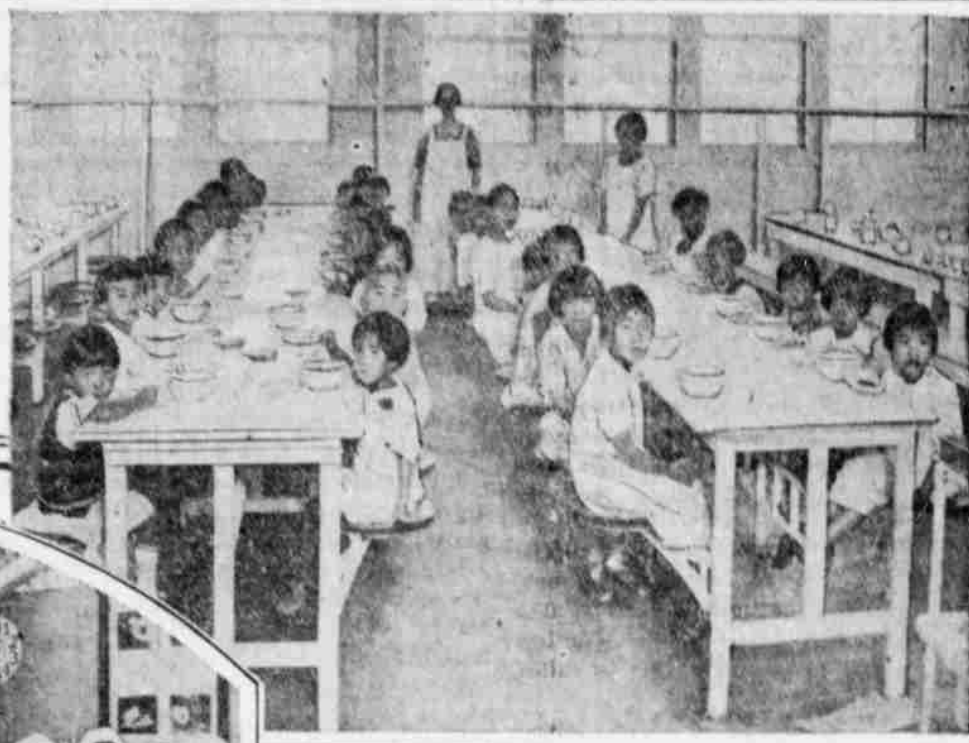




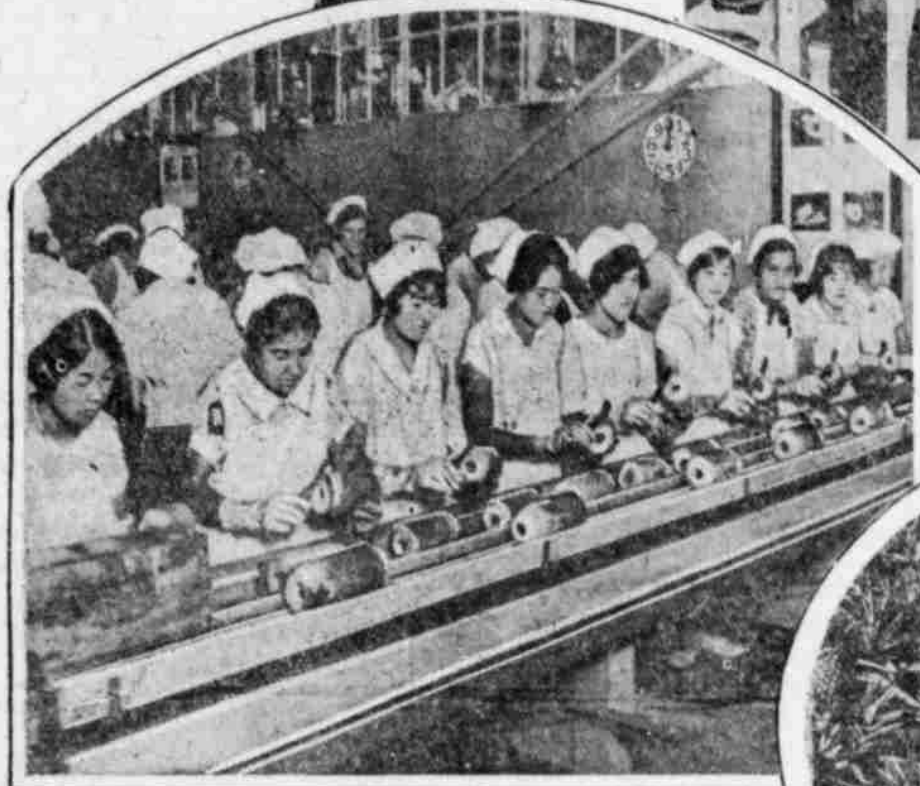
HAWAII'S GOLD

No UNEMPLOYMENT IN THOSE HAPPY ISLANDS

JAMES D. DOLE



Even mothers work in the busy season, but their children are cared for in the cannery



Girls wearing white caps and rubber gloves trim the pineapple as it comes from the Ginaca machine.



Field of matured pineapples ready to be picked for canning.

HERE is no unemployment in the Hawaiian Islands. Instead their citizens of all ages are busy sending a flood of gold in the form of Hawaiian pineapple all over the United States and also to many far distant lands. There is romance in the story of how these semi-tropical islands happen to be one of the busiest parts of our country at this time when unemployment is so widespread. It is the romance of how the thought of one man greatly enlarged the whole economic aspect of these islands which we were once so reluctant to annex.

For our government was far from cordial to the idea of receiving Hawaii under its flag back in 1895 when an annexation treaty was first negotiated with President Harrison. This was withdrawn by President Cleveland in April of that year, but brought up again after President McKinley's election, and Hawaii was not finally admitted into the Union until July 7, 1898.

There was good reason for this reluctance. Just for the sake of acquiring a Pacific naval station this country did not want to assume the permanent financial liability which these islands seemed likely to prove. As late as its 1907-1908 edition the Encyclopedia Americana stated that "the danger of depending upon a single crop (sugar) has long been recognized, and persistent efforts have been made to develop minor industries" in Hawaii.

One Man Did It

To understand how Hawaii developed a second important crop which goes out as a flood of golden pineapples and forms one of the two great industries of the Hawaiian Islands, it is necessary to go back thirty years to the beginning of this career, just graduated from Harvard, set out for the Hawaiian Islands from a suburb of Boston known as Jamaica Plain.

He went there to grow coffee. He knew nothing about pineapple culture. Neither did he know anything about canning. But, after various experiments, he went back to Boston to get an expert canner and raise some capital, and he succeeded in both attempts.

After that the pineapple business began to prosper. The company which he formed packed 1,333 cases of pineapple in 1903, 8,810 cases in 1904, 25,000 in 1905 and more than 100,000 in 1907. Its pack grew to 500,000 cases in 1912, 1,000,000 in 1913; 2,000,000 in 1923; 3,000,000 in 1925; and from 3,247,204 cases in 1929 it grew to more than 4,000,000 last year.

Once this man had demonstrated that pineapples could be profitably grown in Hawaii, he naturally had competitors. There are now nine chief growers who packed a total of about 11,500,000 cases last year, nearly all of which were shipped to the United States and had a value of \$45,000,000. No, there is no unemployment at present in Hawaii.

Room for More

In spite of this vastly increased production, the consumption of pineapples in the United States amounts to only a trifle more than two pineapples per capita a year. So there is room for even greater production if it can be brought about, but all of the good pineapple land in Hawaii is now taken, and when the island of Lanai, recently bought and developed into a huge pineapple plantation by Dole's company, is brought to full production, that will be about all the pineapple that Hawaii can supply.

The story of the acquisition of this island of Lanai is a whole romance in itself. Back in 1922 Dole was facing the problem of the need of more land for the growing of pineapples. It was estimated at that time that there were only about 89,000 acres in the islands adapted to pineapple culture. Of these his company then con-

trolled about 25,000 acres, but he rightly believed the demand for canned pineapple would in a few years exceed the capacity of the industry's entire acreage.

So he sent men into the Philippines and down into Mexico, and investigated Fiji, San Domingo, Malaya and even Queensland, Australia, before coming back to the Hawaiian Islands and buying for \$1,100,000 Lanai, considered up to that time a hopelessly barren island beaten ten months in the year by northerly winds beneath the blasts of which the scattering trees on it were permanently bowed.

There was no harbor then, no roads, no towns, no labor, and much of the good soil was covered with enormous cactus. But the soil tasted well, and the climate was propitious. The altitude, average rainfall and natural drainage were about right. Dole solved the problem of fighting the obstinate cactus by hitching a cable chain to heavy tractors and literally dragging the dense growth down.

He Bet \$5,000,000

Dole was willing to bet \$5,000,000 that his judgment in buying Lanai was right, and that he was right is proved by the fact that the yield of Lanai pineapples is today nearly equal to the combined yield of all the rest of his plantations.

But all this was not accomplished without a struggle. By cutting away the cliffs on one side, running a heavy breaker out into the ocean on the other, and then dredging, he created the harbor of Kaunaloa, at a cost of \$750,000. He built a road for heavy trucking, seven miles back and 1,600 feet up into the island, along which five-ton White trucks hauling ten-ton trailers now travel, each carrying in all a net load of twenty-three and a half tons of fruit. At the harbor these are hoisted in eleven and a half ton lots onto barges which are towed to Honolulu some fifty miles away.

And this was not all. He brought water across the mountain range on the windward side of the island to the reservoir near the town of Lanai City which stands today a model community of its kind. Its population now consists of 3,000 orientals and thirty-two whites, and it boasts its own bank, stores, schools, a hospital, a Buddhist temple, and even "movies" and a "Mayor."

There is no unemployment on the islands of Lanai, and neither is there any contract labor. The pineapple picker who wants to quit his job can draw his week's wages (from \$14 up to as much as \$28) and his transportation back to whence he came. The labor is a polyglot lot—Chinese, Filipinos and Hawaiians, even some Russians and Portuguese, live tranquilly in a community which is free from race problems largely because of thorough intermarriage.

A battery of shelling machines, known as "ginacas," removes the pineapple's skin and punches out its core in a single swift operation; a set of knives cuts the skinned and cored cylinders into uniform slices, and in a few seconds from the time the pineapple enters the Ginaca machine, it is skinned, cored, sliced and ready for grading and canning.

Speed is the essence of proper pineapple canning. The quicker you can get this luscious fruit out of its jacket and into the can, the better. Something more than food is preserved by this celerity. It is the only way to preserve the elusive flavor of the fully ripened fruit.

Still a Pioneer

This matter of grading is important. Dole wants the housewife to know exactly what she is buying in his cans. So he devised a system of stamp-

ing the numbers "one" or "two" or "three" together with his name in the tops of the cans. This is a pioneer procedure which will undoubtedly extend to other canned products in the course of time.

When the housewife uses fresh fruit she can look at it and see its condition. When she uses canned fruit she has to depend on the labels to tell truthfully what quality of fruit is inside. The cans of pineapple with "one" stamped in their tops contain the best fruit in appearance, texture, syrup and color; those stamped "two" contain fruit just as fine but not quite so shapely and packed in syrup slightly less sweet; and those stamped "three" contain good, wholesome fruit, packed in the same syrup as "two," but slices that have been broken so that they cannot be included in the first two grades. These first two grades are both packed in sliced, crushed and tidbit forms, but the third is packed only in broken slices.

Real Food Value

Is this large production of pineapple a real contribution to our diet in food value as well as in taste? According to scientists, it is.

"There are better sources of a single vitamin," says a bulletin of the University of Hawaii, "but as an all around source of vitamins the canned pineapple takes an unusually high place. No other canned product, except tomatoes, is as rich in vitamins."

But the fruit has to be handled right. There is a marked difference in its sugar content, depending upon whether it has been allowed to ripen on the plants or is picked for shipment after it has reached its full size but has not yet ripened. Analysis shows, according to this same authority, an average of 12.66% of sugar in the naturally ripened fruit, against 3.66% in that picked green and allowed to "ripen" off the plant. As a matter of universal practice among Hawaiian packers the fruit is allowed to ripen in the field.

The sugar content of pineapple is of a type which is ready for human assimilation, according to Dr. A. L. Dean, Director of the Experiment Station of the University of Hawaii, and pineapple has a higher food value than most fruits, largely because of its high sugar content and its vitamins.

Rich in Calories

The analysis of pineapple contained in the following table was made on a composite sample of both fruit and syrup made by comminuting and mixing the contents of six cans of "Fancy" sliced pineapple taken at random from the pack of six different canneries:

Moisture	76.01%
Total Sugars	22.30%
Sucrose	9.99%
Reducing Sugars	12.31%
Protein	0.44%
Crude Fiber	0.30%
Mineral Matter (Ash)	0.33%
Fruit Acids (Calculated as Citric Acid)	0.59%

"It will be seen from the above," the bulletin states, "that the food value of canned pineapple, as measured by calories contained in it, is by no means negligible."

So James D. Dole, whose name is indissolubly connected with the pineapple industry in Hawaii, both as pioneer and developer, not only turned a possible liability into a proved asset, but this industry is making a distinct contribution to our national diet in a form that is both nutritious and popular. And that is why there is no unemployment at present in those far flung Pacific Islands

The KITCHEN CABINET

(©, 1921 Western Newspaper Union.)
Thank God for rest, where none molest,
And none can make afraid—
For Peace that sits as Plenty's guest,
Beneath the homestead shade!
—J. G. Whittier.

SATISFYING DISHES

For a delectable dessert that is not only beautiful to the eye, but satisfying to the palate, try:

Orange Cream.—Soak two table-spoonfuls of gelatin in one-quarter cupful of cold water and dissolve in one-half cupful of hot orange juice, adding one-half cupful of sugar. Fold in one and one-half cupfuls of whipped cream and one-half cupful of orange pulp cut fine. Serve with a fruit syrup.

Tapioea Cream.—Take one-third of a cupful of quick cooking tapioca, add one-half cupful of sugar, one-fourth teaspoonful of salt and one quart of milk. Cook in a double boiler (stirring often) for 15 minutes. Add one egg yolk slightly beaten, one teaspoonful of flavoring and cook for a minute or two, stirring vigorously. Remove from the fire and add the stiffly beaten white of the egg. Chill and serve in glasses with crushed fruit.

Chocolate or caramel sauce or maple syrup with a few chopped nuts may serve for variety in sauces.

Fold whipped cream into the pudding and serve with orange sections or bits of pineapple.

Fold in chocolate sauce mixed with whipped cream. Canned fruit sauce, coconut, marshmallow sauce or canned fruits all make delectable sauces for the pudding.

Club Cookies.—Take one cupful of shortening, one cupful of sugar, one egg, one-half cupful of sour cream, one-half teaspoonful each of soda and cream of tartar and three cupfuls of pastry flour. Mix as usual and pat the dough out to two inches thick and chill overnight. Roll and cut into any desired shape. Bake in a moderate oven ten minutes.

Filling.—Take one cupful of stewed stoned prunes, one-half cupful of stewed apricots, three table-spoonfuls of lemon juice, one-fourth cupful of sugar and one-half cupful of prune or apricot juice. Cook together, adding one table-spoonful each of butter. Cool before using.

Nellie Maxwell

Deserved Tribute Paid Man's Faithful Friends

The patient, toiling pack animals that lost their lives in the great Klondike gold rush have been honored by a memorial. Overlooking the grimly named "Dead-horse Gulch," at its inspiration point on the White Pass railroad, Alaska, there is a bronze tablet honoring the 3,000 animals that figured in the Klondike stampede. Paid for by old "sourdoughs," the tablet portrays a packhorse and mule on the trail. It has been estimated that the average life of a horse or mule used in gold rush packing was five weeks. The odds were against a longer span. The cold weather, one of the greatest hazards to all concerned, was probably a new experience for the animals, just as it was for the majority of miners. Great demands were made upon the animals and little care and food could be given in return. Often, just as in the Eldorado rush, trails were marked by skeletons of the unfortunate animals. No war has been complete without horses and mules. The cavalry alone accounts for the horses, while handling cannon, food and the indispensable water were part of the mule's job. In the War and Navy building in Washington is another bronze tablet, dedicated this time to the mules and horses—numbering nearly 250,000—which served with the A. E. F. in the World war.

English Treasure Trove

About a year ago a jar of rose nobles was unearthed at Broadhurst manor, Horsted Keynes, England. These are gold coins of the Fifteenth century and of great value from an antiquarian point of view. Even in London ancient hoards are found. A man digging a trench for a water main at Croydon found two earthenware pots, stuffed with coins, which proved to have been minted between A. D. 337 and A. D. 350. Though green with age, they were in excellent preservation.

Harmless

Two housemaids were overheard chatting boastfully on the street car of the merits of their respective establishments. Said one, "Why, at our place we even use that new kind of coffee with the nicotine removed!"

Unreliable

Jud Tunkins says the first speech a man makes after he has been elected to high office is about as reliable an index of his future state of mind as a commencement essay. — Washington Star.

They Are Endurable

A scientist is reported to have found a substance like rubber, but more durable. He was probably eating a Welsh rabbit. — Rochester Democrat and Chronicle.

HEALTHY COMPLEXIONS



Healthy complexions come from healthy systems. Free the body of poisons with Feen-a-mint. Effective in smaller doses. All druggists sell this safe, scientific laxative.

Feen-a-mint FOR CONSTIPATION

Washington Celebration

The bicentennial celebration of the birth of George Washington is under the direction of a commission created by act of congress and appointed by the President. Representative Sol Bloom of New York is at present acting chairman of the commission, U. S. Grant '41 having tendered his resignation.

STOMACH AND LIVER TROUBLE

Spokane, Wash. — "I was suffering from stomach and liver trouble. My stomach was upset, my food would not digest—would sour and come up and cause me distress. But two bottles of Dr. Pierce's Golden Medical Discovery entirely relieved me of this trouble. There is nothing better for liver and stomach trouble than the 'Golden Medical Discovery.' I advise others to try it." — Mrs. John Le Feuvre, 403 S. Chandler St. Fluid or tablets. All druggists. Free medical advice to users of Dr. Pierce's medicines. Write to Dr. Pierce's Clinic, Buffalo, N. Y., enclosing medicine wrapper.



New Champions Coming

There will be new champions in at least 50 per cent of all the important sports this year. Crowns will be crashing all over the landscape before 1931 dips into oblivion. — Collier's Weekly.



Her Reward

When children are weak and run-down, they are easy prey to colds or children's diseases. So it is never wise to neglect those weakening and depressing symptoms of bad breath, coated tongue, fretfulness, feverishness, biliousness, lack of energy and appetite, etc.

Nine times out of ten these things point to one trouble—constipation—and mothers by thousands know this is easily, safely relieved by California Fig Syrup.

Mrs. Chas. J. Connell, 1434 Cleary Ave., St. Louis, Mo., says: "I gave Virginia California Fig Syrup for constipation and she was more than rewarded for taking it. It regulated her bowels, helped her digestion, increased her appetite, made her strong and energetic."

The genuine, endorsed by doctors for 50 years, always bears the word California. All drugstores have it.

CALIFORNIA FIG SYRUP LAXATIVE-TONIC for CHILDREN

Safety First

Insurance Agent—What! You're going to drop your insurance? Jones—Yes, I've quit walking and bought a car.

No sensible person wants love that is in danger of being swept away by some trifle

Garfield Tea Was Your Grandmother's Remedy

For every stomach and intestinal ill. This good old-fashioned herb home remedy for constipation, stomach ills and other derangements of the system so prevalent these days is in even greater favor as a family medicine than in your grandmother's day.

