

# OUR CULTURE

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## WHERE ARE YOU FROM?



### DID YOU KNOW?

- Number 4 is considered a lucky number in Japan  
True/False
- Spaniards like to maintain eye contact during conversations  
True/False
- Brazilians usually wear black shoes in the offices  
True/False
- Eating with left hand is taboo in Saudi Arabia  
True/False
- In Thailand a pale face is a sign of beauty in a woman  
True/False
- Mexicans are supposed to keep their hands on the table during a meal  
True/False
- Japanese and Chinese can read each other's newspapers  
True/False
- American businessmen do not like detailed written contracts  
True/False

Ask your classmates for what is true in their countries!

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## CULTURAL DIFFERENCES IN MEXICO

Despite the fact that Mexico and the United States are neighbors since they share the border, these two countries have many differences in their beliefs, culture, norms, social conduct, and traditions. I will just mention five of them:

In Mexico there various ways to greet people. Just to mention some, it is customary for the arriving person to greet others saying "good morning," "good afternoon," or "good evening" depending on the time, and "good bye" when leaving a

place. Also, if someone encounters a person or group of people eating, they should say "Provecho," which means "enjoy your meal." When arriving to a place, we shake hands and/or give a kiss on the cheek to relatives and close friends.

Another difference that I personally don't like is related to norms and social conduct. In most of the towns of Mexico, it is very normal that drivers don't stop to wait for pedestrians to cross the streets on

corners where there is not a stoplight.

In Mexico people are very diplomatic and indirect. People speak without getting to the point directly, to avoid rudeness or bluntness.

Showing politeness to elderly and adult people and professors is very common in Mexico. For instance, people call them by their names, but also include Mr., Mrs., Miss., Professor.

It is very normal when dating for men to show

etiquette, even if they are not dating. Gentlemen usually open the door for women or let women pass first when entering a place, or when walking in a crowded place. Also when dating, if they are walking someplace, it is very normal that men walk by the aisle side of the sidewalk and women walk in the inside of the sidewalk. Though I feel this custom is changing nowadays.

Karla Palacios



## EDUCATION IN SAUDI ARABIA

All public schooling, including university, is paid by the government. There is a growing number of private universities. Kindergarten lasts for 2 years and is for children ages 4 to 6. Boys and girls attend classes together. At age 6, however, when compulsory education begins, boys and girls got to separate schools. Boys attend 6

years of primary schooling (**ibtida 'i**), followed by three years of secondary schooling (**mutawassit**) and three years of secondary education (**thanawi**). After one year of secondary school, a student follows either a science or a literary track.

Education for girls was not emphasized until the 1960s. By the 1980s, the

basic system of education available to boys became available to girls. Many women study at universities.

The literacy level has increased considerably in the past few years. The government is committed to improving the quality of education and increasing accessibility to it.

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## THE MODESTY OF KOREAN

'Modesty is virtue' this is a common phrase in Korea. The Confusion ideas are an inveterate habit in Korea and modesty is one of them. Modesty means does not talk much about my abilities or achievements. If you ask to Korean can you speak English well, then even if they can speak very well, they will reply politely, cannot. At the morning of the test day, If one of class-

mates asks to Korean girl, 'did you study enough?' Then she will reply, even she never slept a wink all night for studying, 'no not much.' Korean consider to modesty very importantly. Sometimes among the Korean modesty is more important than honesty.



Hyunjoo Choi

## MONGOLIAN CULTURE

An old Mongolian saying advises: "Keep breakfast for yourself, share lunch with your friend and give dinner to your enemy".

The biggest and most important meals for Mongolians are breakfast and lunch, which usually consist of boiled mutton with lots have fat and flour, and some dairy products and rice.

Mongolians are big tea drinkers and the classic drink is

"Suutei Tsai" (tea with milk). Men who refuse to drink arkhi (Vodka) are usually considered wimps. Herders make their own unique home brewed airag, which is fermented mare's milk with an alcoholic content of about 3%.

Many Mongolians distil it further to produce Shimiin Arkhi, where the alcohol content is boosted to around 12%.

Amarsanaa Enkh-Amgalan



## CUSTOMS AND COURTESIES IN THE U.S.A.

### Greetings

Both men and women usually smile and shake hands when greeting. The American handshake is usually firm. Good friends and relatives may hug when they meet, especially after a long absence. In casual situations, people may wave rather than shake hands.

### Gestures

When conversing, Americans generally stand about 2 feet (.6 meters) away from each other. However, they may spontaneously touch one another on the arm or shoulder during conversation. Members of the opposite sex often hold hands or show affection in public. Direct eye contact is not necessary for the duration of the conversation, but moments of eye contact are essential to ensure one's sincerity.

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## MEET THE CSE STUDENT COUNCIL MEMBERS



Patchara  
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## THE WORLD FAMOUS PAD THAI RECIPE

Prep time: 15 minutes

Cook time: 12 minutes

Serves 2

Ingredients:

8oz. Thai rice noodles

1-1.5 cups raw chicken, sliced

Marinade for chicken: 1 tsp cornstarch dissolved in 3tbsp soy sauce

4 garlic cloves, minced

Optional: 1-2 fresh red chillies, minced

3 cups fresh bean sprouts

3 spring (green) onions, sliced

1/2 cup fresh cilantro

1/3 cup crushed or chopped peanuts

1/4 cup chicken stock

1/8 tsp ground white pepper

Vegetable oil for stir frying

Lime wedges

Pad Thai sauce:

3/4 tbsp tamarind paste dissolved in

1/4 cup warm water

2tbsp chili sauce

3 tbsp brown sugar



1. Bring a large pot of water to boil and remove from heat. Dunk in your rice noodles. Allow noodles to soak while you prepare the other ingredients. Note: you will be frying the noodles later, so you don't want to over soften them now. Noodles are ready to be drained when they are soft enough to be eaten, but are still firm and a little "crunchy". Drain & rinse with cold water. Set aside.
2. Make the Pad Thai sauce by combining the sauce ingredients together in a cup. Stir well to dissolve the tamarind paste and brown sugar. Set aside. Note: this may seem like a lot of sugar but you need it to balance out the sourness of the tamarind. This balance is what makes Pad Thai so amazing.
3. Place chicken slices in a small bowl. Stir together the marinade and pour over chicken. Stir well and set aside.
4. Warm up a wok or large frying pan over medium- high heat. Add 1-2 tbsp oil plus garlic and minced chili. Stir fry until fragrant (30 sec)
5. Add chicken together with the marinade. Stir fry 30 sec to 1 min. When wok/pan becomes dry, add a little chicken stock, 1-2 tbsp at a time to keep the chicken frying nicely. Continue stir frying in this way until the chicken is cooked (5-8 min).
6. Add the noodles and pour the Pad Thai sauce over. Using 2 spatulas, immediately stir fry the noodles. Use a gentle "lift & turn" method to prevent noodles from breaking. Stir fry in this way 1-2 min. If you find your wok/pan too dry, push noodles aside and add a little more oil to the bottom.
7. Add the bean sprouts and sprinkle over the pepper. Continue tossing 1 more minute or until noodles are cooked.
8. Taste test for seasoning, adding more fish sauce until desired flavor is reached (I usually add at least 1 tbsp fish sauce). Toss well to incorporate.
9. Lift noodles onto a serving plate. Top with generous amounts of fresh cilantro, spring onion, and crushed nuts. Add lime wedges on the side. ENJOY!

Patchara Klangburam