

FALL/WINTER 1999-2000

COMPLIMENTARY NO. 57

Coffee Times

The Alternative Guide to the Big Island of Hawaii



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Regional Sections, Calendar, Points of Interest, Spectacular Art & Photography

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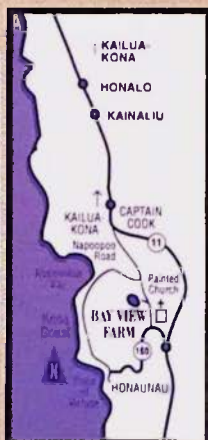


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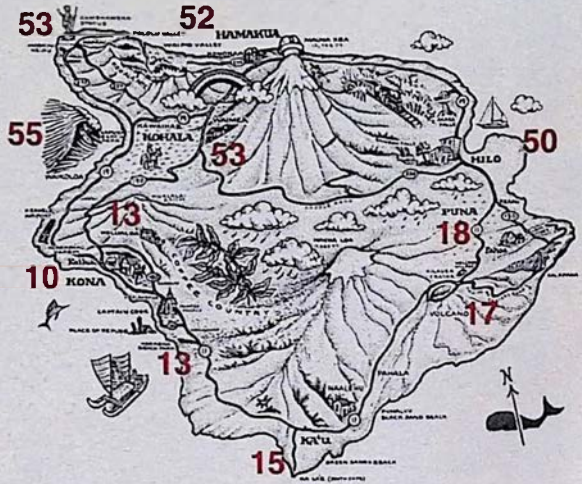
Welcome to The Big Island. Ready for some Fun?

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Box 1092, Captain Cook, HI 96704

EMAIL: coftimes@gte.net

Ph/Fax: 1-800-750-KONA (5662)

Publisher and Founder

Les Drent

Contributors

- Photography: **Kirk Aeder**
- Stories: **Betty Fullard-Leo**
Lance Tominaga
- Internet: **Andrew Nisbet**

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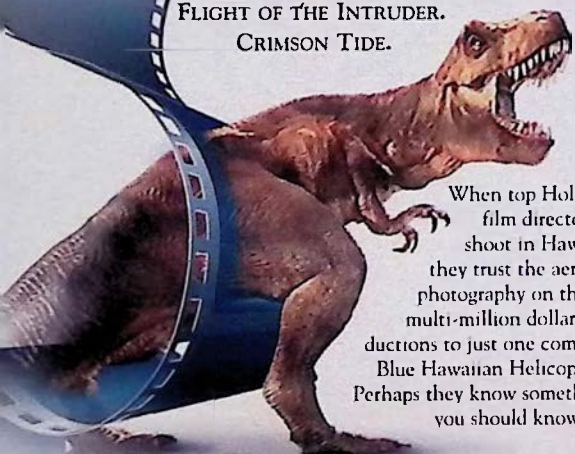
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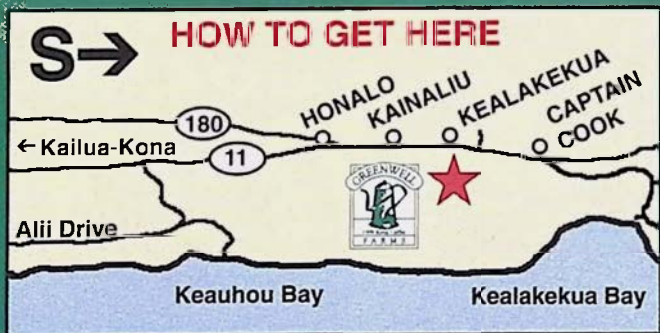
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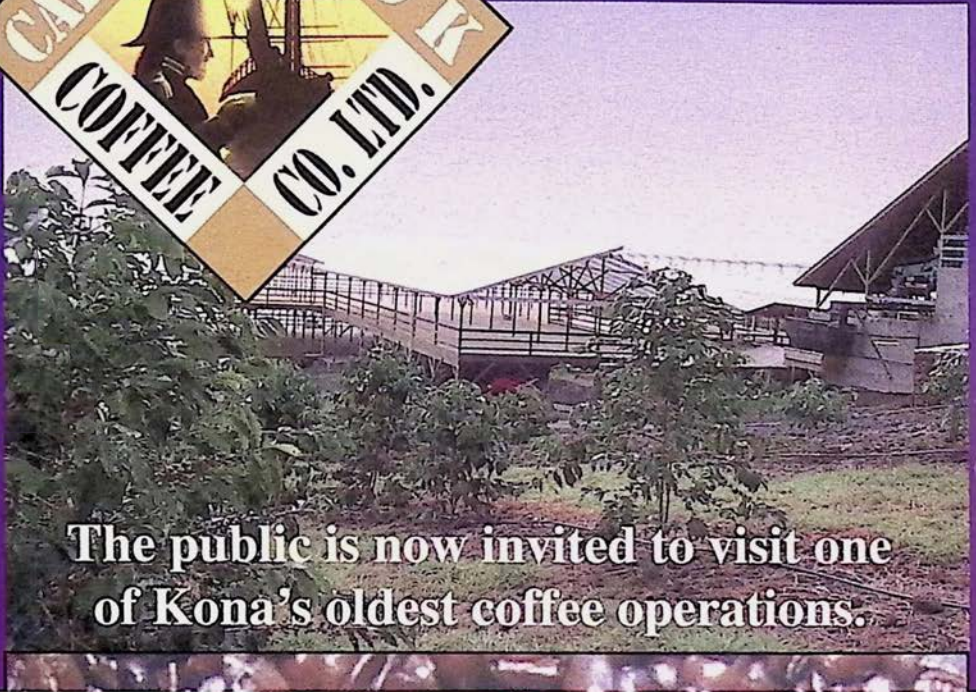
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Aloha and Welcome to the Big Island!

by Les Drent



KIRK AEDER

Horseback riders look north from atop majestic Pololu Valley.

Well... you made it. Now don't you feel good? If you are looking for a little direction follow me and I'll guide you around our island paradise.

You most likely landed in either Hilo or Kona which host the two primary airports on the Island. Since we can't begin our tour of our Island at both places at the same time we'll start this guide in Kona. For you folks in Hilo... too bad you're out of luck. Just kidding. No worries really... just flip ahead in our magazine and start the guide from the Hilo region. Like all things Hawaiian it's really quite easy. And that's probably why you chose to visit us on your vacation, not to mention our weather, people, interesting culture and warm aloha spirit. Our magazine's coverage of these cultural and historical topics is what separates us from the rest of the advertorial and discount magazines out there so we're glad you found us and we're ready to introduce you to the real Hawaii.

Before we begin the tour let's all remember the phrase, "when in Rome do as the Romans do." In Hawaii this means driving slow, yielding for everyone, and showing aloha to everyone you meet.

Three other items that your past fellow visitors have informed me to remind you of are remembering to take off your rings (newlyweds) and any loose jewelry before going into the water; locking your cars even though 99.999 percent of the people in Hawaii aren't thieves; and the importance of using sun block even if you insist on not needing it. My own haole (white person) motto for sun block is, "you'll burn with it, you'll burn worse without it!" With all that out of the way it's now time to have some fun so hang loose... you're in Hawai'i Nei now!

NORTH KONA

Located in the busiest and most widely known part of the Big Island is the district of North Kona and the seaside village of Kailua. Nestled in this busyness are a few significant historical and cultural landmarks. Beside the Kailua pier is **`Ahu'ena Heiau** built in 1817. This ancient temple which was built on a rock platform was dedicated to patron spirits of learning, the arts, and healing. **King Kamehameha** also made his home here in a thatched hut where he could maintain control over boats entering and leaving the bay. Kamehameha also monitored the farming pursuits of his village from **`Ahu'ena**. Also on Alii Drive is



KIRK AEDER

St. Peters catholic church, the site of many a wedding, sits beachside at Kahalu'u Beach Park.

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.

KEEP KONA COUNTRY!

Mokuaikaua Church. Built in the 1820's Mokuaikaua was the first Christian church to be built by western missionaries. Across the street is **Hulihee Palace**, a nineteenth century vacation home to some of Hawaii's monarchy. Hulihee was built in 1838 and today serves as a museum open daily to the public. Occasionally, throughout the week, some of Hawaii's youngsters can be seen in the courtyard under the shade of giant banyan trees practicing hula under the direction of a



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

Mark Twain, 1866

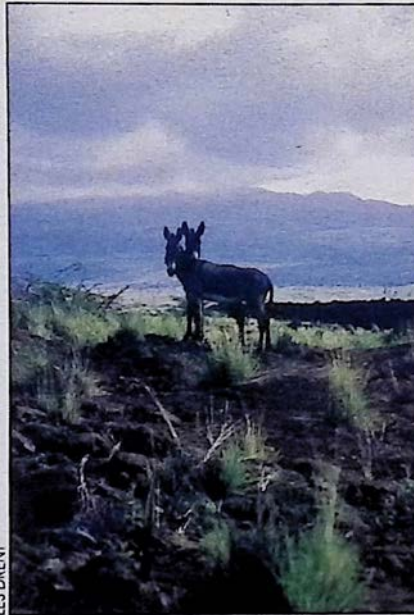
kumu hula (teacher of hula). Later in the nineteenth century Kailua was a village that was used primarily as a sea port for shipping cattle, coffee and sugar off island. Most of the population in Kona lived in the mountainside towns between Honaunau and Holualoa along a stretch of road still called Mamalahoa Highway. The town of Kailua, for the most part, was always a sleepy kind of village. 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 timeshare developers, and ealtors that make their business only in land speculation. Unfortunately these folks pay little or no attention to the sanity of the place so if you want to do us locals a favor, ignore them. Looking beyond the traffic and bustle of Kailua their are many wonderful opportunities for personal dining, shopping and tour experiences around

the town. This district of North Kona also hosts some of the Big Islands most beautiful white sand beaches. A short drive north of Honokohau Harbor on Queen Ka'ahumanu Highway are the beaches of **Makalawena**, and **Mahai'ula**. These beaches require a short hike to access them. Easier to reach and located on Alii Drive to the south are **Kahalu'u Beach Park** and **Magic Sand's**. Both these popular 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.



LES DRENT

Wild donkeys now roam the countrysides of North Kona.

HOLUALOA

Days pass slowly in the artist's retreat town of Holualoa, almost like the gentle mountain breezes which weave their way through the groves of coffee trees lining the slopes of **Mt. Hualalai**. Steeped in natural beauty and tradition, this little mountainside coffee town blends a touch of today's art with a passion for the simpler life of the past.

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 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 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



The rustic but always lively Holuakoa Cafe in the village of Holualoa.

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, its only a fifteen minute drive up the mountain. You'll love this little country town, it's everything Hawaii is all about.

SOUTH KONA

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

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Aloha, *Meggi*

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.

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 Kealahou. 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 Kealahou 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.

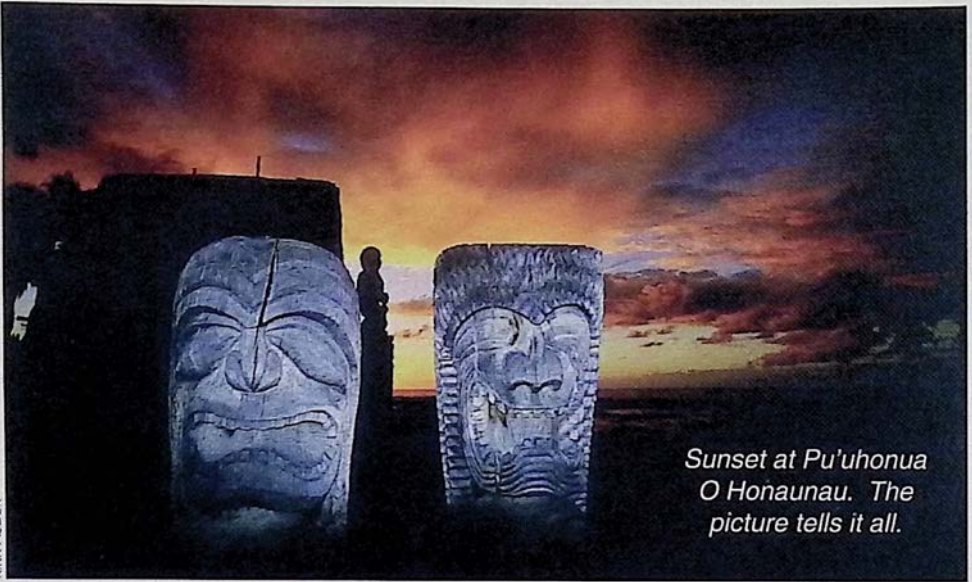
At the bottom of Napoopoo Road is **Hikiau Heiau** at Kealahou Bay, and a white stone monument across the bay that marks the spot where Captain Cook was killed in 1779. The story behind Cook's death was that it was the result of a failed attempt by Cook and his soldiers to exchange the high chief Kalaniopuu hostage in return for a cutter that was stolen the night before. Cook, who had come south to the Hawaiian Islands seeking shelter for the winter months, was in search of a northwest passage to England.

A lower coastal road connects Kealahou Bay to **Pu'uhooua 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



KIRK AEDER

Near the place of refuge, Honaunau is a popular fishing, scuba, and snorkeling spot for locals and visitors alike.



*Sunset at Pu'uhonua
O Honaunau. The
picture tells it all.*

breaker could reach this sanctuary his life would be spared. Some of these kapu that governed the common people included not being allowed to walk in the footsteps of the chiefs or to touch their possessions. Other rules forbade commoners from eating foods reserved for offering to the gods, and women were not allowed to eat with the men. The gathering of wood, seasons for fishing and the taking of animals as well as the hula were also controlled under the kapu system. Other features at the park are lokos (ancient fish ponds), haies (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. Check at the Park's visitor center to find out about any special programs that may be happening at the park during your stay.

KA'U REGION

South Point, U.S.A.

If you are actually travelling in the direction this guide has led you then

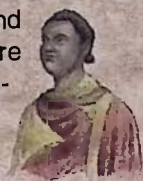
you should be heading south towards the Ka'u region. If not than you obviously chose a different direction which is fine because there are not too many wrong turns in paradise unless it's late and you're hours from your hotel, with no radio stations coming in and you're about to be cut off by a river of molten lava. Don't laugh, it's happened, those footprints in the lava rock didn't get placed their by someone on their way to the beach. Wherever you are on the Big Island right now that's fine you've probably learned to improvise in the use of this guide. Congratulations you're brain is still functioning even though you're on vacation in Hawaii.



South Point, U.S.A. drops forty feet to the ocean's surface and ladders must be used by fisherman to access their boats.

Places of Interest

While in the Ka'u region you find yourself wanting to learn more about the opportunity of purchasing real estate on the Big Island there is only one place to go. **South Point Properties**, the southern most real estate office in the USA, offers free maps to travelers and advice on buying real estate in Hawaii. Stop in and say hello and get some free advice while you're at it.



The actual place where Polynesians first stepped foot in Hawaii will always remain a mystery, but it was probably somewhere near the southern tip of the Big Island. This area seems like a probable place because their approach would have been from the south, where all of Polynesia lay. When sailing north, the Big Island would be the first island they would have seen, and South Point would have been the nearest landfall. Aside from the logic of such a choice, there is archaeological evidence supporting the supposition of a landing near **Ka Lae**, as the Hawaiians call the most southern tip of the island of Hawaii. Excavation of lava tubes, that were used as shelters, near Kailikii and Waiahukuni, villages four miles northwest of the Ka Lae, indicate people were using them by A.D.750. There is other evidence that indicates people first were in the area as early as A.D. 200.

The cliff near **South Point Park** is a common mooring place for modern day fishermen who find these waters a rich resource. From the precipice the drop is about forty feet to the ocean's surface, but the cliff base goes down another thirty feet below the surface of the water. Ladders, hung to make access to the boats easier, swing freely in the air just above the sea. The cliff is deeply undercut. In the heat of the day the water looks inviting. It is so clear the bottom can be seen plainly. For some there might be a temptation to leap into the cool water, and climb back up the ladder. It looks inviting, but don't do it. A swift current runs along the

shore. The flow will carry anyone in the water straight out to sea. It is called the Halaea Current, named for a chief who was carried off to his death.

One of South Point's most famous scenic spots is **Mahana Beach**, also called Green Sands Beach because it has a distinctive golden 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

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and the not so active remains of the old **Pahala Theater**. **Pahala** is a great place to gain perspective into what life was like on a sugar plantation a hundred years ago. Take time to also drive into the lush tropical **Wood Valley** and past a **Buddhist temple** also located near Pahala. Ask for specific directions to those sights at the local general supermarket, there is only one.

VOLCANO HAWAII

Welcome to Madame Pele's dwelling. She is goddess of the volcano. **Volcanoes National Park** has one entrance, off Route 11, 30 miles south from Hilo or 95 miles east from Kona. The park is open 24 hours a day all year round and requires a \$10.00 entrance fee per vehicle which is valid for 7 consecutive days. The hiker/bicyclist/bus passenger fee for people over 16 and under 62 is \$5.00. When you enter the park during daytime hours you will receive a park brochure at the entrance station. If you enter the park after hours you may pick up the brochure at the **Kilauea Visitor Center** which is located a quarter mile from the entrance on **Crater Rim Drive**. The visitor center is open from 7:45 a.m. to 5:00 p.m. daily. Visitors are encouraged to take the time to carefully read the park regulations and guidelines. The volcano fumes that exist in

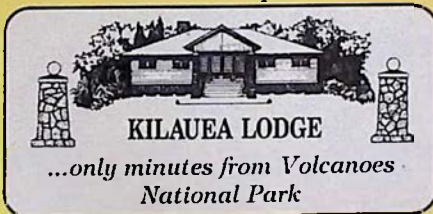
the park may create a health hazard for pregnant women, infants and people with heart or respiratory problems. People at risk should avoid stopping at the **Sulphur Banks, Halema'uma'u Crater** and other areas where volcanic fumes are present.

Overnight trips in the park require a backcountry permit that can be obtained at no charge at the Kilauea Visitor Center. Once inside the park enjoy the 25-minute movie on eruptions shown hourly at the visitor's center. Other attractions are the **Thomas A. Jaggar Museum** three miles inside the park along Crater Rim Drive, **The Volcano House, Thurston Lava Tube** and scenic vistas. Depending on the timing of your visit you might have a chance to see the volcano erupting. A 45 minute drive to the end of Chain of Craters Road and a short hike will get you to the most recent **lava flow** area. The new coastline is unstable and can



A passing nene greets visitors at Kilauea crater lookout

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www.volcanowinery.com

Places of Interest

Lodging, gas, camping supplies and dining all can be found in Volcano Village just a short drive from the park. While in Volcano don't miss visiting the world's most unique winery. No one else makes tropical fruit blends or 100% honey (no grapes) wines. The **Volcano Winery** also makes three excellent Symphony grape wines and their new tasting room offers free tasting and elegant gift items. Perhaps one of the most memorable dining experiences on the Big Island can be found at **Kilauea Lodge**, which features continental cuisine beside the historic Fireplace of Friendship. The mountain lodge also hosts thirteen romantic rooms for overnight visitors.



Volcano's abundant ohia blossom bursting in the tropical sun.

collapse into the sea at anytime without warning. Obey all park signs. Do not enter any closed areas! The park also offers many other hiking opportunities which are mapped out in the park

brochure.

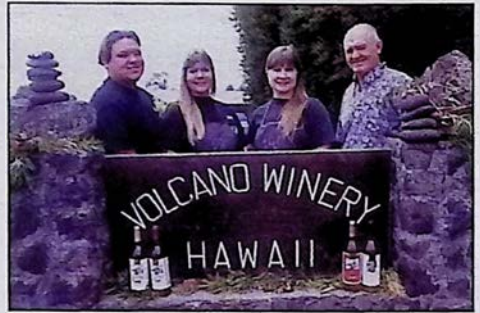
A reminder to drive slowly and carefully while touring the park as it will help to protect Hawaii's endangered state bird, the **nene**.

FOR SPECIFIC PARK INFORMATION

Call Volcanoes National Park at
(808) 985-6000

PUNA and PAHOA

For visitors who want to experience the true feeling of old Hawaii, Pahoia village holds the key to this untouched past. First a rugged sawmill town then a sugar town and also a crossroad on the old railroad, **Main Street Pahoia** has maintained its western style storefronts and wood boardwalks in a charming



From left to right: Brooks, Laura, Alisa, and Doc McKinney of Volcano Winery.

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 a personable meal. 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

Places of Interest

One of the nicest things about dining out in Pahoia is that you are guaranteed to get an authentic plate of food at most of its restaurants. At **The Godmother Italian Restaurant** New York native and owner Liz Cestare has brought not only the taste of rich pasta but a little Big Apple character to this little Hawaiian village. Just up the street from The Godmother is **Luquin's Mexican Restaurant**, the busiest dining spot in Pahoia. A full bar, fast service, and a lively atmosphere are all guaranteed by Salvador Luquin, owner, chef and former Mexico native. The great food at Luquin's is also very reasonably priced. Whatever your taste for food is Pahoia village is a great place to wander through during your trip through the Puna district.



KIRK AEDER

A green sea turtle contemplates a landing at Isaac Hale Beach Park

the **Lava Tree State Park**, steam vents, groves of papaya trees and black sand beaches along the rugged Puna coast. From the bays at **Isaac Hale Beach Park** to the area of Puna once known as **Kalapana** the coastal road, Route 137, winds through untouched pine forests, open pastures and dense tropical foliage. While traveling on 137 you will also pass seaside pools and quiet fishing spots perfect for picnicking

or a relaxing snooze. It's no wonder that many tour guides around the Big Island tout Puna as the most scenic and rural area of the Big Island. Visitors are warned however that a prolonged stay in this Aloha time capsule may make leaving a very difficult task.

HILO & EAST HAWAII

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

yesterday town. Aiding this effort are the wealth of new businesses occupying Hilo's old buildings.

Adding to this old Hawaii feeling is the daily **Suisan Fish Market Auction** and the *cont. on page 50*

The Godmother 965-0055

Breakfast 8-11am,
Lunch 11am-3pm,
Dinner 5-Closing

EVERYTHING
HOMEMADE

Delicious authentic
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Pahoia Village

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965-9990

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& HAWAIIANA
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KONA COFFEE PIONEERS' CONTRIBUTION TO THE “AMERICAN DREAM”

presented by the Kona Coffee Living History Farm



The “American Dream” was founded on the principals and idealism of equality, determination and freedom. Often the “American Dream” is associated with European immigrants leaving economic privation and political and religious oppression in their homelands to build a new and better life in America. The thirty-eight million people, who emigrated to the U.S. between 1820 and 1940, endured hardship and uncertainty for the opportunity to build a new life. America’s economic opportunity, religious freedom, and system of justice were powerful inducements to immigrants seeking a new and better life for their families. What is sometimes forgotten is the large number of Asian immigrants that also contributed to making the “American Dream” a reality.

THE OUTSIDE WORLD DISCOVERS KONA COFFEE

When Captain James Cook landed at Kealahou Bay, he and his crew found a fertile agricultural region with an abundance of breadfruit, sugar cane, sweet potato, taro, and banana growing at elevations of approximately 1000 and 2000 feet. When the outside world learned about this exceptionally fertile region known as the Kona district, entrepreneurs began introducing new crops such as tobacco, pineapple, sisal, cotton, commercial sugar cane, and coffee. Of these experimental crops, coffee is the only commercial crop that prevailed through the many booms and busts in its long history, and is now recognized as one of the world's premier gourmet coffees.

Coffee first came to Kona as

an ornamental in 1828, when a missionary introduced plant cuttings to the fertile growing region above Kealahou Bay. The commercial

success of coffee supported the establishment of large plantations by European and American planters in the Kona district, beginning in the 1840s. The first Kona coffee pioneers were American and European planters, and Hawaiian landowners.

A diverse population of Caucasian, Hawaiian, Chinese, Portuguese, Japanese and Filipino laborers were involved in the production, processing and export of

coffee between 1840 and 1945. By the 1890s, large coffee plantations were no longer economically feasible because of rising labor costs, crop surpluses and world market conditions. In response to the uncertain economic conditions, plantation owners began to divide large acreage into five-to ten- acre farms. Initially, Portuguese immigrants (1880s-1890s) worked the small coffee farms. It was during this same time-period that Japanese immigrants, who had either completed their contracts or were escaping from the harsh living conditions on the sugar plantations in Hamakua and Kohala districts, began to find their way to the Kona district.

By the late 1890s, many of the Portuguese immigrants had diversified from coffee to starting dairies and



South Kona's Ikeda coffee farm and Greenwell ranch as they appeared in 1925. Photo courtesy of the Kona Historical Society.

ranches. Japanese immigrants filled the void left by the Portuguese. Many of the early Japanese plantation laborers were raised on farms in Japan,

and the opportunity to work as independent farmers was attractive. At first, landowners and tenant farmers maintained a sharecropping relationship, with portions of the coffee crop owed to the landowner at the end of the year. Gradually, leasehold agreements were negotiated, creating independently operated farms and the paying of lease rents and taxes replaced giving a portion of the crop to landowners. The remote Kona district

By 1910, nearly all the coffee land in Kona was being farmed by Issei (first generation Japanese immigrants) under tenant lease arrangements. As these immigrant pioneers established their place in Kona, they adapted traditional Japanese architectural and building techniques, agricultural methods, religious practices, and cultural ways of life to their new environment. Japanese farmers are credited for improving milling and processing technology and agricultural practices for Kona coffee. Within thirty years of their immigration, Japanese pioneers and their Hawaii-born children were the predominant population in the Kona district.

The success of the Japanese



became a haven for Japanese immigrants disenchanted with life on the large sugar plantations. Kona offered the opportunity, with little capital required, to achieve financial and personal independence unattainable in Japan or on large plantations.

D. Uchida Kona Coffee Living History Farm Photographs:

On page 20 a woman hand picks Kona coffee; above is a view of the farm's kitchen; to the right a woman rakes sun drying coffee on a hoshidana, below is a panoramic view of the preserved D. Uchida farm and on page 24 is the farm's wooden water tank.

ALL PHOTOS ARE COURTESY OF THE KONA HISTORICAL SOCIETY



The Kona Coffee Living History Farm is located approximately three miles south of the Greenwell Store Museum in Kealahou

coffee farmers encouraged other ethnic groups to become coffee farmers, creating a mosaic of cultures that shaped the Kona coffee industry, and helped create the multi-cultural "Kona coffee lifestyle," which still thrives today. Second generation (Nisei) Japanese-Americans born on coffee farms continue to farm lands cleared and planted by their parents, as do third & fourth generation (Sansei & Yonsei) Japanese-Americans, Filipinos, Hawaiians, and Portuguese. Starting in the 1970s, people of mixed ethnicity moved from the U.S. mainland and became part of the Kona coffee story by purchasing land and establishing coffee farms. After decades of hard work and struggle by past and recent pioneers, Kona coffee is renowned worldwide as a premier coffee known for consistent body and rich full flavor. Hawaii is the only state in the U.S. where coffee is grown.



Kona Coffee Living History Farm (D. Uchida Farm)

A number of years ago, the Kona Historical Society, recognizing the importance of the Kona coffee farming story, initiated efforts to preserve this aspect of the multi-cultural heritage of Kona. The Kona Coffee Living History Farm keeps alive a rapidly disappearing way of life that is unique in American culture, yet typical in the district of Kona on the island of Hawaii. The Kona Coffee Living History Farm is the only living history farm in the state of Hawaii.

The Kona Coffee Living History Farm captures the day-to-day experience of immigrants confronted with adversity, personal and cultural isolation and loneliness, and how they surmounted these difficult challenges to build families and associations

that provided purposeful work, a sense of belonging, and a sense of place. The Kona Coffee Living History Farm preserves the story of what local folks refer to as "growing up in the coffee lands."

Families working early Kona coffee farms strived to be self-sufficient, growing much of their own food and producing many goods with their own labor. The women supplemented family incomes through cottage industries such as sewing clothing, weaving lauhala, and preparing and processing

food to sell. Kona coffee farm families placed a high value on frugality, hard work, and education.

The Kona Living History Farm focuses on the stories, the lifestyle, and the roles of the Issei (first generation, immigrants) who laid the foundation for their children, Nissei (second generation, first generation born in Hawaii) and grandchildren, Sansei (third generation, second generation born in Hawaii), who even today are a major factor in the Kona coffee industry.

Kona Coffee Living History Farm - Tours

Tour groups are small, usually with no more than twelve visitors per guide. The tours provide each person with a unique personalized experience

of a family coffee farm during the years 1925 to 1945. Kona Coffee Living History Farm tour guides and interpreters welcome and interact with visitors as *ohana* (family). The



"family visits" provide many opportunities for individual interaction and questions, allowing the visitor to savor the experience and delve into aspects of personal interest.

The Kona Coffee Living History Farm tours are about 2 to 2½ hours and will be provided by reservations only. The tours start with an orientation at the Greenwell Store Museum (Kona Historical Society Headquarters). The Kona Coffee Living History Farm is located approximately three miles south of the Greenwell

Store Museum in Kealahou, South Kona on the island of Hawaii in the heart of the Kona Coffee Belt.

Visitors to the Kona Coffee Living History Farm, which was homesteaded in 1900, are welcomed and greeted by uniformed guides and costumed interpreters. The animals to be seen on the Farm include a mild-mannered donkey named Hina, free-ranging chickens and friendly cats.

Visitors will be guided through the producing coffee orchard, which include diversified plantings of macadamia nut, avocado, papaya and citrus trees. After the walk through the orchard, visitors will tour the original six-room, single-story farm house, coffee processing mill (*kuriba*), drying roof (*hoshidana*), and see the out buildings - water catchment tanks, a Japanese style bathhouse, outhouse, and chicken coop.

Farm visitors are provided historically accurate interpretations, personalized attention, and treated to hands-on demonstrations by guides and costumed interpreters who engage visitors in meaningful activities and "talk-story" conversations. Visitors will tour the kitchen, which has changed remarkably little since it was first constructed. Visitors will see the stone fireplace where rice and vegetables were prepared, learn about the above ground plumbing, and how smoke from daily cooking on the wood-burning stove stained the interior walls black. Visitors will see many of the original handmade and modified tools, well-preserved household items and furniture, and the family vegetable garden and ornamentals.

"Family visits" to the Kona Coffee Living History Farm are much more than tours, they are unforgettable, entertaining and highly educational visits back to a bygone era in Hawaii - to historic Kona, and a unique American way of life.



Kona Coffee Living History Farm



Funded in part by

NATIONAL ENDOWMENT FOR THE
HUMANITIES

Kona Coffee Living History Farm Tours are about 2 hours. The tours start with an orientation at the Greenwell Store Museum. Reservations are required.

Presented by

THE KONA

HISTORICAL SOCIETY

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LO'IHI

Hawai'i's "Coming Attraction"

By Lance Tominaga

As sci-fi fanatics geared up for the May release of *The Phantom Menace*, the next installment of George Lucas's *Star Wars* series, another blockbuster sequel rose quietly in waters off the Big Island.

While Jedi-geeks and Ewok-aholics had to wait 16 years for *Menace*, however, Hawai'i residents had to wait a little longer for Lo'ihi—perhaps, say, a thousand lifetimes!

Yes, a long, long time from now, in a place not too far away, Lo'ihi will break the ocean's surface and become the next Hawaiian island. Located 20 miles off the southeast coast of the Big Island, Lo'ihi (meaning "long, tall") is Hawai'i's youngest volcano, rising three miles from the ocean floor to approximately 3,000 feet below the ocean's surface. "Lo'ihi is certainly going to be the next Hawaiian island if it keeps growing, although we have no guarantee it will keep growing," says Fred Duennebie, University of Hawai'i-Manoa geology professor, and a leading scientist in Lo'ihi research. "If it does, it should break the surface in about 100,000 years. And then if it keeps growing after that, it will probably join the Big Island in another 50,000-

100,000 years."

In other words, don't draw up any real estate plans for Lo'ihi just yet. Still, Lo'ihi has come a long way in a short time. It was only in 1955 that the seamount was discovered by noted geologist K.O. Emery. And it was only in the early 1980's that it was officially recognized as an active undersea volcano, rising from the same "hot spot" that birthed each of the Hawaiian islands.

Since then, Lo'ihi has made just enough noise to keep researchers guessing what will happen next. In the summer of 1996, for example, more than 4,000 earthquakes were recorded at the seamount, the most ever detected from any Hawaiian volcano. As a result, Lo'ihi had undergone a startling transformation: what had been known as "Pele's Vents"—a section where heated water bubbled up from Lo'ihi's summit—had crumbled, replaced by a gigantic crater (1,000 feet deep) now dubbed "Pele's Pit."

Although it will be centuries before Lo'ihi will literally see the light of day, the ongoing study of this "baby volcano" is already paying dividends. "Lo'ihi is a fascinating place," marvels Duennebie. "It's one of the few places in the world where a 'hot spot' is generating an underwater volcano that we can actually go and visit.

"Almost all of the other underwater volcanoes are along places where the crust of the earth is splitting apart—we call them 'spreading centers.' Lo'ihi, instead, is a 'hot spot' volcano, located where there's a lot of heat underneath the earth's crust. Occasionally, the heat breaks through, forming a volcano."

Through Lo'ihi, scientists learn what Kilauea volcano was like as an infant (some UH scientists have dubbed Lo'ihi a "miniature Kilauea"). In terms of specific discoveries, Duennebier offers a practical example:

"One type of life form that we've found at Lo'ihi is a bacteria that exists in very high temperatures. This material is generating proteins and chemicals that are active and work very well at these temperatures. In fact, they work so well that they may be able to be used to make organic reactions that will enable people to make chemicals much faster than they can do now. While this isn't my field, I know there's a lot of work going on in this particular matter."

Then there is the question of whether Lo'ihi poses a threat to the Big Island and the rest of the island chain. "It's conceivable that Lo'ihi could have a large undersea landslide and cause a tsunami," says Bob Jordan, shore station manager based at Whittington Beach at Honu'apo, for the Hawai'i Undersea Geo Observatory (HUGO). "So we're trying to understand how the volcano is built, and what the chances are of it possibly having a large piece let go."

Duennebier doesn't foresee any danger. "It is a very steep volcano, and as it piles more and more lava on the top, it does get



The monk fish, just one of the many bizarre creatures evolving at Lo`ihi.

more unstable," he says. "And occasionally you will get these landslides. But the question is whether the landslide is really large enough to move enough water to cause a tsunami. That would really be the only danger, and my personal opinion is that Lo'ihi probably is not [a threat]."

Among the intriguing mysteries of Lo'ihi are the various life forms that thrive there. "Most of it is bacterial," says Duennebier. "We see layers of bacteria all over the place, forming a kind of orange-colored matter around a large part of the volcano. We're beginning to discover that most of the bacteria isn't living in the water or at the bottom; it's living below the bottom. And when Lo'ihi erupts, it literally blasts this material out of the vents. It's pretty spectacular stuff."

Duennebier adds that a lot of shrimp thrive at Lo'ihi, and "another thing we've seen that was really exciting; was a type of octopus, about four to six feet in diameter, that instead of suckers, had four-inch-long spikes.

We have a beautiful video of that at the Waikiki Aquarium on O'ahu. When we saw it, it put on a very pretty display for us!"

Jordan describes another unusual sea creature, an off-white-colored angler, that exists at Lo'ihi: "One of the pictures I



A Lo`ihi octopus, four to six feet in diameter and bearing four inch spikes.

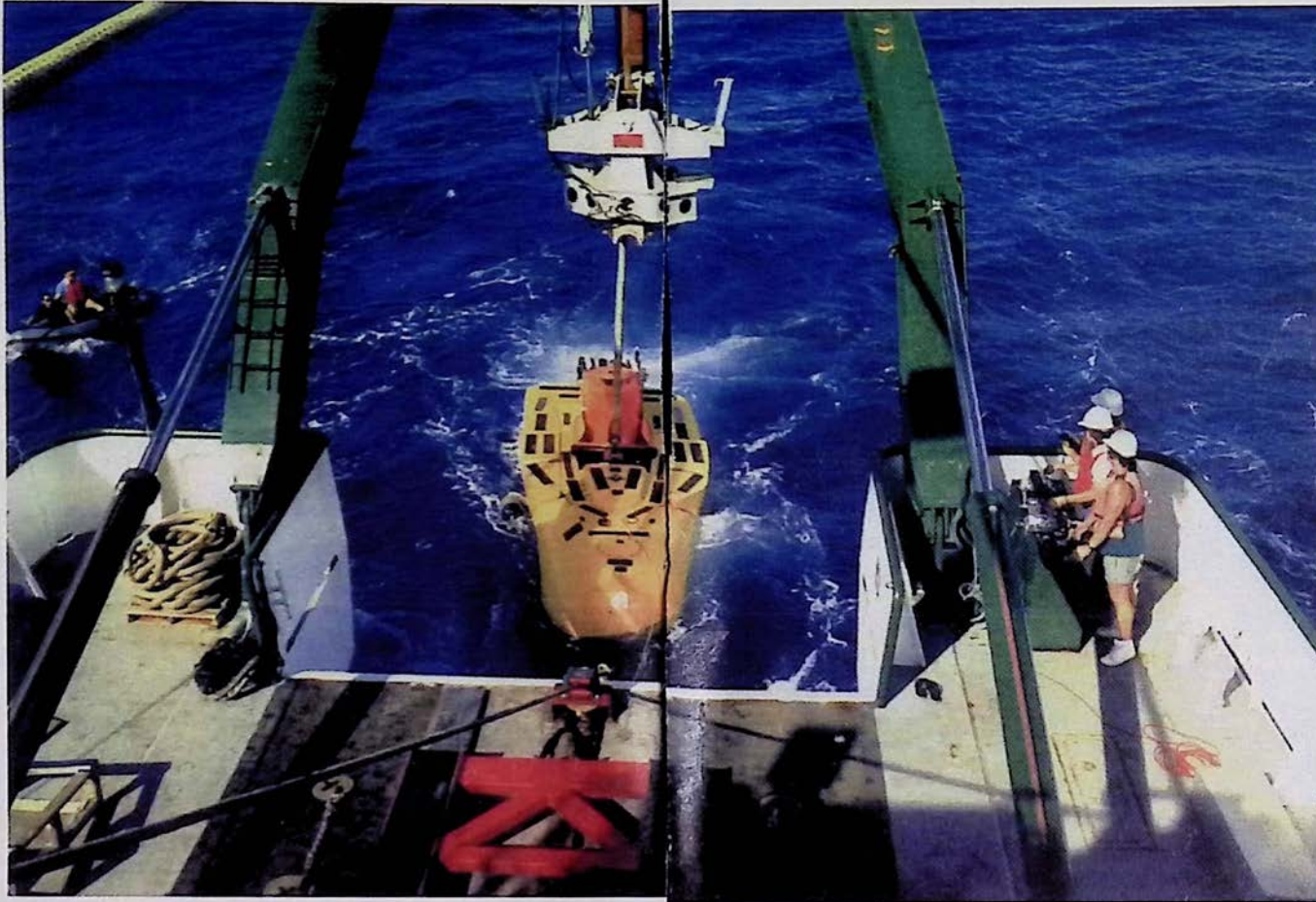
usually show when I speak at schools is of this fish with four legs! It's really neat because you can see 'elbows,' and the fins can curl like 'fingers.' This fish sits on these four legs and actually holds onto the rocks. It has huge lips, big eyes, and looks like the face of some kind of animal."

Installed in October 1997, HUGO is an unmanned observatory positioned on Lo'ih'i's summit. It helps scientists monitor activity on the volcano by collecting data from experiments connected to a junction box, which is roughly half the size of a car. With HUGO, scientists are able to monitor earthquakes, eruptions, and other activities. "What will really make HUGO work well is when other people—from college and high school students, to scientists from around the world—begin to place their own experiments in there," says Duennebie. "It will be a very easy thing to do. All you'll have to do is go down and plug it in."

Duennebie and his fellow researchers "go down" to Lo'ih'i via Pisces V, a yellow mini-submarine that is just large enough to accommodate three passengers. Says Duennebie, who has visited Lo'ih'i six times, "It is cold down there! You're in this sphere that's a little over six feet in diameter, and when you get down there the water temperature is about two or three degrees Centigrade. Not only that, but remember as you close the hatch you're in this very warm tropical air, and so when you descend down to the cold, it begins to get very

wet; all the moisture in the air condenses like dew, and it almost seems like it's raining inside. So it can get pretty uncomfortable."

These deep-sea expeditions can be dangerous. Duennebie recalls one hair-raising account: "Once, we went down expecting to see the bottom about 300 feet below us, so we turned on our bottom-searching sonar. Everything was cluttered! We couldn't see a thing, and we didn't understand why. Then our pilot looked out the window and saw this vertical cliff going by us! He immediately slammed on the brakes. What had happened was we actually came down inside a crater that hadn't been previously mapped!" He laughs. "So that was pretty exciting!"



before it reaches the volcano. Every time we try to turn on the circuit breakers, they just blow out." The glass fibers, Jordan points out, are still intact. "We know this because we did a test. We plugged in a battery [into the junction box], and our experiments powered up for about eight-and-a-half hours until the battery died."

While futurists look toward the fateful day Lo'ih'i finally joins its sister islands above the ocean's surface, this tempestuous young volcano is still helping us learn about our past. Says Duennebie, "We have a lot to learn!"

Indeed. Why is Lo'ih'i home to life forms different from what scientists see at a typical ridge crust? How did these sea creatures get there in the first place? Is it possible to accurately

predict when the seamount will break the ocean's surface? And, above all, what's next for Lo'ih'i?

As with any blockbuster sequel worth waiting for, the plot thickens.



The research efforts would not be possible without the financial support of the National Science Foundation and from the private sectors. AT&T, for example, donated 30 miles of fiber optic cable (valued at \$600,000) connecting HUGO and the Big Island. The cable allowed researchers to collect data from the approximately 90 separate experiments conducted through HUGO.

Duennebie and Jordan both express hope that research on Lo'ih'i will continue. Currently, however, all experiments are on hold because of a leak in the cable. "There's one single electrical wire that goes out to the volcano," says Jordan. "Somewhere, there's a small hole in the cable so the electrical conductor touches the ocean

Above: Installed in 1997, HUGO (Hawai'i Undersea Geo-Observatory) is an unmanned observatory positioned on Lo'ih'i's summit. Scientists go down to Lo'ih'i via Pisces V (pictured above) which accommodates three passengers.

Thanks to HUGO for the use of the photographs included with this story.

New Millennium Visions Come True for 2 Big Island Businesses

by Les Drent



A Giant Leap for Hawaii Forest & Trail

Who would have ever guessed that a children's naturalist program started in May of 1993 by Rob Pacheco would have grown into one of Hawaii's premier tour operations by the turn of the century.

Perhaps it was the marketing genius of Rob's wife Cindy that first saw glimpses of a bright future. For Rob there certainly had to be plenty of time for visions as he drove community children to and from the natural sights of the Big Island. And perhaps it was from these same children that he first

saw and realized a potential for sharing these same natural wonders with their adult counterparts.

While it is difficult to match the words with the struggle of what it took to grow this business from a single Suburban led children's program to a 5 van, 20 employee, 8 adventure tour



Rob & Cindy Pacheco comfortably suited for their new public location on Queen Kaahumanu Hwy. in Kailua-Kona.

operation in only 6 years it may be the public's fascination for where Hawaii

Forest & Trail is taking them that has grabbed people's imagination.

Now hosting a 2,000 square foot office, warehouse, retail location on Queen Kaahumanu Highway in Kailua-Kona, Rob and Cindy focus on maintaining the objectives of their business through their individual tour guides. This focus continues to be one that provides an in depth education about the natural history of Hawaii. And with that focus in mind for the 21st century the best is yet to come not only for Hawaii Forest and Trail but Hawaii as well. Way to go Rob & Cindy! Phone: (808) 331-8505

HAWAII FOREST AND TRAIL GUIDED NATURE ADVENTURES

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Valley Waterfall Adventure
Kahua Cloud Forest Adventure
Kohala Mule Trail Adventure
Kaupulehu Cave Adventure

FULL DAY ADVENTURES

Rainforest Discovery Adventure
Volcanoes Adventure
Hakalau National Wildlife Refuge Birding
Rainforest and Dry Forest Birding

ALSO...

Mauna Kea Star Gazing *Japanese Speaking Only*



Is it Tex Drive In or Tex "Dine In"?

When some things of old change they have a tendency to leave the past sadly behind but for everyone involved including its loyal patrons the new look of Tex Drive In in Honokaa is a welcome sight.

By far the busiest spot in Honokaa, Tex Drive In, is an eatery that plays host to not only local patrons but a countless number of tour busses filled with island visitors that make their way around Hawaii.

Famous for her malasadas (Hawaiian donuts) Tex Drive In owner Ada Pulin-Lamme took a big leap this past Summer and completely remodeled her Hamakua restaurant.

Perhaps the most memorable moment of this face lift was when the County of Hawaii Health Department issued Tex Drive In a special permit to operate a makeshift kitchen in the parking lot during the heavy construction months of June & July.

Not only was Ada able to continue operating her business during this time of construction but she was also able to preserve the jobs of her many loyal employees. This cooperation was a great example of how local government and business can work together for the benefit of all.

The newly renovated Tex Drive In features a 21st century contemporary look that includes an expanded indoor dining room with optional table service, outside seating to accommodate 50



Tex Drive In owner, Ada Pulin-Lamme, testing out her new malasada factory.

guests, and even a glass viewing room where guests can watch Ada's new malasada factory in the working. To accommodate larger groups a special buffet service is now available.

Among the popular selection of menu items featured at the new Tex Drive In are a variety of freshly made tortilla spinach tomato Tex wraps like the China style wrap with stir fry vegetables, chicken or fish.

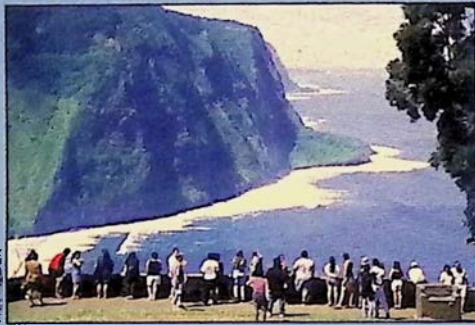
When done dining and before making the long winding journey back to Hilo or Kona, travelers can look forward to a relaxing stroll to stretch their driving legs in Ada's own garden. The garden even includes such plant rarities as cinnamon and apricots.

Now ready to accommodate visitors well into the next millennium Tex Drive In is really worth the stop. Congratulations Ada!

Tex Drive In is located on Hwy. 19 in Honokaa. Phone (808) 775-0598.

Aloha!

Welcome to The Big Island of Hawaii



Waipio Valley Lookout



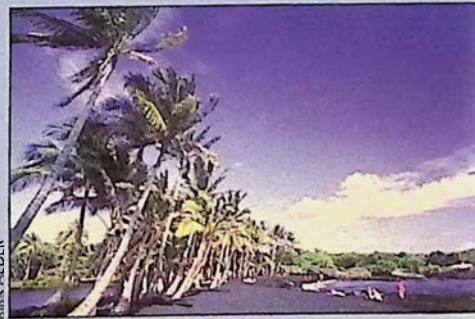
Kohala Coast Surf



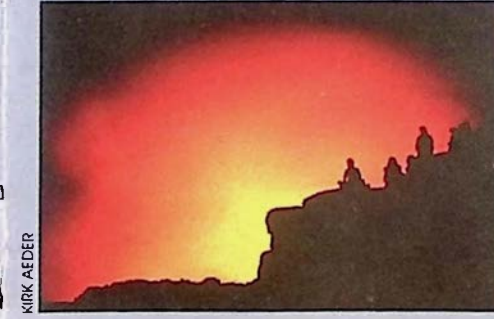
Sea Urchin



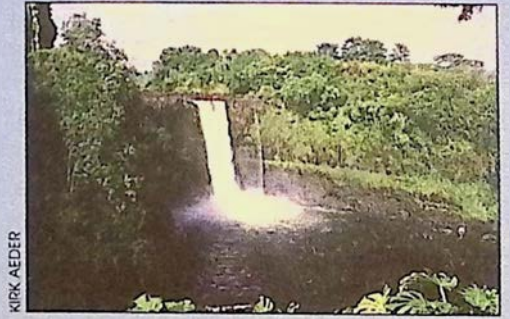
Place of Refuge Natl. Park



Punaluu Black Sand Beach



Night viewing lava



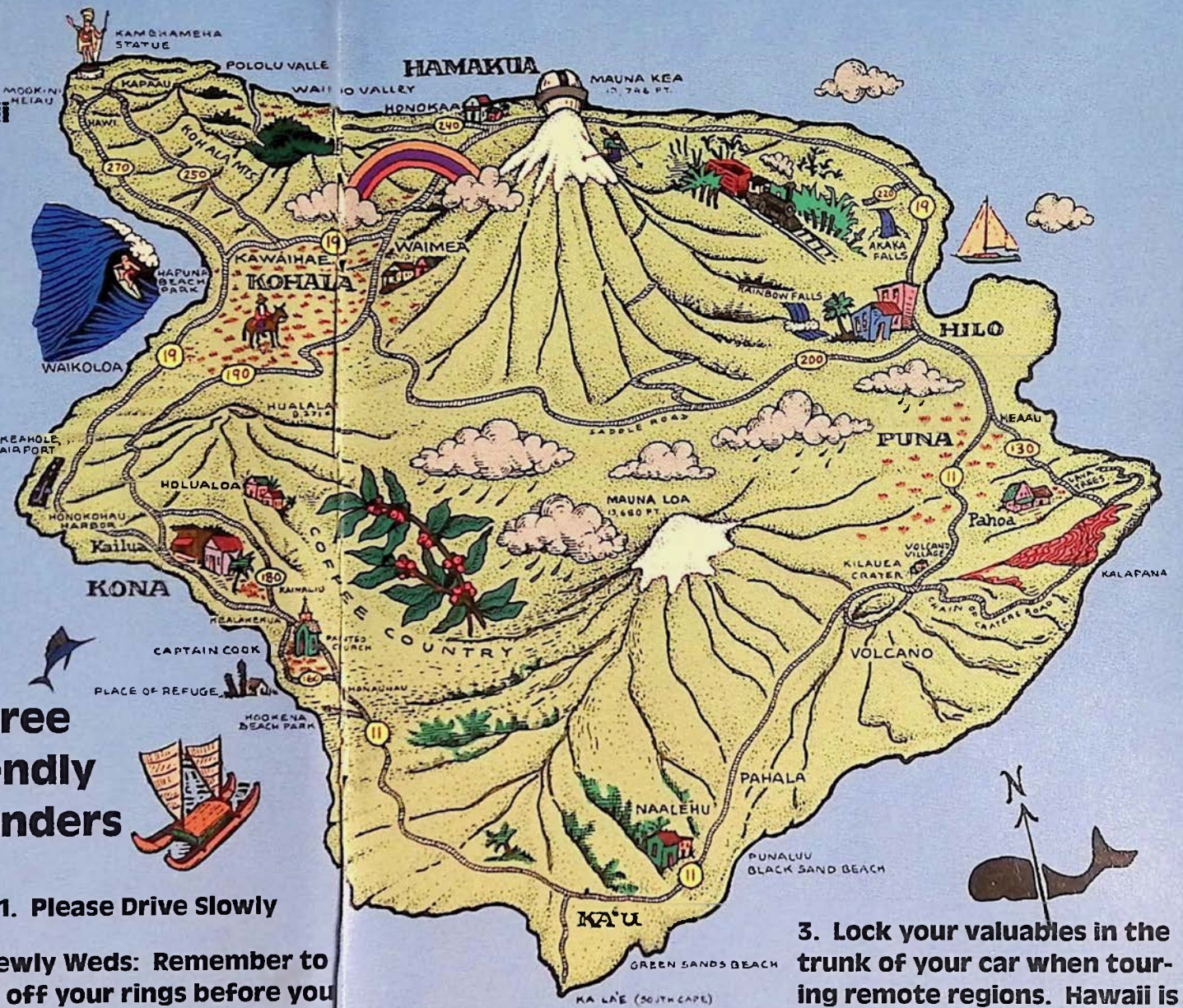
Hilo's Rainbow Falls

Three Friendly Reminders

1. Please Drive Slowly

2. Newly Weds: Remember to take off your rings before you go frolicking in the ocean

3. Lock your valuables in the trunk of your car when touring remote regions. Hawaii is not immune to crime.



Big Island Calendar

September 4-6

ALOHA FESTIVAL'S KA'U HULA HO'OLAULEA

Featuring local hula dancers. Ka'u. Call 939-8503 for more info.

September 4-6

QUEEN LILIUOKALANI OUTRIGGER CANOE RACES

World's largest long distance canoe race with 2,500 paddlers. Course covers 18 miles between Kailua and Honaunau. Silver Anniversary for the women. Call 329-0833 for more info.

September 17-26

ALOHA FESTIVALS

A unique celebration featuring Hawaiian culture. Call 883-8086 for more info.

September 18

ALOHA FESTIVAL PANIOLO PARADE

The parade which honors the paniolo consists of ethnic floats, cowboy clubs and Pa'u riders of old. Waimea

September 19

SAM CHOY POKE RECIPE CONTEST

8th Annual poke recipe contest takes place at the Hapuna Beach Prince Hotel. 880-1111 for more info.

September 23-24

KUPUNA HULA FESTIVAL

A unique hula celebration at the Kona Surf Resort. 885-8086 for more info.

September 25

KOHALA COUNTRY FAIR

HO'OHUI KAKOU (Bringing us all together) Lot's of food, fun, crafts and music! Children's petting zoo, contests and much more. 9am to 4pm.

Hawi/Kapaau.

October 8,9,15,16

THE HAMAKUA MUSIC FESTIVAL

The sleepy town of Honakaa comes alive for two weekends each October when the Hamakua Music Festival fills the newly restored Honokaa People's Theatre with song. This year's headliner is British rocker Spencer Davis with the Spencer Davis Group on Friday, October 8. Famous for

classic rock songs such as "I'm a Man", "Gimme Some Loving", "Keep On Running", and "Somebody Help Me", Spencer will be followed on Saturday the 9th by legendary blues pianist Gene Harris with his daughter Niki adding vocals.

The following weekend of the Festival continues with rising Hawaiian stars Palolo on Friday the 15th, followed by a classical ensemble on the 16th. All proceeds from the Hamakua Music Festival are returned to this former sugar plantation community in the form of music scholarships and the funding of a part time music instructor for local schools. For more info. call 775-3378.

October 23

IRONMAN TRIATHLON

Ultimate endurance event - 2.4 mile swim, 112 mile bike and 26.2 mile run. 329-0063 for more info.

November

KING KALAKAUA HULA FESTIVAL

Contact Uncle George Naope for more info. 329-1532

November 5-18

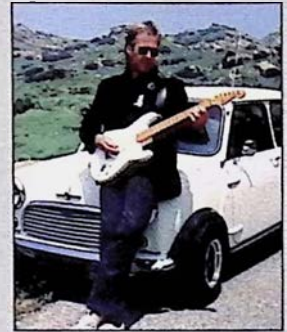
INTERNATIONAL FILM FESTIVAL

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

November 6

HONOKAA TARO FESTIVAL

Call Kathleen Baker at 775-0043 for more info. November 6-13



Spencer Davis performs at this year's Hamakua Music Festival which raises money for area schools' music departments.

CALENDAR INSERTS FOR THE FALL AND WINTER ISSUES SHOULD BE SENT TO: COFFEE TIMES, BOX 1092, CAPTAIN COOK, HI 96704 NO LATER THAN JULY 31.

KONA COFFEE CULTURAL FESTIVAL

Hawaii's oldest food fest features over 30 events. For further info. call 326-7820.

November 11-13

WINTER WINE ESCAPE

A culinary extravaganza at Hapuna Beach Prince Hotel. 880-1111

December

CHRISTMAS CONCERT

A Musical Christmas extravaganza for the entire family, Hawaii Volcanoes National Park.

Every Month

Mauna Kea Visitor Programs

Every Saturday and Sunday a Mauna Kea summit tour begins at 2:30pm. Participants should stop at the Visitor Information Station at least 45 minutes before the tour. Children under 16 not permitted due to health hazards from high altitude. 7-10pm every Friday and Saturday night the Visitor's Information Station presents an audio-visual or lecture and stargazing with an 11-inch Celestron telescope. Children encouraged to participate. Call (808) 961-2180. Free.

After Dark in the Park

Hawaii Volcanoes National Park presents its series of free programs in the Kilauea Visitor Center Auditorium at 7pm several 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

Mahalo to the AP English Class of Ontario High School in California.



As an alternative school project this past Spring, Kona Coffee lover Eric Malstrom had his AP English class proof read several of the feature stories in this issue of Coffee Times. According to Eric everyone enjoyed the task and it was a great way to end the school year. Aloha and mahalo nui loa.

Jen's Kohala Cafe

Dedicated to the Love of Food

by Les Drent

Complementing the rich tradition of history in North Kohala is an eatery that is making a name for itself. Creating great food and creating the right food for the moment are all skills that come from years of dedication to the culinary industry and the food at Jen's Kohala Cafe is the obvious result of that dedication.

When Jenifer and Chad Davis renovated the former deli location located across from the King Kamehameha statue in Kapaau they new they had to bring more to the table than just a face lift. Jenifer's extensive working background within such Big Island industry favorites as the Canoe House, Kamuela Provision Company, Donatoni's and over 7 years at both the Hilo and Kawaihae locations of Cafe Pesto have lent her the inspirational and creative courage to carve out a delectable niche of her own in this sleepy little village located at the northern end of the Big Island.

While many of the components of her menu stem from these years of experience it is an obvious love for creating good food that has fashioned the quality and value of Jen's offerings.

Relying mainly on word of mouth for her advertising positive food reviews have an uncanny ability to find their way to people looking for good food whether they are in the local community or at a hotel.

Looking to expand their current operation Jenifer and Chad seek to create new regular menu items and daily specials that are in line with local tastes and budgets.

Already catering to the local taste is the Kamehameha, a roll up which consists of juicy kalua pork, Maui onions and baby greens stuffed into thick rounds of herbed garlic flat bread.

The award

winning Black Bean and Red Onion Chili served with corn bread and rice is also a favorite along with the Greek Salad that is highlighted with locally grown vine-ripened tomatoes, tart feta, calamata olives in a traditional herbal balsamic vinaigrette dressing.

As if Jen's hearty and affordable lunch items are not enough to fill the hungriest of patrons the Cafe's selection of Big Island Ice Cream will be tempting and ultimately capture the last ounce of your appetite before you make your exit from the cafe.

Future additions to the Cafe have Jenifer and Chad applying for a beer and wine license and using some of the dining room space for an espresso bar.

With an approach to business that pulls from years of experience and encompasses an unwavering dedication to quality and value Jen's Kohala Cafe should find little in their way on the road to success.

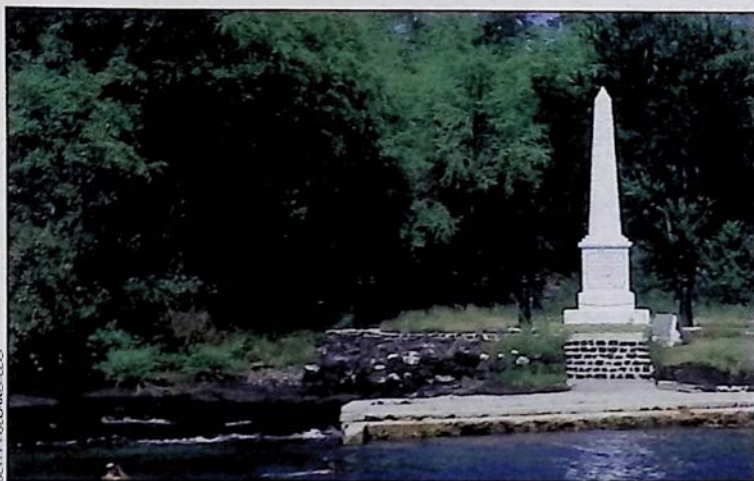


Jenifer & Chad Davis in front of their North Kohala eatery

THE DEMISE OF CAPTAIN COOK

By Betty Fullard-Leo

The bay at Kealakekua is so translucent, so placid, that scores of novice snorkelers slip into the water daily, arriving by boats from Kailua-Kona, which anchor, bobbing peacefully, just beyond the obelisk that marks a far more violent episode in Hawaiian history. It was here that the great navigator Captain James Cook was killed on February 14, 1779.



BETTY FULLARD-LEO

Captain Cook monument in Kealakekua Bay

Cook and his crew had sailed through the Hawaiian Islands little more than a year earlier when they anchored off Kaua'i to re-provision his flagship *Resolution* and a smaller vessel, *Discovery*. This was Cook's third Pacific voyage, but his first to explore the North Pacific. It was the voyage that earned him credit as the first westerner to discover the Hawaiian Islands.

When the British ships sailed past O'ahu to Kaua'i in January 1778, they were met by a fleet of canoes filled with Islanders prepared to do battle. Luckily, Cook and his men had learned a bit of Tahitian months earlier. Tahitian was close enough to the Hawaiian dialect so

the two groups could communicate, and when Cook gave gifts, the Hawaiians realized he had come in peace. The boats had been anchored for three days at Waimea Bay, Kaua'i, where the crews had discovered that Hawaiian women gave freely of their sexual favors. While there, the High Chief Kaneoneo returned from across the island to board the *Discovery* and meet Captain Charles Clerke before the two English ships left Waimea, headed for Alaska and Canada. Cook had anchored off Kaua'i during the time of *makahiki*, a period of months set aside for the collection of taxes in the form of produce, crafts and other goods, while war was suspended and ceremonies

Early historians determined that Cook had been mistaken for the god Lono, most closely associated with the makahiki, but later scholars and Hawaiians cast doubt on the idea.

and games were the order of the day. There are, however, no notations in Cook's logs that indicate he knew anything about the makahiki season or its peaceful traditions. Ten months later, he returned from the north, badly in need of provisions and a safe harbor to repair his ships. It was November; once again it was the makahiki season. Cook dropped anchor first off Maui, where a meeting with King Kahekili went well. The Hawaiians were pleased to obtain valuable iron nails to fashion into fishing hooks, as well as iron tools, in trade for food and water.

Near Hana, Cook's ships were met by King Kalaniopu'u, who had been warring against Kahekili, but because of the makahiki, the fighting had been suspended. Eight of Kalaniopu'u's chiefs (among them the young Kamehameha) remained on board to direct Cook to the Big Island. From his reception, Cook surmised that swift canoes had raced across the channel to forewarn the Big Islanders of his arrival. Off the northern shore of the Big Island, near Waipi'o Valley, canoes laden with men waving white banners paddled out to greet them. During makahiki, white kapa banners were always hung for ceremonies and displayed at heiau around the islands. Next came young women dressed in their finest kapa, and canoes loaded with "pigs, fruit and roots."

The ships were re-provisioned, but unable to make landing. Cook chose to circumnavigate the Big Island around the windward side, extending his journey far beyond the few days it would have taken for him to reach Kealakekua Bay sailing to the lee. The Islanders, and presumably King

Kalaniopu'u, were happy with the decision, as at each seaside village canoes paddled out to trade for valuable western goods. By the time the Discovery and the Resolution, with torn sails and rotting lines, were able to enter Kealakekua Bay for repairs, they were surrounded by possibly 1,000 canoes and thousands of people swimming or on surfboards.

Captain William Bligh, Cook's sailing master, who would later go down in history as captain of the mutinous crew of the Bounty, was sent ahead to check the depth of the bay and to find fresh water, thus becoming the first European to actually set foot on Hawaiian soil.

Cook invited one of the Hawaiian elders to dine with him and received a pig and a red tapa cloak in return. Lieutenant James King kept detailed journals of the proceedings. When Cook went ashore, with King in the retinue, King wrote, "...[We] were received by 3 or 4 menwho kept repeating a sentence wherein the word E Rono was always mention'd, this is the name by which the Capt'n has for some time been distinguish'd by the Natives."

Early historians determined that Cook had been mistaken for the god Lono, most closely associated with the makahiki, but later scholars and Hawaiians cast doubt on the idea. One theory sometimes advanced is that Hawaiians were saying, "E rono," translated as "listen" or "attention," which they called out to attract the crowd's attention to Cook's presence and his important stature.

Cook was led to a heiau, the same rock temple called Hikiau that can be

found at Kealakekua Bay today, to take part in an elaborate ceremony, at the conclusion of which he was made to bow to the ground and kiss an image of the war god Ku.

Cook was not the only one to be treated with honor; Captain Clerke was also led to the temple, and a small pig was sacrificed to him, accompanied by an elaborate ceremony and chanting.

Nine days passed before the Big Island king appeared, accompanied by a long line of sailing and paddling canoes. The British were surprised that the king was none other than their old friend Kalaniopu'u, who had settled in the village where about 125 dwellings were occupied by chiefs. This is the same area that holds the monument to Captain Cook today.

The following morning, the king boarded the Resolution from his own 70-foot canoe. He was surrounded by chiefs attired in bright red-and-yellow feather cloaks and helmets and accompanied by canoes carrying chanters, feather idols, and provisions.

While their ships were repaired, the British camped in a nearby sweet potato field, and some attempted to learn about the Hawaiian culture; others, like Surgeon's Mate David Samwell, learned lascivious songs from the young Hawaiian women and enjoyed feasts and boxing exhibitions, typical makahiki past times.

When Cook ordered the king to purchase the wooden railings atop the

heiau they were freely given, possibly because the makahiki season was drawing to a close and the ceremonial structures would soon have been dismantled anyway. The British ships sailed away on February 4, but within days a gust of wind had broken the Resolution's main mast and Cook had to return. By then the time of peace was past.

The mast was hauled ashore; all the while, Islanders continually pilfered from Cook's ships. When an Islander was spotted making off with a pair of blacksmith's tongs from the Discovery, British sailors rowed ashore in pursuit of his canoe. They tried to confiscate his canoe to hold until their tongs were returned, but the canoe's owner came out and was struck with an oar. Hawaiians retaliated by throwing stones.

Cook, with Lieutenant King and a marine, came down the beach to intervene, and the three Britishers set off in pursuit of the man with the tongs, but they were misled and laughed at by the Hawaiians. Cook ordered the sentries to reload their fine-shot to the more deadly ball ammunition.

When a boat was discovered missing from the Discovery on February 14, ill feelings escalated. The British fired cannons at canoes in the bay and

An interpretation of Hikiau Heiau, the temple at Kealakekua Bay, based on 1779 descriptions. Painting by Herb Kawainui Kane.



Cook went ashore with some sailors to try to bring Kalaniopu'u back to the Resolution as a hostage. A crowd had gathered by the water's edge when, at the far end of the bay, a shot rang out from one of the British boats, and the chief Kalimu, standing in his canoe, was killed. The Hawaiians began to don their war clothing and, when a challenging motion was made toward Cook, he turned and fired his musket. Then his marines fired. When the king's guards charged, the marines, who had no time to reload, headed for the water. Many of the men, like Cook, could not swim.

The recorded details are not exact, but it is thought that Cook was struck with a club from behind, then stabbed repeatedly with an iron dagger that had been obtained from the British in trade by a chief named Nua.

Following Cook's death, five British sailors were killed, and four Hawaiian chiefs and thirteen kanaka maoli (commoners) died, before cannon fire from the British ships forced everyone to leave the beach. Captain Clerke, suffering from tuberculosis, took command and had repairs completed to the foremast on deck. He asked repeatedly for Cook's body, only to learn through friendly Hawaiian priests that it had been cut into pieces and the bones stripped of flesh; as was the Hawaiian custom in the treatment of the remains of a high chief. Islanders believed that the keeper of such bones inherited the mana, the spiritual power, of the

deceased.

Animosity continued, with Hawaiians on shore taunting the British sailors, until three days later. On the 17th of February, Clerke fired cannons toward the shoreline. Two chiefs came to the ships to discuss peace, but that same evening, British sailors who came onshore to replenishing their fresh water, were pelted with rocks. The sailors burned an unprotected village and cut off the heads of two Hawaiians, displaying them on poles, until Captain Clerke had them deposited into the ocean to show that the British were not cannibals.

The following evening, a truce was

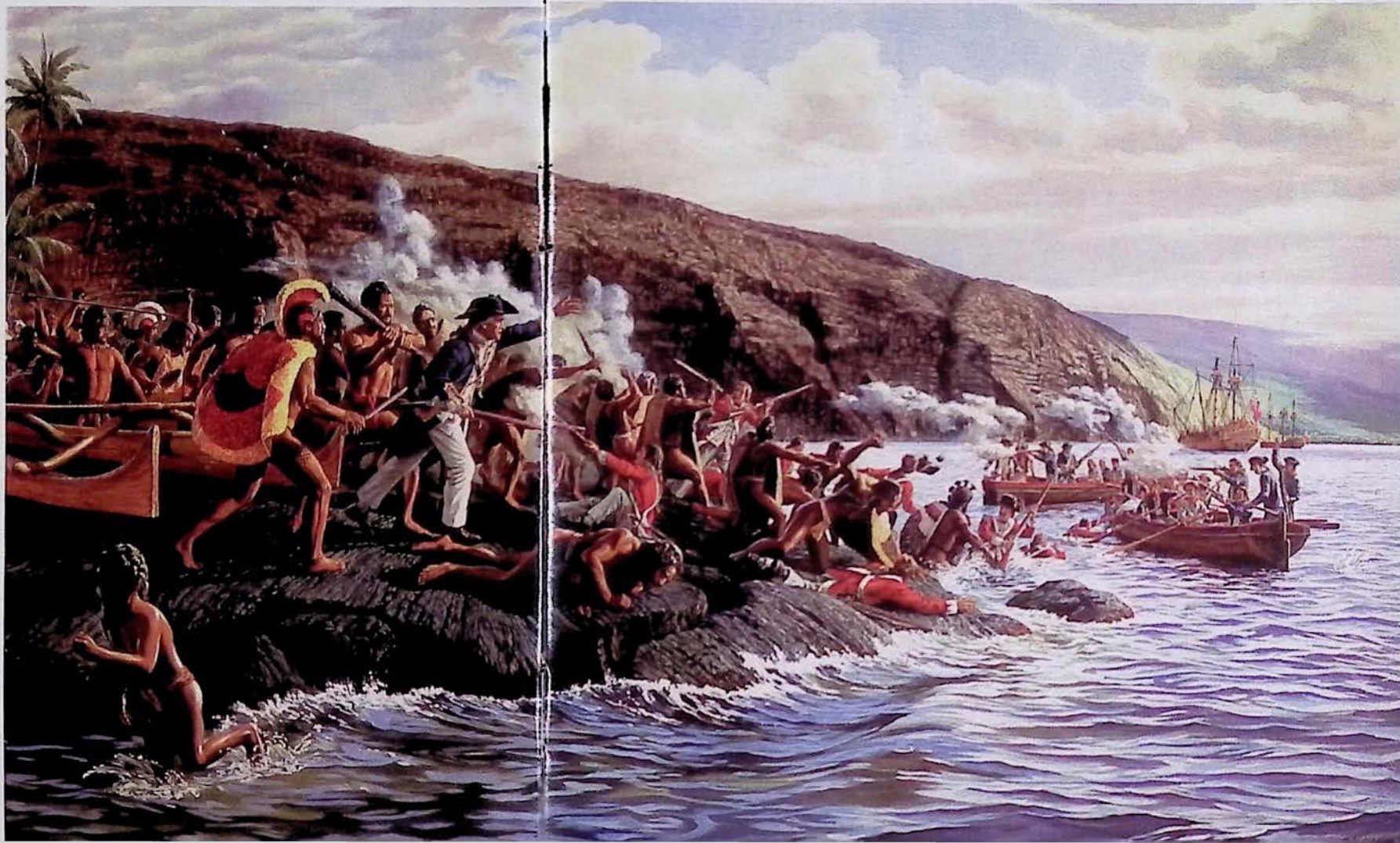
declared. Some of the remains of Captain Cook were returned to the British, which Clerke deposited in a weighted box and sank in Kealahou Bay. Kalaniopu'u is said to have kept Cook's long bones and jaw, and the young warrior Kamehameha was given the hair.

The Hawaiians questioned what the British would do and they wanted to know when Erono would return. In early history books, these questions were often said to indicate that the Hawaiians considered Cook the god Lono, while others say it only indicated they feared retribution from Cook's ghost, as ghosts were very real to them.

Clerke and his men sailed north after further provisioning off Kaua'i, but Clerke died off Siberia before returning to his native land. In England, the story of Cook became a legend, and he was immortalized in books and in a French stage play: "La Mort du Captain Cook". The story that Hawaiians believed Cook was their god Lono was commonly accepted. With the blurring of history, it is a question that probably never will be settled completely.



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



LEGENDS OF HILO

By Lance Tominaga

Longtime kama'aina know that Hilo is much more than a friendly host to the world-renowned Merrie Monarch Festival. It is a town full of history and character. Even today, many Hilo residents can tell stories of how they survived the tsunamis of 1946 and 1960, terrible disasters which killed

canoe while he was gone. Then the king headed up the river to visit his friend.

An hour passed. And then another. And then several more hours. The servants grew uneasy, as their king had not yet returned. Was he ambushed and captured by one of his enemies? Perhaps he had fallen into a steep

The servant grinned. "Here, I'll show you," he said. Gathering ti leaves, he formed two chains of leaves, and began twisting each leaf. Then he twisted the two chains together, forming a sturdy cord-like rope. "Such twisting," he told them, "is called hilo."

more than 150 people.

Located on the eastern side of the Big Island, Hilo is also the center of many Hawaiian legends and fables. Some are old favorites, while others are more obscure. Here are a trio of intriguing Hilo tales.

The first provides a possible origin of how Hilo got its name. Most historians believe Hilo was named after the first night of the new moon or after a Polynesian navigator. According to one account, however, as retold by Frances Reed in her book *Hilo Legends* (Petroglyph Press, Ltd.), Hilo was named by the great King Kamehameha himself.

One day, the story goes, while camped near the mouth of Hilo's Wailuku River, the king desired to visit an old friend who lived nearby. Strong and powerful as he was, Kamehameha never feared venturing out on his own, and he gathered his servants and instructed them to stand guard over his

cavern formed by an ancient lava flow? As still more time passed without any sign of Kamehameha, his men feared for his safety. Still, they dared not leave his canoe unattended.

Suddenly, one of the men, who was from Waipi'o, shouted out, "I know what we can do! We can make a rope and tie the canoe so it cannot drift away!"

"Make a rope?" the others replied. "How? And with what?"

The servant grinned. "Here, I'll show you," he said. Gathering ti leaves, he formed two chains of leaves, and began twisting each leaf. Then he twisted the two chains together, forming a sturdy cord-like rope. "Such twisting," he told them, "is called hilo."

After using the rope to secure the canoe, the servants set out to search for their king. They found him a short way up the river, returning to camp, unharmed but more than a little

disturbed. "Where is my canoe?" he bellowed. "You promised to stand watch over it! By now it may be drifted out to sea or perhaps stolen!"

But the servants explained to him how they had secured the canoe, and Kamehameha nodded his head in approval. "Ti ropes?" he roared. "No one in this area knows how to make ropes like that. Only the people in Waipi'o know how to do that!"

"I am from Waipi'o," said the servant who had taught the others to fashion the ropes. "That is well and

together. "I shall need your help in the pulling," he instructed them, "but no matter how long it takes or how difficult it may be, you must never look back to see our progress until all the islands were completely joined."

All the men obeyed and eagerly set out to begin their exciting task. The first island chosen to join Hawai'i was it's nearest neighbor, Maui. Maui the demigod fastened his magic fishhook onto Maui the island, and at his command-"Oia! Go"-the chiefs and strong men paddled with all their

With his magic canoe, Maui could cover the distance between the Big Island and the island of Maui with two sweeps of his paddle! And with his magic fishhook, he could catch all the fish in the ocean!

good," said the king. "From now on, this place shall be called Hilo."

Another folktale from Hilo Legends explains how Mokuola, a small island at Hilo Bay, came to be. (Today, Mokuola is better known as Coconut Island.)

It is said that the famous trickster demigod Maui, who lived in Hilo with his mother, the goddess Hina, in a large cave below Rainbow Falls, owned a magic canoe and magic fishhook. With his magic canoe, Maui could cover the distance between the Big Island and the island of Maui with two sweeps of his paddle! And with his magic fishhook, he could catch all the fish in the ocean!

One day, while watching a canoe head out on a long, arduous journey to the island of Maui, the demigod wondered if it might not be better to have all the Hawaiian islands joined together. That, he reasoned, would be a tremendous help for all his people. Inspired, Maui called upon Hawai'i's chiefs and strongest men, and told them of his plan to bring all the islands

strength. Slowly but surely, the island moved behind them.

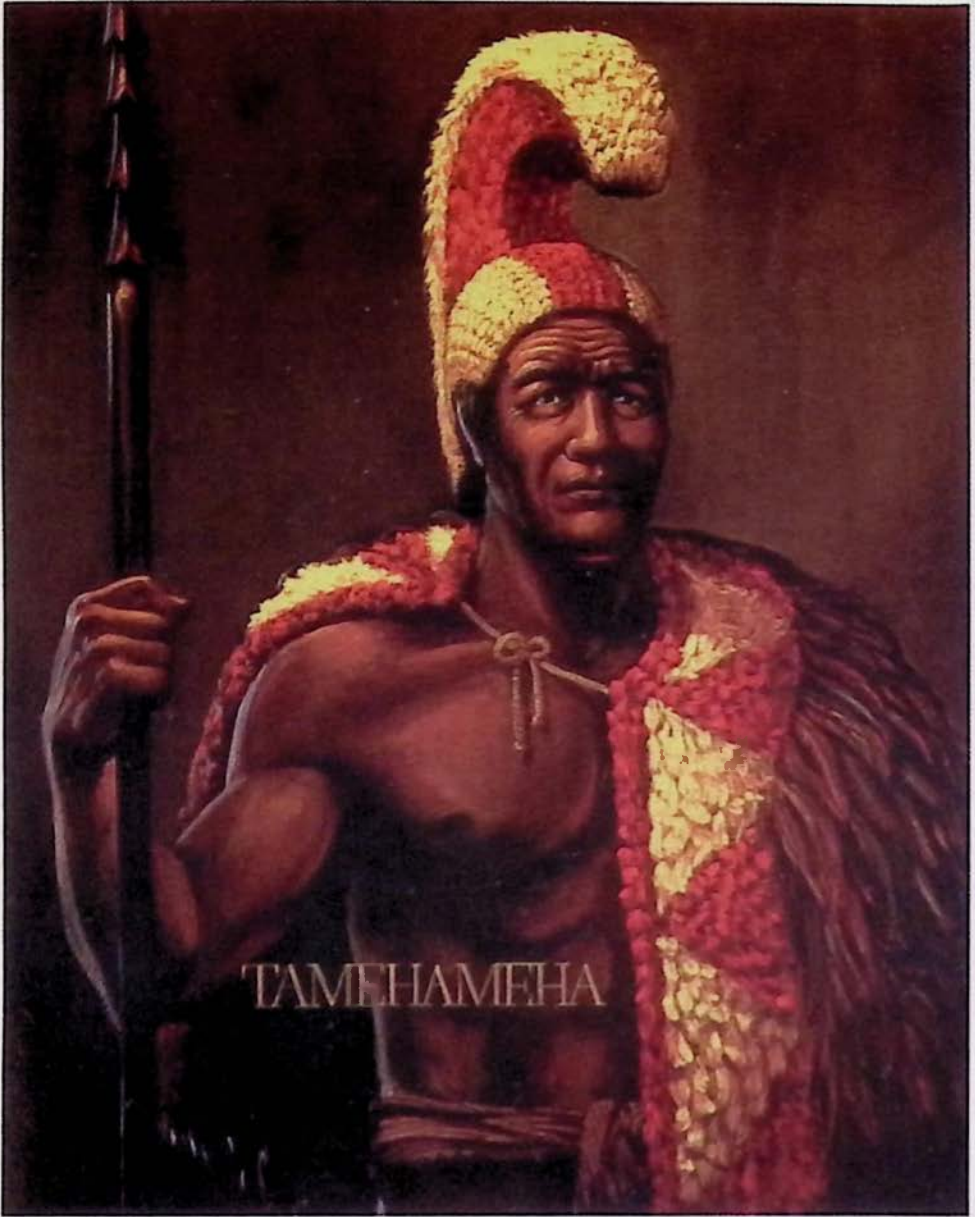
As Maui had commanded, no one dared look back, although everyone was curious to see the results of their work. It was a struggle, and they paddled long and hard, until the two islands were but a few feet apart!

One of the chiefs, however, unable to contain his curiosity, peeked behind him.

In an instant, the spell was broken. The island of Maui slid back through the sea to its former position, despite the best efforts of the demigod Maui and his men to pull it back. Only a small piece of Maui remained, the part of which the fishhook was still deeply fastened.

This is how Mokuola, once part of the Valley Isle of Maui, happens to be in Hilo Bay.

From Vivian Thompson's book, *Hawaiian Myths of Earth, Sea and Sky* (University of Hawai'i Press), are a few more Hilo-related legends. One is



TAMEHAMEHA, BY HERB KAWAINUI KANE

Drawings of Kamehameha by European artists were not made until his later years. This painting is an interpretation which attempts to present him twenty five years earlier, as written descriptions suggest he may have appeared in the early 1790's. He knew himself as Tamehameha, before the "T" became "K" in a language change. Considered an upstart by rival ruling chiefs who sought to crush him, he was impelled to seek victory less by the urge for conquest than by the need for personal survival. Later he saw that his people could survive as a nation only if all the islands were consolidated under one government. Other words and images by Herb Kane can be found in his three books which are available through Coffee Times. Refer to the back cover of the magazine.

the famous tale of how the demigod Maui captured the Sun.

Maui's mother, the beautiful goddess Hina, was renowned for the fine bark cloth, or kapa, she made. All by herself, she gathered bark from mulberry trees, collected sea water in which to soak it and then pounded the wet bark on her kapa log.

One day, while watching his mother pound away on the bark, Maui said, "You spend all your days making kapa!"

Hina nodded wearily and smiled at her son. "The day is never long enough," she told him. "See? My kapa is ready to dry now, but already the Sun is turning toward the west. My kapa will still be damp when the night comes."

"This is the Sun's fault!" declared Maui. "He travels too swiftly! I shall find him and make him slow down!"

Hina tried to reason with her son, but to no avail. While Maui was a young half-god, the Sun was himself a powerful god with mighty strength. "At least take along your magic club and paddle," she warned him. "You will surely need all the power you have."

Before meeting the Sun, Maui made snares, collecting coconut fibers and waving them into eight strong cords. He formed a noose at the end of each cord. He then got into his magic canoe and, with two strokes of his paddle, reached the island where the Sun resided in a crater of a dead volcano.

Leaving his canoe, Maui gathered his eight snares and magic club and climbed the steep slope of the House-of-Sun. Reaching the summit, he peeked down and saw the Sun laying in a deep sleep under a blanket of clouds. Silently, Maui laid his snares, then hid behind a lava rock and fell asleep.

Maui awoke shortly before daybreak, and he could see the clouds just

beginning to drift out of the crater. Then came the Sun's longest leg, the first ray of sunshine, and it unsuspectingly slipped into one of the demigod's snares.

Maui drew the cord tight and tied it firmly to a large rock.

"What is this!?" said the Sun.

Maui was firm and bold. "You are my prisoner," he told the Sun.

"Let me go," was the Sun's angry response. "I have a long journey to make!"

Maui shook his head. "You will go nowhere until you give me your word that you will travel more slowly." He then explained how his mother needed more daylight to finish her kapa.

"Kapa!?" the Sun roared. "Bah! I will not slow down for such things!"

Angry, Maui swung his magic club against the Sun's leg, breaking off a piece. The Sun screamed in pain and anger, and out came three more legs over the crater, only to be caught in more of Maui's crafty snares. Four more legs peeked out, and again the four were captured. Maui quickly tied all the legs to nearby rocks.

Recognizing his situation, the Sun became afraid. "You would not kill me," he said. "Without me, your plants and trees would die. And then your people will die!"

Maui nodded. "Then let us bargain," he told the Sun. "If you promise to travel more slowly for just part of the time, I will let you go."

The Sun had no choice. "Ae," he said. "I promise."

And Maui released the Sun.

True to his word, the Sun more slowly for a part of the year, and those days were long and filled with bright sunshine. A delighted Hina was able to dry her kapa.



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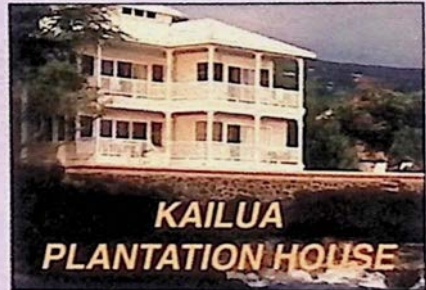
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continued from page 19

Hilo Farmer's Market which is held every Wednesday and Saturday in Downtown Hilo. It's fun while walking around to think about what the city was actually like around the early 1900's.

An easy to find waterfall is **Rainbow Falls** which is located inland along the **Wailuku River** at the north end of town. Follow the road running alongside the river to the Park where you won't have to walk far to see one of the area's most frequented sights. If you're lucky you will catch sight of a rainbow at the falls.

After leaving Hilo you don't want to miss the drive north to Waipio Valley which takes you over scenic gorges that were once crossed by cane hauling trains in the heyday of sugar cane production. The plummeting waterfalls and river mouths under the extensive bridge systems leading north up the Hilo Coast are definitely an



KIRK AEDER

A peaceful Hilo park setting

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 are well worth the detour.

Akaka Falls State Park and the village of **Hononu** 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

Enjoy...

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Places of Interest

While you are visiting the sights in and around Hilo, you must stop and see the folks at **Kope Kope**, a locally owned and operated espresso



bar serving island products. Conveniently located in the Prince Kuhio Plaza, Kope Kope will surprise you with its wide range of European-style beverages, refreshing smoothies, scrumptious baked goods and a variety of gift items that include 100% Kona Fancy coffee. As you indulge in one of their specialty coffee drinks (boasting their 'Good 'Til The Bottom Of The Cup' Froth), compliment your selection with fresh baked cookies and pastries from the best local bakeries. The old S. Hata building which has been fully restored is now the home to 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.



KIRK AEDER

Mighty and magnificent Akaka Falls

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

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2 BD 2 1/2 Bath Condo also available	<h2 style="color: red;">Hale Kai</h2> <h3 style="color: red;">Bed & Breakfast</h3> <h3 style="color: red;">Bjornen</h3> <p style="color: red;">★ ★ ★ ★</p>	Double occupancy is \$90 and up AAA approved
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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 Honouliuli.

HONOKAA- HAMAKUA

In the old days, during the earlier part of the twentieth century, it was quite a trip to cross the deep coastal ravines before reaching 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 travel up the Hamakua and Hilo coast to Honokaa where night life was king. A dance hall was even built above the Botelho building, the first car dealership in the town. That building now hosts a curio and antique shop but one can easily imagine what an average Friday night looked like at the Bohelho in the 1940's.

As Hawaii's old theaters are once again becoming popular, the citizens of Honokaa enjoy their own historic **People's Theater**. The doors of the theater are opened for feature films every Friday, Saturday and Sunday evening. If you decide going to a movie is not what you wanted to do on your Hawaiian vacation go for the feeling of nostalgia which is definitely present once you've found your seat inside the huge old movie hall.

Outside of Honokaa town heading north to Waipio Valley the landscape changes dramatically. A series of deeply cut valleys edge the coastline all the way to Pololu Valley, the tip of the North Kohala region. No

roads exist here only rough trails leading up and down the valley rifts which should not be traveled by inexperienced hikers. The hike to Pololu Valley from Waipio takes even the most experienced hiker several days to complete.

Legend has it that it was in **Waipio Valley**, "the land of the falling water", that the great King Kamehameha, as a young boy, received his leadership training and first learned to surf. Today, family ohanas, "houses", still dot the landscape which is separated by a river that leads into the open sea. Local farmers and their families continue to make their way of



Waipio Valley river crossing

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

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THE PLACE TO STOP
between Waimea & Hilo on Hwy. 19 in Honokaa

Places of Interest

Drive In. This local diner is a popular place to stop for locals and visitors alike as it features both Hawaiian and American cuisine. The menu includes everything from hamburgers to malasadas, including fresh fish plates and rice. Service is quick and the atmosphere bustles making Tex a fun and tasteful stop for lunch. 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**

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.

WAIMEA

Between snow capped Mauna Kea and the Kohala mountains the green hillsides of North Kohala roll along under wispy white clouds, and afternoon rainbows that frequently stream their way from the skies above Waimea. Inside this landscape herds of grazing cattle can be seen meandering their way through sloping pastures filled with cactus and dry underbrush as Hawaiian cowboys called paniolos still ride horseback and work the ranges.

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

the largest ranches in the United States gives the outsider an idea of the magnitude of its size.

Today, the town of **Kamuela**, more often referred to after its district name Waimea, is a town that still surrounds itself with a ranching lifestyle. The brightly colored Victorian houses and shops, tidy yards filled with flowers and skeleton remains of wagons and wheels gives visitors the opportunity to see yet another sphere of the diversity of cultures that exist in Hawaii.

NORTH KOHALA

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

When you're done visiting the towns of Hawi and Kapa'au, Highway 270 will lead you through North Kohala's fertile pasture lands, dense forests, and ultimately to **Pololu Valley**,

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 Jon 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 cappucino 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.

which offers one of the best scenic view lookouts on the island. If the road were to continue on past Pololu Valley you would eventually end up at Waipio Valley at the northern end of the Hamakua coast. Separating these two valleys are several other magnificent valleys accessible only by foot or horse. If you plan to hike beyond Pololu be prepared for a long trek and bring

plenty of water and supplies. The trails are narrow steep and slippery and should not be hiked by amateur trailmen. While driving along the coastline of North Kohala remember that if the skies are clear you may be able to catch a view of the island of **Maui** looming on the other side of the Alenuihaha channel, which separates Maui from the Big Island. Between the



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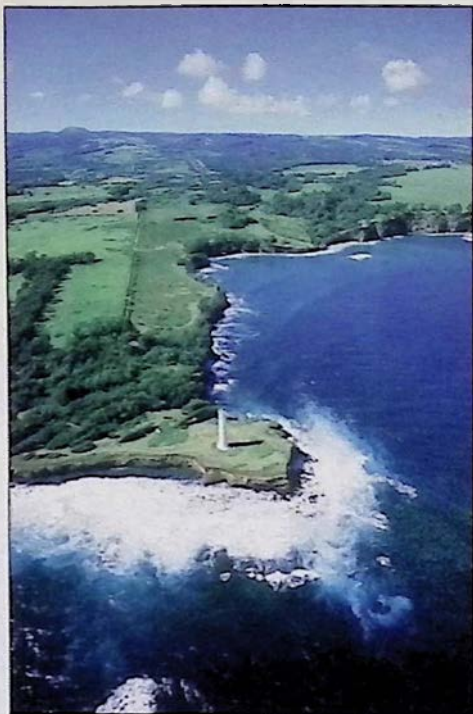
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KIRK AEDER

Left: The King Kamehameha statue is a landmark in Kapaau town
 Right: An aerial view of the North Kohala coast from above the lighthouse

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.

beaches, **Hapuna Beach State Recreation Area**. Hapuna's long white sand beach, rolling surf, clear skies, and accessibility make it a popular destination for many island guests. Among the ebony lava fields that comprise the Kohala Coast landscape are several world renown championship golf courses. From the air or from a distance the green fairways that blanket this rugged terrain soften its landscape. And, because of the Kohala coast's perfect sunny weather the courses are

KOHALA COAST

Almost always under bright sunny skies the Golden Kohala Coast of the Big Island of Hawaii has for years been the tropical playground of not only ancient Hawaiian royalty but contemporary vacationers from around the world. The Kohala coast which hosts many important historical sights is also home to one of America's most highly rated public



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see our ad on page 9

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.



rarely closed... maybe once every five years. Wild goat, donkeys and other four legged creatures roam the land freely and occasionally the Hawaiian short eared owl, the **pueo**, can be seen in flight.

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

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

Pu'ukohola was the last Hawaiian 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. And it should be added that this petroglyph field runs along side the golf course so keeping a third eye out for flying golf balls would not hurt.

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 are treated like royalty on the Kohala coast.



COURTESY OF HILTON WAIKOLOA VILLAGE

The Hilton Waikoloa Village plays host to one of the finest golf settings along the majestic Kohala Coast.

Coffee Times

100% PURE KONA COFFEE

The Finest Coffee in the World!



Grown since 1828 Kona Coffee is widely acclaimed as the world's finest. Along with a perfect growing environment the entire Kona coffee crop is still hand picked and sun dried. 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 any other, be it grown where it may and call it by what name you please." What sets *Coffee Times* Kona coffee apart is that we personally roast and ship your coffee to order only. And we have found that this personal service makes all the difference in the world. We invite you to give us a try and become a member of our coffee loving family of customers.

Today, coffee pickers from Mexico help local farmers to hand pick the ever increasing Kona coffee crop. Miguel A. Meza Mozqueda is pictured here.

ALL COFFEE IS FRESH ROASTED TO ORDER ONLY.

(please specify medium, or dark roast with each coffee ordered)

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.

\$26.00 lb. \$125.00 5 lbs. \$240.00 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.

\$25.00 lb. \$120.00 5 lbs. \$230.00 10 lbs.

100% KONA PRIME SPECIAL

Like all of our coffees the affordable Kona Prime selection is a State of Hawaii Certified grade. The beans are a bit smaller in size but they still measure up to be one of the finest coffees in the world.

\$20.00 lb.

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Coffee Times

100% PURE "ESTATE RESERVE" KAUAI COFFEE

(Decaffeinated Available)

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. This coffee is the "best of the best" of what's grown on Kauai!

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

100% PURE "KAANAPALI ESTATE" 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, Yellow Caturra and Typica. (These are not flavored coffees)

100% Maui Moka

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

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

100% Maui Red Catuai

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

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

100% Maui Yellow Caturra

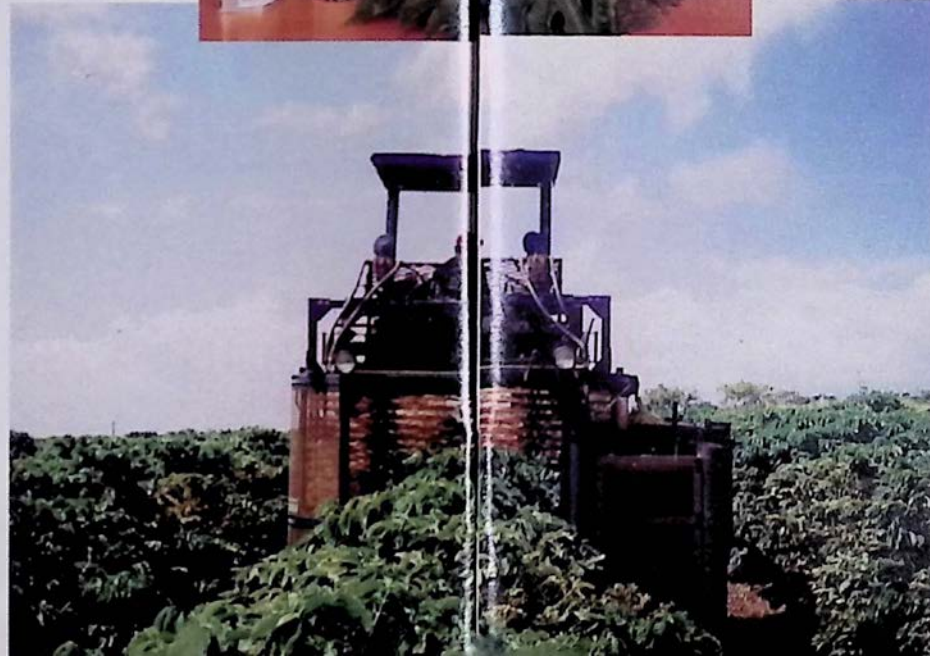
A vibrant, clean, and crisp cup of coffee. Producing beautiful spicy, tangy and elegant flavor characteristics.

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

100% Maui Typica

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

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



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100% PURE "MALULANI ESTATE" MOLOKAI COFFEE

The name "Malulani" the Hawaiian word for "heavenly aroma," refers to the unique aromatic characteristics of Molokai coffee. Washed and completely sun dried this Extra Fancy (highest) grade of coffee has a mild acidity, rich body, and deep tasting finish.

EXTRA FANCY GRADE

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

100% PURE "WAIALUA ESTATE" OAHU COFFEE

Growing at an average elevation of 600 feet on Oahu's North Shore coffee trees are flourishing to produce Hawaii's second hand picked coffee crop. A perfect soil that is composed of disintegrated volcanic rock, leaf mold and other organic matter combined with an ideal mixture of sun, rain and clouds is producing another outstanding mild Hawaiian coffee.

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*All Coffee is Guaranteed
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Much of the coffee in Hawaii with the exception of Kona and Oahu is machine harvested and mechanically milled greatly contributing to the affordable production of these Hawaiian coffees. Pictured on the left is a harvester gathering the beans on the island of Kauai.

Coffee Times

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ANTHURIUMS

Known world-wide as Hawaii's Love Flower the anthurium symbolizes love, luck and friendship.

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One of the most popular orchids here in Hawaii, the dendrobium comes in rich pinks, deep purples and sparkling whites.

\$33.00 (6) **\$50.00** (12) **\$87.00** (24)

PROTEA

These true exotics with their soft fur-like petals have the look of feathers, the softness of a velvet sea anemone and the excitement of a burst of fireworks. Proteas can also be dried and made into lasting floral arrangements.

\$52.00 (8 assorted) **\$88.00** (16 assorted)

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Princess Ka'iulani

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Queen Lili'uokalani

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The Makahiki Selection

\$90.00 (26-28 stems)



Queen Lili'uokalani Mix



*Red Kozo Hara
Anthuriums*



*Lavender Supreme
Dendrobium Orchids*



*Ivory Mink, Pink Mink,
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LEIS

Plumeria Leis

Full of fragrance these flowers embody the tropical smell of our Hawaiian Islands.

\$47.00 (1 double or 2 single leis)

Orchid Leis

A Hawaiian tradition the orchid lei is a wonderful gift of aloha for all occasions.

\$49.00 (1 double or 2 single leis)

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Pineapple

6 Pack Pineapple (Shipped 1/2 ripe)

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Papaya

7-9 Papaya

(10 pounds shipped 1/4 ripe)

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Heliconia



Pink and Red Ginger



Bird of Paradise

Coffee Times

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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.

\$9.00 8 oz. \$17.00 1 lb. \$80.00 5 lbs.

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

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Coffee Times

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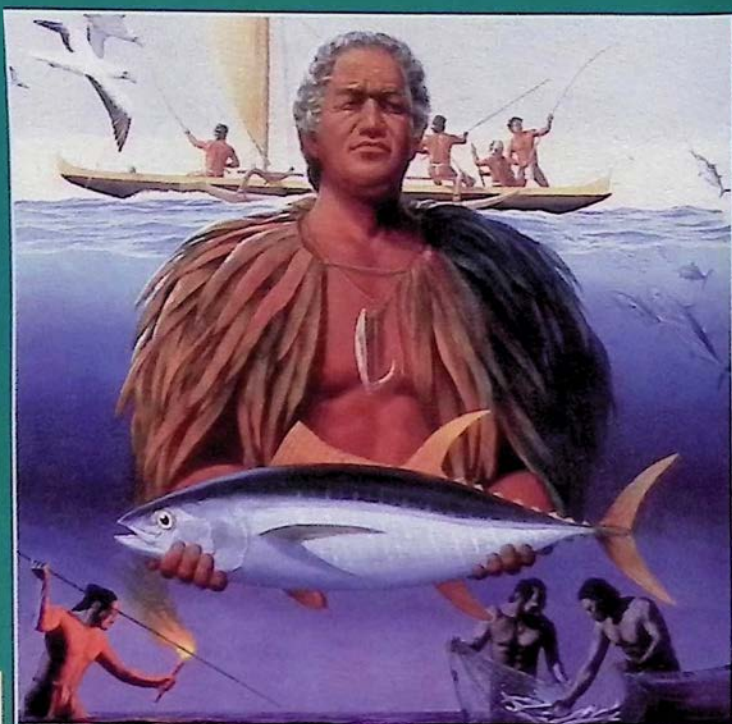
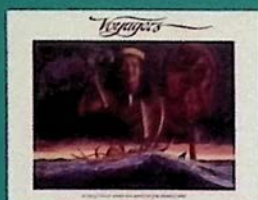
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Other words and images by Herb Kawainui Kane can be found in his 3 books *Voyagers*, *Pele*, and *Ancient Hawaii*. All three books are illustrated with Herb's inspirational paintings and include myths, legends, and history of Hawaii and the South Pacific. Artist signed copies of these books can be purchased exclusively through *Coffee Times*.

- | | |
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