



## Hawaii Tasting Tours

### Ho'okipa: The Pineapple, Hawaii's symbol of Hospitality



**MAUI: Pineapple Mike** –Hawaii Tasting Tours and Pineapple Mike have partnered to offer guests a special package of Maui Gold pineapples, the sign for hospitality in Hawaii, and to keep the delicious part of the aloha spirit alive when they return home.

Pineapple Mike, renowned horticulturist who also teaches at the Smithsonian in Washington, is located in the lobby near Colonnade Cafe at the Westin Maui at 2365 Ka'anapali Parkway. He is there 6 days a week, Monday to Saturday from 6 am-11:30 am and sells pineapples, vanilla and coconuts you can decorate and ship to friends.

Let Pineapple Mike know that you are a guest from Hawaii Tasting Tours and he'll set up a special package for you filled with a surprise aloha. He will box up and wrap the pineapples and is airline approved. Some airlines do charge for extra packages, so ask Mike about it. Just be sure to have your address and flight number ready for him!

Contact Pineapple Mike at 808-870-1104 for more information. **Note** orders must be placed day prior to departure and costs around \$15 for a box of 3 large or 4 small Maui Gold pineapples.

How to cut up pineapple: <http://www.foodland.com/video/pineapple-cutting-tips>

**What a ripe pineapple looks like:** 1<sup>st</sup> pic: notice the brown flaky 'eyes', top should still be green with browning edges and there should be a sweet aroma. Always check the bottom and ensure there is no mold. This pineapple should be eaten right away. Note that pineapples don't ripen or get sweeter after being picked like bananas. 2<sup>nd</sup> pic: What a growing pineapple looks like. (18 months to gestate)

