



SELI Summertime News

Summer English Language Institute • College Writing Programs
Summer Sessions • University of California, Berkeley

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Welcome!

Welcome to those of you who have just arrived to UC Berkeley to participate in the Summer English Language Institute (SELI) for the next three weeks. The students, instructors, and staff who have been here for the last four weeks are delighted that you could join us. This newsletter provides information that you need to know for your stay with us. Throughout the summer, we have many events planned for outside the classroom. This newsletter will tell you all about those events. And, we'll also let you know about events around campus, around town, and around the Bay Area. Glad you could make it!

American Icon
Martha Stewart



Tasting Wine

This Friday, a group of Summer English Language Institute students, instructors, and staff will travel to Napa Valley to tour wineries and to taste wine. In the article below, we turn to everyday living expert, well-known to most Americans, Martha Stewart for advice on how to properly taste and judge a wine.

“Though understanding all the nuances of wine may seem like a daunting task, it actually isn’t difficult at all. On the most basic level, wine tasting is highly subjective—you drink what you like. Almost everyone is endowed with the necessary tools for appreciating wine: sight, smell, and taste. But to help you understand wine’s true character, these are some things you should know:

General Rules

The variety of grapes used in a wine—Chardonnay, Merlot, or Zinfandel, to name a few—determines the wine’s color, aroma, and taste. Experiment with different varietals to determine your own tastes. The deeper the color and aroma, the more full-bodied the wine. For example, a full-bodied Cabernet Sauvignon is more saturated in color and has a richer, fruitier aroma than a lighter-bodied Chianti, which has a lighter color and a brighter and sharper aroma. Wines should appear clear and have a brilliant color without cloudiness or haziness. Lack of clarity indicates a flaw in the wine-making process.

continued next column

Save the Date

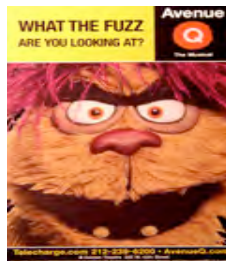
Learn about American culture by attending an extracurricular activity:



August 3, 2007

Napa Valley Wine Tasting and Tours

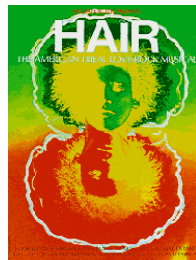
Explore the fountains, pools, and sculptures at “architecturally-acclaimed” and museum-like Artesia Vineyards and Winery. View panoramic vistas of Napa Valley. Also visit Ceja Vineyards (a “boutique” winery) and St. Supéry Vineyards.



August 8, 2007

Avenue Q

Missed it on Broadway? Then, come with us to see the Tony Award-winning musical in San Francisco at the Orpheum Theatre. Going to a musical was one of the most popular extracurricular activities last summer!



TBA

Hair

2007 looks a lot like 1967. We are going to San Jose for the 40th anniversary of “The American Tribal-Rock Musical.” Eight of its songs hit the Billboard charts and four went to #1. The nude scene was considered shocking by many theatergoers of the day. This performance will be “groovy!”

Wineglasses

Clear crystal wineglasses are best for tasting wines; cut or colored glasses prevent you from enjoying the wine’s color and clarity. Wineglasses should be round with a rim that curves in slightly. This shape allows you to swirl the wine to release the fragrance while capturing the aroma within the rim. Traditionally, white wine is served in glasses that are smaller than those for red. Smaller glasses allow white wine to stay chilled longer, while the larger bowls of red-wine glasses give the fuller-bodied reds more room to breathe.

Wine Temperatures

Before serving, chill white wines for 30 minutes to an hour, to a temperature of 45° to 50°; if the wine is too cold, its taste will be dulled. Serving it much warmer than recommended can also dull its flavor while emphasizing the taste of the alcohol. Red wines should be served at room temperature, though if a home is particularly warm the wine may need to be chilled slightly; ideally, red wine should be served at a temperature of 50° to 65° (serve lighter reds at the lower end of that range, full-bodied wines at the higher end).

Serving and Drinking

It is good practice to fill wine glasses slightly less than half full. This gives the wine room enough to breathe, and makes swirling the wine in the glass less hazardous to your clean tablecloth. When taking a sip of wine, let a little bit of air into your mouth; this allows the flavors of the wine to fully develop on your palate.”

Session D and Session E students can still sign up for this trip!

Details of Upcoming Events

Napa Valley Wine Tasting and Tour

We will visit three wineries: Artesia Vineyards and Winery, Ceja Vineyards, and St. Supéry Vineyards. We will touch grapes in the fields, taste selections of different wine, and go to gift shops. Don't forget to swirl your wine!

Date: Friday, August 3, 2007

Time: 9 a.m. - 5 p.m.

This Week!

Place: Artesia Vineyards and Winery
Ceja Vineyards,
St. Supéry Vineyards

Cost: Transportation and tasting and entry fees: \$60

Sign up: **Session D and Session E students may still sign up for the trip.** Sign up and pay the \$60 fee in the SELI office, at the table in the lobby outside of 112 Wheeler. Sign ups and payments may be made Monday, July 30, through Thursday, August 2, between 12-2 p.m. and 4:30 - 5 p.m. only. Sign up before the trip sells out!

Cash only. Exact change please. You must be 21 years of age to attend. Please bring your passport or California driver's license. We will not sell a tour to you if you do not show identification.

Meet at 9 a.m. at the West Crescent bus pick-up near Center and Oxford Streets.

"Very Berkeley"

Explore Berkeley On Your Own: Haunted House

According to James Gilbert Partridge, in "A History of the Faculty Club," Room 219 in the Faculty Club is haunted by the ghost of Professor Henry Morse Stephens, a solitary Berkeley professor, who lived in Room 219 for thirty-six years until he died mysteriously in 1919. Partridge reports of guests of Room 219 who "felt some kind of psychological pressure" and awoke in the presence of "a very gentlemanly" professor sitting in a chair. "Clink. Clink. Clank. Clink. Clink".

Haikus from Students in ESL 9, Section 6

American people
Are so bright and kind to us.
But food is so so.

By Hiroki Yamagata

Summer is waiting
Like bees waiting for flowers.
Autumn, where are you?

By Xiao X Lei

Amino acids
Are essential for humans
Hard to remember.

By Nancy Shumway



Photos Wanted

Share your pictures from SELI events with friends and family!

If you attended a SELI field trip or extra-curricular activity and have photos to share, please send them to summereli@berkeley.edu.

We will post them on the Summer ELI website at <http://writing.berkeley.edu/summer>.

Certificate of Completion

Record your successful completion of ESL 4, 8, 9 and/or N9 with a certificate of completion. Certificates are printed on parchment, affixed with a gold seal, and signed by the Program Director. Certificates are suitable for framing and can be shown to friends, family, school administrators, and employers to signify your hard work and accomplishment. Certificates are available for a fee of \$5 (unframed).

Session D students

Requesting a certificate:

Those students who didn't submit a request form last week may still do so *for two more days only*, Monday, July 30 and Tuesday, July 31, 12:00-2:00 PM and 4:30-5:00 PM. (If you don't have a form, they are available at the table in the front of the Wheeler SELI office.)

Picking up your certificate:

Certificates will be available for pick-up at the table in the front of the Wheeler ESL office on Wednesday, Aug. 8 and Thursday, Aug. 9, 12:00-2:00 PM and 4:30-5:00 PM.

Session E students

Requesting a certificate:

Instructors in both ESL 8 and ESL 9 classes will distribute request forms in class on Monday, August 6 or Tuesday, August 7. You can then submit your form at the table in the front of the Wheeler SELI office on those two days *only*, 12:00-2:00 PM and 4:30-5:00 PM.

Picking up your certificate:

See next week's newsletter for dates and times.

Official UC Berkeley Transcript

Certificates of Completion do not list your courses or grades. Your official transcript does. All visiting students will receive one complimentary Official Transcript of Grades mailed to the "Transcript Address" indicated at the time of registration. If you are unsure of your "Transcript Address" or did not indicate one on your application, you may verify and change it via TeleBEARS.

Additional official transcripts are issued by the Office of the Registrar. A link to the Office of Registrar's page can be found by choosing "Transcripts" on the pull-down menu of "Registration" at the top of the Summer Sessions home page. Any outstanding fees must be paid in full before a transcript can be issued.

Include the following information on all orders:

Name as registered, date of birth, SID number, dates of attendance, undergraduate or graduate record, signature, number of copies, mailing address for each transcript, specify Rush or Regular processing, and a contact phone number for any questions or problems.

Please note that for all sessions, Official Transcripts will be available and mailed *in mid-September*.