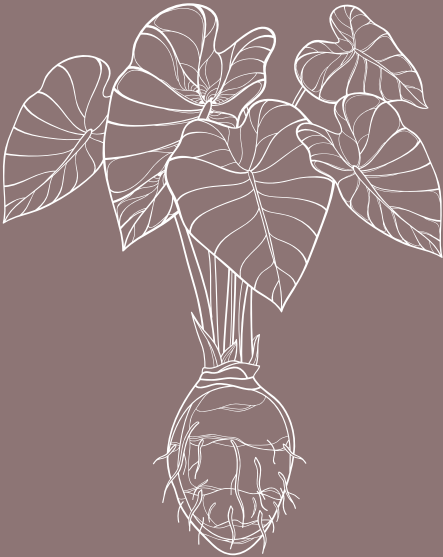


Kalo 101



In Native Hawaiian tradition, Papa (Earth Mother) and Wākea (Sky Father) had a daughter named Ho'ohōkūkalani. When her first pregnancy ended in miscarriage, her stillborn fetus was buried. The next morning, a plant never seen before had sprouted from the grave. This was the first taro plant. Ho'ohōkūkalani's next pregnancy was successful. The baby, who was named Hāloa, was the first Hawaiian man.

Source: "Native Voices"
U.S. National Library of Medicine



There were once over 300 varieties of kalo cultivated in Hawai'i

Every part is edible except the fine lateral roots on the corm



Calcium oxalates must be thoroughly cooked out

HAWAIIAN VOCABULARY



Lo'i - aquaculture system



Kalo - corm of taro



Kānaka - Hawaiian native



Keiki - child



Kūpuna - elder



Makua - parent



'Ohana - family



Hā - leaf stalk



Huli - cutting/start



'o - flesh of corm



Kōhina - top of corm



Lepo - soil



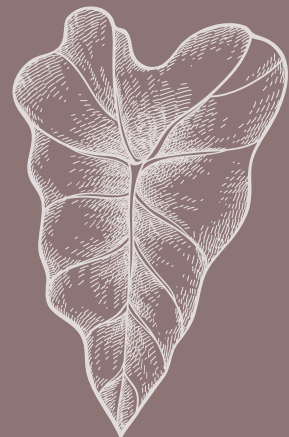
Lū'au - leaf



'Ohā - bud of corm

HOW TO PROPAGATE

1. Strip off outer leaves
2. Find the apex - where new leaf is going to come out - and cut above it
3. Cut below kohina, making sure to leave plenty 'oha
4. Plant the huli
 - To grow large kalo corms: cut close to kohina and face the point of the huli towards rising sun
 - To grow lots of keiki and propagate 'oha: leave more of the kohina on and face the bend towards setting sun
5. Harvest after 9-12 months



TRADITIONAL DISHES



LauLau



Poi



Hāhā stew



Pa'i'ai