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COMPLIMENTARY NO. 62

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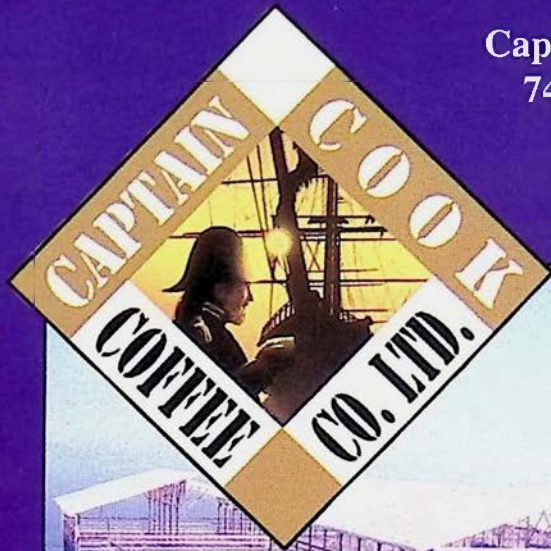
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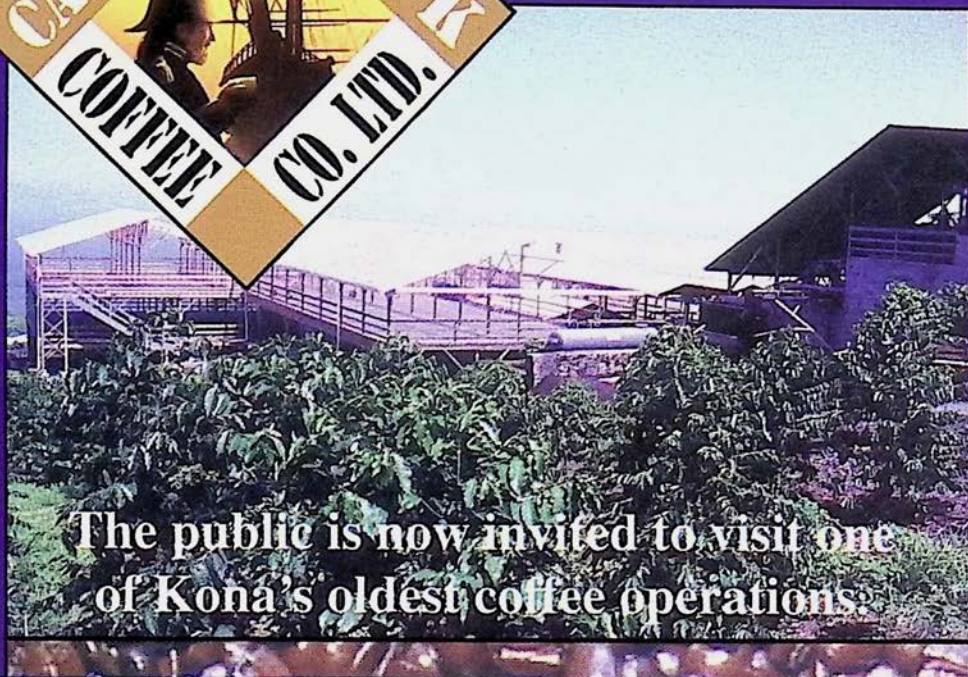
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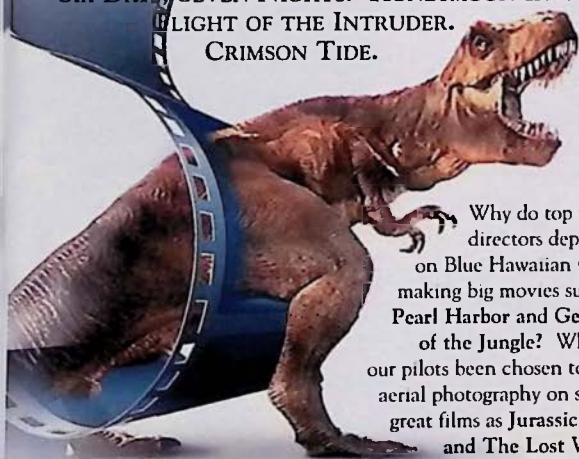
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Aloha and Welcome to The Big Island

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On the Cover: *Black-Necked Stilt.* Often found in ponds and swamps throughout the Hawaiian islands. The extremely long, vivid pink legs of the black-necked stilt are portrayed well in Frohawk's print. To-

day because of habitat loss this bird is considered an endangered species.

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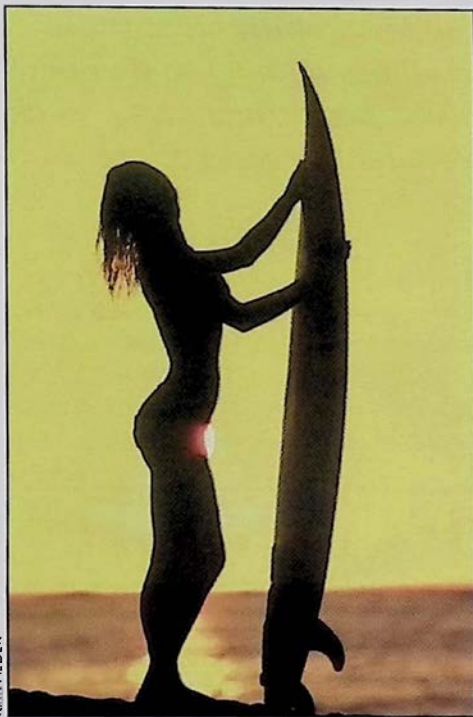
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Aloha and Welcome to the Big Island!

by Les Drent



KIRK AEDER

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

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

topics is what separates us from the rest of the advertorial and discount magazines out there so we're glad you found us and we're ready to introduce you to the real Hawaii.

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

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

NORTH KONA

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

We landed at Kailua (pronounced Ki-loo-ah), a little collection of native grass houses reposing under tall coconut trees, the sleepest, quietest, Sundayest looking place you can imagine. Ye weary ones that are sick of the labor and care, and the bewildering turmoil of the great world, and sigh for a land where ye may fold your tired hands and slumber your lives peacefully away, pack up your carpetsacks and go to Kailua! A week there ought to cure the saddest of you all."

Mark Twain, 1866

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

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

KEEP KONA COUNTRY!

monarchy. Hulihee was built in 1838 and today serves as a museum open daily to the public. Occasionally, throughout the week, some of Hawaii's youngsters can be seen in the courtyard under the shade of giant banyan trees practicing hula under the direction of a *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



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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.

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



KIRK AEDER

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



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.

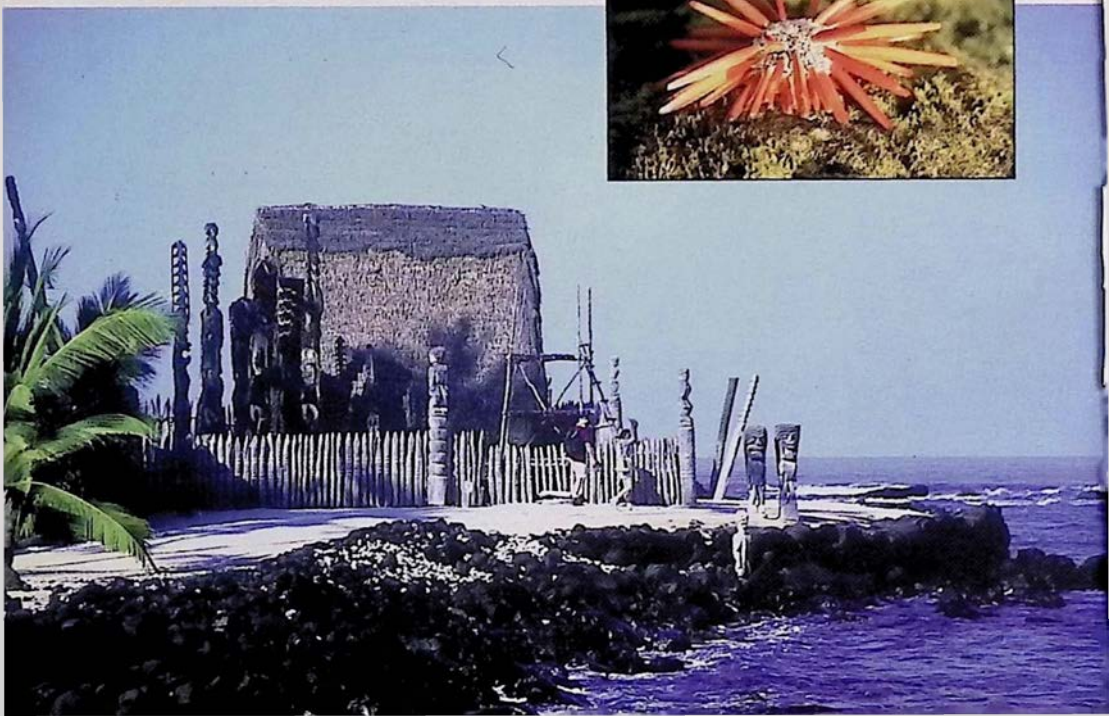
Around these historical sights are a whole host of restaurants and shopping opportunities and hundreds of visitor and local businesses keep the streets and sidewalks around Kailua busy with activity throughout the year. Cruise ships lay at anchor off the shores of Kailua-Bay and many tour and activity companies provide visitors

with ample opportunity for hiking, sailing cruises, snorkeling and scuba adventures.

HOLUALOA

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

Make it a point to wander up for a visit to Holualoa, its only a fifteen minute drive up the mountain. You'll love this little country town, it's everything Hawaii is about.



SOUTH KONA

There is, perhaps, no other region on the Big Island shrouded in more history than the district of South Kona. Whether it be the origins of **Kona coffee**, the ancient Hawaiian village setting of Pu'u honua O Honaunau (Place of Refuge) National Park, or the Painted Church nestled along the hillside overlooking Kealahakua Bay, the spot where the famous English explorer Captain Cook met his fate in 1779, South Kona will keep the historically minded visitor busy weaving their way through its network of mountain roads.

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

LEFT PAGE: *The Place of Refuge National Park in Honaunau is a great place to learn about the culture of Ancient Hawaii. Abundant sea life and colorful reefs are also enjoyed in the area by snorkelers.* **RIGHT PAGE:** *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.* **All photos by Kirk Aeder**



Places of Interest

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



one of the region's working Kona coffee farms. On Painted Church Rd, you will pass **Bay View Farm and Mill**, family owned and operated by New Hampshire native Andy Roy and his wife Rosalyn. Over the distant hum of pulping and grading machines the sweet and damp smell of freshly milled coffee cherry fills the air during the fall and winter coffee season. Bay View has a coffee sampling room and gift shop along with their milling operation and guests have the opportunity here to 'cup up' some 100% pure Kona coffee. In Kealahou, **Greenwell Farms** also offers visitors a personal guided tour of their farm and mill. The Greenwell family has been involved with the Kona coffee industry for over a hundred years and descendants to the founder, Henry Nicholas Greenwell, still work the farm. The tour of the farm concludes with a cupping of the farm's Estate Kona coffee and the opportunity to purchase some of this legendary family coffee. Also located in this region of South Kona is the **Captain Cook Coffee Company** dating back to 1898. The mill is currently owned by Mark Mountanos and Steve McLaughlin of San Francisco. Mark is the fourth generation of his family to operate the company. Captain Cook is primarily a processor, miller and exporter of Kona coffee but has also expanded its business into retail and offers mail order buyers roasted 100% Kona coffee.

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

A lower coastal road connects Kealahou Bay to **Pu'uho'u O Honaunau** (Place of Refuge) National Park. In the early years of Hawaiian civilization it was to the Place of Refuge that people who broke kapu (sacred laws) would attempt to flee. If the kapu breaker could reach this sanctuary his life would be spared. Some of these kapu that governed the common people included not being allowed to walk in the footsteps of the chiefs or to touch

their possessions. Other rules forbade commoners from eating foods reserved for offering to the gods, and women were not allowed to eat with the men. The gathering of wood, seasons for fishing and the taking of animals as well as the hula were also controlled under the kapu system. Other features at the park are lokos (ancient fish ponds), ha'les (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



KIRK ALDER

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

the direction this guide has led you then you should be heading south towards the Ka'u region. If not than you obviously chose a different direction which is fine because there are not too many wrong turns in paradise unless it's late and you're hours from your hotel, with no radio stations coming in and you're about to be cut off by a river of molten lava. Don't laugh, it's happened, those footprints in the lava rock didn't get placed there by someone on their way to the beach.

Wherever you are on the Big Island right now that's fine you've probably learned to improvise in the use of this guide. Congratulations your brain is still functioning even though you're on vacation in Hawaii.

The actual place where Polynesians first stepped foot in Hawaii will always remain a mystery, but it was

probably somewhere near the southern tip of the Big Island. This area seems like a probable place because their approach would have been from the south, where all of Polynesia lay. When sailing north, the Big Island would be the first island they would have seen, and South Point would have been the nearest landfall. Aside from the logic of such a choice, there is archaeological evidence supporting the supposition of a landing near **Ka Lae**, as the Hawai-

ians 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.



LES BRENT

The cliff near **South Point Park** is a common mooring place for modern day fishermen who find these waters a rich resource. From the precipice the drop is about forty feet to the ocean's surface, but the cliff base goes down another thirty feet below the surface of the water. Ladders, hung to make access to the boats easier, swing freely in the air just above the sea. The cliff is

deeply undercut. In the heat of the day the water looks inviting. It is so clear the bottom can be seen plainly. For some there might be a temptation to leap into the cool water, and climb back up the ladder. It looks inviting, but don't do it. A swift current runs along the shore. The flow will carry anyone in the water straight out to sea. It is called the Halaea Current, named for a chief who was carried off to his death.

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



LES DRENT

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, 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



LES DRENT

Popularity for specialty coffee has spread from the districts of Kona into the neighboring Ka'u district. Home spun milling operations have sprung up in the town of Pahala.

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

VOLCANO HAWAII

Welcome to Madame Pele's dwelling. She is goddess of the volcano. **Volcanoes**

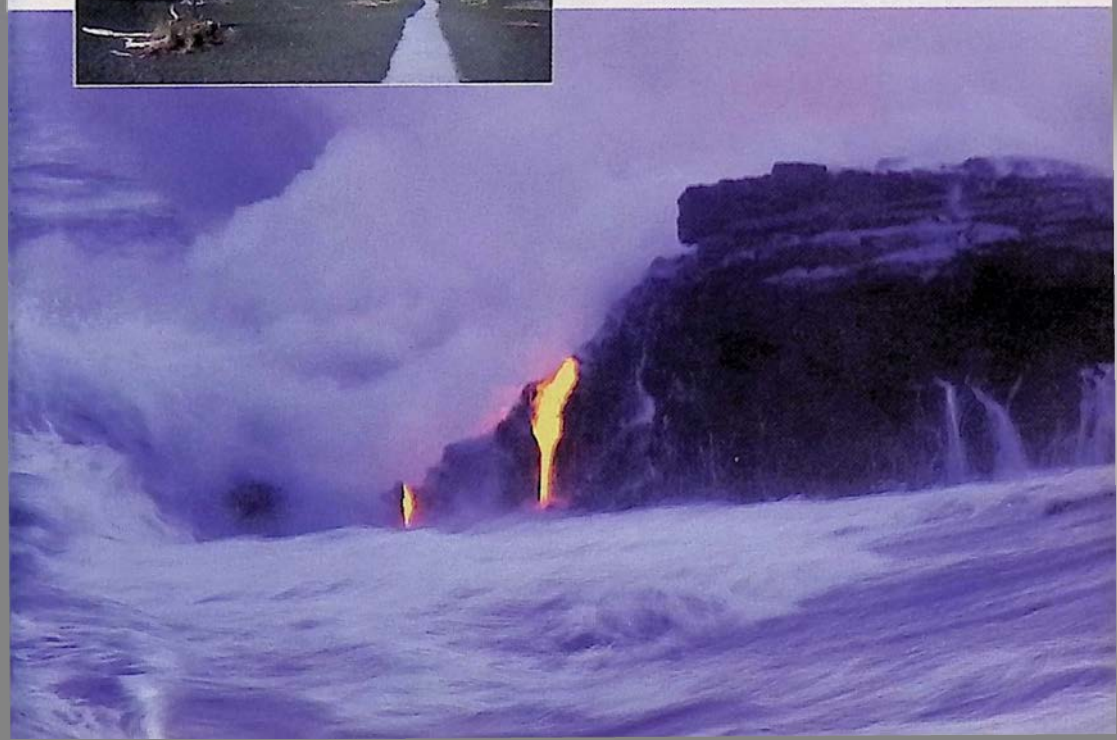


KIRK AEDER

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

National Park has one entrance, off Route 11, 30 miles south from Hilo or 95 miles east from Kona. The park is open 24 hours a day all year round and requires a \$10.00 entrance fee per vehicle which is valid for 7 consecutive days. The hiker/bicyclist/bus passenger fee for people over 16 and under 62 is \$5.00. When you enter the park during daytime hours you will receive a park brochure at the entrance station. If you enter the park after hours you may pick

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. 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.



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

up the brochure at the **Kilauea Visitor Center** which is located a quarter mile from the entrance on **Crater Rim Drive**. The visitor center is open from 7:45

a.m. to 5:00 p.m. daily. Visitors are encouraged to take the time to carefully read the park regulations and guidelines. The volcano fumes that exist in the park may create a health hazard for pregnant women, infants and people with heart or respiratory problems. People at risk should avoid stopping at the **Sulphur Banks, Halema'uma'u Crater** and other areas where volcanic fumes are present.

Overnight trips in the park require a backcountry permit that can be obtained at no charge at the Kilauea Visitor Center. Once inside the park enjoy the 25-minute movie on eruptions shown hourly at the visitor's center.

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Places of Interest

One of the nicest things about dining out in Pahoa is that you are guaranteed to get an authentic plate of food at most of its restaurants. **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.



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

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



KIRK AEDER

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

PUNA and PAHOA

For visitors who want to experience the true feeling of old Hawaii, Pahoa village holds the key to this untouched past. First a rugged sawmill town then a sugar town and also a crossroad on the old railroad, **Main Street Pahoa** has 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

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cont. on page 46



Burros and Beans

*(A study of the economic effects of
Equus asinus on the coffea arabica industry)*

by Jim Lightner

A well-conditioned, mature donkey can carry about a 125 pound load at the speed of a human's stroll all day long. The donkeys were a key component in developing the Kona coffee industry on the steep slopes of Hualalai Volcano.

In 1825, coffee plants came to Oahu and during the same year four donkeys arrived aboard the ship *Active*. Sir Richard Charlton, the first British Counsel to the Kingdom of Kamehameha, imported the burros from Chile or England. The surefooted animals were sold at auction and became haulers of people and

merchandise in Honolulu.

When coffee became a commercial crop on the rugged sides of Hualalai, donkeys were the backbone of the transportation system. Originating from the arid mountains of northern Africa, the donkeys, or burros as they are also called, were able to thrive in their new environment. Loaded with two bags of coffee, the donkeys would pick their way down the lava rock trails to the harbors of Kealahakua, Keauhou, and Kailua-Kona. On the trip back, the donkeys would carry merchandise and household goods. Without burros, the Kona coffee industry

would have been limited to the lower altitudes. Only on the higher elevations does the unique combination of soils and temperatures exist that gives Kona coffee its signature flavor.

Donkey power provided inexpensive and reliable transportation to the coffee farmers. The advantages of using them were many. For example, no special breeding programs were necessary. Their hooves did not need shoes unless

Saddling was a one person job with the cooperative donkey knowing that good conduct brings rewards such as piece of ti leaf or a scratch on the ears. Loading the saddle usually took two strong people – one to hold the coffee bag and the other to tie the lashings. A seasoned handler could load on his own using a T-shaped stand to support the single bag while he ran around to the other side to hoist the other. The load had to be

An added advantage to using donkeys was that their territorial feelings helped warn the farmers of approaching strangers and kept the coffee field clear of wild dogs and pigs. Trained with care and affection, they made family pets.

heavy hauling was being done. Food was available wherever there was greenery. Little supervision or shelter was required when the burros were not working. Donkeys watched out for themselves avoiding injuries, dehydration or heat exhaustion. Once trained, the animals were able to perform their duties until they were too old to bear a load. In addition, donkeys disliked coffee beans, bark and leaves, and their manure fertilized the fields. An added advantage to using donkeys was that their territorial feelings helped warn the farmers of approaching strangers and kept the coffee field clear of wild dogs and pigs. Trained with care and affection, they made family pets.

Most of the raw materials needed for the pack rig could be obtained locally and the coffee farmers built their own. A cross-tree saddle with a coffee sack stuffed with hair or grass as a pad was the standard rig. The pad quickly took the shape of the burro's back providing customized protection from the load. Straps around the front and back of the animal kept the burden from shifting. A simple rope halter was used since pack donkeys were trained to follow the leader.

balanced within a few pounds to prevent sliding to the side and also unbalancing the donkey. With a load of two coffee bags that weighed one hundred pounds each, the trip to the market was taken slowly with frequent stops to browse and drink water. For trail-side snacks, the donkey enjoyed leaves, twigs and a variety of vegetation.

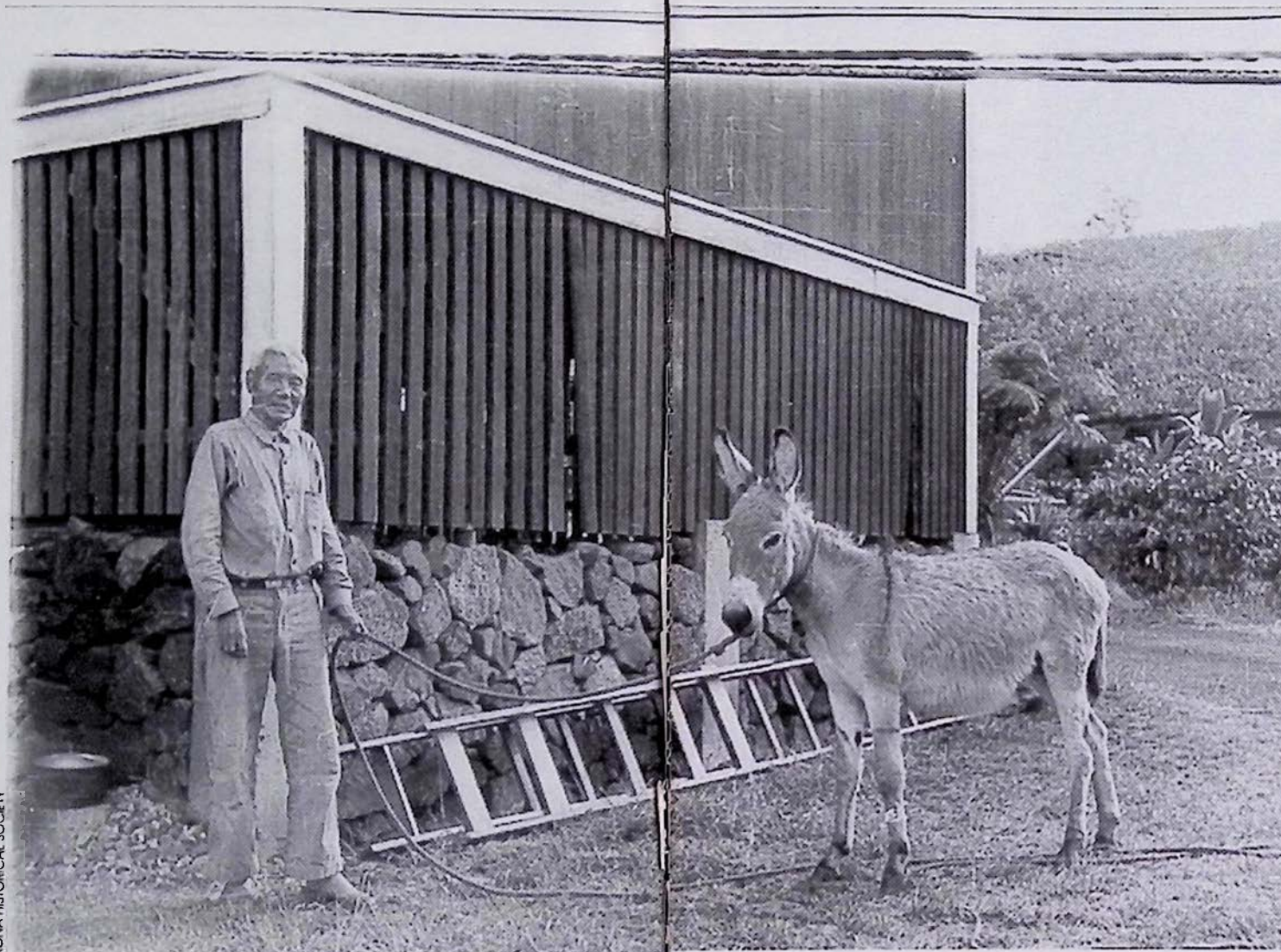
A Honaunau coffee farmer, who grew-up on his family's small farm in the 1920's and 1930's, remembers donkey trains of neighboring farmers hauling their parchment coffee to the buyer at the market. The donkeys were just the right height to be comfortably handled by their owners. Only one of the much taller mules was used for packing in South Kona, and the farmer suspected that was mostly an ego-thing. Soyu (soy sauce) came in five gallon kegs and rice in 100 pound bags, so the common burden up the hill was a bag of rice on one side of the burro and kegs of soyu on the other. Nobody seemed to ride their donkeys except for keikis, probably due to the uncomfortable nature of the pack saddle, the expense of a riding saddle and the tear-drop shape of a burro's back. He recalls that each donkey had a distinctive call that

could be identified from a distance.

After the coffee season, remaining on the ground was a huge pile of coffee hulls and pulp which had to be recycled to the fields. A wooden box was rigged on the pack saddle with coffee bags hanging on each side and the bottom of the bags had a draw-string opening. Then, up and down the rows of coffee trudged the farmer with the waste dribbling from the bags. The work was hard and life was enjoyable. Camping trips to the ocean were possible with the donkey hauling the gear to the beach, then bearing the additional load of fish back home. Firewood was hauled for cooking and heating the family futo, the traditional Japanese hot-tub. In those days, all the male donkeys were called "Charlie" and the females "Mele", the senior farmer clearly recollected.

A full-grown standard donkey weighs 400 to 500 pounds and stands 48 to 52 inches high at the shoulder. Pound for pound the donkey is as strong as the horse or the mule. Its durability is amazing with natural good health and a sense of self-preservation that keeps it out of trouble. They don't spook like a horse, instead when frightened, the "donk" will

run a few yards then stop to ascertain exactly what the trouble might be. Combining the size and trainability of the horse with the agility and smarts of the donkey is the mule. A female horse, a mare, is bred to a male donkey, a jack, and the hybrid offspring is a mule. "Stubborn as a mule" is a familiar saying that has some



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merit. Poorly trained mules or donkeys feel no need to cooperate with their trainers and must be forced to do the master's bidding. The forcing process is an un-

pleasant experience for both.

Thus, good training procedures were important. Plenty of human touch and talk as soon as they are born gives the proper start to the training of donkeys. The mother, called a jenny, will be naturally protective at first. If she trusts her handler, she will soon allow her foal to be

ally the words are requests, since you can't command a donkey. Burros respond to both sound and food rewards. Occasional physical punishment of a slap on the nose should be only administered for dangerous actions like biting, kicking and rearing. Remedial training for older animals is possible with generous

amounts of patience and tender loving care. Responding to regular training of a few hours a week, donkeys can learn to spin around, push a ball, carry a pail, pick-up papers, jump over logs and stand on a platform as well as carry a pack. Training for riding or pulling a cart can start in their third year after the asinine equivalent of the terrible teens is over. Donkeys learn slower than horses; however, they remember their training longer. Their inquisitive nature and friendly personalities produce a unique relationship with their owners.

As pets, the jennys and neutered males make loyal friends of the family. Jacks with all their equipment have one-track minds and are diffi-

cult and sometimes dangerous to have around people. Jennys should be bred no sooner than their fourth birthday which is after their adult teeth come in and their

patted. Once a rapport has been established with the young burro, training of basic commands such as walk, stop, right, left, back and over quickly follow. Actu-



*Pictures: Jim Lightner at home
with his pet donkey, Baby*

11 to 14 months. A donkey that has had good care could have a life span of 30 to 40 years.

From the 1820's to just after World War II, the donkeys enabled the Kona coffee farmers to haul their crops to market over unimproved trails. When rough roads were built, mule-drawn wagons were used for the longer trip down to the harbors and donkeys were still the means to haul from the fields to the roads. In the late 1940's, inexpensive US Army jeeps became available as war surplus and displaced the four-footed bean haulers. Many of the coffee donkeys were released into the kiawe shrub and formed the wild herds that still exist in the Kaupulehu area where the Hualalai Resort and Kona Village Resort are today. Long ears and longer noses provide an effective long distance communication system for the burros. They can generate sound from either the

joints mature. Every 28 days, the jenny is ready to mate and shows her willingness with a wide range of communications. The product of donkey bred to a donkey is a donkey. Gestation varies from incoming or outgoing air, hence the "hee.....haw" multi-toned call. The brays of the Kona nightingales are still heard in the evenings as pet donkeys communicate with each other and their wild kin.



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Presently on the Big Island, donkeys may be purchased from Maverick Kawamoto who is the agriculture department instructor at Konawaena High School, phone 323-4539, and Rachel Keolanui-Epperson owner of Donkey Tales, located in Mountainview, which gives trail rides and camping trips with donkeys at Kapapala Ranch, phone 968-6585, e-mail pre@bigisland.net. Donkey pack saddles may be purchased from Shane Balukan in Kealakekua, phone 322-2078. Helpful books on donkeys are Training Mules and Donkeys by Meredith Hodges, The Definitive Donkey by Paul and Betsey Hutchins, Packin' In on Mules

and Horses by Smoke Elser. The Brayer Magazine of the American Donkey and Mule Society is published every two months, Web site www.lovelongears.com <<http://www.lovelongears.com/>> . Another good donkey Web site is www.orednet.org/~jrachau/school.htm <<http://www.orednet.org/~jrachau/school.htm>> . Also, the writer of this article would be happy to talk donkeys with you at lightner@westhawaii.net.

Thanks to the Bishop Museum, the Kona Historical Society, the Honaunau farmer, and photographer Alan Bram, for providing assistance, direction and background for this article.



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In The Footprints of Keoua

by Betty Fullard-Leo

An easy 3.6 mile hike off Route 11 in the barren Ka'u Desert leads to sets of footprints imbedded in lava along the trail to Mauna Iki dome. A Hawai'i Volcanoes National Park pamphlet mentions that the footprints were left by Hawaiian warriors after a violent eruption of ash and cinder in 1790. But the

Kawaihae Bay in the Kohala District to fulfill the prophecy that said he would become ruler of all the islands.

But when Kamehameha took command of Hilo, the equally angry Keoua attacked Hilo, killed his own uncle and ransacked the lands along the northeastern side of the island which belonged to

Kamehameha had been warned by Kapoukahi, a prophet, in regards to Keoua, "Do not go to war lest the skin be hurt; here is the house of the god—it will gain the control for your government."

pamphlet doesn't say that those indentations of bare feet from two centuries ago hold a tale of terror, of war and of an extended power struggle between ambitious warriors.

Kalaniopu'u, king of the island of Hawai'i, died in 1782, leaving his domaine to his son Kiwalao with his nephew Kamehameha next in line to inherit the throne. The scorned Kamehameha gathered his forces and had soon dispatched with his rival Kiwalao, but Kiwalao's half brother Keoua Ku'ah'ula escaped to the vast Ka'u district in southwest Hawai'i. The two young rivals' uncle, Keawemauhili, retreated to Hilo to continue ruling southeast Hawai'i. Kamehameha waged warfare to gain control of Hilo, eventually convincing his uncle to accept him as the rightful ruler.

Kamehameha had been warned by Kapoukahi, a prophet, in regards to Keoua, "Do not go to war lest the skin be hurt; here is the house of the god—it will gain the control for your government." So Kamehameha set about building a "house of the god," a great stone temple to the war god Kuka'ilimoku overlooking

Kamehameha. The two warriors met in battle on the Waimea plain. Kamehameha proved victorious.

Kamehameha went on to ravage the districts that remained loyal to his cousin, which caused Keoua to leave the Hilo area and hurry across the island through Ka'u. His army marched not far from Kilauea Crater in three divisions. In those days, wives and children often accompanied the warriors to provide comfort and care, particularly to those wounded in battle. During the march, earthquakes shook the land. The marchers offered prayers to Pele for safe passage.

Nearly 80 years later, a native writer reported this version of the disaster that decimated Keoua's army: "Sand, ashes and stones grew up from the pit into a very high column of fire, standing straight up....When this column became great, it blew all to pieces into sand and ashes and great stones, which for some days continued to fall around the sides of Kilauea. Men, women and children were killed. Mona, one of the army who saw all this but who escaped, said that one of

the chiefesses was ill and some hundreds of the army had delayed their journey to guard her and so escaped this death."

An earlier account by Reverend Sheldon Dibble, a missionary living in Hilo in the 1830s, gave this version: "The army of Keoua set out on their way in three different companies. The company in advance had not proceeded far before the ground began to shake and rock beneath their feet, and it became quite impossible to stand. Soon a dense cloud of darkness was seen to rise out of the crater, and almost at the same instant the electrical effect upon the air was so great that the thunder began to roar in the heavens and lightening to flash...Soon followed an immense volume of sand and cinders which were thrown in high heaven and came down in a destructive shower for many miles around. Some persons of the forward party were burned to death by the sand and cinders and others were seriously injured. All experienced a suffocating sensation upon the lungs and hastened on with all possible speed.

"The rear body, which was near-

first supposed them merely at rest, and it was not until they had come up to them and handled them that they could detect their mistake. Of the whole party, including women and children, no one of them survived to relate the catastrophe that had befallen their comrades."

Since then it has been surmised that sulphurous gases or the scorching heat might have caused the sudden loss of life.

Kamehameha's people saw the disaster as a sign that the gods, particularly Pele, favored him over Keoua. In the meantime, Pu'ukohola Heiau at Kawaihae was nearing completion. After seven years of warfare, Keoua was disheartened, and when emissaries came from Kamehameha to invite him to a meeting at the new temple, Keoua accepted.

Along the northwest coast of Hawai'i, he stopped to perform purification rites, and he instructed those in his canoe to leave behind their weapons and to be prepared to die. No one knows what Kamehameha intended to do as he

Keoua's body became the first sacrifice for the completed heiau, Pu'ukohola.

est to the volcano at the time of the eruption, seemed to suffer the least injury, and after the earthquake had passed over, hastened forward to escape the dangers which threatened them, and rejoicing in the mutual congratulations that they had been preserved in the midst of such imminent peril.

"But what was their surprise and consternation when, on coming up with their comrades of the centre party, they discovered all of them to have become corpses. Some were lying down, and others sitting upright clasping with dying grasp their wives and children and joining noses (their form of expressing affection) as in the act of taking a final leave. So much like life they looked that they at

waded out into the water and invited Keoua ashore. But a chief from Kona, Ke'eaumoku, rushed ahead and threw his spear. Fighting erupted and all but one in Keoua's canoe were killed. The rest of the canoe fleet departed safely.

Keoua's body became the first sacrifice for the completed heiau, Pu'ukohola. Over the next several years, Kamehameha achieved control of Maui with the death of Kahekili in 1794 and of O'ahu after his army invaded in 1795. In none of the ensuing battles, did the gods manifest such a clear sign that they were on his side as in the sudden death of a third of Keoua's army during the march through Ka'u.



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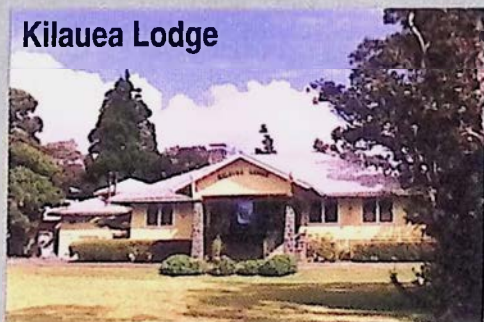
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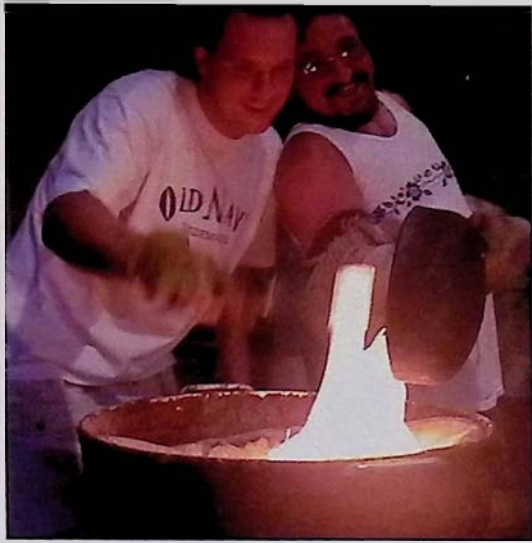
At the The Live Arts Gallery in Honoka'a, you can see glass blowing, sword and knife forging, ceramics artists, wood carvers, batik artists, and silk-, watercolor-, and oil-painters.

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.

In 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.

At 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 private lessons.

Moving 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



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

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



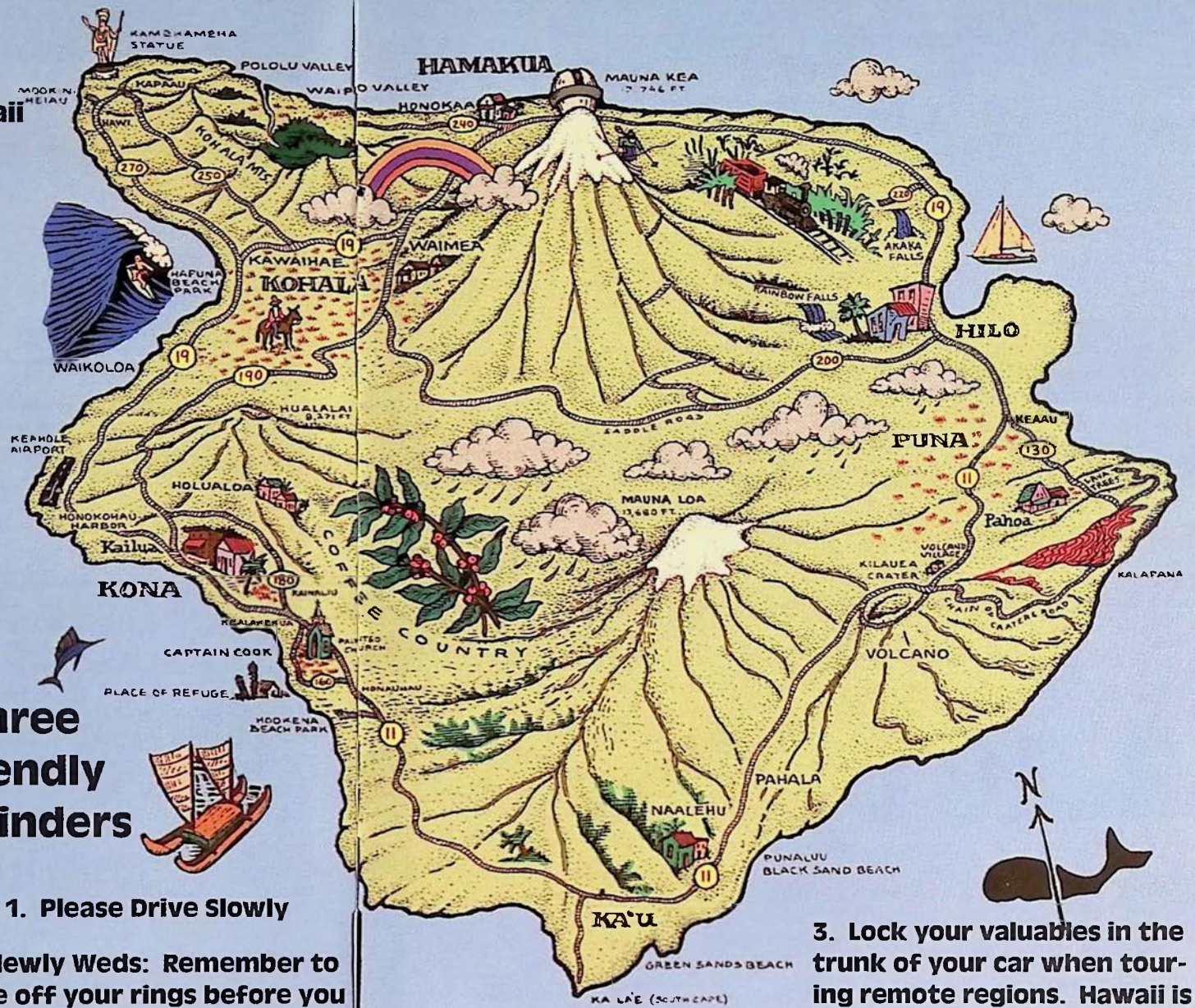
The Painted Church



Mookini Heiau



North Kohala Rainbow



An Early Missionary Circles the Big Island

By Betty Fullard-Leo

Excerpts in this article are from the books, Hawaiian Tour by William Ellis, published 1826, and Polynesian Researches, Hawai'i, Journal of William Ellis, published 1969.

Just as American missionaries were establishing missions in the Pacific in the 1800s, so were British missionaries. In 1822, the Reverend William Ellis had been

with the Pacific Islanders. He described his arrival off Kawaihae in March, 1822:

"We were met by a little boat with five persons on board...As our boats approached, one of the natives hailed us with 'Aroha,' peace, or attachment....Having inquired the name of the place, we asked where Tamehameha (King Kamehameha) was? they replied, 'He is dead,' 'Who is king now?' was our next inquiry:

"We were met by a little boat with five persons on board...As our boats approached, one of the natives hailed us with 'Aroha,' peace, or attachment...."

living in Tahiti, studying the language since 1816, when he was given the opportunity to visit Hawai'i, then called the Sandwich Islands. He caught a ride aboard the British colonial cutter, Mermaid, which had stopped at Huahine on its way to deliver a gift from the British king to King Kamehameha. The gift was a schooner, given in appreciation of King Kamehameha's aid to English vessels that had long touched at the Sandwich Islands.

they answered, 'His son Rihoriho (Liholiho)."

The Big Island chief Kuakini was invited to come on board. Ellis wrote, "There was a great degree of native dignity about this chief, who appeared to be about five and twenty years of age, tall, stout, well made and remarkably handsome. He told us his name was Kuakini; that his sister was the queen-dowager; his brother governor of the adjacent island of Maui, and himself governor of Hawai'i. He entered very freely into conversation with Auna, and the other Tahitians on board, and expressed his desire to learn to read and write."

Ellis, who was a copious note taker, was able to leave one of the most complete records of early life in the Hawaiian Islands because his long study of the Tahitian language allowed him to communicate

Ellis described Hawaiian



chiefs in general as "tall and stout, and their personal appearance so much superior to that of the common people that some have imagined them a distinct race. This, however, is not the fact; the great care taken of them in childhood, and their better living have probably occasioned the difference."

In 1822, Ellis figured the population of the islands was 130,000 to 150,000, with about 85,000 people living on the Big Island. At the time of discovery in 1779, the population had been estimated at 400,000, and though Ellis thought

that to be high, he noted, "The rapid depopulation which has most certainly taken place within the last fifty years, is to be attributed to the frequent and desolating wars which marked the early part of Tamehameha's reign, the ravages of a pestilence brought in the first instance by foreign vessels, which has twice, during the above period swept through the islands; the awful prevalence of infanticide, and the melancholy increase and destructive consequences of depravity and vice."

Ellis spent four months on O'ahu before returning to Huahine,

but came back to Hawai'i again in April 1823, when he and three American missionaries toured the Big Island for the purpose of selecting the most propitious sites to establish missionary stations. On June 26, 1823 they weighed anchor in Kailua Bay, not to return to O'ahu until October 9.

King Liholiho at a public feast in Kailua-Kona.

As the novelty of the religious services preached by Ellis and his brethren wore off, fewer Hawaiians attended. Wrote Ellis, "We also had frequent occasions to lament the inebriation of the king and many of the chiefs, as well as the extensive

After one well-attended prayer meeting, Ellis noted, "Ka'ahumanu directed them to fetch the gods that were lying hid in the holes of the rocks and caves at a distance from the shore. They brought forth great numbers, and in one day burnt no fewer than one hundred and two idols."

On the Big Island, one of Ellis' first sermons was preached at the home of Queen Ka'ahumanu, who, Ellis noted, "next to the king and Karaimoku (Kalaimoku), was considered the person of greatest influence in the island." Indeed, it was none

prevalence, and disastrous effects of intoxication among the people, but were encouraged by the diligence of Ka'ahumanu, his favorite queen."

After one well-attended prayer meeting, Ellis noted, "Ka'ahumanu directed them to fetch

"The wives of warriors often accompanied their husbands into battle, and were frequently slain. They generally followed in the rear, carrying calabashes of water, or of poi, a little dried fish or other portable provision, with which to recruit their husband's strength when weary, or afford a drought of water when thirsty or faint, but they followed more particularly to be at hand if their husbands should be wounded."

other than Ka'ahumanu, King Kamehameha's favorite wife, who with Keopuolani, the mother of his two sons, had broken the religious kapus (taboos) three years earlier by eating at the same table as the new

the gods that were lying hid in the holes of the rocks and caves at a distance from the shore. They brought forth great numbers, and in one day burnt no fewer than one hundred and two idols."



The missionary party traveled south, stopping to view the battle field where Lihohiho had defeated Kekuaokalani (his first cousin), who had opposed the overthrow of the kapu system in 1819. Piles of stones marked the grave of Kekuaokalani and his wife Manona, who had followed him into battle. Ellis wrote, "The wives of warriors often accompanied their husbands into battle, and were frequently slain. They generally followed in the rear, carrying calabashes of water, or of poi, a little dried fish or other portable provision, with which to recruit their husband's strength when weary, or afford a drought of water when thirsty or faint, but they followed more particularly to be at hand if their husbands should be wounded."

As the missionary band neared Kealakekua, where Captain Cook had been slain more than fifty years earlier, they paused at a village Ellis called "Kaavakoa." Here they visited a cave where Cook's

body was said to have been deposited after being removed from the beach at Kealakekua. Ellis wrote that natives told him, "We thought he (Cook) was our god Rono, worshipped as such and after his death revered his bones." Ellis' narrative continued, "Many of the people express sorrow whenever they think of the captain...they have said, Why did you not come here sooner? Was it because we killed your Captain Cook?"

As the group traveled through the lava covered terrain, past Pu'uhoonua, even then popularly

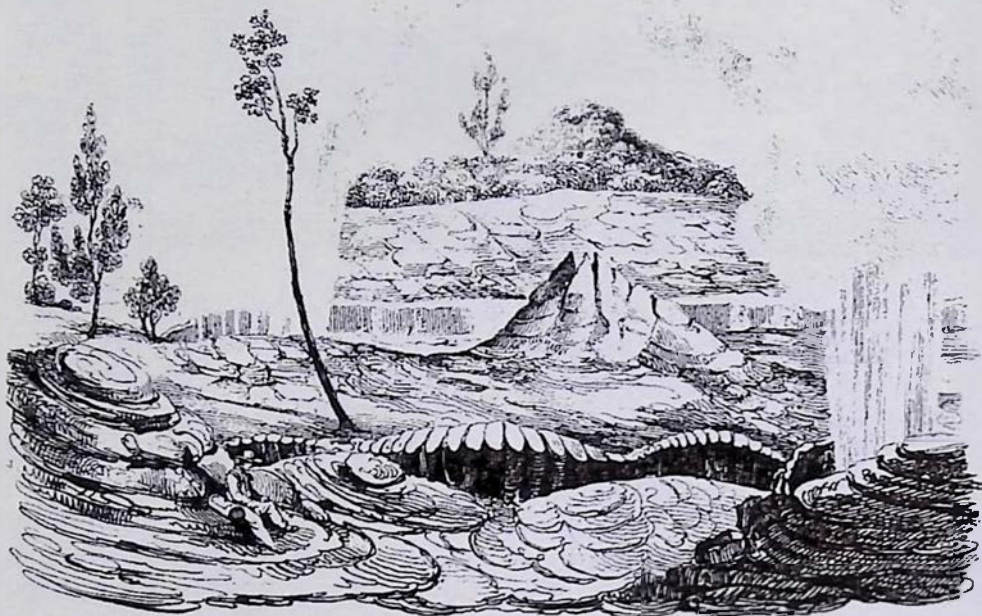


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“...pyramids of brilliant flame, and several of these at the same time vomited from their ignited mouths streams of lava, which rolled in blazing torrents down their black indented sides into the boiling mass below.”



Volcan de Peuma-hoea

called the City of Refuge at Honaunau, they encountered natives at Papaohaku whose “black hair was in several instances turned up and painted white all round the forehead with a kind of chalk or clay.”

At Nino’ole, they found a pebbly beach which the natives told them was famous because the stones were able to propagate themselves. The stones were used to make small adzes and hatchets, to use as game pieces in konane (similar to checkers) and also to impart

luck to whomever possessed a deified stone.

Sometimes they slept in caverns, more often than not, they reached a village by nightfall where they preached the gospel and were welcomed with curious hospitality.

Near Kilauea, when they discovered ohelo bushes laden with berries, they quickly began to eat the juicy fruit, to the consternation of their native guides. Even though the kapus no longer were in effect, “the natives...begged us to desist, say-

ing we were now within the precincts of Pele's dominions, to whom they belonged and by whom they were (prohibited) until some had been offered to her and permission to eat them had been asked." When Pele did not punish them on the spot, the missionaries used the opportunity to point out that theirs was the true god.

When they reached the edge of Halemaumau Crater, "astonishment and awe for some moments rendered us mute... Immediately before us yawned an immense gulf... Fifty-one conical islands, of varied form and size, containing so many craters, rose either round the edge or from the surface of the burning (lava) lake. Twenty-two constantly emitted columns of gray smoke, or pyramids of brilliant flame, and several of these at the same time vomited from their ignited mouths streams of lava, which rolled in blazing torrents down their black indented sides into the boiling mass below."

Eventually, the missionaries returned along the Hamakua Coast, hiking into Waipi'o Valley where they marveled at the skill of native surfers frolicking in the waves. "All ranks and ages seem to be equally fond of it. We have seen Karaimoku and Kaikioeva, some of the highest chiefs in the island, both between fifty and sixty years of age, and large corpulent men, balancing themselves on their narrow board, or splashing about in the foam, with as much satisfaction as youths of sixteen."

On the other hand, all was not play. These were the years vast quantities of sandalwood were be-

ing exported to China, and Ellis noted seeing 600 houses on one day's journey but only 400 people—"almost the whole population being employed in the mountains cutting sandalwood... Before daylight on the 23rd, we were roused by vast multitudes of people passing through the district from Waimea with sandalwood, which had been cut in the adjacent mountains for Karaimoku (Kalaimoku), by the people of Waimea, and which the people of Kohala, as far as the north point, had been ordered to bring down to his storehouse on the beach, for the purpose of its being shipped to O'ahu. There were between two and three thousand men, carrying each from one to six pieces of sandalwood, according to their size and weight."

Even the boat on which Ellis left the Big Island was so full of sandalwood "there was not room for any person below, while the decks were crowded with natives." He watched the shoreline receding, reflecting, "We had made known the nature and consequences of sin; spoken of the love of God; and had exhibited the Lord Jesus Christ as the only Savior, to multitudes who had never before heard his name..." In return, Ellis admitted, "The varied and sublime phenomena of nature had elevated our conceptions of 'nature's God;' the manners and customs of the inhabitants had increased our interest in their welfare; while their superstition, moral degradation, ignorance, and vice, had called forth our sincerest commiseration."



Orchard Perfect!

100% Kona Coffee



Orchard Perfect

100% Kona Coffee

story and photos by Les Drent

While driving along Mamalahoa Highway, the high and winding mountain road that traverses the Kona coffee belt, one can see a countless number of coffee farms. Some of these farms are tucked into a landscape draped in overgrown vegetation and shadowed by towering trees. Others brandish large iron gates at the front and are surrounded by acres of elaborate rock walls. And yet others are no more than the front or back yard of a gentleman farmer and his wife trying to make a little extra money for Christmas or an overdue vacation.

What is evident is that the Kona coffee industry is now comprised of hundreds of independent farmers of varying size, age and business outlook. While some of these farmers are newcomers who have come to escape a hectic life of business on the mainland, others have descended from families that have been growing coffee for generations. From the very large twenty-five, fifty and one hundred acre estates to the smaller farms consisting of only a few hundred trees I see orchards of trees with varying looks, character, and health. Some farms contain a mix of beautiful old and knotted stumps that have endured a century of

weather, prunings, and harvests. These trees, as old as they are, still put out cherry every fall and stand now as living monuments to the enduring coffee industry in Kona.

In many cases though I see farms planted in younger trees staggered across the landscape in no particular manner. In most cases their branches are devoid of the dark, oily, pointed green leaves that are intended to provide for the tree's growth and production of fruit. While these trees have the ability to put forth quality Kona coffee many of these orchards are yielding a crop far less than their potential. For farmers who rely either solely or sub-



LES DRENT

George Yasuda's trees exemplify good health and proper nutrition.

stantially on the annual income derived from their coffee yield, an orchard of beleaguered trees may be very disheartening. Some say that it is simply the result of a diverse industry comprised of many different growers and growing techniques.

It is impossible to ignore the orchards in Kona that have an almost surreal or utopic look to them. Trees stand over eight feet tall, every dark green leaf is spaced perfectly on branches that reach out in rapid growth; and flowers and coffee cherry are in massive size, number, and qual-

ity. Many of these orchards, planted and maintained for the maximum production of coffee, are overseen by expert coffee grower and consultant, George Yasuda.

Utilizing a vast array of techniques including special pruning, planting, and tree nutrient program an orchard can be transformed into a vibrant and very productive coffee farm. When you visit one of Yasuda's orchards it is difficult to imagine why someone would choose to not use his techniques. Perhaps the two best descriptives to use when referring to one of his orchards are health and abundance.

Weighing in the annual harvest from his farms has proven that Yasuda's coffee orchards more than double the industry average for production, and produce larger and healthier beans. From lower elevations to higher elevations Yasuda understands what is required with the different conditions that exist from farm to farm. His interest in detail is clearly visible as farms are laid out in a manner that utilizes every square foot of land. Even the sun direction plays a part in how the rows of coffee are laid out.

Understanding the importance of a diverse eco system Yasuda also selects certain trees, mostly ohia, to stand above the orchards he plants allowing for the native bird population to co-exist with the coffee. For many in Kona his services have provided a way to stay ahead of the competition as well



Right to left: Samo Lemus Vargas, Ignacio Ramirez and Enrique Lemus Vargas of Tiare Lani Coffee. Without careful attention to planting techniques a healthy and vibrant orchard is not possible.

as to maximize the farmer's investment in not only the land but time and effort that is needed to grow Kona coffee..... all very important aspects for a farmer seeking to compete in today's business of growing and selling coffee.

While I have toured many farms in Kona, I have yet to see a farm that rivals Yasuda's. George, having been born and raised in Kona, is eager to help other farmers struggling with their orchards and for those who

are just starting out. I could recommend no one better. George's expertise in coffee growing has extended out beyond the Kona region. He has successfully helped farmers in Maui, the Hamakua region of the Big Island and now the Island of Kauai. George Yasuda can be reached at Tiare Lani Coffee in Holualoa by calling (808) 324-1495 or emailing him at tiarelc@gte.net.



Ignacio Ramirez prunes the roots on this new coffee tree.

"With George Yasuda's professional consulting we have exceeded our expectations of Kona coffee cherry production both in the size of the bean and total poundage. The George Yasuda new style of planting nursery raised kona coffee trees in rows; first year pruning; and fertilization program our coffee farm has doubled the cherry production from our old-style existing kona coffee trees."

Jim and Vicki Wickersham
Vikiwiki Kona Coffee



Jim and Vicki Wickersham of
 Vikiwiki Kona Coffee



Jim Robinette of Aloha Moku
 Hale Malu Farms

I met George after reading in your 2000 Spring/Summer issue of Coffee Times about his remarkable track record of producing high yields of top quality Kona coffee. At the time, Anita and I were interested in either buying an existing coffee farm or developing one from scratch. George gave us a lengthy tour of his farms and patiently explained his approach to producing high-quality Kona coffee. His obvious enthusiasm for and love of all aspects Kona coffee was infectious and convinced us to develop Aloha Moku Hale Malu Farms.

Located at an elevation of 1,000 feet in Kealahakua, our farm has 24 acres, 18 of which are planted with about 14,000 trees. The first were planted in April, 2001, are already seven feet tall, and have the deep, rich, green color of a very healthy coffee orchard. Their robust growth has produced strong roots that have withstood the heavy rains and severe windstorms during the past year. George estimates that during this fall's harvest the yield of many of our trees planted last April and May will be 10 to 12 pounds of cherry per tree. Not bad for the first year, considering the average yield is



Healthy tree growth (foreground) and a neighboring orchard of unhealthy tree growth (background).

about seven pounds per tree for all trees of all ages on the 600+ farms in the Kona coffee belt!

These extraordinary results are a direct consequence of George's excellent orchard installation and maintenance techniques. The land was first bulldozed and graded before the extensive drip irrigation system was installed. Using surveyor's tools, George then laid out the rows such that the trees line up with symmetrical precision, making the orchard esthetically pleasing. His dedication to precise farm layout was confirmed when the farm was re-surveyed after the planting was completed and a deviation of less than an inch was found in the rows of coffee.

The trees were selected from a reliable nursery, carefully planted, and properly pruned. Under George's guidance, the proper amounts of water and fertilizer as well as trace amounts of minerals have been applied consistently to promote robust growth. Periodic shoot removal, careful monitoring to ensure the irrigation system works properly, and mowing frequently also contribute to the health of the orchard.

George produces Kona coffee of the highest quality on his own farms, as do the farms of his many clients. His calm, professional approach makes him a delight to work with and learn from. It's a privilege to count him as a colleague and friend. I recommend him without hesitation to anyone interested in growing and producing coffee of the highest order.

**Jim and Anita Robinette,
Aloha Moku Hale Malu Farms**



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continued from page 19

personable meal. Lodging in Pahoia is alternative as well. The historic **Village Inn**, built in 1910, housed some of Puna's earliest travellers and still operates today. The rooms are clean and spacious with vintage Victorian decor. Call ahead to any of the friendly shops to learn of any special events scheduled during your visit.

Pahoia has the reputation of holding some lively and entertaining performances both on its Main Street and at the **Akebono Theater**, Hawaii's oldest theater.

The countryside surrounding Pahoia is filled with natural wonders like the **Lava Tree State Park**, steam vents, groves of papaya trees and black sand beaches along the rugged Puna coast.



KIRK AEDER

Hula dancers at Hilo's annual Merrie Monarch Festival.

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

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Places of Interest

a Pacific-Rim Italian cuisine and uses fresh island ingredients in many of its selections. The owner/chef, David Palmer, constantly strives for perfection keeping his menu and nightly specials both contemporary and innovative. The restaurant also features a wood oven for firing the best pizza around. When you are done sight seeing the best lodging around Hilo can be found at the magnificent and luxurious **Hale Kai Bed and Breakfast**, located on the bluff above the ocean overlooking Hilo's premier surf spot, Honolii. Expect nothing less than gourmet island breakfasts and plenty of privacy. Hale Kai also has available a private cottage facing a pool and ocean. The owners, Evonne and Paul Bjornen are knowledgeable hosts and are always willing to lend a personal travel tip to their guests.



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

that many tour guides around the Big Island tout Puna as the most scenic and rural area of the Big Island. Visitors are warned however that a prolonged stay in this Aloha time capsule may make leaving a very difficult task.

HILO & EAST HAWAII

When you talk about the old Hawaii, at least the one that hasn't been touched as much today by the long arms of commercialization and development, you cannot help but mention the East Coast on the Big Island. At the center of all this is old town Hilo. Hawaii's second largest city is seeing a revitalization of spirit thanks to the effort of the Downtown Hilo Organization who is busy restoring and preserving the storefronts of this yesterday town. Aiding this effort are the wealth of new businesses occupying Hilo's old buildings. Adding to this old Hawaii feeling is the daily **Suisan Fish Market Auction** and the **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.

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

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 **Honolulu** 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 Honolulu boasts many old storefronts from the days when sugar was king. The drive and hike to Akaka Falls will only take you



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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.

out of the way for an hour but you might just find yourself passing more time over an ice cream and a pleasant cool breeze in the quiet town of Honomu.

HONOKAA-HAMAKUA

In the old days, during the earlier part of the twentieth century, it was quite a trip to cross the deep coastal ravines before reaching the town of 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 Botelho in the 1940's.

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

The doors of the theater are opened for feature films every Friday, Saturday and Sunday evening. If you decide going to

a movie is not what you wanted to do on your Hawaiian vacation go for the feeling of nostalgia which is definitely present once you've found your seat inside the huge old movie hall.

Outside of Honokaa town heading north to Waipio Valley the landscape changes dramatically. A series of deeply cut valleys edge the coastline all the way to Pololu Valley, the tip of the North Kohala region. No roads exist here only rough trails leading up and down the valley rifts which should not be traveled by inexperienced hikers. The hike to Pololu Valley from Waipio takes even the most experienced hiker several days to complete.

Legend has it that it was in **Waipio Valley**, "the land of the falling water", that the great King Kamehameha, as a young boy,

received his leadership training and first learned to surf. Today, family ohanas, "houses", still dot the landscape which is separated by a river that leads into the open sea. Local



Tes Drive In hot malasadas are a Big Island favorite. Don't miss trying one... or more! Photo by Les Drent

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.



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

Between snow capped Mauna Kea and the Kohala mountains the green hillsides of North Kohala roll along under wispy white clouds, and afternoon rainbows that frequently stream their way from the

skies above Waimea. Inside this landscape herds of grazing cattle can be seen meandering their way through sloping pastures filled with cactus and dry underbrush as Hawaiian cowboys called paniolos still ride horseback and work the ranges.

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

gives the outsider an idea of the magnitude of its size.

Today, the town of **Kamuela**, more often referred to after its district name Waimea, is a town that still surrounds itself with a ranching life-style. The brightly colored Victorian houses and shops, tidy yards filled with flowers and skeleton remains of wagons and wheels gives visitors the



Waimea with snow capped Mauna Kea in the background

opportunity to see yet another sphere of the diversity of cultures that exist in Hawaii.

NORTH KOHALA

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

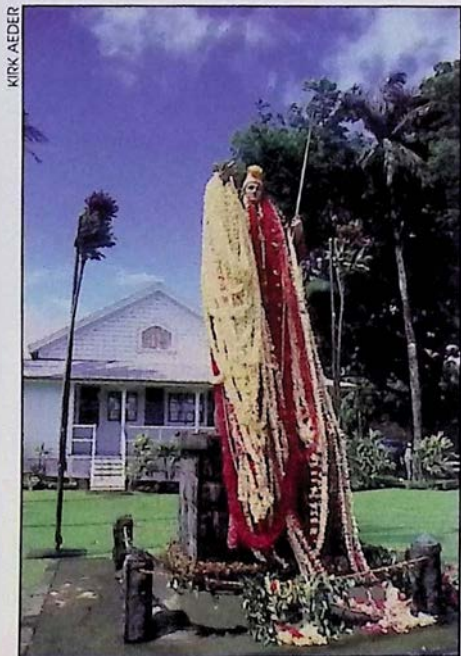
towns.

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



Pololu Valley looking south to Waipio Valley

lookouts on the island. If the road were to continue on past Pololu Valley you



*King Kamehameha Statue
in Kapaau town*



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Places of Interest

Located in the Kawaihae Shopping Center is one of the most popular restaurants on the Big Island, **Cafe Pesto**. The Pacific-Rim Italian cuisine at Cafe Pesto is the epitome of island fresh cuisine as owner/chef David Palmer constantly strives for perfection with his innovative style. From calzones to pizza and mouth watering pastas the ingredients are island fresh. Prices are reasonable too so you have no excuse to miss the Cafe Pesto experience.



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.

KOHALA COAST

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



KIRK AEDER

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

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

Connecting this forty or so mile coastline is the ancient **King's Trail** which was travelled by the ruling ali'i as well as malo-clad runners who were responsible for transporting pond raised fish wrapped in ti leaves to the tables of Hawaiian royalty living down the coast in Kailua-Kona. The King's trail passes through not only the several resort properties but Pu'ukohola Heiau and scores of petroglyph fields.

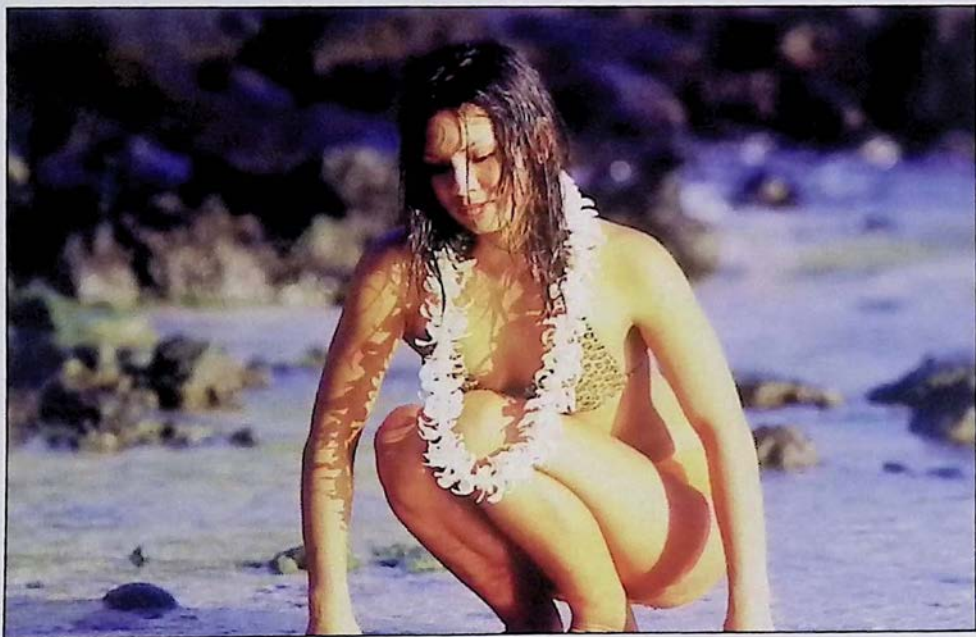
Pu'ukohola was the last Hawaiian temple built during King Kamehameha's reign of power. It was said that if Pu'ukohola was built to honor the war god Kuka'ilimoku, Kamehameha would be granted the power to conquer and unite the islands of Hawaii under one kingdom. After the temple's completion, Kamehameha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

go on to unite the islands of Hawaii, but only after several bloody battles had been waged on outer islands. Today, the heiau which was the last human sacrificial site in Hawaii is preserved by the National Park service and is open daily to the public.

The extensive **petroglyph fields** that are found all along the King's trail hosts its most popular spot near the King's Shops on Waikoloa Beach drive. Follow the signs along a short trail that direct you to the petroglyphs. Keep in mind that the preservation of these field depends on people staying on the trail while viewing these ancient rock carvings. And it should be added that this petroglyph field runs along side the golf course so keeping a third eye out for flying golf balls would not hurt. Enjoy it all while you wine, dine, and are treated like royalty on the Kohala coast.

Well... that's our Island. Perhaps the best part of this tour is that you most likely ended up where you began... which is the best place to start your tour again.

Aloooooooha!! ~ Les



KIRK AEDER

Relaxation on a Kohala Coast Beach



My New Adventure in Coffee

by Les Drent

Coffee, LLC

As I hover over my young coffee trees, I think back nine years when I issued the first edition of *Coffee Times* magazine. At that time specialty coffee was just sinking its roots into American culture. Within two years of the first printing I bought a coffee roaster and packaged and sold my first pound of 100% Kona coffee.

I have witnessed many changes in the coffee industry in Hawaii since I came here. Before 1990 Kona coffee

was used mostly as a master blend to make other coffees of lesser quality taste better. Coffee prices were low, very low. In most cases it was not worth an individual's effort to harvest their coffee, leaving many farms in Kona in disrepair and overgrown with weeds. Those that did harvest their coffee sold their crop to a handful of mills that monopolized Kona coffee and even its name.

Today by sharp contrast one can find personal coffee tours on family farms, elaborate and very informative internet sites selling 100% Kona coffee, and coffee estates that would impress any Napa Valley wine proprietor. Today's self-autonomous industry provides a livelihood for over 600 farmers in Kona, and acreage devoted to coffee continues to grow annually. When I realized how well the Kona coffee industry was doing and how strong the foundation appeared to be for success long into the future I turned my thoughts towards finding the next frontier for great coffee.

My search led me to the northern most island of Kauai. During my first year there I hiked into the mountains in search of coffee trees that have been growing in a wild and natural state since their planting in the 1800's. All of these trees are of the typical arabica style, which are the same as those trees growing in Kona. It is believed by some historians that some of the trees now growing in the wild in Kauai are the ancestors of those growing now in Kona. In the valley of Hanakapi'ai along the Napali coast of Kauai the remains of an old coffee pulper still lie on the ground along side a trail that is accessed only by a steep and rocky one hour hike by foot. No roads have

Coffee Times



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100% KAUAI ORGANIC ARABICA COFFEE



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LBD Coffee, LLC**



Les Drent (right) owner of LBD Coffee and George Alfiler (left) planting the first crop of organic coffee in Kauai. Blair Estate Coffee will be available to the public in 2003.

ever been laid in this area of the island. More evidence that coffee was cultivated in this area are the natural platforms carved into the earth along the valley walls. The ground there still support's the thousands of coffee trees that grow wild under the lush jungle canopy.

After picking and hiking out with several small loads of coffee beans from this and several other remote and wild sites around the is-land, I processed the coffees by hand. This included pulping, fermenting and sun drying the beans. After several weeks of drying, the coffee was ready to be dry hulled, roasted and cupped. I discovered that tastes varied from one location to another, demonstrating once

again that it is all about the growing environment as well as the type of coffee you grow.

The taste from one particular location (I will not reveal its whereabouts) was exquisite. That cup of coffee was heavenly and had a flavor I have not tasted before. Somewhat resembling the deep chocolate nuances of a great Guatemalan coffee, it had the body to match

the Kona coffee that I still regard as the finest cup of coffee in the world. The after taste was without bitterness and the finish lingered long enough to leave you appreciating just one cup. Good thing because I was in limited supply of that precious bean. I



Old abandoned coffee pulper in Hanakapi'ai valley.

believe that this great tasting coffee was

the result of the very aged and humic soil that exists on this island. Kauai is the oldest island in the Hawaiian chain. I also noticed that the amount of sun and rain in this particular spot seemed to complement the coffee growing there.

Needless to say this particular discovery sparked an uncontrollable urge and interest in growing coffee in Kauai.

first acre of coffee. I started using coffee grown from seed from proven stock in Kona. I also chose to go against the grain of commercial coffee cultivation and opted to grow organically in an attempt to utilize what nature has provided on its own and what I believe has led to the exceptional taste of coffee I found growing in the wild on Kauai. As an experiment I

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Coming in the Fall of 2003!



In 6 months the landscape at Blair Estate on the island of Kauai was transformed from the wild into an organic coffee farm.

Finding a location nearest the best cup of coffee I tasted was not easy, but within two years time I settled on a piece of land that mirrored the conditions of that area. Set back at the base of Mt. Wekiu and located at the foot of the Makaleha mountains along the eastern side of the island, I found a piece of land where the soil had been untouched for nearly half a century and receives an equal amount of sun and rain. In the distance is Mt. Wai'ale'ale which is coined the world's wettest spot.

Clearing the overgrown land was an adventure in itself especially dealing with an undergrowth of hau bush and Christmas berry. Careful to leave a host of old trees to partially shade my coffee and paying careful attention to the guidance of expert Kona coffee grower George Yasuda, I laid out and planted my

have also started from seed the coffee I discovered in my secret spot. Taken from the wild I am attempting to cultivate this unknown strain on my farm.

Six months into my venture my trees range from two to three feet tall and show healthy growth. Plans for a complete coffee mill/roasting facility as well as farm tours are tentatively scheduled for the Fall/Winter of 2003. It will be the first small independent organic coffee farming venture of its kind in Kauai, and I look forward to entertaining the coffee loving public for years to come. A web site will be coming soon so interested people can follow the progress and growth of my coffee farm, Blair Estate Organic Arabica Kauai Coffee.

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100% PURE KONA COFFEE

The Finest Coffee in the World!



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

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

ALL COFFEE IS FRESH ROASTED TO ORDER ONLY.

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

100% KONA PEABERRY

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

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

100% KONA FANCY

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

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

100% KONA PRIME SPECIAL

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

\$22.00 lb.

1-800-750-5662

Coffee Times

100% HAWAIIAN COFFEES

100% PURE "ESTATE RESERVE" KAUAI COFFEE

(Decaffeinated Coffee is 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

High quality coffee from the Kaaanapali Estate in Maui. Grown in the West Maui Mountains these are some of the finest *Coffea arabica* varietals in Hawaii: Red Catuai, Yellow Caturra and Typica. (These are not flavored coffees)

100% Maui Red Catuai

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

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

100% Maui Yellow Caturra

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

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

100% Maui Typica

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

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

100% 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.



Cards

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HAWAIIAN TROPICALS

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

ANTHURIUMS

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

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

DENDROBIUM ORCHIDS

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

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

PROTEA

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

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

ROYAL SELECTIONS

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

Princess Ka'iulani

\$49.00 (10-12 stems)

Queen Lili'uokalani

\$65.00 (15-17 stems)

The Makahiki Selection

\$90.00 (26-28 stems)



Queen Lili'uokalani Mix



*Red Kozo Hara
Anthuriums*



*Lavender Supreme
Dendrobium Orchids*



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

LEIS

Plumeria Leis

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

\$47.00 (1 double or 2 single leis)

Orchid Leis

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

\$49.00 (1 double or 2 single leis)

FRUIT

Pineapple

6 Pack Pineapple (Shipped 1/2 ripe)

\$65.00

Papaya

7-9 Papaya

(10 pounds shipped 1/4 ripe)

\$55.00

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

FedEx

Federal Express



Cards

VIDEO

"Hawaii's Exotic Flowers" Video

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

\$25.00



CALL 1-800-750-5662



*Assorted Orthotricha
Heliconia*



Pink and Red Ginger



Bird of Paradise

Coffee Times

100% HAWAIIAN FOODS & GIFTS



100% Kona Macadamia Nuts

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

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

Washed 100% Hawaiian Cane Sugar

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

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

100% Organic Hawaiian Honey

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

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

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

Organic Spirulina Pacifica Tablets

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

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

Shipping weight is 1 pound per bottle

Chocolate Covered 100% Kona Macadamia Nuts

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

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

Chocolate Covered 100% Kona Peaberry Coffee Beans

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

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

Official Coffee Times T-Shirts

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

\$15.00 each

Official Coffee Times 10 oz Logo Mugs

\$10.00 each

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



Coffee Times

**SATISFACTION
GUARANTEED**



ORDER BY MAIL

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

Delivery Charges \$ _____

In U.S. please add \$4.00 for the 1st pound and \$2.00 for each additional pound
(Call for international shipping fees)

GRAND TOTAL \$ _____

Please mail with check or money order to:

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

Pay by Credit Card



Cards

(MC) (VISA) (AM EX)#: _____ Exp. Date: ____ / ____
circle one

Name: _____ Signature: _____

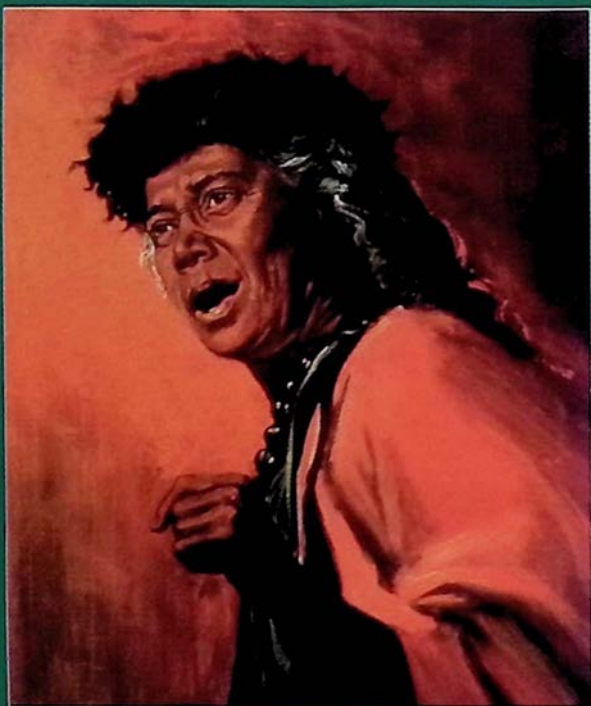
Optional Billing Address: _____

Ship To: _____

Gift Note: _____



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



Iolani Luahine (1915-1978), Hawai'i's foremost exponent of the dance.
By Herb Kawainui Kane

Now Offering 3 Books by Herb Kawainui Kane

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

Voyagers (hard cover)	Sold Out
Voyagers (soft cover)	\$25.00
Ancient Hawaii (hard cover)	\$16.50
Ancient Hawaii (soft cover)	\$12.50
Pele (soft cover)	\$11.00

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FREE SHIPPING INSIDE U.S.

Coffee Times

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