

Tahiti with a Passion - Since 1980

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Hibiscus...
Much More Than
A Pretty Flower

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Polynesian Marae

Polynesian
Inspiration & Tattoo

Your Guide
to the Sunny Islands

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in February?



CHINESE NEW YEAR CELEBRATIONS IN TAHITI

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Thanks to Gilles!

I sure did appreciate one of your local citizens last week when unasked he came to my aid, and accordingly I would like to nominate him for Tahiti's Maururu Award.

I was at the Mobil station Fare Ute attempting to secure my newly filled propane tank to a small two-wheeled handcart, which I had rigged to the back of my bicycle.

I had brought the empty tank to Mobil on Monday by the same means, which I thought pretty smart. Of course now it was full and quite heavy and I was struggling to get all the moving parts to move right and it wasn't going well!

It was then that a local man pulled along side me on his scooter and offered to help, by asking simply and perceptively «where is your boat?»

I answered that she was at Marina Papeete, downtown. He told me he had to return to his shop but he'd be right back.

Minutes later he indeed returned, scooped up my heavy tank, set it on the small flat platform between his feet and off he went into traffic with me on my bike following and trying to keep up!

Half way to the marina I'd lost sight of him and could only hope that he was an honest man.



When I arrived at the marina there he sat waiting curbside. He handed me my tank, asked me a little about my travels past and future and the name of my boat and just like that he was gone.

A few days later I came across your Tahiti Beach Press magazine and it's *Maururu Award* and realized I wanted to nominate this guy but had no idea what his name was or how to find him.

Not to worry!

Yesterday while out riding my bike hunting for boat parts, someone on a scooter pulls along side me and says «Hey! *Un Mundo...*» (my boat's name)!

This time I made sure to get his name. It's Gilles. A very cool and generous Tahitian I won't ever forget.

Gilles is the owner of MSR, a very cool motorbike shop in Fare Ute where besides visiting with Gilles for a bit, I also got to meet his son.

I love Tahiti! And her people even more.

Geoffrey HEMWALL,
Sailboat Un Mundo, Los Angeles,

I nominate Fifi of Fifi's Best Transportation Service for the Maururu Award!

We stayed at the Intercontinental Hotel where my wife needed a doctor...

Fifi took us in her taxi to the medical clinic in Faa'a to see Doctor Buffet, who helped her.

Fifi picked us up and delivered us back to the hotel.

The next day, Fifi took us and two friends into Papeete, giving us a city tour and telling where the best lunch restaurants were located.

We chose Le Soufflé...

Fifi picked us up at different locations as we had scattered. Her service was just what a tourist needs.

Yours truly,

Robert & Alexandra DAVISON
Durnago, CO 81302, USA



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HIBISCUS...

Much More Than A Pretty Flower

*When the first European explorers arrived in Tahiti in the 18th century, they were surprised by the paucity of spontaneous flora in these islands. The Polynesian pioneers who had sailed their voyaging canoes across the ocean and settled these shores centuries before had brought their food crops with them, as well as their medicinal plants, which included some flowering plants that were also used in traditional medicine and for other practical purposes. These were the tiare (*gardenia tahitensis*), pua (*fragaea tahitensis*), Maohi hibiscus (*aute maohi*), and the wild hibiscus or purau tree (*tiliaceus*).*

However, there were no flower gardens like those that the English were accustomed to seeing back home. Thus, one of the first preoccupations of the early white settlers was to enrich the economic flora of the islands. From 1795 onwards it was the missionaries who added useful new plants to those already brought by the Polynesians. Naval officers, doctors, botanists, and certain other people also contributed to the growing list of fruit trees and ornamental flowers.

One of the first things that visitors notice in Tahiti and Her Islands today is the luxurious vegetation. Some of the high islands are a veritable Garden of Eden. Among this riot of tropical color is the lovely hibiscus, which the Tahitians call "aute". It is easily recognized among all other flowers thanks to its blossoms. The large corollas—blood red, bright pink, pale pink, white, yellow, salmon, orange, single or double – have long, thrusting stamens and are magnificent flowers.

You can see hibiscus almost everywhere you go in Tahiti and Her Islands. It could almost be the national emblem, much as is the Tiare Tahiti, because it is so present in the daily life of the Polynesians.

Hibiscus bloom as superb hedges and they make lovely decorations for fruit baskets and restaurant tables. When you check into your hotel room you will often find your bed covered with hibiscus blossoms. The brilliantly hued flowers adorn the glass bottom tables in your overwater bungalow, they add cheer to the bathroom counters, and sometimes you'll even find them on top of the toilet paper.

The Tahitian vahine does not feel she is properly dressed unless she has a flower behind her ear or tucked into her hair, and usually she chooses one or more hibiscus flowers for her personal embellishment. Although the hibiscus may be Tahitian by reputation, it is Asian by birth. The first hibiscus flowers to arrive in Tahiti were brought in by Dr. Johnstone, an



English surgeon of Scottish ascendancy, who arrived in Tahiti around 1836. He was the doctor of Tahiti's Queen Pomare IV, as well as for the small English colony that existed in those days. Dr. Johnstone's passion was botany and in 1845 he introduced many plants to the island. These included the hibiscus *rosa sinensis* *malvaceae*, the five-petal flower, also called Chinese hibiscus. This is the national flower of Malaysia and it is also closely associated with Hawaii; however, the state flower for Hawaii is a native species of hibiscus, *H. brackenridgei*.

Other varieties of hibiscus were introduced to Tahiti by Harrison W. Smith, whom the Polynesians named "Grandfather of the Trees". He was an American physics teacher who escaped to the South Seas in 1919 and created the Botanical Garden of Papeari. Among the hundreds of trees, plants and flowers Smith imported to Tahiti from various countries were more varieties of hibiscus. Countless others have added to the ever-expanding variety of hibiscus blossoms available today in Tahiti.

There are thousands of colors and combinations of colors, and the extraordinary palette of hibiscus covers practically all the nuances with the exception of pure blue or black. Some varieties have blossoms 2" in diameter and others are 10-12". Some hibiscus bushes

will grow only a foot in several years, while others may grow to 15 feet if left undisturbed in the ground. A hibiscus flower blooms each day and closes at night. It doesn't last more than three days. But, each morning there are always new flowers, as though to compensate for its absence of perfume.

The tropical hibiscus is a member of the Malvaceae family, which has 45 species and 30,000 varieties. Other relatives are the rose-of-sharon (shrubby althea), the hardy hibiscus grown in the north, okra, cotton, the confederate rose, hollyhock and quite a few others.

Here are some of the most common varieties of hibiscus growing in Tahiti, along with some of their practical uses in different cultures.

► **Hibiscus Rosa-Sinensis:** The Chinese people pickle and eat the flowers. The young leaves serve as a potherb, and the petals are used to blacken shoes and eyebrows in some countries.

► **Sleeping Hibiscus or Pepper Hibiscus (*Malvaviscus arboreus*),** is from tropical America. This little hibiscus always gives the impression not to be awake in the morning. Its small, dangling flowers of bright red never open completely. Needing very little maintenance, this variety of "aute" is ideal for building up a vivid hedge that is nearly always blooming.

► **Japanese Lantern Hibiscus or Coral Hibiscus** originated in Africa. This species of hibiscus has drooping red flowers, with petals so finely delineated that one would believe them to be of red lace. The petals curve gently outward, and the relatively long pistil stands erect from the middle of the flower. This hibiscus blooms practically throughout the entire year.

► **Aute Maohi or Aute Raau** is either indigenous to Tahiti or was imported by the early Polynesian (Maohi) settlers. The flowers are normally purplish-red or light pink with numerous layers of petals that hide the pistil. This hibiscus is used in traditional Polynesian medicine, as it is known to have calming properties. It is the remedy for convulsions, neuralgia affecting the face, head, ears and teeth, as well as painful ovarian problems, menstrual pains and miscarriages.

► **Hibiscus Tiliaceus or Sea Hibiscus** is called purau in Tahiti and hau in Hawaii. This cousin of the hibiscus originated in Oceania and grows well in poor salty soils beside the sea, but it can also be found growing in the mountains at altitudes exceeding 700 meters.



The purau is a true wild hibiscus, and it offers the flower lover very beautiful ephemeral blooms with five crepe-like petals and a central column. At the beginning of its short life, the cup-shaped flower is bright yellow with a reddish center. As the day goes by, the flower changes color to orange and finishes up a bronze toned brick red when it falls to the ground at the end of the afternoon.

The leaves of the wild hibiscus are fed to cattle in Southeast Asia, and the young leaves eaten by the Polynesians on some islands. In India, they were a famine food; the mucilage and bark can be eaten and the stalks sucked.

The roots, bark and flowers are used to treat hemorrhoids, conjunctivitis, eye fatigue, abscesses, sore throat, stomachaches and bronchitis. Boiled in milk, the flowers are supposed to be good for ear infections. The leaves are used to cool fevers, soothe coughs and remove phlegm. The fresh bark soaked in water is used to treat dysentery. The slimy sap of the bark, branches and flower buds can be used as a mild laxative or as a lubricant in childbirth.

The Polynesians still find the purau tree very useful in many other ways. The bark contains tough fibers used for making rope and to caulk boats or canoes. The bark is stripped lengthwise from the wood and soaked in water to separate the outer bark from the smooth cream-colored inner bark. This is dried and woven into rope. The cord has the unique property of being stronger when wet.

The rope is used to make a wide variety of items including fishing nets, hammocks, mats, slings, bow strings, net bags, string for sewing or making leis (flower garlands). In Tahiti and other Polynesian islands, it is used to make "grass" skirts. The bark is also used "unprocessed" as a quick source of binding cord by hunters, fishermen and farmers.

The white timber is lightweight (floats well), but tough and is used to make outrigger canoes. The timber can also be used to make handles of axes, spears and brooms. Small pieces of wood are used as floats. It is also ideal as tinder for starting fires.

Today's Tahitians call the purau tree the "toilet paper tree", because when they go to the riverbanks or the seashore for a day's outing, the big purau leaves come in handy for this purpose. They also serve as potholders when cooking a breadfruit over an open fire and several leaves can be woven together to make a disposable plate for a picnic in the woods.

The people of Tahiti say that the purau is the grandchild of heaven and earth. One Hawaii legend says that hau is a sister of the goddess Hina, changed into a tree. Some people equate the brief span of the wild hibiscus flower as representative of the transitory nature of human life.

► The **Hibiscus cannabinus** has seeds that are edible after roasting, and are said to be an aphrodisiac. The oil expressed from the seeds is used for cooking and illumination. The leaves are used as a potherb and are sold in the United States as marijuana. The gendarmes (French Police) in Tahiti and Her Islands spend a lot of time looking for illegal plantations of the locally grown varieties of this hibiscus.



► **Hibiscus sabdariffa**, commonly known as Jamaica tea or flor de jamaica in Mexico, is also known as Red Tea, China Rose, Red Sorrell, Roselle, and Sudanese Tea. The dried flowers are used for making beverages, jellies and jams. The part used is the calyx, the outermost part of the flower formed by the sepals. The leaves are used for potherbs, salads, and curries.

Hibiscus first gained popularity in the United States as a primary flavor in one of America's first popular herbal teas in the 1970s—Celestial Seasonings' "Red Zinger", which derived its characteristic color from the dark red wine-colored calyces.

You can buy the dried hibiscus petals of Jamaica flower in Latino stores in the States. They can be used to make hibiscus tea or combined with ginger, aloe or mint to make a refreshing beverage. Spike it with vodka for a Hibiscus Punch. Grind the hibiscus tea or dried flowers into a powder to add a tangy floral note to make hibiscus macaroons or hibiscus tea sorbet. It is also said to make an excellent wine.

In addition to its use as a flavoring and coloring agent in various herbal beverages, hibiscus



has been used medicinally for centuries. It was used by the Chinese to treat dandruff and stimulate hair growth.

Recent research has shown that hibiscus flowers may have antibacterial properties. It is a mild laxative and it contains Vitamin C and malic acid. Hibiscus has also been used for indigestion and loss of appetite, as well as for colds and respiratory problems. It has been used to relax the uterus and to treat hemorrhoids and wounds.

Studies indicate that hibiscus preparations have shown activity on the cardiovascular system, eliminating extra sodium, helping to control circulation and hypertension, and lowering the blood pressure. It also reduces cholesterol in many individuals.

The big cosmetic companies also claim the hibiscus as a miracle product, hyping it as one of the ambassadors of natural healing. You can now find anti-aging creams, emollients, massage oils for babies, deodorants, shampoo and



other hair care products made from this lovely tropical flower. There are even hibiscus-based products on the market that supposedly take away your cellulite and low libido, along with your wrinkles. That is supposedly because of their medicinal virtues, which the ancients believed served as an anti-inflammatory as well as a cooling moisturizer. These products, like the exquisite hibiscus flower, contain no perfume to dry the skin ●

What's a Polynesian MARAE

The most sacred grounds for the ancient Polynesians were the sites of their "marae", or huge dry stone constructions that were outdoor temples of worship, where, at one time, human sacrifices were made.

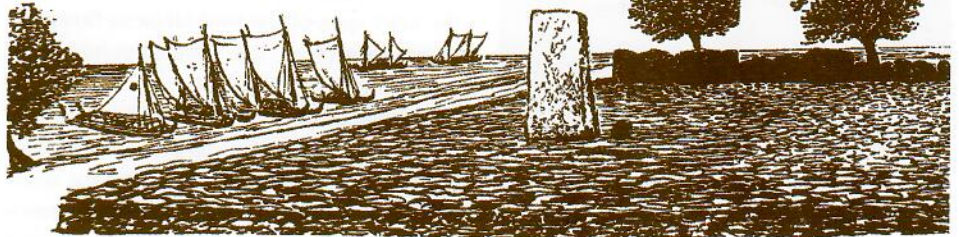
Jean-Louis Saquet, writing in "The Tahiti Handbook" published in 1989, described a "marae" as "a rectangular area, usually covered with paving-stones and often surrounded by low walls, ... set out in the open. At one end stands the altar or 'ahu' in the form of a graded pyramid or parallel-piped. The stones standing upright in front of the altar or within the walled area symbolized the genealogies of the creators of the 'marae', or served as backrests for those participating in the ceremonies."

Graded altars, or 'ahu', "often reached a great height and were typical of public and coastal 'marae'. A coastal 'marae' can be 40 meters (131 feet) long by 20 meters (65 feet) wide", Saquet wrote.

"The 'marae' were usually reserved for the worship of the Gods, or 'Atua', but other important events could take place there, as well; the enthroning of a king, a council of war, the celebration of a victory, a wedding, the preparation for a voyage or a request for the blessing of the Gods. Offerings consisted mainly of fruit, root vegetables, fish, pigs and dogs, which were placed on wooden platforms set up for that purpose in the temple area.

O Taputapuatea te marae, o Pupua te fenua,
la furara mai ra te mata'i ra e Maraai,
E Maraai fe'uti'uti no te tai roa i Pupua .
Te tahua Matatii Tahua Roa.

Taputapuatea



Marae in Huahine, Leeward Islands

"Once the Gods had sampled each offering, those officiating consumed the food," Saquet

wrote. And he added: "Human sacrifices were offered accompanied by exceptional ceremonies at times of great crises. Only males could be offered as a sacrifice and women were not allowed to participate in these religious sites."

The following is a handy glossary prepared by Saquet of words relating to "marae".

- **Ahu**, a clearing reserved for the Gods and the spirits of the ancestors;
- **Ofai-tia**, monolithic stones probably erected to be the abode of the Gods or symbols of genealogical organization;
- **Unu**, stylized wooden objects symbolizing birds and messengers of the Gods;
- **Fatarau**, altar for offerings: pigs, dogs, fish;
- **Aata ai'ai**, altar for smaller offerings: vegetables, fruit and small items of food;
- **Pahu**, sacred drums;
- **Ho'e**, ceremonial mast;
- **Tira**, ceremonial mast;
- **Turu'i**, stones used as backrests. Each one indicated the position of an important figure participating in the ceremony.



Marae in Raiwavae, Austral Islands

• What's Happening in FEBRUARY •

• Flower And Handicraft Festival - Tahiti – Pape'ete

From February 1st to February 14th 2019

Neighborhoods exhibit their flowers and jewels in scintful and colorful creations along with all their smells and their colors in the gardens of Papeete city hall.

Information: Organizer: "HEI VAI" Association - Phone number: (689) 87.77.54.37 - Email: adams.myrna@yahoo.fr

• Pacific International Documentary Film Festival – Fifo (16th Edition) - Pape'ete - From February 2nd to February 10th 2019

FIFO is a long-term event that gathers filmmakers and audiovisual professionals from Oceania. More than 40 documentary films dealing with Oceania are screened and the international jury of the festival rewards the best of them. During the festival, film screenings, free workshops, conferences and encounters are organized. All the events invite the festival goers to dive into the fascinating universe of filmmaking and to meet the amazing people and cultures that Oceania is made of.

Information: Organizer: Cultural Office – Te Fare Tahiti Nui
Phone number : (689) 40.54.45.44 - Email: organisation@filmfestivaloceanie.org - Web: www.fifotahiti.com - f fifo.officiel - FIFOTahiti

• Jewels Exhibiton For Valentine's Day - Tahiti – Pape'ete

From Friday February 8th to Thursday February 14th 2019

Discover the most creative and diverse Polynesian handicraft at the Polynesian Art Association show with jewels, artefact's and clothing Meeting point at the Assembly of French Polynesia.

Information: Organizer: «Bijouterie d'Art Polynésien» Association - Phone number: (689) 87.75.03.63 - Email: fauuracreations@yahoo.fr

• Chinese New Year - Tahiti & Her Islands - From January 25th to February 9th 2020

The French Polynesia's Chinese community celebrates the "Year of the Metal Rat". The whole country's Chinese cultural and folkloric wealth will be emphasized through these celebrations and especially dancing, cooking, demonstration of ancestors' arts and rites.



Information: Organizer: SINITONG Association - Phone number: (689) 87.21.52.58 - Email: sinitong@mail.pf - Website: www.sinitong.pf

• Breadfruit Festival And Local Cultures (6th Edition) - Papeete, Tahiti - From February 22nd to February 24th (see page 18)

Agricultural sector should have allowed people to learn how they can use that famous traditional food within workshops dedicated to breadfruit.

Information: Cultural Office – Te Fare Tauhiti Nui - Phone (689) 40.54.45.44 - Email address: communication@maisondelaculture.pf - Website: www.maisondelaculture.pf

• Concert To'are - Friday March 2nd

Live music concert with Vaiana Perez, a polynesian artist on the Paepae a Hiro of the cultural center.

Information: Cultural Office – Te Fare Tauhiti Nui - Phone (689) 40.54.45.44 - Email address: communication@maisondelaculture.pf - Website: www.maisondelaculture.pf

Courtesy from Tahiti Tourism

Tahiti With A Passion



Share your Tahiti experiences with your fellow French Polynesia visitors.

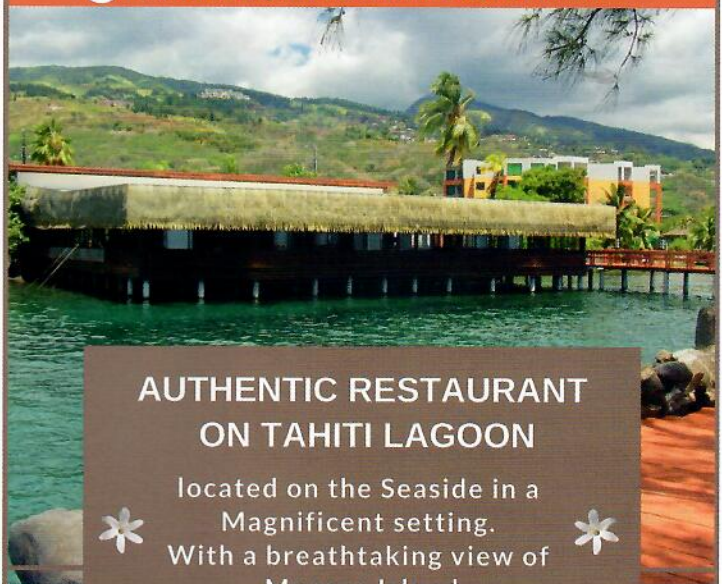
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The Happy and Lasting Memory of LOUIS DEVIENNE

Louis Devienne is one of the best known artists in French Polynesia. From polynesian origin from his mother, he returned to live in Tahiti after studying Art in France in 1996.

He is known for his work on «Polynesian life» because of his very personal stylistic and colorist approach.

«Preserving this Polynesian memory which has become invisible to most of these contemporary», could sum up the philosophy of Louis Devienne.

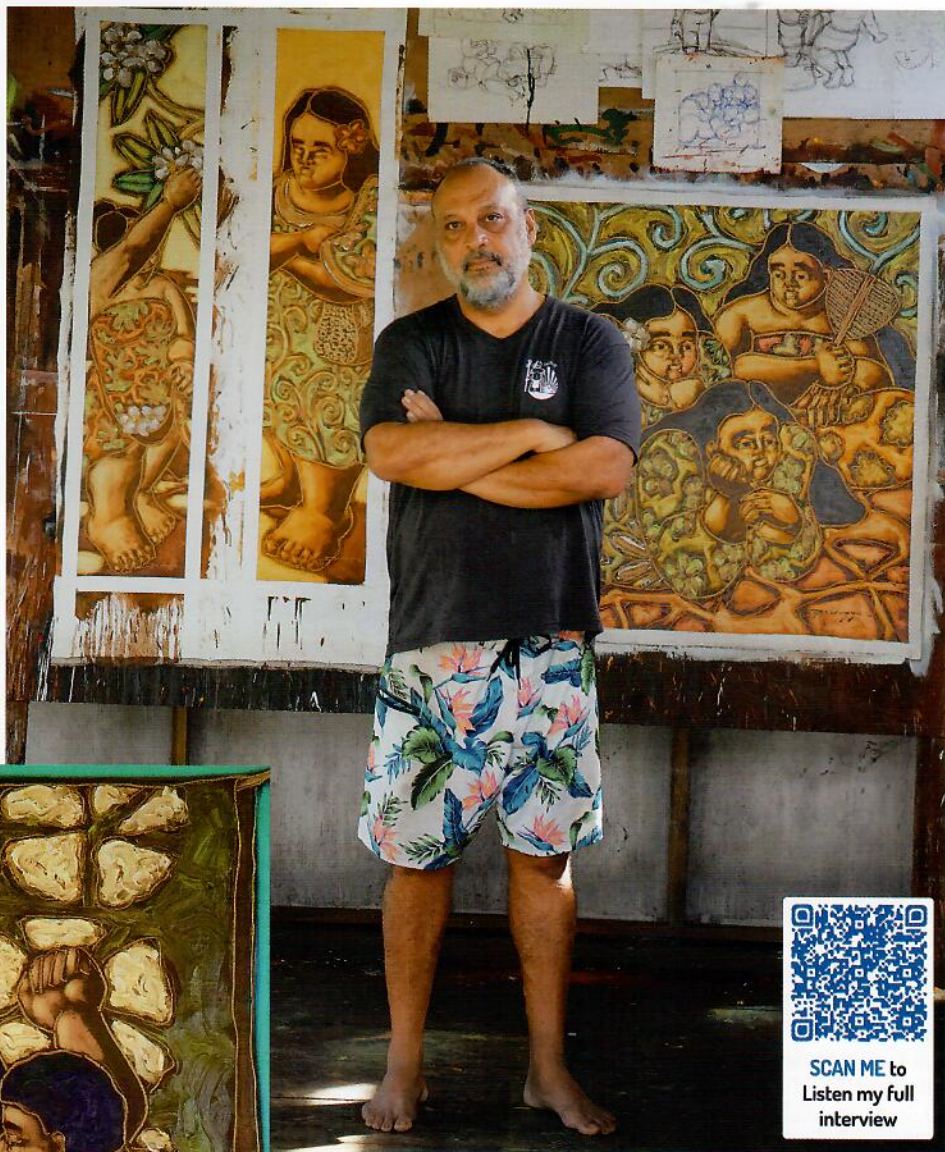
Through the filter of this intense light offered by the Polynesian environment and the alchemy offered by oil painting.

The artist shows us through his work, these compositions, and the softness of these colors, the idea of a bright and harmonious Polynesia as a happy and lasting memory.

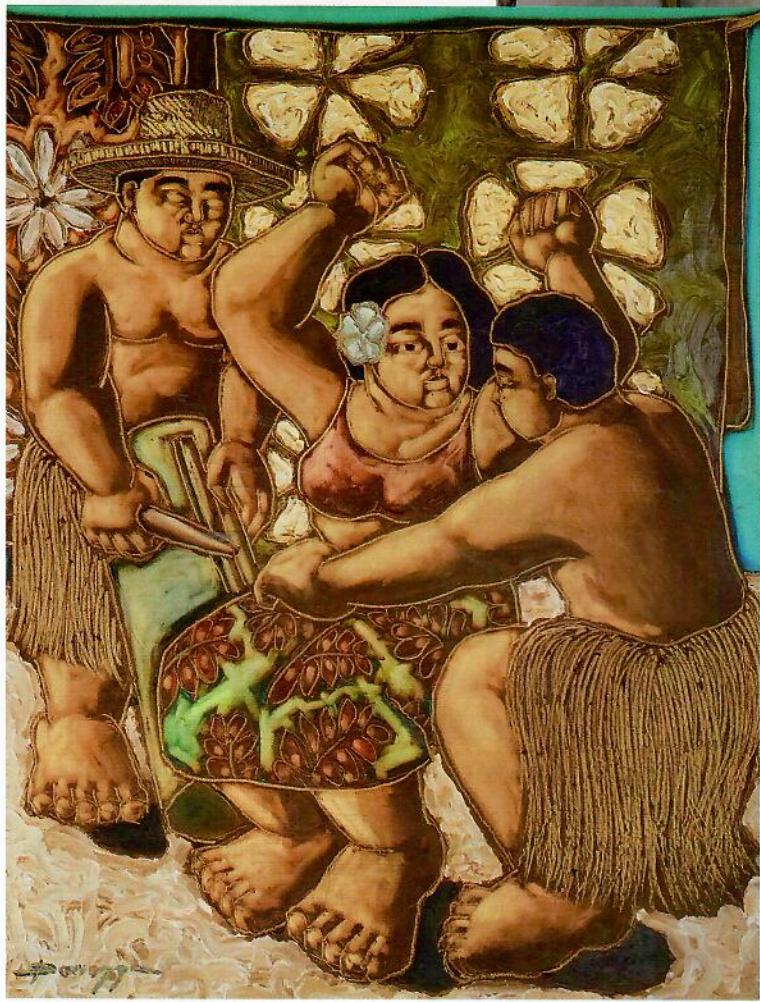
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History of TAPUTAPUATEA Marae

Taputapuatea marae, the legendary famous in the district of Opoa on the southeast coast of Raiatea is mostly remembered today for its former importance as a meeting place of Polynesian nations and as the starting point for courageous sailing adventures. One of the most authoritative works on Polynesian history is Douglas L. Oliver's three-volume writings entitled, *"Ancient Tahitian Society"* (University Press of Hawaii ©1974). This work quotes an 1832 visitor's description of the Taputapuatea marae.

"We have just returned from a visit to Opoa, the metropolis of idolatry, not in Raiatea only, but throughout all the South Pacific Islands, within a compass of five hundred miles. Hither, from every shore, human victims, ready slain, were sent to be offered on the altar of Oro, the god of war, whose principal image was worshipped here, with the most bloody and detestable rites. To describe the various maraes and their appurtenances, the priest and their sorceries, the sacrifices, feasting and fightings of the votaries, at this hideous rendezvous, would only be to exhibit, in aggravated language, scenes of disgusting horror, similar to those which have, too frequently perhaps, already occupied our pages.

Opoa was also the residence of the kings of this island, who, beside the prerogatives of royalty, enjoyed divine honors, and were in fact living idols among the dead ones, being deified at the time of the accession to political supremacy here. In the latter character, we presume, to receive presents from the kings and chiefs of adjacent and distant islands, whose gods were all considered tributary to the 'Oro of Raiatea, and their princes owing homage to its monarch, who was 'Oro's hereditary high-priest, as well as an independent divinity himself. Happily nothing but the ruins of maraes remain, and Opoa, flourishing in all the unpruned luxuriance of tropical vegetation, is one of the loveliest and most peaceful spots in all these regions of beauty and fertility."

Oliver claims that this passage indicates that the Taputapuatea marae came in time to "have several separate but interrelated functions", which he lists as follows:

«1. It, or at least some parts of it, remained the kin-congregation marae of one of the Vaearai-Vaiotaha descent lines, whose principal Title eventually became Tamatoa.»

«2. It became the principal marae of the whole tribe ruled over by chiefs in the Tamatoa line; that is, its congregation probably came in time to include many individuals not descended from Vaearai-Vaiotaha families.»

«3. It served as source marae for descendants of the Vaearai-Vaiotaha people who had left



French Polynesia's local steering committee of UNESCO World Heritage met in January 2013 for the first time. The objective of this gathering was to advance two applications to be submitted to UNESCO. The first project concerns Marae Taputapuatea in Raiatea, a large marae complex in Opoa on the southeastern coast of Raiatea. The site features a number of marae and other stone structures and was once considered the central temple and religious center of Eastern Polynesia.

This international marae was a place of learning where priests and navigators from all over the Pacific would gather to offer sacrifices to the gods and share their knowledge of the genealogical origins of the universe, and of deep-ocean navigation.

The archeological remains of Marae Taputapuatea were restored in 1994. A cultural association named Na Papa E Va'u Raiatea was formed by the people of Opoa to act in the preservation of Marae Taputapuatea. The Association began working towards the tentative listing of Marae Taputapuatea on the World Heritage List and creating and reviving connections between communities of the Polynesian triangle and throughout the Pacific region.

The registration procedure for the site of the Marae Taputapuatea on the World Heritage List of UNESCO was launched in 2009. The application file for Marae Taputapuatea should be completed by the end of 2013 and will be submitted to UNESCO in February 2014.

The second inscription in UNESCO's World Heritage List of Humanity will be 15 natural and cultural sites in the Marquesas Islands. Pascal Erhel-Hatuuku of Ua Pou is in charge of the management committee for the Marquesas. He said that the steering committee must determine which sites to include. Among these are the cloud forests of Nuku Hiva and the volcanic flower stones (phonolitis) of Ua Pou.

This case will be filed in 2016 with a potential entry in 2017. Erhel-Hatuuku said that France cannot actually file two cases per year, and some applications are already planned for the coming years.

"Adding Marae Taputapuatea and the Marquesas Islands to the World Heritage List of UNESCO would be a real asset to the economy and tourism," Erhel-Hatuuku said. "It gets a label and therefore it is a recognition that is not only local, but international. They will then enter the large family of sites like the Pyramids, the Vatican, the Grand Canyon, and the Great Wall of China. We also know that this is definitely a plus in terms of promoting tourism and economic development," he said.

Opoa and settled elsewhere. Presumably some of these latter returned there occasionally, to worship together, but not, as far as I can discover from recorded traditions, to render obeisance and tribute to the current Tamatoa.»

«4. According to certain traditions, it also served as an assembly place for the periodic meetings of an intertribal alliance devoted, among other things, to the worship of 'Oro.»

«5. It became the principal cult center of the Arioi sect.»

Olivier frequently refers to the "Vaearai-Vaiotaha" factor, which he explains by quoting one of the most famous ethnographers and archaeologists to study the origins of Polynesians, the late Kenneth P. Emory, who died in 1992 at the age of 95 after having spent some 70 years working for the Bishop Museum in Honolulu. Emory made many scientific trips to Tahiti and Her Islands. He visited the Marquesas Islands and the Tuamotu atolls starting in 1923, the Gambier Islands starting in 1930, and the Society Islands starting in 1934. ●

CHINESE NEW YEAR

Celebrations In Tahiti

New opportunities for finding true love and earning more money. 2020 is going to be successful! The Year of the Metal Rat comes right after the Year of the Earth Pig (2019) and before the Year of the Metal Ox (2021)! The years of the Rat are: 1912, 1924, 1936, 1948, 1960, 1972, 1984, 1996, 2008, 2020, and 2032. Chinese Horoscope 2020 for the 12 animal signs according to the 2020 Chinese horoscope, the Lunar New Year starts on Saturday, January 25th and ends on February 11th, 2021.

The Rat is the first sign from the twelve animals cycle of the Chinese Astrology, and for this reason, 2020 is considered a year of new beginnings and renewals. The Metal Rat Year is going to be a strong, prosperous, and lucky year for almost all chinese zodiac signs. Everyone will show determination regarding their goals, aspirations, and even their hobbies. This is a great year for founding and evolving. Those who plan to buy real estate, to start a business or to invest money in a long-term project have great chances of being satisfied in the future. But, beware!.. This type of initiatives will only be successful if they are carefully planned. The Chinese New Year is celebrated every year through sumptuous and colorful festivities. It is the most important celebration, an occasion for familiar reunion, party and two weeks long winter holiday.

times as a ceremony to usher in the increasing light and warmth of the sun after the winter's cold.

Preparations for the Chinese New Year in Tahiti begin weeks before this most important of all Chinese festivals. Each night for the past several weeks, members of Papeete's Chinese community have gathered at the Si Ni Tong (honesty, generosity) cultural center, to plan the program to welcome in the Year of the Rabbit. Dance classes have been held at the Koo Min Tong center near the Pont de l'Est in Papeete, where young girls and boys have been practicing traditional Chinese dances.

In the homes, families have been busily creating the costumes of Chinese orange-red, the colors of joy and festivity, and yellow and gold, for heavenly glory.

New clothes are a big feature of this celebration, so everyone who can afford it buys new



Food is the poetry and passion of the Chinese and exquisite meals are planned for big family gatherings. Traditional foods are also associated with the New Year festival: sweets made of glutinous rice and sesame seeds, candied fruit, moon cakes and melon seeds.

Many of these foods are now just associated with good luck and the coming of prosperity, but they were originally probably tantric foods with powers of fertility and regeneration.

New red scrolls are inscribed with long life and prosperity signs. Posters of Zao Chun, the kitchen god and protector of the house, are stuck on the front door to fend off evil spirits and keep the house safe from misfortune throughout the coming year. Knives and scissors are hidden away so the good luck cannot be severed.

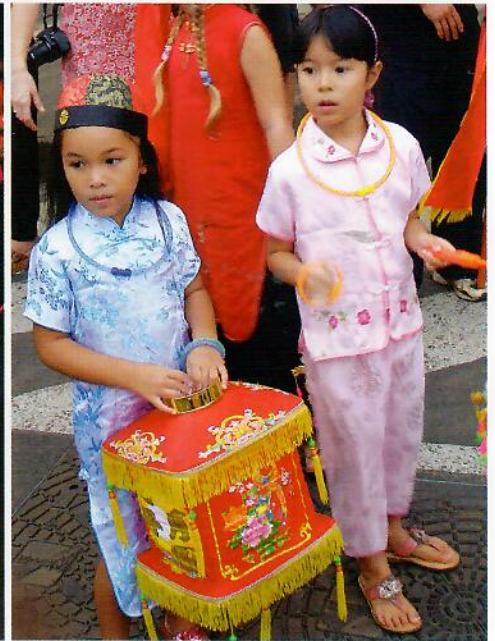
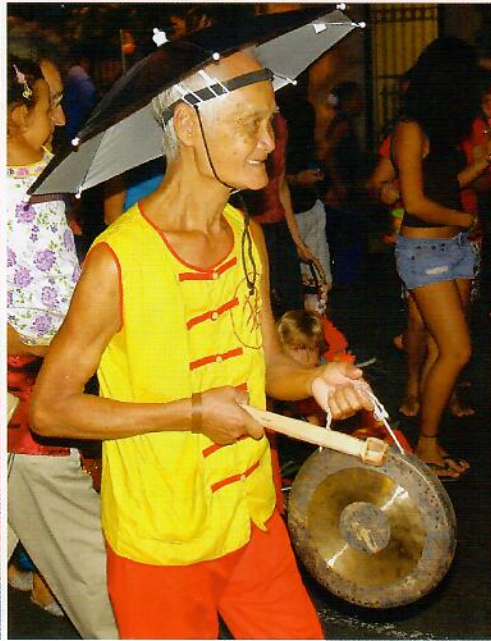
To learn what kind of luck to expect during the coming year, there are fortunetellers who read the cards or interpret the Chinese horoscope for curious seekers. The doors of the Kanti Temple in Mamao will be opened on January 25th, to allow free entry to those who wish to consult the oracles and to honor their venerable ancestors.

On the last day of the old Chinese year it is the tradition for all the sons to return to the family home. This is the time for young people to pay their respects to the older members of the family.



The Chinese New Year starts with the new moon on the first day of the New Year and ends on the full moon 15 days later. The 15th day of the new year is called the Lantern Festival, and it seems to have originated in Asia in ancient

outfits. Debts have to be cleared before the New Year begins and the house must be cleaned from top to bottom, as it cannot be swept during the first part of the celebration—in case luck goes out the door.



Many of Tahiti's Chinese people are Catholics, and they will attend a special mass at the Maria No Te Hau church in the Mission quarter of Papeete.

In Tahiti it is the custom to take a bath containing the leaves of the pampleousse (grapefruit) tree, called louk in Chinese, which is the synonym for abundance. Then the family members dress in new clothes and sit down to a big feast. On this occasion all the quarrels and misunderstandings should be settled before the New Year begins. Members of the family exchange red envelopes containing money, which should be given in multiples of nine, representing longevity.

On Chinese New Year everyone rises at the first cockcrow to the sound of firecrackers, which are believed to purify the air. In Chinese tradition, lions visit homes to chase away evil spirits and collect gift envelopes.

For the occasion, three new lions are made. Among the members of the association are young people who want to perpetuate Chinese culture in fenua. They learn kung-fu, tai-chi and the famous Lion dance.

The Program for Chinese New Year in Papeete:



The official ceremony to welcome in the Chinese New Year will start on January 25 at 7:00 a.m. with the Dance of the Lion at the Kanti Temple, in Mamao. Then the Chinese dancers and the Lion will visit several of the shops and boutiques in downtown Papeete to perform a firecracker ceremony that is said to chase away the evil spirits and bring good financial luck for the New Year.

A dinner and dance will begin in the evening at 7 p.m. on Saturday, January 25. This colorful event will be held at the Chinese Philanthropic School on rue Edouard Ahnne in Papeete. An Imperial menu will be served and entertainment will include traditional Chinese songs and dances.

Chinese Cultural Day is very popular in Tahiti, and this year's event is scheduled for Sunday, February 2, starting at 8:30 a.m. at the Kanti Temple in Mamao. In addition to the Lion Dance, the entertainment includes

demonstrations of martial arts and Chinese dances. Exhibit stands are open all day, with Chinese foods, calligraphy, Chinese history and books. The public is invited.

The final event for the celebration of Chinese New Year will be the Parade of Lanterns, which will take place on Saturday, February 8. The program begins at the Mairie of Papeete (Town

Hall) at 6:00 p.m., and a parade of brightly decorated floats and costumed people carrying Chinese lanterns will then proceed to Place Vaieie on the Papeete waterfront. Chinese songs and dances will be performed to close the ceremonies for the Year of the Metal Rat.

For information and reservations call Si Ni Tong association, at 40.42.74.18. ●



ASSOCIATION SINITONG
Année du Rat de Métal
 du 25 Janvier 2020 au 11 Février 2021

信義堂同仁敬賀

鼠年好運連連

Programme des Festivités

SAMEDI 25 Janvier 2020
 Ouverture officielle de l'Année du Rat de Métal
 19h30: Dîner de bienvenue à l'École Philanthropique de Chine à Papeete
 20h30: Spectacle de danse de la danse du Rat de Métal

DIMANCHE 02 Février 2020
 Dîner de l'Année du Rat de Métal
 19h30: Dîner de bienvenue à l'École Philanthropique de Chine à Papeete
 20h30: Spectacle de danse de la danse du Rat de Métal

SAMEDI 08 Février 2020
 Dîner des Lanternes
 19h30: Dîner de bienvenue à l'École Philanthropique de Chine à Papeete
 20h30: Spectacle de danse de la danse du Rat de Métal

SAMEDI 15 Février 2020
 Dîner de l'Année du Rat de Métal
 19h30: Dîner de bienvenue à l'École Philanthropique de Chine à Papeete
 20h30: Spectacle de danse de la danse du Rat de Métal

SAMEDI 22 Février 2020
 Dîner de l'Année du Rat de Métal
 19h30: Dîner de bienvenue à l'École Philanthropique de Chine à Papeete
 20h30: Spectacle de danse de la danse du Rat de Métal

SAMEDI 29 Février 2020
 Dîner de l'Année du Rat de Métal
 19h30: Dîner de bienvenue à l'École Philanthropique de Chine à Papeete
 20h30: Spectacle de danse de la danse du Rat de Métal

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- C** Manava Suite Resort Tahiti
- D** Museum of Tahiti & Her Islands
- E** Tahiti Ia Ora Beach Resort
- F** Lookout point
- G** King Pomare V Grave
- H** Papenoo Valley
- I** Olivier Bréaud Golf course
- J** Gauguin Museum
- K** Pearl Resort Tahiti
- L** Water Garden of Vaipahi

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SPECIAL EVENTS IN TAHITI

- **Tahiti Ia Ora Beach Resort** presents a **Polynesian evening** each Friday with a dance show by the famous group **Tahiti Ora**. Each first Saturday evening of a current month a Fire dance show and traditional music are performed on the motu of **La Plantation** Restaurant.
- **La Soirée Merveilleuse** is the name of a special buffet that is held every Friday night at the **InterContinental Tahiti Resort & Spa**, followed by a **folkloric Polynesian dance show**. Every Sunday discover the hotel's famous **Tahitian Brunch** featuring local flavors and tahitian music. **The Marquesan night** is held every Wednesday and displays the traditional dances of the Marquesan warriors with a large buffet.
- The **Pearl Beach Resort** presents a **Marquesan evening** each thursday, featuring the group **Taki Toa**. Each Friday a **Barbecue buffet** is entertained by a **Polynesian dance show** by the group **Huriana**. Each Sunday morning a **Brunch of Tahitian specialties** is served from 6:30 am till 10 am accompanied by a local band at **Hiti Mahana** restaurant.

DID YOU KNOW?

► French Polynesia's Patriotic Song

The closest thing to a national anthem, Tahiti's patriotic song, "Long Live Tahiti Nui", was officially adopted by the Territorial Assembly in June 1993. Its first public presentation occurred on June 29, 1993 during the celebration of the 9th anniversary of the internal autonomy statute of 1984. The English lyrics are: «*God created my country / Garland of multiple islands / With such delicate fragrances / Linked up as an everlasting braid / Today let me praise you. / Listen to your children's voice / Crying out "Lavish your Love" / So that Tahiti Nui can live.*»

► What's a "PK"?



Several addresses in Tahiti are given in PK, which means «poste kilomètre» and refers to the kilometer markers around the island beginning after the end of the Papeete city limits on both sides of town. At each kilometer, there is a marker on the mountainside of the circle island road. The cement markers are painted in red on top and white below, with the kilometer distance marked in black. There are 54 markers along the east coast from Papeete to Taravao, corresponding to the 54 km distance, and 60 markers along the west coast to Taravao, corresponding to the 60 km distance. One kilometer equals 0.62 mile, which means the east coast distance to Taravao is 33.5 miles, while the west coast distance is 37.28 miles.

MOU'A PUTA, The Pierced Mountain

Overlooking Cook's Bay on the island of Moorea stands a striking pinnacle of jagged rock called «Mou'a Puta», or the «pierced mountain», by the Polynesians.



The mountain is so-called because once, a long ago, a quite distinct hole was bored through it from one side to the other. Geologists say this phenomenon was caused from erosion around a volcanic cone exposing a lava tube. But the Polynesians know better and explain it this way :

Once a Tahitian warrior named «Pai» found favor with the gods, especially the god «Taaroa», the Supreme Being. He fought the gods' battles, always winning. Now in those days the peninsula between Cook's Bay (Paopao) and Opunohu did not exist.

One night when the waning moon was rising and the inhabitants of Moorea were wrapped in the soundest sleep, «Hiro», the god of thieves, rascals and fishermen, along with his band landed from Raiatea in their canoes with the intention of stealing Rotui mountain, which is the center of Moorea.

They lashed long «pohue» vines to the sheer peaks of the Rotui range; and, at once, set to work to drag it out with their canoes, intending to take it back to Raiatea with them. Hiro and his thieves paddled and puddled and finally succeeded in almost tearing away the land which now forms the peninsula, having already pulled it out from the island shoreline.

Meanwhile, «Pai» lay fast asleep in the district of Punaauia on Tahiti. His foster father heard the commotion going on in Moorea (which is thoses days was called Aimeo) and yelled to him: «A rave na i to omore i a Rufau-tumu, a vero i Aimeo i te

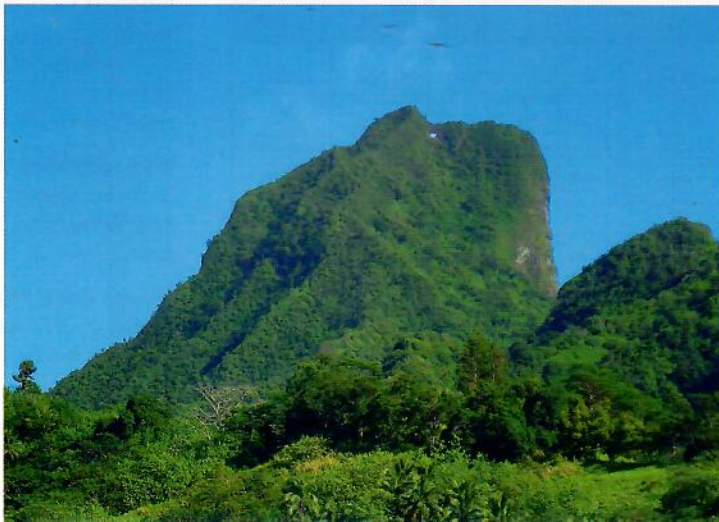
rara varu!» (Take thou thy spear Rufau-tumu, and throw it to Aimeo of eight radiations).

The «Pai» arose and girded himself and went up on Tataa Hill (called Tail of the Fish), which commands a fine view of Moorea, and hurled his great spear with the force of a shooting star. «Pai» was trying to hit Hiro but he missed, and the missile, whizzing like a meteor, sped over «Hiro»'s head and went through the high mountain peak, which to this day has been known as «Mou'a Puta». The mountain slowed «Pai»'s spear somewhat, but it did not settle until it arrived on the southern side of Raiatea, where it stuck upright upon a cone-shaped hill, which, as a result, has been intended on its summit ever since.

The commotion of the spear passing through the mountain on Moorea awoke all the fowls, so that the cocks crew lustily from the mountain heights to the bordering plains, and the thieves felt they must flee before daylight. Still tenaciously holding onto the entangled

«pohue» vines, they redoubled their paddling and thus tore away with them the end of the Rotui range a cone-shaped hill, which they took to the Raiatea district of Opoa and set it there near the seaside.

In proof of this event, the hill stands today as it did then covered with small «toa» trees, unique among the foliage of the landscape around it and corresponding exactly with the trees of the Rotui hills on Moorea. The beautiful peninsula, washed by its two deep bays, remained as it is today. ●

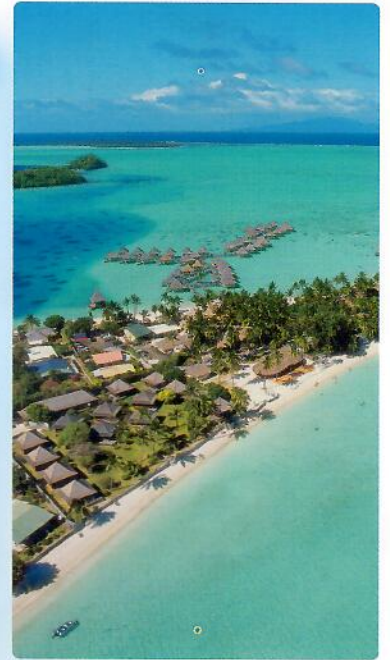


DISCOVER BORA BORA

Bora Bora is Polynesia's most famous and glamorous isle. Her lagoon is world-famous for its beauty. The main island rises from the center of a multi-colored lagoon, surrounded by of-shore motu islets inside a protective necklace of coral



- A** BB Pearl Beach Resort
- C** Hilton Bora Bora Nui Resort
- D** Tahiti Pearl Market
- F** Hotel Matira
- G** Intercontinental Le Moana Resort
- H** Maitai Polynesia
- J** Sofitel Bora Bora Motu
- K** Sofitel Bora Bora Marara
- L** Eden Beach
- M** Intercontinental
- N** Le Meridien
- O** Saint-Régis
- P** Four Seasons



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SPECIAL EVENTS IN BORA BORA

HOW TO CONVERT FRENCH PACIFIC FRANCS (CFP) INTO U.S. DOLLARS

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150 CFP.....	1.50	1.47	1.44	1.41	1.38	1.35
200 CFP.....	2	1.96	1.92	1.88	1.84	1.80
300 CFP.....	3	2.94	2.88	2.82	2.77	2.71
500 CFP.....	5	4.90	4.80	4.70	4.61	4.52
1,000 CFP.....	10	9.80	9.61	9.40	9.22	9.02
1,500 CFP.....	15	14.70	14.42	14.02	13.83	13.54
5,000 CFP.....	50	49.01	48.07	47.04	46.10	45.05
10,000 CFP.....	100	98.03	96.15	94.18	92.21	90.23

► **The InterContinental Bora Bora Le Moana Resort** serves a lavish theme dinner every Tuesday and Saturday featuring **Traditional Polynesian dance show** in the hotel's patio. **Tuesday's international Buffet** proposes European, Tahitian and Asian dishes while **Saturday's Surf & Turf Buffet** displays a variety of Pacific ocean seafood along with grilled meats and exotic fruits.

► **Sofitel Bora Bora Marara** presents an **Around the World Buffet** and **Bora Bora Mamas Show** each Tuesday, an **Ocean Buffet** and **Heiva Marara** or a **Fashion show** each Thursday and a **Polynesian Buffet and Traditional Dance Show** each Saturday evening.

► **The Meridien Bora Bora** presents a **Pacific Buffet & Dance show** each Tuesday and a **Barbecue Buffet and Polynesian Dance Show** on Friday. A different buffet as well as "a la carte" dining are available nightly.

► **Bora Bora Pearl Beach Resort** presents a **Polynesian buffet and dance show** each Monday, and a **Seafood Buffet** on Friday, with a **Polynesian Dance Show**.

► **The Maitai Polynesia Bora Bora** features a **Polynesian Buffet and Traditional Dance Show** on Saturday evening in the Haere Mai restaurant (during the high season only).

French and Tahitian are the official languages in French Polynesia. But the further away from Papeete you go, the more Tahitian and less French you'll hear spoken. Communication problems away from the hotels and other tourist industry operations may be avoided by breaking the ice with a few words in either French or Tahitian.

The pronunciation of French words must be studied at great length. But the pronunciation of Tahitian words is comparatively simple, particularly for English-speaking people. In Tahitian all vowels and consonants are pronounced as a separate syllable. There are no silent letters. There is always a vowel between two consonants and sometimes as many as two or three vowels will run together.

For example the name of Tahiti's airport is Tahiti-Faaa International Airport. In the word F-A-A-A, all three «a's» are pronounced. Every syllable ends in a vowel. Most words are accented on the next to last syllable.

Tahitian vowels are pronounced the same as in Latin:

- a—ah, like in far
- e—ai, like in day
- o—oh, like in go
- u—oo, like in lulu

The following are some French and Tahitian words and phrases you might try using during your visit.

The traditional Tahitian greeting is «ia orana». It is usually followed by, «how are you?». In Tahitian, «eaha te huru?».

ENGLISH	FRENCH	TAHITIAN			
A Afternoon	après-midi	avatea	Father	père	metua tane – papa
Airplane	avion	manureva	Fire	feu	i'a
American	américain	marite	Flashlite	lampe de poche	mori pata
Angry	fâché	riri	Flower	fleur	tiare
Ask	demander	ani	Food	nourriture	maa
Asleep	endormi	ta'oto	Friend	ami	hoa
B Bad	mauvais	ino	G Gentleman	monsieur	tane
Bachelor	célibataire	haaipoipo-ore	Girl	fille	poti'i
Baggage	bagages	ota'a	Glass	verre	hapaina
Bank	banque	fare moni	Goodbye	au-revoir	parahi oe
Barber	barbier	ta'ata pa'oti rouru	Good evening	bonsoir	ia orana oe i teie po
Beach	plage	tahatai	Good morning	bonjour	ia orana oe
Beauty	beauté	nehe nehe	H Head	tête	upo'o
Bed	lit	ro'i	Heart	coeur	mafatuauu
Beer	bière	pia	Happy	heureux	oaoa
Boat	bateau	pahi	Hospital	hôpital	fare ma'i
Book	livre	buka	How are you?	Comment allez-vous?	eaha te huru ?
Bosom	sein	titi	How much?	combien ?	efea ?
Bread	pain	faraoa	H Husband	mari	tane faaipoipo
Breadfruit	fruit de l'arbre à pain	uru	I Island	île	motu
Breakfast	petit déjeuner	tafe poipoi	I'm hungry	j'ai faim	ua poi a vau
British	britannique	beretane	I'm thirsty	j'ai soif	ua poiha vau
Butter	beurre	pata	K Kiss	baiser	apa, hoi
C Candy	bonbon	mona mona	L Lady	dame	vahine
Car	voiture	pereoo	Liquor	liqueur	ava
Cash	espèces	moni	Love	amour	here
Cat	chat	mimi	Lunch	déjeuner	tama'aa
Church	église	fare pure	M Man	homme	tane
Cigarette	cigarette	avaava	Medicine	médicament	râau
Clothes	habit	aahu	Midnight	minuit	tuiraa—pô
Coconut	noix de coco	ha'ari—opaa	Milk	lait	û
Coffee	café	taofe	Money	argent	moni
Cold	froid	to'eto'e	Morning	matin	po'i po'i
D Dance	danse	ori	Mountain	montagne	mou'a
Darling	chéri	ta'u here	N Naked	nu	tahaa, ahu—ore
Daughter	fille	tamahine	Name	nom	i'oa
Day	jour	aô	Never	jamais	eita roa
Dear	cher	iti	Noon	midi	avatea
Dentist	dentiste	taote niho	Now	maintenant	i tei nei
Depart	partir	reva	P Passport	passport	buka ratere
Dessert	dessert	faraoa monamona	Police	police	muto'i
Dinner	repas	amura'a—avatea	Post office	bureau de poste	fare rata
Doctor	médecin	taote	R Rest room	toilettes	fare haumiti
Dog	chien	uri	Room	chambre	piha
Drink	boisson	inu	S Sick	malade	mai
E Eat	manger	amu	Sugar	sucre	tihota
Egg	oeuf	huero moa	Swim	nager	àu
Electricity	électricité	uira	Store	boutique	fare toa
English	Anglais	Beretane	T Teaspoon	petite cuillère	punu taipu
Everybody	tout le monde	te taatoa raa	Thank you	merci	mauruuru
Eye	oeil	mata	U Understand	comprendre	ta a papu
F Face	visage	mata	W Water	eau	pape
Family	famille	fetii	Welcome	bienvenue	maeva
Farewell	adieu	parahi	Wife	épouse	ava
			Wine	vin	uaina
			Y Yes	oui	e, oia

THESE QUESTIONS YOU FREQUENTLY ASK OR NEED TO ASK OR WANT TO ASK:

Where are the restrooms?

Où sont les toilettes ?

Tei hea te fare haumiti ?

Where do you find salted snacks?

Où trouve-t-on des biscuits salés ?

*Tei hea te mau amumaura'a
no te tapiri i te inura'a ?*

Do you accept American dollars here?

Acceptez-vous les dollars américains ici ?

E fa'ari'i anei outou i te moni marite ?

URU

Tahiti Honors the Breadfruit

A 3-day Uru (breadfruit) Festival & Local Cultures will be held February 22-24 at Tahiti's Cultural Center, Te Fare Tauhiti Nui, the sixth such event to promote the virtues and qualities of the nourishing breadfruit.

Uru is the Tahitian word for breadfruit, and it is considered a solution to hunger in the tropics because it is easy to grow and produces in abundance. In addition to technical conferences on research and development, audiovisual films on *uru* and how to preserve the ripe fruit, the visitors will also learn about the medicinal uses of certain varieties of breadfruit.

There will be competitions on ways to cook the uru. Both French and Tahitian chefs will prepare uru gratins, fried uru chips, fritters and even sweet uru desserts. A group of talented Antillaise cooks from the French West Indies will serve a Creole breadfruit dish.

Visitors to the Uru Festival can buy packages of dried uru flakes to take home. This method of transformation comes in handy for those who work all day and live in an apartment, with no time or place to cook an uru in the traditional manner.

They can also buy nutritious uru flour (*farine*), which is gluten-free, and high in fiber, potassium and Vitamin C. This makes delicious bread. You can even sample Uru Pia (beer).

During the Uru Festival visitors will also be treated to an education on the history, origin, legend, multiple uses, modes of cooking and the properties of the uru.

"Where is the breadfruit tree?"

This is one of the first questions a visitor to Tahiti asks. The tall and beautiful breadfruit tree with the huge pointed leaves is famous throughout the world. Ever since the story of the "Mutiny on the Bounty" was made public in the novel and movie versions, Tahiti and breadfruit have been thought of synonymously.

During his first visit to Tahiti in 1769, Captain James Cook saw the plentiful harvest of breadfruit. He was impressed when he learned the role this food played in the daily diet of the healthy Tahitians. He wrote that if a Tahitian would plant only 10 breadfruit trees during his lifetime, that he would be performing a life-giving duty not only to his own generation, but also to his descendants.

Upon his return to England, Cook praised this staple food, which was used in Tahiti as a substitute for bread. This prompted the plantation owners in the West Indies to ask England's King George III for permission to send William Bligh on a mission to Tahiti, to collect cuttings of this generous tree. This low cost food was intended for the African slaves who worked in the sugarcane fields in Jamaica and other Caribbean islands.



How Do You Eat Uru?

You can use a breadfruit in any way that you use a potato, plus a few other ways. It can be baked, boiled, fried, roasted, steamed, puréed, mashed with gravy or cut up for salads, like potato salad. It can also be made into chips, soup, stew, gratins, soufflés, quenelles, paté, beignets and gluten-free bread. The male uru fruit (*popo uru*) is used to make a sweet confiture. In olden days the Polynesians used the latex from the breadfruit tree as chewing gum.

The best way to eat breadfruit is just as the Tahitians do. They usually cook it in an underground oven or on top of a flame, such as a pile of burning wood. It can even be cooked on top of a gas stove and carefully turned to blacken the skin all over, evenly cooking the breadfruit. The skin

is then removed while the breadfruit is hot. Even though you can eat it several days after it has been cooked, the flavor is best when the breadfruit is still warm.

The Tahitians traditionally eat it by dipping a morsel of uru into a bowl of fresh or fermented coconut milk. They mash the breadfruit with their fingers into the coconut milk, making sure that the spongy flesh of the breadfruit is saturated with the liquid. Then they pop this into their mouths and lick the fingers that have been used as a fork. Sound yucky? It's delicious! Especially when you serve it with canned corned beef (*punu puaatoro*) and onions.

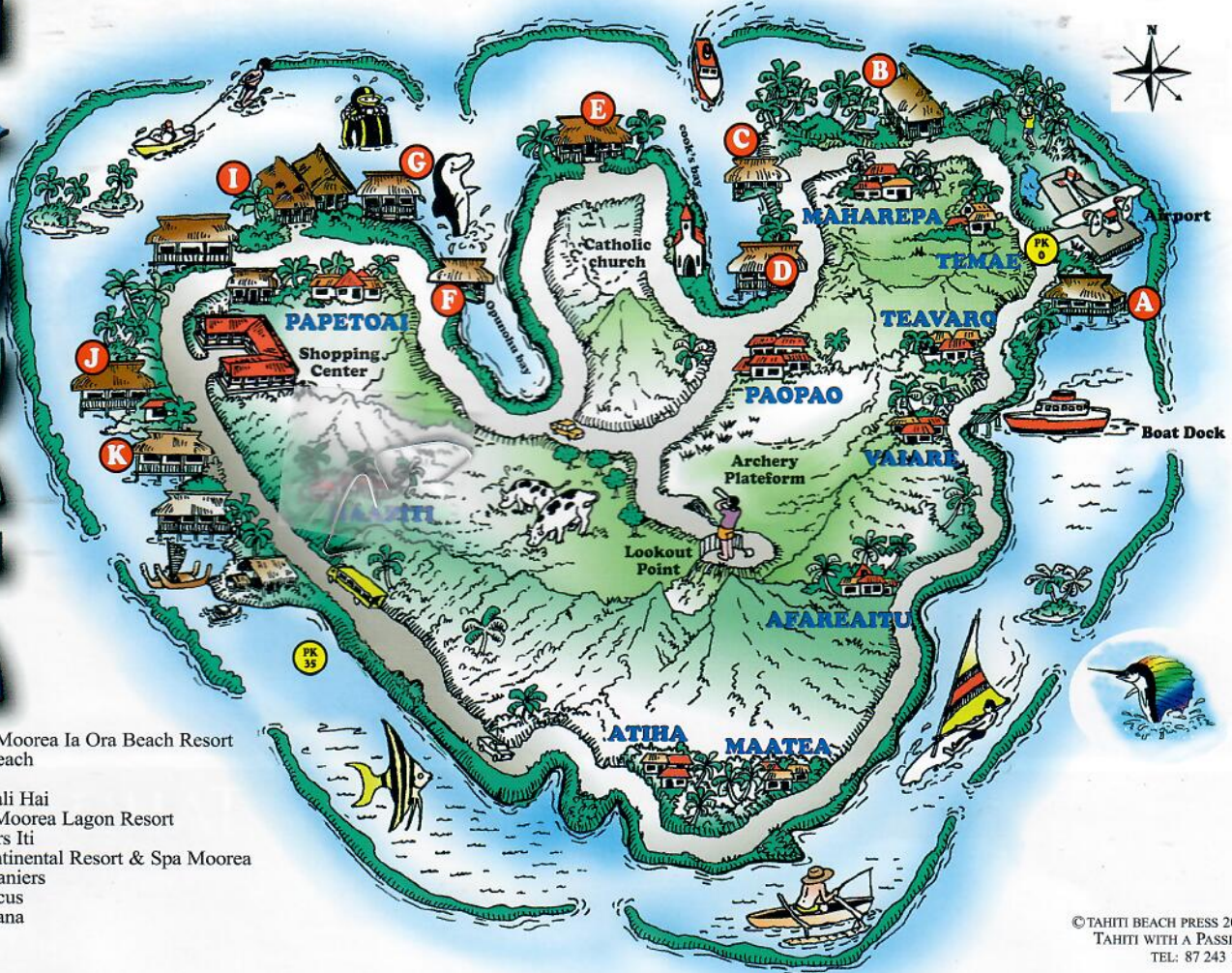
Chances are that all this knowledge of the breadfruit will not change your opinion of the taste of this strange spongy looking food. Unless you do learn to eat breadfruit the way the Tahitians enjoy it.

Never mind. That leaves more for those of us who really enjoy the special flavor of the uru. But, even if you do not have time during your visit to Polynesia to learn to appreciate the taste, at least you have learned to recognize and respect the importance of one of the most beautiful trees in Tahiti. ●

DISCOVER MOOREA

Moorea has often been likened to James Michener's mythical island of Bali Hai. The volcanic peaks, reflected in the tranquil waters of Cook's Bay and

Opunohu Bay, rise like a shark's jaw from the island's basaltic base. The mountain slopes are covered with pineapple plantations, and white sand beaches border crystalline lagoons of turquoise and jade.



- A** Sofitel Moorea Ia Ora Beach Resort
- B** Pearl Beach
- C** Kaveka
- D** Club Bali Hai
- E** Hilton Moorea Lagon Resort
- F** Tipaniers Iti
- G** Intercontinental Resort & Spa Moorea
- I** Les Tipaniers
- J** L'Hibiscus
- K** Vai Moana

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SPECIAL EVENTS IN MOOREA

► **Moorea Pearl Resort** presents **traditional Tahitian Dance Shows** on Wednesday and Saturday evenings.

► The **InterContinental Moorea Resort & Spa** offers different **Polynesian shows**. On Monday enjoy **Tahitian traditional meals** cooked in an underground oven and enlived by **Polynesian dances**. You can choose to attend **Wednesday's Barbecue Night** or opt for the Saturday **'World Tour' Buffet**.

► **Hilton Moorea Lagoon** presents a **Tropical Buffet & Polynesian Dance Show** each Saturday night and a **Barbecue Buffet & Dance Show** each Wednesday evening.

► **Sofitel Moorea Ia Ora Beach Resort** : Discover our animations and **Exclusive Live performances** on the island of Moorea such as **Local or International artists** and pool or beach parties with live D.J.

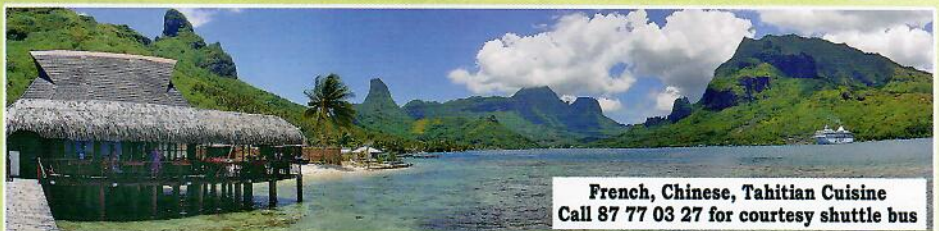
A Polynesian favorite
for more than 30 years

KAVEKA

HOTEL
RESTAURANT

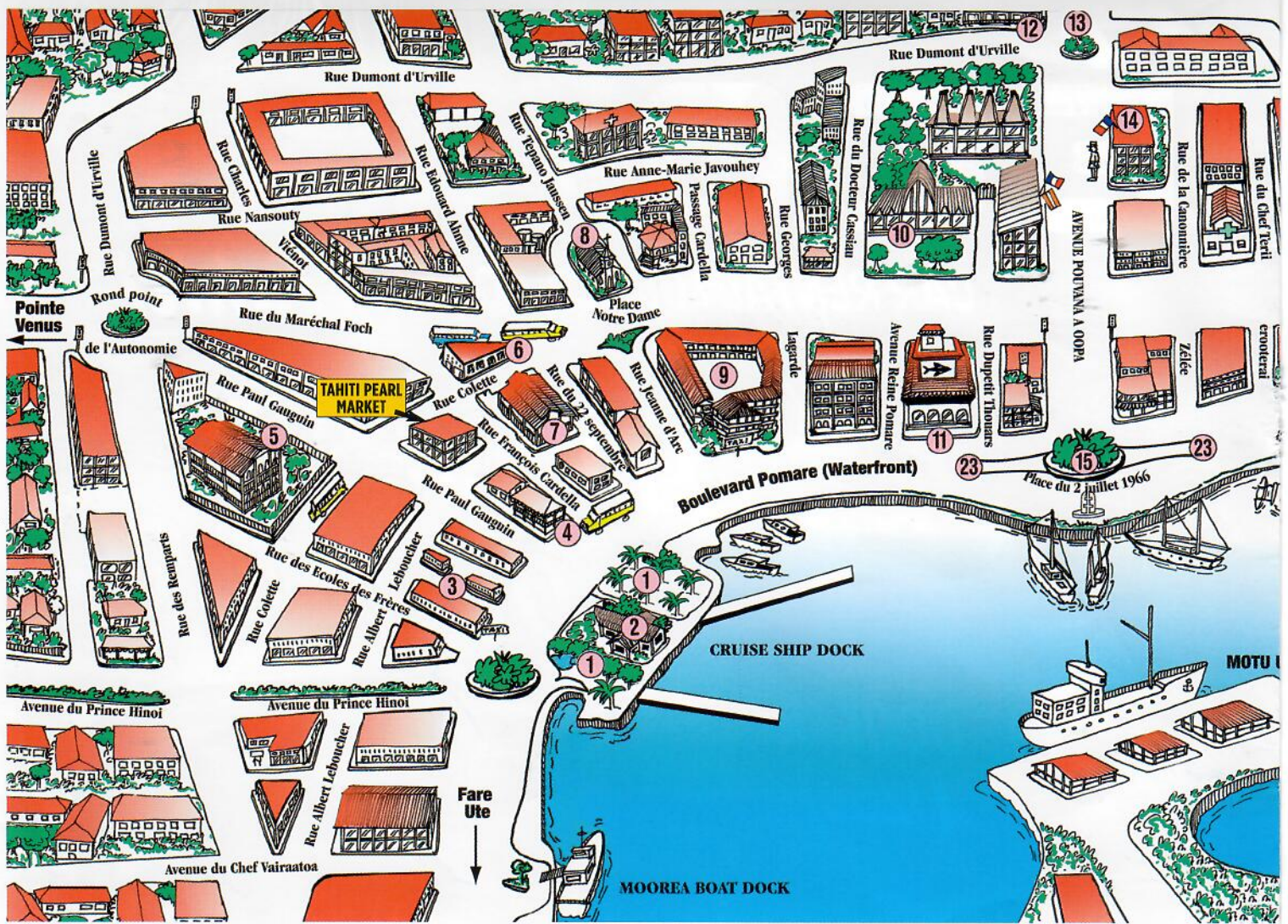


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DISCOVER TAHITI

Discovering the island of Tahiti—away from the hustle and bustle of downtown Papeete—is definitely worth the time it takes to go around the island.

Visitors who have rented a car for touring the island should bear in mind that the main road on either side of the peninsula does not go all the way around Tahiti-Iti.

A short distance east of Papeete is the commune of **Arue** on Tahiti's north coast. Arue was once the land of the powerful Pomare family and here you will find the **tomb of Pomare V**, Tahiti's last monarch.

The circle island road winds steeply up Tahara'a Hill as you leave Arue and enter **Mahina**. From the lookout point at the top of the historically famous **One Tree Hill**, you can admire the spectacular beauty of Tahiti's sister island of Moorea, located across the Sea of Moons.

Continue on the circle island road down to sea level and follow the sign for a left hand turn that takes you to **Point Venus**. The first European discoverers walked ashore on this historical site more than 200 years ago.

Capt. Wallis arrived aboard the HMS *Dolphin* in 1767 and claimed Tahiti for England, giving it the name *King George III's Island*. He was followed by Capt. Cook, Capt. Bligh and the *Bounty*, and the English Protestant missionaries. Point Venus is a park today and the lighthouse here is the only one in all of French Polynesia.

While standing on the beach at Point Venus, let your eyes drift inland to the mountains, which probably are as spectacular today as they were when the first European ships anchored here in **Matavai Bay**. The tallest peak is that of **Mt. Orohena**, which dominates the landscape from her lofty height of 2,241 meters (7,353 feet).

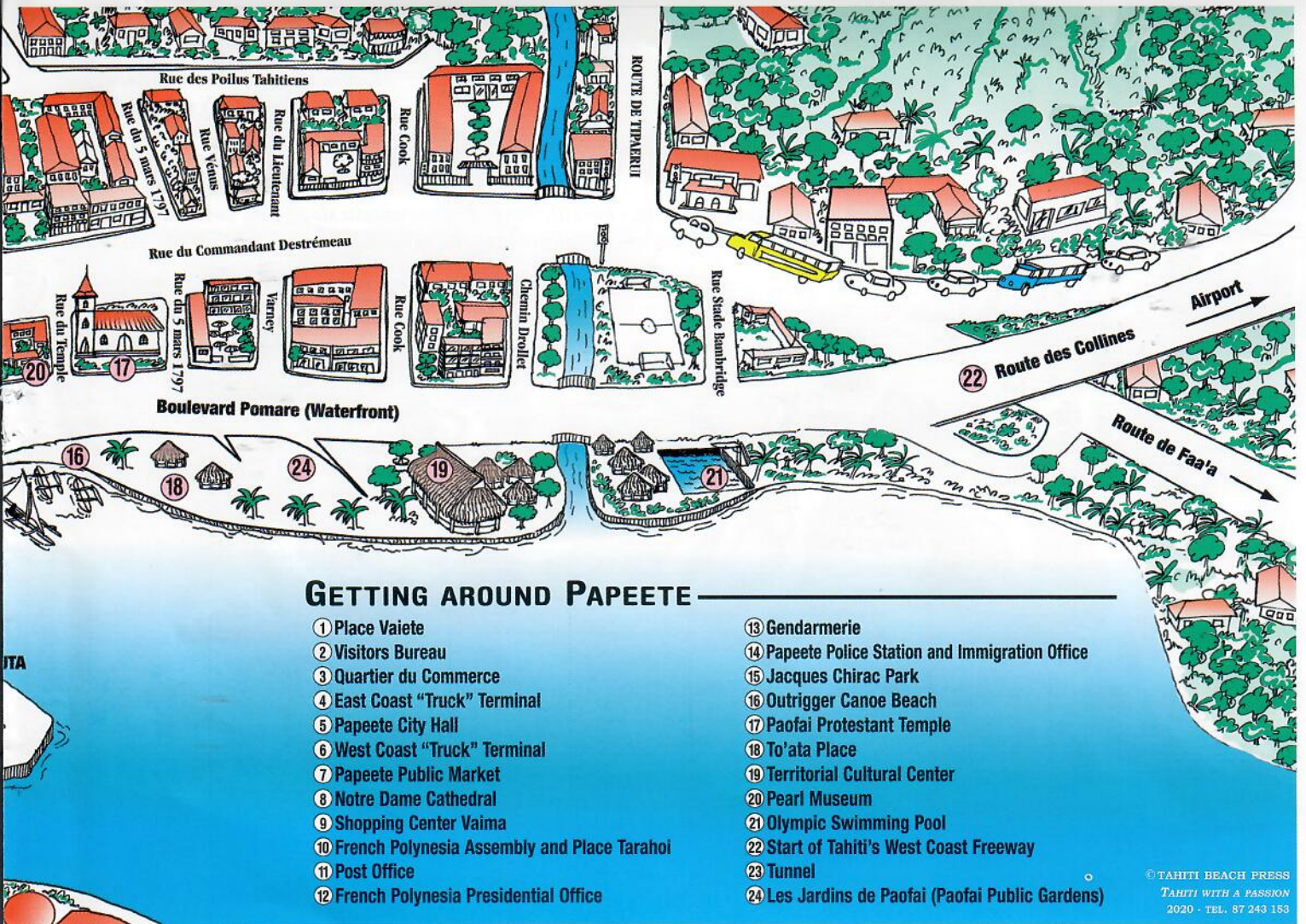
Back on the circle island road again, head on around the east coast to **Papenoo**, where you will see the surfers riding the waves offshore. In **Tiarei** you will want to stop at the **Blowhole of Arahoho** and the **Three Cascades of Fa'arumai Valley**. The **Vaimahuta waterfall** is the easiest to reach by following a well-defined path from the parking lot, just a few minutes' drive from the main road. In **Hitiaa** you can also visit the **Vaiharuru waterfall**.

After passing through **Taravao** on the isthmus between Tahiti Nui and Tahiti Iti, you will come to the lush vegetation of **Papeari** on the south coast of Tahiti Nui. The first tourist stop includes the **Paul Gauguin Museum** and the **Harrison Smith Botanical Gardens** just next door. In **Mataiea** you can visit the **Vaipahi Gardens and Cascade** and cool off in the **Vaima River**.

In **Papara** you will pass the **Olivier Breaud International Golf Course of Atimaono**, located between the mountains and the sea. The 18-hole golf course is 6,900 yards long, and attracts professional and amateur golfers who compete in the annual Australian PG circuit.

In the valley of **Paea** you can visit the **Aharu Marae**, which has two restored stone temples in a magnificent outdoor setting.

As you get closer to Papeete, you will notice the population density suddenly increasing. **Punaauia** is also known as **Tahiti's Gold Coast**. You can take a slight detour off the circle island road to visit the **Museum of Tahiti and Her Islands**, where exhibits detail the island's colorful history.



GETTING AROUND PAPEETE

- | | |
|---|---|
| ① Place Vaiete | ⑬ Gendarmerie |
| ② Visitors Bureau | ⑭ Papeete Police Station and Immigration Office |
| ③ Quartier du Commerce | ⑮ Jacques Chirac Park |
| ④ East Coast "Truck" Terminal | ⑯ Outrigger Canoe Beach |
| ⑤ Papeete City Hall | ⑰ Paofai Protestant Temple |
| ⑥ West Coast "Truck" Terminal | ⑱ To'ata Place |
| ⑦ Papeete Public Market | ⑲ Territorial Cultural Center |
| ⑧ Notre Dame Cathedral | ⑳ Pearl Museum |
| ⑨ Shopping Center Vaima | ㉑ Olympic Swimming Pool |
| ⑩ French Polynesia Assembly and Place Tarahoi | ㉒ Start of Tahiti's West Coast Freeway |
| ⑪ Post Office | ㉓ Tunnel |
| ⑫ French Polynesia Presidential Office | ㉔ Les Jardins de Paofai (Paofai Public Gardens) |

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PATU, *the Maohi-inspiration*

Self-taught and living from his passion, Patuarii Laux evolves between Hawaii and Tahiti. Fascinated since childhood by Polynesian culture and art, it is therefore natural that he turned to sculpture (mother-of-pearl, bone, wood, stone...) and of course tattooing.

It is thanks to numerous trips abroad to surf competitions and Polynesian art festivals that he was able to make his art known.

As skilled on the ocean (longboard, surf, paddle surf, kite surf) as he is with his engraving and tattoo tools, he has made a name for himself in the Maohi-inspired Polynesian surfing and art landscape, ocean and nature.



SCAN ME
Watch my
video &
Discover my life
style in TAHITI

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2020

The Year of the Metal Rat

On January 24th 2020, the Office des Postes et Télécommunications of French Polynesia issued a new postage stamp featuring the Celebration of the 2020 Chinese New Year, Year of the Metal Rat. One stamp, sells for 140 CFP, and a "First Day" illustrated envelope was also put on sale that day. These collector's items are sold at the Philatelic Center of the Papeete Post Office and in the main post offices throughout Tahiti and Her Islands. You can also find stamps at several shops in the islands, or you can order them at www.tahitiphilatélie.com or www.opt.com.

The rat was the first animal to appear before the Buddha. To do so he had to use cunning and strategy in this race. Thanks to his intellect, his intuition and his strong will, the native of the sign manages to solve all the problems successfully. It can deploy enough energy to deal with several situations simultaneously with agility and determination.

He's considered the perfectionist of the Chinese zodiac.

With a keen and cunning mind, he will often be lucky in the field of finance. With a lot of flair, he remains attentive and anticipatory, identifying every little detail because he does not like to be taken by surprise.

He knows how to show altruism, thus offering assistance to the close people he loves. A keen observer of the world around him, he believes it is important to be honest and direct and expects the same from others.

To achieve his goal, he showed an imaginative spirit, but quickly won over by boredom he turned to new adventures. It remains in perpetual motion. He's ready to all carefree for a love one and hopes the same feelings in return. He likes to communicate with others, he knows how to make people feel comfortable.

The representatives of this sign are very eloquent, they easily defend their point of



view and can sometimes be stubborn in their convictions. To do this, they also know how to use their charm to attract all attentions but this also hides a shy nature, sometimes even hesitant. It should also be

noted that the metal element evokes dynamism and strong focus. Let us bet that this new year offers us a new impetus that could open us up to new horizons.

Fare Rata, the French Polynesia Post Office is pleased to offer you its best wishes for the Chinese New Year, Kung Hi Fat Choi! ●

MAURURU AWARDS

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HAS SOMEONE REALLY GONE OUT OF HIS OR HER WAY TO HELP YOU ,

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And this contest organized by TAHITI BEACH PRESS is your way of saying *Thank you* to someone very special. Your nominee may be someone in the tourisme industry or a resident who has been exceptionally nice and helpful. Just send an email giving us the details. Be sure to accurately identify your nominee by name, job and place of employment, or by name and address.

Send your nomination to: tahitibeachpress@gmail.com
We will publish some of the most exceptional messages.

