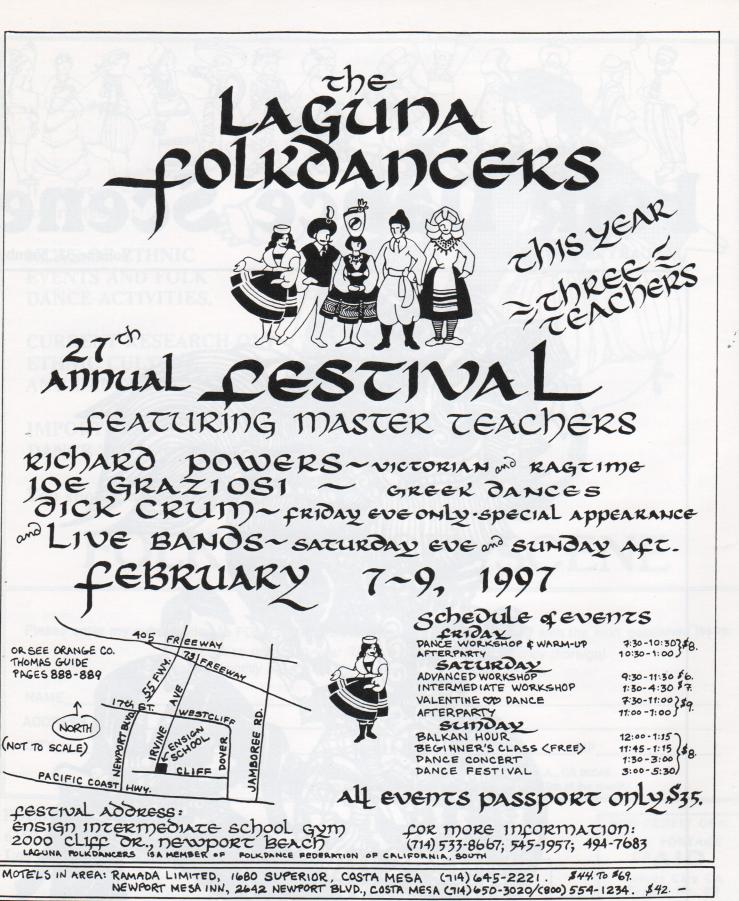


Folk Dance Scene

JANUARY 1997

Volume 32, Number 9







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Folk Dance Scene

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FOLK DANCE SCENE is published to educate its readers concerning the folk dance, music, costume, customs, lore, and culture of the peoples of the world. It is also designed to inform them of the opportunities to experience folk dance and culture in Southern California and elsewhere. In addition, it advises readers as to major developments in the Folk dance Federation of California, South, of which this is the official publication.

Views expressed in SCENE are solely the opinions of the authors and do not necessarily reflect the policy of the magazine or the Federation. Neither the magazine nor the Federation assumes responsibility for the accuracy of dates, locations, or other information sent in. The Editors have the right to edit and modify all submissions.

MANUSCRIPTS & NOTICES. The Editors will attempt to include all news-worthy items which are consistent with the policy of the magazine. News items should reach the Editors by 5 weeks before the month of publication for inclusion. Potential authors of feature articles should correspond with the editors prior to submitting their manuscripts.

SUBSCRIPTIONS. All subscription orders and renewals should be addressed to the Subscription Office, 6150 W. 6th St., L.A., CA 90048. The subscription rate is \$10/year (\$15 foreign). All subscriptions must be prepaid. Changes of address and circulation problems should be addressed to the Subscription Office at least one month prior to the mailing date to ensure proper delivery. Due to the non-profit, 3rd Class mailing status of SCENE, the post office will not forward the magazine. Renewals received after the 10th of the month prior to publication will not be started until the following month.

ADVERTISING. Current rates and specifications are printed on the back page of the magazine. Details are available from the Editorial Office. All ads must relate to and be consistent with the purposes of the magazine, must be camera-ready and accompanied by a check for the correct amount.

MEMBERSHIP. To join the Folk Dance Federation of California, South, one may either affiliate with a member club or join directly as an associate member by contacting the Director of Membership.

FOLK DANCE FEDERATION OF CALIFORNIA, SOUTH OFFICERS

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A spirited lion dance with the acrobatic handler teasing and playing with the lion with an embroidered multi-colored ball.

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LAJOY & LA-PA-CHOU	15
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On the Cover: Paper-cut of a Northern Chinese lion dancer with his handler.

The Celebration of La and Lajoy & La-Pa-Chou were excerpted from Chinese New Year: Fact and Folklore by William C. Hu

Calendar

	ederation events are in bold Ill to confirm all events	7-9	Laguna Folk Dance Festival. Ensign Jr. High, Newport Beach. Info: (714)	7-13	UCLA's Worldfest '96. A multicultural event highlighting food, dance, art, mu-
JANUA	BY		641-7450		sic theater and writings. FREE. Con-
4	Hungarian Dance Party with teaching 7:30-9 p.m., followed by dance. Gypsy camp, 3265 Motor Ave., L.A. Info:	8	Guitar Music of Latin America. Orange Coast College, Costa Mesa. Info: (714) 432-5880		tact the Cultural Affairs department at (310) 825-9912 for detailed schedule or other info.
	(310) 202-9024.			11-12	'Living Roots', folk conference with
11, 12, 14	Russian New Year Celebration, music & dance performance at the University of Judaism, 15600 Mulholland Dr. Info	18,19	Preservation Hall Jazz Band concert, Cerritos Center for the Performing Arts. Info: (800) 300-4345		panel discussions. L.A. Theatre Center, 514 Spring St. Info: (213) 485-2437.
10	& tix: (310) 476-9777, x-201/203 or (310) 472-6140.	21	The Peking Acrobats. 8 p.m. at Orange Coast College, Costa Mesa. Info: (714) 432-5902	13-14	Songkran Festival (Thai New Year). Thai classical dance and music, foods, rituals re-enacted. 8 a.m8 p.m. at
12	Pasadena Co-op's Winter Festival. Scottish Rites Temple, 150 N. Madi- son Ave., Pasadena (NOTE NEW	22	Los Angeles Branch, Royal Scottish Country Dance Society Beginner's		8225 Coldwater Canyon, N. Holly- wood. FREE. Info: (818) 780-4200 or 997-9657.
	LOCATION!). 1:30-5:30 p.m. Info: (818) 300-8138		Dance. Westchester Senior Citizens Center, 7:30 p.m. 8740 Lincoln Blvd., Westchester. Info: (818) 845-5726 or	13	Westwood Co-op's Spring Festival. Veteran's Aud, 4117 Overland Ave.,
12	Swing Fever Ensemble, Orange Coast College, Costa Mesa. Info: (714) 432- 5880	MARCH	(818) 839-4584.		Culver City. 1:30-5:30 p.m. FREE. Info: (310) 452-0091 or 478-6600.
24	The Whirling Dervises, performance of	8	AMAN Institute Reunion-'97. Dance in-	20,21	"Bunka Sai", Japanese Cultural Festi-
SHĀA	Turkey's mystical Sufi sect. 8 p.m., the Veteran's Wadsworth Theatre. Info: (310) 825-2101.	9 pm	struction, singing, live music, food, folk arts and crafts vendors. Full dinner		val. All day cultural celebration of Japanese arts - taiko drumming, danc-
	Le de la sultante de Mon, 1:00		available in full package; evening party with live music. Mayflower Ballroom,		ing, martial arts, cultural exhibits. 11 a.m5 p.m. at the Torrance Cultural
27-2/29	The Chinese New Year Celebration - 4694, the Year of the Rat. Ongoing festivities including parades, ethnic foods.		234 S. Hindry Ave., Inglewood. Info: AMAN Office, (213) 931-1750.		Arts Center, 3330 Civic Center Dr., Torrance. FREE! Info: (310) 618-2930
	n the L.A. Chinatown District, downtown L.A. Info: (213) 617-∂396.	8	Lola Montes & Her Spanish Dancers. Concert of Hispanic dance, music and	20-28	Santa Monica Arts Festival: A celebration of Community Roots. All day per-
30	Kodo, Japan's drummers from Sado Island. 8 p.m. at the Wiltern Theatre.		song. Orange Coast College, Costa Mesa. Info: (714) 432-5902		formances in Clover Park, showcasing the many ethnic groups that comprise the Santa Monica community. Festival
	Info: (310) 825-2101.	1 yet	cana livere dema should an a care areast anno		on 4/20 from noon-6 p.m. at Clover
31	'Men of Worth', Celtic music concert. Neighborhood Church, 301 N. Orange Grove Blvd., Pasadena. Info: (818)	8-9	China Lake Dancers Festival, Ridgecrest. Saturday 1-5 and 7-11; Sunday 8:30-noon at the Burroughs High School Multi-Use Room. Info:		Park, 2600 Ocean Blvd., Santa Monica. FREE. Info (310) 315-9444; 458-8350
COME	727-9014.		(619) 446-2782 or (619) 446-6905.	26	Beginner's Dance, Royal Scottish Country Dance Society, Los Angeles
FEBRU	Black History Month. Events include:	14-16	Royal Scottish Country Dance Society's Southern California Dance Institute, Catalina Island. Institutes,		Branch, 7:30 pm, Sherman Oaks Senior Center, 5040 Van Nuys Blvd., Van Nuys.
2/11: Bla	ack Cultural Fest at Darby Park, 3400 W.		evening balls. Info: (619) 280-5855.		
	Arbor Vitae, Inglewood, 11 a.m5 p.m. Info: (310) 412-5391	15	Grande Victorian Ball, Pasadena Ma-	27, 28	Aloha Expo 1996. Continuous multi- cultural entertainment and demonstra-
2/17: "T	he Afrikans are Coming", an African cultural extravaganza featuring		sonic Lodge, Pasadena. Info: (818) 342-3482		tions, foods. Gemming Park, 4000 Dovey Dr., Long Beach. 10 a.m5 p.m. FREE. Info: (310) 549-8724
	authentic African drumming and dancing from all over the continent. Arts & crafts and African foods.6 p.m.	20-22	Mazowsce Polish State Dance Ensemble at the Cerritos Center for the Performing Arts. Info: (800) 300-4345	MAY 4,5	7th Annual Pacific Islander Festival.
	at the Japan America Theatre, 244 S. San Pedro, L.A. Info (310) 412-1136;	31	Pysanka Festival and 1996 Easter	HAO 30	10 a.m5 p.m. at the Ken Malloy Har- bor Regional Park, 25820 S.
1	(818) 361-7075 Burns' Supper, sponsored by the Los	william y	Open House. Folk art demonstrations, music and folk dance performances.		Vermont Ave., Wilmington. FREE. Info: (310) 940-7202; (213) 485-2437;
LAGU	Angeles Branch of the royal Scottish country Dance Society. At the Ports O'Call restaurant, San Pedro. Dinner,		Ukranian Culture Center, 4315 Melrose Ave., L.A. From 11 a.m4 p.m. Info: (213) 668-0172	4,5	(714) 968-1785 1996 UCLA Pow Wow,celebrating the cultures of Native Americans. 8 a.m
	dancing to the Thistle Band. Info:	APRIL	San Pisecker Estation in 81 81		11 p.m. at the Intramural Field, UCLA
	(818) 845-5726	4-6	Westwood Weekend at Camp Hess Kramer Malibu Info: (310) 391-7382		Campus. FREE Info: (310) 206-7513

Kramer, Malibu. Info: (310) 391-7382

Calendar

- UCLA Music & Dance on the Grass. 3 performance areas for music, dance, martial arts, story telling. Ethnic crafts and foods. Noon-6 p.m., Sunset Canyon Recreation Center, UCLA Campus. FREE!! Info: (310) 206-1786; (310) 825-3671 (day of event).
- International Conference on Middle Eastern Dance. Performance by Mona El Said. 8 p.m., Orange Coast College, Costa Mesa. Info, tix: (714) 432-5902
- 18 36th Annual Topanga Banjo, Fiddle Contest, Dance and Folk Art Festival. Four stages. Six participatory dance areas. 9:30 a.m.-6 p.m. at Paramount Ranch, Cornell Rd. near Agoura, in the Santa Monica Mountains. Info: (818) 382-4819.
- Claremont Spring Folk Festival, show-18,19 casing folk and ethnic music. Workshops in several instrument. Special concert Saturday p.m. 11 a.m.-5 p.m., Larkin Park and Jossalyn Senior center, Claremont. Info: (909) 624-2928; 987-5701.
- 19 Los Angeles Cuban Cultural Festival. Music and dance performance, participatory dancing. 10 a.m.-6 p.m. at Echo Park, Park & Glendale Ave., L.a. FREE. Info: (213) 485-0709.
- 23-26 "Dancelore Express", Statewide Folk Dance Festival. Whittier. Info: (714) 641-7450. or (310) 867-4495. More info TBA.
- Tamburitzans of Duquense U, perfor-25 mances at CSUN, Northridge, 3 and 8 p.m. Info: (818) 785-8885.

JUNE

- 1,2 10th Annual Cajun & Zydeco Festival. 11 a.m.-7 p.m. at Rainbow Lagoon, Long Beach. Info: (310) 427-3713.
- 1.2 Ho'oaule'a Hawaiian Festival of the Valley. Featuring hula and Tahitian dancers, Pacific Island music, traditional games and crafts, foods. 10 a.m.-8 p.m. on Saturday, 10 a.m.-6 p.m. Sunday. Northridge Park, 10058. Reseda Blvd., Northridge. FREE. Info: (818) 366-3967
- 12-15 L.I.F.E. (Los Angeles International Folkdance Extravaganza) Camp. Pomona College, Claremont. Jeljko Jergan, Atanas Kolarovski, Ahmet Luleci, Ruth Hunter, Carol Silverman, Edessa, Traditional Macedonian Ensemble, Yeseta Brothers Tamburitza Orchestra,

- Ziyia. Contact (818) 293-8523. Email: worldance1@aol.com.
- 22nd Annual Great American Fair and Music Festival. 10 a.m.-6 p.m. at the Santa Anita Racetrack, 285 W. Huntington Dr., Arcadia. Info: (213) 480-3232; (714) 740-2000; (818) 503-2511
- 20-22 17th Annual Summer Solstice, Folk Music, Dance and Storytelling Festival. Soka University, 26800 W. Mulholland Hwy, Calabasas. Info: (818) 342-7664
- 22-28 Russian Folk Music Festival, San Pedro. Info: (818) 441-7984 or (310) 547-5350.
- 27 The Los Angeles Russian Folk Orchestra and Firebird concert, 7:30 p.m. at the Pasadena Civic Auditorium. Info: Orchestra hotline - (213) 222-5743 or (310) 547-5350
- International Folk Music Concert. Pasadena Civic Auditorium. Info: (818) 441-7984 or (310) 547-5350.
- 5th Annual Aloha Concert jam Festival. 29,30 Music and dance performances. Long Beach Rainbow Lagoon, foot of Pine Ave. & Shoreline Dr., Long Beach. Info: (909) 606-9494.

JULY 13

- San Diego International Folkdance Club festival. Balboa Park Club. Council meeting at 11 a.m. Info: (619) 422-5540.
- 13-8/3 Bon Odori Festivals. Bon Dance traditional outdoor Japanese folk dancing at several Buddhist temples throughout the southland. All events free. 7/13-14: L.A. Hongwanji Betsuin Temple, 815 E. First St., L.A.
 - 5 p.m. Info: 680-9130 7/20/21: Venice Hongwanii Temple, 12371 Braddock Dr., Culver City. 5 p.m. Info: (310) 391-4351
 - 7/21: Pasadena Buddhist Temple, 1993 Glen Ave., Pasadena. 6:30 p.m. Info: (818) 798-4781
 - 7/21: Senshin Buddhist Temple, 1311 W. 37th St., L.A. 6:30 p.m. Info: (213) 731-4617
 - 7/27, 28: WLA Buddhist Temple, 2003 Corinth Ave., L.A. 5 p.m. Info: (310) 477-7274
 - 7/27, 28: San Fernando Valley Buddhist Temple, 9450 Remick Ave., Pacoima. 4 p.m. Info: (818) 899-4030
 - 8/3, 4: Gardena Buddhist Temple, 1517 W. 166th St., Gardena. 6:30 p.m. Info: (310) 327-9400

13,14 19th Annual Lotus Festival. Featuring various Asian and Pacific Island cultures. Food, dance performances, crafts, exhibitions. Noon-9 p.m. Sat., noon-8 p.m. Sun. Echo Park Lake, Park & Glendale, L.A. FREE! Info: (213) 485-1310.

AUGUST

60th Annual Hungarian Festival. Folk song and dance, performance by "Karpatok". Hungarian food. Alpine Village, 833 W. Torrance Blvd., Torrance. 10 a.m.-9 p.m. Info: (213) 463-

NORTHERN CALIFORNIA

- 2/9 Sweetheart Festival. Info: (707) 258-
- 6/21-Folklore 1997, Mendocino Wood lands with Billy Burke, Jeliko Jergan, Ingvar & Sally Sodal, and Ron Wallace. To be put on the mailing list for 1997, call (707) 253-7735, 823-4145 or (916) 885-2001.

OUT OF STATE

Maryland

7/19-27 Balkan Music & Dance Camp, Ramblewood. Info: (541) 344-6349.

Oregon

8/29-9/1 Balkanalia: music, dancing and revelry. Silver Falls Park, near Salem. Info: (541) 344-6349.

Washington

3/1-2 Seattle Folkdance Festival

Events sponsored by the Seattle Center Cultural Festivals Coalition. Info: (206) 684-7200

- Irish Heritage Festival. 4/13-17
- Seattle Cherry Blossom Festival 4/25-27 5/23-26
- 26th Annual Northwest Folklife Festival
- Pagdiriwang '97 6/12-15
- 7/5-6 Chinese Arts & Culture
- 9/13-14 Fiesta Patrias
- 9/27-28 Festa Italiana
- Hmong New Year Celebration 11/8
- 11/28-30 5th Annual Northwest Folklife World Market

FOREIGN

Mexico

12/27-26th Festival de Danza Folklorica. 1/2/97 Mexico. International Winter Camp, Oaxtepec, Morelos, Mexico. Including dances of Mexico, Israel, Greece, Japan, Mexico, Spain and Colombia. Info: Alejandro Valderrama, Apartado Postal 23-061, C.P. 16000, Mexico, Distrito Federal; phone (5)676-12-64

THE 21st Annual

AMAN INSTITUTE

"REUNION 97"

"PRESENTED BY THE AMAN INTERNATIONAL MUSIC AND DANCE ENSEMBLE"
A FULL DAY OF WORKSHOPS IN INTERNATIONAL FOLKLORIC DANCE AND MUSIC TRADITIONS, DINNER, AND EVENING PARTY

SATURDAY MARCH 8, 1997

AT THE HISTORIC MAYFLOWER BALLROOM 234 S. HINDRY AVE. INGLEWOOD 310-649-4255 (2 BLOCKS WEST OF THE 405 FREEWAY BETWEEN MANCHESTER & FLORENCE)

INSTITUTE SCHEDULE

DOORS OPEN AT 9:00 A.M. FOR LATE REGISTRATION
9:15 A.M. CONTINENTAL BREAKFAST FOR ALL WORKSHOP PARTICIPANTS
HOSTED BY THE "AMAN SUPPORT COUNCIL"
WORKSHOPS 10:00 A.M. - 6:00 P.M.

SPECIAL SINGING CLASS 5:00 P.M. - 6:00 P.M. with **TRUDY ISRAEL** DINNER HOUR 6:00 P.M. - 7:30 P.M.

(Live Entertainment 6:45 - 7:30)

SOCIAL HOUR 7:30 P.M. - 8:00 P.M. - FULL BAR AVAILABLE EVENING PARTY WITH LIVE ORCHESTRAS 8:00 P.M. - 1:30 A.M.

WORKSHOP TEACHERS PETUR ILIEV-BULGARIAN TINEKE VAN GEEL, ARMENIAN ISTVAN Z SZABO (KOVACS), HUNGARIAN

AMAN INSTITUTE 1997	BEFORE	2/20/97	AFTER	2/20/97	# TICKETS	SUBTOTAL
REGISTRATION PACKAGES	PUBLIC	ALUMNI	PUBLIC	ALUMNI		
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PACKAGE 2=WORKSHOPS, EVE PARTY	\$45.00	\$35.00	\$55.00	\$45.00	amesasi kaja	description of
PACKAGE 3=DINNER, EVE PARTY	\$22.00	\$20.00	\$24.00	\$22.00	un gemagaa	L TORRY
PACKAGE 4=EVE PARTY ONLY	\$10.00	\$9.00	\$12.00	\$10.00		
PACKAGE 5=WORKSHOPS ONLY	\$35.00	\$25.00	\$45.00	\$35.00		
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PASADENA CO-OP's WINTER FESTIVAL

The Pasadena Folk Dance Co-op announces a change in venue. This year, the Winter Festival will be held at the Scottish Rite Cathedral, 150 N. Madison, Pasadena, on Sunday, January 12, 1997, from 1:30-5:30 p.m.

The building has impressive statuary on the front steps which face on Madison. Access to the building and dance area are from the North parking lot. There is free parking on both sides of the building (see ad in this issue of *Scene*). The Co-op is excited to be able to offer a site on its own turf for this annual affair. The building is very close to the 210 freeway and should be easy to find. To protect the wooden floor, dancers are asked to bring dance shoes and change at the Hall. Costumes are welcome. Both couples and singles are invited. There will be a variety of dances to accommodate all.

Lunch will be provided for the Federation Club representatives who attend the Federation meeting held beforehand at 11 a.m.

PARTY NIGHT, Monday, January 20

Join the happy crowd for a folkdance party night on Monday, January 20, 1997, at Brockton School, 1309 Armacost, west L.A., between Barrington and Bundy, 1 1/2 blocks north of Santa Monica blvd. The program will begin with easier dances that have been taught at some of the beginner's classes. The program will be "All Request", and pot luck snacks and desserts are served. For information, call (310) 202-6166 or 478-4659.

1997 LAGUNA FOLKDANCE FESTIVAL

The 27th Laguna Folkdance Festival is almost upon us - February 7-9. Most of the festival will be very familiar to folk dancers — same location, same schedule, same prices. We don't like to mess with success.

Teachers this year are Richard Powers, teaching his incomparable Vintage Ballroom dance, and Joe Graziosi, with his equally incomparable Greek dances. These are two of the most popular teachers in the country and we are delighted to have them. In addition, Dick Crum, everyone's favorite teacher, will make a special guest teaching appearance on Friday night. There's an additional bit of encouragement to get there in spite of the awful Friday night traffic.

Ensign Jr. High School is the location, as it has been for the past few years. It's located at the south end of Irvine Blvd. in New port Beach; take the 405 or 55 freeway south to the 72 (Corona del Mar) freeway in Costa Mesa. Take the Irvine Blvd. exit, turn right at Irvine Blvd. and follow it to the end. You're there!

For more information, call Richard Duree (714) 641-7450.

1997 STATEWIDE FESTIVAL "DanceLore Express"

The 1997 Statewide Festival is now on track and coming your way. DanceLore Express has a new schedule and several new innovations which we hope will be of interest to folk dancers everywhere.

Four days! Five teachers! Six dance parties! Ice cream social (an idea stolen from the 1996 Statewide)! There's a dance concert and a costume parade and afterparties from 8 p.m. to midnight with live music, a mini-Beginner's Festival and a Balkan Dance Hour.

Teachers are: Yoni Carr (Israeli), Ted Martin and Donna Tripp (Scandinavian), Jancsi Olah (Hungarian), Allison Snow (Turkish), and, last but not least, Dick Crum will teach/reteach *Licko Kolo* at the end of the Saturday afternoon dance. How's that for variety?! We decided to showcase our own local teachers this year and we think we have an outstanding line-up.

Dancers are requested to wear costumes to attend the dance concert and we'll have a parade from the Whittier High School auditorium the one block to the Whittier YMCA where the festival will be held. Whittier's never seen anything like it!

Weekend passes will be available, as will single day passes for Saturday and Sunday. Mark your calendar for May 23-26 and join us for a great weekend of good friends, great dancing, wonderful music, fabulous ice cream and fond memories. We're looking forward to seeing you all there. Watch for more information as the festival comes nearer.

LECH LAMIDBAR

The Ridgecrest Desert Dancers are again busy in preparing their bi-annual festival, Lech Lamidbar, to be held on the weekend of March 8, 1997. The planned weekend festivities include Saturday afternoon dances (1:30 -4:30 p.m.), Happy Hours (5-6:30 p.m.), the evening program (7:30-11 p.m.) and the Sunday morning (9 am - ?) breakfast/dancing. The Saturday afternoon program will be preceded by the Federation Council meeting held at 11 a.m. in the Burrough's High School Multi-Use Room (usual Lech Lamidbar place). Festival programs and fliers will follow. Please contact Bert Burroughs (619) 446-2782, or Ruby Dietrich (619) 446-6905, for further information.

WEST LOS ANGELES FOLKDANCERS' VALENTINE'S DAY PARTY

Bring your sweetheart or come alone and find several sweethearts. The party starts at 7:30 p.m. on Friday, February 14, at Brockton School, 1309 Armacost in W.L.A., between Barrington and Bundy, 1 1/2 blocks north of Santa Monica Blvd. The program will be "All Request", expertly programmed by Beverly and Irwin Barr. Pot luck snacks and desserts will be served. Come ready to have a fun evening with a very friendly group of great people. For information, call (310) 202-6166 or 478-4659.

L.I.F.E. CAMP '97

The L.I.F.E. Dance and Music Festival announces a weekend of dance parties with diverse live music: Croatian Tamburitza music and sing-alongs with the Yeseta Brothers Tamburitza Orchestra, traditional Macedonian and Bulgarian music with Dan Auvil, David Bilides, Bill Cope, Mark Levy and Carol Silverman, Greek music by Ziyia and Pan-Balkan and Turkish music by Edessa. Daily classes will be presented by Zeljko Jergan with Croatian dances, Atanas Kolarovski with Macedonian dances, and Ahmet Luleci with Turkish dances. Dancers will be surrounded by nightly live music jams - Bulgarian, Croatian, Greek, Macedonian, and Turkish. The party-music will be even better this year with featured singers Ruth Hunter and Carol Silverman. singing enthusiasts will enjoy more singing classes than before. And bring your songbooks for Balkan and Croatian sing-alongs, and YOU can mail in your votes for your favorite sing-along songs.

L.I.F.E. begins with a big party at 8 p.m. on Thursday, June 12, 1997, and ends with brunch on Sunday, June 15, 1997. Enjoy lunching in the garden, singing, refreshments from the Nite L.I.F.E. Bistro, and dancing in an old world dance hall decorated with music, dance, candles and wine. Lodging is in adjoining single and double-occupancy Pomona College dorms. A brochure is available from L.I.F.E., 1844 S. 5th St., Alhambra, CA, 91803-3538. (818) 293-8523; FAX (818) 293-8543; E-mail worldance1@aol.com.

TOPANGA BANJO-FIDDLE CONTEST & FOLK FESTIVAL

This year's festival will take place on Sunday, May 18, from 9 a.m. to 6 p.m. at Paramount Ranch. Scattered throughout the grounds are four stages, 45 folk art booths, and several environmental and public services booths. The Contest Stage features banjo, fiddle, mandolin, guitar, band and singing contestants, as well as two professional Blue-

grass bands and one professional Cajun band. On the Dance Stage will be Scottish country dance, clogging, International dance, Cajun, Contra, and square dancing - for both dancing and watching The Railroad Stage features humorous, environmental, transportation, old California, Woodie Guthrie and Ledbelly singing, and the Pavilion Stage will have the fiddle playoffs, several story-tellers (Chumash and Creek Indian children's stories), Celtic singers, and children's participatory crafts.

Tickets are available only at the gate. For more information, call (818) 382-4819.

RUSSIAN FOLK FESTIVAL, June '97

There will be a Russian Folk Festival sponsored by the Balalaika & Domra Association of America from June 23-29, 1997. Included in the festival is a concert at the Pasadena Civic Auditorium on June 28 at 8 p.m. and a "musical college" with visiting master musicians from the U.S., Russia, the Ukraine and Australia teaching. Attendance is open to the public on a "per class" basis or as a "resident" attendee for the week. For more information, contact Peggy Propper at email address: 76375.1773@CompuServ.COM or the Eastern European Folklife Center.

FOLKS ON THE 'SCENE'

Tom Trilling, a regular folkdancer with Westwood Co-Op, went to Japan as a representative of Los Angeles in a Sister city International Friendship GO Tournament sponsored by the city of Nagoya (with all expenses paid!!!). GO, an ancient two-person board war game, is very popular in Japan though not very well known in the United States. After a week in Nagoya, Tom and his wife, Elke, continued on a sight-seeing tour of Osaka, Kyoto, and Tokyo, and took a car trip through several national parks and the Japanese Alps, bringing the total time they spent in Japan to 3 1/2 weeks (with a command of only about 1,000 words in Japanese - brave souls!)

OPA! 1997

Upcoming tours include some very special happenings!

The Tunisian tour, March 20-April 7, includes the Festival of the Ksour, commemorating the Berber tribes building unique hilltop granaries to protect their food from invaders. A mock wedding, with the "bride" encased in a decorated "cage" atop a camel, and lots of musket firing along the way to the Ksour, are also to be featured.

For the Albanian/Hungarian tour, Mr. Ian Price will be planning the activities in the ancient towns of Korce, Berat and Gjirocaster. He's well-connected in Albanian music and dance circles, having traveled and researched there for over 20 years. In Hungary will be an International Gypsy Festival Satoraljaujhely, with clans coming in from Eastern Europe and possibly Spain and India. Unstructured, this festival promises a lot of spontaneous, improvisational music and dance. This festival is also part of the Hungary/Slovakia/ Czech Republic trip. Following will be the major and compelling festival at Vychodna, with non-stop music, dance, costume and adventures along the way to the Czech Republic, where Prague awaits.

For the Bulgarian/Romanian tour, the Pirin Mountain Festival brings the group to the source of the remarkable music and wonderful dances folkdancers have enjoyed over the years. From there will be a visit to music schools in the Rhodope Mountains to hear all their glorious singing — live. Romania is always a winner with workshops, performances, meetings with local groups, and an opportunity to costume collect. The tour concentrates on the north, Maramures and Oas, and then travels into Transylvania.

The Jordan/Israel trip focuses on Christmas Eve in Bethlehem and New Year's Eve in Petra, for celebrations with a dynamic folklore music and dance group. In between are all the well-known wonders of these two countries.

Itineraries are available for the asking. Expect wonders! Contact Rae Tauber at (619) 456-2264 for more information.

THE LAWTON HARRIS FOLK DANCE COLLECTION

In July/August 1996 at Stockton Folk Dance Camp, Costume Committees North and South had several meetings to discuss services they could provide for the folk dance community. One rather obvious service is in support of the Lawton Harris folk Dance Collection in the main library of the University of the Pacific, Stockton. The group surveyed the holdings in this collection and on the general shelves. In so doing, they discovered that the costume books and papers were scant and often very dated — before much research on ethnic costume had been done.

When one is doing research for teaching or performance, the music and directions are essential, but so is the costume information. The Costume Committees know that there are some fine costume libraries among folk dancers. So, a project was born to collect photos, videos, books and pamphlets. These items are also of interest to researchers in anthropology, music, theater, and textile/fashion design. The Dean of the Library, the collection librarian and Bev Wilder enthusiastically approved this project, so now the committee needs you to mail in contributions. If you would like a tax deduction for your donation, ask the librarian, Sylvia Hedlund, to send you a receipt. You might also put a note with your will that your library on dance and costume is going to the address included in this article. The availability of this fine collection will be listed on the Melville system and the Internet so researchers in many parts of the country will be able to access the information.

Need to clean out some drawers and bookshelves? The Lawton Harris folk Dance Collection at the University of the Pacific, Stockton, needs your costume pamphlets, books and photos. Mail to: Sylvia Hedlund, Music/AV, U.O.P Library, Stockton, CA 95211. For more information, contact your local Costume Committee.

IN MEMORY OF ED LEDDEL

On Thanksgiving Day, Ed Leddel suffered a fatal heart attack. He was a pioneer musician with Pitu Guli and, along with other members of that group, helped to launch the Balkan Music Camps at Mendocino. In his day, he was a remarkable tupan player, and had the fire and spirit that we've all come to associate with Balkan music and the camps. We'll miss him and remember him and the time we shared with him.

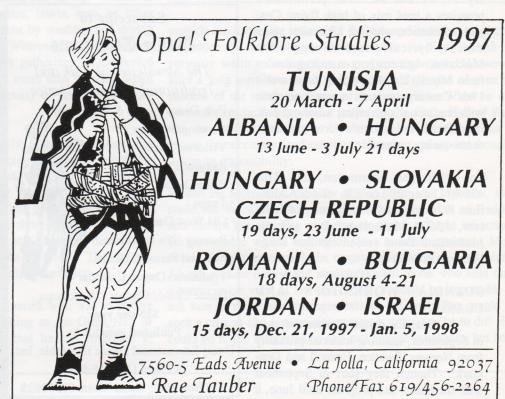
He is survived by his wife, Michelle, and his son, Eric. Donations in his name can be made to the Oakwood School Schoolarship, 11600 Magnolia Blvd., North Hollywood, CA 91601.

Stewart Menin

INTERNATIONAL CONFERENCE ON MIDDLE EASTERN DANCE

Orange Coast College in Costa Mesa will be hosting an International Conference on Middle Eastern Dance from Friday, May 16-Sunday, May 18, 1997. Included in the conference will be a slide show/lecture on the development of Oriental dance in America by Ibrahim Farrah, a keynote address, "Mythology and Symbolism in Middle Eastern Dance", forums/panel discussions on several subjects, two Master Dance classes taught by the Egyptian "super-star", Mona El Said, and a Middle Eastern dance concert on Saturday evening. Anyone wishing to attend the conference may register by phone at (714) 432-5880, Press 1. Call the same number for detailed information and/or to be mailed a brochure and registration form.

Anyone interested in participating in the conference as a presentor should submit abstracts before January 15, 1997 to:



Middle Eastern Dance Conference-Panel; OCC Community Education Office, P.O. Box 5005, Costa Mesa, CA 92628-5005, FAX (714) 432-5902;e-mail: mroda @ lib.occ.cccd.edu. Additionally, vending tables are available in the Gymnasium foyer. For more information on these, write: Attn: Middle Eastern Dance Conference-Vendor, OCC Community Education, PO Box 5005, Costa Mesa, CA 92628-5005.

UNIVERSITY OF JUDAISM'S 1996-97 INTERNATIONAL FESTIVAL OF PERFORMING ARTS

From klezmer to chorus, ballet to burlesque, the University of Judaism's International Festival of the Performing Arts at Gindi Auditorium will present an eclectic array of events during the 1996-97 season. The series has expanded from 3 to 4 performances for each event, adding a show on Tuesday evenings at 8 p.m. to the regular schedule.

The Russian New Year will be celebrated by San Francisco's Ballet Russe on January 11, 12 and 14. The performance promises a mad mix of high flying Cossack acrobatics, whirling Ukrainian squat dances, lyrical court dances from Moldavia, vigorous boot-stamping dances from Minsk, Uzbek juggling feats and a 19th Century banquet scene complete with traditional quadrilles, caroling, folk instruments and a czar's fortune in museum-quality costuming.

For tickets and information, call (310) 476-9777 Ext. 201 or 203. Gindi Auditorium is located at the University of Judaism, 15600 Mulholland Dr., off the Mulholland Drive exit of the San Diego Freeway in West L.A.

SCANDIA WORKSHOPS AND CLASSES

Scandia dance classes resumed in September, teaching material primarily from Norway, Sweden, Finland and Denmark. Though they start in September with the basics and progress until June, it

is still possible to get in on almost the ground floor.

Though Scandinavian dances are almost exclusively couple dances, you don't have to attend the classes as part of a couple....there are always plenty of other singles around, and during the teaching sessions, everyone rotates around the circle, allowing everyone a chance to dance with everyone else.

Check out this warm group of dancers. Call Donna Tripp for Orange County info at (714) 533-3886 or Jacque Cohl for Los Angeles info at (310) 558-8352.

CAJUN & ZYDECO DANCE SCHEDULE

The Traditional Music and Dance Conservancy sponsors Cajun and Zydeco dances every second and 4th Friday night at the War Memorial Hall, 435 Fair Oaks Ave. in South Pasadena. Live music is featured at each dance, by such groups as the Kent Menard Zydeco Band, the Acadiana Cajun Band, and the Joe

Simien Cajun Band (to name a few). Cajun/Creole food is available at each event. Doors open at 7 p.m., with free dance lessons from 7:30-8 p.m. The kitchen opens at 7:30 p.m. and the band starts playing at 8 p.m. For more information, call the LA LA Line at (818) 793-4333.

UCLA'S 1996/96 CENTER FOR THE PERFORMING ARTS SCHEDULE

The 1996/96 schedule lists a number of performances of interest to anyone interested in ethnic music and dance. Included amongst these are Fiesta Navidad, the staging of a Mexican Christmas in December; Kodo, Japan's famous drummers from Sado Island; Olodum, Brazil's reggae/samba group in October; Maria Benitez's Teatro Flamenco in November; the Whirling Dervishes, performing the dance of Turkey's mystical Sufi group; and many others. For more information, or a brochure, contact the UCLA Center for the Performing Arts, P.O. Box 951429, Los Angeles, CA 90095-1429, or call (310) 825-2101.

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the Celebration of La

Though most Westerners know about the Chinese New Year's celebrations that occur around the same time of year as our own, few have heard of *La*, celebrated as the inauguration or the heralding day for the coming New Year.

The eighth day of the twelfth lunar month is established as the La day. There is a common saying that: 'The sounding of the drums during La heralds the sprouting of the spring grasses. The villagers strike upon the slender waist drums and wearing masks they boldly act like fearsome guardians in driving away pestilence, epidemic and plague.

The La rituals not only included the beating of drums but also public dancing in an expulsion ceremony known in years past as No or Ta-no or grand exorcism. This driving away of demons, pestilence, droughts and other evils lingering from the preceding year was a necessary prelude to the religious observances and merry-making which began on the La day itself and inaugurated the coming New Year.

This time of cleansing also included the purifying of oneself, recollecting past mistakes and making resolutions for the New Year. At this time, a special meatless congee or gruel called La-pa-chou was prepared, given as a gift and eaten by the people. To popularize this event and to present a moral lesson to the people, several traditional folk tales were created. One centers around the consumption of La-pa-chou, the Gruel Eaten on the Eighth Day of the Twelfth Lunar Month. Annually on the eighth day of the twelfth lunar month, the Chinese people prepare and consume a dish of congee called La-pa-chou. What is the reason for eating this on this particular day and why is it given such a strange name?

It is believed that this originated a long time ago during a winter in the forgotten past. It is said that in the Chiang-nan area, there lived an old man with the surname of Niu, his elderly wife and a young son who they named Fu-wa, a beautiful and happy child. Having been swindled by greedy local officials, the old man suffered gross harassment, and finally had no other choice but to escape elsewhere with his family. Having been totally bankrupted and left without any money, they sought refuge in a cave in the northern mountains.

Although both parents were elderly and poor, they were strong, robust and filled with determination and purpose. Unafraid of hard work or hardship, they diligently worked in spite of weather conditions or other obstacles. Each day, they climbed the steep hills and mountain slopes to chop and gather firewood which they sold in the market place. It was not a light or easy life that they lived. Nevertheless, they weathered the cold winter months and diligently worked until the expected coming of spring. By that time, their frugal way of life allowed them to save a little money which old Mr. Niu used to buy some seed for planting. From that time onwards, he would arise at the end of the fifth watch (5:00 a.m.) and work until almost midnight clearing a piece of land on the hillside. There was no accounting as to the amount of blood, sweat and tears he had exerted and shed to make the strip of land arable. Both the old man and his wife labored hard and diligently in the plowing and planting. Being industrious and ambitious in providing for the next generation, the old woman would also reel, spin and weave cloth in the evening hours. Likewise, whenever there was some extra time, the old man busied himself gathering reeds and weaving baskets for sale to earn extra cash.

As time passed and there was some extra money, the old man bought some construction materials and built a thatched hut so that they would not have to reside in a damp cave. Selling the produce from their plot of land, they bought some chickens and ducks to raise. Eventually, they even acquired some goats and an ox. They built sheds for the animals and later, larger and more spacious quarters. In time they not only expanded their land holdings but also owned three other small houses. All this was possible due to the frugal life style, savings and proper management of monies and property. Their diligence and industrious hard work helped them to build a more pleasant and comfortable life. Their storage bins were always bursting full and with great surpluses. They accumulated a small fortune.

However, the old man continued to work in the fields from early morning and returned in the evening. His wife looked after the animals, cared for the house and their son, and always had supper ready when her husband returned home in the evening. After supper, the old woman would tend to her spinning and weaving while the old man would sit and enjoy a pipe full of tobacco and then make repairs and weave baskets. Their orderly and disciplined life amounted to success and was greatly praised by their neighbors as an example of successful management. Being modest, the old couple would be embarrassed with these endless praises, although inwardly, they were proud and happy.

the Peoples' New Year

The old couple's son, Fu-wa, was now in his early teens. His father tried to teach him to farm, but he did not want any part of such back-breaking work. His mother even attempted to teach her son the management of the household and properties, but found no success. They both urged him to study but he was not interested as he whiled away his time in play and amusement. Their son's attitude and lack of ambition caused his elderly parents to be greatly concerned as they wondered about his future. Whenever his parents or even concerned neighbors tried to reason with young Fu-wa, he would turn deaf ears to them and walk away. With a smirk he would often sarcastically repeat, "Why should I have to labor or bother with doing anything. I have providing parents so I should just remain as a recipient and consumer. Since they are old, backward and ignorant of spending time in enjoyment, I should fulfill their share as a dutiful son!" Hearing these words, his elderly parents would be sad and frustrated while neighbors would be angered and scorned him as a neglectful and ungrateful child.

Like having overcasting dark clouds hiding the bright skies or the violent winds disturbing the peace and calm, there too occurs harsh changes in human existence. Sadly, the years of heavy toil and hard labor took hold of the old man's health and he fell so violently ill that he was unable to rise from his bed. Various doctors were consulted as well as medicines prescribed but the old man's health became increasingly worse.

Realizing that he would not recover and that he was nearing the end of his life, the old man, out of concern for his son's future, called him to his bedside and instructed him saying, "My young son! After I am gone, you must remember these words, 'Well tilled and cultivated fields belong to those who are industrious and willing to toil. Storage bins full and supplies overflowing become the results of those who have labored hard. You must continue my work and follow my example. If you should continue with your negligence and meaningless life, you will ultimately experience great suffering."

Soon after delivering these instructions to his son, the old man breathed his last breath and died. Unfortunately, none of his



"The young couple took refuge in a dilapidated animal shack, the walls cracked and large portions crumbled and fell down."

father's death-bed instructions sank into the young Fu-wa's head. After his father's passing, the young son became the master of the household. He did whatever he pleased and refused to listen to his mother's begging for him to change. Not only had his father left him houses and properties, but storage bins and supply houses filled to the brim. Selfishly, he thought, "With sufficient wealth, why should I be so foolish like my deceased father as to work from sunrise to sunset and even more?" He decided to only eat, drink and have a good time. His lack of a sense of responsibility and his carefree living progressed with each passing day. After a while, he decided that he should take a wife. His mother was happy for him as she thought that matrimony may help to awaken her son and transform into a responsible person. However, her hopes were dashed as her daughter-in-law, called Hsiu-chieh, seemed to have been cut from the same bolt of cloth as her son. Her daughter-in-law's irresponsibility was even greater than her son's and oftentimes she became the instigator for neglect and unwarranted spending of money. Concerned neighbors scolded the young couple and called them Hua-La-hu, a degrading and insulting appellation for tramps and vagabonds who, like tigers, kill and lay waste without need.

Seeing her son's and daughter-in-law's neglect of responsibilities exasperated the old woman so greatly that she became ill. As she lay dying, she called the young couple to her bedside. Weeping and sobbing she said, "My son! You must adhere to what I tell you; 'Whose chimney bursts forth with smoke first is the result of always having sufficient provisions.' You must always be remindful of these words and change for the better or you will ultimately suffer the consequences of negligence." After speaking these words, the old woman expired with her last words being, "My son!" The words of her dying mother-in-law had no effect on the young daughter-in-law as she became emboldened and continued her reckless squandering. With no one to manage her, she and her husband would not rise from bed until noon. When they arose, they did absolutely nothing. Being bored, the young wife encouraged her husband to find various ways to spend their acquired wealth. Enjoying their inherited wealth, they became progressively lax and lackadaisical. Choosing to do nothing, the young husband, Fu-wa, spent his days eating and drinking with an ever-growing appetite for the exotic. At other times, he would go to the gambling houses and gamble away his money. His young wife was vain and so self-absorbed that she whiled away her time primping, after which she would venture out parading herself all about.

Their neighbors, seeing them squandering the hard-earned monies of their parents, oftentimes tried to counsel them but all their concerns were spurned by the young couple. In time, none of their neighbors would have anything to do with them.

Neglecting all work and care of their properties, soon all their livestock had been slaughtered for food. The oxen were sold as their wild spending demanded. Extravagantly eating and drinking, they carelessly misused the money left to them and soon all was exhausted. They sold off anything that was portable, then the land and the small houses. Still, they continued in their reckless, spendthrift manner. Ultimately they even had to sell their own house. Neighbors witnessing all these happenings could only bite their teeth in anger and shake their heads in silent disgust. They only felt sorry that the elder couple had worked so hard only to have everything squandered so quickly and carelessly!

Now winter began to set in with the howling of the cold winds and the heavy snowfall. The air was chilling and ground frozen. It was so cold that even the winter birds had to take shelter. With all their possessions now gone and nowhere to turn, the young couple took refuge in a dilapidated animal shack that was left unsold, as no one wanted it. Their complete neglect caused most of the roof of the shack to fall or blow away. The walls cracked and large portions crumbled and fell down. The earthen floor was nothing but large pits that filled with mud and water whenever it rained. Except for a portion of one wall with a little overhang, there was hardly any protection from the elements. From a life of comfort, the young couple had to take shelter there. Added to their troubles and discomfort was the weather. There is a popular saying, "On the seventh and eighth of the twelfth lunar month, it is so cold that everywhere you freeze into a large pimple." This is to say that the first days of the twelfth lunar month are the coldest days of the winter season.

The miserable and pathetic young couple could only huddle near one of the walls, shaking and shivering as their teeth chattered. They were cold and miserable and with nothing to eat, and their stomachs groaned and growled. They tried to build a

fire to keep warm, but it was barely sufficient in a semi-open and windy area. For several days they had to endure these harsh wintry conditions along with starvation. On the eighth day of the twelfth lunar month, hunger drove them to steal from the storage bins. Weak and weary and with great difficulty, they made their way to the storage bins once filled with grain. However, they had forgotten that they had long ago sold or used up this supply. They were disappointed and sad. In panic, they searched and scratched the floors of the empty bins, picking up and gathering the few grains left behind in cracks and on the ground. Each grain seemed so precious to them now as they madly searched everywhere to gather indiscriminately whatever they could find to eat. With handfuls of various types of grains, seeds and other items, they made their way back to their dilapidated shelter and cooked a gruel in a pot. The hot, thickened congee, although barely enough for the two of them to eat, was sufficient to satisfy part of their hunger and with something hot in their stomachs, they were better able to withstand the cold. Holding onto each other for added warmth, they cried as they now recalled the dying instructions of their parents. However, realization came too late. Although they were able to consume some thin gruel for that day, they could not survive the entire winter and eventually they both died of starvation hastened by the bitter cold. Some time later, they were found frozen to death, huddled in one corner of the only standing wall of the broken-down shack.

News of their demise spread quickly throughout the area and soon the whole story of their rise and fall became common talk on everyone's lips. As a lesson and reminder to the younger generations, annually on the eighth day of the twelfth lunar month, people made it a custom to prepare a type of congee using all sorts of grains, seeds and nuts. They had no name for it except to name it after the infamous date and called this congee *La-pa-chou*.

In every household, whenever this *La-pa-chou* is served, an older member would remind the young people about this incident. The following was always recited at the end of the narrative:

Ending this recitation, the old people would chant the dying words of the old man and old woman.

"Well-tilled and cultivated fields belong to those who are industrious and willing to toil

Storage bins full and supplies overflowing becomes the results of those who have labored hard

Whose chimney burst forth with smoke first is the results of always having sufficient provisions."

This lax and lackadaisical young couple, not heeding any good suggestions or advice, squandered all that their parents had worked for and accumulated. What happened to them? In time everything was gone and cleaned out. At the end, they resorted to eating this type of congee made from bits of various grains and seeds. Yet they were unfortunate as they were unable to withstand the cold and so perished from this earth.

This folk tale relates that one should never give up hope as the old couple, even after being swindled and bankrupted, was able to overcome all problems and rise up in rebuilding a good future. However, the story admonishes anyone who is lackadaisical and listless who foolishly squanders what was placed under their stewardship. It is both a happy and a sad story that realistically portrays what would result should anyone become selfish, lazy and so fool-hardy as not to look to the future. It is a good moralistic tale that has been handed down as instruction and advice to the young — what is sown will reveal itself in its harvest.

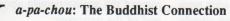
The establishment of the eighth day of the twelfth lunar month as *La-pa* also coincides with the Buddhist celebration of the day of Enlightenment of Sakyamuni Buddha. With Buddhism becoming ever-popular in China, *Lapa* became also a most important day for both Buddhists and others.

It is purported that just before the Sakyamuni Buddha received enlightenment, he was at the verge of dying of starvation. A young maiden presented him with a vegetarian gruel and so saved his life. Therefore to commemorate the day of enlightenment of Sakyamuni Buddha, a congee or gruel was always served.

By the Sung dynasty, celebration of *La-pa* became so wide-spread and popular that the scholar Wu Tzu-mu noted in his Meng-liang-lu that: On the event of the day of *La*, the various temples and monasteries would celebrate in preparing and offering a gruel or porridge of five flavors (*Wu-wei-chou*) which is popularly called *La-pa-chou*. During the Sung dynasty, this was a common practice not only of Buddhist temples and monasteries, but also in the Court and palace and throughout the officialdom.

Although the name La-pa-chou came into common use, the Buddhists mostly favored the term Wu-wei-chou. This is said to represent the stages of making ghee or clarified butter which was used to illustrate the five periods of the Buddha's teachings. This special congee or gruel was believed to be a cure for all ailments.

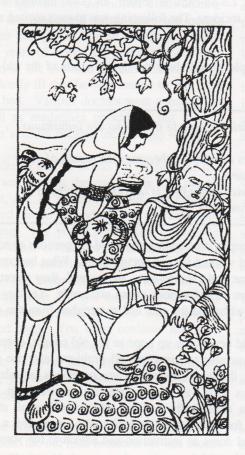
A rather famous folk tale was popularly told by storytellers about *La-pa-chou* and its Buddhist origins which is similar to the Christian 'Miracle on the mound' of feeding the multitude with six fishes and two loaves of bread. This famous folk tale follows.



It is told that there was an itinerant monk named Ah-erh who originally belonged to the Kuo-ch'ing Monastery on Mount T'ien-t'ai. He was about forty years of age, short and corpulent. Although scantily dressed, he always carried a large red-colored cloth shoulder bag. He had arrived at the Hsi-yuan Monastery in Soochow asking to be taken in as a temporary resident. When he appeared before the Monastery's abbot, he was politely and graciously greeted. The old abbot cheerfully asked, "You must be an eminent Buddhist monk with a thorough knowledge of the sutras and steeped in the teachings of Buddha. Have you come to preach and discuss the canons of Buddhism?"

Hearing such an inquiry, Ah-erh scratched his bald head in embarrassment and shook it as a negative answer. Looking up, Ah-erh saw the expression on the old abbot's face and realized that he was not welcomed. However, he had always heard of the fame of the Hsi-yuan Monastery of Soochow as being a center for the concentration of famous priests and learned monks. Should he not be allowed to remain here, his long and difficult trip coming here would have been made in vain! Immediately he clasped his hands together as in prayer and bowed respectfully to the old abbot saying, "This insignificant monk's origin is that of a farmer. Being accustomed to various manual labor, there is nothing that I would not be willing to do. I wish only that you as the Master will assign me some tasks so that I could make myself useful in these temple's surroundings! "

The old abbot took a careful look at Ah-erh and noticed that he was of sturdy build and strong. Moreover, his mannerisms and speech showed him to be a straightfor-



ward and honest individual. Thinking for a moment, he recalled that there was some need of added help in the temple's kitchen. Nodding his head, he decided that Ah-erh would do well there, so he remarked, "That being the case, I will appoint you with the title *Huo-t'ou-seng* or a mess-cook monk."

In such a large establishment as the Hsi-yuan Monastery, there were upwards of five to six hundred resident monks to be fed daily. Therefore, Ah-erh in commencing his work had to arise early in the morning before it was light. He had to draw water from the well, wash the rice in a sieve, rinse the vegetables, heat and keep a fire in the large hearth and with so many tasks and duties, he was forever busy just in the kitchen. Whenever time permitted, he also had to tend to the garden of vegetables, hoeing and clearing the weeds and watering the plants. However, as Ah-erh was strong and robust and accustomed to hard work, he usually would quickly accomplish his assigned tasks. His genial disposition allowed him never to complain or be dissatisfied even when added duties were given to him.

There were some oddities and peculiar manners in which Ah-erh performed his daily chores in the kitchen. In starting the fire in the hearth, the shafts of wheat, rice or other grains and bean stalks would be used as kindling. Ah-erh would meticulously choose and select them and whenever he saw a remaining grain or bean still attached, he would carefully remove, husk, clean and dry it. These he would place in his large red shoulder bag. When he washed dishes, he would save every last grain remaining, washing then air-drying them, he would conscientiously collect them also. There was absolutely no wasting and not even the smallest grain would escape his collecting and saving. Whenever there were left-over vegetables, beans, fruits, nuts or other edibles, likewise he would process them by washing and drying and added them to his shoulder bag. Wherever he went, he was never without this bag. With his daily gatherings, in the period of three years' time, he had collected more than two-and-a-half piculs (1 picul=133 1/3 lb. avoir-dupois) of dehydrated foodstuffs.

One year on the eighth day of the twelfth lunar month, there was a grand celebration as it was the day commemorating the enlightenment of Sakyamuni in attaining Buddhahood. The hundreds of monks in the Hsi-yuan Monastery were all gathered in the Great Hall of Buddha chanting sutras and performing the proper rites and ceremonies. Not only were there a large number of monks and visiting priests, such high and important ceremonies also attracted several hundred of the faithful. The temple grounds were crowded and noisy with great confusion.

To complicate matters even more, the monk who was in charge of rations had been so excited in rushing to the Great Hall of Buddha for the opening ceremonies that he had forgotten to



provide the necessary rations for the day and even had neglected to unlock the food supply store houses. At first, Ah-erh sat patiently waiting for supplies to prepare and cook. However, after a long wait he was not able to catch a glimpse of even the shadow of the monk in charge of food supplies. When he discovered that the monk was in prayer in the Great Hall of Buddha, he thought that maybe he should go and call him out to secure the necessary food supplies. However, on second thought, it was an impossibility.

Within the Monastery, the Law of Buddhism was supreme. One could not indiscriminately enter into the Great Hall of Buddha and disrupt the chanting of sutras or prayer. Light infractions are punishable with a beating of three hundred strokes. More severe punishments would be rapping and clubbing both thighs. Ah-erh was an honest and straightforward monk who held onto a conservative view of law and order. It would be impossible to ask him to make any infringements of the law. But caught in such a critical and serious circumstance, what was he to do? He could go to the market place and make some purchases, but how

much food must he buy to feed several hundreds? Moreover, where would he get the necessary funds? Filled with anxiety, he paced back and forth thinking of how he could manage to feed the multitude of people in the Monastery.

Moments later, an idea came to mind as he placed his hands on his shoulder bag. He thought to himself, "I have a three-year accumulation of foodstuffs in my bag. Should I empty it and use it as supplies, I'm sure that I could fulfill my duties of cooking food to feed everyone." Elated and resolved, he jumped up and slapped his thighs as he had thought of a solution to his problem.

After some time, there came through the air the sound of the large carved wooden drum, "Bong! Bong! Bong!", the signal calling together the monks to their meal. Moments later, five to six hundred monks entered the mess hall and filed in line waiting to be served. They were all very eager after the long service and wondered what special foods they would be treated to as this was an especially important day of Buddhism. However delighted they were, when a serving was dished out in their bowls, their hopes diminished. Looking at the food, they silently wondered, "Oh what is this? It looks somewhat like a congee, but is it? Maybe some thinly boiled rice, but again, there seems to have some bits of vegetables and other things in it. What is this strange concoction?" All the monks were puzzled and disappointed as they looked at what was being served.

However, there is a standing rule that silence must be maintained within the dining hall and throughout the meal time. Moreover, whatever was placed before each monk must be eaten fully without complaint. Reluctantly and haltingly the monks started to eat this strange concoction. Taking a spoonful, they were greatly surprised at the wonderful and delightful flavor and taste. Inasmuch as they did not know what they were eating, nevertheless, they eagerly ate their food so that they could have another serving of this wonderful tasting food. In no time, all that had been prepared were completely consumed.

Seeing everyone so pleased and delighted, the old abbot after enjoying his portion of the food, called Ah-erh before him and asked, "Exactly, what is the name of this scrumptious vegetarian food?"

Ah-erh was ecstatic to hear this inquiry. But being an honest and straightforward person, he simply told the old abbot the truth of the entire sequence of events without embellishments. Hearing this honest confession, the old abbot folded his hands in prayer as he said, "Virtuous be you! Virtuous be you! To be sparing in the use of foodstuffs, food will always be made available. To be sparing in the use of cloth, one will always be clothed. Aherh, you are happily blessed as you have valued even the most minute and insignificant morsel of food. You have accumulated great merit. You are to be respected and your example followed!

Hearing the remarks of the old abbot, everyone in the huge mess hall began to sing praises of the joys of discovering a person of such great merits. All exclaimed that they would follow Ah-erh's example and have great regard for even the smallest things. Following his example, each carried a small cloth bag and gathered grains, seeds, nuts, vegetables and other edibles wherever found. Annually on the eighth day of the twelfth lunar month, they would use their accumulation to prepare a congee and eat it in celebration of Buddha's enlightenment day.

Soon this became a practice of the lay Buddhist and adherents. It further spread to the general public and became an annual custom and traditional practice. For want of a name, it is called, *La-pa-chou* or a gruel eaten on the eighth day of the twelfth lunar month.

La-jou & La-pa-chou

b prepare La-pa-chou, a Chinese fam ily had a special heavy cooking pot made of copper which is used only on this annual occasion. The composite parts going in to this congee or gruel are many and may be roughly divided into two groups, grains and nuts (including certain kinds of dried fruits). To the former group belong the various kinds of grains: millet, ordinary and glutinous rice, barley, wheat and all kinds of beans, red beans, kidney beans, black beans, and every other kind except soy beans. These are added to the pot at different stages of the cooking in order to assure the proper results, an art which must be learned.

As to the latter category, these consist of dried red dates and seedless raisins, peanuts, walnuts, chestnuts, hazelnuts, pine nuts, lotus seeds, almonds and the kernels of the water caltrops, pumpkin and watermelon and other melon seeds.

Needless to say, the children cherish this famous congee or gruel which is eaten with a generous amount of brown sugar. As a seasonal present exchanged by friends, large bowls are sent out early in the morning on the eighth day of the twelfth month and to be properly appreciated, it must be delivered before noon, otherwise it may be suspected that the sender did not actually cooked it but made use of that received from other friends for redistribution.

It is also a custom to cook an unbelievably large quantity to have enough to served throughout the twelfth or *La* month. In the colder northern provinces, the *Lapa-chou* usually freezes up and is called *La-pa-ping* or 'iced *La-pa-chou*.

Economically speaking, *La-pa-chou* is an extravagance, a waste and a costly family observance, but for a family to discontinue making this would be quite a devastating blow to the family morale. However, in the

south of China, many of the families have substituted the eating of various dried or preserved meats and fowls (*La-jou*). The Cantonese also have a custom of making a tasty soup with various fruits and nuts which is used to fortify the body called *Tsing-booleung* (*Ch'ing-pu-liang*).

Though some people welcome and are happy to celebrate the *La-pa* festival as heralding the coming New Year, others are not. There is a popular saying that for poor people, the term *La-pa* is derived from the three fearsome number eight's in the twelfth lunar month, as debts must be met and paid before the end of the year. The popular saying goes that: "The first eight is but a mild warning, the second eight (eighteen) comes on like a burst of flame, while the third eight (twenty-eight) allows "little time to run and hide."

Some recipes for preparing *La-pa-chou* and other dishes using *La-jou* (Cantonese: *Laap-yuk*) or preserved meats follow.

Chinese Sausage (La-ch'ang)

2 Ibs lean pork (cut into 1/4 inch dice)

3/4 pound pork fat (cut into 1/4 inch dice)

1/4 tsp. Five-spice powder

2 tsp. salt

2 Tbs. sugar

2 Tbs. soy sauce

2 Tbs. Chinese rose wine

2 Tbs. Chinese sweet rice wine or Scotch liquor

Prepared casings

- 1) Combine and mix the meat and all ingredients, except casings, thoroughly.
- 2) Stuff loosely into prepared casings and tie off in 5-6 inch lengths. Prick the casings with a fork a number of times.
- 3) Place the stuffed sausages on a rack placed on a baking sheet into a preheated oven at 200 degrees. Make sure that the sausages are not touching each other and allow to bake in the oven for 5 hours. After that time, turn off the heat and allow the sausages to remain in the oven for another 2 hours to cool down. Do not open the oven door at any time.
- When the sausages are removed from the oven, wipe off any excess fat from the exterior of the sausages. Sausages are now ready to be steamed or browned and served.

Homemade sausages keep well for several weeks in the refrigerator, but should really be eaten soon after they are freshly made.

Sausages and Cabbage

1 Chinese sausage (La-ch' ang)

1 Duck liver sausage (Ya-jun-ch'ang)

1 slice ginger (minced)

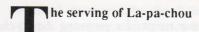
3/4 cup Napa cabbage

1/2 tsp. salt

1 tsp. light soy sauce

1/2 tsp sugar

- 1) Pour hot water over the sausages and allow to soak for 5 minutes. Remove, pat dry and cut in slices. Set aside.
- 2) Coarsely cut the Napa Cabbage into 3/4 inch strips.
- 3) Heat 1 Tbs. oil in pan. Add sausages and lightly stir-fry. Remove and set aside.
- 4) Heat pan with 2 Tbs. oil. Add ginger and Napa cabbage. Stir-fry. Add 2 T water and all the seasonings. When the cabbage is limp, add sausages. Stir-fry. Serve hot.



The earliest form of La-pa-chou was a simple dish and consisted only of red beans which is still prepared and eaten by Cantonese families which they name as Hung-tau-chuk (Hung-tou-chou).

Hung-tou-chou

1-1/2 cups red (Azuki) beans

1/4 cup rice

1/4 cup shelled raw skinless peanuts

3 cups sugar (more or less to taste)

1 piece dried fruit peel (Ch'en-p'i)

6-8 cups water

- 1) Wash beans, rice and raw peanuts separately and allow to soak for 2 hours, then drain and set aside.
- 2) Bring 6-8 cups of water to boil and add all ingredients except sugar.
- 3) Bring to a second boil and lower heat to simmer for at least 1 hour or until the beans have burst open.
- 4) Add sugar (according to taste) and stir until completely dissolved. Remove from stove and serve hot.

During the Sung dynasty (960-1279 A.D.), agricultural technology advanced and with greater yields in harvests, the people became more affluent. Moreover, transportation facilitated the more rapid movement of food products from the south to the north and a greater variety of foodstuffs were made available. The new economic conditions were reflected in the annual preparation of the *La-pa-chou*, changing it considerably with such ingredients as walnuts, pine nuts, diced dried persimmons, chestnuts and tender fresh mushrooms.



By the time of the ch'ing dynasty (1644-1911), the *La-pa-chou* became quite elaborate and costly. In the *Yen-ching sui-shth-chi*, a book describing the annual customs and festivals in Peking by the Manchu, Tun Li-chen (1855-1924), a detailed description is given.

In preparing La-pa-chou, one would use glutinous millet, ordinary rice, glutinous rice, canary seed, water chestnuts, chestnuts, red beans and dates with their skins removed. These are all boiled together in water [to make a gruel]. To decorate [the finished product], peach seeds are used to give it a red color. Almonds, melon seeds, peanuts, hazelnuts and pine nuts, as well as white and brown sugar and some raisins are added. It is imperative to avoid using lotus seeds, flat beans, dried longan (Dragon-eyes) which may greatly alter the taste.

In more recent times, people have also included in their ingredients, pearl barley, gingko nuts, mung beans, lily bulbs, as well as diced candied fruits. People did not follow strictly to the established rules and even used lotus seeds and dried longan in their La-pa-chou. Their main purpose was to include as many exotic and expensive ingredients as possible to create an extravagant and costly dish to impress others.

We find the use of the annual La-pa-chou as a means to display one's wealth and high economic and social status as early as the Sung period. At that time, there were two types, namely Hsi-la-pa and Ts'u-la-pa, respectively refine and coarse La-pa-chou. Nevertheless, there were structured with guide-lines as to their ingredients and preparation. The elegant or refined variety included: red dates, chestnuts, peanuts, and almonds, along with a variety of other nut meats and fruits.

There was also another type of La-pa-chou that the well-to-do families prepared. This dish included kidney beans, tiger lily flowers (often referred to as Golden Needles), tree fungus, tofu, diced sweet gourds, Tz'u-ku or arrowroot bulbs, and rice. This is made into a very tasty gruel

which is only slightly sweet but very rich and high in protein. It was therefore considered extremely nourishing and strengthening to one's health, with the ability to fortify the body and help ward off the chills and cold.

On the other hand, the peasants and ordinary people would be satisfied to make a more common variety called Ts'u-la-pa (the coarse variety) with rice, some fruits and nuts, sweetened with sugar. They also made a which included cabbage greens, tofu, yellow beans, broad beans and carrots. In addition, many people added water chestnuts, as they resembled silver coins, so that it would have the happy connotation of symbolizing wealth and riches. This dish is considered most healthy and nourishing. It is still commonly prepared by many people, although the name has been changed to La-pa-ts'ai or 'the vegetable dish served on the eighth day of the twelfth lunar month'. Still others have named this dish Wu-chungts'ai or 'five vegetables dish'. Like the wealthy counterpart, this dish is not sweet in flavor. This dish is also greatly favored by Buddhist adherents who call this dish Wuwei-ts' ai or the 'Five flavors'.

In Yangchow, there is a similar dish made called *Shth-hsiang-ts'ai* or 'a variety of fragrant vegetables'. The main ingredients for this dish are julienned pickled cabbage, shredded pressed tofu, a type of bean curd, julienned carrots, yellow beans, and peanuts. These ingredients are stir-fried and served as a mixed vegetable dish. For the city-folk of Yangchow, this dish has been embellished with tiger lily flowers (*Chin-chen*), wood fungus (*Mu-erh*), shredded sweet melons and gourds, pickled ginger and flavored with soy sauce. It can also be garnished with fresh garlic, chive flowers, cilantro or Chinese parsley. This highly favored dish is even served as a banquet dish in the Yangchow area.

Inasmuch as *La-pa-chou* was a dish made by everyone, in time it became corrupted and changed considerably as so people who were illiterate and did not understand the term, *La*, meaning the twelfth lunar month, insisted that a homonym, *La*, or spicy hot, was the proper definition. So, they concocted a variety of hot and spicy vegetarian dishes.

In spite of these corruptions, people nowadays still try to make what they perceive as the classic and authentic dish. One of the popular recipes is as follows:

La-pa-chou

1 cup glutinous rice

1 cup rock candy or sugar (more or less to taste)

1/4 cup each of a choice of the following:

Chinese red dates, lotus seeds, red azuki beans, mung beans, raw skinless pea nuts, dried longan (dragon eyes) candied wintermelon (diced), raisins dried apples, dried lily buds (peak-hop) pine nuts, and other blanched nut meats and candied fruits.

- Wash rice and all beans, nut meats and allow to soak in water 1-2 hours, then drain. Cut candied wintermelons and other candied or dried fruits into 1/2 inch dice.
- 2) Add all ingredients into 3 quarts of boiling water. Bring to a second boil. Lower heat and allow to simmer for about 2 hours or until all ingredients are soft. Add water as necessary. The La-pa-chou should have the finished consistency of a hearty thick chowder. Add sugar to taste, and bring to a second boil. Serve hot.

Note: The ingredients may vary so add as many ingredients as desired. This should be served with a dish of brown sugar for people to sweeten as needed.



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	Thur, 7-10 pm	(619) 445-5995, Jack	Balboa Park
CHINA LAKE DESERT	Tues, 7:30-9:30 pm	(619) 446-2795	RIDGECREST, High Desert Dance
DANCERS	Thur, 7-10 pm		Center. 725 S. Gateway
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FOLK DANCERS		Ask for Gene	280 Conejo School Rd.
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FOLK DANCERS		Beverly Barr, instructor	1309 Armacost Ave., WLA
ETHNIC EXPRESS INT'L	Mon, 7-9 pm	(800) 436-9484	LAS VEGAS, Baker Park Comm. School
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AYSO	Fri, 9 am-noon	(619) 469-7133	SAN DIEGO, Casa del Prado, Rm. 206
FOLK DANCERS	Sat, 12:30-3 pm	Joe & Geri Sigona	Balboa Park; Sat, 4044 Idaho St.
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YPSELI	Fri, 8 pm-midnite	(818) 248-2020	PASADENA, 2031 Villa St.
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OLK DANCERS		George Bailey	1050 S. Santa Fe
OJAI	Wed, 7:30-10 pm	(805) 649-2367	OJAI Art Center
OLK DANCERS		Rachel Pratt	113 S. Montgomery
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OYAL SCOTTISH COUNTRY	Th., 7-10 pm	(310) 820-1181	EAGLE ROCK. St. Barnabus' Parish
ANCE SOC., Pasadena		Eve & Jerry Lubin	House, 2109 Chickasaw
OYAL SCOTTISH COUNTRY	Tu, W, Th, Fri	(818) 354-8741	SAN GABRIEL. Call for location
ANCE SOC., San Gabriel	7:30-10 pm	David Hills	
OYAL SCOTTISH COUNTRY	Fri, 7:30-10 pm	(818) 841-8161	SANTA MONICA. Santa Monica City College
ANCE SOC., Santa Monica		Ann McBride	Dance Studio
OYAL SCOTTISH COUNTRY	Mon, Thurs,	(714) 557-4662	IRVINE. Call for location
OC., Orange County	7:30-9:45 pm	Shirley Saturensky	HUNTINGTON BEACH. Call for location
AN DIEGO INTERNATIONAL	Wed, 7-9:30 pm	(619) 422-5540	SAN DIEGO, Balboa Park Club
OLK DANCE CLUB		Alice Stirling, instructor	Balboa Park

CLUB ACTIVITIES

			AND T
SAN PEDRO BALKAN FOLKDANCERS	Mon., 7:30-9:30 pm	(310) 832-4317 Zaga Grgas	SAN PEDRO, YWCA, 437 W. Ninth St.
SANTA BARBARA COUNTRY DANCE SOCIETY	1st & 3rd Sun. 6:30-10 pm	(805) 969-1511	SANTA BARBARA, Carillo Rec. Ctr. 100 E. Carillo St.
SANTA MARIA FOLK DANCERS	Mon, 7-9:00 pm	(805) 925-3981; 929-1514	SANTA MARIA, Vet's Cultural Ctr., Pine & Finnell
SKANDIA DANCE CLUB	Tue, 7:30-10 pm Wed, 7:30-10:30 pm Call for others	(714) 533-8667 (310) 558-8352 (714) 892-2579	ANAHEIM, Senior Center, 280 E. Lincoln CULVER CITY, Peer Gynt Hall, 3835 Watseka
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SOUTH BAY FOLK DANCERS	Fri, 7:45-9:45 pm	(310) 377-6393 Bea Rasof	TORRANCE. Torrance Cultural Center, 3330 Civic Center Dr.
TROUPE MOSAIC	Tues, 6:30-8:30 pm	(818) 831-1854 Mara Johnson	SEPULVEDA. Gottlieb Dance Studio, 9743 Noble Ave.
TUESDAY GYPSIES	Tues, 7:30-10:30 pm	(310) 556-3791 Dave Slater	CULVER CITY, Masonic Temple 9635 Venice Blvd.
U. of RIVERSIDE FOLK DANCE CLUB	1st,2nd,3rd Fri 8-11:15 pm	(714) 369-6557 Sherri	BARN STABLE, University exit 900 University Ave.
VENTURA FOLK DANCERS (Formerly Tchaika)	Thurs, 8-10:00 pm	(805) 642-3931; 985-7316	VENTURA, E.P. Foster School, 20 Pleasant Pl.
VESELO SELO FOLK DANCERS	Th, 7:00-10:00 pm Sat, 8-11 pm	(714) 254-7945; Recorded message & schedule	FULLERTON. Hillcrest Recreation Center, 1155 N. Lemon
WAVERLEY SCOTTISH COUNTRY DANCERS	Wed, 8:30-10:30 pm	(310) 820-1181 Jerry Lubin	SANTA MONICA. Adams Jr. High, 2425-16th St.
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WEST VALLEY FOLK DANCERS	Fri, 7:30-10:30 pm	(818) 368-1957	WOODLAND HILLS Rec. Center, 5858 Shoup Ave.
WESTWOOD CO-OP FOLK DANCERS	Thurs, 8:00-10:45 pm	(310) 452-0991 (818) 998-5682	WEST L.A., Emerson Jr. High Gym, 1670 Selby, behind Mormon Temple
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ALIVE FELLOWSHIP INT'L FOLKDANCERS	Tuesday 7:30-10 pm	(909) 677-7404; 677-7602 Wayne English	MURIETTA HOT SPRINGS Alive Polarity's Resort
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BIG BEAR FOLKDANCERS	1st Sat 7:30-10 pm	(909) 866-2532 Francie Block	BIG BEAR, Bear Valley Dance Studio Triangle Center
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(818) 349-0877 Ruth Gore

(310) 769-3765 Trudy Bronson

Tues, 7:30-10 pm Call to confirm

3rd Sat 8-10:30 pm

Thur, 1-3 pm

(619) 342-1297 Helen (619) 323-7259 Shelley

PALM SPRINGS, Village Center 538 N. Palm Canyon Dr.

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VAN NUYS, Valley Cities Jewish Comm. Ctr, 13164 Burbank Blvd.

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L.A. CITY RECREATION INTERNATIONAL FOLK DANCE	Fri, 10:30 am-noon	(310) 278-5383, Marc Israel Tivka Mason, instructor	L.A. Robertson Recreation Center 1641 Preuss Rd.
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MIXED PICKLES	Fri, 7:30-10 pm	(714) 530-6563 Pat Thomas	FULLERTON, Hillcrest Recreation Center, 1155 N. Lemon
NORTHRIDGE INTERNATIONAL FOLK DANCERS	Thur, 3:30-5 pm call to confirm	(818) 340-6432 JoAnne McColloch	RESEDA, Reseda Sr Citizen Center 18255 Victory Blvd.
OUNJIAN'S ARMENIAN DANCE CLASS	Tues, 7:30-9 pm Thur, 7:45-9:15 pm	(818) 845-7555 Susan Ounjian	VAN NUYS, 17231 Sherman Way L.A., 4950 W. Slauson Ave.
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SANTA BARBARA FOLK DANCERS	Wed, 8-10:00 p.m. Tue, 10:45-12:30	(805) 967-9991	SANTA BARBARA, Carillo Rec. Cente Flora Codman 100 E. Carillo St.
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TEMPLE BETH TORAH	Mon, 1:00-3:00 pm	(310) 652-8706 Tikva Mason	MAR VISTA, 11827 Venice Blvd.
UCLA INTERNATIONAL FOLK DANCERS	Tues & Thus 7:30-11 Fri 3 pm	(310) 284-3636 James Zimmer	WESTWOOD, UCLA residence halls Call for location Wooden Center
WESTSIDE JCC ISRAELI DANCERS	Tues & Fri 9 am-noon	(213) 938-2531 x2228 Naomi Silbermintz	WEST L.A., Westwide Jewish Ctr., 5870 N. Olympic Blvd.
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CONEJO VALLEY FOLK DANCERS	Mon., 7:30 pm	(805) 496-1277	
CRESTWOOD FOLK DANCERS	Mon, 7-8:15 pm	(310) 478-4659; 202-6166 Beverly Barr, instructor	WEST L.A., Brockton School 1309 Armacost Ave.
DANCING FOOLS	Fri, 8:30 pm - 1:00 am	(310) 204-1513 Jeffrey Levine	WEST L. A. Gypsy Camp 3265 Motor Ave.
DESERT INTERNATIONAL FOLK DANCERS	Tues, 7:30-8:30 pm Call to confirm	(619) 342-1297 Helen (619) 323-7259 Shelley	PALM SPRINGS, Village Center 538 N. Palm Canyon Dr.
HAVERIM FOLK DANCERS OF VENTURA	Sun, 7-9 pm	(805) 643-2886 Ann Zacher	VENTURA, Temple Beth Torah 7620 Foothill Rd. (corner Kimbal)
ISRAELI DANCE	Tues, 7-8 pm	(213) 938-2531 x2228 Jeffrey Levine	LOS ANGELES. Westside Jewish Community Ctr., 5870 W. Olympic Bl
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KAYSO FOLK DANCERS	Sat, 12:30-3 pm	(619) 469-7133 Rochelle Abraham	SAN DIEGO, North Park Rec Center, 4044 Idaho St.
LAGUNA BEGINNER'S FOLK DANCE CLASS	Sun, 7-7:45 pm	(714) 494-3302; 533-8667	LAGUNA BEACH, Community Center 384 Legion Ave.
NORTH SAN DIEGO COUNTY BEGINNERS	Thurs, 7:30-9:30 pm	(619) 747-1163 Faith Hagadorn	ESCONDIDO, Methodist Church Rec. Hall, 4th & Kalmia
OJAI FOLK DANCERS	Wed., 7:30 pm	(805) 649-1503	OJAI. Ojai Art Center

(818) 794-9493

PASADENA CO-OP BEGINNER'S CLASS Fri, 7:45-8:30 pm

PASADENA, Throop Memorial Church, 300 S. Los Robles

CLUB ACTIVITIES

SAN DIEGO INTERNATIONAL FOLK DANCE CLASS	Wed, 7-8:15 pm	(619) 422-5540 Alice Stirling	SAN DIEGO, Balboa Park Club Balboa Park
SANTA BARBARA FOLK DANCERS	Wed, 7:30 pm	(805) 967-9991 Flora Codman	SANTA BARBARA. Carillo Rec. Center 100 E. Carillo
SIERRA MADRE FOLK DANCE CLASS	Mon, 8-9:30 pm	(818) 441-0590 Chuck Lawson	SIERRA MADRE, Sierra Madre Recreation Bldg, 611 E. Sierra Madre Blvd.
SKANDIA FOŁK DANCE CLASSES	Tue, 7:30-10 pm Wed, 7:30-10 pm	(714) 533-8667 (310) 558-8352	ANAHEIM, Senior Center, 280 E. Lincolr CULVER CITY, Peer Gynt Hall, 3835 Watseka
SOUTH BAY FOLK DANCERS	Fri, 7:45-8:15 pm	(310) 377-6393, Bea (310) 370-2140, Ted/Marilyn	TORRANCE. Cultural Arts Center, 3330 Civic Center Dr., (310) 781-7150
VESELO SELO BEGINNER'S CLASS	Thurs, 7-10 pm	(714) 893-8127, Carol (714) 530-6563, Pat	FULLERTON. Hillcrest Recreation Center, 1155 N. Lemon
WESTCHESTER LARIATS	Mon, 3:30-4:30 pm Mon, 4:30-5:30 pm	(310) 288-7196 LynnAnne Hanson	L.A., Westchester Methodist Church Emerson & 80th Pl.
WESTSIDE JCC ISRAELI DANCERS	Tues & Fri, 9-10 am	(213) 938-2531 x2228 Naomi Silbermintz	WEST L.A. Westside Jewish Ctr 5870 W. Olympic Blvd.
WESTWOOD CO-OP FOLK DANCERS	Thurs, 7:30-9 pm	(818) 998-5682 (310) 476-1466	WEST L.A., Emerson Jr. High Gym, 1670 Selby, behind Mormon Temple

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