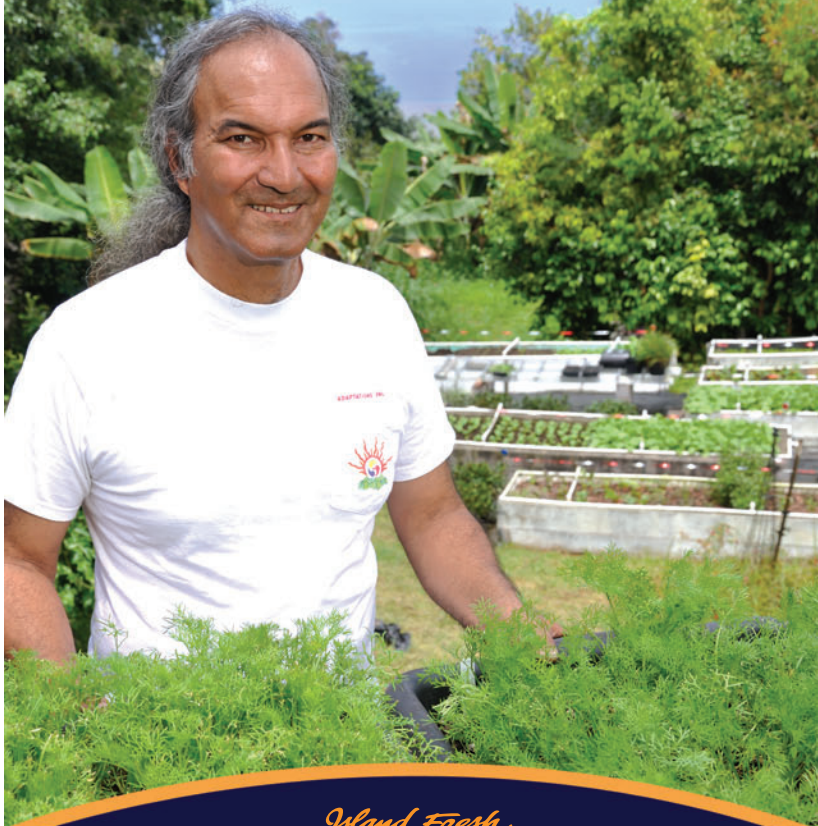


Organic Flavors

Make The Ordinary Extraordinary

From the Slopes of Mauna Loa



Island Fresh
Buy Local  It Matters
Join the movement!

“ It’s hard to imagine Tane Datta’s organic farm was once overgrown brush. Walking on the farm is like being in a salad bowl, nestled on the slopes of Mauna Loa in Honaunau. Everywhere you turn, you’ll find something delectable: kale, watermelon radishes, Swiss chard, fennel, asparagus, spearmint, opal basil, edible flowers such as nasturtium, and more. Tane collaborates with the chefs of 70 hotels and restaurants statewide to raise what they need, while also making sure he and the other Hawai’i Island farmers he distributes for can provide a stable supply of products at a fair price. ”

Tane Datta
Adaptations/Oceanfire
<http://hawaii.gov/hdoa>



Adaptations/Oceanfire

P.O. Box 1070
Captain Cook, Hawai'i 96704
(808) 328-9044

Fact:

Adaptations grows kava, passion fruit vine, lemon balm and gotu kola, which are turned into tinctures and other botanical medicines for worldwide distribution.

Tip:

Little changes can make a big difference. Herbs can put a new twist on foods, and this helps local farmers and supports Hawaii's self-sufficiency.

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