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# Celebrating Hispanic Heritage Month with Dalí Quartet:

*A guide on Tango  
from the #MannMusicRoom*



## PIZZICATO

Our friend, Adriana, states she will, at times, play pizzicato, which is a playing technique that involves plucking the strings of a stringed instrument. The exact technique varies depending on the type of stringed instrument being played. What string instruments are the Dalí Quartet musicians playing?

## TANGO

In addition to tango being a style of dance from Argentina, the origins of tango were born from the working-class communities of Buenos Aires in the late 1800s. The wealthy citizens of Buenos Aires initially showed reluctance towards embracing tango. However, their perception changed when tango gained popularity in France, as the Argentinians began to notice. Now, tango is enjoyed throughout Argentina and the world.

## PBS Great Performances Brief History of Tango



[Watch here](#)

**theMann.**

## TANGO COLORING SHEET



## LA CUMPARSITA (*little parade/street procession*)

One of the most popular tangos and pieces of music of all time, “La Cumparsita”, was composed in 1917 by Uruguayan pianist, Gerardo Matos Rodriguez. There have been many renditions of Gerardo’s work of art. Where have you heard “La Cumparsita”?





## AREPAS

Our friend Ari speaks of how much he has learned about the different cultures from fellow Dali String Quartet members. A pre-Colombian dish, arepas are corn cakes that are typically made from corn flour, water, baking soda, and salt. There are various fillings and toppings you can add to your arepa. Here is a yummy recipe by Isabel of Tasty AZ to get you started!

Buen Provecho!

### AREPA RECIPE:

- 1 cup Pre cooked cornmeal, Harina P.A.N. brand, preferably
- 1 cup grated mozzarella cheese
- 1 cup warm water
- 1 teaspoon salt
- 1 tablespoon softened butter
- 1 tablespoon of vegetable oil for cooking

[Click here](#)

### INSTRUCTIONS

1. In a bowl, mix the cornmeal, salt, water and butter.
2. 1 cup Pre cooked cornmeal, 1 cup warm water, 1 teaspoon salt, one tablespoon softened butter
3. Knead the mix until smooth ball forms.
4. Cover with a towel and let it rest for 10 minutes.
5. Form clementine-sized balls and flatten them with a plate or tortilla press.
6. You should have six discs about 5 inches in diameter.
7. Add mozzarella cheese to the center of one of your discs and cover with an additional corn disc.
8. 1 cup grated mozzarella cheese
9. Secure the edges by pressing them down and inward. Make sure all the edges are closed so the cheese won't ooze out when cooking.
10. Add the oil to the cast iron skillet and heat over medium-high heat.
11. One tablespoon vegetable oil for cooking
12. Add the arepa to a hot pan or cast iron skillet.
13. Cook on medium-high for about 3-4 minutes per side.
14. Serve immediately. Add more butter on top for serving if desired

## MOVIES

**Mad Hot Ballroom** (2005) is a documentary about a ballroom dance program in the New York City public school system for fifth graders. Students learn to Foxtrot, Swing Dance and Tango!

