



The Voice



The American Society of Jalisco A.C.

Avenida San Francisco 3332, Chapalita,
Guadalajara, Jalisco, Mexico



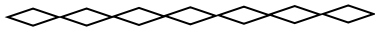
La Sociedad Americana de Jalisco A.C.

Tel: (33) 3121-2395 • Email: amsoc@megared.net
• www.amsocguadalajara.org

April 2015

Inside this issue:

- 2 - St. Patrick's Day and the 70th AmSoc Birthday Party Celebration Photos
- 2 - Spanish/English Oddities
- 3 - World Book Day
- 3 - AmSoc Book Club
- 4 - Board Meeting Minutes
- 4 - Recipe of the Month
- 5 - April Event Calendar



ADORABLE PUPPIES FOR SALE!

Purebred Schnauzer puppies born 2/11/15
ready to adopt now!
\$1,500 pesos each



Contact Bette Drummond at (33) 3379-7960

2015 Events Schedule (so far)

April 2 - Thursday: AmSoc Luncheon, 12:00 noon to 1:30. Doug is rattlin' the pots and pans again. This time he's preparing French Onion Soup, Baked Herbed Fillet of Fish (served with a tangy Tartar Sauce), Rice Pilaf and green Peas. Birthday Cake for a big celebration for those folks born in April. Be there or be square!



April 16 - Thursday: Combined Easter and Earth Day celebration. Also the AmSoc Book Club meeting at 10:00 am

May 14 - Thursday: Parent's Day Celebration

June 11 - Thursday: The Ice Cream Social

July 4 - Saturday: US Independence Day celebration

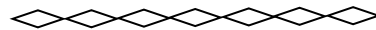
August 13 - Thursday: The Ice Cream Social

September 17 - Thursday: Mexican Independence Day celebration

October 29 - Thursday: Combined Halloween and Oktoberfest celebration.

November 26 - Thursday: Thanksgiving celebration

December 19 - Saturday: Christmas Posada (subject



"Who is the happier man, he who has braved the storm of life and lived or he who has stayed securely on shore and merely existed?"

~ Hunter S. Thompson ~

Photos of the Saint Patrick's Day & 70th AmSoc Birthday Celebrations on March 19th



Spanish/English Oddities

by Bette Drummond

This month we are continuing our look at cognates, words that look and sound nearly the same in both languages, but that are not really the same – often times called false cognates. As you have already noticed some words are partial cognates, meaning the at least one definition of the word is the same in both languages, but not all, leading to our confusion.



First let's look at the word 'visualize'. In English it means 'to see or form a mental image of' as in an ad for Acapulco: 'Visualize yourself in a beach chair on the playa at Acapulco holding a tall glass of lemonade with ice as you watch a group of young people playing sand volleyball.' Yes, It can mean that in Spanish (visualizer), but if you see things in Spanish on your computer, especially in an email ad, occasionally you will see something that looks like it is saying 'if you cannot visualize this, click here to access it in another window'. In that case, it is not asking you to close your eyes and imagine something, but it means 'if you cannot see this in the email'.

Though not exactly a cognate, the word 'radio' is rather odd in Spanish. If you are referring to the physical radio that is sitting in the living room or on your nightstand, it is 'el radio' BUT, if you are referring to the sound coming out of the device, it is 'la radio'. 'I am listening to the radio. Estoy escuchando la radio'.

Finally, the tiny word 'tan'. We immediately think of lying in the sun getting a tan, in Spanish 'bronceado'. Tan in Spanish is defined as 'such, such a, so'. One example is 'don't be so cruel. No seas tan cruel'. Or, used with como, 'my dog is as pretty as your dog. Mi perro está tan bonito como tuyo. 😊



Optical Illusion

World Book Day

World Book Day is a celebration created in 1995 by UNESCO (United Nations Educational, Scientific and Cultural Organization) and celebrated here in Guadalajara since 2002. There will be a public reading aloud of "*Alicia en el Pais de Las Maravillas*" (*Alice in Wonderland*) on Thursday, April 23 at La Rambla Cataluna Plaza, between Avenida Juarez and Enrique Díaz de León, next to the Universidad de Guadalajara Leyes Building. A group of several people will go from AmSoc, meeting around 9 am. If you'd like to be a reader, the organizers will assign you a passage to read, usually no more than 3 paragraphs.

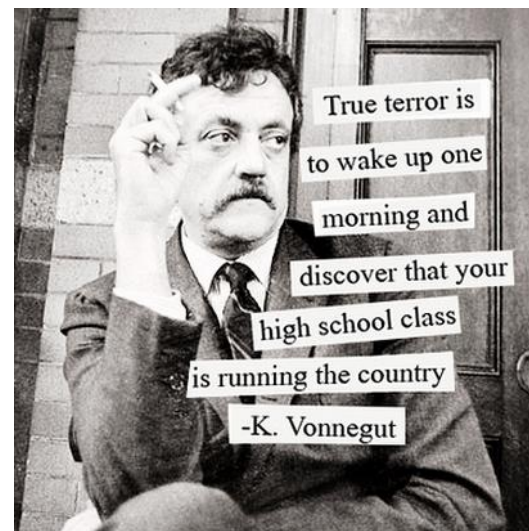


A competition for which book would be read this year was held earlier in March. *Alice in Wonderland* was the winner title with 41,740 votes. The readings will run from 10 am to 9 pm.

Please contact Franklyn Dunne at 3686-5331 if you would like to participate. 😊

AmSoc Book Club

We will discuss Mexican author Octavio Paz's classic 1950 study of Mexico and the Mexican character, *The Labyrinth of Solitude*, on Thursday, April 16 at 10 am. A movie (TBA) will be shown at 1:30 pm. following the regular Thursday luncheon. Contact: Cam Esser 3813-0991



AmSoc Board Meeting Minutes

Tuesday, March 10, 2015

The meeting was called to order at 10:30AM with a quorum in attendance.

Present: Ann Whiting, Jerry Dankner, Gail Early, Cam Esser, Cliff Esser, John Griffin, Fred Hanna, Doug Mattoon, Bruce Newby, David Ruiz and Regis Soileau.

Treasurer's Report: Our cash reserves have increased a little. Donations for DVD packs helped a lot – thank you Bruce. And thank you John for your guidance in our financial affairs.

Committee Reports:

♣ With more US style luncheons the Thursday lunch attendance continues its increase. The food committee will continue to work with Lupita and Rocio to coordinate the preparation of North American style luncheons.

♣ Notarizing our constitution is pending the witness signatures. Lupita is preparing the signature document.

Old Business:

♣ A deluxe barbecue grill was purchased with individual contributions, including the food club.

♣ The aljibe is to be cleaned.

♣ Employee job descriptions and an AMSOC Operating Manual are pending.

♣ A presentation of the modernizing (social media, etc.) of the web site is pending.

New Business:

♥ Our spring and Earth Day luncheon will be held on Thursday April 16th. The menu committee proposes baked spiral sliced American ham, baked pineapple casserole, broccoli, salad and dessert. The price is to be determined.

♥ Monday March 16th is a Mexican holiday. Lupita and Rocio offered to change their vacation date to Monday March 23rd because there is so much work required to prepare for the March 17th luncheon. This was accepted unanimously.

♥ Regarding the upstairs "Media Room", Cam and Cliff Esser and Bruce Newby are donating the funds necessary to purchase curtains, Dan Turnquist donated the sound bar and AMSOC is paying for the necessary floor cleaning.

♥ Cam suggested a "Follow-up/Out-reach" committee to complement our social media activities. This is pending efforts to find volunteers.

♥ We have been invited by the dance mistress of the Joven Ballet de Jalisco to visit the troupe as they practice in the near future. This is under consideration.

Meeting adjourned at 11:015am.

Next board meeting will be April 7, 2015

Recipe of the Month

Tsoureki Greek Easter Bread

Tsoureki is a traditional Greek Bread served at the Easter meal flavored with overtones of orange and anise. It's shaped into a twisted wreath or a braid and has red colored hard boiled eggs tucked into pockets formed between the twists.



Although the traditional color for the eggs is red, pastel hues of blue, yellow, light pink and lime green can help welcome the Easter bunny just as well!

1 pkg. yeast dissolved in 1/4 cup lukewarm water (110°F)
 1/2 cup milk
 1/2 cup butter
 1 tsp. pure vanilla
 1 tbsp. freshly grated orange zest (or a few drops of pure orange oil)
 1 tbsp. anisette liquor
 3 tiny drops anise oil
 1 tsp. salt
 4 to 5 cups all-purpose flour
 1/2 cup honey or agave nectar
 2 large eggs, well beaten
 1 egg yolk (reserve the white for egg wash for top)
 hard boiled eggs dyed red (1 for each person)

For the milk, use reconstituted non-fat dry milk or scalded fresh milk.

To dye the hard boiled eggs, add a tablespoon of cider vinegar to the liquid from a can of sliced beets in a small stainless steel pan. Add the eggs with enough water to cover and boil for 1 or 2 minutes, cover and let stand for 15 minutes, then cool. The eggs may also be dyed red using food colorings if you prefer a brighter color.

To prepare the dough, dissolve the yeast and set aside for 5 minutes. Heat the milk to scald, melt the butter add the honey and cool for about 15 minutes before adding to the yeast (about 100°F).

In a stand mixer, add 2 cups flour and remaining ingredients (except flour) and beat for 2-3 minutes. Add the remaining flour a small amount at a time, until the dough forms a ball and begins to leave the side of the bowl.

Knead the dough for 6-8 minutes until smooth and elastic. Put into an oiled bowl and turn to coat with oil on all sides. Cover and let rise in a warm, draft free place until nearly doubled. Punch down, divide dough into two ropes; twist the two together, then form a ring or a wreath and pinch the ends together; tuck them under to hide. Let rise, again for about 30-40 minutes.

Tuck a colored egg at even intervals around the wreath by spreading a rope twist to fit around the egg. Cover and let rise another 20-30 minutes or so.

15 minutes before baking, preheat the oven to 375°F.

To make an egg wash, beat the saved egg white with a tablespoon of water and brush it over the top. (Don't allow the egg to pool in the valleys and leave the boiled eggs without brushing.) Sprinkle sesame seeds over the bread.

Bake for about 25-30 minutes, or until the internal temperature of the bread reads 190°F on an instant-read thermometer. Cool on a wire rack.

Happy Easter!

April Calendar of Events

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 	2 Luncheon @ AmSoc 12:00 French Onion Soup, Baked Herbed Fillet of Fish (served with tangy Tartar Sauce), Rice Pilaf and green Peas. Jueves Santo Holy Thursday	3  Viernes Santo	4  Full Moon Sábado Santo Holy Saturday
5 EASTER! 	6	7	8	9 Luncheon @ AmSoc 12:00 	10	11
12	13	14	15	16 Luncheon @ AmSoc 12:00  Book Club meeting @ 10:00 am	17	18 New Moon 
19	20	21	22	23 Luncheon @ AmSoc 12:00  World Book Day	24 Arbor Day 	25
26	27	28	29	30 Luncheon @ AmSoc 12:00  Dia del Niño	M	AY