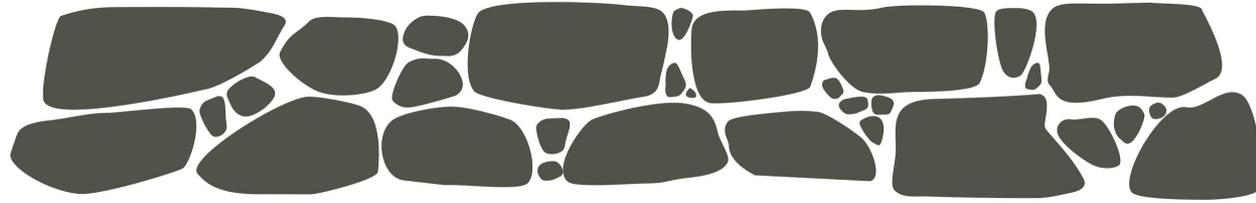


# KŪHANA



*Cohort 6 - Food Systems Edition*  
***KūHana - Biographies***



**COUNCIL for  
NATIVE HAWAIIAN  
ADVANCEMENT**



**Kamehameha Schools®**

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# Alyson Akina & Nicole Dodson, Healthy Baby Hawaii



**Quick-Pitch:** We are Aly Akina & Nicole Dodson, owners of Healthy Baby Hawaii. We give parents more time in their day by providing fresh, locally made food for their keiki.

**Bio:** Aly & Nicole became best friends when they met over a decade ago while working in the food service industry. During the course of their friendship, they both experienced the major life change of becoming moms at similar times. When their children started to eat solid foods, they didn't want to feed them the processed baby food that was on grocery store shelves, so they started to make it themselves. After realizing how time consuming it was, the friends decided to start their own company, Healthy Baby Hawaii, which makes organic baby food from locally sourced ingredients and delivers them to homes across O'ahu.

**Mission Statement:** Our mission is to help parents feed their keiki healthy, locally made meals they can feel good about, while taking the time and stress out of shopping and cooking.

**Email:** [healthybabyhawaii@gmail.com](mailto:healthybabyhawaii@gmail.com)

**Work Phone:** 808-728-4526



# Ann Chau, Ocean Blue Edibles



**Quick-Pitch:** I am Ann Chau. My company, Ocean Blue Edibles is growing tropical fruits/vegetables and raising cattle directly to consumers to help families have access to rare fruits and local affordable meat.

**Bio:** After earning her BS degree in Computer Engineering from UCSD, Ann worked for IBM for five years. Ann currently holds a full time job with World Centric—a compostable packaging company—merging both her customer service skills and her love for the environment. In addition, she and her husband own a farm growing and sharing diverse tropical fruits with family, friends, and the island community.

**Mission Statement:** To raise awareness of environmental issues... To Lead by example... To renew our world

Our deepest purpose as an organization is to raise awareness of environmental issues through leading by example of having a zero waste farm. We renew our world by having a closed loop system where we grow the grass our cows eat and in turn fertilize our vegetation with compost and manure.

**Email:** [a333chau@gmail.com](mailto:a333chau@gmail.com)

**Work Phone:** (808)343-1224

# Arcadia Kuahuia, Manukea Landscapes



**Quick-Pitch:** I am Arcadia Kuahuia, owner of Manukea Landscapes. Our goal is to farm foods that will help our people nurture and heal their bodies. Using the farm to table concept we will cultivate, and process Kalo, uala, awapuhi paka, olena, niu and other la'au lapaau from an certified kitchen. And to hopefully in the future hire people who need second chances, providing housing and employment. Healing people from the inside out.

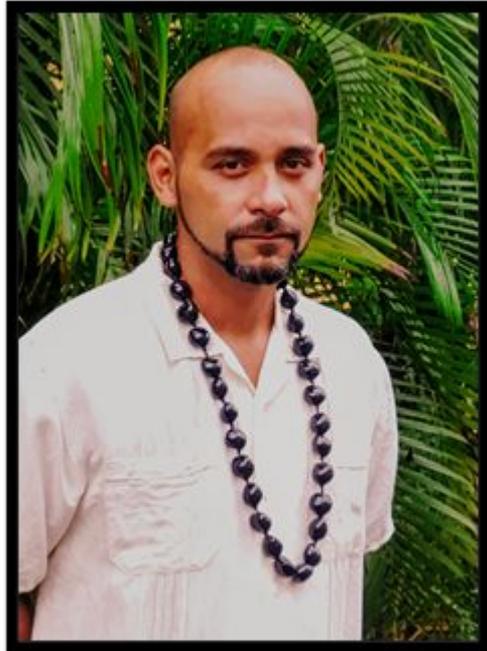
**Bio:** I was raised in Hilo and lived here for 46 years. I have a Bachelor's degree in Sociology from UH-Hilo and have worked in the social service fields for 21 years. I recently started my healing garden and with the help of my husband, Roy Kuahuia whose dream was to always have a farm, we wanted to pursue and merge our skills to serve our community. Roy has experience in farming and small engine mechanic.

**Mission Statement:** Love God, Love people.

**Email:** [kuahuia.a1@gmail.com](mailto:kuahuia.a1@gmail.com)

**Work Phone:** 808-746-4924

# Christophor Oliveira, Koa Ike Industries, LLC



**Quick-Pitch:** Christophor Oliveira is the owner and director of Malae Ha'akoa. We produce high-quality organic aquaponic produce and fish sold direct to consumer to address the unmet need of Hawaii's high-priced organic food market so our community can enjoy fresh, nutritious and low-cost food

**Bio:** In 2011, Christophor Oliveira left college to pursue community development prospects with his kumu Glen Kila. As the Executive Director of Koa Ike nonprofit, he was able to explore many opportunities from international speaking engagements to authoring place-based curriculums for Hawaiian-focused Charter Schools. Recognizing the limitations of nonprofit businesses, he founded Koa Ike Industries LLC in 2014. In 2020 Koa Ike industries received its first federal contract through its business, 'Ikehala Archaeology. Since, he has purchased an acre of land in Waianae to start an aquaponics farm and cultural retreat center, Malae Ha'akoa. His passion lies in creating agency for Kanaka Maoli through Kanaka business ownership.

**Mission Statement:** Our mission is to engage and address Native Hawaiian issues through innovative business enterprise

**Email:** ceo@koaike.com

**Work Phone:** 808-777-7688



# David Penn, South Mountain Ranch



**Quick-Pitch:** I am Dave Penn, owner of South Mountain Ranch. I help local food systems to rebuild domestic water buffalo capacity so they can access a unique suite of sustainable, high-quality animal products and animal-driven land management services.

**Bio:** I'm from Chicago via Russia, Romania, Scotland, Germany, and probably a few other ancestral places, growing food, fiber, and fuel all along the way. Professional educator, hydroecologist, water quality regulator, and land conservation enabler. South Mountain Ranch is a small operation based in Ko'olaupoko, O'ahu and Ka'ū, Hawai'i that markets organically produced fruits and vegetables to locally owned retailers, and is working to establish new herds of river water buffalo in Hawai'i nei.

**Mission Statement:** Grow a network of people (producers, consumers, and other supporters) who participate in rebuilding water buffalo systems that will supply our islands with superb dairy/meat/leather products and draft animals, raised under grazing systems that achieve conservation benefits and avoid disrupting our physical/social environment.

**Email:** south\_mountain\_ranch@gmx.com

**Work Phone:** 808-737-8940



# Ehiku Arnold, Paaaina



**Quick-Pitch:** I am Paaaina LLC. I help Low income people to buy nutritional food so they can be full.

**Bio:** I grew up on Molokai. I have studied regenerative agriculture practices, KNF, and many other organic growing methods.

**Mission Statement:** The mission and reason for starting Paaaina LLC was to generate more jobs on molokai, and at the same time we will make use of the land and improve the soil we grow on.

**Email:** (Paaainallc@gmail.com)

**Work Phone:** (18082135993)

# Gina Kanekoa, Kanekoa Farm LLC



**Quick-Pitch:** I'm Gina and I'm the owner of Kanekoa Farm. I help local chefs showcase local produce so they can exhibit the deliciousness of sustainability.

**Bio:** Gina was born and raised in Waipahu, and moved into town after graduating from University of Hawaii at Manoa. She's worked in multiple industries: Healthcare, Food and Beverage, Construction, and Retail. After enrolling in a farming program in 2020, she decided to add business owner to the list of jobs she's enjoyed over the years.

**Mission Statement:** Small Waimanalo farm that reminds people of the taste of vegetables grown on this island.

**Email:** [kanekoafarmllc@gmail.com](mailto:kanekoafarmllc@gmail.com)

**Work Phone:** 808-754-1886



# Ettajane Danner, Kahumana Youth Services



**Quick-Pitch:** I am Gigi Danner, President of Kahumana Youth Services, a 501c3 non-profit. I help individuals and families to grow microgreens and lapa'au plants so they can grow food and eat healthier.

**Bio:** Gigi grew up in San Diego, CA and moved to Arctic Alaska when she was 18 years old. She met and married a native Hawaiian in Alaska and raised her family there for 28 years. They moved to Hawaii 16 years ago, when their youngest son was accepted into Kamehameha Schools, and they now reside in Kane'ohe. She is currently the Fiscal/ HR Manager for Paepae o He'eia fishpond.

Gigi is a founding member of Kahumana Youth Services and has volunteered with the org for over 20 years, serving in various capacities.

**Mission Statement:** Provide services to homeless population, individuals recently released from incarceration, youth and their families. Provide service opportunities in a community setting and with other non-profit agencies.

**Email:** [kyshawaii@gmail.com](mailto:kyshawaii@gmail.com)

# Justin & Emma Alejandro, Inspired Bakery



**Quick-Pitch:** We are Justin and Emma Alejandro, owners of Inspired Bakery. We help retailers to provide their customers with local snacks and baked goods so they can satisfy their customer base snack & cookie cravings.

**Bio:** Justin has been working in the food service industry for over 15 years and has experience in both small and large scale food production. He developed his passion for food working in fine dining, catering and his work in the DOE kitchen.

Emma is a graduate of Kamehameha Schools, she later earned her Bachelor's Degree in both Elementary and Early Childhood Education at the University of Hawai'i at Mānoa. Emma is still educating the keiki of Hawai'i, teaching 4th grade.

**Mission Statement:** Our mission is to share our love and passion for being creative with flavors and incorporating locally sourced ingredients.

**Email:** [inspiredbakeryllc@gmail.com](mailto:inspiredbakeryllc@gmail.com)

**Work Phone:** 808-384-5851

# Kelikokauaikekai Hoe, Waiahole Poi Factory



**Quick-Pitch:** I am Liko Hoe, owner of Waiahole Poi Factory. I help people cruising the island of OO'ahu to eat and learn about authentic Hawaiian food so they can be nourished by the food and spirit of our ancestors.

**Bio:** Liko Hoe was raised in the ahupua'a of Hakipu'u and grew up during the reawakening of the Hawaiian community in the 1970's often called the "Hawaiian Renaissance". His parents were deeply involved in that movement and included Liko and his two brothers in their activities perpetuating and reviving culture, resisting over development, and restoring water rights and traditional access to 'aina. As an extension of the revival of Hawaiian culture, Liko studied Hawaiian language at Kamehameha Schools and then at the University of Hawaii. He has a B.A. in Hawaiian Language and an M.A. in Religion with a focus on Hawaiian and Polynesian religions. Liko has studied hula under Kumu Hula Wayne Keahi Chang, John Kaimikaua, and Elsie Ryder. Liko has taught Hawaiian Language and Hawaiian Studies in the University of Hawaii system since 1996. Currently, Liko brings all of his past experience together to focus on operating the Waiahole Poi Factory and growing kalo.

**Mission Statement:** Hanai i ka 'ai, Hanai i ke aloha- 'Nourish people with the food and spirit of our ancestors'

**Email:** waiaholepoi@gmail.com

**Work Phone:** 808-239-2222



# Kerry Kakazu, MetroGrow Hawaii



**Quick-Pitch:** I am Kerry Kakazu, owner of MetroGrow Hawaii, the first indoor, vertical farm in Hawai'i. We help local chefs and consumers to get access to high quality, nutritious and clean hydroponic produce so they can share unique food experiences with their customers, family and friends.

**Bio:** Kerry Kakazu was born and raised on O'ahu, Hawai'i and received his Biology degree from the University of Hawai'i at Manoa. He then got his M.S. and Ph.D. in Plant Physiology from the University of California, Davis. After working in academia in research, teaching and administrative roles he started MetroGrow Hawaii in 2014 to combine his interests in plant biology, technology and food.

**Mission Statement:** MetroGrow Hawaii aims to be Hawai'i's premier vertical farm. By utilizing hydroponics in a controlled environment, we work to provide the best quality, freshest, cleanest and most innovative agricultural products for local restaurants and consumers. We also strive to have our farm operate sustainably and in harmony with the unique environment of Hawai'i.

**Email:** [kerryk@metrogrowthawaii.com](mailto:kerryk@metrogrowthawaii.com)

**Work Phone:** (808) 255-3002

# Krystal Cabiles, Wailua Nui Kalo Farm



**Quick-Pitch:** I am Krystal Cabiles, Co-Owner of Wailua Nui Kalo Farm LLC. My partner, David Kekiwi and I, along with our keiki grow kalo. We offer a variety of kalo products including but not limited to fresh poi, instant poi, steamed kalo, kalo baby cereal, kalo flour and kalo candy to the island of Maui.

**Bio:** My life partner as well as business partner, David Kekiwi, is from Wailua Nui, Maui. He grew up farming Kalo with his 'ohana of four generations of Kalo farmers. His experience is what triggered our current venture. Our farm is located in Wailua Nui and currently consists within an acre with approximately 3 acres capacity.

**Mission Statement:** Our mission is to continue a legacy of farming kalo that teaches important values to our keiki and offer nourishment to our people in a time where majority of our food is being imported. “E holomua, e ho’omau i ka ulu ‘ana” “Move forward and continue to grow”

**Email:** [wailuanuikalofarm@gmail.com](mailto:wailuanuikalofarm@gmail.com)

**Work Phone:** (808) 281-8603

# Leialoha Kaupe and Lindsay Paikai, Kaupe Farms



**Quick-Pitch:** We are Leialoha Kaupe and Lindsay Paikai, Owners of Kaupe Farms LLC. We help our Lāhui to Eat(Mea ai), Live(Noho), Play(Pa’ani) so we can Thrive(Holomua).

**Bio:** Leialoha was born in Kalihi and raised all over the Island of O’ahu. She was born into a farming family and was taught the family trade by her father, James Kawai Kaupe. Leialoha has been in the Farming and Education industries all her “working” life. Lindsay was born in Waimanalo and raised on the south east and north west coasts of the Island of O’ahu. Lindsay has worked in the Education and Administrative industries all her “working” life.

**Mission Statement:**

We want to kokua our Lahui to; Eat what our ancestors ate, Live where/how our ancestors lived, Play where our ancestors played, Work to continue the legacy that was created for us by our ancestors, Teach our children that it is okay to be, learn, understand, and choose different. Show Hawaii/Hawaiians/ourselves the probability of a self-sustaining Hawaii in our lifetime.

**Email:** [kaupefarms@gmail.com](mailto:kaupefarms@gmail.com)

**Work Phone:** (808)265-0743



# Makalani Hyden, 'Apoākea Native Hawaiian Innovation Institute



**Quick-Pitch:** I am Makalani Hyden, Executive Director of 'Apoākea Native Hawaiian Innovation Institute. I help Hānai 'Ai Hawai'i (Native Hawaiian food producer-practitioners) to bolster their capacity, diversify their production, gain resilience (especially to climate change), and increase their revenues through culturally-appropriate advanced technological solutions so they can help the Native Hawaiian people with access to healthy, affordable, and responsibly-produced Native Hawaiian foods.

**Bio:** Makalani is a lifelong resident of Waipi'o, OO'ahu. She is a graduate of Kamehameha Schools and the University of Hawai'i at Mānoa with a B.A. in Hawaiian Studies, specializing in Mālama 'Āina: Hawaiian Perspectives on Resource Management. Makalani has a diverse professional background in agriculture, food & beverage, retail, hospitality, education, management, and freelance digital media services. Her experience in these areas provides valuable knowledge and perspective to 'Apoākea.

**Mission Statement:** 'Apoākea (literally meaning "Infinite Reach") Native Hawaiian Innovation Institute is a Native Hawaiian and person with autism-led 501(c)(3) non-profit organization founded with the purpose of providing strategic and tactical solutions to issues causing and contributing to the negative consequences of disproportionality and disparity as they are suffered by socially disadvantaged and underserved communities that include, but are not limited to, Native Hawaiians and Other Pacific Islanders, Black, Indigenous, and Other People of Color, Women / Women of Color, People with Different Abilities/Disabilities, elderly and children.

**Email:** makalani@apoakea.org

**Work Phone:** 808-542-3998

# Michael Marchand, Lapa'au Farm



**Quick-Pitch:** I am Michael Marchand, owner of Lapa'au Farm.. I help chefs, distributors, and local consumers to access fresher, healthier and cleaner vegetables and mushrooms so they can enjoy a healthier life.

**Bio:** I was born in Long beach, California. I developed a passion for plants while studying down in Peru. Originally graduation with a psychology degree, I moved into farming once I arrived on Maui 8 years ago. My goal is to be able to leave this world a better place for my children, and to raise them in an environment where they are connected to nature and have a deep understanding of the relationship between us and the land and all it provides.

**Mission Statement:** My mission is to grow the best food possible, while creating a closed loop system where our farm can be completely self sustaining and not bringing in products from the mainland.

**Email:** [michael@lapaaufarm.org](mailto:michael@lapaaufarm.org)  
**Work Phone:** 562-331-7748

# Nelson Crabbe, 'Awa Bird



**Quick-Pitch:** I am Nelson Crabbe, owner of 'Awa Bird. I help local people to gain access to affordable quality Hawaiian 'awa and 'ulu so they can feed their mind, body and spirit.

**Bio:** Nelson Crabbe born and raised in Kapahulu, O'ahu. I currently reside in Hilo, Hawai'i. I studied Agriculture at Hawai'i Community College. I transferred to University of Hawai'i at Manoa and earned a BA in Hawaiian Studies with a focus in Malama Aina and an Academic Minor in Tropical Plant and Soil Science. I have both educational and working experience in Agriculture. I currently run a small plant nursery that focuses mainly on Hawaiian canoe plants.

**Mission Statement:** My mission is to expand from a plant nursery to a full production farm here on the Big Island of Hawai'i. I plan to produce Hawaiian 'Awa and 'Ulu to be sold locally.

**Email:** [awabird@gmail.com](mailto:awabird@gmail.com)

**Work Phone:** 808-756-3366

# Dr.h.c Robert S.K. Kakalia DHL, FRoHSP, Queen Julia Kapiolani Hawaiian Civic Club



**Quick-Pitch:** I am Dr.h.c. Robert S.K. Kakalia DHL, FRoHSP, Pu'uku (Treasurer) of the Queen Julia Kapiolani Hawaiian Civic Club. We provide our Lahui with solutions to combat food insecurity with a culturally based curriculum and practices to improve the lives of our communities.

**Bio:** No Waikiki, O'ahu, mai wau. Noho wau I Kapolei, O'ahu.

**Mission Statement:** To perpetuate the vision of Queen Kapiolani to enhance the health and wellness of her people, with special emphasis on the well-being of mothers and babies.

**Email:** [qjkapiolanihcc@gmail.com](mailto:qjkapiolanihcc@gmail.com)

**Work Phone:** 808-352-0013

# Sally June French, SJ's Foods



**Quick-Pitch:** I am Sally June French, Owner and Founder of SJ's Foods. I help local and visiting families to easily access naturally fermented kimchi and pickled onions. So they can improve their health with immune boosting, whole foods.

**Bio:** Sally was born and raised in NW Montana. She attended Western Culinary Institute in Portland OR and completed her internship on Big Island in 1999. After graduating she moved to Hawaii permanently. After working in restaurants, catering, and as a private chef for over 20 years, she took the steps to get her products into stores on Big Island. In 2020 Sally and her 2 children moved to O'ahu and currently her products are in over 40 stores. Her goal is to be on all of the Hawaiian islands and eventually the mainland as well/

**Mission Statement:** SJ's nourishes families with healthy, whole foods.

**Email:** [aloha@sjsfoods.com](mailto:aloha@sjsfoods.com)

**Work Phone:** 808-437-3466

# Sean & Christy Tomas, Ki'owao Farms



**Quick-Pitch:** We are Sean and Christy Tomas, owners of Ki'owao Farms. We help local foodies and international food connoisseurs alike discover their love for liliko'i so they can experience the history and "passion" of Hawaii.

**Bio:**

Sean was born and raised in Pearl City, O'ahu. A graduate of Kamehameha Schools Kapālama, he has a BS in Plant Environmental Protection Sciences from UH Mānoa and currently works as an Agricultural Specialist for US Customs and Border Protection. His prior work experience includes Plant Inspector with USDA-APHIS, and Plant Bioscience Technology Lab Instructor at Leeward Community College. He has always had a passion for growing fruits and vegetables and strongly believes in being self-sustainable.

Christy was born and raised in Hawai'i Kai, O'ahu. A graduate of Maryknoll High School, she has a BS in Business Administration from the University of Colorado at Boulder and currently works as a Sr. Community Affairs Consultant for Hawaiian Electric. Her prior work experience includes various management positions with Starwood Hotels, and Director of Policy & Outreach for the Hawaii Solar Energy Association. She has always had a dream of owning a small business that gives back to the community.

**Mission Statement:** Our mission at Ki'owao Farms is to produce the highest quality liliko'i butter in Hawaii. We want our sweet yet tangy flavor to touch the hearts and na'au of people all over the world. But our main goal is to touch the hearts of our nā pua. Like the liliko'i, life can be unpredictable and finicky. But through hard work and dedication, we will share with the next generation how perseverance and passion is what you need to succeed. Being self-sustaining is in our DNA as kanaka maoli. In turn, it will bring us back to our natural state as mahi 'ai.

**Email:** [KiowaoFarms@gmail.com](mailto:KiowaoFarms@gmail.com)

**Work Phone:** (808) 220-4408



# Shantell Perry-Montalbo, Mutha Preppa



**Quick-Pitch:** I am Shantell Perry-Montalbo, owner of Mutha Preppa, LLC. We help individuals achieve their health and wellness goals and stay accountable by providing conveniently packed meal preparations that do not compromise the local flavors of Hawai'i.

**Bio:** Shantell Perry-Montalbo was born and raised on the island of O'ahu. She is a graduate of the UH WCC ETC Culinary Arts Program and the HTI Pharmacy Technician program. She worked as a CPhT for over 15 years at various hospitals, clinics, & retail stores in Hawai'i & Nevada before pursuing entrepreneurship. Shantell is certified by the National Academy of Sports Medicine as a Nutrition Coach, Weight Loss Specialist, & Behavior Change Specialist. She recently earned her professional certification in Low Carbohydrate High Fat/Ketogenic Nutrition & Treatment from the Nutrition Network. Currently she is pursuing her degree in healthcare. She hopes that with her knowledge in food & nutrition, & future degree she can help native Hawaiians overcome their food addictions and illnesses. When she is not working or attending school she enjoys spending time with her husband, two sons, two fur daughters, and also volunteering with various local and non-local organizations. She holds the title of Miss Leeward-O'ahu Plus 2021 and is an advocate for self-love, body positivity in all shapes & sizes, and lipedema awareness.

**Mission Statement:** Our mission at Mutha Preppa is to provide local inspired dishes that fit your diet without sacrificing taste. We take pride in creating satisfying meals that do not make you feel restricted.

**Email:** [MuthaPreppa@yahoo.com](mailto:MuthaPreppa@yahoo.com)

**Work Phone:** 808-397-7798

# Whitney Dulay, Teas by Hiwa



**Quick-Pitch:** I am Whitney Dulay, Owner of Teas by Hiwa. I help current and potential tea or coffee drinkers to support Hawai'i spice and root farms so they can enjoy instant tea by consuming Hawai'i grown spices, roots, and flavors packaged and labeled with an environmental consciousness.

**Bio:** Whitney Dulay, raised in Papakolea and Pauoa on the island of O'ahu. Mother, Native Hawaiian small-business owner, Kumu, Environmentalist and Researcher. Graduate of Roosevelt High School in Honolulu, O'ahu. Obtained Associate Degrees in Hawaiian studies and Hawaiian Language from Leeward Community College, and will be completing the UH West O'ahu Bachelor's Degree program of Political Science in May of this year. Whitney is currently working as the Hawaiian Studies Kumu at a public Elementary School, Intern at the Bishop Museum Library and Archives Department and Intern with the Food + Policy Program with Purple Mai'a. As Owner of Teas by Hiwa, Whitney integrates environmental consciousness by using Hawai'i grown goods offered in compostable packages and labels. Whitney hopes to contribute to Hawai'i's Food self-sufficiency through Teas by Hiwa products.

**Mission Statement:** Teas by Hiwa's mission is to share our connection of who we are and where we're from through chai. Our blends cultivate the significance of family through flavors of Hawai'i.

**Email:** [teas.by.hiwa@gmail.com](mailto:teas.by.hiwa@gmail.com)

**Work Phone:** (808) 347-7253