



- 1 Produce/plants
- 1 Farmers
- 2 Farmers + Value Added
- 3 Food Producer

DATE: NOVEMBER 14, 2020

➔ Entrance

★ Sanitizing Station

Iliahi Building



KCC
Saturdays
7:30 - 11am
Parking Lot B

NEW LOCATION!

MAKAPUU AVENUE

ROW E



GROWING CREATIONS
 SEA SALTS
 LITTLE HANDS
 OPALA FOODS
 THAI FARMERS

LANE'S PRODUCE
 ULU MANA
 AHUALDA FARMS
 AUNTY NAN'S
 MA'ONA MUSUBI
 LILUI DONUTS
 DAIZU TEI
 MADRE CHOC.
 HAPPY CAKES
 POMI KUL'OLO
 AKAKA FALLS
 PAPA'S
 NOSH
 SOAP FOOD
 KHENE

ROW D

VILATH FARMS
 OLAY THAI
 GRACE EGGS
 RHEA'S HONEY
 AIKANE COFFEE
 HO FARMS
 PIG & THE LADY

ROW C

NS FARMS
 LEI'S PRODUCE
 HAWAIIAN CROWN
 NALO MELI
 HAW STYLE
 ONO KETTLE
 KONA ABALONE
 THOUHE FARMS
 PPT FARMS

ROW B

PENNY'S ORCHIDS
 NITAS FLOWERS
 BUENO SALSA
 SASA GOURMET
 BBHI
 PACIFI KOOL
 VINTAGE VINEGARS
 HAE BURGER
 SMALL KINE
 MOCHI JULIELE
 GMA G'S
 AKAMA FOODS
 ORCHID ISLE
 KONO CRATER
 OTSUII FARMS
 THENG'S FARM

KUKUI SASAGE
 BIRAW'S FARM
 HE REST
 HAW CHIP
 LA TOUR
 GREEN POINT
 ONO KUKUI
 ALL HAW

ROW A



HANDICAP PARKING ONLY

HFBF MEMBER PARKING

DIAMOND HEAD ROAD



HFBF LLC
 (808) 848-2074 | farmersmarket@hfbf.org
 hfbf.org



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

January 5, 2019

Meet Your Vendors:

- Row A -

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. **Ono Kuki Co.:** Local "kine" cookies and other snack favorites.
3. *** Greenpoint Nursery:** Cut flowers and anthurium plants.
4. **La Tour:** From breads to ono goodies and much more.
• **Music:** Derek Shoji •
5. **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.
6. **Hawaii's Best Ever 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.
7. *** Shawn's Farms:** 5-acre farm growing a large variety of unusual produce.
8. **Kukui Sausages:** Original and specialty Portuguese sausages.

- Row B -

1. *** Theng's Farm:** A large variety of Asian vegetables, papaya, bananas, and more!
2. **** Otsuji Farms:** Variety of greens, beets, lettuces, herbs, kale veggie fruit juices, kale sliders, sweet potato banana fritters, and a Hamakua mushroom tempura.
3. **Koko Crater Coffee Roasters:** Freshly brewed Hawaiian coffee.
4. **Orchid Isle Snacks:** The thinnest and crispiest beef jerky made with all locally sourced beef.
5. **Akamai Foods:** Sharon brings her famous oat cakes and juices like sour sap! But hurry, she sells out fast.
6. **Grandma G's:** Your "go-to" breakfast stop featuring fried rice, local eggs, waffles, spam, smokies, etc, you name it!
7. **Mochi Aulele:** Local style deep fried mochi on a stick.
8. **** Small Kine Farm:** Locally grown Portobello mushroom deep fried treats.
9. **Honolulu Burger Co.:** 100% Big Island Grass-fed burgers and fries.
10. **Vintage Vinegars:** Local vinegar made with sweet Hawaii Pineapples. Try specialty vinegars infused with local chili peppers and lilikoil
11. **PacifiKool:** Island Ginger Ale, different from what you'd expect.
12. **Beyond Burrito's Hawaii:** Chef Jonathan serves delicious breakfast burritos and quesadillas.
13. **Sasa Gourmet:** Gourmet summer rolls with tofu, their famous pork, or shrimp with all Oahu Grown vegetables. Try their array of yummy sauces too!
14. **Bueno Salsas:** Andy brings a variety of handmade salsas and pickles. Specialties include Kailua-grown Ghost Pepper recipes and pickled pepper watermelon.
15. *** Nita's Flower Market:** Beautiful cut tropical flowers.
16. *** Penny's Orchids:** Orchids and seasonal potted plants.

- Row C: Makai -

1. **** Kihene:** Locally grown mamaki tea from the Big Island.
2. **Som' Good Seasonings:** Ono dry rubs and seasonings.
3. **Nosh:** Serves Pao de Queiroz (Brazilian Cheese Bread).
4. **Papi's Empanadas & Green Smoothies:** Chef Nelo brings you delicious green smoothies and authentic Argentinian Empanadas.
5. **** Akaka Falls Farm:** Tropical fruit jams, jellies, and fruit butters from Akaka Falls on the Big Island.
6. **** Pomai Kulolo:** Freshly made poi, kulolo, and their famous haulolo from Kauai.
7. **Happy Cakes:** The famous specialty fruit cakes
8. **** Madre Chocolate:** Bean to bar from Kailua, Oahu to you!

9. **** Daizu Tei:** Handmade mochi filled with local fruit and an assortment of Japanese beans.
10. **Li'ili'i Donuts:** Healthy-ish donuts, because their vegan and gluten free, and still tastes amazing.
11. **Ma'Ona Musubi:** These aren't just any musubis. These are specialty local style musubis with pumped up options like beef curry, miso kale, ume shiso and more!
12. **Aunty Nani's Hawaiian Cookies:** Locally made cookies and poi banana bread.
13. **** Ahualoa Farms:** Features Macadamia Nuts with 15 different flavors from Lilikoil to Sea Salt.
14. **Ulu Mana Inc.:** Ulu hummus made with locally grown ulu. Also serving ulu chips and other local snacks from the neighbor islands.
15. *** Lane's Produce:** Family owned 20-acre farm in Windward Oahu.

- Row C: Mauka -

1. *** PIT Farms:** Family run farms located in Mililani and Kahuku, offering a large variety of Asian vegetables, herbs, fruits and much more.
2. *** Thoun Farm:** Brings cucumbers, eggplant, long bean, bitter melon, bananas, okra and much more. Also serving freshly made smoothies.
3. **** Big Island Abalone:** Fresh, cooked, and hibachi Big Island abalone.
4. **Ono Kettle Pop:** Kettle popcorn made with local Hawaiian salts.
5. **Hawaiian Style Chili:** Homemade chili and rice, sauces, spice mixes, prune mui, taro mochi and garlic shrimp plates.
6. *** Nalo Meli:** Honey, honey and more local honey!
7. **** Hawaiian Crown Pineapple:** Local pineapple, always fresh (whole or cut), fresh pineapple juices and smoothies.
8. **** Lei's Produce:** A 10-acre farm growing a large variety of local produce. Serving fresh sugar cane juice!
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. Also serving up delicious fried green tomatoes.

- Row D -

1. **Pig & the Lady:** Chef Andrew, Mama Le and family changes their menu at each Market please visit pigandthelady.com for tonight's menu.
2. *** Ho Farms:** Mr. and Mrs. Ho bring their fresh week's crops – famous Ho farm tomatoes, cucumbers, baby zucchini and more.
3. **** 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.
4. *** Rhea's Honey:** Honey harvest from local hives.
5. **Grace Foods:** Japanese takoyaki with local tako (octopus).
6. **Olay Thai:** Serving authentic Thai Food like pad Thai, spring rolls, eggplant chicken, summer rolls and more; all made with locally sourced vegetables.
7. *** Vilath Farms:** Asian greens and herbs, squash, Manoa lettuce, tomatoes, bitter melons, apple bananas, melons, papayas and more.

- Row E -

1. *** Thai Farmers Association:** Kunia farmers selling their assorted produce.
2. *** Opala Foods:** Locally grown Oyster mushrooms using recycled materials.
3. **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.
4. **** Sea Salts of Hawaii:** A variety of Hawaiian sea salts. Hawaiian chili pepper, kiawe smoked, Hawaiian ginger, spicy Hawaiian seaweed and more.
5. *** Growing Creations:** Bringing a diverse range of potted plants.

* Farmer

** Farmer + Value Added

Visit more of our Farmers' Markets!

Honolulu Farmers' Market: Blaisdell Center, Wednesdays, 4 - 7pm
Kailua Farmers' Market: Kailua Town Center, Thursdays, 4 - 7pm
Mililani Farmers' Market: Mililani High School, Sundays, 8 - 11am