

# "...y la familia?"

Volume 17, Issue 6

June/July 2013

*Needed for  
Future Issues:*

*"Stuff" about  
you and yours...*

***Announcements:***

*New baby  
Engagement  
Graduations  
Promotion  
New address*

***Upcoming  
Events:***

*family parties  
Reunions  
Weddings*

***Article, Photos  
and Fillers:***

*Nostalgic stories  
Photos and art-  
work*

*Original poetry  
Vignettes on  
your imme-  
diate family*

*Favorite family  
recipes  
Cute things your  
kids have  
said*

*Funny stories  
Prayer Requests*

## Pesephone's Farm Retreat



*Photo by Joi Stenroos*

### ***Inside this issue:***

Persephone's Farm Retreat.....	1,3
Needed for Future Issues.....	1
At This Time in Our Family History.....	2
The Way We Were.....	2
Puerto Rican Primer: The Roots of Puerto Rican Cookery.....	4
Hot-Footed Helen.....	5
Student News.....	6
Family Reunion Info.....	7
Birthday and Anniversary Greetings.....	8

*¿...y la familia?*

# The Way We Were

*I posted these photos of cousin Helen Correa on Facebook, but wanted to include them in the newsletter for those people who don't use Facebook. That's my father, Oscar Cruz García, in the third picture.*

*These were taken in June of 1979 when Helen was a teenager. We were at a family outing at a river near Ponce.*



## *At this time in our family history...*

- *On June 8, 1893, Petronila Pacheco was born. She was a sister of Otilia (the mother of Nery, Isidro, Tita and Delia). Their other sister, Francisca, was born on June 11, 1887.*
- *Auntie Anita Merritt passed away on June 25, 1998 at the home of her daughter, Kathy Caffey in Nebraska. She had been suffering from emphysema for a number of years. Anita was the youngest child of the union of Florencio Rivera and Ana Cruz García, and was only a week old when her mother died.*
- *On July 3, 1861, my great-grandparents, Manuel Alejo Rivera Maldonado and Maria Apolinaria Maldonado Rivera were married. Manuel Alejo's mother, Cipriana Maldonado, and María Apolinaria's father, Felipe, were siblings. That means that my great-grandparents were first cousins in addition to being husband and wife. This was perfectly legal and not so unusual in Puerto Rico in the olden days.*
- *My beautiful and loving sister, Olga María (García) Smith, went home to Jesus on July 4, 2006.*
- *Angela M. Warren, Olga's second daughter, was born on July 15, 1969. She passed away on Oct. 8, 2007.*
- *Auntie Adele was born on July 22, 1909 in Peñuelas, Puerto Rico. She was the oldest daughter of the union of Florencio Rivera and Ana Cruz García. She was not quite seven years old when her mother died a week after giving birth to baby Anita.*
- *Florencio Rivera ("Papa Flor") —our patriarch—died on July 22, 1941.*
- *My mother, Ana María López Maldonado, was born in Adjuntas, Puerto Rico, on July 26, 1911. She was the daughter of Juan López and María de los Santos Maldonado. She had one older brother, Confesor.*

# Persephone's Farm Retreat

*¿...y la familia?*



Cousin **Joi (De Nardo) Stenroos** and her friend, Sue, visited cousin **Victoria Nicholson** at her beautiful bed and breakfast, Persephone's Farm Retreat. This historic inn and farmhouse, built in 1896, is located in the foothills of the Great Smoky Mountains, near the town of Sevierville, Tennessee. Inside Miss Victoria's Inn there are three charmingly decorated bedrooms—María's Room on the first floor, and the Sweethearts Room and the Pilot's Room on the second floor. In addition, there are two country cabins on the property—Begonia and Fisherman's Haven—complete with rocking chairs on the wide front porches.

Persephone's Farm Retreat is billed as "a quiet oasis just minutes from area attractions" such as Dollywood, Splash Country, Dixie Stampede, golf courses, antique shops, and the Great Smoky Mountains National Park. Their website has great photos and testimonials of people who have stayed there. With miniature horses, a pot-bellied pig and other farm animals, children enjoy their stay at Persephone's Farm Retreat as much as their parents do.

Visiting cousin Victoria's bed and breakfast was the fulfillment of a long-time wish of Joi's, and she was thrilled to finally make the trip.



"Her property is breathtaking and her home is wonderful and very inviting," says Cousin Joi.



This painting of Auntie Marie was commissioned by Victoria and hangs in her kitchen.



Joi and Sue also visited the Great Smoky Mountains National Park on their trip.

“¿...y la familia?”

## Puerto Rican Primer: The Roots of Puerto Rican Cookery

As in all things Puerto Rican, our food is a blend of the three main cultures that contributed to the essence of our ethnicity: the Taíno, the Spanish, and the African. Our *cocina criolla* results in a tasty blend of ingredients that are unique to the island, due to its use of indigenous plants and spices.

From the Taíno Indians come tropical roots and tubers such as *yautía* (taro root) and *yuca* (cassava). Other foods native to Borinquen include *calabazas* (squash), *recao* (wide leaf coriander), *achiote* (annatto seeds), *quenepas*, *guanábanas* (soursop), and certain kinds of peppers and beans, to name a few.

From Spain and other parts of Europe we get olives, capers, olive oil, onions, black pepper, garlic, chicken and pork, all of which are extensively used in Puerto Rican cuisine. Sugar cane, widely grown in the Caribbean, was originally brought to the Americas by Christopher Columbus on his second voyage. The stews and complex rice dishes commonly cooked in Puerto Rico are also thought to have European origins. Less obvious is the influence that the early Dutch, Italian, French and Chinese immigrants had on Puerto Rican cuisine.

From Africa come coconuts, many of our root foods, okra, coffee, yams, sesame seeds, *gandules* (pigeon peas), bananas and plantains. The art of cooking by deep frying was introduced by African slaves.



*Tostones* are twice-fried thick slices of green plantain, flattened out after the first frying by either pounding or by smashing with a press called a *tostonera*. After the second frying, the excess oil is blotted out and the thick chips are salted. Try salting them with Goya seasoning salt (Adobo) for a delicious variation. *Tostones* are eaten in many Latin American countries and are also cooked in West Africa, where they are known as “plantain crisps.” *Mofongo*, a plantain based dish, is typically made by mashing fried green plantains in a *pilón*, and adding broth, garlic, olive oil, and pork cracklings or bits of bacon. It is then served with fried meat and broth. *Mofongo relleno* is stuffed with stewed beef, pork, chicken or seafood, then topped with a sauce. *Mofongo* was introduced in Puerto Rico by African slaves and is a variant of the African dish *fufu*.



“...y la familia?” presents:

**THE RIVERA FAMILY COOKBOOK**

FEATURING:

- Your favourite family recipes
- Recipes in both Spanish and English
- History of famous Puerto Rican dishes
- Anecdotes about your recipes...and much more!

Submit your recipes to Norma at [mamanony@bcglobal.net](mailto:mamanony@bcglobal.net)

Hurry!

As can be expected, due to Puerto Rico’s ties to the United States since 1898, American food has also influenced Puerto Rican cookery in the past century, mainly in the use of vegetable oil instead of lard for food preparation, but also in the use of bacon and ham, commonly incorporated in our rice and bean dishes.

If this article has triggered memories of dishes you or your parents/grandparents have cooked, feel free to share your stories, photos, and recipes with me, if you haven’t done so already. My daughter, Tory, is still working on the Rivera Family Cookbook and would love to have more input from the family.

## Hot-Footed Helen (Helen la Paticaliente)

Our amazing cousin **Helen Correa-González** has been blessed with the opportunity to do some traveling this year, and she is making good use of it. Her first stop was Spain, where she stayed in Reus, Tarragona, in Catalonia. She also visited Barcelona, Zaragoza, and Madrid.



*"I went to the beach and dove into the Mediterranean Sea, and reflected on the Apostles' work. Very relaxing. Food was awesome, but most of all thankful to Jehovah for the opportunity."*

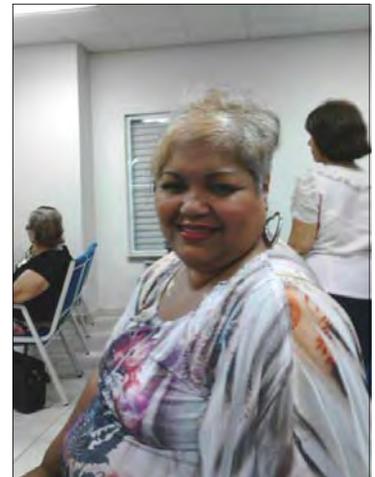
After being back at home for a couple of weeks, Helen repacked her bags and flew to Puerto Rico.



*Helen and Awilda*



*Being loved on by her Tío Papo*



*Looking lovely*

Next stop for Helen: Orlando, Florida, for the 2013 Rivera Family Reunion at [Disneyworld!](#)

## New Arrival



This precious angel is **Kaliana Grace Maskell**, daughter of Rachel and James Maskell. Kaliana is the granddaughter of Roberto I. Rivera and the great-granddaughter of Isidro and Rosita Rivera. She was born on May 6, 2013 at 7:33 a.m. Kaliana weighed 7 lbs, 15 oz. and measured 22 inches at birth. Congratulations to the Maskell family!

*Baby quilt made by Garnet Rivera. ©*



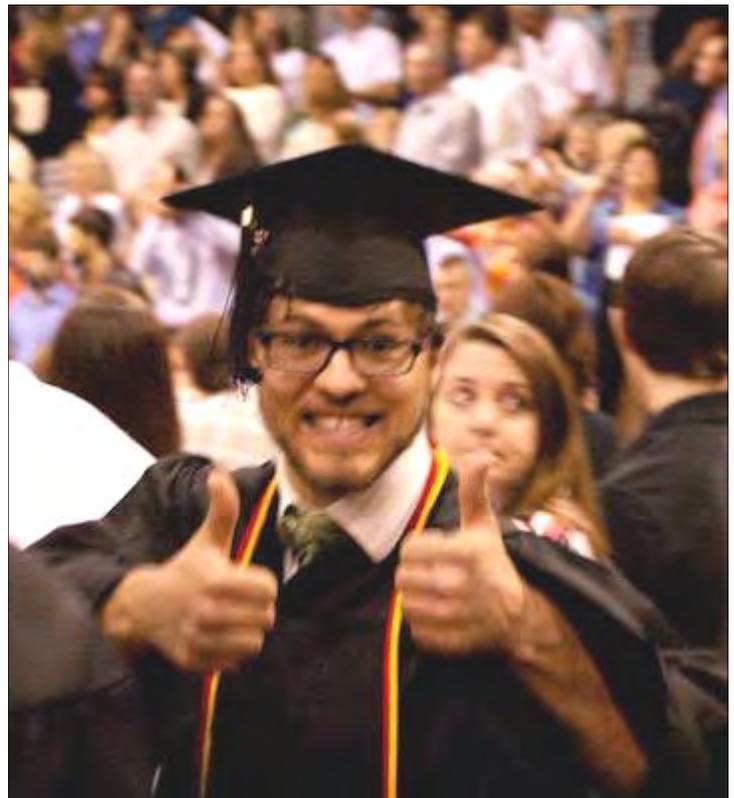
# Student News



This is **Jayrick Barbosa Rivera**, son of Marvin Barbosa and Iris Leonor Rivera, and grandson of Ada and Heriberto (Papo) Rivera. Jayrick just graduated from the 6th Grade at *Escuela Francisco Parra Duperón*. He received medals in every subject and trophies for high honors and academic achievement. Way to go, Jayrick! Next year, he will be attending *Colegio la Milagrosa*.



**Nicho Rivera**, son of Roberto Rivera and grandson of Isidro and Rosita Rivera, has graduated from North Georgia College and State University with a major in Spanish and a minor in French. Another linguist in the family! Congratulations, Nicho!



¿...y la familia?

# 2013 Family Reunion in Disneyworld

## Official Reunion Dates: June 21-23, 2013

*If you haven't yet made your plans and reservations for this year's family reunion in Disneyworld, you'd better get on it! Time is running out to secure your presence at our only official family gathering for this year.* With the diversity of needs, desires, and family budgets, each family will have to find their own package plan that suits their needs and make their own reservations. Many of us have already booked our reservations at the Art of Animation Value Resort, while others are staying at a different Disneyworld hotel or outside the park, at the home of family or friends.

Our family reunion dinner party was arranged by cousin Carol (Medina) Wright. Thank you, Carol! Here are the details:

**Date:** Saturday, June 22, 2013

**Time:** 6:30 sharp. They said we have to be on time. [None of this "Hora Latina!"]

**Location:** Bongos Cuban Café in Downtown Disney. Disney hotels have free transportation to Downtown Disney. Check pickup times and allow for bus stops so you can get there on time.

**Price:** Adults—\$42.23 and children—\$15.59. That includes the 22% taxable Service Charge and the 6.5% Sales Tax. Please bring correct cash to Bongos to pay for your group. We will collect the money as people arrive and give to one person (probably Carol's husband, Larry) to handle the check out.



### Menu for Rivera Reunion

**House Salad**—Mixed Greens, tomatoes, onions, cucumber & carrots, topped with house vinaigrette

#### **Entre Choice of:**

**Pollo a la Plancha**—Grilled chicken breast marinated in garlic and lemon, topped with grilled onions

**Bistec de Palomilla**—Grilled thin cut steak seasoned with garlic and mojo, topped with grilled onions

**Pescado Empanizado Con Mariquitas**—Plantain crusted Mahi Mahi, served with a lemon lime creamy sauce

*All platters are served with white rice, black beans and maduros.*

**Dessert:** Traditional Flan—Classic Cuban custard topped with caramel

*Unlimited soft drinks, American coffee, or iced tea.*

The **Kids' Group Menu** (for ages 11 and under) includes a choice of three entrees: **Bistec de Palomilla**, **Hamburguesa** (with or without cheese), or **Chicharrones de Pollo** (chicken nuggets). All come with French Fries and unlimited soft drinks. The dessert on the kids' menu is a scoop of ice cream.

# “¿...y la familia?”

c/o Norma I. Pettit  
2426 Meadow Lane  
Placerville, CA 95667  
Phone: (530) 327-9361  
E-mail: [mamanony@sbcglobal.net](mailto:mamanony@sbcglobal.net)

Visit us on the Web at [www.ylafamilia.org](http://www.ylafamilia.org).

## Birthday Greetings

Jayden I. Feliciano (11) - June 5    Meryem Merritt (62) - June 19    Lilliam Rivera (70) - July 11  
Máximo Carrasquillo (37) - June 5    Enid Rivera (28) - June 20    José Medina (63) - July 11  
Jeremy Carrasquillo (36) - June 5    Norma (García) Pettit (61) - June 20    Kayla N. Reinke (14) - July 15  
Nellie Feliciano (53) - June 9    Laurie Jimenez (54) - June 21    René Rivera Jr. (51) - July 21  
Annette García (30) - June 10    Tommy González (43) - June 21    Vickie Jimenez (53) - July 22  
Aluna Howell (2) - June 11    Jason Pineda (36) - June 22    Christina Krause (35) - July 23  
Joyce Montalvo (13) - June 12    María L. Feliciano (30) - June 24    Annalise Cruz Rivera (9) - July 24  
Alicia Rivera (31) - June 12    Scott Hargraves (48) - June 25    Cynthia Feliciano (35) - July 25  
Julia Cruz Vilá (87) - June 13    Cindy Nicholson (42) - June 29    Ada Rivera Segarra (33) - July 25  
Leslie Feliciano (28) - June 13    Alura G. Barnes (20) - June 30    Rachel Nicholson (13) - July 26  
C.J. Burch (24) - June 14    Angel Feliciano (18) - July 2    Fernando Vázquez (23) - July 28  
Emily Medina (35) - June 15    Elizabeth Rivera (17) - July 5    Paul Krause (68) - July 30  
Garnet Rivera (68) - June 15    Eric R. Stenroos (30) - July 7    Ethen R. Stenroos (3) - July 31  
Kimm (Reinke) Hargraves (50) - June 16  
Ken Reinke (50) - June 16  
Nelson Rivera (49) - June 17  
Carmen Nydia (Feliciano) Carrasquillo (57) - July 7

## Anniversaries

Jenny & Ted Reinke (52) - June 18  
Angela & David Nicholson (16) - June 21  
Angélica & José L. Medina (65) - July 9  
Edna & Edwin Rivera (9) - July 11  
Garnet & Carlos Rivera (26) - July 14  
Cindy & Christopher Nicholson (20) - July 17  
Joanne & Robert McLaughlin (16) - July 21  
Marina & Dennis Nelson (2) - July 23  
Randy & Norma Pettit (31) - July 30



8 ¡Feliz Cumpleaños!