



HAWAII KONA MAKAPUEO FARMS STATE CERTIFIED FANCY

Notes: CARAMEL, HONEY, LEMON, MILK CHOCOLATE

ORIGIN INFORMATION

Grower: Makapueo Farm
Variety: Kona Typica
Region: North and South Kona, Hawaii
Harvest: July – February
Altitude: 365 - 670 meters
Soil: Volcanic loam
Process: Fully washed and dried inside solar dryers that provide protection from the rain

BACKGROUND DETAILS

Hawaii Kona Makapueo Farms State Certified Fancy is sourced from Makapueo Farm a family owned and operated, and strives to preserve the legacy of a 100% Hawaiian managed farm. Betsy Astronomo passed down the farm to her daughter, Mamo. Mamo planted the majority of the existing coffee and tended to the plants. In 2002, Mamo unexpectedly passed away, and the farm began to deteriorate. In 2003, Mamo's son, Kaipo Sheen, the current farm owner and manager, returned to restore and grow Makapueo Farm. Because other local farmers needed support, Kaipo established a cooperative, as well as programs for farmers to learn about techniques and quality control. The farm conserves water and uses natural fertilizers. Makapueo Farm has grown by leaps and bounds, and has control of the entire process--the planting, the harvesting, and the export.