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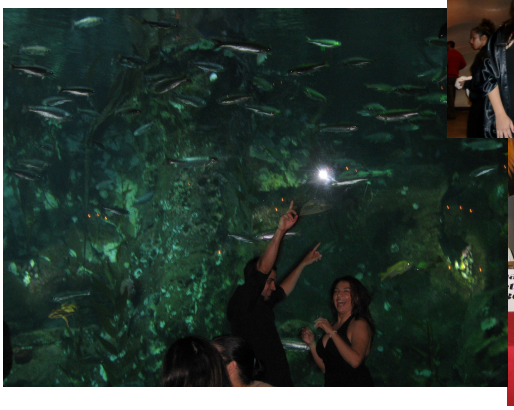
Staying connected Newsletter

Latino Heritage Month Celebration

Latino City Employees hosted the 4th Annual Latino Heritage Celebration on Saturday, October 3, 2009 at the Seattle Aquarium.

Participants enjoyed two dance floors with live salsa music by "Pedrito Vargas y su Grupo Ashè" and DJ Thomas spinning bachata, cumbia, salsa and other popular Latin music. The evening program was full of fun events: attendees interacted with the aquarium diver in the "Windows on Washington's Waters" exhibit, Carmen Olds and Sal Munoz provided "Behind the Scenes" tours, and many enjoyed a salsa dance lesson by Sharon Cronin. And what is a Latino event without food?! We had pollo guisado, arroz con gandules, salad and flan!

Truly an event to remember… Thank you for your support and hope to see you there next year!



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Latino City Employees promotes education and outreach within the Latino community

Independence Day!

Congratulations to the following countries who celebrate their independence in the fourth quarter:

Saint Vincent and the Grenadines—October 27, 1868, from the UK

Barbardos—November 30, 1966, from the UK

Cuba—October 10, 1868, from Spain

Suriname—November 25, 1975, from the Netherlands

Dominica—November 3, 1978, from the UK

2009 Latino Heritage Award Ceremony

The Latino Heritage Award recognizes an individual who has made significant contributions to the Seattle Latino community by displaying leadership, initiative, creativity, and dedication. Through their contributions, award recipients inspire others to be involved in the Latino community and make a difference.

State Representative Phyllis Gutierrez Kenney, 46th District and Pamela Banks, Mayor Nickel's Office, presented the 2009 Latino Heritage Award to Estela Ortega at the Latino Heritage Month Celebration October 3, 2009.

Estela Ortega is the executive director of El Centro de la Raza, and was one of its founders in 1972. Ms. Ortega served as a volunteer for El Centro's first seven years. She has worked in all facets of the organization, including organizational management, community building, leadership, political advocacy, and strategy formation and implementation. In July, Ms. Ortega became El Centro's executive director, managing and overseeing its $5.3 million operating budget.

"Ms. Ortega has effectively and unselfishly served the Seattle community for more than 36 years," said State Representative Phyllis Gutierrez Kenney, who nominated Ortega for the award. "She has done so with an exceptional dedication and desire to improve the conditions of not only the Latino community, but that of all people in our community. Through her work, Estela has made Seattle a better place to live."

The Latino Heritage Award recognizes an individual who has made significant contributions to the Seattle Latino community

Recipe corner: Colombian Esponjado

Esponjados are traditional desserts in Colombia. There are a lot of variations including coffee, lulo, lime, lemon, and orange. Maracuya is a delicious exotic fruit from South America but it's grown in many countries around the world such as India, Africa, Israel, and the United States.

Ingredients:
(6- 8 Servings)

1 ½ cup passion fruit puree
1 can (14 oz) condensed milk
1/3 cup water
1 tablespoon unflavored gelatin
1 cup heavy cream
¼ cup sugar
3 egg whites

Directions:

1. In a small pot add the water and gelatin. Over medium heat let it cook for about 2 minutes or until the gelatin dissolves.
2. Place the passion fruit puree and condensed milk in a blender and blend for about 2 minutes. Add the dissolved gelatin to the blender and blend for 1 more minute.
3. In a medium bowl, using an electric mixer beat the heavy cream for about 3 minutes. Fold the whipped cream into the passion fruit mixture.
4. Using an electric mixer beat the egg whites and sugar in a clean bowl until stiff.
5. Add half of the egg whites to the mixture, gently folding to incorporate them. Don't overwork the mixture. Add the rest of the whites and fold the mixtures together.
6. Spoon the mixture into individual serving glasses or bowls and refrigerate for about 5 hours or overnight. Serve with whipped cream or chopped graham crackers on top.

Latino Cultural Awareness Training

LCE is sponsoring training that will highlight the history of Latinos in the United States, from pioneers to immigrants, to our current demographics. Latino employees will explore how our history, language, culture, national origin, and immigrant experience impact our inter-cultural and intra-cultural issues.

The training facilitator will be Guadalupe L. Martinez. Guadalupe is an instructor and counselor at Clackamas Community College.

Guadalupe has developed and taught courses in Human Development, Intercultural Communication, Latino Leadership, Multicultural Issues, Chicano/Latino Studies. She has been an instructor for various institutions including Clackamas Community College, Portland Community College, California State University Chico. Additionally, Guadalupe has offered and coordinated trainings and presentations for various groups, conferences, seminars, and public employee meetings.

She holds two degrees from Oregon State University: BA in Sociology, and MAIS in Latin American Affairs: History, Politics, and Literature.

This Race and Social Justice Initiative workshop is available for 50 City of Seattle employees.

Registration fee is $100.00 per person. There is a limited number of scholarships available.

Date: Thursday, December 10, 2009
Time: 8:30 a.m.—4:30 p.m.
Place: Garfield Community Center

If you have any questions, please contact Patricia Lopez at (206) 684-0713 or email at patricia.lopez@seattle.gov

Volunteer Opportunities

The Latino Achievers Academy, a project of the Family Support Worker Program of Seattle Public Schools, has designed a project to support Latino male students in three elementary schools. The goal is to accelerate the students' social and academic development.

Latino Achievers Academy is looking for community and professional people to teach students. The Academy runs from December 1, 2009 to May 28, 2010. The required commitment is about 6 hours. One hour at each school or 3 hours of total teaching time, and three additional hours considering planning and travel time.

Participating schools: Roxhill, Concord, and Beacon Hill elementary schools

Number of students per school: 12—15 boys

Actual teaching time: 35—60 minutes (depending on topic or activity)

Time of workshops: 3:30 p.m. (right after school)

Sample workshop subjects:

- Dress for success
- Dinner etiquette
- Technology
- First Aid
- Carpentry and other trades
- Art
- Electronics
- The women in our lives
- Car maintenance and repair
- Your and leadership

Contact Guillermo Carvajal, Family Support Worker, at (206) 252-0993 or email: gcarvajal@seattleschools.org

Recommended book of the quarter: "Aztec" by Gary Jennings

Do you want to recommend a book? Email Sandra Pinto de Bader

Upcoming events

LCE membership meeting
Second Wednesday of the month
October 14, November 11, December 9
Noon—1:00 pm
SMT 4540

Spanish Speaking Lunch
Learning Spanish: Tuesdays
Conversational Spanish: Thursdays
Noon—1:00 pm
2nd floor, Columbia Tower
Tables outside the Complete Office Solutions store.

El Dia de los Muertos
October 31—November 1
Seattle Center—Center House
http://www.tallermexicano.org/

El Dia de los Muertos brunch and reception
Sunday, November 1, 2009, 2:30 p.m.
El Centro de la Raza
http://www.elcentrodelaraza.org/

Ofrenda Exhibit
November 1—20
El Centro de la Raza
http://www.elcentrodelaraza.org/

Latino Professional Network Meet-up
Wednesday, November 11, 6:00 p.m.
Hyatt at Olive 8, 1635 8th Avenue
http://www.meetup.com/SeattleLatinosnetworking/calendar/11390312/

Latino Cultural Awareness Training
Thursday, December 10
8:30 a.m.—4:30 p.m.
Garfield Community Center

For additional information on all LCE events, visit our website: http://inweb.ci.seattle.wa.us/LCE/LCE_Events.htm

Did you know?

The gross domestic product (GDP) or gross domestic income (GDI) is a basic measure of a country's economic performance and is the market value of all final goods and services made within the borders of a nation in a year. It is a fundamental measurement of production and is very often positively correlated with the standard of living.
Below are the top 25 GDPs, as of 2006, in the American continent:

Rank	Country	2006 GDP millions of US dollars
—	**World**	**44,168,157**
1	US	14,860,000
2	Brazil	1,833,601
3	Mexico	1,345,530
4	Canada	1,117,205
5	Argentina	523,169
6	Colombia	320,884
7	Venezuela	319,782
8	Chile	230,423
9	Peru	181,800
10	Dominican Republic	73,740
11	Guatemala	60,570
12	Ecuador	60,480
13	Costa Rica	48,770
14	Cuba	44,540
15	Uruguay	36,560
16	El Salvador	33,200
17	Paraguay	30,640
18	Bolivia	27,210
19	Panama	25,290
20	Honduras	22,130
21	Trinidad and Tobago	20,990
22	Nicaragua	16,830
23	Haiti	14,560
24	Jamaica	12,710
25	Bahamas	6,476

Income in Latin America is highly concentrated, making the region one of the most unequal in the world.

Editor: Sandra Pinto de Bader