



# Club News & Views

## Prospero Año Nuevo

### COPPER CANYON OR BUST!

#### IN THIS ISSUE:

President Elect	2
Editor's Column	2
New Board Members	3
Holiday Fiesta	3
The Legend of Zorro	4
Book Club News	4
Latin Holiday Customs	4
Natilla Recipe	5
Mexican Train	5
Teacher's Seminar	5
Mexican Food	6
February Fiesta	6

Everyone is familiar with Cancún and Puerto Vallarta for seaside resort vacations, but have you heard of Copper Canyon in the Sierra Madre mountains of northwest Mexico? Words such as "breathtaking," "awe-inspiring," "amazing," and "spectacular" are some of the terms used to describe the thrilling journey to an altitude of almost 8,000 feet on "El Chepe."

Copper Canyon is Mexico's hidden treasure--actually a series of some 20 canyons that together are four times larger and deeper than Arizona's Grand Canyon. The government-run "El Chepe" railroad travels 400 miles from Chihuahua City through 86 tunnels and 37 bridges to Los Mochis on the Pacific Ocean.

Beginning March 26, 2017, Spanish Club members will embark on an 8-day/7-night motorcoach and rail journey to the "Barrancas del Cobre" (Spanish for "Copper Canyon"). They will experience an authentic train ride through rugged terrain, visit remote colonial cities, and meet the cliff-dwelling Tarahumara Indians! **-Jim Khami SAFETY CONCERNS: The rumor that Jim K will be driving the bus is unsubstantiated...** (ed.)

### CLUB ESPAÑOL SEEKS ONE TALENTED TEACHER!

With the retirement of **Anna Scheidt**, our Club is in serious need of a Spanish teacher for the High Intermediate/Advanced Guided Spanish Conversation Class. A native Spanish speaker is preferred with ability to correct spoken Spanish and promote conversation amongst the students. For more information or to schedule an interview, please contact **Mary Ann Jasken** at 701-866-9460 or [majasken@hotmail.com](mailto:majasken@hotmail.com). (see Anna's comments later in this issue!)

*What do we say to a person who has given so many years of commitment to Club Español? Thank you, Anna! **THANK YOU!***

### NEW CLASSES PLANNED FOR 2017

A new **Spanish Class for Beginners** starts on Tuesday, Jan. 10, at 9am in the Mesquite Room at Beardsley. The class is an introduction to the Spanish alphabet, Spanish pronunciation, and basic vocabulary and grammar, with an emphasis on the present tense. Contact: Rosemary Bossert 708-710-7927 [rcbossert@att.net](mailto:rcbossert@att.net).

**Beginning Reading Class for Discussion and Vocabulary** starts a new book Jan. 3. The title is *Piratas del Caribe y el Mapa Secreto*. If you are comfortable with present tense and want to speak and increase your vocabulary, this is a great class for you. No pre-registration is required. Wednesdays, Beardsley, Mesquite Room, 9am. Instructor: Eleine Greene

### Winter/Spring 2017 Calendar

Monday, January 2nd	Classes Resume
Friday January 20th	Movie-7:00pm
Friday, February 10th	Valentine Fiesta- General Meeting
Friday, February 17th	Movie-7:00pm
Friday, March 17th	Movie-7:00pm
Thursday, April 13th	Last Day of Classes
Friday, April 21st	Spring Fiesta- General Meeting



### From Our President Elect...

I look forward to serving as your president in 2017, and both welcome and appreciate your support and input. I wish to thank **Travis Whitlow** and **John O'Donnell**, who are stepping down as president and vice-president, for their service. Thank you, too, to the current board members and to Mary Ann Jasken for all their help in preparing me and **Paul Voorhees**, our incoming vice-president, for the year ahead. Here are a couple of my priorities for the coming year.

There is a wide variety of activities in our club, and it would be great if we had a ready means of tracking what they all are, who to contact about them, and what resources we have to support them. An organization chart posted on our website could help with that. And a quarterly budget could reinforce ongoing confidence in our financial health and inform the Board's allocation of funds to events and activities.

I hope that all members will find the Board receptive and eager to support your initiatives. I would also particularly like to encourage new members to broach us with **your** proposals. Have a look at our website at [spanish.scwclubs.com](http://spanish.scwclubs.com) for information on the club and its activities, and feel free to contact me with **your** suggestions. [Maureen.spanishclub@gmail.com](mailto:Maureen.spanishclub@gmail.com)

### Maureen Ball Assumes 2017 Presidency

**Maureen** and her husband, Tom Williams, retired late in 2009. They went hiking, Maureen started to learn some jazz piano and, in response to unremitting encouragement from her husband, she started to learn to golf. But the interest that really captivated her was learning Spanish. She joined **Claire Fowler's** beginner class, met some great people, and has been taking Spanish ever since.

Canada is Maureen's home. She was born there but moved to the U.S. when she was nine, attended high school in International Falls, Minnesota, and then got her B.A. from Hamline University in St. Paul. After college, she returned to Canada, taught French for a few years, first in a tiny place on the north shore of Lake Superior, and then in Ottawa. Then she went to law school at the University of Toronto and spent the balance of her working years as a lawyer, first in Toronto, and then in Kingston, Ontario when she and Tom got married.

Tom and Maureen have four children and seven grandchildren, all of whom love the opportunity to visit Sun City West.

### Editor's column...

Welcome to our newsletter, dedicated to *Spanish* food and its tremendous influence in other lands! Historically food is at the center of significant gatherings from early Biblical references and feasts of Emperors to the modern family gatherings. So it is with the Spanish Club Fiestas! Check out the fascinating world of Spanish food in this issue.

I must admit that we had so much information to share with you that our food theme will get shortchanged a little. We will use some wonderful submissions in the future.

Forgot to send in your dues for 2017? Please send them before **Olivette Miller** uses her big scissors to snip the unpaid from our membership roster! Olivette's address is 14226 W. Skyhawk Dr. SCW 85375.

Blessings of the coming New Year continue here at Club Español! Without the many volunteer contributors, our newsletter would be an empty cupboard. Add to that, proof reading by **Margaret Rauch**, layout production editing by **Joan Novy**, and distribution by three worthy volunteers, and you see what a community effort this is! So much positive energy! Thanks for going the extra kilometer. Send any content to the following: [sugarbushwordshop@hotmail.com](mailto:sugarbushwordshop@hotmail.com).

*The Mission of the Spanish Club is to learn the language and appreciate the Hispanic culture through classes, cultural events and fiestas*



**2017 OFFICERS**

- Maureen Ball**, president
- Paul Voorhees**, vice president
- Karin Peterson**, secretary
- Olivette Miller**, treasurer
- Margaret Rauch**, web assistant
- Jo Keitges**, fiesta coordinator
- Tish Iwaszuk and Mary Ann Jasken** members-at-large

**Nutrition on the Desert- Are You Kidding Me?**

When the Spanish entered Mexico (which then included Arizona), they found a Native population that existed basically without domestic meats for sustenance. How did they survive?

**Karen Brown** is looking into a session which answers just that question. It will be cooking desert flora and feasting on the results! Though details are preliminary, the March event will require reservations at a cost of \$25. Participants will be carpooling to Hassayampa Reserve. Call **Karen** at 480-399-9515 (cell) or 623-486-5491 (home). -ed.

**SPANISH (the Mother country)  
"MEDITERRANEAN" CUISINE!**

The food of Spain can be shocking for some and heavenly for others! Spaniards are proud of their Mediterranean diet and often brag about having the most healthy food in the world. Mediterranean cuisine is known by its wide range of meals based on fruits, vegetables, beans and legumes, an abundance of bread, pasta, rice and other grain foods, (nuts, sunflower seeds, etc), extra virgin olive oil, garlic, fish, seafood, poultry, meats, cheese, and yogurt (and wine!) Typical Spanish dishes depend on the region you are visiting:

- \* Fish: A staple part of the Mediterranean diet
- \* Lamb: Especially popular in Northern Spain
- \* Pork and Cured meats: Spain is famous for its ham. \* Shellfish/Seafood: served in meals such as the Spanish "paella" rice dish.

\*Offal: Spaniards make use of most parts of the animals. You can try "callos" (tripe or stomach lining), "jeta" (pig mug), "riñones" (kidneys), "criadillas" (testicles), "lengua" (tongue), "crestas de gallo" (rooster combs), "morcilla" (blood sausage).

Also recommended is "pulpo" (octopus) often served with potatoes and paprika, calamari (fried squid), wine: "vino de la casa" (house wine), "vino tinto" (red wine), "vino blanco"(white wine), or "vino rosado" (rosé).

Sources: varied internet stops -ed.



**Holiday Fiesta (nearly)  
Broke Record!**

The December Holiday Fiesta may have broken the old Sun City West record for the most smiles and laughter in a single venue!

Fine food, elegantly dressed ladies (the guys weren't bad, either), nimble dancing and joy all around made this an evening to remember. Nearly 100 guests participated!

We are indebted to coordinator **Roland Robinson** for making this special Club Event happen yearly. The venue creates a festive evening for all.



## THE LEGEND OF ZORRO

You do not want to miss this movie!

Antonio Banderas and Catherine Zeta-Jones!!

Of course, Antonio is Zorro. His nagging wife is the beautiful Catherine Zeta-Jones. It is a swashbuckling, fun, adventurous Spanish-speaking movie with English subtitles! AND, if that wasn't enough it is ONLY \$1!

Free homemade cookies!!

Wonderful friends!!!

January 20, 7pm

Agave Room at Beardsley Rec Center

-Pam Watson

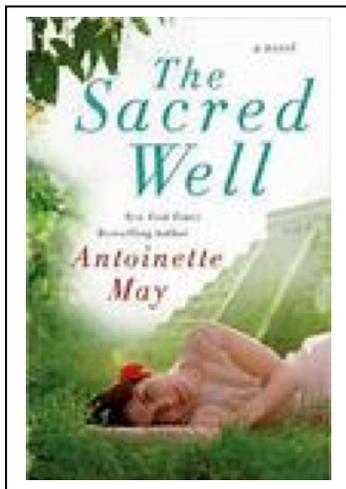


## BOOK CLUB EXPLORES POLITICS and CULTURE

The Club Español Book Club met on December 7<sup>th</sup> and reviewed *Winter in Madrid*, by C. J. Sansom. The story is a riveting account of the lives of people of several different political persuasions after General Franco came to power in Spain in 1939. It centers around an English volunteer soldier who fought against the fascists. He was captured, held in a secret prison in Spain, and rescued in a daring operation set in motion by his girlfriend.

The Book Club really came away with a much better understanding of the Spanish culture and the political forces in play during that time, including the war perspectives of England, France, Germany, Italy and Russia, with respect to Spain.

Our next read is *The Sacred Well*, by Antoinette May, which we will discuss at our meeting in January. -Paul Voorhees



## HOLIDAY CUSTOMS IN LATIN AMERICA

**Argentines** traditionally use a suckling pig or a roast peacock jauntily decorated with some of its own brilliant plumage to occupy the center of the holiday dining table. *Niños envueltas* is another favorite dish. It is made of steak cut in pieces three inches square, stuffed with minced meat mixed with onions, hard-boiled eggs, and spices. The meat is shaped in rolls, browned, and baked or simmered until tender.

**Peruvians** offer their holiday guests a sweet little drink called *ponche de huevos*, or egg punch, which traces back to Spain's conquest of Peru. Blending up eggs, milk, sugar, booze and with a bit of spice grated on top — sounds like eggnog, right? But Peruvians use [pisco](#) instead of rum; sweetened condensed milk in place of fresh milk and cream and a special ingredient — *algarrobina*. (a Peruvian carob). In Peru, it wouldn't be the holidays without ponche de huevos.

In **Colombia**, *Nattilla* is a rich, custard-like dessert thickened with cornstarch and flavored with *panela*, a dark molasses-like sugar. **Gloria Mamola** tells us, "*La natilla es el plato más tradicional de la mesa de Navidad en Colombia. A mi personalmente me encanta; y mi madre la preparaba siempre*". The recipe follows on the next page.

*La meta del Club Español es el aprendizaje del idioma y el aprecio de la cultura hispana a través de clases, eventos culturales y fiestas.*

## Natilla Colombiana - Colombian Custard

### Ingredients

- 4 cups whole milk
- 8 ounces *panela*, or 1 cup packed light or dark brown sugar plus 1 tablespoon molasses
- 2-3 cloves
- 3-4 cinnamon sticks
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup cornstarch
- 2 tablespoons butter
- 1 cup frozen fresh shredded coconut (optional)
- 1 teaspoon vanilla
- 3/4 cup chopped nuts (optional) and/or 1/2 cup raisins

### Preparation

1. Place the cornstarch in a small bowl. Slowly whisk in 1 cup of the milk (or more if needed) until cornstarch is well incorporated and you have a smooth mixture. Pour the remaining milk into a heavy sauce pan.
2. Grate the *panela* and add it to the milk mixture (or add the brown sugar and molasses). Add the baking soda, cinnamon sticks, and salt, and whisk to mix well.
3. Heat the milk/sugar mixture over medium-low heat, stirring, and bring just to a boil. Take out the cinnamon sticks and cloves. Whisk in the milk/cornstarch mixture and continue to cook, stirring constantly, until it starts to thicken. Stir in the coconut (optional).
4. Cook the mixture until has thickened enough that you can see the bottom of the pan for several seconds when you stir (do not let it come all the way to a boil), about 10-12 minutes. Stir constantly so that the cornstarch doesn't clump, and the mixture doesn't burn.
5. Add raisins and/or nuts if desired, and remove from heat, and stir in the butter and vanilla.
6. Pour the mixture into a greased 8 inch square Pyrex pan, or in any greased mold. Refrigerate until firm.
7. Sprinkle *natilla* generously with powdered sugar. Cut into 3 inch rectangular pieces to serve. (yields about 16 pieces)



### WHEN THE MEXICAN TRAIN ARRIVES IN YOUR TOWN

Thanks to volunteer coordinators **Linda McClure, Mary Mann and Sharon Dodson**, the Mexican Train (domino) Game will become another option for Club Español members!

Mexican Train(s) is a table game played by several participants, often four to six, who use dominos to form lines of "trains." Getting rid of your dominos (especially those higher numbers!) means success. Even an editor can play it!

Since this will be a trial run, seats may be limited and reservations may be required. Watch for more details via e-mail.



### John Ashton Begins Seminar Series for Teachers

Technically savvy **John Ashton** has volunteered to work with our Club teachers on the use of Power Point and other computer-aided teaching tools. John's career computer skills will help bring even greater quality to our faculty presentations! (-ed)

### ANNA'S COMMENTS

I started teaching about 15 years ago when the club was about to disappear. We met in the Men's Club building and usually we had about 10 or fewer people for the Club meetings! Some knew Spanish, others did not, so it was very interesting, but so much fun!

Soul Thayer was the original moderator (What a great man!). One year I taught 3 classes during the "school year" and it turned out to be too much, so I taught two, then one.

The Spanish Club has been truly a "phoenix" (rose from the ashes) and it keeps getting better thanks to people like MaryAnn and many others. What a lovely "ride", but as I told my last class: "No one is indispensable and I must allow the incoming TALENT to shine!" And, oh my, how they shine! I *salute* them. (**Roland Robinson** was also at those sparse early meetings!)

### The Spanish influence on Mexican food is only *partial*

Mexican cuisine is primarily a fusion of indigenous Meso-American cooking with European, *especially Spanish*, elements added after the Spanish conquest of the Aztec Empire in the 16th century.

The staples of *Mexico* are native foods, such as corn, beans, avocados, tomatoes, cacti and chili peppers, along with rice, which was brought by the Spanish. The Spanish introduced a large number of other foods, mostly meats from domesticated animals (beef, pork, chicken, goat, and sheep), dairy products (especially cheese), and various herbs and spices.

While the Spanish initially tried to impose their diet on Mexico, they achieved only partial success. The foods and cooking techniques began to mix in the Colonial Era and continues today. (-ed)

### Talking Dog for Sale

Responding to a yard sign which said *Talking Dog For Sale*, my friend knocked on the front door. "You have a dog for sale, Sir?"

"Yes, just go around to the back yard. He's friendly enough."

There sat a fine looking Black Labrador, his nose slightly greying.

"Are you the talking dog?"

"*Sí, Señor. Empecé a hablar a una edad muy joven. Tuve contacto con La CIA y ellos me dieron empleo inmediatamente*".  
("Yes, Sir. I began talking at a very young age. I contacted the CIA and they immediately employed me.")

"That's incredible!" my friend replied.

"*Trabajé en los aeropuertos, descubriendo atentados sospechosos. Pasé mucho tiempo en la Embajada e hizo trabajo clandestino en Cuba. Gané muchas medallas, incluyendo El Premio de la Paz. Ahora, estoy jubilado.*" ("I started working at airports, uncovering malicious plots. I spent time at the Embassy and worked under-cover in Cuba. I won numerous medals and a Peace Prize...now I'm retired.")

The owner appeared.

"How much are you asking for your dog?" my friend asked.

"Ten Dollars."

"A talking dog that's done *so much* for only ten dollars?"

"Yep. But I'm tired of his incessant lying," the owner said. "He's never been out of the back yard..."



### February Fiesta

**Jo Keitges** announces the coming Valentine's Fiesta on February 10, 2017. It will feature a catered meal plus the youth Hispanic dance troupe from the area. It will be held at the Shuffleboard Room at the Johnson Rec Center. Watch for details in a coming email flyer!

**SPEAKING THE LANGUAGE...A FASCINATING VIEW! "It's Important To Learn the Nuances of genteel Culture"**  
-by Fernando Pagés Ruiz (sent along by **Mark Cheslik**) "*There exist two forms of address, one for friends and family, the other for formal relationships. The formal language of "usted" is not only a pronoun, but also implies a manner of speech couched in hyper-polite phrasing and false deference that make Spanish language business meetings maddeningly long and inefficient.*"

**Dear Reader:** This is an exceptional piece sent by Mark. Please see the remainder on our website: [double click this site spanish.scwclubs.com/990-2/read-more/](http://doubleclickthissite.spanish.scwclubs.com/990-2/read-more/)