



PRUMA News

PRUMA MAILING ADDRESS

P.O. Box 1540
Union City, CA 94587

MEMBERSHIP DUES

Please bring dues to meeting in an envelope labeled with your name & amount being paid on the front of the envelope

JUNE 2022 UPDATE

Several people did not complete the "Update", it was resent in the June, 2022 Newsletter to those people. We are trying to defray costs by sending the newsletter via email. Please complete and return as soon as possible.

ACKNOWLEDGEMENTS

Special Thank you to Mandy (Pagan) Zaballos (Former Miss PRUMA) for her help producing the June, 2022 Scoop and Makayla Young (Yolanda's 4-1/2 year old grand God daughter) for envelopes & putting the stamps on the envelope.

WHAT'S IN THIS MONTH'S ISSUE:

- P2: PRUMA Anniversary
- P3: Important dates
- P4: Recipe of the month
- P5: Spotlight/ hashtag



Message from the President

MONIQUE GONZALEZ

I hope this note finds you and your loved ones safe and healthy. The COVID-19 pandemic is truly novel, and continues to impact our lives, our communities, and our nation in ways none of us could have ever imagined.

We, as you, are trying to find our strength in the vulnerability that comes from the unknown.

I do feel the strength behind PRUMA's membership and I am amazed on how quickly things are turning around for the better.

PRUMA initiated 6 new members into our organization at our last meeting. Desiree Freitas, Barbra Esquibler, Yoldanda Esquibel, Pamela Berrios, & Ruben Berrios.

PRUMA also welcomed in to our membership Andrew Escoto. Adrew found his way to PRUMA and in to its membership by way of his Grandmother Laura Valdivia, Mother Michelle Escoto and Sister Alyssa Escoto. Andrew is our youngest member. Andrew was set to be brought in to membership during a rough time in our organization where a moratorium was placed on adding new members. Andrew did not have to be initiated as per our bylaws he was welcomed to join by way of his mother when he turned 18. Some odd years later that day has come and we are so glad he is a part of our membership today. Welcome Andrew.

As we find ourselves smack dab in the middle of summer I wish we could all do the fun activities that PRUMA did in the past like Camping, Casino Bus trips, Baseball games and trips to the horse track but I know we will get back to being a thriving Social club once again.

I hope everyone stay safe and healthy
Monique Gonzalez



Celebrating 85 YEARS

PRUMA Celebrates Our 85th Anniversary

On July 7, 1937 Union Puertorriqueña De Ayuda Mutua was incorporated by a group of men and women that had a heart for their people.

OFFICERS AND INCORPORATORS OF ASSOCIATION OF YEAR 1937

Ramon Berrios, Chairman
Ramon Caraballo
Julia Caraballo, Secretary
Pablo Rodriguez
Leoploldo Pagán
Ramon Pagán

These men and women went on a journey that changed many of our lives. They left their homeland, Puerto Rico, in 1900 to Hawaii in search of a better life for their families and themselves. Later they would leave Hawaii and come to the Bay Area where they felt the need to bring Puerto Ricans together and formed a benevolent association to provide mutual aid to their people. They had a vision to sponsor benefit dances, raffles, benefit socials, tend towards other business ventures such as buying, selling land and property; constructing its own halls and clubhouse; establish gymnasiums; erect its own orphanages; its own old age homes; its own hospitals; and its own cemeteries, all of which shall be for the benefit of its members and their families. The original site of their association was in a little town called Decoto, California.

Over the years hundreds and hundreds of Puerto Ricans came through our doors in the good times and in the bad. We had monthly meetings, weekly dances, baseball teams, weddings and funerals together and the club meet a need for the Puerto Ricans in the Bay Area. This year we are celebrating our 85th Anniversary and like a phoenix raising from the ashes we are renewed with new blood and new hope. We are so excited to see what the next 85 years hold for us and the impact we can make on not only the Puerto Rican Community but the community at large. We can't thank all those that have come before us and worked so hard to get us to this point and we are planning a big celebration in the coming months and hope you all come out to celebrate with us! Over the rest of the year we will be sharing photos of past years and the different events. Stay tuned!

article by Tony Pagán (Great Great nephew of our forefathers Pablo, Leoploldo and Ramon Pagán



Our motto: "Advance with Progress"

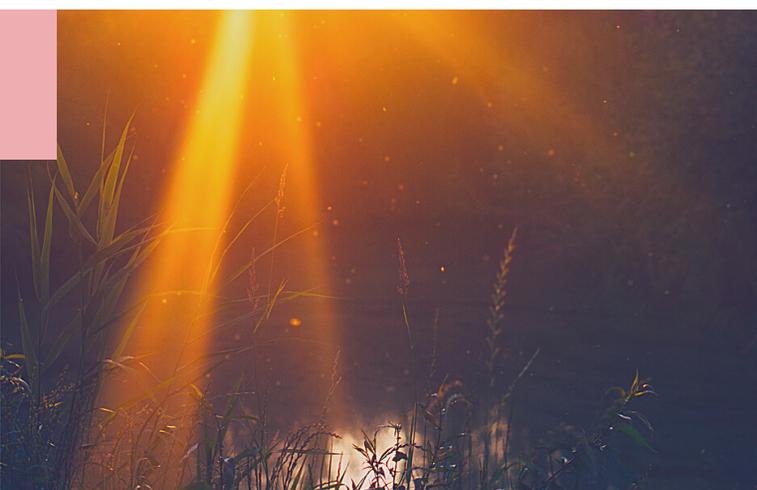
It's important to understand the word "Advance" and the phrase "With Progress". As verbs the difference between advance and progress is that advance is to bring forward; to move towards the front; to make to go on while progress is to move, go, or proceed forward; to advance.

As nouns the difference between advance and progress is that advance is a forward move while progress is movement or advancement through a series of events, or points in time; development through time.



SUNSHINE

Everyone is doing well. We heard today that Carmelita is still in pain and mending slowly. Marie Pagan is still home recovering from her broken arm so continue to keep her in your prayers. If you know of a member that is sick or has passed please let us know so we can keep them and their family in our prayers.



TENTATIVE MEETING SCHEDULE

July 17, 2022

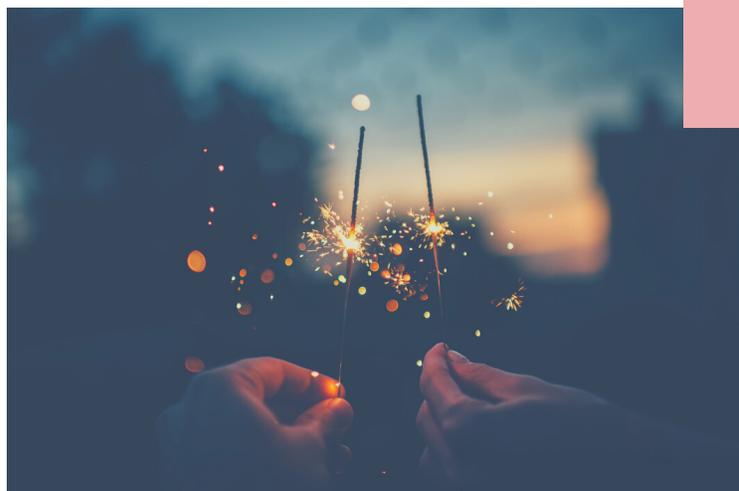
August 21, 2022

September 11, 2022

October 16, 2022

November 20, 2022

December 18, 2022



JULY BIRTHDAYS

Jeffrey Pagan 7/2

Charmaine Giel 7/7

Anita Ramirez 7/7

Lucille Elisary 7/18

Michelle Troche 7/20

Stephanie Torres 7/28



JULY ANNIVERSARIES

Troy & Melissa Molina 7/4/2004

Tony & Janet Pagan 7/28/1984





RECIPE OF THE MONTH

<https://www.yummly.com>

ENSALATE DE PULPO

Yummly.com

In Puerto Rico, beachside kiosks serve a light and refreshing ensalada de pulpo with a squeeze of lime that's a great combination of tender, mild octopus, bright citrus, and flavorful aromatics. Octopus can be a little intimidating to work with if you haven't made it before, but don't be frightened. With the help of a pressure cooker, you can have absolutely tender and delicious octopus in no time. (You can also just simmer it in a pot.) Nowadays, most frozen and fresh octopus sold in grocery stores and seafood counters is already cleaned and prepped. If you just so happen to get an octopus that needs to be cleaned prior to cooking, just search online for how to remove the beak, eyes, and ink sac. Usually, a little prodding and a good rinse does the trick. Note that the total time to make the recipe includes cooling and marinating. The recipe is a Yummly original created by Reina Gascon-Lopez.

Ingredients

6 SERVINGS

- 2 lb. **octopus** (whole, thawed and cleaned)
- 3 **bay leaves** (large, divided)
- 1 **lemon** (large, cut into thick slices)
- 1 Tbsp. **black peppercorns**
- 3 **garlic cloves** (large, whole)
- 8 cups **water**
- 1 **green bell pepper** (small, seeded and thinly sliced)
- 1 **red bell pepper** (small, seeded and thinly sliced)
- 1 **yellow onion** (small, thinly sliced)
- 1 tsp. **dried oregano**
- 3 **garlic cloves** (grated with a Microplane)
- 1 pinch **kosher salt** (large pinch)
- 1 pinch **cracked black pepper** (large pinch)
- 2/3 cup **white distilled vinegar**
- 2/3 cup **extra-virgin olive oil**
- lime wedges (for serving)
- plantains (chips, for serving)

Directions

1. In a pressure cooker, place octopus, 2 bay leaves, the lemon slices, peppercorns, whole garlic cloves, and water into the cooking chamber. Pressure cook on high for 15 minutes according to the manufacturer's instructions and then rapid release. Depending on the pressure cooker, the heating process will take some time before the active cooking begins. If you don't have a pressure cooker, put the same ingredients in a large stockpot, adding more water if needed so the octopus is covered. Bring to a boil, covered. Then reduce the heat and simmer gently, turning the octopus over halfway through cooking, until octopus is tender enough that you can pierce it easily with a fork or knife, 30-60 minutes. Let octopus cool in its cooking liquid until it's cool enough to handle, about 45 minutes.
2. Transfer octopus to a work surface. Using a sharp paring knife or a pair of kitchen scissors, carefully separate the tentacles and cut them into small chunks. Slice the head and discard any tough pieces that wouldn't be enjoyable to eat, typically the center area of the octopus where the tentacles stem from. (There's no need to remove the skin.) Put the octopus in a large mixing bowl and set aside in the refrigerator.
3. In a medium saucepan, combine bell peppers, onion, oregano, remaining bay leaf, and the grated garlic. Stir well. Add kosher salt and cracked black pepper, then pour in vinegar and olive oil. Bring mixture to a rapid boil over medium heat and cook until the onions are slightly translucent, about 5 minutes. Remove from heat and let cool for 5 minutes.
4. Carefully pour warm dressing mixture over the bowl of octopus. Gently toss to combine, then partially cover, and marinate in the fridge at least 2 hours (but no more than 4 hours) before serving. If the octopus sits in the dressing for too long, it tends to get very chewy.
5. Serve salad in bowls with fresh lime wedges and plantain chips, and enjoy!

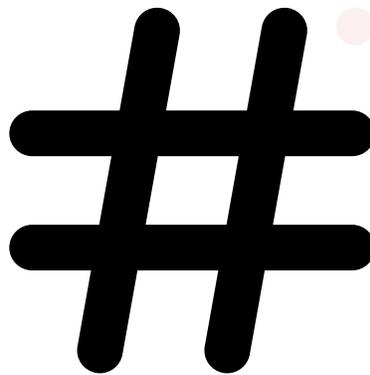
IN THE SPOTLIGHT

Giannina Braschi



GIANNINA BRASCHI, one of the most imaginative and funny writers to emerge from Latin America in the past 25 years, is the radical author of the new book **UNITED STATES OF BANANA** and the best-selling Spanglish novel **YO-YO BOING!** The Associated Press calls Braschi's writing "fearless" and her imagination "limitless". Whether her award-winning books are written in Spanish, Spanglish or English, Braschi is a festival favorite at headlining events such as the National Book Festival, The Modern Language Association Convention, and the PEN World Voices

<http://latinculturetoday.blogspot.com/2013/01/most-influential-puerto-ricans.html>



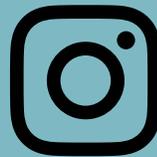
HASHTAG OF THE MONTH

#WHOTAUGHTMETODANCEPR

Tweet your story, who taught you to dance? When did you learn you had rhythm? What does it mean to you to dance to music from Puerto Rico? Whatever this hashtag means to you, we want to hear your story.

SOCIAL MEDIA

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