In This Issue

Staff Articles
"Fans of Films" by Albert Chang & Douglas Montano Ferrufino - pg. 2

"Get to Know New Mexico at GEO’s Weekly Workshop" by Maria Cardenas Garcia & Catalina Rodriguez Guerra - pg. 5

"Yosemite National Park" by Vanessa Escoban - pg. 7

Restaurant Review: Taqueria Mexico by Arely Vazquez Perez - pg. 8

Featured Academic Writing
"A Lovely Birthday" by Shannon Atangana Essomba - pg. 2

"How to Cook Palov" by Ilham Babajanov - pg. 3

"An Unexpected Journey" by Arely Vazquez Perez - pg. 5

"My Most Respected Person" by Yuta Kimura - pg. 7

Artistic Expression
"New Mexico in Focus" Photography by Dolly Lai - pg. 4

Interested in submitting your writing or art to the CELAC Student Voice?

Email Natalie Kubasek: nkubasek@unm.edu

The CELAC Student Voice staff writers, from left to right: Douglas, Albert, Maria, Catalina, Vanessa (not pictured: Arely)
A LOVELY BIRTHDAY
by Shannon Atangana Essomba (Intermediate Writing)

My eighteenth birthday was the most memorable day. Usually, I don’t do big parties for my birthday, but for my eighteenth birthday, like all my friends, I planned to do something fun.

Unfortunately, my parents decided that we will go spending holidays together in another city because my sisters were there for the holidays, so no big party with friends and music.

However, the day before my birthday, my parents informed us that we will go dining in a restaurant. We all opted for the FINI which is really nice and soft. At 7:30, I was ready to go. I was on fleek, happy, and excited.

Unhappily, there was no one around. They were all occupied. My parents called me and told me that if it’s not possible to go on that day, we could go the following day. I was really sad but I tried to not show it because I knew it wasn’t intentional.

Finally, at around 9:00, everybody had arrived, so we all went to the restaurant. The rest of the night was magic. We ate a lot. It was three plates per person. We discussed, and we laughed. The climate was really smooth with the sound of the sea. There was a musician and a singer and with all restaurant workers and my family, they sang happy birthday to me with a cake.

Before we left for home, my father invited me to dance and we danced together to the music made by the musician. It was awesome. I really enjoyed this sweet dinner with my family.

I am still really thankful for that. I love my family. They turned this sad day into a memorable night.

FANS OF FILMS
by Albert Chang and Douglas Montano Ferrufino

At the CELAC Movie Club, we watch movies, but the most important point that this club focuses on is the effects of the films, either sound or specials effects, where they are recorded, reviews about the director, and the characteristics that the same director always uses in his different films.

This club meets on Thursdays at 2:00 p.m. until 3:00 p.m. in the Language Learning Center’s movie room. The instructor is Dr. Aubrey Healey.

The first movie we watched and discussed was Jurassic Park and it is interesting. Jurassic Park is a fiction movie directed by Steven Spielberg, centered on a disastrous attempt to create a theme park of cloned dinosaurs who escape confinement and terrorize the human characters. The most interesting thing for me is how they scientifically clone the dinosaurs and it seems a very credible fact but it is not.

I think this is a good club for movie lovers, but it is also very good because you can develop your English in the ways of discussing a film or contributing ideas that some people do not know.
Ilham’s delicious Palov recipe.

HOW TO COOK PALOV

by Ilham Babajanov (Advanced Writing)

Palov is one of the traditional meals of Turkmenistan, which is one of the very loved meals and served at national celebrations and wedding parties. Palov is a very delicious meal that makes you want to eat more as you eat. I, myself, have cooked Palov five times. If you want to try new things and taste new kinds of food, then you are reading the right thing. I am going to walk you through three big steps on how to cook Palov.

The first step is to make sure that you have all the needed ingredients. You will need 300-400 ml of vegetable oil, 4-5 cups of rice with 200 ml-size cups, 6 middle-sized carrots, 2 middle-sized onions, 1-2 kg of meat, 1-3 garlic bulbs, salt and water. Lamb, beef or chicken can be used, but not pork, because those three give a really good taste to Palov but pork does not.

Now you should prepare the ingredients. You need to remove the skins of onions, carrots, and garlic. Then you need to chop the onions and carrots thinly. And you need to cut the meat into several chunks. You should be careful not to break the bulbs of garlic when removing the skins, because you do not want to spend time collecting broken pieces of garlic one-by-one when you need to take them away before adding the rice.

So, let us start the real work here. First, pour the vegetable oil into the pot and heat the oil well. Second, add the meat and fry it for about 10 minutes. Third, add the onions and fry them until they turn brown.

Then add the carrots and fry them until they become soft. Now dip the garlic in among carrots and others. Afterwards, add a teaspoon of salt. And then add some hot water until everything is almost covered.

Now cover the pot and put the temperature slightly lower than boiling for 15 minutes. Continue with washing the rice thoroughly, about 4-5 times. Then take the garlic away from the pot and keep it in a separate container. Afterwards, add the rice slowly and spread it evenly. After that, add water until it covers 3 cm above the rice. Add 3-4 teaspoons of salt. Then cover the pot. Just before the water evaporates completely, stir the rice, but only the top. Now put the garlic back in and dip it in the rice and make some holes around the center of the pot.

Then cover the pot tightly not to let any steam leave the pot and put the temperature to the lowest. Then wait for 30 minutes. After 30 minutes stir the rice a little, put the lid back on the pot and then wait for another 10 minutes. While waiting you can make some salad from tomatoes, cucumbers, onions and garlic. Now Palov is ready to be served. Uncover the garlic and meat from the bottom of the pot and put them in a separate container. Serve the Palov and then slice the meat and put it on top of the served meal.

As I like cooking, you also seem to enjoy cooking because you have read this far. So, you should consider cooking Palov sometimes. Learning to cook other nations’ traditional meals can teach us about their culture too. So, it is always a good idea to prepare some meal that you have not tried before.
New Mexico in Focus
Photographs by Dolly Lai (Academic Bridge)

Top: Overlooking the cliffs at Red Rocks, NM; Bottom Left: Adobe house in Taos, NM; Top Right: Train to Osier, NM; Bottom Left: Ruins at Chaco Canyon, NM
AN UNEXPECTED JOURNEY

by Arely Vazquez Perez (High Intermediate Writing)

Soaring through the air with millions of feathers around me, I’ve never felt so alive. I studied my bachelor’s degree in Business in Peru two years ago, and when I finally graduated I decided to travel through South America. The country I chose to explore was Ecuador. I thought I was only traveling to Ecuador, but I was wrong.

I was determined to travel to Ecuador because one of the tourist places there totally caught my attention: The middle of the world, Quito, Ecuador. After many searches, I started to plan my travels, when suddenly in Lima, Peru, I met a Mexican girl named Guadalupe, who was in the same situation as I was. I invited her to join me on my trip and she accepted. After a week, we were on our way to Ecuador.

We didn’t have enough money, so we decided to work while we were traveling and use digital media to find accommodations for free. After several weeks of traveling through Ecuador, we met a guy named Omar from Quito, Ecuador, on the Couchsurfing website. This website is for travelers to find accommodations for free. He gave us a room for four days. On our last night with him, he told us about how close Colombia was from there. He told us: “It’s around five hours from Quito. Sometimes really early in the morning, around four or five am, trucks are on their way to Las Lajas, Colombia transporting merchandise. (cont. on pg. 6)
An Unexpected Journey, cont. from pg. 5

You guys should go and try to find a ride there.” After a few hours of talking, Guadalupe and I went to our bedroom and talked about the possibility of going to find a truck and asking for a ride. The next day, we woke up early to make some sandwiches for our trip. After that, we went to find the place that Omar told us the cargo vans usually leave from. We took a strange kind of bus there; it is called “trolleybus”, which is an electric bus, powered by a catenary of two upper cables from where it takes electrical power through two poles. After a one hour trip, we arrived at the Quitumbe bus terminal and at that precise moment, our search began.

After 2 hours of trying to get a ride, we thought we would not make it when unexpectedly a guy asked us: “Are you going to Las Lajas? I am leaving right now.” At that moment our eyes were brightened; we thought we could not find a ride but there it was! He also asked us, “Do you guys mind if you travel with my hens?” We replied, “Of course not! Thank you, Sir! We are so thankful.” And then we got into the truck full of chickens. It should be added that the weather was very bad, it was too cold, around 50 degrees Fahrenheit. Fortunately, we had the hens with us. They were so warm and meek, so in order to keep ourselves warm in our sleep, we hugged them for 3 hours.

At last, we woke up at around nine in the morning, and started to eat the sandwiches we had made at Omar’s house; after an hour and a half, the driver shouted at us from the front of the truck: “Welcome to Colombia, Mexican!” We were so excited, feeling a cold and straight breeze hitting our faces while we were surrounded by the hens’ feathers. The driver dropped us off in a market in Ipiales, Colombia, which was just a few minutes to Las Lajas. We sadly said goodbye to the loving hens and thanked the kind driver. We were so overjoyed because we arrived in Colombia safely and happily to start a new adventure. Because of my personal experience, I hope I can help someone in the future, like our hosts on our way and the people who gave us a ride.

Geo Workshop, cont. from pg. 5

They illustrated these places in a slideshow to motivate the audience to visit them. We were instructed regarding how to travel, directions, and prices. Thus, we undoubtedly recommend this kind of event because they gave us reliable information in a clear and precise way.

We found the Tent Rocks particularly interesting because it is an amazing place recognized by its cone shaped formation, the product of volcanic eruptions that occurred 6 to 7 million years ago.
YOSEMITE NATIONAL PARK

by Vanessa Escobar

In May 2017, I went to Yosemite National Park with my boyfriend. When we first arrived, I was amazed at the natural beauty. The views were spectacular! I saw many beautiful waterfalls and rivers.

We spent a few days there in Yosemite and were able to explore the valley. We hiked around a little and there were rock climbers climbing the face of El Capitan. While we were driving up to Glacier Point to see the entire valley, we saw a bear and her three little cubs! They were very cute. Everyone stopped to look and take pictures.

We then continued on to see the view at Glacier Point. The view was so amazing! We were able to see the entire Yosemite Valley including Half Dome and El Capitan.

Another thing about Yosemite that I enjoyed were the trees. I saw some tall trees at the national park, but I also saw some incredibly tall trees at Sequoia National Park. I couldn’t believe how tall they were! They are some of the largest trees in the world by volume!

My trip to Yosemite National Park was an incredible adventure; I recommend everyone to take some time to go and see it. I enjoyed it very much and I hope to return soon!

My Most Respected Person

by Yuta Kimura
(Low Intermediate Writing)

If I met Michael Phelps it would be the memory of my lifetime. Michael Phelps has many Olympic gold medals. He has many world records that he has kept for 15 years. Because he is trying hard training everyday, he has a good way of thinking. He has to care for his body, diet, and mental health. He also has many sponsors. Furthermore, he has his swimming brand “MP”. For the above reasons, I respect him as an athlete. He is the best swimmer in the world and I will meet him someday.
Have you been looking for one of the best Mexican restaurants in Albuquerque without luck? HERE YOU GO!

By Arley Vazquez Perez

Taqueria Mexico: All photos by Arley Vazquez Perez

Albuquerque has a number of Mexican restaurants, but this restaurant measures up quite well. I am Mexican and I have been a year looking for a good Mexican restaurant around Albuquerque. I realized that it is really difficult to find a good place since all the restaurants are mostly Americanized; you cannot actually taste real Mexican food. However, one day everything changed.

Two months ago, I was looking for a Mexican sandwich called a “Torta”, and I found “Taqueria Mexico” on Google. I can testify that this is authentic Mexican food. The horchata is hands down the best I have ever tasted. Horchata is a milky drink made from ground almonds, tiger nuts, and rice. In addition, their tortas are out of this world. My favorite is “carnitas with everything”, and everything means avocado, onion, tomato, meat, and mayo.

After a couple visits to this restaurant, I could see that the delicious taste was not only with their tortas, it is their entire list of food. It is delicious homemade food and desserts all with a distinctly Mexican flair.

Taqueria Mexico
415 Lomas Blvd. NE
Albuquerque, NM, 87102
Open Monday - Saturday 7AM to 7 PM

One of the things I really love about this restaurant is that you actually feel like you are in a restaurant in Mexico with a friendly and special customer service. This restaurant offers a bilingual service, a real one, which gives them credibility and authenticity. Also, I really love that the maximum waiting time is 15 minutes, but honestly I have never been waiting for more than 10 minutes. If you are looking for fresh ingredients, fair prices, and an amazing customer service you had better try “Taqueria Mexico”.

8
Meet the Staff
of The CELAC Student Voice

Albert Chang
My name is Albert Chang and come from Taiwan. I study in CELAC now, and I finished my bachelor’s degree in my country. My major is statistics, but I hope I can study computer science for a Master’s degree.

Maria Cardenas Garcia
My name is Maria Catalina Cardenas Garcia. I am from Colombia. I was born in Bogota. I studied Finance and Business Administration at the Sergio Arboleda University. I am so happy living in Albuquerque and enjoying this new experience in my life. I prefer outdoors activities, so that I like hiking and playing volleyball. I love comedy movies.

Vanessa Escobar
I'm Vanessa Escobar, and I’m from Venezuela. I’m a dentist and I like outdoors, hiking and dance. My favorite food is Italian food.

Cont. on pg 10
Meet the Staff of The CELAC Student Voice

Douglas Montano Ferrufino
My name is Douglas. I am 19 years old and I am from Nicaragua.

Catalina Rodriguez Guerra
Hello, my name is Catalina Rodriguez Guerra, and my nickname is "Canelita". I am from Ibagué, Colombia. I am currently studying English at CELAC because I want to do a Master’s degree in biology at The University of New Mexico. I really like to dance, especially Latin music like Merengue and Salsa. My favorite food is Chop Suey and Colombian arepas.

Arely Vazquez Perez
My name is Arely Vazquez. I was born and raised in San Luis Potosi, S.L.P, Mexico. I enjoy outdoor activities; I love to travel and make Mexican crafts, such as Huichol Art. I studied Engineering in Global Commercial Logistics and I am currently studying in the CELAC program. I hope you enjoy my publications, just as I enjoy writing them!

Follow me on Instagram for backpacker travel tips. @arely_vazquez51

The staff would like to thank Ilham, Shannon, and Yuta for sharing their academic writing and Dolly for sharing her photographs.