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COMPLIMENTARY NO. 59

Coffee Times

The Alternative Guide to the Big Island of Hawaii



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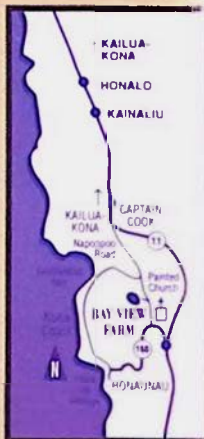


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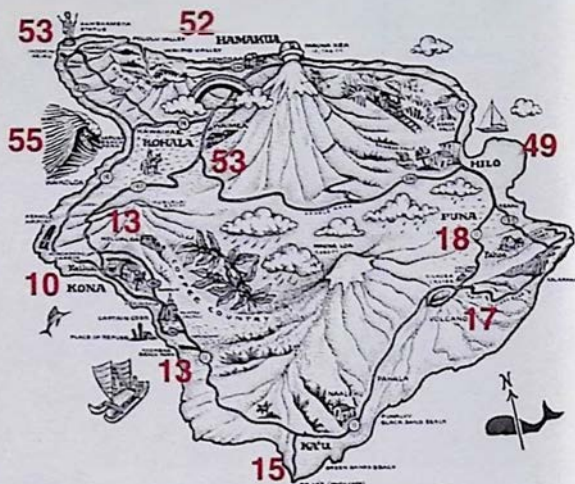
Aloha and Welcome to The Big Island

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On the Cover: Hawaiian Hawk, or io, is found almost exclusively on the Big Island. Officially listed as an endangered species the bird can often be seen soaring on thermals of hot air above the lava beds in Volcanoes National Park.



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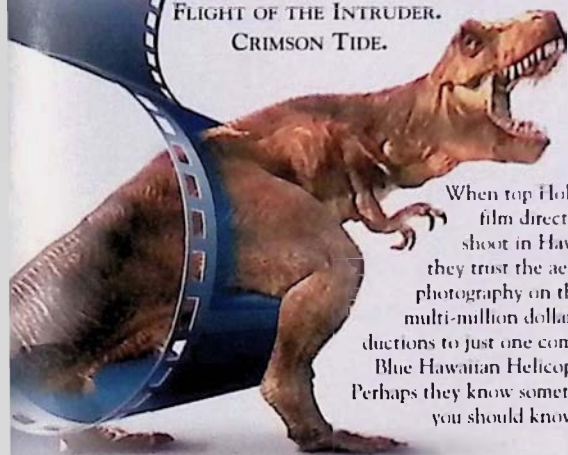
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Aloha and Welcome to the Big Island!

by Les Drent



KIRK AEDER

Sunsets along the Kona coast are an amazing sight.

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

Magic Sands Beach is a favorite body surfing spot on Alii Drive in Kona.

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



A cruise aboard the Glassbottom boat completes the perfect day of touring Kailua-Kona.

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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



Morning at Honokohau Harbor, a popular hub for fishing, sailing and dive charters.

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.

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HOLUALOA

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

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

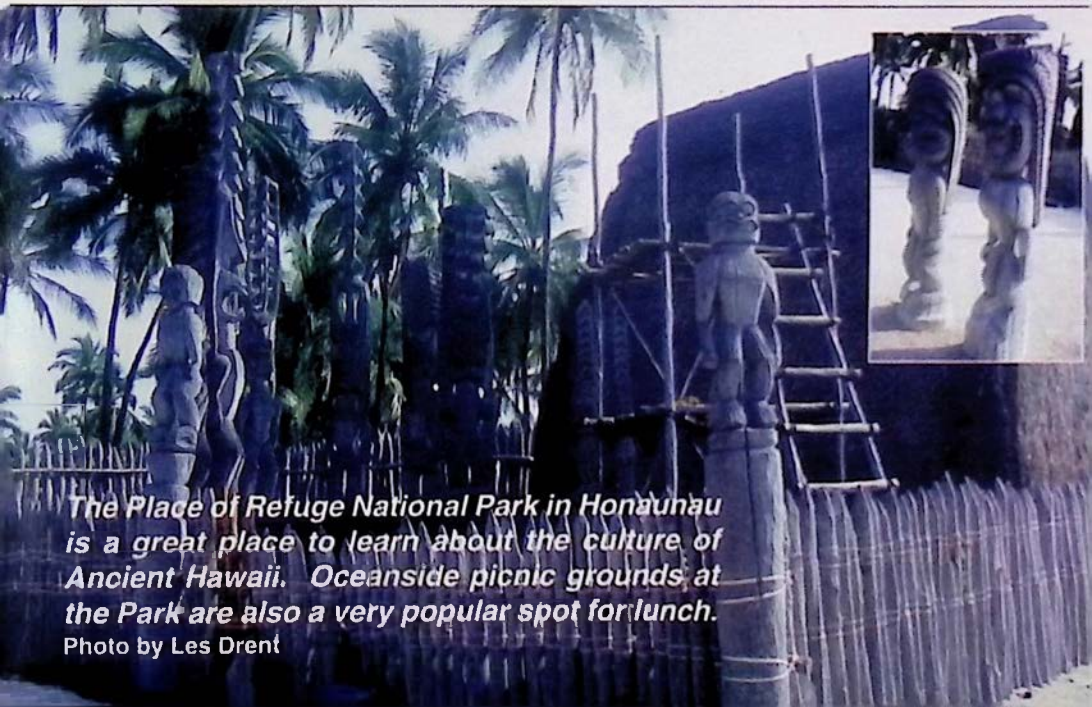
There is, perhaps, no other region on the Big Island shrouded in more history than the district of



Among the many quaint buildings that line historic Mamalahoa Hwy. in Holualoa is the dressmaker's shop. Almost all have Kona coffee trees growing along side.

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 Kealahakua Bay, the spot where the famous English explorer Captain Cook met his fate in 1779, South Kona will keep the historically minded visitor busy weaving their way through its network of mountain roads.

Coffee first came to Kona in 1828 when the Reverend Samuel



The Place of Refuge National Park in Honaunau is a great place to learn about the culture of Ancient Hawaii. Oceanside picnic grounds at the Park are also a very popular spot for lunch.

Photo by Les Drent

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.

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 **Hikiou 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 north-west passage to England.

A lower coastal road connects Kealahou Bay



Leis for sale hang from trees along Kealahou's Napoopoo Road Rd.



Afternoons in pristine Kealakekua Bay are what dreams are made of. Inset: An abundance of sea life can be found in the bay including colorful urchins.

to **Pu'uhonua O Honaunau** (Place of Refuge) National Park. In the early years of Hawaiian civilization it was to the Place of Refuge that people who broke kapu (sacred laws) would attempt to flee. If the kapu breaker could reach this sanctuary his life would be spared. Some of these kapu that governed the common people included not being allowed to walk in the footsteps of the chiefs or to touch their possessions. Other rules forbade commoners from eating foods reserved for offering to the gods, and women were not allowed to eat with the men. The gathering of wood, seasons for fishing and the taking of animals as well as the hula were also controlled under the kapu system. Other features at the park are lokos (ancient fish ponds), 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



Punaluu Beach is a rare black sand beach located along the southern shore of the Big Island.

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 there 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 your brain is still functioning even though you're on vacation in Hawaii.

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



An early engraving depicting the eruption of Mauna Loa in 1843. Printed in the Illustrated London News, January 27, 1844.

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 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



KIRK AUCHER

The nene (Hawaiian goose) is a popular habitant at Volcanoes National Park.

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

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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.



LIS ORENIN

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**

FOR SPECIFIC PARK INFORMATION

Call Volcanoes National Park at
(808) 985-6000



KIRK AEDER

The active and flowing Puuc vent in Volcanoes National Park.



Come taste the wine at Volcano Winery.

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

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

PUNA and PAHOA

For visitors who want to experience the true feeling of old Hawaii, Pahoia village holds the

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. **Luquin's Mexican Restaurant** is 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.



key to this untouched past. First a rugged sawmill town then a sugar town and also a crossroad on the old railroad, **Main Street Pahoia** has maintained its western style storefronts and wood boardwalks in a charming turn of the century Victorian style.

Quaint shops from surf, to curio and restaurants that span the flavors of the globe from Thailand, to Mexico, and Italy, make Pahoia Village one of the most pleasurable shopping and dining stops on the Big Island. Every restaurant in Pahoia is owner operated, guaranteeing diners 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



KIRK AEDER

Left to right: Luquin's Mexican Restaurant, Village Inn and The Akebono theater are all popular spots in historic Pahoia village.

decor. Call ahead to any of the friendly shops to learn of any special events scheduled during your visit. Pahoia has the reputation of holding some lively and entertaining performances both on its Main Street and at the **Akebono Theater**, Hawaii's oldest theater.

The countryside surrounding Pahoia is filled with natural wonders like the **Lava Tree State Park**, steam vents, groves of papaya trees and black sand beaches along the rugged Puna coast. From the bays at **Isaac Hale Beach Park** to the area of Puna once known as **Kalapana** the coastal road, Route 137, winds through untouched pine forests, open pastures and dense tropical foliage. While traveling on 137 you will also pass seaside pools and quiet fishing spots perfect for picnicking or a relaxing snooze. It's no wonder that many tour guides

cont. on page 49

LUQUIN'S MEXICAN RESTAURANT

Chili Relleno, Carnitas, Tamales & Taquitos, Margaritas, Beer, Wine

FREE CHIPS & SALSA with Dinner

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KALAHUIPUA`A

Fabled Fish-Pond

By Betty Fullard-Leo

All along the Kona-Kohala Coast, ancient anchialine ponds reflect those long-ago days when thatched hales (houses) and shady shelter caves furnished homes for fishermen and their families. Some of these ponds have been preserved at resorts such as Four Seasons Hualalai and the Outrigger Waikoloa, but none have been so well restored and documented as Kalahuipua'a, a series of four main ponds and three smaller ones on the grounds of Mauna Lani Bay Hotel and Bungalows.

Here, Kaniela (Danny) Akaka, the hotel's Hawaiian historian, oversees the fishponds and guides visitors, bringing alive Hawaiian history by sharing his vast store of knowledge with anyone who expresses an interest.

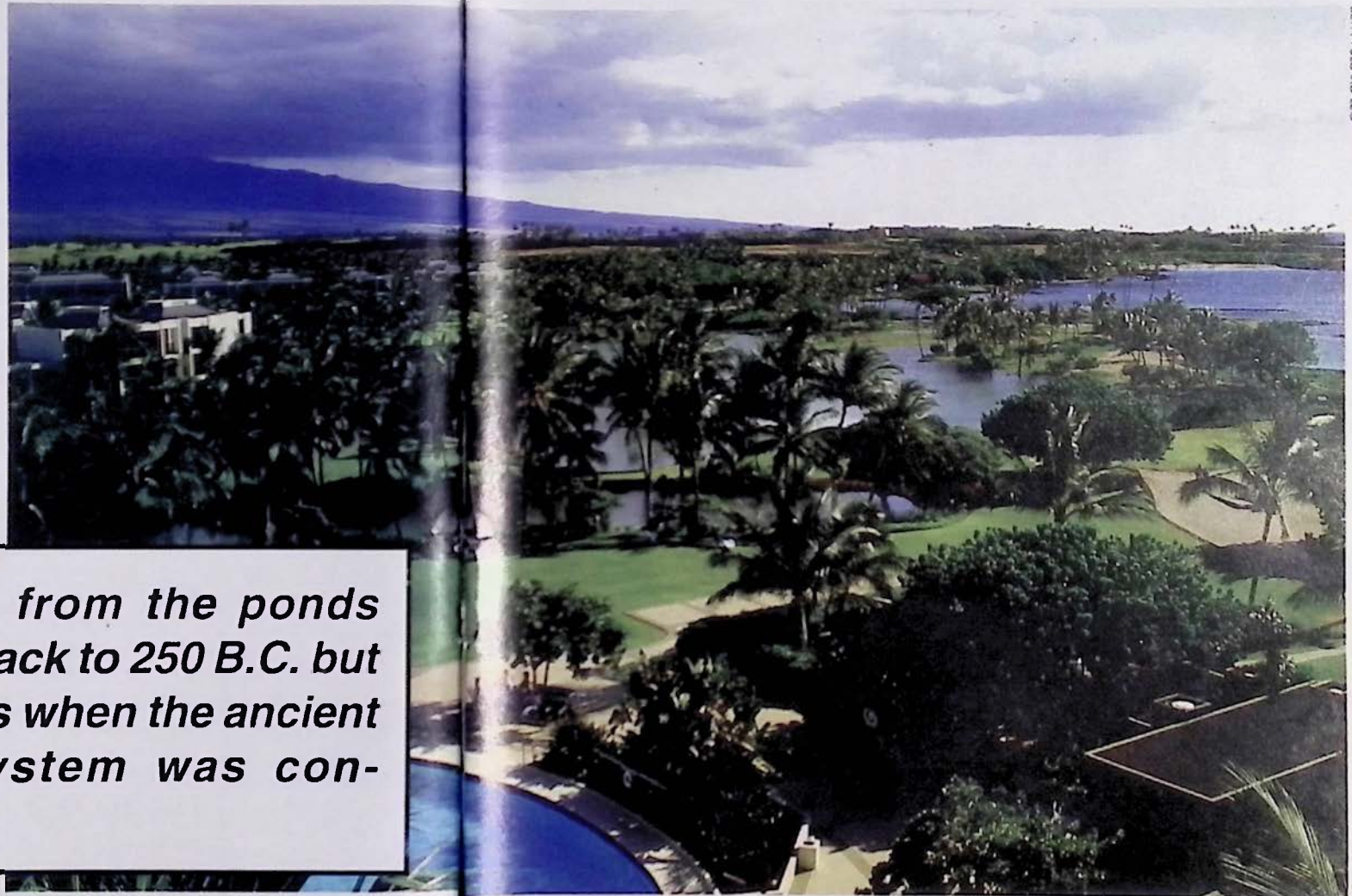
In 1973, the resort's important sites were identified by Bishop Museum's Doctor Patrick Vinton Kirch during a study on marine exploitation

in prehistoric Hawai'i. The resort subsequently provided public access, so anyone who wants to enjoy the incredible peace and beauty of Kalahuipua'a can stroll beside the ocean under the palm trees through the fishpond complex, or wander inland to the King's, or Ala Loa, Trail.

The trail was constructed of curb-stones by 19th century convicts and connected areas of trade and ranching from Kailua-Kona to Hu'eahu'e and Honoipu in North Kohala. An even older trail, the Ala Kahakai, or trail by the sea, is part of an extensive shoreline trail that once connected villages along the coast.

Bottom samples from the ponds have been dated back to 250 B.C. but no one truly knows when the ancient aqua culture system was constructed. In this area of the Big Island, aqua culture ponds were of two types.

Some were built of stones walling out the ocean from a naturally occurring protected bay. Others, like those along the Kona-Kohala Coast were inland ponds where water collected in pools at the shoreline, and because of the porous rock, rose and fell with the tide. Named after the Greek word anchialos, which means "near the sea," such ponds are thought to be unique to Hawai'i. At Kalahuipua'a, as in many other locales, fish such as mullet and awa that were bred and fattened in the ponds, were reserved for the ali'i, the royal classes. Com-



Bottom samples from the ponds have been dated back to 250 B.C. but no one truly knows when the ancient aqua culture system was constructed.

moners who stole fish for their own consumption could be punished by death.

The loko, ponds, at Mauna Lani Resort spread across 15 acres. The largest, Kalahuipua'a, covers five acres to a depth of about 18 feet, and is one of the best examples of a functioning fishpond in modern Hawai'i. Of six other ponds, Kahinawao, Waipuhi, Waipuhi Iki, Hope'ala, Milokukahi, and Manoku, only one

other is connected to the ocean with a sluice gate, or makaha, as is Kalahuipua'a. Akaka explains, "The makaha is a wooden grate in either side of the fishpond wall that allows for water circulation and lets small fish swim in from the ocean. Once in the ponds they grow too large to swim back out. The flow of water through the makaha also controlled the algae growth and oxygenation."

Fingerlings were kept in the smaller ponds until they were big enough to survive in the large loko. In the ponds they returned to the same area at the same time daily to be fed taro, breadfruit and sweet potato. When a chief wanted fish, the caretaker simply netted the fattest and best as they gathered for feeding.

Akaka explains how fish were transported by trained runners to chiefly tables, sometimes many miles distant. "Fish were wrapped—probably in wet limu

BETTY FULLARD-LEO



BETTY FULLARD-LEO

seaweed—as they were taken from the ponds and arrived wherever King Kamehameha or the ali'i were encamped. It is said they often arrived still wiggling, they were so fresh," says Akaka, "but I think the runners must have stopped along the shoreline trail to dip them in the ocean."

Walking through the

historical significance of these special sites.

In the late 1700s, Kamehameha I maintained a canoe landing at Keawanui Bay, adjacent to the ponds. A replica of the canoe hale (house) holds an outrigger canoe, and in this area, periodically submerged at the ocean's edge, an an-

One of the buildings constructed in the 1920s, a former caretaker's house surrounded by a lanai, has been refurbished and is now the Eva Parker Woods Cottage Museum, a one-room structure that holds reminders of the past. Samples of tapa (bark cloth), a ti leaf cape and sandals, fishing gear, including bone hooks, spears and ie'ie vine fish traps, and an akua, an ancient stone fish god, are a few of the treasures that Kaniela Akaka obligingly explains to interested viewers.

Kalahuipua'a complex is like strolling into a living museum. Certain sites, such as shelter caves and an area where tools were fashioned from bone, wood and shell using pahoehoe lava into useful implements, have been marked with minimal explanatory signage. At one place along the trail, an unusual helmeted warrior petroglyph can be seen. At another place called Kulia, petroglyphs were carved on the roof of a shelter cave, but few people find this cave unless they are on one of Akaka's guided walks, which he usually conducts free of charge on Tuesdays and Saturdays at 9 a.m. and Thursdays at 3:30 p.m. Viewers are asked to be reverent and careful because of the need to preserve the

ancient konane board used for a game similar to checkers, is still visible carved into the lava. In addition, bowl-shaped depressions in the lava are thought to have been used for the collecting of salt.

Kamehameha's heirs owned the area around the ponds, up through Samuel Parker, grandson of John Palmer Parker (the founder of the Parker Ranch empire), purchased 1,359 acres for \$1,550 in the late 1800s. In 1936 Francis Hyde I'i Brown, descendant of Papa I'i, one

Photographs- Previous Page: Aerial view of Kalahuipua'a. This page: Hawaiian historian, Kaniela (Danny) Akaka and the Eva Parker Woods Cottage.

of Kamehameha's generals, acquired the land from the family of Eva Parker Woods for \$6,000.

Brown was a bon vivant, beloved by the Hawaiian people, and known as a great golfer and all around good fellow. He traveled extensively, owned 14 cars, and served as a Territorial Representative and then as a senator, but his true passion was Kalahuipua'a, where he came to relax with his sweetheart, Winona Love, a beautiful hula dancer.

Brown's nephew Kenneth Brown wrote, "He bought Kalahuipua'a around 1930 and began, I am convinced, to unconsciously build himself a traditional ali'i's compound composed of special buildings for special purposes.

"There was a tiny bedroom set out in the middle of one of the fishponds where he slept with his lady friend Auntie Winona Love...(There was) a small house for cooking and eating. Near that, he built a large screened, tin roof structure where 15 to 20 guests could sleep in one room."

Easily missed at the back of the property is an enchanting spring-fed swimming pool that Francis Brown had built, and where he and Miss Love went for cool dips in the crystal waters on hot sultry afternoons. If you're lucky enough to find it, you can still trace with your finger the shells that spell out Francis Brown's name, or slip into the cold water where tiny o'pae 'ula (red shrimp) cling to the rocks at the pool's edges.

One of the buildings constructed in the 1920s, a former caretaker's house surrounded by a lanai, has been refurbished and is

now the Eva Parker Woods Cottage Museum, a one-room structure that holds reminders of the past. Samples of tapa (bark cloth), a ti leaf cape and sandals, fishing gear, including bone hooks, spears and ie'ie vine fish traps, and an akua, an ancient stone fish god, are a few of the treasures that Kaniela Akaka obligingly explains to interested viewers. It's a treat to visit the cottage on Saturday evenings during the full moon, when Akaka hosts a "talk story" session for hotel guests and others who are interested.

Francis Brown became friends with Noboru Gotoh, the wealthy chairman of the Tokyu Corporation, at the 1964 Olympics in Tokyo. Kenneth Brown wrote, "Soon afterward, Mr. Gotoh visited Kalahuipua'a and together they began to dream about an international resort where affluent people could come together to relax and play golf in an atmosphere of total harmony. And that was the origin of Mauna Lani Resort."

Francis Brown died when he was 83 in Pebble Beach in 1976, before construction began on Mauna Lani Bay Hotel and Bungalows. The hotel was dedicated in 1983. It's a toss-up whether Francis Brown would have been most proud that the resort received the Historic Preservation Award from the prestigious Historic Hawai'i Foundation in 1984, or if he might have been more pleased about playing in the Senior Skins Tournament, which has been held on one of the resort's two golf courses for the last eleven years. In any case, the area around Kalahuipua'a is still a peaceful preserve fit for the pleasurable relaxation of royalty.



YESTERDAY ONCE MORE

The Lyman House Memorial Museum Brings Hawaii History to Life

By Lance Tominaga



LYMAN MUSEUM

KOKA AICHER

Just a few blocks up from picturesque Hilo Bay in downtown Hilo, on Haili Street, stand two buildings. One is old—the oldest wooden frame structure on the island, in fact—while the other is decidedly modern. Together, the adjacent structures make up the Lyman House Memorial Museum, which lives up to its mission statement of “(telling) the story of Hawai‘i, its islands and its peoples.”

“When people come here, they get, in one place, a nice overall view of Hawai‘i and its natural and cultural history,” says Director Paul Dahlquist. “The only other place that comes close to doing that is the Bishop Museum in Honolulu.”

The centerpiece is the historic Lyman Mission House, which was built in 1839 for David and Sarah Lyman, the first full-time Christian missionar-

ies to Hilo. This New England-style home houses authentic missionary-era furnishings, photographs, clothing and other precious artifacts. The number of items on display here, says Dahlquist, is “well into the hundreds, maybe even thousands.”

Although some of the decor are “extras” added from other homes, most of the items are the residence’s original furnishings.

David and Sarah Lyman were practically newlyweds when they boarded the *Averick* on November 26, 1831 to begin their service as Christian missionaries. (All nine couples on the voyage, in fact, had been married less than three months.) The whaleship set sail from New Bedford, Massachusetts and embarked on a 173-day journey to the Sandwich Isles, finally dropping anchor at Honolulu Harbor on May

Sarah taught reading, writing, math, geography and history to the natives. She also led a sewing class so the Island women could fashion more modest garments to wear. She also discouraged the women from wearing leis or flowers in their hair, and hats became quite the fashion rage.

17, 1832. David was 29 and Sarah 27.

The Lymans stayed in Honolulu for almost two months, immersing themselves in the Hawaiian culture and learning the native language, customs and traditions. During their stay, Queen Ka'ahumanu—the favorite wife of Kamehameha—died after a lengthy illness. A zealous convert to Christianity, the powerful Ka'ahumanu had been a great ally to the missionaries. Both David and Sarah attended the queen's funeral.

On July 5, the Lymans departed for Hilo on the island of Hawai'i, stopping briefly in Lahaina on Maui. They arrived in Hilo on July 16 and immediately went to work.

Sarah taught reading, writing, math, geography and history to the natives. She also led a sewing class so the Island women could fashion more modest garments to wear. She also discouraged the women from wearing leis or flowers in their hair, and hats became quite the fashion rage. However, as MacKinnon Simpson

wrote in the authoritative book *The Lymans of Hawai'i Island*. "As the novelty wore off, Sarah noted sadly that women carried their hats until they neared church, donned them for services, and removed them again after they'd gone a short ways."

Indeed, getting the natives to fully embrace the ways of the mission-

aries proved a difficult task. Wrote Simpson, "Both Sarah and David and other missionaries bemoaned the slowness of Hawaiians to adopt their 'civilized' ways and Christian morality. Their journals lament that 'the people go on to sin' by maintaining their old ways—knocking out their front teeth as a sign of grief, tattooing themselves, dancing the hula, wailing and chanting, surfing—as well as sins of a more Ten Commandments bent: stealing, lying, adultery and gambling."

David, meanwhile, also dedicated much of his time to teaching. In 1836, he opened the Hilo Boarding School for Hawaiian boys. The initial aim of the school was to train the

youngsters to become missionaries, but eventually the focus shifted to providing them practical vocational training. During the Lymans' tenure, more than 800 boys passed through the HBS. Many graduates later became lawyers, government officials, church workers and even teachers themselves.

Unfortunately, 1836 also brought much sorrow to the Lyman family. Their first son, David, born April 12, 1834, died of cholera infantum. Wrote a bereaved Sarah after the funeral, "As I went into my room...where're I turned my eye, I saw something to remind me of the dear departed boy. Desolation reigns in our once cheerful home." (David and Sarah would have seven more children—five boys and two girls.)

David and Sarah never left the Hawaiian islands, choosing instead to spend all their remaining years faithfully serving their God and the work He had provided them. David Lyman died in 1884 at the age of 81. Sarah died the next year at age 80.

The Lyman home that was built in 1839 was made of native koa as well as lumber that David had purchased. Henry Munson Lyman, the second-eldest Lyman son, once recalled his childhood home in fond detail: "Our house, as we always styled the paternal residence, was a wooden



LYMAN MUSEUM



LYMAN MUSEUM

building of one story placed on a stone foundation that surrounded a spacious cellar. There were four rooms on the first floor...a dining room and common sitting room, and my mother's bedroom, on the front side, looking out upon the ocean.

"Behind our Mother's bedroom was a smaller bedroom for my little brother Fred and myself. Behind the dining room, opening out of a narrow passage that contained the stairs, was a small room for the storage of such articles as were used in barter with the natives for provisions; in fact it served as my father's office and reception room for such people as came on secular business. In the rear of all was a semi-detached kitchen, with an old-fashioned open fireplace and an oven all constructed out of rough stones, brick then being unknown in Hawai'i. Upstairs were two attic bedchambers with dormer windows, from which were visible the beautiful bay and the blue ocean that filled the whole northwestern horizon."

Today, visits to the Lyman house are permitted strictly through

guided tours ("The building is quite old, and we have to take very good care of it," says Dahlquist). The guides are specially trained and can provide answers to most questions about the Lyman family and their home. The tour usually lasts about half an hour. Dahlquist

says that many descendants of David and Sarah Lyman are actively involved with the Lyman House Memorial Museum, including two that sit on the Board of Trustees.

The two-story museum, meanwhile, opened in 1973 and features approximately 20,000 feet of display space. "Most people refer to us as the Lyman House," Dahlquist says, "but we're much more than just the mission house. The museum was added because our collection had grown to such an extent that the mission house itself was bursting at the seams and was housing all kinds of things that had nothing to do with missionary life or the Lymans."

The museum is divided into two major galleries. On the museum's first level is the Earth Heritage Gallery, which deals with the natural history of the Hawaiian islands. Under renovation until April 2000, the gallery spotlights Hawai'i's unique environments, its various flora and fauna, and impressive displays of seashells and minerals. Says Dahlquist, "Our (seashell and mineral) collections are absolutely su-

perb collections, the likes of which are found virtually nowhere else in the world."

On the top floor of the museum is the Island Heritage Gallery, which pays tribute to the many peoples that make up Hawai'i's cultural tapestry. Included here are a Chinese shrine, a Portuguese musical instrument and antique Japanese furnishings.

In 1997, a new section was added to the museum, allowing for more exhibit space as well as a new orientation area and a well-stocked gift shop.

Dahlquist, a trained cultural anthropologist, oversees a staff of 28 workers (full-time, part-time and temporary) and approximately 150 volunteers. The Honolulu-born historian has

Photographs- Page 25: The Lyman Museum as it appears today. Page 26-27: The Lyman Family circa 1855. From left to right, Francis, Emma, Rufus, Ellen with parents David and Sarah in the background. Page 28: The Lyman house as it appeared circa 1853. Note the thatched roof. Below: Men pushing a stubborn donkey on Wainuenue Ave. in Hilo, circa 1890.

moving back here, there was an advertisement for a position at the museum.

"I'm very interested in Hawaiian history, so it's great to be able to work at a place like this."

The Lyman House Memorial Museum is located at 276 Haili Street. Hours of operation are Monday-Satur-



been with the museum for the past twelve years—the last three as director, and previously as curator. He was a professor at Ohio Wesleyan University in Delaware, Ohio for twenty years before coming home. "It was really pure serendipity," he says, smiling. "When I moved back here, I didn't have a job or even any (employment) prospects. I just knew I wanted to be back in the Islands. And within the first month of

day, 9:00 A.M.-4:30 P.M. Regular admission fees are \$7 for adults, \$5 for senior citizens and \$2.50 for students; kama'aina rates are \$5 for adults, \$3 for senior citizens and \$2 for students (including University of Hawai'i-Hilo students). Family rates are also available (\$12.50 for visitors, \$10 for kama'aina), providing admission for up to six people. For more information, call 935-5021.



PELE and POLIAHU

By Betty Fullard-Leo

Pele has survived as the best-known, most-revered goddess of ancient times, but in legends, she was anything but a kind and lovable being, and she had many competitors. Among those generally considered her enemies were four mythological maidens attired in luxurious white mantles, the goddesses of the snow-covered mountains. Three of these beauties have fallen



into obscurity. Lilinoe was known as both a goddess of Haleakala on Maui and as a goddess of Mauna Kea. Her husband was thought to be Nana-Nu'u, a survivor of a great flood who lived in a cave on the slopes of Mauna Kea. Another snow maiden of Mauna Kea, Waiau, was associated with Waiau Lake, a glistening pool of water in a cinder cone on the mountain. The third snow goddess, Kahoupokane, was associated with Mount Hualalai. But it was Poliahu, a snow-goddess who loved to cavort with mortals along the eastern cliffs of Mauna Kea, who was Pele's primary nemesis.

One day, it is said, Poliahu and her friends had come down from Mauna Kea to a grassy sloping hillside south of Hamakua for holua sledding. Pele loved he'eholua, the exhilarating race that took place on sleds with runners set only six inches apart. A narrow piece of matting attached to sticks lashed to the runners provided a place for the racer to rest his chest. A racer held the holua sled in his right hand as he ran pell-mell to the crest of the downhill track, hurled himself upon the sled, grabbing a hand-hold on the left side of the sled, as well, and then plummeting down-slope toward the ocean.

On this day, Pele appeared in the guise of a beautiful young woman and the unsuspecting Poliahu welcomed her to join in their sport. As the ground grew hotter and hotter, Poliahu realized the beautiful stranger was none other than Pele, her arch enemy. Pele

called forth fire from the depths of Mauna Loa, sending fire fountains after Poliahu as the terrified goddess fled to the summit. Red hot lava licked at the edges of Poliahu's white mantle, but she grasped her robe and managed to escape.

Regaining her strength, she flung her white mantle over the mountain peak. The grounds trembled, fire licked the heavens, and the snow goddess unleashed snow from frozen clouds overhead. Pele sent rivers of lava down the hillside, which cooled and hardened so quickly it choked the yawning chasms that spewed the molten rock and drove the streams of lava underground into Kilauea and Mauna Loa, but not before the land masses that comprise Laupahoehoe and Onomea were formed.

From time to time, Pele continues to hurl fire and lava from Mauna Loa and Kilauea, but legend says that Poliahu always gains the upper hand in these battles. She and the other snow goddesses keep the mountain tops barren under their icy mantles, allowing melting streams to form the rivers that feed the fertile valleys and give the Hamakua Coast and North Kohala a green, misty surrealistic beauty. Ironically, Pele's hot, lava-strewn domain is limited to the southern part of the island of Hawaii, to much of the area now dotted with grand resorts for sun-loving visitors.



Aloha!

Welcome to The Big Island of Hawaii



Biking the Kohala Mountains



Kohala Coast Surf



Place of Refuge in Honaunau



Hulihee Palace in Kailua-Kona

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.



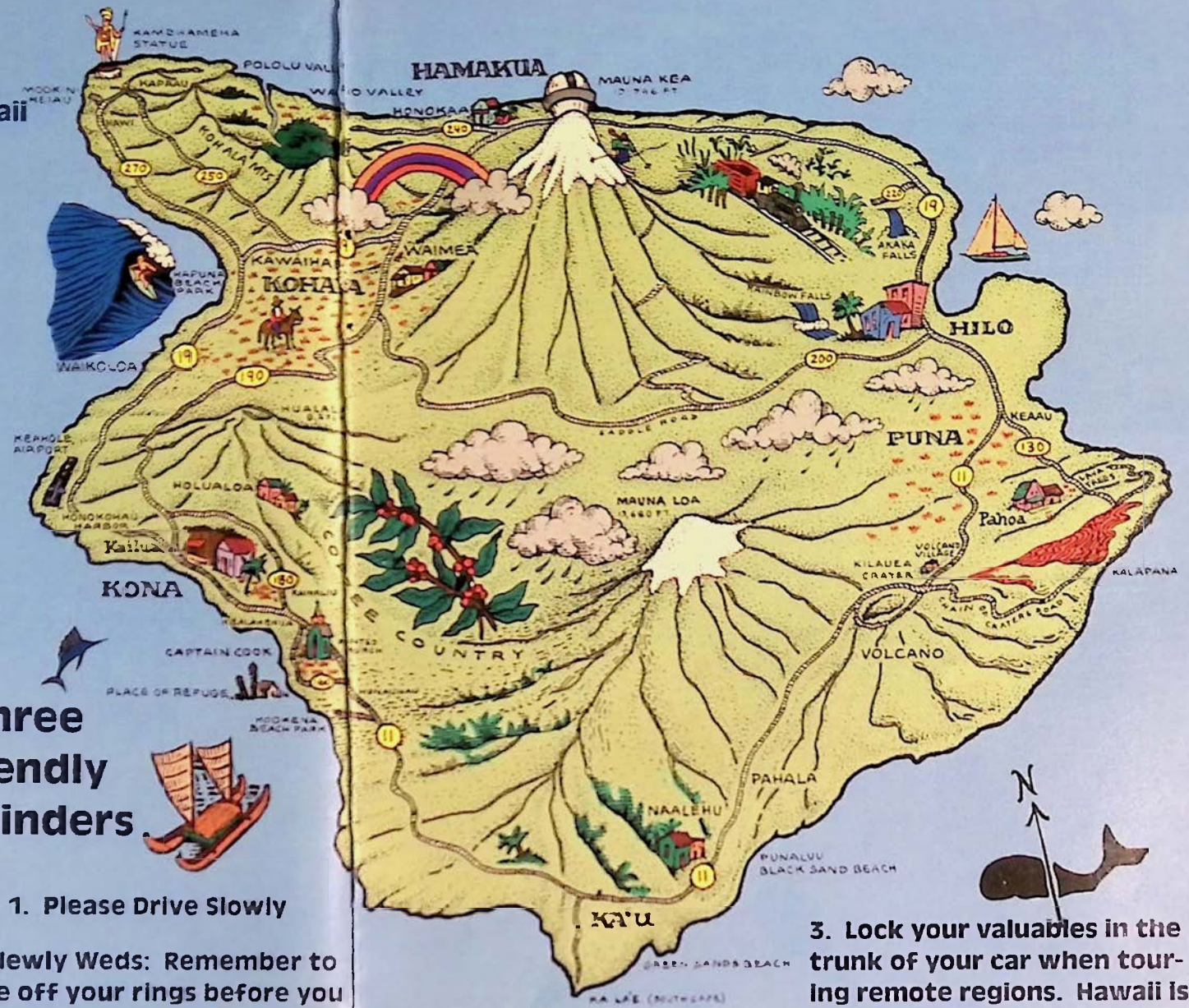
Kona Plumeria



Lava vent at Volcano



Orchids of the Big Island



Big Island Calendar

October 7-8 & October 14-15

Hamakua Music Festival

6th Annual music festival, held at the Honoka'a People's Theatre in Honoka'a town. Proceeds to enhance cultural life and provide a music scholarship for a Big Island student. For more information, (808) 775-0598

October 14

Ironman Triathlon

This is the ultimate endurance event for athletes. Starting and ending in Kailua Village in Kona, athletes swim 2.4 miles, bike 112 miles and run 26.2 miles. For more information, (808) 329-0063

November 3-11

Kona Coffee Cultural Festival

One of Hawaii's oldest food festivals, the Kona Coffee Cultural Festival features over 30 events at locations around the Kona Coast, starting with the Miss Kona Coffee Pageant on Nov. 3. For information, (808) 326-7820.

November 4

Taro Festival

This annual festival celebrates the Hawaiians' "staff of life," the taro plant. Held in Honoka'a at the County Gym, the all-day event - 9 a.m. to 4 p.m. - will feature displays, cooking and tasting of all parts of the taro plant, poi eating contest and other games. Contact Kathleen Baker at (808) 962-0704.

November 8-11

Winter Wine Escape

A culinary extravaganza at Hapuna Beach Prince Hotel on the Kohala Coast. For information, (808) 880-3023

November 15-19

Hawaii International Film Festival

For more information, (808) 528-3456.

November 16-18

King Kalalukua Hula Festival

This annual hula festival will be held at the Aston Keauhou Beach Resort. For more information call Uncle George Naope, (808) 329-1532.

December 2

Waimea Christmas Parade

This annual holiday parade in Waimea town will begin at 5:30 p.m. at Church Row Park and proceed along Mamalahoa Highway to the Parker Ranch Shopping Center. Parade includes floats, marching bands, mounted units and, of course, Santa Claus. For more information contact Lani Olsen (808) 885-4395.

February 23-25

Tahiti Fete of Hilo

Known as the Merie Monarch of Tahitian Dance, the Second Annual Tahiti Fete of Hilo is a dance competition featuring dancers, musicians, and artists from all over Hawaii, Tahiti, the Mainland USA and Mexico. Many Polynesian craft vendors and ethnic foods will be a part of this exciting and unforgettable weekend of fun and culture at Hilo's -Edith Kanaka'ole Stadium. Tickets are \$10/day or \$25 for a weekend pass. Call Pua Tokumoto at (808) 935-3002 for more information.

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.

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The Future Continues to Brighten for 100% Kona Coffee

By Les Drent

With the final chapter being written in the fraudulent Kona coffee case; a state wide Hawaii Coffee Association gaining momentum and planted acreage in Kona continuing to rise; farmers, millers, roasters and retailers of 100% Kona coffee have much to look forward to. Add to that an aggressive coffee growing research program that is being conducted by the University of Hawaii and the increasing popularity of Kona coffee a bright future

seems to be at hand. But like any successful venture, this nearly 175 year old industry still has much to improve to strengthen its future.

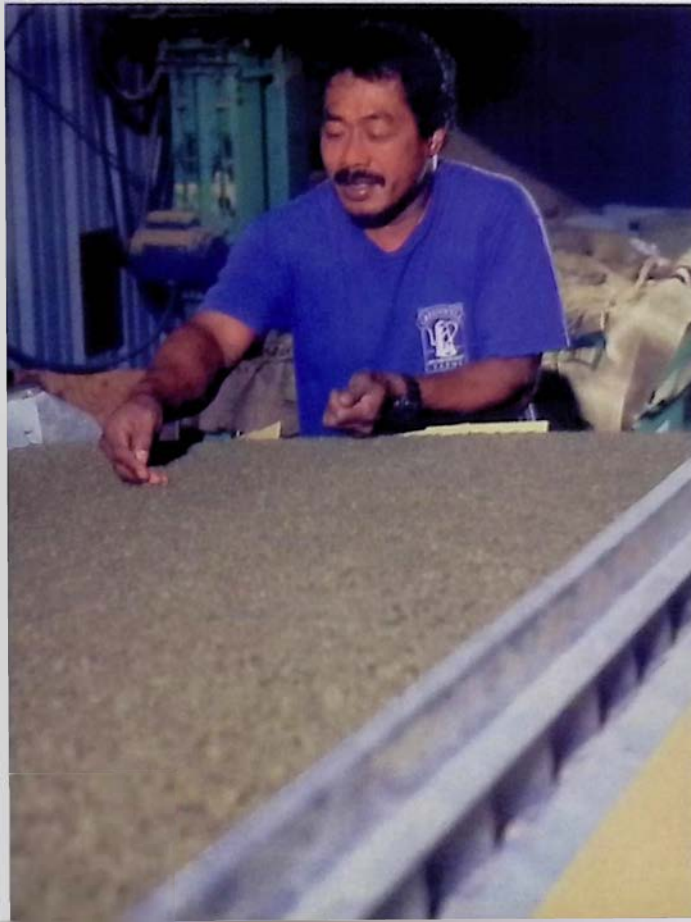
Perhaps the happiest news of the Summer came when the case involving Kona Kai Farms and their multimillion dollar fraudulent Kona coffee scheme neared a conclusion in the Federal Building in Oakland, California. After several years of negative national media attention that seriously tarnished the credibility and reputation of

100% Kona coffee, Michael Norton of Kona Kai Farms recently plead guilty to one count of wire fraud and one count of tax evasion.

On the following page is an excerpt from the July 14, 2000, U.S. Department of Justice press release.

Beyond the protection of 100% Kona coffee the industry continues to grow at a rapid rate. This growth however is also changing the face

Alex Hedgar of Greenwell Farms carefully watches over coffee as it passes over a gravity table. 100% Kona coffee is graded by size and density of bean.



The United States Attorney's Office for the Northern District of California announced today that Michael L. Norton pleaded guilty to one count of wire fraud and one count of tax evasion.

Mr. Norton, 52, a Berkeley resident, was indicted by a federal Grand Jury on April 16, 1998 for multiple counts of wire fraud, money laundering and tax evasion.

The charges stem from an elaborate scheme perpetrated by Norton during 1993-1995 to defraud businesses and consumers who purchased coffee from his business believing it to be 100% Kona coffee from Hawaii when, in fact, the coffee was significantly cheaper coffee from Central America. During the period 1993 through 1996, Norton purchased approximately 3.6 million pounds of Central American coffee. By sorting the Central American coffee to size, re-bagging, and then relabeling it as "pure Kona Coffee", Mr. Norton was able to generate profits substantially greater than he would have if he had not misrepresented the product as Kona coffee. The government contends that those additional profits exceeded \$10 million.

In the years 1995 and 1996, Mr. Norton diverted approximately \$1.3 million of his fraudulent coffee sales proceeds to a personal Swiss bank account. He failed to report these proceeds as income on his 1995 personal income tax return.

As part of the plea agreement entered in the case, Norton has agreed to forfeit to the government approximately \$2 million which the government seized at the time Norton was first charged as well as another \$1.3 million which Norton had placed in his Swiss bank account in order to avoid paying income taxes.

The sentencing of Mr. Norton is scheduled for October 20, 2000 at 10 a.m. before Judge D. Lowell Jensen in the Oakland Federal Courthouse. The maximum statutory penalties for each of the wire fraud and tax violations to which Norton pleaded guilty are: five years imprisonment; 3 years supervised release; a fine of \$250,000 and a special assessment of \$100. In addition, the wire fraud charge also requires that Norton make restitution for losses suffered by his customers.

The prosecution is the result of a lengthy investigation of Mr. Norton by Special Agents of the U.S. Customs Service, the Internal Revenue Service, and the Contra Costa County Sheriff's office. The prosecution was handled in court by Assistant U.S. Attorneys Laura E. Gonzales and Ben Burch with the assistance of Letty Whitworth.

All press inquiries to the U.S. Attorney's Office should be directed to Assistant U.S. Attorney Matt Jacobs at (415) 436-7181.

Unlike any other...
Hand Picked, Water Fermented, Sun Dried,
Truly Graded and Fresh Roasted
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of the local farms. Many of the new plantings are the result of large scale growers planting anywhere from 50 to 100 acre estates. For the past 100 years Kona coffee production has been the result of many small farms ranging from 1-10 acres. During much of the 1800's several large coffee operations controlled the majority of coffee lands in Kona but with the crash of the coffee market in the early 1900's much of the land was leased or sold to families who earlier emigrated to Hawaii

from Japan. These early Japanese first worked in the sugar industry

PHOTOGRAPHS Page 38: Hoshidana (roll away roof system used for drying coffee) at Bay View Farm while in the inset photo Luis Cisneros of Bay View Farm transports fermented coffee to the drying decks. Page 39: Clockwise starting with a flat of coffee starts. A flat this size holds between 600-900 coffee starts which is enough to plant an acre of coffee trees. Cuppers cup 100% Kona coffee at the annual Kona Coffee Festival as a woman picks coffee above Kainaliu town. A 100 pound bag of high grade Extra Fancy Kona coffee is filled at the Captain Cook Coffee Company dry mill in Kainaliu. Above this page: Romeo Ladore in the foreground and Justin Pitts in the background of Greenwell Farms pulp freshly picked coffee cherry. Roast master Kurt Penrose of Greenwell Farms finishes a batch of fresh roasted 100% Kona coffee.

before establishing themselves in Kona to avoid the harsh working and living conditions offered on the sugar plantations. A cooperative effort throughout the years with local mills to buy, process, and sell the prized crop has been a way of life for many in Kona. In most cases coffee farming has served to only supplement a family's income and much of the work was done after working normal jobs. While opinions are scattered, some in Kona view the rise of larger coffee estates as a means to strengthen the relationship between small farmers and local mills as both realize the importance each other plays in their continued overall success. Some are also taking to the street to peddle their own coffee in the retail marketplace. All in all the operation of the Kona coffee industry is as diverse as it has ever been.

Also contributing to the success of all coffee production not only in Kona but in the other coffee producing islands is the Hawaii Coffee Association. It may surprise some, but for many in Kona a new coffee organization is nothing new. Over the years several groups including the Kona Coffee Council and the Kona Coffee Farmers Cooperative were created to deal with issues confronting the industry. Few organizations however have maintained positive growth and successfully pulled together all members of the coffee growing community in Hawaii. Many are hoping that the new Hawaii Coffee Association will serve to further improve the relations among all

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This ad presented by Coffee Times. If you know of other fine dining establishments serving 100% Kona coffee we would like to recognize them.

Hand Harvesting Ripe Coffee is an Art

A ripe coffee bean – plump and red – signals harvest. Each year in Kona, where hand picking is the norm, one by one, the coffee beans come off the tree. Red coffee cherries must be picked without disturbing the unripe coffee beans on the coffee branch. This is a critical step in quality coffee production, according to George Yasuda, agricultural consultant for Tiare Lani Coffee, Inc.

Picking coffee in its most ripened stage is a challenge, as well an art. Yasuda, 44, of Holualoa, says coffee is no different from any other fruit, in that it has its peak, ripened stage. But unlike most other fruit, it has little ripening leeway after it's picked. "The deterioration begins immediately after the cherry's off the tree," he said. "The sugars begin to be converted to starches right away." This naturally occurring process leads to rot, and Yasuda recommends not letting coffee cherry sit for more than 10 hours.

PICKING

Coffee is best picked when fully red. Yasuda said coffee picking varies from year to year – sometimes there are breaks between rounds, sometimes not. Leaving mostly ripe coffee on the tree is fine if the farmer's harvesting crew has time to go back and pick it before it becomes over ripe.

Understanding these dynamics, Yasuda, who oversees Tiare Lani Coffee's 42-acre coffee orchards in Holualoa and Kainaliu, instructs pickers to harvest cherries half red to completely red.



Kona Coffee Farmer, George Yasuda, of Tiare Lani Coffee

The immature beans - green, yellow, orange and those less than half red - are left on the tree for the next picking round. Yasuda said immature coffee beans promote below average taste. Another problem occurs when under ripe beans are pulped. Pulping is the initial step in coffee processing - removing the outer skin. The under ripe beans jam the pulping machine, causing damage to the good beans, which become stuck

and knicked. Yasuda said it is critical and an "art" to pick the coffee that's half-red or better, and to get back to the other ripening beans before they turn dark purple to brown in color. "Those beans are over ripe and their sugars are already breaking down," Yasuda explains. Over ripe beans cause pulping damage, as well, and negatively affect taste.

PULPING

Yasuda encourages farmers to pulp their coffee within about 10 hours of picking. If left to sit for 10 hours, the coffee should be stored in the shade, as moisture and heat hasten the deterioration.

factions of the Hawaiian coffee industry.

The Hawaii Coffee Association just celebrated the fifth anniversary of its annual coffee conference in Kona this past July. Once again the conference and trade show served as a useful tool to improve many issues revolving around the local coffee industry. The daily trade show exhibited everything from coffee processing, roasting, and packaging equipment while hourly lectures tackled issues relating to the marketing and farming of coffee in Hawaii. Other activities included several social gatherings that brought together farmers, millers, roasters and marketers from all the islands. Many agree that outside the very applicable programs that dealt directly with industry issues, the conference was simply a great time to catch up and share inside opinions of coffee production in Hawaii.

One serious issue discussed during a lecture given by Mario Serracin of the University of Hawaii covered the effect of microscopic pests known as nematodes on coffee production in Kona and throughout Hawaii. An ongoing study being conducted by Dr. Donald Schmitt, and Mario Serracin of the University of Hawaii is attempting to offer solutions to combat these root-knot nematodes which if not controlled have the ability to wipe out entire orchards of coffee. Studies have shown that the effects of these nematodes have resulted in not only lower yields but wilting, chlorosis, galling, root-rot and ultimately tree death. In serious cases trees that can normally sustain healthy growth for over 75 years can die after only 5 years from time of planting.

While the first documentation of nematodes came in 1907 when they were detected in tobacco



plantings in Hawaii it was in 1982 that a problem of nematodes was detected in coffee. From 1994 to present a scientific study has yielded important information into the ecology - life cycle of root-knot nematodes. Now that identification and studies of this species have taken place several tests are being conducted by the University of Hawaii specialists in an attempt to learn more about controlling the nematode problem not only in Kona but other Hawaiian Islands as well.

It is now known that several initiatives can be taken by farmers to control the spread of nematodes throughout the farmlands, one being the start of trees from seed in sterile soil rather than the "pulla pulla" method in which young coffee plants are pulled out of the ground and replanted. This practice alone will greatly control the spread of nematodes throughout orchards. It is also believed that the timing and frequency of irrigation and fertilization plays an important role in the reduction of nematode populations. It has been documented that nematode production increases in overly irrigated fields. To further this clean start of coffee tree growth it is recommended that clean and sterile soil be used to start coffee plants. This can be accomplished in two ways. The first, a more expensive but foolproof way, would be to simply buy bagged soil that has been sterilized. A second more affordable but labor intensive way would be to sterilize the soil by cooking it. This is commonly accomplished in South and Central America by cooking soil in 50 gallon

drums over an open fire while turning for a period of two hours.

Perhaps the most revolutionary solution to the nematode crisis may come in the special grafting of Kona coffee cuttings onto root systems of African coffee trees. The root systems of these African coffee trees have proven resistant to nematodes. While many are skeptical about the effects this might have on the taste of Kona coffee, University of Hawaii horticulturists and expert coffee cuppers, Skip Bittenbender and Kathy Cavaletto, say that preliminary coffee cupping tests show that no difference in taste has been recognized. Knowing full well that the Kona coffee farmers are the true judge and jury of the Kona taste, a full and comprehensive cupping will take place later this year by discriminating members of the Kona coffee industry.

All in all the Hawaii Coffee Association is proving to be a useful and beneficial organization to aid all facets of the Hawaiian coffee industry. For more information about next year's conference or to become a member of the Association, interested people are encouraged to visit the association's web site at: www.hawaiicoffeeassoc.org

An ongoing effort continues to support the protection of 100% Kona coffee; acreage is on the rise; and the alliance between small farmers and mills in Kona is being strengthened. Everyone is hoping for sustainable coffee prices and looking forward to a very successful 2000-2001 coffee season.



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ELIXER FOR THE SOUL

By Nancy Michael

If you're a coffee fanatic you probably use a French press coffee pot. It's a simple design that makes great coffee quickly and easily. Just place the fairly coarse ground fresh coffee in the bottom of the French press pot, pour water "just off the boil" over the grounds and let it sit for a few minutes. Then, using the plunger, which contains a fine mesh filter, press the grounds to the bottom. The liquid that's left is divine. It's a rich creamy and full of coffee flavor.

The reason? The coffee oils aren't trapped in a paper filter or burned to figurative ashes in a percolator. They float up lazily and form a rich, thick brew that tastes like a heavy cream in the mouth.

It doesn't get much better than this.

So to whom do we pay homage for this simple device? Well, a little surface research says the French developed it. Dig a little deeper and Italians say it's theirs. Such a dilemma!

Does anyone really know the true history? We'd like to think that the correct chronology runs like this: The French invented the press pot in approximately the 1850's. The first pots were metal, and functioned roughly like they do today pressing coffee grounds to the bottom of a metal pot, through a metal screen (or sometimes through a loosely woven material).

In the 1930's, the Italians re-

invented the French press pots, using first metal, and then glass. The pot has been refined over the years to the single-chambered French press pot we know today. The latest twist on the French press pot is a two-chambered version designed for (horrors) the microwave, by Ian Bernstein, author of the book *Coffee Floats, Tea Sinks*.

Well, the truth lies somewhere in between the historical accounts. Unearthed from a pile of dusty notes in an old church in Provence, here's the real fractured fairy tale about press pots.

"How the French Press Pot Came to Be

He wasn't a sharp thinker. No, not the old man on the hill. But he did spend a majority of his time generating thoughts from the top of a tall hill or mountain, if you like. Every day, the old man walked slowly from his house in Provence to the top of the hill, where he sat for hours... thinking and drinking his coffee.

Through the windy Springs, hot Summers, bittersweet Falls and the snows of Winter, he made the daily trudge to his hill. In the coldest part of winter, when there was little daylight, he'd carefully carry his ground coffee, a bit of firewood, and his old coffee pot to the top of the hill where he made a strong brew to warm his bones and soul.

The old man boiled his coffee and water together in an old pot,

then drank the strong, bitter liquid- a punishment of sorts- for the coffee tasted dreadful. One day, he made the mistake of boiling the water without the coffee. A simple oversight, you say? Ahh, but a fortuitous one. When he realized that he'd left out the coffee, the old man quickly dumped the fresh grounds he had wrapped in an old, soft kerchief into the boiling water. The grounds formed a thick plug of coffee at the top of his pot. "How will I ever drink this coffee," he thought to himself, cursing.

Of course, at just the right moment, a small, weather-beaten Italian man appeared at the crest of the hill, toting his wares: a large section of metal screen and an Italian flag (that's why we know he was Italian).

The old man took one look at the screen and saw the perfect way to save his coffee. He jumped to his feet, ran to the Italian, and grabbed the screen from his hands. He carefully fit a section of screen over his pot. Using a stick, he pressed the screen to the bottom of the pot, leaving the fresh, creamy coffee in the pot.

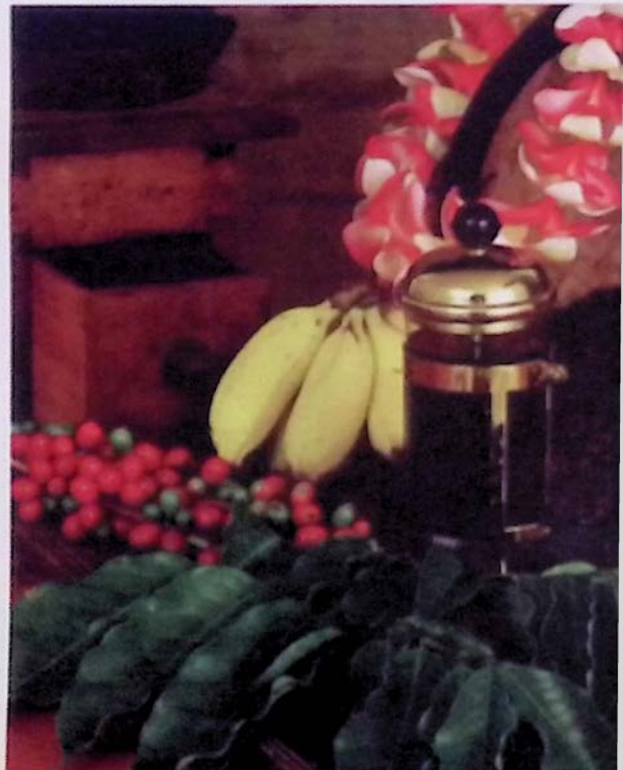
One sip and the Frenchman knew he'd achieved greatness.

He shared his thick, tasty brew with his new-found friend, who charged him a million centimelira for the portion of screen he nabbed. Together they began a manufacturing plant in a small village of Cafe-Si-Besoin, a suburb of Bern, Switzerland where they crafted French press pots and

made a fortune.

Today, over 2.5 million French press pots are sold each year in the United States. The standard design is a glass beaker, surrounded by a metal or plastic holder. The plunger is attached to the pot lid and presses the coffee grounds to the bottom of the pot. There are several manufacturers of the popular coffee (and tea) pots. All will provide you with a great pot of coffee that reflects coffee's aroma, flavor and true taste. If you haven't tried a French press pot, go get one... and think about the old man on the hill. History tells us the coffee will be an elixer for the soul."

Nancy Michael is the owner of French Jacket(tm), a firm that manufactures and sells patented warmers for French press pots. She can be reached at 818-243-7949 or frenchjacket@earthlink.net.



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continued from page 19

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 **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



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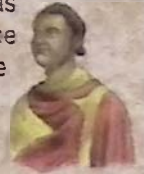
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Places of Interest

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, Honoli'i. Expect nothing less than gourmet island breakfasts and plenty of privacy. Hale Kai also has available a private cottage facing a pool and ocean. The owners, Evonne and Paul Bjornen are knowledgeable hosts and are always willing to lend a personal travel tip to their guests. If you are looking to relocate to Hawaii or are interested in learning about the Hawaii real estate market long time realtor Bob Riley is a great person to turn to. Whether you are a first time home or land owner or a seasoned veteran in property investments Bob can assist you in all your needs. **Hawaii Land Realty** is located on Banyan Drive in Hilo and is a close walk from Hilo's major hotels and Bay front. Some will be surprised at how affordable owning a home or land in Hawaii can be. In fact... as little as a two hundred dollar down payment can have you living in Hawaii. Don't miss out as this opportunity will not last forever!



MIRK AIEDER

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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

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Quiet days of old along the Hamakua Coast. The Laupahoehoe Train Museum and the still active Ninole Post Office (inset). Photos by Les Drent

rainbow at the falls.

After leaving Hilo you don't want to miss the drive north to Waipio Valley which takes you over scenic gorges that were once crossed by cane hauling trains in the heyday of sugar cane production. The plummeting waterfalls and river mouths under the extensive bridge systems leading north up the Hilo Coast are definitely an awesome sight. On this drive north is Onomea Bay located along a 4 mile coastal scenic route. The lush ravines and botanical gardens are brilliantly picturesque along this coastal road and are well worth the detour.

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

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

HONOKAA-HAMAKUA

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

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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**



KIRK ALDER

Taro growing is still practiced by Hawaiians living in Waipio Valley.

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 life from farming taro and fishing off the sandy shores of this peaceful and remote valley floor.

Outside of Waipio Valley and Honokaa town are other early and small settlements of the Hamakua region such as Paauiio, 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



Parker Ranch rodeos are very popular in the ranching town of Waimea.

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



Pololu Valley looking south to Waipio Valley and the King Kamehameha Statue in Kapaau town (inset). Photos by Kirk Aeder

Kohala's fertile pasture lands, dense forests, and ultimately to **Pololu Valley**, which offers one of the best scenic view lookouts on the island. If the road were to continue on past Pololu Valley you would eventually end up at Waipio Valley at the northern end of the Hamakua coast. Separating these two valleys are several other magnificent valleys accessible only by foot or horse. If you plan to hike beyond Pololu be prepared for a long trek and bring plenty of water and supplies. The trails are narrow steep and slippery and

should not be hiked by amateur trailsmen. While driving along the coastline of North Kohala remember that if the skies are clear you may be able to catch a view of the island of **Maui** looming on the other side of the Alenuihaha channel, which separates Maui from the Big Island. Between the months of December and April visitors are almost guaranteed a **humpback whale** sighting off the coast of North Kohala. This region of the Big Island is a particularly favorite spot for our migrating friends from the north.

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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. Down the road a piece and heading towards Poho 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.



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

KOHALA COAST

Almost always under bright sunny skies the Golden Kohala Coast of the Big Island of Hawaii has for years been the tropical playground of not only ancient Hawaiian royalty but contemporary vacationers from around the world. The Kohala coast which hosts many important historical sights is also home to one of America's most highly rated public beaches, **Hapuna Beach State Recreation Area**. Hapuna's long white sand beach, rolling surf, clear skies, and accessibility make it a popular destination for many island guests. Among the ebony lava fields that comprise the Kohala Coast landscape are several world renown championship golf courses. From the air or from a distance the green fairways that blanket this rugged terrain

soften its landscape. And, because of the Kohala coast's perfect sunny weather the courses are rarely closed... maybe once every five years. Wild goat, donkeys and other four legged creatures roam the land freely and occasionally the Hawaiian short eared owl, the **pueo**, can be seen in flight.

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.



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.



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.

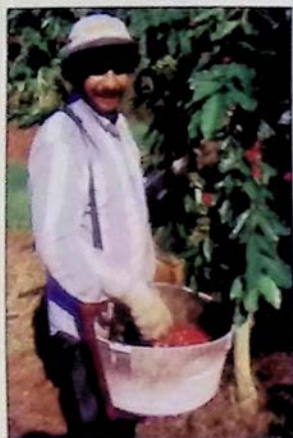


PHOTOGRAPHS Above: *Tiki torch dinners at The Hilton Waikoloa Village bring vacation dreams to reality. Previous Page: Golfers enjoy oceanside golf at one of two golf courses that wind their way around the Hilton Waikoloa Village.* PHOTOS COURTESY OF HILTON WAIKOLOA VILLAGE

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 tea 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 Morquada 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.

\$22.00 lb.

CALL 1-800-750-5662

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!

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

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

100% Maui Red Catuai

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

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

100% Maui Yellow Caturra

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

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

100% Maui Typica

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

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



Coffee Times

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

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

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



Cards

1-800-750-5662

ZERO SHELF LIFE
POLICY:

*All Coffee is Guaranteed
Fresh Roasted & Shipped to
Order Only!*

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

HAWAIIAN TROPICALS

*Our Flowers are Cut Fresh and Shipped the Same Day!
Also included are tea leaf greens plus full arranging and care instructions*

ANTHURIUMS

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

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

DENDROBIUM ORCHIDS

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)

ROYAL SELECTIONS

Anthurium, Ginger, Bird of Paradise, Heliconia, Protea and Orchids combine to make these mixes extraordinary. Selections will vary depending on the season, which may be the reason they are so popular.

Princess Ka'iulani

\$49.00 (10-12 stems)

Queen Lili'uokalani

\$65.00 (15-17 stems)

The Makahiki Selection

\$90.00 (26-28 stems)



Queen Lili'uokalani Mix



*Red Kozo Hara
Anthuriums*



*Lavender Supreme
Dendrobium Orchids*



*Ivory Mink, Pink Mink,
and White Owl Protea*

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)

FRUIT

Pineapple

6 Pack Pineapple (Shipped 1/2 ripe)

\$65.00

Papaya

7-9 Papaya

(10 pounds shipped 1/4 ripe)

\$55.00

*If cared for properly these flowers should last for weeks.
We refund or reship for FREE if you are not satisfied.*

FedEx
Federal Express



Cards

VIDEO

"Hawaii's Exotic Flowers" Video

An informative video that tours flower farms on the Big Island. Also includes tips on arranging and caring for cut flowers. A film by *Coffee Times* flower specialist Lisa Week.

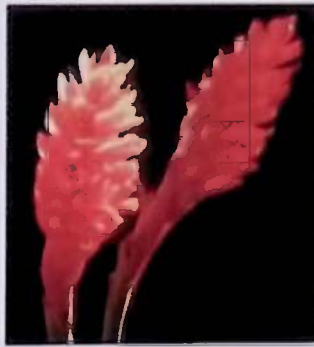
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CALL 1-800-750-5662



*Assorted Orthotricha
Heliconia*



Pink and Red Ginger



Bird of Paradise

Coffee Times

100% HAWAIIAN FOODS & GIFTS

100% Kona Macadamia Nuts

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

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

Washed 100% Hawaiian Cane Sugar

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

\$5.00 lb. \$22.50 5 lbs. \$40.00 10 lbs.

100% Organic Hawaiian Honey

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

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

\$7.00 lb. \$18.00 3 lbs. \$33.00 6 lbs.

Organic Spirulina Pacifica Tablets

Grown in Kona, Spirulina Pacifica is the world's one and only certified organically grown and processed algae. This dried water vegetable provides a remarkable combination of beta carotene, chlorophyll, B-vitamins, complete protein, GLA, and a host of enzymes and minerals.

- Spirulina is remarkable in that it provides more concentrated nutrition than any other whole food.

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

Shipping weight is 1 pound per bottle

Chocolate Covered 100% Kona Macadamia Nuts

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

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

Chocolate Covered 100% Kona Peaberry Coffee Beans

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

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

Official Coffee Times T-Shirts

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

\$15.00 each

Official Coffee Times 10 oz Logo Mugs

\$10.00 each

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



Coffee Times

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GUARANTEED**



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Delivery Charges			\$ _____

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(Call for international shipping fees)

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