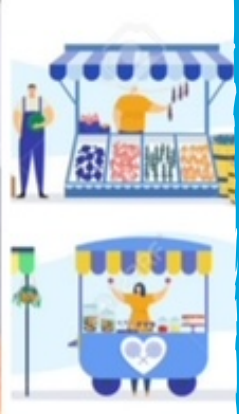
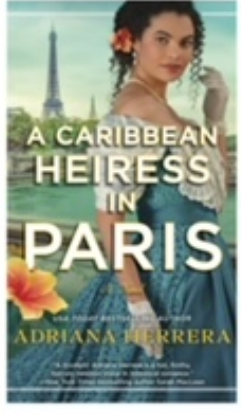
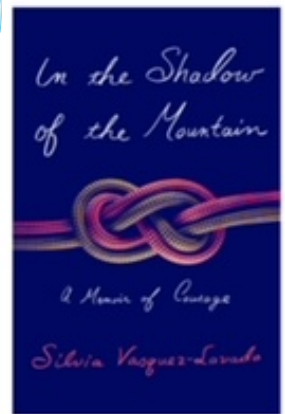
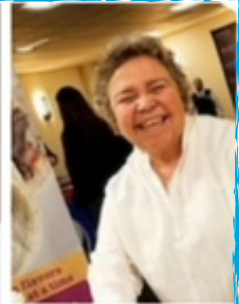
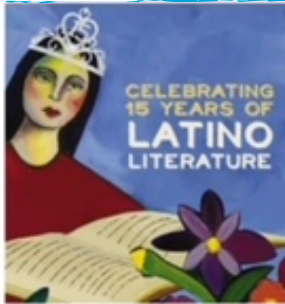


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Newsletter

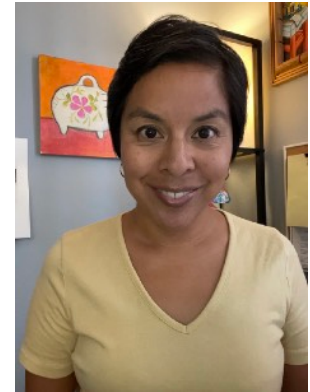


SUMMER 2022

# LETTER FROM THE EDITOR

**H**ello, my name is Esperanza Beltrán, editor of this 2022 Summer edition of the Comadres Connect Newsletter. It's been an interesting time with all of us trying to get back to summer vacation as we knew it, visiting family and friends or going to new and unfamiliar places to feed our adventurous spirits which had had to lay still for little bit.

This summer is a particularly special one for my family. Many of us (and by many, I mean MANY – sons and daughters, parents, grandparents, uncles, cousins, second and third, in-laws, and so forth) will be at this year's festivities of our family's small village in Oaxaca, celebrating San Bartolomé, the town's patron saint. It is the first celebration after the pandemic and we are all ready to skinny dip ourselves into our food, music, and culture. It is the first time my immediate family is so personally involved after my brother decided to honor me with donating a bull for La Fiesta as a thank you for my having survived cancer treatment. Twice. Thanks to him doing this, we are learning the rituals and customs of our ancestors. We are learning that much of what is involved is about offering gratitude not only to everyone in the village who is helping but to our ancestors as well. We've had to ask the village's elders to bless us with their approval, make offerings to those we ask for help, and ask our grandparents, great-grandparents, and beyond, for permission to use their home as a grounds for the preparations.



As I write this, I sit in that home. In the room that was once the small adobe room where my grandparents slept. It is where, even after my mom bought them a bed, they chose to continue sleeping as they had always known, on a straw mat rolled out onto the floor. It's where, on summer vacations, I lay on that forgotten bed while listening to my mom and my grandparents talk into the late night in their beautiful Zapotec dialect that lulled me to sleep. My grandparents are no longer here, no more maize laying out in the sun, no more coffee to clean and grind, no more chickens and donkeys and sheep, and no more white cotton blouses and skirts hanging out to dry in the sun. But I am fortunate to still have my mom and my uncles, to hear them continue speaking their language, celebrating their festivities, honoring their ancestors, and sharing their stories with us.



This summer of 2022 as we more clearly can see ourselves out of the pandemic, we make time for our families, our friends. Our cultures. It's a moment of gratitude for who we are and what we are made of. Of our roots and our dreams, honoring what's gone and looking forward to what's to come, all while enjoying our present moments of big and small celebrations.

In this issue find some inspiration for those moments with recipes, books and authors to learn from, and interviews with inspiring women like Glenda Galvan Garcia who is turning the page on a 20-year project, Eris Garriga who has written four cookbooks and has some great tips to share, Dora Herrera whose mamá is leaving a lasting and flavorful impression on L.A. with her 8x8 kitchen hut, and learn about Theresa Varela's new book, *Murder in Red Hook*, in an interview by Maria Ferrer. All this, plus more recipes, important dates and interesting links.

And, if you'd like to be part of the Comadres Connect Newsletter team, or if you have any ideas, feedback, writings, art, etc., that you'd like to share or submit please do so by filling out [this form](#).

Here's to a great summer! Enjoy!

# SABROSURAS BORICUAS

## INTERVIEW WITH COMADRE ERIS GARRIGA

BY MARIA FERRER



**W**hat are your plans for the summer?

ERIS: I'm planning on attending a few summer street fairs to promote my cookbooks. I'm also streamlining my office collection of cookbooks and in September, I will be attending the Engage Conference 2022 at the National Puerto Rican Museum of Arts & Culture in Chicago.

**You've written 4 cookbooks. What is your favorite recipe?**

ERIS: My four cookbooks are: *Homestyle Puerto Rican Cooking*, *Sabrosuras Boricuas*, *De la Tierra con Sabor* and *Eris's Green Kitchen*. There are a lot of recipes I like because they remind me of

the flavors and the aromas of my mother's kitchen. My favorite one is *arroz con gandules* (pigeon peas rice).

**What is the one thing no kitchen should be without?**

ERIS: For the person who likes to cook and experiment with other dishes, one indispensable item is a food processor. Use it to prepare *masa para pasteles* (*pasteles* dough), sofrito, mashed potato, smoothies, desserts, among other dishes. Also, a *caldero* is another basic pot that should be in every kitchen.

**Do you have any summer cooking tips? BBQ tips?**

ERIS: People like to cook outside because of the open space. Years ago, I learned from a dietitian that if you are barbecuing ribs, they should be boiled for a few minutes before grilling them. That ensures the elimination of bacteria in the meat.

**Where can cooking fans connect with you?**

ERIS: For cooking lovers, look for Eris Garriga on Facebook to send me your messages, comments and questions. You can also visit my webpage: <https://homestylepuertoricancook.square.site> or write to me at [sabrosurasboricuas@yahoo.com](mailto:sabrosurasboricuas@yahoo.com)



# INTERVIEW WITH GLENDA GALVAN GARCIA

OWNER, THE WHOLE ENCHILADA  
CONSULTING/GRANVILLE CAFÉ  
BY ROSA BEATO



I have been a chef for 26 years and it feels like I'm just getting started! I've been so fortunate to grow up in a "foodie" family, so it's no surprise to be in this wonderful industry. My Abuelo had a bakery in Mexico and my sweetest childhood memories were of seeing him at the oven pulling out delicioso racks of pan dulce! Mis Abuelas y Mami are phenomenal cooks as well. Dinnertime was sagrado, a time to connect with one another and a practice I carry on with my son.

As a consultant, there are multiple facets to my career. I started selling ONEHOPE wine 5 years ago to add another income stream. ONEHOPE is million driven and donates 10% of sales to non-profit partners and those chosen my wine hosts. I have been able to align my non-profit contacts with my sales business and raise funds for so many worthy causes. Wine goes well with being a chef and the impact we make is deeply gratifying. I was even able to host a wine tasting to raise funds for my son's baseball team. ONEHOPE makes such a great impact on the world. We've built schools in countries such as Laos and Guatemala and provided access to clean water, hunger relief, health research, and education.

In 2021 alone, we donated 2 million in funds to non-profits. Prior to my career as a chef, I attended college at the Fashion Institute of Design & Merchandising (FIDM), Los Angeles, CA. I worked in the garment industry for 6 years and sold clothing lines to major department stores. I was the top selling associate and yet I was terminated after I filed a sexual harassment complaint about my boss. Having been part of this truly unfortunate situation, it made me change career paths. I landed an opportunity working with my oldest sister who was in research and development with Taco Bell. She started her own consulting business in 1996 and, upon working with her, I fell in love with the creativity and energy of the food industry. I never looked back. My career is never boring, and I wear many hats. As a research and development chef, I create recipes that you see on restaurant menus. I'm not your typical restaurant chef. I create and write recipes, present them to my peers and restaurant clients. My creations have also made it onto the shelves of Trader Joe's and Whole Foods.

Currently, I'm the Executive Chef at Granville Restaurant. We opened our doors in 2006 and now have 4 restaurant locations in L.A. We are a boutique collection of restaurants and serve New American, comfort foods with a twist. I can proudly say, "I created the original menu," along with my sister and mother. Since the pandemic, restaurants were hit particularly hard. During this time, I was contacted to do food styling for digital agencies. This is a new emphasis in my career and at the same time, an opportunity to broaden my skillset. Food styling photo shoots were in demand due to an increase in online ordering, particularly with pizza chains. People eat with their eyes first and I'm grateful for the consulting work. It's essential to be in tune with the food, the artistic direction; lighting has to set the mood and the ingredients must be perfect! Food styling is like a Hollywood production. There's a team of about 20 people that you work with that are responsible for assisting with lighting, sound, culinary direction and

assistance, prop styling, hair, and make-up artists. I focus on cooking the food, garnishing it, and composing the layout of the dish. The work is very challenging yet gratifying as it's fast-paced, creative, and pushes me to be artistic and quick-thinking while problem-solving.

Throughout my early career, I attended college in pursuit of my Bachelor's degree. Since I was working in my chosen career, it gave me the freedom to pursue my passion, so I majored in Chicano Latino Studies at Cal State University at Long Beach. Going back to school was an opportunity to learn and keep our culture and history alive. As I say this, I'm currently working on a Chicano/Latino history cookbook called *The Whole Enchilada*. I'm elated to have signed a contract this past year with a literary agent and a final proposal is underway. This cookbook is about nurturing kids to learn their ancestral recipes and cultural heroes. Our young generation is somewhat disconnected from where food comes from, and our ethnic history is early taught in schools. This cookbook will reconnect them with easy recipes that can be shared with the entire family. The idea for the book crystallized in the aftermath of 9/11 as a way to connect people and cultures. I see this endeavor as a book series of cookbooks that cover a spectrum of cultures and ethnicities. Our entire cuisine deserves its own spotlight and I'm thrilled to have the representation to help get to the next level. I have been pitching this idea for over 20 years and I believe it is about to turn the page!



Follow me on IG: @missmamachef • Find me at <https://www.granvillerestaurants.com/>

And coming soon, my new website: [www.missmamachef.com](http://www.missmamachef.com)

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## Summer Recipes

### **BLT Salad Fun**

Shared by Comadre Maria Ferrer

#### Ingredients

- 3 cups salad greens, chopped  
(optional: add spinach or kale to greens)
- 10 cherry tomatoes, halved
- 2 cup crunchy bacon, crumbled
- 2 cups pasta, fusilli or bow ties
- oil & vinegar or your favorite dressing

#### Directions

- cook pasta, drain, let cool
- mix pasta and salad greens
- add oil & vinegar or your favorite dressing, toss
- add tomatoes and bacon
- serve room temperature or chilled
- Buen provecho!

### **Agua de Pepino y Yerba Buena**

Link shared by Comadre Tish Leon

#### Ingredients

- 1 medium cucumber
- 8 Mexican limes
- 8 spearmint or mint leaves
- 1 cup of sugar
- 1/2 gallon water

#### Directions

- Peel the cucumber and cut it into 4 chunks.
- Juice the limes
- Add the cucumber, lime juice, mint, and 2 cups of water to your blender.
- Blend for 1 minute
- Pour the mixture into a 1/2 gallon pitcher, add the sugar and water to fill the pitcher.
- Stir well
- Serve lightly chilled or over ice.
- Garnish with a spearmint leaf. Enjoy!

# ARTS & CRAFTS

Jaquelin Quiñonez, as always, did an amazing job searching and finding some great ideas for crafts this summer. Here are some links for you to click and start having fun!

<https://www.prudentpennypincher.com/summer-crafts-for-kids/>

<https://www.youtube.com/watch?v=QffNC-La41Q>

<https://www.youtube.com/watch?v=NCJhRsQHj-w>

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# SUMMER CALENDAR

This summer don't forget to make set apart some time for some fun and educational comadre events!

## JULY

- 5—Las Comadres Accomplishment List distributed
- 13—Entrepreneur Group Meeting
- 25—Las Comadres & Friends Book Club Teleconference
- 27—Las Comadres Speaker Series with opera singer Claudia Chapa

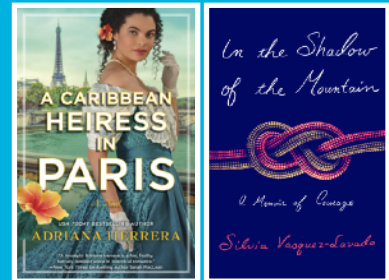
## AUGUST

- 1—Las Comadres Accomplishment List distributed
- 17—Summer Reading Series
- 29—Las Comadres & Friends Book Club Teleconference
- 31—Las Comadres Speaker Series with author & professional track and field coach Elvira K. Gonzalez

## SEPTEMBER

- 1—Las Comadres Accomplishment List distributed
- 15—Beginning of Hispanic Heritage Month
- 26—Las Comadres & Friends Book Club Teleconference
- 28—Las Comadres Speaker Series

## Important Comadre Links



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### Books of the Month:

<https://latinolit.com/>

### Speaker Series

Calendar: <https://lascomadres.com/lco/speaker-series/>

### Comadres Marketplace:

<https://lascomadres.com/lco/marketplace/>

### Las Comadres website:

<https://lascomadres.com/lco/>

### Las Comadres Blog:

<https://lascomadresconnet.blogspot.com/>

### Las Comadres Accomplishments:

<https://comadresconnect.blogspot.com/2022/08/las-comadres-celebrates-members.html>

# L.A.'s BELOVED YUCA'S

INTERVIEW WITH COMADRE DORA HERRERA  
BY ESPERANZA BELTRÁN



**B**ack in 1976, in an 8x10 hut, Socorro Herrera and her family decided to open up Yuca's, quick-stop Mexican and American take out place. But to simply call it Mexican-American take-out food is to fall short. And just the same, we do not call Socorro Herrera, simply Socorro –we call her *Mamá Socorro*. So, who is *Mamá Socorro* and what is Yuca's? *Mamá Socorro* is the heart of Yuca's, one of L.A.'s hotspots and a must-place to eat when you visit.

*Mamá Socorro* has been a powerhouse of business ventures which is why it was of no surprise to her daughter, Dora who had taken off to college, when she received a call from her family telling her about the grand opening of their new restaurant. Her mom had sold Crystal House, Avon, done this and done that, and had even been a dressmaker charging \$10 when everyone else was charging \$5.

Surprisingly, her dressmaking business took off after having made her first customer, and to Dora's surprise, her first dress. *Mamá Socorro's* dressmaking experience had lain in having helped her godmother with her own dressmaking business, trimming thread, cutting fabric perhaps, and of course, watching her godmother work. Many years later, when her dressmaking venture received its first customer, a woman carrying a Vogue magazine and bolt of English fabric, *Mamá Socorro* said, "Yes. I can do that for you," when the woman pointed out the dress of her choice. The night before her customer was to return for the fitting, *Mamá Socorro* nervously did the sign of the cross on herself and prayed that she had not ruined the fabric with her very minimal dressmaking experience. As it turned out, the dress fit like a glove and the woman who turned out to be some big politician's wife going to some big gala, fell in love with *Mamá Socorro's* work, as did the many women who followed.

People have said she has luck on her side, but Dora doesn't think so. She has seen her mother work hard to be great at anything she does. Whether it's crystal, make-up, or dresses, *Mamá Socorro* goes in big. And Yuca's has definitely been no exception. She opened her restaurant with the idea of working hard and making it as successful of a venture as possible. And successful it has been, bringing in the likes of Katherine Hepburn, The Beastie Boys, and her long-time customer and friend, Leonardo DiCaprio.

Yuca's was not named after the vegetable as many curious visitors have believed, it was named after Yucatan, Socorro's Mexican home state. Aside from being *Mamá Socorro's* first home, Yucatan is also home to many well known foods such as Papadzules, Huevos Motuleños, and Cochinita Pibil. Cochinita Pibil, to put it very simply for those of us who do not know, is pork marinated in herbs and spices, covered in banana leaves, and slow cooked until it falls off the bones. This, then is shredded and added to tacos, tortas, or burritos. This slow cooked pork delicacy has been on the Yuca's small, but powerful, menu for over 40 years. It is the highlight of Yuca's and you cannot visit and not try their cochinita pibil.





But as we all can probably agree, food is only one ingredient to a successful business. It also needs that special ingredient of love. Love for food, love for the art, love for the customers. Mamá Socorro has done that for Yuca's. She has given that special ingredient to make this family business as successful as it has been.

In 2005, Mamá Socorro and Yuca's found themselves being recognized among the best chefs, restauranteurs, and hospitality professionals as the first take out place to be awarded the James Beard American Classics award. Before the big day, Dora remembers her mom going back and forth between wearing, or not wearing,

her huipil to a black tie gala. After much deliberating, she bravely chose to wear her huipil over a black dress. Dora's eyes still tear up at the memory of her mother being received with such excitement by her many L.A. fans. Mamá Socorro had not expected such reception but was more than humbled by it. She did not know the reach that Yuca's had and was quite surprised to find out. The fame and popularity did not deter Mamá Socorro from her dedication, but was instead quite the contrary. By the end of the celebration, she was in a hurry to return to Los Angeles to her ever-famous stool and continue catering to her customers.

It's been 46 years since Mamá Socorro and her family opened Yuca's at Los Feliz in Los Angeles. They have since opened a second spot in Pasadena which was kept with the same intimate family feel, same menu, and same dedication to creating community. As of today, after having survived the pandemic, Yuca's continues just as strong as ever, but with some changes, as most businesses have had to do in order to adapt to the world's new circumstances. Customers will no longer see Mamá Socorro on her stool when they visit but they may find her sitting nearby, at a safe distance, still eager to say hello and still committed to her community of visitors, customers, and fans. Meanwhile, Dora is working hard behind the scenes to find creative ways to continue with Yuca's L.A. legacy. Bottled salsas? Frozen foods? Who knows, but we're excited to see what's next!

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Connect with Yuca's through:

Facebook: Yuca's Restaurants

Twitter, Instagram, & Pinterest:  
@yucasla

Or visit: [www.yucasla.com](http://www.yucasla.com)





# LAS COMADRES & FRIENDS NATIONAL LATINO BOOK CLUB

8<sup>th</sup> Annual Summer Reading List

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

## 15 books for your 2022 Summer Reading List

1. *Areli is a Dreamer* by Areli Morales (Random House)—children's book
2. *Bless Me, Ultima* by Rudolfo Anaya (Penguin Classics)—classic, fiction
3. *Does My Body Offend You?* by Mayra Cuevas and Marie Marquardt (Knopf Books)—fiction, YA
4. *For Brown Girls with Sharp Edges and Tender Hearts* by Prisca Dorcas Mojica Rodriguez (Seal Press)—nonfiction
5. *High-Risk Homosexual* by Edgar Gomez (Soft Skull)—memoir
6. *Home in Florida: Latinx Writers and the Literature of Uprootedness* edited by Anjanette Delgado (University of Florida Press)—nonfiction, anthology
7. *Just Help!: How to Build a Better World* by Sonia Sotomayor (Philomel Books)—children's books
8. *Lakelore* by Anna-Marie McLemore (Feiwel & Friends)—fiction, YA
9. *The Latin American Cookbook* by Virgilio Martinez (Phaidon Press)—nonfiction, cookbook
10. *Luther, Wyoming* by Tomas Alamilla and Mario Acevedo (Five Star Publishing)—fiction, western
11. *More Than You'll Ever Know* by Katie Gutierrez (William Morrow)—fiction, thriller
12. *My Book of the Dead* by Ana Castillo (High Road Books)—poetry
13. *Somewhere We Are Human* edited by Reyna Grande and Sonia Guiñansaca (HarperVia)—nonfiction, anthology
14. *You Sound Like a White Girl* by Julissa Arce (Flatiron Books)—nonfiction, anthology
15. *Woman of Light* by Kali Fajardo-Anstine (One World)—fiction



*This year's Summer Reading List has 15 books in honor of the Book*

*Club's Quinceañero!*

*The list includes a classical novel celebrating its golden anniversary; a love letter to women of color from a Latinx rebel; a compelling memoir about embracing gay Latinx identity; a cookbook with 600+ scrumptious recipes; a children's book on how to make the world a better place; and a couple of anthologies on migration, survival, and uprootedness.*

# THE RETURN OF DAISY MUÑIZ

INTERVIEW WITH COMADRE THERESA VARELA

BY MARIA FERRER



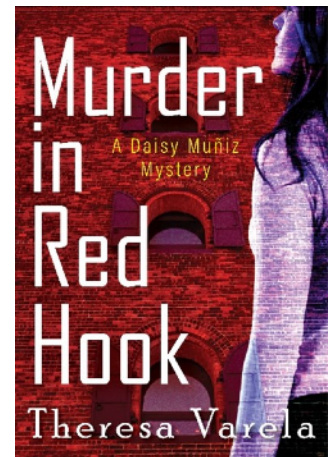
**Congratulations on your new book! Please tell us about the premise for *Murder in Red Hook*. Who is Daisy Muñiz?**

THERESA: We met Daisy Muñiz in *Nights of Indigo Blue*, the first installment of this mystery series. She's 30ish, lives in Park Slope, Brooklyn, and is newly sober. Daisy is getting to know herself as she never has before. She's developing her intuition and trust as she begins to learn about the spiritual tradition of Lucumi, a religion born from Yoruba ancestry. Daisy is a little insecure, very courageous, and when she's not thinking about herself, she's the best type of friend any of us would desire. In *Murder in Red Hook*, one of her posse is found dead and she and her pals

band together to find the murderer. While they do this, Daisy is also challenged when her beau, Detective David Rodriguez, shares news with her that turns her world upside down.

**The Red Hook area in Brooklyn is fun to visit, especially the Red Hook Winery by the shore. What drew you to this area of Brooklyn as a setting for your novel? What is your favorite Brooklyn spot/restaurant/shop?**

THERESA: Red Hook is a memory for me. It sits in my bones, and I think about my childhood going there on Saturdays with my Dad. He'd park on a quiet street without any houses on it. Some of the streets were pretty empty in those days. He called Red Hook "*Columbia*" and he'd drive us there so he could tool with the engine under the hood of the car. While he did that, I sat reading a *Betty and Veronica* or *Josie and the Pussycats* comic books. It was a gentle and loving time for me.



When I began writing this Daisy tale, I walked through the streets of Red Hook with my spouse. I experienced the power of the water, the rocks, the establishments, the factories, the people. The water taxi was novel to me. It had become a place I didn't know but did know deep within my marrow. Places and time can be illusionary, and I believe this is my experience with Red Hook.

When I write novels, there are pieces of information that I don't have until after the fact. In this case, the book cover was designed with Daisy looking up at the winery in Red Hook. I've not been there and was surprised to learn that fact. For Daisy who is struggling to stay sober, this building façade shows the multi levels one must explore for themselves when they re in the process. This cover and setting is perfect for Daisy! Writing about the different meanings and understandings that readers share with me about my novels in my website blog would be a fun thing to do.

*Continued...*

## What are your summer plans? Any DIY projects?

THERESA: Summer is so fleeting. We vacationed early in May and traveled from Pennsylvania to Texas. Both of my children live there so we pickup our bags, stocked a small fridge that we nestled into the trunk, and settled our doggies in the back seat. We traveled through the Blue Ridge Mountains, Nashville, and Memphis. After spending a lovely time with the family in Dallas and then San Antonio, we returned home, but not before spending a couple days at the beach in Galveston.

The rest of the summer will be creating, creating, creating. As part of our LatinaLibations enterprise, I'm creating custom book sleeves, personalized pouches, and have begun making pillows and place mats with a Latin flair. Patricia Dornelles, my other half, creates quilts, table runners, and other colorful items that I tell her are so colorful and vividly reminiscent of her Mexican and Carioca heritages. We are slowly growing this company and will be adding these items to our LatinaLibations website. We wanted quality products and know others do too. Finally, we'll most likely be kayaking or hiking during these beautiful summer days and reading on our porch during balmy evenings.

## Do you have a favorite summer recipe or a dish or a drink that you can share?

THERESA: We have a plentiful patch of spearmint in the back of our home in Pennsylvania. Some people say spearmint is invasive and gardeners need to watch out that the herb doesn't take over the yard. I say, what a great thing to be invaded by! What could be better than drinking *yerba buena*, a gift from Yemaya, *la diosa madre*. I love tea, all sorts of teas! Just like my character, Daisy. There's nothing like spearmint tea, either cooled or piping hot! We enjoy sipping our fresh teas and sharing it with others. I usually pick some of the spearmint and share it with our friends as they climb into their cars after summer visits. I love that they take the blessings of Yamaha with them.

### SPEARMINT TEA RECIPE



#### Ingredients:

Water, purified, or well-water (enough to fill a big pot),  
Fresh mint leaves pulled from their stalks (*echo echo*),  
Sugar or honey to taste.

#### Easy peasy recipe:

-Fill your pot with the water and the fresh mint leaves (*ieche eche! No tenga miedo*, is what my dad would say)  
-Boil fresh mint tea leaves until you hear *illa!* Let it sit in the pot cooling until the little voice inside tells you it's ready.  
-If you're having hot tea, it's ready to go. If your preference is cool tea, pour it into your favorite pitcher and refrigerate. You'll have more than enough to refrigerate for a couple of days, unless you're making it for a large group, so have some other containers ready for stocking in the fridge.  
Yum! Delicious!

### Readers can reach THERESA as follows:

Instagram: <https://www.instagram.com/TheresaVarelaAuthor/>

Twitter: [https://twitter.com/Theresa\\_Varela](https://twitter.com/Theresa_Varela)

Website: <https://www.theresavarela.com>

# LAS COMADRES SPEAKER SERIES

*Running is the greatest metaphor for life, because you get out of it what you put into it. --Oprah Winfrey*

## **Hurdles in the Dark: Building the Next Generation of Diverse and Creative Entrepreneurs**

### **Q&A with Elvira K. Gonzalez**

Author, Founder, Activist, Athlete and Former Professional Track & Field Coach.

**E**lvira Gonzalez grew up in Laredo Texas, a city that features prominently in her debut Young Adult Non-Fiction book, *Hurdles in the Dark*. Elvira landed a six-figure, pre-empt deal with Roaring Brook Press of MacMillan Publishers for Spring 2023 publication. She is the founder of Writers Inkubator, a literary online learning platform helping various writers find representation and landing book deals. The company has partnered with InsideOUT Writers, a non-profit organization that conducts writing classes inside juvenile halls and prisons.

Elvira is a former Track & Field coach at the University of Pennsylvania. Prior to coaching at UPenn, she trained a two-time Olympic hurdler for the 2017 IAAF World Championships in London, England and was the horizontal and vertical jumps private coach for The Armory, the premier indoor track & field in the United States. She is a member of the leadership committee *When We Band Together's* newest facility The Dave Schultz Sports & Wellness Center for Humanity in Lesvos, Greece, named after the greatest Olympic U.S wrestler. Elvira resides in New York City and Los Angeles. [Visit her at https://elvirakgonzalez.com/](https://elvirakgonzalez.com/).



**Please join us on Wednesday, August 31, at 7pm ET** for a Q&A with Author, Founder, Activist, Athlete and Former Professional Track & Field Coach **Elvira K. Gonzalez**. We're going to talk about growing up in Texas, trips to Mexico, breaking records of indoor track and field, writing and helping others to also find their voice.

### **Register here for her talk:**

<https://forms.gle/LEMsrSa8TP1mF5xW9>

**FOR THE SPEAKER SERIES CALENDAR:**

[HTTPS://LASCOMADRES.COM/LCO/SPEAKER-SERIES/](https://LASCOMADRES.COM/LCO/SPEAKER-SERIES/)



# EL CLUB DEL LIBRO

El Club del Libro is pleased to announce its Fall book selection: *EL ÚLTIMO NEW YORK TIMES* by Luis Alejandro Ordoñez (Surbano Editores).



**T**his novel is in Spanish. It is a novel about fake news before the term was popular. It's a mystery how a young Miami-transplanted Venezuelan writer, Benjamin White, wrote a story each day of “happy news” – real or imagined – for a special edition of the *New York Times* available to no one except John D Rockefeller. Now Rockefeller is dead and someone else wants fake news.

JOIN US FOR THIS FALL'S BOOK CLUB MEETING!

**September 1 at 5pm PST via zoom.**

Register here:

<https://seattlescribe.org/clubdellibro/>

Registration required.



Club del libro  
*Las Comadres & Seattle Escribe*

El Club del Libro is a *Spanish-reading book club* formed out of a joint venture between Las Comadres & Friends Book Club and Seattle Escribe.

**AUTHORS!** El Club del Libro has a call for submission for Spanish-speaking /Spanish-writing authors. If interested, visit the click here:

<http://seattlescribe.org/llamado-a-autores/>

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#ClubdelLibro  
#LasComadresSeattleEscribe  
#ReadLatinoLit

# MEET THE CREW



My name is **Esperanza Beltrán**, I am a wife and mother of three kids, currently working full time as an editor and volunteering with the Comadres Newsletter. This past spring I finished typing up my first manuscript, tentatively titled An Orchid in the Sierra, a story inspired by my grandmother and the choices she made in life. Next are edits with a planned self-publishing date of mid-2023. I also like to draw and journal, and my husband and I are trying to grow a garden.



My name is **Jacqueline Quiñones** and I have been a comadre for about 10 years. I met a comadre (forgot her name, she is the one who moved down south) during one of the writers conference. I enjoy painting, crochet and cooking. This is a picture of my sweet boy Bonito. He was a stray in my backyard that I rescued. He now lives with me and gives me a reason to get up every morning.



My name is **Rosa Beato**, I have been a long time resident of Boston since 1977, originally from the Dominican Republic and currently employed with the Environmental Protection Agency (EPA) for the past 35 years as a Program Analyst. I have spent my entire career with the EPA holding a variety of leadership roles. I am also a Board Member for the Central Boston Elder Services and co-organizer of Boston Las Comadres Network for more than 10 years as well as Committee Member with the Dominican Development Center in Boston, MA for the last 5 years. (<https://dominicandevlopmentcenter.org/>).



**Maria C. Ferrer** is the Director of Las Comadres Para Las Americas and Project Manager of the Las Comadres & Friends National Latino Book Club. She is the creator and organizer of many of the fun additions we have seen in Las Comadres, including the launching of this newsletter. When not organizing events, Maria is reading, writing and learning to paint in watercolors.

Would you like to join us? Do you have ideas or feedback you'd like to share? Please let us know by filling out [this form](#).