



A Cultural Publication for Puerto Ricans

From the editor . . .

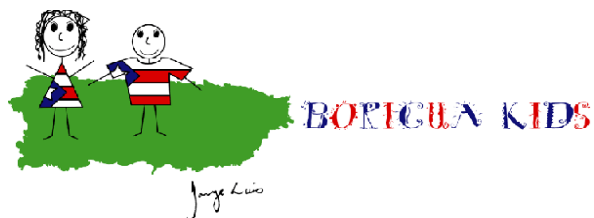
The USA celebrates Hispanic month beginning on September 15 thru October 15 each year. Mostly the larger Hispanic groups in each community become the focus of Hispanic week. It is safe to say that in NYC Puerto Ricans will get their fair share of cultural interest. There are many Puerto Ricans in Orlando too, just not as many. But usually Puerto Ricans become 'lost' among other larger Hispanic groups around the country.

Puerto Rican month is truly celebrated in November with Discovery Day. There are some groups who would choose not to celebrate it then, but can't please everyone.

We at elboricua.com have prepared a flyer that is ready for readers to print and deliver to their child's school. It announces our FREE Puerto Rico Lesson Plans online channel for educators. Our Puerto Rico lesson plans include lessons, fun activities and short quizzes. Be sure to print this flyer and pass it around school, not just to your child's teacher.

The flyer includes the online address for this educational material. Let schools teach about Puerto Rico and our culture this year.

The flyer is found at . . .
http://www.elboricua.com/BKlessonplans_Flyer.html



Siempre Boricua, Ivonne Figueroa





YOUR AD



FITS HERE

Index	Page
Credits	2
Catedral de Ponce	2
Island Restaurant Review	3
Táinos - Calendar - Don Guillo	4
Diego el Tavernero/ Poetry	5
Primos/México	6
Food Blogs Vélez and Jaime	7
<i>Nuestra Cocina Criolla</i>	8
More recipes	9
Amaury Diaz, Puerto Rican Artist	10
Music Reviews by: Alberto González	10



Nature and Adventure

Joe Roman Santos, Editor

The Catedral de Nuestra Señora de Guadalupe (1670), is the cathedral for the Roman Catholic Diocese of Ponce located in downtown Ponce, Puerto Rico. The cathedral lies in the middle of Ponce's town square, known as Plaza Las Delicias, located at the center of the Ponce Historic Zone. For its historic significance, the cathedral was listed on the National Register of Historic Places in 1984—Architecturally, it is designed in the neoclassical style. Structurally, it follows a cruciform plan, with a large dome at the crossing. The interior consists of a main nave and two large ailes separated by a series of eight arcades. There are two small chapels in its interior. Two three-story square towers decorate the front facade.



Joe is a schoolteacher in Houston and spends most of his holidays and summers in Puerto Rico.

EL BORICUA is a monthly cultural publication, established in 1995, that is Puerto Rican owned and operated. We are NOT sponsored by any club or organization. Our goal is to present and promote our "treasure" which is our Cultural Identity - "the Puerto Rican experience." EL BORICUA is presented in English and is dedicated to the descendants of Puerto Ricans wherever they may be.

C R E D I T S

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Visit Puerto Rico

Island Restaurants



Lisa Santiago Brochu
Restaurant Reviews

Ay Bonito! Grill

Kiosko #21 in Luquillo

The **Luquillo Kioskos** are a row of 50 or so small eating or drinking establishments on Route 3, along Luquillo Beach (this kiosk is way in the middle of a long row of kiosks). When visiting Puerto Rico it is a must, as we all know, that you stop at kiosquitos or roadside stands, some are better than others, all of them cook delicious food. This one is a small but pleasantly decorated restaurant and extremely clean – not much to look at from the outside. Kiosks are a much loved part of Puerto Rican culture. A most stop for a uniquely Puerto Rican experience.

OMG, visiting la Isla has turned into a huge wonderful food fest!

John and I, with kids in tow, visited **Ay Bonito! Grill** while vacationing in Puerto Rico in August. The food and drinks were outstanding and we went back again and again during our trip. The owners and staff were fabulous and made us feel so welcome by being very attentive and paying attention to details. I cannot say enough good things about the food and owners of this restaurant – it is a gem!

The food is excellent. We started with Mojitos. Now John and I both have had plenty of mojitos at home and during our travels. The mojitos we had there (three for each of us during each of our visits), were perfect, perfect, perfect. The menu has an interesting variety such as Mahi Mahi and Mojito, Churrascos, Totsones with Garlic and Fried Pork, Salmon and Rissotto, Chicken Breast with Mashed Amarillos, Crab Cakes, Fried Rodaballo with mashed Malanga, Salmon, and much more, all with the quality of a Manhattan restaurant and all to die for.

The service was excellent service and the portions generous. Kiosk 21 was probably on the more expensive side in pricing, but certainly worth every penny. Don't know if it was the atmosphere, the fact that we were on Luquillo Beach, or simply the fact that we were in 'la isla del encanto' but were, in fact, enchanted.

It is my opinion, as a trained chef, a chef, a former head-chef, a former restaurant owner, a food critic and most importantly, as a consumer that food at a restaurant must be perfect each and every time. After all, if you go out to eat and are paying for the meal it should be worth your money. It should be fabulous each and every time. Why pay for bad food and service? Remember that when going out to eat. It should be memorable, or it's not worth it.

** Lisa Santiago Brochu, is a trained professional Chef and a former restaurant owner in New York. She travels to Puerto Rico on business often. Her island roots are in Caguas. She is married to John and they have 3 children.*

Luquillo Beach is one of Puerto Rico's most famous and most visited tourist attractions. The view from the beach is spectacular. It features a long gold crescent of sand lined by innumerable coconut palms with the hazy mountains of the rainforest soaring in the distance. Luquillo's offshore reefs keep the waters calm and tranquil so that families can enjoy the water knowing that the lifeguards are on duty and that rough waters are far away. Luquillo Beach also has plenty parking, changing and restrooms and has an abundance of souvenir and food stalls. Each stall seems to like its own unique style of tropical music which plays all day long.

Speaking Puerto Rican . . .

Moño parao ----- When it is said that someone, has el 'moño parao,' that refers to a psychological imbalance of short duration that causes strange mood swings, violent irritating behavior as well as general unpleasantness. Equivalent to 'Woke up on the wrong side of the bed.'

Refrán . . .

Dios aprieta pero no ahoga.

Trivia

Luquillo, the town, was named after Taíno Indian cacique Lokiyo, who died a few years after the last Indian rebellion in 1513.

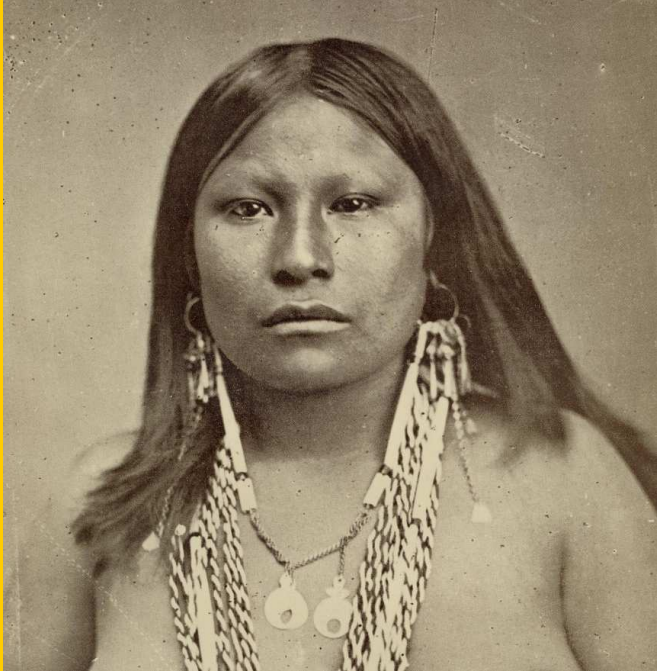
Guest Articles are always welcomed, just email to elboricua_email@yahoo.com



BORICUA . . .

is a powerful word.
It is our history,
it is our cultural affirmation,
it is a declaration,
it is a term of endearment,
it is poetic . . .
. it is us.

Tainos



Tainos possessed a matrifocal society. This means that women held an important and honored position in their culture. Tainos were fundamentally matrilineal, which means that the blood-line of a person and the inheritance of property was through the mother's side of the family. As an agricultural society the control of a plot of land was fundamental in the survival of a family unit and the land was owned by the maternal lineage and controlled by the women in that lineage in a way very similar to that of the Senecas of North America. Like the Senecas also, most chiefs were men but the process of election of a chief was done with a great deal of influence from powerful women. Occasionally women assumed the mantle of chief.

In a society where the female influence was so pervasive it is not surprising that the chief female spirit Atabey was a decidedly prominent figure in the Taíno pantheon. Atabey was perceived as the creatress from whose womb opening (represented by caves) is brought forth the primal matter of all that exists.

Atabey had many manifestations and was represented graphically in various forms, from the large pregnant image ready to give birth, to the reptilian figure holding up two discs representing her twin sons Yoka Hu and Guakar, to the love goddess image of the frog-like Caguana, the Taíno Aphrodite, who represented the whole range of human affection, to the stern and destructive Guah Ban Seh, who represents the uncontrollable forces of a violent Mother Nature. In this final manifestation she is represented as a long stream of all-consuming lava descending like a voracious snake from the top of a female breast-shaped volcano.

Boricua Calendar

- Sept 1, 1910 b. Arturo Somohano Portela, ambassador of Puerto Rican music throughout the world. He was a famous pianist, composer, and was best known as one of the leading orchestra directors of his time. He founded the Orquesta Sinfónica de Puerto Rico and was named Honorary Director of the Orquesta Sinfónica de Madrid.
- Sept 7 Carlos Ríos of El Barrio, first Puerto Rican elected Democratic District Leader in NYC 1961.
- Sept 9 1936 Carlos Ortiz - boxing champion is born.
- Sept 12, 1893 b. Don Pedro Albizu Campos, born in Ponce, became Puerto Rico's strongest nationalistic leader. He ended up in prison for his activities and later died in 1965.
- Sept 13, 1921 b. Antonia Pantoja is an educator, community leader and activist in NY and the winner of many awards including the Presidential Medal of Freedom in 1994.
- Sept 14, 1843 b. Lola Rodríguez de Tió, poet and nationalistic leader is born in San Germán
- Sept 14 Sister Isolina M. Ferré was a humanitarian and community leader whose work in NY and in PR brought her recognition and awards including the Presidential Medal of Freedom in 1999. She died in 2000.
- Sept 17, 1968 National Hispanic Heritage Week, an annual event is established by President Lyndon B. Johnson. 2011 is between Sept – Oct 15
- Sept 18, 1937 b. Orlando Cepeda - Major League Baseball Star
- Sept 22, 1994 NYS Assemblyman Roberto Ramírez is elected the first Puerto Rican to chair the Bronx Democratic Committee.
- Sept 23, 1868 "EL GRITO DE LARES", Puerto Rico's one and only call for independence. After the victory in Lares the rebels declared a free República de Puerto Rico and appointed government officials.
- Sept 30 1928 Piri Thomas (NY) gifted poet and novelist. Author of "Down These Mean Streets", an autobiographical novel published in 1967. This best selling book tells the story of Thomas's life in the ghettos of East Harlem.



Don Guillo, the gardener

Pineapples can be easily planted in your backyard by twisting the crown of a store bought pineapple, letting it dry for a couple of days and then planting it. Plants take as much as two years to become productive.

POMARROSAS

José de Diego

En las orillas de los viejos ríos,
 que llevan sus corrientes rumorosas
 por los bosques recónditos y umbríos,
 nacen las pomarrosas
 pálidas, escondidas y aromosas,
 lejos del sol, como los versos míos....
 En el suelo feroz, que al agua inunda,
 yérguese el tronco en la raíz profunda,
 al son perpetuo del raudal sonoro;
 ¡y absorbe, en cada poro,
 el jugo que le nutre y le fecunda
 y el resplandor de sus manzanas de oro!
 Como los astros, al tocar su meta,
 brillan las pomarrosas reflejadas
 en el móvil cristal de la onda inquieta....
 ¡y como las granadas
 y como las canciones del poeta
 flotan sobre la tierra coronadas!
 ¡Oh, fruto, en que la flor se transfigura,
 sin dejar de ser flor! ¡Tierna hermosura,
 que la fragancia con la miel reparte,
 y es perfume y dulzura
 y símbolo, en que muestra la natura
 la virginal maternidad del arte!
 ¡Cuán misterioso de la tierra el seno!
 La sombra de la muerte se difunde
 en el abismo, de amarguras lleno...
 ¡El tártago se hunde
 y, en vez de néctar de la vida, infunde
 y alza a la flor maléfica el veneno!
 Mas, no la pomarrosa, que transmuta
 en rica savia y en potencia fuerte
 la ponzoña que infiltra la cicuta...
 ¡Así mi alma convierte,
 como el arbusto de la blanca fruta,
 la sombra en la luz y en la navidad la muerte!
 ¡Amor!, ¡Dolor!, ¡Corriente combatida!
 ¡Esperanza inmortal!, ¡Anhelo santo!
 ¡Ondas de mi alma y ondas de mi vida!
 ¡Fecundidad del llanto!
 ¡Renacimiento de la fe perdida!
 ¡Pomas del bien y rosas de mi canto!
 ¡Benedicid a las áureas pomarrosas,
 que en las orillas de los viejos ríos
 se elevan escondidas y aromosas!
 ¡Amad los desvaríos
 del alma triste que, en los versos míos,
 saca los frutos del abismo en rosas!



Lemon-Beer Punch

4 -5 lemons
 1 cup sugar
 1 cup water
 1/2 cup grapefruit juice
 ice
 1 (12 ounce) bottles lager beer
 lemon slices, for garnish
 whole cloves, for garnish

1. Juice the lemons, reserving the rinds. There should be about a cup of juice.
2. Combine sugar and water in a saucepan.
3. Bring to a boil.
4. Add lemon rinds.
5. Remove from heat, cover, and let stand 5 minutes.
6. Remove lemon rinds and discard.
7. Cool syrup.
8. Mix syrup, lemon juice and grapefruit juice.
9. Pour into a punch bowl over ice.
10. Add beer.
11. Float lemon slices studded with cloves on top.

** Diego Matos Dupree, born in Bayamón, is a bartender (taavernero) for a popular cruise line. He lives on board most of the year and gets to travel the world.*

* A pomarrosa is a pear shaped fruit that also looks and tastes much like an apple.

PRIMOS

Our PRIMOS section journeys through Latin America celebrating our cousins.



Mexican 'Pico de Gallo'
 Makes about 4 cups

- 1½ pounds tomatoes, seeded and finely chopped
- 1 medium/large yellow onion, finely chopped
- 1 bunch cilantro, stems removed, finely chopped
- 1 jalapeño, seeded and white strips removed from the inside, minced
- juice of one lime
- 1 teaspoon salt
- ½ cup olive oil

Mix all ingredients in a bowl and give it a good stir. Store in glass jar in the fridge. Enjoy.

*Pico de gallo is the only salsa that works both with and without the quintessential Mexican heat, so feel free to omit the jalapeño, if you'd like.



Elena Cintrón Colón
 Primos Editor

* Elena, born and raised in Puerto Rico to Brazilian and Peruvian parents, lives in Buenos Aires most of the year. She works for a large South American firm and travels throughout Latin America.



El Grito every 16th of September is the Mexican Fiesta par excellence! On this day Mexicans all over the world celebrate Mexico's independence from Spanish rule.



Día de los Muertos is a Mexican holiday. The holiday focuses on gatherings of family and friends to pray for and remember friends and family members who have died. It is almost a National Holiday. The celebration takes place on November 1st and 2nd.

Traditions connected with the holiday include building private altars honoring the deceased using sugar skulls, marigolds, and the favorite foods and beverages of the departed and visiting graves with these as gifts. Scholars trace the origins of the modern Mexican holiday to indigenous observances dating back hundreds of years and to an Aztec festival dedicated to a goddess called Mictecacihuatl.





Cocina Criolla – Cooking Hints

By: Anna María Vélez de Blas

Last month I tried to keep my kitchen cool by preparing delicious Puerto Rican style meals that did not take a lot of cooking time.

Often I take an ordinary recipe and transform it giving it our Puerto Rico flavor by adding sofrito, which, yes, can be used in salad, without pre-cooking. Sometimes I simply sprinkle a dish with Adobo or mix in a packet of Sazón. I also try to use green olives with pimientos, and capers whenever a recipe will allow. It only makes it more delicious.

Try preparing a delicious crab salad. There are many varieties of crab salad recipe to choose from, so you could say that there is something for everybody. Crab is considered a sophisticated ingredient and it is many people's favorite kind of seafood. Similar to lobster, crab has a delicate yet rich flavor and goes wonderfully with many typical salad ingredients. Whether you use canned lump crab, fresh crabmeat from the seafood market, thawed crab or even imitation crab for budget crab recipes, your salad will be bursting with flavor and very popular.

You can make an easy imitation crab salad recipe for a buffet, combining this juicy seafood with tropical ingredients like papaya or pineapple, as well as crisp salad leaves, or a gourmet appetizer for a dinner party by combining your shellfish with elegant ingredients and maybe a tasty homemade dressing. Learning how to make crab salad is simple and anybody can make a delicious crab pasta salad or other crab salad recipe, regardless of culinary experience.

**Anna is a Recipe Tester for EL BORICUA and is also a professional Chef, she lives in California*



Jaime in the Kitchen

A Food Blog

Hurricane season is upon us here in Florida. What do I cook during a hurricane you ask? Very little is my answer.

To prepare for a storm I make soup – not sopa aguada, but hardy food, that will fill you up during a storm. Soup and bread that's what I serve. I prepare the soup when I'm home alone, late at night, so I won't be tempted to eat. But yes, I give in to temptation, and always end up eating more than I should while waiting for it to cool before sticking in in the fridge.

During the storm when our tummies start to grumble I warm it up on my small camping stove that I use when the power goes out. In a hurricane the power always goes out, it's a given. But I'm prepared. The stove works with small gas cans, like spray cans. Even now that the children are grown up they love eating my soup by candlelite!

My family loves my 'Hurricane Bean and Ham Soup.' I follow a recipe I saw on TV once prepared by some blond female chef who had not combed her hair. It was a good idea but I did not think I would like hers much. I decided to make it my own way, which was way much better than hers by adding, what else, but sofrito and a few other Rican ingredients. First I had to look up what simmer means and what the difference was between chopped, diced, and minced.

- 4 cans Navy beans (Northern Beans, white beans)
- 2 thick slices of ham steak, finely diced
- 1 carrot peeled and finely diced
- 1 medium yellow onion, finely diced
- 1 celery stalk, finely diced
- 8 cups chicken broth
- ½ tsp celery salt
- 2 packet Sazón Goya
- 2 tbps sliced olives with peppers
- 1 tpb capers
- 1 heaping tsp minced recaon
- ½ cup green Sofrito
- Salt to taste



Bring the broth to a boil and add the rest of the ingredients and simmer for about 30 minutes or so. Serve with warm buttered bread.

I often add chopped smoked sausages or salchichón that I first fry in a bit of olive oil and dump it in the soup along with the oil. If I want to thicken the soup I just add a bit of flour mixed with water and stir that in the soup. If I have potatoes sometimes I add those too.

Hasta la proxima. Jaime Garibay Rivera

** Jaime Garibay Rivera, Ph.D. is a retired college professor (Aerophysics), now living in Miami. He has three children and his family roots are in Mayagüez.*

Nuestra Cocina Criolla



Sorullitos de Maiz or fried corn sticks are a common appetizer in Puerto Rico. Although a bit time consuming, it is well worth the effort. Be sure to eat them immediately. Once the corn sticks have gone cold, they are about as tasty as cold French fries.

- 2 cups water
- 1 1/4 teaspoons salt
- 1 1/2 cups yellow cornmeal
- 2 tablespoons white sugar, or to taste (optional)
- 4 ounces Edam cheese, shredded (Queso de Bola)
- 2 cups oil for deep frying
- 1 cup ketchup
- 1 cup mayonnaise

Combine the water and salt in a saucepan, and bring to a boil. Remove from the heat, and stir in the cornmeal and sugar.

Return to medium heat, and cook stirring constantly until the mixture pulls away from the sides of the pan. Remove from heat, and stir in the Edam cheese until well blended.

Roll the mixture by tablespoonful into balls. Then roll the balls into small fat sticks about 3 inches long.

Mayo-Ketchup Sauce. In a medium bowl, mix together the ketchup and mayonnaise to make the dipping sauce. Set aside.

Heat oil in a large heavy skillet to 375 degrees F (190 degrees C). Carefully place some of the corn sticks into the oil so they are not crowded. Fry until golden brown, 3 to 4 minutes. Remove from hot oil, and drain on paper towels.

Serve immediately with the sauce.



Limber de Coco

- 1 can coconut milk
- 1 can cream of coconut
- 1 can evaporated milk
- 1/2 cup water
- 1/2 teaspoon of vanilla

No sugar is needed since the Cream of Coconut has enough, but before you pour into mold taste it too see if it is sweet enough for you. Some people like to sprinkle a bit of cinnamon and that's fine. Others like to use one raw egg yolk, and that's fine too. Just run ingredients in the blender until smooth and pour in either ice cube trays or popsicle molds. If the cream of coconut is kind of lumpy run it thru a sieve.

Limber is the frozen fruit cup that thousands of Puerto Ricans make at home or buy from a neighbor who makes them. This is one treat that both the young and the elderly enjoy.

The pureed fruit is mixed with sugar and either water or evaporated milk, depending upon the fruit and the imagination. The mixture is then poured into small plastic disposable cups or even into an ice cube tray, and placed in the freezer until ready to serve.

Make grown up limbers by adding a bit of rum or in the case of coconut, use Kahlua.



Nuestra Cocina Criolla



Pastelillos de Carne

Pastelillos de Carne

1 lb ground beef
 1 tablespoon olive oil
 2 tablespoons recaito
 2 g Sazón with coriander and annatto
 adobo seasoning (to taste)
 hot sauce (to taste)
 24 frozen turnover dough
 oil (for frying)

In a skillet, saute oil, recaito, Sazón and adobo. Mix well. Break up meat and add to skillet. Cook until browned. Add hot sauce if desired.

On a floured surface, place discos. Fill each with a tablespoon of meat. Wet the edge of the discos, fold over and seal with a fork. Fry in about a cup of cooking oil. Flip when golden brown. Place on paper towels to drain.



Chocolate Flan

1 3/4 cups sugar
 2 tablespoons fresh lemon juice
 4 cups milk
 6 ounces bittersweet or semisweet chocolate, coarsely chopped
 8 large eggs
 1/2 teaspoon pure vanilla extract
 1/4 teaspoon cinnamon

1. Preheat the oven to 300°.
2. Caramel. In a heavy medium saucepan, combine 1 cup of the sugar with the lemon juice. Stir with a wooden spoon over moderate heat until the sugar dissolves, then cook, stirring occasionally, until the sugar turns deep brown, about 10 minutes. Pour the hot into the mold tilting the mold to coat the interior with caramel.
3. In a heavy medium saucepan, combine the milk with the remaining 3/4 cup of sugar. Cook over moderate heat, stirring occasionally, until the sugar dissolves. Add the chocolate, cover and remove the pan from the heat. Set aside until the chocolate is melted. Stir.
4. In a medium bowl, lightly beat the eggs. Gradually whisk in the hot milk, vanilla and cinnamon until thoroughly combined. Strain the custard into a large glass measure, then pour it into the mold.
5. Baño de María. Cover the flan loosely with foil and set the mold in a baking dish or roasting pan. Pour in enough hot water to reach halfway up the side of the mold. Bake in the center of the oven for about 1 hour and 30 minutes, or until the flan is set. Remove the mold from the baking dish. Let the flan cool to room temperature, then refrigerate **overnight**. Run a small sharp knife around the sides of the mold, cover with a large rimmed plate and invert. Cut the flan into wedges and serve.



Revoltillo de Bacalao

This is a simple and typical Puerto Rican recipe not used in the states as much because bacalao is not readily available outside the east coast.

It is a mixture of bacalao and eggs, onions, peppers, and tomatoes.

Dice onion or long green onions, peppers and tomatoes, cook those a bit in olive oil. Add some freshly mashed garlic, minced and cook that a couple of minutes. Add a bit of powder achiote or a packet of Sazón, mix it all in add eggs and desalted bacalao. Serve with viandas or anything else. Yum!



Amaury Diaz

Although he is often described as a contemporary realist, Puerto Rican artist, Amaury Diaz, says he's not sure what that means. The basis of his landscape paintings, the majority of which depict urban and rural setting of his native Puerto Rico, develop the atmosphere of a place rather than any particular subject within. "I'm more interested in the mood and light than subject matter, which is secondary." "I sense a mood, and that's what I'm trying to capture — not necessarily what I see. I paint what I see, but I twist it to paint it the way I see it." Full of contrast, Amaury's paintings emphasize color over form. Energetic brushstrokes join lush darks with glowing bright hues.

"Tension is always in my mind.", Amaury says. "For painting to be dynamic there's got to be tension in the composition and color. I don't want to capture life exactly the way it is. Sometimes it's a little skewed and whenever there's a chance to shift it slightly, I always do." Unconcerned with traditional rules of composition, Amaury relies instead on his judgment to determine the elements to include in each painting as well their design and placement. "I make a conscious decision about what is going to make a good painting." He explains, "If I see something in the scene that won't contribute to making the painting better, I'm not going to put it in."

"I don't intend to show my cultural background through my paintings." says Amaury, "but if viewers see the Puerto Rican nature through my paintings I'm happy." Amaury, a largely self-taught artist began painting in earnest in 1960. His works hang in private collections around the world.



Nuestra Música



“Maestros del Cuatro Puertorriqueño” (2005)

This month, honoring the “Jibarismo” and Puerto Rican Nationalism, let us celebrate with a music production that honors the national musical instrument, jíbaro music’s backbone, “El Cuatro Puertorriqueño”. The amazing sound produced by its ten strings, arranged in five double-string courses, is displayed here throughout twenty masterpiece instrumental tracks. It is good to mention, as a fact that explains its name, that this folkloric instrument originally had four strings, in the 19th Century.

“Maestros del Cuatro Puertorriqueño” reunites many of the best Cuatro players from the early 1900s until today, interpreting Puerto Rican unforgettable songs.

Starting with the senior one, Ladislao “Maestro Ladi” Martínez (1898-1979) is seen as one of the first and main exponents in the development and exposition of this instrument. His Cuatro can be enjoyed in the danzas “Tú y Yo” and “Margarita”.

Continuing with probably the most popular name in this topic, Tomás “Maso” Rivera interprets “El amor del jíbarito” y “Olvido”, and his contemporary performer, Nieves Quintero, also appears here with his versions of “Dos Palabras” y “El Barrilito”. Another Maso’s contemporary, Cristóbal Santiago, is included in this compilation directing the Orquesta Nacional. Mr. Santiago is known as a top performer, composer, music teacher and Cuatro maker. Special attention should be paid to his tunes for the incredible sound produced by more than twenty-five string instruments interpreting “Mis Flores Negras” and the immortal “Campanitas de Cristal” (Rafael Hernández).

A very recognized name from the ‘80s on is Pedro Guzmán, who used to form part of the popular TV comedy “Los Rayos Gamma” and later on founded his own music band Jíbaro Jazz. Guzmán appears here interpreting what is known as the 2nd national anthem, “Verde Luz” (Antonio Cabán Vale), and Bobby Capó’s giant hit, “Soñando con Puerto Rico”.

Two other currently very active musicians, Edwin Colón Zayas and Prodigio Claudio are part of this compilation. Edwin, besides his own recordings, has participated as a special guest in other popular artists’ productions, and Prodigio has been well involved in the Latin Jazz world. Capó’s great composition “Piel Canela” is interpreted by the youngest musician in this group of Cuatro masters, Quique Domenech. And the list does not end here!

This is really an artistic jewel that puts together so many national values, from the national instrument and folkloric music, to their best performers and authors, all in one package.

-Alberto González lives in South Florida, works in Spanish & ESL education and provides translation services. Graduated from the Inter American University of Puerto Rico and attended the Music Conservatory of Puerto Rico-