

HAPPY HOUR WITH TAPAS!

Spanish cuisine and culture were the talk of the luncheon held on 4/11 at one of the Tamkang' s Women' s Association regular gatherings. Prof. Lin Hui Ing from the Department of Spanish explained how Tapas, a wide variety of Spanish appetizers, are made of and the role they play in Spanish life. Tapas in principle are a mixture of cold food, such as olives and cheese, and hot food, such as battered, fried baby squid. They are offered in nearly every pub and go down very well with assorted wine.

The food served at the gathering was prepared by a Spanish professor, Dr. Jose Miguel Blanco Pena from the same department. He grew up with these, he said. It only took him less than two hours to prepare a big plate of Tapas, thanks to his Mom' s training, he proudly claimed. (~Ying-hsueh Hu)

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