



**Uniforms and costumes well taken care of...**  
*See story Page 4*

Polynesian Cultural Center Employee Newsletter • Laie, Hawaii • Published Weekly • June 1, 1984



## Business after hours with a starlite canoe ride

Four hundred Chamber of Commerce members will conduct "Business After Hours" as guests of the Center, Wednesday, June 6.

The Polynesian Cultural Center has invited Chamber members and special guests to explore Polynesia beginning with a buffet dinner and continuing through the evening show, followed by a starlite canoe voyage.

The "Business After Hours" program is conducted by the Chamber of Commerce in an effort to familiarize members with various facilities available on the island.

## Thanks from

### Marvin and Norma

PCC Chairman of the Board, Elder Marvin J. Ashton was recently hospitalized in Salt Lake City, after which the Center received this letter from Sister Norma Ashton:

*Dear Ralph, Joan and PCC friends,*

*Your lovely bouquet arrived so quickly before many in Salt Lake City even knew Marv was in the hospital. Many thanks for your love and concern.*

*He was allowed to return home on Sunday after many tests.*

*We were sorry to miss the China trip, but so grateful this problem didn't surface in China.*

*All your prayers and love are certainly appreciated.*

*Norma A. (for Marv and myself)*

## BYU Calendar

### Friday, June 1

Provo Ballroom Dance Company  
Cannon Activities Center, 8 P.M.  
Tickets \$3/\$2/\$1

### Saturday, June 2

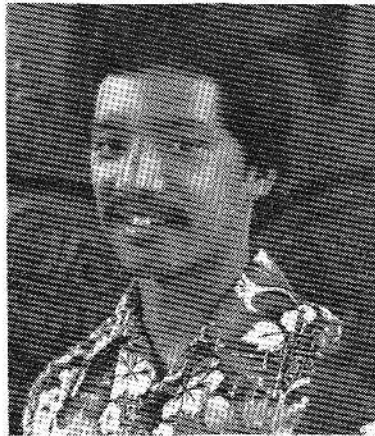
Hot Summer Night's Splash Party,  
Food Fest, Outdoor Movie-"BVeach  
Blanket Bingo", Old Gym, 9:30 P.M.

## Two carvers show art

David Eskaran and Kyle Alo, both expert craftsmen and artists from the PCC woodcarving department, are currently exhibiting their works in local shows.

BYU-Hawaii Senior Art Major David Eskaran is presenting his Senior Art Exhibition in the Learning Resource Center exhibition area. The show began Tuesday, May 29 and will continue through Saturday, June 2. An expert woodcarver, Eskaran carved the beautifully detailed lintel now mounted over the entry to the Maori village. Eskaran will graduate from BYU-Hawaii on June 23 and will continue to work as a carver for the Center.

Center employee Kyle Alo, along with local artists Imaikalani Kalahale, Ipo Nihipali, Pat Ching, Bob Freitas, Alapa'i Hanapi and Hiko'ula Hanapi, were invited to exhibit their works in the Leialoha Exhibition '84. The show consists primarily of the works of artists of Hawaiian ancestry and includes various forms of contemporary and traditional Hawaiian art. Located at Ho'omaluhia park area, the show which began May 27 will continue through June 2.



David Eskaran



Kyle Alo

## Dance their way into your heart...



Currently the United States Formation Champions, the Brigham Young University Ballroom Dance Company from Provo, Utah will perform on Friday June 1, at 8:00 p.m. in the 5,000 seat Cannon Activities Center on campus.

There will also be an exclusive Waikiki performance on June 2 at the Sheraton Ballroom as part of a \$25.00 plate dinner dance. For details, call Albert Franz, 943-0770.

A dazzling performance of the best in ballroom dancing will be presented, creatively choreographed and staged, and including such energetic numbers as the 1920's Charleston, a high-kicking European polka, and exciting variations of the Latin American samba, cha-cha and mambo.

Add to this the humor of "The Blue Danube", a spoof on the Viennese Waltz, and "Short People", a comical dance done in cartoon-like costumes for the kids and you have something for just about every taste, with original choreography to favorite tunes like "Boogie Woogie Bugle Boy" and "Woman of the Year", as well as a country western hoedown number. In all, 27 varied exhibitions will be presented.

Ticket prices at the Cannon Center are \$1.00 - bleachers seats, \$2.00 - folding seats and \$3.00 - reserved seats. They will be on sale starting May 14. For more information, call 293-3660, or 293-3770.



## *Shop Polynesia now Host International*

If you have always wanted a 12 foot outrigger canoe or a 6½ foot tiki for that certain spot in you living room, then you may be able to get it at Shop Polynesia, according to new Host International General Manager Jerry Thompson.

The canoe and the tiki are two of the many exciting changes planned for the shops interior by Thompson and other Host International staff members.

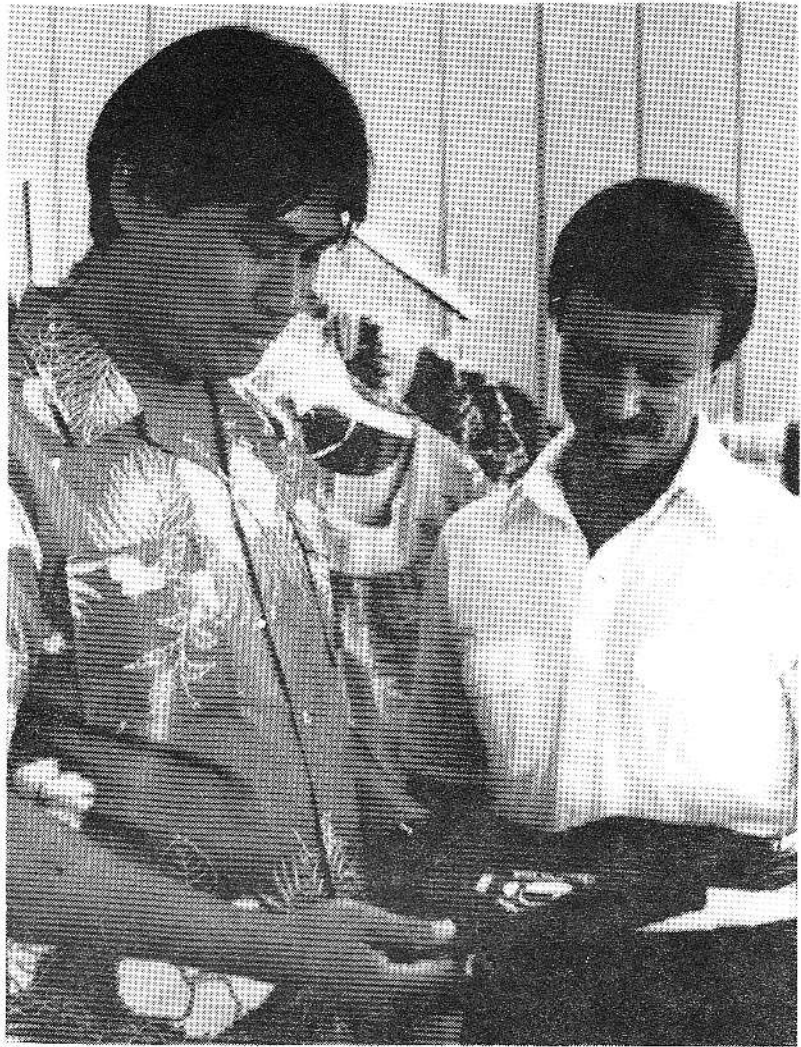
Thompson says plans are underway to organized the shop into sections or departments that will make it easier for customers to find special items they are looking for. Plans include expansion of the apparel area and construction of fitting rooms. Also drapes, glass shelving and colorful display areas and signs.

According to Thompson, in the past the shop has carried more than 4,000 products. They will continue to carry some of the same merchandise in addition to many new products including fine quality clothing lines from local and mainland companies. A wider range of local merchandise including PCC logo products will be available. Local artisans and vendors interested in selling their products in the shop may bring samples for the buyer each Wednesday.

Jerry Thompson has been working as General Manager of the shop since May 9. Prior to coming to Hawaii, Thompson worked with Host International for 8 years including the last 3½ years as manager of 12 stores in Las Vegas, Nevada. Says Thompson of the change over, "The nice thing about the change is that we are still a part of the Center and I want to have a good working relationship with the other departments." Thompson says Host International has been in the tourist/retailing business for a number of years and hopes to bring their expertise in the merchandise area to the retail operations here.

Shop Polynesia has 34 staff members including Thompson, Operations Manager Afani Hokum, Office Manager Kenneth Cheung, Accounting Clerk Matt O'Donnell, Buyer Brenda Aplaca, Secretary Marty Loveall and other warehouse, stock and sales personnel.

Shop Polynesia, Hale Kuai and the Theater shops will be open from 11:00 a.m. to 7:30 p.m. and offers a 25% discount to BYU-PCC employees as well as full-time and Temple missionaries.



*Shop Polynesia Operations Manager Afani Hokum discusses a clothing product line with new General Manager Jerry Thompson.*



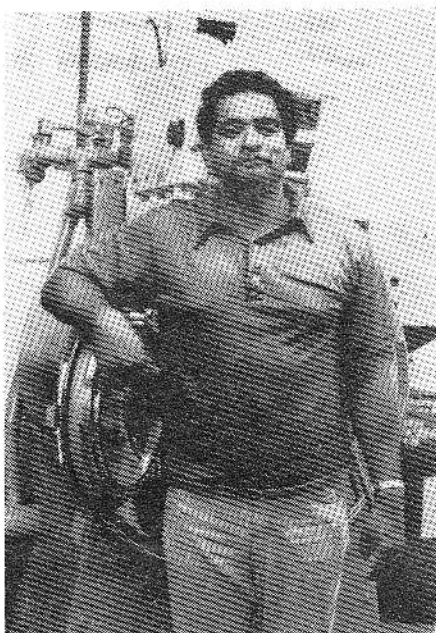
## *Travel Service closes*

PCC Properties, Inc. manager, Finau Pilimai, has announced the closing of the PCC Travel Service as of May 31. The Travel Service has served the Polynesian Cultural Center and the community travel needs for 3½ years. Ticket reservations made prior to the closing are still valid and may be purchased directly from the airlines.

The Hertz Rent-A-Car service will also be discontinued. Cars may be rented at Turtle Bay, Hilton.

Recent construction of the new Employee Facility has provided Center workers with one of the largest and best equipt facilities on the island, according to Support Services Manager, Al Peters. There are 500 dressing room lockers availale for employee use when they are changing for work each day. Also included in the building are an employee lounge that will be furnished at a later date; a training room and the laundry facilities. There will soon be a bulletin board for information and announcements.

According to Laundry Supervisor, Paul Nihipali, more than 2,000 pieces of clothing



*Paul Nihipali, Laundry Supervisor.*



are stored and cleaned by the eight workers who staff the facility. Working with Nihipali are Assistant Supervisor Junior Asuega, Seamstress Mildred Cashman and part-time workers Jillann Bicoy, Linda Drewry, Susan Kaio, Emily Kapu, and Shelley Rivers.

Between 1300 and 1500 of the clothing items are actively used and laundered with an additional 700 uniform items in storage.

*“We have some of the best employee facilities in the area...”*

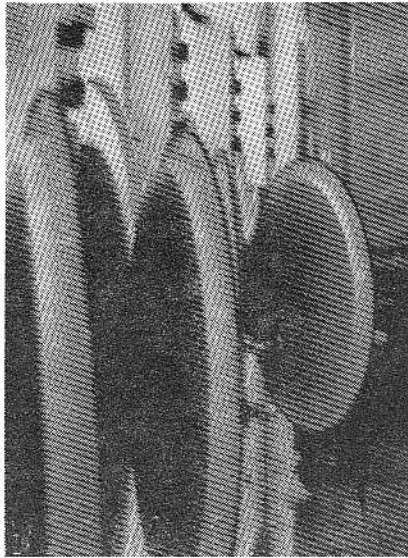
Uniforms are hung on electronic rotating racks with each item numbered and sized for easy access.

Employees must leave their I.D. to check out uniforms. When they return their uniforms at the end of their work period their I.D. is returned and their uniform is

laundered for the next day.

The laundry uses three 75 pound capacity washers and four 100 pound capacity dryers, steam tunnel and pressing machines. According to Nihipali, the Center laundry is the largest single washing facility operating on Oahu.





The largest single washing facility on the island, the PCC laundry has four 100 pound capacity dryers and three 75 pound capacity washers.



Parttime worker Jill Bicoy checks out uniforms to Center employees with the aid of the electronic revolving racks.

## Elise and the ten 'mothers'



Wardrobe supervisor Elise Teriipaia 'mom' and her ten mothers maintain 1,000 costumes for Center performers.

More than 1,000 costumes are repaired, altered and constructed by Wardrobe supervisor Elise Teriipaia and the ten "mothers," Vai Ross, Va Santiago, Ane Kuma, Kalo Latu, Poma Mariteragi, Teisa Violaketi, Sereima Damuni, Frapaipai Tuimaunei, Rorii McCulloch and Uikilotu Kauvaka.

Wardrobe Department workers begin at 7 a.m. with the laundering of costumes and continue working on rotating shifts until night show performers check in their costumes at 9:15.

Elise Teriipaia has been working with the Center since 1969 when she was hired as the first seamstress. She has worked as Supervisor of the Wardrobe Department for 15 years.

According to Teriipaia, costume are designed through cooperation of Center Administrators, instructors and the seamstresses. Night show costumes can be used for approximately 4 years.

Says Teriipaia of her experiences, "I enjoy working with the kids, the performers. It is nice to see the different faces as they come and go. We may chase them with a stick or yell and scream when they rip their costumes but we still love them. We are their mothers. They call us all 'mom'.

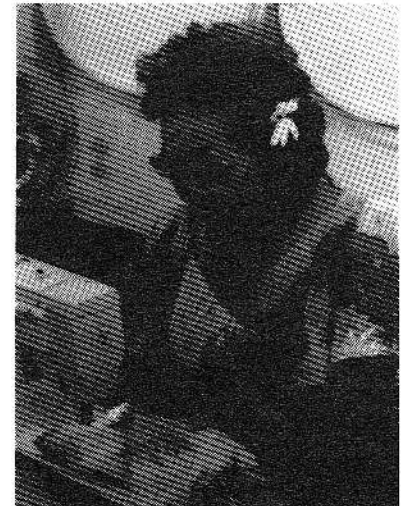
## Cashman Awarded \$25 Cash

"I always strive to do more so that I can save money for the Center," says Laundry seamstress Mildred Cashman.

Mildred, who has worked in the Center 8 years, was recognized this week for her contributions, by receiving \$25.00 from Center President Ralph Rodgers.

Included in her duties are the repairing, altering and construction of uniforms for the following departments: Villages, Food Services, Guest Services, Reservations, Theater ushers and First Aid.

Mildred began her sewing career in 1958 when she gave up her job as a medical secretary to learn to sew in the Baltimore, Maryland branch of the London Town Clothing Manufacturers. Says Mildred, "In those days you could make more money sewing in a factory than you could as a medical secretary." She was soon promoted to supervisor and trained



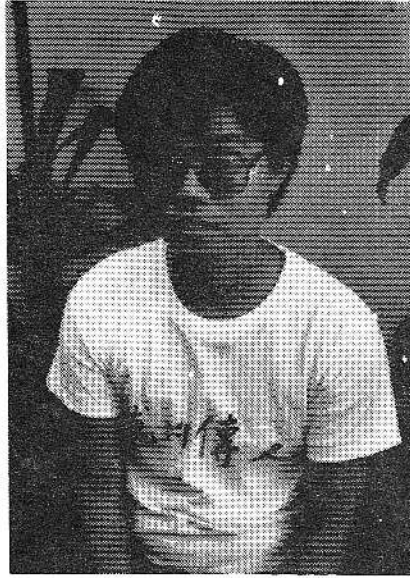
as a machine tester. She says of her experiences there, "I learned to make money and not to lose money or time."

## *PCC welcomes new employees*

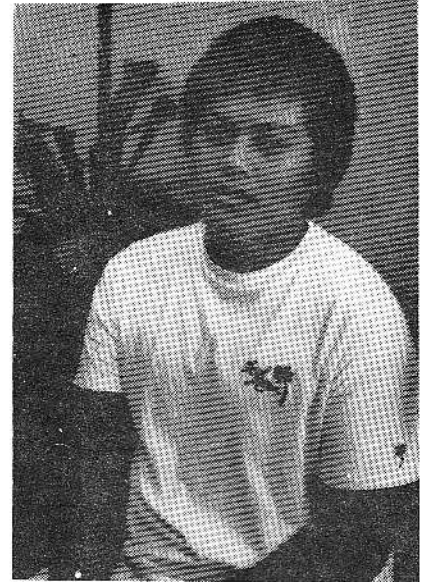
PCC welcomes new employees William Anderson, Tammy Au, Warren Wong, Ka Wing Mok, and Tomasi Maugaotega.



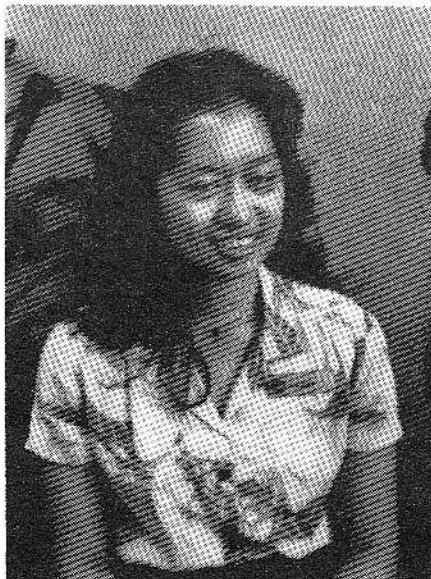
**Tomasi Maugaotega-Nursery**



**Ka Wing Mok- Gateway**



**Warren Wong -Gateway**



**Tammy Au-Special Projects**



**William Anderson-Gateway**

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## Full-time job listings

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Submit resume at PCC Personnel Office. No phone calls, please.

**Structural Laborer** - Maintenance Department. Hours: Monday-Friday, 7:00 a.m. - 4:00 p.m. Qualifications to be discussed with Supervisor.

**Musician/Guide** - Guest Services (Maori Village). Hours: Monday - Saturday with days off scheduled by supervisor. Must know the Maori culture; play musical instruments (guitar, ukulele); have a pleasant personality; be able to work with large groups.

**Secretary/Clerk** - Personnel Department. Hours: Monday - Friday, 8:30 a.m. - 5:00 p.m. Experience preferred. Must type at least 50 words per minute, knowledge of 10 key calculator, experience in general clerical duties, prior Personnel experience, pleasant personality, fluent in the English language.

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### ZENGER-MILLER

Two hour leadership training workshops for supervisors are held each Wednesday at 8:15 or 10:30 a.m.

The first seminar held May 30, included discussions on how to conduct a hiring interview and making the right hiring decision. Training in developing the following techniques were given: defining the job, defining required qualifications, reviewing resumes, conducting an interview.

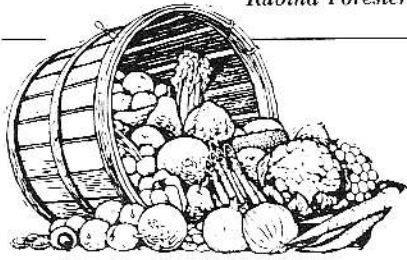
Setting job standards, will be the topic of discussion this week and will involve demonstrations of how to properly start an employee out in a new job, showing steps for setting and communicating clear standards of performance prior to job start-up.

All supervisors and managers are invited to attend. All workshops will be held in the board room. Please contact Personnel to confirm attendance at workshops.



## The Food Basket

Rubina Forester



### A FEAST

This is found in the book **The Colony of Fiji**. The missionary, Williams, describes a wedding banquet at Bau:

"As in other native feasts, so here it is easier to specify the good cheer by *yards* and *hundred-weights* than by dishes. When Tanoa gave his daughter to Gavid, the Lasakau chief, there was provided for the entertainment of the friends assembled a *wall of fish 5 feet high and twenty yards in length*, besides turtle and pigs and vegetables in profusion. One dish at this feast was 10 feet long, four feet wide and 3 deep, spread over with green leaves on which were placed roast pigs and turtles.

Asked what they would consider a Polynesian feast with today's prices the following said:

**Ernie Reid (Concessions):** Spam and rice.

**Poua Beaver (Auto Shop):** Juicy steak medium rare, baked potato with sour cream & chives.

**Ben Nihipali, Jr. (Cash Room):** Pork & beans, rice, sausage, with ketchup.

**Wilda Paalua (Business Office):** A luau with kalua pig, lomi salmon, squid luau, chicken luau, taro, sweet potato, haupia, fresh pineapple, raw fish, opihia and fruit punch.

#### Festive Punch for a Feast

1 46oz can pineapple juice  
1 28oz bottle ginger ale  
1 quart pineapple sherbet  
Sprigs of mint

or

1 46oz can guava juice  
1 28oz bottle sparkling water (Sprite, 7-up)  
1 quart lime sherbet  
Sprigs of mint

## Cultural Corner

Institute for Polynesian Studies

When a person sneezes in the American culture it is customary to say "God bless you" to him. The ancient Maoris also had a charm-saying which was repeated and it is:

"Sneeze, living Soul!

In the light of day,

Those inland are blessed with plenty,

Those on the sea are blest with plenty,

There is plenty for the mighty lord.

Sneeze thou!

Baptized into life!"

Sneezing was very ominous to the early Fijians. Perhaps it was because they thought that their soul was escaping through the nostrils with the violent expulsion of breath. The reason children were not taken to a graveside was because sneezing at a graveside was an unpardonable offence and the Fijians believed death would follow. When a chief sneezed an inferior would always say "Mbula" (life, or live), to which the chief would reply "moli" (thanks).

In tonga if a girl with an absent lover sneezes frequently it is a sign she is loved and she will repeat to herself "He loves me." In addition, if anyone sneezes it is regarded as a sign that someone is talking about the sneezer or that someone is in love with the sneezer, and a common comment of bystanders is "Kuo ofa mai" (there is love for this one). According to Gifford's: Tongan Society, sneezing at times may indicate a coming misfortune. If a woman making tapa sneezes and someone is very sick in her family at the time, it was a sign that the sick person will soon die. Sneezing when asleep was an omen of death. If the sneezer lay on his right side, the death would be on the father's side of the family, if on his left side, on the mother's side of the family, if on his back it was a sign of the sneezer's own death.

In the book **Life in Feejee** this is recorded:

"While we were breakfasting this morning, Mr. W. sneezed when pouring out a cup of coffee for the Turafalavu. He refused the coffee, saying if he should drink it, he would be clubbed. They (Fijians) never drink Yanggona (kava) if a person sneezes when preparing it."

In today's Polynesia one need only do as the Samoan's say and that is "Manuia" which follows right along with the English "Bless you".

## Come join the band...

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.

### Classified Ads

Classified ads and personals may be submitted by calling Loni Manning, Update, ext. 3011. Ads for Friday's paper must be submitted by Tuesday at 5 P.M. PCC, BYU and Temple employees only.

**For Sale --** 1976 Ford Capri, \$1,500.00. Phone 293-1841 evenings and weekdays or 293-3148 working hours.

**Wanted --** Bunk beds or double bed. Call Pam ext. 3137.

**Wanted --** Bunk bed set or two twin beds. Call Loni ext. 3011.

## Update

The Update newsletter is produced by the Personnel Department as a service to Center employees. All information for Friday's newsletter must be submitted by Tuesday at 5 P.M. To submit information please contact the Update Editor, Loni Manning at ext. 3011.

## Blood Drive

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.

Due to the construction previously completed in the Administration offices all phones were temporarily disconnected. Therefore the following people can be reached at the following new numbers.

Ralph G. Rodgers, Jr.	3005	Joe Po'uha	3014
Josephine Moeai	3005	Pam Su'a	3137
Darlene Asuega	3005	Mele Tu'ua	3043
Steve Ashton	3005		
David Hannemann	3044		
Cy Bridges	3005		
Tami Harvey	3001		
Tammy Au	3043		
Danielle Boon	3148		
Preston Cameron	3068		
Mike Foley	3040		
Margo Inkley	3017		
Judy Kapu	3069		
Magi Keil	3006		
Verdetta Kekuaokalani	3044		
Loni Manning	3011		
John Muaina	3148		
Vernice Pere	3012		

“Nothing can bring you peace but yourself.”

“Give me somewhere to stand and I will move the earth.”

Ralph Waldo Emerson  
(1803-1882)  
Essays

Archimedes  
(287-212 B.C.)  
Attributed

“Dost thou love Life? Then do not squander Time; for that's the stuff Life is made of.”

“Success isn't final. Failure isn't fatal.”

Benjamin Franklin  
(1706-1790)  
Poor Richard's Almanack

Anonymous

## Employee Lunch Menu

JUNE 1984		JUNE 1984		JUNE 1984	
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				Hawaiian Plate Curry Chicken Steamed Rice Tossed Salad w/dressing Shortbread Cookies Drink	1 Chili Franks Steamed Rice Peas & Carrots Coconut Cake/Drink
Pork w/Cabbage Steamed Rice Tossed Salad w/dressing Jello w/Mandarin Orange Taro Cake/Drink	4 Pot Roast Beef Natural Gravy Mashed Potatoes Steamed Rice Seasoned Peas Spice Cake/Drink	5 Deep Fried Chicken Giblet Gravy California Mix Veg. Steamed Rice Pineapple Chunks Jelly Rolls/Drink	6 Pork Chop Suey Steamed Rice Tossed Salad w/dressing Chocolate Cake Drink	7 Salisbury Steaks w/Gravy Steamed Rice California Mix Veg. Coconut Cake/Drink	8 BBQ Pork Cubes Natural BBQ Sauce Steamed Rice Seasoned Corn Spice Cake/Drink
Italian Spaghetti w/Meat Sauce Garlic Bread/Grated Cheese Coconut Cake/Drink California Mix Veg. Pineapple Chunks	11 Beef Curry Steamed Rice Toss Salad w/dressing Jello w/Mandarin Orange Taro Cake/Drink	12 Beef & Noodle Casserole Steamed Rice Peas & Carrots Shortbread Cookies Drink	13 Teriyaki Chicken Natural Sauce Steamed Rice Toss Salad w/dressing Jelly Rolls /Drink	14 Hawaiian Plate Deep Fried Mahi w/Tartar sauce Steamed Rice Cream-Style Corn Spice Cake/Drink	15 Roast Pork w/Gravy Applesauce Toss Salad w/dressing Steamed White Rice Taro Cake/Drink
Meat Loaf w/tomato gravy Steamed Rice Tossed Salad w/dressing Pineapple Chunks Coconut Cake/Drink	18 Roast Chicken w/Giblet Gravy Mashed Potatoes Steamed Rice California Mix Veg. Chocolate Cake/Drink	19 Braised Beef Peas & Carrots Steamed Rice Jello w/Mandarin Orange Taro Cake/Drink	20 Glazed Luncheon Meat w/Natural Sauce Steamed Rice Cream-Style Corn Pineapple Chunks Spice Cake/Drink	21 Baked Macaroni w/Ground Beef Pineapple Chunks Toss Salad w/dressing Steamed Rice Coconut Cake/Drink	22 Baked Chicken Steamed Rice Seasoned Peas & Carrots Shortbread Cookies Drink
Roast Turkey Roll w/Natural Gravy Mashed Potatoes Steamed Rice Hot Vegetables Taro Cake/Drink	25 Braised Liver w/Onions BBQ Chicken Hot Rice Seasoned Corn Spice Cake/Drink	26 Roast Beef Natural Brown Gravy Steamed Rice Hot Vegetables Chilled Applesauce Coconut Cake/Drink	27 Chicken Fricassee Natural Gravy Steamed Rice Peas & Carrots Jello w/Mandarin Orange Jelly Rolls/Drink	28 Hawaiian Plate Chili Dogs Steamed Rice California Mix Veg. Taro Cake/Drink	29 Grilled Hamburger w/Gravy Pineapple Chunks Steamed Rice Tossed Salad w/dressing Spice Cake/Drink