

Ethnic Heritage Council

AUGUST 2008

New Leadership in World Languages for Washington State

For the first time in over twenty years, the Washington State Legislature this spring funded the reestablishment of the position of World Languages Program Supervisor at the Office of Superintendent of Public Instruction in Olympia. **Dr. Michele Anciaux Aoki**, long-time member of the *Ethnic Heritage Council* and a leader in international education efforts in our state, was hired to fill the position this summer. Her new duties are varied, including providing technical assistance to schools and districts adding language programs at the elementary level or expanding opportunities and languages taught at the high school level. The state is also hoping to expand its ability to provide J1 visas for visiting language teachers from abroad to

teach in our schools. "Of particular importance to me is helping our state build on the gift of language that our heritage communities bring to our schools," Michele stated. "Whether it's providing a mechanism so that students who have learned a language outside of school can earn credits or recognition for their language proficiency or encouraging community members to come into the schools to share their cultures and their languages, it's critical that we honor this tremendous resource available to us. I look forward to working with the Ethnic Heritage Council on both of these efforts."

You can reach Michele at OSPI in Olympia via email at: michele.aoki@k12.wa.us.



Photo © Show Brazil!

Eduardo Mendonça, BrasilFest Director & musician-singer, is winner of: "Outstanding Brazilian Male Singer based in the U.S." International Brazilian Press Award 2007 (Florida, USA).

BrasilFest Creates the Spirit and Soul of South America

Seattle Center—The lively world of Brazilian arts and culture fills Center House, Fisher Pavilion and the Mural Amphitheatre, August 17, 12noon-8:00pm, with a sultry display of South American spirit and soul, Brazilian style, at Safeco Insurance Festál: BrasilFest at Seattle Center (Brazil is spelled with an "s" in Portuguese).

This FREE, one-day extravaganza celebrates the unique diversity of South America's cultural melting pot. Brazil's African, Portuguese and indigenous roots are explored through non-stop music, dance, workshops and performances that represent a broad spectrum of traditional and contemporary Brazilian expression as well as traditional folkloric arts.

Festivalgoers may experience this exuberant and vivid culture by participating in Brazilian martial arts demonstrations and workshops for all ages, Samba workshops, children's activities (mask-making, painting) Brazilian instrument dem-

onstrations, arts and crafts, photo exhibits and films. A "Jamming on the Roof" session at 7:00 pm encourages participants to bring their drums and join in the march from Mural Amphitheatre to the roof of Fisher Pavilion.

This 10th annual BrasilFest presents a full roster of regional and internationally known Brazilian performers. Five-time winner of the Brazilian Press Award, chanteuse Rose Max, travels from Miami, Florida with her husband Ramatis Moraes, one of the most celebrated Bossa Nova guitarists in the United States. Also featured are: Batucada Yemanjá (Music), Dan Sales (Jazz), Brazilian Jazz Combo (Music Works Northwest), 4Fato Criminal (Hip-Hop), Tudo Beleza (Dance), Show Brazil! (Music and Dance).

Did you know? Capoeira is both dance and martial arts developed by slaves in Brazil who concealed learning self-defense. By using *Continued on page 7, BrasilFest*

Safeco Insurance
FESTÁL
at SEATTLE CENTER

BrasilFest
August 17

Tibet Fest
August 23 & 24

FREE!
www.seattlecenter.com/festal
 206-684-7200

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Tibet Fest—Colorful Festival Creates Connections To Ancient Asian Culture

Seattle Center—Celebrate the arts, foods and customs of an ancient and determined culture at Safeco Insurance Festál: Tibet Fest, August 23-24, 12noon - 5:30p.m., at Center House.

The spectacular music and dance of Tibet are the star attractions of this colorful two-day festival. Featuring music, dance, crafts, literature, lectures, a marketplace, children's crafts and food demonstrations, Tibet Fest is a cultural feast of entertainment from the Land of the Snows.

Over the years, Tibet Fest has evolved and expanded, and the festival now attracts nationally known artists. This year it will host one of this nation's top Tibetan ensembles, Tenzin Ngawang and his Performing Group, who combine colorful Tibetan cultural performance, traditional instruments and opera to high acclaim wherever they perform.

Did you know? Tibet, widely known as the "roof of the world," is situated at an average height of 10,000 feet above sea level. The country's capital, Lhasa, is at an elevation of 3,650 feet, making it the highest city in the world and thus giving it the moniker of "land of the gods."

This FREE festival is brought to Seattle through a local organization called the Tibetan Association of Washington, a close-knit community of Tibetan refugees who live in the area. For more information on Tibet Fest, visit: www.washingtontibet.org, or for a complete listing of Safeco Insurance Festál events, visit: www.seattlecenter.com/festal.



Photo © PUNCHLIST DESIGN

Tibet Fest—August 23 & 24 at Seattle Center

China and Tibet: Do Two Rights Make A Wrong?

By Mitsy Sundvall, rev. 6/30/08

It's not easy to sum up the struggle between Tibetans and Chinese, as each side has its own view of their shared history. Tibetans want to maintain their centuries-old culture under a Chinese government that wants them to blend into the majority culture. The Chinese believe they rescued the Tibetan people from a feudal system of slaves and slave-owners and are fighting to protect their republic against Tibetan separatists who they believe are breaking their country apart.

According to the Chinese, Tibet is one of its 54 minority groups who are all a part of China. After the Chinese Marxist revolution in 1949, Tibet was declared an autonomous region with the right to govern itself. However, today Tibet lacks religious freedom and political power, and the Dalai Lama, is forbidden to return and pictures of him are outlawed in Tibet. Migration of the Han Chinese majority into Tibet now threatens preservation of Tibetan culture and religion, and Tibetans are now the minority in their own homeland. US

history is full of similar nationalist movements where Blacks, Native Americans, Spanish, Hawaiians have struggled to preserve their cultures.

The Dalai Lama's view is different than that of many Tibetan protesters who want complete independence. His Holiness believes that the only realistic way to confront such a super-power as China is to negotiate for more autonomy and self-governance that would allow Tibetan Buddhist culture and religion to flourish.

In spite of China's claim to historical occupation, the fact is no Chinese people ever lived in Tibet before 1950 and are not suited to occupy this land of extreme altitude. The Chinese have physical problems adjusting to the high altitude and its especially negative effect on pregnancies. The Tibetan staples of yak meat, milk, and barley is radically different from the diet of the Chinese, who must grow rice and other grazing animals for food, which in turn leads to environmental degradation of a land not suited to this kind of agricultural production. The irony

is that, except for the Chinese government's monetary incentive to relocate, many Chinese would prefer not to live in Tibet.

As Tashi Namgyal, member of Festal's Tibet Fest, states: "...a majority of the Tibetans do not harbor any hatred or anger against the Chinese people. We are against the treatment of Tibetans by the regime in Beijing, which does not enjoy the support of the majority of Chinese people. His Holiness the Dalai Lama's approach seeks to resolve the issue of Tibet within the constitutional framework of the PRC....He appeals to the Chinese people, "Dispel the misunderstandings between our two communities, and help us find a peaceful, lasting solution to the problem of Tibet through dialogue in the spirit of understanding and accommodation."

In 821, after 200 years of fighting with the Chinese, Tibetans carved the Jokhang Temple pillars with these hopeful words of peaceful co-existence: "Tibetans shall be happy in Tibet and Chinese shall be happy in China."



~ August 2008 ~

Blue Angels Week. The world-famous U.S. Navy Blue Angels return to star in the KeyBank Air Show at Seafair presented by Boeing. See the C-130 "Fat Albert" support aircraft and the F/A-18s parked near the Museum of Flight. Enjoy the precise pre-flight walk downs, feel the thrilling formation takeoffs and meet some of the Navy's finest pilots as they return from their practice sessions and show performances. **July 31-August 3.**

Lavender Time. Kitsap lavender is ready! Just a ferry ride from Seattle you'll find a small group of independent lavender growers on the Kitsap Peninsula. Kitsap lavender growers invite you to visit their gardens, their open houses and websites where you'll find robust plants, beautiful fresh and dried bundles, fragrant buds for crafts, lavender-based products and instruction on growing your own lavender. <http://www.lavenderkitsap.com/default.aspx?ID=76>.

Scandinavia and the Sea: A Nautical Exhibit. Dalahast—Symbol of Sweden Exhibit. PLU, Scandinavian Cultural Center, Tacoma. **Through September 1.** www.plu.edu/~scancntr.

Friday, 1st

Movies at the Mural—Seattle Center sets up the mammoth 45-foot screen at the Mural Amphitheater for its annual summer series of outdoor films. **August 1-2, August 8-9.** The movies begin at dusk; so arrive early, spread out a blanket under the stars and watch while the sun settles down for the night. The FREE films offer drama, adventure, nostalgia and fun to delight young and old alike. They make a perfect destination for a gathering of friends, family outings or a causal weekend date. The schedule includes: The Princess Bride, August 1; Juno, August 2; The Goonies, August 8; Batman Begins, and a midnight screening of The Rocky Horror Picture Show, August 9. Film-goers may enjoy a variety of Center House foods and beverages that are available for purchase on movie nights. Call: 206-601-4007; www.seattlecenter.com.

Eduardo Mendonca Quartet at BeatWalk Concert Series. Eduardo Mendonca Quartet Brazilian Jazz, Bossa-Nova, MPB, Original Tunes. Featuring: Eduardo Mendonca (Guitar/Vocal), Josh Wilson (Keyboard) Kohen Burrill (Drums), and Birch Pereira (Bass). There's a \$5 cover, and kids are free. That cover charge gets you into all 6 BeatWalk venues. Call: 425-254-1616; <http://www.showbrazil.com>.

Skandia Folkdance Society First Friday Dance. The dance starts at 8p at the Cedar Valley Grance, 20526 52nd Ave W. Lynnwood, WA 98036. Larry Reinert will teach dances in two 15 minute sessions during the evening. Music will be provided courtesy of long-time Skandia member and musician David Lamb. \$7 members, \$10 nonmembers. Call: 206-784-7470; www.skandia-folkdance.org.

Paddle Kitsap. Paddle the Pearls of North Kitsap communities and help establish the North Kitsap water trail. This spectacular 2 day fully supported paddle will be the highlight of your paddling year. Whether it's a kayak, canoe, rowing, or other human powered craft you will enjoy the spectacular natural beauty, challenge of the course, and the making of your new paddling friends. Registration closes July 23. **August 1-2.** <http://www.paddlekitsap.com>.

Bank of America Weekend Family Workshop: Blue Angels Mania! We've got the blues... and we're happy about it! Once again, the spectacular Blue Angels are visiting Seattle and the Museum of Flight. In celebration, all Blue Angels fans are invited to stop by the Museum's activity area to make fabulous Blue Angels souvenirs. **August 1-3, 9-10.** 12p-3pm.

Anacortes Arts Festival - The streets of Anacortes fill with 250 juried artisans - fine arts, exhibits, food, performances on four stages, and youth activities. August 1-3. Call: 360-293-6211; www.anacortesartsfestival.com/.

Saturday, 2nd

Ruze Dalmatinke (Dalmatian Roses) 3:30pm in band shell - Larabee State Park and 7:30pm in amphitheater at Deception Pass State Park. Authentic Croatian songs from the Anacortes Croatian-Am. Immigrant community. WA State Parks & Recreation Commission. For more information: www.parks.wa.gov/events

Farmstock. Two events, one location. This art and music festival is designed to raise awareness of historic farmland on Bainbridge Island. This art and music expo is a grassroots art and music trade show and art sale that features two days of art, demonstrations, and workshops, live music, and more. 10a-5p. **August 2-3.** <http://www.artexpobi.com/page1.aspx>

Great Peninsula Future Festival. You'll be part of a history-making event when you help launch what is sure to become the biggest, liveliest outdoor sustainability festival in Washington State. We'll mix green innovation and learning

with five stages of great family entertainment, clowns, jugglers, live music, comedy, organic and local source foods, juried art and hand-made crafts and a parade. We'll have fun stuff for the kids plus interactive displays featuring greenest ideas, technologies, products and services in the region. You will be fascinated, fed, and informed by an exciting array of world-class entertainers, educators, artisans, vendors and green entrepreneurs. You will experience eco-friendly, lifestyle-changing family fun in historic Port Gamble. **August 2-3.** 10a-7p, 10a-5p.

Sunday, 3rd

Annual Family Picnic - American Italian Lodge #2172. Noon. Chief Garry Park, Spokane. Call: 206-547-2958.

SUPA (Seattle Ukulele Players Association) Song Circle. 10am—until our fingers fall off, Woodland Park. Annual picnic & open mic this month. FREE. 425-241-0553, www.seattleukulele.org

16th Annual Hungarian Music & Dance Camp. Ti Ti Tabor 2008 - All Saints Center, Raft Island, WA. You will enjoy Hungarian music, dance & cultural experiences to savor for the rest of the year. Guests from Hungary will again be **Azoltan & Timea Balla, Erika Juhasz & Duvo Egyuttés.** The week's teaching will concentrate on the dances of **Kalotaszeg, Del-Alfold & Fogaras** and the music of **Kalotaszeg & Magyarbod.** www.tititabor.org for application forms.

Monday, 4th

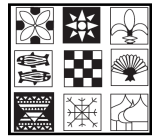
Hugh Masekela. South Africa's legendary Afropop Jazz ambassador. Jazz Alley. Call: 206-441-9729; www.jazzalley.com.

Tuesday, 5th

Kantele Workshop. This is an exceptional opportunity for Seattle music lovers to learn to play and/or improve their existing skills with Kantele, the Finnish National instrument at the Nordic Heritage museum. Instruction is provided by members of Kardemimmit, the Finnish Kantele band of the year 2004. Cost for the workshop is \$15. Figarodianef@nordicmuseum.org; hallmt@yahoo.com.

Oliver Mtukudzi. 7 & 9:30 pm. The Triple Door. Call: 206-838-4309; www.thetripledoor.net.

Django Reinhardt Festival. The festival stars Dorado Schmitt, guitar gypsy legend from the Lorraine region of France, along with Samson Schmitt his son, etc. **August 5-6.** Jazz Alley. 206-441-9729.



Wednesday, 6th

From Hiroshima to Hope. 5:30–dusk. NW shore of Seattle's Green Lake. South of the Bathhouse Theater. FREE www.hiroshimatohope.org.

Asian Counseling and Referral Service (ACRS) Grand Opening celebration of its new home in Rainier Valley. 3–6pm. Call: 206.774.2460; www.acrs.org.

Kardemimmit Concert. Kardemimmit is a folk music group playing Finland's ancient national instrument, the kantele, with a fresh and young style. The group consists of four young women: Maija Pokela, Jutta Rahmel, Anna Wegelius and Leeni Wegelius. Their music is based on Finnish and Scandinavian folk music traditions, but they play mainly their own compositions. These four charming young women have been described as fresh, talented and creative and their music combines different kantele playing styles and has strong influences from new Finnish folk music and more. 7:00p Nordic Heritage Museum. \$10 NHM members, \$12 non-members. Call: 206-789-5707 x 10; sharmonm@nordicmuseum.org.

Thursday, 7th

The Can Can Carnival. Grand Madam's Flying Circus: A Plentiful Potpourri of Circus Oddities from Circus Contraption. 7 & 9:30 pm. The Triple Door, 838-4309 or www.thetripdoor.net

Rouge—French cabaret. 7–8:30pm, Mercerdale Park, Mercer Island. FREE Visit: www.ci.mercer-island.wa.us

Ahmed Jamal, Jazz Alley. August 7-10. Call: 206-441-9729; www.jazzalley.com.

Friday, 8th

Bainbridge Island Summer Studio Tour and Sale. Come visit this Puget Sound fine arts and crafts show and sale set in lovely garden locations with live music and featuring the best local arts and crafts including painting, glass, furniture, ceramics, jewelry, photography, whimsical art, fashion wear and accessories and more. August 8-10. 10a-6p.

Whidbey Island Music Festival—Music from the 17th, 18th & 19th Centuries. Langley (Bayview Comm. Hall), Freeland (St. Augustine's) and Greenbank (Greenbank Farm) on Whidbey Island. August 8-17. Visit: whidbeyislandmusicfestival.org.

Saturday, 9th

"Innovators of Vision"—NW African American Fine Arts Group Exhibition presents "Innovators of Vision", featuring more than forty works reflecting the ingenuity and brilliance of Northwest Artists of African descent. This exhibit

is welcomed by all, from the "studied collector" to the "casual eye". *Exhibit opens August 9.* Call: 206-260-3492; info@pnaafa.com.

World Music & Dance Festival. Hear exuberant African music and dance with Sohoyini, Japanese Taiko drumming by One World Taiko, Brazilian music with Eduardo Mendonca and roots/reggae with the Adrian Xavier Band. VVA's annual summer music festival is generously co-sponsored by Boeing and Vashon Park District. Delicious world-inspired food and beverage will be available featuring Island foods! Call: 425-254-1616; <http://www.showbrazil.com>.

Juan Manuel Barco & his TexMex Band. 3:30 in band shell - Larabee State Park and 7:30 pm in amphitheater at Deception Pass State Park. WA State Parks & Recreation Commission. Visit: www.parks.wa.gov/events.

Dublin City Ramblers. 7:30 pm, The Triple Door. Call: 206-838-4309; www.thetripdoor.net.

Third Annual Hip-Nic. 1-9pm, Workshops, 2-3 pm. St. Edward State Park, 14445 Juanita Dr. NE, Kenmore. Bar-B-Q & Recreation 3-5 pm. Performances 5-9 pm (Pre-registration is required for workshops, etc. Contact, matthew.Gerard@parks.wa.gov or call 360-902-8525).

The Zydeco Locals. Pre dance workshop Zydeco Boogie Captail Leroy channels Louisiana bayou to the heart of Ballard. 7:30-12pm. Leif Erickson Ballroom, Ballard. Call: 206-781-1238; email: info@nwdance.net.

Burke Museum FREE Admission for exhibits: *The Last Polar Bear: Facing the Truth of Warming World* and *Irreplaceable: Wildlife in a Warming World*.

Whidbey Island Highland Games, Greenbank. Visit: www.caledonians.com.

Sunday, 10th

It's Picnic Time! Croatian Fraternal Union Lodge 439 - 83rd Annual Picnic. BBQ Lamb and Pork, Dalmatian Style Pasta, Kobasice, Pastries and Beverages available all day for purchase. Kids activities include a Hay Stay find, face painting, relay races and fish pond. Admission \$6 Kids \$3. 11am to Dusk, Royal Arch Park - Maple Valley 8 miles south of Renton on Highway 169.

Monday, 11th

Workshop with Symra—Poulsbo Sons of Norway, 1889 Front St. NE. 3-5pm Potluck open to folk dancers. S/N members & guests, 5:30pm, Symra performance at 7 pm. Call: 360-779-5209.

Tuesday, 12th

Wild salmon dinner & Norwegian folk dancing performance with Symra. 6pm, Dinner. 7:30 pm, performance & dance. Leif Erickson Lodge, 2245 NW 57th St. Call: 206-772-4545. (Make reservations early.)

Wednesday, 13th

U.S. Navy Torpedo Squadron 3 Panel Discussion. The U.S. Navy Torpedo Squadron 3 flew from the USS Yorktown during World War II, providing air cover for the landings at Iwo Jima and being the first carrier-based planes to bomb Tokyo. Members of this storied unit are in town for their annual reunion, and will visit the Museum of Flight to tell stories of air combat over the Pacific. 7pm, William M. Allen Theatre.

Thursday, 14th

Skandia Folkdance Society Summer Mixer Dance. Celebrate summer at the August mixer at the Phinney Neighborhood Center, 6532 Phinney Ave N, Seattle, Room 36.. Art Hare and Larry Reinert MC this program of favorite couple, set, and mixer dances. Dances will be reviewed or walked through. No partner required. Cost is \$6, or free for those who have paid for the full Summer Series. Bring dance shoes, friends, family, and goodies to share. Call: 206-784-7470; www.skandia-folkdance.org.

Habib Koite & Bamada. The Pacific Jazz Institute at Dimitriou's Jazz Alley presents African guitarist and vocalist Habib Koite for four nights. Band members are Habib Koite (vocals/guitar), Keletigui Diabate (balafon/violin), Souleyman Ann (drums/calabash/backing vocals), Abdoul Wahib Berthe (bass, kamala ngoni, backing vocals), Mahamadou Kone (talking drum/doum doum/caragnan) and Boubacar Sidibe (guitar/backing vocals/harmonica). August 14-17. Call: 206-441-9729x210; www.jazzalley.com.

Friday, 15th

Skandia Folkdance Society Third Friday Dance at the Cedar Valley Grance, 20526 52nd Ave West, Lynnwood, WA 98036. The dance starts at 8p and Skandia dance instructors will teach two 15 minute sessions during the evening. Music will be provided by Northwest Pelimannit, playing their electric mix of gammaldans tunes from Finland and beyond. Bring a friend and come enjoy some great Scandinavian dance music. \$7 members, \$10 nonmembers. Call: 206-784-7470; www.skandia-folkdance.org.

Chief Seattle Days. "A Northwest Indian Festival" in honor of Chief Seattle. Among the festivities is a Salmon bake, Indian Art, Canoe races, Pow-Wow, and



traditional Indian dancing! All are welcome! **August 15-17.** A special memorial service to Chief Seattle will be held Saturday August 16. <http://www.visitkitsap.com/>.

Bulgarian Dance Workshop with Jaap Leegwater, hosted by the Green Lake Folkdancers. Learn popular favorite dances accompanied with irregular Balkan rhythms and expressive movements. 7:30p-9:30p. Green Lake VFW Hall, 7220 Woodlawn Ave. NE, Seattle WA. General admission \$15, Seniors 70+ and students \$10. Call: 425-883-0332; www.ratchentitza.com.

Poulsbo Art Festival. Enjoy a leisurely stroll through Poulsbo's Waterfront Park at this Juried Arts and Crafts show. Browse the many booths offering quality, unique handcrafted items and chat with the artists and view their unique artwork. Original music and lyrics fill the air and delicious, tasty food will keep you munching treats throughout the day. Children's art activity section provides hands-on entertainment for the kids. **August 15-17.** Call: 360-697-1379; <http://www.cafnw.org/CAFN%20New%20ABB.htm>.

Jungle Book. This wonderful tale comes to life at the Theatre at Meydenbauer Center. All the beloved friends from the classic story are there. Reservations are required. 11a. Call: 425-452-7155; Sframke@bellevuewa.gov.

Saturday, 16th

Native American Indian Honor Day. In support of the theme of Honoring our Spiritual Leaders, we are inviting artists to participate by exhibiting their work, which supports the inner spiritual life as you make it and outside as it serves in ceremony, or establishes a sacred space and continues a spiritual custom. As we are honoring all people, all are welcome to apply. Come see artists such as Gene Tagaban (Raven Dancer), Swil Kanim (Violinist), Peter Ali (Native Flute), Doug Banner (Story Teller), and groups such as Tsimshian Hyuk dancers, Unangax dancers and more. Call: 360-341-7325; doe@stahr.com.

Bank of America Weekend Family Workshop: Spy in the Skies! Can you keep a secret? You don't need top secret clearance to come to this program... but it would help! Learn about the SR-71, known as the Blackbird - the most amazing spy plane to ever take to the skies, and then make your own SR-71 model. **August 16-17, 23-24.** 11:15am & 1:15pm.

Sunday, 17th

10th Annual BrasilFest. The lively world of Brazilian arts and culture fills the Center House, Fisher Pavilion and the

Mural Amphitheatre with a sultry display of South American spirit and soul, Brazilian style. Call: 206-601-4007; 206-684-7200; www.brasilfest.com. See *article page 1*.

The Caledonian & St. Andrew's Society's Annual Picnic will be August 17th, 1:00pm at Gas Works Park. Come and enjoy great food, fun games with prizes and share a Sunday afternoon with Scottish friends. The picnic will be on a beautiful perch overlooking Lake Union and the skyline of Seattle across the water. The main dish and drinks will be provided. A \$10 contribution is asked to defray that cost. Please bring a salad or dessert. Make out your check to The Caledonian & St. Andrew's Society and mail it to our treasurer, Denise Chitwood 8225 Bagley Ave N. Seattle, WA 98103 or our Caledonian P.O. Box 27278 Seattle, WA 98165-1778 We look forward to seeing you there! www.caledonians.com.

Monday, 18th

Corazon Flamenco, 8pm, Ethnic Cultural Theatre, 3940 Brooklyn Ave. NE. Call: 800-838-3006.

Wednesday 20th

Kitsap County Fair & Stampede. One of Kitsap's most popular events, held at the Kitsap County Fairgrounds. The fair offers just about everything one would expect. Along with usual arts and crafts displays, fairgoers can experience a rodeo, a carnival and herds of 4-H club animals with their young handlers. Along with the fair, you can also see one of the top 5 professional rodeos in the country. Since 1947 people have come from miles around to see what the ruckus in Kitsap County, Washington is all about. Top professional cowboys can be seen at the PRCA rodeo where they add to the thrills by their abilities in the arts of bareback, bronc riding, steer wrestling and roping and barrel racing. When the bulls, the horses, and the clowns come to town - well, let's just say you'll want to see what's kicking up all that dust. **August 20-24.** Call: 360-337-5350.

Thursday, 21st

Boating on Lake Union with Young International Visitors annual summer extravaganza. Join us for a summer evening of discussion, boating, food, drinks, and fun with international visitors. \$30 members, \$35 nonmembers. Cost includes dinner and boating. Drinks can be purchased at the bar. 6:00p-9:30p. Call: 206-441-5910.

12th Annual Balkanalia—Balkan Music and Dance Camp. Listen to bands such as Balkan Cabaret, Orpheus, Pangeo, and Trio Zulum, take singing lessons from

teacher Maria Bebelekova, Cristos Goveatas, Mary Sherhart, and Dragi Spasovski, or take ensemble classes like the Bitoy Ensemble, Greek Ensemble, Kalin's Ensemble, and Modern Instrument Ensemble. **August 21-24.** Register now and find out more information at www.balkanalia.org.

Ciambotta Dinner (Italian) 6:15pm. Aero Mec Hall. Call: 206-547-2958.

Friday, 22nd

Linda Khandro & Shanli. Kotos, flutes & harps. 8-10 pm. Light dinner served after 6 pm. 789-5682 Crown Hill Bistro, 850 NW 85th St. Donation. www.crownhillbistro.com.

End of Summer Celebration, 6-8pm. Wing Luke Museum, Community Hall. Free Hip-hop performances, presented by Teens WAY & Youth CAN. FREE.

Saturday, 23rd

Tibet Fest— at Seattle Center. FREE Old stories & legends through song & rhythmic movements. A Tibetan-style bazaar w/ handmade crafts, prayer flags & more. Children's activities & food are available all weekend. Call: 206-684-7200. See *article page 2*.

Sunday, 24th

Seattle Peace Concert. 12-6pm. Volunteer Park. FREE. Call: 206-729-5232; donglenn@seapeace.org.

Hungarian Picnic - Lake Sammamish State Park. Call: 206-340-0706; visit: info@hungarianamerican.org.

Saturday, 30th

Flamenco Dance Performance with Ana Montes and guest artist **Etienne Cakpo** on African Djembe drum. The Ethnic Cultural Theater. August 30-31. Call: 206-781-4256; flamencodanzearte@hotmail.com; www.anamontes.com.

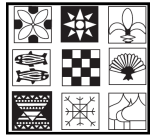
38th Annual Bumbershoot: Seattle's Music and Arts Festival, presented by Samsung Mobile. This festival showcases a wide range of arts over Labor Day Weekend and stretches across the 74-acre Seattle Center, located beneath the city's iconic Space Needle, and programs 20 indoor and unique outdoor venues. This progressive festival features live music, comedy, literary and visual arts, theatre, dance, film, and urban crafts. **August 30-September 1.** Call: 206-281-7788; jorr@onereel.org.

~ MORE ~

Our ethnic communities are busy this month! So busy we couldn't fit it all in! We will post additional calendar pages the first week of August!!!

Visit:

www.ethnicheritagecouncil.org



~ RECIPES of the WORLD ~

Brazilian Black Beans & Rice

- 1 1/2 lbs. Dried black turtle beans
- 1 large Bell pepper (or 2 med.), diced
- 4 large onions, diced diced
- 6 cloves garlic, diced
- 3/4 cup celery, diced
- 1/4 cup parsley, minced
- 2 Tbls. Oregano, minced
- 2 Tbls. Basil minced
- 2 bay leaves
- Pinch of ground clove
- 3 Bouillon cubes (of your choice)
- 1 Tbls. Vinegar
- 1 lb. bulk sausage
- 1 lb. pork (boneless style ribs or rolled)
- 1 lb. beef (stew beef chunks, chuck, or leftover roast)
- 1/2 lb. ham smoked
- 1/2 lb. smoked link sausage

Rinse and soak beans in a pot of water overnight. For cooking use a large crock pot or soup pot, cast iron preferable. Brown bulk sausage in a skillet and pour off excess grease. Add other meats and stir to brown. Add bell pepper, onion, garlic, celery, parsley, oregano, basil, bay leaf, and clove. Salt and pepper to taste. Add beans and soak water and if necessary add more water to cover entire ingredients by at least two inches. Stir in bouillon cubes. Cover and cook on crock pot high for three hours then turn to low for at least six hours. If cooking in a stove top soup pot, bring to a LOW boil for two hours then continue cooking on low simmer for six hours, stirring every hour or two to keep from sticking on the bottom of the pot. If it gets too watery, mash approximately 1/2 cup of beans with a fork until pasty to add back as a thickener. About an hour before serving stir in vinegar. Serve beans and meat over brown rice.

Chinese Steamed Prawns & Black Beans

- 3/4 lb Raw prawns
- 1 1/4 cup Black beans
- 1 clove garlic, chopped
- 1 green onion, chopped
- 1 Tbls. oil
- 1/2 tsp. Salt
- 1 1/2 tsp soy sauce
- 1 tsp white wine
- 1 tsp. oyster sauce

Prepare the prawns by cutting off whiskers, cutting along the top of the shell, and deveining them. Leave the shells on the prawns because this keeps the prawns more tender, tasty and plump. Wash, drain and put prawns in a pie pan so as to be ready for steaming. Wash black beans two times and mash into a paste; then add the chopped garlic. Combine remaining ingredients, EXCEPT the oil. Pour mixture over prawns; then,

pour oil on top. Cover and steam 10 minutes. Serve over rice.

Egyptian Bean and Vegetable Soup

- 1 cup chopped onions
- 2 cloves garlic cloves, pressed
- 1/4 cup olive oil
- 1 tsp. ground cumin seeds
- 1 1/2 tsp. sweet Hungarian paprika
- 1/4 tsp. Cayenne pepper
- 2 Bay leaves
- 1 Large carrot, chopped
- 1 cup chopped fresh tomatoes
- 3 1/2 cups vegetable stock
- 2 cups canned or cooked fava beans
- 1/4 cup chopped fresh parsley
- 3 Tbls. fresh lemon juice
- Salt and freshly ground Black pepper to taste
- Garnish: Fresh mint leaves

In a large soup pot sauté the onions and garlic in the olive oil until the onions are translucent. Add the cumin, paprika, cayenne, bay leaves, carrot and cook on medium heat for 5 minutes. Stir in the chopped tomatoes and vegetable stock and simmer until the carrots are tender, about 15 minutes. Finally, add the cooked fava beans, parsley and lemon juice. Salt and pepper to taste. *Ful Nabed* can be served with Pita Bread and garnished with fresh mint leaves.

Spanish Paella a la Valenciana

- 6 cups chicken stock
- 1 large whole onion
- 1/2 tsp. Saffron threads
- 1 lb. large shrimp
- 12 little neck clams
- 1 broiler/fryer, cut into 9 pieces (approx. 3 1/2 lb)

- Salt
- Pepper
- 1 lb. Chorizo sausage
- 3 Tbls. olive oil
- 1 med onion, coarsely chopped
- 4 oz Salt pork, coarsely chopped
- 1 Tbls. minced garlic
- 1 cup dry white wine
- 1 Tbls. paprika
- 1 cup chopped tomatoes
- 1 Tbls. chopped fresh Italian parsley
- 3 cup short-grain rice
- 1 Bay leaf, crumbled
- Juice of 1 lemon
- A handful of frozen peas
- Garnish: A few strips of pimiento or roasted pepper.

In a saucepan, combine the chicken stock, whole onion and the crushed saffron threads. Cover pan, and simmer over low heat while you prepare the rest of the ingredients. Peel and devein shrimp. Rinse clams. Rinse chicken in cold water and pat dry. Slice the chorizo into 1/8" discs. Place in a

paella pan or skillet, and cook over medium heat until fat is rendered. Remove with slotted spoon, and reserve. Wash or wipe out the skillet. Sauté shrimp in 1 Tbls. olive oil until pink; remove and reserve. Wash or wipe out pan. Salt and pepper chicken pieces. Brown chicken in 1 Tbls. oil, turning until all sides are browned but not fully cooked. Remove from pan and reserve. Drain fat from pan. Add final tablespoon of oil to pan. Add chopped onions and salt pork. Over med.-high heat, sauté the mixture until onions are wilted. Add garlic, and sauté about 30 seconds. Add white wine, stir and cook over med.-high heat until most of the wine has evaporated. Remove pan from heat. Add paprika, tomato and parsley, stir well. Return pan to heat, and cook until mixture thickens. Add rice, and stir until rice is coated with tomato mixture. Remove whole onion from chicken stock. Add chicken stock and saffron to rice mixture. Raise heat to high; add chicken pieces, shrimp, clams, chorizo, bay leaf and lemon juice. Gently stir ingredients. Cover and cook over low heat until the rice has absorbed the liquid and the clam shells have opened, about 25-30 minutes. Five minutes before the end of cooking time, sprinkle top of paella with peas. Cover and continue cooking. Garnish.

Tibetan Potato Soup

- 1/4 cup Butter
- 1 Tbls. minced ginger root
- 1 Tbls. minced garlic
- 1 cup diced red onion
- 1/2 tsp. Turmeric
- 1/2 tsp. Chili powder
- 1/2 tsp. Kopan Masala
- 3 cup mashed potatoes
- 4 cup water
- 1 cup diced tofu
- 1 cup spinach leaves, chopped
- 1 1/2 tsp. white vinegar
- 1 Tbls. soy sauce
- 2 tsp. salt
- 1/2 tsp. black pepper
- 2 Tbls. chopped green onion
- 2 Tbls. chopped cilantro

Melt butter in large saucepan over medium heat. Add ginger, garlic and onion and stir-fry over medium to medium-high heat for 1/2 to 1 minute. Add turmeric, chili powder and masala. Stir-fry 1/2 minute longer. Add potato and mix. Cook and stir 3 minutes. Add water 1 cup at a time, stirring constantly with wire whisk to prevent lumps from forming. Stir until mixture is smooth. Add tofu and spinach. Mix well and bring to boil. Add vinegar, soy sauce, salt and pepper. Simmer 5 minutes. If soup is too thick, add water. Add green onions and cilantro and mix well.



Local Nonprofit Prepares For Grand Opening of \$19.1 Million Home in Rainier Valley

Asian Counseling and Referral Service's (ACRS) Grand Opening celebration of its new home in Rainier Valley is scheduled for Wednesday, August 6, from 3 p.m. to 6 p.m. The six year project cost \$19.15 million to build. The 82,000 square foot building, embracing the diversity of Seattle's Asian Pacific American (APA) community, provides the space for ACRS to expand its services and client base in addition to the 22,000 clients the agency currently serves.

"We are excited to welcome the community and share in the multicultural celebration of our new building, a building which we hope our clients will see as their second home. ACRS' vision was to build a new home that would be more accessible, more comfortable and welcoming, and allow us more space to en-

hance and expand our services so that we can better meet the needs of the Asian Pacific American community," said Elisa Del Rosario, Capital Campaign Director. "We are thankful to the hundreds of donors -- individuals, foundations, companies, civic and religious organizations and all levels of government -- who helped make our dream a reality and we invite all to celebrate this important milestone in ACRS' 35-year history."

ACRS, a nonprofit organization, promotes social justice and the wellbeing and empowerment of Asian Pacific American individuals, families, and communities -- including immigrants, refugees and native born -- by developing, providing and advocating for innovative, community-based multilingual and multicultural services.

Asian Counseling and Referral Service, 3639 Martin Luther King Jr. Way S, Seattle, WA 98144, Phone: 206.774.2460; www.acrs.org.

BrasilFest, Continued from page 1
music and dance, the slaves were able to camouflage their fighting style from slave owners. Today, capoeira is considered a cultural art as well as a combative skill.

Safeco Insurance Festál: BrasilFest is produced and presented by Brazil Center and Show Brazil Productions in association with Seattle Center and the Ethnic Heritage Council. For more information on BrasilFest or for a complete listing of Seattle Center festival events, click on www.brasilfest.com or visit the Safeco Insurance Festál website at: www.seattlecenter.com/festal.

Seattle Center's Safeco Insurance Festál is a year-long series of FREE cultural events that honors the richness and diversity of the Pacific Northwest. Safeco Insurance Festál plays a vital part of Seattle Center's efforts to connect our dynamic and varied community. This collection of events is produced by Seattle Center and individual cultural organizations, and is presented with generous support from Safeco Insurance, Western Washington Toyota Dealers, Wells Fargo Verizon Wireless and KUOW 94.9 FM Public Radio. Additional support is provided by The Paul G. Allen Family Foundation, The Boeing Company, Seattle Center Fund, the City of Seattle. Visit: <http://www.seattlecenter.com/events/festivals/festal/>

~ EHC Newsletter Submission Guidelines ~
- Email: ehc@seattle.gov
- Send as attached word document.
- Submit by 20th of month prior.
You may request full page calendar insert with your \$50 donation. Insert is included in all copies of published newsletter: EHC membership mailing; EHC events; Seattle Center information booth; other hand-out and pick up sites.



WHO WE ARE...

2008-2009

Officers and Executive Board

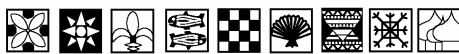
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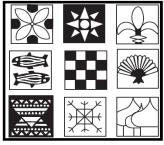
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- Maria Kesovija, *Assistant Director, Newsletter Editor*
- Sally Rutledge, *Projects Support, Newsletter/Calendar Assistant*



The Ethnic Heritage Council is dedicated to preserving the unique mix of cultural traditions that enrich our Northwest communities. Annually, the Council produces several ethnic festivals, and a public naturalization ceremony on July 4th. EHC publishes CONTACT: A Directory of Ethnic and Cultural Resources in Washington State, and operates a referral service for the community. The Newsletter is a publication of the Ethnic Heritage Council of the Pacific Northwest. Submission deadline for the September 2008 edition is August 20th. Please send submission materials, to the EHC office via mail, fax: 206-443-1408; or email text items as attached word document: ehc@seattle.gov. Contact EHC with any questions at: 206-443-1410. Visit our website at: www.ethnicheritagecouncil.org.



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The Ethnic Heritage Council is dedicated to preserving the unique mix of cultural traditions that enrich our Northwest communities.

JOIN US!

Become a member of the Ethnic Heritage Council. Join us in our 28th year of celebrating community. Your annual membership helps support the events, programs and services of the Council. Any additional contribution you give is greatly appreciated. Thank you for your support!

Name _____			Organization _____	
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EHC Members receive: Subscription to EHC Newsletter; Advance notice of up-coming events; Event consultation.

Heritage Circle Members receive: Same benefits as EHC Members. Plus: Free advertising - newsletter/website and CONTACT; Event/meeting location, as available at Seattle Center.

- \$30 Individual/Student
- \$40 Family
- \$50 Organization
- \$150 Patron
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- I wish to make a contribution of \$ _____
- Please contact me about volunteer work

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		Exp. Date _____
		Signature _____

The Ethnic Heritage Council is a non-profit, 501(c)(3) organization, registered in the state of Washington. Donations are tax deductible to the extent permitted by law. Your employer may offer a matching funds program to maximize your donation. Please check with your Human Resources Department. **Thank You**