
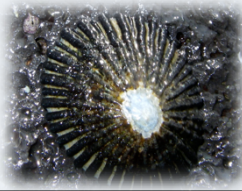







# ‘Ike anei ‘oe i nā mea ma ke kahakai?

*Do you know what you’ll find at the beach?*

Ki’i	Inoa & cool fact	Helu	Latitu	Lonikū
	<b>Hala</b> Ripening fruit marked a time to harvest wana.			
		Observation:		
	<b>‘Opihi</b> Did you know that they have gills.			
		Observation:		
	<b>Pipipi</b> Endemic snails that graze actively at night.			
		Observation:		
	<b>Pūpū Kōlea</b> Eaten but not commonly.			
		Observation:		
	<b>Limu ‘Aki’aki</b> Edible – chopped fine and cooked in imu w/ meat.			
		Observation:		
	<b>Unauna</b> Are crustaceans that live in snail shells.			
		Observation:		
	<b>Leho</b> Used to make a luhe’e or squid lure.			
		Observation:		

Make a match!
Known as a Famine food. Little meat for The work involved
Associated with Puna, Hawaii
Eaten by turtles
Largest variety can reach 12 inches in length.
Makaiauli ‘Ālinalina Kō’ele
Used as ornaments and currency
Not a common Food source But can be Eaten.