

# Spanish Department Newsletter

Las noticias para ti

December 2009

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## Professor Glenn's Travels

Anyone who has had Professor Rebecca Glenn for SP 101 and 102 knows about her frequent trips to Mexico. In hopes of getting a better idea of these travels, the Spanish Department has recently interviewed her. Here is her story:

"I have lived in Mexico City and Akumal, Quintana Roo, and have visited more than 15 states in Mexico. My first trip to Mexico City was in 1983...at the National University (UNAM) through the Blackburn Study Abroad option. My last trip was this summer, when I lived in Akumal and taught Spanish and English for almost six weeks.

"I went climbing on the volcano Popocatepetl twice and

spent one cold night sleeping on it. ([We] got 'whited out' and nearly froze to death!) I ate iguana from Taxco and tried *agua miel* and *pulque* from Toluca. I like *atole* and *licuados* from Mexico City. The museums in Mexico City are all beautiful especially the museum of anthropology and the "blue house" of Frida Kahlo. I love the beaches of Tulum and Akumal for swimming and snorkeling. I always re-member the people of Mexico with much love and I have many friends there.

"For Mexican culture, [other travelers] would need to go to Mexico City and

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#### Word of the Month

*Copo de Nieve*  
Snow Flake

## Latin American News

**Honduras** – Three hours south of Tegucigalpa, the Honduran capital, lie the United Communities (*Las Comunidades Unidas*), a region devoid of medical professionals and access to proper medication. Every January, however, a church group from North Carolina flies down to Honduras with hopes of changing this. Known as the Honduras Health Mission, this group tries its best to educate health promoters, establish medical clinics, increase public health awareness, and establish dental clinics and provide dental care training.

Honduras Health Mission

has been in operation since 1988. What started as a visit from the Episcopal Diocese of North Carolina to Honduras with hopes of aiding the local Roman Catholic Church has led to the treatment of over 12,500 Honduran patients. The mission requires the work of four volunteer categories: medical staff, pharmacy operators, interpreters, and helpers (*ayudantes*).

Honduras Health Mission hopes to return to Honduras for the 22<sup>nd</sup> time in January 2010.

— Nicole Eichelberger

## La Navidad Peruana

Everything starts weeks before Christmas. You hear Christmas songs (*villancicos*) in the markets, buses, and through the speakers of your local church. In the markets, there is everything to get ready for Christmas, from the turkey and pork to fireworks and the delicious *panetón* (a type of fruit cake). It is a Peruvian tradition that Christmas is not Christmas without a “panetón” for Christmas dinner.

At midnight, the family makes a toast for the arrival of “Navidad” and the birth of Jesus Christ. After that you go outside and wish your friends and neighbors a “Feliz Navidad.” Outside, fireworks light up each city. Then, you sit down and enjoy the delicious Christmas dinner. After dinner you invite friends and neighbors and share anecdotes, listen to “Villancicos” and dance all night long.

Next day, the children enjoy their gifts (many people wait until January 6<sup>th</sup> – “Bajada de Reyes”- to receive their gifts from the three wise kings), while the adults rest.

— Dr. Meliza Ramirez

## November Honor Worker

The Spanish Department would like to congratulate Nicole Eichelberger for being selected as the Spanish Department’s Honor Worker for the month on November. The Spanish Department would



also like to congratulate Nicole for being chosen an Academic Honor Worker for the college.



## Professor Glenn’s Travels (Continued)

also small villages. The people of the very small villages are very traditional and time with them is a rich cultural experience. ...

“[If you are visiting Mexico for the first time,] you need to go for more than a month. It’s best if you live with a Mexican family and practice the regional language and Spanish. Because of this, I speak a little Yucatec Mayan.”

— Nicole Eichelberger

### Phrase of the Month

¿Dónde está el cuarto de baño?

Where is the restroom?

## Student Worker Spotlight

The Spanish Department is proud to announce Asia Steele as their Spot-light Worker of the Month. Asia is the Language Lab Coordinator/Spanish Tutor. Her job is to keep everything running smoothly in the computer lab. Originating from Chicago, she is majoring in Biology with a minor in Spanish. Asia’s favorite pastime is singing. She hopes that being bilingual will be very helpful in obtaining a job.



### Featured Recipe

#### Caramel

##### Ingredients:

- 1 cups sugar
- 3 cups whole milk
- 3 whole eggs
- 3 egg yolks
- 2 teaspoons vanilla extract



1. Preheat oven to 350 degrees. Have ready an ungreased 9-inch round or square 1½- to 2-quart baking dish.
2. Cook ½ cup of the sugar over medium heat in a heavy medium-sized saucepan, stirring almost constantly with a long-handled wooden spoon, until it is melted and turns first golden and then very dark brown, about 5 minutes. (Use extreme caution! Cooked sugar is very hot and can burn the skin if it spatters.) Immediately pour the hot caramel syrup into the baking dish and swirl the pan until it coats the bottom. The caramel will harden at this point and melt again later as the flan bakes.
3. Gently but thoroughly whisk together the eggs, egg yolks, and the remaining 2/3 cup sugar in a mixing bowl until smooth. Gradually whisk in the milk and vanilla. Pour the custard mixture into the prepared dish. Set the dish in a larger baking pan and fill the larger pan with hot water to come halfway up the sides of the baking dish.
4. Bake until a knife inserted two-thirds of the way to the center comes out clean, 35 to 45 minutes. The center should still be slightly soft, as the flan will finish cooking after it is removed from the oven. Cool in the water bath, then remove baking dish from water bath and refrigerate for at least 1 hour or up to 8 hours.
5. Before serving, run a sharp knife around the edge of the flan to release it. Place a large rimmed serving plate over the baking dish and, using both hands, invert both dishes so that the flan and the liquid sauce unmold onto the platter. Refrigerate again until serving time. Serves 8.

## We want to hear from YOU!

If you have suggestions, articles, recipes, phrases, photographs, or anything else you can think of that you would like to submit to the Spanish Department Newsletter, please contact Nicole Eichelberger at:  
nicole.eichelberger@blackburn.edu.

Any and all submissions would be much appreciated! ¡Muchísimas gracias!



## Credits

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Featured Recipe.....[www.care2.com](http://www.care2.com)  
Latin American News Source.....[www.hondurasthisweek.com](http://www.hondurasthisweek.com)



Don't forget the

**Spanish Club!**

**Place:** Hudson 222

**Activities:**

- Discussing up-coming events trips, & fundraisers
- Games
- Spanish vocabulary building
- Making friendships
- Having fun!

For meeting times, contact:  
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