

# The LEFT COAST SURFER

Fall 1998

## A'ole Pilikia 'Olelo Hawai'i (No Trouble Speak Hawaiian)

When people ask me what is so alluring about Hawaii, I answer, "it's so exotic, it's just like going to a foreign country, except you don't have to change your money, and everybody speaks English". And it is true that, like the rest of the good 'ole USA, the unholy greenback takes precedence in every aspect of island life, though it seems as if Paradise requires a slightly larger fistful than normal. And yes, everyone does speak English, except the Japanese tourists who seem to make up a majority of the Big Islands' daily population. But there is another language spoken here, that, caught unawares, can leave you bemused, driving in the wrong direction, tongue-tied and presented with something weird looking that you're sure you didn't mean to order. We're talking Hawaiian here.

From your first *Mahalo* (Thank You) as you leave the airplane to step into island life a

visitor is assaulted with a strange, yet melodic unknown language. Everybody does speak English, but it is peppered with long words that all seem to start with the letter

"K", and have

indiscernible nuances that separate one from the other (this is Hawaiian), along with a load of Japanese, and a tad of Chinese, Portugese and Tagalog thrown in for good cheer. A visitor isn't really allowed to just ignore these foreign sounds and tool along, as the language is prevalent in all maps, directions and food establishments the average traveler encounters. They probably even gave your hotel room a cute Hawaiian name. So come alone, and explore the "ae" laden world of Hawaiian (with a tad of Japanese and Chinese tossed in!)

All of the guidebooks will tell you that Hawaiian is easy to learn, 'cause there's only 12 letters in the language. Unfortunately, they are all vowels. Okay, so there's an occasional h or k thrown in, but it's mainly vowels. To the eye and ear accustomed to a Germanic, consonant laden language, the words look and sound alike, but in Hawaiian, an *uao* is a conciliator while *uaua* means willful. A

*'aua* means wrinkled or coarse, *a'ia'i* means fair or smooth. You can *ueue* (squirm), *aeae* (wail), *'ui* (squeak), *'ea'ea* (get the beat) or *'io'io* (cheep). And while *'io'io* means cheep or peep, *io'io* means to



Little Red Truck with the 1998 CROP

## FALL FRENZY

HARVEST TIME IS UPON US and all I can say is, "Thank God we don't have mac nuts" (which are also harvested this time of year, but on your hands and knees). Kona coffee is unique in its aroma and flavor, but

also in the method of picking-by hand, and ripe beans only, please.

As opposed to other coffee producing areas, who either "strip" the coffee branches, that is, bring all the beans on a branch off in one swipe

of the hand or a stripping tool, or more commonly, harvest with machines, the folks of Kona spend the fall in their fields, sweet talking each and every bean out of the tree. The antique variety of coffee tree

grown in Kona, called Guatemala, produces a highly flavorful and mellow coffee. It has fallen from favor in

other coffee producing countries partially because of its lack of disease resistance, which isn't an issue in isolated

Hawaii, but also because of its rather annoying habit of ripening its beans over an extended (3-4

month) period of time, making bulk harvest difficult. A branch of these trees will hold

clusters of hard little green beans, yellow beans, the "almost there" bright red bean (now called cherry) and the "just right today" purple, the perfect cherry which is the size and color of a cranberry. Kona farmers select the ripe cherry only, leaving the other on the tree to mature its flavor, and get picked later in the season. The first piece of necessary equipment is a good pair of boots. The picker wears a woven cane basket at waist level, and drops the cherry in as they go from branch to branch. The taller limbs are pulled down and held at picking level with a hooked stick or piece of rebar, attached to a rope which is then stepped on to leave both hands free. I prefer a bungy cord hooked to my waist. Picking coffee isn't unpleasant work, in fact it can be rather peaceful. The birds are singing, there's a fabulous view, and if it starts to get too hot, you can dive into one of the taller trees and pick it until you cool off. The only bad part is when the occasional cockroach falls into the basket then scurries up your front-nasty. Picking your own coffee is cost effective in several ways; you don't have to hire pickers (as if you could this time of year!) and it saves the price of a gym membership. A full basket of coffee weighs about 25 lbs. Imagine being on a Stairmaster, 7 months pregnant, with your arms over your head. For nine hours. Needless to say, this girl's in great shape now. Fresh picked cherry should be processed the day it's picked, or else it can go sour on you, cranky bean that it is. In the evening I pulp the days pickins' in my zillion year old cast iron pulper, which knocks off skin and some of the most surrounding the

quilt, and 'ŏ'ŏ is, well, not a thing I can put in a

family newsletter...My favorite vowels only word is *Aa*. It is easy to remember both the pronunciation and definition of the word, as it is a crumbly, rough variety of lava and that's the sound you make attempting to walk over it in flip-flops.

Much as mainland children learn to spell Mississippi early on, the first difficult word Hawaii kids learn is *Humuhumunukunukuapua'a*. If you are able to master this mouthful, don't order it in a restaurant as it is the official state fish, and therefore illegal to eat. You can butcher the pronunciation however.

Another item you want to avoid ordering is *Poi*. This is the traditional starch of the islands and is much beloved by those who were raised on it. *Kamaainas* (natives) will encourage *malihinis* (newcomers) to give it a try. It has the color and consistency of grape pudding, the flavor of school paste and can be used to replace superglue if it is allowed to dry on adjoining objects. *Poi* is definitely an acquired taste. *Pupus* are mixed appetizers and generally are *'ono*, which means delicious. *Ono* is also a kind of fish that when cooked is, well, delicious. You'll want to learn *Hele ami 'ai*, that is, Come and eat and *Okole maluna*, or Bottoms up. But beware of an offer of *okolehao*, which means iron bottom. This is an evil tasting liqueur made from the roots of *Ti* plants. Rates right up there with *poi*.

Forget north, east, south and west-directions on Hawaii are different. All of the islands are small, steep and round. Right and left are pretty useless because you're always

going in some kind of circle. Instructions are given as *mauka*, towards the mountain or uphill and *makai*, towards the sea, or downhill. This really does work as you are always somewhere on a mountain, and can nearly always see the sea. Instead of north, east, etc, town names are given to guide the way. This also works well, since there are never more than one or two towns on the island worth talking about.

Some Hawaiian words have completely replaced the English equivalent amongst islanders. *Kaukau* is the universal informal call to dinner, bringing the *keikis* (children) running for grub. *Keikis* is also used to describe any young living thing-a baby tree, bird or fish. Another word with broad definitions is *puku*, meaning hole. This can be a pinprick in the side of your rubber boat, a rip in your jeans or a sinkhole where your Mercedes once stood. *Pau* has taken the place of finished, or done, and *pau hana* replaces "quitting time, let's hit the bar".

*Aloha* is the most familiar and highly esteemed word in the Hawaiian tongue. To the *malihinis* it's usage seems contrived and smarmy. Every phone call to a business establishment is initiated with a perky "*Aloha*" on the other end of the line. It is inevitably the first word out of the mouth of every desk clerk, restaurant hostess, boutique owner and politician you will encounter. This salutation actually means, not "hello" or "goodbye", but love, affection and kindness. Once you live on the islands a while, you understand that Aloha is not a commercial greeting, but truly represents the affection of your neighbors when they go out of their way to help, and the kindness of strangers when they do the same. Jack London wrote, in 1916, "In what other land save this one is the commonest form of greeting not 'Good Day'...but 'Love?'...*Aloha*... It is the

Kim and June Man the Nationals' Little Grass Shack



## Gold-Rush Does The Northwest

Gold-Rush West and Left Coast Farm took a drive north this September to attend the Golden Retriever National Specialty in Seattle, Washington. The truck (affectionally known as Jethro Clampits other car) was loaded to the gills, and after a stop in Livermore to pick up my mom, we spent a week showing dogs and selling Kona Coffee to the early morning show crowd.

Making their first ever dog show debuts at the National (hey, we start at the top!) were Presto (Gold-Rush Presto) and Georgia (Jenlyn's Gold-Rush On My Mind). These two youngsters turned out to be fabulous travelers, and real troopers in the 90 degree heatwave the North was experiencing—maybe they think if they don't complain, they can come to Hawaii. Gold-Rush was proud to see several co-owned pups at the show, including Riviera (Gold-Rush Jett Setter), owned with Jean Ettinger and expertly handled in all her bald glory by Randy Schepper, PHA.

With the sad passing of Gold (Ch. Gold-Rush True Gold) and Tavi (Ch. Gold-Rush Riki Tiki Tavi) this fall, and Diva's (Gold-Rush Diva) relocation to a life of Cape Cod bliss, both Gold-Rush East and West are households filled with relative youngsters, Dillon (Am. Can. Ch. Westben Oakridge Cadet) being the oldest at 6 years of age. I recently emailed Ann, questioning her if this made her feel young and futuristic. She hasn't replied yet...

bean. The coffee is then left to ferment in special tanks called "55s" (okay, I'll 'fess up—they're 55 gallon plastic garbage cans...) for 24 hours. The fermentation process is halted and the rest of the pulp washed off with copious amounts of water and vigorous agitation, the clean product is tossed into one end of the shaker table, a very long, slightly tilted wire tray that rocks and rolls the cherry till it's damp, not wet, shaken mind you, not stirred. The table spits the coffee out onto the drying deck, and there it remains for several weeks of South Pacific sun. Each bean is lovingly turned several times a day by means of a rake. After it's dry, it's off to Greenwell Farm for final mill ng and polishing, then to the Roaster! And that coffee picking in a nutshell.

*(Left Coast Spa has immediate openings for coffee pickers. Instant weight loss guaranteed, Mai Tais on the Lanai an intricate part of the program. Help, the coffee's all purple, and there's 80 really ripe bananas hanging on my porch. I can't eat them all myself!)*

# ACKNOWLEDGMENTS

ONCE AGAIN IT'S TIME TO THANK YOU ALL FOR YOUR EXTRA EFFORTS ON LEFT COAST FARM'S BEHALF. A BIG MAHALO AND ALOHA NUI LOA TO...

June Hale for her company, cheer, coffee and change making at the National Specialty. Your presence and fortitude allowed me to watch the dog show and make some cash all at the same time...Eugene Hale for all the branch propping and weed-whacking done in the nick of time last

summer-gee guy, you really know how to take a vacation... Ann Johnson for taking on the west coast crowd for the fall, and seeing Tavi through his last days...Jean Ettinger, Jennifer Foster and her friend Flo for all the help at the National with the Little Grass Shack, and Marcia and Jame Moore for Grass Shack signage and general support... Barry Montgomery for finding such a marvelous home for Diva, and your involvement in all of Gold-Rush's endeavors...And of course, everybody who has ordered and enjoyed Left Coast

## Biscotti di Kona

I submitted this recipe to the Kona Coffee Cultural Festival Recipe contest. I didn't win, (got second place, however) but hey, I was up against Killer Chocolate Cake, topped with White Chocolate ice cream and a drizzle of Kona coffee syrup! I share the credit for these cookies with friend and Venice neighbor Marcia Moore

4 cups flour  
½ cups sugar  
½ cup ground Kona coffee, the consistency of powdered sugar  
4 eggs  
2 egg yolks  
1 tsp. baking powder  
½ tsp. salt  
1 tsp. vanilla extract  
2 TBS Kalúha Coffee Liqueur  
3 cups unsalted macadamia nuts, toasted & coarsely chopped

Pour the flour in a mound in a large mixing bowl. Make a well in the center and place the sugar, coffee, 3 of the eggs and the egg yolks, baking powder, salt, vanilla and Kalúha into the well.

Gradually work the flour into the ingredients in the well and mix with your hands until smooth. Knead in the macadamia nuts thoroughly and keep kneading, sprinkling with additional flours if necessary, 4 to 5 minutes in all.

Prepare two baking sheets by lining with parchment, or buttering and flouring. Divide dough into quarters. Roll each piece of dough on a floured surface into a 2 1/2 to 3 inch wide log and place the logs at least 2 inches apart on the baking sheets. Beat the remaining egg and brush it over the tops of the dough logs.

Preheat the oven to 350. Bake 35 Minutes. Remove from oven and reduce oven temp to 325. When logs are cool enough to handle, cut logs with a very sharp knife into 1/2 inch slices and lay them cut side up on the sheets. Return to oven another 30 Minutes.

This type of Biscotti is meant to be very dense and crunchy, as



# THE PERFECT HOLIDAY GIFT!

## LEFT COAST FARM

Estate Grown

### 100% KONA COFFEE

Wake up those friends and rels with an 'ono (that's Hawaiian for delicious), rich and awesome pot of Kona Coffee. Already wrapped in Aloha print fabric bags in festive holiday colors with a jammin' Santa gift tag, this is the coolest present and the finest brew puka shells can buy.

Please order by December 19 if you want Santa to get the credit!

**MEDIUM ROAST**, equivalent to a Full City roast,

produces a coffee with Kona's characteristic smooth, fruit-and-wine acidity with a bright finish.

It is a bit higher in caffeine than a darker roast, and is an excellent morning coffee

**DARK ROAST**, equivalent to a Vienna Roast

deepens Kona coffee's intrinsic sweetness and produces a brew with an intense, rich aroma.

It is a wonderful evening and dessert coffee.

\$20.00 pound

\$11.00 one half pound

shipping please add \$3.00, or \$2.00/pound after 1st pound  
all coffee comes in Aloha print fabric bag

#### Dark Roast

#	\$
___ 16 oz/one pound whole bean	_____
___ 16 oz/one pound ground	_____
___ 8 oz/one half pound whole bean	_____
___ 8 oz/one half pound ground	_____

#### Medium Roast

___ 16 oz/one pound whole bean	_____
___ 16 oz/one pound ground	_____
___ 8 oz/one half pound whole bean	_____
___ 8 oz/one half pound ground	_____
shipping	_____
Total=	_____

Send To:

Address:

Gift From?:

Special Instructions:

GET IT FROM.....

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"a cup a day keeps you jammin"