

# The Taro Tattler



Department of Agricultural and Resource Economics  
College of Tropical Agriculture and Human Resources  
University of Hawaii



For Growers, Shippers, and Processors of Chinese, Poi, Dasheen and Pacific Island Taros from Hawaii

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**W**e hope you've been well since last we wrote. Lots of good things have been happening in taro since last December. One is the comeback of the taro lo'i in Kauai—recovery has been slow but steady. Another were the awesome Taro Festivals put on by the spirited people of East Maui and the good folks at Windward Community College. On the down side, as usual we are having our annual summer poi shortage. Now this can be viewed in one of two ways, the first can be that it will never be solved and we just have to live with it, or the second is to see this as an enormous opportunity and then try to plan and plant your crop to hit this part of the year—the choice is yours!

We'd again like to welcome some 200 new Tattler readers; our circulation is now about 1,200! Thanks also to those who've called to say they are liking what they read. So with no further ado....

## BACKTRACKING

### Fifth Annual Windward C.C. Pacific Islands Taro Festival

Saturday July 3, 1993 was the fifth annual Pacific Taro Festival at Windward Community College in Kaneohe, Oahu. As usual the event was super and featured taro demonstrations, song, talks and much more. There were also meetings held the day before the Festival. At these gatherings people from all over the State got to talk taro. Lots of good stuff is happening and you will read about them below. Thanks to Roy, Mitsue, Tuti, Nancy, Lisa and the volunteers and supporters of the Festival!

### Massive Mana in Hana

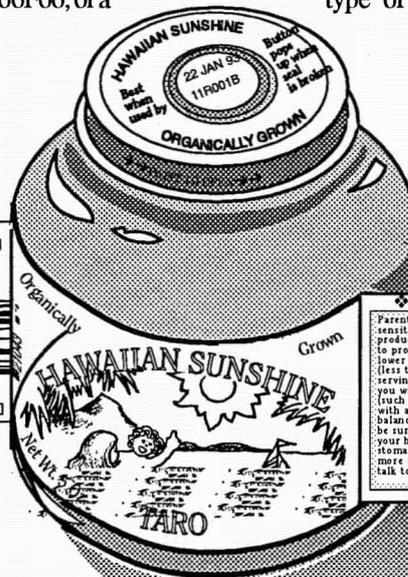
And speaking of taro festivals, the March 26-27, 1993 taro festival in Hana's baseball park was nothing less than spectacular. This little town on the east side of Maui really put on a great show with informative taro talks on Friday night. Then on Saturday all taro broke loose; there were taro demonstrations, fun kid stuff, plant sales, ono food and some of the best hula we've seen in a long time—especially the keiki hula, it was No Ka Oi! Special thanks to Maria and Ed Orr for their hospitality and to all the volunteers and people of Hana for a great weekend. Maria says, "they'll be back," next March with the Festival and so will we!

## TARO GRINDS

### FAFA, The Kosraean Poi

Remember a while back we said that taro was eaten in about 65 countries in the world and that the West Africans eat FooFoo, or a type of

cooked, mashed taro? Well we've discovered another similar dish, the Kosraean dish *Fafa*. (Kosrae is an island Southwest of Hawaii nearer to Guam.) According to a 1977 article in *Glimpses* (Vol 17, No.3), *Fafa* is a traditional dish which is prepared in accordance to old Kosraean traditions, "Fafa is only prepared for feasts such as weddings, burials, canoe building, house erecting, a child's first birthday, or to honor a very special guest. Only men, and just a few in all of Kosrae, are considered qualified *fafa* pounders, and their knowledge is usually handed down from father to son." The *fafa* pounder uses a "basalt pounding tool (a sort of pestle about six inches high, remindful of a mushroom with a very small head and an oversized stem, spreading at the base),...the man smashes the taro pieces into a smooth paste, his free hand occasionally flicking a few drops of water on the mashed taro to prevent sticking. As soon as enough paste has accumulated on the mortar, forceful contact between the pounding tool and the elastic mass produces a sharp crackling noise. The louder the noise, the more prestige for the *fafa* pounder." The dish is finished hours later when the man makes small balls of the mashed taro and the balls are covered with a coconut milk and sugar syrup. Yummy...



**For Your Baby:** Hawaiian Sunshine Traditional Baby Foods® use only the best fruits and vegetables grown in Hawaii. No synthetic pesticides are used. Hawaiian Sunshine® Baby Foods contain no salt, artificial flavors or preservatives. Serve at room temperature or warm. Stir thoroughly. Always test before feeding. Once open refrigerate. Use within 3 days. For more information on nutrition and Hawaiian Sunshine Traditional Baby Foods® call toll free 1-800-000-BABY. Printed on recycled paper.

♦ For Babies with Dairy Allergies ♦ For Children 3 months and up ♦

Parents: Babies with sensitivities to dairy products are often sensitive to proteins. Taro is even lower in protein than rice (less than 1 gram per 5 oz. serving). As your baby grows, you will need to find foods (such as beans, eggs, etc.) with alternative proteins to balance your baby's diet. To be sure this food is suited to your baby's sensitive stomach, and to find out more about alternative foods, talk to your pediatrician.

**Ingredients:** Organically Grown\* Hawaii Taro and water, necessary for preparation.

**Nutrition Information:** Serving size 5oz Calories 150 Cal.

Total Fat	<1g	Sodium	10mg	Phosphorus	12%
saturated fat	0g	Potassium	900mg	Contains	
Cholesterol	0mg	A very good source (2-10% US RDA):			
Total Carbohydrates	36g	(over 20% US RDA)	Thiamin	6%	
complex carbs	35g	of Magnesium	30%	Calcium	6%
sugars	1g	A good source (11% US RDA):	Niacin	4%	
Dietary Fiber	4g	-20% US RDA of:	Iron	4%	
Protein	<1g	Vitamin C	15%		

\*Organically Grown in accordance with USDA Organic Youth and Baby Code Section 205.60.

The *factitious* NoKaOi Foods does it again with their proto-type line and packaging for Hawaiian Sunshine Traditional Baby Foods®. Besides cooked taro, there is cassava, yam, mung bean and others. See story on page 5 on how the idea came about. Artwork by Penny Levin.

## TARO-COMMUNITY ACTIONS

### Kahana Valley Swap Land for Service

The Sunday May 2, 1993 Honolulu Advertiser had a story on the longtime residents of Kahana Valley on Windward Oahu. After about 25 years of uncertainty, residents signed 65-year leases with the State for their housing lots. In order to receive the property however, the 31 families agreed to provide 25 hours of volunteer time each month to foster Hawaiian culture in the valley. One of the many activities the people could do was to raise taro. Hats off the Al Rogers and all the people involved in getting this agreement together!

### Extension Agent Retires

Ted Hori, Cooperative Extension Service Agent working with taro farmers on Maui is retiring after many years of service to his community. Thanks Ted for all the hard work!

### West Maui-Molokai Taro Association Folds

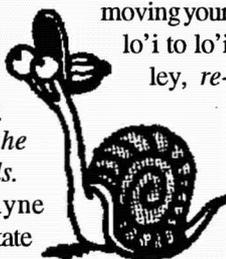
It was reported at the T.A.R.O. meetings at Windward Community College last month that the West Maui-Molokai Taro Association has ceased operations. This is too bad as they had been making progress, thanks in part, to major funding provided by the ANA out of Washington, D.C. While this is unfortunate news, we urge the remaining taro planters from that organization to keep planting and harvesting as there are still markets out there for you. If you need some help with marketing, get a hold of us here at the *Tattler*.

## ESCARGOT HAS GOT TO GO

### Snail Talk

As if we don't have enough problems growing taro with the weather, aphids, crawfish, people stealing taro leaf for luau, the apple snails are *really* becoming a problem. Folks please be careful when you are moving your taro around from lo'i to lo'i and valley to valley, remember only you can prevent the spread of the snails.

From Wayne Kobayashi, at the State



Department of Agriculture; Robert Cowie, of the Bishop Museum; and Nancy Glover, Research Coordinator for the Integrated Farm Development Project (funded by the Agricultural Development in the American Pacific (ADAP) Project), comes this on those slimy pests:

The apple snail (*Pomacea canaliculata*) is the wetland taro grower's latest menace. This aquatic snail has a voracious appetite for taro corms and leaves, and other kinds of wetland crops such as lotus, and possibly watercress and ong choy. This snail reproduces sexually all year round, with more egg production in the hotter summer months than the cooler months. An adult snail lays approximately 200 eggs per clutch, and will lay an egg clutch about every week. Egg clutches are generally laid on taro stalks or tall weeds, but they have also been found 3-5 ft up on trees. Eggs hatch in about 3 weeks. It takes roughly 3-4 months from egg hatching to the adult stage. An adult snail can live 3-4 years. The snails burrow into the mud and will move from one field to another. They are most active at night.

### Apple Snail Control

1. The best control method against snail damage is prevention and eradication by mechanical control. Mechanical control involves collecting and smashing egg clutches. It was suggested to put wooden stakes around or in taro patches for snails to lay eggs on, allowing for easy egg clutch collection. The Department of Agriculture has initiated a program that involves prison inmates, along with taro growers, collecting snails and egg clutches along the perimeter of taro fields. *Emphasize to workers and family members that the apple snail is a pest of taro and should not be spread from one lo'i to another.*

2. Trapping snails has been tried using crab nets, on a very limited basis. Lettuce and ivy gourd (*Coccinella grandis*) have been found to be good baits. However, only 18% of snails were trapped in a preliminary trial. Further testing of this method is needed. Hey, give this a try, 18% less snails is a sizable quantity!

3. Taro growers in Keanae, Maui are trying black ducks as a control against apple snail damage. Ducks are brought into the lo'i before taro planting to eat the snails. The possibility of ducks damaging

taro plants, if left in taro patches after planting, is thought to be most likely. It is suggested that ducks be prevented from entering taro patches by themselves by using fencing. But when watched the ducks should be allowed to roam freely in-between taro patches and in the water canals to eat snails.

4. The Department of Agriculture is working on the registration of copper sulfate to control apple snails—IT IS NOT YET LEGAL TO USE! A 100% snail kill was found with a 5 ppm concentration of copper sulfate in the lo'i for 24-48 hours, but there is a real concern about the toxicity to other organisms. Other chemical controls being considered are ammonia and chlorine.

5. Staff at the Department of Agriculture will be doing an exploratory trip to South America to find a biological control for apple snails. They hope to find something that will eat the snail eggs, but at the same time not be a problem to our ecosystem.

Folks, if the DOA contacts you to help them with their research please kokua. Also, if you have a practice that is working to get rid of these little guys or want help from a prison work crew please call Wayne Kobayashi at the DOA on Oahu at 973-9538 immediately.

## RESEARCH RESULTS

On page 3 & 4 you'll find the final results of a Governor's Agricultural Coordinating Committee (GACC) sponsored project on requirements for fertilization of Chinese taro. While some of this information was presented at a number of conferences and distributed through various channels, these are the concise results. If you have any additional questions or would like to read the studies from which this information is drawn please contact Dwight Sato at 959-9155 on the Big Island. *Note: We do not have this type of specific fertilization information available for wetland taro production.*

## GROWER'S Q & A

We would like to introduce our new-est regular column in the *Taro Tattler*: Grower's Q & A. We welcome questions from everyone- please write to us at

# JUST THE FACTS

AN OVERVIEW OF RESULTS FROM RESEARCH FUNDED BY THE GACC

## Fertilizer Recommendations for Dryland-Grown Chinese Taro<sup>^</sup>

Jim Silva and Dwight Sato

Research over the past few years at the University of Hawaii has yielded the following table of recommendations. However, these are only guidelines and we urge you to try them out on a small plot in order to fine tune them to your taro growing conditions.

	AGE OF TARO							Total	
	At planting	1	2	3 4 (in months)		5	8-9 at harvest		
<b>PLANT APPEARANCE:</b>	Huli 1-2" dia at base	Leaf stalk 1 ft. tall	Leaf stalk 1-2 ft tall	Leaf stalk 2-3 ft tall	Leaf stalk 3-4 ft tall	Leaf stalk 4-5 ft tall	Leaf stalk 2-3 ft tall. Large corm. No. of leaves decreases. Stalk begins to shrink or "neck" at top of corm.		
<b>FERTILIZER SOURCE:</b>	A-1* & TSP	A-1	A-1	A-1	A-1	A-1			
<b>AMOUNTS to APPLY:**</b>									
N lbs/acre	100	100	100	100	100	100		600	
P lbs/acre	500							500	
K lbs/acre	126	126	126	126	126	126		757	
<b>WHERE TO FERTILIZE:</b>	Banded and tilled 6" in furrows		(Tilled between furrows at weeding)						
<b>METHOD OF APPLICATION:</b>	( by hand )								
<b>PLANTING*** DENSITY and YIELD:</b>	14,520 plants/acre (1 x 3 ft spacing)							30,000 lbs/acre	
<b>QUALITY:</b>	Use only disease-free huli.							High quality chip and table taro	
<b>COMMENTS:</b>	Don't plant or fertilize during drought. Apply fertilizer at least 6" from base of plant.								
<b>ADDITIONAL SUPPLEMENTS:</b>	Lime to raise pH to 6.0.								
<b>NOTES:</b>	<sup>^</sup> Based on experiments in high rainfall taro production areas such as the Hamakua Coast on the Big Island. In less wet areas, amount of fertilizer should be reduced. <sup>*</sup> A-1 = 21:0:32; TSP = 0:48:0; in terms of N:P <sub>2</sub> O <sub>5</sub> :K <sub>2</sub> O. <sup>**</sup> Amounts of P and K fertilizer depend on soil analysis for P and K. <sup>***</sup> To grow more potato-sized corms, stocking density should be near 65,000 plants per acre with an optimum nitrogen rate of 850/lbs/acre, yielding some 40,000 lbs/acre. Corm size at this density and N level is about 0.72/lb on average. Note also that higher fertilization increased dry matter levels which led to browner chips. Source Robert Paull, CTAHR, 1992.								

The Governor's Agricultural Coordinating Committee and the Council of Agricultural Product Expansion, 335 Merchant St., Room 210, Honolulu, HI 96813. (808) 586-0186  
 Reference to a company or product name does not imply approval or recommendation of the product by the College of Tropical Agriculture and Human Resources, University of Hawaii or the GACC, State of Hawaii.

### Optimum Fertilization and Liming Practices for Dryland Taro

Leaders: D. Sato & J. Silva  
GACC Project 86-03.  
Project Duration: 8/86 - 6/92

#### References and Expanded Sources:

- Silva, J.A., D. Sato, P.S. Leung, G. Santos, and J. Kuniyoshi. 1990. Response of Chinese Taro (*Colocasia esculenta* (L.) Schott var. "Bun Long") to Nitrogen and Potassium Fertilization. Proceedings: Taking Taro into the 1990's: A Taro Conference. pp. 60-70.
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- Sato, D., J. Silva, and P.S. Leung. 1990. Management Experiments on Chinese Taro on the Island of Hawaii. Proceedings of the Molokai Taro Conference. (In press).
- Paull, R.E. 1991. Taro Corm Growth and Development as Related to Yield, Storability and Chipping Characteristics. Semi-annual Progress Report GACC Contract #91-15.
- Silva, J.A., R. Coltman, R., R. Paull, and A. Arakaki. 1991. Response of Chinese Taro to Nitrogen Fertilization and Plant Population. Proceedings of a Workshop on Taro and Tanager Modeling. (In Press).

(cont)

Grower's Q & A, College of Tropical Agriculture and Human Resources, ADAP/Integrated Farm Development Project, Tropical Energy House, University of Hawaii, Honolulu, HI 96822. Also we encourage you to provide information on your experience with the current question or some other relevant question.

**Q.** Did the Hawaiians have a way of treating or transporting taro *huli* to prevent the spread of disease?

**A.** A good place to read up on traditional Hawaiian methods is *The Hawaiian Planter* (Volume 1, 1940 and Volume 2, 1972) by E.S. Craighill Handy, with Mary Kawena Pukui, published as Bulletins 161 and 233 of the Bishop Museum. The following information is taken from these publications.

Hawaiians understood that "half the secret of healthy taro lies in the selection and handling of the cuttings". In 1857 a Molokai grower gave these directions on how to keep a taro patch healthy in the

Hawaiian newspaper *Ka Hae Hawai'i* (see, they had taro diseases back then too):

If the corm has been cut off from the bottom of the *huli* and the *huli* itself is too small, it is not good for planting. If the taro has rotted and only a third remains good, the *huli* should not be replanted in the patch, for it will rot again and you will not get a good taro. So it is with a *huli* that has blossomed, if it is found on an old parent stalk. The *huli* of wild taro are not so good, nor are those from some other varieties. These are good *huli*, the kind that is called *wae* (selected). This is the term applied to the first [generation of] offshoots of taro irrespective of variety. The old parent stalk is called *muo*. Each variety has a name and the *wae* of each should be planted in the center of the patch and the *muo* along the borders...

The old Hawaiian planter also marked the base of every *huli* from a partially diseased taro with a cross. This was not replanted but was stuck in fresh ground with other diseased cuttings until it was determined that the cutting was free from disease. Hawaiians called the root rot disease *pala* or *palahe* and they believed that it was fostered by exhausted or stale soil. Besides fallowing their *lo'i* for at least a few months between plantings, Hawaiians used to fertilize (composting) their terraces by burying the leaves and branches of *hau* or *kukui* and allowing these to rot thoroughly before planting. The following measures were recommended to Handy by Henry Kauhaaha of Kahakuloa, one of the most experienced planters on Maui at the time (1930's), for freeing a *lo'i* from root rot:

1. Drain and dry the *lo'i* and leave it fallow for one year.
2. Replant with healthy *huli* of different variety and from a different locality. From this planting two crops may be harvested.
3. Repeat No. 1.
4. Repeat No. 2.

The wisdom of these old planters holds still holds true. When cutting *huli* avoid fields with lots of diseased plants and avoid individual plants that have rot, leaf blight and dasheen mosaic virus. Never use *huli* that show signs of rot. This way you will be removing one possible source of infection. Disease can still be carried by

water or borne in the soil. Some people recommend cleaning *huli* of all dead leaves and any roots, dipping (NOT SOAKING) fresh *huli* in a 10% bleach solution (1-1/2 cups bleach to 1 gallon water), changing the solution when it starts to look dirty, and storing the cuttings two to three days to allow them to heal. (See *Taro Tattler Vol 3, No.5 Nov.-Dec. 1991 for more information*). The dipping should be fairly quick as there are reports of lowering the survival rate of *hulis* using bleach. *Hulis* should be stored in a dry, well-ventilated, raised (away from ants that carry disease), cool or partly shaded place. Look for any kind of fungal growth or cotton-like patches on the *huli* before planting and dispose of any diseased plants in a way that bugs or rodents can't get to them.

### TARO REVIVAL

A Taro Action Resource Organization (TARO) meeting was held July 2nd, as part of the Windward Community College Taro Festival. The gathering was attended by 40-50 taro supporters from around the State. The TARO held 4 meetings in 1990 to develop an active network for the cultural appreciation and promotion of taro production, distribution and consumption. Four committees were formed during that year to deal with the issues of 1) developing *huli* banks, 2) launching media appreciation of taro, 3) establishing taro gardens in schools and 4) promoting taro consumption in school lunch programs.

The July 2nd meeting was organized to build upon the first meetings of TARO, and to exchange information on current taro activities throughout the state. In the first hour, participants reported on taro activities by island and discussed taro interests and problems. For further discussion, the group divided up into four focus groups: 1) Feeding Hawaii's People, 2) Restoring Traditional Lo'i, 3) Huli Banks, and 4) Growing Taro.

Major meeting highlights are summarized below. The complete minutes of the meeting are available by writing to Nancy Glover, Integrated Farm Development Project, UH-ADAP, Tropical Energy House, East-West Road, Honolulu, Hawaii 96822.

#### Feeding Hawaii's People

❖ The Hawaiian Diet Nutrition Program is offered at health centers on all islands. The

health centers are having difficulty purchasing the 800 pounds of taro/poi needed every month to provide for program participants. This is a good market opportunity for those who can provide the needed taro—call Helen O’Conner at Waianae Health Center at 696-7081 to see if your supply can meet her demand.

❖ The UH Department of Food Science & Human Nutrition is conducting nutritional analysis of local recipes, including taro recipes. Call Dr. Diane Gans at 956-7021 for more information.

❖ A Taro Patch Party is held twice a month at the Hawaii Nature Centers (HNC) on Maui and Oahu to teach taro production methods and the importance of taro to the Hawaiian culture. Call HNC on Oahu at 955-0100 for times.

❖ Taro Festivals promote the traditions and nutritional value of taro in Hawaii, and are a yearly event on O’ahu and Maui with plans for taro festivals on Kauai in progress.

#### Restoring Traditional Lo’i

❖ Restoring traditional lo’i is an important component of returning to cultural values and revitalizing the *ahupua’a* management systems. The lo’i and the restored fishponds are constant reminders of the Hawaiian cultural values that create sustainable culture, support common sense decision-making and protect the rights of future generations. Group members felt that integrating *ahupua’a* concepts into the educational system is essential.

❖ The Kawainui Marsh Advisory Committee is creating a “for-profit” program which includes growing taro for sale. Technical assistance for taro lo’i restoration is needed, along with increased community involvement. Call Ron Jackson at 261-9733 to get involved.

❖ Ho’okahe Wai Ho’oulu’ina is struggling to keep Ka Papa Lo’i ‘O Kanewai (UH taro patch) open. Call Ron Fenstemacher at 737-5442 to see how you can help.

❖ A Hawaiian Cultural Learning Center is being established in Waipio Valley on the Big Island which includes restoration of traditional lo’i. Call Dorothy Badua at 775-9894 in Waipio.

#### Huli Banks

❖ A need was identified to improve the way planting materials are maintained and distributed. Planting materials are needed for taro variety preservation and for use by taro growers. One way of preserving these plants was to support local botanical gardens and farmers who are willing to preserve this heritage.

❖ Kahana Valley State Park on Oahu plans to make agricultural leases and other incentives available that could support huli banking. Call Al Rogers at 237-8858 to see if you qualify to land.

#### Growing Taro

❖ Securing water rights for taro production is an island-wide goal of wetland taro growers. The Native Hawaiian Advisory Council has information about exercising water rights. Call Dave Martin on Oahu at 261-2121 to get this information.

❖ The Integrated Farm Development Project has been initiated with funding from the Agricultural Development for the American Pacific (ADAP) Project to establish on-farm research projects and produce extension materials on taro production. Call Nancy or Lisa at 956-5267.

#### Future Information Exchange

We hope that TARO meetings will become an integral part of taro festivals on all islands. The next TARO meeting will be held in conjunction with the East Maui Taro Festival in March 1994. We’ll arrange a place to gather the day before the festival to talk story. Watch the *Taro Tattler* for information about the next meeting.

We’d like to express a special mahalo to Roy Fujimoto at Windward Community College for providing travel funding for participants and for all his valuable support in making the TARO meeting a success, to Jim Hollyer for providing mailing labels for the meeting announcements, and to Mitsue Cook-Carlson for planting the idea in our heads to organize a TARO meeting in conjunction with the O’ahu Taro Festival.

*Contributed by Nancy Glover, Research Coordinator for the Integrated Farm Development Project funded by the Agricultural Development in the American Pacific (ADAP) Project (956-5297).*

### THEIR THINKING CAPS ARE ON

In the innovation department, we saw an advertisement in a Hilo paper in April for “taro hash browns” being served at Puueo Poi’s new lunch shop at 321 Punahoa St. Now that’s thinking—hopefully the supply to taro will pick up! We also have seen Puueo Poi’s kulolo and laulau, now that’s product line expansion!

Also we have seen the sides of the green Chinese taro bags being clearly labeled by such shippers as Mauna Kea Agronomics and Hilo Products. Good job!

Taro chip bags are also changing, Granny Goose has a new bag, as well as Yick Lung and Atebara. Right on! Who says that taro products can’t be packaged attractively.

### NEW FROM NoKaOi FOODS

The *factitious* family of Sanderson “Stickey” Poheoheo Jones is at it again. But this time it is Philip “Stickey-boy” Jones who has got the idea. Stickey-boy has just gotten back from school on the Mainland where he received a bachelors degree with a double major in food science and business. While he was there in California he noticed the great number of new immigrants, and being a good reader of the *Tattler* (which has spoken a lot about this niche), he figured there was an opportunity if you could sell something to that huge and growing population. He dug up Vol. 4 No. 2 of the *Tattler* where there was a map of all the countries in which people eat taro. Well he figured that the adults in these nations probably had very different ways of preparing the cooked taro for their consumption, but figured that most children would probably have some sort of cooked mashed taro, but perhaps not as mashed as poi. He went to his nutrition teacher to kick around this idea, and while she thought it was a good idea to pursue, she cautioned him that “people do not live by taro alone.” And then on the way back to his dorm an idea hit him like a ton of bricks: what if the Jones family grew and processed a whole range of ethnic fruit (papaya, guava, banana, star fruit) and vegetables (rice, taro, sweet potato, tapioca, soy, mung, black and long beans, taro leaf, ong choy, squash), which could be processed, stabilized, and put into jars for the children of these growing ethnic populations. He did some looking in the grocery stores in heavy ethnic areas and found that a major baby food distributor has done some work in this area, but that there was really a lot of room for growth.

When he came home last month after graduation, he sat his family down for a show and tell of his idea. That night the concept for **Hawaiian Sunshine® Baby Foods** was born (see page 1). Stickey senior was cautiously optimistic about the idea, but noted that their family name always stood for high quality products, and that if they were going to go into

this venture that the crops had to be grown organically and the processing would be with the highest quality standards. And the rest as they say....is left up to the reader to decide!

### WASTE NOT WANT NOT

One of the topics that is near and dear to our toes and earth these days is composting. Not really a new concept for farmers, but perhaps you may learn a few things from these two books, as well as from the books listed in the next section—we have! So keep your organics to yourself—compost!

**Backyard Composting**, by Harmonious Technologies (H.T.). A small yet informative and big selling booklet on home composting, 96 pages, 1992, \$6.95. Find it in your bookstore or contact H.T. at P.O. Box 1865, Ojai, CA 93024, (800) 345-0096.

**On-Farm Composting Handbook**, by the Northeast Regional Agricultural Extension Service (NRAES). Just about everything a farmer needs to know about larger scale composting efforts. 186 pages, 1992, \$15. Contact NRAES at: Cooperative Extension, 152 Riley-Robb Hall, Ithaca, NY 14853-5701, (607) 255-7654.

### SOURCES AND RESOURCES

**Ke Kia'i** - The Guardian, a newsletter of the Native Hawaiian Advisory Council. Find out what is happening in Hawaiian water rights and other cultural issues. Lots of current taro pictures by Mr. Joe Chang. Write the NHAC at 1088 Bishop St., Honolulu, HI 96813. Phone 523-1445.

**A Child's Organic Garden Guide**, by Lee Fryer and Leigh Bradford. Start the next generation out on the right soil by sharing with them this new book about how to get kids involved in organic gardening. The book is about \$8.00 and can be ordered from Earth Foods Associates, Inc., 11221 Markwood Drive, Wheaton, MD 20902, Tel (301) 649-6212. You don't have children? Well then buy this book and donate it to your favorite school.

**Growing for Market**, by Lynn Byczynski. A monthly newsletter dedicated to helping small gardeners and growers save and make money, or live a sustainable lifestyle. \$24/yr. Fairplain Publications, P.O. Box 365, Auburn, KS 66402.

**Schoolyard Garden Designs**, by the Rural Urban Garden Program. This book is written for teachers who are in urban elementary schools—perhaps your grandchildren are going to an urban school which has no garden?

Send \$10 for this book to Rural Urban Garden Program, 243 Rosedale Street, Rochester, NY 14607, Tel (706) 271-4007.

**Sustainable Harvest and Marketing Rain Forest Products**, by Mark Plotkin and Lisa Famolare. Looking to protect a piece of rain forest and at the same time make some money on some naturally occurring product? Well this book may just give you some clues on how to accomplish both tasks. This 320 page book is \$40 in cloth and \$20 in paperback and can be ordered by calling Island Press at 1-800-828-1302, or by writing them at Box 7, Dept. 51B, Covelo, CA 95428.

**Small Farm Newsletter**, by the Cooperative Extension Office, UC Davis. This nice multipage newsletter gives folks just like yourself information on all types of agricultural topics: marketing, production, research. Write or call the Small Farm Center, University of California, Davis, CA 95616-8699, Tel (916) 757-8910 for ordering information.

**Sell What You Sow! The Grower's Guide to Successful Produce Marketing**. A 30 chapter book that covers all aspects of high-value marketing, from crop selection to market outlets to promotion. \$19.995 + \$2.50 shipping. New World Publishing, 3701 Clair Drive, Carmichael, CA 95608; tel (916) 944-7932.

*See you soon...ed!*

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