

Big Web Institute

Kaiāulu Update

Latest information about our programs and events

July 2025



www.bigwebinstitute.com



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

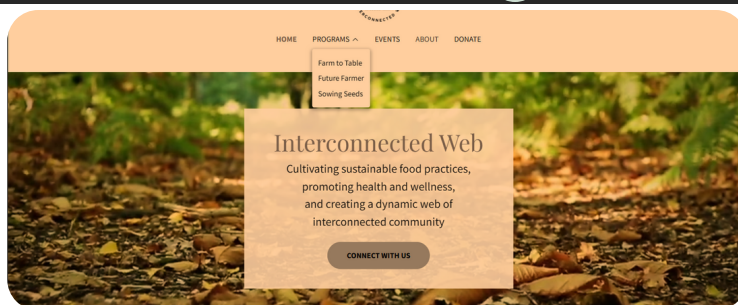
Insights from the Farm

Farm activity during our Farm to Table event on June 29, was planting keiki trees.

Planting trees has always been such a magical experience. It takes time to watch and observe each space before deciding to plant the tree there. With loving care, this tree will be around to feed generations to come. When planting, my intentions, thoughts, and feelings are all a part of the connection I have with the plants. I send love and positive thoughts. I imagine what the tree will look like in 10, 15, 20 years - the fruits that it will bear, the people whom it will feed. And a feeling of thankfulness overwhelms me. That is the connection I have with the tree. If you ever find space in your life to plant a tree, take the time to learn about the natural habit that tree will grow into. With that information, take extra time and care to observe. With an open heart, the best spot will eventually reveal itself to you. Plant it, love it up, and one day, enjoy the fruits that it will give you in abundance. It's such a magnificent feeling. The connection is out of this world. Enjoy!



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



Check out the website!

www.bigwebinstitute.com

Recipe Recap

How to make Hawaiian Style Ono Ceviche!

To make the ceviche you'll need:

- 2 fillets of fresh Ono
- 1 red onion
- 1 large mango
- 4 cucumbers
- 2 cups of fresh squeezed calamansi (1 pound of calamansi)
- Salt and pepper
- for those that like it spicy - 1 Hawaiian chili pepper or chili pepper water



Squeeze the calamansi into a glass container. Remove the skin from the Ono and cut into strips. Cut the strips into cubes and place into the calamansi. Cut red onion into cubes and place into the calamansi. Cover and place the container in the refrigerator to cook for about 2 hours. Meanwhile cut the mango and cucumber into cubes - after 2 hours mix the mango and cucumbers into the calamansi cooked fish and onions. Finally, add salt and pepper to taste. For some spice, cut 1 or more! Hawaiian Chili peppers. Enjoy!

Farm to Table - From the Kitchen

The menu featured fresh caught Ono ceviche with 'ultu chips. Shout out to the sous chefs that helped in preparing the meal!



Farm to Table Meal



Preparing the summertime menu - ●

Ceviche requires great knife skills. Check out this knife skills video by Lan Lam - for ceviche in particular dicing, you'll need dicing skills for the Ono, onion, and cucumbers

https://youtu.be/dtEfBKJZrVQ?si=_93VB_rT-foinK3V

For the mango, I think this method works best:

<https://youtube.com/shorts/kXoY3FAD57A?si=LDn6eSJ49-cwSSNX>

After slicing, take a spoon to scoop out the mango chunks. Then eat the part that's left around the seed ●

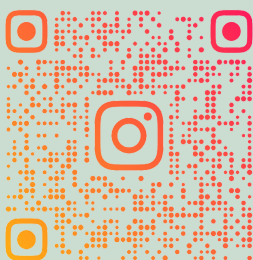
Sowing Seeds - “Community Garden”

We held our first sowing seeds community garden gathering on June 1. Farmer Howard started us off by discussing soil health and building a nutritional foundation in the soil, food for health starts with a well balanced soil mineral profile. We then checked out the space for our community garden and Farmer Howard explained his original observations and designing a terraced garden space to utilize the full capacity of the area. We then moved to the nursery where we built a volcano and added amendments to help balance the planting medium. Finally, we started sowing our first seeds, which included hibiscus roselles, okra, peas, carrots, and up planted papaya.

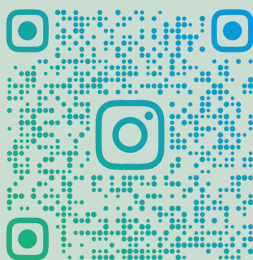
Join us first Sundays when announced to continue the planting!



Event is for all ages



POST SHARED ON JULY 30
BY BIGWEBINSTITUTE



POST SHARED ON JUNE 1
BY BIGWEBINSTITUTE

Farmer Howard talks about
building a terraced garden space 🌱

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 - July through September 2025

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

Sunday, September 7 - Sowing Seeds - 9 a.m. to 1 p.m.

Sunday, September 28 - Farm to Table - 9 a.m. to 1 p.m.



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