



## Language Link

Your Pass to  
Spanish Learning Adventures

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Full details of all programs on our  
website including fees and dates:  
[www.langlink.com](http://www.langlink.com)

### **Language Link's Latest**

Are you interested in studying Spanish in a location which you don't see listed on our website? Not to worry that we can't help you. All it takes is a request from you, and we spring into action. In the past year we have sent students for slopes and Spanish in Bariloche, Argentina, to Montevideo, Uruguay, and to San Cristóbal de las Casas, Chiapas, Mexico. We have the contacts and skills to set you up for anything, anywhere Spanish is spoken. And if you can't go anywhere, you can always study Spanish live and online. See

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

Winter dates find many of our schools offering programs such as 50+ more culturally oriented classes, limited to those of a similar age. Summer dates book up early. Especially if you have custom requests, please get your study reservations in as soon as you can. Don't forget that our experiences make an unforgettable family vacation, and we have separate programs for teens. Because the two favorite Antigua B & Bs where many of our students have stayed, have

# Language Link Line

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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

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.

### **Online Lesson**

Since very soon it will be what is called in Mexico Día del Amor y la Amistad, let's have a look at words of "love", as there are many varieties.

*Te quiero* – The all purpose I love you, but more in the sense of I care about you, I "like" you. It is what would be said between two people in the beginning stages of a relationship. But as passion and profound love develops, it moves on to *Te amo*. As I heard it expressed once, this is the babymaking, serious love. There is a difference in Spain, however, as *Te amo* is never used, and *Te quiero* covers all the bases. Please know that with both of these expressions there is a wide variety of opinions on when it's appropriate to use each one. Feel it and sense it rather than follow any strict rule.

Another way of saying you "like" someone is the expression with the verb caer, meaning literally to fall. *El médico me cae muy bien*. I really like the physician. *(Tú) Me caes muy bien, Beto*. I really like you, Beto (you're a good kid, a good guy). *No me cayó muy bien su amigo*. I didn't

now closed, Language Link is going to be in Antigua soon to find two levels of places which will meet our standards. We want small places, close to the school, and that will give a personalized feeling to our students (as well as a favorable rate!). Many of our past students really miss The Cloister and Casa Alonzo. We promise to find great substitutes.

Our new website at [www.langlink.com](http://www.langlink.com) continues with revisions and corrections. We had hoped it to be perfect, but as with most technology, it is not. We will appreciate your referrals to the website, as it is difficult to explain what we do in just a few words. Share your experience!

### **Cocina Cooking**

Pollo en Pepián Verde – A traditional Guatemalan dish, also served in Mexico but called Pipián. A complex taste which everyone loves. Serves 4

Ingredients: 4 boneless, skin-on chicken breasts, ¼ C. olive oil, salt and pepper.

Sauce: 1 ¼ C. green pumpkin seeds (pepitas), 1 lb. tomatillos, husked and rinsed, 1 stemmed serrano chile, ½ chopped medium white onion, 1 ½ C. chicken broth, ¼ C. fresh cilantro leaves, 1 tsp. sugar

For the chicken: Preheat oven to 375 degrees F. Slide your fingertips beneath the skin of each chicken breast to loosen. Drizzle each breast with olive oil and sprinkle with salt and pepper, rubbing beneath and on top of the skin.

Place the chicken on a baking sheet or in a baking dish and roast in the oven until the chicken is cooked through, about 35 minutes. Set aside and cover with foil to keep warm.

For the sauce: Preheat a large, heavy skillet over moderate heat until hot. Toast the pumpkin seeds, stirring constantly, until they have expanded and begin to pop, 3 to 5 minutes. Transfer the seeds to a plate to cool. Set aside 2 T for garnish. In a medium, heavy saucepan, simmer the tomatillos, serrano and onions in salted water to cover

like his friend.

Then there's the lovely song – *Me gustas tú, y tú, y tú, y nadie más que tú*. This is an idiomatic use of the verb *gustar* – to be pleasing to. You're literally saying that you are pleasing to me.

And what if you love a thing? You can use the verb *encantar* in the same way you use *gustar*, because it means to enchant. Something is enchanting you, and so you "love" it. *Me encanta cantar*. I love to sing. *Me encantan los tacos de pato*. I love duck tacos. *A Pablo le encantan los aguacates*. Pablo loves avocados.

Keep on lovin', but in Spanish choose your love word carefully.

***Do yourself a favor. Before it's too late, without thinking too much about it first, pack a pillow and a blanket and see as much of the world as you can. You will not regret it. One day it will be too late. - Jhumpa Lahiri***

### **Culture Clips**

*Ah, Antigua (just can't say it any other way!)* How I remember my first *viaje* to Antigua, Guatemala. It was unusual, as I had started working with PLFM before actually seeing it. In the very early days of Language Link and in typical Latin American bargaining spirit, I negotiated an arrangement for my son to have free classes in preparation for a legal internship he had in Guatemala City. His part was to work in the PLFM office in the afternoons to assist students, and our part was to answer questions about PLFM on our U.S. no cost phone. (This was even before prolific websites!) We're now at over 25 years of representation, and we are the exclusive foreign office for the school. I arrived

until the tomatillos turn a dark green color, about 10 minutes. Using a slotted spoon, transfer the tomatillos, serrano and onions to a blender and puree with half the broth, cilantro, sugar and toasted pumpkin seeds until smooth (the sauce will be a little coarse). Add more broth if sauce is too thick. Add salt and pepper.

To serve, remove the skin from the chicken breasts and slice the chicken crosswise on the bias. Transfer to a serving plate. Spoon the green pepián sauce on top and garnish with the extra toasted pumpkin seeds.

### ***Rhythm and Reads***

Marimba Música of Guatemala by Chapinlandia – If you have studied in Antigua and want to be transported back through sound, you will greatly appreciate the sounds. Some of the song titles are of places you may have seen. (Although Kay confesses that she changed rooms in Antigua once because the marimba was played 18 hours a day!)

Guatemala: A Journey Through the Land of the Maya by Michael Shapiro, photographs by Kraig Lieb (2008) Written with deep respect and affection for the people and *costumbres* of Guatemala. The photographs are as breathtaking as they are revealing. The book takes the reader across Guatemala, and the writing is well informed and fascinating. It's the next best thing to being there.

### ***Likeable Links***

<http://whc.unesco.org/en/list/65> World Heritage Site Antigua

<http://www.revuemag.com/> Magazine of all events

<http://antiguadailyphoto.com/> Daily life

in this charming town, seeing it through the eyes of the multitude of Spanish students we have since sent. It seemed to be the quintessential Spanish colonial town, laid out on a perfect grid surrounding a central park, with cobblestoned streets radiating from four sides. Beautiful decorative wrought iron on the wooden windows, nothing higher than two floors, ringed by two volcanoes, churches which seemed like carved sugar wedding cakes – gorgeous! It was a page lifted directly from a history book of colonial style, and I stayed in a former 16<sup>th</sup> century cloistered convent. The Maya influence was everywhere – from the faces to the incredible array of craftsmanship and weaving. Just having read a book on theories of the disappeared Maya, I smiled to myself. They hadn't disappeared at all, because here they are! I even confessed to eavesdropping, as I was anxious to hear the sounds of the various Mayan languages, heard from the vendors as they spoke among themselves. This interest in the Mayan languages was enhanced when I learned more of the real mission of PLFM and found out that the Spanish school profits went toward the production of Mayan grammars and dictionaries, most of which had never been written down previously. Preservation of a language is essential to preservation of the culture, so we gladly started offering the sale of the books in the U.S. as our non-profit contribution. In the last year I have had the privilege to meet some of our students who have had repeat studies in Antigua. It's not uncommon for them to have studied up to 4-5 times at PLFM through the years. Meeting them and combined with the friends I have made at PLFM makes a very unique group of *antigüeños*. It's not only Spanish which has been learned through the years...it's knowledge of a very magical place of charm and grace.

### ***Been There Loved That***

I learned a lot during my stay. The planning of my classes was flexible and my teacher was assisting me all the time. My teacher designed my program to satisfy my needs. Just a perfect and

fun teacher. I stayed with an amazing family with great food. – Philipp Bachle, Consultant, Hamburg, Germany

It was a fantastic experience, the 1 on 1 instruction is unparalleled. My instructor was very talented and kept classroom time and homework interesting and I learned a ton. My host mother's house was lovely, as was her cooking! – Sandra Osborne, Finance, New York NY

It was wonderful. I need to continue though, and two weeks clearly were not enough. Both my instructors were excellent. Jonathan Anderson, World Bank, Washington D.C.

I appreciated the *alegría* expressed by all the people in Antigua and the beauty of the area that I was able to experience through the school. – Lauren Wienecke, College Student, Tulsa OK

I went to PLFM hardly speaking an ounce of Spanish, and came back being able to converse very comfortably! It was great! I loved the one-on-one system. I loved all my maestras! – Natalie Zdan, College Student, Omaha NE

This was my fourth time at PLFM. Antigua is such a livable town, the school is excellent, the grounds are so beautiful and relaxing.– Sieglinde Lug, Professor emerita, Denver COI had a wonderful time in Antigua, Guatemala! Being able to practice and study Spanish in a beautiful town nestled between three volcanoes was a lifetime experience for me. The instructors at P.L.F.M were amazing.– Lindsey Mercer, College Student/Writer, St. Charles MO

We hope you liked our news. See us at [www.langlink.com](http://www.langlink.com). Call us at no cost 800.552.2051, worldwide 309.673.9220. Language Link, [info@langlink.com](mailto:info@langlink.com), 4204 W. Creighton Terrace, Peoria IL 61615 USAMeredith Popp, U.S. Office,

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