



NMEE CLUB NEWS

Volume 7, Issue 4

Azaroa (November) 2011

NeW MeXico EUSKAL ETXea
BASQUE CLUB OF NeW MeXico
MeXico BeRRiko EUSKAL ETXea
CLUB VASCO De NueVO MeXico
Le CLUB BASQUE De NOUVEAU MeXique

LETTER FROM THE PRESIDENT

Kaixo denari!

Another year is coming to an end and NMEE, as promised at the beginning of the year, has been a little quieter than previous years. This isn't from a lack of desire or ideas, but simply a consequence of all of the demands we all have on our lives.

Even so, we've been very successful with cooking classes, which seem to be one of the most popular things we organize, and we held a great language lesson, which had an excellent turn out as well. While our picnic had to be cancelled due to the uncertainties associated with the fires this summer, we are holding a potluck at Las Golondrinas, which should prove a lot of fun. And, as always, we have a lot of other great ideas that we slowly, but surely, are developing.

2012 promises to be another great and busy year. We are currently planning on holding our bi-annual Tapas and Wine Event, and will decide in early 2012 whether to go forward. We have a lot of great ideas, but we are short of man-power and can certainly use some more help. If you've been to our event and enjoyed it and want to see it continue, consider contacting us to see how you might help.

To follow on this theme, it is my expectation that a number of our stalwarts on the board will be stepping away this year as they have other commitments that are taking priority. So, if you are interested in serving on the board, contact me and let's discuss. Our formal elections are underway, but we have the ability, per our by-laws, to elect honorary board members to the board. We are moving more and more to a "virtual" board, where much of our interaction occurs electronically via email and social media, so the time commitment should be relatively small. I just ask that you consider it.

Finally, let me just end by saying that NMEE, while a small club, has done a great job, in my opinion, of bring people together, of forging new friendships, of educating people about the Basque culture, and of promoting all things Basque in New Mexico. We intend to continue in these efforts and hope that you will join us.

Zorionak eta Urte Berri On!
Merry Christmas and Happy New Year!

Blas

UPCOMING EVENTS

Autumn Potluck

Saturday, Nov 5
11:30am - 2:30pm
El Rancho de las
Golondrinas
See page 4

Cooking Class

Friday, Nov 11
Sold Out!

Contact Karen to be on the
list for future classes

Winter Potluck

Date TBD

Hosted by Eve Cobos
Albuquerque

Tapas & Wine Fundraiser

Save the date!
August 11, 2012

NMEE LIBRARY

Maybe it's time to check out some cookbooks and put a Basque spin on your next dinner? Or perhaps you would like to learn more about who the Basques are and how they affected history?

Did you know that one of the benefits of being a NMEE member is access to our library? We have a range of interesting books: fiction, poetry, cookbooks, and historical.

To learn more, contact
NMEuskalEtxea@gmail.com

MEMBER PORTRAIT

By Tricia Erazo Penn



Karen Squires is a founding member of the Basque Club of New Mexico (NMEE), and she is not Basque. She and her husband, Tim, lived and worked in Seattle (though both are originally from Albuquerque), where she worked at The Spanish Table, and met Blas Uberuaga (Basque) and Lisa Van De Graaff (not Basque). After two and a

half years, Karen missed the sunshine and announced to her boss that she was returning to New Mexico. That is how it came to be that Karen opened and managed The Spanish Table right here in Santa Fe.

Through the store, Karen made new friendships with several Basque (or Basque-interested) individuals. Eventually it was decided to start a club. Karen became the first secretary/treasurer.

“What interested you in the Basque club?” I asked Karen. “I’m a ‘foodie!’” she replied. It was on her fourth visit to Spain in 2005 when she and her husband toured the Basque region. That was when Karen learned why Basque cooking was so popular: simple, fresh and delicious. As a result of her own experiences and the chefs she meets, Karen organizes the club’s cooking classes. She also is the “main kitchen-worker” during the annual NMEE Tapas event, overseeing the menu and supervising the volunteers serving the food.

As a parent of a 5-year-old daughter and 10-month-old son, Karen’s work at The Spanish Table has been reduced to 3 days a week. Currently working on her Master’s in secondary education, she wants to “give something back” to her community. Karen designed the language lesson that Blas taught at NMEE’s first language class.

What does she say about NMEE? “It’s dynamic and very open-minded.” Karen knows, as she has proven herself, that there are many people, Basque and otherwise, who would enjoy and benefit from being a member in NMEE.

ISABA REUNION

A group of maybe 25 people from Isaba, a small town in Navarre from which many Basques emigrated to far away lands, many of them landing in New Mexico, came to the land of their cousins to get to know their distant relatives and the life they have lead in the southwest. Starting with a reception in Albuquerque where they were welcomed by local dignitaries, including the honorary Spanish Consuls in Albuquerque and Santa Fe, to a cowboy breakfast in Vaughn, and finally a trip to the Balloon Fiesta and the Harvest Festival at Las Golondrinas, the guests from Isaba were overwhelmed with the hospitality of their New Mexican brethren -- everything I heard told me they were having a great time.



One of the women who came gave the club a book. Written by the grandson of a man from Isaba, it details that man's fight in the Spanish Civil War, his escape to France when Franco won that war, and his subsequent fight against the Germans in WWII. He was captured by the Germans and put into a concentration camp, to be eventually freed by American soldiers. He told his grandson of his experiences, who then penned this account, entitled *La Colina de la Muerte*. His grandson wanted to share this story with our club, since, for him, Isaba has two connections to America: the emigrant population and the freedom of his grandfather as secured by American soldiers. The book is in the club library for anyone who is interested (it is in Spanish).

THANKSGIVING EUSKARA LANGUAGE LESSON

Emango al didazu edontzi bat ___?
May I have a glass of _____?

kafea = coffee

zukua = juice

burbuiladun ura = (bubbly) water

ura = water

garagardo = beer

ardo gorri/zuri = red/white wine

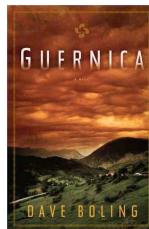
We had our first language lesson in August and it was a great success. We had about 11 students participate in an introductory lesson on the Basque language. Students ranged from those who were generally interested in languages and intrigued by Euskara to those who hope to get to the Basque Country soon and want to know a little vocabulary. Prepared by Karen Squires and Blas Uberuaga, the lesson threw a lot of detail at the students, but they did a great job of participating and learning some basics of the language. We decided to continue the class, meeting every 3-4 months. This isn't enough to really learn the language, but it will give a flavor. Future lessons will be more targeted at vocabulary, to give basic tools to communicate, at least rudimentarily. The next class is in development and will hopefully be announced very soon.

BASQUE NEWS

The biggest news by far from the Basque Country relates to ETA announcing an end to violence. While there is the typical skepticism from the main Spanish political parties, there is also reason to believe that this time is different, as both political parties that have historically supported the armed conflict as well as ETA prisoners in Spanish jails have called for an end to violence. Certainly, a number of groups still want independence from Spain and France, but this marks a historic end of the use of violence towards those ends.

BUBER-TIK

By Blas Pedro Uberuaga



I just finished reading *Guernica*, by Dave Boling. *Guernica* follows three generations of Basques as the Spanish Civil War hits the Basque Country, culminating in the bombing of the historic Basque town Gernika. Boling does a great job of bring those events to life and giving them a personal element through the stories of this Basque family. I highly recommend it if you are looking for a book to cozy up with in front of the winter fires. You can find more information, and more perspectives of the novel, at <http://buber.net/Basque/>

BASQUE SHEEP'S MILK CUSTARD WITH FIGS

Care of Chef Diane Perkins

Here's a quick recipe for a fall custard desert that was originally made in the Basque Country using sheep's milk. It works just as well with goat's milk.

Soak 3 gelatin leaves or 3 teaspoons gelatin powder in a small bowl of cold water for about 15 minutes. (If using gelatin leaves squeeze out the extra liquid before adding them to the goat's milk.)

Place 4 cups of goat's milk in a heavy bottomed sauce pan. Bring the milk to a boil and add the gelatin. Pour the milk into 6 to 8 half cup containers and let it set up in the frig for 4 hours.

When ready to serve, cut 16 figs in half lengthwise and pan sauté with 4 tablespoons of brown sugar and some butter for 5 to 10 minutes until the figs turn golden brown. Unmold the custards into shallow bowls by dipping in a hot water bath for 30 seconds and then inverting over the bowls. Place 2 to 3 figs over each custard and drizzle with a distinctive honey (try lavender or chestnut honey).

Chef Perkins is available for private parties and custom order pastries. She can be reached via e mail at: DianePerkins@cybermesa.com or at 505-995-1322.

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HISTORICAL STUDY

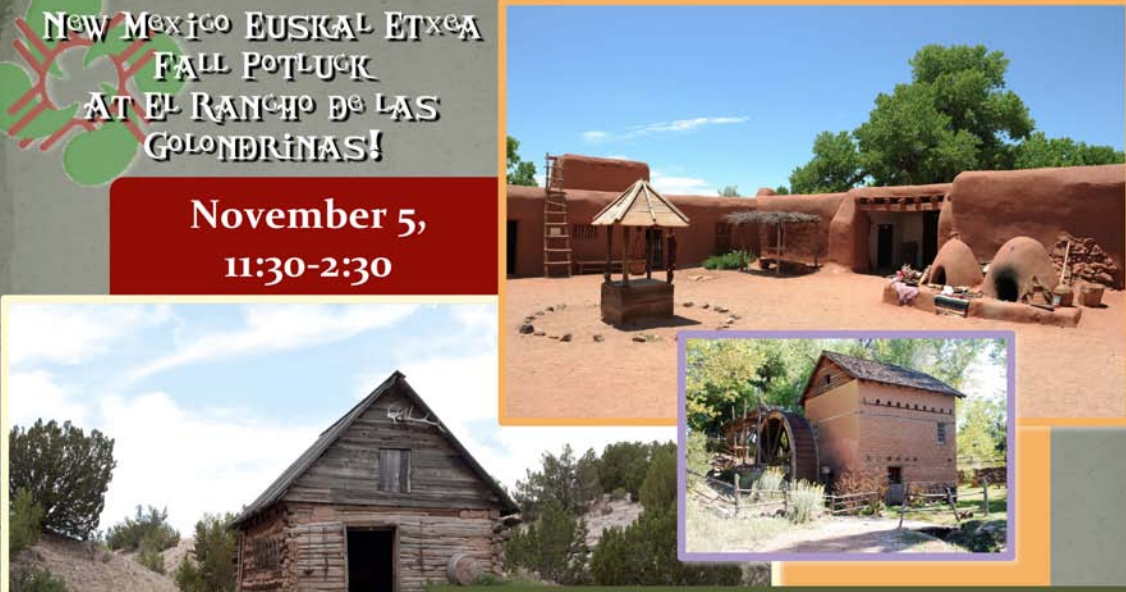
As we've discussed in previous newsletters, NMEE is very interested in documenting the Basque history of New Mexico. Towards that end, please consider sending us a paragraph of your personal New Mexican Basque story. This will provide a starting point, both for sharing that history with our other members and friends, but for jump starting a more formal study.

KAREN'S RENAISSANCE FAIR MUSINGS

NMEE was invited to attend the Renaissance Fair at El Rancho de las Golondrinas. I dropped off some club brochures to the museum volunteers. They were excited about our fellow non-profit organization and let me know they'd share the info with everyone. Then we headed off into the throngs of people. We marveled at the rock throwing Celts. We had our faces painted in fairy village. We watched dances from around the world. We rode a boat "across the ocean." I could see how an ancient culture such as the Basques fit so well into the theme of this Fair. So well that I wonder why don't we get some folks to, say, have a wood-chopping competition next year? Anyone?

**NEW MEXICO EUSKAL ETXEA
FALL POTLUCK
AT EL RANCHO DE LAS
GOLONDRINAS!**

**November 5,
11:30-2:30**



- Bring your favorite dish to share!
- Park in staff parking lot.
- Walking tour for up to 20 guests!
- No pets.
- All guests will need to sign a Waiver of Insurance.
- We will be outside (but covered) so dress accordingly.
- See <http://golondrinas.org/> for directions.