

LIGHTBOURN INNOVATIVE FARMING



Mike Lightbourn speaks with a New York accent but his family has lived on Abaco for more than 300 years. "Yeah, that's a long time, but I need to get my customers taken care of today." He's a no-nonsense businessman with some of the luckiest customers in the Caribbean region.



Many – even most – of the residents of Abaco – north and south – are Lightbourn Farm customers. How the small business can serve so many so well is a story of vision, ingenuity and enterprise.

The secret is the electronically driven, vertical hydroponic system, a method that produces superior organic products and takes up far less space than conventional in-the-ground farming. With eight acres currently under cultivation on the “commons” and bordering Schooner Bay, Mike’s farm is constantly expanding.

Hydroponic agriculture is a well-proven, highly flexible concept ideally suited to island operations. The towers of Styrofoam pots – square white containers stacked on metal poles that also support the automated watering and fertilizing systems – can be constructed quickly and moved into shipping containers when damaging winds are expected.

But it’s the Lightbourn Farm’s produce that stuns the eye and delights the tummy. Every tomato, every leaf of lettuce, every aubergine and herb is picture perfect,

We deliver all over the island on Tuesdays and Fridays, including orders received by e-mail or phone the night before.

among the finest vegetables grown anywhere and always delivered the day it is picked.

“We deliver all over the island on Tuesdays and Fridays, including orders received by e-mail or phone the night



before.” Mike makes most of the deliveries in the farm’s pickup to Maxwell’s, the vast supermarket in Marsh Harbour, and numerous other shops, restaurants and homes up and down the highway that bisects Abaco Island.

With the farm attached to Schooner Bay, residents are assured a steady supply of the freshest produce imaginable.

