

# Huila Farm

19-3904 Old Volcano Road Volcano, HI 96785

*Where creativity and sustainability flow in Volcano Village.*



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Photo of Okika Studio during the Volcano Village Artist Hui Studio Sale 11/25/23

## News from the farm

By Jaime Lesourd



This year I was invited to participate in the Volcano Village Artist Hui Studio Sale as a guest artist. Our first event was a huge success and we had a great turn out. We met many new members in our community and many from other islands that come to this event every year.

I have been invited to participate in next year's Artist Hui Studio Sale event which will happen on the usual Black Friday weekend.

If you are in need of some unique Christmas gifts, we have several items to choose from in my gallery.

**Mele Kalikimaka from Huila Farm**



## Establishing Huila Farm

By Nick Lesourd

Huila, in ‘Ōlelo Hawai‘i, translates to “wheel” and seemed a fitting name based on the assortment of old wagon and tractor wheels on site from my family farm. After my 20-year military career (U.S. Coast Guard), I began farming to get back to my roots with a goal to provide convenient and consistent quality produce within the community of Volcano. As a participant in the AgXcel program, I have embarked on a 7-month farming journey working hard to better achieve this goal.

We established Huila Farm in 2022, farming 1/8 acre while also participating in the AgXcel program and farm at Alae. Many lessons have been learned through the Go Farm program and I have since realized we should only focus on growing produce exclusively in Volcano.

As you may already know, here in Volcano if you want something done, it’s best you do it yourself. Over the last 2 years I have been designing and building our small farm infrastructure in the front portion of our property. Projects include; excavation, irrigation system piping and pump/pressure tank, a hydroponic system, 10x20 greenhouse, 10x18 covered screenhouse, widening and flattening a growing area for row crops, adding composting units to cycle various organic materials from yard and garden in order to amend soil/enhance crop yield with a goal to execute a self-sustaining operation.

We have a lot of farming challenges in Hawaii and Volcano; pests and environmental pressures, drought/excessive rain, and our temperatures all add to the challenges a farmer can expect to encounter. In spite of these pressures, we continue to work and stay the course to achieve our goals.

## Our first CSA: Fall Harvest Bag

By Nick and Jaime Lesourd



We got off to a great start last week with our 10 subscriptions and pick up days. Each week we will be adding several recipes that corollate with each week’s pick up. These recipes can be found on our website ([www.HuilaFarmHI.com](http://www.HuilaFarmHI.com)) and will be entered just prior to pick up day.

Everyone was excited to pick up their items and are already expressing interest in participating in future CSA subscriptions (Many thanks to our first CSA members!). We have 6 more weeks left and are already planning out our future CSA initiatives. Make sure you subscribe to our newsletter list for future CSA offerings.

Week 1 CSA bag includes;

|                     |                    |                 |                         |
|---------------------|--------------------|-----------------|-------------------------|
| Daikon<br>Radish    | Hakurei<br>Turnips | Green<br>Onions | Cilantro                |
| Red Noodle<br>Beans | Bok Choi           | Lemongrass      | Vietnamese<br>Coriander |

