
Zazpiak Bat

Reno Basque Club Newsletter / Issue 1

January 2010

President's Message

KATHLEEN J. CAMINO

Hard to believe that 2009 is coming to a close; how quickly this year has passed! I'd like to thank everyone who contributed to our club's successes this year, and hope that we can count on your continued support next year, too. As you all know, we have a lot of things to accomplish, and I know we can do it if we continue to work together.

Our club is only as strong as our community, and on behalf of that community, I'd like to extend our condolences to those of you who may have lost someone dear in the last two years:

Enos LeRoy Arrascada, 1936–2009

Francisco Beloso, 1919–2008

Grace Dendary, 1937–2008

Georgia Ereno, 1937–2008

Bill Goni, 1915–2008

Mary Jean Labarry, 1928–2008

Anastasio Marin Landa, 1926–2008

Larry Marshall Landa, 1953–2008

Michel "Mitch" Minaberry, 1940–2009

Josephine Prida Moulian, 1912–2009

Joaquin Orriaga, 1924–2009

Aita Martxel Tillous, 1934–2009

Mary Christine "Chris" Prutsos Urriola, 1928–2009

Marie J. Urrutia, 1923–2009

I also congratulate the many who have welcomed a little one home as well.

As for me and the board of directors, we'd like to wish you all a very Merry Christmas and a very Happy New Year. We are looking forward to seeing you at the installation dinner on January 16, 2010, at Louis' Basque Corner.

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Death Notice

EXCERPTED FROM THE RENO-GAZETTE JOURNAL OBITUARY

LeRoy Arrascada, beloved husband, father, grandfather and friend, passed away peacefully at home on the morning of December 15, 2009. LeRoy was born in Elko on August 19, 1936, to Ignacio "Enos" Arrascada and Maxine Cook. He graduated from Elko High School in 1954. LeRoy attended the University of Nevada, Reno, and graduated in 1959.

While at the University, he was a member of the Lambda Chi fraternity and was always involved in University life and student government. LeRoy successfully ran for University Senate defeating future Governor and United States Senator Richard Bryan. LeRoy is the only person to ever defeat Richard Bryan in any campaign. Throughout his life, LeRoy was always a strong supporter of the University.

After college, LeRoy enlisted in the United States Navy and was honorably discharged. LeRoy then entered law school at the American University School of Law in Washington D.C. and graduated in 1964. While attending law school, LeRoy worked in a patronage position operating an elevator in the United States Capital. In the elevator, he met the love of his life and best friend, Ellen Sullivan Arrascada, who was a Congressional Secretary. LeRoy and Ellen were married on April 4, 1964, and moved to Reno that same year.

LeRoy was extremely involved in the community. He was a founder and first President of the Reno Zazpiak Basque Club, former President of the Washoe County Bar Association, one of the founding members of the Nevada Trial Lawyers Association. LeRoy began practicing law in Reno in 1964. Throughout his career, he was considered one of the true gentlemen of the legal profession. He loved the practice of law. He was very proud to be law partners with his son John and daughter Christine. He never retired, coming in to work up until the day before he passed away.

Association, former President and member of the Reno Host Lions Club, former Chairman of the Washoe County Democratic Party, former President of the Reno Aquatic Club, a member of the Humboldt Hunt Club, the Prospectors Club, the Gold and Silver coffee group and the Nevada Woodchucks. LeRoy was a third-generation Basque Nevanad. He loved his State and fishing and hunting throughout Northern Nevada.

LeRoy was most proud of his family. He is survived by his beloved wife of 45 years, Ellen, daughter, Mary Ellen Arrascada (Matt Zier), son, John LeRoy Arrascada (Betsabeth), Joseph C. Arrascada, and Christine A. Aramini (John), his grandchildren, Elena, Amaya, and Angelo LeRoy Aramini and Sabrina Arrascada and his mother, Maxine Cook.

Editor's Note: We will miss LeRoy very much and his dedication to the club

Favorite Basque-Holiday Recipes

POTATO SALAD

Yield: 8–10 servings

INGREDIENTS

2 lb Idaho potatoes
½ cup Diced carrots
½ cup Frozen peas
¾ Diced red pepper
1 lb Albacore tuna packed in spring water
¼ cup Shredded boiled eggs
1½ cup Mayonnaise
½ tsp White pepper
Salt to taste

Garnish

¾ cup Diced red tomatoes
2 tbsp Freshly chopped parsley

DIRECTIONS

1. Boil potatoes with skin on in salted water until hilly cooked (about 15 minutes). Cool to room temperature, then remove skin. Set aside.
2. Blanch carrots, peas and red peppers in salt water until al dente. Chill immediately. Set aside.
3. Drain tuna; place on clean towel. Wring out excess water. Set aside.
4. Place potatoes in a large bowl and mash with a fork until all large chunks are gone. Add tuna, vegetables, eggs, mayonnaise and white pepper. Gently combine ingredients with large spoon. Add salt to taste. Place bowl in refrigerator to chill.

Source: Chef Jonji Gafford, Granada, Geneva, IL, Idaho Potato Commission: www.idahopotato.com

WALNUT PUDDING (*Intxaur Saltsa*)

Yield: 6 servings

INGREDIENTS

1 quart whole milk
1 cup sugar
1 cup bread crumbs, finely ground
1 cup walnuts, crushed into bits

DIRECTIONS

1. The bread crumbs are optional, however if not used, double the amount of walnuts.
2. Combine all ingredients in a medium-size kettle and bring to a boil over low heat until the mixture thickens. Stir constantly so that the mixture doesn't stick to the bottom of the pot
3. Remove from stove, and pour into serving bowls and chill.

Source: *From the Basque Kitchen*. Reno: Zazpiak Bat Basque Club, 1973.

BUBBLING DRY-SALTED CODFISH (*Makailua Pil Pil*)

Yield: 8

INGREDIENTS

1 codfish, without scales, soaked for a day to reduce salt
Chicken broth
Peel of 1 lemon
Olive oil, enough to cover bottom of pan
2 buds of garlic

DIRECTIONS

1. To prepare the broth in advance, boil the chicken and lemon peel together.
2. Cut the thin part of the codfish into squares. Soak and drain [for directions, see p. 9 of *From the Basque Kitchen*].
3. Place codfish in cold water and on low heat until froth comes to the top. Remove from heat and let cool.
4. Brown the garlic in oil.

5. Shake the pan gently as you place the codfish squares, skin side up.

6. Add chicken broth slowly while moving the pan.

7. When broth thickens, remove cod from heat, and cover until ready to serve.

Source: *From the Basque Kitchen*. Reno: Zazpiak Bat Basque Club, 1973.

HAM CROQUETTES (*Kroketak*)

Yield: 6 servings

INGREDIENTS

2 tbsp olive oil, plus extra for deep-frying
4 tbsp unsalted butter
3 heaping tbsp all-purpose flour
1½ cup whole milk, heated
3 oz dry-cured ham, finely chopped
Salt
2 eggs
2 tbsp fine dried bread crumbs

DIRECTIONS

1. Lightly oil a shallow 8-in square dish.
2. In a saucepan, heat 2 tbsp olive oil and butter over medium heat. When the butter has melted, add the flour and, using a wooden spoon or whisk, mix well. Continue to stir or whisk for about 2 min, or until the flour is well blended.
3. Add ½ cup of the milk and increase the heat to medium-high. Bring the mixture to a boil, and add the remaining cup of milk. Cook, stirring constantly with the spoon or whisk for about 5 min, or until the mixture begins to thicken. Decrease the heat to medium and cook, stirring constantly to prevent lumps from forming, for about 10 min, or until thickened.
4. Add the ham, season lightly with salt (remember, the ham is already salty), and stir until evenly distributed. Cook for 1 min longer and then pour the contents of the pan into the prepared dish. Spread the mixture evenly. Let cool down for a bit and then cover and refrigerate for at least 2 hours, but preferably overnight to allow the mixture to set.
5. Break the eggs into a bowl and beat lightly until blended. Spread the bread crumbs on a dinner plate. With 2 spoons, shape the béchamel-ham mixture into walnut-sized croquettes. Roll each croquette in the bread crumbs, shaking off any excess crumbs, and then dip into the beaten egg. Lift each croquette from the egg and roll it again in the bread crumbs, coating it evenly. Lay the croquettes in a single layer on a platter. Refrigerate for 30 min before frying.
6. Pour the olive oil to a depth of about 2 inches into a wide, deep, heavy pot, and heat over high heat. When the oil is almost smoking, slip 5 or 6 croquettes into the oil, pressing on them gently with a slotted spoon to submerge them, and fry, turning them gently, for about 2 min, or until they are golden on all sides. Using the slotted spoon, lift out the croquettes, holding them briefly over the pot to allow the excess oil to drain, and transfer to an ovenproof platter lined with paper towels to drain further. Keep the croquettes warm in a low oven. Fry the rest of the croquettes in the same way, always making sure the oil is very hot before adding more croquettes.
7. When all the croquettes are fried, arrange on a platter and serve immediately.

Source: <http://www.spain-recipes.com/croquetas-jamon.html>

Editor's Note: Have fun with these recipes, but please note that they have not been tested recently—at least not by me!

CALENDAR OF EVENTS

ZAZPIAK BAT RENO BASQUE CLUB

BOARD MEETING

SECOND TUESDAY OF THE MONTH, AT 7:00 P.M.
AT THE CENTER FOR BASQUE STUDIES, UNR

INSTALLATION DINNER

LOUIS' BASQUE CORNER
JANUARY 16, 2010, COCKTAILS AT 6:00 P.M.,
DINNER AT 7:00 P.M.

2010

January

Jan. 16 (Sat.): Reno Installation Dinner, Louis' Basque
Corner

February

Feb. 13 (Sat.): NABO Business Meeting, San Francisco

March

March 6 (Sat.): Reno Mus Tournament, Sparks Recreation
Center

April

April (Salt Lake City)

May

NABO Mus Finals (in Winnemucca?)

May 1 (Sat.): Fresno Festival

May 16 (Sun.): Los Banos Festival

May 30 (Sun.): Kern County Festival (in Bakersfield)

June

June 6 (Sun.): San Francisco Festival

June 12–13 (Sat.–Sun.): Winnemucca Festival

June 13 (Sun.): Utah Festival (in Salt Lake City)

June 14–25: Udaleku (in Reno)

July

July 2–4 (Fri. –Sun.): Elko Festival

July 4 (Sun.): Southern California (Chino) Festival

July 18 (Sun.): Gooding Festival

July 24–25: Reno Festival

July 28–Aug. 1: Jaialdi and San Ignacio Festivals (in Boise)

July 30 (Fri.): NABO Convention (Boise)

AUGUST

Aug. 7 (Sat.): Mountain Home

Aug. 14 (Sat.): Gardnerville Festival and Kantari Eguna

September

Sept. 5 (Sun.): Chino Festival

Sept. 12 (Sun.): Marin Sonoma Festival

Sept. 18 (Sat.): Basque Cultural Center (in South San
Francisco)

Sept. 25 (Sat.): Rock Springs (Wyo.) Festival

October

Oct. 2–3 (Sat.–Sun.): Las Vegas Festival

Oct. 23 (Sat.): Rocklin Mus Tournament/Festival

November

Nov. 13 (Sat.): Reno San Martin Dinner

Santo Tomás Fair, a lively fair from its
beginnings

Staff - 12/21/2009 | eitb.com |

Nowadays, this fair is celebrated in different towns and villages around the Basque Country. It is very popular in Donostia-San Sebastián, Bilbao, Azpeitia, and Errederi.

In its origins, **Santo Tomás** festivity was a fair in which one stocked up for Christmas and now it is guilty of this change in the city. In the 19th century, leaseholders worked the majority of the lands in Gipuzkoa.

Once a year, on **21st December** (Santo Tomás), they came to Donostia-San Sebastian to pay the annual rent and to present the landowners with capons and vegetables. The *baserritarras* (inhabitants of the farmhouses) took advantage of that visit to the capital in order to do some shopping in view of the immediate Christmas period.

That is how the Santo Tomás Fair began. Even though the *baserritarras* acquired their lands and communications allowed them to go more often to the capital, it survived and survives as a fair prior to Christmas, as a festive day with a rural flavor when students celebrate that their holidays are here. Some young people and many children dress traditional rural costumes.

Nowadays, this fair is celebrated in different towns and villages around the Basque Country. It is very popular in Donostia-San Sebastián, Bilbao, Azpeitia, and Errederia. The elegant and cosmopolitan city of Donostia-San Sebastián changes completely once a year. It smells like a delicious fried sausage, the *txistorra*. The best capons and farmhouse chickens supply the sound. The most popular character is a big sow, which presides over the bustling activity in the *Constitución Square*, in the case of Donostia-San Sebastián.

Santo Tomás Fair sow, the image of the festivity

A huge **sow** placed on a platform is the symbol of Santo Tomás festivity and children greet it curiously. In 1939, the House of Mercy started the raffle of a pig on Santo Tomás Day as a way of collecting funds for the old people's home in Zorroaga.

As years go by, the raffle lost economic importance, but the presence of the big-sized sow began to become an icon of this festivity. Since three years ago, the Santo Tomás sow is not raffled any more, due to the implementation of a regulation preventing the use of animals as attraction or prize. Nevertheless, they have wanted to maintain its presence as a typical picture of the day.

Source: <http://www.eitb.com/news/society/detail/318371/santo-tomas-fair-lively-fair-from-its-beginnings/>

NABO ANNOUNCEMENT

REPORTED BY JOHN M. YSURSA (E-mail: info@naBASQUE.ORG)

Egun on Astero reader,

Egunkaria ("The daily") was for thirteen years the only fully Basque-language newspaper in circulation until it was closed down by Spanish authorities because of alleged connections with E.T.A. Now six years later, the directors of the newspaper are being put on trial. A story this week in the Idaho Statesman profiles how this impacts Idaho Basques. To read this story, go to the Internet to http://www.nabasque.org/Astero/Otamendi_trial.htm.

Board of Directors

*Board meetings are scheduled every second Tuesday of the month.
Note that there is a time change to 7:00 P.M.*

President: Kathleen J. Camino

Vice President: Javier Narvarte

Secretary: Lauri Narvarte

Treasurer: Cheryl Valcarce-Sarratea

NABO Rep: MaryLou Urrutia

NABO Rep: VACANCY OPEN FOR NOMINATIONS

Board Member:

Christine Aramini

Odette Daniels (new 1-year appointment as replacement for Pedro Oiarzabal)

Marylou Etcheberry

Joxe Mallea-Olaetxe

Tori Simcoe (completed her 2-yr NABO Rep. appointment; new 1-year appointment as replacement for Jennifer Etcheberry)

Manny Villanueva VACANCY MAY OCCUR

Jack Yturiaga (new 1-year appointment)

VACANCY OPEN FOR NOMINATIONS

Membership Chair: Tori Simcoe

Newsletter Editors: Sara Vélez Mallea and Marylou Etcheverry

Photographer: Joxe Mallea-Olaetxe

Zazpiak Bat Reno Basque Club
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ADDRESS CORRECTION REQUESTED

Membership Notices

Membership Renewal: \$20 per individual; \$30 per family. Membership renewal is due in January 2010. Tori Simcoe is the new membership chair, and you may mail your check payable to the club to her attention at Zazpiak Bat Reno Basque Club, P.O. Box 7771, Reno, NV 89510.

2010 NABO Calendar. MaryLou Urrutia has 2010 NABO calendar for sale. Pick up a copy at the Installation Dinner on January 16 or at the club's Mus Tournament on March 6.

Installation Dinner and Announcement of New Officers. The results of the nomination committee will be announced at the dinner at Louis' Basque Corner on January 16, 2010. In addition, Joxe Mallea-Olaetxe will be presenting a video on Basque-tree carvings. Please join us!

Special Bertso Jaialdia. This event is scheduled at the San Francisco Basque Cultural Center on March 13, and will feature two of our prominent club members, Jesus Goni and Joxe Mallea-Olaetxe (who will give an introduction), along with the newly crowned *bertsolaritza* champion, Maialen Lujanbio, as well as the former champion Andoni Egana, and the other three active U.S. *bertsolariak*, Gratien Alfaro, Martin Goicoechea, and Johnny Curutchet. Details and a promotional video are posted on the Internet; go to <http://www.basqueclub.com/50-bertso.htm>

News from You. Please let us know about births, birthdays, marriages, family celebrations, deaths, and any other event you would like announced in the newsletter.

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