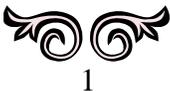




# New Culture Book

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# INTRODUCTION

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Different people have different languages, values, beliefs, patterns of behavior, skills, habits. These differences represent different cultures. The culture traits of one people are not necessarily right or wrong, nor are they better or worse than those of another; they are simply different.

When we are interested in the people of another culture and would like to interact with them with a certain degree of ease, we have to learn what makes us alike and perhaps, more important, what makes us different. We have to learn about the environment and understand their society's traditions that we, of a different culture, do not have.

Culture, as defined in Webster's II: New Riverside University Dictionary, is "The totality of socially transmitted behavior patterns, arts, beliefs, institutions, and all other products of human work and thought typical of a population or community at a given time." This book will take a look at some of the unique characteristics of the Hispanic culture by explaining some typical dishes and holidays/celebrations of the culture.





# NAMES

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# PEOPLE'S NAMES

## FULL NAMES

The traditional full name for a person of Hispanic ethnicity consists of three parts. The first part is the first name, the second and third parts are the two surnames. The first surname (last name) is the father's family name (*apellido paterno*), the second is the mother's family name (*apellido materno*). Although this is the traditional way to write one's name in Spain, it has become legal to reverse the last names, putting the mother's name first and the father's name last.

## FIRST NAMES

First names vary as they do in the United States. When a child is named after their parent, a diminutive form is used for the child. For example, if a boy is named Juan, after his father, he will be called Juanito. If a girl is named Laura, after her mother, she will be called Laurita. This is a way to distinguish the two people from each other.

American names differ slightly when translated into the Spanish language and vice versa. The list that follows shows the comparison between Spanish and English first names.

### Female names (*Nombres femeninos*):

Adela, Adelita=Adele	Elena=Ellen, Elaine, Helen	Margarita=Margaret
Adriana=Adrian, Adrienne	Elisa=Lisa, Elise	María=Mary, Marie
Alberta=Alberta	Elsa=Elsa	Mariana=Mary Ann
Alejandra=Alexandra	Emma=Emma	Marta=Martha
Alicia=Alice	Emilia=Emily	Matilde=Matilda
Amalia=Amelia	Esperanza=Hope	Mercedes=Mercedes
Ana=Ann, Anne	Estela=Estelle, Stella	Mónica=Monica
Andrea=Andrea	Ester=Esther	Nora=Nora
Ángela=Angela	Eugenia=Eugenia	Olga=Olga
Antonia=Antonia	Eva=Eve, Eva	Patricia=Patricia
Bárbara=Barbara	Francisca=Frances	Paula=Paula
Beatriz=Beatrice	Gloria=Gloria	Raquel=Rachel
Berta=Bertha	Graciela=Grace	Rebeca=Rebecca
Blanca=Blanche	Inés=Agnes, Inez	Roberta=Roberta
Carla=Carla, Karla	Irene=Irene	Rosa=Rose
Carlota=Charlotte	Isabel=Isabel, Elizabeth	Rosalía=Rosalie
Carmen=Carmen	Josefa=Josephine, Josie	Sara=Sara, Sarah
Carolina=Caroline	Juana=Jane, Jean, Joan	Silvia=Sylvia
Catalina=Kathleen, Catherine	Judit=Judith, Judy	Sofía=Sophie
Cecilia=Cecile	Julia=Julia	Sonia=Sonia
Clara=Clara, Claire	Laura=Laura	Susana=Susan, Suzanne
Constancia=Constance	Leonor=Eleanor	Teresa=Theresa
Consuelo=Connie	Lidia=Lydia	Tania=Tania, Tanya
Corina=Corinne	Linda=Linda	Verónica=Veronica
Cristina=Christine	Lola=Lola	Victoria=Victoria
Débora=Debora	Lucía=Lucy	Violeta=Violet
Diana=Diana, Diane	Luisa=Louise, Lois	Virginia=Virginia

### Male names (*Nombres masculinos*):



Abrahán=Abraham	Fabián=Fabian	Mateo=Matthew, Matt
Adán=Adam	Federico=Frederick	Mauricio=Maurice
Agustín=Augustin	Felipe=Philip	Miguel=Michael, Mike
Alberto=Albert	Francisco=Francis	Nicolás=Nicholas
Alejandro=Alexander	Gabriel=Gabriel	Óscar=Oscar
Alfredo=Alfred	Gerardo=Gerard	Pablo=Paul
Andrees=Andrew	Gilberto=Gilbert	Paco, Pancho=Frank
Ángel=Angel		
Antonio=Anthony	Gregorio=Gregory	Patricio=Patrick
Benjamín, Benito=Benjamin	Guillermo=William	Pedro=Peter
Bernardo=Bernard	Hugo=Hugo	Pepe=Joe, Joey
Carlos=Charles	Jaime=James	Rafael=Ralph
Claudio=Claude	Javier=Xavier	Raimundo=Raymond
Cristiano=Christian	Jeremías=Jeremy	Ramón=Raimond
Cristobal=Christopher	Jorge=George	Raul=Raoul
Daniel=Daniel	José=Joseph	Ricardo=Richard, Rick
Darío=Darryl	Josué=Joshua	Roberto=Robert
David=David	Juan=John	Rodolfo=Rudolph
Diego=James	Juanito=Jack, Johnny	Rogelio=Roger
Domingo=Dominick	Julio=Julius, Jules	Rubén=Ruben
Eduardo=Edward	Leonardo=Leonard	Samuel=Samuel
Emilio=Emil	Lorenzo=Lawrence	Simón=Simon
Enrique=henry	Luis=Louis	Timoteo=Timothy
Ernesto=Ernest	Manuel=Manuel, Emmanuel	Tomás=Thomas, Tom
Esteban=Stephen, Steven	Marcos=Mark	Vicente=Vincent
Eugenio=Eugene	Mario=Mario	Víctor=Victor

## NICKNAMES

Nicknames, *apodos*, are shortened versions of a person's first name. In addition to the shortening of the first name, nicknames are generated through different means. Some nicknames last through generations, some are generated due to a certain event in the person's life, others are generated through physical characteristics, jobs, or place of origin. A list of shortened first names follows.

### Shortened First Names (Nicknames):

Conchita=Concha	Leti=Leticia	Lola=Dolores
Lupe=Guadalupe	Merche=Mercedes	Nati=Natividad
Paca/Paquita=Francisca	Pepita=Josefa	Rosita=Rosa
Sole=Soledad	Rita=Margarita	Tere=Teresa
Vero=Verónica	Isa=Isabel	Juani=Juana
Lolo=Manolo	Fede=Federico	Nacho=Ignacio
Nando=Fernando	Rafa=Rafael	Pepe=José
Paco/Pancho=Francisco	Quico=Francisco	Nico=Nicolas
Riqui=Enrique	Santi=Santiago	Toño/Toni=Antonio

### Source of information:

¡Hola! By NTC



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## LAST NAMES

A person's last name is referred to as a surname or *apellido*. The -ez ending that can be found at the end of many surnames means "the son or daughter of." This means that someone with the last name of Martínez would be the son or daughter of a man named Martín. The English equivalent of such a last name would be Johnson, Ericson, Anderson, etc. To better illustrate the way in which last names are written in Hispanic countries, an example has been given. If Francisco García Jiménez marries Rosario Massó Verdejo, their daughter's name would be Ana García Massó. However, the woman's last name does not change with marriage. Her name remains to be Rosario Massó Verdejo. Occasionally, in Mexico, this woman may be referred to as Rosario Massó de García or la señora de García.

The importance of having the knowledge of a person's two surnames is recognized when trying to find their name in a telephone directory. Confusion can arise due to the frequent usage of the same first names within a family.

## DON, DOÑA

*Don* and *Doña* are words used to precede the person's first name. Don (abbreviated D.) comes from the Latin word "dominus" meaning lord or master of a house. This term is used to show respect and closeness when speaking of a person. For example, if there are two adults of the same age but one is ranked higher than the other, the lower ranked adult would refer to him/her as Don/Doña.

Doña (Dña.) is a term coming from the Latin word, "domina," or lady or mistress of the house. This term is also used to show respect and closeness to the person. Although the term Don is used with both single and married men, the term Doña is only used with married or widowed women. "*Señorita*" is used when referring to a single woman.





# FLAGS



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**MEXICO**



**SPAIN**



**COLOMBIA**



**ARGENTINA**

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GIF decompressor  
are needed to see this picture.



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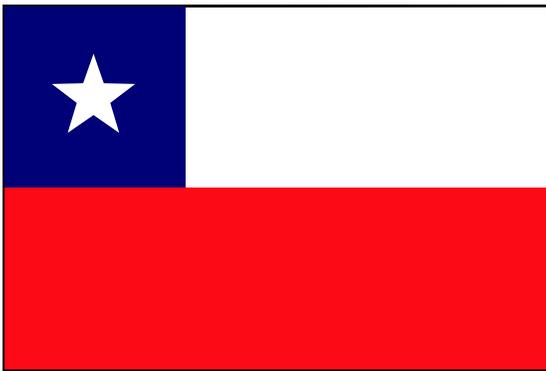
## PERU

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## VENEZUELA



## CHILE



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ECUADOR



CUBA



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**GUATEMALA**



**DOMINICAN REPUBLIC**



**BOLIVIA**



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**EL SALVADOR**



**HONDURAS**



**PARAGUAY**



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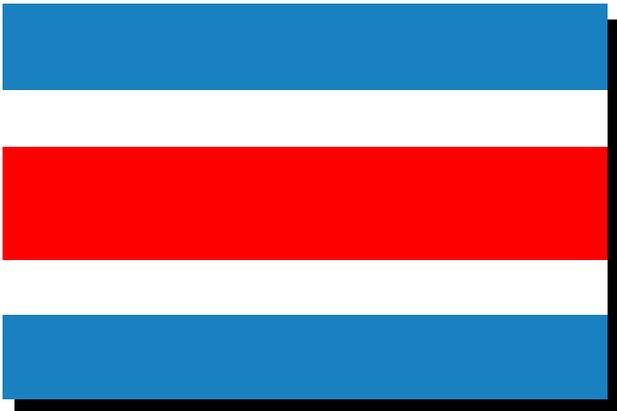
**NICARAGUA**



**PUE**



**COS**



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URUGUAY



PANA



# **GEOGRAPHY**



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# CLIMATE

Climate may be defined as “the average weather or the regular variations in weather in a region over a period of years.” It may also be defined as “a place with a particular kind of weather.”

**Source of information:**  
**Microsoft Word 2001 Dictionary**

## GENERAL TEMPERATURES IN HISPANIC COUNTRIES

Various climates may be found when looking at the Hispanic countries throughout the world. The Hispanic countries that can be found in Central and South America, (Colombia, Argentina, Peru, Venezuela, Chile, Ecuador, Guatemala, Bolivia, El Salvador, Honduras, Paraguay, Nicaragua, Costa Rica, Uruguay, and Panama) share similar climate characteristics. This region contains tropical wet, tropical wet and dry, desert, subtropical dry, humid subtropical, humid oceanic, and highland climates. All of these climates are classified as warm climates. These countries do not experience extreme cold and heavy snowfall during the winter. In fact, when it is summer in the United States, it is what is considered to be “winter” in South America. When it is winter here, it is summer there.

Some countries describe the seasons as the wet and the dry season. The dry season occurs while it is winter in the United States. The dry season is characterized by its little amount of precipitation and extreme heat. At this time, much of the vegetation dies and, in some cases, flourishes.

The wet season is exactly what you may have already inferred; it is the season of wetness. This means that there is heavy rainfall and cooler temperatures. This season occurs while the United States is experiencing its summer weather. Although temperatures may be cooler in these countries, the lowest temperature average during this time of year is about 68 degrees Fahrenheit.

Countries that are found in North America such as Mexico, Cuba, and the Dominican Republic, not only experience the same types of climates as Central and South American countries, but they also experience semiarid conditions.

Spain, although located further north than any of the other Hispanic countries, experiences semiarid, subtropical dry summer, and humid oceanic climates.

**Source of information:**  
**<http://www2.worldbook.com/>**

## CAUSES FOR VARIATIONS IN TEMPERATURE/CLIMATE

Various conditions can cause variations in the temperatures that a country may experience. The geographic location can cause an area to be extremely cold, extremely hot, or somewhere in the middle. For example, those countries that are close to the equator experience warm to hot temperatures all year. The countries furthest from the



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equator experience extremely cold conditions. The areas in between experience a mixture of temperatures and have characteristics similar to the extreme region that it is closest to.



The gray areas show the colder climates, while the white demarks the warmer region.

Not only can the geographic location of an area contribute to the weather the people experience, but so can different landforms. Low areas tend to be warmer, while areas with highlands or mountains experience cooler temperatures. An area that is near water or moisture will experience humidity which can cause the air to feel like it is warmer than it actually is. An area that experiences desert-like conditions has no water and the air is extremely dry.

One country can experience many different climates based on what their location is and the different landforms that are found within their country.

## PHYSICAL GEOGRAPHY

Physical geography is defined as the study of “the physical features of a place or region, for example, mountains and rivers.”

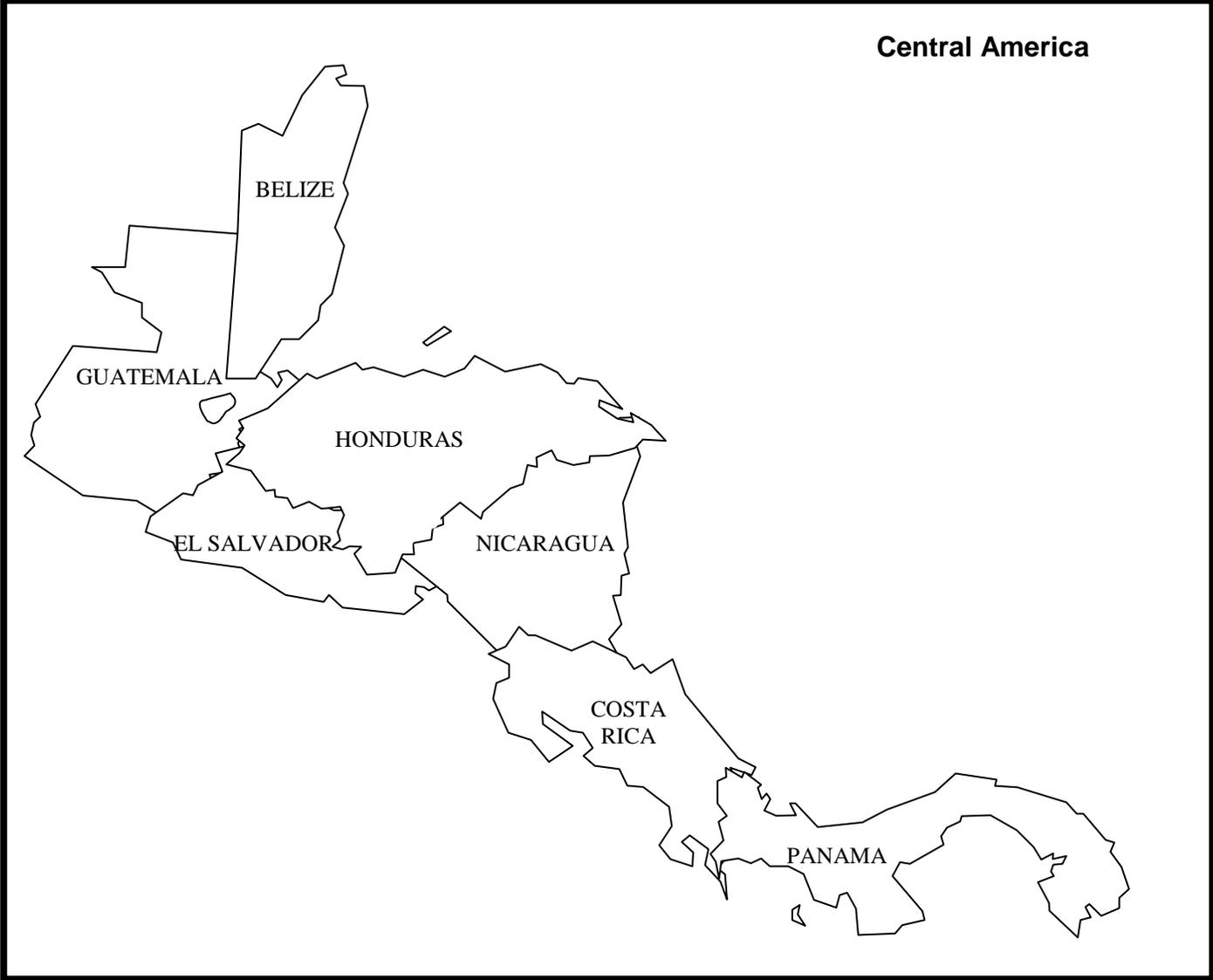
**Source of information:**  
**Microsoft Word 2001 Dictionary**

### DIFFERENT TYPES OF LANDFORMS

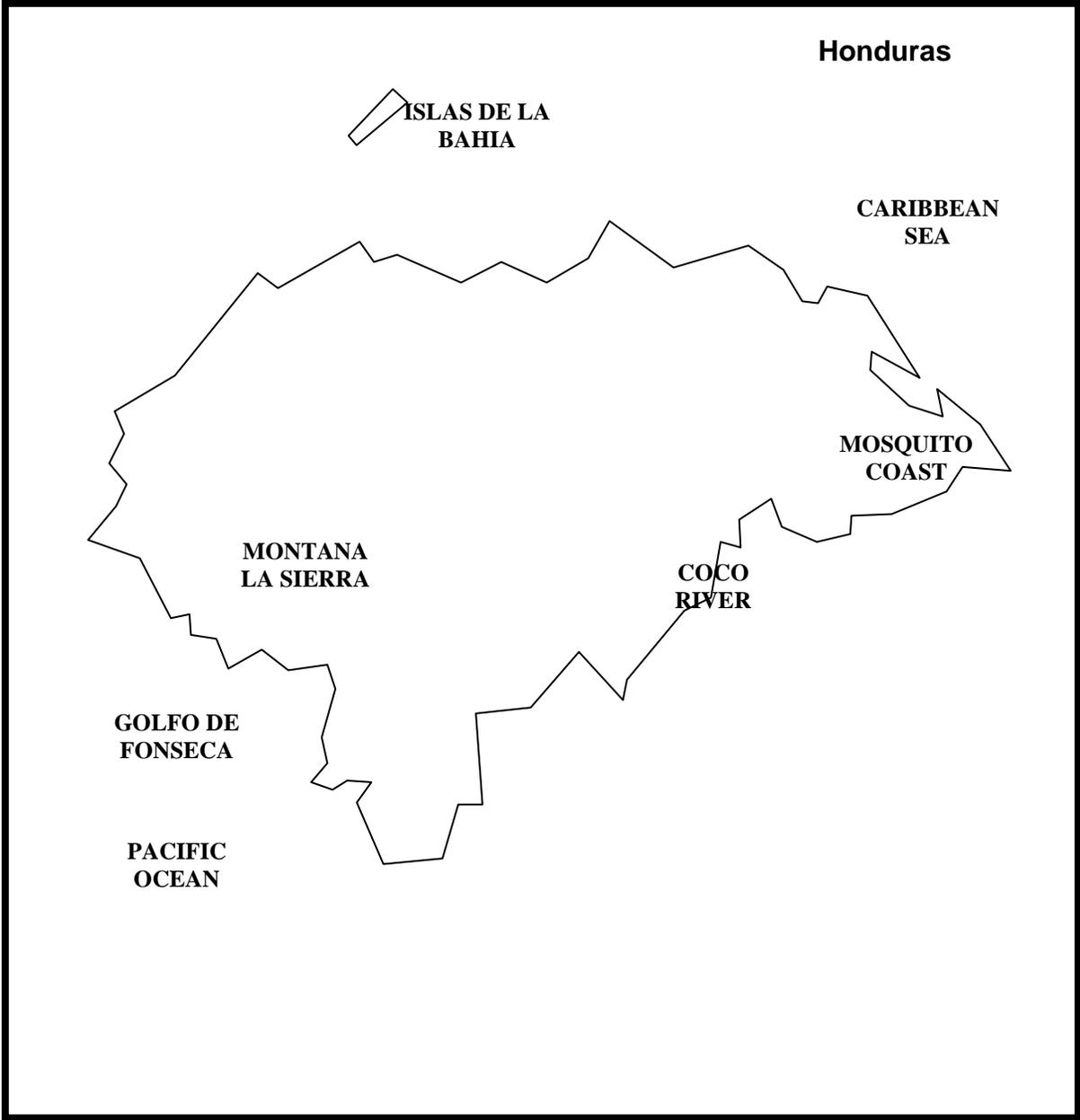
There are about seventeen different types of landforms that can be found throughout the world. These different landforms are, hills, valleys, glaciers, mountains, lakes, plateaus, rivers, plains, canyons, gulfs, peninsulas, isthmus, bays, capes, straits, islands, and oceans.

### LANDFORMS FOUND IN THE HISPANIC COUNTRIES

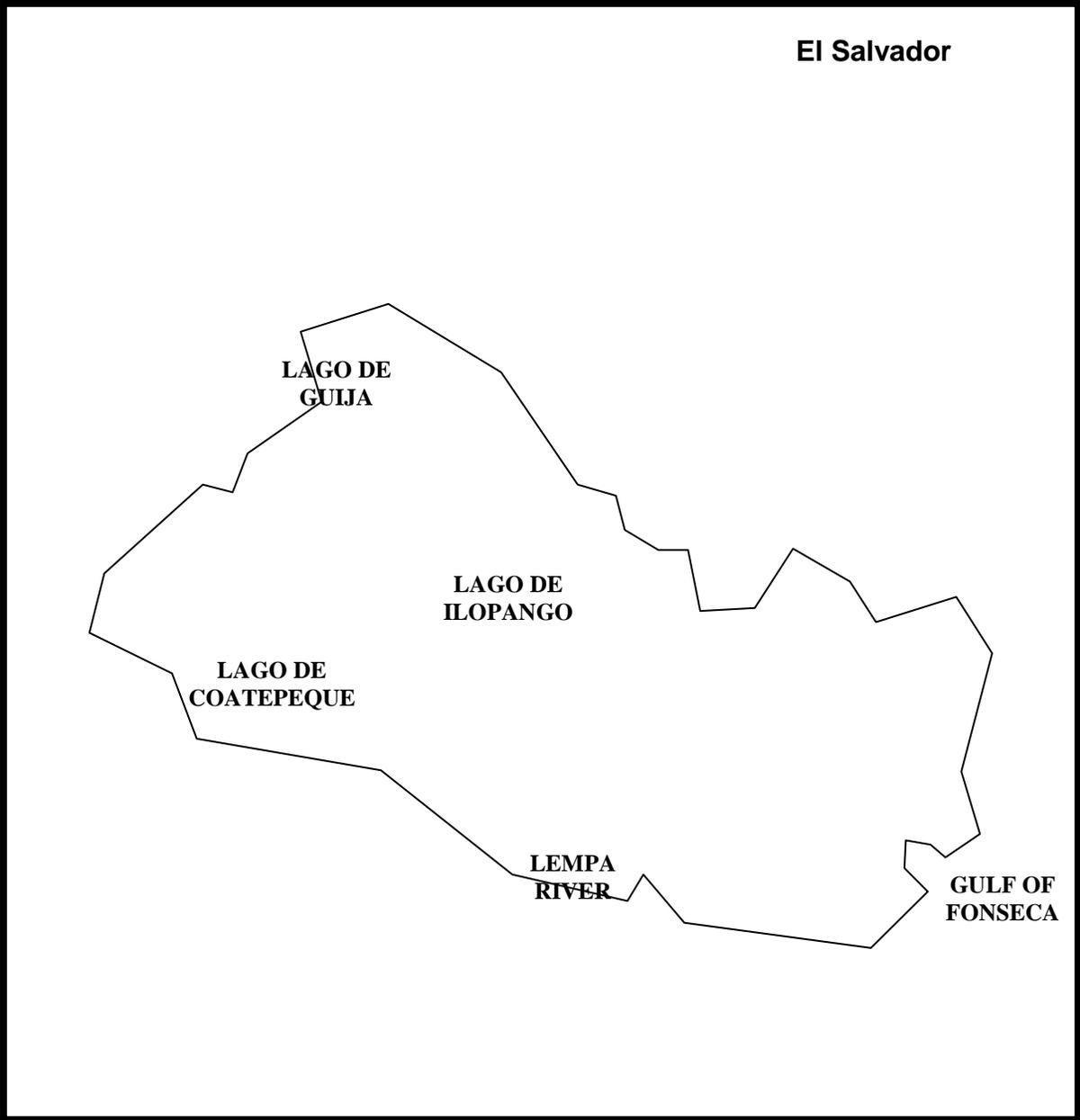


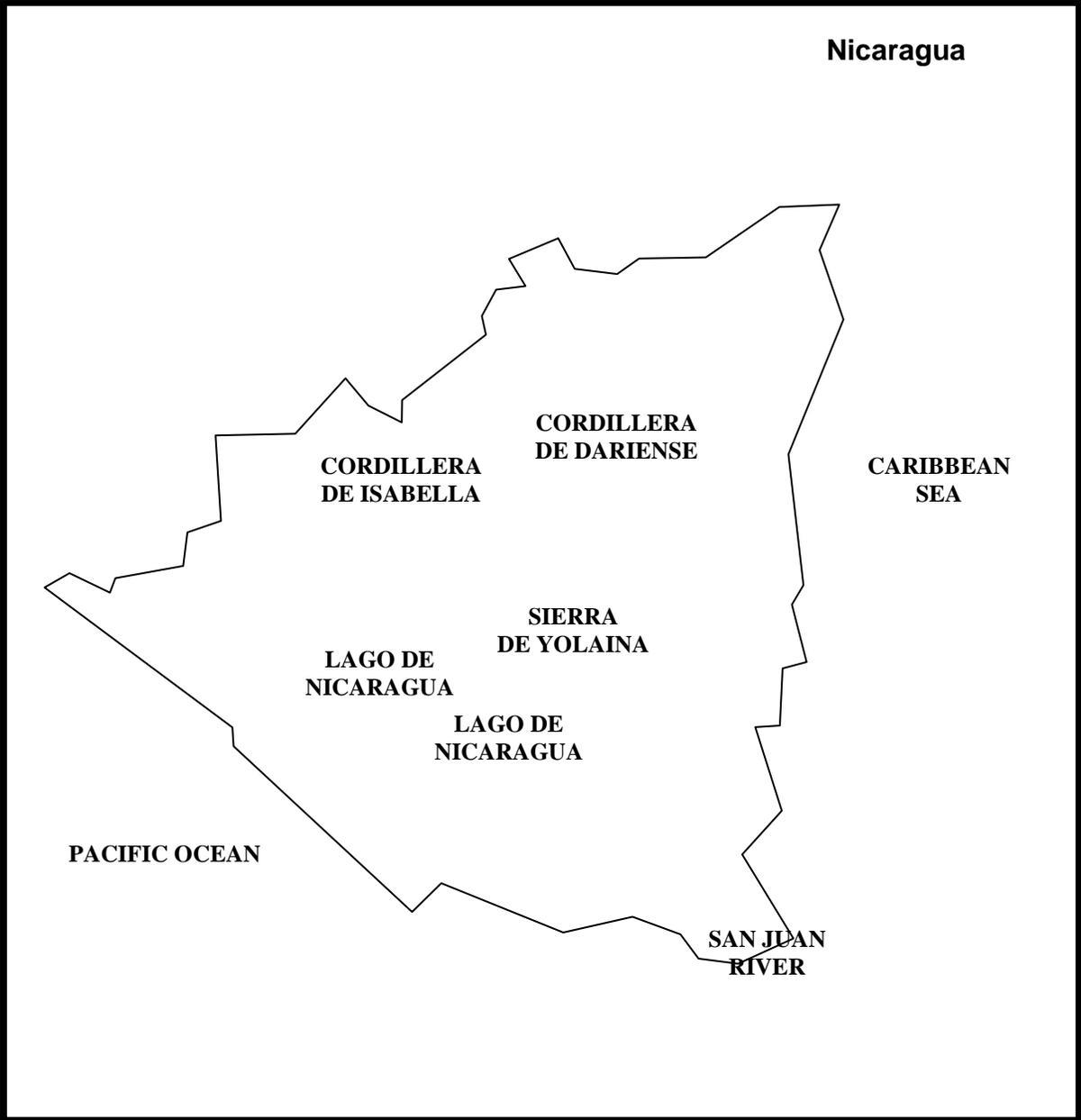


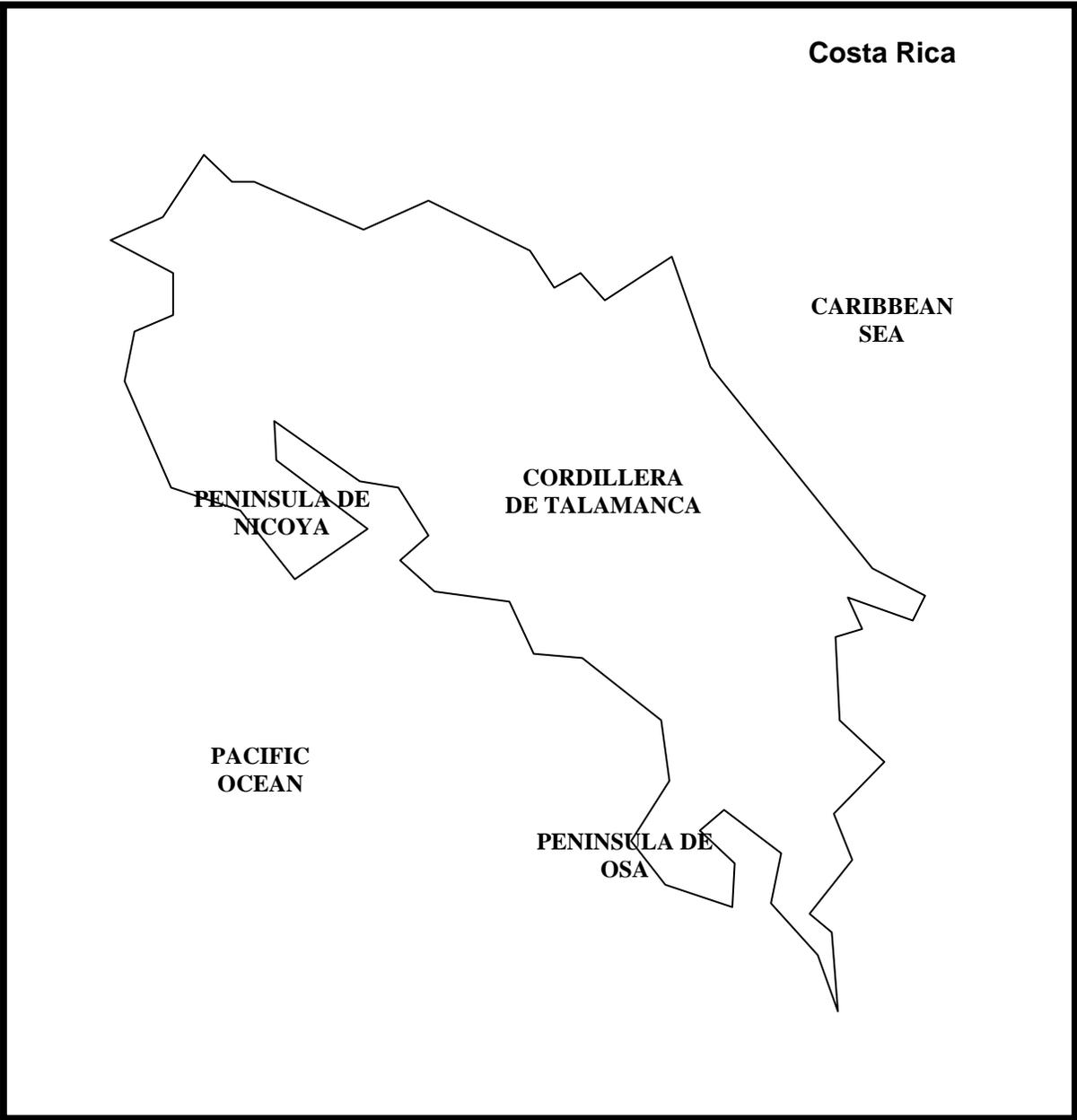


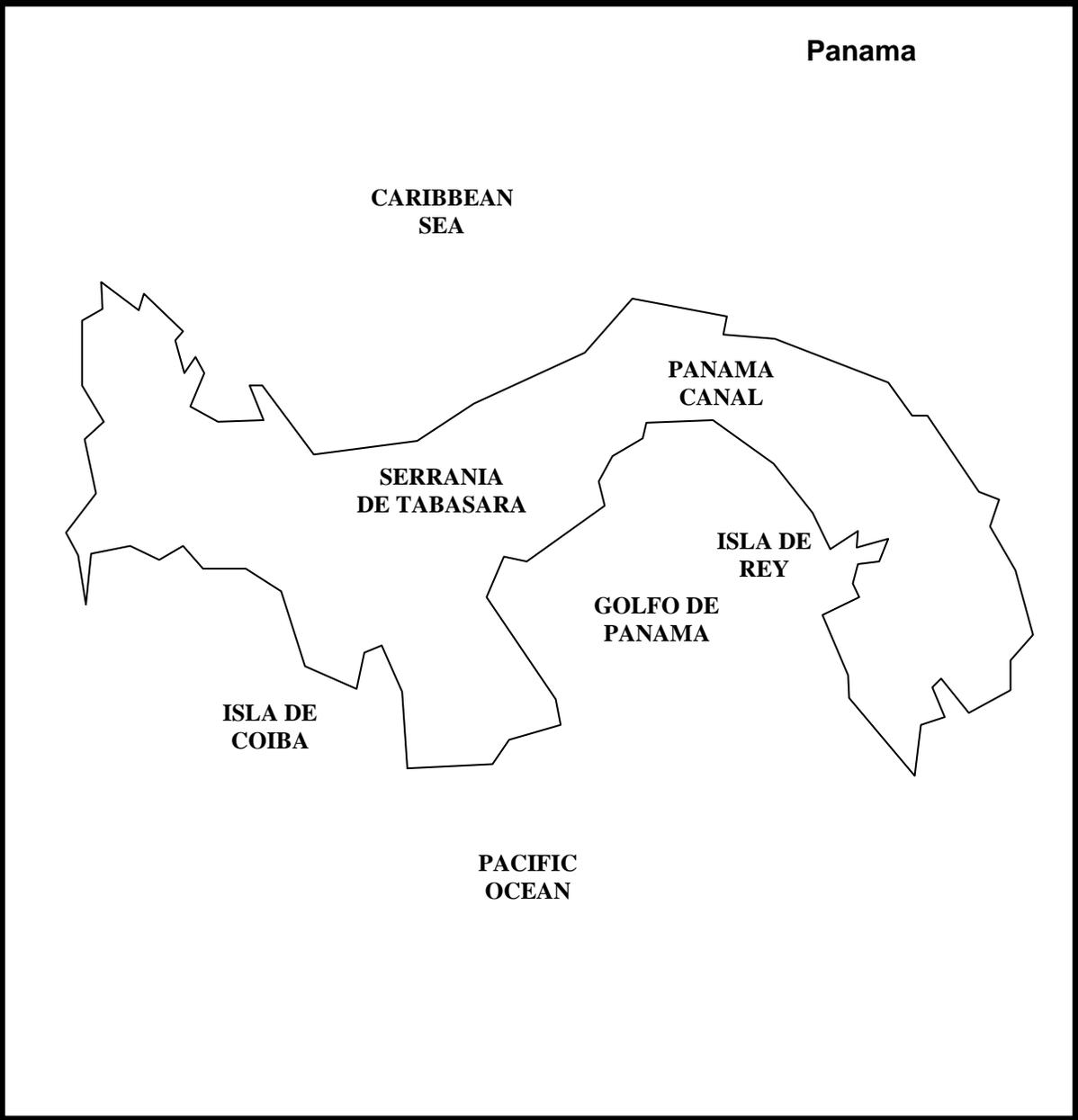


**El Salvador**





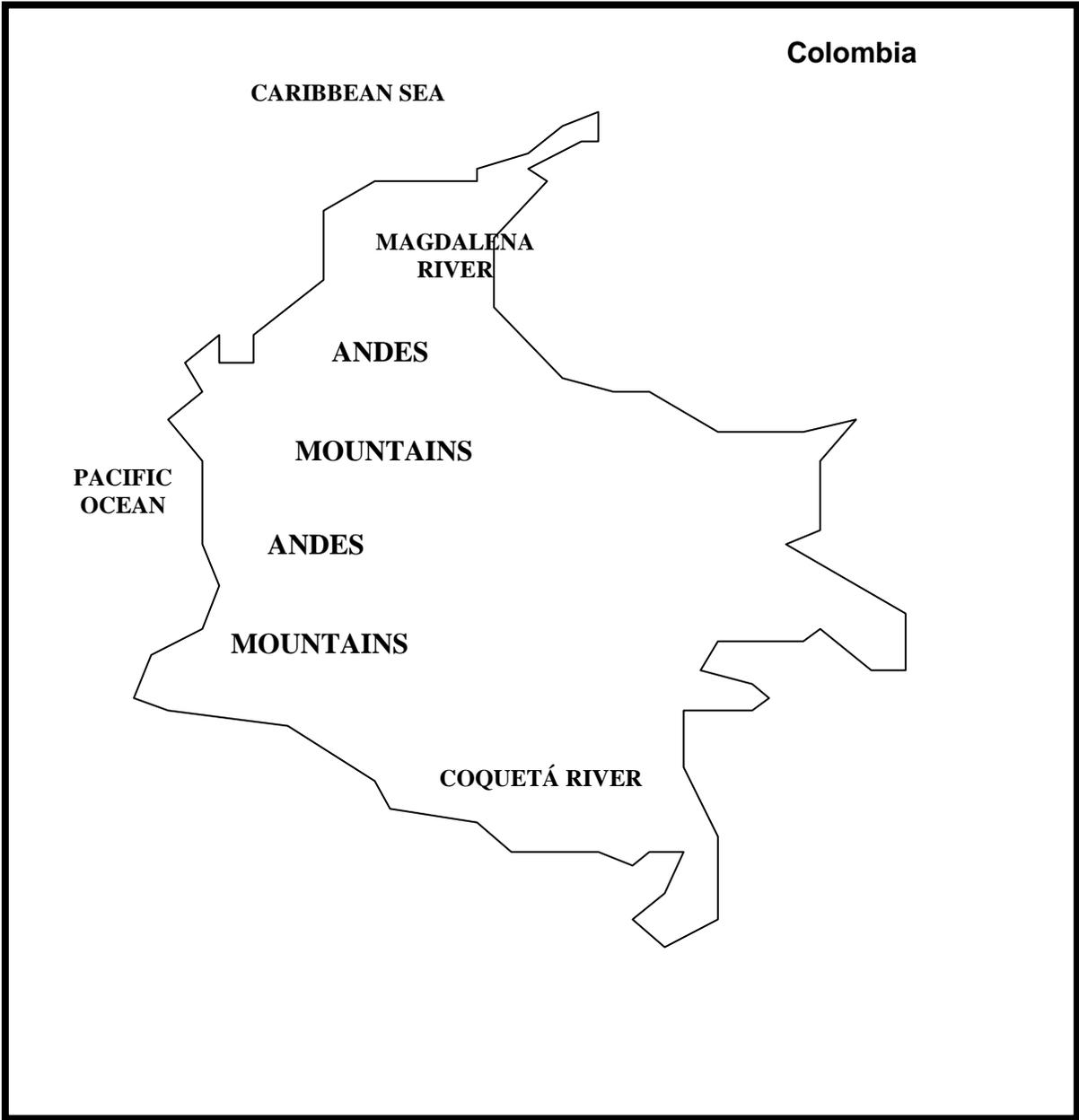




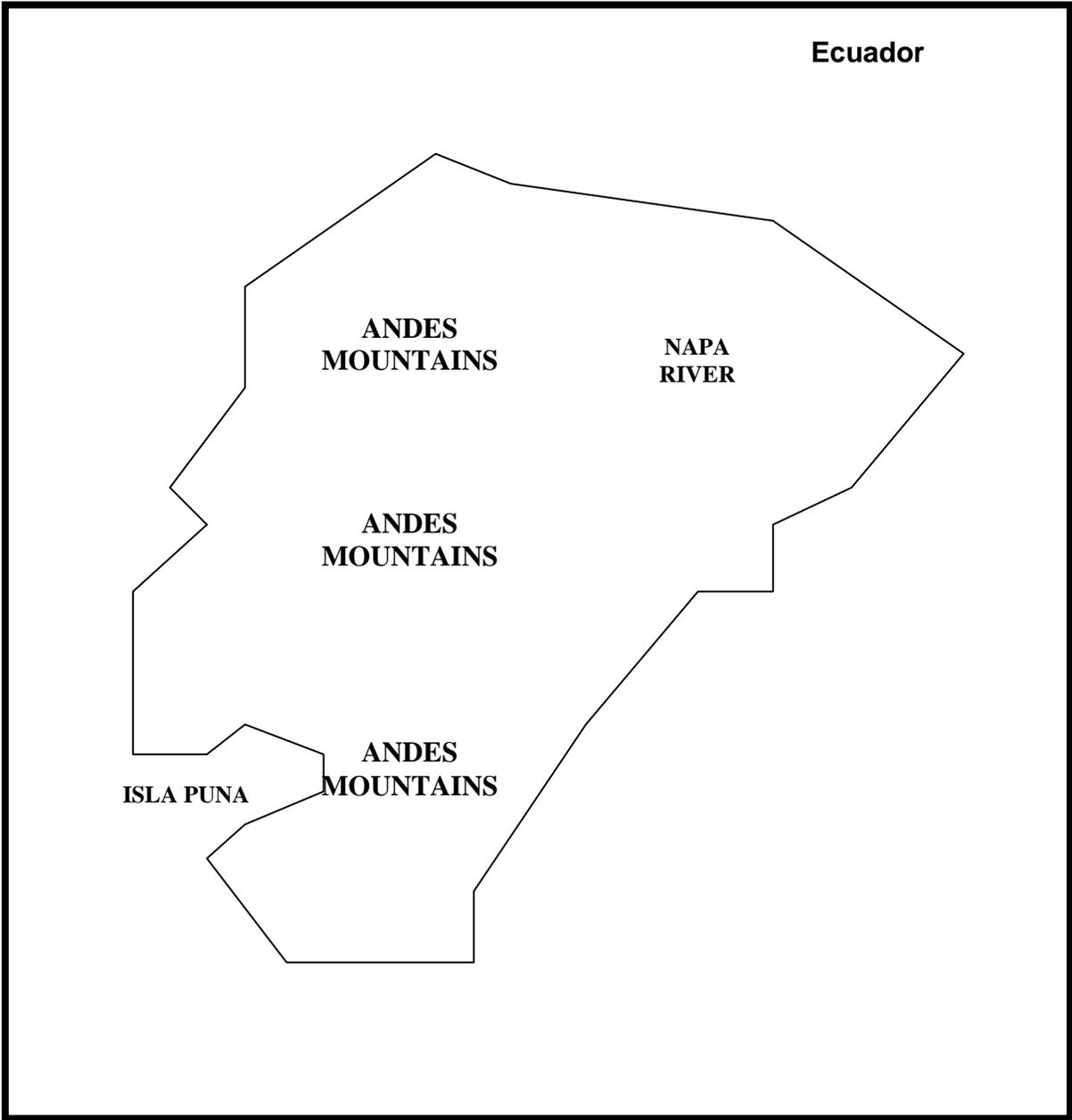


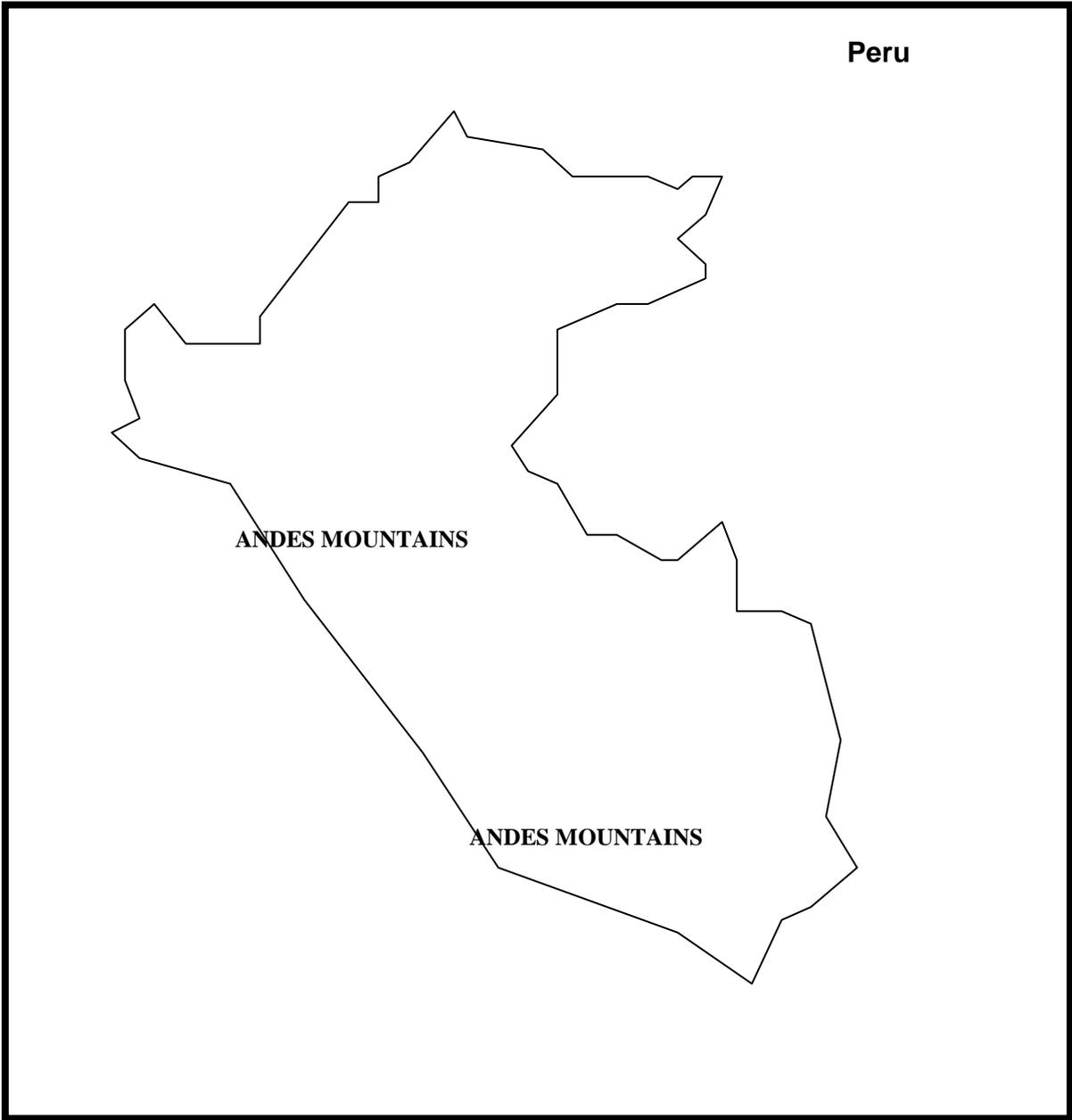
## South America

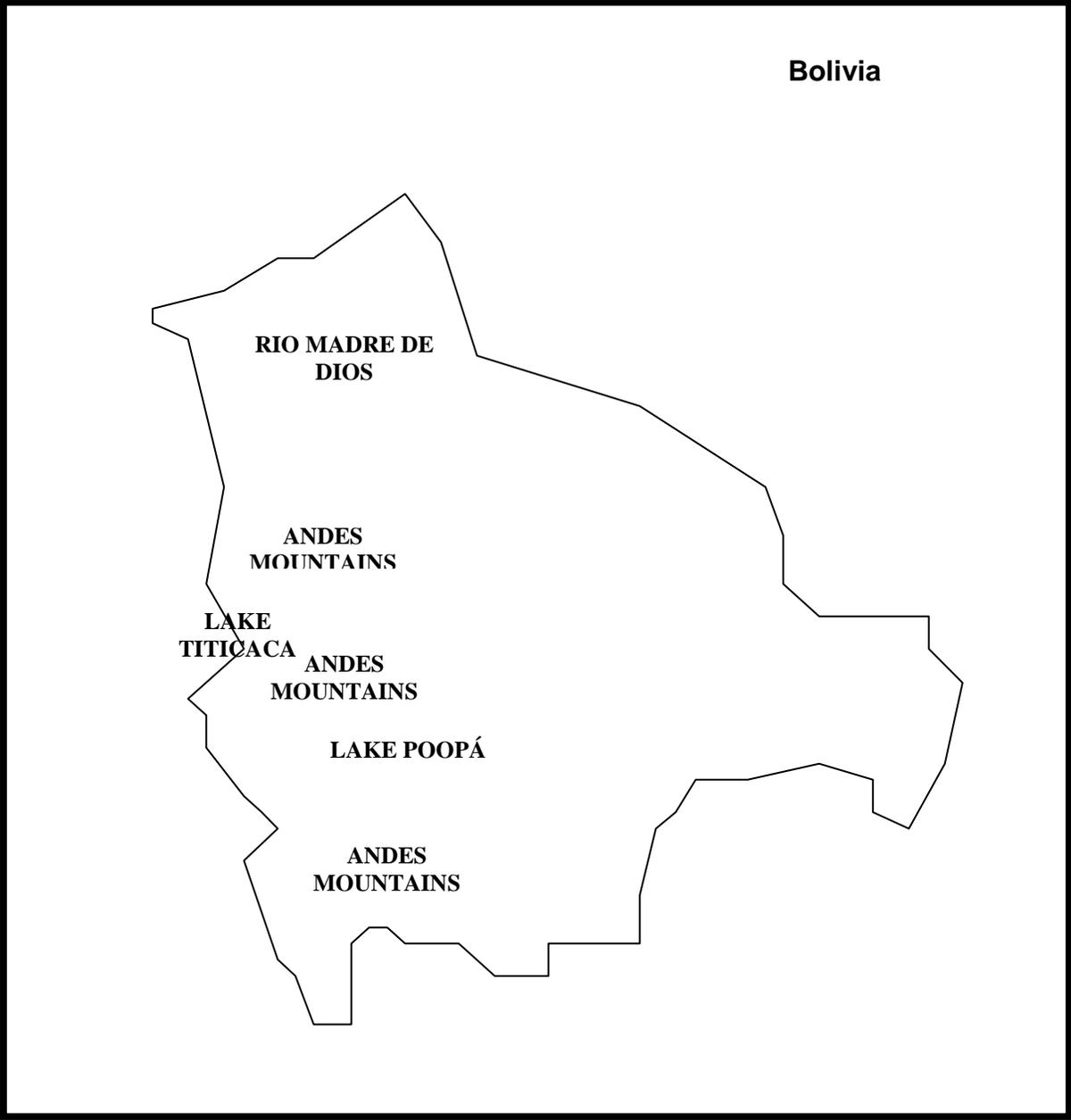


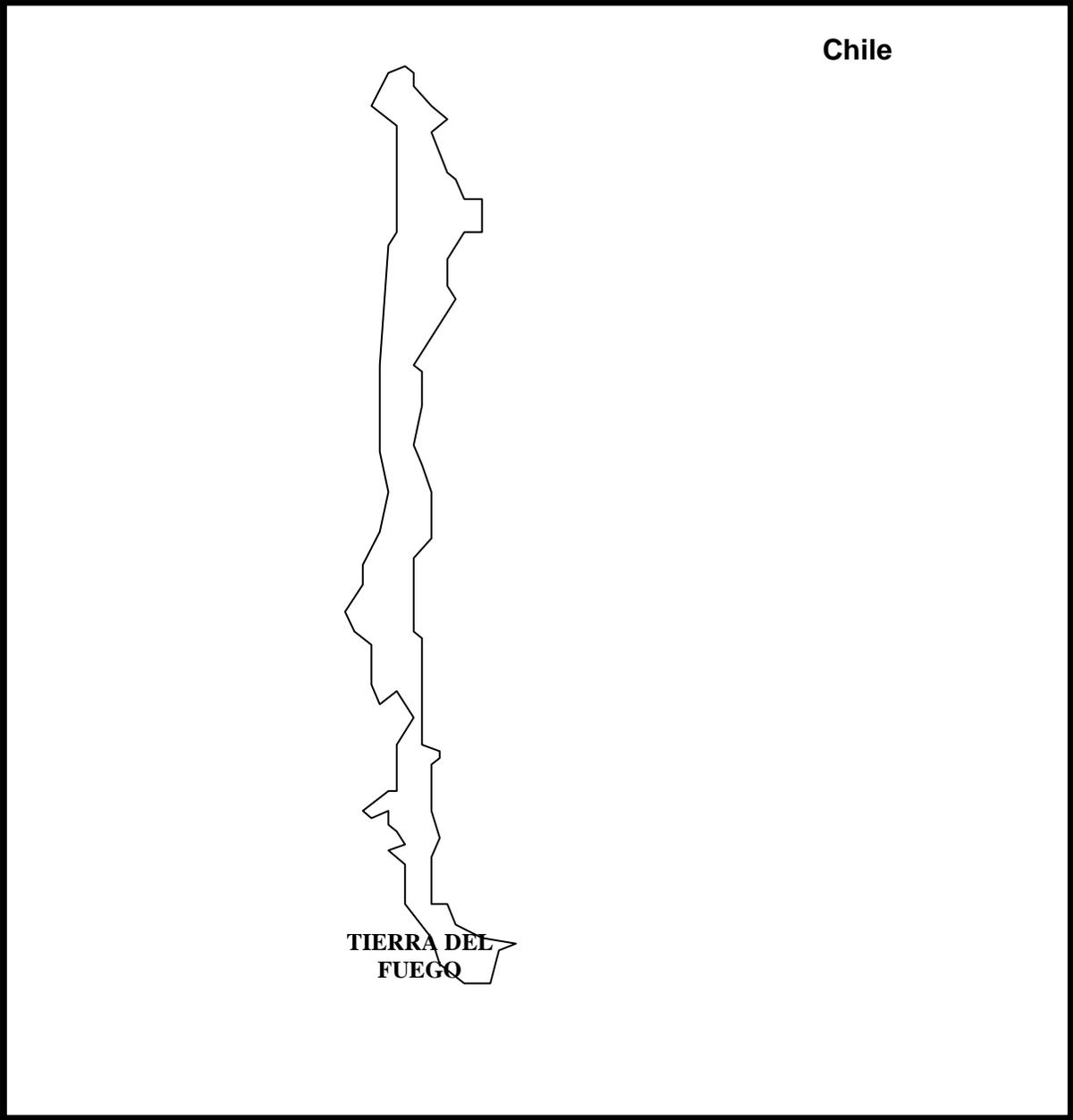


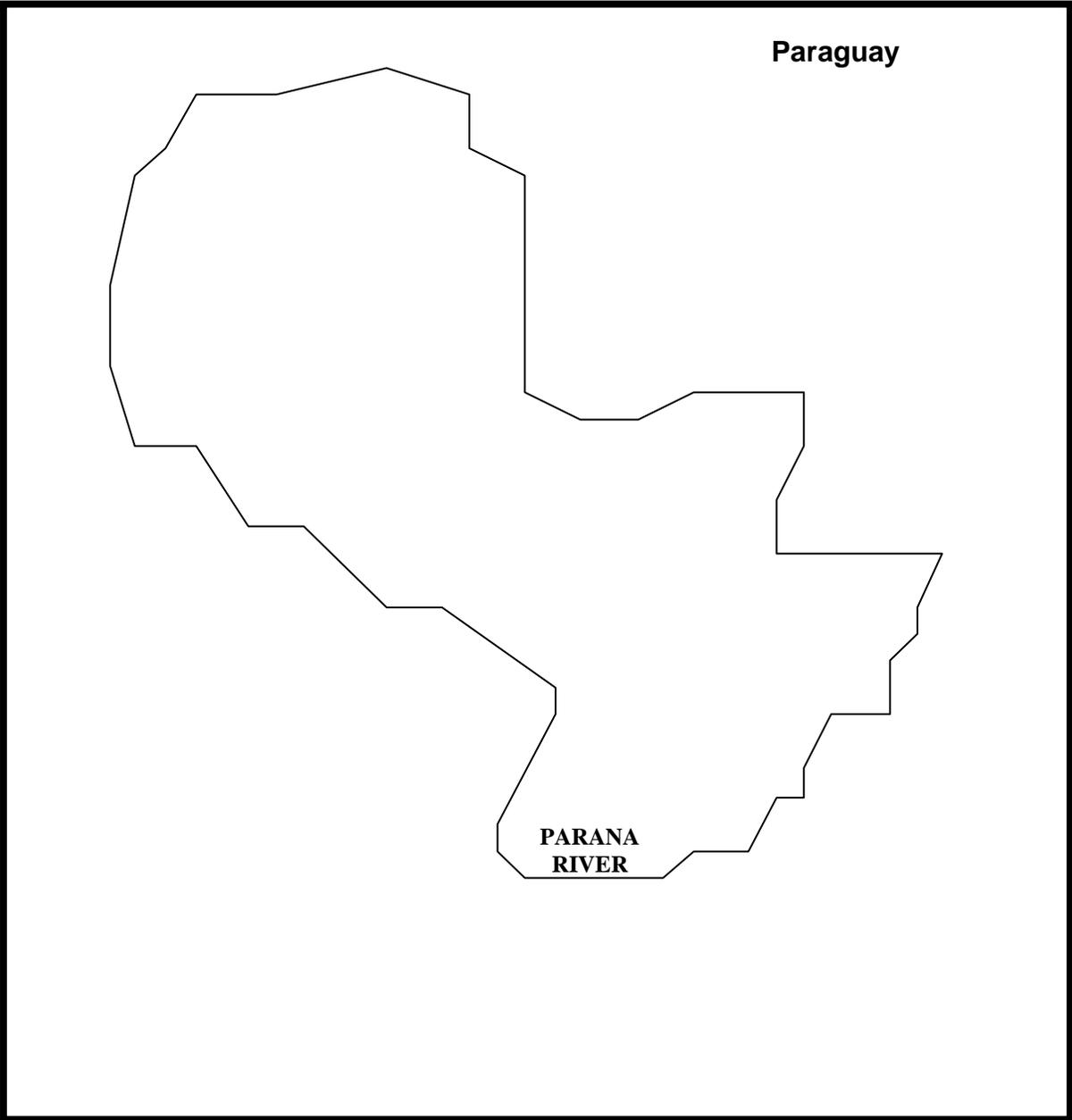








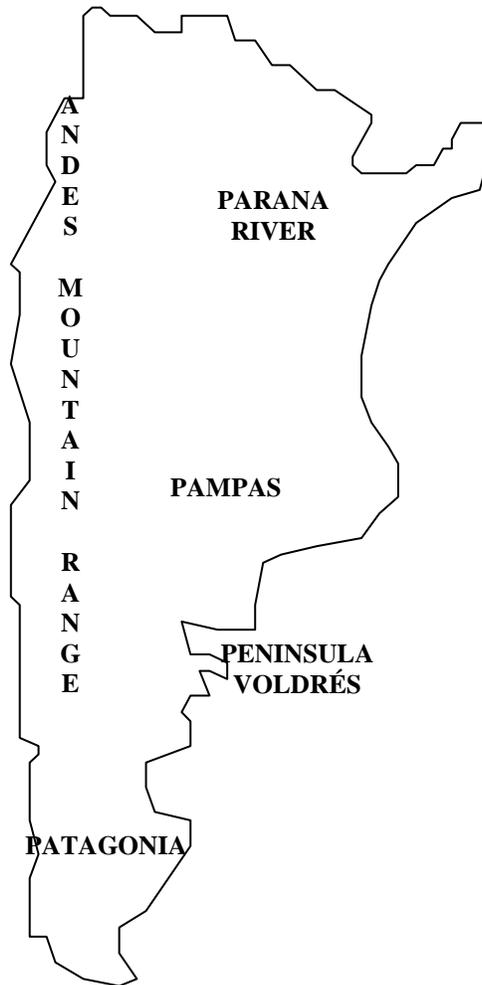


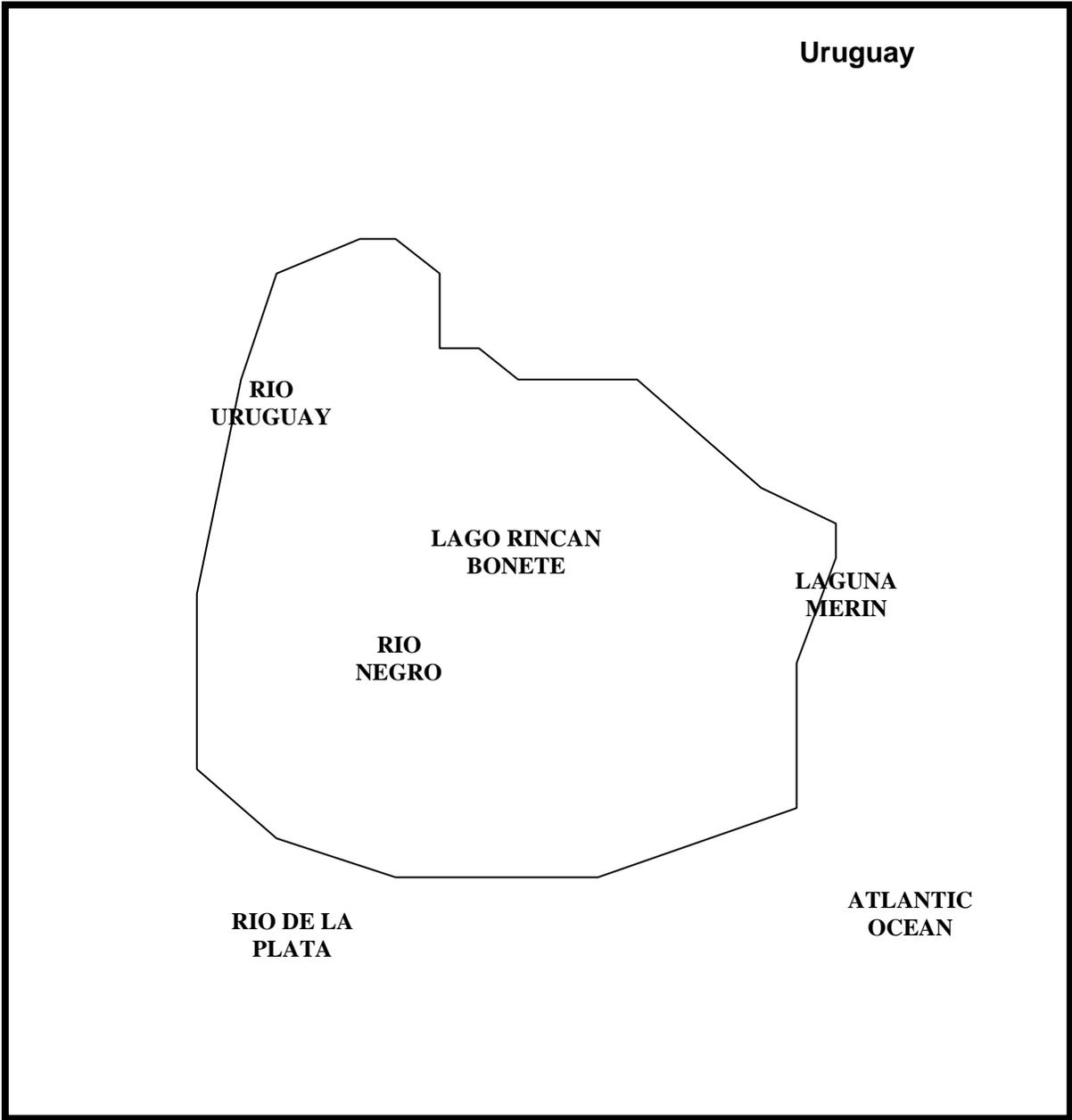


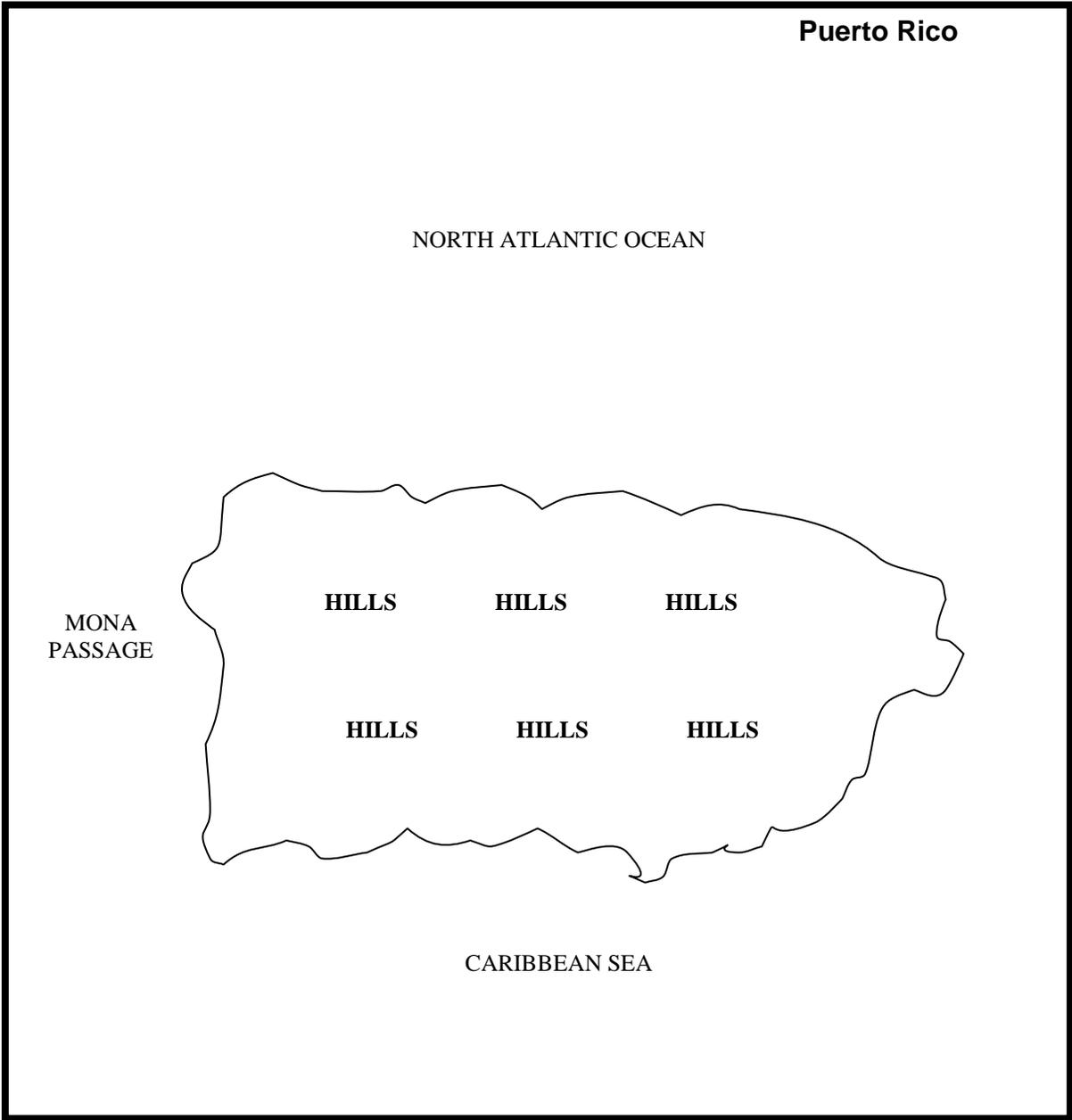
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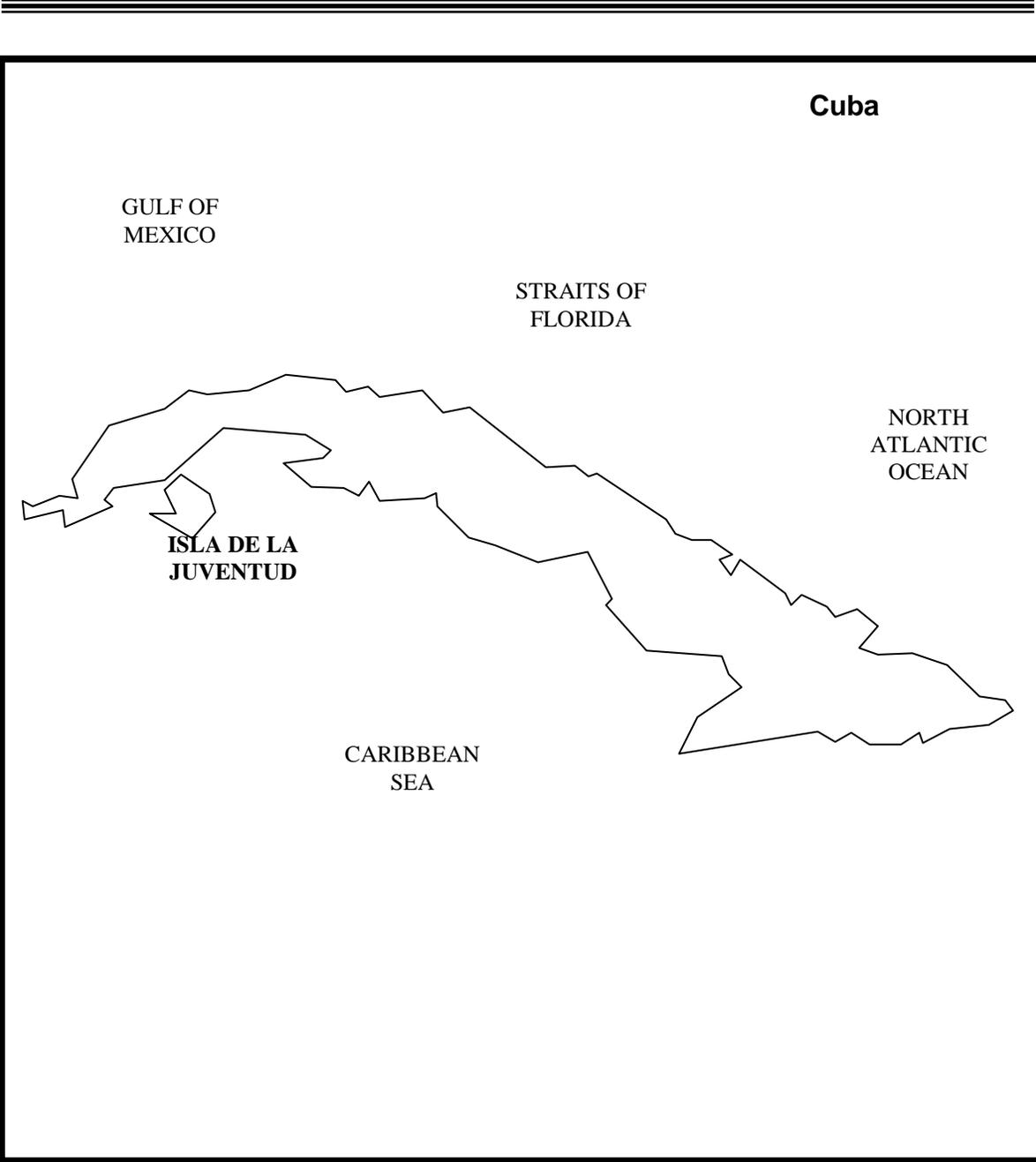
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**Argentina**



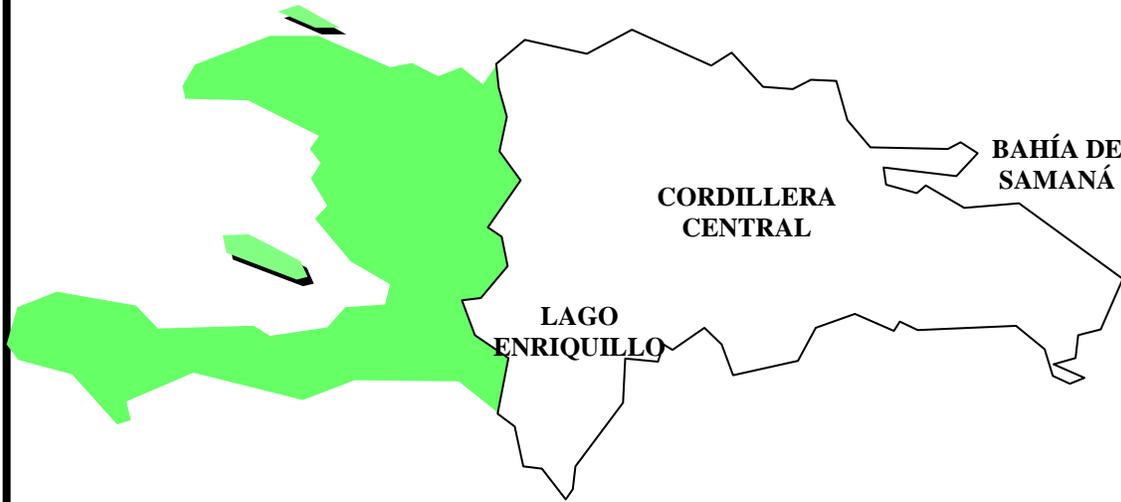






**Dominican Republic**

NORTH ATLANTIC OCEAN



CARIBBEAN SEA







# **FOOD**

## **MEAL TIMES AND TYPICAL FOOD**



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The timetable of food in Spain and other Hispanic countries is very different than that of the U.S.A. Midday and evening meals are important family or social events. They are eaten slowly; people relax and enjoy their food and the conversation. The meal may be followed by the **sobremesa**, a time to linger and talk over coffee and perhaps a drink, especially when guests are present

## **UNITED STATES FOOD CULTURE VS. HISPANIC FOOD CULTURE**

As read you will notice that there are a lot of similarities and differences between what people eat in the U.S and what people eat in other countries. Of course, all of these differences can be attributed to culture!

It is possible to experience the food of other cultures without having to travel far from home. In Spain, people can go out and experience the food of Italy, America, Mexico, and many others. Of course, there are the main fast food restaurant chains such as McDonald's, Subway, Taco Bell, Pizza Hut, Burger King, etc. Along with this, in the stores, people can also buy all kinds of products from different parts of the world. Nevertheless, there are also a lot of differences between the food people eat in Spain and the food eaten in the U.S. It is said that the Spaniards have a Mediterranean diet which is full of fresh vegetables, fresh fish and seafood, different kinds of meat, etc. The most important of all, however, is how everything is cooked. They use a lot of olive oil and spices that are not hot, unlike the United States.

On the other hand, people in the U.S eat a lot of South American traditional foods, such as rice, beans, chile, tortillas, etc. In many other countries, the largest meal of the day is served at lunchtime. This meal, called *comida*, traditionally consists of three courses: an appetizer, a main course, and a dessert. For breakfast, many Mexicans have coffee with milk, some sweet rolls, juice and some yogurt. The early evening meal- *merienda*- is usually a light snack, such as cereals, sweet bread, or tortillas and hot chocolate. The day ends with *cena*, a light supper, which can be leftovers from *comida*, or omelets, sandwiches, etc.

Mexican cooking uses many ingredients from the bottom of the food pyramid such as rice and tortillas. Mexican cooking also includes many fresh fruits and vegetables. Beans, meat, fish and cheese are popular ingredients too.



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Here is a menu from a fast food restaurant in Spain, in this case it's a "pizzeria," take a look at it and observe similarities and differences between pizza in Spain and in the U.S.

QuickTime™ and a  
Photo - JPEG decompressor  
are needed to see this picture.



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## BREAKFAST (Desayuno)

People in Spain used to have breakfast from 7a.m to 10a.m. The typical breakfast is hot milk (although some people drink it cold in summer time) with “**Cola-Cao,**” instant chocolate, or coffee and cookies, **galletas**, or muffins, **madalenas**. Frequently, they eat toast with butter and jelly, however, some people eat their toast with olive oil and tomato paste. Sometimes, they go to the bakery that morning and buy fresh croissants, along with other bakery items, such as, **caña de chocolate o de crema, palmeras**, etc. But the typical breakfast in Spain is “**churros con chocolate**” ¡umm! ¡Qué buenos!

## LUNCH (Comida o almuerzo)

Lunchtime is usually from 1:30pm to 3pm. Most of the time the food is homemade. It is said that the “Mediterranean diet” is very healthy because it is very diverse. There are a wide range of soups, a lot of salads and vegetables, a lot of seafood and fish as well as chicken, pork, lamb and beef.

## LATE AFTERNOON (Merienda)

The “**merienda**” which consists of a small snack of sandwiches and pastries, is had at some time between 5-7 pm. The merienda is part of the daily routine for children and is often informal.

## DINNER (Cena)

The evening meal is sometimes as late as 9, 10 or 11pm. In some places, the “**merienda**” is skipped and the “**cena**” is served at an earlier hour.

## TAPAS

Particularly in Spain, before lunch, dinner, or supper, people may have a before dinner/lunch drink accompanied by **tapas** in a bar. In some places the tapas are free, you get a tapa with whatever you drink, soda, wine, beer, etc.

Tapas are small portions of foods suitable for nibbling, such as olives, chips, almonds, sausage bits or cold cuts, assorted



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seafood (anchovies, sardines, shrimp, clams, mussels, octopus, squid, etc), although “**tortilla española,**” is one of the favorites.

At times, people, especially foreign visitors, will make a meal of numerous delicious tapas, preferring these to a “real” meal.

Modern **tapas** originated due to an old tavern custom of covering a slender wine or shot glass with a slice of hard sausage or ham (**una tapa**, from tapar, to cover), which was eaten as an accompaniment to the drink.

## **DESSERTS (Postres)**

Dessert is most often fruit. A very popular dessert is flan, a baked custard with a caramel topping. If a dessert such as “flan,” “tortitas” (similar to american pancakes, served with chocolate syrup and whipping cream on top,) ice cream, or pastry is served, it does not replace the fruit dessert; it is served after the fruit.



# **MEALTIME ETIQUETTE AND TABLE SETTINGS**

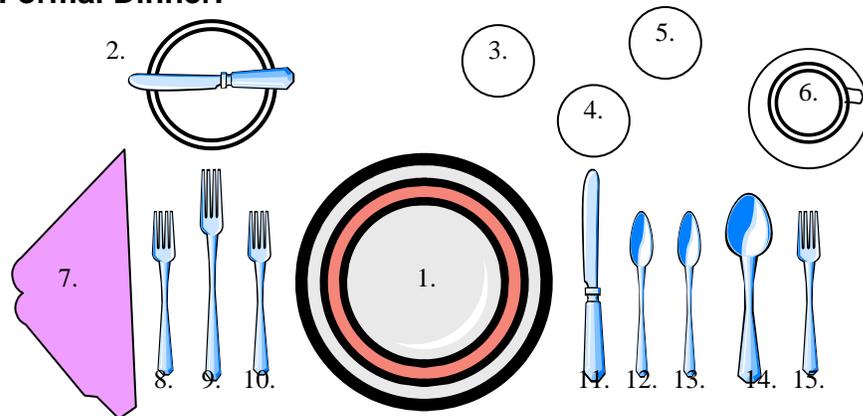
## **TABLE SETTING**

It is a tradition in Spain to properly set the table when hosting a special occasion. However, certain customs are followed when setting the table even for an informal meal. For example, if an eating utensil will not be used at all during the meal, the host should omit the utensil from the place settings. Another example of some modifications that can be made to a place setting is the placement of the coffee cup and saucer. If the meal is informal, it may be placed at the same time as the plate, napkin, silverware, etc. However, if a formal meal is being served, the coffee cup and saucer should be left out of the original place setting and brought out with the dessert. Because there are so many eating utensils placed before the guest for a formal dinner, an important tip is to start with



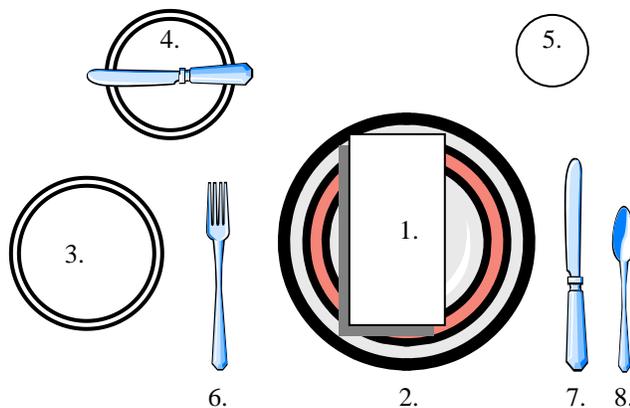
the utensils on the outside and then work your way in. An example of this type of setting and the more casual family dairy dinner place setting are shown below.

**Formal Dinner:**



1. Dinner plate
2. Bread-and-butter plate, with spreader
3. water glass
4. red-wine glass
5. white-wine glass
6. coffee cup and saucer
7. napkin
8. salad fork
9. dinner fork
10. dessert fork
11. dinner knife
12. teaspoon
13. teaspoon
14. soup spoon
15. cocktail fork

**Casual Family Daily Dinner:**



1. napkin
2. dinner plate
3. salad plate
4. bread and butter plate with butter knife
5. water glass
6. fork
7. knife
8. teaspoon

**Source of information:**

[www.almanac.com/cooks/table.html](http://www.almanac.com/cooks/table.html)  
[visatablelinen.com/html/setting.html](http://visatablelinen.com/html/setting.html)

**PROPER MEALTIME ETIQUETTE**

For people in the Hispanic World, eating at the table is essential. I grew up knowing that even if I finish my meal I couldn't get up before everybody was finished eating. Not only is an early self-dismissal from the dinner table unacceptable behavior, burping, stretching, and beginning to eat before everyone is served, are also considered to be impolite.

A person with good manners eats slowly, chewing with the mouth closed and never taking large bites of food. Do not reach across the table for condiments, food or anything else. In other European countries you have to keep the volume of your conversations low and try to talk mostly with those seated near you. It's not pleasant to be at a table where people are talking too loudly or shouting to those seated far away.



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Although, here I have to say that Spaniards are very loud while they eat and they love to talk to everybody no matter if they are near or far, and usually, they interrupt each other.



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## RECIPES

<b>Paella.....</b>	<b>47</b>
<b>Tacos.....</b>	<b>48</b>
<b>Enchiladas con Pollo.....</b>	<b>48</b>
<b>Frijoles.....</b>	<b>49</b>
<b>Spanish Omelet (Tortilla Española).....</b>	<b>49</b>
<b>Flan.....</b>	<b>50</b>
<b>Flan de Almendras.....</b>	<b>51</b>
<b>Arroz con leche.....</b>	<b>52</b>

### Paella:

Paella is a traditional dish that is served in Valencia, Spain. This dish contains rice, vegetables, and seafood or chicken. Paella has been a Spanish tradition with a controversial past. There have been Parliamentary meetings as to whether or not the people of Spain should use bell peppers as an ingredient. This controversy is a demonstration of the various ways that people may prepare this dish. However, no matter how it is prepared the same pan is used. The pan used to prepare the paella is called a *paellera*. This pan is unique in that it has sides that rise 4 to 5 inches and is very wide and short. The following is a recipe used to cook paella.

Serves Eight

1 tbsp saffron (*azafrán o colorante alimenticio*)  
Olive oil (*aceite de oliva*)  
3-4 cloves of garlic (*ajos*)  
1-cup long grain rice or yellow rice with saffron  
(Mahatma is one brand)(*arroz*)  
(my grandpa used to tell me to use one cup of  
rice for each person.)  
1 red bell pepper (*pimiento*)  
3 cups chicken stock  
6 oz breast of chicken, skinless (*pollo*)  
1/2 lb fresh shrimp (*gambas*)  
1 lb mussels (*mejillones*)  
2 lb clams (*almejas*)  
2, 3 oz lobster tails, or calamari or other seafood or fish you have  
1/2-cup artichoke hearts (*alcachofas*)  
1 cup frozen peas (*guisantes*)  
1/2 cup chopped tomato (*tomate*)  
2 lemons, quartered

QuickTime™ and a  
Photo - JPEG decompressor  
are needed to see this picture.



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In a large pan, brown the chicken legs and sausages in the olive oil. Add chopped onions and garlic, brown. Remove meat mixture from pan and reserve. Add rice to pan and cook until slightly golden and transparent. Add salt. Bring stock to a boil. Dissolve saffron in the boiling stock. Cover rice with the stock and put the meat mixture back in the pan. Cover and cook slowly until the liquid is absorbed (about 30 minutes) on the cooktop. Garnish paella with shrimp, mussels/clams, artichoke hearts, pimientos, peas, crab and lobster. Cover and let the garnish ingredients steam for 20 minutes over a low fire (so the rice on the bottom does not burn). Serve with lemon sections.

**Source of Information:**

[http://www.sallys-place.com/food/single-articles/paella\\_recipe.htm](http://www.sallys-place.com/food/single-articles/paella_recipe.htm)

**Tacos:**

The word “*taco*” means snack in Spanish but today is used to denote the sandwich type dish below. *Tortillas*, which have been folded and fried, are filled with meat or beans, a spicy sauce, cheese, and lettuce or tomatoes.

**Ingredients:**

- 1 dozen corn tortillas
- Vegetable oil for frying (*aceite vegetal*)
- 2 cups ground, cooked meat (*carne*)
- Shredded lettuce, chopped tomatoes, grated cheddar or jack cheese (*lechuga, tomates y queso*)
- Bottled salsa



**Directions:**

- Heat oil and fry tortilla lightly on one side. Turn over with tongs, and fold in half. Fry both sides until lightly crisp.
- Drain on paper towels, continue with remaining tortillas.
- Fill taco shells with meat and desired condiments.
- Beans, peppers, and onion are excellent additions as well

**Enchiladas con Pollo:**

Enchiladas are rolled tortillas, which may be filled with any combination of meat, cheese, and/or vegetables, and topped with sauce and cheese.

**Ingredients:**

- 8 corn tortillas
- 2 tbsp. Oil (*aceite*)
- Sauce, (*salsa*)
- Filling (*relleno*)
- Cheese (*queso*)

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**Cooking directions:**

- Heat oil in skillet and fry tortilla for a few seconds.
- Remove tortilla and dip in sauce.
- Set in baking dish and fill with about 1/4 cup filling. Roll and place with opening faced down.
- When all the tortillas are filled, cover with remaining sauce. Bake at 350° until bubbly (about 20 minutes). Top with additional cheese the last 10 minutes.
- Serve with sour cream, if desired.

**Chicken and Cheese Filling:**

2 large chicken breasts (*pollo*)

2 tbsp. Vegetable oil (*aceite*)

1 large onion, chopped (*cebolla*)

1 large green pepper, chopped (*pimiento*)

1/2 tbsp. oregano

1/2 tbsp. basil (*albahaca*)

2 1/2 cups grated Monterey jack, or cheddar cheese (*queso*)

**Cooking instructions:**

- Simmer chicken in 3 cups water for 20 minutes or until done.
- Sauté onion and green pepper with oregano and basil until vegetables are soft.
- Drain chicken, remove bones, and slice meat.
- Place strip of chicken in middle of tortilla, spoon on 2 tbsp. Of vegetable mixture, and roll up.
- Pour on additional sauce.

**Source of information:**

[http:// www.shps.org/highschool/tlnPublications/Multi-Cultural%20Cookbook/ bc\\_cookbook\\_spain.htm](http://www.shps.org/highschool/tlnPublications/Multi-Cultural%20Cookbook/bc_cookbook_spain.htm)

**Frijoles:**

Beans are as important to the Mexican diet as tortillas, this is also true for most Central American countries.

**Ingredients:**

1 lb. Mexican pink or pinto beans (*habichuelas*)

6 cups water (*agua*)

1/2 tbsp. ground cumin (*comino*)

Garlic cloves (*ajo*)

2 tbsp. salt (*sal*)

2 tbsp. bacon fat or lard

**Cooking directions:**

Cover beans with water, add cumin, garlic, and simmer over low heat for 1- 1/2 hours. Add salt, fat, and continue to simmer until beans are tender.



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## Spanish Omelet (*Tortilla Española*):

This dish is commonly served as tapas in Spain. The dish includes eggs, onions, and potatoes and resembles an omelet. The recipe has been extended to include things such as vegetables, chorizo, bacon, and many other ingredients. This dish can be served hot, warm, or cold.

### Ingredients:

1/4-cup olive oil (*aceite de oliva*)  
4 potatoes, peeled and diced (*patatas*)  
1/2 onion, chopped (*cebolla*)  
Salt to taste (*sal*)  
6 eggs (*huevos*)

QuickTime™ and a  
Photo - JPEG decompressor  
are needed to see this picture.

### Directions:

In a 9-inch skillet, heat the olive oil until very hot but not smoking. In a medium bowl, mix together the potatoes, onion, and salt and add to the pan. Reduce the heat slightly and cook for about 15 minutes, turning with a spatula 2 or 3 times until the potatoes are quite tender and golden.

In the medium bowl, beat the eggs together and season with salt to taste. Stir the potatoes and onion into the eggs and mix well. In the same skillet over high heat, heat 2 tablespoons of the drained olive oil until very hot. Pour in the egg, potato, and onion mixture and spread the potatoes evenly. With your right hand, hold a wooden spoon in the middle of the frying pan; move the pan clockwise with the left hand and the spoon counterclockwise for about 20 seconds. This prevents the omelet from burning in the center.

Reduce heat to low and cook the omelet for about 5 minutes, shaking the pan occasionally to make sure the bottom isn't sticking. When the top of the egg mixture is no longer liquid, place a plate over the pan and drain off the olive oil into a small bowl. Turn the omelet out onto a plate. Return the olive oil to the frying pan. Slide the omelets back in to cook on the reverse side for 2 or 3 minutes. Remove the omelet by sliding it out onto a serving plate.

Makes 4 to 6 first-course servings

### Source of information:

<http://www.menusandmusic.com/Spainrec1.html>



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**Flan:**

**Flan** (caramel custard) is an oven-baked dessert that includes a velvety texture and the sweetness of a light caramel sauce.

**Ingredients:**

4 cups of milk (*leche*)

8 whole eggs (*huevos*)

1 cup of sugar (*azúcar*)

2 tablespoons vanilla or powder chocolate or coffee (optional)(*vainilla, chocolate o café*)

1 teaspoon of cinnamon (optional too if you like the flavor) (*canela*)

**Directions:**

In a large bowl, beat the eight eggs slightly. Add the milk and mix well. To this mixture add your vanilla or chocolate or coffee, cinnamon, cloves, and sugar. Mix this well and set it aside. In a mold, metal bowl or pot, place 3 tablespoons sugar and 2 tablespoons water then mix it well. Cook this on medium heat on your stove until the sugar turns amber and caramelizes to a soft stage. Swirl the caramel around the mold, totally covering the interior. Pour in the egg mixture and let it cook at 325° in your oven for 50 minutes.

Test the flan to see if it's done by inserting a knife in the center. If the flan is still soft, let it cook longer until a knife inserted again comes out clean.

When the custard cools, lay a plate on top of the mold then carefully flip it over and slide the mold off.

NOTE: Because you can add to it whatever you like, for example pineapple, coconut, chocolate, almond, etc, there are a lot of variations of flan.

**Source of information:**

[http://members.tripod.com/~the\\_matos/puerto\\_rican\\_cuisine.htm](http://members.tripod.com/~the_matos/puerto_rican_cuisine.htm)

**Almond Flan (*Flan de Almendras*):****Ingredients**

1 tbs. water

1 3/4 cups of sugar

1/2 cups ground almonds

3 cups milk

1 tsp. grated lemon peel

6 eggs

1/4 tsp. salt

thinly sliced orange for garnish

**Directions:**

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- In a 9 inches baking pan, caramelize the sugar and water at low heat. When the sugar turns golden, remove from heat and coat the pan bottom with the caramel.
  - In a blender, mix the rest of the ingredients except the orange until smooth.
  - Pour the mixture into the caramelized baking pan and place in a larger pan containing 1 inch of water.
  - Bake at 350 degrees for about one hour until top is set and golden.
  - Remove pan from the water and allow to cool.
  - Place a serving plate over pan and flip over. Remove the pan.
  - Chill at least an hour before serving.

Serve with the orange slices as a garnish.

**Source of information:**

<http://www.learn-about-spanish-and-spain.com/flan.html>

**Arroz con leche:**

*Arroz con leche* (rice pudding) is a favorite Mexican and Spanish dessert.

**Ingredients:**

- 1-cup long grain rice (*arroz*)
- 4 1/2 cups water (*agua*)
- 1 1/2 cups sugar (*azúcar*)
- 2-4 inch cinnamon sticks (*canela*)
- 1-1/2 oz. can evaporated milk (*leche evaporada*)
- 1/2-cup raisins rinsed and drained (optional) (*pasas*)
- Grated coconuts (optional) (*coco rallado*)
- Pinch of salt (*sal*)
- 1 tsp vanilla (optional) (*vainilla*)



**Directions:**

In a saucepan mix water, sugar, cinnamon, salt and raisins, bring to a boil and add rice lower heat, cover and cook 20 min till rice is done, add milk and continue boiling over very low heat for 5 min. Pour into a serving dish and let stand for 20 min., add vanilla and stir well. Pudding will thicken as it cools. You can sprinkle on top some ground cinnamon.

**Source of information:**

<http://www.foodtv.com/foodtv/recipe/0,6255,16316,00.html>



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## OTHER INTERESTING FACTS RELATED TO THE HISPANIC FOOD

### COFFEE

Coffee (café) is usually drank after almost every meal, and it is much stronger than the coffee that is ordinarily served in the U.S. Generally it is espresso or cappuccino, that is mixed with real milk rather than creamer. Drinking coffee has become a social event, where friends get together to have a coffee (*tomar un café*) and talk about their lives. For retired people, this is an important time in their day because most of them, especially in the small towns, they go to the bar or other places in order to play cards, dominoes, etc.

### CHICLE

The chicle tree is useful in the way that it provides the main ingredient that makes chewing gum chewy. This main ingredient that makes chewing gum so chewy is called latex. The latex runs from the top of the tree to the base where it is collected, then heated. Later, sweeteners are added and the latex is mixed in with the other ingredients of the chewing gum. These chicle trees are grown in Central America as well as on the Yucatan Peninsula. The trees must be at least twenty years old in order to produce latex. The latex is collected from the chicle tree during the months of July through December, this is when latex production is at its best.

#### Source of information:

<http://www.cesa10.k12.wi.us/Ecosystems/rainforests/plants/chicle/>

### CHOCOLATE

The origin of chocolate can be traced to a seed from the cacao plant. This plant can be found in Tropical America. Typically, the cacao plant may be found in the northeastern section of South America in the equatorial forest region or Amazon region. The botanical name for the cacao plant is “theobroma cacao.” There are different types of cacao plants:

#### *Creole of Venezuela*

Fine for excellence, and rarest. There are documents in 1634 that gather the first shipments of Venezuelan cacao to Spain. The Creole of Venezuela plant is cultivated only in small amounts at a time.

#### *Stranger of Ecuador*

The stranger is the most cultivated cacao (it constitutes around 80% of the world-wide total). Excellent and perfumed, it's an unquestionable quality "fine cacao.”

It is believed that the first civilization to cultivate chocolate was that of the olmecas three thousand years ago. Although the olmecas may have been the first to



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cultivate the cacao plant, the Mayans were the civilization that first began to use chocolate as an ingredient. The Mayans created a bitter drink that was created for kings and members of royalty. The use of chocolate began to flourish. Christopher Columbus was greeted by the Aztecs with a coat made of cacao seeds. Upon the reception of the coat, the Aztecs then explained that the cacao seed was of great importance. The Aztecs discussed the many uses of chocolate, then gave Christopher Columbus and his companions their chocolate drink. The drink was bitter, greasy, and cold, not at all resembling the substance that we refer to as chocolate today. However, Christopher Columbus transported chocolate in the form of tablets back to Spain. This is thought to be the origin of what we know as chocolate today.

Cacao seeds were also used to create flour. In order to be turned into flour, the seeds were dried out by the way of fire, then ground into powder by two stones. Occasionally, the powder would be placed in a pumpkin shell where water would be added and sometimes chili peppers.

The Aztecs recognized that chocolate had some positive health effects. They would provide their soldiers with chocolate to enhance their physical form. Not only does chocolate have an effect on the human physique, but also has an effect on the human mind. Scientists have discovered that eating certain amounts of chocolate can create antidepressant effects as well as be used as an aphrodisiac.

**Source of information:**

**<http://www.karachocolates.com/chochist.html>**

## **TROPICAL FRUITS**

Across the world, each country or regions has agricultural products that are unique to their location. Tropical fruits are fruits that are grown in climates that receive little rainfall during certain times of the year, but then experience heavy rains at other times of the year. This unique climate allows for fruits such as bananas/plantains, cherimoya, coconut, papaya, mango, and pineapple to grow.

### **Bananas/Plantains:**

These fruits are typically found in Southeast Asia and surrounding islands, Ecuador, and Central America. The growth of these fruits requires sandy soil and heavy, frequent rainfall. Bananas that have a sweet taste are usually found with a red or yellow pigment. Plantains, while a member of the banana family, can cause vomiting if eaten raw. It is suggested that they are fried in a pan and served as a sweet addition to a meal.

### **Cherimoya:**



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Found in Latin America, this popular fruit has a sweet, acidic flavor. The cherimoya can only be found on evergreen trees that grow only in tropical climates.

**Coconut:**

This fruit has a hard outer shell that seems to have hair on the outside. This fruit is popular worldwide but only grows in the Pacific and Indian Ocean regions. The coconut is consumed for all of its parts. Some may use the milk, while others enjoy the actual fruit of the inside. The fruit of the coconut is white in color and is sometimes processed into oil.

**Papaya:**

Papayas are grown in tropical countries and are green in color until the fruit ripens and turns yellow. The flesh of the fruit is a dark red-orange color and has a unique taste.

**Mango:**

Mangoes are grown on large palm-like trees and do not require heavy rainfall for fruit production. Mangoes are grown in tropical areas as well as in India.

**Pineapples:**

Pineapples were originated in Brazil and Paraguay but has stretched out to other tropical areas of the world. Grown underground, The leaves of the pineapple catch the rainfall and then funnel it down to the fruit. This fruit is sweet in flavor with a slight taste of sourness, and has yellow flesh.

**Source of information:**

<http://pas.byu.edu/AgHrt100/tropical.htm>

**THE MARKET (El Mercado)**



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It has been a Spanish tradition to hold a weekly flea market. All types of products can be found at these flea markets at cheaper prices than commercial businesses offer them. Among the items that can be purchased at the market are clothing, food, furniture, music, plants, some small pets, pottery, and souvenirs.

In order to get the lowest price possible, customers must haggle down the prices with vendors. Bargaining skills are a must and should be fine-tuned in order to achieve the most desirable effect. Not only are flea markets a place to buy items at cheaper prices, but they are also a place where many people socialize and spend time talking with friends and family. After taking in the sights of the flea market, they often enjoy a cup of coffee and tapas.





# HEALTH



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## HOME REMEDIES AND CARE

In Spain, you will find that herbal medicines and home remedies are used a lot more often than in the past. In Hispanic countries, mainly in Spain, if someone has a sore throat, they drink something hot, especially hot milk with honey or hot, fresh lemon juice with honey. For a stomach ache they drink hot chamomile tea, while a cold and a very bad cough can be nursed by melting sugar in a saucepan until caramelized, then adding a little bit of water to make the mixture a liquid, and then drink it before going to bed. It will clean your lungs and make you stop coughing during the night.

This is a funny, little poem that parents and teachers say to the kids when they become injured, for example, they have a little cut or bruise. While they say the rhyme, they rub the body part injured to soothe the kids and make the kids believe that they will heal soon. This poem is used in Spain and other Latin Americans countries:

*Sana, sanita  
Colita de rana  
Si no sana hoy  
Sanará mañana*

*Heal, heal  
tail of frog  
if doesn't heal today  
it will heal tomorrow*





# CALENDAR

The first day of the Hispanic week is “**lunes**”(Monday). The days of the week as well as the months of the year are not written using capital letters. In the Hispanic world, the date is written very differently from the way in which Americans write the date. The



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date is written the number of the day first, the month second, and the year last. This type of writing illustrates that the time is measured from the smallest, the day, to the largest, the month. An example of what the date looks like in a country such as Spain, is below.

March 4, 2002

**4 de marzo, 2002**

If the date is expressed in figures only, a Roman numeral can be used for the month:

June 4, 2002 (6/4/02)

**4/VI/02 or 4/6/02**

Although the date may look different, there are similarities between America and the Hispanic world. The days of the week for these countries originated from the solar system. For example, **lunes** - luna (moon), **martes** – marte (Mars), **miércoles** – mercurio (Mercury), **jueves** – Jupiter (Jupiter), **viernes** – venus (Venus), and **sábado** – saturno (Saturn). **Domingo** does not have a connection with the solar system and is absent an explanation as to why it is called domingo.



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# CELEBRATIONS AND HOLIDAYS

**Fiesta**, meaning “party”, does not necessarily refer to a friendly get-together. It can also mean sometimes, a rather elaborate celebration, or a truly festive event. More



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than not, *fiesta* refers to a festival or a party in celebration of something. For instance, **mañana es día de fiesta** means tomorrow is a holiday (religious or secular). The term **fiesta nacional** refers to an official national holiday, **las fiestas** refers to festivals-local, regional, or national-that may last only one day or several days.

Most holidays (**días de fiesta o días feriados**) in the Hispanic world are centered around, or have their origins in, religion. Many celebrations of the Catholic Church are designated by the governments as official holidays. However, in some countries nowadays, some traditional religious holidays are losing their official status. National government offices, such as the post office, as well as banks, stores, and other businesses may be closed or have limited hours of operation on local or regional holidays.

## RELIGIOUS CELEBRATIONS

The main religious celebrations in the Hispanic world are:

*Epifanía/Día de los Reyes Magos*  
*San Antón*

January 6<sup>th</sup>, Epiphany  
January 17<sup>th</sup>, The Blessing of the animals.

*Miércoles de Ceniza*

Ash Wednesday

*Domingo de Ramos*

Palm Sunday

*Jueves Santo*

Maundy (Holy) Thursday

*Viernes Santo*

Good Friday

*Día de Pascua*

Easter

*Corpus Christi*

Festival honoring the Eucharist (the consecrated bread used in the Holy Communion), held the Thursday after Trinity Sunday (the Sunday following Pentecost, which is the seventh Sunday or the fiftieth day after Easter). In many places, Corpus Christi is celebrated with public processions. The most spectacular observances are held in Toledo and Granada, in Spain.

*Día de Todos los Santos*

All Saints' Day, November 1<sup>st</sup> (The word Halloween means "saints" or "hallows' day eve," the Eve of All Saints' day.)

*Día de Todos los Fieles Difuntos,*

Day of the Dead, November 2<sup>nd</sup>

*Día de los Muertos*

*Nochebuena*

Christmas Eve, December 24<sup>th</sup>

*Día de Navidad*

Christmas, December 25<sup>th</sup>



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## **CELEBRATIONS AND HOLIDAYS: JANUARY (enero)**

### **LA TAMBORADA (January 19<sup>th</sup>-20<sup>th</sup>):**

La Tamborada is a festival that takes place in San Sebastián, Spain. The festival includes singing and banging on drums. The origination of this holiday is marked at the year of 1720, when a baker was said to have been whistling as he filled his barrels with water. As the baker was whistling his tune, a group of young girls passed by and began to



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bang on barrels as an accompaniment to the whistling. In response to this a crowd formed where everyone began to participate. This event marked the first La Tamborada.

**Source of information:**

**<http://www.spanishunlimited.com/spain/fiestas/tamborrada.asp>**



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# CELEBRATIONS AND HOLIDAYS: FEBRUARY (febrero)

## **SAN VALENTÍN, DÍA DE LOS ENAMORADOS (February 14<sup>th</sup>):**

In Spain, this day is only for lovers. Husbands, wives, girlfriends and boyfriends send cards, flowers, exchange presents, go for a nice dinner or do something romantic.



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## CARNAVAL:

Carnaval is celebrated during the last weekend of February until the beginning of March. Although there are many theories on how Carnaval originated, the tradition has been celebrated for thousands of years. The celebration takes place during the three days prior to Ash Wednesday (*Miércoles de Ceniza*). This is the day on which Lent (*cuaresma*) begins.

The word “carnaval” stems from the Latin term “carnelevarium,” which means “to clear the meat.” This explains the reason why meat is prohibited from consumption for the duration of Lent.

This celebration attracts tourists due to the extraordinary and spectacular sights witnessed at the festivals (*festejos*). The most famous festivals are held in Rio de Janeiro, Brazil, Santa Cruz de Tenerife, Cádiz, Spain, Oruro in Bolivia, Currents in Argentina, and the Dominican Republic. Different countries add their own twist to the holiday. For example, in Mazatlán, Mexico, a poetry contest takes place, while in Spain, students get a two to three day vacation.



During the week before Carnaval, kids work on Carnaval projects, designing masks, costumes, and learning about the history of Carnaval. In elementary schools, there are usually small parades through the town or on the playground. After the parade, the students return to their classroom to have a party that includes hot chocolate, cookies, and cakes.



On the last day of Carnaval, “*el entierro de la sardina*,” people dress in black clothing and act as though they are burying a sardine. The sardine is a large, papier-mâché at the top of a float. After the people have given their best fake cry, they burn the sardine.

### Source of information:

<http://www.carnavaltenerife.com>

<http://usuarios.tripod.es/grandescomparsas/novatos.htm>

<http://www.carnavalmazatlan.com.mx/HomePage/portada2002.html>

<http://www.donquijote.org>

### DÍA DE LA BANDERA (February 24<sup>th</sup>):

Día de la Bandera, in Mexico they celebrate this day in honor of their flag.





**CELEBRATIONS AND HOLIDAYS:  
MARCH (marzo)**

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## **LAS FALLAS DE VALENCIA (March 12<sup>th</sup>-19<sup>th</sup>):**

The celebration of Las Fallas that takes place in Spain during the 12<sup>th</sup>-19<sup>th</sup> of March, originally began as a celebration of St. Joseph (San José), the patron saint of carpenters. The first celebration was recorded in history in the year 1538. This celebration was established by the carpenters who would burn the light poles that they used to light their worksite during the winter. What began as a day of feasting has turned into a five-day festival that uses fire as an integral part of the festivities. Las Fallas literally means “the fires” in the Valencian language. Valencia is the town in which this celebration takes place where the population grows to more than six times the original population during the Las Fallas celebration.

During this celebration, the people create ninots which are statues that usually represent a popular celebrity or politician. These ninots are placed at every key intersection in Valencia, as well as in the parks around the city. The ninots are traditionally several stories tall and are constructed over a time period of six months or more. On the final night of Las Fallas, all of these ninots are burned with the exception of the one judged to be the best. The best ninot is known as the “ninot indultat.” Following the burning of the other ninots, the burning of the ninot indultat is witnessed by all attendees.

### **Source of information:**

**<http://www.donquijote.org/spain/fiestas/lasfallas.asp>**

## **DÍA DEL PADRE (March 19<sup>th</sup>):**

Father’s Day





**CELEBRATIONS AND HOLIDAYS:  
APRIL (abril)**

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## **SEMANA SANTA:**

The religion of the people in Spain is predominantly Catholic. Due to their religious beliefs and practices, Semana Santa is one of the most important holidays that takes place in Spain. Semana Santa translates into the “Passion of Christ.” This holiday may also be referred to as Easter Week. The celebration of Semana Santa takes place in every city throughout the country.

Religious processions of impressive size walk through the streets of the town carrying or accompanying statues called pasos. These pasos are large, decorative platforms that resemble floats and depict one of the stages of passion. The pasos are carried by men that wear hoods and tunics that only reveal the man’s eyes. The different stages of passion are the Last Supper, the Betrayal, the Judgment, the Procession of the 12 Stations of the Cross, the Crucifixion, and, finally, the Resurrection.

These parades are usually held on the Thursday or Friday of the week accompanied by the burning of tall candles and incense. However, each town has its own traditional practices during this week. These different traditions bring about some variance in which the events take place but the meaning is always the same.

### **Source of information:**

<http://www.cyberspain.com/life/ssanta.htm>

[http://www.mexconnect.com/mex\\_/feature/easterindex.html](http://www.mexconnect.com/mex_/feature/easterindex.html)

## **LA FERIA DE ABRIL:**

Traditionally, La Feria de Sevilla was a cattle trading fair. This, however, is not true for today’s festivities. La Feria de Sevilla is a festival that lasts an entire week in the town of Seville. This festival includes dancing, bullfighting, and other fun-filled activities. The epicenter of the activity in Seville is in a “tent city” near the Rio Guadalquivir. To participants, this tent city is known as “Real de la Feria.” Although it is referred to as a city, the area of land in which these tents are placed is only one mile long and 700 yards wide. Within these tents there is flamenco music and dancing during the evening and nighttime into the wee hours of morning. While it appears that the action only takes place when the sun goes down, this is not true. In fact, there are numerous daytime activities that one may participate in. Bullfights are hosted in the afternoon that involve the best of the matadors of Spain.

### **Source of information:**

<http://www.spanishunlimited.com/spain/fiestas/feriadeabril.asp>

## **FIESTAS DE MOROS Y CRISTIANOS:**



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This festival is a representation of the war that took place between the Moors and the Christians from April 22<sup>nd</sup> until April 24<sup>th</sup> and takes place in Alcoy. The festivities include the marching of “soldiers” from Marrakesh, Mudéjares, Aben cerrajes, and Benimerines. These soldiers are dressed in traditional clothing of the time in which the war took place and carry the red cross of Saint George. The crowds encourage the soldiers and watch as they make their way through the city. Two days after the parade has taken place, the battle begins. Gunpowder fills the air and the sound of guns going off rings through the town. In the morning, the Moors find victory. In response to the defeat of the Christian army, Saint George makes an appearance at the top of the castle and helps the Christians to a victory of the Moors.



The people of Alcoy prepare for this re-enactment all year long. Regular meetings of the men who will be members of the army, filaes, must raise funds, organize banquets, and plan the activities that are involved in the festival. Although the members try to follow tradition with their costumes, they do not hold strictly true to what might have been worn during those times. However, an extensive amount of money is spent on the costume ensuring that it is lavish and attractive.

**Source of information:**

<http://www.donquijote.org/spain/fiestas/morosycristianos.asp>

### **DÍA DEL LIBRO (April 23<sup>rd</sup>):**

Día del Libro (Day of the Book,) very important in Barcelona. This celebration began in 1926 on October 7<sup>th</sup> in honor of the birthday of Miguel de Cervantes. However, in 1930 this celebration was changed to the 23<sup>rd</sup> of April which is the day that Cervantes died. In 1995, UNESCO declared April 23<sup>rd</sup> as the World Book Day and it's celebrated in more than 80 countries in the world.

**Source of information:**

<http://teleline.terra.es/personal/angerod/jorge.htm>

### **DÍA DEL NIÑO (April 30<sup>th</sup>):**

This day is translated as “Day of the Children.” This day celebrates the Geneva Declaration that gave children the right to physical, mental, and educational development. Not only did the declaration grant these rights to children in 1924, it also gave children the right to have fun and enjoy their youth.

**Source of information:**

<http://www.juegosbiblicos.20m.com/photo.html>

<http://www.terra.com.mx/especial/terradeniños/>





**CELEBRATIONS AND HOLIDAYS:  
MAY (mayo)**



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**DÍA DE LA MADRE y DÍA DEL TRABAJADOR (May 1<sup>st</sup>):**

Mother's Day and Labor Day  
In Mexico, Mother's Day is the first Sunday, as it is in the United States.

**CINCO DE MAYO (May 5<sup>th</sup>):**

Mexico celebrates the victory in their war against France.

**SAN ISIDRO (May 15<sup>th</sup>):**

San Isidro is a series of fiestas in Madrid and "*romerías*." "Romerías" means spending the day in the country.





**CELEBRATIONS AND HOLIDAYS:  
JUNE (junio)**

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## **CORPUS CHRISTI (First Thursday in June following the fiftieth day after Easter):**

Corpus Christi literally means “the body of Christ.” This celebration takes place on the Thursday after Trinity Sunday. On this day, people feast and honor the founding of the sacrament of the Eucharist. The sacrament of the Eucharist represents the outward sign of sacrament. The sacraments of Christ are wine and bread or a cracker. The establishment of Corpus Christi took place in the year 1264 by a Pope.

Weeks before this special day, streets are decorated with lights and garlands. Cantueso, an aromatic grass, thyme or espliego are used to cover the pavement and provide a beautiful aroma for the procession. Seats may be purchased by observers that are placed in the front of the crowd. Those with homes on the streets of which the procession passes, place their chairs on the balconies or sidewalks and tie them to windows or traffic signs to prevent their theft.

### **Source of information:**

[http://www.slider.com/enc/13000/Corpus\\_Christi\\_festival.htm](http://www.slider.com/enc/13000/Corpus_Christi_festival.htm)

<http://www.ccm.es/corpus/html/procesion/index.htm>

## **SAN JUAN (June 24<sup>th</sup>):**

San Juan takes place on the 24<sup>th</sup> of June and takes place in locations such as Alicante, Galicia, Gerona, Canarias, Albacete, other parts in Spain, and also in Puerto Rico. The celebration of San Juan marks the beginning of the summer with bonfires, fireworks, music, dancing, sardines, and bread. Although the towns that participate in this celebration have the same theme, there are unique qualities of every celebration from town-to-town.

The celebration of San Juan is of particular importance to those towns closest to the sea. The people in these towns have bonfires on the beach that are fueled by waste products, then bathe in the sea which is full of fruits and flowers. The bonfires are used to provide a way for the men, women, and children to clean and purify their problems.

A tradition that is included in this cleansing process is water that is scented with seven different types of plants or flowers. The commonly used plants/flowers for this purpose are roses, rosemary, and laurel. This water is used to bathe in or to wash faces with. There is a plant called “San Juan” that has fragrant yellow flowers that are placed in water and then used to wash their faces in the morning. “San Juan” is found in the countryside of Albacete.

### **Source of information:**

<http://www.spanishunlimited.com/spain/fiestas/sanjuan.asp>

## **SAN ANTONIO (June 13<sup>TH</sup>):**

Celebrated in Spain and Mexico, San Antonio is the blessing of the animals.

## **EL DÍA DEL PADRE (3<sup>rd</sup> Sunday in June):**





The date on which Father's Day is celebrated in Mexico.



**CELEBRATIONS AND HOLIDAYS:  
JULY (julio)**

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## **SAN FERMÍN (July 7<sup>th</sup>):**

San Fermín takes place in Pamplona, Spain each year on July 7<sup>th</sup>. The festivities begin on the 6<sup>th</sup> of July and last until July 14<sup>th</sup>. In addition to the running of the bulls, dancing, bullfights, food, wine, and giants that walk the streets can be found. This festival attracts a large crowd and is not suggested to those who desire a quiet and private atmosphere.

Although this festival began in the XII century, they have evolved into what is known as San Fermín today during the second half of the 20<sup>th</sup> century. The earlier celebration was a religious event that observed the death of San Fermín in the French city of Amiens. Originally celebrated during the month of October, the festival was moved to July in 1591 to avoid the inclement weather accompanied with autumn.

Millions of people travel to the city of Pamplona to participate in the running of the bulls. This world-renowned event involves runners from many different parts of the world, but the majority are from Spain. The runners from Spain that participate in this event are older brothers, fathers, and grandfathers. In this event, bulls are released in the streets of Pamplona and run through the town amidst the runners. Runners must be careful in order to avoid being trampled by the massive animals.

Another popular activity is bull-taunting. Bull-taunting involves teams of three people that try to get a rubber ring on the bull's horn. There is much difficulty in getting close enough to the bull without getting caught and risking possible bloodshed.

Medical staffs that consist of 300 or more men and women are available for any medical emergency that may occur during these risky events.

At the conclusion of the celebration, the Mayor leads the crowd in the singing of a mourning song called, "Pobre de mi." This song expresses the sadness that everyone feels that the special festival has come to an end. Following the song, many people meet at the San Lorenzo church to honor the death of the Saint. At the church, candles are placed on the ground near walls and the red handkerchiefs adorn railings and windows of the church.

### **Source of information:**

[http://abcnews.go.com/sections/world/DailyNews/pamplona\\_readytorun\\_99format.html](http://abcnews.go.com/sections/world/DailyNews/pamplona_readytorun_99format.html)  
<http://www.galactic-guide.com/articles/6R27.html>



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### **DANZA DE LOS ZANCOS (July 22<sup>nd</sup>-23<sup>rd</sup>):**

Danza de los Zancos takes place in La Rioja, Spain to honor Mary Magdalene. Mary Magdalene was the first to see Christ's resurrected body and to inform the apostles of the Resurrection. Stilt dancers wearing brightly colored costumes dance in the streets upon 3-foot wooden stilts. The dancers begin at the church where they acquire small shrines to deliver to Mary Magdalene farther down the street. These stilt dancers move in a spinning motion that requires bravery and agility.

**Source of information:**

<http://justus.anglican.org/resources/bio/206.html>

<http://www.spanishunlimited.com/spain/fiestas/danzadeloszancos.asp>

### **SANTIAGO APOSTOL (July 25<sup>th</sup>):**

This is the day that honors the national Saint of Spain.





**CELEBRATIONS AND HOLIDAYS:  
AUGUST (agosto)**



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## **LA TOMATINA (August 25<sup>th</sup>):**

The world's largest food fight takes place on the last Wednesday in August in Buñol, Spain. Thousands of people come together on the streets along the Plaza to witness the trucks bringing in tomatoes and to participate in the throwing and squishing of them. The festival originated when a few friends began to throw tomatoes at each other in the street. In an effort to draw more tourists, the town of Buñol made La Tomatina a huge festival.

Not only do people get to throw tomatoes during the festival, they may also indulge in food, fireworks, parades, and street parties. When the festival comes to an end, an estimated 90,000 pounds of tomatoes have been thrown by more than 20,000 participants.

### **Source of Information:**

**<http://shop.donquijote.org/spain/fiestas/tomatina.asp>**





**CELEBRATIONS AND HOLIDAYS:  
SEPTEMBER (septiembre)**



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## **FERIA DE ALBACETE (September 7<sup>th</sup>-17<sup>th</sup>):**

Feria de Albacete is a holiday that is celebrated in Spain.

### **Source of information:**

[www.geocities.com/HotSprings/Villa/2685/laferia.htm](http://www.geocities.com/HotSprings/Villa/2685/laferia.htm)

[www.albasit.net/lasferias.htm](http://www.albasit.net/lasferias.htm)

## **DÍA DE LA INDEPENDENCIA (September 16<sup>th</sup>):**

This is the day on which Mexico celebrates its independence from Spain. On this day, houses, buildings, and cars are decorated with lights and Mexican flags. The national colors of Mexico are red, green, and white. The most famous celebration on Independence Day in Mexico is in Mexico City at the Zócalo plaza. Men and women dress in traditional clothing such as *charros* and *china poblanas*. Traditional foods are served such as *antojitos*, Mexican candies, punch (*ponche*). Antojitos are best described as finger foods consisting of corn on the cob, cucumber strips, quesadillas, and many others. As the day progresses, more and more people flock to the plaza where, at the end of the day, the President rings the original bell rung by Hidalgo to begin Mexico's battle for independence. After the bell has been rung, everyone shouts out "¡Viva la México!"

### **Source of information:**

<http://www.inside-mexico.com/featureindep.htm>

<http://www.texasmonthly.com/food/recipes/9906.php>





**CELEBRATIONS AND HOLIDAYS:  
OCTOBER (octubre)**



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## **DÍA DEL PILAR/DÍA DE LA HISPANIDAD/DÍA DE LA RAZA (October 12<sup>th</sup>):**

Día del Pilar is what is known in America as Columbus Day. During this day, there are many parades, concerts, and other events that take place. This day is in celebration of Christopher Columbus arriving in the Americas in 1492.

**Source of information:**

**<http://www.cocori.com/library/crinfo/columb.htm>**





**CELEBRATIONS AND HOLIDAYS:  
NOVEMBER (noviembre)**



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## **DÍA DE TODOS LOS SANTOS (November 1<sup>st</sup>):**

Día de Todos los Santos means “All Saint’s Day.” On this day, the people of Spain spend the day with relatives as they visit the graves of family members who have passed away, bringing flowers and good memories. This day is meant to honor all of those who have passed away under the Catholic faith.

All Saint’s Day is celebrated throughout the Catholic world, however, the people of Mexico also celebrate the Day of the Dead, El Día de los Muertos. This day follows All Saint’s Day and includes parades and the celebration of the lives of those who have passed away. The Day of the Dead is a unique holiday to Mexico.

### **Source of information:**

<http://gosouthamerica.about.com/library/weekly/aa102002a.htm>

## **DÍA DE LOS MUERTOS (November 2<sup>nd</sup>):**

This day is celebrated in Mexico and follows All Saint’s Day. This day celebrates the lives of the adults who have passed away. The family members of the deceased give offerings to the dead that include fruits, foods, candles, drinks, incense, ornaments, and flowers. The offerings are placed on an altar in the home, or are sometimes taken to the cemetery and placed on the grave. If the family visits the cemetery, it can be expected that they will clean and repaint the tombstones of their loved ones. The traditional flower of the Day of the Dead is the marigold, in particular the yellow marigold. In addition to decoration, the marigolds are sometimes used to provide a path from the grave to the house so the souls will be reminded of their way home.

This day is viewed as a joyous occasion that should be enjoyed by the living. Children are given toys that are in the shapes of skulls, churches, houses, and cemeteries. Candy that is in the shape of skulls, calaveras, are enjoyed by the children on this day. Among the foods that are prepared during the Day of the Dead, the most popular is Pan de Muertos or “Dead Bread.” The recipe for making this traditional bread is below.

### **Pan de Muertos:**

- 1 1/2 cups flour
- 1/2 cup sugar
- 1 teaspoon salt
- 1 tablespoon of anise seed
- 2 packets of dry yeast
- 1/2 cup of milk
- 1/2 cup of water
- 1/2 cup of butter
- 4 eggs
- from 3 - 4 1/2 cups of flour

1. Mix all dry ingredients together except the 3 - 4 1/2 cups of flour
2. In a small pan, heat the milk, the water, and the butter. Add the liquid mixture to



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- the dry mixture.
3. Beat well.
  4. Mix in the eggs and 1 1/2 cups of flour. Beat well.
  5. Put in the rest of the flour, little by little.
  6. Knead the mixture on a floured board for 9-10 minutes.
  7. Put the dough in a greased bowl and allow it to rise until it has doubled in size (about an hour and a half at sea level).
  8. Punch the dough down and reshape it with some "bone" shapes on top to decorate it.
  9. Let it rise another hour.
  10. Bake at 350 degrees F for about 40 minutes.
  11. After baking, sprinkle it with confectioner's sugar and colored sugar.

**Source of information:**

**<http://www.sat.lib.tx.us/html/DeadDay/receta.htm>**



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# **CELEBRATIONS AND HOLIDAYS: DECEMBER (diciembre)**

## **DÍA DE LA CONSTITUCIÓN ESPAÑOLA (December 6<sup>th</sup>):**

This day is celebrated in honor of the Constitution of Spain. City Hall hosts various activities and events on this day.

### **Source of information:**



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<http://www.comadrid.es/gema/goc/068/17/4714/>

### **DÍA DE LA PURÍSIMA/INMACULADA CONCEPCIÓN (December 8<sup>th</sup>):**

On the 8<sup>th</sup> of December, the people of Nicaragua celebrate what is called “La Purísima.” This day is a celebration in honor of the Virgin Mary. With the festivities resembling a combination of Halloween and Christmas, people go from house to house singing songs and receiving things such as fruits, candy, and toys.

Praying ceremonies are held within the home and are frequently followed by a party where food and drink may be enjoyed. At the stroke of midnight, each family lights one firework to honor the Virgin Mary. The sight of this is amazing. Thousands of fireworks are lit off at the same time giving the night sky magnificent beauty.

#### **Source of information:**

[http://members.aol.com/tekasmv/docs/ro\\_Dec\\_2001.pdf](http://members.aol.com/tekasmv/docs/ro_Dec_2001.pdf)

### **DÍA DE LA VIRGEN DE GUADALUPE (December 12<sup>th</sup>):**

The Virgin of Guadalupe is honored on the 12<sup>th</sup> of December in Mexico. The Virgin of Guadalupe is seen as the mother of all Mexicans. She appeared during the invasion by the Europeans and provided protection to the Mexican people. She is also referred to as the “Dark Madonna”, Queen of the Mexicans, and Empress of America. At the site near where the Virgin of Guadalupe appeared, people gather to pray for a miracle or give thanks for a miracle that has already occurred. In Mexico, you will find that a number of the churches, at least one in every town, carries her name in the title.

There is a procession that begins at El Catedral and consists of singing and firecrackers. The next day, children carry baskets of roses or poinsettias as well as lit candles with them to pray and give thanks for the Virgin of Guadalupe.

#### **Source of information:**

[http://www.mexconnect.com/mex\\_/travel/blyons/blguadalupe1.html](http://www.mexconnect.com/mex_/travel/blyons/blguadalupe1.html)

### **NAVIDAD (December 25<sup>th</sup>):**

Christmas in Spanish is *Navidad*, *Navidades*, or *Pascuas*. Although customs vary from country to country, and even from region to region, Christmas is celebrated throughout the Hispanic world. The day before Christmas, Christmas Eve, in Spanish is *la víspera de Navidad*; the night of Christmas Eve is *Nochebuena*. The midnight mass said on *Nochebuena* is called *misa del gallo* (mass of the rooster). During the Christmas season, traditional carols, *villancicos*, are usually sung.

Today there are Christmas trees everywhere, although much more common is the *nacimiento* (birth), or *belén* (from Belén, Bethlehem), an elaborate nativity scene, or a simpler manger scene or group of figures called a *pesebre*.

QuickTime™ and a  
Photo - JPEG decompressor  
are needed to see this picture.



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On December 28, in Spain celebrates “El día de los Santos Inocentes,” (*The Feast of the Holy Innocent*). Similar to April Fool's Day, the day is celebrated with practical jokes. It's a fun day, even on the news they play a small joke by talking about an unreal, usually quite silly or amazing, news story.

On December 31, “La Nochevieja” is celebrated which literally means “the old night” because it's the oldest night in the year. A very neat tradition for New Year's Eve in Spain, is one of eating twelve grapes one by one at each stroke of midnight. There is a big TV show, usually filming live from a very big square in Madrid where there are a lot of people watching the big clock on top of the city hall waiting to eat their grapes one by one with every stroke of the midnight. However, there are also a lot of people who take their grapes to the street and to go their town's square or wherever there is a church with a clock.



Another tradition for Nochevieja is to wear something red, usually underwear. This item of clothing must have been given to the individual by a friend or family member to represent good luck.

In Cuba, at midnight, people throw water out the window. The water represents the problems of the past year.

In Mexico they sweep coins to their houses' doors.

In Colombia people use special underwear as well as in Spain, but this country prefers the yellow color, they also eat 12 grapes for each month for good luck, and if their wish for the New Year is to travel, they go around the block with empty suitcases.

Nearly everyone in Spain participates in the Christmas lottery. The date of the big drawing is December 22<sup>nd</sup>. On this day, the people of Spain wake up early in the morning

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to watch the numbers be drawn for the winner on television. This day is full of excitement and anticipation. Although not everyone will win on this day, they can hope for better luck when a smaller drawing is held on January 6<sup>th</sup>.

QuickTime™ and a  
Photo - JPEG decompressor  
are needed to see this picture.

The most notable difference between the Hispanic celebration and that of the American culture is that in many places gifts are not exchanged on December 25. Instead they are “brought” (usually for children) on January 6 by the *Reyes Magos* (the Three Wise Men), *Melchor*, *Gaspar y Baltasar*. Children put hay and water out on balconies or on window sills for the Wise Men’s mount, two horses and a camel.

Then, they place their shoes near the hay for the presents to be placed in. Children



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are warned before the Christmas season that if they don't behave, the *Reyes Magos* will leave coal instead of gifts. "El Día de Reyes," the day of the Kings, or the Wise Men Day is celebrated with beautiful parades, where three people disguised as the three Kings (giving to the people a lot of candies), there are a lot of musicians, floats, sometimes horses and camels, and of course, a lot of fun! This day is also celebrated with a great "merienda," consisting of hot chocolate and "el Roscón de Reyes" in Spain or "la Rosca de Reyes" in Mexico. "La Merienda" is the meal that takes place any time between 5p.m. and 7p.m. It is not a heavy meal.

"The Rosca de Reyes" is a big oval wreath made out of egg bread (like an egg bagel, but huge) with dry fruit decorations and sprinkled sugar on top. Inside there is a little ceramic doll, which represents the Baby Jesus. The person who gets the piece of bread with the Baby must be Godparent of the Baby Jesus in the celebration of the Candelaria on February 2<sup>nd</sup>. In other places, that person needs to pay the Rosca de Reyes the next year. In Spain, there is also a surprise inside El Roscón de Reyes, although, it is not the Baby Jesus but other figure or a little toy or a coin, and it means good luck for the new year. Here is a web page where you can see how to make a "Roscón de Reyes:"

QuickTime™ and a  
Photo - JPEG decompressor  
are needed to see this picture.

QuickTime™ and a  
Photo - JPEG decompressor  
are needed to see this picture.

**Source of information:**

<http://www.lasculturas.com/lib/libChristmas.php>

<http://www.terralia.com/revista11/pagina53.htm>

## **LAS POSADAS**

During the Christmas season, especially in Mexico, *las posadas* (the lodgings), which represent Mary and Joseph's journey from Nazareth to Bethlehem and their search for a place to stay, beginning on December 16 and ending on Christmas Eve.

The origin of the posadas is an Aztec ceremony adapted for part of the observation of Christmas by Fray Diego de Soria, the prior of the monastery at Acolmán, Mexico.



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One family usually organizes the *posada*, and offers their home either for each of the nine *posadas* or only for the last one. Eight other families are invited to host the first eight *posadas* at their own homes or at the home of the organizing family, which always hosts the last *posada*.

The people involved in the *posadas*, relatives and friends, adults and children, are divided into groups. One group is made up of the pilgrims, who go by candlelight procession, at eight or nine o'clock in the evening, to the house of the *posada* to ask for shelter. The second group occupies the house and sings a song, begging for shelter. The man representing Joseph and the *posada* host, who represents the innkeeper, carry on a conversation in verse. There are different versions of the song.

After the people enter, refreshments are served. The culmination of the festivities for each evening is the breaking of the *piñata*. A child or adult is blindfolded and given a stick, he or she tries to break the *piñata*. Finally, someone is allowed to break it, and there is a scramble for the contents, which are usually candies and small toys.

The house of a *posada* displays a *nacimiento* with a simulated landscape of Bethlehem. Each night, the statues of Joseph and Mary are moved, reaching the manger on December 24. Then, at the ninth *posada*, the statue of the baby Jesus is “rocked to sleep” and “Godparents” will sponsor the *posada* on January 6, which represents the visit of the Three Wise Men to the manger. Among the responsibilities of the January 6, hosts will be providing presents for the guests.

The *posadas*, usually regarded as a Mexican celebration, have become a part of the Christmas observance in some places in the United States. These places include, the San Luis Rey Mission in the Old Town section of San Diego, California, in Santa Fe, New Mexico, in San Antonio, Texas, and Chicago, Illinois.

**Source of information:**

**<http://www.cpinternet.com/~lstoffel/LatinCelebrations/LasPosadas.htm>**





# OTHER CELEBRATIONS



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## PIÑATA

The *piñata* was originally a clay or similar container filled with candy and suspended from the ceiling at a masked ball held on the first Sunday of Lent. Guests were blindfolded and given a cane or a pole, which they swung at the *piñata* in an effort to break it.

Present-day piñatas are colorful containers, usually made of papier-mâché or lightweight cardboard, in a variety of shapes (animals, stars, boats, sometimes even people). They are covered with long strips of colored tissue paper that have been folded and partially cut crosswise. The uncut edges are glued to the figure, giving a fringe-like appearance over the surface of the piñata.

Piñatas are popular in Mexico for the celebration of children's saints' days, birthdays, and other celebrations such as *posadas*.



### Source of information:

[http://www.mexconnect.com/mex\\_/travel/wdevlin/wdpinatahistory.html](http://www.mexconnect.com/mex_/travel/wdevlin/wdpinatahistory.html)

## QUINCEAÑERA

Quinceañera marks a very important day in a Mexican girl's life. Not only is it her fifteenth birthday, but also the day that marks her right of passage. This is the day that the young girl becomes a woman and is allowed to start dating. On this day, the girl must go to the church to meet with the priest while he discusses her changing into a woman. The day is marked with a large celebration including a reception at a restaurant or home, close relatives, and a DJ or band to supply the music. During this day, the girl is dressed in a beautiful gown, usually white in color, resembling a bride.

## CUMPLEAÑOS/BIRTHDAY

Birthdays in Spain are cause for a huge celebration. When the child is young, the celebration is to be had by the parents. At the time the child reaches kindergarten, his/her birthday is celebrated at school with classmates and friends. The children come to the child's home and bring presents and the eagerness to play. Occasionally, there will be parents that prefer holding their son or daughter's birthday party at places like McDonald's where there is a menu, toys, and the playground.

When the child becomes a teenager, they are allowed to stay out later than usual and are sometimes allowed to host a big birthday party. However, with age birthdays are not as much fun and are sometimes disliked (especially by women). Although adults tend to dread another birthday, it is always nice to have friends over for coffee and pastries, lunch or a nice dinner. There is always a birthday cake with candles representing your age that must be blown out as a birthday wish is made.

Here is the Cumpleaños Feliz (Happy birthday) song in Spanish. Have fun!

*¡Cumpleaños feliz  
Cumpleaños feliz*

**SANTO/SAINT'S DAY/NAME DAY**

*Te deseamos todos  
Cumpleaños feliz!*



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Throughout most of the Hispanic World, people celebrate “el santo” as another birthday. On this day, the celebrator receives gifts as they would for their birthday. The reason for this celebration is due to the fact that most Hispanic first names are the names of saints in the Catholic Church. The Church has selected specific days during the year on which particular saints are to be honored.

If you want to search about name days or a Saint’s life there is a very funny web page in Spanish, go to the following website:

<http://teleline.terra.es/personal/angerod/santmen.htm>

## **PRIMERA COMUNIÓN/COMMUNION**

Because the majority of Hispanic countries practice Catholicism, another celebration that must be addressed is that of the First Communion. The First Communion traditionally takes place when the child is 8 to 9 years of age. Girls wear beautiful white dresses and the boys wear nice suits usually consisting of a dark jacket and light pants. On this day they go to church and take “Christ’s body” for the first time. In preparation for this Holy occasion, they children attend classes at church once or twice a week where they learn about Jesus’ life, the Catholic Church, the Bible, and values.

When the ceremony is over, people gather at a restaurant and eat a large meal. The size of the meal resembles that which would be served at a wedding reception, consisting of appetizers, several different courses, a large dessert, and a tiered cake. The child receives various gifts of computers, bikes, cameras, watches, jewelry, toys, and others. A tradition that is not truly appreciated until the child reaches an older age is the gift of the “1<sup>st</sup> Communion Book.” In this book, friends and relatives share their hopes and dreams for the child’s future. The celebration of the First Communion lasts throughout the entire day.

## **BODAS/WEDDINGS**

Generally, weddings are an important celebration for couples around the world. In Spain, however, many couples live together without getting married. Couples in Spain the same rights that a receive. While some couples unmarried, getting married important celebration. the wedding usually begins of time. Early planning is avoid being placed on a year or two for the church or expenses of the wedding and both the bride and groom. assist with the money and couple. The purchasing of



together without getting who live together receive married couple would choose to remain in Spain is still an Making arrangements for no less than a year ahead beneficial in order to waiting list for over a reception site. The new house are shared by Family and friends may give presents to the gifts may be done by referring to a gift registry at a store, or by simply placing money in an envelope. The



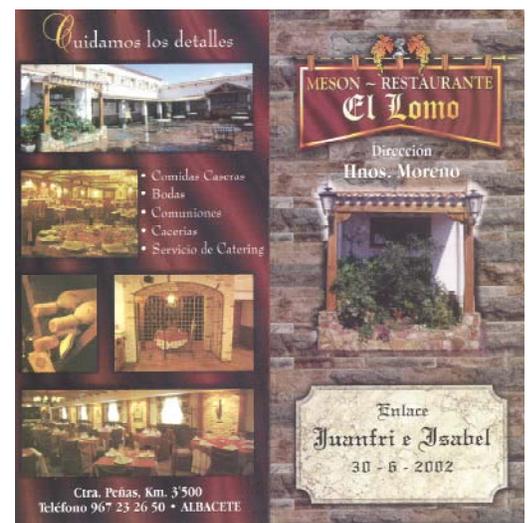
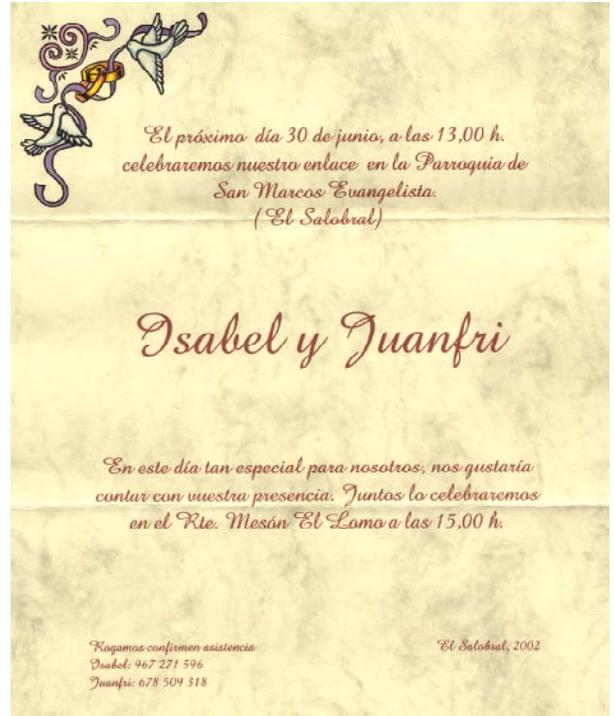
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minimum dollar amount for a monetary gift is \$50-\$100, depending on the food menu for the reception. The amount is set to help the bride and groom with the payment for the guest's food. Additional money may be given to the bride and groom for a honeymoon or for use at the couple's discretion.

There are many details involved when planning a wedding. A list of some of these details follows:

- **The wedding cards:** There are a lot of different layouts to choose from, some couples make them by themselves on the computer because they are quite expensive.
- **The church:** Usually, they get married in the bride's church and if the bride is from a different town than the groom, they get married in the bride's town. The groom is the first of the couple to arrive at the altar. The groom is accompanied by his mother who is called, the godmother. The bride is the last to enter as she is accompanied down the aisle by her father, the godfather. During the groom and bride's entrance into the church, the wedding march or a live chorus may be heard. The ceremony may or may not include a mass. During the ceremony, the couple exchanges rings and exchanges "*las arras.*" Las arras are 13 coins, gold, silver, or new, that represent the sharing of the couple's possessions between the two of them. As the couple exit the church through the chapel door, the guests throw rice or rose petals.
- **The pictures and the photographer:** The photographer is responsible for taking pictures before, during, and after the ceremony. Because photographers can be expensive, some couples choose not to hire one.
- **The restaurant:** There are special restaurants exclusively for these occasions. They are usually gorgeous, imitating castles with Medieval decoration. Other sites include Muslim temples and other areas. The restaurants must be big due to the typical guest list of 150 to 500 people. Proper mealtime etiquette, as discussed in the food section, is practiced during this occasion. During some receptions, the servers will enter the room in a single line dressed in elegant attire accompanied with lively music. The servers then make their way to the newly married couple to receive their permission to begin serving the meal.



Typical menus of these occasions may include appetizers (seafood, deli-cheeses, deli-hams, deli-sausages, olives, nuts, etc.), a typical wedding soup (there are different kinds), fish (an elaborate dish of salmon or another type of expensive fish), a lemon cocktail (made from champagne and lemon ice-cream to clear the taste of fish), then meat, normally lamb, but could be beef but never chicken. The final course of the meal is

the dessert (it can be an elaborate typical dessert, ice-cream or a varied fruit basket) and, finally, the tiered cake. Coffee, teas, liquors, champagne, etc. are served after the meal, while the main drinks, sodas, water, and wine are served while eating.



- **During the celebration:** In the restaurant, “*la madrina*,” the godmother, gives the women a souvenir from the wedding (little candles, figures or a

small trinket with the couple’s name). The godfather, “*el padrino*,” gives cigars to the men and cigarettes to the ladies as well as a bag of sweets for the children.

- **After the celebration:** Some couples hire a band or DJ to provide music for dancing after the meal. Traditionally, weddings were held on Sundays but have since moved to Saturdays so that the couple and guests may enjoy themselves worry-free.

## BULLFIGHTING

The bullfight, or *corrida de toros*, is considered an art form rather than a sport in Spain. The art of bullfighting is a popular event not only in Spain, but in other Hispanic countries as well, such as Mexico, Colombia, Peru, Venezuela, Portugal, and southern France. The art form originated some two thousand years before Christ on the island of Crete. At this time, people participated in what was called taorokathapsia, or grasping a bull’s horns, then jumping over the animal. The people of Crete used domesticated animals for this event rather than the wild, untamed beasts that are used today.

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Bullfighting as it is known today originated in the Iberian Peninsula. Here, the people would fight with an untamed and wild creature that was known to attack without provocation. These animals are referred to as *el toro bravo* or *toro ibérico*.

Bullfights take place in arenas which are called bullrings or *plaza de toros*. The first permanent bullring was established in Madrid, Spain in 1734. The two most famous arenas in Spain are La Maestranza in Seville and La Monumental in Madrid. The largest bullfighting arena in the world is Plaza México located in Mexico City, Mexico.

The bullfighting season is celebrated from March to October in Spain and from November to March in Mexico. The name of bullfighting is the *corrida*. The celebration of the *corrida* includes a parade that is participated in by the men that are going to fight the bulls. Then, to study the behavior of the bull, a bull is released into the ring. People known as *picadors*, or lancers on horseback, jab the bull's neck in an effort to weaken the muscles that allow the bull to jerk and move its neck. *Bandilleros* place *banderillas* in the bulls neck which are 15-inch darts decorated with colorful paper.

When the bullfighter finally enters the ring, he begins to fight the bull displaying his bravery and skill. In order for the fight to come to a conclusion, the bullfighter must stab the bull with his sword, killing the animal. When bull is killed, the audience waves handkerchiefs or applaud the bullfighter. The reward the bullfighter receives depends on his performance during the fight. For example, if the bullfighter's performance is considered mediocre, the bullfighter is escorted around the ring. If the performance is considered good, the fighter may receive one or two bull's ears and if the performance is great, the bullfighter may receive a bull's ear and the bull's tail.

The celebration of the bullfight is controversial and difficult to understand for people who are not native to this culture. The reason why people attend bullfights is because it seen as a good time where people can meet new people, eat great sandwiches (*bocadillos de jamon*), drink wine, tell jokes, sing with the band, and yell ¡Ole!.



**Source of information:**

**Data from ¡En español! By McDougal Littell**





# MUSIC



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## HISPANIC MUSIC

In a music store you can find a lot of CD's with music from all around the world. The varieties include music such as folk music from every country, classic music, jazz and pop in different languages, from Spanish to Japanese. The music that is heard in the United States in the Spanish language usually comes from Mexico. This is due to the country's geographic location to the United States. However, there is music from other places that is worth listening to.

### LA SALSA

It is the popular music from the Caribe that is famous all around the world. It's peppy, lively, and danceable. Salsa music has African and Latin elements and uses a variety of percussion instruments. Over time, "La Salsa" has been enriched by other rhythms. Today, we can listen to this happy and lively music by listening to some of its most famous singers such as Tito Puente, Rubén Blades, Celia Cruz, Gloria Stephan, etc.

### EL FLAMENCO

Spanish folk music can vary from region to region, but invokes pride in all of Spain's citizens. In Barcelona, you can see street musicians playing a type of oboe, a horn, a recorder, or a little drum. They dance "*la sardana*," a sedate dance that is believed to have originated in Greece. Folk songs in Madrid are performed to the sound of an accordion. Musicians in the Basque region play a special three-holed oboe, called txistu, and in Asturias and Galicia people dance listening "*gaitas*" (bagpipes.)

Spain is famous for its centuries-old flamenco. The flamenco is a dance from Andalusia, Spain (as well as the Rumba). The flamenco is a very emotional dance. The songs are often sad love stories. Its main musical instruments are the Spanish guitar, some special "gypsy drums," castanets, and the clapping of the hands.

Today, the Flamenco has mixed with other music such as rock, blues, music from Brazil, etc, and it is what they called "pop flamenco." Women wear beautiful dresses while they dance the flamenco. Important singers are Rosario, Tomatito, Lola Flores, etc, and important dancers are Canales, Antonio Carmona, María Albaicín, etc.

Here is a webpage where you can see what's new in flamenco, buy music, and purchase other flamenco needs such as dresses, shoes, castanets, skirts, etc.  
<http://www.flamenco-world.com>.

### EL TANGO

This music is native to Argentina and Uruguay. In the 30's it became famous when Carlos Gardel, a tango legendary singer, began to sing in Paris. At that time, "El Tango" was played with guitars and violins. Over time, "*el bandoneón*" (a large accordion) was incorporated and now symbolizes tango music. Currently, there are big bands that play, sing and dance tango all around the world. Watching a woman and a man dancing the tango is unique!

### LA CUMBIA



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When you talk about cumbia, you talk about Colombia. Cumbia is a very lively music with a compulsive backbeat and that never ages. Its tropical rhythm invites people and musicians to have fun dancing and playing it.

Cumbia originated in the nineteenth century, known as the “slave dance.” Because of this original characterization, the dancer’s feet remain directly one in front of the other, most of the time. There are many different ways to dance the Cumbia in Latin America. Traditionally, it is danced in Colombia in long, flowing checkered or brightly colored skirts or white skirts with red fringes and ribbons. Famous singers of Cumbia are Ofelia Pelaez, Andrés Landero, Isaac Villanueva, Alfredo Gutiérrez, etc.

## **EL MAMBO**

Mambo is Afro-Cuban music, the word means “conversation with the gods.” Mambo is a cocktail of Bantu, Spanish and Yorubabeats.

Mambo music became popular in the United States during the 1950s, in New York, due to its radiant rhythm. Mambo dancers wear colorful clothes, and the bands use a lot of wind musical instruments, such as the trumpet, trombone, etc. A classic Mambo Band is Pérez Prado’s Band, but if you want to learn more about Mambo you need to see the famous movie “Los Reyes del Mambo” (The Mambo’s kings.)

Another important kind of dance and music is the “cha-cha-cha”, which is a kind of Mambo created by the Cuban violinist Enrique Jorrín. It’s easier to dance to than the Mambo.

### **Source of information:**

**<http://www.laventure.net/tourist/mambo.htm>**

## **MARIACHIS**

Mariachi music is not the invention of just one person. It is the blending of the mestizo culture, religion, and music. Mariachi music is believed to have originated in the year 1500, when the Spaniards arrived in Mexico with the Christian religion. This type of music uses various instruments including the violin, the “*vihuela*,” an adaptation of the guitar, and the “*guitarrón*,” and percussion instruments. These instruments were made of a type of wood called “*palo de colorín*” and had strings made of animal intestines. The music that was created using these instruments was lively and easy to dance to.

The popularity of Mariachi music spread throughout the country of Mexico due to frequent fiestas called the Fandango. The Fandango was also a type of dance that was performed during these fiestas to the Mariachi music. Mariachi music is considered to be Mexican folk music and the signature of Mexican culture.

### **Source of information:**

**<http://www.geocities.com/Broadway/Alley/7936/history.html>**





# ARTS AND CRAFTS



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## HISPANIC ART (*EL ARTE HISPANO*)

Every country has different types of art that show its environment and its community. There are a lot of cities and towns that have their typical, traditional and popular art. Let's do a fast trip through some of these Hispanic countries to learn a little bit about its "*artesanías*."

### ECUADOR, PERU, AND BOLIVIA—CLAY VESSELS AND PITCHERS: INCA ART (*LAS VASIJAS Y LOS CÁNAROS: ARTE INCAICO*)

Incan territory inhabits the countries of Ecuador, Peru, and Bolivia. Within these countries clay vessels and pitchers are produced. The Incas used to use these vessels in their ceremonies; they were black and very heavy. They used to have animal shapes like jaguars, cats, birds and snakes. The Incas never used a human shape in their designs.

The Spaniards introduced "*la rueda del alfarero*" (the potter), an instrument that is used to spin the piece of clay quickly while the artisan is giving shape to it. Due to this invention, the vessel production increased.

Later, the indigenous people started to use the pottery and glass (a mix of sand, other minerals and water) causing the creation of new and different products.

### PUERTO RICO—VEJIGANTES MASKS (*LAS MÁSCARAS DE LOS VEJIGANTES*)

Who are the *vejigantes*? They are people in costumes who walk along Puerto Rican streets during the Carnival. The *vejigantes* walk in groups and look for children to chase.

Their costumes are made from colorful pieces of clothing and look like clowns. On their heads they use elaborate and creative papier-mâché masks.

Making these masks and disguising as a *vejigante* has been part of the Puerto Rican Carnival tradition for hundreds of years. It is so old that it appears in the famous novel of Don Quijote (1605).

### GUATEMALA, ECUADOR, AND BOLIVIA—WOVEN CLOTHES (*LOS TEJIDOS DE LANA*)

The clothes from Guatemala are made of cotton and unique because of their brilliant colors. Most of the time they use geometric figures to make shirts, skirts, and tablecloths. The attractive colors come from natural dyes that can be obtained from plants. Every design is different and identifies each town.

In Ecuador and Bolivia, the clothes are made of vicuna, alpaca or sheep wool. The main colors of the clothing are brown, gray, black and white. Because it's so cold in the Andes, the clothes are heavier and warmer. A good cloth is the best to fight the cold! Nevertheless, the indigenous people work very hard to make a "poncho" or blanket. The workers must attain the wool, do the sewing, then weave it all into a clothing.

### PANAMA—MOLAS (*LAS MOLAS*)



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*Molas* are rectangles of different colors clothes overlapped and embroidered. They are designed geometrically and represent flowers or typical animals from the San Blas islands in the Caribbean Sea.

The molas originated in San Blas where the Cunas Indians live. This popular art emerged after the Spaniards' arrival. This began the wearing of colorful clothing, made of cotton and thread, by the Cunas women.

Women make the molas, choosing three to seven differently colored pieces of cotton. When they have made their selections they begin to create the designs and overlap the pieces. The country of Costa Rica has begun to participate in the making of molas as well.

### **MEXICO—AMATE (*EL AMATE*)**

In Mexico there is a dominant type of art between the borders of the states, Puebla, Hidalgo and Veracruz. This type of art is called "*amate*," the technique of making paper from the bark of a tree.

To get the paper, the indigenous people of that area, "*los otomis*," use two kinds of trees, "*el moral*" (white paper) and "*el xalama*" (darker paper.)

Once the bark is taken from the trees, they boil it in a big cauldron then drained. The fibers that stay are placed in a board and smashed with a stone. Finally, they leave the paper under the sun until the paper dries.

Before the discovery of America, the indigenous people would use this technique to write manuscripts or drawings related to astrology, history, religion and the war.





# **FAMOUS HISPANIC PEOPLE**



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## **ASTRONAUTS (*ASTRONAUTAS*)**

- Ellen Ochoa
- Michael Lopez-Alegría (Spain)
- Fernando (Frank) Caldeiro (Argentina)
- Pedro Duque (Spain)

## **ATLETES (*ATLETAS*)**

- Gabriel Batistuta - Argentina's synonym for soccer
- Roberto Durán, a great professional boxer from Panama
- Spain's cyclist Perico Delgado
- Spain's tennis super-star Juan Carlos Ferrero
- Soccer, Mexican style, with "El Matador," Luís Hernández
- Boxer, singer, actor! It's Oscar de la Hoya
- NBA player Felipe López, from the Dominican Republic
- The Braves' catcher Javier López, baseball player
- LPGA champion and Hall of Famer Nancy López
- Youngest US Open match winner, Mary Joe Fernandez
- World champion cyclist Miguel Induráin
- Argentine soccer player, Diego Maradona -
- Edgar Rentería, (Colombia)
- Marcelo "El Chino" Ríos, tennis player (Chile)
- The Texas Rangers' Iván Rodríguez
- Sr. 66 Home Runs, Sammy Sosa
- Felix Trinidad, Puerto Rican professional boxer
- Golfer-philanthropist Chi-Chi Rodríguez
- Carlos Valderrama, Colombian soccer player
- Fernando Martín, NBA player (Spain)
- Carlos Moyá, tennis player (Spain)
- Arantxa Sánchez Vicario, tennis player (Spain)
- Conchita Martínez, tennis player (Spain)
- Sergio Bruguera, tennis player (Spain)
- Fermín Cacho, runner (1500 m) World Champion, Olympic Champion (Spain)
- Pau Gasol, NBA player (Spain)
- Martín Vázquez, soccer player (Spain)
- Guardiola, soccer player (Spain)
- Butragueño, soccer player (Spain)
- Valdano, soccer player (Argentina)
- Angel Nieto, motorbike's rider, World Champion (125cc) (Spain)
- Joge Martínez Aspar, motorbike's rider, World Champion (250cc) (Spain)
- Sito Pons, motorbike's rider, World Champion (500cc) (Spain)
- Alex Criville, motorbike's rider, World Champion (500cc) (Spain)



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## **SINGERS (CANTANTES)**

- Luis Miguel (Mexico)
- Alejandro Sanz (Spain)
- Los Brujos (Argentina)
- Mexican singer-actor, Carlos Ponce
- Carlos Vives , Venezuela
- Celia Cruz, Queen of Latin Music (Cuba)
- Chayanne (Puerto Rico)
- Grammy winner Christina Aguilera!
- Enrique Iglesias (Spain)
- Tejano Grammy winner, Flaco Jimenez
- Gloria Estefan. That says it all (Cuba)
- Argentina's renowned folklorist Horacio Guarany
- Jaci Velázquez
- Classic Spaniard, Joan Manuel Serrat
- DR's 440 and star Juan Luís Guerra (Dominican Republic)
- Famous father Julio Iglesias (Spain)
- Lucero
- Marc Anthony
- Singer, actor, dancer & son of a bullfighter! It's Miguel Bosé (Spain)
- Uruguay's fabulous singer, Natalia Oreiro
- Mexico's singer-actor Pablo Montero
- Plácido Domingo (Spain)
- Grammy winner Ricky Martín
- The Panamanian Salsa star, Rubén Blades
- The great Carlos Santana
- Selena
- Peru's musical ambassador to the world, Susana Baca
- Mexico's singer-actress Thalia
- Shaquira (Mexico)
- Maná (Mexico)
- Estopa (Spain)
- Sivio Rodríguez

## **T.V AND THEATRE STARS (*ESTRELLAS del CINE, de la TELEVISION, y del TEATRO/MOVIE*)**

- Andy García
- Antonio Banderas (Spain)
- Daisy Fuentes
- Eduard Noriega (Spain)



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- Edward James Olmos
  - Actor, director, writer Emilio Estevez
  - Award-winning director of "Selena," "El Norte" and more, Gregory Nava
  - Spain's hot TV star, Jaime Bores
  - Jennifer López
  - Jimmy Smits
  - Kate del Castillo Mexico
  - María Conchita Alonso (Mexico)
  - Paulina Rubio, Mexico's singer-actress and golden girl of Spanish pop
  - Penelope Cruz (Spain)
  - Salma Hayek (Mexico)
  - Tina Ramírez and the Ballet Hispánico
  - Pedro Almodovar, Spaniard director
  - Alejandro Amenabar, Spaniard director ("The Others")
  - Fernando Rey (Spain)
  - Ana Obregón (Spain)
  - Anthony Queen

### **MEDICINE (*MEDICINA*)**

- Severo Ochoa (Spain) Nobel Prize
- Ramón y Cajal (Spain) Nobel Prize

### **COMEDIANS (*CÓMICOS*)**

- Tricycle (Spain)
- Cruz y Raya (Spain)
- Faemino y Cansado (Spain)
- Martes y 13 (Spain)
- Chiquito de la Calzada (Spain)

