

THE FACTS & FIGURES OF THE HAWAIIAN CATTLE INDUSTRY

GENERAL INFORMATION

The State of Hawaii is made up of a group of nine islands centered at about 157W and 21N at the edge of the tropics. The total land area within these islands is 4,105,000 acres. Only six of the islands are of economic importance. Approximately $\frac{1}{12}$, or 350,000 acres of the total area, is considered arable lands suitable for crop production. Approximately $\frac{1}{4}$, or 1,085,000 acres is utilized for grazing production. At the last report, there were 422 "commercial" beef cattle enterprises listed in the State. (A commercial beef cattle enterprise comprises of 20 or more head of cattle.)

Climatic conditions and rainfall vary widely within the State. Rainfall varies from as little as 10 inches per year in leeward areas, to as much as 200 to 300 inches in the windward areas. Mt. Waialeale on the island of Kauai has recorded in excess of 650 inches of rain in a year.

The island of Hawaii ranks as the most important beef cattle production area, with approximately 55% of the total State production. The other islands in order of rank are Maui, Oahu, Kauai, and Molokai. The island of Oahu produces about 86% of the dairy beef in the State, with relatively small amounts produced on the other islands.

There have been substantial increases in market requirements for beef and veal within the State during the past ten years. These increased demands are created both by a rapidly increasing population (551,537 civilian population in 1957 to 759,582 civilians in 1967) and also by substantial increases in the per capita consumption of beef and veal (from 78.2 pounds per capita in 1957 to well over 85 pounds in 1967). This consumption is expected to increase to 105 pounds by 1975.

Hawaiian production of beef has steadily increased during this period, reaching a peak of more than 30 million pounds in 1966. Hawaii has also turned increasingly to pen feeding of cattle to improve and increase production. In 1959, 4,103 cattle were processed through feedlots and in 1965, 16,000 head of cattle were fed. In 1967 approximately 30,000 head of cattle are expected to be processed through feedlots in the islands—the largest being Hawaii Meat Company's newly expanded facility at Barbers Point on the island of Oahu which has a capacity of over 13,000 head of cattle.

Federal grading of beef has also expanded as a means of quality improvement. In 1960 when federal grading first came to the islands, 12,317 head were offered for grading. In the fiscal year, 1966-1967, 31,297 head were federally graded.

Imports of fed beef from the U.S. Mainland decreased from 1954 to 1959, and thereafter increased; but has declined again to 30,500,000 pounds, or 49.4% of the State's market in 1966.

The most significant changes in the Hawaiian market have been shown by imports of low-cost foreign beef. These imports have increased by more than 1000% in the past ten years, from a total of 1.538 million pounds of carcass equivalent to 16.694 million pounds. These imports now represent about 30% of the total State supply of beef and more than 35% of the Honolulu supply, which is the major market in the State.

The rapidly increasing imports of beef, and particularly the imports of low-cost foreign beef, has created serious problems for the Hawaiian beef industry as well as the industry nationally. Hawaii being the closest and most lucrative port of entry to the United States continues to receive large shipments of Antipodal beef.

Hawaii's beef industry has a long, colorful and traditional history. It adds over \$10 million annually to the State's economy and represents 22% of all sales of diversified agricultural products.