KAUA'I FARM 2 TABLE

By Farmer Marie Mauger
& Chef Paulina Ann

501(C)3 Non profit
EIN: 41-4911755.





Mahalo to each of you for taking time for our short introduction to the project we are most passionate about. Namely to feed our keiki the most health-giving, nutritious lunches possible and get the keiki and their families to the farm to share how we grow food and to get their hands in the soil.

Reach out for a deeper look at our project goals. We have volumes to share.

Core Mission

Aloha

We aim to work collaboratively in feeding the island community, particularly the keiki, school lunches that promote better nutrition by creating meals that are both appealing and nutritious, whole, pure and natural that come straight from our Biodynamic farm where we strive to grow the "best of the best".





Background

Marie 1999-2026

Spirit of the Earth Farm found Marie. It's 16½ acres had been scraped bare. Today the farm is an abundant tapestry of orchards, veggies, herbs and flowers teaming with life. For 26 years Kauaians have gotten our produce at farmers markets, stores, restaurants and CSA memberships.

Prior to fulltime farming, Marie taught elementary school for 5 years and had a 25 year career as a health practitioner focusing on nutrition and hands-on healing.

Paulina 1990-2026

Paulina moved to Kaua'i as a teenager and has mostly been in the care taking of private properties for the last 36 years. Specializing in home management, garden installation & private chef service. Since 2021 chef Paulina has implemented a lunch program at her daughter's school after seeing the deficiency in access to quality food.

The Kitchen









It has been my lifes journey to put together nutritious food not only for my family but for our community. The Keiki & kupuna are the driving force of this project. Farm to table is a simple concept & we are doing it!
Teaming up with Spirit of the Earth Farm we are confident in having the best Biodynamically grown food we can get to your tummy

Goals

Thyme Culinay Market Certified Kitchen
Build Certified Kitchen on the farm~

Already have foundation in for 500 square foot structure.
Septic system in and functioning
On-the-grid electric in
Expand current school lunch projects
Now--175/day
Goal--1,200/day
Save $42,000- rent/year
Free up money for more local purchases--Fishermen, ranchers, farmers rather
than buying at Costco because of budget constraints.
Source 90-100% of ingredients locally

The Farm

The most important part of this project is the wonderful Spirit of the Earth Farm that we get most of our abundance from.



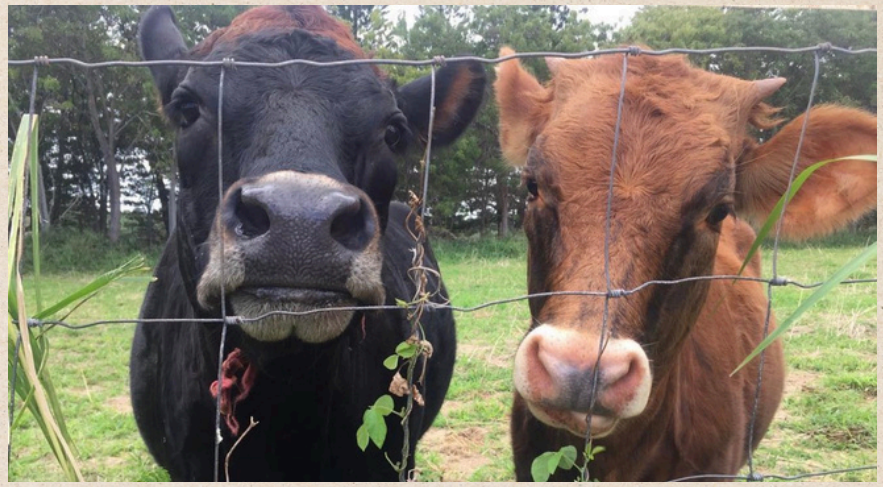




Spirit of the Earth Farm
Expansion Goals

- Finish new wash station.
- Refurbish old wash station with Cool-bot.
- Complete barn build
- Reinforce perimeter fence for feral pig control.
- Use new tractor toolbar more effectively especially for initial weeding
- Expand orchards and gardens to meet growing demand..
- Attract true BD farmers or ones willing to learn BD.
- Pay off land and new Kubota tractor ($130,000)
- Freshest possible produce--field harvest direct to cutting board







Aloha Aína

Our love for that which feeds us.

If you care for the land, the land will care for you.

We are dedicated to this practice.

The best inheritance we can leave our keiki is fertile soil.





Aína Based Learning

- Get the keiki and their families to the farm.
- Develop practical, hands-on curriculum.
- Small groups-one class at a time.
- Include parents and teachers if possible.
- Realistic, meaningful, inspiring and fun.











Contact

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Mahalo!

Learn More at
www.kauaifarm2table.com