

MAGAZINE FOR THE WELLINGTON FILIPINO COMMUNITY

KABAYAN

Winter 2015 • Issue No. 10

FREE COPY

Street Scenes

Alice the flower girl

**Pedro Delmiguez –
street musician**

**Tuhug-tuhog the
fishball atbp**

**Loboc Children's Choir:
Voices to the World
NZ Concert Tour**



FOXPLAN

Smarter financial decisions

How do you 'get ahead' here in New Zealand:

- Want to manage your hard earned money better?
- Get into you home sooner (even with low deposit)? & Get it "paid off" faster?
- Don't want to lose everything and start again if something happens?
- How can you make your money work for you, rather than you always working for the money?

At Foxplan, we simplify the above to give you control, confidence and certainty. We can show you how and work along side you on life's journey to show you "What you need to know, that you don't know." That way you can make smarter decisions solely focused on the outcomes that you seek.



**Registered Financial Adviser
Financial & Mortgage Specialist**
PHONE 021 633 885 / (04) 918 4646
EMAIL stephan.jagers@foxplan.nz



**Registered Financial Adviser
Insurance Specialist**
PHONE 021 263 0530 / (04) 939 2738
EMAIL clarice.parinas@foxplan.nz

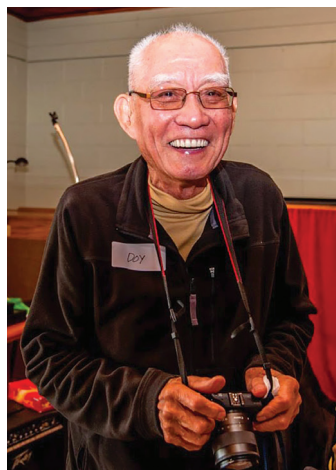
"We are passionate about helping our clients achieve dreams via planning their way through life's turbulence to reach their desired outcomes."

Editorial page	4	Samu't Sari Kabayan's 2 nd Anniversary	14
News roundup	5		
News roundup	6	Samu't Sari From Loboc to New Zealand	15
Samu't Sari Haybol, Eyebol, Dedbol, atbp.: An Evolution of Pinoy Lingo	7	Samu't Sari Let the Games Begin	16
Tao Po The Flower Girl	8	Samu't Sari Let's Make Tuhug - Tuhog the Fishball atbp.	18
Pinoy Yata Yan My Lolo - Pedro	9	Pinoyos on the Street What is your favorite Street Food, and why?	19
Samu't Sari Little Drummer Boy	10	Luto ng Ina Mo Cheese Puto or Steamed Rice Cake	20
Young Ones A Different Path	11	Samu't Sari Food, Glorious Food	21
Blast from the Past Describe Filipino in one image.	12	Fun Zone	23

Kabayan's

2nd Anniversary

more on page 14



editorial

Street scenes

Picture this: Mothers with their newborn babies out on the street to catch some vitamin D while chatting away with each other, vendors selling all sorts of goodies - taho, puto, banana cue, ice cream, binatog and throughout the day vendors of all kinds, selling their wares. Do you remember the kariton pulled by a cow loaded with native baskets, walis and duyan? I don't think you see this anymore. What a shame.

These are some of my memories of Pinoy street life.

The roads in the Philippines may be dusty, pockmarked and bumpy; they can be wide and multi-lane highways too. They are more than just the means to transport people and goods from one place to another. The streets of the Philippines are vibrant and full of life. In this issue, we look at the games we play, the food we eat and the words we have learned on the street. We feature Alice Lozano, a flower vendor who formed an unusual friendship with a young New Zealander. Alice remembers Trish not just with fondness but with sincere gratitude for all Trish has done to make her life better. We also have an article from Emma Young who recalls her lolo's journey as a busker in downtown Wellington.

In Wellington, many of us joined the celebration of the 100th ANZAC anniversary. Wellington had the grandest street parade I'd ever seen in town on Friday 24 April. Alan Raga's pictures captured the parade tastefully.

On another note, the highlight of the 117th Philippine Independence Day celebration was the Loboc Children's Choir's (LCC) series of concerts in New Zealand. Their sold out Wellington concert was a reflection of their popularity; the buzz the audience felt after the show was the effect of their polished and awe-inspiring performance. LCC, you made us proud to be Pinoy. You touched our lives. You blessed us with your presence. Thank you Loboc Children's Choir.



Talk to us:

How do you think we are going? How can we make it better? Any story idea you'd like to see featured in the magazine? Tell us your thoughts about the articles in this issue. Email us on kabayanmag@gmail.com. We'd love to hear from you.

editorial box

Meia Lopez
Editor

Judith Salamat
Johnny Celeste
Associate Editor

Chia Rubio
Layout Editor

Mikey Javier
Illustrator

Matilde Tayawa-Figuracion
Publisher/Marketing &
Sponsorship Manager

Bernie Velasco
Photographer (Cover)

Contributors:

Danise Diaz
Emma Young
Flora Muriel Nogoy
Geo Robrigado
Jen Raymundo
Kara Gareza
Kris Ancog
Marian Diaz
Mayie Pagalilauan
Odette Dulce -Madrisa
Roy Estalilla

Photographic credits:

Alan Raga
Bernie Velasco
Bulwagan Foundation Trust
Jun Tanlayco
Meliza Labao
Philippine Embassy Wellington

Dream big, Start small.

Let's build our Filipino Community Hall in Wellington! Support the FilCom Centre Project.

To help, go to the Bulwagan Foundation Trust website www.bulwagan.org.nz and check out the different fundraising programs

(Adopt a Brick, Alkansya and pledges).

Annual Filipino Palm Sunday Pilgrimage 2015

by Mayie Pagalilauan

About 200 people braved the inclement weather on 29 March 2015 to take part in the Filipino Palm Sunday Pilgrimage at the Statue of Our Lady in Paraparaumu. The pilgrimage, which was spearheaded by the Archdiocese of Wellington Filipino Chaplaincy, is an annual event that Filipino Catholics in Wellington look forward to. It is the start of the commemoration of Holy Week.

The pilgrimage began with a reflection on the Way of the Cross, which was followed by the blessing of the palms and the celebration of the Holy Mass. Iggy Bello, chairperson of the Chaplaincy Youth Council organised various youth groups across Wellington to lead the Meditation on the Way of the Cross while Barangay Sta. Maria Assumpta of Kapiti prepared the liturgy celebration. Fr. Cirilo Cipriano, who was recently appointed by Cardinal John Dew to help in the chaplaincy works, celebrated the mass.

After the mass, pandesal and drinks were distributed at the foot of the hill by a pilgrim who regularly does this act of charity. Most of the pilgrims also gathered at Paraparaumu Beach for a picnic fellowship.



Kapiti Filipino Youth Joins 24-Hour Caritas Lenten Challenge

by Marian and Danise Diaz

Seven Filipino youth participated in the parish of Our Lady of Kapiti's 24-hour Caritas Lenten Challenge on 20-21 March 2015. The fundraising focus this year is to help survivors of natural calamities in the Philippines 'build back better'.



Marie Diaz, Leah Espinosa, Miggy Ines, Khaila Serrano, Jamily Paran, and ourselves (Marianne and Danise) gladly accepted the challenge. The Caritas Challenge was also a chance for Filipinos in Kapiti to help other youth in the parish understand the realities of natural disasters, which seemed to be a distant concept for most. The stories shared by Fr. Dennis Nacorda, Mayie Pagalilauan, and Susan Morgan showed the impact of natural disasters on the lives of those from the affected area. These stories inspired us to put more effort in the challenge.

Working in shifts over 24 hours, we made items to help meet the needs of others and experienced physically demanding conditions that many young people endure daily. We wove cross flaxes for the parish, baked cookies and bagged jelly beans to sell, and cleaned up the path to the Statue of Our Lady. Giving up our 24 hours for our kababayans was a humbling and worthwhile experience.

We are grateful to the wider Filipino community at the Palm Sunday pilgrimage who supported us by buying the goodies we baked.

FIRST PHILIPPINE FESTIVAL A HUGE SUCCESS

By: Flora Muriel Nogoy

More than 800 people turned up to the very first Philippine Festival on the 25th April 2015 in Thorndon. Festivities began at 1pm with non-stop music and dance performances that delighted everyone till night. While children played in the sun, food stalls of differing ethnicity satisfied ravenous appetites.

The organisers of the event, Bulwagan Foundation Trust achieved their aim to raise the profile of the Filipinos and create an annual event where all local, national and international people can come together to be part of a festival that supports the tradition, culture and arts of the Filipino community.

Bulwagan owes the success of the event to all our sponsors Western Union, Infinity Foundation, volunteers, Exceptional Communications, Butch Bradley, Alan Raga, stall holders, performers:

Muntin Tinig, Filifest Dance Group, 50/50 Dance Group, Tawa Pinoy Rhondalla, Hutt Valley Cook Island Youths, Chan's Martial Arts, De-Anne Imalay, Kathy Lopez, Afterglow Arcade, Tina Guieb, Cook Island Mauke Enea Cultural Group, Emilio Bonica Kins, Lyn & Peachy Bobis, Nga Tonga Kapa Haka, Filcoro and Grove Rootz.

Thank you too to all who came and supported the Philippine Festival.



Filipinos gather for Pacquiao's Fight of the Century

by Odette Dulce –Madrisa & Flora Muriel Nogoy



On 3 May 2015, the Bulwagan Foundation Trust in collaboration with the Philippine Embassy organised a couple of venues for the much anticipated "fight of the century" Floyd Mayweather vs Manny Pacquiao. One was held in the Anzac Room at the Petone Working Men's Club (47 Udy Street, Petone) and the other at "Ang Bahay" (5 Bristow Place, Karori), the Philippine Ambassador's residence.

About 120 people came to the Petone Working Men's Club and about 100 more at "Ang Bahay". It began with so much excitement, all hope rested on our favoured Pacman. This episode was history in the making not only for Filipinos but everyone around the

world so much so TV One visited "Ang Bahay" to observe how the Filipinos would react during the fight.

As the fight progressed hope began to wane. It was a close fight and Mayweather won by unanimous decision. Disappointed and heart broken by the decision, people left the venue with a heavy heart. The media said that "Mayweather won the fight but Pacquiao won the hearts of many".

Bulwagan Foundation wishes to thank all those who donated generously and special thanks to the Philippine Embassy for supporting the Filipino Community Centre project. We managed to raise \$301.60.

by: Judith Balares Salamat

Haybol, Eyebol, Dedbol, atbp.: An Evolution of Pinoy Lingo

"Mag-a-eyebol kami sa Sabado..."

The first time I heard this from a nephew of mine exactly 13 years ago (2002), I was confused what he meant. What? Eyeball? What did he mean by *mag-a-eyebol*? I needed an explanation of what he really meant and knew that he would be meeting someone for the first time. For me, I would have rather used *"magdi-date"* or *"may date"* kami. My nephew would have reacted, I was outdated, *laos*. Talk of generation gap.

Now, I fully know what that 'eyebol' connotes. Years have passed, times have changed, places have been explored. I no longer cringe when I hear the same word in that context.

This is entirely the point. That word, representing language, changes, and its meanings change according to contexts --- time, people, situations, generations. Words, being generally used for survival and social interaction, keep evolving ("Bryant, How Did Language Evolve?"). Pinoy language in general is not an exception to this. What was *bahay* to your *lolos/lolas* became the *haybol* to your *tito/tita* who grew up in the 70s. To the young ones: Your *lolo* and *lola* became *magkasintahan* but your parents were probably *magisyota*. If you were living in the Philippines now and you were going steady with someone, that person would be your *jowa*. *Pare* became *p're* and is now known as bro ...

We'll see how we can adopt this nature of word/ language to the Pinoy context of casual-cum-kanto (corner) words of our "Young Once" (at least now aged 60's and above), "Young at Heart" (at least now aged late 30's to 50's) and "Young Ones" (at least now pre-teens to teenagers). So, let's play a game. I've categorised these words into groups, such as description of people, houses, terms of endearment or how other people call them, and many others. If you can recall some of them, good on you! You're either in the "Young Once" or the "Young at Heart" group. If you fail to know or hardly understand most of them, you'll be in the "Young Ones" category or as they say, *may gatas ka pa sa labi* (now, that's another article). But take note, it could be the other way around. Just be warned: The language you speak or understand can reveal your age.

Category	Terms/Expressions	Customary Meaning
Place	Haybol/s	House or Home
	Pobres Park	Modest Home, opposite to Forbes Park
Persons (Age/ Generation, Occupation)	Damatan (Variants: Gurang, Ranggo, (W) Rangler	reversed word for matanda, oldie
	Tsokaran	Karantso --- Close Friend, Ally, now Buddy or BFF (Best Friends Forever)
Love/Lovers/ Terms of Endearment/ Degree of Relationship	Syota, Bebot, Dyowa/ Jowa	Girlfriend or mainly referring to the ladies
	M.U.	Mutual Understanding (pa lang), not yet "On"
Titles/Names of People in the Family	Erpat, Fadir	Father
	Ermat, Madir, Mudra	Mother/Mum
Descriptions of People/ Appearance	Barriotic/Promdi	Manners signifying someone comes from the barrio/barangay (or from the province) not from the city
	Baduy or Bakya	Someone or his/her manner, clothing, is not "in" or "class"
Event or Circumstance	(Mag) Eyebol	Have a date or tryst, especially for the first time
	Dedbol, Tepok, Tigok	Dead, or has recently died
Concern or lack of it	Ma at Pa	Malay ko at Pakialam ko (connoting, I don't care)
	Wala kang paki	Wala kang pakialam (connoting, 'Mind your own business')

The list goes on and on. But, okay, Kinoy kids may react, "What the...?" They are unable to understand most of the words since they have their own language.

So what did you say again, Papa Doy? *Nag-eyebol kayo ni Mama Lit noon* (You had an "eyeball" with Mama Lit before?)? Tita Fe would expect that it was not in any other place but of course in Mama Lit's *haybol*.

References:

<http://science.howstuffworks.com/life/evolution/language-evolve.htm>

http://www.seasite.niu.edu/tagalog/salitang_kalye.htm

<http://www.philippineasiannewstoday.com/willie-j-uy/4482-the-new-filipino-slang-understanding-taglish-when-in-the-philippines>

THE FLOWER GIRL

By: Meia Lopez

A Kiwi beauty and a Pinay flower girl. What are the chances of them meeting and touching each other's lives?



Alice Arriola Lozano has always lived a life full of challenges.

The fourth child in a brood of seven, her early years were spent in Libis, Quezon City where her dad worked as a jeepney driver and her mum was a housewife. Life was so hard that at five years old, Alice helped support the family by selling hotcake and nilupak (cassava cake) to neighbours and at the local talipapa (flea market), and going door to door offering to shine shoes at the nearby village. But when her dad's worsening emphysema made it difficult for him to work, their life became much harder. With no income coming in, her mum worked as a katulong (housemaid) to support their family. To make things worse, life was not always peaceful at home.

At nine years old, she ran away and ended up in the streets of downtown Manila. Living on the streets was rough and challenging.

She became friends with the sidewalk vendors outside Aristocrat Restaurant on Roxas Boulevard who suggested that she sell stuff with them. So at the doors of the famous restaurant, she sold sweepstake tickets, balut (fertilised duck egg), juicy fruit gum and cigarettes. You name it, she has probably sold it.

Her older sister eventually found her and brought her home after two weeks. She returned home, went back to school but continued to sell on the streets of Manila. She later decided to move to the more lucrative and decent sale of flowers, and Silahis Hotel in Manila became her new haunt.

Alice was a wee 10-year-old selling roses outside the hotel when she caught the eye of the Miss Asia Pacific candidate from New Zealand Trish Tucker (married name: Birnie). Trish came back two years later and found Alice still selling flowers at the same place. An unlikely friendship began between Alice and Trish. Touched by Alice's life story and her steely determination to have a better life, Trish supported her education by regularly sending money until Alice finished her studies.

It was also at the Silahis Hotel where Alice met some of Manila's rich and famous. She rattled off names to me - Pedro Roxas, Andres Soriano III, Bong Daza, Benny Toda, Inigo Zobel and Gregg Araneta. She knew them and they knew her, by name. They sponsored her studies and her siblings' too and with her sponsors' help, she was able to complete her Commerce degree at PWU in 1987.

Through this time, Trish remained a steadfast friend. A few months after Alice's university graduation, Trish visited Alice not just as a friend but as her sponsor to New Zealand. On 1 November 1987, 22-year-old Alice arrived in Auckland and a few months later she got her work visa and started her first job as a Girl Friday, everybody's 'go to' girl.

Nearly thirty years and three wonderful sons later, Alice has settled in Wellington, has a longstanding job at a law firm and you guessed it, she still sells stuff at the Porirua market on Saturday mornings.

She is street-smart, brave and undaunted by the challenges that surround her. Every time life knocks her back, she carries on, as if saying to the universe 'come on bring it on!' Her can-do attitude and unwavering faith in God have kept her strong. "Sa dinami dami ng mga pinagdaanan ko, nagpapasalamat pa rin ako sa Diyos."

And rightly so Alice because God has you covered.





My Lolo - Pedro



I'm Emma Young. My Lolo, Pedro Delmiguez, was born in Cebu many moons ago. With a population of about 2,700,000, Cebu is the second largest city in the Philippines (but I think the most beautiful, having visited there three times). Despite poor living conditions in Cebu that bring real meaning to the word 'poverty' and the need to work hard for a livable income, my Lolo Pedro always managed to find time to do what he loved most- sing.

As a young boy, he was a soprano in the local church choir. As he got older he joined many singing contests and won most of them.

I remember my mum May, telling me that, "there was always music and singing in our house and when we were growing up we usually got lots of goodies when Papa came home after a singing competition. He won cash and yummy prizes such as chocolate.

Being a poor family, such prizes were always very welcome. He was the local defending champion for several years."

Pedro worked as a welder with the Cebu government engineering department repairing the government's rusty trucks, cars and fire engines. Often after the day's work his boss, who was the Mayor of Mandaue City, would take him to civic functions to entertain guests with his melodious voice. At that time, he was nicknamed the "Filipino Frank Sinatra."

My Lolo Pedro and Lola Annie came to New Zealand a couple of years after my mum and dad got married (I was born a few years later). Since moving to New Zealand my Lolo has performed in many karaoke singing competitions. These were mainly at the Petone Working Men's Club and the Cossie Club in Upper Hutt where he gained several enthusiastic fans. He also won the first 'Pinoy's Got Talent' in Hamilton during the Labour

Weekend celebrations in 2008. He also often sings with us in Filifest concerts as our resident singer.

Since his retirement last year as a specialist welder at Contherm Scientific Ltd in Lower Hutt, he has been able to fully pursue his love of music. On a fine day you will invariably find him at the Wellington waterfront busking. He loves entertaining people with his singing and he feels particularly proud when people stop and listen for a while. Some of his audience take photos with him and occasionally others dance with him. He told me that surprisingly, a number of young people also appreciate his singing, albeit most of his songs are oldies.

My uncle Jed (my Lolo and Lola's son) and his family (they live in Australia now) also enjoy singing. So when we are all together, the karaoke machine runs hot. I too enjoy singing, but I'm not at my Lolo's standard. My efforts are pretty much confined to the privacy of the shower.

So next time you see a Maori-looking Filipino busker in Wellington who sounds much like Frank Sinatra, Dean Martin and Michael Bublé, it could be my Lolo. Give him a coin and a hug.

LITTLE DRUMMER BOY

Those who have been to a Wellington street parade would have seen a number of marching bands. If you have looked closely at one called the 7th Battalion Band, you might have glimpsed of a member of our community, Pat Salandanan proudly drumming and marching along. Kabayan talked to Kuya Pat about drums and his experience with the band.



A rare picture with a drummer from the First Gurkha Rifle Pipe Band. The Gurkhas, originally from Nepal were recruited to the British Army due to their fearless deamanour and fitness. They were guests of New Zealand for the 2015 ANZAC celebrations. They flew to their base in Brunei the following Sunday just as an earthquake struck their home.



Kuya Pat in the front row right looking very smart with his snare drum

Kabayan: What's your background in music?

Pat: I guess I got my modest musical abilities from my father who really loved anything musical. My love for drums and other percussion instruments began when I was still in grade school. I would gather all the cooking pots and lids and start bashing them, much to the annoyance of anyone around me (that would be Mum). However, I started playing the real thing when I joined the ROTC Band during my college years at UST. We also played for the UST basketball team's UAAP games, during the La Naval processions, graduation ceremonies, various concerts and band competitions, and at one time played when then Princess Beatrix who is now the Queen of Netherlands came to visit UST. After graduating, I stopped playing the drum, until January 2001 when I learned that one of my work colleagues is a member of the 7th Wellington Hawkes Bay (WHB) Regimental Band of the New Zealand Army. I auditioned, got accepted and inducted into the Army and the rest is history.

K: What is so special about this band?

P: The drums are sacred not only to the Army but to the whole defence force. We are one of only two Army units (the other one is the pipe band of the 5th Battalion based in Whanganui) that has the WWI and WWII battle honours painted on the drums.

These drums command respect that officers and soldiers stand at attention as we march around the camp and on the street.

K: Tell us about the group.

P: The band is composed of about 20 part time musicians from all sorts of professions - teachers, IT professionals, students, masseur, postie, geophysicist, security guards, taxi drivers, bus drivers, government workers, mechanics, and pensioners who still love

to play music. We practice at the Trentham Camp in Upper Hutt every Wednesday night. We get invited join military parades, even though we are now a civilian band. Last February, we did the Army Charter parade in Napier. We also do civilian parades like the annual Wellington Christmas parade.

K: What's the best part of the being in the group?

P: It's just the love of music, the camaraderie and bonding, and the sense of giving something for the community and the country that keeps us going.

K: And the challenging part?

P: The actual parade or any performance. We have to give 110% of our effort otherwise a mistake from one will be the downfall of all.

K: What has been the most special event you've participated in?

P: I've joined the ANZAC Day parade since I started with the band in 2001, rain or shine. Every ANZAC Day parade is very special to me even though I don't have any connection at all with them. It's not so much being in the spotlight but in the spirit of brotherhood I feel that I have to give something back to my adopted country, to honour their fallen heroes.

K: How long do you think you'll be playing the drums for the group?

P: As long as the band needs me and on my part, as long as I can march, just like the recent 3km ANZAC parade. I am proud to represent the Filipino community in some way, as I always do every time I march in step with the band.

March on Kuya Pat! We'll be watching out for you at the next parade.

A Different Path

By: Meia Lopez

I met him on ANZAC morning at the Johnsonville RSA. Walking towards me in his crisp green uniform, he smiled and reached for my hand to *mano* (bless). "Hi Tita."

I smiled back and immediately had this "sunrise, sunset" moment from Fiddler on the Roof (is this the little girl I carried, is this the little boy at play). He is a very good friend of one of my nephews but I hadn't seen him in at least a couple of years. There was something different about him and it was not just the uniform.

Nico Basabas, 20 years old, has enlisted in the New Zealand Army to be a medic two years ago. He could have taken a health science course at university but decided to do it through the army. "I always wanted to do something with health and first aid. I've always been fascinated by that." But I persisted, why the defence force? "It's the adrenaline rush. I wanted to do some adventurous stuff, (something) exhilarating and kinda bad****" and laughed.

Joking aside, Nico explained, "Serving the country is good. There is a sense of pride, that I am serving for a purpose." It is a noble cause and his family support him one hundred per cent. "Mum was proud because I got in. My NCEA qualifications were quite good and I topped the fitness test in Wellington. Dad used to be in the police force and went to PNPA (Philippine National Police Academy). He gave me a lot of advice and support."

Are you not afraid of the risks? I asked. Nico answered, "No because if something is meant to happen it's meant to happen. Mum is scared obviously if I get deployed but I believe I am ready for it. My mind is mentally fit for it. At basic training they trained us to cancel out those negative thoughts of fear. Over time you get more excited going into that kind of scenario instead of being a coward and running away from it. If they asked for volunteers to go to Afghanistan or Iraq, I'd put my hand up. My mum says no. Back away. Go on the peacekeeping ones."

That won't be happening for some time. Right now, he is concentrating on his paramedicine studies through the Auckland University of Technology (AUT) while staying at the Burnham Camp in Christchurch. He spent his first few months in the army at the Waiohuru military camp where he underwent basic military training. It was hard going physically and mentally but he pushed on.

One incident stood out for him. "We were on our second field exercise in the bush and it was raining and everyone was wet and tired. We've been walking for 25 kms with our 25 kg packs. I set up my hoochie tent but my section commander told me to move it because it was in the wrong place. But I was already comfortable and so tired, *gusto ko na lang kumain* (I just wanted to eat). I couldn't put it up because it was so wet and so dark already. I just wanted to give up. I pictured mum and everyone at home watching a movie, with blankets on them, while I was there freezing cold, exhausted and hungry. But I wanted them to be proud of me. That night turned out to be -7 degrees. The whole of basic training makes you realise what you've got and thankful for that and not take anything for granted. From that moment on, I knew I had to carry on."

He need not worry; his family and friends are all behind him. "It may not last my whole career. I might be moving on to another career but right now it feels right."

I then realised what had changed - the quiet confidence, mature outlook and sense of duty. Our Nico is growing up.



By: Kara Gareza

Describe Filipino in one image.

If someone asked me, I would show them this photo. I would start with the hot and humid environment that we all have had to deal with. Add in the joys of hearing the ring of mamang sorbetero's¹ bell while he walks the streets. Finally, the relief we get from a cone of cold dessert we call... Sorbetes.

There are many ways to learn about ourselves as a culture, as a people, and as a nation. One could point to a thick text-rich history book or consult some elders. One could walk through a museum to examine artefacts, such as a painting or a picture. As for me, I have always preferred something pictorial than textual. This picture caught my eye and I looked at it with fascination. In one go, it told the story of where we came from, who we were, and who we still are in many ways.

The first element that stood out in the background was the form of a Roman Catholic Church.

After three centuries, Roman Catholicism became Spain's most significant and longest lasting legacy. The second element was the broken steeple. Coupled with the American soldiers in the foreground, I assumed it was due to the war. This is a picture of Manila after the Second World War², a year after the Japanese forces left. When I learned about this detail, I remembered my grandfather, Carlos Gomez Sison. He enlisted as a 1st Lieutenant and Supply Officer in the United States Armed Forces in the Far East or the USAFFE.

Their headquarters was set up in his property in Abtao in the south western part of Negros Occidental³. According to my uncle, their group did not surrender to the Japanese forces. After the war, their headquarters' code name became my mother's first name.

The broken steeple belonged to the Pateros church or the San Roque Parish, built on August 16, 1815⁴. This is the same year when the Galleon Trade ended after 250 years of operation. During the 250 years, goods flowed to and from Mexico and China⁵. Imagine that, 250 years from 1565-1815! Spain governed the Philippines as a territory through Mexico (at that time, the New Spain)⁶. Cultural and economic exchanges were with Spanish America and not with Spain⁷. Have you ever wondered why we remember our loved ones every 1st of November? No, it's not a tradition from Spain. It is a tradition closer to Mexico's Dia de los Muertos. As for commerce and trade, we still call our currencies Peso. Much like a few of Spain's former colonies in South America⁸.

From the background, we go to the foreground. What grabbed my eyes were the four words: Ice Cream and La Suerte. Words from the languages of the countries that occupied our land and ruled over us for centuries! It was the Americans who brought the concept of Ice Cream to the Philippines⁹. But as we usually do, we made it our own using local ingredients that created our unique textures and flavours. As for La Suerte, I think it is safe to say that this Hispanic concept of luck is deeply embedded in the Filipino psyche. As a people, we all want to prosper in life.

Filipinos are different from other former Spanish colonies. After 300 years under Spain, we do not speak Spanish like our brothers and sisters in South America. Somehow, our luck turned a different way. Yes, we inherited thousands of Spanish loan words, and you cannot avoid them when speaking in Filipino. But we were able to use and speak our own regional and national languages, while learning English from the Americans.



¹ Filipino for Mr. Ice cream man

² Discovering the Old Philippines: People, Places, Heroes, Historical Events https://fbcdn-sphotos-e-a.akamaihd.net/hphotos-ak-xap1/v/t1.0-9/1173782_711500712199511_1101055883_n.png?oh=0f9162e9962930293891193575669dae&oe=55D41011&__gda__=1440060728_fdf6b6f45a4616405c9a126e70a04e65

³ Located in the mountains of South Negros. The original name is Dacongogon. It used to be part of Kabankalan, Negros Occidental. This is the place where my grandfather & family hid during the war.

⁴ Pateros Church

http://en.wikipedia.org/wiki/Pateros_Church

⁵ The West Indies & Manila Galleons: the First Global Trade Route (Ruescas & Wrana)

<http://www.galeondemania.org/index.php/es/estudios/134-the-west-indies-a-manila-galleons-the-first-global-trade-route-ruescas-a-wrana>

⁶ New Spain

http://en.wikipedia.org/wiki/Viceroyalty_of_New_Spain

⁷ Becoming Mexipino: Multiethnic Identities and Communities in San Diego https://books.google.co.nz/books?id=ZITVWnCF8KkC&pg=PA9&lpg=PA9&dq=filipino+ancestry+trade+and+cultural+exchange&source=bl&ots=FfKrFziLYS&sig=TAJSjhI0XYu_MWbUi9PkmlpYR3c&hl=en&sa=X&ei=211hVdDRAobj8gXn84KYCQ&ved=0CDAQ6AEwAw

⁸ Peso

http://en.wikipedia.org/wiki/Peso#Countries_currently_using_the_peso

⁹ Sorbetes

<http://en.wikipedia.org/wiki/Sorbetes>



Culture is dynamic and never static. Various theories about our earliest ancestors suggest that they were migrants¹⁰. They traded with neighbouring islands and engaged in cultural exchanges¹¹. Spain and America left almost indelible marks in our ways, language and thoughts. But we have also moved on and have changed over time whether we noticed it or not. Today, we find ourselves in a different environment. We continue to work with the demands, technologies, opportunities and risks of our time. Over the many wars and revolutions, we have also found our sense of unity and resilience as a people. We continue to deal with whatever comes our way. We are still able to smile in the midst of adversity and poverty. We are also getting better at defending our rights, freedom and independence.

In short, we are a melting pot of cultures brought together by centuries of trade, colonization and migration.

¹⁰ Models of migration to the Philippines

http://en.wikipedia.org/wiki/Models_of_migration_to_the_Philippines

¹¹ History of the Philippines (900–1521)

[http://en.wikipedia.org/wiki/History_of_the_Philippines_\(900%E2%80%931521\)](http://en.wikipedia.org/wiki/History_of_the_Philippines_(900%E2%80%931521))



Kabayan's 2nd Anniversary

On its 2nd year anniversary, KABAYAN chose to pay tribute to the members of Young Once – the Filipino senior citizens' group in Wellington. Last year, Young Once members were not able to attend KABAYAN's 1st year anniversary celebration because we decided to celebrate it on a weeknight, on 7th April, the exact day that the inaugural issue of the magazine was released. This year's celebration was extra special with the presence of Liza Jane Estalilla, the former Cultural Officer of the Philippine Embassy, whose visit to her family in Wellington was very timely. The Young Once had specifically requested for her presence at this event. They paid tribute to her contribution in promoting the Filipino culture in New Zealand. She was an inspiration for setting up KABAYAN magazine.

The celebration started with the Wellington Filipino Community Choir's serenading the Young Once with their beautiful rendition of Filipino songs and in turn, the Young Once serenaded Liza Estalilla. Hibiki Kitahara, a Japanese exchange student played a couple of piano pieces for the Young Once. Everyone had a feast of yummy food prepared by Grill Republic. We followed this with a quiz that challenged the memory of the Young Once and the not so young ones. Teams like 'Team-ba' and 'Team-buktu' eagerly answered questions around events that transpired in various era, famous people and translation of English words to Tagalog. And what is a party without the classic 'Bring me' game?

KABAYAN's 2nd year anniversary celebration held on Saturday, 18 April 2015 was a recognition of the continued support, selflessness and dedication of our writers, photographers, sponsors and our Editorial Team. It was a recognition of the importance and value of the elderly in our community and a celebration of family and friendship.

Po, the Kung Fu Panda would have said, "It was a celebration of another year of awesomeness."

So, to everyone who had been a part of another awesome year for KABAYAN, mabuhay po tayong lahat!



By: Matilde Tayawa-Figuracion and Meia Lopez

From Loboc to New Zealand



Extra-ordinary, talented and unassuming. The members of the Loboc Children's Choir are the perfect ambassadors of goodwill for the Philippines.

Twenty-three¹ kids aged between 10 and 16 from the musical town of Loboc, Bohol had concerts in Auckland, Wellington and Christchurch in time for our Independence Day celebration. This was the first time for many Wellingtonians to see them perform. Impressive is an understatement. World-class is more like it. When you hear them sing, you'll know what we mean.

But Mrs Alma Fernando Taldo, Founder and Musical Director of Loboc Children's Choir is a bit more modest. They are regular kids who go to school every day, kids who are committed and have a passion for singing.

It all started in 1980 when the National Music Competitions for Young Artists (NAMCYA)² was held in Loboc, Bohol. As the host, Tita Alma and other teachers at the Loboc Central Elementary School thought it would be good to form a school choir and compete. Over the years, they competed and won the NAMCYA choir competition thrice (1993, 1995, and 2001).

Since then, the world became their stage. They travelled to many cities in Asia, Europe and the United States to perform for their global audience. They became internationally known when they won the grand prize at the "Europe and its Songs Festival" in Barcelona, Spain in 2003. Despite the international exposure, they still sing in their local parish, in hospitals, school and community activities.

When they are not travelling and performing, they are back in school and rehearsals. After school, the kids stay behind and practice every day for two hours, or more if they have performance commitments. The music team is strict but for a good reason of course. "We don't eat ice cream or any sweets or drink cold water. *Marami pong bawal kaya yung kapatid kong bunso, ayaw niyang sumali*," (there are so many restrictions so my younger brother doesn't want to join the choir) said Jack Anthony Osio, the youngest member of the group. Considering they get to travel and do the thing they love, those little sacrifices are worth it.

Julia Marie Mandin (10 years old), another young member of the choir said being able to perform on Independence Day in New Zealand was a highlight of the trip. They both enjoyed their interactions with other children in different schools in New Zealand, learning music with them and performing with them. They hope that the children will be inspired to sing and never stop singing from their heart.

This is something Noel Kerr Cañeda has committed to. He joined the choir as a 12-year old Grade 5 student in 1999. When he finished high school, the Loboc Children's Choir offered him a scholarship at the University of Santo Tomas, Conservatory of Music. So he applied, got accepted at the school and completed his Bachelor of Music, Major in Chorale Conducting and Minor in Piano (cum laude) in 2013. Despite job offers in Manila, he chose to go back to Loboc and be the choir's Conductor. "It is payback time", he said. "I wanted to support Tita Alma as she's getting older and needed someone to help steer the group", he added.

With Tita Alma, Noel and their music team, the Loboc Children's choir will surely continue to greater heights. *Balik kayo ha!* (Come back.)



Alma Fernando Taldo, the driving force behind the Loboc Children's Choir



Noel - soloist turned conductor



Jack

Julia

¹ There are a total of 30 but the rest were unable to come.

² NAMCYA was organised in 1973 under Presidential Decree No. 1173 to discover and develop outstanding young Filipino musicians and artists. The annual NAMCYA competitions bring together the best young musicians and artists throughout the Philippines. The competition categories include choir, rondalla, piano, voice, strings, woodwinds and traditional music ensemble.

- Let the ga

Editor's Note: If you travel around the Philippines, you are likely to see a basketball court or at the very least, a basketball ring at every neighbourhood. I guess we love playing outdoors because we just don't have enough room in our homes for the games we want to play, and besides we are quite a sociable people. However, you will find that spending time at home has its benefits too. In this section, we bring you a few thoughts from our kababayan on games we play on the street and things we do at home.

Life Lessons from Filipino Street Games *By Kris Ancog*

Happy hour occurs on Fridays because nothing beats the anticipation of having two days in a row to play street games in the neighbourhood while having the pleasure of watching Power Rangers the night before – and not think about school!

Yes, that's how rural kids like me got pumped in the early 90's.

I love challenges even as a child. One day I decided to join the 'big boys' (a few years older than me) in playing *Tumbang Preso*, a game played by hitting a tin can using jandals. The 'taya' (Pinoy 'it', Kiwi 'in'), who is the player-at-stake, protects the tin can from getting hit by the players. In the Visayas, we call the lousy guardian of the tin can 'baboy' (pig). It was full of fun until I quickly became the 'taya'. Then, as if the universe conspired, the can kept getting hit and never stayed upright for more than three seconds and I became the glorified 'baboy'. I went back to play again the next day though.

As grade-schoolers, my mates and I would play *Patintero*. We would hurriedly draw the lines on our school grounds and divide the group into 'attack' and 'defence' teams by

doing 'jack-en-poy' (rock-paper-scissors). The goal was to do a home run without being tagged by the defence players. One particular struggle I had with the game was having teammates I didn't like. I used to blame them when they don't perform well but I learned to get along with them in order for us to win. That was the key and it worked!

Siyato was the ultimate stick game. When I hit the shorter stick with the longer one, the shorter stick levitates like magic before I hit it one more time to let it fly to the farthest distance – simply because you get the most points by measuring the distance where it lands using the stick length. I did well in most games that I would probably get the 'master in siyato' title if such award existed.

Through all these, I've been learning life lessons simply by having fun. *Tumbang Preso* taught me to take challenges and fail forward (learn from your failure) with humility. I learned teamwork through *Patintero* while *Siyato* taught me the discipline of concentration and focus.

So you see, outdoor play enriches our lives while filling our lifestories with adventure and fun.

Why not try the traditional Pinoy game *sungka*?



mes begin -



Growing up indoors

Roy Estallilla

I have great memories of days when I'd often go outside and play hide and seek, hopscotch, tag and even the traditional Filipino game '*patintero*' with the local neighbourhood kids. As I grew up over the years, it became apparent that this became less and less of a thing for my friends and me.

The rapid growth of technology and the seemingly endless introduction of new TV shows, movies, computer games, mobile phones and its applications became an attractive option for most people to stay at home. I myself (for a certain period) was dragged into this growing-up indoors lifestyle where I'd spend between 80-100% of my time at home. Now some people would view this as anti-social, lazy, boring, or probably a dull way to live, but in all honesty I'd found it just as enjoyable and comforting.

There are many benefits and fun things you can do at home. Here is my list of things I enjoy while spending time indoors.

- I get to spend most of my time with my loved ones (including pets) in the most comfortable place in the world: HOME – there is just no place like it
 - I can dress comfortably whether it is pyjamas, undies, or... anything.
 - Movies/TV show marathons at my own pace
 - Endless hours of fun on computer games (this is my cup of tea)
 - There is a reduced risk of getting into accidents (car accidents, scratches from the playground, etc.)
 - I can invite the people I want to hang out with at home
- I'm sure my list could go on, but these are probably the most common things that people can relate to.

Despite mentioning these and how the indoor life can be very appealing, I wouldn't recommend living a full life just indoors. I myself enjoyed the games I played with my neighbours.

There is also a beautiful world out there, created for us to explore and appreciate. Besides, nothing beats the warmth of the sun compared to just seeing it in the movies, or holding the hand of your loved one set against a beautiful landscape. I would recommend a balanced life, one where you spend some time outdoors and indoors. You'll reap and enjoy the benefits of both just as I have.

Larong Kalye

By: Jen Raymundo

One time, Filipinos from a church in Wellington talked about holding a Palarong Pinoy or a Game Day.

There were many different games to choose from like *taguan* (hide and seek), *piko* (hopscotch), *langit lupa* (heaven and earth), *luksong baka*, *tumbang preso*, *patintero*. We usually voted on the top three games we wanted to play as a group.

Our objective in doing another *Palaro* is to strengthen relationships, relive our gadget-free childhood, and introduce the games and our culture to the younger generation.

In fact while we were brainstorming on this, we couldn't help but reminisce on those good old days - how our only break from the games was when a vehicle would pass the street and we all had to stop and scoot over to the footpath to let the vehicle pass, and how we all enjoyed staying out in the streets, under the sun the whole afternoon to play. If you belong to the least performing group, you don't have to worry because tomorrow is another day, and there will be a new teams.

Based on the turnout at the last Palarong Pinoy, we are looking forward to having Palarong Pinoy 2016 in the Wellington region. I hope that this becomes a yearly event for Pinoys in NZ.

Kabayan will keep you posted on the details of Palarong Pinoy 2016!

Let's Make Tuhog-Tuhog the Fishball atbp

by Geo Robrigado

The Philippines, similar to its South East Asian counterparts, finds its vibrancy in the streets. Anywhere from north to south, most daily activities of the modern Pinoy are centred on the country's busy and pulsating streets. This is where many transactions are made, relationships are forged and broken, and *chismis* (gossip) is exchanged.

Given the vibrant nature of street life in the Philippines as well as the Filipino's innate love for food, it is not surprising that even food is now found on the streets. 'Eating out' is not just making a reservation at the fanciest restaurants or queueing up in your neighbourhood Jollibee for your share of Chickenjoy, but scouting every nook and cranny in the land to find the best food sold on the streets.

Due to soaring food prices in the market, Pinoy's want to stretch their precious pesos without sacrificing that *sulit* feeling of food consumption. And they have found the answer in street food. Street food vendors have responded to this growing demand of cheap but *sulit* options.

Street food is not only affordable; it is also convenient. Street food stalls are found everywhere, allowing anyone to enjoy an affordable and satisfying snack anytime, anywhere. Some vendors, like the magbabalut and your friendly manong fishball would go around the community selling their stuff. There's always something for everyone!

Yes, people from all walks of life enjoy Pinoy street food, from the midnight jeepney driver taking his share of balut to the midnight duty nurses relishing the smoke from the nearby isawan to the average kolehiyala making *tuhog-tuhog* the fishball. I will probably never forget that instance when I was buying fishball from a stall along Katipunan and a kolehiyala from the university went up the stall and asked, "Manong, magkano when you make *tuhog-tuhog* the fishball?"

Given the nature of street food – how it is prepared and where it is sold – food safety and sanitation issues have always been a hurdle as to why Pinoy street food still cannot find its way to the stomachs of Filipinos living overseas. Countries that put a premium on food safety, such as New Zealand, may find Pinoy street food unsanitary and unsafe for human consumption. However, enterprising people



Mang Larry's Isawan in UP Diliman is arguably the most famous street food stall in the entire Philippines.

are gradually finding ways to make street food available for Filipinos (and Pinoy's-at-heart) abroad. For example, our favourite *tuhog-tuhog* (fishball, squidball, kikiyam etc.) are now being sold in packs and exported from the Philippines to several countries. Some Filipinos abroad invest in poultry farms to produce excellent balut and all other poultry-based street dishes.

Moreover, some international TV shows like Fear Factor and Survivor have featured Pinoy street food at least once during their runs, usually providing a backgrounder of how important these food are in our culture.

As long as Pinoy street life remains vibrant and dynamic, Pinoy street food is here to stay. So let's grab a bottle of beer and continue making *tuhog-tuhog* the fishball.

Source: https://dontdoubtwhatyouwrite.files.wordpress.com/2013/09/20130913_113933.jpg

Mang Larry's FB page: <https://www.facebook.com/pages/Mang-Larrys-Isawan-The-Famous-Isawan-in-UP/155375931160899?fref=ts>



What is your favourite Pinoy street food, and why?



Avi Guarina:

Taho - routine na inaabangan sa umaga ang mamang magtataho
Pinya with bagoong - ala lang, basta gusto lang yung combi na'to
Fishball at squidball - M&M's (masarap na, marumi pa)

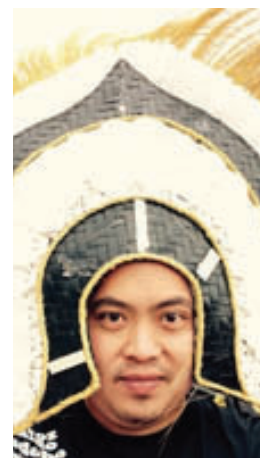


Maia Laroza:

Taho, especially the taste of the soya mix with sweet syrup. I've tried this in the Philippines and I loved it.

Jael Laroza:

I love a lot of Filipino street foods. My favourites are kutsinta, palitaw, chicharon, turon and banana cue.



Rebs Guarina

Isaw baboy, Kwek-kwek, Day-old balut. Naaalala ko yung kinakainan ko ng mga ito sa Baguio.



Maria Karylle and Kyla Villalba

Kwek-kwek. My Tita Au told us not to buy in the streets as we may get sick...but we still love them. Except that whenever we go home to the Philippines to visit, we buy them in the mall and not on the streets.

Darius Marquez

Our mother always advises us not to buy from the street food. One very hot day, my siblings and I were not able resist the temptation of the ice-scramble. We bought it and happily ate it. Later that night, my siblings and I started having tummy aches then vomiting. We were all very sick for a week. Poor mother and bad for us 'coz we were banned from buying street food.

After that incident, we still sneak out to buy street food but I haven't tried again ice-scramble.

Lesson learned, always follow your parents' advise and be careful about eating street food especially if you don't know how they are prepared.



Clark Figuracion:

Kropek na may sawsawang suka. I particularly like buying them sa Manong that sells them in the streets of Manila. This makes the traffic in Manila more bearable as I have something to munch while driving at a very slow pace. Nakakawala ng stress sa driving sa Manila.

Also, the Japanese sweet corn in Katipunan, near Ateneo de Manila Campus. My wife and I always stop by for some on our way home.



Jennifer Billones

Betamax, adidas and chicken grilled in a makeshift charcoal BBQ. Another yummy treat is the tukneneng and kwek-kwek, hardboiled chicken egg or quail egg dipped in rich floury orange batter and then deep fried. Simple joys!



Jennifer Alarcon

When I'm in Albay, my hometown, my favourite street foods are baduya (maruyang saging), banana-cue and kamote-cue. Having them for merienda makes me feel I'm home and they are sold everywhere!



Cheese Puto or Steamed Rice Cake

Puto is a classic Pinoy street food. There are many types of puto, sweet ones to be eaten on its own, or a slightly plain tasting one as a perfect partner for dinuguan. Depending on the puto mould used, you can buy small round cakes or big ones (like a pizza) with slices of a salted egg on top. Some provinces have their own special puto recipe too so when in the Philippines be sure to try the puto from Binan, Laguna, Valenzuela city, Calasiao, Pangasinan and Manapla, Negros Occidental¹.

Our recipe below is a variation to the traditional puto made from rice flour.

Ingredients

1 ½ cups flour
 1 cup sugar
 1 tablespoon baking powder
 3 eggs
 ¾ cups evaporated milk
 ½ cup water
 2 tablespoons butter, melted
 1 teaspoon vanilla extract
 1 cup grated cheddar cheese

Equipment

Mini puto moulds
 Steamer
 Electric mixer or hand beater
 Large mixing bowl

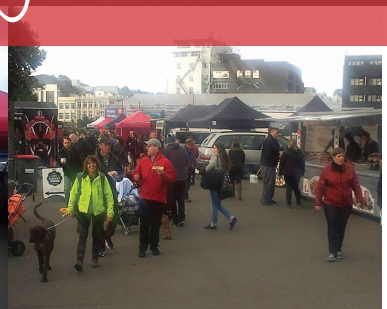
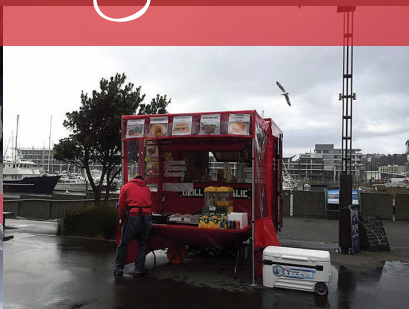
1. Fill the lower part of the steamer with water and bring to a boil.
2. In a large bowl, combine flour, sugar and baking powder. Mix well.
3. Add eggs one at a time and using an electric mixer, or hand beater, beat each egg after each addition.
4. Add milk and beat until smooth.
5. Add water and continue to beat until batter is thin and smooth.
6. Add butter and vanilla extract. Stir until well blended.
7. Add ¾ of the cheese and stir until combined.
8. Fill moulds with batter up to ¾ full.
9. Arrange moulds in a single layer on a steamer rack and place over steamer with the boiling water.
10. Reduce heat to medium and steam puto for about 8 to 10 minutes or until toothpick inserted comes out clean.
11. Turn off heat and top each puto with the remaining ¼ cup of cheese. Cover for about 1 minute to allow residual heat to melt cheese.
12. Allow puto to slightly cool before removing from moulds.

¹ <http://en.wikipedia.org/wiki/Puto>



By Matilde Tayawa-Figuracion

Food, glorious food



In many cultures, food is an important part of one's culture, the one thing that draws people together. It is a universal language.

On the plane to Auckland, I talked with my Kiwi friend about Kiwi street food. I asked her what she thought Kiwi street food was.

She struggled a bit to reply. She paused and said that based on what she could see now, Kiwi street food had evolved. With the diverse culture making up New Zealand society today, what was then known as traditional Kiwi street food has dramatically changed. In the past, the only street food that was commonplace are the sausage rolls dipped in tomato sauce, your ever reliable sausage sizzles for fundraising activities, Mr Whippy or the real fruit ice cream truck, the coffee carts and of course, fish and chips.

Now, you are spoilt for choice. While they may not necessarily be your traditional Kiwi food, they certainly are a reflection of what the New Zealand society is today.

I agree with her observation. When I first arrived in NZ in 2005, there was a limited selection of street food on Wellington's streets.

In the last ten years, I'm a witness to how cultural diversity has greatly influenced the food experience in this country. The food landscape has changed in the last three to four years. With cultural diversity comes the diversity in food. Night markets and weekend markets have begun to pop-up offering food from different cultures.

Another phenomenon that has evolved in the last two years is the food truck. The lower overhead cost, minimal capital and the flexibility to sell at different places has paved the way for one-person owned and operated food truck businesses to spring like mushrooms. It has also enabled the internationalisation of Kiwi street food. Ethnic food that is not very familiar to the Kiwi palate has suddenly become very accessible. In Wellington, for instance, if you like to have a taste of international food in one go, all you have to do is go to the Harbourside market every Sunday or the night market in Cuba St. There is a cacophony of tastes and flavours – Filipino (of course), Moroccan, African, Greek, Hungarian, Cambodian, Indonesian, Brazilian, Jamaican along with the more familiar Kiwi, Japanese, Korean, Chinese, Thai, Malaysian, Mexican and Indian food. Dishes that were once unfamiliar became familiar. What were once inaccessible became accessible. What was once a handful of choices became diverse.

So what are you waiting for? Check out and sample the taste, savour the aroma and enjoy the diverse street food of New Zealand society today.



www.tactics.co.nz

Bringing Information to Life

TACTICS Ltd, Level 1, 241 Thorndon Quay,
PO Box 2916 Wellington, New Zealand

P: +64 4 918-1330

Email: tactics@tactics.co.nz

Congratulates the Editorial Team and the Publisher of KABAYAN, the first Filipino newsmagazine here in Wellington, New Zealand.

TACTICS is a leading provider of documentation and training services in New Zealand and Asia. We use world-class methodologies to drive organisational productivity, performance and customer satisfaction.

We are New Zealand's leader in Information Mapping® and the only provider of Information Mapping® training.

Information Mapping® is a world-renowned industry standard for technical writing and instructional design.

Talk to us about:

- Learning the Information Mapping® methodology
 - Strategic information needs analysis
- Enterprise-wide system documentation and training deployments
 - Content architecture and management
 - Reference and documentation writing
- Web content design and usability services
 - Customised learning solutions
 - E-learning design & development

KVELLA

NEW ZEALAND PURE ARTESIAN WATER

ph7.8

Our water starts its journey from the isolation of Antarctica. Water vapour from the ice shelf travels in cold katabatic winds across the great southern ocean before falling as rain on the **Southern Alps of New Zealand**. This rain finds its way into underground rivers and confined aquifer, undergoing natural filtration and gaining essential minerals along the way. We draw our water from this natural artesian system and bottle at source. Pure water provided by nature.



www.kvella.com

Hey kids! Colour in this picture!

Illustration by: **Mike Javier**

TAH0000000000!!!!!!

fun zone



BALUWWOOOOOT!!!!



Henrietta joined the industry in the summer of 2007 which marked the beginning of a flourishing and successful career in Real Estate.

She shares her success with her family who have played an essential role with their continued support.

Henrietta has continuously delivered with consistent achievements since the beginning. She loves the challenge of helping sellers realise a successful sale and helping buyers find their dream home.

She sells properties under Leaders Real Estate. If you are thinking of selling your house or buying a house then she can help you. Give her a call.

Free Appraisals and property advice are always available FOR FREE, just make an appointment.

Kabayan, si Heni po ito at your service. Tawag na!



What Others Say About Henrietta

V. Garnett (Vendor) - Henrietta was extremely kind, considerate, helpful and extremely professional.

N. Adip (Purchaser) - We were very happy with the service we received from Heni being our sales consultant. She was very honest and cooperative. She provided us with most of what we expected, especially in dealing with the few discrepancies that were in the house personally before we could proceed with the deal. It was our pleasure working with Heni.

New to New Zealand?

Choose the bank that understands where you're coming from.
Talk to us about our Migrant Banking Package.

It's everything you need for your personal and business banking, from discounts on online international money transfers and insurance protection to business current accounts.

Contact your local banking experts today, or visit anz.co.nz/migrantpackage.

Nina Nocos-Siazon

Assistant Manager,
Business Banking Upper Hutt
04 436 5618
nina.nocos-siazon@anz.com
Fluent in Tagalog

Vincent Tan

Senior Personal Banker,
ANZ Wellington
04 436 8532
vincent.tan2@anz.com
Fluent in Tagalog and Cebuano

We live in your world

