



State GIA FY23 Grant Application Proposal

Prepared by:
Hawai'i Master Food Preservers
www.mfphawaii.org

Application Submittal Checklist

The following items are required for submittal of the grant application. Please verify and check off that the items have been included in the application packet.

- 1) Certificate of Good Standing (If the Applicant is an Organization)
- 2) Declaration Statement
- 3) Verify that grant shall be used for a public purpose
- 4) Background and Summary
- 5) Service Summary and Outcomes
- 6) Budget
 - a) Budget request by source of funds ([Link](#))
 - b) Personnel salaries and wages ([Link](#))
 - c) Equipment and motor vehicles ([Link](#))
 - d) Capital project details ([Link](#))
 - e) Government contracts, grants, and grants in aid ([Link](#))
- 7) Experience and Capability
- 8) Personnel: Project Organization and Staffing



AUTHORIZED SIGNATURE

KEN LOVE, PRESIDENT

PRINT NAME AND TITLE

JANUARY 20, 2022

DATE

**THE THIRTIETH LEGISLATURE
APPLICATION FOR GRANTS
CHAPTER 42F, HAWAII REVISED STATUTES**

Type of Grant Request:

Operating

Capital

Legal Name of Requesting Organization or Individual: Dba:
Hawai'i Master Food Preservers N/A

Amount of State Funds Requested: \$ 317,352

Brief Description of Request (Please attach word document to back of page if extra space is needed):
In collaboration with statewide community-based commercial kitchen sites, nonprofit applicant, Hawai'i Master Food Preservers request state funds to establish the eight-day, certified-training program, the Statewide Master Food Preserver Certificate Program (HI-MFP) on every island, resulting in on-site value-added food processing to cultivate revenue-generating agriculture activity, benefitting small farmers and producers, small businesses, local consumers and island community economies. The purpose of HI-MFP is to 1) increase the supply of locally produced products; and 2) decrease Hawaii's reliance on imported foods by expanding the certified training program to every island.

Amount of Other Funds Available:

State: \$ 0
Federal: \$ 0
County: \$ 0
Private/Other: \$ 0

Total amount of State Grants Received in the Past 5

Fiscal Years:
\$ 9,741.00

Unrestricted Assets:

\$ 0

New Service (Presently Does Not Exist): Existing Service (Presently in Operation):

Type of Business Entity:

- 501(C)(3) Non Profit Corporation
 Other Non Profit
 Other

Mailing Address:

PO Box 1242

City: State: Zip:
Capatain Cook HI 96704

Contact Person for Matters Involving this Application

Name:
Ken Love

Title:
President

Email:
ken@mycoffee.net

Phone:
808-443-8722

Federal Tax ID#:
[REDACTED]

State Tax ID#
[REDACTED]



Ken Love, President

January 20, 2022

Authorized Signature

Name and Title

Date Signed

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I. Certifications

1. Certificate of Good Standing
2. Declaration Statement
3. Public Purpose



**STATE OF HAWAII
STATE PROCUREMENT OFFICE**

CERTIFICATE OF VENDOR COMPLIANCE

This document presents the compliance status of the vendor identified below on the issue date with respect to certificates required from the Hawaii Department of Taxation (DOTAX), the Internal Revenue Service, the Hawaii Department of Labor and Industrial Relations (DLIR), and the Hawaii Department of Commerce and Consumer Affairs

Vendor Name: HAWAII MASTER FOOD PRESERVERS, INC.

DBA/Trade Name: HAWAII MASTER FOOD PRESERVERS, INC.

Issue Date: 01/14/2022

Status: Compliant

Hawaii Tax#:

New Hawaii Tax#:

FEIN/SSN#: XX-XXX8467

UI#: No record

DCCA FILE#: 316565

Status of Compliance for this Vendor on issue date:

Form	Department(s)	Status
A-6	Hawaii Department of Taxation	Compliant
8821	Internal Revenue Service	Compliant
COGS	Hawaii Department of Commerce & Consumer Affairs	Exempt
LIR27	Hawaii Department of Labor & Industrial Relations	Compliant

Status Legend:

Status	Description
Exempt	The entity is exempt from this requirement
Compliant	The entity is compliant with this requirement or the entity is in agreement with agency and actively working towards compliance
Pending	A status determination has not yet been made
Submitted	The entity has applied for the certificate but is awaiting approval
Not Compliant	The entity is not in compliance with the requirement and should contact the issuing agency for more information

**DECLARATION STATEMENT OF
APPLICANTS FOR GRANTS PURSUANT TO
CHAPTER 42F, HAWAI'I REVISED STATUTES**

The undersigned authorized representative of the applicant certifies the following:


- 1) The applicant meets and will comply with all of the following standards for the award of grants pursuant to Section 42F-103, Hawai'i Revised Statutes:
 - a) Is licensed or accredited, in accordance with federal, state, or county statutes, rules, or ordinances, to conduct the activities or provide the services for which a grant is awarded;
 - b) Complies with all applicable federal and state laws prohibiting discrimination against any person on the basis of race, color, national origin, religion, creed, sex, age, sexual orientation, or disability;
 - c) Agrees not to use state funds for entertainment or lobbying activities; and
 - d) Allows the state agency to which funds for the grant were appropriated for expenditure, legislative committees and their staff, and the auditor full access to their records, reports, files, and other related documents and information for purposes of monitoring, measuring the effectiveness, and ensuring the proper expenditure of the grant.
- 2) If the applicant is an organization, the applicant meets the following requirements pursuant to Section 42F-103, Hawai'i Revised Statutes:
 - a) Is incorporated under the laws of the State; and
 - b) Has bylaws or policies that describe the manner in which the activities or services for which a grant is awarded shall be conducted or provided.
- 3) If the applicant is a non-profit organization, it meets the following requirements pursuant to Section 42F-103, Hawai'i Revised Statutes:
 - a) Is determined and designated to be a non-profit organization by the Internal Revenue Service; and
 - b) Has a governing board whose members have no material conflict of interest and serve without compensation.

Pursuant to Section 42F-103, Hawai'i Revised Statutes, for grants used for the acquisition of land, when the organization discontinues the activities or services on the land acquired for which the grant was awarded and disposes of the land in fee simple or by lease, the organization shall negotiate with the expending agency for a lump sum or installment repayment to the State of the amount of the grant used for the acquisition of the land.

Further, the undersigned authorized representative certifies that this statement is true and correct to the best of the applicant's knowledge.

Hawai'i Master Food Preservers

(Typed Name of Individual or Organization)



(Signature)

January 20, 2022

(Date)

Ken Love

(Typed Name)

President

(Title)

SECTION 42F-102: PUBLIC PURPOSE

1. The name of the requesting organization or individual

Hawai'i Master Food Preservers

2. The public purpose for the grant

The public purpose of the proposed project, Statewide Master Food Preservers Certificate Program (HI-MFP), is to 1) increase the supply of locally produced products; and 2) decrease Hawaii's reliance on imported foods by expanding the certified training program to every island, benefitting small agricultural producers and growers throughout the state.

3. The services to be supported by the grant

Funding supported services will expand the Statewide Master Food Preservers Certificate Program to establish this eight-day, certified-training program on every island. Grant supported services provide training and program supplies, resulting in on-site value-added food processing to cultivate revenue-generating agriculture activity, benefitting primarily small farmers and producers, and small businesses, as well as local consumers and island community economies, and stakeholders across the state by increasing the income of small agricultural producers, utilizing off-grade and surplus produce, creating revenue generating value-added products and economic benefit, and instilling food safety production standards.

Locations include:

1. Kona, Hawaii
2. Hilo, Hawaii
3. Waimanalo, Oahu
4. Kaalaheo, Kauai
5. Wailuki, Maui
6. Kaunakakai, Molokai
7. Lanai City, Lanai

4. The target group:

The primary beneficiaries of the proposed project are small Hawai'i agricultural producers who grow locally grown products. The target population can extend beyond growers. The clearest economic impacts will be increased sales of products made from locally-grown agricultural products and increased profitability of farmers producing the value-added products or selling their surplus and off-grade production to new processors. New and additional products would boost farm income whether the food preservation activity occurs on-farm or off-farm.

5. The cost of the grant and the budget:

Hawai'i Master Food Preservers requests \$317,352 to support the total budget of \$317,352.

II. Background and Summary

II. Background and Summary

This section shall clearly and concisely summarize and highlight the contents of the request in such a way as to provide the State Legislature with a broad understanding of the request. Please include the following:

1. A brief description of the applicant's background;

The Hawai'i Master Food Preservers mfphawaii.org/ is a 501(c)(3) nonprofit organization that was established in 2020 to provide certification training to safely develop, prepare, package, and market value added preserved products. The Hawai'i Master Food Preservers is dedicated to the education and training of individuals in the discipline of food safety and food preservation science to support the development of unique value-added products from locally grown and sourced produce and proteins.

Prior to the creation of the Hawai'i Master Food Preservers (HMFP), Hawai'i growers and producers frequently conveyed to sister organization, the Hawai'i Tropical Fruit Growers, an unmet need to utilize preservation techniques to extend the life of their crops. The Executive Director of Hawai'i Tropical Fruit Growers (www.htfg.org/), a 501(c)(5) nonprofit that was established in 1989 to promote the interest of any and all aspects of Hawaii-grown tropical fruit, began training as a Master Food Preserver educator at the University of California, enabling the Master Food Preserver certificate program to launch in Hawai'i; the program is offered across the U.S. at more than a dozen universities but never before in the state.

The Hawai'i Tropical Fruit Growers, in cooperation with the University of Hawai'i Hilo, College of Continuing Education and Community Service, was subsequently awarded Hawai'i Department of Labor and Industrial Relations (DLIR) grant funding to establish the pilot of the Master Food Preserver certificate program on Hawai'i Island in 2014.

The Master Food Preserver certificate program (MFP) provides education and training on processing and preserving locally grown fruit, produce, and locally raised proteins; understand packaging requirements, cost of production, and current cottage industry rules in order to develop value added products. To receive certification as a master food preserver, participants must attend all classes, complete quizzes, homework and pass the final exam.

Hawai'i MFP classes have been well received by Hawai'i farmers – especially as a means to establish a secondary revenue stream, and to understand and implement food safety standards resulting in a high-quality, food safe, preserved value added good – resulting in the creation of the Hawai'i Master Food Preservers' 501(c)(3) organization in 2020.

2. The goals and objectives related to the request;

The Hawai'i Master Food Preservers (HMFP) seeks funding support to expand the Master Food Preserver (MFP) certificate program to all Hawai'i Islands.

The goals of the proposed project, the Statewide Master Food Preserver Certificate Program (HI-MFP), which align with the state's priorities to increase local food production and to support Hawai'i farmers, workforce development efforts, and economic recovery; are as follows:

1. 84 Hawai'i farmers and producers will receive Master Food Preserver Certification.

HI-MFP is a hands-on course, requiring small class sizes, averaging 12 students, and will be held in:

1. Kona, Hawaii
2. Hilo, Hawaii
3. Waimanalo, Oahu
4. Kaalaheo, Kauai
5. Wailuki, Maui
6. Kaunakakai, Molokai
7. Lanai City, Lanai

At an average of 12 individuals per seven sites, there will be 84 MFP-certified graduates.

2. 48 MFP-certified individuals (half of course graduates) will develop a value-added product.

At the conclusion of the 8-day training, it is anticipated that half of all MFP-certified individuals will develop a new product for sale, increasing the availability of value-added products available in the state. HI-MFP goes beyond the standard MFP certificate program by including a module on product development to maximize the value the trainees.

3. Fourteen certified trainees will become Master Food Preserver certified educators.

It is anticipated that out of 84 individuals trained and certified, 25 will teach at least one additional class and 14 will continue to train through the year, extending the impact of requested funding and supporting long-term sustainability of the project.

The objectives of HI-MFP are to:

Objective 1: Establish the Master Food Preserver program throughout the state.

The MFP certificate program, only available in Hawai'i since 2014 and not yet well established, will be expanded to every island to benefit small agricultural producers throughout the state. Beneficiaries are mainly those who grow and produce locally grown products as well as entry-level food producers such as small growers and

backyard farmers, though the training program's benefits extend beyond HI-MFP graduates to:

- Consumers through increased access to Hawaii-grown foods.
- Reducing food waste by utilizing *ugly* or off-grade produce.
- Island economies by creating new markets, keeping more money in local communities.

In addition, HI-MFP includes a train the trainer component to support ongoing Master Food Preserver training programs on each island.

Objective 2: Increase the profitability of small Hawai'i producers.

Increased sales of value-added products made from locally grown agriculture, results in increased profitability of farmers and positive economic gains. There are two distinct beneficiaries:

- Those producing the value-added products or
- Farmers who now have a market to sell their surplus and off-grade produce to MFP-certified preservers.

New and additional products would boost farm income whether the preservation activity occurs on- or off-farm. HI-MFP will target small farm enterprise participants and others who seek to create new market products.

Objective 3: Increase food safety in the preparation of value-added products.

Program participants will learn how to develop and safely preserve value-added products from undersold and underutilized agricultural produce and from locally raised proteins, thereby increasing capacity, economic opportunity, and income for agricultural producers statewide. There are hundreds of locally produced value-added products being sold at farmers markets and other locations around the island. The vast majority of products sold at these venues are perfectly safe, but the Hawai'i Department of Health has reported a number of potentially dangerous jams, jellies, and other concoctions being sold. They were pulled from the markets for a variety of reasons. Some producers are unaware of safe food preservation methods or that some fruits, papaya for example, cannot easily be made into a common jelly. The proposed HI-MFP program teaches food safety and the specifics of how fruit, vegetables, meats, and fish can be safely preserved in a variety of methods.

3. The public purpose and need to be served;

The public purpose of the proposed project, the Statewide Master Food Preservers Certificate Program (HI-MFP), is to 1) increase the supply of locally produced products; and 2) decrease Hawaii's reliance on imported foods by expanding the certified training program to every island, benefitting small agricultural producers and growers throughout the state.

1) Increase the Supply of Locally Produced Products

Hawai'i spends up to \$3 billion per year importing more than 80% of its food.¹ Increasing Hawai'i food production is often equated to farmers and ranchers increasing yield. However, infrastructure constraints, the high cost of land, and supply chain deficits make it impractical to focus exclusively on increasing yield. Developing alternative revenue streams for agriculture producers provides a means for farmers, even very small backyard farmers, to increase their output of locally produced foods. *Ugly*, or imperfect produce often ends up as food waste. Reintroducing those items as a value-added product, keeps more produce in the local market, less in landfills, and is an economic benefit to farmers and local communities.

The operations of most family farms in Hawai'i can be more economically sustainable when their products are sold higher up in the value chain than generic commodities. The transition isn't simple, but it is vital; it can involve greater processing, packaging, transportation, and provision of services in ways that add value to their existing products.

The art and science of processing and preserving locally grown foods is potentially one of the most worthwhile undertakings of a small farm enterprise in Hawai'i. Processing creates unique products that are differentiated in the marketplace and thus can capture a higher retail price and allow the local agriculture industry to grow.

2) Decrease Hawaii's Reliance in Imported Foods

While there are 7,328 farms in Hawaii, 97% generate less than \$50,000 per year in sales, representing less than 10% of total market sales statewide.¹ Small farms struggle to reach a level of output that would achieve economies of scale, by which their per unit cost is decreased because total cost is spread over a larger number of units. The high cost of production ensures a reliance on imported foods. Replacing just 10% of the food Hawai'i imports would amount to approximately \$313 million dollars remaining in the State.²

Adding value to goods, increases the price point of the good by making it more appealing to the consumer, thus increasing revenue generated for producers. A profitable line supports the production of local food, thereby moving towards decreasing the state's reliance on imported foods.

The proposed project, HI-MFP, supports on-site food processing addressing the needs of small businesses, individual farmers, and stakeholders across the state by increasing the income of small agricultural producers, utilizing off-grade and surplus produce, creating value-added products, and instilling food safety production standards.

¹ hdoa.hawaii.gov/add/files/2020/06/Farms-by-Sales-Class-2017_SOH_06.01.20.pdf

² files.hawaii.gov/dbedt/op/spb/INCREASED FOOD SECURITY AND FOOD SELF SUFFICIENCY STRATEGY.pdf

On-site food processing is an important market opportunity because it:

- Increases the producer's share of food dollars by eliminating middlemen.
- Enhances farm producer profitability and viability.
- Expands consumer access to fresh, locally-produced foods.
- Builds and supports the local agriculture economy and creates jobs.
- Contributes to community culture and cuisine, quality of life, and tax revenues.
- Is inherently local; by reducing transportation needs food miles, it helps conserve energy.

Traditionally, local farming has been a commodity business that often benefits processors more than farmers. Farmers receive their lowest returns from the commodity processing market. This is because processors need to acquire their farm inputs for as low a price as possible to compete in the very low margin processed food market.

Farmer- and producer-controlled processing offers an important strategy to address this. Food preservation is one type of processing that converts perishable crops into safe products with a long shelf life that a small producer can sell at a profit to increase financial viability.

4. Describe the target population to be served;

The primary beneficiaries of the proposed project are small Hawai'i agricultural producers who grow locally grown products. The target population can extend beyond growers. The clearest economic impacts will be increased sales of products made from locally grown agricultural products and increased profitability of farmers producing the value-added products or selling their surplus and off-grade production to new processors. New and additional products would boost farm income whether the food preservation activity occurs on-farm or off-farm.

5. Describe the geographic coverage.

The proposed, Statewide Master Food Preserver Certificate Program will be held in:

1. Kona, Hawaii
2. Hilo, Hawaii
3. Waimanalo, Oahu
4. Kaalaheo, Kauai
5. Wailuki, Maui
6. Kaunakakai, Molokai
7. Lanai City, Lanai

III. Services Summary & Outcomes

III. Service Summary and Outcomes

The Service Summary shall include a detailed discussion of the applicant's approach to the request. The applicant shall clearly and concisely specify the results, outcomes, and measures of effectiveness from this request. The applicant shall:

1. Describe the scope of work, tasks and responsibilities;

In collaboration with community-based sites that have a commercial kitchen, Hawai'i Master Food Preservers (HMFP) will conduct the proposed Statewide Master Food Preserver Certificate Program (HI-MFP) across the state. Preserving supplies will be provided to those commercial kitchen sites without adequate supplies to support the 12-trainee classes.

Scope of Work

Initial Project Period

- I. Project Coordinators (PCs), Ken Love and Jane Tai, will begin scheduling training dates with on-island commercial kitchen sites on each island. Classes are typically held one or two days per week over the course of several weeks and will depend on site availability and other factors.
- II. Once training sites are secured and scheduling is complete, PCs will engage potential guest speakers on each island and arrange their segment.
- III. Recruitment, which will continue throughout the project period, will begin with social media posts and electronic mailings from HMFP, the commercial kitchen sites, and community supporters such as:
 - Hawai'i Island Chamber of Commerce
 - Kona-Kohala Chamber of Commerce
 - Japanese Chamber of Commerce
 - Hawai'i Island Portuguese Chamber of Commerce
 - Honoka'a Business Association
 - Hawaii Farm Bureau
 - Hawaii Farmers Union United
 - Kauai Community College
 - Maui College
 - Leeward Community College
 - American Culinary Federation Hawaii

In addition, the specialized nature of the MFP certificate program warrants several other forms of marketing that specifically targets small businesses. HMFP will work with key individuals at the following agencies to promote the HI-MFP on their websites, social media sites, and/or at their physical offices (via fact sheet about the

program and flier) where many of the same clients who are looking for answers to agriculture and business-related questions go to for advice:

- UH Hilo College of Agriculture, Forestry, and Natural Resource Management (CAFNRM)
- UH Manoa College of Tropical Agriculture and Human Resources (CTAHR)
- Hawai'i Department of Agriculture (HDOA)
- Hawai'i Department of Health (HDOH)
- Hawai'i Tropical Fruit Growers (HTFG) – all Island Chapters
- Kamehameha Schools
- Hawai'i Island Small Business Development Center (HISBDC)
- Hawai'i County Research and Development (R&D)
- Maui Food Innovation Center
- Culinary Institute of the Pacific
- HMFP alumni group

Promotional materials will also be distributed at related events, such as agriculture and small business conferences and workshops.

- IV. Potential trainees will register online, using a simple form hosted on HMFP's website. A phone number will also be provided for those who are not able to access the online registration portal.
- V. Training materials and classroom preserving materials will be ordered.

Training Period

- VI. Registration reminders will be emailed (or delivered by phone if email is not possible) one week, and then one day, before each session begins.
- VII. Each 8-day class requires one-day to gather supplies, such a produce to preserve, and organize the classroom training materials.
- VIII. Seven 8-day class sessions will be conducted on each island, over several weeks (as indicated in I. above) on each island, with 12 participants in each session. Specific sites are indicated in Section II.5. Classes are typically held from 8am to 4:30pm to facilitate hands-on learning and instruction:

8-Day Training Syllabus:¹

- Day 1: Pre-training questionnaire; Food safety essentials (Tai), knife skills and food processing (Love)
- Day 2: Jams and Jellies (Love and Tai)
- Day 3: High Acid Canning (Love)
- Day 4: Low Acid High Pressure Canning (Love)
- Day 5: Fermentation and Pickling (Love)
- Day 6: Dehydration, Vacuum Sealing and Freezing (Tai)
- Day 7: Oral Exam with class projects and Value-Added Product Development and Direct Marketing (Love and Tai)
- Day 8: Final Examinations (Written), Post-training evaluation, and Graduation (Love and Tai).

A guest lecturer, for example a local chef, will be invited to provide a segment on gravlax, sausage making, charcuterie or their preserving recipe of choice.

- IX. Trainees will be asked to complete a brief Evaluation Survey before and after each day of training to provide insight and feedback, which will be evaluated with the Grant Supervisor and implemented when possible.

Post-Training

- X. Patterned after the MFP programs in other states, HI-MFP will require 20 hours of volunteer work as part of the certification process. This work will be discussed and coordinated through the cohorts.

Upon successful completion of the HI-MFP, participants will be invited to join a cohort that meets twice a year to continue the learning process, share experiences, and prepare to teach the program, which will also serves to maintain their MFP certification.

Certified Master Food Preservers are invited to become Master Food Preserver (MFP) certified educators, essentially a train the trainer program, to maintain MFP certification. This expands the impact of the training beyond the initial workshops offered in this proposal, ensures an ongoing supply of qualified instructors, and supports long-term project sustainability.

- XI. A final report will be developed and submitted to GIA

¹ Instructors are indicated in parenthesis.

2. Provide a projected annual timeline for accomplishing the results or outcomes of the service;

The Statewide Master Food Preserver Certificate Program (HI-MFP) will begin within 30 days of funding award and conclude within the 12-month grant period. A tentative timeline is provided below:

Month 1	Scheduling training locations and dates.
Month 2	Develop advertising materials and registration procedures, recruit attendees, develop pre- and post-training questionnaires.
Month 3	Recruitment efforts begin and continue throughout; order classroom supplies
Month 4	Hold classes at location 1, evaluate class
Month 5	Hold classes at location 2, evaluate class
Month 6	Hold classes at location 3, evaluate class
Month 7	Hold classes at location 4, evaluate class
Month 8	Hold classes at location 5, evaluate class
Month 9	Hold classes at location 6, evaluate class
Month 10	Hold classes at location 7, evaluate class
Month 10	Discuss student evaluations and Plan Meeting for MFP Gathering
Month 11	Annual MFP Gathering.
Month 12	Develop and submit final report.

3. Describe its quality assurance and evaluation plans for the request. Specify how the applicant plans to monitor, evaluate, and improve their results;

HMFP Board Director, Ken Love will serve as the Project Manager of HI-MFP. He will be responsible for all aspects of this project and will provide quarterly reports to the Grant Supervisor. Trainee evaluations, to be completed after each of the 8-day sessions, will provide trainee feedback and identify areas of improvement. The Project Manager, Project Coordinator, and Grant Supervisor will discuss the evaluations and implement feedback, when possible, to improve trainings. For example, trainees indicating a certain topic was not well understood provide valuable feedback in how information is being conveyed and will be subsequently improved upon.

Evaluation feedback will be aggregated to provide in project report to GIA.

4. List the measure(s) of effectiveness that will be reported to the State agency through which grant funds are appropriated (the expending agency). The measure(s) will provide a standard and objective way for the State to assess the program's achievement or accomplishment. Please note that if the level of appropriation differs from the amount included in this application that the measure(s) of effectiveness will need to be updated and transmitted to the expending agency.

Statewide Master Food Preservers Certificate Program (HI-MFP) will be evaluated on the bases of the following measures:

<u>84: Graduates with HMFP certification (12 per island)</u>
<u>14: Trained certified trainers (2 per island)</u>
<u>500: Students on waiting list for future classes on all islands</u>
<u>100: Value-added products developed</u>
<u>35: Value-added products being sold by project end</u>
<u>150: Estimated value-added products sold one year after project end</u>

IV. Financial

IV. Financial

Budget

1. The applicant shall submit a budget utilizing the enclosed budget forms as applicable, to detail the cost of the request.
 - a. Budget request by source of funds (Link)
 - b. Personnel salaries and wages (Link)
 - c. Equipment and motor vehicles (Link)
 - d. Capital project details (Link)
 - e. Government contracts, grants, and grants in aid (Link)

2. The applicant shall provide its anticipated quarterly funding requests for the fiscal year 2023.

Quarter 1	Quarter 2	Quarter 3	Quarter 4	Total Grant
\$126,941	\$95,206	\$63,470	\$31,735	\$317,352

3. The applicant shall provide a listing of all other sources of funding that they are seeking for fiscal year 2023.

No additional funding is being sought at this time.

4. The applicant shall provide a listing of all state and federal tax credits it has been granted within the prior three years. Additionally, the applicant shall provide a listing of all state and federal tax credits they have applied for or anticipate applying for pertaining to any capital project, if applicable.

No state or federal tax credits have been received, applied for, or are anticipated.

5. The applicant shall provide a listing of all federal, state, and county government contracts, grants, and grants in aid it has been granted within the prior three years and will be receiving for fiscal year 2023 for program funding.

Year Awarded	Funder	Amount	Use
2020 (Completed)	County of Hawaii	\$6,000	Hold MFP classes in Kona, HI
2021 (In-progress)	Hawai'i Department of Agriculture	\$9,741	Create Informational Guides collateral
2022 (Award confirmed, pre-contract)	Hawai'i Department of Agriculture	\$51,000	Produce seven (7) high-quality television videos on MFP systems, recipes, and tips for safe preservation styles

6. The applicant shall provide the balance of its unrestricted current assets as of December 31, 2021.

\$8,000

V. Experience and Capability

V. Experience and Capability

1. Necessary Skills and Experience

The applicant shall demonstrate that it has the necessary skills, abilities, knowledge of, and experience relating to the request. State your experience and appropriateness for providing the service proposed in this application. The applicant shall also provide a listing of verifiable experience of related projects or contracts for the most recent three years that are pertinent to the request.

Ken Love has been canning and preserving food since the 1950s learning from his great aunt. He has preserved foods continually since that time and first selling value added products in the late 1960s at the University of Chicago victory Gardens.

After training to teach the program, he first brought the Master Food Preservers to Hawaii in 2012 and has since taught numerous classes on Kauai, Molokai, Lanai Maui, Hilo and Kona. Was specific to each class and in 6 cases there was no funding with students footing the bill. Currently previous students have new value-added products in local markets around the state as well as some in Whole Foods Nationally.

2. Facilities

The applicant shall provide a description of its facilities and demonstrate its adequacy in relation to the request. If facilities are not presently available, describe plans to secure facilities.

Training facility and commercial kitchen sites will be sought in each training location. Facilities will be ADA compliant and capable of providing both the classroom space and kitchen space needed for this certified training program.

Long established sites where classes have been taught are Maui Food Innovation Center, Lanikila Kitchen on Molokai and the HMFP kitchen in Kona.

VI. Personnel: Project Organization and Staffing

1. Proposed Staffing, Staff Qualifications,
Supervision, and Training
2. Organizational Chart
3. Compensation

VI. Personnel: Project Organization and Staffing

1. Proposed Staffing, Staff Qualifications, Supervision and Training

The applicant shall describe the proposed staffing pattern and proposed service capacity appropriate for the viability of the request. The applicant shall provide the qualifications and experience of personnel for the request and shall describe its ability to supervise, train and provide administrative direction relative to the request.

Hawai'i Master Food Preservers Board Director, Ken Love and fellow Board Director, Jane Tai, will serve as Project Coordinators, they will oversee the proposed project and serve as the project's Instructors. An expert guest lecturer, for example a local chef, will be invited to contribute to each of the seven (7) sessions, enriching the proposed project by providing trainees a broad perspective on the value-added production market. Ken Love will also serve as Grant Supervisor. He will provide broad oversight and administrative support to ensure the project achieves the indicated objectives and goals.

Ken Love, President and Board Director of the Hawai'i Master Food Preservers since 2020, established the first cohort of Master Food Preservers in the state of Hawaii. He is the Executive Director of Hawai'i Tropical Fruit Growers since 2013 and served as the Board President from 2008-2013. Ken has been a tropical fruit grower since 1986. He has 36 years of experience in dealing with the needs and issues of small agricultural businesses in Hawai'i. Mr. Love will be the primary trainer of the MFP certificate program. He is certified by the University of California Master Food Preserver program to teach the proposed program.

Jane Tai, Vice President and Board Director of the Hawai'i Master Food Preservers since 2020, is the owner, creator and "alchemist" of Hawaiian Goodness, LLC. Established in 2015, Hawaiian Goodness, LLC, sells gourmet dehydrated fruit and fruit products using only locally grown produce. For the past 7 years through producing Hawaii's Tropical fruits and specialty crops as value-added products, Jane assisted small farm and backyard growers by imparting scientific and practical knowledge on how to extend the shelf life of fresh produce. Her previous 25 years of process improvement skills as Director in a Fortune 500 corporation assists in identifying, analyzing, and bringing about improvements to local farm processes for the purpose of optimization and meeting new quotas or quality standards. Certified by Hawai'i Master Foods Preservers in 2014, immediately after, Jane reviewed and edited the textbook and materials used for class instruction. She is currently involved in reviewing the current Cottage Industry regulations as established. Jane also became a certified instructor for HMFP in 2020 and has co-taught 3 full certification courses since that time.

2. Organization Chart

The applicant shall illustrate the position of each staff and line of responsibility/supervision. If the request is part of a large, multi-purpose organization, include an organization chart that illustrates the placement of this request.

While there are no paid staff for the Hawai'i Master Food Preservers, Board Directors, Ken Love and Jane Tai, will oversee the proposed project. They will coordinate with on-site commercial kitchen facilities to schedule and facilitate the courses.

Ken Love will serve as the Grant Supervisor to provide administrative support to ensure grant objectives are achieved. Ken Love will also support program evaluation by ensuring trainee surveys are reviewed, evaluated, and integrated into subsequent course sessions, whenever possible.

3. Compensation

The applicant shall provide an annual salary range paid by the applicant to the three highest paid officers, directors, or employees of the organization by position title, not employee name.

Hawai'i Master Food Preservers is a small volunteer-based, 501(c)(3) nonprofit organization. There are no paid staff.

VII. Other

1. Litigation
2. Licensure or Accreditation
3. Private Educational Institutions
4. Future Sustainability Plan

VII. Other

1. Litigation

The applicant shall disclose any pending litigation to which they are a party, including the disclosure of any outstanding judgement. If applicable, please explain.

Hawai'i Master Food Preservers is not facing any pending litigation or outstanding judgments.

2. Licensure or Accreditation

The applicant shall specify any special qualifications, including but not limited to licensure or accreditation that the applicant possesses relevant to this request.

Hawai'i Master Food Preservers Board Director, Ken Love certified by the University of California Master Food Preserver program to teach this program and will be the primary trainer of HI-MFP.

3. Private Educational Institutions

The applicant shall specify whether the grant will be used to support or benefit a sectarian or non-sectarian private educational institution. Please see [Article X, Section 1, of the State Constitution](#) for the relevance of this question.

No grant funding will support a sectarian or non-sectarian private educational institution.

4. Future Sustainability Plan

The applicant shall provide a plan for sustaining after fiscal year 2022-23 the activity funded by the grant if the grant of this application is:

- (a) Received by the applicant for fiscal year 2022-23, but
- (b) Not received by the applicant thereafter.

The proposed project establishes permanent Master Food Preserver certified training locations on each island of Hawai'i, with each site fully equipped with necessary supplies. Additionally, the Train the Trainer education certification component builds long-term capacity, resulting in two (2) instructors per island who are qualified to continue the certified-training program beyond the award year, with identified commercial kitchen sites that are equipped with adequate equipment and classroom supplies, readily available for their use to conduct classes beyond the grant year. The impact is exponential to the local farming community in helping to build agricultural and economic sustainability through the utilization of *ugly* and off-grade produce to create revenue-generating, value-added products. Since Hawai'i Master Food Preservers Certification course is the ONLY course of its type in the State, overwhelming positive feedback from previous classes has generated not only interest but a significant waiting list for future offerings.

VIII. Attachments

1. Budget Forms
2. Staff Qualifications/Resumes
3. Organizational Chart
4. Training Materials


ATTACHMENT 1: BUDGET FORMS

1. Budget request by source of funds
2. Personnel salaries and wages
3. Equipment and motor vehicles
4. Government contracts, grants, and grants in aid

BUDGET REQUEST BY SOURCE OF FUNDS

Period: July 1, 2022 to June 30, 2023

Applicant: Hawai'i Master Food Preservers

BUDGET CATEGORIES	Total State Funds Requested (a)	Total Federal Funds Requested (b)	Total County Funds Requested (c)	Total Private/Other Funds Requested (d)
A. PERSONNEL COST				
1. Salaries	119,000			
2. Payroll Taxes & Assessments	0			
3. Fringe Benefits	0			
TOTAL PERSONNEL COST	119,000			
B. OTHER CURRENT EXPENSES				
1. Airfare, Inter Is and	28,000			
2. Insurance				
3. Lease/Rental of Equipment				
4. Lease/Rental of Space	14,000			
5. Staff Training				
6. Supplies (List included)	105,904			
7. Telecommunication				
8. Utilities				
9. Neighbor Is and Travel	50,448			
10				
11				
12				
13				
14				
15				
16				
17				
18				
19				
20				
TOTAL OTHER CURRENT EXPENSES	\$198,352			
C. EQUIPMENT PURCHASES				
D. MOTOR VEHICLE PURCHASES				
E. CAPITAL				
TOTAL (A+B+C+D+E)	\$317,352			
SOURCES OF FUNDING		Budget Prepared By:		
(a) Total State Funds Requested	\$317,352	Ken Love	808-443-8722	
(b) Total Federal Funds Requested		Name (Please type or print) Phone		
(c) Total County Funds Requested			1/20/22	
(d) Total Private/Other Funds Requested		Signature of Authorized Official Date		
TOTAL BUDGET	\$317,352	Ken Love President Name and Title (Please type or print)		

Classroom Supply List

Training Sites: 7

Units

Item	Cost	Units	x Sites	Total
Metro Rack: Storage	\$ 1,600.00	1	7	\$ 11,200
Larg Stockpot (non react ve): Cann ng x 6	\$ 75.00	6	48	\$ 3,150
Steam Canner: Cann ng x 2	\$ 59.99	2	16	\$ 840
Cann ng L d Rack: Cann ng x 2	\$ 10.99	2	16	\$ 154
Ba Utens Set: Cann ng x 3	\$ 13.18	3	24	\$ 277
W de Mouth Funne : Cann ng x 4	\$ 7.84	4	32	\$ 220
M sc Utens s: Cann ng x 12	\$ 125.00	12	96	\$ 10,500
M sc Pots: Cann ng x 3 sets	\$ 495.00	1	8	\$ 3,465
Je y Stra ner: Jams, Je es x 2	\$ 7.41	2	16	\$ 104
Ch no s: Jams, Je es	\$ 69.00	1	8	\$ 483
P ates: Jams, Je es	\$ 60.00	1	8	\$ 420
Ferment ng Crock: Fermentat on	\$ 170.00	1	8	\$ 1,190
we ghts: Fermentat on	\$ 15.99	1	8	\$ 112
Japanese P ck e Press: Fermentat on	\$ 26.99	1	8	\$ 189
M x ng Bow s: Fermentat on x 12	\$ 49.95	12	96	\$ 4,196
Co ander: Fermentat on x 4	\$ 16.01	4	32	\$ 448
Pressure Canner: Pressure Cann ng x 3	\$ 240.00	3	24	\$ 5,040
Vacuum Sea er: Freez ng	\$ 250.00	1	8	\$ 1,750
Mando ne: Dehydrat on x 4	\$ 24.00	4	32	\$ 672
Food Dehydrator: Dehydrat on	\$ 650.00	1	8	\$ 4,550
Non st ck dehydrator sheets: Dehydrat on	\$ 32.49	1	8	\$ 227
Ba B ue Book: Book Exam 12 each	\$ 14.00	12	96	\$ 1,176
So Easy to Preserve: Book Exam 12 each	\$ 20.00	12	96	\$ 1,680
Gram Sca e: A Items	\$ 150.00	1	8	\$ 1,050
Ju cer: x 2	\$ 179.00	2	16	\$ 2,506
Food Processor: A Items	\$ 319.00	1	8	\$ 2,233
Thermometer: A Items	\$ 25.00	1	8	\$ 175
Thermometer: x 12	\$ 4.38	12	96	\$ 368
Thermometer: x 4	\$ 8.68	4	32	\$ 243
Kn fe set: 12 ea.	\$ 120.00	12	96	\$ 10,080
Pocket Aprons: 12 ea.	\$ 15.00	12	96	\$ 1,260
G oves: A Items	\$ 50.00	1	8	\$ 350
Cooks B b Aprons: 12 ea.	\$ 18.00	12	96	\$ 1,512
Badges for graduat on: x 12	\$ 16.25	12	96	\$ 1,365
HI MFP Text: 12 cop es	\$ 25.00	12	96	\$ 2,100
Da y Qu z: 12 x 8	\$ 0.10	192	1,536	\$ 134
f na qu z: x12	\$ 0.10	60	480	\$ 42
3 r ng b nders: x12	\$ 4.99	12	96	\$ 419
Cert f cates: nd v dua	\$ 8.50	12	96	\$ 714
Ba Jars: 8 oz x 24 cases	\$ 9.49	24	192	\$ 1,594
Ba Jars: 16 oz x 12 cases	\$ 9.99	12	96	\$ 839
Ba Jars: quart x 4 cases	\$ 11.99	4	32	\$ 336

continued

Classroom Supply List	Training Sites: 7	Units		
Item	Cost	Units	x Sites	Total
Ba Jars: ha f ga on x 3 cases	\$ 12.99	3	24	\$ 273
pH paper: 2 cartons	\$ 50.00	2	16	\$ 700
Pect n: 4 cases	\$ 62.16	4	32	\$ 1,740
cur ng d	\$ 15.00	2	16	\$ 210
water act v ty meter	\$ 610.00	1	8	\$ 4,270
hygrometer	\$ 14.00	1	8	\$ 98
foods: oca vendors	\$ 2,000.00	1	8	\$ 14,000
k tchen a d m xer and attachments	\$ 750.00	1	8	\$ 5,250

TOTAL SUPPLIES

\$105,904.12

BUDGET JUSTIFICATION - PERSONNEL SALARIES AND WAGES

Period: July 1, 2022 to June 30, 2023

Applicant: Hawai'i Master Food Preservers

POSITION TITLE	FULL TIME EQUIVALENT	ANNUAL SALARY A	% OF TIME ALLOCATED TO GRANT REQUEST B	TOTAL STATE FUNDS REQUESTED (A x B)
Project Director, Ken Love	0.47	\$70,000.00	100.00%	\$ 70,000.00
Project Coordinator, Jane Tai	0.47	\$42,000.00	100.00%	\$ 42,000.00
Guest Lecturers	N/A	\$7,000.00	100.00%	\$ 7,000.00
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
TOTAL:				119,000.00

JUSTIFICATION/COMMENTS:

Based on below the instructors usual hourly rates of \$75 and \$50 the hourly rates come to \$71.28 (Ken Love) and 42.77 (Jane Tai) This stems from a total of 982 hours.

ITEM	HOURS	LECTURER	RATES
Class Days	700	2 Lecturer @7hrs ea	14 hrs/class/island per class/island
Recruiting and ordering	168	\$71.43/hr	\$ 1,000.00 per class/island
After class evaluations &	84		
Yearly meeting preparat	20	7 classes	\$ 7,000.00 TOTAL
Miscellaneous	10		
Total	982		

BUDGET JUSTIFICATION - EQUIPMENT AND MOTOR VEHICLES

Period: July 1, 2022 to June 30, 2023

Applicant: Hawai'i Master Food Preservers

DESCRIPTION EQUIPMENT	NO. OF ITEMS	COST PER ITEM	TOTAL COST	TOTAL BUDGETED
N/A			\$ -	
			\$ -	
			\$ -	
			\$ -	
			\$ -	
TOTAL:				
JUSTIFICATION/COMMENTS:				

DESCRIPTION OF MOTOR VEHICLE	NO. OF VEHICLES	COST PER VEHICLE	TOTAL COST	TOTAL BUDGETED
			\$ -	
			\$ -	
			\$ -	
			\$ -	
			\$ -	
TOTAL:				
JUSTIFICATION/COMMENTS:				

GOVERNMENT CONTRACTS, GRANTS, AND / OR GRANTS IN AID

Applicant: Hawai'i Master Food Preservers

Contracts Total: -

	CONTRACT DESCRIPTION	EFFECTIVE DATES	AGENCY	GOVERNMENT ENTITY (U.S./State/Hawaii/ Honolulu/ Kauai/ Maui County)	CONTRACT VALUE
1	N/A				
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					
14					
15					
16					
17					
18					
19					
20					
21					
22					
23					
24					
25					
26					
27					
28					
29					
30					

ATTACHMENT 2: Staff Qualifications/Resumes

- i. Ken Love
- ii. Jane Tai

Applicant: Hawai'i Master Food Preservers

KEN LOVE
Resume

Agricultural Resume

Ken Love

PO Box 1242
Captain Cook, Hi. 96704
808-323-2417
ken@mycoffee.net

Positions

2019- Present	Executive Director Japan Avocado Commission
2012-Present	Executive Director and President Hawaii Master Food Preservers
2008-Present	Executive Director Hawaii Tropical Fruit Growers
2012-2014	President American Culinary Federation / Kona Kohala Chefs Association
2007-Present	Board member AG committee Chair American Culinary Federation / Kona Kohala Chefs Association
2000-2008	Chapter President Hawaii Tropical Fruit Growers
2005-2008	Research Project Manager (WSARE SW03-055) University of Hawaii
1996-2005	Board Member and officer Kona Pacific Farmers Cooperative.
1986-Present	Grower and farm manager

Publications

2020

Ken Love, Robert Paull
Fingerlimes

Ken Love, Robert Paull
Bush Tucker in Hawaii

2019

Ken Love, Robert Paull, Lindsay Gasik
Durian for Hawaii
https://www.ctahr.hawaii.edu/oc/freepubs/pdf/F_N-53.pdf

2017

Ken Love, Robert Paull, Alyssa Cho and Andrea Kawabata
Tropical Fruit Tree Propagation Guide

Publication: https://www.ctahr.hawaii.edu/oc/freepubs/pdf/F_N-49.pdf

2014

Ken Love and Robert E Paull. 2014 Quick Harvest and Postharvest Tips for Better Quality and Longer Postharvest Life
Publication <http://www.hawaiifruit.net/postharvesttips.pdf>

Ken Love and Robert E Paull. 2014 Hawaii Grape Growing Guide. University of Hawaii at Manoa, College of Tropical Agriculture and Human Resources. Fruit and Nuts Publication http://www.ctahr.hawaii.edu/oc/freepubs/pdf/F_N-26.pdf

2013

Elevitch, C., and K. Love. 2013. Adding Value to Locally Grown Crops in Hawai'i: A Guide for Small Farm Enterprise Innovation. Permanent Agriculture Resources, Holualoa, Hawai'i. <http://www.hawaiifruit.net/Adding-Value-Hawaii-guide.pdf>

Ken Love and Robert E Paull. 2013. Lemons in Hawaii. University of Hawaii at Manoa, College of Tropical Agriculture and Human Resources. Fruit and Nuts Publication http://www.ctahr.hawaii.edu/oc/freepubs/pdf/F_N-25.pdf

2012

Ken Love 2012, Hawaii Master Food Preservers Manual. Tropical version. Hawaii Master Food Preservers Inc.

Ken Love and Robert E Paull. 2012. Pricing Produce and Products for Fair Profit Based on Cost of Production. University of Hawaii at Manoa, College of Tropical Agriculture and Human Resources. Fruit and Nuts Publication <http://www.ctahr.hawaii.edu/oc/freepubs/pdf/ET-13.pdf> **2011**

Ken Love and Robert E Paull. 2011. Soursop. University of Hawaii at Manoa, College of Tropical Agriculture and Human Resources. Fruit and Nuts Publication F_N-22. http://www.ctahr.hawaii.edu/oc/freepubs/pdf/F_N-22.pdf

Ken Love and Robert E Paull. 2011. Jackfruit. University of Hawaii at Manoa, College of Tropical Agriculture and Human Resources. Fruit and Nuts Publication F_N-19. http://www.ctahr.hawaii.edu/oc/freepubs/pdf/F_N-22.pdfhttp://www.ctahr.hawaii.edu/oc/freepubs/pdf/F_N-19.pdf

Ken Love and Robert E Paull. 2011. Jaboticaba. University of Hawaii at Manoa, College of Tropical Agriculture and Human Resources. Fruit and Nuts Publication F_N-20. http://www.ctahr.hawaii.edu/oc/freepubs/pdf/F_N-20.pdf

Ken Love and Robert E Paull. 2011. Rollina. University of Hawaii at Manoa, College of Tropical Agriculture and Human Resources. Fruit and Nuts Publication F_N-21. http://www.ctahr.hawaii.edu/oc/freepubs/pdf/F_N-21.pdf

Ken Love and Robert E Paull. 2011. Bilimbi. University of Hawaii at Manoa, College of Tropical Agriculture and Human Resources. Fruit and Nuts Publication F_N-23. http://www.ctahr.hawaii.edu/oc/freepubs/pdf/F_N-23.pdf

Ken Love and Robert E Paull. 2011. Abiu. University of Hawaii at Manoa, College of Tropical Agriculture and Human Resources. Fruit and Nuts Publication F_N-24. http://www.ctahr.hawaii.edu/oc/freepubs/pdf/F_N-24.pdf

2010

Catherine Chan-Halbrendt, Jyotsna Krishnakumar, Quanguo Andy Zhang, and Ken Love. 2010. Advancing Sales of Hawaii Grown Avocados Through Labeling. CTAHR Fruit, Nut, and Beverage Crops F_N-16. <http://www.hawaiifruit.net/avofinal.pdf>

2009

Ken Love. 2009. Produced “Hawaii Grown”, A DVD featuring proper harvesting, packaging and marketing for multiple fruit crops grown by featured producers with tips from agents, specialists, chefs and wholesalers.

2008

Silvia G. Barber, Catherine Chan-Halbrendt, Jyotsna Krishnakumar, Theodore J. Radovich, and Ken Love. 2008. Hawai‘i Avocado Industry Analysis Part 2: Buyer Preferences Focus. CTAHR Economic Issues EI-15. <http://www.ctahr.hawaii.edu/oc/freepubs/pdf/EI-15.pdf>

Ken Love, Robert E. Paull. 2008. Jackfruit & Chempedak *Artocarpus heterophyllus* Lam., & *A. integer* (Thunb.) Merr. Moraceae p481-485. In. Encyclopedia of Fruit and Nuts. J. Janick and R. E. Paull -editors, CABI, Wallingford, United Kingdom

2007

Ken Love, Richard Bowen, Kent Fleming. 2007. Twelve Fruits with Potential Value-Added and Culinary Uses (WSARE SW03-055). <http://www.ctahr.hawaii.edu/oc/freepubs/pdf/12fruits.pdf>

Chan-Halbrendt, C., J. Krishnakumar, K. Love, and P. Sullivan. 2007. Hawai‘i Avocado Industry Analysis, part 1: Supply focus. CTAHR publication EI-12. www.ctahr.hawaii.edu/oc/freepubs/pdf/EI-12.pdf.

Grants

2021

Write and Create Seven Videos on Safe Food Preservation Techniques
Hawaii Department of Agriculture / USDA Specialty Block Grant

2020

Creation of Collateral for Hawaii Master Food Preservers
Hawaii Department of Agriculture / SPP

2018

Grants in Aid for Containment Greenhouse
Hawaii State Legislature

2015

Jump Starting Hawaii’s Fruit Production Industry
Hawaii Dept. of Agriculture / USDA Specialty Block Grant

2014

Four Hawaii Master Food Preserver Classes
Hawaii Dept. of Labor funded program

Increasing the Supply of Specialty Crop Fruit Trees for Growers in Hawaii
Hawaii Dept. of Agriculture / USDA Specialty Block Grant

Kauai Master Food Preserver Class II
Waipa Foundation funded project

2013

Kauai Master Food Preserver Class I
Waipa Foundation funded project

Hawaii Master Food Preservers Molokai Class 1
USDA Rural Development

2012

Building New Markets for Hawaii's Ultra Exotic Ethnic Tropical Fruits
Hawaii Dept. of Agriculture / USDA Specialty Block Grant

2010

Hawaii Grown DVD Series
USDA / NRCS / BIRCD funded project

2005

Exotic Tropical Fruit Value Added Products & Market Research
USDA / NRCS / BIRCD funded project

I have previously received five successful WSARE Farmer-Rancher projects and managed an R&E project for the University of Hawaii.

- FW12-034 Grapes for Tropical Hawaii
- FW07-034 Choosing the Best Figs for Hawaii, PI
- FW09-002 No Chill Stone Fruit for Hawaii, PI
- SW03-055 Developing a Sustainable Polyculture and Marketing systems for Exotic Tropical Fruits, Project Manager
- FW02-008 Increasing Marketable Production of Exotic Tropical Fruits with Protective Covering, PI

References

Available upon request.

Applicant: Hawai'i Master Food Preservers

JANE TAI
Resume

Jane W.J. Tai

73-1380 Hikimoe Street
Kailua-Kona
Hawaii

Cell: 808-333-9512
Home: 808-769-4224
E-mail: jaytee6130@gmail.com

SUMMARY

Owner and creative producer of *Hawaiian Goodness, Inc.*, a gourmet boutique business and manufacturer of organic/CNG Hawaiian grown and produced fruits and fruit products for the past 5 years, leveraging experience gained through Master Food Preservers and past business career.

Graduate of Hawaii MFP Certification course in 2014; qualified to instruct and subsequently edited, updated MFP course materials to include and focus on local tropical produce.

Previous business acumen includes 24 years of corporate experience in a Fortune 500 company overseas and in New York. Expertise primarily in managing P&L budgets up to \$13m and managing a staff of 15 across 17 countries. Experience includes more than 12 years in project management with substantial exposure to the design and development of HR Information Systems. A dynamic team leader with a proven record of success in managing concurrent projects in a multi-country fast-paced business environment.

EMPLOYMENT HISTORY

Hawaiian Goodness, Inc., Hawaii **2015 – current**

Master Food Preserver assistant and text editor **2014 – 2015**

English Instructor (online) for College Prep **2010 – 2014**
-- overseas students

Co-developer and co-designer for “2030” **2006 - 2010**
-- online Recruitment systems (Canada)

American Express International, Inc. (Asia) **1994 – 2005**
American Express Company (US) **1982 - 1994**

Director - e HR & Information Management & Measurement **2001-2005**
(Human Resources - Japan, Asia-Pacific, Australia)

Develop strategies in HR processing and reliable HR services through technology service channels. Direct the design, development and implementation of a world-wide self-service intranet for 17 countries across the Asia region. Develop recommendations to quantify processes' effectiveness. Responsible for launch HR self-service application tool for 11K+ employees with outsourcing partner based in the US. Determined HR departmental information system needs. Led building of local/regional HR self-service web functionality: termination, recruitment & hiring, compensation, training/learning databases and payroll interface. Achieved significant cost-savings through elimination of paper processing and manual workaround. Developed HR staff through conducting customized software training.

Manager - Information Management & Measurement **1999-2001**
(Human Resources - Japan, Asia-Pacific, Australia)

Designed and implemented interim databases for processing HR transactions. Gathered multiple country requirements and documentation for implementation of HR self-service application. Managed HR departmental operational expenses (US\$13m). Reviewed HR outsourcing RFPs and selecting global vendor.

Designed, developed and implemented a sustainable Metrics model quantifying HR outputs using external sources as benchmarks. Designed, developed and implemented regional database for HR data including mapping data feeds to PeopleSoft and local payroll systems. Built additional Lotus Notes database functionality to support HR servicing: time & attendance, metrics database.

PeopleSoft Regional Manager

1998-1999

(Human Resources - Japan, Asia-Pacific, Australia)

Design, plan and implement global PeopleSoft HR management software for HR regionally. Establish a regional HR Transaction Center. Construct Regional HR P&L reporting system. Led and trained local markets on conversion of 20+ legacy HR systems to one global PeopleSoft database. Established codes and mapping for automated payroll interfaces including double byte systems. Reviewed coding of compensation performance database and other supporting systems to ensure alignment with PeopleSoft software. Recommended and designed management output reports; system reports outputs and other local compliance or regulatory reporting requirements. Developed standardized P&L expense reports; recommended cost-reductions/savings initiatives and implemented service fee system for the HR department.

Manager – Curriculum Management

1997-1998

(Human Resources - Japan, Asia-Pacific, Australia)

Develop Training curricula, fee system and schedule; developed new training programs for Corporate Executives. Facilitated in house stand-up classroom training. Monitor HR P&L expenses and develop reports for Finance review.

Manager – Assistant to President

1994-1997

(Regional President's Office - Japan, Asia-Pacific, Australia)

Developed and supported President's business plans. Manage office financial and accounting functions. Planned and implemented employee Sales Incentive Conference for top 100 achievers. Planned annual Sales conference for 1500+ sales staff. Interfaced with Chairman's office in New York HQ on business and financial issues.

Various positions within American Express Company

1982-1994

(American Express Company, New York, New York, USA)

EDUCATION

Columbia University of New York, New York, NY
Bachelor of Arts, History (*Magna cum Laude*)

June 1994

University of California, Berkeley, California
Pre-medical discipline

1975 – 1978

University of Southern California, Los Angeles, California
Pre-medical discipline

1974 - 1975

ATTACHMENT 3: Organizational Chart

Hawaii Master Food Preservers, Inc.

Organization Chart

Board Members

Ken Love
President
Hawaii

Jane Tai
Vice President
Hawaii

Paul DeFilippi
Treasurer
Maui, Molokai,
Lanai

Mark Suiso
Secretary
Oahu

Chris Speere
Member
Maui, Molokai,
Lanai

Yoshito L'Hote
Member
Kauai

Eric Faivre
Member
Maui, Molokai,
Lanai

ATTACHMENT 3: Training Materials

- i. Hawai'i Master Food Preservers Overview
- ii. Hawai'i Master Food Preserver Tips
- iii. Year-round Hawai'i Foods

Applicant: Hawai'i Master Food Preservers

Hawai'i Master Food Preservers Overview

Chris Speere*

Chris' experience includes 38 years of culinary industry expertise, food product and recipe development, curriculum development and grant management. He has been instrumental in the development of UHMC's Maui Food Innovation Center (MFIC) with the core competency of helping local farmers, chefs, and food entrepreneurs convert crop overages/surplus and cull production into value-added retail food products through innovative educational training services. Under Chris' leadership MFIC became the 1st institution in the state of Hawaii to provide food manufacturing facilities, consultation services and educational training to local food entrepreneurs to decrease Hawaii's dependence on imported foods by increasing value-added food production, stimulating mid-size business growth, and creating "career ladder" high wage employment opportunities that add value to Hawaii's diverse communities.

Chef Eric Faivre

Eric was born and raised in France and has been calling Hawaii home for the past 30 years. He has been a chef since the age of 18 and strongly supports the farming community on his island of Maui. From his early childhood, he experienced the art of food preserving with his family and is a firm believer in the benefits of continuing the process here in Hawaii.

Yoshito L`Hote

Yoshito is the CEO for the 501c3 non-profit 'Aina Ho'okupu o Kilauea (AHK). Living on Kauai, Yoshito is a certified Hawaii Master Food Preserver from Waipa in 2014. Yoshito, through AHK is currently developing a 75-acre parcel in Kilauea, Kauai, creating the first Ag Center in the state. He has a passion for developing our food system in order to provide resilience and sustainability to our islands.

*HMFP Certification Instructors

Adjunct Instructors

Chef Paul Heerlein*

Chef Dean Louis*

What our Alumni say about HMFP

"As a longtime food preserver, I was hyper-focused on understanding and implementing the most current food safe preservation techniques. The HMFP program filled in gaps in my knowledge, allowing me to have complete confidence in the recipes that I develop and share."

- Kris Bordessa

<https://www.attainable-sustainable.net/>

"Taking the Master Food Preservers class opened my eyes to long-term food security options. I learned about food safety, varieties of foods to preserve and the different methods of preserving different foods. This was an excellent course for me and my family because I have more control over what I put on our table."

- Kara Danner

"The Hawaii Master Food Preserver class helped me have the confidence to finally start preserving food seriously. It's been my goal for many years, not just to preserve the food bounty we are able to enjoy through our growing efforts, but also to be able to share it with friends and family, safely. Knowing what it takes to preserve any product that is safe to can, either by boiling water bath or pressure canning, also the enabled me to get more creative with ingredients and come up with some delicious and unique combinations. Thank you Ken and Jane!"

- Susan Chouinard

I know your lives are busy and I cannot express how much I appreciate your time, energy and dedication that you both put into the Master Food Preservers Certification program. So much happens outside of the classroom. I am grateful to you for sharing your experiences, expertise and wisdom in the hardest class I've had in a very long time. I made some mistakes, but your kindness and great sense of humor kept me pushing forward. I would like to think this is only the beginning; with the knowledge you have enriched me with I can move in any direction.

- Susan Prodan

Kona Vanilla & Fruits, LLC

"I cannot more highly recommend the Master Food Preservers Certificate Training Program class. It is excellent and exceeded all of my expectations. The topics covered by the course are amazingly comprehensive and the hands-on skills taught are of great value equally to the home cook, budding food entrepreneur or professional chef. Our course instructor, Ken Love is a gem and wonderful asset for Hawaii's efforts to develop a more sustainable and profitable local food industry."

-Bradley W. Bunn

"Our Molokai class took me from my grandmother's and mother's gardening/preserving skills into a modern array of ideas and tools for preserving our tropical foods. Updating Patty to the 21st century gave me the confidence to experiment with a broader range of foods and preservation techniques. Also the health and safety section encouraged/pushed me to improve my company's value added product line. Over all I just became a more confident and experimentally curious Master Food Preserver."

-Patty McCartney

"This class went beyond my expectations. It taught me how to expand my business and production while following and enhancing food safety procedures. It also taught me a whole world of other food preservation techniques besides the one I was familiar with.

Ken and Jane have such a wide knowledge base on food preservation and on the special fruits and foods that we have here in Hawaii, that the information I learned in the class I would never be able to find online.

The class was filled with humor. Likewise, being small and hands-on, we built camaraderie and lasting friendships."

- Rourk Reagan

For More Information

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Funded by the Hawaii Department of Agriculture



Our Mission

The Hawaii Master Food Preservers (HMFP) is dedicated to the education and training of individuals in the discipline of food safety, food preservation science and the development of unique value-added products from locally grown and sourced tropical produce. Our primary focus is the advancement of entrepreneurial skills and work-force development. We are committed to increasing Hawaii's innovative value-added products through exports and creating new income sources for greater sustainability in the community.

Our Purpose

We instruct on the art, methodology and science behind food preservation to enable members of the community throughout Hawaii to safely develop, prepare, package and market value-added products through education. HMFP provides extensive preservation knowledge on our unique tropical and exotic produce not found in most of the continental U.S. HMFP with its partner and affiliate organizations will work with individual students to ensure their endeavors are successful and can make an impact on Island sustainability.

What We Do

We teach all those interested in how to process and safely preserve locally grown tropical fruits, produce and locally raised proteins. HMFP will help you to develop value-added products, discuss packaging options, understand cost of production and current cottage industry rules and offer tips on marketing the safe, shelf stable products you work so hard to prepare.

Course Outline

The Hawaii Master Food Preservers Certification program consists of 8 full days of instruction, discussion and hands-on production of safe preservation of locally grown produce, fruit, fish, and meats. The only prerequisite is to have a valid food handlers safety certification from the Hawaii Dept. of Health, Hifoodhandlers.com or ServeSafe.

Course topics include:

Week 1	Food Safety and Knife Skills
Week 2	Jam, Jelly, & Preserves
Week 3	Canning Low Acid Foods
Week 4	High Pressure Canning
Week 5	Pickling & Fermentation
Week 6	Dehydration & Freezing
Week 7	Oral Examination
Week 8	Final Examination

If time permits, additional topics covered are: cost of production, labeling and marketing as well as HACCP requirements. Intermittently, preservation expert speakers and chefs with preservation skills and techniques are invited as lecturers.

Class Structure

Each class is limited to a maximum of 12 students. In general, classes begin with instructional lecture and discussion. The remaining portion of the day is the hands-on execution of the recipe specified for each preservation method including food safety requirements. Some of the hands-on projects are individual exercises while others are broken into groups of 3 or 4 persons working together as a team until the specified product is completed.

Testing & Certification

To receive certification as a Master Food Preserver, participants **must** attend all classes, complete quizzes, homework and pass both an oral and written final exam.

All quizzes and exams are open book. The classes are designed to enable the maximum number of participants to achieve certification and become Master Food Preservers.

HMFP Advantages

In many states MFP graduates proudly display their certificates at farmers markets or direct outlets. Consumers and Health Department inspectors upon seeing the certificate are assured that the products being sold have been prepared safely.

HMFP Funding and Fee structure

HMFP is a tax-exempt 501c3 corporation and exists solely on donations and external funding. We continuously look for grants to subsidize class costs as well as allow for classes to be held outside of our Kona-based certified kitchen.

Currently classes in Kona are approximately \$500.00 per person. This amount covers all expenses in the classroom: textbook, food, jars, equipment, etc. Additionally, all participants will take home preserved jars of jelly, jam, salsa, chutney, marinara, pickles, ferments and canned proteins.



Where We've Held Classes

- HMFP Kitchen, Captain Cook
- UH Komohana Extension Office Hilo
- Maui Food Innovation Center
- Lanikila Kitchen, Molokai
- The Lodge, Lanai
- Waipa Foundation, Kauai
- University of Guam
- College of Micronesia, Palau
- Kowdiar Palace, Thiruvananthapuram India

Affiliates

- Maui Food Innovation Center
- Hawaii Island Agriculture Partnership
- The Kohala Center
- Kona Kohala Chefs Association
- Hawaii Farmers Union United
- Hawaii Tropical Fruit Growers

HMFP Kitchen



Additional Classes Planned

- Advanced Dehydration
- Brewing
- Sausage & Jerky Making
- Gravlax
- Japanese Pickling
- Advanced Fermentation
- Advanced Marketing
- Understanding Pricing and Cost of Production



HMFP Board Members

*Ken Love**

Ken trained as a Master Food Preserver educator at Univ. of California. Utilizing his experience as Executive Director of Hawaii Tropical Fruit Growers, a chef and an avid "canner", Ken brought the program to Hawaii in 2012. Ken has been canning since the mid-1950s with his Aunt Lucille in Indiana and he has dedicated much of his time to teaching HMFP Certification classes throughout the Hawaii islands. Additionally, he has brought the class to other countries as well and in 2020, established HMFP, Inc. with its own certified kitchen in Kona.

*Jane Tai**

Jane is the creator and "alchemist" of Hawaiian Goodness LLC, a boutique outlet for gourmet dehydrated fruit and fruit products using locally grown tropical produce. Both she and her assistant, Nicole Tai, are certified by HMFP and in their kitchen, conjure up dehydrated fruit recipes for unique island flavors with a local flair. Their aim is to support our local agricultural industry by showcasing varied tropical and exotic fruits through fun and healthy value-added products. She is currently co-instructor for HMFP Certification and Vice President for HMFP, Inc.

*Paul De Filippi**

Paul is a food industry researcher, regulatory specialist and entrepreneur. He has managed Mauka Vista Farms LLC, a small-scale fruit business on the Island of Maui, since 2015. He became certified with the Hawaii Master Food Preservers in order to create value-added food products from the fruit produced at the farm. He loves to make preserved fruit products.

Mark Suiso

Mark is President of Hawaii Tropical Fruit Growers and owner of Makaha Mangoes. He believes that food can be produced at every location in Hawaii. "It's just a matter of what grows best in a microclimate. Then it is a matter of making the best use of that production be it fresh or in value added products."

Applicant: Hawai'i Master Food Preservers

Hawai'i Master Food Preserver Tips

PICKLES

Pickling is one method for preserving low-acid foods, and a wide variety of foods can be successfully pickled. The food is first acidified, by fermenting or by adding acid, and then heat-processed or refrigerated.

TIPS FOR PICKLING

- Refer to the “TIPS FOR ALL PRESERVATION METHODS” on the 1st page.
- USE the right vinegar for a good pickle product. Vinegars containing 5% acetic acid will ensure a safe, long-term preservation.
- ADD salt and/or sugar to lessen the sour taste if desired.
- ADD herbs and/or spices to enhance the flavor.
- ADD food-grade lime or grape leaves to cucumbers if crunchy pickles are desired.

FERMENTS

Fermentation is the change in food caused by the anaerobic (without air) growth of bacteria or yeast (lactic acid). The lactic acid fermentation of foods occurs when the concentration of salt is low (2% to 10%). This inhibits the growth of some undesirable microbes while allowing the growth of salt-tolerant lactic acid bacteria.

TIPS FOR FERMENTING

- USE the proper amount of salt. The salinity level or right amount of salt allows the lactobacilli (the desirable bacteria) to fully multiply.
- USE a scale to calculate the percent of salt needed.
- DO NOT USE ice cream or rock salt. Iodized salt is also not recommended.
- PLACE a weight to keep product under the brine.
- PLACE jars in temperature between 70°F and 90°F, the optimum range for fermentation.

FREEZING

Frozen foods should be protected against the loss of moisture, and from absorbing unwanted flavors or odors from other foods. Packaging materials should be moisture and vapor resistant, clean, durable, pliable at low temperatures, easy to seal, and of a size to suit your family's needs.

TIPS FOR FREEZING

- **Fruits:** Fruits may be frozen in a dry pack (fresh into freezer), in a syrup solution or processed in puree form. Most fruits will no longer hold its shape when thawed as freezing breaks down the cellular walls.
- **Vegetables:** Most vegetables should be blanched to halt enzyme activity. After blanching, foods should be cooled and blotted thoroughly to prevent ice crystal formation as it freezes.
- **Proteins:** Freeze proteins in meal-sized portions. Remove as much air as possible when wrapping. Be sure to clearly label and date each package.

FOR ALL: Remember “FIFO” = First In, First Out

DEHYDRATING

Drying reduces the moisture in foods that bacteria need to grow. To successfully dry food, remove enough water to prevent bacterial growth, package and store the food so that moisture reabsorption does not occur. Drying does NOT kill any bacteria.

TIPS FOR DEHYDRATING*

- **Fruits:** Most fruits should be dried until they contain between 15% and 20% moisture.
- **Vegetables:** Vegetables should be dried to less than 5% moisture.
- **Proteins:** We do not recommend drying protein at this time without proper MFP training.

***IMPORTANT: If air or sun drying, place the dried product in the freezer for 2 or more days to kill any insect or larvae infestation.**

FOR MORE INFO: Ken Love & Jane Tai
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Funded by the Hawaii Department of Agriculture



HAWAII
MASTER FOOD PRESERVERS

OUR MISSION

Hawaii Master Food Preservers (HMFP) is dedicated to the education and training of individuals in the discipline of food safety, food preservation science and the development of unique value-added products from locally grown and sourced produce. Our primary focus is the advancement of entrepreneurial skills and work-force development. We are committed to increasing Hawaii's innovative value-added products through exports and creating new income sources for greater sustainability in the community.

OUR PURPOSE

We want to enable members in the Hawaii community to safely develop, prepare, consume, package and market value-added products through education and hands-on experience. We focus on our locally grown, unique tropical and exotic produce that are not commonly found in other states. We ensure that preserved food products are safe (the handling, preparing, storing of food to prevent food-borne illness) and meet the requirements set out by our Hawaii Department of Health. HMFP, its partners and affiliate organizations will work with individual students to ensure their endeavors are successful and can make an impact on island sustainability.

TIPS FOR ALL PRESERVATION METHODS

- READ entire recipe beforehand. Assemble ingredients and equipment.
- SANITIZE jars in boiling water for 10 minutes. Lids should be sanitized separately in hot water at 180° F and no hotter. DO NOT reuse lids as the seals may be compromised.
- CHECK for appropriate headspace when filling jars. WIPE jars and rims.
- DO NOT OVERTIGHTEN bands – tighten firmly by hand only.

This “Tip” brochure is intended for use by individuals currently engaged in any or all of the preservation methods in the State of Hawaii.



JELLY, JAM, MARMALADE PRESERVES & CONSERVES

- **Jelly:** pureed fruit juice so there are no solids present. It is clear and firm but spreadable.
- **Jam:** crushed or chopped fruit cooked with sugar until the mixture mounds up on a spoon. Jams are usually not as firm as jelly.
- **Freezer Jam:** Freezer jams are not processed. Once thawed and opened, they should be kept in the refrigerator and used within 3 weeks.
- **Marmalade:** a tender jelly with small pieces of citrus zest.
- **Preserves:** fruit preserved with sugar. The fruit is shiny, tender, and plump. The syrup is clear and varies from the thickness of honey to that of soft jelly.
- **Conserves:** jam-like products made by cooking two or more fruits together with sugar. Conserves usually contain nuts and/or raisins.

TIPS FOR A SUCCESSFUL GEL

- Refer to the "TIPS FOR ALL PRESERVATION METHODS" on the 1st page.
- BOIL fruit juice/puree.
- ADD pectin, stirring constantly.
- BOIL to a rolling boil.
- ADD sugar, stirring constantly.
- TEST pH of juice/puree.
- ADD acid if pH 4.3 or higher (usually lemon juice or ascorbic acid). Acidity level must be pH 4.2 or lower as required by Department of Health.
- BOIL a hard boil for 1 minute.

ACIDIFIED PRODUCTS (SALSA, CHUTNEY, MARINARA)

Acidic foods include most fruits, tomatoes, salsas (fruit or tomato), pickles, fruit spreads and fermented foods. All of these may be water-bath canned to prevent food-borne illness providing the acidity level or pH is 4.2 or lower.

To ensure these products are safe for consumption, they should be tested while you are processing. IF you need to lower the pH level, you may use the following:

- Distilled vinegar (5% acetic acid).
- Apple Cider vinegar (5% acetic acid).
- Ascorbic Acid (Vitamin C)
- Citric Acid (food grade granules or natural juice such as lemon or lime).

REPEAT the above steps until the appropriate pH is reached.

TIPS FOR ACIDIFIED PRODUCTS

- Refer to the "TIPS FOR ALL PRESERVATION METHODS" on the 1st page.
- BOIL product.
- TEST pH of product.
- ADD acid if pH 4.3 or higher (usually lemon juice or ascorbic acid). Acidity level must be pH 4.2 or lower as required by Department of Health.
- BOIL until desired consistency is reached and test pH again.



HIGH PRESSURE CANNING (VEGETABLES AND/OR PROTEINS)

Vegetables, legumes, such as beans, meats, poultry, seafood and milk are foods that have a pH above 4.2 and are classified as low-acid foods. Due to the danger of botulism, these foods must be subjected to temperatures higher than the conventional 212°F used for water-bath canning. A pressure canner, which can heat the product to at least 250°F, is the only practical and safe way to can low-acid foods. It is never safe to process low-acid foods in a boiling-water canner.

TIPS FOR PRESSURE CANNING

- Refer to the "TIPS FOR ALL PRESERVATION METHODS" on the 1st page.
 - ENSURE pressure canner is working properly. Check lid, gasket and other parts for damage or trapped material.
 - CHECK manufacturer's instructions for special handling, e.g. oiling of rims for certain models.
 - VENT the pressure canner by leaving off the weight for 10 minutes to allow steam to remove any air trapped in canner.
 - CHECK and ADJUST timing for your elevation. Most recipes are written for sea level elevation.
 - CHECK TIMING for your recipe. Use the longest timing of your ingredient if you have mixed ingredients.
 - START TIMING ONLY when the recommended pressure is reached. Maintain pressure level for recommended time from your recipe.*
- *IMPORTANT: If pressure drops at any time during processing, bring the pressure back to recommended level and START the timing again.**
- DEPRESSURIZE canner until it reaches "0" (zero) on the gauge. Remove weight. WAIT another 10 minutes to ensure pressure is fully released.



Applicant: Hawai'i Master Food Preservers

Year-round Hawai'i Foods

Year-round Bounty from the Islands

Avocado
Banana
Breadfruit (Ulu)
Cacao
Coconut

Coffee
Finger Limes
Heart of Palm
Longon
Macadamia Nuts

Papaya
Pineapple
Rambutan
Vanilla



Arugula
Baby Spinach
Beets
Bok Choy
Broccoli
Chili Peppers
Cilantro

Curry Leaf
Daikon
Eggplant
Galangal
Ginger
Green Bean
Moringa

Ong Choy
Pumpkin (Kabocha)
Seaweed (Ogo)
Sprouts
Sweet Potatoes
Turmeric
Warabi



Abalone
Beef
Black-tailed Deer
Catfish
Chicken
Duck
Eggs
Goat / Chevon
Goat Milk and Cheese

Island Shrimp
Kanpachi
Lamb / Mutton
Oysters
Pomfret (Monchong)
Pork
Quail / Quail Eggs
Rabbit / Lapin
Tilapia



Disclaimer:
Items may not be available as mentioned due to climatic conditions or shipping issues. Some items might be available on specific islands but not others. Check with your local wholesalers.

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