



HONORING HISPANIC HERITAGE SEPT. 15 - OCT. 15

HISTORY OF HISPANIC HERITAGE MONTH

Hispanic Heritage Month is a time to celebrate and honor people of Hispanic heritage who have influenced America in a monumental way and learn about their impact on American culture.

This observance started as a week in September 1968. Representative Esteban E. Torres proposed the month-long observance in 1987 to "properly observe and coordinate events and activities to celebrate Hispanic culture and achievement." President George Bush declared the 31-day period in 1989.



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UNDERSTANDING CULTURAL TERMS

- The terms Hispanic, Latino, and Latinx refer to a person's culture or origin.
- → Latino refers to those from Latin America, short for Latino Americano.
- Spanish is a gendered language. Therefore, the term Latino follows this convention, while Latinx is a genderneutral and non-binary alternative term.

WAYS TO CELEBRATE THE HISPANIC HERITAGE MONTH



Educate yourself on Hispanic Heritage. Use the resources in this flyer and do some of your own research.



Learn about Mexican Independence Day, marking the historic anniversary of the country's independence from Spain.



Support Hispanic-owned businesses.



Try some traditional Hispanic recipes – scan the QR codes below to start cooking!



EMPANADAS

Empanadas are crescent-shaped pastries filled with a variety of ingredients from savory to sweet. Many cultures have their own spin on empanadas – here are just a few!



Argentine Beef Empanadas





Banana Empanadas



ELOTES

Also called grilled Mexican street corn, this recipe takes a whole new approach to corn on the cob.



CHURROS

Crispy on the outside, tender on the inside! Churros are long, sweet fried-dough pastries, tasty alone or served with a dipping sauce like chocolate or dulce de leche. Churros are enjoyed throughout Hispanic and Portuguesespeaking countries, including Argentina, Columbia, Mexico, Spain, and more.



ROPA VIEJA

Put this traditional Cuban dish in the slow cooker in the morning and have dinner cook itself! Serve over white rice with a side of black beans and sweet plantains.





Recipe links are unsponsored. Consult your doctor before making any dietary changes.



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