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## Hawaii's Food Artisans

**Maui, Kauai, and the Big Island boast some dynamite gourmet food makers. Stop by and take a tour at six top locations.**

By [Carolyn Jung](#)



On a tour at the Hali'imaile Pineapple Plantation on Maui, you'll receive a free pineapple.

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Hawaii's producers of gourmet food, wine, and spirits are more than happy to extend an aloha to visitors eager to learn how local crops are transformed into delicacies and to taste the results. Area code is 808.

The goats don't actually hang ten at Maui's **Surfing Goat Dairy**, but owner Thomas Kafsack's surfing buddies do trade their used equipment for his award-winning cheese. Five tours are available, including one that lets visitors feed the goats and try their hand at milking. They have three tours that vary from \$10 to \$25. 878-2870, [surfinggoatdairy.com](http://surfinggoatdairy.com).

**Maui Gold Pineapple Company** offers the only tour of a working pineapple plantation in the United States. Visitors need to reserve in advance for a trip to the fields to see how the fruit is cultivated and to sample it at various stages of ripeness. \$65 or \$85 for tours. 665-5491, [maupineappletour.com](http://maupineappletour.com).

Certified organic and blended with filtered water drawn from 3,000 feet under the sea, **Ocean Vodka** distills its product in a solar-powered Maui facility. Tours start in the sugarcane field, pass through the bottling plant, and end with sips of the super smooth spirit for those of drinking age. \$10 entrance to the tour; \$25 includes lunch (call ahead). 877-0009, [oceanvodka.com](http://oceanvodka.com).

Hawaii is the only state in the nation that grows cacao trees commercially. At the Big Island's **Original Hawaiian Chocolate**, the beans are hand-picked, sun-dried, processed, and packaged on site. With advance reservations, visitors can take a one-hour tour that follows the whole process through to a generous sampling. \$15. 447-2626, [ohcf.us](http://ohcf.us).

At Kauai's **Nani Moon Mead & Tasting Room**, owner Stephanie Krieger offers visitors a taste of the six different dry wines she makes using local honey and farm-fresh ingredients such as mountain apple, star fruit, passion fruit, and cacao. \$8. 651-2453, [nanimoonmead.com](http://nanimoonmead.com).

Now in its fourth generation of family ownership, the Big Island's 35-acre **Greenwell Farms** has a free walking tour of the fields and roasting room along with samples of its coffees. On Thursdays, the Kona Historical Society bakes traditional Portuguese bread in a wood-fired stone oven. 323-2295, [greenwellfarms.com](http://greenwellfarms.com).

*Photography courtesy of Carolyn Jung*

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