

An aerial photograph of a coastal town, likely on Long Island, showing a road, residential buildings, and a large solar panel array. The image is overlaid with a dark, semi-transparent filter. A horizontal orange and white line is positioned above the text.

OUR ISLAND · OUR VISION · OUR TIME

Long Island Unleashed

The 7-Pillar Progressive Blueprint

Authored by Reneika D. Knowles

2026 PLP Candidate for Long Island

A PROGRESSIVE BLUEPRINT

Long Island Unleashed

THE 7-PILLAR PROGRESSIVE BLUEPRINT

Long Island Unleashed: The 7-Pillar Progressive Blueprint

Our Island. Our Vision. Our Time.

Authored by Reneika D. Knowles, PLP Candidate for Long Island

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Concept imagery depicting future developments are artistic renderings for illustrative purposes only and represent the author's vision for Long Island's potential transformation.

DEDICATION

To every Long
Islander – past,
present, and
future. To the
fishermen who
know the sea,
the farmers who
understand the
soil, the elders
who remember
our greatness,
and the
children who
will build upon
it. This
blueprint is
yours.

A Message from Reneika D. Knowles

TO THE PEOPLE OF LONG ISLAND

To my fellow Long Islanders,

This document is not for the outside world. It is for us. It is for the families who have built this island, for those who have left to find opportunity, and for the children who deserve to build their future right here at home.

This blueprint did not come from a boardroom. It was not written behind closed doors. Over the last four years, these ideas took shape through hundreds of conversations — in your living rooms, at your kitchen tables, on your docks, and at your church yards. Our fishermen shared wisdom about the sea that no textbook could teach. Our farmers spoke of what this soil can truly produce. Our young people studying off at college — at Embry-Riddle, at the College of The Bahamas, at universities across the United States and beyond — were all asked one question: “What would bring you home?”

I have heard from our elders who remember when Long Island fed itself, when our spongers were the pride of The Bahamas, and when our salt was known across the world. I have listened to our mothers who worry about healthcare, to our fathers who want better roads, and to our young families who dream of building a life right here.

Every idea in this blueprint carries the fingerprint of a Long Islander. Your voices, your frustrations, your dreams, and your brilliance are woven into every page. I am the author of this document, but you are its architects. This is not my vision alone — it is our collective vision, born from hundreds of conversations with the people who know this island best: you.

For too long, we have seen our potential overlooked and our resources undervalued. This blueprint is a declaration that our time has come. It is a detailed, realistic, and interconnected plan to transform Long Island into a beacon of prosperity, innovation, and cultural pride — not by changing who we are, but by becoming the best version of ourselves.

This is not a list of empty promises. It is a vision built on concrete, achievable pillars, each one reinforcing the others. It is a plan to create generational wealth, to bring our children home, and to build a future that is worthy of our past.

This is our blueprint — yours and mine — and together, we will build it.



— **Reneika D. Knowles**

2026 PLP Candidate for Long Island

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The Unifying Brand: Tropic of Cancer, Long Island



The iconic Tropic of Cancer line where it meets the sea — Long Island’s most powerful global brand

Our identity is our most powerful asset. We are one of the few places on Earth where the Tropic of Cancer meets the sea, creating a unique duality: the rugged, powerful Atlantic to the north and the calm, gentle Caribbean to the south. This is more than a line on a map; it is our global brand. Every product we create, every experience we offer, will be unified under this powerful identity, telling the world that Long Island is a place of unique quality and unparalleled natural beauty.

This approach is not without precedent. Jamaica transformed “Jamaican Jerk” from a local cooking method into a globally protected Geographical Indication (GI) in 2016, followed by “Jamaican Rum” in 2024. Research shows that GI-protected products command price premiums of up to 50% over generic equivalents. Saint Lucia registered its first GI in March 2024. We will be next – and we will do it under the most powerful geographic brand in the Caribbean: **Tropic of Cancer**.

Brand Family	Target Global Market	Market Value
Tropic of Cancer Seafood	Premium seafood export	Multi-billion dollar global seafood trade
Tropic of Cancer Salt	Gourmet, spa, medicinal, halotherapy	\$1.4 billion gourmet salt market
Bahamian Blue Sponges	Luxury cosmetics, baby care, wellness	\$1.2 billion natural sponge market
Tropic of Cancer Wellness	Health tourism, retreats	\$4.4 trillion global wellness economy
Tropic of Cancer Experience	Heritage, astro, eco-tourism	Record 9.9 million Bahamas visitors (2024)



PILLAR I

The Foundation

A Thriving Community — Before we can build our economy, we must invest in our people.

Pillar I: The Foundation – A Thriving Community

Before we can build our economy, we must invest in our people. A strong community is the bedrock of a prosperous future. This pillar ensures that every Long Islander has the essential services and infrastructure needed to live a healthy, connected, and dignified life.

1.1 Healthcare for Every Long Islander

No Long Islander should have to leave the island for basic medical care. We will establish a modern healthcare system by upgrading our clinics with Digital X-Ray, Ultrasound, and Telemedicine capabilities. A **rotating schedule of visiting specialists** will be established to ensure consistent, reliable access to professional care – including a **dentist, optometrist, obstetrician-gynaecologist (OBGYN), general practitioner, and physical therapist** – each visiting on a predictable monthly or bi-weekly rotation so that residents can plan appointments with confidence. A **resident radiologist** will be stationed permanently on the island to operate the new digital imaging equipment and provide immediate diagnostic support. We will also secure at least two modern, fully-equipped ambulances and build two new fire stations. We will also establish a **Mobile Health Unit** that travels the length of the island on a regular schedule, ensuring that no settlement – no matter how small – is left without access to care.

CONCEPTUAL RENDERING



Community Health Centre

Modern clinic with telemedicine, digital X-ray, ultrasound, and emergency services

CONCEPTUAL RENDERING



Mobile Health Unit

State-of-the-art mobile unit bringing care to every settlement on the island

1.2 Long Island General Hospital: A 5–10 Year Vision

The ultimate healthcare milestone for Long Island is the construction of a full-service **Long Island General Hospital** within the next five to ten years. As the island's economy grows through the pillars of this blueprint – expanded tourism, returning diaspora families, new industries, and an influx of digital nomads and retirees – the demand for comprehensive medical services will grow far beyond what upgraded clinics can provide. A hospital is not merely a healthcare facility; it is the single most powerful signal that Long Island is a serious, self-sustaining community ready for the future.

The phased approach begins with the establishment of a **24-hour Urgent Care and Emergency Centre** in years one through three, staffed with emergency physicians, nurses, and paramedics, and equipped with a trauma bay, laboratory, and pharmacy. In years three through five, the facility expands into a **30-bed community hospital** with an operating theatre for general and orthopaedic surgery, a maternity ward, an imaging suite with CT and MRI capabilities, and a dedicated paediatric unit. By years five through ten, the hospital reaches its full vision: a **60-bed regional medical centre** with specialist departments including cardiology, oncology screening, dialysis, and a rehabilitation wing – reducing the need for costly and stressful medical evacuations to Nassau or abroad.

Funding this vision is achievable through a blended model. A **Public-Private Partnership (PPP)** with an established Caribbean or international healthcare group provides the operational expertise and capital investment. The Government of The Bahamas contributes through the **National Health Insurance (NHI)** programme and capital grants from the Public Hospitals Authority. International development financing from the **Inter-American Development Bank (IDB)** and the **Caribbean Development Bank (CDB)** – both of which have funded hospital construction across the region – provides concessionary loans. Revenue from the growing tourism economy, medical tourism packages tied to the wellness retreat, and health insurance billing from residents and visitors create a sustainable operating model.

The hospital also becomes a powerful economic engine in its own right. It creates **150 to 200 permanent jobs** – doctors, nurses, technicians, administrators, and support staff – many of which can be filled by returning Long Islanders trained in medicine and healthcare. It supports the **Homecoming Initiative** by giving families the confidence to relocate, knowing that world-class emergency and maternity care is minutes away rather than a flight to Nassau. For visitors, retirees at **Long Island Golden Haven**, and the growing community of digital nomads, the presence of a hospital transforms Long Island from a beautiful but remote destination into a viable place to live, work, and age with dignity.

CONCEPTUAL RENDERING — FUTURE VISION



Long Island General Hospital

A modern 60-bed regional medical centre with emergency department, surgical suite, maternity ward, helipad for medical evacuations, and solar-powered energy systems — designed to serve Long Islanders, visitors, and returning diaspora families alike

1.3 Stronger Communities, Better Facilities

A stronger, more connected community will be fostered by investing in first-class facilities for student athletics, public recreation, and community engagement. This includes building a modern athletics track at North Long Island High School, revitalizing community parks with solar lighting and free public WiFi, and fully upgrading the baseball field at Miller’s Park.

CONCEPTUAL RENDERING



Modern Athletics Complex

Olympic-standard track, green turf field, shaded spectator stands, and LED floodlights

CONCEPTUAL RENDERING



Community Park

Solar-powered lighting, free WiFi, modern play structures, and gathering pavilions

1.4 Long Island Community Recreation Centre

A thriving community needs more than jobs and healthcare — it needs spaces where people come together to play, train, compete, and grow. The **Long Island Community Recreation Centre** will be the island’s first purpose-built, multi-sport recreational complex, providing world-class facilities that serve residents of all ages while simultaneously attracting visiting athletes, sports teams, and wellness tourists.

The facility will feature a **six-lane, 25-metre competition swimming pool** with a separate children's wading area, surrounded by a sun deck with shaded loungers. Adjacent will be **two professional-grade tennis courts** with acrylic surfaces and LED floodlighting for evening play, a **full-size outdoor basketball court** with NBA-standard markings, covered spectator seating, and a digital scoreboard. The main building will house a **fully equipped gymnasium** with cardio machines, free weights, resistance training equipment, and a dedicated group fitness studio for yoga, aerobics, and martial arts classes. A **community resource room** will serve as a multi-purpose space for meetings, workshops, after-school tutoring, and community events, while dedicated **training rooms** will provide space for personal training, physiotherapy, and sports coaching sessions.

Technology integration will set this facility apart from any other in the Family Islands. A **smart membership system** using a mobile app and RFID wristbands will allow residents and visitors to book courts, reserve pool lanes, sign up for classes, and track their fitness progress. Digital screens throughout the facility will display schedules, community announcements, and live-streamed sporting events. The pool will feature **automated water quality monitoring** with IoT sensors that continuously track pH, chlorine levels, and temperature, ensuring safe swimming conditions at all times. Solar panels on the roof and a battery storage system will power the entire complex, keeping operating costs low and demonstrating the island's commitment to clean energy.

Marketing and revenue will come from multiple streams. Membership fees for residents will be kept affordable through government subsidy, while day passes and weekly passes will be available for tourists and visitors. The Centre will host **inter-island sports tournaments** in basketball, tennis, and swimming, drawing athletes and spectators from across The Bahamas and generating hotel bookings and restaurant spending. Partnerships with **international sports academies** will bring visiting coaches for seasonal training camps, and the pool can host **junior swimming championships** that put Long Island on the regional sporting map. Corporate wellness retreats, combined with the Tropic of Cancer Wellness Retreat (Pillar V), will offer premium packages that include gym access, pool sessions, tennis, and yoga. The estimated construction cost is **\$4-6 million**, funded through government capital, the IDB's social infrastructure programme, and private sector partnerships, creating **15-25 permanent jobs** in facility management, coaching, lifeguarding, and maintenance.



Long Island Community Recreation Centre

Olympic-style swimming pool, professional tennis courts, basketball court, fully equipped gymnasium, community resource room, and training facilities — powered by solar energy and smart technology

1.5 Inclusive Education: The Long Island Centre for Inclusive Learning

Every child on Long Island deserves the opportunity to learn, grow, and thrive — regardless of ability. Across The Bahamas and the wider Caribbean, families raising children with autism spectrum disorder, Down syndrome, dyslexia, ADHD, and other developmental and learning differences face a painful reality: there are virtually no specialised services available on the Family Islands. Parents are forced to relocate to Nassau at great personal and financial cost, or watch their children go without the support they need. This blueprint changes that by establishing the **Long Island Centre for Inclusive Learning** — the first purpose-built special needs education and development facility on any Family Island in The Bahamas.

The Centre will provide a comprehensive range of services under one roof. A **specialised classroom wing** will offer small-group instruction with a maximum ratio of four students to one trained educator, using evidence-based curricula such as Applied Behaviour Analysis (ABA), the TEACCH method, and structured sensory integration therapy. A **speech and language therapy suite** and an **occupational therapy room** equipped with fine motor skill stations, adaptive technology, and assistive communication devices will serve children from early intervention through adolescence. The facility will include a **sensory garden** with textured pathways, water features, and calming plant varieties designed to support children with sensory processing differences, as well as a **therapeutic hydrotherapy pool** for aquatic therapy sessions.

Staffing the Centre is achievable through a multi-pronged strategy. The Government of The Bahamas, through the **Ministry of Education** and the **Department of Social Services**, will fund core teaching positions and provide annual operating grants. A partnership with the **University of The Bahamas** will create a satellite training programme where education students complete practicum rotations on Long Island, building a pipeline of qualified special education

professionals. International partnerships with organisations such as **Autism Speaks**, the **Caribbean Association on Intellectual Disabilities**, and **UNICEF Caribbean** – all of which have funded inclusive education initiatives in the region – will provide start-up grants, training resources, and curriculum development support. A **Telehealth Therapy Programme** will connect Long Island families with board-certified behaviour analysts (BCBAs) and developmental paediatricians in Nassau, Miami, and beyond through secure video consultations, ensuring that specialist guidance is always accessible even when a particular expert is not physically on the island.

The Centre also serves the broader community. An **Inclusive After-School Programme** will bring together children of all abilities for art, music, sports, and marine science activities – fostering understanding and breaking down stigma from an early age. A **Parent and Caregiver Resource Hub** will offer workshops, respite care, support groups, and access to a lending library of adaptive equipment and educational materials. For returning diaspora families considering the **Homecoming Initiative**, the existence of professional special needs services on the island removes one of the most significant barriers to relocation. For the growing retirement and wellness community at **Long Island Golden Haven**, the Centre can expand to offer cognitive therapy and memory care programming for elderly residents – creating a truly intergenerational facility.

Funding construction is projected at \$3 to \$5 million, financed through a combination of government capital allocation, international development grants from the **Inter-American Development Bank (IDB)** education portfolio, private philanthropy, and a dedicated fundraising campaign supported by the Long Island diaspora community. The facility creates **25 to 40 permanent jobs** – special education teachers, therapists, aides, and administrative staff – and sends a powerful message that Long Island values every one of its children.

CONCEPTUAL RENDERING — FUTURE VISION



Long Island Centre for Inclusive Learning

A purpose-built facility with specialised classrooms, speech and occupational therapy suites, sensory garden, therapeutic pool, and covered play areas – the first of its kind on any Family Island in The Bahamas

1.6 Modern Infrastructure: Roads, Water, Airport & Internet

We will build on the progress already made by ensuring the on-time completion of the **\$12 million airport terminal and runway extension**; expanding the **\$25 million road and waterworks project**; and bringing **Fiber-Optic or high-speed satellite internet** to every home and business.

OFFICIAL RENDERING — DEADMAN'S CAY INTERNATIONAL AIRPORT



Deadman's Cay International Airport — Proposed Terminal Building

The new terminal will feature domestic and international arrivals, modern passenger amenities, and capacity for larger commercial aircraft

Airport Runway Construction Progress



Real progress: Aerial views of the runway extension and apron construction at Deadman's Cay International Airport

Current Progress Update — March 1, 2026: Construction on the Deadman's Cay International Airport runway extension and new terminal building is actively underway. Significant progress has been made on the runway apron, taxiway grading, and foundation work for the terminal structure. The project remains on track for completion, representing one of the largest infrastructure investments in Long Island's history. This is real progress — and it is just the beginning.

1.7 The Homecoming Initiative

Long Island's greatest export has always been its people. For decades, talented sons and daughters have left for Nassau, Freeport, Miami, New York, Atlanta, and beyond – not because they wanted to leave, but because opportunity demanded it. The Homecoming Initiative is a structured, government-backed programme designed to reverse that trend by making it practical, affordable, and irresistible for diaspora Long Islanders to return home, invest, and build the next chapter of their lives on the island that raised them.

The Long Island Homecoming Office will serve as the programme's operational hub, staffed by a dedicated Homecoming Coordinator and support team based in Clarence Town. This office will function as a one-stop shop for returning residents, handling everything from land applications and building permits to business registration and utility connections. Rather than navigating a maze of government agencies across Nassau, returnees will have a single point of contact who shepherds their application from initial enquiry to move-in day. The office will maintain a **Homecoming Portal** – a dedicated website and mobile application – where diaspora Long Islanders can browse available Crown Land parcels, view lot surveys and zoning maps, submit applications digitally, and track their status in real time.

Crown Land Grants for Homecoming Families represent the cornerstone incentive. The Government of The Bahamas holds significant tracts of undeveloped Crown Land across Long Island. Under this initiative, qualifying returning Long Islanders – defined as individuals born on Long Island or with at least one parent born on the island – will be eligible for grants of residential Crown Land at nominal cost or through long-term lease-to-own arrangements. Parcels of one-quarter to one-half acre will be surveyed, subdivided, and prepared with basic road access and utility connections before being offered. Priority will be given to families with school-age children, healthcare professionals, tradespeople, and entrepreneurs whose skills align with the industries created by this blueprint. The programme will target the development of **three new Homecoming Settlements** – thoughtfully planned residential communities in the north, central, and south of the island – each designed with green spaces, walking paths, community gardens, and proximity to schools and the new healthcare facilities.

The Homecoming Housing Programme addresses the practical challenge of building a home. Many returning Long Islanders have savings or equity from their years abroad but face the daunting prospect of building on a remote island with limited contractors and expensive imported materials. The programme will partner with the **Bahamas Mortgage Corporation** and local credit unions to offer preferential mortgage rates – targeting 2–3% below standard commercial rates – for Homecoming-qualified applicants. A **Homecoming Construction Cooperative** will pool demand, negotiate bulk pricing on building materials shipped from Nassau and Florida, and maintain a roster of vetted local and visiting contractors. The Trade School graduates (Pillar IV) will form the backbone of this construction workforce, ensuring that the homes are built by Long Islanders for Long Islanders. Pre-approved hurricane-resilient house plans – designed specifically for Long Island's terrain and climate – will be available at no cost, reducing architectural fees and speeding the permitting process.

Business Start-Up Incentives ensure that returning Long Islanders can earn a living on the island. The programme will offer a **Homecoming Business Grant** of up to \$15,000 for qualifying entrepreneurs who commit to establishing a business on Long Island within the sectors identified in this blueprint – tourism, agriculture, fishing, food processing, technology, wellness, or creative industries. A **five-year tax concession package** will exempt Homecoming businesses from Business Licence fees and customs duties on essential equipment and inventory for their first five years of operation. The **Long Island Enterprise Fund**, seeded with government capital and diaspora investment, will provide micro-loans of \$5,000 to \$50,000 at concessionary rates for small businesses, with mentorship and business planning support provided through the Trade School and the Digital Nomad Hub's co-working community.

The Diaspora Engagement Campaign will actively reach Long Islanders wherever they are. Homecoming Roadshows – travelling presentations and networking events – will be held in Nassau, Freeport, Miami, Fort Lauderdale, New York, Atlanta, and other cities with significant Bahamian diaspora populations. These events will showcase the blueprint's progress, present available land parcels and business opportunities, and connect potential returnees with the Homecoming Coordinator. A dedicated **Long Island Homecoming social media campaign** will share success stories of early returnees, construction progress updates, and video tours of available properties. Annual **Homecoming Week** celebrations on the island – timed to coincide with the Long Island Regatta – will bring diaspora families back for a week of reconnection, property tours, business matchmaking, and cultural celebration.

Measuring success requires clear targets. The Homecoming Initiative aims to attract **50 families in its first three years** and **200 families within a decade**, adding an estimated 600 to 1,200 new permanent residents to Long Island's population. Each returning family represents not just a household but a multiplier effect – children enrolled in local schools, patients registered at the clinic and future hospital, customers at local businesses, members of churches and civic organisations, and potential employees or entrepreneurs in every industry this blueprint creates. The return of Long Island's diaspora is not charity; it is the single most powerful economic development strategy available, because these are people who already love the island, understand its culture, and carry the skills and savings accumulated from years of working in competitive economies abroad.



PILLAR II

The Ocean Economy

Our Greatest Asset — Long Island's waters hold the wealth of generations.

Pillar II: The Ocean Economy – Our Greatest Asset

“The Ocean Is Our Economy. From world-class bonefishing to deep-sea charters, premium seafood exports, sustainable sponging, and marine science – Long Island’s waters hold the wealth of generations.”

2.1 The “Tropic of Cancer Seafood” Brand

We will revolutionize our fishing industry, transforming it from a local operation into a global export powerhouse under one, legally protected brand: **“Tropic of Cancer Seafood.”** The centerpiece is a modern, IoT-monitored **Cold Storage and Flash-Freezing Facility**. Today, our fishermen are forced to sell their catch at whatever price the market offers. With proper cold storage, they can hold product and sell when the price is right. We will also create a **direct-to-consumer e-commerce platform** for global sales and establish **Land-Based Aquaculture (RAS)** for grouper and snapper, ensuring year-round supply.



World-class deep-sea fishing waters



Bonefishing on the pristine flats of Long Island

CONCEPTUAL RENDERING



Tropic of Cancer Seafood Processing Facility

IoT-monitored cold storage, flash-freezing, value-added processing, and QR Code traceability

CONCEPTUAL RENDERING



Cold Storage & Flash-Freezing Facility

Enabling fishermen to sell when the price is right, not when the fish will spoil

CONCEPTUAL RENDERING



Fishing Charter Marina

World-class marina for bonefishing, deep-sea, and spearfishing charters

CONCEPTUAL RENDERING



Land-Based Aquaculture Centre (RAS)

Recirculating systems for year-round grouper and snapper production

2.2 The Billion-Dollar Sponging Revival

Long Island’s sponging industry was once the backbone of our economy. We will revive it under a new model: the **Sponger’s Cooperative**, processing five commercial species under the legally protected “Bahamian Blue” Geographical Indication. Target markets include luxury cosmetics, premium baby care, spa, and pharmaceutical industries. The global natural sea sponge market is valued at \$1.2 billion.



Harvested Bahamian sea sponges — a heritage industry



Traditional sponging — ready for modern revival

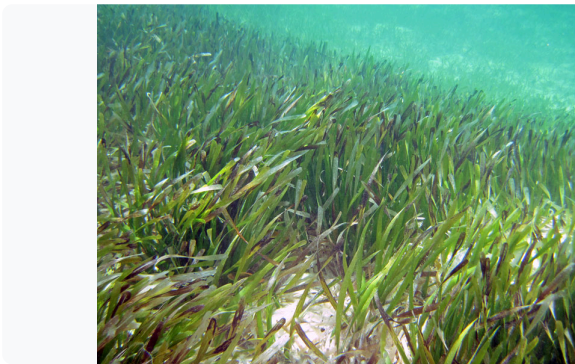


Bahamian Blue Sponge Cooperative

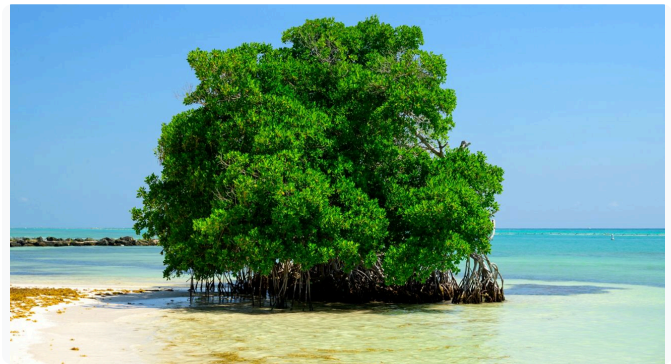
A modern processing cooperative ensuring spongers own the value chain – from harvest to premium global markets under the “Bahamian Blue” Geographical Indication

2.3 Blue Carbon Credits: Monetizing Conservation

Long Island’s extensive seagrass meadows and mangrove forests are not just ecologically vital – they are financially valuable. A 2024 study quantified the blue carbon stored in Bahamas seagrass, and we will pursue formal Blue Carbon Credit certification, generating revenue from conservation. Combined with the Mission Blue Hope Spot designation, this creates a powerful economic case for environmental stewardship.



Bahamas seagrass meadows — blue carbon gold



Mangrove forests — nature’s coastal protection

2.4 Long Island Dry Dock & Marine Repair Centre

Every fishing vessel, charter boat, and sailing sloop on Long Island currently faces the same costly problem: when a hull needs scraping, an engine needs rebuilding, or storm damage requires repair, the boat must be transported to Nassau or even to Florida – at enormous expense and with weeks of lost income. The **Long Island Dry Dock and Marine Repair Centre** will end that dependency by establishing the first full-service boatyard and marine repair facility on any Family Island in The Bahamas.

The facility will be built on a sheltered harbour site, featuring a **marine railway system** capable of hauling vessels up to 65 feet and 50 tonnes, plus a **hydraulic boat lift** for smaller craft. The yard will include **four covered repair bays** with industrial ventilation for fibreglass work, welding, and painting; an **engine workshop** equipped with diagnostic computers, a parts inventory system, and specialised tools for both outboard and inboard marine engines; and a **marine electronics station** for GPS, radar, sonar, and VHF radio installation and repair. A dedicated **hull maintenance area** will offer anti-fouling, osmosis treatment, and gelcoat repair services. A **marine chandlery and parts store** on site will stock essential supplies, reducing the need for expensive emergency shipments from Nassau.

Technology integration is central to the facility's competitive advantage. A **digital booking and tracking system** will allow boat owners to schedule haul-outs, receive real-time repair status updates via a mobile app, and approve work orders with digital signatures and photo documentation. **3D scanning technology** will enable precise hull measurements for custom fabrication of replacement parts, while a **drone inspection service** will assess hull conditions below the waterline before haul-out, saving time and reducing costs. The chandlery will operate an **e-commerce platform** serving boaters across the central Bahamas, with same-day delivery to the dock for local customers.

Training and workforce development will be integrated directly into the facility through a partnership with the Long Island Trade School (Pillar IV). A **Marine Repair Apprenticeship Programme** will offer 12-month certifications in fibreglass repair, marine engine mechanics, marine electrical systems, and marine painting and finishing. Apprentices will learn on real vessels under the supervision of certified marine technicians, graduating with internationally recognised **ABYC (American Boat and Yacht Council)** certifications. This programme not only staffs the dry dock but creates a new generation of skilled tradespeople who can work anywhere in the Caribbean marine industry.

Revenue and marketing will target multiple customer segments. Local fishermen will receive subsidised rates through their cooperative memberships. Visiting yachts and sailing vessels cruising the Exuma-Long Island corridor will pay premium rates for haul-out and repair services, filling a gap that currently forces cruisers to bypass the central Bahamas entirely. The facility will be listed on **ActiveCaptain, Navily**, and other cruising apps, and marketed through the **Bahamas Marina Operators Association**. Annual revenue is projected at \$800,000–\$1.5 million once fully operational. Construction cost is estimated at **\$3–5 million**, funded through the IDB's maritime infrastructure programme, government capital, and private investment, creating **20–30 permanent jobs**.



Long Island Dry Dock & Marine Repair Centre

Full-service boatyard with marine railway, hydraulic lift, covered repair bays, engine workshop, marine electronics station, and chandlery — the first of its kind on any Family Island

2.5 Long Island Dive Academy & Marine Training Centre

Long Island is already home to **Dean’s Blue Hole** — the deepest known marine blue hole on Earth at 663 feet — which draws freedivers, scuba enthusiasts, and marine researchers from around the world. Yet there is no professional dive training facility on the island, forcing visitors to bring their own equipment and certifications. The **Long Island Dive Academy and Marine Training Centre** will transform this natural asset into a year-round educational and tourism enterprise, offering everything from beginner scuba certifications to advanced technical diving, freediving instruction, and commercial dive training.

The facility will be located near Dean’s Blue Hole and will include a **purpose-built training pool** (6 metres deep) for confined water skills, a **modern classroom and briefing centre** with underwater video playback systems, a **dive equipment room** with compressor station and Nitrox blending capability, and a **marine biology laboratory** for research partnerships with the Long Island Institute for Marine and Environmental Science (LIIMES). The Academy will offer certifications through **PADI, SSI, and AIDA** — the three most recognised dive training organisations globally — covering Open Water, Advanced Open Water, Rescue Diver, Divemaster, and Instructor-level courses. A dedicated **freediving programme** will capitalise on Dean’s Blue Hole’s legendary status, offering AIDA-certified courses from beginner to competitive level.

Commercial dive training represents a significant revenue opportunity. The Bahamas’ growing offshore energy, marine construction, and underwater infrastructure sectors require certified commercial divers, yet there is no training facility in the country. The Academy will offer **ADCI (Association of Diving Contractors International)** compliant courses in underwater welding, hull inspection, salvage operations, and port infrastructure maintenance — creating a pipeline of skilled Bahamian commercial divers who currently must train abroad at great expense.

Technology integration will enhance both safety and the learning experience. **Underwater drone cameras** will live-stream student dives to classroom monitors, allowing instructors to provide real-time feedback. A **virtual reality (VR) dive simulator** will prepare students for deep dives, wreck penetration, and emergency scenarios before entering the water. **Digital logbooks** via a mobile app will track every dive, certification milestone, and marine life sighting, creating a shareable portfolio that students can use for career advancement. An **underwater camera rental programme** will allow recreational divers to capture and share their Dean's Blue Hole experience on social media, generating organic marketing for the island.

Marketing and revenue will leverage Dean's Blue Hole's global fame. The Academy will be listed on **PADI Travel, DiveAdvisor, and TripAdvisor**, and will partner with international dive travel operators to offer all-inclusive dive holiday packages. Annual **freediving competitions** at Dean's Blue Hole — building on the site's history of hosting world record attempts — will generate international media coverage. Corporate team-building dive experiences and school marine biology field trips will provide additional revenue streams. Construction cost is estimated at **\$2-4 million**, with projected annual revenue of \$600,000-\$1.2 million, creating **15-25 permanent jobs** in instruction, equipment maintenance, boat operations, and administration.



Dean's Blue Hole — the deepest marine blue hole on Earth

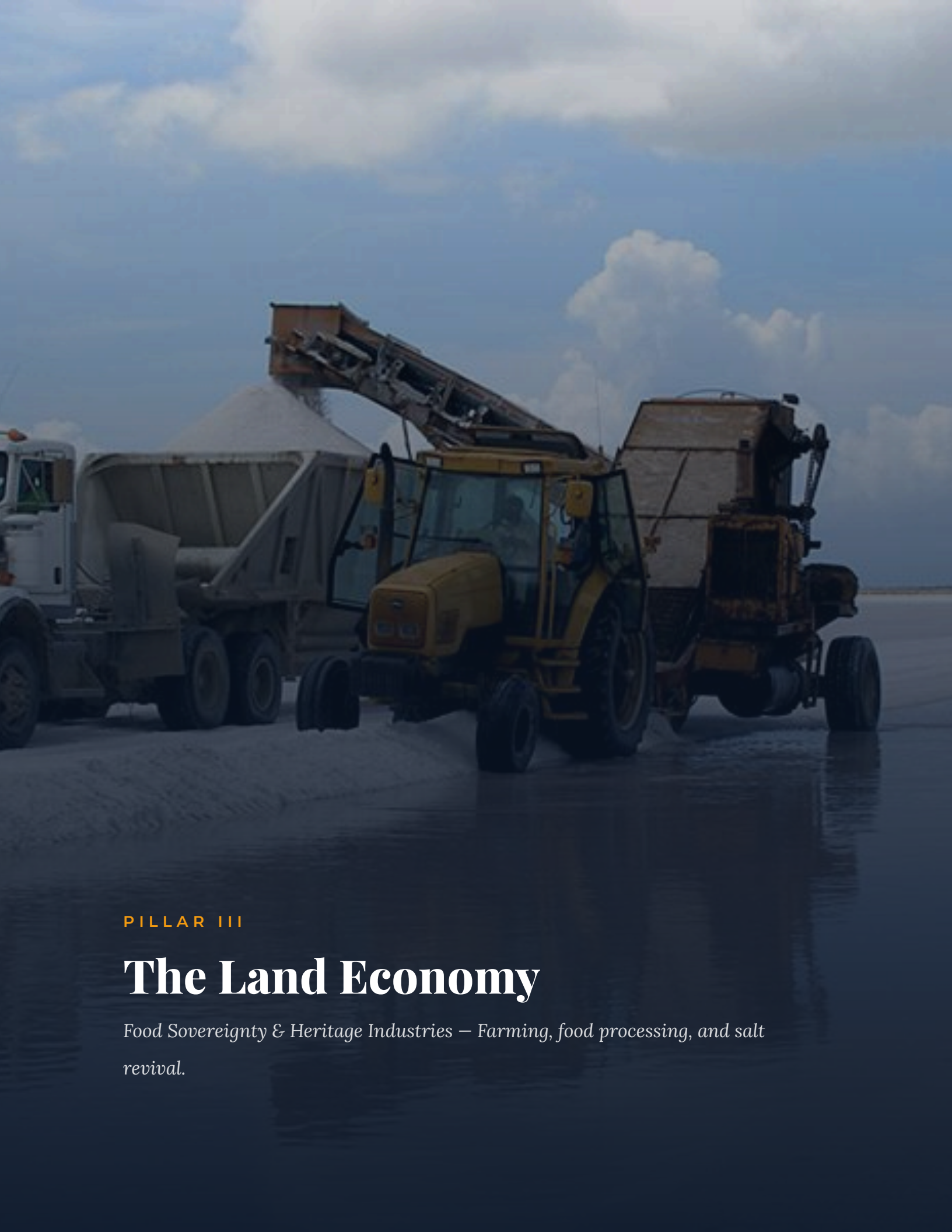


Freediving at Dean's Blue Hole — a world-class training ground



Long Island Dive Academy & Marine Training Centre

Professional dive training facility with training pool, classroom, equipment room, compressor station, and marine biology lab — located near Dean's Blue Hole



PILLAR III

The Land Economy

Food Sovereignty & Heritage Industries — Farming, food processing, and salt revival.

Pillar III: The Land Economy – Food Sovereignty & Heritage Industries

3.1 Food Security: The Food Processing Plant & Abattoir

A modern packing house, food processing plant, and abattoir will allow farmers and livestock producers to process, package, and create value-added goods for local consumption and export. This single investment transforms Long Island from selling raw goods at low prices to manufacturing finished products at high margins.

CONCEPTUAL RENDERING



Long Island Food Processing Centre & Abattoir

Modern processing campus enabling value-added agricultural production, cold storage, and HACCP-compliant export operations

3.2 Modern Farming with Integrated Technology

Long Island's agricultural future lies in harnessing proven modern technologies that overcome the island's natural challenges – thin rocky soil, limited freshwater, hurricane exposure, and a small labour force. Rather than fighting these constraints, this blueprint embraces them through a suite of smart farming systems that are already transforming agriculture across the Caribbean and small island developing states worldwide.

Drip Irrigation is the cornerstone technology. Unlike traditional flood or sprinkler systems that lose 40–60% of water to evaporation and runoff, drip irrigation delivers water directly to the root zone of each plant through a network of low-pressure tubing and emitters. This reduces water consumption by up to 70% compared to conventional methods – a critical advantage on an island where freshwater is precious. Drip systems can be paired with **fertigation units** that inject precise doses of liquid nutrients into the water line, ensuring every plant receives exactly what it needs at every growth stage. Solar-powered pumps eliminate the need for grid electricity, making the system entirely self-sufficient. For Long Island's open-field crops – cassava, sweet potatoes, pigeon peas, corn, and tropical fruit trees – drip irrigation can double yields while halving water use.

Hydroponic and Greenhouse Farming takes production to the next level. Enclosed greenhouse structures fitted with **Nutrient Film Technique (NFT)** or **Deep Water Culture (DWC)** hydroponic systems grow crops in nutrient-rich water solutions without any soil at all. This enables year-round production of high-value crops – lettuce, tomatoes, herbs, peppers, strawberries, and microgreens – completely independent of weather, season, or soil quality. A single greenhouse acre can produce **10 to 20 times the yield** of a traditional field acre. The greenhouses will be powered by rooftop solar panels and equipped with automated climate control, shade cloth systems, and rainwater harvesting tanks that collect and recycle every drop.

Precision Agriculture Sensors bring data-driven decision-making to every farm on the island. Wireless **soil moisture sensors** buried at root depth transmit real-time readings to a farmer's smartphone, triggering irrigation only when the soil actually needs water. **Weather stations** installed at key locations across the island provide hyperlocal forecasts for wind, rain, humidity, and temperature, allowing farmers to time planting, spraying, and harvesting with precision. **Drone monitoring** using multispectral cameras can survey an entire farm in minutes, detecting pest infestations, nutrient deficiencies, and irrigation failures before they become visible to the human eye. These technologies are no longer expensive luxuries – basic sensor kits cost under \$200, and agricultural drones are available for under \$2,000.

Vertical Farming Modules offer a compact solution for settlements with limited land. Stackable growing towers using LED grow lights and aeroponic misting systems can produce leafy greens and herbs in a space the size of a shipping container. A single 40-foot vertical farming unit can yield the equivalent of two acres of traditional farmland. These modules are ideal for school gardens, community centres, and restaurant supply – ensuring fresh produce is available within walking distance of every settlement on the island.

Composting and Soil Regeneration completes the cycle. Organic waste from the food processing plant, fish offal from the seafood facility, and seaweed collected from beaches will be processed through industrial composting systems and **biochar production** to create rich, nutrient-dense soil amendments. Over time, this regenerative approach will rebuild Long Island's thin topsoil, reducing dependence on imported fertilisers and closing the loop between the island's food production and waste streams.



Solar-Powered Hydroponic Greenhouses

Year-round production of high-value crops with drip irrigation, NFT hydroponics, drone monitoring, soil sensors, and automated climate control – producing 10–20x traditional yields

3.3 Reviving Salt: From Heritage to High-Value

Long Island’s salt ponds are a heritage asset with enormous untapped commercial potential. The global gourmet salt market is valued at \$1.4 billion. We will establish a central “**Tropic of Cancer Salt**” packing house, producing branded products for gourmet, medicinal, spa, and halotherapy markets.



Traditional salt harvesting on Long Island



Pink salt ponds — a heritage industry ready for revival

CONCEPTUAL RENDERING



Tropic of Cancer Salt Packing House

Premium salt processing facility for the \$1.4 billion gourmet salt market – gourmet, medicinal, spa, and halotherapy product lines

3.4 Cooperatives: Strength in Unity

We will establish producer cooperatives for fishermen, farmers, and spongers, enabling collective bargaining, shared equipment, and access to financing. Research shows cooperatives increase producer incomes by 20–40%.

CONCEPTUAL RENDERING



Long Island Farmers Cooperative

World-class cooperative with gourmet market, farm-to-table restaurant with ocean views, living green roof, and cold storage distribution centre

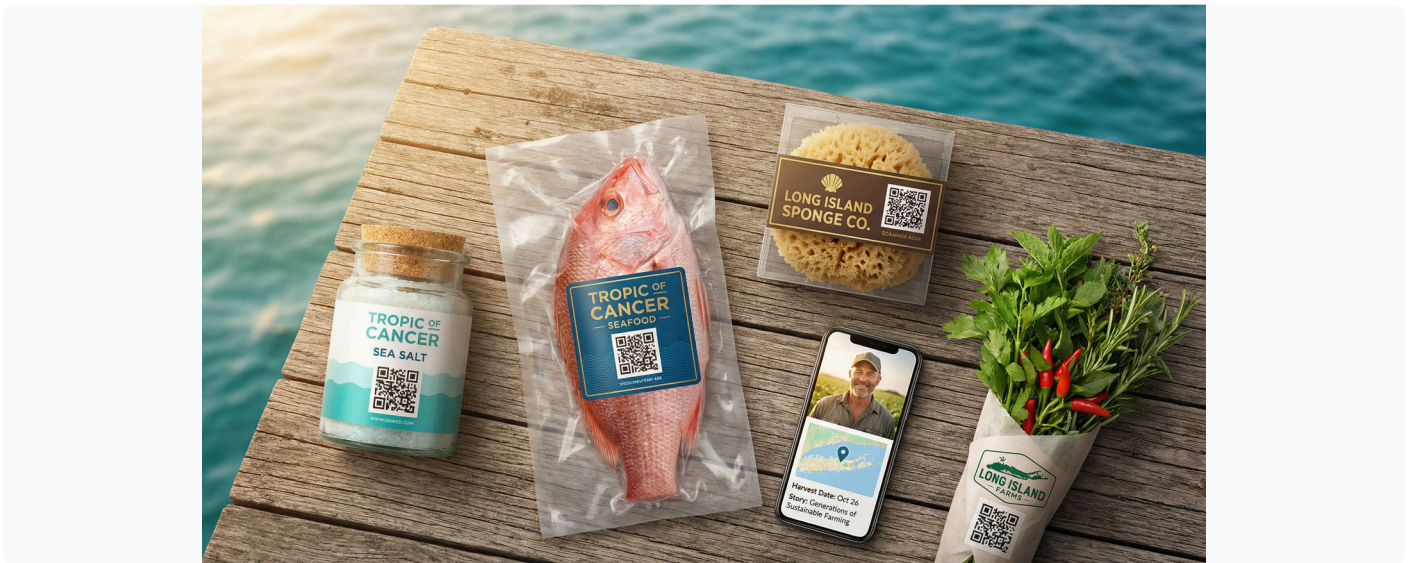
3.5 QR Code Traceability: Connecting Consumers to Producers

In today's global marketplace, consumers increasingly demand transparency about where their food and products come from, who produced them, and how they were harvested. This blueprint introduces a **QR Code Traceability System** across every Long Island export product line – seafood, salt, sponges, and farm produce – creating a direct, personal connection between the consumer and the Long Islander who brought that product to life.

Every product leaving Long Island under the **Tropic of Cancer** brand will carry a unique QR code printed on its packaging. When a consumer in Nassau, Miami, New York, London, or Tokyo scans that code with their smartphone, they are taken to a beautifully designed **Producer Profile Page** that tells the story behind the product. For a jar of **Tropic of Cancer Sea Salt**, the scan reveals the salt harvester's name and photograph, the specific salt pond where the salt was hand-raked, the harvest date, a short video of the harvesting process, and a sustainability certification badge. For a fillet of **Tropic of Cancer Snapper**, the consumer sees the fisherman's name, a photo of the catch, the GPS coordinates of the fishing ground, and the date the fish was landed. For a **Long Island Natural Sponge**, the diver's profile appears with underwater footage of the sustainable harvesting method. For a bag of **Long Island Farms** herbs or hot peppers, the farmer's story, the greenhouse where the crop was grown, and the organic certification details are displayed.

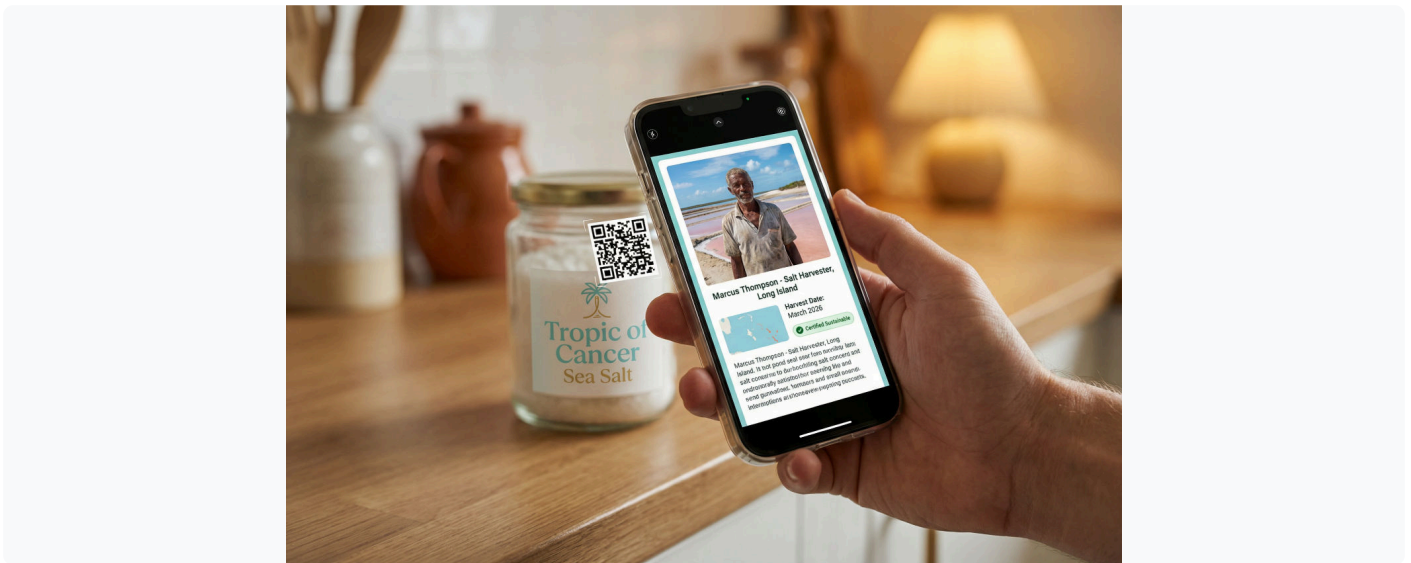
The technology behind this system is straightforward and affordable. Each cooperative – the Fishermen's Cooperative, the Farmers' Cooperative, the Spongers' Guild, and the Salt Harvesters' Association – will manage a simple cloud-based database where producers register their profiles, upload photos and stories, and log each batch of product with a unique identifier. A **QR code generator** linked to this database produces a unique code for each batch, which is printed on labels at the food processing plant, the salt packing house, or the sponge packaging facility. The entire system can be built and maintained for under **\$25,000 per year** using existing platforms such as Shopify, TraceVerified, or a custom-built web application hosted on the e-commerce hub.

The commercial value of this system is immense. Research by **IBM Food Trust** and **Label Insight** shows that 75% of consumers are willing to pay a premium for products with transparent supply chain information. For Long Island, this means higher margins on every export, stronger brand loyalty, repeat purchases, and a powerful marketing story that no industrial competitor can replicate. When a chef in Miami scans a QR code and sees the face of the Long Island fisherman who caught the snapper on their menu, that connection transforms a commodity into an experience – and an experience commands a premium price.



Tropic of Cancer Product Lines with QR Traceability

Every export product — sea salt, fresh seafood, natural sponges, and farm produce — carries a unique QR code linking consumers directly to the Long Island producer’s story, harvest date, and sustainability credentials



Scan to Meet Your Producer

A consumer scans the QR code on a jar of Tropic of Cancer Sea Salt and instantly connects with the salt harvester’s profile — name, photo, harvest location, date, sustainability certification, and personal story

3.6 The Tropic of Cancer Product Packaging Collection

Every product leaving Long Island will carry premium, professionally designed packaging that reflects the quality of the product inside and the beauty of the island it comes from. The following conceptual packaging designs show how each product line — from gourmet sea salt to fresh seafood, natural sponges, free-range meats, farm-fresh produce, and curated tourist gift collections — will be presented to the world under the unified **Tropic of Cancer** brand family, each with a scannable QR code connecting the consumer directly to the Long Island producer.

PRODUCT PACKAGING CONCEPT



Tropic of Cancer Sea Salt Collection

Premium glass jar with hand-harvested sea salt, lavender-tinted bath salt, and kraft bag of Fleur de Sel cooking salt – gourmet, spa, and culinary lines, each with QR traceability linking to the salt harvester

PRODUCT PACKAGING CONCEPT



Tropic of Cancer Seafood

Vacuum-sealed wild-caught Nassau grouper fillet, branded overnight delivery box, and ready-to-serve conch salad tin – each with QR code linking to the fisherman who caught it

PRODUCT PACKAGING CONCEPT



Bahamian Blue Sponge Collection

Luxury gift box with navy and gold ribbon, eco-friendly baby bath sponge, and velvet-lined facial sponge set – sustainably harvested with QR code linking to the diver

PRODUCT PACKAGING CONCEPT



Tropic of Cancer Meats

Vacuum-sealed free-range Long Island goat, island spiced mutton sausage, and premium smoked jerky gift collection – each with QR code linking to the rancher

PRODUCT PACKAGING CONCEPT



Long Island Farms Produce

Farm-fresh produce box with tropical fruits and vegetables, goat pepper hot sauce, sun-dried herb collection, and wildflower honey – each with QR code linking to the farmer

PRODUCT PACKAGING CONCEPT



Tropic of Cancer Experience Gift Collection

Curated gift basket with artisanal sea salt, natural sponge, hot sauce, and coconut candies, branded tote bag, straw hat, postcards, and pure virgin coconut oil – the complete Long Island souvenir line

3.7 The Long Island Abattoir: From Pasture to Premium Product

Long Island has a proud tradition of livestock rearing – goats, sheep, and hogs have grazed the island’s interior for generations. Yet without a modern, certified processing facility, livestock farmers have been limited to local slaughter with no pathway to export markets. The construction of the **Long Island Abattoir and Meat Processing Centre** changes everything. This HACCP-certified facility will provide humane, hygienic processing of goat, mutton, and pork, transforming raw livestock into premium, export-ready products under the **Tropic of Cancer** brand.

The flagship product line is **Tropic of Cancer Mutton Sausage** – thick, seasoned links made from free-range Long Island mutton, spiced with locally grown goat peppers, thyme, and sea salt harvested from the island’s own salt ponds. Alongside the mutton sausage, the abattoir will produce **Long Island Hog** slow-smoked pork, mutton patties, pork sausage links, smoked jerky, and curated **Island Meat Sampler** gift boxes. Every product will carry the QR code traceability system described in Section 3.5, allowing consumers to scan and meet the rancher who raised the animal, see the pasture where it grazed, and verify the humane, free-range certification.

The facility itself will be a modern, single-story industrial building with stainless steel processing lines, blast chillers, vacuum-sealing stations, and cold storage rooms capable of holding up to 10,000 pounds of product. A retail **Tropic of Cancer Meats Farm Shop** at the front of the building will sell directly to locals and visitors, while refrigerated trucks will transport products to the airport and mailboat dock for export to Nassau, Miami, and beyond. Solar panels on the roof will offset up to 60% of the facility’s energy costs, and a biogas digester will convert animal waste into energy, closing the sustainability loop.

The economic impact is substantial. The abattoir will create 20–30 permanent jobs in processing, packaging, quality control, and logistics, while supporting an additional 40–60 livestock farmers across the island with guaranteed purchase agreements. Farmers who currently sell a whole goat for \$150–200 locally will see their returns multiply when that same animal is processed into branded mutton sausage, smoked cuts, and jerky retailing at \$15–25 per pound in Nassau and export markets. The facility will be funded through a combination of Government of The Bahamas agricultural development grants, the Inter-American Development Bank’s rural enterprise programme, and private investment from the Bahamian diaspora, with an estimated capital cost of \$3–5 million and a projected break-even within 3–4 years of operation.

CONCEPTUAL RENDERING



Long Island Abattoir and Meat Processing Centre

Modern HACCP-certified facility with processing lines, cold storage, retail farm shop, solar panels, and surrounding pastures — transforming livestock farming into a premium export industry

PRODUCT PACKAGING CONCEPT



Tropic of Cancer Mutton Sausage & Long Island Hog Collection

Vacuum-sealed free-range mutton sausage, slow-smoked Long Island Hog pork, and Island Meat Sampler gift box with mutton patties and sausage links — each with QR code linking to the rancher

3.8 Reviving Long Island Strawwork: Heritage Craft Meets Modern Commerce

Strawwork is one of the oldest and most culturally significant crafts in The Bahamas, and Long Island was once among its finest centres of production. For generations, Long Island women hand-plaited silver top palm fronds into hats, bags, baskets, placemats, and decorative items of extraordinary beauty and durability. This living art form — passed from grandmother to granddaughter — represents not just a craft but an unbroken cultural thread connecting Long Islanders to their African and Loyalist heritage. Yet the industry has declined dramatically as younger generations have moved away and cheaper factory-made imports have flooded the market. This blueprint proposes a comprehensive revival that transforms Long Island Strawwork from a fading tradition into a thriving, technology-enabled artisan industry.

The centrepiece of the revival is the **Long Island Strawwork Cooperative and Artisan Centre** – a purpose-built open-air workshop where master weavers train the next generation, create products, and sell directly to visitors and online customers. The facility will include dedicated workstations for up to 20 artisans, a digital design station where traditional patterns are documented and new designs are developed, a professional photography studio for e-commerce product shots, a retail gallery showcasing finished products, and a shipping area for fulfilling online orders. The centre will also host **Strawwork Experience Workshops** for tourists – a two-hour hands-on class where visitors learn basic plaiting techniques and take home their own creation, generating \$50–75 per visitor in direct revenue.

Technology integration is what will transform this heritage craft into a modern industry. Every finished product will carry a branded “**Long Island Strawwork**” hang tag with a QR code that links to the artisan’s profile page – her name, photograph, the settlement where she lives, a video of her weaving process, and the story of how she learned the craft. This is the same QR traceability system used across all Tropic of Cancer products, creating an emotional connection between the buyer and the maker. A dedicated **Long Island Strawwork e-commerce store** – hosted on the island’s e-commerce platform (Pillar VII) – will sell products worldwide with professional photography, detailed descriptions, and international shipping. Social media marketing through Instagram, Pinterest, and TikTok will showcase the artisans at work, the beauty of the finished products, and the island setting, building a global following. **Digital pattern preservation** is equally critical – every traditional plaiting pattern will be photographed, filmed, and catalogued in a digital archive, ensuring that techniques perfected over centuries are never lost even as the last generation of master weavers ages.

The product line will be elevated to compete in the global luxury artisan market. The **Long Island Strawwork Collection** will include traditional straw hats with branded navy ribbon bands, elegant woven handbags with leather handles, artisan table collections (placemats and coasters in gift boxes), decorative baskets with colourful accent weaving, and custom-commissioned pieces for interior designers and boutique hotels. Pricing will reflect the handmade, heritage nature of the products – a hand-woven Long Island straw hat will retail at \$85–150, a handbag at \$120–250, and a table collection at \$65–95. These prices are competitive with similar artisan brands from Africa, Southeast Asia, and Latin America that have successfully positioned handwoven products in the luxury market.

The cooperative model ensures that artisans retain the majority of revenue. The Strawwork Cooperative will handle marketing, e-commerce, shipping, and quality control, taking a 15–20% commission while the artisan keeps 80–85% of the sale price. Training programmes will recruit young Long Islanders – both women and men – through the Trade School (Pillar IV), offering a six-month Artisan Certification in Traditional Bahamian Strawwork. Partnerships with Bahamian resort chains, cruise lines, and Nassau’s Straw Market will provide wholesale channels, while collaborations with international fashion designers can elevate Long Island Strawwork to the global stage. The estimated start-up cost for the cooperative and artisan centre is \$500,000–\$800,000, funded through cultural preservation grants from UNESCO, the Inter-American Development Bank’s creative industries programme, and the Government of The Bahamas’ Small Business Development Centre. Within five years, the cooperative can support 30–50 artisans and generate \$500,000–\$1 million in annual revenue.

CONCEPTUAL RENDERING



Long Island Strawwork Cooperative and Artisan Centre

Open-air workshop with master weavers training the next generation, digital design station, retail gallery, and shipping area – where heritage craft meets modern commerce

PRODUCT PACKAGING CONCEPT



Long Island Strawwork Collection

Hand-woven straw hat with branded navy ribbon, elegant handbag with leather handles, artisan table collection in gift box, and decorative basket – each with QR code linking to the artisan who made it

3.9 The Long Island Small Business Development Centre

Every initiative in this blueprint – from the Tropic of Cancer Seafood brand to the Strawwork Cooperative, from the Abattoir to the Digital Nomad Programme – requires entrepreneurs with the skills, capital, and confidence to turn vision into reality. The **Long Island Small Business Development Centre (SBDC)** will serve as the engine room of the island's economic transformation, providing a centralised hub where aspiring and existing business owners can access grants, training, mentorship, and professional services under one roof.

The Centre will be housed in a purpose-built modern facility in Clarence Town, featuring a ground-floor **co-working space** with high-speed internet, a **business training room** equipped with presentation technology for workshops and seminars, private **consultation offices** for one-on-one advisory sessions, and a covered outdoor terrace for networking

events. The second floor will house the **Grant Administration Office**, an **accounting and legal clinic**, and a **digital media studio** where entrepreneurs can create professional product photography, social media content, and marketing materials for their businesses.

The Grant Programme will be the centrepiece of the SBDC. A dedicated **Long Island Enterprise Fund** – seeded with \$2 million from a combination of Government of The Bahamas allocation, the Inter-American Development Bank's small enterprise facility, and the Caribbean Development Bank's micro and small business programme – will provide three tiers of support. **Seed Grants** of \$2,500–\$10,000 will be available for start-ups and micro-enterprises, covering business registration, initial inventory, equipment, and marketing. **Growth Grants** of \$10,000–\$50,000 will support established businesses looking to expand, hire employees, or invest in technology. **Innovation Grants** of \$50,000–\$150,000 will fund larger-scale projects aligned with the blueprint's pillars – such as launching a cooperative, building cold storage infrastructure, or establishing an eco-tourism operation. All grants will require completion of the SBDC's business training programme and submission of a viable business plan reviewed by the Centre's advisory board.

Training and capacity building will be delivered through a structured curriculum. The flagship **“Launch Long Island” Programme** is an eight-week intensive course covering business plan development, financial literacy and bookkeeping, marketing and branding, legal compliance and licensing in The Bahamas, e-commerce and digital marketing, and supply chain management. Graduates receive a certificate recognised by the Bahamas Chamber of Commerce and gain priority access to the grant programme. Specialised workshops will be offered quarterly on topics such as export documentation and customs procedures, food safety and HACCP certification, tourism hospitality standards, agricultural technology, and QR traceability system setup. The SBDC will partner with the **University of The Bahamas** to offer accredited short courses, and with international organisations such as the **International Trade Centre (ITC)** and **SCORE** (Service Corps of Retired Executives) to bring visiting mentors and industry experts to the island.

Ongoing mentorship will pair every grant recipient with a volunteer business mentor – drawn from successful Bahamian entrepreneurs, diaspora professionals, and retired executives – for a minimum of twelve months. The SBDC will also host monthly **“Entrepreneur Roundtables”** where local business owners share challenges, celebrate wins, and collaborate on joint ventures. A dedicated **Women's Enterprise Programme** will ensure that female entrepreneurs – who are often the backbone of Family Island economies – receive targeted support including childcare provisions during training sessions, women-only networking events, and access to the IDB's women entrepreneurship programme.

The SBDC will also provide **shared professional services** that individual small businesses could not afford alone: a part-time accountant available for bookkeeping consultations, a legal advisor for contracts and licensing, a graphic designer for branding and packaging, and an IT specialist for website setup and e-commerce integration. These shared services dramatically reduce the cost of starting and running a business on a remote island. The Centre's **digital media studio** will be particularly valuable – entrepreneurs can book time to photograph their products, record promotional videos, and create social media content using professional lighting, cameras, and editing software, all at no cost.

The estimated cost to build and equip the SBDC is **\$1.5–\$2.5 million**, with annual operating costs of approximately \$350,000 funded through a combination of government subvention, IDB technical cooperation grants, and a modest membership fee structure for co-working space users. The Centre will create 8–12 permanent jobs and, more importantly, is projected to catalyse the creation of **50–100 new small businesses** within its first five years – each one a building block in Long Island’s diversified, self-sustaining economy.

CONCEPTUAL RENDERING



Long Island Small Business Development Centre

Modern two-storey facility with co-working space, business training room, grant administration office, digital media studio, and outdoor networking terrace – the engine room of Long Island’s entrepreneurial economy

3.10 The Long Island Bush Medicine Heritage & Research Initiative

“Before there were pharmacies, there were grandmothers. Before there were pills, there were plants. The bush medicine tradition of Long Island is not folklore – it is a living pharmacopoeia that has kept our people healthy for centuries. It is time we honour it, study it, protect it, and share it with the world.”

For generations, Long Island’s elders have been the island’s first line of healthcare – not through clinics or prescriptions, but through an extraordinary body of botanical knowledge passed down from mother to daughter, grandmother to grandchild. **Bush medicine** – the traditional use of native and naturalised plants for healing – is one of the most culturally significant and scientifically underexplored traditions in The Bahamas. On Long Island, where the nearest hospital has historically been a mailboat ride away, bush medicine was not a supplement to healthcare; it was healthcare. Cerasee for blood sugar and digestive ailments. Fever grass for colds and flu. Strong back for vitality and pain relief. Five finger bush for skin conditions. Love vine for energy and circulation. Bay geranium for respiratory complaints. Noni fruit for immune support. These are not quaint remedies – many of these plants contain bioactive compounds that are the subject of active pharmaceutical research worldwide.

Yet this irreplaceable knowledge is at risk of being lost forever. The generation of master bush medicine practitioners – the women and men who can identify dozens of species by sight, who know which part of the plant to harvest, at what time of year, and how to prepare each remedy – is aging. Without a systematic effort to **record, study, and preserve** this knowledge, it will disappear within a generation. This blueprint proposes a comprehensive initiative that transforms Long Island’s bush medicine tradition from an endangered oral heritage into a thriving enterprise that generates revenue, creates jobs, advances scientific knowledge, and preserves cultural identity.

The Long Island Bush Medicine Botanical Garden & Research Centre

The centrepiece of this initiative is the **Long Island Bush Medicine Botanical Garden and Research Centre** – a purpose-built campus that combines traditional knowledge preservation with modern scientific research. The facility will include a **modern research laboratory** with green living walls and solar panels, equipped for phytochemical analysis, extraction, and formulation of plant-based products. Surrounding the laboratory, a **meticulously curated medicinal herb garden** will cultivate every known bush medicine species used in the Bahamian tradition, organised by therapeutic category: digestive remedies, respiratory treatments, pain relief, skin care, immune support, and women’s health. Each plant bed will feature interpretive signage with the common name, scientific name, traditional uses, and a QR code linking to video interviews with the elder who shared the knowledge.

A **traditional teaching pavilion** – an open-air, thatched-roof structure inspired by the settings where bush medicine knowledge has always been shared – will host regular sessions where master practitioners teach the next generation. These sessions will be **professionally filmed and archived** in a digital repository, creating a permanent record of techniques, recipes, and stories that would otherwise be lost. A modern **drying and processing shed** will prepare harvested herbs for product manufacturing, while an **apothecary-style retail shop** at the entrance will sell finished bush medicine products directly to visitors and locals.



Long Island Bush Medicine Botanical Garden & Research Centre

Modern research laboratory with green living walls, curated medicinal herb gardens, traditional teaching pavilion, drying shed, and apothecary retail shop — where centuries of healing wisdom meet 21st-century science

Scientific Research & University Partnerships

The Research Centre will establish formal partnerships with the **University of The Bahamas**, the **University of the West Indies**, and international institutions such as **Kew Royal Botanic Gardens (UK)** and the **New York Botanical Garden** to conduct rigorous scientific analysis of traditional bush medicine plants. Research priorities will include **phytochemical profiling** — identifying the specific bioactive compounds in each plant that produce therapeutic effects; **efficacy studies** — clinical trials to validate traditional claims with modern evidence; and **sustainable cultivation protocols** — ensuring that wild harvesting does not deplete native plant populations. This research has the potential to identify novel compounds for pharmaceutical development, generating **intellectual property revenue** for Long Island and The Bahamas. The Centre will also host visiting researchers and graduate students, generating revenue through research fees and accommodation — a model already proven successful at the Forfar Field Station.

The Long Island Bush Medicine Product Line

The commercial arm of the initiative will develop a premium product line under the “**Long Island Bush Medicine Heritage Collection**” brand. Every product will be manufactured at the Long Island Product Manufacturing and Innovation Centre (Section 3.12) using ingredients grown in the Botanical Garden or sustainably wild-harvested on the island. The product range includes:

Product	Key Ingredients	Traditional Use	Target Market
Cerasee Digestive Tonic	Cerasee (<i>Momordica charantia</i>)	Blood sugar regulation, digestive health	Wellness, diabetic support
Strong Back Vitality Elixir	Strong back (<i>Desmodium incanum</i>)	Energy, pain relief, male vitality	Natural energy supplements
	Five finger bush (<i>Tabebuia bahamensis</i>)		Natural skincare

Product	Key Ingredients	Traditional Use	Target Market
Five Finger Bush Healing Balm		Skin conditions, wound healing	
Bay Geranium Essential Oil	Bay geranium (Ambrosia hispida)	Respiratory relief, aromatherapy	Essential oils market
Love Vine Wellness Tonic	Love vine (Cassytha filiformis)	Circulation, energy, aphrodisiac	Herbal supplements
Noni Fruit Immune Capsules	Noni (Morinda citrifolia)	Immune support, anti-inflammatory	Health supplements
Aloe & Love Vine Pain Cream	Aloe vera, love vine	Joint pain, muscle relief	Topical pain relief
Bush Tea Wellness Blends (6 varieties)	Fever grass, cerasee, bay lavender, ginger, sea grape leaf, love vine	Various traditional remedies	Specialty tea market

PRODUCT PACKAGING CONCEPT



Long Island Bush Medicine Heritage Collection

Herbal tinctures, healing balms, essential oils, and supplement capsules – each with QR code linking to the plant’s traditional history and the elder who shared the knowledge

PRODUCT PACKAGING CONCEPT



Long Island Bush Tea Apothecary

Six artisanal bush tea blends in kraft pouches with botanical illustrations, wooden tea chest gift set, and QR codes linking to each remedy’s traditional story

How it gets done: The Botanical Garden and Research Centre will be funded through a combination of **UNESCO Intangible Cultural Heritage** grants (bush medicine qualifies as endangered traditional knowledge), the **Global Environment Facility (GEF)** biodiversity conservation programme, the **Caribbean Development Bank’s** cultural enterprise facility, and the Government of The Bahamas’ cultural preservation budget. Estimated capital cost: **\$1.5–\$2.5 million**. The facility will create **15–25 permanent jobs** in research, horticulture, product manufacturing, retail, and tourism, while supporting an additional network of **bush medicine practitioners and wild harvesters** across the island. Annual revenue from product sales, research fees, visitor admissions, and workshop programmes is projected at **\$400,000–\$800,000** within five years.

3.11 The Long Island Apiary & Honey Enterprise

The Bahamas’ tropical climate, year-round flowering plants, and absence of the Varroa destructor mite that devastates bee colonies in North America and Europe make Long Island an **ideal location for commercial beekeeping**. Wild honeybees already thrive across the island, pollinating the very crops and native plants that sustain the ecosystem. Yet

there is no organised apiary industry, no honey extraction equipment, and no pathway to market for what could be one of Long Island’s most versatile and profitable agricultural products. This blueprint proposes the establishment of the **Long Island Apiary and Honey Production Centre** — a modern beekeeping enterprise that produces not just honey, but an entire family of high-value products from the hive.

The Facility & Equipment

The Apiary Centre will be built on a flowering meadow site, featuring **100+ managed beehive colonies** in colourful painted Langstroth hives, a modern **honey extraction and bottling building** equipped with stainless steel uncapping tanks, a 20-frame radial extractor, settling tanks, a heated bottling line with automatic fill-and-cap machines, and a labelling station. A separate **beeswax products workshop** will house rendering equipment, candle moulds, soap-making stations, and packaging lines for value-added beeswax products. A **training classroom** with glass walls overlooking the hives will host beekeeping certification courses, while a **visitor observation deck** will allow tourists to safely watch beekeepers at work — creating a unique agri-tourism attraction. A **retail shop and café** at the entrance will sell all honey products and serve honey-infused beverages and pastries.

CONCEPTUAL RENDERING — FUTURE VISION



Long Island Apiary & Honey Production Centre

Modern beekeeping enterprise with 100+ managed hives, extraction and bottling building, beeswax workshop, training classroom, visitor observation deck, and retail honey shop & café

The Product Lines

Honey is far more than a sweetener — it is a platform for an entire family of products spanning food, wellness, beauty, and household goods. The Long Island Apiary will produce two comprehensive product lines:

The Long Island Apiary Collection (food and household): Raw wildflower honey in hexagonal glass jars, creamed honey, fresh honeycomb sections in wooden gift boxes, honey mustard sauce, honey-pepper hot sauce (combining the apiary with the hot sauce line), beeswax food wraps (an eco-friendly alternative to plastic wrap), and hand-poured beeswax candles. Every product carries the **Long Island Apiary** branding with honeycomb hexagon design elements and QR codes linking to the specific hive and beekeeper.

The Long Island Apiary Wellness Collection (health and beauty): Propolis tincture immune booster (propolis is a powerful natural antimicrobial collected by bees), royal jelly supplement capsules, bee pollen granules (a superfood rich in protein and vitamins), honey-oat face mask, beeswax and honey hand cream, and honey-oatmeal soap bars. These products tap into the **\$5.2 billion global natural cosmetics market** and the rapidly growing demand for bee-derived wellness products.

PRODUCT PACKAGING CONCEPT



PRODUCT PACKAGING CONCEPT



Long Island Apiary Collection

Raw wildflower honey, creamed honey, honeycomb, honey mustard, beeswax wraps, candles, and honey-pepper hot sauce – all with QR traceability to the hive

Long Island Apiary Wellness Collection

Propolis tincture, royal jelly capsules, bee pollen, honey face mask, beeswax hand cream, and honey-oatmeal soap – natural wellness from the hive

How it gets done: The apiary will be established through a **cooperative model**, with the SBDC providing seed grants of \$5,000–\$15,000 to aspiring beekeepers for hive equipment, protective gear, and initial training. A **Master Beekeeper Training Programme** – delivered in partnership with the **Caribbean Beekeeping Congress** and the **University of Florida’s Honey Bee Research and Extension Laboratory** – will certify Long Islanders in modern apiary management, queen rearing, disease prevention, and honey harvesting. The central extraction and bottling facility will be funded through the **Food and Agriculture Organization (FAO)** small island agriculture programme and the IDB’s rural enterprise facility, with an estimated capital cost of **\$800,000–\$1.5 million**. The enterprise will create **10–15 permanent jobs** at the central facility and support **20–40 independent beekeepers** across the island. Annual revenue is projected at **\$300,000–\$600,000** from honey, beeswax products, wellness products, agri-tourism visits, and training programme fees. Critically, the apiary also supports the island’s entire agricultural ecosystem through **pollination services** – managed bee colonies will dramatically improve yields for every farmer on the island.

3.12 The Tropic of Cancer Craft Distillery & Winery

“Every island in the Caribbean has its rum. Long Island will have something no one else has – spirits crafted at 23.5 degrees North, where the Atlantic meets the Caribbean, using ingredients that grow nowhere else on Earth in this combination. This is not just a distillery; it is a destination.”

Long Island has a long, unspoken tradition of homemade spirits – the kind of knowledge passed quietly between generations, the kind of craft that has never been given the respect or the legal framework it deserves. Rather than leaving this tradition in the shadows, this blueprint proposes something bold: **legalise, professionalise, and celebrate it**. The **Tropic of Cancer Craft Distillery and Winery** will transform Long Island’s moonshine heritage into a legitimate, world-class spirits enterprise – creating jobs, generating tax revenue, attracting tourists, and putting Long Island on the global craft spirits map.

The Legal Pathway: A Family Island Craft Spirits Act

The first step is legislative. This blueprint advocates for the Government of The Bahamas to enact a **Family Island Craft Spirits Manufacturing Licence** – a new category of liquor licence specifically designed for small-batch, artisanal spirit production on the Family Islands. This is not without precedent. **Jamaica** legalised small-batch rum production and now generates over \$100 million annually in craft rum exports. The **United States** created micro-distillery licences that have spawned over 2,700 craft distilleries generating \$7.1 billion in annual revenue. **Barbados, Trinidad, and Martinique** have all developed regulatory frameworks that support artisanal spirit production while maintaining quality and safety standards. The Bahamas – a nation with deep rum heritage and a global tourism brand – is uniquely positioned to benefit from a similar framework. The proposed licence would require compliance with food safety standards, regular quality testing, responsible alcohol production limits, and payment of applicable excise duties – turning an underground economy into a **tax-generating, job-creating, tourism-attracting** legitimate industry.

The Facility: World-Class Distillery & Tasting Experience

The **Tropic of Cancer Craft Distillery** will be built on a scenic coastal site, designed to be both a production facility and a premier tourism destination. The architecture will blend traditional Caribbean stone and wood with modern glass and steel, creating a visually stunning complex that becomes an attraction in its own right. The facility will include:

The Distillation Hall: The heart of the operation – a soaring space with exposed wooden beams and large arched windows, housing three **handcrafted copper pot stills** (a 500-litre wash still, a 300-litre spirit still, and a 150-litre botanical still for infusions), stainless steel fermentation tanks, a modern bottling line with labelling and wax-sealing stations, and a quality control laboratory. The copper stills will be custom-made by **Forsyths of Scotland** or **Vendome Copper & Brass Works** of Kentucky – the same manufacturers used by the world’s finest distilleries.

The Barrel Ageing Warehouse: An open-sided structure where rows of American oak barrels age rum and other spirits in Long Island’s tropical climate. The heat and humidity of the Tropic of Cancer accelerate the ageing process – what takes 12 years in Scotland takes just 3–5 years in the Caribbean, producing rich, complex flavours that are unique to this latitude. Visitors will walk among the barrels and learn about the “angel’s share” – the portion of spirit that evaporates through the barrel into the Caribbean air.

The Tasting Terrace: A stunning covered terrace overlooking the Caribbean Sea, featuring a long wooden bar, comfortable seating, and panoramic ocean views. Visitors will enjoy guided tasting flights of the distillery’s products, craft cocktails made with house spirits, and food pairings from the Culinary Trail. This becomes one of the most photographed and shared locations on the island – organic marketing that money cannot buy.

CONCEPTUAL RENDERING — FUTURE VISION



Tropic of Cancer Craft Distillery

World-class distillery complex with copper pot stills, barrel ageing warehouse, tasting terrace overlooking the Caribbean, visitor centre, and tropical gardens – where Long Island’s moonshine heritage becomes a legitimate global brand

CONCEPTUAL RENDERING — INTERIOR



The Distillation Hall

Gleaming copper pot stills, stainless steel fermentation tanks, modern bottling line, and glass-walled tasting room – Long Islanders crafting world-class spirits

CONCEPTUAL RENDERING — TASTING TERRACE



The Tasting Terrace

Oceanfront bar with craft cocktails, guided tasting flights, and panoramic Caribbean sunset views – the most photographed spot on Long Island

The Product Lines: From Moonshine to Premium Spirits

The distillery will produce two distinctive collections that honour Long Island’s heritage while competing in the global premium spirits market:

The “Island Moon” Collection – honouring the moonshine tradition: **Island Moon White Spirit** in a mason jar bottle with wax seal (the flagship – crystal clear, triple-distilled, smooth as Caribbean moonlight); **Coconut Moon** coconut-infused spirit; **Bush Medicine Amaro** herbal digestif liqueur infused with traditional bush medicine botanicals; **Switcha Liqueur** made from the traditional Bahamian lemonade; and **Long Island Honey Mead** honey wine produced in partnership with the Apiary.

The “Tropic of Cancer” Premium Collection: 23.5° North Aged Rum (the ultra-premium flagship – aged 3–5 years in American oak at the Tropic of Cancer latitude); **Tropic of Cancer White Rum**; **Tropic of Cancer Coconut Rum Liqueur**; and a **Limited Edition Single Barrel Reserve** in a wooden presentation box.

The “Tropic of Cancer Island Wines” Collection: Sea Grape Wine from the abundant sea grapes that grow along every Long Island beach; **Guava Blush** rosé-style fruit wine; **Sapodilla Sweet Wine** dessert wine; **Coconut Wine**; and **Tropic of Cancer Sparkling** – a champagne-method sparkling wine made from tropical fruits, perfect for celebrations and export.

PRODUCT PACKAGING CONCEPT



The Island Moon Collection

Legalized craft moonshine, coconut spirit, bush medicine amaro, switcha liqueur, and honey mead – Long Island’s heritage in every bottle

PRODUCT PACKAGING CONCEPT



Tropic of Cancer Island Wines

Sea grape wine, guava blush, sapodilla sweet wine, coconut wine, and sparkling – tropical fruit wines crafted at 23.5° North

PRODUCT PACKAGING CONCEPT



Tropic of Cancer Premium Rum & Spirits

23.5° North Aged Rum, white rum, coconut rum liqueur, and limited edition single barrel reserve – aged at the Tropic of Cancer for unmatched Caribbean character

Revenue, Jobs & Tourism Impact

Revenue Stream	Year 1-2	Year 3-5	Year 5+
Spirits & wine production sales	\$200,000	\$500,000	\$1,000,000+
Tasting terrace & bar	\$100,000	\$250,000	\$400,000
Distillery tours & experiences	\$75,000	\$200,000	\$350,000
Export (Nassau duty-free, international)	\$50,000	\$300,000	\$750,000+
Total Annual Revenue	\$425,000	\$1,250,000	\$2,500,000+

The distillery will create **25-40 permanent jobs** in distillation, bottling, barrel management, quality control, tasting room service, tour guiding, marketing, and administration. An additional **15-20 agricultural jobs** will be created in sugar cane cultivation, coconut harvesting, and fruit supply for the winery. The estimated capital cost is **\$4-7 million**, funded through a combination of private investment (the craft spirits industry attracts significant investor interest), the **Bahamas Development Bank**, the **Caribbean Development Bank’s** productive sector programme, and potential foreign direct investment from established Caribbean rum producers seeking a premium Family Island brand. The distillery will become a **cornerstone of the Culinary Trail** (Pillar VI) and one of Long Island’s top three tourism attractions, generating foot traffic and spending that benefits every business on the island.

3.13 The Long Island Product Manufacturing & Innovation Centre

With over **20 distinct product lines** proposed across this blueprint – from sea salt and seafood to bush medicine tinctures, honey, hot sauce, heritage spices, goat milk products, aloe vera skincare, and craft spirits – Long Island needs a centralised, world-class manufacturing facility that can house multiple production lines under one roof. The **Long Island Product Manufacturing and Innovation Centre** is that facility: a modern industrial campus that transforms raw materials into finished, branded, export-ready products.

The Centre will be a **solar-powered, single-campus industrial complex** featuring dedicated production wings for different product categories: a **Food Processing Wing** with HACCP-certified stainless steel production lines for sauces, spices, teas, jams, and preserved foods; a **Cosmetics and Wellness Wing** with clean-room facilities for manufacturing skincare products, soaps, essential oils, and bush medicine formulations; a **Packaging and Quality Control Laboratory** with testing equipment, labelling machines, and QR code printing stations; **Cold Storage Units** for temperature-sensitive products; and a **Retail Shop and Visitor Centre** at the front where tourists and locals can purchase the full range of Long Island products and watch production through viewing windows.

The facility will operate as a **shared manufacturing space** – meaning that individual entrepreneurs and cooperatives do not need to build their own factories. A hot sauce entrepreneur, a bush tea producer, a goat milk soap maker, and a honey bottler can all use the Centre’s equipment on a scheduled basis, paying a modest usage fee that covers equipment maintenance and utilities. This dramatically lowers the barrier to entry for small producers, allowing them to create professionally manufactured, export-quality products without the capital cost of building their own facility. The SBDC (Section 3.9) will manage access, scheduling, and quality standards.

CONCEPTUAL RENDERING — FUTURE VISION



Long Island Product Manufacturing & Innovation Centre

Solar-powered industrial campus with food processing wing, cosmetics and wellness wing, packaging and quality control lab, cold storage, and retail visitor centre – the engine that turns Long Island’s raw materials into world-class branded products

How it gets done: The Manufacturing Centre will be funded through the **Inter-American Development Bank's** productive infrastructure programme, the **Caribbean Development Bank**, the Government of The Bahamas' industrial development allocation, and private sector investment. Estimated capital cost: **\$5–8 million**. The facility will create **30–50 permanent jobs** in production, quality control, packaging, logistics, retail, and administration, while enabling **dozens of small businesses** to manufacture professional-quality products. Annual facility revenue from usage fees, retail sales, and tour admissions is projected at **\$500,000–\$1 million**, with the products manufactured within the Centre generating tens of millions in collective annual revenue as the various product lines mature.

3.14 The Complete Long Island Product Portfolio: Value-Added Innovation

“Every resource on this island – every plant, every animal, every mineral, every tradition – is a product waiting to be born. Our job is not to export raw materials for others to profit from. Our job is to add value here, brand it here, and sell it to the world as a finished product that carries the name and the story of Long Island.”

Beyond the core product lines already detailed in this blueprint – sea salt, seafood, sponges, meats, farm produce, and the experience gift collection – Long Island's natural resources and cultural heritage support an extraordinary range of additional value-added products. Each of the following product lines can be manufactured at the Product Manufacturing and Innovation Centre, marketed through the e-commerce platform, sold at the airport retail shop and visitor centres, and exported through Nassau and international channels. Together, they represent a **comprehensive product economy** that creates hundreds of jobs and millions in annual revenue.

Tropic of Cancer Conch Pearl Jewelry

Long Island's conch fishery occasionally yields one of nature's rarest treasures: the **pink conch pearl**. Unlike cultured pearls, conch pearls cannot be farmed – each one is a unique natural miracle found by a diver. A curated jewelry line featuring authentic conch pearl pendants, earrings, and rings, set in locally crafted gold and silver settings, will target the **luxury market at \$200–\$5,000+ per piece**. Each piece will carry a QR code linking to the diver who found the pearl, the GPS coordinates of the dive, and a certificate of authenticity. This transforms a rare by-product of the fishing industry into a premium luxury brand.

Product Packaging Concept



Tropic of Cancer Conch Pearl Jewelry Collection

Authentic pink conch pearl pendants, earrings, and rings in luxury presentation boxes with QR-coded certificates of authenticity linking to the diver and dive location

Tropic of Cancer Sea Moss Wellness

Sea moss (*Gracilaria* and *Eucheuma* species) grows abundantly in Bahamian waters and has exploded into a **\$1.5 billion global wellness market**. Rich in 92 of the 102 minerals the human body needs, sea moss is the superfood of the decade. The product line includes raw dried purple sea moss, golden sea moss gel, sea moss smoothie powder, and sea moss face masks — all sustainably harvested from Long Island’s pristine waters.

Product Packaging Concept



Tropic of Cancer Sea Moss Wellness Collection

Raw dried sea moss, golden sea moss gel, smoothie powder, and sea moss face mask — sustainably harvested from Long Island’s pristine waters, each with QR traceability

Tropic of Cancer Seafood Kitchen

Moving beyond fresh and frozen seafood into **shelf-stable gourmet products**: lobster bisque in premium glass jars, conch chowder concentrate, seafood seasoning blends, and the signature “**Long Island Fish Fry**” **spice rub**. Ready-to-cook meal kits featuring Long Island recipes will bring the taste of the island to kitchens worldwide. These products have **12–18 month shelf life**, making them ideal for export and online sales.

Product Packaging Concept



Tropic of Cancer Seafood Kitchen

Lobster bisque, conch chowder concentrate, seafood seasoning blends, Long Island Fish Fry spice rub, and ready-to-cook meal kits — the taste of Long Island in every kitchen

Long Island Goat Milk Collection

Long Island’s free-range goats produce rich, creamy milk that is the foundation for a premium artisanal product line. **Handmade goat milk soaps** in lavender, sea salt, and coconut varieties; **aged and fresh goat cheese**; **goat milk lotion**; and **goat milk yogurt**. The global goat milk products market is valued at **\$10.4 billion** and growing at 5.3% annually. Long Island’s free-range, grass-fed goats produce milk of exceptional quality — a natural premium product.

Product Packaging Concept



Long Island Goat Milk Collection

Handmade goat milk soaps, aged goat cheese, goat milk lotion, and yogurt — from Long Island’s free-range herds, with farmhouse branding and QR traceability

Tropic of Cancer Aloe Vera Collection

Aloe vera grows wild across Long Island in abundance. A skincare and wellness line featuring **pure aloe vera gel, after-sun aloe lotion, aloe vera juice drinks, aloe hair mask, and aloe-infused lip balm** taps into the **\$3.2 billion global aloe vera market**. With the island’s natural supply and the Manufacturing Centre’s processing capability, this is a low-cost, high-margin product line that can be operational within months.

Product Packaging Concept



Tropic of Cancer Aloe Vera Collection

Pure aloe gel, after-sun lotion, aloe juice drinks, hair mask, and lip balm — harvested wild from Long Island and processed at the Manufacturing Centre

Tropic of Cancer Hot Sauce Collection

Long Island’s legendary **goat peppers** – among the hottest and most flavourful peppers in the Caribbean – are the foundation for a hot sauce line that can compete with the biggest names in the **\$4.5 billion global hot sauce market**. Five heat levels from mild mango-pepper to the extreme “**Long Island Fire**” **challenge sauce**, plus pepper jelly and dried pepper flakes. Hot sauce is one of the fastest-growing condiment categories in the world, and Long Island’s peppers have the flavour profile to stand out.

Product Packaging Concept



Tropic of Cancer Hot Sauce Collection

Five heat levels from mild to extreme, plus pepper jelly and dried flakes – made from Long Island’s legendary goat peppers, with QR codes linking to the pepper farmer

Tropic of Cancer Bath & Spa Collection

Long Island’s salt ponds produce more than cooking salt. **Luxury bath salts** infused with local botanicals (hibiscus, sea grape, bay geranium), **sea salt body scrubs** with coconut oil, **salt-infused aromatherapy candles**, and **spa salt sachets** tap into the **\$80 billion global spa and wellness products market**. These products complement the Tropic of Cancer Wellness Retreat (Pillar V) and create a take-home product line for every wellness tourist.

Product Packaging Concept



Tropic of Cancer Bath & Spa Collection

Luxury bath salts with hibiscus, sea salt body scrub, aromatherapy candles, and spa gift sets – the Tropic of Cancer wellness experience, bottled

Long Island Heritage Spice Collection

Traditional Bahamian spice blends, packaged for the global gourmet market: **“Rake ’n’ Scrape Jerk Seasoning,” “Old Salt Fish Cure,” “Peas ’n’ Rice Seasoning,” “Bahamian Stew Fish Blend,” “Island All-Purpose Seasoning,”** and **“Conch Salad Citrus Blend.”** Each jar includes a recipe card and QR code linking to a cooking video featuring a Long Island cook preparing the traditional dish. This preserves culinary heritage while creating a marketable product.

Product Packaging Concept



Long Island Heritage Spice Collection

Six traditional Bahamian spice blends in artisan glass jars with recipe cards and QR codes linking to cooking videos – preserving culinary heritage, one jar at a time

Tropic of Cancer Dark Sky Candle Collection

Inspired by the Astro-Tourism initiative (Pillar V), a collection of **hand-poured soy and beeswax candles** named after constellations visible from Long Island: “**Southern Cross**,” “**Orion’s Belt**,” “**Milky Way Midnight**,” “**Island Starlight**,” and “**Dean’s Blue Hole**” (a deep ocean-blue candle). Made with local beeswax from the Apiary, coconut oil, and island botanical fragrances. Packaged in elegant glass vessels with constellation illustrations and sold in a star-map gift box. A perfect souvenir that extends the Dark Sky experience into the home.

Product Packaging Concept



Tropic of Cancer Dark Sky Candle Collection

Hand-poured constellation candles in elegant glass vessels with star-map gift box — made with Long Island beeswax and botanical fragrances, bringing the dark sky experience home

Long Island Marine Discovery Kits

Educational subscription boxes for children and families, featuring **real specimens** from Long Island: sand samples from different beaches, dried sea fans, labelled shell collections, illustrated activity books about Dean’s Blue Hole and marine life, augmented reality (AR) cards that bring ocean creatures to life when scanned, a magnifying glass, and a field guide. These kits generate recurring subscription revenue, promote Long Island globally, and connect the next generation to marine conservation. Priced at **\$35–\$65 per kit** with quarterly subscription options.

Product Packaging Concept



Long Island Marine Discovery Kits

Educational subscription boxes with real specimens, AR cards, activity books, and field guides – connecting children worldwide to Long Island’s marine wonders

Tropic of Cancer Coffee & Cocoa

The greenhouse and vertical farming technology proposed in Section 3.2 opens the door to cultivating **shade-grown coffee and cacao** on Long Island. A “**Tropic of Cancer Single Origin Coffee**” and “**Long Island Cocoa**” line – including whole bean coffee, premium cocoa powder, artisan chocolate bars (sea salt, coconut, and pepper varieties), and chocolate-covered coffee beans – would create a unique, ultra-premium product with the story of being grown at the Tropic of Cancer. The global specialty coffee market is valued at **\$83 billion** and the premium chocolate market at **\$28 billion**.


Product Packaging Concept



Tropic of Cancer Coffee & Cocoa Collection

Single origin coffee, premium cocoa, artisan chocolate bars, and chocolate-covered coffee beans – grown in Long Island’s greenhouses at 23.5° North

The Complete Product Portfolio: When fully operational, Long Island's product economy will encompass over 20 branded product lines spanning food, beverages, spirits, wellness, beauty, luxury, education, and lifestyle – all manufactured on the island, all carrying the Tropic of Cancer or Long Island brand, all traceable via QR code to the producer, and all available for purchase locally, in Nassau, online, and in international markets. This is not a dream – it is a detailed, achievable economic transformation that creates hundreds of permanent jobs and generates millions in annual revenue for Long Island families.



PILLAR IV

The Knowledge Economy

An Island of Innovation — Research, education, and training for the future.

Pillar IV: The Knowledge Economy — An Island of Innovation

4.1 The Long Island Institute for Marine & Environmental Studies (LIIMES)

A world-class research and education hub modeled on the successful Forfar Field Station, hosting international university groups, semester-abroad programs, gap year students, and researchers. Long Island’s unique combination of Dean’s Blue Hole, Nassau Grouper spawning aggregations, and Mission Blue Hope Spot designation makes this facility globally unrivaled, generating \$2.5M+ in annual revenue.



Dean's Blue Hole — the world's deepest marine blue hole



Pristine coral reefs — a living laboratory

CONCEPTUAL RENDERING



Long Island Institute for Marine & Environmental Studies (LIIMES)

World-class research hub with laboratories, student accommodation, waterfront dock, and research vessels — generating \$2.5M+ annually from university partnerships

4.2 The Tropic of Cancer Astronomical Observatory

A research-grade astronomical observatory built on the Tropic of Cancer line, serving as both a hub for international astronomical research and a powerful anchor for astro-tourism. The unique latitude provides optimal viewing conditions for both Northern and Southern Hemisphere celestial objects.

CONCEPTUAL RENDERING



Astronomical Observatory

Research-grade telescope dome on the Tropic of Cancer under pristine dark skies

CONCEPTUAL RENDERING



Trade School & Vocational Academy

Training in solar tech, marine mechanics, IT, hospitality, and food processing

4.3 The Long Island Trade School & Vocational Academy

A modern vocational institution focused on in-demand skills: Solar Technology, IT Support, Marine Mechanics, Sustainable Aquaculture, Hospitality, and Food Processing. The school features VR Simulators and apprenticeship placements in every new facility created by this blueprint.

4.4 The Long Island Young Aviators Club & Aviation Academy

Building on the success of the Long Island Young Aviators Club, we will expand into a full Aviation Academy with FAA-certified flight simulators, modern classrooms, and tarmac access. With the 6,000-foot runway, Long Island becomes a destination for flight training students from across The Bahamas and the Caribbean.

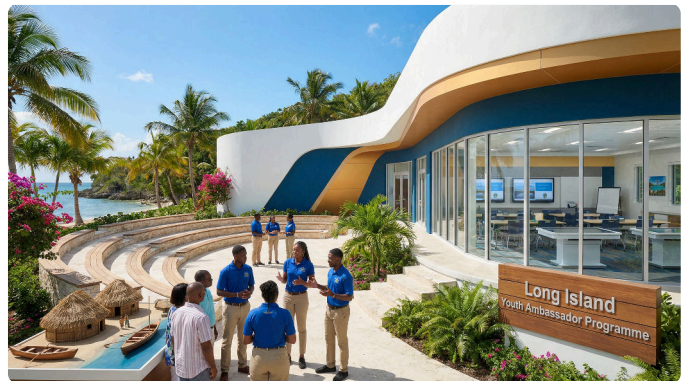
CONCEPTUAL RENDERING



Long Island Aviation Academy

FAA-certified simulators, Embry-Riddle pathway, and tarmac access for flight training

CONCEPTUAL RENDERING



Youth Ambassador Programme Centre

Training young Long Islanders as certified heritage guides and brand ambassadors

4.5 The Youth Ambassador & Heritage Guide Programme

We will create a certified training programme for young Long Islanders to become heritage guides, marine naturalists, and brand ambassadors – the face of Long Island’s tourism industry.



Long Island Young Aviators — already sending students to Embry-Riddle



Hamilton's Cave — Lucayan artifacts and prehistoric drawings



PILLAR V

The Destination

Sharing Our Story with the World – Heritage, culture, and natural wonder.

Pillar V: The Destination — Sharing Our Story with the World

5.1 The Tropic of Cancer Experience

We will create a unified tourism product — **The Tropic of Cancer Experience** — anchored by a beautiful, artful National Landmark on the Tropic of Cancer line. This creates a must-see destination for cultural tourists, photographers, and astronomy enthusiasts.

CONCEPTUAL RENDERING



Tropic of Cancer National Landmark

The anchor of Long Island’s tourism strategy — where the Atlantic meets the Caribbean on the Tropic of Cancer line

5.2 Our Heritage Economy

We will create a **Long Island Heritage Pass** connecting all major heritage sites into one ticketed experience, with a Heritage Museum & Shipwreck Centre as the centrepiece.

Historic Site	Significance	Preservation Action
Adderley’s Plantation Ruins	1790s cotton plantation; 15 buildings	Stabilize ruins, create interpretive trail
St. Mary The Virgin Anglican Church	Believed oldest church in The Bahamas	Full restoration, UNESCO nomination
St. Peter & St. Paul’s Catholic Church	Designed by Monsignor John Hawes, 1943	Maintenance fund, heritage designation
Dunmore Plantation Ruins	Former slave plantation; wall drawings	Stabilize, create interpretive centre
Hamilton’s Cave	Lucayan artifacts, prehistoric drawings	3D laser scanning, university partnerships
Columbus Monument	19-foot obelisk, northernmost tip	Enhance with interpretive signage

CONCEPTUAL RENDERING



Heritage Museum & Shipwreck Centre

Wave-inspired architecture housing maritime exhibits and salvaged artifacts

CONCEPTUAL RENDERING



Adderley Plantation Heritage Trail

Stabilized 1790s ruins with modern glass interpretive walkways



St. Peter & St. Paul's Catholic Church, Clarence Town

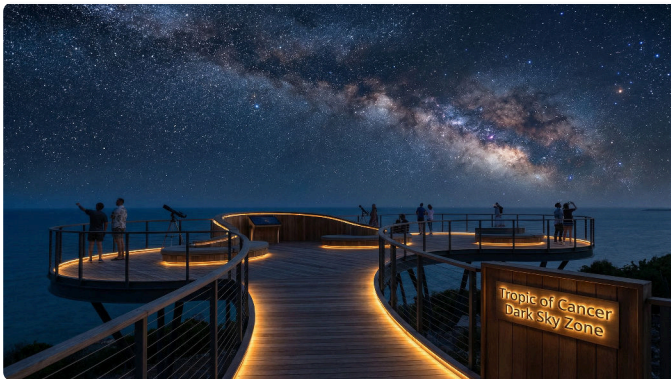


Columbus Monument at the northernmost tip

5.3 Astro-Tourism: The Billion-Dollar Night Sky

We will develop a world-class Astro-Tourism industry by creating designated Dark Sky Zones and offering guided stargazing tours. The global Dark Sky Stargazing Tours market was valued at \$10 billion in 2023 and is growing at 12% annually.

CONCEPTUAL RENDERING



Dark Sky Viewing Platform

Elevated stargazing platform with telescope stations under pristine dark skies

CONCEPTUAL RENDERING



Tropic of Cancer Wellness Retreat

Halotherapy, sponge spa, dark sky mindfulness, and blue mind ocean therapy

5.4 The Tropic of Cancer Wellness Retreat

We will establish Long Island as a premier wellness destination, creating a unique **“Tropic of Cancer Wellness Retreat”** combining our natural assets: halotherapy (salt), spa treatments (sponges), mindfulness (dark skies), and blue mind therapy (ocean). Wellness tourists spend 53% more than average tourists.



PILLAR VI

The Creative Economy

Culture as Commerce – Transforming our creativity and heritage into economic engines.

Pillar VI: The Creative Economy – Culture as Commerce

6.1 The Digital Nomad Programme & Community Radio Station

With our new high-speed internet, we will launch a **Digital Nomad Visa Programme**, attracting remote workers who stay longer, spend more, and integrate into our community. Barbados's Welcome Stamp program has proven the success of this model.

At the heart of the Digital Nomad Hub will be **Island 107.5 FM – The Voice of Long Island**, a modern community radio station that serves as both a vital public service and a creative enterprise. The station will broadcast from a professional studio integrated into the Digital Hub building, featuring a **soundproofed broadcast booth** with a digital mixing console, condenser microphones, and live streaming capability. Programming will include daily local news and weather, fishing and farming reports, community announcements, church services, school events, hurricane preparedness updates, and live coverage of the Long Island Regatta and other cultural events. A dedicated **youth programming block** will give young Long Islanders hands-on experience in broadcasting, journalism, and audio production.

Technology integration will extend the station's reach far beyond the FM signal. All broadcasts will be **simultaneously live-streamed** via a dedicated website and mobile app, allowing diaspora Long Islanders in Nassau, Miami, New York, and beyond to stay connected to their home island in real time. A **podcast studio** adjacent to the broadcast booth will produce on-demand content – interviews with local entrepreneurs, oral history recordings with elders, and tourism promotion episodes distributed through Spotify, Apple Podcasts, and YouTube. The station will generate revenue through local business advertising, sponsored content, and premium podcast subscriptions, while also serving as a **marketing engine** for every initiative in this blueprint – promoting Tropic of Cancer products, announcing Homecoming Programme updates, and broadcasting live from the Festival, the Culinary Trail, and the Dive Academy. A **content creation studio** on the second floor will offer video production, graphic design, and social media management services for local businesses, creating additional revenue and employment.

CONCEPTUAL RENDERING — FUTURE VISION



Long Island Digital Hub & Community Radio Station

Modern co-working space with integrated broadcast studio, podcast room, content creation suite, and “ON AIR” transmission tower — connecting Long Island to the world

6.2 The Tropic of Cancer Artist Residency

We will create a prestigious artist residency program, inviting international artists, writers, and musicians to create work inspired by Long Island’s unique environment, generating global cultural capital.

CONCEPTUAL RENDERING



Long Island Digital Hub

Modern co-working space with ocean views, high-speed fiber-optic internet

CONCEPTUAL RENDERING



Tropic of Cancer Artist Residency

Studio pavilions and gallery space for international artists

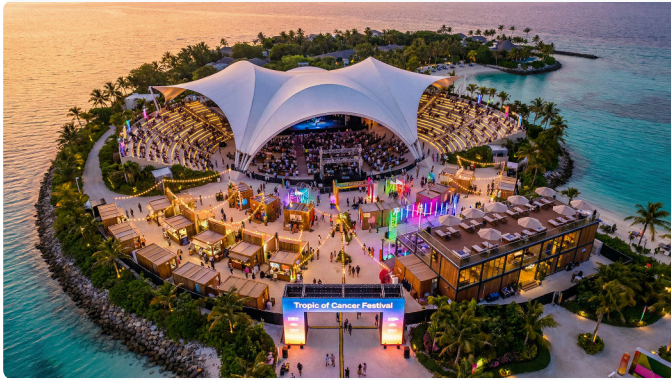
6.3 The Annual “Tropic of Cancer Festival”

We will create an annual international festival celebrating our unique culture, heritage, and industries — featuring our seafood, salt, and sponges; our music and art; and our unique place in the world on the Tropic of Cancer.

6.4 The Long Island Culinary Trail

We will create a unique farm-to-table and sea-to-table culinary trail that connects our farms, fishing docks, and local restaurants, creating a new tourism product where visitors can experience the authentic taste of Long Island.

CONCEPTUAL RENDERING



Tropic of Cancer Festival Grounds

Tensile canopy amphitheater, food pavilions, artisan market, oceanside setting

CONCEPTUAL RENDERING




The Culinary Trail Restaurant

Waterfront farm-to-table dining with wood-fired grill and herb garden



Cape Santa Maria Beach — the stunning backdrop for Long Island's creative and cultural renaissance

A photograph of a solar panel array in a tropical setting. The solar panels are mounted on a metal frame and are tilted towards the sun. In the background, there are several palm trees with long, slender fronds. The sky is a clear, bright blue. The overall scene is well-lit, suggesting a sunny day.

PILLAR VII

The Resilient Island

A Model for the Future — Clean energy, climate resilience, and a community for all ages.

Pillar VII: The Resilient Island — A Model for the Future

7.1 Clean Energy & The Smart Grid

The intense solar irradiance at the Tropic of Cancer is an economic asset. We will build large-scale solar farms, connected to a **Smart Grid with Modern Battery Storage**, providing clean, affordable energy for all our new industries. The national government has committed \$2 billion to clean energy investment; Long Island’s solar farms will be a flagship project.

CONCEPTUAL RENDERING



Solar Farm & Smart Grid with Battery Storage

Large-scale solar farms providing clean, affordable energy for all of Long Island’s industries — flagship of the national \$2 billion clean energy initiative

7.2 Climate Resilience & Disaster Preparedness

We will become a global leader in small island climate resilience, investing in hurricane-resilient infrastructure, developing early warning systems, and implementing a community-based disaster preparedness program modeled on the successful EnRiCH framework.

7.3 A Community for All Ages: Elder Care & Retirement

With world-class healthcare, safe communities, and a beautiful environment, Long Island is ideal for a modern retirement community. This creates jobs in healthcare and hospitality, generates year-round economic activity, and provides a dignified home for our elders.

CONCEPTUAL RENDERING



Long Island Resilience Centre

Hurricane-resilient community centre with emergency communications and supply storage

CONCEPTUAL RENDERING



Long Island Golden Haven

Modern retirement village with cottages, wellness centre, pool, and ocean views

CONCEPTUAL RENDERING



Tropic of Cancer Export Centre

E-commerce and export logistics hub for direct-to-consumer global sales of Long Island's branded seafood, salt, and sponge products

Our Time Is Now



A new dawn for Long Island — our best days are ahead of us

This blueprint is ambitious, but it is achievable. Every major initiative is grounded in a real-world success story: the IDB’s sponging revival in Andros, Jamaica’s Jerk GI, Tarpon Springs’ heritage tourism, Prince Edward Island’s food economy, Barbados’s digital nomad programme, Zanzibar’s sponge farming, and the Long Island Young Aviators Club that is already sending our children to Embry-Riddle. These are not theories — they are proven models that we will adapt and surpass.

This is a plan that honors our past, empowers our present, and secures our future. It is a vision of a Long Island where our children can build their dreams right here at home, where our culture is celebrated as a global brand, and where our economy is as resilient and powerful as the Atlantic tides.

This is more than a plan; it is a promise. A promise to every Long Islander that our best days are not behind us — they are ahead of us. Let’s build it together.

The Interconnected Vision: How It All Works Together

This blueprint is not a collection of isolated projects. It is an interconnected system where each pillar reinforces the others. A reliable water supply enables modern farming. Modern farming feeds the food processing plant. The food processing plant supplies the culinary trail. The culinary trail attracts tourists. The airport brings the tourists. Solar energy powers it all. The research institute trains the workforce. The workforce runs every new industry.

Investment	Enables	Which Creates
Airport expansion (6,000 ft runway)	Larger aircraft, direct flights	Tourism access, seafood export capacity
Fiber-optic internet	Digital nomad programme, e-commerce	Year-round economic activity, global market access
Solar farms on Tropic of Cancer	Clean, affordable energy	Power for all processing facilities, lower costs

Investment	Enables	Which Creates
“Tropic of Cancer Seafood” brand	Cold storage & processing hub	Direct export revenue, higher fishermen income
Food processing plant & abattoir	Value-added agricultural products	Food sovereignty, reduced imports, new jobs
Sponger’s cooperative	“Bahamian Blue” brand	Premium market access, heritage revival
Salt packing house	“Tropic of Cancer Salt” brand	\$1.4B gourmet market access
LIIMES research institute	University partnerships	\$2.5M+ annual revenue, global prestige
Heritage Pass & landmark	Unified tourism product	Visitor spending across all sites
Wellness retreat	Combines salt, sponge, dark sky, ocean	High-spending wellness tourists
Trade school	Skilled workforce	Local talent for every new industry
Cooperatives	Collective bargaining power	20–40% higher producer incomes
Smart Farming Technology	Drip irrigation, hydroponics, sensors	70% less water, 10–20x yields
QR Code Traceability	Consumer–producer connection	Premium pricing, brand loyalty, transparency
Blue carbon credits	Revenue from conservation	Environmental stewardship that pays
VR flight simulator & aviation academy	Pilot training, aviation careers	Long Islanders at Embry-Riddle
Heritage Trust & historic restoration	Preserved sites, UNESCO recognition	Heritage tourism revenue, cultural pride
Long Island General Hospital	Emergency, surgical, maternity care	150–200 jobs, medical confidence for residents & visitors
Centre for Inclusive Learning	Special needs education, therapy	25–40 jobs, first Family Island facility of its kind
Homecoming Initiative	Diaspora return, investment	Population growth, new businesses
Small Business Development Centre	Grants, training, mentorship	50–100 new businesses, entrepreneurial ecosystem
Bush Medicine Heritage Initiative	Research centre, botanical garden, product line	15–25 jobs, cultural preservation, \$400K–\$800K revenue
Apiary & Honey Enterprise	100+ hives, extraction facility, product lines	10–15 jobs, 20–40 beekeepers, pollination services
Craft Distillery & Winery	Legalized craft spirits, fruit wines, tourism	25–40 jobs, \$2.5M+ revenue, top tourism attraction
Product Manufacturing Centre	Shared production facility for all product lines	30–50 jobs, enables dozens of small businesses
20+ Branded Product Lines	Value-added products from island resources	Hundreds of jobs, millions in annual export revenue

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About the Author

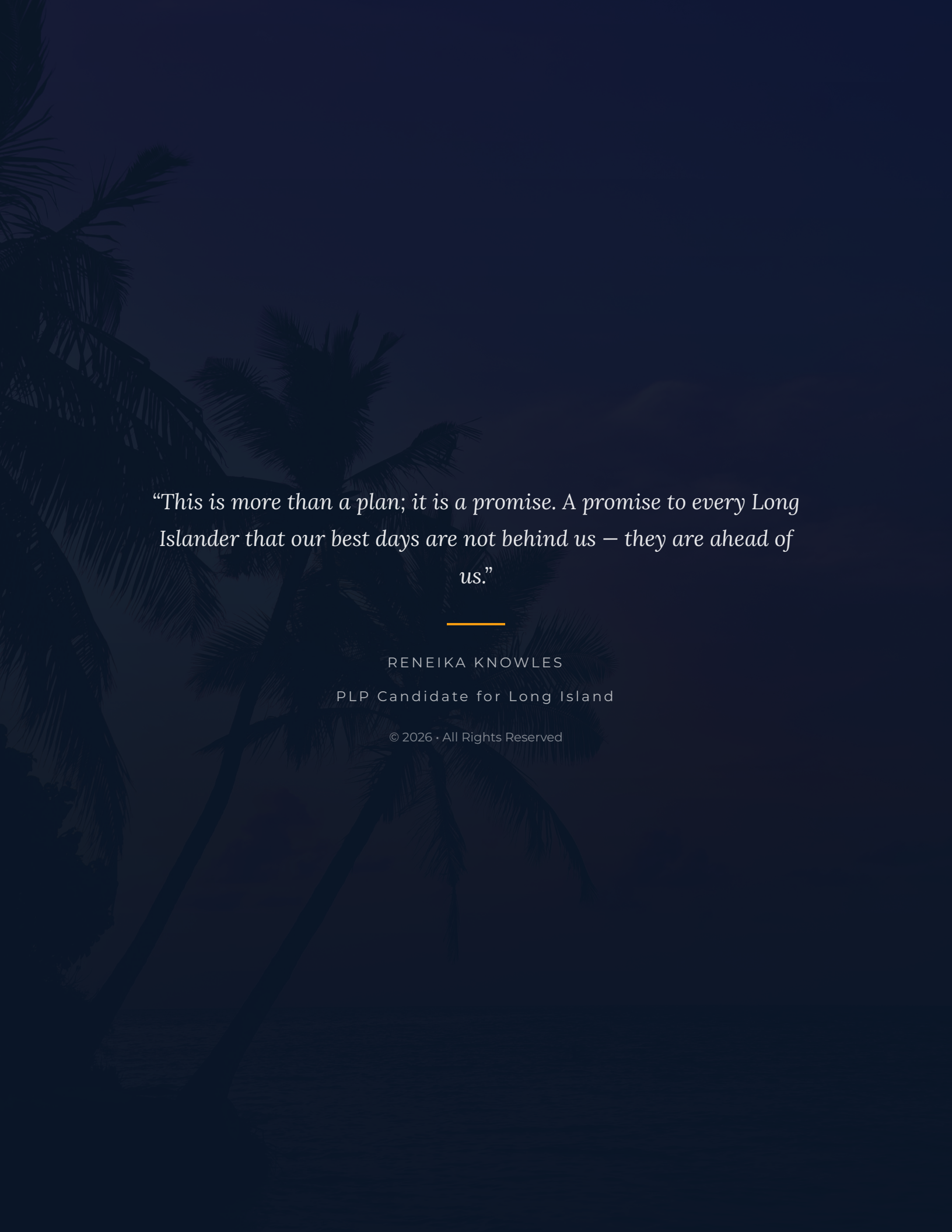


Reneika D. Knowles is the PLP Candidate for Long Island, The Bahamas. Over the past four years, she has conducted hundreds of conversations with Long Islanders — fishermen, farmers, elders, young professionals, students, and families — to understand the true needs, dreams, and potential of her island home.

This blueprint is the product of that deep listening. It represents a comprehensive, interconnected vision for Long Island's transformation — one that honors the island's rich heritage while boldly embracing innovation, sustainability, and global competitiveness.

Reneika believes that Long Island's greatest asset is its people, and that the island's best days are not behind it but ahead. She is committed to building a future where every Long Islander can thrive — where children can build their dreams at home, where culture is celebrated as a global brand, and where the economy is as resilient and powerful as the Atlantic tides.

OUR ISLAND · OUR VISION · OUR TIME



“This is more than a plan; it is a promise. A promise to every Long Islander that our best days are not behind us — they are ahead of us.”

RENEIKA KNOWLES

PLP Candidate for Long Island

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