

SPRING / SUMMER 2006

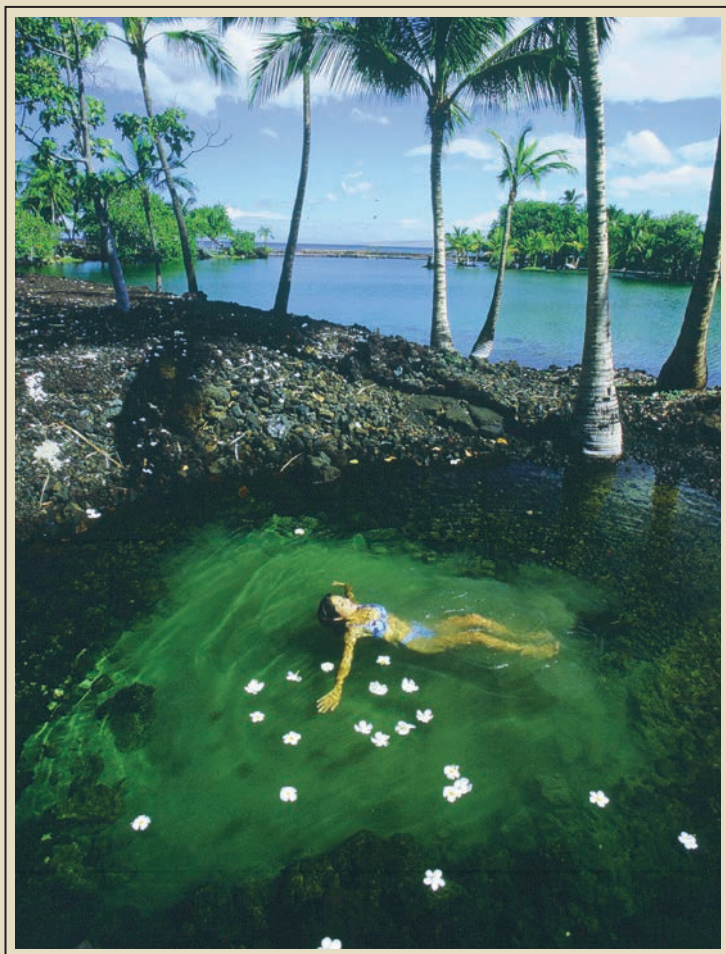


Coffee Times

Complimentary

NO.
70

YOUR GUIDE TO
THE BIG ISLAND OF HAWAII



WWW.COFFEETIMES.COM

FRESH ROASTED SINCE 1993

Kona Coffee Farm Tour



The Greenwell family has a century old family tradition of providing the finest Kona Coffee. Tour their farm and processing facility to discover the extraordinary care and effort that goes into producing their legendary coffee. Tours include a 20-minute walk through a coffee orchard and the coffee processing plant and conclude with free sampling of the hand picked, custom roasted, Greenwell Farms Kona Coffee.

WE SHIP WORLDWIDE

Catalog and

Mail Order Hotline

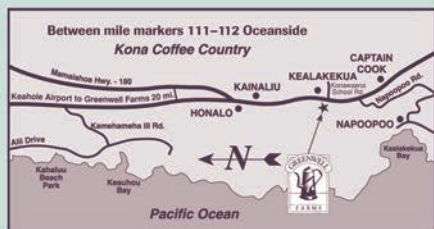
1-888-592-5662

8 am - 4 pm Mon.-Sat.

www.greenwellfarms.com

e-mail: sales@greenwellfarms.com

(808) 323-2275



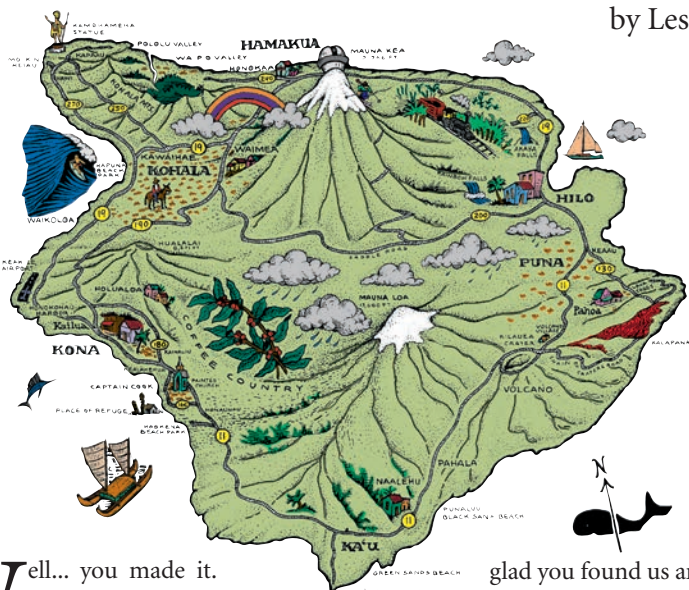
**Family Owned and
Proud Supporters
of 100% Kona Coffee**

**SPECIAL GROUP TOURS
PLEASE CALL AHEAD**

Welcome to the Big Island!

A GUIDE TO OUR ISLAND

by Les Drent



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 slowly, 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!



Hulihee Palace with Mokuaikaia Church in background.

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 busy-ness are a few significant historical and cultural landmarks. Beside the Kailua pier is **Ahu`ena Heiau** built in 1817. This ancient temple which was built on a rock platform was dedicated to patron spirits of learning, the arts, and healing. **King Kamehameha** also made his home here in a thatched hut where he could maintain control over boats entering and leaving the bay. Kamehameha also monitored the farming pursuits of his village from Ahu`ena. Also on Alii Drive is **Mokuaikaia Church**. Built in the 1820's Mokuaikaia was the first Christian church to be built by western missionaries. Across the street is **Hulihee Palace**, a nineteenth century vacation home to some of Hawaii's monarchy. Hulihee was built in 1838 and today serves as a museum open daily to the public. Occasionally, throughout the week, some of Hawaii's youngsters can be seen in the courtyard under the

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

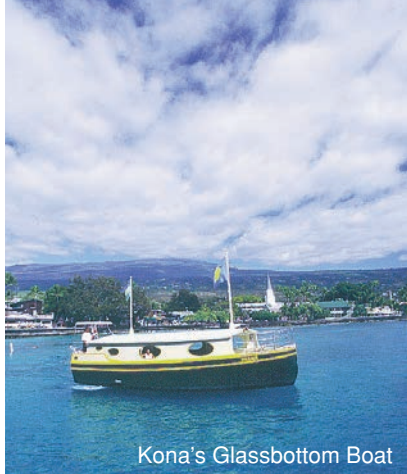
Looking beyond the hustle and bustle of Kailua there are many wonderful opportunities for personal dining, shopping and tour experiences around the town. This district of North Kona also hosts some of the Big Islands most beautiful white sand beaches. A short drive north of Honokohau Harbor on Queen Ka'ahumanu Highway are the beaches of **Makalawena**, and **Mahai'ula**. These beaches require a short hike to access them. Easier to reach and located on Alii Drive to the south are **Kahalu'u Beach Park** and **Magic Sand's**. Both

these popular beaches provide ample parking and do not require a hike.

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

Holualoa

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



Kona's Glassbottom Boat

KIRK AEDER

Discover the Splendor of Kona's Majestic

UNDERWATER WORLD

GLASS BOTTOM BOAT CRUISE
Safe • Eco-Friendly • Comfortable
and... A GREAT DEAL
Adults: \$25
Children under 12: \$10
324-1749
One Hour Tours, Kailua Pier
Kailua Bay Charter Co.

A small inset image showing a variety of colorful fish swimming underwater. The text "by Kim C. Swamy" is visible vertically on the left side of the inset.

A surfer enjoys the surf on a sunny Kona day.

KIRK AEDER

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'uhonua O Honaunau (Place of Refuge) National Park, or the Painted Church nestled along the hillside overlooking Kealahou Bay, the spot where the famous English explorer Captain



Family operated Buddha's Cup 100% Kona Coffee is the result of hard work and dedication.

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



Buddha's Cup

Estate Grown
100% KONA COFFEE

Why is Buddha so happy? Just one sip and the Buddha in you will smile too. Our coffee is hand-selected and sun-dried on the edge of the ancient Kahaluu Reserve high above Kona, a premiere coffee growing region. The unique land and the quality it provides is the spirit we share with you.

Buddha's Cup - for the enlightened bean in all of us.

BUY DIRECT FROM THE SOURCE & SAVE!

ON LINE AT: www.buddhascup.com

OR CALL: **808-322-6712**

78-1377 Bishop Rd. (Old Poi Factory Rd.) Holualoa, Hi. 96725



MENTION THIS AD WHEN YOU ORDER AND RECEIVE A FREE GIFT!

prized coffee.

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

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

A lower coastal road connects Kealakekua Bay to **Pu'uhonua O Honaunau** (Place of Refuge) National Park. In the early years of Hawaiian civilization it was to the Place of Refuge that people who broke kapu (sacred laws) would attempt to flee. If the kapu breaker could reach this sanctuary his life would be spared. Some of these kapu that gov-

KIRKAEDER



Honaunau's Painted Church

erned the common people included not being allowed to walk in the footsteps of the chiefs or to touch their possessions. Other rules forbade commoners from eating foods reserved for offering to the gods, and women were not allowed to eat with the men. The gathering of wood, seasons for fishing and the taking of animals as well as the hula were also controlled under the kapu system. Other features at the park are lokos (ancient fish ponds), haies (thatched roof structures that served as homes), heiaus and ancient rock walls. Visitors are usually provided with live demonstrations of ancient Hawaiian crafts such as the building of canoes and tikis at the park. Check at the Park's visitor center to find out about any special programs that may be happening at the park during your stay.

Ka'u

If you are actually travelling in the direction this guide has led you then you should be heading south towards the Ka'u region. If not than you obviously chose a different direction which is fine because there are not too many wrong turns in paradise unless it's late and you're hours from your hotel, with no radio stations coming in and you're about to be cut off by a river of molten

KIRKAEDER



Plumeria

lava. Don't laugh, it's happened, those footprints in the lava rock didn't get placed there by someone on their way to the beach. Wherever you are on the Big Island right now that's fine you've probably learned to improvise in the use of this guide. Congratulations your brain is still functioning even though you're on vacation in Hawaii.

The actual place where Polynesians first stepped foot in Hawaii will always remain a mystery, but it was probably somewhere near the southern tip of the Big Island. This area seems like a probable place because their approach would have been from the south, where all of Polynesia lay. When sailing north, the Big Island would be the first island they would have seen, and South Point would have been the nearest landfall. Aside from the logic of such a choice, there is

archaeological evidence supporting the supposition of a landing near **Ka Lae**, as the Hawaiians call the most southern tip of the island of Hawaii. Excavation of lava tubes, that were used as shelters, near Kailikii and Waiahukuni, villages four miles northwest of the Ka Lae, indicate people were using them by A.D.750. There is other evidence that indicates people first were in the area as early as A.D. 200.

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

One of South Point's most famous scenic spots is **Mahana Beach**, also called Green Sands Beach because it has a distinctive golden green color. "The grains of green sand are olivine (or call it peridot if you wish although not much of the sand is truly of gem quality), a common mineral in much of the Hawaiian basalt, and as the basalt undergoes weathering the olivine becomes concentrated on this beach due partly to its high specific gravity." (They are apparent as green flecks in the raw lava stones

KIRK AEDER



Some of Hawaii's best fruit and vegetables can be found at farmer's markets.

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

KILAUEA LODGE

...only minutes from Volcanoes
 National Park

VOLCANO VILLAGE
 HAWAII ISLAND ~ (808) 967-7366

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



The Big Island continues to grow as the volcano continues to flow.



Puna's Isaac Hale beach park

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

Overnight trips in the park require a backcountry permit that can be obtained at no charge at the Kilauea Visitor Center. Once inside the park enjoy the 25-minute movie on eruptions shown hourly at the visitor's center. Other attractions are the **Thomas A. Jaggar Museum** three miles inside the park along Crater Rim Drive, **The Volcano**



The endangered nene (Hawaiian goose)

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**.

Great Lodging on the Big Island

Kilauea Lodge



Innkeepers:
Lorna & Albert Jeyte
P.O. Box 116, Volcano,
HI 96785.
Ph: (808) 967-7366
Fax: (808) 967-7367

email: stay@kilauealodge.com

Historic mountain lodge with popular restaurant rated **TOP TABLES HAWAII**. Romantic rooms and cottages. Fireplaces, colorful comforters, original local art. Common Room with VCR, games, library, fireplaces. Ohia forest with native birds. Full breakfast included. Rates \$115-155.

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 Pahoia is owner operated, guaranteeing diners a personable meal. Lodging in Pahoia is alternative as well. The historic **Village Inn**, built in 1910, housed some of Puna's earliest travellers and still operates today. The rooms are clean and spacious with vintage Victorian decor. Call ahead to any of the friendly shops to learn of any special events scheduled during your visit. Pahoia has the reputation of holding some lively and entertaining performances both on its Main Street and at the **Akebono Theater**, Hawaii's oldest theater.

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

capsule may make leaving a very difficult task.

Hilo and East Hawaii

On your trek to Hilo, take a right on Kamehameha Highway at the Intersection of Pau'ahi and Kamehameha Highway. If you look to the right just passed the Chevron gas station on the corner of Pau'ahi and Kamehameha Highway you will see a statue of KAMEHAMEHA THE GREAT. Nestled amongst royal palms and behind the statue is Wailoa with its winding waterways and a fishing pond. If Kamehameha's birthplace is Kohala, then why is there a Statue in Hilo? With Kamehameha statues in Honolulu, Washington D.C., and one in Kohala to mark his birthplace only a few people know that this statue in Hilo stands on his father's land.

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 restor-



961-5600 Hilo
886-1768 Waikoloa

www.bluehawaiian.com

**"Blue Hawaiian
is the Cadillac
of helicopter
tour companies."**

- *Frommer's Hawaii 2003*

RECOMMENDED BY
Frommer's
TRAVEL GUIDES
2003



*Awarded to
Blue Hawaiian
in 2003 for
Outstanding
Quality and Service*

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

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

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

along a 4 mile coastal scenic route. The lush ravines and botanical gardens are brilliantly picturesque along this coastal road and are well worth the detour.

Akaka Falls State Park and the village of **Honomu** can be reached by taking Hwy. 220 off of the main route, Hwy. 19 north. Once you reach the Park a short paved hike will take you past a network of smaller waterfalls and colorful tropical foliage to the plummeting Akaka Falls. Its accessibility and grand size make Akaka Falls a popular stop along this eastern coast. The historic town of Honomu boasts many old storefronts from the days when sugar was king. The drive and hike to Akaka Falls will only take you out of the way for an hour but you might 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



Quiet Coconut Island in Hilo Bay with inset photo of a Hilo Church.

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

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

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

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



KIRKAEDER

Waipio Valley plays host to taro farms, waterfalls, and a beautiful beach. The ride down is 4WD only or by foot.

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 Paauiilo, 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 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



Pololu & Valleys span the north eastern shore of the Big Island. Unpassable by car this land is accesible by foot only.

pasture lands, dense forests, and ultimately to **Pololu Valley**, which offers one of the best scenic view lookouts on the island. If the road were to continue on past Pololu Valley you would eventually end up at Waipio Valley at the northern end of the Hamakua coast. Separating these two valleys are several other magnificent valleys accessible only by foot or horse. If you plan to hike beyond Pololu be prepared for a long trek and bring plenty of water and supplies. The trails are narrow steep and slippery and should not be hiked by amateur trailsmen. While driving along the coastline of North Kohala remember that if the skies are clear you may be able to catch a view of the island of **Maui** looming on the other side of the Alenuihaha channel, which separates Maui from the Big Island. Between the months of December and April visitors are almost guaranteed a **humpback whale** sighting off the coast of North Kohala. This region of the Big Island is a particularly favorite spot for our migrating friends from the north.

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

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 Ko-



KIRK AEDER

Puukohola Heiau

hala Coast landscape are several world renown championship golf courses. From the air or from a distance the green fairways that blanket this rugged terrain soften its landscape. And, because of the Kohala coast's perfect sunny weather the courses are rarely closed... maybe once every five years. Wild goat, donkeys and other four legged creatures roam the land freely and occasionally the Hawaiian short eared owl, the **pueo**, can be seen in flight.

Connecting this forty or so mile coastline is the ancient **King's Trail**

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

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.

Alloooooooha!! ~ Les

Mountain Thunder Shares Passion for Coffee

By Amy Hoff

Trent, Lisa and Brooke Bateman and the farm goose invite you to visit them at Mountain Thunder Coffee Plantation which features 100% Kona organic coffee.

Mountain Thunder Coffee Plantation is, in a word, magical. In a fairyland of ohia and jungle vines, it is a ghostly oasis in the mist. Ohia branches become visible through the mist like the fingers of forgotten gods. The haunting atmosphere is relieved by the explosion of colors around you. It is a peaceful and welcoming place.



Trent Bateman, the man behind Mountain Thunder, is an engineer. He left the machine repair business when he realized that he would be able to use his expertise for the machinery involved in coffee making. Coffee was an active, busy industry with a tourism overlap, which Mr. Bateman found appealing. Lisa, his wife, did not like the stifling bookkeeping work while they were operating the repair business, and looked forward to the move to coffee, where she felt there was more room for creativity.

Mountain Thunder is a unique plantation for several reasons. First, because it is a family-run farm, and the largest organic coffee farm in the United

States. Mr. Bateman's engineering background ensures the peak performance of the machines, and Mountain Thunder has state-of-the-art equipment and roasting technology. They also use Chinese geese, St Croix sheep, and a new addition - Kona Nightingale donkeys - to provide manure as well as weed control. They are also friendly to other farmers seeking advice or help; they believe the more organic production, the better.

New products include coffee soap, which helps to prevent skin cancer, acne and cellulite as well as promoting cell renewal, and Coffee Flower honey.

The Batemans think there has been an increased interest in organic

foods. Organic coffee has twice the antioxidants and provides for a smoother drink. Coffee has more antioxidants than tea, and helps cancer of the colon, prostate, and mouth. There are more organic farmers now than when the Batemans started their farm, and there has been a 10% growth in organic consumables every year. The Batemans own 35 organic acres in all, in addition to 100 acres of regular Kona coffee. Because of this, the organic farms benefit from the more expensive factories that are affordable because of their other farms. Mountain Thunder also buys a lot of coffee locally; they nurtured 12 other organic coffee farms that grow the product for them as well.



Thunder is #1 on the tour map for Kona's Historic Coffee Corridor, which is available in several magazines. For a tour, just show up anytime Monday-Friday from 9-5, and weekends by appointment. There are lunches available for private tours if you call ahead. There is no cost for a tour of Mountain Thunder Coffee.

As the sun sets red behind the mist, I followed Lisa down to watch her feed the geese. They ran to her, flapping their wings and honking. When I left, she gave me a hug and said it was wonderful to meet me. The Batemans truly love their work and are full of smiles for any visitor who comes through the front gates. Visiting Mountain Thunder was a wonderful experience, and I would do it again, just to see people living their passion.

Mountain Thunder has been featured in several television shows and magazines. They were featured on the recent Discovery Channel program "Dirty Jobs", the Food Network's "Unwrapped", and "Big Eye Hawai'i".

Mountain Thunder is also the Official Gevalia Cupping Contest master mill and roastery (the Kona Cultural Festival Cupping Contest). Trent Bateman is the Event Director, Lisa is the Milling Coordinator, and their daughter, Brooke, is the Roasting Coordinator.

Mountain Thunder has won several awards with Brooke as roastmaster. They have never entered a contest they did not win. They won the Spring Blossom contest, which later changed its name to Cream of the Crop, three

years running. They won a variety of awards, from gold to silver medals in different categories, both people's choice and chef's choice. Brooke also supervises the plantation's coffee bar.

Mountain Thunder is offering tours. Currently, the tour begins with a video of Mountain Thunder as seen on television. Free coffee samples and a tour of the mill and roastery. On tours you will be able to learn the process of making coffee from seed to cup. With an appointment you can roast your own coffee and be a roastmaster for the day. Book by Friday for a Saturday or Sunday tour and the Batemans will teach you how to roast your own coffee. Mountain



Take Palani Road about 4.5 miles up the mountain. Take a right turn on Kaloko Drive about one quarter mile past the 180/190 jct. Go up 3 miles to the **third Hao Street** and turn right. If you turn on the first or second Hao Street just go to the end. For more info on plantation tours call 808-325-2136.



Hawaii's First Post Office

Until the latter part of 1850, handling mail was strictly a private affair in Hawaii. There wasn't much privacy, however – letters received from abroad often were spread across the counting table of one or another mercantile house in Honolulu and people sorted through the stack looking for their letters. Sending letters was another matter. Everyone had to make their own arrangements to put letters aboard a ship ready to sail for some port with a post office where letters could be deposited into the international mail stream. Marine Intelligence columns of the local weekly newspaper gave usually reliable information about impending ship sailings and announced destinations. These columns were useful to those living in Honolulu, but not so helpful if you lived on Kauai and got your paper after the ship sailed from Honolulu.

Pressure to create an official postal system increased during 1850 in order to secure safer and more certain arrangements for getting and sending letters. In those days, all shipping was by sail. Steamships of a sort had been present in the Pacific for several decades, but those small steamers kept pretty close to the coasts and did not venture to Hawaii. Larger steamers capable of the Honolulu to San Francisco trip began to make rare appearances later in the 1850's.

By 1850, almost all Hawaiian mail sent anywhere abroad went to San Francisco. From San Francisco, letters for the Eastern States, Europe, Africa or Asia

were carried by one of the semi-monthly steamers to Panama City, hauled across the Panama Isthmus by mule, canoe and river boat to Aspinwall and then taken up to New York by steam ship. The Honolulu to San Francisco part of the trip took about a month and another month was required to reach New York. If the boat from Honolulu missed the steamer sailing from San Francisco, a letter might take nearly three months. Still, two or three months was a vast improvement over the six months or more needed for a ship to reach New England rounding Cape Horn – before the San Francisco/Panama/New York steamship service was inaugurated in March, 1849.

In September, 1850, the government began offering an official mail service – but no full blown post office yet. The first step toward a postal system was merely a letter bag at the office of *The Polynesian*, a local newspaper owned, operated and edited by the Government Printing Office, a branch of the Interior Department. People could deposit letters in *The Polynesian* letter bag and an employee of the GPO would get it aboard a ship bound for San Francisco.

Finally, on December 21, 1850, the Honolulu Post Office was created by royal decree. At first, one might not have noticed much difference. The Post Office occupied a room in the office of *The Polynesian* and the GPO employee most visibly associated with *The Polynesian* letter bag, Henry Whitney, was named Postmaster of Honolulu. Although opening a post office might suggest a “business-as-usual” atmosphere pervaded in Honolulu, but in truth the French warship *La Serieuse* lay menacingly in Honolulu Harbor, threatening to attack and take possession of Hawaii unless harsh treaty terms were accepted.

Only one envelope actually post-marked on the first day of the Post Office

is known to have survived the century and a half since then.

This letter was postmarked with a straightline postmark dated Dec. 21, 1850. The same mark was used for The Polynesian letter bag, the only difference being a change of ink color from blue to black when the Post Office started operation. The opening of the Post Office preceded, by about ten months, the introduction of postage stamps in Hawaii so the amount of postage was reflected in rate marks applied by various postal clerks and postage was paid in cash. Stamp collectors call this envelope a “stampless cover”. Also, the Figure 2 cover is an example of a “collect” cover – requiring the recipient to pay postage upon delivery. In 1850, many people considered prepaid letters to be disrespectful – implying the recipient was too poor to afford the postage – so collect mail was common. A red “42” in pencil shows the amount of United States postage required to carry the letter from San Francisco to Pennsylvania, where 42¢ was collected upon delivery. No rate mark on this cover shows it, but the Honolulu Postmaster collected 10¢ for Hawaiian postage when the letter was deposited in Honolulu. In those days a good annual salary was about \$450, so sending a letter costing 52¢ was close to a luxury.

Once deposited with the Honolulu Post Office, the obligation fell on the Post Office to place it aboard a vessel with a reliable captain who would deposit

it with the San Francisco Post Office as soon as his ship arrived. This letter was put aboard the Hawaiian brig Chameleon, which left Honolulu December 21, 1850, and arrived at San Francisco on January 22, 1851. San Francisco applied its red postmark, dated January 23, seen only faintly now, and put the letter aboard the Panama steamer Panama on February 1, bound for New York, where it arrived around March 1. The letter traveled on to Harrisburg, Pennsylvania, but the intended recipient, Wm. DeWitt Alexander, had returned to Yale College. His relatives in Harrisburg paid the 42¢ postage from San Francisco plus they prepaid the 5¢ forwarding fee charged to carry the letter to New Haven, Connecticut, as shown by the scrawled “Fwd 5” and a blue hand-stamped PAID. Young DeWitt, probably got the letter about mid-March.

William Patterson Alexander, a missionary who arrived at Honolulu with his wife on May 17, 1832, addressed this envelope. Apart from being known as an eloquent preacher who also possessed a quick wit, he helped the government with land surveying. William DeWitt Alexander was their first child, born in 1833. As was a custom with many missionary families, the children were sent to New England for education at a fairly young age. DeWitt graduated from Yale College in 1855, returned to Hawaii in 1857 and joined the faculty of Punahou School as a professor of Greek. Later, he became president of Punahou but after seven years, he left academia to head the Government Survey. He was a distinguished geographer and historian, married a Baldwin daughter and served in the privy council under Kalakaua and Liliuokalani. Wm. DeWitt Alexander died in 1913.



Facing Page: Office of The Polynesian, Hawaii’s government owned newspaper, from an 1853 sketch by Paul Emmert; in 1850, Hawaii’s first Post Office opened in a room at The Polynesian

This Page: An envelope postmarked December 21, 1850, the first day of operation for the Honolulu Post Office.

Examples of George Yasuda's work can be seen in many award winning coffee orchards like the one pictured here.



by George Yasuda

Making the Right Choices

There are proven, basic techniques in growing high quality, high production Kona coffee trees.

Volcanic, good drainage loam seems to be best suited for coffee trees. Crushed coral and magnesium oxide needs to be added to the soil approximately every 3-4 years. Nitrogen, phosphorous and potassium are needed in the right proportions as well. These elements also need to come from the correct sources. Coffee does not respond favorably to fertilizers with chlorine and too much molybdenum and boron will have unfavorable affects on the coffee. Iron and zinc are important for coffee but be careful of the sources too. Chelated iron and chelated zinc are very good sources fed through fertigation.

The genetics of the coffee stock is also very important. Seeds derved from parent plants that have poor taste, poor clustering, leaf bronzing, weak root structuring will produce less desirable stock. It's important to have seeds obtained from productive, healthy, good tasting, strong root structured trees to assure orchards that flourish for many decades, even over a century.

Good, consistent maintenance is valuable. Over use of pesticides, misapplication of pesticides such as overdrifting is costly to plants and people.

Keeping the tree healthy prevents over-usage of pesticides. So called coffee professionals were saying back in 1998 that Kona coffee would be destroyed within 7 years due to an epidemic of root knot nematodes. That of course was a hoax. Well maintained coffee trees obtained from good proven stock are thriving well today and have been for many decades.

There are several other factors in producing high quality, productive Kona coffee orchards but one of the most prominent is not to cut corners in the installation and care of the trees. It is a fact that quality coffee can only be produced and enhanced in proper orchard installation and care. So why cut corners in the field with a remarkable plant that will produce world famous Kona coffee for over a century?

Let Tiare Lani Coffee Show you how healthy, high quality trees should perform and look. Email George Yasuda at tiarelc@yahoo.com for more information.

This box of coffee seedlings raised by Tiare Lani is enough for 1000 trees!





WORLD FAMOUS KONA COFFEE

The Tiare Lani Coffee Way

Tiare Lani Coffee Inc. helps you create beautiful award-winning, parklike orchards with premium-quality, high producing healthy Kona coffee trees. Our cutting-edge knowledge can save you time and increase productivity. Let us help you develop your farm into a top producer of high-quality Kona coffee today.

Why go with Tiare Lani?

- Steady long record of showcase, parklike orchards
- Eco-friendly programs
- More high-quality beans quicker (Great tasting, bigger beans quicker)
- Proven track history of quality and performance
- Family owned small business
- Two (2) generations of cutting edge experience and research (George Yasuda—Leading Consultant/Manager)
- No guesswork, proven methods



Extra fancy cherries dwarfing the flowers- the Tiare Lani Coffee Way

For the Kona coffee consumer we also offer top-quality Tiare Lani 100% Kona coffee—Taste the difference!



6 month-old trees- the Tiare Lani Coffee Way

TIARE LANI COFFEE
75-5799 Mamalahoa Hwy.
Holualoa, Kona, Hawaii 96725
(808) 324-1495
Fax: (808) 324-1457
www.tlkonacoffee.com
email: tiarel@yahoo.com



2 yr-old trees with 6' laterals full of high quality cherry- the Tiare Lani Coffee Way

Farmers Markets



Reviewed by Sarah Blanchard

Just before dawn, as the sky begins to lighten at the rim of the horizon, the farmers markets come to life all across the Big Island. Trucks and vans and cars congregate at the stalls, as farmers and fishermen and craftspeople begin unloading boxes and crates and buckets and bags of the most wonderful produce, baked goods and handicrafts.

A trip to the local farmers market is a bi-weekly necessity for most island residents, and it's a must-see experience for any curious visitor. Nearly every community has at least a roadside stand offering fresh fruits and vegetables, but at the larger markets you may also find fresh-caught opakapaka (snapper) and smoked ahi (yellowfin tuna), spectacular floral arrangements and blooming orchid plants, locally made goat cheeses and hot sauces.

This is family agriculture at its very best. Many farmers grow their fruits and vegetables on small plots, using sustainable farming techniques. Organic farming is popular in Hawaii, and organic



Flower vendors abound at the farmer's markets.

growers are proud to state their policies of no-pesticides and no commercial fertilizers.

Visitors from the mainland often don't recognize half of the fruits and vegetables grown here, and that's part of the fascination of the farmers markets. The eclectic mix of produce reflects seasonal availability, of course, as well as the many different ethnic groups that have contributed to the fascinating mix of foods found here. You may find ferns from Waipio Valley, used in Chinese and fusion dishes; Japanese daikon (radish), eggplants, cucumbers and edamame (soybeans); Hawaiian chili peppers; Thai basil and curries; Peruvian sweet potatoes; Portuguese sweet bread, sausage and malasadas (no-hole donuts). And there's always lots of fresh ginger, introduced by the Japanese but now used by everyone.

And bananas! You may think that you can ignore bananas because they're so familiar, and focus on the more exotic fruits—but you may not have seen bananas like these before. Bananas sold in mainland supermarkets are usually Cavendish, a bland, slow-ripening variety that withstands the rigors of shipping. Here on the Big Island, however, you'll find a wide range of delicately flavored varieties such as diminutive apple bananas, vanilla-flavored ice cream bananas, robust Thompsons, and plantains for cooking.

In most of the world, bananas are, af-

ter all, a staple food, a vital part of the local diet. Worldwide, the banana ranks fourth (after rice, wheat and corn) as the planet's most economically important food crop. And bananas, of course, are perfectly portable, the ideal snack to munch on as you stroll through the rest of the market.

But don't forget the flowers: cut blossoms, growing plants, and intricately strung leis of every color and design. Gorgeous bunches of orchids, anthuriums, ginger blooms, and exotic bird-of-paradise burst from their buckets. At the lei stands, fragrant plumeria and gardenia leis swing from overhead displays or adorn stylish woven-straw hats. Prices are tantalizingly low, and many orchid growers specialize in shipping plants to the mainland, so you can purchase beautiful plants and arrange to have them land on your doorstep as soon as arrive home.

It's a real feast for the senses. Take your time to browse, and be ready to "talk story" with the folks behind the tables. Many vendors will offer samples of their wares, so you may be able to sip fresh roasted coffees from Hamakua and Kona, sample flavored macadamia nuts, taste guava jellies or freshly made fudge. Fruit sellers may offer a slice of avocado or mango or cherimoya, or show you how to pop the top to eat a furry rambutan.

For a fun and delicious experience, look for a coconut stand. Choose a green coconut, not a hard brown one, and ask if there's someone who can open it for

you. Often, a coconut seller will oblige by wielding a machete to lop off one end so you can insert a straw and drink the clear, sweet liquid. (That's coconut juice, not coconut milk, which is pressed from the ripe nut.) If the liquid is a little frothy and has a delicate, slightly fermented flavor, that's a "champagne" coconut. The meat will be almost baby-food soft and quite sweet, not hard and dry like the brown coconuts in the supermarket.

Farmers markets are also great places to find unique items created by local artists and craftspeople. Koa and coconut wood carvings, distinctive clothing and quilts, glass sculptures, paintings and photographs, one-of-a-kind jewelry pieces—all are on display in the open-air markets, and you'll often get a chance to talk with the artists themselves. You're also likely to find live music; perhaps there

will be a planned concert, but more often it will be a morning serenade by street-corner troubadours.

A note about schedules: Many farmers markets are open for only a couple of days each week. For example, the award-winning Hilo Farmers Market—the largest and best-known farmers market in Hawaii—is open only two days a week. A few vendors staff their stalls in the marketplace every day, but Hilo Farmers Market unfolds in all its full splendor only on Wednesdays and Saturdays. Begun in 1988 with just a few produce sellers, this open-air market has grown



Many varieties of exotic fruit can be purchased at Big Island farmer's markets.

to feature nearly 130 vendors selling everything from exotic fruits and flowers to specialty foods, jewelry, island-made clothing and traditional Hawaiian crafts. Any visit to Hilo is incomplete without a trip to this market!

Check the list below for the most

current information (as of November, 2005) on farmers markets around the Big Island; be aware, however, that days and hours may change at any time. See the list below for information about the major farmers markets on the Big Island. Then, enjoy!

BIG ISLAND FARMERS MARKETS

HAMAKUA

Honokaa Farmers Market
Old Botelho Bldg., Honokaa
Saturday, 7:30 a.m.-2:00 p.m.

Laupahoehoe Market
Verifone Building, 9652
Kaunali Hwy, Laupahoehoe
Saturday, 8:00 a.m.-12:00 noon

HILO

Hilo Farmers Market
Corner of Kamehameha
Avenue & Mamo Street, Hilo
Wednesday & Saturday, 7:00
a.m.-3:00 p.m.
www.hilofarmersmarket.com

**Panaewa Hawaiian Home
Lands Farmers Market**
Puainako & Ohuohu Streets,
by Walmart in Hilo
Daily, 8:00 a.m.-5:00 p.m.

Rainbow Falls Market Place
Across from Rainbow Falls,
north of Hilo, HI
Monday and Thursday, 8:00
a.m.-4:00 p.m.

KA'U

Fern Forest Town Market
Fern Forest
2nd Saturday of the month
from 9:00 a.m.-1:00 p.m.

Ka'u Farmers Market
Naalehu Theater, Ka'u
Saturday, 8:00 a.m.-12:00 noon

O'Suzanna's Farmers Market
Highway 11 at Road to the
Sea, Ocean View
Saturday, 8:00 a.m.-1:00 p.m.

Volcano Farmers Market
Cooper Center, 1000 Wright
Road, Volcano
Sunday, 8:30 a.m.-11:00 a.m.

KOHALA

**Hawaiian Homestead Farmers
Market**
Kuhio Hale Building, 64-759
Kahilu Road, Waimea
Saturday, 7:00 a.m.-12:00 noon

I Ka Pono Farmers Market
Parker School, at I Ka Pono
Community Garden, Waimea
Saturday, 7:30 a.m.-12:00 noon

**"Under the Banyans" Farmers
Market**
Hawi
Saturday, 7:30 a.m.-1:00 p.m.

NORTH KONA

Ali'i Garden Market Place
Ali'i Drive, 2 miles south of
Kailua Pier, Kona
Wednesday-Sunday, 9:00 a.m.-
5:00 p.m.

Kailua Village Farmer's Market
Across from Hale Halawai,
Kailua-Kona
Thursday, Friday, Saturday and
Sunday.

Kona Farmers Market
Old Industrial Park, Kaiwi
Square, Kona
Saturday & Sunday, 8:00 a.m.-
2:30 p.m.

PUNA

Akebono Farmers Market
Akebono Theatre, Pahoa
Sunday, 8:00 a.m.-1:00 p.m.

**Caretakers of Our Land
Farmers Market**
Sacred Heart Church, Pahoa
Saturday, 7:30 a.m.-12:00 noon

Island Fruits
12 Mile marker on Highway
11, Mountain View
Monday-Friday, 10:00 a.m.-
5:30 p.m.
Saturday, 9:00 a.m.-4:00 p.m.

Kea'au Village Farmers Market
Kea'au
Daily, 7:00 a.m.-5:00 p.m.

Maku'u Farmers Market
Highway 130, Pahoa
Thursday, Saturday, Sunday,
6:00 a.m.-3:00 p.m.

SOUTH KONA

Kealakekua Flea Market
Haleki'i Street, Kealakekua
Tuesday, Thursday, & Saturday,
8:00 a.m.-3:00 p.m.

Kona Pacific Farmers' Coop
82-5810 Napoopoo Rd.,
Captain Cook
Fridays, 8am-4pm.

New Open Farmers Market
By the Pink Donkey sign,
Captain Cook
Friday

South Kona Fruit Stand
Near the old Higashi Store,
84-4770 Mamalahoa, Captain
Cook
Monday-Saturday, 9:00 a.m.-
6:00 p.m.



Visiting Kauai?

Tour the island's only ORGANIC coffee farm



In 1836 Kauai was the first island in Hawaii to produce coffee commercially. Now visitors can view first hand how coffee was produced in Hawaii before the turn of the 20th century. Our organically grown coffee is hand picked, fermented, sun-dried and fresh roasted daily. Sample a cup and you'll agree that our coffee is some of the finest in the world. We're also the home of Coffee Times 100% Kona Coffee! Visitors must call ahead for schedule of tour times. No unannounced visits please as we are a family operated farm.



BLAIR ESTATE

100% KAUAI ORGANIC ARABICA COFFEE

808-822-4495

6200B Kawaihau Road, Kapaa, HI 96746

www.blairessatecoffee.com

100% PURE KONA COFFEES

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 Mozedua is pictured here.

ALL COFFEE IS FRESH ROASTED TO ORDER ONLY.

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

- | | |
|---|-------------------|
| Organic 100% Kona Fancy | \$30.00 /lb. |
| A truly great and very rare coffee! These coffee trees are grown 100% naturally and without the aid of synthetic herbicides, pesticides and fertilizers. This estate grown certified organic 100% Kona Coffee is hand picked, sun dried and fresh roasted to order only. Taste the organic difference! | \$145.00 /5 lbs. |
| | \$280.00 /10 lbs. |
| 100% Kona Extra Fancy | \$26.00 /lb. |
| The highest grade of 100% Kona coffee available. The large size and high density of these beans all contribute to an exceptional taste in the cup. This is a highly sought after bean among the world's coffee connoisseurs. | \$125.00 /5 lbs. |
| | \$240.00 /10 lbs. |
| 100% Kona Peaberry (#1 Grade) | \$26.00 /lb. |
| 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. | \$125.00 /5 lbs. |
| | \$240.00 /10 lbs. |
| 100% Kona Decaffeinated | \$28.00 /lb. |
| A tough find indeed! We are now selling Swiss water processed 100% Kona decaffeinated coffee. A great alternative for those seeking the taste of true Kona without the caffeine. | \$135.00 /5 lbs. |
| | \$260.00 /10 lbs. |

100% HAWAIIAN COFFEES



100% Pure “Estate Reserve” Kauai Coffee..... \$17.00 /lb.
 (Decaffeinated Coffee is Available) \$80.00 /5 lbs.
 \$150.00 /10 lbs.

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 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 by our friends at Kauai Coffee Company!

100% Kauai “Estate Reserve” Peaberry..... \$17.00 /lb.
 \$80.00 /5 lbs.
 \$150.00 /10 lbs.

Kauai’s version of the highly sought after peaberry coffee bean. Growing in popularity Kauai peaberry offers drinkers a unique twist to an already exceptional cup of coffee from Kauai.

100% Pure “Malulani Estate” Molokai Coffee..... \$18.00 /lb.
 \$85.00 /5 lbs.
 \$160.00 /10 lbs.

The name “Malulani” the Hawaiian word for “heavenly aroma,” refers to the unique aromatic characteristics of Molokai coffee. Washed and completely sun dried this coffee has a mild acidity, rich body, and deep tasting finish.



Blair Estate Kauai Organic Arabica Coffee available only while it lasts!

This is our pride and joy. A very limited supply
\$40.00 lb \$195.00 5 lbs. \$380.00 10 lbs.

Blair Estate Organic Kauai coffee is a coffee that rivals the world’s best! Hand picked, fermented, sun-dried and roasted fresh it is the result of both love for great coffee and hard labor. This coffee has a rich and complexing body, a very mild and smooth finish and virtually no after taste! It is organically grown in Kauai’s deep and abundant soil and receives a near perfect mix of natural rain and sun. No synthetic herbicides, pesticides or fertilizers are used and it is certified organic. Blair Estate Organic coffee promises to be unlike any other you’ve had.



100% HAWAIIAN FOODS AND GIFTS



- 100% Kona Macadamia Nuts** \$15.00 /lb.
 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. \$70.00 /5 lbs.
 \$130.00 /10 lbs.
- Washed 100% Hawaiian Cane Sugar** \$5.00 /lb.
 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. \$22.50 /5 lbs.
 \$40.00 /10 lbs.
- 100% Organic Hawaiian Wild Flower Honey** \$7.00 /lb.
 Our 100% Hawaiian honey is raw and unprocessed and some of the cleanest on earth and is collected from hive locations around the island of Kauai. \$18.00 /3 lbs.
 \$33.00 /6 lbs.
- Organic Spirulina Pacifica Tablets** \$27.00 (400 tabs./1 bottle)
 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. *Shipping weight is 1 pound per bottle.* \$125.00 (5 bottles)
 \$230.00 (10 bottles)
- Chocolate Covered 100% Kona Macadamia Nuts** \$9.00 /8 oz.
 100% Kona Macadamia Nuts draped in rich gourmet dark chocolate. \$17.00 / lb.
 \$80.00 /5 lbs.
- Chocolate Covered 100% Kona Peaberry Coffee Beans** \$9.00 /8 oz.
 Medium roasted 100% Kona Peaberry coffee beans draped in rich gourmet dark chocolate. \$17.00 / lb.
 \$80.00 /5 lbs.
- Wild Guava Jelly** \$6.00 (12 oz.)
 Made on the island of Kauai this 12 ounce jelly consists of all natural ingredients (sugar, wild grown guava, and water).
Shipping weight is 1 pound per bottle.
- Guava Jam** \$6.00 (12 oz.)
 Made on the island of Kauai this 12 ounce jam consists of all natural ingredients (sugar and guava puree). *Shipping weight is 1 pound per bottle.*
- Papaya Pineapple Preserves** \$6.00 (12 oz.)
 Made on the island of Kauai this 12 ounce preserve consists of all natural ingredients (sugar, pineapple and papaya puree).
Shipping weight is 1 pound per bottle.

100% HAWAIIAN FOODS AND GIFTS



Lilikoi Butter..... \$6.00 (6.5 oz.)

Made on the island of Kauai this 6.5 ounce butter consists of all natural ingredients (sugar, butter, lilikoi juice, eggs, margarine, pectin, and xanthan gum). *Shipping weight is 1 pound per bottle.*

Pineapple Butter..... \$6.00 (6.5 oz.)

Made on the island of Kauai this 6.5 ounce butter consists of all natural ingredients (sugar, butter, pineapple concentrate, eggs, lemon juice, margarine, pineapple juice, pectin, and xanthan gum). *Shipping weight is 1 pound per bottle.*



Our 100% Hawaiian made jams, jellies, preserves, and butters are a great compliment to your Coffee Times 100% Hawaiian coffee experience. Enjoy them alone or on toast, bread or crackers. Made with local Kauai fruit!

Aero Press \$35.00

The new AEROBIE® AeroPress™ utilizes a breakthrough in the coffee brewing process to yield the smoothest, richest coffee and espresso that you have ever tasted. *FREE SHIPPING TO ANYWHERE IN THE U.S.*



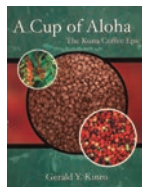
French Press \$35.00 (3 cup / 12 oz.)
 (Monet Style and Unbreakable) \$45.00 (8 cup / 30 oz.)

Arguably the best way to make a cup of coffee and the way we make our morning cup on the farm. All you need is hot water and coffee. Plunge and pour the best coffee on earth... 100% Coffee Times! *FREE SHIPPING TO ANYWHERE IN THE U.S.*



A Cup of Aloha by Gerald Kinro..... \$20.00

A wonderfully written portrayal of the history behind Kona coffee. Born and raised on a coffee farm in Kona, Kinro paints a vivid picture of what life was and continues to be like on a coffee plantation in Hawaii. Kings, Queens, affairs and pirates the author captures it all within this book. The book is filled with many great photos and even a reference to Coffee Times! *Shipping weight is 1 pound per book.*



100% HAWAIIAN FOODS AND GIFTS



Coffee Times Cartoon Shirt \$15.00

Our logo on the front and the funny anti-counterfeiting cartoon on the back. Natural, Vegas Gold or Ice Grey, S, M, L, XL
Shipping weight is 1 pound shirt.



Coffee Times Decorative Tank Top \$18.00

Beautiful floral "Coffee Times, Kauai, Hawaii 100% Hawaiian Coffee" art printed on the front of this shirt. Lavender or White. S, M, L, XL
Shipping weight is 1 pound per tank top.



Coffee Times Label Tee Shirt \$18.00

Four color Coffee Times, Kauai, Hawaii label in large print on rear of shirt with logo on the front. Night Blue or Chestnut. M, L, XL, 2X
Shipping weight is 1 pound per tee shirt.



Coffee Times Men's Polo Shirts \$25.00

Coffee Times logo and words FRESH ROASTED SINCE 1993 KAUAI, HAWAII embroidered on front left chest. Navy, Sport Grey or Putty. M, L, XL
Shipping weight is 1 pound per shirt.

Coffee Times Lady's Sleeveless Polo Shirts \$25.00

Decorative coffee branch and Coffee Times, Kauai, Hawaii embroidered on front left chest. Lavender or White. S, M, L, XL
Shipping weight is 1 pound per shirt.

Coffee Times Baseball Cap \$20.00

Stone washed this baseball cap has the Coffee Times logo embroidered over the bill and FRESH ROASTED SINCE 1993 KAUAI, HAWAII embroidered on the rear. Khaki or Steel Blue
Shipping weight is 1 pound per cap.

Coffee Times Ceramic Mug \$10.00

Four color Coffee Times label printed on an attractive 10oz. coffee mug.
Shipping weight is 1 pound per mug.

Coffee Times To Go Coffee Cup \$16.00

Stainless Steel travel mug with Coffee Times Logo printed in black
Shipping weight is 1 pound per mug.

ORDER BY MAIL

Satisfaction Guaranteed

Bill To

Name

Address

City State Zip

Phone

Ship To *(if different than purchaser's address)*

Name

Address

City State Zip

Phone

Gift Note

Product	Style or Roast	Lbs.	Price
			\$
			\$
			\$
			\$
			\$
			\$
			\$
Delivery Charges			\$
Grand Total			\$

In U.S. please add for **USPS 3-5 Day Air**: 1 pound is \$7, 2-5 pounds is \$10, 6 pounds is \$16 and each adtl. pound is \$2.50. For **Fed Ex**: \$11 for 1 pound, \$2 for each adtl. pound. (Call or email for international shipping fees.)

Method of Payment

- Check Money Order
 Mastercard Visa Amex

Card Number

Expiration Date

Name

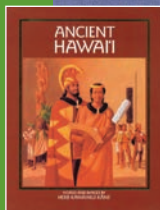
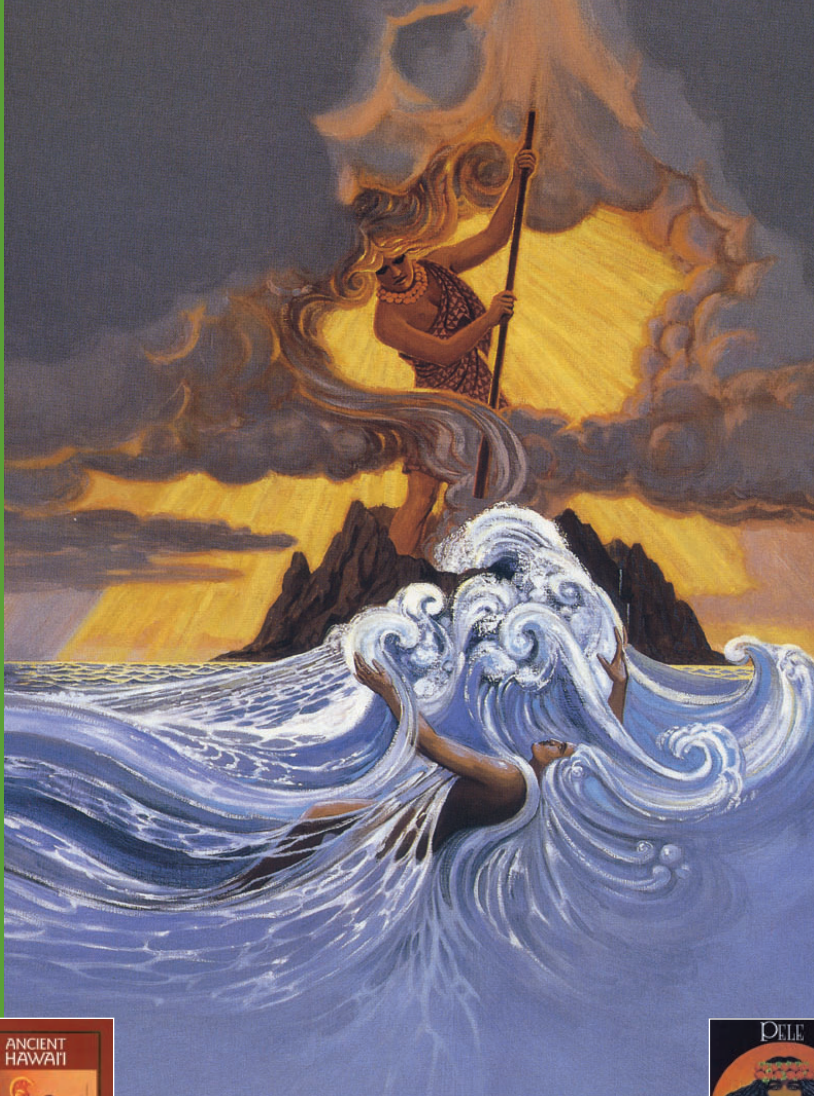
Signature

Please mail to:

LBD Coffee, LLC
6200B Kawaihau Road,
Kapaa, HI 96746

Fed Ex Delivery: 2-3 business days (Mon-Fri)
USPS: 3-5 business days (Mon-Fri)





Now Offering 2 Books by Herb Kawainui Kane

Words and images by Herb Kawainui Kane can be found in his 2 books Ancient Hawaii and Pele. Both 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.

Ancient Hawaii (hard cover)	\$16.50
Ancient Hawaii (soft cover)	\$12.50
Pele (soft cover)	\$11.00

**For an artist signed
book call:
1-800-750-5662
FREE SHIPPING INSIDE U.S.**