GUAM FOOD

	Traditional	Contemporary
What are some favorite local dishes?	 Taro, yam, breadfruit, rice, tortillas, and assorted root crops and vegetables Fruit bat and various seafood including fish, shrimp, eel, catfish, and coconut crab 	Same as traditional, plus poultry, pork, and beef kelaguen, barbecued meat, Spam, fried chicken, pork, kimchee, lumpia, pancit, spaghetti, red rice, sweetened drinks, beer, pastries
What foods are eaten from other countries or Pacific Islands?	Taro, breadfruit, rice, yam, banana, and papaya	 U.Simported fruits & vegetables Meats such as roast pork, venison, and beef American fast foods such as sandwiches, pizza, and tacos Filipino foods such as lumpia and pancit (noodles) Asian Foods like: sushi, ramen, kimchee, lumpia, pancit
What are the taboos associated with food?	Eating stolen foods (fresh or canned) caused bloating Food should not be wasted	 Same as traditional No one can capture or eat endangered animals Don't play with your food Never turn down a meal If you play with your eating utensils, your parents will fight Don't eat meat during Lent (except fish) Leaving the table before everyone is finished eating will cause the one who is left at the table to never get married Do not pack too much food to take home from a fiesta

Adapted from PREL resources 'ReSPCT – Food'
Pacific Resources for Education & Learning (PREL)
www.prel.org

 What are the practices and beliefs about food giving, preparation, and handling? Best crops/animals were given to the village chief Vegetables/animals were given or exchanged for other foods (fishing villages traded with farming/hunting villages) Give foods in large amounts Always offer whatever you have, even if it's all you have left Potluck or 'chencule' — everyone (usually each member or household of a family) is expected to bring something. It is considered rude or shameful to eat the food and not contribute in some way. Competition in what or how much was contributed by each family or household Amount of food prepared — the family that hosts the party may feel obligated to make more than enough for people that were invited, so there is plenty to <i>balutan</i> Food is covered before
and after guests have obtained their share • Food line cutting is considered ill-mannered and disrespectful • Keeping hot foods hot and cold food cold -host wants a good image of food experience and taste

	Traditional	Contemporary
What are the rules associated with meals within the family?	 Guests were invited to eat first, then elders and children Everyone had to take what was to be eaten (eat what was served) Each member had a role in harvesting, preparation, etc. 	 If you are invited to eat first, it is not customary to proceed instantly and begin serving yourself; instead, wait several minutes, talk a bit, and only begin serving yourself after you've been frequently asked to do so Bless the food before eating Guest should wait to be told to eat by host or hostess Children and elderly should be allowed to eat first Wait for everyone to have a plate before returning for seconds Eat what you take — don't waste Don't ever (openly) criticize the host/hostess' cooking The fork and spoon you put in your mouth should never be used as a serving utensil to get more food
What food/ dishes are related to good health?	 Various herbal and animal extracts Green leafy vegetables, seaweed, bittermelon, banana, yam, and taro 	 Herbal drinks (Noni), root drinks, and bitter green tea Larger variety of fruits and vegetables Eating more fish and lean meats Grilling meats Whole grain products Low-fat dairy, such as yogurt Protein drinks and teas

	Traditional	Contemporary
What are the rituals, stories, and proverbs associated with food?	It is better to ask and not receive than to offer and not be appreciated (proverb)	 Same as traditional Hunt for and eat what is necessary Today, most people offer food rather than wait for individual to ask for food
What methods are used for gathering/ acquiring food?	 Netting and deep sea fishing with canoes Foraging inside reef areas 	 Netting and domestic fishing Today, people rarely fish or farm - they are consumers who pay cash to buy food from the store There are still local gardening and farming and produce is sold in grocery stores and flea market Hunting deer or wild pigs Raising pigs and goats
Which seasons or times of year are associated with farming, hunting, and fishing?	Best times for hunting and fishing were during the first five days of the first quarter and new moon	 May to July: calmest time for fishing (goat fish - April/May and big-eyed scad - May/June); December to January is roughest time for fishing Fishing is done early morning Spear fishing is done at night/early morning as well when the moon is full A large amount of hunting happens on the military base, so depends on whether you have military benefits to get in

	Traditional	Contemporary
How important is food in social activity?	 Bonded a group and society Promoted unity and harmony Giving food was spiritually fulfilling 	 Same as traditional Menu has changed to include more "outside" foods Obligation Competition Food is used for community, organization, and medical fundraising. Pot luck: People bring food to share. People would rather eat out than eat/cook at home. Food is eaten at business gathering.