



Language Link Line August 2013

Language Link
<http://www.langlink.com>

Your Passport to
Spanish Learning

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Full details of all programs
on our website including
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www.langlink.com

Tips and information about learning Spanish and the people who speak it. Published every other month

What's in this edition

Online Lesson, Cocina Cooking, Culture Clips, Language Link's Latest, OJO (real deals), Rhythm & Read, Been There, Loved That (reports from participants), Likeable Links

Last chance for marvelous Chiapas! An affordable cultural experience which you will thoroughly enjoy. Contact us by Sept 1 about our On The Road highest rated Chiapas viaje Nov 4 – 11, \$1200 - 8 days. A few places remain, and it's perfect to combine with Dia de Muertos program in Cuernavaca the week before, Oct 26 – Nov 2. \$800 all inclusive week

Contact kay@langlink.com for full info on either or both.

The fall months are a perfect time for Spanish study! Fewer people and great weather.

Online Lesson

¡Ojalá que aumente su vocabulario!

As you're increasing your Spanish vocabulary, it always adds an extra dimension to know the word origin. Arabic is one of the biggest contributors of words to the Spanish language. The introduction of Arabic words into Spanish began in earnest in the eighth century. People living in what is now Spain spoke Latin at one time, of course, but over the centuries Spanish and other Romance languages such as French and Italian gradually differentiated themselves. The Latin dialect that eventually became Spanish was highly influenced by the invasion of the Arabic-speaking Moors in 711. It wasn't until late in the 15th century that the Moors were expelled, and by then literally thousands of Arabic words had become part of Spanish. Just a few follow to give you some ideas and maybe increase your vocabulary in an interesting way. Notice that many start with "al".

aceite — oil

adobe — adobe

aceituna — olive

OJO

If you are planning study for 2014, often we can get you 2013 tuition prices, especially if your registration comes in before Nov. 15. Put away a little money and plan early.

Low fares to many of our study destinations. Check out Spirit, spirit.com for low fares, mostly from Ft. Lauderdale, to Guatemala City, San José and Lima. A newer line Interjet, interjet.com.mx has great fares to Mexico, from New York JFK, Orange County, Miami, San Antonio and others. Getting good air these days is a constant challenge, and we will continue to pass along tips.

An ongoing contest on our website for a gratis one week study at Intercultura of either Heredia or Playa Sámara, Costa Rica. Air is on you, but we include one week of small group classes and a homestay with individual and two daily meals. Just click our contest box on our

website to enter. All we ask is a brief comment from you. You'll then be included in the general drawing for a winner. ¡Suerte!

Get a GRATIS stay at the playa while you learn Spanish at IMAC. Take a four week group course in Guadalajara, Mexico, from Nov 19 - Dec 13, and you will automatically get a 4 day stay upon completion of the course in beautiful Puerto Vallarta. The viaje includes a place to hang your hat and RT motorcoach transport Dec 14 - 17, 2013. Ask us for details.

Language Link's Latest

Our new website at www.langlink.com continues with revisions and corrections. We had hoped it to be trouble free, but as with most technology, it is not. We appreciate all your patience with the glitches, and we're doing everything possible to make it function at 100%.

Looking for a place for Thanksgiving? Come to Cuernavaca for an all inclusive study and cultural week, including Thanksgiving Dinner. See info at www.langlink.com under Cultural in the program descriptions of the Cuernavaca school.

This is the time when we do group planning for 2014. We have groups organized for Cuernavaca, Santiago, Antigua, Quito and Costa Rica.

Cuba – Many of you are following our progress with these new Cuba viajes. Our October trip sold out within the first two weeks of publicity. We had to turn so many away that we are offering another trip March 5-13. That one is more than half filled without any publicity yet. Through a college we have another one offering college credit in June. We hope to someday offer Cuba as a regular Spanish school destination.

Don't forget the Sept 1 deadline for our Chiapas viaje. Our participants in past groups have truly loved their experiences there. kay@langlink.com for information. There is a quick recap on the Latest News section of our website.

ajedrez – chess
alacrán – scorpion
albahaca – basil
alberca – swimming pool
alcalde – mayor
alcatraz – pelican
alcoba – bedroom, alcove
alfombra – carpet
algodón – cotton
almacén – storage
almirante – admiral
almohada – pillow
alquiler – rent
arroba – the AT symbol on a keyboard
arroz – rice
azafrán – saffron
azar – chance
azúcar – sugar
berenjena – eggplant
balde – bucket
café – coffee
cero – zero
chivo – billy goat
dado – die (singular of "dice")
espinaca – spinach
fulano – what's-his-name, so and so
guitarra – guitar
hasta – until
jirafa – giraffe
limón – lemon or lime
loco – crazy
marfil – marble, ivory
masaje – massage
máscara – mask
momia – mummy
mono – monkey
naranja – orange
ojalá – I hope, God willing
olé – bravo
paraíso – paradise
rincón – corner, nook
sandía – watermelon
sofá – sofa
rubio – blond
tamarindo – tamarind
tarea – task
tarifa – tariff
taza – cup
toronja – grapefruit
zafra – harvest
zanahoria – carrot
zumo – juice

Cocina Cooking

Sopa de Pan de San Cristóbal (Chiapas)
The chilly evening air and the long tradition of fine baking make this soup a welcome repast in this lovely mountain town. Accompanied by a salad, this thick soup could easily serve as a main course. Serves 6

Ingredients: ¼ cup corn oil, 1 onion, peeled and chopped, 2 tomatoes, chopped, ¾ T. sugar, 1 ripe plantain, chopped, 1 qt. good chicken stock, ¼ tsp each of dried thyme and ground cinnamon, pinch ground cloves, salt / pepper to taste, 1 lb. small new potatoes, boiled, peeled and chopped, eight 1" thick slices of French bread fried in oil until golden on both sides, ½ C. raisins, 5 pitted prunes, in slices, ½ C. pitted green olives, 3 hard boiled eggs, sliced

Preparation: In a large stockpot, heat the oil, add the onion and sauté until transparent. Add the tomatoes and sugar and cook, stirring, until the onions begin to caramelize. Add the plantain and continue to cook until softened. Add the chicken stock, thyme, cinnamon, cloves, salt and pepper, and bring to a boil. Lower heat, cover and simmer for 30 minutes.

Add the cooked potatoes to the soup. Place the bread on the bottom of a soup tureen or heatproof server. Cover with raisins, prunes, olives and eggs. Pour hot soup over all. Serve at once.

Likeable Links

<http://www.mexicansugarskull.com/support/dodhistory.html> - tradition of skulls
http://en.wikipedia.org/wiki/Day_of_the_Dead
<http://www.sfgate.com/mexico/mexicomix/article/La-Catrina-Mexico-s-grande-dame-of-death-2318009.php>

Been There Loved That

A letter from a past student which made us very, very pleased to be doing this work.

Hello Kay and Meredith,

Culture Clips

Living It Up on the Day of the Dead

What was a skull made of sugar, adorned with Mexican rosado icing, and with my name written on the forehead.... doing on my desk in the plains of the U.S. Midwest? It was a gift from a Mexican friend, and it was my first tangible introduction to one of Mexico's most interesting cultural traditions, Día de Muertos of Nov. 1st and 2nd.

It's easy to describe with words – an ancient, pre-Columbian remembrance of past family and ancestors, combined with a touch of Western religion to merge with All Saints' Day. Outsiders often mistake it for Halloween, but it has no similarities. Although U.S. style trick and treaters asking for candy are now showing up in Mexico, there is strong opposition to replacing the Mexican traditions with a foreign tradition. Neither is it ghoulish, grim or frightening. Yes, it deals with death, but in a style of honor and joy, not in mourning, fear or despair. So those are the words, but the actual experience is something else, best appreciated through the senses.

The smells – In the air is the just baked bread aroma of the traditional Pan de Muertos, baked in the shape of bones and often served with aromatic, cinnamon spiked Mexican hot chocolate. Copal incense perfumes the air around the family altars. Marigolds (an ancient Mexican flower called cempazúchitl) are everywhere, lending their subtle fragrance along with their beauty. There is the smell of corn masa, as tamales are steaming in many kitchens. The multitude of burning candles lends the soft smell of perfumed wax.

The sounds – Without unique compositions for the day or the very Mexican mariachi sound, more often are heard the hushed footsteps of many visitors, as they reverently go to homes where a family member has recently died. The footsteps of these crowds are also in abundance in the many public museums and gardens which offer events for the day. Nobody misses it.

The sights – Intense colors, papel picado, candles, flowers, photographs of the deceased along with plates of their favorite food and drink on very elaborate altars which take days to prepare. In creativity and beauty they are unparalleled, as it is considered both an honor and a duty to construct them. Catrina figures are prolific, as these are the sometimes life sized female skeleton figures, with elegant hats and turn of the century dress. Paths made from marigold petals light the way with their bright color for the

I have never met either of you, but each of you has helped me set up programs with Language Link over the years. Since my last program with you (Amauta in Peru), I have focused my travels on 2-4 visits per year to a rural community in the mountains of the Dominican Republic where I always do a local homestay - can't get much more "immersion" than that! I am an avid reader, and I generally try to be reading at least one novel or nonfiction work in Spanish. My work in the DR is centered around building a local library (all books in Spanish, of course!) for community use. In spite of this involvement, I continue to gaze longingly at your programs in other places. Work in a rural area allows me to use my language skills, but does not actually improve my fluency since correct usage and extensive vocabulary are not the baseline there! I continue to need the structure of a class to discipline my grammar! I find auditory receptive comprehension most challenging - the telephone is still a struggle! I have sent many students your way because my first Language Link experience in Sevilla many years ago truly changed my life.

I would like to thank you for the wonderful service you have provided over the years. Hopefully I will be able to gather the financial and time resources to attend another of your recommended programs in the future.

Sincerely,
Linda Rexford (Khamsvoravong)

souls of the dead to visit.

The tastes – Most representative is the warm taste of the corn husked tamales offered at every house. The inside filling represents the spirit of the dead wrapped in the “body” of the corn husk. You're tasting much more than a simple tamal. (Did you know that's the singular form of tamales?)

The emotions – It is such an “other” experience that fascination and keen interest are the most common feelings. Language Link's emotions are pride and satisfaction in joining with the Cuernavaca school to develop a program to allow you to do this. It's the perfect example of combining Spanish learning with a superb cultural experience.

The Mexican, in contrast, is familiar with death. He jokes about it, caresses it, sleeps with it, celebrates it. It is one of his favorite toys and his most steadfast love. – Octavio Paz (poet, writer and diplomat 1914 – 1998)

Rhythm and Reads

Rhythm – Leigh Howard Stevens plays Bach on Marimba, J.S. Bach (composer), Leigh Howard Stevens (performer), Audio CD format This may be a stretch for some, but in thinking of the marimba as the best instrument from Chiapas and of combining traditions, this is one of our favorite CDs which we often play in the Language Link office.

Reads – The Days of the Dead: Mexico's Fiesta of Communion with the Departed by John Greenleigh. This book offers a remarkable look at Mexico's tradition honoring departed ancestors, friends, and family. Each aspect of the multiday event is carefully explored: the viaje to the cemeteries to spruce up neglected gravesites, the lively marketplace selling breads and candies in the shapes of skulls and skeletons, the peaceful vigil as friends and families crowd the cemeteries to await the arrival of their loved ones through the long night

We hope you enjoyed our news. Please visit us at www.langlink.com.

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