



WILLIAM F. JACINTHO GROVE RANCH B. 1933

BORN ON NOVEMBER 12, 1933, WILLIAM F. JACINTHO BECAME THE THIRD GENERATION OF THE JACINTHO FAMILY TO RANCH. THE FAMILY RANCH WAS LOCATED IN THE KULA AREA. SUNDAYS WERE FILLED WITH PANIOLO WORK, AS FAMILY MEMBERS WOULD WORK CATTLE ON HORSEBACK AT EACH OTHER'S RANCHES.

BESIDES FAMILY RANCHING, WILLIAM FIRST WORKED FOR GROVE RANCH IN 1957. LONG HOURS, RAIN OR SHINE, ALL RANCH TASKS WERE PART OF HIS RANCH DUTIES. HE PLANTED GRASS IN THE POURING RAIN FOR DAYS, GATHERING CATTLE AND DISCOVERING SHEAR CLIFFS, WHERE HE WAS THANKFUL THAT HIS HORSE KNEW THE WAY BETTER THAN HE DID. THE "OLD FOLKS" TAUGHT HIM SKILLS LIKE SLAUGHTERHOUSE PROCESSING IN THE MIDDLE OF THE NIGHT, BEFORE STARTING A FULL DAY'S WORK AT GROVE RANCH. IN 1963, GROVE RANCH CLOSED DOWN, AND THE RANCH PARCELS AND CATTLE WERE AUCTIONED OFF FOR LEASE TO OTHER RANCHERS. WILLIAM WAS ABLE TO WIN SOME OF THE BIDS, AND WAS ABLE TO RAISE A FEW MORE HEAD.

AS THE YEARS WENT BY, HE LEASED MORE LAND FROM INDEPENDENT LANDOWNERS, AND RAISED MORE HEAD OF CATTLE. HE WOULD BUY STOCKERS FROM EVERYWHERE ON THE ISLAND. WILLIAM STARTED A HERD DURING HIGH SCHOOL TO STOCK A LITTLE FEEDLOT THAT GRADUALLY GREW TO 250 HEAD. BEFORE MAUI PINEAPPLE COMPANY CLOSED; HE FED PINEAPPLE BY-PRODUCTS AS A LARGE PART OF THE FEED. HIS FINISHED CATTLE WERE SLAUGHTERED AT THE LOCAL SLAUGHTERHOUSES ON MAUI, AND MARKETED TO LOCAL MOM-AND-POP STORES. WHEN THE MOM-AND-POP STORES CLOSED DOWN, HE SHIPPED CARCASSES IN QUARTERS OUT TO AN O'AHU MARKET. EVENTUALLY, THE LOCAL BULK FEED BECAME UNAVAILABLE, AND THE FEEDLOT WAS FORCED TO CLOSE.

WITH LONG HOURS OF RANCH WORK, AND A HUMBLE CAN-DO ATTITUDE, HE ALWAYS KEPT A DAY JOB. HIS EARLIER JOBS WERE AS A BUTCHER/CLERK AT MAUI DRY GOODS, KULA BRANCH, THEN AS AN IRRIGATION SYSTEM INSTALLER FOR THE FIELD ENGINEERING DEPARTMENT AT HC&S FOR FOURTEEN YEARS, AND FINALLY AS A BUTCHER AT THE KULA HOSPITAL FOR 20 YEARS. AFTER HIS RETIREMENT FROM HIS DAY JOB 23 YEARS AGO, HE WAS ABLE TO FULFILL HIS DREAM OF RANCHING FULLTIME.

AT AGE 79, WILLY CONTINUES TO RAISE, MANAGE, AND MARKET (TO RESTAURANTS AND FAMILY HOMES) HIS OWN GRASS-FINISHED BREEDING HERD OF BLACK ANGUS AND BRANGUS CATTLE. HE STILL BUYS CATTLE FROM A FEW PEOPLE TO KEEP HIS PASTURES FILLED. WILLY AND HIS WIFE OF 56 YEARS, SHIRLEY, LIVE ON THE RANCH, AND HAVE A DAUGHTER EUNICE AND A SON WILLIAM, FIVE GRAND CHILDREN, AND ONE GREAT-GRAND CHILD.



WILLIAM F. JACINTHO

Paniolo Hall of Fame

LW: I'm with William Jacintho and his wife, Shirley Jacintho, at their home in Kula. Your grandfather was the first in your family to come to Maui. Did they come from Oahu?

WJ: From Portugal. He worked in the sugar plantation until he fulfilled his contract, then he left and went on his own. He purchased property in Kula and he worked as a mason. He did stone work as a full-time job and farmed and raised cattle part-time. Later he worked on the bridges on the way to Hana. Those bridges were for small Model-Ts. They were well built and today big trucks and small semi-trailers still go over them, although they are narrow.

LW: So how old was he when he came?

WJ: He must have been a teenager, I guess.

LW: Did he already know how to be a mason when he got here?

WJ: I guess he learned when working in the plantation.

LW: From the plantation folks?

WJ: Yes.

LW: What is your full name?

WJ: William Frank Jacintho. My middle name is Frank, after my father Frank.

LW: What was his middle name?

WJ: I don't know.

LW: And he was born here?

WJ: Yes, he was born here.

LW: Where did your grandfather live?

WJ: He lived in Upper Kula, where he purchased property. My dad was born and raised there. My dad also raised cattle and later purchased land.

LW: So he worked for the sugar company?

WJ: No, only my grandpa worked for the sugar company. When my dad was old enough, he worked for Kamaole Ranch, which was owned by the Tavares family, parents of former Maui mayor Hannibal Tavares. They also had land in Kipahulu and had to drive cattle from Kama'ole to Kipahulu, spending nights on the way. They took cattle from Kama'ole to Kipahulu and bring back fat cattle for slaughter. The beef was then hauled by wagon to markets in Kahului. Since my dad did not have a car, he rode his horse from Waiakoa to Kama'ole daily. It was seven miles each way.

LW: So that was your dad?

WJ: Yes. That's how he got interested in the cattle industry. Later the Tavares family decided to sell the ranch and offered it to my dad and his co-worker John Rego for one hundred thousand dollars. My dad spoke to my grandfather and grandpa told him he must have been off his mind. The sale included all the land and cattle. My dad tried to convince grandpa that it would eventually pay for itself, even if beef was selling for seventeen cents a pound. So, no deal. Later, Haleakala Ranch bought it for one hundred twenty-five thousand dollars.

LW: So what was your grandfather's name?

WJ: Manuel.

LW: How do you spell that?

WJ: M-A-N-U-E-L.

LW: Okay. So you were born there...

WJ: Yes. I was born at Kula Hospital.

LW: Oh when there was still a hospital there?

WJ: Kula Hospital was built in 1910.

LW: And that was when?

WJ: 1933. It is still there now, but used as a long-term care hospital for old people.

LW: But it's mostly retirement home?

WJ: Yes. And my nickname is Willy or Bill. That's what most people call me.

LW: So your family came from Portugal?

WJ: My grandparents.

LW: So I'm trying to think about your dad. So he didn't buy that land?

WJ: He didn't buy that land in Upper Kula, but he bought other property. This is one of the properties he bought in 1934... twenty-five acres for \$3,000. It included the 25 acres, this house, and the cattle on the land.

LW: And then he moved here and lived here?

WJ: No, he lived above in Waiakoa. Since the property my grandpa purchased originally was in Upper Kula did not have water or electricity, he sold it and purchased land in Waiakoa, where he built his home and a home for my parents when they got married. My dad used to have farmers stay in this house and he used to commute to work on the land and check on his cattle.

LW: He had cattle on this land?

WJ: Yes, and he later purchased another homestead next to this one.

LW: So that's more than the original twenty-five acres?

WJ: Yes. It was an additional 18 acres, which he paid another \$3,000 for. My son lives on that property.

LW: So he ran cattle here... and lived up a little higher. So you grew up above?

WJ: Yes. When I was about eight years old, my dad used to come down with horses to work the cattle, and I would sneak and walk down and wait on a hill until I'd see the cattle coming into the corral, then I would come and show myself. I knew that he would take me home on his horse.

LW: So when you were younger than nine, you would be walking down?

WJ: Yes, even if my mom tried to discourage me. I walked through other people's property (pasture to pasture) but the owners were very nice and didn't stop me.

LW: So did he work these cattle here by himself?

WJ: No, he, my grandpa and my uncle. At that time, my dad's brother was also raising cattle so they used to help one another. They would mend fences and work the cattle. At that time my dad didn't have a truck to haul the cattle to the slaughterhouse, so he had to rope the cattle and lead them to the Arruda slaughterhouse above.

LW: Which is in town?

WJ: No, about a mile above here.

LW: The slaughterhouse for everybody was there?

WJ: Yes. It was owned by Mr. Arruda.

LW: Is that another Portuguese guy?

WJ: Yes. He had a ranch also.

LW: But they had the slaughterhouse?

WJ: Yes, so my dad used to lead the animals with his horse and his two dogs to the slaughterhouse.

LW: One at a time with two dogs?

WJ: Yes, the two dogs would help him. When the animal would get tired they would rest and then he would tell the dogs "nip'um" and the dogs would nip the animal and they would continue until they got to the slaughterhouse. I couldn't help him because I was too young. After that, we got a truck and hauled the cattle on the truck.

LW: Was the slaughterhouse right there?

WJ: It is still there, but no longer in use.

LW: How many animals did you get to truck at one time?

WJ: When we had the original truck, one or two at a time. Then after that when I went into the feedlot business I could haul eight or nine at once. By then we used to haul to Kokomo to the De Coite or Allencastre slaughterhouse.

LW: So when your father took one animal at a time, did he do that every month?

WJ: I'm not sure, but perhaps twice a month.

LW: Then he sold that meat?

WJ: He sold that meat to Arruda, DeCoite or Allencastre.

LW: Oh, I see. So your dad could sell it right there. Did he bring some home too?

WJ: No.

LW: Oh...he sold it all?

WJ: Sold all. For home use they'd kill at home.

LW: Oh yeah, you don't have to pay the slaughterhouse to do it.

WJ: They did it themselves. They used to raise pigs also. Since there were no freezers, they would pack the meat or pork in crocks.

LW: In where?

WJ: Ceramic crocks. When they slaughter a pig they would melt the fat, preserve it with salt, and then pack the meat or pork in it to preserve it.

LW: And that's for home?

WJ: Yes. And they also made sausage and preserved it that way. In addition to animals, they also raised their own vegetables.

LW: So by nine years old you were saddling your horse and coming along. So you were born in 1933, so nine years old, it's 1942. It's before the war.

WJ: Yes, before the war.

LW: So then once you got to saddle a horse, were you able to help your dad then?

WJ: No, they did not have enough horses so they didn't take me until later when I was a teenager.

LW: Now was the brother younger or older than your father?

WJ: Older.

LW: And he ended up with land around here too?

WJ: My grandfather loaned both my dad and uncle the money to buy land. My grandpa worked very hard doing stone work such as walls and fireplaces so he had extra money to help his sons. He also loaned money to several outsiders.

LW: So this was homestead land?

WJ: Yes, this was homestead land, which was originally purchased by someone else.

LW: So your grandfather bought it from someone who had it as a homestead?

WJ: No my dad bought it. It did not have water or electricity. Because of that, the land was reasonable.

LW: But it was still good for cattle?

WJ: Yes, very good for cattle. This was filled with cactus. You could hardly go through it, only on trails that the cattle used to walk through. They didn't have any water for the cattle. The cactus was their water. They would eat the young cactus leaves. At that time most of those were the red cactus with red fruit, which did not have severe burrs. White cactus have severe burrs, so the cattle could eat only the young leaves. The cattle could live on only cactus and grass. Later a Mr. Lennox of the University of Hawaii introduced bugs to eradicate the cactus and they got rid of most of the red cactus. The bugs got into the stump of the red cactus and ate the core inside and the whole tree would fall. Somehow the bugs preferred the red cactus so most of the white cactus survived.

LW: Is the cactus coming into fruit?

WJ: Yes. Young leaves, then fruit. By August or September, when the leaves are older, Kiawe beans begin falling and provides food in place of the cactus. They do well with dry grass and Kiawe beans.

LW: I didn't realize they lived on the cactus.

WJ: Yes they did. We didn't have waterlines or water troughs.

LW: When did the waterlines go in?

WJ: In about the late 1930's.

LW: Did your dad put in the water lines?

WJ: No, the County put the lines in. The lines were 3/4". At times there was water shortages so we had to put in tanks to reserve water.

LW: Was the introduction of bugs to get rid of the cactus a good thing for the cattle industry?

WJ: No, no... that was a bad thing. That's why there are lots of open spaces now. Cactus have a lot of moisture. We used to get more rain than now. These low lands became more desert like after that.

LW: So this is considered low land. How high up are we?

WJ: About 2,000 feet.

LW: Upper is what?

WJ: Upper is 5,000 and the crater is over 10,000 ft.

LW: How high up is Haleakala Ranch?

WJ: Their land goes from low to about seven thousand elevation.

LW: And there's more grass up there?

WJ: Yes, and they can use those properties for summer pastures. When the lower lands are dry, they can use the upper pastures. This has been an unusual year. We have had lots of rain this year so everything is green. It's the best year we've had in a long time.

LW: Because of rain, yuh?

WJ: That too, but today we have better grasses than before, when we had mostly Maninia grass. Today we have Paspalum and green Panic which grows up to three feet high.

LW: Now was it you who brought the idea of good grasses in or did your dad do that?

WJ: No, most of it was brought in by the big ranches, and the seed spread into our property.

LW: How did you learn the name of those grasses?

WJ: Well you hear the old folks talk.

LW: So they knew about the grasses?

WJ: Yes.

LW: Because I know that's a very important thing in ranching, to manage the grass, so what did the ranchers do when the cactus died?

WJ: Well they had to raise less cattle, and many gave up completely and sold their land to developers who later turned it into subdivisions.

LW: And how is your land being taxed?

WJ: The Government is over taxing our land according to real estate value. If they continue doing this, they're going to over tax us and we can't continue to ranch or even live in our homes. Your home is for you to live in, not to make money, so they should not over tax us. They don't consider that, so if they don't change the system and continue taxing according to real estate value, we won't be able to live here or continue to ranch. Farmers and ranchers cannot continue to do business unless they are given reasonable agricultural rates on their taxes. Today we have all kinds of rules and regulations to follow. Some are so strict that farmers cannot afford to stay in business. We had a chicken farm in Makawao. Because of costly Federal and State rules, the owner decided to close it down. So there went our local chickens and eggs. That was the last chicken farm on Maui. So you know... things like that hurt agriculture.

LW: So but that was just here... did you own that chicken farm?

WJ: No someone else owned it.

LW: But still the tax situation closed it down?

WJ: Not only the tax...the restrictions.

LW: Oh, the regulations?

WJ: Yes, regulations that would cost him more than his payroll. You know, Ag is rough. We don't have enough Ag people in Congress, the State or County who understand what it's all about.

LW: So I want to go back to when you were sixteen and start there.

WJ: At sixteen I was in high school. On weekends and holidays I used to help my dad.

LW: So you were too young to be drafted, though?

WJ: Yes I was under the draft age at that time.

LW: So you didn't...and did your brothers go?

WJ: I have another brother and two sisters.

LW: So did your brother go?

WJ: No, he is ten years younger than I am.

LW: Okay. So you're here during the war... you're in Hawaii during the war?

WJ: Yes.

LW: So did your dad have to go?

WJ: No, and he missed the First World War too. During the war my dad was working for the County. He used to do stone work also.

LW: But he's ranching part time?

WJ: Yes. He wasn't big enough to go full time.

LW: But you're helping him as much as you can?

WJ: Yes, after school hours and during vacations.

LW: Do you remember other people from your community? Other paniolo from your community from that time period? From the '40s?

WJ: Yes.

LW: Do you remember your dad's generation and older? Remember any of those old guys who were full-time cowboys?

WJ: Yes Charlie Thompson of Thompson Ranch and William Eby. Both are in the Hall of Fame.

LW: And you remember those guys?

WJ: Yes they were older than me. Bill Eby used to buy cattle at times from my dad. I got involved being a friend and helped him for many years. I used to help him drive his cattle and even help him haul them on my truck. Eby bought cattle from my grandpa, my dad, from me and my son. Before he died I told him that he should buy some from my grandson. He never did, and passed away soon after. So you see I knew him for a very long time. When he passed away he willed everything to his niece, who lived on Oahu and I helped her sell the cattle to close down the business. I did all of this without charging her a penny.

LW: What was he like as a cattleman?

WJ: Nice guy, friendly, happy-go-lucky type. Very good businessman, though. He made millions.

LW: He made millions from the cattle industry?

WJ: Yes. He used to raise quite a few animals and he would buy and sell also. I learned how to buy and sell from him. I started with one animal when I was a junior in high school. Kula Hospital had a dairy and they used to sell the first born calves from heifers that were bred with an Angus bull, so the calves would be small. I bought my first calf from Kula Hospital dairy for \$5. My dad had a tame cow with lots of milk, so I asked him if I could borrow his cow and I put my calf along with his to nurse. Before going to school I would bring in the mother cow and let the two calves nurse. I'd do the same after school. When the calf was about a month and a half old, it would take care of itself, going to nurse when the mother cow's calf would nurse. My calf grew in my dad's place. When I sold it, I was able to buy two wean outs. That's how I started. When I got out of high school jobs were scarce. Most of my classmates moved to the Mainland. I stayed back and asked my dad if I could make a small feedlot. I bought several from my dad and from my uncle. Since I didn't have money to start, I told them that I would pay them after the animals were marketed and I did. Since I didn't have a gross income book, my dad paid the taxes for me. I sold my cattle to Ulupalakua Ranch. They had a slaughterhouse on the ranch. Mr. Baldwin was the owner. One day I went there to look at the carcasses which had just been slaughtered. He was pleased with the results. I told him that this was just a drop in the bucket for him. He told me "you know sonny, I'm going to tell you something...drops in the bucket fills it up." You see, I'm 80 years old now but I never forgot that. Later on I got a job and still fed my animals before and after work. I worked in a grocery store called Maui Dry Goods, located in Waiakoa. My job was butcher and clerk and I was paid 85 cents an hour. In those days people charged their purchases and would be billed at the end of the month. I used to deliver to people's homes and take orders for the following week's delivery.

LW: From Eby you learned how to buy and sell?

WJ: Mr. Eby used to buy cattle from small individuals and send them to the feedlot on Oahu. It was the Hawaii Meat Co. feedlot. He had several markets there. I went into that... buying and selling. By then I started a larger feedlot. I bought pineapple bran (toasted skins and cores) from Maui Pineapple Company. I also leased land for grazing.

LW: And then you had cattle already, and you grazed the cattle?

WJ: I grazed the younger cattle until they were ready for the feedlot.

LW: So you had some cattle in the pasture...those were the mother cows?

WJ: Yes, and the young stock.

LW: And then you had wean offs?

WJ: The weaners growing for feeders and then the feedlot for fattening.

LW: Well that's a whole lot of ranch operation right there.

WJ: Yes I was feeding over 200 head in my feedlot while holding a full-time job. I used twenty tons of silage per week.

LW: So were there other people's cattle in the feedlot too?

WJ: No, only my cattle and others that I brought from other ranchers. When they were ready I'd take them to the slaughterhouse.

LW: But then they had a place to be sold? They had a market to go to?

WJ: I had the markets.

LW: So were the markets all around here? Or where were the markets?

WJ: Here on Maui and also on O'ahu. Palama Meat and Kahua Meat Company used to buy from me. The Maui markets were supermarkets, mom and pop stores and some restaurants. We lost most of the mom and pop stores when Costco and the big box stores came in. These stores do not buy local meat. They import all from the Mainland and Canada.

LW: Interesting... so Grove Farm...when did you...?

WJ: It was Grove Ranch. In 1957 I started working at Grove Ranch. It was owned by Alexander and Baldwin. They used land that could not be used for sugar cane for ranching. I left the grocery store to work for Grove Ranch. I went from 85 cents an hour to about \$1.50 per hour. The work was hard but I enjoyed it. They had beautiful Angus cattle. Grove Ranch closed in 1963 and auctioned off the pastures. I got some of the pasture leases but had to purchase the cattle that were in the pastures. The ranch workers were transferred to the sugar plantation. I was transferred to the Field Engineering Section. We were installing a cyclamatic irrigation system. I stayed there for several years and still managed to run my feedlot. Later there was an opening for a butcher at Kula Hospital and I got the job. I took vacation from the plantation to see if I could handle that job. I worked there for 20 years then retired. My dream had finally come true and I could devote full time to my cattle business. Unfortunately, the pineapple company closed the cannery soon after so there was no cattle feed available. I closed my feedlot and converted to range feeding. It's cheaper and I did okay. I could adjust and that is what I'm doing now.

LW: So when you were working with A&B did you have to go far?

WJ: I had to go down to Pu'unene, close to the airport.

LW: So when you started with the hospital, is that a County job or Kula Hospital?

WJ: Under the State, so I retired under the State with a good retirement and medical plan.

LW: What does a meat cutter in hospitals do?

WJ: I had to cut all the fish, chicken, pork and beef into serving pieces. The whole kitchen depended on me for food preparation. I worked five days a week but had to prepare everything for a whole week. I had to work with the menu which was prepared by the dietitian. It was hard but I didn't have to work under the rain or dust. I hung on.

LW: You did. You hung on for a long time.

WJ: I did. Actually I had over a year of credited service for the sick leave that I had accumulated. There was so much cheating among the workers. They would tell a friend that they planned to call in sick the next day so to stand by and be ready to come in even if that was their scheduled day off. The person calling in sick would be paid and the person who called in would be paid time and a half. Cheaters.

LW: Yeah, that is a bit of cheating.

WJ: And you know... I never did that. That's why I ended up with extra time of service. Those cheaters never did get better than me. You got to live straight. You're better off.

LW: So you were helping your dad and your grandpa before World War II. So how did ranching change then?

WJ: In those days my dad used to sell beef for 50 cents a pound. There were lots of armed forces stationed in Hawaii.

LW: So you would sell beef to the armed forces?

WJ: Yes, but Ulupalakua Ranch did the sales. They would buy the cattle and take care of the sales of beef.

LW: So Ulupalakua would buy your dad's cattle?

WJ: Yes, but they would also buy from other ranchers.

LW: And what would they do with it?

WJ: They would slaughter, haul it down to their cold storage and then distribute from there.

LW: And they made money off of that somehow?

WJ: I'm sure they did. They paid off the ranch. In those days we paid only \$5.00 to slaughter one animal but today it costs 32 cents a pound. After slaughter, the animal is weighed and we pay on that, which we call wet weight.

LW: And how much do you get back on it?

WJ: Well if you sell it for a dollar a pound, you must deduct the killing charge, so almost one-third is gone.

LW: I know those bigger ranches they may keep ownership. They send so many to the mainland and they keep ownership, right? Till they get slaughtered?

WJ: I did that once. I sent over sixty head, retaining ownership. I lost over \$8,000 on the deal because they claimed that one died during shipment, a couple got sick and had to be seen by a vet. I was charged for the cost of feeding before they were slaughtered and sold. I had no way to prove the expenses so no more. I prefer to sell here where you can see the finished product. It's a shame to sell our product to the Mainland because with all the cattle in Hawaii we can probably supply only about half of the demand. Hawaii imports so much food that if there were to be a severe shipping strike I wonder how we will get food.

LW: So when you were young, were there lots of people running cattle like your dad?

WJ: We had lots of small ranches. Maui had over twenty slaughterhouses. Small ranches had their own, with no cold storage. They slaughtered in the morning and by noon delivered to the stores, which had their own cold storages. Nobody got sick. We cannot do that now. Today's slaughterhouses are regulated by State and Federal rules. They have to be stainless steel with a Federal inspector on the premises during business hours.

LW: How many are there here like that?

WJ: Only one here and I think there is one on Molokai. I think the State put in the money for that. I believe Oahu only has one also.

LW: One slaughterhouse?

WJ: Only one, so we pay the price.

LW: So fewer people now?

WJ: Yes because of high inheritance and property taxes. As parents passed on, their children couldn't afford to pay the property taxes to keep the land, so they sold to real estate or construction companies who built subdivisions and put the land into housing and other businesses. Then the big stores came in, closed down the small stores, so the ranchers had no place to sell their beef. Today real estate in Hawaii is very high. Those of my classmates who moved away to the Mainland and retired today and would like to move back can't buy anything here even if they sell their homes on the Mainland.

LW: Here in Maui?

WJ: Here in Hawaii. It's impossible to buy property here for farming or ranching. The future is not great, unless the politicians take care of us. We have some bad weeds now, which are destroying our lands. We have the Fire Weed and another that has a thorny crown. These are overtaking our lands. Here on Maui we also have the Axis deer population. They break our fences and our cattle get out, they eat our grass, etc.

LW: What breaks your fences?

WJ: The Axis deer. Maui has about 8,000 or more just going through our property. They break through our fences and eat our grass, flocking 40 to 50 at a time. We complain to the State but they say they have nothing to do with that, even though they brought them here originally. If the deer causes an accident, the State has nothing to do; however, if your animal get out and causes an accident, you're responsible.

LW: Yeah...if it's your cow that the car hits, but not the deer?

WJ: Deer no...you're on your own. If you get killed, too bad for you.

LW: You need the hunting culture from the Big Island. A lot of people hunt on the Big Island.

WJ: Over here too, but they cannot hunt on private property. I let my family and friends hunt, but you have to be careful because of the liability.

LW: Yeah because you've got to control that deer.

WJ: Some ranchers and farmers have even built high fences to corral the deer hoping to be able to take them to the slaughterhouse to be given to the homeless, but the slaughterhouse can't do it, it's illegal. We hunt them for house use and I let my friends do so, but still we can't keep up.

LW: Did you teach your son how to slaughter?

WJ: Yes, my son and my grandson... my grandson has his own hunting license. He's sixteen and loves to hunt. He slaughters his own right in our backyard.

LW: Because I don't know many people... where did you learn to slaughter?

WJ: I learned from my grandpa and my dad. They slaughtered cattle for home use. Same principle. The deer are smaller and easier. What we do now with the deer, not like they did, we debone 'em right there and bring home the meat only so we don't have to carry the carcass home. We carry our bags with us to put the meat in. The deer was brought in around 1950 but hunting them was restricted. Nobody could ever hunt them. You get caught shooting the deer, you go to jail. That's how they increased so much. I think they give birth twice a year and sometimes have two babies at once. I have a piece of property up country with close to a hundred deer with my cattle. I cannot get rid of them because the place is big and they are mixed in with the cattle. They disappear and run right through the fences and rip the wires open. They travel in groups and if you're not there, the cattle get out.

LW: Yeah it's a nuisance.

WJ: Yes, real nuisance.

LW: So processing meat, even cutting it, because you were an expert butcher that must have changed from when you were young to when you retired.

WJ: It was a change, but when I worked in the grocery store I had to do it. I learned from the manager.

LW: How old were you then?

WJ: I was about nineteen or twenty. But I learned a little from my parents. They used to kill their own pigs, chickens, ducks and turkeys which they used to raise for home use. When I went to work at Grove Ranch that was really slaughtering. I had to learn to do it right because they had to save the hide. We had to work in teams of two. The right side is easy but the left side is harder. The guy I worked with was an expert and I was just a beginner. When the boss was there he made me do the left side and made me look like a fool. I was determined to learn so I went to see my friend, Mr. Allencastre, and asked him if he would teach me. He said sure and told me to go to his slaughterhouse. They used to start about midnight, so I'd pack my lunch and working gear and work with him until it was time for me to leave to get to work at Grove Ranch at 6:00 a. m. In those days they used to start about midnight but now they work only during the day.

LW: Why did they do it at midnight?

WJ: I don't know, but I think that when the State required inspectors, they started work during the day.

LW: So who did you ask?

WJ: Mr. Allencastre. I used to take my animals to his slaughterhouse so we were friends so he was happy to teach me. The guys at the Grove Ranch wondered how I became proficient so soon. You could not score the hide because they're going to make money off the hide.

LW: So you did not really learn working with someone else. You had to learn from Mr. Allencastre.

WJ: Yes, even if it meant sacrificing... working at midnight.

LW: So. How long did you practice at night?

WJ: A couple of months. Then I said well, I got it made. I gettum now.

LW: Then you could take off the whole hide without help?

WJ: Yeah, I could do it afterwards. After removing the hide you have to split the carcass. My boss knew then that I could do it. I also had to issue the meat to the markets. I had the key, since I was irrigating pastures nearby. The boss would give me the carcass numbers and I would issue accordingly. The issues were to A&B. They had their markets.

LW: So this was Grove Ranch?

WJ: Yes. They had their own slaughterhouse, their own ranch and their own markets. Same company, only different departments.

LW: So the markets would come to pick up?

WJ: They come to pick up. I would issue them. Sometimes they wanted to choose different carcasses but I had to refuse them and go with my orders. The hearts, the tongues and livers also went with the beef. At times they would want more, but I could not do that. Each carcass gets only one set.

LW: So you can't have ten livers you only get...?

WJ: You only get the right amount. I enjoyed that part of my job...seeing the finished product.

LW: Appreciating the product...?

WJ: Yes, seeing the finished product. I don't know why that ranch had to close. Tom Liggett, the manager, ended up in one of the ranches on the Big Island. He became Pono Von Holt's boss. When Pono saw me he told me "I don't know how you could work with that man." I tell him, "oh, that buggah he's strict." Pono says he had a hard time with him.

LW: So that was his first name?

WJ: Tom Liggett.

LW: And he was the manager of Grove Ranch?

WJ: Yes, and also Fred Rice. You know Fred?

LW: Sure I know Fred.

WJ: Fred was the assistant manager and my boss. He is from the Baldwin family so Liggett used to buck him a lot because he could take over the ranch any time. He's a blood relative from the Baldwins.

LW: Well Fred must have been about your age?

WJ: Yes, and when Grove Ranch closed, Fred went to the Big Island to Kahuku Ranch, which his aunty owned. He wanted me to go with him to the Big Island but I told him I couldn't as I had my parents here. Every time I see him we talk story. He was at the Hall of Fame because he is also in it.

LW: Is he a little older than you or is he your age?

WJ: He may be a little older than me. He runs his own ranch now by himself, a mule and two dogs. When he has big work, he hires a few guys. He runs about a thousand head of cattle.

LW: He likes mules?

WJ: Yes. I told him mules are mean but he said not his. My grandpa had mules and they get mean at times. They bite and kick. I learned from Fred too. When he came to Grove Ranch they had several hundred breeding cows. He increased the ranch. He saw it could be done. He's sharp. Maybe Liggett didn't have ranching background but Fred was born into ranching. His family owns Ka'ono'ulu Ranch, which is across from me. Their property runs from the crater to the ocean.

LW: He still owns that?

WJ: His family still owns the ranch but his daughter Mauga and her husband Miranda manage it.

LW: Oh, she married a Miranda?

WJ: Yes, they had a party some time ago to introduce them to the community and I went.

LW: Which Miranda? What's his first name?

WJ: His name is Ken. Fred and I got married about the same time and our kids are about the same age. My son is 52 and my daughter is 56.

LW: Now your son's name is William Jacintho?

WJ: Yes and my daughter is Eunice.

LW: What's her married name?

WJ: You see my son-in-law died almost four years ago and Eunice remarried a Japanese guy. Kobayashi. Nice guy. He used to work at Maui Pine.

LW: Her first husband or second?

WJ: Her new husband. Her kids are grown up.

LW: What are their names?

WJ: Matt, Michael and Megan Garcia. They are my daughter's children and my son's children are Daniel and Katie.

LW: I think I met her. She came with you.

WJ: She came with me. My wife didn't go because it was originally planned that my son and grandson (all man's thing) would go but in the last minute my grandson couldn't go and his sister wanted to go in his place. My sister and her husband surprised me and showed up. If my wife knew they were going, she would have gone.

LW: Well there is a video of it on the website. You could go to the website and look at the video. She should look at the video.

WJ: Well my son could get that, yuh?

LW: So Mr. Liggett ended up on the Big Island?

WJ: Yes, somebody hired him. If you want to know about him, you find out from Pono. Pono worked on that ranch. Poor Pono...he's a nice guy. Pono used to work at Kaupo Ranch here on Maui. It is also a Baldwin Ranch. Ulupalakua Ranch, Haleakala Ranch and the Sugar Company are all Baldwin family. They own almost all Maui. They came here and bought land for a couple dollars an acre. They had money and could do that. Today you can't buy land for ranching. The Baldwin family has contributed much to agriculture and provided jobs for numerous people. The state has a lot of vacant land but they do not lease it out. If they would, they would get rent money. We would pay tax on the land, insurance and gross income tax. For some reason they choose not to do so.

LW: Because nobody can afford all that?

WJ: People can afford but the State won't lease it. If people could rent the land, at a reasonable price, they would be happy to do so for farming or ranching. The State could make money that way, but instead they make their money by charging property owners high taxes for their property. An example...my sister owns two old houses on about fifteen acres, mostly gulch, which she inherited from my parents. They charge her \$7,000 per year property tax. She and her husband are retired and living on a fixed income. My brother-in-law is a veteran of the Korean War and is over eighty years old. I spoke with two guys from the Tax Office. They were young and perhaps just out of college. They didn't do anything but said that recently sold property in that area went for high prices so their land falls into a high value amount. My sister gets home exemption for one house, but the other, which her son and his family live in, is not exempt. This really hurts us.

LW: What ranching accomplishment are you most proud of?

WJ: Today's ranch?

LW: Yeah.

WJ: All ranches on Maui are pretty good. Ulupalakua Ranch, however, was well run when Mr. Baldwin ran it. They had about fifty cowboys and were killing about fifty head a week. They had their own markets. The Akahi Meat Company was theirs and they made sausage and did much processing. I think theirs was the best ranch.

LW: You added something to ranching in Hawaii. What do you think that would have been? Feeding pineapple silage to cattle?

WJ: Not only I did it.

LW: I mean you were an innovator in some ways. You accomplished interesting things in ranching over many years. What do you think is the most interesting or biggest contribution to ranching?

WJ: Well as far as ranching, I started like I told you with one animal and I had to do everything. Foaling calves from cows that couldn't give birth, mending fences, cutting grass for animals, running a feedlot, etc. Best of all was running a feedlot, as pineapple silage was reasonable and you would produce quality meat.

LW: And the bulk feed was what?

WJ: Silage, a by-product of pineapple, which was skins and cores ground into cattle feed.

LW: Did they let it ferment some?

WJ: Yes it would ferment a bit.

LW: How did they do it? Did they store it?

WJ: No, just pile it up as high as they could.

LW: And you could go dig out of this pile? And you'd just go up there with your trucks and fill them up?

WJ: No, while the cannery was operating, we'd park our trucks under the chute and the silage would be filled. If the cannery was running full blast, it would take about fifteen minutes to get a load of about ten tons. On slower days, it would take longer. Before raw silage, the cannery used to toast and bag what they called pineapple bran. The toasting was done in large cookers. There came a time when the employees were not honest on the job and they let the bran overcook and nearly turn to charcoal so the company decided to close down that operation and convert to raw silage.

LW: Where was the cannery?

WJ: In Kahului near the shopping center. It was the last pineapple cannery in America. Poor management. That was Baldwin family owned.

LW: When did they close down?

WJ: Sometime in the 1990s. My wife worked there for 37 years and after my daughter graduated from business college, she, too, worked there for 34 years until it closed. My son also worked there during summers, so they were lucky.

LW: What do you want people to remember about you?

WJ: Generous, friendly and happy rancher.

LW: Well, I'd say that sounds like you today.

WJ: That's true. I'm always happy. I work, but you know that anything I get is through the Lord and also my wife. We were classmates in high school and graduated together.

LW: What school did you graduate from?

WJ: St. Anthony School in Wailuku. It was there that I received a strong religious foundation. I learned to trust in the Lord in anything I do. Sometimes I get discouraged when something goes wrong with my animals, but I change my attitude and try to keep cool. You have to trust in the Lord. Now I'm relaxing a little more.

LW: You worked hard so you deserve to sit back.

WJ: Yeah, I worked two jobs all my life.

LW: But right now you have as much as the grass will carry and you've got them all paddocked and...?

WJ: Yeah, all the cattle are where they are supposed to be. We did that when the rains came.

LW: So how are they doing?

WJ: They're doing good.

LW: So do you think there's a future in ranching?

WJ: If our leaders do something about what is lacking, we'll be all right.

LW: What could they do?

WJ: Encourage "buy local" and discourage shipping cattle out. I know we don't have US Choice or Prime beef, since we no longer have feedlots, but our beef is safe with no chemicals.

LW: And some people like to buy that. They're looking for that.

WJ: That's what they're looking for right now. That and organics. My son is the only certified organic rancher on Maui. There are lots of restrictions with that. No chemicals can be used in the pasture. If you're adjoining somebody using chemicals, you cannot put the cattle there, so he has only one herd doing that.

LW: That's really organic.

WJ: Yes, he is the only one.

LW: How do you get certified to be organic?

WJ: That's the part. They come and inspect. A special inspector comes from time to time to inspect your herd. All animals have to be registered and records kept on every animal. Calves also need to be numbered and registered. You have to account for every animal and keep record of where each animal is grazed. He spends hours and hours on those records, with questions and questions to be answered and returned. If the State sprays weed control chemicals on the road side and it flows into an organic plot, you just hope that you're not cited. After all, it is not your fault.

LW: So where does he market that?

J: He has some individuals...some freezer orders. They really like that.

LW: You mean individual people?

WJ: Yes, and they are willing to pay the price. He also has Wagyu beef.

LW: Are they organic too?

WJ: He has one with the organic herd. You can mix the cattle as long as the pasture is okay and you account for the animals individually.

LW: So what breeds do you have right now?

WJ: I raise most Brangus.

LW: Because they're drought tolerant?

WJ: Yes, but I also have Angus.

LW: And where do you get your bulls from?

WJ: I've been getting my bulls from my neighbors and also when I buy cattle and see some good stuff, I keep them. In fact I bought cattle from Mauga Rice from the Big Island. The Oscar line of Brangus. The Oscar line is good, nice build. I kept bulls from them and bred them with the Angus.

LW: What breed is the Oscar line?

WJ: They are of the Brangus breed. They're good cattle, easy keeping and they grow bigger than the Angus. Angus alone is not big cattle, so you got to cross them over so you get little more production.

LW: Do you breed them so that the first time you have little calves?

WJ: Yes, the heifers. When we first breed them, we try to breed them with the Brahma bulls. Yeah I got a couple covering. The babies so tiny, they can get them easy. But all of a sudden you see them after a couple of months, they grew. They're nice.

TAPE ENDS