



# IUCN WORLD CONSERVATION CONGRESS

CONGRESO MUNDIAL DE LA NATURALEZA DE LA UICN

CONGRÈS MONDIAL DE LA NATURE DE L'UICN

Hawai'i 2016





# Welcome





# Now serving: Local food at IUCN Congress





# **Food products provided by Hawaii's Local food suppliers**

Chicken provided by

**J. Ludovico Farm** . . .

**[jludovicofarm@gmail.com](mailto:jludovicofarm@gmail.com) / [@jludovicofarm](https://www.instagram.com/jludovicofarm)**





J.Ludovico Farm is a local farm founded by Julius Ludovico five years ago in Haleiwa, Hawaii.

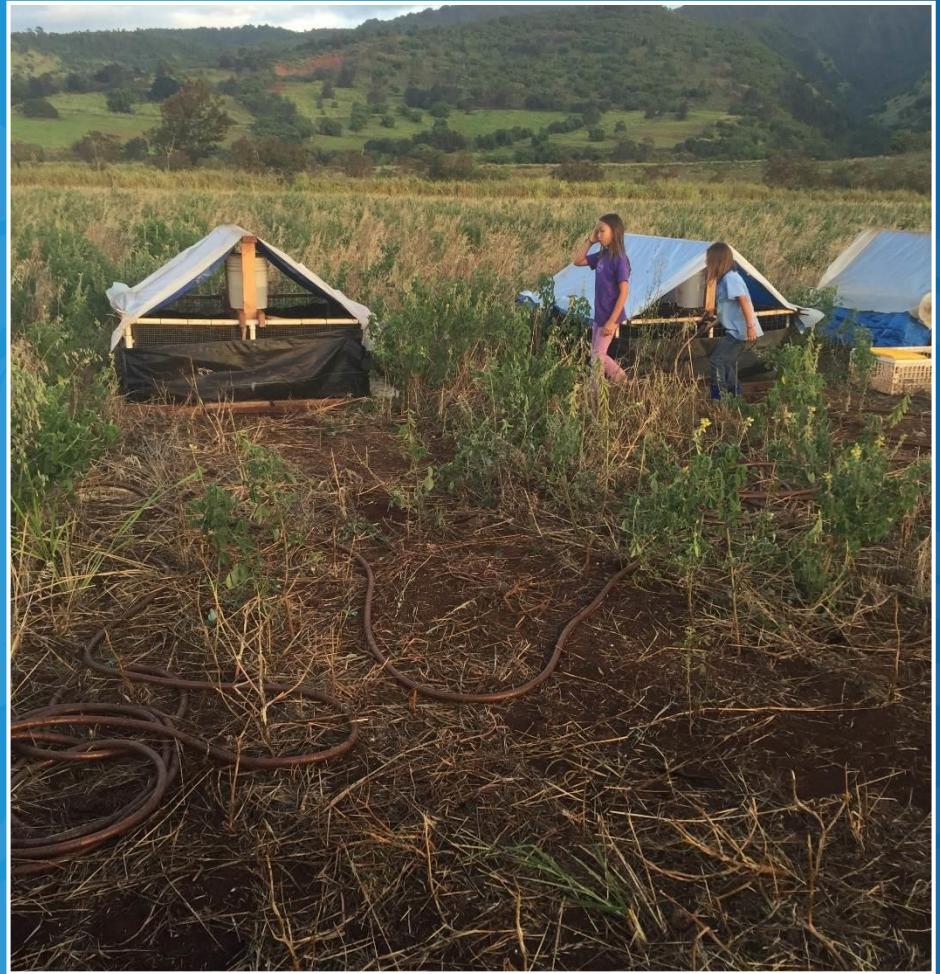
The farm consists of Julius wife Jamie, their kids: Lucy, Ellie and Jack, and weekly help from Julius sister Maria.

Julius trained in methods and principles of Korean Natural Farming and wanted to put it into practice.



The chickens are raised on grass/pasture with the protection of a movable coop. The chickens are moved and fed daily.

Julius obtained an exemption from the USDA over two years ago to process and sell poultry. They are currently the only operations to do so on Oahu and one of three in the whole state





Julius is in the process of planning their third feed trials using local ingredients. Their first two trials consisted of locally sourced wheat bran and macadamia nut cake.

Ultimately, Julius would like to grow and feed chickens using locally grown ingredients.

J.Ludovico farm chickens are currently served at five different local restaurants - REAL A Gastropub, The Pig and The Lady, Chef Mavro, MW Restaurant and Fete.





Fish provided by



Tropic Fish Hawaii first started off as Tropic Fish and Vegetable Center.

In 1951, founders Kiyoshi and Katherine Tanoue, opening for business as a small retail market in the Farmers Market at Ward Warehouse complex.

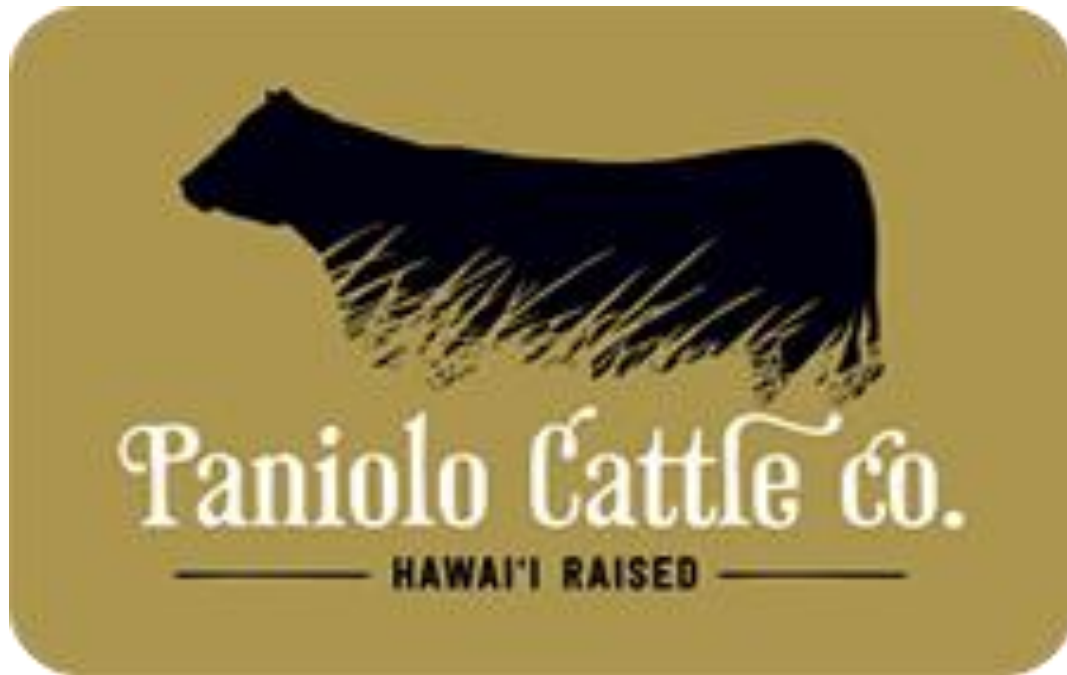
After partnering with Hilo Fish Company, Tropic Fish Hawaii has expanded its coverage in the State opening offices on Kauai and Maui.



Tropic Fish Hawaii will continue to operate in full compliance with the United States FDA mandated HACCP (Hazardous Analysis and Critical Control Point) program which emphasizes a proactive approach to food safety.



Beef provided by





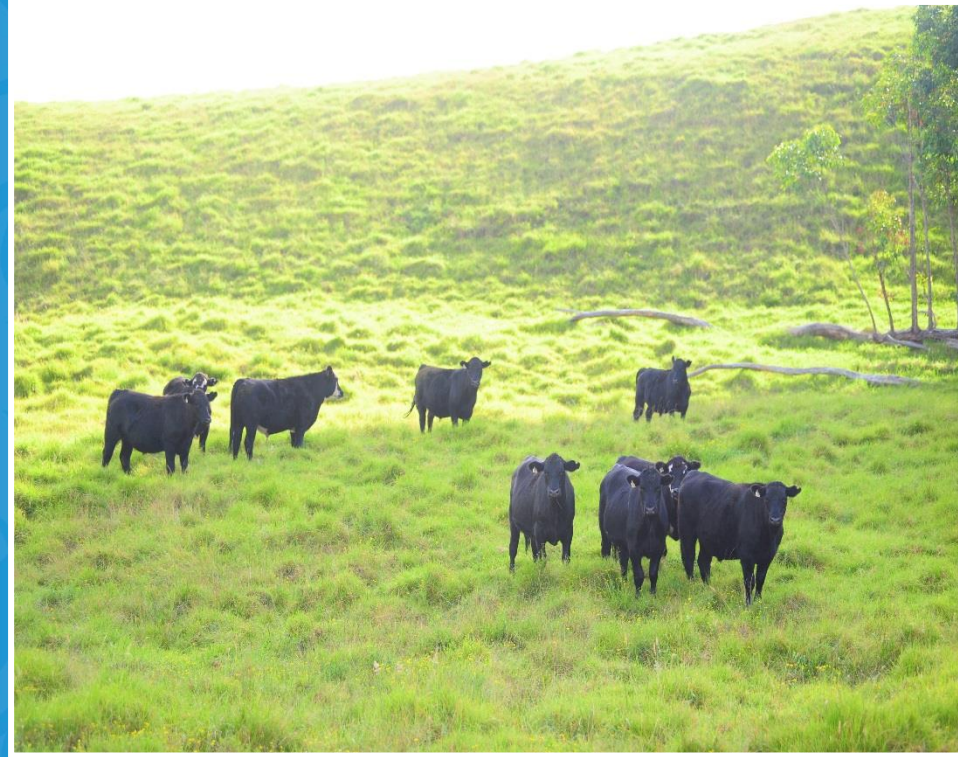
In 2014, Ulupono Initiative partnered with Parker Ranch to create **the Paniolo Cattle Company**, a joint venture aimed at statewide local beef production.

The pasture-to-plate enterprise taps into a growing demand for high-quality, affordable, locally raised beef. We are primarily located on the Big Island of Hawaii but are looking to expand to Oahu, Maui and Kauai.



Paniolo Cattle Company animals are born and raised on the islands of Hawaii and hand selected from historic ranch herds.

The company utilizes rotational grazing methods to promote soil regeneration, and tend to their cattle on a regular basis to guarantee they are healthy and cared for.





Paniolo Cattle company  
animals are finished on a  
mixture of grass and high  
energy forage to maximize  
weight gains and provide a  
superior and consistent  
product for the market year  
round.



# Eggplants and Tomatoes provided by



HIO FARMS

**h a w a i i**

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**Kahuku's Finest**



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**Ho Farms** grows food for Hawaii. They are working to create agricultural jobs and enrich the local palate with fresh and nutritious produce. They farm 120 acres on the island of Oahu.



All of **Ho Farms** products are sold and consumed in Hawaii. We specialize in cherry tomatoes, Japanese cucumber, and beans.







# Composting Initiative





The IUCN Congress will be the first contributor to an innovative pilot project set to open on O'ahu to channel compostable food from catering enterprises into soil-enriching compost for farms on the island.



The idea is simple: collect all kitchen scraps and food waste generated at the Hawaii Convention Center (HCC) during the IUCN Congress, replace biodegradable service ware and utensils with compostable versions and turn all of it into compost to fortify soil on local farms.





“Local farmers are a great fit because what better way to create a closed-loop cycle than to serve local food, create local compost, and bolster local soils to make more local food,” says Jennifer Milholen of Styrophobia, the non profit organization leading the project.





# Composting Project





# Composting Project



# Composting Project





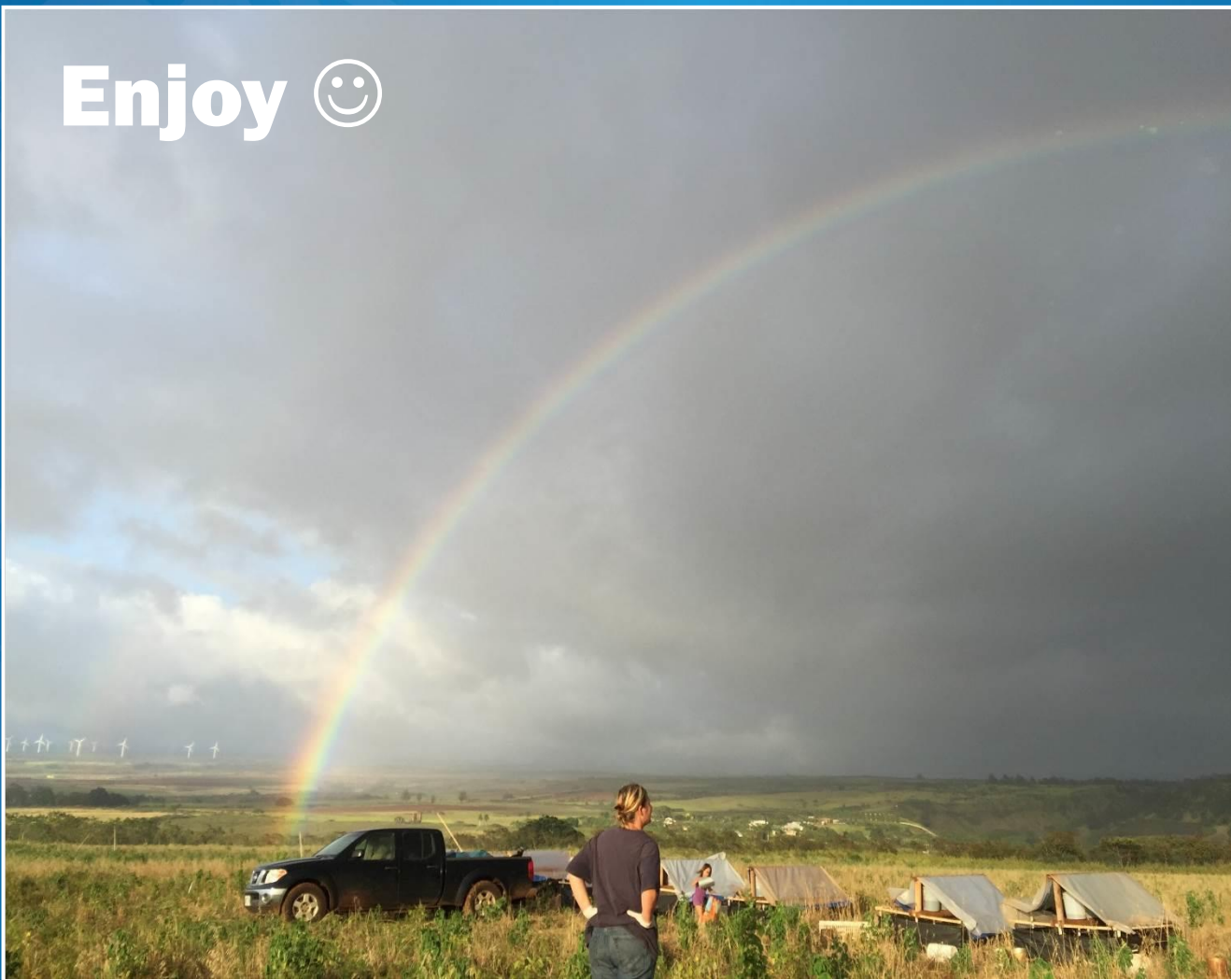
# *Styrophobia, the nonprofit organization leading the composting project for the IUCN*



**Styrophobia.com**  
*a natural way to go...*

*Changing the world one plate lunch at a time*

**Enjoy** 😊







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