

JULY 1998

COMPLIMENTARY NO. 52

Coffee Times

The Alternative Guide to the Big Island of Hawaii

A photograph of a surfer riding a large, curling wave. The surfer is in a crouched position, leaning forward. The wave is a deep blue-green color with white foam at the crest. The background is a clear blue sky.

Inside this month:

**THE WOMAN WHO
CHANGED A KINGDOM**

and...

**WHAT'S THAT FISH ON MY
PLATE?**

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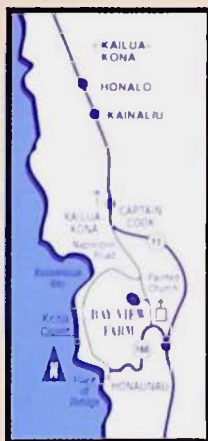


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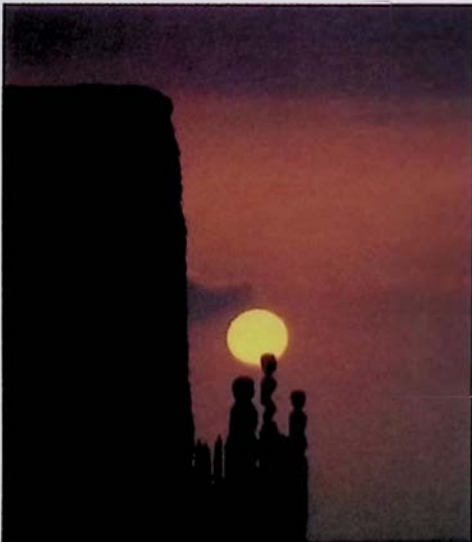
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touring the Big Island of Hawaii.*

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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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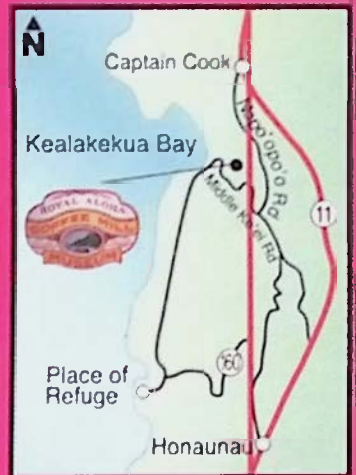


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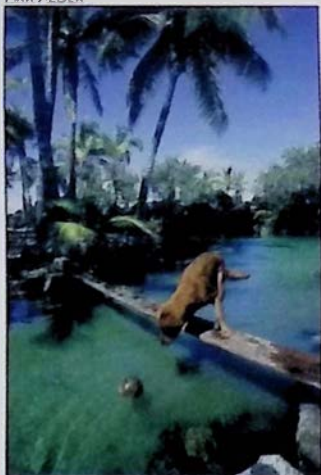
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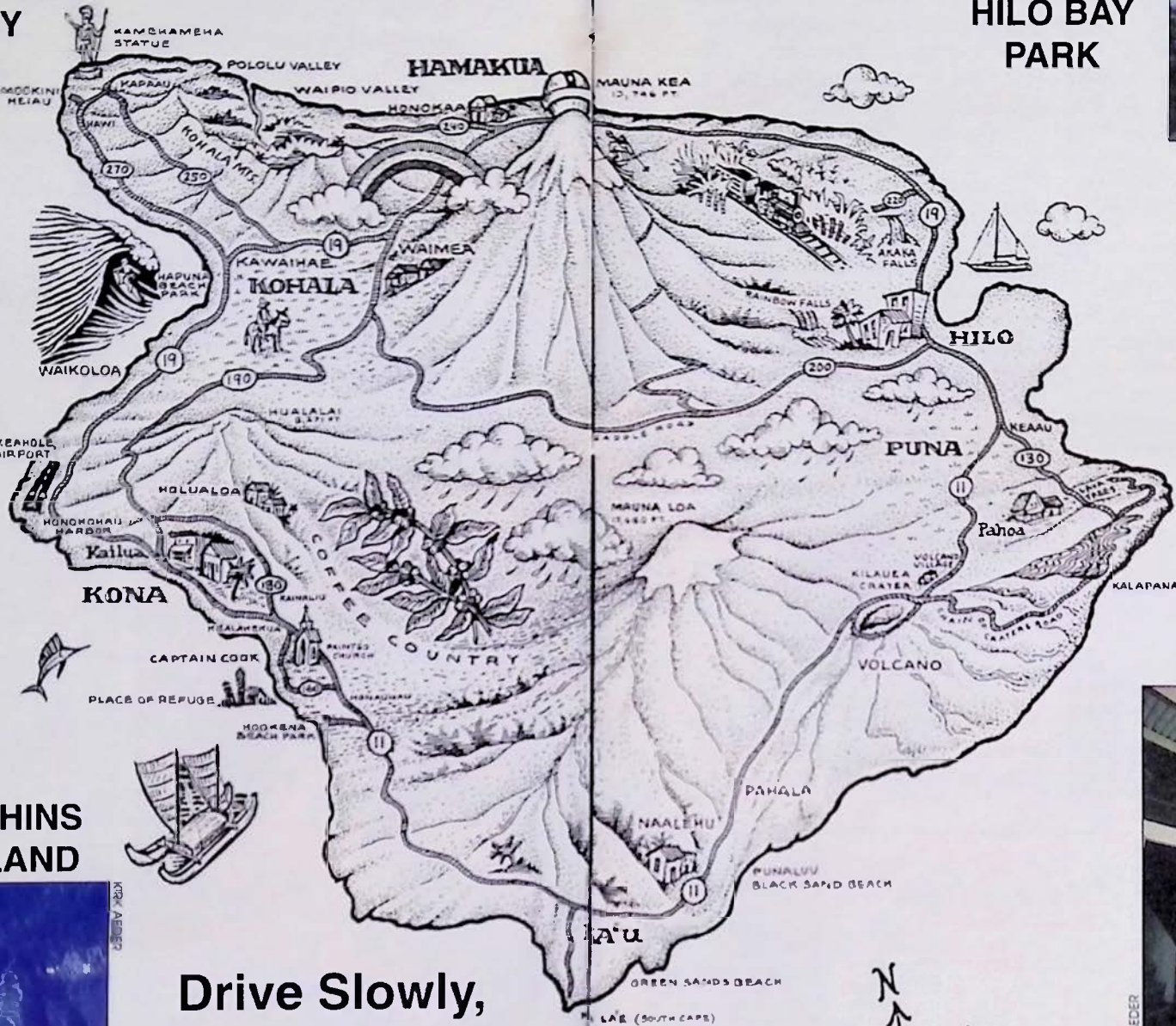


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Mahana Beach, or Green Sands Beach

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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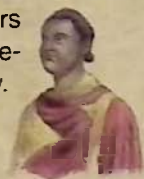
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Places of Interest

At **Naalehu Fruit Stand**, owners John and Dorene Santangelo prepare homemade specialties daily.



Take your meal on the road or take a picnic table seat on their front porch as you watch travelers on their way to Volcano pass by. 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



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The Hawaiian goose or nene

is valid for 7 consecutive days. The hiker/bicyclist/bus passenger fee for people over 16 and under 62 is \$5.00. When you enter the park during daytime hours you will receive a park brochure at the entrance station. If you enter the park after hours you may pick up the brochure at the **Kilauea Visitor Center** which is located a quarter mile from the entrance on **Crater Rim Drive**. The visitor center is open from 7:45 a.m. to 5:00 p.m. daily. Visitors are encouraged to take the time to carefully read the park regulations and guidelines. The volcano fumes that exist in

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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**.

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.



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.



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

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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.

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HILO & EAST HAWAII



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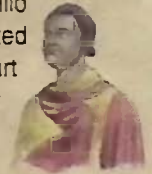
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Places of Interest

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, Honoli'i. 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

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 accomodations 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 Pali, Hilo, HI 96720 Ph: (808) 935-6330 Fax: (808) 935-8439

This AAA approved 4 star B&B overlooks beautiful Honolii surfing beach and Hilo Bay. All private baths, cable TV, ocean front views, pool & hot tub, full breakfast-quiet area. Guests treated as family. 100% Kona coffee served. Chosen among top 100 B&B's in USA and Canada. Rates: \$85 and up dbl. occu-

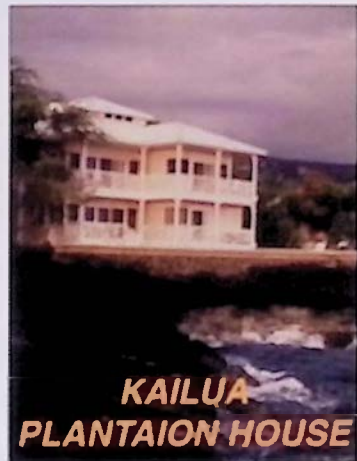
pancy. 2 miles from Hilo. Also available is an ocean front 2 bedroom 2 1/2 bath deluxe penthouse. \$2,000/month.



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

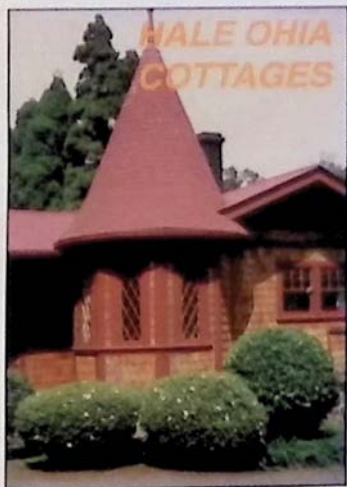
Enjoy luxurious accommodations with the coziness of an ocean front B&B. This elegant mansion is located just outside of the heart of Kailua. Each individually decorated suite boasts a private bath, cable TV, telephone, refrigerator, private lanai and access to oceanfront dipping pool and spa. Each day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



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

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

VOLCANO REGION



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

July

Hina'i'a'ele'ele Hot weather with sudden mauka storms. Great fishing. Gourds ripe. Even clouds, leaves, and fruits darken -'ele.

In Hawaiian History

JULY 1, 1879

1st artesian well bored on O'ahu by James Campbell

JULY 1, 1920

University of Hawai'i is established as Land Grant College

JULY 3, 1894

Republic of Hawaii's Constitution adopted.

JULY 4, 1894

Sanford Dole becomes republic's first president.

JULY 4, 1903

Telegraph cable completed to Midway, Guam and Manila.

JULY 5, 1925

Wallace Farrington is first territorial Governor to be re-elected.

JULY 6, 1887

Kalakaua forced to sign Bayonet Constitution.

JULY 6, 1912

Swimmer Duke Kahanamoku wins gold at Olympic Games.

JULY 7, 1827

First 3 Catholic missionaries arrive.

JULY 7, 1898

President McKinley signs joint resolution annexing Hawaii.

JULY 8, 1824

Kamamalu dies in London.

JULY 8, 1824

Kaumuali'i leads revolt against Ka'ahumanu- given life imprisonment.

JULY 9, 1839

Captain Laplace forces Hawaiian government - under duress to sign treaty favorable to France.

JULY 10, 1921

Hawaiian Homes Commission Act, introduced by Johah Kuhio Kalaniana'ole,

passed.

JULY 11, 1842

Rev. & Mrs. Dole open school for missionary children chartered 1853 as Punahou School & O'ahu College.

JULY 12, 1976

The Hokule'a sails for Tahiti.

JULY 14, 1824

Kamehameha II dies in London.

JULY 15, 1844

11th company of missionaries arrive onboard brig. *Globe*.

JULY 16, 1820

1st white child born in Hawaii - Levi Startwell Loomis - son of Elisha Loomis.

JULY 17, 1860

cornerstone of Queens Hospital is laid in Honolulu.

JULY 18, 1842

W. Richards & T. Ha'alilio seek Hawaii independence in Britain.

JULY 18, 1850

Steamship, *Kilauea*, makes 1st interisland run.

JULY 19, 1856

Kamehameha IV marries Emma at Kawai'a'hao Church.

JULY 20, 1829

Moses Kekua'iwa, brother of Kamehameha IV & V future Governor of Kaua'i.

JULY 21, 1821

Kamehameha II sails for Kaua'i brings back Kaqumuali'i to marry Ka'ahumanu to pledge of loyalty.

JULY 22, 1871

The Honolulu Skating Rink opens

JULY 23, 1832

Navy frigate *Potomac* arrives with Commodore Downes

JULY 26, 1969

First moonmen Aldren, Armstrong, Collins make first landfall at Hickam Air Base.

JULY 29, 1835

50 year lease to Ladd & Company for Koloa, Kaua'i to establish sugar planting.

JULY 30, 1836

1st English newspaper, Sandwich Island

Gazette is printed.

JULY 30, 1889

The revolt against Bayonet Constitution is put down.

JULY 31, 1843

Hawaiian flag again raised and the Kingdom is restored to Kamehameha III.

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.

This Month In Hawaii

JULY 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 aii 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.

JULY 3-5

Big Island Bonsai Annual plant exhibition during the celebration of July's Independence Day. Main Gallery, Wailoa Center, Hilo (808) 933-0416.

JULY 3-31

Veteran Artist Chris Hueniller An artist who loves to create with his pen and pencil. Main Gallery, Wailoa Center, Hilo (808) 933-0416.

JULY 4

Parker Ranch Rodeo Celebrate the fourth paniolo style. (808) 885-7311.

JULY 13-19

International Film Festival of the Pacific A taste of our cultures. Hilo (808) 934-0177.

JULY 18-19

Mango Festival Come and experience mango madness. Ka'u (808) 928-8270.

JULY 25

Kilauea Marathon and Rim Runs Run on the edge of a volcano. Marathon, 10k, 5k runs and 5k walk. (808) 967-8222.

JULY 25-29

Cuisines of the Sun Mauna Lani Bay Hotel. (808) 885-6622.

THE WOMAN WHO CHANGED A KINGDOM

by Sophia Schweitzer

Without Queen Ka`ahumanu, the favorite wife of King

Kamehameha I, it is doubtful that the man who united the Hawaiian Islands under his royal reign would have succeeded at all. Her power and influence, however, stretched far beyond supporting him. She would transform the foundations of a kingdom, while overthrowing an ancient religion and challenging the reigning religion of the west.

What drove this formidable woman? Was she impelled by a passion to break down all boundaries of tradition? By her hunger to become the center of power? Or had her heart been broken too many times, by her father, by her two husbands, and by the never-ceasing kapus (taboos) on her as a woman and as the wife of alii? Unable to enjoy the common pleasures of life, was she forced to seek control over life? Did she no longer believe in the ancient gods? Did she seek in Christianity a refuge from disappointment rather than an answer to her spiritual need?

Unanswerable questions.

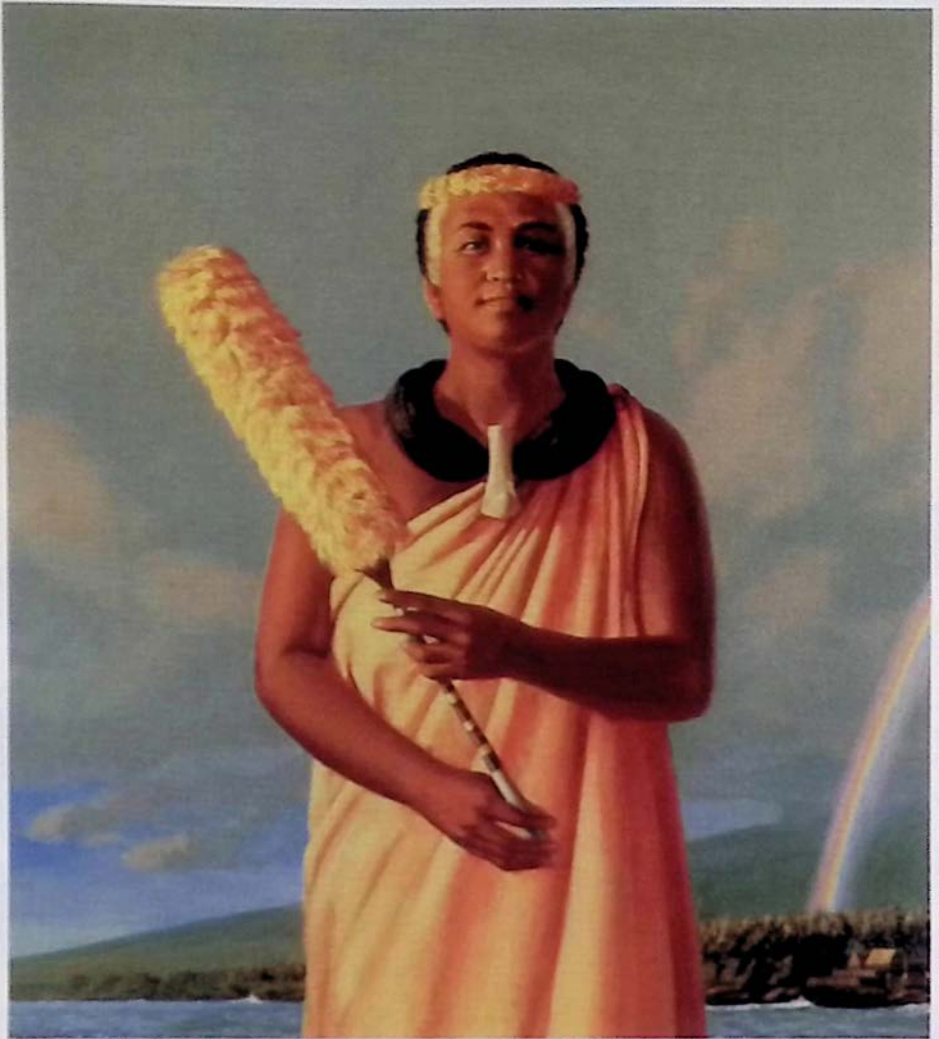
All we know for sure is that Queen Ka`ahumanu touched the Hawaiian

Kingdom as well as Christian structures in unprecedented ways. Many loved her, all respected her.

Born in 1777 on the island of Maui near Hana to a lineage of chiefs, she moved to the Big Island while she was still a baby so her father could join the army of the young King Kamehameha. She grew up tall and beautiful. "Her arms were like the inside of a banana stalk," says Samuel M. Kamakau, "her hair dark, wavy, and fine, her skin very light." Twice she was forced to witness how her own father killed another man. When it came to men and their honor, her presence as a young woman, no matter how bloody the scene, seemed utterly unimportant, as if she didn't even exist.

When she was about ten years old, her father gave her in marriage to the 30 year old King Kamehameha. The following five years were probably the happiest and least complicated ones of her life. She and the King grew inseparable. And although he could have any woman he wanted and married about seventeen times, she was his favorite.

The Hawaiian Islands were far from harmonious at the time,



Ka'ahumanu, the favorite wife of Kamehameha, she was born in Hana, Maui, and raised in Kona, Hawai'i. Regarded by all as beautiful and spirited, Ka'ahumanu grew to six feet in height and at full maturity became prestigiously portly. Words and Image by Herb Kawainui Kane.

with chiefs everywhere fighting each other for reign and control. Kamehameha's goal was to conquer and unite them all. Ka'ahumanu advised him. She knew his strongest allies who often belonged to her own blood family. She understood exactly what was at stake.

During those years she

learned to surf. She loved to talk and flirt. The strong taboos of the Hawaiian religion stifled her, the taboos enforced so no one would anger the many gods upon whom life and death depended. Women were not allowed to eat with men. Women were not allowed to eat certain foods like bananas and coconuts. And she, as the wife of a

Coffee Times

chief, was not allowed to sleep with any one else but her husband to make sure that her child would be of royal lineage. For the commoner adultery was acceptable in ancient Hawaii. Ka`ahumanu couldn't help but resent and question these taboos.

The year 1793, when she was only 16 years old, determined her future. First of all, Captain George Vancouver arrived, hoping to get Hawaii on England's side with

struck no one with lightning and death! Even the priesthood saw that the gods were not nearly as angry and powerful as was always assumed. The weakening of the taboo had started.

Secondly, King Kamehameha married Keopu'olani, high chiefess of Maui. This young girl belonged to the purest of blood lines, holding the most sacred life force. She was also beautiful. Kamehameha took her as his

Ka`ahumanu would be the sanctuary in the midst of danger and destruction. She alone had the power to spare from death, to protect women and children, to save criminals from prosecution. Kamakau wrote about the royal couple, "He dealt out death, she saved from death."

lavish gifts. The Hawaiians were thrilled with the fabrics, clothing, liquor, iron, and unimaginable tools from the west. In awe with the strangers, sent by the gods, they were eager to trade. Hawaiian women plunged into the ocean to offer their bodies to the foreign sailors, craving the luxuries as much as potential pregnancies.

But the Queen was not allowed such things.... Yet she noticed that these foreigners broke quite a few of the heavy taboos. They thought nothing of sharing food with women She noticed how her own Kamehameha, greedy for wealth, also took liberties with the ancient religion. The gods

sacred wife, the mother of the heir. In short, Ka`ahumanu, who couldn't get pregnant herself, and was of lesser nobility, received a harsh rejection, even though the king still considered her his favorite.

During the following year long separation, Ka`ahumanu found a new lover. Kamehameha conquered Oahu and killed his rival. After reconciliation, he gave Ka`ahumanu the godlike power of puuhonua. She would be the sanctuary in the midst of danger and destruction. She alone had the power to spare from death, to protect women and children, to save criminals from prosecution. Kamakau wrote about the royal

couple. "He dealt out death, she saved from death."

Four years later, in 1799, King Kamehameha threw his favorite queen another blow when he married her younger sister. Their emotional ties were severed for good and Kamehameha realized that from now on he owed his once favorite wife the gifts she now cherished most: Shared leadership and public acknowledgment.

When Keopu'olani gave birth to the new heir, Prince Liholiho, Kamehameha appointed Kaahumanu as the baby's official guardian. She was one step closer to the throne. He gave her a place in his council. "She had become," says Kamakau, "the pillar and corner stone of his government."

In the political arena, the island of Kauai was to be Kamehameha's last conquest, but when he met face to face with Kauai's gentle chief, Kaumualii, he permitted the chief to continue rulership. A time of peace washed through the newly united kingdom. Arts and crafts developed. Queen Kaahumanu loved to make kites. She loved to make other women drunk. In her loneliness, having been replaced by two young girls, she took on a 19 year young lover. Kamehameha killed the boy instantly. The queens' bitterness reached its limits.... Yet they stayed together, Kamehameha and Ka'ahumanu, living side by side. Ka'ahumanu ate with the sailors, ignoring the taboo. She smoked a pipe. She abided her time.... and waited till May 8, 1819, when King Kamehameha died. With the date

tattooed on her arm she was ready to emerge as Hawaii's most powerful person.

Tradition demanded that at the death of a king all taboos were lifted. This deliberate chaos forced the new ruler to prove his power in reestablishing order. The new ruler had to stay away from the chaos so he could arrive in royal splendor with the scepter in hand.

After King Kamehameha's death, women were eating pork and coconuts, and everyone, chiefs and commoners alike, slept with whoever they fancied wherever they were. It was as if the gods no longer existed.

Queen Ka'ahumanu prepared for young Liholiho's appearance as King. She had no intention to give him leadership nor had she any desire to watch the old taboos fall back into place. When Liholiho sailed toward the shores of Kailua, she greeted him wearing Kamehameha's royal red cape, and she declared to the people on shore and to the surprised Liholiho, "We two shall rule the land." Liholiho, young and inexperienced, had no other choice. Ka'ahumanu became the first kuhina nui (co-leader) of Hawaii.

Ka'ahumanu had a feast prepared for that day. She and Keopu'olani, who had once been her rival, challenged the new king to abolish the taboos instead of reimposing them. Where would he choose to eat? With the women who invited him? Or with the men, at a separate table? He hesitated. He moved around. Finally he took his place with the women, and ate.

No gods struck. No one died.
Breathless priests were witness.

In Liholiho's decision to abandon the ancient taboo, the new monarchy reorganized itself with a woman at the center of power. He could have left it at this. He could have given the priests some dignity by keeping the other aspects of Hawaiian religion going. But Liholiho and Kaahumanu went all the way. They challenged the very foundation of Hawaii, the power of the priesthood and the temples. They destroyed the sacred sites.

For about a year, the

especially hard against adultery and prostitution, the two Christian sins she herself had never been allowed. She appalled Hiram Bingham when she took a new young lover, justifying it because she was not married nor was this prostitution. In difficult times, she fell back on the old religious practices, yet she spread the word of Christianity. She built churches and schools.

When she requested to be baptized the missionaries had to draw the line. She was "Not yet born from above with the power of

The missionaries, although disapproving of her less than subservient attitude, admired Ka`ahumanu for her zealousness. She relished her unique place between Christian and Hawaiian rules of behavior.

Hawaiian people had no roots to hold onto, no beliefs to grasp, for there was nothing that could replace the gods. In 1820 the missionaries arrived, finding a nation eager to fill the emptiness with new notions of good and evil, right and wrong.

Liholiho attempted to conquer Kauai, Kamehameha's unfinished legacy. Ka`ahumanu married Kauai's gentle chief Kaumuahii, either trying to soften the sudden reversal of peace on that island or genuinely in love. The chief never loved her in return....

No wonder then, that Ka`ahumanu discovered in the Christian religion with its commandments and its strong code of ethics a great tool to soothe pain, to burn

remnants of the stifling gods, and to gain power. Ka`ahumanu saw in the foreign religion a set of laws which she herself could enforce. She saw herself coming full circle, from being a woman with no power over the law, to being a woman at the very center of the law.

The missionaries, although disapproving of her less than subservient attitude, admired Kaahumanu for her zealousness. She relished her unique place between Christian and Hawaiian rules of behavior.

Ka`ahumanu became sole regent over Hawaii when the young king Liholiho died while visiting England. The future king, Liholiho's brother, was only 12 years old.

She pressed on, fighting

the spirit of God," Bingham wrote.

In 1823, Keopu'olani was the first Hawaiian to be baptized.

In 1824, Kaumualii died.

Did Ka'ahumanu realize that now she stood alone? A new softness seemed to enter her. She fell ill and, thinking that she might die, she told Bingham: "I will do all the good I can before I die."

She recovered, and continued her quest. No longer forceful, she simply started asking her people to obey the Christian rules. She did not marry again and told Bingham: "My love to the word of God is my new husband."

On December 4, 1825, Queen Ka'ahumanu was baptized and received her new name, Elizabeta. Is it a surprise she chose the name of the strongest, most glamorous queen of England?

The new rules of morality gradually changed the structure of Hawaiian society. Marriage became more popular. Ka'ahumanu replaced the religious taboos of her ancestry with the religious taboos—the commandments—of the west. Once again, Hawaiian society was ruled by the laws of a God, albeit it now a Christian God. And while England and the United States became increasingly preoccupied with the separation of government and religion, Kaahumanu saw no reason to do so.

By December 1827, three of the commandments, those against murder, theft and adultery, became enforced by law. With the laws came the need for a system of jurisdiction. In the first jury process Ka'ahumanu presided as judge.

She took on a new lover, Captain Lewis.

Over the following years Ka'ahumanu and her council encountered the inevitable problems that come with the intrusion of foreigners. Who owned the Hawaiian land? Who made the law? Rules strengthened. Catholic missionaries arrived. The newly baptized Christian Hawaiians became confused. The council chased the priests away in nothing less than a storm of religious persecution, unaware of efforts elsewhere in the world to allow freedom of religion.

Ka'ahumanu continued to spread the word of Christianity, more and more accessible, showing genuine, moving interest. Hiram Bingham thought that perhaps her comprehension of Christianity was "simple", but it is far more likely that she understood its immense complexity, its good sides, as well as its role of being an immense tool of power.

Although wielding the weapon of Christian rule, she fought for Hawaii's sovereignty. She warded off the foreigners, who, covered by the name of that Christian rule, also wanted to take over the Hawaiian kingdom. Queen Ka'ahumanu must have known that.

She died on June 5, 1832, just before dawn. Hiram Bingham gave her, moments before, the first edition of the New Testament in Hawaiian, hot off the press.

In 1840, the role of kuhina nui was written into the foundation of government structure.

WHAT'S THAT FISH ON MY PLATE?

by Sophia Schweitzer



The abundant bounty of the oceans doesn't strictly define Hawaii cuisine, yet it surely is one of its strongest and most influential characteristics.

Times have long passed when one could only choose local mahimahi or snapper in restaurants where the menu was otherwise filled with imported and frozen sole,

lobster or salmon. Innovative and creative chefs across the islands are passionate about serving food that is grown on local soil and caught fresh in Hawaiian waters. They are inspired by the ethnic variety springing forth from the wealth of different cultures living together on the islands. Subtle flavors of the East meet bold taste

sensations of the West.

However, different languages are also meeting, and especially when it comes to seafood, the names are often confusing if not intimidating. Don't be surprised if even your friendly waiter

isn't quite sure about that fish on your plate.

While it's impossible to list all the edible local fish, here's a small glossary of sorts, just to help you out.

First of all, you'll often find fish prepared in the following ways:

Sashimi: thinly sliced raw, high-grade fish, served with spicy wasabi (Japanese horseradish) mixed with soysauce.

Poke: raw fish cut in bite-size chunks and marinated the Hawaiian way. How is that? Try it with seaweed, sesame oil, chili pepper, ground candlenut, and chopped onion. It's ono (sweet-tasting, delicious).

Ceviche: raw fish "cooked" in lime or lemon juice. Coconut milk is often added with other seasonings.

As for the fishes themselves:

The Tender Snapper Family counts as its most revered siblings: Opakapaka, Onaga, Gindai (Ukikiki), Ehu (Ula'ula), Uku, and Lehi.

With succulent, white, flaky flesh, snapper will always be a favorite. Onaga has the highest fat content and makes a superb sashimi. Watch out for "market price" on the menu. Snapper, increasingly scarce, has grown extremely expensive.

The Fat Tunas revel in delicious oiliness, warmth, and tenderness. With dusk-pink to claret-red flesh they create stunning color contrasts when served "wok-charred" or as sashimi.

Some favorite ones are Ahi (Yellowfin tuna or Big-eye tuna), Aku (Skipjack tuna), and Tombo Ahi (Albacore), responsible for the "white meat tuna" label on those handy cans!

There is a group of loners. Idiosyncratic Individuals: Watch out for sweet, flaky Mahimahi (Dolphinfish), and not related to dolphins at all, Ono (Wahoo), available year round, great for sashimi, and honored member of the mackerels, Monchong, disk-shaped, popular sweet pomfret, and Opah (Moonfish), which any chef would recommend.

The Lean Billfish Competitors who never make the tournament because they are too small (and therefore delicious) are, among others, Striped Marlin (A'u), great for poke, Broadbill swordfish (A'u ku, Shutome), a dense-textured fatty fish, Shortbill spearfish (Hebi), and Sailfish.

As for the Less Familiar Locals, try Moi, a threadfin reef fish and fish of the ali'i (chiefs), now farm-raised on Oahu, or Opelu, a mackerel scad, small, fatty and "onolicious". Moano, Kumu, and Weke are all members of the great goatfish, reefy, yet worth the unknown adventure. Last and not least, praise to Nohu, a reef fish with the taste and texture of a fine, rich lobster!

Give it a try, step into the unknown, taste the truth of Hawaii's ocean. You'll be happily surprised!





GLIMPSES OF WINTER PAST





JANUARY 1998

31 DAYS OF SURF



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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Cafe

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Located minutes from Waipio Valley.

Fresh pastries, macadamia nut desserts, cookies, croissants, focaccia's, fresh sandwiches daily.

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"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 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 **Laupahoe**. 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

Jen's
Kohala Cafe

*Fresh Daily Soups and Salads
Gourmet Deli Sandwiches
Wraps, Ice Cream/Smoothies*
(808) 889-0099



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LAND & HOMES**

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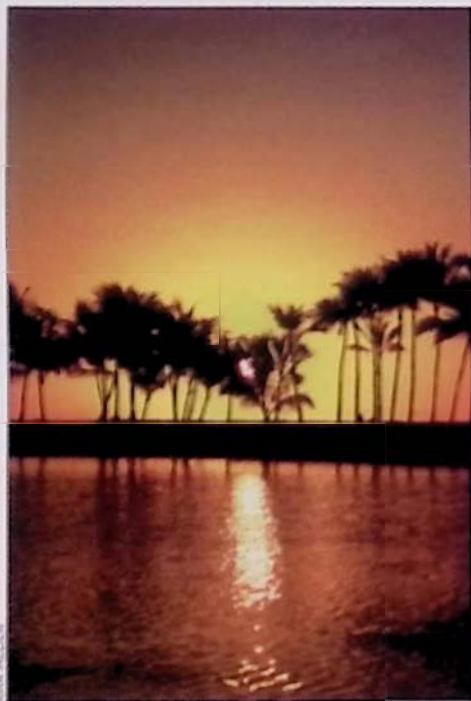
Located in the restored
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Come and enjoy this peaceful region of Hawaii. You will be amazed at the ancient and modern wonders it has in store for you.

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 accessibility make it a popular destination for many island guests. Among the ebony lava fields that comprise the Kohala Coast landscape

are several world renown championship golf courses. From the air or from a distance the green fairways that blanket this rugged terrain soften its landscape. And, because of the Kohala coast's perfect sunny weather the courses are rarely closed...maybe once every five years. **Wild goat, donkeys** and other four legged creatures roam the land freely and occasionally the Hawaiian short eared owl, the **pueo**, can be seen in flight.

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

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



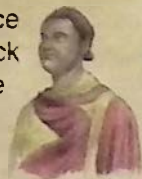
Kona's historic Hulihee Palace

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 Hahaione 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



LAVA JAVA

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 there 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.



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.

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.

HOLUALOA

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

Holuakoa Cafe

ESPRESSO BAR

HOURS:

Mon-Sat 8:30am - 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*

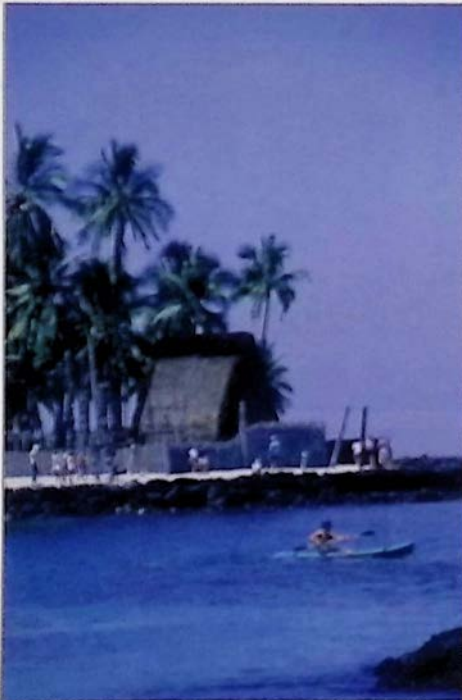
The local kamaaina flavor combined with the international flair of her visitors which are attracted by Meggi's mastery of several European languages, creates an unforgettable friendly atmosphere where many visitors spend idle hours enjoying the best espresso and other drinks, pastries and pies on the 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



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



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

the footsteps of the 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), *helaus* 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.



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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

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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. \$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.

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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.

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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.

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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.



Cards

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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

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- CTF 2 12 dendrobium sprays, 6 greens \$37.00
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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

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

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- CTF 16 6 oncidium sprays, 6 anthuriums, 6 greens \$47.00
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Hawaiian Mixes

- CTF 18 3 orchids, 6 anthuriums, 3 birds of paradise, 6 greens **\$37.00**
CTF 19 3 orchids, 9 anthuriums, 2 helleborus, 6 greens **\$44.00**
CTF 20 12 orchids, 12 anthuriums, 2 helleborus, 1 bird of paradise, 1 protea, 6 greens **\$73.00**
CTF 21 6 orchids, 12 anthuriums, 2 helleborus, 6 greens **\$49.00**
CTF 22 12 orchids, 12 anthuriums, 4 helleborus, 6 greens **\$68.00**
CTF 23 18 orchids, 18 anthuriums, 4 helleborus, 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**



ORDER BY MAIL

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

Delivery Charges \$ _____

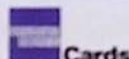
In U.S. please add \$3.50 for 1st pound and \$1.50 for each additional pound
(Call for international shipping fees)

GRAND TOTAL \$ _____

Please mail with check or money order to:

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

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(MC) (VISA) (AMEX)#: _____ Exp. Date: ____ / ____

circle one

Name: _____ Signature: _____

Optional Billing Address: _____

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

Coffee Times

Hawaiian Coffee Brokers

**GREEN COFFEE
SALES**

**KONA
MAUI
KAUAI
MOLOKAI
OAHU**

**CALL
1-800-750-5662**

for quotes

**THE STEAM SCHOONER UPOLU, BY
HERB KAWAINUI KANE**

Owned by the Hind family of Kohala, the little Upolu, 93 feet long and 100 tons, carried goods and passengers between Upolu, Kohala, and Kealahou Bay, Kona. Built in 1897 in Alameda, California, its two staterooms were occupied by members of the family on its eleven-day maiden voyage to Hawaii. After four years of service, a new skipper, unfamiliar with the coastline and heedless of signals from Hawaiians on shore, ran it on the rocks at Puako. 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.

