



# HUALĀLAI THE BOUNTIFUL

Caring for the land and water translates into a plentiful harvest—and meaningful connections—for the community. BY JEANNE COOPER

When Polynesian voyagers arrived in Hawai'i more than a millennium ago, the islands yielded surprisingly few sources of food. The edible native plants were low in nutritive value, and only a few species of birds—some now extinct—could supply adequate protein beyond what lived in the sea. But thanks to the taro, coconut, banana, and breadfruit tucked into their double-hulled sailing canoes—along with a stash of chickens, pigs, and other small mammals—those first Hawaiians soon learned how to thrive in their

new environment. And by cultivating the land and ocean in distinctive ways, they also created a unique community. The same holds true today at Hualālai, where thoughtful approaches to cultivating the 'āina (land) for sustenance as well as beauty have not only provided delectable experiences for guests but also nourished a sense of community among Members and Resort colleagues. Here's a look at how Hualālai is cultivating today in ways that feed body, mind, and spirit. →



# HUALĀLAI

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