# Big Web Institute Kaiāulu Update

Latest information about our programs and events
April 2025









## Insights from the Farm

Farm activity during our Farm to Table event on May 23, was moving rocks. We encourage everyone to find something in your own lives that can satisfy many objectives, creating more efficiencies that lower stress levels and help you feel more empowered and accomplished. Moving of rocks accomplishes 5 objectives.

- I. Clears under the canopy for greater efficiency in preparing the land for harvest.
- 2. Erosion control, to keep the soil in place when heavy rains flow down the trunks of trees.
- 3. Anchors the shallow rooted Macadamia nut trees and retains rainwater.
- 4. Art! Placing rocks can challenge us to create rock mounds that are balanced and do not roll away.
- 5. Making harvest simpler, since we harvest on our hands and knees.



Farm to Table Participants - Mahalo to everyone who shared the day!



Website is up!

www.bigwebinstitute.com

# Website is up and Our First Newletter!

The website for Big Web Institute is up and running. Please go to <u>bigwebinstitute.org</u> to check out and sign up for all of our offerings, our mission, and our shared dream for growing this institute.

We currently have 3 programs that support this mission. They include: Farm to Table, Future Farmer, and Sowing Seeds - community garden.

This is our first newsletter that we will be sending to our email list and posting on our WhatsApp group chat quarterly - the month after the Farm to Table event. We look forward to growing the institute with you!

### Farm to Table - From the Kitchen

The menu featured Kona wild boar (boar lived a happy life, munching on macnuts) carnitas with 'ulu tortillas. Shout out to the sous chefs that helped in preparing the meal!





Farm to Table Meal



Recipe Recap How to make those delicious <u>'Ulu Tortillas</u>! To make 'ulu tortillas you'll need:

2 cups steamed peeled 'ulu (approximately 2 medium sized not over ripened 'ulus) 0.5 cups tapioca flour Hot water for the dough Salt to taste

Mash the 'ulu and add the tapioca flour. If the mixture is too dry, mix in a bit of hot water, add salt to taste. Make a big ball out of the dough, then pull off smaller balls. Using a tortilla press lined with parchment paper, create tortillas! Cook on a cast iron skillet with a bit of oil and then enjoy!

# Sowing Seeds - "Community Garden"

Each month we will be holding space for our community to join together, sowing seeds by fostering the development and management of a community garden. The monthly events will feature our terraced garden space and a community shared feast\*.

The garden space will be a collaboration of our community to develop and share in the labor of the gardening while learning gardening techniques and then savoring in the bounty of the harvest.

We can't wait to update the picture of the garden space below after we all cultivate the space together!

Events are for all ages - we look forward to gardening with you!



Terraced Community Garden Space - April 2025

\*Shared feast will feature participants challenged to create meals sourcing local ingredients! Confirmation of attendance will provide more details.

### **Future Farmer**

The Future Farmer Program is a youth-focused initiative designed to inspire and educate future generations. Targeting keiki ages 8 - 18, the program offers hands-on learning experiences in agriculture, teaching essential farming skills, environmental stewardship, importance of sustainable practices, and agricultural business skills. The program offers interactive workshops, field excursions, and mentorships. We hope to foster innovation and leadership to prepare the next generation to address local food security and sustainability on the Big Island.

Reach out to us if you are, or know of a youth-based organization or group including schools, non profits, or community members that would be interested in this program!



Farmer Howard Ling working with a Future Farmer

Upcoming Events - April through June 2025

Make sure to check our website for all upcoming events; address to be provided upon confirmation of attendance.

Sunday, June 1 - Sowing Seeds - 9 a.m. to 1 p.m.

Sunday, June 29 - Farm to Table - 9 a.m. to 1 p.m.