Interview 1

*Part I*

Interviewer (INV): Alright. Ok, so, XXXX, could you tell me how you first learned about, uh, Limu gathering?

Limu Gatherer 1 (LG1): Uh, it was to my parents as I was going out. We used to go down to Ewa Beach. And my parents used to have parties a lot, so we used to go down to Ewa Beach and pick up Limu. And there was Ogo and Pepe. I used to pick them up and clean them at the beach.

INV: Ok. Those are the two main species that – The two main kinds of Limu that you looked at, or you gathered, or are there any other ones that you also gathered?

LG1: Uh, yeah. Mostly it was Ogo, Pepe . . . uh, yeah. I think that was it. No, it didn’t have Limu Kohu over there.

INV: It was the Ogo . . .

LG1: Yeah.

INV: The Lepe.

LG1: Uh, Pepe. Limu Pepe.

INV: Limu Pepe.

LG1: And the Ogo.

INV: Those were the main two?

INV: Yeah.

INV: That you would – Ok. Um, so how would you decide, I guess, when you would go?

LG1: We went whenever. It was always there.

INV: Yeah?

LG1: Yeah. It was always full. Even when the water was rough it would come to shore. Cause – It was always there. Nev – Whenever we went, it was always there. It was – It was always a lot but today, *chuckles*, there’s hardly any.

INV: When did it start to – When did you notice the change? When did there start to be fewer available?

 LG1: See. . . Maybe the late 40s?

INV: Ok.

LG1: Yeah.

INV: Yeah.

LG1: Late 40s, 50s.

INV: What was the cause of the decline at that time?

LG1: People just picking it and selling it to make money. It’s – People getting greedy.

Just trying to make money, I guess. For a live.

INV: Mhm. Did you ever gather at other places, besides Ewa Beach?

LG1: Uh, then we moved out here, in Makaha. There’s some out in Nana Kuli, Maile, Makaha up the reefs.

INV: Mhm.

LG1: Finally Makaha. And finally even Opi’i.

INV: Ok.

LG1: Yeah, but we would always pick, uh, only what we could eat. Never overdo, never pick for sell. Parents always say, these people who could eat.

INV: Ok. And so, if – Kinda, maybe you can walk me through kinda how you would gather, say if you were gonna go gather Kohu. From the time you get to the beach, like, what would you have to do?

LG1: Oh, we’d get our bag and our scissors and my mom would make a little sack, like, tied around our waist. So – And our goggles and our snorkels, cause some would be deep in the water. So we’d have to go down and dive under to get the Limu Kohu and you’d have to clip it with the scissors. They said not to pull it off the rock because when you pull it off the rock, you’re killing the whole roots. So if you clip it, it can grow back. If you pull it off, you’re killing the whole roots.

INV: Ok.

LG1: And that’s what people’re doing today. They’re just yanking it with their arm. And it’s not coming back. So now, it’s very rare out here in Makaha, or Maile, because they’re just ripping it off. Because when we go – My brother goes sometime. He says people is pulling it off. There’s hardly any where we used to go now.

INV: How about for the others – You mentioned the Limu Pepe –

LG1: I don’t even see that anymore.

INV: At Eva Beach, there’s no more either?

LG1: Well, I haven’t been down there in a long time, so –

INV: Ok.

LG1: But I don’t see those.

INV: Ok.

LG1: I would have to go buy them in the stores.

INV: Ok. So, this one seems to have declined.

LG1: Yeah.

INV: So you don’t see it out here – You said Maile or Makaha?

LG1: Yeah, I don’t see it at all.

INV: And that area. Ok. And so Nanakuli, Maile, Makaha – Those are the places you go now?

LG1: Yeah

INV: You still go to Ewa Beach now?

LG1: No, it’s too rowdy.

INV: Ok. Ok. . .

LG1: All the places that I used to go, I don’t go anymore because it’s too dangerous now. The drug – There the people, too much drug addicts. The homeless. It’s real dangerous now. And the only place I know there is the Limu Kohu. But, very little. But other than that. . . Only Waianae High School got the. . .

INV: The Ogo?

LG1: The Ogo. Buda Waianae High School. *Laughs*

INV: Yeah, I know.

LG1: They sell it?

INV: Yeah. I’ve seen it in the tanks. I think that must be from a tank. That one there. So.

LG1: Or the market.

INV: If you could think of any – Which kinds of Limu would you like to see more of? If you could have –

LG1: The Limu Pepe, the Ogo, Limu ele’ele. But ele’ele – Ah, the only place that I knew about ele’ele was Moloka’i. And that’s *really* slimy. *Laughs*

INV: *Laughs*

LG1: But it’s *so* delicious.

INV: *Chuckles*

LG1: Very delicious.

INV: So, why – What do you use them, the Limu, for? Is it – What’s the –

LG1: My raw fish.

INV: For the raw fish? Ok.

LG1: Raw fish, I use them for, uh, tomatoes, cod fish. Use it in cod fish. I use it for, um, what’s that, um, shrimp.

INV: Shrimp? Ok.

LG1: Yeah. With raw shrimp.

INV: Ok.

LG1: Yeah, that’s good.

INV: So, how would you prepare the Limu to put with the raw fish?

LG1: I would top it off with tomatoes and onion, uh, put chili pepper, water. I put inamona. *Chuckles* Oh, and sometimes I just put the Limu, the clam, the tomato, the baked clams –

INV: Uh-huh.

LG1: Tomato, the onion. Uh, a little bit shoyu, vinegar, and uh, a little bit sugar. Oh, that’s *good*. Yeah.

INV: Sounds very delicious.

LG1: Yeah.

INV: How does the Limu affect the body?

LG1: A lot of vitamins. It’s a lot of vitamins and iron. Good for the blood.

INV: When was the last time that you gathered?

LG1: Limu? From the ocean?

INV: Yeah.

LG1: Oh. Maybe about, 2 months ago?

INV: Ok.

LG1: My family went though.

INV: Oh, who did you go with?

LG1: No, I – I can’t go out. They go out.

INV: Oh, ok. They went out.

LG1: Yeah, cause my leg’s not good.

INV: Oh, ok.

LG1: So when I want, my brother goes for me.

INV: She goes for you now. Your mother.

LG1: Yeah. My brother.

INV: Oh, your brother. So when was the last time you were able to go out to the ocean?

LG1: I don’t go, because my legs have a hard time walking.

INV: Yeah.

LG1: Yeah. I hardly ever go.

INV: Yeah. So what kind did your brother bring for you last time?

LG1: limu kohu

 INV: Oh, ok. And how did you prepare that one?

LG1: I put that in my raw fish with the inamona. And I lomi it in the inamona with a little, uh, a *little* bit of Hawaiian salt. And I ate it with my poi. *Laughs* And my sardine.

INV: What kind of flavor does it add, the Kohu?

LG1: It’s the, It’s the, from the kukui nut.

INV: Yeah.

LG1: It adds a *nice*, I dunno, a nice, dunno, it’s a nice, hard to explain the flavor. It’s a strong taste. You gotta, you gotta – Cause you can get the runs, too, from it. If you eat too much.

INV: Of the Kohu? Or any of them?

LG1: No, the inamona.

INV: Oh, the inamona. Ok.

LG1: Yeah, not the Kohu. The inamona.

INV: Cause the inamona has the Kohu in it, right?

LG1: Yeah.

INV: Ok.

*Both laugh*

LG1: The Limu Kohu is a lot of iron, that can give you constipation. ‘Cause it’s a lot of iron, yeah?

INV: Yeah.

LG1: From the – You’re putting that in the fish. The inamona is the – made from the kukui nut and all that. That goes inside for flavoring the fish. And that gives the fish and the limu kohu and everything a different taste. Everybody likes that. A little bit salt and – Oh, it just zaps you in the mouth.

INV: It’s delicious.

LG1: Yeah. My mouth is getting watery.

INV: Thinking about it?

*LG1 chuckles*

INV: So, do you have a favorite limu? The kohu?

LG1: Mhm.

INV: Ok.

LG1: Yeah. Most expensive one. Can eat it straight out of the water, too.

INV: I think I tried once, and to me, it tasted very strong.

LG1: Yeah. Strong.

INV: Really – Like, uh, really strong to me. You like that?

LG1: Strong, yeah. I love it.

INV: So how often did your mother gather?

LG1: Oh, we used to go every weekend. We used to go every weekend, every Saturdays.

INV: Every Saturday?

LG1: Yeah.

INV: And you were – Where were you living at the time?

LG1: Makaha.

INV: Makaha? So you’d go over there.

LG1: Every – Every Saturdays.

INV: Mhm.

LG1: Me and my siblings . . .

INV: Mhm.

LG1: And my mom and her sister and her siblings. That would be our outing. Every weekend.

INV: How many siblings do you have?

LG1: Eight.

INV: Wow!

*LG1 chuckles*

LG1: And my auntie had five.

INV: So, both boys and girls gathered.

LG1: Yep. We had four boys, four girls and my auntie had four boys and one girl. Yeah. And it was wonderful. It was so nice. Back then it was nice, it was quiet. Everybody – You could stand on the beach and nothing happen. You could leave your things and nothing happen. Nowadays you can’t do that. You go and somebody goes through your bag. *Sighs* It’s terrible now. Can’t trust anybody now.

INV: Mhm.

LG1: Yeah.

INV: Yeah, it’s not a good feeling to have to worry about your things being taken from you. Yeah.

LG1: Yeah.

INV: To always have that on your mind. It’s like, stressful.

LG1: Yeah. Sad.

INV: How about your grandmother? Did she gather limu?

LG1: Uh, my grandparents passed away. I never saw my grandparents.

INV: Oh, ok.

LG1: My – My grandpa died. I was, I think six years old. So I never saw any of my grandparents. None of them. Cause my grandpa – Like I said, I was six when he died.

INV: Your grandfather?

LG1: Yeah. So I, I never saw any of them.

INV: Mhm.

LG1: Just my – My auntie and my mom.

INV: Auntie and your mother?

LG1: Yeah.

INV: So your father wasn’t gathering?

LG1: My father was alive. My father died when he was sixty-eight.

INV: Ok.

LG1: My father is, uh, Puerto Rican Indian. My mom and my auntie is the one . . . full on Hawaiian. *Chuckles*

INV: Do you still have your mom?

LG1: No, she just passed away about seven years ago.

INV: I’m sorry for your loss.

LG1: Yeah.

INV: Yeah.

LG1: Yeah. My mom was the one, everything is Hawaiian. Her and sister, yeah? They do everything Hawaiian. I wish I knew more. Yeah.

INV: Are your children interested in learning about limu?

LG1: Uh, they’re not too much. They don’t, they don’t eat it.

INV: Oh, they don’t eat it? Even when you make the inamona? No?

LG1: They don’t like raw fish. Only my two small ones. My big one doesn’t. The small one does.

INV: Yeah.

LG1: They like it. The big one is – He’s more like the haole.

*Both laugh*

LG1: He’s the McDonald and the hamburger man.

INV: Ok. Right, different preferences.

LG1: Yeah. Yeah.

INV: So, when you would gather before, how would you decide when you ge – Once you get to the site, how do you decide where to go at the beach, which part to go to to . . .

LG1: You just go anywhere.

INV: . . . look for it?

LG1: You mean when I was younger?

INV: Mhm.

LG1: You just go anywhere. It’s there. Sometimes you just walk up, it’s floating right there. It was loaded! Didn’t matter where you go, it was right there.

INV: There was so much of it?

LG1: Yeah. I said it before, just walk on the beach and – boom! Right there.

INV: Yeah. And even washing up sometimes onto the beach.

LG1: Yeah, just floating up. Just –

INV: Lots of it.

LG1: Even when the ocean rough, comes right up.

INV: And were there other people gathering too?

LG1: Yeah.

INV: Yeah, a lot of people around?

LG1: There’s plenty for everybody.

INV: Mhm.

LG1: You see people with their buckets picking, their bags picking.

INV: Yeah.

LG1: Yeah. It’s loaded.

INV: So different now, I guess.

LG1: Yeah.

INV: Did it – Did the limu taste different from different locations?

LG1: No. All the same.

INV: All the same now. Ok. Um, I have this map and I’m gonna – I’m gonna try to just put down where you said you had gathered so, I don’t know if you can see this.

LG1: It was by Ewa Beach Park.

INV: You said Ewa Beach here, right?

LG1: The – You know the park? Right – You know where Ewa Beach Park?

INV: Um – I’ve –

LG1: The little park. The, um, city-county park?

INV: Ah – Oh, all the way at the end of the road?

LG1: Yeah.

INV: Yeah.

LG1: The park right in the front.

INV: Yeah. Yeah. That would be like, over here.

LG1: Mhm. The park – You walk right out front and a little bit to the right in front the housing.

INV: Uh-huh.

LG1: Right there!

INV: That’s where you would go?

LG1: Yeah. Right there. You have to walk far from the park. Just a little bit.

INV: Just – Yeah.

LG1: Right in the front and a little bit to the right. Right there.

INV: So – And what age were you when you would go to Ewa Beach?

LG1: Oh, I was like twelve or thirteen.

INV: Around that time?

LG1: Yeah.

INV: Yeah. And just then – So then after that you didn’t go there anymore?

LG1: No.

INV: And then now you said – Where was it that you would go? Uh, here’s Waianae, here’s Nanakuli, you said Makaha?

LG1: Makaha. Uh, Cornets? Where’s Cornet.

INV: I don’t know. I can write it down though.

LG1: Right in – Right in front of Cornet Beach. Ok, here’s Maile. Maile. Maile, Maile, Maile. Right by Maile Point. Right in Maile Point somewhere.

INV: Mhm.

LG1: Maile Point. It’s right across 7-11.

INV: Do you remember what kind of limu you’d find at each place?

LG1: The – Maile Point was limu kohu. Maile Point . . . Yeah, it was limu kohu. Uh, Makaha – Makaha was the ogo and umpepe, pepe, the green one, umpepe.

INV: I don’t know if I have the pepe. Do I have it? I don’t think so. I may not have brought that one.

LG1: How was the green one, Lou?

LOU: Which green one?

LG1: The fat one. The, um . . . This green one?

LOU: I cannot see, no.

LG1: Remember the fat – the big – The, uh –

LOU: That’s the kind, eh? Oh. Um –

LG1: Isn’t that the pepe?

LOU: Ele’ele?

LG1: No, no, no. That’s not ele’ele. They got this one.

LOU: Pepe aua?

LG1: Yeah.

LOU: Pepe aua.

LG1: Yeah. Look at this one, too. I don’t remember this one. This one.

LOU: It’s the new, fat, green one, eh?

LG1: Yeah.

LOU: It’s pepe aua.

INV: The fat, green one?

LG1: Yeah, I forget the name. Um –

INV: Ok. But not this one? Oop, sorry. Not, not *this* one, no.

LG1: Yeah, yeah. Get more fat.

INV: Fatter than that? Ok.

LG1: Yeah.

LOU: *unintelligible*

LG1: I gotta run, use the bathroom.

INV: Ok.

*End of Part I*

*Beginning of Part II*

INV: Ok, I was gonna show you some pictures, and then . . .

LG1: This is nice.

INV: You could tell me about them, a little bit. You said that, that’s the kohu and it’s one that you gathered . . .

LG1: Yeah.

INV: And, but now there’s less than before.

LG1: Yeah.

INV: You told me, and you said that was because people picking for profit.

LG1: Yeah, they selling it for money.

INV: And the taste for this one is kind of the same, it doesn’t matter which plant, you said.

LG1: Yeah.

INV: I remembered you said that. And you just take the top part, or how do you –

LG1: Yeah, you just clip the top part.

INV: Ok.

LG1: But you leave the root.

INV: Ok.

LG1: So it can grow.

INV: And you use scissors, you said?

LG1: Yeah.

INV: Ok. And then –

LG1: I use scissors.

INV: After you have – After you gather with the scissors, what do you have to do before you cook with it?

LG1: This?

INV: Yeah.

LG1: We come home and we clean it. And then – We clean out all the sand and then we separate it until we’re all done and then we rinse it out, make sure there’s no sand inside. And then we put a little bit of Hawaiian salt. Then we squash it up into a ball.

INV: Ok.

LOU: Soak it.

LG1: Yeah.

INV: Oh, soak it?

LG1 & LOU: Yeah.

INV: When do you soak it?

LG1: After we’re done cleaning it.

INV: Clean – Ok. Soak – Oh, in water.

LG1 & LOU: Yeah.

LG1: Fresh water.

INV: Soak it in fresh water.

LG1: Yeah.

INV: And then mostly use it with which – You said that was with the, um –

LG1: Raw fish.

INV: Raw fish, yeah.

LG1: That’s how I make mine. I don’t know about anybody else.

INV: I’m just interested in what you do, that’s fine. *Laugh*. Ok, and you said that was your favorite.

LG1: Yeah, that’s my favorite.

INV: And it was more expensive.

LG1: Yeah. Sometimes I just like to eat it with poi.

INV: Or just with poi.

LG1: Yeah. Mm.

INV: How about – This one which –

*LG1 coughs*

INV: Is – Is supposed to – Supposed to be this one.

LG1: Yeah, that’s this.

INV: Is it?

LG1: Yeah.

INV: Yeah. That one, um –

LG1: That’s the, Lipoa? Lipoa.

INV: Lipoa. And, um – But that’s not – Do you gather that species? Do you gather that kind? Or did you before?

LG1: Before – Before I never know what really was it. But they had plenty of this.

INV: Oh, for sale?

LG1: No, for pick!

INV: Oh, ok. You saw this in the ocean.

LG1: I saw this.

INV: But you didn’t – You didn’t gather it.

LG1: No.

INV: Ok.

LG1: But you know who eat this? The Filipinos.

INV: Ok.

LG1: Even this other one.

INV: And so can you still – I don’t know if this one is still abundant or if it changed how much is in the ocean. But you might not know because you haven’t been in the ocean for a while.

LG1: Yeah.

INV: So it’s hard to say. Yeah. Um, and so – And you didn’t gather that one.

LG1: No.

INV: So you didn’t use it to cook, either, then.

LG1: No.

INV: Ok. How about –

LG1: Wow, so many pictures, eh?

INV: I’m trying to – I’m trying to show this one. I don’t know if it might be the same as this one here.

LG1: Yeah, that’s it.

INV: Yeah, that one I’m trying to show you. Is that one –

LG1: That’s the limu pepe.

INV: That’s the limu pepe, ok. Ok.

LG1: This we used to, uh, this plant it – People used to like this. But *hardly* get this now.

 INV: Oh, not – Ok.

LG1: They used to make this with tomato and onion. But hardly – Hardly have this.

INV: So, what’s the reason for the decrease in availability?

LG1: I guess they pull them off the rock or whatever. The rock waters. You know, when they pull them off, you kill the plant. ‘Cause you need – You need the, same, like the limu coho, you need the roots. Without the roots, it ain’t gonna grow, the coral. You kill the whole thing. That’s what happen. They’re pulling out the whole thing. You kill the whole coral off the rock. It dies, there it goes.

INV: I see. That’s sad.

LG1: And who’s doing it?

INV: I don’t know.

LG1: Hawaiians.

INV: The Hawaiians?

LG1: The dummies. They stupid. The Hawaiians – They dumb!

INV: Maybe someone’s not teaching them, I guess.

LG1: Yeah.

LOU: I think they just doing it for, money-wise.

LG1: Yeah!

INV: Oh, I see.

LG1: All they taking is money.

LOU: They don’t care if it doesn’t grow back. They just grabbing it to make money off of it.

LG1: Yeah. I hate it. Tell the haoles to go back to the mainland! They don’t think over here. They need them. They need it for make money. It – Everyone else go back. How you going to survive? How they going to get jobs? You see how loopy they are? *Laughs*. Hello, duh! *Laughs.* Wake up! *Chuckles.*

INV: So which part do you need to gather of this, then?

LG1: You need the green part. You see that, this part?

INV: Yes.

LG1: You cannot cut the root.

INV: Ok.

LG1: The root is the one that give you more babies.

INV: Ok.

LG1: So if you cut the root off, this whole plant is gone. Like they say, aloha.

INV: Ok, so just – Again, you would cut the top part.

LG1: Again, you cut only the top.

INV: Ok.

LG1: You’d only clip the top off.

INV: Ok. And then, um –

LG1: Just like the umbilical cord.

INV: Yeah, you gotta leave the base of the umbilical cord.

LG1: Yeah.

INV: And so then, how would you prepare that one to be eaten? How would you –

LG1: Same thing. Cut tomato, the onion, whatever like, put.

INV: Ok.

LG1: Same thing.

INV: Do you need to soak it or clean it?

LG1: Yeah, you just rinse them off clean. Mhm.

INV: Ok. Ok.

LG1: I tell you these things – The Hawaiians are so dumb. You don’t need go in store, you don’t need buy vitamins. It’s all right here. You don’t need take pills. Go to the ocean. Here’s your iron. Here’s your vitamin A, B, C, D, E, F – Whatever!

INV: What do you think would be the best way to get that message across to the Hawaiians who need to know that message?

LG1: Oh, they think they know everything. “We own the ‘aina! They screwing up the ‘aina!”

INV: Sounds frustrating.

LG1: Yeah, it irritating.

INV: Yeah, irritating for sure, yeah.

LG1: Yeah, “Oh! Go back East! Go back out! We own the ‘aina! They destroying the ‘aina!” Sometimes they need cracks.

INV: They need – Oh.

LG1: Cracks.

*INV laughs*

LG1: Yeah. They, “We own this, we own that!” Take care of it, then! It’s like Ruthie. Ruthie wrote a nice, uh, uh, story about the land and how the Hawaiians used to be before and all of that she was saying, uh, how they should go back and learn the land, how to plant by the sea, and all that no more going to the store, go buy this, go buy that. Hello, you guys used to plant. No more going to the store, this and that. This all lolo. *Unintelligible*

INV: I don’t know how good my pictures are. Let me see . . . I don’t know if that one’s very good.

LG1: That’s, uh . . . What is this?

INV: Maybe it’s not a very good picture, cause I don’t –

LG1: Is this the . . .

INV: Because I –

LG1: No, it’s this one. Huh.

INV: Because I also have this one, like this.

LG1: Oh, these are Waikiki!

INV: Yeah. That one is supposed to be – Let’s see. Oh yeah, this one here.

LG1: Yeah, that’s the – The Filipinos eat this.

INV: Yeah.

LG1: You know, I don’t know the name of this. But we used to have plenty of this in Makaha Kas Corner Store.

INV: In the – Oh.

LG1: Across the beach *loaded* on the rocks. A lot! And then I finally found out, it’s use – I was old already.

INV: Mhm.

LG1: “You need to see, the Filipinos was eating this”, I was like that, to my mom. “The Filipinos eat that, mom!”

*INV chuckles*

LG1: And that’s rubbish. Cause they don’t sell em in the store. I never saw it in the store. Did you see it in the store?

INV: No. I never saw that one.

LG1: Yeah.

 INV: I’ve seen it in the ocean all over.

LG1: Yeah. They grow wild on the rocks.

INV: Yeah. I’ve seen it all over, so . . . The Filipinos eat it, you’re saying.

LG1: Yeah. I see them eat them – They pick them. I see them pick them.

INV: Yeah.

LG1: And I tell them, “Ta ta! You eat that? You eat – “ They say they boil them. He say that they boil them and they mix them with vegetables.

INV: Boiling them? Ok.

LG1: That’s what he told me.

INV: Hm.

LG1: They become soft.

INV: Yeah.

LG1: Because – The same like the ogo. You boil the ogo, yeah? You put the hot water, the ogo becomes soft. So I’m pretty sure that this becomes soft. *Chuckles*

INV: The, what comes off?

LG1: No, this becomes soft.

INV: Oh, yeah, yeah. Because right now, this is pretty crunchy.

LG1: Yeah, it’s crunchy.

INV: I – Yeah, it’s pretty crunchy. They put that in the poke sometimes, though.

LG1: Uh huh.

INV: They do now. I’ve noticed, because this one’s real fat, you can see how it’s real fat.

LG1: Yeah.

INV: And then the other ones, like this, are real skinny –

LG1: Yeah.

INV: So sometimes, if I see something really fat in the ogo – I think I may have seen it at Temura’s. Maybe not. I’m not sure which one it was. And it was really fat like that. So that’s how I thought it – That’s why I thought it was that – that species.

LG1: *Unintelligible*

INV: I’ve got another picture, too. Here. Like that.

LG1: Yeah.

INV: Right?

LG1: Yeah.

INV: That’s the one you saw at Makaha?

LG1: Yeah.

INV: Yeah. Yeah. So that one, um, I’ve seen it in poke but I never saw it for sale.

LG1: Those guys getting – Oh, come on.

INV: You want another one? *Chuckles*. If you don’t know, just say you don’t know, it’s ok. I don’t – The picture’s probably not very good sometimes, so . . . That one’s supposed to be more green. It kind of looks white in the picture. It’s supposed to look green.

 LG1: It look like the, uh, it look like the limu ele’ele, can pass for the limu ele’ele.

INV: Yeah. Let’s pretend that’s what it is. *Chuckles.* It should be that, yeah.

LG1: But the limu ele’ele is green and shine.

INV: Yeah. So it kinda looks like that.

LG1: And shine and slimy.

INV: So the ele’ele you – That’s one that you gathered before?

LG1: That’s in Moloka’i.

INV: Oh, that’s the one you said came from Moloka’i.

LG1: It’s like, snots. *Chuckles.* It’s real slimy and – Not everybody can eat it. It’s real, like, like boogers.

*INV laughs.*

LG1: It’s good!

INV: Is it?

LG1: Yeah.

INV: How does it – Does it go with raw fish, also, or another way?

LG1: No, you just mix them up with vegetables.

INV: Oh.

LG1: You, you, you gotta – Not everyone can stomach it.

INV: Because of the texture.

LG1: Yeah.

INV: Because it’s so slimy. Do you like it?

LG1: Yeah. Expensive.

INV: When’s the last time you tried to have that?

LG1: Oh, years ago. My cousin lived in Moloka’i and it’s hard to get.

INV: Ok.

LG1: Very hard to get.

INV: Ok.

LG1: Wow, it’s a good picture.

INV: Thank you!

LG1: I saw this. Isn’t this the rubbish weed?

INV: Maybe.

LG1: Because this thing get stuck every time in the – inside the rubbish.

INV: Oh. It gets stuck to the other valuable ones. Yeah.

LG1: Yeah.

INV: Ok. Uh –

LG1: Rubbish weed. Rubbish weed, you know. I swear that’s rubbish weed.

INV: Yeah, sometimes the picture’s not too good.

LG1: That’s not any more ele’ele?

INV: Which one?

LG1: This one.

INV: I think it’s supposed to be, but I think the problem is the picture makes it look like it’s not very green. It looks like it’s white.

LG1: The limu ele’ele is a dark, dark green.

INV: It’s *really* dark green? Maybe that’s the wrong picture, then. Maybe I’ll try to see if –

LG1: Dark, dark green.

INV: – I can get – I’ll try to get a picture of the ele’ele.

LG1: It’s like a forest, forest green.

INV: Ok, because I don’t think I have a good one for ele’ele right now.

LG1: I don’t think this is limu. I never saw this before. *Chuckles.* I don’t know what is this.

INV: Yeah.

LG1: Never saw this before.

INV: Ok. Maybe – What about that one? I think, um . . .

LG1: It’s like grass on a road or something.

INV: Oh. Do I have another – I’m gonna see if I have another picture of that one. I don’t think so, though. Oh no, that’s the same picture. Yeah, ok. So that one, um, yeah, I don’t think I have another picture of that one, then.

LG1: No.

INV: I’ll try to see –

LG1: I don’t know what is that.

INV: How about – Is that one? *Mumbles.*

LG1: I don’t know what is this.

INV: And then this one, maybe, is – Oh! Or maybe this one.

LG1: It’s rubbish weed.

INV: Oh, ok.

LG1: It’s the one all stuck – This one rubbish weed. In the ocean. It’s an astom –

INV: Yeah. I think I’ve seen that one, like, on the rocks a lot.

LG1: Yeah.

INV: That’s what – Is that this one, right?

LG1: Yeah, that green one, the rubbish.

INV: Same one. That’s like the rubbish one.

LG1: Yeah.

INV: Ok. What about that one?

LG1: I think this – I think this rubbish too, eh?

INV: Yeah. Probably so. Ok, it looks like I’ve got two more. Maybe this one? Oh, I think I was trying to see if it was the same one as –

LG1: I think that’s that.

INV: As, as, uh –

LG1: It’s the bush to this. These things grow long, I think.

INV: Oh, yeah.

LG1: I think that’s that.

INV: Ok.

LG1: Because they grow long.

INV: Or like, here’s another one.

LG1: I think this all rubbish, you know, the one –

INV: Yeah, Yeah.

LG1: I was telling you, the Filipino eat them.

INV: Yeah. Same thing. Ok.

LG1: Yeah, that’s what the Filipino man ate.

INV: Oh, have you seen this one? You see it?

LG1: No, I never saw this. No.

INV: I thought I saw it the other day at Makapu’u. I thought I saw that one, maybe. I wasn’t sure, yeah. I think I – I didn’t bring it, though. I should have tried to bring some. I got kind of – gotten bad by then, yeah.

LG1: So nice, though. I’m trying to think where I saw this. I think I have saw this before, like a rubbish. Rubbish one. Right in Makaha. Past Cornet. We used to go diving all the time, snorkeling. I remember this, this is rubbish.

INV: Oh, that one there.

LG1: It’s like ki’i, this is a rubbish, a rubbish one.

INV: Yeah.

LG1: This on the coral.

INV: Oh, you said at Cornet, you gathered the ogo. Which one is the ogo?

LG1: That one.

INV: This here. Ok. And then, what about at Ewa Beach? Which ones dis you say you saw at Ewa Beach when you were a kid? Do you remember what – which kinds?

LG1: Limu pepe.

INV: The um – Oh yeah. The pepe one.

LG1: The pepe.

INV: Yeah.

LG1: Yeah.

INV: That would be –

LG1: The fat green –

INV: The fat green one, yeah. Ok.

LG1: The wai’wai’ole. Wai’wai’ole. I get mixed up with the two names. Wai’wai’ole was the green one or the limu pepe.

INV: Maybe it has – Maybe they have two names.

LG1: Yeah.

INV: Because I – I’ve –

LG1: This one.

INV: I’ve hear some people call it wai’wai’ole.

LG1: Yeah, yeah.

INV: Some people say it, but maybe pepe’s the same.

LG1: Yeah.

INV: Two names, sometimes, for the same thing. Could be.

LG1: Limu pepe or wai’wai’ole – This fat one.

*Mumbling*

LG1: He doesn’t know the names.

INV: Great.

LG1: *Mumbling* – Took my bathroom?

INV: When you came back out, you did take one pill.

*End Part II*