



Photo submitted

This sign stands in the Summer Palace in Beijing and is translated into three different dialects that are popular in Chinese culture. When phrases are translated from Chinese to English, it can sometimes produce strange results.

English translations point out need for interpreters

BY JONATHAN STUTTE

for the Index
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When Coca-Cola was first introduced in China, the closest adhering Chinese sounds were transliterated into symbols that when put together read: Bite the wax tadpole.

What self-loving and self-preserving person would purchase a drink giving such absurd orders? Better still, what American would buy a shirt emblazoned with the word "tardsport"? Surely none, but just as Americans likely wouldn't recognize a Chinese translation goof, Chinese students won't know an English misprint when they see it.

Certainly Chinese misprints and translations of English abound throughout the country. The other day, one of my students wore a shirt that showed the word "depthroat." Just last Saturday at Baiyun Mountain in Guangzhou, a tram warning said in English that "sociopaths, psychopaths and alcoholics" were not allowed aboard.

Examples of these translation flubs abound through personal experience (my own included) and devoted Web sites (English.com), but the proliferation of these mistakes points to one very important aspect of Chinese culture: tenacity. This isn't purely limited to the Chinese, but their perseverance in the manner of translation and knowing English in general is not to be lightly spoken about. Shuizhai High School, where my colleague Megan and I teach, is full of

students who are adamant about learning "good English" and improving their language skills. College students in Beijing and Guangzhou will walk and talk with you for a chance to improve their English. Hotel concierges are more than willing to show off their knowledge of our language.

For more than 10 years now, English has been the primary foreign language in Chinese schools across the country. Children begin learning in primary schools (equivalent to our grade schools), and the majority of students consider learning English of utmost importance, although very few ever will have the opportunity to use English in any format. More than this, the Chinese government is making the entire country navigable by English speakers and readers. Rural road signs often have English translations, as do every variety of shops and hotels. Even more, there is a glut of English learning occurring in Beijing in preparation for the Olympics. Taxi drivers, hotel concierges, shop owners and employees are learning English in addition to other languages.

English isn't the only language getting preferential treatment throughout the country. China supports a variety of Middle Eastern ethnicities in its western provinces, and as mentioned previously, it is garnering support for many languages for the Olympics. China is providing services for its heavy Arabic populations in Southern China and also beginning to require some knowledge of West Central African languages because of an influx of African immigrants into Guangzhou.

These details reveal China to be a country of accommodation (in the language department) that recognizes

the importance of domestic globalization. China is essentially an international investment firm, and so it accommodates accordingly. In a country where the local economies are outpacing any radical liberties reform, the government is learning how to take care of its economy quickly by taking care of its customers. Thinking about this, I'm reminded of language sentiments back home in St. Louis, where English is regarded as the only language of America.

Much of this is spurred by the recent immigration of Bosnian refugees (my municipality has the highest concentration in the country) who speak varieties of German, Bosnian and English. I've heard that if you don't speak English, then you should go back home. What is failing to be recognized is that America's involvement in Iraq and Afghanistan is bringing in refugees (though, honestly, not many) who receive little in language accommodation, and that America's falling economy is making it ripe for foreign investment where language treatment is preferential.

Consider also our growing involvement with China and the need for more interpreters. In my experience (not the experience of every American) at both college and at home, Americans reveal themselves loathe to accommodate themselves to another ethnicity by way of language, especially if in America. They reason that because English is the lingua franca of the business world, when they travel abroad they should be taken care of in English. If we want international relations to deteriorate, we should continue in this mindset.

Change needed to help environment

What goes up must come down. From the sun to the seasons, the eternal ebb of the tides of time can be felt everywhere.

What we've come to know and are sure to learn upon leaving college and entering the real world is that life is a cycle of moving from the top of one heap to the bottom of another, again and again. A freshman becomes a senior, a senior becomes a freshman.

But what remains when we're out of places to go? And does this cycle actually go on forever?

Yes, we know that when plants die they return to the earth and begin to nourish a new generation of plants, but what happens when all of the plants die? What happens when deer are overpopulated and consume all of the crops?

We human beings have adapted the world to suit our needs and make life easier, but has making everything easier made life in the future more difficult? Some people claim that Earth has complex environments that adapt to us. Unfortunately, these same people don't understand how dependent we are upon

the complex natural processes that occur in order to maintain our current standard of living. Bees are dying off, and it is noticeable. Remember what large fields of grass were like as a child, seeing bees float from dandelion to daisy willy-nilly? Keep your eyes open this summer. The most I counted all at once a year ago was five. But how does this affect everything else? Bees fertilize crops, and fewer bees mean fewer crops are fertilized, which means we have to pay a person to go out and fertilize the plants, which means all of our food costs much more.

We are paying more money to subsidize alternative sources of energy such as corn ethanol. Corn, the backbone of American farming, feeds just about every animal. Now, subsidized by our own tax money, it makes everything up the line more expensive. Combined with bees dying (did I mention that bats are dying out, too, along with trees and birds?) we are faced with a major environmental and economic catastrophe.

We're all in this together on spaceship Earth, and here's some advice for stubborn people who won't listen:

with
Mark
Hardy



that's
what
HE
said

If you like driving your SUV or your Escalade, you better wise up and start loving the environment because the only way you're going to get to enjoy all of the sweet amenities modern industrialized life has to offer is if you keep the environment alive. For all of our existence, our race has depended on the environment for its survival. From things natural, we acquire medicine, food ... I was going to finish writing this sentence, but I don't think it's possible to stress the importance of the ecosystem or how screwed humanity is if it collapses.

Finally, we should publish things on hemp because it's cheaper. Hempanol is cheaper than ethanol, and it can make paper.

Cooking with Julia



Julia Hansen

First and foremost, I want to address the mistake in last week's "Cooking with Julia." When designing the column, there was a mix-up and the instructions for the Curry Rice were overlapped with instructions for a completely different recipe (you may recognize it from the Index's Valentine's Day issue with the chocolate chip banana bread). Anyway, no, you don't need walnuts and chocolate chips to make curry rice. So here is the correct recipe that corresponds with the Green Curry Chicken recipe from last week.

Curry Rice

Ingredients:

- 1 1/2 cups Jasmine rice (found at Sugar)
- 1 13.5-ounce can light coconut milk (found at Sugar)
- 1 1/2 cups water
- 2 tablespoons curry powder (found at Sugar)
- 1 small onion
- 1-2 tablespoons oil
- Salt and pepper to taste

Directions:

Put rice, coconut milk and water in saucepan. Add curry powder to saucepan and whisk until blended. Bring ingredients to a boil. When mixture boils, turn the heat down to low and cover saucepan with lid.

Cook 18 minutes or until nearly all liquid is gone. While the rice is cooking, chop up onion and sauté over medium heat in about a tablespoon of olive or vegetable oil for about 10 minutes. Add onion to rice when rice is finished cooking.

So now, in honor of aforementioned mistakes, I will make this week's topic of discussion mistakes. James Joyce, author of the renowned novel "Ulysses," once said, "Mistakes are the portals of discovery." This is an important quote to remember in life but especially in cooking. Mistakes in cooking can be bad, like the time I left the cookies in the oven too long and burnt all of them, but mistakes also can be good, like forgetting to buy an ingredient at the grocery store, then replacing it with another random ingredient and discovering a new recipe. Over time, mistakes in cooking have created some of the world's best recipes. No professional chef in this world

was born an amazing chef. Emeril Lagasse, Rachael Ray and Julia Child developed as cooks, just as you and I do every time we enter the kitchen.

The following recipe might look slightly intimidating, but it isn't very difficult. Luckily, with this recipe there is room for mistakes, so don't sweat it. With a combination of pasta, shrimp and pepper jack cheese, the mistake will be tasty no matter what.

One mistake not to make: Do not touch anything on your body, especially your eyes, after cutting up the jalapeño pepper in this recipe. The heat is primarily located in the seeds, but jalapeños are hot and mean. Be sure to wash your hands thoroughly after cutting up the pepper.

Shrimp and Pasta in a Tomato-Chili Cream Sauce

Ingredients:

- 3 tablespoons salt
- 1 pound linguine
- 2 tablespoons unsalted butter
- 1 tablespoon olive oil
- 1 pound large shrimp, peeled
- 1 1/2 teaspoons salt
- 1 cup finely chopped yellow onion
- 1/4 cup finely chopped jalapeño
- 1 tablespoon minced garlic
- 1 1/2 cups heavy cream
- 1/2 teaspoon freshly ground black pepper
- 1 cup diced tomatoes
- 1/2 cup reserved pasta cooking water
- 1 cup grated pepper jack cheese
- 1/4 cup grated parmesan
- 2 tablespoons chopped fresh parsley leaves
- 2 tablespoons chopped fresh basil leaves

Directions:

Set a large pot of water to a boil and add salt to water. Place the linguine in the pot and cook the pasta at a low boil until tender, but reserve 1/2 cup pasta water to the side. While the pasta cooks, prepare the sauce.

Set a sauté pan over medium-high heat. Add the butter and olive oil to the pan. Once the butter has melted, season the shrimp with 1/4 teaspoon of the salt and add the shrimp to the pan. Cook the shrimp until browned on both sides, about two minutes. Remove from the pan and set aside. Add the onions and jalapeños to the pan and sauté until the onions are softened and lightly caramelized, about four to five minutes. Add the garlic to the pan and sauté until fragrant, about 30 seconds. Add the cream, remaining 1 1/4 teaspoons of the salt and the pepper to the pan and bring to a boil. Cook the sauce about two minutes. Return the shrimp to the pan, and add the tomatoes, linguine and the reserved cooking water to the pan and cook, tossing to incorporate for three to five minutes. Remove pan from the heat and add the pepper jack, parmesan, parsley and basil and toss to blend. Serve immediately.

Recipe slightly modified from "New Orleans Cooking," by Emeril Lagasse and Jessie Tirsch.

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