



Polynesian Cultural Center Employee Newsletter • Laie, Hawaii • Published Weekly • May 25, 1984



# MEMORIAL DAY

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# “I can dig it...”

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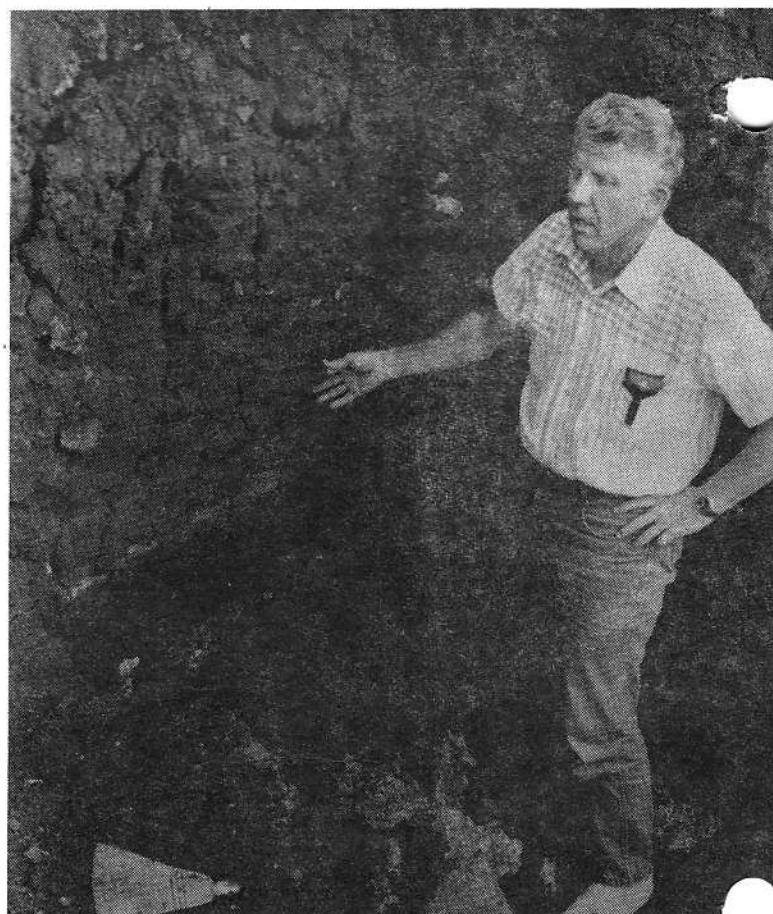
Square nails, red clay bricks and other objects dating to the late 1800's have been excavated from an archaeological dig site located on the edge of a young banana grove planted by the BYU Farm.

Dr. Dale Berge, with eight students from the Archaeology 390R class and several volunteers, have surveyed an area on the side of a hill directly behind campus, in an effort to locate the original site of the Laie Sugar Mill and Plantation constructed by early Laie settlers.

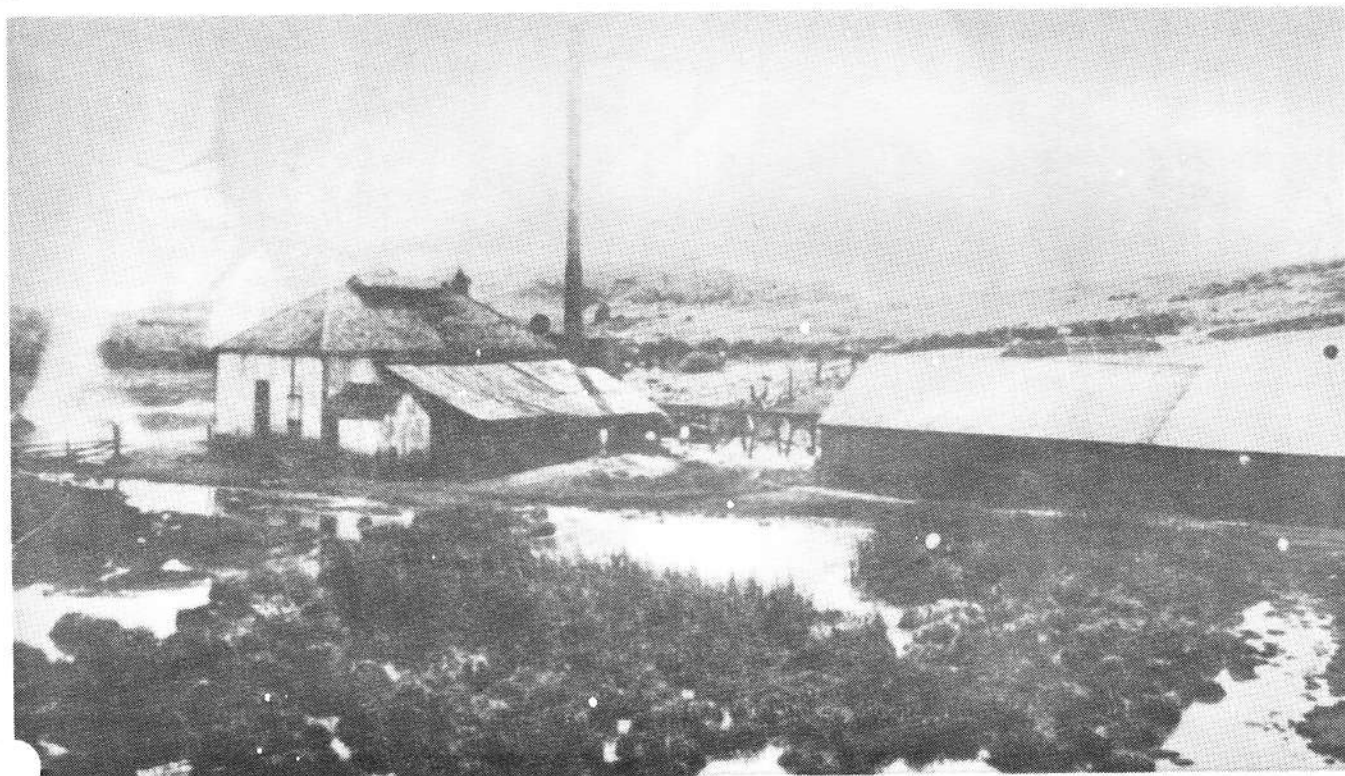
The project is being conducted by the Institute for Polynesian studies and is funded by the Polynesian Cultural Center.

Dr. Berge hopes to find the foundation of several buildings including the engine house which was a large frame building about 16 by 25 feet. There may also be remains of machinery and other artifacts used in the mill.

According to Dr. Berge's research notes taken from Andrew Jensen's "History of the Hawaiian Mission," the original mill was opened in 1868, rebuilt in 1880 and closed in 1890. After 1890 the plantation only served to grow sugar cane crops that were sold to Kahuku Mill for refining.



Top left: Early settlers worked the cane fields without benefit of modern machinery and equipment.  
Bottom left: Dr. Berge points out the different soil layers dating from the present, back to 1865.  
Top right: Hawaii Mission headquarters near Laie Plantation and Sugar Mill.  
Bottom right: Laie Sugar Mill - late 1800's





The board of directors of the Polynesian Cultural Center has recently approved a major reorganization of officers.

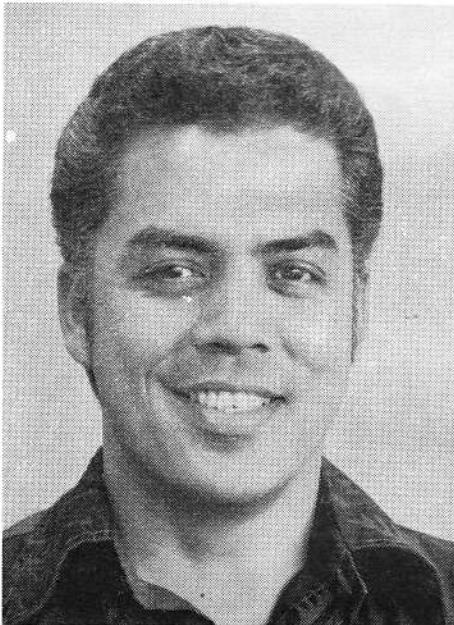
Vice President and General Manager Ralph G. Rodgers has been named President and Chief Operations Officer for the Center.

Rodgers reports to Elder Marvin J. Ashton of the Council of The Twelve of The Church of Jesus Christ of Latter-day Saints. Elder Ashton was President of the Center and still serves as Chairman of the Board and Chief Executive Officer of the firm.

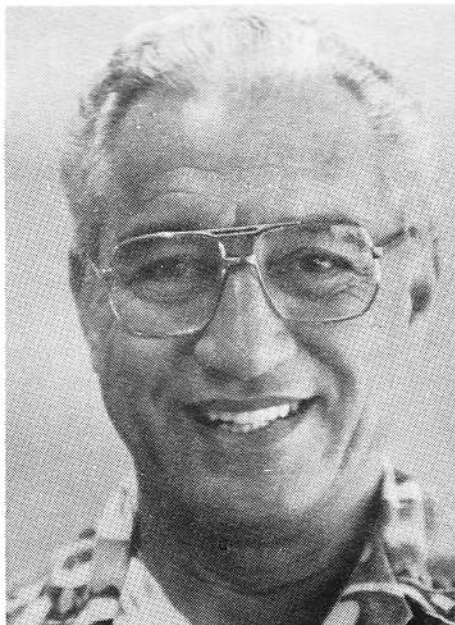
Also named as top officers for the Center are Steve Ashton, Senior Vice President and Assistant General Manager; Cy Bridges, Vice President and Managing Director of Product; Vernice Pere, Vice President and Managing



**Ralph G. Rodgers**  
*President*



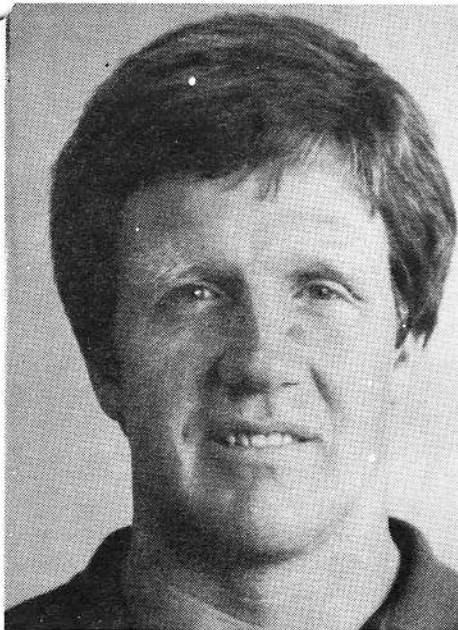
**Cy Bridges**  
*Vice President-Product*



**David Hannemann**  
*Vice President-Support*



**Vernice Pere**  
*Vice President-Guest Services*



**Steve Ashton**  
*Senior Vice President*

Director of Guest Services; John Muaina, Vice President and Managing Director of Personnel; T. David Hanneman, Vice President and Managing Director of Support; and Haile Pokipala, Vice President and Managing Director of Sales and Marketing.

In addition, Magi Keil has been named Executive Secretary to the Executive Committee of the Polynesian Cultural Center.

Bridges, is in charge of all the Center's cultural aspects -- villages, shows, special performances, etc.

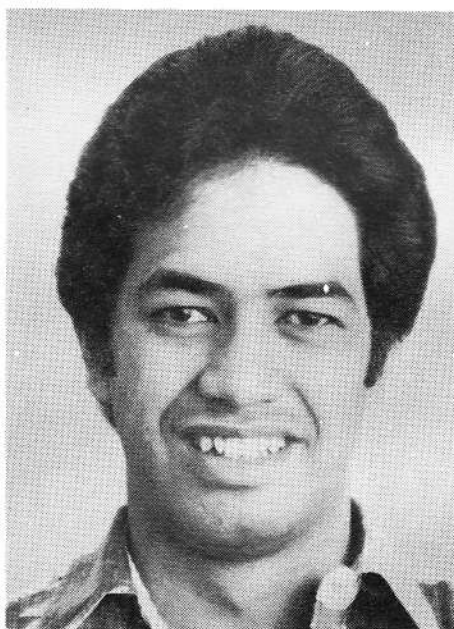
Hannemann, is in charge of maintenance/construction, grounds-keeping, motor pool, laundry, security, first aid, safety, graphics, the art department and all food services.

Pere, is in charge of special projects, group services, and the guide department.

Muaina oversees personnel, employee benefits and compensation, training, and the company newsletter. Pokipala heads the Center's public relations and advertising programs and all sales and reservations operations. The Vice President of Finances will be announced at a later date.



**John Muaina**  
*Vice President-Personnel*



**Haile Pokipala**  
*Vice President-Sales & Marketing*

### *Zenger-Miller Leadership Program to begin soon...*

Management team members and supervisors are invited to attend special leadership and management training seminars presenting the Zenger-Miller training program. This program was created by two LDS business men and has been used by managers in the LDS Church Office Building as well as many members of the Fortune 500 group.

Seminars for management team members will be held each Tuesday beginning May 29 and continuing for eight to ten weeks. Workshops for supervisors will begin Wednesday, May 30 and will be a continuing series for 25 weeks. Supervisors may attend the two hour seminar at 8:15 or 10:30 A.M.

The training workshops will be held in the board room. Please call the Personnel Dept. to confirm attendance at workshops.

## Uncle Sam Wants You!

Brigham Young University--Hawaii Campus and the Polynesian Cultural Center have entered a float in the Fourth of July Silver Jubilee Parade. The theme of our entry is, "They came by sea." The entry will consist of a float, a large American and Hawaiian flag and a band. We need volunteers from all the countries represented by the two institutions to march in the parade in the traditional costumes of their respective countries. Please support this effort by joining us in the parade. Transportation will be provided to the parade route early on the morning of the fourth. After the parade a luncheon will be served to participants before coming back to Laie.

Those interested in signing up for the parade should contact Rosemary Trani in the University Relations Office.

Phone 293-3660 before June 18.

## Green River Music Company Brings Country Music to the Country

It's a musical extravaganza! On Tuesday, May 29 at 10:30 A.M. in the Aloha Center Mall, BYU-HC will host the Green River Music Company. This hour extravaganza by fifteen high spirited entertainers performing a powerful package of rock, jazz, disco, big band, and country music promises to be an explosive blend of music, song, and dance.

Under the direction of Pat Thompson, with assistant Linda Fahlgren, the Green River Music has taken honors at such prestigious events as the Reno Jazz Festival, the Tri-Cities Jazz Festival and the Hawaiian International Festival of music, where the music company won seven gold medals in one year.

With its first class performance the Green River Music Company promises to bring to the BYU-HC campus a power-packed performance which will be enjoyed by all ages.

## BYU Calendar

### Friday, May 25

Movie- "It's a Mad, Mad, Mad World"  
Auditorium, 10:00 P.M.

### Saturday, May 26

Movie- "It's a Mad, Mad, Mad World"  
Auditorium, 6:30, 9:30 P.M.

### Wednesday, May 30

Film Classic  
Auditorium, 6:30 P.M.

### Thursday, May 31

Devotional  
Auditorium, 10:30 A.M.

## *Loan deductions omitted from student paychecks*

In some student paychecks made out by the University for the pay period May 17/18, loan deductions were not made. Financial Aids personnel are asking students with loan balances whose paycheck last week did not reflect their loan deduction, to please contact the Business Office immediately.

Questions regarding your deduction amount should be directed to the Financial Aids Office as soon as possible.



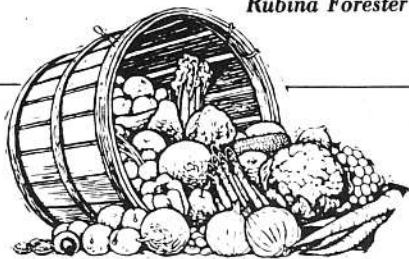
Art Department employee Joel Nakila presents a solo exhibition of his work in the library. The show began May 22 and will continue through Saturday, May 26. Joel will be graduating in June from

Brigham Young University-Hawaii Campus as an art student. The exhibition includes photographs, sculpted pieces and paintings of varied subjects.



## The Food Basket

Rubina Forester



### Hen Fruit

*Hen Fruit* is just an exotic name for plain eggs. Did I get your curiosity going and were you imagining oval apples and purple pears?

Laie is fortunate to have an egg farm a stone's throw away. Below are directions for the perfect hard-boiled egg. It comes from the "Cuisine" magazine. Please note that you do not use fresh eggs because they will not peel easily. Make sure you leave the eggs to "age" for almost a week. Remember that boiled eggs should not be boiled too long or the centers will turn green.

### The Perfect Hard-cooked Egg



To facilitate peeling after cooking, choose eggs that are 5 to 6 days old. Never lower eggs into boiling water. Place eggs, with cold water just to cover, in heavy saucepan. Bring water to rolling boil over high heat; immediately reduce heat to medium. Maintain a steady simmer 8 minutes for medium eggs, 9 for large, and 10 for extra-large.

Remove saucepan; carefully pour off as much of the cooking water as possible. Run cold water into saucepan until water in pan is completely cold; let eggs stand in water until just warm to the touch, about 3 minutes. Drain.

Tap each egg gently all over on hard surface until shell is covered with tiny cracks; roll egg between hands to loosen shell. Starting at wide end, peel away shell, under cold running water if necessary. Pat dry with paper toweling. Hard-cooked eggs can be stored, shelled or unshelled, in refrigerator up to 4 days.

## Cultural Corner

Institute for Polynesian Studies

### Mana

There is found in almost all cultures of Polynesia the concept of *Mana*. I asked several Polynesians to define *Mana* and their responses were:

Tongan: It means a miracle.

Samoan: It's a spiritual strength, a knowing within. Everybody has it but everybody doesn't discover they possess it. It's an *Ohana* feeling, a realization of a kind of spiritual support that guides your actions. It goes beyond the knowing of tangible things.

Maori: It is a knowledge that is more than believing and it is sacred. It is often a learned knowledge but sometimes it is untaught and comes into being with the wisdom of growing older. It is linked with obedience, to following certain laws and beliefs, and with self-discovery.

David Malo in *Hawaiian Antiquities* refers to *Mana* as genius, power, or inspiration inherited from the gods. The ancient Maori believed *Mana* not only could reside in people but that it could also reside in objects such as a chief's victory weapon. Inwardly, *Mana* may be called spirituality or wisdom; outwardly, it may be called good luck, genius or reputation. In most cases *Mana* is recognized by high courage, lofty social position and rank, and personal influence.

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.

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.

## Training Message

### The Company Is You!

It's hard for some people who deal with the public to appreciate how vital the impression they make on customers is to the success of their company.

Any employee who comes in contact with customers is in the limelight. He or she represents the company in the customer's eyes.

In any organization, the people who deal with the public make a difference. The impression they give is what counts. If the impression is good, people come back; if it's bad, people stay away. Customers judge an establishment by the employees in it who serve them.

No matter what the business, if you deal with customers - in sales or service - the company's reputation is in your hands. So are the jobs of a lot of people you like, and maybe some people you haven't met. They cannot possibly make a good impression unless you do.

In the customer's eyes, the company is you.

### Employee Lunch Menu

Monday, May 28

Roast Beef w/Gravy  
Steamed Rice  
Seasoned Hot Corn  
Coconut Cake/Drink

Tuesday, May 29

Curry Chicken  
Natural Gravy  
Steamed Rice  
Seasoned Hot Vegetables  
Taro Cake/Drink

Wednesday, May 30

Beef Tomato  
Steamed Rice  
Toss Salad  
Coconut Cake/Drink

Thursday, May 31

Spaghetti w/Meatballs  
Grated Cheese  
Garlic Bread/Rice  
Toss Salad  
Coconut Cake/Drink

## Sports Reports



### SOFTBALL

There will be an information meeting for all those interested in playing softball, Wednesday, June 6 at 9:00 a.m. in the Employee Facility training room. Registration for employee teams will begin May 28 and end June 8. Register your team by contacting Vai Laumatia in Employee Services or call ext. 3192. There will be a \$10 registration fee for each team. Games will begin the last week of June.

## BYU-Hawaii Yearbook Makes Memories For PCC Workers Too

While the new edition of BYU-Hawaii's *NA HOA PONO* may seem to be only of interest to BYU-Hawaii students, Polynesian Cultural Center workers and staff may also want to obtain a copy of this handsomely bound edition for their own libraries, while supplies last.

At last count, nearly two-thirds of the 900 hardbound copies have been sold, and they're going fast. The spectacular cover of Waimea Falls, graced with the beautiful Katherine Lei Johnson, a BYU-H coed and 1984's Miss Hawaii National Teenager, is worth the \$10.00 price by itself!

And for those who feel especially close to the University as alumni and friends, *NA HOA PONO* becomes a unique history of the campus community and its events, as well as the special people who have made those events happen, many of whom have worked at PCC.

Copies of this year's yearbook are available in the Publications Office at BYU-H, located in the Aloha Center, near the Post Office. Or you can call Ron Safsten, 293-3696 to reserve your copy. Enjoy the memories of our sister institution over and over again, before it's too late.



### Memorial Day

*Is it enough to think today  
Of all our brave, then put away  
The thought until a year has sped?  
Is this full honor for our dead?*

*Is it enough to sing a song  
And deck a grave; and all year long  
Forget the brave who died that we  
Might keep our great land proud and free?*

*Full service needs a greater toll—  
That we who live give heart and soul  
To keep the land they died to save,  
And be ourselves, in turn, the brave!*  
Annette Wynne

Although many Americans call their communities the birthplace of Memorial Day in the United States, in 1966 Waterloo, N.Y., was chosen for that honor by proclamation of President Johnson in honor of the patriotic tradition set in motion 100 years ago in the village of Waterloo. The people of Waterloo based their claim on the actions of Henry C. Welles, a druggist, and General John B. Murray, the Clerk of Seneca County, in 1865. That year they encouraged their fellow townsfolk to remember the day by decorating their graves and shutting down shops and other businesses a full day as a sign of respect for their nation's war dead. So, on May 5th, in 1866 and 1867, flags in Waterloo were flown at half-mast and there were other signs of public mourning,

including pilgrimages to the cemeteries where flowers were distributed and memorial services were conducted. However, even though May 5th was Waterloo's first choice for the annual observance, in 1868 when the Federal Government approved May 30th as the date for the annual observance, Waterloo's citizens accepted the decision gracefully.

In 1868, May 30 was designated as the official date for strewing flowers and other decorations on the graves of those who died in defense of their country. Memorial Day is now celebrated on the last Monday of May in most states.

In Hawaii, the memory of past wars are a constant reminder of the loved ones lost in sacrifice for our freedom. The graves at Punchbowl, the watery memorials of Pearl Harbor, the rusty and abandoned guns on the green hillsides all remind us of loved ones lost or others presently serving to protect our way of life.

This Memorial Day as we honor our patriotic dead, do more than have a picnic at the beach. This year pay tribute to those who make our life and liberty possible by taking note of passing planes, dipping their wings in salute, color guards and drill team parades and the tears of families who toss blossoms in the water where sunken ships lie rusting.  
...And be ourselves, in turn, the brave!