



August 26, 1983

# update 83

Polynesian Cultural Center

## SAMOAN CULTURE DAY



The sun had set. Except for a handful of stragglers unhurriedly making their way to the night show theater, the Samoan village was quiet. The day was hot and loud and as the darkness fell around us, and the Samoan villagers gathered around once more in the *malae* for the closing prayer, there hung in the wordless silence an air of fulfillment.

The Samoan Culture Day was a special day. From the devotional and *taalolo* in the morning, to the Hauoli Sunset *fiafia* and the breakup meal in the evening and all the festivities in between, the day was a cultural experience unique, not only in spirit, but in it's unusual staging and effect.

At a little after twelve noon, the Hawaiian village court arrived by canoe to recognise the Samoan Day; it was the first part of a remarkable and new entertainment routine which later saw the arrival of the Tongans and the Maoris in similar fashion to present gifts, and perform their traditional dances for the Samoan villagers much to the guest's delight.

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## NEW APPOINTMENT

A recent administrative appointment is the selection of Mike Foley as Director of Communications for the Center's operations. As such, Mike heads our Public Relations affairs and administers and places the Center's advertisements and publicity procedures.

A return employee of the Center, Mike has been with us this time since 1981. He is member of the Public Relations Society of America (PRSA) and is an associate member of the Society of American Travel Writers (SATW). Active in media relations, he handles some 200 media visits to the Center per year, and is a past president of the North Shore Visitors Association.

Mike still works with Sharon Ishii of Waikiki Sales Office, and is perpetuating the current advertising campaign.

Mike served a mission in Samoa. He and his wife Sally-Ann, a former Center employee, have 5 children.



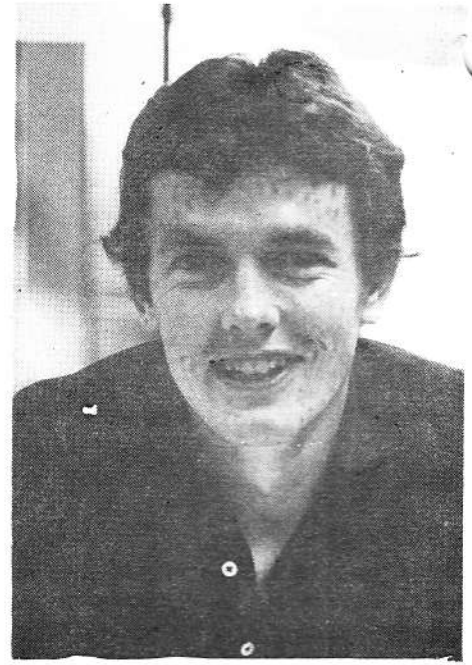
## FINANCIAL COMMITTEE



Les Steward



Judy Kapu



Preston Cameron



Elliot Ozu

The Administration announces the formation of a new Financial Committee to work in conjunction with the Executive Committee on financial matters. Five people have been named to this new committee; Judy Kapu, Dick Beatie, Preston Cameron, Elliot Ozu and Les Steward. Each brings to the committee his own unique skills. Judy is in charge of the Center budget, overseeing all phases of budget operations, including revisions, upkeep and establishment. She is also in charge of the handling of requisitions, check requests, and auditing procedures. Preston Cameron is now in charge of financial analysis. His job is to examine the budget, review bank funds, and make projections based on his findings regarding future Center needs and capabilities. Elliot Ozu will be acting in a multi-faceted capacity as consultant to Shop Polynesia and PCC Properties, both revenue producing departments. He is also working with Center attorneys on related financial matters. Les Steward, controller, will manage the Business Office operations as before, and is responsible for the General Ledger and accounts payable and receivable. Dick Beatie of BYU-HC is working with the Committee by sharing his data processing skills.

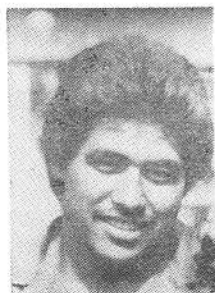
As a group the Financial Committee will be the spearhead behind the financial growth that the Center is sure to experience in the coming year.

## The Center Lecture Series

"A Laie History of the Polynesian Cultural Center," describing PCC's concept and evolution to the reality of today by Kalilimoku A. Hunt will be held this afternoon from 1:30 to 2:30pm in the Hale Aloha. All PCC employees are invited to attend.

## NEWS

## QUESTION: How was your summer?



Gabby Kahaulelio  
(maintenance)  
My summer was  
relaxing because the  
Wave is where it's  
happening!



Debbie Au  
(guest services)  
Terrific--full of fun!



"Moot"  
(fijian village)  
The Wave made my  
summer, it was really  
good.



Salofi Hannemann  
(canoes)  
It was a 'climactic  
crusade' as I moved to  
Hawaii.

## FIRE SAFETY



On Monday, the 22nd of August, the Safety Department hosted a fire safety demonstration for the workers of the Kau Kau and Lanai Snack Bars.

The demonstration, held outside the Kau Kau, was presented by Pane Meatoga with the assistance of Kosen Fonoimoana. Pane explained in detail the 3 main elements that, when united, would create a fire--oxygen, fuel and heat. He then proceeded to explain how to prevent a fire from happening, and what to do when an unwanted fire is created. Pane showed how to kill a fire burning on a PCC uniform. He burn't a dolls dress and then dropped and caused the doll to roll, extinguishing the fire. He told of the many uses of the fire extinguisher and skillfully demonstrated how to operate one with efficiency and care. Pane also warned the workers of any dangers that could create fires and stressed the importance of an escape plan.

Any department wishing to have a demonstration presented to them, may call the Safety Department for more information at ext. 3036 or 3019.



## SPORTS

After a tough weekend of competition, the final four teams for the PCC Softball season play-offs were selected. The top four: Food Service, Theater, Village Operations, and Shop Polynesia will battle it out this Saturday. The play-off lineup in the first round is: Food Service vs. Shop Poly, Theater vs. Village Op, both games being scheduled for the tournament championship immediately after.

Next up in the sports program is football, bowling and pool, so get your teams together.

Be at the BYU field on Saturday to catch some exciting PCC softball action, and be prepared for the upcoming events. Contact your sports director at 3068 for further information.



Raise your hand if your'e sure!



continued from page 1

A fashion show featuring the traditional and more modern dress of the Samoans was a treat; moreso, however Samoans was a treat; more so, however, was the food tasting display which held a crowd all morning, even untill Ivy, the hostess, had to scrape the pots at the day's end in order for that last lucky person to appreciate the sweet difference of Samoan poi or was that sinful **suafai**?

Vendy was hot, and the music, the lyrical, melodic Samoan music never stopped....Moni on uke, Lynn was on the 12 string, Uisa sang high and Sielu strummed along. The chief was on the bass and Logo lent a vocal or two....They cooked!!

The girls were pretty, too pretty--the male guests stayed. Jenny and Lori at the gate kept bringing them in, to Fata who fixed their smiles in the coconut demonstration, as Lokeni scrambled up and down that Polynesian tree all day long. And the wood was rubbed to flames in the shade of the rubber tree--the forever amazing fire making scene.

Perhaps Haunani might have summed it up when, with a tear in her eye, she checked her voice and whispered, "I don't know how your'e going to top this day." Neither do I.

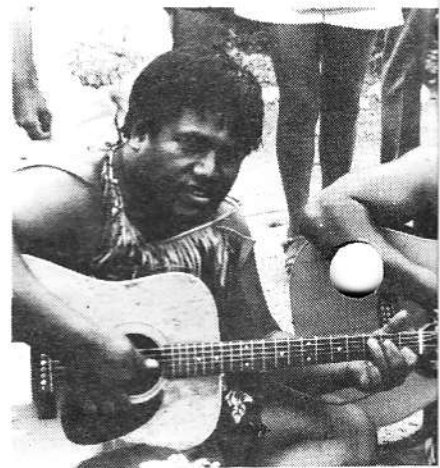
Faafetai lava to Village Operations for a tremendous day.

In Samoa, there is a saying appropriated for one who accomplished a great feat; it goes: "**O oe ua tasi, ua tasi lava oe.**" You are one, you are the only one!

To Chief Vaimalu Toilolo and the Samoan Village, "**O oe ua tasi, ua tasi lava oe**".



SAM





# MOAN CULTURE DAY



## The Cultural Corner



### The Institute For Polynesian Studies

From the earliest history of mankind world cultures have used curious kinds of money to buy and sell what they desired. Goods which were hard to get or highly desired were used as currency according to what the particular culture valued: salt and nails were used by certain African civilizations; other tribes used giraffe tails or cattle; coastal American Indians used shells.

In Polynesia money, as we know it today, was not used as a medium of exchange until after European contact. Instead goods were exchanged by barter or trading.

Although exchanges occurred often between island groups, the usual barter system occurred between villages and between kinship groups: the coastal fishermen offered fish, shells, salt; the inland families exchanged garden products, meat (animal and birds), feathers, lumber, clay pots; the skilled presented mats, lengths of tapa, carvings; the warriors presented clubs, bows and arrows, spears, breast-plates; the chiefs exchanged pigs, cloaks, slaves and fine mats.

The greenstone of the Maoris had mistakenly been labelled as money but it was at no time a common measure of value. It did not even act as a medium of exchange to facilitate transactions in other articles. It was simply a very valuable substance in the mutual exchange of gifts.

The early nonchalance of Polynesians towards money has popularized this story. It seems that a ship wrecked on the coast of one of the Niue islands from which some bags of money drifted ashore. The natives who gathered around them could see no use in these curious kinds of golden and silver coins. However, a bright genius among the group perceived that the stones would come in handy for their game of skipping stones. So everybody took a handful and merrily cast the stones back into the sea, where it has remained until this day.

In William Mariner's account of his stay in Tonga in the late 1700's he attributes the following short discourse on money to Finow, the ruling Tongan chief. "If," he said, "it(money) were made of iron, and could be converted into knives, axes, and chisels, there would be some sense in placing a value on it; but as it is, I see none. If a man has more yams than he wants, let him exchange some of them away for pork or gnatoo(tapa). Certainly money is much handier and more convenient, but then, as it will not spoil by being kept, people will store it up instead of sharing it out, as a chief ought to do, and thus become selfish; whereas, if provisions were the principal property of a man, and it ought to be, as being both the most useful and the most necessary, he could not store it up, for it would spoil, and so he would be obliged either to exchange it away for something else useful, or share it out with his neighbors, and inferior chiefs and dependents for nothing."

It is interesting to note that David Malo who wrote *Hawaiian Antiquities* and who was born around 1793 on the Big Island writes, "The Hawaiians had no money, nor anything that stood as an acceptable representative of value to take its place." Yet on page 80 he writes "But the book that contains the word of Jehova is of a value above every other treasure because it contains salvation for the soul."

## NOTICES

### Open Meeting

The first Saturday morning of each month has been set as the date for the new open meeting that will be held in the Administration Board Room. These meetings will give all employees an opportunity to meet with the General Manager and members of the Executive Management Committee.

Employees wishing to attend this meeting need to contact Art Hanemann at 293-3005 for an appointment. Suggestions, ideas, concerns, etc., constructively presented are invited.

Also the executive committee will meet each Wednesday and Thursday with different Center departments in a series of introductory and familiarization tours set up so that management and the employees may have a closer interaction.



There will be a 40% employee discount in the Shop Polynesia effective now until Saturday, September 10th. This discount includes all t-shirts, golf and tennis shirts with the beautiful PCC logo printed on top.

Please note that all employee discounts are not given at the theater concession stand and souvenir shop. All discount privileges must be through the main Shop Polynesia.

UPDATE received the following request from one satisfied customer:

To quote "All of the villages captured my interests, however the Samoan village was my favorite. The students demonstrated the Samoan life in a both interesting and entertaining manner. I would like to learn more about the lifestyle of the Samoan people; therefore I would like to know if I can obtain a penpal from this village."

Yvonne Kolejka  
12206 Nectarine Ave.  
Chino, CA 91710



## KOKUA AWARD WINNERS



Charles Kalua'a is Shop Polynesia's Kokua Award winner for June 1983. Charles is originally from the Big Island and has worked in Shop Poly for the past 3 years as Stock Controller.

Presently, Charles is planning to go away to school. Through work here in the Center, Charles has gained a lot of experience and went on to say that he "felt good being part of PCC and all it has to offer."



Lee Kaanaana is Shop Polynesia's Kokua Award winner for July 1983. Lee is a local boy from Hauula who has been working as a distributor in Shop Polynesia for the past 1 1/2 years.

Lee likes his work in the Center as he is always experiencing new things. Lee hopes to go back to school someday, but for now he is concentrating on enjoying his work.

## THE FOOD BASKET

by Rubina Forester

### Mango Mania

In an article on exotic fruits this statement was made of the mango: "Bite into the mango and you'll immediately think of 4 fruits in one--a pear, pineapple, apricot and banana."

While the above statement might be true for *some* mango lovers, one which would convey a more universal agreement would be: "Bite into a mango and you'll taste the 'apple' of the garden of Eden." (An unconfirmed account reveals that when Adam and Eve partook of the fruit, the angel with the flaming sword appeared and said, "Man go.")

In most varieties of mango the fruit is ripe when the green skin changes to brilliant colors--purplish-red, brilliant crimson, rosy yellow and deep gold. The flesh varies from pale lemon to deep apricot.

Mangoes are served best when mature and firm when they are full of nutrients--especially potassium, calcium, phosphorous, provitamin A and ascorbic acid.

#### Served sliced mangoes

1. plain like peaches.
2. in a glass dish with 7-up.
3. smothered in real cream.
4. over a rich vanilla ice-cream.
5. in a tropical salad with starfruit, pineapple, bananas & watermelon.
6. together with cottage cheese.
7. on lettuce leaves with a mayonnaise dressing.
8. with fine cheeses.
9. in a pie sprinkled with cinnamon, butter and brown sugar.
10. in a freeze.

3 1/4 cups unsweetened mango blended to a sauce consistency  
 1/4 cup orange juice  
 1 tbsp lemon juice  
 1 1/2 cups sugar  
 2/3 cup sweetened whipped cream

Combine all ingredients except cream and mix well. Taste, and add more sugar if desired. Freeze in an ice-cream freezer using 8 parts ice to 1 part salt.

Serve in sherbet glasses and top each with a heaping tablespoon of whipped cream.

# viewpoint

vernicepere

*No one else can climb your mountain for you!*

As I left Provo at my vacation's end this week, my eyes were drawn constantly to Mount Timpanogos and it's now familiar saddle and summit. Last Saturday my friend and I planned to hike to the lake some 6 miles up from the Timpooneke trail, so we had lingered along the way, photographing some awesome scenery of glaciers, wildflowers, and waterfalls. Somewhere near the 5 mile mark, however, I caught sight of the summit. It leaned, beige rock and snow, against an incredibly blue sky, and, gazing from where I stood, I became fascinated with it's purity and grandeur. I knew then that I wanted to climb the other 4 miles it would take to get to the top.

I soon lost track of time, as I became engrossed in simply setting one foot in front of the other. I felt again the straining of lungs, muscles, and joints in the predictable order, and became aware of how subtle shifts in terrain released certain sets of muscles from strain but immediately engaged others. I welcomed these shifts, glad to rest, even momentarily, muscles I had long forgotten I owned.

I'm told Timpanogos is a moderate 12,008 ft high--but the trail is 9.1 miles up, and 9.1 miles down again, so my Saturday hike turned into 18 miles of mountain. It was with full knowledge that thousands of people climb "Timp" regularly that I finally scaled those last 8 feet and found myself alongside the weathered summit marker. The view was dizzying, and my first thought in seeing it all in it's 360 degrees was "Oh no! Now how do I get down again?"

Well, three hours later we walked out once more to the Timpooneke trailhead and somewhere on the way down I recalled the celebrations when Edmund Hillary became the first man to climb Mt. Everest. Someone had asked him why he had done it, and he answered simply, "Because it is there." He earned a knighthood for his feat and I remember feeling proud for him along with the rest of New Zealand. So, as I left Provo this week, I took a long look at "my" mountain. The smile I wore then, (and now as I think of it), is evidence of the quiet pride I feel in having finished a difficult task.

One thing I do know, however, is that Hillary had to climb his own mountain. No one else can climb your mountain for you. Some people face a mountain of stress, pain, or anguish daily, and no matter how many others try to help ease circumstances, they, alone, must grit their teeth and face the challenge.

Now back at work, when I think of the challenges facing us as each of us here at the Center deals with our particular mountain,- whether budget restrictions, sales promotions staffing difficulties, or even personal problems that threaten our job performances, I am constantly impressed by the courage and determination of our Center employees. It feels good to be part of such a team, for the toughest mountains require a team of individuals--each committed to the climb.

# HAPPY BIRTHDAY

Monday 8/29

Tului Alofiaana Auvaa

Charles I. Teriipaia

Liufau Tuifua

Tuesday 8/30

Sydney B. Martin

Tomasi Naeata

Toalei A. Toelupe

George Bulaklak Yao

Wednesday 8/31

Kyle Alo

Olive P. Tuiono

Thursday 9/1

George J. Nihipali

Saturday 9/3

Raul Ruiz Pahamotang

Sunday 9/4

Fata T. Fiaui

Tony Haiku

Wilton Kanahale

Loumaile Kilikiti

Sally Mapu

Fiapaipai Tuimaunei

Monday 9/5

Charles E. K. Kaluau

Tuesday 9/6

Remelie Madela

Bonnie Kuuipo Nihipali

Wednesday 9/7

Francis Kaina Aki Jr.

Thursday 9/8

Nuualofa Fuaalii

Kieron J. Going

Solomon Y. C. Kahawahi

Ane Malu

Verna V. Tonga

Dawn R. Yost

Friday 9/9

Ross A. Barcarose

Vendela Oura

Evelina Pulusi

Anetipa Vaisigano

Saturday 9/10

Dale H. Aki

Bruno Andrew Demaret

Lucy Hafoka

Jennie Ieremia

Sunday 9/11

Olive Mili

Osamu Ozaki