



April 8, 1983

update 83

Polynesian Cultural Center

Samoan School Sets Example

When the teachers and other participants of Aoga Faa Samoa (Samoan School) discovered that Fay Lindsey, a fellow classmate, was not a member of the LDS faith, and Fay in turn expressed an interest in the Church, discussions were promptly arranged and missionaries assigned. That was several weeks ago.

Fay was baptized into the Church last Saturday; and now, quite apart from learning the language and ways of Samoa, she is observing the principles of a teaching far

greater than the etiquette of any earthly culture. "I feel like I have come home," she said.

Perhaps this is a good example of the Church in action at the Center, and a reminder for us that a purpose of this great institution we work for is as a missionary tool. In the precious moments we spend with our guests at the Center, we can project lifetime, if not life-saving, impressions with what we say and do. Congratulations Fay, for a wise and wonderful decision. Welcome home.



The PCC sponsored basketball team at the annual George Helm Classic returned last week to present to Carl Fonoimoana their trophy for third place. The team, captained by Hiram Akina, had to overcome some tough competition in the 16 team, four day tournament, and knocked out the Hawaii High School All Stars for third place.

The team included Dray Mariteragi, Billy Beatie, Nofa Tevaga, Molia Salanoa, Levani Damuni, Anthony Pickard, President Shumway, Kent Tingey and Darren Johnson. Hiram, on behalf of his team, expressed his gratitude to PCC for the sponsorship.

To be eligible for the tournament you had to be six feet or under, and there were some very tall six footers there. Hiram reported that the team played in good spirit and sportsmanship despite many trying situations and that he felt his teammates represented the Center very well.

Carl Fonoimoana said, "Victory for the PCC sponsored team is desirable, but the greatest achievement and an important purpose for these teams is to make friends for the Center and create a positive atmosphere, in the outside environment, toward PCC and the Church."

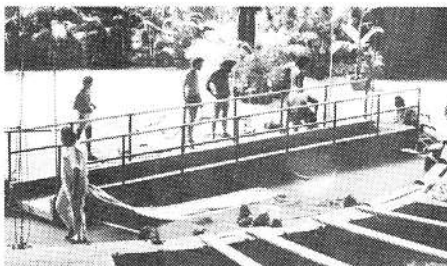
Six Foot Under Returns Successful



Pacific Pavilion Undergoes Changes

Pacific Pavilion, the night show theater, is undergoing indoor developments and improvements in preparation for a new show scheduled to premiere this summer. Both the light and sound sections of Technical Service are fully involved with the projects which promise to further enhance the quality of the nightly special. Already the work has given the enlarged light's headquarters, high in the ceiling, a much needed facelift with clear glass windows and a symmetry that makes sense from below. A catwalk devised to house more lights for general use and special effects went up last week.

The sound console which presently is in the middle section of the theater will eventually disappear from there. In fact a new, more



diverse and precise console has been installed upstairs next to the light control box. In time, all sound and lighting will be controlled from the upstairs headquarters with a minimum of possible interferences with the audience below.

All the developments are on schedule. The light and sound boys have only one nagging itch though, they have not perfected a way to clean their high windows. (Someone



jokingly suggested windshield wipers, but...).

Anyway, all the activity is adding to the suspense of the new show which we anxiously await.



tail tag

Your Word List

SCRAP (5)

PEARL (5)

LARK (4)

(4)

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(6)

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THE QUESTION: "If you could go anywhere in the world, where would it be?"



Laura Mello

"I want to go to Rome, Italy and see all the romantic sites."



Kory Jones

"The Middle-East, to see the Holy Land and where the son of Abraham was."



Fifita Unga

"I would go to the Caribbeans, the weather is like that of Polynesia and I hear the people are warmhearted."



Soli Purcell

"I would go to Europe to a great center of art like Vienna, Paris or London."



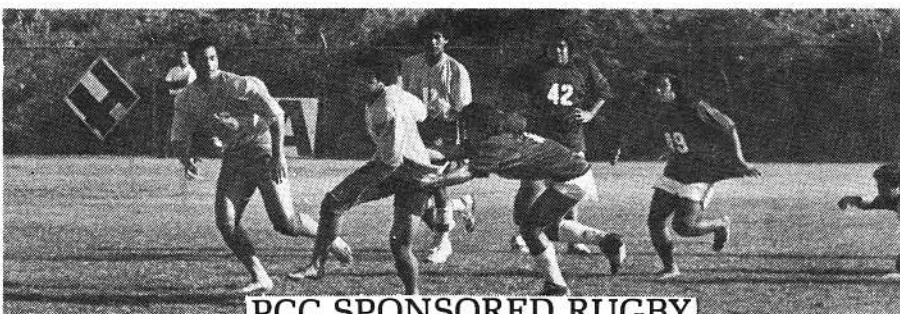
Sialele Levale

"I'd go to ski in the snow of Switzerland."

As the PCC sponsored seven-a-side tournament goes into the sixth week of competition, one team remains undefeated: The Blue Rookies coached by Vaaimalu. The Warriors and the Black Snappers tie at second place with one loss each.

The program has attracted some outside attention with the participation last week of two teams from Kaimuki. The Avengers were defeated by Kaimuki team I.

In the regular season, BYU-Seasiders play Freeway at Kapiolani this Saturday, and the Seagulls defend their no-loss record against Hawaii Loa at the BYU field.



PCC SPONSORED RUGBY

Last week's scoreboard:

Kaimuki I 10, Avengers 0; Hawks and Kaimuki II - forfeit; Tanoa 16, Wanderers 14; Warriors 24, Black Snappers 8; Blue Rookies 6, Orange Crush 0.

Tomorrow's lineup:

Blue Rookies vs. Black Snappers
Warriors vs. Wanderers
Tanoa vs. Kaimuki I
Hawks vs. Kaimuki II
Avengers vs. Orange Crush

Establ

Toutu's to the ar designated subdivided units assi member w The PCC ' direction o holding a 11, 3:30pm a governin all t' i alike, b The p samples) v bers of the 1984, at Ngoue (A



Employees of the Month

Likitoni Kauvaka is Shop Polynesia's Employee of the Month for March 1983. Likitoni is from Tonga and has been with the Center and Shop Polynesia for three years now. He and his wife Ane (a former Center employee also) have one daughter, Mary.

"I enjoy working here," says Likitoni, "I like to do good job."

Village Operations' Employee of the Month for March 1983 is Anna Tenney of the Samoan village. Anna is from Western Samoa and attends BYU-H majoring in biology. She is a sophomore and (*check this out guys*) single.

"Working here at the Center takes my troubles away," says Anna, "I stop thinking about school for a moment, and the village reminds me of home."

Congratulations Anna, and keep up that great smile."



ZONEPPAHTHINAF
N JGOTGARNISH
BLEAKZQINIDUOZ
REASONRHCIIHWM
TEQEBUIEDINNER
RATEDWAGSIPAUA
CETAEXLRHSAYEL
PRTHWSREITOLCL
AEETSTAMINAUPH
RYASAOIMTRGQMB
CJIRGPZACHEEOE
SKRADOEHEWGORT

PCC LECTURE SERIES



Photo by Mike Foley

ishment of PCC Toutu'u

is the Tongan term given ngement when an area or agricultural activity is nto strips of smaller land ed individually to each hin a group of gardeners. utu'u Project, under the Emil Wolgramm, will be eeting on Monday, April at the Hale Aloha to form committee. Emil invites ed, men and women e involved.

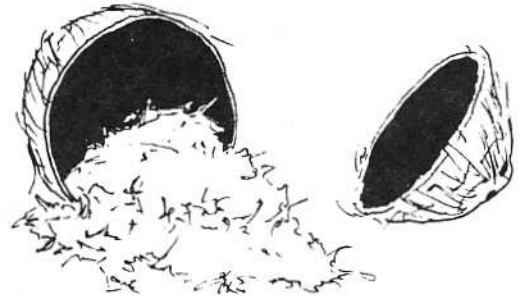
opololo (prime harvest ll be presented by mem- CC Toutu'u in February, e first PCC Faka'ali'ali cultural Fair).

Next Friday, April 15th, you are invited to attend the third lecture within the Center Series held at the Hale Aloha at 1:30pm. This lecture's original date of April 8th has been changed to April 15th.

Fay Campbell will share with us her knowledge of parallel symbolism found in the Pacific cultures, the Americas and the Holy Land. She will lead us into exploration of their similarities, their meanings and their impact on the societies. She has also found startling likenesses in the symbols of ancient people who exist in the Pacific cultures. Set aside some time now for a very interesting subject and a lovely speaker.

THE FOOD BASKET

by Rubina Forester



DESICCATED

To make thoroughly dry; dry out; to preserve (foods) by removing the moisture.

A very important product from the coconut meat of the best mature nuts is desiccated shredded coconut. The nuts are cured for about three weeks, cracked, and the meat removed while fresh. The brown skin surface of the meat is scraped off after which the meat is immediately shredded and then dried in ovens. The product is sorted according to the length of the shreds and then is packaged. Desiccated shredded coconut is used in cakes, cookies, pies, candies, granola, dried fruit mixes, salads and as a condiment for curry.

POLYNESIAN COCONUT CANDY

This typical recipe varies with size of frying pan and quantity needed. All ingredients measured according to individual cook's taste.

1. Melt until golden brown in a dry frying pan over medium heat 1-2 cups of white or brown sugar. (If so desired add 1-2 tablespoons of water to help the melting process--Juanita Benioni; or 4-8 tablespoons canned evaporated milk--Ed Kamaouha)
2. Add fresh or desiccated shredded coconut constantly stirring. When thoroughly mixed remove from pan, cool and serve as a snack.

NOTE: Be careful not to burn the sugar.

HAWAIIAN HAUPIA

Measure into saucepan and heat

3 cups coconut milk

Combine together and add to milk in pan

1/2 cup cornstarch

1/2 cup sugar

1/4 teaspoon salt

Cook on low heat, stirring constantly, until thickened. Pour into a shallow rectangular pan. Allow to cool. Cut into squares and serve on green ti or banana leaf-covered plate. If desired food coloring may be added to tint pudding just before pouring into pan to set. **Yields:** about 3 dozen pieces.

viewpoint

vernicepere

Kalili Hunt of the Oral History and Research Department regularly supplies us with statistics concerned about visitor satisfaction within the Center. In addition this week, he included an editorial from the publisher of **Success Unlimited** magazine that probes the phenomenon of negativism in business organizations.

Titled "Misery Loves Company", this enlightening article reveals, among other things, the following statistics:

"... every time a business in the service industry creates a negative emotion in the mind of a customer or client, that individual will share his dissatisfaction with an average of 10 people before the emotion dissipates. Ten people!

But it's only half the story.

The same research shows that a person who is impressed with a service will share that positive emotion with an average of only three other people at most."

The editor goes on to explore the reasons for this imbalance, citing the fact that "the multiplier is far greater for negative emotions." It is a thought we could well take into account in our individual work here in the Center, questioning ourselves as to our own habits. Are we prone to voice negative thoughts about our jobs and the people who are in leadership positions over us?

When we hear negativism from others do we add fuel to the fire by complaining ourselves? There is a difference between realistic evaluation of the challenges of our jobs and the habit of negativism. One of the word's definitions is: "Tending to oppose or disagree with that which is considered positive or constructive." In plain language it can simply be to oppose something good just for the sake of doing so.

Sometimes in the English language people will play the role of "the devil's advocate", opposing an argument with which they do not necessarily disagree so as to determine its validity. Often, however, the exercise is rationalized as positive when in actual fact it masks a perverse addition to negativism.

Perhaps the best antonym to negativism is actually optimism. The optimistic individual will usually allow others time to prove themselves and do so with an attitude of hope and expectation of good. This, to me, is far better than adding our own "miserics" to the already crowded company of others.

NEW CARVER'S HUT



The Center's carvers have a new hut and a new location. They are now situated by the pandanus trees just behind the Maori meeting house. Master Carver, Barney Christy and his co-workers will do all their carving and conduct demonstrations there. The old carvers hut is now used for display of carved artifacts and the lecture on ancient Polynesian inter-island voyages.

HAPPY BIRTHDAY

4/11 MONDAY

Stella M. Afalava
Aliese Siteine

4/12 TUESDAY

Sitaleki T. Faeamani
Lucky Fonoimoana
Prasanna P.M. Kumar
Kilisome Tuli Levga
Jan Annette Wong

4/13 WEDNESDAY

Alaivaa Leapai
Alofagia Magalei
Ivy Tauanave Mulipola
Paleasina Tauiliili
Daryl Marie Whitford

4/14 THURSDAY

Lucie T. Fonoimoana
James A. Lobendahn
Lynn J. Scanlan

4/15 FRIDAY

Haunaga F. Feinga
Lokeni Siilata

4/16 SATURDAY

Harry H. Brown Jr.
Valerie K. Kekuaokalani

4/17 SUNDAY

Hiromi Aoki
Susan Cravens
Walton K. Enos
Timothy John Toon

☉ 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.



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