



EL BORICUA

UN POQUITO DE TODO...

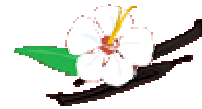
A Cultural Publication for Puerto Ricans



Asómate al balcón para que veas esta parranda....
 Asómate al balcón para que veas quien te canta
 Asómate al balcón pa' que veas tus amigos
 Asómate al balcón pa; que veas que vacilón

Feliz Navidad y Prospero Año Nuevo
EL BORICUA and Staff

La Tiendita Boricua



MARKNET GROUP, INC.
 ONLINE MARKETING SOLUTIONS

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Feliz
Navidad

DECEMBER 2008



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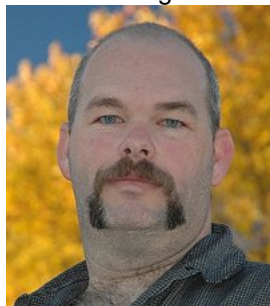
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EL BORICUA is a monthly cultural publication, established in 1995, that is Puerto Rican owned and operated. We are NOT sponsored by any club or organization. Our goal is to present and promote our "treasure" which is our Cultural Identity - "the Puerto Rican experience." EL BORICUA is presented in English and is dedicated to the descendants of Puerto Ricans wherever they may be.

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A la orden



Dulce de Lechoza (Papaya)

- 2 to 3 lbs. of green papayas
- 6 to 8 cups water
- 4 to 8 cups water
- 1 cinnamon stick
- Sugar or brown sugar, as needed (see below)

1. Peel the papaya(s). Slice them in half and remove all the seeds from the inside, along with any fibers attached to the seeds.
2. Slice the papayas thinly, no more than one-quarter inch thick. The length may be anywhere from three inches to the length of the papaya.
3. Boil the papaya slices in enough water to cover them, over medium heat, for around ten minutes.
4. Remove from the heat, drain and set aside.
5. Measure the papaya in cups.
6. Boil together ½ cup sugar and ½ cup water for every cup of papaya slices over medium heat.
7. When the sugar has dissolved in the water, add the papaya slices and the cinnamon stick.
8. Simmer over low heat, stirring frequently.
9. The dessert is ready when the mixture begins to shine and the papaya slices are almost transparent.
10. Allow to cool, refrigerate overnight.

In Puerto Rico, Dulce de Lechoza is often served with queso blanco, Puerto Rican white cheese (also known as Latin cheese) available at Latin grocers. Papaya and Lechoza are the same thing.



This makes a great gift. Fill a wide mouth glass jar and decorate with a holiday ribbon.

**Si yo no hubiera nacido
En la tierra en que nací
Estuviera arrepentido
De no haber nacido aquí.**

**Puerto Rican calderos
make great Christmas
gifts!**

Order on our Website



Bombas

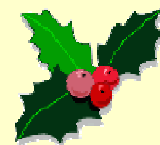
*Dicen que a todas las suegras
las van a tirar al mar
¡Que mala suerte yo tengo -
la mía sabe nadar!*

*Guayama es mi pueblo,
y Puerto Rico mi país,
mi orgullo de ser boricúa,
es siempre mi coquí.*

*Si la mar fuera cerveza,
y el río fuera ron,
yo me la pasaría
nadando como todo un campeón.*

*Cuando supe la noticia,
de que ya no me querías,
hasta la perra de casa,
me miraba y se reía.*

*Ayer pasé por tu casa
me tirastes un limón
el zumo me cayó en los ojos,
el agrío en el corazón*





Cantares de Navidad

Trío Vegabajeño

(coro)

Navidad que vuelve
 Tradición del año
 Unos van alegres
 Otros van llorando
 (repite)

Hay quien tiene todo
 Todo lo que quiere
 y sus Navidades
 siempre son alegres
 Hay otros muy pobres
 que no tienen nada
 son los que prefieren
 que nunca llegaran

Coro

Navidad que vuelve
 vuelve la parranda
 en fiesta de Reyes
 Todo el mundo canta.

Traigo un ramillete
 Traigo un ramillete
 de un lindo rosal
 un año que viene
 otro que se va
 un año que viene
 otro que se va

Dime si me quieres
 dime si me quieres
 Que me adoras más
 un año que viene
 otro que se va
 un año que viene
 otro que se va

Vengo del olivo
 Vengo del olivo
 Voy pa'l olivar
 un año que viene
 y otro que se va
 un año que viene
 otro que se va.....



(New choruses)

Despiértate compadre
 Levántate y camina
 Camina hacia la puerta
 Que aquí está la trullita
 Que aquí está la trullita
 Que viene a saludarte
 Y a felicitarte en estas navidades
 Y a felicitarte en estas
 navidades.

Coge el güiro y las maracas
 Que vamos pa otra casa
 Que la noche buena llega
 Que navidad esta cerca



Me paso todo el año
 Engordando mi lechón
 Para en las navidades
 Formar un bacilón
 Con güiros - panderetas
 Y un cuatro bien sonao
 Para que mis amigos
 No se vayan pa otro lao
 De aquí no va a salir
 El lechón me dijo así
 Síganme este diciembre
 Para una parranda



Lucero de la esperanza,
 que lindo tu resplandor!
 Que alumbras la noche santa de
 Jesús el Redentor
 Campanas sonad, campanas.
 Hermanos, cantad, cantad,
 Hosana Señor Hosana,
 Que linda es la Navidad!



Caminan las Nubes

Padre San Antonio mi devoto eres -
 Padre San Antonio mi devoto eres -
 Llévame a la Gloria mañana a las nueve
 Llévame a la Gloria mañana a las nueve.

Mañana a las nueve que no hay quien lo dude
 Que por el espacio caminan las nubes.
 Mañana a las nueve que no hay quien lo dude
 Que por el espacio caminan las nubes.

Domingo a la una mandé una promesa
 Domingo a la una mandé una promesa
 Y la estoy pagando para no deberla
 Y la estoy pagando para no deberla.

Para no deberla que no hay quien lo dude
 Que por el espacio caminan las nubes
 Para no deberla que no hay quien lo dude
 Que por el espacio caminan las nubes

Al salir de misa se apagó una vela
 Al salir de misa se apagó una vela
 Eran los ojitos de la Magdalena.
 Eran los ojitos de la Magdalena.

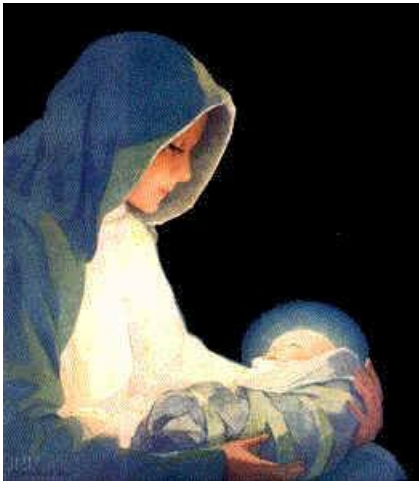
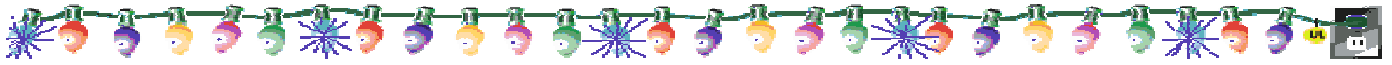
De la Magdalena que no hay quien lo dude
 Que por el espacio caminan las nubes
 De la Magdalena que no hay quien lo dude
 Que por el espacio caminan las nubes.

Al salir de misa se encendió una luz
 Al salir de misa se encendió una luz
 Eran los ojitos del niño Jesús
 Eran los ojitos del niño Jesús

Del niño Jesús que no hay quien lo dude
 Que por el espacio caminan las nubes
 Del niño Jesús que no hay quien lo dude
 Que por el espacio caminan las nubes

De la iglesia sale una mariposa
 De la iglesia sale una mariposa
 Es María la virgen que es la más hermosa
 Es María la virgen que es la más hermosa

Que es la más hermosa que no hay quien lo dude
 Que por el espacio caminan las nubes
 Que es la más hermosa que no hay quien lo dude
 Que por el espacio caminan las nubes



Noche de Paz

Noche de paz, noche de amor,
 Todo duerme en derredor.
 Entre sus astros que esparcen su luz
 Bella anunciando al niñito Jesús
 Brilla la estrella de paz
 Brilla la estrella de paz.

Noche de paz, noche de amor,
 Todo duerme en derredor
 Sólo velan en la oscuridad
 Los pastores que en el campo están;
 Y la estrella de Belén
 Y la estrella de Belén.

Noche de paz, noche de amor,
 Todo duerme en derredor;
 sobre el santo niño Jesús
 Una estrella esparce su luz,
 Brilla sobre el Rey
 Brilla sobre el Rey.

Noche de paz, noche de amor,
 Todo duerme en derredor
 Fieles velando allí en Belén
 Los pastores, la madre también.
 Y la estrella de paz
 Y la estrella de paz.



Cantemos

Coro
 Cantemos, cantemos, vamos a cantar.
 Cantemos, cantemos, vamos a cantar.
 Con la estudiantina
 bonito cantar.

Si me dan pasteles, dénmelos
 calientes
 Si me dan pasteles, dénmelos
 calientes
 Que pasteles fríos
 empachan la gente.

-coro-

Si me dan arroz, no me den cuchara.
 Si me dan arroz, no me den cuchara.
 Que mamá me dijo que me lo llevara
 Que mamá me dijo que me lo llevara.

La, la, la, la....

Esta casa tiene las puertas de acero
 Esta casa tiene las puertas de acero
 El que vive en ella es un caballero
 El que vive en ella es un caballero.

Dios guarde a esta casa
 y guarde la familia
 Dios guarde a esta casa
 y guarde la familia
 Y los Santos Reyes
 también la bendigan
 Y los Santos Reyes
 también la bendigan.

-coro-



El Gallo Pelón

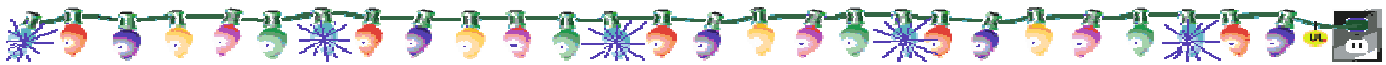
De los hijos de papá
 yo soy el gallo pelón
 soy el que toma más ron
 y aguardiente en navidad.
 ~ Se repite ~

Comadrita la rana,
 señor, señor.
 ¿Llegó su marido?
 Sí señor
 ¿Y qué le trajo?
 Un ropón
 ¿De qué color?
 Verde limón
 ¿Vamos a misa?
 No tengo camisa
 ¿Vamo'al misón?
 No tengo calzón
 ¿La botellita?
 No tiene tapita
 ¿El botellón?
 No tiene tapón
 Quítale, quítale,
 quítale, qui...
 quítale el tapón
 Quítale, quítale,
 quítale, qui...
 quítale el tapón,
 pon, pon, pon,
 quítale el tapón.
 pon, pon, pon,
 quítale el tapón.

Mi madre me dijo a mí
 que no me case con tuerta
 porque cuando están dormidas
 parece que están despiertas.
 ~ Se repite ~

Comadrita la rana,
 señor, señor... etc.

De los hijos de papá
 yo soy el gallo pelón
 soy el que toma más ron
 y aguardiente en navidad.
 ~ Se repite ~




As a child in the 40's in Vieques, el Día de Reyes was a simple but festive occasion. At around noon we took our small rickety fishing boat to Fajardo to visit with Mami's side of the family. The boat was a sight for sore eyes, filled with our family and with flowers, gifts, food, guitar, tambor, güiros y maracas. I still remember Papi's beautiful toothless grin as he loaded all of us – 10 children into the small boat. Once in Fajardo we had to walk about half a mile to Abuela's house carrying everything that we brought on the boat. Mami always made her delicious Arroz con Coco and that is now part of my own family's Christmas Dinner tradition. The gifts were simple as was the food, but we had the best time ever – and we never thought of ourselves as poor. Those are the sweet memories of my youth....
Ana Díaz, Orlando



Feliz Navidad
A Puerto Rican Aguinaldo

Modern, but still Puerto Rican, Feliz Navidad, a Christmas song by Boricua José Feliciano has made it to the top and is now considered one of America's favorite Christmas Songs. In fact, it has become a top iTunes download and ASCAP (American Society of Composers, Authors, and Publishers) has placed it among the 25 Greatest Holiday Songs of the Century. This Puerto Rican song is also considered an aguinaldo (Aguinaldo = a Puerto Rican Christmas song) and is sung at most parrandas by Puerto Ricans around the world. When you hear this song at the malls – remember who wrote it – José Feliciano, a Boricua.

José was born blind, to humble beginnings on September 10, 1945, in Lares, Puerto Rico. One of eleven boys, his love affair with music began at the age of three when he first accompanied his uncle on a tin cracker can. When he was five, his family immigrated to New York City. Young José learned to play the concertina at age six, using a handful of records as his teacher. Venturing beyond the accordion, he taught himself to play the guitar with undaunted determination and again, with nothing but records as his teacher, practicing for as many as 14 hours a day. Exposed to the rock-n-roll of the 50's, José was then inspired to sing. At 17, José quit school. His father was not working at the time and he needed to help his family. He played in coffee houses in Greenwich Village and for his salary -- as was customary during that time period in small clubs -- they'd "pass the hat". The rest is history



EL BORICUA, the monthly cultural publication, makes a great holiday gift for family, friends, neighbors, **teachers**, and acquaintances.

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Budín de Pan

- 4 cups milk
- 1 cup sugar
- 2 cinnamon sticks
- 1 lb. day-old bread, broken in pieces
- 4 eggs
- ½ tsp. salt
- 1 tsp. vanilla extract
- ½ tsp. cinnamon powder
- ¼ cup raisins



In a medium saucepan boil milk, sugar, cinnamon sticks. Strain and set aside until it cools. Mix the milk with the bread, add eggs and the rest of the ingredients.

Pour in a caramelized mold and bake for 1 hour in a baño de María. Cool and turn over on a serving dish until the Budín drops. Let the caramel run over the dessert. Refrigerate and serve cold. Yum!!!

Feliz Navidad

Feliz Navidad
Feliz Navidad
Feliz Navidad
próspero año y felicidad.

Feliz Navidad
Feliz Navidad
Feliz Navidad
próspero año y felicidad.

I wanna wish you a Merry Christmas
I wanna wish you a Merry Christmas
I wanna wish you a Merry Christmas
From the bottom of my heart.



Los Reyes Magos

Octavas and Octavitas are ancient Catholic Church traditions going back centuries, brought to the island by our Spanish ancestors. The celebrations are in honor of Los Reyes Magos.



Los Reyes

A Puerto Rican Tradition



Three Kings Day is celebrated on January 6th. That means that on La Víspera de Reyes, the evening of January 5th – Puerto Rican children will head outdoors with a pair of scissors and a shoe box to cut grass for the kings camels. That night they will place their “wish list” on top of the grass and place the box carefully under their bed.

Placement is very important, push it in too far and los Reyes might miss it. Leave it out too much and it might get accidentally shoved away. Los Reyes must find the box and read the list while their camellos eat the grass. In the morning of the 6th – children wake up to find their gifts under their beds.

January 6th is a Holiday and kids won't have returned to school yet. They will spend the day much like Christmas Day is celebrated. Playing with toys while Mom cooks a great traditional holiday meal.

Los Reyes in Chicago

Papi and Mami celebrated Christmas the “Puerto Rican way.” They especially liked to celebrate Los Reyes – *it was a magical time in my life.*

On the Víspera de Reyes (the ‘eve’ of) they would throw a big party. Papi had fixed up the garage so that it looked like a ballroom at a fancy hotel. He hung shiny wallpaper on the walls, hung velvet drapes over the garage doors, and laid large ceramic tiles on the cement floor. There were two Christmas trees in the garage with just white blinking lights and lots of blinking lights on the ceiling. Mi parents cooked for several days and roasted several pernils and even made pasteles for that night. Family and friends came over and they danced and sang aguinaldos.

Just before the party we followed Puerto Rican tradition and filled our shoe boxes with straw for the camels - our wish list on top.

In the morning gifts from Los Reyes were under our beds. We were the only kids in the block with Christmas gifts in January. If it was a school day Mami kept us home to celebrate. She also invited our neighborhood friends to play with our new gifts and served Christmas cookies and eggnog. Then she explained to them about our Puerto Rican Christmas. All our friends were jealous. Sandra Borrego

*Los tres Santos Reyes, los tres y los tres,
los tres Santos Reyes, los tres y los tres,
Los saludaremos con divina fe,
los saludaremos con divina fe.*

*Los tres santos Reyes, yo los sé contar,
Los tres santos Reyes, yo los sé contar,
Gaspar y Melchor y el Rey Baltazar.
Gaspar y Melchor y el Rey Baltazar.*

*Llegan con cautela, la Estrella los guía
Llegan con cautela, la Estrella los guía
se sientes sus pasos, en la noche fría
se sientes sus pasos, en la noche fría*

*Señores, adiós . . . doy la despedida
al corazón santo, dulce de María
Señores, adiós . . . doy la despedida
al corazón santo, dulce de María*

The Rican Chef



Carmen Santos de Curran
The Rican Chef
elboricua.com/recipes.html

Asopao de Pollo

Quick Recipe

More than a soup, not quite a stew. Comforting, fragrant asopao de pollo, chicken and rice stew, is one of the best loved island criollo recipes.

- 6-lb. chicken, cut into small pieces
- ½ cup sofrito
- 2 tbsp. Adobo
- 1 tsbp. salt
- 1 tsp. black pepper
- 10 cups water
- 1 cup green peppers, finely diced (cubanelle or bell peppers)
- 2 medium onion, minced
- 3 tbsps. olive oil
- 4 oz. smoked ham, diced
- 1 8-oz can tomato sauce
- 2 cups medium grain rice
- ½ cup peas
- Stuffed olives, capers, pimiento strips, peas and diced avocado for garnish

Boil the chicken in water with sofrito, Adobo, salt and pepper, for about 20 - minutes or so until tender. Use a fork to separate some of the larger pieces of meat and remove any bones.

While that is cooking stir fry the onions and peppers in oil for a few minutes, add the ham and cook until ham is a bit brown (just a few minutes). Add the tomato sauce and bring to a boil. Set aside.

Once the chicken is done add the onions and pepper mixture to the chicken. Add the rice and cook another 25 minutes or so. Once it is done add the peas, olives and capers. Garnish with pimientos and avocado.

How to make this recipe even faster? Make it ahead without the rice and freeze it (don't add the rice until you will be serving because the rice will keep expanding). Heat, add the rice and serve. I like to cook the chicken in a crockpot or pressure cooker (30min). Then I freeze this until I need it. This will be like a thick soup or a stew.

You might have to double the recipe for a large party.



A las dos de la mañana – nos comimos un sopón, y se nos pegó un dolor – allá por la madrugada.

Our on website we have the recipe for Pasteles. Check it out. Find 'Recipes' see left hand index.



José Feliciano 'got it right'
the Puerto Rican holiday greeting is
Feliz Navidad – Próspero Año y Felicidad.



The Rican Chef



Pernil

Easy recipe

10 lbs pork roast with skin
4 tps. each coarse salt, coarsely ground black pepper, ground oregano.
12 tps. garlic powder, or diced/mashed garlic
½ cup vegetable oil

Remove skin from the meat and set aside. Cut deep gashes on the meat with a sharp knife – lots of them. Mix the seasoning together with the oil. Season the meat using all the seasoning. Season the underside of the skin only. Place the meat on a roasting pan. Cover it with the skin – skin side up and salt it on top. If you want ‘cueritos’ don’t cover the meat.

Roast at 350 degrees for 5-6 hours. Don’t turn the meat. Test for doneness using a fork. If the side of the meat is tender, then it is done – the juices should run clear.

This is even better if seasoned the night before.

Serve with boiled guineíto verdes.

To boil the guineíto verdes . . .

Buy them just before you need them. Cut off both tips and cut a slit down the middle – from one end to the other. Boil with skin for about 10 minutes in salted water. They should be soft in the center. Serve immediately. You can drizzle them with olive oil. Yum! (Boiled guineíto verdes can be frozen for later use. Just reheat them in boiling water.)

Order green plantains and bananas from the local wholesale produce vendor. Tell them not to ‘gas’ them – that you need them very green. They should be really cheap and you will have to buy a whole case, which is not too much, really. You can split the case with someone else if you can’t use it all.

Tembleque

A traditional dessert

2 14-ounce cans coconut milk
2¼ cups sugar
½ teaspoon salt
1 cup cornstarch
ground cinnamon for dusting



In a saucepan, combine the coconut milk with the sugar and salt. Bring to a full boil and cook for about 6 minutes, stirring occasionally.

In a bowl, combine the cornstarch with ¾ cup of water and, with a whisk, mix well into a slurry.

Immediately pour the mixture into the saucepan and cook, continuously whisking until it thickens into a pudding, about 2 minutes.

Remove from the heat. Pour the mixture through a colander. Transfer the strained pudding into a nonstick 12"x6" deep dish. Smooth out the surface, and set aside to cool.

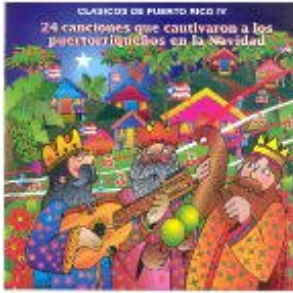
Refrigerate to completely set, about 2 hours.

Coquito

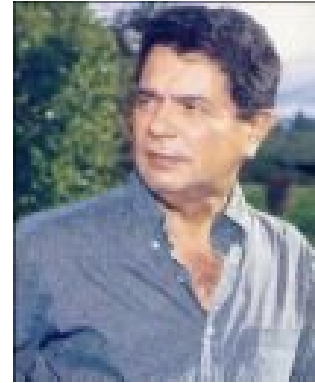
30 ounces coconut milk
2 cups Bacardí rum
14 ounces condensed milk (1 can)
2 egg yolks
pinch of salt
sprinkle of cinnamon (optional)

Put all ingredients in the blender. Pour into a bottle and **refrigerate**. Make ahead for richer flavor. Serve in small glassware. Put it in a pretty bottle and give it as a gift.





'24 Canciones que cautivan a los puertorriqueños en la Navidad.' Buy it online.



The last item on the CD is the poem El Brindis del Bohemio, recited by Juan Llibre.

1. Cantares de Navidad, Trío Vegabajeño
2. El Fuá, Alonso Vélez
3. El Niño Jesús, Tony Croatto
4. La Rosa Blanca, Felipe y Davilita
5. Ponle por Nombre Jesús, Danny Rivera
6. Dame la Mano Paloma, José Noguerras
7. La Manía, José A. Salamán
8. El Santo Nombre, El Gran Combo
9. Villancico Yaucano, Danny Rivera
10. Si No Me Dan de Beber Lloro, La tuna de Cayey
11. Cada Navidad, Felipe Rodríguez
12. Wepa Wepa Wepa, Alfonso Vélez
13. Honra y Cultura, Ramito
14. Parranda del Sopón, La Tuna de Cayey
15. Así es mi Tierra, Los Hispanos
16. Tú Eres la Causante, Nino Méndez
17. Los Reyes No Llegaron, Felipe Rodríguez
18. No quieren Parar, José Noguerras/Ismael Miranda
19. Triste Navidad, Los Condes
20. A Quién No le Gusta Eso, Alfonso Vélez
21. Las Campanas de La Catedral, Los Hispanos
22. Un ser que te Persigue, Felipe y Davilita
23. Son Borinqueño, La Tuna de Cayey
24. **Brindis del Bohemio, Juan Llibre (Poem recited)**

Vicente Carattini (November 11, 1939-November 7, 2005), was a renowned singer and composer of Puerto Rican Navidad songs. Carattini was born and raised in Cidra. At the age of nine, Carattini learned how to play the cuatro by asking those in town who knew how to play the instrument to teach him.

Carattini became a member of "Tuna Taurina de Cayey" and participated in the recording of *La Fabulosa Tuna Taurina*. He was remained the group until 1969. He went on to Los Cantores de San Juan and they recorded their first Album de Navidad in 1971. The album included *Si no me dan de beber, lloro*; *Asómate al balcón*, and *Porque era Católico*.

The song "Si no me dan de beber, lloro" became one of the greatest hits in Puerto Rico and is considered a Puerto Rican Christmas classic. The song has been interpreted by such singers as Danny Rivera and Marco Antonio Muñoz. Another song which became a Puerto Rican Christmas classic was *Dame la mano Paloma* in 1979.

From then on Carattini and Los Cantores de San Juan performed to sold out functions during every Christmas season up to 2005. In 2005, Carattini made his last public appearance on *Así es la Navidad*, a Gilberto Santa Rosa Production. Carattini died of Leukemia.



20 Exitos Navideños



Parranda Navideña
Various Artists



The traditional Puerto Rican hat is the straw pava, which has become a symbol of Puerto Rico and particularly a symbol of a Navidad Puertorriqueña. Many Boricuas have at least one in a closet, saved for Navidad parrandas. Where is your pava?