

Il Gazzettino

May 2018

Message from the Board

We are happy to welcome a new FOISOH Board: 6 members are returning from last year, and 4 new members have joined us this year. [Click here](#) to read about your new board members!

We already have a full schedule of interesting events planned for the rest of the year, with of course another Festa Italiana coming in October...

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Upcoming Events

June 15, 6 pm: Hawaii Premiere of Matteo Troncone's Film *Arrangiarisi: pizza... and the art of living* at the Honolulu Museum of Art's Doris Duke Theater



SCARE FILMS PRESENTS
arrangiarisi
(pizza... and the art of living)

A FILM ARRANGED BY MATTEO TRONCONE
FEATURING MUSIC BY EDMARDO BERNARDO
WITH ORIGINAL MUSIC BY MATTEO TRONCONE
WWW.ARRANGIARISIFILM.COM



Upcoming Events:

Hawaii Film Premiere of “Arrangiarsi: Pizza... and the Art of Living”

You are cordially invited to the Hawai'i debut of Matteo Troncone's film “Arrangiarsi: pizza...and the art of living” at the Honolulu Museum of Art's Doris Duke Theatre - **Friday, June 15 at 6:00 p.m.!!**

On Friday, June 15, 2018, “Arrangiarsi: pizza...and the art of living” will make its Hawai'i debut. For more about the film, visit Matteo's website at <http://www.arrangiarisifilm.com/>

From **6:00-7:00 p.m.**, a pre-movie reception will feature a fare of complimentary Neapolitan pupus from Brick Fire Tavern. Excellent Italian wines and beers will be available for purchase. The courtyard will be filled with the serenading sounds of Pierre Grill. The movie will begin at 7:00 p.m. and will be followed by a Q&A session with the filmmaker Matteo Troncone as well as Brick Fire Oven owner and pizzaiolo Matt Resich.

Purchasing Movie Tickets

Tickets are now on sale! There are **a limited number of tickets available** and we expect this event to sell-out by Premiere Night so make sure you purchase your ticket today. Here are the ticket prices:

- \$32.50: Members of either FOISOH or HoMA (price includes all transaction fees)
- \$35: Non-members of FOISOH or HoMA

You can purchase tickets through one of three ways:

1. Honolulu Museum of Art website ([click here](#))

NOTE: only HoMA members can receive the \$30 ticket price through the HoMA website; non-members can purchase tickets for \$35 through the website.

2. Doris Duke Theatre Box Office (808.532.6097)

NOTE: Anyone can purchase tickets by phone. Must be a HoMA or FOISOH member to receive \$30 ticket price. Doris Duke will be given a list of FOISOH current members to verify.

3. Friends of Italy Society of Hawaii website ([click here](#))

NOTE: FOISOH members and non-members can purchase tickets through the FOISOH website. However, only FOISOH members will be offered the \$30 ticket price. HoMA members must purchase tickets through HoMA website to receive \$30 ticket price.

Past (and continuing) Events

Italian Language Classes



Photos courtesy of Magda Alexander

April 24 Dinner at Fête



Photos courtesy of Kira Chong Tim & Angèl Vardas

Past (and continuing) Events

May 16 Annual Dinner Meeting



Photos courtesy of Magda Alexander

Feature Story

HENRY GINACA: THE INVENTOR WHO HELPED MAKE JAMES D. DOLE THE “PINEAPPLE KING”

By Mark Ethridge

On November 16, 1899, the 22-year-old James D. Dole arrived in Honolulu with about \$1,500, his life savings. He found a place to stay with his cousin, Sandford. Dole wrote shortly after his arrival: “Within two weeks I found the town quarantined for six months by an outbreak of bubonic plague. During the winter I saw the fire department, with the timely aid of a stiff wind, burn down all of Chinatown (the intention being to disinfect in this thorough manner only one or two blocks).”



James D. Dole

Feature Story (cont.)

- Shortly after, Dole learned that the Territorial Government was making lands available in Wahiawa, Oahu to people interested in farming them. These lands were too high in elevation to permit the extensive irrigation required for the cultivation of sugar cane, the island's premiere cash crop.

Dole initially had the idea of growing coffee. . “On August 1, 1900 [I] took up residence thereon as a farmer – unquestionably of the dirt variety. After some experimentation, I concluded that it was better adapted to pineapples than to [coffee,] peas, pigs or potatoes, and accordingly concentrated on that fruit.” Ironically, today the lands just to the north of Dole's pineapple fields are now the site of a major coffee plantation.

Dole established his fields and a small cannery in central Honolulu. The public was not excited. *The Honolulu Advertiser* ridiculed Dole's “foolhardy venture which had been tried unsuccessfully before and was sure to fail again.” A few days later, the paper said: “If pineapple paid, the vacant lands near the town would be covered with them....Export on any great or profitable scale is out of the question.”

Such talk did not discourage Dole, and he set out with other pineapple growers to establish a market on the mainland for his product. Dole said in 1901 that his ambitious objective was to “Expand the market of Hawaiian Pineapple to every grocery store in the United States.” At this time pineapples were still a largely unknown fruit to the American public.

The campaign was successful, but Dole now faced a serious production problem. Pineapples were cored by hand, at a rate of only 15 per minute with large amounts of labor involved. At this rate, large scale commercial production was not feasible, and Dole's dream could not be realized.

Feature Story (cont.)

It is at this moment in time that the Italian connection to our story, Henry Ginaca, appears. Ginaca was the son of an Italian father and a French mother. The father was a civil engineer, and Ginaca became a machinist's apprentice in San Francisco. In 1911, he became a machinist at the Honolulu Iron Works, where James Dole found and hired him to design a machine to process pineapple.

Within a year, Ginaca produced a machine that increased pineapple production from 15 to 50 per minute, with much less labor. By 1914, his machines had increased production to 100 pineapples per minute, ensuring commercial production and rapid expansion of the market.

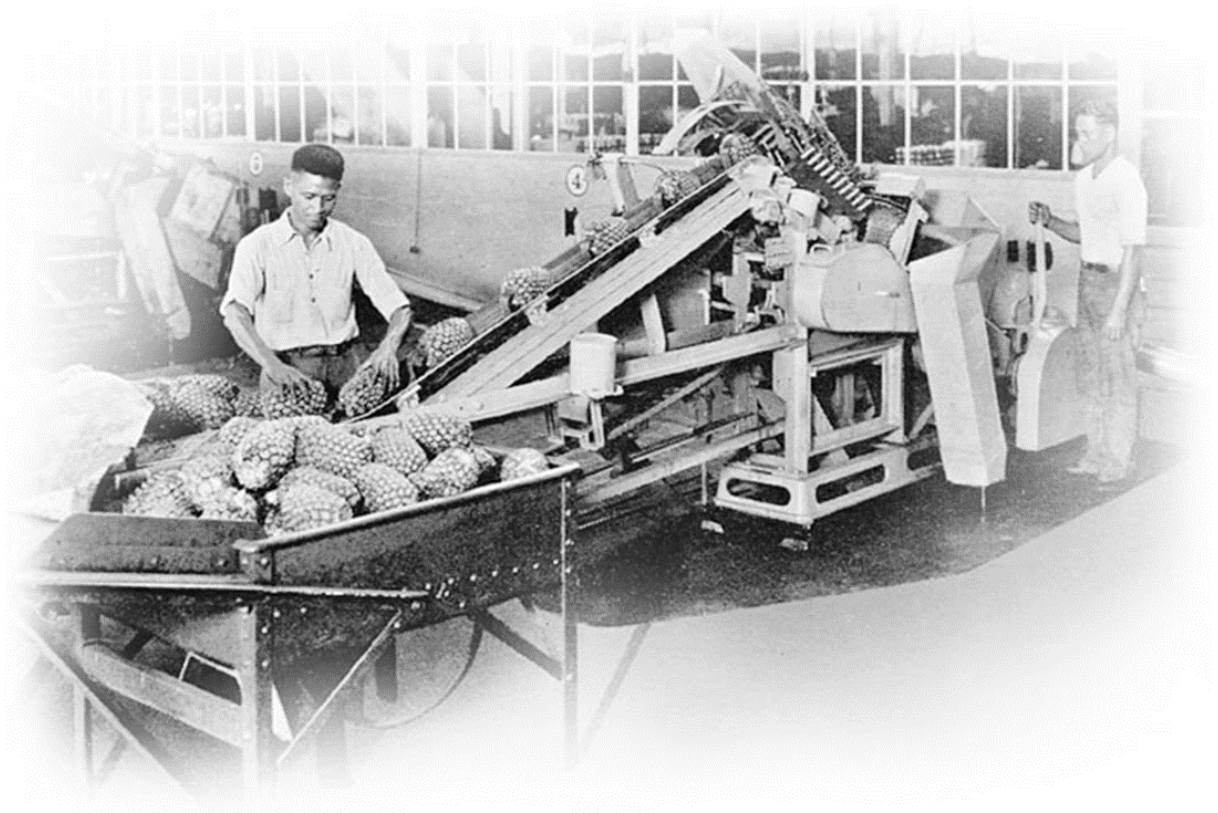


Henry Ginaca

Feature Story (cont.)

Ginaca's invention drops the fruit into the machine, where a cylinder cuts it to the proper diameter, then the machine trims the top and bottom, and cores the fruit. Although faster machines operate today, they are still the same basic design. They are called Ginaca machines, named after their inventor.

Ginaca's machines greatly increased production, and Dole even sold them to his competitors. The Ginaca machine won a gold medal at the Panama-Pacific Exposition in San Francisco in 1915. By 1930, Hawaii was producing 90% of the world's canned pineapples, and most of it in a huge operation on the island of Lana'i. Dole had truly become the "Pineapple King."



Feature Story (cont.)

The Great Depression would seriously cut sales, and the Board of the Hawaiian Pineapple Company (HAPCO) would remove Dole from management and place him in the honorary role of chairman. The company was reorganized and survived largely thanks to a new product – pineapple juice. After Dole's death in 1958, HAPCO was renamed the Dole Food Company.



A 1928 Dole pineapple ad showing the Ginaca machines in operation.

Feature Story (cont.)

As for Ginaca, he went to the gold fields of California, but was not successful in making a fortune there. Unfortunately in the fall of 1918, he was one of the 50 to 100 million world-wide victims of the great Influenza Pandemic of 1918.



This article incorporates material from the following articles:

“Roxbury Latin School Newsletter,” Roxbury, Massachusetts, 2008 issue as cited in the “Jamaica Plain (Massachusetts) Historical Society Newsletter.”

American Society of Mechanical Engineers (ASME), “Engineering-History Landmark No. 167, the Ginaca Pineapple Processing Machine, 1911.”

Announcements/News

Lonely Planet's Best in Europe List:

No. 1 is Emilia-Romagna, Italy

The travel guide *Lonely Planet* has rated Emilia-Romagna as Number 1 on this year's Best in Europe List. The guide says: "Is Emilia-Romagna the best place to eat in Italy? With a quartetto of culinary traditions originating here, the case is strong: ragù – not to be confused with the misnamed spaghetti bolognese – hails from the delectable capital, Bologna; prosciutto di Parma comes from, you guessed it, Parma; balsamic vinegar is the pride and joy of Modena (along with Osteria Francescana, a three-Michelin-starred restaurant crowned the second-best in the world in 2017); and parmigiano reggiano (Parmesan cheese) was also born in the region.

Between wildly satisfying meals, new attractions like Bologna's FICO (the world's largest culinary theme park), Ferrara's National Museum of Italian Judaism and Shoah, and Rimini's restored Cinema Fulgor, which will soon feature a museum about legendary film-maker Federico Fellini, nourish the mind as well. Add new flights from London Stansted to Rimini, and Emilia-Romagna looks like a feast for travellers in 2018."

