



2016 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.

1:00 PM Beef Carcass Butchering and Product Valuation

Location: Kohala Ballrooms 1 & 2

Dr. Dale Woerner & Dr. Keith Belk of Colorado State University

This free, hands-on, educational presentation illustrates and describes how a half-beef carcass is butchered into products while the characteristic of each product is shared. The demonstration instructs future chefs and food service personnel how to best utilize the whole carcass of pasture-raised cattle. In addition, the presentation is of value to the home cook wanting to learn about meat cuts.

Dr. Belk is the Monfort Endowed Chair in Meat Science at the Center for Meat Safety & Quality, and has been a buyer for Safeway and the Colorado State Meat Extension Specialist. An associate professor, Dr. Woerner is an expert in fresh meat quality, pre-harvest management of beef for quality meat production, meat cookery, instrument assessment of meat products, fresh meat shelflife and innovative carcass fabrication.

3:00 PM Cooking Pasture-Raised Beef 101

Location: Kohala Ballrooms 3-4

Chefs J Schoonover and Kevin Hanney

12th Ave Grill and Kokohead Café-Island Style Brunch House



O'ahu chefs Kevin Hanney and Jason "J" Schoonover team up to instruct the 2016 edition of Taste's how-to demonstration preparing short ribs and tongue; both chefs regularly include pasture-raised beef in their menus.

A native of upstate New York, Chef Hanney's dedication to local ingredients was instilled at Wild Wind Farms, often known as one of the original farm-to-table, organic farms. Hanney's 35 years of experience include stints in the Mediterranean and operating a successful film catering company before opening his first brick and mortar restaurant in Kaimuki. He is committed to sustainable practices and supporting local food producers.



Before leading 12th Ave Grill to five Hale Aina Awards, Chef J served as executive sous chef at Roy's on O'ahu. He honed his culinary skills at international events cooking side-by-side with celebrated culinarians Tetsuya Wakuda and Nobu Matsuhisa. Chef J moved to O'ahu as a boy of 7 and attended the culinary program at Kapiolani Community College.

5:30 PM Media Entry Only for Taste Gala

Location: Grand Ballroom and Lagoon Lanai

Opportune time to take photos, plus interview chefs and exhibitors

To access 2016 press releases previously issued, check out the Media Room at the Media Room at <http://tasteofthehawaiianrange.com/media-room/press-releases.html>. Follow Taste of the Hawaiian Range on Facebook and Twitter, #TasteHI.

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2016 Event Itinerary Open for Media (continued)

6:00-8:00 PM Mealani's A Taste of the Hawaiian Range

Location: Grand Ballroom and Lagoon Lanai

Over 30 top chefs dazzle ticketed diners during a “grazing” extravaganza. Culinary stations feature heavy sampling of dishes using local pasture-raised beef, pork, wild boar, mutton, goat and lamb—plus a bounty of fresh, island-grown fruit and veggies. Each culinary station has signage naming the restaurant and assigned meat cut.

A total of 30 exhibitors—food producers and educational displays—offer samplings and/or info on agriculture-related topics.

A 20th Anniversary Cookbooklet is available for attendees while they last.

Mealani's Taste of the Hawaiian Range and Agriculture Festival provides a venue for sustainable agricultural education, plus encouragement and support of locally produced ag products. It is supported by the College of Agriculture, Forestry & Natural Resource Management, University of Hawai'i at Hilo; College of Tropical Agriculture and Human Resources, University of Hawai'i at Manōa County of Hawai'i Department of Environmental Management; County of Hawai'i Department of Research & Development; Edible Hawaiian Islands; Fern Gavelek Communications; Hafner Creative Communications; Hawai'i Community College; Hawaii Beef Producers; Hawaii Cattlemen's Association; Hawai'i Cattlemen's Council; Hawai'i Farm & Food; HAWAII Magazine; Hilton Waikoloa Village; Kamehameha Schools Land Asset Division; Kamuela Grown; KTA SuperStores; Kulana Foods; and Pacific Media Group - KBIG, KAPA, The Beat; West Hawaii Today and Hawaii Tribune Herald.

The quality and growth of this event are rooted in business participation, sponsorship and in-kind donations. For more information, visit www.TasteoftheHawaiianRange.com.

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2016 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.

Note: Booth Participants
May Change

RESTAURANT

MEAT CUT

12th Ave Grill

Beef Tongue

Blue Dragon

Kalua Pork

Daylight Mind – Waikoloa

Beef Clod / Cross Rib

Earl's Waimea

Beef Heart

Hapuna Beach Prince Hotel

Beef Tri Tip

Hawaii Community College - East Hawaii*

Beef Tripe

Hawaii Community College - West Hawaii*

Island Lamb

Hilton Waikoloa Village

Beef Top Round

Hyatt Regency Waikiki Beach

Beef Chuckroll

Ippy's Hawaiian BBQ

Feral Pork

Kohala Burger & Taco

Island Lamb

Kuhio Grille

Beef Bottom Round

Mai Grille

Beef Mt. Oysters

Mauna Kea Beach Hotel

Island Goat

Mauna Lani Bay Hotel & Bungalows

Beef Skirt Meat

Merriman's Waimea

Commercial Pork

Monstera Noodles & Sushi Bar

Beef Chuckroll

Roy's Waikoloa Bar & Grill

Beef Top Round

Sam Choy's Kai Lanai

Beef Eye Of Round

Sansei Seafood Restaurant & Sushi Bar

Beef Oxtail

Sheraton Kona Resort & Spa at Keauhou Bay

Feral Pork

The Feeding Leaf

Beef Flank

The Fish Hopper

Ground Beef

Tiki's Grill & Bar

Beef Boneless Shortrib

Tommy Bahama Mauna Lani Restaurant & Bar

Beef Top Sirloin

Tropics Ale House

Beef Sirloin Tip

Noodle Club Waimea

Beef Shank

Waikoloa Beach Marriott Resort & Spa

Mutton

Waipio Cook House

Beef Boneless Brisket

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* Student stations: Hawai'i Community College (HawCC) in both Kona and Hilo



2016 Exhibitors: Product Booths/Educational Displays

Note: Booth Participants May Change



- [Adopt A Beehive w/Alan Wong](#)
- [Beyond Organic Consulting](#)
- [Big Island Bees](#)
- [Edible Hawaiian Islands Magazine](#)
- [Farm Works Hawai'i](#)
- [Hawaii County Environmental Mgt.](#)
- [Hawai'i Island Food Basket](#)
- [Hawaiian Springs](#)
- [Hawaii Beef Industry Council](#)
- [Hawaii Green Earth](#)
- [Hawaii Lassi](#)
- [Honolulu Coffee](#)
- [Kamehameha Schools Land Assets Div.](#)
- [Kamuela Grown](#)
- [King Lau Lau](#)
- [KTA Super Stores/Meadow Gold Dairy](#)
- [Kulana Foods](#)
- [Mauna Kea Tea](#)
- [Orchid Isle Traders](#)
- [Paradise Hawaii Balsamics](#)
- [Pepsi Beverage Company](#)
- [Punachicks Farm](#)
- [Rapid 'Ohi'a Death](#)
- [Royal Kona Coffee](#)
- [Slow Foods Hawai'i](#)
- [Spicy Ninja Sauce](#)
- [Sugai Products](#)
- [Sustainable Island Products](#)
- [UH Manoa College of Trop Ag & Human Resources](#)
- [UH College of Trop Ag & Human Resources](#)
- [UH-Hilo College of Continuing Ed & Service](#)
- [UH-Hilo College of Ag, Forestry, Natural Resource Mgt.](#)
- [UH-Hilo College of Ag, Forestry, Natural Resource Mgt.](#)
- [UH-Manoa College of Trop Ag & Human Resources](#)
- [UH-Manoa College of Trop Ag & Human Resources](#)
- [UH-Manoa College of Trop Ag & Human Resources](#)
- [USDA-Farm Service Agency](#)
- [USDA-Natural Resources Conservation Service](#)
- [USDA-Soil & Water Conservation District](#)
- [Waimea Butcher Shop](#)
- [Display](#)
- [Display](#)
- [Honey sampling](#)
- [Display](#)
- [Display](#)
- [Display](#)
- [Display](#)
- [Artesian water sampling](#)
- [Interactive display](#)
- [Display](#)
- [Yogurt drink sampling](#)
- [Kona coffee, iced tea sampling](#)
- [Display](#)
- [Fresh produce display](#)
- [Poi, kulio'o sampling](#)
- [Mt. Apple Brand milk](#)
- [Mt. Apple Brand pipikaula poke sampling](#)
- [Green tea sampling](#)
- [Display](#)
- [Vinegar sampling](#)
- [Soft drink sampling](#)
- [Display](#)
- [Informational handouts](#)
- [Kona coffee, iced tea sampling](#)
- [Display](#)
- [Sauce sampling](#)
- [Kona coffee sampling](#)
- [Display](#)
- [Soil, master gardeners display](#)
- [Veterinary Extension display](#)
- [Food preservation display](#)
- [Display](#)
- [Zero waste display](#)
- [Display](#)
- [4H display](#)
- [Sweet potato display](#)
- [Display](#)
- [Display](#)
- [Display](#)
- [Display](#)

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2016 Taste Supporters

College of Tropical Agriculture and Human Resources, University of Hawai'i at Manōa

College of Agriculture, Forestry & Natural Resource Management, University of Hawai'i at Hilo

County of Hawai'i Department of Research & Development

County of Hawai'i Department of Environmental Management

Edible Hawaiian Islands magazine

Hawai'i Community College

Hawai'i Cattlemen's Council

Hawaii Cattlemen's Association

Hawaii Beef Producers

Hawaii Farm & Food magazine

HAWAII Magazine

Kamehameha Schools Land Asset Division

Kamuela Grown

Kulana Foods

KTA Super Stores

Hilton Waikoloa Village

Fern Gavelek Communications

Hafner Creative Communications

Pacific Media Group - KBIG, KAPA, The Beat

West Hawaii Today and Hawaii Tribune Herald

2016 Meat Producers

Beef

Clarence Rapozo Ranch

Egami Ranch

Kahua Ranch

KK Ranch

Kuahiwi Ranch

Mealani Research Station

Palani Ranch

Parker Ranch

Paniolo Cattle Company

Ponoholo Ranch

Mutton/Lamb

Kahua Ranch

Goat

Double D Ranch

Pork

Hawaiian Hogs

Kuahiwi Ranch

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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, Hawai'i Island, on Hwy. 19 and investigates and demonstrates products for island 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.

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
- Artificial insemination/cow breeding with UH Animal Science or Pre-Veterinary students

OVERVIEW of MEALANI'S RESEARCH PROJECTS

GRASS-FED BEEF—Started 1996. 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.

In 2011, a crossbred Angus steer at Mealani 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 maintains a herd of about 220 animals. Each year, it selects herd replacements (heifer and bulls), project animals (grass-finishing steers and heifers) and any remaining surplus animals are offered for sale in the annual livestock sale in November.

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Grass-fed animals at Mealani Research Station (below)





Started 2011, Mealani provides Animal Science and Pre-Veterinary students attending UH Manoa and UH-Hilo hands-on experience in the breeding of the cow herd. Under the instruction of Dr. Ashley Stokes, the sessions cover beef cattle reproduction, genetics, semen handling and performing artificial insemination.

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.

YEAR-LONG PASTURE TRIALS FOR GRASS-FED BEEF—Started 2015—Year-long grass-fed beef trials are underway involving three different controlled pasturing systems for 36 animals. According to Mealani Farm Manager Marla Fegerstrom, the goal of the project is to “study stocking density on pasture and its effect on animal performance and carcass quality.” The study determines the rotation of the animals by the measurement of forage available for the animals to consume under the trial’s conditions. The trials began January 2015 with 12 market animals per treatment group. These animals will be slaughtered at the end of the 12-month period and their carcasses analyzed for quality. “The trial will continue for the next few years so we will have several years of data,” shares Fegerstrom. “Carcasses from the harvested animals will be evaluated. Data collected will include weight, quality grade and at a later date, shear testing, which is a measure of tenderness.

Typically, cattle at Mealani are raised using an intensive grazing technique that involves daily rotation of separate groups of steers (market animals), heifers (young females) and mama cows/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 to help the animal put on the most weight, followed by heifers that eat the middle of the stalk and cow/calves that consume the bottom and get the most fiber. Mealani manages a herd of 150 animals on about 145 acres this way, which allows the maximum use of a consistent type of forage for the grazing animals.

In the new trials, there are 36 animals split among three “treatments” that each offer a different controlled pasturing technique. One puts 12 animals in six acres to graze continually only in that acreage. The second treatment puts 12 animals in an acre-and-a-half pen and they’re moved based on the available forage during the grazing period in that area to where forage is available. The third treatment splits six acres into one-acre pens and 12 cattle are rotated in the same manner as the second group. The trial involves steers and heifers.

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. Mealani is experimenting with a new variety of grass in its forage garden—Stylo. Planted in March 2012, it’s a nitrogen-fixing forage that animals can graze. Fegerstrom says it is drought-tolerant, can thrive in poor soil types and has been used as animal feed that has been “cut and fed.”

In 2015, Mealani recently completed a cover crop project to evaluate different plant species that can be used by farmers to prevent erosion and improve soil fertility in our tropical climate. The
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project involved two trial treatments—till or no till—using the same seed selection of lablab, hairy vetch, rye grass, velvet bean, radish, soybean and cow pea. “For the till treatment, we mowed the crop and left the plant material to degrade in the plots, including the roots,” details Fergerstrom. “In the no-till treatment, the crop was allowed to continue growing.” Soil samples were taken prior to the start of the project and at its completion. However, results aren’t yet available. Goal: To make different efficient tropical forages available for ranchers to plant in their pastures.

PRODUCTION OF BIO-CONTROL MOTHS—Started 2013. Mealani is cage-rearing *Secusio extensa* (Arctiidae) for fireweed suppression and control in pastures.

Since the inception of this effort, Mealani has distributed over 2,000 caterpillar larvae. Fireweed is an invasive plant toxic to cattle and horses. In partnership with the Hawai’i Dept. of Agriculture (HDOA), Mealani raises the moth larvae until they are a half-inch or more in length for distribution to ranchers. The larvae voraciously consume the leaves, buds and bark specifically of fireweed

Secusio extensa moth



plants, which is estimated to have taken over more than 850,000 acres of pastureland, mainly on Hawai’i Island and Maui. The statewide Hawai’i Cattlemen’s Council has agreed that bio-control is the only feasible, long-term option for control of fireweed. The Council funded the first exploratory trips by HDOA entomologists to southern Africa and Madagascar to search for an insect or disease that could safely control fireweed. The state approved release of the moth in 2010, with federal approval finalized in 2012. While this bio-control doesn’t eliminate fireweed, Fergerstrom says it makes the plant weak. After six months of production, Mealani has released thousands of larvae to ranchers. Distribution of the insect is done by UH’s Kamuela Cooperative Extension Office, 887-

6183, or contact Mealani for more info, 887-6185.

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, harvest yield studies, quality control and product processing to remove plant bitterness and astringencies. Mealani provides local tea society growers with cuttings, educational workshops and tours of station planting. In 2013, CTAHR started offering Tea 101 workshops at Mealani to teach the steps of growing and hand-processing Hawaii-grown tea. Tea propagation workshops were added in 2014. Led by CTAHR Extension Economist Stuart Nakamoto and UH extension agent Randy Hamasaki, classes are geared to existing tea growers and those interested in growing and producing tea as a business. Future sessions are planned for homeowners, hobbyists and tea enthusiasts. For info, 887-6183. 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 en-



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Non-dormancy blueberries

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.

Cultivation efforts for tropical peaches were stepped up in 2014 with trials on four varieties: Tropic Snow, Tropic Sweet, Tropic Beauty and Tropic Prime. Trials are in progress at Mealani and other locations via cooperative volunteers. Mealani offered workshops on tree care that included pruning for better fruit set and techniques for achieving larger fruit size production. Goal: to get a marketable peach grown in Hawai'i

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 integral 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. CTAHR'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.



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Where to Get Pasture-Raised Beef on Hawai'i Island: Retailers, Restaurants and Resorts

By Mealani's Taste of the Hawaiian Range

Retailers are listed in gold.

Info is subject to change. This list is alphabetized and divided into geographic areas for convenience. Check with resorts for specific restaurants serving pasture-raised beef. This list was compiled by contacting those listed—however, some locations may have been inadvertently missed. To have your biz put on this list, kindly email ferng@hawaii.rr.com. Updated 7.2016. Mahalo!

EAST SIDE

Honoka'a-Hamakua

Grandma's Kitchen, Honoka'a-775-9943

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

Tex Drive In, Honoka'a-775-0598

The Landing, Honoka'a-775-0888

Hilo

Blane's Drive Inn-Downtown-969-9494

Blane's Drive Inn-Industrial-935-2259

Café Pesto-969-6640

Don's Grill-935-9099

Hilo Bay Café-935-4939

Hilo Hawaiian Hotel-935-9361

Island Naturals Market & Deli-935-5533

KTA Super Stores: Puainako St.- 959-9111,
Keawe St.-935-3751

Naung Mai Thai Kitchen-934-7540

New Saigon Restaurant-935-4564

East Hawai'i-South

Blane's Drive Inn, Kea'au-982-9800

Eagles Lighthouse Café, Volcano Village-985-8587

Foodland, Kea'au-966-9316

Island Naturals Market & Deli,
Pahoa-965-8322

J Hara Store, Kuristown-966-5462

Kaimu Korner Store, Pahoa-965-6259

Kaleo's Restaurant, Pahoa-965-5600

Kandi's Drive Inn-959-8461

Kilauea General Store, Volcano-967-7555

Kilauea Lodge, Volcano Village-967-7366

Kum Yo's Okazuya-933-1335

Malama Market, Pahoa-965-2105

Orchidland General Store, Kea'au-966-6711

Restaurant Osaka-961-6699

Sombat's Fresh Thai Cuisine, Waikua Kai Shopping Plaza-969-9336

Volcano House Rim Restaurant, HVN Park-441-7750

Volcano Store, Volcano Village-967-7210

Ka'au

Mehe's Ka'au Bar & Grill, Ocean View-929-7200

Ocean View Market, Ocean View-929-8800

Shaka Restaurant & Bar, Na'alehu-929-7404

WikiWiki Mart, Na'alehu-929-7135

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Where to Get Pasture-Raised Beef on Hawai'i Island

WEST SIDE

North Kohala/Kawaihae

Bamboo Restaurant, Hawi-889-5555

Big Island Brewhaus, Waimea-887-1717

Blue Dragoon, Kawaihae-882-7771

Café Pesto, Kawaihae-882-1071

Figs Mix Plate, Kapa'au-889-1989

Hawai'i Island Retreat, Kapa'au-889-6336

Kahua Ranch, North Kohala-882-4646

Kohala Burger & Taco, Kawaihae Shopping Center-880-1923

M. Nakahara Store, Hawi-889-6359

Minnie's 'Ohana Lim Style, Kapa'au-889-5288

Sushi Rock, Hawi-889-5900

Takata Store, Hawi-889-5261

Waimea

Dano-o's Dönor-938-9978

Healthways II, Parker Ranch Center-885-6775

KTA Super Store-885-8866

Merriman's-885-6822

Noodle Club, Parker Ranch Center-885-8825

Paniolo Country Inn-885-4377

The Fish & The Hog Market Cafe-885-6268

Village Burger, Parker Ranch Center-885-7319

Kohala Coast/Waikoloa Village

Daylight Mind Coffee Company Waikoloa, Queens' MarketPlace-339-7824

The Fairmont Orchid, Hawai'i, Kohala Coast-885-2000

Foodland Farms, Shops at Mauna Lani-887-6101

Hapuna Beach Prince Hotel, Kohala Coast-880-1111

Island Lava Java, Waikoloa Highlands Center, Waikoloa Village-769-5202

Lava Lava Beach Club, 'Anaeho'omalu Bay, 769-5282

Mauna Kea Beach Hotel, Kohala Coast, 882-7222

Pueo's Osteria, Waikoloa Village-339-7566

Roy's Waikoloa Bar & Grill, Waikoloa Kings' Shops-886-4321

Tommy's Bahama Restaurant & Bar, Shops at Mauna Lani-881-8686

Waikoloa Village Market, Waikoloa Highlands Center-883-1088

Kona

Annie's Island Fresh Burgers, Kainaliu-324-6000

Aukule Supply Company, Keauhou Bay-498-4987

Choice Mart Super Market, Captain Cook-323-3994

Daylight Mind Coffee Co., Waterfront Row, Kailua-Kona-329-7824

Harbor House, Honokohau Marina-326-4166

Holuakoa Café, Holualoa-322-2233

Island Lava Java, Kailua-Kona-327-2161

Keoki's Roadside Café, Captain Cook-328-2259

Kona Brew Pub, Kailua-Kona-334-2739

Korner Pocket Bar & Grill, Kealakekua-322-2994

Island Naturals Market & Deli: Kailua-Kona-326-1122, Kainaliu-930-7550

KTA Super Stores: Kailua-Kona-329-1677, Keauhou-322-2311

Mi's Waterfront Bistro, Waterfront Row, Kailua-Kona-329-3880

Ocean Sports Bar & Grill, Coconut Grove Mkt., Kailua-Kona-327-9494

Sam Choy's Kai Lanai, Keauhou Shopping Center-333-3434

Sandy's Drive In, Kainaliu-322-2161

Ultimate Burger, Kailua-Kona-329-2326

Umeke's Fishmarket Bar & Grill, Kailua-Kona-238-0571

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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

TASTE OF THE HAWAIIAN RANGE TIPS FOR PURCHASING BIG ISLE PASTURE-RAISED BEEF:

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