

URBAN concepts



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With the holiday season come and gone and the new year flying by, we are looking forward to this Hawaii winter rain finally subsiding and to sunnier days ahead.

In this edition, we share an article on home maintenance tips and frequently asked maintenance questions, an interesting article on the history of two iconic architectural structures in Kaka'ako, and the produce showcase featuring Hawaiian chili peppers including an easy recipe for Hawaiian chili pepper water.

We hope you are having a great year so far, and enjoy the first edition of Urban Concepts in 2023!

Mahalo,
Brett Hill Construction

MAINTENANCE: FREQUENTLY ASKED QUESTIONS + TIPS

How often should I service my A/C?

We recommend maintaining your air conditioner every quarter (every 3 months).

*If you don't use your air conditioner regularly, we suggest that you run it for an hour twice a week.

Just as a car needs to be started and driven every once in a while, it is the same with your a/c unit.

Doing this, keeps the motor running smoother and circulates the stale water build up in the coils allowing for less breakdowns or drip pan overflows due to an improperly functioning air conditioner.

What we do when we maintain your a/c unit ~

- check the filters and replace them if needed
- clear the drain
- empty the drain pan
- add antibacterial tablets (if needed)
- clean the coil as needed
- check operational system for proper function

What do we check and maintain during a full maintenance service?

- test smoke detectors and replace batteries if needed
- A/C maintenance
- clear bathroom vents & covers
- check toilets & plumbing fixtures (faucets, shower heads)
- check dishwasher and garbage disposal and remove any clogging debris from filters.
- check kitchen lights for proper function

Other work we can provide ~

(When scheduling maintenance on your unit, let us know if you would like us to perform or check on any of the items listed.)

- Lube windows and sliding doors, this is necessary to keep them operating smoothly especially if your windows and doors are heavy and since we are also near the ocean, the salt air can tend to freeze the rolling metal parts quicker.

- Install light fixtures, ceiling fans, and garbage disposals

- Drain water heater. The water heater should be drained once a year ~ if a regular maintenance schedule is not followed, the water heater drain could become clogged.

- Replace anode rod in water heater. This should be replaced every 5 years, if this is not followed the rod may become frozen resulting in us not being able to change it out.

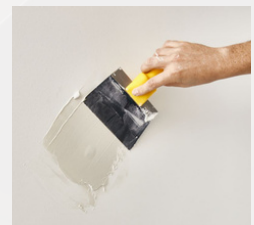


-Clear lint buildup in the dryer duct ~ the frequency in which you clear the dryer vent depends on how often you use your dryer (a dryer used at least twice a week should have the vent cleared every quarter)

*Build-up of lint in the vent could prolong the drying process, thus placing a greater burden on the dryer and a clogged vent is a fire hazard as the lint is highly combustible and because your dryer will not have a way to vent the warm air, it will run at very high temperatures.

- Hang pictures & assemble furniture

- Residential interior renovations and upgrades



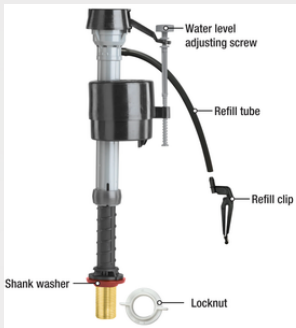
- Replace bad GFCI electrical outlets

- Interior wall patching and painting

**NOTE: We are able to provide all of the services listed to most units, but all buildings have different house rules and some require licensed plumbers and electricians to do certain types of work. If you aren't sure if this applies to your building, you can always give us a call and we can answer any questions you have or you can check with your building directly.*

How often should I change my toilet flush parts?

Depending on where you live and how hard or soft the water is in your area, you should consider replacing the flush parts at least once a year if your water is hard (high in calcium and magnesium). Every other year if your water is soft. Toilet flush assembly must be replaced because the rubber parts begin to deteriorate over time causing water to seep through openings in the stopper. The deteriorating rubber also stains the porcelain bowl leaving it with unsightly brown stains running down the side.



Toilet fill valve



Flapper or stopper

Is my smoke detector broken or is it the batteries?

We recommend that once a year you should change out your smoke detector batteries, regardless if it is beeping or not. If you have multiple smoke detectors in your unit, you should have them on a cycle where all the batteries are replaced at the same times. If you are the one performing the replacement, we suggest picking an easy to remember date such as July 4th or your birthday, so that way you'll remember to replace the batteries timely. If Brett Hill Construction replaces the batteries, we'll write the date on each battery and note it on the work order so that it is properly documented.

What Brett Hill Companies cannot maintain/ repair in your unit.

These are a few frequently requested services and replacements that are not in our scope of work. If you need any of these services performed in your unit, most buildings have a list of companies that are able to complete these services and are also familiar with the building.

- Replace water heaters
- Replace a/c units
- Maintenance on split a/c units, we only service central a/c units
- Repairing a/c leaks, because we do not handle Freon.

If I live off island for months out of the year, can you check on my unit periodically?

Some clients that don't live in Hawaii full time ask us to schedule automatic unit checks for them.

Some have them done weekly, monthly or quarterly. Below is a list of things that we do and check for when conducting a unit check or a home care service:

- Perform a visual walk-thru of the unit & check for any water leaks.
- Flush all toilets to re-fill the bowl due to evaporation and check for leaks.
- Run all faucets (hot and cold water) to clear out the stagnant water in the pipes and to fill the P trap drains with water to avoid unsanitary odor conditions in the unit.
- Run the air conditioner(s) to allow the units cooling system to circulate.
- Check all lights for properly functioning fixtures and replace any burnt out bulbs.
- Run dishwasher & garbage disposal.
- Check all plumbing in unit.

A QUICK STEP BACK IN TIME: ICONIC ARCHITECTURE IN KAKA'AKO

Did you know that in Kaka'ako there are two iconic architectural structures both built over 120 years ago that have stood the test of time and are still standing today? They are both registered historic properties that are familiar to many of us, but a lot of us don't know what those two buildings were originally built for. Those two structures; the Honolulu Malting and Brewing Company building and the Kaka'ako Pumping Station were both constructed in 1900 and are located literally within a half mile of each other. Their look and design are so different yet both structures were a very common design for its time.



*Present Day ~
Hawaii
Community
Development
Authority
Building*

*Early Days ~
Honolulu
Malting +
Brewing Company*



The Honolulu Malting and Brewing Company Building

Designed by New York architect Hermann Steinmann and built in 1900, this historic and beautiful red brick building on Queen Street sits almost directly across the Kawaiha'o Church Cemetery and right next door to the Kaka'ako Fire Station. Home to Hawaii's first major brewery, the Honolulu Malting and Brewing Company, this beautiful architectural structure fits the very popular design of most industrial buildings built at the turn of the 20th century. Over time and as the city of Honolulu evolved from an industrial city to the major business district and capital of Hawaii, this building remained standing and now represents a small glimpse into the past of what the city of Honolulu was like in the early 1900's.

The Honolulu Malting and Brewing Company was best known as the brewery that produced Primo Lager, one of the most popular and longest lasting brands of beer to be produced in Hawaii. When prohibition in Hawaii began in 1918, the brewery sat idle until the prohibition law was repealed in 1933. Once repealed, the American Brewing Company took over occupancy of the building while the Honolulu Malting and Brewing moved just up the street to its new location on the corner of Kapiolani Boulevard and Cooke Street.

The American Brewing Company began production of two beers, Pale Ambrew and Royal. Both became the chief competitor to Primo from the 1930's to its closure in 1962. Since the closure of the American Brewing Company, the building remained vacant until 2015 when the Hawaii Community Development Authority (HCDA) moved in and has been there every since.

The Kaka'ako Pumping Station

During the mid to late 1800's, when Honolulu first became the capital of the Hawaiian Kingdom, the city experienced a rapid population growth as it began to evolve from an industrial city into the main business district of Hawaii. With the growth, one of the concerns was sanitation and properly disposing of wastewater.

In 1897, Rudolph Hering, a New York sanitation engineer was hired to design the infrastructure for the first pumping station in Honolulu. The design would use gravity and a series of conduits to carry the sewage and storm waters down from as far as Manoa and upper Kalihi to a low point where each line (sewage and storm water) could then be pumped out some 3,800 feet into the open ocean at a depth of around 40 feet. This type of design is still used to this day on Oahu.

That low point was in Kaka'ako where the pumping station would be built. The structure which would house the pumping equipment was built on what is now the intersection of Ala Moana Boulevard and Keawe Street. Designed by architect Oliver Traphagen, whose recent work during that time included the Moana Hotel in Waikiki, this industrial Romanesque style structure features large arched windows, with exterior walls made of local lava rock, roofs of green tile, and a 76 foot smokestack.

Construction was completed in 1900, and has remained relatively intact through its 123 years. Two additions were built to support the Pumping Station facility. In 1925, an additional pump building of brick to house a high-speed, electric powered pump was added and the original plant was then turned into a machine shop, storeroom and office. In 1939, another pump station was constructed on the southwestern side of the existing structures. These original pumping stations were abandoned by the City and County of Honolulu in 1955 when it built a new pumping station on the southwest portion of the block, adjacent to the original Kaka'ako Pumping Station. Now under the jurisdiction of the HCDA, it is currently being restored by the Hawaii Architectural Foundation.



*Early Days ~
Honolulu's First
Pumping Station*

Present Day ~



We hope you enjoyed this brief step back in time to learn more about these two iconic structures that some of us see almost on a daily basis. In future articles we will feature other historic works of architecture that we hope will capture the interest of all of you.

• *Hawaiian Chili Peppers* •

What is it?

The Hawaiian chili pepper is a small elongated pod, bright red in color and usually 1-2 inches in size and slightly firm with smooth skin. It is sometimes called the bird pepper because birds are known to enjoy eating the chili pods and spreading the seeds all over Hawaii. They have a pale red flesh and a central cavity filled with round, flat, off white colored seeds.

The taste is a salty, savory and a subtly sweet flavor mixed with an immediate intense level of spice, similar to habanero. Hawaiian chili peppers are grown upright on a large bushy plant and can be found year-round. They are commonly grown in home gardens and usually found at local farmers markets and some grocery stores.



How to Select & Store

The peppers will turn from green to a yellowish/ orange and then to a bright red, once they are fully ripe and ready to harvest. They can be dried by just leaving them out on a plate or wire rack in a well ventilated room, or they will last a couple of weeks stored in the fridge. It is recommended that they be stored in the fridge to keep them fresher for longer but if you must store them at room temperature, keep them in paper bags in a cool and dark place. They can also be stored in the freezer, either chopped into pieces or whole, just be sure to store them in a freezer bag with as much air removed as possible.

Nutritional Value

Hawaiian chili peppers are a great source of vitamin C and A, which are antioxidants that help to boost the immune system, improve skin and rebuild collagen within the body. Also containing a high amount of the chemical compound known as capsaicin which is shown to have anti-inflammatory properties which helps reduce pain and inflammation throughout the body.



How to Prepare & Serve

Hawaiian chili peppers can be used as a spice in chili powder, chili pepper water, and in almost any dish. They can be served raw but are usually prepared by roasting, simmering or stir-frying, adding a nice "spice" to many different dishes, but be careful when adding Hawaiian chili pepper when cooking because just a little goes a long way. Some popular ways they are used are as the main ingredient in condiments such as chili pepper water or hot chili sauce they are also used as a seasoning for salsas, kimchi, tacos, stews and soups. They can also be used to make a natural insecticide.



Hawaiian Chili Pepper Water

Recipe from ~ Brooke Wong at Snack Hawaii

Prep time: 5 minutes
Cook time: 10 minutes
****Yields 32 ounces***

Ingredients:

1 cup water
1/4 cup vinegar
8 garlic cloves
1 tsp Hawaiian salt
As many chili peppers as you can handle (8-20)
A dash of shoyu (optional)



Instructions:

1. Mash your garlic, Hawaiian chili peppers and Hawaiian salt lightly with a mortar and pestle.
2. Boil your vinegar and water then pour over all other ingredients into a clean sterilized glass bottle.
3. Let cool and add a dash of shoyu if you want that extra bit of saltiness. Refrigerate after a day or so.

*The longer it sits, the more potent and tasty it gets. One bottle can last for up to a year in your fridge.
