

History

Polynesians populated the Pacific bringing their pigs with them on voyaging canoes. About 400 AD Polynesians, and the Polynesian pig, settled Hawai'i. Ever since, the pig, or *pua'a*, has played a vital role in the traditions and culture of our islands.

European voyagers also carried pigs on their travels. In 1778, Captain Cook left two European sows and a boar on Ni'ihau. Hawai'i became an important source of pigs and other supplies for ships crossing the Pacific. By 1853 the pig population had increased so much that Hawai'i was able to export pigs to California during the Gold Rush years.



*Kamehameha Piggery.
1932*

*(Early) Polynesians
brought the first
pigs to Hawai'i.*



*Farmer feeds his pigs.
Date unknown.*

Tradition

Pigs in Hawai'i are produced on specialized, small, family farms. Over 60% of all pork in Hawai'i is produced on O'ahu, to provide fresh "hot" pork for Chinatown and for big events, celebrations, and other occasions that call for a great feast. After all, what's a luau in the islands without kalua pig? What's a traditional Chinese restaurant without roast pork or char siu? Pork is practically an essential ingredient for the life-style and family traditions of Hawai'i.



Today's farm family.

Culture

Swine production has cultural as well as economic importance. Pigs play a vital role in Hawai'i's diverse cultures, as well as in the Pacific Islands, Asia, and even mainland America. Pork dishes such as the ever popular kalua pig and laulau, Chinese char siu, Filipino adobo, and Portugese sausage are just some of the delicious foods that make Hawai'i's unique blend of culture and cusine.



The popular laulau.

*A Japanese family.
1910-1920*

