

# HO'I I KA PILINA KAI

Nā i'a i 'ike 'ia ma ka 'ae kai: Fish seen at the waters edge.

'A'ama

Ha'u'ke'u'ke

Hāwa'e

'Ina

Kūpe'e

Leho

Limu

Manini

'Opihi

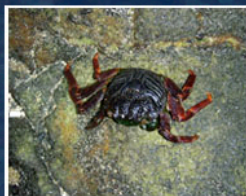
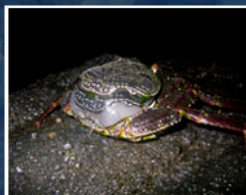
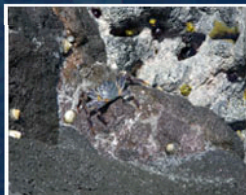
Pāo'o

Pipipi

Pūnohu

Pūpū Kōlea

Wana



## 'A'ama



### " 'A'ama kua lenalena "

Crab with a yellow back. A swift, strong warrior.

'A'ama are found along most rocky shores. They are usually black camouflaging themselves on the black rocks they're found on. In other areas where rocks are not black, 'a'ama will match themselves to that background. As they grow in size, 'a'ama can turn reddish/yellowish in color.

**COOL FACT:** Why are the shed 'a'ama shells red? All crabs are reddish in color but 'a'ama have a living cell called chromatophores which aid in camouflaging. When they shed their shell, the chromatophores are no longer alive and the red or true color is seen. It is said that 'a'ama will shed it's shell on the days close to a full moon.

Harvesting for 'a'ama were good on the moon phases Hilo (1st night of the new moon), Kūkolu (5th day of the lunar month), and Maui (29th day of the lunar month). Harvesting was not good on the moon phase Mōhalu (12th day of the lunar month).

There are various ways to harvest 'a'ama. Āhele were used during the day. The āhele were poles with a V at the tip. A thin line stretched across the V would hook the eyes of the 'a'ama. Another method used more commonly today is lamalama or fishing at night with a light. The light will blind and stun the crab enabling you to get close enough to catch with your hand.

'A'ama have many functions. It is a food source eaten raw and is a common dish at parties. 'A'ama are used as bait in palu (chum) or in pieces on a hook. 'A'ama were also used in medicine and ceremony. 'A'ama means to loosen and is used in closing protocol.

'A'ama have eggs and are reproducing during early Summer through early Fall. Unfortunately there is a high demand for them during these months due to graduation parties.

