

The West at its best

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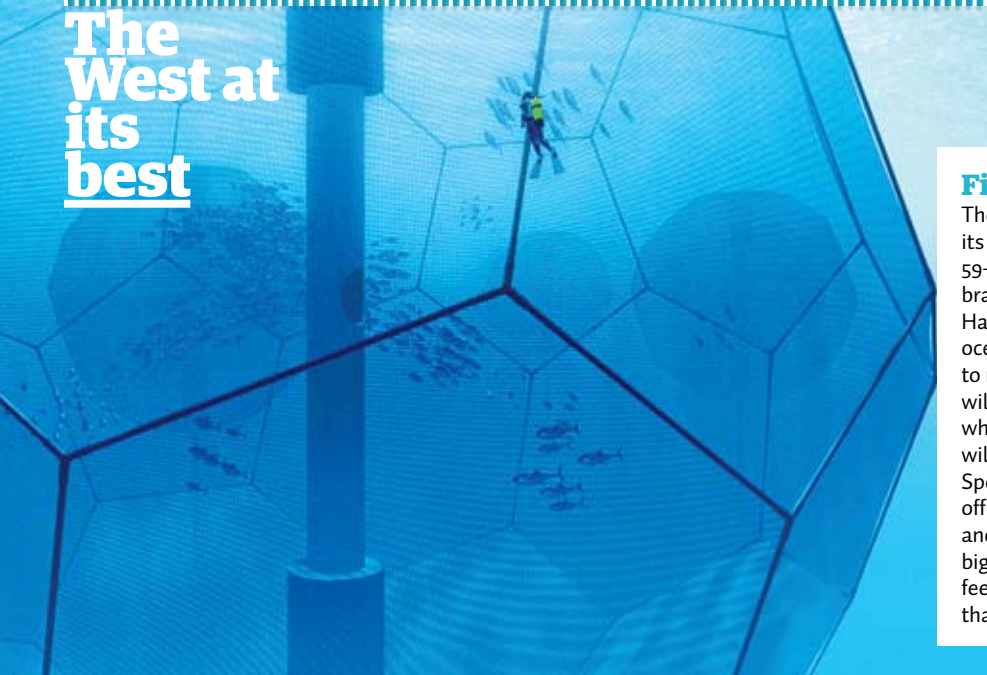
Sunset staffers' 20 seaside finds; dock-to-fork eateries; seaweed-based beauty

Cliff driving

We all know the thrill of an empty beach or never-ending view. In that spirit, we offer the Honoapi'ilani Highway on Maui's northwest shore: This 8-mile stretch of road, going north from Kapalua to the postage stamp-size town of Kahakuloa Village, feels like a wild, forgotten coast. Expect hairpin turns and single lanes. (Yes, it's wild.)

SHELLY STRAZIS

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Fish farm 2.0

The next wave of aquaculture is on its way: tuna farms located in huge, 59-yard-wide pods in the Pacific. The brainchild of Bill Spencer, CEO of Hawaii Oceanic Technology, these ocean spheres will be large enough to raise tuna humanely; the spheres will use thrusters to remain stable while free-floating, and the currents will cycle away fish waste naturally. Spencer's launch is planned for 2011 off the coast of Hawaii's Big Island, and he hopes to breed 6,000 tons of bigeye tuna a year from algae-based feed. For an overfished species, that's good news. hioceanictech.com

What's next

Coastal innovations that are on our sonar now



Program to watch

At two markets in the Portland area, choosing low-mercury, sustainable albacore is as easy as scanning a package. A kiosk screen lets you "meet" the Oregon fisherman who hooked it and tells you where your fish was caught and why it's a smart choice. We hope this project, by Pacific Fish Trax, catches on. pacificfishtrax.org; *New Seasons Arbor Lodge* (503/467-4777) and *Cedar Hills* (503/641-4181).



Dock-to-fork dinners

More kitchens are cutting out the middlemen by buying fish directly from boats, which means more money for fishermen and a fresher catch for you. Here are some pearls.

Go Fish

The little blue shed on False Creek in Vancouver, B.C. (above right), serves up divine scallop sandwiches, salmon tacos, and fish and chips. \$; closed Mon; 604/730-5040.



Local Ocean Seafoods

At this Newport, Oregon, restaurant, the catch comes from the owners' boats or straight from the pier. Eat in or get Dungeness crab to go. \$\$; 541/574-7959.

Your dinner table

Cooking at home? The Institute for Fisheries Resources website (ifrfish.org) lists California fishermen who sell directly to the public, as well as dock-to-fork restaurants statewide.

Taking the salt cure Sea Flora, in Sooke, on Vancouver Island, B.C., is the first seaweed skin-care line to get USDA organic certification. What's in it for you? More vitamins, minerals, and antioxidants in each of its luscious scrubs and wraps—organic processes mean more good stuff gets in the final product. *Body-wrap set* (at right), \$54; sea-flora.com



CLOCKWISE FROM TOP LEFT: HAWAII OCEANIC TECHNOLOGY, INC. (ARTIST'S RENDERING), JEFFERY CROSS, JANIS NICOLAY, JEFFERY CROSS