

The ĀINA In Schools Agricultural Literacy Component introduces students to where their food comes from and who grows their food. Activities may include field trips to farms, lo'i loko i'a, farmers' markets, grocery stores and restaurants, as well as classroom visits by farmers, chefs, and other food producers. These activities give students a taste of where fresh, local food comes from, and how it can be made into a delicious "close to the source" meal or snack. These experiences also give students an introduction to career paths in agriculture and the culinary arts.

## FARMS TO VISIT

Many O'ahu farms, lo'i kalo, and loko i'a are available to host schools for educational field trips. Please see [kokuahawaiiifoundation.org/fieldtrips](http://kokuahawaiiifoundation.org/fieldtrips) for a complete list of farm field trip sites and our "Farm Field Trip Resource Guide" on [kokuahawaiiifoundation.org/aina](http://kokuahawaiiifoundation.org/aina) for more information on planning and funding field trips.

### Aunty Nona's Kalo Farm - Ku'u Home Kulāiwi, Hale'iwa, 808-375-3784

Students get to experience working on a kalo farm, pounding taro, weaving lauhala bracelets and more. Field trips can be customized for your specific educational goals.

### Hoa Āina O Mākaha, Mākaha

[hoainaomakaha.org](http://hoainaomakaha.org)

Ke Ala Program for visiting schools focuses on supporting family, community self reliance and peace on the Wai'anae Coast. Hoa Āina o Mākaha helps to rediscover Hawaiian culture, the love for the land, and the love for each other and for the world.

### Holoholo Farm, Hale'iwa, [holoholostore.com](http://holoholostore.com)

Activities include shade house seeding and transplanting; tractor and farm equipment demonstrations and exploration; field tours and harvesting; irrigation and water experiments; healthy cooking demonstration and snack.

### Ho'okua'aina at Kapalai Farms, Maunawili

[hookuaaina.org](http://hookuaaina.org)

Ho'oku'aina offers hands-on Hawaiian culture-based educational programs for youth and families on an organic kalo farm where historic lo'i continue to be restored. Trips often include ku'i 'ai demonstrations and poi tastings.



Students take a sensory walk through the gardens of Waihuena Farm.

### Ka Papa Lo'i 'O Kānewai, Waikīki

[manoa.hawaii.edu/hshk/ka-papa-loi-o-kanewai](http://manoa.hawaii.edu/hshk/ka-papa-loi-o-kanewai)

Āina-based learning of traditional lo'i kalo farming practices including cultivation of Native Hawaiian varieties of taro, 'auwai (stream) maintenance, and mo'olelo (storied history) of place.

### Ka'ala Farm, Wai'anae, [kaala.org](http://kaala.org)

Students will embrace hands-on experiences that teach the importance of aloha 'āina (love, care and respect for our land). Here, students will recognize the integral links between the preservation of the natural environment and the sustenance of human life.

### Kahuku Farms, Kahuku, [kahukufarms.com](http://kahukufarms.com)

Take a tractor-pulled wagon ride through one of O'ahu's most beautiful farms on the North Shore and learn about the history, people, and crops of this special place. The tour includes a sampling of farm fruits on the patio of their cafe.

# Agricultural Literacy Partners



## FARMS TO VISIT, continued:

### MA'O Organic Farms, Wai'anae, [maoorganicfarms.org](http://maoorganicfarms.org)

The MA'O Farm to Fork program connects students to the 'āina with hands-on activities, fresh food tastings, a walking tour of the 24-acre farm, and a lesson about healthy, organic, and local food.

### Mari's Gardens, Mililani, [marisgardens.com](http://marisgardens.com)

Students explore a variety of organic, hydroponically grown produce items at Mari's Gardens. The farm is also a nursery for landscaping plants.

### Waihuena Farm, Hale'iwa, [waihuenafarm.com](http://waihuenafarm.com)

Students go on a sensory walk through the herb garden, fruit orchard, and plant nursery. Students visit the taro garden and enjoy a fresh fruit or veggie snack upon availability.

### Waikalua Loko I'a, Kāne'ohe, [waikalualokofishpond.org](http://waikalualokofishpond.org)

Waikalua is a vibrant and active fishpond that allows the classroom to come to life and students witness the interdependence and roles that exist in the ahupua'a.



*Clockwise from top left: Composting turns waste into a resource. Keiki sample freshly pounded pa'i 'ai at a ku'i 'ai practitioner visit. Students taste fresh, sweet tomatoes and experience hydroponically grown lettuce and on 'ĀINA Farm Field Trips around O'ahu.*

## 'ĀINA FARMER AND CHEF VISITS AND KU'I 'AI DEMONSTRATIONS

A typical farmer or chef visit includes a discussion of the speaker's life and career path, what a day is like on the farm or in the restaurant, a food tasting or cooking demonstration, and question and answer time. A ku'i 'ai practitioner visit is a great extension learning opportunity of the 'ĀINA In Schools Grade 4 Hawaiian Garden Curriculum. A ku'i 'ai practitioner visit includes a ku'i 'ai demonstration and poi tasting.

The farmers and chefs listed below are some of the individuals who have previously shared their expertise with 'ĀINA schools. Teachers, please contact 'ĀINA In Schools Staff at [aina@kokuahawaiifoundation.org](mailto:aina@kokuahawaiifoundation.org) with questions and to be connected with a local chef, farmer, or practitioner.

## 'ĀINA FARMER & CHEF PARTNERS:

- Leigh Adams**, Tiers of Joy
- Elisabeth Beagle**, Holoholo Farms
- Nina Beatty**, Private Chef
- Dave Caldiero and Ed Kenny**, TOWN, Kaimukī Superette, and Mud Hen Water
- Sean Congdon**, Cut Cuisine
- Shin Ho**, Ho Farms
- Meleana Judd**, Waihuena Farm
- Mike Longworth**, REAL Gastropub
- Kathy Maddux**, Mohala Farms
- Bernadette Miranda**, Whole Plant-Based Cooking & Living with Gigi
- John Memering**, Loho Farms
- Mark Noguchi**, The Pili Group and Mission Cafe
- San Shoppell**, Private Chef
- Matt Young**, Hula Grill



*Shin Ho at a farmer visit to Lā'ie Elementary School.*



*Dave Caldiero making fresh mozzarella with Waikīkī School 2nd graders.*