



Volume 4, Issue 11

Fall 2007

Celebrando 2007

Inside this issue:

On June 23-24, 2007, Celebrando 2007 brought to life Puerto Rico's cultural traditions with a once in a lifetime, all-live music and dance production that celebrated the 10th anniversary of Puerto Rican Folkloric Dance! With this project we brought back an ALL-STAR cast, four beloved Maestros and recognized experts with over 30 years of tenure in Puerto Rican folklore, for a master-level music and dance workshop of traditional Puerto Rican styles which culminated in a performance that included Joaquin Nieves (Director, Guateque Ballet Folklorico de Puerto Rico), Dr. Emanuel Dufrasne-Gonzalez (renowned Puerto Rican ethnomusicologist and Director of Paracumbe), and Nelie Lebron-Robles (Director of Paracumbe), Tata Cepeda (Escuela de Baile de Bomba Doña Caridad Brenes de Cepeda) and Victor "Tico" Fuentes (Loiza). The Maestros were delighted to be part of this project because they are proud of PRFDance's growth over the last decade during which time they have been training PRFDance's Director. They enjoyed coming to Austin to personally engage with our company and to refresh and advance our training in traditional music and dance. The result of this project was a spectacular joint performance that took our audience on a voyage through every major style of Puerto Rican traditional dance including Bomba from Cangrejo, Ponce and Loiza; Plena; Bailes de Salon (Danza); Bailes de las Montañas (Seis); and the rich Musica de las 40s – 6 costume changes in all! See more photos on pages 2 and 4.



Tata Cepeda

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Celebrating all we have learned in 10 years!



Saludos from the Founding Director



I can hardly believe we are on the other side of our 10th Anniversary and celebrating our 11th year! It's is an amazing feat for a volunteer-run nonprofit, when you think about the number of commercial businesses that never make it to their 10th year!

We have many accomplishments to be proud of -- from our move last year to a permanent location, our affiliation in 2005 with the Institute of Puerto Rican Culture, to the steady growth of our performing company and cultural arts programs since 1997, and more. While all of these accomplishments are pretty amazing, the one blessing that gives me the most hope for our long-term future is the active participation of the next generation. It is a joy watching our students begin to take on teaching and leadership roles in our beautiful cultural center. As a mother, it is also quite a gift watching my son and daughter claim their heritage through their own enthusiastic participation!

PRFDance has grown up to be one of four active cultural centers on the mainland U.S. that are affiliated with the Institute of Puerto Rican Culture because we offer authentic, high-quality cultural programming. We have created an anchor in the Southwest United States for Puerto Rican cultural arts, education and performance. We would like to thank the growing number of people in our community who give of themselves in small and big ways, through volunteer time and donations. I'd like to thank God for His constant energy behind all the accomplishments we enjoy today and the positive force that keeps us going when things are tough.

The Puerto Rican Folkloric Dance & Cultural Center is dedicated to those who come seeking a world-class education in culture and folklore, who wish to discover and celebrate their identity, who yearn to become connected to a community, who will inspire and be inspired by role models, mentors and friends, and who, inside our walls, find a sense of pride and a dream for the future. Thank you for being a part of it!

Con cariño, naboria daca (su servidora),

Dr. Ana Maria Tekina-eirú Maynard



Where I'm From PRFDance Teen, Age 14

I am from blue jeans
from Levi's and cargo pants.

I am from a red brick house in the suburbs
with a garage full of things collected over years.

I am from the familiar trees,
the tomatoes and blackberries growing in the garden,
once blossoming, now withered with heat.

I'm from our family gatherings and warmth
from *mis abuelos* and my grandparents.

I'm from the warm embraces
and our plentiful potlucks.

From "may His face shine upon you"
and "love each other always."

I'm from "whosoever believeth in Him shall have eternal
life"

and prayer since I was two
with forever pardoned sins.

I'm from Austin, Texas, and Rio Piedras, Puerto Rico,
tostones and baked ham.

From the arrival of my mother in the U.S.,
from tropical island to cactus-filled plains.

The love of my sisters, with their sweet brown eyes,
so honest and so alike,

the beautiful fan left by *mi bisabuela*,
bearing the name of the pearl of the Caribbean,
the island of *Borinquen*, whose nights are filled
with the serenade of the *coquis*,
daughter of the sea and the sun,

Puerto Rico.



Celebrando 2007 - More Highlights

Workshop with Joaquin Nieves & Guateque



Above — Joaquin Nieves and members Guateque with Ana Maria and her son, William.

Right — Joaquin leads a session during the workshop.

In preparation for the big show in June, we were honored to bring the first of the four Maestros, Joaquin Nieves, Director of Guateque de Puerto Rico, and members of his company (a *cuatrista*, a *guitarista*, and more guys to dance with) to Austin in March for a week-long, master-level workshop on Bailes de Salon (*Danza, Mazurka, Vals*) and fun dramatized *estampas* set to *Plena* and *Seis* music. Joaquin has been training the PRFDance Director since 1999 and enjoyed returning to Austin to see the growth in the company. He said that the *repertorio* we have built here in 10 years took him 20 to build for his own company. Joaquin and company returned to Austin for the Celebrando 2007 - 10 Year Anniversary Maestros Reunion on June 23-24, 2007.



10th Birthday Party at the Center

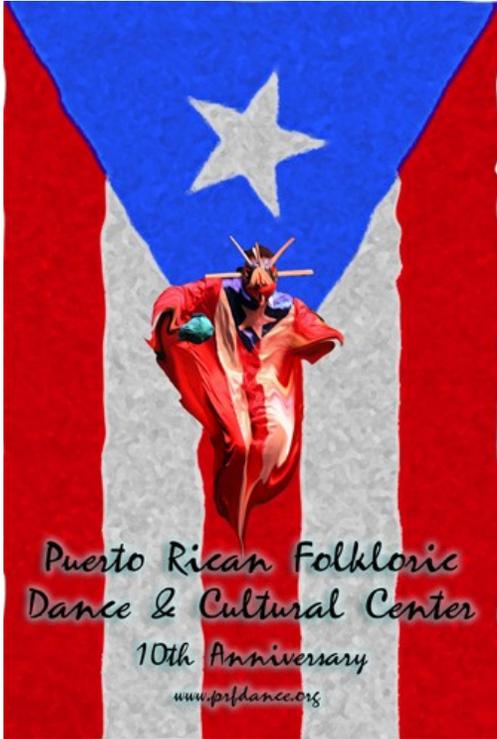


On Sunday, September 9, 2007, the Puerto Rican Folkloric Dance & Cultural Center celebrated our 10th Anniversary "birthday style" with cake and candles and informal performances of music and dance by our company and performing arts students. The Center was opened up to the community for this free event that featured a "Bombazo" (Bomba Dance) in which everyone was invited to take a turn before the drums!



10th Anniversary Maestros Reunion — What a Show!





Upcoming Performance

PUERTO RICAN FOLKLORIC DANCE presents:

Sembrando Herencia 2007

December 9, 2007, 3pm

The Finale of our 10th anniversary year-long celebration! PRFDance will once again bring the rich heritage of Puerto Rico to Austin with a full-length live music and dance production that passes on a heritage to a new generation and showcases more than 50 of our own dancers, musicians, and performing arts students.

The 2nd Half of this show will feature another new, exciting and original PRFDance musical based in Puerto Rican cultural traditions and history. If you enjoyed *Pirates of Puerto Rico* (2004), *Puerto Rico Ever After* (2004), *Puerto Rico Mi Patria* (2005), and *Piraguaman* (2006), you won't want to miss this new original adventure story, **Angelito Boricano**, by PRFDance Director Ana Maria Maynard in collaboration with Rupert Reyes, Director of Teatro Vivo!

This lively performance of traditional music and dance will take place at The Theatre at Reagan High School, 7104 Berkman Dr, Austin Texas, 78752. Tickets on sale in November. Save on admission by buying your tickets in advance: Adults \$10 (advance)/\$12 (door), \$5 children 12 & under, lap children 2 & under FREE.



PUERTO RICAN FOLKLORIC DANCE & CULTURAL CENTER

Performing Arts & Culture Programs

Traditional Dance Classes with Cultural Lessons

- Adults - Mondays, 6-7pm
- Youth Beginner/Intermediate - Saturdays, 10-11am
- Youth Intermediate/Advanced - Saturdays, 11-12pm
- Teens/Advanced - Saturdays, 12-1pm
- Company - Mondays, 7-8pm

The Coquis "Brinca y Canta" Class - Saturdays, 12-1pm

Music Program

- Youth Percussion - Thursdays, 6-7pm
- Youth Choir, All ages - Saturdays, 9-10am
- Student Music Ensemble - Saturdays, 9-10am
- Company Percussion - Thursdays, 6-7pm
- Professional Music Ensemble - Thursdays, 7-9:30pm

Salsa Workshops - Check www.prfdance.org for schedule



Class Descriptions:

TRADITIONAL DANCE & CULTURE - (ages 5 and up, schedule above). These naturally bilingual classes teach traditional dances such as *Bomba*, *Plena*, *Seis* and *Danza*, as well as *Salsa* and other modern dances relevant to our culture and celebrations. Class material is taught at an age/skill-appropriate pace and complexity. Lessons begin with the basics, building on knowledge from previous classes towards a full-length choreography. Lessons on Puerto Rican culture, history, games and songs are added to enhance appreciation of Puerto Rican traditions. Semesters culminate in a Performance Recital.

THE COQUIS "BRINCA Y CANTA" CLASS - (ages 0-4) Saturdays, 12-1pm. This program is targeted for young children and their favorite adult (parent, grandparent, etc.). This program teaches early childhood music including songs in Spanish, basic rhythm, creative movement and traditional childhood games in a family-style, mixed-age class based in our cultural heritage. This non-performance program gives children a musically rich learning experience from which (starting at age 5) they can graduate into our Youth Dance, Choir Program, or both! To encourage family togetherness, note that an accompanying adult is welcomed and required for this class.

YOUTH CHOIR - Saturdays, 9:00-10am. This naturally bilingual class teaches traditional and popular Puerto Rican songs to children and teens. Semesters culminate in a recital with our very own PRFDance Musicos.

PERCUSSION CLASS - Thursdays, 6-7pm. Youth and Company classes cover traditional percussion rhythms from Puerto Rico, such as *Bomba* and *Plena*, as well as other afro-caribbean percussive rhythms relevant to our culture. Instruments taught include barriles, panderos, congas, tambores and small percussion. Lessons on Puerto Rican food, language, history, and more are added to enhance the base appreciation of Puerto Rican culture. Semesters culminate in a Recital.

MUSIC ENSEMBLE PROGRAMS - Students (Saturdays, 9-10am) and Advanced/Professional (Thursdays, 7-9:30pm). These programs teach Puerto Rican compositions to those demonstrating a proficiency in instrument, percussion, or voice. They are targeted for students through professionals interested in learning authentic orchestration of Puerto Rican music and traditions. The Professional Music Ensemble (professional-level musicians already fully skilled and knowledgeable in Puerto Rican music, folklore, and traditions) offers opportunity to work on performance quality material, keep polished, or improve technique and orchestration skills. Semesters culminate in a Recital.

For more information and registration, call 512-251-8122 or see our Website: <http://www.prfdance.org>



2007/2008 PRFDance Sponsors & Familia Members

SPONSORS

- Ruta Maya Coffee
- National Endowment for the Arts - 2007 Chairman's Award
- City of Austin through the Cultural Arts Division
- The Texas Commission on the Arts
- The Institute of Puerto Rican Culture

FAMILIA MEMBERS

Padrinos (\$1000+)

- Anonymous Donor
- José & Rose M. Irizarry
- David & Ana Maria Maynard
- Rupert & JoAnn Reyes

Padres (\$500+)

- Roxanne & Ed Flecha
- Mr. & Mrs. Luis Bonet
- Victoria Crawford

Hermanos (\$250+)

- Mr. & Mrs. Robinson Bassat-Ortiz
- Federico & Julia Subervi
- Pedro & Melinda Rivera
- Mickey & Judy Golden Bentley
- Stephen Pruitt

Tios (\$100+)

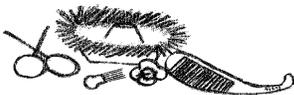
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- Brenda & Carlos Acosta
- Roger & Maricarmen Nasr
- Jack & Violeta Sulsona
- Reyna Martinez
- Universal Publishers
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- Ana Lopez
- Hilda Ramos
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- Habana, 6th Street
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- Artisan Sewing Machine Repairs
- George & Terri Georgulas
- Maribel Barbosa
- Nayda Irizarry
- Maria Ramos
- Jessica Montoya
- Mayra Gonzalez
- Gisselle & Bassel Bekdache
- Arandas Taqueria & Restaurant
- Fairlady Hair Salon

We're on the web!

www.prfdance.org



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Recipe for Tostones (FRIED GREEN PLANTAIN BANANAS)

by David Simons

Sliced plátanos (plantain bananas) are fried twice - the first time to soften the slices so they can be squashed into chips and a second time to make them crispy tostones. Served as an appetizer or side dish. Ingredients:

3 green plátanos (the greener, the better!)

Well-salted water

Oil for frying

Salt or adobo seasoning to taste or dipping sauce (see below)

Cut the ends and the peels off of the plátanos. Slice the plátanos into 1/2 inch thick pieces and soak in the salted water for 15 to 30 minutes.

Pour oil in a frying pan to 1/2 inch deep (the same thickness as the plátano slices). While the oil is heating, pat the plátanos dry with a paper towel. When the oil is hot (a drop of water boils on contact), carefully place a single layer of plátanos in the oil. Fry the plátanos for a couple of minutes on each side. Important! - do not overcook the plátanos; the slices should turn slightly yellow, not brown. Remove the slices and set aside to cool. Place another batch of plátanos in the oil to cook.

Traditionally the cooked plátanos are squashed into their final shape with a tostonera - a two-piece wooden utensil designed for making tostones. If you are like me and don't have a tostonera, a solid spatula will do the trick. Lightly coat the bottom of the spatula (or other flat surface) with oil and press the cooked plátanos to flatten them to about 1/4 inch thick. Place the flattened plátanos back in the hot oil and fry on both sides until golden brown. Place the tostones on a paper towel to soak up excess oil, season to taste, and allow to cool for a minute or two before eating. (Caution - HOT!) Experiment with frying times to find the level of crispiness you like.

Dipping sauce - two parts crushed garlic, two parts crushed onion, one part oregano, cover with white vinegar, and add salt to taste. Variation - add olive oil and crushed peppercorns.