

ASIST

Translation Services

Newsletter

Fall 2003

Please visit us on the Web:
www.ASISTtranslations.com



About ASIST's Interpreting Services

Simultaneous Systems: ASIST interpreters enable direct, unimpeded communication between speakers of different languages, via simultaneous transmission to headphones at conferences and conventions. We can provide systems, technicians and trained interpreters for virtually any language or dialect, at any location. And of course, with ASIST's technical assistance your videos and onscreen presentations can also be enabled for multiple languages!

Telephone Interpreting: Teleconferencing services for language interpretation are also available 24 hours a day, 365 days a year. Via conference calling, your ASIST interpreter enables real-time communication with clients, suppliers, business associates and colleagues around the world. We can handle requests for specific areas of expertise, including legal, medical and many business or technical specialties. Either use our telephone interpreting service on a per-minute basis, or take advantage of yearly contracts with ASIST for volume discounts.



- A Swiss tourist visiting Sydney, Australia pulls up at a bus stop, where two locals are waiting. "Sprechen Sie Deutsche?" he asks. The two Aussies just stare at him. "Parlez-vous français?" he tries. More staring. "Parlate Italiano?" No response.

Interpreters On Location: ASIST provides interpreters for major hospitals and court systems throughout central Ohio in over 120 languages and dialects, plus corporate clients both locally and nationwide. Our promptness, professionalism and organizational skills continue to attract new clients, and this area of our business has grown beyond all expectations over recent years. ASIST's training and qualification process ensures that interpreters understand the nuances of their role, legal and ethical considerations. Where appropriate, knowledge has been tested in your required areas of expertise.

ASIST can help you overcome linguistic and cultural gaps, enabling unimpeded communication. Please feel free to consult with us about upcoming projects where partnering with ASIST may help you reach out across multiple languages and cultures.

- "¿Habla Español?" Still nothing. The Swiss tourist drives off, extremely disgusted. The first Aussie turns to the second and says, "Y'know, maybe we should learn a foreign language." "Why?" says the other. "That guy knew four languages, and it didn't do him any good."
- Middle age is when broadness of the mind and narrowness of the waist change places!



"He who knows no foreign language knows nothing of his own."
 – Johann Wolfgang von Goethe

"Drawing on my fine command of the English language, I said nothing."
 – Robert Benchley

"Things should be made as simple as possible, but not any simpler."
 – Albert Einstein

"Opportunity is missed by most people because it is dressed in overalls and looks like work."
 – Thomas Edison



Carbonade Flamande (beef stew cooked in beer) (Belgium: Flanders)

Ingredients (6-8 servings): 4 lbs. boneless stew meat (chuck or similar) in 2-inch cubes; 1 tsp salt; 1/2 tsp ground black pepper; 2 to 3 tbsp all-purpose flour; 4 tbsp unsalted butter; Two 12-oz. bottles Belgian beer (Leffe Dark, Roman Dobbelen Bruinen, Liefmans Goudenband); 2 or 3 sprigs fresh thyme; 2 bay leaves; 3 large onions, thinly sliced (about 2 lbs.); 1-1/2 tbsp red currant jelly; 1 tbsp cider (or wine) vinegar

Season beef with salt and pepper. Dredge in flour, shaking off excess. Melt 2 tbsp butter in large heavy skillet over high heat (but not smoking). Add beef cubes, sauté until well browned on all sides. Work in batches; crowding the beef steams rather than sautés it. Add another tbsp of butter if required. Transfer each batch to a heavy Dutch oven.

Melt remaining 1 tbsp butter in skillet over medium heat. Add onions, brown slowly about 15 min., increasing heat toward end if necessary, stirring only enough to avoid burning. (Browning meat and onions evenly gives this stew a deep brown color.) Combine onions with meat already in the Dutch oven. Deglaze skillet with the beer, loosening any brown bits by scraping with a wooden spoon. Bring to a boil, then pour over meat. Add thyme and bay leaves. Cover and simmer over low heat until meat is very tender, 1-1/2 to 2 hours. Before serving, stir in red currant jelly and vinegar; simmer for another 5 minutes. Remove thyme sprigs and bay leaves, and adjust seasoning before serving. Serve with fritjes = pommes frites = french fries!



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