



2010 Guam Micronesia Island Fair – *Celebrating the Tastes of Micronesia*
Guam Humanities Council

Proposed Exhibit Programming: *Food Is Life & Transitional Table*

Friday – October 15, 2010

- A.M. Skits on Chuukese Legends - Presented by members of the Micronesia Student Association, John F. Kennedy High School**
A group of vibrant youth will interpret and perform a selection of classic Chuukese fables with important lessons surrounding food and ritual ceremonies, including a story about the Umwu Samwol, a competitive food presentation and celebration to honor a chief.
- Early P.M. Weaving Demonstrations**
A diverse representation of master weaving from Guam, the Marshall Islands and Yap will include a selection of methods used to serve and handle prepared foods and other goods. Local weaver Tony Mantanona will weave the katupat as well as demonstrate how it is used to cook rice. Members of the Marshallese Association of Guam will weave ab eeb (fish trap), a kilok (a basket used to present food during harvest ceremonies), and will also demonstrate and serve samples of Marshallese foods on the enira (woven plate). Members of the Yap Association of Guam will weave large baskets used to carry cooked taro and other goods during cultural celebrations.
- P.M. Cooking and ceremonial demonstration of Fafa (pounded taro with coconut syrup) - presented by the Kosrae Association of Guam**
Fafa, pounded taro, is an important Kosraean prestige or ceremonial food that is prepared in a variety of ways. The ceremony will include the pounding of softened taro on a large stone platform, rolling it into balls and serving it with rich, fragrant coconut syrup. The pounding is accompanied by elaborate storytelling and singing. The Kosraean choir from the Church of the Nazarene will perform at this presentation.

Saturday – October 16, 2010

- Early P.M. Cooking Demonstration on Kon (pounded breadfruit)**
Kon, pounded breadfruit, is an important Chuukese dish that is shared with family and is also essential at ceremonies and chiefly offerings. The breadfruit is softened by boiling and is pounded with a limestone mallet on a carved wooden board and can then be mixed with coconut milk. The familiar sound lets everyone know that kon will soon be ready.
- Talk on Traditional Fishing - Presented by scholar and master navigator Manny Sikau**
Manny Sikau is a master navigator and canoe craftsman from Polowat, who has made an invaluable and immense contribution to the renaissance of traditional seafaring on Guam. Manny will discuss navigating methods and unique fishing techniques, while presenting pictures and star charts during his talk.
- Mid P.M. Guam Stewards Cooking Demonstration -**
This special presentation will observe and celebrate the contributions of Chamorro Military Chefs and demonstrate their influence on the food traditions of Guam. In the 1940s, Chamorros who joined the military, whether they served in Guam or elsewhere, were treated like other “non-white” groups in the United States. They were only allowed to serve in limited capacities, starting out as a Mess Attendant. They cut meat, cooked, brewed coffee, shined shoes and cleaned the mess hall.

For this presentation we will be able to hear stories from WWII Naval Steward and Pearl Harbor survivor Manny Diaz, who will be cooking alongside one of his military chef contemporaries.
- P.M. Pohnpeian Sakau Ceremony**
This elaborate event will include the ceremonial presentation of sakau (kava), which is pounded on a basalt stone creating a rich, rhythmic chiming sound. The ceremony is lead by a chanter who retells the legend of sakau, while men pound and squeeze the sakau to present to chiefs and other honored guests. Mwarmwars are presented as women anoint guests with coconut oil. An assortment of foods served at feasting events, as well as a pig cooked in a stone oven will also be presented.

Sunday – October 17, 2010

- Early P.M. Palauan cooking demonstration Bilum (ground tapioca) and Blackened Tapioca - Presented by the Peliliu Club of Guam**
Bilum, an important Palauan staple, involves the traditional method of food wrapping using coconut leaves to seal and store ground tapioca. The neat packages are steamed, hung up to dry, and stored for household use or to present to visitors. This is a labor-intensive communal process, calling for female relatives and friends to sit and talk as they work.

Blackened tapioca is a popular Palauan dessert. The tapioca is burnt to a deep purple and drizzled with sweet coconut cream. Both dishes will be demonstrated and sampled at this event.
- P.M. Marshallese Feast and Music – Presented by the Marshallese United Guam Association (MUGA)**
In the Marshall Islands, the most significant event in a young child's life is the occasion of his or her first birthday, the kemem. The Marshallese use the word kemem to refer to a celebration at the completion of a major event, such as when a house is built or when a large canoe is completed, but most importantly, for a child's first birthday. A local Marshallese band will perform musical pieces and songs that are traditional to a kemem. A sampling of kemem feast foods will also be served.