

Directions: Please insert this copy under the icons/steps.

Dirt step:

Healthy soil, rich in nutrients and organic matter, starts with how we treat our 'aina. Our family farm follows organic, bio-dynamic, and Korean Natural Farming practices, preparing the soil for planting.

'Ulu/breadfruit step:

The organic produce we serve is nutrient-dense and flavorful and features some traditional Hawaiian "canoe plants" - plants the first Hawaiians brought to Hawai'i from Polynesia for food - like 'ulu (breadfruit), 'uala (purple sweet potato), and mai'a (banana).

Mixing bowl step:

All food is prepared daily from scratch in our 100% plant-based kitchen with taste and nutritional content in mind, as well as being cruelty-free towards animals and the environment.

People eating step:

Make memories of snorkeling in beautiful Kealakekua and enjoy an exclusive foodie experience of healthful, plant-based cuisine as you've never experienced before.

Trash can step:

Fair Wind snorkel tours are zero-waste and do not produce trash for the landfill.

Recycle step:

We recycle all cardboard, cans, and bottles. Any leftover or waste products from our kitchen & meals are collected for composting on our farm.

Compost step:

The organic materials we collect break down over time into nutrient-rich compost which we use on our farm to grow produce served on our tours.