

Issue 73. Year 2006

# euskal etxeak

**The primary sector  
*on the move***



euskal  
etxeak

Issue 73 • Year 2006

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del Gobierno Vasco

DISEINU ETA MAKETAZIOA  
Didart

INPRIMATZAILEA / PRINTING  
XXXXXXXXXXXX

ISSN: 1579-4229

L.G./ L.D.: BI-1090-01

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(Fernando Elkoroiribe)

## Aurkezpena

GONZALO SÁENZ DE SAMANIEGO



## Introduction

Basque Government Minister for Agriculture, Fisheries and Food

**E**uskadi breaks clichés with discovery, meaning that if we're going to talk about the Basque primary sector we have to start by remembering that this is not a country of industry and services alone. Quite the opposite, in fact, we mustn't forget that only 5% of Basque land is occupied by cities, while the rest is dedicated to natural endeavors, mainly agriculture, woodland or grazing.

The 40,000 concerns existing in the Basque primary sector continue to revolve around the farmhouse, a combination of agricultural and livestock resources suited to each family which has adapted to change down through the generations. This is a sector consisting of 70,000 workers, 36% of whom are women, and where it is normal to work for oneself. That's the situation in nine out of ten cases.

In addition to this traditional rural environment, another reality strongly forging a path for itself is agricultural potential related to new crops and the state-of-the-art education received by new generations. Few know that in Euskadi over two million kilos of peas and green beans go to the frozen market; that the vineyards are booming with 80 million kilos of grapes harvested in the Rioja

## Innovation

Alavesa area, and that we have a fine variety of products such as Gernika green peppers, Ibarra hot peppers and Tolosa black beans or tomatoes, all bearing the Eusko Label offering consumers top-quality products. Basque producers have been targeting quality for decades.

We have to remember that, despite the high population density of Euskadi, with an average similar to Japan or Belgium, most of the inhabitants live in the cities, meaning that we still have plenty of space for agriculture, thanks to which, for example, we import Euro 703 million in agricultural goods and foodstuffs, while we export up to as much as 1.02 bn. This is one of the factors perfectly defining a Basque agricultural and food industry offering extremely high levels of quality and competitiveness.

Tasting the excellence of Basque produce is a way of approaching

Euskadi. But it's not the only one. Tourism is playing an increasingly important part in the countryside as a way of diversifying work in the Primary Sector, of maintaining the architectural heritage of farmhouses converted into guesthouses offering guests a highly personal service while keeping the rural environment alive and kicking.

The wealth of our natural surroundings is closely linked to this tourist attraction. Here we have to mention protected areas such as the Urkiola, Aizgorri, Gorbea, Valderejo or Urdaibai natural parks, the latter of which is listed by the UNESCO as a biosphere reserve. However, we must also remember that 54% of the area is covered by forest land. It is precisely this wealth that sustains one of the Primary Sector resources, forestry production, which is responsible for 18% of its income and provides direct employment to over a thousand workers.

I would like to end by recalling that there are people behind every well made product, people behind every farmhouse and tended forest, and a man or woman who works and lives in the Basque countryside behind every piece of landscape setting us apart from the rest of the world.



## Research and Training

The Department of Agriculture, Fisheries and Food promotes several bodies fostering the Basque primary sector based on a powerful combination of research backed by technology and training. The following pages endeavor to give an overall view of the sector starting from its agrifood and marine concerns, in their broadest sense, until their products reach the consumer. Many of these products offer consumers the “Eusko Label” guarantee in addition to the “Denomination of origin” stamp of excellence.

Thus, centers like AZTI-Tecnalia now specialize in marine and food research. This center not only studies the biological details of the different fishing grounds but also questions of food chain safety in order to ensure that products reach consumers in perfect condition.

For its part, NEIKER promotes agricultural, livestock, forest and environmental research from the Basque Agricultural and Forestry warning station (EAAF), offering farmers and forestry owners useful information on the basis of which to improve their production systems.

However, equally important to research is the training of people already working in the sector and of those preparing to join it. That’s what made us realize the need for a project such as MENDIKOI, which has centralized existing initiatives and now has a string of training centers dedicated to modernizing and professionalizing the Basque primary sector.



## AZTI: marine and food research

**Aztik 2006an 25 urte beteko ditu. 1981. urtean sortu zen, Eusko Jaurlaritzaren arrantza eta ingurumen alorreko ikerketen eskumenak transferitu ostean. Hari esker, Euskadiko Administrazioari gai honen inguruko aholkularitza emango zion erakundea sortu zen. Donostiako zentro batekin hasi zen; ondoren, Pasaia portura eraman zuten. Beste bat Bizkaian ipini zuten; Sukarrietan, hain zuzen. 1998az geroztik, AZTI Argentinan, Txilen eta Ekuadorren ere ageri da, batez ere, elikadura industriarekin lotutako proiektuetan**

Ever since it joined the technological corporation encompassing various technology centers in the Basque Country, AZTI-Tecnalia has concentrated on research into the sector, and particularly into two main areas: marine research and food research. The village of Pasaia (Pasajes) in Gipuzkoa is home to the oceanographic research and part of the fishing research divisions, while food, some fishing research and the administrative offices are located in Sukarrieta. Approximately 180 people currently work at the two centers, which had a turnover of 12 million in 2005. Experts at AZTI include

biologists, engineers, mathematicians, oceanographers, chemists and pharmacists.

Their activity essentially focuses on the carrying out of research work for different institutions, administrations - European, Basque or Spanish - and companies, which either commission research work or respond to proposals made by AZTI. "Research projects and advanced technological services generating knowledge for its transferal to what we call more technological or applied developments", explains Mercedes Fdez-Monge, Director of Marketing and Communication.

"In 1981, while the Basque Country had a large fleet of tremendous importance in Spain as a whole, there was no scientific institution to study the possibilities of the resource. However, the transfer of this competence brought about the construction of a complete research and knowledge network. AZTI now belongs to the major international fishing forums. A number of European research centers participate in the international management of fishing grounds". In the case of AZTI, we study over 17 commercial species, collecting and analyzing biological information for each one, hence



Mercedes Fdez-Monge, Director of Marketing and Communication at AZTI

contributing to the so-called Scientific Management Council decided at the different International Fishing Forums, such as ICES in the case of the Atlantic Ocean. Based on this recommendation, the political elements yearly establish TACs and Fishing Quotas or decide to take special steps such as the closure of a fishing ground.

### Sustainable development

AZTI can contribute to a fishing ground being a little or a lot better, and also “offer recommendations on the basis of which to guarantee sustainable development of the sea and its resources”. While fishing was allowed with much less control until only a few years ago, things have changed. The studies carried out by AZTI contribute a great deal of knowledge to understanding the workings of each fishing ground, given that anchovies have nothing in common with tuna, being neither fished in the same areas, with the same tackle, nor affected by the same oceanographic conditions. “In crises such as those suffered by hake or anchovy -says Mercedes Fdez-Monge- we have been able to make a contribution with study-based recommendations and decisions. The Agriculture and Fisheries Department policy is to strongly back research and the Basque fishing industry is a good example of sustainability”.

## Present and future of the food sector

Given its tremendous experience in fish subjects, canned foods have also featured among activities at AZTI since the very beginning in studies gradually extended to include other kinds of food. “We place particular emphasis on security throughout the entire production process and use biosensors to detect the quality of a product in only a very short time, concentrating on tracking with a view to monitoring the entire process until a product hits the shelf

and designing labels. Our studies similarly focus on the features required of a product for it to be granted the Basque label of quality. We also study the reuse of food industry by-products, such as wine and cider sediment, fish skins and bones, the shells of different kinds of local shrimps, or the skins of tomatoes and other vegetable canned products with a view to extracting fibers, coloring agents or additives.

And since renovation is the key to market expectations, at

AZTI we also work on a line known as the “foods of the future”. The point is that the food industry has to adapt to new trends, producing the food demanded by a modern, constantly changing society. In this respect, Mercedes Fdez-Monge refers to the example of a company in Alava principally dedicated to the sale of crisps. “It has now brought out a line of low-sodium, low-fat crisps and snacks, more healthy than normal, which you can eat

We study the so-called *pelagic* species -mackerel, anchovy, sardine- and *demersal* deep-water species, such as hake, John Dory or monkfish. We also have a tuna and codfish section, although only a couple of cod-fishing fleets are still active in the area around Norway. This fishing section in turn has lines of research related to fleet modernization, improved fishing tackle selection and the application of fish prospecting technologies.

**The sea, a source of leisure**

Another important element studied at AZTI is coastal and seaboard management, "We head the network studying the quality of the Basque water running into the sea. Recent years have seen a positive evolution in the quality of coastal water and habitat improvement, a highly positive example of which is the Bilbao estuary. An extremely strict European directive applies throughout Europe and we can be considered to lead the way with respect to its application, to tools for its implementation and to post-environmental impact studies. We also carry out studies to monitor dredging in certain Autonomous Community ports and harbors".

AZTI also has an ocean-meteorological station providing real-time sea data with parameters interesting all sea users, including surfers or recreational fishers. Taking a look at its web page ([www.azti.es](http://www.azti.es)) shows that "a spectacular number of

people use this data due to the fact that the sea is now as much a source of leisure as it is a natural resource", hence the study carried out on the famous Mundaka wave, which disappeared for a time to the tremendous distress of its surfers: "While a number of factors joined forces to affect the wave morphology, at AZTI we were convinced that the situation would sort itself out in time due to the fact that the changes made to the ecosystem would have to be put right. It was an enormously nervous time, but the wave has finally been recovered".

One milestone for AZTI was the subject of the enormous oil slicks left by the sinking of the "Prestige", when several of its departments worked on cleaning and recovering the affected water. Monitoring and studying the currents permitted us to anticipate the arrival of the oil slicks and organize fishing boats to sail out and help clean them.

"This is a highly complex subject and it is difficult for us to confirm that our action may have solved a problem", says Mercedes Fdez-Monge, but "we provide data and knowledge that help to improve the management of decisions taken with respect to the administration of each resource".

**For further information:**  
[www.azti.es](http://www.azti.es)

without feeling guilty. Food is closely related to our lifestyles and the transformations they are experiencing; meaning that habits will change. Pre-packed, pre-cooked food sales are increasing and the new generations do nothing but open bags. Cooking is going to become a spare-time hobby.

That's why AZTI concentrates on research, safety and new technologies giving products a longer shelf-life but containing preservatives causing as little damage to their properties as possible. We also have a pilot plant complete with tasters at which we carry out all sorts of tests".



**Neiker Ikerketarako eta Garapenerako Euskal Institutua da. 1998. urteaz geroztik funtzionatzen du, nekazaritza, abeltzaintza, basozaintza eta natur ingurunea alorretan ikerketa sustatzeko helburuarekin. 195 pertsonako taldea du lanean. 2005ean 139 ikerketa proiektu burutu zituen**



## Neiker, technology applied to the field

**T**he Basque Institute for Agrarian Research and Development, Neiker, was born as a Public Corporation in 1998 to foster research into agriculture, livestock, forestry and the natural environment. Until then, these functions had been carried out at Arkaute's Centro de Investigación y Mejora Agraria (CIMA) in Vitoria, and at the Servicio de Investigación y Mejora Agraria (SIMA) in Derio, Bizkaia, both of which depend upon the Basque Government Department of Agriculture, Fisheries and Food.

Asier Albizu, Head of the Institute for the last eight months, analyzes the work of this public corporation in its different areas. "As well as research, Neiker provides technical advice to the Basque Public Administrations

and, in general, to all entities demanding high-level technological backup, such as management centers, professional associations, agricultural concerns, agrifood companies and any other public and private entity so demanding".

"In addition to these functions -adds the Director of Neiker- we collaborate in the establishment of training and professional specialization processes permitting the assimilation and application of new techniques and technologies in agricultural and agrifood concerns. We also control, monitor and assess quality and compliance with technical requirements and standards in the production, transformation and marketing processes of agricultural, fish and food products. Lastly, we

disseminate practical information for agricultural concerns and companies” .

### 139 projects in 2005

This enormous task is divided into three lines of action implemented via research and development projects (R&D), analytical services and technical services.

In 2005, Neiker implemented a total of 139 research projects. 24 of which were contracts and 7 cooperation projects. As far as the remaining 108 projects are concerned, 67 were co-funded and 41 exclusively financed by the Basque Government Department of Agriculture, Fisheries and Food.

That same year a total of 89,525 samples were processed as follows: 7,021 (8%) in Vegetable Production and Protection; 3,130 (3%) in Agrisystems and Animal Production; and 78,827 (88%) in Animal Health, of which 33,475 (37%) corresponded to mad cow disease (BSE), and 547 (1%) in Biotechnology.

We must also point out that a total of 40 new analytical techniques were introduced in 2005.

### A warning station for farmers and forestry-owners

The Basque Agricultural and Forestry warning station (EAAF), comments Asier Albizu, offers farmers and forestry-owners useful information for improving their production systems.

We particularly concentrate on chemically controlled plagues, issuing warnings indicating the moments of the greatest risk of disease or plague, when chemical treatments are economically justifiable, and alternative methods of control for limiting or reducing the number of applications.

The efficacy of this kind of warning depends on how fast it is transmitted, hence the information is posted in Neiker's web page ([www.neiker.net](http://www.neiker.net)) and communicated by telephone and fax to the technicians responsible for agricultural cooperatives and associations.

Similarly, the EAAF employs all of the new tools permitting improved warning systems. The most recent of these is the introduction of a mobile agri-meteorological station network making it possible to establish the moment when the risk of disease is greatest based on agronomic and climatic data.

Neiker is helped by technicians from agricultural cooperatives and from the Basque Department of



« In 2005, Neiker implemented a total of 139 research projects, 24 of which were contracts and 7 cooperation projects »

Agriculture, Fisheries and Food, who provide indispensable information for comparing, speeding up and improving the work of the EAAF.

The EAAF issues weekly information on the hydric requirements of beetroot and potatoes. These recommendations are based on climatic and agronomic data obtained from the Basque Meteorology Service meteorological stations and from strategically placed agri-meteorological stations.

The EAAF provides information permitting correct programming of the nutritional needs of agricultural and forestry crops. We supply the necessary information for taking soil, foliage and other substrate samples and the appropriate considerations for establishing fertilization needs according to the phenological condition of each crop.

The EAAF also provides information on any potential new risk to Basque crops. The appearance of isolated

pesticide-resistant vegetable pathogens, the detection of new plagues or diseases in neighboring agricultural areas or the introduction of cultural techniques potentially capable of causing an increase in plague numbers, are some of the examples of the kind of information gathered and periodically updated on its web page.

### A team of 195 people

The Neiker human team consists of 195 people, 34 of whom are degree-holders, 43 doctors, 74 assistants and 44 scholarship-holders. All of those working at the company are aware that technological innovation is a strategic factor in the framework of action of today's legislation and the only way to compete on the increasingly more difficult agrifood markets.

"This innovation -according to Asier Albizu- should, among others, meet targets of competitiveness, food safety and respect of the environment with a view to the continued life of a countryside capable of overcoming the adversities emerging in our sector by the day. It is impossible to maintain a promising sector without technological innovation in such a competitive field, hence our entire surrounding environment is striving to meet the technological needs of the agrifood world".

Regarding the situation of Euskadi in this area, the Director of Neiker assures that "we are lucky to have technology centers in different areas such as the automotive, aerospace or mechanics industries, which, though of prime importance at European level, are also needed at the agrifood level".

#### R&D PROJECTS

##### VEGETABLE PRODUCTION AND PROTECTION DEPARTMENT

The aim of this department is to improve crop health, quality and productivity by applying innovating, environment-friendly technologies. Its major lines of work are:

- Genetic improvement
- Agronomy
- Vegetable protection
- Warning network:  
Agricultural and Forestry

##### AGRISYSTEMS AND ANIMAL PRODUCTION DEPARTMENT

Splits its activities between the Derio and Arkaute centers. Includes two main areas:

∑ **AGRISYSTEMS**: responsible for the integrated study and use of production means in environment-friendly systems. It has 3 lines of work:

- Soils and fertilization
- Forage and fatural resource systems
- Agrarian environment

##### ∑ **ANIMAL PRODUCTION**:

basically studies animal reproduction, food-nutrition and genetics. It concentrates on the

following lines of work:

- Food and production systems
- Genetic improvement and reproduction
- Experimental sheep flocks
- Agrisystems and animal production laboratory

##### ANIMAL HEALTH DEPARTMENT

Has the general objectives of guaranteeing human biological safety with respect to diseases of animal origin, and of how to improve the health and wellbeing of farm animals. The department is structured into 7 areas:

- Parasitology
- Environmental biosafety
- General microbiology
- Epidemiology
- Molecular techniques
- Pathological anatomy
- Bacteriology and immunology

##### BIOTECHNOLOGY DEPARTMENT

Lines of work:

- Applied genomics and proteomics
- Genetic transformation
- Environmental biotechnology
- Biocomputer science and automation

#### ANALYTICAL SERVICES

Covering, among other aspects:

- Agriculture
- Land, substrata and foliar analysis.
- Advice on fertilizers and solutions for soil-free crops
- Animal nutrition
- Analysis of raw materials, fodder, mixtures, portions...
- Animal health
- Diagnosis of illnesses, milk quality, reproductive pathology...
- Environment and nature
- Analysis of water and waste, refuse study and parasite identification.

#### TECHNICAL SERVICES

These services are provided to both the Basque public administrations and to agricultural concerns, sectorial and professional associations, management centers, etc. with a view to expediting the transfer and application of technologies to the sector. They range from the warning network to a large library started in 1851.



# MENDIKOI leads the way in the training of agricultural professionals

**Landa inguruneko profesionalen trebakuntza bermatzeko, Eusko Jaurlaritzak MENDIKOI sortu zuen 1997. urtean. Proiektu horretan bost nekazaritza eskolak eman zuen izena helburu berarekin: Euskadiko lehen sektoreko belaunaldi aldaketa modernizatzea, profesionalizatzea eta bermatzea.**

**T**he training of professionals planning to work in the rural environment is a basic pillar for the future of the primary sector. That's why, in 1997, the Basque Government Department of Agriculture, Fisheries and Food united the forces until then developed separately by the three Basque provinces, grouping them together in a common project named MENDIKOI, including the already existing agricultural schools of Fraisoro (Gipuzkoa), Derio

(Bizkaia) and Arkaute (Alava), and another two new ones, the Arantzazu Escuela de Pastores (Gipuzkoa) and the Laguardia Escuela de Vitivinicultura (Alava). 70% of their students find jobs in the agricultural industry on completing their intermediate and higher education at these centers.

Each of these schools -as explained by José Javier Ormazabal, Director of the Fraisoro center- is independent and offers different courses. " However, he adds, they share a common goal: modernization, professionalization and guaranteed generational takeover of the Basque primary sector". Another objective at these centers is to reestablish our country's territorial balance, in living conditions comparable with urban areas and contributing to maintaining the local culture and traditions". This doesn't mean that teaching methods are anchored in the past, but quite the opposite, given their target of introducing new techniques to the rural world for improvement of the agricultural and livestock production process. " Nowadays, most activities are



## From chef to gardener

Having worked as a chef for a decade in his family restaurant, Estebe López de Muniain decided it was time to change directions at the age of 26 and started studying gardening at MENDIKOI Fraisoro. During the first year he combined his theoretical and practical classes with evening and weekend work at the restaurant. His objective is well defined: "when I pass my garden technician diploma, I'll go for the job of municipal gardener, I'll sit exams between applicants or do whatever it takes". What I really want is an outdoor job, "because I've been working indoors for ten years and it's killing me". He says that he's not worried about the rain or winter weather and that this year, during the practical classes, he "quite happily" worked under several downpours.

This youngster, who lives in Andoain, ten minutes from MENDIKOI Fraisoro, has been well acquainted with flowers and ornamental plants since childhood thanks to his mother's garden. "I was always asking her, how do these ones grow? What are these ones called?... I only knew two or three: busy lizzies, hydrangeas, but now I know about eight thousand". Bulbs are one of his favorites, and particularly daffodils, "they're really easy to grow and will be with you for the rest of your life once planted". Estebe is in no hurry. "If I have to continue studying and taking more specialized courses, I'll do it because I don't need the work". The design classes were extremely useful and he has also learned to work in a group. Another thing he recognizes thanks to his accumulated theoretical and practical knowledge is that his own garden is looking much better.

mechanized and robotized, and that's the path we have to follow if we want to be competitive and make the sector attractive to youngsters".

### Technicians in two years

Anuska Ezkurra, Head of External Communications at MENDIKOI, comments that the three centers teach intermediate and higher agricultural vocational training courses. Students choosing the 1st grade can obtain the title of Garden Technician (at all three centers), a diploma in Extensive Farming (in Arkaute), in Intensive Farming (in Derio) and in Livestock Farming (Fraisoro). The 2nd grade offers students the chance to study Farm Management and Organization (Arkaute and Fraisoro), and the Management and Organization of Natural and Landscape Resources (Derio).

Each educational grade lasts for two school years (2,000 hours), during which practical teaching occupies 50% in the intermediate grade and 40% in the higher grade. Students also receive additional training at some of the state-of-the-art companies in the sector with which MENDIKOI has collaboration agreements. This practice lasts from between 350 and 400 hours and is for many students their first contact with the working world. This training can be taken in other European countries thanks to the scholarships awarded under the Leonardo da Vinci Program. Thanks to this aid, at the end of 2005, three students from the Derio school traveled to Sweden, four from Fraisoro to Slovenia and Finland and three from Arkaute to Holland.

A total of 221 students enrolled in 2005: 61 in Arkaute, 107 in Derio and 53 in Fraisoro.

Girl and boy students studying at MENDIKOI have the option to live in or travel from home every day. Most of them choose to live in, given that classes start at 8.30 a.m. and no transport is available to take them there at that time.

### Aid for young farmers

But MENDIKOI also offers the opportunity of vocational and intensive training in the shape of courses lasting from between 20-30 hours and 2006-600 hours respectively on specific subjects and backed by official Basque Government diplomas serving to get them started in the sector. Last year's wide-ranging offer included 104 courses in the three centers on subjects as different as: the prevention of occupational hazards on farms, the designing of educational-tourist activities in natural surroundings, farm management, viticulture and enology, plagues and diseases in ornamental plants, introduction to soil-free crop growth (hydroponics), introduction to ecological horticulture and fruit growing, fruit tree pruning and grafting, bovine artificial insemination, shearing techniques, basic spring beekeeping and the management of country homes and farmhouses, among others.



**José Javier Ormazabal, Director of the Fraisoro center, and Anuska Ezkurra, Head of External Communications**

In 2005, the Basque Government, the three provincial councils and MENDIKOI created the enormously successful GazteNEK Young Farmers' Plan born with the purpose of encouraging the incorporation of young farmers to the primary sector and to guaranteeing the generational takeover. This project comprises 20 points, some of the most

outstanding of which are financial aid to the promoter in the shape of seed capital and the help of a monitor specializing in the subject for development and introduction of the promoter's project.

### An exportable model

Thanks to the Forestry, Farming and Livestock Cooperation Agreement between the Chilean Ministry of Agriculture and the Basque Government Department of Agriculture, Fisheries and Food, MENDIKOI and the Chile Foundation created a training-employment program under which 15 young Chileans participate in the different intensive courses each year. Four of these students were therefore able to study viticulture and enology in 2005; while another three took an intensive shepherding course at the Escuela de Pastores, yet another four studied country and farmhouse accommodation, and the same number studied horticulture.

MENDIKOI has collaboration agreements with Venezuela, thanks to which it has designed, developed and launched 16 training courses in the fields of agriculture and livestock, agricultural transformation and fishing, currently taught at the Instituto Nacional de Cooperación (INCE) in the said South American country.

It also has relations with the Mexican state of Querétaro, where a study is underway on the situation of rural development in the Sierra Gorda region of Arroyo Seco.

## Model installation

**MENDIKOI Arkaute** has 20 hectares of land, a wide range of extensive crops, including five hectares dedicated to ecological crops; 2 hectares of market garden with a varied collection of vegetable species; 3,000 square meters of seedbeds and greenhouses for the production of ornamental plants; a chemical laboratory for 20 places; machinery and mechanical equipment, an agricultural workshop for extensive crops and gardening; groundbreaking control and regulating equipment for plant health treatment; and a dairy and food product plant.

[eaarkaute@mendikoi.net](mailto:eaarkaute@mendikoi.net)

**MENDIKOI Derio** has different plots in which to practice horticulture: 400 sq.m. of ecological vegetable garden, 600 sq.m. of open-air garden space, 420 sq.m. dedicated to hydroponics and 320 sq.m. covered in plastic; gardens and a wide range of ornamental vegetation growing on a hectare of land; a nursery; fruit trees (1,100 sq.m.), different installations ranging from plastic tunnels (320 sq.m.) to multi-tunnels (650 sq.m.) or automated glass greenhouses (710 sq.m.) and a wide range of state-of-the-art machinery and equipment.

[eaderio@mendikoi.net](mailto:eaderio@mendikoi.net)

**MENDIKOI Fraisoro** has its own livestock farm consisting of computer-controlled milk cows with a robotized milking system, a flock of meat cows and a flock of sheep, in addition to 20 hectares of land on which students can practice producing forage, how to use machinery and agronomy. The center occupies 4,000 sq.m. with the most modern horticultural and ornamental plant producing techniques, a greenhouse for hydroponic crops, workshops equipped with cutting-edge machinery and other installations including: a beekeeping station, an agricultural laboratory, a meteorological station, a tree and bush collection, an autochthonous forest, a fruit tree plantation and gardens.

[eafraisoro@mendikoi.net](mailto:eafraisoro@mendikoi.net)



## «Eusko Label», a quality reference

**Kalitatea fundazioak arreta handia eskaintzen dio “Eusko Label” zigilua duten nekazaritzako eta elikadurarako produktuak kalitatearengatik nabarmendu daitezzen merkatuan. Hainbat eratako produktuei ipintzen zaie labela; hala nola oilasko zein arkume haragiari, esnari, indabei, tomateari edota Gernikako piperrei. Era berean, “jatorrizko izendapena” duten produktuak ere zaintzen ditu; hala nola, Idiazabal gazta edota txakolina.**

The “Eusko Label” distinguishes agrifood products grown, transformed and/or made in the Basque Autonomous Community, the quality or singularity of which are above average. The identifying

mark is the “K” for kalitatea or quality, the only product certification existing in the Basque Country. The aim of this label is to boost, promote and develop quality agrifood products with mechanisms serving to make them valued, different and appreciated on the market while setting them apart from their competitors.

The characteristics and demanding requirements of each product are stipulated in the rules of usage, and the body responsible for managing the “Eusko Label” is the Kalitatea Foundation, constituted by the Basque Government Department of Agriculture, Fisheries and Food in August 1998.

Eleven products currently offer the Eusko Label guarantee: beef, farmhouse chicken, suckling lamb, northern tuna (bonito and cimarrón), high-quality pasteurized milk, honey, potatoes from Alava, peppers from Gernika, hot peppers from Ibarra, quality tomatoes



«Our aim is to become a reference for placing so much importance on quality»

and black beans in their three strains from Tolosa, Gernika and Alava with its pinto bean.

The "Euskal Baserri" brand name similarly identifies fruit and vegetables grown in small vegetable gardens or concerns close to Basque farmhouses, as per tradition down through the generations, a system permitting baserritarras to tend them lovingly. These rather "spoiled" plants are extremely healthy, with superior nutritional and sensorial quality, excellent presentation and information and a Basque origin and tradition guaranteed by controls and the Kalitatea Foundation.

### Good results in 2005

The year 2005 was outstanding due to the fact that products offering the "Eusko Label" increased by 16% to achieve a turnover of over Euro 87 million. Among the products to have experienced the greatest rise are northern and red tuna, thanks to the good fishing season and greater involvement of fishermen in the project, not to mention incorporation of the harbors and ports of Donostia, Pasaia and Lekeitio.

Noteworthy among the fruit and vegetable products are quality tomatoes and peppers from Gernika, expected to shortly earn the "denomination of origin" recognition, results obtained thanks to the efforts of the more than 3,000 producers who embrace this philosophy of quality.

"It's the baserritarras and arrantzales who have made and continue to make a tremendous effort to comply with the new legal requirements on health, animal welfare, respect of the environment, traceability... and to adapt to consumer trends and new market demands", indicated sources at the Kalitatea Foundation. "These are producers -they added- committed to quality, who voluntarily accept an analytical plan and exhaustive control. Specifically, in 2005 over 5,100 audits and inspections and over 3,700 laboratory analyses were carried out".

But in addition to inspecting "Eusko Label" products, the Kalitatea Foundation also controls and issues certifications for products bearing the Idiazabal Denomination of Origin stamp, Integrated Production and the three Txakoli wines existing in Euskadi: Getaria, Bizkaia and Alava.

### Natural and cultural assets

The main objective or mission of Kalitatea is to boost, promote and develop quality farming, fishing and food products and to guarantee their origin, safety and quality to consumers. The aim of this mission is to increase product competitiveness and cost-effectiveness for producers and companies, thus contributing to their appreciation, fame and continuation and to protecting the natural and cultural resources contributed by the primary sector.

In this respect, during the second quarter of 2005, the Kalitatea Foundation fostered a process of reflection with a view to establishing the strategic lines for 2006-2010, deriving both from the needs and demands of its group of interest and from the requirements of its own impulse and internal reality.

The analysis concludes that the Basque agrifood sector has a number of characteristic and conditioning features. "This is a sector which, although not particularly structured, highly atomized, not exceedingly professionalized, with scarce presence at the transformation and marketing levels and contributing little to the Basque GNP, has outstanding social importance".

Given this diagnosis and with eyes set on the near future, the desire is to progress towards a more concentrated, more highly specialized and internally competitive sector with better technology. "Our aim -they affirm- is to become a reference for placing so much importance on quality".

To achieve all of these objectives, Kalitatea has two different areas: dynamization/promotion and control/certification.

Control and certification staff have everything they need to guarantee the origin, safety and quality of products to consumers. They work in close proximity with producers and agrifood companies, instilling the decisive need for quality, safety and health and a culture of excellence as the basis of product competitiveness and for the sustained development of their resources.

In turn, the people working on their dynamization and promotion employ all of the necessary instruments to make agrifood products competitive thanks to the quality and management of their brand image.

**ANA EIZAGIRRE,** *Agricultural Technical Engineer*

**«We use a preventive rather than curative biological fight»**

At her farmhouse, Aitzeta, in Aizarnazabal, Gipuzkoa, Ana Eizagirre mainly grows Basque "label" tomatoes and a smaller amount of black beans corresponding to the "Tolosa" denomination of origin.

With 24,000 sq.m. of farmland, this 35-year-old Agricultural Technician and her two brothers professionally grow products, which, thanks to today's techniques and care, arrive on the market with exceptional quality and guarantees. "In my house we had always worked the garden to help us out; but about twenty years ago my father decided that if we were to continue we had to go professional. We like the work".

This means that you no longer see tomatoes growing outdoors in the vegetable garden, "everything is covered and we change crops if one doesn't pay. The climate here is really humid, and fungus or other plagues and diseases easily attack fruit, meaning that it's better to treat it well to stop it from rotting, but always with the right products. The thing is that nature is wise and you can't just use chemical compounds that kill insects and everything else. We use a preventive rather than curative biological fight".

Heat, water and the appropriate fertilizer are the three elements required by this greenhouse tomato for it to reach the market big and shining, because, according to Ana Eizagirre, Basque consumers like their tomatoes large-size and demand excellent "label" quality, as she says, from a product that only needs a good oil, vinegar and a little salt for a dressing. She likes her tomatoes with spring onions or, depending on personal tastes, a little garlic.

This tomato from Aizarnazabal comes with the "Aitzeta Label", not only providing information for consumers, but also for the health control inspectors who keep watch over the whole process. Next, generally in packets, they are distributed to food markets, supermarkets or other smaller establishments.

The "Tolosa" black bean generally reaches the market at an increasingly high price, a difficult problem to solve, because it requires a "great deal of



**«The label not only provides information for consumers but also for the health control inspectors who keep watch over the whole process»**

workmanship", according to Ana Eizagirre. In addition, this is a crop that has to grow outdoors, requiring "high investment" to ensure that it does so properly. It's a lovely product, but it doesn't produce a lot; you have to keep a good eye open for flowering, rain..." That's why beans are grown in smaller proportions than tomatoes at Aitzeta.

That's also why it's not surprising that it rises in price each season, becoming increasingly more exquisite, the preparation of which, though simple, is carefully tended in the best restaurants. Meanwhile, at Aizarnazabal, the Eizagirre family continues to test other horticultural products with a view to achieving good crops.



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The latest news from Euskadi and anything you might want to know  
about programs geared toward Basques around the world.

*aurrera doan* **herria**

**a country** on the move

EUSKO JAURLARITZA



GOBIERNO VASCO



*«Our files contain documents detailing the stage design and choreographies for the Saski-Naski show»*

**Jon Bagüés Eresbil Musikaren Euskal Artxiboko zuzendaria da; Erreterian du egoitza artxiboak. Dituen helburuen artean daude euskaldunek konposatutako musika eta munduko edozein tokitan interpretatutakoa biltzea.**

**J**on Bagüés is the Director of Eresbil, the Basque Music Archive with its central offices in Erretería, Gipuzkoa. Born in the same town, Jon Bagüés started playing the txistu with the Andra Mari Choir, created by Eresbil. His art history studies led him to the history of music and, more specifically, to archives. He created the Arantzazu archive, and wrote his thesis on music in the Sociedad Bascongada de Amigos del País. He went on to study archiving in Madrid, already thinking of the possibility of working at Eresbil, to which he has been related since 1981.

**Eresbil houses a wide range of musical material. Does it also house sound archives by Basque musicians dotted all over the world?**

Of course, and it goes without saying that these are something we are extremely interested in obtaining. There have been very specific cases of the family members of musicians donating music of this kind to Eresbil as was the case, for example, of Pedro José Iguain's relations, who traveled to Buenos Aires, collected all of his scores and brought them to us. The same thing happened with a highly interesting collection brought to us from Uruguay by the daughter of Tomás Música, a composer of orchestra music. We recovered one of the works from this collection, a piece entitled "Escenas camperas" ("Country Scenes") for orchestra and guitar, made a clean copy of it and played it at Musikaste in 1993. One highly unusual and interesting case is that of Emiliana Zubeldia, a female composer who worked at the University of Sonora, Mexico, or that of Ignacio Tellería, a late-19th and early-20th Century composer who had been in Cuba.

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**Is this Basque music from the other side of the Atlantic Ocean, its rhythms and tunes, reminiscent of Basque traditional music or does it have more of an acquired influence?**

A little of both. While there are traces of its roots, there are also other influences. Although they continue to use Basque themes or themes related to the Basque Country, the composers also use folkloric themes adapted to the style of their country of adoption. I think it's interesting to collect as much information as possible, or at least to obtain a copy of it. I'm of the belief that things are better kept in the place they were made, as long as they are properly preserved. Although some works may also be on the point of disappearing because nobody cares about them; we would simply adore to receive legacies like that. And not only the scores of composers who emigrated from the Basque Country to other places, but also the sound documents of performers who spent their lives there or Basque choirs created in places like the USA, where people who went to work formed groups or choirs and even, in some cases, recorded records or cassettes.

**The harpist Nicanor Zabaleta was another of the great artists closely linked to Latin America.**

Yes, also because of his marriage to Graciela Torres, a lady from Puerto Rico, who has entrusted her entire program collection to Eresbil. He gave an incredible number of concerts and was the object of tremendous devotion. For instance, somebody in Mexico wrote a thesis on Nicanor Zabaleta.

**Eresbil was essentially born around Musikaste, the music festival held in Errenteria from which the idea was born of recovering little-known composers. A special new day was organized at the festival last May, entitled "Miradas recíprocas".**

Yes, and it was extremely interesting. We were able to feature music by the composer from Navarre, Luis Miguel de Zulategi, who moved to Medellín and



continues to write based on Basque themes and titles. The focus was mainly placed on performing his works for the piano. His music was accompanied by that of an Argentinean composer of Basque roots, specifically Albistur and Segura, Juan Pedro Esnaola, by whom we programmed works for song and piano on texts by another Basque native, Esteban Echeverría; and, finally, José Antonio Santesteban, whose centenary will be celebrated this year, a composer who had been completely forgotten, and who wrote a collection of works for song and piano in the second half of the 19th Century, the Aires Vascongados Collection, which was widely performed throughout the Basque Country. As you can see, it was a day that made us realize just how much there is to be recovered.

**Does it take a lot of imagination to organize a festival as complex as this?**

A bit. Luckily, this year we had several performers who presented their own projects and were delighted to do so.

**In addition to sound documents, does Eresbil also have iconographic documents or the like?**

We have, for example, the entire stage design and choreography, perfectly explained, for the "Saski-Naski" show staged in

Argentina in the 50s. Next year we will celebrate the centenary of the birth of the composer Francisco de Madina, who worked in Buenos Aires and in New York, and who orchestrated the music for "Saski-Naski". It would be truly interesting to recover this work because, together with the documentation we already have available, the show could be put on again at any time. It was organized into stage settings featuring Basque dances intermingled with the occasional Argentinean dance. It was a curious feature of the fifties that even had drawings by Néstor Basterretxea, which news from the time would have it went as far as to participate in the dance groups.



*I'm of the belief that things are best left in the place they were made, as long as they are properly preserved*

## KARMELE LLANO

*Veterinary surgeon*

**Bilboko Karmele Llano albaitariak ProAnimalia GKE sortu du, eta Indonesian lan egiten du desagertzeko zorian dauden primateekin. Ondasun material gutxiago izanda ere zoriontsu bizi daitekeela ikusi du, era berean**

Karmele Llano is a young vet from Bilbao who lives in Indonesia, where she created the NGO ProAnimalia, the objective of which is to save animals in danger of extinction. An admirer of Dian Fossey and Jane Goodall, this ecologist activist puts everything she has into protecting the macaque and slow lorises species, the worst treated primates in this Asian country from which she has learned that you don't need a lot of worldly possessions to be happy.

"I've always been interested in ecology, animals and nature", declares this intrepid 28-year-old Basque girl. "Ever since I was a child I wanted to be a vet, and the first time I set an animal free in the jungle again I knew that's what I wanted to do".

Karmele came into contact with monkeys for the first time in Venezuela. From there she went to Holland, where she worked at Stichting AAP, a center dedicated to the rescuing of monkeys and other mammals by freeing them from laboratories, circuses, etc. Shortly afterwards, while surfing the net, she found what she was looking for. "I found a center in Indonesia that appealed to me for its work with orangutans and because the country has a large variety of primates. I went there as a volunteer for three months, after which I found it really difficult to leave".

On that first trip to Indonesia she met Femke den Haas, a Dutch woman who introduced her to her plans to



## A Basque girl, savior of primates in Indonesia

save the animal species in greatest need. "We were both highly concerned by the situation of macaques", says Karmele, moved. "This species of primates is treated like rats in Indonesia. They are mistreated, tortured and tied to posts where they spend all day in the sun and rain. Some people eat their brains, opening the skull while the animal is still alive. These primates have no protection and yet they have a highly developed culture and an important social structure. They can't bear to live alone and some of them go mad because they are forced to spend their lives tied up or in a cage".

That's what gave us the idea of creating the NGO ProAnimalia, with the purpose of rescuing them. "Right now, as well as the project with macaques, we have launched another one to save slow lorises, a species of nocturnal primates similarly exploited and scorned for their size in serious danger of extinction". The ProAnimalia team consists of Femke, Karmele and a group of Indonesians. Right now funding comes from other organizations and private donations,

which can be made via the web page: [www.ProAnimalia.org](http://www.ProAnimalia.org)

Karmele knows the ground she's walking on and is well aware that her relationship with the Indonesian government has to be "as politically correct as possible, I wouldn't be there otherwise. The government -she adds- is extremely corrupt and doesn't know how to appreciate the work we're doing in their country. If we weren't there, there would be neither jungle nor animals in it. All of the help we receive to save the environment in Indonesia comes from outside the country". On the subject of the Indonesians' personal values, Karmele prefers to ignore the vain and conceited attitude of the wealthy, who also have a serious inferiority complex with respect to foreigners, preferring the humbleness and hospitality of the poor. She would like to bring a little of that humbleness to Euskadi, "I'd like to show people that you can live perfectly happily with far less worldly possessions". All I ask of the future "is to be able to continue our project in Indonesia, find funding here and work there".

## ASIER AZPIRITXAGA AND MIREN MICHELLE BARRIOLA

**Euskal jatorria duten Caracaseko senar-emazte ingeniari hauek Mondragón Unibertsitatean master bat egiten ari dira Euskal Herrirantz bekarekin. Euskadin izandako egonaldia ikasketak indartzeko baliagarri zaie, bai eta aiton-amonen lurraldea ezagutzeko ere**



## Two Basque-Caracan engineers in Oñate

Asier Azpirtxaga and Miren Michelle Barriola were born in Caracas, married in 2003, and two years later brought a complete about-turn to their lives, almost as exciting as that experienced by their grandparents on deciding to emigrate from Euskadi to Venezuela. This Basque-Caracan couple decided to go the whole hog, left their respective jobs and moved to Oñate to study their masters degrees at the University of Mondragón thanks to the Basque Government Euskal Herrirantz scholarship. Both admit that they are open to any projects that may come up in Euskadi.

Asier is the son of a Basque-Caracan father and a mother from Pamplona brought up in Caracas. "My paternal grandfather came from Durango and decided to emigrate with a fishing expedition after having fallen prisoner on the Catalanian front. My grandmother was from Pasaia and had also emigrated to Venezuela. They met in Caracas -where they still live-married, and had my father and his siblings. My mother, who was from Pamplona, emigrated to Caracas with her family when she was two. She made friends with my father at university and at the Euskal Etxea, and they decided to set up home together".

The history of Miren's forebears is very similar: "My father was born in Donostia, and my grandfather and grandmother moved to Caracas with their three little children, fleeing the war, when my father was less than a year old. Two of my grandfather's year

brothers and sisters had already emigrated to Caracas. The Basque colony, including Asier's grandfather, helped them to settle, and that's where my other four uncles were born, all of whom still live in Venezuela".

Miren, who had never been to Euskadi, had a biased view of the country, conveyed by her grandfather, who at the age of 90 still takes an interest in what's going on here and, particularly, in the matches played by the Real. "He never really liked talking about his life. He suffered a lot here and his silence prevented us from being prejudiced. Now he's delighted at my decision to come and I play the part of the reporter for him".

Asier had already been to Euskadi with his family on another three occasions. They set out on this fourth trip for him and first for Miren as a "unrepeatable opportunity" to improve their studies. "We chose the ETEO, the Business Sciences Faculty of Mondragón University for our masters studies because we liked their system of mixing theory with practice". Since April, Miren, who has a degree in industrial engineering, has been attending classes and doing has been

in a company. Asier, a civil engineer, continues to study his master and both will have to present an end-of-degree project in October.

At no time have they felt like immigrants. They assure us that their dealings with people are "excellent and very friendly". Their family relations in Donostia have contributed to this wellbeing. "They helped us to settle and introduced us to their everyday lives, to their *cuadrillas* as they call them here". The "international" aspect of the master has also helped them not to feel like foreigners. They share the classroom with four Venezuelans, a Chilean, a Columbian and a Greek man, in addition to their other colleagues from Euskadi. Everyday life is easy, safe and comfortable, despite having to travel every day from Donostia, where they live, to Oñate. "In Caracas, they say, we could take an hour or more to get to work too". They mainly appreciate feeling safe in the street and the health system. Miren has come to the conclusion that "in developed countries people complain about the way things function, but they really don't appreciate what they have".

## Construction of the Basque high-speed network to start at the end of the year

On April 24, the Basque and Spanish Governments signed the framework agreement for joint construction of the High-Speed Railway (HSR) linking the three Basque capitals, known as the Basque 'Y'. Following two decades of controversy and delays, the signing of this agreement permits work to start on one of the most important Basque infrastructures of the century, to be completed in 2010 and costing over Euros 4bn. The Basque 'Y' will link Euskadi to Europe and to the rest of the Iberian Peninsula. This is a mixed railway line connecting the three Basque capitals, on which passengers and goods will travel at a much faster speed than offered by the conventional network while efficiently complementing and strengthening the currently existing railway system. The high-speed train will cover the distance between Vitoria-Gasteiz and Donostia-San Sebastián in 34 minutes; between Bilbao and Donostia in 38 minutes, and between Bilbao and Gasteiz in 27 minutes.

The Basque Minister for Transport and Public Works, Nuria López de Gereñu, confirmed that the agreement marks a "definite" step forward in the development of Basque self-government, explaining that the Autonomous Executive will develop the infrastructure corresponding to the stretch of railway line running through Gipuzkoa, to do which it will advance funding subsequently recovered from taxes due to Spain under the Concert.

López de Gereñu explained that the Basque high-speed railway will form part of the Madrid-Vitoria-Paris Transeuropean Transport Network earmarked as a "priority" by the European Community. López de Gereñu said that the new



*«The new Basque Railway is an extraordinary alternative to road transport compatible with and respectful of the environment»*

Basque railway network "will link up to the conventional network and to other methods of transport to consolidate and increase the intermodal options available to Basque inhabitants. This is a key infrastructure for developing our community's advanced economy and welfare state. The new Basque Railway Network is an extraordinary alternative to road transport compatible with and respectful of the environment", she concluded.



**Nuria López de Gereñu, Basque Minister of Transport and Public Work**

# The Mondragón Cooperatives celebrate their half-century of existence

The Mondragón Cooperatives, grouped around MCC, have turned fifty, celebrating the occasion with several events at which homage was paid to José María Arizmendiarieta, creator and promoter of the cooperative movement in this town of Gipuzkoa.

These fifty years have seen how the little household appliances workshop with which the Mondragón Cooperative started its activity has grown into one of the biggest cooperative experiences in the world, the seventh biggest business concern in Spain and the leading Basque group, representing 3.8% of its active workforce and GNP, and 8.3% of employment and the industrial GNP.

Employing a total of 71,000 people in over 2006 industrial, financial and distribution companies all over the world, the company expects staff figures to reach 95,000 by 2008. At the

end of 2005, MCC was the leading employer in Gipuzkoa with 20,325 direct employees; in Bizkaia with 12,550 workers; holding third place in Alava with 2,500 workers and second position in Navarre with 3,800 employees.

The immediate challenge faced by MCC is the tackling of new areas of activity in the endeavor to maintain employment growth in Euskal Herria. According to its Chairman, Jesús Catania, in a few years time, some of the company's current activities «will make very little sense». That's why he considers it essential «to do new things», among which he listed activities like aerospace, telecommunications or care of the elderly.

The cooperatives have started to make «machines for the aerospace industry», having bought a British company

*«MCC is now the biggest experience in the world with respect to development in the field of cooperation, the seventh business group in Spain and the leader in Euskadi»*

dedicated to the sector. A health care cooperative is moreover underway to manage homes for the elderly. The group is also placing its stakes on the creation of «mixed» work groups based on joint participation by the company, the university and research and development centers. The cornerstones of the strategic plan are internationalization, innovation, promotion and the revival of cooperative values





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## Ahotsak, Basque women's voices for peace

Following the ETA ceasefire, on April 8 in San Sebastián two hundred women representing all of the political and trade union organizations in Euskal Herria, with the exception of the PP and the UPN, presented a declaration advocating peace and reconciliation, in which they demanded respect for «the decision» of Basque men and women regarding «the legal-political framework». The women, who signed the document in their own names, formed the platform Ahotsak with the purpose, as indicated by its name in Basque, of contributing «voices» to fostering progression of the peace process and converting women into «active agents». Directly behind a banner bearing the platform anagram, were Gemma Zabaleta (PSE-EE), Jone Goirizelaia (Batasuna), Gemma González de Txabarri (PNV), Begoña Errazti (EA), Kontxi Bilbao (EB), Aintzane Ezenarro (Aralar) and Nekane Erauskin (EHAK). Alongside them at the function held in the Palacio de Miramar, was Aihnoa Aznarez, from the Navarre Socialist Party,



Ahotsak blog.

*Two hundred women representing all of the political and trade union organizations in Euskal Herria call for respect of the decision taken by Basque citizens regarding the legal-political framework*

the French Socialist Colette Capdevielle and Mertxe Colina, from the independence supporters' movement, Abertzaleen Batasuna.

The declaration was read out in Basque, Spanish and French by the journalists Maddalen Iriarte,

Mertxe Aizpurua and Béatrice Molle. Before reading the document, they recalled other initiatives led by women in other countries in conflict: Colombia, Northern Ireland and Israel.

The text made three points. Firstly, that peace «is not only a question of the absence of any kind of violence», but is «linked to democracy, social justice, to a process of change permitting citizens to consider historical conflicts as closed and turn the page in terms of rights and freedoms».

Secondly, that «we have to seek a scenario permitting and guaranteeing the development and materialization of all projects through political and democratic channels in conditions of equality». And thirdly, that if Basque society «wishes to transform, change or maintain its currently existing legal-political framework, all men and women» should respect the guarantees and political procedures agreed upon so that «the decision of Basque society is respected and, if necessary, mirrored by legislation».

## Rural 21st Century Euskadi in images

Extraordinary success of the book "Euskadi rural Siglo XXI. Euskadiko baserri eta arrantza kontuak" published in November 2005 by the Basque Government Department of Agriculture, Fisheries and Food and MENDIKOI S.A. has given rise to the travelling photograph exhibition entitled "Euskadi rural siglo XXI-Ezagutu eta eskertu" opened by the Lehendakari on May 16 in Alegria-Dulantzi, Alava, from where it will travel to different towns and cities in the three Basque provinces.

In this exhibition, the photographs of Mikel Arrazola reflect the life of livestock breeders, farmers, fishermen, forest owners, big and small businesses, men and women whose main activity is farming, livestock or fishing.

The aim of this cultural initiative is to show society the reality of the Basque primary sector as an active industry with a future, which, in addition to meeting its productive purpose, provides and guarantees another series of resources to society in general: territorial and environmental, social and cultural resources, openly demonstrating a multifunctional character obvious from the selection of images. It also seeks implication from the different agents working for and in the countryside, given that the itinerary followed by the exhibition will be established by requests from Rural Development Associations responsible for organizing its presentation in each place.

At the end of the day, this is a heartfelt recognition of the men and women who demonstrate a lively Euskadi unknown to many yet dynamic, enthusiastic and tenacious.



Above, the Lehendakari and the Basque Government Minister for Agriculture, Fisheries and Food, Mikel Arrazola, at the opening of the exhibition

### Benjamin Deeg Brocal, a Basque-German snowboard champion in Germany

Benjamin Deeg Brocal, son of a woman from San Sebastián living in Germany, was proclaimed champion of the German national snowboard competition in the *freestyle/slopestyle* modes. This sport, consisting of sliding over the snow on a snowboard complete with fixtures, as we can see in the picture, grew strongly from the 90s onwards due to the fact that it is so spectacular and much easier to learn than ski-ing. Snowboard fixtures never unfasten until their user decides to remove them and the boots are generally softer than those used for ski. Snowboard has been an Olympic sport ever since the Nagano Winter Olympics '98.

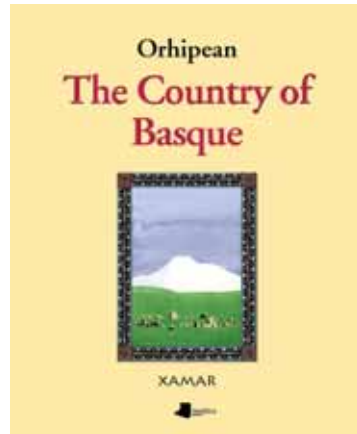


<http://es.wikipedia.org/wiki/Snowboard>

## «Orhipean. The Country of Basque», now available in French and English

“Orhipean”, a publication mid-way between a book and a miniature encyclopedia, was launched in early May in Baiona in its French version, entitled “Orhipean. Le Pays de la langue Basque”. Soon to come out in English, this publication dates back to 1992, when it was brought out in Euskera by Juan Carlos Etxegoien with the implication of Txema Aranaz from the Pamiela publishing house. Four years later saw release of the Spanish version, updated last year.

The author of the text was similarly responsible for the original illustrations and drawings, graphic material now increased with a large selection of photographs and all sorts of information about the



Basque culture. Thirty chapters take the reader through the same number of subjects including prehistory, the language, folklore, shepherding, mythology, beliefs, oral and written literature, the world of



cider or wine... or emigration with stops, for example, in Argentina and the USA.

[www.pamiela.org](http://www.pamiela.org)

## The 54th Festival will dedicate a retrospective to Lubitsch and screen some thirty films on the subject of emigration

The filmography of German moviemaker Ernst Lubitsch and a section dedicated to emigration are the two most remarkable novelties of the 54th San Sebastian Film Festival, to take place from September 21-30. When introducing its different sections, Festival Director Mikel Olaciregui expressed a wish to maintain last year's spectators' numbers of 190,000.

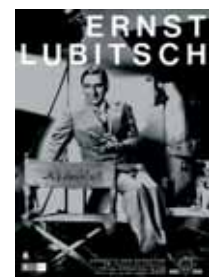


This year's Official Selection will comprise 18 films made over the last year not released outside their country of origin or screened at other competitions. All of these works will compete for the major Festival award, the Golden Shell. In addition

to this selection, we will find the long-standing Zabaltegi, Horizontes Latinos, with its Films in Progress section, Made in Spain and the Horizontes Selection, the retrospective dedicated to Ernst Lubitsch, and the section entitled Emigrants with its 30 movies. Olaciregui did

not however unveil the name of the contemporary director to whom a retrospective will be dedicated this year.

The posters for the different sections were presented at the same news conference. This year's principal image takes its inspiration from the famous mirror scene in “The Lady



from Shanghai” and features the actress Marisa Paredes. The poster is the work of Art&Maña, a company which has repeatedly collaborated with the Festival, winning several international awards over the years. It so happens that its designer, Toni Galindo, died on the day before the poster was unveiled, hence the words spoken in his memory by the Festival organization.



## María Luz Arteche, elected FEVA Chairwoman

María Luz Arteche (Euskaldunak Denak Bat in Arrecifes) was elected Chairwoman of the Federation of Argentinean-Basque Entities (FEVA) following the assembly held last April 1. The new Executive Committee, chaired by a woman for the first time, will also include José Ordaiceta (Euzko Etxea in La Plata) as first Vice-Chair; Mariano Ayesa (Denak Bat in Mar del Plata), as second Vice-Chair; Felipe Eyheraguibel (Zazpirak Bat in Rosario), as Secretary; and Carlos Sosa (Unión Vasca in Bahía Blanca), as Treasurer.

Speaking her first words as Chairwoman, María Luz Arteche underlined that it "is essential for the Basque Centers to realize that they are the FEVA, that the institution belongs to them, that the FEVA is not the property of the Basque Centers forming the Executive Committee, nor of any person transitorily holding a position or function. It is the input of all federated Basque Centers that will continue to pump life into FEVA, shaping it as we all decide".

The Chairwoman similarly stressed the need for active

participation in order to think and construct the future of Basque Centers and of the Federation. "Let's practise -she said- that very well known catchphrase the 'Basque word of honor'. If we do, we will be sure of having an enviable Basque community".

While María Luz Arteche mentioned that the renovation of FEVA had experienced the occasional "turbulence", she also insisted that "it's all in the past", going on to recall that "for years, some of us Basque men and women belonging to the organized Argentinean community have been divided by political-partisan militancy and have recently regarded one another with reservation and a certain amount of mistrust. I think it has to be said, because it doesn't help to build what each one of us really and truly wants".

She also drew a parallel with the "new winds" blowing in Euskal Herria: "Why don't we try to make the same thing happen here, why don't we convert this situation that's hindering the taking of action based on altruistic principles into love for Euskal Herria and Argentina?".



María Luz Arteche

Launching the new executive committee, the Chairwoman invited those present to work based on the seven words used by the Lehendakari Juan José Ibarretxe in the institutional declaration issued following ETA's announcement of a permanent ceasefire: "Let's try to work enthusiastically to achieve our desired targets, according to the members' mandate, in the hope of being able to walk together as true friends, going about our commitment to the Basque Centers constituting this Federation and to all of the agents in the Basque-Argentinean community, and using dialogue as a tool to achieve consensus and integrated agreements".



### Joseba Arregi, new Advisor on Relations with Basque Communities

Joseba Arregi Orue has been named Advisor of the Department of Relations with Basque Communities, in substitution of Asier Abaunza. Joseba Arregi is a journalist and researcher into International Relations at the University of the Basque Country, UPV/EHU. He took a Master in

International Studies at the University of Iowa and worked and shared experiences with Nere Lete, founder of the Boise Ikastola. He speaks three languages fluently and has forged a professional career as lecturer and social communicator at the university, in different institutions and NGOs.

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## Minister Javier Madrazo invites Evo Morales to visit Euskadi

The Basque Minister for Housing and Social Affairs, Javier Madrazo, had an interview in Bolivia with President Evo Morales while on a trip to the country from 25-30 March, during which he also visited Indian villages.

This meeting with the Bolivian leader took place at the Presidential palace. During the interview, Evo Morales thanked the Basque Government for the aid it has given his country over the last ten years, amounting to almost Euro 12 million. The Minister offered President Morales the chance to visit Euskadi, to which he replied that he would try to do so this year.

The Minister had another extremely interesting meeting with representatives of the Ministry of Gender and Generational Affairs, from whom he extracted the undertaking to solve the problem of adoptions with Euskadi. The Bolivian Government publicly promised that the adopting families, 24 of which are Basque, can continue their processes with ADECOP at the point they left them, in one of two ways: by managing the adoption through other adoption agencies functioning in Spain, or through lawyers appointed to the task by the Bolivian Administration.

Javier Madrazo moreover visited the Centers to which economic aid is provided for the setting in motion of different projects in collaboration with NGOs. Thus, Mugarik Gabe and its local associate CEFREC (the Cinematography Education and Production Center), run a center for the Comprehensive Training of Indians in Communication for Development and a Regional Training Program for Indian



Madrazo with Bolivian Indian leaders and President Evo Morales



Development and Television. Until now 22 people (5 women and 17 men) have been trained. Another 33 people, 7 women and 26 men, participated in the Abya Yala Regional Network Workshop Seminar on Audiovisual Communication in the South American Cone.

### Quechuan municipal governments

Together with the Basque NGO, Fundación Paz y Solidaridad, and in collaboration with the Centro de Desarrollo Comunal, CEDESCO, this Department has launched a higher education, training, advice and accompaniment project aimed at improving the technical and administrative management of small rural municipalities and the strengthening of Quechua Indian and peasant organizations. To do this, it has built a training center called the Escuela de Formación Municipal with funds amounting to Euro 393,495 (2003). As a result of this activity, the Indian population now has 51 representatives –21 women and

30 men– in 29 Quechuan municipal governments.

On the other hand and thanks to the agreement signed in 2004 between this Department and the above-mentioned NGO Mugarik Gabe, an Agreement for Training in Human and Indian Rights has been developed in the city of Cochabamba. The Basque Government contribution of Euro 250,000 made it possible to build a study center for the Indian and peasant population offering training workshops in Human and Indian Rights for representatives designated by the communities themselves.

Similarly, thanks to an agreement signed in June 2005, April 2005 saw the creation of a house named "La Virgen de los Deseos", fully managed by women's social movements in La Paz, the purchase and renovation of which was funded with Euro 90,000.



## Josu Legarreta attends different events organized by Basque communities in Uruguay and Argentina

The Director of Relations with Basque Communities, Josu Legarreta, participated last April 29 and 30 in the cultural activities organized by FIVU, the Federation of Basque-Uruguayan Institutions. Outstanding among these events was the piano recital given by the accomplished musicians Ana Inés Aguirre, María Emilia Zavala and Javier Villegas to commemorate the 50th anniversary of the death of Father José Antonio de Donostia and the Basque Dance Festival, with the participation of the Uruguayan group Haize Hegoa, the Rosario Basque Center and Urrundik from Paraná (Argentina).

From 1-3 May and accompanied by the lecturer from the University of the Basque Country, Oskar Alvarez, Josu Legarreta presented the project "Basques in the American press" to the Federation of Argentinean-Basque Entities, FEVA, and to the Bahía Blanca, Buenos Aires, Córdoba, La Plata, Mar del Plata, Rosario and Tandil universities.

With this same objective, he participated on the 4th and 5th in the Seminar entitled "Basque presence in the world and the media" organized in Montevideo by the Basque Government, the Euskal Herria Basque Center, Eusko Ikaskuntza, EuskoSare and the Centro de Estudios Históricos y del Nacionalismo Vasco Arturo Campión.

The Seminar, held in the Montevideo National Library, was opened with a photograph exhibition on Euskadi by Mikel Arrazola and a performance by



the Bilbao City Council Txistulari Band. This event was attended by the Director of the National Library, Dr. Tomás de Mator, the ex-Vice-President of the Republic, Senator and constitutionalist lawyer, Dr. Gonzalo Aguirre, in addition to Josu Legarreta himself and Professor Oskar Alvarez.

The Director of Relations with Basque Communities also visited the Basque community in La Plata, which organized a cultural evening featuring a

performance by the Bilbao City Council Txistulari Band, received with lengthy applause from a delighted audience.

The voyage to Uruguay and Argentina ended on May 7 and 8 in Córdoba with several meetings with the Executive Committee of the Basque Center, the University Rector and political and social media representatives in order to coordinate the Basque National Week to take place in the last week of October this year

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## International symposium on Diaspora policies

The University of Nevada Basque Studies Center (Reno) hosted a conference attended by experts in subjects related to the Diaspora at which participants studied relations between these centers and policies in the countries of origin and destination.

Last 27 and 29 April, in Reno, an International Symposium was held on Diaspora policies attended by top-level experts including Robin Cohen (Warwick University, Coventry), Gabriel Scheffer (Hebrew University of Jerusalem), William Safran (University of Colorado), Kachig Tölöyan (Wesleyan University), Nergis Canefe (York University in Canada), Razmik Panossian (representing the Canadian Rights and Democracy Agency) and Kim Butler (from the Department of African Studies at Rutgers University in New York).

In addition to these academic personalities representing Diasporas as important as the Jews, Armenians or Afro-Americans, was Thomas Abraham, Chairman of the Global Organization of People of Indian Origin (GOPIO, with its central office in Connecticut), which

represents a Diaspora of over 22 million people.

The University of Nevada Basque Studies Center, organizer and host of the conference, was represented by two first-line speakers: Gloria Toticagüena, current Director of the Center, and William Douglass, Coordinator Emeritus at the Center.

Doctor Toticagüena's speech focused on paradiplomacy and the construction of political communities in the world, concentrating on the Basque case and constantly referring to relations between Basque institutions and the Basque Diaspora. The subject tackled by William Douglass revolved

around the ethnic categorization of North Americans based on the 1980 census, which is something the Basques have been able to do ever since, a question in which he played an extremely important part. At the conference closing session, all of the speakers agreed on the growing importance of Diaspora studies and of the new arising opportunities of influencing political environments in countries of origin and destination. The event was organized by Dr. Michel Laguerre, from the University of California in Berkeley.

Thanks to initiatives of this kind, the Basque Diaspora is becoming increasingly more visible at the highest academic levels.

We would like to convey our sincerest congratulations to the organizers of the conference for their excellent work.



Symposium participants

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## Fernando Elkoroiribe

This former student at the Leioa cookery school now teaches the chefs of tomorrow. At the age of 36, Fernando Elkoroiribe has a great deal of experience in hands-on cookery and teaching, activities he carries out indistinctly without having decided to concentrate on one or the other. Desirous of acquiring other experiences, he headed for Argentina, where he worked as head chef for 3 1/2 years. Although during his time in the country he concentrated on what is known as "fusion cookery", he assures us that he likes making all kinds of food: starters, meat and fish dishes or desserts.



### PROFITEROLES WITH CREAM AND CHOCOLATE

#### PREPARATION:

- 1• Put the water and butter in a pan and bring it to the boil. Add the sieved flour and salt and beat well with a wooden spatula until the mixture forms a ball and comes away easily from the sides of the pan.
- 2• Remove from the heat and leave to cool for a few minutes.
- 3• Add the eggs one at a time, moving constantly with the spatula until achieving the desired consistency. It is important to wait until one egg has been completely absorbed by the mixture before adding another one.
- 4• Fill a piping bag with a smooth or scalloped pastry nozzle and squeeze the mixture onto a lightly greased tray.
- 5• Bake for 25 minutes at 200°C in an oven with the door closed at first and then opened for the profiteroles to dry.



- 6• Whip the cream, adding the sugar when the cream is half-whipped.
- 7• Put the chocolate, in pieces, into a pan with the water and melt it

#### INGREDIENTS

Ingredients for the choux pastry:

- 1 liter water
- 150 grs butter or margarine
- 250 grs all-purpose flour
- 5 grs salt
- 6 or 7 eggs

Stuffing ingredients:

- 1 liter pouring cream
- 150 grs sugar

Ingredients for the chocolate coating:

- 150 grs chocolate
- 1 dl. water



My grandfather, Vicente Indart, and my grandmother with their children: Juan José, Benigno, Ana and María Julia (my mother). Picture taken on 2 May 1930.

WASHINGTON GUILLERMO LARRALDE INDART  
JUAN LAGAZE (COLONIA) URUGUAY

**DO YOU HAVE A PHOTOGRAPH TO ADD TO THE ALBUM?**

If you do and would like to see it published here, send it by e-mail to the following address: [euskaletxeak@ej-gv.es](mailto:euskaletxeak@ej-gv.es)