



explore your global food system...

Huaka'i Altruistas Journeys

“Occupying Paradise: Food Justice and Aloha ‘Aina in Hawaii”

July 19-27, 2018

2018 Sustainable Agriculture Education Association (SAEA) Conference + Ho‘oula ‘ouina O Mā‘ilikāhiki Youth Food Sovereignty Congress

July 27-29, 2018

Day 1 – Aloha and Arrivals

Lodging: Surfjack Hotel & Swim Club (check in from 3pm) Address: Kuhio Avenue Honolulu, Hawaii 96815 |#: 808.947.2828

- All day: Participants arrive in Honolulu, Oahu
- Transfers by Lono to hotel after traditional lei welcome
- Free time to rest, go to the beach and get settled
- 600pm - Welcome Dinner: Mahina & Suns
 - Guest Speaker - Chef Ed Kenney – food movement Chef & community activist)

Day 2- Orientation, Intro to Food Sovereignty & Aloha Aina (B, L, D)

- 6:30-8:00am – Breakfast at hotel:
- 8:15 Drive to University of Hawaii, Manoa - - Department for Hawaiian Studies
- 9:00-12 – Orientation Meeting and Introduction to Food Sovereignty. We'll be meeting at hale mala (garden house)
- 12:00 – Picnic lunch at UH from Umeke Market
- 1:00-3:00 **“Aloha 'Aina 101: A Primer on Hawaiian Struggles for Land and Sovereignty”**.
- 3:30- Leave for Hawaii Kai (~1 hr drive)
- 4:30- Arrival at Kamilo Iki ridge in Hawaii Kai, where will visit **the Pahua Heiau**, guest speaker discussing **“Hawaiian Cosmology and living Aloha Aina”**.
- 6:00- Leave for Honolulu
- 7:30 - Dinner at Mud Hen Waters: The hyper-local menu, a modern interpretation of Hawaiian dishes.

*****Note: Please have your bags packed and be ready to leave by breakfast next day.***

Day 3 - Urban International Island

- 6:30-8:00 – Breakfast at hotel. Check out of hotel.
- 8:30-11:30 - Guided **City Tour of Honolulu - Historical Chinatown - Arts District & Kaka’ako.**
- 11:30-12:30 - **Lunch at Moku Kitchen** a chef-driven concept that brings Hawaii’s rich upcountry farming and ranching heritage to downtown Honolulu’s urban lifestyle opened by Chef Peter Merriman Peter has served as a culinary pioneer in Hawaii utilizing both an unmatched creativity and a locally inspired way of thinking. Famously called “The Pied Piper of Hawaii Regional Cuisine” by The Los Angeles Times.
- 1:00-3:30 - **Working together with ‘Aina at our Core: Visit with Ho’oula Aina.** Here, communities unite creating a land based foundation for community health called Ho’oula ‘Aina. Children, families, and elders of all cultures join to restore this land to health and in return are healed. Through multiple programs, they aim to address the health needs of Kalihi Valley by fostering the connection between people and land. We will learn about the programs and potentially participate in a hands-on work project. For those interested, we’ll also take part in **Kava Tasting** (awa). Kava a crop traditionally grown in the Western Pacific, and was believed to be the “food of the gods” and has been used for centuries for a variety of ceremonial & medical purposes.

3:30pm – Check in to our guest house at **Kahumana Farms B&B.** We have a whole house rented for our 5 night stay here. **Lodging: Kahumana Farms** Address: 86-660 Luualualei Homestead Rd, Waianae, HI 96792 | (808) 696 - 2655

- 7:30 pm- Evening Free for dinner here on the farm or locally.

Day 4 – Practicing Food Sovereignty: Reclaiming Resiliency and Community through Food and Farming

- 8:00am Breakfast
- 8:15 am Leave for Westside (~1 hour drive)
- 9:30 am Arrive at University of Hawai’i, West Oahu, where we’ll tour the Organic School Gardens used for hands on learning built into school curriculum. We’ll then head to a classroom and have a briefing on “**Traditional Agriculture & Agroecology in Hawai’i**” and exchange with **Professor Dr. Albie Miles, director of the University of Hawai’i - West O’ahu’s Sustainable Agriculture program.** Dr. Miles’s research work has stemmed from an interest in multi-disciplinary and applied approaches for studying the influence of biodiversity in and around farming systems on the provisioning of important ecosystem services to and from agriculture, including natural pest regulation, crop pollination, biodiversity conservation, reduced global warming potential, nutrient leaching, productivity, water filtration and soil quality conservation.
- 12:00m Leave for Kahumana Farms (~45 minute drive)
- 12:45 Arrival at Kahumana, head to their **Farm Café** for a farm lunch (we will check into the B&B while you eat)
- 2:00 **Farm Tour:** Farm tour the organic, biodynamic farm and learn about the work and mission of Kahumana (<http://www.kahumana.org>), which is to

co-create a healthy, inclusive and productive farm-based community with homeless families, people with disabilities and youth. We'll learn about the farm's agroecological practices of crop rotation, green manures, compost building, permaculture, forage crops and the farm's goal to show that family and community-sized organic farms are a viable and necessary alternative for the future of farming in Hawaii. Staying here supports the training and vocational programs for participants in their social programs.

- 3:45 - 5:00 - Down time, check in. afternoon yoga
- 5:30 - 8:00 - **Mouna Farm, Arts & Cultural Village** - farm walk, film "Ola" and dinner with Sooriya Kumar founder of Mouna farm, master copper artist and Waianae resident for 40 years.
- 8:30 - free time back at Kahumana Farm

Day 5 – The Face of Hawaiian Agriculture: Past, Present & Future (Kalo to Contemporary)

Note on the day: Please wear: good shoes, work clothes, sun gear. Please Pack: Small bag for the beach, suit, and change of clothes. We'll be out most of the day.

- 7:30-8:30am – Breakfast
- 8:30am - Head to **Ka'ala Farm & Cultural Learning Center**
- 9:00am-11:30pm - farm tour, work in the lo'i (taro patches) and visit stream
- 12:00pm-1:00pm - Lunch in hale with Eric Enos
- 1:00pm Head to MA'O Organic Farms
- 1:30pm-3:30 - Visit to **MA'O Organic Farms**, farm walking tour
- 3:30pm-6:00pm - Makua Beach, sunset
- 6:00pm Drive back to Kahumana Farms
- 6:30pm - 8:00pm - dinner at Kahumana Farm Cafe
- 8:00pm - free time at Kahumana

Day 6 –

***Note on the day- Please wear:** good shoes, work clothes, sun gear. **Please Pack:** Small bag for the beach, suit, and change of clothes. We'll be out most of the day.

- 7:30-8:30am – Breakfast
- 8:30am - Head to **HARC & Kunia Agriculture Park**
- 9:30am-12:00pm - Tour & talk with HARC
- 12:00-1:00pm - Lunch at Kunia Agriculture Park with guest speaker
- 1:40 - Leave for Dole Plantation
- 2:45 **Visit to a commercial farm, the Dole Planation**, to see monoculture production & experience the scale and contrast of dominant industrial farming methods and their effect on Hawaiian food sovereignty. This is a great time to put your 'food sovereignty/justice thinker-researcher caps' on and ask why Dole presents themselves as they do on this tour for the public! Surrounding the area we will pass other large-scale industrial farms as well.
- 4:15 Leave for North Shore beaches
- 4:30-7:30 Beach time on spectacular North Shore beaches & Picnic dinner for sunset
- 8:00pm - Head back to Kahumana

Day 7 – Restoring the Health of Hawaii

- 7:30am–8:30am Breakfast
- 10:30am- Visit with **the Reppun family farm of Waiahole Poi Factory**. We'll meet with the Reppun farmers and discuss water rights struggles, the threat to food by farmland urbanization, and hydroelectric power. We'll also tour their beautiful off-the-grid farm and lend a hand with any hana needing to be done.
- 12:45pm Lunch at **Waiahole Poi Factory**
- 1:30 Leave for He'eia, Ko'olaupoko
- 2pm-3:30 – Guided walking tour of the He'eia Fishpond. Aquaculture has long been an important part of Hawaiian culture and food security. We'll visit the **Paepae o He'eia**, a non-profit organization dedicated to caring for He'eia Fishpond– an ancient Hawaiian fishpond located in He'eia, Ko'olaupoko. Established by a group of young Hawaiians, Paepae o He'eia works in partnership with Kamehameha Schools to manage and maintain the fishpond for the community.
- 4:30pm-5:30pm - Driving tour of Kualoa Ranch
- 6:00pm-7:30 - Dinner at Kualoa Ranch with farm manager
- 7:30: Drive back to Kahumana Farms and night in

Day 8 – Looking Forward: Confronting Challenges, Building a Healthy Future

Lodging: Check out of Kahumana, afternoon check-in at other accommodations.

- 7:30am - 9:00am - breakfast & check out
- 9:00am - Drive to residence of Ashley Lukens
- 10:00am-12:00pm - Exchange with the **Ashley Lukens**, Program Director at Hawai'i Center for Food Safety. Learn about the vibrant movement growing across Hawaii and the specific actions happening in Oahu to defend the islands from the ever-increasing presence of **GMOs and pesticides in agriculture**.
- 12:00-1:00pm - lunch at nearby at Kokohead Café. If we're lucky, we'll be joined by the Café's chef to talk about the Chef's Activist Network.
- 1:30-2:30pm: Check-in new accommodations
- 2:30-3:30pm - Drive to **Green Rows Farm**
- 3:30-4:30pm - **Final Group Meeting and Reflections**. We'll gather in a beautiful outdoor spot for this final meeting.
- 4:30 **Tour of Green Rows Farm:**
- 6pm **Farewell Farm Dinner at Green Rows Farms**
- 8:30pm Head back accommodations

Day 9 – Departures (Honolulu)

- Breakfast and checkout by 12pm*
- **Transfers to Honolulu International Airport (all day). Please be checked out & ready in the lobby to leave at least 2.5 hours before your flight.**

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For details on the program and excursion please see:

<https://www.hawaii.edu/sustainability/saea-2018/>

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