



# Dokus Sekiz

Dans Askina Newsletter, October 2013

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We are on Facebook!

~ Upcoming Performances ~

### Afsana Halloween Hootenany

October 19, 2013  
7:00 pm  
BurlesqueMN Studios, Minneapolis,  
MN

### Occasional Storefront Evening Kickoff

November 7, 2013  
7:30 pm  
Old Arizona Theater, Minneapolis,  
MN

### Dans Askina Auditions

November 14, 2013  
6:30 pm  
Anda Flamenco Studios,  
Minneapolis, MN

### Pratt Holiday Hafla

December 7, 2013  
6:30 pm  
Four Seasons Dance Studio,  
Minneapolis

~ Volume 2, Issue 2 - October, 2013 ~

## **Dans Askina's Fall Auditions**

Dans Askina is holding open auditions for dancers (men and women) interested in learning and performing Turkish Oryantal, Turkish Romani, and Turkish folkloric dances.

WHEN: November 14, 2013 6:30-9:00 pm

WHERE: Ivy Arts Building, 2637 27th Avenue South, Minneapolis

Your audition will consist of a solo of your choice (less than 4 minutes), learning selections from our repertoire, and a brief interview. Your music can be on CD or iPod, and appropriate dancewear (no formal costumes) is requested for your audition.

Please be prepared to stay for the entire 2 1/2 hours.

Contact us at [dansaskina@gmail.com](mailto:dansaskina@gmail.com) to arrange your audition time or for further information.

## **Give to the Max Day - November 14, 2013**

Our successful October 5-6, 2013 Turkish Romani Festival would not have been possible without the generosity of our 2012 Give to the Max Day donors who helped us meet our financial obligations of the Metropolitan Regional Arts Council grant we received to hold the event.

**But don't let the dancing, music, and cultural education stop there!**

Since our first performance in 2009 with 5 dancers, we have grown over the past four years to a schedule averaging 12-14 performances a year and are now 11 dancers strong! Donations to our General Fund (<http://givemn.razoo.com/story/Dans-Askina-Turkish-Dance-Ensemble-1>) are greatly welcomed to help defray costs for studio rehearsal time, paying local seamstresses to construct authentic Turkish costumes, and purchasing costumes when we can't find them or the resources locally. Your donations also help fund our other activities:

\* Annual Dans Senlik performance for Adult Community Education Middle Eastern Dance students

### 3rd Annual Dans Şenlik

March 15, 2014  
7:00 pm  
Main Theater, Hopkins Center for the Arts, Hopkins, MN

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~ *Turkish Dance Classes with Amina Beres*~

**Offered through Hopkins Community Education on Tuesday evenings, 7:30-9:00 pm in the Dance Studio at the Hopkins Center for the Performing Arts**

Fall 2013 Session - Tuesdays, October 1 to November 26, 2013

3 week Mini-Session - December 3 to 17, 2013

Winter 2014 Session - January 14 to March 11, 2014

Amina also offers private, semi-private, and group lessons.

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#### *Cacik (Yogurt Dip)*

- 2-3 cloves minced garlic
- 1 cucumber diced or grated and salted, drain for five minutes to remove excess water
- 1 1/2 cups plain, thick (Greek style) yogurt
- 1 teaspoon salt
- Extra virgin olive oil
- Fresh dill, chopped

Beat the yogurt with the garlic. Season with salt. Rinse the salted cucumber, drain, and add it to the yogurt in a medium sized bowl. Add chopped dill to taste (reserve some for garnish). Mix until blended well. Drizzle with olive oil and garnish with fresh dill. If using to accompany meat dishes, add water (1/2 to 1 cup) to thin the dip into a sauce for meat.

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#### *Green Olive Salad*

- 1 cup green olives, pitted and chopped or sliced
- 1 tomato, diced
- 4-5 scallions, sliced
- Flat leaf parsley, chopped
- 1 tablespoon walnuts, chopped fine
- 1 tablespoon pomegranate molasses

- \* Annual fundraiser for ResourceWest and ICA Foodshelf, held in conjunction with Dans Senlik event
- \* Educational presentations and performances at area schools and youth group organizations
- \* Free public performances at artist lofts, charitable fundraising events, and community festivals

#### **How can you help?**

We sincerely appreciate your consideration of a donation on Give to the Max Day, November 14, 2013. Donations can be made through our GiveMN Razoo site at <http://givemn.razoo.com/story/Dans-Askina-Turkish-Dance-Ensemble-1>. As members of Springboard for the Arts Incubator Program, donations through the Give to the Max site are tax-deductible as allowed by law. Give to the Max Day is Minnesota's biggest yearly on-line fundraising event - any non-profit group you donate to receives more funding this day than any other throughout the year!

**We thank you for your consideration and for your support of Minnesota's Performing Arts Community!**



Dans Askina's (Dahnz Ash-kih-nah, broadly translated as "love of dance") mission is to authentically present traditional and contemporary Turkish Oriental, Romani and folk dances, costumes, and music to the public. Our Artistic Director is Amina Beres and our Artistic Board of Directors includes national and international Turkish dance experts Artemis Mourat and June Seaney. To learn more about us, please visit our website at <http://bellydanceamina.com/dansaskina.html> or Find us on [Facebook!](#)

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### **Turkish Romani Festival Weekend Recap**

Thanks to our receipt of a grant from the Metropolitan Regional Arts Council and our wonderfully generous 2012 Give to the Max Day donors, Dans Askina's Turkish Romani Festival weekend was a great success. The responses we've received from the participants seem to say it all.

"What a fabulous weekend!" "Amazing workshops with amazing instructors!" "I didn't want the weekend to end!" "Thank you for bringing this cultural richness to the Twin Cities!" "This was a first class production!" "Excellent workshops!"

In addition to local and outstate Minnesota participants, dancers 'traveled the Romani Trail' from Texas, Virginia, Maryland and Thunder Bay, Ontario, Canada to study with our guest instructors, Artemis Mourat and June Seaney. While teaching their respective Romani dance workshops, both

- 1 tablespoon lemon juice
- Red chili flakes
- Olive oil
- Salt to taste
- 1 teaspoon sumac (optional)

In a medium bowl combine olives, diced tomatoes, scallions, salt, chili flakes and parsley. Pour lemon juice, pomegranate molasses and olive oil over mixture and stir. Add the chopped walnuts and optional sumac and mix well before serving.

~ *Fun Facts! - Tulips* ~

Did you know tulips are not from Holland? They are actually native to Turkey and Central Asia. Tulips were brought to Holland from Turkey in the 16th century.

There is a part of Ottoman history known as the Tulip Era (or Tulip Period), from 1718 to 1730. At the time, tulips defined nobility, wealth, and privilege, and became quite the craze among court society.

Every April, Istanbul holds the International Tulip Festival (Istanbul Lale Festivali) to celebrate the brilliant colors of one of their national symbols. There are in excess of 13 million planted in the city for the festival.

~ *Dans Askina Advisory Board:* ~

**Artemis Mourat** - Nationally and Internationally recognized expert in Turkish Oriental and Romany dances, Artemis is an award-winning dance instructor and performer who combines her technical dance ability with extensive academic research of Turkish dance and culture.

**Sarah Dorman** - Founder and owner of SaraCura, since 2001 the Twin Cities only local bellydance costume, music, and finger cymbal supplier. A local arts patron, Sarah is also a blogger for the Twin Cities Fringe Festival.

**June Seaney** - One of New England's regional experts on all Romani dances, June directs Chandani Belly Dance Troupe of Ithaca and Danza Romani Dance Troupe. She also teaches bellydance through the

instructors were impressed by the intelligent questions being asked by the workshop participants about the Romani people, their culture, and their history. "Understanding the culture is one of the first steps to understanding the dance", says June. "There's so much feeling in the music you need to understand and interpret to properly perform it, and I was very impressed with the dedication of 'my' new Minneapolis students".



June's Essential Elements Workshop



A blur of motion in Artemis' Flying Feet Workshop

"Oh yes!", agrees Artemis. "I developed new combinations for this weekend with more advanced steps as Amina Beres assured me the dancers wanted to work hard – and she was right! It's very rewarding to work with dancers who learn quickly and push themselves!"

We could not have asked for a better venue than Old Arizona Theater. Our hostesses Darcy Knight and Elizabeth Trumble were a delight to work with; from assisting with technical equipment setup to tempting us each morning with sumptuous baked goodies followed by delicious lunches for the history and culture lectures.



Our vendors were in 'Silk Road Souk character', wearing their own Turkish and Romani costumes - with much trading, buying and selling of 'all things dance' occurred! Here are our vendors Nancy Fetzek of Zambak Designs and Sarah Dorman, aka Sara Cura, in their Turkish finery.

As an extra bonus, twelve names were drawn from the registration list with the lucky winners receiving either a henna design from Sara Cura, a makeup consultation from Ben Suleyman, or a Tarot card reading from the amazing Christine Weihe.

The evenings mini-Hidrillez Festival was alive with the sounds of vibrant Turkish music performed by excellent local musicians Tim O'Keefe, Laura Harada, Patrick O'Keefe, and David Burk. We danced the night away to many wonderful Turkish favorites including Mastika, Anadolu Ciftitelli, Sisiler, and Nihavent Havasi. Guest instructor solos included a Laz in 7/8 performed by June, a rollicking Hoplada in 9/8 performed by Artemis, and an impromptu 'zill-off' between Artemis and Amina Beres. Before we knew it, our evening had flown by and ended all too quickly!

Physical Education department of  
Cornell University.

**Nancy Fetzek** - Nancy has researched Turkish dance and costuming through her numerous and extensive travels across Turkey. She also collaborates with the Minneapolis Turkish-American Association for their Festival of Nations performances. Visit her etsy shop - ZambakDesigns.



Opening remarks by  
Artemis



Ben Suleyman hits  
the dance floor



Artemis and  
Amina's Zill-Off

Çok teşekkürler to all our participants for attending – YOU made our Turkish Romani Festival Weekend a huge success. Stay tuned for future Turkish workshops and dance events sponsored by Dans Aşkına!

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## ***Dans Aşkına Celebrates the 2013 Hidrellez with Edirne, Turkey's Romani Community\****

In our March 2013 issue of Dokus Sekiz, we provided a short article on the (then) upcoming Hidrellez festival in Edirne, Turkey that Amina Beres and Katze Cumbie were attending.....here they provide us with accounts and photos of some of the highlights of the Hidrellez.

"We had been informed by the trip organizers," Amina comments, "that 'celebrations occur throughout the day and night, crowds dance to lively 9/8 rhythms played by Romani musicians.' What we didn't realize was 'day and night' really meant all day and all night and how many people would be attending!"

The 2013 Hidrellez was held May 4-5 on the grounds of the Sarayı stadium in Edirne, home of the famous annual (650+ years!) Kirkpinar Wrestling tournament. The site was completely filled with Romani families, musicians, and dancers celebrating the rebirth and renewal of springtime and making wishes for good fortune in the coming year. "While originally the festival may have been a predominantly Romani celebration," says Amina, "the 2013 crowds included Turkish, European, American, and Asian tourists, local politicians, and the news media. I was not able to learn the official tally, but I do not doubt the unofficial estimates of 50,000+ in attendance!"

Katze and her husband Sean Doyle were interviewed by an English-speaking reporter from a local Edirne television station. They were asked why they chose to visit the festival and what impressed them about the event. "We explained we were visiting from Minnesota in the United States, and that we were part of a group of people studying the culture and dance of Turkish Romani people. We were drawn to the festival because it is important to learn about other traditions, especially the Hidrellez because its focus celebrates the springtime rituals of the Roma community. We were impressed with how the Hidrellez brings together dance, food and music."

Amina continues, "There was a raised stage for musical and dance groups to entertain the crowds with scheduled performances, but the majority of the music and dancing happened in small, impromptu celebrations wherever the musicians happened to be at that moment. Katze and I had the good fortune to dance with some of the musicians who would walk up to you and start playing, it was certainly an experience to remember!"

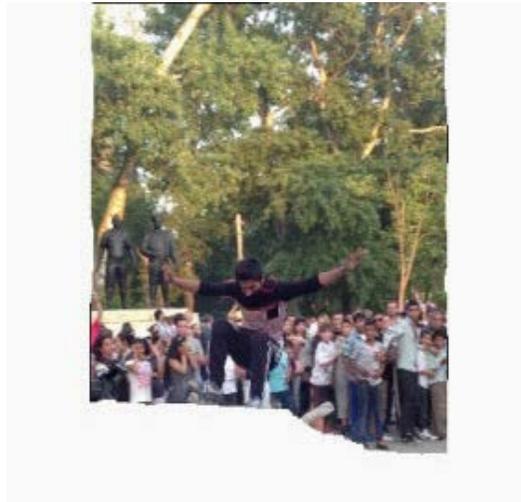


Katze and Hidrellez Musicians



Amina Beres and Hidrellez Musicians

"We had also been told of the bonfire jumping competition between young men," continues Amina. "The bonfire embers were about 3-4' high, and the jumpers made a lane through the crowds to give themselves enough running room. It was difficult to get a good photo, everyone was crowding around the fire trying to get a good view. As I was shooting video, a small group of young Romani men explained to me that their friend I took this picture of was jumping in order to impress his girlfriend – I hope he was successful!"



Cropped photo of fire jumping

"Our evening ended with our group enjoying dinner and a concert on the festival grounds. The musical skill of the Romani musicians was... incredible," remarks Amina. "The tempos ranged from very fast to very slow, their songs were mostly in 'dokus sekiz' (9/8) and Ciftitelli time signatures, and our group was able to dance with local Turks the entire evening. It was an incredible cultural experience. Music truly is the universal language!"



The next morning, after being awakened by the 'call to prayer' broadcast at 5:00 am from the minarets of the Selimiye Mosque (Selimiye Camii), we returned to Sarayıci stadium to witness the ritual washing/swimming in the Tunca River, tying of wishes to tree branches, and tree branches being tied onto vehicles, horse carts, and baby carriages.....all symbolizing renewal, rebirth, and good fortune. This is also where we observed the young Romani girls showing off their 'wedding dresses', where by doing so it is believed good fortune in love will find them in the coming year. The dresses are more in the style Westerners would call a prom dress, but there were a few white taffeta gowns to be seen.



Romani Girls and their 'wedding dresses',  
2013 Hidrellez Festival in Edirne, Turkey

"At times, I found myself feeling very self-conscious photographing and videoing the Romani people as they celebrated....these are real people celebrating their culture in their traditional ways, and I wanted to be respectful," says Amina. "At the same time, I also felt it was important to capture the music and dance in photos and video as part of my ongoing research of the different music and dance styles of Turkey; it's a balancing act we all need to be mindful of when observing another culture."

"In addition to the Hidrellez, there's much more to Edirne I'd like to explore. Edirne was once the capital of the Ottoman Empire, before Constantinople-now-Istanbul, and is at the crossroads of the Balkan States, Turkey, and Greece. There is so much more history and sites to learn about and explore! On my future trips, I hope to be able to experience the Hidrellez again - it is an amazing cultural experience I encourage anyone with an interest in the Turkish Romani people to attend!"

\*Special thanks to Laura Oliver for graciously providing her photos of the Romani wedding dresses, Romani musicians, and Amina Beres dancing with the Romani musicians.

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## ***Dans Aşkına, Internationale!***

While in Turkey, Amina Beres presented our Dans Aşkına T-shirts to Romani dancer-extraordinaire Reyhan Tuzsuz and to our co-tour guide Yoko who, in addition to being an expert dancer and instructor, also works as a tour guide and interpreter and travels between Istanbul and Tokyo, Japan to

teach and perform Turkish Oryantal and Turkish Romani. Dans Aşkına is thrilled to welcome them as our first honorary troupe members!



Amina and Reyhan in Istanbul,  
Turkey



Amina and Yoko in Edirne,  
Turkey

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### ***Elinize saglik, "Health to Your Hands" - Katze's Turkish Food and Cooking Experience***

Turkey has a long and storied history of dance, and where there is music there is almost always celebration, which means lots of food. Food is first and foremost, it is alive in the streets: the backgammon-playing tea drinkers, the simit bread sellers, and the chestnut (kestane kabibi) roasters all share sidewalk space with lamb kabob stands. The air is redolent with wood fire and roasting meat and vegetables.



Men drinking tea, Istanbul



Chestnut vendor, Iskital Street,  
Istanbul



Simit vendor, Istanbul

Inside homes across the country, recipes are handed down mother to daughter, and hospitality is a significant part of Turkish social life. Much like the 9/8 rhythms and the multi-coursed steps of folkloric dance, the food of

Turkey is great to eat (and make) - impressive, savory, and satisfying.

Over the centuries, Turkish cuisine has drawn on the recipes of the nomadic tribes of Persia, the haute cuisine chefs of Ottoman palace kitchens, and the religious Mevlevi Order (whirling dervishes), to name a few influences. Each of these groups have contributed to the Turkish food traditions of today, resulting in one of the world's most fascinating and delicious cuisines.

I wanted to know more about its customs and preparation. That's why I headed straight to Selin Rozanes' Istanbul kitchen after our Hidrellez festival and dance tour in Erdine.



Katze and Selin Rozanes

Selin noted that regularly visiting the market for fresh food is still very much a part of Turkish life. The country's ability to produce just about everything (grains, nuts, cheeses, meats, fruits and vegetables) makes this possible and also contributes to Turkey's earned reputation for a varied and healthful diet. It is said yogurt originated in Turkey; it is consumed at nearly every meal in one form or another, and drunk as *ayran*, a salted and/or mint flavored yogurt drink.

In every restaurant in Turkey I encountered meze plates, but what I learned from Selin is the role of meze in Turkish cuisine. Meze are made to tempt the taste buds, to provide an array of snacks that may or may not be accompanied by raki, the traditional anise-flavored liquor or the local wine and beer.



Meze prepared by Katze and Selin

The idea is that little bites of food are to be shared at a leisurely pace with the goal to restore and relax your guests. The meze plate could include anything from marinated olives, seasoned yogurt, roasted vegetables, or mini pizzas. A meze plate is certainly enough food for a meal, but of course you'll want to

save room for more! Turkish food is truly the result of skillful hands, and once you have finished eating, you say "*elinize saglik*," or "health to your hands, to acknowledge the person who has prepared such a stunning feast.

During my day with Selin I learned how to make many flavorful dishes, including stuffed eggplant, *sigara boregi* (rolled, filled pastries), and dips and salad. Selin measured ingredients by pinches, handfuls, and by the "tea glass," but her recipes here are easy to follow. See the sidebar in this newsletter for two of my meze faves from Selin, enjoy!

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## ***Turkish 101 - A trip to the Grand Bazaar***

It is rumored that if you cannot find an item you are shopping for in Istanbul, it doesn't exist! Here are some helpful phrases to know if one plans on shopping in Turkey.

Note: The *Ş* is pronounced 'sh'

"Alışveriş ye gidiyorum" (I'm going shopping) or "Ben alışverişe gitmek istiyorum" (I want to go shopping).

"Param var mi?" (Do you have money?) Hopefully the answer is "Var" (I do).

If not, you may be asked "Siz par var mi?" (Do you have money?) Depending upon your relationship with the person you are speaking with, your answer may be "Param yok" (My money does not exist or I have no money).

Once you have resolved the money situation with your friend, you may find something you want to purchase while shopping, but there is no price tag.

You ask the clerk, "Bu nekadar?" (How much is this?)

The clerk replies, "onbeş lira" (15 Turkish Lira, which as of this newsletter is about \$7.50 US). If you think this is too much, you can offer "oniki lira" (12 Turkish Lira, or about \$6.00 US). He accepts your lower price, so you thank him - "Teşekkür ederim".

After a few more visits to the shops, you stop for tea. When you finish you ask, "Çay nekadar?" (How much is the tea?) The waiter says, "beş dolar" (5 dollars). Notice his response is in dollars, not Turkish Lira - depending where you are shopping in Istanbul, you may be paying in Turkish Lira, US Dollars, or in Euros.

Upon finishing your day of shopping, you and your friend head your separate ways with, "İyi geceler" (Good evening) and "ve yarin görüşmek üzere" (and see you tomorrow).

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## ***King's Fair - September 21, 2013***



Photographs courtesy of Jennifer Larson  
[jenniferlarson.net](http://jenniferlarson.net)

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## ***Ren in the Glen***

Dans Aşkına was invited to participate in a Renaissance Faire in Glenwood, Wisconsin the weekend of July 27 & 28th. This is the second year the faire has taken place on a beautiful wooded farmstead that is transformed into the quaint village of Thornberry. Dans Aşkına performed shows on two stages, and we were invited to join the musician and storyteller Mustafa Ali during his stage show. While the weather didn't fully cooperate the entire weekend, we still joined in the daily parade and danced throughout the day with local drummers and musicians. We have been invited back for next year and look forward to this small, intimate, and family-friendly faire.



## ***Blake School's Celebration of Community***

On Sunday, May 5, 2013 Dans Aşkına participated in the Celebration of Community at Blake School in Hopkins by performing Turkish folk and Turkish Romani dances and hosting a "Destination Station" where we showcased the Turkish culture. Our Station held an amazing array of cultural items on display: costumes and textiles, spoons and zils, books, maps, video of Romani dances, a doll from Cappadocia and more. Especially popular was our craft table where boys and girls could color pictures of tulips and a Turkish doll or make evil eye necklaces out of paper and yarn.



The event was a great opportunity to engage in discussions about Turkish dance styles, which provided a nice context for our performance later in the afternoon. We made quite a splash in our vibrant Romani skirts and harem pants, and the audience was enthusiastic and appreciative.

Somehow, in addition to staffing the booth and performing, we also found time to take in the sights and sample the foods from the other cultures that

were represented, including Hawaii, India, Israel, Russia, and Great Britain. Thank you, Blake School, for including us in this fun international event!

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## ***Çok Teşekkür Ederim to our Supporters***

We wish to extend a heart-felt thanks to the following individuals for their support of Dans Aşkına. Words can't adequately express our appreciation for all you have done to help us with your financial, technical, and in-kind contributions. We hope we remembered everyone!

Artistic Board: Sarah Dorman, Nancy Fetzek, Artemis Mourat, June Seaney

Website Maven: Pamela Nici Lawson

## ***Financial and In-Kind Contributors***

Turquoise Level (up to \$100): Allie Abela, Lou Abela, Anonymous, Satoru Asato, Helen and John Beres, Michael Black and Katherine Broman, Yvonne Brewster, Marilyn Christianson, Mark Christianson, Jennifer Cole, Patricia Cumbie, Kristina DeSacramento, Sean Doyle, Adedeji Famodu, Ayodele Famodu, Dr. Laurel Victoria Gray, Figen Haugen, Eryn Hildebrand, Nancy Holden, Alexandra Howes, Sara Julson, Nancy Johnson, Susan Knutson, Benjamin Lamb, Laura Lee and John Repp, Mike Lein, Sue Molzahn, Laura Oliver, Sandra O'Rourke, Paul Pieper, Carl Posz, Kat Richardson, Mary Sandberg, Rob Siebers, Mark Simonson, Amy Snyder, John Snyder, Marsha Virgin, Michael Winn, Melissa Wenzel, Nese Yurttas

Cöcek Level (\$101 to \$300): Anonymous, Wendy Famodu

Çengi Level (\$301 to \$999): Anonymous, Joel Beres, Carlotta Posz, Sue Misukanis

Tulip Level (\$1000+): Be the first patron to donate!

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