



GLOBAL TALK

THE FIRST UO MULTILINGUAL PUBLICATION

Fall 07 Issue 14

<http://babel.uoregon.edu/globaltalk>



FOOD ETIQUETTE



UNIVERSITY
OF OREGON

Global Talk: all languages and dialects across the world used as a means of communication between human beings. All people have a native language they prefer to communicate in, but interpersonal communication supersedes any lingual barriers. Our goal at Global Talk is to overcome these communicative barriers and create a space for individuals in the university community and across the world to connect while sharing similarities and differences in cultures, languages, customs, and entertainment.

As a business major, I believe this is what Global Talk's competitive advantage is. We are able to provide a publication that appeals to readers of many different ethnicities and languages, and connect these people regardless of the current geo-political climate. Doesn't learning about etiquette across countries such as Spain, Italy, Scandinavia, China, India, Germany, and Brazil appeal to you? Imagine being able to sit down to dinner at a restaurant in Cairo, Egypt, or a home-stay in Sapporo, Japan without knowing any of the language. After reading this issue, we are confident that you will gain sufficient language and cultural understanding to do these things without committing a faux pas.

I am also a Japanese major, so I am further obligated to touch on the linguistic aspect of our publication. We claim to be the only publication on the University of Oregon campus (and I would be willing to bet across most campuses) that focuses on the synergy of 13 different languages to foster diversity and cross-cultural understanding in our greater community. Cross-cultural communication in the current world is one of the most significant things you can learn, and I believe the college campus is the most ideal environment to do so. So, let's come together to celebrate our differences and explore our similarities!

If you have any questions/ comments/concerns about Global Talk, how to be a member, contact me at <jpeacock@uoregon.edu> I look forward to your emails.

** Don't forget to check out our website at <babel.uoregon.edu/globaltalk/>, where we post all of our issues! **

Jared Peacock
Global Talk President 2007-2008

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ARABIC Section عربي

(2007 أكتوبر)

من أشهر الاطباق العربية هو الجريش الذي هو عبارة عن قمح مجروش أو مطحون طحناً بسيطاً ليكون على شكل قمح أصغر حجماً من حجمه الأصلي . الجريش لا يعتبر طبق مشهور فقط وإنما هو عبارة عن طبق من الاطباق الشعبية القديمه الذي ارتبط ببعض المناسبات المهمة مثل عيد الفطر، ففي العيد يجتمع الاهل والاقارب لتناول الجريش على وجبة الافطار. يتكون الجريش من اللبن و البصل و القمح المجروش والسمن وبعض البهارات، ويعتبر طبق لذيذ ومفيد وخفيف.

من آداب الأكل التي أوصى عليها الإسلام أثناء تناول الطعام عدة آداب منها النهي عن الأكل في أواني الفضة أو الذهب لما في ذلك مدعاة إلى ان ينبعث في النفس الكبر والعلو والفخر على الآخرين ولما قد تغير في خلق التواضع ليصبح كبر واحتقار لغير المقتدرين من الناس. ومن الحكمة من النهي عن الأكل في أواني الذهب والفضة هي أن ذلك قد يؤثر في نفوس الضعفاء والفقراء. أثناء تناول الطعام من المستحب على الانسان ان يشكر ربه على نعمة الطعام وان يتفكر في حال هؤلاء من لا يجدون لقمة العيش.

ومن الآداب المستحبة أثناء تناول الطعام هي غسل اليدين قبل الأكل لما في ذلك المحافظة على الصحة وعدم تلوث الطعام بالآوساخ والجراثيم المؤذية لجسم الانسان. التيامن بالاكل والاكل مما يلي الانسان من الجهة الأقرب له والاجتماع على الطعام وعدم الاكثار من تناول الطعام والنهي عن عيب الطعام واحتقاره والتسمية باسم الله قبل الأكل وحمده على الكل بعد الفروغ منه أيضاً من بعض الآداب التي حث عليها الإسلام.



كتبتة/ أمل الحامد
طالبة في جامعة ولاية اوريغون
~Amal Al-Hamid

VOCABULARY

hal be imkaneen an atlub...

-I'd like to order...

hal alwajibah tatawee ala lahim

-Does this have meat in it?

latheeth

-Delicious

estamte'e be wajbatic

-Enjoy your meal!

shokran / taeyatee -

taheyatee

-Cheers

shokran

-Thank you

The Art of Egyptian Cuisine

I was fortunate enough to discover Egyptian cuisine this summer when I traveled to *Masr* (Egypt) on a foreign exchange program. As part of my home stay, I benefited from host mother's fine cooking although I'm sure I gained a few pounds along the way. While Egyptian cuisine is delightful, the table etiquette is very intriguing. For example, Egyptians usually eat with their right hand and pass food only with their right hand because the left hand is seen as unclean. They also insist on guests eating more after finishing their first helping and it is often times rude to resist. A trick I learned was to leave a little food on my plate and thank my host mom several times while giving her compliments on how great the food was. Also, it is considered rude to refuse food in the first place, so even if you aren't hungry, you should try a little (although I'm sure you'll be offered more than you want to eat). I encourage you to go to Egypt and find out more about Egyptian food etiquette for yourself sometime!
~Sherry Dickerson

Kapsa

Ingredients:

- | | | |
|-------------------------------|--|-------------------------|
| -2 Tbsp. olive oil | -1 medium onion, chopped | -3 tsp. ground cardamom |
| -1 can (2 cups) chicken broth | -1 ½ cups water | -1 tomato, chopped |
| -1 6 oz. can tomato paste | -2 tsp. garlic powder | -1 tsp. lemon rind |
| -1 cinnamon stick | -salt to taste | -1 ½ cups Bastmati rice |
| -1 small snack box of raisins | -1 package skinless, boneless chicken (4 breast halves/4-6 thighs) | |

Preheat oven to 300°F. Wash chicken thoroughly and pat dry with paper towels. Put chicken in a baking dish and bake in preheated oven until fully cooked (30 minutes). While the chicken is baking, heat oil (medium-high) in a large pot. Add chopped onions and 1 tsp. cardamom, stirring constantly until browned. Add chicken broth and 1 ½ cups water to pot. Add remaining 2 tsp. cardamom, tomato, tomato paste, garlic powder, lemon rind, cinnamon stick, salt, and raisins to the browned onions and water. Cook on medium-high, stirring occasionally for 2-3 minutes. Add the rice. Bring to a boil, then immediately turn heat down to low. Cover and simmer for 15 minutes. After, 20 minutes, check the rice to see if it has absorbed all of the liquid. If the rice is dry but not soft yet, add a little more water and continue to simmer. Do not stir the rice! The rice is done when all the liquid has been absorbed and the rice is soft. When both the rice and chicken are cooked, place the rice on a platter and put the chicken on the top in the middle.
Source: <http://www.answers.com/topic/kapsa>



Chong Yang Cake

by Shanyou Wang

According to Chinese customs, on different festivals people have different kinds of food to celebrate. This year, on September 25th, (August 15 on the lunar calendar,) Chinese people celebrated the Moon Festival, which is called "Zhong qiu Jie." Did you have a taste of the mooncake?

On October 19th, (September 9th on the lunar calendar,) there will be another Chinese festival called Double Ninth Festival, which is a day to show respect to senior people. On that day, we usually have rice cakes and drink chrysanthemum wine.

Rice Cake is also called the "double yang cake." Cake in Chinese is pronounced "gao", which means "high" in English. On this day, people like to go to high places in order to get rid of bad luck. Thus, mountain-climbing became the important activity.. "Double yang cake" is made of nine layers of cake and these nine layers represent a tower. There are also two lambs on top of the cake. Sometimes people put a little red flag on top of each cake too. Nowadays, people make different kinds of rice cake to sell in stores. On October 19th, don't forget to have a taste of a chongyang cake to celebrate this festival.

根据中国的习俗，人们会用不同的食物来庆祝不同的节日。在九月25日(农历8月15日)，中国人庆祝了中秋节。你试过月饼了吗？

在10月19日，将会有另外一个节日叫做重阳节，是一个敬老的节日。在那天我们会吃重阳糕，还会饮菊花酒。

这个糕叫重阳糕。糕在汉语发音同“高”，翻译为英文意为“高”。在这一天，人们希望登高来避灾避难。因此，登山成了一项重要的活动。重阳糕做成九层，象宝塔，上面还做成两只小羊。有的还在重阳糕上插一面小红旗。在10月19日，可别忘了品尝一下重阳糕来庆祝这个节日。

横筷礼

by Mengyu Chen

中国的饮食文化有多种进餐礼仪。横筷礼便是其中之一。

在进餐暂停时，我们可以把筷子直接搁置在碗碟或调羹筷架上。而“横筷礼”，顾名思义，是将筷子横摆在餐具上。这表示用餐者已经酒足饭饱并不再进膳了。

横筷礼一般用于平辈或比较熟悉的朋友之间。而同长辈进膳时，必须待长辈横筷之后再横筷以示尊敬。据《翦胜野闻》载：“（明）太祖命唐肃侍膳，食讫横筷致恭……”唐肃在皇帝面前用横筷礼，犯“大不敬”罪，结果被发配边境。可见横筷礼在古代是多么重要的礼节。

而现在进餐时，通常是等全桌膳毕再收拾碗筷。而不是用餐完毕的人立即撤去餐具。这可以说是古代横筷礼仪的延续，表示“人不陪君筷陪君”。



VOCABULARY

I'd like to order...
我想点... ..
wǒ xiǎng diǎn ...

Does this have meat in it?
这道菜里有肉吗?
zhè dào cài lǐ yǒu ròu mā?

Please eat.
请慢用。
qǐng màn yòng

Cheers! / Toast
干杯!
gān bēi

Tasty / Delicious
好吃
hǎo chī

RECIPE

Fish-Flavored Shredded Pork

Ingredients:

150 g Pork, shredded; 30 g Wood ear (Tree mushroom); 20 g Bell pepper, shredded; 30 g Carrot, shredded; 2 tbsp oil; 1 Green onion, shredded; 2 pieces Garlic; 10 g Pickled chilli; 10 g Ginger

Marinade:

1/4 tsp Chicken powder; 1/2 tsp Cornstarch; 1/3 tsp oil

Sauce:

1 tsp Salt; 1/2 tsp Chicken powder; 1 tsp Sugar; 1 tsp Vinegar; 1 tsp Light soya sauce; 1 tbsp Starchy solution

Method:

1. Mix the pork shreds with the marinade and let stand for about 15 minutes. Mix the sauce ingredients in a small bowl and set aside.
2. Soak the black fungus and shred thinly. Finely chop ginger, onion and pickled chilli.
3. Heat up a skillet with oil, adding pork. Stir until almost cooked. Add in chopped ginger, onion and pickled chilli until fragrant. Add in black fungus, bell pepper and carrots. Pour in the prepared sauce. Stir until well combined and dish off.



ARSI Section

October 2007

Recipe

Khoresht Loobia-Sabz

Ingredients: (6 servings)

- * stewing lamb or beef, 500 grams
- * string beans, 750 grams
- * potatoes, 500 grams (optional)
- * 3-4 onions
- * fresh Lime juice, 2-3 spoons
- * tomato paste, 3-4 spoons
- * cooking oil
- * salt
- * black pepper



Directions

Peel and thinly slice onions, then fry in oil until slightly golden. Add 3 glasses of hot water and bring to boil. Turn heat down and let boil slowly for about 45 minutes.

While meat is cooking, wash French beans, cut the ends and chop into 2-3 cm pieces. Add French beans, salt, pepper and tomato paste to the meat and continue until cooked. Add lime juice and adjust seasoning. Cook for another 3-4 minutes.

Roxana & Farzin Mokhtarian
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Breads of Iran

By Annie S. Wesley; Freelance Writer

The bakers in the historical town get busy panning out fresh flat breads. Bread, hot out of the ovens, goes straight to the waiting customers on their way home for lunch.

Shiraz is the city just 35 miles away from Persepolis, one of the ancient capitals of Persia, established by Darius I in the late 6th century BC.

As the aroma of fresh bread permeates the streets, it was fascinating for me and other visitors to watch the bread making process in the traditional middle-eastern way. With the strong culture associated with bread in the region, we were told that similar breads were eaten centuries back by the Persian rulers.

Flat breads are one of the oldest known prepared foods. Over the centuries, making bread became an art. The word bread in Farsi is Naan. If you the names Naan-e Sangak or Naan-e Barbari, it means Sangak Bread or Barbari Bread.

Even today, flat breads are eaten everyday in Shiraz and all over Iran. Each bakery specializes in one type of bread. Families buy one of the four main types of flat breads, sangak, barbari, taftoon or lavash, made in small bakeries spread all over the town. Each household buys only the quantity they can eat for that day. 'Daily bread' makes more chesense in this culture.



Vocabulary

* I'd like to order...
manmikhoram(I'll have....)

* Does this have meat in it?
In qazaa gusht tush daare?

* Pre / post meal utterances
pish qazaa/deser

* Please / Thank you
lotfan/mersi,mochakeram

* Cheers! / Toast
noosh/salaamati

* Tasty / Delicious
xosh tam/xosh maze



Sources:

<http://shavian.org/verdurian/>

<http://www.indiancookerylessons.com/files/naan.JPG>

<http://www.oldflutes.com/Kathy&Rick/irantr/foodim/sangak4.jpg>



rench Section

(OCTOBRE 2007)

La nourriture française par Colette Crouse

Puisque les premiers livres de cuisine sont apparus dans le quinzième siècle, l'histoire de la cuisine française est une des plus anciennes dans le monde. En fait, le champagne est né aux environs de 1600, et le croissant, la célèbre pâtisserie célébrée française, a été développé en 1686. Alors que la cuisine française a beaucoup évolué, elle a retenu des caractéristiques qu'aujourd'hui, nous reconnaissons comme exceptionnellement «françaises». Trois produits de base du régime français sont le vin, le pain, et le fromage, et les trois accompagnent souvent chaque repas. Le vin n'est pas réservé pour les occasions spéciales, mais est considéré comme faisant partie de la vie quotidienne. La baguette est peut-être la forme du pain la plus mangée en France, servie au petit déjeuner, où elle est plongée dans le café, au déjeuner avec les sandwiches, et au dîner. Il y a des lois en France qui définissent le pain comme composé de quatre ingrédients uniquement: la farine, l'eau, la levure, et le sel ; c'est pour garantir la fraîcheur du pain. Du Brie, au Munster, au Camembert, au Roquefort, il y a plus de 200 variétés de fromages français qui sont protégés par la Politique agricole commune (PAC) de l'EU. La nourriture en France diffère d'une région à l'autre, et puisque les Français cuisinent avec les ingrédients frais et locaux, les menus changent avec les saisons.

Quelques plats très populaires en France sont :

- La bouillabaisse
- La ratatouille
- La Friture
- Le Matefaim

Tips for Dining in a French Restaurant:

- In general, it is not possible to request substitutions or changes to a dish
- French food usually comes with the condiments already applied; you must ask for ketchup, mustard or mayonnaise if you would like it
- Your tip will not be brought to you until you ask for it
- You are not required to tip and a 15% service fee is already added to your bill; however, it is polite to tip for good service
- Refer to your waiter only as "monsieur" or "madame" unless you would like a hot bowl of soup accidentally dropped in your lap
- Don't ask for a doggie bag
- Drinks are not normally served with ice
- Do not order un coca (Coca-Cola) for dinner

French Eating Etiquette :

- Bread is placed directly on the tablecloth unless it is a formal meal
- You should tear your bread into bite-size pieces before eating it
- Keep your hands on the table
- Use only your fork when eating salad
- When going to dine at someone's house, bring flowers or chocolates

Soupe à l'Oignon gratinée (Onion soup "au gratin")

This soup is eaten in France on the morning of January 1st to celebrate the new year!!!



Le vocabulaire:

I would like a menu, please: Je voudrais une carte, s'il vous plaît.
Does this dish have meat in it?: Est-ce que ce plat est préparé avec de la viande?

Bring me the bill, please: Apportez-moi la note, s'il vous plaît.

Please/thank you: S'il vous plaît/ Merci.

Delicious: Délicieux/délicieuse



GERMAN Section

October 2007

Ein Prosit aufs Oktoberfest!

Oktoberfest is an annual German celebration held beginning in late September and ending in the first week of October.. The very first Oktoberfest was held October 12th, 1810 to celebrate the wedding of Princess Theresa of Bavaria with Crown Prince Luitpold I. It was celebrated with food, beer, music, dancing, and a horse race. According to legend, the fun lasted for sixteen days.



http://www.regionmuenchen.de/index.php?site=regionales_details&objekt_ID=147

Today's Munich Oktoberfest is a huge celebration attended by 6-7 million people. Each year during the Munich Oktoberfest, the people drink over 10 million pints of beer and eat over 800,000 sausages. The term "Oktoberfest" also refers to a specific style of beer. Oktoberfest beers are traditionally amber-gold lagers that are up to 6 percent alcohol by volume!

An Oktoberfest reveler is equipped with a stein of beer in one hand and a bratwurst or sausage in the other! Lederhosen may be optional, but the delectable edibles and potables are a definite must-have for any Oktoberfest celebration.

Amanda Cornwall

VOCABULARY

Ich hätte gern ...
I'd like to order ...

Ist das mit Fleisch?
Does this have meat in it?

Guten Appetit!
Enjoy your meal!

Bitte/ Danke.
Please/ Thank you.

Prost (beer)/ Zum Wohl (wine)
Cheers!

Lecker/ Ausgezeichnet.
Tasty/ Delicious.

Cheese Spaetzle/ Käsespaetzle

For 4 persons
2 1/2 cups flour
1/2 cup water
5 eggs
1 t salt
2 large onions
Olive oil
1 1/2 cups grated Emmentaler or Swiss cheese

Cut onion into rings and saute in olive oil till golden brown. In a large mixing bowl combine eggs, 5 Tbls of water and the flour. Stir until dough starts making bubbles. Bring 2 qts. of lightly salted water to a boil. Then with a rubber scraper or spoon push some of the dough through a strainer/ Spaetzlemaker into the boiling salted water. Continue doing the same with the remaining dough. When the spaetzle float they are done.

ASSEMBLY;
Layer the spaetzle with the grated cheese. Top with the sauted onions and serve. Kids and grown-ups alike enjoy "Käsespätzle," either as a side dish or as the main meal.

Mahlzeit!

German Dining Etiquette: Links die Gabel, rechts das Messer!

There are a number of special rules to keep in mind when dining, German style. If you are invited to eat in a German household, be sure to be on time as it is a sign of respect to your host and indicates that you have planned carefully. Avoid arriving too early and be sure to call if you will be more than 15 minutes late. Punctuality is very important! Bring a little gift to express your appreciation for the invitation; chocolate, flowers or a bottle of wine are the typical things to bring.



When it is time to go to the table, one should remain standing until one is invited to sit down. Germans eat Continental style – with the fork held in the left hand and the knife in the right while eating. Wait to begin eating until everyone has his/her food and say 'Guten Appetit' (good appetite). Wait for the hostess to place her napkin in her lap before doing so yourself. Many Germans leave their napkins on the table, not in the lap. Never put your elbows on the table – this is considered to be rude. Also don't speak with your mouth full, or chew loudly, sit up straight and use your silverware at all times! Do finish all the food on your plate. If you are served dinner rolls, break them apart with your hands. To show that you have finished eating, lay your knife and fork parallel across the right side of your plate, with the fork over the knife.

If you eat at a restaurant: Germans only tip 10%! And water is often not complementary.

Keeping these tips in mind will help you avoid a faux pas when next you enjoy a meal with your German friends!

Amanda Cornwall

source of picture:
www.cinecitta.de/.../pic/messer_und_gabel.gif



INDI Section

October 2007

Diwali Celebrations at the EMU Fir room-Nov 17 (6-8pm). Tickets at door



Vocabulary Congratulations!

बधाई हो !/ मुबारक हो !

Badhaai ho! Mubaarak Ho!

This ..(dish).. is very nice.

यह ----- बहुत अच्छा है ।

Yeh (dish name) bahut achhaa hai.

All the best!

बहुत बहुत शुभकामनाएँ !

Bahut Bahut

Shubhkaamanaayein!

Is this food vegetarian?

क्या ये खाना शाकाहारी है ?

Kyaa ye khaanaa shaakaahaari hai?

Thank you

शुक्रिया ।/ धन्यवाद ।

Shukriyaa. Dhanyavaad.

I am feeling very hungry.

मुझे बहुत भूख लग रही है ।

Mujhe bahut bhooKh lag rahi hai.

Diwali - Festival of Lights

Diwali is a five day Hindu festival that occurs on the fifteenth day of Kartikai (Indian Calendar usually falling in October/November). This year it falls on November 9. The word "diwali" means "rows of lighted lamps" or "array of lamps," and the celebration is often referred to as the "Festival of Lights" much in the same way the Jewish holiday of Hannukah is referred to as the "Festival of Lights." Diwali is by far the most glamorous and important festival celebrated in India today. Diwali celebrates the victory of good over evil - and the glory of light. This festival commemorates Lord Rama's return to his kingdom Ayodhya after completing his 14-year exile.



During Diwali, homes are thoroughly cleaned and windows are opened to welcome Lakshmi, the Hindu goddess of wealth, and candles and lamps are lit as a greeting to Lakshmi. Gifts are exchanged and festive meals are prepared, and the celebration means as much to Hindus as Christmas does to Christians. In south India Diwali is called Deepavali and is the celebration of Lord Krishna killing the Rakshas (demon) Narakasura. All through the country firecrackers are lit, houses are lit with lamps, doorsteps decorated with floral or Rangoli designs. All children the are woken up before dawn. They bathe and wear new clothes as a symbol of a new beginning and burst crackers and end up waking the neighborhood!

Mango Lassi Recipe

११/४ कटोरे में दही

१/२ चम्मच नींबू पानी

१/२ कटोरे का आम रस

१/३ कटोरा भर ठंडा पानी

४ बड़े चम्मच, शेहद या चीनी

ऊपर लिखे पदार्थों को एक साथ

मिक्सी में डालकर मिलाइये।

मिक्सी तब तक चालू रखिये जब तक

चीनी पूरी तरह से घुल-मिल जाए।

उसके बाद मिक्सी में बर्फ डालकर

सबको फिर से मिलाइये।

और आपका आम लस्सी तैयार !!!

_____-By Erica Johnson_____

Indians also just celebrated Durga Puja (in the North) and Saraswati Pooja (in the south). Saraswati is the Goddess of Knowledge and it is a day that Indians pay respect to everything they use in their daily life (be it a knife, table or a car, flatscreen TV). The principle behind this is that all non-living things can work FOR us or can work AGAINST us and hence should be respected and handled with care. It is also a day when books are kept aside and worshipped for the knowledge they spread. Indians do not study on that day (luckily in India most schools declare that day to be a holiday, so it makes life easier for the children.) The next day, however, children take their books and study, else, it is believed that for the rest of the year they will not!

_____-from www.fireworks.com & from an interview with an Indian Student- By Kaitlyn McQueen._____



TALIAN Section

(ottobre 2007)



Eurochocolate! Andiamo!



Chocolate, chocolate, and more chocolate floods the streets of Perugia during the month of October. From October 13th to the 21st of 2007, the festival of Eurochocolate will fill the streets of this medieval city in Umbria. The main part of the events takes place in the historic center of the city, but extends among many squares and other areas. This festival makes Perugia the European capital of chocolate. Not a bad title if you ask me. The city changes from everyday living into an outdoor pastry-shop where everyone becomes obsessed with chocolate. Not only do people eat more chocolate than they probably should, but the citizens take a look at exhibitions, laboratories, cooking classes, and celebrations. At the end of the event, Eurochocolate Awards are given to the best chefs and participators of the events. This yearly event is celebrated not only by many Italians, but is also a huge time in Perugia for tourists. It seems like everyone wants a bit of the action. Not only does Perugia hold historical value, but they are trying to be more modern and popular in order to attract more people to this event. The big campaign for this year's event is a bar of chocolate used like a cell phone. This chocolate festival is not only popular, but also tasty.

~ Catie Ciciretto~

Sources: <http://www.eurochocolate.com>, <http://www.bellaumbria.net>

VOCABULARY

Mi piacerebbe ordinare...

-I'd like to order...

Questo piatto contiene carne?

-Does this have meat in it?

Delizioso! Squisito!

-Delicious

Buon appetito!

-Enjoy your meal!

Cin cin! Salute!

-Cheers

Grazie

-Thank you

SERATA ITALIANA

AT TRACKTOWN PIZZA

Tuesdays 7-8 p.m. Join us and practice Italian!

*Interested in the Circolo Italiano?
(Italian Club)*

Email galfieri@uoregon.edu to receive emails!

Pastiera napoletana

Ingredienti:

-Una confezione di pasta frolla

-500 g di ricotta

-5 uova più due tuorli

-1/8 di litro di latte

-1 limone

-3 cucchiaini di acqua di fiori di arancio

-500 g di grano per pastiera in scatola

-350 g di zucchero

-2 bustine di vanillina

-20 g di cedro candito

-1 noce di burro

-zucchero a velo



Tempo di preparazione: 30 minuti

Tempo di cottura : un'ora

Versate il grano in una pentola, aggiungete un pezzetto di buccia di limone, il latte e la noce di burro; fate cuocere per dieci minuti mescolando, quindi togliete la buccia e passate il tutto al passaverdure. Lasciate intiepidire mentre stendete la pasta frolla e rivestite con essa uno stampo a cerniera dal diametro di 24 cm. Unite al composto di grano la ricotta, lo zucchero, cinque uova intere e due tuorli, la vanillina, acqua di fiori d'arancio, buccia di limone grattugiata e cedro candito tagliato sottile. Mescolate e versate il composto nello stampo rivestito. Reimpastate gli avanzi e i ritagli della pasta frolla per ricavarne delle striscioline che incrocerete sulla torta. Fate cuocere nel forno già riscaldato a 200° per un'ora. Una volta cotta, cospargete la pastiera con lo zucchero a velo.

~Salvatore Borriello~



JAPANESE Section

October 2007

Osaka's Takoyaki

Eat, eat and eat—this is what you should expect to do in Osaka. The quantity, quality, freshness, and reasonable price of the food there have confirmed Osaka's gourmet reputation.

Gokuraku Shotengai is located on the 5th, 6th, and 7th floors of Sammy *EBISU* Plaza. Multiple popular and traditional restaurants designating the *Kansai* area line the streets near the building, and waft the flavors of the food to you. How can you resist? *Kushikatsu* (skewered cutlets/vegetables), *okonomiyaki* (Japanese-style pancake) and *kitsune udon* (a type of noodle originated in Osaka) are the must-eat dishes—and of course, *takoyaki*.

If you asked people what you should eat in Osaka, the answer you'll get is most likely takoyaki or octopus balls. The ingredients of the standard takoyaki are batter, diced octopus, pickled ginger and tempura scraps, tenkasu. You get six to ten pieces of takoyaki topped with okonomiyaki sauce, green seaweed powder called aonori, mayonnaise, and fish shavings, katsuobushi. Many places sell takoyaki, including restaurants and little shops on the streets and at festivals. However, a few places let you make your own takoyaki at the table. So why not try some at the unique restaurant Takoyakushi?

By Maiko Nakai

手順

1. キャベツを千切りにする。
2. 小麦粉とキャベツと海老と卵と水をボールに入れ、混ぜる。
3. フライパンに油を温める。
4. 混ぜ物フライパンに炒める。
5. 3分したら、ひっくり返す。
6. 1~2分したら、できあがる。



材料

- 小麦粉 - 2カップ
- キャベツ - ½カップ
- 海老 - ¼カップ
- 卵 - 1個
- 水 - 1½カップ
- 油 -

器材

- ボール
- フライパン
- 箸
- 包丁
- スプーン

Vocabulary:

* I'd like to order...
 XX を一つお願いします！
 XX wo hitotsu, onegaishimasu!

Beforehand: いただきます！ Itadakimasu!
 Afterwards: ごちそうさま！ Gochisousama!

* Does this have meat in it?
 これ、肉やさかなが入っているでしょうか？
 Kore, niku ya sakana ga haiteiru deshou ka?

* Please / Thank you
 お願いします Onegaishimasu /
 どうもありがとうございます

* Cheers! / Toast
 かんぱい！ kanpai!

Doumo Arigatou Gozaimasu
 * Tasty / Delicious
 おいしい oishii

Steps

1. Cut cabbage into small strips.
2. Mix the flour, cabbage, shrimp, egg and water in a bowl.
3. Heat oil in the frying pan.
4. Shallow fry the batter.
5. After 3 minutes, flip the pancake.
6. In 1~2 minutes your pancake will be ready.

Ingredients

- Flour - 2 cups
- Cabbage - ½ cup
- Shrimp - ¼ cup
- Egg - 1
- Water - 1 ½ cup
- Oil

Okonomiyaki



Portuguese Section

Outubro 2007

Brigadeiro Recipe

Ingredients:

- 1 can of sweetened condensed milk
 - 1 tablespoon of margarine
 - 7 tablespoons of chocolate powder
1. Put all of the ingredients in a pan
 2. Cook over medium heat—stirring constantly
 3. It's ready when the brigadeiro doesn't stick to the pan.



Receita de Brigadeiro

Ingredientes:

- 1 lata de leite condensado
 - 1 colher de sopa de margarina
 - 7 colheres de sopa de chocolate em pó
1. Coloque todos os ingredientes em uma panela
 2. Cozinhe em fogo médio e mexa sem parar.
 3. Está pronto quando o brigadeiro começar a desgrudar da panela.

Brazilian Favorites!

When it comes to food, Brazil is where it's at! With such a wide variety of fresh fruits and vegetables available year round, along with quality meats, and irresistible desserts, what more could you want?

One traditional Brazilian dish is Feijoada. This hearty dish made with beans and a variety of meats is served with rice, and generally accompanied with farofa and orange slices.

If you want just a snack though, you won't be able to turn down 'pão de queijo': mouth-watering little balls of cheese bread.

Since Brazil is such a large country there are various regional dishes that also can't be missed. Some to try are feijão tropeira, cangica, caldo de mandioca, acarajé, and frango ao molho pardo.

No matter what you are craving, without a doubt you can find a Brazilian dish that can satisfy that desire.

And don't forget to try the recipe! Brigadeiro is a favorite dessert that is easy to make and a delicious treat anytime!



Created by: Quillyn Brown w/contributions from Taíana Piazza & Francine Porter



Vocabulário

Vocabulary

- I'd like to order..: Eu gostaria de pedir...
- Please: Por favor
- Thank You: Obrigado/a
- Cheers!: Tin tin!
- Delicious: Delicioso/a



Aprenda um pouco de Português!

Learn a Little Portuguese!

What is your favorite food?
Qual é a sua comida preferida?

Do you know how to cook?
Você sabe cozinhar?

Let's order a pizza!
Vamos pedir uma pizza!

Photos from: <http://homensmodernos.files.wordpress.com>, www.pembertonfarms.com, www.planetaneews.com



Russian Section (Октябрь 2007)

Etiquette Check by: Amberle Johnson

-If someone in a bar offers you a shot, accept it: Sharing vodka is a symbol of bonding and friendship. If you have trouble holding your liquor, it's perfectly fine to say "just a little, please"- чуть, чуть пожалуйста (choot choot, pa-zhaloo-sta).

-Give a gift to the host if you've been invited over for dinner. Bring an odd-numbered bunch of flowers. Even-numbered bouquets are for funerals. Never give yellow flowers.

Русские фразы и выражения

by: Amberle Johnson

I'd like to order- formal: Я хотел/а бы заказать.....(ya ha-tyel/a b-ui za-ka-zat)

Informal: Я хочу (ya ha-choo)

I don't eat meat- Я не ем мяса (ya ni yem mya-ca)

No meat please- Без мяса, пожалуйста (b-ez mya-ca po-zhal-oo-sta)

Please- Пожалуйста (pa-zhal-oo-sta)

Thank you- Спасибо (spai-sib-a)

Tasty! - вкусно (v-koost-na)

Let's drink to health- Давайте выпьем за здоровьем (da-vai-tye v-ui-rem za zdo-ro-vyuu)

To friends- за друзей! (za drooz-ye)

Nursing Home Fire Kills 30 by: Amberle Johnson

A fire broke out in the Tula region early November 4th. The fire tore through a nursing home in Russia, trapping patients inside. At least 30 people were killed.

The two-story building was a home for the elderly and invalid. The facility had been cited for numerous safety violations including no fire alarm. More than 250 people escaped or were evacuated, officials said. Some jumped from windows, and a nurse described frantic efforts to save bedridden patients - though emergency officials blamed personnel for the high death toll.

A short circuit apparently caused the fire, officials said. Survivors said a ceiling lamp on the second floor started smoking and fell to the floor.


This fire raises larger questions about the safety and corruption of Russia's public services. In March, a fire in a nursing home in southern Russia killed 63 people. A nearby fire station had been shut, and it took firefighters almost an hour to get to the site from a larger town after a night watchman ignored two fire alarms before reporting the blaze, authorities said. (source: AP Press)

Famous Russian Borsht

- 2 quarts beef consomme
- 1 c. tomato sauce
- 1 1/2 c. shredded cabbage
- 3/4 c. thinly sliced celery
- 3/4 c. shredded carrots
- 3/4 c. thinly sliced onions
- 1 tsp. sugar
- 1 1/2 c. julienne strips of raw beets
- 2 tsp. red wine vinegar (optional)
- 1/4 c. minced fresh dill weed

Pour consomme into a large soup kettle. Add tomato sauce, cabbage, celery, carrots, and onions. Bring to a boil and turn heat to low. Skim soup. Simmer, covered, for about 10 minutes or until vegetables are tender but still keep their shape. Skim as needed. Stir in sugar and add the beets. Simmer, covered, for 10 more minutes or until beets are tender. Check the seasonings. Season with salt and pepper to taste, if needed. Stir in vinegar if using. Pour soup into a bowl and sprinkle with dill. Garnish with a dollop of sour cream and serve hot with a hearty whole-grain bread. Source: Helen Atraz (my grandma)



UUTISET News	RESEPTI Recipe	Say it in Finnish! Sano se suomeksi!
<p>Annual Baltic Herring Fair “Silakkamarkkinat” takes place in Helsinki, Finland</p>  <p>From October 7 – 13, the 264th annual Helsinki Baltic Herring Fair took place in Helsinki’s South Harbor. The <i>Silakkamarkkinat</i> is the oldest traditional event in Helsinki and has been held in the city every autumn since 1763. Approximately 28 boats, 40,000 kilos of herring for sale, and 200,000 people in attendance were expected to have been present at the fair.</p> <p>A carton of of marinated Baltic herring or salmon soup with rye crispbread sold for five euros. Malt rye bread and wool clothing and handricrafts traditional to the archipelago were also sold.</p> <p>The opening day played host to two competitions: Pickled Fish of the Year and Baltic Herring Surprise of the Year.</p> <p><i>Helsingin Sanomat: International Edition</i> reported that this exuberance of fish will “perpetuate the myth that we do nothing else in life except eat raw fish.”</p> <p>http://www.hs.fi/english/article/Annual+Helsinki+Baltic+Herring+Fair+opens/1076154130038</p> <p>http://www.hs.fi/english/article/Helsinki%E2%80%99s+annual+Baltic+Herring+Fair+gets+under+way+/1135230881209</p> <p>Photo: http://www.hel2.fi/Tourism/matko_pics/silakkamarkkinat_1.jpg</p>	<p style="text-align: center;">Kukkakaalilaatikko</p> <p><i>A cozy and warming, delicious cabbage and rye casserole perfect for the chilly autumn months of Finland... or Eugene!</i></p> <hr/> <p>46 min prep</p> <ul style="list-style-type: none"> 1 cup beer 3 cups cubed rye bread 1 head cauliflower, cut into bite-sized florets 2 tablespoons butter 1 teaspoon caraway seeds 3 cups extra-sharp cheddar cheese, grated 4 eggs 1 teaspoon dry mustard 1/2 teaspoon ground coriander fresh ground black pepper <ol style="list-style-type: none"> 1. At least an hour before cooking, pour the beer into a shallow bowl until it becomes flat. 2. Dry the bread cubes on a baking sheet in a 300F oven until they are crisp but not browned, about 15-20 minutes. 3. Saute the cauliflower in the butter with the caraway seeds until just barely tender. 4. Combine the bread cubes and cauliflower with the grated cheese. 5. Spread the mixture into a buttered 2-qt casserole dish. 6. Mix the eggs, mustard, coriander, and black pepper in a blender or by hand with the flat beer and pour the mixture into the casserole dish. 7. Bake at 350F for 30-45 minutes until puffed and golden. <p style="text-align: right;">http://www.recipeaar.com/134759</p>	<p>Might I have... Saisinko minä...</p> <p>Is there meat in this? Onko tässä lihaa?</p> <p>Bon Appetit! Hyvää ruokahalua!</p> <p>Please Ole hyvää</p> <p>Thank you! Kiitos!</p> <p>Delicious! Herkullista!</p> <hr/> <p style="text-align: center;">Finnish Cloud-Cake Songs <i>In former times girls made 'cloud' cakes on their bare thighs and said...</i></p> <p><i>Syös näitä suolojaini</i> (Eat these salts of mine), <i>Suustani sulava voi</i> (The melting butter from my mouth), <i>Rakeheni raivoks käyköön</i> (Be frenzied for my body), <i>Sulakohon sytämesi</i> (May your heart melt), <i>Kylmä kalvo katketkoon</i> (Let your cold surface be broken), <i>Lämmin veri vuotakoon</i> (May the warm blood flow), <i>Läpi luitten ja lihasten</i> (Through bones and flesh), <i>Läpi suonten ja ytinten</i> (Through veins and marrow). <i>Saiha ennen seppä Ilmarinen</i> (In old times Ilmarinen the smith), <i>Rauan raukean sulaksi</i> (Made tired iron to melt), <i>Miks en mie sit soa</i> (Why can't I make you) <i>Miehen tahtoa taipumoa</i> (Will of man, to bend) <i>Rakastumoa raivoisasti</i> (To fall in love wildly). (SKVR XIII:9951. <i>Kaukola. 1935.</i> - <i>Tuomas Osa, b. 1874.</i>)</p> <p style="text-align: right;"><i>Women and food in rural-traditional Finland: Social and symbolic dimensions by</i> Laura Stark-Arola http://cc.joensuu.fi/~loristi/2_01/sta201.html</p>



NEWS

BELGRADE, Serbia: Serbia is looking forward to being included in the European Union's Schengen list by July 2008. The Schengen list is an agreement in effect since 2001 that abolishes border controls between 15 European countries that have met all the requirements concerning security of travel and reentry and the battle against organized crime, among other legal qualifications. If Serbia can prove itself before 2008, many citizens will be traveling in the Schengen area, visa-free, by 2009. Currently, citizens from countries that are excluded from the list must endure the inconvenient process of applying for visas to each country before they visit. Possible inclusion to the list is a significant development in international relations for Serbia. -*Jovana Kamenko*

VOCABULARY

1. **I'd like to order...**
2. **Does this have meat in it?**
3. **Pre/Post meal sayings**
4. **Please/Thank you**
5. **Cheers or Toast**
6. **Tasty or Delicious**

How do you say this in Polish?

1. Chcialbym/Chcialabym zamowic...
2. Czy to jest z miesem?
3. Smacznego!
4. Proszę/ Dziękuję
5. Zdrowie!/Sto lat!
6. Smaczny/Wysmienity

How do you say this in Serbian?

1. Zelim da narucim...
2. Je li ovo ima mesa?
3. Prijatno (like Bon Appetit)
4. Molim/Hvala
5. Ziveli!
6. Ukusno

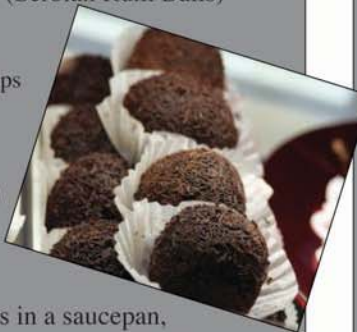
CULTURE

Do jedzenia w Polsce podchodzi sie w szczególny sposób, a przede wszystkim z ogromnym respektem. Dlaczego? Historia, a także chwile głodu w przeszłości nauczyły Polaków szacunku do tego co mamy i podajemy. Popularna zasada to nakładac na talerz tyle ile możemy zjeść. Znani z gościnności Polacy nigdy nie szczędzą na posiłkach serwowanych gościom. Polska kuchnia oferuje ogromny wybór dan. Tradycja odgrywa ważną rolę. Stąd zwyczaj 12 dan na wigilijnym stole czy pisanek na Wielkanoc. Jeden z najsłynniejszych przysmaków to znany na całym świecie bigos. Obiady zwykle składają się z dwóch dan, i jednym z nich jest zupa. Chleb to nieodłączny element polskiej kuchni i traktowany jest z poważaniem. Jeśli chcesz spróbować czegoś nowego, a przy tym wysmienitego- Polska kuchnia powinna być pewnym wyborem. -*Weronika N. Budak*

RUM KUGLICE (Serbian Rum Balls)

Ingredients:

- 1 cup semi-sweet chocolate chips
- 2 Tbsp corn syrup
- 1/3 cup water
- 2 Tbsp granulated sugar
- 1 1/2 tsp rum (or quadruple that)
- 3 cups vanilla wafer crumbs
- Sugar or sprinkles for topping



Heat the first five ingredients in a saucepan, stirring often. Keep it on low heat until the chocolate melts. Remove from heat and stir in the crumbs or use ground walnuts (more traditional); it should feel like soft Playdough. Use your hands to roll the chocolate into balls, and then roll the balls in a plate of sugar or chocolate sprinkles for a topping.

BIGOS (Polish Hunter Stew)

Ingredients:

- 1 C chopped bacon; 1 lb of pork, cubed
- 3 cloves garlic, minced; 3 onions, quartered
- 1/2 lb mushrooms, quartered; 2 C beef stock
- 2 Tbsp sugar; 2 bay leaves
- 2 C sauerkraut; 3 apples, peeled, cored, cut into chunks
- 2 C tomatoes cut into pieces; 1 C diced cooked ham
- 1.5 C Polish sausage, cut into chunks

Fry bacon. Drain and remove bacon (reserve), then sauté pork, garlic, onions, and mushrooms in the fat until meat is browned. Pour in stock, tomatoes, sugar, bay leaves, sauerkraut and apples. Bring to boil, then simmer, covered, 2 hours. Add ham and sausage, then cover and cook for 30 minutes. Serve with bacon, potatoes, and sour cream.



Images: www.sxc.hu/pic/m/a/ar/array/523600__rum_balls.jpg; answers.com/main/content/wp/en-commons/thumb/6/60/250px-Bigos02.jpg

Check out the European Student Association at the EMU or e-mail us at wbudak@uoregon.edu or jkamenko@uoregon.edu



PANISH Section

(octubre 2007)

NOTICIAS

Mexican Taco Bells Insult Culture

Taco Bell reopened in Mexico City after a 15-year hiatus, despite a failed opening in 1992. This time, in order to distance itself from the popular taquerías, which sell traditional Mexican food, Taco Bell is marketing itself as “American” food. It is also taking that image a step further by adding french fries and soft serve ice cream to the menu. Other changes include changing the name of the taco to “tacostada,” to recognize the difference with the traditional dish and to portray that Taco Bell is not trying to masquerade as traditional Mexican food, though they have yet to change these names in the U.S. Many view Taco Bell’s reopening as an insult to Mexican culture, which, some argue, has already been overrun by other U.S. chains.



Yerba Mate, a tea related to the holly family, is the national drink of Argentina.

CULTURA

Recipe for Chilean Alfajores

Ingredients:

- 1/4 c. plus 3 tbsp. butter
- 1/4 c. plus 3 tbsp. sugar
- 1 egg, beaten
- 3/4 c. plus 2 tbsp. flour
- 1 can condensed milk

Cream together butter and sugar; add egg and flour and mix well. Drop by scant teaspoonfuls onto cookie sheet. Pat with a floured finger into very thin little circles (quarter



to half dollar size). Bake at 325 degrees for 10-12 minutes, until just starting to brown around edges.

Sandwich two cookies together with cooked condensed milk. To cook condensed milk, place entire, unopened can in a large saucepan, cover with water. Bring to boil and simmer about 2 hours. This turns it into caramel.

- <http://www.msnbc.msn.com/id/21209104/>
- <http://www.internationalrecipes.net/recipes/print.pl?3531>
- <http://www.bbc.co.uk/dna/h2g2/A15826296>
- <http://jerba.pl/>

VOCABULARIO

I'd like to order _____

Yo quisiera _____

Does this have meat in it?

¿Contiene carne?

Please / Thank you

Por favor/Gracias

Bon Appetit!

¡Buen provecho!

Cheers!

¡Saludos!

Delicious

Delicioso/a

Cuy, also known as guinea pig, is a popular meat source in Ecuador

EVENTOS

Día de los Muertos Exhibit

October 19- November 9

10 a.m. - 5:30 p.m. Monday-Friday

12 - 4 p.m. Saturday

Maude Kerns Art Center

1910 E 15th; Eugene

Beautiful and poignant displays

celebrate the lives of those passed. The

best way to describe this Mexican

holiday is to say that it is a time to

remember the dead and the continuity of

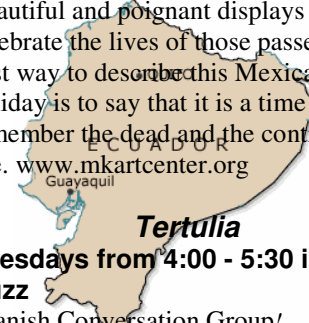
life. www.mkartcenter.org

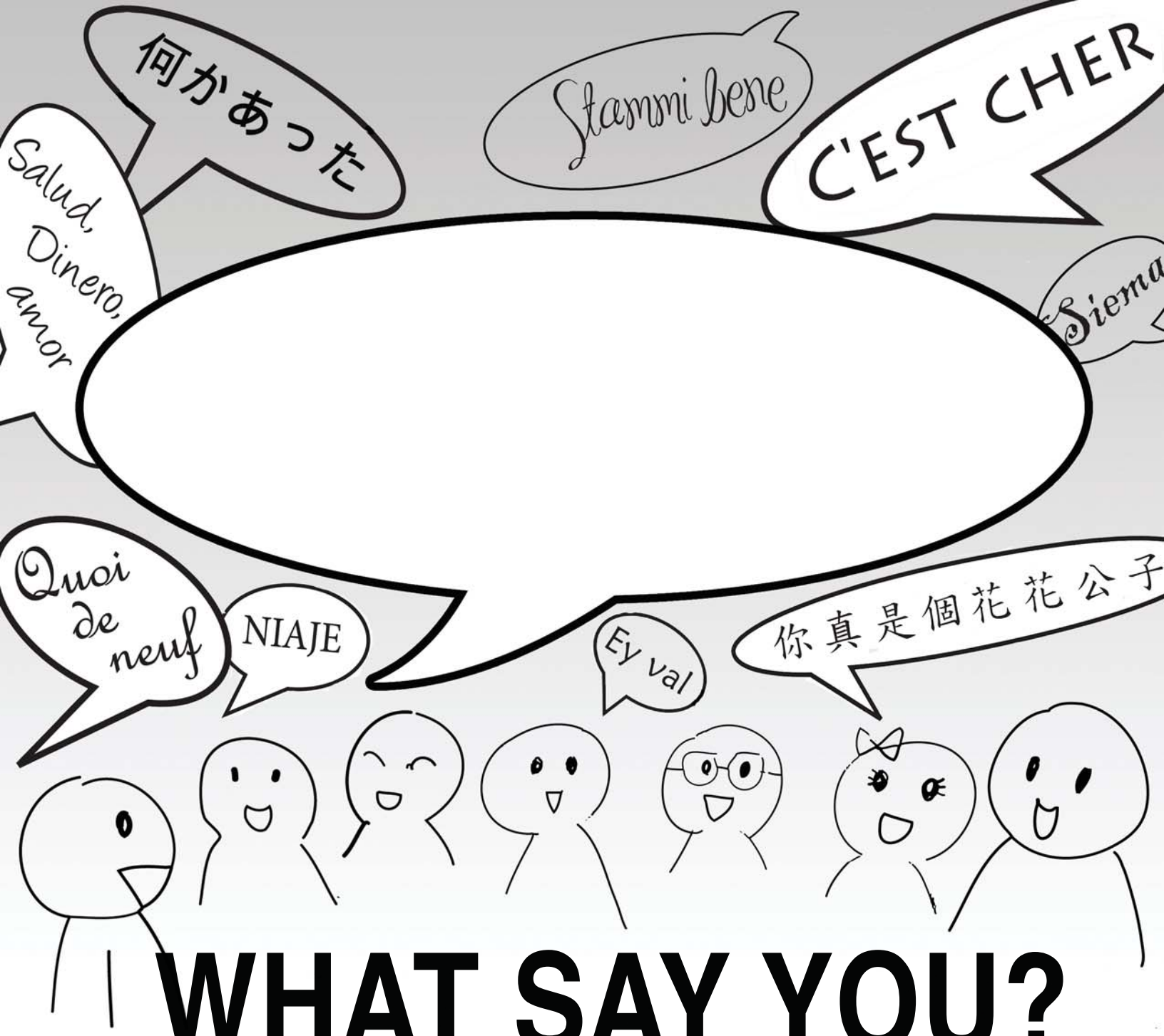
Tertulia

Tuesdays from 4:00 - 5:30 in the

Buzz

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