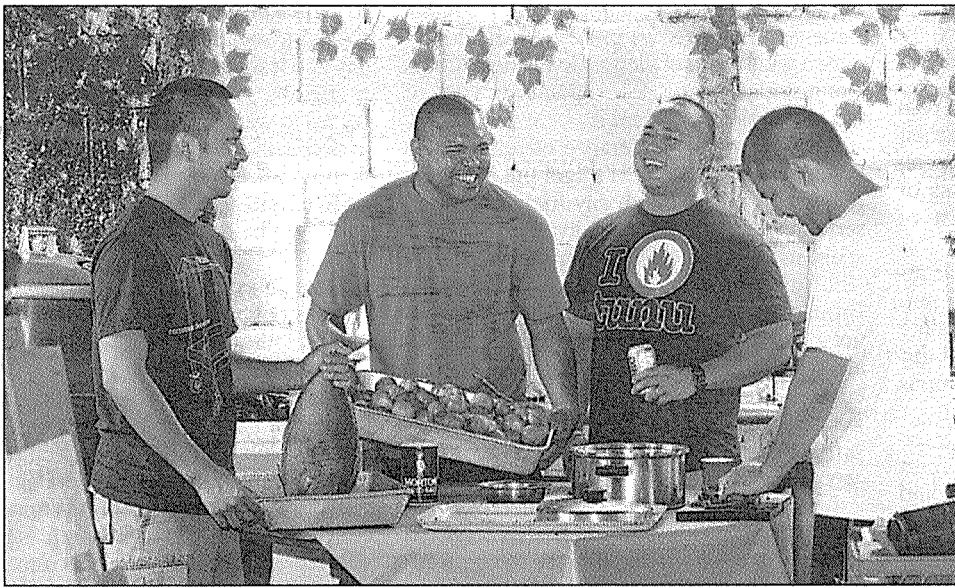
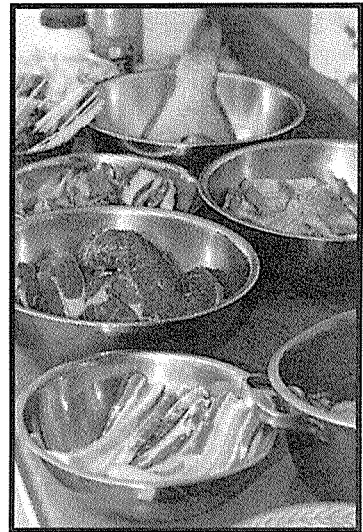


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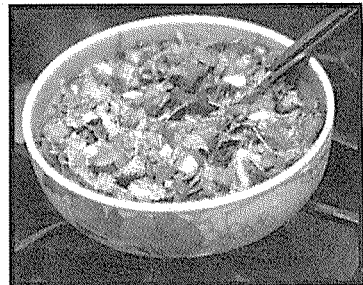
**Good times:** From left, Joby Okada gets the fish ready as Rodney Omelau prepares to load the lime; Joe Fernandez tells a joke and Jared Okada slices the octopus for kelaquen at the outside kitchen of the Okada's residence.



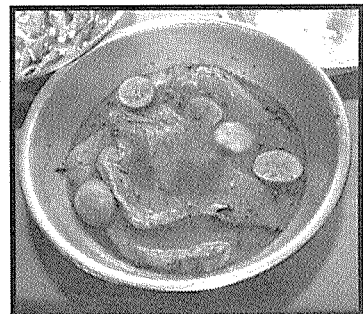
“Just peace, love, and barbecue”



**The essentials:** Fish and meat ready for barbecue.



**Knock out:** John Calvo and Joe Okada's jujitsu finadene tops a Brazilian vegetable salad.



**Red meat:** Marinated chuck steak with a little calamansi or local lemon adds just the right taste.

“jujitsu finadene,” made of cilantro, tomatoes, onions, peppers, olive oil and vinegar, and borrows from Portuguese cuisine. They named the concoction after vinigré-dipping sauces used in Brazilian barbecues, and decided to mix the best of both flavors, which isn't uncommon.

Joe Okada, who travels frequently, says he likes to incorporate foreign ingredients and let his family taste test the product.

Meanwhile, his father says some budding barbecuers who attempt to be modern or unique do so at the expense of Chamorro culture.

But the whole family agreed that

## Barbecue Chamorro style

By Amritha Alladi

Pacific Daily News

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John Calvo and Joe Okada are no strangers to the barbecue. In fact, it's all they do. “Just peace, love and barbecue,” Calvo says, standing inside the Okada's kitchen, which was overflowing with red rice, cold side salads, marinade and meats ready for barbecue and kelaquen.

The spread seemed daunting at first glance, but Okada, director of Tunu: barbecue Systems and Techniques, explained that it's expected of a Chamorro barbecueing, a tradition he and Calvo are trying to get the island to embrace.

“You fix someone a plate like that, they're going to be pretty happy,” Okada says.

As for the barbecue meat, Okada suggested people pick according to their preference, and in the case of his family, it's anything that once roamed the water, earth or sky.

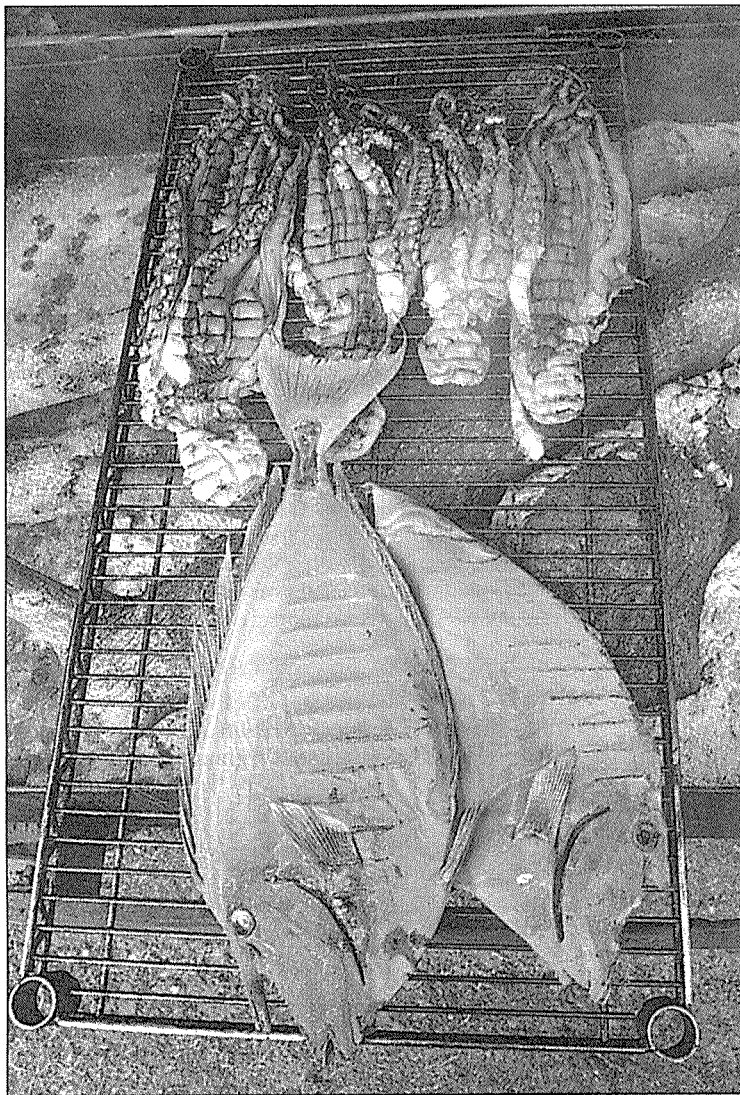
“I'll eat anything and everything,” his father Jose says.

The selection of pork, sausage, chicken, bacon, beef, ribs, octopus, snapper and venison can all fit in their gargantuan customized grill, which they have affectionately named the “common denominator.”

“It refers to the barbecue being the common denominator for all Chamorro people,” Joe Okada says. What's characteristic about Chamorro barbecues is that hosts will invite even strangers who pass by.

“We welcome whomever with open arms,” Joe Okada says. “That's the ‘hafa adai’ spirit that's instilled in us and it's not something we have to try to do.”

And he truly meant catering to everyone, even the vegetarians. Several of the side dishes such as potato salad, macaroni salad, vegetable



Photos by Jonathan Abella/For Pacific Daily News

**Chamorro style:** Tātāga fish and octopus grilled using local Ifit tree not charcoal. The wood gives the meat more flavor.

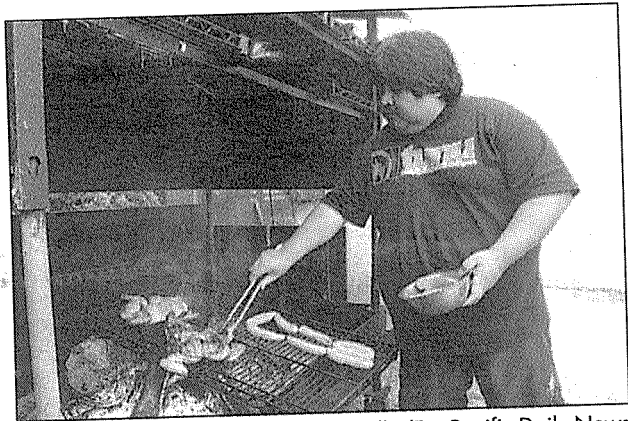
kebabs and hagon suni — a dish made of taro leaves stewed in coconut milk, and for which spinach can be substituted — were prepared without meat or fats from meat.

Calvo, the 2009 Smokin' Grill BBQ Champion, says fleshy vegetables such as mushrooms, egg-

plant and zucchini lend themselves to being cooked barbecue style, and the crispier ones — onions, bell peppers and cabbage — can provide a little crunch like bacon.

According to Calvo, the only limitation is your imagination.

One of their unique creations is



Jonathan Abella/For Pacific Daily News

**On the grill:** Joe Okada turns the chicken over for his barbecue.

## Barbecue: Plan ahead when cooking at the beach

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there's one vital ingredient that has remain unchanged, and that's just wanting to have a good time.

Barbecues have commonly taken place along the island's beaches because the people enjoy relaxing after a long work week. Plus, with beaches surrounding Guam, Joe Okada says it only makes sense to take advantage of the natural resource.

However, there is a disadvantage to cooking on the beach: It requires more planning because you have to take with you all the items

that you need.

Joe Okada says the group has to set a menu, decide which person will bring what, buy the ingredients, prepare the marinades and meats the night before, and finally, tend to the wood and coals on the day of the barbecue.

Half of the barbecue process is just the preparation leading up to the event, says Okada, who had been preparing since 8 a.m. for a barbecue that started in the afternoon.

"You don't want to go from being relaxed to remember you forgot something at home and have to run back," he says. "That's no fun."