



NMEE CLUB NEWS

Volume 1, Issue 2

Maiatza (May) 2005

NeW MeXico EUSKAL ETXeA
BASQUE CLUB OF New MeXico
MeXico BeRRIKO EUSKAL ETXeA
CLUB VASCO De Nuevo MeXico

Æ LETTER FROM THE PRESIDENT

Kaixo! I hope that everyone is having a great spring. The club board is busy planning a number of events. In May, we will be having a Tapas dinner/fund raiser for the club. You should have received your invitation by now and we hope to see you at the dinner. The Archuletas will be hosting a potluck in July. And, in September, we will be holding the club's first summer picnic. More details will be coming soon on that.

Thanks to both Manuel and Ron for hosting great potlucks! Everyone had a great time!

The club held its first ever membership drive. The response was relatively small. If you feel that the club's goals are worthwhile, please consider joining. At some point, to save money, the club will be sending this newsletter to members only.

In this issue of the newsletter, Karen describes her recent trip to the Basque Country. Next time you see Karen, be sure to ask her about it. Samuel describes one of many theories about the Basque people. The theory he presents is based upon an interpretation of the Old Testament. In the first of a series, Reyes tells us the history of a Basque surname common in this area. This month, we learn about Montoya. Finally, Karen shares a tapas recipe you can taste at our upcoming Tapas night!

Let me end by thanking everyone who has worked so hard over the last couple of months. Karen has been formalizing our status as a non-profit organization. Lisa has worked hard on the newsletter. And Manuel, Reyes, Suzanne, Karen, Sherry and Lisa have all worked hard on the upcoming Tapas dinner. Eskerrik asko!

Blas Pedro Uberuaga, NMEE President

Please join us for an evening of

Tapas & Wine

to benefit the
New Mexico Euskal Etxea

Saturday, May 14, 2005
5 - 9 pm

Authentic Basque Tapas ❖ Silent Auction
Raffle ❖ Basque History Lecture

Contact: Blas Uberuaga, 505.670.9642

❖ UPCOMING EVENTS ❖

Saturday, May 14, 2005

Tapas & Wine
to purchase tickets, contact
Blas Uberuaga, 505.670.9642

July 9, 2005

Potluck hosted by the Archuletas

July 27-31, 2005

Jaialdi in Boise, Idaho
<http://www.jaialdi.com/>

Saturday, September 17, 2005

First Annual Picnic
to volunteer, contact
Suzanne Uberuaga, 505.690.8050

Autumn 2005

Election of New Officers



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WELCOME NEW MEMBERS

Alfonso & Donna Archuleta
 Robert Himmerich & Eva Valencia
 Manuel Monasterio & Family
 Paul & Sherry Morrison
 Suzanne Marie Uberuaga
 Reyes A Ulibarri & Family
 Samuel S Ulibarri

NMEE PATRONS

Karen Squires
 Blas P Uberuaga
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 IN THE NMEE NEWSLETTER!**

Contact Karen Squires
 for details
 505.470.7210

A TRIP TO THE BASQUE COUNTRY

by Karen Squires

Tim and I hopped on a bus to San Sebastian in the Northern coast of Pais Vasco. I was glad we chose a bus because it rides by slow enough to take in the landscape, which was either green and rainy, or snow covered hills and forest. It was breathtakingly beautiful and I loved seeing the old farmhouses scattered in the hills. We saw gazillions of white sheep with a few black sheep mixed in grazing under the watchful eye of a sheepdog. We saw huge trees and haystacks held in place by an iron stake.

We arrived in San Sebastian with no planned accommodations. The lady at the (completely booked) hostel was kind enough to turn us over to another lady's pension, which was in a beautiful apartment just off the cathedral's plaza. We made arrangements for the night and then took off for our afternoon coffee. (We got in the habit of a lot of afternoon coffees during the trip.)

We walked to the pier, the symphony hall, downtown, another cathedral and a few shops. I stopped into a Kukuxumusu store to get some gifts for my niece and then wandered around looking at the bookstores full of Euskara and the small boutiques of embroidery.

That night we decided on a big dinner, instead of our usual tapas, so we treated ourselves to La Muralla, a one star restaurant in the Michelin guide. The Basque country has more restaurants with Michelin stars than

any other region in the world! We had a ten-course meal that started with fabulous asparagus creamed soup and ended in arroz con leche decadence. Everything looked too beautiful to eat, but once a drop hit the taste buds I realized it tasted even better than it looked. This was my favorite dining experience of my life! We dined late and it was slow so they let a lot of the chefs off of work early. We had only seen one other table with people in the whole restaurant but seven chefs walked out the door to go home early. Wow! We strolled back to our pension and slept with full bellies until late the next day.

In Bilbao the following day, we visited the famous Guggenheim. The beautiful river walk surrounding the museum gave us the opportunity to appreciate the building's unique exterior. We also went inside to see the painting display and then back out for the phenomenal light display.



We ended our day at a bar for some drinks and tapas before moving off into the night towards the next train and wherever our next stop would be. Pais Vasco taught us it's best to travel without plans...

GeNeALOGY

Contributed by Reyes A. Ulibarri

Montoya: Originates from the province of Álava in the Basque Country of northern Spain. It is derived from the Latin words *montis* and (*h*)*oya*, which describe a mountain or woodland containing depressions or chasms. Hence, “one who comes from a mountainous place.” The literal translation describes, in detail, the terrain of the Pyreneese mountain area of Spain.

Today Montoya is relatively common and widespread throughout Spain and Iberio-America. Variant spellings include Montes, Montero, Montaña, and Montañas.



Interpretation of Heraldic Symbolism: The field *azur* (blue) proclaimed the bearer to be one who was loyal in upholding the truth. It also served as a reminder of the family's royal obligations to the defending of the agricultural traditions of their country. The ten *panelas de plata* (silver cottonwood leaves shaped like hearts – as dictated by the heraldic traditions of Spain) indicate that he was a loyal and vigilant vassal to the prince. He probably served in protecting and managing matters of business or trade and was granted these as a sign of his excellence. The *bordura de sinople* (green border) was a bearing of honor granted by the king of Spain as a symbol of his acknowledgement and favor to those strongest of warriors who returned victorious from battle but were *ensangretado* (bloodied) by the blood of the enemy. It was also used to differentiate between family members who bore the same arms, (i.e. a son may have been granted a *bordure* to add to his father's arms. The belt of silver represents the cord of Saint Frances.

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MANCHEGO CROQUETAS RECIPE

Contributed by Karen Squires

7 oz Manchego cheese	1 egg
3 tbsp all-purpose flour	1 tsp water
1.5 tsp salt	1.5 cups bread crumbs
dash of pepper	corn oil
2 dashes of cayenne	

Cut cheese into small triangles (less than an inch). In a plastic bag or dish with lid mix flour, salt, pepper and cayenne. In a second plastic dish with lid, beat egg and water. In a third, put breadcrumbs. Heat oil for frying in a deep-fryer or heavy bottom pot until a small drop of egg and crumbs will sizzle and brown. Take a triangle of cheese, toss it in flour mixture, then coat in egg and roll in breadcrumbs before adding to pot to fry. Once in oil, watch closely as it will brown quickly, turn once and set aside to drain on paper towel. These can be prepared in advance and saved in the refrigerator to fry the next day. If you've already fried them but they are cold, pop them in the microwave for a few seconds to reheat. Serves 6-8 tapas size.

Manchego cheese is a sheep's milk cheese from the region of La Mancha in Spain. La Mancha is also where saffron and Don Quixote are from. Manchego cheese is Spain's most popular cheese, including here in the U.S.

BASQUES IN HISTORY

Contributed by Samuel S. Ulibarri

Where did the Basques come from? Or better yet, from whom did they come? In my research of ancient history I chose to follow the Jewish scriptures as a guide since they are in fact the most accurate and thorough historical source for ancient history. The Basques trace their ancestry to Tubal, so who exactly was he? Most people are familiar with Noah's flood, where the entire globe was submerged under water, through which a man named Noah and his family survived after they built an ark. The ark came to rest on Mt. Ararat in present-day Turkey from whence all the nations of the earth dispersed. One of Noah's sons named Japheth had a son named Tubal, and his descendants migrated to the Iberian Peninsula although the route they followed is still debated. Nevertheless they were the first peoples to reach and settle in Iberia. After them came groups of Celts from the north, Phoenicians from the southeast, Greeks from the east, Carthaginians from the south, Romans from the east, Visigoths from the north, and finally Muslims from the south. The invasions by these peoples forced the Tubalites, as the Romans and Jews called them, to fall back to the arid Pyrenees Mountains in north-central Spain. So if Tubal was the father of the Basques, then it is safe to say that he was the first Basque. Note: when the Muslims invaded Spain in 711AD, they named the southern tip Gibraltar, which translates to 'Rock of Tubal' in Arabic.

For a complete list of sources contact Samuel S Ulibarri at:
basqueflavor@hotmail.com

BeCOME A MeMBeR OF THE NeW MeXICO EUSKAL ETXeA

Receive quarterly newsletters, vote in the officer election next autumn, have access to our club library, and most of all, know that you are helping to preserve and celebrate Basque culture in New Mexico!

Individual Membership - \$25

Family Membership - \$40
(for families residing in the same domicile)

Patron of the Club - \$100

Individual Student / Senior Membership - \$15
(Senior Membership for those 65 and over)

Contact: Karen Squires, 505.470.7210

Keeping & practicing the culture and traditions of the Basque people



Engaging in educational, social, and recreational activities



Promoting the Basque culture in the greater community



Bringing together those interested in the Basque people

BÜBëR-TiK

(from Buber)

To one not familiar with Basque, the letter combinations can make it look cryptic. What are all of the x's and tx's? In 1964, the Royal Basque Language Academy established a new standard for writing Basque: "x" is pronounced as "sh" in English and "tx" is like "ch". Thus, depending on where you are, "house" is spelled "etxea", "echea" or "etchea". This is the reason that many surnames have a variety of spellings. For more info, see:

<http://www.buber.net/Basque/Euskara/Larry/WebSite/basque.sketch.html>

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