A photograph of a wooden post with a rope tied around it, set against a background of water and a tree trunk. The post is made of weathered wood and has a rope made of natural fibers tied around it. The background shows a body of water and a tree trunk, suggesting an outdoor setting near water.

Joanna Yee

East West Center

Fall 2019 Internship

The Exchange

Photographer

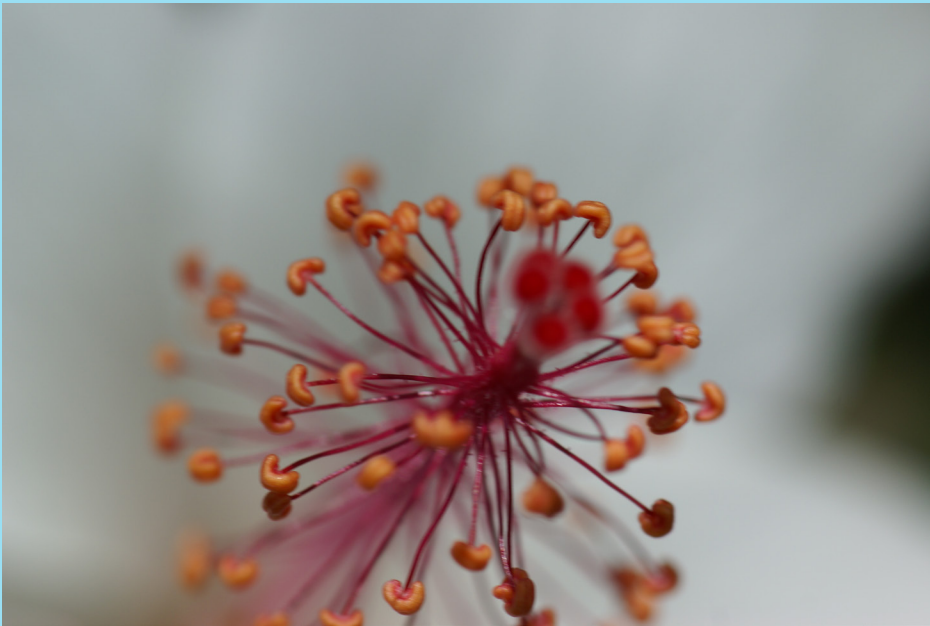




Practice

Photos and Videos





Off The Eaten Path

Flyers Display

Off The Eaten Path



Chamorro Words Related to Rice

In the Chamorro language, there are many different words related to rice:

- fa'i (rice growing in the field)
- fama ayan (rice field)
- timulo (harvested rice stalk piles)
- cha'guan aga'ga (jungle rice)
- tinitu (husked rice)
- pugas (uncooked rice)
- hineksa' (boiled or cooked rice)
- alaguan (rice soup or rice drink)
- hineksa' sinagan (large pyramid-shaped rice cakes given as wedding gifts)




Hineksa' aga'ga (red rice)

Short-grained rice prepared with water colored from soaking achote (annatto) seeds, which gives it its usually deep orange color.

Sources: Research/Educational materials provided by Guampedia. Visit guampedia.com to learn more. Artwork and design: Joanna Yee.

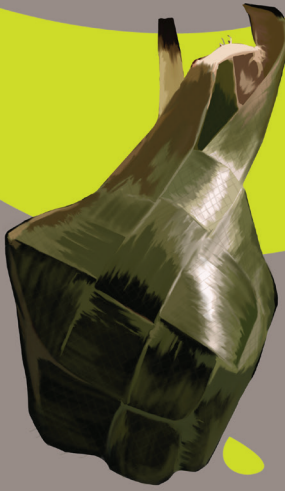


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Ancient Chamorro Use of Rice

The first Chamorro migrants may have brought the knowledge of rice cultivation with them when they settled in the Mariana Islands. Chamorros of the Marianas were the only Pacific Island people who cultivated rice in the tropics dating back to ancient times. Archaeologists recovered pottery shards with rice impressions at different archaeological sites on Guam; one with a radiocarbon date ranging from AD 1325-1491.



During the Ancient Chamorro period of Guam history, rice was a ceremonial food, used in drinks and foods meant for special occasions. In the past four hundred years, as Guam and its relationship to the rest of the world has changed, so too has the place of rice on the Chamorro fiesta table. Today on Guam rice is a staple, an iconic and necessary part of every party and every gathering.

Sources: Research/Educational materials provided by Guampedia. Visit guampedia.com to learn more. Artwork and design: Joanna Yee.



Off The Eaten Path



100 SAILS
RESTAURANT & BAR

Hotnon Babui: Roasted Pig

Origin

The Spanish brought pigs to the Mariana Islands shortly after colonization in the 17th century. When Chamorros were forced to live in established villages and had their traditional seafaring practices (such as off-shore fishing) banned to prevent their escape, they had to become accustomed to eating the imported meat.

The Spanish word for a roasted suckling pig is lechon, the same word used in the Chamorro and Filipino languages. Contemporary references are also "hotnon babui" (hotno is the Chamorro word for the Spanish oven) or "babui ni' ma hotno". Meat roasted on a spit is referred to as "i ma-bira na tininon babui."

Evolution

By the time Americans arrived on Guam at the beginning of the 20th century, it was common for families to have pigs as part of their livestock. Pigs were raised for self-sustenance for families, for wedding parties and other special occasions. In large fiestas, the roasted pig is a central element on the table and a testament to the grandeur of the host family or village.



Sources: Research/Educational materials provided by Guampedia. Visit guampedia.com to learn more. Artwork and design: Joanna Yee.



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Niyok: Coconut

MOST USED OF PLANTS

The coconut, called niyok in Chamorro and cocos nucifera scientifically, is undoubtedly one of the most important native plant foods of Guam. The coconut tree is the most used of all plants native to Guam. Chamorros have learned to make use of every part of this tree and have been doing so for approximately 4,000 years. The various parts of this plant are used in a myriad ways:

- Coconut milk, squeezed from its fruit, is a popular ingredient in much of Chamorro cooking.
- Coconut juice can be boiled to make molasses or can be spun to make palm sugar.
- The meat of the coconut is eaten as is or grated with a kamyo-coconut grater and is used in a wide variety of dishes.
- The sap from the tree can be used to make tuba, an alcoholic drink, or tuba vinegar.



- Coconut shells are used for many things including cups, bowls, spoons, cups, and handicrafts. The shells can also be used for starting and maintaining fires.
- The husk is used to decorate a centerpiece, polish a floor, or keep a fire burning.
- Coconut leaves are used in a variety of ways: wrappings for food such as rice or rice cakes; woven hats, baskets, fans, decorations and roofs of houses.

Sources: Research/Educational materials provided by Guampedia. Visit guampedia.com to learn more. Artwork and design: Joanna Yee.



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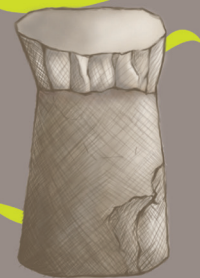
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Kelaguen: Meat, Chicken or Seafood with Lemon

Kelaguen uses a combination of lemon juice, salt, and hot peppers to "cook" some type of fish, shrimp or meat. This food preparation method is common to many Pacific islands people. It probably originated in Southeast Asia and was spread through migrations of people throughout the Pacific.

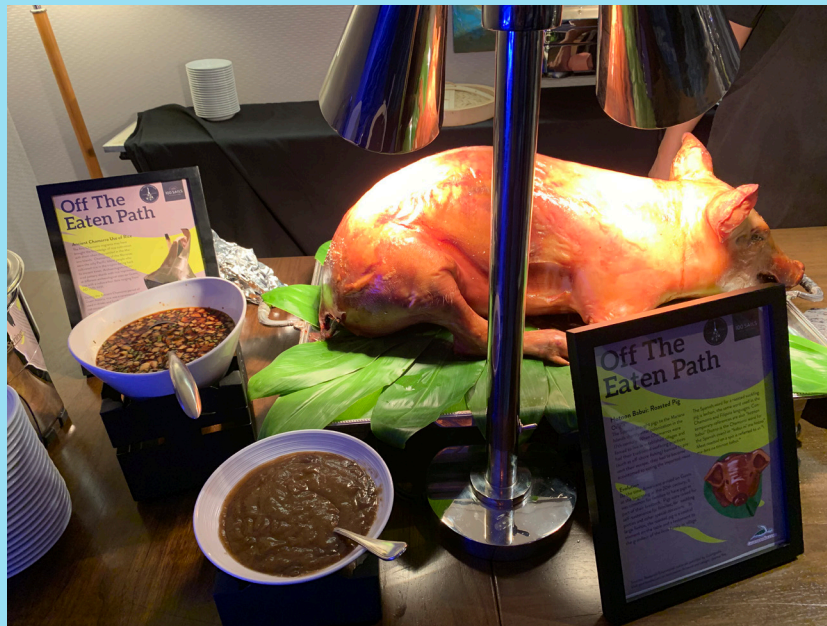
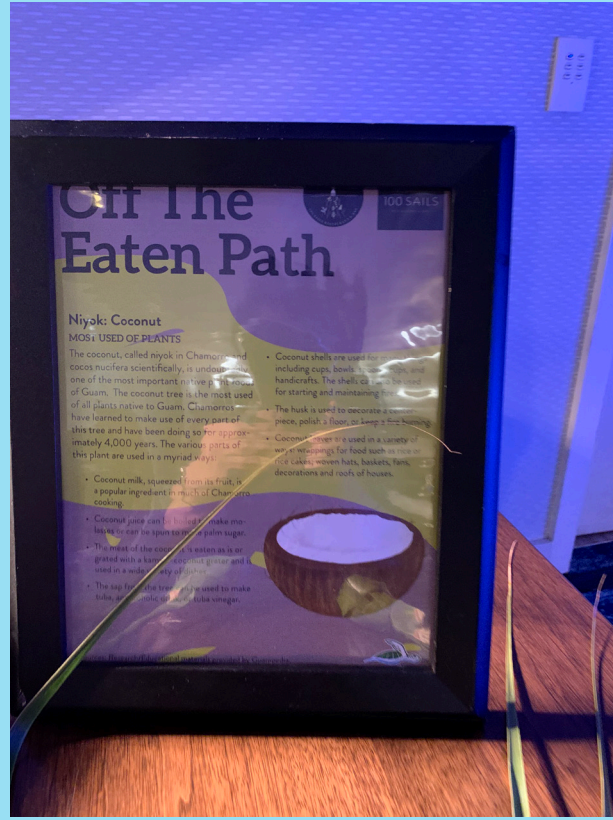
This dish is considered a signature local dish. The first people in the Marianas likely used the kelaguen method primarily with fish. As meats were introduced by the Spanish administration in the 17th century, the principle of "cooking" in lemon juice adapted to the properties of these new foods.

Grated fresh coconut meat is often added to the recipe, especially to chicken and fish kelaguen. Deer and beef are prepared raw, and "cooked" in lemon juice as well. Chicken, however, is barbecued or boiled, then chopped, and lemon juice and salt added. Octopus and squid can be boiled prior to chopping.



Sources: Research/Educational materials provided by Guampedia. Visit guampedia.com to learn more. Artwork and design: Joanna Yee.





East West Fest

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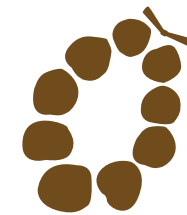
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