
Jay Sklar, The Garden at Common Ground, Kilauea, July 19, 2011

- On-site gardens provide vegetables and fruits for use in the restaurant (breakfast and lunch, brunch on weekends)
- Restaurant meals are prepared on site from fresh, organic ingredients
- Supplies vegetables and fruit to other restaurants
- Buys goat cheese, grass-fed beef, eggs and honey from other Kauai organic farms
- Buys fresh fish from small, local fisherman
- Virtually no non-organic waste produced by the restaurant; very little packaging involved in ingredients purchased from others
- Believes this can serve as a model for sustainable garden-to-table agriculture on Kauai
- Site is a former guava farm
- Intends to provide educational programs in sustainable agriculture economics and food service
- Concept is to flip the 90/10 relationship (90% of food consumed in Hawaii is imported and 10% produced locally) to 10/90
- Currently working with the County on a special use permit; based on a site master plan
- Some farm and food service workers are housed on site
- An existing building can be used for training and conferences
- Intent is to provide training for organic farmers and others involved in a farm-to-table business model
- Malama Kauai is also located on the site
- Site is about 60 acres, but actual gardens occupy fewer than 10 acres
- Sustainable gardening and food production is labor intensive
- Because farm and food service workers earn relatively low incomes, cost of housing and transportation are key issues affecting the viability of this business model

