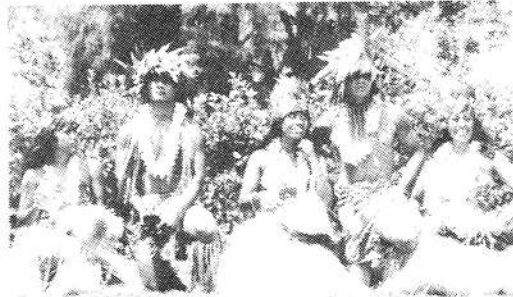




July 29, 1983

update 83

Polynesian Cultural Center



BASTILLE DAY

On July the 14th in 1789, the Bastille, a castle fortress used as a prison in Paris, France was stormed by the populace in an uprising which caused lasting changes in the politics and lifestyle of the French people. That day was henceforth known as Bastille Day and is commemorated every year in France and her colonies as a day to celebrate liberty.

Bastille Day is a special day here at the Center. Every year the Tahitian Village hosts a program featuring their workers who present dances, chants and songs in the Tahitian fashion, and get a chance to demonstrate more of the Tahitian way to the Center's guests and employees.

This year, the villagers put together two original routines: the Coconut Otea, a dance depicting the preparation of coconut for cooking and the dance of the bird Otaha.

Mahana Pulotu and Wayne Takamoto's young young groups were added attractions. Vendy hosted a marvelous program which prompts a grand 'maruru' for the folks of the Tahiti Village.



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Pat Peters

Brother Pat Peters has been manager of PCC Maintenance for the past three years. Prior to his joining the Center, Brother Peters was a mission president in Samoa and headed government constructions in American Samoa. Along with Sister Peters, he is 'Fa'a-tam a' for the Samoan Return Missionaries Society here in Laie, and is a sealer at the Hawaii Temple.

At his farewell party, Brother Peters expressed his love for the work being done here at the Center. He and Sister Peters leave for a short vacation in the mainland today and plan to return to the Pacific--to the Micronesian group--for work in the church in the islands there.

To Brother and Sister Peters, Update joins the Center employees in saying 'Ia tu Ieova i lo ta va.'



Cleo Smith

Brother Cleo Smith has been the New Zealand village chief for the past 4 years. Since his arrival at PCC his village has prospered with the wealth of knowledge on the culture and Maori protocol that he and Sister Hannah have been blessed with.

At the farwell party for Brother and Sister Smith, President Ralph Rodgers addressed Cleo saying, "...you have brought stature to the New Zealand village. The Board of Directors salutes you." Cy Bridges extended the Center's appreciation to the Smiths for the opportunity to work with them.

In reply Brother Cleo said he is sorry to leave friends and workers he has grown to love and respect.

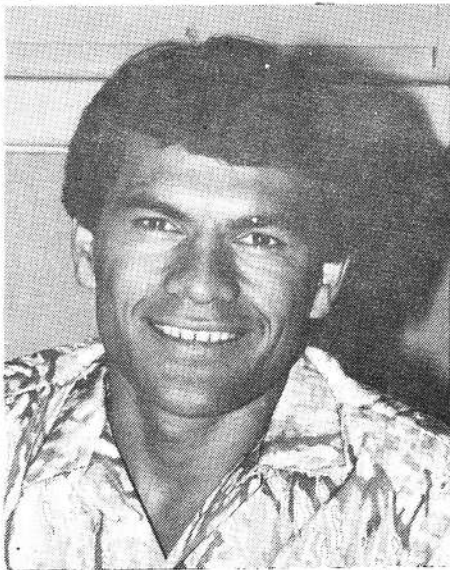
"I feel warm and confident," he continued, "about our decision to move home to New Zealand."

We extend to Brother and Sister Smith our best wishes and a safe journey on their return home.

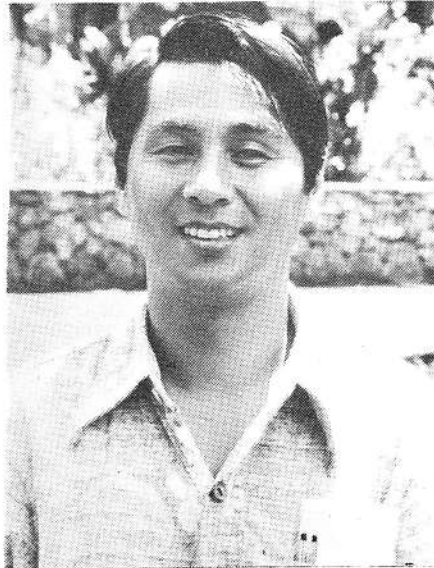


NEWS

New Appointments



Art Hanneman was recently announced as the Center's Executive Secretary to the Executive Committee. Leaving his former post as the manager of Guest Services, Art's special assignment has him responding directly to the executive committee comprising of our general manager Ralph Rodgers, Cy Bridges and Steve Ashton.



Osamu Ozaki succeeds Art Hanneman as the new Guest Services manager. Osamu is from Japan and has worked as a guide in the Center for about six years, under five different departmental managers. He was Art's assistant manager prior to the change. Married with five children Osamu lives in Hauula and is a graduate of BYU. He is the first native Japanese to hold such a position in the Center.



The assistant manager to Guest Services is Raymond Mokiao. Raymond has been with the Center now for about nine years working with Cultural Education. He assists Osamu to oversee the combined Cultural Education and Cultural Orientation department.

...for time and all eternity...



Logoitino V. Apelu and his beautiful bride Ivy Mulipola, were married on Saturday the 23rd of July at the Hawaiian Temple. Logo is the 2nd assistant manager for Village Operations; Ivy works in the Samoan Village.



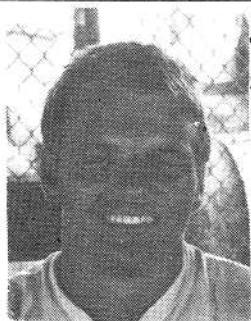
Susan Cravens and Steven Gary Kunz were married at the Hawaii Temple on Tuesday the 19th of July. Susan is the daughter of the former PCC general manager William Cravens and works for Shop Polynesia here at the Center.



Peter Johnson and Pat Toon were married at the Hawaii Temple on Friday the 22nd of July. Peter and Pat both work for Guest Services and had their wedding receptions held in Maui --Peter's home, and in New York, Pat's home town.

Update joins the Center employees in expressing the heartiest congratulations and the best wishes for the brand new couples.

QUESTION: What do you enjoy most about the new show?



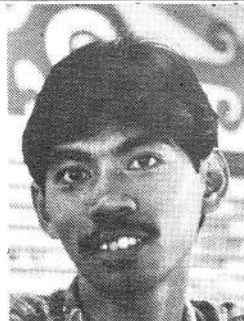
John La Penes
(maintenance)

The difference. There is a lot of effort put onto the new show and I especially like the 'Violins of Polynesia'



Rangi Te Hira
(maori village)

Watching the dancers. They look so enthusiastic that they must be having a lot of fun.



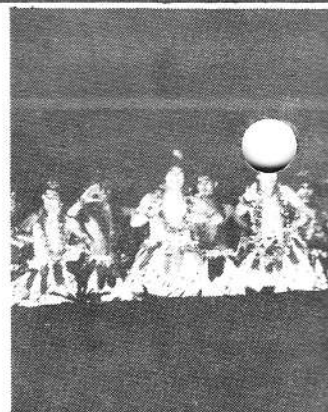
Al Querido
(the lanai)

The new set-ups and especially the girls who look really good in their new costumes.



Kehaulani Harris
(deelines)

"Watch out Broadway here they come!"



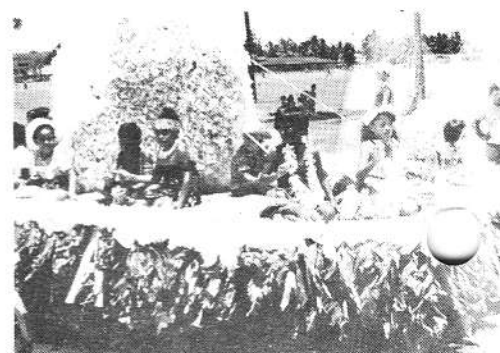
LAIE DAY

Laie Day, held July 23 on the lawns of BYU, was a grand accomplishment for the community of Laie. Especially for those involved who were from the Center.

The Guest Services department sponsored the float that represented PCC in the parade. They decked out one of the trams with beautiful leaves and flowers and aided in the float containing the Kapunas' of Laie. Succeeding the PCC float was General Manager Ralph Rodgers and his family followed by PCC's Living Treasures.

Over 30 units participated in the parade celebrating Laie Day. In addition to the Center's floats, there were units representing BYU, Stake Presidencies, families, ethnic groups, Laie businesses, and Zions Securities ('help keep Laie clean'). Many freebies were given out, such as t-shirts, candies, buttons, and balloons. The Center gave out its share of candy and also mugs that were hand-distributed by Guest Services employees who were running a marathon of their own.

Laie Day was a very prosperous and exciting day for everyone. And I'm sure everyone is looking forward to enjoying it again next year.



PREMIERE NIGHT: 'This is Polynesia'

To launch 'This is Polynesia,' the Center's Administration, on behalf of the PCC Board of Directors, extended invitations to persons from all around the Hawaiian Islands to attend a reception at the BYU Ballroom, and the premiere performance of the new nightshow. The one thousand invited guests included the crux of the Hawaiian media and a host of public figures including many of the celebrities and entertainers who live or work here in the islands.

The reception had a Victorian theme which was enhanced by the Gateway hosts and hostesses in costumes depicting the fashions of that era, and the music of Greg Tata and Nina Hansen--a duet of harpsichord and cello--formed the perfect backdrop.

Emily Kaopua and Food Service decked out a hall of delights which would have turned green the finest of Beverly Hill's caterers; to describe the entrees would only subtract from

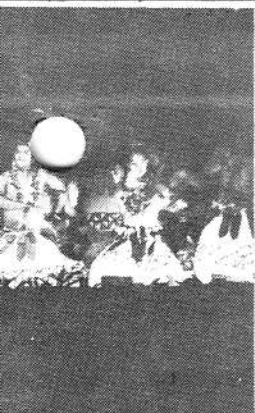
their flavor. If there is a truth in the saying that a way to the heart is through the tastebuds, then the Center made a killing that night.

Essentially the reception and the performance brought together a great selection of the local 'tourism people' in the likes of travel company representatives, hotel business personnel, entertainers and the newspeople--folks whose work puts them in contact with many other people--with our aspirations to promote the new show. The Center was well represented with the presence of the Board members, the Administration and the Village Chiefs.

The premiere itself was the icing on the cake as the performers pulled out all the stops for a standing ovation.

In complimenting all who were involved, the reception was elegant, the show superb and the night was fabulous.

I'll leave the reviews to the travel magazines.

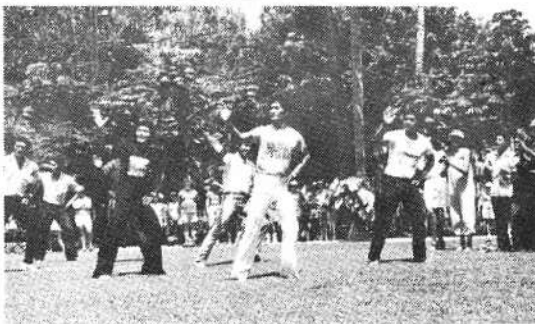


NEWS

Cook Islanders at PCC

On Thursday the 21st of July, a 30 member performing group from Rarotonga visited the Center on their way home to the Cook Islands. The group-Te Ivi Maori-was returning from a two week stay in Canada where it represented the Pacific Islands at the International Kaleidoscope '83 activities held there to coincide with the World University Games '83.

Te Ivi Maori was no stranger to the Center as the group once passed through our gates back in 1980 and performed for our employees. They were greeted at the New Zealand village marae by the Maoris in a requisite ceremony as is the protocol with such encounters. In response to the welcome, the group gave an impromptu performance, a delightful sampling of their type of song and dance.



The group was hosted by Patoa and Juanita Benioni for the duration of their stay in Laie. They-Te Ivi



Maori-were most impressed with the Center; several group members even concluded that seeing the villages the shows of PCC was the highlight of their Hawaiian stay. But the group leader George Narima had the last word when he said, "It would be a greater thrill for Te Ivi Maori if on our next trip we should be greeted at the PCC Cook Island village." Hhmmm.

Te Ivi Maori gave a special performance at the BYU-H Ballroom later in the afternoon, and left for Rarotonga this past Monday.

PCC SOFTBALL

After the first two rounds of competition, the PCC Softball season promises some exciting action. The players should note that tallies are being kept to determine at the end of the season the competition's MVPs--male and female.

The standout players thus far are Brad Garside (Shop Polynesia), Pavitt Ricks (Food Service) and 'Kaipo girl' (Theater).

RESULTS

Guest Services over BYU Administration (forfeit)
Security 10 over PCC Administration 9
Village Operations 10 over Theater 9

Finance over PCC Administration (forfeit)
Theater 17 clobbered Security 4
Food Service 7 over Shop Polynesia 6

Administration 12 over Theater 8
Guest Services 16 over Village Operations 15

Kahuku Hospital & KCCN Radio

present

Ong Hanau Kahuku

'Birth Place Kahuku'

2nd Annual Benefit Concert

for

*Kahuku Hospital's
Family Centered
Maternity Unit*



* PETER MOON & THE
PETER MOON BAND
* FRANK DELIMA &
NA KOLONE

Saturday, July 30

\$10. pre sale

6 p.m. to 10:30 p.m.

Kahuku Room

\$12.50 door

Hyatt Kuilima Resort

donation

FOR MORE INFORMATION & TICKETS CALL:
ANDREA REINAUD - 293-9221 OR
LAE KAWAUNU - 293-2880

What statement about the importance of musical appreciation is hidden in the diagram on the next page? To find out, circle the 27 musical terms in the Word List below. The UNUSED letters will spell out the hidden answer when read from left to right, beginning at the top of the diagram.

S C A L E Y N O H P M Y S D
 L L I R T O S O S C N O C T
 A M T R I U Y O U H O S H F
 V H A R M O N Y P O C T E F
 R T T A H A C E M R T A R A
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 N R N D M E A S U R E A O M
 I S O N N R T O O D M M U A
 S C R I P U I C A D I N P J
 H N O T E I O C S S Y O U O
 L A R U T A N R L M E T E R

Word List

Cadenza	Round
Chord	Scale
Coda	Scherzo
Harmony	Sharp
Interval	Sonata
Major	Soprano
Measure	Staff
Meter	Symphony
Minor	Syncopation
Natural	Tempo
Note	Trill
Octave	Trio
Rhapsody	Tune
Rhythm	

THE FOOD BASKET

by Rubina Forester

SWEET POTATOES

Sweet potatoes date from ancient times. Tahitians claim that they had 'umara from time immemorial and that from Tahiti the plants have been distributed to other Polynesian groups.

It is significant to note that the Polynesians exchanged varieties with each other as they journeyed in their canoes among the Pacific Islands.

In Hawaii, along with the pig, the taro, the feathers, the mats--the sweet potato was regarded as an important commodity with which to pay taxes.

During the greater part of the year on Southern Lau (Fiji) the evening meal consists of steamed manioc, breadfruit or sweet potato.

The Hawaiians used the leaves of the sweet potato as greens. The Tahitians boiled them mixed with coconut milk.

While taro leaves are preferred by Tongans for their lupulu, sweet potato leaves are substituted when none are available.

Fijians boil sweet potato leaves in the same way they cook pepe leaves.

In Maori legend it is chanted that the origin of the kumura/sweet potato is Hawaiki where it flourished among fern. Scholars disagree as to the location of this original homeland. But whether it be Hawaii, Tahiti or South America the Polynesians are thankful for this root staple found in plenty within the Polynesian triangle.

Tonga--kumala Samoa--umala Maori--kumara
 Fiji--kumala Hawaii--uala Tahiti--'umara

STUFFED SWEET POTATO

6 Potatoes
 Pinch of Cinamon
 2 tbsp Butter
 1 tsp Salt
 3/4 C Cream or 3/4 C Crushed Pineapple



Wash and bake potatoes. Cut lengthwise and scrape out pulp. Mash. Add butter and pineapple. Fill shell. Sprinkle with cinamon top with marshmellow or butter crumbs. Bake at 375 degrees until brown. If made ahead--refrigerate, cook for 30 mins at 350 degrees until heated through.

KUMURA PUDDING (ROROI)

Take enough fresh kumuras to fill a shallow piedish, wash them thoroughly then grate into the piedish and sprinkle with sugar. Cut some more kumara into thick slices and place over the top, bake for 1 hour at 350 degrees. Serve hot with cream or custard; or serve cold cut into thick slices spread with butter.

Friday 29
 'African Queen' 10:00pm
 Saturday 30
 'African Queen' 6:30pm & 9:30pm
 Wednesday 3
 'Secret of Nimh' 7:00pm
 Friday 5
 'Revenge of the Pink Panther' 10:00pm
 Saturday 6
 'Revenge of the Pink Panther' 6:30 & 9:30pm
 Wednesday 10
 'Dirty Dozen' 7:00pm
 Saturday 13
 'Fiddler on the Roof' 6:30 & 9:30pm

viewpoint

vernicepere

To serve: Middle English *serven*, from Old French *server*, from Latin *servire*, *servus*.

Serf, sergeant, serville, servitude, concierge, deserve, server, serve, service.

Have you ever waited in a store to be served by a salesperson who seemed more interested in talking to another staff member than in taking care of your needs? What have you felt like doing? If the purchase you wanted to make at the time was important, you probably waited until the employee decided you weren't going to evaporate and he might as well serve you.

Sometimes, however, you may have decided that you could make the same purchase at another store, and then you had the option of walking out. Only a very few of us pound the counter and ask "Can I get some service around here?" Most of us prefer a low key solution to the problem.

In a large store in Sydney once I remember waiting with my arms full of goods for service at a department cash register. I finally went looking for help, and found two women employees passing the time of day together in another department. I asked if one of them could help me with my purchases and was told "Oh, that's not our area, you'll have to find the woman who works in that area." Again I looked around and after some minutes noticed a woman heading for the area from which I had chosen my goods.

"Are you the person in charge of this area?" I asked. "Yes I am," she answered, "and you'll just have to wait until I'm ready!" Even today she remains in my memory to color my feelings about the whole of Australia!

The Center's general manager has expressed several times lately his concern that some employees who have clocked out linger to visit with their friends in other departments so that when guests come along they are often ignored while the employees visit with each other. Our guests can hardly stand there and shout "Can I get some service here!" In fact, most of the time they do not even know what it is that they want because we bill ourselves as a unique experience which can be had nowhere else in the world, so the most they can do is pay our price and then present themselves ready for the experience we promise.

It is hardly unique to offer them discourtesy by ignoring their presence, and it is dishonest to take their money with a smile at the front gate and respond with a ho hum attitude once they are inside the villages or other areas. To greet these guests with silence as they walk about the Center is something like missionaries knocking on a door and then having nothing to say when their contact appears.

If shyness is the reason we'd rather not initiate conversation with our guests perhaps we need help from our supervisor or a job in a less visible area. If we feel our knowledge of the Center is inadequate the Personnel trainers can help with information. But if we are just too tired to be bothered approaching guests with a friendly offer of assistance then we are obviously in the wrong place, because here in the Center the guest is our most important consideration, --and "service" still means "to serve."

HAPPY BIRTHDAY

MONDAY 8/1

Faleola Ofahengaue

TUESDAY 8/2

Eugenia Logan

Ogas Sydra Cuyan

Raymond T. Mariterangi

WEDNESDAY 8/3

Benny P. Kai Jr.

THURSDAY 8/4

Janelle Aline Cline

Amberline T. Hatchie

Damien Kekahuna

Moa Fapuna Mane

Ailaoa L. Soifua

FRIDAY 8/5

Thomas Canaday

Ellen Gay Delarosa

SATURDAY 8/6

Malelega Atuaia

Talaia Laumatia

Nanette H. Steward

SUNDAY 8/7

Noelani Lesley Tuitavuki

TUESDAY 8/9

Roland P. Arcansalin

Lisa S. Bradshaw

Sarah Ann I. Lindsey

Beaumont M. Muni

Kenneth Ray Taylor

WEDNESDAY 8/10

Leutogi Aiolutepoa

Lori Atoa

Nelson G. Nakamitsu

THURSDAY 8/11

Thomas A. Beatie

Orrin H. Hubbell

Reid Kamaouha

Aiaga Seuga

FRIDAY 8/12

Yim Hing Chang

Egon Lincoln Keil

Tangitangi N. Makasini

SATURDAY 8/13

Jesse Log Afalava

Rajat Narayan

Fiavivini Talataina

SUNDAY 8/14

Sui Ah You

Monica Kauvaka

Mary Kathleen Riley