



January 28, 1983

# update 83

Polynesian Cultural Center

## WILLIAM CRAVENS NAMED CENTER PRESIDENT

Story by Mike Foley

The PCC's Board of Directors has elected William H. "Bill" Cravens President & General Manager and has also elected Carl M. Fonoimoana Executive Vice President.

The announcement was made last week by Elder Marvin J. Ashton, Chairman of the Center's Board of Directors and a member of the Council of the Twelve. Elder Ashton, who resides in Utah, was previously President of the PCC.

President Cravens-- whose late, maternal grandfather Soliai was a high chief on the South Pacific island of Tutuila, American Samoa -- was born July 7, 1941, in Vallejo, California and attended the University of Utah where he majored in banking and finance and quarterbacked the varsity football team for three seasons.

President Cravens accepted the position of General Manager of the Polynesian Cultural Center in 1975, and the following year was promoted to Vice President and General Manager. In addition to his responsibilities at the Center, Cravens serves on the Hawaii Employers Council Board of Governors; is a member of the Pacific Area Travel Association, Hawaii Chapter executive committee as well as the Hawaii Visitors Bureau marketing committee and the Visitor Industry Education Council's steering committee; is a Director for South Pacific Traders, Ltd., in American Samoa; and has been appointed by Hawaii Gov. George R. Ariyoshi to the Pacific Basin Development Council. He is also currently President of the Laie-Hawaii Stake and serves on the executive committee, Boy Scouts of America, Hawaii Chapter. Cravens and his wife, Karen, reside in Laie with their twelve children.

Carl Fonoimoana was born in Laie, on September 25, 1944, and moved to Alameda, California when he was eight years old. He graduated from Brigham Young University in 1970 with a B.S. degree in speech and drama, and then taught at schools in New Mexico and American Samoa. From 1972 to 1975 he was assistant director for the Office of Economic Planning & Development in American Samoa.

Fonoimoana, who holds the high chief's title of Galumalemana in Savai'i, Western Samoa, joined the Polynesian Cultural Center in 1975 as theater manager. Since then he also has worked as Administrative Assistant to the General Manager, was Director of Food Services, and most recently was Director of the Cultural Group of divisions at the 42-acre living museum.

Fonoimoana served his mission in Samoa from 1963 to 1966 and is currently First Counselor to the President of the BYU-Hawaii Stake. He and his wife, Nalani, and their nine children live in Laie.



WILLIAM H. CRAVENS  
President and General Manager



CARL M. FONOIMOANA  
Executive Vice President

# NEWS

## HALE ALOHA



## HALE ALOHA

The bugs are minor, just teething problems arising from the workers unfamiliarity with their new matinee routine. The 'Moms' of Wardrobe and the dancers stutter along as they try to get their costume change system going, however, a little confusion was expected. According to Elisa Teripaia, the wardrobe supervisor, the skirmishes will disappear as soon as the new system is understood by all.

Sound Operators Brent Schwenke and Steven Crowell mentioned that working the matinee at Hale Aloha requires a whole new approach to sound mixing with plenty of room for creativity.

Perhaps the people enjoying the change most are the performers. Morale is very high according to Keith Awai the Hawaiian section instructor. No major changes were made to the dance routines, although the Hawaiian section has economized by using easily maintained 'ipu' instead of drums which Keith says are more acoustically suited to the openness of Hale Aloha.

Formerly called Captain Cook theater, endeared by many as the 'old theater', Hale Aloha stands to provide many more exciting times for PCC. "We have the Pacific Pavilion

to fall back on when it rains, but it will have to pour before we do so," says Albert Peters.

All the stage props in Hale Aloha, including the band's amplifiers and sound speakers will be fixed to the stage and sheltered there. Thus the strain of transportation and storing is taken off stage crew.

All special functions like the Thursday Night Special will be staged at Hale Aloha. This means the Pacific Pavilion will be used exclusively for nightshow thus containing the element of surprise and the excitement of the evening revue.

A hearty 'Mahalo' goes out to the PCC workers who toiled hard to meet the deadlines and to the technical services crew who wired all the lines for sound and lights. Good fortune to our new baby, Hale Aloha.

It's completed and it's fabulous! The 'new old theater' is sparkling after the renovations and the much needed facelift around that general area. Officially re-opened on Friday the 21st of January, Hale Aloha, as the theater is now named, made a grand re-entry into the daily PCC swing.

It has been enlarged to hold some 2,200 people and restructured at the

northern and southern ends so entry and exit for performers and spectators is freer. The front view and the stage house are the grandest features of Hale Aloha. The moat which once isolated the stage has disappeared and a rocky outgrowth has sprung from rear stage which forms a nice backdrop out of the mountain at backstage. A spring brook gurgles from the rocky top and spills into a little pool and outlet at midstage. Greenery on the smaller hill partially hide two great 'tiki', one of which was a gift from Kuilima Resort. The stage of sand is striking in the matinee sun.

The transition from the old 'new theater' (now called Pacific Pavilion) to Hale Aloha was smooth and non-incident according to Theater Manager Albert Peters. There is little change in theater staff routine; Pacific Pavilion is still home base for Technical Services. Now that there are separate locations for the Center's two major daily shows, there is room for more qualitative concentration on stage setup, lighting, sound mixing and production. "Any bugs that need to be worked out will be so done within the current week," says Dale Etrata of Sound Systems.

# NEWS

## NEW EMPLOYEES

|                   |                     |
|-------------------|---------------------|
| Anetipa Vaisigano | Theater             |
| Joshua Adachi     | Hawaiian Village    |
| Kheo Kumua        | Hawaiian Village    |
| Craig Timothy     | Brass Band          |
| Kaline Taufa      | Drafting Department |
| Viliani Fehoko    | Tongan Village      |

**"It's so brand new..."**



That was the comment of Nona regarding the Kaukau. Yes, it's back in business. It's still in the same place behind the Hale Aloha, however, with a few hammers, nails and a lot of men and machinery the Kaukau just doesn't look the same. Last Saturday is when the crew moved in to serve the tourists whatever they relished on the menu by cooking on new stoves, serving in new uniforms, ringing up on new cash registers. It does look beautiful!

To run the Kaukau smoothly there is Manager Nona Enesa with two day supervisors Lovine Unga for the Kaukau and Elena Ah Ching for the Lanai who also works with the Lanai's night shift supervisor Marina Faa logo. The hours remain the same for both areas. All together there are 41 eager smiling employees in the department. The workers love it because everything is condensed so that it is easy to keep clean. The cash registers are convenient too, 'you almost don't have to think to use them' says one employee. When

## THE UPDATE

P B R U G B Y H  
R U C D E F G A  
O N I J V K S L  
M A L M I M T E  
O M N A L O I A  
T A P H A P S L  
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S P U P C W R X  
A Y K A U K A U  
C D F S E H O G  
I J L S K M B N

1. PROMOTIONS
2. HALE ALOHA
3. APPLE PIE
4. BOARD VISITS
5. KAU KAU
6. KULA MANU
7. COME ALIVE
8. RUGBY
9. MAHALO PASS



Nona was asked how she likes her new surroundings she said, "I love it! It's exciting but at the same time challenging. We need a lot of cooperation and have it. The Kaukau is just beautiful!"

## FACT

In 1939 there were 50 million coconut palms in Oceania, enough to cover completely three islands the size of Oahu.

### "It's a GIRL!"

Warren Lowe, the Assistant Controller for the business office, and his wife JoAnne have a brand new baby girl, born January 25th. She is their No. Six girl weighing in at 7lbs 5oz.

## RUGBY

This last Saturday our rugby players met the Harlequins on the field and won a whopping 18 to 0. The Harlequins are a very dominating and larger team, however, we held our own with class and style! This Saturday we play "Laie" and then it's February 5th, a day for the 'survival of the fittest' where 3 to 5 games are played by each team.

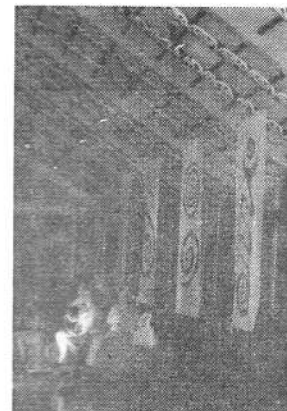
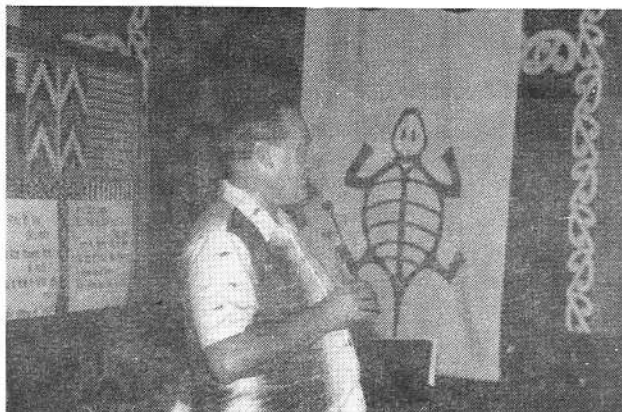
Rugby has a tremendous positive influence on both the players and the spectators. It is the kind of exhilaration one can only be a part of. Support your team and friends, don't miss the games every Saturday. For more information please contact Emil Wolfgramm at ext. 3011.

## KULA MANU 1983

Editor-in-chief for the Kula Manu is James Purcell who also works in the Food Service department. He and the staff are accepting manuscripts of poetry, short stories non-fiction articles, personal essays, drawings and photography for publication this spring. There have been good works published in previous issues from those who work here at the PCC. If you wish for guidelines or general information look for the pink bulletins posted throughout the administration building.



# NEWS

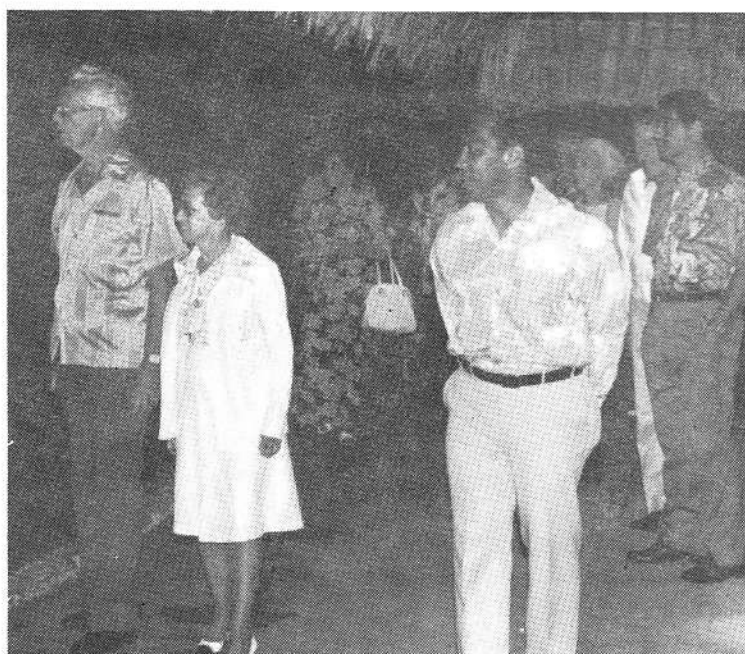


## BOARD OF DIRECTORS VISITS PCC

The presentation in the Maori Village for the Board of Directors was well received by all who attended. There was a dinner, dances and performances last Saturday night. The Board was also exposed to Maori symbolism and cultural knowledge which was gathered by the Research Department.

The Board's entire stay in Laie was successful and they accomplished much while here.

**Scenes from the Maori Village highlight employees and Board members.**



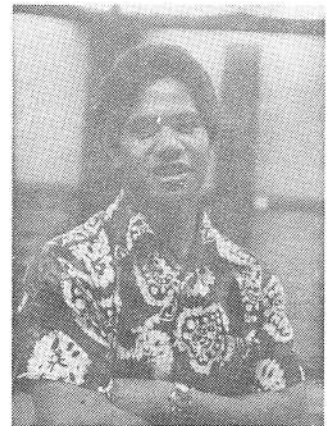
## What makes your work at PCC enjoyable?



**POSE TALATAINA:** "As a Polynesian, I like working with other Polynesians we share the same spirit."



**PEARL YUEN:** "I am learning more about the different cultures represented at the Center."



**CHAD KELIILIKI:** "As a carver there's a variety of projects I can work on so it never gets boring."



**KAREN DEMARET:** "Meeting all the different people and sharing the different ways of life we all have."

Te Ao Hurihuri  
te ao huri ai ki tona tauranga;  
te ao rapu;  
ko to huripoki e huri nei  
i runga i te taumata o te kaha.

Te Ao Hurihuri  
is a world revolving;  
a world that moves forward  
to the place it came from;  
a wheel that turns  
on an axle of strength.



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# ATTENTION WINNERS



# ATTENTION WINNERS



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Family heads and single employees only will be receiving a letter from President Cravens, advising them that their Special Employee Mahalo Passes are now available for pick-up at the personnel office. These passes are non-transferable and must be returned to the personnel office upon the employee's termination along with his/her ID card, etc. for final clearance. In order to pick up your pass bring the letter back to Personnel and sign out for one. Any new employees will receive their passes during orientation. Please keep in mind that these Special Mahalo Passes are to be used for family members only.

SPECIAL EMPLOYEE  
**MAHALO**  
PASS



Name \_\_\_\_\_  
Signature \_\_\_\_\_  
Authorized by William J. Hansen  
Expiration date \_\_\_\_\_ Termination

### Non-transferable


**Polynesian Cultural Center**

## THE FOOD BASKET

by Rubina Forester

### SAMOAN PALUSAMI

The Polynesians criss-crossed the Pacific Ocean in large canoes voyaging with their families, animals and foodstuffs. It is recorded in ancient chants and legends that taro was one of the tubers taken by them to be carefully planted as a new and valuable food crop since such a staple along with sweet potatoes, yams, breadfruit and bananas could not be carried by birds or ocean currents from one island to another.

The early Polynesians had a diet limited to relatively few foods, however, through generations of experience they developed combinations of food which the tropical environment of the islands fostered. Combined with their ability to cultivate and select the best varieties, the early Polynesians enjoyed a healthy diet which accounted for their splendid physical stature and strong white teeth noted by the early explorers and scientists.

Taro, the root, is botanically called the corm and is eaten whole or pounded into poi. The young heart-shaped leaves are much used today especially in Tonga, Samoa and Hawaii. In ancient Polynesia not only were taro greens used for food, but also for wrapping fish and meat for cooking.

Taro is essentially a starchy food with a high water content. They are a good source of Vitamins A and B, high in carbohydrates and low in protein and fat.

2 lbs taro leaves  
2 cups coconut milk

1/2 cup onion, finely chopped  
1/2 tsp. salt or more to taste

1. Remove taro leaf stems. Wash and drain.
2. Combine coconut milk, onion, salt.
3. Tear six 10" pieces of foil and set aside.
4. Cup 7-8 taro leaves in palm of hand and pour in about 1/3 cup seasoned coconut milk.
5. Fold leaves over to enclose cream.
6. Place in 10" foil piece and pinch to seal tightly.
7. Place bottom of package in baking pan close together.
8. Bake in pre-heated oven 350° for 1 1/2 - 2 hours or until taro leaves are well done.
9. Serve hot. Allow each person to undo their own package or uncover and serve cut in halves on a serving dish.

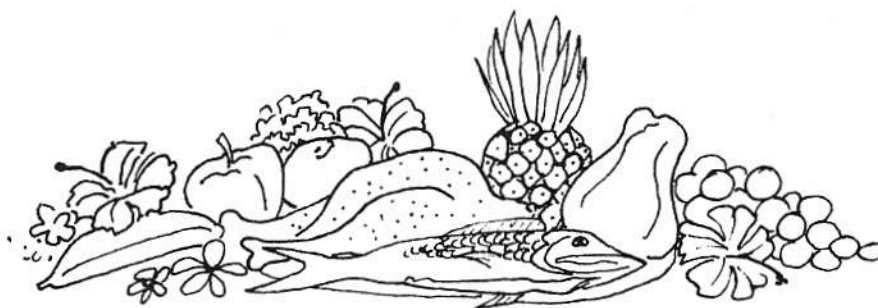
YIELD: 6 Servings.

### CHICKEN AND LUAU HAWAIIAN

1 roasting or stewing chicken  
2 cups cooked luau (taro leaves)  
Milk of one coconut (1 cup)  
Salt to taste

Cut chicken into pieces and stir in lightly oiled pot until brown. Add water just to cover and simmer until tender. Add seasoning and the luau. Cook 5 minutes longer and then add coconut milk. NOTE: Coconut milk should be added just before serving. If boiled it will curdle.

HINT: When taro leaves are not available substitute with spinach.



# EDITORIAL

## viewpoint vernicepere

"We are not at our best perched at the summit, -- we are climbers,  
at our best when the way is steep."

JOHN GARDNER

Brother Bill Marriott Jr., a member of the Center's Board of Directors, quoted John Gardner as he shared some insights during the Board's recent visit with us. Knowing Gardner as a fine writer who just recently died in a motorcycle accident, I was impressed with the quote.

How often we set goals and strive mightily to achieve them, only to find when we get there that the view isn't as wonderful as we expected -- or that the pinnacle we have just attained is, in reality, only a very moderate one, and that from its vantage point we are, in fact, surrounded by higher, more challenging peaks.

If we have made that first mountain our life-long goal, attaining the summit may very well be disappointing. But if we have relished the climb and learned to pace ourselves over rock face and meadow alike, reaching the top could be an added joy in a journey of pleasure and fulfilment.

I once had the opportunity to join friends in a back-packing trip into the High Sierras. I strapped the heavy pack and harness on my back for the first time in my life and that day walked eleven and a half miles, climbing to 11,000 feet over rugged terrain that strained my sea-level lungs. We crossed rivers, passed waterfalls, rounded bends in a narrow trail with dizzying drops to forests and lakes far below. And no matter how high we climbed, found we were surrounded by even higher peaks of unbelievable grandeur.

Camping that night in the mountains, I knew I certainly was not "at my best". I lay stretched in my sleeping bag, aching and stiff in every joint and muscle, and wondered whether I would be able to move my body again in the morning. By the time the three-day trip ended, I had hiked thirty-five miles with that heavy pack harnessed to me.

I was both exhausted and exhilarated. I was hungry, dirty, and uncomfortable, yet I was filled with visions of silver lakes and bears in the snow and mountain daisies springing from rock.

Like Brother Marriott, I agree with John Gardner. Such gifts as I gathered on that climb were not found on the summit where I lay groaning in my sleeping bag. I discovered them inside myself as I struggled to endure the discomfort and distance. And I delighted in the knowledge that I had seen and felt and experienced things that only those few who will endure a little hardship ever get to know and keep.

## HAPPY BIRTHDAY



- |            |   |
|------------|---|
| 1/31 MON:  | Siaosi A. Pasi<br>Jeanne Heitiare Tuairau   |
| 2/1 TUES:  | Larry Wain Fisher<br>Lanakila Pokipala<br>Juswan Tandiman                               |
| 2/2 WED:   | Richard Ah Chong<br>Yukinori Kishi<br>Sinalevaifoa Pulusi                               |
| 2/3 THURS: | Christine Cheung<br>Margaret Fay Campbell<br>Daniel B. K. Maikai<br>Tipo Tivao Solomone |
| 2/4 FRI:   | Marie L. Kaio<br>Benjamin Jr. Nihipali  |
| 2/5 SAT:   | Hideko Adachi<br>Siniva P. Laulu  |
| 2/6 SUN:   | Ilaisaane Kauvaka   |

# Sale

### Apple Pie

\$1.75.....cooked

\$1.50.....frozen

(limited quantity)

### French Bread

\$1.25 per loaf

*The above items may be purchased  
at the Lanai employee window  
today from 10:00 am until sold  
out.*

