FIVE OAKS MUSEUM

DIS place

DISPLACE MODULE 4:

MALIHINI INFLUENCES

Newcomers, Mix Plate, and artwork by Christopher Lum

NEWCOMERS
THE PLANTATION ERA AND BEYOND

FROM SUGAR CANE PLANTATIONS IN HAWAI'I...

In the late 1800's and early 1900's, the fur trade declined and the sugar cane plantations in the Hawaiian Islands rapidly expanded. Sugar cane must be harvested with large blades. The plantation owners contracted immigrants from Japan, China, the Philippines, Korea, and Portugal to do this highly strenuous labor. These newcomer groups settled around the numerous plantations that were built on Native Hawaiian lands. They quickly experienced the harsh plantation conditions.

A sugar cane thicket in Hawai'i

> What are the differences between the fur industry and the sugar cane industry? How did that shift the population of Hawai'i?

...TO INDUSTRY IN THE PACIFIC NORTHWEST

After the illegal annexation of Hawai'i by the United States in 1898, many Japanese, Chinese, Filipino, and mixed-race plantation workers sought better opportunities in the Pacific Northwest. They found work in coal mines, the California Gold Rush, transcontinental railroad construction, canneries, and other industries.

Japanese sugar cane plantation workers in Ka'ū, Hawai'i in 1890

> Has your family or someone you know moved or immigrated? What was the reason? What was the experience like?

MINEKICHI AND SUTE TAMURA'S STORY

Minekichi and Sute Tamura left Japan for Hawai'i in 1907. After working on the plantations. Minekichi looked for better employment. He found work at several sawmills in the Seattle, Washington area. He had to leave Sute and their children in Hawai'i until he saved enough money to bring them to the Pacific Northwest. Once the family reunited, they took up farming in Gresham, Oregon.

> What kinds of jobs could Asian-Pacific Islander immigrants get in Hawai'i and in the Pacific Northwest in the 1900s? Why might they have mainly been able get these types of jobs and not other types of jobs?

A Filipino cannery worker juggles cans of salmon in Alaska, circa 1920s-1940s.

plantation a large farm that only grows one crop to sell for profit
immigrant a person who comes to live permanently in a foreign country
Annexation of 1898 American plantation owners and businesspeople overthrew the Hawaiian kingdom with military force, which led to Hawai'i becoming a U.S. territory
cannery a factory where food is put into cans
sawmill a factory where trees are sawed into planks of wood by machines

MIX PLATE
HAWAI'I'S UNIQUE BLEND OF CUISINES

SOME ISLAND FAVORITES

Due to the arrival of malihini to Hawai'i from many different countries, the foods born in the islands blend foreign flavors with local ingredients and preferences to create a vibrant mix of cuisine.

Lomi Salmon
None of the 3 main ingredients in lomi salmon originated in the Hawaiian Islands. Captain Cook of England brought onions on his ship in 1778. Spanish horticulturist Francisco de Paula Marin brought tomatoes in the 1790s. Canadian-based Hudson's Bay Company brought salmon to Hawai'i in the 1820's and employed several thousand Native Hawaiians in the Pacific Northwest fur trade.

SPAM Musubi
Canned proteins like SPAM became a Hawaiian staple in the 1930's and 40's after American officials passed laws preventing non-U.S. citizens from getting permits for larger fishing vessels. This ended the careers of countless local Japanese fishermen and put a strain on fresh food supplies. SPAM musubi is very similar to the traditional Japanese onigiri rice ball and is the most popular SPAM menu item today.

Malasadas
Malasadas, a fried donut-like treat, is coated in sugar and contains fillings like haupia (coconut pudding), liliko'i (passionfruit). or kalo (taro). The many plantation laborers from Portugal brought sweet baked goods when they arrived to work in Hawai'i in the 1890's. Because Hawai'i and Portugal share a similar climate and long relationship with sugar cane, sugar became a primary ingredient in these treats.

Saimin
With roots in both Japanese and Chinese cuisines, saimin is a hot noodle soup made with noodles slightly softer than ramen. Made from dried seaweed, bonito broth, fish cake, and vegetables, the dish was both born out of the plantation communities that immigrated to the islands. It is a favorite comfort food found in most local Japanese and Chinese restaurants on the islands today.

> How were the foods influenced by foreigners? How were they influenced by Hawai'i's land and culture?
> How are some of your own favorite foods influenced by more than one culture and place?

horticulturist an expert in garden science
proteins nutrients that build muscles; present in foods such as meats, nuts, and beans
malihini "foreigner," "newcomer," or "introduced" in Native Hawaiian
cuisine a style of cooking that is characteristic of a particular country or region

ALOHA ʻĀINA
WITH ARTWORK BY CHRISTOPHER LUM

LOOK CLOSELY

Take a whole minute to look closely at the artwork by Christopher Lum.

> What plants do you see?
> How would you describe the types of marks and brushstrokes that the artist used?
> Based on the artwork, what words do you think the artist would use to describe Hawai'i?

ART ACTIVITY

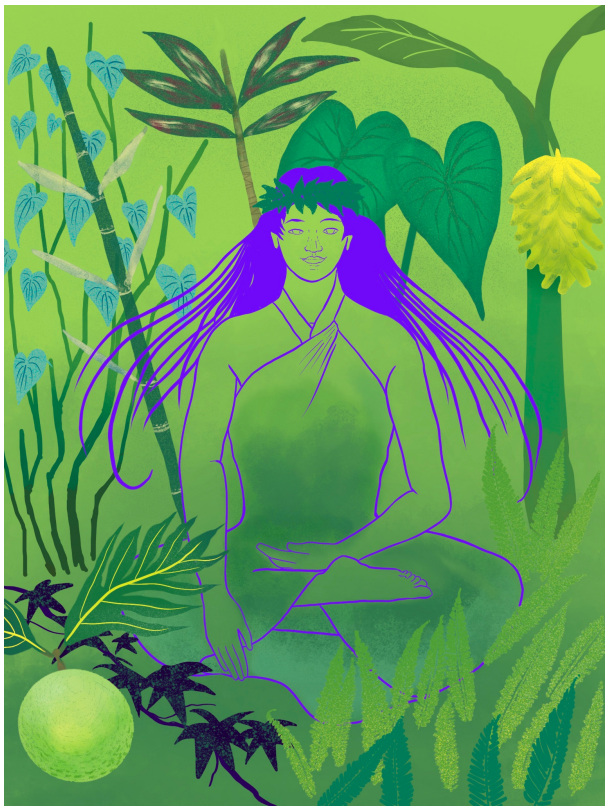
Identify 5 or 6 plants that make you think of your home. Maybe they are plants in your house, maybe they are native to the land and climate you live in, or maybe they are connected to a special memory. You can look up photos for reference, and research how those plants came to be part of your home.

Next, use a pencil to sketch a portrait of yourself in the center of the paper. Consider what kind of expression you would have on your face when surrounded by your plants from home. Sketch your plants around you by putting some in the foreground and some in the background. Can you add a hand gesture showing how you connect with these plants? Finally, add color and different kinds of marks and brushstrokes.

MEET THE ARTIST

Christopher Lum is mixed Japanese-Chinese. He farmed on O'ahu and Hawai'i islands before moving to the Pacific Northwest. He says, "I wanted to convey the influence of aloha ʻāina, and the spread of canoe plants through the Pacific."

> If you could meet the artist, what questions would you ask?



Laka by Chris Lum

CANOE PLANTS

Canoe plants are plants that were brought across the ocean to Hawai'i by ancient Polynesian seafarers. Some of the canoe plants in this painting include kalo (taro), ko (sugar cane), and maiʻa (banana).

> How does the way that canoe plants became part of Hawaiian culture compare to Hawai'i's cuisine?
> How does this artwork imagine people's relationship to plants and land?

ALOHA ʻĀINA

Aloha ʻāina means a deep connection to all living beings, water, and earth of the land that gives life. ʻĀina means "that which feeds."

> After reading the artists' quote on the left, how do you think he connects to aloha ʻāina?