



February 4, 1983

update 83

Polynesian Cultural Center

MANAGEMENT CONSOLIDATES SIX KEY AREAS

Center President William Cravens this week announced organizational changes in preparation for the next decade of Center progress. The number of Divisions within the organization have been reduced to six key areas which include Sales and Marketing, Food Services, Shop Polynesia, Business Office, Cultural Presentations, and Maintenance/Operations.

Sharon Ishii is named as Division Manager of Sales and Marketing, with Emily Kaopua in Food Services, Afani Ho Kum in Shop Polynesia, Les Steward in the Business Office,

Cy Bridges in Cultural Presentations, and Pat Peters in Maintenance/Operations.

In addition, the Personnel Department under Director John Muaina, will serve a staff function as it services the needs of the total organization. Also named in this announcement are Executive Assistants Bob Guest and Elliot Ozu.

These changes consolidate management energy to a more manageable size, and will allow for greater concentration of effort and focus in this busy anniversary year and the years ahead.



WAITANGI DAY PREPARATIONS

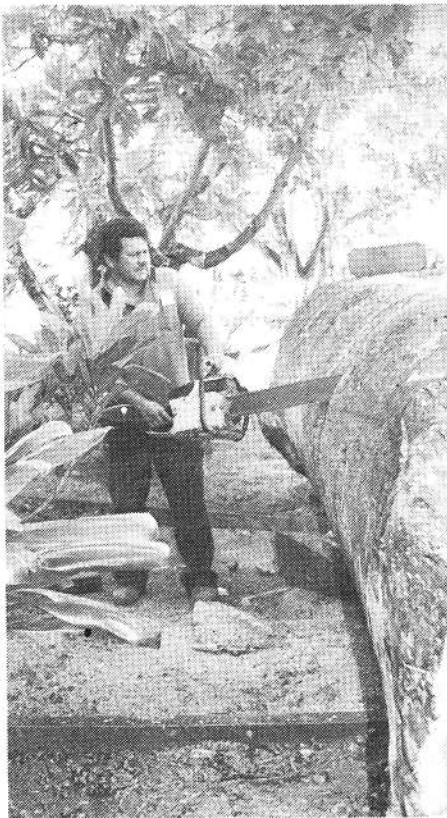
Tomorrow, Saturday the 5th of February, is Waitangi Day, a day that PCC notes as the Maori Village Culture Day. Waitangi Day at PCC has always been an extravaganza of sorts where outside guests were invited to a day of demonstrations, dancing and feasting.

The upcoming Waitangi Day has been scaled down. The program is structured to make the occasion more of a village day, a celebration for the workers. According to Maori Chief Bro. Cleo Smith, President Cravens will speak to the workers at the devotional scheduled for 9:00 a.m. Saturday, after which certain village members will be invited to give a talk. The festivities are scheduled for one o'clock in the afternoon. The traditional 'hangi' and other demonstrations are continuous throughout the afternoon. It promises to be a great day tomorrow at the Maori Village. All the best Folks!

Maoris rehearse a waka poi (canoe poi) for Waitangi Day.

NEWS

FROM LOG . . .



You have probably seen the log outside the carvers hut and wondered at one time or another what it was doing there or what it was for. Many a puzzled tourist has secretly turned to snap a quick shot of it but now master carver Sione Pulotu of BYU has plans to sink his axe and tools into the log and make a showpiece out of it.

Brother Pulotu has contributed his talents to PCC on more than one occasion. Apart from his smaller wood carvings being sold at Hale Kuai, Sione also created the tiki atop Hale Aloha's stone stage which he helped design.

Brother Pulotu plans to cut from the log a traditional Hawaiian tiki for the Hale Aloha entrance. The task looks to be a little tricky because the log is too bulky to transport and so carving has to be done on the spot. Also, the hours are scattered so the project does not disturb the Samoan classes in the morning, or the early guests. All in all the work should take Sione some ten days.



... TO TIKI

Cy Bridges goes to New Zealand

Cy Bridges, Cultural Presentations Manager, has been named a member of a state-funded native Hawaiian dance group which will visit New Zealand next month.

The 23-member Hawaiian Heritage Dance Company, sponsored by the State Council on Hawaiian Heritage,

leaves February 19 to participate in a national Maori dance festival, the first Hawaiian group ever invited to do so.

(The Maori dance competition, held this year in Hastings, New Zealand, is similar to Hawaii's Merrie Monarch Festival).

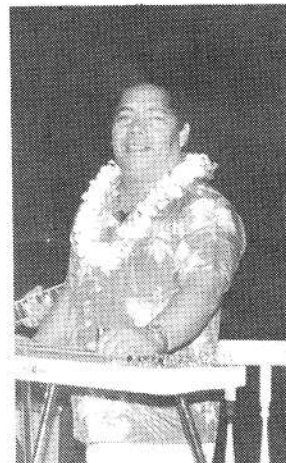
PCC's Steel Guitarist

Meet Sitiveni 'Esi' Finau. He is the Theater Department's resident steel guitar player, matinee performer and a night show musician.

Esi was born and raised in Tonga, but lived in Samoa for several years (where he picked up the language) before moving to the mainland. He arrived at PCC six months ago from California where he spent many years performing in and leading entertainment groups. Shortly after his arrival, the Theater Department initiated Esi's trio. You can catch them every evening in the gazebo

playing island tunes to the delight of guests awaiting the night show. His group also has played several corporate functions including the "SMILE" awards last year.

A talented musician, Esi is fluent with the ukulele, guitar, violin, acoustic and electric bass, drums and can work his way around a piano almost as well as he can dally with the steel guitar. Esi comments: "I enjoy working with the music here, but I've also gained much in my personal way of life since I began at PCC. I'm glad to be here."



BAI

Brother Pulotu is leaving the Cultural Center to serve in the field for the next year. He will be back by February 1984. We will miss him and wish him well.

The Aogao Coordinator, who has been in charge of enrollment as far as the Pacific Islands are concerned, will be leaving the PCC to go to the University of Hawaii to study for a Ph.D. in Education. We will miss him and wish him well.

The Aogao Coordinator, who has been in charge of enrollment as far as the Pacific Islands are concerned, will be leaving the PCC to go to the University of Hawaii to study for a Ph.D. in Education. We will miss him and wish him well.



SAM

2/4 FRI:

Student Government

BYU CALENDAR

2/5 SAT:

2/7 MON:

2/8 TUES:

2/9 WED:

2/10 THURS

2/11 FRI:



... TO TIKI

19 to participate in a dance festival, the group ever invited to

dance competition, Hastings, New Zealand, wai's Merrie Monarch



BYU CALENDAR

- 2/4 FRI: Movie 8pm
"I SAW THE WIND"
Student/Faculty/Staff-\$1.00
General Admission-\$2.00
Talent Show S.A.
Actv.Cntr. 10:00pm
- 2/5 SAT: Movie 2, 6:30, 9:30
"CHAPTER II"
Actv.Cntr 7:30pm
BBall/Salem
- 2/7 MON: Actv.Cntr. 7:30pm
BBall/Hilo
- 2/8 TUES: Actv.Cntr. 7:30pm
BBall/Hilo
- 2/9 WED: Univ.Forum
Little Theater 10:30am
Dale Pearson
- 2/10 THURS: MVBall/Haw Pac
Actv.Cntr. 7:30pm
Aud 8:00pm Lyceum
"SARA WATKINS & JOHN SULLIVAN-QUIRK"
Club Night
- 2/11 FRI: Actv.Cntr. 7:00pm
WBBall Provo/UH
Stake Sports Night
Ward Night

BADEN PERE ACCEPTS POSITION IN TEMPLE

Brother Baden Pere recently announced that he is leaving PCC. Brother Pere has been Director of Cultural Education Services since October 1978.

He has been called by the First Presidency to serve in the Hawaii Temple as a recorder responsible for the administrative matters therein. His calling was received on Thursday the 20th of January and he will be in Salt Lake, Utah for training seminars by February 7th.

We thank him for his guidance and leadership, and wish him well in his duties ahead.



The Aoga Fa'a Samoa (Samoa School) is doing 'great' according to program coordinator Pulefano. Some 48 students are now attending the classes. The enrollment is a blend of nationalities; half of whom are Laie based, the rest from as far away as the UH campus and Aiea. The success of the Samoan classes has led to plans for providing schools for all the villages represented at the Center.



SAMOA SCHOOL

PATH READING PROGRAM

Laie PTA and the school administration are cooperatively offering to you and your child a new program to promote reading. Mark your calendars for PTA, Wed: Feb 9th, 7:00 - 8:00pm at the Laie School cafeteria.

Everyone is encouraged to attend. Parents will receive free packets for their children. If you have any questions or need more information please contact Winnie Graham at 293-9055.

As a Village Guide, how has the village training program affected you?



LORI ATOA: "It helped me take more time being patient and getting along with our guests."



LUPE FUNAKI: "I know my work better because the program taught me the rules and policies of PCC."



KAEO K. informed to know well-but little out

THE FO

by Rubina Forest



Taro, the bulb-like from white to grey. Usually spherical in numerous ways--boiled, grated, pounded, peppered, curried, s

The plants take varieties producing making the best poi

Taro is world-famous however, in Fiji it is Hawaii 'kalo'.

BASIC BOILED Taro

Rinse taro in cold water. Place taro in a deep pot of salt. Bring water to a boil or until soft. Add oil for cooking. Allow to cool

For faster cooking water to cover taro and as you would potatoes. Season.

TARO WITH COCONUT

Add 2 cups coconut milk. The heat of the taro cooking milk but you may cook liquid or it will separate

NE

WILTON KANAHEA
DANA YAMAUCHI
DAVID JENSEN
BRUCE ALLORAN
ULAMILA L. RAMIREZ

NEWS

BROTHER PERE ACCEPTS POSITION IN TEMPLE

Brother Baden Pere recently announced that he is accepting the position of Director of Education Services for the Pacific Center for the PCC. Brother Pere has been Director of Education Services since October 1978. He has been called by the First Presidency to the Hawaii Temple as a recorder responsible for administrative matters therein. His calling was received on Thursday the 20th of January and he will be in Salt Lake, Utah for training seminars starting February 7th.

Thank him for his guidance and leadership, and wish him well in his duties ahead.



The Fa'a Samoa (Samoa School) is doing 'great' according to program coordinator Pulefano. Some 48 students are now attending the classes. The center is a blend of nationalities; half of whom are Laie based, the rest from all over the UH campus and Aiea. The success of the Samoan classes has opened the way for providing schools for all the villages represented at the Center.



FA'A SAMOA SCHOOL

PATH READING PROGRAM

Laie PTA and the school administration are cooperatively offering to you and your child a new program to promote reading. Mark your calendars for PTA, Wed: Feb 9th, 7:00 - 8:00pm at the Laie School cafeteria.

Everyone is encouraged to attend. Parents will receive free packets for their children. If you have any questions or need more information please contact Winnie Graham at 293-9055.

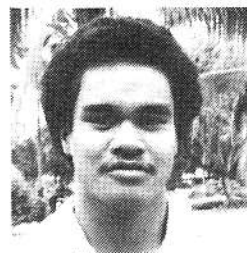
As a Village Guide, how has the village training program affected you?



LORI ATOA: "It helped me take more time being patient and getting along with our guests."



LUPE FUNAKI: "I know my work better because the program taught me the rules and policies of PCC."



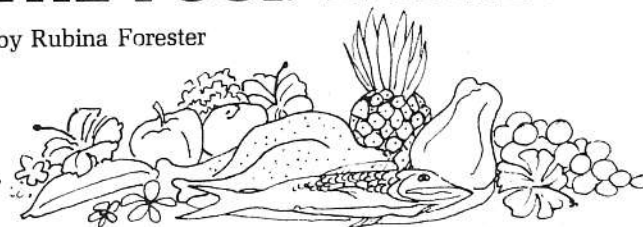
KAEO KAWA'A: "It informed me, and I got to know the village well - but the script is a little outdated."



ELIZABETH 'PEKA' MASOE: "The program helped me a lot to overcome personal barriers of shyness."

THE FOOD BASKET

by Rubina Forester



Taro, the bulb-like root staple of Polynesia, varies in color from white to grey, steel blue to green, rose pink to purple. Usually spherical in shape, taro is cooked and served in numerous ways--boiled, baked, fried, steamed; halved, sliced, grated, pounded, puffed, frittered; buttered, creamed, peppered, curried, sauced.

The plants take from 8-15 months to mature, the dryland varieties producing the best flavors, those grown in water making the best poi.

Taro is world-known by its Tahitian pronunciation; however, in Fiji it is called 'dalo', in Samoa and Tonga 'talo', in Hawaii 'kalo'.

BASIC BOILED TARO

Rinse taro in cold water and scrub with a brush to clean. Place taro in a deep pot; add water to cover and 1/2 teaspoon of salt. Bring water to boil and simmer uncovered for 1-1 1/2 hours or until soft. Additional water may have to be added during cooking. Allow to cool, then scrape off skin.

For faster cooking, peel taro, cut into pieces. Pour enough water to cover taro and boil. Cook until tender. Test with a fork as you would potatoes. May add sliced onions for taste. Season.

TARO WITH COCONUT MILK

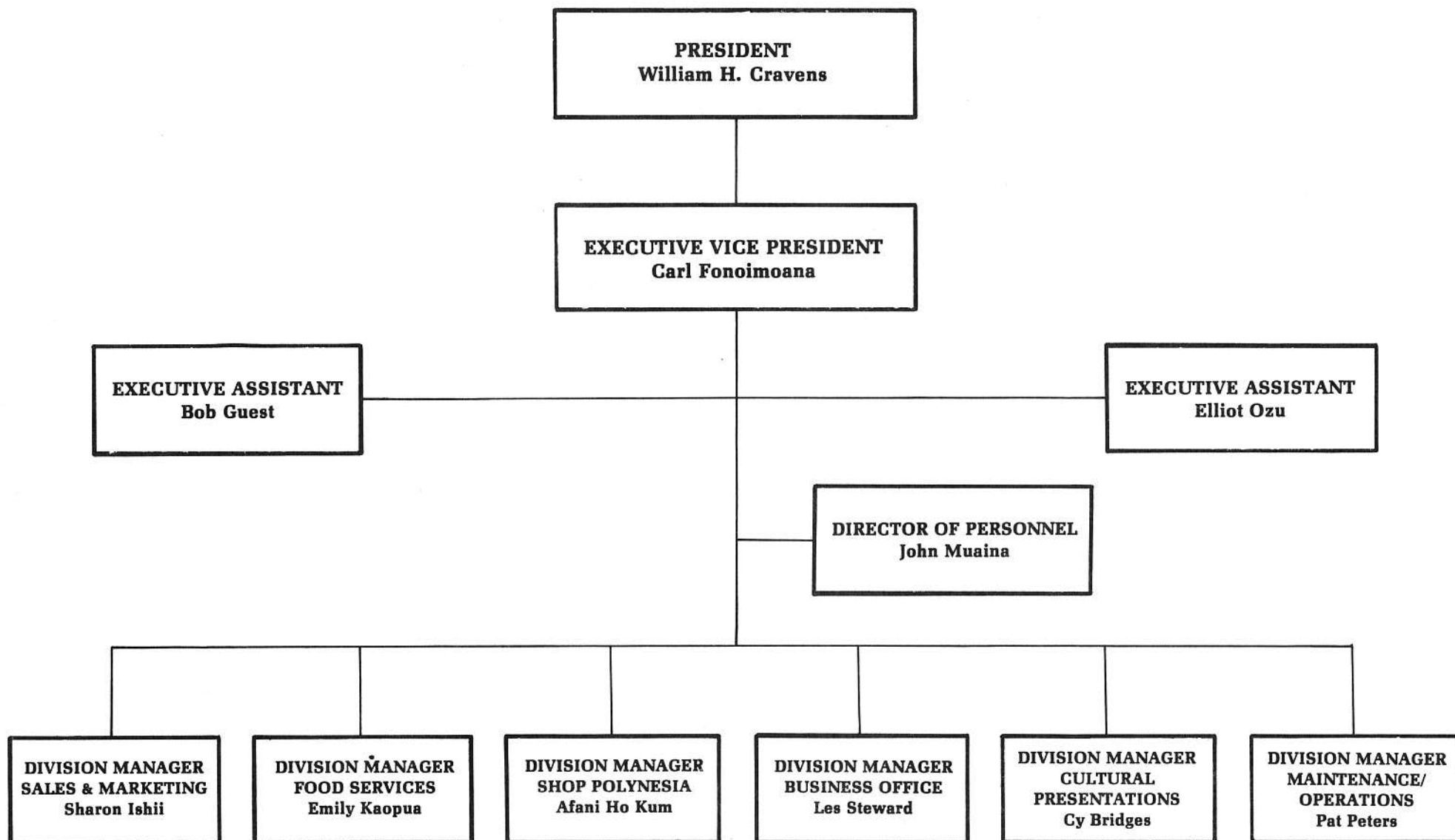
Add 2 cups coconut milk after taro is cooked and drained. The heat of the taro should be enough to warm up the coconut milk but you may cook it again providing you do not boil the liquid or it will separate or curdle.

NEW EMPLOYEES

WILTON KANAHELE
DANA YAMAUCHI
DAVID JENSEN
BRUCE ALLORAN
ULAMILA L. RAMA

Maintenance
Snack Bar
Cash Room
Maintenance
Maintenance

Movie 8pm
"I SAW THE WIND"
Ent/Faculty/Staff-\$1.00
General Admission-\$2.00
Talent Show S.A.
Actv.Cntr. 10:00pm
Movie 2, 6:30, 9:30
"CHAPTER II"
Actv.Cntr 7:30pm
BBall/Salem
Actv.Cntr. 7:30pm
BBall/Hilo
Actv.Cntr. 7:30pm
BBall/Hilo
Univ.Forum
Little Theater 10:30am
Dale Pearson
MVBall/Haw Pac
Actv.Cntr. 7:30pm
Aud 8:00pm Lyceum
"SARA WATKINS &
JIM STURLEY-QUIRK"
Club Night
Actv.Cntr. 7:00pm
WBBall Provo/UH
Stake Sports Night
Ward Night



POLYNESIAN CULTURAL CENTER ORGANIZATIONAL CHART

February 4, 1983

EDITORIAL

viewpoint vernicepere

The pace of the eighties seems to have picked up almost tangibly with the turning of the new year. In our small community we have experienced flood, hurricane, and most recently, high surf which dumped several loads of debris on my front lawn and flooded my neighbour's home for the third time.

Keeping apace of events around us seems almost overwhelming sometimes as we clean up after yet another challenge and ruefully ask "What next?" The pattern of change is prevalent not only in nature but in government, the community, and too, here in the Center.

This week's announcements of reorganization within the Center require both our trust and continuing loyalty. There is a sense of excitement about as those who have caught the vision of the Center's future ponder President Cravens' observation in the most recent management meeting that "We have left an era and have entered a new time."

It is evident that we are about to see things happen in the Center that we have never seen before and we will also see PCC involvement in areas untouched in the past but in which we have a major contribution to make.

Like trying to paddle off-shore in Kona wind when the waves are grown to twice their majesty and power, to go against the tide of change is to miss out on what may very well be the most significant period of the Center's growth and history. -- For it will happen, with or without us. Such is the nature of inevitability.

The enormity of the challenge facing us can be disorienting at best, and downright frightening at worst. In such circumstances, it is human nature to question our abilities. We wonder if we have what it takes to ride out another challenge, -- and more, to prevail.

About twenty years ago I had a friend who wanted to learn the Japanese language, and so she signed up with a small night school in the Makiki area. She and two others spent several sessions attending classes with some thirty young children -- all of Japanese extraction. One day she related to me how the three of them had been shocked to discover that their teacher had placed their names on the recital program to sing a Japanese song before the parents that very evening.

They had sat complaining in the midst of the rows of children, asking "How could she do this to us?" One little girl, about six years old, who had obviously heard their lengthy complaints, turned to face them. She was dressed in embroidered kimono, with obi, tabi and geta. She reached out a hand, laid it on my friend's knee, and with great dignity and kindness, smilingly offered a profound piece of advice: "Do it with grace," she suggested.

HAPPY BIRTHDAY

2/7 MON:	Susan V. Antkowiak Elizabeth D. Kerr Silipa N. Lutui Mary W. Scott Felila Tuifua
2/8 TUES:	Leilani Uipa Ili Sialele Euta Levale Toni Masoe
2/9 WED:	Elizabeth Jane Chase Neha Hoani Hakaraia Siuai Laufou Arapata Toi Meha Byung Gu Yu
2/10 THURS:	Merih Cobanoglu Vini Purcell Jason M. Rivers
2/11 FRI:	Cussana Boon Jessica K. Fernandez
2/12 SAT:	Siok Hian Tan
2/13 SUN:	Vaaimalu Toilolo Donna M.H.K. Tuitupou

PRESIDENTS MEET STUDENTS

On Friday the 28th of January, President Cravens and President Cameron met with BYU-H students who are employed by PCC. The Forum was called to provide the student employees with an opportunity to present questions regarding their employment situation, and to enlighten the newer employees on PCC's role as a student employer.

Attendance at the assembly - which was held at the BYU auditorium - was fairly good, and although uniform agreement with the answers may not have been attained by everyone present, valuable rapport was established.

Carl Fonoimoana commented that he was pleased at the outcome of the meeting, and expressed his concern at the recurring rumors of favoritism at PCC. President Cravens indicated his awareness of a need for better communication between PCC and its employees.

The implications are that another forum may be called in the near future.