

Farm Fresh

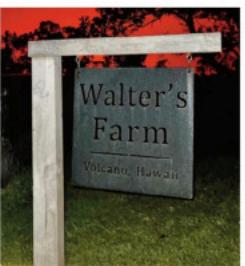
Sourdough, baked goods, and more from Walter's Farm provide a true taste of homegrown charm

Volcano Golf Course offers a playing experience you won't find anywhere else – but if you're looking for something just as memorable off the course, follow the scent of fresh sourdough to Walter's Farm. Known for its small-batch bread and handmade baked goods, the farm has become a local favorite for those who appreciate simple, well-crafted food made close to home.

The farm's sourdough is available Thursdays at the Volcano Evening Market from 3 to 6 p.m., and at the roadside stand on Wright Road Saturdays from 9 a.m. to 4 p.m. (or until sold out). Occasional pop-ups are also held, announced by request or word of mouth.

Located in Volcano, Walter's Farm is a multigenerational family homestead that started in 2020. The name comes from 10-year-old Walter, whose parents, Mary and Josh Naggs, launched the farm alongside Mary's parents and sister. Though the property includes animals and garden space, the bakery side of the operation has grown into a regular draw for locals and visitors alike.

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Walter's Farm blends homesteading and baking, with family-raised animals, gardens, and small-batch sourdough bread.

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"We're a cottage microbakery," Mary Naggs said. "Our bread is mostly mixed and baked in our home kitchen, but we have outfitted it with a commercial mixer, several fridges, and a Simply Bread oven."

Walter's sourdough is made with care, following a multi-day fermentation process before being baked with steam and sold fresh.

"Bread sold in our stand or sold at the markets by us is always baked the evening before or the morning of the sale," Naggs says. "If we have extra, we give it to friends, neighbors or enjoy it ourselves."

That freshness, along with recipes passed down from Mary's mother, gives the bread its character – and a growing reputation in the Volcano area.

While the bread is the focus, it's part of a broader effort to connect people to what they eat – rooted in the family's own shift toward raising and making more of their food themselves.

"Our mission has been to renew the emotional connection to our food," Naggs said. "What started out as a change of perspective for ourselves has become something we share and try to further within our community."

That mission now includes not just baking, but also raising goats, sheep, rabbits, and miniature cattle as part of a hands-on homesteading lifestyle. The family occasionally hosts private farm tours and small-group workshops, offering a closer look at the land, the animals, and the methods behind it all.

[CLICK HERE](#) to discover more about Walter's Farm.



A multigenerational homestead in Volcano, Walter's Farm brings together family, fresh food, and a hands-on approach to island living.

