

JOKES THE COOKING CORNER JOKES THE COOKING CORNER JOKES THE COOKING CORNER JOKES THE COOKING CORNER

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Signs in English as seen in non-English-speaking countries!!!

In a Bangkok temple:
 "IT IS FORBIDDEN TO ENTER A WOMAN, EVEN A FOREIGNER, IF DRESSED AS A MAN."
 Cocktail lounge, Norway:
 "LADIES ARE REQUESTED NOT TO HAVE CHILDREN IN THE BAR."
 Doctor's office, Rome:
 "SPECIALIST IN WOMEN AND OTHER DISEASES."
 Dry cleaners, Bangkok:
 "DROP YOUR TROUSERS HERE FOR THE BEST RESULTS."
 In a Nairobi restaurant:
 "CUSTOMERS WHO FIND OUR WAITRESSES RUDE OUGHT TO SEE THE MANAGER."
 On an Athi River highway (the main road to Mombasa):
 "TAKE NOTICE: WHEN THIS SIGN IS UNDER WATER, THIS ROAD IS IMPASSABLE."
 On a poster at Kencom:
 "ARE YOU AN ADULT THAT CANNOT READ? IF SO, WE CAN HELP."
 In a City restaurant:
 "OPEN SEVEN DAYS A WEEK AND WEEKENDS."
 In a cemetery:
 "PERSONS ARE PROHIBITED FROM PICKING FLOWERS FROM ANY BUT THEIR OWN GRAVES ."
 Hotel, Japan:
 "YOU ARE INVITED TO TAKE ADVANTAGE OF THE CHAMBERMAID."
 In the lobby of a Moscow hotel across from a Russian Orthodox monastery:
 "YOU ARE WELCOME TO VISIT THE CEMETERY WHERE FAMOUS RUSSIAN AND SOVIET COMPOSERS, ARTISTS AND WRITERS ARE BURIED DAILY EXCEPT THURSDAY."
 Airline ticket office, Copenhagen:
 "WE TAKE YOUR BAGS AND SEND THEM IN ALL DIRECTIONS."
 A laundry in Rome:
 "LADIES, LEAVE YOUR CLOTHES HERE AND SPEND THE AFTERNOON HAVING A GOOD TIME"



The Cooking Corner

Rolls with rice (meatless)/ Sarmale cu orez (fără carne)
 1 cup rice, 3-4 large onions, 4-5 tablespoons oil, 1 carrot, chopped parsley and dill, pepper, salt, 2 tablespoons tomato sauce, 1 medium cabbage (regular or soured)
 Fry the finely chopped onions in oil until yellow. Add the washed rice, grated carrot, and let fry a little until the carrot is softened. Then add 1 tablespoon tomato sauce, 2-3 tablespoons water, salt and pepper. Simmer, mixing with a spoon until the liquid is reduced. Remove from heat, add chopped parsley and dill and make rolls from regular or soured cabbage. If using regular (unsoured) cabbage, scald it with boiling water. If using soured cabbage, wash it first. If using regular cabbage, boil the rolls with borsh and if using soured cabbage, boil with 1 tablespoon tomato sauce and water.

Turkey with chestnuts/ Mâncare de curcan cu castane
 12 little turkey pieces, 1 tablespoon lard, 1 teaspoon butter, 1 teaspoon flour, 1 small onion, 1 3/4 lbs/750 g chestnuts, 1 1/2 teaspoon sugar, salt
 Fry the turkey pieces with lard until yellow.



Pour chicken broth or water to almost cover, add salt and a whole onion and simmer, covered, until the meat is almost done. Remove the onion. Separately fry the flour until yellowish, add the turkey boiling liquid and caramelized sugar (1 teaspoon) to which a little more of the turkey boiling liquid has been added. Pour this sauce over the turkey pieces, add 1/2 teaspoon sugar, salt, butter and the boiled and peeled chestnuts. Be careful to keep the chestnuts whole. Simmer until the sauce is greatly reduced. (The dish must have very little sauce.)

Doughnuts, quick/ Gogosi pripite (fara drojdie)
 4 eggs, 1-cup water (milk), 1 1/2 tablespoons butter, 2 cups flour, 2-3 tablespoons sugar (to taste), juice from 1/2 lemon, salt, oil for frying
 Set the water (milk) to boil with butter, salt; when it starts boiling, remove from heat, add the flour and at the same time, start stirring with a spoon. Return to slow heat and keep stirring until the mixture starts to come off the sides of the pan. Let cool, add lemon juice and 4 eggs previously mixed with sugar. Mix everything well. With a well-greased teaspoon, take spoonfuls of the mixture and drop into hot oil to fry. The paste should not be too runny or too firm. It should keep its shape where it is dropped. Fry until golden-brown and then sprinkle with vanilla flavored confectioner's sugar.

Study links attention problems to early TV viewing
 (Reuters) - Watching television more than two hours a day early in life can lead to attention problems later in adolescence, according to a study released in October 2007. The roughly 40 percent increase in attention problems among heavy TV viewers was observed in both boys and girls, and was independent of whether a diagnosis of attention deficit/hyperactivity disorder was made prior to adolescence. The link was established by a long-term study of the habits and behaviors of more than 1,000 children born in Dunedin, New Zealand, between April 1972 and March 1973. The children aged 5 to 11 watched an average of 2.05 hours of weekday television. "Those who watched more than two hours, and particularly those who watched more than three hours, of television per day during childhood had above-average symptoms of attention problems in adolescence," Carl Landhuis of the University of Otago in Dunedin wrote in his report, published in the journal Pediatrics. Young children who watched a lot of television were more likely to continue the habit as they got older, but even if they did not the damage was done, the report said. Landhuis offered several possible explanations for the association. One was that the rapid scene changes common to many TV programs may overstimulate the developing brain of a young child, and could make reality seem boring by comparison.

Duiliu Zamfirescu
 (continuare din pagina 1)

Întors în țară, a fost numit secretar general în Ministerul Afacerilor Externe și apoi reprezentantul României în Comisia Europeană a Dunării.
 După câteva poezii publicate în "Ghimpele" (1877), adevăratul debut s-a produs în "Literatorul" (1880), cu romanticul poem Levante și Calavryta, întâmpinat de Alexandru Macedonski cu entuziasm. Începând cu anul 1882, fiind redactor la ziarul "România liberă", a publicat articole, cronici, reportaje la rubrica Palabras. În 1883 a început colaborarea la "Convorbiri literare", dintre ale cărei roade deosebite se detasează și volumul Novele din 1888, prin titluri ca: Noapte bună, Conul Alecu Zăgănescu, Subprefectul.
 Activitatea literară este vastă și diversă, de la poezia romantică la romanele din care cele mai importante sânt cele din seria Comăneștilor: Viata la țară (1898), În război (1902), Tănase Scatiu (1907), Îndreptări (1908) și Anna sau ceea ce nu se poate (1911) și de la nuvele și schite la corespondență. În afară de volumul Nuvele a mai scos volumele Frica (1895), Furfanto, Trei novele (1911), O muză (1922), nuvelele fiind genul la a cărui dezvoltare și-a adus o remarcabilă contribuție. Duiliu Zamfirescu s-a stins din viață la data de 3 iunie 1922, în vârstă de 64 de ani.

George Cosbuc
 (continued from page 1)

In 1893 his volume of poems "Balade și Idile" was very appreciated by the critics. Between 1895 and 1897 he published more volumes of poems: "Fire de tort", "Versuri", "Noi vrem pamant".
 In 1895 he married the editor's daughter, Elena Sfetea. Soon, his son, Alexandru, was born in Craiova. George Cosbuc became a corresponding member of the Romanian Academy. Together with Vlahuta, set up the "Seminatorul review", where he published his poems and the translation of Homer's "Odyssey".
 In 1904 Nicolae Iorga was impressed by George Cosbuc's volume "Cântece de vitejie". He finished the translation of the "Divina Comedia" by Dante Alighieri (published after his death). He was 50 years old when he was elected full member of the Romanian Academy.
 At the age of 52, Cosbuc died in Bucharest, in his house. The "People's Poet" is resting in Bellu cemetery, near his son Alexandru.

ZIUA RECOLTEI

A Romanian Festival Organized by the Union and League
 Los Angeles, October 14, 2007



On Oct 14th 2007 the Union and League organized the Romanian Fall Festival "Ziua Recoltei" in Los Angeles, California. More than 120 people attended the event. The Fall season was celebrated with an abundant assortment of food and drink as well as the world renowned entertainment of Maestros Milita and Grigorut, along with Maestro Banica, with a special folk performance from Camelia Ciobanu. The day had a special traditional Romanian flare filled with traditional Romanian dancing as well as homemade "mititei". A special moment occurred when two of our Romanian youths performed for the crowd. Nicholas Milita gave us a special rendition on the piano, while Oana Grigorut performed a traditional folk song and dance. This moment showed us the true and bright future of Romania. Everyone in attendance packed the dance floor for a fun-filled celebration to bring in the fall season.



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