



## 2011 Event Itinerary Open for Media

Admittance into each event is free with your assigned press badge. Badges can be picked up at the media table on event day from Fern Gavelek, 808-640-2155.

### 1:30 PM Pork Industry Seminar

Location: Kohala 1 & 2

Geared for culinary students and food industry professionals

Pork producer Lloyd Case joins Tom Asano of Hilo's Kulana Foods and Hilton Waikoloa Village Executive Chef Charles Charbonneau to discuss the traditional cultural protocol and growing commercial use of feral and domestic hog in the Hawai'i food service industry.

### 3 PM Seminar: "How to Cook Grass-Fed Beef 101"

Location: Kohala 3 & 4

This year's staged cooking demonstration headlines two presenters. KTA's Derek Kurisu of TV's "Living in Paradise" and Chef Scott Hiraishi of Sam Choy's Kai Lanai present tips for preparing and using forage-fed beef cuts. Open to the public, ticketed attendees receive take-away recipes. Derek, who founded KTA's locally sourced Mountain Apple Brand, will demonstrate how to prepare Shortribs Delight and bone a chuckroll. Chef Hiraishi will detail how to deliciously use oxtail.

### 5 PM: Agriculture Festival Trade Show, Pre-Taste for VIPs and Media Blessing of Food and Chefs

Location: Grand Ballroom

Wholesale buyers and media have a pre-Taste opportunity to meet the people growing and producing Hawai'i's food. Vendors represent a wide range of products and agricultural enterprise such as coffee, tea, honey, goat cheese, meat, produce, herbs and specialty items. Also at the expo are representatives of various agriculture-related associations and projects. Vendor and educational booths remain open during 6-8 p.m. Taste, with a blessing at 5:45 p.m.

### 6-8 PM: Mealani A Taste of the Hawaiian Range

Location: Grand Ballroom and Lagoon Lanai

35 top chefs dazzle ticketed diners during the Taste "grazing" extravaganza. Taste features heavy sampling of delectable dishes using local grass-fed beef, pork, wild boar, mutton, goat and lamb—plus a bounty of fresh, island-grown fruit and veggies. In addition, attendees talk story with Hawai'i's food producers at gaily-decorated vendor booths.

Mealani's Taste of the Hawaiian Range and Agriculture Festival provides a venue for sustainable agricultural education, encouragement and support of locally produced ag products. The premiere ag-tourism event is a partnership between [CTAHR](#), Hawaii Cattlemen's Association, [Hawaii Cattlemen's Council](#), Kulana Foods and community volunteers. Sponsorship also includes the Hawaii Tourism Authority, the Hawaii County Research and Development, Big Island Resource Conservation & Development, Hawaii Community College Food Service & Culinary Program, Kamehameha Schools, Hawaii Beef Industry Council and KTA Super Stores. The quality and growth of this event are rooted in small business participation, sponsorship and in-kind donations. For more information, visit <http://www.TasteOfTheHawaiianRange.com>.

To access 2011 press releases previously issued, check out the Media Room at <http://tasteofthehawaiianrange.com/media-room/press-releases.html>.



## Taste of the Hawaiian Range 2011 Seminars

---

### 1:30 PM: Pork Industry Seminar

Join a discussion on the traditional cultural protocol and growing commercial use of feral and domestic hog in the Hawai'i food service industry. Panelists include pork producer Lloyd Case; Tom Asano of Hilo's Kulana Foods, a slaughterhouse and meat processing plant; and Hilton Waikoloa Village Executive Chef Charles Charbonneau.

Contact: Marla Fergerstrom, Mealani Research Station, Kamuela  
808-887-6185 • [marlafer@hawaii.edu](mailto:marlafer@hawaii.edu)

---

### 3 PM: "How to Cook Grass-Fed Beef 101"

**Presented By Derek Kurisu, Chef Scott Hiraishi**

The public is invited to learn how to use and prepare 100 percent pasture-raised beef at a 3 p.m. culinary activity: Grass-Fed Beef Cooking 101. This year's seminar has two guest presenters: KTA Super Store's Derek Kurisu of TV's "Living in Paradise" and Chef Scott Hiraishi of Sam Choy's Kai Lanai.

The duo will demonstrate a variety of things. Kurisu will showcase how to use a value cut, chuck roast, to prepare Shortribs Delight. He will also demonstrate how to bone out a chuckroll. Chef Hiraishi will offer his technique for preparing oxtail.

A former journeyman meat cutter, Derek Kurisu is KTA's executive VP and developer of the grocer's Mountain Apple Brand line of over 200 local products. He also serves as host of KTA's "Living in Paradise." The TV show depicts the events, places and people that make Hawai'i Island so special. "Living in Paradise" airs daily on Oceanic Time Warner Cable 27 and includes various cooking segments. For broadcast times, visit <http://www.ktasuperstores.com/living-in-paradise-show.asp>. Check out segments on YouTube: <http://www.youtube.com/user/KTAStores>

Kurisu says, "I am honored to be a part of this event promoting local, grass-fed meats and fresh produce. Supporting local is very important to our economy and lifestyle. It is a part of my goal in making our island and the state the greatest place on Earth and one day having local products available throughout the world."

Contact: Derek Kurisu, KTA Super Stores. Hilo  
808-989-5555 • [Derek\\_kurisu@ktasuperstores.com](mailto:Derek_kurisu@ktasuperstores.com) • <http://www.ktasuperstores.com>



Derek Kurisu

To access 2011 press releases previously issued, check out the Media Room at <http://tasteofthehawaiianrange.com/media-room/press-releases.html>



## 2011 Agricultural Vendors

### Agriculture Vendors

[Adaptations, Inc.](#)  
[Atebara/Hawaii Island Gourmet](#)  
[Big Island Bees](#)  
[Elixir G](#)  
[Glow Hawaii](#)  
[Hamakua Macadamia Nut Co.](#)  
[Hawaii Cattle Producers Coop.](#)  
[Hawaii Coffee Co/Royal Kona](#)  
[HI Dept. Ag Commodities Branch](#)  
[Hawaii Island Goat Dairy](#)  
[Hawaiian Springs](#)  
[Hawaii Tea Society](#)  
[Hualalai Ranch](#)  
[Kaiulani Spices](#)  
[Kalapana Organics](#)  
[Kamehameha Schools](#)  
[Kawamata Farms](#)  
[King Lau Lau Brand Poi](#)  
[The Kona Coffee & Tea](#)  
[Kona Coffee Council](#)  
[KTA/Mountain Apple Brand](#)  
[Kulana Foods](#)  
[Moonstruck Organics](#)  
[Original Hawaiian Chocolate Factory](#)  
[Paradise Meadows](#)  
[Pepsi Beverages Co.](#)  
[Pu'u Wai Ranch](#)  
[Ueshima Coffee Co.](#)  
[Wailea Agricultural Group](#)  
[WOW Farms](#)

### Contact

Maureen/Tane Datta  
Nimr/Shannon Tamimi  
Whendi Grand  
Bill Tocantins  
Olelo pa'a Faith Ogawa  
Leah Mandell  
Betty Spence/Claire Bobo  
Gloria Biven  
Jeri Kahana/Grant Tomita  
Dick Threlfall  
Clarence Sakamoto  
JoAnn Aguirre  
Frank Boteilho  
Kaiulani Cowell  
Jacque Prell  
Les Apoliona  
Raymond Kawamata/Leilyn Koev  
Jim Cain  
Dominic Taylor/Malia Bolton  
Donna Woolley  
Tracey Yamane  
Tom Asano  
BethAnne Webb  
Pam Cooper  
Megan Collins  
Marty Ciez  
Jill Beaton  
Peggy Stevens  
Lesley Hill  
Tricia Hodson



PHOTOS: JEFF IKEDA

To access 2011 press releases previously issued, check out the Media Room at <http://tasteofthehawaiianrange.com/media-room/press-releases.html>



## 2011 Food Buyers

Part of Mealani's Taste of the Hawaiian Range is a trade show that hooks up chef and food buyers with local food producers. It is from 5-6 p.m. during the VIP Pre-Taste. Vendors will also be available to greet buyers and the general public during the 6-8 p.m. Taste. There is no selling of products during Mealani's Taste of the Hawaiian Range and vendor participation is free. Food buyers will be identified with name tags.

<b>Company</b>	<b>Contact</b>
<u><a href="#">Four Seasons Resort Hualalai</a></u>	Matt Scarola
<u><a href="#">Four Seasons Resort Hualalai</a></u>	Paris Decambra
Fukunaga Products	Karen Wakuzawa
Halekulani Hotel	Hugh Wakazawa
<u><a href="#">Hapuna Beach Prince Hotel</a></u>	Scott Rohfeld
Island Lava Java	Jeff Fischer
<u><a href="#">Mauna Kea Beach Hotel</a></u>	Barry Kawamoto
<u><a href="#">Mauna Lani Bay Hotel &amp; Bungalows</a></u>	Virgil Agustin
<u><a href="#">Mauna Lani Bay Hotel &amp; Bungalows</a></u>	John Wills
Paniolo Country Inn	Trish Perreira
Sushi Rock	Peter Pomeranze
The Fairmont Orchid Hawaii	Dylan Borges

PHOTO: FERN GAVELEK



To access 2011 press releases previously issued, check out the Media Room at <http://tasteofthehawaiianrange.com/media-room/press-releases.html>



## 2011 Educational Vendors

### Booth Name

4H

ACF Kona Kohala Chefs Assn

Big Island Resource Conservation & Development

Cho Global Natural Farming

Hawaiian Homelands Farmers Market

Hawaii Organic Farmers Assoc.

Hawai'i Slow Food Convivium

Ka Hana Noe'au

Kona County Farm Bureau

Mala'ai Gardens

Mauna Kea Soil and Water Conservation District

Pacific Biodiesel

Paniolo Preservation Society

Sustainable Island Products

UH College Tropical Ag/Human Resources

UH College Tropical Ag/Human Resources

UH College Tropical Ag/Human Resources

UH Mealani Research Station

Worldwide Farmers Exchange

### Contact

Becky Settlage

Devin Lowder

Kawika Marquez

Mike DuPonte

Glenn Sako

Debbie Ward

Clare Bobo

Bronson Fuertes

Stefanie Delmont

Pattie Cook

Margaret Fowler

Jenna Long

Pattie Cook

Jesse Law

Susan Miyasaka -Ginger

Halina Zaleski - Pork Industry

Ashley Stokes - Livestock

Marla Fergestrom

Ashley Medulan

To access 2011 press releases previously issued, check out the Media Room at <http://tasteofthehawaiianrange.com/media-room/press-releases.html>

PHOTOS: FERN GAVELEK





## 2011 Restaurants and Meat Cut Pairings

Each chef station is issued 100 pounds of meat.

Note: Chef and meat pairings may change up to the event day.

<b>Restaurant</b>	<b>Meat Cut</b>
<a href="#">4Kings Kitchen</a>	Beef Cheek Meat
<a href="#">Aloha Mondays</a>	Beef Flank
<a href="#">Café Pesto - Hilo</a>	Beef Tongue
<a href="#">Café Pesto - Kawaihae</a>	Beef Tripe
<a href="#">Daniel Thiebaut Restaurant</a>	Lamb
<a href="#">Earl's</a>	Beef Bottom Round
<a href="#">Eddie Aikau Restaurant</a>	Beef Clods (Chuck)
<a href="#">Four Seasons Resort Hualalai</a>	Goat
<a href="#">Hapuna Beach Prince Hotel</a>	Beef Skirt
<a href="#">Hawaii Community College - East Hawaii</a>	Kalua Pork
<a href="#">Hilo Bay Café</a>	Beef Top Sirloin
<a href="#">Hilton Waikoloa Village</a>	Lamb
<a href="#">Honolulu Burger Company</a>	Ground Beef
<a href="#">Huggo's</a>	Beef Clods (Chuck)
<a href="#">Hukilau Honolulu</a>	Beef Chuckroll
<a href="#">Kamehameha Schools - Hawaii</a>	Beef Flap Meat
<a href="#">Keauhou Beach Resort</a>	Commercial Pork
<a href="#">Kohala Burger &amp; Taco</a>	Ground Beef
<a href="#">Kuhio Grille</a>	Beef Eye of Round
<a href="#">Mauna Kea Beach Hotel</a>	Feral Pork
<a href="#">Mauna Lani Bay Hotel &amp; Bungalows</a>	Beef Shank
<a href="#">Merriman's Restaurant</a>	Beef Tri-tip
<a href="#">North Hawaii Community Hospital</a>	Beef Chuckroll
<a href="#">Pagoda Restaurant</a>	Beef Top Round
<a href="#">Red Water Cafe</a>	Beef Bottom Round
<a href="#">Robert Wemischner</a>	Beef Brisket
<a href="#">Roy's Waikoloa Bar &amp; Grill</a>	Beef Heart
<a href="#">Sam Choy's Kai Lanai</a>	Beef Oxtail
<a href="#">Sansei Restaurant/Sushi Waikoloa</a>	Mutton
<a href="#">Tommy Bahama - Waikoloa</a>	Beef Top Round
<a href="#">'Umeke Market</a>	Ground Beef
<a href="#">Village Burger</a>	Beef Chuckroll
<a href="#">Waikoloa Beach Marriott</a>	Beef Mt. Oysters
<a href="#">West Hawaii Community College</a>	Beef Sirloin Tip

To access 2011 press releases previously issued, check out the Media Room at <http://tasteofthehawaiianrange.com/media-room/press-releases.html>



## Hawai'i Agriculture Research A Look at CTAHR's Mealani Research Station

Open since the 1960's, the Mealani Research Station is part of the University of Hawai'i at Manoa College of Tropical Agriculture and Human Resources (CTAHR). It's located on the east side of Waimea on Hwy. 19 and investigates and demonstrates products for Hawai'i County farmers and ranchers to use.

**It's where Mealani A Taste of the Hawaiian Range began!**

Today's ag showcase started in 1996 as the Mealani Forage Field Day and A Taste of the Hawaiian Range. During the day, Mealani hosted an on-site Forage Field Day with tours of the forage gardens, educational seminars for ranchers and food producers, plus presentations by top, ag-related speakers, such as Jo Robinson, best-selling author of "Pasture Perfect" and eatwild.com. In the evening, Taste sampling was enjoyed by the public in the Kahilu Town Hall.

### MEALANI FAST FACTS

Contact: Marla Fergerstrom, interim manager, 887-6185

Size: 165 acres utilized for livestock, 15 acres for horticulture, agronomy

Elevation: 2,800 feet

Annual Rainfall: 55-65 inches

Temperatures: 55° minimum and 69° maximum

Current Research Projects:

- Healthy food system products: tea; blueberries; grass-fed beef
- Forage and pasture grasses for grass-finished livestock
- Disease tolerance and resistance evaluation of protea, sweet and grain corn
- Alternative Crops: Peaches, persimmon, Surinam and bing-type Cherries
- Field Education of Culinary Students

(continued)

PHOTO: FERN GAVELEK





**GRASS-FED BEEF:** Started 1995. Evaluate on-site herd to analyze genetics of various breeds of cattle for selective breeding through artificial insemination, utilize ultrasound to examine animals for desired meat cut characteristics (rib-eye), utilize low-stress animal handling techniques, work with meat processors to refine processing and tenderizing techniques. Goal: to produce quality grade, forage-finished beef to market within 18 to 24 months that is raised entirely on grass. Develop grass-fed beef as a niche, high-value product that's free from hormones and antibiotics for the discriminating consumer.

### **Genetic Selective Breeding Achieves Milestone-2011**

A crossbred Angus steer at Mealani recently was harvested at 20 months of age and was graded as a U.S.D.A. Prime carcass—a first for the research station. U.S. Prime is the highest grade of beef and is of limited supply, with the nation's foodservice industry widely using U.S. Choice. The main difference between the two is prime has more intramuscular fat, or marbling. Mealani harvests about 20 grass-fed beef carcasses annually for market, though it maintains a herd of 220 animals. Each year, it selects market animals and keeps about 15 heifers for breeding (cow herd replacements). The rest of the animals are sold to local ranches for finishing or breeding.

**PASTURE ROTATION:** Started 2005. Evaluation trials of intensive grazing techniques using approximately 250 head of cattle to best utilize nutritive values of forage while sustaining paddocks. Research involves daily rotation of separate groups of steers (market animals), heifers (young females) and cow/calves among paddocks so each group of animal is always digesting the same part of the grass stalk. Steers consume the top of the grass, which has the highest protein content, followed by heifers who eat the middle of the stalk and cow/calves, which eat the bottom and get the most fiber. Goal: To utilize forage effectively and to demonstrate the production of healthy, vigorous grass-finished beef on less acreage for efficient land utilization.

**FORAGE SYSTEMS:** Started 1987. Mealani has one of the Pacific basin's largest collections of tropical forage grasses in investigation and demonstration gardens. They include pangola and kikuyu grasses and legume covers. Legumes, such as the perennial peanut and leucaena, fix nitrogen in the soil and help other forages grow. Goal: To make different efficient tropical forages available for ranchers to plant in their pastures.

(continued)

PHOTO: FERN GAVELER





**TEA:** Started 1999. Evaluation trials of one acre of tea containing 10 cultivars, plus 320 different seedlings for possible cultivar development. Research includes ag production techniques, yield studies, quality control and product processing to remove plant bitterness and astringencies. Mealani provides local tea society growers with cuttings, educational workshops, tours of station planting. Goal: to develop unique Hawai'i-grown teas.

**BLUEBERRIES:** Started 2005. Evaluation trials in and out of hot house of 34 warm-clime varieties that don't require a high chill. Research includes ag production, acclimatization to environment, resistances to disease (rust), pruning methods and timing for production in high-value market windows. Goal: to develop blueberries as an alternative crop for farmers.

**ALTERNATIVE CROPS:** Started in 2009, Mealani planted a small arboretum of fruit trees to test varieties requiring a "lesser chill" than the temperate-zoned U.S. Mainland. Different types of peach, Surinam and bing-type cherries, plus persimmon are under observation. Goal: To develop alternative fruit crops.

**FIELD EDUCATION OF CULINARY STUDENTS:** Initiated in 2010, Mealani invites college and high school culinary students and instructors to learn about its research products—especially grass-fed beef. At field station visits, future chefs meet the individuals involved in raising the cattle and view production practices. The visits encourage interaction and foster understanding between future chefs and food producers. The vision of this program has several goals:

- To educate chefs about what effort goes into the product and its benefits, so they use it.
- To provide chefs with the opportunity to communicate with food producers so they better understand production challenges.
- To provide food producers with the opportunity to communicate with those who use their product so they comprehend culinary expectations. It's found that producers can do a better job if they have a relationship with the buyer.
- Expand program so future chefs visit private ranches, food producers and food handlers.

**OTHER STATIONS:** Mealani is one of CTAHR's five Big Isle research stations managed by Marla Fergerstrom, ag research technician. The others are in Hamakua, the Lalamilo section of Waimea, Kainaliu and Capt. Cook. Each location has its own micro-climate and projects, such as evaluation of tropical orchard crops in Kona and koa forestry trials on the Hamakua Coast. Located on the dry side of Waimea, the 17-acre Lalamilo Station works closely with area farmers to address pest and disease problems and help with varietal development. The Big Island also has CTAHR research stations in Waiakea, Volcano and Malama-Ki.

**CTAHR:** Established in 1907 as the College of Agriculture and Mechanic Arts, the College of Tropical Agriculture and Human Resources is the founding college of the University of Hawai'i. CTAHR is an intergral part of UH's Carnegie I Research Institution designation and is federally mandated to fulfill UH's threefold land grant mission of instruction, scientific research and outreach. CTHAR'S many programs cover a wide range of services and offerings: 4-H Youth; ag diagnostic service; aquaculture; alternative crops; disease management; floriculture; forestry; Hawaiian Homelands; insect pests and invasive species management; healthy families; livestock; pasture and animal waste management; ornamentals and urban horticulture; tropical fruits, nuts and coffee; vegetables and water quality. For more info, visit [www.ctahr.hawaii.edu](http://www.ctahr.hawaii.edu).



PHOTO: FERN GAVELEK

To access 2011 press releases previously issued, check out the Media Room at <http://tasteofthehawaiianrange.com/media-room/press-releases.html>



## Where to Get Grass-Fed Beef on Hawai'i Island

By Mealani's Taste of the Hawaiian Range

Handy Alphabetized List of Retailers and Restaurants 2011

Retailers are listed in gold.

Info is subject to change. Last Updated 9-17-2011

---

### EAST SIDE

---

#### Honoka'a-Hamakua

CC Jon's Snack In Shoppe, Honoka'a-775-0414

JJ's Country Market, Honoka'a-775-7744

Malama Market, Honoka'a-775-0631

Tex Drive In, Honoka'a-775-0598

#### Hilo

Bueno Burrito-930-6565

Café Pesto-969-4858

Don's Grill-935-9099

Hilo Bay Café-935-4939

Hilo Hawaiian Hotel's Queen Court-935-9361

Island Naturals Market & Deli-935-5533

Keaukaha Market-935-5535

KTA Super Stores: Puainako St.-  
935-3731, Keawe St.-935-3731

Kuhio Grille-959-2336

Kumyo's Okazuya-933-1335

Mino's Restaurant-981-5700

Nori's Saimin & Snacks-935-9133

Sack 'n Save-935-3113

Verna's Drive In-935-2776

#### East Hawai'i-South

Da Store, Hawaiian Beaches  
(Pahoa)-965-8192

Foodland, Kea'au-966-9316

Island Naturals Market & Deli,  
Pahoa-965-8322

J Hara Store, Kuristown-966-5462

KOA Shop Kaffee, Mountain View-968-1129

Kaleo's Restaurant, Pahoa-965-5600

Malama Market, Pahoa-965-2105

Pahoa Cash & Carry-965-8216

Verna's, Kea'au-966-9288

Verna's Too, Mountain View-968-8774

Volcano Store-967-7210

#### Ka'u

Island Market, Na'alehu-929-7527

Ocean View Market, Ocean View-  
929-9843

To access 2011 press releases previously issued, check out the Media Room at <http://tasteofthehawaiianrange.com/media-room/press-releases.html>

(continued)



**Where to Get Grass-Fed  
Beef on Hawai'i Island**

**WEST SIDE**

---

**North Kohala/Kawaihae**

- Kahua Ranch-882-7954
- Kohala Burger & Taco, Kawaihae Shopping Center-880-1923
- M. Nakahara Store, Hawi-889-6359
- Takata Store, Hawi-889-5261
- Zest Restaurant, Hawi-889-1188

**Waimea**

- Daniel Thiebaut Restaurant-887-2123
- Healthways II-885-6775
- Huli Sue's BBQ & Grill-885-6268
- KTA Super Store-885-8866
- Mauna Lani Bay Hotel & Bungalows-885-6655
- Merriman's-885-6822
- Paniolo Country Inn-885-4377
- Red Water Café-885-9299
- Village Burger-885-7319

**Kohala Coast/Waikoloa Village**

- Buzz's Sand Trap, Waikoloa Beach Resort-886-8797
- Eddie Aikau Restaurant & Surf Museum, Waikoloa Kings' Shops-886-8433
- Foodland Farms, Shops at Mauna Lani-887-6101
- Four Seasons Resort Hualalai-325-8000
- Island Gourmet Market, Waikoloa Queens' MarketPlace-886-3577
- Merriman's Market Café, Waikoloa Kings' Shops-886-1700
- Napua at Mauna Lani Beach Club-885-5910
- Roy's Waikoloa Bar & Grill, Waikoloa Kings' Shops-886-4321
- Tommy's Bahama Restaurant & Bar, Mauna Lani Resort-881-8686
- Waikoloa Village Market-883-1088

**Kona**

- Annie's Island Fresh Burgers, Kainaliu-324-6000
- Choice Mart Super Market, Captain Cook-323-3994
- Harbor House, Honokohau Marina-326-4166
- Holuakoa Café, Holualoa-322-2233
- Humpy's Big Island Ale House, Kailua-Kona-324-2337
- Island Lava Java Bistro & Grill, Kailua-Kona-327-2161
- Island Naturals Market & Deli: Kailua-Kona-326-1122, Kainaliu-930-7550
- Keauhou Beach Resort-332-3441
- Kona Natural Foods, Kailua-Kona-329-2296
- KTA Super Stores: Kailua-Kona-329-1677, Keauhou-322-2311
- Mi's Italian Bistro, Captain Cook-323-3880
- Oshima Brothers Store, Kainaliu-322-3844
- Sam Choy's Kai Lanai, Keauhou-333-3434
- Tex Drive In, Kailua-Kona-327-1777
- Ultimate Burger, Kailua-Kona-329-2326
- Vista Restaurant at Kona Country Club, Keauhou-322-3700



### **TO PURCHASE BEEF IN BULK**

Hawaii Beef Producers, Pa'auilo-776-1109 or JJ's Country Market, Honoka'a-775-7744

Kahua Ranch, North Kohala-882-4646

Kulana Foods, Hilo-959-9144

To Locate Hawaii Ranchers Hawaiian Red Veal-885-5599

### **Where to Get Grass-Fed Beef on Hawai'i Island**

#### **ISLAND CATERERS USING GRASS-FED BEEF**

Chef Kanoa Miura, <http://www.alohamondays.com>

Chef Devin Lowder, <http://www.makaliicatering.com/>

Chef Olelo pa'a Faith Ogawa, <http://www.glowhawaii.com/>

Sodexo at University of Hawai'i Hilo, 808-974-7303

#### **TIPS FOR PURCHASING BIG ISLE GRASS-FED BEEF**

- The Difference in Meat Cuts:

<http://www.tasteofthehawaiianrange.com/blog/index.php/2010/06/page/2/>

- Dry-Aged or Wet-Aged?:

<http://www.tasteofthehawaiianrange.com/blog/index.php/2010/08/page/2/>

- Purchasing Meat in Bulk:

<http://www.tasteofthehawaiianrange.com/blog/index.php/2010/07/>

#### **SAVE THE DATE**

9.30.2011 for the 2011 Mealani's Taste of the Hawaiian Range: <http://tasteofthehawaiianrange.com/>