

The LEFT COAST SURFER

Fall 2001

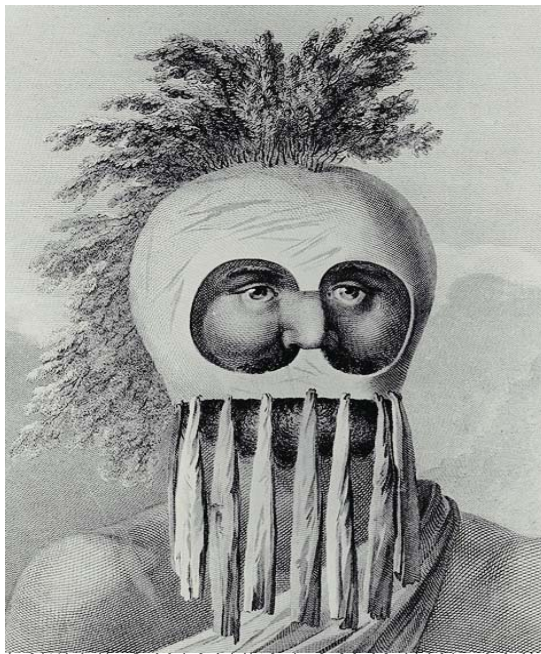
In Search Of ...

Jungle Coffee

When we leased our Honaunau property in 1997, we were fortunate to have 600 grown coffee trees ready for harvesting. But only a fraction of the land was under cultivation – most of it was wild and covered with jungle growth. Since then we have been gradually beating back the jungle and turning it into coffee land. This has been Lewis' pet project. Every time he comes to Hawai'i he removes a bit more jungle, or plants more of the cleared land with baby coffee trees, keikis (keiki means "child" in Hawaiian).

This being the tropics, the jungle grows quickly in any area that is left untended. It only takes a year or so for coffee trees to become completely engulfed in vines and brush, and for other tree species to start taking over. So any land that we clear has to be land that we are willing to work continually to keep clear. Some of our jungle land is steep mountainside, which would

not be worth the trouble to farm. (Actually all of our land is mountainside, but some areas are much steeper than others.) However, the lower part of our jungle has some flat areas, with grades between them that at one time perhaps were cleared jungle trails. This area looks to become fine Kona coffee land once we finish preparing it.



Lewis in Protective Deforestation Garb

Tulip Tree. Papaya and ginger are also quite common. It shows just how much like Paradise our little patch of Hawai'i is, that the jungle is so full of fruit-bearing and flowering trees. However, most of these wild varieties are not worth cultivating; the avocados, for

Jungle growth this part of Hawaii is a mixture of native and introduced species. Native trees include the Ohi'a tree, a tall tree with red, brush-like flowers. Introduced tree species include guava, avocado, and the African

Fire Up The Chainsaw

West Hawaii saw a severe drought last dry season (which means we got only 32 inches of rain, rather than the usual 75!). That, combined with the prior two years seeing extremely heavy cherry (what we call the raw coffee beans) production by the trees led to a very light, very early harvest this fall. We are normally in the thick of picking and processing from early November well into January. This year, however we're currently down to the final "round" of picking so it looks as if we will start pruning the trees two months early.

Coffee trees have to be pruned yearly, much like grape vines or raspberry canes. Each section of the branch only produce once, so the best cherry setting branches are between the ages of three and five years-after that, it's diminishing returns and a branch way too tall to pick.

With "Kona Style" pruning, the trees are left with four to six branches, each branch a year older than the next. You prune off the oldest branch and leave one new sucker in it's place (this process is called selecting and takes place in the spring

and early summer). Every tree gets pruned every year, each tree requiring a decision making process about which branch to prune off, which new shoot to leave.

Another style of pruning is called Beaumont-Fukunaga, which what we are in the process of turning the farm over to. With B-F, a tree is "topped", or all the branches removed and a 3 foot tall stump is left. During spring selecting, four or five new shoots are kept, the rest removed. The tree doesn't produce cherry the first and often the second year after being topped, but goes wild year three, four and five.

Then you top it again. The beauty of this system is that you are only pruning (or actually just topping) one in every five trees each year, the rest of the trees requiring minimal attention after the initial selecting process.

The other great thing about it is I get to use the chainsaw-way cool! Most farms that prune this method top every fifth row. Our rocky, hilly strip of jungle has no rows, so we tie a different colored ribbon on the trunks of the trees topped that year. Now into the third year of this process, the coffee land waves gaily with neon pink, orange and green ribbons, like a field full of Tibetan prayer flags.

example, have large pits and relatively little flesh. And besides, these species are very prolific and tenacious, and tend to crowd out the more laid-back native Hawaiian trees. So to make the land suitable for farming, they pretty much all have to go. We are leaving just a few of the larger avocados and guavas, both to give shade and to provide guavas for Kim's Lava Guava Jam.

Yet there is one wild tree that we prize and nurture: the coffee tree.

That's right, quite a bit of coffee grows wild on our jungle land.

Perhaps coffee was once cultivated on this land, although we can't tell for sure since we don't find any old coffee trees or stumps left. What we do find are young trees, growing in coffee's natural state. Coffee is a rainforest understory tree, occupying the level of forest below the massive trees that form the jungle canopy. The wild coffee trees that we find are typically up to twenty feet in height, with long spindly branches that grope upwards toward the light.

These trees turn out to be fine specimens of the *kona tipica* variety, just like the trees that grow elsewhere on our farm. This old style variety cannot be grown anywhere else in the world, as it lacks disease resistance. And it is this venerable old root stock that give Kona coffee it's uniquely fragrant, rich and mellow qualities.

So to convert jungle into coffee land, all that one has to do is subtract everything that is not a coffee tree, and then add more coffee trees. Quite simple really, but a lot of

work. It requires a chainsaw to take down the big trees and hand tools to clear the smaller stuff. We use huge cantilevered pruning shears to cut branches and a pickaxe to remove roots and stumps. A weed whacker (called a "weed whip" locally) finishes the job. Every tree has to go, both

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our little patch of
Hawai'i is.

big and small, except for some of the biggest ones that we left standing. Where possible we remove the trees roots and all, otherwise the trees will grow right back. This isn't too hard for the seedlings, but requires a lot of pickaxe work for the big roots. The work pays off though, since removing the roots leaves holes in the ground that are ready for planting new keikis. The newly planted keikis thrive in the reclaimed volcanic soil, provided that they get water and aren't dug up by wild pigs (but that's a topic for another article).

Our most recent clearing activity yielded a broad area of relatively flat land, behind which was a grove full of wild coffee. The wild trees have lived in shade all their lives, and are growing great guns now that the sunlight is reaching them. Next summer we will plant more keikis to fill out the nearly cleared land. And we expect that next year's harvest will already start to include some wild jungle coffee from the upper areas of our farm.

Gold-Rush & Allegria Find the Answer to the Naked Chicken Dance

Gold-Rush West and Allegria Cavaliers had great fun this year both showing the adults and raising new puppies. Early spring saw both Hope (Elvenhome Keep Hopeing) and her cousin Viva (Allegria Vivace) winning major points toward their American Championships. Springtime also saw the addition of Beau (Ch. Envision Riverboat Gambler) to our Cavalier family. Beau was born and raised in Hawaii, his parents harking from the New Zealand kennel of Dianne Tyssen (Prestonville) and the Australian kennel of Jeannie Montford (Elvenhome) which both Viva's father and Miss Hope are from. Beau's breeder and owner, Lynn Nagata, graciously allowed him to come mainland for a year to be seen and shown in a different venue. He is a delightful, happy little guy who loves to go to the dog shows and has quite enjoyed having his harem of girls-both Goldens and Cavaliers-he's not picky! He became the proud papa of 11 pups the end of May with both Hope and Viva whelping the same day. As did Georgia (Jenlyn's Gold-Rush On My Mind), so the summer was filled with nineteen little furballs to raise!

Our little beach shack hasn't seen this kind of puppy bloom in a long time, and when I realized that all these girls were huge and due the same day, I accused Lewis of doing the naked chicken dance with some Greek tart while at a State Department conference in Cyprus. The timing was right and I knew that I hadn't gamboled in my birthday suit, waving a dead chicken over my head under the full moon nearest the breedings (this is a well known, well honored doggie fertility ritual). It had to be his fault. He denied full moon

flirtations, but did mention that he snuck over to the Turkish side of the country one day and tossed some coins in the fountain at Aphrodite's birthplace. Ah Ha! A new, even stronger (and more problematic to perform) charm!

The mid-summer Golden Retriever Club Specialty became a four day extravaganza, as the Club was also the host of this year's Western Regional. It was great fun to see folks who had come in from far-flung places; Craig Westergaard (Ann's

first kennel manager) and Deb Donnell from the East Coast, Mary Burke of Asterling Goldens from Wisconsin, Megan and Erik Strickland from Indiana who came out to show "Ace", (now) Ch. Gold-Rush Spinnaker Wildcard.

Hope's daughter "Luna" became a great excuse to travel east to deliver her to her new family the Katz's of West Virginia. The week-end was spent at the home of crib-mate Lisa Zodtner in North Carolina, with Lisa and Chris hardly letting me take the pup to her new family, they so fell for her! In late summer, "Riviera" (Gold-Rush Jettsetter, owned with Jean Ettinger) had her first litter of pups and Kelly (Can. CH. Gold-Rush Kelly of Braemoor) had her last. Kelly is now retired, living on the Russian River with writer Vicki McMMain.....

We are sad to report the passing of Jack, our Abyssinian cat, from acute kidney failure. Most people who have been to the Venice house have met Jack, as he was our chief greeter, puppy trainer and dog walker. He is sorely missed by both us and the entire neighborhood.

I plan to end the show year at the Long Beach Shows just before Christmas. Always a festive circuit, it will be the show debut of many of the little ones that graced the puppy yard this spring. A great excuse to go mainland, and get some Christmas shopping done! A litter of Cavalier babies due first thing 2002, and maybe I'll actually make it to Crufts this year!



ORCHID FROM THE FRONT YARD

The News From Rabbit Hill Road

There is a Wolf Spider (yes, they are as big and scary as their name implies) living in the bathroom this fall. He only comes out at night, and seems to dwell in the inside of the toilet paper roll. Of course this means that one forgets he is there until the middle of the night, when one is using the facilities and surprises him while twirling the roll-everybody involved gets quite a start! He seems a reluctant guest, but I haven't been able to catch him yet, so be forewarned, all ye Rabbit Hill Road visitors...

Another new set of critters on the road this year is a large flock (bevy?) of Ring-Necked Pheasant. They are very shy, but I come across them regularly, both on the road early in the morning and down in the bamboo in the evening.
The Golden's would go crazy if they knew...

And as I sit here writing, I see a trio of 'I O's, endangered endemic falcons, quarreling over a catch. Found only on the island of Hawaii, these moderately sized brown-gray hawks are active, graceful, and very noisy. They often sit in the Tulip Tree just down from the lanai...The 'I O is a symbol of royalty in Hawaiian legend, so I guess that there is more than just a Princess-in-her-own-mind living here....

A guy was walking upon the beach in California, and came across an old oil lamp. Upon wiping it off, a genie pops out and offers to grant him one wish. The guy thinks, and thinks, and finally says, "Build me a road to Hawaii". He explains that he is deathly afraid of flying and never really cared to travel the world anyhow, but had always wanted to see the islands that had been described to him as "heaven on earth". The genie instantly denies the wish, stating that it would be just too hard to grant, what with environmental impact reports, construction costs, the necessary government lobbying and labor union kickbacks. Make another wish the Genie says. The guy thinks again, and then says, "Well, I'm always in a fix 'cause I say and do the wrong things around them, so could you please help me understand what women want". The genie pauses a moment, and then says, "You want that road two lanes or four?".

Don't forget to check out the Left Coast web site and see pictures of the farm, Rabbit Hill Road and learn more about Kona coffee:

www.LeftCoastFarm.com

THE PERFECT HOLIDAY GIFT!

LEFT COAST FARM

Estate Grown

100% KONA COFFEE

Wake up those friends, rels and work mates 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 12 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 coffees' intrinsic sweetness and produces a brew with an intense, rich aroma. It is a wonderful evening and dessert coffee.

Kona coffee is the only coffee hand-picked and processed in the United States. Often selling for up to \$30.00 a pound, Left Coast Farm is please to offer our 100% Kona coffee for...

\$20.00 pound

\$11.00 one half pound

shipping please add \$3.50 for one pound 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	_____
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"a cup a day keeps you jammin"