

FOOD
WINE
TRAVEL

EWWT *Magazine*

THE OFFICIAL IFWTTWA MAGAZINE

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the ABC issue

letter from the editor



It's the end of July, and I can tell you that between the pandemic and everything else going on in the world and my life, I am tired and anxious to travel again. I imagine that most of you feel the same way.

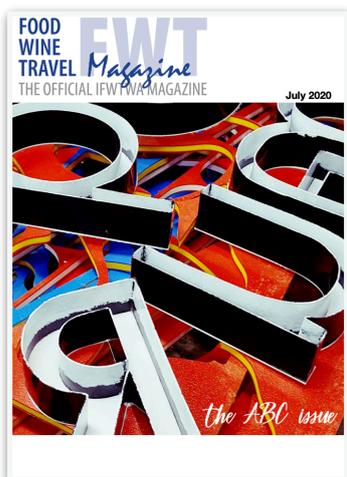
Since most of us will not be traveling in the near future, I thought it might be fun to ask our writers to come up with a letter-related food, wine, or travel item to share with you. I'm hoping that it will inspire you to check out a variety of places, foods, and wines that you might not otherwise think about.

Let us introduce you to a number of different wines from around the world and to foods that will make your mouth water. Of course, we will take you to places in Canada, the US, Spain, France, and Africa. We'll show you that xenophilia is the antidote to some of the distrust in the world, introduce you to a James Beard Award-winning chef, and tell you where you can find some natural healing vortexes in the desert southwest. We even have some ideas if you are still quarantining or socially distancing during this difficult time.

I do hope that by the time our next issue comes out in September that we will be able to start planning travel again. Until then, stay safe.

Cheers!

Christine Cutler
Executive Editor



On the cover:
Old neon letters
Photo courtesy of
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Contributing Writers/Photographers

Debra Dunning Brouillette	Christine Cutler
MaryRose Denton	MaryAnn Desantis
Diane Dobry	Robin Dohrn-Simpson
Mary Farah	Joeann Fosslund
Betsi Hill	M'Liss Hinshaw
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Cori Solomon	Lori Sweet

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Magazine Layout & Design

Christine Cutler

Contact

Editor: chris@fwtmagazine.com
IFWTWA: admin@ifwtwa.org
Marketing: marketing@fwtmagazine.com
Visit our website: fwtmagazine.com

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HALE

HALE MEANS HOME

By Joeann Fossland

Hale is the Hawaiian word for home.

The traditional Hawaiian hale was a thatched dwelling made from sustainable materials. Long wooden poles, often olonā wood, were notched and tied with string or rope. Sweet scented pili grass most often was used for the thatching, although sometimes Lauhala (Pandanus leaves) or ti leaf bundles called pe'a were used. The bundles of grass were then overlapped from bottom to top with the only opening being the door.

Through the years, the meaning of hale has been expanded to refer to be general term for a home. You'll see the term used as part of the name of a residence or other lodging. The boutique Bed and Breakfast, Hale 'Oahu, is an example of this usage.

A modern day hale experience existed at the historic Kona Village Resort. A favorite retreat of Steve Jobs and other celebrities, this idyllic resort offered 125 individual hales spread over 81 acres on the west shore of the island of Hawaii. Sadly, It was destroyed in the 2011 tsunami. Now owned by Kennedy Wilson and being developed by Rosewood Resorts, it is scheduled to reopen in 2022 with 150 gorgeous standalone hales.

Think of a hale as the original tiny home!

