NEWSLETTER

DYNAMIC PRODUCTIONS

JANUARY 2, 2024

CHEERS!

REYES MAGO DAY

EVENTS

SANGRIA DRINK TIPS



HERE'S TO THE NEW YEAR



FUND-RUN!

FLASH SALE! One day only on January 6th Dia de Los Reyes Magos. Register to be part of this exciting 5K Run & Walk! Fun-Raising for **Tu** Casa Project Non-for-Profit Organization



¡TAÍNO VIVE!

Join us at the **National Museum of Puerto Rican Arts & Culture** for the grand opening of the collaborative exhibition with the Smithsonian, The Field Museum, and El Concilio Taíno Guatu-Ma-cu A Borikén



PRBA SCHOLARSHIP

Celebrate Three Kings' Day with the Puerto Rican Bar Association and support the **Holiday Scholarship Fund** by attending this festive gathering at La Villa. Friday January 5th







BUILD COMMUNITY

TU CASA PROJECT a new vision created in old values, the Tu Casa Project will pay homage to our traditions of extending a helping hand for the advancement of hope in our community. .



3015 W. Division, Chicago, IL 606

POP-UP MARKET

MEAL PROGRAM

Support the **San Lucas Church in Humboldt Park** to provide weekly hot meals and inspire hope for the homeless through transformative resources and programming.

hispanic federation

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EVENTS

Dynamic Productions & Events is a Latina-owned and operated production company founded by two sisters Michelle & Melissa Gomez, Offering innovative entertainment platforms and creative branding strategies through their boutique of services. The company has grown to serve Chicago and its neighboring communities including Wicker Park, West Town, and Humboldt Park.

BECOME A VOLUNTEER. VENDOR OR SPONSOR

<u>dynamiceventschicago@gmail.com</u>





SANGRIA DRINK TIPS

Mulled Sangria warming up the winter with its own unique take on the hot beverage.

SIMPLE MULLED SANGRIA

- Ingredients
- 4 cups apple cider
- 1 (750-ml) bottle Red Sangria, such as Berry or Pomegranate
- 2 cinnamon sticks
- 1 orange, zested and juiced
- 4 whole cloves



- 3 star anise
- 4 oranges, peeled, for garnish
- (optional 1 cup cranberries)

Directions

- 1.Combine the cider, Sangria, cinnamon sticks, zest, juice, cloves and star anise in a large saucepan, bring to a boil and simmer over low heat for 10 minutes.
- 2. Pour into mugs, add an orange peel to each and serve.

SangriaFestivalChicago.com

DYNAMICEVENTSCHICAGO.COM