

# TXOKO ONA BERRIAK

PO BOX 1163 HOMEDALE, ID 83628

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WWW.TXOKOONA.ORG

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*Txoko Ona is a social organization to preserve, promote and enhance Basque culture, language, and history and to maintain and promote cultural, social and economic ties with the Basque Country, its people, history, language and culture.*

## ZUZENDARIAK

### BOARD OF DIRECTORS

John Lejardi: President  
573-2495

Lori Aguirre: Vice President  
989-5599

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890-4312

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337-8305

Lisa Cowger – Alternate  
989-5801

Danny Uranga: Treasurer

LeAnda Uranga: Secretary

Amaya Aguirre: Webmaster

## ERRENTAPENAK

### RENTAL INFORMATION

Myrna Ocamica 965-2134

## WEBGUNEAK

### WEBSITES

## KULTURAK

### CULTURAL

[www.nabasque.org](http://www.nabasque.org)

[www.buber.org](http://www.buber.org)

[www.basquemuseum.com](http://www.basquemuseum.com)

## IRAKASGARRIAK

### EDUCATIONAL

[www.basquestudiesboisestate.edu](http://www.basquestudiesboisestate.edu)

[www.basque@unr.edu](mailto:www.basque@unr.edu)

## ERLIJIOZKOAK

### RELIGIOUS

[www.basquecatholic.org](http://www.basquecatholic.org)

## BERRIAK

### NEWS SOURCES

[www.euskalkultura.com](http://www.euskalkultura.com)

## EROSKETAK

### SHOPPING

[www.ahizpak.com](http://www.ahizpak.com)

[www.basquemuseum.com](http://www.basquemuseum.com)

## GEROKO EKITALDIAK

### UPCOMING EVENTS

## SONG OF THE BASQUES 2

### WHAT: Song of the Basque 2

In 1949 leaders in our community accepted an invitation from Boise's Music Week to participate in their annual production. Talented performers from the Treasure Valley put together a variety show that showcased Basque culture. The production called "Song of the Basque" was a huge and wonderful success. More importantly, it marked the transformative moment that Basque culture became an important part of the fabric of the larger area community. Now, 70 years later, a sequel is coming!

### WHEN & WHERE:

Sunday, May 5<sup>th</sup> at 3PM at the Morrison Center in Boise

**WHO:** Featuring our local Basques like they did in 1949

**WHY:** Commemorating and celebrating 70 years of Basque culture since the original 1949 production.

**TICKETS:** Tickets will go on sale on **Wednesday, April 17<sup>th</sup>** at [www.BoiseMusicWeek.org](http://www.BoiseMusicWeek.org) Scroll down their schedule to the Song of the Basque tab and click on "learn more." On the new page that opens you have the link to order tickets at Ticketmaster. Or type "Ticketmaster Song of the Basque" into a search engine.

**Notes:** this is the only way to secure tickets—there is no Basque alternative since this is a Music Week production. Limit of four tickets per person. **Seats are free (except for a minimal service fee) but not guaranteed. Per Boise Music Week policy any seat not occupied by 2:45 will be given to someone waiting in line.**

**SPONSORS:** There are still a few sponsorships available that provides two reserved seats for \$100. Please make checks payable to Biotzetik Basque Choir and mail to Song of the Basque; c/o Biotzetik Basque Choir; 611 W. Grove Street; Boise, ID 83702. Include your name as you would like it to appear in the commemorative program along with your phone number and address to facilitate ticket distribution. First thirty received will be accepted for sponsorship; all other donations will be returned.

\*\* The Herribatza Dantzariak will be represented in this special program along with the Boise Gazteak and the Oinkari Basque Dancers.

## TXOKO ONA PICNIC

**Sunday, June 23, 2019**

Mark your calendars for the picnic in June. The next newsletter will list the times of the Mass, lunch, mus, and dancing. Hope to see you all there!

**NABO BERRIAK**  
**NABO NEWS**

**EGUTEGIA CALENDAR**

NABO annually publishes and sells a calendar with photographs of the Basque country and the Basque-American community. Photos are sent in by volunteer contributors; therefore, it is up to all of us to submit what we would like to see in the calendar.

Email your photos to:  
**Calendar@nabasque.eus**  
Deadline **May 31st**

**MUS TXAPELDUNAK**  
**MUS CHAMPIONS**

The 4 King Mus Tournament was held on Feb. 17<sup>th</sup> with 30 teams attending. A hearty breakfast and delicious lunch were served which is always appreciated by the mus players. Thank you to Teresa Larrocea for taking charge of the meals and to all those who helped with the food and serving.

Congratulations to the 1<sup>st</sup> place team of Fermin Bilbao and Manuel Madariaga and to the 2<sup>nd</sup> place team of Juan Egana and Jose Mari Artiach. Both teams will represent Txoko Ona at the National Mus Tournament.

**GEROKO MUS TXAPELKETA**  
**FUTURE MUS TOURNAMENT**

04/13/19 Paradise Valley, NV  
04/27/19 Basque Museum  
05/11/19 Ontario, OR  
06/01/19 Nat'l Mus Tourn

**ERREZETA RECIPE**

**HAM CROQUETTES**

from *The Basque Cookbook*  
by Alexandra Raji with Eder Montero

½ cup unsalted butter  
½ cup minced jamon serrano  
4 cups whole milk  
Kosher salt  
1 cup all-purpose flour  
8 cups Panko bread crumbs  
3 eggs  
Canola oil for frying

In a large saucepan, melt the butter over low heat. Add the jamon and cook, for about 10 minutes, until the butter is infused with its flavor. In a small saucepan, warm 2 cups of the milk and about 2 teaspoons salt over low heat. When the jamon is ready, raise the heat to medium-low, add the flour, and cook, whisking constantly, for 6 to 8 minutes. Raise the heat to high and begin to add the remaining 2 cups of cold milk, whisking constantly to break up any lumps. As the mixture comes to a boil and begins to thicken, whisk in the warm milk. Turn down the heat so the bechamel is barely gurgling, then continue stirring, making sure the bottom doesn't brown, until the sauce has finished thickening. Taste and add another pinch of salt if needed. Reduce the heat to low and continue to cook for 6 to 8 minutes.

Coat a baking sheet with a thin film of oil and spread the mixture. Cover with plastic wrap, let cool, and then refrigerate for at least 1 to 2 hours. Shape the mixture into 1-inch balls and place on a clean baking sheet and chill while you prepare the bread crumbs. Pulverize the bread crumbs and transfer to a shallow baking dish. In a separate dish, beat the eggs. Coat the chilled balls with the bread crumbs, tapping off the excess; dip them in the eggs; and then coat once again with the bread crumbs.

In a deep saucepan heat the oil to 365 degrees. Fry the croquettes, turning them once, for about 2 minutes, until deep golden brown, drain on paper towels, then serve.

*\* After testing this recipe, the newsletter editor suggests you use **more jamon!***

**OMENALDIAK**  
**MEMORIALS**

Thank you to the following for sending memorials in honor of their family and friends:

**In memory of Fred Egurrola**  
Carmen Lete and Family

**In memory of Larry Bahem**  
Tony & Teresa Larrocea

**In memory of Dolores**  
**Asumendi**

Jack and Joane Thompson  
Phil & Paunee Uberuaga

**In memory of Joe Larrea**  
Domingo & Faye Uriguen

**GOIAN BEGO REST IN PEACE**

**2019**  
**EGUTEGIA / CALENDAR**

06/23/19 Txoko Ona Picnic

11/09/19 Fall Dinner

12/08/19 Christmas Party

**2020**  
**EGUTEGIA / CALENDAR**

01/26/20 Annual Meeting

02/16/20 Mus Tournament

03/14/20 Dance and Auction

06/27/20 Txoko Ona Picnic

11/14/20 Fall Dinner

12/06/20 Christmas Party