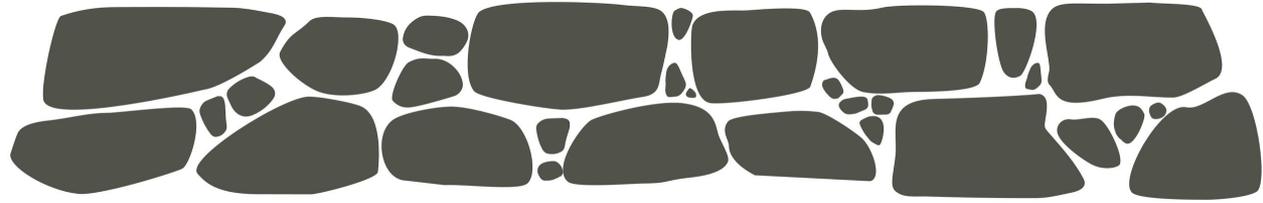


KŪHANA



E Ho'opa'a Cohort - 2021



**COUNCIL for
NATIVE HAWAIIAN
ADVANCEMENT**



U.S. Small Business
Administration

Funded in part through a Cooperative Agreement with the U.S. Small Business Administration

Brooke Holt Pennell, 21° North Designs



Quick-Pitch: Aloha! I am Brooke Holt Pennell, owner and designer of 21° North Designs. I help women of all ages to feel uniquely beautiful through my handcrafted and ocean inspired jewelry.

Bio: Brooke Holt Pennell is a part Hawaiian wahine that was born in Honolulu and raised her family in Mākaha, O‘ahu.

A lifetime ocean-lover, surfer, paddler and beachcomber, Brooke started creating ocean inspired jewelry about 20 years ago. At First, just a part time hobby and activity to quell a full time quest for creativity in her daily life. Eventually Brooke enrolled in jewelry making courses at the Honolulu Academy of Arts, but the majority of her techniques are self taught through experimenting and research and development.

21° North Designs, was born in 2016, while Brooke was living in Australia and shortly after a series of life changing events. Paying homage to her Hawaiian culture and birthplace, 21°N is the approximate geographic latitude of Mākaha O‘ahu and the epicenter of her creativity.

Using luxurious materials such as precious and semi-precious gems, pearls and ethically sourced shells and other natural components, 21°N jewellery is handcrafted and like a seashell, no two pieces will ever be exactly alike.

Mission Statement: 21°N Jewellery is always ocean inspired and our mission is to elevate the narrative of fashion in Hawaii.

Email: brooke@21degreesnorthjewellery.com

Cell: (808)389-1108

Dallas Stewart, Hawaiian Kine Trading Co.



Quick-Pitch: I am Dallas Stewart. I help Hawaii-based Consumer Packaged Goods (CPG) brands to incubate, accelerate, and scale so they can launch on retail shelves.

Bio: Dallas Stewart co-founded Hawaiian Kine Trading Co. in 2018 with her husband Sean. She graduated from Kamehameha Schools and attended college at University of Hawaii at Manoa. At Hawaiian Kine Trading Co., she currently handles all aspects of R & D, procurement, and product strategy. Her passion is for sustainable entrepreneurship inspired and enhanced by Hawaiian culture.

Mission Statement: Hawaiian Kine Trading Co.'s mission is to share Hawaiian culture with the world by getting Hawaii-inspired CPG brands on shelves around the world.

Email: info@hawaiiankinetrading.co
Cell: 808-589-7865

Anuheia Diamond, Project Pau'ole



Quick-Pitch: I am Anuheia from Project Pau'ole. I help consult & assist small businesses and hui to better utilize and ho'opa'a our kanaka communication skills so they can build better relationships within their ohana, and communities and conduct meaningful and sustainable businesses/hui.

Bio: Anuheia Diamond is a kupa of O'ahu, raised in Mililani and Honolulu. She graduated from Mililani High School ('01) and Hawai'i Pacific University ('05), where she received her BA in Communications. Anuheia's work has centered around tourism, sports, social services, healthcare, public policy, fashion, communications and public relations. Pili to, and consistent with her favorite 'ōlelo no'eau, *'Ike i ke au nui me ke au iki*, she is proud and humbled to be a resource for the many parts of our lāhui kamaha'o. She is makuahine to four keiki, who have all begun and continue their education in our 'ōlelo/nohona Hawai'i schools and programs. They are her inspiration. She recognizes our keiki as the reason we are all here and do what we do, so that they can ola and ho'omau on this, through this, and for this 'aina. Anuheia is grateful for this time and this life and enjoys the essence and energy of people, their stories, and their work. Her experiences are a part of her being as a kanaka and servant to our 'ohana, kaiāulu and lāhui.

Mission Statement: Project Pau'ole is focused on fostering and normalizing kanaka communications, strategies, and spaces to empower our small businesses and organizations.

Email: projectpauole@gmail.com

Cell: 808-721-6220

GeAna Saffery, Wai Life



Quick-Pitch: I am GeAna Saffery and I design custom hand drawn designs to remind people of the blessing Water gives us and all that it provides us with.

Bio: My company, Wai Life, creates custom hand drawn designs to help people appreciate water and all that it provides us with. We compete in the growing market, which last year was a \$65 billion dollar industry. We are similar to Maui Built and Hawaii's Finest, but due to the fact that we do everything in house from beginning to end helps us keep cost down for customers making it reasonable. We are looking for help to make a better business plan to help use more forward and grown to continue to give back to the community.

Mission Statement: Wai Life mission is to share our aloha with youth programs and help raise money for our keiki to travel and explore the world.

Email: WaiLifeCo@gmail.com

Cell: 808-281-5985

Katy Tsark, Kahele Maui



I am Katy I help women add an accent of Maui in their everyday wardrobe **to** represent the island they love or miss **So they can** stay connected to the islands.

Katy Kahele Tsark is owner of Kahele Maui. After taking classes in the Fashion Technology program at UH Maui College, Katy began manufacturing and building a brand. While working as a bartender in a 5 star resort, she self funded Kahele Maui and honed her customer service skills . She has created a loyal brand following at her little manufacturing boutique. Katy's next goal is to open a Kahele Maui storefront on Maui and eventually expand to select cities on the mainland. Katy's personal hobbies include houseplant love, reading, stand up paddle surfing and enjoying her morning coffee at the beach with her daughters, Makena & Waimea and dog, Hana.

Mission Statement: Add a piece of Maui to every woman's wardrobe.

Email: KaheleMaui@gmail.com

Cell: 808-381-7693

Keilee Simms, The Kitschy



Quick-Pitch: I am Keilee Simms, owner and designer of The Kitschy. I help create eco-friendly art to serve others while sharing my love for Christ so they can feel physically, mentally, and spiritually nourished in love.

Bio: Keilee Simms is the owner and designer of The Kitschy. She will graduate with her Bachelor's Degree in May 2021 in Business Management from the Shidler College of Business at UH Mānoa. Keilee's most recent work experience was in the marketing industry as an intern with Via Gelato. Ultimately, opening a cafe-art studio in her hometown of Kāne'ohe is her dream goal. When she's not working or going to school, she enjoys gardening, spending time at the beach, cooking, and hanging out with friends and family.

Mission Statement: To exemplify faithful stewardship through art, sustainability, and service to ethically-minded consumers.

Email: thekitschyinfo@gmail.com

Cell: 808-225-3102



Lea Francisco, Grind Time Catering



I am Lea Francisco, I help individuals organize their catering requests at any special venue, so that they can enjoy and host their event without the hassle of cooking, setting-up, or breaking down and providing their guest with onolicious grinds that they will remember.

Bio: Established in 2017, Grind Time Catering was born when Lea and Co-founder Bronson realized the high demand for another food option in the small town of Kamuela, on the Big Island. Lea has 20 years experience in the food and beverage industry and excels in customer service. Preserving the Hawaiian Culture and traditions remain their key focus of their creation. It brings them great joy when preparing and cooking for others. Leas fondest childhood memories include family gatherings that included celebration and happy times with food at the root. Coming from a family of Chefs, and working in restaurants, serving people is also her passion. They are the Makua to 4 Keiki and want to build a solid foundation for their future generation. A food truck is currently their professional goal, and their hobbies include Hoe Wa'a, and supporting their keiki in football, basketball, volleyball, acrobats, and Jiu Jitsu.

Mission Statement: Providing an excellent traditional Hawaiian culinary experience
Email: grindtimecateringbigisland@gmail.com
Cell: _808-313-1994

Melisa-Ann Mikasobe, Lihau Truck Training



Quick-Pitch: I am a commercial licensed driver. I help obtain and train for handling heavy equipment and trucks to serve the growth of transportation activities our community relies on so they can thrive and prosper.

Bio: Melisa-Ann Mikasobe born in Hawaii graduated from the Waianae High School has been the only Hawaiian female truck trainer known in Hawai'i. Founded in 2008, Melisa continued her instructional driving career as a business, dba Lihau Truck Training. Meanwhile, sharing a full-time culinary career, and a mother of 7 she owned and operated this school by training Hawaii Company Drivers. Her best interest involves her Hawaiian culture and belief systems. She thrives on restoration of our economic society and preservation of our Hawaiian dignity.

Mission statement: Lihau Truck Training's mission is to promote economic development through driving.

Email: mkm.mki@gmail.com

Cell: (808) 927-6793

Nathaniel K. Diego, Unconquered Hawaii LLC.



Quick-Pitch: I am the sole member and founder of Unconquered Hawaii LLC. I carry out the day-to-day operations for UCHI and founded UCHI to help educate myself, the people of Hawaii, and people around the world about our history and culture.

Bio: Nathaniel K Diego is a carpenter with over twenty years of experience. He was born and raised in Hana Maui, and graduated from Hana High School. A self taught entrepreneur, Nathaniel's passions are Hunting, Fishing (Throw Net), Farming and learning about his Hawaiian Culture. Nathaniel hopes to one day be able to live a sustainable life.

Mission Statement: Unconquered Hawaii's mission is to educate people of Hawaii and around the world about our rich culture, and history.

Email: nathaniel_diego@yahoo.com
Cell: 808-202-3797

Pūlama Long, Honi Hala



Quick-Pitch: I am a lauhala weaving cultural practitioner. I help promote lauhala through my jewelry and art. I also teach this hana no'eau to the Lāhui so they can connect to 'ike kupuna and 'āina.

Bio: Pūlama received her Bachelor of Arts from the Kamakakūokalani Center for Hawaiian Studies at the University of Hawai'i where many professors inspired her on her journey to become a teacher. She recently graduated with her teacher certificate and has been teaching weaving virtually to students across Hawai'i nei.

Mission Statement: To provide spaces for the Lāhui to build relationships to 'āina and ancestral knowledge through the hana no'eau of weaving.

Email: honikealahala@gmail.com

Cell: 808-780-3473

Raquel Kealalōkahi Aki, The V Element



Quick-Pitch: I am the owner and founder of The V Element. I provide journals as a method of self-healing through crafting the art of positive self-dialogue and a means of expelling negative energy onto paper. It is through journaling that I hope to empower wahine to make lasting positive changes.

Bio: Aloha, my name is Raquel Kealalōkahi Aki, wahine, born and raised in Kalihi Valley, currently enrolled in Leeward Community College's cohort program. I currently reside on the 'Ewa Plain of O'ahu with my three daughters, extended 'ohana, and burgeoning home garden. We enjoy hiking, pretending we are fisherwomen, and making any kine in the kitchen. Aside from mom and student, I am grateful to be employed by a Native Hawaiian organization who's mission I am proud to stand behind. However it is, what I feel to be my personal calling, to make a more direct impact on the wahine community by providing a medium in which to express themselves in a safe space through the art of journaling.

Mission Statement: The mission of The V Element is to promote self-healing and mental health advocacy through the art of journaling.

Email: kkahi0831@gmail.com

Cell: 808-439-3466

Roberta Taira, Māmaki Native Hawaiian Herbal Tea



Quick-Pitch: I am Roberta Taira, owner of Māmaki Native Hawaiian Herbal Tea. My farm grows 100% certified organic Hawaiian herbs and produces a line of farm-to-table Hawaiian herbal teas.

Bio: Roberta Taira is the owner of Māmaki Native Hawaiian Herbal Tea, a 100% certified organic farm that produces a line of dried packaged herbal teas. She has an Associates degree in Electronics Technology with previous work experience in sales and as a paralegal. Her hobbies of gardening lā'au led her into her passions of farming and practicing the Hawaiian art of lā'au lapa'au.

Mission Statement: Māmaki Native Hawaiian Herbal Tea perpetuates the practice of lā'au lapa'au by building a medicine chest of Hawaiian herbs.

Email: MNHHT@MamakiTeaHawaii.com
Cell: 808-551-1035

Wendy Acosta, Maui Sweet n Spicy



Quick-Pitch: I am Wendy Acosta. I create cacao based drinks, spices and superfoods so you can enjoy delicious AND nutritious yum!

Bio: Flavor Creator for Maui SweetnSpicy, Wendy Acosta, M.Ed, brings decades of experience in turning teens into change agents and leaders, but zero experience in taking a food product from conception to market. Her adventures in helping those teens build healthy communities, healthy families and strong keiki have taken her from Spokane, WA to the Alaskan and finally to Maui. No matter where she is in the world, she is still mother to two and "other mother" to hundreds.. She spends her time volunteering remodeling houses, sewing and creating flavors. She loves to learn, so stringing lei and paddling canoe are new hobbies. Over 20 years ago, a toxic mold exposure robbed her of the use of her hands and arms for a year. It was nutrition, not medication, that restored her hands. That experience is key to the foundation of the Maui SweetnSpicy product formulation - clean, healthy and delicious. Short term goals are launching a successful specialty food business. Long term goals include a vision of creating the necessary infrastructure to support the development of after market products across the state.

Mission Statement: To create safe, delicious and nutritious, cacao based flavors that add yum to a healthy lifestyle.

Email: wacosta@gmail.com Cell: 509- 599 - 1514



Penelope Tukimaka, TKO Productions

*"Positively impacting
your Personal &
Business needs by
Taking on the Tasks
so you don't have to."*



Quick-Pitch: I am Penny Tukimaka with TKO Productions. I help our young Hawaiian Adults & Pacific Islanders to have access to traditional kava powder so they can understand the significant purpose of our product with in our island culture.

Bio: Established in June 2001, TKO Productions is locally owned and operated by Penelope Tukimaka and her husband Maka. Located on the island of Oahu, in Kalihi Valley, TKO Productions has a variety of services that assist with a variety of services such as, direct mailing, personal care, par-legal and financial service, as well as importing; quality Tongan Kava for Wholesalers, Retailers and Online Customer. Penelope is a graduate of McKinley HS, Kapiolani CC's Culinary Institute of the Pacific, Honolulu CC's Justice Administration and UHWO's Public Administration Programs. In addition to being an Independent Business Owner, her professional careers also lead her to work for the DOE, DOD, HCA, YWCA & CNHA over the last 20 years. She also finds interest in being in the film industry as a movie extra and local commercials. Other hobbies include crafting, couponing and computer researching. Her newest income generating venture is ForEx Trading & Education as part of her business' Financial Services section. This is also to provide an additional legacy for her 9 children, who age from 9-27 yrs. old, This is to start a financial resource for the next generation as, this life lesson was never taught in our Hawaii schools. The ultimate goal for TKO Productions is to provide Personal & Business needs for all their clients. In particular, for the Kava Industry TKO PRO's goal is to provide quality supply of Tongan Kava both locally and internationally.

Mission Statement: To be a positive role model in Hawaii's Community where my position, skills, characteristics and life experiences will be beneficial to other businesses, customers and community.

Email: alohatkopro@gmail.com

Cell: 808.384.7673

Nani Kahinu, Na'ike, LLC



Quick-Pitch: I am Nani with Na'ike, I help our Molokai farmers by buying their produce so they have a continued demand on fresh grown produce.

Bio: My company, Na'ike LLC, is looking to develop a chili pepper growing plot to support our chili pepper blend business along with creating enough peppers to export out of the island of Molokai to help boost our local economy while giving farmers an opportunity to grow a product that is light to export in hawaii. We are similar to numerous chili pepper waters however we only source Molokai grown chili peppers and process them in a way we do not need to hot bottle or refrigerate once opened. We are looking to not only expand our distribution of our sauce to outer islands we are looking to export chili peppers to similar chili pepper water companies.

Mission Statement: Naikes mission is to support Molokai farmers by creating sweet and savory sauces and foods.

Vision Statement: Our vision is to lead by example alongside Molokai businesses.

Email: naike.ltd@gmail.com
Cell: 808-336-0387

Gigi Danner, Ola Pono Products

LOGO HERE



Quick-Pitch: I am always learning something new! My company Ola Pono Products that currently produces tinctures, teas and oils offering natural remedies, would like to expand into affordable freeze-dried products from local resources to help others with food security.

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.

Seeking natural remedies for her family for overall health, she began gardening organic ingredients and taking classes from local practitioners for her Lapa 'au products. She continues to learn more about plant and herbal remedies and is also interested in developing local style freeze-dried products. She produces various tinctures, teas, and oils to improve the health of individuals. In her spare time, she likes sewing for her 16 grandchildren and traveling.

Mission Statement: To produce value-added products with locally grown resources for a healthier lifestyle.

Email: olaponoproducts@gmail.com
Cell: 808-554-2891

Kawehi Onekea, Onekea Bros. General Store



Quick-Pitch: I am the founder of Onekea Bros. General Store. I help eco-conscious consumers to access home goods locally that are healthy for them and beneficial to the environment so they can feel good knowing that their lifestyle is aligned with their values.

Bio: Kawehi Onekea founded Onekea Bros. General Store in 2019 to help Hawaii residents to aloha 'āina by replacing plastics and disposable products with reusable and compostable goods. Kawehi holds a BA in Asian Pacific History and an MBA in Marketing. After a 20+ year career in Marketing and freelancing graphic- and website design, she followed her entrepreneurial yearnings to start a sustainable lifestyle store. Kawehi's ultimate goal for this brand is to be the neighborhood sustainable general store in towns across the pae 'āina with products made locally and ideally by native Hawaiians. Her interests include cooking, music, and Hawaiian History. When not working, she can be found in her garden, goofing around with her two boys after whom the store is named, and dabbling in the arts.

Mission Statement: Onekea Bros. General Store helps people to live aloha 'āina by offering them consumer choices in line with their eco-conscious values.

Email: kawehi@onekeabros.com

Cell: 808-728-8962