

Kaua'i Cohort 8 Graduates



RED BEARD'S PEPPER

PAULINA MICHEL & BOBBY SKELTON

OUR MISSION

The mission of our farm is to grow nutrient dense food with sustainable agricultural practices.



WHERE DO YOU SEE YOUR FARM IN 5 -10 YEARS?

We see ourselves on a two acre farm with half of it in a fruit tree permaculture setup. The other half will follow a market garden structure. We also see our hot sauce company expanding to stores across the country.

ANY LIFE LESSONS THAT FARMING HAS TAUGHT YOU?

Patience. Also, plants just know what to do. So let them do it

WHY GOFARM HAWAII?

We wanted a hands on and well rounded program to teach us the skills to be farmers. We also picked GoFarm because of the business guidance and assistance.

WHAT FARMS/FARMERS INSPIRE YOU?

We respect the plant breeding and seed saving work of Glenn Teves of Puakala Farms on Moloka'i. And we can't not talk about Jean-Martin Fortier. He is one of the rockstars of small scale farming.

WHAT ARE YOU GROWING?

Our main crops right now are peppers, tomatoes, cucumbers, cabbage, beets, carrots, herbs, lettuce, soy beans, flowers, and lots of cover crops.

WHERE CAN WE FIND YOU?

Our tomatoes are available at Hoku Market in Kapa'a.

Our cabbage is being utilized by Kaua'i Ferments.

Our hot sauces can be found at:

The Spot Kaua'i
The Kaua'i Store
Healthy Hut
Hoku Market
Koke'e Lodge,

As well as our website.
We ship all over the US.

 @redbeardspeppersauce

 www.redbeardspeppersauce.com