STAGES OF KU`I KALO

POHOLE/OHOLE - PEEL OFF THE SKIN WITH HANDS

`IHI - SCRAPE UNTIL SMOOTH

NAHĀ - TO SMASH OR BREAK

MOKUMOKU - ISLANDS

The stage of ku`i where one first smashes the corm of the kalo and it breaks into large pieces.

The next stage of ku`i where the kalo has been pounded into many smaller pieces, or islands.

PA`IPA`I - SLAP

PILI - STICK TOGETHER OR ADHERE

The stage of ku`i where one gathers the “islands” all together with the hands, and pounds them until they stick to each other.

The stage when the different small pieces are starting to stick to each other, and the many pieces are unifying to a single slab.

PA`I`AI - UNDILUTED POUNDLED KALO, THICK AND SOLID

WALI - SMOOTH

The stage where there is little to no lumps left. The pa`i`ai is a thick, solid slab ready to be transported.

The pa`i`ai or poi is smooth and `ono to eat!
STAGES OF KU‘I KALO

CLEANING
- Pohole/Ohole - peel off the skin with hands
- ‘Ihi - scrape until smooth

KU‘I KALO
- Nahā - to smash or break
  - The stage of ku‘i where one first smashes the corm of the kalo and it breaks into large pieces.
- Mokumoku - islands
  - The next stage of ku‘i where the kalo has been pounded into many smaller pieces, or islands.
- Pa’ipa’i - slap
  - The stage of ku‘i where one gathers the “islands” all together with the hands, and pounds them until they stick to each other.
- Pili - stick together or adhere
  - The stage when the different small pieces are starting to stick to each other, and the many pieces are unifying to a single slab.
- Pa‘i ‘ai - undiluted pounded kalo, thick and solid
  - The stage where there is little to no lumps left. The pa‘i ‘ai is a thick, solid slab ready to be transported and then perhaps later watered down to one’s preference.
- Wali - smooth
  - The pa‘i ‘ai or poi is smooth and ‘ono to eat!

VOCABULARY
- Pōhaku (ku‘i ‘ai) - stone
- Papa (ku‘i ‘ai) - board
- Wai - water
- Kalo - taro
- ‘Ai - food (kalo that has been pounded)
- Ku‘i - to strike; pound
- ‘Ānai - to scrape (the way one can get the pu‘upu‘u out of the pa‘i ‘ai by pounding them out with the pōhaku, held by both hands, in a sliding motion)
- Kūpele - to fold over; to flip; to knead (as of the action the hand does in flipping over and kneading the pa‘i ‘ai to evenly ku‘i all areas so it is palupalu, soft)
- Hamohamo - to rub (as of water onto the pa‘i ‘ai or papa)
- Pa‘i - to slap (as of water onto the bottom of the pōhaku before you pound)
- Pu‘upu‘u - lumps, bumps
- I’a - fish (a metaphoric and comedic term for the pu‘upu‘u)
- Palupalu - soft
- Pi/Pi Pi Wai - to sprinkle water
- Ho‘opalupalu - to soften
- Ho‘opili ‘ole - to prevent adhesion/sticking (as in sliding the fingers under the pa‘i ‘ai to move it forward and putting water on the board to prevent the pa‘i ‘ai from sticking to the board.)
- Ho‘owali - to make smooth