

Sweetbreads

As a 2013 Green Events honoree, Sweetbreads has really shown its colors as an environmental and socially conscious “pop-up restaurant.” At the Kupu Hawaii Youth Conservation Corps (HYCC) training event at Kualoa Ranch, 74 percent of the ingredients were sourced locally, with grass-fed, free range beef sourced from within 0.5 miles of the Ranch. Always mindful of waste, food scraps from preparation were composted with Ipuleilani Farms. Paper signage was eliminated by using demolition wood and windows from Reuse Hawaii. Teaching while serving even took place as information on the origin of the ingredients used and the sustainable methods used by each farm was communicated to the guests during the event.