

## INTERVIEW SUMMARY: Paul and Verna Eguires

Inspired by memories of Waiale‘e’s past, Paul and Verna are motivated by values of community resilience and sustainable living, or in Hawai‘i, "sust‘āinable" living. Sust‘āinability emphasizes an approach to living that honors "‘āina," the Hawaiian word for land that translates to, "that which feeds." At the core, Paul and Verna's approach to sustainability lies in restoring food accessibility for the present and future generations of the North Shore community. Memories of another way of life inspire the Eguires' vision of a sust‘āinable future for Waiale‘e. That 90% of Hawai‘i's food is imported, sust‘āinability for Paul and Verna means re-establishing a livestock facility that produces quality, grass-fed beef in ecologically sound ways within the local economy. With only 5.8% of beef consumed in Hawai‘i produced by local ranchers, the Eguires are working to shift cattle ranching and distribution back to the islands. Their wish is to make “farm to table” an everyday reality in Waiale‘e.

[Story Map Link](#)



## INTERVIEW INDEX

- 00:01:10 - 00:07:45   UNCLE PAUL’S CONNECTION TO WAIALE‘E  
Leonard Fisher Manager, mischief with childhood friends, Richard, George, working on Waiale‘e farm, facilities, living quarters, close community, family parties at Waiale‘e, Glenn Takahashi, FFA and 4H community.
- 00:07:45 - 00:10:00   CHANGES TO WAIALE‘E FARM  
Self-functioning farm, neglect over time, farm shutting down, trying to get a farm over 20 years.
- 00:10:00 - 00:11:45   SPECIAL PART ABOUT WAIALE‘E  
Diversity of livestocks, sustainable farm and community, feeding community, goal to revitalize sustainable beef center, reopening slaughterhouse.
- 00:11:46 - 00:14:30   AUNTY VERNA’S CONNECTION  
John Papa ‘Ī‘ī family connection, influence in boy’s industrial school, artesian well, need to feed people here, shipping inflation, goal with Double J Livestock.
- 00:14:31 - 00:17:01   AUNTY’S MO‘OKŪ‘AUHAU JOURNEY  
Grew up with stories on Kapi‘ioho and Kalaupapa mo‘okū‘auhau, research on John Papa ‘Ī‘ī later, Noelani Meyer at Bishop Museum, metal related plans for the ranch.
- 00:17:02 - 00:22:43   LAKO PONO  
Learned from Kawela, striving to feed community, rejuvenate community, emphasis on children, raising cattle, good genetics, livestock center for community, maintaining relationship with UH, making products people enjoy.
- 00:22:44 - 00:26:50   CHANGES TO WAIALE‘E ANIMALS  
Watching cattle change from the bus, milk production, GMO, feed rations, improving genetics, appreciating cattle industry, challenges in purchasing land, started ranch in 1998.
- 00:26:51 - 00:29:40   WAIALE‘E OPERATIONS  
Beef, poultry, hog farm, dairy farms, big productive family farm, “farm” versus “ranch,” daily challenges on farm, Waiale‘e water.
- 00:29:41 - 00:39:01   COMMUNITY CHANGES  
Substance abuse among youth, increased homelessness, closure of mom and pop businesses, theft issues, monster mansions, loss of neighborly relationships.
- 00:39:02 - 00:46:20   CHANGES TO SHORELINE

Coastal erosion, good fishing grounds, diving, houseless issues, trash, park closed, surfing, intense reefs, Aunty Verna asked us about legislation and houseless people.

00:46:21 - 00:47:51 NATURAL DISASTERS

At Kuluku Ranch, no Waiale'e natural disasters, not in Waiale'e long enough, wind damage.

00:47:52 - 00:53:55 RANCHING LAND

Infrastructures, plans for restoring the livestock facility, homeless impacts, stockyard, hold area, creating a functional farm.

00:53:56 - 00:56:35 UNCLE PAUL ON BECOMING A RANCHER

Paul's father, raising cattle in 4H, striving for better cattle and quality beef

00:56:36 - 00:59:53 AUNTY VERNA ON FARMING INFLUENCE

Verna childhood of food accessibility, changing times, reestablishing the past, farm to table.

00:59:54 - 01:03:53 LAND ACQUISITION PROCESS

Calling CTAR every year for 20 years, CTAHR accepting proposals, dreams of becoming a rancher come true.

01:03:54 - 01:14:25 CHALLENGES OF RANCHING

Safe processing, E. coli, following guidelines, climate change, artesian well, water reclamation project plans, working with the Department of Health, eco-friendly ideas, installing solar. Groundwater flow, small windmill, filtration of manure.

01:14:26 - 01:16:00 ORGANIZATIONS

Internships for future butchers, 4H, FFA, life lessons of FFA & 4H, hard work

01:16:01 - 01:20:47 BEING RANCHERS

Difference between dairyman and ranchers, caring for cattle, benefits of ranching

01:20:48 - 01:27:22 WAIALE'E FUTURES

What Waiale'e means to them, restoration of ranch, smell like cows, taste like good steak, meeting local community needs, reflection of Waiale'e past, hope for future accomplishments, inspiring next generation, better prices for protein, follow up oral history in five years.

01:27:23 - 01:34:06 4H WASH DAY STORY

Getting 4H kids to help wash livestock with pizza bribes, bringing the community together, traveling with a livestock blower.

## ORAL HISTORY INTERVIEW

with

Paul Eguires (PE) and Verna Eguires (VE)

Waiale'e, O'ahu

October 14, 2023

BY: Amber McClure (AM), Alana Kanahele (AK), Estrella Maria (EM),  
Sean Leonhardy (SL), Tiffany Beam (TB), Tehina Kahikina (TK)

TK: Okay. Aloha. Mahalo for joining us today and taking time out of your busy day to talk story. Today is October 14th. We're here with the narrators Paul and Verna Eguires. Our interviewers are Tehina Kahikina, Tiffany Beam, Estrella Marin, and Alana Kanahele. And working the camera today is Sean Leonhardy and Amber McClure. We are at Double J Livestock Ranch, and it is currently 10:35 a.m.. Are you ready to begin?

VE: Action.

TK: Action! (laughs)

VE: (laughs)

TK: For this section of this interview we will be asking you about your connection to Waiale'e, and as ranchers of this 'āina, we hope to document your experience and perspective of Waiale'e. So starting off, maybe we can start with Uncle Paul.

VE: Mm-hmm

TK: Do you or your family have a connection to Waiale'e? And if so, could you share that connection?

PE: My connection to Waiale'e was growing up as a youngster, hanging out with my friend, Leonard Fisher was a manager at the Waiale'e Farm at the time, and Richard George, they're all—we all went to the same school. We're all friends. So this is—I could come and play—big playground once in a while, so we would hang out and on around the farm we'd get in trouble most of the time. And as years went by, I actually worked for Waiale'e Farm probably when I was about 21 years old. I was here for a couple of years and then I moved on to a different employment after that. But as far as my connection to Waiale'e, that's pretty much it until present day. But I've always loved this farm. It was a great place to come and kill time as a child and get yourself in trouble with the, the farm manager—which was my friend's dad—you know, getting into mischief. But yeah, this farm has been with me for a long time.

TK: Mahalo Uncle. Could you describe the infrastructure of Waiale‘e during your childhood, including roads, housing, and amenities?

PE: As a child, Waiale‘e Farm I think had, I think 11 or 12 houses which the employees lived in. They—across the street—they had poultry, which they had egg laying chickens. They had quails. And they catch the eggs as well. And, and then further down, they had what they called the beef station at that time where they, they had beef cattle, and they raised their dairy calves down there. And because they had a dairy as well. The—they're beef cattle, Dr. Nolan at the time—it was limousins and being around the limousin cattle as a child, that, that breed of cattle kind of stick with—stuck with me until today. And then also they had the piggery. We would hang out in there and check on the pigs all the time and, you know, just go all over the farm. Or we'd end up in the dairy helping the milk or milk some cows for a few minutes until we got bored and we left and left him back alone by himself. And it was just a big playground. And if, if you loved livestock—as I do—it was fun being around all the animals and stuff. And even though we'd end up, sometimes helped—end up helping the, the workers, so like, move some pigs around or move the cows or feed ‘em. It was fun for us. It wasn't work. So, and then the building here, the big warehouse, was an indoor playground because we'd find ourselves up in the rafters, climbing around and getting ourselves into trouble like usual, going from room to room just to see what's going on and play on the feed. Make forts, play army, you know you're a kid, you've got to find something to do to keep yourself busy playing. So, yeah, that's my life history as a—you know, being able to hang out with my friends at Waiale‘e.

TK: Can you tell us about these families that you would play with and other families who had land here or lived near Waiale‘e?

PE: Actually coming here to Waiale‘e was mostly I hung out with the Fishers: Richard and George Kimo. They were the—one of nine children—or a family of nine. So we all grew up together. We all went to the same highs—elementary school, high school. So, you know, our families were close and they used to have parties here, birthday parties, graduation parties, weddings. So we were always invited. So we spent a lot of time here on this farm, either at a family gathering or a wedding or retirement party or something that, you know, one of the employees retired. So Waiale‘e is, you know, it's not a second home, but I did spend quite a bit of time here as a child.

TK: Did you hang out with any other families besides the Fishers?

PE: Only one of ‘um. This other boy, Glenn Takahashi. He was, I think, a year or two younger than me. So he would come and hang out with us once in a while. But he lived at the very far end of the farm, and we all ended up at the same school again. So we all, you know, growing up together, we all did FFA, we all did 4H. Glenn didn't do 4H, but Glenn did FFA and it was. . . . as far as hanging out, it was mostly with the Fishers, but now—there wasn't a lot of kids here on this farm, everyone's older adults—so their kids are grown up already. And some of them when I grew up, then they were having kids. So the Fishers were kind of in that age group that we were in. And then Glenn was, you know, because he was in that age group as well, we kind of hung out together, but we hung out

with Glenn, it was more in the high school time we hung out because, you know, we did FFA together and stuff. And then with Richard—the Fishers—because we all did 4H together, that's where that family connection got to be stronger. Not just with school, but with 4H, because the Fishers all did 4H as well. And that's why I like that program. And you know, you make lifelong friends as you go along with that. So.

TK: How would you say Waiale'e has changed from childhood to now?

PE: Waiale'e went—major change. As a child, Waiale'e was a totally self-functioning farm where this farm basically paid for itself to operate. It didn't need outside money, with the piggery and the dairy and the beef station. The dairy alone—because the university, you know, their about genetics and raising good animals—the dairy was a very high-producing entity at the time because they had good dairy cows, so their milk production was, you know, a lot better than the average dairy. So the milk they sold took care of the farm and their pigs, you know, everything. And here was a lot of the feed trials and, you know, growing good animals. So animals ended up going to market, the milk went to market. So that's how they got their income. And it was a self-sustaining farm. They didn't need the university—you know, backing from the university to help support this farm. The farm could support itself. But as time went by, it changed. And, I don't know if it's the professors that changed, or the way of their experiments changed, but the farm started getting neglected as time went by. And, and then one day I heard the farm was shutting down. And that was a sad day for me. Didn't like to see livestock stations like this just shut down. . .

VE: . . . Yeah. . .

PE: . . . because this is part of me. I love livestock. And to see places like this shut down, it's taking that support away from the community. And that's when we started trying to get this place. And it's over 20 years ago we were starting to try and get this place.

TK: Are there any special things about Waiale'e that people don't know about?

PE: I don't know if it's special to some people, but the special part of Waiale'e is the diversity that you could—that was created here with all the different lifestyles being sustainable. And if you go back to the, the late history of this place, they farmed it. It was a sustainable community here. They could feed a lot of people. And that's kind of what we want to do. I mean, as far as bringing it back to what it was 100 years ago, that could be a major task. But our goal is to the livestock side, is try to bring that part back, as far as the beef—the, you know, sustainable beef, grass-fed beef, that's where we want to go with this—with Waiale'e is—and try to bring that livestock center back to life on the beef side, because so many laws have changed to bring back the hog farm. It's—it could be difficult. It probably could be done. But if something like that would start, it would be in the future. Right now, we're just trying to create our beef, bring our beef site back up with reopening the slaughterhouse, producing our own beef. Our ranch is under Double J livestock. But our beef, our beef product is under North Ranch Cattle Company. So that's the, that's the marketing side of it.

TK: Mahalo. I want to go to Aunty Verna now. What is your connection to Waiale'e?

VE: My connection to Waiale'e is the family of 'Ī'ī through my grandmother's side. And having John 'Ī'ī influence with the—or working with the Boy's Industrial side of Waiale'e that drew me here as well. And like Paul had mentioned, it's the diversity of this area. The artesian well is also a, a fruitful resource that could be tapped in. And I'm not sure why Board of Water hasn't done that, but that is something that also would work really well with this farm to reestablishing it to a livestock facility, producing proteins, and getting the pastures watered and as well as getting meats out to—or assisting small to medium sized farms, ranchers getting meats out to distributors as well as these—the markets, and for people. We need to feed our people here versus having meats and proteins come in and then our families are purchasing at a higher cost because there is shipment that is added to the costs. We can reduce that and have our meats processed here—grown here—could definitely help a lot with that with the families. But Paul and I are looking at—the University gave us permission to also have a meat store so maybe we can help with low-cost meats to families versus—I'm not sure if we can manipulate or to educate our stores to—if we give you this price, you can hold this price to the families to purchase. So I'm not sure if the stores are going to go for that because they want that markup as well. But we—this University allowed us to—which was the happy moment too—to have that meat stores so that we families can come here and get their proteins at a, at an affordable price which is very helpful for them to, to eat healthy too.

TK: Did you hear any family mo'olelo of John Papa 'Ī'ī of Waiale'e? Any stories from that time? Within your family. . .

VE: . . . No, I have not. My family—my dad's siblings had focused on Kapi'ioho, my grandmother's side versus my grandpa's side. And, I haven't heard stories of 'Ī'ī until I started researching on my grandpa's side. And now the stories I hear of my grandmother's side comes from Kalaupapa. And that is very interesting. I've—we've gone to meet with Noelani Meyer, at the museum, and when we were talking we had this large moths in the—at the ranch, Meyer's ranch—kind of like following us in a way, or maybe in that area came out and probably was sort of fluttering around—and not really—we had mentioned to Paul and I, this is a little unusual—but it's really nice that we see them out in the midday. But having—I have not yet gone to Kalaupapa, but I'd like to do that to get that energy and to—and background of that—my grandmother's side. But now 'Ī'ī, I've had a couple of little, little stories about the I can go to Bishop Museum and, and of course, John 'Ī'ī has his books out and I've read a couple of them. But the Industrial Boy's side, I'd like to see this part of the field building as the metal shop and produce barbwire and fencing for farms and ranchers to purchase and help them have some irrigation supplies. A lot of times you never know when your water line breaks and it could be 5:00 in the afternoon. You're like, “Oh, I don't want to stretch out to Home Depot or Lowe's!” or something like that. Yes, Ace Hardware is around, but may not have all that you need. And so we want to have something as a backup plan for farmers and ranchers around us.

- TK: Mahalo Aunty. Well, speaking of your ancestor, John Papa ‘Ī‘ī, I pulled a quote and it was one of his visits to Waiale‘e where he said, “He ‘āina maika‘i kēia a lako pono ho‘i. And so “lako pono” is kind of the, the phrase that is used now in—of Waiale‘e. “Lako pono” means to be well-sufficient and well-supplied, to supply a lot of food. And so I wanted to ask both of you, what do you feel lako pono, being well sufficient—of land—means to you as ranchers in Waiale‘e?
- VE: I've heard that, that phrase from—I mean that just one small “lako pono” through Nick, he always says that. So now that I have a good feeling about it. Yes, it is what we've strived to achieve since we heard in 2001 that this farm had—shutting down or has shut down in that year. And so we've been pursuing that—this location—to revive that, to restore that, rejuvenate. . . . that sense of feeding our people, feeding the people, feeding community and such. Leaving no child behind. Because that's where we notice there's, there's active drug addiction and the children that can't feed themselves, meaning turn on the stove, go into the microwave, under five years old. Those are children that, you know, sometimes you don't know if they have eaten. When was the last meal? So with that food distribution here, we'd like to ensure that these kids get food.
- TK: Maika‘i. Mahalo Aunty.
- VE: Hm.
- TK: What about you, Uncle Paul. What is, why is ranching important for Waiale‘e?
- PE: To me, ranching is important because it keeps the land. Rather than putting development on the land, it keeps open, open grass fields. The more you develop, the more land disappears. And building a sustainable community is having sources of food. You know, we have farmers that grow vegetables. Ranching is not—in today's industry, in Hawaii—ranching doesn't make you rich, but it puts food on the table. And to me, putting livestock back on Waiale‘e is putting Waiale‘e back to what it was 25 years ago. For me, the beef cattle is—everybody enjoys a good steak—and we put a lot of our heart and soul into creating good cattle genetics, which puts good steaks on the plate. And having Waiale‘e with the capability to produce your own beef, to have a store here, to offer your beef to the community—to the immediate community—because you're, you know, you're store is in the community. And it gives us—that we're helping feed the community. Steaks aren't free, though, but it's here and being a competitive—you know, we're not going to try to sell you a steak that's trying to tell you it's worth \$80—we're gonna sell you a steak that's worth what you think it's worth, you know, and you put good cattle, good steaks on the table, people will enjoy it. And that's our goal, is to make a product that people enjoy, and seeing Waiale‘e being back productive as a livestock center—the research part is like—because, you know, it's called Waiale‘e Livestock Research Station. I don't have no. . . . trying to think of the words, but if the University said, “Hey, let's do an experiment,” I'd say, “Let's go. Let's see what we can do to make it better.” You know, I'm not here to say no to the University because we do enjoy the University research on making cattle better or animals—livestock better—whether it's a chicken, a pig or a cow or beef steer to feed it right to make it better. You know, that's what we do. We buy good genetics. We see

how they do on the different grasses they eat. What can put a better product on the table. And that's kind of what we enjoy is making a product that people enjoy. So that's our whole goal here and with Waiale'e.

TB: For this next section of the interview, we will be asking you more questions about the land changes of Waiale'e. So the first question would be for you, Uncle Paul. What changes did you observe with the flora, fauna, or animals of Waiale'e?

PE: Immediately, or the past?

TB: In the past.

PE: The changes with the animals in the past, is watching them improve. To see what they start with, and as time goes by—see, I'm a person that as I rode the school bus home every day, I—every day I looked at the cattle. There wasn't one day I go by that I didn't look at the herd of cattle in the pasture, and to watch the calves grow and to see the difference as time goes by, they're getting like—they're improving in their body structure. Because in 4H, as I grew up, we were taught to evaluate livestock. So with that part, you know, you passed by every day and you're evaluating what you see, right? So you see the improvement on the cattle. They look better, they're growing better. As far as the dairy, the dairy was about their milk production. So if the cows are producing milk, and next year they're producing—each cows giving you two pounds more because maybe a feed ration changed or they found something new that they could, you know with their studies, with the university studies, you know, it was about feed rations and what could produce more milk it. And so, you see the changes, you know, even with the hog farm, you know, they had their piggery. You know, everything in the industry is, "Let's grow 'em bigger, let's grow 'em faster." So—and a lot of people don't like that because GMO. But what the university did—it wasn't about GMO at the time, it was about feed rations. How can we feed them to make them grow faster? How can we improve the genetics to make them grow faster? And to see that, you know, as a youngster and see that as you're a young adult, it makes you appreciate. . .

VE: . . . Mm hmm. . .

PE: . . . the industry. It makes—for me, it made me want to be in the industry. And, it took us a long time to get there, because we all know in Hawai'i, land is hard to get. It took us years to start our ranch and we're quite old already (laughs). And uh, starting our ranch—I mean, we started our own personal ranch 13 years ago?

VE: Uh, I wanna to say 1998.

PE: 98?

VE: Yeah.

PE: That's over 20 years ago.

VE: Mm hmm.

PE: Okay. Well, yeah. So. We've always been trying to improve our genetics as well. You know, we always try to move forward and make it better, get 'em to grow better. And for us, it's not about GMO or feed rations. It's about genetics, putting in the right bull with the right cow, changing the bloodline around, and seeing the end result when the carcass is hanging on the rail.

VE: Towards market value. . .

PE: . . . Did I answer that question, right? (laughs)

VE: Market value and the yield, also. You know, the amount of protein you can get out of or receive out of that animal.

TB: Could you talk about more—the different operations that occurred in Waiale'e?

PE: I mentioned the different operations at Waiale'e was their beef and then their poultry stations, um, and then their hog farm and the dairy farm. Each one ran as a separate, uh—it was one farm, but, you know, each professor had their own. They had a poultry professor. They had a dairy specialist. They had a beef specialist. So they all did their own programs, but the employees here—it was like, back when I was a child, looks like it was a family farm almost. . .

VE: . . . Mm hmm. . .

PE: . . . They all—they all got along. They all did their thing and when someone needed help, the other guy would go and help them. And that's what I enjoyed about Waiale'e is—it was like a big family farm where everybody got together and got the work done. And it—and I've said it already—it was a productive farm. And, and I call it a farm because it was more than just a ranch. They farmed poultry, they farmed hogs, they farmed cattle and. . . yeah the—having the, having more than one type of livestock on a farm like this, or a ranch like this, makes it interesting on a day-to-day basis. . .

VE: . . . Mm hmm. . .

PE: . . . It teaches you to be ready for any situation because you never know what the day brings you, be ing around livestock. Uh, sometimes it's an easy day and some days it could be a difficult day, you know—just in the situation that came up in the morning. Whether—where's the water? There's no water here. And you're going through bushes and pipelines and pumps trying to figure out why I don't have water.

VE: Mm hmm.

PE: And an animal can go without feed for a few days. They can't go out without water. They have to have their water. So, Waiale'e is very resourceful in water, but you also have to have the infrastructure to get it to the animals. So, it's a—every day you have to check basic—pretty much check your entire farm, make sure everything's in working order.

TB: Now for the both of you, how has the community changed over time in Waiale'e?

PE: You know, 20 years ago, it changed a lot. And unfortunately, drugs changed a lot of it.

VE: It did.

PE: The community—back when I was growing up drugs wasn't a thing. Homeless people wasn't. They're called hippies because they loved to be free. . .

VE: . . .Yeah. . .

PE: . . . and they didn't want to live in a house. They wanted to live in a car. . .

VE: . . . No, they were like, well, free roaming. Whenever you go here, stop there, do anything, pretty much. But no, growing up, we didn't see these challenges. We've had challenges in high school and stuff like that. But our kids growing up—they had extra challenges—but kids nowadays, a lot of big challenges—Fentanyl. I mean, things that they disguise as candy, hard, sugar rock. And it is just ridiculous. Yeah, but—and as far as the community itself, we see a lot of mom pop shops closed down. Kammy's, you know, that was—had things that, “Oh I forgot to pick it up at IGA or Kid's Supermarket.” You go to Kammy's. “Oh, okay, here's the raw onion.” They had the things that in between—there is mom and pop stuff in between, which is legislators and new, new laws. It just really—taxes is the bottom line. These businesses just couldn't thrive. Or again, the new generation just didn't want to take over. Uh, [Speaking to Uncle Paul] What was that little okazu across the Waialua high school? You know, there was a lot of those little things, but you don't see those anymore. There are just far and few, far and few.

PE: Well, again, Sunset, you know. . .

VE: . . .if you feeling thirsty. . .

PE: . . .they, they didn't have the homeless that we have now. . .

VE: . . . the break through the. . .

PE: . . . didn't have the drug users that we have now. Uh, in—just in the past few years on the North shore, the crime rate has gone up with people breaking into homes, stealing clothes, jewelry, guns. Uh. . .

VE: . . .Stealing clothing

PE: . . . Every once in a while. . .

VE: . . . off the clothesline. . .

PE: . . . every once in a while, I run into a guy looking for his moped that just got stolen. And the next day you see one of our homeless people riding a freshly primed moped. You know, and it's, it's hard because, you know, you leave the farm and you're concerned, "When's the next break in?" You know, it's, it's hard because you work hard for what you have. And people in the community—you know, the homeless in the community or the drug users in the community—they don't care. They'll just break into your property and steal whatever they want. And, and we call the police and we ask them to arrest the trespasser. They don't want to because they don't get charged bail. They are on the street an hour later. So the police are like, "We're trying to do our job. But wi—our hands are tied. We arrest them. They let them right back out." And the changes are just—it's too hard on the people that have been in this community for a really long time. And then you have these monster homes that people are building that changes the community again, because you have people that've been here for 40, 50, 70 years, and they have little—these little old plantation style homes. And then the person next to him builds up a monster \$2 million dollar home. And what does that do for mom and pop that's on a fixed income and now all their property tax just went up? Quadrupled the amount. I know that personally, because our property tax. . .

VE: . . . Mm hmm. . .

PE: . . . has risen drastically because we live in a little old plantation style home, but around us is all \$2 million homes. And they base our property tax on the \$2 million home, not on our little old plantation house. So for people in the community that've been here forever, they're pushing us out because of the property tax. They can't afford it. So—and then they get these offers from these people that own the \$2 million homes because they want to buy your property, tear down your little house, and build another monster house. And it—it's hard for people like us that, you know, we want to stay in the community and we like our little old plantation home. But they're slowly pushing out all that, that people out. And then what happens? You have all this crime and—that's the changes I see in this community is a lot more homeless, a lot more drugs, and the crime. And it's a shame because a lot of people in this community are good people. And it—it's makes it a struggle for some.

VE: It sure does.

PE: Some people don't get ripped off once, they get ripped off many times.

VE: A lot of times.

PE: They broke in once, they're going to come back.

VE: What I see also is there's communities that have retirees. And like Paul had mentioned, they, you know, when their homes are sold to individuals that may want to, you know, rebuild but may not live here, but eventually—or do live—but then three years down the road sell. But we had—when our children grew up—we had someone to lean on a couple of neighbors. The kids come home. If the door's cracked open, run over to, you know, Mary Lou and Manuel Santos and just be there until we get home. It's—there's, there's far and few of those kind of, you know, plan B for kids to come home to. In a way, just an example. There's not much of those nowadays. Like Paul says, individuals back in the day, you ask, “Hey, can I go grab a couple of mangoes off your tree?” Now you've got individuals—you're not home, and they take all the fruits off the tree. You know. . .

PE: . . .They take the whole tree. . .

VE: . . . they take the whole tree. And then—everywhere, not just the North Shore, but everywhere. You know, you're watching this avocado and you go to work, and it's all gone, you know. And it's in a rural—not rural—but urban suburb where there's a neighbor, but that tree is— [laughs] the fruit has been taken. The whole tree has been taken. And so, that can be a little frustrating as well. That's about—well, when you are addicted to substances, you're not going to think practical. You're not going to think respect. “I just want that.” So we still have people still coming up and through this, this farm. There's nothing that is valuable, but they just keep roaming. We just found a few knickknacks—wire and stuff like that—that wasn't there three days ago and it's there today. So. . .

PE: . . .We didn't get any dragon fruit this year because. . .someone helped themselves to all of it. . .

VE: (laughs) . . . To the dragon fruit. . .

PE: . . . Yeah. . . (laughs)

VE: And they're huge. But we, we consume it. We take it home and we pass it on to neighbors. Or, if I have my mom too, or our family. But not this year (laughs). Not this year. Those are, those are major changes I think that—I hope that our legislators can figure out something ‘cause these individuals know the in and out, uh, the do's and don'ts, and they're abusing it.

TB: Let's turn towards the shoreline or like Velzyland. Can you describe any changes you've seen with the ocean and marine sources?

VE: I have. . .

PE: . . . I can't tell you much about the shoreline. Um, I can tell you it's there. I'm a rancher (laughs). I wish I could enjoy the beach, but I'm—I don't spend a lot of time at the beach. But what I've noticed is the shoreline is moving its way inland. But out here—Velzyland, a lot of fishermen come, a lot of divers, because, you know, part of our places on the

beach road heading there. And a lot of families—they enjoy that beach area. The most I enjoy about the beach area—the shoreline—is if I'm working on the ocean side pasture, I'll take my car out there, park at the shoreline up on the hillside and eat lunch there, watching the waves. And you'll have some kids and parents enjoying the beach. The dads will be fishing, and the moms will be picking shells, and the kids are playing in the water. So out here is a pretty good resource for fish. And I know, a lot of tako out here. And, you know, but the homeless have not helped it, with the beach shoreline down by Velzyland.

VE: And as far as safety wise, it's—it hasn't been a very friendly spot. But, you know, you watch your vehicle at all times. But—and also to—on the shoreline it's—you can't help it, you've got homeless and where there used to be an encampment has been cleaned out. So they move and then they get cleaned out, and they move. So—it's a lot of times, the shoreline is a resort to—that's the only place they can find to, to call themselves home. But when I see them, sometimes I say, you know, “It could be a little more inviting, if you keep your area free of rubbish. Take it, invest in, you know, the money the government gives you, invest in trash bags, take it to the end of the road camp. But not in the grass, but on that shoulder. City and County will come and pick it up.” They'll stop and throw it back. Stop and throw it. But that's what we have notice when we go—we have a day of ranch work, go down and have lunch. And we see that families are taking—having—enjoying the day. But then you see to the right, 50 cars have been stolen and chopped up. Um. . .

PE: . . . Yeah, it was, it was a nice park. People would camp overnight and all.

VE: Yeah.

PE: Just recently they put gates, and they closed them.

VE: Yeah.

PE: So hopefully they cleaned it up and reopened it to the public again. A lot of families like to go because it's a little—it's somewhat isolated off the highway and you know, it's, it's a safe place in my opinion. But it could also be not a safe place.

VE: Yeah.

PE: You know. . .

VE: . . . I have a . . .

PE: . . . given the time of day or if the tide is high or not. But other than that, it's a pretty nice beach, I think. And—Waiiale'e, Velzyland—the ocean shoreline has a lot to offer to people that want to come and enjoy it. And as far as the fishing and the diving—there's some pretty good surf waves out there. I know the Fisher boys used to go out there and surf when they were growing up here. And, they would dive as well, and then my son

would go out with Richard once in a while to go diving right outside here. And, it's actually a pretty nice fishing ground, especially if you like diving in the reefs, out there's pretty intense, pretty nice. But, you know, we need to just keep our beaches clean.

VE: I have, have a question, though, that maybe you could. . .

PE: . . . we're not supposed to ask them questions. . .

VE: . . . you could find an answer for is—the homeless—when they're moving from one to another. It's just finding a way to have them stay—almost like the leeward side, there is this encampment, this woman just oversees, watches, “Hey!” you know, “Clean up. Hey! We're going to take the ‘ōpala and take it to the trash.” You know, “Do a run, do a trash run.” But having something like that here, maybe? So that way people can stop going, “Okay, we got shooshed out from there, now we're going to try to get up to the mountain side. Oh, we got shooshed out there.” And they're just going back and forth. You know, maybe they could—we could find. . .

EM: There's usually community leaders in that town who work together. with those who are . .

VE: . . . Mm hmm. . .

EM: . . . maybe houseless for their own wants and desires or they, whatever—certain things are going on in their life that have them being houseless at this point in time. . .

VE: . . . Yeah. . .

EM: Maybe leaders or mayors, or there's a coalition that's brought together and that's how that happens. But it's usually a voluntary position and someone takes it on. Yeah.

VE: That's good.

EM: That's probably the next town meeting around this area. Could bring up and work on the problem together.

VE: That's good. And that's a good thought, too, 'cause there's a couple of people that have asked, “Hey, I'm so tired of these people just going here and there. Can't we just have them, you know, think about something where they could feel comfortable and not worry about being shooshed out or, you know, you know, just help them through.” And, you know, I says, “Well, that's one thing. . .”

EM: That's very empathetic and thoughtful. Considerate.

PE: You know, and not just feeding, but we need to figure out some kind of solution because it's not getting anywhere. I feel like it's not getting anywhere and it's getting worse. Pretty soon we're going to have more World War III. Right. Community and individuals like

this. This is already I can see a lot of, you know, people having frustration. Like Paul said, theft, crimes. And it's everybody's just being very frustrated. . .

EM: . . . It's important for you to feel safe in the involvement and even the work you can provide for yourself, totally understandable.

VE: Mm hmm. Yeah.

TB: Last question. Have you experienced any natural disasters or significant weather events in Waiale'e?

VE: Not here but in our Kahuku Ranch a few times flooding. Yes.

VE: I don't think we've been here long enough to experience a major disaster. I know hurricane Iniki, Iva. I don't think this farm sustained very much damages, but we did blow some of our eves off. . .

VE: . . . Yes. Just recently. . .

PE: . . . we cut down a few of our overgrown trees, exposed ourselves to some wind. But it's just sections of the building that needed to be repaired anyway, and the wind just helped us see it faster. But it's minor disaster, just small repairs.

VE: Well, in addition to this, I think because the building—the age—and it is not just holding itself that the wind you know extra wind or gust just took some of the, the part of the building, just the eve part, the fascia. That's about all that we noticed.

PE: It was a natural disaster to hold the overgrown brush here. I took care of it.

EM: Mahalo.

[BREAK]

EM: Hi. Aunty Verna and Uncle Paul. So the next section of questions we're going to go over is ranching. And also just a lot of like—how you guys do it. So bear with me. Throughout the course of your interviews, you talked about how it took about 20 years to acquire this land. Do you mind taking the time to just give us some background on the ranch, including the size, and the locations, and the types of livestock that you're plan—that you already have—and then what you want to do with it into the future?

VE: Waiale'e here, the areas is where we are. They got the cottages, the field office, the dairy, the dairy field, as well as the, the piggery location. But Paul has had real good ideas about what and how we're going to restore this livestock facility.

(Silence. Verna looks to Paul and prompts him.)

VE: Paul has a really good idea how he's going to restore this livestock facility.

(Laughter)

EM: I can't wait to hear your ideas, Paul.

PE: Well, for us, ranching, it's been 20 years in the making here, but we have cattle in another location as well. They have about 100 acres of pasture land about 15 minutes down the road, which houses about a little over 100 head of cattle from about 140-150 present. At Waiale'e right now we have about 28 head of cattle. Trying to look to the future and getting Waiale'e up and running with the cattle here on Waiale'e. It's been a lot of cleanup in the beginning, trying to restore the facility, all the dilapidated corrals and stuff. So fixing it up, trying to get it functionable to be a productive facility. We're, we're looking at one, rebuilding the processing to process cattle, to put meat on the table as far as to the live animal facility. In the beginning, there's a lot of fences to be repaired. The homeless made a lot of holes in the fences for their purposes. And, and it's been an ongoing process. And looking to the future is just, just repair as we go. And as far as going into the future and what our future goals are as far as this facility is restoring the—what we call the dairy—is to make it like a livestock stockyard. To hold animals, and also workstation to doctor animals when need to be, or AI breeding. And we are transplant all that, you know, rebuilding that building for that purpose and also a holding, holding area for animals that need to be processed. It's, it's gonna be a, an area where animals can be held, but also animals—like a stockyard—where you can possibly auction animals there. Breeding animals, you know, seed stock type, or heifers, or bulls, you know. Or someone just has a couple of head of cattle that they want to sell and they don't want to deal with it. They can bring 'em here and we'll have an auction day. And just making the farm a functionable farm: rebuilding pens, reorganizing pastures, cleaning them out, moving fences to make it functionable. So it's easy for us and the animals—having pathways and patterns. Animals are creatures of habit. You don't want to change things drastically. If you make changes with the animals that are here, you do small changes. So, they're habit forming and going from section to section when—because we intensify graze, so that means we move them around more often, they have smaller paddocks—so once they get into that pattern, you kind of want to keep that pattern because they know where to go. You don't have to tell them where to go. They just—you open a gate and they're coming, because they know that's the next section that they need to be in. So, it's an ongoing process. It's just planning as you go. But the future plan is to create a functionable farm.

EM: It sounds beautiful.

VE: Yeah.

EM: I'm looking forward to seeing how that turns out in the next few years. . .

VE: . . . Mm hmm. Yeah, if—and you have also individuals that know what they feed their animals and decide, “Hey, let's raise this for our freezer.” But then when that time comes that we're—the animal's ready for the freezer. Like, “Oh, I don't have the space for it.”

So you can bring it to this marketplace, livestock market. You can sell it to a buyer. My piece tomorrow is, or whatever, or some—another individual that wants to fill their refrigerator, freezer. We can do the one stop shop process, cut and wrap, and package, and off to the freezer it goes.

EM: I like the efficiency of that. It sounds very exciting. I know you guys have had your ranch since 1998. You said earlier in the interview. What led you to become a rancher? I know we talked about you, Uncle Paul, how you had more of an experience with your dad and just growing up on the ridge in the mountains and just having that experience. But that also, how did that turn into it being a family business—pretty much—for you two?

PE: Well, my dad—we grew up—my dad grew up—he was a dairyman, not in beef cattle.

EM: Got you.

PE: But being in 4H, raising beef cattle, watching them grow, and seeing the end product, hanging on the rail, ready to be cut up to steaks. That was the end result to see what you produced, you know, in the program. What you produced as a finished product for the public to consume. And just enjoying the cattle alone, being around them, working with them, watching the, the young ones grow, it just created that passion to be in that type of work. And although I don't do it full time, I have a full time job—which I wish I could do my cattle full time—but as of right now, it's—it's full time, but it's not full time. . .

EM: . . . Yeah. . .

PE: . . . and just seeing the cattle grow and looking at the calves, you know, how you can make them better. And that just makes you want thrive for more and see how much better I can work at, how, how I can make my calves better, how can I make my end product better? And for me, it's—well for us—it's, you know, getting quality bulls, getting quality calves, raising quality beef. And seeing the end result is where the passion comes from. If you can make something of quality—and it's for any farmer, even if it's a tomato farmer, if his tomatoes come out plump and ripe and red, he's happy. If they're little, tiny green things falling off the plant, he's one depressed farmer because his end result is not there. And I think every farmer and rancher thrive for getting that product that is of quality. And that's what we, we thrive for, is getting a product of quality, and that's what makes us work harder at it, and keep moving forward.

EM: What are some of the—like looking back, because it's been a labor of love, and a passion of both yours for quite some time. And I don't know if you want to share some stories or just happy memories of fun stuff as a family together? Like having all the livestock at your own ranch, growing with your family now as an adult, or then back then growing up?

VE: I think back then, growing up, the available protein or the available vegetable was there. Today you have to jump in your car and go get it. I like the fact that if we can have—like if you, you grow ducks and I want to, you know, have a roast duck, I'll go over to your

house and grab. I watch these shows sometimes. They want these ingredients. They just go down to, “Let's go down to this farm. Let's go down and grab a sheep. Let's go down and grab some turnips.” We don't have that accessibility. And that's what Paul is thinking about, and having that restored here. But for me, it's always been stir fry. He wants to raise the protein and I, and everything around us, is the add. It's for the flavor of that stir fry. So when he asked, when Paul asked, “Hey, what would you like? Let's—what are we going to name our ranch? I was like, “Stir fry. Stir fry.”

EM: (laughing)

VE: Double-J Livestock Ranch, that's more. . . . I says. But then, then it would became to the to the fact that—families having accessible ingredients is what we should think about to reestablish. Because that way we can eat good and wholesome foods, versus, I want to say, foods that are in the can. You know, because it's accessible and you can grab all six of them for six dinners. But down the road, you know, you want to try to keep your, your body being able to—Okinawa is one thing I was watching Netflix, sorry, I'm going off track. But what, 96 years old can do the splits. Oh my gosh, that person works and and eat good. And that's one thing that we're talking about—is stir fry. . .

EM: . . . Making the North Shore a food zone?

VE: And the North Shore—you know, to have people, hey you know, they're always, you know, they're always got—like individuals that are stay home and, “What can I do? Can I raise some, you know, proteins, or can I raise some vegetables: the turnips, the carrots, or whatever it is.” You know, and then have us raise ducks, chickens, whatever. You know, you can come here, grab your dinner, choose your dinner. We'll process it. You just choose it.

EM: I know you—it's taken about 20 years to get the land here. Can you guys talk about or share with us some of the process that you had to go through and what that experience was like for you?

VE: We had put on the calendar that we'll call the CTAR Dean's office and have a little meeting chat and see where this—where is Waiale'e going, and what's the update. And we kept doin' that every year. This year. . .

PE: . . . We were able to watch 20 years of farm not being used, overgrowing, dilapidated, and this got kind of depressing at times, driving by to see a place like this not being utilized. And that's why we never gave up. We kept trying. . .

VE: . . . Pursuing. . .

PE: . . . and the day the University contacted us and said that they're going to decide to do something and they want us to put in a proposal. It was the fifth proposal that we actually put in?

VE: We had put in interests.

PE: Well, interest proposals. . .

VE: . . . and expression of interest. . .

PE: . . . and then they finally asked for an actual proposal to—for Waiale‘e. . .

VE: . . . An RFP. . .

PE: . . . we got really excited.

VE: We actually did this like—is it. . .

EM: . . . Is it happening. . .

VE: . . . Am I dreaming. . .

PE: . . . It was—I mean, I'm not a person that gets excited and I actually got excited, you know, And it was like, okay, hopefully our proposal is right because we really want the University to look at us, and what we want to do. And, we were fortunate that they agreed to give us that opportunity.

VE: Mmhm.

PE: And I think so far, I'm hoping that the University is happy with our. . .

VE: . . . Progress. . .

PE: . . . progress from day one. And there has been a lot of changes and there is a lot more to come, just trying to get this place back up and running. You know, we're not the big financial people with a lot of money in the pockets to just hire contractors and spend a lot of money. So everything is a planning process and working at it, you know, as we go, and try to get it. I mean, we do have deadlines that we want to meet and hopefully we can meet those deadlines and get this place in production, you know, in a timely manner. So. But again, we're very excited that we got this place after 20 years of you know, someday maybe. . .

EM: . . . Someday . . .

PE: . . . you know, and—but the thing is, we—what I think that helped us is we always kept a little faith that someday they're going to do something with this place. And hopefully when they do decide that, that we're involved. And it was, for me, a little bit kind of like a dream come true. Trying to do what I wanted to do and get a processing plan. I mean, how many people around, you talked to, that wants to actually process cattle, you know, slaughter cattle, cut up meat? You know, it's not—it's—in today's world, they want to be

on laptops and telephones. I want to have a knife in my hand. But it's something we're looking forward to. So we're moving forward.

EM: I think it speaks to your resilience and also your ability to stay focused and determined. Right? You can't pray for rain and not show up with an umbrella, right? So it just speak to your family ethos. With the challenges that you guys are facing, along with how you had mentioned, like reclaiming the land and getting it back into where it needs to be. This next question I have for you is pretty loaded, but I know you guys have it. So with Hawai'i being geographically located where we are, on this beautiful island, but we don't have a lot of resources dealing with—you have climate change concerns, you have policies within the state federal government that you're dealing with—how on all of those different gambits, how or, you know—something as simple as water access and having water access to where we want to take care of your livestock and processing and all of the things you have, how are you working through those concerns and challenges along with policy changes and stuff like that? Like who is managing the keeping up to speed on whatever kind of different aspects are coming down the line when it comes to livestock processing and whatever kind of USDA requirements or Food and Drug Administration requirements. And anything, it's a lot.

VE: It is a lot to absorb. The—there is updated information that you would tap into, make sure that you're following because you don't want—there's so many E. coli—you don't want a four year old child to be in the hospital and their organs is deteriorating due to the E. coli. But the—but just making sure that you follow everything to the T—crossing the T's, dotting the I's—in food process. Hamburger is exposed—I mean, like Paul is explaining to me, you got this big whole meat, ou may have a little skim of E. coli outside, but it's. . .

PE: . . . Not E. coli. . .

VE: . . . not E. Coli but—not E. Coli, but, you know. . .

PE: . . . Bacteria. . .

VE: . . . bacteria, just a small skim of it, but it can be dissolved by being cooked. But once you ground the beef, it exposes those bacteria. So you need to make sure you get that in the freezer, refrigerator, immediately. Don't let it drop its temperature. That's where you get into a pickle. But having that information, it's what is going to be in the back of your head at all times to make—ensure, the food safety and also the wash down. But in regards to—jumping to another side of what you mentioned, time and change, we do notice there's dry summers. But we have a well that Paul is going to restore and that should help pump water from the artesian and be the backup source on that. . .

EM: . . . Are rain catchments another source of collection for you guys, or. . .

VE: . . . If there's not enough rain to collect then the water, artesian, would be the resource I think. . .

PE: . . . Yeah. Here, here at Waiale'e when it rains, it rains. And when it doesn't rain, it doesn't rain. And as far as regulations, it's going to be a great challenge with the Department of Health, with the USDA, because other people in the state have tried to open slaughterhouses, portable slaughterhouses, and water is the issue. "Where is your wastewater going?" So we're—a lot of this is in development right now, trying to plan, talking with people. What is going to be the best, source of our reclaimed water. We're looking at several different ways, because right now that would be what would not put us into operation. . .

VE: . . . Mm hmm. . .

PE: . . . is "Where is your water going?" So what we're looking at is we want all of our water to be reclaimed water, re-usable water. Not for wash down, not for cattle drinking, but for irrigation. Because this side of the island, I mean, climate change is climate change, we all have to deal with it. So instead of sitting there and waiting for the rain to come, we want to set up irrigation and renovation and we do have a well. Well, the well is the backup plan to the irrigation. The processing plant, the water that comes out of that plant. We want to make that water usable water. . .

VE: . . . Reuse. For reuse. . .

PE: . . . so we can use that water for irrigation. Whether it's 5,000 gallons a day or 50,000 gallons a day, if we can use that water for irrigation, clean it so it can be used where it's not creating a bacteria on the plants or the grass—'cause the cattle is going to consume it.

VE: Mm hmm

PE: So with that said, if we can get the Department of Health, the USDA on board, that this is the system that we want to do, this is the system that we're going to show you. It's going to work. They have to approve it before we can even kill one—process the first animal—that system has to be approved. And it's gonna be a challenge, I know, because the Department of Health is not easy to work with. But we do want to work with them. Because not want to—we have to.

EM: You have to, yeah

PE: But we don't want to have to work with them. We want to work with them. To be able to be—everybody seeing the same page. This is what we want to do and this is what's gonna work. So we can have a facility that will be in full operation and not getting fined for misuse of any water or infrastructure, so we can create a productive business and not be shut down because someone made a mistake.

EM: Have you found any, sort of—along with this water portion—but just in general, the up and running upkeep of this area? Have you looked into eco-friendly, or more green

energy ways, of conducting that in a way that means regulatory requirements is low overhead?

VE: Correct.

EM: Doesn't cause a large footprint?

VE: Well, that's what we're thinking about, too, is solar—shouldn't be on the ground. We feel solar should be up in the air, which is on buildings.

PE: We have a big roof. We want to put this building all solar, too. And the solar is not cheap, but electricity's not cheap either.

EM: Right.

PE: So, if we can put solar in the facility, it'll help keep costs down.

VE: Now, going back to the—what Paul had mentioned, in addition to the waste—there, there is a gentleman, or his family here on Oahu who's breaking some insights of EM-1 friendly user, eco, it doesn't harm humans or small pets. But it is this one ingredient in these geiki balls, it's called EM-1, that is the microorganism that Paul is looking at. We had gone to, he had talked to a couple of people in regards to the—the water reusable. But yes, solar would be and then we were also thinking about, maybe, these um, a small little windmill at one time.

PE: And we're going to make our cows walk on treadmills and produce electricity. (Laughs)

VE: Yeah.

EM: You can convert the manure. (laughs) Uh, well. . .

VE: . . . The maneuver might be a little tricky 'cause we have some individuals who talk about. . .

PE: . . . No, they're in pasture, that's why the manure is tricky. . .

VE: . . . I know, but. . .

PE: . . . to go collect it all.

VE: . . . yeah, that's true. But there's a, you know, there's a talk—or, or question about the manure getting into the ocean, which the, the grass, the for—the foliage itself—is the filtration which does not allow clusters of—or the well, or—that's on the other end, at the end of the pasture, that is hi—higher than the pasture. So it doesn't allow anything to get to the ocean. And the river that comes down—the water that comes down the ditch from the mountain, it goes around the pasture—adjacent or parallel to the walkway, public way

to the beach access. So we've been really making sure that we, we don't have anything that would harm our ocean animals too. . .

EM: . . . In the natural ecosystem of the ocean. . .

VE: . . . our Ocean animals as well as land animals. But, yeah.

EM: That is—so it seems like the land is already set up to be beneficial to make sure you guys do great. That's what I'm hearing.

PE: I'm hoping. . .

VE: . . . I'm hoping so.

EM: With ranching itself, I know it's been in your life for a long time and any—in very different capacities, Paul and with you Aunty Verna, same thing—with what you guys see moving forward and um, are you guy—do do both of you have any specific organizations or things about ranching that you—here—looking forward to having, that you maybe haven't already shared?

VE: Internship in regards to future butchers. . .

EM: . . . Okay. . .

VE: . . . a skill that would teach individuals—as you know they're looking to, to like dual careers and so forth—or a career in general. That's a, it, it's—we have had an experience this year through the 4H livestock that butchers were very limited. It's the reason that the 4H carcasses were put on hold, or were not cut and packaged the way it should have. As far as for retail. You have this big chunk of meat in a box. The buyer doesn't know exactly, or don't have the equipment for it. . .

EM: . . . What does 4H stand for, again?

PE: Head, Heart, Hens, Help.

EM: That's right. And you—within the community of Future Farmers of America and 4H that you guys have here with networking and family ties and friendship ties—what are some of, like, the life lessons you've learned along the way—incorporated within your ranching as well?

PE: If you don't like to work hard, get out of the business.

(Laughter)

VE: No, for real. It is. . .

EM: . . . No, I . . .

PE: . . . It, it's I mean. . .

EM: . . . it's not easy. . .

VE: . . . no, it's hard work. And no, no matter what direction you try to get around it, it's it's all physical labor. Labor of love.

PE: It's, it's yeah, it is a labor of love. You, you have to like, enjoy what you do. And I know some people that, "I want to be a veterinarian. I want to be a veterinarian," their whole life, and then they go to school to be a veterinarian or "I'm going to be a vet tech." Because it's hard. Being a veterinarian is a tough journey. Being a rancher is a tough journey. You know, like the old saying, "It's easier to make a dairyman a rancher, than a rancher a dairyman."

VE: Mm hmm.

PE: And the whole reason is it's so different. Dairies, to me, a dairyman works harder than a rancher—because your cattle are there in front of you, seven days a week, you're dealing with milking cows. A ranche, you put your cattle into a pasture and you're dealing with them if the fence breaks, or if you have to move them, or doctor them, and they're in that 100 acre pasture, or if you're a rancher on the mainland, your pasture could be 10,000 acres—and you don't see your cows for three weeks to a month unless you physically drive out there. As to where a dairyman, you're looking at your cattle every single day. And I was—although I grew up in, on a 300 acre ranch—it was dairy cows. But the dairy cows was raised like beef cattle. They're out in the pasture. Then when I became a dairyman for a few years, I experienced that seven days a week dealing with your cattle, you know, on a daily basis, herd health, holding calves—you know, calf birthing, mastitis, all of these other things that dairymen do more than ranchers do.

VE: Don't the cows get milked twice a day?

PE: Well that, yeah that too.

VE: They get milked twice a day.

PE: You know, so it's a 24 hour business for dairymen. So, my experience as a dairy man really helped me—when I finally was able to ranch—because I knew so much more about doctoring cattle.

VE: Mm hmm.

PE: So. When we started the ranch, a lot of the herd held. We don't need to call it that, because . . .

VE: . . . We saved money on that. . .

PE: . . . we know, we know how to do it. And that's what benefited myself—to enjoy ranching so much is—I worked really hard on the dairy, it was 16 hour days. I mean, I'm not saying ranching is easy. Ranching is just as hard as well, but it groomed me to love ranching so much—to where it made me enjoy my cattle even more. And being—having them—knowing the herd health part of it—is seeing that they need help, knowing they need help, keeping them healthy. You know, that's where becoming a rancher is beneficial. And that's why I say it's easier to make the dairymen a rancher, because when a dairyman goes to become a rancher, they know all the herd health. They know how to see their sick cows, you know, because looking at your cattle every single day, seven days a week, 24/7—as to where you're looking at your beef cattle out in a pasture—and you can see that you have a problem sooner than later. And you can take care of that problem. And that's what makes me enjoy ranching so much. Some of my cows will actually tell me they have a problem.

AK: Pardon me, I'm just gonna butt in to—I want to be respectful of your time, too—so I think we might kind of wrap up with just the last. . .

EM: . . .No, that was it. . .

AK: . . . that was it? Okay, time to move on to the personal reflection questions. . .

EM: . . . yeah. Yeah. Thank you so much.

AK: . Sorry.

VE: Oh, you're good.

TB: For this final section, we're going to ask you about some concluding reflections. Overall, what would you say Waiale'e means to you?

PE: Life. Just moving on with it, and next phase of it. Seeing where we can go with it. How well we can accomplish our goal—is pretty much sums it up.

VE: I think after all this work is put into restoring Waiale'e, hoping that a future will upkeep it and not let it go 20 years into dilapidation again.

TB: What do you hope Waiale'e will become in the future? What do you think about what it will look like, what it sounds like, maybe it smells like? Or tastes like?

PE: It's gonna to smell like cows. . .

VE: . . .Yes. . .

PE: . . .it's gonna taste like a good steak.

VE: Yes.

PE: Yeah. I mean, we're—we don't want to change Waiale'e. We don't want to change what it looks like. We just want to make it look prettier, you know, clean it up. Put some paint on it. . .

VE: . . . Mm hmm. . .

PE: . . . restore some of the facility, make it functional.

VE: Keep the vintage in, but yet add the purpose, add the needs. And like I said, you know, we need these little pockets where we don't have to drive in a car. I mean, you do 'cause you're gonna, you know, buy 10 pounds of meat and you're like hard to peddle your bike with that? No, I'm just joking. You know, we need a little more diversity in regards to helping families who have their, their full life day. But say, "Hey, Junior, you can go down to the store and get hamburger, you know, forgot to grab that today and make, you know, spaghetti for dinner." But hope, we hope that this, this recent restoration, revitalization, of Waiale'e is, is—will continue. That's what we hope.

TB: Are there any final reflections that you would like to add?

VE: (Laughter) You can say—you can end it.

PE: Hard to reflect when it's only just begun—for us. . .

VE: . . . Mm hmm. . .

PE: . . . with Waiale'e—it's been what, two years now?

VE: . . . Mm hmm. . .

PE: . . . and. . .

VE: . . . we just signed the lease last November, so. . .

PE: . . . so. . .

VE: . . . yeah, it's only begun. . .

PE: . . . it's all moving forward. . .

VE: . . . yeah, I. . .

PE: . . . we haven't looked back yet, and. . .

VE: . . . no. I . . .

PE: . . . the only reflection I can say in the past two years is a big change as far as just cleaning the place up. Getting rid of all the trash that was left here, and brought here, you know, in the past 20 years with the homeless and, I mean, the reflection is when I'm driving out the gate, I turn and I look back and, and look at what we've done. And hopefully in the near future, when I turn 'round and look back at the gate, it's look what we've accomplished, so much more. And that's what we're hoping for.

VE: Hope that the new generation will see something like what Paul did, when he was growing up, what interests him and what brought him to today—with, with the large interests of, of beef cattle, having that reflection of these youth driving back and forth, “Hey, I'd like to be that too, someday.” And hopefully that someday person will take over, or help keep this, this location viable. Because it's needed, it's well needed—everywhere, not just on the North Shore. But hopefully, like representative Ava or Awa—I'm gonna butcher his last name—had said, had mentioned, that he—I think it was small kine competition between districts, though. So when someone comes driving around and see this, you know, a sustainable community. You've got this here. And you've got North Shore Community Land Trust with taro and sweet potato, and you've got the community down below that's got their garden, and just wanted to get some steaks from Double J Livestock, you know, stuff like that. His—he says, “That'll just be a really cool” you know, hopefully that will give some encouragement other districts. Hey, I'm sure other districts had encouraged him to make this side, you know, so there must have been something that started that thought in his head. So I'm thinking Kaka'ako might have had this urban garden up on the rooftop, you know, thing. Say, “Hey, let's try to push this out”—and starting, you know, when someone comes rollin' into this, to the district. But, not to have that kind of—you know, it's nice to have that kind of curb appeal, but yet—it's, it's needed you know. I, I'm tired of hearing shipping cost is what raise the cost of food. We should be able to help that. 'Cause families, you walk out of the store—\$100 dollars when you used to be \$50 dollars—hard to—say, you know—to feed your family like that.

TB: Finally, is there anything that you've shared with us today that you would like to rephrase or describe differently?

VE: Repeat that question again?

TB: Is there anything that you have shared with us today that you would like to rephrase or describe differently?

VE: No, I think we've covered it. You've covered it unless you want to listen to us another 30 minutes. (Laughs)

VE: Paul likes to talk story. Yeah.

PE: I think, I think we covered it.

- VE: I think so. I think we've covered everything. The bases from regards to—a what. . .
- PE: . . . Come back in five years. . .
- VE: . . . yeah! Do that.
- PE: . . . and we'll talk again. . .
- VE: Yeah.
- TB: Sounds lovely.
- PE: And we'll see. . .
- VE: . . . Yeah, yeah. . .
- PE: . . . we'll see if I can owe up to what I've said. . .
- VE: . . . Achievement, yeah. . .
- PE: . . . and achieve, achieve what we want to achieve.
- VE: Yeah. I think it's a great idea. Yeah. Do a follow-up.
- PE: Or you can make it four years. We're trying to have everything done within the next four years.
- VE: Yeah, hopefully.
- TB: Does anyone here have any follow up questions, before we conclude?
- EM: I do. Can you please tell us about the petting zoo wash day?
- PE: Oh, with the 4H-ers.
- EM: With the 4H-ers.
- VE: Oh, After how many years of us washing the animals ourselves?
- (Laughter)
- EM: Yes.
- PE: Well, like. . .

VE: . . . We've popped up and thought, oh . . .

PE: . . . Well, we were. . .

VE: . . . buy one get one free pizza. . .

PE: . . . we would wash . . .

VE: . . . get the kids to go and wash the animals.

PE: When Jill and Josh started 4H, they had their for each animals to take care of. So we would drop them off at the fairgrounds in the morning, and me and Verna would go home and wash. What, 40 goats, 18-20 sheep. Three donkeys, llamas.

VE: That's about right.

PE: And it would take us the entire day.

VE: Yeah.

PE: And I came up with this harebrained scheme one day that we're going to do this faster. So, I'm going to ask all the 4H kids at the fairgrounds—and these are Maui kids, Big Island kids, whoever was there, “I'll buy you guys pizza dinner if you guys help me wash animals.” And they all said “Shoots!” So, I showed up. . .

VE: . . . It was a production. . .

PE: . . . with a 24 foot gooseneck trailer full with animals. And the kids jumped in, and the animals was flying out of that gate, *washed*. And I think we washed all those animals within an hour, hour and a half. . .

VE: . . . We did. . .

PE: . . . and I couldn't keep up with the blow drying because—I think there was more kids in that trailer than animals—and animals don't know what they hit, what hit them.

(Laughter)

PE: And uh. . .

VE: . . . All we . . .

PE: . . . it was faster than the new car wash. And I'm like, I'm all for this man. It cost me ten pizzas. I don't care.

VE: We, we got the. . .

- PE: . . . The kids loved it, though. It, and it—what it did was it created a, air, a-a. . .
- VE: . . . Camaraderie, within the 4H. . .
- PE: . . . they, they got together. It something that they did together. And these are kids from. . .
- VE: . . . O‘ahu, Big Island. . .
- PE: . . . the other islands. . .
- VE: . . . Moloka‘i, Kaua‘i. . .
- PE: . . . and it was a—it was a social event for them because all you could hear was. . .
- VE: . . . Screaming, laughing. . .
- PE: . . . nothing but kids in the trailer, having a ball.
- VE: Yeah.
- EM: How did this go on for?
- PE: I think we did it for three years?
- VE: We did for three years. But. . .
- PE: . . . Yeah, three years. . .
- VE: . . . for two years we did it ourselves, and killed ourselves washing these animals and thought, “Oh, can we do something else?” So like—what can we figure out would be easier? . . .
- PE: . . . The kids loved it, though. . .
- VE: . . . Pizza. . .
- PE: . . . they got soaking wet, but—and not one parent complained. . .
- VE: . . . They, they had really nice, uh moist, moisturized hands, the lanolin from the sheep.
- PE: But the funniest one was when I—we bought a livestock blower.
- VE: Oh, yeah.

PE: And. And we bought it in California. And we had it in a—excuse me—we had it in a box, and we dropped it off at the airport, and we're waiting to check in. And I see the x-ray machine [imitates x-ray machine sounds]. Back and forth, they're looking at this box. So I'm like, I tell Verna, "I think I need to go over there." So I walk up to the guy and go, "Guys got a problem with that?" He goes. "What is it?" I say, "It's a blower."

VE: . . . A livestock. . .

PE: . . . He goes, "No, there's—it could—there's two motors and a tube!" And he's looking at it, and looking at it, and I'm like, "It's a livestock blower." He goes, I tell him, "I'm going on the same plane with it. Don't worry, I don't want to blow up." And he's like, "Okay, do I need to open the box?" I go, "No, it's two electric motors. It's a blower. It, it dries, it's a huge blow dryer. It blow dries, animals." He goes, "Okay, all right, you can take it." It was funny.

EM: Is it—well you say it has a tube shape. Is it like the blowers you see yard people using. . .

PE: . . . Oh, it, it's electric. . .

EM: . . . Or is it a large, oh it's electric. . .

PE: It's about—a eight inch tube.

EM: Okay.

PE: And it's looks like a shop-vac laying sideways. . .

VE: . . . Yeah, like a shop-vac, and you go. . .

PE: . . . and you gotta air inlet or outlet, so you can suck or blow, but you don't want to suck because you're ruining all your motors. So it's just made for blowing. But what it does is—when it heats up, the motors heat up, it becomes hot air. So it's like a blow dryer, but a high speed blow dryer.

VE: Yeah.

EM: . . . Yes. Quick, quick. . .

PE: . . . Because you got electric motors that are, you know. . .

VE: . . . Yeah.

PE: And we would, we would—the sheep would retain water in their wool, so we blow dry the sheep and the goats. . .

VE: . . . Yeah. . .

PE: . . . the goats hated it. They didn't want it, but they got it anyway because we wanted to dry them. . .

VE: . . . Yeah. . .

PE: . . . But it was just funny at the airport. And you know, "What is this?"

VE: No, but it was a successful story though. Then it was, "Why didn't we think of this all along?" Yeah, but it helped a lot.

PE: I think the social part of that animal washing was the highlight of the event. . .

VE: . . . Yeah. . .

PE: . . . because we saw the kids get together and just have a great time. . .

VE: . . . Oh, they did. . .

PE: . . . and it saved me from getting wet.

EM: Exactly! Thank you for sharing. I appreciate it.

TB: On that note, mahalo nui, thank you so much for your time. . .

PE: . . . Thank you. . .

TB: . . . for sharing everything you did.

VE: Thank you for taking your time to—to listen to our stories.

TB: Huge pleasure.

AK: Okay.

END OF INTERVIEW