

Forum:[Hack Forums](#)

Thread: [\[\\$12.00\] HAWAIIAN PESTO \(GUARANTEED FRESH\)](#)

afk0 - December 1, 2014, 5:20 pm

PLEASE POST OR MESSAGE ME TO MAKE AN ORDER.

TOS:

Spoiler ([Click to View](#)) As stated each pesto is hand crafted and purely organic, and is made in Hawaii. The size of the bottles are standard baby food bottles.

Shipping information:

Shipping to the United States is free of charge and in most cases will come with a complementary tracking number to track the progress of your purchase. Items in most cases will be shipped out the day with some exceptions being holidays, post office closures, etc. We will do our best to ship your pesto to you as soon as possible. We will be using USPS to send your pesto!

Storing/Food safety/Allergies:

This pesto does contain cheese and nuts. We are not responsible for you getting sick off of our product. Consume at your own risk. Wax seal should not be broken upon receiving. For best preservation consume within 2 months after broken seal. If it doesn't smell/taste fresh don't consume it. Keep in a refrigerator at all times. Don't consume wax sealant as it is not eatable (but is not poisonous). Bottles were sterilized through 99% isopropyl alcohol as well as a 5 hour boiling process in distilled water before food was placed in them. Individuals that handled food took standard food safety handling precautions (hair nets, gloves, sterilized hands with anti bacterial soap, etc.)

Privacy:

Your personal information will not be kept by us in any circumstance; we go to great measures to insure our client's privacy. By interacting with us you agree to keep our personal information secure as well. Failure to do so will result in a open report. We may contact you randomly to follow up on the order to make sure you received your order correctly.

Charge backs/Scam Reports/Refunds:

There are no refunds in any circumstance. But if you can prove it was not fresh when recieved we will provide you with a new jar. We will be willing to provide proof of sending upon request though we are not obligated to do so. We are offering a legit product and will ship as stated. If you do not receive your product or it is damaged please contact the USPS and file a complaint with them as it is not our responsibility though we are deeply sorry for this inconvenience. By interacting with the buyer you also agree that you will not open up a scam report for any reason. You also agree to not rage rep for any reason. You also agree to not charge back money, if this is done a scam report will be followed and it WILL be fought as best as possible (don't be a dick and waste both of our time).

Other:

We reserve the right to change our TOS or thread at any time. We also reserve the right to deny customers service with out any explanation. By interacting with the seller/purchasing from the seller you agree to all of these terms of service and are bound by contractual agreement to abide by all. Failure to do so will result in a scam report.

Who Soup - December 1, 2014, 5:24 pm

Very nice thread, vouch that I will be working with Aaron selling pesto. glws

Please enjoy ?

If you have any problems with my sales associates please feel free to send me a PM.

Neil - December 1, 2014, 5:25 pm

I officially couch for this product. It is 100% fresh.

spidum - December 1, 2014, 5:26 pm

This looks delicious! If you need any vouch reviews let me know. I may just buy some here soon too. GLWS!

?Plutus - December 1, 2014, 5:26 pm

Can I get a vouch copy? Seriously like I post pictures of the meals I make with it (: & a detailed review

Yoinked - December 1, 2014, 5:27 pm

Vouch for this Pesto.

I hear its the best shit around.

Snooper - December 1, 2014, 5:29 pm

What is this used on? Looks like weed kinda lol

afk0 - December 1, 2014, 5:41 pm

(Dec 1, 2014 06:29 PM)Snooper Wrote: [\[CITE\]](#) What is this used on? Looks like weed kinda lol
You can put it on almost anything, the most popular food to put pesto on is pasta but my personal favorite is spreading it on sandwiches, especialy BLT's. You can actually make weed pesto, basically you boil your dank in olive oil and the THC binds itself to the fats in the oil. Then you strain out the herb. We do not sell this though.

Cabo - December 1, 2014, 5:48 pm

I couch for Aaron. Dealt with him offsite.

Looks like some dank pesto brah.

RunKonyRun - December 1, 2014, 6:05 pm

um. Why are you selling this on hackforums...

Trust - December 1, 2014, 6:06 pm

This looks delicious.

Now I'm really tempted to buy those Hawaiian Chilies off of you, haha. ?

afk0 - December 1, 2014, 6:11 pm

(Dec 1, 2014 07:05 PM)RunKonyRun Wrote: [\[CITE\]](#) um. Why are you selling this on hackforums...
Because the community needs to be introduced to some real gourmet foods.

?Plutus - December 1, 2014, 6:24 pm

Try putting Pesto on top of cream cheese. That shits FIRE

Snooper - December 1, 2014, 7:18 pm

(Dec 1, 2014 06:41 PM)?aron Wrote: [\[CITE\]](#) You can put it on almost anything, the most popular food to put pesto on is pasta but my personal favorite is spreading it on sandwiches, especially BLT's. You can actually make weed pesto, basically you boil your dank in olive oil and the THC binds itself to the fats in the oil. Then you strain out the herb. We do not sell this though.
So this is pretty much some sort of sauce? What's the taste like?

afk0 - December 1, 2014, 7:26 pm

(Dec 1, 2014 08:18 PM)Snooper Wrote: [\[CITE\]](#) So this is pretty much some sort of sauce? What's the taste like?
You will have to purchase it to find out muahahahaha.

Snooper - December 1, 2014, 7:47 pm

(Dec 1, 2014 08:26 PM)?aron Wrote: [\[CITE\]](#) You will have to purchase it to find out muahahahaha. Just a hint?!?! Is it spicy at least? I'm a bit tempted.

afk0 - December 1, 2014, 8:35 pm

(Dec 1, 2014 08:47 PM)Snooper Wrote: [\[CITE\]](#) Just a hint?!?! Is it spicy at least? I'm a bit tempted. A thick, garlicky, spiced, savory spread that can be put on almost anything.

`Xez - December 1, 2014, 8:57 pm

Will you ship to `straya?
If so I will buy one lol.

afk0 - December 1, 2014, 9:00 pm

(Dec 1, 2014 09:57 PM)ReX? Wrote: [\[CITE\]](#) Will you ship to `straya?
If so I will buy one lol.
Shipping free if you are in the united states, you pay for shipping if you are in Australia ?

boredermkill - December 2, 2014, 5:42 am

I can vouch for Aaron, dealt with him offsite a couple of times.

mnjx - December 2, 2014, 5:43 am

Vouch for Aaron ! HQ USER & SELLER :)

444 - December 2, 2014, 5:50 am

Do you ship to Canada by any chance? GLWS

afk0 - December 2, 2014, 5:57 am

(Dec 2, 2014 06:50 AM)Rachel Williams Wrote: [\[CITE\]](#) Do you ship to Canada by any chance?
GLWS
Yes! Free shipping if in the United States, we will calculate shipping price after you give us a shipping address.

HAX ME IM FAMOUS - December 2, 2014, 6:00 am

Vouch for Aaron, got a jar myself and must say I enjoyed it with my pizza.

Forexer - December 2, 2014, 7:25 am

Vouch For Him HQ user :D

i really needed it

afk0 - December 2, 2014, 7:16 pm

Still selling dese jars, best pesto you will ever have.

Who Soup - December 3, 2014, 11:52 am

Today only we're doing a buy one get one free!

Please PM my self or Aaron if you are interested.

Crosshairs - December 3, 2014, 11:57 am

One of the more interesting things I've seen sold on HF. Good luck with sales man

afk0 - December 3, 2014, 12:09 pm

(Dec 3, 2014 12:57 PM)Crosshairs Wrote: [\[CITE\]](#) One of the more interesting things I've seen sold on HF. Good luck with sales man

More unique then I make 5k a day ebook ?

Superman - December 3, 2014, 3:50 pm

Where in Hawaii are you located? I live on this beautiful island as well. Do you sell them locally?

Who Soup - December 3, 2014, 4:34 pm

(Dec 3, 2014 04:50 PM)S?perman Wrote: [\[CITE\]](#) Where in Hawaii are you located? I live on this beautiful island as well. Do you sell them locally?

No we do not sell it locally, we are located on the windward side of Oahu

Infobesity - December 3, 2014, 10:42 pm

Ounces in a container? How does this compare to the Costco pesto.

Cheers,
FnJ

grady - December 3, 2014, 10:45 pm

I actually thought this was a troll until I remembers that bragging thread you posted a while back, or a post that you made.

That pesto sounds fucking fantastic.

Good luck with sales on this.

I may end up buying myself

Vadamee - December 3, 2014, 11:23 pm

Omg. This made me sooo hungry. I cannot wait until i wake up tomorrow, i am going to order dominos pesto pasta! Delicious

GLWS!

RainbowJizz™ - December 4, 2014, 6:28 am

too sad i missed the 2 for 1 deal yesterday, it would be a perfect christmas gift for my brother and my dad ^^

Meow - December 4, 2014, 7:27 am

Deal with kindness,frendly & hf member!

Champa TBE - December 4, 2014, 9:18 pm

(Dec 1, 2014 07:24 PM)PositiveEnergy Wrote: [\[CITE\]](#) Try putting Pesto on top of cream cheese. That shifts FIRE

We actually make an hors d'oeuvres like that...

Goat cheese, pesto, pine nuts, sundried tomatoes... I think thats it. Pretty much just layer it into a bowl, flip bowl upside down and you get this little delicious sandcastle made of cheese and other good shit

chill and spread on crackers

Doctah - December 4, 2014, 10:53 pm

dam that's some expensive ass leaf liquid you got there

Ar?i - December 4, 2014, 10:59 pm

My mum makes this all the time with Pasta, fresh AF. When I was 5 I just called it green spaghetti lmao.

Crooks - December 4, 2014, 11:44 pm

what island are you on? What would it cost to just pick it up? Why don't you sell locally? I'm located in oahu.

Who Soup - December 5, 2014, 1:27 am

(Dec 5, 2014 12:44 AM)Crooks Wrote: [\[CITE\]](#) what island are you on? What would it cost to just pick it up? Why don't you sell locally? I'm located in oahu.

We're located on the windward side of Oahu; \$5 local sales.

Though I'm Hawaiian and I've been born and raised here my whole life I don't like dealing with local drama as it exhausts me; when I did sell it locally people take advantage and try to get as much produce as they possibly can for as little as they can pay just because they know people that you know.

(Dec 3, 2014 11:42 PM)Finn and Jake Wrote: [\[CITE\]](#) Ounces in a container? How does this compare to the Costco pesto.

Cheers,

FnJ

probably 4 Oz per container. It's the size of a small baby food jar.

(Dec 4, 2014 12:23 AM)Vadamee Wrote: [\[CITE\]](#) Omg. This made me sooo hungry. I cannot wait until i wake up tomorrow, i am going to order dominos pesto pasta! Delicious

GLWS!

Our pesto is better, You should order some instead ?

(Dec 4, 2014 07:28 AM)RainbowJizz™ Wrote: [\[CITE\]](#) too sad i missed the 2 for 1 deal yesterday, it would be a perfect christmas gift for my brother and my dad ^^

We offer deals all the time, stick around and you'll get a lot more on both this thread as well as mine. ?

afk0 - December 5, 2014, 9:37 am

Have a shit ton of Pesto in stock, let us make Pesto for your next party!

Crooks - December 5, 2014, 11:00 am

(Dec 5, 2014 02:27 AM)Who Soup Wrote: [\[CITE\]](#) We're located on the windward side of Oahu; \$5 local sales.

Though I'm Hawaiian and I've been born and raised here my whole life I don't like dealing with local

drama as it exhausts me; when I did sell it locally people take advantage and try to get as much produce as they possibly can for as little as they can pay just because they know people that you know.

No worries, i'm part of HackForums, I'm not a scrub, I don't leech off people. I'll go ahead and buy a couple off you with no extra. Do you mind pm'ing address/phone number that I can contact you from? Interested in picking some up some for the family.

Mnikkilla - December 5, 2014, 12:00 pm

Of all the things to sell on hackforums, people gonna be selling dildo's next.

GLWS

EDIT: I want to purchase some of this, pm me your skype.

Another One - December 5, 2014, 12:03 pm

I have nothing against you or your service, I like the uniqueness of the shop.

But, I'd never buy something on hackforums that I can eat.

Sinq - December 5, 2014, 4:19 pm

Never had Pesto before, I've been on this thread atleast 7-8 times looking at the pictures. Looks so good but im in Australia and it'll probs cost a bit or break in postage. Might have to buy locally :(

DINEROMASTER - December 5, 2014, 11:31 pm

Would love to purchase this next time you got a 2 for 1 deal up.

Royal Blood - December 6, 2014, 11:54 am

Aaron are you kidding me... Pesto.

Anyway, vouch for him. Known this guy for a long time. (can I get a vouch copy lol?)

Fkzz - December 6, 2014, 11:59 am

Oh gosh, Hawaiian Pesto?

I think you didn't ever tasted the real Pesto from Liguria, Italy.

Anyway, GL WS. :D

afk0 - December 6, 2014, 12:56 pm

(Dec 6, 2014 12:59 PM)Kimi Räikkönen. Wrote: [\[CITE\]](#) Oh gosh, Hawaiian Pesto?

I think you didn't ever tasted the real Pesto from Liguria, Italy.

Anyway, GL WS. :D

Our olive oil and cheese are imported for Italy.

Crooks - December 6, 2014, 5:33 pm

So can one of you guys pm me with contact info or location to pick up some of these locally? I live right about 20 minutes away from windward side.

Invicta - December 7, 2014, 3:05 am

OP so you hand make this? I might be interested.

afk0 - December 7, 2014, 6:55 am

(Dec 7, 2014 04:05 AM)Invicta Wrote: [\[CITE\]](#) OP so you hand make this? I might be interested.

Yes, we grow and cook everything by hand besides the cheese and olive oil.

Crooks - December 7, 2014, 7:53 am

H'mm can someone answer my question about buying locally...

Who Soup - December 7, 2014, 1:17 pm

(Dec 7, 2014 08:53 AM)Crooks Wrote: [\[CITE\]](#) H'mm can someone answer my question about buying locally...

I'll PM you now, hopefully we can make a deal

Fkzz - December 8, 2014, 6:41 am

(Dec 6, 2014 01:56 PM)?aron Wrote: [\[CITE\]](#) Our olive oil and cheese are imported for Italy.

If you ever need something from Italy don 't hesitate to pm me.

We can make some business ?

afk0 - December 8, 2014, 8:05 am

Today only get 3 jars of pesto for just \$25.00 USD!

Who Soup - December 10, 2014, 10:10 pm

We will be having a buy one get one free sale please lmk ?

tactt - December 11, 2014, 12:42 am

Lemme know when the Buy One get One sale happens. I will definitely try it then.

Thanks a ton! PM me

?osty - December 11, 2014, 1:40 am

Oh my, these look delicious as hell. Might be interested some time. Goodluck with sales!