



Art, Wine, Food, Culture,

Language, History and Information

VOLUME 1, ISSUE 5

JANUARY - "JANVIER" 2022

SPECIAL POINTS OF INTEREST:

January 12

Annual Meeting

February 22

Breakfast
Fundraiser

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President's Corner

As we close out 2021, we moved a little closer to getting back to normalcy. While Covid still had an impact on our activities, we had a successful French Market, sponsored a successful French wine tasting with over 50 participants, and helped with the Brews, Blues, and BBQ Festival in Yorktown along with the Yorktown Wine Festival. Many thanks to Village Events, Ltd. for sharing a portion of the proceeds with Sister Cities Yorktown.

For 2022 we are planning a breakfast with a member of NATO discussing the value of international relationships. That event will be free and open to the public. More information on that will be forthcoming soon. We also look forward to continuing our French Market in April as well as continuing to help with the Yorktown Blues, Brews, and BBQ Festival and the Yorktown Wine Festival. In addition, there are sure to be additional wine events, so look for more information on all of those events in the near future.

We have been in touch with the Mayor of Port-Vendres regarding the next adult exchange that continues to be delayed due to Covid. While some international travel has been allowed there is still some hesitancy to travel and stay in a foreign country for an extended period of time. The village of Port-Vendres has established a citizen commission to study the possibility of resuming exchanges, and we hope to have their thoughts on resuming those exchanges in 2022 soon.

Finally, all of us at Sister Cities Yorktown wish everyone a very Happy New Year and we hope to see you at a Sister Cities Yorktown event in 2022.

**Don Willis, Acting President
Sister Cities Yorktown**

Culture



Port-Vendres in Tapestry

By Deborah Marquardt

Having owned a home in our sister city of Port-Vendres, France, for 20 years, I was aware of the village's long and rich history. But it took 16 women sharing conversation, embroidery traditions, and tea, on probably more than 200 Wednesday afternoons over five years, to reveal just how long and rich it was.

Embroidery as an art dates to the Middle Ages when tapestries were created to add warmth and color to the cold stone walls of castles and cathedrals. They also became canvases for storytelling. Port-Vendres adopted an idea from “The Great Tapestry of Scotland” project to embroider 21 panels, each 70

cm. square and representing 80,000 individual stitches, now framed and handed over to the village. They were put on view in an exhibition in the Dome in 2020 and await their permanent home.

The project began in October 2015, beginning with a panel of a simple coat of arms. Not only do the panels depict the history of Port-Vendres from the Phoenicians to 2018, they represent hours of research in university libraries and on the Internet, as well as interviews with local residents. The embroiderers uncovered many fascinating stories, from pre-history volcanos to the modern port. Panels depict the Romans, whose sunken ships and amphorae have been discovered in the Port-Vendres harbour; the possible journey of Hannibal over the Pyrenees on his way to conquer Italy, and atrocities wrought by Nazis as they exited our village near the end of World War II. The tapestries celebrate the stories of Catalan fishermen, the importance of the port through the ages, and the arrival of thousands of refugees from Algeria in 1962 at the conclusion of the Algerian War of Independence.

In a tribute to both our history and present-day diplomacy, there is a panel dedicated to our “jumelage” or “twinning” with Port-Vendres. (Sister Cities Yorktown sponsored this panel with a \$50 contribution.) All these and many more stories have been lovingly rendered in colourful detail by this group of talented women with whom I was honoured to share stories and tea during my annual visits.

It is hoped the project will delight residents and visitors alike, introducing them or reminding them to “see” again the wonders of Port-Vendres’ special place on the Mediterranean Sea. The stitchers also hope that this project will live over time, with a new generation of embroiderers adding contemporary stories as Port-Vendres continues to make history.

Wine Selection

This issue's wine selection is the Cotes du Roussillon-Villages, a lovely red from the northern part of the Roussillon region. The Cotes du Roussillon-Villages is a subset of the AOC-designated wines from this region. It is made from grapes from the valley of the river Agly, in the foothills of the Pyrenees. The blend must contain a minimum of three of the following varieties of grapes: Carignan, Syrah, Mourvedre, Grenache noir, and/or Lladoner.

This variety is a great choice to go with the Boles Picolat (recipe below).

Recipe of the Month

Here's a tasty offering from member Deborah Marquardt. This is one of the great Catalan specialties in and around Port-Vendres, France. Serves 4-6 as a main course. A great winter meal!

Boles de Picolat (French Catalan Meatballs with Green Olives)

From "Catalan Cuisine" © 1988 Coleman Andrews

- ½ lb. lean ground beef
- 1 lb. white pork sausage (can substitute mild Italian sausage without fennel); casings removed
- 6 cloves garlic, minced
- 2 eggs, lightly beaten
- 1 sprig parsley, minced
- Salt & pepper
- Flour
- Olive oil
- 1 onion chopped
- 1 tomato, peeled, seeded and chopped
- 1 small dried sweet pepper, soaked in water to rehydrate, stemmed, seeded and chopped
- 1 ½ tbs. cinnamon
- ½ tsp. sweet paprika
- 1 ½ cups green olives, rinsed and pitted; use the best you can find, like Spanish olives



Combine ground beef, sausage, garlic, eggs and parsley in mixing bowl. Salt and pepper to taste. Blend the mixture thoroughly with your hands, then form into small meatballs, about 1 ½ inches in diameter.

Dust the meatballs with flour, then brown them in a Dutch oven in a small amount of neutral oil.

Remove the meatballs from the Dutch oven and set aside. Cook the onion in the same oil over low heat until soft, adding more oil if necessary.

Sprinkle 3 tbs. Flour over onions, stir in well, then add tomatoes, chopped pepper, cinnamon, paprika and 1 ½ cups water. Bring to a boil, then add meatballs and olives. Lower heat.

Simmer covered for about 30 minutes, or until broth thickens. Salt and pepper to taste.

Boles picolat is often served with plain white beans on the side.

Upcoming Events

January and February: Annual Meeting and breakfast fundraiser. Details to be announced.

Past Events



October 2 - Wine Festival

SCY operated the “International Wines” booth at the festival, offering tastings and bottles of both French and German wines. Our organization and friends included over 50 volunteers, and we raised over \$4k for our organization. Well done!

October 10 - Washington Football tickets

Shakenya Coleman, a foreign language teacher and one of our newest members, won tickets to the Washington-Saints game at FedEx Field. Congratulations!

October 18 - Rochambeau Statue Installation

A statue of Gen. Jean-Baptiste Donatien de Vimeur, Comte de Rochambeau, was unveiled in a ceremony honoring his participation in the American Revolution.

October 21 - Soiree en Blanc

Our annual soiree was held at the Hornsby House Inn pavilion. It was a beautiful evening, with approximately 60 people in attendance. Prizes for the best table decoration and trivia contest were awarded.

Opportunities to Volunteer

Sister Cities Yorktown is an organization of people that share an interest in things international. We're about relationships, cultural learning and having fun together, and because of this, the more we participate, the more fun we have, the more we learn, and the more enjoyment we get out of being a part of something really great. We're always looking for individuals that are able and willing to contribute their time and talents to help us accomplish our mission. The following are opportunities for you to help out . . .

Board of Directors - 2 year term, maximum of three terms (Members)

Standing Committees – Membership, Events, Development/Fundraising, Education, Public Relations/Marketing (Open to All)

Event coordination/execution – Soiree' en Blanc, Wine Festival (Open to All)

Business support – Website, Social Media, Writing/Publishing (Open to All)

Note: We are especially in need of someone with the technical skills to update our website. If you are interested in helping out, email us at staff@sistercitiesyorktown.org.

We work as a team. You will have plenty of support. If you have interest, skills, and knowledge, that you can contribute, don't wait for us to ask, let us know. Please contact us at staff@sistercitiesyorktown.org.

Membership

Sister Cities Yorktown Membership is open to anyone residing in or working in Yorktown or York County, or anyone with a sustained interest in Sister Cities Yorktown, Inc.

Bienvenue – Welcome to new members this year: Kristi and Brett Hayes, Bill and Betsy Taylor, Teena and Jose Longoria, Shakenya Coleman, Jeanette Spreemann and Leslie and Hank Viccellio. We look forward to seeing you at a Sister Cities Yorktown event soon!

Benefits – Participation in Member Only socials and small events, e.g. wine tasting, cooking lessons, history lectures, etc.; discounts at local French/international related retailers, first priority for Exchange Trips, receipt of SCY Newsletter and information on local “Things French”.

Annual dues—\$25 per individual; \$40 per family. Dues for French language teachers in York County are \$12.50. Membership for high school students in York County is free. While you can join at any time of the year, dues are not prorated. SCY receives no funding from government sources, so donations are always welcome and appreciated. SCY is a 501(c) (3) organization, so all dues payments and donations are tax deductible. Applications are available on our website at, www.sistercitiesyorktown.org.



Fostering a Culture of Citizen Diplomacy

Leadership - Board of Directors

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In 1990, Yorktown, Va., entered into a sister-city relationship with Port-Vendres, a small French Mediterranean village. The relationship was formalized on April 19 in Yorktown and July 13 in Port-Vendres by the Yorktown Trustees with the mayor of Port-Vendres and other dignitaries. In 2010, Sister Cities Yorktown celebrated the 20th anniversary of the relationship with citizen exchanges between both countries. In December 2011, the York County Board of Supervisors formally recognized the relationship for York County. Sister Cities Yorktown is chartered by Sister Cities International.