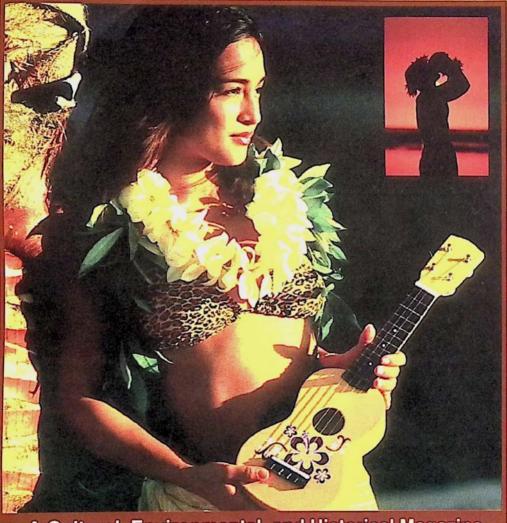
Coffee Times

The Alternative Guide to the Big Island of Hawaii



A Cultural, Environmental, and Historical Magazine

PLUS:

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

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for a moment the smell of freshly milled Kona coffee, while in the background cascading cliffs drop into glassy Kealakekua Bay and a golden sun surveys the day. In the trees above mangos, papaya and bananas wait to drop into your hands. And, as you sip a cup of Kona coffee a distant sun shower passes over a lazy mountain and it's then that you realize your imagination for now has turned perfectly real.





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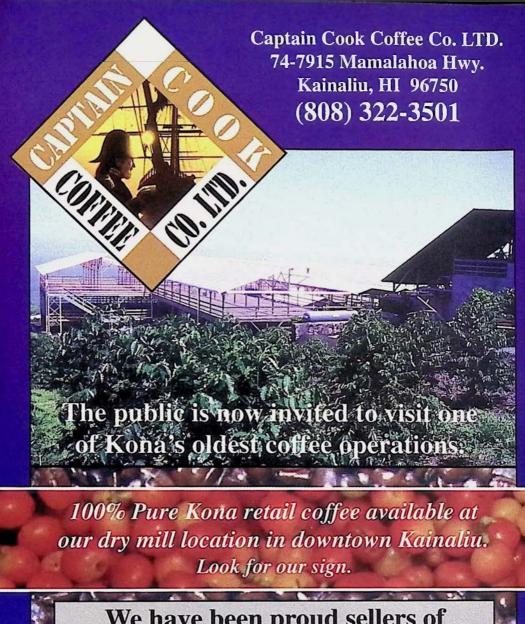


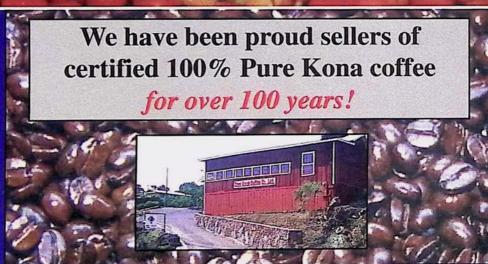
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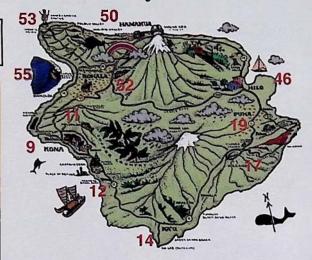
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Aloha and Welcome to The Big Island

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On the Cover: Wahine with ukulele and kane blowing a conch shell at sunset. Photos by Kirk Aeder

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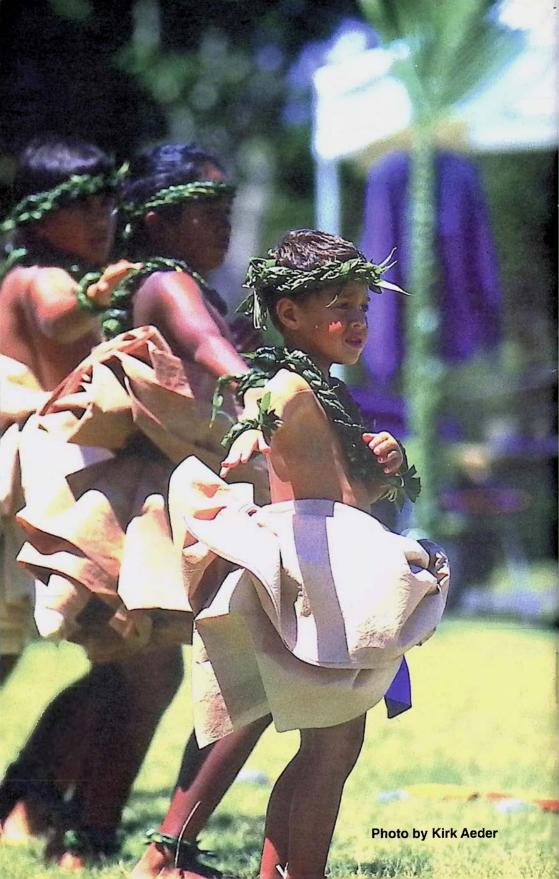
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Aloha and Welcome to the Big Island!

by Les Drent



ell... 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!



Kailua-Kona's Hulihee Palace with Mokuaikaua Church in the background.

NORTH KONA

ocated 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

10 Coffee Times

We landed at Kailua (pronounced Ki-loo-ah), a little collection of native grass houses reposing under tall coconut trees, the sleepiest, 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

`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

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

KEEP KONA COUNTRY!

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 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



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

under the shade of giant banyan trees practicing hula under the direction of a kumu hula (teacher of hula). Later in the nineteenth century Kailua was a village that was used primarily as a sea port for shipping cattle, coffee and sugar off island. Most of the population in Kona lived in the mountainside towns between Honaunau and Holualoa along a stretch of road still called Mamalahoa Highway. The town of Kailua, for the most part, was always a sleepy kind of village. Up until the early 1970's the population was no more than 700 people, today the population of Kailua is around 40,000 and growing rapidly.

Looking beyond the hustle and bustle of Kailua there are many wonderful opportunities for personal dining, shopping and tour experiences around the town. This district of North Kona also hosts some of the Big Islands most beautiful white sand beaches. A short drive north of Honokohau Harbor on Queen Ka'ahumanu Highway are the beaches of Makalawena, and Mahai'ula. These beaches require a short hike to access

them. Easier to reach and located on Alii Drive to the south are **Kahalu'u Beach Park** and **Magic Sand's**. Both these 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.

HOLUALOA

ays pass slowly in the artist's retreat town of Holualoa, almost like the gentle mountain breezes which weave their way through the groves of coffee trees lining the slopes of **Mt. Hualalai**. Steeped in

natural beauty and tradition, this little mountainside coffee town blends a touch of today's art with a passion for the simpler life of the past. 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 about.

SOUTH KONA

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



Tikis at the Place of Refuge

Park, or the Painted Church nestled along the hillside overlooking Kealakekua Bay, the spot where the famous English explorer Captain Cook met his fate in 1779, South Kona will keep the historically minded visitor busy weaving their way through its network of mountain roads.

Coffee first came to Kona in 1828 when the Reverend Samuel Ruggles brought plant cuttings to



Kealakekua. The early Japanese farmers cultivated many of Kona's first farms and engineered the system of milling and processing this prized coffee.

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

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

A lower coastal road connects



A Shangri-La for the soul at Mamalahoa Hot Tubs & Massage

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



Places of Interest

When traveling through South Kona you definetely 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 quests have the opportunity here to 'cup up' some 100% pure Kona coffee. In Kealakekua, 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 roasted 100% Kona coffee. When you are done touring the coffee farms treat yourself to some real pampering. Tucked away on a little slice of paradise, in cool, upcountry Kealakekua, Mamalahoa Hot Tubs & Massage offers guests the opportunity to relax and unwind in the warm, bubbling waters of exotic Jarrah wood hot tubs. Located only 20-25 minutes south of downtown Kailua-Kona, Mamalahoa Hot Tubs & Massage is an easy "get-away-from-it-all" yet "on-the-way" to many of the Big Island's finest activities.

fishing and the taking of animals as well as the hula were also controlled under the kapu system. Other features at the park are lokos (ancient fish ponds), hales (thatched roof structures that served as homes), heiaus and ancient rock walls. Visitors are usually provided with live demonstrations of ancient Hawaiian crafts such as the building of canoes and tikis at the park. Check at the Park's visitor center to find out about any special programs that may be happening at the park during your stay.

KA'U REGION

South Point, U.S.A.

If you are actually travelling in

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

The actual place where Polynesians first stepped foot in Hawaii



South Kona's Painted Church, its interior walls painted by Father John Velge, a Catholic missionary from Belgium, depict the biblical scenes of heaven and hell.

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

The cliff near South Point Park is a common mooring place for modern day fishermen who find these waters a rich resource. From the precipice the

drop is about forty feet to the ocean's surface, but the cliff base goes down another thirty feet below the surface of the water. Ladders, hung to make access to the boats easier, swing freely in the air just above the sea. The cliff is deeply undercut. In the heat of the day the water looks inviting. It is so clear the bottom can be seen plainly. For some there might be a temptation to leap into the cool water, and climb back up the ladder. It looks inviting, but don't



Punaluu Beach black sand beach often plays host to green sea turtles that rest on the beach during daylight hours.

Places of Interest

If you find yourself becoming interested in purchasing real estate while visiting the Ka'u region long

time resident and realtor Diana C. Prentiss of **South Point Properties** is a good person to seek out. Her office is located in Naalehu town next door to the Naalehu Fruit Stand. Diana's extensive knowledge of the South Point region, the land and its community will help you make the right decision when buying real estate in this area. A recent burgeoning of coffee farming in the area has given rise to many farmers looking to run a cottage industry from home. **Kilauea Kope Company** is one farm that exemplifies this new industry here. Owner Margaret McGuire personally oversees the entire process of her coffee business. Her coffee is available by mail order.

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. "The grains of green sand are olivine (or call it peridot if you wish although not much of the sand is truly of gem quality), a common mineral in much of the Hawaiian basalt, and as the basalt undergoes weathering the olivine becomes concentrated on this beach due partly to its high specific gravity." (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.



Mike and Marion Taylor of Desert Rose Cafe in Ocean View.

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 the not so active remains of the old Pahala Theater as well as a community that is now supported by macadamia nut farming as well as scores of small family owned coffee farms now springing up in the plush hillsides. Although the sugar industry is no longer operating there many of the homes in the village date back to the early 20th century including the two story plantation manager's home which is now a museum and is open to the public for viewing. Pahala is a great place to gain perspective into what life was like on a sugar plantation

Desert Rose Cafe

The Southernmost cafe in the USA. All pastries and breads are baked fresh daily. Homemade salsas & salad dressings.

> open 6am to 7pm daily Ocean View, Hawaii

> > 8081 U3U-ROS

a hundred years ago. Take time to also drive into the lush tropical **Wood Valley** and past a **Buddhist temple** also located near Pahala. Ask for specific directions to those sights at the local general supermarket, there is only one.

VOLCANO HAWAII

elcome 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

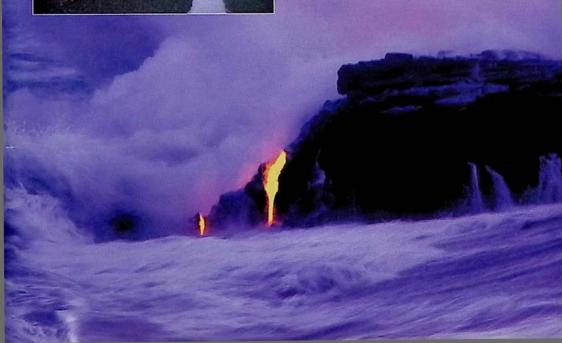




The nene (Hawaiian goose) is a popular inhabitant at Volcanoes National Park.

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

Left: Volcano's Devastation Trail Below: Lava entry at twilight, the best time of day to view the volcano. Photos by Kirk Aeder



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.

FOR SPECIFIC PARK INFORMATION Call Volcanoes National Park at (808) 985-6000

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



Fireside at Kilauea Lodge, a very memorable Volcano dining spot.

Romantic Rooms and Cottages
Fabulous Fireside Dining Nightly
5:30 - 9:00 p.m.

KILAUEA LODGE

...only minutes from Volcanoes National Park

VOLCANO VILLAGE HAWAII ISLAND ~ (808) 967-7366



Come taste the wine at Volcano Winery.

require a backcountry permit that can be obtained at no charge at the Kilauea Visitor Center. Once inside the park enjoy the 25-minute movie on eruptions shown hourly at the visitor's center. Other attractions are the Thomas A. Jaggar Museum three miles inside the park along Crater Rim Drive, The Volcano House, Thurston Lava Tube and scenic vistas. Depending on the timing of your visit you might have a chance to see the volcano erupting. A



Places of Interest

One of the nicest things about dining out in Pahoa is that you are guaranteed to get an authentic

plate of food at most of its restaurants. Luquin's Mexican Restaurant is the busiest dining spot in Pahoa. A full bar, fast service, and a lively atmosphere are all guaranteed by Salvador Luquin, owner, chef and former Mexico native. The great food at Luquin's is also very reasonably priced. Whatever your taste for food is Pahoa village is a great place to wander through during your trip through the Puna district.

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



Puna plays host to many flower farms. The climate and weather in this district are perfect for growing tropicals.

PUNA and PAHOA

or visitors who want to experience the true feeling of old Hawaii, Pahoa village holds the key to this untouched past. First a

LUQUIN'S

MEXICAN RESTAURANT

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

FREE CHIPS & SALSA with Dinner

965-9990

OPEN DAILY 11 a.m. to 9 p.m. rugged sawmill town then a sugar town and also a crossroad on the old railroad, **Main Street Pahoa** 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 Pahoa Village one of the most pleasurable shopping and dining stops on the Big Island. Every restaurant in Pahoa is owner operated, guaranteeing diners a personable meal. Lodging in Pahoa is alternative as well. The historic Village Inn. built in 1910, housed some of Puna's earliest travellers and still operates today. The rooms are clean and spacious with vintage Victorian decor. Call ahead to any of the friendly shops to learn of any special events

cont. on page 46

"Quilts in Hawaii?"

you may ask. "Sounds like an oxymoron."

Written by K.A.M.

hile at sea level the Summer temperatures average 85

degrees and Winter temperatures 78 degrees; with each 1000 foot rise in elevation, temperatures can drop 3.5 degrees. A cozy Hawaiian quilt can be just the ticket if you live in the mountains.

Hawaiians were making cloth well before the arrival of explorers, merchants, whalers and missionaries and Captain James Cook's discovery of the Hawaiian Islands in 1778. Tapa, a paperlike fabric, had a variety of uses, including clothing, bed coverings, burial wrappings, ceremonial flags, streamers for masts of outrigger canoes, and lamp wicks. This tapa was made from the inner bark of the paper mulberry plant, wauke, Women

used wooden mallets to pound the strips of bark together to form sheets

of various sizes, textures, and thickness. The sheets were sewn



together using bird bone or hardwood needles and a thread twisted from

It is uncertain how the Hawaiian quilts of today evolved, but it is believed that the missionary influence in the 1800's was significant. Other possible influences include the explorers, whalers, fur traders, and merchants who frequented the Hawaiian shores.

Cotton was grown on Maui and Oahu in the 19th century, but cotton gins for processing were quite rare. Most cotton fabric was imported and expensive.

bits of natural bark fiber. They could be colored with natural dyes and decorated with designs from their natural world. Brushes and bamboo stamps were used and leaves dipped decorated sheet called kilohana.
It is uncertain how the
Hawaiian quilts of today evolved, but
it is believed that the missionary
influence in the 1800's was signifi-

cant. Other possible influences include the explorers, whalers, fur traders, and merchants who frequented the Hawaiian shores. Oriental and Russian ships brought goods to and from China. Ships from Britain, France and Spain also came to trade. Hawaiians were fascinated by these visitors and observed them closely, often incorporating these new ways of life into their own.

When missionaries from New England arrived in 1820, the women brought with them their quilts, prized for their sentimental value rather than for necessity. Missionary women believed it was important for Hawaiian women to learn how to sew in the

Eruopean style and used patchwork techniques to illustrate the different sewing skills. The first Hawaiian quilting circle was held on the decks

in pigment could be pressed on the cloth. Layers were attached to each other by beating along one edge of the tapa by gluing them together with diluted poi, a food made from taro root.

Bedding consisted of multilayered mats piled on the floor, undecorated inner sheets of the kapa moe, and topped by a colored or 1933 Quilt exhibit by the Mokihana Club at Kauai's Lihue Parish Hall. Pictured from left to right: Adelaide Giffard (carting wool), Milia Kaiiawe, Mrs. Leialoha Kanoho, Mrs. Ah Kau Luk, Mrs. Malina, and Mrs. Montgomery (quilting). Photo by William Junokichi Senda



of the Thaddeus with the Royal wives of two reigning chiefs in attendance. Sewing was first taught informally in homes, and in 1830 was added to the school curriculum. Western cloth was

design was inspired by leaf patterns falling on fabric laid out to dry. In any event, by the 1870's the Hawaiians developed their own approach to quilt making.

Hawaiian quiltmaking has also been shrouded in mystery, taboos, and superstition. Occasionally a quiltmaker who becomes so connected with her quilt would ask that the quilt be destroyed or buried with her because of fear her spirit may be forced to wander after death.

introduced and calicoes, chintzes, and Chinese silks became available. Cotton was grown on Maui and Oahu in the 19th century, but cotton gins for processing were quite rare. Most cotton fabric was imported and expensive.

It is uncertain how the unique style of Hawaiian quilting emerged. Perhaps Hawaiian women thought it odd to cut cloth into pieces just to sew it together again. Also Hawaiians were raised to never

waste anything they used, and time was precious to them. Perhaps it was the lack of scrap materials to make the patchwork quilts. The cut paper art know as scherenschnitte was brought to the Hawaiian Islands by German-American missionaries in the 1860's. A legend tells us that the first

A Hawaiian quilt is usually made of a single large applique, symetrical and cut from a folded piece of solid colored cloth and appliqued to a contrasting cloth that is usually white or cream in color.

Originally the applique cloth was folded into eights and a freehand design was drawn on the folded fabric. Later in the 19th century, paper and cloth patterns were used. Common colors used for the applique included red.

included red,
deep blue, yellow, orange, pastel
green and pastel purple. Some tried
using a light color applique on a dark
background. While the applique
patterns are abstract, allowing for the
free expression of the quilter, most
patterns are taken from nature. Like
North American Indians, Hawaiians



felt connected to their natural world and were inspired by their flowers, trees plants, animals, seas, mountains, and volcanoes. At first, the designs were fairly simple, but became progressively more complex; and the quilting styles were largely geometrical as taught by the missionaries. Eventually their stitching forms more closely resembled their old craft forms- weaves in lauhala mats, tapa designs, and designs taken from nature. Echo or contour stitching, called kuiki lau, was also used to quilt the piece.

The ulu, breadfruit, is often the subject of a quilt because of its importance in traditional Hawiian life. and is the first piece put on a guilt to insure the quilter will continue to make many additional guilts. Some believe it will also insure the guilter of adequate food and a lifetime of prospreity. Common motifs are flowers such as the iris, orchid, calla lilly, fuchsia, plumeria, torch ginger, hydrangea, morning glory, carnation, tuberrose, chrysanthemum, pineapple, and hibiscus. Vines, leaves, and sea animals also provide patterns for appliques, as did designs representing important winds and rains.

Quilts were often named in memory of loved ones. Naming a quilt was considered a personal matter, and some names had totally private meanings, kaona. One quilt that is highly prized is the Kuu Hae Aoha, My Beloved Flag. It pictures the flag of the Hawaiian kingdom, and may date back to 1843 serving as a reminder of a kingdom that ended in 1893.

Historically Hawaiian quilts were not sold. They were usually made for a specific purpose including

gifts for friends or family members, to commemorate an event, to honor someone, for personal fulfillment, to be a shroud, to express patriotism, or to express aloha.

Hawaiian quiltmaking has also been shrouded in mystery, taboos, and superstition. Occasionally a quiltmaker who becomes so connected with her quilt would ask that the guilt be destroyed or buried with her because of fear her spirit may be forced to wander after death. Some would sleep with the quilt for one night before giving it to the person for whom it was made. It has been said that when a person is ill, if they sleep with a guilt, all the love from that guilt will heal them. Human figures should never appear on a guilt because that figure will walk and visit you at night. Some of these superstitions have resulted in many old guilts being destroyed and patterns being strictly guarded. Fortunately many of these works of art remain for us to enjoy today and patterns are available to modern quilters. The Hawaiian Quilt Research Project celebrates Hawaii's heritage in quilts, and quilt days are held throughout the islands. Over 900 Hawaiian guilts made in Hawaii before 1959 have been registered.



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26 Coffee Times

Who Killed David Douglas?

Story by Betty Fullard-Leo

n 1832, David Douglas, a re spected Scottish botanist, was found dead in a pit dug to trap wild bullocks at Kaluakauka, in the ahupua'a (land division) of Laupahoehoe. His clothes were torn, his body mangled and ten gashes marked his head. The bull that was

known of those is the Douglas Fir, Pseudotsugo douglasii. Several Hawaiian plants, among them Pukeawe (Cyathodes douglasii) and Hala (Pandanus douglasii) are named for this first botanist to explore Northwest America and California.

His clothes were torn, his body mangled and ten gashes marked his head. The bull that was trapped in the pit with him officially was blamed for killing Douglas, but throughout the islands people speculated about the mysterious circumstances.

trapped in the pit with him officially was blamed for killing Douglas, but throughout the islands people speculated about the mysterious circumstances. Few believed that this experienced naturalist could have accidentally fallen into the pit, which he had passed previously on the trail before retracing his steps to the same area.

At the time, Douglas was only 35 years old. This was his third trip to the "Sandwich Islands." For the pioneer botanist, Hawai'i had become a regular side trip each time he traveled from England to the rugged west coast to study plants growing from Monterey to the Washington-Oregon border. During the brief span of his life, he introduced to Europe more than 200 plant species. Perhaps the best-

In the Islands he was well liked, particularly among the missionaries, many of whom noted his comings and goings in their journals. Emma Lyons Doyle, a granddaughter of the Reverend Lyons of Waimea, wrote, "He was loved on Hawai'i, this amusing Britisher who must always have his tea. In the Lyman home in Hilo he became as one of the family. Tactfully he brought home household supplies, and once delighted the heart of his missionary hostess by the gift of a French muslin dress."

On what became his last visit, he arrived in December of 1833, traveling as usual with Billy, his little terrier. In January, he and guide/interpreter Honori trekked up Mauna Kea, over-nighting in a lodge owned by two bullock hunters.

Douglas noted in his journal, "the grassy flanks of the mountain abound with wild cattle, the offspring of the stock left here by Captain Vancouver, and which now prove a very great benefit to this island." Unfortunately, they would not prove at all beneficial to Douglas.

Mrs. Lyman, in her January 16, 1834 journal entry, noted "Mr. Douglas has returned from Mauna Kea. Ascended its height to be not far from 13,000 feet above the level and several natives to take along his baggage. The guide accompanied him till they passed all the pit falls dug to entrap wild cattle on the north side of Mauna Kea, he then left him to return. Soon after Mr. Douglas went back a short distance for something and in retracing his steps fell into a pit (into which a bullock had previously fallen) and was found dead a short time afterward. This was Sat. Morning."

As the grave was being dug

Speculation about the murder involved Englishman Ned (Edward) Gurney. Gurney was a shady character who had been convicted of larceny, sentenced to seven years in prison and sent to Australia's Botony Bay penal colony in 1819.

of the sea. Hitherto it has been computed at 18,000 feet."

In Honolulu some time after this, Douglas discovered that he could not get return passage to England until much later in the year, so he sailed to Kohala in July, intending to hike the Laumai'a Trail skirting Mauna Kea at the 6,000 foot level. A black man named John went ashore with Douglas and was expected to accompany him on the hike to Hilo. John was a servant of Reverend John Diell, chaplain of the American Seamen's Friend Society in Honolulu.

Mrs. Lyman wrote the first account of Douglas' demise in her journal dated July 14, 1834. "The report is that Mr. Douglas left the vessel at Kawaihae to cross over by land, engaged a foreigner for a guide

to bury Douglas' body, the Reverends Diell and Goodrich, as well as a carpenter engaged to build the coffin, noticed that the gashes on his head did not seem to be the type a bull's horns or hooves would inflict. They preserved the body by filling the stomach cavity and surrounding it with salt, shipped it off to Honolulu for further inspection, and began their own investigation. In one letter, they noted, "As far as we can ascertain, the guide (John) is an Englishman, a convict from Botany Bay, who left a vessel at these islands some years ago. He has a wife and one child with him..." But John had simply disappeared, not to be seen again.

A bullock hunter, Charles Hall, who later became a pioneer coffee planter in Kona, was sent to 28 Coffee Times

Perhaps the best memorial for this intrepid adventurer/botanist are the more than 200 Douglas fir trees that were planted at the dedication of this memorial.

gather information. Twelve years later, Hall's speculations became the subject of a friend's letter, who wrote: "Davis, (another bullock hunter) at whose house Douglas lodged the night before, affirms as Mr. Hall says, that he saw Douglas have a large purse of money which he took to be gold. None of any consequence was found after his death. Mr. Hall says he has no doubt in his own mind that Douglas was murdered by Ned."

Speculation about the murder involved Englishman Ned (Edward) Gurney. Gurney was a shady character who had been convicted of larceny, sentenced to seven years in prison and sent to Australia's Botony Bay penal colony in 1819. Gurney had escaped and arrived in Hawai'i on board the Mermaid in 1822, where he built a mountain house thatched with grass, and survived as a bullock hunter. Douglas had breakfast at Ned's house on the morning of his death.

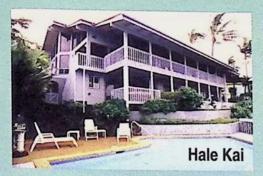
Gurney was known to have stayed in Hawai'i until 1839, but after that records of him ceased. Over the years, various accounts of who killed David Douglas circulated until finally in 1896, 62 years after his death, the Hilo Tribune published an article titled, "Death of Prof. Douglas, a Bit Of History." Bolabola, a 70-year-old hunter who had lived (when he was ten) near Ned Gurney's house, told the reporter, "The haole (foreigner) was murdered, we all felt so at the time, but were afraid to say

so and only whispered it among ourselves." Ten years later, the Hawai'i Herald reported an even more condemning rumor. A surveyor, A.B. Loebenstein, said he had heard from Native Hawaiians that Douglas was incautious enough to show some money when he was at Ned Gurney's house. The bullock hunter was seen following Douglas, but the natives were so afraid of Gurney, that they never dared tell of it. Gurney was said to have killed Douglas with an ax and then deposited his body in the bullock pit.

Douglas was buried near the Mission House in Honolulu in an unmarked common burying ground. The site was distinguishable only because it was bricked over and looked different from other burial sites. Finally in 1856, a marker was erected on an outside wall at Kawaiaha'o Church, but by then the grave was unknown. Eventually the marker was moved inside the church and the Royal Horticultural Society added a bronze tablet. In 1934, 100 vears after Douglas' death, a stone cairn memorial was erected to the botanist at Kaluakauka, near where his body was found. The complete truth of the demise of David Douglas has been lost to history, but perhaps the best memorial for this intrepid adventurer/botanist are the more than 200 Douglas fir trees that were planted at the dedication of this memorial.



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ART COMES ALIVE!

Island Artists Create "Live Art"

here is a place on the Big Island to actually watch art being created by the artists, a place where you can even try your hand at creating your own masterpiece!

At the The Live Arts Gallery in Honoka'a, you can see glass blowing, sword and knife forging, ceramics artists, wood carvers, batik artists, and silk-, watercolor-, and oil-painters.

Tim Mann, Project Manager (and a knife and sword maker, shown below), and his wife Susanne Friend (jeweler, silk-painter, and warm glass artist), along with a host of other artists, are creating a true hands-on learning experience. "We want people to interact with the artist, learn about the art, get excited and roll up their sleeves to get their hands into the medium, instead of just looking at things in locked display cases or up on a wall," says Mann.

n the Hot Glass Shop, you can watch the molten glass being worked into beautiful pieces of art. It's a lot like watching a wild animal being tamed...you never know when it will go completely out of control.

Glass artists George Nixon, Charles Lowrie and Daniel Moe create works of art out of this incredible material that behaves like a liquid, produces its own light, and is probably hotter than anything you've ever been close to. Once back at room temperature, glass behaves

Tim Mann hammers hot metal into a sword.



Charles Lowrie and George Nixon, taming hot glass! like a solid, but is in fact a "super-cooled liquid", which means it has a random network of molecules like a liquid rather than an ordered molecular structure like that of metals.

t the Live Arts Gallery, glass artist George Nixon turns molten glass into calla lily vases and bowls with flowers that look so real that people often ask "How did you get those flowers in there?" He's one of the few artists in the world that has mastered the technique of creating in glass a realistic-looking flower, even including a stamen!

Charles Lowrie and Daniel Moe create art intended to portray life's most precious moments; a mother nursing a newborn baby, lovers wrapped in embrace, whales breaching in the sheer joy of being alive. Watching them, along with an apprentice or two, wrestling with a large piece of incredibly hot glass, you will begin to appreciate the training and work involved in hand-blown glass. And if you'd like to learn yourself, there are glassblowing seminars available there, as well as

oving on to the other areas of the Live Arts Gallery, you'll find many areas where you can learn about the history and the process of the creation of certain art forms, and perhaps even get a mini-lesson in a





Kika Nixon teaching ceramics to a group of keiki. form of art you may have never before played with. In the Ceramics Studio, you will watch master potters "throw" pots, and you can even get your hands dirty and give it a try! If you make something you like, for a small fee they'll fire it in their kiln and mail it to you at home. You can also try silk-painting, watercolors, and even oil painting, given the availability of the artists. There's a large area devoted to the kids, but no matter how old you are, you'll find artists that love to share what they've learned about their art.

ad Ass Coffee Company, the Hamakua Coffee Roasters and the historic Honoka'a Sugar Plantation Store also call the Live Arts Gallery home, with coffee products, macadamia nuts, gifts, candy, and coffee roasting. There's always something exciting going on there, so stop in and experience the art firsthand. They're renovating, to bring you even more activities. Hours are 9am-5pm, all seven days.

Mary Davie demonstrates the batik process.



31 On the way to Waipio Valley, visit HAWAIL? OUTA UYE ARTS CALLERY 0000000000000000 Learn about the art from the artist Interesting, informative, fun! ****** Daily FREE demonstrations include: Glass Blowing ❖ Ceramics ❖ Wood Carving
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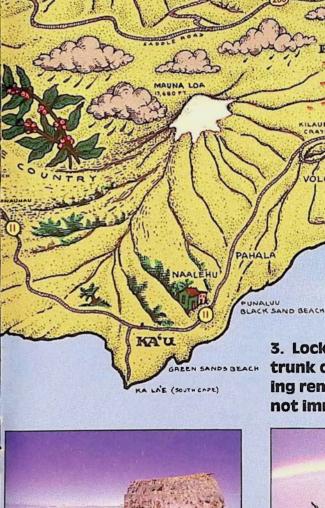
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Mookini Heiau



North Kohala Rainbow

ALOHA IN EVERY CUP

By Matt Delaney

he memory of my first Kona coffee experience still brings a smile to my face. I was living on The Big Island in Hilo at the time and working three jobs (normal for most islanders). Friends who were renting an old coffee shack on the hills above Kealakekua Bay invited me to visit and stay for a weekend. Although completely content with my

My friends had been picking beans on the property from trees that had been abandoned a few years before. Although no one had been tending these trees recently, the fantastic volcanic soil and perfect growing climate allowed these "wild" coffee beans to prosper. My friends produced a fantastic cup of coffee that had been hand-milled, sun-dried

Following a beautiful day of kayaking and swimming with the Spinner dolphins in Kealakekua Bay, I awoke Sunday morning to the normal sounds of roosters - including one that had climbed into the house through an open window. I also awoke to the sounds of a coffee grinder. Along with the cool and gentle morning breeze floated an aroma that I can only describe as heavenly.

assistant baseball manager/banana farm worker/forklift driver in a ginger warehouse career. I jumped at the chance for some fun and sun south of Kailua-Kona, Following a beautiful day of kayaking and swimming with the Spinner dolphins in Kealakekua Bay, I awoke Sunday morning to the normal sounds of roosters - including one that had climbed into the house through an open window. I also awoke to the sounds of a coffee grinder. Along with the cool and gentle morning breeze floated an aroma that I can only describe as heavenly. Even back then, my stilluntrained nose caught a whiff of the complexities of true 100% Kona coffee.

and roasted over an open flame. Just imagine, I thought, what a dedicated, highly skilled Kona coffee farmer could produce.

That experience over a decade ago inspired me to pursue a career as a coffee importer and cupper (taster) in San Francisco, where I've spent the last five years with Knutsen Coffees Ltd. Currently, my wife Bobbi and I own and run Coast To Coast Roasters — a quality specialty coffee roasting company.

Specialty coffee and quality are synonymous with Kona coffee. When we look at quality as a process, a standard or even as an obsession, we begin to understand the multiple steps and stages where



critical decisions are made. It is not merely an endpoint, but a necessary component in each step of the process. When I think of all the things that can go wrong between the planting of a coffee seed and the final brewed cup, I am amazed that there is any specialty coffee. So many people need to understand and care. Special care must be taken in growing, picking, pulping, fermenting, washing, drying, turning, resting. sorting, milling, storing, shipping. roasting and brewing. You get the picture. In the end if care is involved in all these steps, to paraphrase a

three groups hope to continue to produce better yielding and better tasting varieties.

Of other interest is Hawaii's colorful coffee history. Who knew that in order to encourage coffee production in 1842, the Kingdom of Hawaii enacted a law allowing payment of land taxes with coffee (as well as with pigs!), and imposed a 3% duty on all foreign coffee imported into Hawaii? * The tax provision succeeded in encouraging small coffee plots all around the Big Island, Maui, Oahu and Kauai. Descendants of the

Who knew that in order to encourage coffee production in 1842, the Kingdom of Hawaii enacted a law allowing payment of land taxes with coffee (as well as with pigs!), and imposed a 3% duty on all foreign coffee imported into Hawaii?

bumper sticker, "Quality Happens". I buy and roast 100% Kona Coffee for many reasons. First, the Hawaii State Department of Agriculture has mandatory certification for all islands. This certification is the State of Hawaii's guarantee that the coffee we're buying is 100% pure and from the area denoted. Hawaii's certification program may be the most stringent origin-labeling requirement in the world. This is not the case with many developing nations such as Ethiopia and even Guatemala, where unscrupulous middlemen may intentionally mis-represent a coffee's origin. Hawaii also has the Hawaii Coffee Association, an outstanding organization in constant search for true Hawaiian varieties. Coupled with work done by The University of Hawaii and the Hawaii Agricultural Research Center, these

Kauai plantings can still be seen on portions of the Kalalau Trail on Kauai's Napali Coast (where I asked my wife to marry me!). This is all fascinating stuff, I know. The most important reason to me though, is the taste of 100% pure Kona coffee. And believe me, Kona coffee tastes like no other coffee on this planet.

Taste, however, is not the sole determinant of a coffee's value. Exporters and importers usually make this decision based on the coffee's growing region, species and processing. The reference price point is typically the New York Coffee, Sugar and Cocoa Exchange "C" market indicator. Fine coffees command a premium (called a "differential") above the C, while lower quality coffees are sold at a discount to the C. A fortunate handful of growers, such as those in Hawaii's



Kona region, can pretty much ignore the commodities market and price their coffee based purely on costs and supply and demand.

Outside of the specialty coffee marketplace, coffee prices reflect cup quality, cosmetics (bean size, number of defects allowed) and very little else. Within the specialty market however, most buyers place a high value on flavor and preparation. At the bottom is a developing new trend where most large multi-national coffee companies and even many respected European roasters are now importing huge quantities of low-

region to region and even within the same region. This can be good or bad. If a country or growing region has good overall milling practices (milling is what happens to the bean once the farmer brings it to the mill). like Costa Rica, then more often than not I'm looking for subtle differences in the cup; I'm really keying in on appearance, aroma, flavor, body. acidity and finish. With coffee from less-developed countries, or those that use mechanized harvesting. I sometimes first have to sift through insect damage, rocks and other foreign matter (I once found some

With coffee from less-developed countries, or those that use mechanized harvesting, I sometimes first have to sift through insect damage, rocks and other foreign matter (I once found some poor Yemen farmer's tooth in a sample!).

grown, low-grade Robustas. This varietal of coffee is mostly disease resistant and high yield yet it has to be steam cleaned (I'm not kidding here) to remove its harsh flavor before roasting. Finally, we also have politically correct coffees that are organic, fair-traded, shade-grown and bird-friendly and even freerange! No, but seriously, if you're as confused as I am, just think what the farmer must make of all these terms. To me, it appears that flavor has become a secondary concern to many coffee buyers. All of this leads me back to the consistent quality and outstanding flavor of 100% Kona coffee.

As an importer and cupper, I receive dozens of samples for evaluation per week. In some countries, these samples can vary widely in cup characteristic from

poor Yemen farmer's tooth in a sample!). Then I have to watch for other serious defects like overfermentation, which can lead to a sourness flavor. Because of the advanced level of skill and care that goes into planting, growing, picking and milling Kona coffee, I know I'm starting with a very good bean. I then can focus my cupping sessions on the subtle differences between the various farms. 2000/2001 was a very good year in Kona. I sampled and cupped dozens of offerings from different farms and while all were good, many were astonishingly complex.

Photos: Page 35 is an old Kona Coffee advertisement appearing in print in the 1930's. Page 37 is a man harvesting an old style coffee tree (grown tall) in Kona. Courtesy of the Kona Historical Society.

When I cup Kona, as with all coffees. I use three methods. First, I use the traditional cupping method of grinding 7.5 grams with 6 oz. of 195degree water and slurping with a spoon. I then brew a pot. Finally, I run the coffee through an espresso machine. I taste and spit out, of course, or I'd be crazed with caffeine! Being thorough allows me to detect all the wonderful subtleties of the coffee, as well as it's possible faults. The brewing aroma of Kona coffee is literally mouthwatering! I know of no other coffee that comes close to its powerful bouquet of aromatics. In one sample, I detected nut and even vanilla tones that shimmered in the nose (up front - first taste). Another had a predominating sweetness that hinted of floral notes. Kona coffee, in general, has a plump, smooth, medium body to it. In this year's crop, many offerings were deeply dimensional - there were clean-cut nuances that shifted and revealed themselves as the coffee cooled. One such sample had earthy notes that hinted pleasantly at chocolate. Overall, I find Kona coffee to have discreet acidity (not over-powering like Kenya) that just tingles the sides of one's throat.

What is it that makes Kona coffee so complex? In the end, I believe, the stars have all aligned themselves perfectly. Kona's growing climate with its altitude, rich volcanic soil, sun and shade, and afternoon showers is perfect. Kona's farmers are highly skilled, caring and have a deep and real connection to the land. Certification guarantees what I'm buying. Of course, there's also the romance of Hawaii. If one has visited the islands, especially the Big Island, it is a magical place that stays with

you forever – its mana (spirit) is unforgettable. Last, is the sweet nectar of Kona coffee. Do yourself a favor and ask your favorite roaster for 100% pure Kona coffee. Now, put your feet up and take a sip...you can almost feel the warmth of the Hawaiian sun and hear the waves breaking over the coral reefs.

* Bishop Museum, Honolulu, Hl.





Matt Delaney lives in San Francisco with his wife, Bobbi Bryant, where they own and run Coast To Coast Roasters. When not searching for and roasting world-class coffees, Matt can be found singing and playing original roots-rock music in local clubs and cafes. Check out: www.coasttocoastroasters.com

Kona Coffee Travels

A page dedicated to those of you who won't leave home without it!

uring the last eight vears of marketing Kona coffee I have encountered countless numbers of customers who share the same comical vet earnest sentiments about their refusal to leave home without their cherished beans. Being on the road without a cup of Kona coffee in hand is a hardship that most of you are simply not willing to endure. Neither am I, for that matter!

So while I roast year round to feed our delightful habit, I'm always amused and entertained by the "around the world" stories I hear from all of you as you globetrot with my Kona coffee.

Whether it be a winter escape to Tucson, Arizona; a visit to the inlaws in Woodstock, Vermont; a sales trip to

Mobile, Alabama, a ski getaway in Montana; or a summer trip around Europe you have won my heart with your stories of travel and dedication to bringing my beans along for the journey.

I thought it might be fun to grace a page in this issue with a few images from long

time cu Malstro summe around When I enjoyin Kona co teache Alta Lo School

time customer Eric Malstrom's summer tour around Europe. When he's not enjoying his cup of Kona coffee, Eric teaches English at Alta Loma High School in Alta Loma, California.

Over the years he has learned time and time again that leaving home without his Kona coffee beans is simply not an option. Through emails, postcards, and personal photos I had fun following him around Europe this past summer.

Perhaps this will be the start a new and fun page in the magazine: following you and your Kona coffee around the world. Happy travels and many great cups of coffee!

~ Les

Eric's correspondences from top to bottom: Raining heavily that day Eric and his wife Judy manage to make a cup of Kona coffee while relaxing on a wall in the Ardennes near Spa, Belgium. Amsterdam's The Bulldog club and a postcard from Dinard on the eastern shore of France.

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Root-Knot Nematode Research Scores Major Victory for Farmers

s written in the Fall/Winter 2000-2001 issue of Coffee Times at tempts were being made by researchers at the University of Hawaii to find a solution to the root-knot nematode crisis that has plagued some coffee farms in Kona. One possible antidote to this problem involves grafting traditional Kona coffee seedlings onto the rootstock of an African variety of coffee that has proven resis-

tant to this root-knot nematode. While many were justifiably skeptical about the final taste in the cup a shocking result to this research came in the 2001 Kona Coffee Cupping Contest. One of these first grafted strains developed by a farmer in Kona won a top award at the annual cupping competition. While research does continue this is very good news for farmers in Kona who have seen their orchards damaged even killed by this deadly nematode.

The aggressive studies done by these UH researchers is helping to maintain a healthy future for Kona coffee growers.

Grafted Kona Coffee Wins Big for Heavenly Hawaiian Farms

o one believed it was possible. No one had seen it done. But family farm owners Kraig and Sheryl Lee and Rae and Sandy Young proved that grafted coffee was the best Kona coffee in the prestigious Kona Coffee Cultural Festival Cupping Competition in 2000. Heavenly Hawaiian Farms' newest orchard, "The Other Farm," became the first and only grafted 100% Kona coffee to stand the test of international coffee connoisseurs.

Grafting coffee proved to be a delicate process, having to carefully splice two different varieties of sapling coffee trees and then bind them together so they continue to grow as one plant. Lee dem-

onstrates a steady hand for grafting his choice of rootstock, the stronger, more aggressive Liberican variety of coffee plant, to the Guatemalan or Typica plant branded as Kona coffee, which produces the choice gourmet cherries. This cupping competition win proved that the Liberican enhances the rich Kona coffee flavor, making grafted coffee viable agricultural product. Akin to a wine tasting, a cupping competition utilizes judges from around the world to distinguish the best of the best in 100% Kona coffee, only considering coffee grown in Kona's fertile, volcanic soil on Hawaii's Big Island. Heavenly Hawaiian Farms and "The Other Farm" join a tradition of excellence



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Kraig Lee, Co-Owner of Heavenly Hawaiian Farm's "The Other Farm" meticulously splices and connects the Liberican and Typica to create grafted Kona Coffee nursery stock.

as rich and flavorful as the people who have produced this unique coffee heritage and signature brand of gourmet coffee enjoyed worldwide. Each year the Kona Coffee Cultural Festival invites everyone to celebrate in this tradition, enjoying the honor as the only coffee festival in the United States. The next annual Kona Coffee Cupping Contest is scheduled for November 7-8, 2001.

Lee credits Marc Meisner, Research Technician and Farm Foreman from the University of Hawaii College of Tropical Agriculture and Human Resources' Kona Experiment Station; and Doctoral Candidate Mario Serracin, with UH Manoa's Nematology Department for his grafting success. Lee also recognizes Dr. Donald Schmitt, Head of the Nematology Department, for research in grafting coffee plants.

100% Kona coffee from Heavenly Hawaiian Farms and The Other Farm can be purchased through its web site at www.heavenlyhawaiian.com. For more information or a guided tour of the farm contact Sandy Young at (808) 322-7720.



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Back to the Basics of **Coffee Growing**

By George Yasuda

he coffee plants' nutritional needs fall within the planting and cultivation category and is one of the most important factors in improving the quality of coffee.

It is very important to use high quality fertilizers in the right proportions and the correct ingredients. Keep in mind when choosing your fertilizer that coffee trees seem to be chlorine sensitive and also susceptible to boron toxicity more than any other plant species. The fertilizer analysis is very crucial. The macronutrients are nitrogen, phosphorus, potassium, calcium, sulfur and magnesium. Other nutrients needed are iron, zinc, molybdenum & copper to name a few.

Soil sampling, tissue sampling and visual inspections are key to maintaining the proper nutrition. Applying the wrong fertilizer is a waste of time, labor and money and could also cause damage to the crop needless to say the ecosystem. Also remember that fillers are useless weight and the wrong composition may be detrimental.

Follow these general rules of thumb: Nitrogen is for vegetative growth, phosphorus is for root development and potassium is for fruit development and overall quality. Calcium is needed for proper structure and growth and magnesium for chlorophyll. All these nutrients work together and excess, deficiency or absence of any of the critical nutrients can result in negative results. This is known as 'the law of limiting factors' simply meaning that when all the necessary factors are present and in correct balance except for one the growth of the plant is critically limited because of that one missing factor.

It is important to remember that guessing or poor information can prove costly as well. Seeking experienced,

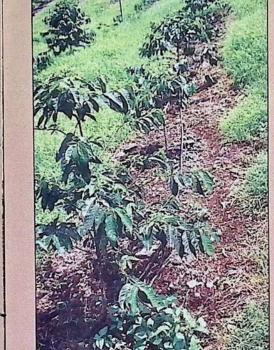
professional advice is worth the time and energy. In order for Kona coffee to remain

viable and famous the plant and product quality needs to be maintained at a consistent high. Here are some general steps to follow when growing coffee:

- 1. Land preparation
- 2. Seedling nursery
- 3. Planting and cultivation
- 4. Harvesting
- 5. Processing
- 6. Marketing
- 7. Research

There are productive ways of performing the above steps and there are counterproductive ways. Learning the right way can prove very beneficial.

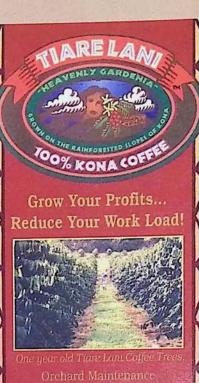




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continued from page 19

scheduled during your visit. Pahoa 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 Pahoa 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 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



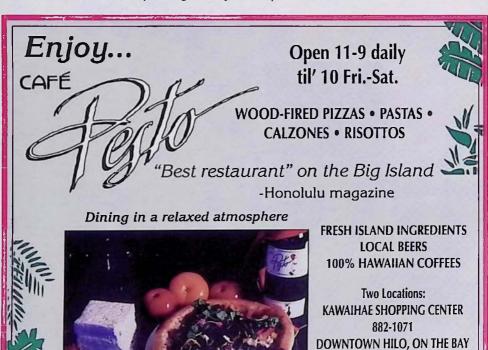
Hula dancers at Hilo's annual Merrie Monarch Festival.

in this Aloha time capsule may make leaving a very difficult task.

HILO & EAST HAWAII

hen you talk about the old Hawaii, at least the one that hasn't been touched as much today by the long arms of commercialization and development, you cannot help but mention the East Coast on the

> Historic S. Hata Bldg 969-6640



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, Honolii. Expect nothing less than gourmet island breakfasts and plenty of privacy. Hale Kai also has available a private cottage facing a pool and ocean. The owners, Evonne and Paul Bjornen are knowledgeable hosts and are always willing to lend a personal travel tip to their quests.

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 end of town. Follow the road running alongside the river to the Park where you won't have to walk far to see one of the area's most frequented sights. If you're lucky you will catch sight of a rainbow at the falls.

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

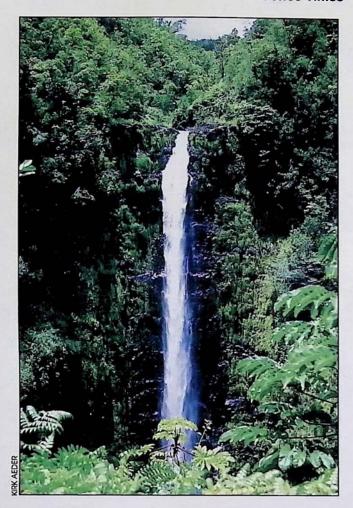
awesome sight. On this drive north is Onomea Bay located along a 4 mile coastal scenic route. The lush ravines and botanical gardens are brilliantly picturesque along this coastal road and are well worth the detour.

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

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Legend of Akaka Falls

n the olden days, long before the arrival of the tall sailing ships, men were one with nature, the gods were many, and the land was young. A warrior chief named Akaka lived in the village of Bonomu. Be was tall, young, strong, and very handsome. Be was famed throughout the island and attracted the eyes of the ladies.

One day, while his faithful and trusting wife was visiting her parents in the distant village of Ailo, Akaka spotted his sweetheart, Lehua, on the north side of the gulch and went to visit her. Lehua had delicate features. She was slim and graceful and a delight to watch.

When his wife returned unexpectedly, he left Lehua's hut through the back door and crossed over the gusch to visit his other sweetheart, Maile. Ghe had a clinging scent and cozy arms.

Bis wife followed the scent of the grass clothing he wore and called for him to return home. Bearing her calling to him, Akaka hastily sped out the back door of Maile's hut and took a shortcut home.

Asone at sast, Akaka contemplated his ill behavior. Be sat in the hut with his dog, an uncomplaining friend and loyal companion who followed by his side wherever he went. Overwhelmed with guist and shame for deceiving his soving wife, who had supported him in all his actions as a chief and who trusted him without ques-

tion, Akaka fled the hut. Bis dog followed at his heels.

The running Akaka reached a bluff and looked out over the land and ocean in the distance. Taking one last look at the huts of his sweethearts, Lehua on the north side and Maile to the south, Akaka threw himself from the cliff's edge. Bis dog, hesitating to jump, turned instantly into a jagged rock. Bis wife, who had followed Akaka to the cliff to tell him that all was forgiven and that she loved him dearly, was too late. She wept uncontrollably at the cliff's edge, her tears falling from the precipice. She called for Akaka to return. She too was turned to stone and would remain there forever.

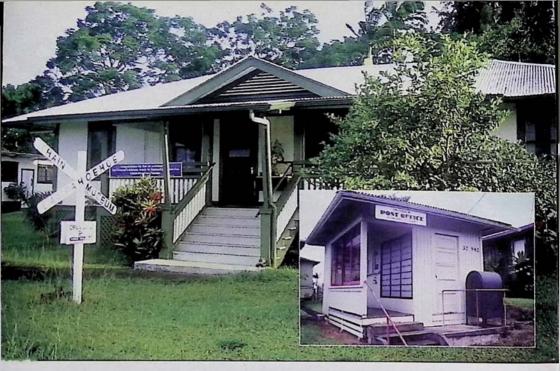
The heartbroken sweethearts, Maile and Lehua, heard of Akaka's death and wept uncontrollably until they too were turned to stone. To this day and just a short distance down the gulch from Akaka

kalls they can still be seen weeping.

Later in time, as a tribute to Chief Akaka, mourners threw fresh fruits and other gifts over the falls. Old timers say that on a still moonless night, when the leaves are quiet and the crickets silent, one can hear, nearly muffled by the roar of the falls, his wife still calling for Akaka.

To this day tradition says if one strikes the large rock at the top of the waterfall with sehua twig or wraps a maile sei around it, rain will fall: for Lehua and Maile always made the wife weep.

> Legend contributed by Dean & June Edmoundson of Mr. Ed's Bakery & General Store in Bonomu Bawaii



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

just find yourself passing more time over an ice cream and a pleasant cool breeze in the quiet town of Honomu.

HONOKAA-HAMAKUA

n the old days, during the earlier part of the twentieth century, it was quite a trip to cross the deep coastal ravines before reaching the town of Honokaa, which was the third largest city in the territory of Hawaii. From Hilo, vacationers and soldiers on leave from Uncle Sam's army would travel up the Hamakua and Hilo coast to Honokaa where night life was king. A dance hall was even built above the Botelho building, the first car dealership in the town. That building now hosts a curio and antique shop but one can easily imagine what an average Friday night looked like at the Bohelho in the 1940's.

As Hawaii's old theaters are once again becoming popular, the citizens of Honokaa enjoy their own historic **People's Theater**. The doors

of the theater are opened for feature films every Friday, Saturday and Sunday evening. If you decide going to a movie is not what you wanted to do on your Hawaiian vacation go for the feeling of nostalgia which is definetely 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



places of Interest

Outside of Honokaa town on Highway 19 is one of the Big Island's busiest local dining spots, **Tex**

Drive In. This local diner is a popular place to stop for locals and visitors alike as it features both Hawaiian and American cuisine. The menu includes everything from hamburgers to malasadas, including



fresh fish plates and rice. Service is quick and the atmosphere bustles making Tex a fun and tasteful stop for lunch. Stop in and feel the pace of "local" Hawaii before heading on to Waipio Valley to the north or Hilo to the south. Hamakua is the birth place of the Macadamia Nut industry. The first two trees were planted in 1884 by William Purvis of the Pacific Sugar Company, a forerunner of Honokaa Sugar Company, and still stands today along Rte 240. Sugar is gone but the Honokaa Mac Nut Company now specializes in the larger, sweeter nuts from the older original trees of the Hamakua area as well as the resurgent Hamakua Coffee farming that has come back since the demise of sugar cane that once dominated this coast.

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

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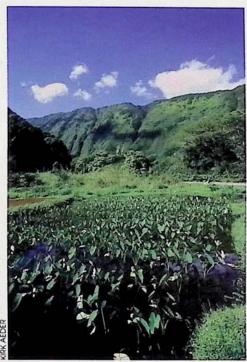
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Taro growing is still practiced by Hawaiians living in Waipio Valley.

Kamehameha, as a young boy, received his leadership training and first learned to surf. Today, family ohanas,

"houses", still dot the landscape which is separated by a river that leads into the open sea. Local farmers and their families continue to make their way of life from farming taro and fishing off the sandy shores of this peaceful and remote valley floor.

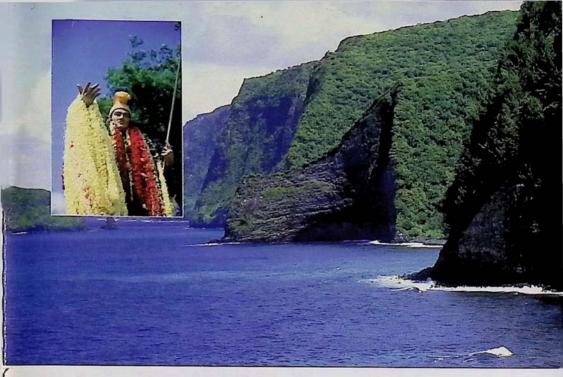
Outside of Waipio Valley and Honokaa town are other early and small settlements of the Hamakua region such as Paauilo, Kukuihaele and Laupahoehoe. These towns are all filled with a rich and local culture that happily survives in this region of the Big Island.

WAIMEA

etween snow capped Mauna
Kea and the Kohala mountains
the green hillsides of North
Kohala roll along under wispy white
clouds, and afternoon rainbows that
frequently stream their way from the
skies above Waimea. Inside this
landscape herds of grazing cattle can
be seen meandering their way through



Horseback riders pause to take in the view above Waimea town in North Kohala



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

sloping pastures filled with cactus and dry underbrush as Hawaiian cowboys called paniolos still ride horseback and work the ranges.

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

Today, the town of **Kamuela**, more often referred to after its district name Waimea, is a town that still surrounds itself with a ranching life-

style. 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

oilowing highway 270 north visitors will encounter a land scape 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.

Two Great Shops One Easy Location



Downtown Hawi

Featuring Tropical Dreams Ice Cream enjoy espresso, cappucino and a full line of coffee drinks. We also offer a fine line of pastries, Hawaiian made gourmet foods and gifts.

OPEN 7 DAYS A WEEK 889-5577

Located in the historic 1932 Toyama Building in downtown Hawi



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Clothing for the Hawaiian Lifestyle, Exotic Local Crafts, Local and Imported Jewelry and Eclectic Hand Painted Silks

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Coffee Times

When you're done visiting the towns of Hawi and Kapa'au, Highway 270 will lead you through North Kohala's fertile pasture lands, dense forests, and ultimately to Pololu Valley, which offers one of the best scenic view lookouts on the island. If the road were to continue on past Pololu Valley you would eventually end up at Waipio 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.

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



Specializing in

North Kohala LAND & HOMES

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Located in the restored Toyama Building Downtown Hawi

P.O. Box 307 Kapaau, Hawaii 96755

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. Along with Kohala Pacific Realty and also located in the historic Toyama building in downtown Hawi are Kohala Coffee Mill and As Hawi Turns. The Kohala Coffee Mill serves up "Kohala made" Tropical Dreams Ice Cream and a full line of espresso and cappucino drinks. Also featured are a full line of Hawaiian made pastries and gourmet gift items. Next door at As Hawi Turns visitors will find a full line of clothing made for the Hawaiian lifestyle, imported and local jewelry and hand painted eclectic silks. The store also carries many local crafts.

KOHALA COAST

lmost 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.



Twilight on the Kohala Coast, a spectacular finish to another perfect day.

Places of Interest

Located in the Kawaihae Shopping Center is one of the most popular restaurants on the Big Is-

land, 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.

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 rovalty living down the coast in Kailua-Kona. The King's trail passes through not only the several resort properties but Pu'ukohola Heiau and scores of petroglyph fields.

Pu'ukohola was the last Hawaiian temple built during King Kamehameha's

reign of power. It was said that if Pu'ukohola was built to honor the war god Kuka`ilimoku, Kamehameha would be granted the power to conquer and unite the islands of Hawaii under one kingdom. After the temple's completion, Kamehameha did go on to unite the islands of Hawaii, but only after several bloody battles had been waged on outer islands. Today, the heiau which was the last human sacrificial site in Hawaii is preserved by the National Park service and is open daily to the

public.

The extensive petroglyph fields that are found all along the King's trail hosts its most popular spot near the King's Shops on Waikoloa Beach drive. Follow the signs along a short trail that direct you to the petroglyphs. Keep in mind that the preservation of these field depends on people staying on the trail while viewing these ancient rock carvings. And it should be added that this petroglyph field runs along side the golf course so



100% Kona Peaberry espresso drinks. The most fitting end to a tastey dinner and desert at Kawaihae's Cafe Pesto.

keeping a third eye out for flying golf balls would not hurt. Enjoy it all while you wine, dine, and are treated like royalty on the Kohala coast.

100% PURE KONA COFFEE

The Finest Coffee in the World!



rown since 1828 Kona Coffee is widely acclaimed as the world's finest. Along with a perfect growing environment the entire Kona coffee crop is still hand picked and sun dried. This extremely labor intensive process by independent farming families has greatly contributed to the gourmet reputation of Kona coffee. In 1866 Mark Twain stated, in his "Letters From Hawaii", "Kona coffee has a richer flavor than any other, be it grown where it may and call it by what name you please." What sets Coffee Times Kona coffee apart is that we personally roast and ship your coffee to order only. And we have found that this personal service makes all the difference in the world. We invite you to give us a try and become a member of our coffee loving family of customers.

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

ALL COFFEE IS FRESH ROASTED TO ORDER ONLY.

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

100% KONA PEABERRY

Peaberry Kona coffee offers connoisseurs one of the finest and perhaps rarest coffee beans in the world. Only an estimated 4 percent of the annual Kona coffee harvest yields a Peaberry grade of coffee. Peaberry occurs when a coffee tree is stressed in its growing environment, resulting in an individual coffee cherry producing only one round and very dense bean rather than the usual two beans. The taste of Peaberry in the cup is simply exquisite.

\$26.00 lb. \$125.00 5 lbs. \$240.00 10 lbs.

100% KONA FANCY

After many years of roasting, sampling and selling many different grades of 100% Pure Kona coffee the Fancy grade of Kona has proven itself time and time again to yield the finest and most consistent cup of coffee. Its clean grade, density, size, and aroma have set it apart from other Kona grades. Considered by many to be the best whole bean coffee available in Kona.

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

100% KONA PRIME SPECIAL

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

\$22.00 lb.

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(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

Maui's most prized cup! A rare, distinct breed of coffee tree that produces beans only once every two years. Moka is a very lively

cup with a wild, slightly exotic chocolaty aroma

and subtle winey flavors. Excellent coffee!

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

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

\$16.00 lb. \$75.00 5 lbs. \$140.00 10 lbs. 100% Maui Yellow Caturra

A vibrant, clean, and crisp cup of coffee.

Producing beautiful spicy, tangy and elegant
flavor characteristics.

\$16.00 lb. \$75.00 5 lbs. \$140.00 10 lbs. 100% Maui Typica

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

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



100% 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.

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



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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 fasting floral arrangements.

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

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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

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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.









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.

\$20.00





CALL 1-800-750-5662



Assorted Orthotricha Heliconia

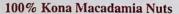


Pink and Red Ginger



Bird of Paradise

100% HAWAIIAN FOODS & GIFTS



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 sweetner 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.

Office Coffee Times T-Shirts

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

\$15.00 each

Coffee Times 10 oz Logo Mugs \$10.00 each

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







ORI	DER BY N	IAIL	
Product	Style or Roast	Lbs.	Price
		\$_	
		\$_	
		\$_	
		\$_	
		\$_	
Delivery Charges \$			
(Call for international shipping fees) GRAND TOTAL \$ Please mail with check or money order to: Coffee Times, P.O. Box 1092, Captain Cook, HI 96704			
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(MC) (VISA) (AM EX)#:_		Exp. Dat	e:/
Name:	Signature:_		
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2 PRIORITY

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