

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
Marc Asumendi
412-9700
Lisa Cowger
989-5801
Clay Haylett
863-1110
Matt Landa
350-3981
Danny Uranga
337-8305

Danny Uranga: Treasurer
LeAnder Uranga: Secretary
Amaya Aguirre: Webmaster

ERRENTAPENA RENTAL INFORMATION

Myrna Ocamica 965-2134

WEBGUNEAK WEBSITES

KULTURA CULTURAL

www.nabasque.eus
www.buber.org
www.basquemuseum.com

IRAKASGARRIA EDUCATIONAL

www.basquestudiesboisestate.edu
www.basque@unr.edu

ERLIJIOZKOAK RELIGIOUS

www.basquecatholic.org

BERRIAK NEWS SOURCES

www.euskalkultura.com

EROSKETAK SHOPPING

www.ahizpak.com
www.basquemuseum.com

ZUZENDARIEN ALDETIK FROM THE DIRECTORS

Txoko Ona has cancelled our final two events for the 2021 calendar year due to continued Covid-19 concerns. We will not be hosting our November Fall Dinner or our December Christmas party. We will continue to monitor the pandemic and proceed in the 2022 year with the safety of our membership in mind.

However, Txoko Ona is approving leases to our members at this time. The member is responsible for adhering to recommended Covid-19 guidelines by Southwest District Health on Txoko Ona property and in its facility.

Our Member Use Contract rental rates have been modified to reflect the increased capacity for outdoor events with our patio addition. All events over 200 people (outside and/or inside) will be at our existing rate of \$800.00 plus deposit. Bar/Patio events 50-200 people will be \$200.00 plus deposit. Bar/Patio events of 50 people or less will remain at the affordable rate of \$50 plus deposit. The Member Use Contract can be viewed @ <https://www.txokoona.org>

We are hoping to provide additional tables and chairs for the patio area. The board would like to move some of our existing tables and chairs to the patio storage for outdoor use and purchase replacements for use indoors. If there would be anyone interested in helping toward the purchase cost of a table with chairs, please contact Dan Uranga @ 208-337-8305 or John Lejardi @ 208-573-2495.

Our annual meeting is around the corner in January 2022. Terms will be expiring for 3 board members. Please consider running for a director position this year. If you are interested and have any questions, please contact John Lejardi or any board member.

RECETA

RECIPE

Mama's Chicken with Pimiento Sauce

The Art of Basque Cooking
by Clara Salaverria Perkins
serves 6

Each time I make chicken this way, I'm reminded of the wonderful aroma that used to float from mother's kitchen as I grew up. Time Life books tells us that Basque cooks make ingenious use of pimiento, tomato, parsley, and ham. All four of these ingredients are used in this recipe.

Pimiento Sauce

¼ cup olive oil
1 medium onion, chopped
1 clove garlic, minced
12 oz. tomato sauce
½ cup little strips of ham
½ tsp. salt
¼ cup chicken broth or white wine
4 oz. pimientos, chopped
¼ cup finely chopped parsley

Heat oil slightly. Add onion and garlic. Cook over low heat for about 5 minutes. Add tomato sauce, salt, and chicken broth or wine. Stir well and cover. Simmer sauce for about 20 minutes. Add pimiento, ham and parsley. Keep warm and pour sauce over chicken after it has browned.

Chicken

1 large fryer, cut up
1 clove garlic, bruised
¼ cup olive oil
salt and pepper to taste

Season chicken pieces with salt and pepper. Heat oil and garlic in a large and heavy frying pan or Dutch oven until garlic becomes golden. Discard garlic and fry chicken until it is a light golden brown. Add sauce and continue cooking until tender. Serve hot.

From the newsletter editor:

This cookbook is no longer in print but I have been able to find some copies for gifts on the internet. It is worth the hunt.

EGUTEGIA CALENDAR

The **2022 NABO Calendar** is now available for \$6.00. Contact Danny Uranga at 337-8305, or John Lejardi at 573-2495, to arrange for a pick-up time.

ESKERRAK THANKS

Thank you to all who worked at the chorizo booth at the 4th of July Derby, and the Owyhee County Fair. Your effort to make these events successful is appreciated.

This fall a number of trees have been planted at Txoko Ona. Thank you to Herb Krakau for donating the three evergreen trees that have been planted down by the storage unit/playground area. And another thank-you to First Federal Savings Bank (Clay Haylett) for the donation of four trees planted down by the concrete pad.

ESTERA ZAHARRAK OLD SAYINGS PROVERBS

Aditu nahi ez duenak, ez du esan behar.

He who doesn't want to hear, shouldn't say.

Umearen zentzuna, etxean entzuna.

What children learn is what they hear at home.

OMENALDIAK MEMORIALS

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

In memory of Francisca Lejardi
Phil & Pawnee Uberuaga

In memory of Weneda Landa
Dan & Suzanne Swindell
Cindy Cegnar

In memory of Irene Chadez Uberuaga
Phil & Pawnee Uberuaga

In memory of Dolores Asumendi
Phil & Pawnee Uberuaga

In memory of Mary Tanikuni
Mary Louise Mansisidor
Stan & Patti Zatica
Dan & LeAnda Uranga

In memory of Helen Chadez
Stan & Patti Zatica
Dan & LeAnda Uranga
Reed & Marilyn Batt
Dan & Vicky Landa
Tony & Teresa Larrocea

In memory of Maria Basterrechea
Fulgencio & Margaret Legarreta
Tony & Teresa Larrocea
Mary Louise Mansisidor

In memory of Carmen Subia
Tony & Teresa Larrocea
Mary Louise Mansisidor
John & Gloria Lejardi
Joe & Karla Usabel

In memory of Basilio Susaeta
Mary Louise Mansisidor
John & Gloria Lejardi

In memory of Javier Urquidi
John & Gloria Lejardi
Stan & Patti Zatica

GOIAN BEGO REST IN PEACE

2022 EGUTEGIA / CALENDAR

01/30/22 Annual Meeting
02/20/22 Mus Tournament
03/05/22 Dance and Auction
06/25/22 Txoko Ona Picnic
11/12/22 Fall Dinner
12/04/22 Christmas Party