

STAYING CONNECTED NEWSLETTER

Latin American Countries in the World Cup

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Association football, more commonly known as "fútbol" or soccer, is a team sport played between two teams of eleven players using a spherical ball. It is the most popular sport in the world.

In most Latin American countries it has become the national pastime and has ingrained itself into the national culture, and parts of life may revolve around it. Many countries have daily football newspapers, as well as football magazines. Football players, especially in the top levels of the game, have become role models for people. The game has become glamorized, with many children playing the game and aspiring to the wealth shown off by the top footballers.

Football's power runs deeper than the ninety minutes played on the pitch, it has held the power to unify nations, it has played out wars and it has brought people together from around the world. The FIFA World Cup held every four years is the quintessential football event, combining the greatest players in the world and the passion of the fans.

Who are you rooting for in the Soccer World Cup?

Three of our countries did not make it beyond the round of 16: Chile, Honduras, and Mexico



Chile



Honduras



Mexico

Still in the run for the world cup are: Argentina, Paraguay, and Uruguay.



Argentina



Paraguay



Uruguay

Who are you rooting for?

Latino City Employees represents the interests of Latino City employees and provide a voice on City issues

Luis Hillon receives U.S. Citizenship

On Friday, April 16, LCE members celebrated LCE co-chair Luis Hillon's US citizenship.

Congratulations, Luis!



Virgie Wehr turns 60!

On Wednesday, May 26 LCE leadership team member Virginia Wehr (SPU) turned 60!

In a celebration, with piñata and all, friends and colleagues wished Virgie a happy birthday.

Happy birthday, Virgie!



Do you have a recipe you love? Share it with us! Send it to Sandra Pinto de Bader so we can include it in our next newsletter

Recipe Corner: Costa Rican Tilapia

Tilapia (tuh-LAH-pee-uh) is a small, perch-like fish with a mild taste, a small snapper-like flake, and firm, white flesh. Tilapia traces its wild origins to the Nile River in Egypt and is currently farm-raised in warm waters around the world.

Ingredients:

3 tablespoons fresh lime juice
 3 tablespoons olive oil, divided
 4 tablespoons finely chopped fresh cilantro or parsley, divided
 4 teaspoons minced garlic, divided
 1-1/2 teaspoons kosher salt, divided
 1/4 teaspoon sugar
 6 tilapia fillets, about 5 ounces each
 3/4 cup long-grain rice
 1 cup chopped onions
 2 oranges, peeled, seeded, coarsely chopped
 1 can (28 ounces) diced tomatoes, undrained
 1 can (15 ounces) black or pinto beans, drained, rinsed
 1 teaspoon dried oregano leaves

1/2 teaspoon ground black pepper
 1/4 teaspoon cayenne pepper

Preparation:

1. For the tilapia marinade, combine lime juice, 1 tablespoon olive oil, 2 tablespoons cilantro, 1 teaspoon garlic, 1/2 teaspoon salt, and sugar in a shallow dish. Add tilapia and marinate 15 minutes, turning once.

2. To prepare the bean and rice mixture, cook the rice according to package directions and keep warm while the tilapia is marinating. Pre-heat oven to 400 degrees. In a large, high-sided skillet or saucepan, heat 2 tablespoons olive oil on medium heat. Add remaining garlic and onions; sauté until translucent, about 5 minutes, stirring. Add 2 tablespoons cilantro, oranges, tomatoes, beans, oregano, 1 teaspoon salt, pepper, and cayenne. Cook uncovered, until hot, 7 to 8 minutes, stirring occasionally.

3. Transfer hot rice to a 9 by 13 inch or 2-1/2 to 3 quart baking dish. Spoon the bean mixture on top of rice and gently blend. Slightly overlap tilapia fillets on top and scrape marinade over fillets. Bake until the flesh of the tilapia just begins to flake at the nudge of a fork, 16 to 20 minutes.

Enjoy!



25 Years of Service Awards

Sonny Ortiz (DEA) and Christina Gallegos (Parks) celebrated their 25 years of service.

Sonny's first City job was Cashier at the Japanese Garden. Now he's a License & Standards inspector who enforces codes, collects delinquent City Business Tax, and inspects locations with "CERTAIN ACTIVITIES" that are regulated by City – like – um, strip clubs and peep shows! He also inspects jukeboxes, pinball and pool machines, used goods in pawn shops, mobile home parks, and until recently, tattoo parlors.

Sonny is a proud enrolled member of the Nooksack Indian tribe, and says that working for a City that carries the name of a great Duwamish Indian Chief holds special meaning to him. Congrats!

Christina started as a Summer Youth Employment Administrative Assistant. Now she's a Naturalist at Camp Long Environmental Learning Center. She provides an environmental education to everyone from pre-schoolers to seniors.

She considers herself spoiled because she's had some of THE BEST worksites in the City: Volunteer Park, Jefferson Park/Horticulture, Discovery Park, Seward Park, and Camp Long. Christina is proud of her work to create opportunities for environmental education in south-east Seattle and of working in partnership with Audubon Washington.

Congratulations, Christina and Sonny!

Virgie Wehr's New Granddaughter

On June 23, Virgie Wehr (SPU) celebrated the arrival to this world of her grand-daughter Elise Soleil Timss.

The baby weighed 9lbs 8oz and was 20.5 inches long, and was born with a head full of beautiful hair!

Elise is Virgie's second grand-child, the first baby girl.

Congratulations, Grandma..Elise is a gorgeous baby!



Ruth Irupé Sanabria's book "The Strange House Testifies" won second prize in the Best Poetry Book in English category at the 12th Annual International Latino Book Awards. Ruth Irupé is Carlos Sanabria's (SPU) daughter.

Congratulations!

Upcoming events

LCE Membership Meeting

First Thursday of the month
Noon—1:00 pm
SMT 2750

Spanish Speaking Lunch

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

Dancing for Health

Wednesdays, noon—1:00 p.m.
SMT 4540

Affinity Groups Summer Picnic

Saturday, August 21
Noon—7:00 p.m.
Lincoln Park, Shelter #5

Hispanic Seafair

Sunday, July 25, noon—8:00 p.m.
Seattle Center
We will be staffing a booth sponsored by SDOT—Volunteers Needed!

City Hall Concerts

Latin Expression
Thursdays, August 19 at noon
Seattle City Hall

Rainier Valley Heritage Parade and Summer Streets Party

Saturday, August 21
11:30 a.m.—3:00 p.m.
Rainier Ave. S. between Alaska and S. Brandon streets

8th Annual Seattle Race Conference

Saturday, August 28
8:00 a.m.—4:30 p.m.
South Seattle Community College

6th Annual Latino Family Health and Safety Fair

Saturday, September 25
10:00 a.m.—3:00 p.m.
Grace Community Church, Auburn
www.latinoferia.com

Bellevue Latino Business Consumer and Career Expo 2010

Sunday, October 3, noon—6:00 p.m.
Meydenbauer Convention Center
Www.expolatinobusiness.com

Latino Heritage Award

Thursday, October 14
11:45 a.m.—noon
City Hall

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

Latino/Hispanic Q2 Holidays

Date	Originating Country	Celebration Name	Tradition Description
March/April	Latin America Spain	La Semana Santa (Holy Week)	One of the highest holydays of the year is Easter for Latino Catholics. Holy week involves solemn processions, masses, and prayer. Cascarones (confetti-filled, painted eggs) is a custom in Mexico and the U.S.
April 30	Latin America	Día del Niño	April 30 is a holiday recognizing children as the center of the Latino family
May 1	Latin America	Día del Trabajo	International Day of the workers. Banks, government offices, stores, post offices, and businesses close for the day
May 5	Mexico	Cinco de Mayo	Commemorates the Mexican army of 4,500 men's victory over the 6,500 French at the Battle of Puebla in 1862. In the 1960s and 1970s, civil rights Chicanos related the Battle of Puebla to their quest for respect in the U. S. and publicized it as a popular holiday
May 10	Mexico Latin America	Día de Las Madres (Mother's day)	Mexican Americans may celebrate the holiday on May 10 even though the day is in the middle of the week or on the day that the United States has defined (usually Sunday). If the day falls in the middle of the week, some Mexican American schools in Texas give the children the day off
May 18	Haiti	Haiti's Flag Day	May 18 commemorates Haiti's independence from France in 1804. In Spring Valley, NY, one of the largest Haitian-American celebrations on the Saturday closest to Flag Day is held
May 20	Cuba	Cuba's independence	1902 was the year of Cuba's birth as an independent republic. Spain ruled Cuba from the 16 th Century until 1898
2 nd Sunday in June	Puerto Rico	Ethnic identity celebration – NY	The National Puerto Rican Day Parade in New York began in 1958 to honor the contributions of the Puerto Rican people. Cleveland, Ohio also has a parade
June 24	Puerto Rico	The Feast of San Juan Bautista (The Feast of John the Baptist)	The birth of St. John is the only saint celebration held on the day of his birth. All other saints' celebrations are held on the day of their death. Some Puerto Ricans immerse themselves in the ocean three times to cast off evil or negative energies. In New York, some Puerto Ricans immerse themselves in Central Park's lake waters

The diversity of the Latin American and Latino cultures is reflected in their holidays

LCE Leadership Team contact information:

Sonia Palma—Chair
SDOT
Sonia.palma@seattle.gov
684-4107

Luis Hillon—Co-chair
SPU
Luis.hillon@seattle.gov
233-8734

Irene Gomez—Project Lead
Arts and Cultural Affairs
Irene.gomez@seattle.gov
684-7310

Virginia Wehr—Project lead
SPU
Virginia.wehr@seattle.gov
386-9137

Sandra Pinto de Bader
Project lead
SDOT
Sandra.pintodebader@seattle.gov
684-7553

Carmen Valerio—Treasurer
DoIT
Carmen.valerio@seattle.gov
684-8341