

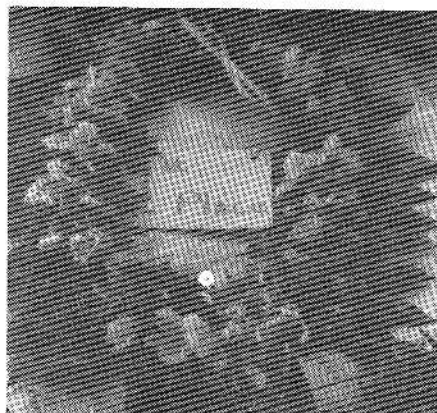


Polynesian Cultural Center Employee Newsletter • Laie, Hawaii • Published Weekly • May 11, 1984

PCC under construction  
*See story page 4*



# The LEI DAY WAY



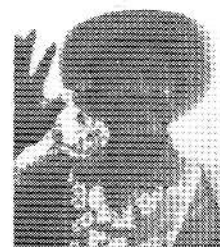
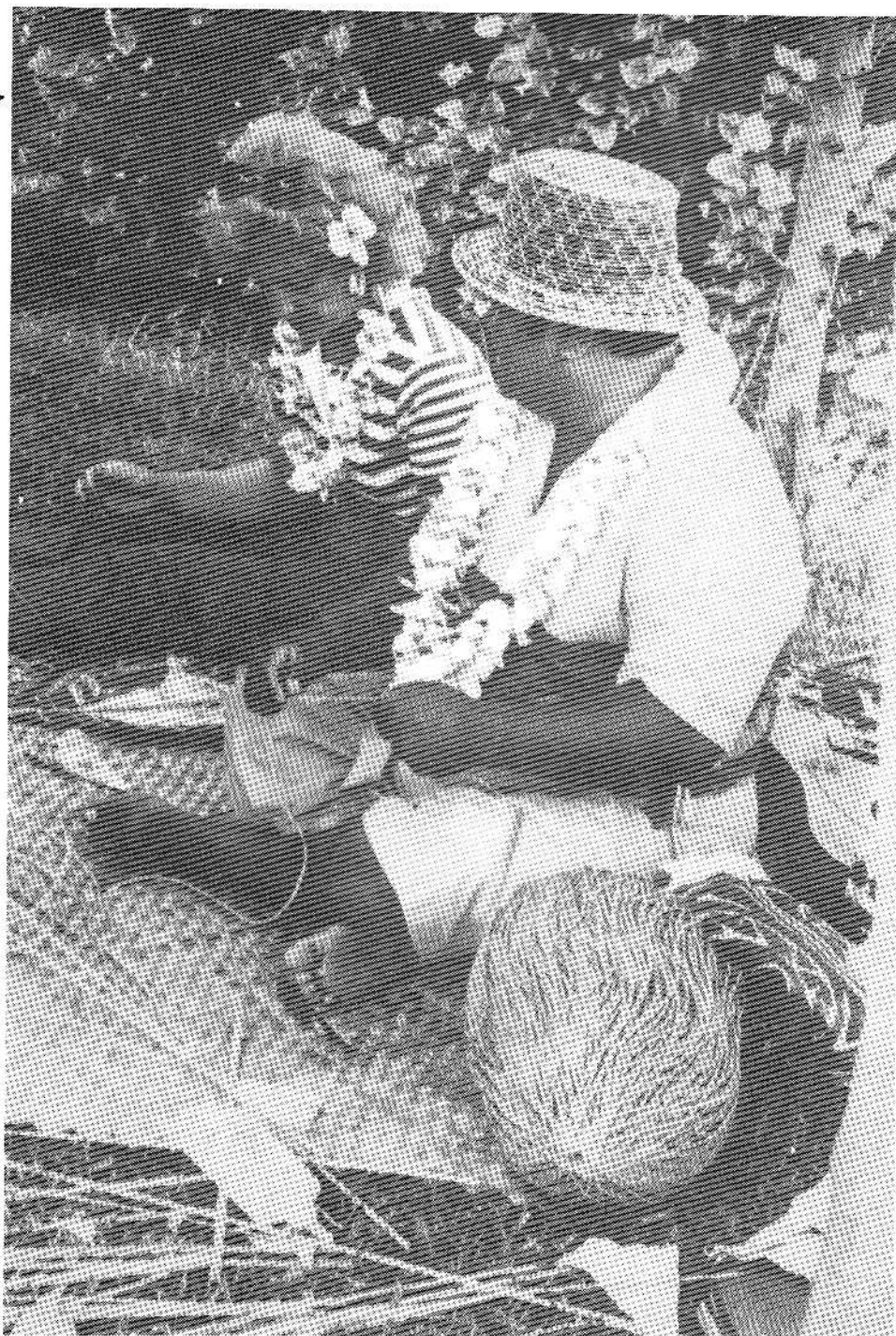
*Right: Pulefano Galeai instructs guests in the art of Polynesian kite making. Not only did guests in the kite competition get to try flying their tapa creations but they were able to take them home in their suitcases.*

If success were measured by guest participation and pure enjoyment, then the May 5, 1984 Lei Day program would be rated as one of the most successful guest experiences in the history of the Center.

Tiny children were stringing plumerias like Polynesian pros, one laughing Lauhala bracelet weaver proudly displayed two matching bracelets that looked as if they could have been purchased at a fine jewelry store, and at each brief gust of wind, kite makers from grandmothers in high heels to business men and full families were zig zagging across the May Day grass trying to get their creations airborne.

The music of Polynesia filled the afternoon air as curious guests rotated from one food demonstration to the next, tasting bananas, breadfruit, poi and other Polynesian favorites acquiring new tastes as they continued circling.

PCC employees made hundreds of plumeria leis that were given to guests at the end of the day.



*Three proud Village employees won cash prizes for their lei entries. First Prize-Lusiana Tawaqa, Second Prize-Waitohi Elkington, Third Prize-Papa Tione Pu.*



Three Village employees were honored as prize winners in this year's May Day lei making competition. They were Lusiana Tawaqa of the Fijian village - First Prize, Waitohi Elkington of the Maori village - Second Prize and Papa Tione Pu of the Tahitian village - Third Prize.

This years competition was judged on an open category criteria of "Most Beautiful Lei." Judges included Vernice Pere, Napua Tengaio,

Emily Kaopua and Howard Lua.

Lusiana constructed a Fijian style salu salu backed with red ti leaves and ornamented with pink baby roses, yellow daisies, white petals and green pine sprigs. Auntie Waitohi made a Hawaiian haku lei of fish tail fern, purple bozos, gardenia petals and baby's breath. Papa Pu's Tahitian hei arapo headband was a sturdy creation of laua'e fern backing, white plumeria and purple bozo accent.

Two other leis were given honorary awards. Steven Kauai of the Tram Dept. displayed an unofficial entry that was honored for its beautiful workmanship in a haku lei of pink roses and croton. Also honored was a delicate red lei with each tiny flower strung together in a tight chain. This lei was made by Joseph Paul of the Canoe Dept.

The 20 leis entered in the competition were awarded to winners of the days guest competitions.

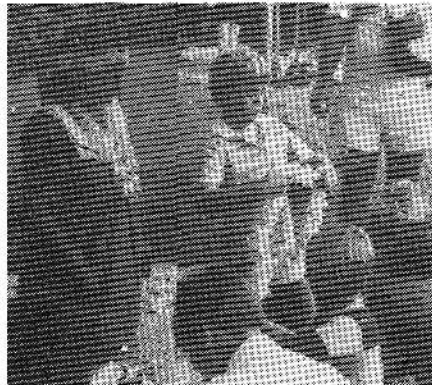
*Left: Katie Nickel displays a breadfruit for curious guest at the food tasting demonstration. Many a guest changes his expression to a pleasant grin once they have tasted the delicious samples of breadfruit, poi and other treats.*

*Right: Alex Lobendahn demonstrates how to husk a coconut during the May Day food demonstrations.*



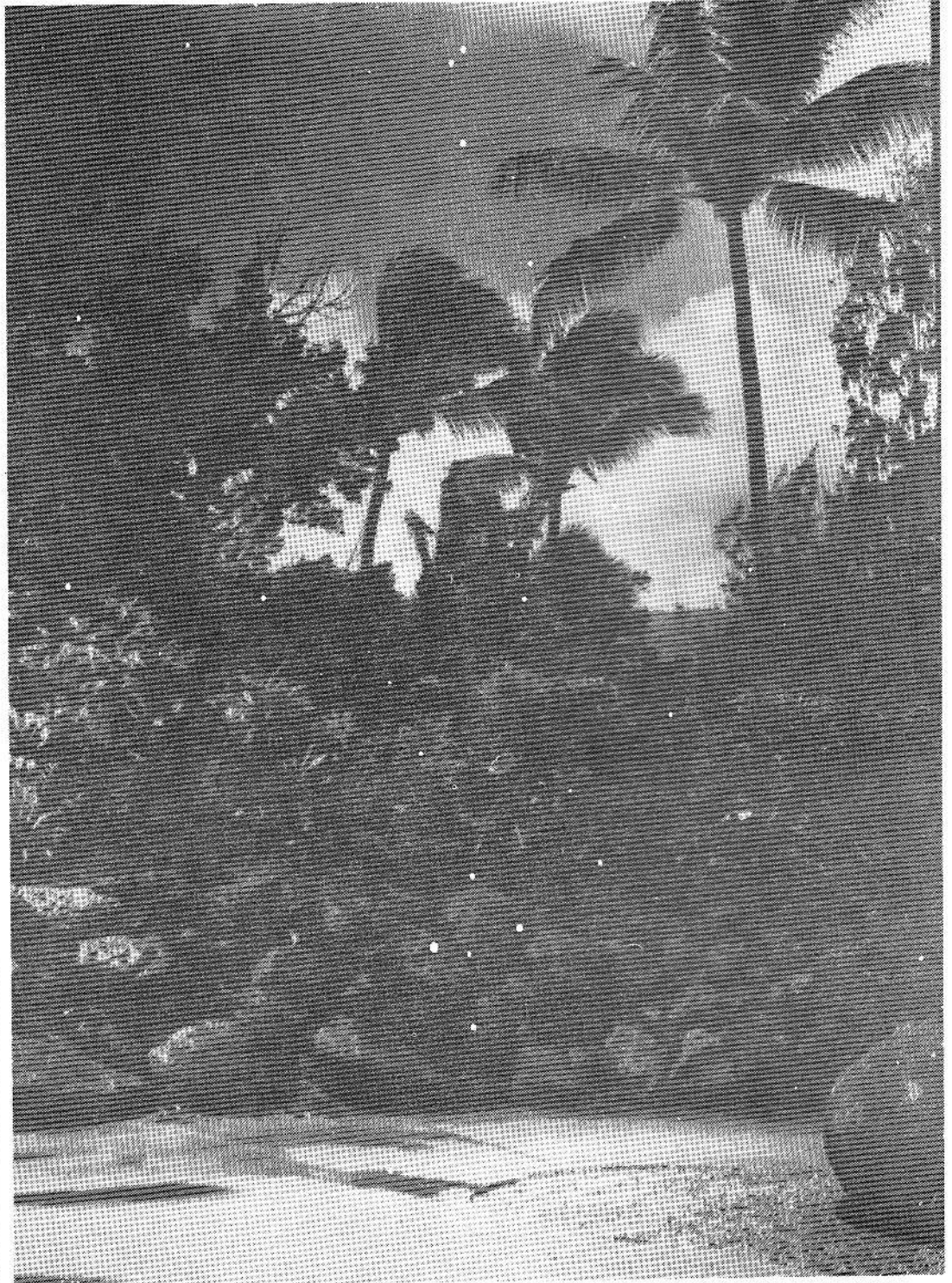
*Right: Sofia Turaga aids children with their first attempt at lei making.*

*Far Right: Hauula school children presented their own May Day program to parents and teachers, Wednesday morning in the Theatre.*



# MOUNTAINS

## The **MAKING** of





*Opposite Page: A large mountain now separates the Samoan village from the Maori village as seen here from the gate of the Maori village.*

*Top left: Carved tikis serve as directional signs around the grounds. Bottom left: New dance platform in Maori village right: Stones are skillfully fitted together to form the base of the long house in the Fijian village.*



In January of this year, Center workers began the most extensive building and development project since the original construction of the Polynesian Cultural Center grounds in 1963.

Mountains, stone fortifications and beautifully landscaped gardens of trees and vegetation have literally appeared over night. Mountains now divide Samoa from New Zealand, Tahiti from Marquesas and other areas on the grounds.

The marae areas in each village have been or will soon be reseeded with new grass which will be protected by bamboo fences in all areas except the May Day area.

New dance platforms have been added in Fiji and Hawaii and will also be added in Tahiti and Tonga.

Plans are in action for the construction of a new long house in the Fijian village that will encompass a 25 X 28 foot base area and reach approximately 50 feet high. New benches will also be placed in the Fijian village area.

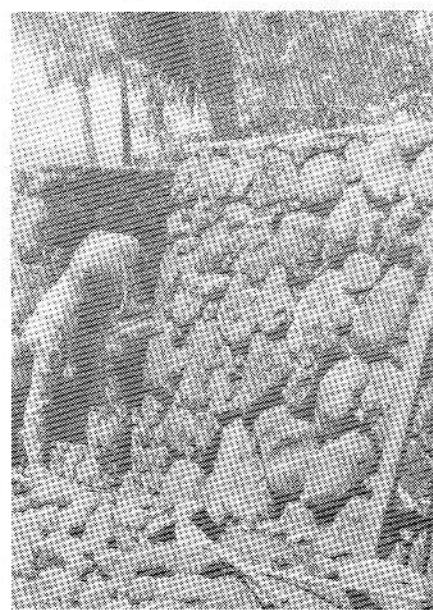
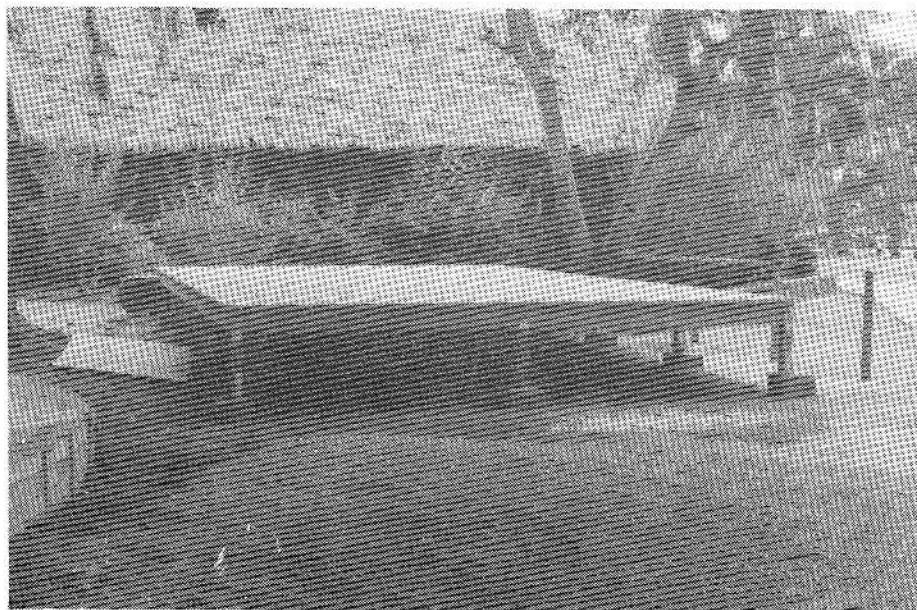
Plans for the Hawaiian village include a waterfall and stream running through the village by the Hale Alii and out into the lagoon. Also a new attraction to the Hawaiian village will be a petroglyph walk near the entrance to the tram road.

Additional snack bar and rest areas will be place in New Zealand and Tahiti for the enjoyment of the guests. In the Tahitian village a new canoe ride waiting area is under construction and will provide an additional loading and unloading point for canoe rides, which will be one way only on the lagoon, from this point to the present landing.

More plants will be added in Tonga as well as a bamboo grove in Fiji.

The most unusual additions to the Centers new face are three buildings near the Tongan village. These include the missionary chapel, missionary home and Yoshimura's store.

Because of the tremendous influence in the Polynesian islands by the European missionary cultures as well as Asian immigrants to the islands, the new additions will include buildings representative of those cultures. The missionary chapel and home are built of stone construction and will be furnished in the styles of the 1850's, the time when missionaries were arriving in the islands. Yoshimura's Japanese store is much like stores around the islands that came into popular existence in the 1920's, 30's and 40's, many still in operation today. Yoshimura's will be furnished in pieces from that era and will also sell shave ice, manapua and candy.



# MOTHER'S DAY

*As a working mother, what does working at the Center mean to you?*



**Grace Edmonds**

It gives me the chance to think as an individual and reinforces the idea that mothers are people too. It gives me a chance to put into practice what I learn at school.

**Pam Su'a**

It gives me a better chance to get to know the other cultures and to teach my children about them. It gives my children opportunities to participate in cultural activities at the Center.



**Mahana Pulotu**

Working as a specialist in my own culture allows me to pass everything on to my children and lets them hear about our culture from me. My employment at the Center helps me to take care of immediate financial needs in my family. I enjoy the opportunity to meet people. Helps me develop as a person by learning to appreciate all different kinds of people.



**Vernice Pere**

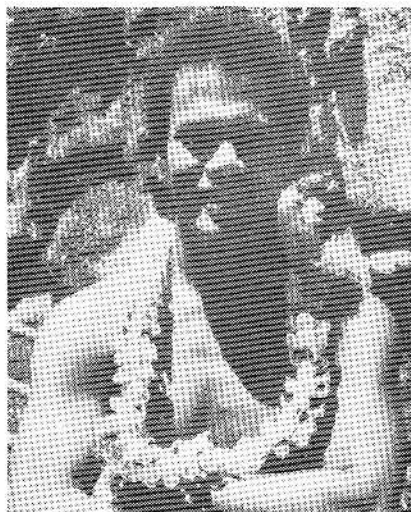
For me it means that I can have the means to contribute to my children's needs better. I have the kind of job that involves them. Because I am happy in my work they sense that and feel good about the Center because of it.



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



This week General Manager Ralph Rodgers recognized two Theatre employees for their positive and exceptional work in the Matinee and Night shows. These two



employees are Eddie Maiava and Halem Ah Quin. Congratulations on your good work.

## Laie North Stake Comes Together

Schedule: Theme-"Staying on the Straight and Narrow"

### Saturday, May 12

Priesthood Leadership Session  
Stake Center Chapel, 4:00 P.M.

Adult Session (18 and over)  
Stake Center Chapel, 7:00 P.M.

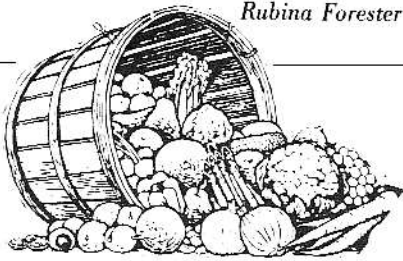
### Sunday, May 13

General Session  
Cannon Activities Center, 10:00 A.M.  
Visiting Authority-Elder John Groberg



## The Food Basket

Rubina Forester



### Bananas--A Universal Fruit

In the book *The Gold of the Gods*, Erich Von Daniken suggests that the banana plant was introduced to this earth by extra-terrestrial beings who planted it in remote South Sea Islands after having descended from their space craft (giant birds in the legends).

Whether the banana originated on a distant star or on a small island in Polynesia, it does not really matter because wherever it is found people enjoy its unique taste.

This first recipe comes from a BYU-HC Elderhostel participant in the Polynesian Foods class.

### Creamy Frozen Bananas

Using very ripe bananas, freeze in skins in plastic bags or foil. Remove skins when hard by dipping into hot water. Remove shreds, put in a juicer and liquify. Perfect for a natural dessert--creamy results just like ice cream.

### Delicious Banana Cake

1/2 cup butter  
1 cup mashed ripe bananas (the riper the sweeter!)  
2 eggs beaten  
1 teaspoon baking soda  
1 3/4 cups flour  
1 1/2 cups sugar  
4 Tb. sour cream  
1 teaspoon baking powder  
1 cup chopped nuts

### Icing

1 1/2 cups powdered sugar  
Grated rind of half an orange  
3 Tb. melted butter  
Juice of 1 orange

Cream butter and sugar. Add bananas, eggs, sour cream, flour, soda, baking powder and nuts. Bake 50 minutes at 375 degrees or when cake springs back when touched.

Blend powdered sugar and melted butter, orange rind and juice until soft enough to spread. Cover complete cake with this icing.

Note: Double this recipe and it will fit nicely into a 9 X 13 pan.

## Cultural Corner

Institute for Polynesian Studies

*Etiquette* comes from the French word meaning a prescribed routine, label or ticket. In modern terms it means showing good manners or observing the rules and regulation of one's society. Because Polynesians have "native" cultures, many "civilized" people assume they practise no etiquette. But as every Polynesian knows the islanders of the South Pacific are taught from babyhood the "respect" behavior of their people. Below are quotations from famous books illustrating Polynesian etiquette.

Beatrice Grimshaw: *Fiji and Its Possibilities*.

"...I entered (Turanga ni Koro's house) by the side door; the men as befitted their low estate, going in by the door at the gable end. This, as I have said before, is an important piece of etiquette in Fiji, the side doors of the houses being strictly reserved for chiefs and distinguished visitors."

Edward Winslow Gifford: *Tongan Society*.

"Because he (Governor of Haapai) took the place of the Queen (at an assemblage), high chief and commoner alike appeared before him wearing ragged mats as emblems of respect and humility."

Edward Winslow Gifford: *The Maori Race*.

"A visitor would never be contradicted, but his statements were acquiesced in (agreed to) even when known to be wrong."

Douglas L. Oliver: *Ancient Tahitian Society*.

"...women...were not allowed to enter enclosures of most marae. An exception was sometimes made in case of women holding kin-titles of very high rank."

E.S. Craighill Handy: *The Native Culture in the Marquesas*.

"To pass anything over the head of a sacred person or touch his or her head constituted a grave insult."

Margaret Mead: *From the South Seas*.

"(The Samoan taupo) must have a meticulous knowledge not only of the social arrangement of her own village but also of those of neighboring villages. She must serve visitors in proper form and with no hesitation after the talking chief has chanted their titles and the names of their kava cups. Should she take the wrong post which is the prerogative of another taupo who outranks her, her hair will be soundly pulled by her rival's female attendants."

## BYU Calendar

### Saturday, May 12

Movie--"What's Up Doc"  
Auditorium, 6:30, 9:30 P.M.

### Tuesday, May 15

Miami Chamber Singers  
Auditorium, 10:30 A.M.

### Wednesday, May 16

Film Classic  
Auditorium, 10:30 A.M.

### Thursday, May 17

Devotional  
Auditorium, 10:30 A.M.

BYU-Farm Sale  
2:30-4:00 P.M.

## 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.

# Discounts and benefits for PCC employees

As employees of the Polynesian Cultural Center, we are offered various discounts and benefits for services at the Center, BYU and other attractions in the area.

Each month, employees may receive 10 complimentary admission tickets (non-cumulative). To receive this benefit the employee must sign up with the Personnel Department at the beginning of each month. They will then receive a verification slip which must be presented at the Reservations Office to pick up tickets for preferred dates during the month.

Employees may also purchase complete package tickets (a value of \$34.00) at a 50% discount (\$17.00). Only 4 tickets may be purchased at one time. If an employee wishes to purchase dinner only, they may do so at a 20% discount off of the regular price of \$13.00.

There is no discount offered for the \$6.00 buffet luncheon. However, a special employee luncheon, priced at \$2.00, is served each day from 11:00 A.M. to 2:00 P.M. in the Gateway Restaurant. To purchase this luncheon, employees should enter through the back entrance of the restaurant.

On May 14, the Host International organization will begin management of the Shop Polynesia. However, according to Vice President Steve Ashton, all employees will still receive a discount on purchases at the shop. The amount of discount will be announced at a later date.

PCC employees may obtain BYU I.D. cards and activity stickers by filling out an application at the Student Association office in the Aloha Center, and by picking up the appropriate semester or term sticker from the Business Office. The I.D. and sticker are free for full-time employees and \$5.00 for part-time employees. This I.D. entitles holders to attend BYU activities and movies and to use the specified P.E. facilities including the old gymnasium, racquetball courts and swimming pool. This does not entitle the employee to the use of the weight room and other Cannon Activity Center facilities.

PCC employees may present their I.D.'s at Sea Life Park, Waimea Falls, Paradise Park (by reservation) and other attractions as arranged by the Personnel Department to obtain one employee and one guest complimentary ticket to these facilities. Discount tickets are also available to Universal Studios, Disneyland, Seaworld and Knotts Berry Farm in the mainland.

The Nou Wale No pass is a special pass to be used by visitors who are on business with the Center. Students attending classes at the

Center may acquire a pass from Joanna Thompson in the Presidents Office. Visitors requiring entrance to the Center on official business may acquire a pass from Josephine Moeai in the PCC Administrative office. The Nou Wale No pass is not for personal or employee use.

Fresh produce may be purchased from the BYU farm on a weekly basis. To order regular and sale items, you must fill out the order form which can be obtained at the employee facility or at the PCC receptionist desk in the Administration Building. Forms will be available on Friday and must be filled out by

Tuesday at noon. Produce must be picked up and paid for between 2:30 and 4:00 P.M. on Thursday unless otherwise indicated on your form. Regularly stocked items include pineapple, potatoes, onions, carrots, apples, lemons, oranges, celery, cabbage, broccoli, cucumbers, zucchini, lettuce, papaya, banana and honey. Specials this week include: daikon at 25¢ per lb., bell peppers and green onions at 65¢ per lb.

Full-time employees may also receive a 10% discount at the BYU Bookstore.

For questions please contact John Muaina at Employee Services.

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## VIEWPOINT

*Vernice Pere*

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Here in the Center we regularly receive foreign visitors who are official guests of the U.S. government. As I read over a set of biographical notes sent to us by the U.S. Information Agency this week, I noticed that one visitor had listed his visit as "an opportunity to form impressions of American social, cultural and economic life."

The three words which caught my eye in the statement were "to form impressions." It is a fact that in the short time international guests are in the U.S. they have little opportunity to do anything more than form impressions. Each of us has personal impressions of cities we have visited. Perhaps we remember Chicago as grey and depressing, New York as alive and exciting, or San Francisco as aloof and unfriendly. publishers, and government leaders. Many of them represent cultural ministries or centers in their homelands. In their few hours with us they will form impressions that will persist throughout their lives.

Sometimes we go to places with expectations previously formed by books, movies, or T.V. Then when we arrive those expectations are either reinforced or shattered depending on our experiences with either the weather or the people. In this way whole countries are reduced in our minds to a summation. Egypt, for example, will always be "dusty" to me because of the way fine sand hung like a brown haze in Cairo's streets and alleys and filmed clothes, cameras, and skin alike.

I have no real knowledge of Bedouins, either, since the only contact I have enjoyed was a brief visit to a Bedouin camp in Israel where I sat on multi-colored rugs beneath a camel hair tent listening to another language as children played outside chasing goats around the tents. My "impressions"?--Bedouins are "gracious" and "dignified."

Our current list of official international guests includes people from Barbados, Thailand, Portugal, Peru, Burma, Nepal, Tunisia, Tanzania, and Yugoslavia. They are scholars, executives, publishers, and government leaders. Many of them cultural ministries or centers in their homelands. In their few hours with us they will form impressions that will persist throughout their lives.

I have never forgotten the middle-aged woman who served me pancakes in a roadside cafe somewhere in Texas. In a strong southern accent she called me "Honey" and fussed about the table as if I were the most important customer in the place. I enjoyed my stay because of people like her, and to this day my impression of Texas is that the people are friendly.

We might easily argue both the wisdom and merit of the habit of "forming impressions." What we cannot argue is that it is human nature to do so. This being so, we might well ask ourselves what we contribute to people's impressions of Hawaii, Polynesia, and the Church as they meet us. Now then, if you were from outer Mongolia and visiting the PCC today what impressions would you form?