Maui News

PUBLISHED EVERY SATURDAY

OFFICE, BAILEY BLOCK, MAIN ST.

WAILUKU, MAUI, H. I.

SUBSCRIPTION RATES

One year, (in advance) $2.50
Six months " 1.50

Two columns of the News should accommodate an ordinary family. Write only on one side of paper. Skin your news which will be kept continuous in order.

G. S. ROBERTSON, Ed. and Prop.
MRS. G. S. ROBERTSON, Bus. Mgr.

Saturday, OCTOBER 6

MAUI BLUE BOOK

Hon. J. W. Kalua, Circuit Judge,	Wailuku
J. K. N. Keola, Clerk Circuit Court,	Wailuku
Judge G. H. Robertson, Dist. Magistrate,	Wailuku
" Kahopualuna, " "	Makawao
" Kalaniilio, " "	Lahaina
" Kaleikau, " "	Honuaula
" Joseph, " "	Hana
" Piikunan, " "	Hamakua
" Malies, " "	Molokai
" Kahoonaiahala, " "	Lanai
L. M. Baldwin, Sheriff,	Wailuku
A. N. Hayseldon, Deputy Sheriff	Wailuku
W. H. King, " "	Makawao
C. R. Lindsay, " "	Lahaina
F. Wittrock, " "	Hana
G. Trimble, " "	Molokai
W. H. Safery, Captain Police,	Wailuku
S. Kalaau, " "	Makawao
M. Kaauahau, " "	Lahaina
Lindsay, " "	Hana
F. J. Feary, " "	Molokai
C. H. Dickey, Tax Assessor,	Haiku
W. T. Robinson, Deputy Assessor	Wailuku
W. O. Aiken, " "	Paia
G. Dean, " "	Lahaina
J. Gaspe, " "	Hana

To the Voters of Maui. The tickets are named, and now it is up to you. Six senators and twelve representatives have been named by the two parties, and of course just one-half of them will be elected and the other half will be beaten at the polls. Now, whom shall we elect? Why, the best men, of course. A casual glance at the two tickets will show that each has some strong names and some weak ones. Would it not be a good idea to pickout the best men on each ticket and elect them without reference to party affiliations? Remember this, that no man should be elected simply as a compliment to himself, for our representatives are our public servants, sent to the legislature to work for our interests, and the fault is ours if we do not choose them according to their merit. And that can only be decided by their past records, for promises as to what they will do can hardly be considered as unbiased ones. Talk with them, talk about them, weigh well their respective merits, and when you come to vote, vote for those whom you feel to be the best men for the responsibilities which they are about to assume.

* * * * * * * * *

Later, the NEWS will make out and publish its ticket, and will give the true reason for each selection. This ticket will be made up of the men whom we believe should elected, and we will urge their election. Dont be guided by the NEWS, however, if in your own hearts you feel that better men are running. Vote for the best.

• • •

It is said that the reason why a road has not been built from Hana to Wailuku is because the sugar planters wish to preserve intact the forests which conserve a supply of water for the big ditches, and that they fear that if a road were built, the forest land would be cleared off and cultivated by settlers. It is somewhat doubtful if this is the whole reason why such a road has not been built. But such a road should be built as soon as practicable, and a road should also be built from Honokohau to Wailuku around the north end of the Island. That is the only way to bring Maui out of the wilderness and make homes for small farmers on the tens of thousands of acres of good land now lying idle on the Island. With you agree to do something in that direction if you are elected to the legislature, Mr. Candidate?

• • •

A mistake impression has gone abroad that the NEWS has worked up a boom in Wailuku. This is really not the case. We have unquestionably pointed out good opportunities to develop new lines of business in Wailuku, and other lines have developed without suggestion. No one, so far, has had cause to regret coming to Wailuku, and if careful investigation is made and good judgment used in developing new lines of business, no one will have cause to regret coming here. Emphatically, there is no boom here, and it is to be hoped that there will be none. But for all that, Wailuku has started on a steady growth, and will not stop till it reaches the development which it needs.

• • •

There is not a spot on the Islands which will begin to compare with Wailuku in the matter of delightful sites for summer homes for those who wish a nice summer cottage to cool off in. And it is no less a desirable spot for winter homes for the ice-bound citizens of the frigid regions of the United States. The time is coming when there will be scores of just such residences erected in the suburbs of Wailuku, mauka of the business portion of the town. The climate of Wailuku is simply delightful all the year round, and the time is coming when people will learn and appreciate the fact, and will come here and establish summer and winter homes.

• • •

The platform of the republican party for the Territory of Hawaii is rather a creditable affairs, with only one or two weak spots in it, and the ticket named for Maui on that platform is rather a creditable aggregation, with only one or two weak men on it. The weak points in the platform are notably the one relating to county government and the one attempting to have the Hawaiian language adopted for legislative purposes. They didn't really mean that, though, but merely put it in because they did not have the moral courage to eliminate it. As for the weak men on the ticket, we will name them later.

• • •

With one third class or "presidential" post office on Maui, and a stong probability of another soon to be established, an effort should be made to induce the U. S. postal transportation authorities to establish an inter-island mail boat service, to supplement the regular inter-island boat service which is now in existence. It is not right to ask Maui and Hawaii to wait three or four days or a week for foreign mail, after it arrives at Honolulu.

• • •

This is the slack season on all the plantation, and the demand for labor is not so strenuous as it will be some months later, when the mills begins to turn out two or three shiploads of sugar a week. However, an influx of labor is finding its way to Maui, and the chances seem fair that plenty of labor will be available when it is needed.

• • •

It was to be expected that donations of money and food would pour into Galveston from all parts of the United States but it is none the less touching that Galveston's baby sister Honolulu should come bearing gifts in her hands.

POI MAKING.

Poi is called the "national food of the Hawaiians." This is true, for it is the principal food of most of us, and was that of our fathers hundreds of years ago.

In the making of poi, the first thing to be done is to build a ground oven, or imu, preferably under the shade of a tree to keep off the sun. It is circular or oval and about two feet deep. Small rough stones are the best ones for it, because they are not apt to burst when heated. Big stones, enough to surround the imu, must be provided. Short pieces of wood about one and half feet long and some twigs are also to be gotten. In building the imu, the twigs are first put upon the bottom, then the wood is piled over them in good order. The big stones are put in the imu against the wood allowing a small opening for the wind to go through. The small stones are thrown over the wood. After this is done, the fire is started by lighting some rubbish and pushing it through the hole. When the fire burns well, this is to be closed.

As soon as the small stones are red hot, the big ones that surround the imu are rolled back. Then, with a long pointed stick, the pieces of wood that are partly burnt are taken out. If they are not, the taro will taste of smoke. The stones are pushed about with the stick until they form a flat surface. Mashed banana stalks or green grass are then laid over the stones to prevent the taro from burning.

When the taro is put in the imu, the large roots are thrown in the botton and the small ones above. Ti-leaf coverings are then put around the taro leaving a small hole at the top. The big stones are to be used again by setting them around the imu against the coverings. Water is poured through the opening and this is immediately covered to allow no steam to get out.

It will take about two hours to get the taro cooked. When it is cooked, it is taken from the oven and covered in order to keep in the steam. The taro is now ready to be peeled.

There are two different kinds of peeling; one, of dry land taro, and the other, of wet land taro. Before peeling dry land taro, a shell, which is called iwi opihi and is used for scraping off the outside of the taro, is to be gotten. To those who are familiar with it use, this seems to be the best kind of a thing with which to clean the taro; but beginners prefer a flat stick. After this is provided, barrels or calabashes and some water for cooling the hands are also to be gotten.

When the taro is to be peeled, the left hand must be wet so as not to get burnt in holding the hot taro. The iwi opihi is then used with the right hand, and the rough outer skin of the taro scraped off. The custom of most of the Hawaiians is to peel the taro directly from the imu.

The peeling of wet land taro is easier than that of dry land taro. When the taro is cooked, it is taken from the imu and is put in a hole of water or piled by a stream. The outer skin is rubbed off and the inside part can be esily cleaned with one's thumb.

Peeling can be done by any one, but the work that follows requires a strong person.

After the taro is peeled, it is ready to be pounded. This is done on a board made out of a trunk of a tree and is about six feet in length. This piece of log is chipped top and bottom with an adze. The bottom is taken off just enough so that the board will be level when laid on the ground, while the top is hollowed out a little forming a concave surface. The pounding stone is shaped like a gourd. Its top is a knob which keeps the hand from slipping off. The pounder, who is often bare to the waist, places the board under the shade of a tree with his seat—a stone or box—at one end of the board.

When the taro is struck, it is held by the left hand. The best time for pounding it is when it is warm because it is then softer than when it cools. The taro is first crushed by pushing the stone over it, and then the stone is raised up and it is struck. Water ought not to be put on just broken taro, but, when it is well broken, water can be added a little at a time. The name of just broken taro is paiai. If poi is to be sent to to other islands, this paiai is wrapped in ti-leaves, forming a bundle tied up in cords called aahala. In this way it can be easily shipped, or sent overland, to dry places where taro can not be grown. It is there pounded into poi ready for use.

The well broken taro usually sticks to the board and, to prevent it from sticking, some water is put beneath it by pushing the wet hands under the pounded taro. The pounded taro is struck with the stone many times, turning it over and over continually and adding a little water. The bottom of the stone stone gets dry when it is struck on the taro several times, and, to keep it from sticking, the wet palm of the left hand usually strikes the stone as the right hand raises it. The continua turning, striking and adding of water makes well pounded taro. In order to know whether it is pounded enough or not, the fingers are poked into it, and, if they go in easily, it is then put into a barrel. A good pounder can be known if his poi is not lumpy.

The well pounded taro is put on the board the following day to be mixed. The first thing to be done in this work is to push the fists into the pounded taro and turn it over and over until it comes together without using water. Later on, water is poured into it and this water is taken up by a continual kneading. More water should be added frequently and the kneading continued until the poi is as thin as dough ready to be baked. The name of this mixing is kupele. The poi is then put into the barrel again. Water is added to it slowly and the arm stirs the poi up until it is sticky. Some like to eat it immediately after it is mixed, but most people prefer to eat it when it is slightly sour.

Hawaiians show friendship to one another by inviting their friends to a luau, or to their houses to eat together. If one does not accept an invitation, he does not show good friendship to the one who invites him.

—Akuni Ahau, in HAWAII'S YOUNG PEOPLE.

HAWAII NEI

There will be 1500 registered voters on the Kona side of Hawaii and about 1100 on the windward side.

B. F. Dillingham will probably have to be taken off the republican ticket, on account of not being here to register in time.

Mr. Boutelle, brother of the Congressman of that name from Maine, succeeds A. E. Sutton as clerk in in the Hilo postoffice.

Policeman Hanrahan of Honolulu suppressed a process issuing out Judge Wilcox' court. Policeman Hanrahan should be suppressed.

Brush fires on West Maui were mistaken for volcanic eruptions by a passing vessel. Just wait till the leading spellbinders get to work on Maui.

The Aloha Aina, a former royalist paper, has been purchased by Prince David, and will be run in the interests of the democratic party, says the Advertiser.

Prince David forgot to register before he left for Hawaii, and a special steamer had to be sent to Hawaii this week to bring him back to Honolulu, in order to register.

The wholesale merchants of Honolulu have combined against the "drummers" from the Coast, for the reason that these drummers, after stocking up the wholesale houses, proceed to sell to the retail trade on the Islands at lower rates than the wholesale houses in Honolulu can meet.

Robert Wilcox sadly failed in understanding the true spirit of American politics, as they now prevail on the Islands, when he arrogated to himself the task of nominating the tickets for all the Islands. The home rule boomerang which he threw has mortally wounded the chances of his party, first on Maui and next on Hawaii.

It is said that Judge Hardy of Kauai has resigned, and that Deputy Attorney General J. W. Cathcart will probably succeed him.

Flag Poles

An Invoice of Really Excellent Spars from 30 to 60 feet long.

Straight; free from Knots.

KAHULUI R. R. Co.
Kahului.

KAHULUI R. R. CO.

IMPORTERS

And Dealers in

LUMBER

COAL

BUILDING MATERIAL

AGENTS

Wilder S. S. Co.

Terminals at Wailuku, Spreckelsville and Paia. . . .

CENTRAL OFFICE

Kahului, Maui.

TELEPHONE No. 1

Maui Soda AND Ice Works

R. A. WADSWORTH
Proprietor

Constantly on Hand

Ice
Soda Water
Ginger Ale
Root Beer
Celery & Iron
Strawberry Soda
and
Fruit Syrups.

Delivery wagon will visit Wailuku Mondays, Wednesdays and Saturdays; Haiku, Tuesdays and Fridays; Kihei, Mondays and Thursdays; Kahului, Mondays and Saturdays; Spreckelsville, Wednesdays and Thursdays.

Post Office Adress:

Maui Soda & Ice Works
Kahului, Maui, T. H.

ESTABLISHED 1858

BISHOP & CO
BANKERS
Honolulu, H.

TRANSACT A

A General Banking and Exchange Business

Commercial and Traveler's

Letters of Credit Issued

available in all the principal cities of the world.

Special attention given

to the business entrusted to us by our friends of the other islands, either as deposits, collections, insurance or request for exchange.

Read the MAUI NEWS

Stationery

OF ALL KINDS

can be had at the office of the

Maui News

PUBLISHED WEEKLY

Foreign and Island News

We also have a complete and up-to-date line of Job Type and are prepared to do

FINE ARTISTIC JOB WORK

PRINT

Letter Heads
Bill Heads
Statements
Envelopes
Programmes
Invitations
Cards
Circulars
Posters
Etc., Etc.

All work executed in a

NEAT AND SATISFACTORY MANNER

When in need of Printing of any kind

GIVE US A CALL

THE Maui News