WINTER





NEWSLETTER

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Maui Wildfire Relief Update

ParaGenius was honored to receive a grant from Hawaii Community Foundation's Maui Strong Fund to directly support 'Oko'a Farms in the wake of the Maui Wildfire disaster that took place in August.

To date, 'Oko'a has donated tens of thousands of pounds of fresh produce to wildfire survivors by way of numerous food distribution channels like <u>Hungry Heroes Hawaii</u>, <u>Food Not Bombs</u>, <u>World Central Kitchen</u>, and Common Ground Collective.

These donations have taken place amidst financial strain and property damage the disaster brought. Ryan and Sal spent sleepless nights watering plants to prevent windswept embers from the Pulehu fire igniting their crops, yet the damage was still significant.

The storefront experienced exterior damage that is sadly not covered by insurance. And on the farm, the loss of 100 egg-laying hens, premature drops of fruit, and premature self-harvesting of crops were only some immediate impacts. To date, there remain limited yields of several essential crops.

The Maui Strong grant enabled PGF to ensure fresh produce remains accessible amidst the duress the tragedy has caused, providing fresh and health-building food to survivors, to those displaced by the disaster, and then, to all residents of Maui.

We are pursuing an additional initiative HIRE LOCAL; THRIVE LOCAL that will help seed new farmers for Maui by providing a one year work and housing opportunity, with priority going to survivors left displaced and unemployed. STAY TUNED!

'OKO'A FARMS TOPPING OUR GRATITUDE LIST



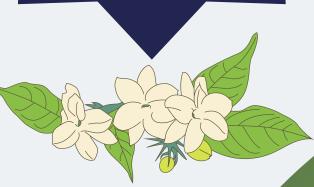
Oko'a Farms Fresh Upcountry Produce storefront was purchased October, 2021 with a low interest loan from the ParaGenius Foundation. Because of the fallout from the lockdown, supply chain and excessive rising costs, restrictions, it took 20 months until the doors slid open on July 16, 2023 to great fanfare! Every day for weeks when new customers came through the doors widegrinning, and eved there spontaneous bursts of hooting and hollering. One customer even said "This is heaven. This is what I want to see when I die!"

You can follow frequent posts on 'Oko'a Farms <u>Facebook</u> and <u>Instagram</u> pages where you can see pictures of our gorgeous produce, deli items, freezedried and dried fruits and herbs, macadamia nuts, jams, frozen durian and much more. Come visit the store any day of the week from 7AM-7PM or at Wailea Towncenter farmers market on Tuesdays from 8am — Ilam.

Among the store's 100+ offerings are products from local vendors that are benefiting from Oko'a Farms' success and stewardship. Check out our next article below sharing our top collaborators! With over 80 businesses and individuals partnering with the 'Oko'a community, Ryan and Sal are certainly proving that "a rising tide lifts all boats."

MAHALO FOR YOUR CONTRIBUTIONS!

AS 2023 DRAWS TO A CLOSE,
PLEASE CONSIDER MAKING AN ENDOF-YEAR CHARITABLE CONTRIBUTION
TO HELP US CONTINUE EXPANDING
OUR EFFORTS TO SUPPORT ORGANIC
FARMING, SEED FARMERS OF
TOMORROW AND BRING OUR
INITIATIVES TO LIGHT!







OKOA'S TOP VENDORS

VIBRANT FOOD FROM WONDERFUL LOCAL PARTNERS. HOW MANY OF THESE HAVE YOU TRIED?

HOMESTEAD BAKERY

Not just a delicious loaf of sourdought bread, upcountry breadmaker Brittney has partnered with 'Oko'a Farms to provide specialty loaves like Swirled Purple Carrot and Honey Pumpkin Oat!

EVONUK FARMS

KULA COUNTRY FARMS

Neighboring farm with the most Ono strawberries and blueberries around. If you haven't brought the kids to hand-pick strawberries on their farm, make it a point to do it sometime!

MOTHER MUSHROOMS

Our Olinda friends have some of the most eyecatching and delicious Oyster and Lions Mane Mushrooms around.

LAPA'AU FARMS

If you've stepped foot into Okoa's store, you have no doubt seen the incredible floral bouquets Lapa'au provides us. But their farm has much much more, including a CSA Program!

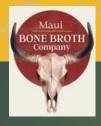
BOWMAN FARMS

MAUI NUI VENISON

Bring on the meat! Maui Nui Venison is the best around. Conveniently frozen for longer shelf-life for your home cooking, 'Oko'a carries a beautiful variety of their products!

MAUI BONE BROTH

Locally made, health-building goodness! You can find their varieties in the Freezer section!





Avocado Chocolate Pudding

This recipe is a great way to use up those avos and bananas that didn't make it to the meal prep floor!

NOTE: This makes about 8 servings, and you have tons of wiggle room with how chocolatey or sweet you want this to be.

Enjoy!

Ingredients

4 ripe avocados
4 ripe bananas
1/2 can coconut cream
3 Tbs cacao powder
1 tsp vanilla

Optional: Add a handful of your favorite frozen berries or cherries at the end!

DIRECTIONS:

PEEL BANANAS
PEEL AND PIT AVOCADOS
ASSEMBLE ALL INGREDIENTS
INTO YOUR IMMERSION
BLENDER, VITAMIX, OR POTATO
MASHER
BLEND/MASH UNTIL YOU'VE
REACHED DESIRED CONSISTENCY

MAUI STRONG FUND GRANTEE



Help bring visibility to the ongoing relief efforts by purchasing a commemorative wristband HERE!