



Detail of photo by Frank Davey, ca. 1900; Bishop Museum Archives.



Castle & Cooke Properties, Inc.



Photo courtesy of Acme Newspictures, Inc. and the Hawai'i State Archives, ca. 1941.

## A BRIEF HISTORY OF FOOD IN HAWAI'I

### PRE-1778

Polynesians arrive and bring the foundational ingredients of Hawaiian food: kalo (taro), 'uala (sweet potato), niu (coconut), 'ulu (breadfruit), pia (arrowroot), uhi (yam), mai'a (banana), kukui (candlenut), kō (sugarcane), kī (ti), pua'a (pigs), and moa (chickens).

### 1778

The arrival of Capt. James Cook brings goats, melons, pumpkins, and onions.

### 1778 – EARLY 1800s

Whalers and merchants begin to arrive, bringing salt fish, which influences lomi salmon.

### 1792

An English officer in the British Royal Navy, Capt. George Vancouver, brings cattle to the Islands, which eventually leads to the paniolo (cowboy) culture and pipi kaula (jerked beef).

### 1794

Spanish explorer Don Francisco de Paula Marin arrives in Honolulu, and is known for growing oranges, cabbages, potatoes, peaches, tobacco, lemons, tomatoes, asparagus, coffee, and pineapples.

### 1850

The Masters and Servants Act paves the way for the importation of workers from other countries. The California Gold Rush spurs the demand for Hawaiian sugar, which starts an influx of foreign laborers.

### 1852

Chinese contract laborers are brought to Hawai'i to work the sugar cane fields. They bring rice, soy sauce, and tofu, which become ingredients in chicken long rice and soups.

### 1861

The American Civil War increases the demand for Hawaiian sugar.

### 1868

Japanese contract laborers begin to arrive (Okinawans arrive in 1900), bringing with them rice, shoyu, and new food preparation techniques.

### 1878

The first Portuguese arrive and become an integral part of plantation life. They bring pão doce (sweet bread), malasadas, and Portuguese bean soup.

### 1900

The first Puerto Ricans arrive bringing yams, beans, tomatoes, garlic, and olive oil.

### 1900 – 1901

James Drummond Dole establishes his first pineapple plantation and builds his first cannery in Wahiawā. This marks the start of Hawaiian Pineapple Company, which later becomes Dole Food Company.

### 1903

Koreans arrive to work on the plantations. They bring rice, vegetables, sesame oil, barbecued meats, and kim chee.

### 1906

Filipinos arrive to work on the plantations. Like other nationalities, the first Filipino workers to arrive are mostly single men who don't cook extensively, thus limiting their influence. But as time goes on, the traditional flavors used in Filipino cooking, such as vinegar and fish sauce, become more influential.

### TODAY

Despite the fact that Hawai'i farmers continue to produce some of the best food products and ingredients in the world, it is estimated that roughly 85–90% of Hawai'i's food is currently imported. At Highway Inn, however, we continue to use local ingredients whenever possible as we believe it brings out the true flavor of our dishes.

## SIGNIFICANT MILESTONES FOR HIGHWAY INN

### 1947

Nancy and Seiichi Toguchi open the original Highway Inn restaurant in Waipahu on Farrington Highway. The restaurant quickly grows in popularity.

### 1960

The original restaurant is relocated to Depot Road, serving many of the employees of the O'ahu Sugar Mill.

### 1984

The restaurant moves again to its present location on Leokū Street, where it continues to serve the Waipahu and westside communities.

### 2013

Highway Inn expands by opening its second restaurant in Honolulu at SALT at Our Kaka'ako, a project by Kamehameha Schools Bishop Estate.

### 2015

Highway Inn opens its third restaurant at historic Bishop Museum, which was founded in 1889 by Charles Reed Bishop in honor of his wife, Princess Bernice Pauahi Bishop, a descendant of the royal Kamehameha family.

**A Poi** | *poy* | pounded taro root.

**B Lulau** | like "wow-wow" but with an "L" | pork and butterfish wrapped in taro leaves.

**C Lomi Salmon** | *low-me sam-min* | diced tomatoes, onions, and salted salmon.

**D Haupia** | *how-pee-ah* | a cross between coconut pudding and gelatin.

**E Pipi kaula** | *pee-pee-cow-lah* | salted, dried beef.

**F Kālua Pig** | *kah-loo-ah peeeg* | smoked oven-roasted pig.

