



WHEN MA KA HANA KA 'IKE BEGAN 18 YEARS AGO,

we wanted to teach students in a new way that was actually very old — on real-life projects, with their hands, under the mentorship of their kūpuna. We never imagined how much our nonprofit would grow over these past decades, or how much our programs would expand, allowing us to reach so many more Hāna kids today, and just as many 'ohana, in ways that have increased our community's skill capacity, environmental literacy, embodiment of culture, food security, and native health. The biggest difference from when we started? We have a whole team behind us now, ensuring that the impact of our programs will sustain into the future. Please enjoy these highlights from our 2017–18 year...

"The Building Program teaches the importance of community, and the understanding that you — we — can make a difference."





“What I love about Mahele Farm is that everybody is equal here ... community is the essence of life.”

“Pounding kalo into poi is good for the soul.”



BUILDING PROGRAM

LEADING COMMUNITY

One student cuts marbled green glass to depict the bending of hala, pandanus leaves. Two others carve native and local woods, creating the image of wa'a (voyaging canoes) and mahiole (chiefly helmets). Our students and graduates work and strategize together on the best ways to design and execute their collective vision. Their task: to not only create the artistic artwork for the new 44' x 44' Visitor Education Center at Kahanu Garden, but to build the facility itself.

This massive work of art can now, in turn, educate visitors on the specialness of the Hāna environment, helping to sustain its legacies. In the words of our youth:

"[MKHKI] shows me the importance of life, teaching me everything from how to build to how to be a role model and a leader for my family and community."

"It's taught me how really amazing, beautiful things are only accomplished through hard work, determination, believing in yourself, time, and patience."

"Ma Ka Hana Ka 'Ike gives you advice that lasts forever."



View Video Online
<https://vimeo.com/278573332>

MĀLAMA HĀLOA (KU'I) PROGRAM


OUR WAY OF LIFE

To the four Hāna youth representing Mālama Hāloa's Ku'i Club at the State Capitol this year, everything they'd been practicing came to life – from the oli they did before Queen Lili'uokalani's statue, to the pōhaku ku'i 'ai from Kīpahulu they saw behind the glass at Bishop Museum. They prepared imu in Uncle Daniel Anthony's backyard, helping to cook nearly one thousand pounds of kalo for the event. And they guided other students that day to ku'i kalo. "I felt ready to show them how," said one of our haumana (students).

Our kids also returned with ideas to share with others in Hāna. One youth wanted to bring back the importance of protocol. "Every time they did oli [at the capitol], they gave it their all. I realized I could bring that back and let others know that there is no reason to be shame. No matter the age of the person, we can make an impact. This is our way of life."

Said another youth, "When you wear that suit [the malo], sometimes you feel this tickle up your back. It's an amazing feeling that grabs you and lifts you up, like the kūpuna of that place are telling you, 'Ho boy, you get 'em and we got you now.'"

MĀLAMA HĀLOA

 44 WEEKLY KU'I 'AI SESSIONS

 507 YOUTH AND COMMUNITY PARTICIPANTS

 14,577 POUNDS
OF KALO CONSUMED

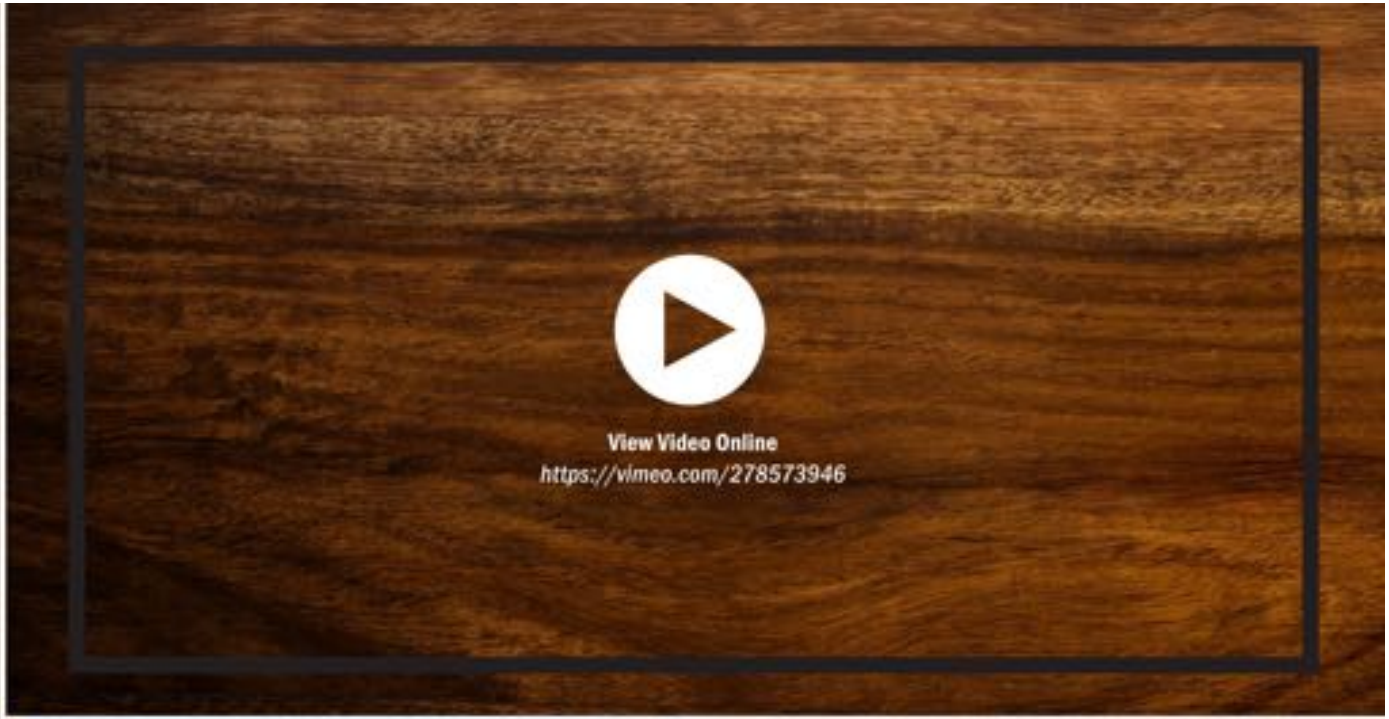
 STEWARDSHIP OF **25**  LOI KALO
WITH THE WENDI 'OHANA
IN WAILUA NUI

 95% FEEL MORE CONNECTED TO THEIR CULTURE

98%  EMBRACE A HEALTHIER LIFESTYLE

100% FEEL MORE CONNECTED TO THEIR COMMUNITY





KE ALA HĀLOA PILOT STUDY

This year, we piloted our Ke Ala Hāloa study, "The Path of Hāloa," guiding 20 participants through eating and providing for themselves and their families from the 'āina, using kalo and other traditional starches as a baseline. As a community health study in collaboration with The Queen's Medical Center, we've been measuring factors linked to cardiometabolic risks such as diabetes and heart disease, while engaging another 20 participants in a control group. Our aim is to support the traditional food practices of our kūpuna with scientific evidence that they have positive health impacts on our modern society. We look forward to completing the study in the coming year.



MAHELE FARM

HANA IS MY HOME

After fifty-two years of living in Honolulu, one of our local kūpuna decided to move back to Hāna to care for her aging mother. "The transition was very difficult for me because I had been gone so long," she said. "I had become an outsider, no longer recognized as someone that had been born here."

On a walk down her street one day, she was called over by a neighbor, who presented her with two large 'ahi (yellow-fin tuna). "The first words out of my mouth were, 'How much?' and I thought he was going to smack me with anger!" she said. "No, this for your mada," he said, and handed me the 'ahi to take home." Then there was the 'ulu (breadfruit) left on her porch by another neighbor, and the akule (big-eye scad). When she heard about Mahele Farm's volunteer days, she decided to get involved. Each week, she now cooks a lunch dish for everyone else to enjoy.

"This is the Hāna way." She sighs.

"This is my home."



MAHELE FARM / HĀNA SCHOOL GARDEN



21,740 POUNDS
OF FRESH PRODUCE CONSUMED





View Video Online
<https://vimeo.com/278573520>

HĀNA SCHOOL MĀLA 'AI (FOOD GARDEN)

SIMPLE AS BEANS

This year, the Mahele Farm team created a 1,000-square-foot Māla 'Ai (Food Garden) at Hāna School, with a focus on elementary students. Similar to the inclusive design of our community farm, the school garden is a welcoming place for Hāna kids to learn about healthy choices in food. To date, every elementary school class has planted in the Māla 'Ai ...

"How many of you like string beans?" our farm manager asked a class of eager second graders. From past experiences they knew that yummy, healthy snacks like mai'a (banana) ice cream or 'ōlena (turmeric) and tangerine fruit leathers were usual parts of his farm-to-school lessons. Why was he asking about string beans? "Eww!" one girl said. Other students agreed by shaking their heads.

What our manager knew was that most of these kids had only ever eaten mushy brine-soaked string beans that come from a can. He brought out the bright green, crispy treats harvested fresh that morning and began handing them out.

"Mmm!" "So ono!" He ran out of beans before he knew it. "What if we planted these together in your section of our Māla 'Ai?" he asked. "Yay!" The class shouted their replies.



"MKHKI has given people in my family, including myself, the tools to challenge ourselves."

"Mahalo nui loa for creating so many opportunities for our community to help one another, make meaningful connections with the land and culture, regain self-reliance, and build new leaders in the next generation who know how to mālama Hāna!"

"The approach of this organization enhances sense of place, something the world needs more of."

We're so honored by the continued partnership of you – our supporters – for all the ways you ensure our programs continue to serve the Hāna community.

PLEASE COME VISIT US AT ANY TIME ...

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