

WINTER 1998-99

COMPLIMENTARY NO. 55

# Coffee Times

*The Alternative Guide to the Big Island of Hawaii*



**A Cultural, Environmental, and Historical Magazine**

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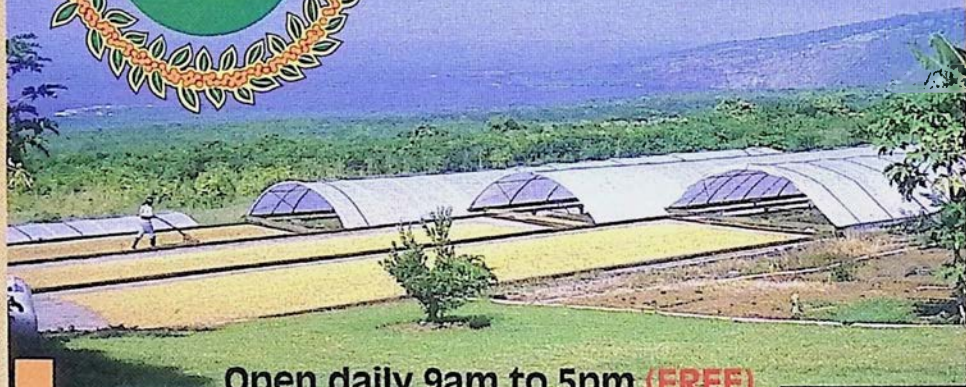
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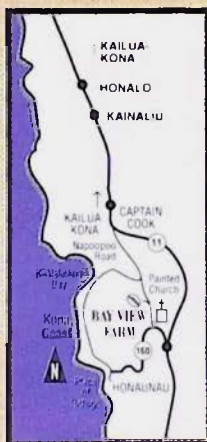
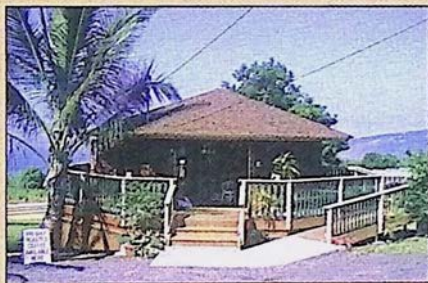


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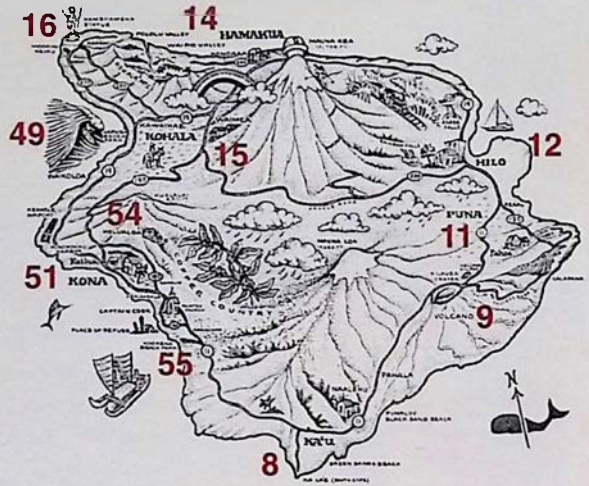
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## CONTENTS

- 8 Ka'u (South Point)
- 9 Volcano
- 11 Pahoia-Puna
- 12 Hilo-East Hawaii
- 14 Honokaa-Hamakua
- 15 Waimea
- 16 North Kohala

- 17-31 Feature Stories
- 32-33 Colorful Map
- 33-48 More Stories
- 46 Calendar

- 49 Kohala Coast
- 51 North Kona
- 54 Holualoa
- 55 South Kona
- 57 Lodging Listing



### COVER PHOTOS

**FALL** (issue #54): Barrel Racing at a Parker Ranch rodeo in Waimea, by Kirk Aeder.

**WINTER** (issue #55): Hula girl, by Kirk Aeder.

**ABOVE:** Children of the Big Island at a "Year of the Paniolo" festivity.

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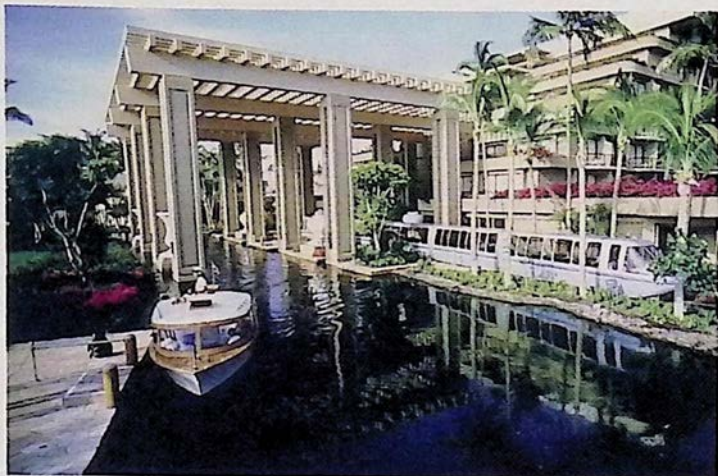
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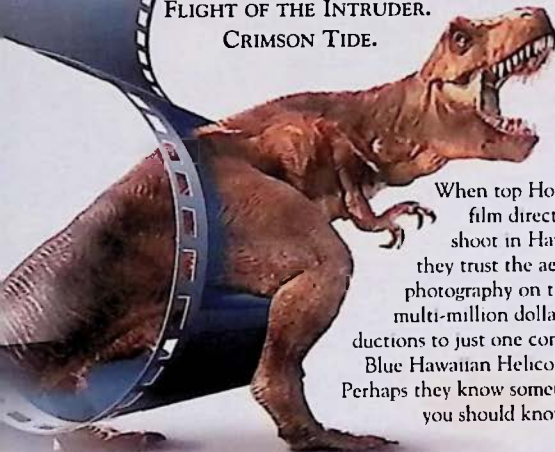
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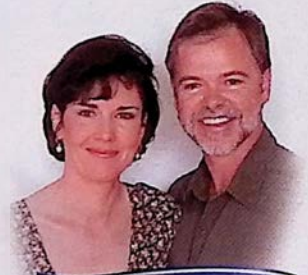


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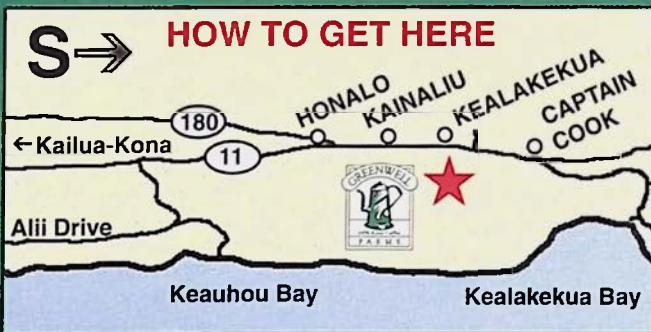
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*Windsurfing South Point, Hawaii*

**T**he 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

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



KIRK AEDER

*The tasty Volcano Ohelo Berry*

**V**olcanoes National Park has one entrance, off Route 11, 30 miles south from Hilo or 95 miles east from Kona. The park is open 24 hours a day all year round and requires a \$10.00 entrance fee per vehicle which

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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.

## PUNA and PAHOA



LES DRENT

*The district of Puna and the village of Pahoia are a popular destination for those generation Xers looking for great surf, excellent and affordable international cuisine and eclectic shopping. Left to right: Pete, Renee and Toby.*

**F**or 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

maintained its western style storefronts and wood boardwalks in a charming turn of the century Victorian style.

Quaint shops from surf, to curio and restaurants that span the flavors of the globe from Thailand, to Mexico, and Italy, make 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 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

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## 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.



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



*The historic S. Hata building, now home to Cafe Pesto*

**W**hen you talk about the old Hawaii, at least the one that hasn't been touched as much today by the

long arms of commercialization and development, you cannot help but mention the East Coast on the Big Island. At the center of all this is old town **Hilo**. Hawaii's second largest city is seeing a revitalization of spirit thanks to the effort of the Downtown Hilo Organization who is busy restoring and preserving the storefronts of this yesterday town. Aiding this effort are the wealth of new businesses occupying Hilo's old buildings.

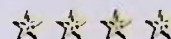
Adding to this old Hawaii feeling is the daily **Suisan Fish Market Auction** and the **Hilo Farmer's Market** which is held every Wednesday and Saturday in Downtown Hilo. Refer to the downtown Hilo map on page 22 for an interesting hike around some of the city's historic buildings and structures. It's fun to think about what the town was actually like around the early 1900's.

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## Places of Interest

one of the Big Island's favorite eateries. Cafe Pesto offers diners a Pacific-Rim Italian cuisine and uses fresh island ingredients in many of its selections. The owner/chef, David Palmer, constantly strives for perfection keeping his menu and nightly specials both contemporary and innovative. The restaurant also features a wood oven for firing the best pizza around. 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.

One of two locations operated by **Cafe Pesto** is found in Hilo. The old S. Hata building which has been fully restored is now the home to

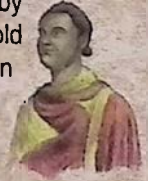


PHOTO COURTESY OF HALE KAI B&B

*The view of Hilo Bay is magnificent from Hale Kai Bed & Breakfast*

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 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.



KIRK AEDER

*The historic Lyman house, now a museum and remembrance to the missionary days of old Hawaii.*

## HONOKAA-HAMAKUA



KIRK AEDER

*Waipio Valley offers visitors the opportunity to hike, horseback ride, kayak and even take a guided carriage ride.*

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 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



KIRK AEDER

*A plummeting waterfall, just one of the many natural wonders of Waipio Valley.*

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## Places of Interest

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. Stop in and feel the pace of "local" Hawaii before heading on to Waipio Valley to the north or Hilo to the south

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



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.

## UP-COUNTRY WAIMEA



*Bull riding at a Waimea rodeo*

**B**etween 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 **paniolo**s 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

**F**ollowing highway 270 north visitors will encounter a landscape filled with historical landmarks that include the original **King Kamehameha statue**, **Kalahikiola Church**, and **Mo'okini Heiau** which is regarded as the oldest pre-Western contact temple of worship. In the year 1758 King Kamehameha was believed to have been born at Mo'okini. Also to be found in the North Kohala region are the remnants of a once thriving sugar industry of the 1880's which is still



*The King Kamehameha Statue in Hawaii signifying the time of his reign in Hawaii*

visible in the many old storefronts of **Hawi & Kapaau towns**.

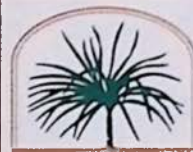
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*continued on page 49*



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# ULU

## *The Breadfruit Tree*

by Sophia Schweitzer

Its beauty stands out in any garden, grove, or yard. Easily 40-60 feet tall, with branches spanning a similar-size diagonally, the sensual, dark-green lobed leaves of the breadfruit tree form a graceful tapestry from which sexy, lime-green globes, weighing up to 10 pounds each, dangle gracefully in the Hawaiian trades.

Ulu, as it is named in

packed, starchy fruit became the staff of life.

Ulu's reputation was so wide spread that in the 18th century rumor reached England, busy with its colonies, about the superstrong islanders who sustained themselves on a pure ulu diet. The British discussed the prospect of breadfruit being used as a way to fuel up the African slaves in the

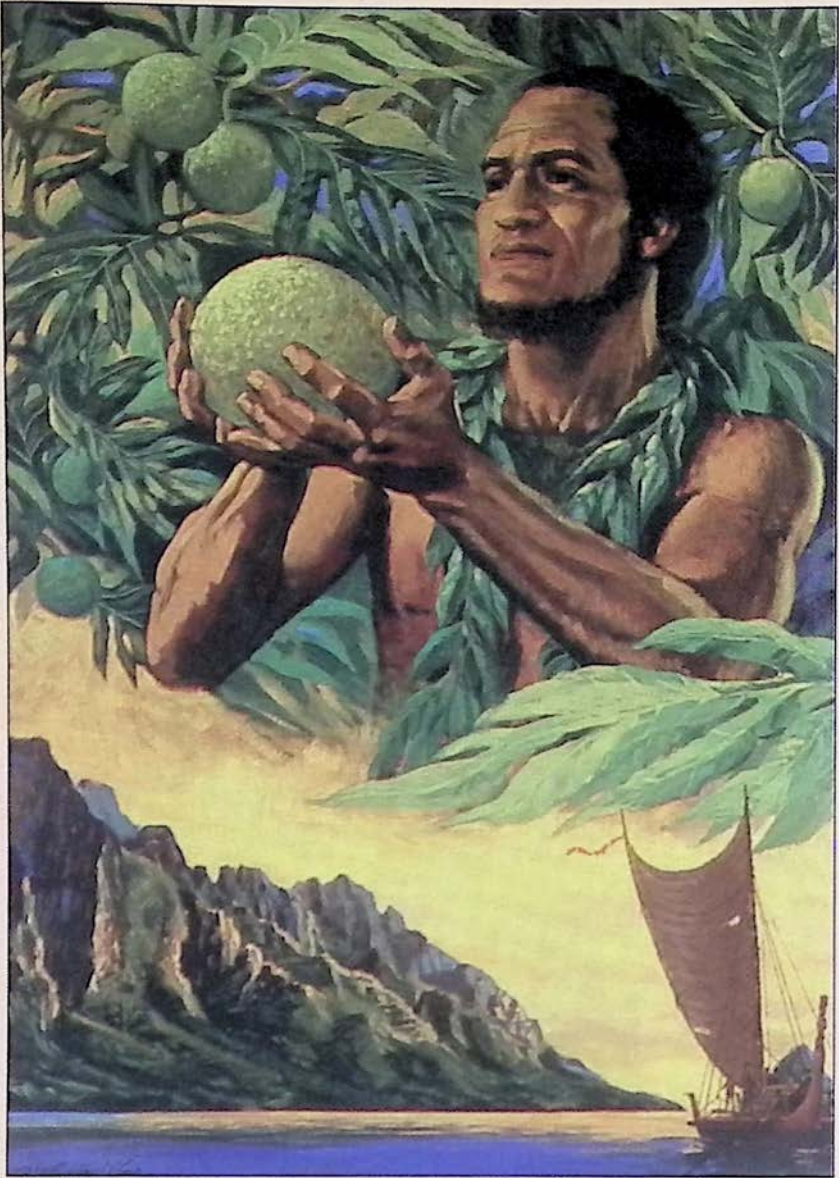
*...ulu's mythical origins, its fame in history, and its immense usefulness to islanders have made the tree an immortal symbol of Hawaii Nei.*

Hawaiian, was one of the few subsistence plants the Polynesians brought with them when they sailed to the Hawaiian Islands. It never became a staple food as it was on islands further south. Taro played that role. Even so, ulu's mythical origins, its fame in history, and its immense usefulness to islanders have made the tree an immortal symbol of Hawaii Nei.

Member of the fig family, *Artocarpis Altilis* (breadfruit) is believed to have originated in Java. Voyagers took it to Malaysia and, in the 14th century, to the Marquesas, where it spread to the rest of Polynesia. For many the nutrition-

British West-Indies and sent out an expedition to acquire the ulu. In 1787, Captain Bligh and his *Bounty* set sail for Tahiti and gathered over one thousand ulu shoots to be transported back to the Caribbean. But plants need water and it was not long before they had soaked up more than their fair share of the precious drinking water on board the boat. Bligh, who was not an easy captain, rationed the water away from his crew. When his men reached the end of their tolerance they put Bligh and his loyalists adrift. After which, the breadfruit starters were also flung into sea.

Against the odds, Captain



### **KAHA'I, THE GRANDSON OF MO'IKEHA**

Image and words by Herb Kawainui Kane

*Kaha'i, grandson of Mo'ikeha, sailed to the South Pacific and returned bringing breadfruit plants. He landed at Kualoa at the northern end of Kaneohe Bay, Oahu.*

*Most breadfruit varieties will not grow from seed, but must be propagated as young sprouts that grow from the roots of trees. These are often difficult to move from one yard to the next. That they were kept alive and protected from deadly seawater on canoe voyages of thousands of miles attests to the agricultural skills of the Polynesians. Because Kaha'i is remembered for this feat, earlier attempts may not have succeeded.*

*The trunk of the ulu was used to make surf boards, drums, canoe parts, poi boards and wood for house and furniture construction...*

Bligh and his men survived. And made another attempt at transport in 1793. This time the ulu reached the Caribbean, but now the slaves

colorful birds with their coveted feathers. And of course breadfruit filled the stomach of many Hawaiian.

*...the young buds were a medicine for mouth and throat.*

refused to eat this foreign food. Only years after abolition did the Caribbean people adopt the breadfruit as food.

Back in early Polynesian time, breadfruit had reached the Hawaiian islands near 750 AD, and over the centuries contributed quietly to just about everything the Hawaiians needed to survive. The trunk of the ulu was used to make surf boards, drums, canoe parts, poi boards and wood for house and furniture construction. The inner bark lent itself as a second-grade tapa cloth. Leaf sheaths, like the finest of abrasives, polished utensils, bowls, or kukui nuts used for leis. The young buds were a medicine for mouth and throat. The white sticky sap became glue, caulking, chewing gum, or medicine. As bird lime it caught the

The legendary origin of such an invaluable plant was contributed by the war-god Kuka'ilimoku. During a time of famine, he buried himself in the ground to emerge again as a healthy breadfruit tree. "Eat some, feed our kids," he told his mortal wife and subsequently saved his family from starvation.

There is a saying in Hawaii:

"Look for the oozing breadfruit": Do what Ku's wife did. Marry someone who always makes sure you have food.

If you are lucky enough to find a breadfruit, savor this ancient Hawaiian

treasure. Or celebrate the immortal ulu in the Hawaiian quilt, where, in timeless works of art, its dramatic outline celebrates the survival of the Hawaiian people. Through the great god Ku.



SOPHIA SCHWEITZER

*The Hawaiian ulu, or breadfruit*



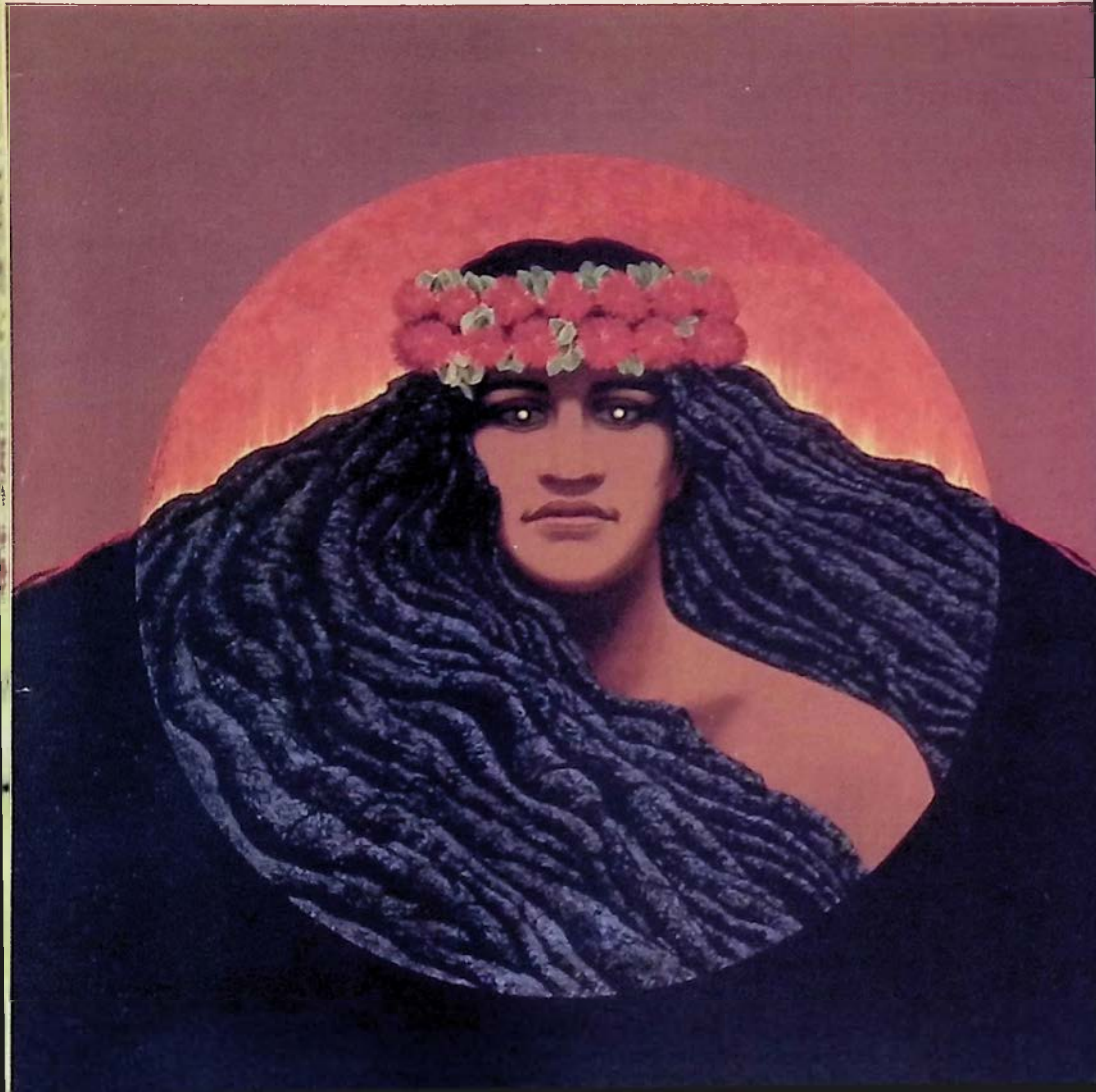
# PELE

## *Goddess of Fire*

*By Betty Fullard-Leo*

**D**escribed as "She-Who-Shapes-The-Sacred-Land" in ancient Hawaiian chants, the volcano goddess, Pele, was passionate, volatile, and capricious. In modern times, Pele has become the most visible of all the old gods

and goddesses. Dwelling in the craters of the Big Island's Kilauea Volcano, she has been sending ribbons of fiery lava down the mountainside and adding new land around the southeastern shore almost continuously since 1983.



Pele was born of the female spirit Haumea, or Hina, who, like all other important Hawai'i gods and goddesses, descended from the supreme beings, Papa, or Earth Mother, and Wakea, Sky Father. Pele was among the first voyagers to sail to Hawai'i, pursued, legends say, by her angry older sister, Na-maka-o-kaha'i because Pele had seduced her husband. Pele landed first on Kaua'i, but every time she thrust her o'o (digging stick) into the earth to dig a pit for her home, Na-maka-o-kaha'i, goddess of water and the sea, would flood the pits. Pele moved down the chain of islands in order of their geological formation, eventually landing on the

Big Island's Mauna Loa, which is considered the tallest mountain on earth when measured from its base at the bottom of the ocean.

Even Na-maka-o-kaha'i could not send the ocean's waves high enough on Mauna Loa to drown Pele's fires, so Pele established her home on its slopes. Here, she welcomed her brothers. A cliff on nearby Kilauea Mountain is sacred to her eldest brother, Kamoho-ali'i, king of the sharks and the keeper of the gourd that held the water of life, which gave him the power to revive the dead. Out of respect for this brother, to this day, Pele never allows clouds of volcanic steam to touch his cliff.

*Madame Pele's lava continues to add land to the Big Island of Hawaii. The fiery spectacle is a major attraction for both locals and visitors alike.*  
**Photos by Kirk Aeder**



Her other brothers also still appear on the Big Island mountain; Kane-hekili as thunder, Ka-poho-i-kahi-ola as explosions, Ke-ua-a-kepo in showers of fire, and Ke-o-ahi-kama-kaua in spears of lava that escape from fissures during eruptions.

Of all her siblings, Pele favored her youngest sister Hi'iaka, the most. Pele, Hi'iaka and another sister, Laka, goddess of hula, were all patronesses of the dance, but Hi'iaka was said to have hatched from an egg that Pele kept warm during the long canoe ride to Hawai'i by transporting it in her armpit.

After Hi'iaka grew to womanhood on the Big Island, Pele traveled in spirit form to the north shore of Kaua'i to witness a dance performance at a pahula, or dance platform, that still exists near Ke'e Beach. Here she manifested herself as a desirable young woman, and quickly fell in love with a handsome young chief named Lohi'au. She dallied with Lohi'au for several days, but eventually her spirit had to return to her sleeping body on the Big Island. Upon awakening, Pele sent Hi'iaka to convince Lohi'au to come to her. The sisters extracted vows from each other: Hi'iaka promised not to encourage Lohi'au should he become attracted to her and in return, Pele promised to contain her fires and lava flows so as not to burn a grove of flowering ohia trees where Hi'iaka danced with her friend Hopoe.

On Kaua'i, Hi'iaka found that Lohi'au had died of grief after Pele disappeared, but the graceful

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younger sister was able to restore his spirit to his body, bringing him back to life. Together, the two of them began the journey to the Big Island, but Pele's suspicious nature got the best of her. Because forty days had passed since Hi'iaka had set out on her assigned mission, Pele decided she had been betrayed, and so sent a flood of lava into Hi'iaka's 'ohi'a-lehua grove, killing Hopoe in the process. When Hi'iaka saw the smoldering trees and her dancing friend entombed in lava, she flung herself into the arms of Lohi'au. In retribution, Pele set loose another stream of lava, which killed the mortal Lohi'au, but Hi'iaka, a goddess, could not be destroyed.

The legend has a happy ending, however, as yet another brother of Pele's, Kane-milo-hai, reached out and caught Lohi'au's

spirit when he saw it floating past his canoe. He restored the spirit to Lohi'au's body, and once again, the chief was brought back to life. Hi'iaka and Lohi'au returned to Kaua'i to live contentedly.

Legends about Pele, her rivals and her lovers abound. Most of the lovers she took were not lucky enough to escape with their lives when she hurled molten lava at them, trapping them in odd misshapen pillars of rock that dot volcanic fields to this day.

One lover who proved a match for Pele was Kamapua'a, a demi-god who hid the bristles that grew down his back by wearing a cape. The pig god could also appear as a plant or as various types of fish. He and Pele were at odds from the beginning; she covered the land with barren lava, he brought torrents of rain to



*Madame Pele always manages to produce some sort of excitement for her guests. On this day in 1924 it was a huge steam eruption in Kilauea caldera.*

extinguish her fires and called the wild boars to dig up the land, softening it so seeds could grow.

Pele and Kamapua'a raged against each other until her brothers begged her to give in, as they feared Kamapua'a's storms would soak all the fire sticks and kill Pele's power to restore fire. In Puna, at a place called Ka-lua-o-Pele, where the land seems torn up as if a great struggle had taken place, legend says Kamapua'a finally caught and ravaged Pele. The two remained tempestuous lovers, it is said, until a child was born, then Kamapua'a sailed away and Pele went back to her philandering ways.

Pele's greatest rival was Poliahu, goddess of snow-capped mountains, and a beauty who, like Pele, seduced handsome mortal chiefs. Pele's jealousy flamed after she had a fling with a fickle young Maui chief named 'Ai-wohi-ku-pua, as he was traveling to the Big Island to court a mortal chiefess, Laie. Paddling along the Hana Coast, 'Ai-wohi-ku-pua saw Pele in human form as a beauty named Hina-i-ka-malama, riding the surf. He paused for a brief affair. Then he went on to the Big Island, where Poliahu seduced him. He convinced his personal goddess to release him from his promise to his first love, and went back to Kaua'i with the snow goddess. Pele (as Hina-i-ka-malama) chased after them, eventually winning back the fickle chief, but Poliahu was so vindictive, she blasted the lovers with cold and heat until they separated, and 'Ai-wohi-ku-pua was left with no lover at all.

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According to Hawaiian historian David Malo in his book "Hawaiian Antiquities," in old Hawai'i, some gods and goddesses, including Pele, were believed to be akua noho, gods who talked. They could take possession of an earthly being, who became the god's kahu. Malo writes, "The kahu of the Pele deities also were in the habit of dressing their hair in such a way as to make it stand out at great length, then, having inflamed and reddened their eyes, they went about begging for any articles they took a fancy to, making the threat, 'If you don't grant this request, Pele will devour you.' Many people were imposed upon in this manner, fearing Pele might actually consume them." Naturally, people who had seen others destroyed in Pele's fiery lava flows, were terrorized by such a kahu.

Pele has continued to intrigue contemporary men. Not long after the old religion was abolished in 1819, the high chiefess Kapi'olani defied Pele by eating 'ohelo berries at the edge of Halema'uma'u caldera without first offering them to or requesting Pele's permission. In open defiance, Kapi'olani threw stones into the molten lava below. When she was not harmed, she insisted it proved Pele had no power and it was time for Hawaiian people to accept Christianity as their religion. In 1823, when Reverend William Ellis became the first white man to visit Kilauea, most Hawaiians accompanying the expedition were still in awe of the volatile goddess. The hungry missionaries began to eat 'ohelo berries, but were quickly

warned to give Pele an offering. Ellis wrote, "We told them ...that we acknowledged Jehovah as the only divine proprietor of the fruits of this earth, and felt thankful to Him for them, especially in our present circumstances." ...We traveled on, regretting that the natives should indulge in notions so superstitious." At the crater, the Hawaiian guides "turned their faces toward the place where the greatest quantity of smoke and vapor issued, and, breaking the ('ohelo) branch they held in their hand in two, they threw one part down the precipice, saying:

**E Pele, eia ka 'ohelo 'au;  
(Oh, Pele, here are your  
branches)**

**e taumaha aku wau 'ia 'oe  
(I offer some to you)  
e 'ai ho'i au tetahi  
(some I also eat).**

To this day, tales of Pele's power and peculiarities continue. Whispered encounters with Pele include those of drivers who pick up an old woman dressed all in white accompanied by a little dog on roads in Kilauea National Park, only to look in the mirror to find the back seat empty. Pele's face has mysteriously appeared in photographs of fiery eruptions, and most people who live in the islands-whether Christian, Buddhist, Shinto, or other-speak respectfully of the ancient goddess. After all, she has destroyed more than 100 structures on the Big Island since 1983, and perhaps even more awesome than that, she has added more than 70 acres of land to the island's south-eastern coastline.



# NENE

## *Saving the State Bird*

*By Sophia Schweitzer*

**L**egend? Actually, the shy Hawaiian Goose (*Branta Sandvicensis*), unique to the islands, seems to have missed out on the great mythologies of the Hawaiian people, although it is mentioned in the Kumulipo, the great creation chant, as a guardian.

tors, such as rats, mongooses, wild dogs and cats, made easy meals of the helpless nene. And, not understanding the nene's cycle, hunters killed breeding nene in Winter time. By 1950 the nene was flying toward extinction, with less than a 50 bird population existing in Hawaii.

*By 1950 the nene was flying toward extinction, with less than a 50 bird population existing in Hawaii.*

And the historian David Malo writes how the Hawaiian people loved the nene both for its flesh and for its soft feathers to make their kahili (feather standards).

Perhaps the bird, unlike its migratory friends, was too secretive and too modest in its daily endeavors and perhaps certain stories and chants, all orally transmitted, have disappeared, vulnerable to the erosion of time.

At the time that Captain Cook arrived around 25,000 gentle birds flocked around the island's of Hawaii, Maui, and Kauai. With him and his successors the natural balance of the islands changed. Deforested lowlands, trading, and development caused upheaval of habitat. Newly introduced preda-

On May 7, 1957, the rare and now deeply missed nene became the official state bird of the Hawaiian islands.

Who is this soft-spoken, long-neglected bird? Standing almost upright, with light-yellow cheeks, smoky-black feet and legs, and a striped pattern of buff-gold feather-tips against a black feather-base on its neck, the nene has adapted to the arid and desolate lava fields of the Hawaiian islands. It scrambles along over the rough terrain with partially webbed feet, hunting for carefully selected leaves, berries, and grass blades. While it eats it moans the soft nay-nay sound after which it is named.

Nene breed in the Fall and Winter. The female incubates 1-5

*On the island of Hawaii, Hawaii Volcanoes National Park, an original habitat for the nene, has developed a carefully monitored recovery program. Open-topped pens provide lava and open-pasture settings where nene can breed protected from predators.*

eggs for 30 days while her often life-long partner watches guard. After hatching, the goslings won't fledge for another 2 1/2 to 3 months. This is also the time that the adults replace their feathers and are temporarily flightless. It is the most vulnerable time for the nene as a flock. After this vulnerable period the nene can reach the age of 25, perhaps older, if allowed.

Thanks to funding and restoration efforts the nene has made a partial comeback. On the island of Hawaii, Hawaii Volcanoes National Park, an original habitat for the nene, has developed a carefully monitored recovery program. Open-topped pens provide lava and open-pasture settings where nene can breed protected from predators. In addition, the Park attempts to enhance foraging habitats for wild-nesting nene by mowing certain areas, planting native food-plants, closing places off from visitors, and supplementing food and water in safe locations.

The fight against non-native predators, for the sake of nene eggs, goslings, and adults, is an ongoing struggle for the

Park. Goslings have a hard time surviving, with predation, starvation, and careless drivers all hitting the



youngsters hard. Perhaps because of poor nutrition, a relatively low percentage of adult birds attempts to breed.

In the summer of 1997 the total nene count for the state came to a mere 890, with 375 nene on the Big Island. There are now 200 nene in the Park.

The nene has made headlines for itself, without asking for it. A legend in and of its own. But it is still as vulnerable as ever and maybe even more. It is still listed as

endangered. An ancient Hawaii bird that carries the history of an island in its genes is struggling to survive. It could disappear, just as the stories did. Let's not have that happen.



*Hawaii's state bird, the nene.*  
**Photo by Kirk Aeder**

# WEAVING

## *A Meaningful Legacy*

By Betty Fullard-Leo

**W**eaving was once such a highly developed skill that many of the pieces rendered by artistic Hawaiian women of old are considered works of art today. Deft fingers propelled by creative minds fashioned natural materials such as lau hala leaves, i'e i'e rootlets and makaloa sedge into beautifully woven and dyed utilitarian objects—mats, baskets, fans, fish traps, sandals, bed coverings and clothing. The arrival of western man and an increase in trade with the outside world in the 19th century, the availability of cotton cloth and containers, leather goods and man-made fibers, caused the decline of weaving, until by earlier this century, some of the weaving skills had disappeared almost entirely.

According to the 19th-Century historian David Malo, weavers of old were mostly women. In "Hawaiian Antiquities," he wrote, "This work...was a source of considerable profit; so that women who engaged in it were held to be well off, and were praised for their skill. Such arts as these were useful to the ancient Hawaiians and brought them wealth."



*Tsuruyo Kimura (front) and Alfreida Fujita (back) of Kimura's Lauhala Shop in Holualoa. Photo by Betty Fullard-Leo*

Thorns on the outer edges of the long, fibrous lau hala leaves were pulled off in one strip, then according to Malo, the lau (leaves) were wilted over the fire, dried in the sun, and rolled into manageable bundles. He writes: "This done (and the leaves having been split into strips of the requisite length) they were plaited into mats."

Of all the

ancient weaving arts, lau hala continues to be the most practiced, not only because hala (pandanus) trees flourished in ancient times and were most often used for mats, baskets and pillows, but also because during the 1930s weaving was a way of life for many Big Island families who made hats and coffee-picking baskets to trade for food at plantation stores. About 30 Big Island weavers still deliver their freshly woven purses, hats, table

ish ponds along the seashore. Lee knew nothing about makaloa when she began to study its possibilities for weaving. It had been 200 years since anyone had made a mat from the reed.

In old Hawai'i, the finest makaloa mats were said to come from Ni'ihau. It might take 12 to 20 stems to make one inch of a mat. It is thought the reeds were dried over fire, which bleached them white. Naturally-dried stems were red,

***In old Hawai'i, the finest makaloa mats were said to come from Ni'ihau. It might take 12 to 20 stems to make one inch of a mat.***

and floor mats, eyeglass cases and bracelets to Kimura Lauhala Shop in Holualoa high on a hillside above Kailua-Kona. Though now devoted entirely to crafts and gift items with the emphasis on locally made lau hala, the shop originally carried general merchandise when Tsuruyo Kimura (now 90 years old) took it over from her husband's family, who opened the store in 1914.

Auntie Elizabeth Lee is one Big Island weaver who remembers the days the Kimuras drove house-to-house delivering cabbage from Waimea in trade for lau hala hats. In those days, a crafter might get 30 cents in trade for each lau hala hat. Now, lau hala hats begin at about \$70 if you can find them at a craft fair.

Lee's first love was always lau hala, but she has also become one of the few weavers of makaloa, a slender reed that grows in brack-

while others might be dyed a variety of colors.

Lee was named a "Living Treasure" in 1993 by the Office of Hawaiian Affairs for her contributions to weaving. Though she has been instrumental in changing the future of weaving, in return, weaving has twined in and out of Lee's life and ultimately changed her own destiny.

As a child she was hana'ied to her aunt and uncle, hard-working Kona farmers who spoke only Hawaiian. Lee adored her adopted mother and by the age of six, she was following her into the forest to gather lau hala and she was weaving simple mats and other items. By the 1940s, Lee remembers getting about 50 cents in trade for hats that Tsuruyo Kimura collected.

In 1988, a representative from the Native Hawaiian Culture

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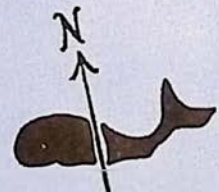
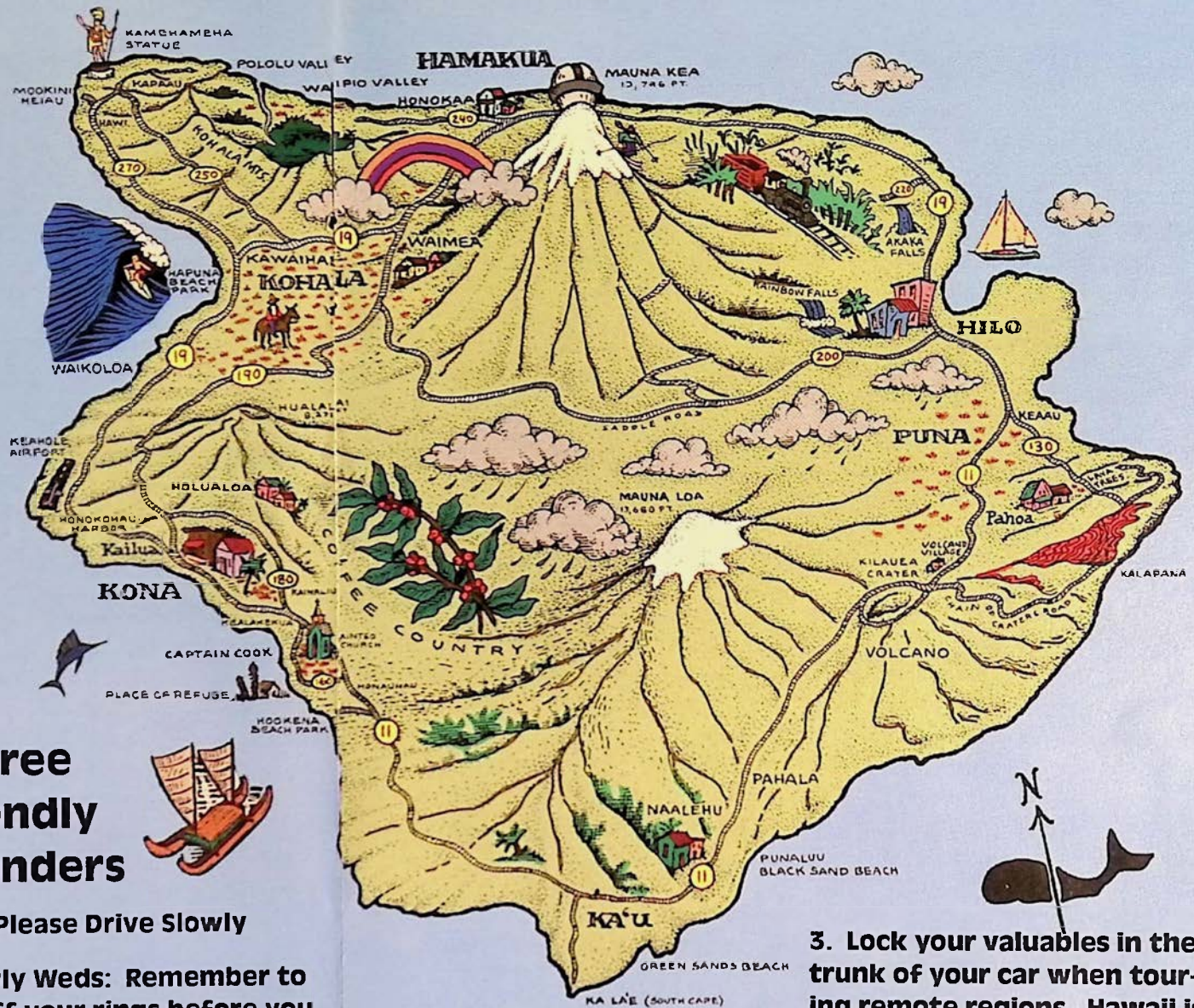
Set of the Day



Green Sea Turtle



Mauna Kea Snowboarding



and Arts Program approached her about reviving makaloa weaving. The staff at Amy B. Greenwell Botanical Garden in Kona participated in the experiment, collecting and raising plants from Kanaha Pond on Maui, where the longest strands of makaloa have been found to grow. "It's documented that it used to grow up to six feet tall, but now if we can get 40-inch lau, we use them for mats," says Lee.

Lee has taught more than 100 students to work with the soft reed, which she says is far more difficult to control than lau hala. In 1996 she founded Ka Ulu Lauhala o Kona. The group sponsors an annual five-day workshop in Kona the week before Memorial Day in May. Lee and three other master lau hala weavers, Auntie Elizabeth Akana, who oversaw the weaving of lau hala sails for Hawai'i Loa (a modern replica of an ancient Hawaiian voyaging canoe); Esther Makua'ole, a well-known Kaua'i weaver; and Gladys Kukana Grace have trained a whole new generation of lau hala devotees.

As a young girl who also grew up on the Big Island, Grace learned her craft with her two sisters from her pure Hawaiian grandmother, Kukana Eleneka. "When I was about ten or 12," says Grace, "she wanted us to learn because we depended on weaving to barter for food and clothes."

Grace is particularly known for weaving hats in two contrasting

shades, called 'aoni. With one hand and thumb, she holds the hat, while the other hand does the plaiting starting at the crown.

Grace's cozy O'ahu home is filled with bundles of lau hala, hat blocks, strippers and other tools. The stripper, called koe, is a square wooden block set with a row of exacto blades evenly spaced along one edge. The blades split the leaf in one quick swipe into long, even strips ready for weaving. Thirty leaves split into 200 strips can be used to weave one hat.

What Grace, Lee and other master weavers have done for lau hala and makaloa, Pat Horimoto, who is a sales representative for Aloha Airlines in real life, is trying to do for i'e i'e. When his interest in weaving i'e i'e surfaced, he couldn't locate a single artisan who knew how plait the recalcitrant vine-like aerial roots. Horimoto's analytical mind became obsessed with the challenge of retrieving the lost secrets of weaving i'e i'e, which was used to make objects that needed to be particularly durable. In the old days, helmets were woven of i'e i'e, often covered with brilliant red or yellow feathers attached with olona fiber.

First Horimoto attempted to reproduce a helmet in coconut sennit, working from instructions in a book written by Sir Peter Buck, the son of a Maori chiefess and an Irish father, who was director of Bishop Museum from 1936 to 1951. Problems quickly surfaced.

*Auntie Elizabeth Lee was named a "Living Treasure" in 1993 by the Office of Hawaiian Affairs for her contributions to weaving. Photo by Betty Fullard-Leo*





Horimoto explains, "Buck described the Maori twining technique using four strands in a herring bone pattern, but when I got to the margins of the helmet I ended up with a 'V' shape, because I should have reversed direction in the weaving and used two strands as the Hawaiians did."

Horimoto tramped the forest collecting the live rootlets (which support a plant that resembles pandanus), but says, "I knew I should take the bark off, but it was just too labor intensive. When I went to throw it away a couple of months later, it had dried. Finally the light dawned. I lashed the bundle tightly, threw it on the driveway, and mashed it under my feet; the bark crumbled right off."

Horimoto's first successful i'e i'e project, completed in the late 1970s, was a loosely woven basket.



He taught himself the technique by studying photos and peering through glass cases at artifacts in Bishop Museum. He prowled museums during trips to Sydney, Australia; Auckland, New Zealand; and Fiji and sought out native crafts people, realizing that the techniques for creating crafts of old were better preserved in those Pacific Island nations than in Hawai'i.

In New Zealand he learned that by repeatedly soaking a basket in dye extracted from the bark of the kukui tree, a copper coating accumulated on the i'e i'e fibers similar to a protective shellac.

On a later trip to Fiji, Horimoto discov-



ered that craftsmen buried baskets in the mud of a taro patch, then boiled them, creating an acid condition that turned the fibers black. Says Horimoto, "Early craftsmen were

able to work wonderful black and natural patterns of chevrons and checker boards."

Since his early efforts, Horimoto has perfected the technique of weaving around a gourd, thus creating a waterproof container that can be carried or hung overhead for food storage. One of his finest pieces is the i'e i'e helmet he wove for a stately Hawaiian named Sam Ka'ai to wear during pageantry commemorating the 200th anniversary of the rebuilding of Pu'ukohola Heiau on the Big

Island.

Unlike weavers of old, the ultimate aim of many modern Hawai'i weavers is to perpetuate their ancient art. Horimoto speaks for most master weavers when he says, "My goal is to leave a legacy by reviving an art form that was lost. I'm a craftsman, not a scholar, but now I need to document what I'm doing. It's important to leave the technique for future generations."



*Above is Elizabeth Akana, below is Pat Horimoto. Both are master weavers. Pat demonstrates hat weaving up close (left), while a weaver cuts lauhala with a stripper (right). The photo running along the bottom of the page is makaloa growing in a swampy region of the Big Island.*

**Photos by Betty Fullard-Leo**



# PLANTATION DAYS

## *and Henry Akana*

*by Sophia Schweitzer*



*Henry Akana, home in Kohala.*

**S**ugar Time: Days of hardship bordering slavery; of friendships before the impersonal electronic age; and of survival skills that have disappeared with time.

Henry Akana, now in his 80's, was born and raised in Kohala. Like all other boys and many girls, he started working the plantation at age 14. His first job? "Hoe hana", hoeing endless rows of

cane under a relentless sun. Even though life was cheap back then he started out working for 35 cents a day.

Socializing happened around the rivers and the sea. Despite heavy schedules, there was always time for relaxation as clear rivers and fresh-water ponds were places for fun! The water rescued the laborers, relieved their

stress. And it was at the river that plantation workers met with friends, took their baths, and cleaned their clothes. Girls and boys played naked. And why not?

The different ethnic groups, such as the Puerto Ricans, Portu-

welder, heavy-equipment operator, cane-truck driver, mill operator, and railroad engineer, among other jobs.

At home and at work, life revolved around sugar but also wood. Without it there was no way

***"Life was hard, but there were no problems like nowadays," Akana explains. "Less emotional problems at least, no drugs, less crime, and no divorces like now," he adds, himself coming from a family of nine kids, and having raised five of his own.***

guese, Japanese, Filipino, or Chinese, were attached to little from their far off culture and tradition and lived in separate housing camps. Each neighborhood had its own grocery store, maybe a butcher or a tailor, a school, and often a theater.

Planta- tion technology developed over the years. In the early days before the train system cane was pushed from field to mill through miles of flumes with thousands of gallons of water. Over the years Akana worked it all. He was a

to heat food, water, or generate energy to run the engines. In fact, laborers spent most of their free time building fire stacks. They also grew their own food, and raised

pigs and chickens.

"Life was hard, but there were no problems like nowadays," Akana explains. "Less emotional problems at least, no drugs, less crime, and no divorces like now," he adds, himself coming from a family of nine kids, and having raised five of his own.

The only vice? Alcohol. Especially a



COURTESY OF CITIZENS OF PUNOA

*A sugar plantation luna from Puna. circa 1920's.*

***In charge of the plantation workers was the luna, the boss. "Often mean," Akana recalls. Some lunas thought nothing of grabbing guys, shaking and humiliating them***

libation named "okolehao", a distillate from the cooked, candy-sweet ti-root. Rough and fierce like rocket fuel. He says "Makes you go upside down," and as he laughs he adds "Guys fight at night, next morning they already forget."

On the plantation corruption thrived. In charge of the plantation workers was the luna, the boss. "Often mean," Akana recalls. Some lunas thought nothing of grabbing guys, shaking and humiliating them. Favoritism paired with cruelty ruled rather than fairness, skill, or capability.

Akana recalls one luna, a man from Scotland, begging him to take him fishing. But Akana wasn't sure. "Don't worry, lad," the luna said, with the rolling, dry accent from the Scottish Highlands.

When Akana agreed to take him fishing the luna fell on the slippery rocks and was cut. In the process of being hurt the luna could have easily drowned as well. And, the incident could have caused Akana to have lost his job but instead the luna decided to hire

Akana to catch his seafood, alone, then deliver the catch to his house. During plantation hours Akana told management that he did his work.

Akana then adds, "Those were the days," his eyes warm with the many memories. And he shakes his head....



*Cane cutting girls in the Puna sugar cane fields. Circa 1920's,  
PHOTO COURTESY OF CITIZENS  
OF PAHOA.*

## **A Day at the Sugar Plantation a mere 70 years ago:**

**4.00 am**

Awaken: make lunch, tend pigs and chickens.

**5.00 am**

Plantation Whistle: walk to mill, look after work animals, such as mules.

**6.00 am**

Check in with luna. Walk to job site. This could be 2 hours through the fields!

**11.00 am**

Half hour break.

**3.30 am**

Pau hana (done with work): whistle blows, tend to work animals, walk home.

**5.30 pm**

Make fire; tend animals and vegetable garden; bathe; wash clothes; cook dinner

**8.00 pm** sleep

# AUMAKUA

by Betty Fullard-Leo

**E**ons before the missionaries introduced their concept of one God to Hawai'i in 1820, Polynesians had an intricate nature-oriented belief system. A host of deities called 'aumakua could be called upon for protection, comfort and spiritual support. The first 'aumakua were thought to be the offspring of mortals who had mated

ured into god-spirits, whose mana, or power, was almost as awesome as that of the akua.

The spirit of a deceased ancestor first might serve as an 'unhipili, a deity who granted requests for mercy and gave warnings of pending disasters or destruction. The earthly individual who safeguarded the bones of the

*When an individual died, it was thought the spirit of that person jumped from a rocky precipice, a leina or soul's leap, designated on each island, to begin its journey to the ancestral homeland.*

with the akua (primary gods). Among the most important of the primary gods were Ku, Kane, Lono and Kanaloa, but it was the 'aumakua that commoners could call on in an easy, less ritualistic way.

'Aumakua were often ancestors whose bones had been specially stripped of flesh upon death, wrapped in kapa and ceremonially prepared before the bones were placed in the custody of another descendant.

When an individual died, it was thought the spirit of that person jumped from a rocky precipice, a leina or soul's leap, designated on each island, to begin its journey to the ancestral homeland. In a shadowy place called Po, the ancestor spirits lived with the supreme gods and were transfig-

'unhipili could summon him for guidance. If the 'unhipili was especially deserving, he became an 'aumakua, an ancestral god honored by his descendants and easily approachable in times of need.

Mary Kawena Pukui, a revered scholar of Hawaiian culture, who died in 1986 at age 91, explained: "As gods and relatives in one, they give us strength when we are weak, warning when danger threatens, guidance in our bewilderment, inspiration in our arts. They are equally our judges, hearing our words and watching our actions, reprimanding us for error and punishing us for blatant offense."

An 'aumakua could manifest itself in varying forms such as a shark, a sea turtle, a hawk, a lizard, a pueo (owl) or any other animal,

*continued on page 48*

# 1929 KONA THEATER

## *Needs Your Help*

In its 69 year history the Kona Theater has hosted live performances from the mainland U.S. and Japan, political rallies, foreign and domestic films, concerts and more. The 608 seat auditorium, large movie screen, stage and film projectors are still in working condition. The Theater is however in need of some basic repairs like electrical rewiring, roof repair, painting, seat repair and redecorating. Also needed and required by the County are a parking lot, and handicap accessibility. With your help we can make it happen. The vision is to provide the Kona Theater as a venue for films, live performances, seminars, concerts and festivals for use by locals and tourists alike.

### *Sponsor an Auditorium Seat*

Honor a loved one, organization or yourself by having a brass plate mounted with your personal message. Be a part of the history of the Kona Theater. All money raised will go towards the pending restoration project. To contribute call:

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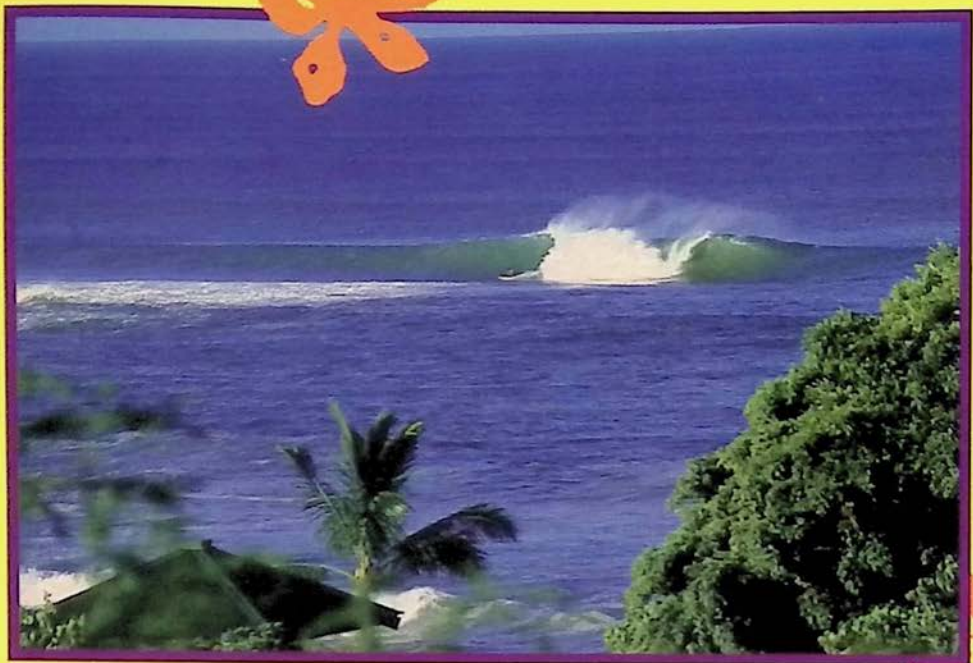




# Big Island

photos by





# Surfing

Kirk Aeder





# Winter 1998 Calendar

## DECEMBER 1-31

**International Film Festival.** Screening of award-winning films from Asia, the Pacific, Europe, Latin America, and the United States.

## DECEMBER 5-30

**Bento to Mixed Plate.** Traveling exhibition from the Japanese American Historical Society and the multi Japanese Cultural Center of Honolulu. Main Gallery, Wailoa Center, Hilo 933-0416.

## DECEMBER 3-29

**Through Eyes of Innocence.** Artist Codie King is inspired by her children's art to produce ceramic objects full of festive fun and fantastic fantasy. Fountain Gallery, Wailoa Center, Hilo 933-0416.

## JANUARY 8-23

**Anne of Green Gables.** Joseph Robbinette's dramatization of the L.M. Montgomery book is the poignant story of an orphan girl taken in by a kindly Canadian couple at the turn of the last century. Presented by the Aloha Children's Theatre at the Aloha Theater, Kainaliu, 322-9924.

## JANUARY 20-24

**Senior PGA Mastercard Championship.** Hualalai Golf Course. 325-8000

## JANUARY 29-31

**The Senior Skins Game at Mauna Lani.** Watch the greats play golf. 885-6655

## FEBRUARY

**Waimea Cherry Blossom Festival.** A community celebration that takes place on the weekend that the cherry blossoms bloom. Stay tuned by calling 885-3633.

## FEBRUARY 11-28

**The Boy Friend.** Sandy Wilson's satirically frothy spoof of 1920's English Music Halls is the musical comedy that brought Julie Andrews to Broadway. Presented by the Aloha Community Players at the Aloha Theater, Kainaliu, 322-9924.

# Year Long Events

## 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 Tuesday nights per month. The series features cultural, geological, biological and historical presentations. Call 985-6014 for detailed monthly program information.

## Historic Kailua Village Walking Tour

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

## Glassbottom Boat Cruise

Daily boat tours of Kailua-Kona Bay. Call 324-1749

## Polo Matches

Every Sunday up to December 13 at Waiki'i Ranch. Call 885-8986.

# A Sampling of Island Diversity

## From Pahoia to the Hilton Waikoloa

by Les Drent

Perhaps the best part of the Big Island of Hawaii is its diversity. The people, towns and businesses that make up our Island paradise all contribute to its character. Each month when it's time to deliver the magazines I travel in and out of the plush resorts of Kohala, traverse the lush ravines of the Hamakua coast, weave through the historic streets of Hilo before making the 4,000 foot pass over the Volcano on my way back to Kona. If you're looking to sample the full spectrum of this diversity I recommend a visit to two places: the village of Pahoia, nestled in the rain forest of the Puna district in the southeastern part of the Island and the luxurious Hilton Waikoloa Village on the sunny Kohala coast.

COURTESY OF THE CITIZENS OF PAHOIA



*Pahoia as it appeared in 1920. Many of the same buildings remain today.*

The village of Pahoia hosts an extremely earthy atmosphere you will be hard pressed to find anywhere else in Hawaii. No frill accommodations can be found at the historic 1910 Village Inn. Attached to the Inn is the historic Akebono Theater, Hawaii's oldest theater.

An incredible array of food can be found there as well. The flavors of Pahoia span the globe from Thailand to Mexico and Italy and all are run by owners whose origins are in those countries. The food is excellent, light on the wallet, and offers a chance to dress down. Pahoia is always a welcome dinner break for me on my delivery trip around the Island.

The Puna region around Pahoia encompasses many natural wonders including steam vents, tidal pools, an abundance of wild roadside orchids and many Pele created spectacles such as lava cast trees, and lava covered roads.

COURTESY OF THE HILTON WAIKOLOA VILLAGE



*Diners enjoy a relaxing evening at the luxurious Hilton Waikoloa Village.*

Jumping from Pahoia-Puna to the Hilton Waikoloa Village will take you three hours by car, but the drive is glorious in either direction.

Once at the Hilton Waikoloa Village guests will find a 1,241 room resort that hosts a 25,000 sq. ft. spa, two championship golf courses, snorkeling, swimming and even a 175 foot waterslide.

Outside of the wonderful array of activities that are offered at the Hilton are three premier dining spots. Choose from authentic northern Italian cuisine at **Donatoni's**, traditional Japanese cuisine at **Imari**, or seafood and certified Black Angus Beef at the **Kamuela Provision Company**.

Whether you choose to be an overnight guest or an evening visitor at the Hilton Waikoloa Village you will definitely leave the resort feeling refreshed having sampled the finer styles of a Hawaiian vacation. And, it's my favorite spot to play on the Kohala coast.

*continued from page 42*

plant or mineral. Members of the family were said to recognize their 'aumakua, no matter what form it chose, whether it be an insect on land or a crab in the ocean the following day. The ancestral god might appear in a dream to furnish guidance or spiritual strength in difficult times. When a fisherman or craftsman was especially successful, credit was often given to his 'aumakua for intervening with the principal gods to impart the mana, or power, that enabled an earthly being to develop such skill. Many a canoe paddler has told of being lost or in danger between the islands, only to be guided by his 'aumakua in the form of a dolphin or shark to a safe landing.

Pukui explained in her book "Nana I Ke Kumu," that three types of strength were sometimes imparted when an 'aumakua took possession of a human being. Temporary energy, 'uhane kihei pua or "flower mantle energy," would allow a woman sick in bed to get up and do necessary chores, but the moment the 'aumakua would leave, the woman would be weak and sick again. Complete possession by an 'aumakua, called noho, would provide supernatural strength in times of emergency, or in another case, might cause a reversal of one's character. For example, a quiet, retiring person might suddenly be loud and boisterous. The third type of possession was ho'oulu, which could enable a mediocre dancer to achieve a measure of greatness, perhaps during the performance of hula, or

in competition during games.

In ancient times, families were careful not to eat certain forms of animal life if their 'aumakua was thought to appear in that form, for if they did, they knew the punishment could be as severe as death. Offerings of taro leaves with sincere prayers could abate the anger of an offended 'aumakua.

Until today, families still claim certain animals or birds as their personal 'aumakua, and the more powerful 'aumakua, such as the goddess Pele, continue to be honored, though in increasingly modern ways. Long ago, Hawaiians showed their respect to Pele by never eating 'ohelo berries until some had been offered to the goddess at the crater's edge.

Today, more often than not, offerings to Pele involve a bottle of gin tossed into Halema'uma'u Crater at the outset of an eruption. Few people question the existence of this capricious goddess, preferring instead to quietly respect her domain in the hopes that she will treat those who live on her mountain slopes with respect in return. People still insist she appears on the roads around Volcano—sometimes as an old crone with a little white dog, sometimes as a tempestuous young woman with flowing black hair.

In any case, long after the principal gods lost their notoriety once the state religion had been replaced by Christianity, the 'aumakua have continued to be remembered with fondness and reverence by many a Hawaiian family.



## 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. Along with Kohala Pacific Realty and also located in the historic Toyama building in downtown Hawi are Kohala Coffee Mill and As Hawi Turns. The **Kohala Coffee Mill** serves up "Kohala made" Tropical Dreams Ice Cream and a full line of espresso and cappuccino drinks. Also featured are a full line of Hawaiian made pastries and gourmet gift items. Next door at **As Hawi Turns** visitors will find a full line of clothing made for the Hawaiian lifestyle, imported and local jewelry and hand painted eclectic silks. The store also carries many local crafts. Down the road a piece and heading towards Pololu Valley you will find **Jen's Kohala Cafe**, the newest addition to the North Kohala Coast. Jen's Cafe is a quaint little eatery located in beautiful downtown Kapaau, directly across from the statue of King Kamehameha. Jenifer and Chad Davis, the 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.



*continued from page 16*



KICK AEDER

*Don't miss highway 250 that runs along the Kohala mountains, it is the most scenic drives on the Big Island.*

If you plan to hike beyond Pololu be prepared for a long trek and bring plenty of water and supplies. The trails are narrow steep and slippery and should not be hiked by amateur trailmen. While driving along the coastline of North Kohala remember that if the skies are clear you may be

able to catch a view of the **island of Maui** looming on the other side of the **Alenuihaha channel**, which separates Maui from the Big Island. Between the months of December and April visitors are almost guaranteed a **humpback whale sighting** off the coast of North Kohala. This region of the Big Island is a particularly favorite spot for our migrating friends from the north.

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

## KOHALA COAST

**A**lmost always under bright sunny skies the Golden Kohala Coast of the Big Island of Hawaii has for years been the tropical



KIRK AELDER

Aerial view of the Pu'ukohola Heiau,  
located near Kawaihae harbor.

playground of not only ancient Hawaiian royalty but contemporary vacationers from around the world. The Kohala coast which hosts many important historical sights is also home to one of America's most highly rated public beaches, **Hapuna Beach State Recreation Area**. Hapuna's long white sand beach, rolling surf, clear skies, and accessibility make it a popular destination for many island guests.

Among the ebony lava fields that comprise the Kohala Coast landscape are several world renowned 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

# Enjoy...

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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 owner/chef David Palmer constantly strives for perfection with his innovative style. From calzones to pizza and mouth watering pastas the ingredients are island fresh. Prices are reasonable too so you have no excuse to miss the Cafe Pesto experience.

scores of **petroglyph fields**.

Pu'ukohola was the last Hawaiian temple built during King Kamehameha's reign of power. It was said that if Pu'ukohola was built to honor the war god **Kuka'ilimoku**, Kamehameha would be granted the power to conquer and unite the islands of Hawaii under one kingdom. After the temple's 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.

## NORTH KONA

**U**ndoubtedly the busiest part of the Big Island is the district of North Kona and the seaside



*Kona's historic Mokuaikaia Church*

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

## Places of Interest

The best way to view the village of Kailua and the splendor of Kona's majestic underwater world is to take a cruise aboard



Kona's premier glassbottom boat operated by the **Kailua Bay Charter Company**. This safe eco-friendly trip aboard *Marian*, a vessel reminiscent of an old admiral's barge, explores Hawaii's beauty, above and below the sea. Enjoy the comforts of easy boarding for all ages, shaded cushioned seating, open air breezes, soft music, and narration by our friendly crew. Available for special functions upon request. This affordable mini-cruise departs hourly from Kailua Pier. It is a unique personal tour. While touring the historic sights of Kailua village visit **Mana Beads and Jewelry** where you will find an extensive and unique collection of beads, jewelry, artwork and gifts. Choose from hundreds of beads and jewelry components that will inspire you to create a work of art for yourself or a loved one. The experienced staff can also offer expert consultation or handcraft your design for you. With over 50 local artists represented, showing their jewelry, artwork, photography, carvings and more, you're sure to find a special piece that will always remind you of your trip to the Big Island. If you are a cigar lover don't waste your time looking for the finest cigar anywhere but at **Tim's Great Cigars**. Tim O'Dell's shop is Hawaii's largest Walk-in Humidor with over 500 box selections of the highest quality cigars. He is located at 74-5602 Alapa St. in the Old Industrial area in Kailua-Kona. Tim will also deliver and ship for customers. Call 329-3663.

# KEEP KONA COUNTRY!

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

yard 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

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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 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,



*Turn of the century sea wall construction on Alii Drive. Back in the days when Kailua was only a cattle shipping town. Photo courtesy of the Kona Historical Society.*



*Kailua Bay Charter Company's Glassbottom boat cruise is a great way to see Kailua-Kona from both above and below the water.*

and sigh for a land where ye may fold your tired hands and slumber your lives peacefully away. pack up your carpetsacks and go to Kailua! A week there ought to cure the saddest of you all."

Up until the early 1970's the population was no more than 700 people, today the population of Kailua is around 35,000 and growing rapidly. Directly contributing to this outbreak of growth is the recent influx of realtors,

developers and land speculators that pay little or no attention to the sanity of the place. Looking beyond the trafficky 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



*Kona's abundant plumeria. If you smell lemon in the air, chances are they are close by.*

**329-3663 for the best cigars**



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.*

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.

The local kamaaina flavor

## HOLUALOA

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

breezes which weave their way through the groves of coffee trees lining the slopes of Mt. Hualalai. Steeped in natural beauty and tradition, this little mountainside coffee town blends a touch of today's art with a passion for the simpler life of the past.

Start your visit at the local coffee shop, **Holuakoa Cafe**, the "Cheers" of Holualoa. If you are lucky enough to meet the owner, Meggi Worbach, you will understand why



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

*Holuakoa Cafe*

**ESPRESSO BAR**

HOURS:

Mon-Sat 6:30am - 3pm

Closed Sunday

**322-CAFE**



Holualoa, Hawaii  
96725

100% Kona Coffee and Coffees From Around The World • Pastry • Salad Light Fare • Indonesian Imports • Gifts  
Enjoy a wide selection of my coffee drinks while you converse with friendly locals and island travelers. Or, simply relax in the cafe's tropical garden.

Aloha, *Meggi*

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

**T**here is, perhaps, no other region on the Big Island shrouded in more history than the district of South Kona. Whether it be the origins of Kona coffee, the ancient Hawaiian village setting of *Pu'uhonua O Honaunau* (Place of Refuge) National Park, or the Painted Church nestled along the hillside overlooking Kealakekua Bay, the spot where the famous English explorer Captain Cook met his fate in 1779, South Kona will keep the historically minded visitor busy weaving their way through its network of mountain roads.

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

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

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

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



Relaxing in Kealakekua Bay

to England.

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

\$3.99 "Local-Style" Breakfast • Fresh Catch Pitas • Lamb Pitas • Great Greek Salads



Ted's  
KONA THEATER  
Cafe

*Great Food at a Great Price  
in a historic setting.*

Breakfast: Tue-Sun 7:30am to 2pm

Dinner: Fri-Mon 5 to 8:30pm

Located on Hwy. 11 between mile markers 109 & 110 in Captain Cook

328-2244

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



*Tikis in the golden sunset at Pu'uhonua o Honaunau (Place of Refuge) National Park*

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.

## Places of Interest

When traveling through South Kona you definitely do not want to miss the opportunity to visit



one of the region's working Kona coffee farms. On Painted Church Rd, you will pass **Bay View Farm and Mill**, family owned and operated by New Hampshire native Andy Roy and his wife Rosalyn. Over the distant hum of pulping and grading machines the sweet and damp smell of freshly milled coffee cherry fills the air during the fall and winter coffee season. Bay View has a coffee sampling room and gift shop along with their milling operation and guests have the opportunity here to 'cup up' some 100% pure Kona coffee. In Kealahou, **Greenwell Farms** also offers visitors a personal guided tour of their farm and mill. The Greenwell family has been involved with the Kona coffee industry for over a hundred years and descendants to the founder, Henry Nicholas Greenwell, still work the farm. The tour of the farm concludes with a cupping of the farm's Estate Kona coffee and the opportunity to purchase some of this legendary family coffee. Also located in this region of South Kona is the **Captain Cook Coffee Company** dating back to 1898. The mill is currently owned by Mark Mountanos and Steve McLaughlin of San Francisco. Mark is the fourth generation of his family to operate the company. Captain Cook is primarily a processor, miller and exporter of Kona coffee but has also expanded its business into retail and offers mail order buyers an 800# to call for roasted coffee. If you are looking for a spot to eat while you are touring the coffee farms of the region a good place to visit is the historic **1929 Kona Theater** in Captain Cook. With the help of the community, owner Ted Geogakis, has begun a refurbishing project that has transformed the front part of the Theater into a local-style cafe. Open daily for breakfast until 2pm and dinner starting at 5pm Ted and his staff serves up some tasty and affordable local cuisine. If you have been enjoying the view of majestic Kealahou Bay during your trip through South Kona and are wondering how to visit this marine sanctuary up close let **Sea Quest Rafting** get you there. They limit their tours to 6 passengers for personalized snorkeling and historic site exploration. Leaving daily from Keauhou Bay Sea Quest accesses lava tubes, sea caves and reefs. Snacks and snorkel gear are provided. Call 329-7238.

# Big Island Lodging

## HAMAKUA REGION

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

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

## HILO REGION



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

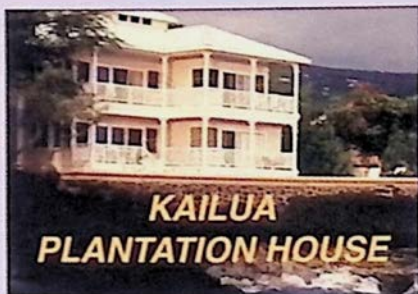
This AAA approved 4 star B&B overlooks beautiful Honolii surfing beach and Hilo Bay. All private baths, cable TV, ocean front views, pool & hot tub, full breakfast-quiet area. Guests treated as family. 100% Kona coffee served. Chosen among top 100 B&B's in USA and Canada. Rates: \$85 and up dbl. occupancy.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

**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: Todd Miller & Amy Siripom, 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.

## VOLCANO REGION



**Kilauea Lodge** Innkeepers: Lorna & Albert Jeyte, P.O. Box 116, Volcano, HI 96785. **Ph: (808) 967-7366 Fax: (808) 967-7367 email: stay@kilauea-lodge.com**

Historic mountain lodge with popular restaurant rated **TOP TABLES HAWAII**. Romantic rooms and cottages. Fireplaces, colorful comforters, original local art. Common Room with VCR, games, library, fireplaces. Ohia forest with native birds. Full breakfast included. Rates \$100-145.

# Coffee Times

**100% PURE KONA COFFEE**

*The Finest Coffee in the World!*



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

any other, be it grown where it may and call it by what name you please."

Grown since 1828 Kona Coffee is widely acclaimed as 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 "Letters From Hawaii", "Kona coffee has a richer flavor than

## **100% 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% 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)*

# Coffee Times

## 100% PURE HAWAIIAN COFFEE

### 100% MAUI COFFEE

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.

#### 100% Maui 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.

#### 100% Maui 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.

#### 100% Maui 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.

#### 100% Maui 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

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.

# Coffee Times

## 100% HAWAIIAN FOODS & GIFTS



### 100% Kona Macadamia Nuts

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

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

### Washed 100% Hawaiian Cane Sugar

Our sugar is 100% pure Hawaiian and will compliment your coffee or baked goods like no other. It is the best and most natural sweetener in the world.

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

### 100% Organic Hawaiian Honey

**3 Types: Volcano Lehua, South Point Christmas Berry,  
or Hilo Macadamia Nut**

Our 100% Hawaiian honey is raw and unprocessed and some of the cleanest on earth and is collected from 3 different hive locations on the Big Island.

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

### Organic Spirulina Pacifica Tablets

Grown in Kona, 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.

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

*Shipping weight is 1 pound per bottle*

### Chocolate Covered 100% Kona Macadamia Nuts

100% Kona Macadamia Nuts draped in rich gourmet dark chocolate.

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

### Chocolate Covered 100% Kona Peaberry Coffee Beans

Medium roasted 100% Kona Peaberry coffee beans draped in rich gourmet dark chocolate.

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

### Official Coffee Times T-Shirts

Custom printed in our signature coffee brown color choose between the funny anti-Kona coffee counterfeiting cartoon or coffee label design shirts.

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

### Official Coffee Times 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.*



# Coffee Times

## HAWAIIAN TROPICAL FLOWERS

Our tropical flowers are grown exclusively on the Big Island of Hawaii. We ship by Federal Express and guarantee delivery within 48 hours and each box comes with a gift note and full arranging instructions.

### Dendrobium (purple) Orchids

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

### Oncidium (yellow) 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

### 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 and Dendrobium Orchid Mix

- 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

### Hawaiian Mixes

- CTF 18 3 orchids, 6 anthuriums, 3 birds of paradise, 6 greens \$37.00
- CTF 19 3 orchids, 9 anthuriums, 2 heliconia, 6 greens \$44.00

**Largest Mail  
Order Selection  
in Hawaii!**



### Hawaiian Mix

- CTF 20 12 orchids, 12 anthuriums, 2 heliconia, 1 bird of paradise, 1 protea, 6 greens \$73.00
- CTF 21 6 orchids, 12 anthuriums, 2 heliconia, 6 greens \$49.00
- CTF 22 12 orchids, 12 anthuriums, 4 heliconia, 6 greens \$68.00
- CTF 23 18 orchids, 18 anthuriums, 4 heliconia, 4 protea, 6 greens \$110.00

### 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
- CTF 30 Haku (head lei) with white orchids and natural Hawaiian greens \$45.00
- CTF 31 Haku (head lei) with rosebuds and orchids and natural Hawaiian greens \$48.00
- CTF 32 Haku (head lei) with 4 - 5 different Hawaiian flowers and natural Hawaiian greens \$53.00
- CTF 33 Traditional Hawaiian maile lei. (perfect for weddings, birthdays, graduations and special events) \$31.00

**FedEx**  
Federal Express



Cards

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



# Coffee Times

**SATISFACTION  
GUARANTEED**



## ORDER BY MAIL

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

**Delivery Charges** \$ \_\_\_\_\_

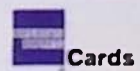
In U.S. please add \$3.50 for the 1st pound and \$2.00 for each additional pound  
(Call for international shipping fees)

**GRAND TOTAL** \$ \_\_\_\_\_

Please mail with check or money order to:

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

### Pay by Credit Card



(MC) (VISA) (AM EX)#: \_\_\_\_\_ Exp. Date: \_\_\_\_ / \_\_\_\_  
circle one

Name: \_\_\_\_\_ Signature: \_\_\_\_\_

Optional Billing Address: \_\_\_\_\_

Ship To: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Gift Note: \_\_\_\_\_  
\_\_\_\_\_



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

# TASTE THE FLAVORS OF HAWAII AT KONA'S ONLY BREWPUB

FRESH  
BREWED  
BEER



GOURMET  
PIZZAS AND  
SALADS

**Longboard Lager** is aged for a full month at cool temperatures to create a very refreshing and smooth beer. It's malty sweetness balances beautifully with the hop aroma which evokes a slightly spicy note, making this the perfect thirst quencher.



**Pacific Golden Ale** is a perfect introduction to the Kona Brewing Company's selection of hand crafted fresh Hawaiian Ales. This medium hopped, medium bodied ale is brewed for ideal drink-ability as well as a perfect celebration beer!



**Fire Rock Pale Ale**, with a rich amber color, is a classic, full-bodied hand crafted microbrew. Mt. Hood and Cascade hops characterize this "beer lover's beer" to make it our most flavorful ale. Order a Fire Rock Pale Ale to douse the flames and refresh your spirit!



**Lilikoi Wheat Ale** is brewed with Island grown lilikoi (passion fruit) and generous amounts of Wheat and Hallertau hops. This unfiltered ale has a light, smooth body and a unique, fruity flavor. A perfect compliment to the exotic flavors in our local cuisine.



**ASK FOR KONA  
BREW AT  
HAWAII'S  
FINER  
RESTAURANTS  
AND  
MARKETS**

Kona Brewing Co. invites you to visit our brewery and brewpub. We serve delicious gourmet pizza and salads with fresh, locally grown greens and farm fresh ingredients in all our recipes. We are the Big Island's only brewpub serving Visitors and Kama'ainas a unique blend of exotic local flavors matched perfectly with our hand crafted ales. The ambience you've been looking for with the value that's hard to find. Certainly worth a taste while visiting Kona. Cheers!

**CORNER OF KUAKINI AND PALANI IN THE NORTH KONA  
SHOPPING CENTER (BEHIND ZAC'S BUSINESS CENTER)**

**329-BREW (2739)**



**EDDIE KAMAE, BY HERB KAWAINUI KANE**

Virtuoso of the ukulele and leader of the "Sons of Hawai'i," Eddie Kamae is also a musicologist whose tireless interviewing and collecting has saved many old songs which would otherwise have been lost.

Other words and images by Herb Kawainui Kane can be found in his book *Voyagers*. The 176 page color book features 140 examples of Herb's paintings including myths, legends and history of Hawaii and the South Pacific. An artist signed copy of this book can be purchased exclusively through *Coffee Times*.

**Personally Signed Book is Only \$24.95**



**1-800-750-5662**

**Coffee Times**

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