



VOLUME 7, ISSUE 1
FEBRUARY 11, 2012

SUMAGANG

The Official Newsletter of the City of Iriga

Festival Features:

Festivals & Float
Parade/Showdown

Extreme Bike
Challenge

Tourism Expo

Davis Cup
Asia/Oceania
Tennis Match

Youth Congress

Eco-adventure
Park Inauguration

What's Inside:

The Spirituality of
the Tinagba p.2

NANAY Medical
Mission p.4

The Joy of
Slurping... p.5

Cooking the
"Devil"... p.7

Irigueño Poet p.9

Irigueña
Directs... p.11

Tinagba Gayon Bicol Festival of Festivals

11 Festival Contingents Vie for Plum as Gayon Bicol's Finest

The Spirituality Of the TINAGBA

(The beating of the patong or balalong, a hollowed wooden gong used as a communication tool during the pre-colonial days used to signal the start of the street parade of the Tinagba festival in Iriga. Image is from Feodor Jagor's Reisen en den Phiipinen)

Spirituality lies beneath the etymology and practice of the Tinagba. In the early Seventies, the late Jose Calleja Reyes, a topnotch lawyer whose avocation is Bicol culture and history, first staged the Tinagba, as an expression of his own faith, his researches into the Bicol past and, as a tourism strategy for his nascent hotel business. Tinagba, whose root word is *tagba*, is defined by Marcos de Lisboa in his 17th-century Bicol dictionary as "*coger las primicias del arroz*," or "*to pick, gather or harvest the first fruit of rice*." The tinagba is "*las primicias*," the first stage of the maturation or ripening of the rice grain which we prepare as "*pinipig*." The practice of culling the first fruit is what gives the Tinagba its root and link to the ancient spirituality of the pre-colonial Bikols. For when our ancestors pick the first fruit, it was meant as an offering, of thanksgiving to the Almighty, the One whom they called "*Gugurang*" or the "*Ancient One*." The offering is made in a ritual called "*atang*" presided by a priestess called "*baliana*," who with the assistance of women chanting the "*soraki*," offer their harvest in an altar called "*salangat*" in a chapel-like structure called "*gulang-gulangan*." If we examine these elements, we can

see why our ancestors were easily converted to Christianity by the Spaniards. According to a note Reyes wrote about the tinagba, this spiritual aspect of the tradition was what moved him to revive this ancient practice in 1974 in Iriga where he was born. He had a personal devotion to the Virgin Mary in her manifestation as Our Lady of Lourdes; that is why, the Tinagba coincides with her feast on February 11. Understandably, the most prominent feature of his erstwhile Ibalon Hotel complex was the Grotto to Our Lady of Lourdes, the contemporary equivalent of the "*salangat*" or altar for the offering. Also read in theatrical terms, the Grotto was the stage for the ritual. In this aspect, Reyes is a pioneer in the "*festival*" trend which picked up in the 90's as many local government units and places all over the country put up their own respective festivals as a tourism come-on. Reyes' motive, however, was more deeply rooted in Bikol culture than touristic or business ends. He was an active member of the Bicol Heritage Foundation, whose members included the late Fr. James O'Brien, S.J., Leonor Dy-Liacco, and Luis General; and Dr. Ma. Lilia F. Realubit. This group was responsible for the revival of interest in the study of Bicol history and culture in the late 60's and early 70's, and to which the current renaissance in Bicol literature, art, music, history and even philosophy, can be traced. Reyes was also a pioneer in giving attention to the Agta, some of whom live *(continued on page 9)*

HISTORY: Genaro Saavedra and Juan Taturan: Iriga's Sports Heroes



SAAVEDRA



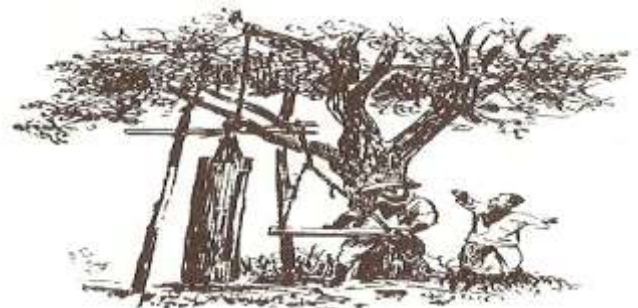
TADURAN

They were the first to have placed Iriga in the international consciousness long before Eddie Ilarde and Nora Aunor became household names among Filipinos. Athletes in as many events in different times when the country's history was still in the so-called "*peace-time*", they carried the national colors outside the country much earlier than the two other Bicolano athletic greats, David Nepomuceno and Miguel White of Albay. Both brought honors to the country in an event that is considered as the ultimate yardstick of a true athlete: the decathlon.

The first of this pre-War tandem was Genaro Saavedra, who according to a short biography furnished to the author by his grandson, was born on September 19, 1898 to Fabian Saavedra and Benita Sarza of San Miguel. His athletic bent was first noticed by the American Superintendent of the Iriga Elementary School who encouraged him in his pursuit. A 1930 Philippine Amateur Athletic Federation (PAAF) Offi-

cial Rule and Handbook, edited by Dr. Regino R. Ylanan, listed Saavedra in the National Interscholastic Track and Field Championship roster of champions and in the Far East Games record holders. He topped both the Running High Jump and Pole Vault in the 1915 edition of the Interscholastic Meet. In the former, he set a national record of 5ft. 8-3/4 inches; and 10 ft. 2 inches in the latter. At the 1915 Far Eastern Games, the modern equivalent of today's Asian Games, he ruled the Running High Jump and bettered his mark in Pole Vault with 10 ft. 3-5/inches. He also set a record in the 100 yard dash with 10-3/5 seconds. At the Far East Asia Olympics held in Shanghai, China in 1918, he won themuch-coveted Yuan Shi Kai trophy, named after the Chinese president. The following year, then the would-be emperor Prince Hirohito personally handed him a 2-1/2 ft.-high trophy for his performance in the Far East Asia Olympics held in Tokyo.

(Continued on page 11)





Iriga Biker Group Wins in 1st Leg of Executive Cross Country Race in Quezon, Sponsors 2nd Leg in Iriga

The threat, nay, advent, of global warming has spawned a resurgence of nature conservation efforts in different communities all over the world. In Iriga, a group of nature lovers and health buffs formed Team MAMBA or the Mt. Asog Mountain Bike Association.

Composed of professionals and

powered only by their own two legs, pedaling profusely to get over the next hump, only to find a higher and tougher hill to climb. They discovered a paradise in their own backyard while they got healthier to boot.

Membership grew and they gained enough confidence from their outings that they decided to take it to the next

business-level. They joined the first leg of the Executive Cross Country Bike Race at the fabled Hacienda Escudero Resort in Tiaong, Quezon on November 6, 2011.

The group aims to promote love for nature and maintaining a healthy lifestyle in the process.

The weekend warriors embarked on numerous treks through the mountain-side, discovering an adventure on two wheels.

They joined the first leg of the Executive Cross Country Bike Race at the fabled Hacienda Escudero Resort in Tiaong, Quezon on November 6, 2011.

Toughened by the grueling though undeveloped trails in Iriga, they surprised the field, and even themselves, by winning in several categories and placing prominently in others against an experienced cast of opponents.

Atty. Aldo P. Turiano, City Administrator, topped the list of winners by crossing the line first in his category. City Treasurer Jean Bongon and CPDO Benjie Gonzales placed 5th and 6th respectively in the same category.

The other placers are: City Architect Jake Alvaro, 3rd; Rainier Fenis, 4th; Rollo Palma, 10th; Ryan Nagrampa, 5th; Noynoy Rellosa, 9th; Yohr Orbon, 9th; and Sergio Sotto, 1st.

Buoyed by this success and wanting to show off the scenic and challenging bike trails the city has to offer, MAMBA, working with Mayor Madelaine Alfeloro-Gazmen and the City Government of Iriga, sponsored the second leg of the national series in Iriga dubbed as the Executive Extreme Bike Challenge.

The race will be held on February 5, 2012 on a 25 km off-road trail specifically picked for the challenging terrain and breathtaking views.

Prizes will be at stake for seven different categories. Proceeds from this worthwhile project will be used to purchase Bike equipment for forest rangers and trail-masters employed from the indigenous tribes of Mt. Asog. *chn*



DAVIS CUP ASIA/OCEANIA GROUP II MATCHES TO BE PLAYED IN IRIGA

Iriga City will host the match between two Group II Teams in The Asia/Oceania Region pitting 41st ranked Philippines against 66th ranked Pacific Oceania.

The Filipinos, composed of Fil-Ams Cecil Mamiit, Treat Conrad Huey and Ruben Gonzales, and local boys Jeson Patrombon and Johnny Arcilla, will lead the country's bid to regain its place in Group I. The Philippines lost its place in Group I after bowing to Chinese Taipei, 3-2, last year in Lapu Lapu, Cebu.

Pacific Oceania are composed of players from associate member islands of Oceania except Australia and New Zealand.

West Nott, Cyrile Jacobe, Leon So`Onalole, Michael Leong and Daniel Llarenas comprise the Pacific Oceania team that joined the Davis Cup in 1995 and whose best finish was making the second round of Group II exactly a decade later.

Games will be played at the University of Saint Anthony Tennis courts on February 10-12, 2012. *chn*

U.S. Group Heals, Brings Hope to Aged, Kids



A total of 1,738 patients benefited from the medical mission conducted by a U.S.-based humanitarian group here recently, an official of the City Health Office bared. Of this number, 298 availed of the free dental services, 776 were given medical check up, 12 underwent surgical operation; while 652 children received various pediatric interventions, Dr. Romer Trinidad said.

The medical mission was initiated by the Michigan chapter of the National Alliance to Nurture the Aged and the Youth, Inc. or NANAY, the Filipino word for mother, led by its Coordinator, Linda Calderon.

According to its website (www.nanay.com), "NANAY Inc. is a charitable organization made up of individuals who are committed

to providing psychological, social, health, and emotional support for youth and elders 60 years of age or older. Its major goal is to preserve cultural heritage and to assist, support and promote the welfare and well-being of youth and elders in the community, irrespective of race, sex or creed."

The city government of Iriga, led by Mayor Madelaine Alfeloro-Gazmen and the Sta. Josefa Hospital which were the local partners of the event, provided the venues, personnel, transportation, communication, and accommodation, among others. (FPJ)



THE JOY OF SLURPING A SIMPLE NOODLE *

Ninj Botor Abay

Whenever I get the chance to visit my mother in Iriga City in Camarines Sur, there is always one food that is a must in my to-eat list before I head back home to Manila.

Aside from tinuktok and sinanglay, two coconut-based dishes that are inherently Irigueño, Pancit Bato is a satisfying noodle specialty that's appetizingly good despite its simplicity.

Because I usually arrive in Iriga at dawn, the first meal that I always enjoy upon reaching my mother's house is breakfast. My morning becomes complete when I am served the small and sturdy Pan Legazpi, freshly-baked from the nearby panaderia. And of course, a bowl of piping hot Pancit Bato.

Pancit Bato is a noodle that originated from a neighboring town South of Iriga - Bato, Camarines Sur. Thus, the name. It has become a major, major product of Venus Raj's hometown with small and medium-sized factories all over. When I was a young girl and still clueless, I thought Pancit Bato was made out of gasp, stones.

This noodle has become popular in the Rinconada area of Camarines Sur. Primarily made from cassava flour, it is yellowish in color when raw and dry. It has a tendency to break and crumble easily but once cooked, it becomes supple and acquires a soft texture that's easy on the palate.

Pancit Bato is perhaps the simplest of all Pancit I've tasted so far. It is instant pancit even before Lucky Me became a household name. Its uncomplicated taste isn't the only simple characteristic it has. It can be prepared in less than 10 minutes. Even a kitchen klutz can work up a magic on

the Pancit sans any recipe.

My mother only needs to boil it in plain water. She then adds a splash of soy sauce or sometimes drizzles the pot of noodle with fish sauce and a drop or two of cane vinegar plus some pepper. Being a Bicolano specialty, it is topped with a generous sprinkle of siling labuyo for that added umph. This well-seasoned noodle has a simple yet filling taste. The soup doesn't have any of those fancy flavors that other Asian noodles offer. Its taste is something that reminds you of unpretentious home cooking that Mom specializes in. In short, it's comfort food at its best.

Pancit Bato is also very versatile since it goes well with just about anything. You can pair it with bread and it's good; you can eat it with rice and it becomes a viand that best goes with fried tilapia. For merienda, you can partake it with toasted siopao (an Iriga goody) or with sinapot, the Iriga version of maruya or plantain bananas skewered then dipped in a batter of flour and fried to a golden brown.

In the wet market, Pancit Bato is always a best-seller among the turo-turo fare. It sells briskly since it is very affordable. A steaming bowl of it sells for only P7.00.

On one visit to a karinderya, I noticed people ordering the pancit with inulas or dinuguan. The dinuguan is poured into a bowl of the hot noodle. I was taken aback because to me it was a peculiar combination. The mix was like pairing monggo stew with Chocnut, something that a college classmate used to eat for lunch just to annoy me because he knew it revolted my stomach.

My brother told me that contrary to my distrust, dinuguan perfectly goes well with Pancit Bato. He said that the strong, viscous and piquant taste of dinuguan blends nicely with the light and mild flavor of the noodle. Pancit Bato and dinuguan complement each other as one flavor highlights the other. With much prodding from my brother and also partly to satisfy my own curiosity, I took the challenge of tasting the unusual combination. When the chocolate brown *dinuguan* made a splash on the bowl of pale almost clear bowl of noodle, my throat started to

tighten and my stomach felt stiff.

Wanting not to prolong my agony, I whisked a spoonful of the mixture to my mouth and to my surprise, it was not as repulsive as I imagined it to be. I thought that it was even quite good. But I still think that liking that odd combination is an acquired taste. Indeed, it is Pancit with a twist but at the moment, I would rather relish my bowl the simple way.

The flavoring possibilities for Pancit Bato are endless. It all depends on your budget, your craving or your preference. It can be soupy. With more water, its consistency can be like the mami. With less water and more "sahog," it can be cooked dry by tossing in some cabbage, carrots, snow peas, kinchay or celery and by adding meat or shrimp, it resembles the taste and appearance of Pancit Canton.

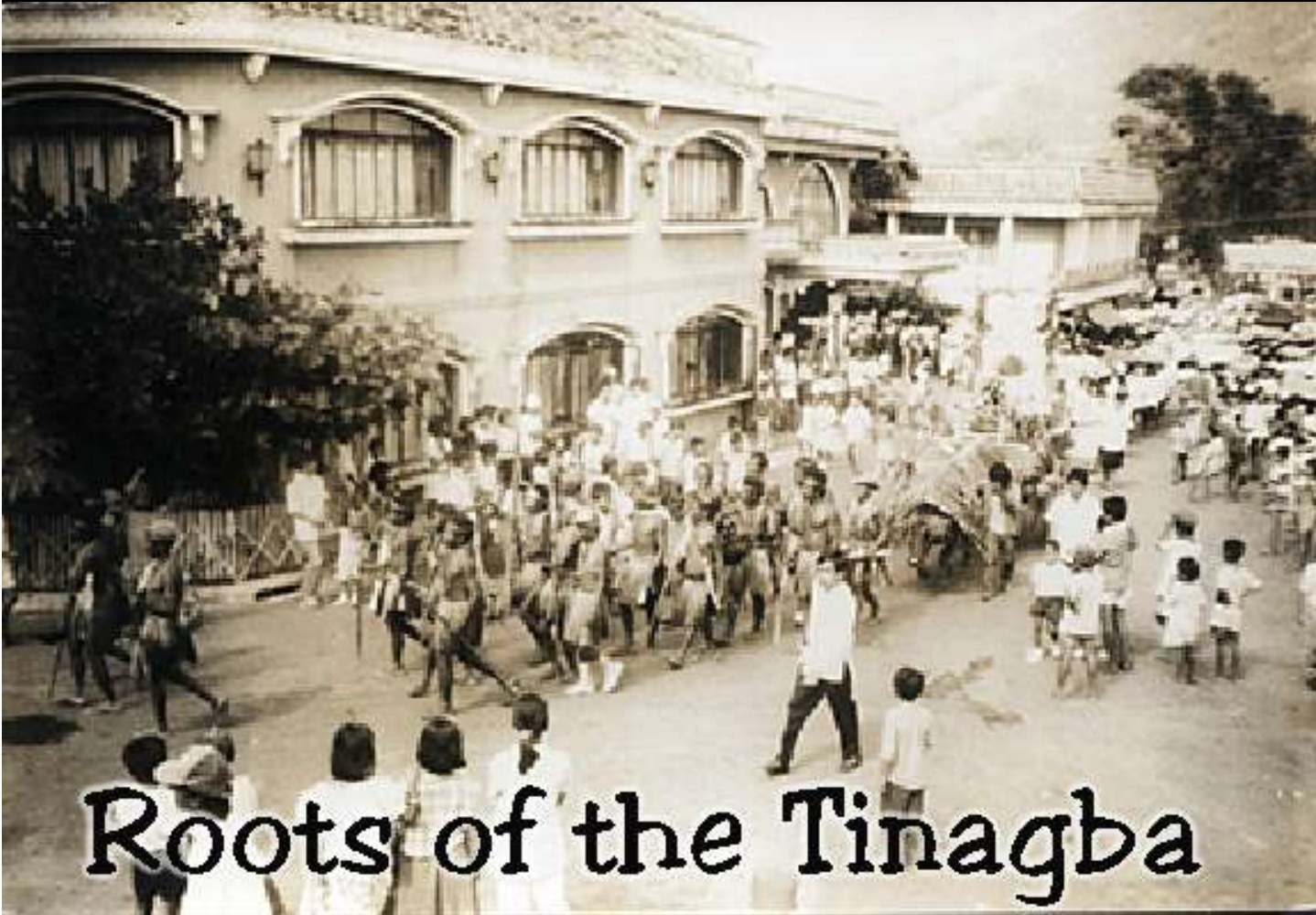
Nowadays, it has evolved to include flavors like squah, malunggay or morning glory and carrot aside from the original plain variety. There are also solar-dried packs which are bundled air-tight for those kababayans abroad craving for good old Pancit bato.

But by far the best way to relish Pancit Bato is to slurp its soup to the last drop and eat the noodle to the last morsel and discover how a humble noodle becomes a delectable balm in the mouth.

(* This essay won for the author, the daughter of Jokee Botor Reyes and wife of singer Dong Abay, the 2011 Doreen G. Fernandez Food Writing Award.)



Ninj Abay is a Fine Arts graduate of the University of the Philippines, and is a freelance writer, part-time lecturer and full-time mom to son Awit.



Roots of the Tinagba

(Translated excerpts from Fray Jose Castano's *Breve noticia acerca del origen, religion, creencias y supersticiones de los antiguos Indios del Bicol*)*

The external manifestation of the religion (of the people) is in the ritual. (In my opinion, it is poor and disconcerted, dumb and gross ritual). They have a special ritual for Gugurang called atang or sacrifice. The place where they do the offering is in the gulangan, which is covered, spacious, and roofed with the leaves of coconut in the style of pala-pala, which lasts until the duration of the occasion, which also motivated its construction and

which they destroy when (the ritual) is completed.

The rituals have various kinds, depending on to whom it is directed, whether to Gugurang, to Asuan, or to the anito. The first, called Atang, is an excellent sacrifice, the primary and most sublime of all the rituals for it is in obeisance to Gugurang, the better to ask for graces from the land, or for thanksgiving for graces received.

The ritual consists of offering to Gugurang of fruits of the land called Himoloan, which are consumed at once in a raucous feast. The order by which they observe the celebration is as follows: they prepare the table for the feast,

as in the modern long-capes, decedent way, and when which they call salangat and drunken, they wage war which they fill up with various viands, after which the

baliana reciting the soraque, a religious song chanted for the benefit of Gugurang, which is continually chanted by a chorus of women. After their chanting, they partake of the feast which ends in a

with other tribes. (p.30-31).

*The late Atty. Jose Calleja Reyes, the person responsible for reviving the Tinagba in the 70's, based largely the festival from this particular account of this Franciscan chronicler. (fpj)



Katnga is how the taro (*Colocasia Esculenta*) is called in Iriga, a city made famous by Nora Aunor, the “Superstar” of Philippine movies. Rich alluvial soil brought by the annual flooding of the so-called river basin area of the Bicol region where the city is located, explains why it thrives here. Brought by settlers from the sunken Sundaland 50,000 years ago, the katnga has become

katnga, they lovingly transform its heart-shaped leaves into a creamy viand of vegetable and native spices which go well with steaming rice at lunch or dinner. Known all over the country as *laing*, Iriguenos like to think, however, their katnga is *lain* or definitely different from the *laing*.

On February 11, 2012 visitors to Iriga will know why as the different variations of katnga will be featured during the Gayon Bi-

native chili. Other variants include the shrimp-enriched katnga; and a “veggies” katnga, for vegetarians. Foodies can also sample the other local delights like pickled betel nut palm, various glutinous rice cakes like *ibos* and *biko*, *santan* or *coco jam*, *polvoron* enhanced with *moringa* or *malunggay*, *salabat* or ginger tea, and *Sumagang* coffee, which is brewed from burnt finely-ground rice.

During the Gayon Bicol, wading migratory birds on the seashore or fishermen paddling their boats. Indeed, it will be a crazy quilt of sights and sounds as the different festivals compete for the top prizes at stake. Watch then Masbate’s *Lapay Bantigue*, *Catanduanes’ Catandungan*, *Placer*, *Masbate’s Himag-Ulaw*, *Pili’s Cimarrones*, *Polangui’s Pulang-Angui*, *Castilla Sorsogon’s Unod*, *Daet’s Pin-*

Cooking the "DEVIL" & other Gayon Bicol Spectacles

part of the local legends and culinary culture of Iriguenos. One such story is about the katnga and Satan. It is said that when one day, he noticed the declining devil population in hell, he sent an imp to earth to investigate. The young devil happened to find himself among the katnga growing at the backyard of a shanty where a couple was quarreling because they didn’t have something for lunch. Seeing the katnga, the husband pointed at the tubers and asked his wife: Why didn’t you cook that devil? Hurriedly, the devil flew back and reported to Satan. “Master, they’re cooking us down there.”

When Iriguenos cook the

col, a gathering of the various festivals of the region timed with the host city’s own first –harvest festival called *Tinagba*. These include katnga cooked the traditional way, that is, shimmered in coconut milk or *inubasan*. The sun-dried and thinly shredded leaves which are mixed with native spices like *tanlad* (lemon grass), *sili* (pepper) *libas*, a souring agent more scientifically termed *Spondias pinnata*, *balaw* or shrimp paste, and pork or chicken cubes, are allowed to boil until almost dry and the leaves are brittle to bite. For the adventurous, they can try the hot and spicy version which is made more pungent by the diminutive



**“Why didn’t
you cook
that devil?”**

the Department of Tourism’s strategy in promoting the culture and scenic sites of the region and which Iriga will be hosting for the second time, visitors can expect to see varicolored costumes which recall the blue of the mountains or the ocean and the golden grains of palay. They can dance to the beat of street dancing inspired by

yasan, *Tabaco’s Tabak*, *Legazpi’s Ibalong*, *Naga’s Voyadores*, *Tigaon’s Tig-Aw*, *Camarines Norte’s Bantayog*, and *Ligao’s Kawa-Kawa* festival as they fill the streets with a spectacle of colors and tribal music as the aroma of coconut-creamed katnga being cooked wafts in the air, in February in Iriga, next year.

(fpj)



Bicol Information Officers forms group B.I.C.O.L.

Local government Information Officers from all over the region recently formed themselves into a formal organization, the Bicol Information and Communication Officers League, or simply, BICOL.

The organization was formed as a culminating activity of the Media and Communication Exercises

for LGU Information Officers sponsored by the Department of Interior and Local Government Region V, and held at the Macagang Business Center last January 17-18, 2012.

Allen Reodaga of Naga City was elected President; while Jojo Cortes of Masbate City was chosen Executive Vice President. Vice

Presidents were also picked from each of the six provinces of the region, to wit: Albay, Noel Ordon (Pio Duran); Camarines Norte, Antonio Teope (Mercedes); Camarines Sur, Daniel Abalayan (Calabanga); Catanduanes, Gilbert Yuga (Caramoran); Masbate, Nelson Padera (Cataingan); and Sorsogon, Annie Perete (Pilar). Kathleen Baroma of the DILG was picked as Secretary, Frank Penones Jr. of Iriga City as Treasurer, Ely Dolot of Legazpi as Auditor and Paul Guysayko

of Juban, Sorsogon, and Ralph Carranza of Magallanes, Sorsogon, were named Business Managers.

The elected officers, who were inducted into office by DILG Regional Director Blandino Maceda, will serve on an interim capacity as they embark on the drafting of the Constitution and By-Laws of the organization.



Editorial

More Fun, More Beautiful Happenings in Iriga and Bikol

For a time, forget the diarrhea of legalese at the Corona trial or the daily dosage of showbiz and crime stories dished out by the so-called “imperial” Manila media networks. This February, have more fun instead as Iriga hosts for the second time Gayon Bikol, the tourism department’s come-on strategy for the region. It will be more fun because the best festivals of the region will once more converge in this City of Springs during which each one will out-perform and out-dazzle each other through costumes that recall the blue of the ocean or ripe rice, and choreographies that echo wading birds or fishermen hurling their nets. It will be more beautiful because the spectacles will be doubly spectacular as Philippine tennis names like Cecil Mamiit or Johnny Arcilla will test their speed and skills against the best players of the Pacific Oceania area in the Davis Cup which Iriga is also hosting and which will be held outside of Manila only for the second time. Coupled with a mountain bike race that will challenge the grit and the gut of bikers as they negotiate the rugged routes and geography of the foot of Mt. Iriga; and a fantillusion parade that will take you to an illusory world of fantasy; it will be more fun and beautiful indeed.

Go, give yourselves a break then from the drudgery of your daily lives. Have more fun. Make it Iriga in February!

Hon. Madelaine Alfelor-Gazmen
City Mayor/Publisher

Atty. Aldo P. Turiano
City Administrator/Business Manager

Mr. Ruben Delos Santos
Secretary to the Mayor/Circulations Manager

H. Francisco V. Penones, Jr.
Editor-in-Chief

Tristan O. Pineda
Associate Editor/Layout

Warren Dandy Oliva
Francisco G. Tanay
Photographers

Jake Collantes
Web coordinator

Remilou M. Ronda
Editorial Staff

The SUMAGANG is published using MS Publisher 2007 by the Iriga City Public Information Office at the 2nd Floor Iriga Government Center, Sta. Cruz Sur, Iriga City 4431 Tel: 299-1980 / E-mail: iriga_webmaster@yahoo.com

Like us on **Facebook:**
<http://www.facebook.com/Irigacitybicol>
 or
<http://www.facebook.com/tinagba2012>



Irigueno Poet Launches Rilke Bikol Translations

Irigueno poet Kristian S. Cordero, who is hailed as the enfant terrible of Bikol poetry, recently launched his latest book, *Minatubod Ako sa Diklom* (*I have Faith in the Night*) at the Ateneo de Naga University last January 20, 2012.

Launched along with his fellow Ateneo faculty member, Victor Nierva's "*Doros asin mga Anghel* (Air and Angels)," the two books also signaled the formal opening of the Ateneo de Naga University Press.

"*Minatubod..*" is an anthology of Cordero's translation into Bikol of the German-Austrian poet, Rainer Maria Rilke's 49 poems.

It includes selections from Rilke's distinguished works, such as "*Das Buch vom monchischen Leben* (The Book of Monastic Life)" and "*Das Buch von der Pilgerschaft* (The Book of Pilgrim-

age)." "*Doros ..*" on the other hand, is a collection of 53 of John Donne's poems, notably the *Holy Sonnets*, translated in Bikol by Nierva, who has roots from neighboring Nabua town.

In December last year, Cordero was elected as one of the members of the Board of Directors of the Philippine Chapter of the PEN (Poets, Playwrights, Essayists and Novelists), an international organization of writers, during the group's conference at the Cultural Center of the Philippines. Cordero's fellow Irigueno poet, Frank Penones Jr. also read his paper, *Kun an Tubig Makarawkasaw: Bikol Riverine Poetry*, in the same Philippine PEN Congress focused on the Literature of Survival.



MMC Alumni Sponsors Essay Writing Contest

Members of the Mabini Memorial College(MMC) Batch 1960 will sponsor an essay writing contest for 4th year high school students of the city on February 9, 2012 at the Alternative Learning Systems(ALS) Center at the Iriga Central School, former ALS regional chief, Ester A. Oliva said. **Oliva said that Batch '60** of the MMC, now the University of Northeastern Philippines, is headed by lawyer-accountant cum restaurateur Fabian O. Mendez Jr.

The essay writing contest

will revolve around the character program of the city government of Iriga, and will have two categories, in English and Filipino.

Each school, which can either be public or private, is entitled to only one contestant per category.

The contest pieces, which should have a minimum of 400 and a maximum of 600 words, will be judged according to Content/Relevance to the theme; Unity and Organization of Ideas; and Grammar.

(Spirituality..... from page 2)

in his family-owned Hacienda Mamuco at the foot of Mt. Iriga. He it was who made them participate in the first staging of the Tinagba, and to which they have since then continually involved themselves.

In the 90's, street dancing was introduced as an added element to the caravan of carts loaded with farmers' harvest. This was an obvious gay imitation of the practices of other festivals, notably ati-atihan in Negros and sinulog in Cebu, all meant for spectacle and tourism. Looking at this from the perspective of the begin-

ning or root of the Tinagba, one can see this development as a further secularization of an otherwise spiritual celebration. This is a development that is inevitable, however, given the current kitschy trend in what my Sorsogon historian -friend, Toots Jamoralin, calls "peste-vals." Nevertheless, the introduction of these foreign elements is an uninformed departure from the original idea of Reyes for the tinagba, which was to be a celebration of the uniqueness of the native and numinous culture of the Bicolanos.





P3.75 M Bagsakan and Cold Storage Facility Inauguration Set

Better prices for farm produce and fresher supply of vegetables and livestock are but some of the benefits consumers will derive once the Bagsakan Center and the Cold Storage Facility becomes operational.

The P3.75-million twin facilities, a joint project of the Agencia Espanola de Cooperacion Internacional para el Desarrollo (AECID) or the Spanish International Agency for Cooperation and Development; and the city government of Iriga, will be inaugurated on February 9, 2012.

Located at the Iriga City Central Terminal at Barangay San Roque, the Bagsakan Center features a main building, loading and unloading bays, livestock shed and an office for personnel. It is envisioned to provide a wholesale trading facility for agricultural products which is in turn expected to stabilize their prices as well as strengthen

the local government's economic enterprises capabilities and revenues.

The Cold Storage facility, located at the Fish and Meat Section Building of the Iriga City Market occupies some 50 square meters of the building and features one unit of a 20-footer cold storage facility, with freezer and chiller chambers.

The simple inauguration ceremony scheduled at 3:00 p.m., will consist of the blessing of the facilities by Rev. Msgr. Luis Jonie V. Aguirre, Parish Priest of the St. Anthony of Padua Parish; and messages from Sangguniang Panlungsod Committee on Agriculture Chair, Jose Ll. Grimaldo, Mayor Madelaine Alfelor-Gazmen, DILG Region V Director Blandino M. Maceda, and AECID Program Manager Gonzalo Serrano. (fpj)

Jaffa Arela Barra Oliva: Double Whammy Winner

A Grade VI pupil of the Iriga Central School will represent the Bicol region in the National Elementary Schools Press Conference in Puerto Princesa, Palawan in April this year.

This after Jaffa Arela Barra Oliva won as Best Reporter in Filipino during the Regional Elementary Schools Press Conference held in Legazpi City last January 24-27, 2012.

Along with two other teammates, Oliva, who is the only daughter of Rene and Crissa Barra Oliva, will also represent Bikol in the National Children Science Congress, also in Puerto

Princesa on February 2-3, 2012.

Their winning entry, a concoction called Luscious Libas Tea, won the nod of the judges in the Regional Children's Science Congress held at the RELC in Legazpi City last January 5-6, 2012.

Oliva is the granddaughter of local artist, Al Oliva, and former Alternative Learning Center regional chief, Ester A. Oliva.



Oldest Iriga Fraternity Erects Marker

A home-grown fraternity recently erected a commemorative monument at the city park to mark its 60th year, this year.

Located at the south-west side of the city park facing the old Ibalon Hotel complex, now the Iriga Plaza Hotel, the monument was designed by local sculptor and artist, Alfonso Oliva.

It shows, in cement and faux rocks, a tree root-gripped logo of the Guy Jesters Fraternity which calls to mind the favorite song of the fraternity,

"Punay".

The monument was erected through the initiative of the fraternity's Metro Manila Chapter, led by Department of Labor Director Ricardo Martinez; and the Iriga City Chapter headed by Central Bicol State University President, Marito Bernales.

Organized in 1952 by an intrepid group of Irigueno youth, the Guy Jesters Fraternity has grown through six decades with chapters in Manila, the U.S. of A, and Europe.





Iriguena Directs “Sumagang”

What happens when a disheartened young man meet an Agta native? This is precisely what an upcoming Iriguena filmmaker hopes to answer in her 20-minute short film, which is her academic creative thesis project. Titled “Sumagang,” one of the three names of Mt. Iriga (the other being Mt. Asog), the film appropriately has the mountain for its setting. The meaning of Sumagang, which is a local word for “rising sun,” hints of the epiphany that the young

man will experience in the encounter which happens during a bad weather. As filmmaker Chanelle Filio puts it, “the story will unravel the journey of the young man and how the Agta played a significant role in his journey.” Filio, the 20-year old daughter of Cecilio Filio and Elizabeth Filio of San Vicente Sur, is a 4th year Bachelor of Arts in Film student at the University of the Philippines. (fpj)

(Saavedra... fr. p.2)

After retiring from athletics, Saavedra joined the Fiber Standardization Board as Junior Fiber Inspector. The led him to various places of assignment, from Albay to Cebu, Leyte, Samar, Bohol, Davao and Manila. In between, he married Dolores Cervero, a teacher in the ten Philippine Normal School, who bore him two sons, Genaro Jr., and Eliodoro. He died in February 26, 1953 at the Ago Hospital in Legazpi City.

Juan K. Tadiran is the other Irigueno sports hero. Of him, Antonio Escoda, Sports Editor of the Manila Times, recalling his feat during the

fifth Far Eastern Games at the Hongkew Park , Shanghai, China from May 30 to June 4, 1921 wrote: “Tadiran covered himself with glory in the decathlon, emerging victorious with the total of 775 points after a close and exciting race . Tadiran was pushed all the way through Sato (of) Japan , who finished the first half of the decathlon events with the total of 392 points, Sato, taking second with 390 points. Chu En-te, China, third with 375, and Alo, Philippines, fourth with 362 points.”

“Starting with a two-point lead over his rival Japan, Tadiran increased it the following day. His mark, 775

points is a new record, beating Chu En-te’s record made in Manila in 1919 by 22 points.”

In “The Other Star of Gintong Alay,” published in the defunct, WHO Magazine (Oct. 6, 1982 Vol. IV, #25 , pp. 30-32), Bing Ugalde called Tadiran as “Camarines Sur’s man of bronze.”

During the First Sports and Physical Fitness Festival at the

Rizal Memorial Tracks and Football Stadium on December 16, 1967, the late President Ferdinand Marcos bestowed on Saadvedra, who was represented by a relative; and Tadiran, a Presidential Award for Meritorious Service for the International honors they gave the country in sports. (fpj)



Tinagba Festival 2012

Gayon Bicol



- FEBRUARY 5 - EXTREME BIKE CHALLENGE
- FEBRUARY 6 - TOURISM EXPO @ THE IRIGA CITY PARK
- FEBRUARY 7 - INAUGURATION OF THE ECO-ADVENTURE PARK AT ILIAN HILL
- FEBRUARY 8 - YOUTH CONGRESS ON VALUES FORMATION AND ART APPRECIATION
- FEBRUARY 10 - OPENING, DAVIS CUP GROUP II ASIA - OCEANIA TIE TENNIS TOURNAMENT, USANT FORUM
- FEBRUARY 11 - 10TH GAYON BICOL FESTIVAL OF FESTIVALS SHOWDOWN
- FEBRUARY 12 - LAST TOURNAMENT DAY, DAVIS CUP



Iriga City Tourism Office
1st Flr. New Government Center,
Sta. Cruz Sur, Iriga City 4434, Philippines

Tel: +63 (54) 299-1953
Telefax: +63 (54) 299-1933
Email: irigatourism@yahoo.com.ph
Website: www.iriga.gov.ph
Like us on Facebook:
www.facebook.com/tinagba2012

HON. MADELAINE ALFELOR-GAZMEN
City Mayor

FEBRUARY 5-12, 2012

Festival of Festivals Showdown

