

# Pa‘akai Around the Island of Hawai‘i

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# Types of Salt Ponds

<u>Hawaiian</u>	<u>English</u>	<u>Description</u>
Kāheka	Salt pan	Naturally formed in pahoehoe
Loko Pa'akai	Salt pool	Man-made with cement from coral
Loko I'a	Fish pond	Man made



<http://www.examiner.com/article/traditional-salt-making-at-salt-pond-beach>



# Background

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## Process:

- Two techniques: Natural by waves and man fill kāheka with water
- Wait for salt crystals to form
- Harvest with opihi shells or by hand
- Lay out in sun to complete evaporation process.



## Protocols:

- Respect for the area
- Good behavior
- Oli (chant) or take a moment
- Give back



# Research Questions



Does each district on the Island of Hawai'i have a wahi hana pa'akai (place of salt ponds)?

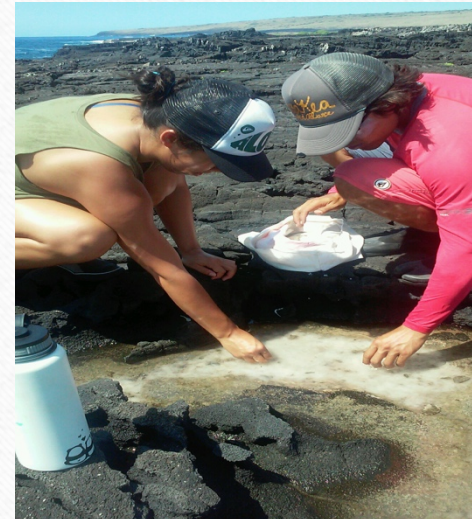
- Locations-Island scale



# Research Questions

Why is salt an important resource in Hawai'i?

1. Preservation
2. Survival





# Research Questions

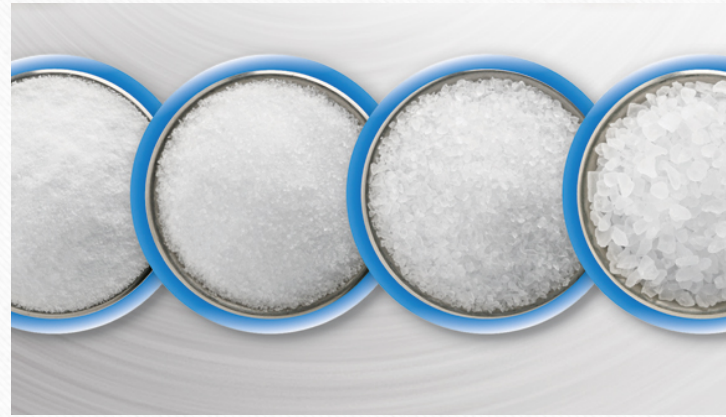


How has the practice of salt harvesting changed?

1. Methods-Harvesting techniques
2. Family tradition vs. New tradition



# Research Questions



Can people who have a strong connection with salt and the ocean identify the difference of salt.

1. Taste test

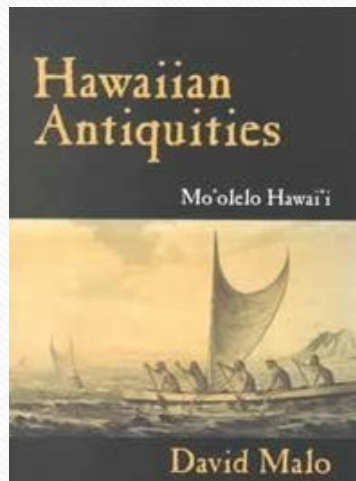
<http://www.savoryspiceshop.com/spices/sltredalae.html>

<http://paleoleap.com/salt-and-a-paleo-diet/>

<http://www.pureoceansalt.com>



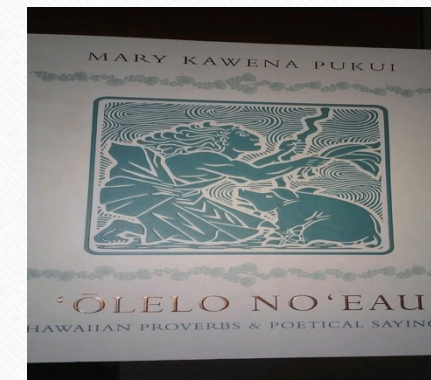
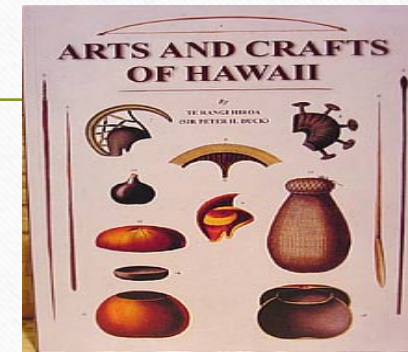
# Literature



**Key Words:**  
Pa'akai, Salt ponds, Salt pans,  
Hawaiian salt and Salt in Hawai'i



**WILSON OKAMOTO  
CORPORATION**





# Coastal Observers

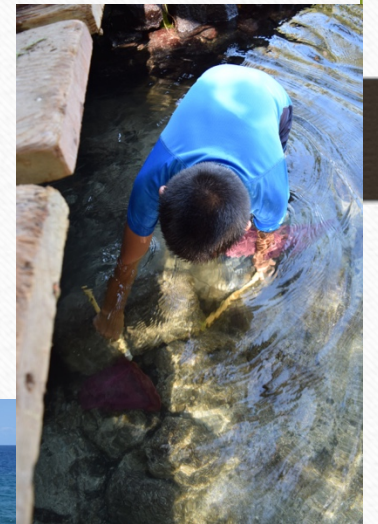
## 1. Interviewed Coastline Observers

- Salt gatherers
- Lawai'a

## 2. Discussed background, locations, importance, and change in cultural practice

## 3. Maps to draw salt locations

## 4. Salt taste survey





# Salt Survey

- Separated into 2 categories
- Given three different salt to taste
- Kaloko, Hanapepe, Otec, Kalaemano, and Ka'u
- Asked to identify and describe taste





# Literature Results

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- Cultural assessments (15)
- Cultural books (3)
- Websites (2)
- Mo'olelo of salt harvesting





# Interview Results

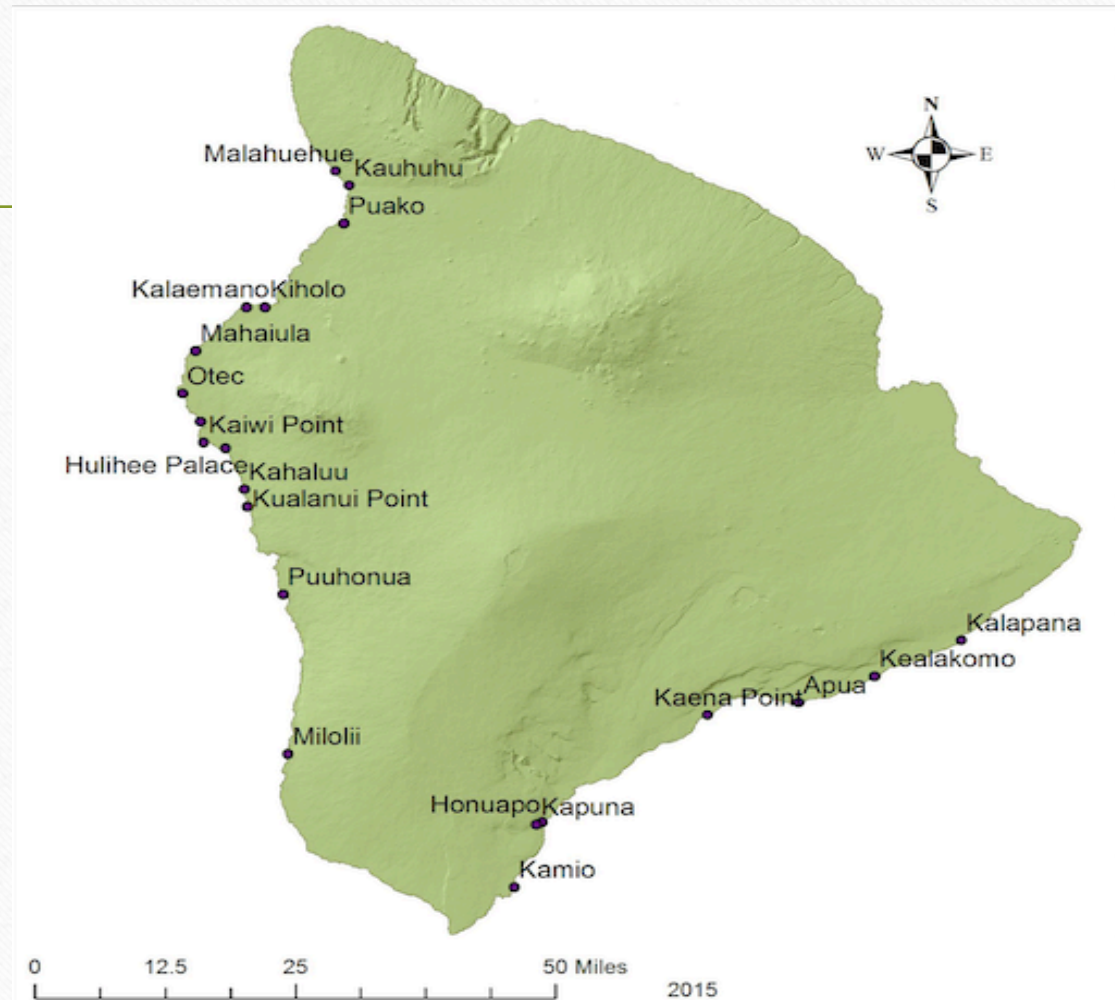
- 9 interviews
- 3 face interviews and 6 phone/email interviews
- Discussions ranged from 30min to 2hrs
- 4 of my interviews were with males and 5 with females



<http://hawaiiantimemachine.blogspot.com/2011/05/mid-19th-century-mealtimes-these-were.html>  
<http://www.nakahumokuhawaii.org/blog/>



# Map





# Salt Taste Survey

Participant	Salt 1 (Kaloko)	Salt 2 (Hanapepe)	Salt 3 (Own salt or Otec)
Expert 1 (salt gather)	<b>Identity:</b> Kaloko <b>Description:</b> Very sharp, sharper than the first salt. The taste of the salt was clean.	<b>Identity:</b> Hanapepe <b>Description:</b> Mild and have no bite to it. There is a slow transition to tasting the saltiness because of the alaea.	Kalaemano Salt <b>Identity:</b> Kalaemano <b>Description:</b> Very strong and very salty.
Expert 2 (fisherman)	<b>Identity:</b> Kaloko <b>Description:</b> Taste fine like a snow cone and not as salty	<b>Identity:</b> Hanapepe <b>Description:</b> Taste not like normal salt but with a lot of flavors	Kona Sea Salt (Otec) <b>Identity:</b> Otec <b>Description:</b> Taste like rock salt
Expert 3 (salt gather)	<b>Identity:</b> Kaloko <b>Description:</b> Big chunks of salt that crumbled easily and had a strong bridal taste	<b>Identity:</b> Hanapepe <b>Description:</b> Very flavorful that hits different sections of the mouth	Ka'u Salt <b>Identity:</b> Ka'u <b>Description:</b> Really sharp and strong taste that had a hard texture.

Participant	Salt 1 (Kaloko)	Salt 2 (Hanapepe)	Salt 3 (Otec)
Random 1	<b>Identity:</b> Otec <b>Description:</b> Taste like table salt that melts in mouth	<b>Identity:</b> Kaloko <b>Description:</b> Taste super salty.	<b>Identity:</b> Hanapepe <b>Description:</b> Taste super intense taste that was overwhelming.
Random 2	<b>Identity:</b> Otec <b>Description:</b> Fine salt and not very crunchy.	<b>Identity:</b> Hanapepe <b>Description:</b> Taste was clean but with a lot of taste	<b>Identity:</b> Kaloko <b>Description:</b> Taste really salty
Random 3	<b>Identity:</b> Otec <b>Description:</b> Clean and pure salt that just tasted like straight salt.	<b>Identity:</b> Kaloko <b>Description:</b> It had an ocean taste	<b>Identity:</b> Hanapepe <b>Description:</b> It had a woody taste, with more ground or dirt taste and not as salty



# Discussion

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- Literature- There are very limited literature resources and maps that share about salt ponds locations and protocols
- Interview- Many of the interviewees have deep connections to the cultural practice and strongly feel that salt was a resource that has help keep their families alive
- Survey- People who spend a majority of their life's works along the coastline show a strong connection to the land



# Discussion

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## Lessons learned-

- Salt has a greater value than many of us expect
- There are many techniques of harvesting salt for different areas
- Fisherman were not the only people who valued salt

## Next step

- Expand on project
- Deeper research on areas with difficult shoreline access



“

E ‘ai i kekahi, e kapi kekahi.

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Olelo No‘eau #252

Eat some, salt some

Meaning: You eat some now and save some for another time.





# Acknowledgments

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- Mahalo to Noelani Puniwai
- Mahalo to salt survey participants
- Mahalo to the kūpuna and other interviewees
- Mahalo to PIPES
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