ESPANGLISH

The Spanish Department's Fortnightly Newsletter



l'oceanogràfic, Valencia, Spain

¡Bienvenida de vuelta!

Hi everyone and welcome to the Spanish newsletter! We hope that everyone has had a lovely summer and is excited to be back at school.

This newsletter has been created for all those interested in the culture and languages of Spain and Latin America. Whether you're studying Spanish or not there is bound to be something for you in this newsletter. From cooking to music to stories to events.

If you have any suggestions or responses we would love to hear from you. Anything related to Spanish and the Latin American world is welcome just drop us an email at:

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Espanglish is a biweekly newsletter so there aren't any deadlines. We look forward to hearing from you!

By Ruby Manhota, Maleeha Ahmad and Maya Brown

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Pisto

La versión española de ratatouille aparece por todo el país con diferentes apariencias, pero es más típica en los pueblos y aldeas de las llanuras de La Mancha, al sur de Madrid. Cebolla, ajo, calabacines, pimientos y tomates se fríen lentamente en aceite de oliva – este no es un plato que le gusta ser apresurado. Por lo general se sirve como un entrante, a veces con huevos fritos o chorizo, pero es genial como guarnición también.

The Spanish version of ratatouille turns up all over the country in different guises, but is most typical in the towns and villages across the plains of La Mancha, south of Madrid. Onions, garlic, courgettes, peppers and tomatoes are slow fried in olive oil – this is not a dish that likes to be rushed. It's usually served as a starter, sometimes with fried eggs or chorizo, but is great as a side dish too.

Ingredients

- 3 small zucchini diced
- 2 medium red bell peppers diced
- 2 medium green bell peppers diced
- 4 medium onions diced
- 3 small purple eggplants peeled and diced
- 2 pounds of ripe tomatoes peeled and diced
- 5 cloves of garlic diced
- A pinch of thyme rosemary and (optionally) fresh oregano
- 1 teaspoon of cumin
- 1 teaspoon of refined sugar



- Salt and pepper to taste
- Extra virgin olive oil
- Optional: Fried eggs, Manchego cheese

Method

- 1. Peels and dice the vegetables as indicated, and layer the eggplant on paper towels then sprinkle with kosher salt. Let them sit at least 10 minutes.
- 2. Put two different frying pans on a medium heat and add a splash of olive oil to each.
- 3. Add the diced onions to one of the pans, with a pinch of salt. Sauté over a medium-low heat until they start to turn transparent, then cover the pan and allow them to poach (you don't want them to brown). Once fully cooked, reserve in a large bowl.
- 4. In the meantime, add the peppers to the other pan and sauté over a medium high heat until starting to brown. Lower to medium and cover for about 10 minutes. Once cooked through reserve along with the onions.
- 5. Rinse the salt off of the eggplant in a mesh strainer.
- 6. Follow the same steps as the peppers to cook the zucchini and eggplant (in separate pans). You want to start cooking them on medium high, and once starting to brown lower the heat and cover until tender (stirring a few times so they don't stick). Then reserve along with the other vegetables, mixing to make all the flavors combine.
- 7. Add all of the spices to the bowl of vegetables and mix well.
- 8.Next, add a bit more oil to one of the pans if necessary, and add the diced garlic (and the dried cayenne peppers if using). Sauté over medium heat until starting to fry. Then add the peeled and diced tomato to the pan. Cook over a medium low heat for about 20 minutes, stirring frequently, until you have tomato sauce. Add the sugar, and adjust for salt.
- 9. Now, in a large frying pan, mix the previously cooked veggies with the tomato sauce.
- 10. Mix everything well, and cook for 10 minutes over a medium heat. Adjust for salt and spices, and enjoy!

Fiesta Nacional de España

Hispanic Day or National Day is an annual national public holiday in Spain on October 12. It commemorates when Christopher Columbus first set foot in the Americas in 1492. El Día de la Hispanidad o Fiesta Nacional de España es un día festivo nacional anual en España el 12 de octubre. Conmemora cuando Cristóbal Colón descubrió América en 1492.

According to the Julian calendar, Christopher Columbus set sail from the port of Palos de la Frontera in South-West Spain on August 3, 1492. He landed on an island that is now part of the Bahamas in the Caribbean on October 12, 1492. The anniversary of this date is marked as Hispanic Day in Spain.

To celebrate this achievement of Columbus every year on the 12th of October is a national holiday. The king of Spain supervises the raising of the Spanish national flag in the center of Madrid on Hispanic Day. He and the prime minister lead a military parade after that. The parade includes representatives from most of Spain's military units and various military vehicles. Armed forces' planes perform aerobatics above the parade route and display yellow and red smoke to represent the Spanish flag. Radio, television and Internet news services broadcast live on these events.

Hispanic Day is a day off work and an opportunity to spend time quietly at home or in the company of family members and close friends. People in the Aragon region in the northeast of Spain also commemorate Our Lady of the Pillar, their patron saint, on October 12.

So be sure to wish everyone a happy national Spanish day! :)





Travel

Chichén Itzá is a ruined ancient Maya city occupying an area of 4 square miles in south-central Yucatán state, Mexico. It is thought to have been a religious, military, political, and commercial centre that at its peak would have been home to 35,000 people. Chichen Itza which means "at the mouth of the well of Itza", is the 2nd most visited archeological site of Mexico today. Chichén Itzá es una antigua ciudad maya en ruinas que ocupa un área de 4 millas cuadradas en el centro-sur del estado de Yucatán, México. Se cree que fue un centro religioso, militar, político y comercial que en su apogeo habría sido el hogar de 35.000 personas. Chichén Itzá que significa "en la desembocadura del pozo de Itza", es el segundo sitio arqueológico más visitado de México hoy en día.

In a word Chichen Itza is, well, incredible. Chichen Itza is a bucket-list item for lovers of culture, history, architecture, and Mexico. The Chichén Itzá was designated a UNESCO World Heritage site in 1988. Chichén was founded about the 6th century CE (550), presumably by Maya peoples of the Yucatán Peninsula who had occupied the region since the Pre-Classic period (1500 BCE–300 CE) probably drawn there because of the easy access to water in the region via caves and sinkholes in limestone formations, known as cenotes. These two cenotes gave it its name, from chi ("mouths"), chen ("wells"), and Itzá, the name of the Maya tribe that settled there.

The principal early buildings are in an architectural style known as Puuc. These earliest structures are to the south of the Main Plaza and include the Akabtzib ("House of the Dark Writing"), the Chichanchob ("Red House"), the Iglesia ("Church"), the Casa de las Monjas ("Nunnery"), and the observatory El Caracol ("The Snail"). There is evidence that, in the 10th century, Chichén was invaded by foreigners and these may be the invaders, the Itzá, for whom the site is named; however, some believe the Itzá arrived 200 to 300 years later. The Kukulkan Pyramid in Chichen-Itza known as "El Castillo" (the castle), is one of the new seven wonders of the world elected in 2007. It's exactly 24 metres high considering the upper platform. El Castillo has four sides, each with 91 steps, that face a cardinal direction. Together the steps total 365: one for each day in the calendar year.



While you may have grown up seeing images of Chichen Itza splashed across magazines or in travel ads, there is absolutely nothing like visiting the site in real life. It is one of Mexico's most famous Mayan archaeological sites. While the country has literally hundreds of pre-Hispanic cities that span centuries and cultures, Chichen Itza is one of the most recognizable tourist attractions in Mexico. It was founded around the sixth century and has withstood the test of time, preserving the art and architecture of one of Mexico's oldestknown civilizations and offering one of the best snapshots into life as it was on the Yucatan Peninsula before the Spanish invasion.

Seeing as it is ne of the world's most iconic sites, it is understandable that people from all over the globe come to visit. It can be an overwhelming experience to visit the Chichen Itza Archaeological Zone, so it's always best to be prepared and know before you go. Here are my five top tips for visiting Chichen Itza:



1. Know That There Are Multiple Ways To See The Park

- 2. Arrive Early to avoid the thousands of other tourists wanting to visit so you can get the best photos :)
- 3. Appreciate the beauty of El Castillo- This temple -- an undisputed architectural marvel -- is the most iconic image of Chichen Itza.
- 4. Visit the other places on offer- Chichen Itza is the entire city, all carrying traces from Mayan Culture in many ways. After you snap your iconic El Castillo photo, keep walking through the rest of the complex. There are many history lessons (and photo ops). Eg. The ball court is one of the largest in the Americas. This was where the Mayan people played their infamous, ruthless pok-ta-pok games that (historians believe) ended with the severing of the loser's head.
- 5. **Take Stops Along The Way** Chichen Itza is close to some other fantastic sights on the Yucatan Peninsula and it's absolutely worth it to see what else is around. Eg. The city of Valladolid is just 40 minutes from the ruins and is on the way back to most of the hotels in Cancun and Playa del Carmen. This colonial city is one of the Yucatan's best-kept secrets.

Spanish Customs

Hay muchas diferencias entre costumbres inglesas y las españolas. Mientras que nosotros tenemos un hada para recoger nuestros dientes, ¡los españoles tienen un ratón! Aquí hay algunas costumbres, tradiciones y supersticiones que son muy interesantes. There are many differences between English and Spanish customs. Whilst we have a fairy to collect our teeth, the Spanish have a mouse! Here are some customs and traditions that are very interesting.

Ratoncito Peréz

In 1894, Luis Coloma was asked to write a story for the future King Alfonso XIII, who was only eight years old at the time. The prince was a bit anxious about losing a tooth, so his mother, Queen Doña María Cristina, asked Coloma to come up with a story to calm him down. Coloma decided to tell the tale of Ratoncito Peréz, the mouse who came and took children's teeth, replacing them with money or sweets. In Coloma's story Ratoncito Peréz and King Bubi (a nickname that Alfonso's mother used for him) travelled around Spain, becoming closer to his future subjects and learning important values such as kindness and honesty. In Madrid, there's а commemorative plaque at number 8 Arenal St, the house that Ratoncito lived in in the story.





Doce Uvas

Do you know how the Spanish celebrate New Year's Eve? They eat 12 green grapes in time with the 12 clock strikes at midnight! Each grape represents 1 month of good luck for the coming year. It is said to bring bad luck if you don't manage to eat all the grapes. This tradition is popular throughout Spain and a live broadcast from Puerta del Sol

in Madrid is shown each year, so people can follow the clock's chimes from their own home. There are two theories of where this tradition originated from. Some believe that it came from some farmers in 1909 who, after having a very successful harvest, began to advertise their grapes as lucky. Others believe that it came from 1882, when some Madrileños (citizens of Madrid) mocked the upper classes who celebrated the New Year by feasting on grapes and wine.



What would you call the unluckiest day of the year? Whilst we, in the UK, are especially wary on Friday 13th, it is Tuesday 13th that's particularly frightening to the Spanish. People have been known to avoid getting married, setting off on a journey or even leaving the house on this day. There is even a saying "Martes, ne ti cases, ne ti embarques" which means Tuesdays, neither get married, nor embark, because of this day. Spanish is a romantic language, meaning that it originates from Latin. The word for Tuesday is Martes, which comes from Mars, the Roman god of war. This makes it relatively unlucky, so it is a day for the Spanish to be extra cautious.

By Maleeha Ahmad

EXPRESIÓN DE LA SEMANA

Al mejor escribano se le va un borrón

This proverb translates to "To the best scribe comes a smudge." This is a reminder that everybody makes mistakes and nobody is perfect. You should always remember that messing up is part of being human and never be too harsh on yourself when you do.

siempre sé feliz!