

# Authors' Night at the Consulate

**A**UTHORS' NIGHT is part of a year-long celebration of our 25th Anniversary, and a community outreach program in collaboration with the Philippine Consulate General of Los Angeles. Free admission. Limited seating. RSVP required. Call (310) 514-9139 or email linda\_nietes@sbcglobal.net.

## Meet the Authors

Carina Monica Montoya, is also known as Carina Forsythe. She is the author of *Filipinos in Hollywood* which was released last year. A native of Los Angeles, she collected the vintage images for her latest book, *Los Angeles's Historic Filipinotown* from LA historical organizations and Filipino families who settled in and around the Temple- Beverly Corridor in the early years. This area was officially designated by LA City Council District 13 as one of the city's historic geographic areas on August 2, 2002.

Angus Lorenzen, at age 7, fled Japanese-occupied North China with his sister and mother, just days before the attack on Pearl Harbor, only to be captured in Manila and held in Santo Tomas Internment Camp (UST) for more than three years. *A Lovely Little War* is his memoir. Active in ex-prisoner of war activities, he was elected in 2008 as Commander of the southern California civilian chapter of the national organization that serves American Ex-POWs. He resides in Rancho Palos Verdes.

Estrella Besinga Sybinsky is the author of *Portents And Promises* which is a collection of free verse that encourages reflection and thought. In her words, "After the devastating attack on the US on Sept 11, 2001, the magnitude of suffering compels humanity to address deeper issues about the human condition. The book is about people and places, about ideas and political themes." She has been noted for her excellence in teaching at the University of Hawaii, Windward campus, where she taught for twenty years and cited in 1978 as one of the Outstanding Young Women of America from Hawaii. Sybinsky has two children's books waiting to be published. Grew up in Cebu City but her parents' ancestral home is Guindulman, Bohol. She came to the US for graduate studies at the East West Center in Honolulu, Hawaii, where she has lived for 26 years with her husband and two grown daughters. They now reside in Ellicott City, Maryland.

Penelope V. Flores, co-author of *The Philippine Jeepney: A Metaphor For Understanding The Filipino American Family* has a Ph.D. in Comparative and International Education (University of Chicago); teaches at the San Francisco State University. As an author, editor, and co-author, her books include *Whisper of the Bamboo: An Anthology of Phil Am Writers and Artists*, and *Goodbye, Vientiane: Untold Stories of Filipinos in Operation Brotherhood in Laos, 1954-1975*. A humanities scholar, she writes essays and articles on Philippine culture, and was on the Board of the California Council for the Humanities, and of the Illinois Humanities Council. An international consultant on the areas of Education, Curriculum, Research and Teacher Education with UNESCO, US AID, and the American Education Development, she was in Addis Ababa, Ethiopia for an assignment; in 2005, she was Primary School Advisor to Indonesia to train replacement teachers due to the 2004 tsunami.

Dorina Lazo Gilmore, author of *Cora Cooks Pancit*, a children's book, grew up in a Filipino-Italian family kitchen where she creates healthy recipes and share stories with her mama, aunties and grandmas. She has a BA in English and Journalism and is completing an MFA. degree in Children's Literature at Hollins University. She is also the author of two other children's books, *Children of the San Joaquin Valley* and *Stone Soup: A Hmong Girl's Journey to the United States*. Dorina is originally from Chicago and lives with her husband and two daughters in Fresno, CA. ■

# A Taxing Decision...

From PAGE B14

Sales Leader Andy Romero. "But if you find you have money left over from your tax refund or have the full amount, don't be scared of your options - be smart in your decisions."

Allstate recommends considering the following options to put your tax refund to work for you:

-Set up an emergency savings fund. Simply essential. The old conventional wisdom advised saving enough money to cover three to six months of unemployment. Many financial professionals now recommend keeping enough money stashed away to cover six months to one year of unemployment.

-Buy life insurance. Many people have only the life insurance plans offered by their employer. But your family needs protection whether you're working or between jobs. There are two basic types of life insurance: term and permanent. A financial professional can help you determine the type and amount of protection you may need.

-Contribute to or open an IRA. Yes, the market is unstable. But pulling out of a retirement plan altogether is not the answer. Both the traditional and Roth IRAs are great ways to save for retirement, although each offers different advantages. If you're employed and have an IRA, continue contributing. If you've become unemployed, you might want to do a rollover from your retirement plan to a qualified IRA.

-Purchase a CD. If you don't need immediate access to your funds, you may benefit from the fixed interest rates available with a Certificate of Deposit. You can buy a CD with a maturity or holding period as short as 30 days or as long as five years.

-Start or add to a college fund. Pay for the present, or save for your child's education? That's the agonizing decision faced by many parents considering a 529 College Savings Plan. But what many parents may not know is that the plan portfolio has different investment allocations based on the age of your child.

Don't get caught up in the confusion over what to do with your tax refund. Consider a meeting with an Allstate Personal Financial Representative for a complimentary review of your current financial needs and see if you have what you need to protect what you have today and prepare you for tomorrow. ■

# CYCLING to Rebuild a Nation



YORBA REGIONAL PARK TO SEAL BEACH

24, 44, 70 MILES \$60 PRE REG. \$70 RIDE DAY FREE JERSEY

www.ancopusa.org/sikad ONLINE REGISTRATION DEADLINE: 4/23

call: RED 562.857.6494 ROB 949.351.8344 BEN 714.906.1576

YORBA REGIONAL PARK, ANAHEIM, CA  
APRIL 25, 2009 SATURDAY 7am

4TH ANNUAL SIKAD ng BAYAN



## APRIL SHOWER OF SAVINGS!



Premium Crema de Fruta  
~~\$14.99~~ \$12.99



6-pc Ham Ensaymada  
~~\$12.99~~ \$9.99



Brazo de Mercedes  
~~\$11.99~~ \$9.99



Egg Pie  
~~\$9.99~~ \$7.99



Leche Flan  
~~\$7.99~~ \$6.99



Chicken Mami & Siopao  
~~\$7.99~~ \$4.99



Manny  
~~\$2.99~~ \$1.59



Baliwag Pan de Sal  
~~\$2.99~~ 99c  
\*Limit one bag per customer



Sago at Gulaman  
~~\$2.99~~ \$1.99



12-pc Rainbow Puto  
~~\$4.99~~ \$3.99



Frozen Lumpiang Shanghai  
Buy 2, Get \$5.00 Off  
Buy 3, Get \$8.00 Off

Valid April 1-30, 2009  
Cannot be combined with other promotional offers, discounts or coupons.

Visit Any of Our Participating Locations:

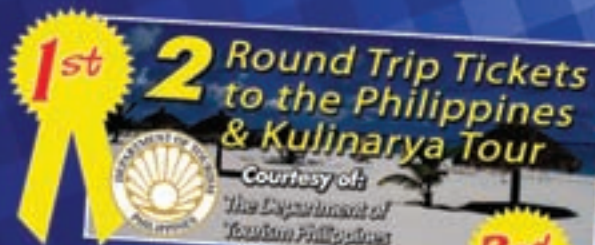
- \*Cerritos (562) 924-5990
- \*Los Angeles (213) 382-2351
- \*Eagle Rock (323) 543-2676
- \*West Covina (626) 964-1811
- \*Panorama (818) 891-5253
- \*North Hills (818) 895-9100 (In Seafood City)



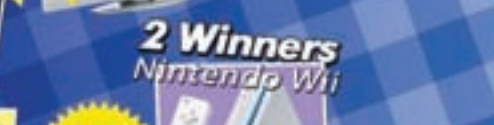
MEMBERSHIP EXCLUSIVE

PRIZES AND SURPRISES FOR VIP MEMBERS!  
JOIN US for the VIP mid-year Raffle Draw!  
SATURDAY, APRIL 25, 2009 AT 11:00 AM  
Goldilocks North Hills (at Seafood City)  
More than 200 prizes worth thousands of dollars are at stake!  
(Winners will be notified by mail)

Sign up NOW for a chance to win even bigger prizes during the October Grand Raffle Draw!



Open to all Goldilocks VIP Rewards members



- Cerritos (562) 924-5990
- Eagle Rock (323) 543-2676
- Panorama (818) 891-5253
- Los Angeles (213) 382-2351
- West Covina (626) 964-1811
- North Hills (818) 895-9100
- Concord (925) 881-1888
- Vallejo (707) 557-9977
- San Francisco (415) 333-6963
- So. San Francisco (650) 873-0555
- Las Vegas (702) 368-2253
- No. Las Vegas (702) 363-2253
- Henderson (702) 263-6248

Visit any participating store for details or to become a VIP member.



Goldilocks  
Cakes-Breads-Pastries-Filipino Cakes  
"A Tradition of Good Taste"