



# Maron Marvel Bradley Anderson & Tardy LLC

## 2021 Diversity Calendar

### July 2021

Day(s)	Group, Culture or Cause Recognized
July 1	<p><b><u><a href="#">Canada Day, or Fête du Canada</a></u></b> Canada Day, or Fête du Canada, is a Canadian federal holiday that celebrates the 1867 enactment of the Constitution Act, which established the three former British colonies of Canada, Nova Scotia and New Brunswick as a united nation called Canada.</p>
July 4	 <p><b><u><a href="#">Independence Day (a/k/a Fourth of July)</a></u></b> Independence Day (also known as the Fourth of July), a United States federal holiday that celebrates the adoption of the Declaration of Independence on July 4, 1776. The original 13 American colonies declared independence from Britain and established themselves as a new nation known as the United States of America.</p>
July 4:	<p><b><u><a href="#">Asalha Puja, or Dharma Day</a></u></b> Asalha Puja, or Dharma Day, is a celebration of Buddha's first teachings.</p>
July 8-9 (sundown to sundown):	<p><b><u><a href="#">The Martyrdom of the Bab</a></u></b> The Martyrdom of the Bab, a day when Bahá'ís observe the anniversary of the Báb's execution in Tabriz, Iran, in 1850.</p>
July 11:	<p><b><u><a href="#">St. Benedict Day</a></u></b> St. Benedict Day, the feast day of St. Benedict celebrated by some Christian denominations.</p>
July 11:	 <p><b><u><a href="#">World Population Day</a></u></b> World Population Day, an observance established in 1989 by the Governing Council of the United Nations Development Programme. The annual event is designed to raise awareness of global population issues.</p>
July 14:	<p><b><u><a href="#">Bastille Day</a></u></b> Bastille Day, a French federal holiday that commemorates the Storming of the Bastille, a fortress-prison in Paris that held political prisoners who had displeased the French nobility. The Storming of the Bastille, which took place on July 14, 1789, was regarded as a turning point of the French Revolution. Celebrations are held throughout France.</p>

July 15:	<p><b><u><a href="#">St. Vladimir of the Great Day</a></u></b>  St. Vladimir of the Great Day, feast day for St. Vladimir celebrated by the Eastern Orthodox and Roman Catholic churches.</p>
July 18:	<p><b><u><a href="#">Nelson Mandela International Day</a></u></b>  Nelson Mandela International Day, launched on July 18, 2009, in recognition of Nelson Mandela's birthday via unanimous decision of the U.N. General Assembly. It was inspired by a call Nelson Mandela made a year earlier for the next generation to take on the burden of leadership in addressing the world's social injustices: "It is in your hands now". It is more than a celebration of Mandela's life and legacy; it is a global movement to honor his life's work and to change the world for the better.</p>
July 23:	<p>The birthday of Haile Selassie I, the former Emperor of Ethiopia whom the Rastafarians consider to be their savior.</p>
July 24: 	<p><b><u><a href="#">Pioneer Day</a></u></b>  Pioneer Day, observed by the Mormons to commemorate the arrival in 1847 of the first Latter Day Saints pioneer in Salt Lake Valley.</p>
July 25:	<p><b><u><a href="#">St. James the Greater Day</a></u></b>  St. James the Greater Day, feast day for St. James the Greater celebrated by some Christian denominations.</p>
July 26:	<p><b><u><a href="#">Disability Independence Day</a></u></b>  Disability Independence Day, celebrating the anniversary of the 1990 signing of the Americans with Disabilities Act. This Act provides protection from employment discrimination as well as better access to goods, services, and communications for people with disabilities.</p>
July 29-30:	<p><b><u><a href="#">Tisha B'Av</a></u></b>  Tisha B'Av, a fast in commemoration of the destruction of two holy and sacred temples of Judaism destroyed by the Babylonians (in 586 B.C.E) and Romans (in 70 C.E.). At the Tisha B'Av, after select passages from the Torah are read and understood, netilat yadayim, or the washing of the hands, is performed.</p>
July 29-July 30 (sundown to sundown):	<p><b><u><a href="#">Waqf al Arafa</a></u></b>  Waqf al Arafa, the second day of pilgrimage within the Islamic faith.</p>

<p>July 30-31:</p>	<p><b><u>Eid al-Adha</u></b>  Eid al-Adha, an Islamic festival to commemorate the willingness of Ibrahim (also known as Abraham) to follow Allah's (God's) command to sacrifice his son, Ishmael. Muslims around the world observe this event.</p>
<p>July 30:</p> 	<p><b><u>International Day of Friendship</u></b>  International Day of Friendship, proclaimed in 2011 by the U.N. General Assembly with the idea that friendship between peoples, countries, cultures and individuals can inspire peace efforts and build bridges between communities.</p>

## Recipes of the Month

### Chicago Style Hot Dog (for the 4th of July BBQ)



The Chicago Dog is a Windy City classic and a big favorite with sports fans! To Chicagoans, this is our version of a salad. But there are rules, the frank must be all-beef, the bun must be poppyseed, the ingredients must be piled onto the bun in the order specified. And whatever you do, under ABSOLUTELY no circumstances -don't spoil the splendor with ketchup!

- 1 all-beef hot dog
- 1 poppyseed hot dog bun
- 1 tablespoon yellow mustard
- 1 tablespoon sweet green pickle relish
- 1 tablespoon chopped onion
- 4 tomato wedges
- 1 dill pickle spear
- 2 sport peppers
- 1 dash celery salt



# Delicious!

## [Ratatouille \(for Bastille Day\)](#)



- 1/2 pound eggplant
- 1/2 pound zucchini, trimmed
- 1 teaspoon salt
- 7 tablespoons olive oil, divided
- 1 8-ounce onion, thinly sliced (about 2 cups)
- 2 green bell peppers, thinly sliced into strips
- 2 garlic cloves, pressed
- 1 pound firm but ripe tomatoes, peeled, seeded, cut into 3/8- to 1/4-inch-thick strips
- 3 tablespoons minced fresh parsley

### **Step 1**

Peel eggplant; cut lengthwise into 1/4-inch-thick slices, then cut into 3-inch-long, 1-inch-wide strips. Cut zucchini into same size strips. Place vegetables in large bowl; sprinkle with 1 teaspoon salt. Let stand 30 minutes. Drain; dry with paper towels.

### **Step 2**

Heat 4 tablespoons oil in large skillet over medium-high heat. Working in batches, add eggplant and zucchini to skillet; sauté until light golden, about 1 minute per side. Transfer to plate; reserve.

### **Step 3**

Add 3 tablespoons oil to skillet; heat over medium heat. Add onion and peppers; sauté until just tender, 10 to 12 minutes. Stir in garlic. Season with salt and pepper.

### **Step 4**

Place tomato strips atop onion-pepper mixture in skillet. Sprinkle with salt and pepper. Cover skillet; cook over low heat until tomatoes begin to juice, about 5 minutes. Uncover; baste vegetables in skillet with juices. Boil until juices are almost evaporated, 2 to 3 minutes.

### **Step 5**

Transfer 1/3 of onion-pepper-tomato mixture to 2 1/2-quart pot; sprinkle with 1 tablespoon parsley. Top with half of eggplant and half of zucchini, then remaining onion-pepper-tomato mixture; sprinkle with 1 tablespoon parsley. Layer remaining eggplant and zucchini over; sprinkle with 1 tablespoon parsley. Cover; simmer over low heat 10 minutes. Uncover; tilt pot and baste with accumulated juices. Increase heat to medium; simmer uncovered, basting several times with pan juices until only 2 to 3 tablespoons juices remain in pot, watching closely to avoid scorching, 10 to 15 minutes longer. Season with salt and pepper. **DO AHEAD** Can be made 8 hours ahead. Cool slightly. Cover; chill. Serve at room temperature or rewarm over medium-low heat before serving.

## [South African Yellow Rice \(For Nelson Mandela Day\)](#)

### Ingredient Checklist

- 1 cup long grain white rice
- ½ teaspoon salt
- 1 ½ teaspoons ground turmeric
- 3 tablespoons white sugar
- ½ teaspoon ground cinnamon
- ½ cup black raisins
- 1 tablespoon butter
- 2 ½ cups water

In a saucepan, combine the rice, salt, turmeric, sugar, cinnamon, raisins, butter and water. Bring to a boil uncovered. When it comes to a boil, reduce the heat to low, cover and let it simmer for 20 to 30 minutes, or until rice is fluffy and water has been absorbed. Remove from the heat and fluff with a fork. Keep warm until serving time.

