

The LEFT COAST SURFER

Fall 2004

It's a Jungle Out There!

I wrote about some of the fabulous "flora" found up here on the mountain-side in Honaunau in our last newsletter. It only goes to follow that I introduce some of our "fauna" to you, gentle readers...

Here on our island Paradise, we are surrounded by continual birdsong. We awaken in the morning to tweets, warbles, songs and the occasional unfortunate rooster crow. We fall asleep at night to the chirping of the geckos, those prehistoric birds still working on taking flight. At dawn, just as the light starts to work its way up the mountain-side, we hear the mockingbirds sing out their ever changing and ever interesting music from the African Tulip tree. Spotted, Zebra and rather more rare Mourning doves coo in the front yard. All day long in the field, we hear the duet of pairs of Hwamei—little white spectacled thrushes brought over from China as caged song



A YOUNG 'I O ENJOYS THE LANAI

birds. Bright red Cardinals whistle away and are happy to match you whistle for whistle, once you get the pitch and tone right. Glance straight up, and you'll probably see a pair of 'I O, Hawaiian hawks, riding the thermal updrafts. We are lucky to see the endangered 'I O's on a daily basis and the teenagers are bold enough to hang out on the lanai rail and allow their pictures to be taken. This large, regal raptor is the ancient symbol of Hawaiian royalty.

A drive or walk up Rabbit Hill Road reveals noisy Kalij pheasant, metallic black with a white striped mantle and elaborate four-inch crest over a blood-red face. More familiar but elusive Ring-Necked pheasants can be spotted and huge wild turkeys, four feet tall but too stringy to consider for Thanksgiving,

saunter out of the way with disdain for vehicles. Little wild chickens scuttle aside as you drive the road. These are diminutive chickens, about a third the size of our Plymouth and Red Rock egg layers who also run about the farm during the day. The wild chickens are locally known as "Cuban chickens", which I never

Into the Cup

We love our coffee. We love looking at the beautiful green treetops from our lanai in the morning, swaying in a gentle Hawaiian breeze. We love to see and smell the "Kona Snow" in the spring, when the tiny white gardenia scented coffee blossoms turn the entire farm into a bridal bower. We love the richness of the dark red coffee cherry as it ripens and bends flexible branches towards the ground. We delight in a deck full of toasty brown parchment and Lewis adores setting off the fire alarms while roasting a fresh batch of green coffee.

Best of all, we love the aroma, flavor and richness of our morning brew grown from our own hands. We drink it regularly, every day in fact, as we always carry a bag of ground Left Coast Farm coffee when we travel. But familiarity breeds, well, familiarity and what we call in the dog world "kennel blindness"; an inability to see the faults and flaws of that we are close too and fond of. So at a recent street fair, where a potential customer was grilling me

closely on what made me think my coffee was better than the fifteen other Kona coffee farms participating, I finally gave in and said, "I don't know—I drink it every day and I'm used to it...it could be swill for all I know!". He did come back later in the day to buy several pounds, proclaiming that ours was the best he had tasted at the event.

Outside validation is always nice...

Left Coast Farm received some validation of the finest kind last week when, for a fourth time, it was a finalist in the 18th annual Gevalia Kona Coffee Cupping contest. Specialty coffees are assessed for aroma, color, flavor and aftertaste by a process called "cupping". Rather than brewing up a pot, freshly ground coffee samples are placed directly in a porcelain cup and water that is just off boil is poured on top. The cup is allowed to rest several minutes, and then the crust of floating grounds is broken into with a round silver spoon. The liquid is then eyeballed, sniffed, slurped, swished and spit—much like the brouhaha that goes on during a wine

really understood—I doubt the Cuban immigrants to this island (all seven of them) would bother to bring along such a sorry specimen of a chicken.

Better than AM television is the show the cute little Japanese White-Eye finches, Saffron finches, Yellow-Fronted canaries and English sparrows put on for us during morning watering. The onset of dry season—that means it rains an inch every five or six days, not every day—means that the lettuce and vegetable boxes get a manmade sprinkle every morning. These little birds love to bathe in the sprinkler water, and even more amusing they use the wet banana and monsteria leaves as a water slide, starting from the top and then shooting off the end of the leaves with birdie glee. They start to swoop in from all over the field as soon as they see me attach the hose to the sprinkler, awaiting their shower and game.

The evening entertainment is provided by the birds of the night, the geckos that live around, in, and on the house. As the sun sets and the house lights go on, the three-inch-long brown reptiles start to chirp and vie for places on the windows and screens, catching bugs and looking like so many Pac-men on a computer screen. The really young ones, not quite an inch long, like to spend time in the bathroom, though I did have a baby on my desk several nights ago, hanging out on the computer screen and crawling around my banking. As youngsters they are quite curious, as are the neon lime colored variety that live on the lanai and pulping deck. These "Greenies" are active during the day, less skittish than the house geckos and will happily share a glass of beer with you if you leave it sitting around. We really like our suction cup footed friends and have enjoyed the company every night for over a year now of the

two headed brown gecko that hunts on our bedroom window.

A common wild animal seen, heard and experienced on the Kona coast is the wild cat. As exciting as that sounds, these are actually domesticated house kitties that have for generations been untamed. You couldn't touch them nor their kittens with a ten foot pole, though they remain unfearful enough to get on the lanai and in the house and make a mess. Feral cats are very hard on the Hawaiian bird population, an easy prey that tends to keep the cats from being useful killing rodents. I have privately dubbed the road between our farm and town "Dead Cat Alley" as there seems to be a fresh dead cat or two along it every time you go to town. I can never quite settle in my mind how the wild cat population is so large to support this daily vehicular massacre, but there are just lot of them around.

More exciting than these former house pets is that there has been word of a jaguar or mountain lion in upcountry Maui. Various "civilian" sightings have led to an all-out—and may I add typical—government debacle and goose chase of the most expensive kind. Two separate trips from mainland big cat experts (gee, who did they sleep with to get the Maui gig?), multiple infrared camera and bait stations set up, even more rope traps set, hair sent to a mainland lab for DNA analysis (it was deemed "indeterminate cat hair") and hours of local Fish and Game folks' time and no verifiable sighting has been made. The powers that be believe the big cat to be a smuggled-in pet that escaped or, more likely, was released when it got too big and hungry to fit on the porch. I'm not quite sure how one smuggles an illegal wild cougar onto the islands—I haven't figured out how to smuggle a legal teacup Chihuahua here, but hey...The same governmental powers that be truly do believe that the big cat does



YARD DRAGON JACKSON'S CHAMELEON

exist, citing evidence of a killed deer and lots of dead tree rat bits. Now my question is that, if after over eighteen months of sightings by hikers, dog walkers, small children, people in their gardens and on their lanai's without a single incident of human-animal confrontation, why are we spending all this money and energy to capture something that eats tree rats? I personally am all for anything, big or small, that will take out a tree rat.

We have plenty of tree rats here in paradise, so kindly brought over by the first European explorers along with measles, venereal disease and road rage. With no natural predators (besides the one jaguar in Maui) and lots of easy pickins' in birds and lizards, the rats flourished and by the mid 1800's threatened to take over the islands and sugar cane fields. Mongooses, like Riki Tiki Tavi of Kipling fame, were brought into Hawaii 1883 to become their natural predator. The only problem was that the geniuses that thought this solution up forgot that mongooses hunt during the day and sleep all night long, and rats sleep all day and are scurrying around and doing their rat thing at night.. The occasional mongoose will kill the occasional rat it runs across at

dusk and dawn, but it would rather finish off what the rats missed of the endemic and indigenous birds, reptiles (but no cobras!) and the rest of the trash the feral dogs knocked over. Nominally less offensive than the rats, the weasel-shaped seven inch long predator has also flourished. A surefire way to tell if a driver is local or malahine (visitor) is if they speed up or hit the brakes

when a mongoose darts across the road.

Another successful (from their standpoint) introduced creature is the Jackson's Chameleon. A ten inch long model for Godzilla, Jackson's were brought to Oahu in 1972, escaped their pet-shop cage and now thrive throughout the islands. Scaly and green, with inch long horns—three of 'em—long curved claws and bugged out eyes that spin independently in their sockets, these slow moving and gentle Kenyans catch insects with the suction cup at the end of their tongue—a tongue that happens to be one and a half times the length of their bodies. We have several living in the avocado tree next to the house.

Florescent green lizards, scary looking dragons, along with the salad plate sized Giant Neotropical Toads that appear in the front yard in the evening make for a rather sci-fi feel in our surroundings.

There are three hundred pound wild hogs wandering across the driveway, foot long bats dart over head, on the ridge wild sheep roam and—I swear I saw it down in the bamboo forest—a Christmas reindeer make living on our mountainside exciting. And the twenty four hour birdsong makes it Paradise.

tasting. The coffee is often tasted again after it has cooled to room temperature, to make sure the flavor has held, and that off hints weren't masked by heat.

At this year's two day long cupping contest, 76 Kona coffee farms submitted a 50-pound sample of parchment, the stage of coffee that it is normally stored in. All of the

samples a number, then milled (taken from parchment to green bean) at the same mill and all roasted to the same degree at one

site. The cupping competition is a blind tasting and all the coffee is treated the same

beyond the parchment stage. After the first day of cupping, the judging panel of coffee experts from Sweden, Mainland USA and Japan, with over

100 years of cupping experience among them, selected the finalists to return to the following day, after their palates has a chance to rest and their jag lag had a chance to disperse. The finalist coffees were reassigned identification numbers and a fresh batch of each was roasted.

During the second day of the competition, each finalist farm's coffee samples, both green and

roasted, are placed on a long table for the judges to independently evaluate. The judges were looking for high marks in the six categories of fragrance, aroma, taste, nose, aftertaste and body. Again like wine tasting, it gets all complicated and esoteric; what the judges look for in Kona coffee is, "smooth with buttery and nutty overtones, rich and velvety without heaviness." Lead judge Willie Peterson, head taster at Gevalia Coffee, said that the finalists displayed Kona's classic bright flora fragrance and mellow sweetness.

It was nice to know that we are still growing stuff with "the stuff". Left Coast Farm has been in the cupping finals four times now, and took home second overall several years ago. Before we became the happy caretakers of the Left Coast trees, the farm had finalized and placed under the label of the former owners, so I guess the trees have it in their blood...err...sap.

In the end, cupping ribbons or not, we love our coffee. We are glad that the judges loved our coffee and hope that all you Left Coast Surfer readers love it too. You are even all invited to come visit the farm and give those fabulous trees a hug if you can—just bring your hiking boots and bug spray!

Remember coming home from school to a big warm chocolate chip cookie and glass of milk? Here's the adult version of that classic afternoon pick-me-up. And have some Kona coffee instead of milk if you're really dragging...

COOKIES THAT BOOGIE

2 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup (2 sticks) butter at room temperature
1 cup brown sugar
1/2 cup white sugar
1 teaspoon vanilla
2 eggs
1 1/2 cups (8 ounces) Left Coast Farm Boogie Beans (chocolate covered coffee beans)

Preheat oven to 375°F. Combine flour, baking soda, salt and set aside. Cream together the butter, brown and white sugars and vanilla until smooth. Add eggs and mix well. Add in dry ingredients in portions, mix well. Gently fold in chocolate beans. Drop by spoonfuls onto a greased baking sheet, be sure and get some beans distributed in each cookie.. Bake until golden brown, approximately 12-15 minutes.

Get your Boogies Beans and 100% Kona Coffee at
www.LeftCoastFarm.com

The Spaniel and Retriever Round Up

Last February was filled with Golden puppies. The Hank (Ch. Sunbeam's Private Party) x Charmy pups were a batch of blond bombshells, who as I see grow look like that perfect mixture of mom and dad. Hank spent the Spring showing on the West Coast with his breeders, Bill and Cathie Turner, and added several Breed and Group placements to his achievements. I showed him at the New Jersey Garden State Specialty October and we had a great time in the ring—he's a natural show dog.

Another natural show dog in the pack is Bella (Ch. Allegria Bellini at Torlundy). She took the South by storm with a three day sweep at the Lexington Kentucky shows. Shown only a few times by me in the puppy classes, Team Wornall started and finished her championship bid in one short week-end, with three five point majors in a row—perhaps a record in Cavaliers! A big mahalo to Woody, Jennifer and Andrew, handlers extraordinaire and mahalo nui to co-owner Patty Kanan, for putting Team Wornall and Bella together. Bella is currently enjoying motherhood at Patty's with a litter of three week old beauties.

This year's Cavalier National was held in Seattle in May, so mom and I took advantage of it's location to make a road trip. From San Francisco to Seattle we took the coast route north, visiting Roy and Robin Rose in Santa Rosa, dinner, comfy bed and a great breakfast at Art and Bonnie Toy's Sea Ranch retreat, and hospitality of the finest kind from Ed and Lynn Rabinow, Citrine Golden Retrievers and now of Big Meadow Farm in Oregon. We shopped a little, ate too much and I had a great time showing Trefoil Calamanco (Johnson/Abraham) in the puppy classes and Wednesday in the Veteran class. Wednesday has gone on to win several Veteran classes this year, and loves being back in the ring.

We lost 10 year old Naomie (Ch. Gold-Rush Cover Girl WC) in the late summer, and miss her terribly. Her granddaughter Luna will come from New Jersey in February to try and fill her paws.

Several litters of Cavaliers were born in the early and mid summer, and the Moore family is enjoying raising Rumba, Viva's tri daughter we are running on, while I'm out here in Hawaii.

As usual, I finish out my show year with the "Eggnog and Doghair" show week-end in Long Beach, the second week of December. Gold-Rush Salutations, Allegria Quinella (Ricket/Johnson) and I will enjoy vying for prizes and the companionship of all our friends in dogs.

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 bodacious 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 20th 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 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.

Don't Forget the AWESOME CANDY

Left Coast Farm Peaberry and Hawaiian Macadamia Nuts all drenched in Gourmet Chocolates

100% Kona Coffee \$21.00/pound, \$11.50 one half pound

All roasted coffee comes in Aloha print fabric bag

Dark Roast

#	\$
<input type="checkbox"/> 16 oz/one pound whole bean	_____
<input type="checkbox"/> 16 oz/one pound ground	_____
<input type="checkbox"/> 8 oz/one half pound whole bean	_____
<input type="checkbox"/> 8 oz/one half pound ground	_____

Medium Roast

<input type="checkbox"/> 16 oz/one pound whole bean	_____
<input type="checkbox"/> 16 oz/one pound ground	_____
<input type="checkbox"/> 8 oz/one half pound whole bean	_____
<input type="checkbox"/> 8 oz/one half pound ground	_____

Candy \$9.50 one half pound

<input type="checkbox"/> 8 oz/Coffee in Dark Chocolate	_____
<input type="checkbox"/> 8 oz/Mac Nuts in Dark Chocolate	_____
<input type="checkbox"/> 8 oz/Mac Nuts in Milk Chocolate	_____
<input type="checkbox"/> 8 oz/Mac Nuts in White Chocolate	_____

Send To:
Address:

Gift From?:

Message:



shipping _____ shipping please add \$3.95 for one lb. OR \$2.50/lb. after 1st lb.

Total= _____

Visa/Master Card #

Exp. Date

Checks gladly accepted

GET IT FROM...

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"a cup a day keeps you jammin'"