**Silvermouth**

**Silvermouth • lehi • maróóbw • Aphareus rutilans**

**LIFE HISTORY INFORMATION:** Native to Indian and Pacific Oceans from the African coast to the Hawaiian Islands. • Prefer inshore waters with coral reefs and rocky bottoms at depths of ~20 ft to >330 ft. • Can be solitary or occur in small schools.

**LOCAL KNOWLEDGE:** Local bottomfishers commonly target Lehi due to the high market demand.

**CURRENT REGULATIONS:** **FEDERAL:** A permit is required for any vessel commercially fishing for, landing, or transshipping bottomfish management unit species (BMUS) in the U.S. exclusive economic zone around the CNMI. Fishing is also managed under an annual catch limit for the BMUS complex. **COMMONWEALTH:** A permit and catch reporting are required for commercial fishing in the CNMI. Prohibited gears include explosives, poison, electric shocking devices, SCUBA spearfishing, hookah and certain types of nets.

**COUNCIL MANAGEMENT:** Currently monitored as part of the BMUS complex.

**STOCK STATUS:** Not overfished; not experiencing overfishing.

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**Baked Fish with Mayo and Kimchee Base**

**INGREDIENTS**

- 1 2 to 3-lb fish
- 1 cup mayo
- 1 tsp black pepper
- 1 onion, chopped
- 1 tbsp lemon sauce
- 1 tsp garlic powder
- 2-3 tbsp kimchee base
- aluminum foil

**INSTRUCTIONS**

Preheat oven to 350°F. Clean fish. Mix mayo, black pepper, chopped onions, lemon sauce, garlic powder and kimchee base. Place fish in foil and put mixture on top, inside, and around fish (spread generously covering the whole fish) then cover securely. Bake for ~30-45 minutes. Serve with white rice and finadene.

**FISHERY INFORMATION:** Deep-sea rod and reel - this hook-and-line method of fishing uses a heavy mainline that is lowered and raised with electric, hydraulic or hand-powered reels. 4 to 10 circle hooks, baited with squid or fish, branch off the mainline using monofilament lines. A “chum” or bait bag containing chopped fish like skipjack tuna or squid is sometimes suspended on the mainline above the hooks to attract fish. Fish are hauled aboard by hand.

**source:** chamorrofood.net/category/seafood/7/1/index.html
MOON-RELATED OBSERVATIONS AND ACTIVITIES
Fish Sinigang

This is a Filipino fish soup with vegetables cooked in sour broth.

INGREDIENTS
2-3 lbs fish, sliced
40 g Knorr Sinigang sa Sampaloc Mix Original
2 pieces tomato, cubed
1 piece onion, wedged
1 cup Daikon radish, sliced
5 pieces okra
2 pieces eggplant, sliced
8 cups water
2 cups cooking oil
1½ tbsp salt, or to taste
fish sauce and ground black pepper, to taste
3 cups fresh spinach

INSTRUCTIONS
• Slice the fish as needed. Sprinkle salt all over the fish slices and then rub in. Let it rest for at least 10 minutes.
• Heat oil in a pan. Fry the fish slices until golden brown. Turn it over and repeat on the opposite side. Remove fish from the pan and place on a clean plate. Set aside. Boil water in a large cooking pot. Add tomatoes, onions, and radish. Boil for 5 minutes.
• Add Knorr Sinigang sa Sampaloc Mix. Stir. Put the fried fish slices into the pot. Let the liquid boil. Adjust the heat between low to medium. Continue boiling for 7 minutes.
• Add eggplant. Cook for 3 minutes.
• Add okra. Cook for 3 to 5 minutes.
• Season with fish sauce and ground black pepper.
• Put the fresh spinach into the pot. Cook for 1 to 2 minutes.
• Transfer to a serving bowl. Serve warm.

FISHERY INFORMATION:
Caught by a number of methods, including hook-and-line, hand lines, gill nets and other types of artisanal traps.
**Ma’afliton Guihan (Fried Fish)**

**INGREDIENTS**
- 1-2 lbs fish
- salt and black pepper, to taste
- vegetable oil

For sauce - soy sauce, white vinegar and green onions

**INSTRUCTIONS**
Depending on the size, clean fish (descale, cutting slits on both sides of fish; if preferred, remove fins), remove excess water with paper towels, and sprinkle with salt and black pepper. Fry to desired texture and color. Serve with steamed rice and sauce. Hot peppers optional.

Courtesy Floyd Masga

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**Ruby Snapper/Ehu • buninas agaga’ falaghál moróóbw**

*Etelis carbunculus*

**LIFE HISTORY INFORMATION:** Size - up to 12 in. • Indo-Pacific distribution, inhabiting both continental shelf and slope waters from 295 to 1150 ft deep.

**FISHERY INFORMATION:** Caught with deep-sea rod and reel.

**CURRENT REGULATIONS:**

**FEDERAL:** A permit is required for any vessel commercially fishing for, landing, or transshipping bottomfish management unit species (BMUS) in the U.S. exclusive economic zone around the CNMI. Fishing is also managed under an annual catch limit for the BMUS complex.

**COMMONWEALTH:** A permit and catch reporting are required for commercial fishing in the CNMI. Prohibited gears include explosives, poison, electric shocking devices, SCUBA spearfishing, hookah and certain types of nets.

**COUNCIL MANAGEMENT:** Currently monitored as part of the BMUS complex.

**STOCK STATUS:** Not overfished; not experiencing overfishing.

**LOCAL KNOWLEDGE:** Traditionally caught in deep water, Ehu is one of the most prized bottomfish at the market and is sold commercially to restaurants and hotels. In optimal weather conditions, fishers try their luck at outer banks such as Rota Banks and Esmeralda Bank, a submarine volcano west of Tinian.
## MOON-RELATED OBSERVATIONS AND ACTIVITIES

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Black Jack

Black Jack • tarakiton åttelongs • orong • Caranx lugubris

LIFE HISTORY INFORMATION: Size - up to 3 ft and 40 lbs. • Found in oceanic, offshore waters of the tropical zones of the Pacific, Atlantic and Indian Oceans. • Prefer deep reefs, ledges and seamounts in clear waters.

FISHERY INFORMATION: Caught with deep-sea rod and reel.

LOCAL KNOWLEDGE: Tarakito is a versatile fish used in many dishes.

CURRENT REGULATIONS: FEDERAL: A permit is required for any vessel commercially fishing for, landing, or transshipping bottomfish management unit species (BMUS) in the U.S. exclusive economic zone around the CNMI. Fishing is also managed under an annual catch limit for the BMUS complex.

COMMONWEALTH: A permit and catch reporting are required for commercial fishing in the CNMI. Prohibited gears include explosives, poison, electric shocking devices, SCUBA spearfishing, hookah and certain types of nets.

COUNCIL MANAGEMENT: Currently monitored as part of the BMUS complex.

STOCK STATUS: Not overfished; not experiencing overfishing.

Keleguen Guihan

INGREDIENTS
1 lb of preferred fish, sliced into thin bite sizes
1 onion, diced
1 palm-sized ginger, chopped into small pieces
1 pkg lemon powder or 6-8 fresh lemons, squeezed
2 tbsp salt
2 Tinian hot peppers or habanero, chopped (optional)

INSTRUCTIONS
In mixing bowl, add fish with onions, ginger and lemon. Squeeze together, mixing evenly. Add salt a little at a time. Taste for desired flavor. If desired, add more lemon or salt to taste. Add peppers and mix for a spicy flavor. Great with corn tortillas or as an appetizer.

source: chamorrofood.net
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**Western Pacific Regional Fishery Management Council**
Fried Fish Cubes

**INGREDIENTS**
- 1-2 lbs onaga
- 1 cup all-purpose flour
- 2 tbsp baking powder
- ½ cup milk
- ½ cup water
- flavorless vegetable oil for deep frying, like sunflower or canola
- salt and pepper, to taste

**INSTRUCTIONS**
Cut fish into cubes, season with salt and set aside. Whisk together the flour, baking powder and salt in a bowl to mix everything evenly. Add milk and water and whisk until a smooth batter forms. The batter should be of coating consistency so that it adheres to the fish cubes.

Heat enough vegetable oil in a deep frying pan to deep-fry the fish cubes on medium heat. Prepare one piece of fish at a time and dip it into the batter, making sure that all sides are coated generously and then tip into the hot oil. Do not over-crowd the frying pan. Fry pieces until golden brown. Remove fish with a slotted spoon and lay on an absorbent paper towel to soak up excess oil. Serve with tartar sauce or other desired dip.
### MOON-RELATED OBSERVATIONS AND ACTIVITIES

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**Western Pacific Regional Fishery Management Council**
Eskabeche (Fish with Vegetables in Vinegar Sauce)

INGREDIENTS

1 lb fish
1/2 tsp salt
1/2 cup vegetable or coconut oil
1/2 lb each green vegetables (eplant, pepper leaves, kadagan, cabbage, bell pepper, and green beans)
2 medium yellow ginger, grated
1 large onion, sliced
2 cloves garlic, chopped
6 tbsp vinegar
2/3 cups water

INSTRUCTIONS

Clean fish, slit in several places and add salt to slotted area. Fry fish in oil. Cook the vegetables in boiling water separately until tender. In a serving dish, place a layer of vegetables then a layer of fish. Repeat until vegetables and fish are all used. Put a small amount of oil in pan and heat. When hot, add ginger, onions and garlic, and fry. Add vinegar and water; boil for about 5 minutes. Pour over vegetables and fish, and let stand about 5 to 10 minutes to let seasoning permeate the vegetables and fish. Serve hot or cold.


LOCAL KNOWLEDGE:

Mafute’ is a local favorite due to its abundance and reasonable cost. It is prepared in a variety of ways, but the most popular are frying and Eskabeche.

LIFE HISTORY INFORMATION: The oldest known was 8 yrs old and 20 in. • Sexually mature at 1 yr and 8-10 in. • Found over sand and rubble areas of outer reef slopes, from 33 to 650 ft deep. • Diet - crustaceans, fish, echinoderms and mollusks.

FISHERY INFORMATION: Caught with deep-sea rod and reel, but also by spearfishermen within the lagoon at night.

CURRENT REGULATIONS: FEDERAL: A permit is required for any vessel commercially fishing for, landing, or transshipping bottomfish management unit species (BMUS) in the U.S. exclusive economic zone around the CNMI. Fishing is also managed under an annual catch limit for the BMUS complex.

COMMONWEALTH: A permit and catch reporting are required for commercial fishing in the CNMI. Prohibited gears include explosives, poison, electric shocking devices, SCUBA spearfishing, hookah and certain types of nets.

COUNCIL MANAGEMENT: Currently monitored as part of the BMUS complex.

STOCK STATUS:

Not overfished; not experiencing overfishing.

Fish Photo (top right): Mike Fleming (w/grandson Eduardo Diaz) (bottom right): Frank Colnago, some rights reserved (CC BY-NC) / inaturalist.org
### MOON-RELATED OBSERVATIONS AND ACTIVITIES
BBQ Fish

INGREDIENTS
1 2-3 lb fish
salt, to taste
1 large bell pepper
½ medium onion, sliced
3 lemons, squeezed
3 tbsp water

INSTRUCTIONS
Clean fish and sprinkle with salt. Barbecue over charcoal (grill) or broil. If available, use banana leaves under fish. Place in a deep serving platter when done. Cover with foil to prevent unwanted visitors.

FOR SAUCE
Put bell pepper over charcoal (grill) or stove for a couple of minutes, or until wilted. Rinse, peel and dice. Mix onions, lemon juice, water, hot pepper and salt to taste in a bowl. Pour sauce over fish before serving.

LOCAL KNOWLEDGE:
Saas is a versatile fish used in many dishes. It is commonly caught outside the CNMI lagoons by local bottomfishers.
# Mananaf • Uul

## June 30 - July 29

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### Moon-Related Observations and Activities

**Western Pacific Regional Fishery Management Council**
Mondigas (Fish Cakes)

INGREDIENTS
- 2-5 lbs boneless fish
- 1 cup mayonnaise
- 2 tbsp garlic, chopped
- 1 tbsp Cajun seasoning
- 2 tbsp lemon juice
- 1 tsp salt
- 1 cup panko bread crumbs, for mixture
- 4 stalks green onions, sliced
- 2 tsp Cajun (preference: Local Pepper) seasoning
- 1 tsp garlic powder
- 2 cups panko bread crumbs, for coating
- vegetable oil, for frying

INSTRUCTIONS
Drain the water from the fish then place into a mixing bowl. Add the remaining ingredients, reserving 2 cups of bread crumbs. Fold the ingredients together until combined.

Form the mixture into patties/balls. Then coat each one with the remaining 2 cups of bread crumbs.

Heat a non-stick or cast-iron pan over medium high heat. Lightly coat the pan with vegetable oil (a couple of tablespoons will do). Pan fry the cakes for 3 to 4 minutes on each side. Add more oil to the pan if needed.

LOCAL KNOWLEDGE:
Traditionally caught in deep water, Buninas is one of the most prized bottomfish at the market and is sold commercially to restaurants and hotels. It is commonly prepared for special events like weddings and large gatherings.
Paksiw  A Filipino Dish

INGREDIENTS

- ½ cup vinegar
- 1 cup water
- 2 tsp salt*
- 1 tsp whole peppercorn
- 2 pieces fish (~1/2 lb each), cleaned and scales removed
- 1 knob ginger, sliced and pounded
- 6 cloves garlic, skin removed
- 1 medium onion, sliced
- 1 small bitter gourd, chopped (optional)
- 3 pieces finger chili

INSTRUCTIONS

Pour vinegar and water into a pan. Add salt and whole peppercorn, then stir. Bring to a boil. Arrange the fish in the pan along with the ginger, garlic, onion, bitter gourd, and finger chili. Cover and simmer on low to medium heat for 12 to 15 minutes, or until fish is cooked through. Transfer to a serving plate. Serve hot with steamed rice.

*Note: You may substitute salt with ¾-1 tbsp fish sauce.

Kalikali
Von Siebold’s Snapper/Kalikali • buninas ◊ n/a
Pristipomoides sieboldii

LIFE HISTORY INFORMATION: Sexually mature at ~9-11 in and ~2 yrs. • Average estimated maximum age is 8 yrs. • Inhabit tropical waters in the Indo-Pacific and Central Pacific Ocean. • Found on rocky reefs, from ~600 to 900 ft deep. • Diet - fishes, crustaceans, cephalopods and other benthic invertebrates.

FISHERY INFORMATION: Caught with deep-sea rod and reel.

CURRENT REGULATIONS: FEDERAL: A permit is required for any vessel commercially fishing for, landing, or transshipping bottomfish management unit species (BMUS) in the U.S. exclusive economic zone around the CNMI. Fishing is also managed under an annual catch limit for the BMUS complex. COMMONWEALTH: A permit and catch reporting are required for commercial fishing in the CNMI. Prohibited gears include explosives, poison, electric shocking devices, SCUBA spearfishing, hookah and certain types of nets.

COUNCIL MANAGEMENT: Currently monitored as part of the BMUS complex.

STOCK STATUS:
Not overfished; not experiencing overfishing.

LOCAL KNOWLEDGE:
Kalikali is a popular bottomfish and is typically prepared fried, baked in foil with mayo, or in soups.

Fish Photo (top right): Larry Chen, some rights reserved (CC BY-NC) / inaturalist.org
(middle right): Jack Randall / Fishwise Professional
(bottom right): Keoki Stender
MOON-RELATED OBSERVATIONS AND ACTIVITIES
Steamed Soy and Ginger Gindai

**INGREDIENTS**
- 1 2 to 3-lb gindai, cleaned and deboned
- 2 tbsp water
- 2 tbsp Kikkoman soy sauce
- 1 tbsp oyster sauce
- ginger, amount to taste
- 1 tbsp sesame oil
- green onions, thinly sliced
- 2 sprigs cilantro, finely chopped

**INSTRUCTIONS**
- Place fish onto a heatproof ceramic plate.
- For the sauce: Mix water, soy sauce and oyster sauce in a small bowl.
- Add sauce around fish. Scatter ginger over the top.
- Place fish into a steamer set over gently boiling water and cover. Steam for 10 minutes.
- Sprinkle fillet with green onions.

Courtesy Hyatt Regency Saipan

**FISHERY INFORMATION:**
Caught with deep-sea rod and reel.

**LOCAL KNOWLEDGE:** Traditionally caught in deep water, Gindai is one of the most prized bottomfish at the market and is sold commercially to restaurants and hotels. It is commonly prepared by frying or baked in foil with mayo, or with onions, salt and black pepper.
**MOON-RELATED OBSERVATIONS AND ACTIVITIES**

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**Western Pacific Regional Fishery Management Council**
Fish in Coconut Milk
A Filipino Dish

MAKES 2-4 SERVINGS

INGREDIENTS
2-3 lbs fish, cleaned and cut into bite-sized pieces
1 medium onion, sliced
2 cloves garlic
sea salt, to taste
½ cup lemon juice
2-3 hot peppers, chopped (optional)
1 cup coconut milk (best to use fresh coconut milk)

INSTRUCTIONS
Combine fish, onion, garlic, salt, lemon juice and peppers (if using). Steam until tender.
Add coconut milk and simmer for 2-3 minutes.

LOCAL KNOWLEDGE:
Traditionally caught in deep water, Kalikali is one of the most prized bottomfish at the market and is sold commercially to restaurants and hotels. It is commonly prepared by frying, baked in foil, barbequed or made into a soup.

Yellowtail Kalikali
Goldflag Snapper/Yellowtail Kalikali
buninas • falamahal-maróóbw • Pristipomoides auricilla

LIFE HISTORY INFORMATION: Size - up to 20 in. • Sexually mature at ~2 yrs and 9.5 in. • Estimated maximum age is 8 yrs. • Inhabit tropical waters in the Indo-Pacific and Central Pacific. • Found on rocky reefs, from 260 to 1180 ft deep. • Diet - fishes, salps.

FISHERY INFORMATION: Caught with deep-sea rod and reel.

CURRENT REGULATIONS: FEDERAL: A permit is required for any vessel commercially fishing for, landing, or transshipping bottomfish management unit species (BMUS) in the U.S. exclusive economic zone around the CNMI. Fishing is also managed under an annual catch limit for the BMUS complex. COMMONWEALTH: A permit and catch reporting are required for commercial fishing in the CNMI. Prohibited gears include explosives, poison, electric shocking devices, SCUBA spearfishing, hookah and certain types of nets.

COUNCIL MANAGEMENT: Currently monitored as part of the BMUS complex.

STOCK STATUS: Not overfished; not experiencing overfishing.

FISHERY INFORMATION:
Traditionally caught in deep water, Kalikali is one of the most prized bottomfish at the market and is sold commercially to restaurants and hotels. It is commonly prepared by frying, baked in foil, barbequed or made into a soup.
### MOON-RELATED OBSERVATIONS AND ACTIVITIES

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**Western Pacific Regional Fishery Management Council**
Pink Opakapaka

Pink Snapper/Pink Opakapaka • buninas • falaghah-maróóbw

Pristipomoides filamentosus

LIFE HISTORY INFORMATION: Size - up to 39 in. • Sexually mature at 3 yrs and 18 in. • Ave lifespan - 13 yrs. • Oldest known was at least 40 yrs old. • Inhabit tropical waters in the Indo-Pacific and Central Pacific. • Found on rocky reefs on the continental shelf and upper slope, from 130 to 1180 ft deep (most abundant between ~330 and 660 ft). • Diet - fishes, shrimps, crabs, ascidians and salps.

FISHERY INFORMATION: Caught with deep-sea rod and reel.

CURRENT REGULATIONS: FEDERAL: A permit is required for any vessel commercially fishing for, landing, or transshipping bottomfish management unit species (BMUS) in the U.S. exclusive economic zone around the CNMI. Fishing is also managed under an annual catch limit for the BMUS complex. COMMONWEALTH: A permit and catch reporting are required for commercial fishing in the CNMI. Prohibited gears include explosives, poison, electric shocking devices, SCUBA spearfishing, hookah and certain types of nets.

COUNCIL MANAGEMENT: Currently monitored as part of the BMUS complex.

STOCK STATUS: Not overfished; not experiencing overfishing.

Bottomfish in Oyster Sauce

INGREDIENTS
1 3 to 5-lb fish
vegetable oil
1 onion, chopped
1/4 cup green onions, finely chopped
2 cloves garlic, chopped
1 tbsp ginger, minced
1/2 cup kimchee base
1/2 cup water
sea salt, to taste
1/4 cup lowfat milk
2 tbsp oyster sauce

INSTRUCTIONS
Fry fish in oil for about 2 minutes. Place fish in deep baking pan, cover with foil and bake at 350°F for 20-30 minutes. Add remaining ingredients, cover and bake for additional 10 minutes. Note: Remove excess water, if needed. If too salty, add water or lowfat milk.

Courtesy Lino Tenorio

LOCAL KNOWLEDGE: Caught commercially, Pink Opakapaka is commonly prepared by frying or baked in foil with mayo, or with onions, salt and black pepper.
MOON-RELATED OBSERVATIONS AND ACTIVITIES

Western Pacific Regional Fishery Management Council
Kadon Guihan (Fish Stew)

**INGREDIENTS**
- 1 2 to 3-lb fish, cleaned and cut into small pieces
- 1 medium onion, chopped
- 2-3 baby tomatoes, chopped
- 2 cloves garlic, minced
- 1 tbsp fresh ginger, minced
- sea salt, to taste
- \( \frac{1}{2} \) cup lemon juice

**INSTRUCTIONS**
- Combine fish, onion, tomatoes, garlic, ginger, salt and lemon juice in a large saucepan. Cook fish until tender.
- Add \( \frac{1}{2} \) gallon of water and simmer for 10 - 15 minutes.
- If you wish to add pepper leaves, wash and chop them well, adding them to the stew after simmering. Remove from heat, cover, let stand a couple of minutes and serve.

**LOCAL KNOWLEDGE:**
Fishers usually stay away from the larger groupers (usually more than 6 lbs) because some were found to be toxic (ciguatera poisoning). However, smaller-sized fish are usually kept and mainly prepared in soups using coconut.

**Lyretail Grouper**

**LIFE HISTORY INFORMATION:** Size - up to 32 in. • Inhabit tropical waters in the Indo-Pacific. • Found on coral reefs, from 10 to 790 ft deep.

**FISHERY INFORMATION:** Caught with deep-sea rod and reel.

**CURRENT REGULATIONS: FEDERAL:** A permit is required for any vessel commercially fishing for, landing, or transshipping bottomfish management unit species (BMUS) in the U.S. exclusive economic zone around the CNMI. Fishing is also managed under an annual catch limit for the BMUS complex.

**COMMONWEALTH:** A permit and catch reporting are required for commercial fishing in the CNMI. Prohibited gears include explosives, poison, electric shocking devices, SCUBA spearfishing, hookah and certain types of nets.

**COUNCIL MANAGEMENT:** Currently monitored as part of the BMUS complex.

**STOCK STATUS:** Not overfished; not experiencing overfishing.

Fish Photo (middle): Floyd Masga (right): andreybragin, some rights reserved (CC-BY-NC) / inaturalist.org
### UMAYANGAN • SCHOOW

**December 24, 2022 - January 22, 2023**

#### MOON-RELATED OBSERVATIONS AND ACTIVITIES

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*Note: All times are in Pacific Standard Time (PST)*
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 CNMI is a 300-mile archipelago consisting of 14 main islands, with a total land area of 183.5 square miles. The principal inhabited islands are Saipan, Rota and Tinian, with the uninhabited Island of Aguiguan (Goat Island) located southeast of Tinian. The northern, largely uninhabited islands are Farallon de Medinilla, Anatahan, Sarigan, Guguan, Alamagan, Pagan, Agrihan, Asuncion, Maug Islands and Farallon de Pajaros (Uracas).

Chamorro and Refaluwasch are the indigenous people of the Mariana Archipelago. Chamorro and Refaluwasch, along with English, are the official languages of the CNMI. The Chamorro names for the fish, lunar months and moon phases are in green or blue, and the Refaluwasch names are in gray.

This 2022 Eskaleran Pulan Chamorro/2022 Refaluwasch Pápáál Maram features 13 bottomfish species managed under the Council’s Fishery Ecosystem Plan. Each month gives common, Chamorro, Refaluwasch 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 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.

A special un dangkulu na Si Yu’us Ma’ase and ghilisou tumo’ogh to calendar contributors including Council family members George Moses, Lino Tenorio; Council staff Joshua DeMello, Floyd Masga, Felix Reyes, Amy Vandehey; Jimmy and Jan Cabanes, Pacific Source Fish Mart; William and Beatrice Fejeran, WJC Fish Mart; Hvatt Regency Saipan; Raquel Manalo, Daystar Fish Market; Maryann and Maria Jaime Navarro, SMJ Fish Market; PIFG BFISH Project; and Clarita Salinas, DJ Fish Mobile. All photos by Floyd Masga, unless otherwise noted.


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 CNMI, American Samoa, Hawai’i and the U.S. Pacific Remote Island Areas. The fisheries in federal waters surrounding the 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.