mark your calendar for the 2004 Mealani “A Taste of the Hawaiian Range” Food Festival. This year, the Taste is a feature attraction of Hilton Waikoloa Village’s month-long “Return to Paradise” celebration.

Come on Friday to watch as local celebrity, resort, and restaurant chefs invent mouth-watering dishes that showcase the best Hawaiian agricultural products and the best culinary talents of the Pacific Rim.

Featured chefs will create extraordinary dishes using locally grown range-fed meats including beef, lamb, pork, mutton, local sausages, buffalo, pasture poultry, and goat, complemented by fresh Big Island vegetables. Also on the menu are decadent desserts ranging from malasadas (Portuguese doughnuts) to exotic treats featuring original Hawaiian chocolate and succulent local fruits.

Stay on Saturday for the final event of the 2004 Return to Paradise Concert Series, an exclusive performance by Cecilio Rodriguez and Henry Kapono with special guests Kalapana. The festivities will delight food fans and music lovers alike. Join in on the fun and ono-licious range cuisine.

VISION AND MISSION STATEMENT
To provide an educational venue to encourage and support local production of agricultural products through social, cultural, and scientific exchanges featuring a diverse array of talents brought together for the purpose of developing an ethos of compatibility, tranquility, and sustainability with this land we co-inhabit.
History of the Taste...

A Taste of the Hawaiian Range
This food festival originated in the small ranching community of Kamuela. Since its humble beginning in 1996, this event has grown in popularity each year. Now one of Hawaii’s premier feasts, the Taste has matured into an ag-tourism event.

Community “Ownership”
Community involvement and support make the Taste happen. The quality and growth of this event are rooted in small-business participation, sponsorship, and in-kind donations. The Taste is an opportunity for all to get involved in cultivating community.

Giving Back to the Community
The food festival is not a fund-raising event, but rather a promotion of Hawaii and Big Island agriculture. A portion of the proceeds from the event are circulated back to the community in support of youth education in culinary and livestock production programs. We have supported the American Culinary Federation Conference, the Kona-Kohala Chef de Cuisine organization, demonstration research projects in pasture management and production, and rancher outreach education at the College of Tropical Agriculture and Human Resources’ (CTAHR) Mealani Forage Field Day program.

Who should attend?
- Chefs
- Restaurateurs
- Business persons
- Tourists
- Aficionados of locally grown products
- Anyone looking for great food, a good time, and a good deal

Where: Hilton Waikoloa Village®
Grand Ballroom
Kohala Coast, Big Island of Hawaii

When: September 24, 2004
6–8 p.m.

Cost: $25 pre-sale / $40 at the door
Tickets are limited, so get them early.

For ticket information contact:
UHM Cooperative Extension Service
Phone: (808) 322-4892
or visit us online at:
www.ctahr.hawaii.edu/forages/taste_of_hawaiian_range_04.html

The Mealani “A Taste of the Hawaiian Range” Festival is more than just forage-finished meats, talented chefs, and great food—it is an expression of the Big Island’s agriculture and the pride of its people. The hard work of the CTAHR faculty involved in this event and their collaborators in the Big Island livestock and resort industries has created a unique opportunity to fulfill the college’s vision of strengthening the communities we serve.