

**NOTE: This is an adaptation of the report currently located in the HAER collection at the Library of Congress to illustrate the outline format: manufacturing/industrial sites.**

## **HISTORIC AMERICAN ENGINEERING RECORD**

### **KAHULUI CANNERY, PLANT NO. 28, CANNERY BUILDING AND DRYER HOUSE/FEED STORAGE BUILDING**

**(California Packing Corporation)  
(Maui Land & Pineapple Company Cannery)**

**HAER No. HI-79-A**

**Location:** 120 Kane Street, Kahului, Maui County, Hawaii

Kahului Cannery, Plant No. 28, Cannery Building and Dryer House/Feed Storage Building is located at latitude: 20.89472, longitude: -156.47. The coordinate was obtained in 2006 by plotting the building's location on the USGS 7.5 minute series topographic map, Wailuku, Hawaii. The location has no restriction on its release to the public.

**Present Owner/  
Occupant:** Maui Land & Pineapple Company, Inc.

**Present Use:** Pineapple cannery

**Significance:** The Kahului Cannery retains its original canning function and is the last operating pineapple cannery in Hawaii. The pineapple industry is significant as one of Hawaii's two great agricultural industries of the twentieth century, along with sugar, and was a major factor in Hawaii's economic development. The cannery is also significant in the economic history of Maui County as a major factor in the development of Kahului. The structure exhibits an architecturally distinct roof form and multiple gables with sawtooth monitors.

**Historian:** Dee Ruzicka, Architectural Historian  
Mason Architects, Inc.  
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October 2006

**Project  
Information:** Photo documentation and recordation of this facility was undertaken because Maui Land & Pineapple Company (ML&P) currently plans to demolish four buildings in whole or in part on the cannery complex as part of ML&P's MC<sup>2</sup> ("Multi Client, Multi-Commodity Center") redevelopment plan. These include a 1,665 square foot portion of the historic cannery building, full demolition of a 6,400 square foot Engineering Office built in 1926 (but significantly altered and added to,



## Part I. Historical Information

### A. Physical History:

- 1. Date of construction:** 1926, cannery began operation on June 22, 1926
- 2. Engineer:** Some of the original drawings are signed by the Chief Engineer, who appears to be “Philippe Bush,” although the signature is difficult to decipher.
- 3. Builder/Contractor/Supplier:** The superintendent was D.A. Buss, while Ralph E. Woolley of Honolulu, Hawaii, was the general contractor. The structural steel contractor was Blum. Grinnell Company of the Pacific, from San Francisco, California, provided the fire suppression equipment. Maui Electric Company of Maui supplied the electricity.
- 4. Original plans and construction:** The original plans for the cannery buildings date from late 1925 through 1926. The California Packing Corporation produced the drawings. Various names and initials on the drawings indicate the draftsmen, including “Barnum,” “H.N.A.,” and “F.K.” Some of the drawings were approved and signed by the “Chief Engineer” whose signature is difficult to decipher but may read “Philippe Bush.”
- 5. Alterations and additions:** Early additions to the cannery were modest and difficult to precisely date. About one year after the cannery was built, an addition was erected at the west end of the warehouse, which added about 56' to the length of the original 420'-long warehouse portion of the building. Another early addition, possibly part of the original construction but not shown on the existing original drawings, is an attached two-story addition (about 42' x 70') called an evaporator building. This was built near the east corner of the cannery building and appears on a drawing from 1932 that indicates it was six years old at that date. This was constructed in the passage between the juice house area of the cannery building and the separate dryer room building. This addition is called the “syrup plant” in later drawings and is now known as the recovery room.<sup>1</sup>

A number of alterations to the cannery building were undertaken between 1932 and 1945. The original blacksmith shop was removed. This was a separate one-story building located northwest of the boiler house near the original machine shop area at the south corner of the main cannery. By 1945, a combination blacksmith and carpenter shop (about 32' x 70') was built between the boiler house and the office. By the same year, the boiler house was expanded from its original 40' x 56' to 40' x about 84'. This was accomplished by an addition off the south end of the building. Also by 1945, a separate laboratory building (about 35' x 35') was built near the east corner of the cannery building, between it and the dryer building. Between the same years, 1932-1945, the roof at the east side of the building was extended about 22'-6" to cover the ends of the

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<sup>1</sup>“California Packing Corporation, Kahului T.H.,” plan, December 1932.

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receiving stations. The warehouse section was expanded by moving the south wall out about 40'. This gave the warehouse a total width of approximately 135'.

By 1947, the combination blacksmith and carpenter shop had been removed and replaced with a larger building that was attached to the west side of the boiler house. It contained two shops: the electrical shop and the sheet metal shop. This building was about 84' long (the length of the boiler house) x 68' wide.

In 1950, the cannery warehouse received an extension to the west, separated from the cannery's fibreboard warehouse room with a 16" hollow tile firewall.<sup>2</sup> The new section was referred to as the warehouse extension. It was the same width as the existing warehouse, about 235' and added about 220' to the length of the warehouse section. Development of the cannery complex occurred throughout the 1950s. In the early part of the decade, the cannery's 100' tall water tower, which had been a local landmark, was dismantled. It was located between the office building and the cannery building. In the mid 1950s, the entry to the cannery premises, which was originally located on Pine Avenue (now Kane Street) and Kaahumanu Avenue, was moved further down Pine Avenue/Kane Street to opposite of Vevau Street.

In the 1960s, Maui Pineapple Company undertook a significant construction project to expand the warehouse facilities of its cannery complex. A series of three joined warehouse buildings (extant) were constructed between 1961 and 1968 in the area south of the original warehouse section and west of the main office building. Each of these buildings is approximately 110' wide. The first, constructed in 1961, is about 480' long and located approximately 20' south of the original warehouse section. Adjoining it to the south is the second, built in 1962 and about 775' long. Next to that is the third, built in 1968 and about 680' long.

Sometime in the late 1960s, the cannery building was modified with an addition to the receiving facility. In 1966, the cannery discontinued the use of the railroad to transport canned pineapple from the cannery to the pier for shipping and distribution.<sup>3</sup> The transportation was taken over by trucks. It is most likely that the receiving addition was constructed at that time, in conjunction with the termination of railroad shipping, to help convert the cannery to truck hauling of fruit.<sup>4</sup> This addition was made to the northeast end of the building, at the end of the row of receiving stations. It is about 130' long x 85' wide, and it has open sides and a double-gable roof. Also in this period, a metal-framed lunch pavilion was added for the cannery workers between the Boiler House and cannery, and a wood-frame planning office was built between the cannery and main office. The cannery office building was also expanded from its original 30' x 48'-3" during this time to occupy an irregular footprint with overall dimensions of approximately 90' x 80'.

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<sup>2</sup> "Factory & Ground General Plot Plan," drawing, May 13, 1957.

<sup>3</sup> Photograph, ADJ: 30A-14, ca. late 1940s.

<sup>4</sup> W.W. Wilmore, "Cost estimate to convert railroad hauling system to truck hauling," Memo to M. Bridge, January 24, 1964.

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The most notable alteration to the cannery was the April 1993 demolition of the original warehouse and the 1950 warehouse addition. The demolished warehouse measured about 680' long x 235' wide and extended from the existing brick fire wall at the west side of the cannery building. The warehouse was removed to make way for the expansion of the Ka'ahumanu Center, a shopping center located to the north.

Although the equipment has been much changed over the years, the spatial arrangement of the machinery inside the cannery building has remained much the same as originally designed and built, with ancillary departments to the side of the main line of pineapple processing. This is a function of the fruit moving through the canning operation, with waste and scraps sent to departments alongside for processing. Also alongside the production line is the sugar and syrup department. Receiving, Ginaca machines, trimming, packing, can sealing, and cooking, syrup, and bran departments are all generally in their original locations. An acoustical tile ceiling was installed above the trimming and packing tables and on the first floor of the adjacent juice room at an unknown date. In the late 1990s, the cafeteria that had operated in the cannery since its inception was closed.

In 2005, ML&P received approval from its Board of Directors to proceed with plans to develop a new, multi-purpose facility at the Kahului site. This project, termed MC<sup>2</sup> for "Multi-Client, Multi-Commodity Center," is planned to take place inside the 1960s warehouse facility. The project will allow for the consolidation of Maui Pineapple Company's fresh fruit production and cannery operations into one manufacturing facility. The historic cannery building and office will be demolished as part of this project, and their functions will be relocated to the modern MC<sup>2</sup> facility.

**B. Historical Context:** The Kahului cannery was built by the California Packaging Company (CPC) as Plant No. 28 in 1926. In 1924, CPC had entered into a ten-year contract with Maui Agricultural Company and the Haleakala Pineapple Company, who were to supply pineapples for CPC's cannery operations. CPC agreed to build the Kahului cannery and operate it until 1934, using fruit from the two Maui growers. At the end of the contract period, the two growers agreed to purchase the cannery if CPC did not wish to continue to operate it. In 1932, two years before the ten-year contract with CPC would expire, Haleakala Pineapple Company and Maui Agricultural Company merged to form Maui Pineapple Company, and the following year, CPC agreed that the Kahului cannery would be sold to Maui Pineapple in March 1934, under the terms of the 1924 contract.<sup>5</sup>

On December 9, 1925, an announcement was expected from CPC that would name J.L. Young as the superintendent in charge of construction of the new cannery.<sup>6</sup> The following week the announcement came, but it was Ralph E. Woolley of Honolulu who was named the contractor

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<sup>5</sup> "Maui Pine to Buy Cannery," *Honolulu Star Bulletin*, December 28, 1933, p. 13.

<sup>6</sup> "Report of Letting Cannery Contract Not Yet Confirmed," *Maui News*, December 9, 1925, p. 1.

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for the “concrete and steel construction” of the new cannery with the “actual construction work to start in the near future.”<sup>7</sup> One week later, there were “more than a hundred men and almost as many horses” at work on the site, leveling off the ground and removing sand hills.<sup>8</sup> Material was delivered to the site via the Kahului Rail Road. Three wells were being sunk for water, and D.A. Buss was in charge of the construction site for R.E. Woolley.<sup>9</sup>

The site superintendent, Mr. Buss, was under pressure to complete the cannery in only six months so that it would be ready to process the 1926 summer crop. He was successful, and on June 19 “what appeared to be an impossibility has been accomplished and an important addition to the industries of Maui” was ready to begin operations.<sup>10</sup> At that time, the cannery did not have all of its machinery installed. It was only necessary for the cannery to have a portion of its total capacity online to handle that year’s harvest. Pineapples were run through the machines to clean them before canning commenced. Capacity of the cannery was to be increased by adding more machinery over the following years as the harvest increased.

On Monday, June 21, 1926, twenty-five carloads of pineapples from the Maui Agricultural fields were received at the cannery, and at 6 am the following day, June 22, 1926, the cannery began processing fruit on four canning lines. Construction work and machinery installation were ongoing as the plant opened, and six to eight lines were expected to be in operation within a week. The *Maui News* reported that “the office had moved from the outside shack into quarters on the second floor.”<sup>11</sup>

The original complex consisted of the cannery building (extant) with an attached warehouse (demolished), feed storage and dryer house (extant), office building (extant), boiler house (extant), blacksmith shop (demolished), and a pump house (extant). There was also a notable 100' tall, 100,000-gallon steel water tower (demolished). Upon completion of construction, the plant was lauded in newspapers as being the “most modern in Territory” and “one of the most important factors that has ever entered into the development of Kahului, Wailuku and all central Maui.”<sup>12</sup>

In 1934, the Maui Pineapple Company purchased the property, and Alexander & Baldwin (A&B) managed it. In 1969, the Cameron family purchased Maui Pineapple Company and renamed it the Maui Land & Pineapple Company.

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<sup>7</sup> “Contract Awarded for Construction Cannery at Kahului,” *Maui News*, December 16, 1925, p. 1.

<sup>8</sup> “Site of Cannery Near Kahului Is Now Busy Place,” *Maui News*, December 30, 1925, p. 1.

<sup>9</sup> “Site of Cannery Near Kahului Is Now Busy Place.”

<sup>10</sup> “Huge New Industry Starts Operations Next Week,” *Maui News*, June 19, 1926, p. 1.

<sup>11</sup> “California Packing Corporations Cannery at Kahului Starts Its Active Operation Auspiciously,” *Maui News*, June 23, 1926, p. 1.

<sup>12</sup> First quote from “C.P.C. Cannery Is Most Modern in Territory,” December 4, 1926, Section 7, P. 4; second quote from “Huge New Industry Operations Starts Next Week.”

## Part II. Structural/Design/Equipment Information

### A. General Statement:

**1. Character:** The building is of utilitarian cannery design. It has a multi-gable roof with sawtooth monitors that allow for the transmission of great quantities of natural light for daytime work.

**2. Condition of fabric:** Fair

### B. Description of Exterior:

**1. Overall dimensions:** The cannery building (including the feed storage/dryer house building) has an irregular-shaped footprint with overall dimensions of about 420' (east/west) x 570' (north/south). Included in the north/south measurement is the feed storage/dryer house building which measures 127'-3" and the receiving addition which measures about 130'.

For the most part, the building is one-story with a double-height open ceiling. Exceptions to this include the two-story juice house (recovery plant) and a two-story loft with the cannery's cafeteria (now closed) and the syrup/crushed pineapple room.

**2. Foundations:** Concrete footings and concrete slab-on-grade.

**3. Walls:** Steel-framed walls with I-beam columns and girders and horizontal members of steel channels covered with siding of corrugated metal and corrugated cement asbestos panels. The west wall of the cannery is red brick, about 12" thick. Prior to the demolition of the original warehouse, this served as a firewall separating the warehouse from the rest of the cannery. The five openings (each approximately 6' x 6') between the demolished warehouse and cannery have been filled with concrete hollow tile. The first bent of the demolished warehouse roof truss system has been left on the exterior side of the brick wall.

**4. Structural system, framing:** Steel I-beam posts and girders, with I-beam joists in areas with a second floor. Fink roof trusses of light gauge steel construction on 14' bents.

**5. Chimney, stacks:** Boiler smoke stacks and evaporator stacks are located at the west side of the feed storage/dryer house building. The evaporator stacks are set into two groups; each is supported by a network of steel I-beam columns, beams, and diagonals. There are ventilators located at various locations atop the cannery's roof. The main chimney for the steam boilers of the cannery complex is located at the boiler house building (see HAER No. HI-79-B).

## 6. Openings:

**a. Doorways and doors:** A number of the doorways into the cannery building are only large-scale openings with no doors. These are found at the receiving bays and the east side, at the south side of the feed storage/dryer house building, and at the doorway to the ramp to the warehouse at the south corner of the cannery building. An overhead metal roll-up door at the main cannery building entrance is on the southeast side just north of the lunch pavilion. Another opening on the southeast side, just south of the lunch pavilion, has double doors of chain link fencing. The door to the men's toilets is flush wood, and the door to the women's toilets is flush wood with a single light. Between the entries to the men's and women's toilets is a single-light-over-double-panel wood double door that leads to the former dispensary. The east door to the recovery area of the cannery building is flush metal with a narrow vision panel. At the concrete platform on the east side of the dryer house are a pair of wood sliding doors mounted on overhead tracks. Each two-panel door is about 4'-3" wide, with the panels filled in with tongue-and-groove boards.

**b. Windows and shutters:** Most of the windows in the cannery and feed storage/dryer house buildings are found in the sawtooth roof monitors of the multi-gable roof. These windows are metal-framed. Several types of windows are found in the monitors; twelve-, fifteen-, and twenty-light sash (lights are 12" wide x 1'-6" high), most with a six-light pivot section. These pivot sections were originally hand operated from below by a chain-driven sprocket that rotated a horizontal 1"-diameter pipe shaft (of varying length) that extended operator arms at the pivot section of each window. Some of the monitors have had the windows removed and the openings filled with corrugated fiberglass in the bottom sections and screened panels in the upper sections. The walls of the cannery and feed storage/dryer house buildings have very few windows. On the southeast side, near the employee's toilets, there are metal-framed, eight-light fixed sash windows with large, screened transoms. Also on the southeast side, near the south corner, is one twenty-light window with a center six-light pivot section, and one sixteen-light window with a top eight-light pivot section. The recovery room has fixed louver vents on the first and second stories.

## 7. Roof:

**a. Shape, truss type, covering:** The main roof of the cannery building is a multi-gable roof with sawtooth monitors. The feed storage/dryer house building has a double-gable roof with sawtooth monitors. Several areas of the roof have round, metal-capped ventilator openings. The first bay (14') at the southeast end of the cannery building has a sawtooth roof of six, single-sloped roofs with metal-framed windows in its vertical faces. The receiving area addition at the north corner has a double-gable roof. At the northeast side of the cannery building the

six gable ends of the receiving and fruit storage areas each have a large, fixed louver vent.

The roofs of the cannery (including the original receiving area) and feed storage/dryer house buildings are built of trusses of light gauge steel construction on steel I-beam posts in bents that are spaced 14' on center.

All areas of the roofs on the cannery (except for the ca. 1967 receiving addition) and feed storage/dryer house buildings have wood purlins and wood plank sheathing covered by built-up roofing. The receiving addition has steel purlins that are covered with corrugated metal panels and translucent fiberglass panels.

**b. Cornice, eaves:** The buildings have eaves that project about 1' at the gable ends of the roof and at the side walls.

**c. Monitors:** The main roof of the cannery building features sawtooth monitors that face the southeast, while the feed storage/dryer house building has sawtooth monitors that face southwest. The monitors with screened opening have awnings of corrugated fiberglass panels that project about 3'-6" and protect the openings from the weather.

### **C. Description of Interior:**

**1. Floor plans:** The cannery building consists of one large room on the ground floor that is partitioned into various working areas and departments by the arrangement of equipment and the lines of 14' spaced I-beam posts. Several areas are walled off from the main cannery area. At the northeast end, a window wall of fixed lights separates the receiving area and Ginaca machines from the trimming and packing tables. This transmits light while serving to isolate the packing tables from the dusty receiving area and keep them clean. The window wall also blocks much of the sound of the loud Ginaca machines from reaching the workers at the tables. At the south side of the cannery building, areas for the machine shop, glove room, and men's and women's locker rooms are walled off from the main cannery area.

The main cannery area has a second floor or mezzanine at its southwest side, which is U-shaped in plan with its two arms pointing southwest. The center area, between the arms of the U, is open to the ground floor of the cannery below. The mezzanine is accessed by stairs at its southeast side and at its north corner. The southeast staircase leads to the former employee cafeteria (now vacant), which takes up about half of the south arm of the mezzanine. Most of the rest of the mezzanine is used for storage.

At the northwest side of the mezzanine, the top portions of the moving machinery protrude upward to the mezzanine level from the ground floor of the cannery. This machinery is the return loop of a canning conveyor belt.

Another two-story section is located at the juice and syrup room at the southeast side of the cannery, next to the feed warehouse/dryer house building. The second floor of this section of the building is one large space filled with machinery, tanks, and piping for the sugar syrup used in packing the fruit.

The dryer house/feed storage building is divided into eastern and western sections. The eastern half is a rental and was not available for fieldwork. The tenant, Maui Cattle Co., built another structure inside this portion of the dryer house. The floor plan is open in the western half but is partitioned by equipment and machinery. The south corner is open storage space for pineapple bran and is large enough to operate an end-loader to pile the bran into heaps. There is no second floor.

**2. Work flow:** The fruit in the cannery building flows along the production line, generally from the northeast, at the receiving area, to the southwest, where it is palletized for forklift transport to the nearby warehouse. From the northeast to southwest, the main areas of the cannery are: receiving, Ginaca coring and peeling machines, trimming and packing tables, can sealing, cooking, and cooling.

**3. Flooring:** There is concrete on the ground floor of both the cannery and dryer house/feed storage buildings. The U-shaped mezzanine of the main cannery area is tongue-and-groove wood planks about 5-<sup>1</sup>/<sub>4</sub>" wide. The second floor of the juice and syrup room has a concrete floor.

**4. Wall and ceiling finish:** Most of the walls of the cannery and feed storage/dryer house buildings are the same corrugated metal or corrugated cement-asbestos panels that cover the exterior. Interior walls at the southeast side of the cannery (locker room areas) are also corrugated metal panels. The interior walls of the glove room are plywood and vertical tongue-and-groove. The southwest wall of the cannery building is a 12"-thick brick wall that originally served as a firewall between the main cannery and the original warehouse (demolished) that extended to the southwest. This wall is built of red brick (typically 2<sup>1</sup>/<sub>2</sub>" x 3<sup>1</sup>/<sub>2</sub>" x 8") set in common bond with coral-sand mortar.

Ceilings are mostly open to the wood plank roof sheathing, which is painted white. Above the trimming and packing table area and at the first floor of the juice and syrup room is a drop ceiling of acoustical tile. The ceiling at the ground floor of the cannery, below the mezzanine, is the wood plank sub-floor of the mezzanine.

The women's toilet room, located on the south side of the cannery, is historically intact. The room height extends to the monitors above, although the perimeter of the room has shorter walls (approximately 8' high) with original tongue-and-groove siding. The individual stalls have their original single-panel doors and 2 <sup>1</sup>/<sub>4</sub>" tongue-and-groove partitions. The men's toilet room height also reaches to the monitor with shorter walls of

original tongue-and-groove, but the original stalls have been replaced with flush doors and partitions.

## **5. Mechanical equipment:**

**a. Heating, air conditioning, ventilation:** The cannery is not heated.

**b. Lighting:** Upon completion of construction, the cannery was noted to be the “best naturally lighted and artificially lighted plant in the islands.”<sup>13</sup> The roof monitors performed so well that the cannery had a near-complete reliance on natural light for daytime work. Today, there are dropped pendant, warehouse-type lights in these areas that are open to the roof. These appear historic, although it is unclear if they are original. Fluorescent light fixtures are currently located throughout the cannery and in the dryer house/feed storage building. These fixtures were suspended in areas of the cannery open to the roof and are recessed in the areas with acoustic tile ceilings.

**c. Plumbing:** The water is supplied from 6" and 4" city water mains as well as from onsite. An Allis-Chalmers electrical centrifugal pump with a capacity of 1,000 gallons per minute pumped water from the well. There was a 100,000 gallon steel water tank 100' tall at the complex, which has now been demolished. There are automatic sprinklers.

**d. Electricity:** Electricity for lights and power was originally provided by Maui Electric Company.

**D. Machines:** Outside the west wall of the dryer house/feed storage building are two boilers that were installed in 1980 to provide steam for the cannery. One boiler, rated at 160 psi, is inoperable, and other, rated at 350 psi, is used to provide steam for the cannery. For additional information about the machines used in the canning process, see Part III, A below.

**E. Site Layout:** An open-sided shed roof lunch pavilion is located adjacent to the south side of the cannery building, between it and the boiler house. This has a corrugated metal and corrugated translucent roof supported on metal pipe posts. At the east side of the dryer house/feed storage building is a concrete platform, apparently formerly used to load and unload rail cars. This platform is about 3'-4" high and about 7' wide.

## **Part III. Operations and Process**

**A. Operations:** The information below is quoted from a document written by Marvin Bainbridge, an employee of the Kahului cannery from 1938 to 1966, and describes the cannery's

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<sup>13</sup> “C.P.C. Cannery Is Most Modern in Territory,” Section 7, P. 4.

typical operations in the late 1930s. Bainbridge was an engineer from 1938 to 1958 and invented a can palletizing machine and the means to continually process comestible parts of the pineapple. He also worked on other inventions at the cannery with other engineers. Bainbridge was plant manager from 1958 to 1966. Most pineapple companies throughout Hawaii functioned in a similar manner.

The pineapple was hauled in lug boxes that were stacked one above the other to a height of 5 to 6 ft. The lug boxes were hauled on White trucks with flat deck bodies. The White trucks would back up to the unloading platform at the cannery which at that time was level with the decks of the trucks. Workers with hand trucks would remove the stacks of lug boxes from the trucks and store them on the unloading platform until they were taken to the Ginaca machine.<sup>14</sup>

Since the fruit had been pre-graded into three sizes at the plantation, we had three sizes of Ginaca machines at the cannery. Change parts could be used in individual Ginaca machines to change from one size to another to accommodate the varied quantities of the different pineapple sizes that would be delivered to the cannery.

Stacks of pre-graded pineapple would be trucked to the Ginaca machines and individual lug boxes of pineapples would be placed near a Ginaca feeder, either male or female, who would place the fruit one by one onto the Ginaca feed chain, which at that time was probably about 3 ft. above the platform floor.

In order to eliminate the grading of fruit into three sizes at the plantation, the first we did at the cannery was to install a belt conveyor that ran from one end of the platform, just in front of the Ginaca machines, to the other end of the platform. At this end of the platform, we designed, built, and installed a bulk fruit grader to grade the fruits into three sizes that formerly were graded in the fields. From the grader more conveyor belts were installed to take the graded fruit back to the Ginaca machines which had their feed chains revised so that the Ginaca feeder stood on an elevated platform....The fruit would transfer from the side of one belt to the side at the other belt, like a merry-go-round, to furnish a continuous supply of pineapples to the various Ginaca machines.<sup>15</sup>

**B. Technology:** Early Ginaca machines removed the shell of the pineapple and then needed the fruit to be manually moved to the part of the machine that cored it and cut off the ends. A fully automatic model was invented in 1949 that accomplished all three processes without handling. Workers then hand trimmed the cylinders, which were machine sliced and delivered to the packing tables for placement into cans. All the while that perfect cylinders and slices were being produced, scraps and trimmings were routed off to produce chunks, crushed pineapple, and juice. Some juice was used for packing the canned fruit and some was made into concentrate. The shells were stripped of flesh, which was used for crushed pineapple, and the juice was extracted.

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<sup>14</sup> Machine used to core the pineapple and to trim its outer skin.

<sup>15</sup> Marvin Bainbridge, "Record of Pineapple Cannery Operations (1938-66)," January 1999, typescript document.

The shells were finally dried in a rotary kiln for animal feed, known as pineapple bran. Filled cans were sealed, cooked to sterilize, and cooled before being removed to the warehouse for labeling.

**C. Workers:** Typically, the Kahului Cannery employed Japanese men and women as “intermittent and permanent semi-skilled, skilled (including operators, mechanics, etc.), and supervisors.” Caucasians generally held the top professional and management jobs.<sup>16</sup>

**D. End Product:** Canned pineapple, either sliced, chunks or crushed; pineapple juice; animal feed

#### **Part IV. Sources of Information**

##### **A. Primary Sources:**

All drawings are located in the archival records of the Maui Land & Pineapple Company (ML&P) Company History, along with documents and photographs.

Construction drawings by the California Packing Corporation are dated January 1925 through November 1925. Machine mechanical equipment layout drawings by the California Packing Corporation are dated January 1926 through December 1926. A plat plan drawing by the California Packing Corporation is dated October 1926. An underground plumbing drawing for the fire protection system by the Grinnell Company, San Francisco, California, is dated March 1926. A drawing of Factory Steel Windows and Operators by the Soule Steel Company, Steel Door and Window Division, San Francisco, California (Theo H. Davies Ltd., contractor) is dated May 1938.

##### Drawings:

“California Packing Corporation, Framing Elevations and Sections, Kahului, Maui.” November 23, 1925.

“Factory & Ground General Plot Plan.” May 6, 1947.

“Factory & Ground General Plan Plot.” May 13, 1947.

##### Documents:

Maui Land & Pineapple Company. “History of Kahului Cannery Lot.” Typescript document, nd.

“Sworn Statement to the War Damage Corporation of the United States of America.” January 15, 1943. From folder, Company History, War Days (WWI & WWII).

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