

Ahiki Acres LLC
Matthew McKinnon and Haley
Miyaoka
Waimanalo, HI Oahu Island



How long have you been farming? How large(area) is your production operation?

4 years farming.
Area: 1.25 acres

How many years has your current operation been in production?

3 years.

Crops grown, animals raised, and other goods and services?

beets, radishes, salad mix, baby romaine, tomatoes, cucumbers, eggplant, carrots, beans, kale, Swiss chard, cauliflower, spinach herbs, turmeric, papaya

Number of employees and/or family members are involved in your operation?

4 (1 farmhand, 1 farmers market sales person, 1 intern, 1 accountant)

What are your production and fertility management practices?

We get soil fertility tests done by Pete Bunn and fields are amended with recommended organic nutrients. After every bed turnover we add 5# of bonemeal (Island Commodities) and 1 wheelbarrow of compost (Island Topsoil). We have a strong focus on soil health and we are currently experimenting with biologically rich compost extract fertigation and foliar applications.

What are your pest management practices?

We find that the healthier we keep our crops, the less pests we have to deal with. Under circumstances where we have to manage a large influx of pests, we use organic certified foliar treatments on the affected crops.

What is your process in complying with Food Safety regulations?

Haley and Matt are trained in food safety. All staff is required to follow SOPs that keep food safety in mind. We constructed an onsite wash station that meets food safety standards.

What are your strategies for controlling costs?

A lot of research to find the most affordable yet effective tools and materials. GoFarm Hawaii curriculum, experience (we use record keeping to collect data and have learned from that for future crop planning). We used to use Tend but now that we have our systems down we just have our crop plan in google sheets.



Where do you sell your products?

Kailua Town Farmers' Market, Bottleheads, Fatto a Mano, Fête, Goen, HeyDay, Holey Grail, Island Vintage Coffee, Kalapawai Kailua Beach, Key Project, Plant Based Paradise, Roy's Hawaii Kai, Valentina's Pizza, Hawaii Seed Growers' Network, Southern Exposure Seed Exchange

How do you promote and keep up with market trends?

Many of our customers have sought us out and let us know what they need. We check in often with our customers and chefs. We also experiment with a couple new crops every year. This year we are trying Brussel sprouts and shiso!

What does sustainability mean to you and how do you plan to ensure Sustainability for your operation?

Sustainability means being able to support ourselves, our employees, and our customers for future generations. As young farmers, we want to be able to farm for the rest of our lives. We are always working on making processes more

efficient and repeatable. Education is also key for us. We host keiki workshops, school field trips, and mentor other farmers.

What challenges you expect to face in the next 5-10 years:

Climate change (rising temperatures, increased rainfall/drought), learning how to do orchard crops (for when we move to a larger parcel of land)

What new products or services you are planning? Orchard crops, integrating native plants, more farm events when we acquire our own property (farm-to-table dinners, yoga)

What advice would you give to other aspiring farmers?

Don't neglect your soil health! Never stop experimenting!



AHIKI ACRES

Ahiki Acres

Email: ahikiacres@gmail.com

(P) (808)341-8556

Instagram: [@ahiki_acres](https://www.instagram.com/ahiki_acres)