

Fai'a'oga's in AmSam

WorldTeach American Samoa, Volume 1, Issue 1: September 2011



Picture taken by Quinn Bolander

Highlights of Orientation

- Delicious volunteer dinners
- Soaking in the beauty of Fagatele Bay
- Island tour on an 'aiga bus
- Samoan language class
- Hiking to Blunt's Point
- Breakfast at Sadie's by the Sea



Picture taken by Quinn Bolander

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Talofa from Tutuila

Now that we are close to hit-

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2011-2012

WorldTeach

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American Samoa

finally settling in

homes, our new

lives, and the

schools where

we will spend

the rest of the

year. Following

orientation put on by Field

an incredible

volunteers are

to our new

Hurst, we felt ready to take

By Quinn Bolander, Leone High School



The WT crew at the general teacher assembly for the 2011-2012 school year. Picture taken by Carl W. Filiaga, Teacher Quality

Notes from the AmSam FD

Orientation is Over. Three Weeks of school have passed. Oh and then I got pneumonia. I guess that was my body's way of telling me that it was time to give up the demanding schedule. It's been a whirlwind past couple of weeks but I am excited to say that I love being the Field Director of WorldTeach in American Samoa.

The 23 of you who are new to American Samoa have been adjusting well and continue to stay positive which reminds me of my experience from a year ago.

It was an awesome experience to lead your orientation and to try and make it better than mine. I believe that my experience of living and teaching in American Samoa for a year allowed me to add things to orientation that I thought would be truly beneficial to your year ahead. Was it a demanding schedule? Of course it was. But I truly beon the challenge of teaching on the beautiful

and friendly islands of American Samoa. While this year will bring us many uplifting moments in and out of our classrooms, we also know that we are bound to hit some bumps along the way...but that's what makes living abroad an adven-

ture, right? Together and apart , we can handle any-thing!

By Drew Ross, Field Director lieve that it is better to go big or go home.

I know most of you enjoyed the experiences when we went outside the classroom and explored the island but for me the most memorable experience was watching you all work together in classes brainstorming ideas for lesson plans or classroom management that you will hopefully use throughout the year. The ideas were great! I'm really looking forward to a fabulous year!

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Orientation Memories

"One of my favorite memories from orientation is the day we went on the island tour. Even though it was a long day, on hard wooden benches in a rickety bus that later broken down, I loved exploring American Samoa. It was a chance to get out of the classroom and see more of the community. It was especially nice for me because I won't have very many opportunities to get out of Ofu-Olosega over the next year. I'll always remember bonding with my fellow volunteers!" - Jessica Smith, Olosega Elementary

First Day and Weeks of School Memories

"On our first day of class, I had my students guess my age, home state, number of siblings, favorite color and previous occupation. I wasn't sure if it was a great idea or not, but I wanted the kids to know it was ok both to guess and use their imaginations. They loved it! They got excited as soon as I told them the idea. They all guessed my age right on the nose, and one person got close enough to my former job, but they all guessed that I was from the west coast. When I told them I grew up in Georgia we had to look it up on a map, but they were excited to see it was so close to North Carolina, where their teacher last year was from. After we'd answered all the questions about me, I guessed some things about each of the students — tons of fun. It was a great way to get to know my students and a nice way to start off the year." - Erin Shirey, Olosega Elementary

"I am the advisor for the cheerleading squad at Nu'uuli VocTech H.S. (Go Wildcats!!) I have 8 girls, who have been working hard over the past 2 weeks to get some cheers down. This week they made T-Shirts in preparation for our pep rally and game. We will need to raise money soon to get uniforms made. The girls did 4 cheers at the end of the pep rally today (Wed., Aug. 24) and they were awesome! The student body participated and was really supportive. I am excited to see them cheer tomorrow (Thurs., Aug. 25) at our first football game!" -Amanda Mills, Nu'uuli VocTech HS

"Back in high school I never foresaw myself reentering the harrowing gates of high school. In fact, I remember quite clearly how much I disliked high school. During my teenage years, the mornings would come too quickly, leaving me rushing off to school (with breakfast in hand) and arriving with less than a minute to spare. I was the kid whose favorite class was lunch, never ceased to cut jokes in class and couldn't wait for the dismissal bell. Summer breaks

were my favorite part of the year.

All to ironic that here I stand, partaking in high school round two. I'm starting to realize how easy I had it back then as a student. All I had to do was show up, do a little work, and chat with friends. In my first week of teaching, I have noticed just how challenging being a teacher can be, how much time and effort has to be put in, how much talking a teacher has to do, how a teacher has to be a disciplinarian as well as a teacher, and what little credit teachers get for the job they do...did I mention that it's only week one?!

The good news: I survived my first week of teaching and am excited for the many more weeks to come!" - Lauren Seagraves, Tafuna High School



Ofu's Eats

Join Erin and Jessica as they fearlessly (and meatlessly!) navigate the culinary wilderness of Manu'a

Alas, your gracious neighbors have given you too much breadfruit again. Do not despair! Use the leftovers to make a batter that will impress and delight both your tastebuds and your Samoan friends.

Breadfruit Fritters

Ingredients:

1/2 cooked breadfruit, peeled

2/3 cup of milk

- 2 T of room temperature butter
- 1 T of sugar (optional)
- 1 t of salt
- 1/3 cup of oil
- 1/3 cup of flour

If your breadfruit is cold, you may want to start using a skillet on a burner, as the heat will make the breadfruit easier to work with. Mash your breadfruit, mixing it in the butter as you go. Add milk gradually (you may not need all of it, you may need a bit more), until your mixture has the consistency of play dough. Add salt and sugar. Place your batter in the fridge overnight in an airtight container. (The resting period is optional, but we found that the fritters we made the second day had a much better texture than the ones we made right away.)



Picture taken by Quinn Bolander

When you are ready to cook, heat your oil in a skillet. Shoot for 325-350 degrees. Using your (clean) hands, grab a golf ball sized portion of the batter and flatten it in to a disc. Lightly cover both sides of your disc with flour and drop that baby into the oil. Cook until golden brown, then flip (about 3-4 minutes on each side). Remove from the oil and place on a paper-lined plate (to absorb the extra oil). Salt again, if desired. Serve warm.

Suggested (but untested) variations:

- Mix cinnamon and raisins into the batter, sprinkle with powdered sugar.
- Mix garlic, red chile flakes and mozzarella cheese into the batter, serve with marinara sauce and parmesan.
- Mix cheddar cheese and green onions into the batter.
- Mix one mashed banana and 1.5 T of peanut butter into the batter, drizzle with chocolate syrup.



Picture taken by Quinn Bolander





Picture taken by Jessica Smith





Picture taken by Wes Queen, Manu'a HS This coconut crab was a gift from one of his students.



Pictures to the left and above were both taken by Lauren Seagraves