

Amy Joy
Rodriguez



Rodriguez is an American soccer player who currently plays for FC Kansas City in the National Women's Soccer League and is also a member of the United States Women's National Soccer Team. She has played most of her games in the forward position and is known for her speed. She is called "A Rod" by her teammates and soccer commentators.

Fun Fact:

Following the United States win at the 2015 FIFA Women's World Cup, Rodriguez and her teammates became the first women's sports team to be honored with a Ticker Tape Parade in New York City!



go to www.deomi.org for more observance information



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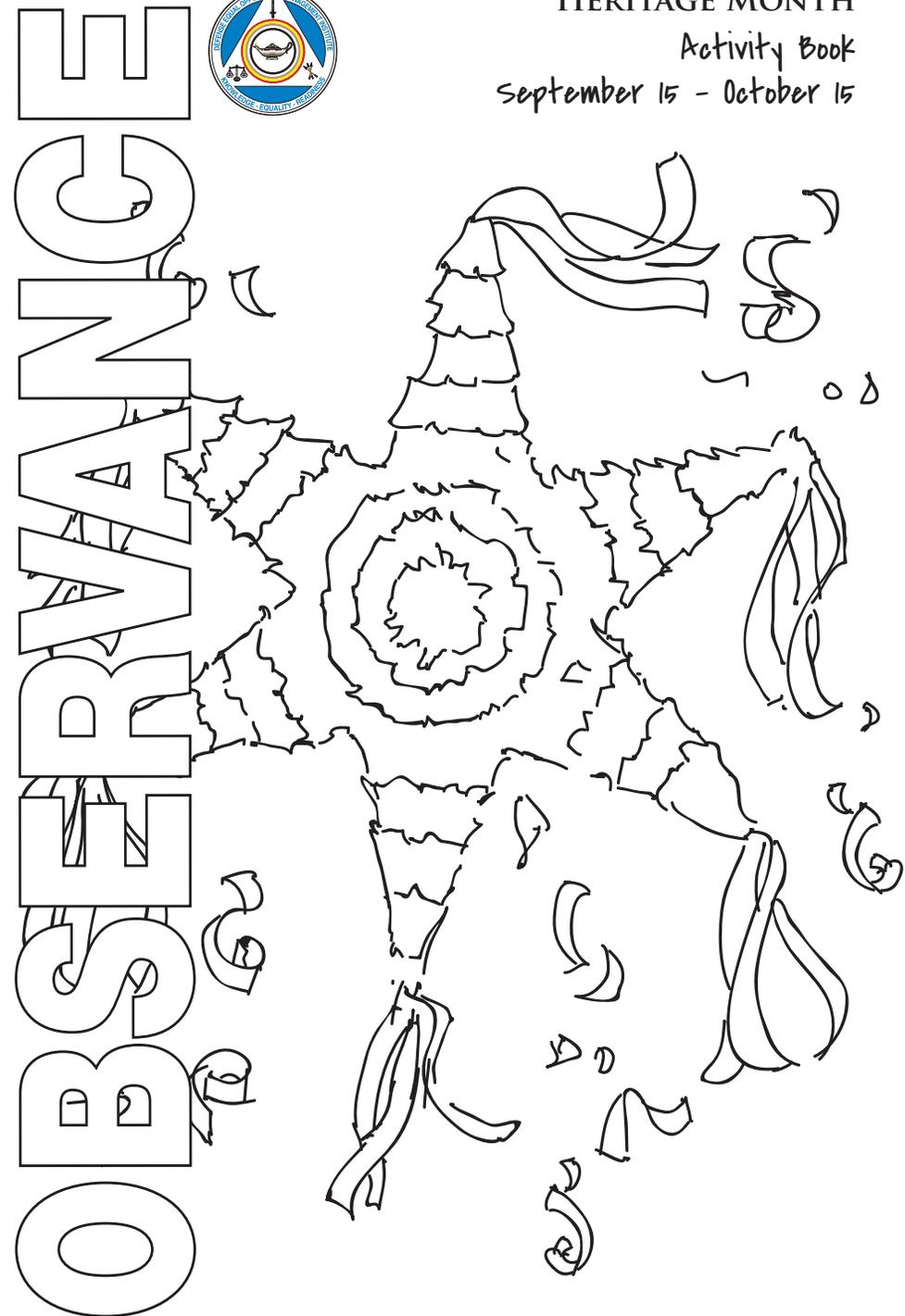
Original artwork created for DEOMI by Archie Delapaz

CULTURAL
AWARENESS



NATIONAL HISPANIC
HERITAGE MONTH

Activity Book
September 15 - October 15

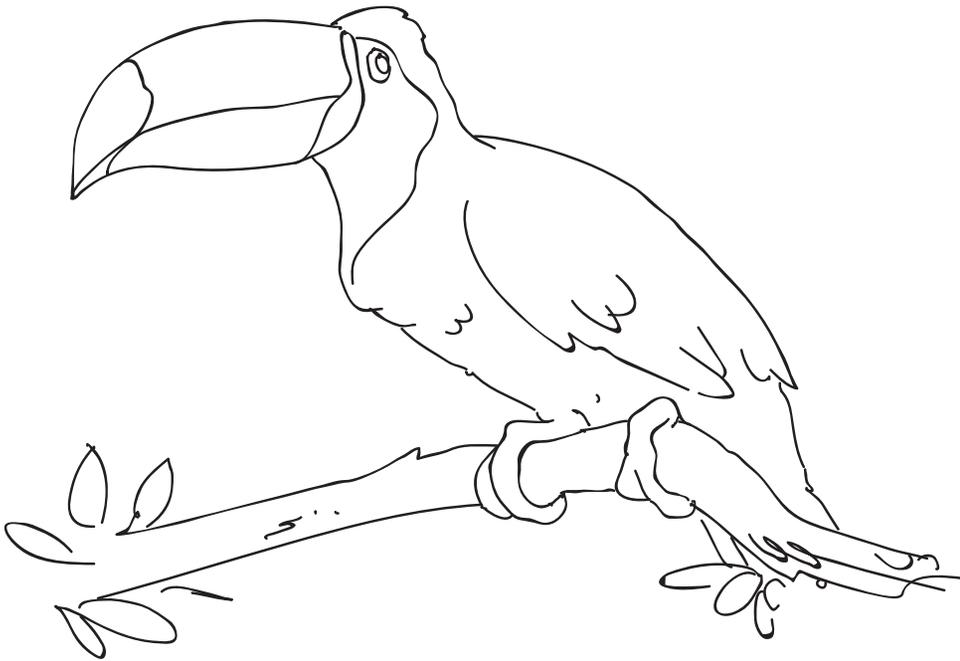


Each year, we observe

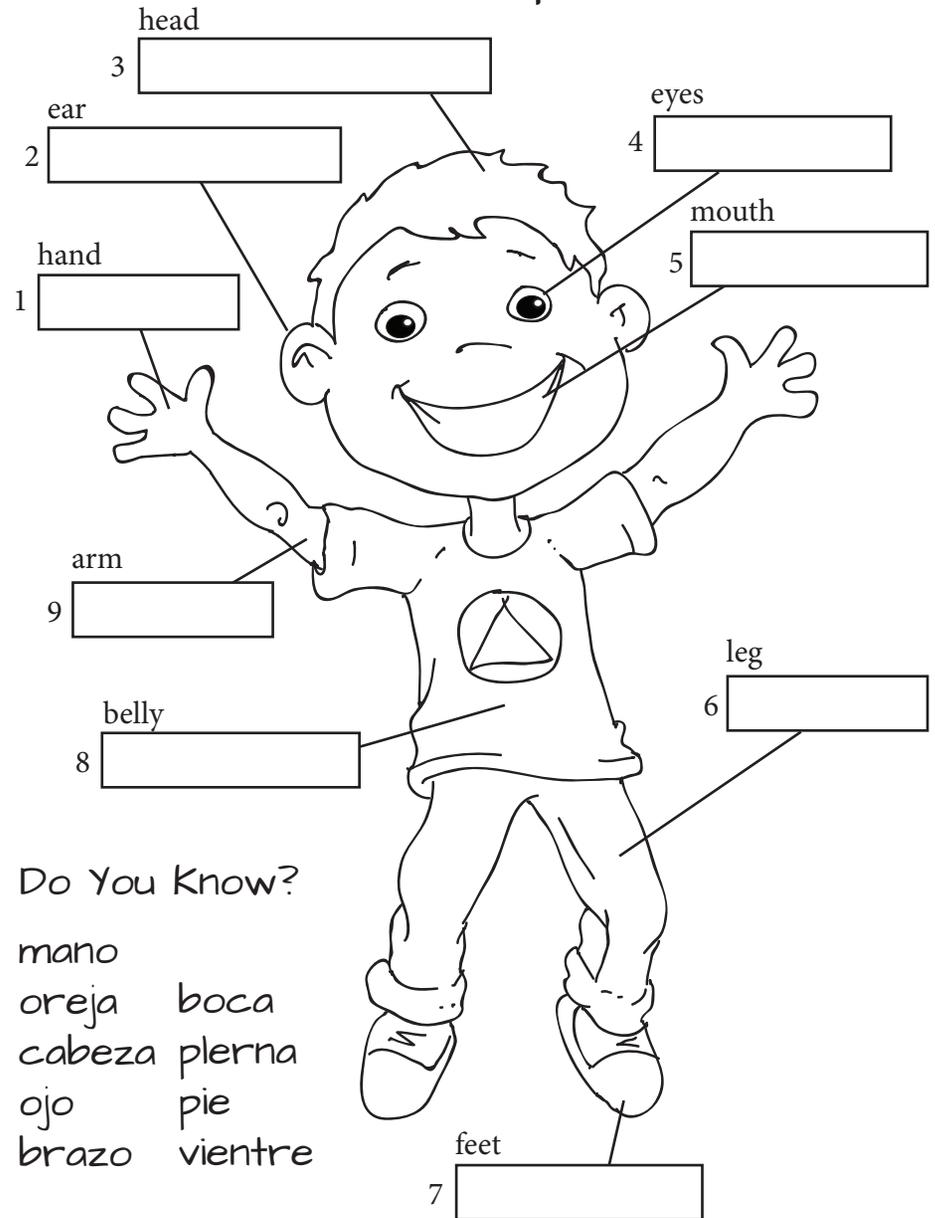
National Hispanic Heritage Month

from September 15 to October 15, celebrating the histories, cultures, and contributions of American citizens with ancestors from Spain, Mexico, the Caribbean, and Central and South America.

September 15 is the anniversary of independence for Costa Rica, El Salvador, Guatemala, Honduras, and Nicaragua. Mexico declared its independence on September 16, and Chile on September 18.



Let's learn the name of our BODY in Spanish



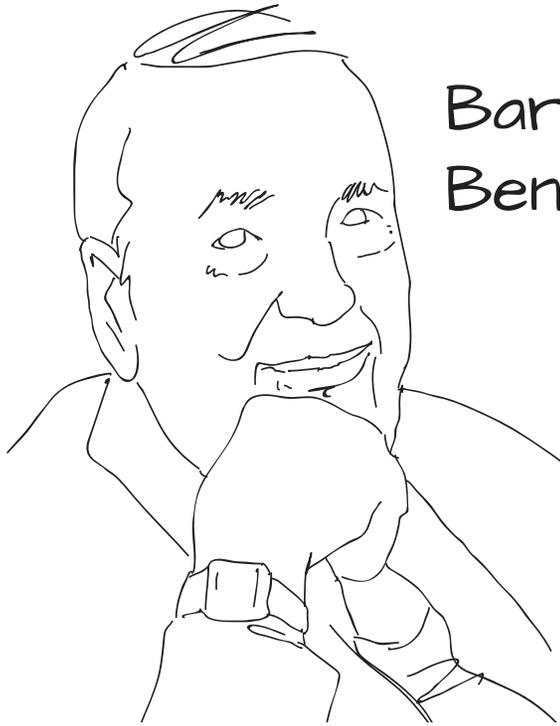
Do You Know?

- mano
- oreja boca
- cabeza plerna
- ojo pie
- brazo vientre

Answer:

1 mano; 2 oreja; 3 cabeza; 4 ojo; 5 boca; 6 plerna; 7 pie; 8 vientre; 9 brazo

Nobel Prize Recipient



Baruj
Benacerraf

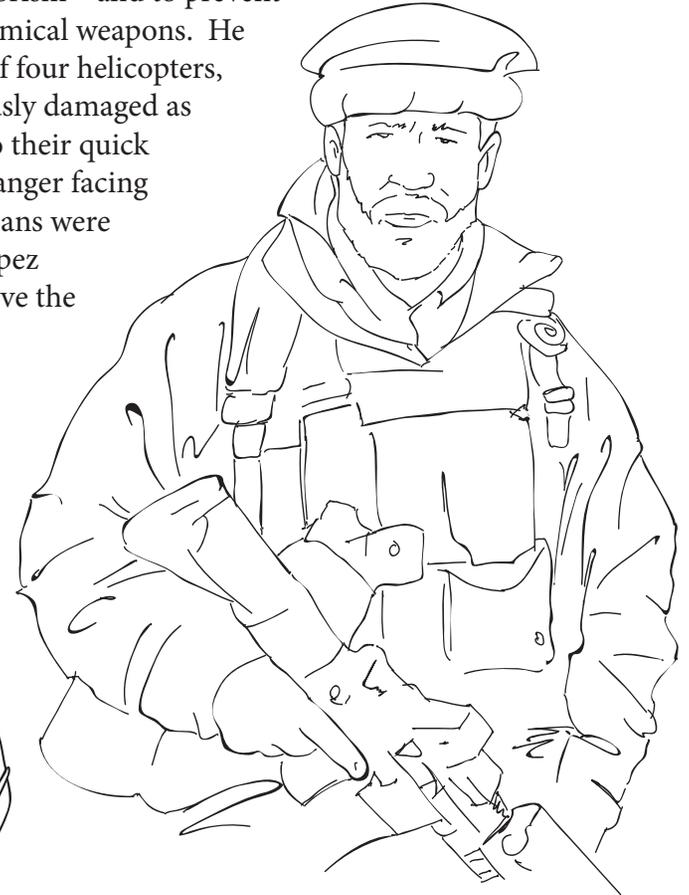
We like to view ourselves as special snowflakes, as one-of-a-kind as our fingerprints. In a way, we are: The surfaces of our cells team with a unique array of antigens that identify us and prevent our own immune systems, under normal circumstances, from attacking those cells. Baruj Benacerraf (1980 Nobel Prize in physiology or medicine) advanced our understanding of immune response and autoimmune diseases by leaps and bounds.

Fun Fact:

Benacerraf served in the U.S. Army wartime medical training program after medical school.

Senior Master Sergeant Ramón “CZ”

Colón-López deployed to Afghanistan shortly after 9/11. He was on a mission in Afghanistan to capture a high-value target—a drug king-pin who was funding terrorism—and to prevent the spread of chemical weapons. He was on the first of four helicopters, which was seriously damaged as it landed. Due to their quick reaction to the danger facing them, no Americans were killed. Colón-López and the team drove the enemy away.



Fun Fact:

On June 13, 2007, Colón-López became the first Hispanic, and one of the first six airmen, to be awarded the newly created Air Force Combat Action Medal.

MAGDALENAS

Spanish Cakes

Magdalenas are small sweet cakes that are rich-tasting, but light and fluffy. The Spanish traditionally eat them at breakfast with café con leche, and they are said to have originated in Aragón. They are also good with hot chocolate.

Yield: 18 cakes

4 eggs

1 cup granulated sugar

4 ounces unsalted butter

1 2/3 cups unbleached white flour

1 tablespoon baking powder

1 lemon, zest of

1 teaspoon vanilla extract

1 tablespoon milk

Directions

Preheat the oven to 375 degrees Fahrenheit. Measure 1/4 cup sugar into small bowl and set aside.

Beat the eggs with 3/4 cup sugar until the mixture is light.

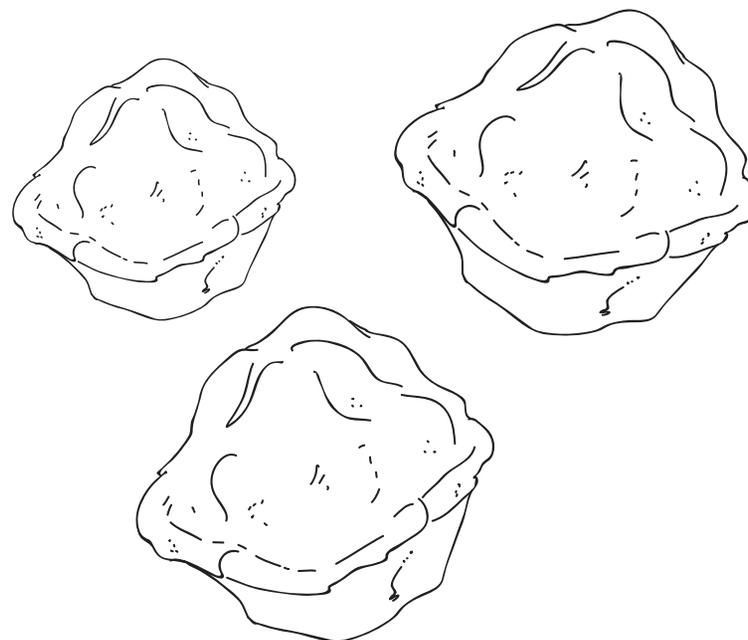
In a small sauce pan, melt the butter on medium on the stove top. Or, melt it in the microwave. Make sure that the butter cools slightly and is not bubbling. As you continue to beat the egg mixture, slowly pour in the melted butter, making sure to mix thoroughly. Stir in the lemon zest, vanilla, and milk.

Measure out the flour into a separate bowl. Add the baking powder to the flour and mix thoroughly.

While stirring the egg mixture, add in the flour mixture. Continue to stir until all ingredients are mixed well. The batter will be very thick.

Place paper liners into cupcake pan. Use a large serving spoon to spoon batter into pan, filling each one half full. Batter will more than double in size when baked. Use a teaspoon to sprinkle each magdalena with a bit of the reserved sugar.

Place pans on the middle shelf of the preheated oven for 18-20 minutes, until magdalenas have turned a golden color. Remove from oven and allow to cool for 5 minutes before taking out of the pan to cool further.



Always ask for your parent's permission before using the oven!