



The Hawaii Farm Bureau is a private non-profit organization supporting the economic viability of Hawaii's farmers and ranchers.

March 14, 2020 Meet Your Vendors:

- "Veggie Isle" Mauka -

1. **Two Hot Tomatoes:** Fried green tomatoes, deep fried zucchini, sweet Maui onion rings; Two Hot Tomatoes Batter Mix, tomato chutney, green tomato jam.
2. **Little Hands Hawaii:** Sunscreen made with locally sourced ingredients and free of nano zinc oxide. Won't absorb into the skin and non-toxic to marine life.
3. **** Akaka Falls Farm:** Tropical fruit jams, jellies, and fruit butters.
4. **Bueno Salsas:** Andy brings a variety of handmade salsas and pickles. Specialties include Kailua-grown Ghost Pepper recipes and pickled pepper watermelon.
5. **** Otsuji Farms:** Variety of greens, beets, lettuces, herbs, kale veggie fruit juices, kale sliders, sweet potato banana fritters, and a Hamakua mushroom tempura.
6. *** Nita's Nursery:** Beautiful cut tropical flowers.
7. **** Dina's Garden:** Succulent dish gardens, exotic plant arrangements, home baked goodies, Thai iced coffee and iced tea, lemonade.
8. **** Daizu Tei:** Acai bowls made with local fresh fruit. Also featuring black natto and locally made mac nut soft serve.
9. *** Vilath Farms:** Asian greens and herbs, squash, Manoa lettuce, tomatoes, bitter melons, apple bananas, melons, papayas and more.
10. **Grace Foods:** Japanese takoyaki with Kauai Shrimp.
11. **Waimanalo Country Farms:** The Original 'Nalo Country Lemonade. 'Nuff sed.
12. **** Aikane Plantation Coffee:** Coffee grown in Ka'u, Big Island that has been garnering major awards in the coffee world. Come by and taste for yourself.
13. *** Penny's Orchids:** Orchids and seasonal potted plants.

- "Veggie Isle" Makai -

1. **** Kihene:** Locally grown mamaki tea from the Big Island.
2. *** PIT Farms:** Family run farms located in Mililani and Kahuku, offering a large variety of Asian vegetables, herbs, fruits and much more.
3. *** Opala Foods:** Locally grown Oyster mushrooms using recycled materials.
4. *** Ed's Little Farm:** Ed and Maria bring you a wide array of freshly harvested veggies. Try their locally grown and roasted garlic peanuts.
5. *** Ho Farms:** Mr. and Mrs. Ho bring their fresh week's crops – famous Ho farm tomatoes, cucumbers, baby zucchini and more.
6. **Ma'Ona Musubi:** These aren't just any musubis. These are specialty local style musubi's with pumped up options like beef curry, miso kale, ume shiso and more!
7. **La Tour Bakehouse - Ba-Le Bakery:** From breads to ono goodies and much more.

- "Restaurant Row" Mauka -

1. *** All Hawaiian Honey:** Brings a variety of hand harvested honey from Windward, Oahu hives, as well as Molokai and Big Island. Honey sticks and honeycomb available too.
2. **** Kona Premium Foods - Big Island Abalone:** Fresh, cooked, and hibachi Big Island abalone.
3. *** Theng's Farm:** A large variety of Asian vegetables, papaya, bananas, and more!
4. **Pig & the Lady:** Chef Andrew, Mama Le and family changes their menu at each Market please visit pigandthelady.com for tonight's menu.
5. **Strawii:** Reusable straws with custom laser engraving made from local bamboo. Helping to control the invasive bamboo plant, Strawii harvests local bamboo from Oahu and Maui.
6. **** Lei Farms:** A 10-acre farm growing a large variety of local produce. Serving fresh sugar cane juice!
7. **Bao Bites:** Homemade "bao-nuts" with a twist. Try a variety of sweet and savory bao-nuts or their bao sandwiches.
8. **Beyond Burrito's Hawaii:** Chef Jonathan serves delicious breakfast burritos and quesadillas.
9. **Crepes Hawaii:** Delicious crepes made with local veggies that are perfect for a morning meal.
10. *** Growing Creations:** Bringing a diverse range of potted plants.
11. *** Kamuela Tomatoes:** Kawamata Farms brings you vine ripened tomatoes freshly harvested from the Big Island.
12. **Ono Kettle Pop:** Kettle popcorn made with local Hawaiian salts.
13. **Loho Street:** John makes some yummy, homemade, local jams, jellies and spreads! Great Omiyage.

- "Restaurant Row" Makai -

1. **North Shore Cattle Co.:** Naturally raised, hormone free beef from Haleiwa; all beef Portuguese and andouille sausages; grilled burgers, & breakfast specials.
2. **Hawaiian Style Chili:** Homemade chili and rice, sauces, spice mixes, prune mui, taro mochi and garlic shrimp plates.
3. **** Small Kine Farm:** Locally grown Portobello mushroom deep fried treats.
4. **Grandma G's:** Your "go-to" breakfast stop featuring fried rice, local eggs, waffles, spam, smokies, etc, you name it!
5. **(CXL) Papi's Empanadas & Green Smoothies:** Chef Nelo brings you delicious green smoothies and authentic Argentinian Empanadas.
6. **Nosh:** Serves Pao de Queiroz (Brazilian Cheese Bread).
7. **KCC Culinary:** The Kapiolani Community College, Cullinary of the Pacific students bring you their freshly baked pastries and other goodies.
8. *** Thai Farmers Association:** Kunia farmers selling their assorted produce.

- "Main St." Mauka -

1. **Som' Good Seasonings:** Ono dry rubs and seasonings.
2. *** Nalo Meli:** Honey, honey and more local honey!
3. **** Ho'omau Ranch:** Big Island Mac Nuts and honey products.
4. **Orchid Isle Snacks:** The thinnest and crispiest beef jerky made with all locally sourced beef.
5. *** Pang's Nursery:** Local family-owned nursery located in Kahalu'u providing a wide variety of potted blooming and foliage plants and more.
6. *** Haleahi Nursery:** A nursery from Waianae featured assorted plants.
7. *** Greenpoint Nursery:** Cut flowers and anthurium plants.
8. **** Hawaiian Crown Pineapple:** Local pineapple, always fresh (whole or cut), fresh pineapple juices and smoothies.

- "Main St." Makai -

1. **Koko Crater Coffee Roasters:** Freshly brewed Hawaiian coffee.
2. *** Eggs Hawaii:** Fresh from our Waianae Farm, USDA Certified, island eggs.
3. **Vintage Vinegars:** Local vinegar made with sweet Hawaii Pineapples. Try specialty vinegars infused with local chili peppers and lilikoi!
4. **Ono Kuki Co.:** Local kine cookies and other snack favorites.
5. **Akamai Foods:** Sharon brings her famous oat cakes and juices like sour sap! But hurry, she sells out fast.
6. *** Shawn's Farms:** 5-acre farm growing a large variety of unusual produce.
7. **** Ahualoa Farms:** Features Macadamia Nuts with 15 different flavors from Lilikoi to Sea Salt.
9. **Hawaiian Chip Company:** One of our original vendors, Hawaiian Chip Co bring you their famous Taro chips! Try it with some of their delicious powders.

• Music: Kailua Music School •

9. **** Kahuku Farms:** Famous for their sweet "Kahuku Papaya!" and so much more. Must hurry before they sell out.
10. **Ulu Mana Inc.:** Ulu hummus made with locally grown ulu. Also serving ulu chips and fries.
11. **Alii Seafood Co.:** Featuring locally caught Ama Ebi.
9. **** North Shore Farms:** Famous grilled pesto pizza featuring Big Wave tomatoes and roasted sweet corn on the cobb with a variety of topping choices. **NS Tea Time:** Not your ordinary tea service. Jeanne's Tea Service is Farm to Table gourmet food fast. 45 min, in a relaxing oasis. A Hawaii agriculture tasting of 12+ mini desserts, finger sandwiches, local flavored tea, tropical fruit scones, jam & curd. \$18. Reservations highly recommended. Call/text (808)389-6255.
12. **PacifiKool:** Island Ginger Ale, different from what you'd expect.
13. **Honolulu Burger Co.:** 100% Big Island Grass-fed burgers and fries.
14. **Hawaii's Best Nuts & Candies:** Mary the Nut Lady brings her line of gourmet seasoned baked nuts, candied fruit and nougats baked with toffees and locally-sourced seasonings like honey, Naked Cow Dairy, Kona coffee, and Hawaiian sea salts.
15. *** Rhea's Honey:** Honey harvest from local hives.
16. **** Sea Salts of Hawaii:** A variety of Hawaiian sea salts. Hawaiian chili pepper, kiawe smoked, Hawaiian ginger, spicy Hawaiian seaweed and more.
17. **Sasa Gourmet:** Gourmet summer rolls with tofu, their famous pork, or shrimp with all Oahu Grown vegetables. Try their array of yummy sauces too!
18. **Kamaile's Delights:** Local style deep fried mochi on a stick.
19. **** Madre Chocolate:** Bean to bar from Kailua, Oahu to you!
20. **Happy Cakes:** The famous specialty fruit cakes
21. **Kuki Sausages:** Original and specialty Portuguese sausages.

* Farmer

** Farmer + Value Added

Visit more of our Farmers' Markets!

KCC Tuesday Evening Farmers' Market: KCC, Tuesdays, 3:30 – 6:30pm
Honolulu Farmers' Market: Blaisdell Center, Wednesdays, 4 - 7pm
Kailua Farmers' Market: Kailua Town Center, Thursdays, 5 - 7:30pm
Mililani Farmers' Market: Mililani High School, Sundays, 8 - 11am



ATM and  in Ohia Bldg
(Main Campus)

"VEGGIE ISLE"

BUENOS OTSUKI FARMS NIT'S NURSERY DIN'S GARDEN DAZU TEI VILATH FARMS GRACE FOODS NALO COUNTRY AIKANE PENN'S ORCHIDS

2 HOT TOMATOES
LITTLE HANDS
AKANA FALLS

"MAIN ST."

ED'S LITTLE FARM ORLA FOODS H O F A R M S MAONA NURSERY LA TOUR/BAL-LE BAKERY
THENG'S FARMS PIG & THE LADY STRAWAW HAW SUGAR CANE BAQ BITES BBHI CREPES GROWING CREATIONS KAMIEA TOM KETTLE POP LOHO STREET

"RESTAURANT ROW"

NS CATTLE CO. HAW STYLE SMALL KNIFE GRNDM G.S. PAPI'S NOSH KCC CULINARY

KCC

Saturdays
7:30 - 11am
Parking Lot C

 = Tier 1 (Farmer)
 = Tier 2 (Farmer + Value Added)
 = Tier 3 (Non-Farmer)

WINEBAR WINEBAR ONO KIKI AKAHI FOODS SHAW'S FARM DATU TEI AHIA LOA HAW CUP B3 MOISIC KAHUNA FARMS ULU MANA HAW SHAWB NORTH SHORE FARMS PACIFIKOOL HOU BURG CO HI BEST HAW CROWN PINEAPPLE RHEA'S HONEY SEA SALT SABA GARBIET HONEY GIRL DREAMS KAMIEA'S DELIGHTS MORE CHO HAPPY CAKES KUKUI SAUSAGE

SOUL GOOD MALO MELL HODOMU RANCH ORCHID ISLES W. PANGES NURSERY HALEHI NURSERY GREEN POINT HAW CROWN

ABALONE KIHENE ALL HAW HONEY PIT FARMS

Diamond Head



DATE: MARCH 14, 2020