

Students Give Luau



Poi is served at every luau, so it was part of the food flown from Hawaii for the SOC party. From the expressions on the faces of Fred Schuerman (at left), Linda Wright, Chris Shearer and Rich Ann Flynn, all SOC students, they were a bit dubious about the food which is a staple in the diet of Hawaiians. Poi is taro root pounded into a paste, and is traditionally eaten with one or two fingers, depending on the consistency.

More than 300 students and townspeople of southern Oregon and northern California dined on exotic foods in a setting of island blossoms, fish nets and torch lights last Sunday night in the Southern Oregon college Commons building, Ashland. The festive event was a traditional island luau given by the 25 SOC students who make up the Southern Oregon College Hawaiian club.



Hawaiian club members entertained with island songs and dances during the luau. Pictured here, against the background of a fish net hung with vanda orchids which spelled out "Aloha" are (left to right) Margie Tam, Genny Arruda, Theo Chang, Kathleen Kangun and Vicki Niino. Miss Chang was chairman of the luau. Members of the club and fellow students who assisted with the event wore island clothing and leis of fragrant blossoms sent from Hawaii by air for the festive event.



Part of the luau decorations included a make-believe volcano fashioned from foil and colored lights. Shown working on the volcano are (left to right) Byron Easley, Joanne Morita, Harold S. Sekiguchi and Margot Gorton. Mr. Sekiguchi, faculty member of Southern Oregon college, is an advisor for the Hawaiian club. The door of the Commons was marked by a large artificial palm tree and guests stepped through an arch of flowers and leaves, flanked by tall lanterns, to enter the dining room.



Tiny Alice Doi, daughter of the Richard T. Doi, was wide-eyed over the flowers, lights and crowds at the luau. Mr. Doi is an assistant professor of art at SOC.



As a long line of eager guests waited outside, club members hastened to put the first of the island delicacies on the tables. Pictured here are Joanne Morita and Calern Matsuoka. The menu included lau lau (butterfish, pork and salmon in ti leaves), chicken longrice, uwala kalua (baked yams) and lomi lomi salmon. Lomi lomi means "rubbed" in Hawaiian and this dish is made of king salmon minced with the fingers and mixed with chopped fresh tomatoes and onions. Dessert was fresh coconut cake.



Miss Theo Chang, chairman of the luau, is seen welcoming Arnold D. Wolfe as he arrived at the SOC Commons for the luau. Mr. Wolfe is an assistant professor of business at the college.



Guests at the luau were invited to join in learning some of the island dances, and Dr. Elmo Stevenson, president of Southern Oregon college, took lessons from Carolyn Yamada. SOC has had a large group of Hawaiian students enrolled every year, and the young people from the islands are always popular with those from other states.



Dione Enos (at left) and Margie Tam helped arrange island greenery and blossoms which were used as decorations for the luau. Anthurium, vanda orchids, bird of paradise, red torch ginger blossoms, carnations, pikaki, pakatana and ti leaves were flown to Ashland for the party. Some of the guests were presented leis of fresh flowers. (Photos by Jerry Taylor)