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Hawaii  
Community  
Development  
Authority

# Community Connection

## On the calendar

September 17

Featured musical artists

### Mana Maoli

will be playing at the Kaka'ako Farmers Market on Saturday, September 17, on the Makai side.

October 5

The next HCDA Board meetings will be held. For more information on the public hearings, board meetings or about HCDA visit [dbedt.hawaii.gov/hcda](http://dbedt.hawaii.gov/hcda).



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## Farm Lovers Market

Sustainable, local, unique



It is the vision and mission of Farm Lovers Markets to create a business incubator for small farmers, food manufacturers and artisans, by creating a supportive and nurturing environment, which will cultivate economic growth, community health, and cultural awareness.

Pamela Boyar, the founder and managing director of Farm Lovers Markets has made her vision a reality with the four weekly Markets across Oahu – the Haleiwa market in Waimea Valley, Kailua Town at Keola Hills Enchanted Lake Center, Kaka'ako Farmers Market Mauka and Makai, and the Pearlridge Mauka Farmers Market.

Boyar moved to Oahu in 2006, it took her three years to get a market started. In 2009, she opened Haleiwa Farmers Market, which later moved to beautiful Waimea Valley in 2012. Unlike the other big beautiful bustling community Farm Lover Markets, this first market has remained a charming small town fair-like market with vendors unique to the area.

Earlier this year, the locally loved Kaka'ako Farm Lovers Market was recognized nationally when it became number seven in the list of the best farmers markets in USA Today. The top 10 winners were selected by popular vote from over 8,600 farmers markets across the country.

Boyar started her first farmers market in 1994, in front of Whole Foods flagship store in Austin, Texas.

As a Whole Foods employee, she brought people together by gathering local farmers to sell their seasonal produce directly to their customers and created a sense of community.

"There's this one thing that happened in Texas, not in Kaka'ako," said Boyar. "It made me think that I'm going to do this for Halloween."

"I think it was in 1998, that was when the Austin Powers movies were out," Boyar recalled of the events she would have at the market. "I had a festival and I decided to hire someone that looked like Austin Powers. It was at the height of Austin Powers."

"There was a boy. He must have been 4 years old, and he was hiding behind his mother, because he couldn't believe that Austin Powers was at the farmers market," said Boyar. "It was the cutest thing. It touched me so much. Because of its innocence. We should all retain that innocence; it makes life so much more enjoyable."

"That touched my heart because that's really what I want to create at the markets, for people that come with a childlike innocence and really experience the true joy at the market."

Continued on page 2



## Farmers market *continued*

For first time visitors, Boyar has a couple tips: 1) Come hungry, 2) with lots of time. "It takes about 3 hours to go through that market," she said. "I go there every week and I don't have enough time to go through the whole market. Just come hungry with lots of time to enjoy yourself."

Each side Mauka and Makai is unique. There is seating at the Kaka'ako market. You can get some food, sit under the trees. There is a café on the Mauka side with live music every second Saturday.

On the third Saturday OHA – the Office of Hawaiian Affairs

sponsors a featured artist on the Makai side. This month the featured artist is Mana Maoli on Saturday, September 17.

Boyar is proud that the markets each create a community of health and joy. "We are a family with an extended family," said Boyar. "Human connection thrives at the market and the 150 vendors give a variety of choices, but it really isn't one thing, it's more of an energetic feeling that people feel when they come. They leave uplifted, and they leave with healthy food in their bellies, and it is truly joyous."

For visitors it's a really good compilation for them to really get a true taste of local people."

"That's the most joyous thing when I see people there enjoying themselves. Having a good time. Eating healthy foods. Sharing with people that they don't even know. It's an incredible phenomenon that happens in Kakaako. It's very uplifting."

For more info visit the website [farmlovers-online-marketplace.myshopify.com](http://farmlovers-online-marketplace.myshopify.com), or on Instagram @alohafarmlovers

"Health is wealth," said Boyar. "Eat Local. Support local business and be kind."

### What's cooking?

## Kevin's Mochi Rice with Pork Filling

By Craig Nakamoto

My mother-in-law was a great cook. She enjoyed making meals for her family and friends. One of the dishes she especially enjoyed making is a Chinese mochi rice dish. Her dear friend's son, Kevin, shared the recipe with her and my mother-in-law made the mochi rice dish many times for her family and friends to enjoy. My kids enjoyed this mochi rice dish whenever Granny made it. This is "Kevin's Mochi Rice with Pork Filling:

### RICE MIXTURE:

3 cups mochi rice

1 cup white rice

2 cans of chicken broth and water combined to make 4 ½ cups of liquid for cooking the rice

½ cup shitake, sliced

### PORK FILLING:

1 cup ham or roast pork diced

1 cup cooked lup cheong diced

1 cup char siu diced

¼ cup green onion, cut fine

Combine rice mixture and cook in a rice cooker.

After the rice mixture is cooked, combine pork filling with the cooked rice mixture. Mix well and serve.

## What is your favorite booth at the Kakaako Farmers Market?



Ken and Noah's favorite booth is Wallflour Bake Shop. It features fresh local breads and pastries.



Jessie's favorite booth is Cane Lei, a bakery of all-natural handmade Hawaii canelé – French pastries with a caramel crust and creamy center.

