



Moloka'i food security growing with “Seed to Harvest”

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A fruitful collaboration between the University of Hawai'i at Mānoa [College of Tropical Agriculture and Human Resources](#) (CTAHR) and the County of Maui is empowering people on Moloka'i to grow their own food, lower grocery bills, and build community resilience.

The Seed to Harvest program, led by CTAHR's team of Extension agents on Moloka'i, recently finished its third cohort, with each group growing between 300 and 400 pounds of fresh fruits, vegetables, and herbs. Funded by a grant from the County of Maui's Department of Agriculture, the program addresses food inequity and the high cost of imported goods by teaching residents how to cultivate sustainable home gardens.

The program creates a complete cycle of education, teaching people the skills to propagate plants from seeds, manage pests, and harvest their crops.

Extension agents Kyle Franks and Jennifer Hawkins designed Seed to Harvest to be practical and relevant, with an emphasis on using on-island resources to reduce reliance on expensive imports.

“There's been several generations not farming, not gardening, and so we wanted to help bring that back into the community,” said Franks. “The pandemic highlighted the level of food inequity across the island.”

For Kanoelani Dudoit, a lifelong Moloka'i resident, the experience has been transformative. “It opened more avenues for each person to apply what they learned from the workshop right at

home,” said Dudoit. She noted that the program helped her identify local stores, prices, and items, allowing her family to “cut costs or reuse what we have here. That’s a major benefit for our community.”

Looking Ahead: Harvest to Market

Building on this success, the Moloka‘i Cooperative Extension is laying the groundwork for the next phase of the “Rooted in Resilience” initiative. In early 2026, the team will launch Harvest to Market, a new program designed to teach home

gardeners the business side of agriculture. “Our growers are doing a great job, but now they have excess,” said Hawkins. “So the next step is helping them get their produce to market.”

The upcoming curriculum will cover marketing and branding, turning raw produce into jams, jellies, or freeze-dried goods that can be sold at farmer’s markets, and will teach them about following state regulations for selling produce and processed foods.

Mahalo to the County of Maui’s Department of Agriculture

