



*Kaua'i Grown
& Kaua'i Made*



present the

All Kaua'i Holiday Gift Guide

Celebrate Kaua'i's Bounty this holiday season with unique hand made gifts, locally grown flowers and crafted decorations, delicious meals and festive treats all from the Garden Island.

Gift ideas, recipes, and info on our annual Dec. 15 Holiday Celebration inside!

Visit kuaigrown.org and kauaimade.net for more locally made & grown gifts!

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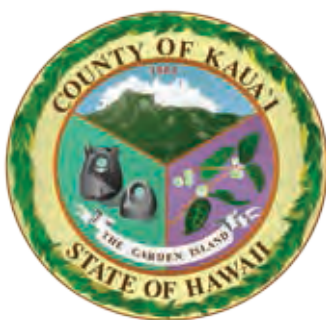
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Buy Fresh and Buy Local this Holiday Season!

This shopping guide was created by the Kaua'i Grown and Kaua'i Made programs to help identify the gifts, experiences, holiday foods and décor that are authentic and unique to the Garden Island.

Whether you shop at farmers markets, retailers, craft shows or online there are so many opportunities to buy local this year. From Kekaha to Hanalei you will find many small businesses, artisans, chefs and retailers who specialize in or feature local products.

We encourage you to get to know them and discover what they have to offer. By supporting Kaua'i businesses with your patronage, you not only help support our local economy but also share these unique products and experiences with friends and family around the world.



Mahalo and Happy Holidays!

Bernard P. Carvalho, Jr.
Mayor, County of Kaua'i

New Kaua'i Made Shopping Guide

The Official Kaua'i Shopping Guide includes over 125 unique Kaua'i Made products

for purchase, as well as selected retailers.

Categories include

- Apparel and Accessories
- Art Publications and Music
- Food and Floral
- Gifts, Crafts and Heritage
- Health and Beauty
- Jewelry

All products are identified by the Kaua'i Made seal, and provide you the assurance that they are authentic and unique to Kaua'i.



Pick up this brochure at the airport, or a visitor kiosk near you. You can also find listings on our website, www.kauaimade.net.



The perfect gift for everyone on your holiday list!



Auntie Lilikoi Passion Fruit Products
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www.auntylilikoi.com
info@auntylilikoi.com
808-338-1296

Kauai Made Salty Wahine Gourmet Hawaiian Sea Salts is the perfect gift for any home chef. With tropical infusions such as mango java steak rub, guava garlic salt, pineapple poultry seasoning, Salty Wahine is sure to tantalize your taste buds.



Salty Wahine Gourmet Hawaiian Sea Salts
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info@saltywahine.com (808) 345-2942
www.saltywahine.com



Meet Farmers & Ranchers at KauaiGrown.org

Visit the new local farm products directory at www.kauaigrown.org this holiday season to meet Kaua'i's farmers and ranchers and discover what's fresh and local.

Find Kaua'i Grown fresh produce, tropical fruits, meats and dairy, flowers and plants, as well as honey, coffee and other

packaged foods with over 50% locally grown ingredients. Plus, restaurants and retailers who work with farmers and support buying locally grown in our community.

Each business on Kaua'i Grown.org includes photography and a brief video to help share their story as well as where to find their products. Other site resources include a Farmers' Market Directory and upcoming events featuring farmers and farm products.

Look for the Kaua'i Grown logo, now in stores on products and shelf level at participating retailers: Sueoka's, Times Big Save, Living Foods Market, Ishihara's, Kaua'i Coffee Visitor's Center and Papaya's.



Find us at...

Kauai Community Market, Saturdays 9:30 am - 1 pm at Kauai Community College in Lihue
 Kauai Culinary Market, Wednesdays 4 - 6 pm at The Shops at Kukuiula in Poipu
 Fine Stores on Kauai and throughout the Hawaiian Islands

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Experience the "Nectars of Paradise" this Holiday Season

Hawaiian tropical flowers, orchids, and plants are in demand around the world for their outstanding quality, beauty and long life. They also make outstanding and unique holiday gifts – great for holiday tables, hospitality gifts and sharing with friends and family on the mainland.

So when making your list and checking it twice for the holidays, consider ordering a local floral bouquet, arrangement or plant this season to share the tropical colors, shapes and fragrances of Kaua'i and Hawaii.

Hawaii Tropical Flower & Foliage Association (HTFFA) is the

principal flower organization on Kaua'i, including commercial flower, orchid and foliage growers and is a great resource to find your gift of choice.

Visit the association's website at www.hawaiitropicalflower.org for members' online selection of Tropical flower & orchid gift boxes, flowering plants, tropical foliage, orchids and potted plants. Listings include contact information for members.



Many of these items can be shipped, directly from our farms on Kaua'i to your door within two business days anywhere in the United States. If you prefer to shop in person, visit our local nurseries, farms or farmers markets on Kaua'i to pick out your favorites.

On Saturday December 1st at Kaua'i Community College, HTFFA members will be conducting floral and wreath demonstrations as well as offering a variety of small XMAS trees, poinsettias and other plants for sale at the Kaua'i Community Market between 9:30am and 1:00pm. There will also be floral and plant participants at the Kaua'i Made and Kaua'i Grown Holiday Celebration on December 15th. For more information on these events and to view videos and photography of participating farmers and nurseries, visit www.kauaigrown.org. Join us to ring in the holiday season!

Shop Farmers' Markets for Fresh Holiday Ingredients

Farmers' Markets are a great way to discover what's fresh and season. Come to a weekly market and you'll find:

- All types of fresh produce in season- kale, chard, beets, beans, carrots, bok choy and other types of greens to cook for the table
- Many types of salad ingredients, not to mention spices, dressings and nuts to go in the salad
- Fresh eggs, goat cheese
- Taro and taro products like kulolo and poi, sweet potatoes, breadfruit
- Spring onions, rosemary, basil, chives and other fresh herbs for holiday cooking

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Tuesday-Sunday 5-9pm



- Some markets carry value added products like jams, pestos, dressings, honey, coffee, pasta and spices
- Fresh flowers, floral bouquets and even arrangements for the table or as hospitality gifts
- Plants, seeds and starts
- Some market carry packaged foods that make great gift items

Some markets are grab-n-go, where others offer more time to visit with farmers, exchange recipes and food preparation tips, and enjoy additional amenities like food wagons, music and cooking demonstrations. But all of them offer an opportunity to patronize farmers and add local items to your holiday table.

For a complete listing of Farmers Markets on Kaua'i, visit the Kaua'i Grown Farmers Market Directory at www.Kaua'i Grown.org.

EBT Shopping Provides More Options at Farmers' Markets

Operated by the Kaua'i Independent Food Bank and made possible by the County of Kaua'i, the EBT Farmers' Market Program enables SNAP recipients to use their EBT cards at selected farmers markets across Kaua'i to purchase fresh fruits, vegetables, bread, meat, eggs, and other eligible food items.

Participating markets include:

Monday:

- Koloa Sunshine Market (Koloa Ballpark)..... 12pm-2pm
- Kukui Grove K-Mart parking lot 3pm-4pm

Wednesday:

- Kapaa Sunshine Market (New Town Park) 3pm-5pm

Thursday:

- Hanapepe Sunshine Market (Hanapepe Park) 3pm-5pm

Friday:

- Lihue Sunshine Market (Vidinha Stadium)..... 3pm-5pm

Saturday:

- Kaua'i Community Market (Kaua'i Community College) . . 9:30am-1pm

As an additional benefit, E.B.T. users can receive 2-for-1 coupons to increase their purchasing power.

Each week nearly 140 E.B.T. participants utilize the opportunity to enhance the diets of their families by purchasing healthy and nutritious Kaua'i Grown fresh produce and food products.

To find out about the EBT Farmers' Market program please contact Kaua'i Independent Food Bank and ask for Donna Mose or Frank Ranger at 808.246.3809 or email dmos@kauaifoodbank.org or franger@kauaifoodbank.org.



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For information call Kauai Independent Food Bank 246-3809 Ask for Donna or Frank

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Recipes:

Breadfruit-White Bean Puree

By Chef Mark Arriola of Merriman's Kauai

This rich and flavorful dish is a great way to feature breadfruit as part of your holiday meal. We first sampled this at the Kauai Grown Chef Cookoff for Charity, along with Kailani Farms braised greens and bacon and local Sous Vide Shortribs with Ancho and Kauai Blue Mountain Coffee Marinade.

- 5 lb. Breadfruit, peeled and diced (approx. 2 inch)
- 1 lb. White Beans, cooked (Great Northern or Navy)
- 12 Garlic Cloves
- 1 lb. Butter
- 2 cups Heavy Cream

Sea Salt and Cracked Black Pepper

Start by cooking the breadfruit and garlic cloves in lightly salted water with until tender, about 30 minutes.

Transfer to a sheet pan and roast at 350 degrees more to dry the ulu rather than toast it.

Place the breadfruit and garlic in a food mill and puree until smooth. Meanwhile, puree the cooked white beans in a food processor until smooth.

Heat butter in a large sauce pan, add white beans and toss to "fry". Add the breadfruit to the beans and stir to incorporate.

Add cream to desired consistency and season with salt and pepper. Serve Warm.

Kabocha Cheesecake

Submitted by Viren Olson, Hukilau Lanai

This warming holiday recipe is a great way to feature local squash in a tempting dessert.

- 1 1/2 lb cream cheese
- 1 cup sugar
- 1/2 teaspoon salt
- 3/4 cups sour cream
- 1 cup roasted kabocha puree
- 3 eggs plus one yolk
- 1 ounces butter, melted
- 1 1/2 teaspoon vanilla extract
- 1/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon all spice

Split the kabocha in half and remove the seeds. Roast in an oven for about 45 minutes until soft. Allow to cool and scrape out the flesh.

Process cream cheese, sugar, salt, and sour cream and roasted kabocha in food processor. Add eggs one at a time with machine running (scrape down as necessary).

Add butter, spices and and vanilla. Process just until smooth.

Pour filling into prepared crust or refrigerate. 5. Cover pans with plastic wrap and foil. 6. Place pan in water bath and bake at 300 degrees until set (1-1 1/4 hours).



Farmers market Lasagna

Submitted by Ron Miller, Hukilau Lanai

We use only local seasonal vegetables in this lasagna. This time of year we find lots of squash, kale, zucchini and chard, which all work really well. We make homemade pasta, but you can substitute a store bought noodle. You must wash and chop the vegetables and saute them in a small amount of oil until just soft. Be sure to season with salt and pepper to your taste.

Spray a lasagna pan with non stick spray. Assemble the ingredients in the order that they are listed.

Cover lasagna with plastic and foil. Bake @ 325 for 1 hour and twenty minutes.

Cool completely before cutting.

Step one:

6 fluid ounces tomato sauce, spread evenly on the bottom of the pan

2 sheets homemade pasta

6 fluid ounces tomato sauce, spread evenly directly on the noodles

3 cups cooked farmers market vegetables spread

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In Old Hanapepe Town

evenly
 3/4 cup mozzarella cheese spread evenly over the vegetables
 Step two:
 2 sheets homemade pasta
 6 fluid ounces tomato sauce, spread evenly directly on the noodles
 3 cups cooked farmers market vegetables
 3/4 cup mozzarella cheese spread evenly over the vegetables
 Step three:
 1 sheets Homemade pasta sheets
 9 fluid ounces tomato sauce, spread evenly directly on the noodles
 3/4 cup mozzarella cheese spread evenly over the vegetables

1/4 cup parmesan cheese
 Visit KauaiGrown.org for other recipes using fresh local ingredients,
 including this year's winning recipe from the Kauai Coffee Chef
 Cookoff for Charity by Chef Ron Miller, pictured here:
 Spiced Seared Mahi Mahi on Kabocha Pumpkin Puree with Chipotle Coconut Sauce. Ono for the holidays!

Spiced Seared Mahi Mahi on Kabocha Pumpkin Puree with Chipotle Coconut Sauce

Submitted by Chef Ron Miller of Hukilau Lanai
 Kauai Coffee Spiced Mahi:
 2 Tablespoons Kauai Coffee Peaberry Medium Roast
 1/4 Cup Chili powder
 1/4 Cup Sugar
 1 Tablespoon Kosher salt
 2 Tablespoons Paprika
 1 Tablespoon Granulated Garlic
 1 Teaspoon Black pepper
 1 Teaspoon Thyme

Puree the coffee beans, salt and sugar in the coffee grinder. Then combine all ingredients together in bowl.

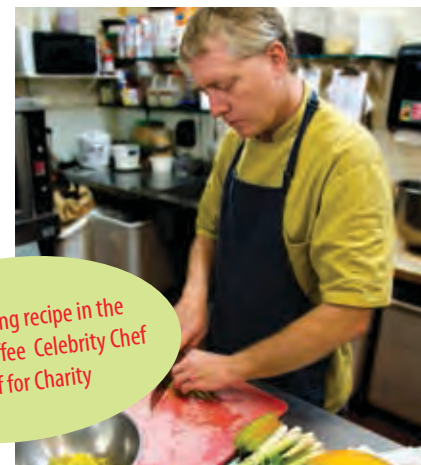
Coat a mahi mahi fillet with the coffee spice. Sear in a hot pan with a little bit of oil. Serve on the Kabocha puree with the chipotle coconut sauce and top with hash and Dhavala Micro greens.

Coconut Chipotle Sauce
 1 teaspoon oil
 1/4 cup shallots(or onions)
 1/4 cup mirin
 1 tablespoons rice wine vinegar
 1 each chipotle pepper
 1 cups coconut milk

Saute shallots. Add mirin, and vinegar, coconut milk, chipotle, and reduce by half. Strain through the chinoise and the sauce is complete.

Kabocha Puree

1 each 2 to 3 lb kabocha
 1/4 cup butter
 salt
 pepper
 olive oil



Award winning recipe in the 2012 Kauai Coffee Celebrity Chef Cookoff for Charity

Cut a two pound kabocha in half. Rub the inside with olive oil, salt and pepper. Bake with cut side down on a baking sheet at 350 degrees for about 45 minutes or until soft.

While still warm scoop out the pumpkin. (little skin is ok too). Place pumpkin in a bowl and add 1/4 cup butter. Whip by hand (or in a mixer with a paddle) with a whisk. You can add a little bit of milk if they are too stiff. Taste for salt and pepper accordingly.



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Celebrate the Holidays and Buy Local at Craft Fairs and Community Events

Kaua'i Made & Kaua'i Grown are teaming up again this year with the Kaua'i Community Market to host an annual Holiday Market & Craft Fair on Saturday, December 15th 9:30am to 3pm celebrating all that is grown and made locally to purchase for the holidays.

Now an annual holiday tradition, the weekly Saturday market co hosted by the Kaua'i County Farm Bureau at KCC will expand into an all day celebration and craft fair offering a wide array of Kaua'i Made products, demonstrations and entertainment in addition to its usual mix of farm fresh produce, farm based food products, flowers, plants and Kaua'i Grown prepared food items.

Special demonstrations will feature KCC Culinary cooking demos and sampling, holiday floral arranging, the North Shore Christmas Choir and other local entertainment. This is a great opportunity to meet Kaua'i's crafters, artisans, food producers and farmers and find gifts for friends and family that are made or grown on Kaua'i.

Come join in the holiday fun, December 15th on the KCC front lawn from 9:30am to 3pm. Visit www.kauaicommunitymarket.org

kauaicommunitymarket.org for details or call 337-9944 for information.

You can also support Kaua'i Made and Kaua'i Grown products by visiting other craft fairs and community events during the month of December.

The Kaua'i Coffee Visitors Center invites the community to its annual Holiday Open House on Saturday, December 8, from 10am to 2pm for family activities including pictures with Santa, 4-H Petting Zoo, KCC Culinary Kaua'i Grown cooking demonstrations, keiki bounce house, food trucks, Kaua'i Coffee "SweetStakes", free shipping to the mainland for the weekend and more. For information call the Visitors Center at 335-0813.

Other events during the month of December include:

Saturday, December 1st

Chiefess Kamakahahei Middle School Craft Fair, 8:30am-1:30pm

Kaua'i Community Market Decorates Local for Holidays with plant sales, wreath and flower demos, 9:30am to 1pm at KCC

Sunday, December 2nd

NTBG's Christmas in the Garden Holiday Craft Fair, 9:30am-3:30pm

Friday, December 7th

Lights on Rice parade and Kaua'i Museum Craft Fair, 6pm-8pm

Saturday, December 8th

Garden Isle Artisan Fair, 9am-3pm at Kilauea Mini Golf

Friday, December 14th

Hanapepe Winter Christmas Festival, 4:30pm-9pm at Hanapepe Town Park.

Saturday, December 22nd

Waimea Town Christmas Parade, from 6pm.

Monday, December 31st

New Year's Eve Fireworks, 9:30pm at Poipu Beach Park

Check out www.kauaifestivals.com and local calendar sections for more details. Or shop online at www.kauaimade.net and www.kauaigrown.org.



Kaua'i Grown & Kaua'i Made

Holiday Market & Craft Fair

at KAUA'I COMMUNITY MARKET

Saturday Dec. 15, 9:30am-3pm

Kauai Community College Front Lawn



Celebrate Kaua'i style with local farmers & product makers from around the island!
*Kaua'i Grown produce, flowers, specialty & holiday products, artfully crafted Kaua'i Made gifts
 Plus delicious local foods, holiday treats, demos and entertainment to enjoy*

Info: call 337-9944 or visit www.kauaicommunitymarket.org
 PLUS: visit kauaigrown.org and kauaimade.net for more locally made & grown gifts!

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