OCT SEPTEMBER 1985

VOLUME 20 NUMBER & 6





Your Host Alexandru David

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#### **ALEXANDRU DAVID**

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### 1986 **International Folk Dance Tour**

## RUSSIA - ROMANIA BULGARIA

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(Folk dance seminars just about every day in each region)

7 days BULGARIA Koprivshtiza Folk Dance Festival

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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 people of the world. It also is designed to inform them as to 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.

The Folk Dance Federation of California, South, is a non-profit, tax-exempt educational organization incorporated under the laws of California. The Federation is dedicated to the promotion of and education about all international folk dancing and its related customs. Membership is open to all races and creeds, and neither the Federation nor FOLK DANCE SCENE shall be used as a platform for prejudicial matter. All proceeds from this publication are used to pay the costs of its publication and distribution.

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 AND NOTICES: The Editors will attempt to include all newsworthy items which are consistent with the policy of the magazine.

News items should reach the Editors by one week before the first of the month prior to publication for inclusion. Potential authors of feature articles should correspond with the Editors prior to submitting their manuscript.

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from the editor:

Many of us are dancing less because we just don't know where to go. Other resourceful souls have found ethnic festivals, picnics and social gratherings where they can get as much dancing as they want. Some have even brought tapes and portable players to parks and in some cases to large parking lots so they could dance.

Last month "OPA FOLKLORE TOURS" sent us a listing of where to dance in San Diego. It caused me to think about the small patches of dedicated folkdancers who meet and dance without the benefit of Federation or organization of any type. It's quite ajou to compile a listing and I hesitate to ask anyone to do it but.... we'll print it if you'll compile it.

Back in the early part of this year Richard Duree gave us a listing of places to dance in Orange County. Has that scene changed? Maybe Richard or someone can give us an update on that. Many of the churches and groups put out a calendar of their upcoming activities. If you pass them along to us, we will get that information out to "SCENE" readers.

Moure Smith

ON THE COVER: St. Basil's Cathedral who's architect was blinded by Ivan the Terrible so he would not create anything of such beauty for anyone else, anywhere else.

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JULY 20 - 27, 1986

















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#### Application

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BADGE NAME:	Ms. Miss Mrs. Mr.	NO. OPTION
ADDRESS:		DOUBLE ROOM
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BADGE NAME:	Ms. Miss Mrs. Mr.	To aid room assignment
		please answer the following:
		Quiet Wing
PHONE: Day: ( )	Home: ( )	Non-Smoker Smoker
• ROOMMATE:		Age Group: 16-25 25-40 40+
Enclosed is check/mor	ney order payable to S.D.F.D. Conference in the amount	of \$ A \$50 deposit will hold a reservation

	CALENDAR		
OCTOBER	CALIFORNIA	10/11-13	Connecticut,Fairfield-Appalachian Festival,Fairfield University
10/5-6	Oktoberfest, Kayso F.D., Balboa	10/25-27	N.Carolina,Brasstown - Fall Dance Weekend
	Pk.Club,S.D.; Sat.1-5pm Inst., 7-11pm Dance; Sun.Fed.Council Mtg.llam; Festival 1-5pm	10/26	Virginia, Ferrum-"Blue Ridge Folklife Fest"
10/5	Viennese Ball, Skandia Club,	DECEMBER	
10/5-6	The Gift Box, Encino  Greek Festival, St. Katherine's	12/26 <b>-</b> 1/1/86	Hawaii-Makahiki Hou Camp 1985, 808/528-1259
	Church, Torrance 213/540-2434	12/26 <b>-</b> 1/1/86	Kentucky,Berea-Christmas Country Dance School 606/986-934lext453
10/5-7	Greek Festival,St.Spyridon Church,San Diego 619/297-4165	<u>OCT</u> OBER	FOREIGN
1011-13	Federation Sinstitute Weekend, Camp Hess Kramer, Malibu	<u>Canada</u>	Prince Edward Isle-Multicultural
10/12-13	Greek Festival, Greek Orthordox Church No.S.D.Co.619/942-0920	10/11-13	Festival 902/892-3614  New Brunswick-Scottish Country
10/11-13	Calico Days 1985,Calico Ghost Town nr Barstow,619/254-2122 or 714/780-8810	10/11-13	Dance Wkend 506/455-5361  Quebec-Festival National du Folk- lore Quebecois 819/477-5412
10/19	Teacher Training Inst. with Dick Oakes & Dave Slater,	10/18-20	Ontario-Yarmarok 705/673-0890 or 709/566-0513
10/26	L.A., 213/556-3791 Dunaj; Szeki Wkshop in the	10/27	Ontario-Storytellers' Halloween 416/255-0146
NOVEMBER	afternoon; Dance eve; \$3 ea	10/6	Saskatchewan-Estevan Folklore '85 806/634-3566
11/1-3	Skandia at Harwood	10/19-20	Saskatchewan-Tapestrama 306/468-2323
11/2	Haverim F.D. Cabaret Night,	England	5007 400 2525
·	Valley Cities JCC, Van Nuys	10/25-	London,Royal Albert Hall, Berea
11/9	Federation Treasurer's Ball, Council Mtg & Dance, L.A.	11/3	Coll.Country Dancers, Int'l Youth Celebration
11/9	Dunaj; Szeki Wkshop in the	Hungary	
11/9	afternoon; Tanchaz eve,\$3 ea Polka Spectacular, DES Hall,	10/5-6	Nagykallo-XII "Kallai Kettos" Coops' Folk Dance Festival
DECEMBER	5126 Riverside Dr,Chino,4pm	10/12	Szombathely-Folk Dance Exhibition of Gyor-Sopron, Vas & Zala Counties'
12/21	Christmas Party, Skandia		Dance Ensembles
12/29	New Year's Party, Skandia	OCTOBER	SQUARE DANCE
12/31	Pasadena Coop.New Year's Eve Party,Pasadena, 8pm-2am	10/4-5	S.Carolina-Myrtle Bch, 11th Anniv. Sq.& Rnd.Dance Fest., Conv. Center
OCTOBER	OUT OF STATE	10/4-5	Tennessee, Greeneville-Sunnyland
10/4-6	Minnesota, Lake Independence- YMCA Camp Iduhapi	is Sept. 1	Retreat, Sq. & Rnd. Dance Festival ALENDAR LISTINGS: Nov. 1985 issue 4 & Dec. 1985 issue is Oct. 18.
10/11-13	N.Carolina, Brasstown-Chamber Music House Party	DEADLINE-AND Nov. 1985	an Slater,1524 Cardiff Av, L.A. 90035 RTICLES,ADS,CLUBS,NEWS ITEMS,etc. issue is Sept.21 & Dec.1985 issue Send to Editor Marvin Smith

# INTERNATIONAL FOOD with FAY

#### RUSSIA

Modern Russian cooking represents a synthesis of the two major strains of Russian cooking of the 18th and 19th centuries: native Slavic peasant food (which symbolized the true Russian soul in the works of Tolstoy and Pushkin) and the Frenchified haute cuisine of the nobility.

The peasant diet contained large amounts of cabbage, kasha (buckwheat porridge), bread, potatos, and sour cream, with very small amounts of meat. The meat was usually less desirable parts of the animal, like feet and innards, or ground up scraps (which led to the popularity of kotlet or meat croquettes and pirozhki or meat pies on the one hand, and rassol'nik or kidney stew, on the other hand.) The extreme cold and length of the Russian winter, the shortness of the growing season, and the huge distances between settlements probably had a lot to do with the popularity of the pickled, salted and smoked meats and vegetables which could survive a Russian winter.

The haute cuisine of the nobility was given to extravagance, delicate sauces, mousses of various kinds and dishes with exotic ingredients. Many of the complex dishes developed in this period, like pheasant Souvaroff and soup Bagration migrated back to France, and became a part of the international cooking repertoire, but tailed to catch hold in Kussia itself. However, the idea of sauces and mousses, and techniques like poaching became a part of Russian cooking.

Of course, Russian cuisine also shows a variety of foreign influences prior to the

French one, reflecting the passage of history. The Scandinavians, whose blond hair is the probable origin of the very name Russia, probably introduced truit soups, cream sauces, herring and smoked meats. A Scandinavian smorgasbord is very similar in content to the Russian zakuski (appetizer) table that precedes any major meal: cold tish, cold meats, vegetable salads, stuffed eggs, pickles. The Tartar and Mongol invasions prought sour milk, pickled cabbage and tea. Contact with the Byzantines and Turks introduced lamb, eggplant and raisins. The very Russian pirozhki and their larger version, the pirog, are close cousins to the Turkish bourek, as the similarity between the names clearly shows.

#### RUSSIAN BORSHT

5 C water 2 1bs lean beet (shank or chuck) in small cubes 1 carrot, sliced 1 parsnip, sliced 1 leek, chopped I stalk celery, chopped 4 med. beets, cut in strips 1 small beet, grated 1 T butter or margarine 1/2 1b shredded cabbage 2 med potatoes, peeled and cut in bite sized bits 2 tomatoes 1 T tomato paste i tsp sait 1/4 tsp pepper I tsp red wine vinegar or lemon juice I clove garlic, minced 2 tsp dill sour cream

- 1. Put meat and water in a large pot. Bring to boil. Skim off the foam. Add carrot, parsnip, leek, celery, salt and pepper. Cover and simmer 30 minutes.
- 2. Saute beets in butter until shiny. Add beets, cab-

bage, potatoes, tomatoes and tomato paste. Simmer for another hour.

- strainer. Hold it over the pot and ladle several ladles tull of soup through it to give the soup a nice red color. Discard the beet.
- 4. Add vinegar or lemon juice, garlic and dill. Simmer tor tive minutes. Serve with sour cream.

#### EGGPLANT & PUTATUES

- 3 measum potatoes, peeled and thinly sliced
- I medium eggplant, peeled, halved and thinly sliced
- 3 T tomato paste 2/3 C sour cream
- 4 T butter salt, pepper to taste 1/2 green pepper, rinely chopped
- i. Combine ingredients in baking dish. Mix well.
- 2. Bake at 350 for 45 minutes, or until vegetables are very tender.

#### BEETS WITH SOUR CREAM

- 1 1b can julienned beets
  1 T butter
  1 T flour
  1 T sugar
  pinch salt
  2 tsp wine vinegar
  1/2 C sour cream
  1 T chopped chives
- 1. Brain beets, reserving 1/4 C of the liquid.
- 2. Melt butter; add flour and stir until smooth. Blend in salt, sugar and vinegar.
- 5. Add beets. Cook, stirring for a tew minutes.
- 4. Add beet liquid and sour cream. Simmer 5 minutes. Sprinkle with chives and serve.

#### ESTONIA

Estonia is located on the Baltic Sea, just south of Finland and west of Russia. The Estonians speak a language closely related to Finnish, and there are many cultural similarities between the two groups. Not surprisingly, when there is a party or reception in Estonia, the refreshments take the form of a smorgasbord, which generally includes pickled herring and other marinated fish, cold vegetable salads, jellied meats, pastries stuffed with meat, cabbage or carrots, and for dessert a variety of cakes.

Estonian food is hearty, as befits its northerly location. The Estonian idea of a light summer lunch is roasted meal (porridge) with sour milk. Meat is often cooked together with potatoes and either fresh cabbage or sauerkraut. Pork appears to be the preferred meat, although beef is also widely used. Fish is also quite popular, (not surprising since Estonia is mostly coastline) and usually cooked with potatoes. Common vegetables are potatoes, cabage, carrots, rutabaga and mushrooms. The most usual seasonings are dill, parsley, marjoram and allspice.

Desserts are also heavy. Rice and bread puddings are common, often using rye bread and a sort of french toast is prepared, which is served with jam and called Poor Knight's Dessert, or served with orange marmalade and whipped cream and called Rich Knight's Dessert. Fruit desserts are also made, and like every cuisine, the Estonian one also delights in cakes. The national cake, a braided coffee cake, is called Kringel.

#### Sauerkraut Soup

2 lbs beef 1 3/4 lb sauerkraut 3 qts water 1 onion, quartered 1 tart apple 2 carrots, grated 1 tsp salt pepper 1 bay leaf

- 1. Place meat and water in pot. Bring to boil and skim the froth.
- 2. Add onion and seasonings. Simmer 1 hour.
- 3. Add sauerkraut and apple and simmer 30 minutes.
- 4.Add carrots. Simmer 30 minutes.

#### Fresh Cabbage Pie

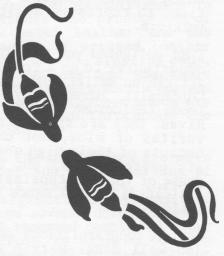
1 1/2 lbs cabbage, chopped 2 strips bacon (optional) chopped. 1 med onion, chopped 1/2 cup margarine 1/2 cup water 1 tsp sugar 2 hard boiled eggs, chopped salt, pepper to taste crust for a two crust pie 1 beaten egg

- 1. Combinewater, margarine, onion and bacon in saucepan. Boil until margarine melts.
- 2. Add cabbage, cook stirring til cabbage is tender.
- 3. Remove from heat.Add egg and seasonings.
- 4. Linea pie pan with dough and pour in cabbage mixture. Cover with top crust. Brush with egg.
- 5. Bake for one hour at 350.

#### Gingerbread Torte

l cup golden syrup
1/2 tsp ground cardamon
1 1/2 tsp cinnamon
1 tsp ground ginger
1 tsp ground cloves
1T dried grated orange
peel
1/2 cup butter
2 cups flour
1/2 tsp baking soda
1/2 cup sour cream
2 eggs, beaten
1 C raspberry jam or apple
sauce
1 cup whipped cream

- 1.Bring syrup almost to a boil. Remove from heat. Add the seasonings and butter.
- 2.Mix flour and baking soda together.
- 3. When mixture has cooled, add eggs, sour cream and flour mixture.
- 4. Pour into 2 greased and floured 9"cakepans. Bake at 350' for 20 to 30 minutes. Let cool and remove from pan
- 5. Spread jam or applesauce as filling between two cakes Top with whipped cream.





INTERNATIONAL FOOD with FAY

by Fay Wouk

## LETTER to the EDITOR:

Dear Editors:

I hesitated writing to you about this since I am reluctant to make any comment that could be perceived of as a criticism. You have been doing such an outstanding job under what must be trying and difficult conditions. However, considering my longtime friendship with both you and Alfredo Calderone of Ballet Folkloric Cuicacalli, I wanted to correct an error made in the article on his organization. (Although, by now, I expect someone else probably already has...)

The photo accompanying the article on Ballet Folklorico Cuicacalli is not Mexican in origin. It is a photo of the Aman Folk Ensemble member Charlie Eisen performing the Winter Ceremonial from the Kwakiutl Indians of British Columbia. The mask is one of three made for Aman by noted Pacific Northwest Indian artist Duane Pasco.

I bring this to your attention primarily because I would not want your readers to misinterpret the photo, which appears without a caption, to represent Mexican folklore.

I am delighted you took this opportunity to do a feature article on Ballet Folklorico Cuicacalli, directed by Alfredo CCalderone and Emilio Rivas. They are special favorites of mine, not only because of their high quality performances, but because of their enthusiastic dedication to folk dance and music.

Again, congratulations on a job well done--Marvin and Teri---and thank you for providing such an invaluable service to the folk dance community of Southern California. Sincerely,

Sally M. Cullman

A Celebration of Folk Dance and Music

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at the

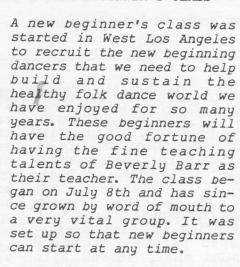
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#### A NEW BEGINNER'S CLASS



Meeting place is Brockton School, 1309 Armacost, West Los Angeles. They meet from 7 p.m. to 8:15 p.m. on Mondays, and are sponsored by Crestwood Folkdancers.

Crestwood Folkdancers is an intermediate group taught by Beverly Barr at the same location, from 8:15 p.m. to 10:30 p.m.

For information call Beverly at (213) 202-6166 or (213) 478-4659.

#### CALTECH'S 22nd SEASON OF PERFORMING ARTS

Included in this year's series at Beckman Auditorium are The Flying Karamazov Brothers, with a physical & verbal juggling improvisation show, on October 5th. Following this, on October 11th, will be the music of Ireland and Scotland with the Battlefield Band and Stockton's Wing sharing a double billing. On November 9th, a program of the classical Kathak Dance of India will be presented by Anjani Ambegaokar and Company. Other events that might interest the folk dance crowd are: Balladeers Keith and Rusty McNeil in "An American Celebration in Folksong" on February 2 at 3:30 p.m.; the Preservation Hall Jazz Band in a return performance on February 22; Carlos Montoya

on March 15; and a performance by the Maria Benitez Spanish Dance Company on April 12.

All performances are given in Beckman Auditorium at 8 p.m. unless otherwise noted. For more detailed information, call (818) 356-4652.

DUNAJ FOLK ENSEMBLE OFFERS SZEKI DANCE CYCLE WORKSHOP

The Dance Cycle from the Hungarian village of Szek in Transylvania will be taught in it's entirety at a two-part workshop. The dates are Saturday, October 26th and Saturday, November 9. The workshop will be offered by the DUNAJ Folk Ensemble of Orange County and will be held at their rehearsal hall (the American Legion Hall) at 14582 Beach Blvd., Midway City.

The Szeki Dance Cycle is a traditional program of seven dances from Szek. The first two are men's dances, the other five couple dances. These are considered to be some of the oldest dances in the Hungarian dance repertoire. Richard Duree, Artistic Director of DUNAJ, will teach the cycle. He learned the cycle from Sandor Timar, now director of the Hungarian State Folk Ensemble, in 1977, and has included these dances in the DUNAJ repertoire since then.

Teaching sessions will begin at 1:00 p.m. both Saturdays; the first will concentrate on the men's dances and the second on the couple dances. An international folk dance party will follow on October 26th and a Hungarian Tanchaz will follow the session on November 9. All sessions are \$3.00 per person (women will not be charged admission to the men's dance session). The hall has a nice wooden floor and is located about a mile south of the Garden Grove Freeway on Beach Blvd. 2 blocks south of Hazard. Call Richard for information at (714) 638-3086.





## 3 7 5 S

#### RESTAURANT REVIEW

Fay Wouk, Preston Ashbourne



#### DOWNTOWN LA

GURKY's CAFE (Russian), 536 East 8th, (213) 627-4060. 0pen 24 hours. Cash only. Prices \$2-6. Gorky's is a plain, crowded, cheap Russian cateteria (with entertainment) in a raunchy neighborhood in downtown LA. There's live music every night: onSundays it's Russian, and only lasts until 8 pm; other nights the music goes later, and is pretty eclectic. The summer schedule includes blues, Irish, Latin, Klezmer, and Andean music. The menu offers soups, omelets, piroshki, and one Russian special every day, at ridiculously low prices. On Sundays they serve a special dinner, with a choice of 6 or 7 different Russian dishes, hitting the high price of \$6. For this huge sum you get hot borscht made with beets, cabbage and potato, Russian salad (a cross between coleslaw and potato salad with dill pickle chunks thrown in), potato or kasha (buckwheat groats), and the main dish of your choice. Last Sunday the offerings included a very pleasant roast chicken with truit, an unusually good and flavortul beet stroganoff, lamb shanks in tomato sauce, a mushroom and potato casserole, pelmeni (meat raviol1) and vareniki (vegetarian ravioli); there are always one or two vegetarian specials. There's beer, espresso, pastries, and chocolate raspberry truttle ice cream as well. What more could you want?

IN SAN PEDRO:

Cigo's (Yugoslavian & Seafood) Restaurant, 915 S. Pacific (at 9th St.), San Pedro. Tel: 213-833-0749. Hours: Tues-Sun 11 am-2:30 pm, 5-10 pm. Takes Visa, MC.

Prices: Yugoslavian dinners \$6-13, seafood dinners \$9-12 (dinner includes antipasto, soup or salad, bread, main dish, vegetables and rice or mostaciollo). Recommendations: The Goulash was pleasant, although the sauce was thinner and more peppery than the Hungarian version. Cevapcici (grilled sausageshaped patties of spicy ground meat, served with lots of raw onions and hot sauce) was very good; the meat was juicy and flavorful and nicely peppery. The Bourek Plate (2 phyllo dough rolls, one filled with cheese, the other with ground meat spiced with cloves) was excellent. Adriatic Chicken (grilled boneless chicken breasts in wine and mushroom sauce), a special the evening we were there, was delicious. For vegetables, we got a wonderful, slightly peppery melange of zuchinni, bell peppers and tomatoes. The antipasto consisted of slices of cheese, salami and a delightful marinated garabanzo bean salad. All in all very good food, and the walls are decorated with pictures of dancers from a village near Dubrovnic.

: ARAGUN INN (Yugoslav), 660 W. /th St., San Pedro, (213) 831-2200. Hours: 6-10 pm, closed Mondays. Credit: MC, Visa. Prices: dinners \$7-10, appetizers \$4-6, desserts @2.50. This restaurant is small, with decor reminiscent of a Swiss chalet (Northern Yugoslavia is in the Alps, after all) and "alpine kolo" background music. The statt is triendly, and the tood tabulous. Dinner includes a main dish (beet, veal, lamb, chicken or tish), soup or salad, bread and vegetables. There are no vegetarian main dishes, but enough appetiz-

ers for a vegetarian to make a meal of, including a very tasty cheese bourek (teta cheese baked in tilo). The bread served with the dinners is home baked white bread in small round loaves, hot from the oven. The bean soup is a marvelous puree spiced with black pepper and herbs. The salad has a lovely, slightly sweet oil and vinegar dressing. The main dishes were all excellent: spicy tish in a yellow sauce tlavored strongly with garlic; jagunjetina, which was described as leg of lamb, but was actually delicious grilled lamb chops; raznici pileci (chicken kebabs) charcoal gririled and served with rice and a lemony sauce and, best of all, telece kolenice (roasted veal shank in a tomato and bell pepper sauce, out of this world!). The corree they serve is a mix of Turkish and American. Desserts are home baked, and the selection varies daily. The night we were there the selection included a wondertul sacher torte, possibly the world's best chocolate cake. we had a truly outstanding meal, and even it you live in the Valley or in the tar reaches of Urange county, I would recommend a special trip to San Pedro to eat at the Paragon Inn.

FAIRFAX AREA

BUDAPEST HUNGARIAN RESTAU-RANT, 432 N. Fairfax, L.A., (213) 655-0111. Open M-Sat. 4-10 pm, Sun. 1-9:30 pm. Takes Visa, MC. \$11-\$15 buys complete dinner: appetizer, soup, entree, dessert and a drink. This is rich, heavy food "wie die mama hot gekocht" (yiddish-like Mama used to make). By the end of the meal, you'll be stuffed! Recommendations: pea soup, goulash, stuffed cabbage, roast goose, poppy seed strdel.

#### RESTAURANT REVIEW

IN WEST L.A.:

WARSZAWA (Polish), 1414 Lincoln (at Santa Monica Bivd.), Santa Monica, (213) 393-8831. Hours: Lunch M-F 11:30-2:30, dinneer 5:30-10:30 every day. Takes Visa, MC, DC, AMEX. Prices: soups, salads, hors d'oeuvres, desserts \$2-3; entrees \$10-15 (lunch entrees \$4-5). Basia Dziewanowska says this is one of her tavorite Polish restaurants, and recommends the "mouth watering" pork with apricots and rennel, one of the many specials avaliable on particular nites It wasn't available when we went, but we found lots of good things to eat on the regular menu. The soups and salads are a la carte, but so good that it hardly matters. They include: cold barszcz, beet borsht with sour cream and dill; jarzynowa, a vegetable chowder; and warszawa salad, a sweet and sour mix or sauerkraut, apples and carrots seasoned with dill and caraway. The dinners all come with tiny dumplings, two vegetables, and dark rye bread and butter. Some outstanding main dishes were: bigos, a stew ot sauerkraut, beet, pork, sausage and apples; wolowina, beer stroganori; Kolduny, steamed meat dump-lings; kaczka, roast duck-ling; and for vegetarians some really nice sauteed pierogi, filled with mushroom and cabbage, or potato, or cheese and onion. Zrazy, a beet roulade, was pleas-ant, but not equal to the other selections. Deserts are lovely; the tort is a delight of rum, walnut and whipped cream, and the nalesnik z serem (crepe with lemon cheese tilling) suffered only from being too small tor its admirers. Because this restaurant has so many nightly specials, you might

want to call in advance and plan your trip to coincide ith the special of your choice. Aside from the pork with apricots, lamb with mint and madeira sauce and roast game hen with herb stuffing sound intriguing. This is a good place for a special occasion, when you don't mind spending a little more for a really fine meal.

Aegean Isles (Greek). Villa Marina Center, 4325 Glenco Ave., Marina del Rey. Tel: (213) 822-6221. Dinner served Sun thru Wed 5-10 pm, Th-Sat 5-11:30 pm. Live Greek music and dancing every nite with belly dancer Fri & Sat. Takes Visa, MC. Complete dinners (main dish, soup, salad, vegetables, potatoes or rice and bread) \$7.50-\$115.95. Menu includes vegetarian specialties. Recommended: broiled chicken (kotopoulo oreganato) and chicken kabobs (kogopoulo sharas), both bar-b-qued with plenty of oregano and lemon; dolmades (stuffed grape leaves with egg-lemon sauce)-spicier and more exciting than most; roast lamb (arni psito); spanakopita (flaky pastry with spinach and cheese filling). The pastitsio (casserole of macaroni and ground meat topped with bechamel sauce) was among the best I have had lots of meat, an unusually smooth and creamy bechamel sauce and a nice taste of cinnamon. A good place to go to eat and dance!

#### SANTA MONICA

GREEN LEAVES RESTAURANT (Mandarin & Szechuan), 1431 Ocean Ave (near Santa Monica Blvd., S.M., (213) 393-6677. Hours: 11 am-10 pm daily. Takes Visa, MC. Free parking. Prices \$5-\$9, seafood higher. Recommended: crispy duck, sizzling lamb with brown sauce.



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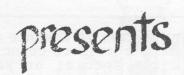
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by. Mischa



"Russians are a celebratory people, and the merrymaking usually revolves around food. When Russians celebrate, it is a lavish affair, there's no skimping on ingredients or proportions."

Russians love to entertain, to linger long hours around the dinning room table eating and drinking vodka.

In Russian today, the most important aspect of the Christmas period is the New Year's celebration. The food remains very much the same as it was in the days of Czarist Russia and of course, Russian vodka is the cornerstone of every meal.

Strickly speging, the New Year is a Russian liday, a time of partys and drinking and like Western holiday traditions there is a tree decorated with tinsels and ornaments. It is during this time that DED MOROZ, makes his holiday appearance.

Ded Moroz is a character out of old Russian folklore, a tall, bearded figure encrusted in snow and ice who lives in an ice cave and chats with the creatures of the forest.

Ded Moroz can be ordered by telephone to pay a visit to the children on New Year's day. He is accompanied on his rounds by another folk figure, Shegurouchka, the Snow Maiden, a princess dressed in white and shades ofblue, and sparkling with snowflakes. She Grandfather Frost distribute sweet cookies called pryaniki, which symbolize a sweeet new year for the children. Since the New Year is a family holiday, a large meal featuring roast goose or chicken is usually prepared. This meal is eaten only after midnight when the first vodka toast to the New Year has been made.

The New Year's feasting begins with a large zakuska table, made up of "little bites" a that comprise the first course of the Russian meal. The range of zakuski is almost infinite, from simple smoked sprats on black bread to the gray pearl of the Caspian, Beluga caviar; from sliced beet binaigrette to button mushrooms drenched in spicy marinade. Salade Olivier

(Russian Salad), savory stuffed eggs, shimmering port brawn, tender kidneys in Madeira, eggplant caviar with its pungent tang all these delights belong to the diversity of the zakuska spread.

This tirst course may offer only a few modest dishes to whet the appetite, or it may feature a stunning array of twenty or more items, both hot and cold, each designed to complement, not overshadow, its neighbor. Zakuski may be as straightforward as bread smeared with herbed butter, or they may require hours of preparation, as does cold fish in aspic. But whether humble or grand, zakuski are the sine qua non of the Russian table, integral to the spirit of Russian dining.

For the main course, the goose is roasted, transforming the apples in the stuffing into a thick sauce. It makes an excellent holiday meal, often served with a baked apple and buck-wheat groats, or kasha.

For holiday dessert, we offer two suggestions: frosted cranberries or a Charlotte Malakoff.







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### MOLOKAN RUSSIANS

John Samarin

In the late 1800's, there was a religious group of people called the Molokan sect. They were found in the Transcaucasus region, in the district of Kars and in the provinces of Erivan and Elisavetpole. As a peaceful sect, they objected strongly to being involved in the Czar's militia. Fleeing both religious and social perse-In the late 1800's, there religious and social perse-cution, they first fled to the more uninhabited regions in Southern Russia.

Then, in 1899, three of the leaders of the group, \*.G. Samarin, F.S. Ruchnov and Philip M. Schubin, went to St. Petersburg to petition the Czar for exemption for the Molokans from military service and/or for permission to leave Russia. Neither were granted, and as a result, these men were imprisioned for a period of several months.

In 1903, realizing the futility of trying to deal with the Czar, the Molokans decided to flee Russia. Many immigrated to the United States, particularly to California. Some settled in Los Angeles (East L.A.) and some others moved on to San Francisco. Now there are over 150,000 Molokans in California.

As with any refugee group, they ran into difficulties, with new language and new customs. A major problem proved to be trying to integrate into American society while retaining those unique qualities which made them Molokans. In striving to maintain customs, the peasant clothing of old Russia was worn (and is still the normal street attire for Monormal street attire f lokans today). The outfits

### PICTURES Depicting Molokan "Styles" of





Photos court sy of Mr. Dave Uraine, Mrs. A. J. Mechikoff, Mrs. M. N. Slevin and Mrs. W.J.

include a fluffy shirt with a high collar and buttons on the side and a waistband tassle. They also continued to use the Russian language at home and in the church,

and to cook Russian style

Singing plays a large part of the Molokan life style. Musical instruments are not

arly Days

The wedding scene in Vassilli Pivovaroff's picture is believed to be the first Molokan wedding in America. Note the bride and bridegroom clasping scarfs.

Lower right: Funeral procession on Utah Street. Upper right: Dave Uraine with his "bike."

Фотографии Поназывающие Молоканские «Моды» Прежних Лет На фотографии с В. Г. Пивоваровым поназана свадьба, которая считается первой свадьбой в Америке среди Молокан. Обратите внимание на шарфы в руках жениха и невесты. Внизу. справа: Похоранная процессия на улице Юта. Вверху, справа: Давид Ник. Юрин.



allowed in the home or the church, so the human voice carries all the melodies. Tunes are unrecorded and handed down from one generation to the next. Songs are

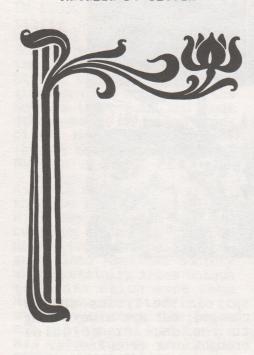
taught in the Russian language in home groups called Spevka. Many of the tunes are derived from the cossack singing, while others are said to be spiritually in-

spired. The lyrics can be changed, but are always sung to the ancient melodies brought over from Russia.



### MOLOKAN WEDDINGS

Natalia P. Slevin





A wedding is always a colorful occasion, especially a Russian Molokan wedding. Marriages are often pre-arranged by parents, and, in the case of the Molokans who came to the United States, the parents of the prospective groom frequently offered to pay the parents of the bride-to-be for her passage to the U.S.

Engagements in Russia were of short duration, allowing just enough time to prepare the clothing for the wedding. Here in America, where sewing machines are available, they don't last for more than a few weeks. With only the closest relatives and some church members present, the engagement is announced with a prayer and tea.

Every night during the week before the wedding, the bride-to-be had all her girl friends come to her house to help her with the preparations. They usually stayed over night. While they worked, they sang and talked, making it a very happy gathering. The night before the wedding was the "blessing night", called vichirinka. A prayer and blessing over the couple was performed, after which there was a dinner. The churches were small, so with the elders occupying the church, the young people usually had their dinner near by with a few elders as chaperones. This was their time for gaiety, so the girls would take the bride to the place where they were to have dinner, and when the groom came to the bride, the girls would surround her and make him pay for the seat next to her. It he paid a small amount, they would chide him about how cheaply he valued his bride. That usually made him pay more. When he was seated, they would charge him for the tablecloth, and then for the dishes and then for each new item needed to set the table completely. After that was

settled, each boy would make his choice of a girl and sit next to her during dinner. Some slow boys would miss the chance of sitting next to THE girl, and had to be satisfied with one of the others. Since the bride and groom had seen to it that there were equal numbers of each sex, the 'pairing off' worked to everyone's satisfaction.

After the prayer for the meal, calls for chai ni slatki (tea is not sweet) began. Upon the bridal couple's response to sweetening the tea with the traditional kiss had been fulfilled, the boys and girls at the table followed their example. Although this may sound like a kissing game, it was allowed on that particular evening, even though the youth in those days were rather restricted. The young made no speeches, but spent the evening singing church songs. After this was over, the girls would go to the brides home to sleep. At dawn the bride and her close girl friend would begin to sing a melancholy chant, waking the girls to say that she is saying farewell to her girlhood. Usually this is a sorrowful affair, and one would wonder that at such a happy time that there could be such sadness. But in those days when one was married, it was "for better or worse, until death do us part", and marriage was truly a sacrament. The words of the song are to the effect that she is taking on new responsibilities and must please her husband, his parents, and his siblings. As one poet said, "I slept and dreamt that life is beauty, awoke and found that life is duty!

After the bride is dressed for the wedding, the girls sing another sad song, while the bride's sister or cousin unbraids and combs her hair. The ribbons from the bride's braid are given to her sisters and close friends since, after this

day, as a married woman, she will wear her hair in a cap and will have no need for ribbons. The custom of giving out ribbons at the wedding practiced today originated in this way.

As the time for the wedding drew near, the congregation and the groom's family could be heard coming down the street, singing happy psalms As they approached the home of the bride, all the girls came out on the front porch and answered with a welcoming song. When the groom and his party came in the house, a short ceremony was performed and the bride's relatives and friends were all invited to the wedding. With the bridal couple and droozhok (best man) and svashka (bridesmaid) leading the procession, all went to the church, singing happy songs all the way. Regardless of how far the bride lived from the church, they always walked as a group and sang.

Upon the arrival of the party at the church, the bride was taken to a corner and a beaded cap and shawl were put on her head. She would then re-enter the main area of the church, dressed as a typical married woman, with a pastel colored suit and a fancy apron. Now this custom is replaced with the pining on of a corsage.

After the ceremony and a dinner, there was the donation ceremony, in which all members of the congregation came to the newlywed couple, kissing them and giving each of them a gift of money or a package.

The young couple always lived with the groom's parents, obeying and respecting them in every way, and supporting them. It was the custom for the youngest son to take care of them to the end. Responsibility to the elders and having a family of their own to care of gave no time for divorce. Divorces were unknown.

# A TRADITIONAL ARMENIAN WEDDING

L. Vartanian Submitted by Tom Bozigian

Almost until the first quarter of this century, the Armenian tolk wedding was preserved in all its traditilon and was a picturesque and festive occasion. The wedding cycle took shape and was elaborated over the ages. Hence, it was quite natural for it to reflect the mores of bygone epochs, along with the oldest magic rites and rituals and even superstitions, aiming in the long run to secure the welfare and happiness of the young couple.

As in other historico-ethnological regions, there are many differences in detail, but essentially the Armenian wedding rituals are identi-

cal.

The whole complex mass of rituals can be divided into a series of pre-wedding, wedding proper and post wedding rituals, which succeed one another in strict order. The mother of a young man looked for a bride, gathering information about her and her family. When it was time for the son to marry, it was ascertained through a matchmaker whether the proposal would be accepted. In a roundabout way the girl's mother would tind out how her daughter test about it. but quite often the consent of the couple, especially that of the girl, was not taken into consideration at all.

In the case of a positive reply, the groom's parents and their closest relatives paid a visit to the girl's parents to hand over the token of the betrothal - neshan, a ringlet or necklace, a locket, a chain with a pendant of coins. From that day on the girl was considered engaged. Neither the bride-to-be nor the groom-to be, for that matter, attended the engagement. Once the

neshan was handed over, the two tamilies became kinsmen by attinity and helped each other in every possible way. Un all teast days a khoncha on a salver - sweets, vodka and symbols of tertility and pomegranates or apples would be sent back and torth trom the boy's house to the girl's house. At Easter a lamb would be sent to be butchered on the threshold of the betrothed girl's home as an Easter offering. Sometimes several years passed before the wedding occurred.



Unce the day was settled by consent of both parties, the number of guests and a token sum meant tor the bride's mother tor having nourished the baby girl at her breast thence the term "breast tee") were tixed. In addition, the extent or the dowry was set. This included the bed and bedding, the nupital curtain, plates and dishes, sometimes cattle, and the amount of toodstufts to be sent to the bride's house by the groom's father tor the wedding teast. The nupital dress was sent to the bride by the groom's re-

As a rule, weddings took place in autumn or winter, atter field work was over. In many regions of Armenia, people preferred to arrange

marriages at Shrovetide, during the days of the ancient and cherished feast connected with the cult of fertility and the reviving forces of nature. The wedding festivities lasted for three days. Usually they began on Friday and ended on Sunday. Now and then the wedding would last / days and / nights.

Une of the preliminary rites was the bathing of the bride by her relatives who brought along omelettes and honey. In some regions the bathing was accompanied by improvised songs. The groom's bath, however, was a modest attair.

A merry animation and bustle reigned in the tamilies of the couple. In both houses, the baking of bread was a solemn ritual. When sitting the flour and kneading the dodugh, they observed a time nonored order of actions. Handed over by the eldest woman, the sitted flour was passed on till it reached the hands or the women especially called for this purpose. The houses were put in spick and span order, especially the corner where the bride was to be seated behind the curtain. The curtain was ornamented with various amulets and stripes to protect the bride from evil eyes and spirits. At the groom's house wine carats were opened in the presence of elderly relatives and the pitchers brimmed over. The groom's tather and a priest, went to the cemetery where offices were held on the tombs of ancestors and all the deceased. In the company of the priest, the groom made the round of all the houses where a relative had died the previous year. In many regions the sponsor's wite drew stars on the ceiling, walls and table of the groom's nouse, so that the new couple might live 'under the blessings of stars".

# ethnic connection

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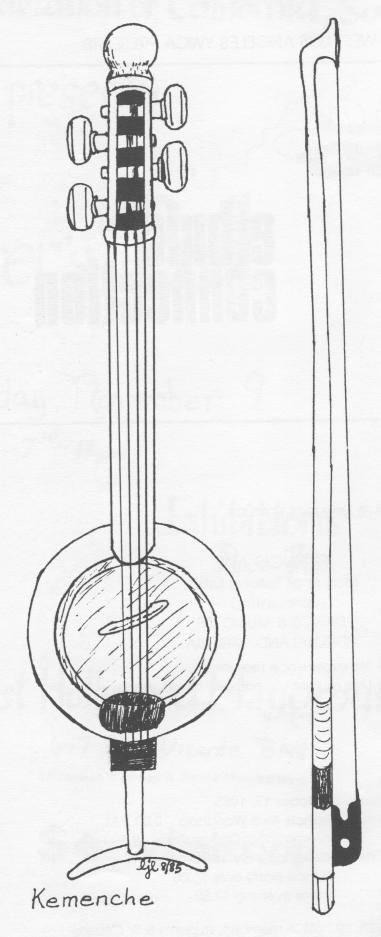
# The PIPER's BAG

Joe Carson

The modern homeland of the Armenian people is a small plot of land in the southern Caucasus Mountains. The Armenians once had a small empire in southeastern Anatolia, and there were even two Armenias competing with each other for a time in eastern Anatolia. The Armenians have at one time or another been overrun by Mongols, assorted Turks, Persians, Arabs, Greeks, and even other Armenians.

The turbulent history of Armenia with various conquerors marching across Armenian lands left a wide range of cultural impact, and the music of the Armenians bears the clear imprint of this history. One very clear indicator is the mixture of traditional musical instruments used in Armenian music

The Armenian music and instruments we are most familiar with here in America are of the Turkish Armenians who started arriving in America snortly after Sultan Abdul-Hamid began the deportations when he ascended to the Sultanate in 1877. These immigrants came mostly from the Turkish provinces of Erzurum and Kars. The instruments they favored were Turkish urban instruments and instrumental combinations used around the turn of the century. The common ensemble was composed of the oud (Turko-Arabic lute), kanon (TUrko-Arabic psaltery), violin, dumbeg (Turkish goblet drum darbuka) and clarinet. This ensemble provides the core of the music played by Armenian-American bands with modern additions of electric organs and guitars. The re-



pertoire is a mixture of old Armenian folk tunes from Erzurum, modern popular Armenian tunes and old Turkish urban popular songs.

Soviet Armenia has kept a tradition of Armenian culture which is more Caucasian and which has less Turkish influence. Their musical culture shows clear Azerbaijani, Georgian, Persian and Central Asiatic influences. The traditional orchestra was originally composed of a tar (membrane-faced longnecked lute), kanon, duduk (small cane-reed pipe), doli (small double headed drum) or daire (frame drum), kemenche (spike fiddle), and occasionally an oud. The modern traditional orchestra will use from three to five kanons, two to four tars, and two to four kemenches along with an oud, a doli, and a duduk player. Sometimes there will be two duduk players or a whistle player. On occasion the orchestra will be filled out with a clarinet and even an accordion (though accordions have not gained favor in Armenia as they have in neighboring Azerbaijan and Geor-

The favorite instruments for playing solo or with drum in the oldest traditional forms are duduk, tar and kemenche. The Persians are better techniccians on tar and kemenche, but they lack the Armenians' expressiveness on these instruments. Perhaps the kemenche is the most expressive of all instruments used by traditional Armenian musicians, being the symbol of the great Armenian poet Sayad Nova.

Another instrumental combination in traditional Armenian music is the larger doli played with two sticks, one large and one small, and

a pair of zurnas. The zurna is a rush-reeded shawm that is very loud and used in outdoor music for festive occasions. One zurna will play a drone while the other plays melody. This drone technique is not common in this part of the world but seems to be a common Armenian habit.

The music of Armenia tends to favor rhythms in sixeight meter with some fast two-four and some four-four. There are pieces in five meters and some in slow nines. The music of the American-Armenians have more of the two and four meters, they have a tendency to play old Armenian pieces in slow six meters as tens in a beat called jour jouna. This rhythm is common in an area encompassing Erzurum and parts of Traz and is popular with the Turks, Kurds and Arabs living there today. Since most American Armenians originated in Erzurum, it is not surprising that they prefer the slow ten rhythm to the Soviet Armenian slow six versions.

The modern popular music in Soviet Armenia may range from full traditional ensembles to various mixtures with modern Western musical instruments to full jazz ensembles, rock and classical music. This kind of mixing is only to be expected in a people who are as music-mad as the Armenians. At least one of many fine Armenian composers has become commonly known in Western classical music..Aram Khachaturian. The other composers of Armenian music also deserve attention from the world, and perhaps in time they will also become recognized by the world outside Armenia, and Armenia's true musical genius may become known to the world.





LEO TOLSTOY'S PREDICTION

"The art of the future-the one which will actually exist-will not be a continuation of the present art, but will be reared on entirely different new foundations... Only such productions will be considered art as will convey sentiments which draw men toward brotherly union, or such universal sentiments as will be able to unite all men. ...A;nd not a separate class of wealthy men, as is now the case, but the whole nation, will be the appraisers of art...."

Leo Tolstoy

# handicrafts

The inclination to create folk art and the demand for it keep growing year by year Perhaps one of the best known of the folk handicrafts in the USSR.is Palekh miniature painting.

The village of Palekh is located in the Ivanono Region, 380 kilometers to the east of Moscow. In this once out of the way village, a truly national art, whose fame has spread far beyond the country's borders, came into being.

The ancestors of the present-day Palekh craftsmen were icon painters. Many Russian churches and cathedrals are decorated with their icons. Goethe admired masterpieces by "alekh painters. Matisse, on seeing them, declared that Russia, not Paris, was the place to study art.

It was from icon painting that the new Palekh art emerged. In 1924, the painters founded "The Artel for Old "ainting" (an Artel is a group of people working collectively and sharing income and liability, a kind of cooperative). The present day Palekh art dates from that day.

The Artel was started by seven peasant icon painters, among them Ivan Golikov, the founder of the new Palekh style. "We are through with icon painting in Russia and have opened the first page of a new branch of national art." He said. Thus old Russian painting was revived in modern forms with new content, and was met with great success at the international exhibition in Venice.

Cubsequently their works made a triumphal tour of European capitals- Paris, Rerlin, Vienna, London and then traveled to New York. Even to this day thousands of jewelry and powder cases and cigarette cases (Russian Lacquers) are exported to almost 50 countries of the world every year.

Now Palekh is called an "academy village". It has four museums, a school of general education, an art school and art studios. The painters decorate porcelain, illustrate books, paint frescoes and even design sets for the stage. Miniature painting, however, still remains their favorite genre. The secrets of the craft have been and are being passed from grandfather to father and then on to son, and from mother to daughter.



# in the USSR

GAVRIIL PETROSYAN

In the USSR craftsmen, as a rule, form Artels. The state supplies them with smallscale mechanisation faciliies and raw materials and arranges for the bulk purchase of finished wares on favorable terms. The considerable income brought by the centralized sale of handicraft wares has allowed craftsmen to devote themselves entirely to their favorite work. What was once a source of extra earnings has now become for many a well paid profession.

Formerly objects of folk art were almost exclusively part of rural life. Today they are exotic additions to homes for town dwellers. Despite the change in the function of craft wares, their forms and, particularly, their ornamentation vividly and graphically ex-

press the features and principles of national art. In a number of Soviet republics objects off folk art continue to serve purely practical purposes, for example, padded Uzbek gowns made of bright-colored material, or tyubeteikas are still being worn as well as Central Asian skull caps embroidered in gold and silver. Similar kinds of national headgear, bright knitted socks and lightweight footwear are still in use among the Georgians and the Armenians, especially among those who live in the highlands.

The knitting of woolen socks, sweaters, mittens and caps is widespread in the villages and small towns of Estonia. These handicraft items as well as certain types of forged metalware (candlesticks, fire grates,

desk ornaments, etc) are purchased by representatives of the 'Uku'firm, which buys all kinds of folk handicrafts, and sold in salesrooms and souvenir shops. In Estonia the production of embossed leather and the making of printed leather book covers, blotting pads, pocketbooks and spectacle cases is well developed, and Estonian leather goods are well known throughout the USSR.

In the USSR there are more than 500 amalgamations of folk handicrafts, These amalgamations may consis of from several dozen to several thousand people. And every effort is exerted to help them preserve folk art for posterity and to promote its development.

In answer to the question, "where do the skilled crafts men, technologists and artists come from? Gavriil Petrosyan, member of the journalists Union of the USSR, and commentator on questions of culture for the Novosti Press Agency, says "There are 15 higher educational establishments where art, including decorative and applied art, is taught. There are, in addition, nine junior art colleges, and their number is being increased. There are republican art schools in Lithuania, Latvia and Turkmenia. Hence the important role played nowadays by vocational schools where students are taught specific types of folk handi crafts: Wood and bone carving, miniature painting, embroidery and carpet-weaving. They exist in areas where folk handicrafts are well

developed. Some secondary schools have begun to issue their final-year pupils with certificates in such crafts as engraving, in addition to the ordinary school-leaving certificate. This practice is spreading. At such schools children are taught various kinds of folk art during vocational training classes.

In the USSR the art of drawing is taught not only at general and art schools, but also at many amateur studios of graphic art. At such studios art enthusiasts learn painting, graphics sculpture and develop their talents. In the town of Ramenskoye near Moscow, the Palace of culture of the local spinning -and weaving mill has a studio of graphic art which has been in existence for more than 30 years now. Members of the studio who

are mainly workers, go to the palace when their working day is over.

There is no special enrollment at the studio. Those who wish to do so may make a start at any time. The only thing needed is to show one's works so that the consultant there can determine the degree of the applicant's training.

one one can tell exactly; how many amateur artists there are in the USSR today. Besides members of amateur studios, there are many art lovers who work at home and go to specialists only for advice. Some amateurs make themselves known only when exhibitions are organised."

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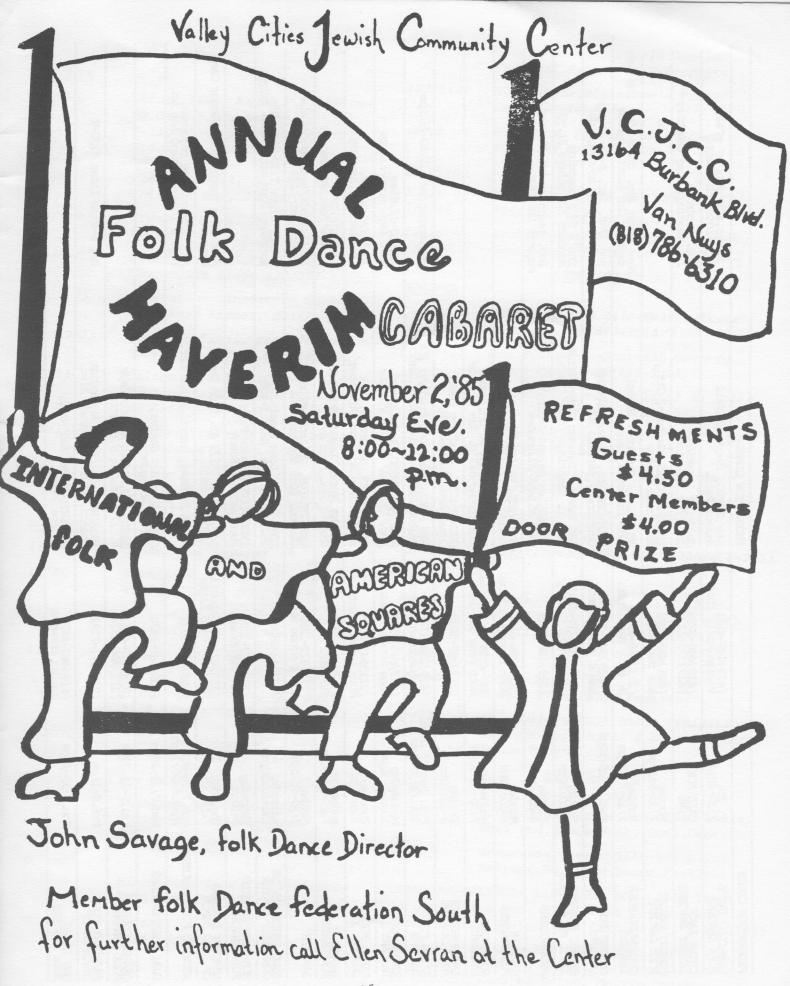
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FOLK DANCERS	7:30-10pm	Vivian Woll, Inst.	SAN DIEGO, Recital Hall Balboa Park.	Inter, adv dances -Tues Beg, inter on Thirs
CHINA LAKE DESERT DANCERS	CALL FOR	(619)446–2795 (619)375–7136	Call for location	Inte workshop
CONEJO VALLEY FOLK DANCERS	Monday 7:30-9:30pm	(805)498–2491 Ask for Gene	THOUSAND CAKS, Cultural Ctr.,	THE CONTINUE CONTINUES
CRESIMOOD FOIK DANCERS	Monday 8:15-10:30gm	(213)478–4659, Beverly Barr, Inst.	WEST LA., Brockton School,	New basic beg, class for the new
DESERT INT'L	Mon. 7-10:30pm	(619)343-3513 Sam & Vikki Inst.	PAIM SPRINGS, Leisure Center	Beg. 7-8, int. 8-10:30 pm;
EITHNIC EXPRESS INT'L FOLK DANCE	Sunday 8-10:30pm	Ron (702)732–874? Dick (702)732–4871	IAS VEGAS, Cinnanon Ridge Rec.Rm.	Int'l fd & teaching
FOLKARITEERS	Friday 8-10:pm	(213)338-2929	COVING, Las Palmas Jr. High.	Beg. teaching 1st hr; int/adv.
HAVERIM FOLKDANCERS	Monday 8-10:30PM	(818)786-6310 John Savage, instr.	VAN NUXS, Valley Cities Jewish Ctr. 13164 Burbank Bl.	יכל מכטר דרודותאטי
HOLLYWOOD PEASANTS	Wednesday 7:30-10:30pm	380–4355 or 292–5632 Ruth Oser 657–1692	WEST HOLLYWOOD, W. Hollywood playground 647 n. San Vicente	
INTERMEDIATE FOLK DANCERS	Friday 8-10:30pm	(213)397–5039	CULVER CITY, Lindberg Park, Ocean Ave. & Rhoda Way	
KAYSO FOLK DANCERS	Fri. 9am-12 noon Sat.12:30-3pm	(619)238-1771 Soghamonian, instr.	SAN DIEGO, Casa Del Prado.Rm 206 Balboa Park, on Sat. 4044 Idaho st	Beginners Sat. 12:30-1:15pm
KIRYA FOLK DANCERS I	Wednesday 10am-1:30pm	(213)645-7509 Rhea Wenke, instr.	WEST HOLLYMOOD, W.Hollywood Rec. Ctr. 647 N. San Vicente	Int.10-11:45am Adv. Beg. noon-1.30rm
O KIRYA FOIK DANCERS II	Tuesday 10am-1pm	(213)645-7509 Rhea Wenke, instr.	IOS ANGELES, Robertson Park 1641 Preuss Rd. cor. Airdrome	10-11:30am adv. 11:30am lm. benimers
LACINA FOLKDANCERS	Wednesday 7:15-10:30pm	(714)494-3302, 559-5672	LACINA BEACH, Laguna Beach Hi Girl's Gum, Park Ave.	3/20 & 3/27 Restrict Rective I Denoce
LARIATS	Friday 3:30-6:15pm	(213)322-1280 Tom & Nance Mazzola	WESTCHESTIER, United Methodist Church, 8066 mercen are 7.3	Int'l. folk/square/social.
LONG BEACH JEMISH CONNUNITY CENTER	Wednesday 7:30-10:30gm	(714)533-3886	IONG BEACH, Long Beach JC. 2601 Grand Ave. Exit T-Ank	Inter, class 7:30-9pm, Adv.
MORE THE MERRIER FOLK DANCERS	Thursday 8-10pm	(213)293–1304 Ask for Frank.	INGLENCOD, Rogers Park Aud. Eucaluptus G. Beach	MOLASILLY LUMIN MICH LOUNS TRIPS.
NARODNI DANCERS OF LONG BEACH	Thursday 7:15-10:30gm	(213)421-9105 Lucille (714)892-9766 Laura	LONG BEACH, Hill Jr. High Gym 1100 Irombis.	Featuring Teaching of Sumer Camp
NICHEVO FOLK DANCERS	Mon.7:30-9:30pm Tues.8-10:30pm	1666-196(508)	SANTA BARBARA, Carrillo Rec Ctr,	Beg, tching some requests.
OJAI FOLK DANCERS	Wed.7:30-10pm	(805)649-1570	OJAI, Ojai Art Center, 113 S. Montgomery	
ORANGE COUNTY FOLK DANCERS	Fri.9-11:30pm	(714)557–4662 (213)866–4324	SANTA ANA, Santa Ana College W. 17th St. at N.Bristol	
PASADENA FOLK DANCE CO-OP	Fri.8-11pm	(213)281–7191	PASADENA, Holliston Methodist Church, 1305 E.Colorado Blvd.	Beg 8-8:30 Inter 8:30-9
SAN DIEGO FOLK DANCERS	Mon.7:30-10pm	(619)460-8475 Evelim Present	SAN DIEGO, Recital Hall,	

SAN DIEGO INI'L FOLK DANCE CLUB	Wed.7-10gm	(619)422-5540 Stirling, Instr.	SAN DIBOO, Balkoa Park club Balboa Park	All levels, beg.7-8:15
SANTA MARTA FOLK DANCERS	Mon. 7-9:30pm	(805)925–3981 (805)929 1415	SANTA MARIA, Vet's Cultural Ctr. Pine & Firmell	Beg. 7-8:15 then club requests
SKANDIA DANCE CLUB	Oct 19 3-5,8pm Nov. 15-16-17p	(714) 892–2579 (818) 795–4343 (714) 533–8667 (213) 459–531	GRANGE, Women's club 121 center.	Special tchr Nov. 15-16-17 call (714) 533-8667 for details
SOUTH BAY FOLK DANCERS	Fri.7:30-10:30pm	(213)375-0946 (213)541-1073	RANCHO PALOS VERDES UU Church 5621 Montemalaga Dr.	Guest tchr Dorothy Daw. / Thea Huijgens-Aug. Party 3rd Fri.
TCHAIRA FOIK DANCE CLUB OF VENTURA	Thur. 7:30-10:30pm	m (805)642-3931 (805)985-7316	VENTURA, Loma Vista Elem School, 300 Lynn Dr.	7:30—8 adv tching Edith Sewell 8-8:30 tching by Am Tanlor
TUESDAY GYPSIES	Tues.7:30-10pm	(213)556-3791 Dave Slater, Instr.	WEST LA., Felicia Mahood Rec Ctr, 11338 Santa Monica Blvd	Toto, New & Review dances including camp dances.
VIRGILIEERS FOLK DANCE GROUP	Tues.8-10pm	Josephine Civello Director	WEST HOLLYMOOD, Plummer Park, Fuller Santa Monica Blvd	All request program, tching 8:30 refrestments, inter 6 and dance
WEST IOS ANGELES FOLK DANCERS	Fri.7:30-10:45pm	(213)478-4659, (213)202-6166 Beverly Barr.		Intlevel New dances from mount
WEST VALLEY FOLK DANCERS	Fri.7:30-10:30pm	(818)347-3423 (818)887-9613	Hills	7:30–8:00 Review Teaching 8:30–9:00 Teach Mar Dances
WESTSIDE CENTER FOLK DANCERS	Tues.morning 9-12:15pm	(213)389–5369 Pearl Rosenthal	WEST L.A., Westside Jewish Community Ctr. 5870 N. Olympic.	Int'l dances, Beg.9-10
WESTWOOD OO-OP FOLK DANCERS	Thur.8-10:45pm	(818)343-7621 (818)998-5682	WEST L.A., Emerson Jr. H.S Boys Gyn 1670 Selby Ave.	tching 8-9, 9-10:45 Inter level
WHITTIER CO-OP FOLK DANCERS	2nd, and 4th Sat. 7:30-10:30pm		WHITTIER, SCRENSEN PARK, 11419 Rosebedge Dr.	Tching 7:30-8pm
NON-FEDERALION CLUBS	ALL NON-FEDERATION CLUBS PLEASE CONTACT RECARDING YOUR LISTING AND PAYMENTS. (2)	UBS PLEASE CONTACT THE SCIANE G AND PAYMENTS. (213) 735-0535	NOW-FEDERALTION CLUBS ALL NOW-FEDERALTION CL YOUR LISTING WITT, NO	ALL NON-FEDERATION CLUBS CONTACT THE SCENE (213) 735-0535 YOUR LISPING WILL NOT RIN INFILE, WE HELD FROM WIT
BESEDA	Friday 8:30-12 am	(213)477–8343 Ask for Linda	WESTWOOD, UCIA, Women's Gym, Rm. 200 Meter parking across Ackerman Union.	Teaching 8:30-9:15 pm with danc-
CALIFICH INT'L FOLK DANCERS	Tuesday 8-11:55 pm	(213) 849–2095; (714) 593–2645;	PASADENA, Caltech Campus, Dabney Hall. Parking off Del Mar from Chester.	Teaching 8-9 mm; dancing after.
DEL MAR SHORES INT'L FOLK DANCERS	Monday 6:45 & 8:15	(619)475—2776 Geri Dukes	DEL MAR, Mira Costa College 9th & Stratford ct. Del Mar.	Start Sep 23, 8wk session. Beg at 6:45 & Inter at 8:15rm
GREEK FOLK DANCE CLASS	Thursday 1-3 pm	(213) 769–3765 Trudy Bronson,	VAN NUKS, Valley Cities Jewish Community Center, 13164 Burbank Blvd.	Beginners 1-2 pm; Intermediate 2-3 rm.
KAZASKA	Sunday 9 pm	(213) 478–1228; Edy Greenblatt	WEST L.A., Japanese Inst., 2110 Corinth, W.L.A.	All request evening for beginners
KYPSELL	Friday 7:30-midnight	(213)463-8506 (818)798-5042	PASADENA, Vasa Hall 2031 E. Villa	Tching 7:30-8:45
LONG BEACH INT'L	Tuesday 7:30-10 pm	(213) 434-0103 Herb Offner,	IONG BEACH, Unitarian Church, 5450 Atherton	Beg. 7:30; Int/adv. 8:30 pm Party last Thesday of month.
TEMPLE BETH HTLLEL DANCERS	Wednesday 10 am - 12 pm	(213) 769–3765 Trudy Bronson,	NORTH HOLLYMOOD, 12326 Riverside Dr.	Beg, to inter, levels, Int'l folk and fun dances.
TEMPLE B'NAI DAVID	Wed/7:15-10 pm Thurs/9:30 am-1 pm	Miriam Dean (213) 391—8970	IOS ANGELES, 8906 Pico Blvd. CLIVER CITY, VA Men. Aud., 4117 Overland	Int'l, beg., inter. Easy dances 1st hr. Reviews and new dance.
UNIVERSITY OF RIVERSIDE F.D. CLUB	Friday 8-11:30 pm	(714) 369-6557 Sherri	BARN STABLE, UNIVERSITY exit off 60 East; across from Campus Security	Int'l & beg, tchy,; beg, 8-8:45; Party last Fri. of mo, Free!

SS DINA- E CAN  NNERS		DESCRIPTION OF DESCRIPTION	
POLK V.			
CRESTWOOD FOLK DANCERS  SAN DIBJO INT'ID FOLK (Wed 7:00-8:15 pm DANCE CLUB BESTINNING SCANDINA-Wed 7:30-10; VIAN FOLK DANCE FOLK DANCE CLASS WESTWOOD CO-OP FOLK DANCERS  YUGOSLAV-AMERICAN YUGOSLAV-AMERICAN TEMPE CLASS TEMPE SCALASS TEMPE STALAH SCOUTH BAY BESTINNERS FOLK DANCERS THENERAL STALAH FOLK DANCERS THENERALD CAKE THENERALD CA	pm (213) 202-5689	CHIVER CITY, Iri Room of Vet. Memorial Bldg., 4117 Overland Ave.	Session begins July 11. 10 wks. start at square one.
SAN DIEGO ÎNT'ÎD FOÎK N. WEÂ 7:00-8:15 pm  BESTINITA SCANDINA- WA7:30-10; VIAN FOÎK DANCE MACASS MACADA PM  SIERRA MAIRE POÎK DANCE CLASS MACADA PM  WESTINOOD CO-OP 7:30-9 pm  FOÎK DANCERS 7:30-10 pm  YUCOSLAV-AMERICAN MOCADA PM  SOUTH BAY BECINNERS Fri.7:15-8:30pm  TEMPLE ISAIAH 8-10:30 pm  THEMPLE ISAIAH 8-10:30 pm  THEMPLE ISAIAH 8-10:30 pm	(213)478-4659 Beverly Barr Inst.	WEST L.A. Brockton Sch. 1309 Arnacost Ave.	New Class!! Beginners start anytime O.K. to stay for Interm pogram
WA MA	m (619) 422-5540 Alice Stirling	SAN DIBOO, Balboa Park club, Balboa Park,	precedes regular club dance.
W ERS	(714) 533-8667 (818) 795-4343	ANGHEIM, Cultural Ctr. 931 Harbor, CULVER CITY, Peer Gynt, 3835 Watseka,	Tchrs Ted Martin, Doma Tripp Bob Olson starts 9/9/85
CAN	(818) 441-0590 Chuck Lawson,	CALL FOR LOCATION	
	(818) 343-7621 (818)998-5682	W.L.A., Emerson Jr.Hi,1670 Selby, behind Mornon Temple.	Beginners can start anytime. O.K. to stay for interm. program
	(213) 832–6228 Arne Turkovich,	SAN PEIRO, Yugoslav-Amer. Club, 1639 S. Palos Verdes St., corner of 17th St.	Begining folk dance instruction.
100	(213)375-0946 (213)541-1073	Rancho Palos Verdes Unitarian Church 5621 Montenalaga	after classes join South Bay dancers Dark 3rd Friday each month
	(213) 478—4659, Beverly Barr,	WEST L.A., Temple Isaiah, 10345 Pico	Beg, and Inter, dances taught old and new. Good place to learn.
FOLK DANCIERS 7:30-9 pm	(213) 498–2491 Gene Lovejoy,	THOUSAND CAKS, Conejo Community Center, at Dover & Hendrix	
NARODNI BEGINNERS Thursday FOLK DANCE CLASS 7-8 pm	(213) 421–9105 (714) 892–9766	LONG BEACH, Hill Jr. Hi gym, 1100 Iroquois	Soft-soled shoes only, General dancing after class til 10:30
PASADMANA CO-OP BEGINNERS CLASS 8:00-8:30 pm	(818) 281–7191	PASADENA, Holliston United Methodist Ch., 1305 E. Colorado Bl., Scott Mem. Hall	, Sponsored by Pasadena Co-op.
KAYSO FOIK DANCERS Saturday	(619) 238–1771 Soghamonians	SAN DIEGO, 4044 Idaho St., North Park Recreation Center	
FOLK DANCE CLASS 7-10:30 pm	(714) 553–8667, (714) 494–3302	Cym, Park Ave. at St. Anns.	
ADDENICM		ADDENICIM	
USC ISRAELI DANCERS Tuesday 7:30-10:30 pm	(213) 478–5968	IOS ANGELES, USC Hillel, 3300 Hoover (across from Hebrew Union College)	Class 7:30 pm, requests 8:30- 10:30
CAFE SHALOM INTERNAT'L EVENING 7:30-10:30 pm	(213) 478-5968, Edy Greenblatt,	L.A., FAIRFAX AREA, Cafe Shalom, 531 N. Fairfax Ave.	7:30 pm beg. class, requests. 9 pm, int. class, requests.
INT'L RENDEZVOUS Saturday FOIK DANCE CLUB 8-11 pm	(818) 787–7641 (818) 988–3911	VALLEY., L.A. Valley College Field House, 5800 Ethel Ave.	Tchq. 8-9 µm, open to requests 9-11. Int'l W/ emphasis on Israeli.
RNAI DAVID FOLKDANCERS 10:00-11:30am	(213) 276–9269	L.A., Brai David 8906 W.Pico Blvd. I Block west of Robertson	Beg/classes ongoing Tikva Mason instructor
SANTA WONICA COLLEGE Wednesday FOLKDANCERS 7:30-9:00pm	(213) 458–8323	SANTA MONICA, City College-municipal pool Rec, Rocm	Sponsored by Santa Monica Rec. & Parks. Instructor Tikva Mason
BET TORAH FOLKDANCERS 7:30-9:00pm	(213) 283–2035	Alhambra. Bet Torah,225 s. Atlantic.	Beg/Inter, on going Tikva Mason instructor

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