OUR MISSION

To provide the freshest, highest quality products to our customers.

HOW DID YOU HEAR ABOUT GOFARM HAWAI'I?

Jennifer: “While I was pregnant with my oldest daughter Sera, I was obsessed about knowing where my food came from and figuring out a way to produce my own food. So I googled how to become a farmer in Hawaii and how to get farmland in Hawaii and GoFarm popped up. I instantly signed up for AgCurious at Windward Community College, and we were so lucky to have been accepted out of the vast number of applicants!”

WHAT, IF ANY, FARMS OR FARMERS DO YOU LOOK UP TO AND WHY?

I really look up to Jean-Martin Fortier. His course and his books have had a long-lasting beneficial impact on both our lives and our farm.

WHAT HAS BEEN THE MOST REWARDING PART OF FARMING?

Developing lasting relationships with chefs and people eating our vegetables.

WHAT HAS BEEN A SURPRISING CHALLENGE FOR YOU?

Everything. There isn’t much about transforming an idea in your head into a working farm that isn’t challenging. There are a thousand things we’ve had to learn in order to make farming work that isn’t covered in farm school. Even when everything on the farm is running well, something always comes up parallel to farming that complicates things.

ANY LIFE LESSONS FARMING HAS TAUGHT YOU?

Wear a big hat and sunglasses outside.

WHERE CAN WE FIND YOU?

Restaurants and Hotels:

- Roy’s Beach House
- Turtle Bay
- Trump Tower
- Zigu Restaurant Group
- Farm to Barn Haleiwa
- Thyda’s Tacos

We also do multiple types of CSA throughout the year

@ Thrive.hawaii