HOW DID YOU HEAR ABOUT GOFARM HAWAIʻI?

"I heard about GoFarm through Instagram. I attended the AgCurious online session, and I thought the program sounded interesting. Plus it was convenient for me to keep my day job and do the program at the same time."

WHAT ARE YOU GROWING AND WHERE CAN WE FIND YOU?

"I grow a wide variety of vegetables for Chef Jeremy Shigekane. I am most proud of my tomatoes and eggplants."

*Chef Jeremy owns M by Jeremy Shigekane (Formerly Chef Mavro) and is piloting a lunch program called FoodStart with St. Andrew's Prior to create fresh meals for the students.

WHAT WAS A SURPRISING CHALLENGE FOR YOU?

"I assumed the hard part of farming would be the labor part. The challenge for me has been the “administrative” side of farming. Crop plans, invoice tracking, record keeping, and marketing. Do it right the first time is something I heard a lot growing up, and it means so much more now that I’m running a farm."

WHAT IS THE MOST REWARDING PART OF FARMING?

"When you sell to a Chef, it’s an honor to see the presentation of the vegetables on the plate. I liken the process to attending a symphony. I suppose that’s why the noun "accompaniment" can be used both for musical or culinary purposes."

WHAT IS YOUR VISION FOR YOUR FARM IN 5-10 YEARS?

"Expand and explore. I’m always looking for the "forever farm" where I can start venturing into fruit trees."

OUR MISSION

"We are a small Waimanalo farm that wants people to value the taste of vegetables grown on this island."

ONLINE & SOCIAL MEDIA:

@Kanekoa_Farm