



FIL-AM BULLETIN

The Official Newsletter of the
Filipino-American Association of Greater Columbia, SC
(A Non-Profit Organization to Promote Inter-Cultural Education and Understanding)



★ Volume 15, Number 3

★ P.O. Box 24112, Columbia, SC 29224

★ Spring 2006

Fil-Am Spring Picnic, Easter Egg-hunt on April 16 at Sesqui Park

The Columbia Fil-Am annual spring picnic will be held at the Sesquicentennial State Park on Easter Sunday, April 16, 2006, starting at 1:00 p.m.

Our annual Spring Picnic is a great way to meet new and old FAAGC members in one of Columbia's most beautiful state parks [9564 Two Notch Road, Columbia, SC 29223; (803) 788-2706]. [Note: The park charges a \$2 per person entrance fee (children aged 15 and under are free)].

We are planning an array of entertainment, featuring an egg-hunt for kids and an assortment of games. Parents with young children are requested to bring at least a dozen goodies-filled plastic Easter eggs for the egg-hunt.

This is a POTLUCK picnic so please bring a 2-liter soda and a covered dish enough for your family and others. There

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Tinikling Taught in Camden School

Did you know that tinikling, the Philippine national folk dance, is now being taught at a local public school?

At Pine Tree Hill Elementary in Camden, SC, music teacher Angie Lawson and physical education teacher Moses Lee have introduced the dance since it meets PE and music standards. It teaches children about exercise, moving to a steady beat, teamwork and creativity. They now even have a tinikling team performing at other Kershaw county schools and

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FAAGC Officer Honored as CIF 2006

“International Community Ambassador of the Year”

George McNulty, FAAGC Treasurer now on his third term, was recently named the 2006 “International Community Ambassador of the Year” by the Columbia International Festival (CIF).

The annual award is given to a U.S. born citizen who has “used his/her gifts/talents/skills/resources to help the international community in tangible ways” and “has helped to build bridges between mem-

bers of different ethnic communities.”

George’s selection marks the sixth time in the 11 years of the festival that a Columbia Fil-Am Association member has been recognized. Dr. Francisco Sy, a FAAGC benefactor and a former public health professor at USC, and Dr. Nieves McNulty, the 1997-2001 FAAGC President and the math department chair at Columbia College, received

the “International Professional of the Year” awards in 1997 and 2001, respectively. Also, “International Volunteer of the Year” awards were given to Noel Alon, 2003-2005 FAAGC President Grace Collins, and 2001-2003 FAAGC President Peter Liunoras in 1998, 2002, and 2004, respectively.

George was recognized for his “unfailing commitment to

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U.S. Congress Officially Recognizes Filipino American Centennial in 2006

The U.S. Congress recently passed House Concurrent Resolution 218 “recognizing the centennial of sustained immigration from the Philippines to the United States and acknowledging the contributions of our Filipino-American community to our country over the last century.”

The resolution gives offi-

cially federal recognition to the series of events and activities showcasing Filipino Americans — their struggles, contributions, challenges and achievements — now underway at the Smithsonian Institution in Washington, D.C.

Centered around the theme of “A Century of Challenge and Change: The Filipino

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Fil-Am Display Features Philippine Sea Products at International Festival

FAAGC again will participate in the annual *Columbia International Festival* to be held at the Cantey Building of the SC State Fairgrounds on April 1– 2, 2006. Now in its 11th year, the festival enables area residents and visitors to “experience the world under one roof.”

The Association’s cultural

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The Fil-Am contingent attending the *Columbia International Gala* poses with FAAGC Treasurer George McNulty (third from right, back row) at the ceremony where he receives the 2006 “International Community Ambassador of the Year” award from the Columbia International Festival.



The President's Corner by Alan Geoghegan
JOIN US IN OUR SPRING ACTIVITIES

Spring beckons us with quite a few activities ahead. Our Association will take part again in this year's *Columbia International Festival*, slated for April 1 and 2. Please come by the State Fairgrounds, where we will have a cultural booth, public cultural performances from our dance troupe and Filipino food.

Be sure also to mark your

calendars for our *Annual Spring Picnic & Easter Egg hunt* on Sunday, April 16th. In addition to family fun, games and food, we will do our best to update you on any upcoming activities and news at the get-together.

As we move forward into 2006, let us not take any part of our life for granted and let us also not forget the victims of the recent catastrophic mudslides in Guinsaugon, Southern Leyte, where so many lost their lives.

On another sad note, one of FAAGC's founding members, Randy Collado and his wife Tessie, tragically lost their son Jay, while he was on duty as a Marine stationed in Iraq. Many of our members were present at the public events for Jay (at the Dunbar Funeral Home and at the National Cemetery in Florence in early March) and our most sincere condolences are with both of them.

Spring Picnic

(continued from Page 1)

will be a barbecue grill set up to cook hotdog, hamburger and/or chicken. For variety, suggested covered dishes are as follows, based on the first letter of the family names:

- A - B** : Noodles (*pansit*, *palabok*, etc.)
- C - E** : Pork or beef dish
- F - J** : Cooked rice & bread
- K - N** : Chicken dish
- O - T** : Vegetable dish
- U - Z** : Dessert (cakes, cookies, fruits, etc)

FAAGC: Ice, plates, utensils, hotdog, hamburger, buns

FAAGC members, supporters and other interested parties in the area Fil-Am community are all invited to come and share the fun and food with family and friends.

Those who wish to spend more time at the park with family and friends can come earlier; the reserved park shed is available from 10:00 a.m. on. For further information and directions, please contact **Alan Geoghegan (787-5255)** or the other officers listed on *Page 2*. Sumter area Fil-Ams can contact **Polly Pearson (499-9596)**. ❖

NEW NURSES ARRIVING

Palmetto Health Richland Hospital has hired some 30 new nurses from the Philippines. Several have arrived and started working at the new Palmetto Health Heart Hospital.

Columbia International Festival (continued from Page 1)

display will have the sea as a central motif. It will include a section of a *banca* (Philippine fishing boat), seashells and assorted sea-related items, reminding any visitor that water surrounds the 7,000 or more Philippine Islands (and is probably a very good reason why most Filipinos love eating fish). The display will also have other Filipiniana wares, books, videos and cultural items. **Merlyn Bajamunde** is coordinating the cultural and educational exhibit

Set-up for the festival will begin at noon on Thursday, March 30. We encourage our members to help set-up as well as volunteer during the festival. If anyone has unique Philippine products/items that could be displayed in our cultural booth, please let us know. Call **Merlyn (419-2897)** or **Alan Geoghegan (787-5255)** for cultural display or volunteer inquiries and sign-up.

Entertainment Program

The **Columbia Fil-Am Cultural Dance Troupe** headed by **Precy Walker** and the **USC Filipino American Student Association (FASA)** will perform some Philippine folk dances during the festival's cultural entertainment program.

Some Fil-Ams will also take part in the *Parade of Nations* and the *International Fashion Show* on Saturday at 2:00 p.m. and at the *Children's Native Costume Parade* on Sunday at 3:30 p.m.

FAAGC will be serving *pansit*, *lumpia*, *adobo* and white rice. These items were very popular last year and surely will lead to long lines behind our "mini-

Filipino-food court" this year. FAAGC assistant secretary **Edith Alston** is again in charge of the food booth.

As before, the Philippines will be represented in the *International Bazaar* by a booth run by **Cecilia Jacobsen** (owner of the *Fil-Am Store* in Sumter), selling Philippine delicacies, gift items, and other products.

International Festival

One of the largest indoor cultural and international events in southeastern U.S., the festival, now in its 11th year, is a family-oriented showcase of the music, food, culture and performing arts of the varied countries represented in South Carolina. *Global Education Day*, the festival's opening event on Friday, March 31, brings students from all over the state for a day of fun and learning about cultural diversity and the contributions made by foreign-born residents.

The festival is open to the general public on Saturday (10 am—9 pm) and Sunday (noon—7 pm). Admission tickets are \$5 for adults and \$1 for ages 6-12; children under 5 are free. Parking is \$1 per vehicle.

Past FAAGC president **Grace Collins** and FAAGC member **Imelda Go** are members of the 2006 Columbia International Festival coordinating committee and the *Global Education Day* committee, respectively.

For updated schedules and other details, call (803) **799-3452** or check the festival's websites:

www.cifonline.org or **www.ifmusa.org/festival** ❖

How To Reach Us

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The Official Newsletter of the
FILIPINO-AMERICAN
Association of Greater Columbia, SC
 P.O. Box 24112
 Columbia, SC 29224

The **FIL-AM BULLETIN** is one vehicle of the Association to achieve its objectives and maintain regular communications with its members and interested parties. Contributions of articles (*as well as financial donations*) are most welcome; contact the Editor for more details.

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MOTIONS & TRANSITIONS

WELCOME NEW MEMBERS

★ **BETH BRAWLEY** of Columbia, SC. She would like the Association to “continue the positive family-centered activities and wonderful news-letter” and “provide a positive outlet for socialization and social awareness education.” A customer service representative with Palmetto GBA, she has a son, Jay, 9.

★ **WALTER GEORGE** of Columbia, SC. He works in construction and has four adult children. He would like the Association to “reach out to as many people as possible.”

★ **PETE & CECILIA JACOBSEN** of Sumter, SC. SC residents for 20 years, she is originally from Subic, Zambales, while he is from Canton, Ohio, who works as a seafaring seaman. As the new owner of the *Fil-Am Store*, she is a generous benefactor of the Association. They have four children: Michelle, 32; Joyce, 29; Bryan, 25; and Jonathan, 9.

★ **JOHN OVERSTREET** of Sumter, SC. A longtime area resident, he works as an audio-visual tech at Ft. Jackson.

★ **MIKE PADUA** of Columbia, SC. Another longtime area resident, he works as an aquatic safety instructor at Fr. Jackson. He would like to “meet more Filipinos” and hope the Association will “get more participation” from all the Fil-Ams in the area.

★ **MARK & MARCELA PONDELICEK** of Elgin, SC. A native of Iloilo City,

~ Congratulations ~

➤ **KEITH SEYMOUR**, a FAAGC Executive Board Member, recently became a *Fourth Degree Knight*, the highest rank in the Knights of Columbus, a Catholic men's fraternal service organization. He belongs to St. Joseph Church Council 12554 and the Bishop England Fourth Degree Assembly 1072 in Columbia. ❖

she is a loan officer with Colonial Finance. He is from Chicago who now works as a manager at Ft. Jackson. They have lived in the area for 15 years and they have a daughter, Suzanne, 18.

★ **GLENN JOSEPH & JANA LEI RUSTIA** of Columbia, SC. Originally from Alabang, Muntinglupa, Metro Manila, they have been in the area for about a year. He is an electrical engineer at Square D while she is a “housewife, taking care of two kids.” They have two sons: Joseph Andre, 4, & John Anthony, 9 months.

★ **TESSIE SPOTTS** of Newberry, SC. A 13-year area resident, she works as a bookkeeper at Lake Murray Steel Inspection.

★ **BRIDGET TRIPP** of Lexington, SC. The Membership Manager of the Girl Scout Council of the Congaree Area, she hopes the Association “considers partnering with many youth groups” and helps “bring girl scouting to the Fil-Am community.”

★ **WENDELL & MARCY ZEIGLER** of Cameron, SC. Originally from Batangas, she is the business owner of a gift shop. They have four adult children: Solly, Joseph, Rodell and Ryan. ❖

CONDOLENCES

† *Our condolences to the families of:*

➤ **Odess Brinkman** on the death of her father in the Philippines last February;

➤ **Leah Cuaresma & Myrna Whitmire** on the recent death of their sister in the Philippines;

➤ **Randy & Tessie Collado** on the death of their son Jay on February 20 while on active duty in Iraq;

➤ any other FAAGC members who recently have lost loved ones but for which we had no details as of press time.

Community Ambassador (continued from Page 1)

promote inter-cultural understanding and appreciation in the Midlands.” Married to a Filipina, and a FAAGC charter member, George also serves as the faculty advisor to the USC Filipino-American Student Association (FASA).

As an American, he serves as a model, not only to other Americans but also to Filipinos, of what it means to appreciate and embrace another culture by doing everything he can to make others recognize and understand other cultures. In particular, he himself participates in almost every affair or activity of FAAGC as a “dancer, carpenter, driver, cook, even as a female impersonator for a program skit” (twice!).

A mathematics professor at USC, George was born in Palo Alto, California and received

his Ph.D. in mathematics from the University of California—Berkeley. He had a post-doc position in Canada and a visiting assistant professorship at Dartmouth College prior to his coming to USC in 1975.

As a mathematician, he has traveled to many countries to present talks, do research, or teach. Among others, he taught at the University of the Philippines and Ateneo University as a *Fulbright Fellow* in the Philippines and did collaborative research in Darmstadt, Germany as a *Von Humboldt Fellow*. He regularly volunteers in the *Math Competition* at USC and in judging science fairs.

George received his award during the *Columbia International Gala* held on March 23, 2006 at the Ellis Hall of the First Baptist Church. ❖

ACHIEVEMENTS GALORE



Now that the school year is almost over, it's time to start preparing for the **FIL-AM BULLETIN's** annual “**ACHIEVEMENTS GALORE**” issue. In the next issue of the Association newsletter, we would like to make a special recognition of the graduation and recent scholastic, athletic, academic, and other achievements of Fil-Am adults and children in the area.



Provide us with the details (*full name, school, grade, awards, college plans, etc.*) as well as a photograph (*preferably with light background*) so we can give due recognition of your and/or your child/ren's achievements. Contact the Editor at **738-0372** or e-mail (FilAmSC@yahoo.com) with the details no later than **July 1, 2006**.



Graduating Fil-Am high school students are reminded to apply for the *Columbia Fil-Am Scholarship* by May 31.

Graduating seniors who have participated in Fil-Am activities and whose parents are members of FAAGC are eligible to apply for the FILAM scholarship. To obtain the forms they need to apply for the scholarship, the students or their parents should send, by phone or email, the names of graduating seniors to **Nieves McNulty (781-9509; nmcnulty@colacoll.edu)** or **Peter Liunoras (699-1214; pliunora@rvh.richland2.org).**

† A FAAGC-sponsored mass in memory of **Jay Collado** is scheduled for **5:00 p.m. on Saturday, April 8, 2006**, at the **St John Neumann Catholic Church [100 Polo Road, Columbia, SC 29223; Tel. (803) 788-0811].**

At press time, masses in memory of the other recent Fil-Am deceased were still being arranged.

[FAAGC requests members with a death in the family to contact *Spiritual Affair Committee* co-chairs **Merlyn Bajamunde (422-1524)** or **Tessie Kenerson (699-1178)** ASAP so proper arrangements, if needed, can be made by the Association.] ❖



The COCONUT (Cocos nucifera): More Than Just a Tree

by Imelda Go

The palm tree that bears fruit to the coconut can mature to 60 to 100 feet in height and live to be a hundred years. From planting and depending on the specific variety of the tree, it takes seven or more years before it bears fruit. Coconut trees thrive in tropical climates, such as in the Philippines.

The tree consists of a branchless trunk and a crown of fronds/leaves. The trunk does not have growth rings that other types of trees have, but it has clearly visible circular ridges that go around the trunk. The tree's age can be determined generally by the number of ridges on the trunk. As the tree grows, its trunk does not grow thicker, but goes uniformly taller and adds a new ridge each year.

The older fronds outside the crown fall off while new ones grow from the center. The crown's center contains the flowers and the nuts. It takes about a year for a flower to develop into a ripe coconut, which can be 1 to 1.5 feet long, be about half that size thick, and weigh about three pounds. It is so large because a thick husk covers the seed and nut inside. The nut is full of white coconut meat and coconut water.

A typical coconut sold in American grocery stores has the husk removed. It looks like a brown "hairy" nut with three dark brown spots on one end. The "hairiness" comes from tough fibers from the husk. The nut has a single tiny seed kernel near one of the spots. The meat nourishes the kernel as it grows and the water provides moisture. The kernel sprouts through one of the three soft spots on the shell and later emanates through the husk fibers.

There are generally three ways to harvest the ripe coconuts. (1) A person climbs up the tree with a knife to cut down the ripe ones. (2) From the ground, a person maneuvers a pole with a knife strapped to its end. (3) The ripe ones drop to the ground by themselves. In the first two cases, the harvester must be careful only to bring down the ripe ones and not to damage any of the flowers and fronds.

A Tree For All Reasons

Every part of the coconut tree is useful. Nothing is wasted. The following is **not** an exhaustive list of its uses.

* **Coconut water.** The water from the young or old coconut can be drunk. The water in a green or young coconut is free from impurities and has about two tablespoons of sugar. In World War II it was used as an emergency glucose solution (dextrose) substitute for the injured. In "*bukolysis*," the water from 7- to 9-month old coconuts is also used in coconut water therapy for renal disorders, which reduces or dissolves urinary stones. The water can be processed into white vinegar. The water may also become *nata de coco*, which makes a favorite dessert.

* **Meat.** The meat or *copra* is about half water in weight and easily spoils due to the high fat and water content. A young coconut's meat is very tender and can be eaten as is. A mature coconut's meat is tougher. This can be grated and desiccated/dried as flakes and shreds. Desiccation helps preserve it and make it easier to transport. The desiccated coconut we see in American grocery stores typically has some added moisture, sugar and preservative to prevent mold growth. Coconut flour made from the meat can also be used as a wheat extender.

* **Coconut milk.** The liquid extracted from grated fresh meat is the coconut milk and is used in cooking main courses and desserts.

* **Coconut oil.** The oil is

extracted from the grated meat. Together with other ingredients, it can be used to make soap. Other applications include cosmetics, shampoos, shaving creams (substances that lather), lipstick, suntan lotion, and skin creams. Coconut oil is also used as cooking oil and is now being tested as crude/diesel oil extender and/or substitute.

* **Meat after coconut oil extraction.** This can be used as animal fodder.

* **Shell.** The shell is useful for necklaces, bags, boxes, buttons, cups, wind chimes, and other commercial merchandise. It can also be burned till it turns into carbon or charcoal that can be used in filtering devices for water purification.

* **Fibrous husk.** The coir fibers are soaked in water and then spun into rope/twine or woven into mats. The fibers resist damage from salt water. Coir dust can be used as fertilizer and insulation material.

* **Husk and the shell.** A popular application in the Philippines is a manual device (called *bunot* in Filipino) for buffing hardwood floors with the husk. It is half of the coconut's husked shell. It can be placed on the floor with the shell side facing the floor. One then steps on the husk and does some coordinated ski-like motion with one leg while keeping stable with the other leg. This makes very good exercise.

* **Roots.** The roots have medicinal uses and can be used for beverages and to make dyes.

* **Fronds and leaves.** The large leaves can be used to make fans, brooms, baskets, bags, hats, mats, lamp shades, paper pulp, and even roof thatches.

* **Sap from flowers.** The flowers are bound and their tips bruised. Up to a gallon per day in sap can be extracted from sap flowing from the bruised tips. The sap, called *tuba* in Filipino and *toddy* in

English, is a sweet and cloudy juice with no coconut taste. It can be fermented and distilled into vinegar, or it can be fermented into an alcoholic drink, such as *lambanog* in Filipino, which is distilled 5-day old sap that produces a 98% proof alcoholic spirit. The fermented sap is also a source of yeast for making bread. The fresh sap may also be boiled down into sugar or syrup.

* **Pith.** The pith can be used for pickles, *ginatan*, *lumpiang ubod*, and salads. The *ubod* is the heart of the coconut and is a delicacy.

* **Burlap-like covering at the base of the palm.** These can be dyed, and turned into slippers, bags, or ornamental material.

* **Trunk.** As the coconut tree ages, its fruit yield decreases until it no longer produces fruit. Once the tree has reached this stage, it could be chopped down to harvest its wood for lumber and paper pulp and for building furniture such as benches and tables.

The coconut industry is one of the biggest agricultural sectors in the Philippines where billions of coconuts are harvested each year. The Philippines has a 59% share in world coconut exports.

Because of its longevity, a single coconut tree can easily be inter-generational for harvesters. Meyer (1976) quotes a Philippine saying, "*he who plants a coconut tree plants vessels and clothing, food and drink, a habitation for himself, and a heritage for his children.*" It is truly a tree of life in its own right and is considered by many to be the most useful tree in the world.

[**Author's Note:** Many thanks go to Rizalyn Padoa who lives in Bohol, Philippines for an engaging and informative conversation on December 27, 2003 about the uses of the coconut tree.]

References

- Carolyn Meyer (1976). *Coconut: The tree of life*. New York: Williams and Morrow Company.
- *Tree of Life*. Retrieved January 16, 2004 from the Philippine Coconut Authority's web site: <http://pca.da.gov.ph/tol.html> ❖

U.S. Congress Joint Resolution on the Filipino-American Centennial in 2006

109th CONGRESS

1st Session

House Concurrent Resolution 218

Recognizing the centennial of sustained immigration from the Philippines to the United States and acknowledging the contributions of our Filipino-American community to our country over the last century.

Whereas the peoples of the Philippine archipelago have a long and proud history, and today, as the Republic of the Philippines, embrace democracy, occupy a central strategic position in Asia and the Pacific, and nurture a rich and diverse cultural heritage;

Whereas the United States and the Philippines have enjoyed a long and productive relationship, including the period of United States governance between 1898 and 1946, and the period post-independence starting in 1946, during which the Philippines has taken its place among the community of nations and has been one of our country's most loyal and reliable allies internationally;

Whereas the bonds between our two countries have been strengthened through sustained immigration from the Philippines to the United States;

Whereas the 2000 census counted almost 2.4 million Americans of Filipino ancestry living in all parts of our country, including the top two States: California, with almost 1.1 million Filipino Americans, and Hawaii, with some 275,000;

Whereas the contributions of Filipino Americans to the United States include achievement in all segments of our society, including, to name a few, labor, business, politics, medicine, media and the arts;

Whereas Filipino Americans have especially served with distinction in the Armed Forces of the United States throughout the history of our long relationship, from World Wars I and II through the Korean War, the Vietnam War, the Gulf War, and today in Afghanistan and Iraq;

Whereas within the United States, Filipino Americans retained many of their country's proud cultural traditions and contribute immeasurably to the diverse tapestry of today's American experience;

Whereas Filipino Americans have also maintained close ties to their friends and relatives in the Philippines and in doing so play an indispensable role in maintaining the strength and vitality of the U.S.-Philippines relationship;

Whereas both the Filipino experience in the United States and the resultant ties between our two great countries began in earnest in 1906, when 15 Filipino contract laborers arrived in the then-Territory of Hawaii to work on the islands' sugar plantations, the beginnings of an emigration from the Philippines to Hawaii which, during the subsequent century, has sometimes exceeded 60,000 a year, making Filipinos the largest immigrant group from the Asia-Pacific region;

Whereas 1906 also saw the first class of two hundred *pensionados* arrive from the Philippines to obtain United States educations with the intent of returning, although many later became United States citizens and helped form the foundation of today's Filipino-American community;

Whereas the story of America's Filipino-American community is little known and rarely

told, yet is the quintessential immigrant story of early struggle, pain, sacrifice, and broken dreams, leading eventually to success in overcoming ethnic, social, economic, political, and legal barriers to win a well-deserved place in American society;

Whereas our Filipino-American community will recognize a century of achievement in the United States in 2006 through a series of nationwide celebrations and memorials honoring the centennial of sustained immigration from the Philippines; and

Whereas this centennial is for all Americans of whatever ethnic origin to celebrate both with and in order to understand and appreciate our Filipino-American community, but also as a remembrance of the struggles and triumphs of all of our predecessors and in honor of our common national experience:

Now, therefore, be it

Resolved by the House of Representatives (the Senate concurring), That the Congress --

- (1) **recognizes the centennial of sustained immigration from the Philippines to the United States;**
- (2) **acknowledges the achievements and contributions of Filipino Americans over the past century; and**
- (3) **requests that the President issue a proclamation calling on the people of the United States to observe this milestone with appropriate celebratory and educational programs, ceremonies and other activities.**

*Passed the House of Representatives
December 13, 2005.*



**HCON 218 EAS
In the Senate of the United States,**

Resolved, That the Senate agrees to the preamble to the concurrent resolution from the House of Representatives (H. Con. Res. 218) entitled 'Concurrent resolution recognizing the centennial of sustained immigration from the Philippines to the United States and acknowledging the contributions of our Filipino-American community to our country over the last century.'; be it further

Resolved, That the aforesaid concurrent resolution from the House of Representatives do pass with the following AMENDMENT:

- (1) Page 4, line 8, strike out [*Struck out->*] [requests that the President issue a proclamation calling on][*-Struck out*] and insert: *urges* .

*Passed the Senate
December 15, 2005.*

1906 ~ 2006



www.apa.si.edu/filamcentennial
www.filamcentennial.com

Fil-Am Centennial

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American Story," the Smithsonian is commemorating the Fil-Am Centennial with special events, a curriculum guide, public programs, a documentary, a commemorative program and a traveling exhibition that will provide a historical overview of Filipino Americans and their unique roles in American society.

Although, there had been Filipinos who settled in parts of the U.S. during the Spanish times, it was in 1906 when the first significant numbers of Filipinos arrived in the U.S. to work in Hawaii's sugar plantations. According to the *2000 U.S. Census*, Filipino Americans constitute the second largest Asian-Pacific American (APA) group overall, second to Chinese Americans.

More information about the Fil-Am Centennial is available online at: www.apa.si.edu/filamcentennial

Commemorative Program

As part of the Fil-Am centennial celebration, the Filipino Young Professionals of Washington D.C. (FYPCD), in partnership with the Smithsonian, is creating a commemorative souvenir program. This 100-page magazine format booklet will include the best in Filipino American photographs, essays, art, poetry, design and other scholarly/literary resources for individuals interested in Filipino American history.

Contributions of written work (limited to 2,000 words) or artwork capturing an important point in Filipino American history are now being solicited. **Deadline for submission is April 10, 2006.** For more information regarding artwork and design, contact Rodel Berber at rberber@filamcentennial.com; for written works, contact Nick Tongson at ntongson@filamcentennial.com.

For details about the centennial commemorative program, visit:

www.filamcentennial.com ❖

CALENDAR OF EVENTS

- * **April 1-2, 2006** (Saturday-Sunday)
 - ▶ **Columbia International Festival**
 - ♦ SC State Fairgrounds
 - 1200 Rosewood Drive, Columbia, SC 29201
- * **April 16, 2006** (Sunday, 1:00 p.m.)
 - ▶ **Columbia Fil-Am Annual Easter Picnic**
 - ♦ Sesquicentennial Park
 - 9564 Two Notch Road, Columbia, SC 29223
- * **May 16, 2006** (Tuesday)
 - ▶ **Asian-Pacific American Heritage Day**
 - ♦ Officers Club
 - Ft. Jackson
- * **September 16, 2006** (Saturday, 6:00 p.m.)
 - ▶ **Columbia Fil-Am 16th Annual Gala & 15th Anniversary Celebration**
 - ♦ Radisson Hotel Columbia & Conference Center
 - 2100 Bush River Rd. near I-20

Mark Your Calendars Now!

The first ever **Dragon Boat Festival in the Carolinas** will be held on **May 6, 2006**, Saturday, from 9 am to 5 pm, at the Ramsey Creek Park/Jetton Park in Cornelius, NC (I-77, Exit 28). The festival is in conjunction with the **7th Annual Asian Festival** sponsored by the **Carolinas Asian-American Chamber of Commerce (CAACC)** in Charlotte.

A significant Chinese holiday tradition and the one with the longest history (more than 2,000 years), the Dragon Boat Festival is celebrated by racing colorful, dragon-shaped boats. A Dragon Boat is about 40 feet long and has a crew of 22: one drummer to mark the beat, 20 paddlers, and an expert coxswain to handle the rudder.

For more information, contact CAACC President, Dr. Nini Bautista [(704) 583-9421; Ninibautista@aol.com] or check their website: www.caacc.com. ❖

Tinikling in Public School (continued from Page 1)

community events.

In an e-mail reply to FAAGC President Alan Geoghegan's invitation for her group to perform at a FAAGC function, Lawson said, "our students really love *tinikling*. Our performing group is in the 5th grade, but we introduce *tinikling* to every grade level, including kindergarten. It has been a huge hit with students, parents, and the community."

However, she clarified that they "do not perform traditional *tinikling*. Instead of performing in a 3-beat pattern, we perform in a 4-beat pattern. We have also 'Americanized' the music."

Lawson added she had "never met with anyone who has actually

performed traditional *tinikling* and would love the opportunity to have some input that we could pass on to our students. Everything that I have learned about *tinikling*, I have researched in books and on the Internet."

Incidentally, *tinikling* was also used in a PE class at a Richland I school in the St. Andrews area several years ago. If anyone knows of *tinikling* being used in classes in other schools, kindly email us the details at faagc@hotmail.com. ❖



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Reminder:

- * The annual Columbia Fil-Am Spring Picnic and Easter Egg-hunt will be on **Sunday, April 16, 2006** at the Sesquicentennial Park.