

JUNE 1998

COMPLIMENTARY NO. 51

Coffee Times

The Alternative Guide to the Big Island of Hawaii



INSIDE THIS MONTH
KOHALA COAST:
Tied to the Past
and
KAPA



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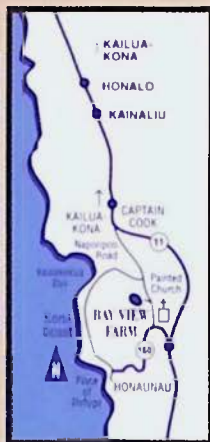


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Coffee Times

Published by Coffee Times ©
(Established 1993)
Box 1092, Captain Cook, HI 96704
EMAIL: coftimes@ILHawaii.net
1-800-750-KONA

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COVER PHOTOS

March: Big Island Fruit & Vegetable Stand, *by Kirk Aeder.* **April:** Hula Ceremony at Volcanoes National Park, *by Kirk Aeder.* **May:** Lauhala Festival at Keahou Beach Hotel, *by Les Drent.* **June:** Fishing at Place of Refuge in Honaunau, *by Kirk Aeder.* **July:** Surfing the Big Island, *by Kirk Aeder.* **August:** Young Hula Dancer, *by Kirk Aeder.*

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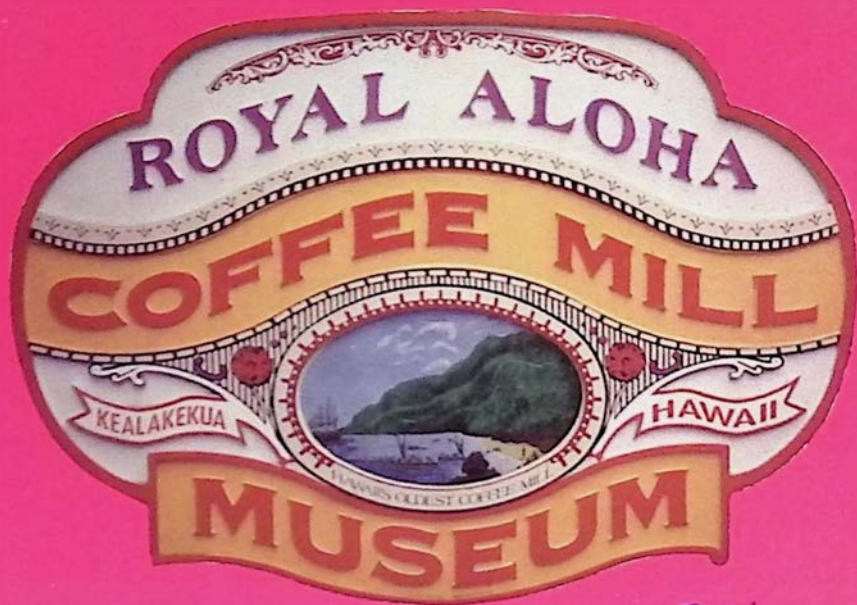
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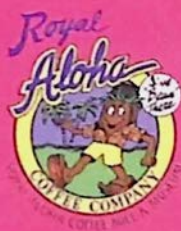
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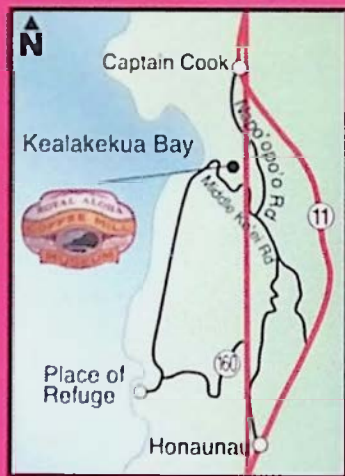
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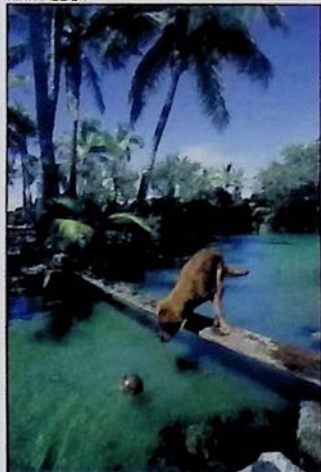
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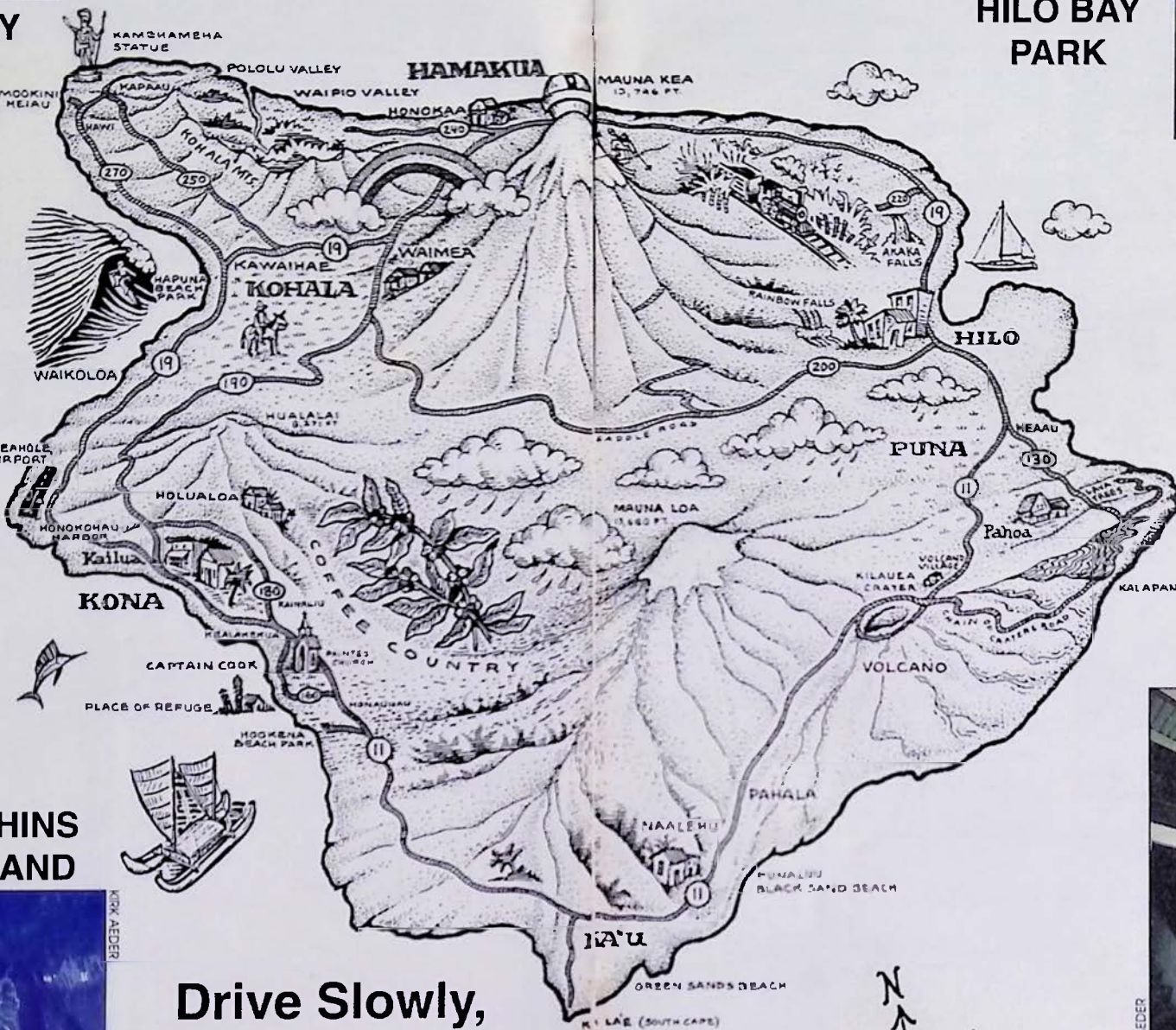


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**PAHOA'S
VILLAGE INN**

KA'U REGION South Point U.S.A.



KIRK AEDER

Mahana Beach, or Green Sands Beach

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 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 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

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Places of Interest

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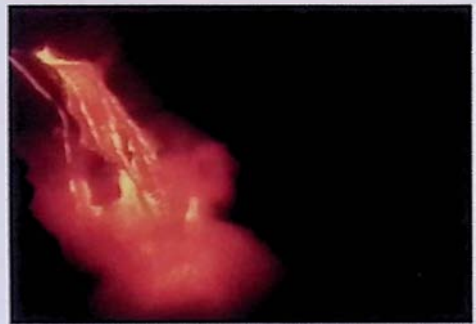
Take your meal on the road or take a picnic table seat on their front porch as you watch travelers on their way to Volcano pass by. Next to Naalehu Fruit Stand is the **South Point Properties**, the southern most real estate office in the USA. The office offers free maps to travelers and advice to buying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

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 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.

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



KIM AEDER

Spectacular lava view

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 \$10.00 entrance fee per vehicle which

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Places of Interest

One of the nicest things about dining out in Pahoia 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 Pahoia. 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.

PUNA and PAHOA

For visitors who want to experience the true feeling of old Hawaii, Pahoia 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 Pahoia has main-



Lava tree at Lava Trees State Park

tained 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 Pahoia Village one of the most pleasurable shopping and dining stops on the Big Island. Every restaurant in Pahoia is owner operated, guaranteeing diners the best in food preparation. Lodging in Pahoia is alternative as well. The historic Village Inn, built in

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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



KIKU AETER

Hilo's historic Palace Theater

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

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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 below. 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.



At home with Paul & Evonne at Hilo's Hale Kai Bed & Breakfast

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 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

continued on page 34



Scenic Rainbow Falls

Big Island Lodging Guide

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

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HILO REGION



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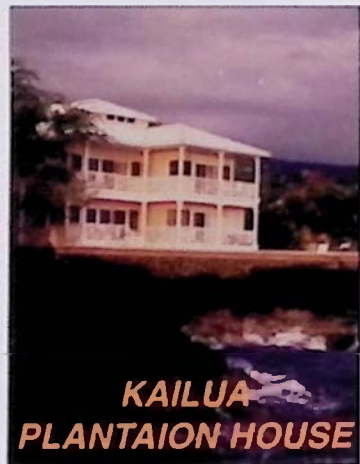
pancy. 2 miles from Hilo. Also available is an ocean front 2 bedroom 2 1/2 bath deluxe penthouse. \$2,000/month.



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



Kailua Plantation House Innkeepers: Paul & Judy Lawler, 75-5948 Alii Drive, Kailua-Kona, HI 96740. Ph: (808) 329-3727

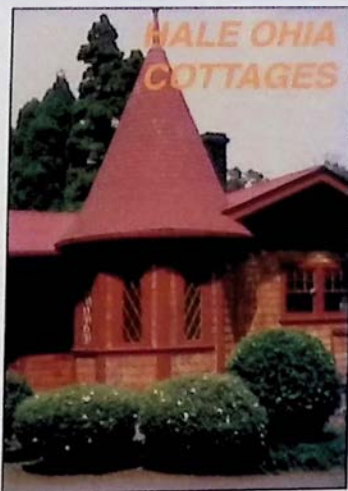
Enjoy luxurious accommodations with the coziness of an ocean front B&B. This elegant mansion is located just outside of the heart of Kailua. Each individually decorated suite boasts a private bath, cable TV, telephone, refrigerator, private lanai and access to oceanfront dipping pool and spa. Each day begins with Kona coffee and a full gourmet breakfast. Rates: \$145-\$235.



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

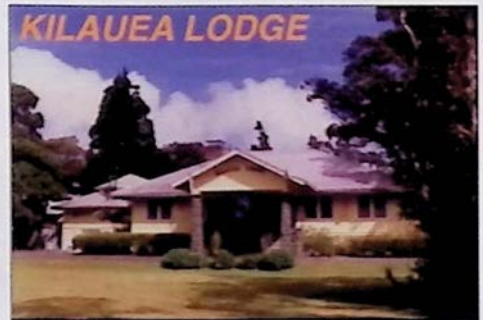
Charming ocean view B&B in Kealahou, minutes from the best snorkeling. Enjoy immaculate, spacious rooms furnished w/antiques & fresh flowers. A delightful Hawaiian breakfast of fresh fruits, chef's special & Kona coffee is served each morning. Snorkel gear & beach supplies provided.

VOLCANO REGION



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.

**ENJOY
YOUR
STAY**

June

Ka'a'ona Outstanding weather. Food plentiful in forest, gardens and lo'i. Fish running in large schools & easily caught. *Aku kapu*.

In Hawaiian History

JUNE 3, 1906

1st automobile traffic fatality in Hawaii.

JUNE 4, 1850

Bernice Pauahi and Charles Bishop are married.

JUNE 4, 1976

Hokule'a arrives in Tahiti, 1st voyage.

JUNE 5, 1832

Ka'ahumanu dies Kuhina Nui and wife of Kamehameha I.

JUNE 6, 1825

Kauike'aouli named Kamehameha III, with Ka'ahumanu as Kuhina Nui.

JUNE 6, 1980

Hokule'a returns from Tahiti, 2nd trip.

JUNE 7, 1839

Declaration of rights drafted by William Richards.

JUNE 7, 1845

Kekaulu'ohi dies, Kuhina Nui and mother of Liholiho.

JUNE 8, 1804

Imperial Russian ships arrive on islands.

JUNE 8, 1831

4th company of missionaries arrive.

JUNE 9, 1926

Sanford Dole dies.

JUNE 9, 1963

President Kennedy addresses National Conference of Mayors in Honolulu.

JUNE 10, 1845

Keoni'ana (John Young) becomes Kuhina Nui until 15 January, 1855.

JUNE 11, 1872

Henry Berger, conductor of Royal Hawaiian Band, gives 1st concert.

JUNE 11, 1877

Kapi'olani Park is opened.

JUNE 13, 1855

Bernice Pauahi's father, Abner Paki, dies.

JUNE 13, 1884

Smooth cayenne pineapple is introduced

from Madeira.

JUNE 14, 1852

Constitution by Kamehameha III replaces 1840 Constitution.

JUNE 14, 1900

Territory established with Sanford Dole as 1st Governor.

JUNE 15, 1890

Queen gives residence and land to house Kapi'olani Maternity Home.

JUNE 16, 1826

Ali'i Pauahi, grand daughter of King Kamehameha, gives birth to Ruth Ke'elikalani.

JUNE 17, 1826

Pauahi dies grand daughter of Kamehameha I. following birth of Ruth Ke'elikalani.

JUNE 21, 1886

Iolani Palace Square is illuminated with electric light bulbs.

JUNE 19, 1838

Dr. Judd introduces man-made electricity.

JUNE 19, 1856

Emma Na'ea Rooke marries King Kamehameha IV.

JUNE 21, 1886

Iolani Palace Square, illuminated with electric light bulbs- the first Palace in the world to be so fitted.

JUNE 24, 1868

1st 148 laborers arrive from Japan onboard the *SS Scioto*.

JUNE 24, 1899

Queen Kapi'olani II dies.

JUNE 27, 1820

The first mail sent from Hawai'i to US mainland.

JUNE 29, 1927

1st plane to fly from mainland to Hawai'i lands at Wheeler Field, O'ahu.

Historical dates researched and compiled by Scott Makapali Burton. For a copy of his historical Hawaiian calendar ('Alemanaka Hawai'i Maoli) call 322-6557. 'Alemanaka Hawai'i Maoli is also available at Borders Books & Music.



An endangered monk seal basking in the sun on a Big Island beach.

This Month In Hawaii

JUNE 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 all 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.

JUNE 1-22

Bank of Hawaii Old Hawaii on Horseback. Celebrate Hawaii's paniolo (cowboy) tradition in Waimea. (808) 885-7502.

JUNE 3-30

Korean Artist. Maing Kon Hong, and art professor from Korea will feature his print making along with his paintings. Sculpture presented by visiting artist. Sponsored by Bypung Lee and others. Main Gallery, Wailoa Center, Hilo. (808) 933-0416.

JUNE 4-29

Flowers From Hawaii Scenery pieces done in oil of the colorful flowers around the Pacific. Artist John Paopao M.D. of Hilo. Fountain Gallery, Wailoa Center, Hilo. (808) 933-0416.

JUNE 13

King Kamehameha Day Parade

Colorful parade and moving ceremonies at Ahuena Heiau cap off this annual celebration. (808) 329-1603.

JUNE 26-28

Dolphin Days, Hawaii's premiere dolphin event. Hilton Waikoloa Village (808) 886-1234.

JUNE 27-28

Ham Operators 24 hours of Ham operators working the world wide system. Fountain Gallery, Wailoa Center, Hilo. (808) 933-0416.

KOHALA COAST

Tied to the Past

by Betty Fullard-Leo

More than any other coast line in Hawai'i, the northern Kohala Coast, stretching from Kawaihae around the northernmost tip of the Big Island to beyond the end of the paved road at Pololu, holds secrets from the past in its ebony lava flows and sandy shores. The history of Kohala and all Hawai'i has been, for the most part, a verbal history, passed from generation to generation in chants and dance, sometimes coming to us in parables and metaphors as shrouded in uncertainty as the misty cliffs that border North Kohala.

Modern books generally agree, King Kamehameha I was born along this coast at a place called Kokoiki near Mo'okini Heiau, and historian Samuel M. Kamakau relays a widely accepted version of the birth in his book, "Ruling Chiefs of Hawai'i," but the ancient chants are not always so clear-cut.

Nani Lim and her sister Lorna, themselves descendants of Alapa'inui, once the ruling chief of the island of Hawai'i, researched the old chants for their Hula Halau Na Lei O Kaholoku, "Chants validate two versions of King Kamehameha's birth," Nani explains, softly, gazing across the black rocks that mark the outlines of Mo'okini Heiau to the sea beyond.

"Some say his mother, Keku'iapoiwa, gave birth on a canoe crossing the 'Alenuihaha Channel from Maui; others say the King was born on land because the name Kokoiki translates to 'a little bit of blood,' representing the after-birth."

In any case, Kamehameha's mother was "with child" during a visit to Maui, giving rise to speculation that Maui's king, Kahekili, was the father, though a Kohala chief, Keoua Kupuapaikalaninui claimed him as his son. Priests had foretold the birth of this royal child, called Pai'ea, and said that he was destined to challenge the rule of Alapa'inui. From the moment the royal baby uttered his first cries, his life was in danger. His mother wrapped the newborn in fine, soft kapa, and placed him in the arms of Nae'ole, who ran with him, concealed in lava tubes or sometimes visible along the trail to the valley called 'Awini, which lies one ridge past Pololu, northwest of Waipi'o Valley. Chants say it was the time of 'Ikuā, the month of roaring seas, thunderous storms and flashing lightning, and they also relate that a brilliant star with a long tail appeared during the birth, leading historians to surmise the historic event occurred in November 1758,

when Halley's comet streaked across the night sky.

Mo'okini Heiau can be visited today by turning off Hwy. 270 toward 'Upolu Airport near the town of Hawi. A rough lane, which during rainy weather is impassable except by four-wheel-drive vehicles, leads to the luakini, or sacrificial heiau, built about 480 AD.

Until he was five years old, Pai'ea lived at 'Awini. In the beginning, says Nani Lim, "Chants say that he was raised by his mother's cousin, Kaha'opulani. Once she even had to hide him by feeding him while holding her own child over him protected by kapa as the two babies fed from the same breast."

When Pai'ea was five, Alapa'inui seems to have softened his heart toward the boy, for he was returned to his mother to grow up in the royal court in Kailua-Kona. Here he was called Kamehameha, the Lonely One, and trained for leadership. When his father died he went to live with an uncle in Ka'u who trained him as a warrior during his teenage years.

By 1775,

Alapa'inui had died, Kalaniopu'u became the new chief, and Kamehameha fought in his first battle on Maui against Chief Kahekili. That same year, he is said to have overturned the Naha Stone, a massive boulder weighing nearly 5,000 pounds, which is still displayed near the public library in Hilo. It was prophesied that the man who overturned the Naha Stone would conquer all the islands.

In 1780, before the Big Island's Chief Kalani'opu'u died, he decreed that his oldest son would be the new king, his youngest son was to be given land, and his nephew Kamehameha would be in charge of the war heiau Pu'ukohola, near Kawaihae, and would also keep Kuka'ilimoku, a feathered

wooden idol of the family's war god. But in 1782, Kamehameha was the victor in the Battle of Moku'ohai, which gave him jurisdiction over Kona, Kohala and northern Hamakua. For the next nine years he tried to conquer the rest of the Big Island, but failed, though he was able to conquer Maui in 1790 at a bloody battle in 'Iao Valley.

A kahuna told him that in



BETTY FULLARD-LEO

Nani Yap and Lorna Lim, descendants of Alapa'inui, stand beside the King Kamehameha statue in Kapa'au town.

Today, Pu'ukohola is a National Historic Site where rangers welcome the public and give free talks about the history of three heiau: Pu'ukohola, Mailekini, and Hale o Ka Puni, thought to be submerged offshore.



KIRK AEDER

Pu'ukohola Heiau near Kawaihae on the Kohala coast was built and dedicated to the war god Kuka'ilimoku so that Kamehameha would be granted the power to conquer and unite the Hawaiian Islands.

order to conquer all the islands, he must build a new heiau for his war god at Pu'ukohola near Kawaihae on the Big Island. Today, Pu'ukohola is a National Historic Site where rangers welcome the public and give free talks about the history of three heiau: Pu'ukohola, Mailekini, and Hale o Ka Puni, thought to be submerged offshore.

Just north of Mailekini on the shore, is Pelekane, site of the king's residence and royal courtyard when he stayed at Kawaihae.

In 1791, Kamehameha's men completed the rebuilding of Pu'ukohola on the site of the original structure, which was erected about 1550. He dedicated the 224-foot by 100-foot structure to

the war god Kuka'ilimoku by sacrificing his principal Big Island rival, Keoua Ku'ahu'ula on the temple when he came for the dedication. In 1794, Kamehameha conquered Maui, Lana'i and Moloka'i. Twice Kamehameha's armies set out to conquer Kaua'i, but once they were turned back by a fierce storm; another invasion failed because of a deadly plague. Finally, in 1810, Kaua'i's king traveled to O'ahu and offered control of his island to Kamehameha, who declined, though in all but title, the "Separate Island" responded to Kamehameha's wishes.

Most of the Kona-Kohala Coast's historic sites are connected by "a shoreline trail, parts of which have been dubbed "The King's Trail" in recent years, which circled much of the island. The path was traversed not only by commoners who came under the King's protection through his decree called the "Law of the Splintered Paddle," but by royal runners, who might be sent to fetch fresh fish from ponds at Mauna Lani, Waikoloa or Hualalai. These ponds have been restored by the resorts that grew up around them and are open to the public with signs that describe the natural habitat and wildlife.

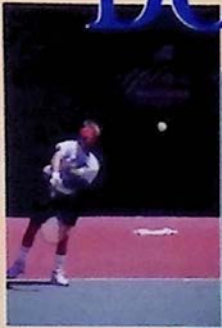
The shoreline trail passes another interesting site, Lapakahi State Historical Park, on the Kohala Coast, that is open to visitors. Lapakahi was a fishing village established by voyagers who landed their canoes more than 600 years ago on the glistening coral beach at the base of the hill. Here

farmers and fishermen settled and the Big Island's natural healers came to learn and be initiated into the ranks of kahuna (teacher, priest). Visitors are welcome to stop to enjoy a self-guided walk along the trails that wind past ancient artifacts, historic sites and a variety of plant life, and to talk with local caretakers about Hawaiian culture.

A numbered map explains the bare outlines that remain of ancient sites: a burial platform, a fish shrine, a family heiau, hollowed stones where salt was evaporated from sea water, and more. A four-mile, stone-lined trail leads eastward into the windswept uplands of what was once an ahupua'a (wedge of land extending from the mountains to the sea) that furnished all the necessities of life—wood for canoes from the higher slopes; taro, sugar cane, sweet potatoes and bananas from the middle terraces; housing by the sea; and fish and salt from the shore-line waters. Game sites are set in one area where visitors can test their skill at a konane board, or throw smooth, round bowling stones between pegs set for a game of 'ulu maika. The keepers of Lapakahi encourage guests to spend a day snorkeling at the beach, exploring the pathways that lead to the past, playing the old games and relaxing over a picnic lunch. Soon the lapping of the surf, the wind rustling through the golden grasses and sweeping across the lava, and the hot sun will lull you into another world—a time when kings walked this coast and commoners lived a peaceful, productive life hand-in-hand with nature.



4th Annual Big Island
DOLPHIN DAYS



The Hilton Waikoloa Village Dolphin Days star studded benefit weekend acknowledges the profound efforts undertaken by *Hawaii Shriners Hospital for Children* and *Waikoloa Marine Life Fund*. These two charities help us to realize the importance of celebrating life. They bring to the forefront the significance of making miracles happen for critically ill children who otherwise would have little hope in living an abundant and fulfilling life and the gravity of conserving our natural resources of which Hawaii is so dependent upon. Please join us for Dolphin Days as we Celebrate this special event.

SCHEDULE:

SATURDAY, JUNE 20

Dolphin Dash 5K run/walk

THURSDAY, JUNE 25

Welcome Dinner and Silent Auction

FRIDAY, JUNE 26

Dolphin Program & Luau

SATURDAY, JUNE 27

Dolphin Days Charity Golf Tournament & Celebration Concert

SUNDAY, JUNE 28

Aloha Sunday Brunch, Dolphin Days International Triathlon (Tentative)

FRIDAY, SATURDAY, SUNDAY JULY 3-5

Kohala Tennis Grand Prix

SATURDAY, SEPTEMBER 12

Dolphin Double Biathlon and Grand Finale Party

For More Information on Any of These Events Call

(808) 886-1234



HAWAII SHRINERS HOSPITAL
 FOR CHILDREN



KAPA

by Betty Fullard-Leo



BETTY FULLARD-LEO

A host of tools used for making kapa include bamboo dye sticks, pounders, and red alaea for coloring.

Kapa making is an art that once spanned the Pacific, but it reached perfection in Polynesia. The artistic beauty of the cloth made of pounded bark impressed Captain James Cook in 1778. "One would suppose," he wrote in his journal, "that they (Hawaiians) had borrowed their patterns from some mercer's shop in which the most elegant productions of China and Europe are collected, besides (having) some patterns of their own...The regularity of the figures and stripes is truly surprising."

In old Hawai'i, kapa was used in nearly every aspect of life. It

swaddled newborns and was fashioned into malo for the men and pa'u skirts for women, as well as kihei (capotes) worn by both. Several layers of kapa stitched together made kapa moe, sleeping blankets, while small plain strips might be wrapped around an individual's arms and legs for decoration, and orange strips of kapa were used to adorn the hair. Kapa played a part in religious practices, as well. Tall towers called 'anu'u, which stood atop heiau and were thought to house the gods when they communicated with the kahuna, were draped with sheets of white kapa. Idols were also decorated with kapa

to show that the gods lived inside the wooden figures.

When Reverend William Ellis described women of Kailua-Kona making kapa, he wrote in his "Narrative of a Tour Through Hawai'i" published in 1826, "The fabrication of it shows both invention and industry; and whether we consider its different textures, its varied and regular patterns, its

Cook sailed through the islands. It wasn't until the 1970s, that a resurgence of interest and pride in the Hawaiian culture caused artisans like the Big Island's Kanae Keawe and Puanani Van Dorpe to research the old techniques and attempt to revive the art. Keawe says, "I was self-taught. There were no kupuna living who could tell us the correct way to make kapa, so I



BETTY FULLARD-LEO

Printing kapa which takes place at various cultural festivals around the Big Island of Hawaii.

beautiful colours, so admirably preserved by means of the varnish, we are at once convinced that the people who manufacture it are neither deficient in taste, nor incapable of receiving the improvements of civilized society."

One of those "improvements of civilized society" was the introduction of woven cloth, which became so available that kapa-making disappeared within a century after

did a lot of research at Bishop Museum. I read Peter Buck's books and others on Hawaiian arts and crafts, studied Fijian kapa making at Polynesian Cultural Center. I'm a woodcarver originally, so I was able to recreate the tools."

It quickly became apparent to Keawe and Van Dorpe that the process of making kapa is long and arduous. In old Hawai'i, Reverend Ellis described the cultivation of

Nineteenth-century historian Samuel Kamakau estimated a woman could make one or two lengths of kapa a day, which was bleached in the sun, then exposed to the night dew and bleached repeatedly to give the cloth a sheen that was reasonably moisture resistant.

wauti (mulberry) trees neatly planted two feet apart and allowed to grow perhaps two years before the sticks were harvested for their bark. Mamaki and other types of bark were used as well, but wauti was most popular.

Ellis wrote about the process, "...we perceived Keoua, the governor's wife, and her female attendants with about forty other women, under the pleasant shade of a beautiful clump of cordia or kou trees, employed in stripping the bark from

bundles of wauti sticks, for the purpose of making cloth with it. The sticks were generally from six to ten feet long, and about an inch in diameter at the thickest end. They first cut the bark the whole length of the stick with a sharp serrated shell, and having carefully peeled it off, rolled it into small coils, the inner bark being outside. In this state it is left some

time, to make it flat and smooth." After several days, the strips of bark were unrolled, laid flat, and the outer bark was scraped off with a large shell. The remaining inner bark was rolled up again and soaked in sea water for a week to soften it and remove any resin. In the first of two beating stages, the

softened strips were laid across a stone anvil and beaten with a round beater (hohoa) turning them into long thin strips called mo'omo'o. Next came bleaching in the sun and

another soaking to soften the mo'omo'o for the second stage of beating on a wooden anvil (kua kuku) with a square beater (ie kuku). The thin mo'omo'o were overlapped and beaten together to obtain the size desired without any visible seams.

Kapa beaters were four-sided affairs, with the coarsest



Various kapa beaters were used in the different stages of preparing kapa for printing.

BETTY FULLARD-LEO

grooves on one side used first in breaking down the bast, or wet bark. The beating continued using two sides with finer grooves, until finally, finishing touches were accomplished with the remaining smooth side of the beater. Before the kapa was laid out to dry in the sun, a kapa maker might emboss her bark cloth with her own special design which would show through

the bark of the noni and kolea trees and the leaves of kou and amaumau. Yellow came from the roots of the olena and noni and the bark and roots of holei. Berries—akala (a variety of raspberry) and ukiuki—yielded pink and pale blue. Lavender and purple were obtained from sea urchin ink, while green came from the leaves of mao. Red and yellow ochers from minerals

Sometimes kapa was scented with coconut oil cooked with stems and leaves of fragrant laua'e fern, or simply transferred to the cloth by placing aromatic maile vine or sandalwood bark between the sheets.

on the finished product much like a watermark on fine paper.

Nineteenth-century historian Samuel Kamakau estimated a woman could make one or two lengths of kapa a day, which was bleached in the sun, then exposed to the night dew and bleached repeatedly to give the cloth a sheen that was reasonably moisture resistant.

Fine kapa was dyed with a variety of patterns according to the maker's whim and creative talent. Ellis described a pa'u cloth as: "generally four yards long and about a yard wide, very thick, beautifully painted with brilliant red, yellow, black colours, and covered over with a fine gum and resinous varnish, which not only preserves the colours, but renders the cloth impervious and durable."

Red dyes were made from

pulverized with a mortar and pestle were mixed with kukui oil for another lasting dye.

Sometimes kapa was scented with coconut oil cooked with stems and leaves of fragrant laua'e fern, or simply transferred to the cloth by placing aromatic maile vine or sandalwood bark between the sheets.

In addition to painting kapa freehand with a hala brush dipped in dye, the artisans, reported Ellis, "cut the pattern they intend to stamp on their cloth on the inner side of a narrow piece of bamboo, spread their cloth before them on a board, and having their colours properly mixed in a calabash by their side, dip the point of the bamboo, which they hold in their right hand, into the paint and strike it against the edge of the calabash, place it on the right or left side of

the cloth, and press it down with the fingers of the left hand. The pattern is continued until the cloth is marked quite across, when it is moved on the board, and the same repeated till it is finished." The finished product was so treasured it might be given as a gift to an ali'i or saved for a bride's dowry.

By the mid 1970s, Kanae Keawe had learned enough to pass the techniques of kapa making on through demonstrations and workshops sponsored by the Honolulu Academy of Arts, Temari Center for Asian and Pacific Arts, and various Hawaiian civic clubs. Students of his, like Happy Tamanaha, a Honolulu art teacher, have passed the knowledge to others. However, Keawe estimates it might take 500 hours to produce a piece of kapa large enough to cover a bed; the cost of such a piece would be prohibitive.

Another skilled kapa artisan now living on the Big Island, Puanani Van Dorpe has made wall hangings for the Sheraton Maui Hotel (which was remodeled last year), as well as a 16-foot pa'u that is displayed at the Hilton Hawaiian Village Tapa Tower on O'ahu. More than 20 years ago, Van Dorpe grew familiar with Fijian kapa when she lived in Fiji for a time. Back in Hawai'i, while volunteering at the Bishop Museum, she was astounded to see how much finer the tissue-thin Hawaiian kapa was. "The Fijians just beat their bark for two days and they have a sheet of kapa; there's no fermentation period," she explains. She acquired a collection of 18th and 19th-

Century museum-quality kapa which she inspected through a microscope, then worked to duplicate the exact fiber patterns in her 20th-Century recreations. "I realized I had to have help," says Van Dorpe, "so I began to rely on my 'aumakuas. Two sisters are the goddesses of kapa—Lauhuki and La'ahana. One is for beating, the other for the decorating process." Van Dorpe has also passed on her knowledge on to her daughter, as well as through workshops with Keawe at Temari Center.

Besides Van Dorpe's modern pieces at the Sheraton Maui, which symbolically represent events in Maui history on 3-foot by 7-foot panels, beautiful kapa pieces can be viewed at Four Seasons Resort Hawai'i at Hualalai on the Big Island. Displayed near the ballroom are two kapa moe that measure 6 1/2 by 7 1/2 feet, originally used as bedding about 1850, while a very rare kapa robe was worn by an early missionary in 1823. The tools—seashells for scraping bark, an anvil, kapa beaters, bamboo dyeing sticks, and 'alaea (red earth for dyeing) to create kapa can be viewed in the resort's Cultural Learning Center. Other items are on display in the Lyman Mission House and Museum in Hilo. Bishop Museum and a few British museums have the finest samples. Today, kapa, which was used to swaddle the ali'i of old at birth, as well as to wrap them for their journey after death, is a rare and treasured artifact, but it is no longer a lost art.



coastal scenic route. The lush ravines and botanical gardens are brilliantly picturesque along this coastal road and is well worth the detour.

Akaka Falls State Park and the village of **Honomu** can be reached by taking Hwy. 220 off of the main route. Hwy. 19 north. Once you reach the Park a short paved hike will take you past a network of smaller waterfalls and colorful tropical foliage to the plummeting Akaka Falls. Its accessibility and grand size make Akaka Falls a popular stop along this eastern coast. The historic town of Honomu boasts many old storefronts from the days when sugar was king. The drive and hike to Akaka Falls will only take you out of the way for an hour but you might just find yourself passing more time over an ice cream and a pleasant cool breeze in the quiet town of Honomu.

HONOKAA-HAMAKUA

For years the town of Honokaa sat idle, its home town theater empty, local store fronts ghostly quiet, and streets devoid of the bustle that once rumbled down **Mamane Street** during the boom days of the **Hamakua Sugar Company**, an industry that for the last century has been the life blood of the people in this region. Since the decreasing activity of sugar production over the years and the recent decision to halt sugar production altogether, the local citizens of Honokaa have redirected their energy and begun

one of Hawaii's most spirited movements of rejuvenation.

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

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



Downtown Honokaa and the historic People's Theater.



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Famous Hot Malasadas

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"Ono Kine" in Hawaiian means VERY GOOD

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

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 alluring smell of freshly brewed espresso and cappuccino also lingers. Also, try one of Ely's ultimate bagel sandwiches. He is now also serving breakfast.



Also located in Honokaa is the **Bad Ass Coffee Company of Honokaa** which is located at Tex Drive In on highway 19. Visitors have the opportunity to purchase 100% Kona coffee, Hawaiian coffee and tropical blends. Macadamia nut creations fill the store shelves and will undoubtedly make your taste buds dance when you try them. Also featured are the company's Bad Ass Coffee ware and clothing line.

Sunday evening at Honokaa's historic theater.

Outside of Honokaa town heading north to Waipio Valley the landscape changes dramatically. A series of deeply cut valleys edge the coastline all the way to Pololu Valley, the tip of the North Kohala region. No roads exist here only rough trails leading up and down the valley rifts which should not be traveled 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.



Waipio Valley is a popular place to horseback ride on the Big Island.

UP-COUNTRY WAIMEA



KIRK AEDER

Horseback rider in the upcountry of 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. 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



KIRK AEDER

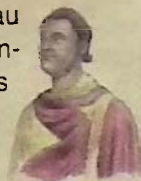
Exploring the Kohala coast by raft

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

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. **Jen's Kohala Cafe** is the newest addition to the North Kohala Coast, a quaint little eatery located in beautiful downtown Kapaau, directly across from the statue of King Kamehameha. Jenifer and Chad Davis, the new proprietors, have called Kapaau their home for many years, and are pleased to offer both residents and visitors alike a new place to eat that utilizes local farmers for the freshest organic produces. The menu includes fresh soups daily, as well as salads, gourmet deli sandwiches, and the instant hit, the Kohala wrap-n-rolls. They also offer Kona-made premium Great Pacific Ice Cream, if you are just looking for a quick treat. It is well worth the drive to visit this most northern tip of the Big Island... so be sure to plan Jen's Kohala Cafe as your lunch stop. Open 7 days from 10am to 6pm.



Children of the Kohala coast.

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



Open Daily
10am - 6pm
Across from
King Kamehameha
Statue,
Kapaau Town

Fresh Daily Soups and Salads
Gourmet Deli Sandwiches
Wraps, Ice Cream/Smoothies
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LAND & HOMES

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Located in the restored
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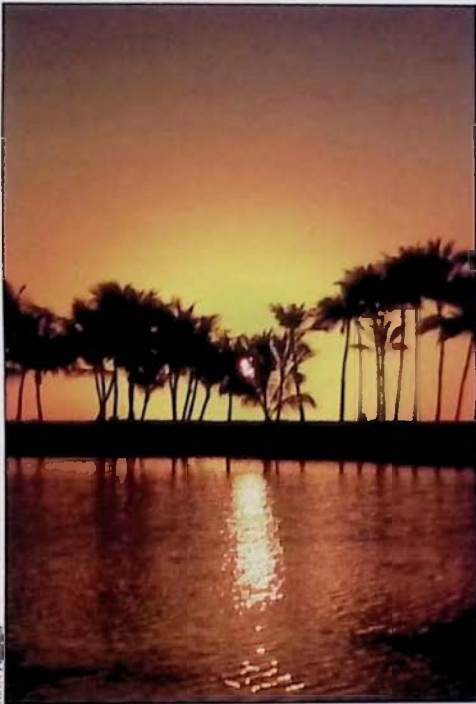
**KOHALA
PACIFIC
REALTY**

P.O. Box 307 Kapaau, Hawaii 96755

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



Kohala coast sunsets can't be beat.

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 accesibility 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 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

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In a relaxed dining atmosphere

"1996 Hawaii Top Restaurants"
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Two Locations:

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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 strives 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.

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 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.

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.



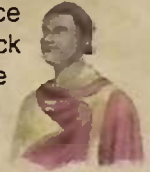
Kona's historic Hulihee Palace

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 **Mokuaikaia Church**. Built in the 1820's **Mokuaikaia** was the first Christian church to be built by western missionaries. Across the street is **Hulihee Palace**, a nineteenth century

NORTH KONA

Places of Interest

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. Their North Kona stores can be found in Waterfront Row, at the Keauhou Shopping Village and in the upcountry village of Kainaliu. Another popular coffee stop in North Kona is **Island Lava Java**. Through the efforts of new owners Lloyd and Chris Gravley, **Island Lava Java** has become a festive meeting place for locals and visitors alike. The oceanfront patio and live music nightly offer the perfect setting to enjoy a cup of pure Kona coffee, food and pastries prepared on the premises, fresh fruit smoothies or a scoop of ice cream. The shop is open 7am-10pm and is located at Sunset Plaza on Alii Drive. (808) 327-2161.



vacation home to some of Hawaii's monarchy. *Hulihee* was built in 1838 and today serves as a museum open daily to the public. Occasionally, throughout the week, some of Hawaii's

under tall coconut trees, the sleepest, quietest, Sundayest looking place you can imagine. Ye weary ones that are sick of the labor and care, and the bewildering turmoil of the great world, and sigh for a land where

KEEP KONA COUNTRY!

youngsters can be seen in the courtyard under the shade of giant banyan trees practicing hula under the direction of a *kumu hula* (teacher of hula). Later in the nineteenth century Kailua was a village that was used primarily as a sea port for shipping cattle, coffee and sugar off island. Most of the population in Kona lived in the mountainside towns between Honaunau and Holualoa along a stretch of road still called Mamalahoa Highway. The town of Kailua, for the most part, was always a sleepy kind of village. **Mark Twain** even wrote of Kailua-Kona in 1866, "We landed at Kailua (pronounced Ki-loo-ah), a little collection of native grass houses reposing

ye may fold your tired hands and slumber your lives peacefully away, pack up your carpetsacks and go to Kailua! A week there



*Popular social spot and fine eatery, **Durty Jakes**, on Alii Drive in Kailua*

ought to cure the saddest of you all."

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



327-2161
Alii Drive,
Sunset Plaza,
Kailua-Kona

Oceanfront Bake & Brew Bistro

pay little or no attention to the sanity of the place. Looking beyond the traffic bustle of Kailua their are many wonderful opportunities for personal dining, shopping and tour experiences around the town. This district of North Kona also hosts some of the Big Islands most beautiful white sand beaches. A short drive north of Honokohau Harbor on Queen Ka'ahumanu Highway are the beaches of **Makalawena**, and **Mahai'ula**. These beaches require a short hike to access them. Easier to reach and located on Alii Drive to the south are **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.



The rustic up-country Holuakoa Cafe.

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.



Start your visit at the local coffee shop, **Holuakoa Cafe**, the "Cheers" of Holuakoa. If you are lucky enough to meet the owner, Meggi Worbach, you will understand why visitors return year after year to enjoy the warm aloha she has created in her beautiful garden cafe, nestled among quaint shops and coffee trees on the side of Hualalai mountain.

HOLUALOA

Days pass slowly in the artist's retreat town of Holualoa, almost like the gentle mountain

Holuakoa Cafe

ESPRESSO BAR

HOURS:

Mon-Sat 6:30am - 3pm

Closed Sunday

322-CAFE



Holuakoa, Hawaii
96725

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

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

Aloha, *Meggi*

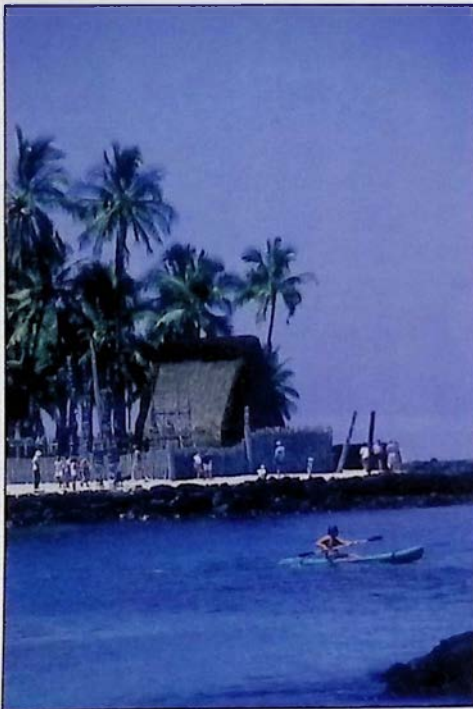
The local kamaaina flavor combined with the international flair of her visitors which are attracted by Meggi's mastery of several European languages, creates an unforgettable friendly atmosphere where many visitors spend idle hours enjoying the best espresso and other drinks, pastries and pies on the island. Don't miss "Meggi's" Holuakoa Cafe open from 6:30am to 3pm every day, except Sunday.

The village's many private galleries showcase the works of many local artists in a wide array of mediums.

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



KIRBY AEDER

Kayaker enjoying the serene waters off the Place of Refuge in Honaunau



LES DRENT

Workers bagging coffee in South Kona

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.

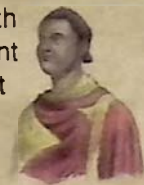
Coffee first came to Kona in 1828 when the **Reverend Samuel Ruggles** brought plant cuttings to Kealakekua. The early Japanese farmers cultivated many of Kona's first farms and engineered the system of milling and processing this prized coffee.

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

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. 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.

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 Kealahou Bay to **Pu'uho'oua 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.



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 Kealahou.



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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.

\$28.00 lb. \$135.00 5 lbs. \$260.00 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.

\$27.00 lb. \$130.00 5 lbs. \$250.00 10 lbs.

CALL 1-800-750-5662

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.

\$16.00 lb. \$75.00 5 lbs. \$140.00 10 lbs.

RED CATUAI

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

\$16.00 lb. \$75.00 5 lbs. \$140.00 10 lbs.

YELLOW CATURRA

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

\$16.00 lb. \$75.00 5 lbs. \$140.00 10 lbs.

TYPICA

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

\$16.00 lb. \$75.00 5 lbs. \$140.00 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

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.

Washed 100% Hawaiian Cane Sugar

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

100% NATURAL AND ORGANIC HAWAIIAN HONEY

"The Beehive, the Fountain of Youth and Health"

Made and packaged in Hawaii by Papaikou beekeeper, Walter Patton, our honey is raw and unprocessed and some of the cleanest on earth. Long recognized as a natural medicine it has many uses beyond being just a sweet treat or great coffee additive. The honey is collected from three different hive locations on the Big Island. The lehua is from the lava flows around Volcano, Christmas Berry from South Point, and Macadamia Nut from Hilo orchards.

100% Hawaiian Honey

(Choose between: Lehua, Christmas Berry, or Macadamia Nut)

\$6.00 lb. **\$16.00** 3 lbs. **\$28.00** 6 lbs.



CALL 1-800-750-5662

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

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\$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.



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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!

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- 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



Anthuriums

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 **\$49.00**
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 1-800-750-5662

Coffee Times

**SATISFACTION
GUARANTEED**



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

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(Call for international shipping fees)

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

Coffee Times

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SALES**

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1-800-750-5662**

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PU'UKOHOLA HEIAU, 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* by calling 1-800-750-5662.

