

LESSON NOTES

Newbie #12

I'm full!

CONTENTS

- Dialogue - Informal Spanish
 - Main
 - English
- Vocabulary
- Sample sentences
- Grammar
- Cultural insight

#12

Mi cita más romántica fue en la playa. "My most romantic date was on the beach."	Ella quiere más comida. "She wants more food."
Mi botella está llena de agua. "My bottle is full of water."	Estoy satisfecha con los resultados del examen. "I am satisfied with the test results."
Preparáis la comida. "You all prepare the meal."	Seguro. Voy a cuidar de eso. "Sure. I will look after it."
Mi casa es un lugar muy seguro. "My house is a very safe place."	No estoy cien por ciento seguro. "I'm not a hundred percent sure."
Tía Rosa prepara el Cebiche bien. "Aunt Rosa prepared the Cebiche well."	La caja está repleta de libros "The box is full of books."
Estoy repleto. "I am stuffed."	

GRAMMAR

In Newbie Lesson 11, we looked at expressions used just before the meal. Today, we're going to concentrate on expressions used to show that one is full or not hungry anymore. In Spanish, there are a number of ways to express this. Below is a list of some of these expressions, with an English translation:

estoy lleno (I am full)
 estoy satisfecho (I am satisfied)
 estoy repleto (I am stuffed)
 no puedo repetir (I can't have seconds)

As in many cultures of the world, food in Spanish-speaking cultures is foundational. A visitor to a Spanish-speaking country is often offered food, as a sign of respect and humbleness, until he or she turns it down.

For all of the above expressions, the verbs "estar" and "poder" have been conjugated to the first person singular of the present tense in the indicative mood. This, of course, could be changed in order to refer to other subjects. For example, "estamos llenos" (we are full) or "estamos satisfechos" (we are satisfied).

CULTURAL INSIGHT

All along the Pacific coast of Peru, the traditional dish "Cebiche" (also spelled "Ceviche") is prepared. *Cebiche* is a dish of fresh fish and/or seafood cured in lime juice and mixed with diced celery, native hot peppers (rocoto, ají limo), cilantro, red onions, garlic, salt, pepper and is accompanied by boiled Andean corn on the cob and a native purple sweet potato. It is usually prepared on the spot in a "Cebichería", a restaurant dedicated to this dish solely. The lime juice is added to the mixture, and the dish is served almost immediately. The longer the dish sits, the more cured the fish becomes. It is like serving fresh fish and seafood in a savory and spicy limeade. Perhaps the most popular fish for Peruvian Cebiche is the delicate "lenguado" (flounder).