

Global Beats

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TRAVEL TIPS NEWSLETTER

For Educators, Students and Friends

December 2009

December Fools?

You don't have to wait until next April to play silly tricks on your friends. On December 28th, Spain celebrates *El Dia de los Santos Inocentes*, the equivalent to America's April Fools' Day. The tradition is for local toy factory workers take over the administration of justice in the streets from 9 a.m. to midday while wearing fancy dresses. Any "fines" they collect go to charities, and they are usually not in small amounts. For fun, they handcuff bank managers and have been known to remove the wheels from vehicles. The real police just smile and refuse to stop them.

Older tricks from this holiday include bakers making salted tarts and people nailing coins to the floor. Everyone is welcomed to cut out paper puppets and stick them to the back of others they pass by. Newspapers would get in the act, too, printing stories such as UFO sightings.

This day in the Catholic Church has commemorated the Innocent Saints. The day has been celebrated with humor ever since the Middle Ages.

A quick lesson in Spanish slang...

www.languagerealm.com

Historia: Relationship (Spain)

Chavalo: boy (Nicaragua)

Al oro: well done (Spain)

Minon: cute (Latin America)

Banana: very quick (Argentina)

Mondana: cool thing (Spain)

Bolo: concert (Mexico)

Boliche: Dance club (Argentina)

Tata: daddy (Latin America)

Chulada: Cool thing (Spain)

Orno: a tight spot (Argentina)

Mina: Woman (Cono del Sur)

Fichar: to eye someone (Argentina)

Morochos: twins (Venezuela)

Gallito: tough guy (Mexico)

Morfi: grub (Colo del Sur)

Warm Up with *Mexican Hot Chocolate*

Ingredients

- 1 1/2 oz unsweetened chocolate
- 1/4 cup sugar
- 2 tbsp instant coffee crystals
- 1/2 tsp ground cinnamon
- 3/4 cup water
- 2 cups milk
- Whipped cream

Preparation:

In a saucepan, mix chocolate, sugar, coffee, cinnamon and water. Heat until chocolate is melted and mixture is smooth. Stir constantly. Simmer for about 4 minutes, while stirring. Add milk and heat through without boiling. Remove from heat and whisk until foamy. Serve with a dollop of whipped cream. (Serves 2)

