

# LATIN CONNECTION

*San Antonio*

*Monica Yoas*

Weather Woman / Anchor

Univision 41

San Antonio, Texas

Photo provided by Monica Yoas

# Ask Jefe

## OUR HERITAGE.

By Wayne "Jefe" M. Zamora.

September is Hispanic Heritage Month and for the past few years I've written a short history on how September got to be Hispanic Heritage Month. Many cities across the United States will be having some type of Latin Festival going on. Here in South Carolina, it will be a blend of different Latin cultures while in some states it will have a large focus on just one of several Latin cultures. It all depends on the population of Latinos in that area. For example, in Miami it'll possibly be focused on the Cuban culture. For this issue, I've decided to focus on Latinos in the United States and am starting with the history on the Tejano culture. Hopefully some people will get some useful knowledge out of it.

Latin Connection Magazine is progressing very well. I have, in the past, talked about what the magazine is all about. Now that are a great number of new readers, I need to re-tell the story. Latin Connection Magazine is family owned. I am the Editor-in-Chief, photographer, sometimes writer, head of sales, and etc. My daughter is the Asst. Editor, graphic designer of the magazine, my proof reader, my researcher, and etc. The photos that you see wouldn't be possible without the help from our Correspondent Madeline Lozano, who also does some sales. She is the one that you see out there taking photos for me, taking my place at functions, and etc. in San Antonio. Along with her, you usually see my good friend, and big help, Sandra Valadez. Sandra is the producer for her own web TV program called Always Viewed "con sabor latino" web TV. Just one of the many projects that Sandy is working on. The magazine started out a few years ago as a Hispanic Outreach newsletter to what it has developed today. Topics covered in the magazine include, but are not limited to: Migas, history on the food, In Uniform, Hispanics in the military, Inspirations, our role model section, Los Tunes pages, upcoming and present music artists, cultural events, festivals, Latinos in action – Latinos in other fields, Latin Entertainment, sports (beginning in this edition), and health articles (returning soon).



Latin Entertainment is how Latin Connection Magazine managed to get Brandy Lopez to be the speaker for the Hispanic Heritage Committee at Shaw AFB for Hispanic Heritage month. Brandy brought along with her Rick Balderrama, David Marez, and Javier Galvan. They performed at Shaw Air Force Base. Latin Connection Magazine also had the opportunity of having Megan Leyva perform at the Iris Festival in Sumter, South Carolina. In attendance was two time Latin Grammy winner Rebecca Valadez. The magazine is about sharing our culture, music, food, family traditions, and connecting with other people and Latin cultures. By bringing the music artists and speakers to South Carolina, I am sharing my culture with everyone. We have had a family from Charleston South Carolina share their photos of their daughter's Quinceanera, Diana Salazar. I drove all the way to an island off Charleston, South Carolina to take the photos. I have never in my life been connected to so many wonderful people. It amazes me what has come out from this magazine.

As time goes on, we will be adding or making changes to the magazine. Our newest addition is our sports section. See the photos of local boxers in training for the Oscar Diaz upcoming benefit match. For all of you Longhorn Fans, we have formed a collaboration with "Longhorn Gene" Williams and the Longhorn Live Radio Show. We will be bringing you your Longhorn Football updates plus photos.

THANK YOU! Special thanks go to Mr. Dan Arellano, Author/Historian, for providing us the history on Tejanos and well known author Edna Campos Gravenhorst for providing us the story on NASA engineer Debbie Martinez.

Enjoy!! ■

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# Migas

## EMPANADA

An empanada is a stuffed bread or pastry. The name comes from the Spanish verb *empanar*, meaning to wrap or coat in bread. Empanada is made by folding a dough or bread patty around the stuffing. In Spain, empanadas are usually large and circular in size and are cut into smaller portions for consumption, whereas in South America empanadas are normally small and semi-circular (This type of empanada is also common in the province of Cadiz, Spain). Empanadas are also known by a wide variety of regional names (see the entries for the individual countries below).

Empanada may have its origin in the *fatayer* or “*moajanat*”, an Arab dish which was introduced in Spain during the Arabic occupation of the Iberian Peninsula. It must be noted that in some Arab countries “*Moajanat sapanekh ma laham*” (literally pastry with spinach and meat) is available in bakeries with a ground beef and spinach filling. In Spain the dish is known as Galician empanada or simply empanada. It is likely[citation needed] that empanadas in the Americas have their origins in Galicia, Spain, where an empanada is prepared similar to a large pie which is cut in pieces, making it a portable and hearty meal for working people. The filling of Galician empanada usually includes either tuna, sardines or chorizo, but can instead contain cod fish or pork loin. The meat or fish is commonly in a tomato, garlic and onion sauce inside the bread or pastry casing. Due to the large number of Galician immigrants in Latin America, the empanada gallega has also become popular in that region. The dish was carried to South America by colonists, where they remain very popular to this day. Empanadas in South America have various fillings, detailed below.

### Argentina

Argentine empanadas are often served at parties as a starter or main course, or in festivals. Shops specialize in freshly-made empanadas, with many flavors and fillings. The dough is usually of wheat flour and lard with fillings differing from province to province: in some it is mainly chicken in others beef (cubed or ground depending on the region), perhaps spiced with cumin and paprika, while others include onion, boiled egg, olives, or raisins. Empanadas can be baked (more common in restaurants and cities) or fried (more common in rural areas and at festivals). They may also contain ham, fish, humita (sweetcorn with white sauce) or spinach; a fruit filling is used to create a dessert empanada. Empanadas of the interior regions can be spiced with peppers.

### Bolivia

Bolivian Empanadas are made with beef or chicken, and usually contain potatoes, peas and carrots, as well as a hard boiled egg, an olive, or raisins. They are called *salteñas* and are moon-shaped pouches of dough customarily seamed along the

top of the pastry. *Salteñas* are very juicy and generally sweeter than the Chilean variety, though there are different levels of spiciness (non sweetness). In the afternoons, fried cheese empanadas are served, sometimes brushed with sugar icing.

### Brazil

Brazilian empadas or empadinhas.

In Brazil, empadas, or empadinhas are a common ready-to-go lunch item available at fast-food counters. A wide variety of different fillings and combinations are available, with the most common being chicken, palmito (heart of palm), cheese, shrimp, and beef.

The filling of empadinhas often have olives or olive pieces mixed in. Many people see this as a crucial aspect of the food, originating the expression “olive in the empadinha” for something important, desirable or beneficial.

The cheese empadinha is usually open, resembling a Portuguese Pastel de Belém



## Brazil

Though the similar name suggests related dishes, Brazilian empadinhas are very different from empanadas, and probably have distinct origins - possibly deriving from Portuguese empadão, which resembles a tarte.

Empanadas (Argentinian or Chilean style) are also available at a few Brazilian restaurants, never sold as empadinhas, and are regarded as totally different dishes.

The dough used in empadinhas is based on flour and butter (or margarine), and is closer to the French pâte brisée (used in tartes) than the dough used to make empanadas. Empadinhas are baked in small round metal moulds, about 5 cm diameter each. The crust crumbles when pressed, different from empanadas, which are usually firmer.

As noted above, empadinhas usually come with chicken filling, but also with beef, heart of palm, shrimp, cheese (gorgonzola, mineiro cheese, mixed cheeses, etc.), dried tomatoes, codfish, etc. They are widely available in Brazil, and commonly found in bakeries, luncheonettes, and gas stations; there are even some fast-food chains specialized in empadinhas (e.g. Empadaria da Vovó, Rancho da Empada, etc.) in most major Brazilian cities.

Usually cheese-filled “empadinhas” are opened, but you can find them closed in some places.

## Chile

### Chilean empanada

Chilean empanadas can have a wide range of fillings, but there are two basic types; one is baked and usually filled with pino (similar to mincemeat), and the other is fried and usually filled with cheese. Empanada fillings usually contain cheese and/or different types of seafood, for example; mussel, crab, or locos (abalone). The most popular empanada filling is pino, consisting traditionally of beef, onions, shortening, raisins, black olives, hard boiled eggs and hot peppers. Pino is a Mapuche recipe, and in Mapudungun it is called Pinu, so this filling is a true mix of indigenous Chilean and Spanish heritage.

## Colombia

Colombian empanadas can be either baked or fried. The ingredients used in the filling can vary according to the region, but it will usually contain components such as salt, rice, beef or ground beef, shredded chicken, boiled potatoes, cheese, hard-boiled eggs, and peas. In the department of Valle del Cauca, they are generally filled with ground meat, yellow potato or Criole potato. They are also served with peas, tomato, cilantro, and many other spices. In the city of Medellín, Chorizo filled empanadas can be easily found, because of the city’s love of pork and chorizo meats. In the Amazonic regions of Colombia, such as the area of the city of Leticia, many sweet empanadas can be found, because of the high demand and high supply of tropical fruits of the region. Many of these empanadas are filled with some sort of jam consisting of these types of tropical fruits, such as lulo, zapote and many more which can all be found in the Amazon regions of Colombia. However, radical variations can also be found (cheese empanadas, chicken-only empanadas, and even Trucha - Trout - empanadas). The pastry is mostly corn-based, although potato flour is also used.

### Empanada costeña.

Colombian empanadas are usually served with Aji (also called Picante by some people), a sauce made of cilantro, green onions, red or black pepper, vinegar, salt, and lemon juice. Bottled hot sauces are also used to add flavor to the empanadas. The sauce is normally prepared with a spicy kick, balancing very well with the nutty, neutral taste of the meat, potato and spices that make up the typical Colombian empanada. Colombian empanadas are also known to contain carrots and chicken. Another variety include Stuffed Potatoes (Papas rellenas) which is a variant that has potato in the pastry instead of maize dough and have round shapes.

In the Cauca department, the pipian empanadas are made with peanuts and a special type of potato called “Papa

amarilla” due to its yellow color. In Colombia, empanadas can be easily found on street corners, as it is one of the most famous and popular foods in the general public, followed by Arepa, and Pandebono. Many of the empanadas that are found in Colombia were/are homemade, and have been brought down through generations, eventually turning into a national obsession. One of the most famous bakeries in the Republic, more specifically based in Cali, Colombia, called ‘El Molino’ introduced the Spinach Empanada, which is an empanada filled with both green spinach and cottage or Ricotta cheese. In the poorer areas of Colombia, the producers of these popular empanadas are made with the same spinach, but use Queso Campesino, Queso Paisa of Medellín, or parmesan cheese instead of cottage or Ricotta cheese. Empanadas in Colombia are a favorite in most of the bigger cities, such as Cali, Bogotá, or Medellín. Nowadays, Colombian empanadas are one of the most ordered, and one of the most favorable side orders in many of the restaurants in Colombia.

## Costa Rica

Costa Rican empanadas are either filled with seasoned meats (pork, beef or chicken) or cheese, beans, cubed potato stew folded and then fried. These empanadas are normally made with corn dough. There is another version made with wheat dough and is typically sweet and baked, filled with guava, pineapple, chiverre or any other jelly or dulce de leche. Another popular version are empanadas that have been made with sweet plantain dough, filled with seasoned beans and cheese, and then fried.

## Cuba

Cuban empanadas are typically filled with seasoned meats (usually ground beef or chicken), folded into dough, and deep fried. Cubans also sometimes refer to empanadas as empanadillas. Empanadas can also be made with cheese, guayaba, or a mixture of both.

These are not to be confused with Cuban pastelitos, which are very similar but use a lighter pastry dough and may or may not be fried. Cubans eat empanadas at any meal, but they usually consume them during lunch or as a snack.

#### Dominican Republic

Similar in their preparation (though often fried) and method of consumption to Cuban empanadas. More modern versions, promoted by some specialty food chains, include stuffing like pepperoni and cheese, Danish cheese and chicken, etc. A variety also exists in which the dough is made from cassava flour, called catibías. Adobo seasoning, diced boiled eggs and raisins can be added as way to provide additional variety and enhance the flavor of the meat filling.

#### Ecuador

Very similar to those of their neighboring country, Colombia, Ecuadorian empanadas are made of corn seasoning or flour. Their components may include peas, potatoes, steamed meat known as carne guisada, or many other varieties of vegetables. The many types of Ecuadorian empanadas include empanadas de arroz (rice empanadas), which are deep fried for added crispiness, and flour empanadas or empanadas de verde which are empanadas made from plantain. Empanadas are also followed by aji (a type of dipping sauce for added flavor), which varies by region. The major components of “aji”, or “picante”, as it is also known, are cilantro, juices from red peppers (for a spicy kick), lemon, Spanish, red, or green onion, and sometimes chopped tomato. In la costa, or the shore region of Ecuador, aji may contain only onions, chopped tomatoes, and lemon juice. and fruit empanadas; with such fillings as banana, apples, and pumpkin. There is also “empanadas de morocho”, morocho is a special grain produced in the country. They are also known for deep fried Empanadas made with shredded chicken, onions, olives, hard boiled eggs, and raisins then topped with sugar before serving.

#### El Salvador

Salvadoreños often use the term “empanadas” to mean an appetizer or dessert made of plantains stuffed with sweet cream. The plantains are then lightly fried and served warm with a sprinkle of sugar. They also sometimes include caramel and apples

#### Haiti

In Haiti, a meat-filled pastry similar to the empanada but with a thicker crust called a pate is regularly eaten on festive occasions. It is essentially a meat-filled turnover. The dough is often filled with ground beef, fish, or chicken and topped with spices. The dough is then sealed and baked.

#### Jamaica

A Jamaican patty or pattie is a pastry that contains various fillings and spices baked inside a flaky shell, often tinted golden yellow with an egg yolk mixture or turmeric. It is made like a turnover but is more savory. As its name suggests, it is commonly found in Jamaica, and is also eaten in other areas of the Caribbean, like Costa Rica’s Caribbean coast but most notably that of Haiti, in which the pastry is thick and crispy essentially a turnover. It is traditionally filled with seasoned ground beef, however, fillings now include chicken, vegetables, shrimp, lobster, fish, soy, ackee, mixed vegetables or cheese. In Jamaica the patty is often eaten as a full meal especially when paired with bread. It can also be made as bite-sized portions and is then referred to as a cocktail patty.

#### Mexico

Mexican empanadas can be a dessert or breakfast item and tend to contain a variety of sweetened fillings; these include pumpkin, yams, sweet potato, and cream, as well as a wide variety of fruit fillings. Meat, cheese, and vegetable fillings are less common in some states, but still well-known and eaten fairly regularly. Depending on local preferences and particular recipes the dough can be based on wheat or corn. The state of Hidalgo is famous

for its empanadas, or pastes, as they are locally known. These trace their origins from the Cornish pasties imported by British miners. In Chiapas, empanadas filled with chicken or cheese are popular dishes for breakfast, supper or even as snacks.

#### Panama

Empanadas are usually filled with ground beef but sometimes may also be filled with shredded chicken, white cheese or yellow cheese. They are made of flour or cornmeal and usually deep fried, but can also be baked. In the city of Colon, due to a heavy Caribbean influence, they also fill it with a plantain puree, bake it, and call it “plantain tart”(tarta de planton). They are smaller than their counterparts elsewhere in Latin America and are considered snack, appetizer, or luncheo

#### Peruvian empanadas

Peruvian empanadas are similar to Argentine empanadas, but slightly smaller. They are usually baked. The most common variety contains ground beef seasoned with cumin, hard-boiled egg, onion, olives and raisin; the dough is usually sprinkled with icing sugar. They are commonly sprinkled with lime juice before eating. Also very popular are cheese-filled (or cheese-and-ham-filled) ones besides chicken filled one. Recently, “modern” empanadas, with a variety of filling have appeared, e.g.: chicken-and-mushrooms, shrimp or “aji de gallina.”

In southern Peru, similar to Bolivia, you will also find “Salteñas” (Argentinian empanadas) or “Bolivianas” (very similar to Salteñas).

#### Philippines

Filipino empanadas usually contain ground beef or chicken meat, potato, chopped onion, and raisins (somewhat similar to the Cuban “picadillo”) in a sweetish wheat flour dough. Some Filipinos are not partial to the sweetish flavour notes and prefer empanadas that are closer to the Hispanic versions. There are doughy baked versions, as

well as flaky fried versions. Often, to lower costs, potatoes are added as a filler, and olives-- relatively expensive in the Philippines—are omitted.

However, empanadas in the northern Ilocos region are very different. These empanadas are made of a savory filling of green papaya, mung beans and, upon request, chopped Ilocano sausage (Chorizo) and/or an egg yolk. Rather than the soft, sweet dough favored in the Tagalog region, the dough used to enclose the filling is thin and crisp, mostly because Ilocano empanada uses rice flour, coloured orange with achuete (annatto), and is deep-fried rather than baked.

#### Portugal

In Portugal, empadas are a common option for a small meal, found universally in patisseries and often being eaten while drinking coffee. They are usually about the size of a golf ball, though size and shape changes from place to place or establishment to establishment. The most common fillings are chicken, beef, tuna, codfish and, more recently, mushrooms and vegetables, though this also varies from place to place. They aren't usually served hot.

#### Puerto Rico

Puerto Rican cuisine has several dishes related to the empanada. The closest to those of neighboring countries is called empanadilla (literally 'little empanada'; it also known as pastelillo in and around the metropolitan area). The empanadilla is made of flour dough that is fried, and filled with meat (ground beef, chicken, shrimp, etc.) and spanish olives, or cheese and tomato sauce.

#### United States

Mexican empanadas are commonly eaten in the United States, especially in the Southwest. In the southeastern United States, there is a similarly prepared dessert often referred to as "fried pies." They typically consist of a pasty filling made from re-constituted dried fruit such as apples, apricots, or peaches. The filling is placed in a dough

circle, folded over in half, and then fried.

#### Uruguay

Uruguayan empanadas are generally made out of wheat flour and can be fried or baked. There were introduced by the Spanish and Italian settlers in the middle of the 20th century. Argentine influence over the region has enriched the national cuisine by mixing new flavors and recipes. The most common empanada are those with beef, but there are also other kinds, such as ham and cheese, olives, fish and spicy stuffing. The most famous sweet empanadas in Uruguay are those that combine dulce de leche, quince and chocolate covered by sugar or apple jam. In some regions even those with sweet meat.

#### Spain

In Spain empanadas are often made from a rather thin, pliant, but resilient wheat pastry, although thicker pastry is not uncommon. The filling varies, but tuna, sardines or chorizo are used most commonly in a tomato puree, garlic and onion sauce. Spanish empanadas are fried in olive oil. In Galicia, Spain, the empanada can also be prepared similar to a pie, with cod fish or pork loin, the empanada galega (Spanish: empanada gallega). Empanada can be eaten at any time of the day.

#### Venezuela

Venezuelan empanadas use corn flour based dough and are deep fried. The stuffing varies according to region; most common are the cheese and ground beef empanadas. Other types use fish (school shark or cazón, very popular), caraotas or black beans, Llanero white cheese, guiso (meat or chicken stew made with capers, red bell peppers, tomatoes, onions, garlic, olives, panela, red wine, and Worcestershire sauce). Oyster, clams and other types of seafood popular are used as fillings in the coastal areas, especially in Margarita Island. When the empanada is cut open after deep frying, and doctored with added fillings, it is called empanada operada, a term which refers to a surgical

intervention (operación in Spanish). An empanada filled with meat, black beans (Venezuelan-style), and sweet fried plantains (tajadas) is called empanada pabellón, after Venezuela's national dish, the pabellón criollo, which means "the national flag." ■

# Inspirations

Monica Yoas

Nací en Nampa, Idaho cuando mis padres emigraban a ese estado. Posteriormente nos mudamos a Eagle Pass, Texas en donde me crié y atendí a la escuela. Me gradué con honores de la preparatoria Eagle Pass High School y continué mi educación en San Antonio College. Una vez obtenidas mis clases fundamentales, decidí unirme a la fuerza aérea (U S Air Force) donde trabajé como meteoróloga y conductora del clima por seis años.

*I was born in Nampa, Idaho when my parents were migrant workers. Soon after I was born we settled down in Eagle Pass, Texas where I was raised and attended school. I graduated with honors from Eagle Pass High School and furthered my education at San Antonio College. Once I obtained my basic courses, I decided to join the Air Force where I worked as a meteorologist and weather forecaster for six years.*

En el 2004 recibí el galardón “Salute to Hispanics in the Military” de la organización National Image Inc. un premio otorgado a solo una mujer y un hombre hispano en la fuerza aérea por logros académicos, esfuerzos voluntarios y excelencia militar. También fui nombrada “Airman of the Year” o Soldado del Año por dos años consecutivos (2003-2004) en mi escuadrón del clima en la base aérea Barksdale en Louisiana.

*In 2004, I was honored with the “Salute to Hispanics in the Military” award from the National Image Inc. This is only awarded to one Hispanic*

*woman and one man in the entire Air Force for outstanding academic achievement, voluntary efforts and military excellence. I was also named “Airman of the Year” two consecutive years (2003-2004) at the 26<sup>th</sup> Operational Weather Squadron at Barksdale AFB in Louisiana.*

Durante el tiempo que estuve en la fuerza aérea viajé y terminé mis estudios universitarios. Obtuve un título asociado en Ciencias Sociales y otro en Tecnología del Clima en el Colegio Comunitario de la Fuerza Aérea. Termine mi bachillerato y seguí mis estudios hasta terminar mi maestría en administración de negocios (MBA). Gracias a mis estudios y experiencia soy una meteoróloga acreditada por la Asociación de Meteorología Americana (AMS por sus siglas en inglés). También comparto mi tiempo como miembro de la Asociación de Periodistas Hispanos de San Antonio. Uno de mis sueños siempre fue el tener la oportunidad de aplicar mis conocimientos del clima para poder ayudar a mi comunidad.

*While serving in the Air Force I was able to travel and finish my college education. I obtained an Associate’s degree in Social Sciences from Louisiana Tech University and another in Weather Technology from the Community College of the Air Force. I also finished my bachelor’s degree and continued studying business until I finished my Master in Business Administration (MBA). I am a member and accredited meteorologist of the American*

*Meteorological Society (AMS). I am also an active member of the San Antonio Association of Hispanic Journalists. I always dreamed of having the opportunity to apply my knowledge of weather to help my community.*

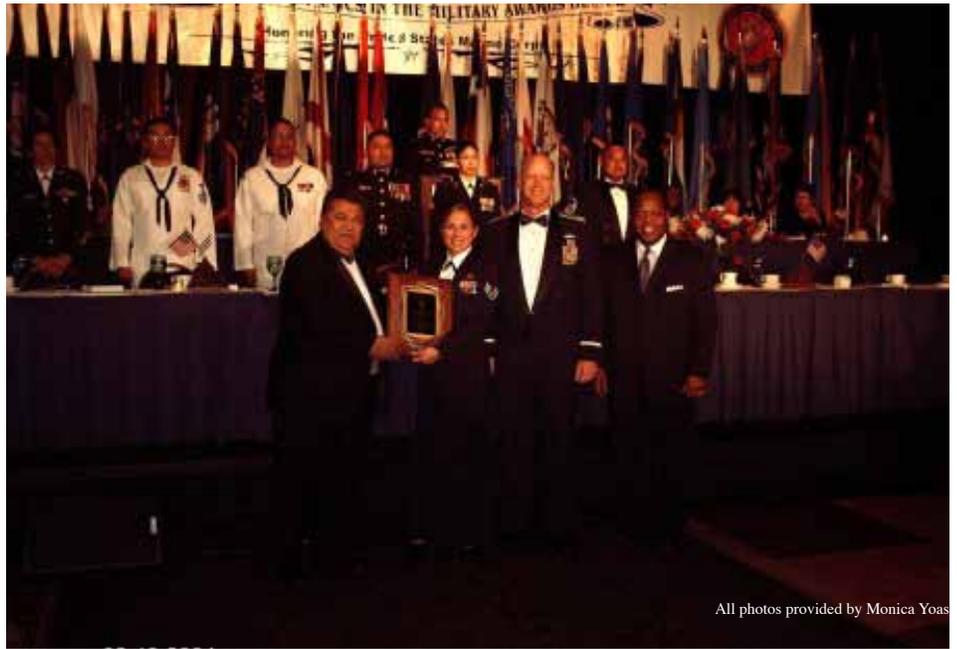
Es por tal motivo que mi logro más grande hasta el momento ha sido formar parte del equipo de Noticias 41 Univision donde trabajé como conductora del clima y reportera. Tengo el compromiso de informar a la gente de San Antonio utilizando la experiencia y conocimientos que obtuve en la fuerza aérea. De igual manera, se me ha presentado un nuevo reto, y este es el de servir como reportera entrando en contacto con mi gente y su realidad.

*My greatest career accomplishment until now has been to form part of the news team of Univision 41 in San Antonio where I work as a weather anchor and reporter. I am committed to informing our audience of the latest weather conditions utilizing the experience and knowledge I obtained in the Air Force. I also have the opportunity to come into contact with my community working as a reporter.*

Mi orgullo más grande es de ser madre además de esposa y profesional. No ha sido fácil llegar a este punto en mi vida pero con determinación y apoyo de mi familia he logrado hacerlo todo con éxito. Ellos llenan mi vida de amor incondicional. Espero ser un ejemplo a seguir para niñas y niños

que vienen de raíces tan humildes como yo. Nadie te puede prevenir de llegar a lograr tus sueños más que tu mismo. Con educación y determinación todo se puede en la vida.

*The greatest joy in my life is to have the opportunity to be a mother, wife and professional. Although it has not been easy to get to this point in my life, I believe that with determination and support from my family I am able to be successful in everything I do. My husband and son fill my life with unconditional love. I hope to be a role model for our Hispanic youth who perhaps come from humble beginnings like I did. No one can keep you from reaching your goals except yourself. With an educated mind and a determination anything is possible. ■*



All photos provided by Monica Yoas



# TejanoRoots.org

PART I

By Dan Arellano  
Author/Historian

When Hernan Cortez arrived off the coast of Vera Cruz in 1519, the very year of prediction, in two years and two month the Mexica Aztec Empire would be no more. But Cortez did not conquer Mexico by himself; these Europeans would be the first to use weapons of mass destruction; guns, germs and steel. European germs would be responsible for a loss of perhaps as many as 20 million people in Anahuac, the Valley of Mexico. Also an alliance with the powerful Nation of Tlaxcalla would provide Cortez with over 150,000 fierce warriors. This nation of warriors would form an alliance with the Spaniards that would grant them special privileges, such as the right to bear arms and to ride horses. As these Tlaxcalans marched north with the Spaniards they would be used in helping the Spaniards pacify other Indian nations. Historian Charles Gibson says that these Tlaxcalans “would come voluntarily and in huge numbers.” The renowned historian Herbert Eugene Burton says that San Estaban/Salttillo, which was founded by Tlaxcallans, would be the “mother colony” of future northern migration. This colony would provide the majority of the soldier/citizens that would populate northern Mexico and Texas.

Dr David Bergen Adams from the University of Texas at Austin names the dozens of towns and villages that were founded by these Tlaxcalans, one of them would be Alamo de Parras, from which the Alamo gets its name. In 1803 soldiers from La

Segunda Compania Volente del Alamo de Parras would be sent to San Antonio to become soldiers and settlers. Many of these soldier/settlers would be single men and they would inter-marry with the Christianized Mission Indians.

General Manuel Mier Y Teran, in his 1828 inspection of Texas and Northern Mexico says in his manuscript that “from San Luis Potosi to Bexar he had not seen one village or town that had not been settled by these Tlaxcalans .”

The Canary Islander families would arrive on March 9th 1731, with the assistance of Tlaxcallan soldiers sent as escorts. Canary Islanders, some of which were Shepardic Jews, escaping the Spanish Inquisition, would hide their religion and were called “Crypto Jews.” They would create the first civil government of San Antonio and many of them would become wealthy and prosper.

Contrary to what many people believe not all of the Indians of Texas were exterminated or exiled to the reservations. Hundreds would survive through assimilation. Many of the soldiers arriving as single men would eventually find romance and inter-marry with the local women from the Missions. It seems that by the 1800’s many of these people were already speaking Spanish and practicing the religion taught to them by the zealous Franciscan friars.

By the 1800’s these three groups would inter-marry and create what

is now known as Tejano. According to Dr Adan Benavidez, researcher and archivist at the University of Texas, by the 1800’s the community had forged a regional identity and in many of the documents, such as letters of correspondence between relatives in the interior the locals were identifying themselves as “Nosotros los Tejanos.” In those days there were no Hispanics, no Mexican Americans, no Latinos and no Chicanos, this place was called Tejas and the people called themselves Tejanos. Mexican Tejanos do not have an exclusive on the word Tejano, simply because there were German, French, and Italian and perhaps other ethnic groups that would also assimilate in to the more dominate Tejano Community. As an example Juan Seguin, hero of the Texas revolution was of French descent and Jose Antonio Navarro, his mother being from the island of Corsica.

And it was this small community that had the guts to take on a super power and arose in insurrection in 1811 in San Antonio in what is now called the Casas Revolt. Many historians believe that the struggle to free Texas from tyranny began in 1811 and it was a continuous affair with the Gutierrez-Magee Expedition of 1812, the four month siege of the Presidio at Goliad, the Battle of Rosillio, the Battle of Alazan, leading to the biggest and bloodiest battle for freedom ever fought on Texas soil the “Battle of Medina.” ■

# TejanaRoots.org

PART I

By Dan Arellano  
Author/Historian



# Ay, Mija!

DEBBIE MARTINEZ

Written By Edna Campos-Gravenhorst

Illustrations by Sunny Santos

As a young girl Debbie enjoyed her classes, especially math and science. She knew they were important if she was ever going to fulfill her dream to be an archeologist. Then she changed her mind and thought, "I'll be a marine biologist." She even signed up for scuba lessons. Every thing was going as planned until her final underwater test. There were sharks in the water that day! Maybe she would become a scientist or an engineer instead. Everything she dreamed about doing required excellent performance in math and science, so she'd have to study hard and stand out among her classmates.

For many years veterinary medicine seemed a logical career choice, because she knew a lot about animals. After all, wasn't she her mother's assistant at the pet shop? She took care of customers, selling them items and products for their pets, collecting the money and then counting out the correct change. At the time, she had no idea she was practicing for her future job, as math skills are very important in engineering. She enjoyed working with her mom and helping out. Ringing the cash register was a big responsibility. She had to think quickly and get it right; no one wanted to be short changed, especially by a kid.

Debbie did well in school She understood the sacrifices her parents had made, especially her mother. Her father died when Debbie was three, leaving her mother to raise her alone. Mary Martinez Lugo

was born in Sabana Grande, a small town in Puerto Rico. She didn't have a formal education but she knew how to work hard. She started working when she was twelve, making handkerchiefs to help support her mother and siblings. When the factory inspectors came around, the other workers hid her under the tables so she wouldn't lose her job because she was too young to be working in a factory. The sewing skills her mother had taught her in Puerto Rico helped Mary earn an honest living when she and her husband moved to New York seeking a better life for their family.

It had never been easy; not then, not now, raising a child alone and running a business in the Bronx. But Mary was a strong woman, and to this day Debbie admires her mom's determination. Although a widow on her own she took care to instill good values of honesty and hard work. They would survive. Her mother had a strong faith in God and knew that he would give her the strength. The dream of a better life in the United States had belonged to both parents, but now it was up to her mom to carry it out. Her parents had worked hard, with no formal education they had worked many different jobs to make ends meet. Finally they had saved enough money to make their dream of owning their own business come true. Now it was up to Debbie and her mom to keep the business open.

Debbie learned at a young age to dream big, the biggest dreams. And

even if the biggest dream didn't come true, the ones below it would be better than dreaming too small or worse, not dreaming at all! Debbie's mother had faith in her daughter, and had big dreams for her too. There were plenty of honest jobs girls could do, like working in an office as a bookkeeper or a secretary, but Debbie's mother knew that was not for her daughter – her daughter would be a doctor!

Debbie often thought about different careers. When the time came for her to go to college, she chose to study computer science. While in college, she met some engineers. She hadn't known any engineers before and had no idea how they made their living, but it sounded interesting. She wondered how many women engineers there might be and whether she might like that field. She soon found out that there weren't many women going into engineering, but she didn't let that discourage her. She had faith in herself and the encouragement of her mother. That was all she needed. She never did go to medical school, but her mother was just as proud, especially when Debbie got her private pilot's license! Who would have thought that a Latina from the Bronx would learn how to fly!

Now she dares to dream about being an astronaut, a bold dream, but not an impossible one. She believes that, in order to make a dream come true first you must consider the possibilities. Then you must dare to dream it, then you must attempt to achieve

it, and then it becomes a reality. Debbie believes in helping others to dream big, and goes to local schools to promote careers in science and technology. She has been presented numerous awards and recognition for her educational outreach efforts. Debbie is a Computer/Flight Operations Engineer at NASA's Langley Research Center in Hampton, Virginia. She is also Editor of Latina Women of NASA and NASA Hispanic Astronauts web sites, as well as HEP@NASA LaRC e-newsletter. ■

*About the author*

*Edna Campos Gravenhorst*

*After living in the Midwest for thirteen years, Campos Gravenhorst has recently returned to her beloved Texas. All of us have a place we long to return to, the place we call home. That place for Edna is San Antonio. After writing and publishing six books, she returns to her home state to research and write, *Negreta, an American Nigress*. The book in progress won the Kate Chopin Silver Wings Writing Award for 2009 presented by the Kate Chopin Society of North America in Kirkwood, Missouri. On October 12, the author will be reading and signing her book, *Te de Canela/ Cinnamon Tea* at Texas A & M University-Kingsville campus bookstore, at 2:30 p.m.*

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*Work in progress: *Negreta, an American Nigress**

*Selected as the recipient of the prestigious Kate Chopin*

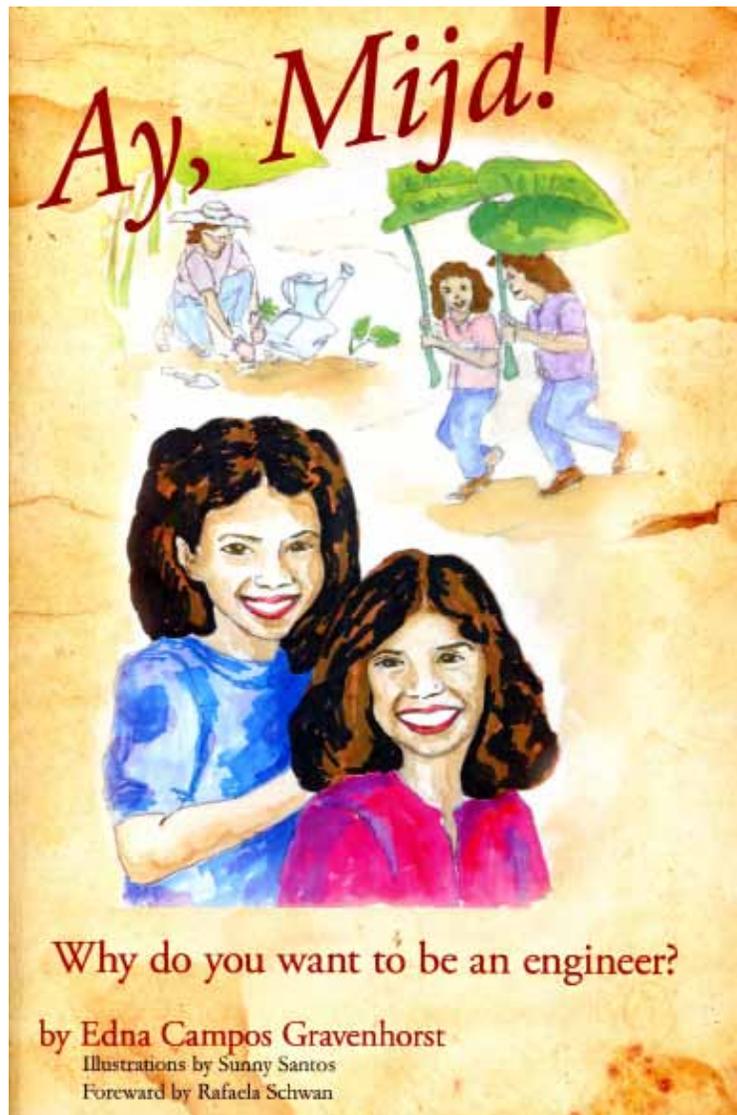
*Silver Wings Writing Award for 2009.*

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# Statewide Hispanic Community Day

GREENVILLE, SOUTH CAROLINA

Sponsored by the SC Commission for Minority Affairs



**American Red Cross Upstate SC Chapter**



**Angeles Ortega-Moore, Wilfredo Leon and Diana Salazar**



**Betania Freire of Bank of America**



**Eric Esquivel - La Isla Magazine**



**Hispanic Women's Association  
President - Sandra Yudice**





**Jillian LeMay and Sandy Nieves**



**Julieta Barcaglioni and Marisela Mendez  
Girl Scouts**



**Lee McElveen and Crew**



**Lee McElveen and Janet Gutierrez**



**Lee McElveen and Wayne "Jefe" Zamora**



**Lillian Garcia and a coworker  
from SafeKids Upstate**



**Martha Lucia**



**Martha Lucia and her DJ**



**Sandy Nieves and Lee McElveen**

# Voice City Entertainment

CD TEX RADIO SHOW- WITH THE COWBOY BOBBY LOPEZ

By Bobby Lopez

If the voice sounds familiar, it's because in the media, to survive, you have to wear many hats. In this case, the hat is a Cowboy hat and the name is Cowboy Bob. Bobby Lopez, host of two other syndicated radio programs, The Tejano Classic radio Show and the Tejano Music Awards radio Show is also the voice for the syndicated Texas, Country, Red Music radio show, The CD TEX Radio Show.

Seven years ago, Bobby Lopez partnered (and there will be many Texas slang words from this point) with BGM recording studio guru, Bill Green to formulate the show. Stemming from the hit songs of the CD TEX compilation, we came up with the idea to further promote Texas music and its artists much the same way we do for Tejanos and the radio show was born.

As Program Director and Y-100 morning show producer, I felt the need for the new and upcoming artists to get more air play. Since that wasn't the case and much of the music on the compilation was not being heard, thus the idea to present a show that would. The show had its humble beginnings at KDLK in Del Rio, Texas and blossomed from that point on. Now in syndication around Texas Oklahoma, Nashville and around the world on internet stations in the UK, France, Spain and many more, the show celebrates 7 years of playing the best Texas, Country, Red Dirt music today. The show features exclusive interviews and music from artists such as, Jack Ingram, Kevin Fowler, Randy Rogers, Zanse Lewis, Jamie Richards, Willie Nelson, Johnny Bush and many many more, all whom have come into the back bedroom home studio

to interview and in some cases play their music acoustically.

There are some pictures from some of the artists we've interviewed through the years. For more information on the CD TEX Radio show and advertising go to [www.cdtex.com](http://www.cdtex.com). Let's see, here are some of the other radio names you may recognize Bobby Lopez use throughout the country, Bobby Lopez, Cowboy Bob, Bobby Rockit, and the Boogie Man. So now you know, DJ's hardly use their real names on the air... The CD TEX Radio show is a BGM Network/VoiceCity Entertainment Production.....check it out ya'll!

■

Bobby Lopez



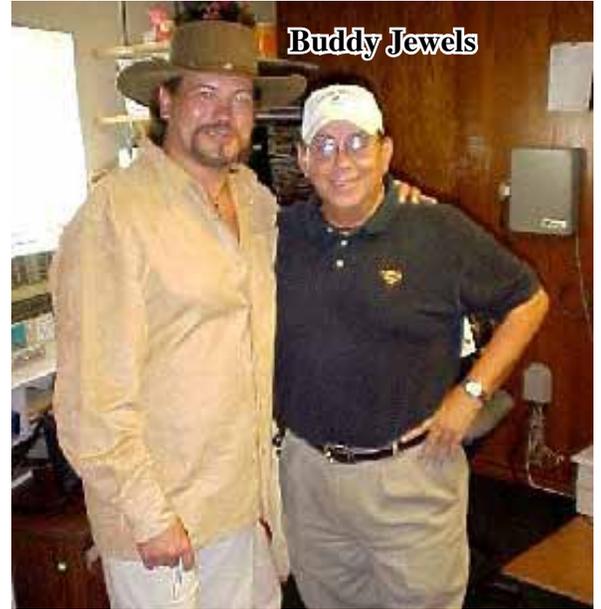
**“KEEPING TEJANO MUSIC ALIVE”**

*Tejano Music Awards Radio Show  
NOW IN SYNDICATION hosted by  
World Famous Radio and TV Personality Bobby Lopez.*

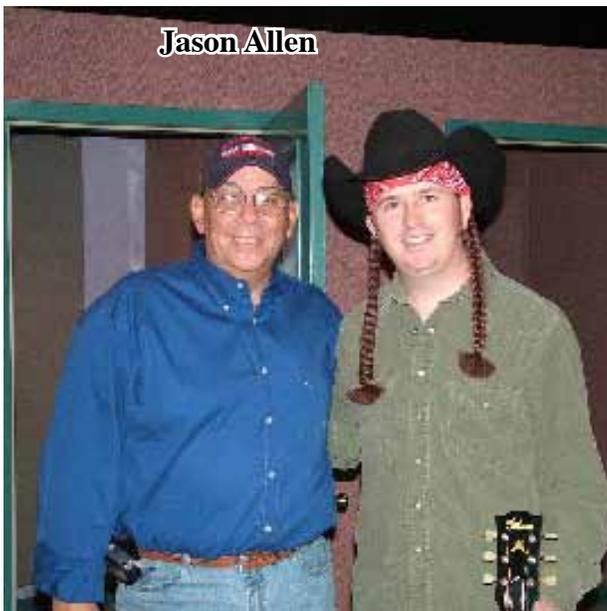
# Voice City Entertainment



Bobby Flores



Buddy Jewels



Jason Allen



Rich O'Toole



Stephanie Urbina Jones

## A J C A S T I L L O

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AJ Castillo is the hottest new artist to burst on the scene in 2009. He has been in the Tejano industry for several years as a musician. Having lent his musical talent to many of the top Tejano artists through countless studio recordings and performances, AJ is known for his unique accordion sound and style, and his larger than life custom accordions. He now feels it is time to step to the front of the stage and has embarked on a new journey as a well-known accordionist, singer, performer, and producer with the release of his critically acclaimed debut CD "Who I Am". With one of the best CDs to be released in 2009, he has introduced a fresh new sound that expands the boundaries of accordion music and has helped energize the Tejano scene.

AJ is a native of Austin, TX, and is a recent graduate of The University of Texas at San Antonio. He started playing the accordion at the age of 10 and began his professional music career at 13. Today at the age of 23 and at the beginning of his solo career, the Tejano industry is recognizing the buzz surrounding this young talented musician. In a short period of time, he has accomplished many great things: The Academy of Tejano Artists and Musicians has nominated him for the Best Accordionist category for the past two years; he has released his first CD "Who I Am"; within the first seven months of his solo career AJ was asked to perform at the 2009 Tejano Music Awards; and he has received airplay on many Tejano stations across the nation including stations that are reluctant to play music from new artists. Most recently, AJ released an official video for his hit single "Todo Me Gusta De Ti" that was produced by Jorge Flores of Graphic Studio Music, Inc. He was also chosen to kick-off the 2009 Tejano Music National Convention in Dallas, TX.

With a hit CD under his belt, AJ has already started working on his sophomore CD. The CD will feature a new member of his band and a promising vocalist, his 18 year old brother, Sergio Castillo. In his first CD, you got a taste of "Who" AJ Castillo is. His musical influences of Jazz, Cajun, R & B and Tejano were prominently displayed. His second CD will focus more on Tejano music, the music that he grew up with, the music that he loves.

Taking what he has learned over the last 10 years of his musical career, AJ hopes that his music will help the Tejano industry attract new young fans. He also hopes to satisfy the diehard Tejano fans by producing great Tejano Music. His talent has been recognized by many artists and producers including Grammy Award Winning Producer Gilbert Velasquez who has labeled AJ's sound as fresh, diverse, and considers it to be the "next page" for Tejano music.

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[www.twitter.com/iamajcastillo](http://www.twitter.com/iamajcastillo)  
[www.ajcastillo.com](http://www.ajcastillo.com)

## ELIDA REYNA

Great songs need catchy melodies, Elida Reyna says, but meaningful lyrics are what really turn them into classics.

“My therapy is music - interpreting my feelings in a song,” she says. “I think that people take that to heart. Life Experiences inspire me to write. That personal aspect makes me even more human to people. A good hook is nice, but what you have to say is more important.”

So while Elida loves singing cumbias and getting crowds on their feet and dancing (as with hits like “Muevete,” “Dime Donde y Cuando” and “Prisionera”), she also gives us ballads that make us reflect and think. Songs like “Por Dios,” “Duele” and “Luna Llena.”

She’s worked (and continues to work) with great industry talents, including producer/songwriter Gabriel Candiani and her former bass player Noel Hernández, who is now part of Frijoles Románticos.

Growing up in Mercedes, Texas, during the 1980s, she loved watching Tejano stars like Mazz and La Mafia. They proved to her that Tejano groups could put on as awesome of a live show as any rock hero.

It seems hard to believe, but Elida has been making music professionally for over a decade. In 1992, Elida left her studies at the University of Texas-Pan American to pursue music full-time. While many parents

might have been mortified, Elida’s dad bought an RV for her and her band.

Another important influence was Laura Canales, who was Tejano music’s top female star when Elida was growing up. Canales showed that the music wasn’t the exclusive domain of guys.

Now, Elida hears similar compliments from young female fans. “Girls have told me that they love my music. They were inspired, the same way I was when I saw Laura Canales for the first time. It really is a great feeling to know that you can be a positive inspiration to someone.”

With a family of her own, and a rewarding career, Elida says she has the best of both worlds.

“It’s been hectic, but very rewarding. During the week I get to be a stay-at-

home mom, and on the weekends I get the dream job, which is to travel and perform,” she says.

*Elida is fresh off a world wind tour of the Pacific Rim and Europe performing extremely well received shows in Guam, Okinawa, Japan, South Korea and also The Netherlands, Belgium and Germany. Elida Reyna delighted both native and visiting US troops alike with her blend of Tejano, Pop, Reggaeton and Traditional Regional Mexican Music. ■*



## **Elida Reyna Awards & Accomplishments**

*Elida is fresh off a world wind tour of the Pacific Rim and Europe performing extremely well received shows in Guam, Okinawa, Japan, South Korea and also The Netherlands, Belgium and Germany. Elida Reyna delighted both native and visiting US troops alike with her blend of Tejano, Pop, Reggaeton and Traditional Regional Mexican Music.*

**2009**

### **PREMIOS A LA MUSICA LATINA AWARDS**

Female Vocalist Of The Year  
Music Video Of The Year - Duet w Michael Salgado  
Special Recognition Award from the City Of Mercedes  
Performed at the Latin Inaugural Gala in DC

**2008**

### **LATIN GRAMMYS**

Nomination: Best Tejano Album / Domingo

### **TEJANO MUSIC AWARDS**

Female Vocalist of the Year  
Song of the Year : Elida's Medley

**2007**

### **TEJANO ACADEMY AWARDS**

Female Vocalist of the Year

### **TEJANO MUSIC AWARDS**

Female Vocalist of the Year  
Best Conjunto Album of the Year  
Best Show Band of the Year with Las 3 Diva's  
Best Crossover Song with Las 3 Divas

**2006**

### **VALLEY CHOICE AWARDS**

Female Vocalist of the Year

### **AMERICAN GRAMMYS**

Nomination: Las 3 Diva's for Best Mexican / Mexican- American Album.

\* Plaque awarded on behalf of the Stuttgart Military Community in Germany.

### **LATIN GRAMMYS**

Nomination: Las 3 Diva's for Best Tejano Album.

**2005**

City Of Mercedes Texas names Nov. 1, 2005 the Official **Elida Reyna Day**.

### **7<sup>TH</sup> SOUTH TEXAS CONJUNTO ASSOCIATION**

**Dueto of the Year : Gilberto Perez & Elida Reyna**  
**Female Vocalist of the Year : Elida Reyna**

**2003**

### **TEJANO MUSIC AWARDS**

VOCAL DUO - *Shelly Lares & Elida Reyna - Amiga*

**2001**

### **VALLEY CHOICE AWARDS**

Female Vocalist of the Year

**2000**

### **TEJANO MUSIC AWARDS**

Female Vocalist of the Year  
Female Entertainer of the Year  
Mexican Regional Song - *Duele - Elida Y Avante*

Song of the Year - *Duele - Elida Y Avante*

**1999**

### **TEJANO MUSIC AWARDS**

Most Promising Band of the Year - *Elida Y Avante*

### **Tejano Entertainers & Musicians Assn. (TEMA)**

Best Female Entertainer  
Best Female Vocalist  
Best Mariachi Song "Duele"

**1998**

### **Pura Vida Awards**

Female Vocalist of the Year

**1997**

### **Tejano Music Industry Awards**

Best Tejano Musician - Bass Noe Hernandez - Elida Y Avante  
Rising Star - Female *Elida Reyna*

### **Pura Vida Awards**

Female Vocalist of the Year

**1996**

### **TEJANO MUSIC AWARDS**

Rising Female Vocalist

**1995**

### **TEJANO MUSIC AWARDS**

Rising Female Vocalist

### **Tejano Music Industry Awards**

Rising Group of the Year  
Rising Female Vocalist

### **BMI Latin Awards: 1998**

Awards presented in 1998 to the most performed Latin songs of 1997. These songs are from the period beginning September 1, 1996 and ending June 30, 1997.

*Lagrimas De Amor / Te Sigo Amando*

### **Billboards Latin Music Awards: 1996 Best New Artist**

**Platinum Album: EYA 98**

**Gold Albums: Atrevete & Algo Entero**

The recipients of BILLBOARD MAGAZINE'S, "Revelacion Del Ano" Award.

Hosted the Pura Vida Awards in 1997.

"Lagrimas De Amor" and "Duele" each dominated the #1 position for months at a time.

Elida has been featured in Southern Living Magazine, People Magazine, TV Guide, Latina Magazine, Texas Monthly and has also appeared on the cover of many of the most widely circulated Latin Publications in the world.

Elida will appear in the Motion Picture "Harvest Of Redemption" directed by Javier Chapa. In the movie, she will perform her hit "DUELE."

PATSY TORRES

[www.patsytorres.com](http://www.patsytorres.com)

**Patsy Torres** is one of the most important and influential Tejano entertainers of our time. She has performed for live audiences of more than 100,000 people, appeared on national television for millions of viewers, and traveled all over the world winning countless awards for her musical talents and community works. She has graced the covers of national and international publications. **Billboard Magazine** proclaimed Patsy Torres as one of the “Top Female Tejano Stars” while **Vista Magazine** selected her to represent “What’s Hot in Texas”. **Latin Style Magazine** describes Patsy as “El Sonida del Futuro”, the sound of the future.

While still in high school, Patsy found music as a creative way to finance her college education. While performing in a local band she was “discovered” and given a recording contract. While still in college, her first Tejano album yielded a #1 hit that later garnered her the **Texas Talent Music Association’s “Female Entertainer of the Year”**. Patsy achieved a lot of “firsts”. She became the first Tejano artist to film a music video. When she performed one of her hit songs, “Abrazame”, on the **CBS** television special “**Sea World’s Lone Star Celebration**”, she made history as the first artist to expose Tejano music on national television. She repeated the honor when she performed Abrazame again on “**International Star Search**” televised in Los Angeles. She again made history when she was the first to perform a bilingual song on **TNN’s “Nashville Now Show”**.

The national recognition she received caught the attention of overseas promoters, which led to tours in **Hawaii, Japan, Korea, Philippines, Okinawa, Guam, Germany, Italy, Spain, Greece, Turkey, and Mexico**. The university allowed Patsy to take her studies with her as she blazed trails as the first female to ever perform Tejano music overseas.

This *international* attention made her a champion in her hometown of San Antonio. Her time and talents were in big demand as a speaker and role model for schools, charitable and civic organizations. The city honored her with a **river barge christened with her name** on the famous San Antonio Riverwalk.

This versatile musical artist showcased her talents when she performed with the **San Antonio Symphony Orchestra** as its solo guest performer during the summer **Pop Series**. Her performances were sold out for the two night engagement and she again, received the singular honor of being the first and only female Tejano star to perform with a symphony orchestra.

**Six Flags Fiesta Texas** contracted Patsy as their featured Hispanic star due to her popularity and unique talent of bridging the gap between cultures and sharing the Hispanic heritage that she and San Antonio so proudly represent to thousands of visitors to the city each year. Patsy entertained multitudes from around the world there for 10 years.

Despite her stringent and demanding schedule that requires her unmistakable drive and energy, Patsy makes it a high priority to give back to her community. With a **Master’s of Education** from the **University of the Incarnate Word**, and currently completing her **PhD**, Patsy is a strong advocate for “**Stay in School**” partnerships, anti-drug campaigns, and student issues.

Early on, Patsy discovered that her celebrity status gave her a privileged credibility with young people. At her many speaking engagements, she would tell the wide-eyed students that she felt her greatest accomplishment was getting a college education while flourishing in a career of show business with her morals intact. They listened. She became aware that her rapport with kids was a rare gift. The city and local businesses were already aware of her distinctive talent. They, in turn, supported her when she created a specialized musical program targeting teen problems and issues. **HEB** was the key sponsor.

The show was named “**The Positive Force Tour**”. This “musical drama” consists of a 16 member cast incorporating singing, dancing, skits, interactive dialogue, and testimonials along with state of the art sound system, special effects, lighting, and costuming. **E m p h a s i z i n g**



the importance of education, self esteem, and setting personal goals; the show has been an extraordinary success as it tours all over the country performing and inspiring millions of school children. After viewing the show, kids have quit gangs, given up drugs, stayed in school and become more involved with their own families and communities. Many of these students continue to call and write to Patsy testifying to the positive progress of their lives. Most recently, Patsy has developed a new 1 hour musical program for Hispanic parents called **“La Fuerza Positiva en Concierto”** that addresses family issues of communication, support, and understanding

In recognition for her work, Patsy was awarded San Antonio’s coveted **“Hidalgo Humanitarian Award”**. Her labor of love with today’s youth further earned her numerous additional honors such as the **Texas War on Drugs Outstanding Leadership Award**, **The LULAC National Presidential Citation of Community Service**, **La Prensa Latin Women in Action**, the **South Texas Wesley “Inspirational” Award**, and was inducted into the **Women’s Hall of Fame of San Antonio**. In addition, **S.A. Life** readers voted Patsy as one of the **Most Influential San Antonians of the year** in Creative Arts. Patsy was honored by the **National Tejano Music Conference** in Las Vegas where she was recognized for her humanitarian work with their **National Community Award**. She has continued her community work, donating her time to countless non-profit organizations, schools, and community groups, serving as honorary board member for the **Cancer Society**, **Latin Girl Scouts of America**, and **San Antonio College** as well as the **American Red Cross** as chairperson for the

first **Hispanic Committee of San Antonio**.

On the musical front, Patsy continues to be a leading artist in her professional career of recording and touring. She wrote a hit song **“Te Juro”** (I swear) which became **BMI’s Most Played Latin Song of the Year**. The **Texas Music Association** awarded Patsy the **Single of the Year** and the **Album of the Year**. Her music video **“Chiquitita”** won her **TTMA’s Best Female Performance in a Video**. Mexico embraced Patsy and nicknamed her **“La Nueva Reyna de la Musica Tejana”** (The New Queen of Tejano Music). Patsy recently released her first **“English”** album, a **“live”** recording of ***The Positive Force Tour in Concert***.

Hailed for her ability to sing and perform all styles of music, Patsy and her versatile group also do special presentations for corporate conventions all over the country performing popular music from past to present. Patsy recently visited **Turkey** again and toured **China** as an ambassador of Texas and Tejano music with the **Texas Commission on the Arts** to rave reviews.

**With the beginning of the New Year**, Patsy kicked off her new **“Positive Force Tour 2009”** show for the year. Patsy is also in the process of recording a new Spanish album as well as working with **Las Voces De Tejas**, a power house group of Tejanas consisting of Patsy, Shelly Lares, Stefani Montiel, Rebecca Valadez, and Leslie Lugo. This November she will be honored and inducted in the Tejano Hall of Fame in Alice Texas. Touring, recording, performing, speaking engagements, community work, and her studies, indicate there is no slowing down as Patsy continues to take her music and the human spirit to new heights. Check out: [www.patsytorres.com](http://www.patsytorres.com) ■



# Racine Fiesta Mexicana

The Racine Fiesta Mexicana was held August 7, 8 and 9th at the Racine Festival Park Grounds. The festival itself had its beginning more than 20 years ago; it was started by City of Racine Latino Police Officers after a tragic incident caused great tension with the Racine Latino community and the police department. Our organization, the Hispanic Business and Professionals Association, Inc. took over managing the event in 2005.

All the funds generated from this family event all go back into the Racine Latino community. Last year we awarded \$12,000 in educational scholarships to Latino students, donated \$1000 to the Hispanic Round Table for their annual holiday food drive, underwrote the cost (\$800) to bring a ballet folklorico group to area Middle Schools during Hispanic Heritage Month, underwrote some of the costs for the Hispanic Heritage Month Luncheon, donated monies for the Latino themed mural located at the North Beach Oasis, plus have supported other projects at making Racine a better community for all.

Besides our association benefitting from this great event. We also allow the Miss Latina Scholarship Foundation to have a FREE booth to sell soda, water and nachos, with all proceeds to be used for educational scholarships, last year the Tuesday Optimist Club ran our beer tent and they were given close to \$5000 for their efforts, this year the Racine Gymnastics Parents Club will running our beer garden thus, they

in turn will benefit from this great Fiesta.

Not to mention the thousands of dollars worth of business that our guest bring to the local economy. Well over 5,000 people have attended our last two events, with more than half of those guests coming from the tri-state area, Minnesota, Nebraska, and as far away as Texas.

This year we hope to equal or better the number of guests. If you have any other questions about this, please do call me, my cell phone is listed below.

Our headliner groups come from

Texas, many are Grammy award winners, we even have musical groups coming from Florida and North Carolina.

We receive very little support from the business community in the form of sponsorship, we foot 90% or more of all the expenses. Not a single person who volunteers gets a penny from this event, we are all volunteers, because we recognize the value this event brings to this great city. Oh by the way, when we took over this 3-day event, we began with ZERO dollars. Gracias-a-dios, the weather has been great during our 3-day event. ■

**Crowd Watching Eddie Gonzalez**



**David Gonzalez**

# Racine Fiesta Mexicana





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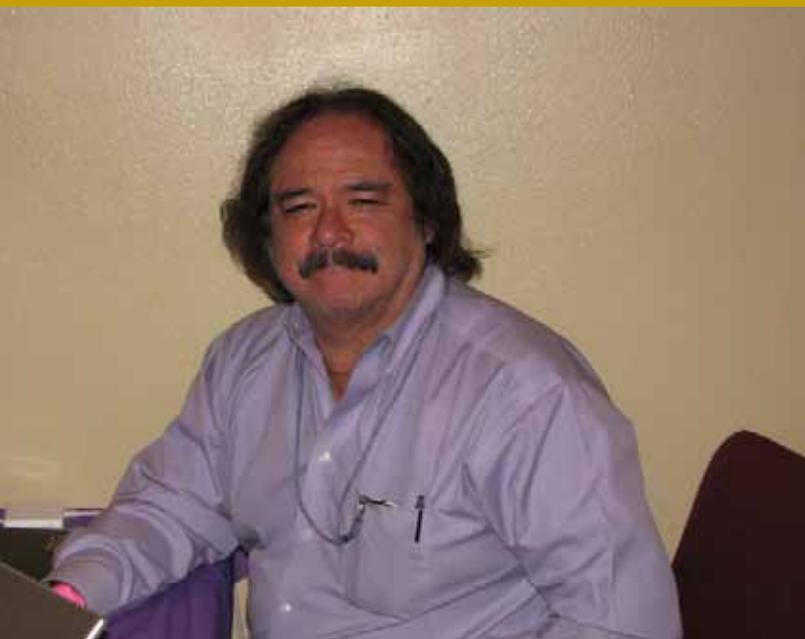


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# Powerhouse Divas

**Delores Walker (Duchess Diva):** is no stranger to the stage. Previous shows include "To be Young, gifted & Black, The Wiz, The Best little whorehouse in Texas, Dream Girls, Ain't Misbehavin', Music for the Soul, Do not Pass me by, Smokey Joe's Café, Have some Faith, Hattitude & Simply the Best". She is a former winner of the prestigious A.T.A.C Globe Award for the Best Lead Actress in a musical. Delores is a member of a gospel vocal ensemble called "The Message". The group performs around San Antonio and surrounding areas.

**Cassandra small (Legend diva):** has appeared in T.V. commercials and feature films. She is a runway model and motivational speaker. Her role as mama Lena younger in the renaissance field's "Raisin in the sun" earned a globe award for Excellence Lead Actress in a Drama in 2006. She was recently awarded Excellence Supporting Actress

in a Drama as Mrs. Muller in the church production of "Doubt". Previous productions include "Ain't Misbehavin', Once on this island, Zoomans and the sign, Josephine jazz and Simply the Best". She recently finished filming a small film to be aired on HBO.

**Sonya Yamin (Princess Diva):** I am a private voice teacher for Reagan, Johnson and East Central High School. I also am co-owner of Best of both worlds vocal training studio with Alisa Claridy. We specialize in Vocal Technique and performance enhancement.

I am one of the sopranos for the internationally known classical group called SAVAE. [www.savae.org](http://www.savae.org). She has appeared with SAVAE numerous times on NPR, on documentaries and had their track appear in the movie "Kingdom of Heaven". Previous performances include "West side Story" in which she earned a globe award for Best Lead Actress in a Musical. She also

appeared in "Do not pass me by, Have some faith, Grease, Simply the Best" and many opera productions. She was recently published in the 2007 Marquis Who's Who in America as a Vocal Educator/Teacher.

**Alisa claridy (lady diva):** had the pleasure to sing on the TV show "Showtime at The Apollo. That was the greatest moment in her life. She is currently a 2 time Sammy Award winner, San Antonio's Gimme The Mike winner in 2004 and the winner of San Antonio Idol. She was awarded the globe award for Best Supporting Actress in a Musical called "Music For The Soul" written by Michael Berlet and Keith Wilson. She played the role of Effie White in a local musical called "DREAMGIRLS". Past performances include Do Not Pass me by, Have some faith and Simply the Best". I am co-owner of Best Of both worlds vocal training studio with Sonya Yamin. Alisa recently released her R&B album called "A Little Bit of Claridy." ■



# Powerhouse Divas



# KHSS 100.7 FM



The Power Tejano Show is the longest Tex-Mex radio program in The Pacific Northwest with Adan Escobar "El Armadillo". KHSS-FM 100.7 caters to the communities of the Walla Walla Valley and the Columbia Basin/Tri-Cities regions in Washington State. We are located Southeast of Washington and Northeast of Oregon near the Blue Mountains. Tejano programming has been a long tradition in this part of the United States since the early 70's. The radio show is produced and aired live every Sunday between 1:00 pm and 6:00 pm on a volunteer basis.

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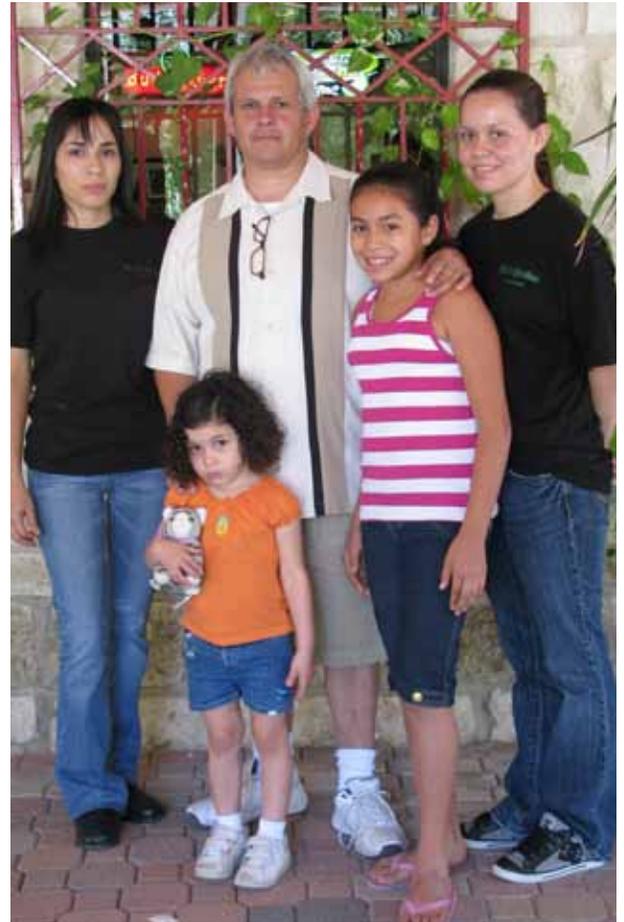
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# The Monitor Latina Convention

Submitted by Velia M. Gonzalez.

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# Ritmo Tejana KRXT 98.5

## DOMINGO AND RONEY CASTOR

Ritmo Tejana - KRXT 98.5

Father and Son, Domingo and Roney Castor

Ritmo Tejana, or Texas Rhythm, the radio program from the little station in Rockdale, Texas that every Tejana fan in Central Texas is talking about. Burning up the radio dial, this program burst onto the scenes in 2008 and has taken 100,000 Tejana music listeners by storm. Together, radio legend Domingo Castor and his son Roney Castor bring more than 75 years of radio mastery to the airwaves.

Roney, the owner of the fastest five hours in Tejana music and creator of Ritmo Tejana, started out his career at 16 as a member of Little Joe's road crew and later at the very old age of 18 was a band manager. Soon after, Roney brought his life experience as the son of a Tejana radio star to the airwaves which would bring joy and entertainment to millions. Starting off his career as a Tejana DJ at KRUT in Hutto, Texas, he also made stops at KLTD in Lampasas and KCWW in Beeville. In 1982, Roney was a presenter at the Tejana Music Awards. In Corpus Christi, Texas, playing the "Oldies" at KEYS and Top 40 KZFM, Roney dominated the airwaves. At the San Antonio giant 55 KTSA, Roney ran three years with one of the most popular radio programs in South Texas. At the 150,000 watt superstation, XLTN in Tijuana, Mexico, Roney played for five million people at a time. Today, as a promoter Roney is known by Tejana artist everywhere,

as a DJ he excites audiences with his innovating style and electrifying personality. Adding a personal touch, to his program, staying as close to his fans as possible, Roney spends most of the shows with headphones on one ear and the telephone at the other taking requests.

Domingo Castor, with that classical radio voice, has a radio resume spanning back to 1959. He pioneered the early beginnings of what would one day be called Tejana music at KMIL in Cameron, Texas. From this lone radio station in Milam County you heard the "jaiton" Tejana Orchestra sounds of Beto Villa, along with musical sounds of Roy Montelongo, the Alfonso Ramos Orchestra and Little Joe and The Latinaires.

Given the nickname of "Gator" by the late great Jesse Hernandez, brother of Little Joe Hernandez, Domingo has done it all. Never meeting anyone he doesn't consider a friend, Domingo has played at major radio stations all across the Southwest. He has spun more Tejana music than any other radio DJ ever, from playing Tejana Christian music in the Rio Grande Valley, to pure Tejana at KRMV in Killeen, Texas. At KMUL in Eastern New Mexico and North Texas he blasted the radio world at the 150,000 watt superstation, XLTN in Tijuana, Mexico. American owned from just across the border in San Diego, California, it was often said that at anytime of day, five million listeners

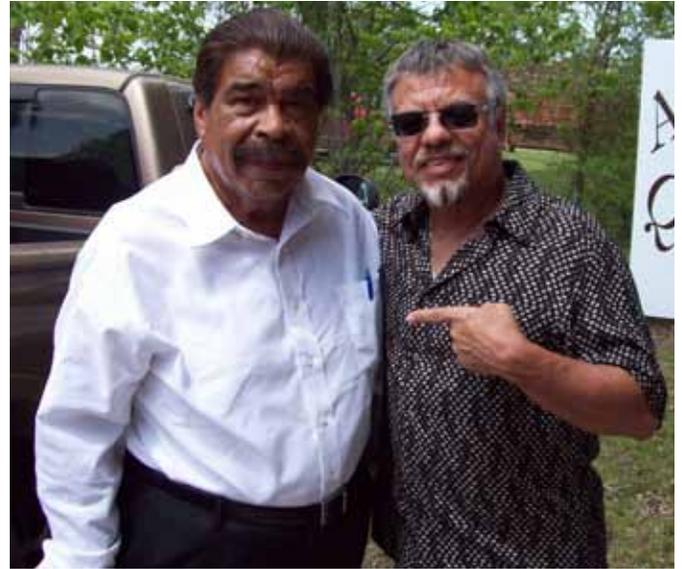
were tuned in, many just counting down the hours until it was time for the program of this true Tejana radio legend, Domingo Castor. The Nueve Horizontes newspaper out of Escondido, California, said that together, he and Roney were "the most famous pair out of San Antonio, Texas since Fajitas and Margaritas."

Today, often called the hardest working man in Tejana radio, Roney, along with his legendary father Domingo are breathing new life into Tejana music. Sitting in the studio during their show, you are amazed at the constant ringing of the phones, with fans continuously calling in with request. Hundreds of phone calls and text messages come in during the show. What is truly amazing though, is that they've been in the business for so long, they know many of the callers personally. Together, this dynamic duo make up the hottest Tejana radio team of all times. They love what they do and fans love them for it.

Individually, Domingo Castor can't be touched by any other DJ today but amazingly, right behind him, in the second place position is only one man, his son Roney Castor. Together and individually, both are Tejana legends. ■

# Ritmo Tejana KRXT 98.5

DOMINGO AND RONEY CASTOR



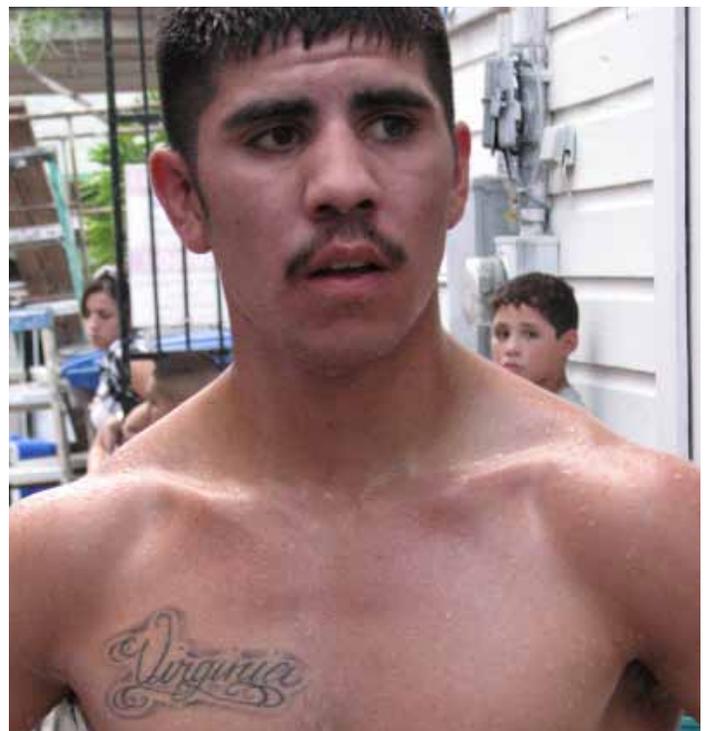
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# Sports

**THE FIRST ANNUAL OSCAR DIAZ BENEFIT FIGHT**  
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**PRESS CONFERENCE WED., SEPT. 23 AT FATSO**

*The following photos are of several boxers in training for the event.*





# Sports

## Texas Longhorns 2009 Season Schedule

<u>DATE</u>	<u>OPPONENT</u>	<u>TIME</u>	<u>LOCATION</u>
Sept. 5, 2009	UL-Monroe	7p.m.	Darrell K. Royal-Texas Memorial
Sept. 12, 2009	Wyoming	3:30p.m.	War Memorial Stadium
Sept. 19, 2009	Texas Tech	8p.m.	Darrell K. Royal-Texas Memorial
Sept. 26, 2009	Texas-El Paso	3:30p.m.	Darrell K. Royal-Texas Memorial
Oct. 10, 2009	Colorado	TBA	Darrell K. Royal-Texas Memorial
Oct. 17, 2009	Oklahoma	12p.m.	Cowboys Stadium - Arlington, TX
Oct. 24, 2009	Missouri	TBA	Faurot Field at Memorial Stadium
Oct. 31, 2009	Oklahoma State	TBA	Boone Pickens Stadium
Nov. 7, 2009	UCF	TBA	Darrell K. Royal-Texas Memorial
Nov. 14, 2009	Baylor	TBA	Floyd Casey Stadium
Nov. 21, 2009	Kansas	TBA	Darrell K. Royal-Texas Memorial
Nov. 26, 2009	Texas A&M	8p.m.	Kyle Field



# Q&A

WITH LONGHORN GENE

By Wayne "Jefe" Zamora

**Q:** Eugene the 2009 Football season has arrived and your question to the fans was "are you ready for some football?" The real question is "Is the team reedy for some football?"

**A:** Ecclesiastes 3:01 It assures us that to everything there is a season and a time to every purpose under heaven. The 2009 Texas Longhorn football team is "ready for some football!" I believe that after being denied the chance to play for the Big 12 Championship and ultimately the National Championship last season, this group of young men have dedicated themselves and worked very hard to fulfill their goals of being the best that they can be, on and off the field. Secondly, win the Big 12 South. Third, win the Big 12 and lastly win the National Championship. I believe that when the season is over, that this 2009 Longhorn football team will join the elite college football teams of all time. As in ece 3:1 this is the season for The University of TEXAS LONGHORNS, and the purpose under Heaven THE NATIONAL CHAMPIONSHIP

**Q:** You also said that the 2009 team is just as special as the 2005 team. What made the 2005 team special? This is for those who don't know the 2005 team.

**A:** What made the 2005 team special – you have to first look at senior leadership. Goals and standards were set for the team where failure was not an option. Regardless of the circumstances or situations,

the 2005 team always trusted and believed in each other that they would be victorious. What stands out most is they were a TEAM.

**Q:** What does the 2009 team have that makes them special like the 2005 team? Is it a talented team? Or is it something else?

**A:** Once again, we have to look at leadership. The 2009 team has the same type of strong leadership, but the individuals and personalities differ from the 2005 team. The 2009 Horns have talented individuals, however the 2005 team - more individual superstars. I believe overall, from top to bottom, the 2009 group is a better team. 2009 possesses far greater depth at each position than the 2005 club. I also feel that the coaching staff as a whole is better than in 2005.

**Q:** I'm sure that going to Pasadena won't be easy which team or teams do you think will be a challenge to beat?

**A:** With the current BCS system in place, the University of Texas will have to play to the highest



of standards regardless of who the opponent is. The challenge to the 2009 Horns will simply be themselves. The competitive teams of the Big 12 are the finest in conference college football today, so the 2009 Longhorns will have to maintain excellence on a weekly basis.

**Q:** Who will play in the National Championship and what will the score be?

**A:** University of Texas 47 and whoever else "?" 24 and besides, WHO CARES as long as we're there and we WIN!!

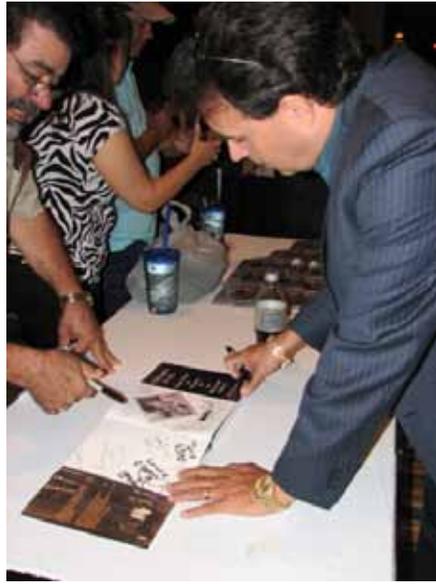
HOOK 'EM! ■



# Tejana Convention



AJ Castillo and guest



Gary Hobbs



Estani and Lariza



Laura, Madeline, , Sandra Valadez, Lariza and Estani



Veronica y Avance

A large advertisement for Bud Light Beer. On the left, a close-up of a condensation-covered Bud Light can with the words 'BUD LIGHT BEER' visible. The background is a vibrant blue with white water splashes. The text 'THE NEW LOOK OF DRINKABILITY' is written in large, bold, white capital letters across the center. In the bottom right corner, there is small text: 'BUD LIGHT BEER IS A REGISTERED TRADEMARK OF ANHEIM-BUSCH, INC. © 2004 ANHEIM-BUSCH, INC. ALL RIGHTS RESERVED.'/>

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Joe Posada



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Hometown Boys



Linda Escobar and Sandy Valadez



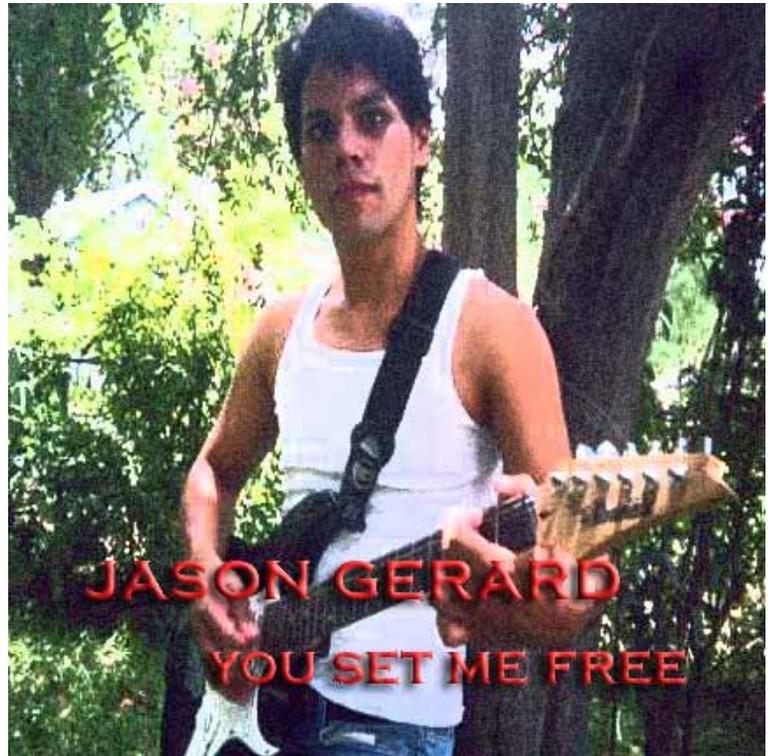
# Latinos en Action

## JASON GERARD

Singer/songwriter and San Antonio native Jason Gerard's goal is a varied and long term career in the music industry. A prolific songwriter for many years now, Gerard has a style that can best be described as new wave meets alternative, or as described by Laurie Dietrich of the SA Current as "Human League meets Iggy Pop". Gerard was the co-founder of the punk band Egoteric, and contributing songwriter to the metal band Debbie Does Dahmer for a while. Gerard has played numerous popular venues in the Texas area, most notably the main stage at The White Rabbit in San Antonio, as well as The SA Indie Fest in 2007. Gerard plays guitar and keyboards in a very unique and avant-garde style, which is reflected in his songwriting, in turn influenced by artists such as David Bowie, Iggy Pop, Beck, Lou Reed and others. Currently signed with Chicago based independent label

Sonic Wave International, Jason Gerard's new album 'You Set Me Free', is available through all major digital download sites (Amazon.com, iTunes, et al...). Winner of an SA Music Award for best male solo artist, Jason is truly one of the most innovative artist of our time and hopes to be one of the most influential in music history. ■

Learn more about Gerard at [www.jasongerardmusic.com](http://www.jasongerardmusic.com)



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