

Annex A - Hawaii Chronology

August 15, 2011

4.5 billion years ago: Creation of the ancient.

Six million years ago: The first major Hawaiian island, Kauai emerged from the Pacific. This is millions of years before modern man walked out of Africa.

The Hawaiian Islands were formed from an old volcano, creating hot spots under the Pacific Plate. As the Pacific plate moves to the Northwest, the static hot spot continues to create islands. The effect of this is an island chain, one of which, the big Island, became the 5th highest island in the world. The next island in the chain, the seamount of Loihi, is building and will surface in 10,000 years.

3000-15000 BC: Speakers of Austronesian languages spread into the western islands of Micronesia and then Melanesia.

1500 BC: A distinct culture appeared in Northwest Melanesia. Known as the Lapita, this culture stands out in the archeological record with its large permanent villages with beach terraces located along the coasts.

3rd Century AD: When the first wave of islanders arrived, there were hardly any edible plants or animals on the island.

300-500 AD: The Polynesian seafarers arrived on the Hawaiian Islands, few edible plants existed on the new land, aside from a few ferns and fruits that grew at higher elevations.

700 AD: Archeological evidence indicates that the Polynesians had reached the eastern corner at Easter Island, western corner at New Zealand, and the northern corner in Hawaii.

850 AD: The seven main Hawaiian Islands were settled.

875 AD: By contrast the Viking culture had not settled in Iceland.

1100 AD: A second wave of migrations may have arrived from Tahiti.

13th-14th Century: The waves of immigrants from Tahiti overwhelmed and absorbed the original people.

1400 AD: Hawaiian culture was certainly well established and the exciting history and culture of ancient Hawaii was in full swing.

1500's: Europeans discovered breadfruit and were amazed and delighted by a tree that produced prolific, starchy fruits that, when roasted, resembled freshly baked bread.

1778: Captain James Cook visited the island of Niihau, leaving a ram goat, ewes, a boar, an English sow, and seeds for melons, pumpkins, and onions.

1792: Grape vines were introduced by Captain Vancouver. Marin is credited with the first Hawaiian vineyard.

1793: Captain George Vancouver brought the first cattle to the islands; longhorns from California were presented to King Kamehameha I.

1795: John Young and Isaac Davis built the first Western-style masonry buildings in Kailua-Kona. Three years later, a brick palace was built at Lahaina.

18th-19th Century: Both Louis XV's and Empress Josephine's fondness of the sweet potato encouraged two short periods of popularity for this veggie. The sweet potato is not a potato or even a distant cousin. Potatoes are tubers; sweet potatoes are roots. Louisiana offers ideal soil and climate conditions to grow sweet potatoes.

19th Century: Pineapple and sugarcane plantations owned and run by American settlers took over much of Hawaii's land, and these two crops became the most important sources of revenues for the Hawaiian economy.

1812: Marin also brewed the first beer.

1813: The pineapple was first cultivated in Honolulu by Don Francisco de Paula Marin, a Spanish botanist and advisor to King Kamehameha I.

1815: Marin planted a row rare Mission grape variety.

1816: Traditional grass hale were still prevalent, though adobe and coral block houses were also being built near Honolulu harbor.

1817: Marin also planted the first coffee crop, but his plantings failed. Marin, called "Manini" by the Hawaiians, experimented with planting oranges, limes, beans, cabbages, potatoes, peaches, melons, maize and lettuce.

1819: In ancient Hawaii, men and women ate their meals apart. Commoners and women of all ranks were also forbidden by the ancient Hawaiian religion to eat certain delicacies. This custom was changed when King Kamehameha II abolished the traditional religious practices.

1837: Pili grass and local woods were still the main materials, but buildings began to incorporate Western design elements such as windows, high ceilings and large portal entrances.

1847: One of the largest Luaus was hosted by Kamehameha III. The list of foods prepared included 271 hogs, 482 large calabashes of poi, 3,125 salt fish, 1,820 fresh fish, 2,245 coconuts, 4,000 taro plants and numerous other delicacies.

1850: The Chinese brought their woks and stir fries and they were quickly adapted into local cuisine. The Chinese immigrants brought Cantonese cuisine.

1876: The food landscape began changing dramatically once the sugar plantations began to flourish following the signing of the Reciprocity Treaty with the United States.

1880's-1930's: A substantial number of Chinese, Japanese (who had a tremendous effect on the food in the islands,) Okinawans, Koreans, Puerto Ricans, Portuguese and Filipinos arrived in the islands.

1883: A guest at King Kalakaua's coronation luau described the lavish decorations typical of the traditional luau: "Tables were draped with white, but the entire tops were covered with ferns and leaves massed together so as to almost form a tablecloth of themselves, quantities of flowers were placed about, mingling with the ferns...the natives turned out in great numbers, and the scent of their leis of flowers and maile leaves was almost overpowering."

1900: The Puerto Rican immigration to Hawaii began, contributing spicy, Spanish-seasoned thick soups, casseroles, pasteles, and meat turnovers. Spicy dishes and meat turnovers were contributed by the fiery Puerto Rican immigrants.

1905: George R. Carter, Territorial Governor of Hawaii, promoted increasing local agricultural production saying that "there was a time when Hawaii supplied California with flour, also potatoes and other vegetables.

1909: When the Filipinos reached Hawaii, bringing peas and beans, the adobo style of vinegar and garlic dishes, choosing to boil, stew, broil, and fry food instead of baking, and eating sweet potatoes as a staple instead of rice.

1913: James Dole invested in a new machine invented by Henry G. Ginaca. The Ginaca machine could peel and core thirty-five pineapples every minute.

1919: The Samoans arrived, building their earth ovens above ground instead of below like the imu, and made poi from fruit instead of taro. Delegate to Congress Jonah Kuhio Kalaniana'ole introduced the first statehood bill. Other such bills have been introduced each session. Congressional opposition was based on racial connotation, such as indifference, no contiguity (the islands are located 2,091 miles from San Francisco), southern opposition to a competing sugar-growing area, Hawaii's oriental population, and the fear of Communism among Hawaii's labor leaders.

1922: Dole purchased the island of Lāna'i and developed it as a vast pineapple plantation. It became the largest plantation in the world with over 200,000 acres (800 km²) devoted exclusively to growing pineapple.

1927: Inspired by Charles A. Lindbergh's successful trans-Atlantic flight, Dole sponsored the Dole Air Race, putting up a prize of US\$25,000 for the first airplane to fly from Oakland,

California to Honolulu, and US\$10,000 for second place. Those prizes were won by the only two airplanes to survive the flight. Ten other people died in their attempts.

1950: The tourist attraction known as the Dole Plantation was established as a small fruit stand in the middle of Dole's original pineapple fields.

1950's: Japanese-American baker Robert Taira came up with a recipe for the Hawaiian version of Portuguese sweet bread.

1959: The demographics of Hawaii showed that Japanese immigrants were the largest ethnic group at that time.

1960-1990: Half of the land in Hawaii was devoted to ranching for beef export, but by 1990 the number had shrunk to 25 percent.

1978-1988: Chefs who came to Hawaii would avoid Hawaiian-grown ingredients like their European counterparts, preferring to ship everything in from the U.S. mainland, or as far away as Australia, New Zealand, and Europe.

1989: The fruit stand was transformed into a plantation home mounted on what looks like a hill of red dirt, characteristic of Wahiawa. The plantation home became a living museum and historical archive of the life and work of the industrialist.

1991: 12 Hawaiian chefs established Hawaii Regional Cuisine, a culinary movement that inventively blends Hawaii's diverse, ethnic flavors with the cuisine of the world.

1991: The Dole Cannery closed its operations and was transformed into a multi-purpose facility with media studios, conference rooms and ballrooms. A group of chefs in Hawaii came together to form an organization to create a new American regional cuisine, highlighting Hawaii's locally grown ingredients and diverse ethnic styles.

2005: Hawaiians consume more than five million cans of Spam.