

Big Web Institute

Kaiāulu Update

Latest information about our programs and events

January 2026



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 [@bigwebinstitute](https://www.instagram.com/bigwebinstitute)

Recipe Recap

How to make 'Uala & Kabocha Mochi Cookies!

To make 24 cookies you'll need:

Vegetable Purées -

1 cup 'Uala (Okinawa Sweet Potato)

1 cup Kabocha Squash

Base Dough -

2 cups mochiko flour

1 cup of coconut sugar

2 tsp of baking powder

1/2 tsp salt

8 Tbs butter

2 eggs

2 tsp vanilla



1. Prepare the purées

- Steam or roast peeled 'uala and kabocha until soft.
- Mash or blend until smooth.
- Cool completely.

2. Mix the dry ingredients

In a bowl, combine:

- mochiko
- sugar
- baking powder
- salt

3. Add the wet ingredients

- Mix until a sticky dough forms.

4. Divide into two doughs

- Split dough in half.
- Into one half, mix in 'uala purée.

- Into the other, mix in kabocha purée.

Add a bit more mochiko (1-2 Tbsp) if either dough becomes too wet; it should be thick and mochi-like, not runny.

5. Shape

- For swirled cookies: take a small piece of each dough (use the tsp) and press together lightly, then roll into a ball.

- For solid-color cookies: form 1 1/2-inch balls.

6. Bake

- Bake at 350°F / 175°C for 11-14 minutes.

- Edges should look set, tops matte but still soft.

Cool 10 minutes — they'll firm up into a chewy mochi texture. Enjoy!



Check out the website!

www.bigwebinstitute.com

Insights from the Farm

Farm activity during our Farm to Table event on September 28, was macadamia nut harvesting and Kō (sugarcane) planting.

The cane is the perfect design. Above ground, Stalks are designed with chambers of energy wrapped in a cloak of chlorophyll converting solar energy into usable energy. Below ground, the roots of the stalks chain and wriggle breaking up rocks into soil to pull up minerals and other necessary nutrients to grow. To continue this process the kūpuna, elder cane transfer this knowledge to the keiki, baby canes - where this growth process continues.

The institute hopes to manifest this perfect design by emulating the canes design. Each member of this community working together with the 'Āina to create a firm foundation for the keiki.

We look forward to continuing to connect members of the community with the 'Āina, by continuing our farm to table, sowing seeds, and future farmer programs.

Stewardship begins with you, join us for our next event.



Farm to Table - From the Kitchen

The menu featured Nai Nai's (Mandarin for grandmother) Kona pork wontons. Shout out to the sous chefs that helped in preparing the meal!



Wontons!



Preparing the Winter Menu



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

In the News!

The Farm and the Institute were featured in the Saturday edition of West Hawaii Today! Use the QR code to view the full story.



Farm to Table - Awaken & Ground

We started the Farm to Table event with awakening our bodies and minds by grounding in the moment with a QiGong session lead by Victoria Lynn.

QiGong is an ancient Chinese practice of mindful movement, breath, and energy awareness that helps restore balance to body and mind. Each session invites calm, vitality, and a deeper connection with your inner life force — your Qi. ~ Victoria Lynn



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HOME

SATURDAY, JANUARY 17, 2026 | WEST HAWAII TODAY

The Big Web Farm

BY DIANA DUFF
SPECIAL TO WEST HAWAII TODAY

Howard Lang has been on an interesting journey from banking in California to natural farming in Kona.

In 2010, when he decided it was time to try something new, Howard began exploring farming. He started by joining the WWOOF program that offers World Wide Opportunities on Organic Farms. This led him to look for a place to learn more about natural and organic farming.

His first farm was Green Fire Farms in Hoopa, Calif. As a small farmer supplying Farmer's Markets, Community Supported Agriculture (CSA) programs, restaurant vegetable deliveries, Grady Wilcox showed Howard the hard work it takes to run a successful small farm. After staying at Green Fire Farms for a month, Howard found Shimei Santa Cruz Farms. They teach and practice natural agriculture which is building a balanced partnership with the soil, plants and other living things on and around the farm. This challenges our perception that we humans are superior and helps farmers realize that their work is to cultivate a relationship with plants and soils so we can all thrive without outside inputs.

At Shimei Santa Cruz Farms, Howard met someone that told him about Bob Cannard who offered three-month internships at Greens String Institute in Petaluma, Calif. After working the three months on Bob's farm, Howard wanted to continue his study of natural farming.

"I liked the principles that Shimei promoted, and so I applied for a year-long internship at their 22-acre natural agriculture farm in Santa Cruz, California," Howard reports. As part of their program, they encourage farming activities like carefully observing plants, soil and insects to understand how they interact. Practicing close observation on the farm helps enable farmers to grow their plants in a healthier and more environmentally sustainable way.

After his one-year internship at Shimei Santa Cruz Farm, Howard sought Bob Cannard's recommendation for a good contact for his next step. He then contacted Bob Shaffer, agronomist and soil scientist in South Kona. Shaffer's work on improving soil resilience in Hawaii is based on understanding the unique soil conditions here and adapting farming practices accordingly. His knowledge about the soil food web was exactly what Howard wanted and needed to prepare him to find a farm where he could apply



Kerry often participates in the cacao harvest. COURTESY PHOTOS

and his knowledge. Today he processes sugar cane at the Saturday morning farmer's market in Keahou, offering fresh pressed cane juice to his customers at the booth. You'll find his wife, Kerry, in the front of the booth offering information about their bags of manure.

After practicing natural farming for 12 years on Middle Keel Road, Howard is ready to share his experiences with other would-be farmers as well as folks who want to learn about growing and eating healthy food. As a way to share these ideas, he and his wife Kerry founded the Big Web Institute. Through the institute they hope to encourage new and experienced farmers to incorporate natural farming principles along with agroecology and crop diversity as ways to produce healthy food for the community.

Kerry is also an important part of the Big Web's farm mapping service. She has twenty-five years' experience in the field including working with GIS (geographic information systems). The mapping service is designed to help farmers optimize land use, improve crop yields, monitor environmental factors and streamline farm management.

Howard says, "Mapping my farm was super helpful in choosing ideal locations for crops and facilities that best serve them and 'the farm'." Information on this service is available on their website: thbigwebfarm.com.



Sidney likes to help with cacao harvest with her dad's guidance.



Events at the Big Web Institute are well attended by members of the community.

own under 'Farm Mapping Services.' Along with Kerry and their 3-year-old daughter Sidney, Howard's friend Ken Anukawa often joins in on special projects on the farm. Attendees at the events at Big Island Institute also offer some farm help while learning about natural farming.

The events usually include a half-day of learning and working on the farm with a delicious farm-to-table lunch-time reward. A farm-to-table event is currently scheduled for Sunday, March 22, from 9 a.m. to 1 p.m. It definitely includes lunch and all the information you might want to know about growing what you will eat. To learn more about this event and sign up go to bigwebinstitute.org.

I was very impressed with Howard's knowledge and his enthusiasm to share it during several of our conversations. I definitely encourage anyone interested in farming better and easier with excellent results to check out all the information on their farm and institute websites. Be sure to open 'The Big Web Farm in the News' banner for a video in Mandarin where you can see him and his family at work on the farm. The video is produced by the Taiwan News Crew from The Borderless World interviews. They chose to include farmer Howard as part of their Hawaii tour on April 2, 2024. You can also learn a lot about The Big Web Farm by visiting their website: thbigwebfarm.com.

- Mar. 10 (pending).
- Mar. 17 (pending).
- Mar. 21 (2 presentations) — (1) Parasitic nematodes (2) about the USDA Germplasm Repository in Hilo.
- Mar. 21 (2 presentations) — (1) Fungal attackers of multiple crops (2) Record-keeping and tools.
- Apr. 7 — Consumer fruit growers' challenges and solutions.
- Apr. 14 — Updates on IARC's coffee-breeding program. A single registration gives access to the series' Zoom link.

Contact Andrea Kamboucha for event and registration information at (808) 322-4892 or andrea@bigwebinstitute.org. Starting Jan. 22, 'Soil Coffee Farm Field Day Events' from 11 a.m. to 1 p.m. (in person). Jan. 22 — Coffee farm field day. Feb. 25 — Nutrient sampling, sanitation practices and pruning. March 19 — CBD & CLR management. April 23 — Nutrition and fertilizing field day. May 21 — Sanitation and biosecurity field day. All are free events. Lunch included for registrants. Spanish translator on site. Register at www.HawaiiCoffee.com/kamboucha. Contact Matt at (808) 322-0164 with questions.

Feb. 1: 'Best of Hawaii Competition' registration is open until Feb. 20 for annual coffee cupping competition. Go to 2025 Best of Hawaii Competition at hawaiicoffee.org for the official rules for entering.

Farmer direct markets
Wednesday: Ho'oulu Farmers Market at Sheraton Kona Resort and Spa at Keauhou Bay. Saturday: Keahou Farmers Market, 8 a.m. to noon at Keahou Shopping Center. Information on their online market at kambouchafarmersmarket.com/onlinecart.

Kamuela Farmer's Market, 7:30 a.m. to noon at Pukalani Stables. Waimea Town Market, 7:30 a.m. to noon at the Parker School in central Waimea. Waimea Homebased Farmers Market, 7:30 a.m. to noon at the Waimea Middle and Elementary School playground.

Sundays: Pure Kona Green Market, 9 a.m. to 2 p.m. at Any Greenwell Garden in Captain Cook. Hanalei Harvest 9 a.m. to 2 p.m. at Hwy 19 and Manana Street in Hanalei.

Plant advice lines
Anyone: kamboucha@bigwebinstitute.org
Tuesdays and Thursdays: 9 a.m. to noon at UH-CES in Kaimali, 322-4892, or walk in.
Mondays, Tuesdays and Fridays: 9 a.m. to noon at UH CES at Kona-Kea in Hilo, 981-5139.

Upcoming Events - February 2026 through March 2026

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

Sunday, March 22 - Farm to Table - 9 a.m. to 1 p.m.



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