



GAHUA
FAKALATAHA

Vagahau
Niue

Flying Fish Soup

— Aue Sabina Fakanaiki —



Supporting Pasifika learners
through dual language texts

This book is for shared reading with students.

Teacher and audio support for this text is available online at
<http://literacyonline.tki.org.nz/Pasifika-dual-language-books>

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Flying Fish Soup

by

Aue Sabina Fakanaiki

photographs by

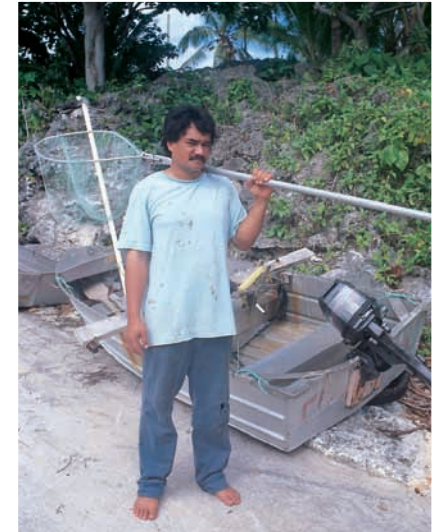
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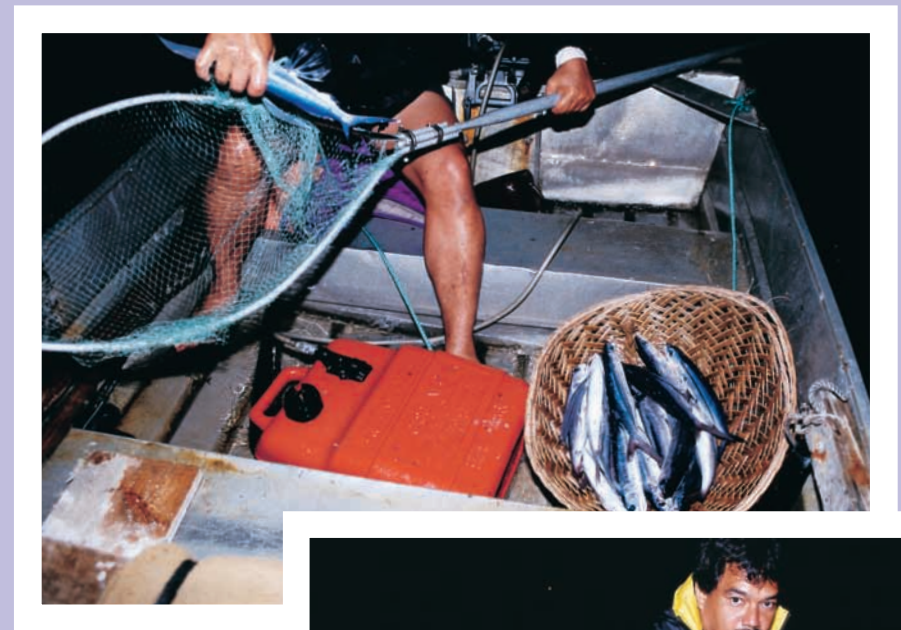
When it's a dark night,
and the wind is blowing gently,
and little waves come into shore –
it's a good night
for catching flying fish.



Tie a light to a pole
and put the pole
in the front of your boat.



When the flying fish see the light,
they'll come.
You can catch them in your net.



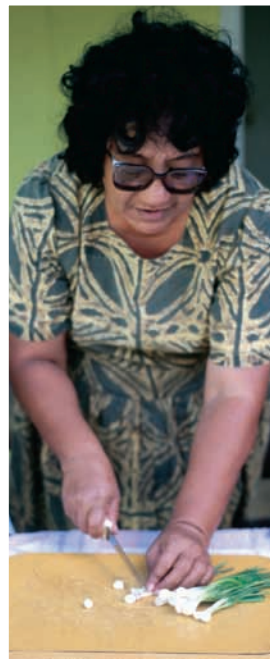
Now you can make
flying fish soup.



Here's how to make it:

Chop an onion into small pieces, and fry the pieces in oil in a big pot.

Add a little curry powder, pepper, and salt.



Then add the fish and a tin of coconut cream.

Let the soup simmer for about fifteen minutes.

Of course, if you can't catch flying fish, you could buy some other kind of fish from the shop.

Then you could go home and *pretend* to make flying fish soup!

