OUR MISSION

To produce the highest quality vegetables for the local community while using sustainable methods.

WHY GOFARM HAWAI'I?

I was thinking about changing careers and getting into farming and I didn’t know where to start so a quick google search led me to GoFarm.

WHAT ARE YOU GROWING?

My primary crops include:
- Lettuce mix
- Arugula
- Kale
- Cilantro

WHERE CAN WE FIND YOU?

I sell mostly to restaurants, caterers and food trucks on the North Shore. Some of these include:
- Surf n Salsa
- Farm to Barn
- Wicked Hi Cafe
- Ke Nui Kitchen
- Celestial Natural Foods
- Coffee Gallery
- Country Eatery
- Banyan’s Island Grill

WHERE DO YOU SEE YOURSELF AND YOUR BUSINESS IN 5 - 10 YEARS?

In 5 years I’d like to expand into orchard production and move the farm onto a larger piece of land to increase vegetable production.

WHAT FARMS/FARMERS THAT INSPIRE YOU?

Daniel Carroll, he’s extremely knowledgeable and has tons of energy and passion for farming.

ANY LIFE LESSONS THAT FARMING HAS TAUGHT YOU?

Farming has taught me to be adaptable. With farming, things often don’t turn out how I plan so I’ve had to learn to try new things and change course quickly in order to respond to unforeseen circumstances.

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