



NMEE CLUB NEWS

Volume 2, Issue 1

Otsaila (February) 2006

NeW MeXico EUSKAL ETXeA
BASque CLUB OF NeW MeXICO
MeXICO BeRRIKO EUSKAL ETXeA
CLUB VASCO De NeVo MeXICO

Happy New Year and thank you for your interest in New Mexico Euskal Etxea! I am excited to be assuming the presidency of YOUR club and hope that you will get involved in the numerous activities we have planned this year.

First, let me start by thanking our first president, Blas Uberuaga, for leading our club for the past year. He has done an outstanding job of putting us on the map and establishing a great base from which we hope to continue.

As of today, we have 44 members located throughout New Mexico. We hosted a highly successful Tapas Night which has become something of a flagship event for us (be sure to join us again on March 11 – see insert), have hosted Basque student dancers from Navarra at the Santuario de Guadalupe, and held a fall outdoor picnic in Peña Blanca where we roasted a lamb shepherd style. We are all anxious to build on the success of these past events and continue to improve on the quality of our offerings.

I would like to give you a quick bio on myself. I was born in Bilbao, Spain in 1966 to a Basque father and a Puerto Rican mother who met in Zaragoza, Spain. Since I can remember, my father has been stressing to me “eres vasco” (“you are Basque”). Though I never had the opportunity to learn Euskera, I always enjoyed hearing my grandfather (now deceased) speak it. Being a history buff, I was fascinated with the Spanish Civil War, in particular the events in places like Gernika and Durango that drew worldwide attention to the Basque region. For years, when I told people that I was from “Bilbao” no one really knew where I was talking about. All that changed when Frank Gehry designed the now ultra famous Guggenheim Bilbao Museum that draws visitors from around the globe. Like many Basques, my family and I are obsessed with food, particularly the type of food that they eat in places like San Sebastian. I enjoy the opportunity to celebrate the unique perspective that my heritage gives me.

So what can you expect from our club? We hope to provide you with a forum to learn about Basque history and culture. This year we hope to offer Euskera language classes. Perhaps we will inspire you to trace your family roots back to the Basque region (in many cases by way of New Spain [Mexico]) or even visit the land of your forefathers. For many of us, attending a potluck is simply a great excuse to sample some of the best cuisine in the world. Whatever the reason, I urge you to get involved and share with us.

Welcome!

Manuel Monasterio, NMEE President

POTLUCK

Saturday, February 11
5:00 PM

4313 Lone Raven Lane
Santa Fe, NM

Hosted by:
Sherry & Paul Morrison
505.474.3254

COOKING CLASS

Chef Adrian Perez
will give a cheese lecture and teach
us to make Basque Tapas!

Saturday, February, 25
5:00 - 7:30 pm
\$30 per member
\$40 per non-member

Casa Loma Clubhouse

RSVP by Feb 18
Suzanne 505.690.8050

Tapas & Wine

Saturday, March 11
6 - 9 pm

Authentic Basque Tapas
Silent Auction

Contact: Manuel
505.983.8699

Discounted tickets available
for purchase until March 1

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SHARe YOUR STORieS

Do you have a family tradition or story that
may be of Basque origin?
Please share it with us!

Contact: Lisa Van De Graaff
lisa@buber.net or 505.670.9474

WeLCOme NeW MeMBERS

Bixente Alava
Edward Archuleta

For information on becoming a member
of NMEE, contact Karen Squires at
505.470.7210

MeMBeR HiGHLiGHT

Congratulations to Salomé DeAgüero who was listed in the November 24, 2005 issue of *The Santa Fe New Mexican* as one of "The 10 Who Made a Difference in 2005."

Salomé is passionate about issues affecting New Mexico's senior citizens, and she spends countless hours as an advocate on their behalf. Key issues upon which Salomé focuses are the availability of health care and transportation, especially in rural areas.

"She is there no matter what", said Stephanie Gonzales, former New Mexico Secretary of State, "She is at the forefront of senior issues, and people listen when she talks."

"I think in my life there's still things I need to do, I just look forward to tomorrow," said Salomé.

Eskerrik Askó, Salomé, we are grateful for all that you do in our community, and we are proud to have you as an integral part of NMEE!

BUBer-TiK

Contributed by Blas P. Uberuaga

Ancient Basque only had names for five colors:

beltz = black
zuri = white
gorri = red
hori = yellow
urdin = blue

In fact, urdin was used to describe blue, grey, and green. It seems urdin came from describing various perspectives of the sea: sometimes it looked blue, other times grey and sometimes green. All other Basque words for colors seem to have been taken from other languages, such as berde (green), gris (grey), and laranja (orange) from Spanish.

HeLP WAnTEd

Would you like to host a potluck?
Would you like to volunteer at an event?
Do you have a special skill or talent to share?

Please contact us!
Manuel 505.983.8699 or nmee@buber.net

BASQUEs IN HISTORY

Contributed by Samuel S. Ulibarri

California needed many missionaries during its early stages; it needed devout men who could handle the rough frontier life on the west coast. Succeeding the famed Fr. Junipero Serra was a native of Vitoria, Spain, one Fermin Lasuen who became a priest at age 15. He arrived in California in 1773 and established nine missions in addition to his predecessor's nine, and thus completed the mission chain from San Diego to San Francisco. It is said that Fermin wrote in perfect Spanish, but with his native language being Basque, he often "complained of an imperfect ability to speak Spanish." Lasuen died in 1803 under immense work-related stress, and on the verge of a mental breakdown due to the conditions and isolation of California in those times.

Genealogy

Contributed by Reyes A. Ulibarri

Archuleta: Surname of Basque origin. The word *artxuleta*, originates from the Basque words *haritz*, which means "oak tree," and *eta* meaning "a place of." Hence, *Archuleta* refers to "the place of oak trees."

Among the early explorers was Asencio de Archuleta, the son of Juanes de Archuleta, from Eibar in Gipuzcoa, Spain, who traveled to New Mexico in 1598 with Don Juan de Oñate. He married Lugarda Quintana, by whom he had three children, Cristóbal, Juana Josefa, and Nicolás Marcos, according to a will made by Lugarda Quintana, in 1749 when Asencio was absent from New Mexico.



Sus armas: En campo de oro un roble de sinople con su tronco de sable.

Interpretation of Heraldic Symbolism: The field of *oro* (gold) proclaimed the bearer to be of noble character and one who was wise and generous. It also served as a reminder of the family's royal obligations to the defending of the virtues of knighthood, as well as the practicing and preserving of the arts of *Bellas Letras* (illumination; calligraphy). The tree of *sinople* (green) with its trunk of *sable* (black), naturally represented the *haritz* (oak tree) for which the family was named, and it symbolized great age, hope, love, loyalty in love, friendship, service, and respect. In Basque culture, the oak tree signifies strength and endurance.

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BASQUE RECIPE

Contributed by
Lorin Erramouspe Abbey

I found this recipe in the Mary Ancho Davis cookbook "Chorizos in an Iron Skillet: Memories and Recipes from an American Basque Daughter." This recipe was very appealing to me because of all of the garlic! Before I made it for the first time, I asked my father, Louis Erramouspe, who still ranches in Vaughn, if he remembered such a dish and he said yes and that he remembered that his mother would add some bacon. This recipe only calls for six new potatoes and I found that I could easily double the batch for a larger crowd.

"Paprika Potatoes"

6 new potatoes
3 Tbsp vegetable oil or olive oil
Garlic powder
3 Tbsp grated Parmesan cheese
Paprika

Soak the potatoes in salted water for 10-15 minutes and scrub thoroughly with a vegetable brush. Preheat oven to 350 degrees.

Cover bottom of 13x9 inch baking dish with oil. Sprinkle garlic powder over oil, then sprinkle the Parmesan cheese over the oil and garlic powder. Cut potatoes in half, lengthwise, and place cut side down in the garlic powder, Parmesan and oil.

Bake in oven for 50 minutes. Turn potatoes over and sprinkle cut side generously with paprika.** Bake an additional 5-10 minutes. Serve hot.

(**Add two strips crumpled bacon, like my grandmother, Jeanne Orhategaray, liked it and try substituting paprika with New Mexico red chile powder like I like it! I also increased the amount of Parmesan cheese a touch.) This makes a great breakfast addition!

Chorizos in an Iron Skillet.

Mary Ancho Davis. University of Nevada Press.
ISBN 0-87417-445-7 52195.
(www.nvbooks.nevada.edu)

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