GEROKO JAZOERAK
UPCOMING EVENTS

TXOKO ONA PICNIC
Sunday, June 25th

10:30  Holy Mass  celebrated by Aita Antton Egiguren

12:00 - 1:30  Lunch Served

Adults  -  $10
Children under 12  -  $5

Lunch Menu
Solomo with pimientos, Roll, Salad, French Fries, Beans, and Rice Pudding

Entertainment and Games
1:30  Herribatza Dantzariak

2:15  Oinkari Basque Dancers

3:00  Txingak

3:30  8 King Mus Tournament

3:45  Junior Mus Tournament
Open to children of members who are 13 – 17 yrs. old. The winners may go on to the NABO Jr. Mus Tournament held in Buffalo, WY on 7/21/17.

4:00 - Horseshoe Competition

Basque Museum Booth

Bread Making Exhibition
Watch the technique of baking bread in the ground and then make sure you are around later for the tasting!

If you can help with set-up; script sales; or clean-up please call Marc Asumendi @ 412-9700

Chorizo Booth
Demolition Derby, July 4th

Workers are needed to run the Chorizo Booth at the 4th of July Demolition Derby. Please call Danny Uranga at 337-8305 to sign up for a shift.

Chorizo Booth
Owyhee County Fair & Rodeo

Workers will also be needed for the Chorizo Booth at the Owyhee County Fair and Rodeo August 6th – 12th. Please call Danny Uranga at 337-8305 to sign up for a shift.

In order for our picnic and the chorizo booth sales to be successful we need the support of our membership. Your help for just an hour or two would be appreciated, so please call to volunteer or say “yes” when called upon. Eskerrik asko!

IRAKASGARRIA
EDUCATIONAL

From the University of Nevada Reno Basque Studies Program:

New Study Reveals that Basque-speakers have highly developed predictive language mechanisms.

Noticias de Gipuzkoa reports that a recent study by a team of researchers based largely at the Basque Center on Cognition, Brain, and Language, published in the journal Cognition, reveals that native Basque-speaking
bilingual people have a more developed capacity to anticipate the words they are reading than their native Spanish-speaking bilingual counterparts.

Linguistic prediction is a basic mechanism of the brain that allows it to relate to the environment around it. In order to speed up communicative processes the brain attempts to anticipate what it will hear or read. According to the study, when reading in Spanish, the native Basque-speaking bilingual counterparts demonstrated a faster brain response, the result of the nature of the Basque language itself, in which the important information when it comes to structuring a sentence comes at the end of the statement.

Chief author Nicola Molinaro concludes that, “Basque speakers have learned to anticipate which words will appear, because they need to do so in order to structure the linguistic material that they have already heard or read … thus they have optimized their predictions and have gotten used to putting them into practice before the age of three, and this mechanism is also activated when they speak or read in another language.”

The findings of the study challenge previous notions that question the ability of people to predict in another language.

**Basque-Style Grilled Lamb Chops with Piperade** Serves 4 by Chef Brian Patterson

1. Marinate the lamb chops in 2 Tbsp. olive oil together with 4 cloves garlic, 1 Tbsp of parsley, a pinch of lemon zest, 1 tsp. of lemon juice, and 1 tsp. of black pepper. Marinate for 1 hour.

2. Preheat grill to very high heat. Set a baking sheet inside your oven and preheat to 350°F.

3. Heat a large skillet over medium heat, and then add the remaining 2 tablespoons olive oil, followed by the onions and a pinch of salt. Cook the onions, stirring frequently, for 5 minutes.

4. Increase the flame to medium high and add the sliced peppers. Once the peppers begin to sizzle, reduce the heat to medium and add the remaining 4 garlic cloves and the olives. Cook for 10 minutes. Use a few drops of water to control any scorching.

5. Remove the lamb from the marinade and season well with sea salt. Grill the lamb on the hot grill on each side for 2 minutes. Then transfer the lamb to the pre-heated baking sheet and finish the lamb in the oven until medium to slightly pink in the center, about 10 minutes.

6. Taste the piperade for seasoning and adjust using salt, pepper, or additional lemon zest and juice. Spoon a few ounces of piperade onto each plate and top with lamb chop. Finish with the rest of the parsley.

**Esaera Zaharrak**

**Old Sayings Proverbs**

**Bakoitzari berea, eta beti adiskide**

To each their own, and always friends.

**Bat eman eta bi hartu, gure etxean ez berriz sartu**

Giving one and taking two, don’t come back into our house.

**Omenaldiak Memorials**

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

In memory of Mary Louise House
Inez & Christine Heldt

**Goian Bego Rest in Peace**