

'laNGgwij

OFFICIAL NEWSLETTER OF THE LANGUAGE CENTER



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The Language Center Newsletter

Welcome back to the Spring Semester, everyone! The members of the Language Center hope you had a wonderful winter break. Since January was very short, this Newsletter will also be short. However, if you're disappointed, our future Newsletters will be packed with more events and information!

For those of you who enjoy cooking or trying new foods, the LC Cookbook has made a return with new recipes as well.

We have a lot planned for the upcoming semester, so please take a look inside to see what you might be interested in and what we have done in the past.

From the Director

Hello,

I hope you are off to a great start of the semester

For this spring semester we invite you to join us for a number of events. We will continue to offer those events that are your favorites, such as the International Karaoke Night or the PS4 Competition. We will also be offering new events and we invite you to join us.

Do you know that 2019 is the UN International Year of Indigenous languages? This is a month dedicated to draw attention to these critical languages that need to be preserved, protected and revitalized. Languages are essential in our lives, and we use them not only to communicate with others, it is also each one's individual identity and culture.

According to the UNESCO we have more than 7000 languages around the world, among which 2680 are in danger of disappearing. By dedicating 2019 to Indigenous Languages, the objective is to raise awareness of the importance of these languages, their relevance for sustainable development, enhance international cooperation for its preservation, and reaffirm cultural and linguistic continuity. If can get involved and learn more about this Year's goals and events by visiting <https://en.iyil2019.org>

At the Language Center we strive to offer students a variety of services that will help you to improve you knowledge of the language(s) you are studying and its cultures. And we want to help to learn more about which languages are currently offered on campus and what opportunities each program does offer you. For that reason, we have planned a Language Fair on March 27th. Join us at the Feldman Ballroom, meet the Language Programs representatives, and, together, explore all courses offering. We can only hope that this year the Language Fair is as successful as last year.

Obrigada,

Teresa Valdez



Staff Interviews

Newbie Isabella & Veteran Andres

Andres is a junior studying mechanical engineering and has been working at the Language Center since its infancy, only one year old. The Language Center is now early in its childhood, only 3, and Andres has stuck around to see it grow. He first heard about the Language Center through his Portuguese Language professor, who is also the Director of the Center, and he hung out so much in the space that he felt he might as well be a part of improving it!

He says that his favorite events are the Karaoke Nights because of the new exposure to music he's never heard before. He loves to have fun and meet new people, so working at the desk feels natural. He has also learned many skills in the past 2 years like multi-tasking, listening, and discipline. With the constant support from his coworkers, he feels that it is a wonderful environment to learn, and mistakes are just another chance to learn as well. Overall, he's gained friends for life and funny stories that he keeps close to his heart. (continued on next page)



Isabella Dos Santos, '19



Staff Interviews

Isabella is one of the newest acquisitions of the Language Center. She started working in August of 2018, and she has already become an important and essential part of the team.

Fluent in 3 languages, she would always visit the Language Center to watch the Brazilian channels on the TV when she heard that they were hiring. She says she also heard from current employees about the great atmosphere and all the free food you're getting.



Her favorite event is 2 languages, 2 recipes. In her own words: "I love this event. I wasn't helping in the cooking process, but it reminded me of watching my aunts and mom cook and how I used to help clean afterwards. It reminded me of home. The food was also super delicious." She feels that the hardest part about her job is keeping up with the dynamic atmosphere at the Center which means multiple deadlines, but she has been doing her best to be on top of everything!

The easiest part for her is giving her 100% and enjoying what she is doing and knowing it's serving some purpose.

She believes that working in the LChas her helped to take constructive criticism, and it increased her love for all people. She says she is also better at repairing technology on the fly and stepping out of her comfort zone. Isabella is great, and we are so happy to have her!

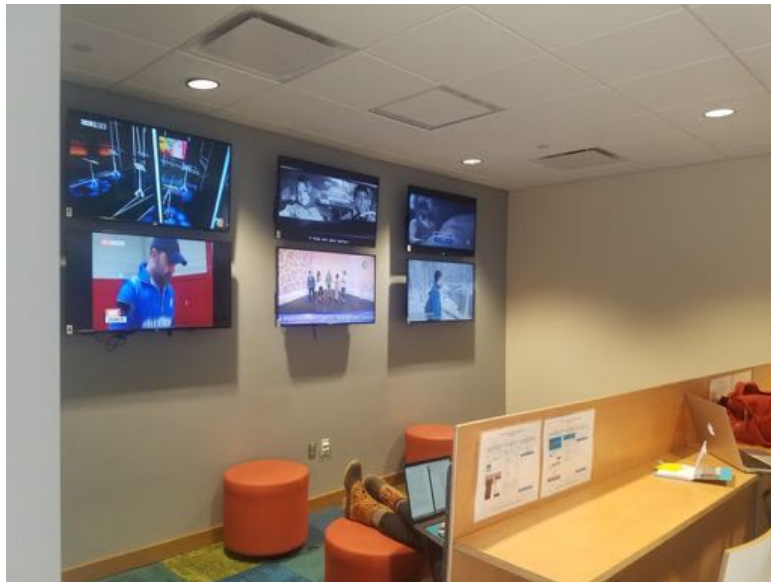
Andres Bustamante, '20



Our Resources

International TV

Have you ever noticed when leaving the Language Center and walking to Q & I that right before stepping onto the walkway there are six televisions on the right? These televisions are an extension of the Center, just like the Computer Hub, and we have a different international TV channel playing on each screen. These channels are in Italian, Chinese, Arabic, German, and two play Spanish. The TVs are always on when the building is open.



However, the TVs are always muted, so how are you supposed to listen to them and strengthen your language skills? The process is actually very simple, and all you need is access to the App Store or Play Store. Search “ListenWiFi Personal Listening” in either store and download the app. Afterwards, connect to the “UR_International_TV’s” Wi-Fi network. Finally, open the app and select the TV you would like to listen to. The TV’s number is on the bottom left-hand corner of each screen.

Please remember to be courteous to those around you and listen to the TVs through headphones. This area is not exclusive for those who want to listen to the TVs, so if you want to sit down and do work, feel free! If you notice any issues with the TVs, please let us know, and we hope you enjoy the space.

Kinga Flaga, '21



Conversation Hours

Conversation hours at the Language Center continue stronger than ever! Our laid-back, casual yet extremely useful conversation hours just got more personalized. We moved away from just calling them “Hebrew” or “Polish” and more towards “Balas & Bolinhos” or “Dantalk Bang.” This is just one of the many ways we strive to make our 12+ conversation hours more enjoyable and natural. We continue to offer loyalty rewards, giving a small prize to those who come to a few sessions, as well as a bigger prize to those who come to more! Whether it be through movies, class-related exercises, regular conversation, or other activities, our tutors come prepared with tools and insight from their own experience. Feel embarrassed to speak in front of others? Join us for a cup of coffee or tea and popcorn, listen to others, and participate as you get comfortable. Check the weekly conversation hour schedule on our website!

Below is the ASL Silent Coffee which meets every Thursday from 7:30 until 9 pm.



Above is the ESL Conversation Hour. This is a class for English second-language learners.

Marco Ramos, '20



Past Events

Italian One Language One Recipe

Because we could not have ended the school semester without sharing with our students the traditional Cantucci or biscottis from Toscana, Italy.



In December 6th, 2018 The One Language One Recipe corresponded to Italy, and the famous Cantucci were on the plate. Cantucci (or biscotti) are a twiced baked almond biscuits usually dipped in wine and originated in the City of Prato, Italy.

Our chefs were members of the Italian Program and during the event, they explained in both Italian and English the step by step baking process of the cookies, which was followed up by students tasting them. People had the chance of asking questions about the process, and interact with each other about the different ingredients they could use when baking biscottis.

Ana Casco, '21



Past Events

Two Languages, Two Recipes: Portuguese and Italian



Two Languages, Two Recipes: Portuguese and Italian was held January 25th, and it was an exciting cook-off between the Portuguese Professor and Language Center's Director Professor Teresa Valdez, and Administrative Assistant Carlotta Gambato! Since they were speaking in their native languages, our lovely Portuguese tutor Leonor and Italian tutor Basti helped translate what was being said. (If you're interested in receiving help from our language tutors, including Leonor and Basti, please check out the information on page 12 in the Newsletter!)

Teresa made kale soup which is a popular street food in Portugal. For those who were feeling a little adventurous, the kale soup could be eaten with blood sausage. Although eating the kale soup with the blood sausage would be more culturally accurate, Teresa and Leonor both said that they are not fond of the sausage and prefer eating it without. *(continued on next page)*



Kinga Flaga, '21



Past Events

Two Languages, Two Recipes: Italian and Portuguese



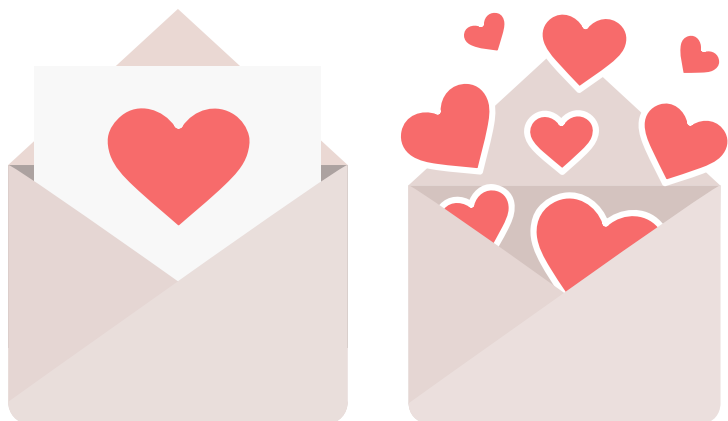
Carlotta made a panini with meat, peppers, and onions. The people who came to the event were able to build the panini themselves, so if someone wanted mustard or they did not want meat then they could make that decision themselves.

Carlotta and Teresa both expressed that they have done their best to find ingredients that match the ones that are used in their home countries, but the task was difficult. Regardless, both of the foods were delicious!

Kinga Flaga, '21



Upcoming Events



February 14th: Pen...Palentine's Day 11am to 4 pm - The Language Center will provide cards for people to write a card in another language for someone they love. There will be sugar cookies, chocolate strawberries, and a special surprise at the end!

February 16th: Korean Movie Night: Miracle in Cell #7 - Has the winter got you feeling down? Come watch this surprisingly wholesome movie about a group of Korean inmates who help their disabled fellow inmate take care of his daughter.



February 21st: Cultural Intersections - On February 21st, we will have one of our favorite programs called Cultural Intersections. This one is extra special to us because it is also the International Mother Language Day. Come join us; everyone is welcome!

Karina Vasquez, '21 and Kinga Flaga, '21



Upcoming Events



February 22nd: Compassionate Teaching - From 1 to 2pm in Lattimore 401, Niki Pizzutelli will be having a presentation for Compassionate Teaching in Lattimore 401. If you would like lunch, it will be served at 12:30.

February 23rd: International Karaoke Night - We once again will be singing in foreign languages! Please come sing your heart out have the chance to win \$15 in Uros.



March 2nd: Russian Movie Night - The movie is to be announced, but we hope to see you there.


Karina Vasquez, '21 and Kinga Flaga, '21



Peer Tutoring

The Language Center is still continuing the tutoring programs offered from last year! If you have questions about any of the language classes offered at the school, come to the Language Center and ask the tutors for help. Are you having trouble conjugating a verb in Spanish? Or maybe you don't know what Ohrwurm means in German, no worries! The tutors are here to help you! On a sad note, although we would love to help everyone who are interested in a language and having trouble with it, we can only offer the tutoring programs to those who are currently enrolled in the language course.

At last, the tutoring program has finally added a new Russian tutor! Maybe you started learning Russian after the World Cup last year and need some help. To get you started, do you know what “футбол” means? Come ask for the answer!



DROP-IN TUTORING SCHEDULE	
AMERICAN SIGN LANGUAGE	Tue 4:30-5:30, Sun 5-6
ARABIC	Mon 6-7, Thur. 10-11
CHINESE	Tue. 3:30-4:30, Sat. 4-5
GERMAN	Mon. 4-5, Sun. 4-5
HINDI	Thur. 1-2
ITALIAN	Tue. 1-2, Sun. 6-7
JAPANESE	Thur. 2-3, Sun. 4-5
KOREAN	Wed. 3:30-4:30, Sat. 3-4
RUSSIAN	Thur. 12:30-1:30, Sun. 6-7
SPANISH	Mon. 6-7, Wed. 4:30-5:30
PORTUGUESE	Wed 5-6, Fri 12-1

In order to offer tutoring to everyone taking a language course, the Language Center is expanding its tutors! We are looking for a new Chinese and Latin tutors. Go to JobLink and if you want to help others with a language you are knowledgeable in, apply and join the team! 加油!

Daiki Nishioka, '21



The LC Cookbook

The Italian Cantucci Recipe

Ingredienti/Ingredients:

- 500 g. di farina (500 gr of flour)
- 250 g. di zucchero (250gr of sugar)
- 150 g. di burro (150gr. of butter)
- 230-300 g di mandorle NON sgusciate o gocce di cioccolato fondente (230-300gr Almond with skin or dark chocolate chip)
- ½ bustina di lievito (Baking powder)
- 4 uova (4 eggs)
- 2 arance (solo buccia grattugiata) (2 oranges (grated peel only))



The LC Cookbook

The Italian Cantucci Recipe

Preparazione/ Directions:

Unite lo zucchero e l'uovo con un pizzico di sale. Mescolate senza sbattere. In un altro contenitore, versate la farina e il bicarbonato di ammonio. Unite i due composti e cominciate ad amalgamare con le mani, aggiungendo anche un po' di burro morbido e le mandorle senza tostarle.

(Add the sugar and the egg with a pinch of salt. Gently stir the ingredients together. In another container, pour the flour and the baking soda. Add the ingredients from the two containers and begin mixing them with your hands, adding a little bit of softened butter and the almonds without toasting them.)

Profumate il composto con la scorza di arancia e un po' di Marsala, o con qualsiasi altro liquore di vostro gradimento, o, alternativamente, il succo di limoni e arance. Impastate fino a che gli ingredienti non saranno ben amalgamati tra di loro. Formate poi un panetto, dividetelo a metà e realizzate due filoncini che andrete a posizionare su una teglia rivestita con carta da forno.

(Add the orange zest to the mixture, and a little 'Marsala, or any other liqueur of your liking. If not available, you can use the juice of lemons and of oranges. Knead until the ingredients are well blended with each other. Then shape the dough into a ball, divide it in half and make two loaves that you will place on a baking sheet lined with baking paper.)



The LC Cookbook

The Italian Cantucci Recipe

Preparazione/ Directions:

Spennellate l'impasto con un tuorlo d'uovo sbattuto e infornate in forno statico preriscaldato a 200 gradi per 20 minuti. Trascorso questo tempo, sfornate i filoncini e fateli raffreddare. Poi con un coltello tagliate l'impasto leggermente in diagonale, creando dei biscotti di circa 1/2 centimetri di diametro. Riponeteli di nuovo sulla teglia e infornate per altri 18 minuti a 160 gradi. Se volete che i biscotti siano più morbidi teneteli in forno solo 5/10 minuti.

(Brush the dough with a beaten egg yolk and bake in a static oven preheated to 200 celsius degrees for 20 minutes. After this time, take out the loaves and let them cool. Then with a knife cut the dough slightly diagonally, creating biscuits about 1/2 centimeter in diameter. Put them back on the pan and bake them for another 18 minutes at 160 celsius degrees. If you want the biscuits to be softer, keep them in the oven for only 5/10 minutes.)



The LC Cookbook

The Portuguese Caldo Verde Recipe

Ingredientes para 6 pessoas / Ingredients for 6 people:

500g de batata - 1pound of potato

400g de couve galega cortada em caldo verde - 1 pound Organic Collard Greens

1 cebola - 1 onion

2 dentes de alho - 2 garlic cloves

2dl de azeite - 0.85 of a cup of olive oil

Sal q.b. - salt

1 chouriço - 1 Palacios Chorizo, Original

2l de água - 2 liters of water



The LC Cookbook

The Portuguese Caldo Verde Recipe

Preparação: / Preparation:

1. Lave bem a couve Portuguese ou couve e corte em tiras finas.
Wash the Portuguese kale or Collard Greens very well and them cut it in thin strips.
2. Descasque as batatas e corte-as em cubos.
Peel the potatoes. Cut them in cubes.
3. Retire a pele dos dentes de alho e da cebola.
Peel the garlic cloves and onion.
4. Numa panela com os 2l de água, coloque as batatas, a cebola, os dentes de alho e metade do azeite. Tempere com sal.
In a pan, add the 2 liters of water, the potatoes, onion, garlic cloves and half the olive oil. Add salt to taste.

5. Depois de começar a ferver. deixe cozer durante 30 minutos até que tudo fique bem cozido.
After coming to a boil, let it cook for 30 minutos or until all is well-cooked.

6. Depois de tudo cozido passe com a varinha mágica.

Once all is well-cooked, blend it all with the immersion blender.



The LC Cookbook

The Portuguese Caldo Verde Recipe

Preparação: / Preparation:

7. Junte a couve cortada e deixe a couve cozer 15 minutos. If needed add more olive oil.

Add the cutted collard greens or Portuguese kale and let it cook for 15 minutes.

8. Entretanto corte o chouriço em rodelas.

In the meanwhile slice the chorizo.

9. Verifique que a couve está bem cozida e retifique o sal.

Make sure the collard greens or Portuguese kale is well-cooked and rectify the salt.

10. Sirva a sopa e adicione uma ou duas rodelas de chouriço por prato.

Espere um minute para que o chouriço abra.

Serve the soup by adding one or two slices of the chorizo per plate. Wait about one minute in order for the chorizo to open and blend its flavors with the soup.

11. Bom Apetite!

Enjoy!



The LC Cookbook

The Italian Panino con Salsiccia, Peperoni e Cipolla Recipe

INGREDIENTI per 4 persone

4 panini freschi e croccanti

2 peperoni (Verdi, rossi, gialli, arancioni)

Olio extra vergine d'oliva (q.b.)

1 cipolla

2 salsicce fresche

senape (o altre salse a piacere)



INGREDIENTS for 4 people

4 fresh and crunchy sandwiches

2 peppers (green, red, yellow, orange)

Extra virgin olive oil (q.b.)

1 onion

2 fresh sausages

mustard (or other sauces to taste)



The LC Cookbook

The Italian Panino con Salsiccia, Peperoni e Cipolla Recipe

PROCEDIMENTO:

Lavate i peperoni, togliete semi e filamenti e tagliateli a pezzi. Sbucciate la cipolla e tagliatela a spicchi. Scaldate un'ampia padella antiaderente, aggiungete un filo d'olio e mettete a cuocere la cipolla per circa 5 minuti. Aggiungete i peperoni e lasciateli cuocere finché non si ammorbidiscono. Nel frattempo, tagliate a metà nel senso della lunghezza una salsiccia: potete anche evitare il taglio, ma se volete assicurarvi che la carne sia ben cotta anche all'interno è meglio aprirla. Cuocete poi da entrambe i lati su una piastra molto calda o su una griglia finché la carne non sarà dorata, ma non troppo cotta per non rischiare che si asciughi. Riempite poi il panino tagliato a metà con la salsiccia e le verdure. Se volete, aggiungete anche un po' di senape.



Wash the peppers, remove seeds and filaments and cut them into pieces. Peel the onion and cut into wedges. Heat a large non-stick pan, add a little oil and cook the onion for about 5 minutes. Add the peppers and let them cook until they soften. Meanwhile, cut a sausage in half lengthwise: you can *also* avoid cutting, but if you want *to* make sure that the meat is well *cooked*, *it is* better to open it inside. Then cook on both sides on a hot plate or on a grill until the *meat is golden*, *but* not too cooked to prevent it from drying out.

Then fill the sandwich cut in half with the *sausage* and vegetables. If you want, add a little mustard.

