

Loco Kine Valentine by Sweetbreads



As a second time awardee, the “pop-up restaurant” Sweetbreads, has once again proven to be a leader in environmental and socially conscious dining. On February 16, 2014, Sweetbreads popped up at UH-JABSOM (John A. Burns School of Medicine) and transformed the cafeteria, a LEED Silver certified building, into an elegant café and restaurant. There was a huge turnout for this Loco Kine Valentine brunch event, especially since Sweetbreads had sourced exceptionally fresh ingredients from over 18 local growers and purveyors; in fact, the majority of it came from two local farmers’ markets less than 1 mile away from the facility. Prior to the brunch, staff members were not only trained on the methods of preparation for each ingredient, but were also informed about the farms they were sourced from and even the stories behind the farmers who grew them. Due to strong support from local farmers and purveyors, an astonishing 75% of the ingredients were sourced locally and over half were no-spray or organic. On the day of the event, guests were encouraged to dine-in so that permaware could be utilized to eliminate waste, otherwise compostable products were used as needed. Standing by their sustainable methods not only in the kitchen and dining room, much of the planning, documentation, and communications were done electronically via online forms. Last but not least, as a follow up to the pop-up brunch, Sweetbreads’ staff participated in a volunteer workday at the Kāko’o ‘Ōiwi taro farm, where they had sourced freshly pounded pa’i’ai for their house-cured corned beef hash dish.

Highlighted Green Measures from the Event



Section I. Solid Waste Reduction Methods: 14. Compost at the event



Section IV. Transportation: 4. Secure bicycle and locker storage is offered by facility



III. Catering: 11. Food is purchased from local and/or organic vendors