

Remembering Diamond Head, Remembering Hawai'i

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A Cookbook Memoir of Hawai'i and Its Foods 1st Place Winner of Writer's Digest International Competition!

Remembering Diamond Head, Remembering Hawai'i, featuring 250 Island recipes, many of them "heart-friendly," traces the evolution of Hawaiian food from the "fish and poi" of Polynesian natives to the multicultural hybrids that make up the best of today's Island cooking.

Each chapter of the book, from pu-pu to haupia—appetizers to desserts—and interesting sidebars on every page, instruct the cook on everything from locating and selecting ingredients to the preparation and preservation of them: "When is a mango ripe? How do you peel it?" "Ginger in gin?" And answers to other provocative questions that you didn't know you needed answers to. Plus a complete luau menu.

Written with good humor and clear instructions, this cookbook weaves memoir, family history, and restaurant anecdotes to celebrate the rich Hawaiian-American experience.

"I was seven years old when my folks got this crazy idea to open a restaurant. That may not sound so crazy but they were both in graduate school at the time and had four kids!" Co-author Lisa Gaynier explains her love of food and her reason, years later, for dropping out of graduate school to become a restaurateur. In so doing, she continued her family's odyssey into the culinary world. Leaving their beloved Hawai'i for school and career, the Parola family brought their foods with them, and broadened the palates of scores of mainlanders. From a makeshift counter in front of the summer theater in the heart of the Midwest, to an upscale Pacific Rim inspired café in Ann Arbor, Michigan, mother and daughter explored their roots and their creativity. "

Email Diamondhawaii3@aol.com for an autographed copy!!

Praise for Remembering Diamond Head, Remembering Hawai'i Dear Shirley and Lisa, Many years ago, I was in Hawaii and found your cookbook Remembering Diamond Head, Remembering Hawaii. Each time I use your cookbook, which is often, I think to myself that I need to write and tell you how much pleasure, compliments and memories your cookbook has brought me and my family over the years. Let me start off by saying that my Mother passed away in October 1999. (The same year your book was published). She and my Dad grew up on Maui and moved to Anchorage, Alaska in 1957. I was born in 1959 and some of my fondest memories are all the wonderful foods my Mom cooked while I was growing up. Each time we visited Hawaii, I would devour the food like I would never get it again. I guess I always thought that I would inherit her way of cooking so I didn't really keep track of how she put it all together. It was always just there! Imagine my disappointment when she passed away and I couldn't locate some of my favorite recipes and I couldn't seem to duplicate what she had done. When I came across your cookbook, I couldn't believe what I was seeing. It was like having my Mom back in the kitchen. Not only were the stories interesting and detailed so I had the history, but the ingredients were the basic ingredients she used which made the flavor authentic. My cookbook is stained and dog eared from so much use. I can't tell you how many times over the years that I think that I need to write you to tell you how much I appreciate the work that went into your cookbook. Now, not only can the flavors I remember as a child be passed on to my children, my daughter is passing on the ono food to her children. So, from the bottom of my heart, Thank You. You really don't know how much joy you have brought me through your book. Not to mention, my friends in Anchorage think I am a good cook; they always think that I have gone to so much work when I make Japanese/Hawaiian food. I'll continue to let them think that! Now that I have found you, I think I will get your cookbook for my family members for Christmas. I noticed through your website that I can get autographed copies. How should I go about doing that? Sincerely, Lyann (Miyamoto) Lloyd Anchorage, A ps my kalua pig is in the oven cooking now...it smells wonderful!

The Authors:

