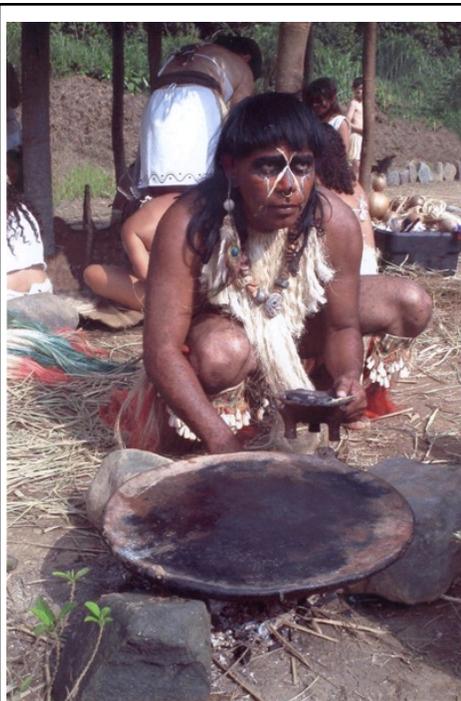


## Celebrando 2008

# Rediscovering Borikén

**Inside this issue:**

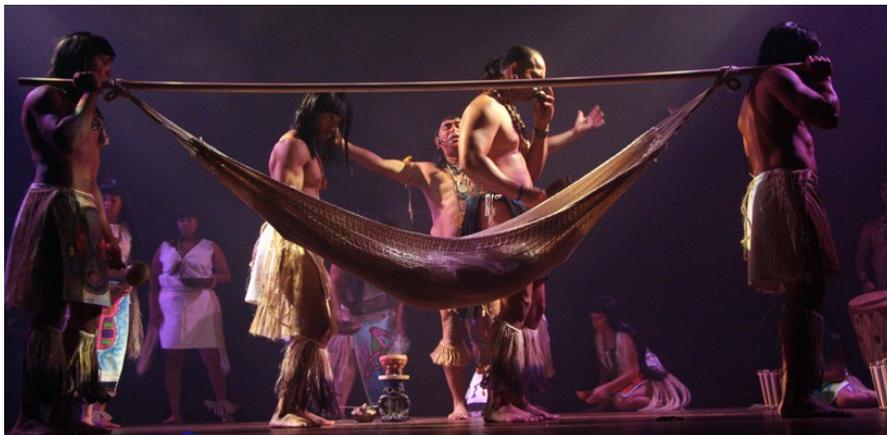


Our Celebrando 2008 brought the Concilio Taino Guatu-Ma-Cu A Borikén to Austin so that our community could come to know, for the very first time, the native dance, music, history, craftsmanship, and traditions of our Taino Heritage. For many, this project was a life changing experience that brought to life that which has always resounded in our soul.

On June 15-22, The Concilio Taino returned to Austin for the culmination of this project year. During "show week" The Concilio built on the knowledge we had gained during their workshops in April, and joined us for a joint live music and dance performance for our community. For all, it was a first-exposure to our native traditions and scenes of life depicting Ancestral traditions before colonial contact. Enjoy the memories!

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Cacike Cacibaopil, Concilio Taino



Taino burial



Taino Children

## *Saludos from the Founding Director*



Our 12th season is in full swing with a calendar of fun activities and memorable events. During the summer break, a little bird whispered in my ear that this would be the year of the children. Indeed that is coming to pass in ways I could not have imagined!

In September, PRFDance converted our 11th Birthday Celebration into a hurricane relief event to help feed the mass exodus of hungry evacuees escaping to Austin from our coastal shores in the path of Hurricane Ike. We were one family as our youth classes joined our Performing Company in informal performances for our community. Our Youth Choir and student percussionists performed with the Músicos. Our dance students and Company performed a Bombazo-sing along, and ended with a Taino Areito dedicated to the hurricane families.

In October, our cultural center families – children, adults, parents, grandparents – enjoyed a 1st annual Taino Camping Trip at Granger Lake. This four-day event flew El Concilio Taino's Cacike Cacibaopil and Abuela Arani to Austin for a weekend celebration of Taino heritage featuring workshops in clay sculpting Taino style (vasijas de barro) and cassava bread-making traditions. A breathtaking Taino naming ceremony took place at the lake in front of the setting sun, and ten children and adults asked to receive their Taino names. One evening, the joyful sound of Taino singing and dancing brought visiting Girl Scout Troop 1863 to our camp. The weekend made children and adults alike proud to share in this heritage!

With already so many wonderful memories to choose from this season, my favorite was the debut of our new Youth Company during Killeen's Sociedad Cultural Hispanoamericana's Danza Festival at the Killeen Civic Center (Oct 19). The ballroom was packed with hundreds as the Jr. Company shined and performed with PRFDance – from formal Bailes de Salons to Taino dances in native dress.

This season I am writing another original musical – The Journey Back – an annual tradition in collaboration with Rupert Reyes, that this year has become a full-length, 2-hour production. Not only will this be another special story from the heart, I am especially enjoying inventing creative ways all our youth classes can participate in this musical!

PRFDance has grown up to be one of four active cultural centers on the mainland US affiliated with the Institute of Puerto Rican Culture for our authentic, high-quality cultural programming. We have created an anchor in the Southwest United States for Puerto Rican cultural arts education and performance. 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!

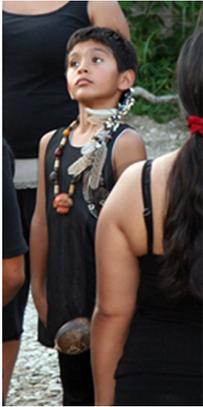
Con cariño, naboria daca (su servidora),

Dr. Ana Maria Tekina-eirú Maynard, Founding Director

## Summer/Fall 2008 Highlights

### Naming Ceremony at McKinney Falls

On June 16, 2008 Cacike Cacibaopil held a Naming Ceremony at the beautiful McKinney Falls for 20 of our own – men, women, and children – who felt called to embrace our Taino heritage by taking on a Taino name. For many, this project was a life changing experience that brought to life that which has always resounded in our soul. We will never be the same.



Right – Cacike Cacibaopil (top row, right) and members of Concilio Taino pose with members of the PRFDance family during a Taino naming ceremony.

Left – Proud PRFDance Jr Company member receiving his Taino name!



### 11th Birthday Celebration & Hurricane Ike Benefit

On Sunday, September 14, 2008, our Puerto Rican Folkloric Dance & Cultural Center converted our originally planned 11th Birthday Celebration into a Hurricane Ike Relief Event that raised food-donations for the Capital Area Food Bank of Texas. Just days before, Hurricane Ike hit our coastal shores and was headed to Austin, Texas. As the storm progressed, the hurricane altered its path making Austin a safe haven.

Austin opened its doors to the mass exodus of over 6000 evacuees from the coastal regions in its path. Our schools and public facilities were filled with families seeking safety from the storm.

Free and open to the public, this event demonstrated our continued commitment to share our culture with our community and hand down our beautiful heritage to a new generation! Approximately 200 from our local community, nearby cities – and even guest hurricane families – were treated to informal performances of music and dance – Bomba, Plena, Salsa, and Taino music and dance – by our company and performing arts students. The community participated in a "Bombazo" and sang and danced with us before the barriles!



## More Photos from the Celebrando 2008 Show and Workshop



Taino Project Workshop  
& Performance  
With Concilio Taino,  
PRFDance Company &  
their children!

## Upcoming Performances

PUERTO RICAN FOLKLORIC DANCE presents:

### Sembrando Herencia 2008, The Journey Back With special guests Cherokee David Hoskins and family

December 7, 2008, 3 pm  
Reagan High School Theatre

Yesterday, Maria' was an ordinary waitress in Spanish Harlem until her life became filled with mystical dreams and adventure. Who is this Taína woman who appears in her dreams offering a maraca? Where did her long-lost cousin Bakeiro (Warrior) really come from, and what is he hiding? Only travelling back to Puerto Rico will solve the hidden mystery that will give birth to a new generation!

Puerto Rican Folkloric Dance proudly debuts **The Journey Back**, our newest bilingual musical. This original story, by PRFDance Director Ana Maria Tekina-eirú Maynard, is based in personal experience and Puerto Rican history, and is in collaboration with Rupert Reyes, Director of Teatro Vivo. Don't miss this mystical action-adventure-comedy that will showcase 30 of our own dancers, musicians, and performing arts students.

We are honored to welcome special guests Cherokee David Hoskins & Family, now of Oklahoma (Indian Country), to our musical that celebrates traditions and cultural pride! We are also delighted to announce the debut of our new Junior Company on our professional stage. Many of these dancers, singers, and percussionists have been with us since they were 4 years old!



Don't miss this harvest from our hard-worked mission to pass on a heritage to a new generation. Tickets now on sale without service charge! Adult tickets, \$10.00 in advance (\$12 at the door). Child tickets (ages 3-12) are \$5.00. Children 2 and under are FREE. This lively performance will take place at the Theater at Reagan High School, 7104 Berkman Dr, Austin TX, 78752. DIRECTIONS TO THEATER: Take I-35 to US Hwy 290 East. Exit Hwy 290 at Berkman Dr. Turn left on Berkman and cross under the highway. The theatre is less than a block away on the left.

## 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
- Junior Company - Saturdays, 12-1pm
- PRFDance Company - Mondays, 7-8pm

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

#### Music Program

- Youth/Beginner Percussion - Saturdays, 10-11am
- 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 Socials & Workshops - See website 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. Adults are having as much fun as the children in this program 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** - Youth/Beginner (Saturdays, 10-11am) and Company (Thursdays, 6-7pm) 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
- City of Austin through the Cultural Arts Division
- The Texas Commission on the Arts
- The Institute of Puerto Rican Culture
- Target
- Fiesta Mart Stores
- IBM

### FAMILIA MEMBERS

#### Padrinos (\$1000+)

- Anonymous Donor
- José & Rose M. Irizarry
- David & Ana Maria Maynard
- Rupert & JoAnn Reyes
- Gladys & Ty Oksuzler (Chevere)

#### Padres (\$500+)

- Roxanne & Ed Flecha
- Victoria Crawford
- Stephen Pruitt
- Mickey & Judy Golden-Bentley

#### In-kind Support:

**Don Yojan**

**Rosa Montoya**

### Hermanos (\$250+)

- Mr. & Mrs. Robinson Bassat-Ortiz
- Pedro & Melinda Rivera

### Tios (\$100+)

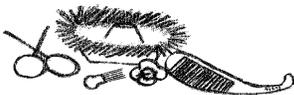
- Roger & Maricarmen Nasr
- Sandra & Ramon Acosta
- Elizabeth & Brandon Mirabel, I9 Sports
- Reyna Martinez
- Jenny Deleza
- Gertrude Maynard
- David & Olga Simons

### Amigos (\$25+)

- Luis Sanchez
- Edwin Baez
- Zera Thompson
- Eunice Tanco
- M. Enriquez
- Julian & Sylvia Zuniga
- Jaime Leon
- Jeannette Marrero
- Penny Wilson
- Ray & Susie Rodriguez
- Ernesto Munoz
- Habana, 6th Street
- Arandas Taqueria & Restaurant
- A&A Appliance
- Irongate
- Eva Franklin/Season's Hair Salon
- Jorge Tamayo/Health & Life
- Hilda Hernandez/Falcon Motor Co.

**We're on the web!**

**[www.prfdance.org](http://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.