



March 11, 1983

update 83

Polynesian Cultural Center

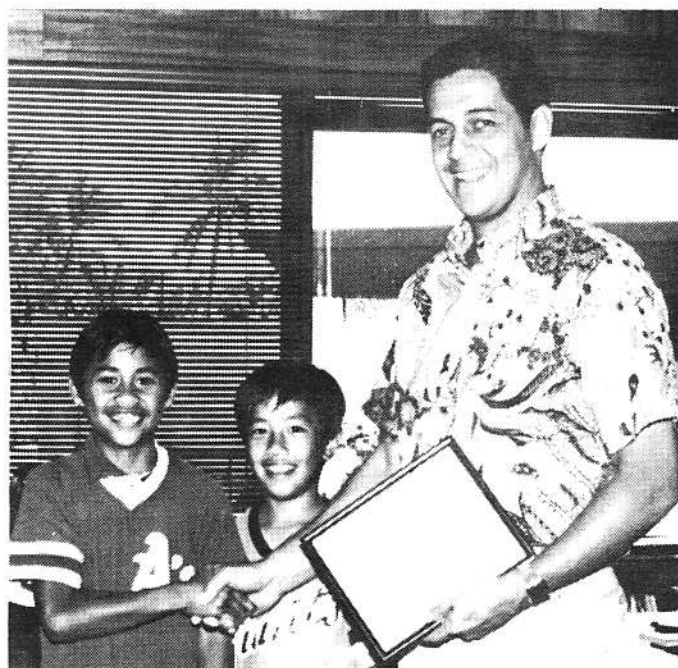


Special Awards From Community Children

In appreciation of PCC's support for the community children's Police Athletic League program, President William Cravens was presented with three awards last Tuesday by the director of the League, Bishop Ben Nihipali and several representatives. The program which was initiated late last year to involve the younger children of Laie attracted many keen athletes; the average participant being of menehune height, supercharged third to sixth graders.

According to Ben Nihipali, the program was a great success. There were three major sports played in three separate tournaments, the games being baseball, basketball and soccer. Seventy-nine children took part in the baseball tourney, 130 in basketball and some 180 played soccer.

President William Cravens received the awards saying: "Many people contribute great ideas but few follow them through like Bishop Nihipali and this Junior League." Here's hoping the next one is just as sensational!



Villagers Have Fund Raiser

Village Operations took the initiative last week and affected a fund raiser for the Boy Scouts of America. The program was in support of the campaign encouraged by corporate administration, urging PCC workers to donate and be represented by at least five dollars each. However, the occupants of Village Operations all chipped in and bought several boxes of sweet bread which they distributed throughout the Center and sold. Also, they organized a mini-lunch service last Tuesday and sold plate lunches to the employees. They have raised a hefty amount of money which all goes to the Boy Scout's fund in the name of the Polynesian Cultural Center. A gesture to be proud of!

NEWS



The Day Was SPECTACULAR!

Last Saturday the first phase of the PCC sponsored Student Development Sports program officially kicked off with the first round of a seven-a-side Rugby tournament at the BYU field. The day was spectacular, and according to those boys who played, most enjoyable. Kalili Hunt and the coaches were exuberant -- even the losing coaches. And the boys were a dream. "Natural athletes," said Kalili, "that's what they are!"

For about 90% of the boys it was their first taste of rugby. It didn't look that way. In fact one team, Brother Pulefano's "Warriors" only met together that day but still defeated Meleki's team "Tanoa" with a score of 8 to 4. Other winners of the day were "Blue Rookies", coached by Vaimalu Toilolo, over Sione Feinga's "Hawks" 10 to 6, and Sia and John Muaina's "Black Snappers" who routed Brother Cleo Smith's "Wanderers" 10 to 0!

According to Kalili, many of the boys are aspiring young footballers, and the fast paced game of rugby with all its ball handling and tackling could only improve their performance. The games attracted several members of Kahuku Red Raiders champion '82 squad.

The second round of the tournament will be played tomorrow, Saturday, March 12th, at 9:00am at the BYU rugby field. Also, the participants are giving a huli-huli chicken sale at the Laie Shopping Center parking lot to provide funds for the program.



It's an Important Message From Deseret Mutual (Plan B)

PLAN B NOW DESERET HEALTHCARE

PARTICIPANTS TO REMAIN IN PLAN B THROUGHOUT THE

Effective January 1, 1983, the Insurance Department of the State of Utah, under the H.M.O. Law, required Deseret Mutual to create a new company to provide benefits for the Physician Service Medical Plan (Plan B). This new company, which is wholly owned by Deseret Mutual, is Deseret Healthcare. All literature regarding Plan B will reflect this name change effective immediately. Plan B will continue to be administered by Deseret Mutual through an administrative agreement with Deseret Healthcare. **There will be no changes in benefits.**

If you have any questions, please call Customer Service at 531-4914. We appreciate the opportunity to serve you.

Plan B has now been in operation for over two years and we have completed two open enrollment periods. There are very few people transferring from Plan B to Plan A, except during the open enrollment period. Therefore, to facilitate plan administration and further eliminate confusion, effective April 1, 1983, transferring from Plan B to Plan A will be limited to the open enrollment period. This will bring Plan B more in line with Plans A and C.

You will still be able to transfer from one Plan Physician to another Plan Physician the first of any month, if for some reason you are not able to establish or maintain a proper patient/physician relationship

with the physician you have selected. A reason your Plan Physician terminates, allowed to transfer to Plan A at that time.

If, because of this change, you desire Plan A at this time, you may do so by new enrollment form and returning it to by March 25, 1983. The change will be effective November 1, 1983. The next open enrollment period is November 1, 1983.

If you have any questions regarding please call the Deseret Healthcare (D) office.



THE SEAGULLS

This fierce array of bodies are the Seagulls team of Laie. Two interesting things about them: 1) the members of the team are current employees of the PCC with the exception of four who are former employees. 2) They have won all their games thus far and are currently co-leading the competition with the Seasideers.

Tomorrow they play Lo Riders in a game which win gives them the 'B' division championship. The game is scheduled for 11:00am at the BYU-HC field.

★ BYU ★ ACTIVITY CALENDAR



3/12 SATURDAY
RUGBY BYU vs. Tanoa 3:00pm
Seagulls vs. Lo Rider 11:00pm
Ballroom Movie 6:30, 9:30
"Uptown Saturday Night"
Actv. Cntr. 7:30pm
MVBall/San Diego St.

3/13 SUNDAY
Ward Firesides

3/16 WEDNESDAY
10:30am Election Assembly
Actv. Cntr. 7:30pm
MVBall "Lokahi"

3/17 THURSDAY
Ballroom 7:30pm
Know Your Religion

Morris Graham
3/18 FRIDAY
Devotional/Morris Graham
Aud. 10:30am
Ballroom 9:30pm
Victory Dance



Highlight: FOOD

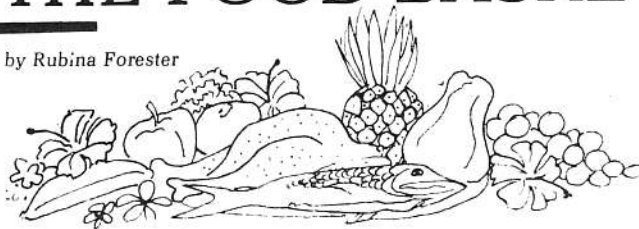
The 20th Anniversary Year celebrations at the villages this week featured the food of Polynesia. The demonstrations highlighted, on a plant-per-day basis, the different edible fruits and roots of the islands and the food products derived from each plant. In the order in which they were featured, the plant products were papaya, coconut, pineapple, banana, breadfruit and taro. Food products featured included exotic entres such as the Samoan 'Faasi Esi' (a papaya based dessert), Panipopo (coconut cream buns) and Suaesi.

Guests of the Center participated in the food tasting portion of the demonstration and activities such as the coconut husking competitions. Next week, the demonstrations center around cooking Polynesian style.



THE FOOD BASKET

by Rubina Forester



Probably one of the first things that people picture when they think of the South Pacific is brown-skinned hula girls dancing on the beach under swaying coconut palms. The coconut palm certainly represents the romantic notions of the tourist; however, it also represents existence for thousands and thousands of native inhabitants in the Pacific region who rely on it for an untold number of life essentials.

The original home and dispersal center of the coconut palm (*cocos nucifera*) is not yet fully agreed upon by botanists. There are three basic theories as to its home:

1. Because the coconut palm is put to best use in the South Pacific, these islands represent its original home.
2. Central America is where the coconut originated because the forests there are rich in palm. And because the coconut is spread mainly by human transfer and because Polynesian legend tells of journeying from the east, Central America was the original source of the coconut.
3. Asia is the dispersal center because there is where the many and diverse varieties are found.

The coconut may be used in the ripe or unripe state. It ranks high in food value, containing 25% fat and 14% starch. The juice when refrigerated is a refreshing drink and the milk when squeezed from the coconut meat is used as a dip, gravy, sauce, condiment, substitute for cow's milk, or flavoring.

NECTAR OF NIU

Pick a quantity of young nuts, husk them, crack and pour the juice into a large container and add the scooped out tender meat in small pieces. Refrigerate overnight. Serve very, very cold in a large punchbowl with punch cups. Add a bottle of 7-Up for sparkle.



viewpoint

vernicepere

IN PRAISE OF PUHA

Tom Taurima's recent "galloping gourmet" feature in the Honolulu Advertiser may have started something he would rather not have begun: people throughout the Center are now button-holing Maoris and asking "What does puha taste like?"

That's a little like asking "What does apple pie taste like?" Everyone who has ever eaten it knows the taste, but few can describe it. In fact, defining taste is probably one of the most difficult things to do in the English language. I once received a review on a small poem I wrote called "Rock Salt Plum." The mainland critic, unfamiliar with Crack Seed, had written across my poem "Sweet and Sour together? ? ?" I made a mental note to send a packet of Yick Lung along whenever I submit that poem anywhere in the future.

But back to puha. While I am as unable as every other Maori to describe the exact flavor, I can tell you that it is an acquired taste. Whenever I eat puha I am transported back to my childhood and the big black pot my grandfather used to cook it in together with kumara and mutton-birds.

Sometimes it is sour, sometimes sweet. My grandfather used to say people either have a sweet or sour hand for cooking puha. (It has to be rubbed, a handful at a time, before being added to the meat and potatoes.) An uncle of mine loved it but it was always sour whenever he prepared it. Connoisseurs enjoy it either way.

In the pa it is usually the kids who are sent off with a flax kit and an old knife to gather the weed before a hangi. I remember roaming over the hills and yards of home gathering at will. It could be found in manuka scrub or gorse that had been burned off some months before, or along roads and the edges of gardens. (It tastes much better than the cultivated cabbages it usually borders.) As I recall, it always grew thick and lush in the cemetery, -- and that was the one place we kids refused to pick it from.

High in iron, puha has an earthy flavor. It looks like spinach when cooked but tastes nothing like it. It isn't like taro tops, turnip greens, pe lea leaves, nor water cress, although this last is often used as a substitute if no puha can be found. It is never cooked alone as other vegetables, nor is it ever eaten raw. It is delicious with pork, mutton, chicken, or beef, -- and mutton-birds, whose real name I don't think I have ever known.

Well, having successfully avoided answering the question of what puha tastes like, I am left with the suggestion that your best course is to ask a Maori to prepare some for you. If he is smart he will prepare it sour, -- that way there will always be enough of it around to share among those of us who relish it!

Carl Fonoimoana Appointed



Our Executive Vice President has been appointed by Governor Ariyoshi to be a member of the Windward District School Advisory Council for a term to expire December 1, 1986. According to the letter of appointment, "the District School Advisory Council advises the Board of Education on matters affecting the school district, such as budget proposals, studies and evaluations of various programs and changes of rules and regulations adopted by the Board." They hold a great deal of influence on the policies of the State Board of Education.

HAPPY BIRTHDAY

3/14 MONDAY

Teh Eng Lim

3/15 TUESDAY

Frank J. Ah Sue
Siaosi L. Ikakoula
Jolene K. Keliiliki
William Wallace Jr.

3/16 WEDNESDAY

Tebao T. M. Awerika
Raha George Elkington

3/18 FRIDAY

Iloa Finau
Lupe Kolo Funaki
Elizabeth Jessop
Lambert Kaio
Marilyn Ianeta Pescaia
Patricia Kapiolani Toon

3/19 SATURDAY

Susan Booth
Margo P. Howlett
Marcelo A. Lopez
Telesia L. Tongia

3/20 SUNDAY

Wayne T. Yoshimora

☉ If anyone does not wish their birthday published, please don't hesitate to contact Briana at ext. 3200.

The UPDATE is published every Friday as a service to employees of the Polynesian Cultural Center. Your thoughts, observations, criticisms, announcements and stories are welcome. The editorial deadline is Tuesday before noon each week. Just call ext. 3200 and ask for Briana or Eti.



EDITOR
Briana

ASSISTANT
EDITOR
Eti Eves

