In the photo (from l. to r,): Kari Pangelinan, general manager, Guam Visitors Bureau; Marie N. Guerrero, managing director, Everything Guam LLC; Amando Barroso, supervisor, The Tea District; Jacqueline M. Sablan, artist/owner, The Bead Hive; Rikki Orsini, also Smokeshow re: representations, Kristine Cruz-Dentugh, proprietor, Guam Productions with her granddaughter, Zico Dentugh; Louis Kolb, account manager, The Guam Guide; Nora Abo, operations manager, Guam Coffee Company and Bernardita P. Grajek, executive director, Guam Mami, Inc.

**HAFA ADAI EVERYDAY**
Sharing the Ha# Adai Spirit with Our Visitors and Each Other
February 2014, Volume 2, Issue 12

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**HAFA ADAI PLEDGE SIGNING CEREMONY AT GUAM LOVE LIGHT PARK ON FEBRUARY 19, 2014**

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**CHAGI CHAMORRO**

Don’t take the catch from another’s trap.

**Maniga mamuha
ni ti giganemu.**

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**LIVING THE HAFA ADAI PLEDGE**

Create a deeper appreciation and understanding of what it means to live out and experience the language, culture and traditions of the indigenous people of Guam.

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**CHAMORRO RECIPE: KELAUGUEN**

*Recipe by Judy Flores, MIUM*

Ingredients:
- Choice of protein
- Lemon juice
- Hot peppers
- Salt
- Onions, sliced (Green or red onions may be used to give dish a unique flavor)
- Coconut, grated (optional)

Chop your selected raw protein—seafood, venison, or beef. It is prudent to pour boiling water over the seafood to rinse any contaminants. Venison and beef should be squeezed under running hot water to remove some of the excess blood. If you want to prepare chicken kelaueng, debon and cook unseasoned chicken on a barbecue grill. Octopus should be boiled to firm up the tissues. Mix the chopped meat or seafood with enough lemon juice to penetrate the meat and mix the coconut milk with the raw protein until it looks “cooked.” Add salt and hot pepper to taste. Add onions and/or green onions. Add grated fresh coconut to chicken or shrimp in small amounts until flavor balance is reached. Coconut should be only about 1/4 volume compared to the protein. Either grated coconut or lithium milk (coconut cream) may be added to fish. Octopus is usually prepared without coconut. Kelaueng tastes best after it has been refrigerated for a few hours to allow the flavors to blend.

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**DID YOU KNOW?**

**Fanhin: “The Flying Fox”**

Bats in the old World family Pteropodidae have very large eyes and excellent eyesight in low light, but do not use echolocation, known as flying foxes because they have a fast metabolism and resemble a fox or small dog. There were no indigenous, four-legged animals in the Marianas. Domesticated animals were introduced to Guam during the Spanish period (1665–1898). The only mammals in ancient times were two species of bats: the large fruit-eating “flying fox” called fanhin and a small insectivorous species called paei. Fanhin were hunted by the Chamorros as food. (For more, click to know Guampedia: http://guampedia.com/sante-marino-fruit-bat/)

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**GUAMPEDIA: ASAN-MAINA’**

The village of Asan probably derives its name from the word Hanesa, which means scarce or rare in Chamorro. There are several theories of the origin of the name of the sub-community of Maina, which comes from the Chamorro word ano (to illuminate or shine on). Some of the variations on the village’s name’s origin are hunters in the area who hunted by the light of a torch and then saw their prey by the light of torch. Infants brought to a casita at baptismal masses at which Catholics believe a person receives the “light” of God and the moon that rises to illuminate the entire valley in which Maina is situated.

The Asan Beach Unit of the Park in the Pacific National Historical Park is a favorite recreational spot for local families today. In the past, it served as a prison camp, a U.S. forces prison during WWII and a handball court. Thanks to Louie Matanona/Guampedia

For more, click to know Guampedia: http://guampedia.com/asan-maina-asan-maina/

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**Contact Us**

Take the Ha# Adai Pledge today! For more information, call 646-5278 or Kristina HafaAdai@visitguam.com

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