

## Diálogos

### in this issue

- [Calendar, Trivia, News & Notes](#)
- [Gift Certificates Available](#)
- [Celebrate Día de los Reyes Magos](#)
- [Part III: Master Spanish Artists at the Minneapolis Institute of Arts](#)
- [Travel Spotlight: Madrid](#)

### Calendar, Trivia, News & Notes



Call: 952 933 9940

E-mail:

[dialogos@spanishin.us](mailto:dialogos@spanishin.us)

Web: [www.spanishin.us](http://www.spanishin.us)

### Calendar of Activities

**Dec. 10-20: La Natividad ~ Heart of the Beast Puppet and Mask Theatre's Traditional Mexican Posada on Lake Street, Minneapolis. In English and Spanish. 6:30-8:30 p.m. \$27.50.**

[La Natividad](#)

## ¡Feliz y Próspero Año Nuevo 2010!

In this issue, tour the old and modern Madrid, learn about and view works by master Spanish artist Joan Miró closer to home, and get a glimpse (and taste) of the tradition Día de los Reyes, or Three Kings Day.

### New Spanish Courses for All Levels Begin in January 4th

Check out our full progression of classes:

- Beginner
- Intermediate
- Advanced
- Superior

[View the full catalog online:](#)

***¡Hasta Pronto!***

*~ The Staff of the Spanish Institute ~*

**Opens Dec. 18:**  
**"La Nana" ("The Maid").**  
**Spanish with English**  
**subtitles. Showtimes vary.**  
**LandmarkTheaters,**  
**Minneapolis**

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

**Opens Dec. 25: "Los**  
**Abrazos Rotos" ("Broken**  
**Embraces"), show times**  
**vary. Landmark Theaters,**  
**Minneapolis.**

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

**Jan. 4: New classes for all**  
**levels begin at the Spanish**  
**Institute. Learn more at**  
[www.spanishin.us](http://www.spanishin.us)

**Jan. 9: Mexican Dinner**  
**demonstration, 10 a.m.-1**  
**p.m. Barrio Tequila Bar, St.**  
**Paul. \$75; reservations**  
**required.**

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

**Thru Jan. 17: From Durer to**  
**Picasso: Prints & Drawings,**  
**Minneapolis Institute of Arts,**  
**Minneapolis. Free.**  
[www.artsmia.org](http://www.artsmia.org)

**Feb. 27: El Ritmo de la Vida,**  
**Latin music, 8 p.m. Orchestra**  
**Hall, Minneapolis. \$22-\$60.**  
[www.minnesotaorchestra.org](http://www.minnesotaorchestra.org)

**Ends Feb. 28: Warmth and**  
**Whimsy: Exhibit of Josefina**  
**Aguilar's ceramic folk art**  
**figures. Minneapolis Institute of**  
**Arts, Minneapolis. Free.**  
[www.artsmia.org](http://www.artsmia.org)

## Trivia

**Vocabulario de Nieve**  
This time we bring you snow

## Gift Certificates Available

Do you know someone with a spirit of adventure?  
Make it easy for him or her to explore Spanish-  
speaking cultures.

Request a gift certificate today calling or emailing to  
the Spanish Institute:

T: 952 933 9940

e-mail: [info@spanishin.us](mailto:info@spanishin.us)

## Celebrate Día de los Reyes Magos



### Traditional holiday bread recipe

January 6th, the Christian Feast  
of the Epiphany and twelfth day of Christmas, is also  
celebrated as Three Kings Day in Mexico, Spain and  
all Spanish speaking countries. Traditionally children  
receive the majority of their gifts from the Three  
Kings instead of Santa Claus. The day  
commemorates the Biblical story of the Three Wise  
Men who brought gifts for the baby Jesus. In that  
spirit, children place their old shoes or a box filled  
with hay for the Three Kings' camels with a wish list  
on top. The night of January 5th children go early to  
bed and in the morning of the 6th they find the toys  
and gifts from the Three Kings.

### Rosca de los Reyes Magos en Mexico: Mexican Three Kings Bread

The Rosca de Reyes is an oval-shaped bread  
decorated with candied fruits and flavored with  
almonds and lemon or orange zest. A small figurine  
of baby Jesus is hidden in the bread, in keeping with  
the symbolism of Jesus being hidden from King  
Herod.

In Mexico groups of friends get together to eat the  
Rosca and whoever finds the figurine must host a  
party on February 2nd, Candlemas Day or Día de la  
Candelaria, the day that Mary presented the infant  
Jesus to the temple. Make Día de los Reyes part of  
your holiday tradition with the Rosca de Tres Reyes  
recipe.

### Rosca de Reyes Bread

### Bread Ingredients

vocabulary. See if you can match these winter words.

1. nieve dura
  2. nieve en polvo
  3. nieve copiosa
  4. ventisquero or banco de nieve
  5. bola de nieve
  6. copo de nieve
  7. muñeco de nieve
  8. tempestad de nieve
  9. ventisca or temporal de nieve
  10. cegado por la nieve
  11. estar aislado por la nieve
  12. nevada
  13. raqueta de nieve
  14. quitanieves
  15. nieve
  16. aguanieve
- 
- a. snowdrift
  - b. snowman
  - c. snow-blind
  - d. snowfall
  - e. hard-packed snow
  - f. snowball
  - g. snowstorm
  - h. to be snowed in/up
  - i. snowplow
  - j. powder snow
  - k. snowflake
  - l. blizzard
  - m. thick snow
  - n. snowshoe
  - o. sleet
  - p. snow

(Answers appear at the end of this newsletter.)

## News & Notes

**Sietes (Seven) a small old village in Spain is chosen for the campaign to launch Windows 7, Microsoft's new operating system:**

It was not only that the name of this tiny village, Sietes

½ cup warm milk (105°F - 115°F)  
1 Tbsp. active dry yeast  
½ cup granulated sugar  
2 cups flour  
1 stick (½ cup) butter or margarine, softened  
1 Tbsp. freshly grated orange peel  
1 tsp. freshly grated lemon peel  
¼ tsp. salt  
2 large eggs plus yolks from 3 large eggs, at room temperature  
1/3 cup each dried currants, golden raisins, chopped mixed candied fruits and chopped candied cherries  
1 whole unblanched almond

### Icing

1 ½ cups confectioner's sugar  
2 ½ Tbsp. milk  
¼ tsp. vanilla extract

**Decoration:** chopped mixed candied fruit

### Directions

Grease a 10-cup Bundt pan.

Put milk in a small bowl. Sprinkle yeast over milk and stir in 1 tsp. of the sugar. Whisk to dissolve yeast, then whisk in ½ cup of the flour until smooth. Cover with plastic wrap and let rise in a warm, draft-free place for 15 minutes or until doubled in volume.

Meanwhile, in a large bowl with mixer on high speed, beat butter, remaining sugar, citrus peels, vanilla and egg yolks until fluffy. On low speed, beat in yeast mixture and remaining 1 ½ cups flour until blended. Stir in fruits and the almond. Add the baby Jesus figurine now if you wish. Scrape into prepared Bundt pan, cover with plastic wrap and let rise in a warm, draft-free place 1 ¼ hours, or until doubled.

Heat oven to 375°F. Bake 25 to 30 minutes until lightly browned and toothpick inserted near center of bread comes out clean. Cool in pan on a wire rack 10 minutes. Invert cake on rack, shaking pan sharply to release cake. Let cool completely.

Prepare icing by whisking sugar, milk, and vanilla in a medium bowl until smooth. Place wire rack with bread on waxed paper. Spoon icing over bread, letting some run down sides. Transfer bread to serving plate, top with candied fruit.

means the number seven in plural in Spanish; or that it has 49 inhabitants, a multiple of 7; but also that many of the people of this village, that mainly lives from producing cider in a traditional way, had never touched a computer in their lives.

Microsoft Spain found this to be an ideal scenario to show how easy it was to use their new operating system Windows 7; after the criticized and failed Vista system they wanted to show that people without any previous technical skills could easily use Windows 7.

You can watch a series of short videos with interviews of the villagers after learning to use Windows 7 and have a sense of the village in this link: [Sietesunpueblodeexpertos.com](http://Sietesunpueblodeexpertos.com)

### Quick Links...

- [More About Us](#)
- [View class schedule](#)
- [Register now](#)

Join our mailing list!

\*Recipe courtesy of Gayle at <http://recipegal.com/mexican/library/recipes/blrr14.htm>

### Part III: Master Spanish Artists at the Minneapolis Institute of Arts

#### Surrealist Painter Joan Miró

Even if you won't be visiting Spain soon, you can sample a bit of Spanish culture at the Minneapolis Institute of Arts ([www.artsmia.org](http://www.artsmia.org)). The Art Institute's collection includes several works by the Spanish painter and sculptor, Joan Miró, who was born in Barcelona in 1893 and died in Palma de Mallorca in 1983. He is considered one of the 20th century's most original artists.

Like other surrealist painters of his time, Miró explored the realm of the memory and imaginative fantasy. Miró's art also integrates elements of Catalan folk art, and often, his paintings and prints combine brilliant colors with simplified forms.

Later in his career, Miró began to focus on objects and shapes in collages and sculptures. He also experimented with many other artistic forms, such as engraving, lithography, watercolors, pastels, and painting over copper. He is particularly known for the two ceramic murals he made for the UNESCO building in Paris (The Wall of the Moon and the Wall of the Sun, 1957-59).

In the MIA collection:

- The "Spanish Playing Cards," oil on canvas, 1920
- "Head of a Woman," oil on canvas, 1938
- "Montroig 3," Color lithograph

**View Miró's artwork online:** Visit [www.artsmia.org](http://www.artsmia.org), select Collections >> Paintings and Modern Sculpture, select Browse Objects in this Collection, enter the artist's last name or country of origin

#### Travel Spotlight: Madrid

**Tour Old and Modern Madrid**

If you've ever considered a visit to Spain, Madrid would be an excellent place to begin. This vibrant capital city is rich in history and culture. You will find the entire spectrum from the Middle Age quarter of **Barrio de la Morería** to tall skyscrapers in the modern parts of the city.

You can start in **Puerta del Sol**, today Madrid's city center, which was the eastern entrance to the city in the 15th century; walking a few minutes you'll be in the majestic 18th century arcaded square, **Plaza Mayor**.

In a longer stroll you can walk to **El Palacio Real**, one of the best palaces in Europe; although no longer used as a royal residence, it has been preserved to offer visitors a glimpse of royal life. Every Wednesday you can watch the changing of the palace guard and once a month see a majestic Changing of the Royal Guard, with hundreds of guards and dozens of horses. This special ceremony is the first Wednesday of every month.

Madriños have a warmth and zest for life that's hard to resist. The numerous quaint little tapas bars have a welcoming atmosphere all year round. You'll savor excellent food and wines in this city, and then enjoy Madrid's legendary nightlife where you can find literally rivers of people in the streets moving from one night venue to another and traffic jams at 2 or 3 am. Madrid's nightlife offers something for everyone, whatever your preferences may be.

To relax there are many lovely parks and gardens that provide tranquil spots to stroll; starting close to the center of the city is the **Retiro Park**, a magnificent park with a lake and a 19th century **Palacio de Cristal** (Crystal Palace).

For the arts visit the city's Golden Triangle of museums: Museo del Prado, Museo Reina Sofia and Museo Thyssen-Bornemisza. These three museums with excellent collections are close to one another.

- **Museo del Prado.** For centuries, Spanish kings were art patrons, and much of their collections are housed in this museum that is praised as one of the most important art museums in the world. Among many other artists you can admire masterpieces of Rubens, Botticelli, Titian, Rafael, Watteau,

Tintoretto, Fra Angélico, Goya, Velázquez, Murillo, El Greco, Ribera, and Zurbarán.

- **Museo Nacional Centro de Arte Reina Sofía** is a contemporary Spanish cultural center featuring modern paintings where you can view Picasso's famous Guernica painting and sculpture as well as contemporary video, photography, and film.
- **Museo Thyssen-Bornemisza's** splendid collection ranges from primitive 13th century Flemish to Avant- Gard movements from the 20th century and includes paintings and sculptures, carvings, and tapestries.

**Trivia Answers:**

1-e, 2-j, 3-m, 4-a, 5-f, 6-k, 7-b, 8-g, 9-l, 10-c, 11-h, 12-d, 13-n, 14-i, 15-p, 16-o

email: [dialogos@spanishin.us](mailto:dialogos@spanishin.us)  
phone: 952 933 9940  
web: <http://www.spanishin.us>