

SEATTLE



OHARRAK

WINTER 2011 NEGU

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SEE OHARRAK
c/o Joe Guerricabettia
1123 NE 180th St
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2012 is SEE's 15th Anniversary www.seattleuskal.com

LETTER FROM THE PRESIDENT:

Kaixo Danori,

It's been an exciting year for Seattle Euskal Etxea. The last 12 months have seen a number of firsts for the club. In the spring, members Toni Sabarots and Jean Escoz launched **Euripe Dance Taldea**, performing for the first time at the spring dinner in Ballard. Here the 2010 Board of Directors recommitted to serve another term and this Board added new blood Fran Michelena and two of SEE's founding members, Debbie Coscorrosa and Michelle Errecart.

In summer 2011, SEE received word that a significant portion of the 2011 Basque government grant request would be funded. Funding included monies to promote the culture through dance, euskara, music, networking with regional Basques through NABO meetings, and aiding in documenting the Basque American immigrant experience. To complete the latter, SEE leveraged its Euskal Etxea status and grant funding opportunities with the documentary skills of SEE member Brent Barras and his associate Amaya Oxarango-Ingram to aid in the production of the documentary film, appropriately titled, **Basques in the West**. During San Fermin, Euripe performed at the Basque restaurant, Harvest Vine and later at NABO's meeting in Buffalo, WY. Lastly, this summer SEE members stepped up to the plate, not once but twice to help their fellow Basques. First, after an initial request and a flurry of emails, SEE members fulfilled the request for a txapela for a local Basque going through chemotherapy. Second, members went into overdrive to aid a Basque family from Euskadi, who unexpectedly found themselves in Seattle, as their son miraculously recovered in a local hospital from life-threatening injuries.



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BOOK REVIEW: ETA - Estimated Time of Arrest

Delphine Pontvieux's first novel is fast moving with the explosive ingredients of thriller and romance and about homeland, family, love, friendship, obligation, retribution, loyalty, dignity and a desire for freedom and independence.

After participating in a pro-separatist march that turned violent, 21-year-old Lorenzo Lartaun Izcoa is erroneously accused of the fatal bombing of a police station in Irun, his hometown in the Basque country. After ending up on Spain's most wanted list and branded an active member of the Basque terrorist group ETA he has no choice but to escape his country. Two years later, Lartaun's childhood friend bursts back into the picture. In exchange for a small favor, he offers Izcoa a passport and the chance to return to home with a new identity. Lartaun seizes the opportunity. Once in Europe, assimilating into a commune in the French Pyrenees Mountains, Lartaun meets Faustine, a young French environmentalist. As their relationship renews his belief in a future worth fighting for, Lartaun realizes, although too late, that the favor he owes his friend is not so small.

BOARD MEMBERS:

PRESIDENT: Joe Guerricabeitia

VICE-PRESIDENT: Amaya Michelena

SECRETARY: Fran Michelena

TREASURER: Gaizka Mallea

DIRECTORS: Marylou Michelena

Danielle Bock-Grande

Debbie Coscorrosa

Michelle Errecart



ALMOND CAKE

1 cup butter, more for buttering pan
2 cups sifted all-purpose flour
1/2 teaspoon salt
1 1/2 cups granulated sugar
7-ounce tube almond paste (or almond pie filling)
4 egg yolks, room temperature
1 teaspoon almond extract
1 cup sour cream
1 teaspoon baking soda
Powdered sugar, for sifting over cake.

1. Preheat oven to 325 degrees. Butter sides and bottoms of 2 8-inch round pans; line sides and bottoms with parchment paper; butter paper; place pans in freezer.

2. Sift flour and salt into a small bowl. Set aside. In a mixer fitted with a paddle, beat butter and granulated sugar at high speed until fluffy, (5 minutes). Add almond paste, a little at a time at medium speed, and beat 8 minutes. Beat in egg yolks, one at a time, and add almond extract. Mix sour cream and baking soda and add to butter mixture. Reduce mixer speed to low and gradually add flour mixture, just until blended.

3. Divide batter between prepared pans and spread evenly. Bake about 1 1/4 hours, until tops are golden and spring back when lightly pressed and cakes shrink from sides of the pans. Cool in pans on wire rack. Store in a covered tin in or out of the fridge. It improves with age and can be made 1 to 2 weeks ahead. When ready to serve, sift powdered sugar on top and slice like pie. **Yield:** 2 cakes, 8 servings

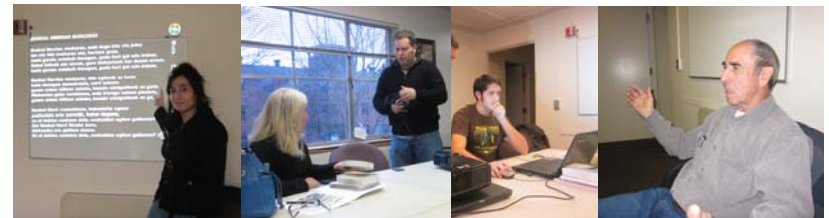


ACTIVITIES



EUSKARA CLASS

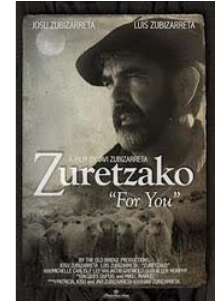
Here in the Emerald City we have uncovered a very special jewel of our very own. She is Edurne Ferreria hailing from Durango & Lekeitio, Bizkaia. Edurne comes to us as a Special Needs Teacher educated in Euskadi, working as an *au pair* here in the Seattle area to hone her English skills. Although her time is filled with caring for 3 boys we were able to convince her to take on a Basque language class for the remainder of her stay in the states. She has tackled a class with challenges of it's own, ranging from differing language skill levels, age differences (17 to 60+), dialectal preferences and varying interests. How she is able to make this class so much fun and yet stimulating for everyone escapes me. Yet every week we all show up (no drop-outs) with a wonderful level of curiosity and excitement. Anyone who has said language classes are boring hasn't met Edurne. For Euskara Eguna (Dec. 3rd) we all sang Basque songs, Karaoke style. We are definitely a step closer to becoming true Euskaldunak (speakers of Euskara) and I have the sense there may even be a budding Bertsolari in our midst. Unfortunately, Edurne will be heading back to Euskadi in mid-January. We will all miss you Edurne and eskerrik asko for your contagious enthusiasm for Euskara and our shared heritage but mostly for being you. Good luck in your future endeavors. Ondo ibili eta ikusi arte.



SATURDAY



On Saturday November 19th at the West Seattle Senior Center, Seattle Euskal Etxea screened two Basque films by Northwest film-makers. **ZURETZAKO** is the first American-made Basque-language film. It is a drama based on the life of filmmaker and Princess Grace Award-Winner Javi Zubizarreta's own grandfather. Starring Zubizarreta's father and brother in the title roles, **ZURETZAKO** tells the story of the sacrifices that fathers make and the toll they take on their sons. To support his family in the Basque Country, Joaquin must herd sheep alone in America. Burning suns and blistering winds have made him a quiet, distant man. When his son joins him herding, years of separation and sacrifice come to a head. Together, they must battle the mountains, isolation, and each other. Copies on DVD are available at zuretzakofilm.blogspot.com,



For our main feature we had the pleasure of a special pre-release screening of a work in progress, **BASQUES IN THE WEST**, a documentary by Brent Barras and Amaya Oxarango-Ingram. Brent was on hand for the screening and Q and A afterward. The documentary features interviews with Basques in Idaho, Nevada, Washington, Oregon, New Mexico and California, including members of Seattle Euskal Etxea, particularly SEE president, Joe Guerricabeitia. What makes this Basque-American documentary stand out is that it focuses more on what Basque culture in America is today. This film tries to answer the question "What does it mean to be Basque in America?" Because Basques today are still heavily associated with the sheepherding industry, the filmmakers interview 2nd and 3rd generation Basques to show that Basque Americans today are lawyers, doctors, financiers and filmmakers who are also continuing the traditions from the old country. Interviews with and music by Amuma Says No, highlight the intersection of the old (exemplified by traditional Basque music) and the new (exemplified by modern rock). Brent has an "experienced film eye" and a great technical background. His beautiful footage of the American countryside and the faces of the interviewees tell a story all on their own. Brent says the project's most difficult process will be in the editing. With over 80 interviews and 100+ hours of footage, the film could go on forever. But their goal is to have it finished by summer 2012. The film as work in progress was also shown at the 5th World Basque Congress in Donostia in September and received a great response from the attendees. More information at canyons.com/studio/Basque_Film.html or find interviews with Amaya on eitb.com.



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In the summer SEE celebrated it's annual picnic, sharing in the delight of Joe Recondo's donated lamb and Gem Pack chorizo grilled up by the Michelenas and the Cigandas. Along with the food, members enjoyed mus and impromptu dancing led by Jean Escoz, with accompaniment by Mary Lou Guerricabeitia on the trikitixa and yours truly on the tambourine. In October, SEE relaunched Euskara classes with Lekeitarra Edurne Ferreria. Amaya and Fran Michelena, with aid from David Trick, relaunched and revamped the SEE website. If you haven't seen www.seattleeuskal.org lately, check out the wonderful original Basque imagery created by Fran! In November, SEE members were treated to a free showing of Javi Zubizarreta's **Zuretzako**, as well as the 30 minute cut of **Basques in the West**

Now in December, SEE has filed it's application for tax exemption and federal non-profit status (501c3) as a continued stepping stone toward long-term growth and perpetuating SEE's mission to provide a cultural focal point in Western Washington for the regional Basque diaspora and to organize and support ongoing Basque activities for Basques and non-Basques alike.

On the brink of 2012, and because of the efforts of all members, past and present, SEE is poised to celebrate it's 15th year anniversary! Certainly, 2012 will be a time to celebrate the milestones of the past, while ever-looking to a continued and growing Basque cultural presence in Western Washington. Again in spring 2012 SEE will be holding elections and looking for new leaders to join it's Board. Please consider becoming a SEE volunteer or a direct member of the Board. As always don't hesitate to contact the Board about duties and responsibilities of specific positions or any other SEE related questions.

Ondo ibili, zorionak eta urte berri on!

Joe M. Guerricabeitia
President
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