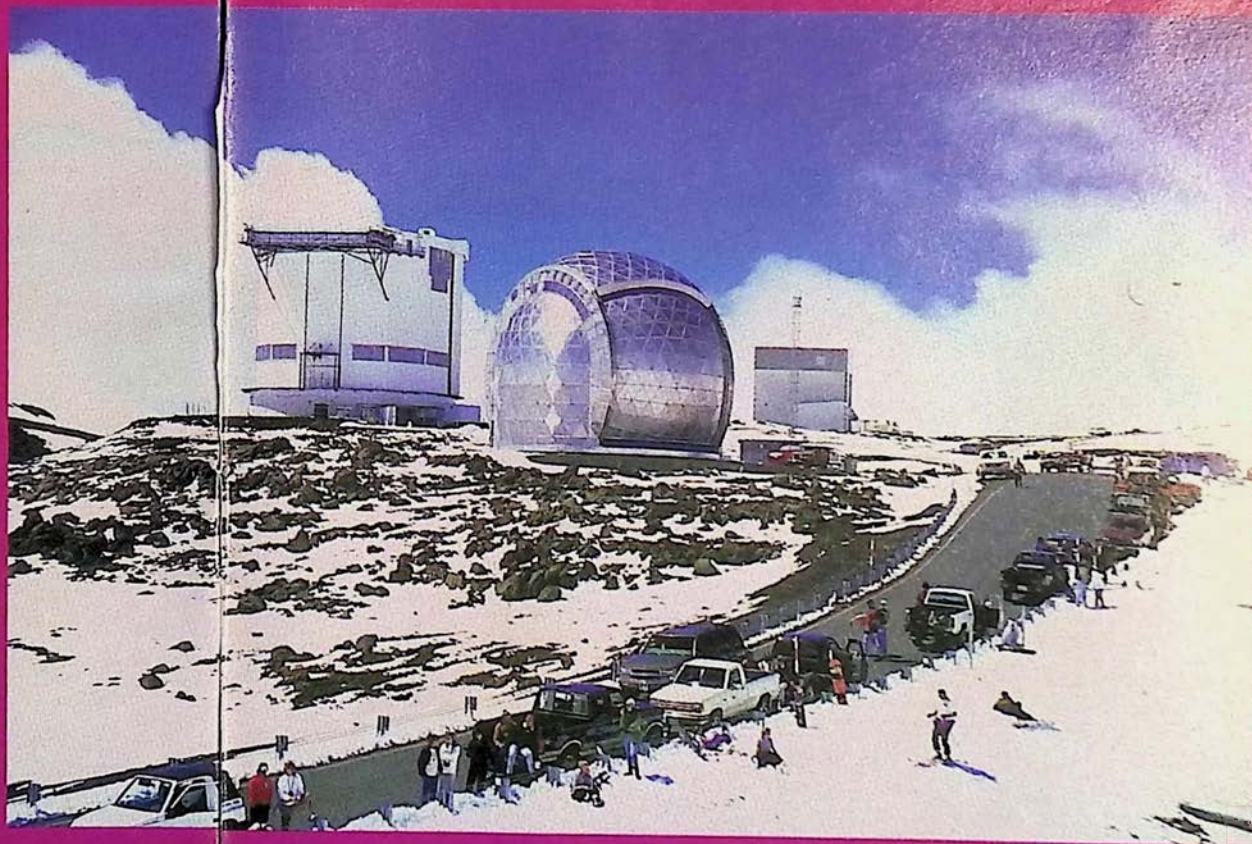




Photos
by
Kirk
Aeder

SNOW TO SURF

"It's the best place on Earth!"
BIG ISLAND OF HAWAII





KIRK AEDER

Photos: Above is Waipio Valley, land of ancient kings and taro farming. Facing Page Ely Pessah and Emma Torida of the Mamane Street Bakery in Honokaa.

continued from page 19
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



**FINE QUALITY BAKERY
& ESPRESSO BAR**

Located minutes from Waipio Valley. Fresh pastries, macadamia nut desserts, cookies, croissants, foccacia's, fresh sandwiches daily.
Snacks, Light Lunches,
Bagels and Bagel Sandwiches.

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Mamane Street, Honokaa

activity of sugar production over the years and the recent decision to halt sugar production altogether, the local citizens of Honokaa have redirected their energy and begun one of Hawaii's most spirited movements of rejuvenation.

In the old days during the earlier part of the twentieth century it was only by train that one could reach the town of Honokaa, which was the third largest city in the territory of Hawaii. From Hilo, vacationers and soldiers on leave from Uncle Sam's army would take the train ride north to Honokaa where night life was king. A dance hall was even built above the Botelho building, the first car dealership in the town.

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

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

Outside of Honokaa town heading north to Waipio Valley the landscape

Famous Hot Malasadas

Try the
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BEST
BURGER
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Favorites



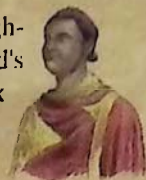
"Ono Kine"
in
Hawaiian
means
VERY
GOOD

775-0598

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

Places of Interest

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. Before heading on to Waipio Valley make sure you stop in at **Mamane Street Bakery** for a mouthwatering treat. Owner/baker Ely Pessah, keeps his bake case filled with breads, pastries, and other delectables like Portuguese Sweet Bread and Honey Macadamia Nut Bran Muffins. The aluring smell of freshly brewed espresso and cappucino also lingers. Also, try one of Ely's ultimate bagel sandwiches.



Also located in Honokaa is the **Bad Ass Hawaiian Macadamia Nut Factory** 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 factory's own bake shop as well as a complete line of Bad Ass Coffee.

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 **Paaui**, **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



LES DRENT

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.

UP-COUNTRY WAIMEA

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.



KIRK AEDER

Horseback riders are a common sight in the paniolo town of Waimea.

Inside this landscape herds of grazing cattle can be seen meandering their way through sloping pastures filled with cactus and dry underbrush as Hawaiian cowboys called **paniolos** still ride horseback and work the ranges.

Ranching began in this region of the Big Island after King Kamehameha appointed, in 1815, a young seaman named **John Parker** to hunt and shoot the herds of wild cattle whose population had grown uncontrollably since their introduction to Hawaii in 1793. Parker, who accomplished his mission, managed to domesticate a herd of his own before marrying a Hawaiian chiefess. The marriage helped Parker to acquire the land that would later be used to found his 250,000 acre ranch in 1847. Today's existence 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.

NORTH KOHALA

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 Highway 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 steep and slippery and should not be hiked by amateur trailmen. While driving along the coastline of North Kohala remember that if the skies are clear you may be able to catch a view of the **island of Maui** looming on 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



**KOHALA
PACIFIC
REALTY**

Specializing in
**North Kohala
LAND & HOMES**

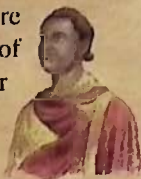
Phone (808) 889-5181
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Located in the restored
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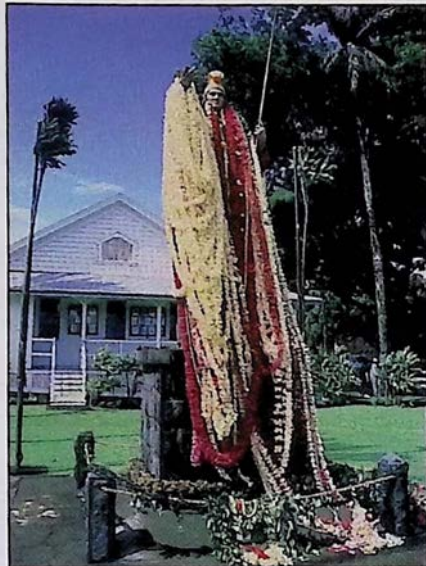
P.O. Box 307 Kapaau, Hawaii 96755

Places of Interest

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 **Kohala Pacific Realty**, where visitors are welcome to stop in for free maps of the North Kohala region. Owner John Adams and his daughter Joni are taking a different approach to real estate sales. They are promoting the renovation and preservation of many old buildings in North Kohala's towns.



KIRK AEDER



The King Kamehameha statue draped in leis in the town of Kapa'au, North Kohala.

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.

KOHALA COAST

Almost 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 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.



Snorkeling off the Kohala Coast.

COURTESY OF HILTON WAIKOLOA VILLAGE



Golfers enjoy an oceanside green at the Hilton Waikoloa Beach golf course.

COURTESY OF HILTON WAIKOLOA VILLAGE

COURTESY OF KONA VILLAGE RESORT



Men remove a ti wrapped pig from an imu (ground oven) at the Kona Village Resort luau. The Village makes a perfect setting for one of the island's most popular feasts. Open to the public guests should call ahead for reservations when attending the luau.

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 transporting pond raised fish wrapped in *ti* leaves to the tables of Hawaiian royalty living down the coast in Kailua-Kona. The King's trail passes through not only the several resort properties but **Pu'ukohola Heiau** and scores of **petroglyph fields**. Pu'ukohola was the last Hawaiian temple built during King Kamehameha's reign of

power. It was said that if Pu'ukohola 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 comple-

The bayou is by you.

*Classic French Creole.
Lunch daily, Dinner
Tuesday—Saturday.
Reservations 883-9644*

Located at the Waikoloa
Village Golf Club.

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WAIKOLOA VILLAGE

Creole nō ka 'oi.

Enjoy...

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til 10 Fri-Sat.

WOOD-FIRED PIZZAS • PASTAS
CALZONES • RISOTTOS

in a relaxed dining atmosphere

"1996 Hawaii Top Restaurants"
~ 1996 Zagat Review

Two Locations:

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

Places of Interest

One particular place to enjoy is the **Hilton Waikoloa Village** set amidst lush tropical gardens and tranquil la-



agoons 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! 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 owner/chef David Palmer 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. Another experience not to miss is a visit to **Kona Village Resort** where guests have the opportunity to enjoy a variety of dining pleasures in a unique Hawaiian setting. Reservations required. Call (808) 325-6787 or (808) 325-5555. Refer to their ad on page 5. Located at the beautiful Waikoloa Village Golf Club, **Roussels** features French Creole, in a comfortable, casual atmosphere. Serving lunch daily and dinner Tuesday through Saturday. See their ad below for more details.

tion, 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.

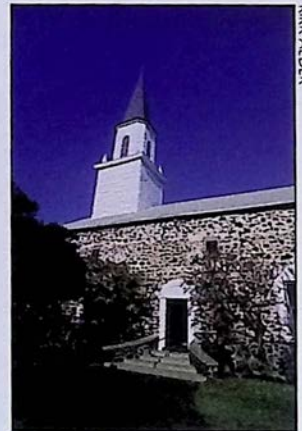
The extensive petroglyph fields that are found all along the King's trail hosts its most popular spot near the King's Shops on Waikoloa Beach drive. Follow the signs along a short trail that direct you to the petroglyphs. Keep in mind that the preservation of these field depends on people staying on 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.

NORTH KONA

Undoubtedly the busiest part of the Big Island is the district of North Kona and the seaside village of Kailua. Nestled in this busyness are a few

significant historical and cultural landmarks. Beside the Kailua pier is *'Ahu`ena Heiau* built in 1817. This ancient temple which was built on a rock platform was dedicated to patron spirits of learning, the arts, and healing. King Kamehameha also made his home here in a thatched hut where he could maintain control over boats entering and leaving the bay. Kamehameha also monitored the farming pursuits of his village from *'Ahu`ena*. Also on Alii Drive is **Mokuaikaua Church**. Built in the 1820's *Mokuaikaua* was the first Christian church to be built by western missionaries. Across the street is *Hulihee* Palace, a nineteenth century vacation home to some of Hawaii's monarchy. *Hulihee* was built in 1838 and today serves as a museum open daily to the



*Kailua-Kona's
Mokuaikaua Church*

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.

HOLUALOA

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

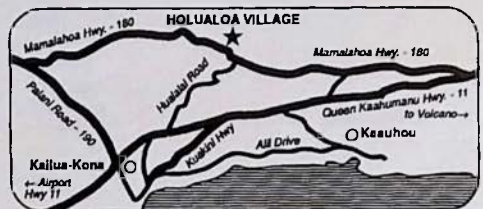
When you are done visiting the galleries, the friendly local espresso bar, **Holuakoa Cafe**, will undoubtedly snatch an hour or two from your day and maybe more if you decide to indulge in the homemade cake and pastry selection. Owner Meggie Worbach personally works the espresso bar every day of the week except for Sundays. Her espresso drinks are, hands down, the best on the island and Meggie's German heritage makes her a fanatic for perfection. Perhaps the most unique feature about the cafe are the European visitors it attracts. It



The rustic up-country Holuakoa Cafe.

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.



SOUTH KONA

There is, perhaps, no other region on the Big Island shrouded in more history than the district of South Kona. Whether it be the origins of Kona coffee, the ancient Hawaiian village setting of *Pu'uhonua O Honaunau* (Place of Refuge) National Park, or the Painted

*Holuakoa
Cafe*

ESPRESSO BAR

HOURS:

Mon-Sat 6:30am - 5pm

Closed Sunday

322-CAFE



Holualoa, Hawaii

96725

100% Kona Coffee and Coffees From Around The World • Pastry • Salad Light Fare • Indonesian Imports • Gifts
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, *Meggie*



Tikis at the Place of Refuge National Park in Honaunau.

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.

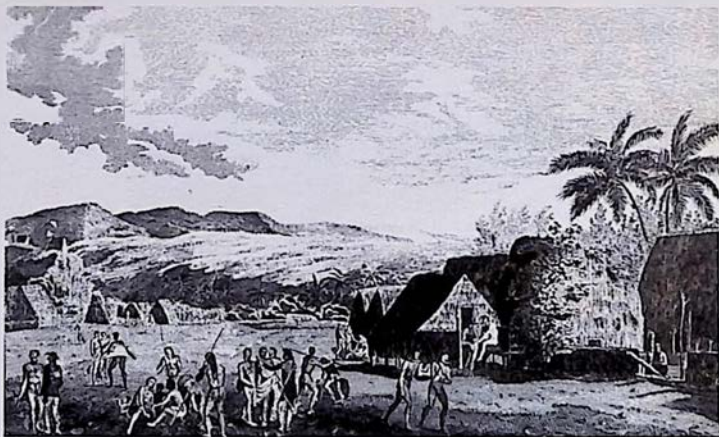
Coffee first came to Kona in 1828 when the **Reverend Samuel Ruggles** brought plant cuttings to Kealakekua. The early Japanese farmers cultivated many of Kona's first farms and engineered the system of milling and processing this prized coffee.

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.

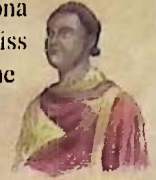
A lower coastal road connects Kealakekua Bay to **Pu'uhoonua O Honaunau** (Place of Refuge) National Park. In the early years of Hawaiian civilization it was to the Place of Refuge that people who broke *kapu* (sacred laws) would attempt to flee. If the *kapu* breaker could reach this sanctuary his life would be spared. Some of these *kapu* that governed the common people included not being allowed to walk in the footsteps of the 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.



A copper line engraving of an early Hawaiian village in South Kona, circa, 1820's

Places of Interest

When traveling through South Kona you definitely do not want to miss the opportunity to visit one of the region's working Kona coffee farms. 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. Bay View has a coffee sampling room and gift shop along with their milling operation and guests have the opportunity here to 'cup up' some 100% pure Kona coffee. In Kealahou, **Greenwell Farms** also offers visitors a personal guided tour of their farm. The Greenwell family has been involved with the Kona coffee industry for over a hundred years and descendants to the founder, Henry Nicholas Greenwell, still work the farm. The tour of the farm concludes with a cupping of the farm's Estate Kona coffee and the opportunity to purchase some of this fabled family 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 Kealahou, has made available to visitors two different walking tours. One being a historic coffee mill tour and the other a tour of alii drive.



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 Kealahou.

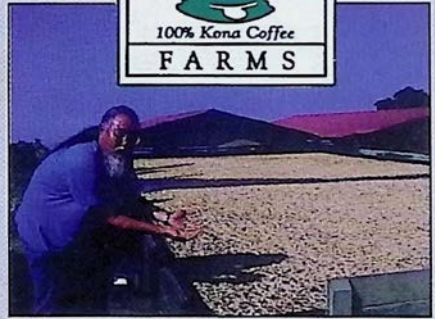


Box 398

Captain Cook, HI

96704

(808) 323-3222



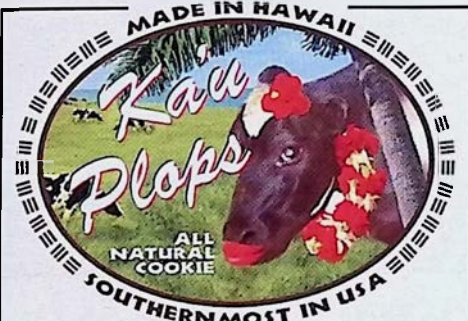
COMPLIMENTARY FARM TOUR

tour of farm & mill concludes with a free cupping of our Estate 100% Kona coffees

(LOCATED BEHIND THE KONA HISTORICAL SOCIETY GROUNDS ON HWY. 11, between mile marker 110 & 111 in KEALAKEKUA) closed Sundays

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P.O. Box 248, Kealahou, HI 96750



COMING TO A CORALE NEAR YOU!

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Coffee Times

100% PURE KONA COFFEE

Grown since 1828 Kona Coffee is widely acclaimed as one of the world's finest. Unlike the rest of the world Kona coffee farmers still hand pick and sun dry their coffee. This extremely labor intensive process by independent farming families has greatly contributed to the gourmet reputation of Kona coffee. In 1866 Mark Twain stated, in his "Letter From Hawaii", "Kona coffee has a richer flavor than any other, be it grown where it may and call it by what name you please."



Today, Mexican coffee pickers help local farmers to hand pick the Kona coffee crop.

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.

\$23.00 lb. \$110.00 5 lbs. \$210.00 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.

\$22.00 lb. \$105.00 5 lbs. \$200.00 10 lbs.

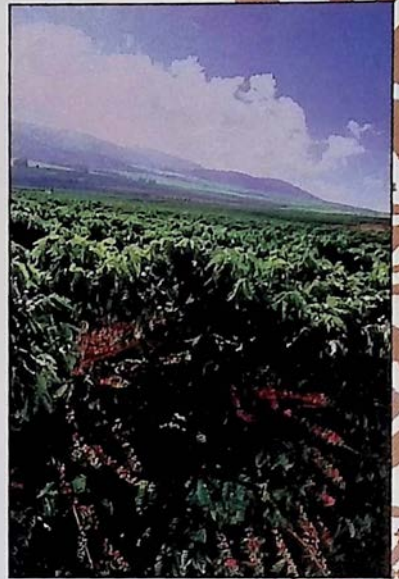
CALL 1-800-750-KONA

ALL COFFEE IS FRESH ROASTED TO ORDER ONLY.
(please specify medium, or dark roast with each coffee ordered)

100% Kaanapali Estate Coffee

(Island of Maui)

Like fine winemakers who search for the perfect match between grape and growing conditions, turning an ordinary wine into one of the finest vintages in the world, so is the quest to produce a bountiful range of unique, distinctive, high quality coffee from the Kaanapali Estate in Maui. Their pioneering varietal research began with an expert team of growers, researchers, and cuppers who analyzed 12 test plot locations throughout the Hawaiian Islands; each planted with 18 different varieties of *Coffea arabica*. The result... the best growing conditions of the West Maui Mountains and some of the finest *Coffea arabica* varietals including: Moka, Red Catuai, Typica, and Yellow Caturra.



MOKA

A very lively cup with wild, slightly exotic chocolaty aroma and subtle winery flavors.

\$15.00 lb. \$70.00 5 lbs. \$130.00 10 lbs.

RED CATUAI

This "Cabernet" of coffees imparts rich, nutty and buttery characteristics. A full bodied coffee with a silky smooth finish.

\$15.00 lb. \$70.00 5 lbs. \$130.00 10 lbs.

YELLOW CATURRA

A vibrant, clean, and crisp cup of coffee. Producing beautiful spicy, tangy and elegant flavor characteristics.

\$15.00 lb. \$70.00 5 lbs. \$130.00 10 lbs.

TYPICA

A traditional Hawaiian favorite. These beans produce gentle floral aromas and a smooth seductive finish.

\$15.00 lb. \$70.00 5 lbs. \$130.00 10 lbs.

100% Kauai Coffee

100% Kauai Coffee

The warm Pacific sun, rich volcanic earth and abundant mountain water of Kauai combine to create perfect conditions for growing great coffee. The consistency of this high quality coffee is the result of a carefully selected arabica bean with a mild, well balanced taste and enticing aroma.

\$14.00 lb. \$65.00 5 lbs. \$120.00 10 lbs.

SPIRULINA PACIFICA

Nature's Most Perfect Food



Kona's own Spirulina Pacifica is the world's one and only certified organically grown and processed algae. This dried water vegetable provides a remarkable combination of beta carotene, chlorophyll, B-vitamins, complete protein, GLA, and a host of enzymes and minerals. Spirulina is remarkable in that it provides more concentrated nutrition than any other whole food. People from all walks of life, including athletes, seniors, and those with special nutritional needs, are benefitting from the whole food nutrition supplied by Spirulina.

Cold Pressed 500 mg Organic Hawaiian Spirulina Tablets

\$27.00 (400 tabs./ 1 bottle) **\$125.00** (5 bottles) **\$230.00** (10 bottles)

Shipping weight is 1 pound per bottle

Organic Hawaiian Spirulina Powder

\$40.00 (16 oz) **\$190.00** (5 lbs.) **\$360.00** (10 lbs.)

Shipping weight is 2 pounds per 16 oz. bottle

WASHED 100% HAWAIIAN CANE SUGAR

FROM THE ISLAND OF MAUI

The only remaining 100% Hawaiian washed raw sugar available to the public is by far, hands down, the best tasting sugar found anywhere in the world. Used locally by Island juice companies this sugar will compliment your cup of coffee like no other or bring the sweet taste of Hawaii to your baked goods. It's sad to see Hawaii's sugar Kingdom in decline and this local industry replaced by artificial sweeteners, but the real taste of Hawaiian sugar can and will never be duplicated.

100% Washed Hawaiian Cane Sugar

\$3.00 lb. **\$12.00** 5 lbs. **\$20.00** 10 lbs.



Cards

CALL 1-800-750-KONA

Coffee Times

100% KONA MACADAMIA NUTS

In 1881 Mr. William Purvis sailed away from the Australian shores to plant the first macadamia nut in Waipio Valley on the Big Island of Hawaii.

Coffee Times 100% Kona Whole Grade Macadamia nuts are grown exclusively by independent farmers in the Districts of North & South Kona.

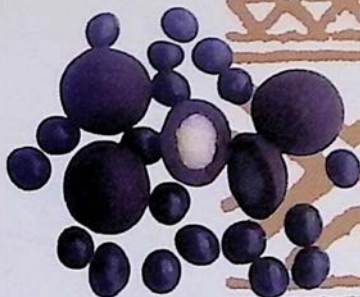


100% Kona Macadamia Nuts

\$13.00 lb. \$60.00 5 lbs. \$110.00 10 lbs.

CHOCOLATE COVERED HAWAII

We all know how good fresh roasted 100% Kona Peaberry Coffee and 100% Kona Macadamia Nuts are, now imagine them draped in rich gourmet dark chocolate. Created by Kona candy maker, Michael Blair, these local style chocolates are almost too good to imagine.



Chocolate Covered 100% Kona Macadamia Nuts

\$8.50 8 oz. \$16.00 1 lb. \$75.00 5 lbs.

Chocolate Covered 100% Kona Peaberry Coffee Beans

\$8.50 8 oz. \$16.00 1 lb. \$75.00 5 lbs.

COFFEE TIMES T-SHIRTS AND MUGS

Logo Shirts

\$15.00/1 \$28.00/2 \$52.00/4

10 oz Logo Mugs

\$10.00/1 \$18.00/2 \$32.00/4

Shipping weight is 1 pound per mug or shirt and be sure to select large or extra large on shirt orders.



2 to 3 DAY DELIVERY ANYWHERE IN THE U.S.A. Call For International Shipping Rates

Coffee Times

Hawaiian Tropical Flowers

It doesn't get any fresher than this. Coffee Times is proud to offer you its full line of Hawaiian tropical flowers and leis. In just 48 hours you can experience the floral delight of our island of Hawaii. Our locally grown flowers are long lasting and easy to arrange. Our flowers will brighten up your home or office with the warmth of Aloha!

Dendrobium Orchids

- CTF 1 6 dendrobium sprays, 6 greens \$27.00
- CTF 2 12 dendrobium sprays, 6 greens \$37.00
- CTF 3 24 dendrobium sprays, 6 greens \$56.00

Oncidium Orchids

- CTF 4 6 oncidium sprays, 6 greens \$37.00
- CTF 5 12 oncidium sprays, 6 greens \$55.00
- CTF 6 24 oncidium sprays, 6 greens \$93.00



Orchids

Anthuriums

- CTF 7 12 small anthuriums, 6 greens \$31.00
- CTF 8 24 small anthuriums, 6 greens \$45.00
- CTF 9 12 large anthuriums, 6 greens \$37.00
- CTF 10 12 large anthuriums, 12 small antheriums, 6 greens \$48.00
- CTF 11 24 large anthuriums, 6 greens \$54.00

Anthurium & Dendrobium Orchid Mixes

- CTF 12 3 dendrobium sprays, 6 anthuriums, 6 greens \$31.00
- CTF 13 6 dendrobium sprays, 6 anthuriums, 6 greens \$36.00
- CTF 14 12 dendrobium sprays, 12 anthuriums, 6 greens \$54.00

Anthurium & Oncidium Orchid Mixes

- CTF 15 3 oncidium sprays, 6 anthuriums, 6 greens \$36.00
- CTF 16 6 oncidium sprays, 6 anthuriums, 6 greens \$47.00
- CTF 17 12 oncidium sprays, 12 anthuriums, 6 greens \$73.00



Antheriums

FedEx

Federal Express

**SHIPPING COSTS ARE
ALREADY INCLUDED IN
PRICES. NO EXTRA
COSTS INVOLVED.**

Hawaiian Mixes

- CTF 18 3 orchids, 6 anthuriums, 3 birds of paradise, 6 greens **\$37.00**
CTF 19 3 orchids, 9 anthuriums, 2 haledonia, 6 greens **\$44.00**
CTF 20 12 orchids, 12 anthuriums, 2 haledonia, 1 bird of paradise, 1 protea, 6 greens **\$73.00**
CTF 21 6 orchids, 12 anthuriums, 2 haledonia, 6 greens **\$42.00**
CTF 22 12 orchids, 12 anthuriums, 4 haledonia, 6 greens **\$68.00**
CTF 23 18 orchids, 18 anthuriums, 4 haledonia, 4 protea, 6 greens **\$110.00**



Hawaiian Mix



- ## Hawaiian Leis
- CTF 24 Dendrobium orchid lei (white or lavender) **\$27.00**
CTF 25 Vanda orchid lei **\$27.00**
CTF 26 Double orchid lei (vanda or dendrobium) **\$36.00**
CTF 27 Vanda Mauna Loa lei **\$45.00**
CTF 28 Tahitian ginger lei **\$45.00**
CTF 29 Ti leaf with orchid lei **\$31.00**



Haku

- CTF 30 Haku with white orchids and natural Hawaiian greens **\$45.00**
CTF 31 Haku with rosebuds and orchids and natural Hawaiian greens **\$48.00**
CTF 32 Haku with 4 - 5 different Hawaiian flowers and natural Hawaiian greens **\$53.00**



Maile Leis

- CTF 33 Traditional Hawaiian green leaf lei (perfect for weddings, birthdays, graduations and special events) **\$31.00**

A Note About Our Flowers...

All flowers are grown exclusively on the Big Island of Hawaii by local farmers only. They are packed and rush shipped for freshness. Flowers do not come arranged as shown above, but include full arranging instructions in each box. Mahalo!



CALL 1-800-750-KONA

Coffee Times

**SATISFACTION
GUARANTEED**



ORDER BY MAIL

Product	Style or Roast	Lbs.	Price
_____	_____	_____	\$ _____
_____	_____	_____	\$ _____
_____	_____	_____	\$ _____
_____	_____	_____	\$ _____
_____	_____	_____	\$ _____
_____	_____	_____	\$ _____

Delivery Charges \$ _____

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

GRAND TOTAL \$ _____

Please mail with check or money order to:

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

Pay by Credit Card



Cards

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

Name: _____ Signature: _____

Optional Billing Address: _____

Ship To: _____

Gift Note: _____



ALL GOODS (except flowers) SHIPPED 2 DAY U.S. PRIORITY MAIL

Coffee Times

No Ka 'Oi

Gift Boxes



Our Gift Boxes Include: The Kona Peaberry, Kona Fancy, Maui Moka, Maui Red Catuai, Maui Yellow Caturra, Maui Typica and Kauai coffees, Hawaii Washed Raw Sugar, Kona Macadamia Nuts, Chocolate Covered Kona Peaberry, Chocolate Covered Kona Macadamia Nuts, 4 Mugs and a logo tee shirt.

1 pound of each: \$200.00 1/2 pound of each: \$125.00

Coffee is roasted fresh in either a medium or dark roast. Mugs and tee shirts are included in both pound and 1/2 pound orders. Prices include shipping.

1-800-750-KONA

THE DEATH OF COOK, FEBRUARY 14, 1779, BY HERB KAWAINUI KANE

Other words and images by Herb Kawainui Kane can be found in his book *Voyagers*. A signed copy of his book can be purchased through *Coffee Times*.

