

JAN. 7, 2019-JAN. 24, 2020

2019

Eskaleran Pulan Chamorro
Refaluwaseh Pápáál Maram



Chenchulu fishing for *atulai/peti* (bigeye scad) on Rota. PHOTO COURTESY OF STAN TAISACAN.

About This Calendar

The **Western Pacific Regional Fishery Management Council** has produced traditional lunar calendars for the Commonwealth of the Northern Mariana Islands (CNMI) since 2007. The intent is to raise awareness about traditional ecological knowledge and enhance community involvement in fishery management. The calendar features previous contributions and advice from the CNMI lunar calendar committees (Chamorro: Adolfo S. Calvo, Anicet H. Mundo, Estanislao M. Taisacan; and Refaluwasch: Lino Olopai and Cecilio Raiukiulipiy).

This 2019 *Eskaleran Pulan Chamorro*/2019 *Refaluwasch Pápáál Maram* highlights traditional fishing practices of the Chamorro and Refaluwasch, the indigenous people of the Mariana Archipelago. Chamorro and Refaluwasch, along with English, are the official languages of the CNMI. The calendar provides traditional fishing information for a different species each month, highlighting methods, gears, seasons and legends. The Chamorro names

for the fish species, lunar months and moon phases are in black, and the Refaluwasch names are in green. The calendar reflects continued work with the CNMI community to create a calendar that recognizes the importance of island cultures and traditional fishing practices in managing fishery resources and to foster opportunities for their participation, which is one of the Council's seven Guiding Principles.

The moon phases in this calendar are for Saipan as calculated by the HM Nautical Almanac (astro.ukho.gov.uk/websurf/). The tide charts with moon rise and set times are in Chamorro time for Saipan and were provided by OceanFun Publishing, NZ.

Front cover photo: Sheela Saraff, who participated in the Council-sponsored Fisheries and Marine Science High School Summer Course, with the *mafute'* (emperor fish) she caught outside the reef. *Photo by Jack Ogumoro.*

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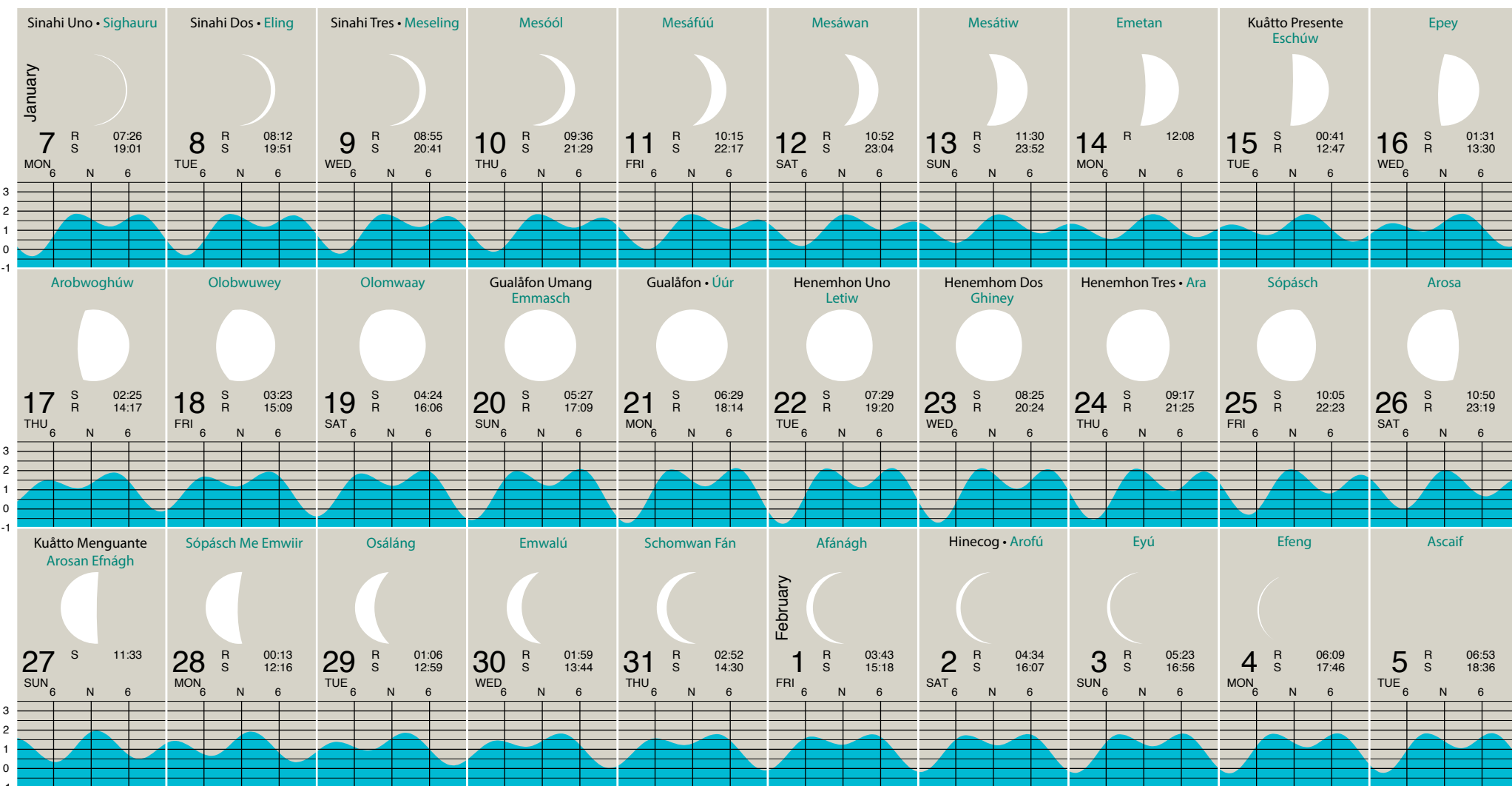
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Umagahat • Tumur

January 7 - February 5, 2019

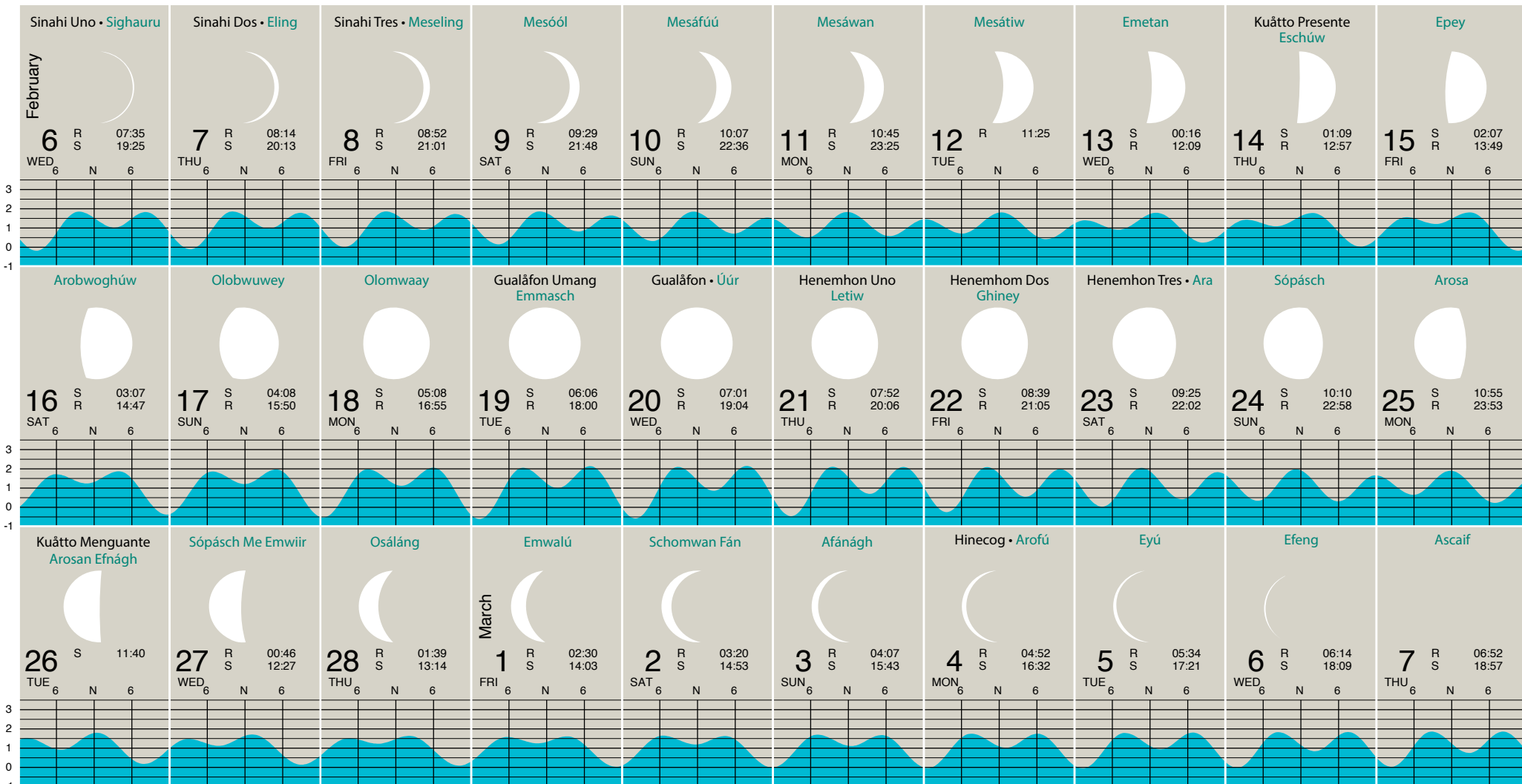




In the old days, people caught **botague/sapór** (dorado, dolphinfish, mahimahi) and other pelagic fish by tying together coconut palms or bamboo rafts and deploying them outside the reef where it was not too deep to be anchored. These floating objects were anchored so they wouldn't float away with the wind or current. After several days the fishermen would fish around these objects to catch mahimahi or other pelagic fishes using spears and gaffs. The deployment of these floating objects outside the reefs is similar to the modern day fish aggregation devices (FADs), which attract small fish which in turn attract larger fish for the fishermen to catch. Pictured above Capt. Carl Reyes of *Podre de Familia* and crew display their winning catch during the Mahimahi Derby. PHOTO BY JACK OGUMORO.

Tumaigini • Méeł

February 6 – March 7, 2019



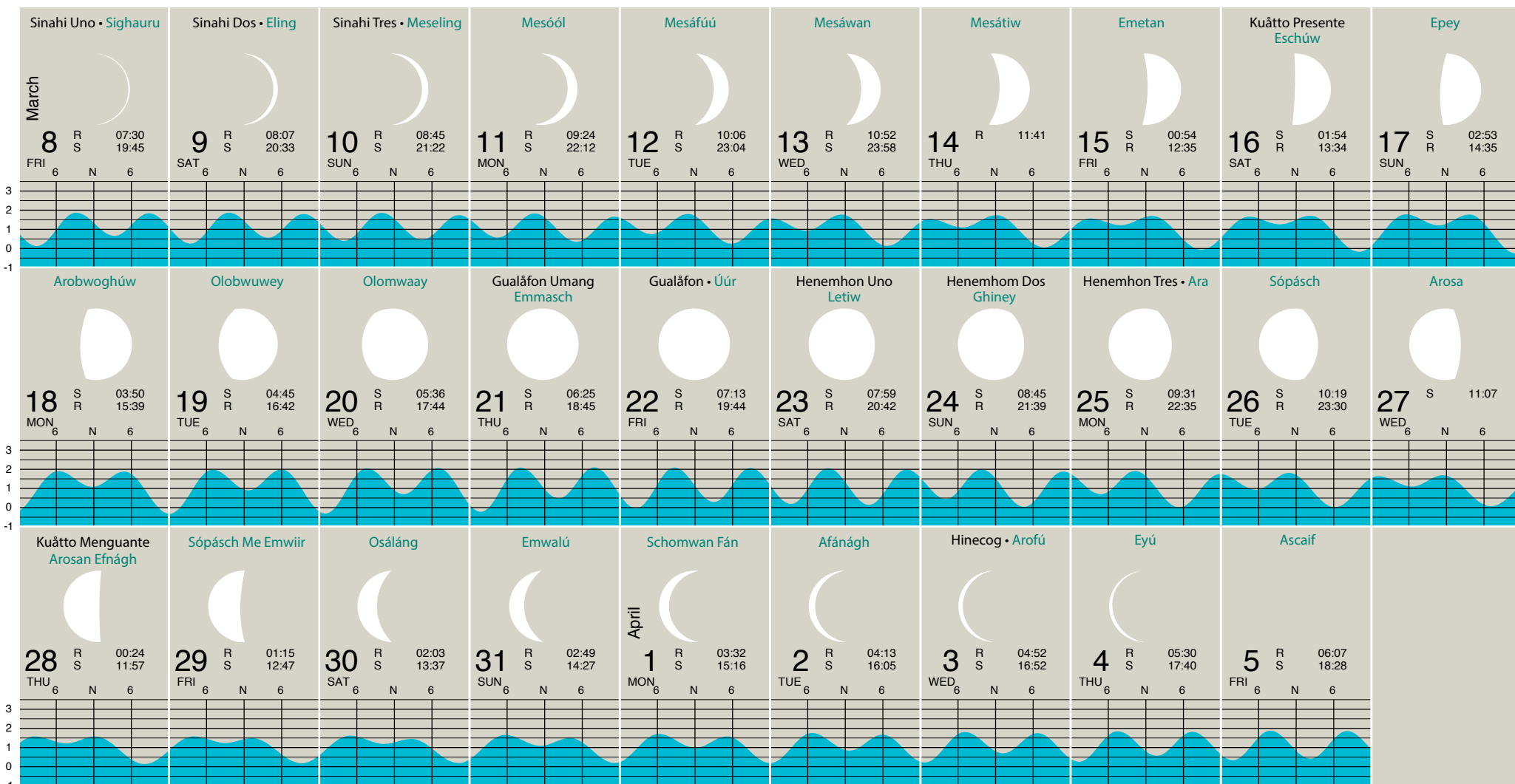
Mahimahi are curious fish, which make them vulnerable because they seek food at moving or stationary objects in the water.



Sisi'ok/Sara (squirrelfish) is used for medicinal and ceremonial purposes. It is used to heal people who became ill from swimming or canoe sailing across the ocean. People are served it during the last day of the healing process, which usually takes a week or two to complete. The fish is caught using fishing line, fish trap or spear. The fish is available year round, and harvesting it is best during low tide because the fish lives in deep waters. Pictured are squirrel fish from the Northern Islands. PHOTO BY JACK OGUMORO.

Maimo • Máilap

March 8 – April 5, 2019

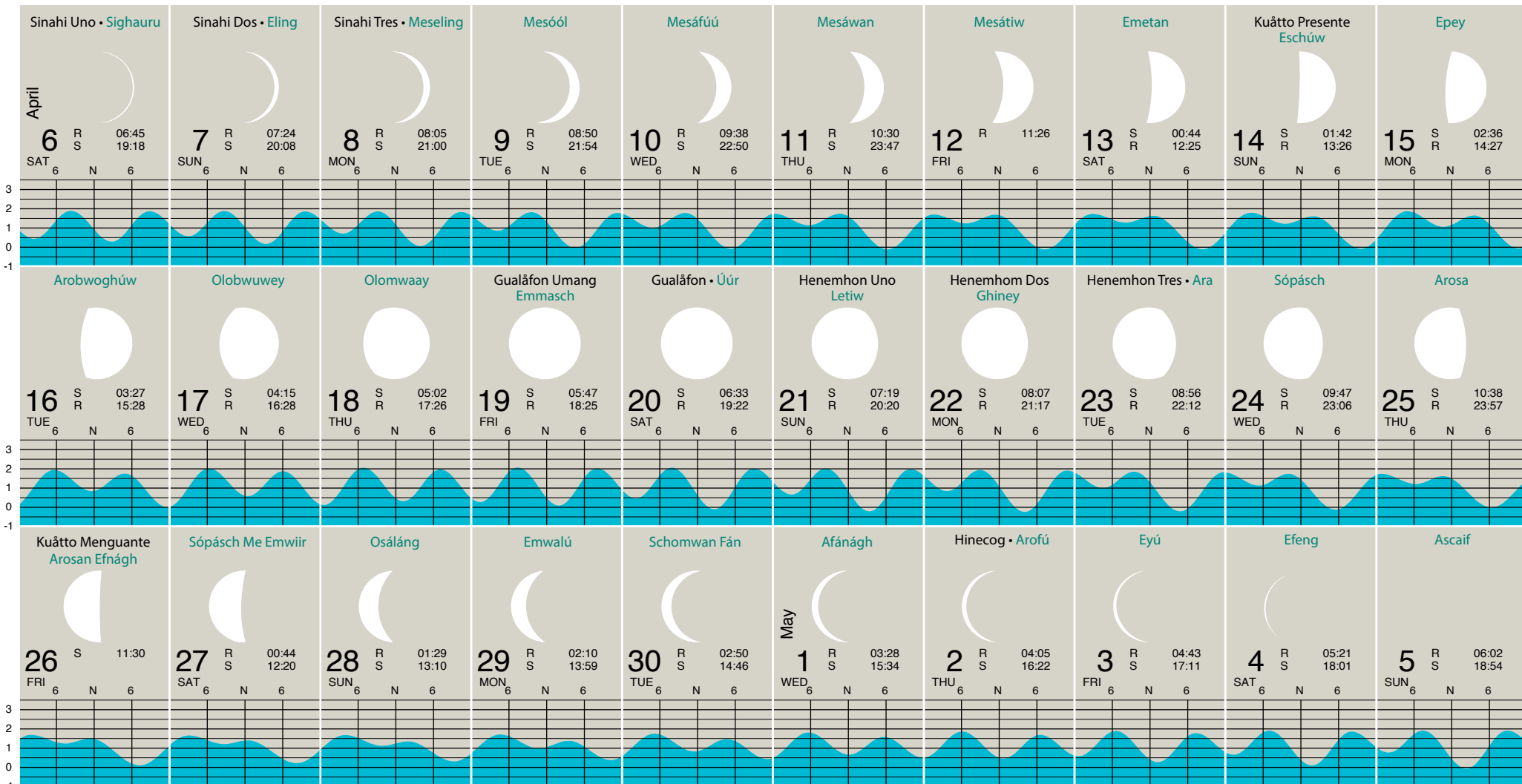




Perhaps the most respected sea animal in the ocean, **haggan/wong** (green sea turtles) are harvested for ceremonial and medicinal purposes. Turtle meat is also a delicacy and traditionally known as good for curing asthma, epilepsy and low blood pressure. Turtle eggs are said to increase young mother's milk and keep babies strong and healthy. Turtle shells are used for traditional attire such as beads, bracelets and belts worn by high clans and navigators. They also provide protection from bad spirits. Pictured is Felix Sasamoto explaining about green sea turtles during the annual Saipan International Fishing Tournament. PHOTO BY JACK OGUMORO.

Umatalaf • Séetrá

April 6 – May 5, 2019



Turtles in the CNMI usually mate in March and April and from May to July. Then in October and November, the females go on land to lay their eggs.



Mahongang/Yuur (lobsters) are traditionally caught during the full moon from May to June. They're caught using green coconut leaves, which float on the water and attract the lobsters. A cultural aspect of this delicacy is that when one wants to learn something from the elders, he or she would use this technique to catch lobsters to share with the person from whom they wished to gain knowledge. After the lobster is cooked and shared, the lesson will begin. Pictured is the CNMI Division of Fish and Wildlife measuring confiscated lobsters.

Lumúku Naa

May 6 - June 3, 2019

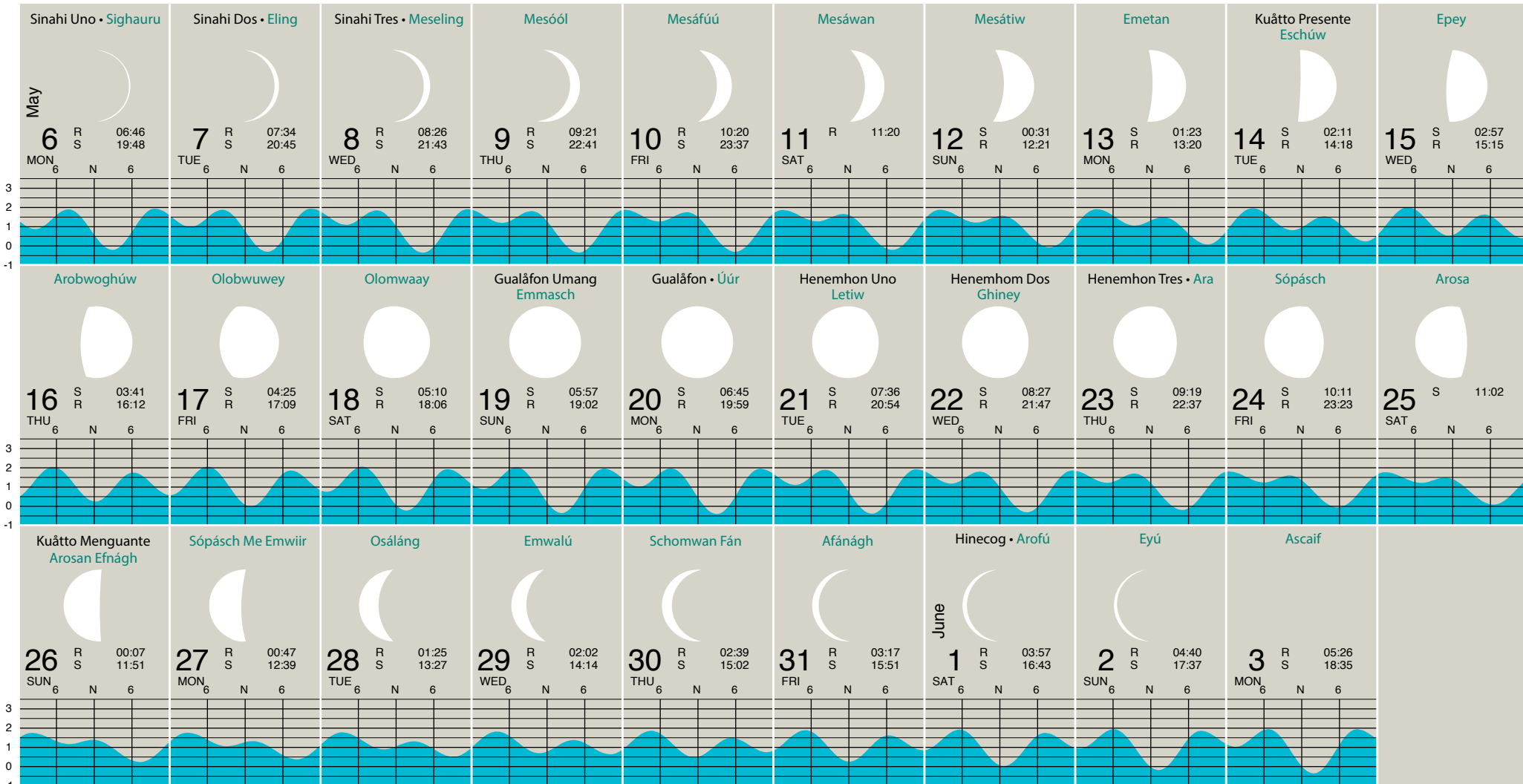




PHOTO COURTESY OF JAMES BORJA

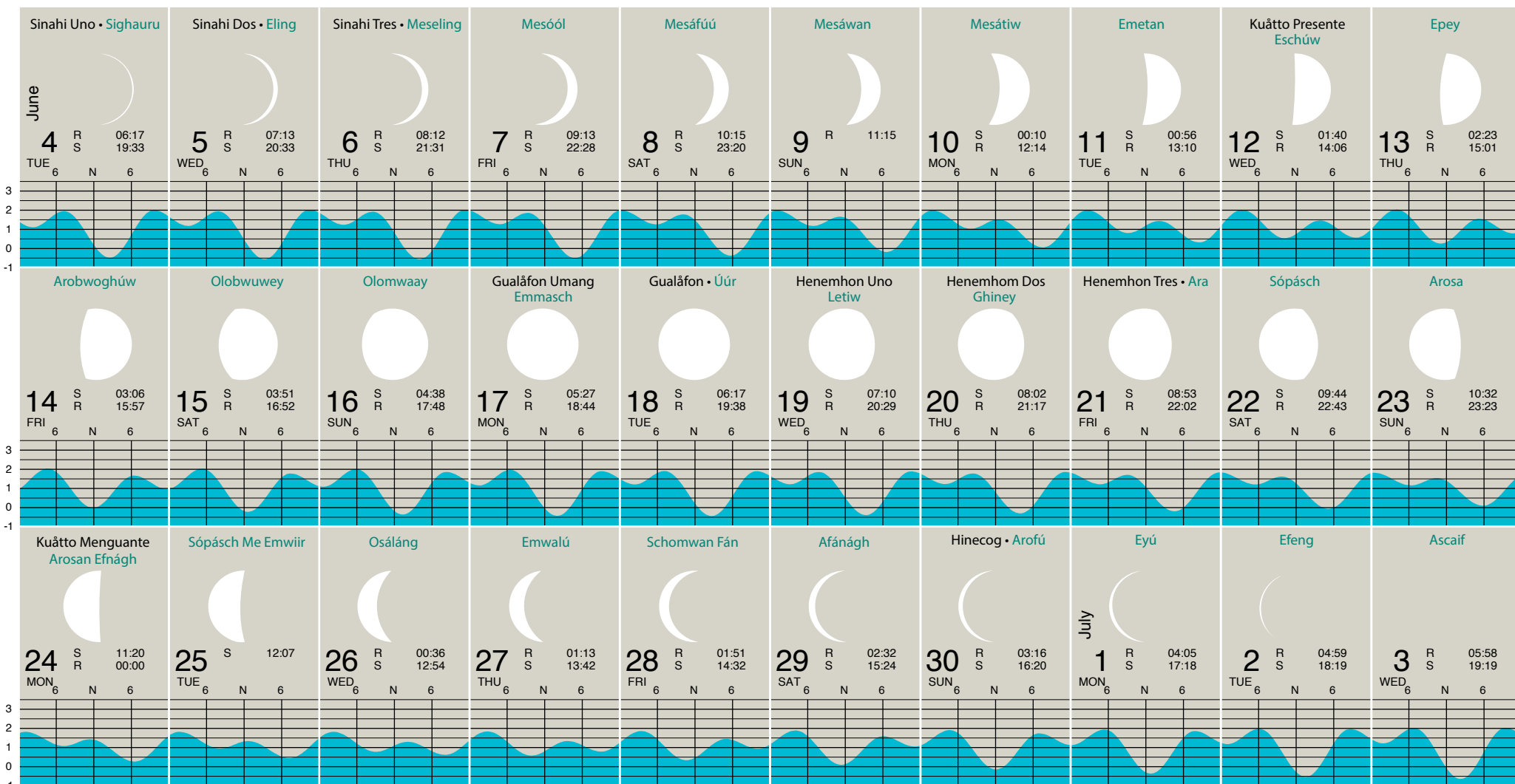


Gádao/Saiyaw (grouper) is caught for chiefs when they have ceremonies to welcome new chiefs. The ceremony is usually held during calm season in the summer and at full moon. The fish is usually big, with some weighing more than 500 pounds. Only chiefs and the elders are allowed to eat this fish. If the fish is smaller, it is shared with the people in the communities. The fish is prepared in many ways, depending on one's preference.

PHOTO OF MOON COURTESY OF RICHARD GOH.

Maknamao ◊ Ghíúúw

June 4 - July 3, 2019

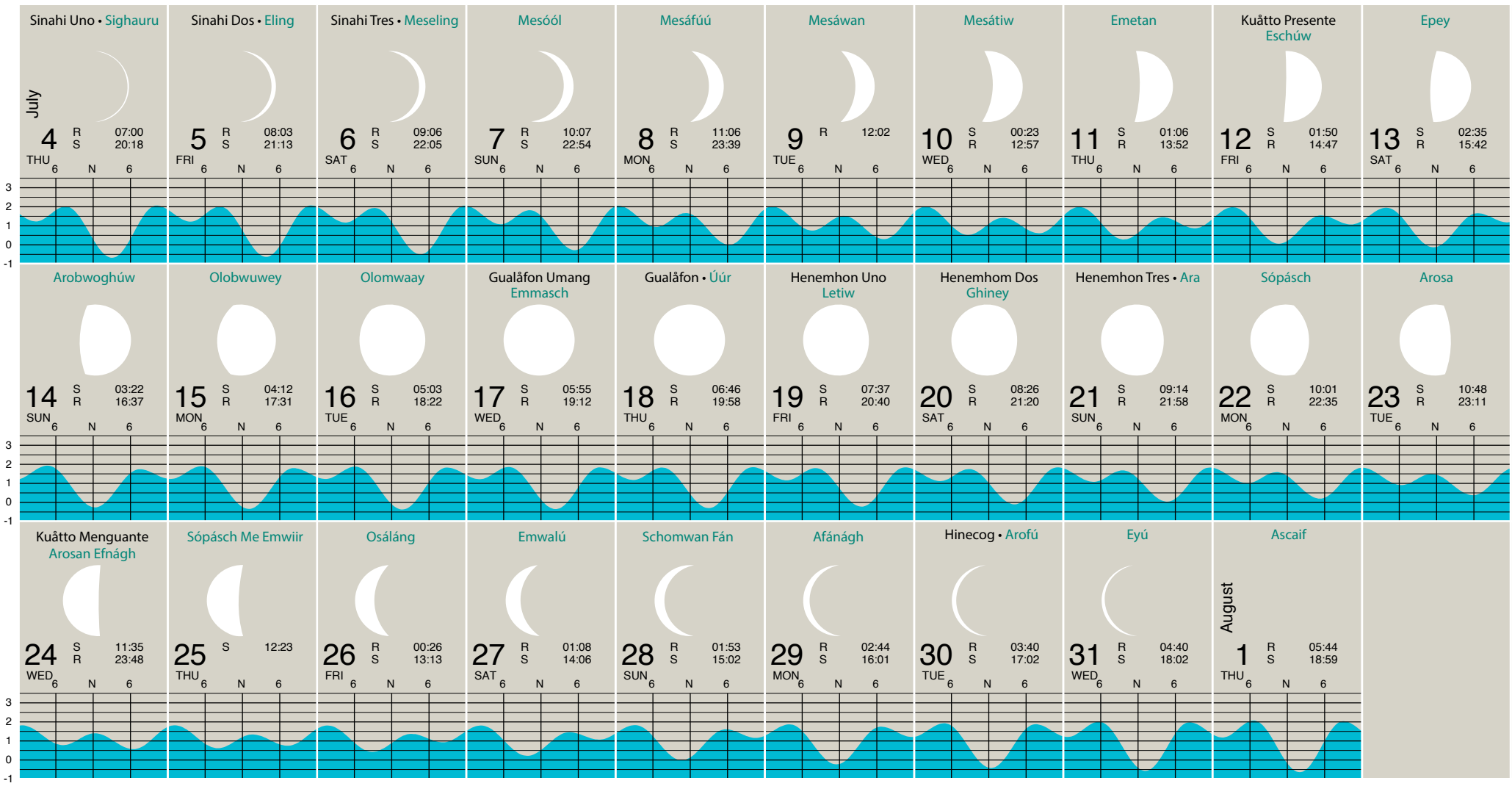




Tarakitu/Etam (trevally) is culturally important for its role during the seasonal runs for goatfish and rabbitfish. The fish is known for chasing these juvenile fishes to shore where fishermen catch them with throw nets. Because of this role, the people usually do not catch them during April to July or when these juvenile fishes make their runs. Those who disobeyed this rule would get scolded, especially by the *talayeros* (throw-net fishermen) who catch these juvenile fishes along the beach. Pictured is Richard Ogumoro with a big trevally caught in the Northern Islands. PHOTO BY JACK OGUMORO.

Mananaf Uul

July 4 - August 1, 2019

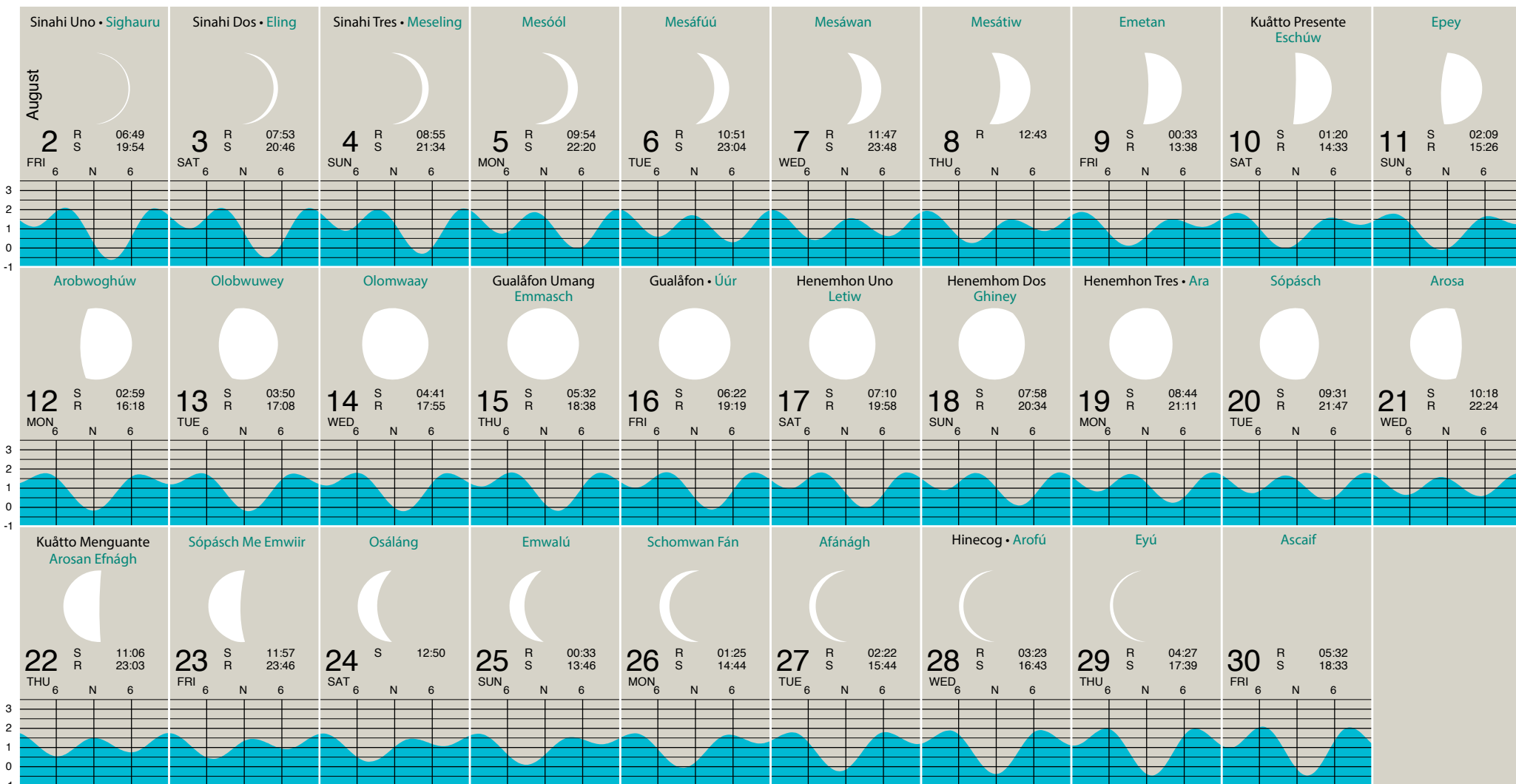




Hachuman/Payúr (mackerel scad) is a tasty fish to eat, be it fried, boiled or pickled. It is caught using a *poi* (fishing stone). The *poi* is made of a spherical sinker of limestone that has been smoothed into the shape of an egg and bored with holes. On top of it, an inverted half coconut shell about the same size or slightly smaller than the limestone is attached with cordage. The coconut half is filled with mashed or ground meat of young coconut, similar to chum, to attract the fish. The device is tied with a longer cord about 50 or 60 feet in length so it can be lowered into deeper water to feed the fish. The *poi* is first placed on the sea bed and then moved closer to the surface over a period of about a month. The fish are eventually caught with a scoop net when they reach the surface. NOAA PHOTO BY LT. CMDR. ERIC JOHNSON

Semo Elúyél

August 2-30, 2019

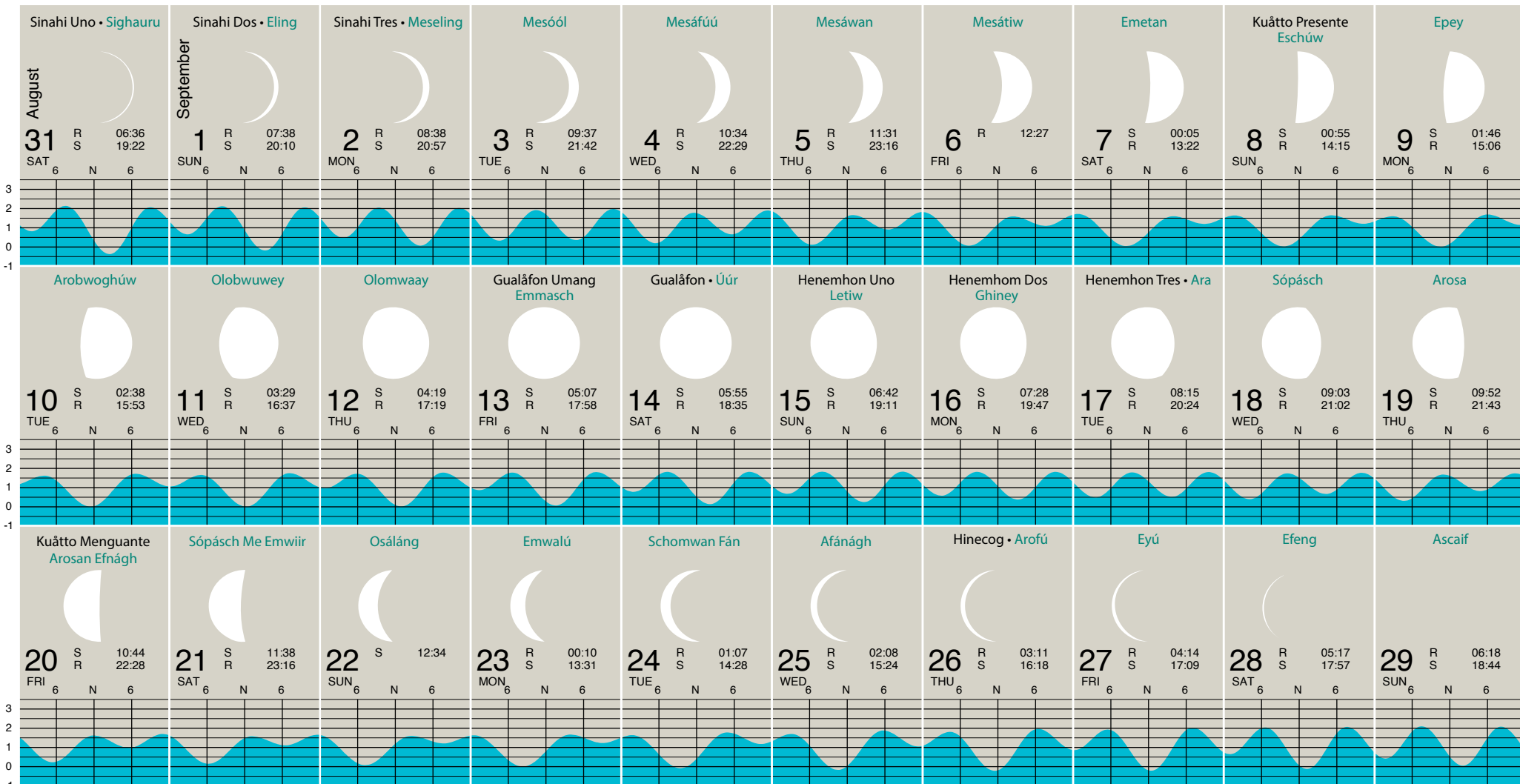




Tiáo/Wischigh (goatfish) is a fish that is culturally harvested throughout its life cycle both as a juvenile and an adult. It is harvested by nets, *gigao* (traps) and spear. During its juvenile run, people go to the beaches with cast nets and pole and line to catch them. The best time to catch this juvenile fish are from April to July. *Tiáo* is deep fried or prepared as *anestukun* (salt pickle) or *kelaguin* (similar to ceviche). Pictured is a young *talayero* with his catch during the Marianas Fishing and Seafood Festival. PHOTO BY JACK OGUMORO.

Tenhos Maad

August 31 – September 29, 2019



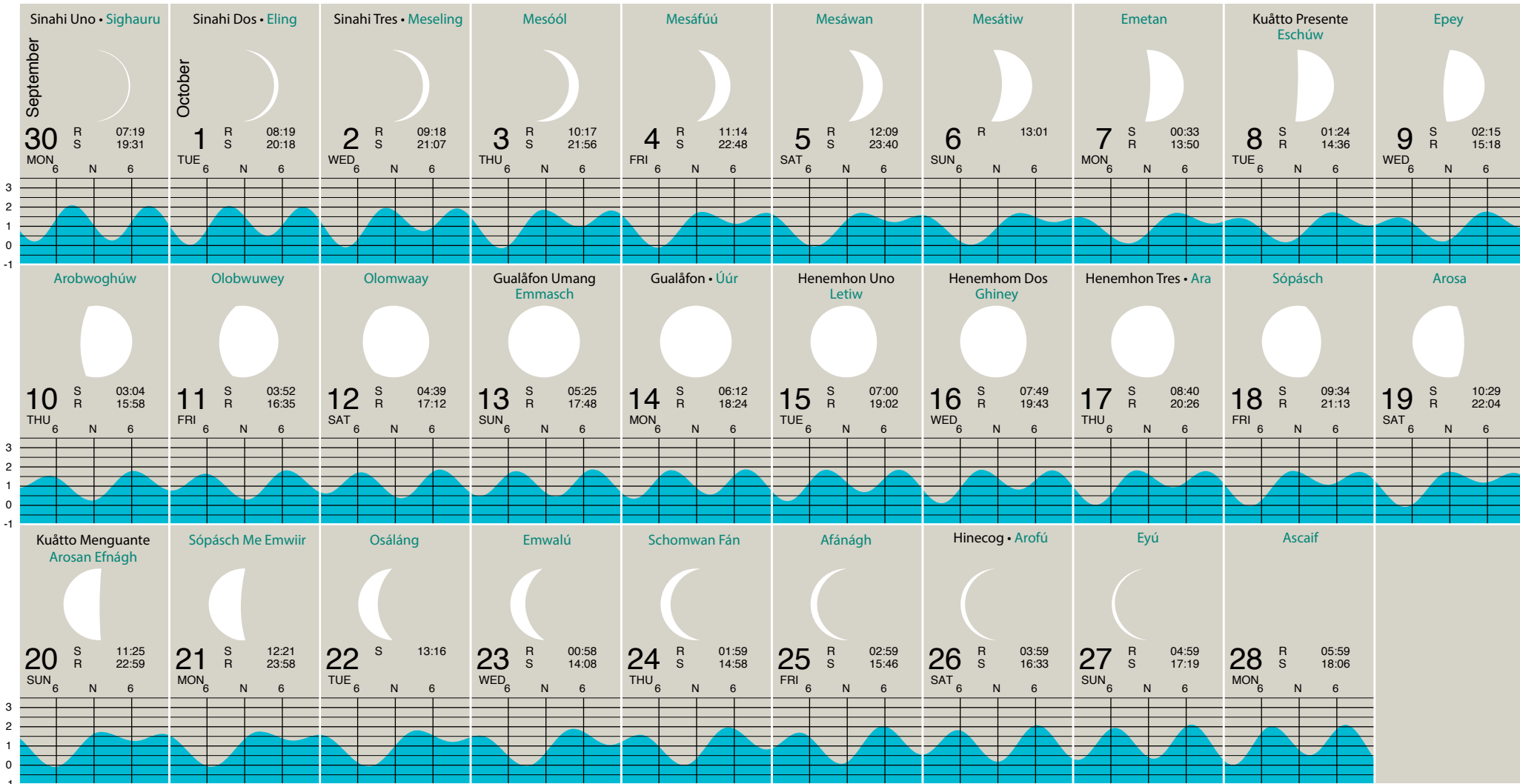


Atulai/Peti (bigeye scad) is a seasonal run fish which usually swims in schools when they visit the islands or as they make their way south, passing Saipan on their way to the islands of Tinian, Rota and Guam, the southernmost island in the Mariana Archipelago. In the old days these fish would come into the lagoon and stay for up to three months. Fishermen would use *chenchulu* (a traditional surround net) to catch them for subsistence purposes. The catch would then be distributed to the people in the community. Today, with so many activities occurring inside Saipan's lagoon, the *atulai* hardly come in the lagoon anymore. Fishermen catch them outside the reef using pole and line during their seasonal runs. Human activities and pollution from men and nature are exacerbating the demise of this cultural fishing practice. Pictured are Tanapag fishermen demonstrating the use of *chenchulu*.

PHOTO COURTESY OF CNMI DIVISION OF FISH AND WILDLIFE.

Lumamlam • Itch

September 30 – October 28, 2019

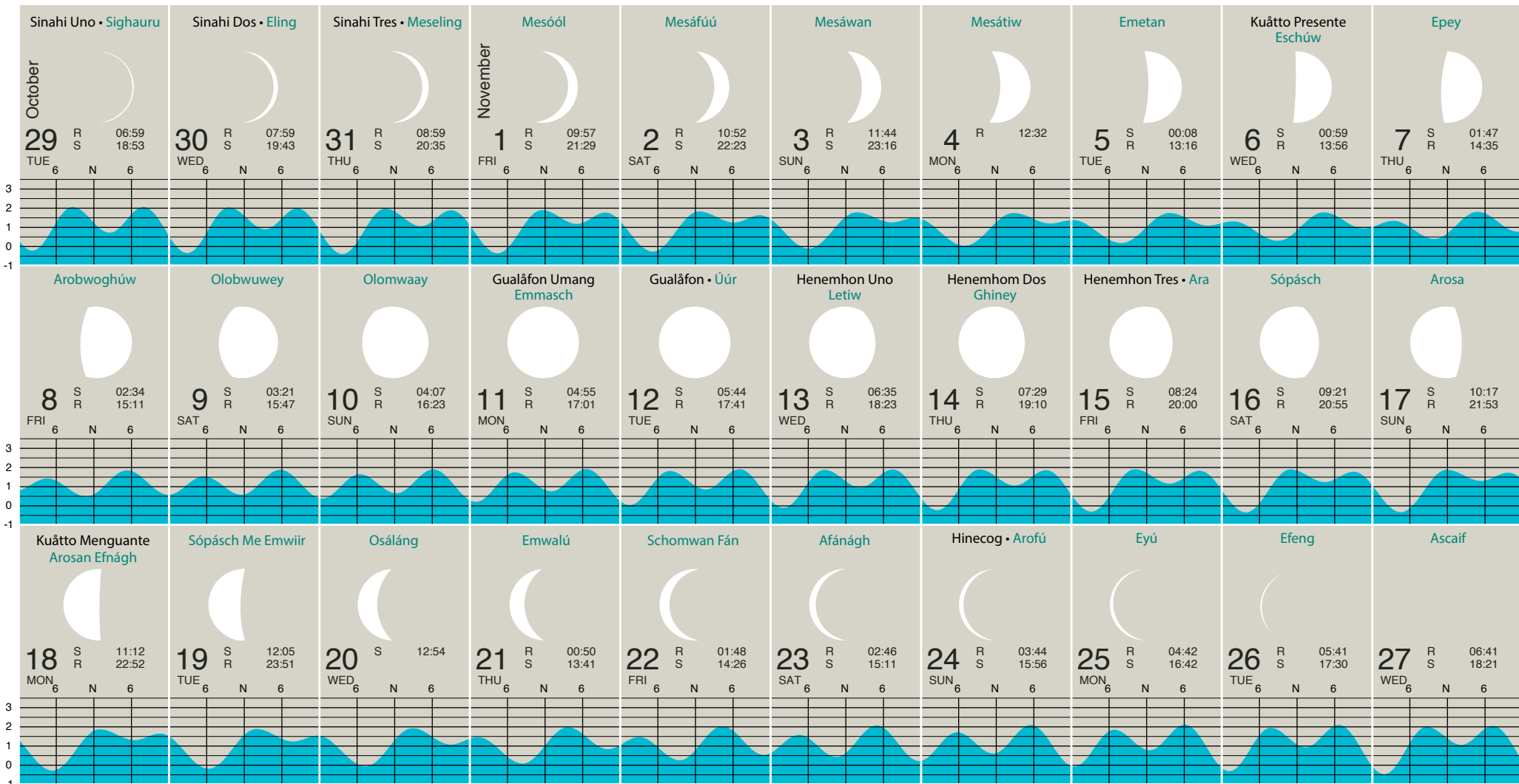




Buri'/Fofo (rainbow runner) is caught using shark meat for bait. Sometimes the entire shark carcass is tied below the boat. The fishermen would also squeeze the shark liver, as its juice attracts the fish. The best time to catch rainbow runner is between October and February when the water is choppy or rough. Mothers who just gave birth would usually eat *buri'/fofo* for at least four days so she and the baby would be strong and healthy. Pictured are rainbow runner from the Northern Islands. PHOTO BY JACK OGUMORO.

Fanggualó' Sarobwél

October 29 - November 27, 2019

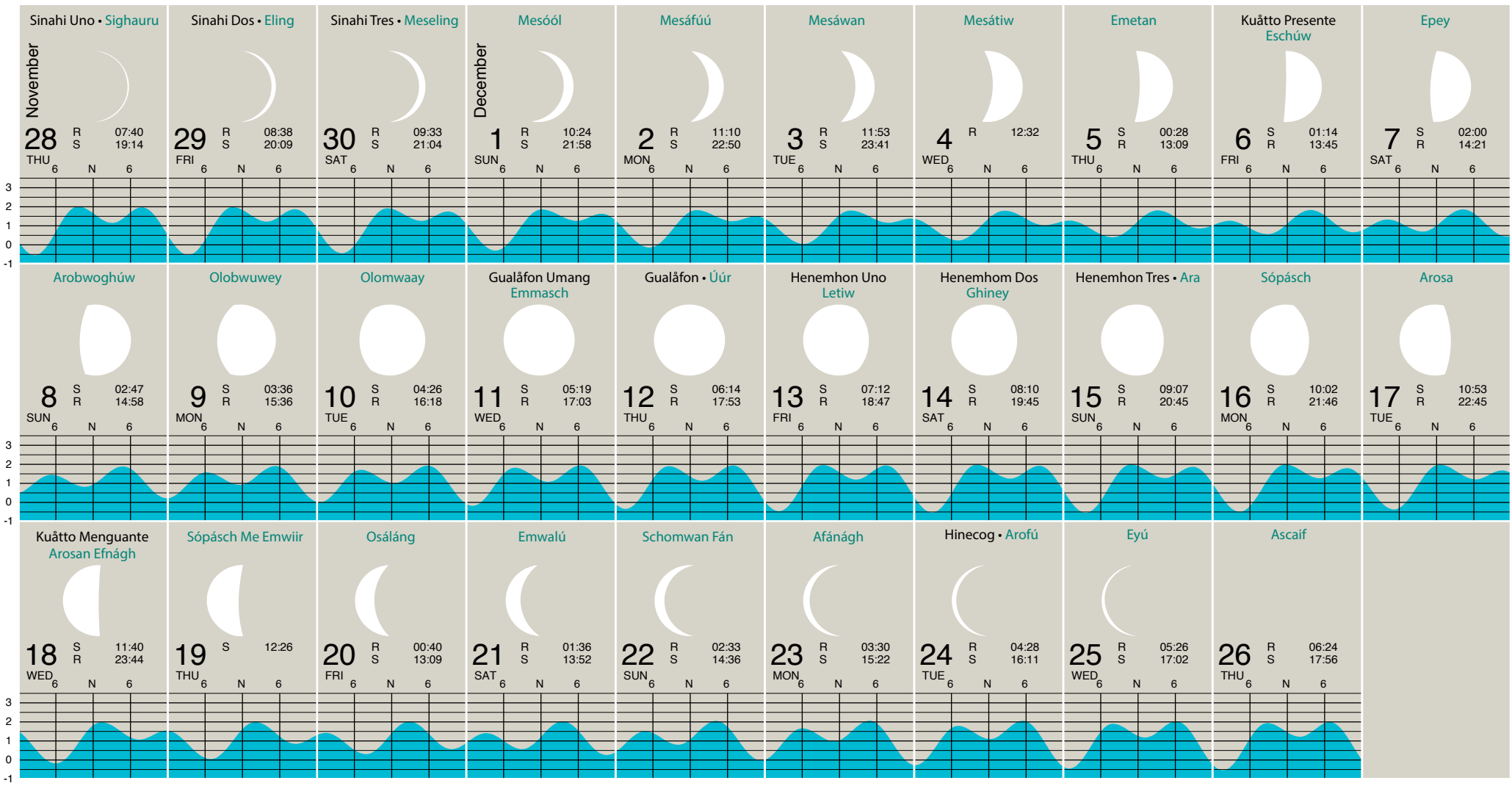




Palakse'Oscha (parrotfish) is caught year round using pole and line with hermit crab for bait. The fish is given to children and elders or senior citizens because of its soft meat. The fish liver when cooked in young coconut milk, especially over an open fire, is also a healthy and delicious form of baby food. Pictured are spear fishermen with their catch during the Marianas Fishing and Seafood Festival. PHOTO BY JACK OGUMORO.

Sumongsong • Oromoi

November 28–December 26, 2019

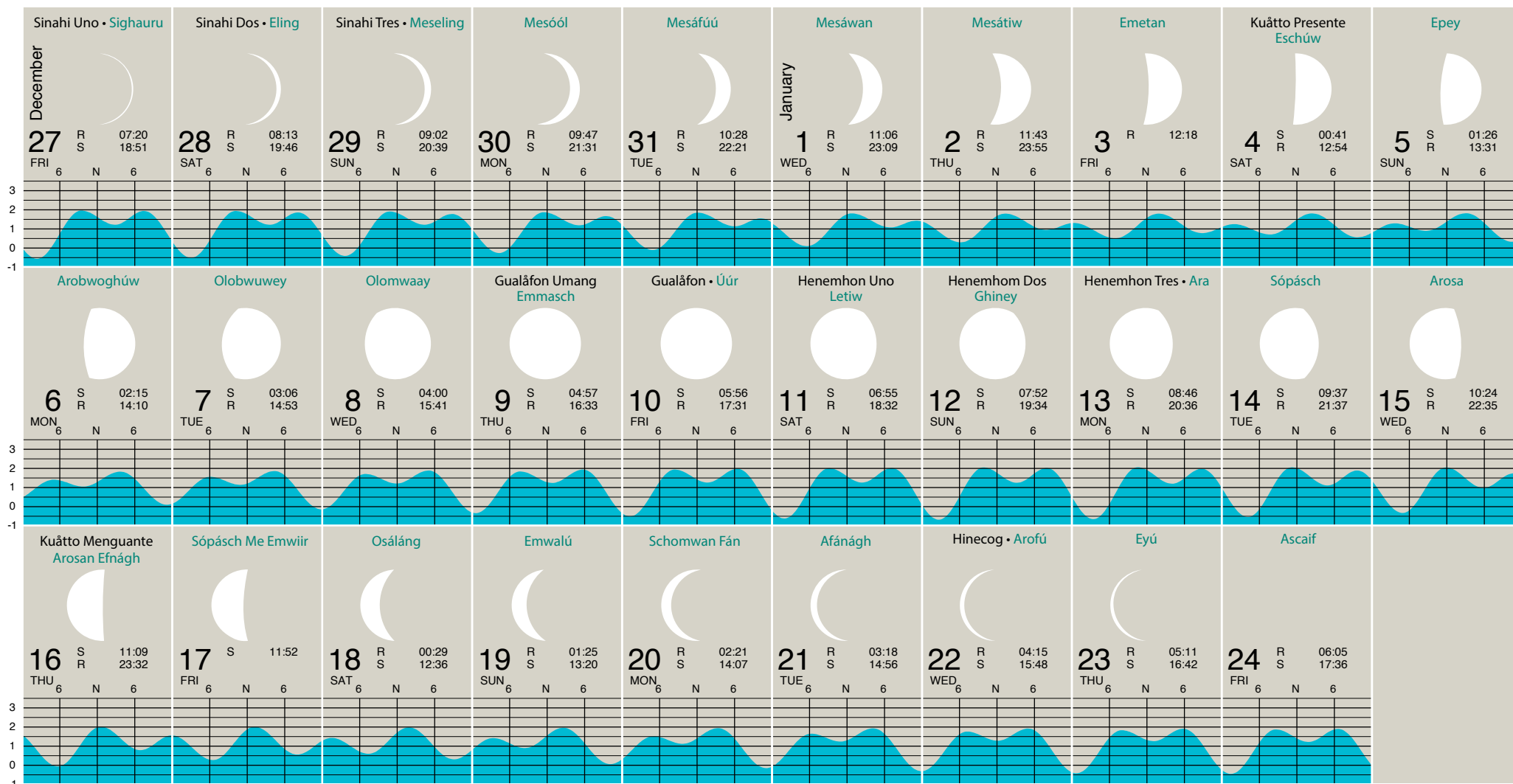




Gãga/Mach (flying fish) is caught on the open ocean using a coconut shell that is tied to a small wooden object having the shape of a boomerang. The wood has a hole in the center for the bait, which is usually coconut meat. A 4-foot piece of string connects the shell and the wooden object, before they are deployed. Once the fish bites and swallows the bait, the wooden object gets stuck in the fish's mouth and the fish is unable to swim away. This fishing practice has two important lessons: one it allows the young fishermen to begin experiencing fishing far away from land and another is for them to start developing their physical and mental strength to paddle their canoes two to three miles out in the open water before returning home.

Umayangan School

December 27, 2019-January 24, 2020





Antonio Magofna shows participants of the Council-sponsored Fisheries and Marine Science High School Summer Course how to use throw net. PHOTO BY JACK OGUMORO.



Tanapag fishermen preparing to go *chenchulu* fishing. PHOTO BY JACK OGUMORO.



Chenchulu fishermen showing off their *mafute'* catch. PHOTO BY MIKE TENORIO.

About the Council

The Western Pacific Regional Fishery Management Council was established by Congress in 1976 to manage fisheries in the offshore waters surrounding Guam, the commonwealth of the Northern Mariana Islands, American Samoa, Hawaii and the US Pacific remote island areas. The fisheries in federal waters surrounding CNMI are managed under the Mariana Archipelago and Pacific Pelagic Fishery Ecosystem Plans. Traditional knowledge and wide community involvement are integral parts of the ecosystem-based approach to fishery management.

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FISHERMEN CODE OF CONDUCT **Kodigun Konduktun Peskadot Allégħ me Mwóghutughut Sóu liyap**

1. RESPECT NATURE and your place in it.
RISPETA I NATURE yan i sanhalum na lugát-mu.
Awóóy alúllúl falúw me sáát me igha U lo iye.
2. SEEK ADVICE of experts with generational knowledge of the local resources.
ALIGÁO ABISU gi manmáolik gi generational knowledge gi guinahan tãnu'.
Mwuuri sãngiir me schókka re repiya meeta óutul faluwasch, iye yaasch bwe ammwleesch.
3. SHOW REGARD to spawning seasons and juvenile fish.
NA'ANNUK REGARD gi para tiempun manmañáda' yan i nuebu nai manmafañágu na guihan.
Sibwe ascheleghil rel yaal ghúúllong tiillil igh.
4. DO NOT WASTE. Take only what is needed.
MUNGNA MUNA'LÁSTIMA. Chuli' atyu ha' i háfa un nisista.
Óutte soolap. Bwughi schagh mille U bwe yááyá.
5. KEEP SAFE people, property and resources.
NASÁFU' I TAOTÁO, propiedát yan guinaha siha.
Amwaala ghatchúur aramas, falúw me schowaarasch.
6. OBEY fishing laws and rules.
OSGI i lai yan I areklamentun pumeska siha.
Attabweey mwóghutughutúl allégħ.
7. USE PROPER gear and techniques.
USA I PROPIU na ramenta yan manera siha.
Yááyá schowaar kka e fill.
8. PICK UP YOUR TRASH.
HOKKA I BASULÁ-MU.
Úrúghúló peipeyúmw.
9. SHARE YOUR CATCH.
NA'FAÑAGI ni kininne'-mu.
Áileti ló liyappómw.

Chamorro translation by Siñora Bernie Sablan
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Refaluwasch translation by Esther S. Seman.
Selátíyal: Esther S. Seman.



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