

ST. NORBERT ESL EXPRESS

St. Norbert College Center for Global Engagement ESL Institute

December 2020

Fall ESL Instructors



Susan Ashley, M.Ed.



Jana Dettlaff, Ph.D.

Guest Presenters



Dr. Carol Bruess



Lisa Burke



Fr. Jim Neilson



Dr. Rosemary Sands



Carol Smith



Dr. Dan Stoll

United In Learning Online

Studying English Online

Written By: Jana Dettlaff, Fr. Daniel Janacek (Czech Republic),
Sr. Aurelia Michnakova (Slovakia)

Photo Credit: Jana Dettlaff

Photo Caption: Our Norbertine students in the online Zoom ESL class with Fr. James Neilson, a Guest Presenter

As the current COVID-19 pandemic continues to limit international travel, we continue to offer our English language classes to international students online. This fall, our students are members of the Norbertine order in Europe, maintaining their professional obligations in their communities while learning English with us in their free time, which the online mode of instruction delivery allows them to do.



Although this semester's students didn't have a lot of previous experience with online learning, they reflect very positively on their experience in our ESL program. Fr. Daniel believes that "our ESL online class Fall 2020 will improve not only [his] English, but also [his] life."

Sr. Aurelia says, "I am studying English Online. It is very good and I really like it. Both our teachers are very good, professional, and helpful. They helped me improve my English skills. I am glad that I have gained more courage to speak English. Online learning English was and is very important and good."

Some of our Fall 2020 ESL students' favorite memories include "the story of *Christmas Carol*. I delved deeper into the story." Sr. Aurelia also adds, "it was a good experience for me to be able to speak and listen to many others, who were invited to our classes [to present on specific topics]. I was able to practice speaking in English with other English-speaking people. They were all very patient and attentive. I dared to speak English more freely. I hope that my sisters in America will be pleased with my improved knowledge of their native language."

Fr. Daniel especially enjoys our e-textbook, which presents creative ways to "practice new words in context and common using. There are also many videos and questions that help us to be better in English." *NoRedInk* [online grammar platform] allows us to "practice grammar in interesting way." Finally, Fr. Daniel echoes Sr. Aurelia's thoughts when he says, "we have also every week a guest, who helps us communicate. I appreciate it, because I can see that I can communicate and I understand other people."

Contact Us

St. Norbert College
Center for Global
Engagement
English as Second
Language Institute
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Mission

We're here to enable students to acquire the language and cultural skills necessary to read, write, speak, and understand American English for academic and professional purposes.

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Happening in CGE

International Education
Week '20 (entirely virtual):
snc.edu/cge/iew.html

Great Decisions '21:

snc.edu/greatdecisions/

Traditional European Christmas Vanilla Rolls Recipe

Written By: Sr. Aurelia Michnakova

Vanilla rolls are Austrian, German, Czech, Slovak, Polish and Hungarian small, crescent shaped biscuits. They are originally made with walnuts, but can be made also with almonds or hazelnuts. They get their typical flavor from a heavy dusting of vanilla sugar. Traditionally, they are made



at Christmas and are very popular in Europe.

Unlike other pastries, this particular kind is not easy to bake. The dough used becomes very fragile when hardened. It takes a skilled pair of hands to create the “rolls” – moon or horse-shoe shape without breaking the biscuit.

This recipe for Slovak vanilla crescents or “vanilkové rohlíčky” is popular year-round, but especially at Christmas time when they become part of Christmas sweets.

Some people like to roll them in vanilla sugar while they are still hot, and yet others prefer them rolled in confectioners' sugar—they look like they've been dusted with freshly fallen snow, which is so perfect for Christmas.

Ingredients

30 dkg = 2.5 cup of all-purpose flour

20 dkg = 14 tablespoons butter (room-temperature)

10 dkg = 2 cups almonds (or hazelnuts, finely chopped)

2 egg yolks

8 g = vanilla extract (2 teaspoons)

5 dkg or 5 tablespoons icing sugar

Garnish: vanilla sugar or confectioners' sugar

Steps

1. Prepare all ingredients. Preheat the oven to 325 F.
2. In a large bowl, beat the butter and sugar, add flour, vanilla and yolks.
3. Add the nuts of your choice and mix until fully blended.
4. Take the walnut-sized pieces of dough, roll and form them into a crescent shape and place them on a baking sheet lined with baking paper. Bake for 15 to 20 minutes or until golden brown.
5. Let the cookies cool down on a baking tray for 2 minutes. Roll the warm pastry in vanilla sugar while still warm.
6. When the biscuits are completely cooled, roll them again to the confectionery or vanilla sugar. Serve and enjoy!

Happy Holidays and a Healthy New Year!