



A Cultural Publication for Puerto Ricans

From the editor . . .

Now that the holidays are approaching I want to remind our readers that after Thanksgiving our website's homepage will include Aguinaldos with music and letra. Visit us each week for a different Aguinaldo. Ready to sing along?

As a young child in Puerto Rico October was the month we celebrated Cristobal Colón. In recent years there's been much controversy about this historical figure. Read Joe's article on his take in this issue. Our view point on this is that the New World was ripe for discovery, sooner or later someone would make the discovery and the outcome would have been the same.

Throughout civilization nothing stays the same. In the future Puerto Rico might become another state of the Union. If that happens things will change, it is inevitable. It will be similar to what happened in Hawaii. English will become the official language, school will be in English and islanders will be encouraged not to speak Spanish. Textbooks will teach our Puerto Rican children that our country was founded by Pilgrims, not Spaniards. Traditions will change to be more in-line with mainland United States. More mainland citizens will move the Puerto Rico due to the great weather and the beauty of the land. Americans, none islanders, will become the dominant leaders and islanders will be relegated to second class citizenship. It is the way of the world – one culture taking over another, similar with what happened after the discovery of the New World.

Siempre Boricua, Ivonne Figueroa



Triplet sandwich, read Jaime's Food Blog on page 7





YOUR AD



FITS HERE

Index	Page
Credits	2
Joe Roman Santos on Columbus	2
Visit Puerto Rico/Trivia, Refranes	3
Táinos - Calendar - Don Guillo	4
Diego el Tavernero/ Poemas Riqueños	5
Primos/Guatemala	6
Food Blogs with Velez and Jaime	7
<i>Nuestra Cocina Criolla</i>	8
More recipes	9
Book Review – Cookbook	10
Music Reviews by: Alberto González	10



Nature and Adventure

Joe Roman Santos, Editor

I have nothing against Christopher Columbus and am offended at the efforts of special interest groups to destroy his legacy. I see it as an effort of devalue our Spanish heritage. Stop whining, Cristóbal Colón was an explorer, a visionary, a man ahead of his time. He was brave and he was a leader. For centuries, Christopher Columbus was regarded as one of the great heroes of western history. He was touted as the New World's pivotal discoverer who subsequently brought civilization to its native peoples.

The legacy of Columbus was not death and destruction. Most Indian deaths were caused by the introduction of diseases that the Europeans brought with them unwittingly. It must also be remembered that the Indians living in the Americas were largely primitive Stone Age level communities who advanced little in the thousands of years they inhabited North and South America. The two built up "civilizations" of the Americas, those of the Incas and the Aztecs were hardly much better, being built upon irrationality, human sacrifice, and brutal primitivism.

Contrary to the myth of the peaceful natives who Europe unleashed war upon, warfare existed in plenty before Columbus arrived and it continued as the Indians clashed with the European explorers and each other. When Cortes and Pizarro arrived there were tribes, held in tributary bondage to both the Aztec and Incas that were more than willing to help in toppling these "thriving civilizations." The Caribbean was terrorized by the Caribs who practice cannibalism. It's always asserted that Columbus stole the land of the Indians. This seems dubious considering the nomadic nature of many of the peoples he encountered and their lack of private property or organized settlements.

Both American and European lives were changed in what is referred to as the "Columbian Exchange." Europeans became acquainted with corn, chocolate, potatoes, tomatoes, and various peppers and spices. These imports vastly changed the diet in the Old World. Tobacco also began to exert its impact. Life in the Americas was changed by the importation of chickens, goats, horses, oxen, cattle, donkeys, sheep, coffee, rice, bananas, sugarcane, wheat, and barley.

In the near future a giant statue, almost 300 feet high (350 with the base) -- that pays tribute to Christopher Columbus is set to go up in Puerto Rico. The monument would be the tallest structure in the Caribbean and among the tallest statues in the world. The 600-ton monument was given to the United States as a gift of friendship by its Russian sculptor Zurab Tsereteli. The statue depicts a towering Columbus at the wheel of a ship, three sails billowing behind him. The bronze creation was designed to commemorate the 500th anniversary of Columbus's discovery of the New World in 1492. Always proud of my Castillian root and lo nuestro, I will be there for the unveiling.

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.

CREDITS

©1995-2011

All articles and photos are the property of the writer or photographer.

Staff

Ivonne Figueroa

Executive Editor & Gen. Mgr.

Javier Figueroa

Publisher

Anna María Vélez de Blas, Chef

Recipe Tester and Writer

Jaime Garibay Rivera, PhD

Jaime in the Kitchen, Food Blog

Guillermo 'Don Guillo' Andares, PhD

Gardening Tips for Puerto Ricans

Alberto González

Music Reviews

Elena Cintrón Colón

Primos Editor

Diego Matos Dupree

Tavernero

Joe Román Santos

Travel Editor

Lisa Santiago Brochu, Chef

Restaurant Reviews

Luisa Yaliz Alaniz Cintrón, MD

Guest Writer

Support Staff

Fernando Alemán Jr - Web Consultant

José Rubén de Castro -Photo Editor

María Yisel Mateo Ortiz -Development

Special Thanks to . . .

Tayna Miranda Zayas of MarkNetGroup.com

There are three Puerto Rico's you need to learn about; the old, the new and the natural. Learn about our little *terruño*. Subscribe to EL BORICUA, a monthly cultural publication for Puerto Ricans.

<http://www.elboricua.com/subscribenow.html>



Isla de Ratones is a small island located near the Joyuda Lagoon in Cabo Rojo, Puerto Rico. The island is a popular spot for snorkeling.

The Island was originally known as "Piñas" or "Piñero" Island, or Pineapple Island. In the past the island was used to cultivate pineapple and Sugar cane crops.

During half of the twentieth century, the then owner of the Cervceria India, Don Alfonso Valdés Cobián was one of the people in charge of the Island. During this time he began cleaning up the small isle. In 2005, Caborrojeños Pro Salud y Ambiente, an environmentalist organization undertook a restoration project on the island's north shore to try to stop erosion and sedimentation that is threatening the coral reef and mangrove forest that used to surround the island.



Luisa Yaliz Alaniz Cintrón, MD
Child Psychiatrist & Behavioral Expert with family roots in Ponce.

During the first five years of your child's life, your primary objective as the parent is to teach them to do what you tell them to do, when you tell them, and to do it with a good attitude.

The simple truth of obedience: Mommy and Daddy are in charge, not the child (no matter how cute they are).

Be consistent. You must be consistent with rules and the consequences of not obeying, even for something small.

Raising successful children is a tough job. You must stay focused and on track.

Always hug and love your child.



PVC tubes help spur mangrove growth on Isla de Ratones, 2006

Speaking Puerto Rican . . .

El Puertorriqueño no va rapido: va como bala

Refrán . . .

Gallina vieja da buen caldo.

Trivia

Puerto Rico is made up of at least 143 islands, cays, islets, and atolls.

Off the coast of Cabo Rojo there is Isla de Ratones. Off the coast of Ponce there is Isla Ratones. Both tiny islands are named so because of their large rat colonies.

In 1988 **Isla de Ratones** was sold to MTV and Cyndi Lauper was booked to raffle it off as an 'uninhabited Caribbean Fantasy Island' but the effort failed.



http://www.elboricua.com/CCNOW_Calderos.html

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.

Taínos

Boricua Calendar

Soup is eaten often in Puerto Rico, most people would think, it's too hot to eat or cook soup. But soup has always been a tradition in the Caribbean, and it all started with the Pepper-Pot, a Taíno tradition.

The Taíno main food was Yuca, which has a poisonous juice, but it is ok to eat after cooking. Taínos ground up the root, and squeezed out the juice, adding it to a pepper pot. It is boiled to release the poison and then used as the liquid base for casiripe, "pepper pot" stew.

Ingredients included lots of seafood including manate and fowl and lots of yucca, chili peppers, other vegetables. Pieces of meat and fish were added to the simmering manioc juice. In this way foods that would otherwise spoil could be preserved for future meals. The slowing simmering pot was available for meals throughout the day.

Pepper-pot was cooked in a clay pot over an open fire



I am Papón Martínez and used to live in the streets of Mayagüez. Now I live in Orlando with my new family. My new Mom is Lucy, and my new Dad is Luis, and I also have two brothers, their kids, named Marco and Tony. We live in a really big house with a huge back yard. I live inside the house and sleep in my own room under the stairs where I have a nice fluffy bed and many toys and a nite lite. There are a lot of trees with flowers in the yard and lots of bees. I'm scared of the bees and I am also scared of the flash from cameras.

I have other friends in PR that also need to find a home.

<http://www.saveasato.org>

- Oct. 2 Rafael Hernández writes "Lamento Borincano" in New York City - copyright 1930
- Oct. 4, 1919 René Márques, author of La Carreta and short stories writer is born.
- Oct. 6, 1822 Manuel A. Alonso, doctor, writer, and journalist is born in San Juan. He is known as "el padre del costumbrismo puertorriqueño". Alonso wrote El Gíbaro (old spelling) the first book on Puerto Rican folk customs and traditions.
- Oct. 7, 1899 José Dávila Morales, son of famous Puerto Rican poet Virgilio Dávila, was a medical doctor, published poet, and writer. He was honored by the Ateneo Puertorriqueño for his poetry.
- Oct. 12, 1492 Cristóforo Colombo discovers America.
- Oct. 12, 1913 La Prensa, a weekly newspaper, is founded by Rafael Viera in NYC
- Oct 14, 1929 Fernando Luis García, US Marine and Korean War hero, born
- Oct. 18, 1898 U.S. Military Governor, General Brooks raises U.S. flag over San Juan
- Oct. 23, 1963 Puerto Rican bass, Justino Díaz, debuts at the Met
- Oct. 24, 1892 Rafael Hernández, composer and musician, is born in Aguadilla
- Oct. 24, 1943 South Bronx Congressman José Serrano is born
- Oct. 24, 1936 Rafael Hernández Colón, lawyer and politician, who in 1972 became the youngest governor of Puerto Rico.
- Oct. 29, 1908 Jaime Benítez, a distinguished educator and writer born in Vieques, became President of the University of Puerto Rico from 1942 to 1966. In 1972 was elected Resident Commissioner in Washington DC.



Don Guillo, the gardener

Plant acerolas from cuttings for your best chance at success. Use cuttings from branches that are 1/4 to 1/2 inch thick and 8 to 10 inches long. If the cutting has two or three leaves, treated with a rooting agent, and is set in sand while constantly misted, it should root within 60 days. Acerolas grow in tropical climates.

Poemas Riqueños

LA NAVE

Del mar de la vida las ondas en calma
cobra la luna con rayo fugaz,
y en el horizonte, cortando su curva,
descubre una nave, ¿quién sabe do va?

Y avanza y avanza cruzando las olas
y el blanco velamen ofrece al terral,
que juega en las flores de orilla lejana
y aroma la inmensa llanura de mar.

Ni ruido, ni voces, y todo en silencio.
Parece que solo camina el bajel.
Mas no, que buscando del norte la estrella,
tenaz a la caña se ye al timonel.

Estrellas y luna ¿do están? ¿qué se hicieron?
El éter no ostenta su límpido tul,
la mar se ennegrece, se turba, se agita,
y avanzan rugiendo los vientos del Sud.

Y allá en el nublado, confuso horizonte,
cual blanco a los rudos combates del mar,
bajando al abismo, subiendo a las nubes,
descubro una nave. ¿Quién sabe do ira?

La invaden las olas, la llenan de espuma
y azotan los flancos del débil bajel.
En medio del agua, del viento, del rayo,
tenaz a la caña se ye al timonel.

Y posa en el buque doliente mirada,
y llanto derraman sus ojos quizás,
al ver que no puede luchar con el viento,
al ver que se aumenta la furia del mar.

Mas no lo abandona, mas no desfallece,
comprende su grande, su santa misión,
y altivo levanta la impávida frente
que ofrece a los golpes del rudo aquilón.

Por más que se aumente la horrible tormenta,
por más que se estrellen las olas en él,
fijando en el norte la experta mirada
tenaz a la caña se ye al timonel.

Ya vuelven, ya vuelven las brisas tranquilas,
pasaron los vientos furiosos del Sud,
la mar se serena, se calma apacible,
y el éter recobra su límpido azul.

Cruzando las aguas que tocan la orilla
rompiendo las blancas espumas del mar,
y el ancho velamen al viento tendido,
descubro una nave, ¿quién sabe do va?

Lo sé, para el puerto: las últimas rocas
burlando que pueden romper el bajel,
lo mismo en bonanza que en ruda tormenta
tenaz a la caña se ve al timonel.



Isabela Cocktail Punch

2 cups brandy
1½ cups Puerto Rican rum
4 cups pineapple juice
1 cup lemon juice
1 cup simple syrup
1 qt. ginger ale

Pour ingredients into the punch bowl and mix. Add the ginger ale in last to keep the fizz fresh. Also add the ice just before the guests arrive so that the punch doesn't get watered down.

Use this chart as rough guide line to convert a single drink recipe to punch recipe proportions.

Single drink recipe Punch recipe

1/4oz.....	1/2cup
1/2oz.....	1cup
3/4oz.....	1 3/4cups
1oz.....	2cups
1 1/2oz.....	3 1/2cups
2oz.....	5cups

This conversion is just a guideline. As with cooking, adjust the proportions to suit your own tastes. I recommend keeping the alcohol proportion to a third (more or less) of the total volume of the pitcher volume.

PRIMOS

Our PRIMOS section journeys through Latin America celebrating our cousins.



Guatemalan Rellenitos de Platano



- 6 ripe plantains, peeled and broken into chunks
- 1 (16 ounce) can refried black beans
- 1 tablespoon granulated sugar
- 1 teaspoon salt
- 1 quart oil for frying

Place the plantains in water to cover in a large pot. Bring to a boil, then reduce heat and simmer until tender, 15 minutes. Drain and mash.

In a small saucepan over low heat, heat the refried beans. Stir in the sugar and salt. Remove from heat.

To make the rellenos, form a palm-sized amount of mashed plantains into a ball; flatten and place about a teaspoon of the bean mixture in the middle; then mold the sides of the plantain around the beans, making an egg-shaped ball.

Heat oil in a deep-fryer or large skillet to 375 degrees F (190 degrees C), or until a small amount of batter sizzles and browns in the oil. Fry rellenos until browned. Drain on paper towels.



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.





Cocina Criolla – Cooking Hints

By: Anna María Vélez de Blas

Bacalao is dry salted cod fish that needs to be reconstituted and desalted. It was brought to Puerto Rico by our ancestors, the Spanish colonizers.

Salt cod, like smoked salmon, ham, corned beef, and many other salt-cured foods, is one of those old-fashioned preserved foods whose popularity has outlasted the need for its particular form of preservation. And the reason is the same as it is for these other foods: in the process, it becomes a totally different food from the fresh item -- and it tastes so good.

For centuries, curing with salt was one of the only methods of preserving fish for long-distance shipping. Since the time of the Vikings, salted and dried cod from the North Atlantic has been shipped around the world, with a large share going to the Mediterranean countries. Because it could last for months or even years without spoiling, salt cod became, and remains, a popular food in inland areas of Spain, Portugal, southern France, and Italy.

The cod must be cleaned in clear running water and then soaked overnight to draw out the salt. Regular changes of water are required. The fish then loses its strong smell and saltiness and swells to nearly the size it was when it was fresh. After soaking to reconstitute it, the bacalao can be simply poached and served like other fish or be incorporated in a variety of dishes. Bacalao is an integral part of Mediterranean cuisine. Since colonial times Puerto Ricans have been adapting favorite dishes of their ancestors and bacalao is an integral in la Cocina Criolla.



**Anna is a Recipe Tester for EL BORICUA and is also a professional Chef, she lives in California with her husband, Joe and their three children.*



Jaime in the Kitchen

A Food Blog

A recently created Puerto Rican dish is the Tripleta Sandwich and is made using any combination of three kinds of meat. (The word tripleta also has to do with horserace betting, but that's another story.) The meats could be pernil, ham, steak, chicken, etc. In my book pernil is a must, of course. All except the pernil must be quickly pan-grilled to keep it moist and tender and all meats need to be thinly sliced. A nice French or bolillo bread is used along with the usual sandwich veggies; onions, peppers, tomatoes, and greens. I like pan grill the vegetables too. Then there is the final glory, a delicious sauce that has to be homemade -- because, you can't find it at the grocery store.

What's in that sauce? First there's mayo and mustard, a bit of ketchup, a bit of cayenne powder, garlic powder, onion powder, oregano, minced recajo, a tiny bit of recaito sofrito, salt and pepper. Can't give you any measurements cause I tend to just add stuff until I think it's enough. This sandwich has no cheese, but you can add some to yours if you like. The bread is sometimes warmed or the sandwich grilled.

The Tripleta also includes one unusual ingredient. You can tell this is a newly created recipe because it includes potato sticks, like French fries. They can be canned, of bagged or even homemade I guess, but who would want to go thru all that trouble when you can just open a package?

I'm not a chef, I'm just a guy who likes to cook for his family, and started out making easy sandwiches and they graduated to fancier sandwiches until my kids declared me the Sandwich King. I even have a crown somewhere in the garage that I was awarded years ago on Father's Day. Anyway, I believe in making things as easy as possible.

Now back to the sandwich. Cut the bread the long way. Add the meats, smear it with plenty of sauce, add potato sticks, then finally add the veggies and greens. It's not rocket science.

The Tripleta will be a thick and juicy sandwich, so wear your bib. Of course the Tripleta must be eaten with two hands and lots of napkins. Don't forget your nice cold cervecita or two to help it go down. It tastes best if you are watching sports on your big TV screen. I tend to doze off afterwards, but hey, I make it on Sunday afternoons and that's what Sunday afternoons are for -- to doze off. Life is good!

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



Jibaritos Envueltos

Breaded Guineitos Niños

18 finger bananas, peeled
 1 cup flour
 ½ tsp salt
 1/8 tsp. garlic powder
 ½ tsp baking powder
 1 cup water
 Oil for frying

Mix all ingredients together except bananas. Dip each banana in batter and deep fry in hot oil. Drain and serve.

- For dessert, substitute garlic with cinnamon and add 1 tsp sugar to the batter. Pour honey over it before serving.

Arañitas de Plátano

-2 green plantains
 -4 cloves garlic, mashed
 -salt to taste
 sprinkle of garlic powder
 -oil to pan-fry or deep-fry

Peel and then shred green plantains in food processor. Stir in other ingredients until well mixed.

Place by heaping teaspoonful in oil and cook until golden. Drain and serve.



Fried Fish Criollo

1 pound fish fillets, such as haddock, tilapia, cod, etc.
 oil for deep frying
 1/2 cup flour
 salt and pepper to taste
 2 pkts Sazón
 1 tbp Adobo
 Garlic Powder.

Pour 1 inch of oil in skillet; heat to 375°. Combine all ingredients not including fish. Dip fish fillets into flour mixture. Fry fish for about 5 minutes on each side; remove to a platter.

Makes 3 to 4 servings.

Nuestra Cocina Criolla



Chicken Pasta - a lo Criollo

- 2 tablespoons extra-virgin olive oil
- 12 large chicken thighs (about 2 3/4 pounds)
- Adobo to season chicken
- Salt and black pepper
- 1 red bell pepper, thinly sliced
- 1 Spanish onion, thinly sliced
- 4 cloves garlic, thinly sliced
- 2 tablespoons tomato paste
- One 28-ounce can crushed tomatoes
- 2 bay leaves
- 1 teaspoon crushed red pepper
- 1/4 cup Recaito
- 1/4 cup chopped cilantro
- 1 pound spaghetti

1. In a large skillet, heat the olive oil over medium heat. Season the chicken with Adobo, salt and black pepper and add to the skillet. Cook until golden on both sides, about 10 minutes; transfer to a plate.
2. Pour out all but 2 tablespoons fat from the skillet and add the bell pepper, onion and garlic; cook until softened, about 8 minutes. Stir in the tomato paste, then add the crushed tomatoes, bay leaves, crushed red pepper, and Recaito. Add the chicken and any juices; lower the heat, cover and simmer until the chicken is cooked through, about 25 minutes. Remove the chicken, shred, dice, or chop and add back to the pan. Discard the bay leaves and stir in the cilantro; season with salt and black pepper.
3. Meanwhile, in a large pot of boiling, salted water, cook the spaghetti until done; drain. Mix the sauce and pasta together.
4. Serve with warm buttered garlic toast.



Chocolate-Rum Pound Cake

Sinfully delicious and easy

This is really the best, most moist, most rich, most chocolatiest cake ever made.

- 1 Chocolate Fudge Cake Mix
- 1 small box Instant Chocolate Pudding
- 1 cup sour cream
- 1 cup vegetable oil
- 1/2 cup Puerto Rican rum
- 4 eggs, beaten
- 1/2 cup milk
- 1 tsp vanilla
- 2 cups mini chocolate chips

Preheat oven to 350 degrees F. In a large bowl, mix together everything except chocolate chips. Batter will be thick. Stir in the chocolate chips. Pour batter into Bundt pan or a 13 x 9 sheet pan.

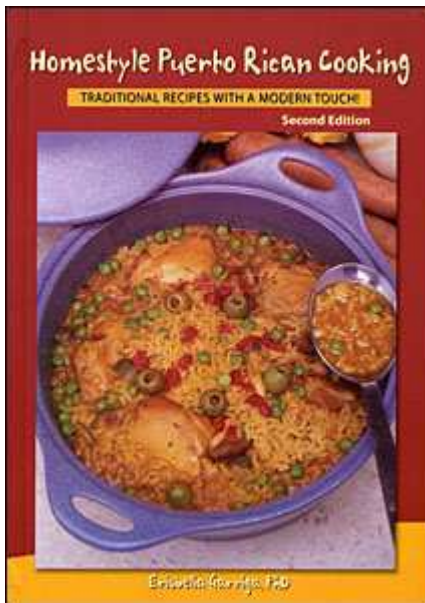
Bake at 350° for 45-50 minutes for a Bundt pan (a Bundt pan is a round pan with a hole in the middle), or about 35 minutes for a sheet pan. Test with a toothpick.

Rum-Chocolate Icing

- 1 14-oz can condensed milk
- 2 tsps Puerto Rican rum
- 1 16-oz pkg semi-sweet chocolate pieces

Pour ingredients into a small non-stick sauce pan. Heat over medium heat until the chips are melted. This does not need to cook – just melted. It will be creamy and runny. Carefully pour over cake letting the icing drip over the sides while the icing is still warm. Cover as much of the cake as you like.

Book Reviews

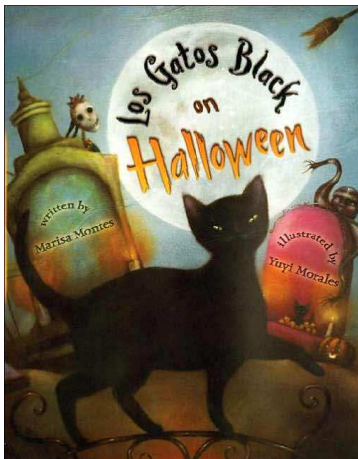


Homestyle Puerto Rican Cooking: Traditional Recipes with a Modern Touch
by Erisbelia Garriga, PhD

ISBN-10: 0976208806
ISBN-13: 978-0976208808

Ms. Garriga published *Homestyle Puerto Rican Cooking, Traditional Recipes with a Modern Touch!* in November 2004, with the second edition out now. The Spanish edition, *Sabrusoras Boricuas, Recetas Criollas Puertoriquenas con un Toque Moderno* in March 2006.

Homestyle Puerto Rican Cooking has 384 pages with lots of photos. In December won in the category as "Best Easy Recipes Book" in the Gourmand



You must get this fabulous Halloween Puerto Rican book by Puerto Rican author Marisa Montes. It is fun to read even for grown ups. I received one and love it so much that I mention it every year in October.

'Los Gatos Black on Halloween' is a bilingual, children's book of prose. Beautiful art too. You will read it over and over and won't be able to put it down. Available online.

Nuestra Música



Puerto Rico Jazz Jam
(1999)

A big number of Puerto Rican musicians, along with some "primos", were brought together in this production, recorded in San Juan, P.R., and produced and directed by Old San Juan native, Latin Jazz trumpet player, Humberto Ramírez. The tunes are interpreted by different music bands, and, in overall, the compilation offers a good balance of old and new songs with a nice and fresh sound, and plenty of solo performances. The pool of talent includes musicians from a variety of genres and ages, like Salsa legends Papo Lucca – piano, Bobby Valentín – bass, Roberto Roena - bongó, Elías Lopés – trumpet; Ballad bass player Junior Irizarry; the well experienced Jazz exponents Oscar Cartaya –bass, Charlie Sepúlveda – trumpet, along with "primos" Alex Acuña (Perú) – drums and Justo Almario (Colombia) – saxophone; and many others.

To start mentioning some of the tracks, the Latin Jazz standard "Mambo Mongo" (popularized by Cuban conguero player, Ramón "Mongo" Santamaría) is presented here with one of the best piano players in the island, Eric Figueroa, performing one of the many solos in this tune. Following with the Bolero standard "Bello Amanecer" by Puerto Rican composer/singer Tito Henríquez, here arranged by Humberto Ramírez and interpreted by cuatro masters Prodigio Claudio and Quique Domenech, both delivering an impressive solo exchange. Next, "Asora", the fastest and most explosive track, a real "heart-beat booster", offers an extensive Latin percussion solo; composed and arranged by H. Ramírez and performed by one of the top conga players nowadays, Paoli Mejías with his band. Bringing some Puerto Rican folklore to the scene is the Bomba-Jazz "Bomba Pa' Carmen", composed, arranged and performed by Charlie Sepúlveda. Last, but not least, is the traditional Bolero "Lamento Borincano" (Rafael Hernández), also arranged by H. Ramírez and interpreted by the 17-musician Puerto Rico Jazz Orchestra.

-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-