Interview 4

INTERVIEWER: Yeah. This one’s pretty loose. Alright, XXX, so I guess – You can just maybe tell me, like, how you learned about limu. Like, when you first learned about it.

LIIMU GATHERER 4: Oh. Well, basically, um, my, my grand-uncle, uh, who lives in Nanakuli, which was my other cousin’s grandfather that you interviewed earlier, Pililua.

INV: Okay. Okay.

LG4: Um, I started coming around that side of the family, basically, when I was about eleven. And being on – wi – that side of the family, they were more educated into the ocean and different fishing, gathering, hunting practices. So –

INV: Mhm.

LG4: He and his eldest son, which is Pililua’s father, taught me and Pililua at the same time on how to gather different types of limu and very – define what you could use it for. Uh, so it was basically from my young childhood, learning a little bit here and there, and then growing up, over time, learning on your own. What you could use, and what you could do with it.

INV: Okay. So, at eleven, you started to learn about that from them, and –

LG4: Yeah.

INV: Was it, mostly, the limu related to, um, how you could use it in fishing, or –

LG4: Yeah.

INV: Okay.

LG4: What we could use it for, as far as what you could catch with it, different types of fish eat different types of limu. Um, how you can use it, also, how you can eat it with other fish. Um, using it as an ingredient to eat it, um, which was more beneficial, which one would actually you eat and not get anything out of – and give you only nutrients. Um, which fish you could actually eat the digested traps to gain whatever, um, whatever nutrients out of the limu. ‘Cause your body can’t – What I was taught was, certain types of limu you cannot break down. The nutrients – The fish can, ‘cause they have different enzymes. So, what I’ve learned is cer – Not that I’ve ever done it! But –

INV: Uh huh.

LG4: You can eat the entrails of certain fish and that their predigestion is where you gain the nutrients from.

INV: Interesting. Okay. So that’s part of the knowledge that you learned, then –

LG4: Yeah.

INV: – when you were learning about the limu.

LG4: Exactly.

INV: But you haven’t necessarily –

LG4: Practiced, yeah.

INV: – practiced that, but you know of it.

LG4: Exactly.

INV: Okay. And so, when you pick up limu, are you doing that – nowadays, let’s say – would you do that mostly just for fishing, and if you’re already fishing, or. . ?

LG4: Um –

INV: Do you do that still, or –

LG4: Mostly for fishing, but I also, I gather limu kohu to eat.

INV: Mmm.

LG4: Um, to add into pokes for parties and stuff like that. Um, but mostly it’s for fishing purposes.

INV: Okay. So when was the last time that you gathered limu?

LG4: Um, last time I gathered was probably, um, shoot, maybe about three years ago.

INV: Okay. And, uh, where did you go?

LG4: That was, actually, in Punalu’u.

INV: Uh huh. Oh, Punalu’u, okay.

LG4: Yeah. That’s where I, I gathered for eating purposes.

INV: Ah I see. That’s the last time – So, you’re saying that’s the last time you gathered for eating, but –

LG4: Yeah.

INV: That was the kohu.

LG4: Yeah. The limu kohu.

INV: The limu kohu.

LG4: As far as gathering for fishing –

INV: Mhm.

LG4: Um, probably a couple weeks ago.

INV: Okay. So, what are the names of the limu that you gather for fishing?

LG4: Um, the ones that we primarily use are limu kohu – I mean, not limu kohu, limu kala.

INV: Oh, kala. Yeah.

LG4: There’s limu kala and we try and use, uh, I’m forgetting the Hawaiian name of it. It is – I want to –

INV: I don’t – Oh.

LG4: It’s a short, spongy limu. I’m forgetting the name of it. The short, spongy, green one.

INV: The green – Like. . . Let’s see how this – Hopefully it doesn’t smell too bad. This has been sitting out.

LG4: Oh, no. Believe me, I’m used to it.

INV: Like these ones?

LG4: No, that’s –

INV: Not –

LG4: Yeah, not that one. That’s waewae’iole, yeah?

INV: Yeah. I don’t think I might have – I might not have the one you’re talking about.

LG4: Yeah. It’s a different one, yeah.

INV: Yeah. I don’t think I have it. Um –

LG4: Primarily, it’s that, and, um, this. Yeah, I’m forgetting the name of it. But, that’s primarily the two that we use, the limu kala, and that other short spongy one. Pete would know what the name is, Pi’ilua.

INV: It doesn’t – It’s not the one that has, like – It’s really tough?

LG4: Yeah. It’s real tough and hardy, and it –

INV: And has, like, almost little –

LG4: Yeah, it’s like little whisps.

INV: Circles on the top –

LG4: Yeah.

INV: of it all around.

LG4: Yeah, yeah, exactly. Like little, um –

INV: It’s on the reef, like, next to, like, the kala.

LG4: Yeah, it looks like sup – suction cups that grows right next to it.

INV: Yeah!

LG4: I don’t know the name of that one.

INV: I think, I think your cousin called it the, um, kahili, or –

LG4: Kahili.

INV: Is that it?

LG4: *That’s* it.

INV: Okay, okay. Yeah, yeah. That’s what he was tell – He told me I was missing that one, ‘cause I didn’t have it.

LG4: Yeah. That’s the one that we use all the time.

INV: ‘Cause I don’t have it, ‘cause I’m looking at the edibles more, but that one –

LG4: Is for fishing purposes.

INV: I didn’t realize was used for fishing. So yeah. Kahili. Okay, so those are the main two. For fishing.

LG4: Yeah. The main two that we use.

INV: Okay.

LG4: Specific types of fish will eat certain ones.

INV: Okay. And, so, when you gather limu, who do you gather with?

LG4: Usually, it’s Pete. My cousin.

INV: Okay.

LG4: The two of us go together. Or it’s with our, our younger nephews.

INV: Okay.

LG4: Nephews and nieces.

INV: How often did your mother gather limu?

LG4: Never. That’s why I was sent over to that side of the family, ‘cause I had to draw to learn that stuff. My immediate family had no knowledge of it. So that’s why – They point me in that direction and I got to learn a little bit more.

INV: Okay. And then, the same for your grandmother, then?

LG4: Yeah. Grandma, she did it all the time when she was growing up. But she never ate. So – Being that she never liked the taste of it, she never passed it on to her kids.

INV: Okay.

LG4: So she had my mom and my uncle, and my uncle had the same thing – didn’t enjoy eating it. Neither did my mom. So there was no drive to learn about it. Years later, when I came about, it was, “I wanna learn,” so she sent me back here.

INV: I see. Um, what do you think of the taste of the limu?

LG4: It’s good! Certain ones are really good. There’s different things you can do with it. And – but – I think for the most part, for most part, for most people, it’s, it’s, um, something you get accustomed to. Kinda like poi. If you don’t get – It takes a little while. You can doctor it up a little bit. Um, I like it. I, I enjoy it.

INV: Yeah. There’s a lot of different ways to use it, like –

LG4: Mhm.

INV: Um, how do you like to eat limu? Like, with what do you like to eat it?

LG4: Um, I like to eat it with raw fish, poke, or, what’s actually my favorite thing is, like, with ogo or waewae’iole.

INV: Mhm.

LG4: The ogo, since it’s a heavier, more robust one, pickle it a lot. I got the pickle lani, *unintelligible*. You can eat it that way. You can make it sweet or salty. And the waewae’iole, we usually don’t add any salt to it, but you add a little bit of sesame oil. And it’s really good like that.

INV: Okay. I have to try that. Sesame oil, hmm.

LG4: If you add salt to it, regular, even regular sea salt, you add it to it, the concentration, I guess, of the water or whatever it is, will actually make it wring down. Melt away really quickly. That’s why we – I’ve always eaten it, with just sesame seed oil.

INV: Yeah, it seems to be pretty salty on its own.

LG4: Yeah.

INV: Um –

LG4: Now, this one, I never learned the name of.

INV: Have you ever – You’ve never eaten this one, then.

LG4: Um, no.

INV: This one here. ‘Cause I actually have two – I’m trying to get the other hairy one out of here.

LG4: Oh, okay.

INV: Yeah. It’s only a tiny bit, but do you know that one?

LG4: Yeah, this one, I don’t know the name. But we use this one to catch mullet.

INV: Oh, really? Okay.

LG4: The interesting thing, to catch mullet, is, you cannot touch it.

INV: The – Because of your fingers.

LG4: They smell it. So you have to –

INV: Oh, it won’t work, then.

LG4: Yeah. So you wisp it on the wire.

INV: Mhm.

LG4: And you dump it in your bucket. And then you gotta take your hook and wisp it around.

INV: Get it on on its own.

LG4: I’ve never eaten it, I just knew it as, “That’s what the mullet eat.” So, that’s what I use.

INV: Okay. Interesting. That green stringy one. Okay. So, that one you don’t – So, that one you also use, right?

LG4: Yeah, I don’t know the name, but we use it for fishing.

INV: Okay. So, uh, what – So, you know, let’s see – I don’t know if this one is the kala. It looks –

LG4: Yeah. That’s the limu kala.

INV: That’s the kala, right. ‘Cause it seems like there’s some variation in the, in this – When I’m trying to pick them up, I’m like, “Oh –“

LG4: Yeah, it’s just the age of the –

INV: There’s kind of a lot of variation.

LG4: Yeah, the age of the, the, the root.

INV: Okay.

LG4: Uh, you’ll see, the real dark, hard ones?

INV: Yeah.

LG4: Those are old, their roots. The fish won’t really eat that, ‘cause it’s more hard. But they’ll go for the longer, softer ones like that.

INV: Okay. I see, yeah. Like the little, lighter –

LG4: It’s more pliable, ah?

INV: Alright, yeah. Um, do you ever purchase limu at the store?

LG4: Yeah. I actually buy a lot of limu through Waianae High School.

INV: Okay.

LG4: I, I –

INV: Yeah.

LG4: My wife and I, we do a small food product company.

INV: Okay.

LG4: So, one of the things that I, I produce is pickled ogo.

INV: Oh, okay.

LG4: Also, for pokes, for parties and stuff. Kind of like a small catering company that we have.

INV: Oh, nice.

LG4: So, I usually buy twenty pounds every two weeks from Waianae High School.

INV: Okay. I see, you have like a special – ‘Cause I know they sell it at the farmer’s market, but you just, kind of –

LG4: Yeah.

INV: – In addition you buy. . .

LG4: Yeah, I – In addition, I contact the school to buy extra.

INV: Yeah, I’ve seen that at – where is that, the poke stop they had – No, they had pickled ogo, but it was different, actually, ‘cause I think they had this one.

LG4: Oh, yeah.

INV: They were selling this one, but –

LG4: The robust like that –

INV: At Waianae, they don’t.

LG4: Yeah.

INV: Well, well actually, they do have some of this, but the main one is not that one.

LG4: Yeah.

INV: They have, so. . .So you sell, then you sell the pickled ogo to, like, just people who need it for parties and things, or –

LG4: Yeah! Or, or at the, uh, Waianae Farmer’s Market, so we sell there also.

INV: Oh, yeah.

LG4: And then also through, uh, Tiburo’s Market in Waianae.

INV: Uh huh.

LG4: So, We’re just trying to expand.

INV: It’s right there.

LG4: It’s, uh, it’s something that not everybody will eat. It’s kind of a specialized thing, so. . . Usually, people, if they want it, they call and they’ll order it and I’ll deliver it. Yeah, they don’t have the robusto. It’s more, the long, stringy ogo.

INV: Stringy like that. It’s not – I don’t know. It’s probably not this one. This one I got at Tom Mashiro’s. It’s turning color.

LG4: Ah, yeah.

INV: But, yeah. Um, this is – May be hard to see it. Is this one that you see in the ocean? *Mumbles*. I bought this, so I don’t know where it actually grows.

LG4: Okay.

INV: Is that one you would use for fishing?

LG4: This, I’ve never really seen. It looks *really* like limu kala.

INV: It does, doesn’t it.

LG4: Yeah.

INV: It looks really similar, but then. . .

LG4: Yeah, it’s not. Did Pete know what this was?

INV: Um, I think he did.

LG4: I want to say, it almost looks like ele’ele, but –

INV: Yeah.

LG4: I don’t think it is.

INV: So, there’s that one. I guess, we’ll see what I have. This one, some people tell me, is rubbish, you don’t eat that. So, it’s interesting because, like, um, in this book, so, this is like, Isabel Abbott’s book, she has listed different ones that are, like, edible, you know.

LG4: Yeah.

INV: Um –

LG4: Then again, though, a lot of –

INV: *Unintelligible* – maybe Hawaiians more than now. I don’t know. But –

LG4: Exactly.

INV: Yeah. But then a lot of people tell me, “No, that’s, like, rubbish. Don’t eat that.”

LG4: No. Well – Uh, I’ve known people who eat it. I never did it, but, then again, a lot of the stuff that people learn is all lost. There’s nobody who does it a lot anymore. What was considered edible way back then –

INV: How do you feel about, uh, the younger generations, like, maybe for your kids, like, is it important to you that they know about limu, or. . ?

LG4: Yeah. Especially, yeah, my son. I mean, I, I’ve been a fisherman all my life, since I was sixteen, basically. And for me to pass on whatever I know with that to any of the kids in the family is definitely important. Gotta show them, the younger generation, what’s going on, eh? How things change in such a quick time period from when I was sixteen to what it is now. It’s a huge difference in the shoreline, uh, fishermen.

INV: So when – when did, like, the major changes – was it kind of a gradual change, over sixteen to, how old are you now?

LG4: Um, thirty-six.

INV: Thirty-six, so that last sixteen years, is it – or, twenty years, is that, um, been a gradual change or was there a certain time you noticed it’s changing more rapidly, or –

LG4: Um –

INV: How would you say?

LG4: I would, I would say that it, it was both a gradual change and at one time it just, *click*, it just escalated. And, I think –

INV: Mhm.

LG4: Um, I noticed a *really* big change on the west side of the island. When the homeless problem became, became an issue. More and more people living on the beach. Their only avenue, really, to find food on a regular basis is the ocean *unintelligible*. So, uh, doing one practice of fishing will, will affect six or seven in the whole. Take out one species of fish that eats one particular limu, say, like, if it – Guys are laying net take all the kala. If this type of limu overpopulates the area, it will choke everything else off in a very quick-about time, so you need something to regulate that. I noticed that, when I was a kid, limu species and stuff were very plentiful, and you could go out and find waewae’iole on the West side. The only place I could find it was the cove. There was one spot that I know of that – I go, find it. Before, it was everywhere. I really think that in the last ten years was when it just shot up. More people coming from – I’m not pointing finger at anything, ‘cause there are a lot of local people born and raised that abuse their resources, but, been a lot of, a lot of foreign people. Asian countries and also Micronesia and stuff. That’s when a lot of stuff dissipated.

INV: Okay.

LG4: They’re – They knew how to gather. I mean, as far as I can guess, people from Palau, Micronesians and stuff, they knew how to gather a lot of stuff, and what was edible. A lot of people over here didn’t realize that. They didn’t – They forgot what was to eat and whatnot, so people came into this business everywhere. Being a commercial fisherman, it’s – You take – It’s a small community, and you can see your markets, um, what’s coming in, who’s buying what, what’s showing up in the market, just by going there on a day to day just drop off the weekends. And ten years ago, you never seen people – You, you saw people bring in fresh caught ogo, that they picked down in Kaneohe Bay or something, but, you know who that, that person was. That permit is only allotted to five or six people by the state. So, you know who brings that in. Now, you see another guy come in and bring in five papas. You see another guy bring in ten papas. Who are these people? Where are they getting this stuff from? And it’s like, okay, the market’s not exactly being upfront about everything, and honest, ‘cause they’re looking for the cheaper route. They are picking it up from somebody else. Meantime, those five guys that make a living on it, they’re getting the short end of the stick. So, being fishing, you can see, uh, uh, as far as commercial fishing, you see the trend really quickly going – an influx of different fishermen can get in, you know what I mean? Uh. . .

INV: I think so. Yeah. I mean, I didn’t realize it used to be so regulated. I didn’t realize it used to be, like, enforced, or it used to be. . . Yeah, ‘cause now it seems like you wanna get out –

LG4: Some wide open thing.

INV: – get whatever you want. So. . .

LG4: Yeah. It used to be very, very, very regulated. And I know one guy still that still has his permit. But he doesn’t do it. He renews it every year, but he doesn’t do it anymore, because I – Everybody gonna kill him, they all think he continue to do it for everybody else.

INV: There’s too many people gathering, basically.

LG4: Too many people and not enough, not enough regulation. Nobody patrols it. I mean, on a average, given day, they got three thousand people that are utilizing the ocean that way, in fishing practices. Only four guys are patrolling the shoreline. To write all those citations . . . They don’t catch even one percent of what is going on. You know what I mean?

INV: Right. There’s no way –

LG4: If there was just – Yeah. If there was more people – I always view it as, if there was more people regulating, enforcing the law, we wouldn’t have this problem. It’d be a lot, a lot more beniful, for, uh, everything. Since we need the enforcement.

INV: Yeah, it’s dissonance, like, people pay more attention to the land in terms of enforcement and the ocean was, kind of, like, left open, like . . .

LG4: Yeah, exactly.

INV: But you’re pointing to, like, homeless populations using that are – using the ocean and immigrant populations coming in, and just more people, probably, in general, and that’s just –

LG4: Yeah, just more people.

INV: There’s only so much the ocean can really handle and stuff.

LG4: Exactly. Exactly.

INV: Overwhelming the resource that’s there.

LG4: Exactly. ‘Cause you look at the, what I look at with the, the East side and the West side of the island, Pululu and Halula and Kohuku. You can still find big areas where there’s different types of limu grown. There is a homeless population not even a tenth of what it is on the West side. On the West side, you have a huge amount of people homeless. Getting on, probably, twenty thousand people along that coastline. And, there’s only sixteen miles of – stretch. Whereas, if you go to the East side, you probably got a tenth of that, and that whole stretchline with *that* much more ground for people to breathe, shallower water, more species can pop up, like footholds, whereas Waianae, you have that shoreline, and that’s it. See anything. Water’s a little too deep for different species. And people aren’t really gonna pick anything if they gotta swim twenty feet down to grab something. I mean, it’s more accessible right there.

INV: Right there, on the reef, near the shore, yeah.

LG4: That’s why I think with Punalu’u because that barrier reef where most of the stuff grows is six hundred yards out. Not a lot of people go there. It’s just a total different fishery on two sides of the island.

INV: Okay. So, yeah. The con – the accessor convenience to the resource also affects how much it’s going to be used.

LG4: Exactly.

INV: How much will remain.

LG4: Exactly.

INV: Yeah. Yeah. So, okay. I don’t want to keep you too long, ‘cause you said half hour –

LG4: No, no, no, no, no, no! Yeah, I’m not needed yet.

INV: So, just let me know, yeah, if you need to go.

LG4: No, no problem.

INV: Um. So, so you’ve noticed, then, that over the last twenty years, there’s a decline in, you know, because of all this utilization, there’s a decline in most types of limu, but the kohu, not, is basically what you were saying.

LG4: Yeah. Kohu is a little bit more readily available, um, I guess it’s just because – and also with limu kala.

INV: Mhm.

LG4: Uh, they’re more of a hardy species and they’re different flavored. I think a lot – Kohu is, I don’t know if you’ve ever eaten it, but it’s very heavy iodine taste. This is even more so, that iodine taste. So, a lot of people probably don’t even care for it too much, whereas with ogo, it’s real light flavored. *Mumbles*.

INV: Yeah, I guess it’s almost more about the crunch, like –

LG4: Yeah, exactly.

INV: Than even the flavor.

LG4: Than even the flavor.

INV: But kohu is very strong. I did try it one time, which is out of the ocean, tried it, and I then was told that’s not how you’re supposed to actually –

LG4: Yeah. Eat it.

INV: Yeah, eat it.

LG4: You’re supposed to clean it, and –

INV: Yeah, yeah. But it was –

LG4: But it is very, very strong.

INV: Yeah, yeah. I’ve – I’ve, no, I – It smells to me like, to me it smells like chlorine?

LG4: Yeah.

INV: I don’t know. But –

LG4: Yeah. It has a very pungent smell to it.

INV: Yeah.

LG4: It’s this – This is cured and cleaned through fresh water. We used to cure it and clean it, it was all salt. We never let fresh water touch. You clean it there in the ocean, you get your fifty five gallon drum, you fill it with salt water, and you sit there on the shore and you use the salt water.

INV: To clean it out?

LG4: To clean it out. Shake the sand and the crabs that are living in it. Our, our family was never let fresh water touch it.

INV: Ev – Okay, the whole process. Until you eat it, it’s gonna be salt water?

LG4: It’s all salt water.

INV: That would be – Why would you want to avoid the fresh water?

LG4: Because it’ll change the, the flavor of it. And it’ll make it softer. It won’t have a crunch. Um, we, we do that a lot with octopus and opi’i also, where you don’t let any fresh water touch it. You gotta put it in the freezer, especially with limu if you’re going to put it in the freezer, never let fresh water touch it, ‘cause once you defrost it, it’ll just flatten out, or an octopus will turn that gray color, and just look gray when you defrost it. If you put it in the freezer with salt water and not let any fresh water touch it, when you take the octopus back out, the color will still bloom, it’ll still be moving, changing, so it’s much fresher. Get used to it.

INV: Okay, okay. Is there any way to predict the taste of the limu when you’re looking at it in the ocean, before you would gather it?

LG4: Um, no, not really. And as far as that goes, from eating different limu from different sides of the island, I, I don’t know if flavor would change very much from that, but I know the fish do. The fish in certain areas will taste differently because of the limu that they eat. Um, like take, for instance, kala, okay, the unicorn fish. In Waianae, certain areas there, really, really sweet meat. They don’t have a really heavy flavor. Those ones, we notice, eat more of the spongy, the. . .

INV: The kahili.

LG4: Yeah, the kahili, um, limu. Whereas, we go into Waikiki, and they eat a lot of this type of limu that are growing on the tops of all the reef edge on the shoreline. They’re a real heavy flavor, like a pig. The smaller ones there are better eating, once they get big, they get really heavy flavor. And Waimanawa, we’ve always learned, if you find a kala that’s bigger than two pounds, no one can kill it. Just swim away ‘cause it’ll just curl up. And the meat, when you cook it, it’ll actually roll up on its bones.

INV: Hm.

LG4: It’s tough.

INV: When they get that old.

LG4: Yeah, it’s so tough.

INV: So it’s not even going to be very palatable, like, it won’t even taste good.

LG4: Yeah.

INV: So there’s not really a point, you’re saying.

LG4: Exactly. The weird thing is, you can catch a three pound one in Waimanawa, and that’ll happen. You catch a five pound one in Waianae, that won’t happen.

INV: Huh.

LG4: So, I don’t know if it’s, exactly, what they eating, or how strong they gotta swim in the currents, or whatever it is, but I always thought it’s what they eat.

INV: Yeah.

LG4: Different areas have different runoffs, different stuff in the water. Maybe it makes the fish taste a little different, it changes – changes the body. It happens in humans, it can happen in fish. That’s what I always think that. . .

INV: Yeah. Have you noticed that runoff affects the limu?

LG4: Yeah, yeah. Majorly.

INV: How does it affect the limu?

LG4: Um, in a lot of areas, they don’t – The limus that used to be there aren’t there anymore because of runoff, and what’s ironic is, other types of limu have taken place up there – That, that new, invasive ogo, the real big one.

INV: It’s not the robusto one you’re talking about here, though?

LG4: No, not the –

INV: Oh.

LG4: Not the robusto. It’s, uh –

INV: Maybe this one? I don’t think I have the pictures of the invasives.

LG4: Nobody really –

INV: I just have the limu.

LG4: They’ve just started to come around to thinking about eating it.

INV: Um, yeah. I don’t know if I have any pictures of the invasive ones.

LG4: Yeah.

INV: No, I just have that kokuima.

LG4: But if you go to Hawai’i Kai Boat Ride, around that whole, ‘aina ‘aina stretch area, there’s just massive clumps of it. And it’s, it’s a lot thicker than normal parvisproa, and the branches are about that big. But –

INV: It’s not the spiny one, though. It’s, like, more smooth.

LG4: Yeah, it’s more smooth.

INV: Okay.

LG4: They don’t have a lot of forks on the very ends.

INV: I think I know the one you mean.

LG4: But it, it’s a massive clusters. They’re not grouped onto anything. It’s like, they break away and just start growing and getting bigger and bigger. But, um, that whole area used to be a massive area for ogo. Now the regular ogo’s gone and that’s kinda taken place. Within the last five years, it’s just gone ballistic. Clean-ups – I’m sure you’ve heard about the cleanups out there and stuff.

INV: Yeah.

LG4: That – It’s all different now. And I really think it’s – so much construction happened out there for so many years.

INV: Yeah, yeah. I think so too.

LG4: That job that – You go to the Big Island, you don’t see that in areas. I mean, you have Kalakahua Bay, you have quite a few houses that sprung up in the last twenty years. You, you don’t see that same destruction. It’s real, real different.

INV: Yeah, it can just take over the whole reef.

LG4: Yeah. It’s something so, so minute, just, one heavy rain and whatever topsoil’s going into the ocean. That’ll kill everything off.

INV: Yeah, ‘cause of leech-in. And so, what is the impact on the fish population if, if something like that were to happen, and you have an invasive algae or, coming in, taking over the reef, like, what would happen to the fish population in that area?

LG4: Oh, if the fish wouldn’t learn how to, to adapt to it, and start feeding on it, they would all run. They would all move to a different area. In Waianae, you have entire kills. I mean, places I used to dive fifteen, twenty years ago, it’s just absolutely phenomenal fish. There was dry spots. You go in, jump in for ten minutes, catch plenty, go back home.

INV: You’re talking about free diving?

LG4: Free diving, spear fishing and stuff.

INV: Yeah.

LG4: Whereas now, those same areas, there’s *nothing*. I mean, it’s *amazing* how different it is, and you don’t see the limu. So, I mean, there’s, it’s just, I know heavy commercial fishing is, is one thing to do with it, but if you don’t see the food source. You know there’s something else wrong. It’s not just people taking the fish. It’s, the food source has disappeared. Know what I mean?

INV: It’s a tough one to solve, given that –

LG4: Yeah.

INV: We cons – people are coming into the island, they’re constructing houses, hotels, whatever –

LG4: Yeah, yeah. Yeah, growth, economic growth, can do something else, and then you also have a conservation effort, but where’s the enforcement for it? Conservation. Nobody follows it up. Everybody *talks* a good game, but where’s the back end to help up, push it out, know what I mean? There’s vic – like police officers can have a good game plan as far as doing a, a, a neighborhood watch, but if you can’t call somebody and nobody’s walking the street, you’re not gonna have a neighborhood watch.

INV: Just talk, it’s not really action.

LG4: Yeah. Exactly.

INV: Yeah. And so, with the change in the ocean, then, how does that – How does that affect you as a fisherman in terms of your business? Like, how does that shift in your focus, in what your business has been?

LG4: It, it, um, you see, for me, all my, my years of fishing was primarily for big game: tunas, marlins, mahi mahi and stuff, and with that, nobody ever thinks about, something being on the shoreline is connected to what’s out there, that, over years of fishing, you notice, that yellowfin tuna I caught twenty-seven miles out has got a goatfish in his stomach. How did that happen? Whatever lives in the shoreline makes its first life out there and finds its way back to the shoreline. So, they eat, those big fish, seventy, eighty percent of their diet is reef fish. Now, the reef fish start losing their food source, then the bigger fish lose their food source. Now, I know the deepwater fish have been commercial fishing throughout the whole world has depleted their stocks, but now, because, I know, that stock declining, I’ve reversed into going into more shoreline fish, something that’s caught within three miles of the island, and those fish species, we never had trouble with (?)sigateria(?), twenty years ago, but the basic brown algae that showed up that was probably brought in from Tahiti, was the one culprit to spread in that (?)sigateria(?). Now, three-quarters of the fish that I catch, I cannot sell because they are toxic.

INV: And how do you know that they have toxins? Because of the species, or –

LG4: Because of how predatory species go – You can’t really tell. You have test kits, but because so many years, people getting sick from certain species, because they accumulate more of the toxin. You – They don’t even buy it from – So, I mean, stuff like different types of jacks, people always hate, always love, I can’t sell.

INV: It is terrifying to think that you could get that sick, though, ‘cause that stuff’s serious, yeah. It’s like, you gotta –

LG4: It’s horrible.

INV: Yeah.

LG4: I’ve had quite a few friends, I mean, there’s some fish – I love eating all types of fish, but some of them I will not eat anymore because I don’t trust them. That little blue strip tells you, “Okay, safe, maybe not, not.”

INV: Well, sure, and if you give it to a kid, too, and like, they’re gonna be more sensitive, or someone who’s older, yeah.

LG4: Yeah, and the thing too is like, uh, I had a friend of mine that got sick in Tahiti, and he, he was there with his whole family, they eat a lot of reef fish back in Hawai’i, they eat the fish for four days, his son, his wife, everything, nobody got sick. His last, fifth day, there was a little bit of fish fat, and he ate that and he got sick. He had a two week reaction and then he was fine. The doctors told him that, “Because you have an immunity, you eat so much of it, you’re just like a big predatory fish, you eat a lot of it, you’re not gonna get sick, but if you overdose on it, you’re gonna feel a little bit of something.” You know what I mean?

INV: So he ate just a little bit beyond what he was capable of processing?

LG4: Exactly, that’s what triggered it. His whole family was fine, they ate the same fish, but he did that *little bit* more and that’s what tipped him over.

INV: So, it’s so hard to predict, then, because each of us is different, and it’s all about how much, and –

LG4: How much you eat, all of that.

INV: Who knows if the fish itself is changing, over time, as it ages, so, yeah.

LG4: Exactly. But as far as, like, limu species disappearing, it – fishery has changed. For my living, anyway. It has not changed dramatically, but I’m starting to see it. Certain fish, I can’t sell anymore. Um, other friends of mine that do surround netting, um, I don’t fish with them, but they’ll target different types of species of, like, kala, surgeonfish, that all eat different types of limu, and they’re having a hard time in pockets. They can go to, like, Honolulu Fish Auction, which was where everybody used to drop every type of fish possible. They don’t take anything shoreline now. So, for these guys, they’re going to a little side market, on the side, selling fish there, and then they gotta look at it, like, none of those fish were tested! What if somebody sick buys a fish from that market? Then what happens to the market? What happens to the fish? What are you doing? Know what I mean?

INV: Right. . .

LG4: It’s, like, there’s a lot more trouble coming. It’s just, nobody’s seen it yet. It’s Hawai’i. We have the second largest fish auction in the world, and it’s u ki – It’s probably, now, number one ‘cause sukiji is down. So. . .

INV: Wait – I’m sorry, where’s the North?

LG4: Sukik – Sukiji Fish Market, in Japan.

INV: Oh.

LG4: They’re number one, and now they’re shut down. So everything comes from Hawai’i.

INV: Oh, so it’s increased through the tsunami.

LG4: Yeah.

INV: I heard more –

LG4: So now, so now –

INV: Sales here now.

LG4: Exactly. It’s massive increase. So demand for fish is high, what’s the quality control come out later on, you know what I mean?

INV: Right. Some types – It’s reactionary sometimes, you wait until someone gets sick or something happens, and then act on it.

LG4: Yeah.

INV: It’s like – There’s not a lot of preventative action, ‘cause it’s more focused on, like –

LG4: The economics.

INV: The market economically making money and that’s, yeah.

LG4: Exactly.

INV: For the limu too, though, it seems like commercial, I don’t know. I guess some limu are brought in, as I was told, to poor commercial production. Some of the basics are brought here because, then, they’ll be able to cultivate these, sell them for agar or other products. It didn’t really work, they’ve escaped, they’re invasive.

LG4: Exactly.

INV: And now people cultivate them at Waianae, they’re cultivating, selling. It seems like a lot of what most people are eating now, if we looked at the diet and what it – The limu, most of it’s probably coming from cultivated.

LG4: Yeah. Most of it is.

INV: Yeah. It’s mostly, probably, ogo, or if we count, like, ‘cause I’m also thinking about the nori that’s just imported –

LG4: Yeah.

INV: That’s also – I mean, it’s a seaweed, too.

LG4: It’s a seaweed, too. Yeah. From kelp, yeah.

INV: Yeah. It doesn’t come from here, but, that’s more a part of the diet than any of these, you know –

LG4: Yeah. Any of these. Exactly.

INV: You know, species I’ve got in this book or the ones that we’re talking about, here.

LG4: Exactly. It – And, yeah. I would say, so does – Same thing. Probably ninety-five percent of our ‘fresh seaweed’ is all cultivated. That’s how it’s grown.

INV: Yeah.

LG4: And I’m – I’m a big one for aquaculture. I – I think that’s what we gotta do in order to replenish whatever we lost, so – Try and get something back, but –

INV: It’s hard, ‘cause some of the species don’t seem to grow very well in aquaculture, you know, they got the ogos, like, that they have at Waianae, like, that species, that’s not a native one. It’s a, it’s introduced.

LG4: Yeah, they were.

INV: From Florida.

LG4: Yeah, they real stringy, real long.

INV: Yeah, the stringy ones – It’s an introduced one, so, it’s like, yeah, the – and cultivating the native is a little harder.

LG4: Yeah.

INV: Do you hear people talk about, like, the, the one, the, like, limu manauea that’s, um, do you hear people talk about that one? It’s like, similar to the ogo, butit’s the one that’s native to here.

LG4: Yeah.

INV: And I don’t know when you say, “ogo”, you mean –

LG4: “Ogo” is like the general term of, of that type of species, the long, wispy arms –

INV: Anything like these –

LG4: Yeah.

INV: – basically. Yeah, because, okay. So, yeah. So the ogo. . . These ones are – This goes first. These ones are pictures for the native ones.

LG4: Uh huh.

INV: And there’s – Which, I think, may be harder to cultivate. So, yeah, like these ones. The ogos.

LG4: Oh, see, now this, this looks similar to the ones I used to pick up all the time.

INV: Mhm.

LG4: Kaneowae.

INV: Mhm. That would make sense.

LG4: I’ve never found it out in the wild. Um, Punalu used to have where it looked white. It was all white, but it looked just like the ogo that we used to pick, but it was white color.

INV: Like it’s dead, basically.

LG4: Yeah.

INV: It’s lost its color.

LG4: I would, I would never pick them up. It would be all clustered up into good seaweed, but I would always just leave it alone, ‘cause you can see the branches that are white in it *mumbling*.

INV: Okay. Um . . . So, can you tell me the names, basically, of the limus that you know that – just gonna, which one’s you’re familiar with?

LG4: Um . . .

INV: ‘Cause you told me already, I know you told me, kohu, kala –

LG4: Kohu, kala –

INV: Kahili . . .

LG4: Um, waewae’iole.

INV: The waewae’iole.

LG4: Kahili. Um, limu ele’ele. And, there was one other one, which is what we call limu paipai.

INV: I’m not sure how you spell that.

LG4: Um, P-A-I-P-A-I.

INV: Limu paipai.

LG4: Yeah. Paipai.

INV: Okay. And tell me about that one.

LG4: That one was, it looks like moss growing over sections of a reef. It’s, it looks just like a moss growing on a rock. It’s about that high up. You can – We used to love it as kids because you can slide on it.

*INV laughs.*

LG4: So you run and slide right into the water but, it was real thick and spongy, and you used to just park it somewhere. Um, that one we would never eat, but we used to scrape it with your feet when you were fishing and that was mainly to catch, um, mamo, coming right down the shoreline. Different types of sergeant-majors.

INV: You said mamo?

LG4: Mamo.

INV: Sorry, I don’t know about it, okay.

LG4: Yeah. M-A-M-O. Uh, and kupipi is the other fish that would – used to eat that. Just like that.

INV: Oh, okay. The limu paipai, and what color was it?

LG4: Um, it’s like a, like, almost, like, a, *almost* like a fluorescent lime-green.

INV: Okay.

LG4: And it would probably grow, *maybe* a quarter inch off the, off the reef. It’s just a part of it.

INV: And you haven’t seen that recently, then?

LG4: Not for a while.

INV: So when you were – first learned about gathering the limu either for fishing or edibles, uh, what was the method you were taught for how to gather?

LG4: Never pull the root. Never pull the root and anything that had balls on it. You leave that one alone. That was the spawning one.

INV: Mhm.

LG4: And the other thing that we were always told was, you never eat it while you’re still picking.

INV: Oh, okay. Why was that?

LG4: It was just a, a respect thing. You gather first, then leave. It was kind of smiting the face of the ocean. Gathering, taking her children, and then you got, eating it right in front of her. So you always go away.

INV: Okay. Um, and then, I guess, I have a map of the islands, so, I’m just trying to put down, like, where you would gather for food and you mentioned Haula, Malu’u, this area –

LG4: Yeah. Kahawa, all this area. Ka’uku was where we used to – That’s the only place I know now that has waewae’iole. Uh, *unintelligible*. Um, I used to live right across the beach in Punalu’u. So we would find all, limu kohu, everything for gathering it right here in – I live in Makaha now, and we used to have a place called, um, Waikomo’s Beach, which is now just, all homeless there. We used to camp there every summer for two or three months, and we used to find limu paipai right on that stretch, and you can still find *tons* of the, the limu kala in the *mumbles*. All up and down the coastline. But nobody picks that.

INV: I’m sorry, you can still find which one?

LG4: The limu kala and the limu kahili.

INV: Kahili and kala? Okay. It’s a – Yeah. You’re saying it’s available all around there?

LG4: Yeah. Limu ele’ele, we used to find at Maile, but I haven’t seen it there for many, many, many, many years.

INV: And what is the ele’ele?

LG4: The ele’ele is, uh, it looks kind of like the, kind of like the robusto or like the ogo, except it’s really, really black. It’s a darker limu, and, instead of, uh, the way that they grow is that, the, ogo will have one branch root, one big stalk, like the kelp, and it’ll kind of branch off, kinda split there, really tight together. Ele’ele has a much different branches. It’s like this. Almost like a banyan tree, and it’s dropping its roots and it grabs on and its roots hold and stuff. But it’s very fragile, very fragile, you know. Real long and wispy. But I haven’t seen that since, probably I was nine, nine or ten years old.But it used to be here in Maile. Right at what we call Maile Point, or daidis. There’s a river outlet that comes out there. A storm drain.

INV: Oh, okay. So you find it near that.

LG4: Yeah. It used to be there, but, again, because of the construction and everything . . .

INV: Okay, so not as much fresh water coming to the ocean, and so –

LG4: Uh, yeah.

INV: It’s not gonna have the nutrients it needs –

LG4: Yeah.

INV: To really thrive there.

LG4: Yeah.

INV: And so – Wait, can you circle the area, kind of over there, where . . .

LG4: Oh, yeah. This was . . . This, here.

INV: Okay.

LG4: And then, all in here, Kaneowae, was all overgrounds. Different types of ogo. Uh, you can – You can still find quite a bit, especially if you go down towards, uh, this area, which is Chinaman’s Hat.

INV: Okay, yeah. I’ve been over there.

LG4: So, yeah. If you walk the flats inside there, you’ll find a lot of the ogo dense, or even right inside Waikane, but it’s real dark water. Mud flats and stuff. I would tell you, go and check it out and walk around, but make sure you put some heavy shoes on, ‘cause there’s a lot of big Samoan crabs up and around that bottom there.

INV: A lot of what?

LG4: Samoan crabs, or mango crabs, or som –

INV: Oh! Crabs around. Okay.

LG4: Big ones.

INV: Yeah, should bring some shoes.

*Both laugh.*

LG4: But, um . . .

INV: Are you saying, these are what’s available now, or when you were younger? Is this current?

LG4: What? Now.

INV: Now? Okay.

LG4: From what I’ve known, I haven’t been out this side for about three years now. So, I don’t know if anything else was different or changed, but the limu kohu is all on the outside reef areas, and during the winter time, right after the winter surf season, you don’t find any. You have to wait ‘till July-August, you know, to go and pick.

INV: Okay.

LG4: Oop. Sorry.

INV: Oh, no. I just realized I covered that up. *Chuckles.*

LG4: But, yeah. Um –

INV: So, it’s seasonal, for the kohu at this area.

LG4: Yeah.

INV: Versus over here, is it also seasonal for kohu?

LG4: Yeah, all the – All of them, all the seaweed you gotta look at is with the, with the surf. You’re gonna find more abundance of it if there’s no surf, and if there is a lot of surf, a lot of big, heavy surf, all your seaweed’s gonna be gone. All gonna rip away. That’s when, that’s when the fishing usually got a little bit harder, sometimes, or it got easier, because the limu would now be floating out there in the ocean, out there in the water. So, for that first couple of days after a big swell, that first swell that’s like, “Okay, let’s go”, because all the food is floating and you just go out there with the line.

INV: Oh, yeah.

LG4: Once that disappeared, you don’t even bother going back there to fish, because there’s no food source, the fish have migrated to someplace else.

INV: Okay, that makes sense. ‘Cause it’s all gonna settle down eventually.

LG4: Exactly.

INV: Okay. IT could be washed on shore . . .

LG4: Exactly. And it’ll, it’ll just die.

INV: Well, then, what about for people gathering, do you pay attention to that, when – decide when will we go? Or –

LG4: Yeah, exactly. So, like, during – Because, you – we’re not so much subsistence anymore, fishing or – A friend that I used to fish with on this side of the island for the limu kohu and stuff. That was, when summer time came, you gathered as much as you could, and you cleaned it, and froze it, so when you had parties throughout the rest of the year, like, what’s – Okay, you can take this bag out, give it to this person. You never sold it, ‘cause it was just – give away to friends and family that had parties coming up.

INV: Oh.

LG4: So, it was, um, we still go and just fill up two hundred-fifty quart coolers, and that would be enough for the year. It was like, this is – Quite a few parties we would do in a year, probably twenty or thirty parties. So, it was like, one time, and just – okay, that’s it. But the theory with him was different, ‘cause – like I said, we, we used to pick without taking the root. His theory was, when the surf comes, it’s gonna rip everything off, it’s taking the roots and everything, so he’s like, “They all come back every year. It always comes back and grows, (?)knows his beds where it was at(?).” So, he’s like, “When you’re there, just take, but take from one area. Take everything that you can from one area, but leave that patch ten feet away. Don’t go to that one. Take this side, take what you need, it gets replenished.” I guess it’s just different theories.

INV: Wait, I’m sorry – Who was this, that you’re saying, had that theory?

LG4: Um, a friend of mine named Charlie Brian.

INV: Okay.

LG4: Um, and I’ll try and contact him for you, maybe you can contact him, ‘cause he’s –

INV: Oh. The one you mentioned to me before?

LG4: Yeah.

INV: Okay.

LG4: Over here.

INV: Okay.

LG4: ‘Cause he’s, he’s very, very, very knowledgable fisherman, that – he’s a shore fisherman. That’s all he’s done for all his life. He’s never, he’s never done the big game fishing, for tunas and marlins and stuff. It’s always been in shore. So, he would probably be a big help for you. I’ll try and contact him.

INV: That’d be great if you could.

LG4: Yeah! He’d be good.

INV: Um, and so how – Oh, I was gonna ask, the ele’ele, what – at what age did you see the ele’ele here?

LG4: Um, about – about nine or ten years old.

INV: Okay. And then, the limu paipai in – you said it was Makaha area?

LG4: Um, I think the last time I probably saw that was maybe, ten years ago, for that area.

INV: Okay. Okay. About that time. Approximately. Yeah. Okay. And have you gathered anywhere else for food?

LG4: Not really. This was kinda where the concentrations of our families were. So, we never really went anywhere else to go than where you’re from.

INV: So, who would make the decision about when to gather? What would it depend on when you would go?

LG4: Um, usually, like, this area, it would depend on Charlie, my friend Charlie, because he knew that area, whereas this side, it was my auntie Nani, or my cousin Pi’ilua’s grandmother. She would be the one to say, “Okay, let’s – You gotta go get this for the party. Go pick this up, or . . .” Um, yeah. It was basically her and my, my granduncle or his grandfather. The elder of the family. It’s just kinda how it worked.

INV: Okay.

*LG4 laughs.*

INV: They have more experience, I guess.

LG4: Exactly.

INV: What sort of parties would involve – would you need limu for?

LG4: Oh! Weddings, first birthdays, and, that’s basically the type of parties we use limu, was weddings, first birthdays. Funerals was just, eh. It’s something different. More of a celebration type thing.

INV: Do you have a favorite edible limu?

LG4: Um, waewae’iole.

INV: The waewae’iole?

LG4: That’s my favorite one.

INV: Why do you prefer that one?

LG4: Just the flavor of it. Um, it – and the texture is, it’s not crunch, and it’s more like you’re eating sashimi to me.

*Both laugh.*

INV: It’s kinda, like, yeah.

LG4: It’s spongy.

INV: Spongy.

LG4: Yeah. It’s spongy.

INV: Yeah.

LG4: It – It’s just, *mmm*. That’s the particular one I like. But my grandaunt, the one that we were – auntie Nani, sh – her favorite was limu kala, and I, to this day, cannot stand the taste of that. *Laughs*. It’s just a real heavy iodine taste.

INV: She really liked that one, interesting. With the raw fish?

LG4: With the raw fish. And it always had to be, a raw kala.

INV: Oh, the kala with a kala!

LG4: Yeah.

INV: Okay.

LG4: The kala with the limu kala.

INV: The kala with the kala.

LG4: So, she would fillet everything and chop that up, and put it on the fish within the sashimi fillets, and then pour chili pepper water on it. That’s how she used to eat it. Just – It’s a little rough.

*Both laugh*.

LG4: It’s a little rough. I’ll be admitting to that one.

INV: I guess tastes have changed. People’s preferences –

LG4: Oop, ‘scuse me.

INV: – may have changed over time, yeah.

LG4: Yeah, exactly.

INV: Do your children like the taste of limu?

LG4: Um, not – not really, yet. My out – I have my one son, um . . .

INV: Oh, you have one child, okay.

LG4: He loves – and he’s only two and a half –

INV: Oh, he’s two and a half.

LG4: But he loves raw fish.

INV: Oh, good. *Laughs.*

LG4: He loves all kinds of fish. Limu, he’s, he hasn’t really tasted too much yet.

INV: Okay.

LG4: And I’m kind of – I’m still kind of – hesitant about that, bringing it into him right now, just because of the areas where there’s at, or where a lot of concentration is, there’s a lot of runoff or, what I always look at was, a lot of pollutants in the water. So, that’s a filtering type thing. It’s a filtering organism. I don’t really trust serving it to my son yet. For me, yeah, I’ve eaten it all the time, but for him, I’m more watchful. It’s not quite the same as it was twenty years ago.

INV: Certainly. Right. Pollution, you have to worry about. I don’t know how much of that’s being tested. It seems – I don’t know of anyone testing the health, like, the contaminants in the edible limu. I don’t know if that’s happening.

LG4: Yeah, see, I don’t know. I know I have a cousin that’s testing ground samples for different types of agriculture and stuff, but there’s nothing for the water.

INV: Mhm. Mhm. Right. You gotta – But then, what – Yeah, I’m curious what’s getting, actually, into the food source.

LG4: Yeah. Exactly.

INV: But then that’s gonna go into the fish, though. It’s like, interesting to know. It might be in the water, but is the limu taking it out? That’s – You know, it’s gonna be selective, too, about what it’s gonna take or not. So . . .

LG4: Exactly. And a big problem, too, on this side of the island now, is, those houses were built so close to the shoreline, the shoreline has receded, it’s all septic tanks and cesspools. Leech fields. And it’s all going right out there.

INV: Right.

LG4: I mean, I live right across the street from the ocean. My septic ta – my cesspool collapsed on me. Everybody in, that was across the street, on Punalu Drive, Kamehameha highway, Everybody across the street from me had their septic tanks wash out into the ocean. That’s a *lot* of pollution there.

INV: Yes.

LG4: And it’s untreated, so, can’t tell me that’s not gonna get into something out there.

INV: Right, of course it would, yeah. Over here, it seems like maybe things’ll wash out faster, too, and over here it seems to stick around.

LG4: Yeah, you have more current. You have more current that’s washing off shore, this time the currents swirl a lot.

INV: Yeah. So, if you were to – Okay so how – I’m wondering about how often you eat limu. So, if you were to say, like, how many times per week would a meal or any snack or anything that you eat at this time would include some kind of limu?

LG4: Some limu. At least once or twice a week.

INV: Once or twice a week.

LG4: Yeah.

INV: Okay, and so, how about, um, the nori or the, um, like on sushi musubi, that kind of thing?

LG4: Oh, like that.

INV: If you included that, would it change?

LG4: Um, with that, yeah, maybe, I really don’t eat that that often, but we go to the sushi restaurants and stuff, we will. But, I would say, maybe, three times.

INV: Okay, so it’s not really much.

LG4: Yeah. Not really that much more.

INV: So what’s the number one, like, food that you would eat that contains limu? The most common, I guess, that you would eat.

LG4: Uh, raw fish and my pickle onions.

INV: Oh, right. So it would be either the raw fish with limu or –

LG4: Or pickling.

INV: Or the pickle limu. Okay. And then, you told me – Oh, do you mind telling me your ethnicities?

LG4: Oh, sure!

INV: Okay.

LG4: Um, Hawaiian, Portuguese, get ready. Korean, French.

INV: Yeah, you can keep going, it’s okay.

*Both chuckle*.

LG4: Korean, French, Irish, English, Scotch.

INV: Okay. And Scottish you said.

LG4: Yeah.

INV: Okay. Yeah, I have a – I don’t have the form for this, but its fine. And you said you’re thirty-six?

LG4: Yeah, thirty-six.

INV: That, that. Oh, and, where were you born?

LG4: Um, born in Honolulu.

INV: Born in Honolulu.

LG4: Born in Honolulu, raised – Raised between Pearl City and Waianae. Back and forth.

INV: Oh, but you never gathered at ‘Ewa Beach?

LG4: At ‘Ewa? Nnno, never did.

INV: Just wondering, ‘cause I – That’s kind of between the two, so . . .

LG4: Oh, yeah, yeah, yeah. No, I’m meaning raised as, my mom lived in Pearl City, so I lived with her during the school year, and during the summers I used to be in Waianae.

INV: Okay.

LG4: And that’s where I kind of learned all my stuff, is in Waianae. Here, it was going to school. Over there, it was going to the beach. *Laughs.*

INV: Did you like going to Waianae in the summers, I guess it would be?

LG4: Yeah, I loved it.

INV: Yeah. Okay. I think I’m pretty good, um –

LG4: Okay.

INV: You’ve given me a lot of really helpful information, so –

LG4: Huh.

INV: I think, uh, yeah. I think, mostly, I’m just looking over, I put together those questions before, but –

LG4: Okay.

INV: I just use them. Oh, okay. That was the other thing. How does – I, I’m curious, also, about how it affects the body, when you eat limu.

LG4: Oh, um, it’s, it’s kind of like, ah, I guess, just like eating a salad. For one, it’s roughage. Um, two, as far as I know, it, uh, antioxidants in them. That’s supposed to be very, very good for your body. Um . . .

INV: Yeah, I’m hoping to find out more about that myself.

LG4: Yeah.

INV: But I think there will be, uh, like, on seaweeds in other areas, they test them, and it has a lot of antioxidants, so . . .

LG4: Oh, yeah. Yeah, as far as, like, the feeling of eating it, I don’t know if it, its, um, get any different feeling of it. But, um, one of my uncles, he used to do a lot of surround, and he did it with two Tongi guys, and whenever they’re – they were catching, primarily, different types of, uh, surgeonfish, gotta eat all the different types of limu. And these two guys, I remember, all the time, there’s baninis or, um, convict tanks, they’re little greenish white fish with black bars on them. They get pretty good size. They’ll eat a lot of that, um, limu paipai.

INV: Mhm.

LG4: What they would do while they’re fishing, was, if the fish was in the net, they would take that fish and squeeze it and eat all the stuff that comes out. Um, all the crap and everything else. But they were saying it, it’s kinda, like a blood cleaner.

INV: Okay.

LG4: It helps clean your system. Your, your blood and whatnot. Low cholesterol. But I never did that. *Laughs*.

INV: It struck you as a little – Not very appetizing?

LG4: Yeah, it’s like, “Nah, I don’t need to do that now.”

*INV laughs.*

INV: It’s sort of a blood cleaner? Okay. They thought of it like that. Yeah. Interesting.

LG4: And that was, I mean, Tongan culture.

INV: Okay. Yeah, there’s a lot of, um, multiple influences here in Hawai’i with what you consider ‘culture’, you know –

LG4: Yeah. Exactly.

INV: It’s just, there’s so many different things – Each person’s so unique, you know, ‘cause everyone has their own experiences.

LG4: Yeah. Exactly.

INV: It’s just hard to really even say, like . . .

LG4: Exactly. If it’s, you’re going, “Is that a Hawaiian thing, or is it like that?” Samoans do it, Tongans do it.

INV: Yeah! And then, since culture is changing all the time, you can say, “Oh yeah, maybe this is Hawaiian, but maybe it came from this other culture, but now, at what point is it Hawaiian – “ I don’t know. I’m curious about that kinda thing too, you know.

LG4: Exactly. That’s why, even with Pete too, I just always tell him, it’s like, “You know that’s what our family did.” It’s not particularly – It might not be particularly what every Hawaiian did, but our family does that. That’s all we’re really concerned about, is passing that onto our family.

INV: Mhm. Yeah, and everyone I’ve talked with always has many ethnicities, too. I find that interesting. It’s like, many, like, the students are always listing many, many. . .

LG4: Yeah. Melting pot, that’s for sure.

INV: Very melting pot, for sure. So, have you ever used limu for, like, treating an injury or illness?

LG4: Um, no. I can’t say that I have. I don’t know that part of it. Um, unfortunately, that was something that was lost. My great-grandfather, I knew he did, um, but *mumbles* all lost. If you ever find out, let me know! I would love to –

INV: The information on that, right.

LG4: – to see that.

INV: Yeah. Yeah, I haven’t talked to many people who – Most people will say, like you, oh yeah. They know *of* that, like, of someone who did that, probably an older person.

LG4: Healing property.

INV: So, using it for medicine. Like, maybe when I talk to some older people, yeah, maybe that’ll come through, and the document. And, uh –

LG4: Yeah, if you can find someone – There might be a couple people, um, that I might now that would be a little bit more in tune about it, but if you can find someone in Kahuna Laulabau, the Hawaiian natural healing hearts. Find somebody with that, um, that background. He could probably tell you, he or she. I know of a couple people that still practice that, so let me try and see if I can help you out a little bit with that.

INV: Sure.

LG4: Talk to them a little bit. You should be seeing, uh, my wife will be seeing one of my friends within a couple weeks or so. I can ask him then.

INV: Great. Yeah, feel free to pass my number to that person and, yeah.

LG4: Give it out to just anybody.

INV: Yeah.

*Both laugh.*

LG4: Don’t worry.

INV: No, yeah, yeah. Alright, so, yeah that would be helpful. So, hopefully, um, yeah, hopefully we have some interesting information to come from the study, um, and I’ll just, I’ll send you, uh, I don’t know if you want, like, as I’m working on it, before I finish, I can send you, if you want, the document. You can look at it and see –

LG4: Yeah! That would be cool! I wouldn’t mind reading it.

INV: Yeah. Just –

LG4: It could be interesting.

INV: Just to see if, maybe there’s something – If there’s anything misrepresented or something doesn’t seem quite right or something you’d like to see – I don’t know. You can – You know, add something to it before its final, I could send you –

LG4: I, I, I just would be interested to see . . .

INV: Okay.

LG4: See your . . .

INV: More like, as a finished product?

LG4: Yeah.

INV: I can just send it to you.

LG4: As a finished product. I just would like to read what you, you know.

INV: Sure! I can send the finished product. Um –

LG4: Um –

INV: Do you want me to, um –

LG4: You can just email it.

INV: Email it to you? Okay.

LG4: Yeah. Um . . .

INV: What’s your email?

LG4: marlingrander

INV: Grander?

LG4: Yeah. G-R-AN-D-E-R. At Hawaii.rr.com

INV: What is the rr? I’ve seen a lot of people have that.

LG4: Road Runner.

INV: And so – Yeah, a lot of people have that email here.

LG4: Yeah. It’s Hawai’i Road Runner. Dot com, I guess.

INV: Okay.

LG4: It’s all through, eh, you’ll notice, it’s a little syndicate over here in Hawai’i.

INV: Little syndicate?

LG4: One little company controls all of the other stuff.

INV: Yeah! I was trying to figure out what that was, ‘cause a lot of people have that – “Why does everyone have that email?”

LG4: Yeah, it’s through the cable company. The cable.

INV: Oh!

LG4: Now it’s digital, and they take everything together.

*INV laughs.*

INV: Totally.

LG4: Gotta love *unintelligible*.

INV: Yeah. Okay, um, do you have any other, like, questions for me?

LG4: No. No, not right now. Um, no. If I do come up with anything else, though, I will contact you. Yeah, but you know. I’ll try and talk to a couple friends, my friend Charlie and stuff, see if they would be willing to contact you. I’ll pass over the number.

INV: That would be nice. I, yeah, love to go meet them, go and – Yeah, Charlie. Maybe thinking about being able to talk to him? Yeah, I can go meet him over on his side of the island.

LG4: He’s a, definitely a very knowledgeable man when it comes to this kind of stuff. Way more so than I am. So, it would be a good amount , too.

INV: Yeah, you have a lot of knowledge as well. People don’t always see it – From my perspective, you have a lot of *unintelligible* I think when you grow up with something, you don’t think about it like that.

LG4: Yeah.

INV: But . . .

LG4: Just go along with it. *Chuckles*.

INV: Yeah, it’s just kind of there, so, um, okay, and then, let’s see, yeah, so I’ll – You want to see this finished product and I have all this and – pretty good.

LG4: Well, let me know if you do –

*Recording ends here*.