



# ESL Newsletter

September, 2009

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## 13 People, 8 Countries All within Your Reach!

by Dana Vergoossen

ESL stands for English as a Second Language. The purpose of KPC's ESL class is learning English communication for people with another first language. The class is a safe environment to practice our English, make mistakes and learn from those mistakes without being laughed at.

We are a melting pot of different languages, cultures and backgrounds with one thing in common: we all want to learn the English language. Some people are just starting and

only know a few words, other people can speak in full sentences and we have all levels in between. Due to these different levels we are often split up in three groups with each their own tutor. Besides the English skills we also talk about the American customs and holidays versus the customs and holidays in the countries we are from. Understanding the American culture also helps participation in the community. As a side effect we also learn about other cultures, which is very fun.

As a class we are making this newsletter as a fun way to practice our English skills. It is a class project and everyone in the class has their role based on their level of English. We have simple subjects and we interview people who can't write an article yet.

The newsletter is also a way to give you, the other people at the college, some background on us. We have so many fun things from our cultures and we want to share them with you. It will be very

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All pictures were taken by Riza Keys	

## Idioms

**Dutch—**

**Het is hondenweer**

(It's dog weather)

**Door de zure appel heenbyten**

(Bite through the sour apple—keep going even though you don't want to)

**Spanish—**

**El que con lobos anda a aullar aprende.**

(You become who you hang out with)

## Common Phrases in Other Languages

by Moise Jusmable and Young Yu

### KOREAN

Please = (Bu-tak -hab-ni-da)

Thank you = (mab-sum-ni-da)

Hello an nyung-  
How much does it cost?  
? All-ma-e-yo

Excuse me Sil-  
re-ham-ni-da

### FRENCH

Please = Sil vous plait

Thank you= Merci

Hello=Bonjour

How much does it cost?combien ca se coute

Excuse me: Je m'excuse

I need help=J'ai besoin d'aide

# ESL Students Fall, 2009



Young Yu is originally from South Korea and has been in Alaska for two years and nine months. She works in Harry's Restaurant and loves playing the piano, reading books and watching movies.



Dana Vergoossen is 18 years old and has been in Alaska for one month. She's originally from the Netherlands and she came here with the YFU exchange program. She is a full-time student at KPC and loves to watch drama series.



Analiza "Annie" Carver is from the Island of Biri in the Philippines. Now she lives in Sterling with her husband. Her husband and her sister's husband own a business called 'Real Alaskan Cabins & RV Park' in Sterling, so the two families live very close. Analiza first came to Alaska in October 2007 and remembers when

she first saw snow here. Her hometown has tropical weather like other parts of the Philippines do, where it doesn't snow at all. Annie loves living in Alaska since she likes winter very much.



Taewhan Kim is an exchange student from South Korea through the Youth for Understanding Community College Program. He has lived in Alaska only a month, but is enjoying it even though it is very different from his home in Seoul, the capital city of South Korea. He is a full-time student taking fifteen credits this fall semester. Taewhan likes the ESL class the best of his classes because he can have a lot of fun while studying English. He is thrilled at the thought of spending his first winter in Alaska.



Guillermo Lopez, from Mexico, is the main chef at Don Jose's Restaurant in Kenai. His name is "William" in Spanish, so people sometimes call him William or Willy. He came from a relatively small town in Michocan

State. Guillermo likes to cook and has spent most of his life working as a chef. He has worked at Don Jose's for about 12 years. He used to work at Don Jose's in Seattle, Washington. Three years ago, He came to Alaska and worked at Don Jose's in Anchorage and Homer before settling in Kenai, where he likes it because it is a quiet town with many nice people. Guillermo personally recommends a grilled Burrito as the best choice on his menu.



Riza Giray Keys is from the Philippines, and has been in Alaska for a year. She lives here with her husband and her sister is her neighbor. She is 21 years old. She likes go to fishing and take photos. Now she is spending her time studying algebra and going to English class, too.



Phatcharin Apaipak is originally from Thailand; she is 30 years old and her birthday is June 30. She works in her family's restaurant in Kenai. She spends her time working and studying at KPC in the ESL class. Additionally, she likes to take photos and go diving.

## Thai—

**Khondewhorhai song  
khon pueantai  
(Two heads are better  
than one)**

## Spanish—

**De malas como usa  
piranha mueca  
(Your luck is so bad  
it's like a piranha  
without teeth)**



Diana Lucia Rojas is from Colombia. She has a degree in businesses administration and spends her time studying English and working in Don Jose's Mexican Restaurant in Kenai. Diana likes go to hiking, see movies and read books. She moved here three months ago with her husband, Jorge.



Moise Jusmable comes from Gonaives, Haiti. He likes to play soccer and watch movies. He worked in Haiti as an accountant for 6 years. He likes to eat fried chicken and fresh fish. He has two brothers and two sisters.

ESL Instructor Marilyn Albright



ESL Tutor Susan Burnett



ESL Tutor Megan LaCross



ESL Tutor Mark Larson



ESL Tutor Linda Griffiths



Nanette Z. Rivera comes from Bayamon, Puerto Rico. She likes to cook, bake, and ride bicycle with her two chihuahuas. Her husband received a transfer to Kenai and they like it because it is a safe place to raise kids. She enjoys the English classes because she meets people from others countries ..

Adiela Binson <no photo> was born in Colombia and lived in Caracas, Venezuela, Long Island, NY and Houston, TX before coming to Alaska two years ago. She got married right after coming to Alaska. She is open minded and she likes to help and share with people, which helps her to adapt and live in any place easily.



Zoraya Uribe is 31 years old and has been in Alaska for the past two years. She's originally from Columbia and she came here because her husband lives here. She really wants to meet new people and she loves dancing



Jorge Murzi comes from Arauca, Colombia. He has a degree in businesses administration and he loves to cook Italian food. He likes to play soccer, mat polygon and go fishing. Jorge likes a small city and natural life, and he thinks Kenai is the best place to learn English.

**Spanish—  
Cuando el rio suena piedras  
lleva  
(When the river rings it  
carries rocks. In other  
words, where there's smoke,  
there's fire)**

Spanish—

**Algo es algo peor es nada eso ditto un pato enoma (Anything is better than nothing, or beggars can't be choosers.**



**Red flower by Riza Keys**

## KPC Welcome Back Barbecue

By Taewhon Kim and Zoraya Uribe

On Thursday, September 10 at 4 pm, students and teachers of Kenai Peninsula College gathered to welcome the new semester with welcome back barbecue party.

This event was organized by the student union to invite the community to meet each other and make new friends. It was a little rainy and cold but every one enjoyed the event.

The college served pork ribs, hamburgers, hot dogs, potato salad, cabbage salad, baked beans, and salmon cooked by Martha and Jose from

Joe's Café. There were also chips and drinks that perfectly matched with the food. Many volunteers brought deserts, such as carrot cakes, pound cakes,

and cookies for sharing. The food, live music and door prizes made this event more enjoyable for everyone.

Thanks. KPC for the amazing barbecue party!



## Latin Party at Don Jose's Mexican Restaurant

By Diana Rojas

On September 12, Don Jose's in Kenai had a big Latin party. Most of the ESL class attended, and most came early because they wanted to have dinner before the party. All enjoyed the Mexican food, like burritos and chimichangas.

When the party started, twenty-two people, all friends, were at a big table, The ones who could drink liquor, tried the famous margaritas, and the persons who couldn't or didn't want to drink any liquor, had café de olla, Pepsi or virgin piña coladas.

We enjoyed the party. we danced salsa, meringue, regeton and Mexican music, like bandas and corridors, also we had a very good D.J. who played all the music that we asked. All the people who were in the restaurant danced, sang, and they were very happy and having fun.

We all agreed that he most important reason for this kind of party is to meet people, eat good food, drink safely ,and have a good time with our friends.



Dancing Time!



Everyone Waiting for Party to Start



Marilyn, Analiza and Dana Having Way

# What about Labor Day?

By Nannette Rivera

The United States celebrates many holidays— some that we share with other countries, and

others that are uniquely American. Labor Day is the celebration of work, and its role in the American way of

life. The following demonstrates how some other countries celebrate Labor Day.

## France

Labor Day is celebrated as a public holiday to campaign and celebrate workers rights. It is also an occasion to present lily-of the valley flowers to loved ones. May 1 is the official holiday. Unions and other organizations organize parades and demonstrations to campaign for workers'

rights. People may also use these events to campaign for human rights in general, to demonstrate against racism or highlight current social issues.



## China

Labor Day, celebrated in May, is an annual holiday to celebrate the economic and social achievements of workers. The celebration of labor day has its origins in the eight-hour day movement, which advocated eight-hours for work, eight-hours for recreation and eight-hours for rest. It is a major holiday in China and it was

extended from one to three days to allow millions of Chinese people to travel during this period.



## Canada

Labor Day is celebrated the First Monday of September. Traditionally it was an occasion to celebrate worker's rights with parades and picnics organized by trade unions. Today it is an opportunity to take a late summer trip, or enjoy the company of family or friends at picnics, fairs, and festivals. Fireworks displays are often enjoyed.



**Korean—  
Don't be a little frog.  
In other words, quit  
misbehaving!**

**Sun smothered by  
forest fire smoke  
by Riza Keys**

# Recipes

1 pkg. Pancit canton (dried yellow noodles, which can be bought in any Oriental store)

## Pancit Canton

by Analiza Carver

1 large chicken breast  
1 c. shredded cabbage  
1 c. carrots, cut into strips  
1 c. thinly sliced celery  
1/2 med onion, sliced  
2 cloves garlic, crushed  
Salt, pepper and soy sauce to taste

Boil chicken in enough water to cover it for about 20 minutes. Let it cool and then shred it in strips, discarding the skin. Save the broth.

While chicken is cooking, prepare the vegetables.

In a large frying pan or wok, place about 3 Tbsp. of cooking oil. Add the garlic and onion and then the chicken. Stir together and cook until the onion becomes transparent. Season to taste. Add the carrots, celery, and cabbage, in that order, about one minute apart.

When the vegetables are crisp tender, make a well in the center. Add 1/2 c. of the chicken broth. Put the dried yellow noodles in the well and cover for about 1 minute. Then stir everything together until well mixed. Add more broth if it is too dry, and add soy sauce to taste. When the noodles are soft, it is ready.

Garnish with chopped green onions and lemon wedges.

## Phad Thai

by Phatcharin Apaipek

14 oz. narrow rice noodles  
1 3/4 c. water  
1 1/2 c. Phad Thai sauce  
2 oz. dried shrimp  
1 oz. chopped salted white radish  
6 oz. yellow soybean curd  
1/2 c. cooking oil  
4 eggs  
14 oz. bean sprouts  
2 oz. Chinese leek leaves  
3 tsp. ground peanut

Phad Thai Sauce:  
3 Tbsp. shallots  
5 cloves garlic  
1/2 c. + 2 tsp. palm sugar  
3 Tbsp. fish sauce  
5 tsp. tamarind juice  
2 Tbsp. vinegar  
Pinch salt  
Pinch MSG  
Pinch ground dried chili  
1 tsp. oil

For Phad Thai sauce, pound shallots and garlic until ground and fry with oil until fragrant; add other ingredients, and simmer until sticky.

Fry noodles with water until soft.

Add Phad Thai sauce and mix thoroughly.

Stir in dried shrimp, chopped salted white radish, and soybean curd.

Add oil around the pan, break eggs, and fry until eggs are done.

Add bean sprouts and Chinese leek leaves. When warm, serve, garnishing with the peanuts.

## Sancoho de Gallina

By Jorge Murzi

14 cups water  
1 chicken  
3 scallions  
Salt, cumin and pepper to taste  
4 bananas, peeled and cut  
1 lb. yucca, peeled and cracked  
1 lb. chopped pumpkin  
4 leaves of cilantro, chopped

Cook the chicken with the onions and seasonings for 45 min.  
Add bananas and simmer for another 20 min.

Add yucca and pumpkin and cook for another 15 min.

Add the cilantro, cover, and simmer for another 10 min.

Serve with chilis and hot rice.

8 servings