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Photo deadline: Jan. 15

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Christmas gifts from the island **PAGE 6**

Ring of Fire

What's the likelihood of a tsunami hitting Guam?
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Kurile trench
Japan trench
Izu Bonin trench
Ryukyu trench
Philippine trench
Marianas trench
Challenger Deep
Bougainville trench
Java (Sunda) trench
Tonga trench
Kermadec trench
Equator
Middle America trench
Puerto Rico trench
Peru-Chile trench
South Sandwich trench

Guam's Hole-in-the-wall restaurants

PAGE 4

DESSERT BISCUITS
Holiday Meal

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How to send it

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| Military Mail Addressed To and From | Priority Mail Express Military Service (PMEMS) | First-Class Mail Letters and Cards | Priority Mail | Parcel Airlift Mail (PAL) | Space Available Mail (SAM) | USPS Retail Ground |
|-------------------------------------|--|------------------------------------|---------------|---------------------------|----------------------------|--------------------|
| APO/FPO/DPO AE ZIPs 090-092 | Dec. 18 | Dec. 11 | Dec. 11 | Dec. 4 | Nov. 27 | Nov. 6 |
| APO/FPO/DPO AE ZIP 093 | N/A | Dec. 9 | Dec. 9 | Dec. 4 | Nov. 27 | Nov. 6 |
| APO/FPO/DPO AE ZIPs 094-099 | Dec. 18 | Dec. 11 | Dec. 11 | Dec. 4 | Nov. 27 | Nov. 6 |
| APO/FPO/DPO AA ZIP 340 | Dec. 18 | Dec. 11 | Dec. 11 | Dec. 4 | Nov. 27 | Nov. 6 |
| APO/FPO/DPO AP ZIPs 962-966 | Dec. 18 | Dec. 11 | Dec. 11 | Dec. 4 | Nov. 27 | Nov. 6 |

<https://about.usps.com/newsroom/national-releases/2019/1008-military-holiday-shipping-deadlines.htm>

Holiday mailing deadlines between the Pacific and CONUS

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■Delivery confirmation – Shows when an item was delivered or when delivery was attempted using a Track and Confirm tool you can use on your computer.

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Max Ramen Noodle is a canteen parked beside Tamuning Elementary School. It's solely owned by a man named Max Ojima. Here, you can find Tokyo style ramen with handmade noodles that take four days to make! This is also a cash only establishment. Try the shoyu or miso ramen, and eat it right outside the food truck in a little area that Max has set up. The atmosphere is so calming, filled with twinkling lights and many plants from Max's garden. When you go, make sure to tell Max we sent you!

HOURS:
Tuesday to Sunday: 6:00pm to 10:00pm



Somjai House is located in a cute little house in Mangilao. The restaurant is actually a converted garage, and its owner, Somjai, cooks traditional Thai cuisine for you. Park outside her gate and walk through her serene garden straight into the restaurant. It's cash only, so make sure you come prepared! Visit Somjai for great service and authentic home-cooked meals. Try the pad Thai or panang chicken and you won't regret it! If you love Thai food, you'll love Somjai.

HOURS:
Everyday: 10:00am to 6:00pm



You can find the **Katsu Green Door** restaurant on the top floor of a parking garage as you make the turn into Fujita in Tumon. This one is a little harder to find if you don't know where you're going. Their menu is small, but everything is delicious! The most popular dishes are any of the curry, the chicken salad, or of course, the katsu chicken. Each table is in a semi closed-off space, and if you want more privacy, like if you're having a meeting, they also small rooms for dining. This is a hole-in-the-wall you definitely have to try!

HOURS:
Monday to Saturday: 11:00am - 1:30pm, 6:00pm - 10:00pm



Tasty hole in the walls

GUAM VISITORS BUREAU

Have you tried these hole-in-the-wall restaurants? If not, find them and order something yummy for dinner this week!

Tommy's Pizza Shoppe first opened in 2016 in the heart of Agana. They have five signature New York style pizzas and feature one specialty pizza every month. This month's special is called Swine on Wine, which has a chardonnay white sauce with kalua pulled pork, tuba slaw, and a jalapeno drizzle. Another popular pie is the Shroomtown, which is a white sauce pizza perfect for mushroom lovers! Visit Tommy's for mouth-watering pizzas that'll have you going back for more. Check them out on instagram at @eatgoodpizzagu to find out what next month's specialty pizza will be!

HOURS:
Monday/Tuesday: 5:00pm - 9:00pm
Wednesday to Friday: 11:00am - 2:00pm, 5:00pm - 9:00pm
Saturday: 12:00pm - 9:00pm





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What to get your loved ones this tropical Christmas

GUAM VISITORS BUREAU

Christmas is on its way and the secret to a smooth holiday experience is to beat the lines and get a head start on your shopping. But then comes the dreaded question: What are good presents to gift our loved ones during one of the happiest times of the year?

Have no fear! One of the greatest things about living on Guam is that there is no shortage of gifts that are local, sustainable, and cost efficient and that will satisfy a wide range of tastes. Check out some of these ideas!

Local and Sustainable Gifts

Guam's natural beauty, swaying trees, crisp blue oceans, and verdant foliage have served as an inspiration for much of the sustainable goods produced on the island.

Gift your loved ones with recyclable and sustainable wallets fashioned out of banana paper, made from fiber leftover from a banana fruit harvest. Or if your loved one is a writer, find notebooks made from the same material at various gift shops around the island and DIY a scrapbook of your favorite

memories together.

You also can't go wrong with gorgeous craft jewelry from Sirena Soul. Find necklaces made of spondylus and puka shells and earrings and bracelets that range from vibrant and electric reds, greens, and oranges to more subdued and elegant pearl whites and pale blues. Made and inspired by the natural beauty surrounding us, these pieces of art are great for the jewelry lover in your life. Check out their IG page at @

sirenasoulguam for more on their collection!

And everyone knows that one gift that

you can never go wrong with is sweets! Spread the Hafa Adai spirit and treat your loved ones to the scrumptious and undeniable taste of gourmet coconut candy from The Coconut Tree Company made from fresh, local ingredients. Find them on IG at @thecoconuttreecompany for more information on their location and specials.

Do-It-Yourself Projects

For those looking for more cost-efficient presents, there's nothing quite as special as putting good ol' time and effort into your gift. Try out some of these DIY projects!

Make a cookbook of delicious Chamoru comfort foods for the chef in your life. Or create a spa kit out of the

natural resources surrounding you that all hard working moms deserve! Grab some coconut oil, lye, olive oil, your favorite scents from natural ingredients such as coffee or lavender, and use materials around your house for a homemade soap.

Pair it with some lotion and homemade candles for a simple yet heartfelt gift.

Weave a bag, basket, or fan made from pandanus or coconut leaves that reflect your love and Guam's culture. If you're not feeling too great about your weaving skills, stop by Chamorro Village on Wednesday nights and choose amongst an array of woven apparel from a variety of talented local vendors.

Don't forget! Whatever you choose to do this Christmas season, you can never go wrong with quality time. Check out Guam Visitors Bureau's Shop Guam app free on the app store for great deals and packages on family activities, restaurants, and more!



Happy Holidays!

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HILL'S GRILLHOUSE

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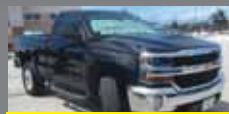
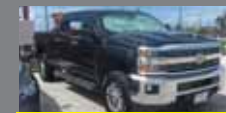
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In praise of Guam's patron saint

Editor's note: Every year on Dec. 8 – an island-wide holiday – Catholics flock to the Dulce Nombre de Maria Cathedral-Basilica to honor Guam's patron saint. No source better chronicles the history and mystery behind this centuries-old phenomenon than Guampedia.

BY LEO BABAUTA,
GUAMPEDIA

Santa Marian Kamalen, also known as Our Lady of Camarin, is the patron saint of Guam. The 300-year-old Santa Marian Kamalen statue is a revered icon, and although its origins are unknown, they are explained through oral tradition. Every year on December 8, the Feast of the Immaculate Conception is celebrated, and Guam Catholics turn out by the thousands in Hagåtña to honor Santa Marian Kamalen in a procession around the island's capital.

The statue of Santa Marian Kamalen is 28 3/4 inches tall and weighs 48 1/2 pounds. It is made of wood, except for the ivory face and folded hands. She is painted with a regal pink and blue gown and sits high in the Dulce Nombre de Maria Cathedral-Basilica in Hagåtña in a niche in the sanctuary wall behind the altar.

Santa Marian Kamalen's origins are shrouded in legend and she was the subject of front-page headlines when she was stolen from her home in the cathedral on three separate occasions in the last few decades. She is one of the most important icons in Guam's history, religious or otherwise. A longtime effort to place a replica of the statue in the Basilica of the National Shrine of the Immaculate Conception in Washington D.C. was realized in 2006.

Legendary origins

The origin of the Santa Marian Kamalen statue has not been documented until recently,

but by oral tradition multiple versions of a legend exists about her origin.

According to one version of the legend, a fisherman from Merizo went spear fishing in Babang Bay, between Merizo and Cocos Island, and with astonishment spotted a statue of the Virgin Mary on the ocean floor. He swam underwater to try to approach the statue, but to his surprise it retreated. No matter how hard he tried, he could not close the distance between the statue and himself.

Puzzled, he returned to shore and sought advice from the village priest. The priest told the scantily-clad fisherman to dress in his Sunday clothes and try again. He did so, and this time had no trouble in getting the statue.

Another version of the legend has it that the fisherman saw the statue floating in the water, escorted by two gold-spotted crabs, each bearing a lighted candle between its claws. She thus also became known as the Lady of the Crabs.

When the fisherman, who was a member of the Dotacion, or native militia, returned to his required two months of active duty in Hagåtña, he took the statue to the Presidio, or main barracks which were still under construction. There the statue was relegated to a tool shed, in Spanish camarin and in Chamorro kamalen. Thus, she became known as Santa Maria del Camarin in Spanish or Santa Marian Kamalen in Chamorro. She was also known as the Lady of the Barracks.

She was then adopted as the Dotacion's patroness and when the Presidio was completed in 1736, placed in its chapel. The Dotacion celebrated the feast day of their patroness on December 8, and this continued until the Dotacion was disbanded in 1884 after several of its members were involved in assassinating the Spanish governor, Don Angel de Pazos Vela-Hidalgo. Santa Marian Kamalen was then placed in the church of Dulce Nombre de Maria, which later became the cathedral.

Origin speculation

When Father Oscar L. Calvo brought the statue to Manila in 1948 to be refurbished, art connoisseur Maximo Vicente identified the statue's wood as molave, a hard wood native to the Philippines. Vicente determined the statue to be contemporary with the oldest images in the Philippines, such as the Nuestra Senora de Paz y Buen Viaje of Antipolo and Nuestra Senora de Guia in Ermita Church, Greater Manila.

Based on a rusted iron plate found on the bottom of the statue, Calvo speculated that the statue came from a Spanish galleon that sailed between Acapulco, the Philippines, and Guam. Galleon crews, according to custom, gathered before such a statue reciting the litany and singing the Salve Regina. The galleon Nuestra Senora del Pilar sank off the coast of Cocos Island in 1690, before the building of the Presidio.

The legend of the origin of the statue and its name is most commonly accepted by Guam residents. Historian Paul Carano speculated on other possible origins of the name, including one that centers around the statue's probable Philippine origin. He proposes the name could have been related in some way to the names of the provinces of Camarines Norte and Camarines Sur on the island of Luzon in the Philippines.

Carano also said the name might be related to the Spanish word camarin, which means a place behind an altar where images are dressed, and the ornaments destined for that purpose are kept.

Other Santa Marian Kamalen legends

Numerous other legends exist around the patron saint. Legend has it that when the Spanish militia men were about to retire for the day, if they have indulged in more tuba (fermented coconut palm sap) and aguardiente (high-potency alcoholic beverage) than is prudent, they often fell asleep while saying their prayers or would act immodestly before the statue when drunk. The doors of the niche would slam shut violently, waking the sleepy soldiers so they could finish their prayers.

One of the more famous legends is that of a great earthquake in 1902, when the Dulce Nombre de Maria church was severely damaged. Many of the statues of the church were broken but not that of Our Lady of Camarin, which the pastor, Father José Palomo, found standing intact on the ground.

The statue also survived fire, when on December 8, 1945, it was rescued from a burning float by Jose D. Leon Guerrero.

Because the statue has suffered discolorations, nicks and other minor defects in the course of time, minor repairs have been made. According to one story, during one occasion when repairs were being made, the scraping of her face was too rough, and the face began to bleed.

Other miracles attributed to her include belief in her powers of intercession, cures of dreadful diseases, and safe removal from great danger. She has long been considered by many the protector of the island and its people.

World War II

One of the more well-known stories about the statue took place when Japan bombed Guam and Pearl Harbor, Hawaii as war broke out between America and Japan during World War II in 1941. Guam was bombed on December 8, the day of the Feast of the Immaculate Conception. Throughout the war, the statue was cared for by a teenager named Mariquita "Tita" Torres (who later became Mariquita Torres Souder), after Father Jesus Baza Duenas, who was beheaded by Japanese soldiers shortly before the U.S. recapture of Guam, took the cathedral's valuables to the Torres family home in Maite.

The Japanese ordered everything returned to the church and followed Duenas to the Torres residence. While there, a soldier asked for the statue standing in the family's living room, but Tita Torres claimed it belonged to

the family, not to the church, and that it was only lent to the church on special occasions. Duenas vouched for this and told the officers that it was not the church's property.

Torres carried the statue to the family ranch near Tiyan when the family was moved from their home. The family also moved the statue to bomb shelters during the numerous bombing raids to preserve her. When the Americans returned to Guam and bombed the capital and surrounding areas, the statue was miraculously saved from destruction.

Infamous thefts

Santa Marian Kamalen made front page headlines in Guam newspapers when she was stolen in three separate cases. The first case occurred on May 19, 1968, when police conducted a desperate search and residents flocked to the cathedral to view the empty niche and pray for the statue's safe return. Police took fingerprints of the enclosure from which the statue was taken and sent them to Japan for identification along with records of local suspects. The statue was returned and the incident was closed. Bishop Apollinaris Baumgartner wouldn't disclose the details of who returned the statue as he had promised there would be no arrest and the return would be confidential.

Three years later, on May 3, 1971, the statue was stolen for the second time. Church officials asked for it to be returned and again promised that there would be no repercussions and no arrests would be made. After a long search, the statue was returned within two weeks.

On December 28, 1992, the statue was stolen for a third time. Once again, Archbishop Anthony Apuron promised that no criminal action would be taken against the responsible person or people if the statue was returned. The statue was found more than a month later, on Feb. 3, 1993, by a government worker who claimed the sacred statue waved to him. Parks and Recreation worker Juan C. Perez said he was cutting the bushes at about 9:45 a.m. that morning, near the stone bridge in the Serena park in Hagåtña, when he noticed someone waving at him. It turned out to be Santa Marian Kamalen. It was in good shape but was missing its necklace and crown.

Hagåtña procession

While processions are held every month to celebrate the patron saints of the various villages, the procession for Guam's patron saint celebrated on December 8 each year is by far the largest.

Beginning mid-afternoon on December 8, large numbers of parishioners from each village church begin to as-



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semble outside the Cathedral-Basilica in Hagåtña. A rosary and novena are said, usually starting at 3:30 p.m., and as the thousands of people gathered cannot fit inside the large cathedral, it is held outside, on the lawn and the streets surrounding the cathedral.

Once the novena is over, the procession starts at 4 p.m., making a loop around Hagåtña along the connecting roads of Archbishop Flores St., West O'Brien Drive, and West Soledad Avenue.

December 8 is a government holiday on Guam.

Gown and ornaments

The statue of Santa Marian Kamalen has real human hair and two crowns are used to dress the statue. One of the crowns is made from gold pieces given to the church by the late Ana Martinez Underwood, who donated the gold pieces (given to her by her husband as a wedding gift) in thanksgiving for the safe return of her husband from prison camp following World War II.

Preparing the statue for the Feast of the Immaculate Conception on December 8 is an honored job that was held by Mariquita "Tita" Torres Souder for many years after the war. She would comb the long black hair of the statue, arrange her crown and jewelry and place roses on her carriage. In December 2003, that job was given to her daughter, Laura M. Torres Souder, after

Mariquita Souder died in October 2003.

The real Santa Marian Kamalen is used only for the island-wide procession on December 8, and on other occasions a replica is substituted.

National Shrine project

In 2004, former Senator Pilar Lujan, Guam Regent of the Catholic Daughters of America, working with Archbishop Apuron, began a petition for the inclusion of Santa Marian Kamalen into the Basilica of the National Shrine of the Immaculate Conception in Washington D.C., which includes more than sixty chapels and oratories with various tributes to Mary from around the world.

In October 2004, Lujan made a presentation to the Shrine Iconography and Plant and Facilities Committees. Guam was subsequently awarded a spot in the Shrine and was given one year to design, develop and construct a physical representation of Santa Marian Kamalen's story. A Guam-based committee was then formed to develop the project.

The committee raised \$75,000 for construction of the niche, and another \$20,000 for accessories, and Father James Benavente personally raised \$10,000 for the statue itself.

Construction was completed and the ceremony to enshrine a replica of Santa Marian Kamalen at the Basilica took place on September 17, 2006.

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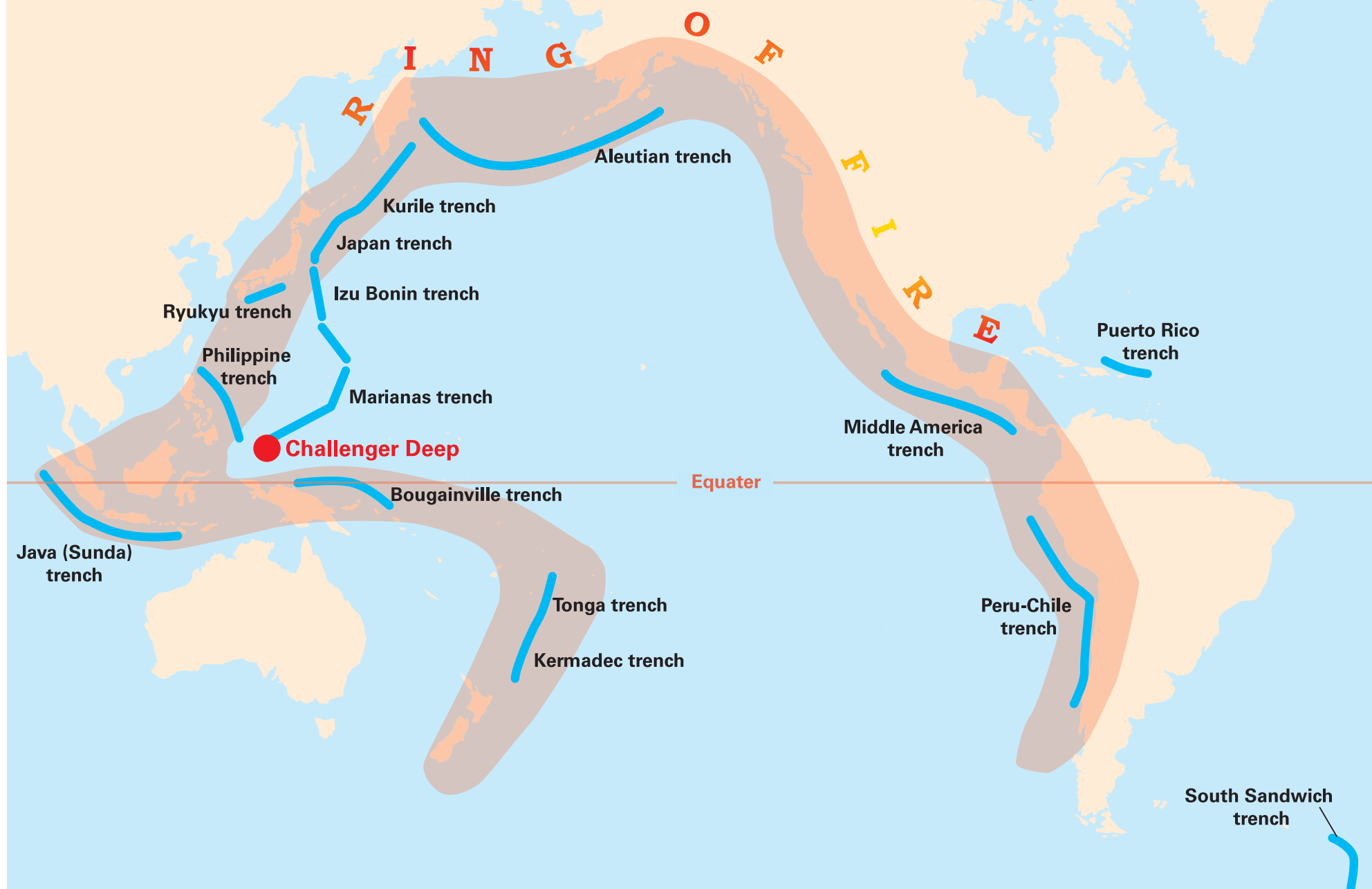
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Ring of Fire

What's the likelihood of a tsunami hitting Guam?



BY DOMINICA TOLENTINO,
GUAMPEDIA

Since the devastating earthquake and tsunami that ravaged Japan's coastline in March 2011 and sent thousands of Guam residents looking for higher ground, questions about the vulnerability of Guam and the Northern Mariana Islands to an equally dangerous tsunami have been raised.

Guam is no stranger to the effects of some of nature's most destructive forces, including earthquakes and typhoons, but tsunamis hit only rarely.

What is a tsunami?

In simplest terms, a tsunami is a large, extensive, open ocean wave or series of waves caused by an earthquake or an underwater landslide. Tsunamis may also be caused by volcanic eruptions, or by large chunks of ice breaking away from a glacier, or by other phenomena that cause large displacements of ocean water.

The word tsunami originates from Japan, where it means, "harbor wave." Japan is a country made up of many islands and the coastline is dotted by numerous harbors that, historically, are particularly vulnerable to earthquake-generated tsunamis. As evident in the recent Japan earthquake in 2011, the 2004 Indian Ocean Earthquake in Sumatra, Indonesia, and the 2009 earthquake in American Samoa, tsunamis can be extremely destructive in coastal regions.

Although sometimes used interchangeably,

tsunamis should not be confused with tidal waves. Tsunamis are also different from surface tides and tidal surges, although these waves may have similarly destructive effects on coastlines. The term tidal wave is used in reference to ocean waves caused by the gravitational pull between the moon and the earth. Surface tides are caused by wind blowing across the surface of a large open body of water, such as an ocean, lake or river. Surface tides range from small ripples, to large swells. Tidal surges are particularly destructive waves caused by strong winds that are generated by typhoons and hurricanes. When tidal surges break on shore or over land they can cause significant damage to property and endanger coastlines.

Earthquakes and tsunamis

Tsunamis are commonly caused by earthquakes. The hard rock surface of the earth, or the crust, is made up of plates that move on top of a liquid rock layer underneath, or the mantle. This is the idea behind the theory of plate tectonics. When two plates come in contact with each other, they may rub against each other laterally or side by side. This site of contact may be apparent on the earth's crust as a fault line, like the San Andreas Fault that runs along the length of California.

Sometimes the earth's tectonic plates spread apart, like the mid-Atlantic Ridge. Or, one plate may sink beneath the other. This is called subduction, and

an area where this occurs is known as a subduction zone. As one plate sinks, the other plate is lifted up. Mountain ranges, islands and deep ocean trenches can form in subduction zones. For example, the Mariana Islands lie on the edge of the zone where the Pacific Plate sinks beneath the Philippine Plate, forming the Marianas Trench, the lowest elevation on the earth's surface. Around 43 million years ago, the release of magma from volcanic activity in this area resulted in the formation of Guam, the oldest of the Mariana Islands chain.

Though not always detected by humans, the earth's plates are continuously moving, and they experience a considerable strain at these points of contact. When the strain becomes too great, they move in a way that can be detected at the surface as an earthquake.

Scientists measure the strength of an earthquake using an instrument called a seismograph. The strength or magnitude of an earthquake is designated with a numeric ranking on the Richter Scale, which goes from 0-10. Typically, stronger earthquakes that can be felt and cause damage measure between 5.5 and 8.9 on the scale.

The earthquake that caused the March 2011 Japan tsunami measured 9.0 on the scale. The memorable earthquake that struck Guam in August 1993 measured 8.1, although some sources recorded it at 7.9. The earthquake in American Samoa that caused a tsunami in September 2009 also measured 8.1. American Samoa, Japan and Guam



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Storm above wood houses, 1902



Houses in ruins, 1902

Photos courtesy of Guampedia

experience frequent earthquakes. This is because they are located in a region geologists commonly refer to as the Ring of Fire.

The Ring of Fire is an area in the Pacific Ocean where the movement of the earth's plates causes frequent earthquakes and volcanic activity. The ring extends along the edges of the large Pacific plate, from New Zealand, through Indonesia, past the Mariana Islands and Japan, and along the Aleutian Islands in Alaska. The ring continues further along the whole west coast of the North American continent, Central America and South America to the southernmost point in Chile. These coastal areas are particularly vulnerable to the effects of tsunamis even if the epicenter of an earthquake is located thousands of miles away.

When an earthquake occurs in the ocean, the energy released from the movement of the plates on the earth's crust can generate a series of waves on the ocean surface. The waves radiate outward from the center of the quake (or epicenter). The effect resembles the rippling waves caused by throwing a stone in a still pond. Offshore, tsunami waves have a short height (or amplitude), but a very long wavelength (or the distance between waves).

Under normal conditions, oceanic wavelengths are about 30 to 40 meters, but a tsunami may have wavelengths several hundred kilometers apart. In deep water, the effect of a tsunami is hardly detectable because of this huge wavelength. However, as a tsunami approaches a shoreline where the waters are shallow, the waves slow down. This causes the wavelength to shorten and the wave height to grow enormously. The destructive force of a tsunami, though, occurs not only when the wave crashes into the shoreline at high speed, but also by the receding of the water as it goes back towards the ocean, dragging buildings, vehicles, trees and other debris out to sea.

According to geologists, a tsunami may feature multiple waves, and sometimes it may take several hours for the waves to travel thousands of miles across open water. In fact, not all earthquakes will produce tsunamis that actually make it to a shoreline. Whether a destructive tsunami is generated after an underwater earthquake is difficult to detect.

Sometimes, an indicator of an impending tsunami is the drawback of water on the shore, exposing fish, coral and other features that would normally be under water. When such a drawback of the ocean occurs, it is a good idea for people to head inland or move to higher ground. Today, sophisticated instruments are used to monitor changes in sea level, especially after an earthquake, and to alert coastal zones of impending danger from destructive tsunamis. Guam receives its information from the Pacific Tsunami Warning Center, which has detectors on buoys located throughout the Pacific Ocean. The PTWC is based in Honolulu, Hawai'i, and operated by the National Oceanic and Atmospheric Administration, an agency of the United States government.

By virtue of the island's location along the Ring of Fire, it is not surprising that Guam is the site of regular earthquake activity. In fact, earthquakes occur every day on Guam, but the majority of them are imperceptible without a seismograph. Occasional destructive force earthquakes occur every few years, as

evidenced in the landscape and geological record, as well as in historic accounts.

The volcanic activity in the region causes much of the earthquake activity on Guam. In addition, there are thousands of fault lines that zigzag across the island, resulting from the collision (and subduction) of the Pacific plate and the Marianas plate. A major fault line divides the island geologically between the limestone plateau of the north, and the mountainous volcanic region in the south. Named the Adelup-Pago Point fault, the fault line runs roughly between Pago Bay on the east coast of the island, to Asan on the west—near the location of the Governor's Complex in Adelup.

The Tamuning-Yigo fault moves south-southwest from Mt. Santa Rosa in Yigo, along Latte Heights, past the airport and to the boundary between Tamuning and East Agaña. Further south, the Cabras Fault runs from Facpi Point (which lies about five kilometers north of Umatac) and moves northeast along the west coast toward Piti Bay. In addition, a number of smaller fault lines run along the valleys of southern Guam. It is no wonder, then, that Guam should experience so many earthquakes during the year.

Historic accounts of Guam's seismic events

Accounts from the Spanish Era and the early American period provide an interesting record of historic earthquake activity on Guam, and at least one report of a devastating tsunami. At least four earthquakes of magnitude 7.0 or greater on the Richter scale occurred between 1849 and 1911. Unconfirmed reports of earthquakes in the late 1700s include events in 1767, 1769, 1779 or 1799. Major earthquakes have been reported, in 1809, 1810, 1822, 1825, 1834, 1837, 1849, 1892, 1901 and 1909.

Guam has had 3 tsunamis cause damage

A 2002 study by geologists James Lander and Lowell Whiteside of the University of Colorado and Paul Hattori from the US Geological Survey Guam Geophysical Observatory examined the history of tsunami events on Guam over the last 200 years. Based on historic accounts, they determined that Guam has had only three tsunamis that were large enough to cause damage—in 1849, 1892 and, most recently, in 1993. Another two to six events may have been recorded, but are not verifiable as true tsunamis. Waves originating from further away include those produced during the 1952 Kamatchka, Russia, and the 1960 Chile earthquakes.

One of the earliest records of an earthquake and destructive wave activity on Guam was a description by Louis Claude de Freycinet, a French explorer who traveled to the Marianas in 1819. He wrote:

"An earthquake made itself felt, on May 7 at 1:30 p.m. With surprise and fright together, we saw the earth itself undulating from north to south for a period of perhaps thirty seconds. The residence cracked in every part, tiles came hurtling down and one would have thought that the entire structure was about to collapse around our heads. All inhabitants fled, some into the streets, others into gardens. No further disaster befell us all, however. Passed on from the land to the sea, the upheaval was felt aboard in the guise of violent shakes."

In late 1837 a series of strong earthquakes coincided with strong storm causing major flooding, landslides and damage. Four of the Caroline Islands were submerged, forcing residents to migrate to Guam and eventually settle in Saipan.

Twelve years later, another devastating tremor struck the island. A graphic description of the earthquake and tsunami of 1849 was presented in a letter by then-Guam governor Pablo Pérez. The island was in the wake of a flu epidemic that had taken many lives. In his letter, he recounted not only the earthquake and aftershocks, but also the extensive devastation caused by ground rupture and a tsunami that killed one woman and injured her niece:

"On 25 January last, at 2:49 in the afternoon, there was a great temblor, or earthquake, on this island that lasted one and a half minutes...The shocks continued all afternoon at very short intervals of approximately four, six and eight minutes. At eleven o'clock that night, they ceased until 2:30 in the morning, then continued on the following days...In addition to the repeated shocks, we felt something like a subterranean boiling, and we thought we were atop a volcano that would send us flying through space when it exploded. After nine days, the continual boiling-like rumbling stopped, but the tremors continued...A pilot and several seamen who were on the beach reported and swore they had seen two flashes of fire leap from the surf as it crashed on the reef off this port. The flashes were preceded by two sharp cannon-like reports."

"The earth opened in several places. Large fissures appeared in the center of the city; fourteen walls opened, gushing water, sand and fish... That afternoon, in my presence, the wells were sounded with a rod and found to have a depth of from one to six varas (one varas is 33 inches). On the following day I had them filled to obliterate the horrible sight, also because four of them were beneath houses, causing some to tumble, others to tilt. Many boulders have tumbled along the shore and from the interior hillsides. The shaking was so severe that bottles and other small receptacles on floors and shelves fell."

"The fissures were even more frightening because of the release of fumes."

"The sole tragedy involving loss of life was the death of a woman, who was at her ranch near the beach and was swept away by one of three tidal waves. The two-year old niece who was with her received bruises on her face when the sea carried her forty yards before depositing her among the rocks."

The woman's name was reported as Josefa Lujan, from the village of Hagåtña. Lujan was walking from her lancha in Talofoto toward Inarajan, when she was swept away by a giant wave which washed over the road. Her body was never recovered, although her niece survived with minor injuries.

The vertical run-up of the tsunami was about 11.5 feet (3.5 meters). Governor Perez described many structures being damaged, including the tile roofs on several administrative buildings, as well as the Umatac church. The church in Hagåtña lost its bell tower,

TSUNAMI: Always good to be prepared

CONTINUED FROM PAGE 11

while the boys' school, the Colegio de San Juan de Letran was almost completely destroyed. So far-reaching were the effects that, in fact, the captain of a whaling frigate informed the Governor that he felt the quake a thousand miles east of Guam.

In the Caroline Islands, it was reported that some of the atolls were actually submerged for several hours by the tsunami caused by the earthquake. Several survivors from the islands of Satawal and Lamotrek managed to escape, migrating to Saipan in the northern Marianas some two months later.

Father Aniceto Ibáñez del Carmen, an Augustinian priest and parish chronicler living on Guam in the mid-1800s, also wrote a description of the 1849 earthquake and tsunami, similar to Governor Perez's account. In addition to recounting general happenings in the island during his stay, he also chronicled a number of earthquakes that occurred. Ibáñez, for example, noted that occasional tremors took place in 1855, which, along with illnesses and typhoons, made for a memorable year. He was more descriptive regarding an earthquake in 1862. Ibáñez wrote:

"On 1 July 1862 at 7:48 in the morning...a small though quite perceptible quaking was felt—up and down—and then a strong oscillating movement from North to South. The force of the earthquake was such that practically all the thatched roofs collapsed. This tremor or earthquake lasted between forty-five and fifty seconds, more or less."

Ibáñez also mentioned two "terribly strong" earthquakes striking on 13 May 1870 around 3:27 pm. That same year on June 14th, another strong earthquake was felt at 2:55 am.

In May 1892 a tsunami in Hagåtña was recorded from an earthquake that struck Guam, although no measurements of its height or damage were available. Landers et al (2002), however, state that a drop in water level was reported and damage occurred in the old San Antonio district (near the current Chamorro Village).

Strong destructive quakes also were recorded in the early years in the 20th century. On 22 September 1902, a tremendous earthquake struck the island at 11:24 in the morning. The Hagåtña church lost its bell tower and one of the church walls collapsed. Bridges on the Hagåtña-Piti road caved in, along with many coral masonry (mampostería) structures. The wooden Umatac church of San Dioniso was destroyed, as it was earlier in the 1849 quake. One child was killed by falling debris. Tremors continued for an entire week, and public schools were closed for nearly two years.

The damage was extensive enough to cause US naval governor Seaton Schroeder to issue an order implementing new construction standards to make buildings safer. Although the Hagåtña church was rebuilt under the new standards, it was destroyed again following an earthquake in 1909. This quake, centered on Guam, as well as one recorded in February 1903, which occurred in the Philippines, generated tsunamis, although no information was available about the vertical run-up for each event.

Other small tsunami events may have occurred throughout the 20th century from earthquakes generated away from the Mariana Islands. A 2008 report from the National Geophysical Data Center mentions that in March 1952 an earthquake in Hokkaido, Japan, produced a tsunami in Apra Harbor with a vertical slope of 0.03 foot (0.1 meter); eight months later an earthquake in Kamchaka, Russia, generated a similar sized tsunami that made it to Guam. An earthquake in the Aleutian Islands off of Alaska caused a 0.03 foot tsunami in March 1957, and a May 1960 Chilean earthquake produced a 0.07 foot (0.2 meter) tsunami. Two more quakes, one off the Kuril Islands, Russia, in October 1963, and another off the Alaskan peninsula in March 1964, each produced a 0.03 foot (0.1 meter) tsunami on Guam.



Other notable tremors include a 6.7 earthquake that occurred in October 1936, originating approximately 80 miles southwest of Guam. More than 25 aftershocks were reported, exacerbating the damage to plaster walls and tile roofs by the original quake. A 6.2 temblor was recorded in the same place as the 1936 earthquake in September 1970, while a 6.2 earthquake occurred in November 1975, causing almost \$1,000,000 in damage. Another 5.2 earthquake struck in January 1978 near the east coast of the island with considerable damage. No tsunamis, however, were recorded with any of these occurrences.

Strongest quake in 1993

The strongest recorded earthquake struck in August 1993. Although no deaths were reported, 48 people were injured and several hotels suffered extensive damage. The southern part of the island experienced numerous landslides and rockslides, and more than \$112 million in structural and property damage was sustained to roads, homes, buildings and cars.

Another seismic phenomenon as a result of earthquakes is liquefaction. Liquefaction occurs when water saturated sediments (such as sand or soil in a manmade landfill) lose strength and stability and act like a liquid. During the August 1993 earthquake liquefaction occurred at the commercial port in Apra Harbor and in downtown Hagatna causing large cracks and fissures in the ground.

Interestingly, there were reports of individuals who witnessed unusual wave activity and a minor tsunami in Pago Bay. In the Pacific Daily News Sunday edition Tony Guerrero recounted walking to his parked truck and noticing the calm waters about 15 yards beyond the normal water line. As he tried to enter his vehicle, the waves came in and covered his legs. A second wave rising as high as his windshield swept him and his truck about 30 feet from the shore, making him unable to open his door until the water receded.

Risk of tsunamis on Guam

Because of the recent devastating earthquakes and tsunamis in Japan, Samoa and Indonesia, the question of Guam's risk of tsunamis has been raised. The notion that Guam is largely protected by the deep waters of the Marianas Trench and the reefs surrounding the islands is commonly accepted, although this idea has been refuted by some geophysicists for a number of reasons.

According to Gerard Fryer, a geophysicist from the Pacific Tsunami Warning Center, in an interview with the Pacific Daily News shortly after the Japanese tsunami he stated that the depth of the trench gives islanders a false sense of security. The deep waters along Japan's east coast, for example, did little to protect that country from the devastating tsunami. In addition, he stated that while the presence of strong,

deeply sloping fringing reefs do provide some protection by causing tsunami waves to reflect off them and dissipating their energy before they can get to the shore, gaps in the reef still may provide an opening for destructive waves to come through and cause coastal damage. Furthermore, the wavelengths of tsunamis are usually very long; if a large enough tsunami were to strike Guam the waves potentially can wrap around the edges of the island, causing flooding on exposed shorelines.

The authors of the 2002 Lander et al. report also considered the risk of destructive tsunamis on Guam. They asserted that a locally generated tsunami would most likely occur on the east coast of the island, where the Marianas Trench is situated and the known origin of many earthquakes felt on Guam. Additionally, a tsunami that originated further south could possibly impact both the east and west coasts of the island with the wrap-around effect.

However, the Lander report argues that because of the age and relatively slow rate of subduction of the Pacific plate underneath the Philippine plate, there should be fewer earthquakes and therefore, less chance of tsunami. This has been the case for most of the Marianas archipelago. Guam, though, is situated along the trench where, nearby, there are differences in depth and heights of the subducting plates. It seems in areas where the waters are shallower, there is an increased amount of seismic activity, which may account for some of the earthquakes felt on Guam.

In the models Lander et al cite, there are other factors to consider—the steepness of the fault lines, for example, or vertical vs. horizontal movements of the plates, as well as the occurrence of secondary movements from liquefaction and landslides during a seismic event. Nevertheless, they assert, the incidence of destructive tsunamis is rare because of the extreme depth of the trench and the slow rate of subduction, and that the two significant tsunamis of 1849 and 1993 were the result of quakes that centered on the more shallow dipping areas of the plates. In these cases, the earthquakes occurred on the eastern side of the island, producing waves that impacted Guam's east coast.

Although the likelihood of tsunamis is low, if they do occur, it is more likely they will occur on the east coast of Guam. Southern Guam may be vulnerable, but more heavily populated areas in the central, western parts of the island are less likely to be negatively impacted by tsunamis.

Cultural responses

In the course of the long history of human habitation of the Mariana Islands, the people who live in this part of the world have adapted to survive a host of potentially hazardous forces of nature. Along with the physical challenge of surviving earthquakes, typhoons and tsunamis they dealt with the human need to understand and give some kind of cultural meaning to these phenomena.

The ancient Chamorros, for example, explained wind, waves and fire as part of the activities of the spirit-god Chaifi. Prayers to ancestral and natural spirits were invoked to ensure success in human projects of navigation, farming and fishing, as well as protection from the earth's destructive forces. When Christianity was introduced, the power to control the forces of nature was placed in the hands of God, and the Virgin Mary became the great intercessor to turn to for protection and aid.

American anthropologist Laura Thompson, who studied Chamorro culture on Guam in the late 1930s, documented two solemn novenas, a type of Catholic prayer devotion and ritual that takes place over the course of nine consecutive days,

The strongest recorded earthquake struck in August 1993. Although no deaths were reported, 48 people were injured and several hotels suffered extensive damage.

specifically for protection from earthquakes. According to her informants, the Nobenan I Promesa pat I Nobenan I Linao originated in fulfillment of promises made by the people of Guam after a destructive earthquake that occurred in April 1858 and the 1902 temblor that destroyed the cathedral in Hagåtña. Although most people on Guam understand and accept plate tectonics theory, it is not uncommon for many to return to rituals of prayer when natural disasters occur.

Typhoon and earthquake connection under study

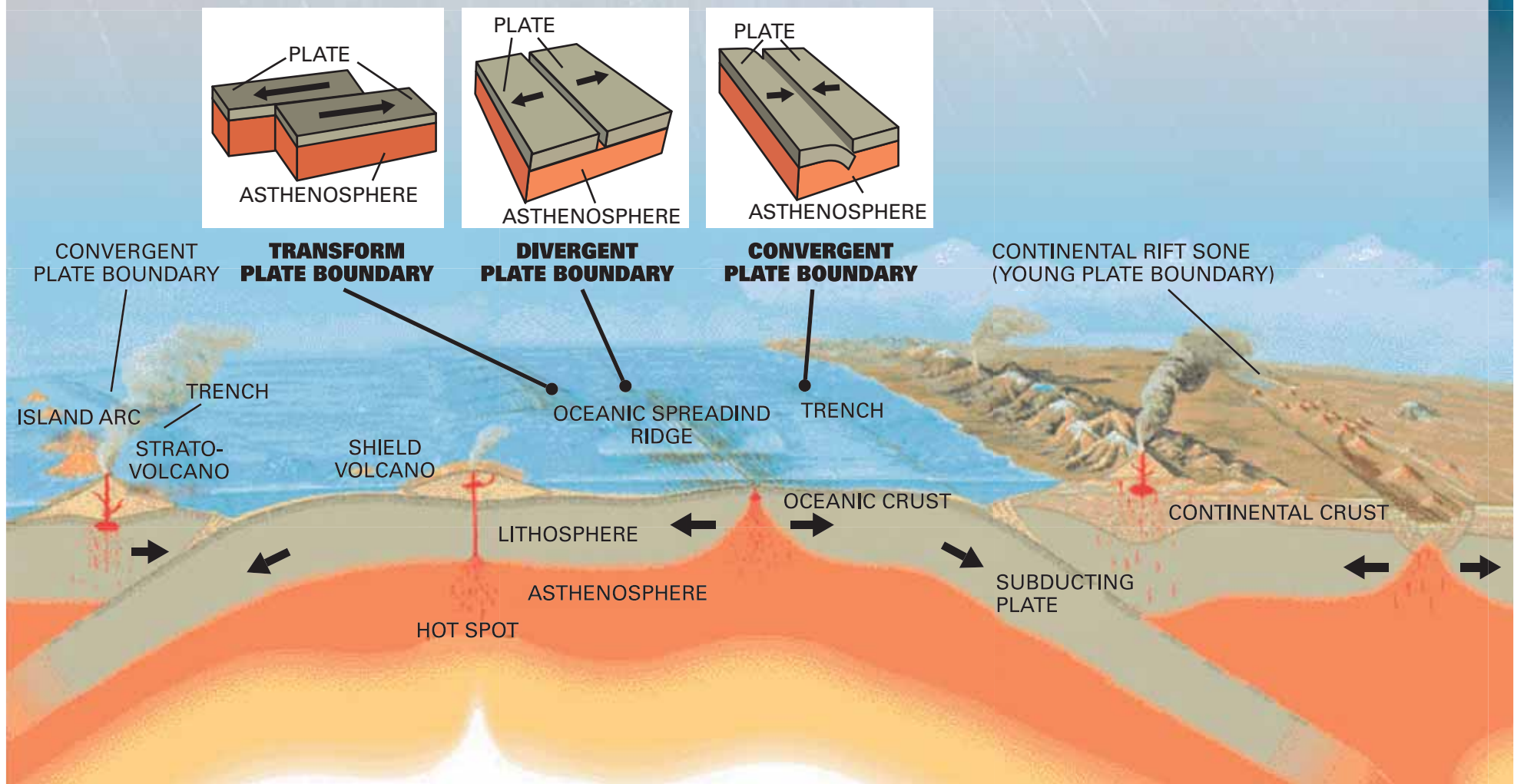
Interestingly, the Lander report also considered the seemingly apparent connection of large earthquakes and typhoon activity on Guam. For example, the August 1993 earthquake was closely associated with Typhoon Steve. Perhaps, the authors suggest, the winds generated from typhoons, along with appropriate high stresses in earthquake regions, can trigger an earthquake. Or, pressure changes from the extreme low pressures associated with typhoons can hypothetically cause the land to rise under a reduced load and result in an earthquake.


The model for this seems to work for an earthquake that occurs under land, but for an earthquake under the ocean, there may be another mechanism involved. In the case of the August 1993 quake, the eye of Typhoon Steve, an area of relative calm, passed 80 km north of the island, with winds pushing Guam and the Philippine plate to the northwest. This movement, the Lander studies asserts, may have reduced the friction between the Pacific and Philippine plates which resulted in the strong earthquake.

Furthermore, in a look at the history of earthquakes and typhoons on Guam, Lander et al observed that far more earthquakes occur within one day of the arrival of typhoons, than any other day in the 10 days before or 10 days after a typhoon has passed Guam at its nearest approach to the island.


Regardless of the risk of tsunamis on Guam, the Government of Guam has tried to secure a tsunami preparedness program and warning system which includes signage and public announcements, but no sirens as found in other tsunami-prone areas. Although there are criticisms of the warning system currently in place, in an island that has experienced periodic natural disasters including typhoons and earthquakes, residents are always at a level of preparedness that exceeds other locales vulnerable to such phenomena.

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| LEXUS | ES350 | 2013 | 62710 | JTHBK1GG4D2008459 | BLACK | \$13,495 | AUTOMATIC |
| TOYOTA | 4RUNNER | 2008 | 107399 | JTEBU14RX8K018318 | BLACK | \$11,995 | AUTOMATIC |
| SUBARU | OUTBACK | 2011 | 87835 | 4S4BRBCC0B3440362 | BLUE | \$9,995 | AUTOMATIC |
| ISUZU | ASCENDER | 2006 | 151043 | 4NUES16S266701308 | BLACK | \$7,995 | AUTOMATIC |
| HYUNDAI | ELANTRA GT | 2014 | 72269 | KMHD35LH5EU164198 | RED | \$9,995 | AUTOMATIC |
| HYUNDAI | ACCENT | 2014 | 50690 | KMHCT5AE6EU142859 | BROWN | \$8,995 | AUTOMATIC |
| HYUNDAI | VELOSTER COUPE | 2012 | 57016 | KMHTC6AD9CU074776 | ORANGE | \$8,495 | AUTOMATIC |
| MAZDA | MAZDA 3 | 2013 | 61465 | JM1BL1TF7D1818248 | WHITE | \$8,495 | AUTOMATIC |
| ACURA | MDX | 2007 | 47969 | 2HNYD28277H525534 | WHITE | \$7,995 | AUTOMATIC |
| TOYOTA | RAV4 | 2007 | 83544 | JTMZD33V876025319 | BLUE | \$6,995 | AUTOMATIC |
| CHEVROLET | SILVERADO 1500 REG CAB 4X4 | 2010 | 36723 | 1GCPKPEA1AZ210039 | WHITE | \$6,995 | AUTOMATIC |
| MERCEDES-BENZ | E320 | 2001 | 165511 | WDBJF82J91X058316 | BEIGE | \$3,995 | AUTOMATIC |
| PONTIAC | GRAND PRIX | 2003 | | 1G2WR52123F162303 | WHITE | \$2,495 | AUTOMATIC |
| HONDA | CIVIC | 2003 | 119552 | 1HGES16333L028774 | GREEN/SILVER | \$2,495 | AUTOMATIC |
| CADILLAC | DEVILLE | 1994 | 100000+ | 1G6KD52BXRU215824 | WHITE | \$495 | AUTOMATIC |

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- **DATES:** December 15
- **PHONE:** 483-7773
- **LOCATION:** Central and Southern Guam
- **WEBSITE:** tourofguam.com

New Year's Eve fireworks



As the New Year's Eve celebrations kick off and the countdown begins, local residents and visitors alike look to the skies to enjoy a fireworks display over beautiful Tumon Bay. Each year, witness America's first fireworks celebration!

- **DATES:** December 31
- **LOCATION:** Tumon Bay
- **PHONE:** 646-5278/9
- **EMAIL:** kraig.camacho@visitguam.org

– Guam Visitors Bureau

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GVB teams up with local artist for ongoing mural series

GUAM VISITORS BUREAU

The Guam Visitors Bureau (GVB) is pleased to announce the non-profit membership corporation is working with local artist Lee Hiura San Nicolas to produce a series of murals around the island.

GVB has been a long time supporter of the arts on island and sponsored numerous events to include Pow! Wow! Guam, Guam Art eXhibit (GAX), and Guam Spraycation. The Bureau has also encouraged the growth of art spots and linking businesses with local talent.

“GVB has been working with other local and international artists for many years to beautify our island. We’re proud to continue that effort by collaborating with Lee,” said GVB President and CEO Pilar Lagona. “This project is all about creating art with purpose. We wanted to create murals that told a Guam story and will become new attractions for our visitors and residents to see. There are five prime spots that will have large scale murals in the coming weeks for everyone to enjoy.”

Two of the five murals have already been completed. San Nicolas has finished a mural of a large

coconut crab or ayuyu in the village of Anigua close to the Federal District Court. The second mural that was done is of a Chamorrita girl, Cameron San Agustin, and large hibiscus flowers next to the old Blockbuster/ Oasis Empowerment Center in the village of Tamuning. The next mural project will be at Paseo de Susana with the last two murals to be finalized.

“As an artist, I work hard to create paintings that visually speak both to me and to my audience about the beauty and culture of our island,” said San Nicolas. “Art is a movement and I hope to inspire the younger generation of artists to show their love of Guam and pair it with their love for art. Si Yu’os Ma’åse’ GVB for supporting the local art scene!”

San Nicolas has a “street island style” that aims to depict original culture fused with contemporary art flavor. He began his early career as a graffiti artist and has worked toward professional aspects of art in creative forms. His work is featured in galleries and throughout the local community. San Nicolas is a graduate of the University of Guam and majored in Liberal Arts.

Follow GVB on instagram @visitguamusa and Lee San Nicolas @thefueking for photo and video highlights on the mural project.



Boonie Stomps Guam

INFORMATION PROVIDED BY
GUAM BOONIE STOMPERS

Dante River

Every Saturday, Guam Boonie Stompers offers public hikes to a variety of destinations such as beaches, snorkeling sites, waterfalls, mountains, caves, latte sites, and World War II sites. We meet at 9 a.m. in the Center Court of Chamorro Village in Hagatna. The cost is \$5.00 for hikers over 17. Children must be accompanied by a responsible adult. Hikers should provide their own transportation. Guam’s trails are not developed. Weather conditions can make the hikes more difficult than described. No reservations required.

For more information:
www.facebook.com/GuamBoonieStompersInc
or call 787-4238.

Dec. 7
Sinesa Falls

Very Difficult
6 hours for 6 miles

We hike to a beautiful large waterfall that is seldom visited, then upriver to Lower Sigua Falls. On the way we visit the tank farm and explore a shady waterfall filled jungle river.

Bring: 4 quarts water, get wet shoes, swimsuit, gloves, sun screen, insect repellent, lunch and snacks, and camera.

Special conditions: Rope climbing up and down, steep slopes, slippery mud, walking in water over slippery rocks, and a very long hike.

Dec. 14
Dante River

Very, Very Difficult
7 hours for 6 miles

We hike to a remote, pristine jungle river with three large falls, many smaller falls, a large swim hole, and a rock slide. On the way back we’ll stop at Inarajan Falls.

Bring: 4 quarts water, hiking shoes that can get wet, swimsuit, gloves, sun screen, insect repellent, lunch and snacks, and camera.

Special conditions: Sword grass, steep slopes, mosquitoes, walking in water, a short difficult climb, and a very long hike.

Complete 10 Boonie Stomps to earn a Boonie Stomp T-Shirt!

Stomp Tip:

- 1) Alcohol and hiking do not mix.
- 2) Do not bring beverages with caffeine on hikes.
- 3) Bring plenty of water with you on hikes.
- 4) Do not hike alone and let someone know where you are going and your return time.
- 5) Always carry a well stocked personal first aid kit.
- 6) When hiking, lots of little snacks are better than one big meal
- 7) Always bring a small flashlight in case you get lost, or delayed.

Save your phone battery for calls.

Guam Boonie Stompers is a non-profit Guam corporation composed of volunteer leaders committed to leading hikes to and protecting the unique destinations on our island.

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Dulce Nombre de Maria Cathedral Basilica.

Exploring Guam's first Catholic church

STORY AND PHOTOS BY
ANNE JING PING WEN,
STRIPES GUAM

A popular monument to Guam, Dulce Nombre de Maria Cathedral Basilica is a symbol of the impact of the Spanish culture on the Pacific island.

Under the leadership of Padres San Vitores, Dulce Nombre de Maria Cathedral Basilica became the first Catholic church built on Guam. The familiar landmark, constructed in 1669, is a popular tourist attraction along the Hagatna Heritage Walk and borders



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G.A.I.N. Pet of the Week

Dudley (kitten)
I might be small, but I am mighty! I'm the cutest little guy, at just 9 weeks old, and I make sure everyone hears what I have to say! I would love if you came to GAIN and had a quick chat with me about how to adopt!

Call G.A.I.N. (Guam Animals In Need) Animal Shelter in Yigo at 653-4246 or visit <www.guamanimals.org> for more information on adopting this pet. G.A.I.N. is a shelter-based humane society with a mission to prevent cruelty to animals, educate the public and promote good animal laws. Under Water World will donate one adult admission for every Pet of the Week adopted.



BEER-Y
CHRISTMAS
AND A
Hoppy
NEW YEAR!



the Plaza de Espana and Guam Museum. The current structure was rebuilt after being destroyed in World War II. The predecessor of the church was a chapel constructed of rough logs and nipa thatch, and the chapel served as the administrative center of Guam. Today, the church stands across the Guam Legislature building. Although the Chamorros initially rejected the Catholic religion, the people of Guam eventually acclimated to Spanish culture and converted to Christianity. Chief Quipuha became the first adult to be baptized, and centuries later, the basilica remains a popular Sunday mass tradition where rituals involving birth, transition from adolescent to adulthood, and marriages are performed. The most famous feature of

the church is the statue of Santa Maria del Kama-len, also known as the Patroness of the Diocese of Hagatna. In the 1600s, a fisher found the statue floating off Cocos Island and dedicated the statue to the chapel. The cathedral-basilica symbolizes the first Roman Catholic mission in the Mariana Islands, and if you're a tourist, new military arrival, or just Guam culture, stop by this popular monument to understand the local culture.

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Stripes Sports Trivia

In Michael Lewis' "Moneyball", Oakland A's General Manager Billy Beane is praised for his modern take on the game of baseball and its statistics. The book and movie are often criticized for never focusing on the great starting pitching that team featured. The closer was pretty solid as well, saving 44 games that season. Who was he?

Answer Billy Koch

SUDOKU

Difficulty: Easy

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| | | 8 | | | | 7 | 5 | |
| | | 9 | | | | 3 | | 8 |
| | | | 5 | | 4 | | 9 | |
| | | 3 | 9 | | 6 | | | 2 |
| 5 | 4 | | 7 | 1 | | | | |
| | | | | | | | | |
| 3 | | 2 | | 9 | | | | 1 |
| | | 5 | | | | 8 | | 7 |
| | | | | | | | 6 | |

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Edited by Margie E. Burke

HOW TO SOLVE:

Each row must contain the numbers 1 to 9; each column must contain the numbers 1 to 9; and each set of 3 by 3 boxes must contain the numbers 1 to 9.

Answers to Last Week's Sudoku:

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| 4 | 2 | 3 | 5 | 6 | 8 | 1 | 7 | 9 |
| 9 | 5 | 7 | 3 | 1 | 2 | 6 | 4 | 8 |
| 8 | 1 | 6 | 9 | 7 | 4 | 3 | 2 | 5 |
| 1 | 8 | 4 | 2 | 9 | 7 | 5 | 6 | 3 |
| 6 | 7 | 9 | 4 | 3 | 5 | 2 | 8 | 1 |
| 2 | 3 | 5 | 1 | 8 | 6 | 4 | 9 | 7 |
| 3 | 4 | 1 | 8 | 2 | 9 | 7 | 5 | 6 |
| 5 | 6 | 8 | 7 | 4 | 3 | 9 | 1 | 2 |
| 7 | 9 | 2 | 6 | 5 | 1 | 8 | 3 | 4 |

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The Weekly Crossword

by Margie E. Burke

ACROSS

1 Type of bag
5 Like some cheddar
10 Ho-hum
14 Throw, as dice
15 Coke's bear
16 Unsophisticated sort
17 Not being used
18 Wind instrument
20 Trucker in a union
22 Linen closet items
23 Kind of boom
24 Scouting group
26 Remote location?
29 Consumer
33 Part of TKO
37 Indonesian island
38 "Without further ..."

DOWN

1 Southern staple
2 Where to see chaps

3 Haggard's hero
4 Flaw
5 Squabble
6 Fine-tune
7 Open-eyed
8 Pro-footballer in L.A.
9 Part of an atom
10 It creates drafts
11 Pear-shaped instrument
12 Genesis brother
13 His partner
19 State of mind
21 Biscuitlike pastry
25 Surviving organism of old
27 Pudding fruit
28 Squirrel's cache
30 Rani's wrap
31 Enthusiasm
32 Saturn feature
33 Edible root
34 Anagram for "tide"

36 Absorbed, as a loss
40 Enjoy Aspen
41 Heavy metric weight
44 Maine entree
46 On the fence
48 Put together
49 Burglar deterrents
52 Licorice-like flavor

54 Tennis tie
55 Horror or sci-fi, e.g.
56 Sign above a door
57 Not at home
58 Pickup shick
59 Oscar winner Paquin
61 Mosque leader
62 Bitter end?
64 Pipe fitting

Answers to Last Week's Crossword:

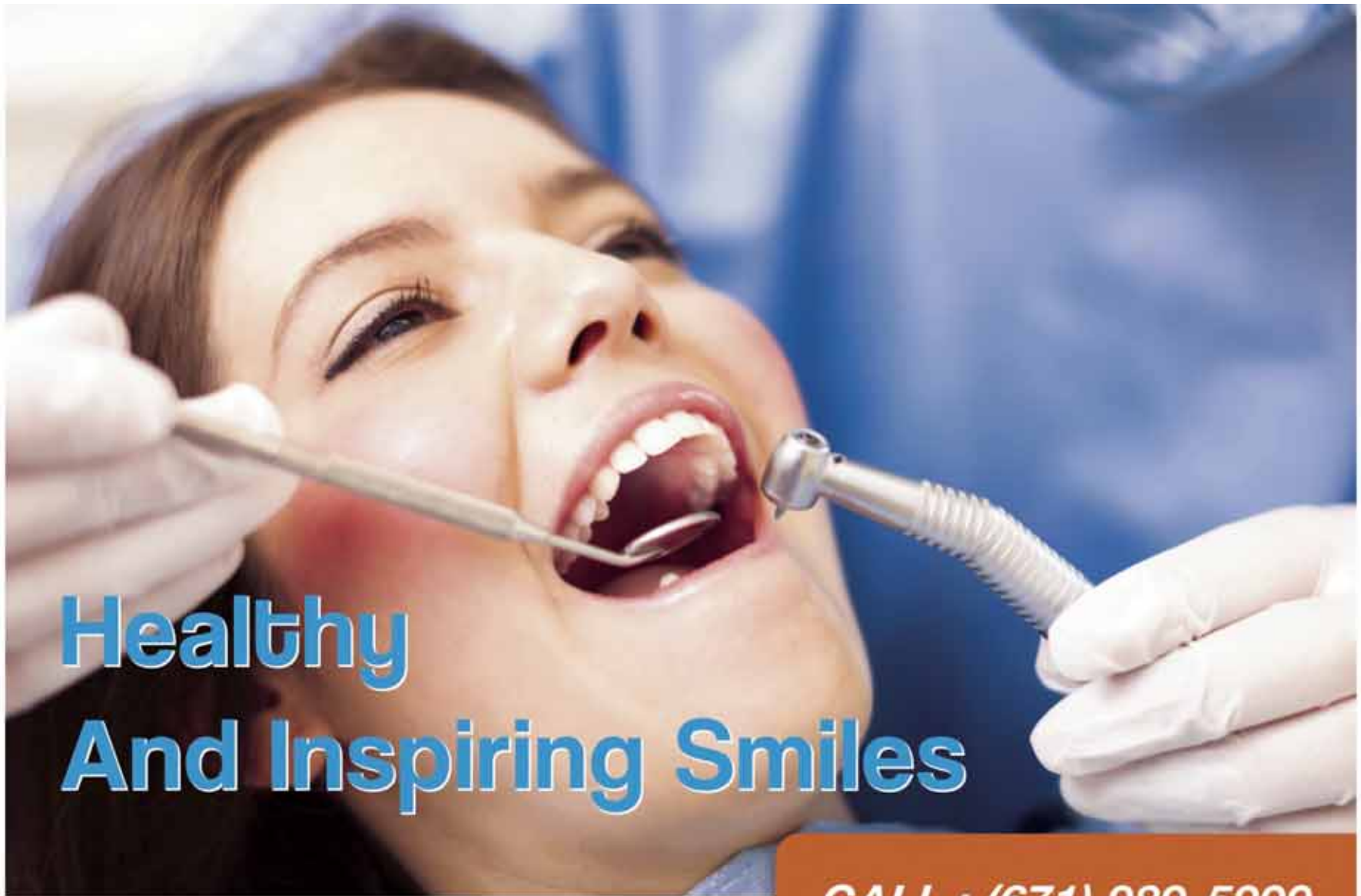
| | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| G | A | F | F | L | U | N | A | R | U | S | E |
| A | C | A | I | A | N | O | D | E | L | A | V |
| S | H | I | N | P | A | S | S | M | U | S | T |
| H | E | R | A | L | D | R | Y | I | N | T | E |
| | | | G | L | O | O | M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

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A Taste of Guam

The 3 'R's to good eating –
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12-page pullout

'Tis the season to feast at a Guam

BY TAKAHIRO TAKIGUCHI,
STRIPES GUAM

White sands and swimsuits may replace snow and fur coats during the holiday season on Guam, but holiday foods are no less festive here than anywhere else.

Home to a unique blend of culinary cultures, Guamanians ring in Christmas and New Year's with feasts ranging from seaside barbecues to high-end hotel restaurant banquets. But like all great fiestas on island, it all starts at home.

"Guam's holiday food is special because it brings family together," says Geoffrey Perez, executive chef at the popular Chamorro eatery, PROA Restaurant. "The heart of the house here on the island is the kitchen. There will always be someone in this area of the home. Families come together during each holiday or celebration and create the food and drink that they love."

During the holidays, freshly caught fish may be seasoned with different aromatic herbs and spices to infuse them with flavor. They'll be accompanied by salads with local vegetables such as bitter melon, sweet potato leaves, cucumbers, cherry tomatoes or beans - all harvested fresh that very morning by uncles island-wide, Perez says.

"And aunties will be working in tandem," he adds, "to get all the 'manha' (coconut) pies, 'roskette' (cornstarch) cookies, 'ahu' (sweet coconut soup) or their famous 'bunelos dagu' (yam donuts) ready and prepped for their feasts."

And what holiday season would be complete without those traditional sweets?

"Bunelos dagu is a special treat during the holiday season," says Josh Tyquingco, a Guam Visitors Bureau spokesman. "The yams used to make these fried donuts are usually harvested during the Christmas season."

Just like on the Continental U.S., he adds, expect to see anything pumpkin related featured in eateries ranging from coffee shops to hotel restaurants during the holidays. This includes pumpkin shakes, pumpkin-spice coffee drinks and plenty of pumpkin pie varieties to choose from.

To be sure, there will be a lot of festive sweets adorning holiday tables. But first and foremost, according to barbecuing and fishing aficionado Rueben Olivas, are the meat dishes.

"The standard on all tables is white rice, red rice and homemade flour tortillas made with coconut milk," says Olivas, author of the BBQGuam blog. "Assorted barbecue meats such as chicken, beef and pork as well as fish are always served, along with the island delicacies like 'kaden fanihi' (fruit bat soup) and turtle soup."

Nothing says special holiday feast

on Guam, however, like the "lechon," or whole roast pig, which when prepared is the centerpiece of the holiday fiesta table. Once roasted over an open fire on a handmade spit with select local woods, this time-honored tradition can still be seen - and tasted - thanks to more modern methods.

"Back in the 1950s, the roast pig was pretty straight forward for the most part on Guam," says Olivas. "Nowadays, they are roasted in large ovens and stainless steel outdoor spits turned by electric motors. Some roasting is also still done in the traditional way on occasion."

Guam being the tropical paradise that it is, every day is a good day to barbecue. But when it comes to holiday season feasts, it is indispensable.

"Let's barbeque!" is a phrase heard on Guam that is just as popular as 'Hafa Adai,' says Joe Okada, pit master and owner of TUNU barbecue takeout shop. "Each individual group or barbecue specialists and families pride themselves on their secret marinade and their ability to create the best-tasting or champion barbecue. The menu items found at barbecues around the island can be just as exotic as our locale."

Like TUNU (the Chamorro word

for barbecue), many of the island's hotels and restaurants will also be offering barbecue takeout packages for family holiday fiesta tables.

"I usually order barbecue for around \$70 from In & Out BBQ near Guam's airport two days before Christmas," says Toshio Akigami, a Guam resident for more than 40 years. "I also recommend the elegant wood-roasted herb 'porchetta' (pork roast) at TUNU for \$120."

Many restaurants, especially those at major high-end hotels, are already nearly - or fully - booked for the holidays - especial on Christmas and New Year's and their respective eves. So anyone planning to splurge on a nice holiday meal out had better make reservations soon if they haven't already.

Many of these restaurants had not yet published their holiday menus by press time, but they range from New Year's Eve soba (Japanese buckwheat) noodles with tempura at Caffé Cino (\$17), to a five-course Christmas seafood buffet dinner at Roy's Lounge (\$70) to a "night in Paris" five-course bash at Westline Resort Guam's Prego on New Year's Eve (\$150). PROA offers four-course Christmas and New Year's meals (\$55.00) that feature its Proa Patisserie Holiday Pastries. Many of these holiday feasts include free-flowing adult beverages.

So whether you are planning family-style fiesta or dining out in style for the holidays, there's plenty on island to help you do it with a taste of Guam.

takiguchi.takahiro@stripes.com



"Lechon," or roast pig, is a traditional holiday feast dish on Guam.



A woman fries "Bunelos dagu," a Chamorro Christmas treat.

See Chamorro Fiestas on page 4

See Festive Recipes on page 6-7

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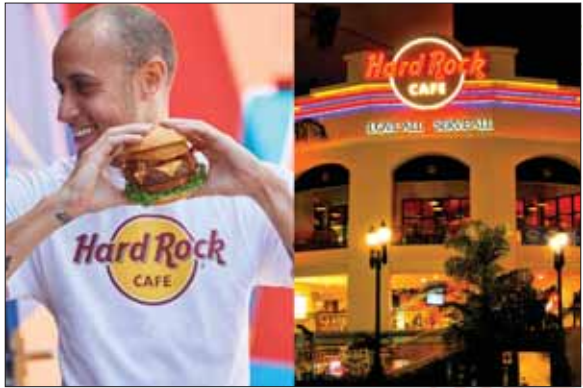
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RESTAURANT INFO

A fiesta of culture in traditional foods

GUAM VISITORS BUREAU

While visitors know Guam as the jewel of Micronesia and a favorite tropical destination for vacation holidays, the heart of the island is really its rich Chamorro culture.

At the center of that culture is a tradition comprised of the island's Catholic faith introduced by the Spanish in the 1600s and a respect for family, rooted in the ancient Chamorro culture, known as the oldest civilization in Micronesia.

While family and faith is at the center of Chamorro culture, both often find their place at the fiesta table. Here you'll find some of our island's favorite foods – from red rice to chicken kelaguen. Please take time to explore our local cuisine and discover the fiesta table. It is there – during mealtimes – where families come together, new friendships are made, and old ones rekindled.

Should you be fortunate enough to invited to a barbeque, fandango (wedding), fiesta (celebration of Catholic patron saint) or a baptismal (a Christening of a person, normally an infant, into the Catholic faith), you will most likely enjoy the following foods:

Red Rice (Hineksa' Agaga')

A flavorful blend of seasoned rice colored with annatto seeds from the achote plant. Although rice has been a staple in the Chamorro diet for hundreds of years, it was not prepared using the achote seed until Spanish settlers introduced the plant to Guam. Achote releases a dye when soaked in water, which is then mixed with rice to give a distinct orange color. Other ingredients are often added including bacon, onion, garlic, and peas.



Chicken Kelaguen (Kelaguen Mannok)

A popular dish at almost all get-togethers characterized by a technique used in preparing chopped meats with lemon juice, salt, grated coconut, and hot red peppers. Kelaguen – which can be made using chicken, beef, shrimp, or even Spam® - is similar to chicken sevicehe but without the cilantro leaves.



Chamorro Barbecue

A staple on the fiesta table, most of the time, ribs and chicken are marinated for 3-4 hours in a soy sauce and vinegar mixture, then seared on an open grill over charcoal or tangan tanga wood embers.



Finadenne'

A basic condiment used in Chamorro cuisine, the favorite sauce is prepared by mixing soy sauce, vinegar or lemon juice, chopped white onion, and fresh chili peppers. It can be spooned over food – especially meat – or used as a dipping sauce.



Cucumber Salad

A favorite among Chamorros, this dish takes a popular Guam vegetable and soaks it in finadenne', bringing a tangy flavor to cucumbers.



Red Velvet Cake

A lush Southern delicacy from the United States that has found its way to Guam. As the Chamorros enjoy great food, this dessert has found its way to most functions on the island.



Guam Fiesta Calendar

The exact date of each village fiesta is set by the Catholic Church each year.

JANUARY

Tumon: Blessed Diego Luis de San Vitores
Chalan Pago: Nuestra Señora de la Paz Buen Viaje
Mongmong: Nuestra Señora de las Aguas
Maina: Our Lady of Purification

FEBRUARY

Yigo: Our Lady of Lourdes

MARCH

Inarajan: St. Joseph, husband of Mary

APRIL

Barrigada: San Vicente Ferrer
Agafa Gumas: Santa Bernadita
Merizo: San Dimas
Inarajan: St. Joseph, the Worker

MAY

Malojloj: San Isidro
Santa Rita: Santa Rita
Sinajana: St. Jude

JUNE

Ordot: San Juan Bautista
Tamuning: St. Anthony
Chalan Pago: Sacred Heart of Jesus
Toto: Immaculate heart of Mary

JULY

Dededo: St. Andrew Kim
Agat: Our Lady of Mount Carmel
Agat: Santa Ana

AUGUST

Tamuning: St. Victor
Piti: Assumption of Our Lady
Barrigada: San Roque
Agat: Santa Rosa

SEPTEMBER

Cañada, Barrigada: San Ramon
Hagåtña: Dulce Nombre de Maria (Sweet Name of Mary)
Talofofo: San Miguel
Mangilao: Santa Teresita/Saint Therese of Liseaux

OCTOBER

Yona: St. Francis of Assisi
Umatac: San Dionisio
Sinajana: St. Jude

NOVEMBER

Agana Heights: Our Lady of the Blessed Sacrament

DECEMBER

Dededo: Santa Barbara
Hagåtña: Immaculate Conception, islandwide procession 4 p.m. honoring Santa Marian Kamalen
Santa Rita: Our Lady of Guadalupe
Asan: Nino Perdido

– Guampedia

www.guampedia.com



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At Table 35, our culinary vision is an island fusion of New American and Asian cuisine featuring the freshest Guam produce and seafood, sourced from local farmers and fishermen when possible. Enjoy thoughtfully prepared cuisine with a unique ambiance that is cosmopolitan, yet warm and comfortable. Our menus offer some crossover favorites and tantalizing intros like Coconut Portobellos, Salmon Spring Rolls, and Shrimp Bruschetta. Burgers are lunchtime favorites, while dinner offers the inimitable Miso-Rubbed Striploin with Citrus Soy Butter and Caramelized Garlic Chips, a succulently delightful steak experience! Table 35 has a first-class bar with fine wines and premium cocktails.

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Holiday Meal

Get a load of Colonel's New Dessert Biscuits

Howdy folks! I'd like to introduce my most delicious creation yet – KFC Cinnabon dessert biscuits. They're the perfect blend of our melt-in-your-mouth, buttery biscuits and Cinnabon's signature cinnamon-sugar glaze and icing. Let the flavors of this delightful treat fulfill that sweet craving. And for an even sweeter deal, take home an order of four warm KFC Cinnabon biscuits with every 12-piece meal just in time for the holidays. These pair well with good food and good company! That's 12 pieces of your favorite juicy KFC chicken, 3 large sides and my new KFC Cinnabon dessert biscuits. Ummm hmmm! KFC – It's finger-lickin' good!

RESTAURANT INFO

Recipes to ring in G

Rueben Olivas, a barbecue and fishing fanatic who authors the blogs BBQGuam, Guam FirehouseCook and FishingGuam, shared these traditional holiday recipes with Stripes Guam. To get that authentic taste of Chamorro tradition, he asked his sister-in-law and others for family recipes handed down over the generations.

"The food (back in the 1950s) was just as great then as it is now, if not better," Olivas said, adding that there are many different recipes for these popular holiday foods. "But one thing is evident, the island residents back then were very resilient and resourceful. Nothing was going to slow them down from celebrating their holidays."

Why not give one or two a try for the holidays.

www.bbqguam.blogspot.jp

Kadon Mannok (chicken soup)

Kadon Mannok was a traditional table fare back in the day. Most homes has chickens running around in their yards so chicken was often on the table in one form or another.

- 1 whole chicken cut into small pieces
- ½ large white or yellow onion, diced
- 4-6 cloves of garlic, minced
- 1 tsp of freshly ground black pepper
- 3 tbsp of oil (in the old days coconut oil)
- 12 cups of water or just enough to cover chicken by 2 inches
- 2 lbs. of fresh white taro cut, peeled and cut into 1 inch chunks
- 1 lb. of pumpkin tips
- 1 lb. of green beans
- 2-3 cups of freshly grated coconut milk or two 15 oz. cans

1. In a soup pot sauté the yellow onion, garlic and black pepper over medium heat.
2. Once the onions are translucent, add in the chicken. Sauté the chicken until slightly brown but no longer than about 5 minutes.
3. Add the water, change heat to high and bring to a boil
4. Once the boiling has commenced, return heat to medium, add the taro and green beans and cook for about 20-30 minutes, covered, until the taro is cooked. Test with fork (doneness similar to potatoes though taro is denser)
5. Add the pumpkin tips and coconut milk, stir and cook covered for another 2 minutes and turn heat off.

– bbqguam.blogspot.jp



Kadon Mannok



Gollai Hagon Suni

Gollai Hagon Suni (taro leaves with coconut milk)

Taro was grown all over the island of Guam. Not so much anymore. But back in the 1950s, it was quite common. This dish was very popular for special events and celebrations. Made from all natural ingredients, it was affordable by everyone.

- 20-30 fresh taro leaves, sliced into 1 inch strips. There is a special way this is done. You stack about 5 leaves on top of one another, roll them together and cut into 1 inch strips.
- 6 pieces of fresh yellow ginger root, grated. Roots about 3 inches long by about ½ inch wide
- ½-1 yellow or white onion, cut into thin slices
- 1 bunch of garlic, peeled, cleaned and minced
- 5-10 hot peppers, minced
- 2-3 cups of fresh coconut milk or 3-4 15oz. cans
- The juice of 1-2 lemons, to taste

- Oil for sautéing.
- Salt to taste

1. In a large pot boil the cut taro leaves until very soft.
2. Remove from pot and drain.
3. In pot, sauté the onions, garlic, ginger, and hot peppers over medium heat.
4. Return the drained taro leaves to pot with the sautéed ingredients and stir thoroughly to mix all ingredients together.
5. Pour in the coconut milk.
6. Mix in the lemon juice and salt to taste and constantly stir.
7. Turn heat off when the mixture starts to boil. Serve with white rice or tortillas.

– bbqguam.blogspot.jp

Boñuelos Dago aka (yam donuts)

Boñuelos Dago is a holiday staple. Everyone loves to eat these delicious donuts. The most popular type of dago (yam) used for boñuelos (donuts) is the red dago. These donuts were usually dipped in syrup, made in the old days by melting sugar, and made for an almost unstoppable bite size treat.

- 8 cups of grated local yam
- ½ -1 cup of sugar
- 1 ½-2 cups of flour
- 2-3 tbsp of baking powder
- Oil, enough to deep fry the donuts. It depends on the pan you use for frying.

Any of these amounts can be adjusted to the personal taste of the preparer.

1. Grate the dago very fine. It will turn into a gooey and slightly sticky type of paste.

Boñuelos Dago



Eskabeche (fish with vegetables)

This is a very popular holiday dish back in the 50's. It still is today.

Serving is small for 2-3 people but usually was made for many.

- 2 lbs. fish
- 10 tbsp white vinegar. Add more depending on your taste
- 5 cups water
- ¾ to 1 tsp salt
- 1 cup salad or coconut oil (coconut oil was used back in the day)
- 6 cloves of garlic, minced
- 5 fresh yellow ginger roots about 3" long by about ½" wide (grated)
- 2 large onion, cut thinly in about 2" long
- ½ to 1 lb. ea. green vegetables, usually

whatever is on garden (eggplant, cabbage, long and any kind of vegetable like spinach, another name is)

1. Scale and clean the fish on the sides and that were slit
2. Then fry the fish
3. Cook your vegetables usually stir fry to cook them for longer. Then you "soft" vegetables



Chamorro's Holidays

www.annieschamorrokitchen.com

“

My name is Annie. Food and I get along so well! Cooking and baking are more than a hobby for me – they're a passion. I come from the beautiful island of Guam, U.S.A. The recipes you'll find here are my creations, or those of my children, who are also budding foodies. I hope you like them.

Chicken Kaleguen

Kaleguen and Titiyas ~ both staples on a Chamorro fiesta table. But you don't have to be invited to a fiesta in order to enjoy these tasty dishes — they are so easy to make that you can have it anytime you get the craving!

My two daughters (ages 11 and 15) prepared the dishes pictured in the photos below; if THEY can do it, so can you!

Give my super easy recipes a try. I think you'll like them! :)

- 1 small rotisserie chicken
- 6 stalks green onions
- 1 1/2 tablespoons lemon powder plus 3 tablespoons water (or use the juice of 1 large lemon)
- 2 teaspoons salt (more or less, to taste)
- Hot pepper, optional
- Freshly grated coconut (unsweetened), optional

1. Debone the chicken; shred or cut into small pieces (I used a food processor to roughly chop the chicken).
2. Thinly slice the green onions then add it to the chicken.
3. Add the lemon powder, water, salt and pepper to the bowl of chicken; mix to combine. Taste; adjust seasoning if required.
4. Stir in the grated coconut (optional).
5. Serve with my super easy sweet flour titiyas (see recipe below) and enjoy!

– www.annieschamorrokitchen.com



outs)

2. Mix in the flour until you get the consistency you like. If you have never made this before, seek advice from one who has or just use the 2 cups of flour.
3. Mix in the baking powder and sugar.
4. Heat your oil to about 350 F.
5. Wet your hand with water (helps the dough slip off the hand easier), take a handful of the dough and squeeze a few donuts into the oil.
6. Fry until golden brown, let cool and taste.
7. If they are too gooey inside, you may need to add more flour. If they are not sweet enough for you add more sugar. But remember you may be dipping them into syrup so the sweetness may be adequate. It's all up to the individual's taste. Once you are satisfied with the taste of the donuts, fry the rest.

3. Allow to cool.
You can enjoy these with syrup or without.

– bbqguam.blogspot.jp



in vinegar sauce)

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or short green beans
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les, timing the veggies

- to all be finished at the same time.
4. In another pan, sauté the grated ginger, onions, and minced garlic in heated oil.
5. Then add vinegar and water and bring to a boil. The ratio of vinegar to water is to taste. You just want to add enough water in order to take the "edge" off of the vinegar a little. This is the sauce.
6. In your serving pan, layer the fish on the bottom, then evenly distribute the cooked veggies over the fish topping everything with the sauce.
7. Let stand for 5 to 10 minutes so that the sauce soaks into the veggies and fish.

– bbqguam.blogspot.jp

Red Brown Rice

My family is making a concerted effort to develop healthier eating habits. We're making small changes in the foods we eat as well as how we prepare them.

One change we definitely like is that we've made the switch from white to brown rice. I admit, it took some getting used to, but we actually like it. Of course, I have to season the brown rice whenever I cook it.

I wanted to see if the classic Chamorro Red Rice would taste good using brown rice instead of the usual white medium or long grain rice we know and love.

The result? Delicious! Granted, you can definitely tell you're eating brown rice (it's firmer and a bit nuttier than white), but delicious nonetheless.

Give my recipe a try. I think you'll like it. :)

- 3 cups brown rice (use your rice cooker cup)
- 6 1/3 cups water (use your rice cooker cup) (*See note below)
- 1 packet achote powder (*See note below)
- 1 tablespoon olive oil
- 1 bunch green onions, sliced
- 1 tablespoon Dashida seasoning (or salt, to taste)

You can use achote water made with achote seeds instead of achote powder. Scrub the seeds in the water; strain out the seeds before using.

1. Rinse the rice then place into your rice cooker pot.
2. Add the water.
3. Add the achote powder.
4. Add the olive oil.
5. Add the green onions.
6. Add the Dashida seasoning.
7. Cover the pot then turn it on or place it on "cook." After about 5 minutes, open up the lid and stir the rice, ensuring the achote powder and Dashida seasoning are dissolved and evenly distributed. Place the cover back on the pot and let it finish cooking. After your rice cooker turns from "cook" to "warm" (or the equivalent for your rice cooker model), be sure to keep the lid closed, letting the rice continue steaming for 10-15 minutes before serving.
8. We love red rice with fried chicken and cucumber salad. Serve with your favorite main dish(es) and enjoy!

– www.annieschamorrokitchen.com





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RESTAURANT INFO

Pigging out on Guam



Roasted pig Photo courtesy of Guampedia

BY TANYA M. CHAMPACO MENDIOLA,
GUAMPEDIA

The Spanish brought pigs, along with other introduced food items, to Guam and the rest of the Mariana Islands shortly after colonization in the 17th century.

Catholic missionaries wrote that Chamorros lived off the land and the sea. Spanish missionaries and their administration brought pigs and cattle to the islands. 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.

Evolution

By the time Americans arrived on Guam at the beginning of the 20th century, it was common for families to have pigs (which are not as big and stocky as hogs) as part of their livestock. Pigs were raised for self-sustenance for families, but were also roasted for wedding parties and other special occasions such as fiestas. Like cattle, pigs were also used as dowry for a bride. The bigger the pig given, the prouder the family was of their offering.

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 hotnu”. Meat roasted on a spit is referred to as “i ma-bira na tininon babui.”

There are two types of pigs found on Guam: the wild pig (babuen hãlomtãno’) and the domestic pig (babui), which is more common on the fiesta table. The image of the fierce-looking babuen hãlomtãno’, with its coarse black hair and protruding tusks, is sometimes used as a scare tactic for young children during the Catholic religious observance of Lent to encourage them to behave well. The belief that has been passed down through the generations of some families is that the babuen kuresma (Lenten boar) will bite or harm children for infractions committed during the 40-day solemn observance of Lent.

Preparation

Preparing a pig for fiesta is a family and community affair. Men are responsible for slaughtering and cleaning the pig to prepare it for roasting. The pig is shaved, its blood drained and entrails removed. The entrails are used for frit-ãda, a blood stew, usually prepared by women.

Once the blood is drained, the whole pig is placed on a spit and put over an open fire for roasting. The skin is continuously basted so it turns crispy. Many people enjoy the crispiness and this – along with the flavor and moistness of meat – can be demonstrate the skills of the cooks. A crank is used to turn the pig to ensure that the meat is evenly cooked. It takes about four hours to roast a 100-pound pig.

Chamorros have also used an ancient cooking

method called chinahan (derived from the word “chahan”) to cook vegetables, fish or a pig. This method of underground cooking is common in Pacific cultures and is similar to how Hawaiian Kalua pig is prepared. It involves digging a pit in the ground, lining it with lava stones and wood, building a fire, waiting for the fire to cool before placing food wrapped in breadfruit and banana leaves. Chahan was originally used in the preparation of seafood and starches such as yams, but when pork (and beef) were introduced to the Chamorro diet it was cooked in the same method.

When the roasting is completed, the pig is placed on a serving tray that is decorated with sometimes elaborate dressings of fruit. Other times an apple is simply placed in its mouth.

Roasting a pig is a time-consuming event, so some families may opt for the convenience of buying a roasted pig from a bakery.

Placement on table

In large fiesta parties, the roasted pig is a central element on the table and a testament to the grandeur of the host family or village. It may be placed on a separate table along with other impressive (and expensive) meat selections such as steamboat roast, turkey and ham.



Dressing up a pig ... or turkey

Editor's note: This recipe is from Lepblon Fina'tinas Para Guam: Guam Cookbook, 1985. Reprinted with permission from Congresswoman Madeleine Z. Bordallo, Y Inetnon Famalao'an (Women's Association).

** Y Inetnon Famalao'an was a women's organization composed of cabinet wives and women executives in the government of Guam.*

BY OLYMPIA C. CHARFAUROS,
GUAMPEDIA

Traditional dressing

Ingredients

- 3 cups fried diced potatoes
- ½ cup onions, chopped
- 1 tsp black pepper
- 1 tsp salt
- 1 small can chopped pimientos
- 1 small bottle chopped green olives
- 1 small can chopped ripe olives
- 1 small bottle sweet pickles (1 cup)
- ½ bottle dill (or sour pickles)

- 1 small can peas
- 1 small can (or ½ pound of fresh cooked)
- green beans
- ½ cup raisins
- 1 cup diced toasted bread
- 1 lb ground beef
- 1 cup solidly packed canned tomatoes

Cook beef and tomatoes for about 10 minutes. Season with salt and pepper. Mix remaining ingredients and add to cooked beef and tomatoes, mixing well. The dressing should be tart. If it is not, add 1 or 2 tablespoons of vinegar.

This is a reprint from Guampedia.com, an online resource about Guam history and the CHamoru people, used here with permission.



File photo



Lobster Fest at Beachin' Shrimp

Sometimes you just feel like diving in to 1.5 pounds of lobster and now you can! Now available in our Tumon locations, try our Beachin' Shrimp soup with a split whole lobster, six pieces of succulent shrimp, angel hair pasta and French bread for dipping. Feeling like some pasta, hold the soup? Order our Lobster Linguini, instead. Or, if something handheld is more up your alley, our lobster roll with mouthwatering lobster meat enveloped in our homemade brioche bread grilled to perfection with lots of butter, will surely hit the spot. Follow your lobster cravings straight to Beachin' Shrimp!



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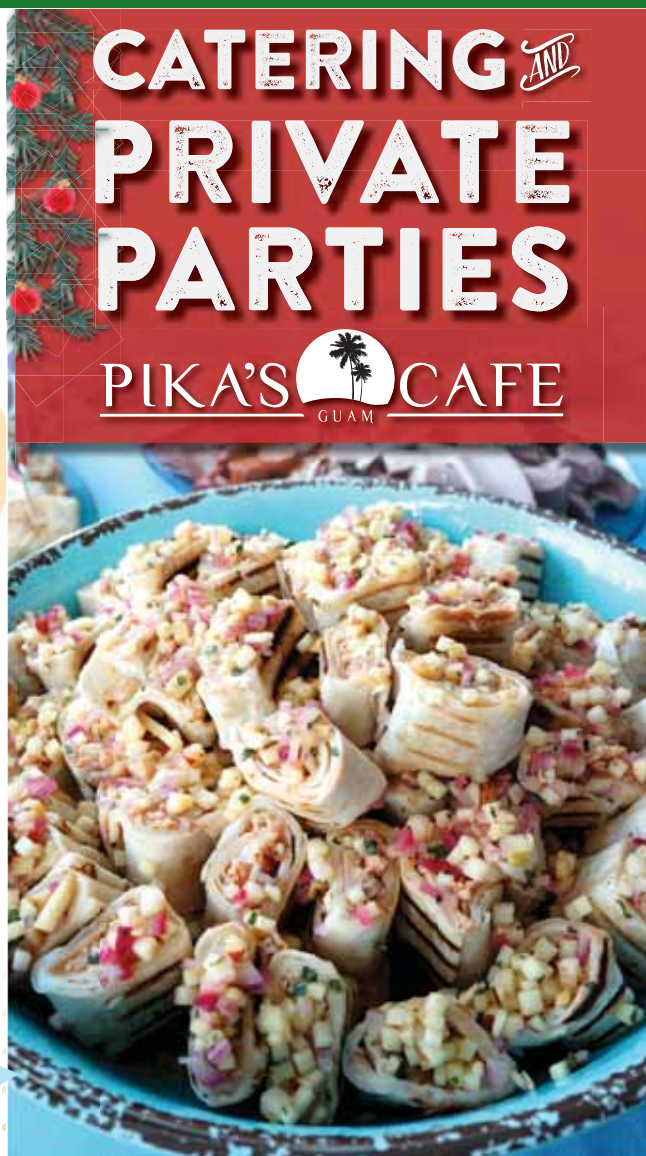
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RESTAURANT INFO



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From pizza fresh out of the oven, to juicy steaks, buttery lobster and more, Vitale's has been serving Guam since it opened in 1993. Still today, we continue to take pride in our authentic Italian cuisine and the careful preparation of our delicious dishes. Located in Tumon Bay, let us transport you to Italy with our old country recipes featuring all of your favorites like calamari and garlic bread, plus pasta dishes like lasagna, spaghetti and manicotti. We even have a variety of hot sub sandwiches like the Amore Mio sub and a hearty meatball parmigiana. What's not to love!?

RESTAURANT INFO



Open Monday to Friday 11:00 to 22:00 Saturday and Sunday 11:30 to 22:00
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A Taste of Guam



Craving Italian Cuisine?



After graduating from the National Culinary Academy in Italy, Masaaki Honda worked as a chef in the Italian Pavilion at the Osaka International Exposition in 1970 and in 1978, he opened the first Capricciosa restaurant in Shibuya, Tokyo. The restaurant became popular as a place where large portions of authentic Italian dishes could be enjoyed in a relaxing atmosphere. Today, in paradise Guam, Masaaki's culinary skills have made Capricciosa Guahan the best Italian Restaurant on island by presenting his principle of a fun and casual restaurant with large servings of authentic Italian food at a reasonable price.

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- Capricciosa, Royal Orchid Hotel 646-9653
- Capricciosa, Agana Shopping Center 472-1009
- Capricciosa, Pacific Place Building 647-3746

STARS AND STRIPES[®]

Volume 6, No. 43 ©SS 2019

GUAM EDITION

stripes.com

FRIDAY, DECEMBER 6, 2019



Instructor pilots Maj. Nick Harris, left, and Capt. Jessica Wallander were both outside the Air Force height requirements for pilots. They qualified through the anthropometric waiver process.

U.S. Air Force

Does height matter?

Air Force general: Restrictions on pilots' size an 'artificial barrier' **Page 2**

MILITARY

Too short or too tall to fly? Think again.

By JAMES BOLINGER
Stars and Stripes

The Air Force general in charge of pilot training says prospective aviators shouldn't be dissuaded from flying careers because they think they're too short or too tall.

Maj. Gen. Craig Wills, commander since June of the 19th Air Force Air Education and Training Command, said he believes the 5-foot-4 minimum height requirement is an artificial barrier to service.

For example, half of all women in the U.S. are shorter than the Air Force minimum height, he said.

"We don't want to unnecessarily turn off half of half the U.S. population," Wills told *Stars and Stripes* in a phone interview Nov. 14. "In the Air Force, there is a waiver for everything. And the science proves that when you have a group of people from diverse backgrounds, you get better results."

The Air Force has issued height waivers for years, but Wills is shining light on the process in hopes of attracting more people interested in becoming pilots. The service is also checking to make sure that current standards are the right standards.

Since 2015, the Air Force has received 223 body measurement, or anthropometric, waiver requests and has approved 194, or 87% of them, according to Air Education and Training Command.

"Don't let some numbers on a website keep you from applying to the best Air Force in the world," Wills said. "We want to make sure we get as many qualified applicants as we can."

In fact, an individual's cumulative measurements may override his or her actual height, he said. Two people who stand 5 feet, 2 inches may have different leg or arm measurements, for example.

"We measure all of these dimensions on each applicant who applies for a waiver," Wills said. "Then we use software to compare their dimensions with every cockpit in the Air Force, which have all been measured using laser telemetry, and we identify what they can fly."

Capt. Carly Jones, a 5-foot-2-inch T-1 instructor pilot from the 14th Flying Training Wing at Columbus Air Force Base, Miss., received a height waiver before she was commissioned in 2015. She fell in love with flying as a cadet at the Air Force Academy, she said during a phone interview.

"I knew off the bat that flying might not be an option because of my height," she said. "But my leadership was clear with



JENNIFER GONZALEZ/Air Education and Training Command Public Affairs

Pilot candidate Mary Tighe, who does not meet minimum height standards to be an Air Force pilot, undergoes a cockpit assessment. Once a candidate is selected for a pilot slot, they have their Initial Flying Class I physical exam, which automatically places a candidate into the waiver process if they do not meet height standards.

me about the waiver process, so I kept grades up to be competitive."

Doctors measured Jones in three sections — from her knee to her foot, for example — and her sitting height. Computer software calculated she was eligible to fly several aircraft, including the T-1 trainer, the KC-135 Stratotanker and KC-10 Extender air refuelers and the C-5 Galaxy and C-130 Hercules airlifters.

Jones leaves her instructor post next year to fly the KC-10, she said. She said her height never factored into her actual pilot training.

The Air Force already employs two types of seat cushions to ensure a shorter pilot has an unobstructed view and can reach all the flight controls. Its new aircraft are built to accommodate a more diverse set of people, Wills said.

For example, the new T-7A Redhawk — the fighter trainer that will be delivered around 2024 — and the F-35 Lightning II stealth fighter can accommodate more diverse body shapes.

Wills, an F-15C Strike Eagle pilot, knows something about height limitations. At 6 feet, 4 inches, he hit the high side of Air Force limits on pilot height.

"When I was a cadet, I was applying, and I was almost too tall," he said. "I did some crazy stuff. I slept sitting up and ran three miles with a backpack full of rocks so I would meet the standard for sitting height."

'Don't let some numbers on a website keep you from applying to the best Air Force in the world.'

Maj. Gen. Craig Wills,

commander of the 19th Air Force Air Education and Training Command

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Sailors urge returning ranks to uniform covers

By CAITLIN M. KENNEY
Stars and Stripes

WASHINGTON — The Navy's personnel leadership is looking at putting rank insignias back on the working uniform cover after receiving "an earful of feedback" from sailors to make a change.

The issue was raised during a Facebook live event Nov. 26 with Vice Adm. John Nowell, the chief of naval personnel, and Fleet Master Chief Wes Koshoffer for Manpower, Personnel, Training and Education.

The Navy currently has only the anchor, Constitution and

'We've looked at collar devices and other ways to either improve the visibility or try another thing.'

Fleet Master Chief Wes Koshoffer

eagle, or "ACE" emblem, on its green Navy working uniform eight-point covers, also known as utility caps. The sailor's rank insignia on the uniform is only on the chest.

The issue was raised at the event, submitted by a sailor and read aloud, saying sailors are "uncomfortable staring at a female's chest to see her rank."

The rank insignia "is hard to identify even from just a few feet away" on the chest of the Navy working uniform Type IIIs.

"Why can't we go back to ranks on eight-point covers or somewhere different on the uniform blouse?" they asked.

The ranks were removed from the covers to be more in line with the Marine Corps, which has its eagle, globe and anchor emblem on its caps, as well as to

save money for sailors, Koshoffer said.

"Since we've done that, we have gotten an earful of feedback. One of the issues, visibility of the rank insignia on the chest.

"And the fact that female sailors ... have communicated they are uncomfortable with that," he said.

Koshoffer said the Navy would consider the feedback in the Navy's uniform process.

Nowell has also been testing insignia options with his office staff.

"We've looked at collar devices and other ways to either improve

the visibility or try another thing," Koshoffer said of the testing.

The Navy is not ready to go back to having ranks on the covers, Koshoffer said, but he assured sailors they were working on the issue.

"We're just going to go to work on that problem. It's going to take us a little bit. We don't want to knee-jerk back the other direction so quickly," he said. "But we'll solve that, and your input will be important to that."

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MILITARY

2 pilots honored for heroism in Afghanistan

By JOHN VANDIVER
Stars and Stripes

Two A-10 pilots who came to the rescue of American ground troops under heavy fire a decade ago in Afghanistan have been recognized for their aerial heroics with the Distinguished Flying Cross.

Maj. John “Sapper” Tice and Lt. Col. Anthony “Crack” Roe were awarded the medals in November during a ceremony at Whiteman Air Force Base, Mo., home to the 303rd Fighter Squadron.

“Very rarely is the Distinguished Flying Cross awarded,” current squadron commander Lt. Col. Rick Mitchell said during a ceremony attended by 200 people. “Even more rarely is the Distinguished Flying Cross awarded twice in the same day to two members of the exact same fighter squadron.”

Roe was awarded the medal for a third time, for a 2008 operation that began at Bagram Airfield and supported a resupply convoy in a mountainous area southeast of the base, the Air Force said.

During the flight, Roe made radio contact with the Army commander of a platoon whose vehicles were disabled after being hit with rocket-propelled grenades, an Air Force account of the battle said.

Without a joint terminal attack controller on the ground to guide airstrikes, Roe was forced to declare a risky “emergency close air support” situation and ordered ground troops to take cover inside their vehicles.

Retired Brig. Gen. James Mackey, a former 303rd pilot and Roe’s wingman that day, described a confusing battlefield in which it was a struggle to determine friendly from enemy forces.

At one point, a smoke grenade landed on the hillside and rolled down next to the soldiers engaged with the enemy.

“Next thing we hear is, ‘Do not shoot that smoke.’ We figured that out,” Mackey said during the ceremony. “A second mark goes up about two-thirds up the ridge line — that’s our target.”

Roe made his first pass with the A-10’s gun, but the 30 mm rounds missed because

of a weapons system error, the Air Force said.

On the next pass, Roe manually adjusted the system to get the elevation right and fired seven rockets, hitting the enemy about 130 feet from the friendly forces, Mackey said.

“The extensive, deadly firefight lasted over an hour and Roe’s precise, timely and accurate firepower saved the lives of 16 U.S. Army members,” the Air Force statement said. “Before the pilots arrived, they were down to their last clip of ammunition with plans to charge the hill.”

Tice was awarded for a Dec. 2, 2010, mission that began at Kandahar Airfield in support of two Special Forces teams who were guarding Army engineers building a bridge in an area thick with Taliban fighters.

On the sortie, Tice saw a Taliban fighter who was scouting the U.S. troops, which enabled ground forces to “quickly neutralize the threat with internal assets.”

After that, the Taliban launched an ambush with rocket-propelled grenades, machine guns and small-arms fire.

“Within seconds, the fierce battle intensified,” the medal citation said. “Without any hesitation, Tice descended into the tactical effective range of the small-arms fire.”

Tice performed six low-altitude passes, hitting Taliban fighters at four different fighting positions. He fired 1,140 rounds from the A-10’s gun, the Air Force said.

“As a result, he eliminated 32 enemy combatants with zero casualties to coalition forces, and saved the lives of 50 U.S. Marines, 24 U.S. Army Special Forces soldiers and one U.S. Air Force airman,” the Air Force said.

Col. Mike Schultz, commander of the 442nd Fighter Wing, lauded his fellow airmen before he pinned the medal on Tice.

“I’m humbled to be amongst these two,” Schultz said. “I don’t feel quite adequate for even touching the medal. It’s that big of a deal.”

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PHOTOS BY ALEX CHASE/U.S. Air Force

Two flight commanders with the 303rd Fighter Squadron were awarded the Distinguished Flying Cross for heroism in Afghanistan during a ceremony at Whiteman Air Force Base, Mo. Above: Col. Mike Schultz, left, commander of the 442nd Fighter Wing, pins the medal on Maj. John Tice. Below: Retired Brig. Gen. James Mackey, left, presents the Distinguished Flying Cross with Valor citation to Lt. Col. Anthony Roe. Mackey flew with Roe on the mission that resulted in Roe’s third Distinguished Flying Cross.



3D-printed ‘bombs’ cut costs for USAF base



PHOTOS BY CHRISTOPHER S. SPARKS/U.S. Air Force

Staff Sgt. William Riddle, 48th Civil Engineer Squadron Explosive Ordnance Disposal NCO, shows the EOD training aids he printed from a 3D printer at RAF Lakenheath, England, on Nov. 19.

By CHRISTOPHER DENNIS
Stars and Stripes

MILDENHALL, England — A 3D printer has slashed the time and cost required to get explosive training devices to the experts at RAF Lakenheath who need them as they prepare for deployments.

Staff Sgt. William Riddle has been using a 3D printer to produce dummy improvised explosive devices, rocket-propelled grenades and mortars that are used to train the explosive ordnance disposal airmen with the 48th Fighter Wing at Lakenheath, cutting the cost and time of having the training devices shipped from the United States.

“A decent year’s worth of ordnance training for a flight of 25 airmen costs about \$60,000” when the dummy weapons are

made in and shipped from the U.S., Riddle said.

Using a 3D printer, the cost of producing the “weapons” falls by 96%, the 48th Fighter Wing said in a statement.

Printing the training aids at Lakenheath also saves time, wing spokeswoman Capt. Miranda Simmons said.

“Using traditional purchasing methods, it takes approximately 30 days for procurement, but with this innovative process, it now takes between 24 and 48 hours,” Simmons said in an email.

The new system also promotes safety by cutting down “the time it takes for our EOD technicians in a deployed location to work on a possibly live munition,” Riddle said. “This ... means less time being deployed, resulting in less time in danger. They can

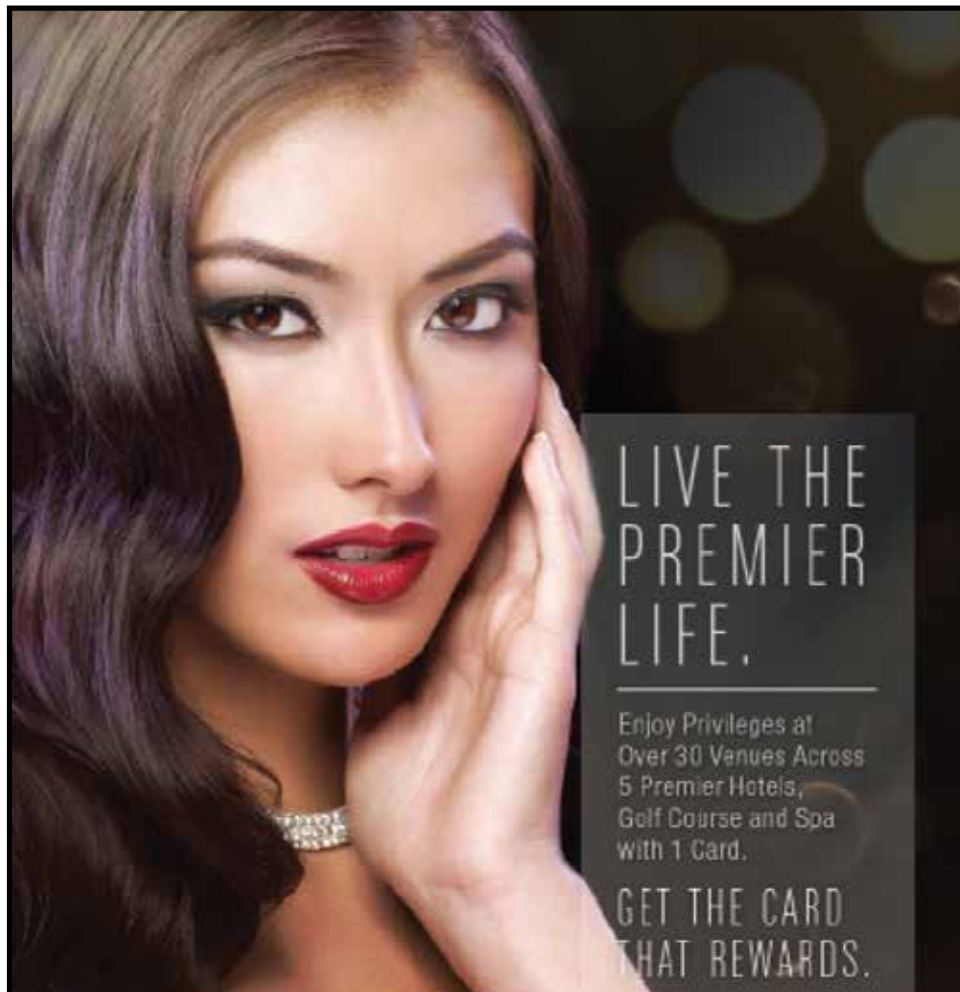
do their job and come back home safely.”

The printing system is easy to learn, said Riddle. “I can take anyone who hasn’t done any 3D printing and give them a five-minute tutorial and have them printing with ease,” he said.

Riddle is set to brief the Innovation and Transformation Board at U.S. Air Forces in Europe-Air Forces Africa on his idea, for which he recently received an award from the 48th Continuous Process Improvement Office.

If the board approves the idea, it could be offered to EOD units across the theater, USAFE spokesman Capt. Christopher Bowyer-Meeder said.

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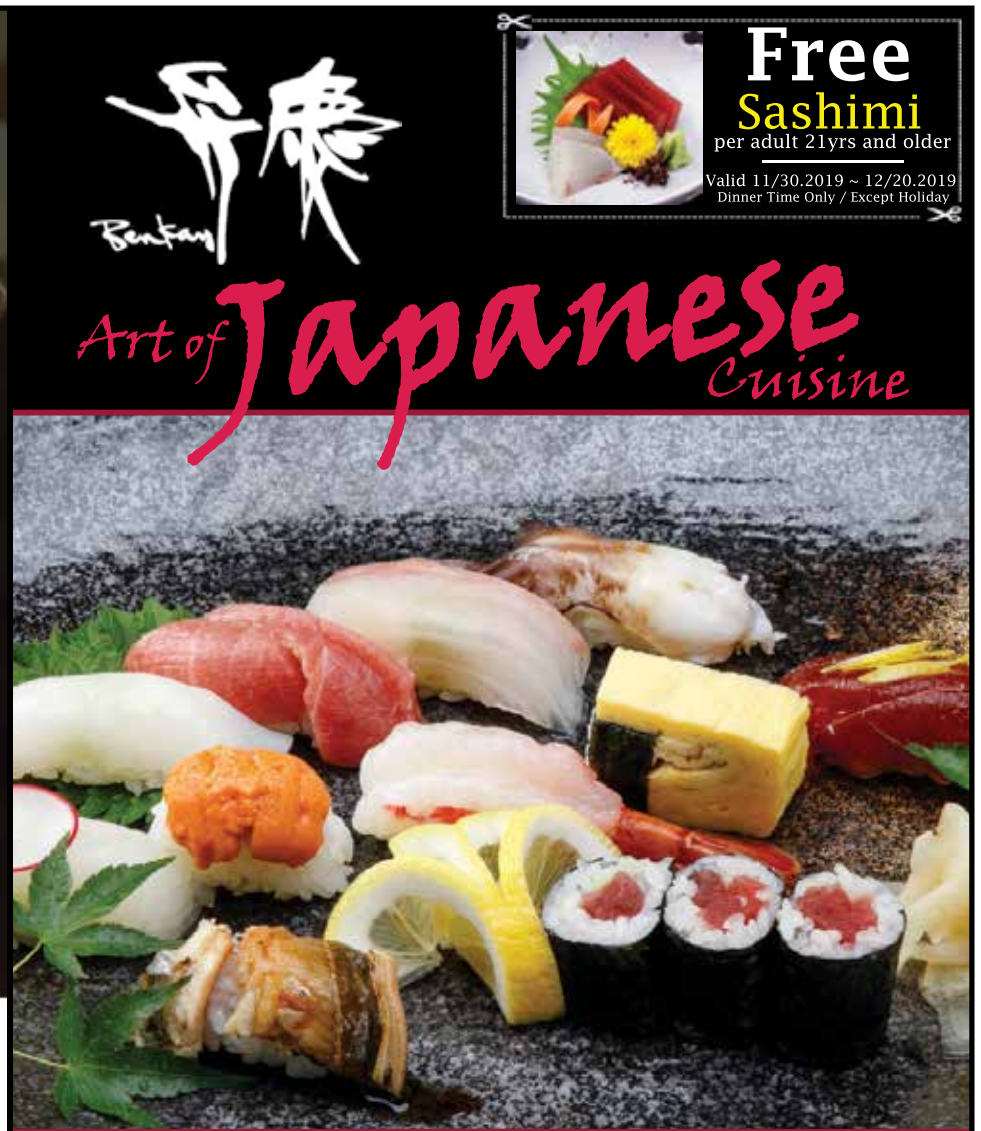
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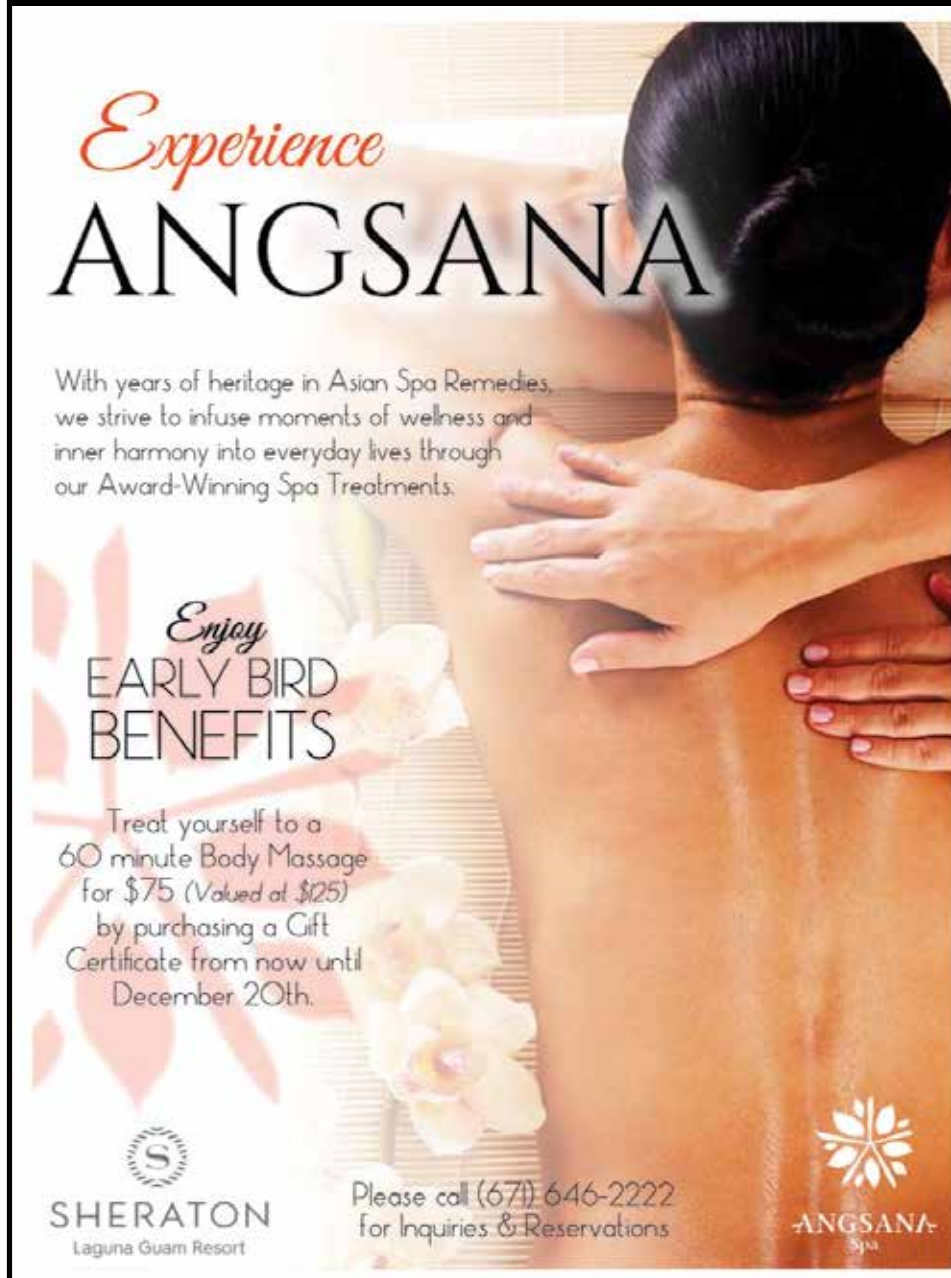


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PACIFIC

Military families attend papal Mass in Tokyo

By CAITLIN DOORNBOS
Stars and Stripes

TOKYO, Japan — Pope Francis celebrated Mass before 55,000 people in Tokyo Dome stadium, kissing babies and greeting the crowd in his “pope mobile” before the service began.

A group of 49 Catholics from the Chapel of Hope at Yokosuka Naval Base, many of whom had never seen the Holy Father in person, chartered a bus to the service, organizer Mia Duhon said.

The Catholic community at Yokota Air Base in western Tokyo held a lottery for tickets and took 25 parishioners to the Nov. 25 event, according to the Yokota chapel. Two priests from Yokosuka, one from Misawa Air Base on northern Honshu island and three from Yokota also attended the Mass.

Lt. Cmdr. Ryan de Vera, a public affairs officer at Navy Public Affairs Support Element in Yokosuka, brought his family of five on the trip. As the pope approached his section in the stadium, de Vera took his 1-year-old daughter, Avery, to the edge of the pope’s path to try to have the pontiff kiss her.

The pope passed by Avery but appeared to make eye contact with de Vera, 35, while smiling and waving to the crowd. “He looked at us!” de Vera exclaimed.

De Vera’s wife, Joy de Vera, said she had never before seen the head of the Catholic church in person and knew it would be “a great opportunity for our family to see him.”

“I told my kids that this was a special opportunity to see him and that one day, when they grow up, they can tell their kids that they were able to see him,” de Vera said.

The theme of the Mass was “protect all life,” with the first reading chosen from the book of Genesis to reflect the pope’s message that God created life in his image.

“We are called to be a community that can learn and teach the importance of accepting ‘things that are not perfect, pure or distilled, yet no less worthy of love,’” Francis said in his homily, according to an official translation from Spanish. “Is a disabled or frail person not worthy of love? Someone who happens to be a foreigner, someone who made a mistake, someone ill or in prison: Is that person not worthy of love?”

His homily also addressed a Japanese culture notorious for overwork and exhaustion. He said he spoke with young people who reported feeling “socially isolated” and who “remain on the margins, unable to grasp the meaning of life and their own existence.”

“Increasingly, the home, school and community, which are meant to be places where we support and help one another, are being eroded by excessive competition in the pursuit of profit and efficiency,” the pope said. “The Lord’s words act as a refreshing balm when he tells us not to be troubled but to trust.”

Over the weekend, the pontiff visited Hiroshima and Nagasaki, sites of nuclear bombings at the end of World War II. He advocated for denuclearization, a national priority of the government of Japan.

A group of 80 Catholics and a priest from Marine Corps Air Station Iwakuni attended the Mass at Hiroshima, and six families from the base went to Mass at Nagasaki, said Candice Wampler, the Catholic religious education director at Iwakuni, who said she saw the pope in person for the first time.

“It didn’t feel real,” Wampler said. “It was an amazing Mass. We were so close.”



PHOTOS BY CAITLIN DOORNBOS/Stars and Stripes

A group from Yokosuka Naval Base awaits Pope Francis' arrival in the Tokyo Dome, Japan, on Nov. 25.



The pope greets a crowd of 55,000 at the Tokyo Dome.

Less than 1% of Japan is Christian, about a third of whom are Catholic. Kagefumi Ueno, former Japanese ambassador to the Holy See, during a press conference Nov. 1 said Japan invited the pope to visit “not as a religious leader but as a head of state.”

This is the first time in nearly four decades that a pope has visited Japan and he is only the second pope to ever do so, according to the Vatican. The previous pontiff, Pope Benedict XVI, did not visit

Asia during his eight years at the helm of the Catholic church.

Francis wrote in his 2010 book, “El Jesuita,” that he dreamed of serving as a missionary in Japan, where in 1597 at Nagasaki 26 Catholics were crucified for their faith.

“The Vatican is changing significantly these days,” Ueno said. “The Vatican was very Europe-centric, so Asia was of little interest to the Vatican. Under Pope Francis, there has been change.”

Before he left Japan for Rome on Tuesday, the pope gave a speech at Sophia University, a Jesuit college in Tokyo, according to the Vatican.

Naval Air Facility Atsugi did not arrange a group visit. Representatives from the Catholic communities at Camp Zama and Sasebo Naval Base could not be reached.

Reporter Christian Lopez contributed to this report.
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PACIFIC

Flags, photos from WWII returned to Japanese families

By SETH ROBSON
AND HANA KUSUMOTO
Stars and Stripes

TOKYO — A photo album and two flags recovered from Pacific battlefields were returned recently to the families of the fallen Japanese soldiers who carried them into combat during World War II.

The mementos came home with the help of the Obon Society, a nonprofit group that enables veterans and their families to return old war trophies.

“When a relative leaves home and he is never found, it creates a hole in that family,” Obon Society founder Rex Ziak told journalists at the Foreign Correspondents’ Club of Japan on Nov. 21. “On the day that something comes back it fills that hole. It brings closure.”

The returned photo album, likely taken as a souvenir by an American soldier, belonged to Hideo Shikata, who was killed in action, aged 24, in the Philippines in 1945, Ziak said.

One photograph in the album shows Shikata in his uniform proudly seated on a horse. In another, people from his village in Kyoto prefecture are gathered for a group portrait.

After the war, the album made its way via the U.S. to Jarat Chopra, 55, a Nairobi, Kenya-based international lawyer who told the journalists in Tokyo that he had accumulated a collection of items recovered from fallen Japanese soldiers including helmets, military gear, flags, documents and a sword.

Chopra, whose great uncle, an Indian officer, went missing in action when Singapore fell to the Japanese in 1942, said he contacted the Obon Society earlier this year seeking help to return items to Japan.

The organization tracked down Shikata’s surviving family members with the help of a newspaper clipping in the photo album that refers to a meeting between the young soldier and Gen. Hideki Tojo, Japan’s wartime prime minister. The article states that Tojo was so impressed by the



A photograph of Hideo Shikata on horseback was taken sometime during World War II,

youngster that he wrote to his parents praising him, Ziak said.

Shikata has three surviving brothers and a sister, all in their 80s. One of the brothers, Tamotsu Shikata, who received the album in Ayabe city, Kyoto prefecture, on Nov. 24, said it contains about 20 photographs.

“I received it thinking, ‘Welcome back, brother, and thank you for all of your longtime hardship.’ I was deeply moved,” Tamotsu said in a phone interview from his home in Kyoto. “I was surprised since it’s been 74 years since he died and that it was kept for all this time.”

The World War II trophies that the Obon Society helps return are mostly given back by American veterans and their families, but items have also come back from New Zealand, Australia and Britain, Ziak said.

“So far this year we have returned 83 items (to Japanese families),” he said, adding that the organization has returned 300 items in the decade since the society was founded.

Other items returned were “yosegaki hinomaru” — flags signed by Japanese soldiers’



Photos by Obon Society

A Japanese flag carried in World War II by Yoshio Nagasawa was returned to his nephew, Akitaka Nagasawa, left, in Japan by Keiko Ziak, center, and Rex Ziak, of the Obon Society on Nov. 25.



A photo of Shikata’s family were among the photos returned to his family.

friends and family to bring them good luck in battle, Ziak said.

A flag that had been displayed at the Chippewa County Historical Society in Wisconsin was

returned Nov. 25 in Shizuoka prefecture to the family of Yoshio Nagasawa, who perished in World War II.

Another flag was returned Nov. 28 in Kyoto city to the family of Matsugoro Kobayashi, a fallen Japanese soldier, by New York state native Linda Goldfarb. Her father, Samuel Markovitz, a U.S. soldier, is believed to have brought the flag home from the Philippines in 1945.

Goldfarb kept the flag for years after her father died, not knowing how to return it, she said. After several years, she contacted the Obon Society, which found Kobayashi’s nephew, Masayuki Kobayashi.

“I thank God that we were able to make some small gesture of

closure by providing a remembrance of your uncle,” Goldfarb wrote in a letter to the Kobayashi family.

Masayuki Kobayashi said he never imagined receiving something like his uncle’s flag after so many years.

“It is a miracle,” he said after the ceremony. “Uncle’s wish to return home came true thanks to everyone.”

The flag may have been an American war trophy, he said, but for his family it’s the one item they have that was once his.

“I feel like his soul finally came home,” Kobayashi said.

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*Zero down payment on approved credit (OAC). Some conditions apply. Doc fees and registration not included. Cannot be combined with any other offer. Vehicles subject to prior sale. See dealer for more details. Maximum credit card payment toward vehicle purchase is \$2,500. 2016 CHEVROLET CAMARO total price is \$27,995 less 20% down payment. Financed at 6.50% APR for 60 monthly payments of \$438.20 or \$202.25 per paycheck based on 26 pay periods per year. Total deferred price is \$31,891.21. 2016 HYUNDAI ACCENT total price is \$10,995 less 20% down payment. Financed at 6.25% APR for 60 monthly payments of \$171.08 or \$78.96 per paycheck based on 26 pay periods per year. Total deferred price is \$12,463.54. 2016 FORD ESCAPE total price is \$14,995 less 20% down payment. Financed at 6.25% APR for 60 monthly payments of \$233.31 or \$107.68 per paycheck based on 26 pay periods per year. Total deferred price is \$16,997.80. 2017 HONDA RIDGELINE total price is \$27,995 less 20% down payment. Financed at 6.25% APR for 60 monthly payments of \$435.59 or \$201.04 per paycheck based on 26 pay periods per year. Total deferred price is \$31,734.14. 2016 KIA SEDONA total price is \$16,995 less 20% down payment. Financed at 6.25% APR for 60 monthly payments of \$264.43 or \$122.05 per paycheck based on 26 pay periods per year. Total deferred price is \$19,264.93.