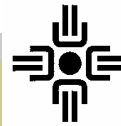


OCTOBER 2006

SFCC DIVERSITY COMMITTEE



SFCC
SANTA FE COMMUNITY COLLEGE



Diversity News

Hispanic Heritage Month
Sept 15 - Oct 15



The term Hispanic, as defined by the U.S. Census Bureau, refers to Spanish-speaking people in the United States of any race. On the 2000 Census form, people of Spanish/Hispanic/Latino origin could identify themselves as Mexican, Puerto Rican, Cuban, or "other Spanish/Hispanic/Latino." More than 35 million people identified themselves as [Hispanic or Latino](#) on the 2000 Census.

<http://www.factmonster.com/spot/hhm1.html>

The NM Community Forum on Immigration Policy was held on Thursday, September 28, 2006 from 4 to 8pm in the Jemez Room at SFCC.

Over 300 people attended the Forum last Thursday. There were students, professors, community people, elected officials, ministers and more present. People came from Las Cruces, Farmington, and Albuquerque.

Latino Music!

<http://musica.aol.com/>



Jewish Pioneers of New Mexico, 1821-1917

Between 1750 and 1850, many German Jews came to America to escape economic hardship and religious persecution. In the 1840s and 1850s, the first Jewish immigrants to New Mexico established themselves as merchants, sending for relatives as soon as they were able. They married local women or traveled to Europe or cities in the United States to find Jewish brides. http://www.trexnem.org/exhibits/exhibit_overview.php?exhibitid=27

IMMIGRATION: WHAT'S FEAR GOT TO DO WITH IT?

By: Terry Wilson

Sometimes a question crossed my mind: If they'd been in the United States for seven, eight, or even fifteen years, as some of them had, why had they never learned English? Why had they not taken classes before now? A student in his broken English explained it to me:

"We go en la classe, la Migra come," he said. Fear of the Immigration authorities was common.

<http://www.sfccnm.edu/sfcc/files/1154.pdf>

The Symposium on Politics of Language, "The Invisible Majority of the Southwest"? For more information contact <http://www.nm.hlc.com> phone 505-277-4310.

Members :

Aamna Nayyar
Consuelo Walker
Debra Rivera- Sommer
Gerald Friedman
Karla Quintana
Kristen Krell
Phyllis Baca
Therese Wilson

The Cowboy & Western Tradition

Did you know that the [great cowboy phenomenon](#) of the American West began in New Mexico more than four centuries ago?

<http://www.newmexico.org/go/loc/about/page/about-western.html>

"Adobe" is derived from an Arabic verb meaning "to conserve."

"Squash blossom" necklace is a copy of the pomegranate flower, which the Moors introduced to Spain, and which was frequently depicted on saddles. In parts of New Mexico, the doors of houses were painted blue, a traditional Arab way of warding off the "evil eye."

http://www.santafe.com/history/native_american_history.html



History of Moors: VIDEO

<http://video.google.com/videoplay?docid=-8956312207897325&q=islam+in+Spain&hl=en>

Ramadan Mubarak – Muslim fasting from sunset Sept 23– sunset Oct 22 or 23, 2006.

Rosh Hashanah– Jewish Year 5767 : sunset September 22, 2006 - nightfall September 24, 2006

Yom Kippur– Sunset Oct. 1- sunset (or nightfall) Oct. 2, 2006

Mexican Recipe: Corn Tortillas

2 c Corn Flour Tortilla Mix

1 1/4 c Water; Warm

Mandarin Chinese instructor
needed for spring 2006.

Contact: 428-1373

News! <http://noticias.aol.com/>

The New Mexico Alliance for Minority Participation's goal is to increase the number of minority students who complete their B.S. degrees and who are currently underrepresented in the STEM (science, technology, engineering and mathematics) disciplines. For more information: www.nmsu.edu/~nmamp

Mix tortilla mix and water with hands until all of the tortilla mix is moistened and dough cleans side of bowl, (add 1 to 2 teaspoonfuls of water, if necessary). Cover with damp towel; let rest 10 minutes. Divide dough into 12 1-inch balls. For each tortilla, place 1 ball on waxed paper square; flatten slightly. Cover with another waxed paper square. Roll into 6-inch circle. Peel off top waxed paper square. Heat an un-greased skillet or griddle over medium-high heat until hot. Place tortilla in skillet, waxed paper side up. Cook 30 seconds; immediately remove waxed paper. Continue cooking tortilla until dry around edge, about 1 minute. Turn and cook the other side until dry, about 2 minutes. stack tortillas, placing waxed paper between each. Cover with damp towel.