

Amerika Samoa Lunar Calendar

January 3, 2022 - January 21, 2023



Western Pacific Regional
Fishery Management Council

WPCOUNCIL.ORG

Pink Snapper

Pink Snapper ▪ *palu-‘ena‘ena* ▪ *Pristipomoides filamentosus*

LIFE HISTORY INFORMATION:

Habitat - outer reef slopes and seamounts, close to rocky bottoms, 300-1,300 ft.

Size - up to 43 in. ▪ Sexually mature at 3 yrs and 18 in. Oldest known was at least 40 yrs old.

Diet - fish, squid, shrimp, crab and zooplankton.

FISHERY INFORMATION: Rod-n-reel; jigging

CURRENT REGULATIONS: FEDERAL: All take is prohibited in the Marine National Monument and no-take Marine Protected Areas (MPAs). A commercial fishing license is required. The bottomfish management unit species (BMUS) fishery is managed under an annual catch limit (ACL).

TERRITORIAL: A commercial fishing permit is required. Bottom trawls, bottom-set gillnets, SCUBA spearfishing, and use of poisons, explosives, or intoxicating substances to harvest bottomfish are prohibited. Harvest is prohibited in no-take MPAs under the Community-Based Fishery Management Areas.

COUNCIL MANAGEMENT: Currently monitored as part of the BMUS complex. The Council recommended an ACL of 5,000 pounds to rebuild the stock within 10 years.

STOCK STATUS: Overfished (population size is too low) and is experiencing overfishing (fish are being removed at an unsustainable rate).



Samoan Vaisu

INGREDIENTS

- 1 whole fish, cleaned
- 2 cups fresh coconut milk
- ½ onion, chopped
- 2 tsp salt
- 1 fresh chili pepper, minced (opt.)

INSTRUCTIONS

1. Grill fish over a charcoal grill until flesh flakes easily with a fork. Note: traditionally, fish is covered in banana leaves and cooked over wood charcoal.
2. Mix coconut milk, onion, salt and chili pepper in a bowl.
3. Place grilled fish in a pan and pour coconut mixture over the fish; cover fish to soak for 5 minutes.
4. Serve with baked taro or rice.

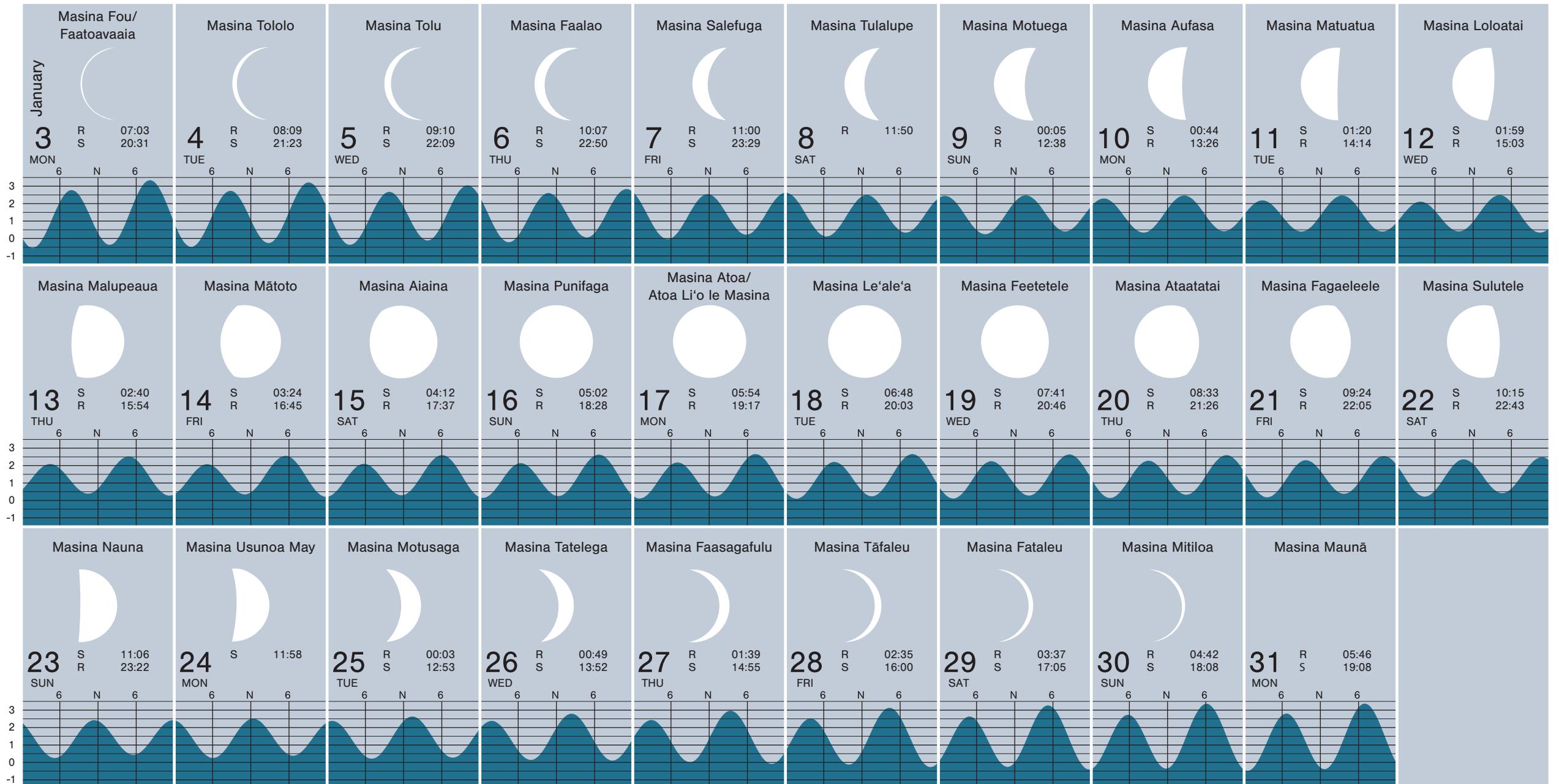
Courtesy Faatauva'a Meyer



Fish Photo (left): Floyd Masga
Recipe Photo: Diana Kitiona

Utuvāmua

January 3 - January 31
Ianuari 3 - Ianuari 31, 2022



MOON-RELATED OBSERVATIONS AND ACTIVITIES



Western Pacific
Regional Fishery
Management Council

Apakoa

Pacific Albacore Tuna ▪ **apakoa** ▪ *Thunnus alalunga*

LIFE HISTORY INFORMATION:

Habitat - Open ocean, highly migratory, 0-2,000 ft.

Max length - 4 ft 7 in. ▪ Sexually mature at ~33 in.

Diet - schooling stocks such as sardine, anchovy and squid.

FISHERY INFORMATION: Rod-n-reel; jigging; longlining; handline trolling

CURRENT REGULATIONS: FEDERAL: All take is prohibited in the Marine National Monument and no-take Marine Protected Areas. A commercial fishing license is required. Large Vessel Prohibited Area - large vessels (50 feet or longer) are not allowed to fish within 50 nautical miles of American Samoa.

TERRITORIAL: A commercial fishing permit is required.

COUNCIL MANAGEMENT: Currently monitored as a pelagic management unit species.

STOCK STATUS:

Not overfished; not experiencing overfishing.



Samoan Oka

INGREDIENTS

1 lb fresh fish, diced into cubes
½ cup lime juice
¼ onion, chopped
1 cup green scallions, sliced
3 medium roma tomatoes, diced
1 large cucumber, diced
1 can coconut cream
salt, to taste

INSTRUCTIONS

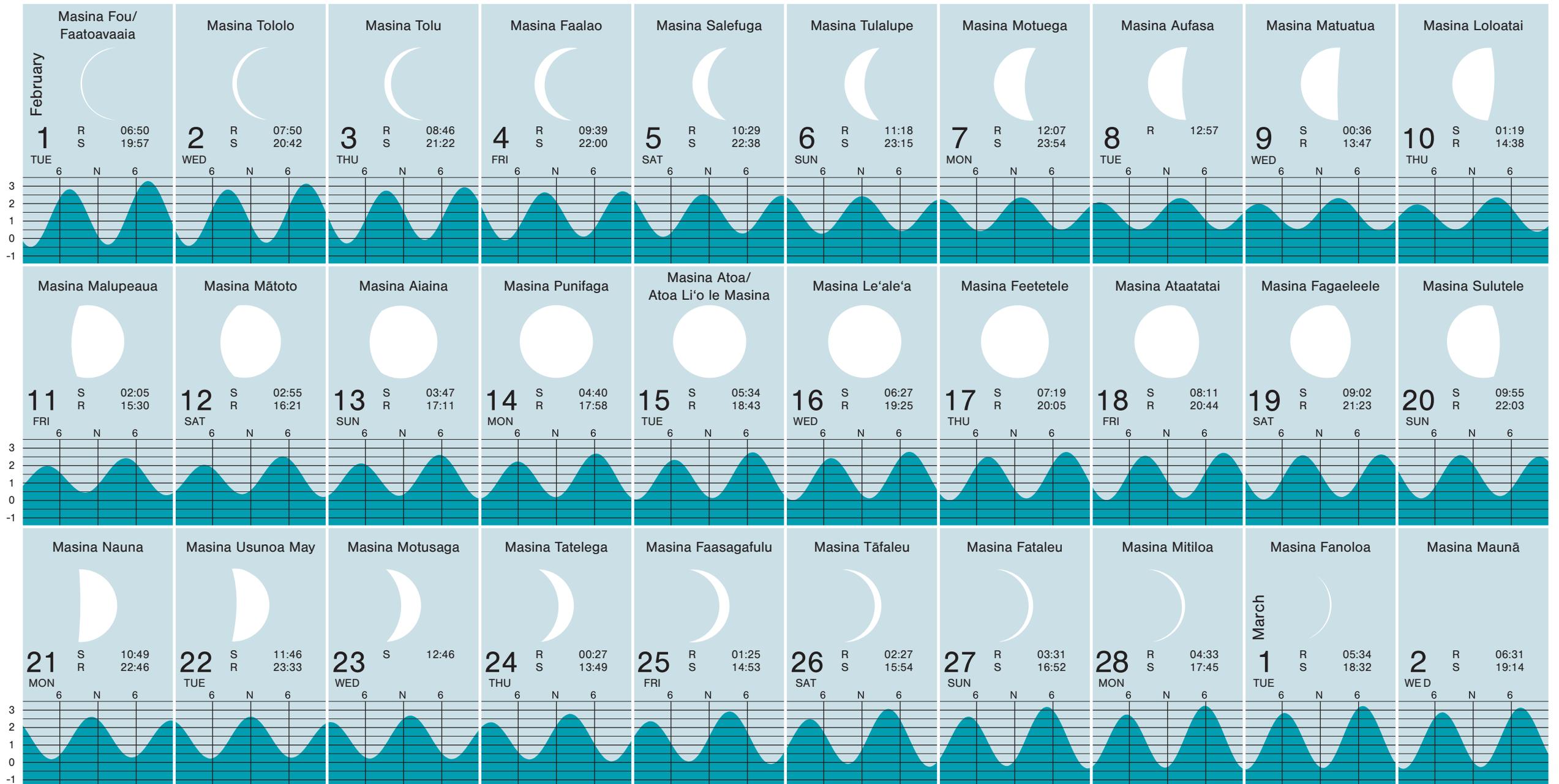
1. Marinate fish in lime juice for 1-5 minutes in the refrigerator. Note: the longer you marinate, the more the fish cooks.
2. Combine fish, onion, scallions, tomatoes, cucumber and coconut cream in a bowl.
3. Season with salt.
4. Serve cold.

Courtesy Dustin Snow



Fa'aafu

February 1 - March 2
Fepuari 1 - Mati 2, 2022



MOON-RELATED OBSERVATIONS AND ACTIVITIES



Western Pacific
Regional Fishery
Management Council

Rusty Jobfish

Rusty Jobfish ▪ *palu-gutusaliva* ▪ *Aphareus rutilans*

LIFE HISTORY INFORMATION:

Habitat - Reef and rocky bottom areas, 130-1,080 ft.

Max Length - 43 in. ▪ Sexually mature at 15-20 in.

Diet - fish, squid and crustaceans.

FISHERY INFORMATION: Rod-n-reel; jigging

CURRENT REGULATIONS: FEDERAL: All take is prohibited in the Marine National Monument and no-take Marine Protected Areas (MPAs). A commercial fishing license is required. The bottomfish management unit species (BMUS) fishery is managed under an annual catch limit (ACL).

TERRITORIAL: A commercial fishing permit is required. Bottom trawls, bottom-set gillnets, SCUBA spearfishing, and use of poisons, explosives, or intoxicating substances to harvest bottomfish are prohibited. Harvest is prohibited in no-take MPAs under the Community-Based Fishery Management Areas.

COUNCIL MANAGEMENT: Currently monitored as part of the BMUS complex. The Council recommended an ACL of 5,000 pounds to rebuild the stock within 10 years.

STOCK STATUS: Overfished and is experiencing overfishing.

Recipe Photo: Diana Kitona
Fish Photo (top and bottom right):
Floyd Masga, SMJ Fish Market,
(middle right) Sofima's Mini Mart

Fish Fry

INGREDIENTS

2 fillets of fish
¼ tsp turmeric powder
½ tsp coriander powder
½ tsp red chili powder
½ cup all-purpose flour
2 egg yolks
salt, to taste
vegetable oil for frying

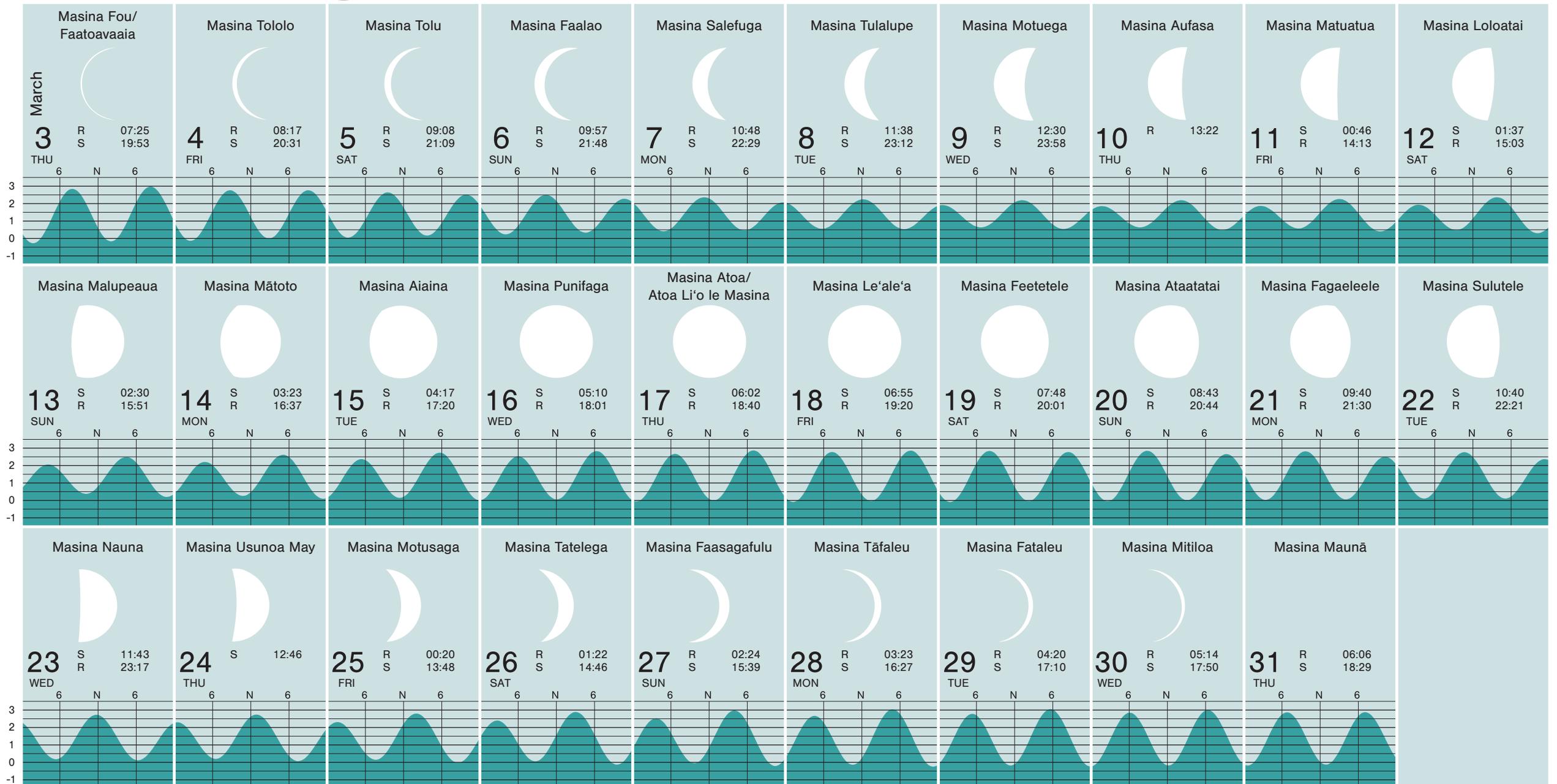
INSTRUCTIONS

1. Wash fish fillets in cold water and pat dry with a paper towel.
2. Mix all dry ingredients in a large bowl and add preferred amount of salt. This will be your flour mixture.
3. Beat egg yolks in a separate bowl.
4. Cover fish fillet with flour mixture.
5. Coat the fillet in egg yolk, and then coat in flour mixture again.
6. Repeat with additional fillet.
7. Cover the bottom of a skillet with oil and turn the stove to medium heat.
8. When oil is hot enough, fry fish fillets until golden brown on each side.



Fānoga

March 3 - March 31
Mati 3 - Mati 31, 2022



MOON-RELATED OBSERVATIONS AND ACTIVITIES



Western Pacific
Regional Fishery
Management Council

Sa'ula

Pacific Blue Marlin ▪ **sa'ula** ▪ *Makaira mazara*

LIFE HISTORY INFORMATION:

Habitat - Open ocean, highly migratory, 0-650 ft.

Max Length - >12 ft and 2,000 lbs. ▪ Sexually mature at 6 ft 3 in.

Diet - mostly tuna and other open water fishes.

FISHERY INFORMATION: Rod-n-reel; jigging; longlining; handline trolling

CURRENT REGULATIONS: FEDERAL: All take is prohibited in the Marine National Monument and no-take Marine Protected Areas. A commercial fishing license is required. Large Vessel Prohibited Area - large vessels (50 feet or longer) are not allowed to fish within 50 nautical miles of American Samoa.

TERRITORIAL: A commercial fishing permit is required.

COUNCIL MANAGEMENT: Currently monitored as a pelagic management unit species.

STOCK STATUS: Not overfished; not experiencing overfishing.



Spicy Oka

INGREDIENTS

1 lb fresh fish, diced into cubes
½ cup lime juice
¼ onion, chopped
1 cup green scallions, sliced
2 Samoan chili peppers, crushed
1 large cucumber, diced
2 cups fresh coconut cream
salt, to taste
vegetable oil for frying

INSTRUCTIONS

1. Marinate fish in lime juice for 1-5 minutes in the refrigerator. Note: the longer you marinate, the more the fish cooks.
2. Combine fish, onion, scallions, chili peppers, cucumber and coconut cream in a bowl.
3. Season with salt.
4. Serve cold.

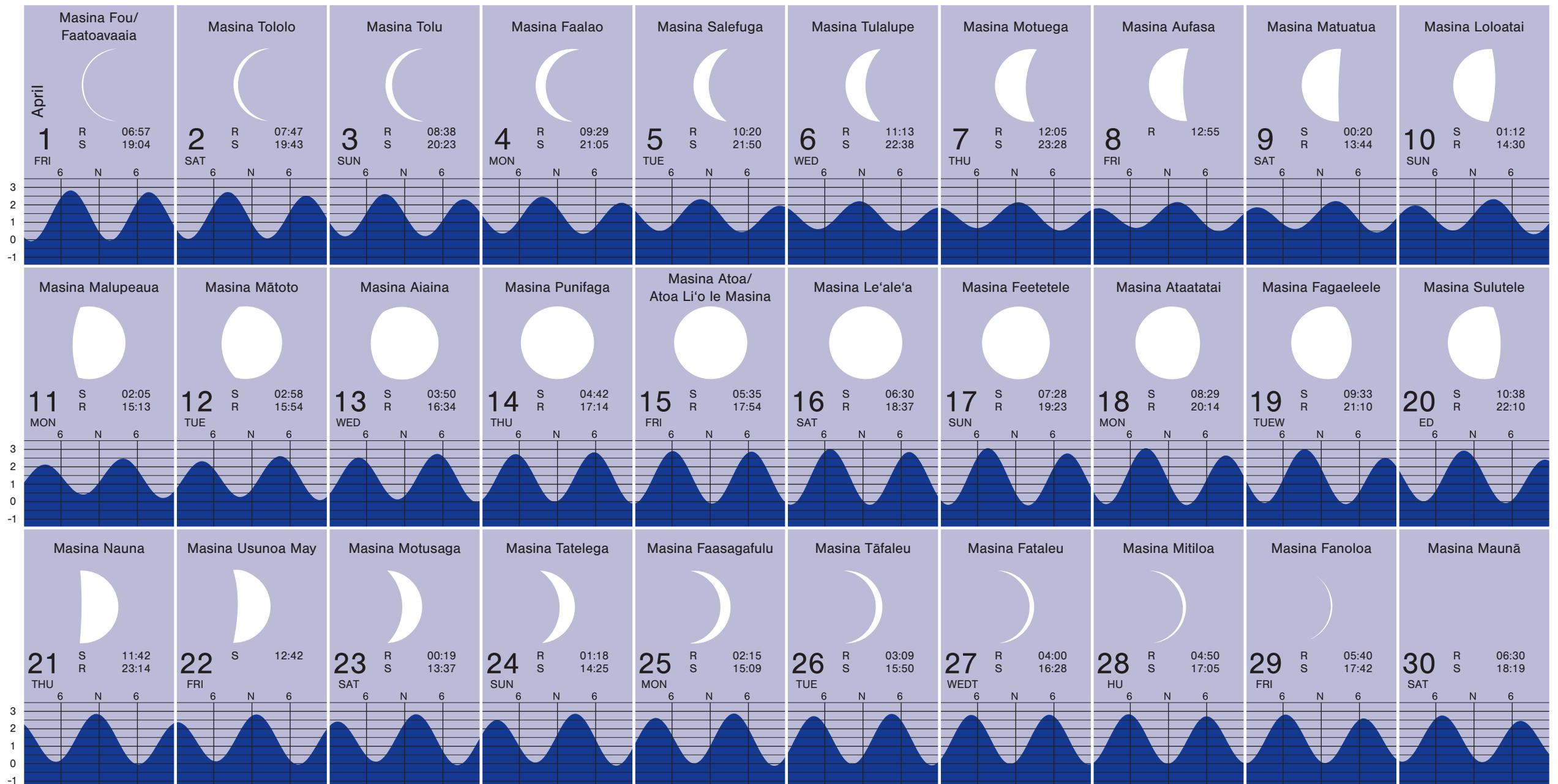
Courtesy Dustin Snow



Aununu

April 1 - April 30

Aperila 1 - Aperila 30, 2022



MOON-RELATED OBSERVATIONS AND ACTIVITIES



Western Pacific
Regional Fishery
Management Council

Flame Snapper

Flame Snapper • palu-loa • *Etelis coruscans*

LIFE HISTORY INFORMATION:

Habitat - Outer reef slopes and seamouts, close to rocky bottoms, 300-1,300 ft.

Max Length - 47 in. • Sexually mature at 26 in.

Diet - fish, squid and crustaceans.

FISHERY INFORMATION: Rod-n-reel; jigging

CURRENT REGULATIONS: FEDERAL: All take is prohibited in the Marine National Monument and no-take Marine Protected Areas (MPAs). A commercial fishing license is required. The bottomfish management unit species (BMUS) fishery is managed under an annual catch limit (ACL).

TERRITORIAL: A commercial fishing permit is required. Bottom trawls, bottom-set gillnets, SCUBA spearfishing, and use of poisons, explosives, or intoxicating substances to harvest bottomfish are prohibited. Harvest is prohibited in no-take MPAs under the Community-Based Fishery Management Areas.

COUNCIL MANAGEMENT: Currently monitored as part of the BMUS complex. The Council recommended an ACL of 5,000 pounds to rebuild the stock within 10 years.

STOCK STATUS: Overfished and is experiencing overfishing.

Baked Shoyu Snapper

INGREDIENTS

1	3 to 4-lb whole snapper, scaled, cleaned
1 tbsp	oil
3 inch	piece fresh ginger, peeled, finely shredded
3	garlic cloves, finely chopped
¼ cup	soy sauce
¼ cup	chicken stock
2 tbsp	sugar
3 tsp	sesame oil
2 tbsp	peanut oil
1 cup	green onions, chopped
	aluminum foil



INSTRUCTIONS

1. Grease deep baking pan with oil.
2. Score fish on both sides and place in pan.
3. Rub fish with shredded ginger and garlic.
4. Mix soy sauce, chicken stock, sugar and sesame oil in a small bowl until sugar has dissolved; pour mixture over fish.
5. Cover fish tightly with aluminum foil and bake at 425°F for 45-50 minutes, or until fish flakes easily with fork.
6. Heat peanut oil in saucepan until smoking; pour over fish.
7. Garnish fish with green onions and serve with rice.

Courtesy Anneka Manning

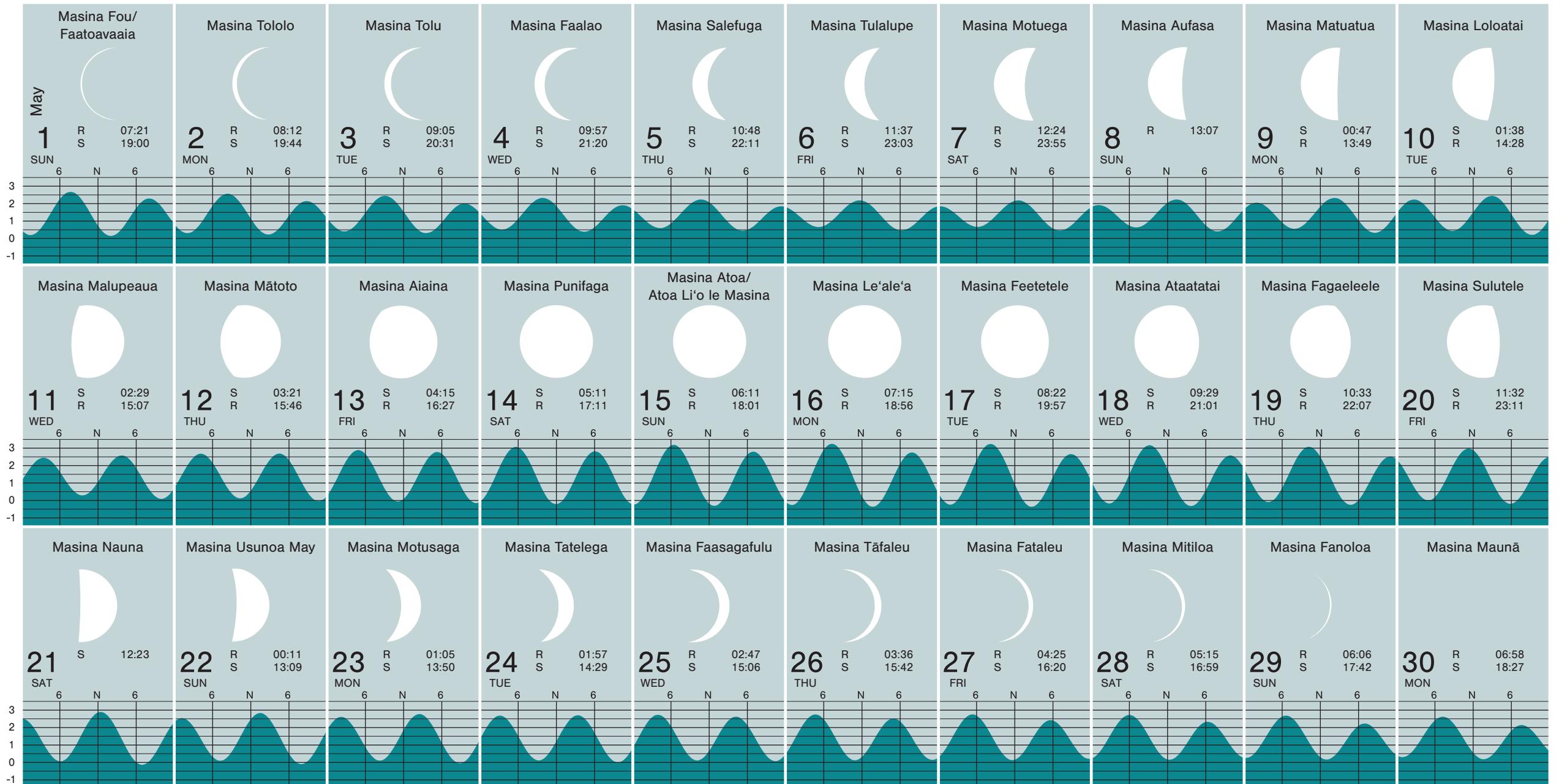


Recipe Photo: Anneka Manning
Fish Photos: Dustin Snow,
Pago Pago Game Fishing Association

Oloāmanu

May 1 - May 30

Me 1 - Me 30, 2022



MOON-RELATED OBSERVATIONS AND ACTIVITIES



Western Pacific
Regional Fishery
Management Council

Asiasi, To'uo

Pacific Yellowfin Tuna ▪ **asiasi, to'uo** ▪ *Thunnus albacares*

LIFE HISTORY INFORMATION:

Habitat - Open ocean, highly migratory, 3-825 ft.

Max Length - 7 ft 10 in. ▪ Sexually mature at 40 in.

Diet - fish, squid and crustaceans.

FISHERY INFORMATION: Rod-n-reel; jigging; longlining; handline trolling

CURRENT REGULATIONS: FEDERAL: All take is prohibited in the Marine National Monument and no-take Marine Protected Areas. A commercial fishing license is required. Large Vessel Prohibited Area - large vessels (50 feet or longer) are not allowed to fish within 50 nautical miles of American Samoa.

TERRITORIAL: A commercial fishing permit is required.

COUNCIL MANAGEMENT: Currently monitored as a pelagic management unit species.

STOCK STATUS: Not overfished; not experiencing overfishing.



Poke

INGREDIENTS

½ lb	fish, diced into cubes
½ cup	soy sauce
2 tbsp	sugar
1 tbsp	sesame oil
2	medium size Samoan chili pepper, finely chopped
2 stalks	green onion, chopped
1	roma tomato, diced
½	cucumber, diced

INSTRUCTIONS

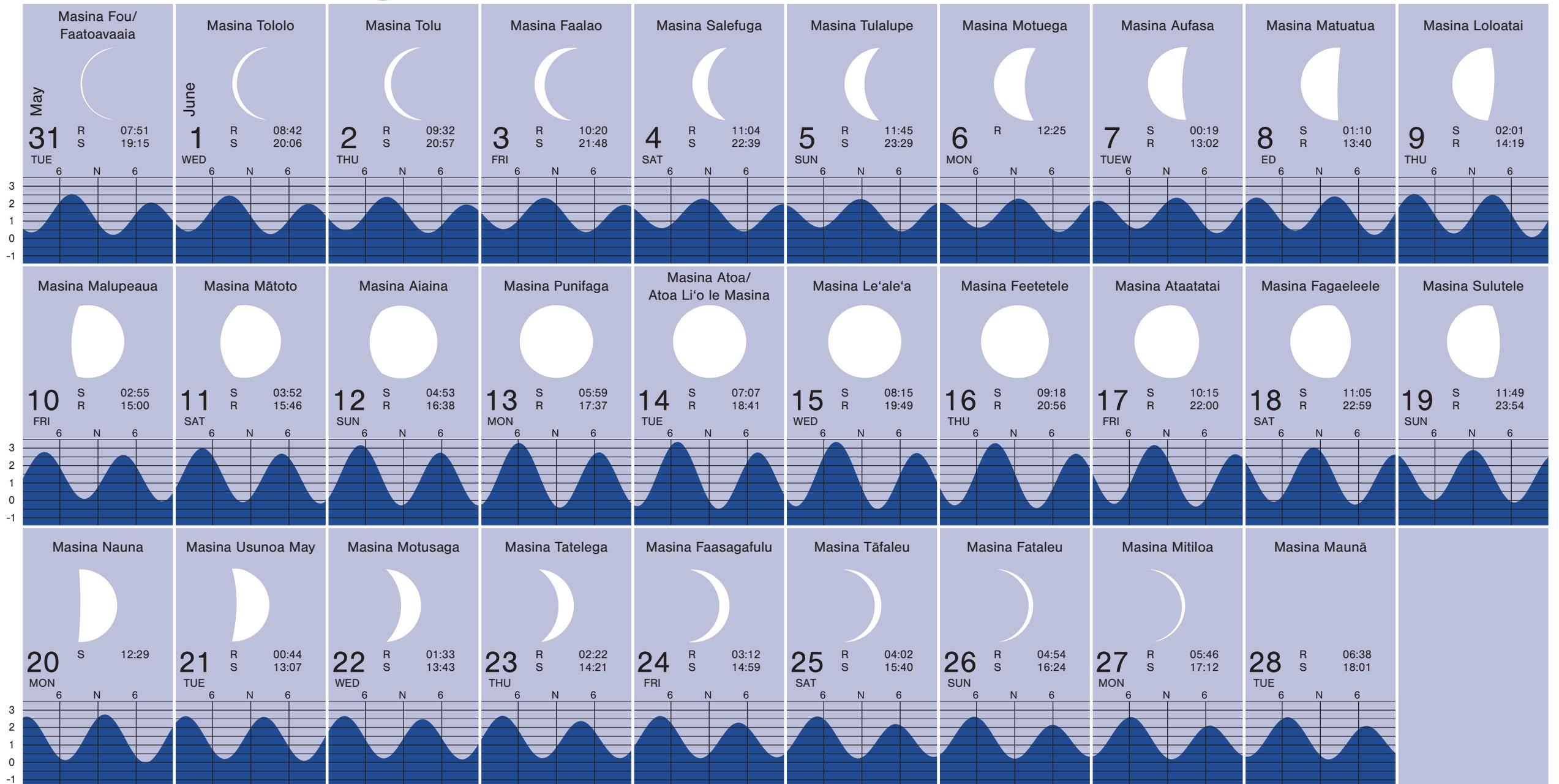
1. Refrigerate fish for 20 minutes.
2. Mix soy sauce, sugar, sesame oil and chili peppers in a medium bowl.
3. Add fish, green onion, tomato and cucumber to the bowl and mix well.

Courtesy Dustin Snow



Lotuaga

May 31 - June 28
Me 31 - Juni 28, 2022



MOON-RELATED OBSERVATIONS AND ACTIVITIES



Tafauli

Black Trevally / Jack • tafauli • *Caranx lugubris*

LIFE HISTORY INFORMATION:

Habitat - Reef and rocky bottom areas, 130-1,080 ft.

Max Length - 50 in. • Sexually mature at 14-15 in.

Diet - fish, squid and crustaceans.

FISHERY INFORMATION: Rod-n-reel; jigging

CURRENT REGULATIONS: FEDERAL: All take is prohibited in the Marine National Monument and no-take Marine Protected Areas (MPAs). A commercial fishing license is required. The bottomfish management unit species (BMUS) fishery is managed under an annual catch limit (ACL).

TERRITORIAL: A commercial fishing permit is required. Bottom trawls, bottom-set gillnets, SCUBA spearfishing, and use of poisons, explosives, or intoxicating substances to harvest bottomfish are prohibited. Harvest is prohibited in no-take MPAs under the Community-Based Fishery Management Areas.

COUNCIL MANAGEMENT: Currently monitored as part of the BMUS complex. The Council recommended an ACL of 5,000 pounds to rebuild the stock within 10 years.

STOCK STATUS:
Overfished and is experiencing overfishing.



Coconut Fish Curry

INGREDIENTS

1 lb fish, cubed
½ onion, diced
1 tbsp oil
2 cups fresh coconut cream
1½ tbsp curry powder
1 tbsp cornstarch
salt, to taste
¼ cup green onions, chopped (opt.)

INSTRUCTIONS

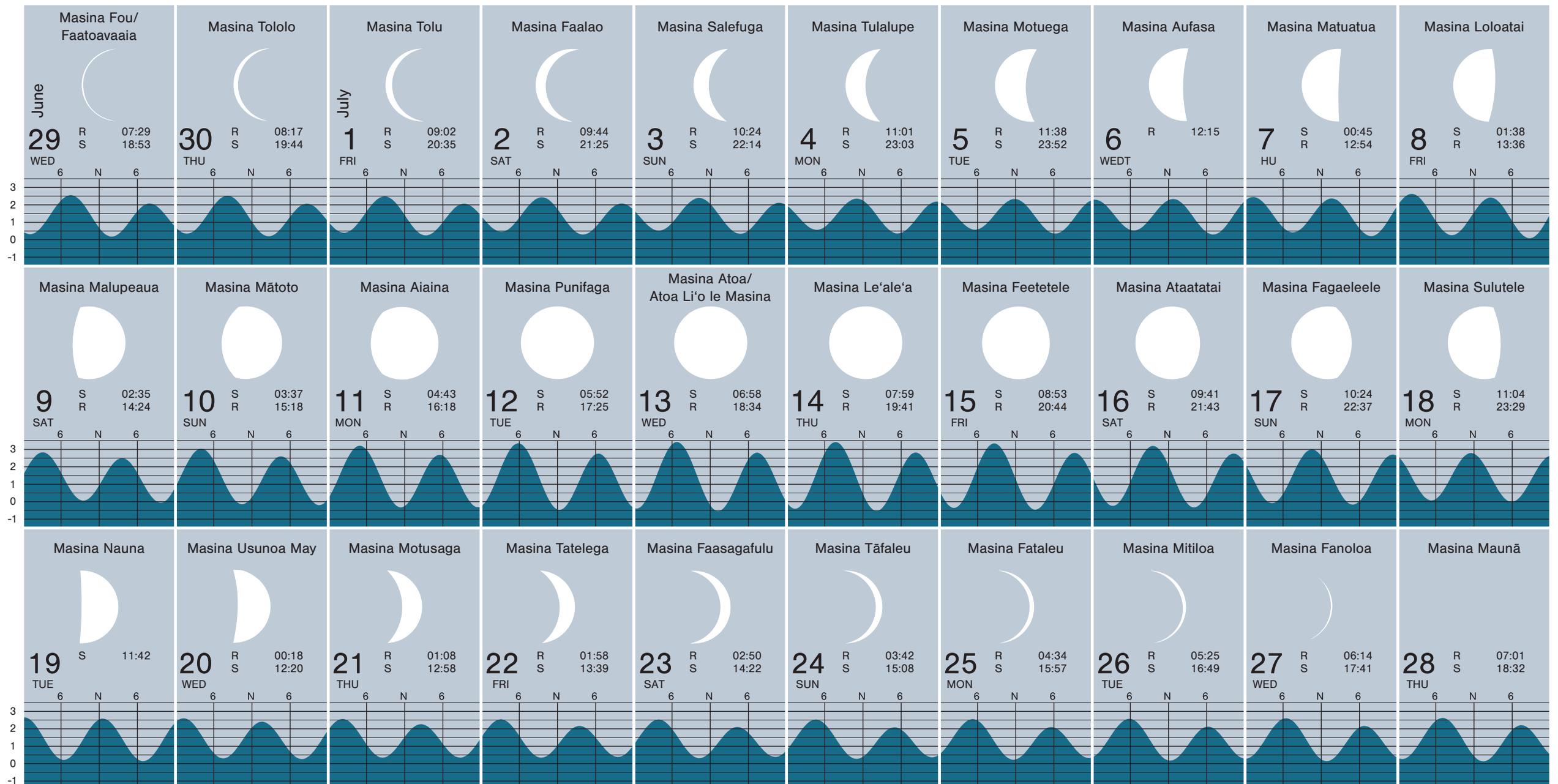
1. Cook fish cubes and onion in a pan with oil.
2. Mix together the coconut cream, curry powder and cornstarch.
3. Add coconut cream mixture to fish and bring to a boil.
4. Reduce heat and let the coconut cream thicken.
5. Season with salt. Add green onions for garnish.
6. Serve with rice, taro or cooked green banana.



Tu'iefu

June 29 - July 28

Luni 29 - Iulai 28, 2022



MOON-RELATED OBSERVATIONS AND ACTIVITIES



Western Pacific
Regional Fishery
Management Council

Masimasi

Dolphinfish ▪ **masimasi** ▪ *Coryphaena hippurus*

LIFE HISTORY INFORMATION:

Habitat - Open ocean and near coastal waters, 0-275 ft.

Max Length - 6 ft 11 in. ▪ Sexually mature at 22 in.

Diet - fish and invertebrates.

FISHERY INFORMATION: Rod-n-reel; jigging; longlining; handline trolling

CURRENT REGULATIONS: FEDERAL: All take is prohibited in the Marine National Monument and no-take Marine Protected Areas. A commercial fishing license is required. Large Vessel Prohibited Area - large vessels (50 feet or longer) are not allowed to fish within 50 nautical miles of American Samoa.

TERRITORIAL: A commercial fishing permit is required.

COUNCIL MANAGEMENT: Currently monitored as a pelagic management unit species.

STOCK STATUS: Not overfished; not experiencing overfishing.

Pan-Seared Masimasi

INGREDIENTS

½ tsp	sugar
1 tbsp	lemon juice
1 tbsp	soy sauce
2	steaks of masimasi
½ tsp	salt, or to taste
½ tsp	black pepper
3 tbsp	oil
2 tbsp	butter
4-6	cloves garlic, minced

INSTRUCTIONS

1. In a small bowl, mix sugar, lemon juice and soy sauce.
2. Season both sides of fish steaks with salt and pepper.
3. Heat oil over medium heat in a skillet and cook fish steaks for 3 minutes, flesh side down.
4. Turn fish steaks skin side down and cook for 1 to 2 minutes until golden brown.
5. Add butter and garlic and baste fish for 1 minute.
6. Add soy sauce mix and baste for another minute.

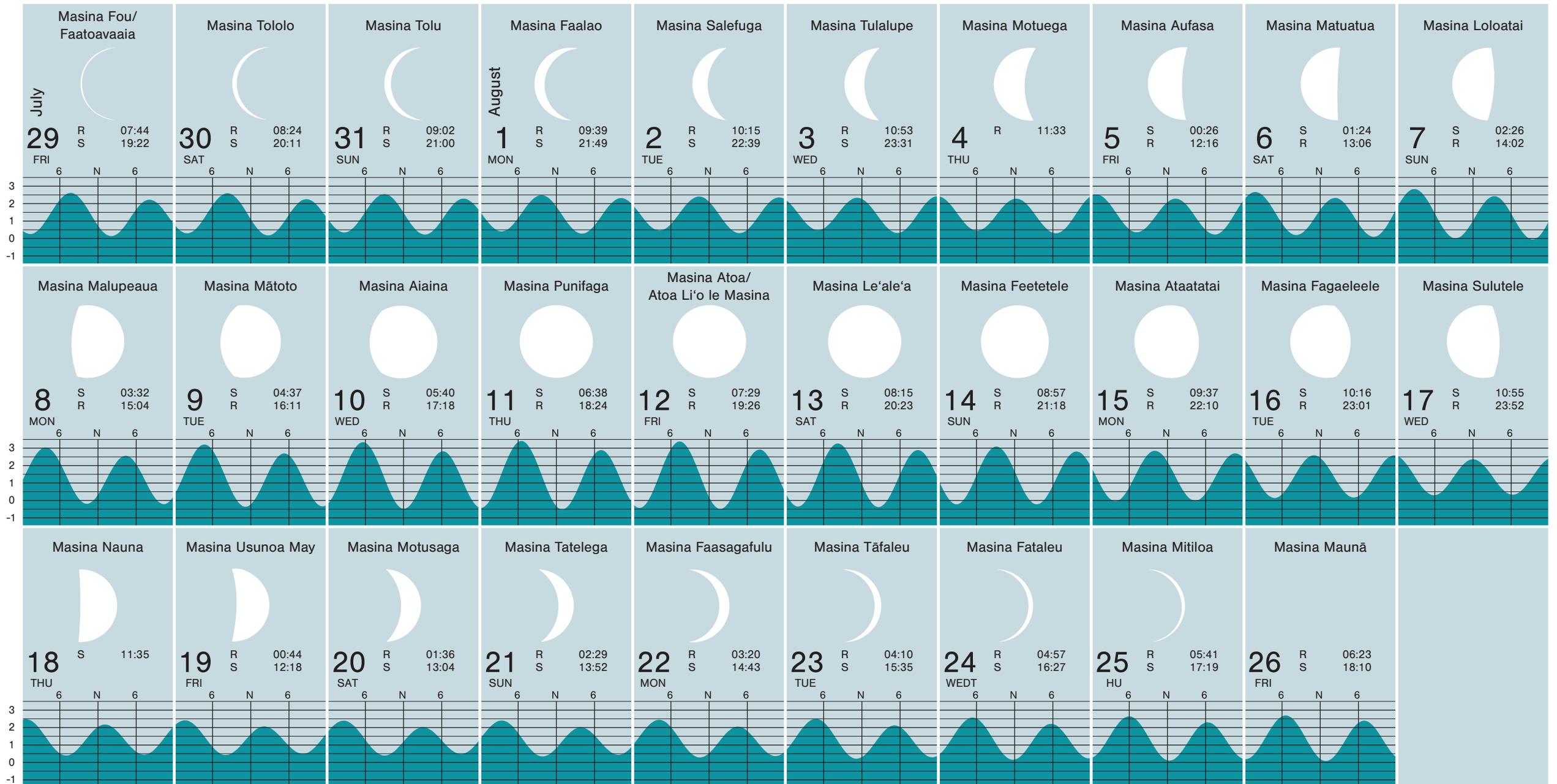
Courtesy Teejaye Maifea



Mulifā

July 29 - August 26

Iulai 29 - Aukuso 26, 2022



MOON-RELATED OBSERVATIONS AND ACTIVITIES



Western Pacific
Regional Fishery
Management Council

Ruby Snapper

Ruby Snapper ▪ palu-malau ▪ *Etelis carbunculus*

LIFE HISTORY INFORMATION:

Habitat - Rocky bottoms in deep offshore waters, 300-1,300 ft.

Max Length - 50 in. ▪ Sexually mature at 24 in.

Diet - fish, squid and crustaceans.

FISHERY INFORMATION: Rod-n-reel; jigging

CURRENT REGULATIONS: FEDERAL: All take is prohibited in the Marine National Monument and no-take Marine Protected Areas (MPAs). A commercial fishing license is required. The bottomfish management unit species (BMUS) fishery is managed under an annual catch limit (ACL).

TERRITORIAL: A commercial fishing permit is required. Bottom trawls, bottom-set gillnets, SCUBA spearfishing, and use of poisons, explosives, or intoxicating substances to harvest bottomfish are prohibited. Harvest is prohibited in no-take MPAs under the Community-Based Fishery Management Areas.

COUNCIL MANAGEMENT: Currently monitored as part of the BMUS complex. The Council recommended an ACL of 5,000 pounds to rebuild the stock within 10 years.

STOCK STATUS: Overfished and is experiencing overfishing.



Lemongrass Snapper

INGREDIENTS

- 1 whole snapper, cleaned
- salt, to taste
- 1 lemon, juiced
- 2 garlic cloves, minced
- 2 tbsp ginger, minced
- 1 cup fresh coriander, chopped
- 3 tbsp butter, melted
- 4 stalks lemongrass, coarsely chopped
- 1 can coconut cream

INSTRUCTIONS

1. Cut 3-4 slashes on each side of the snapper.
2. Rub fish with salt and lemon juice and place in oven-safe container.
3. Mix garlic, coriander and ginger with butter.
4. Pour butter mixture over fish.
5. Wrap fish with lemongrass and bake at 300°F for 10 minutes.
6. Unwrap fish and continue baking for another 10 minutes, or until fish skin turns brown.
7. Pour coconut cream over fish and bake for an additional 5 minutes.

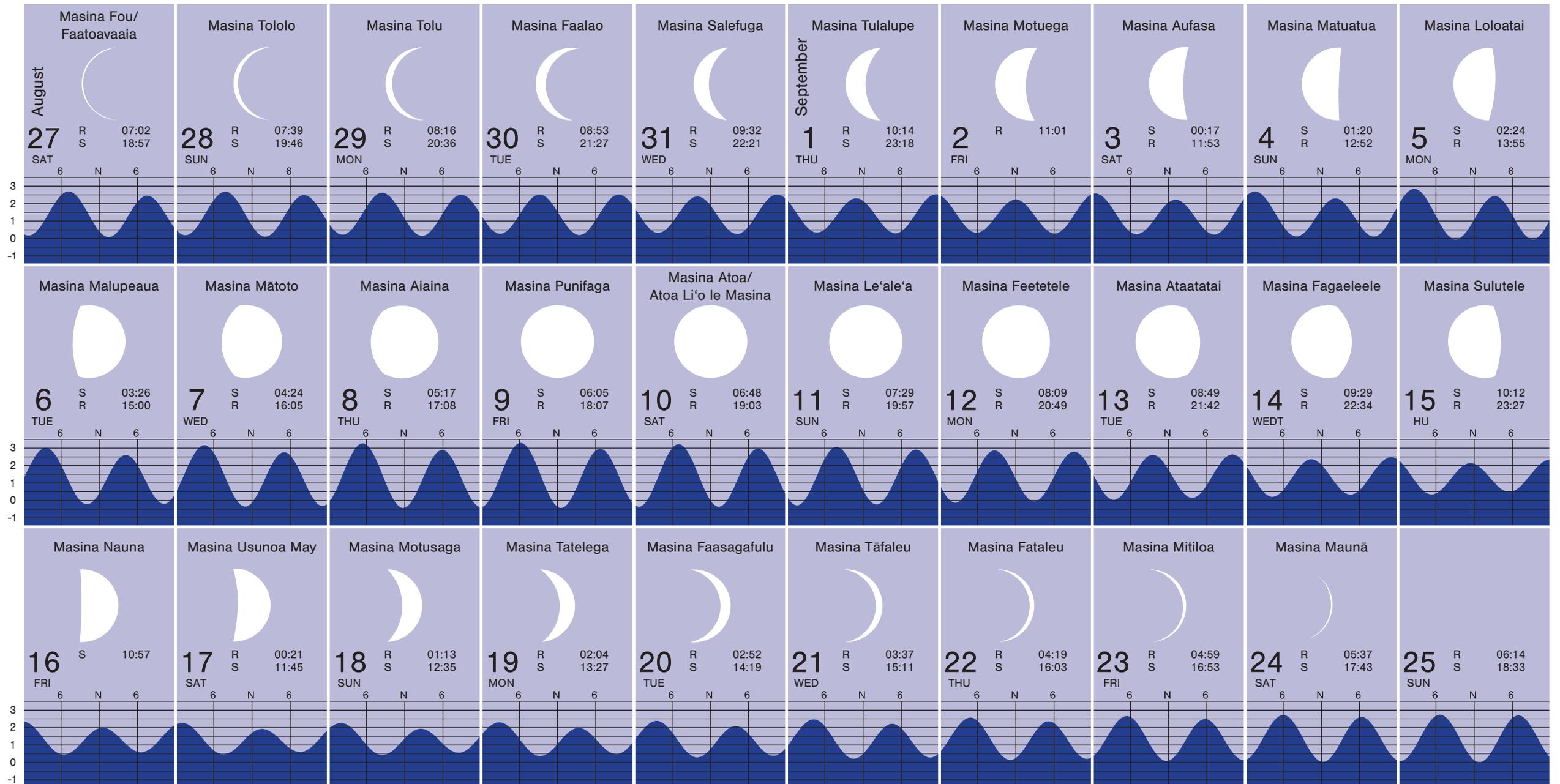


Fish Photo (left): Floyd Masga, (right) Dustin Snow

Pālolo mua

August 27 - September 25

Aukuso 27 - Setema 25, 2022



MOON-RELATED OBSERVATIONS AND ACTIVITIES



Western Pacific
Regional Fishery
Management Council

Paala

Wahoo ▪ **paala** ▪ *Acanthocybium solandri*

LIFE HISTORY INFORMATION:

Habitat - Open ocean, 0-65 ft.

Max Length - 8 ft. ▪ Sexually mature at 39 in.

Diet - fishes and squid.

FISHERY INFORMATION: Rod-n-reel; jigging; longlining; handline trolling

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TERRITORIAL: A commercial fishing permit is required.

COUNCIL MANAGEMENT: Currently monitored as a pelagic management unit species.

STOCK STATUS: Not overfished; not experiencing overfishing.



Baked Fish with Mayo

INGREDIENTS

5 lbs fish fillets
1 tbsp oil
2 tsp black pepper
2 tsp oregano
1 onion, chopped
2 celery ribs, chopped
2-3 cups mayo
aluminum foil



INSTRUCTIONS

1. Grease a large pan with oil and set aside.
2. Season fish with pepper and oregano (and other seasonings of choice).
3. Place seasoned fish in pan and top with onions and celery.
4. Cover fish with aluminum foil and bake at 350° F for 30 minutes or until fish is cooked.
5. Cover fish in mayo and bake fish uncovered until mayo has turned brown.

Courtesy Teejaye Maifea

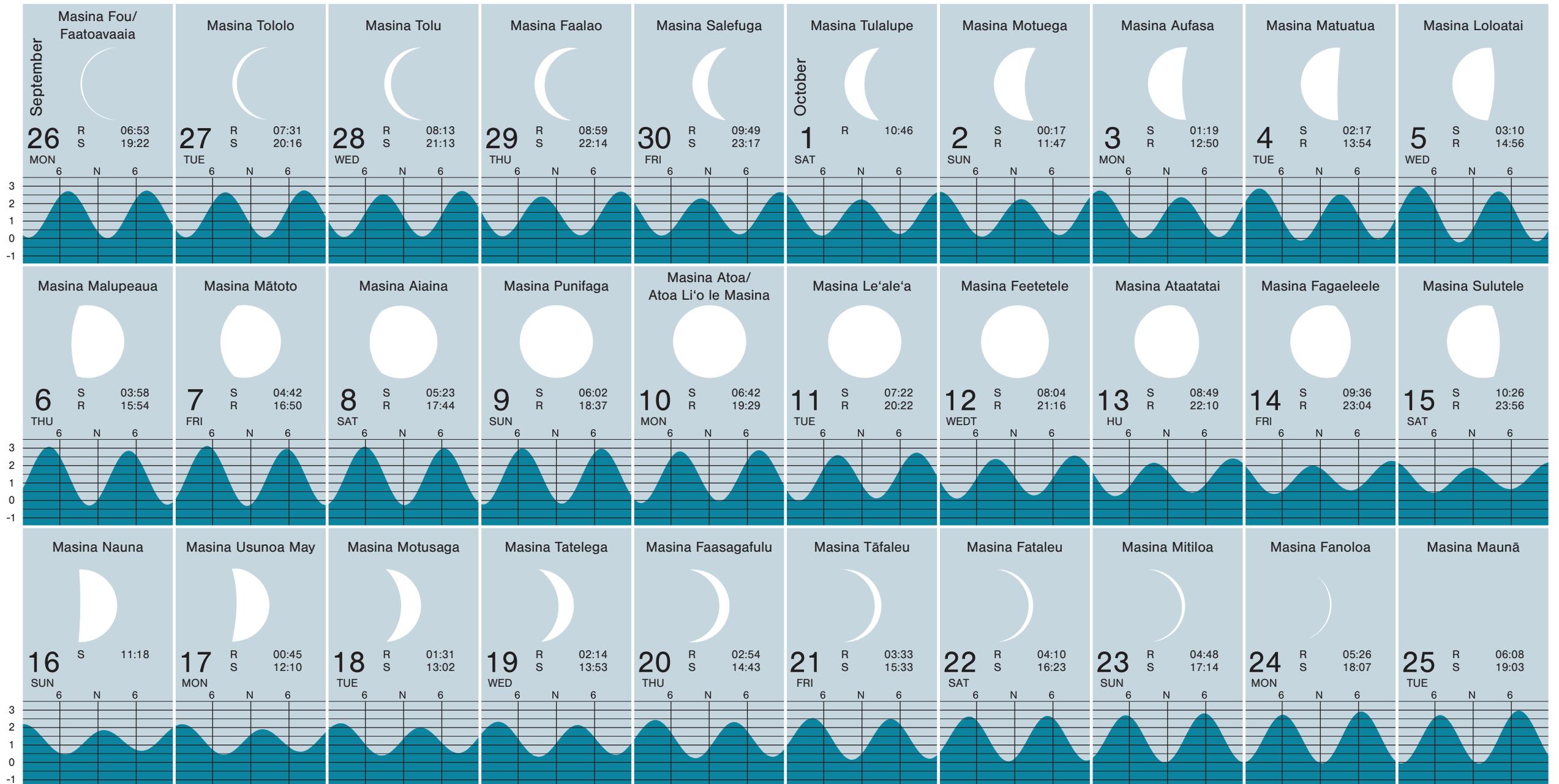


Fish Photo (middle): Amber San Gil,
(right): Pago Pago Game Fishing
Association

Pālolo muli

September 26 - October 25

Setema 26 - Oketopa 25, 2022



MOON-RELATED OBSERVATIONS AND ACTIVITIES



Western Pacific
Regional Fishery
Management Council

Lyretail Grouper

Lyretail Grouper • **papa** • *Variola louti*

LIFE HISTORY INFORMATION:

Habitat - Clear waters near islands and offshore reefs, 10-1,000 ft.

Max Length - 33 in. • Sexually mature at 18 in.

Diet - fish, crab and shrimp.

FISHERY INFORMATION: Rod-n-reel; jigging

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COUNCIL MANAGEMENT: Currently monitored as part of the BMUS complex. The Council recommended an ACL of 5,000 pounds to rebuild the stock within 10 years.

STOCK STATUS:

Overfished and is experiencing overfishing.



Umu Fish

INGREDIENTS

- 1 whole fish, cleaned
- salt and pepper, to taste
- 1 yellow onion, sliced
- banana leaves
- aluminum foil

INSTRUCTIONS

1. Heat banana leaves over the fire until leaves turn glossy; do not burn.
2. Salt and pepper fish as desired.
3. Stuff fish cavity with onions.
4. Wrap fish tightly with banana leaves until whole fish is covered.
5. Wrap fish in aluminum foil and place in traditional umu.
6. Fish should be entirely cooked after 45 minutes.

Courtesy Samuelu Lifa

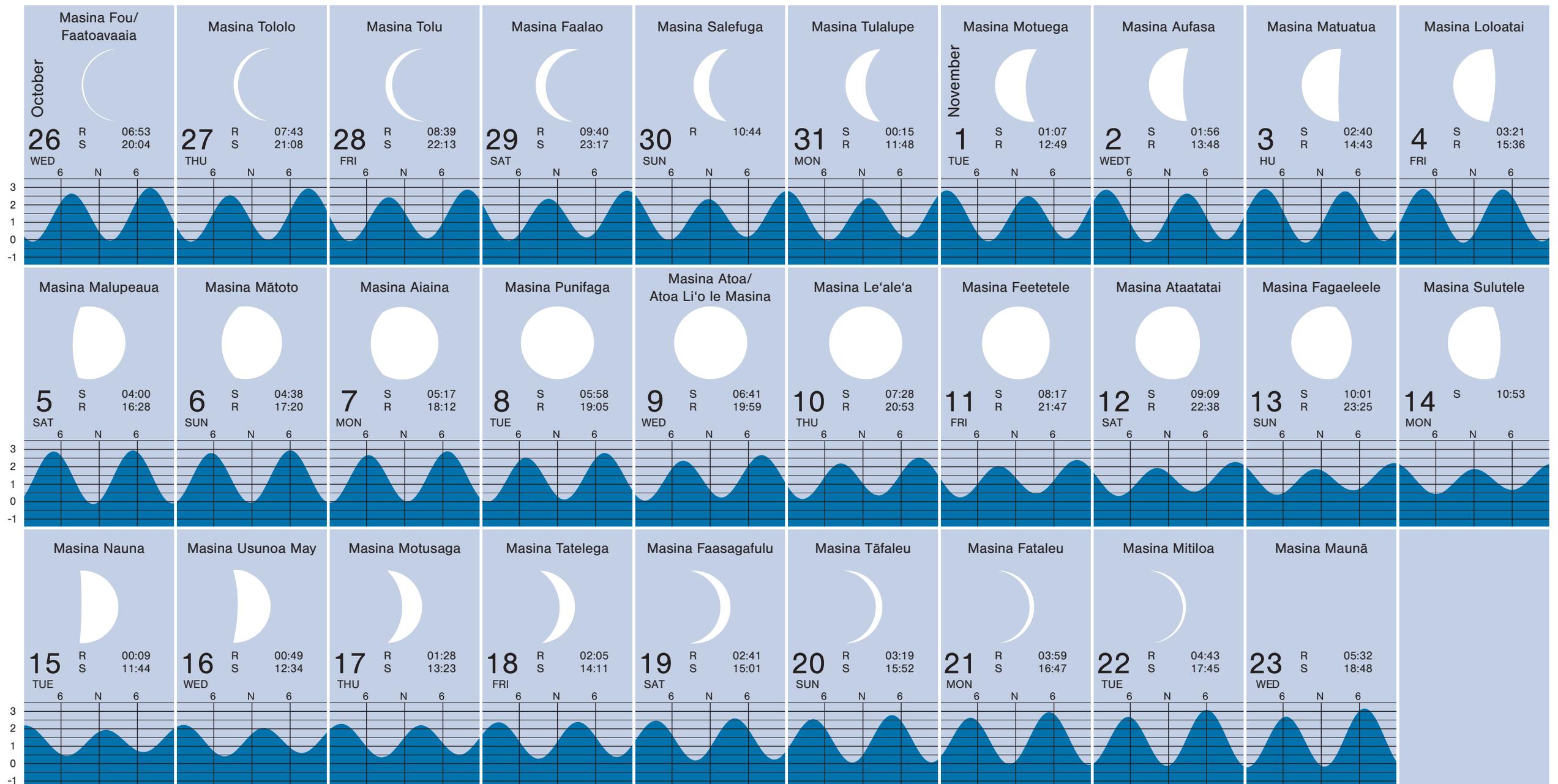


Fish Photo (top): Floyd Masga,
(bottom): andreybragin, some rights reserved
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Taumafamua

October 26 - November 23

Oketopa 26 - Novema 23, 2022



MOON-RELATED OBSERVATIONS AND ACTIVITIES



Western Pacific
Regional Fishery
Management Council

Tagi

Dogtooth Tuna • **tagi** • *Gymnosarda unicolor*

LIFE HISTORY INFORMATION:

Habitat - Reef-associated, 30-800 ft.

Max Length - 8 ft 2 in. • Sexually mature at ~26 in.

Diet - schooling fishes such as herring, mackerel and sometimes squid.

FISHERY INFORMATION: Rod-n-reel; jigging; longlining; handline trolling

CURRENT REGULATIONS: FEDERAL: All take is prohibited in the Marine National Monument and no-take Marine Protected Areas. A commercial fishing license is required. Large Vessel Prohibited Area - large vessels (50 feet or longer) are not allowed to fish within 50 nautical miles of American Samoa.

TERRITORIAL: A commercial fishing permit is required.

COUNCIL MANAGEMENT: Currently monitored as a pelagic management unit species.

STOCK STATUS: Not overfished; not experiencing overfishing.



Fai ai I'a

INGREDIENTS

- 2 cups cooked fish of choice, flake with fork
- 4 cups fresh coconut cream
- 2 tsp salt
- 1 tsp pepper

INSTRUCTIONS

1. Mix fish, coconut cream salt and pepper in a medium bowl.
2. Pour mixture into a small pan and bake uncovered for 45 minutes at 375°F. Coconut cream should have thickened and browned on the surface.

Courtesy Samuelu Lifa

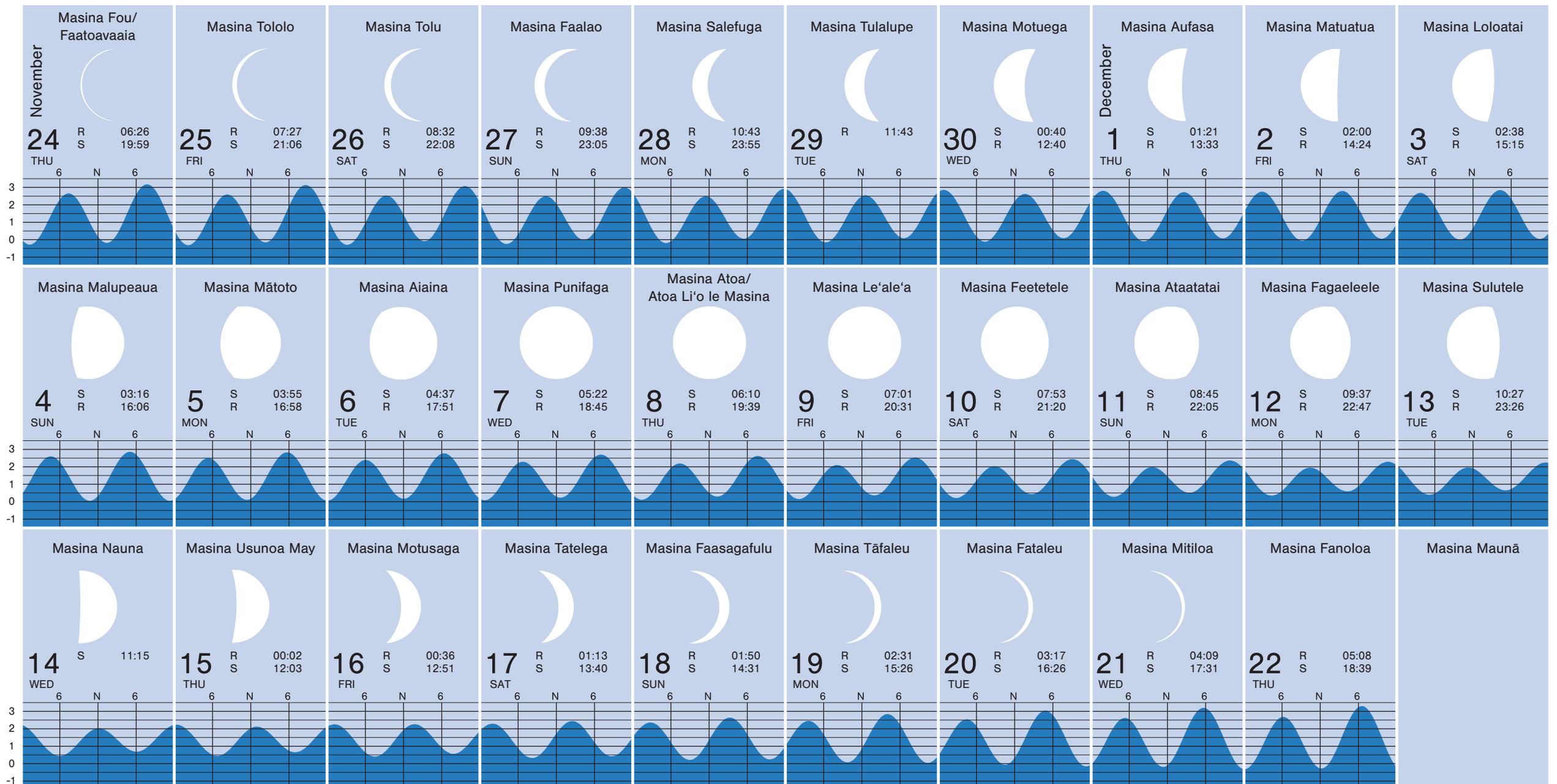


Fish Photo (left): Mark Rosenstein, some rights reserved (CC-BY-NC-SA) / inaturalist.org, (middle): Michael Dueñas, (right): Pago Pago Game Fishing Association

Toetaumafa

November 24 - December 22

Novema 24 - Tesema 22, 2022



MOON-RELATED OBSERVATIONS AND ACTIVITIES



Western Pacific
Regional Fishery
Management Council

Sau'la

Sailfish ▪ sau'la ▪ *Istiophorus platypterus*

LIFE HISTORY INFORMATION:

Habitat - Open ocean, 0-650 ft.

Max Length - 11 ft 5 in. ▪ Sexually mature at 4 ft 11 in. ▪ Life span - 4 yrs.

Diet - large bony fishes, sardines, anchovies, crustaceans and squid.

FISHERY INFORMATION: Rod-n-reel; jigging; longlining; handline trolling

CURRENT REGULATIONS: FEDERAL: All take is prohibited in the Marine National Monument and no-take Marine Protected Areas. A commercial fishing license is required. Large Vessel Prohibited Area - large vessels (50 feet or longer) are not allowed to fish within 50 nautical miles of American Samoa.

TERRITORIAL: A commercial fishing permit is required.

COUNCIL MANAGEMENT: Currently monitored as a pelagic management unit species.

STOCK STATUS:

Not overfished; not experiencing overfishing.



Sua I'a

INGREDIENTS

2 shallots, peeled and diced
1 tbsp butter
1 lb fish
2 cups water
1 14 oz can coconut milk
salt, to taste
¼ cup green onions, chopped (opt.)
lime wedges (opt.)

INSTRUCTIONS

1. In a large pot, saute onions in butter.
2. Place fish in the pot and add water; bring to a boil.
3. Add coconut cream and season with salt; cover pot and bring to a boil.
4. Boil until fish is thoroughly cooked.
5. Garnish with green onions and lime wedges. Serve with taro or cooked green bananas.

Courtesy Eta Ravonokula

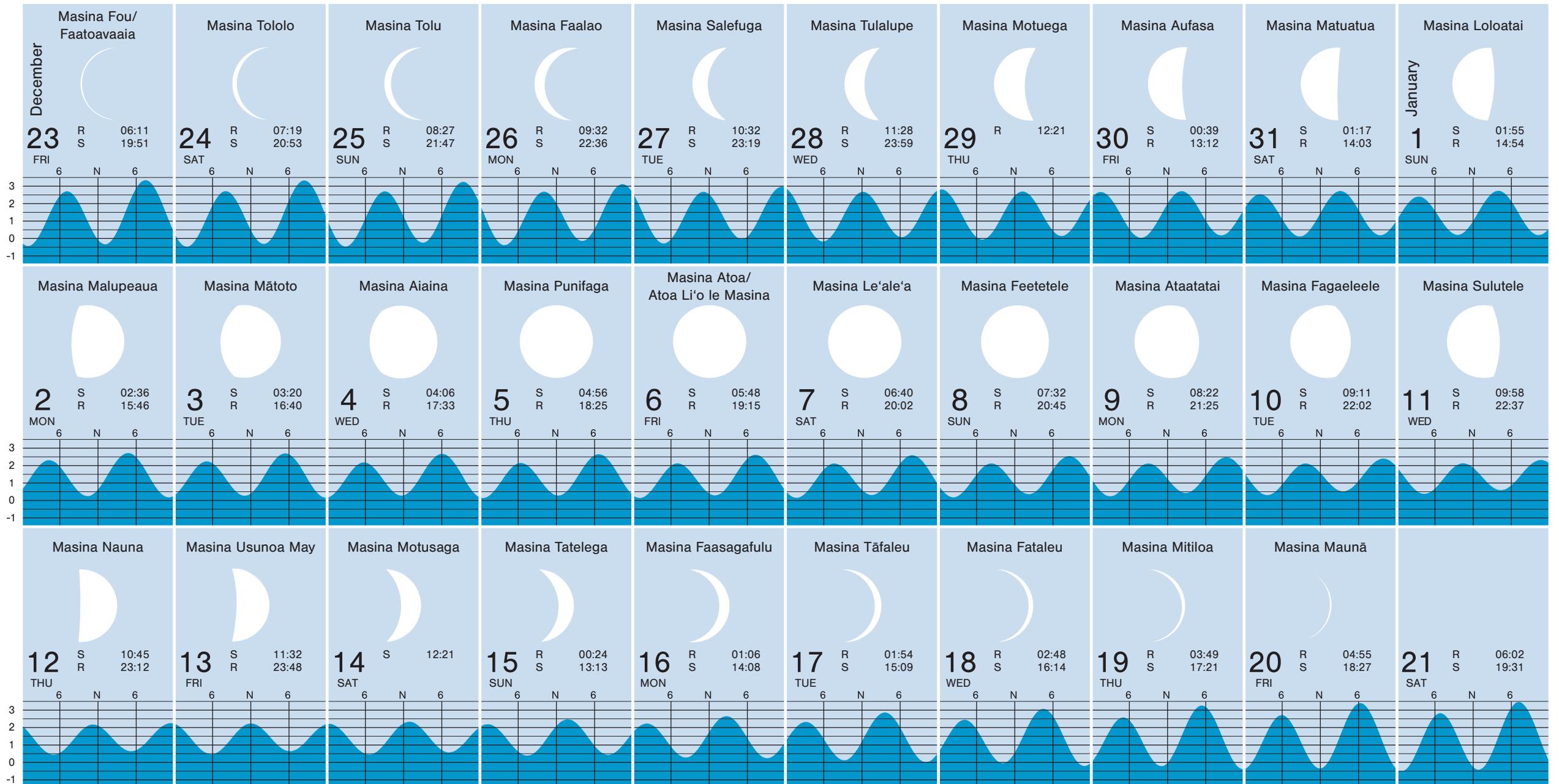


Fish Photo (top): Jay, some rights reserved (CC BY-NC) / inaturalist.org, (bottom): Will Sword

Utuvāmua

December 23, 2022 - January 21, 2023

Tesema 23, 2022 - Ianuari 21, 2023



MOON-RELATED OBSERVATIONS AND ACTIVITIES



Western Pacific
Regional Fishery
Management Council

About This Calendar

The **Western Pacific Regional Fishery Management Council** has produced traditional lunar calendars for American Samoa since 2007. These calendars follow the traditional Samoan calendar months and are designed to be a resource for the community to learn about the moon phases and their relationship with the tides. For the stock status, a stock is experiencing overfishing when more fish are being removed than is sustainable, and is overfished when the stock population size is too low and may not be able to recover.

The **2022 Amerika Samoa Lunar Calendar** features 13 pelagic and bottomfish species managed under the Council's Fishery Ecosystem Plans. Each month gives common, Samoan and scientific names for each species, along with life history and fishery information, current regulations, management and stock status, and a delicious recipe to enjoy.

The lunar months, moon phases, and traditional calendar months are given in Samoan. The moon phases in this calendar are for Pago Pago Harbor as calculated by the HM Nautical Almanac (astro.ukho.gov.uk/websurf). The tide charts with moon rise and set times were provided by OceanFun Publishing, NZ.

A special fa'afetai tele lava to calendar contributors including Council family members Will Sword, Michael Dueñas, Brian Peck, Dustin Snow, Pafuti Ana Tupua; Council staff Joshua DeMello, Diana Kitiona, Floyd Masga, Felix Reyes, Marlowe Sabater, Amy Vandehey; Samuelu Lifa; TeeJaye Maifea; Faatauva Meyer; Pago Pago Game Fishing Association; Eta Ravonokula; Olivia Reid; Amber San Gil; SMJ Fish Market; and Sofima's Mini Mart.

DATA SOURCES USED: fisheries.noaa.gov, fishbase.org, inaturalist.org, law.cornell.edu, shutterstock.com, wpcouncil.org/annual-reports.

FRONT COVER: From the boat to the table.

For an electronic version of this calendar, go to wpcouncil.org/educational-resources/lunar-calendars.

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, Hawai'i and the U.S. Pacific Remote Island Areas. The fisheries in federal waters surrounding Guam 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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