



Language Link Line

June 2014

Language Link

Your Pass to

Spanish Learning

No cost 800.552.2051

Email: info@langlink.com

Full details of all programs on our website including fees and dates:

www.langlink.com

Rhythm and Reads

Rhythm – The emblematic songwriter of Chile is Violeta Parra, and her most well known song is *Viva La Vida*. You can download a version of this on Amazon, sung by Mercedes Sosa, a famed Argentine artist. There is also a version by Joan Baez. It will be easy to research the lyrics, and you can sing along, celebrate life, and help your Spanish pronunciation.

In Patagonia – Bruce Chatwin A vivid imagination and a powerfully bracing landscape makes for a superb travelogue of an expansive area of wild beauty, Patagonia on South America's southernmost tip. Few writers have shown such a vivid imagination and a powerful sense of imagery as Chatwin has with his splendid book. This will make those with an extreme case of wanderlust want to book their vuelos to Punta Arenas, Chile, right away.

OJO (real deals)

PLFM of Antigua has some excellent pricing options good only from August – December of 2014. There are lower rates for one on one classes. The ordinary price for a half day is \$150, and the full day \$200. During this period for studies of three weeks and up, prices are \$135 half and \$185 full, beginning in the third week. For this

Hints 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

What do we do? We represent 20 Spanish schools in 8 different countries and have sent thousands of people of all ages to study Spanish in countries where it is spoken. Our students learn Spanish and live the culture.

Latest viaje news... *Culture and Language in Huatulco* (Oaxaca, Mexico), a sustainable ecoparadise, Sept 6 – 13, two spaces left, \$1,030 all inclusive

Day of the Dead Fiesta in Cuernavaca, one week all inclusive, Oct 26 – Nov 2, \$850 all inclusive

On The Road to Chiapas, language and culture, Nov. 3 – 10, one place left in a share, \$1,250

kay@langlink.com for information

Online Lesson

Instead of our usual lesson, we liked these comments about attitude and approach when studying Spanish.

Help! Perishing on a Plateau!

We've all been there in our Spanish study. Plateaus are a normal part of the learning process whether it's a new martial arts discipline or a foreign language. Rather than being frustrated by them, embrace plateaus as a possibility to strengthen the knowledge you have already gained.

Even the best of students will occasionally reach a plateau when they are learning to speak Spanish. This is to be expected, and is not necessarily a cause for concern. Here are some things you can do should you encounter plateaus when learning Spanish in order to move past them successfully.

It's important to understand what is happening whenever you reach a plateau. Plateaus are common

period only PLFM is also offering group classes for families or friends who are studying and enrolling together. An example is that a group of four can study half days for \$100 per week per student. A group of two can study full days for \$165 each per week. Please contact us about other group prices.

Another new contest, this one to PLFM of Antigua, Guatemala. One week of all one on one classes and a homestay with meals are yours to win. Remember that to enter all you have to do is send us an email and brief comment as shown in the contest description at www.langlink.com. You'll then be included in the general drawing. ¡Suerte!

Language Link's Latest

Cuba – We're making our viaje to Havana and Trinidad on June 23, filled to 100% capacity, in conjunction with Martin Luther College and their offering of academic credit. We hope to offer another viaje to Cuba soon, but we are still waiting for our People to People license renewal (after 8 months!). If you are with a U.S. college or university and want to organize a viaje, let us know, as these fall under different license requirements.

Our fall language and culture viajes are filling quickly this year. These have been very popular one week getaways which enhance Spanish study while also learning about unique cultures. Because it's not limited, we have many openings for our Day of the Dead Fiesta in Cuernavaca, Oct 26. It's an unforgettable experience to be a part of this Mexican tradition.

Only one spot in a female share remains for the On The Road to Chiapas Nov 3 – 10.

Our newest viaje is to the sustainable ecoparadise of Huatulco, in the state of Oaxaca. It includes 3 hours daily Spanish plus playa time and excursions to view impressive ecological projects. Two places

when learning martial arts just as they are when studying languages. In both instances, you are taking in a number of new things at once, and your brain needs time to process them all. In order to be able to absorb everything, your mind will slow itself down so as to process everything that is being filtered through it. You may see it as a plateau, when in fact it is simply a normal part of learning.

Rather than being discouraged, continue to practice some of the things you have already studied whenever you reach a plateau period. Go over certain Spanish words and phrases. Put them into new contexts and rehearse situations with them. Doing so will help to reinforce these lessons in your mind without overwhelming it with new information. Slowly begin to attempt new lessons, taking as much time as you need to become proficient at them. In time, you'll find the plateau loosening, and will be able to surge ahead even stronger than you were before.

The key to becoming fluent in Spanish is to recognize that there will be ups and downs in your learning process. Continue your effort whenever you reach a plateau, and you are likely to find your level of learning will increase tremendously over the long haul.

Language is a city to the building of which every human being brought a stone.
– Ralph Waldo Emerson

Culture Clips

Chile en el Cerebro

Maybe it's because I have a viaje planned there for November, but these days Chile is on my mind. (As an aside, this Chile is quite different than the TexMex chili I recently served at a fiesta here in Cuernavaca to Mexicans who had never eaten this dish before...it's completely a U.S. creation!)

But back to the country, not the spicy concoction. Well do I remember my first visit to Chile to confer with a Spanish school in Santiago. I didn't have the time to fully appreciate the incredible geographical diversity of this stunning country, and so I concentrated on just the central area.

Language Link puts high value on the cultural experiences available, as our students' language study is a way of connecting with that culture. A trip to the vineyard and cellars of Concha y Toro was offered, and I enthusiastically said ¡Claro que sí! Although the technical aspects of the process were very well presented, what grabbed my attention most was the legend concerning their premium cabernet sauvignon, labelled El Casillero del Diablo. This is how the legend is told.

remain.

Even though they are not listed on our website, this year we have arranged study in various other places for our favorite Language Linkers – think Bariloche, Argentina or Viña del Mar, Chile or Montevideo, Uruguay or San Cristóbal de las Casas, Chiapas, Mexico. Use our long experience and contacts to study anywhere in the Spanish speaking world you might imagine.

Likeable Links

<http://www.thisischile.cl>

[welcomechile.com](http://www.welcomechile.com)

[casillerodeldiablo.com](http://www.casillerodeldiablo.com)

Cocina Cooking

Stuffed Potatoes a la Chilena. This is a typical dish from the south of Chile that resembles large croquetas or nuggets. They can be eaten as a side or main dish, a complete meal in itself where the filling makes the difference!

Ingredients – serves 4 - 6
4 large potatoes, Russet preferred, 2 T. milk, 2 T. butter, salt to taste, 1 T. vegetable oil to saute filling, ½ whole diced onion, 5 med chopped garlic cloves, 1 lb. ground beef, 1 tsp cumin powder, 1 tsp salt, ½ tsp pepper, optional chili powder to taste, ½ C. raisins, ¼ C. chopped cilantro, 8 seedless black olives, 1 hard boiled egg cut in fourths, ½ C. flour, 1 beaten egg, ½ C. vegetable oil for frying filled potatoes

Instructions - Wash, peel and cut into small pieces the potatoes. In a vessel with plenty of water, cook the potatoes for approximately 25 minutes or until they're soft. Then drain the water and let cool until lukewarm before mashing the potatoes. (If you're a shortcut cook, you might substitute firmer, instant mashed potatoes.) While your potatoes are cooking, pour one T of oil into a skillet and sauté the onion and garlic over medium-high heat. Add the ground beef and stir well. Add the cumin, salt and pepper. Optionally, sprinkle the chili powder over the meat, then mix in

It began with grapevine stock from Bordeaux crossing the ocean, and a vineyard in Chile was born. Excellent bottles were created and savored. In the closing years of the 19th century Don Melchor de Concha y Toro, the founder, discovered that his most treasured vinos had been pilfered from the “*casillero*” (cellar) beneath his family home. To discourage further theft, the enterprising Don spread a rumor that his deepest, darkest cellars were haunted by el diablo. It is said that he had employees enter the cellars during the night, rattle chains, and flash mysterious lights. The legend spread, and locals began to swear that their farm animals behaved strangely whenever even the wagons filled with barrels from the cellar passed by. Don Melchor was cleverly able to keep his own cellar secure from theft.

Today the original Concha y Toro family estate, complete with its Diablo's Cellar, is Chile's leading turista destination. The vinos may have been stored in hell, but they are made in heaven. With its steady sunshine, cooling winds and pestilence-free vineyards, Chile is an oenologist's dream.

Concha y Toro has used the legend in a brilliant advertising campaign, producing what seems to be a cinematic trailer, but is really a commercial. See it at www.winelegendmovie.com.

Today Casillero del Diablo is a worldwide standard-bearer for premium quality Chilean vinos – and the Legend of the Diablo's Cellar lives on! And because I was visiting a Spanish school in Santiago, I was able to see where el diablo protected his vinos and hear the legend told in Spanish, *¡claro que sí!*

Been There Loved That

General Comment

Over the years I and my three grown children have all used Language Link to viajar to different Spanish speaking countries to improve our Spanish. Language Link has bent over backwards to make our family stays and learning experiences safe and welcoming. I sing its praises all the time. I can't thank Language Link enough! – Anne Bell, Wayland MA

On The Road to Chiapas 2013

I'm still walking on air from the viaje. It was AMAZING! Truly liminal space for me. Chiapas felt (and still feels) like a dream, a different reality altogether. – Sally Ray, Lawyer/Family Therapist, Georgetown TX

I enjoyed everything about the viaje. I thought that the leaders were great and that the sites that were seen were fantastic. For me the highlights of the trip were seeing the canyon, the church where the shamans practiced and meeting with healer Sergio Castro. I appreciate everything you did to make the viaje a delight. – Richard Page, Professor Emeritus, University of Georgia, Athens GA

the raisins and chopped cilantro. Keep stirring until most of the juice has evaporated. Remove from heat and set aside.

While still lukewarm, place the potatoes in a vessel and mash. Soften the potatoes with a splash of milk and a little butter if needed, but keep it a thick puree. Add the salt and continue to mash until the mixture easily comes loose from the sides.

Take 1/2 cup of potato purée and, with floured hands, shape it into a ball. Flatten the ball into a circle, and in the middle place one spoon of the prepared meat filling. Add a piece of hard-boiled egg and one olive on top, and then fold the circle in half. Close the potato 'shell' carefully so none of the meat filling falls out. Fill a shallow dish with the remaining flour, and separately prepare the beaten egg in a deep bowl. Gently place the filled potatoes in the flour, coating each side. Then dip each serving in the beaten egg. In a skillet, heat 1/2 C of vegetable oil until hot. Fry each serving for two minutes per side or until golden. When ready, let the stuffed potatoes dry over a paper towel to drain the excess oil. Pretend you're in Chile!

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Quito, Ecuador, Academia Bipo y Toni

The new Amazon rainforest site was amazing, and all is going great with my group. - Paul Bases, Professor, Martin Luther College, New Ulm MN, currently with a group of 23 students for five weeks in Ecuador

Future college sponsored course to Huatulco, Oaxaca, Mexico on Ecotourism and Sustainability - I am very enthusiastic about the plans. It's wonderful that the Huatulco area has so much ecological activities and at least one place to stay that's running their establishment from an eco-tourism point-of-view. The idea of Spanish language learning for our students that focuses on ecological vocabulary sounds very interesting and enticing. – Dr. Ginny Peterson-Tennant, Prof. Psychology, Earth Ethics Institute Council, Miami FL

We hope you enjoyed our news. Please see us at www.langlink.com. Call us at 800.552.2051. Central Standard Time with hours 9:00 to 5:00. Meredith Popp, Director U.S. Office Kay Godfrey, Director Latin America Office Language Link, 4042 W. Creighton Terr., Peoria, IL 61615 USA Worldwide 309.673.9220, No cost 800.552.2051 info@langlink.com, www.langlink.com ¡Hasta luego!