MOILIILI COMMUNITY CENTER ORAL HISTORY PROJECT

ORAL HISTORY INTERVIEW

with

JOHN LIND (JL)

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INTERVIEWER: LILA GARDNER (LG)

TRANSCRIBED BY: VANVIPHA HOLMAN

Begin Side A – Tape #1

JL: In 1958, following 26 years with a large hotel supply co. I organized the Honolulu Restaurant Supply Company, Inc.

LG: Um-hmm.

JL: That was in 1959. I'd always worked for other people all my life and I was about 45-years-old then and things were a little shaky. (Laughing) Times weren't really the best at that point but I started the little organization-

LG: So what year was that?

JL: It was 1959.

LG: Fifty-nine?

JL: Yes.

LG: Okay.

JL: But I started with Dohrmann Company in 1933. That was in California.

LG: Dohrmann?

JL: D-O-H-R-M-A-N-N. Dohrmann Hotel Supply Company.

LG: Um-hmm.

JL: So when I heard they had sold the company, I decided I didn't want to work for somebody else so I thought I'd start out on my own and we got a little location on Atkinson Dr., a two-year-lease across from Murphy Motors where the convention center is now.

LG: Okay.

JL: We were there for two years but we outgrew that and we located a suitable place at 2043 South Beretania. It was owned by a Mr. and Mrs. Ikimoto and they made the location available to our company.

LG: Um-hmm.

JL: They were very pleasant people to work with and were great landlords. When it rained, it was a little bit leaky but it served us well. We had a crew of about four people and we were with the Ikimotos there for 24 years.

LG: Wow! So what was the name of your company? What was the name?

JL: We named our company the Honolulu Restaurant Supply Company, Incorporated.

LG: Okay. That's good.

JL: Oh!

LG: Go ahead, I'm listening.

JL: I stayed with the company until I turned 85 and I left it to one of our employees and he's still operating and doing very nicely.

LG: 'Til you turned 85?

JL: That's when I quit working. (Laughing)

LG: (Laughing) Wow! You certainly don't look like you're 85 at the moment.

JL: I'll be 90 this year. (Laughing)

LG: Okay. You're in very good health, I bet.

JL: Things come very slowly. (Laughing)

LG: (Laughing)

JL: We didn't do a flourishing business. We did what we could handle. And we held the reins pretty tightly and managed to stay in business.

LG: Um-hmm.

JL: We did a number of nice projects through the years. We had a lady next door who had a little complex... apartment building.

LG: Uh-hmm.

JL: She sold out to Mr. Noa who is still operating in the area. So Noa bought that building and... I didn't realize it but Mrs. Ikimoto called me one day and said she was going to dispose of the property and she offered it to us for \$600,000. That point in my life, I didn't know whether I was going to stay in business much longer and we passed up on the opportunity and Mr. Noa took it. He paid, I understand, \$600,000. I had offered her a lesser amount but she said she had an offer for what she was asking for. \$600,000.

LG: Uh-huh.

JL: And I didn't feel I wanted to get obligated at that point in my life and I passed it up. But... biggest mistake I ever made! (Laughing)

LG: Well, when did that- What was the year that she offered you that?

JL: Uh... let's see. That would have been about 1984.

LG: Uh-huh.

JL: Mr. Noa told me about a location, the old Honolulu Laundry Building on Waimanu Street. So we relocated at Waimanu and Kamake'e.

LG: Um-hmm.

JL: We were there for 10 years. That building (laughing) was also sold at the end of our 10-year period. From there we went to a little place that I got from the Ward Estate.

LG: Um-hmm.

JL: The Ward property three on Ahui Street.

LG: Uh-huh.

JL: We were there for several years. And it was at that location that I decided to part company with my activity in the restaurant supply business.

LG: Well, when you had your restaurant supply business over here on Beretania... Um... how did that work? You know, talk about that neighborhood, what it was like, that neighborhood.

JL: It was a great location, ideal for our type of business.

LG: Uh-huh.

JL: we weren't in the center of activity but traffic on Beretania at that time was two-way.

And there was always parking on the street as well as parking in the parking are that we had on the property. Easy for customers to get to, good for loading and unloading.

LG: Um-hmm.

JL: It was just a very pleasant location. (Laughing)

LG: Uh-hmm. What was it like with the two-way street there? Can you talk about that a little bit? Two-way-

JL: No problem. Like-

LG: Two-way on Beretania. Not real congested or...?

JL: Not particularly.

LG: Uh-huh. So did you witness the change from one-way- From two-ways to one-way?

JL: Uh... one way of the other we did, yes.

LG: Uh-huh. I was just wondering what that was... If you felt-

JL: We had a man, Hugh Sawyers, that was our office manager who lived in an apartment across the street from the store.

LG: Uh-huh.

JL: It was very handy for him. He kinda kept his eye on the place during off-hours.

LG: Uh-huh. So what about things like crime? Did you have any experience with crime or vandalism or anything like that?

JL: Only once.

LG: 'Cause we're talking – We're talking... um ...60s.

JL: Yes.

LG: And 60s.

JL: Um-hmm.

LG: That was like?

JL: We had a customer one time who had a boy who needed employment and they had asked that we give him a job. So I gave him a job in the stockroom and... uh... very pleasant young fella.

LG: Uh-huh.

JL: Kinda smart. Enjoyed his work. But one weekend, we were burglarized and... uh... police were called in because the place was left in shambles. It was pretty well torn up. Vandalism and burglary.

LG: Uh-huh.

JL: His mother reported that he had unfortunately gotten on drugs and he knew we had... uh... Oh! I was saving Kennedy half-dollars and we had a safe that had been in use in a bank at one time and we had several jars of Kennedy half-dollars in the safe. Locked safe with a-

LG: Combination.

JL: Combination lock. Well, that- (Laughing) The morning we came in, the Monday morning after the robbery... uh... or burglary, he... uh... They had used glycerin to open the safe and they blew the safe open. It ruined the safe. Big heavy-duty item. And took all our Kennedy half-dollars! (Laughing)

LG: My goodness!

JL: It was probably six or eight hundred dollars worth.

LG: Wow!

JL: But... u... that was about the only tragedy we suffered int eh building. He had gained entry through the bathroom window off of the parking lot.

LG: Huh!

JL: The whole area was under... uh.. had fenced area with sliding gate. The parking lot area.

LG: Is that building still located there?

JL: Noa bought the property and made many improvements, yes.

LG: So the building is still there?

JL: The building is still there, yes.

LG: I may go over and take a picture.

JL: I have some pictures I-

LG: You have some pictures?

JL: Probably be able to dig them up.

LG: Well, would you - Would you really take some time to...?

JL: Sure, sure, I will if it's of interest.

LG: Oh, yeah. Because-

JL: It has the company name around the two sides and on the front and... uh... I think we have about-

LG: Any pictures you have, like, of the neighborhood. Anything that you might ran across there.

JL: Um-hmm. Well, wha-

LG: Or even anything that happened while, you know, let's say we understand that Kennedy actually was in a parade down King Street or something. You know, if you run across some pictures that you might have just taken of events around this neighborhood because that's also a part of this.

JL: Um-hmm.

LG: The community activity... uh... anything that was going on, you know, at any point in time that you were experiencing.

JL: Yeah, yeah.

LG: That'll be a little assignment for you.

JL: (Laughing) Okay!

LG: (Laughing) When you go home.

JL: I'll remember to try and dig it up.

LG: Okay.

JL: Let's see... uh... what are some of the other-

LG: Do you remember if there was any flooding? In...? did flooding figure into your time when you had business?

JL: Not in the ... uh.. the flow of water on the street was very good. The only flooding we had was from the roof.

LG: Okay.

JL: Coming through the roof area and... The drains were not too capable of handling heavy storms. We did suffer rain damage.

LG: Um-hmm.

JL: Whenever there was any heavy rains.

LG: But they had the- At that point in time there were things like the sewers and the drains.

JL: Oh, yes.

LG: (inaudible) and stuff like that.

JL: Yes, yes. We had toilet facilities in the stockroom section and... It was a very convenient building. We did get approval for a 25-year lease from the Ikimotos with the thought that we would add a section in the back of the area and we had all the plans prepared and started hauling dirt in to build it up. And... uh... we were slow on the draw there. (Laughing)

LG: Um-hmm.

JL: We didn't get along on the project any further than the planning stages and dumping the dirt.

LG: Um-hmm.

JL: But we did have an occasion where we'd received an order from the military for four very large ice machines.

LG: Um-hmm.

JL: 1500 lb. ice machines.

LG: Wow!

JL: For a military account. But the order had been taken by a dishonest salesman. He had apparently stolen a purchase order from the military. He had it all filled out for these four machines, sent the order to the factory, the factory filled the order, and it was shipped in. Our truck made the delivery to the receiving department at Fort Shafter and we received a telephone call from the officer in charge saying the merchandise did not belong there, we want your truck to take it back to where it came from, and where did you get the purchase order? So I explained it. It had been signed and processed in the normal way. As far as we were concerned it was a legitimate order.

LG: Um-hmm.

JL: I notified the factory and the factory said, "We're sorry, that's a special shipment. We will not be able to take it back." So I got a hold of the factory's sales manager and he came over to visit with us to find out what we could do about the machines.

LG: Four ice machines?

- JL: Four big, 1500 lb. ice machines. (Laughing)
- LG: Takes up a lot of space, too, huh?
- JL: (Laughing) 6000 lbs. per day. But anyhow this factory manager said, 'John, tell you what let's try and do. We'll arrange some method where it can be paid for. But let's hook up one machine and bring in a few merchandisers and go out and find people that could sell ice."
- LG: Um-hmm.
- JL: So we hooked up one machine. (Laughing) And that started us in the ice business.
- LG: (Laughing) That's good!
- JL: At that location. 2043 South Beretania. So we started out just without needing any major improvements but we ended up with...
- LG: Um-hmm.
- JL: Two 12 by 20 by 10 feet high walk in freezers. And we used one with the machines on top, ice dropped in the stainless bins that we had to have built inside the icehouse. That was the bagging department. The ice would fall into the bins from the ceiling. Then we'd have bagging crews come in at night and bag the ice in 10- and 12-lb. bags.
- LG: So you just actually got into the ice business inadvertently.
- JL: We were forced into it. (Laughing)
- LG: (Laughing)
- JL: After filling the bags and tying them, we'd load them in this other big storage freezer. We had maybe... oh... let's see, probably... in the area of 12 to 15 hundred bags every night we were bagging.
- LG: That's a lot.
- JL: And then we had two trucks with a trailer and a driver. And... uh... as the business grew, we would bring in the merchandisers ten at a time from the Leer organization out of Texas.
- LG: Um-hmm.

JL: And many of them are still in operation around the islands because one day, in the midst of the successful operation that was taking all of time rather than devoting it to the hotel and restaurant supply business...

LG: Uh-huh.

JL: Three men came to see me one day. They were ice manufacturers from the mainland. They were operating in a big, big way on the mainland. So three gentlemen came in and sat down. We talked and they told me that they were interested in our business and they'd like me to give it some thought and give them a proposition. My immediate answer was I'd rather you give me a proposition. (Laughing) So as a result of that meeting we ended up with... we let them have the business. All the merchandisers, the trucks... the whole business, everything. I'd had my fill.

LG: Well, sure. That's a big job.

JL: It was ruining my disposition! (Laughing)

LG: (Laughing)

JL: We ended up with a 10-year contract with them to pay off over a 10-year period at a good percentage on the, you know, unpaid balance. And it was a very successful venture.

LG: That's amazing. That's pretty amazing 'cause you were in the hotel supply-- Restaurant supply.

JL: Yeah. But people came to think of the business as a ice company.

LG: Uh-huh. (Laughing)

JL: We called ourselves the Polar Chip, the Polar Chip Ice Company. (Laughing)

LG: The Polar Chip?

JL: Yeah. (Laughing)

LG: That's good.

JL: We had monogrammed T-shirts, we had balloons and gave them to every service outlet using our refrigerated storage bins. We had over 100 accounts all over the island, all over the city. Waianae side. We went to Haleiwa, on that side. And Kaimuki and everything at that end. But I remember one Christmas and New Year period, I found myself out delivering ice New Year's night. People needed ice.

LG: Well, sure.

- JL: We would find some way to get it to them. IT was interesting because when we made delivery, it was usually about 100 bags every stop, when the bins were low.
- LG: Um-hmm. I would think an ice business would do we...
- JL: They would pay cash for the delivery and as a result we had reasonable good turnover and a little bit of return. But it became a problem with maintenance and electricity and pluming and water and... So I was happy to get out of the ice business. But today much of our equipment is being used by the this Hawaiian Ice, now.
- LG: Hawaiian Ice. Sure.
- JL: Actually, we had... This contract we made was with an individual who was in partners with a lot of mainland companies. But he in turn sold out to the Hawaiian Ice who are now major operators.
- LG: They are. That's actually right.
- JL: But that was the start of the ice business in Hawaii. We had it all our own. (Laughing) There was not competition.
- LG: That's pretty interesting. And that all happened over on Beretania?
- JL: Yes it was on Beretania. Our neighbors across the street, I guess they're all gone now, but... I didn't get too well acquainted with the neighbors.
- LG: All around there.
- JL: Rolph Winkler had started The Patisserie a few doors down the street from where we were located and he's still there. His manufacturing plant. But he used to come in and-
- LG: Rock Winkler?
- JL: Rolph. Rolph.
- LG: Rolph. Oh! Okay.
- JL: He's the owner of The Patisserie.
- LG: I know where that it.
- JL: Mmmm.
- LG: Rolph Winkler. He had The Patisserie in those days? In the 60's? Early 70's?

JL: Yes. He because a very good customer and favored our company with his equipment and supply requirements.

LG: Um-hmm. How about any of the restaurants around in Moiliili? What kind of restaurants did they have? Did you- I know you must have supplied something to Robert (inaudible), the Maple Garden at some point.

JL: Yes, yes. He started a few years after we were in the area. He was a very good customer and very pleasant individual.

LG: Um-hmm.

JL: Enjoyed our business dealing with him.

LG: How about Kuhio Grill? Kuhio Grill? Somewhere right in there eventually (inaudible).

JL: Um-hmm. Let's see. What were some of the others? King's Bakery came in on King Street. They were a very successful operation.

LG: They were, that's true.

JL: Let's see, what were some of the others?

LG: And those were clients? The people that you served (inaudible) basically.

JL: Yes, yes. Our business covered everything, you know. Salt and pepper shakers. Sugar shakers or china, glass, silverware, pots, pans, and dishwashing machines. Refreigerators. Stoves. Ovens. Everything that goes into hotel and restaurant food operations.

LG: Now on Beretania Street, would you have examples of all those things?

JL: We kept a pretty good cross-section of most requirements.

LG: So people would come in?

JL: Yes.

LG: And they could see what you had and then they'd but it right there?

JL: Actually, on Beretania is where slush machines were introduced.

LG: I didn't know that.

JL: Yes. The Polar Chip Manufacturing Company was run by a fellow by the name of Jim Mulen. Jim Mullins. Mullins. M-U-L-L-I-N-S. He was in the engineering department at one of the universities in Texas.

LG: It's the Polar...?

JL: Polar Chips Manufacturing Company.

LG: Okay.

JL: They're out of business now but... He developed the slush machine. They had the single-faucet and the double-faucet that we... the same... uh... fellow that handled the Polar Chips Ice Machines, he had these slush machines. He wanted an order for 10 machines starting out. And I said, "No, I'm sorry. We're not interested in 10 machines but I'd like to buy one machine and start it up and see what the reaction is." Customers coming in we'd give them a chance to taste the product and...

LG: Right.

JL: But the thing-

LG: So in your shop you-

JL: That was on Beretania Street.

LG: You had the slush machine?

JL: Yes.

LG: So you introduced it there?

JL: We started the slush machine and its counterparts at that location. And we were bringing machines in 10 at a time after we got them introduced. People would taste it. "How soon can I get delivery?" That was their response. "How soon can I get delivery." (Laughing)

LG: That was exciting I bet, huh?

JL: It was. It was an interesting thing. In fact, I had TV programs going introducing the Polar Chip Ice Machines and the Polar Slush Machines. First time we ever did anything like that but it was a good active product and we had a lot of fun with it.

LG: Um-hmm.

JL: Another one was when McDonald's came along. Fellow by the name of Ray Kromer. I got acquainted with him at one of the restaurant shows in Chicago one year.

LG: He's not from here, though, right?

JL: No, he was from Ohio.

LG: Okay.

JL: He sold a product, K-way beverage systems. And it was... had been recently sold to the McDonald organization. That was when they put their first building in on ... uh... oh, out by Hawaii Kai was the first building. Mr. Kromer was coming over and he wanted to... uh... he didn't have much time and he wanted me to meet him at the airport, pick him up, and from the airport he wanted to go immediately to the place in Hawaii Kai where the new McDonald's was going in. His system had been shipped in and he was in to inspect it and make sure everything was okay in the first McDonald's operation. It was K-way Beverage Systems. That's what they called it. Manufactured soda water that was bottle quality. And he had sold the idea to the owner of the McDonald organization on a national scale. It was a great, great item. Another good item, very compatible to the Polar Chips ice machines and slush freezers.

LG: The Ice Polar... Uh-huh.

JL: It sorta went hand-in-hand, the ice machine and the beverage systems.

LG: Right.

JL: You poured the drink over the ice and get no foam. (Laughing)

LG: Um-hmm.

JL: That was kind of fun as it was a real profit maker for the operator.

LG: It is! Um... what other kind of businesses, you know, in the period that we're thinking about here, this... Late 1950s, 60s, and 70s.

JL: Um-hmm.

LG: Any kinds of things that were changed in through this neighborhood that you know of? That kind of stand out in mind.

JL: I have to kind of think what could, some...

LG: I know that-

JL: We did a lot of work with Hotel Hana Maui during that period.

LG: Hanamaui?

JL: Michelle's went in at Waikiki.

LG: So you were located on Beretania but you had a pretty big coverage?

- JL: Oh, we would go out, make calls in the different islands and keep in touch with the activites that went on in the different places. After... (Laughing) When I left, I had 66 years in the business, 26 years with Dohrmann Company and 40 years under my own. That was kind of fun.
- LG: And people can't say that today, you know.
- JL: No, no. That's- (Laughing)
- LG: That's a very important thing. 66 years in the business. That's business.
- JL: But I didn't sell the business when I left. I had a young fellow who had joined us, he had been with me 17 years and I couldn't see him being without work, you know. So we had a little get-together and he felt confident he'd be able to handle it and so I turned everything over to him lock, stock, and barrel. I paid all the bills and left him \$35,000 to help him get going, you know, for a couple of months.
- LG: So there still in a Honolulu Restaurant Supply Co., Inc.?
- JL: Oh yea. He moved out by the airport on the road running up to Tripler Hospital.
- LG: Okay.
- JL: He's a local man. Very capable. The year I left, we had done all the food preparation facilities for Neiman Marcus Co.
- LG: Let's get the correct name of the business, too. I want to put that. Your business that you had over here on Beretania.
- JL: Honolulu Restaurant Supply Company, Inc.
- LG: Where did you come from?
- JL: I was born in Berkeley but I had been raised in Long Beach. My family moved to Long Beach in 1919. It was during a tough period and when I graduated from high school, I had to go to work. (Laughing)
- LG: Um-hmm.
- JL: So I was interested in boating and ships and whatnot so I joined the Merchant Marine and went to San Francisco. I signed on with the Grace Line on the S.S. Santa Cecilia sailing from San Francisco to New York and return with stops in most Pacific ports through Panama Canal to Cuba then to Baranguila Columbia then up the Delaware River to Philadelphia.

End of Side A - Tape #1

Begin Side B - Tape #2

JL: After a year decided it wasn't the life I expected to have so I left and got off. I had been invited to visit friends in Michigan. So the World's Fair was on in Chicago at the time so another friend of mine and I, we hitchhiked to Chicago in 1933.

LG: What year?

JL: It was '32. 1932. Yes. Got out of high school. (Laughing)

LG: My mother went to that World's Fair in Chicago.

JL: Um-hmm. We had a lot of fun. I have pictures of that, too, that we took when we were visiting there.

LG: Uh-huh.

JL: And I had met another fellow on the ship, fellow by the name of Laurel Kropa. He worked on a farm in West Alice, Wisconsin. So I made it a point to drop by and see him. Spent a few nights with him but farming wasn't my game. He would get up at two and three in the morning to feed pigs. Eat pig for breakfast, lunch, and dinner.

LG: (Laughing)

JL: (Laughing) No telephones, no electricity.

LG: And no indoor plumbing either, huh?

JL: And during the day, they'd give us a big rake, you know. Had to go out and make hay. That wasn't my idea of vacationing.

LG: (Laughing) You didn't stay long in Wisconsin, right?

JL: (Laughing)

LG: Amazing. It was probably a pretty hard time.

JL: But coming back we stayed with some other friends-

LG: How did you get over to Hawaii? Let's try to get you over to Hawaii.

- JL: Oh! Oh! I had been hired as a stock room helper by Dohrmann Hotel Supply Co. in Long Beach Branch. They had main stores in Los Angeles and San Francisco.
- LG: In L.A. It's written down.
- JL: In Long Beach.
- LG: Oh, in Long Beach.
- JL: 1933. August. But anyhow, during that year. Had a job in the stockroom. They paid me \$50 a month. And after about the first 60 days they promoted the fellow I was assisting in the stockroom to salesman. So I had the stockroom to take care of, and the deliveries to take care of.
- LG: Um-hmm.
- JL: The Long Beach store had salesmen covering Orange County, Long Beach, Wilmington, San Pedro, Santa Ana, and on down the coast to San Clementine.
- LG: And Dohrmann is a hotel supply?
- JL: Yes. They had established in 1850 in San Francisco. They're out of business now having sold out in 1958. I left them as I did not want to continue under new management.
- LG: Okay. Dohrmann is a hotel supply company. So that's how you kinda got started in the hotel and restaurant supply business?
- JL: Yes. I'd been working... they promoted me to sales work and I knew the accounts so well. My try out period, I'd just go out and tell the customer I was on trial and I'd like to get an order and there wasn't anybody that turned me down. I wrote up pages and pages of orders so I got a permanent sales job.
- LG: Probably a national salesperson.
- JL: My sales territory was West Long Beach, Terminal Island, Wilmington, and San Pedro. Catalina Island was assigned to me. To work Catalina, I had a monthly pass to ride the steamer to and from.
- LG: How old were you at that point in time?
- JL: Twenty... my early twenties.
- LG: Early twenties, okay.
- JL: One trip to Catalina Island I had been notified that the general sales manager out of the Los Angeles store was going to make the trip with me and... uh... I kinda got along with

the customers that I was working with and we'd go in one building and introduce him and the next building and... They appeared to be impressed. Then I got word from another factory man that their office in Honolulu needed some help.

LG: Um-hmm. So they had a company out here?

JL: Sam Wong was the manager of their Honolulu operation at the McCanlis building at 925 Bethel.

LG: Building's still there.

JL: So I wrote a letter one- Oh, yeah! I was active in the Junior Chamber Commerce in Long Beach, too, and I belonged to their Junior Chamber Forum and every wee, every Monday, I think it was, we would meet for dinner and have to give talks. Learning how to present yourself and talk and think on your feet.

LG: Um-hmm.

JL: I was assigned a topic about the company I was working for and its history and background. So that night I sat down and wrote a letter to the President of the company in San Francisco for company history for my talk, knowing that they needed a man in Honolulu. I wrote as a P.S. if at any time you need assistance in Hawaii, I'd appreciate consideration.

LG: Um-hmm.

JL: And... uh... the following week, the manager of the Long Beach store called me in. He said, "Mr. Sullivan would like to meet with you in San Francisco." So, bought me a train ticket and sent me to San Francisco for a meeting with the President of the company. And that resulted in my being transferred to their San Francisco store for training to go to Hawaii. So I was in San Francisco for about six months. So they gave me a wonderful education in the restaurant supply business.

LG: Um-hmm.

JL: I don't think anybody ever got that kind of introduction to the insides in the working of the hotel and restaurant supply business.

LG: (Inaudible)

JL: Because they were the biggest in the country. I think they had about 18 stores scattered in different places and they sent me on mainland trips visiting factories, seeing how the factories were set up, you know, the major places. It was very educational. But I'm not giving you much about Moiliili. (Laughing)

LG: (Laughing)

JL: Let's see. We were close to University and we-

LG: Now, wait, wait. I want to back up a bit.

JL: Oh, oh.

LG: So when did you actually come to Honolulu?

JL: May 1, 1939.

LG: Okay.

JL: May 1, 1939. They sent me over first class on the *Lurlene*. I had to go out and buy a tux in order to come on that boat. (Laughing)

LG: Um-hmm.

JL: And when I arrived here, I didn't know anybody. I had bought another car at the factory and had my friends in Michigan drive it back for me so it came on the *Lurline* with me.

LG: You weren't married or anything?

JL: No, no, no. I was single. So I waited on the pier until the *Lurlene* came in. My car was on the *Lurlene* and I had two surfboards on top 'cause I was active in the sport of surfing. I had organized the Long Beach Surf Club.

LG: Okay.

JL: And in the Junior Chamber, we put on the first international surfing championships in Long Beach. That was a big thing. I was appointed as general chairman of the surfing activity of the Salute to the States program.

LG: Um-hmm.

JL: And... uh... so arriving here with my surfboards, I had no place to put the boards. I didn't know anybody, didn't know the town. (Laughing)

LG: Until you got acquainted.

JL: Yeah, yeah.

LG: So you arrived with two surfboards and a car?

JL: Yeah.

LG: (Laughing)

JL: So I finally found-

LG: That's a good story right there.

JL: I finally-

LG: So this in 1939?

JL: 1939.

LG: That's when you arrived here.

JL: May Day. The lei ladies were line dup in front of Pier 9, there, you know?

LG: (Inaudible)

JL: I sat on the curb and waited until they unloaded my car and drove off. Things have changed. (Laughing)

LG: Yeah, it's pretty amazing. And probably you didn't have to wait for a terrible long time.

JL: Half-hour. (Laughing)

LG: (Inaudible)

JL: But anyhow, I finally got to the store that afternoon. And Mr. Wong was there, he had some gardenia leis and stuff. He had been to the boat but I didn't know him, he didn't know me, and we didn't get together. But he suggested I- He had made tentative arrangements for me to stay at Beach Walk Inn. Fellow by the name of Wile and his wife ran Beach Walk Inn at Beach Walk and Kalaukaua.

LG: Um-hmm.

JL: And so, I remember my first night in Hawaii was in one of their rooms in the building where the... uh... big restaurant is there, right at Beach Walk and Kalakaua. Hollywood place, you know. I forget what they call it, but anyhow, it was in the second floor of that building that I spent my first night.

LG: It was a hotel? What kind of hotel?

JL: No, just rooms.

LG: Room.

JL: They had a large kitchen and dining room. They served breakfast and dinner. But I met a lot of real fine people there and... uh... HMSA was starting about that time. We had a HMSA official at our dining table with us. Pordy Purdy, a basketball player from Oregon. He and I were teamed up, roomed together in one of Mr. Wile's places. O.B. Patterson was there. So many people I met there. It was real great.

LG: (Inaudible) You have very good memory. Very good memory.

JL: One day a young lady from the university came in the store on Bethel St. and she was buying things for the university. She was n the Home Ec. Department there with Miss Miller at the University of Hawaii.

LG: Um-hmm. Miller Hall.

JL: December 23rd that year. 1939.

LG: So you met her...?

JL: In the store.

LG: In the store where...?

JL: She came to the store shopping on Bethel Street at the McCandliss Building.

LG: On Bethel?

JL: Yes in the McCanlis Building. We have been married 65 years.

LG: That's pretty cool She's the lady who answered the phone.

JL: What's that?

LG: Did she answer the phone when I talked to her (inaudible)?

JL: Yes.

LG: Okay. Let's see if we can kind of shore up some ideas about Moiliili.

JL: Yeah, yeah, we gotta do that.

LG: Community and community building. Now, let's see. The 50s... When you're over here in the 50s. Let's see, '39 to '50, you were other places on the island?

JL: No, '39 to... Well, let's see, I'd been with Dohrmann for 20 years after I arrived here. 20 years to the day I left him. So that'd be... '39 to '59.

LG: '59?

JL: Yeah.

LG: Right. So you were with Dohrmann from this...

JL: For 26 years, '33 until '59.

LG: And that was on Bethel Street. Did you have any memories of Moiliili from Bethel Street?

JL: Well, we... the Dohrmann Company built a new store at Ala Moana at 1122.

LG: Uh-huh.

JL: Across from the McQueen Marine Supply.

LG: Um-hmm.

JL: That was about '55 or '56 it was completed. But then they sold out. We got a lease property from Ed Hustace of Ward Estate who Helen had gone to school with at the University. She knew him pretty well and we got the lease through him for the new building. 25,000 square feet.

LG: Is your wife from Honolulu?

JL: Yes, she was born in Honolulu. She went to Kam School, gold-metal graduate.

LG: She didn't live in Moiliili (inaudible)?

JL: No. She lived... uh... let's see, where'd she go to school? Where's the Priory? St. Andrews?

LG: (Inaudible)

JL: Yeah, I think she lived there because her family lived in Waipahu. But she and her sister Marguerite lived in town because they were both pretty sharp students.

LG: Uh-huh.

JL: Kam School, and then from Kam School they went to the University. When she graduated from the University, they gave her a job teaching after she graduated and that's what she was doing. She was okay until she broke her hip. (Laughing) Kind of messes up any woman's life.

LG: Sure. Anybody's.

JL: Yeah, yeah.

LG: The hips are pretty darn important.

JL: Yeah. But coming over here, I was interested in water sports and I was able to join the outrigger canoe club for 10 bucks to have a place to put my boards.

LG: Um-hmm.

JL: I got active in water sports right from the start but there wasn't much activity so I started the Hawaii Surfing Association. Arthur Paullison was quite active. He was head of the Parks and Recreation Department at the time and he had a radio program every Saturday and he often had me go in and-

LG: Arthur...?

JL: Arthur Paullison.

LG: Arthur Paullison.

JL: Um-hmm.

LG: So he had a Saturday radio program?

JL: Yes. They gave the new surfing association an office in the Campaely Tower at the city hall.

LG: Um-hmm.

JL: Hawaii Surfing Association Office. Then we had meetings... through the Chamber of Commerce we had meetings. Different areas, you know. Kind of got the ball rolling and we ultimately put on a lot of surfing contests at Waikiki with the help of the old timers of V.C.C. and the association. Then the Waikiki Surf Club and we got... With that organization we put on the International Surfing Championships at Makaha. That went on for twenty years.

LG: That's very...

JL: That was a big, big thing.

LG: That's big! No question about that, yeah.

JL: That was a big thing. People don't realize what went into it, you know.

LG: And without it-

- JL: I feel that... I gotta be careful what I say. But... uh...the Molokai-Oahu Canoe Race was one of the things the Waikiki Surf Club was responsible for. They couldn't get anybody to compete but our club, we got a (inaudible) big racing canoe available for the canoe crew. So we used that and had the first Molokai-Oahu Canoe Race with three boats. Now, there's well over 100 boats competing.
- LG: Uh-huh.
- JL: Not only the men but the women, too.
- LG: That's right.
- JL: Big, big thing. The whole aquatic sport just blossomed.
- LG: Uh-huh. It just wasn't really organized when you came (inaudible)?
- JL: Most canoe and surfing activity was handled by the Outrigger Canoe Club but couldn't get to first base with them so the Waikiki Surf Club with the help of members of the surfing association was organized. Rudy Tongg made space available for club meetings, beach, lockers and the membership crew-
- LG: Oh, Waikiki (inaudible). Um-hmm.
- JL: I said, "Mr. Tong, this would be a beautiful place for a club for all the people of Hawaii.
- LG: Um-hmm.
- JL: "Gee, it's a natural." He had the Waikiki Tavern that he was operating right next door but I was going up to do plans for his suggested cocktail lounge in the upper part of the building, there. That's when I suggested that he use it as a beach club because he had locker rooms, showers, you know, for men and women. Sort of bath house type thing.
- LG: Sounds like he was all set up for it.
- JL: A few weeks later, he called me. He said, "I've been thinking about that. I'd like to see you come up with some more ideas on it." So we did, but he gave us the room above the Waikiki Tavern for a clubhouse. And we had to put in our own stairway to get by the fire regulations and everything. And then at the beach, we'd put in umbrellas and canoes and we took the surfboard lockers from Hale Au-au on the other side of the building, carried them over, and put them on the Waikiki Surf Club side. And started the Waikiki Surf Club. Within just a few weeks we had about 600 members.
- LG: Oh, my goodness!
- JL: \$10 per member per year. That was the start of that one.

- LG: That was exciting. Must have been fun.
- JL: Competition really got going. Got the kids up and down the beach and the club started forming and we started the Canoe Racing Association. That was started. First we had the Hawaii Surfing Association, we'd already organized that. The Hawaii Surfing Association was organized and merged. Hawaii Canoe Racing and Surfing Association.
- LG: Um-hmm.
- JL: The Outrigger was responsible to get the canoes activity into the association. And Sam Fuller was the first president, John D. Kaupiko our second president, I was the third president.
- LG: Uh-huh.
- JL: But it's kind of fun how things progressed. There were only three canoe clubs to start and now there's probably hundreds of canoe clubs.
- LG: It's fun to see, too. It must be fun for you (inaudible).
- JL: Yes. And during that period, I have letters going back years and years. We were trying to get cooperation from the city. A place to put the canoes, getting a place on the beach for the Association. They had nothing to do with it. (Inaudible) I never got involved in politics. It just soured me.
- LG: Tell me now about the old Honolulu Stadium. Now, that's not very far from...
- JL: That was just around the corner. Whenever they had a game, parking was...
- LG: So that was going full-blast when you were...?
- JL: Yeah, yeah.
- LG: Anything about the Honolulu Stadium that sticks in your mind? Because that's part of this. It belongs, you know, a part of Moiliili's history.
- JL: Yeah, yeah. Whenever there was a game, Hiranaka Service station, you know, it was just down the street. Walter Hiranaka and... He and his wife and the boys were operating the station and parking cars in that area. Every time there's any activity at the Stadium, that place was just jammed. Parking, you know, the streets were all plugged and...
- LG: The Stadium seems to be a place that... It's located in Moiliili and it brought people from all over.
- JL: Yes.

LG: (Inaudible)

JL: It's very much like the Stadium the way it is now, people come from all over.

LG: Well, that's true. That's true. A little smaller scale than...

JL: Oh, yeah. 20,000 people there. It was packed house. (Laughing) Now they have 50,000 out in different games but-

LG: Did you go to any of the games?

JL: Oh, yes. The night of December 6th.

LG: Okay.

JL: I was there at the game. And December 7th was my birthday. 1941. The bombs started falling.

LG: December 6th you were at the game?

JL: The night before was the game at the Stadium, the Saturday night.

LG: So where were you when the bombs...

JL: I was living on Kealaolu in Kahala in a little cottage in the back of one of the lots there. It was when the vegetable farmers were growing all in the area. You could look from the back of our little cottage, there.

LG: What's the name of the street again?

JL: Kealaolu. K-E-A-L-A-O-L-U.

LG: I got it. Ke-a-la-o-lu.

JL: Hm-hmm. I'm still on the street.

LG: On that street? It's certainly changing down there.

JL: During the war period we had to move. And we walked- That Farmer's Road was the evacuation area where everybody below Farmer's Road and all the barbed wire and everything, they had to vacate. So we walked down the street. My wife being local she thought it'd be good idea to maybe think about buying something so we walked down Kealaolu and found a little place. Two years old, just been built, three-bedroom house, 12,000-foot lot, leased out. So we bought the lease and when fee-simple thing came up, we were able to but the property in fee.

LG: Um-hmm.

JL: What'd we pay? Originally we paid \$5,900 for a practically brand new house on this beautiful lot during the war period. You could buy anything at anyplace at any price. Just a few years ago, \$600,000 was offered. But tax-wise, that's about what it's at now. But we bought the fee-simple rights for \$85,000.

LG: \$85,000?

JL: Yeah. Right now. The house next door, older house than ours, the owner just paid \$600,000 for it. But he's made a few improvements, he was telling me the other day, it's now \$1,200,000.

LG: (Laughing)

JL: (Laughing) Crazy.

LG: They really have wrecked Kahala, I think.

JL: Yes really. Beautiful homes but huge – one recently completed two lots mauka sold at \$3 million.

LG: No, those big (inaudible), you know what I'm talking about. Those big-

JL: Not Kealaolu's getting those big multi-million dollar houses.

LG: It's just unreal. Yeah, they're not even attractive. Most of them are not attractive.

JL: No. But my little-

LG: I'm thinking of the scene with the gardens where you can see over the gardens (inaudible).

JL: We look right into Diamond Head from our lot. Yeah. I think cabbages and corn... They had chickens on that side, the pigs were on the other side. When the south winds would blow we would get the pig smell and when the trades blew we'd get the chicken smell. (Laughing)

LG: (Laughing) Oh, well.

JL: It was farming country.

LG: Now let me ask you-

JL: So Hiranaka was in the neighborhood, there, on Beretania. His station was there.

- LG: Okay.
- JL: Ralph Winkler and The Patisserie, they came in. And... uh... let's see. Michelle Martin was part- Had an interest in The Patisserie, I think he still has, but he was the one that ran Michelle's. And then he opened his own place, Michelle's in Colony Surf. We set that place up for him during that period. Michelle's in Waikiki. We ran up and down alleys with John Barkhorn trying to find old equipment he wanted to put in the place, there. And that's how he started that place but he'd gotten Michelle to run the place and he built it into a real, you know. Dining room was nice.
- LG: Right.
- JL: Peter Canlis was another one that we were very close to in Junior Chamber work, here.
- LG: Right.
- JL: Peter Canlis. We did his operation for him.
- LG: How about any of these around in Moiliili. I know that you said Maple Garden you did.
- JL: Um-hmm.
- LG: What about- Weren't there some small restaurants? Did they...? Maybe they were too small or something? You know, what would you think (inaudible)?
- JL: Well, let's see. Yes, there were several.
- LG: I mean, there was the Kuhio Grill. That was popular.
- JL: The Willows was another popular restaurant operated by Katheline Perry and her sister.
- LG: But maybe because it was a grill it didn't (inaudible). Too small or something? That would be...
- JL: I'd have to refer to my... files.
- LG: Um-hmm. It's okay. It's okay, John. Because it seems like your company was really branching out a lot, right?
- JL: Well, in the Kahala area we had one of the former managers of the Outrigger Canoe Club in the area of the Kahala Mall. He put a little place there. Joe Fat was across the street on Waialae in that area.
- ALG: Um-hmm. Was there any- Did you have any connection with the quarry? I mean, you know, where you were located, did the quarry- Did that enter your life at all?

JL: No.

LG: The quarry developments?

JL: No.

LG: When they would do dynamiting or the dust or anything like that? That's not an issue, right?

JL: No, no, no. The only bombing we had was when the guns would shoot off from the hills behind Kahala, there, and knock the houses off their foundations.

LG: And what would the guns be doing up there? With the war?

JL: Gun placement during the war, yes.

LG: During the war?

JL: Yes. They'd shoot them, not very often, but when they did. Wow, it'd break windows and know houses off the foundation. That's why apparently shut that area down because the shooting was overhead and...

LG: Big guns.

JL: Yes. Big, powerful things. And Diamond Head was all tunneled, you know, and had lookouts. The police and fire department were in the tunnel and (inaudible) things.

LG: So (inaudible)-

JL: During that war period, I was in the Honolulu Police Department, as a reserve police officer.

LG: Okay.

JL: There was all kinds of things happening. I had to go out on duty twice a week. Twice a week. All volunteer work.

LG: That was all volunteer?

JL: Yes. Called it the Businessmen's Training Corp (laughing)

LG: Businessmen's Training Corp?

JL: What'd they call it? Society cop, society cop.

LG: Society cop. Well, that's good.

JL: We'd have to go in every time we'd go on duty and line up and roll call and instructions. They were regular police beats.

LG: Uh-huh.

JL: One of the riders with me was George Vickers. He was an officer of the Hawaiian Trust Company. Bishop Trust, yeah, he was with Bishop.

LG: So you went in cars?

JL: We would use our own cars and they were all rigged for police work with police radios and police lights and all the... it was interesting.

LG: Did you go at night?

JL: Yes, regular beat duty.

LG: Had to go at night.

JL: From four until midnight.

End Side B – Tape #1

Begin Side A - Tape #2

.. Confused. Is it L-I-N-D?

JL: Yes. I use initial M.

LG: Okay.

JL: Because I found that Hana...

LG: Hana?

JL: ... is loaded with Linds. We went over there with- My daughter made a trip to Europe, a genealogy study of my family. My dad's side of the family as well as my mother. They were both from Scotland.

LG: From Scotland?

JL: Um-hmm. But she learned in Scotland that she had relatives in Hana so she came over here with her husband and we arranged to go to Hana and meet the Linds in Hana. I didn't know it but they were related. But I knew there was a Lind as a ranch manager for Paul Fagen in Hana Ranch. And we did two renovation jobs of the Hotel Hana Maui and (inaudible) this fellow I left the business to, for two or three weeks at a time on our last renovation there. And... uh... I had no idea John Lind was related. But when we went over there, we met a John Lind, same name as me. He has ten children. His father was John Lind, the ranch manager for Paul Fagen. They had a... uh... we got a cottage there for the night and we met with them the following day and they had arranged for a little dinner at the pavilion on the beach. Gee, there were about 50, 60 people there. And they formed a big circle, all relatives.

LG: That's outstanding.

JL: Yeah.

LG: So what year would that have been?

JL: Well, this was just a few years ago. About-

LG: So you've been here all this time, and there's a lot of relatives (inaudible).

JL: Five or six years ago, yeah. But, my dad-

LG: What about the land that's up at UH?

JL: My dad left Scotland in 1898.

LG: 1898?

JL: Yeah. He was in San Francisco.

LG: In 1898 he was in San Fran...

JL: He came from Scotland to San Francisco. Then...uh... he had a girlfriend in Scotland that he asked to marry him and she came ten years later. I think, 1908, '09, in that area.

LG: Um-hmm.

JL: And they wre living in San Francisco. Then he built a home near Berkeley. On Burnett Street in Berkeley. 1913 I was born there and my older brother born in 1911. Had a sister from there and another brother was born there in 1918. And then in 1919 they went to Long Beach.

LG: So the Lind that is at the University is not realated?

JL: No.

LG: There's a Lind up there.

JL: That's Dr. Lind. Dr. Andrew Lind. My sons wife Medachesney Lind is a full professor at U.H.

LG: Um-hmm.

JL: But Hana is loaded with Linds and there are several Linds now from Hana who that are older now, and married living on Oahu.

LG: That's bizarre. (Inaudible)

JL: I haven't kept track but...nice people. They're ranch people. Very active in community activity developing old taro fields.

LG: Uh-huh.

JL: Ranchers. Fishermen.

LG: Okay. Well, we're going to pretty much wrap this up. I wanted to just kind of get one of these questions about major changes that you noticed in the community. Think about (inaudible).

JL: Traffic, mostly.

LG: Okay. Try to think mostly about Moiliili.

JL: The value of property has... I checked with Noa one time after he bought the place and I was told that tax purposes that property that I passed up for \$600,000 had a \$3,000,000 value.

LG: Wow.

JL: That's why I say that I miscued. (Laughing)

LG: (Laughing)

JL: Because we paid out in rent more than I would've been paying for.

LG: You're going to make me go buy this place, right?

JL: (Laughing)

LG: (Laughing) This is good. So. And who's this fellow Noa? Is it N-O-A?

JL: N-O-A. Yeah. He has the dry-cleaning place there. But mainly NOA foods.

LG: N-O-A.

JL: I think it's N-O-A. Noa.

LG: Okay.

JL: N-O-H-A or N-O-H-A. But he's at 2043 South Beretania. But he also owns a property next door, too. Mrs. Ikimoto had already made a deal with him but she had given me first preference, the first...

LG: Oh, that's right.

JL: They were very nice. After I moved, they came, visited with us at the Honolulu Laundry Building. Have you been down in that area recently? Where the theater is and...?

LG: Not real recently, no. I don't (inaudible).

JL: That place is busier than downtown Honolulu. (Laughing)

LG: So the Ikimotos... Right? Ikimotos? Is that right?

JL: Yeah, yeah.

LG: They are from Moiliili or they just owned property there?

JL: I think they lived in Kaimuki. They have a daughter who was real fine woman. Did a lot of negotiating for them, for the dad and mother but I know that they all passed on.

LG: They passed away.

JL: I believe so.

LG: Sure.

JL: No, let's see, we had-

LG: You're having- You look like you're about, what? 65 or 70?

JL: Don't give me that! (Laughing)

LG: (Laughing) It's true! I'm still in amazement. Think about-

JL: The streetcars were on King Street.

- LG: Okay, streetcars.
- JL: Streetcars.
- LG: Change. We're looking at change.
- JL: Running down through Waikiki from King to Kalakaua. Down Kalakaua to Kapiolani Park and then they come back. Then, let's see, what else? Buses were very prevalent on King Street.
- LG: So in late 50s, early 60s-
- JL: Well, we had the trolleys, you know. The trolleys.
- LG: Trolleys?
- JL: Electric cars.
- LG: So (inaudible)?
- JL: The buses ran from the electric trolley above. But they were able to come to the curb, you know. With the streetcars you had to run out and hop on.
- LG: Um-hmm. So the buses came to the curb. So traffic is one thing that's very different.
- JL: Yeah. Major. The roads. From two-way roads to four-way roads.
- LG: Um-hmm. And to one-way. To one-way.
- JL: Building the freeways went on, you know. Henry Kaiser came in with the cement stuff.
- LG: Right. And so did you go to any city planning things that had to do with the building of this freeway over here.?
- JL: Well, let's see. Mayor Petri had me on his... uh... traffic safety commission, a representative of the Junior Chamber of Commerce.
- LG: Um-hmm.
- JL: (Laughing) I should- I'd hav eto give some thought to-
- LG: (Laughing)
- JL: (Inaudible) there's... George Houghtailing was on that. George Farr, police department, was on that. Harold Ancel, the city transfer company. The lady who... uh... ran the American Automobile Association, Roberta Clarke I believe her name was.

LG: Um-hmm.

JL: She was active on it. It was a good, fun thing.

LG: I would think so. Is this-

JL: I was a representative of the Junior Chamber of Commerce to the Mayor's Traffic Safety Commission.

LG: Mayor's Traffic Safety.

JL: Yeah, yeah. Mayor Petri.

LG: And this was while you had your business over here?

JL: Yes.

LG: Was it in that time frame? From Moiliili?

JL: Could have been. Yes.

LG: Somewhere in there.

JL: Yes.

LG: And then when they were-

JL: Oh, wait, wait. I think that might have been during my Dohrmann period.

LG: Dohrmann. So you were downtown.

JL: Yes.

LG: Traffic committee. So was the freeway in when you were over here? The freeway? Was is-

JL: It was built while I've been here.

LG: While you were here?

JL: Yes. There was no freeway before.

LG: Okay. So while they were building that freeway, how did that affect your life over here?

JL: Just-

LG: Did you have any impressions about that?

JL: Yeah. Finding a short way home. (Laughing)

LG: (Laughing) You had to go to Kahala.

JL: Yes.

LG: So... And then that would be... And also University Avenue? Was that extended?

JL: It was widened.

LG: It was widened?

JL: It was widened.

LG: So, any—Let's see. In 1959, this is after statehood?

JL: Yeah.

LG: After statehood. You have any impressions about what life was like before or after statehood?

JL: Pretty much the same.

LG: (Laughing) Did you have any awareness of... uh... For example, the folks that you rented from. That you were renting from this family. Did you have any awareness of anybody—You said one of your associates lived across the street. Of how people helped each other or... You know, did anyone talk about how they related as a community. You know, neighbors, type of thing. Did you have any impressions of that? I'm not trying to put words into your mouth (inaudible).

JL: No. Mr. Sawyer, who lived over there, was very friendly with the people in the neighborhood but my interest was more business and...

LG: Right.

JL: ... You know, trying to—

LG: Run the business.

JL: Drum up activity. (Laughing)

LG: Can you think about anything else that you need to tell us, want to tell us about Moiliili that you can think of?

JL: I can probably call you and give you a few more—When I bring the pictures of the building, I'll see what I can come up with.

LG: I think that would be good. Okay.

End Side A – Tape #2