



A Very Merrie Monarch Festival

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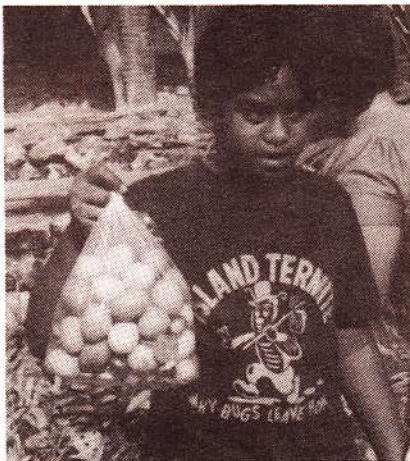
Seven foot rabbit leads 500 eager egg hunters

More than 500 community children swarmed through PCC's villages searching for colored Easter eggs, candy and savings bonds during the Polynesian Cultural Center's First Annual Easter Egg Hunt held April 21 at 8:00 A.M.

Concealed among trees, rocks, flowers and huts were 6500 jelly beans, malt ball eggs and pieces of chocolate, along with 1600 boiled colored eggs, hidden by General Manager Ralph Rogers and other Center personnel including Vernice Pere, John Muaina, Preston Cameron, Pam Su'a, Mele Tu'ua, Ula Leiataua, Kerry Pere, Magi Keil, Peka Betham, Katie Nickel and helpers Mary and Becky Rodgers, Kim and Guy Pere, and David and Troy Willardson.

The children who participated were divided into age groups for the hunt with special 'hunting grounds' designated as follows: Tongan Village - ages 3 and 4, May Day Area - ages 5 and 6, Maori Village - ages 7 and 8, Hawaiian Village - ages 9 and 10 and the Marquesan Village - ages 11 and 12.

Five coupons redeemable for \$50 savings bonds were hidden in plastic eggs, one in each area. The savings bond winners include Rosa Lefau, Travis Willardson, Shaunagh Haiola and Rachael Nihipali. Only four of the five savings bonds were found, however.



One 'Island Termite' proudly displays his find of the day as other children seek to find the last remaining hidden treasures.



More than 500 community children swarmed through PCC's village areas looking for colored Easter eggs, candy and savings bonds at the First Annual Easter Egg Hunt held April 21.

The Easter Bunny (a seven foot, white, fuzzy version of Preston Cameron) was on hand, along with General Manager Ralph Rodgers, to lead children through the Center



The Easter Bunny (Preston Cameron) and General Manager Ralph Rodgers pass out fudgesicles to tired but happy egg hunters.

and pass out candy from the 'official' Easter basket.

After the hunt, children and workers shared stories and ate fudgesicles provided for participants.

Korean Culture Director International Visitor

Mr. Lee Jong-Duck, Executive Director of Korean Culture and Arts Foundation, was a special guest of the Center on Monday, April 30. Mr. Lee is sponsored by the U.S. Information Agency (USIA) and is participating in the USIA International Visitor Program during April and May.

Mr. Lee has served in many positions including the Minister of Culture and Information in Seoul, Korea; Press Officer in the Public Information Bureau; and on the Korean Foreign Affairs and National Defense Committee.

Educated at the Yonsei University College of Liberal Arts, Mr. Lee has traveled extensively in Japan, Europe and Asia as a leader of several folk art troupes.

A Very Merrie Monarch Festival

by Mike Foley

The Polynesian Cultural Center's hula *halau*, *Hui Hooulu Aloha*, under the direction of *kumu* Cy Bridges, Vice President and Product Manager of the PCC, returned from the 21st annual Merrie Monarch Festival in Hilo laden with honors:

The women placed fifth in the *auwana* division, and the men took third place in the *kahiko* and third place in the overall competition.

These awards, however, do not begin to tell the full story of the hard work and pride, beauty and grace, and above all the love and *mana* surrounding Hawaii's most prominent hula competition.

Thousands of people from throughout Hawaii sat four and five hours or more each of the three main nights of the festival in Hilo's Edith Kanakaole Stadium and thrilled to the beauty of the hula and skills of the dancers.

On Friday night during the *kahiko* competition the *pahu* drums resounded, punctuated by the higher-pitched *punius*, as the ancient chants filled the stadium. It seemed with each succeeding group the excitement rose, and particularly skillful moves were like electrical charges, setting off spontaneous applause and enthusiastic approval.

Our men, returning from their masterful performance and dripping with sweat, kiss each other in the dressing room, tears welling up in their eyes because of the pride and *mana* they've instilled in their hula, because they know they've done it beautifully. The spirit of brotherhood and oneness runs high.

The next night, during the *auwana* competition, the beauty and grace of the women is astounding, stylishly coiffed hair topped with flowers of every kind and dress ranging from traditional hula costumes to elegant gowns. Hours and hours of effort, great expense and energy come together on the stage in a few minutes of performance...and the truly amazing thing is everyone there know and appreciates all this.

We expected the men to win something, but when our women take fifth place, the surprise is genuine. Hugging and kissing follow, and we all know this has been a great night for the dancers, their families, and the Polynesian Cultural Center.



The Polynesian Cultural Center's hula '*halau*, *Hui Hooulu Aloha*,' under the direction of '*kumu*' Cy Bridges participated in the Merrie Monarch Festival.

"A Family of Thanks"

One of the most beautiful aspects of the Merrie Monarch Festival is seeing how the *halau* members come together like a family, sharing things, being united in their actions and thoughts.

This was certainly true in the case of *Hui Hooulu Aloha*, the Polynesian Cultural Center's *halau* under the direction of *kumu* Cy Bridges, PCC Vice President and Product Manager.

"Many people helped us in our efforts, and I'm proud to be associated with them," Cy said. Among them are:

Dancers: Kela Miller, Tina Pascual, Jo Ann Keliikuli, Michelle Keliikuli, Kuulei Snowden, Anna Kanoa, Irene Pascual, Jackie Manipon, Jan Cartwright, Davelynn Pacheco, Tiare Tupou, Keahi Dela Cerna, Louis Wallace, Lambert Naihe, Kory Jones, Cookie Young, Steven Fonua, Ron Walk, Chad Keeliiliki, Kaléo Raquillman, Kim Makekau and Raymond Mokiao.

Helpers: Pualoke Dela Cerna, Josie Kahiaipo, Julian Kaka, Sophia Turaga,

Raylene Cartwright, Lynn Cleveland, Kimo Huddy, Emma Makekau, and Verna Awa.

Musicians: Jay Akoi, Bobby Akoi, Lamar Benevides, Greg Tata and Cy Bridges.

Seamstresses: Elisa Teriipaia, Ofa Talakai, Winona Theresa-Warner, Maile Vimahi and Mele Taumoepeau.

Others: Iraani Bridges, Haunani Kaanaana, Sharon Mokiao, Haili and Reiko Pokipala, Mike Foley, Rene Tetuanui, Wai Elkington, Mae Mallahan, Ken Coffey, Joel Nakila and Donna Brown.

"And I know this list is not complete," Cy said, adding that he especially wanted to recognize the generosity of Bishop Gordon Naehu of Keaukaha Ward, Hilo Stake, for providing the cultural hall and kitchen of his chapel as the *halau* headquarters for the past year.

"And Ralph Rodgers, who approved of the entire project. Our *halau* is very fortunate," Cy continued, in having the Polynesian Cultural Center as a sponsor.



Men's auwana...though PCC's halau did not place in this competition, they scored enough points plus their third place victory

in the kahiko competition to take third place overall...just a few points behind the first place winners overall.



It was hard to tell who was having the most fun at the Eaaster Egg Hunt, PCC personnel or the children who participated.



The women of the PCC's halau, Hui Hooulu Aloha, placed fifth in the auwana or modern division. Their lovely gowns were accented with anthuriums and baby's breath in the hair and set off with a single kukui nut choker.



The women conclude their modern hula by bowing to the Merrie Monarch Festival Court. (left: Michelle Keliikuli and Jackie Manipon) The mother of Haili Pokipala, Director of Sales and Marketing for the Center, reigned as queen of the festival.

The Food Basket

Rubina Forester



The Maoris have a saying which goes:

He rourou mau,
He rourou maku,
Ka ora te manuhiri

A basket from you
A basket from me
And the guests will be satisfied.

You can be assured that your guests will be satisfied when you serve citrus fruit whether they be "fresh off the skin" or squeezed and added for flavoring in foods and drinks. Citrus fruit include: oranges, lemons, grapefruit, limes, tangerines and seagrapes which are especially rich in vitamin C.

Polynesian Citrus Leaf Drink

Gather bright tender mature leaves.
Rinse thoroughly.
Put in a container and pour boiling water over them.
Steep 5-10 minutes.
Serve sweetened with sugar or honey.
Add cream or milk if desired.
Makes a fragrant drink to be served hot or cold.
Delicious with plain bread and butter, cabin biscuits or graham crackers.

5 Threes Sherbet

3 bananas
3 oranges
3 lemons
3 cups sugar
3 cups hot water

Combine juice of oranges and lemons with mashed bananas. Add to sugar which has been melted in hot water. Put in freezing compartment of refrigerator. Stir when slightly frozen, then allow to solidify. Serve by itself or in ginger ale.



Cultural Corner

Institute for Polynesian Studies

The Canis Familiaris in Polynesia

Dogs were used as pets and food in Polynesia. On the island of Lau (Fiji) natives say that in the past they were a favored dish reserved for men only.

The dogs, maile or uli, were found on all of the Samoan islands, the breeds there today showing no genuine clue, because they are so mixed, as to the original stock. It is speculated that they were a small breed with sharp-pointed ears. Though they were formerly eaten, the practice has been discontinued since the arrival of Europeans. The explorer La Perouse wrote in his journal... "and fowl, hogs, and dogs, which lived on the surplus of their (Samoan) produce, afforded an agreeable change."

According to a Hawaii historian, the dog is an Asian animal which the Polynesians brought to these islands from their west to east wanderings and not vice versa. The ancient Hawaiians treated dog flesh as a luxury to be principally eaten by the chiefs, the animals having been fattened on food scraps.

The ancient Tahitians prized the dog next to the pig as a superior food. They were probably a terrier breed which were cooked in underground ovens.

The early explorers exchanged nails and cloth for coconuts and dogs. From some of those early records are descriptions of Tuamotan dogs which lived on fish and were reckoned to be excellent meat by Tahitians.

In William Mariner's account of his years in Tonga he reveals that "Fifty or sixty dogs were ordered killed by Finow the king because they destroyed thee." They were cooked in the same manner as a hog.

The original "poi dog" became such having been fattened on poi and roasted to a delicious plumpness.

But dogs had other uses: their bones used for fishhooks, their teeth for ornamentation, their vertebrae for necklaces, their hair for garment fringes, and their skins for protective coverings.

Open Saturday

Tomorrow, Saturday, May 5, 1984 is Open Saturday. Employees may make individual appointments to meet with General Manager Ralph Rodgers. To make appointments please call Vernice Pere at extension 3006.

Who done it?

Missions

Hideko Adachi(Laie Tours)
-Osaka Japan Mission
Pona Tuaitanu(Food Service)
-Holbrook Arizona Mission
Quinn Sutton(Usher)
-Uruguay Mission

Births

Winona Enesa(Snack Bar Manager) gave birth to a baby girl on Friday, April 27.

Susan Cravens Kunz(Shop Polynesia) gave birth to a baby girl on Saturday, April 21.

What's your type?



Are you looking for someone that is just your type? Then go to the Annual Blood Drive, Friday, June 22 from 10 A.M. to 3 P.M. at the First Aid Conference Room.

You must bring your employee I.D. and know your blood type and social security number. If you do not know your blood type you can have it typed there.

There will be appointments for five blood donors every 15 minutes. To make your appointment or inquire about eligibility, please call Tele Hill at ext. 3016.

Those who donate at least one pint a year are eligible for membership in the Blood Bank Club and may receive free blood for themselves and their family members in the event of a medical emergency. If you are already a member of the club you will want to renew your membership by giving blood during the June Blood Drive.



Center secretaries (left) were honored Friday, April 27 (Secretaries Day) at a luncheon in the Administration Building Room. Also honored was Scott Rodgers leaving the Center for school in Utah.

Villages Celebrate Lei Day With Food, Flowers, Fun!

May Lei Day activities are scheduled for tomorrow May 5, to be held in the May Day and Village areas of the Center according to the following schedule:

- 11:30--Lei competition judging.
- 12:30--Music of Polynesia-village musicians serenade guests at the May Day area.
- 1:00--Arrival of Ali'i court and accompanying canoes.

- 1:15--Fashion show narrated by Vendy Oura.
- 1:30--Hula Kahiko
- 2:30-5:30--Polynesian Food Demonstration/tasting.
- 2:30-4:30--Guest competition/games and activities.
- 4:30-5:30--Music of Polynesia
- Lei of memories
- Give out leis to guests.
- Closing activity.

Food Display and Demonstration:

- Samoa--Breadfruit
- New Zealand--Papaya
- Fiji--Coconut

- Hawaii--Taro
- Tahiti--Banana

Games and Activities

- String games
- Kite making
- Head bands
- Lauhala bracelet
- Ulu Maika

Lei Contest

Open to all employees. Must use flowers, leaves, seeds.
Prizes--\$25, \$15, \$10.

BYU Calendar

Friday, May 4

Movie -- "Legend of the Lone Ranger"
Ballroom, 10:00 P.M.

Saturday, May 5

Movie -- "Legend of the Lone Ranger"
Auditorium, 6:30 and 9:30 P.M.

Thursday, May 10

Club Night, 9:00 P.M.

"You've got a \$25 smile..."

A friendly smile or a helpful and informative attitude of Center employees may make the difference between a good or a bad experience encountered by the many thousands of visitors who come each day to learn about the cultures of Polynesia. The manner in which the employees perform their duties and their responsibilities will leave a lasting impression of the Center and the Church in the minds of those we come in contact with.

Because of the importance of a pos-

itive manner in our work, General Manager Ralph Rogers has recognized three employees who exemplify this feeling by awarding them \$25.00. These employees include Lokeni Lokeni of the Samoan Village, Gala Kanahele of Maintenance and Vanu Fonoimoana also of Maintenance.

Each week awards will be given to employees exhibiting an exceptionally positive, friendly and helpful attitude in their work.

VIEWPOINT

Vernice Pere

One day this week I watched some of the workers making the walls of the new Christian chapel in the Center. The workers are putting a replica of the original river rock and mortar walls up, and as the structure takes shape it already begins to look like something from the early missionary era.

What fascinated me, however, was the skill of the workers who, faced with a pile of rocks of varying shapes and sizes, confidently transformed them into walls of orderly pattern and pleasing design.

I watched a man heft a rock as big as a basketball in his hands. He turned it over and around, looking at it from every angle. Then, choosing the one he wanted, he lay the rock on the ground and taking a hammer, gave it one sure blow. The rock split cleanly, its side sheared off, and became a perfect match for the others already in the wall.

I wondered how many rocks in a pile would not need shaping with that hammer but would come perfectly shaped already--inherently owning all the qualities and strength needed for the job, and I ventured to guess that very few would fall in that category.

So with life and ourselves. We all need shaping in ways that will fit us into the several roles we are called upon to play. In our families, jobs, and friendships, we need rough edges shaped in order to fit well with others. The rock that crumbles under the hammer's blow cannot be joined with others to strengthen a wall, and here in the Center we need constantly to shape the organization's parts into a pleasing whole.

The revamping of our villages and grounds is an excellent example of what can be accomplished. There are miracles afoot when mountains appear overnight! The Center has never looked more beautiful--and the job is by no means completed yet.

Perhaps our greatest challenge now is whether or not those of us who work here--one thousand of us--can fit comfortably with our new surroundings and perform our jobs at a matching level of excellence.

I am convinced that there is harmony and great reward for each of us as individuals as well as for the Center in such a goal.

Listed below are the 10 most popular girls' and boys' names in China. Circle them in the diagram below.

Most popular names: China

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

WORD LIST

GIRLS

Bik

Chun

Gschu

Kwan

Lai

Lin

Ling

Mei

Ping

Yuk

BOYS

Cheung

Chung

Fai

Hung

Keung

Kong

On

Tat

Tung

Wing



Now's the time to pick up some, at our very best loan rates and terms.

Money to go, with the Bankoh Personal Loan— 12% Annual Percentage Rate

Based on your good credit, borrow \$1,000 or more

Unsecured

2-year term, at 12% annual percentage rate

No prepayment penalty

Here are figures for a typical
Bankoh Personal Loan:

Typical Loan Amount	Monthly Payment	No. of Monthly Payments	Total of Payments
\$2,500	\$117.69	24	\$2,824.56

Money to go, for a new car—

Dealer or Bank Financing

100% financing—No down payment

36-month term at 13.0% annual percentage rate

48-month term at 13.5% annual percentage rate

60-month term at 14.0% annual percentage rate

Here are figures for typical

Bankoh New Car Loans:

Typical Loan Amount	Annual Percentage Rate	Amount of Monthly Payment	No. of Monthly Payments	Total of Payments
\$10,000	13.0%	\$336.94	36	\$12,129.84
\$10,000	13.5%	\$270.76	48	\$12,996.48
\$10,000	14.0%	\$232.68	60	\$13,960.80

Money to go, for a used car—

from a Dealer or Private Sale

100% financing—No down payment

Purchase from a dealer or individual

36-month term at 14% annual percentage rate

Here are figures for a typical

Bankoh Used Car Loan:

Typical Loan Amount	Annual Percentage Rate	Amount of Monthly Payment	No. of Monthly Payments	Total of Payments
\$5,000	14.0%	\$170.89	36	\$6,152.04

Money to go, with Bankoh Home Equity CreditLine

\$10,000 to \$100,000, based on the equity in your home

Borrowing power you control, from when and where you use it, to the kind of interest rate you pay

Home Equity CreditLines approved through June 30, 1984, will be at 13.59% annual percentage rate.

The annual percentage rate may vary.

h Bank of Hawaii
WE'RE LIVING UP TO OUR NAME