

'laNGgwij

OFFICIAL NEWSLETTER OF THE LANGUAGE CENTER



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The Language Center Newsletter

The Language Center hope you had a fantastic Winter break to both the people that stayed on campus and to those that were not around.

We kicked off the Spring Semester with a lot of energy offering many different programs and events and we have a lot more to offer before the end of this Academic Year.

Please enjoy this issue of the Newsletter and find out what we've done since our last issue, what we are planning to do, our signature Cookbook with recipes from Portuguese, Italian, Spanish and French.

Don't miss out on our third issue of the Multilingual Gazette with interesting articles in different languages. We are featuring new writers too!

From the Director

Hello,

I hope you are having a great spring semester.

It has been a very busy semester, and we love it! The only down side is how rapidly the semester is approaching to an end and how much we will miss our students.

We started the semester with a fun event that challenged both Portuguese and Italian natives to come-up with two cultural relevant recipes based on three common ingredients. Then, Valentines approached and we invited every one on campus to join us for our very first The Pen...Palentine's Day Sweets break. What a fun day it was.

More events have followed to the two previous ones. It included a Trivia Night, more editions of the One Language, One Recipe, and Conversations Hours on a weekly basis. I cannot stop thanking all students, faculty, staff, the ASL Program, Modern Languages and Cultures Department, Department of Religion and Classics, The Polish Program and so many others for the constant support and enthusiastic participation.

At the Language Center we strive to offer students a variety of services that will help them to improve their language knowledge when studying a foreign language. We also want to constantly support all language programs. For that reason, we have planned a Language Fair during March and prior to the beginning of fall registration. We want to be able to offer, both Students and Programs, the opportunity to meet and, together, explore all courses offering. We can only hope that this year the Language Fair is as successful as last year.

Finally, we are so pleased to announce that the Language Center will start offering Peer Tutoring in some of the Foreign Languages on campus. We are sure this will be a valuable resource on campus. For more information look at page of this Newsletter. If you need more updates please contact us or follow us in our social media pages.

Obrigada,

Teresa Valdez

Meet three of the LC Staff members



Kinga Flaga, Office Assistant

Major(s): Creative Writing and Psychology

Why I work at the Language Center: I have always adored foreign languages, so when I learned that the school had a Language Center I wanted to be a part of it. It was only natural for me to apply to work here. Fun fact: I pretended to be a ghost when I slept overnight in a castle.

Maria Hackett, Office Assistant

The Language Center provides an amazing physical space where students, staff, faculty, and the Rochester community can engage in learning and speaking another language with supplemental resources (like cool language keyboards!!). As a Russian major, I felt that it only made sense that I worked in a place that highlights the importance and awesome-ness of culture and language acquisition- thus, why I work here, at the Language Center!

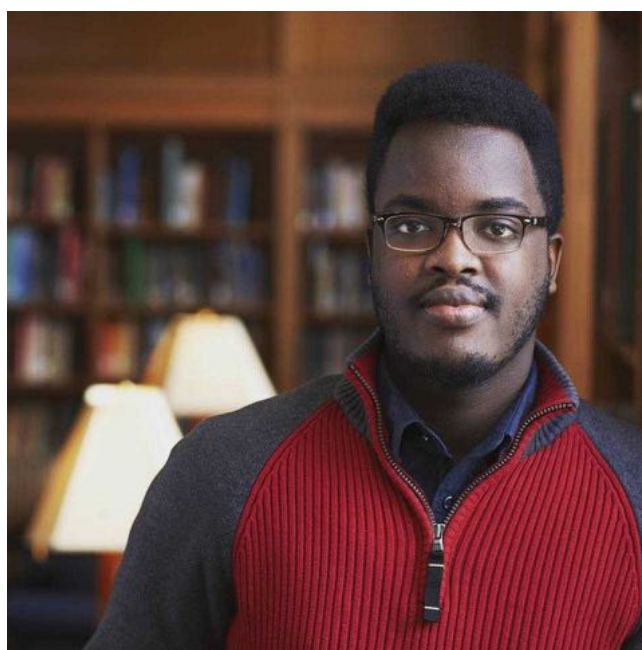
Fun Fact: My dream jobs are to be a chef or DJ!



Meet three of the LC Staff members

Ian Manzi, Office Assistant

Ian Manzi is a member of the class of 2018, from Rwanda, majoring in Economics. He chose to join the Language Center team because he believed that language education and acquisition is one of the steps to achieving cultural competency. A native Kinyarwanda speaker, he learnt to speak French at a young age, and transitioned to English in High School before picking up Spanish in College.



Having grown up in a household where Swahili, Rukiga, Luganda, Kinyankole, Kirundi, French, English and Kinyarwanda were spoken interchangeably on a daily basis, he learnt to look at the world and his own place in it through the lens of multilingualism. His plan is to master Swahili, and learn Arabic and Portuguese in the next couple of years.

Please stop by the Language Center on the 3rd floor of Douglass Commons to meet us and we will be happy to give you a tour of all that the Language Center offers to students, faculty and staff.

Our Resources

The Computer Hub

Did you know that the Language center features a **COMPUTER HUB**? Yes, it does! The Computer Hub is located next door to the Language Center on the third floor of Douglass Commons.

It can be used to do homework and can be reserved for language classes. If you are interested in writing in a certain language, we offer **KEYBOARDS** in several languages like Chinese, French, Portuguese, Hebrew, Arabic, and more. You can sign them out at the desk inside the Language Center.



Other Resources within the Language Center

THE INTERNATIONAL TV LOUNGE is located on the third floor of Douglass, all you should do is plug in your headphones and follow the instructions on the app to start listening to one of the several channels. The International TV Lounge provides the opportunity to listen to the language you are learning and allows you to comprehend context in that language.

We have **LANGUAGE TEXTBOOKS** that you may use to do your homework. A **PLAYSTATION** with video games that are in different languages. **CAMCORDER** and **VOICE RECORDER** to use for projects, as well as **COMFY SEATS** where you and your friends can come hangout and do some work or chat. Lastly, but most importantly, the Language Center holds **CONVERSATION HOURS**. Take some time out of your day to go to conversation hours and practice speaking in the language you are learning, as well as drinking some warm tea or coffee, and eating fresh popcorn.

Conversation Hours

Are you interested in a foreign language but don't have the chance to practice it? Then you should go to the Language Center's conversation hours!

It's your lucky day!

The Language Center is offering conversation hours for the following languages at the following times:



Monday:	Turkish	2:00 - 3:00 PM
	French	5:00 - 6:00 PM
	Japanese	6:00 - 7:00 PM
Tuesday:	Italian	4:30 - 5:15 PM
Wednesday:	Arabic	1:00 - 2:00 PM
	Polish	7:30 - 8:30 PM
Thursday:	Arabic	1:00 - 2:00 PM
Friday:	Chinese	1:00 - 2:00 PM
Saturday:	Portuguese	12:00 - 2:00 PM

More Conversation Hours in other languages are coming soon...



Past Events

One Language, One Recipe

The One Language, One Recipe program has been a very successful event at the University of Rochester. This program consists in a cooking lesson in the target language, with translation into English. Since the last newsletter, we've had three more languages representing their country: Portuguese, Spanish, and French. You can find the recipes in our very own LC Cookbook that you can find at page 14 through 20.

Portuguese: Bacalhau à Brás



Spanish: Triple Sandwich

French: Crepes



Past Events

Winter Stay Movie Break



Not all students have the opportunity to go back home during Winter Break. For students that stayed in the Language Center organized a very relaxing and chilling event. We showed a funny Christmas Russian movie with English subtitles and a movie cannot go without pizza, popcorn and sodas.



Past Events

Two Languages, Two Recipes

On January 22nd the Language Center presented the very first "Two Languages, Two Recipes" event. It consists of a "Cook off" between two chefs, each representative of a language. For this event the two languages represented were Italian and Portuguese. They used three common ingredients (Prosciutto, Cheese and Tomatoes) with which they had to come up with a recipe. The Italian recipe was "Stuffed Calamari" and the Portuguese one was "Chicken Rolls". They ended up with a tie...since both dishes, were delicious. Please find the recipes in our very own LC Cookbook that you can find at page 14 through 18.



Past Events

The Pen...Palentines Day Sweets Break

On Valentine's Day the language center in collaboration with the Paul J. Burgett Intercultural Center hosted a "Pen...Palentine's" event. We provided cute cards in the 18 languages offered on campus and some samples of sentences in those languages for people to choose from and write to their dear ones.



Past Events

Festival of Food, Film & Cultures

Twice a semester the Language Center presents the Festival of Food, Film and Cultures. The goal of this Festival is to show the different aspects behind a language; and what a better way to do that than tasting food representative of the countries where that language is spoken, and watching a movie that can show the culture and the landscape of such countries.

On February 16th the Festival of Food, Film & Cultures was all about Portuguese!



O PÁTIO DAS CANTIGAS

Festival of Food, Film & Cultures

FEBRUARY 16 from 6-8:30PM
WHERE: LANGUAGE CENTER, DOUGLASS 3RD FLOOR

TODAY'S SPECIAL
O Pátio das Cantigas
In Portuguese with English Subtitles
Portuguese 102 and 152
Introduced by: Medeline Blackburn

Food representative of the Portuguese language will be served

WHAT WE Offer

A New Age remake of a Portuguese Classic. In a typical Lisbon "pátio", or courtyard, during the Popular Saints festivals, a handful of plain people live their day-to-day, their dreams, disappointments, passions, jealousies and joys in an almost enchanted atmosphere.




Presented by the Language Center



Past Events

Trivia Night

The Language Center organized the very first Trivia Night and it was a success!!!



We had different teams each was representing one of the languages taught at the UofR. With a very sophisticated set of rules and points the German team won! Congratulations! And a big shout out to the LC team that worked very hard to come up with questions for each of the languages.

Upcoming Events

The Language Center has a large number of events/programs to offer during the Spring Semester such as:

- ✔ the popular **Karaoke Night**,
- ✔ the traditional **Festival of Food, Film and Cultures**
of the Spanish programs,
- ✔ the unmissable **Language Fair**
- ✔ and the new **Video Games Night**



**Please stay tuned to find more about the above
upcoming events**

website: www.rochester.edu/college/languages



follow us on [facebook.com/URLanguages](https://www.facebook.com/URLanguages)

The LC Cookbook

Please enjoy the recipes from our One Language, One Recipe event

A Portuguese typical Cod Recipe

BACALHAU À BRÁS

Ingredientes para 6 pessoas :

- 500g de bacalhau
- 500g de batata palha
- 2 cebolas cortadas em rodelas meia lua
- 3 dentes de alho picados
- 3 folhas de louro
- 1dl de azeite
- 10 ovos
- Azeitonas pretas q.b.
- Salsa picada q.b.
- Sal refinado q.b.
- Pimenta q.b



Ingredients for 6 people:

- 1.6lb of salted cod
- 1.6lb of shoestring potato chips
- 2 chopped onions
- 3 garlic cloves
- 3 bay leaves
- 0.4 cup of olive oil
- 10 eggs
- Black olives to taste
- Chopped parsley to taste
- Salt and ground black pepper to taste



The LC Cookbook

Please enjoy the recipes from our One Language, One Recipe event

A Portuguese typical Cod Recipe

BACALHAU À BRÁS

Cooking Instructions:

Numa panela com água a ferver, coloque o bacalhau a cozer durante 10 minutos. Depois de cozido, coloque o bacalhau num prato e deixe arrefecer. Limpe o bacalhau de espinhas e peles e desfie-o.

Num tacho largo, leve ao lume o azeite e as cebolas.

Deixe refogar bem sem queimar. A meio do refogado junte os alhos picados e as folhas de louro. Deixe refogar. Num tacho largo, leve ao lume o azeite e as cebolas. Deixe refogar bem sem queimar. A meio do refogado junte os alhos picados e as folhas de louro. Deixe refogar. Entretanto, parta os ovos e tempere com sal e pimenta. Bata-os um pouco. Depois da cebola refogada, junte o bacalhau e deixe fritar um pouco. Junte a batata e envolva bem. Deixe aquecer um pouco e junte os ovos. Mantenha o lume baixo para não queimar no fundo e para que os ovos não fiquem muito passados. Envolve tudo e junte a salsa picada e algumas azeitonas. Deixe entre 30 a 45 segundos o lume aceso. Por fim, decore com azeitonas e com um pouco de salsa picada. Por fim, decore com azeitonas e com um pouco de salsa picada.

In a saucepan with boiling water, place the cod to cook for 10 minutes. Once ready, place the cod on a plate and let it cool. Clear the cod from fishbone and skin and shred it. In a large pot, add the olive oil and the onions. Sauté the onions without burning it. Half way add the chopped garlic and the bay leaves. Sauté. Meanwhile split the eggs and season with salt and pepper. Beat them for a while. When the onions, garlic and bay leaves are ready, add the cod and let it fry for a while. Add the shoestring potato and mix it well. Let it cool for a little and add the beaten eggs. Keep the heat low so it doesn't burn and that the eggs don't get over cooked. Mix everything well and add the chopped parsley and some olives. Let it cooked for 30 to 45 seconds. At last, add some more chopped parsley and black olives for decoration purposes.

Bom apetite! !

The LC Cookbook

Please enjoy the recipes from our One Language, One Recipe event

A Spanish Recipe from Peru

TRIPLE SANDWICH

Ingredientes:

- 2 Aguacates
- 6 a 8 huevos hervidos
- 4 Tomates en la vid o 3 tomates de carne
- 2 Barras de pan de centeno de ternera
- 1 Tarro mediano de Mayonesa
- 2 Limas
- Sal
- Pimienta

Ingredients:

- 2 Avocados
- 6 to 8 boiled eggs
- 4 Tomatoes in the vine or 3 steak tomatoes
- 2 loaves of Beefsteak Rye bread
- 1 medium jar of Mayonnaise
- 2 Limes
- Salt



Buen provecho!

The LC Cookbook

A Spanish Recipe from Peru

TRIPLE SANDWICH

Receta:

Necesitamos cuatro rebanadas de pan de molde. En el primer piso untamos mayonesa y colocamos rodajas finas de tomate. Ponemos en la segunda rebanada mayonesa bien extendida y la colocamos por ese lado sobre el tomate. También por el otro lado vamos a poner mayonesa y colocamos encima los huevos cocidos laminados y con sal y pimienta. Repetimos la operación con el tercer piso: mayonesa por las dos caras del pan y ponemos encima el aguacate laminado que habremos rociado con limón y salpimentado previamente. Untamos mayonesa en una cara de la última rebanada y tapamos nuestro sandwich triple al estilo de Perú.

Instructions:

We need for slices of sliced bread. On the first level we spread the mayonnaise and thin slices of tomato. Add Mayonnaise to the second slice e place it on that side over the tomato. Also, on the other side, we spread mayonnaise and on top the sliced boiled eggs seasoned with salt and pepper. Repeat the process for the third level: mayonnaise on the sides of the bread slices and on top the avocado slices that we have previously seasoned with lemon. Spread mayonnaise in the last slice of bread and cover our triple sandwich, made in the Peruvian style



Buen provecho!

The LC Cookbook

Please enjoy the recipes from our One Language, One Recipe event

A Traditional French Recipe

Crepes

Ingrédients:

380 gr de farine

75gr de sucre

6 oeufs entiers

90 gr de beurre fondu

1 litre de lait



Ingredients:

2 cups 1/3 of flour

1/3 cup of sugar

6 eggs

¾ of a stick of melted butter

33.8 fl oz of milk

Bon Appétit!

The LC Cookbook

A Traditional French Recipe

Crepes

INSTRUCTIONS:

Dans un saladier mélanger la farine et le sucre. Faire un puit et y ajouter les 6 œufs et le beurre tiédis puis mélanger.

Rajouter le litre de lait pour obtenir une pate liquide et lisse

Faites chauffer une poêle et mettez-y un dé de beurre

Mettez le feu sur moyen lorsqu'elle est chaude

Mettez une louche de pate dans la poêle pour qu'elle soit recouverte de pâte mais pas trop épaisse

Attendez que les bords de la crêpe craquent et brunissent avant de la retourner

INSTRUCTIONS:

Mix the flour and the sugar in a bowl. Make a hole in the middle and add the 6 eggs and the warm butter

Add the milk until you get a soft dough

When it is warm, turn the heat on low

Put a ladle of dough in the pan

Wait until the side of the crepe crack and become brown and flip the crepe around it cook for a few minutes and add some sugar or chocolate powder on top.



Bon Appétit!

The LC Cookbook

The Cook-off Recipe

PLEASE FIND THE TWO RECIPES FROM THE PORTUGAL VS ITALY EVENT IN THE NEXT NEWSLETTER!!!!!!



The NEW LC PEER TUTORING PROGRAM

LANGUAGE CENTER PEER TUTORING SCHEDULE	
AMERICAN SIGN LANGUAGE	Wed 1-2; Fri 3-4, Sun 5-6
ARABIC	Tue 1:30-2:30, Wed 10:30-11:30, Sat. 3:30-4:30
CHINESE	Mon 12-1; Wed 2:30-3:30, Sun 7-8
FRENCH	Mon 4-5; Fri 11:30-12:30, Sun 4-5
GERMAN	Wed 1-2; Fri 4-5; Sat. 1-2
HEBREW	Wed 10:30-11:30, Thur. 5-6, Sat. 1-2
JAPANESE	Tue 3:30-4:30, Fri 1-2; Sat. 2:30-3:30
KOREAN	Wed 11:30-12:30, Thur. 1:30-2:30, Sun 3-4
POLISH	Mon 1-2; Wed 4-5; Sun 5-6
PORTUGUESE	Wed 3:30-4:30, Fri 12-1, Sat. 3-4
RUSSIAN	Mon 1-2, Thu 4-5, Sun 4-5

P.S. The Language Center is located at 305 Douglass Commons!

PLEASE CONTACT US FOR MORE INFORMATION:
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