Semana Latina brings Hispanic flair to Tech

BRANDON COMELLA
Staff Writer

This May, Caltech was once again alive with the sounds and sights of Latin America. The Caltech Latino Association of Students in Engineering and Sciences (CLASES) put together the weeklong celebration of Hispanic Culture. Each day featured a lunchtime event as well as a special Coffee House offering at night.

Monday had a local artist showing his work in front of Chandler Martin Shepherd, a Caltech Staff member, entertained those eating lunch with Andean tunes played on his Quena, or flute. At night many students going into the Coffee House decided to have the Mexican special, which included churros, enchiladas, and horchata.

For lunch on Tuesday, Tom Mannion prepared Asado, or Argentinean barbecue. Students just come from a parilla in Buenos Aires. Professional Tango dancers showcased their skills, gliding across the dance floor. Afterwards, students were treated to various cuts of meat, with the chicken, pork, and beef made to taste like they had just come from a parilla in Buenos Aires. Professional Samba dancers strutted along in a congo line with ecstatic Caltech students during Semana Latina.

The festival continued on Wednesday with the Music of Latin America, received its fair share on Friday. Tom Mannion roasted a whole lamb on the grill, accompanied the feijoada, or rice and beans, and pineapple juice. Brazil, though often forgotten amidst the mostly Spanish-speaking countries of Latin America, received its fair share on Friday. Tom Mannion roasted a whole lamb on the grill, accompanied the feijoada, or rice and beans. A staple of Semana Latina, the Samba dancers returned to much fanfare. After their first set, they got the crowd involved, forming a congo line and showing them how to dance a few other dances.

This was the first year with a daytime weekend event. Because many of the staff and faculty are busy during the normal events, CLASES decided to have activities on the weekend so that they could enjoy the festivities as well. Staff, students, faculty and their families were all invited to Beckman Institute Lawn to celebrate the end of Semana Latina. There, they enjoyed tacos and Latin American desserts while listening to music and, for the younger children, while jumping in a bouncy castle. Later that evening the Salsa Club hosted a Latin dance party in Winnett. Students got to relax while also learning a few salsa moves.

CLASES is already hard at work on next year’s Semana Latina, and hopes to make it even better than this year's.

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Talented Techers win academic awards

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Chicago-style pizza is a delicious LA feature

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Filmmaker/scientist screens film at Caltech

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News briefs from around the globe

Provided by Tech correspondent Sam Barnett

Need to know
< 100 words about the world this week – topics sorted from good to bad
by Sam Barnett – links to full stories available at barnett.caltech.edu/news

Faster pain relief
49 minutes with new aspirin versus 100 minutes with regular dose

LinkedIn goes public
$8.9 billion valuation for social network geared towards business

Federal flood insurance
$1.2 trillion in coverage provided – program is $18 billion in debt

Drought in Texas
82% of the state is suffering – ¼ of crops rated poor or worse

Deadly Missouri tornado
24 people dead – hospital, schools suffer major damage

Taliban revenge attack
≥ 11 soldiers killed at Pakistani naval base – Taliban holding hostages

Troops target cemetery
≥ 5 mourners gunned down leaving funeral for protestors in Syria
Third Student-Faculty Lunch of this term will be held Tuesday, May 24, at noon.

The deadline to sign up for a spot is Monday, May 23, at noon.

To RSVP and for more information, e-mail ARC Reps at arcman-dude@gmail.com.

Write articles for the Tech

get paid up to $30

ASCIT minutes

ASCIT Board of Directors Meeting – Minutes by Laura Santosof

May 15, 2011

Officers present: Chris Hallacy, Margaret Chiu, Laura Comwill, Diego Caporale, Mario Zubia, Prakriti Gaba, Laura Santosof

Officials absent: None

Guests: Rebecca Lawler, Paul Fleiner, Perrin Considine

President’s Report:

1. Alumni association: The director wants to coordinate a senior barbeque; wants to improve the student/alumni relationship.

2. Alumni Fund Advisory Committee: They need to advertise to get students to come to more phone campaigns (students get both paid and fed!)

3. Senior boxes: Seniors will get boxes to move out

4. Bylaw changes: a new amendment regarding the election cycle is being made. This BoD will still be here at this time next year, so our year will set the pace for the future budget structure. The Budget will also now start at the beginning of the school year.

5. Survey: There will be an end of the year survey.

Officer’s Reports:

1. VP of Academic Affairs (ARC Chair):
   a. Dean’s meeting: No problem classes, yay!
   b. Undergraduate Seminar Series: Happening June 2, 5-6pm in Avery library with Harry Gray.
   c. 514 summer course: They are looking into creating a 514 summer prerequisite course for students who don’t feel as prepared. Prof. Kiewiet is working on the content, it will be an online video course.
   d. ME96: Dealing with course complaints
   e. Option Tea: There will be an Aph option tea May 19 done by the COSH

2. VP of Non-Academic Affairs (JHC Chair):
   a. MHTF proposal: working on changing the UCC program, implementation of the AGs, will be presented to the administration in a week and will be in the Tech article next week.
   b. RF List: Made minor changes to the policies. Will be taking the Fleming flag off the list and house portraits will be made non-moveable.
   c. SPC: Interviews on Saturday.

3. Director of Operations:
   a. Screening room: Sound card is in, subwoofer will be in this week, and will get a new PS3. Yan the screening room works!
   b. Yearbook: Distributing old yearbooks is complete. Yearbook editor is talking to Taylor (the company) and getting a quote to give to finances.
   c. Inventory: Asking people soon to return things, will get done over the summer.

4. Treasurer:
   a. ASCIT Formal funding: Should get the security deposit back. Mario
   b. Event Proposal: Still needs to make the event funding proposal form.
   c. Endowment: Will be moving $40k into the endowment.

5. Social Director:
   a. ASCIT Formal: Ran well. Will go back one more time to collect centerpiece materials and will pick up lost and found items.
   c. Event Proposal: Still needs to make the event funding proposal form.
   d. Endowment: Will be moving $40k into the endowment.

6. Secretary:
   a. MHTF proposal: working on changing the UCC program, implementation of the AGs, will be presented to the administration in a week and will be in the Tech article next week.
   b. RF List: Made minor changes to the policies. Will be taking the Fleming flag off the list and house portraits will be made non-moveable.
   c. Inventory: Asking people soon to return things, will get done over the summer.

Discussion:

1. Ug spam list: BoD needs to watch how many are sent

2. Google offer: Offering group testing to us, will do it

3. ASCIT Formal: Lots of people think that the money we spent on formal was excessive. Points made:
   • A quarter of our budget was spent on one event
   • Formal has been a tradition for at least the past 5–6 years
   • Is there a better way to spend the money? Include this in the end of the year survey

   ASCIT should do a big end of the year event to end things on a good note (not to compete with ditch day)

   • Compare ~$30k for ASCIT formal with ~$50k for concerts, $3k for interhouse parties, and ~$26k for Big I (but not interhouse parties and Big I take a lot of work)

   • We should flip flop social years and have Big I and ASCIT Formal bi-annually

   • Big I is worth it: lots of alumni come and it feels like an actual college party and has high attendance. Even if people get tired when it comes to building their individual house parties, those parties still happen
Our study is only the first foray into what is an enormous quantity of available data... there will be a lot more information coming out of this event...  

- Mark Simons

The California Tech
Health Fair helps educate campus

SANDHYA CHANDRASEKARAN
News Editor

With the support of ASCIT, the Counseling Center, the Graduate Office, Human Resources, Student Affairs, the Caltech V, the Caltech Premed Association, Atnea Health, and of course, student volunteers, the second annual Caltech Student Health Fair this past Thursday was a huge success.

The mission of the fair is “to increase Caltech students’ awareness of various health benefits and readily applicable health topics.” The appeal of the fair derives from the fact that many of the resources for information are also readily available on campus. Several booths were set up along the San Pasqual Mall and manned by a variety of organizations, from both on and off-campus. On-campus clubs and personnel included nutritionist Jill Brooks, the Caltech Women Center, the Caltech Alpine Club, Y Outdoors, the Preclinical Association, Caltech’s Bike Lab, Tai Chi Club, Counseling Center, Health Advocates, and CDS. Together, these organizations covered a variety of health topics such as proper dieting, exercise, mental health, and health careers and applications.

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Pizza and Ramen: A duo of food reviews

Masa of Echo Park delivers Chicago-style pizza to LA

WESLEY YU
Staff Writer

Deep dish pizza is something hard to come by in Southern California. I’m not sure why, because it’s one of the best hearty meals I’ve had. I had a craving for it this Sunday, and decided to try Masa of Echo Park, a bakery and café fifteen minutes away that proudly proclaims on its webpage, “Yes, we make Chicago Deep Dish Pizza.” I wasn’t disappointed. Not being a native of Chicago, I can say that I’m an expert in deep dish, but Masa makes some good pies. The name of the restaurant means they use a cornmeal dough for their crusts, which gives it a little more flavor and crunchiness. The sauce and cheese are flavorful. And the meat is well-spiced. Masa is also a great value if you choose the right pizza. The one that I had, the “Lots of Meat” was only $20 and could probably serve four large men (or indeed, it had lots of meat). If you compare that to a regular pizza from Round Table, Masa comes out a huge winner.

The only complaint I had, and it’s a small one, is that there isn’t enough variety in the deep dish selection. There are only five pizza choices on the specialties. Yes, there is a build your own, and lots of choices there. But it costs an arm and a leg ($3 per topping is the going rate) to build the custom pizza.

Masa is a mom and pop restaurant, and it operates that way. Tom, one of the restaurant’s owners, was at the front taking orders and seating customers. The staff is friendly and prompt, though rushed at times given the popularity of the place. These people take pride in their food and their service. I shows. I will definitely be back to eat in.

Ajisen Ramen gives a different kind of Ramen to Techers

JOY LIN
Staff Writer

When you think of grabbing something to eat late at night in Japan, you might think of a traditional noodle stand serving hot, saucy seba or udon. At Ajisen Ramen, you don’t have to go to Japan to get that same delicious taste and you don’t have to stand.

Ajisen Ramen’s focus is on noodles, ramen to be exact. If hearing “ramen” brings up an image of pouring hot water into a Styrofoam cup then you’re in for a surprise. Ramen is actually a very fine, chewy noodle made fresh using eggs, giving it the yellowish hue. And that’s exactly what Ajisen gives you. What sets this restaurant apart from other Japanese restaurants is the fact that it offers none of the stereotypical sushi or bento boxes. Don’t get me wrong, those can be delicious as well, but they’ve become a little stereotyped in terms of Japanese cuisine. In fact, the menu looks like something you would find at a tea place more than anything else, from their eight piece gyoza (dumpling) snack to their red bean and mochi soup.

The first thing you’ll notice when you walk in is the size. There’s probably only seating for 20 in two, narrow sections. However, it’s clean, the décor is unique, and you’ll only probably have to wait no more than 15 minutes on a busy day. We ordered the Tender Pork Rib Ramen (one of their star dishes), the Premium Pork Ramen, the Mushroom Shrimp Tempura, and a Pumpkin Tapioca. They were served after a reasonable wait and then it was time to dig in. Japanese noodles are traditionally eaten with the soup and Ajisen didn’t skimp. The milky soup was very flavorful and they even provided a giant soup spoon to do the job. I especially enjoyed pouring a large spoonful of sesame seeds into my soups – the nutty aroma was just so tantalizing!

One of the first things you’ll notice is just how wonderfully chewy the texture of the noodle is, especially if you’ve never been to a noodle place before. The pork ribs were fantastic: soft, tender and very tasty. The Premium Pork Ramen was amazing as well. One of the good things about this place is the portion size which would be just right for a hungry guy but a little too much for me. Unfortunately, the mushroom shrimp tempura didn’t arrive until after we had finished the noodles— even though it was categorized as a pre-dinner snack—but its arrival was eagerly anticipated. For six dollars, I was expecting more pieces but in the end it didn’t matter because I was already really full.

The dish was a little lackluster because for one, there was too much flour and too little salt in the shrimp mix which overpowered the mildness of the mushrooms. The chunky pumpkin tapioca was warm and absolutely delicious. The sweetness of the thick pumpkin soup was balanced by the flavorless but slippery tapioca.

My main complaint was the service: I think for the entire restaurant there were only two waiters. If you wanted anything, the only way to get it was to call the attention of one of the waiters.

One of the best things about this place is the service: I think for the entire restaurant there were only two waiters. If you wanted anything, the only way to get it was to call the attention of one of the waiters.

The staff is friendly and prompt, though rushed at times given the popularity of the place. These people take pride in their food and their service. I shows. I will definitely be back to eat in.

Masa of Echo Park
Location: 1800 W. Sunset Blvd. Los Angeles, CA 90026.
Take Out: (213) 398-1558.
Price: Inexpensive (for the specialties)

Quality: Try it. Deep dish isn’t for everyone, but they do more than that.

Ajisen Ramen is located an half an hour drive away at 9202 Las Tunas Drive, Temple City, CA 91780. Their phone number is (626) 292-3888. Their hours are 11am-10pm Sunday-Thurdsay, and open until 11pm on Friday and Saturday.

The California Tech

May 23, 2011

Opinion

Each slice is literally overflowing with delicious sauce.

Ajisen offers Ramen with plenty of broth.

Appetizers at Ajisen are just as tasty as the entrees.

Wesley Yu

Joy Lin

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Valerie Weiss wrote and directed Losing Control. - www.aivf.org

The cast prepares for filming in Hollywood. - www.pcdnews.com

Xencor scientist Dr. Hahn Nguyen explained that she had each actor load his or her own polycrylamide gel and stain for banding. Joked Webber of his experience in the lab, "I was just looking for stuff I could steal!"

Further solidifying the connection between science and art, the actors and scientists noticed parallels in their lines of work. Remarked Dr. Michael Sawaya, a UCLA professor, investor in the film, and a friend of Weiss’ from Harvard, “[I mentioned] you can work for years without getting publishable data, and then you get one experiment that works... and Miranda said, ‘that’s just like being an actress!’ Sawaya went on to note the spirit of teamwork and camaraderie he saw among the actors, saying “I wish we were more like that in the lab.”

Weiss herself is a living example of the bridge between these two worlds, and scientists looking for stuff I could steal. "In short, don’t over think it. Explains Weiss, “Maybe that lightning bolt hit when you met, but it won’t hit again to tell you to get married.” In other words, not every relationship has to play out like a Hollywood romance.

Weiss’ Losing Control has received acclaim from a number of independent film festivals, and was recently featured in an issue of Science.

She hopes to see it in theatres within the coming year.
Today’s Puzzle: Crossword

Across
1. Dairy product
6. Observe
9. Fruit
14. Long-handled scoop
15. Levy
16. Underneath
17. Pertaining to birds
18. Creative production
19. Without restraint
20. Change into stone
22. Go in again
24. Spoil
25. Auto
26. Mature
29. Scottish lake
31. Ingenious
36. Troublesome child
38. Those people
39. Having the means to do something
40. Land measure
41. Method of attaining physical and spiritual wellbeing
42. Organic component of soil
44. Type of average
45. Brood
46. Light fog
51. Go over once again
54. Cruciate
56. Repeat
57. Smack
58. Bill of fare
59. Malevolent
60. Smaller in amount
61. Woody plant
62. Part of a volcano
63. Tribe
64. Feeble
65. Catch sight of
66. Crowbar
67. Expert
69. Collection of maps
70. Liquorice-flavored seeds
71. Was victorious
72. Postage
73. Heart rate
74. Word negation
75. Sweet substance

Down
1. Applaud
2. Rant
3. Redact
4. Warning
5. Humble
6. Remain
7. Sense organ
8. Additional
9. Having the means to do something
10. Drudge
11. Secret scheme
12. Misplace
13. Pitcher
21. Foam
23. Epoch
25. Pharmacist
26. Chasm
27. Assemble
28. Bird of prey
30. Pal
32. Incline
33. Expance of water
34. Angry
35. Dogma
37. Acquire
39. Ruminante
43. No longer new
49. Garden tool
50. Scorch
52. Trap
53. Precedes ‘for’ usually
55. Guided
57. Industrial plant
62. Conveyance
66. Crowbar
67. Lecturer
68. Pigeon sound

Answers: Last week’s crossword from puzzlechoice.com

ASCIT Elections

Elections will be held from 10AM until midnight on Monday, May 23. Positions include spots on various ASCIT committees.

Remember to vote!
It’s your civic duty!
Rapture is a bust

MARY NGUYEN
Not a Staff Writer

PASADENA - According to a Gallup poll taken after the rapture failed to pass on Saturday, Caltech students are more disappointed than Harold Camping, the evangelical broadcaster who predicted the event.

Asked to rate their disappointment on a scale of one for “Awesome!” to ten for “I’m going to go cry and burn an ant,” Caltech students averaged 8.3 while Camping rated his own disappointment at a relatively less extreme 7.

“This would have been a great weekend for the rapture,” said Doris Potter. “Ditch Day was a great way to end Caltech’s existence.”

“Once 6 o’clock came and went, all I could think was ‘Damn!’ Now I have to do five sets for Monday!” stated Yeltsin Kanova.

While students at Caltech began realizing the heavy burden of proceeding with life as usual, pollsters asked Camping why his level of disappointment was not higher.

“It’s disappointing I was wrong, yes. However, the reason I am wrong now is the same small reason I was wrong in 1994: mathematical error. Why is math so difficult?” inquired Harold Camping.

Asked whether or not two failed predictions taught him anything, Camping replied, “Assuming two data points establish a trend, the next prediction will get even more media attention, and I would love that. Oh, I’m sure God would, too - can’t forget Him.”

By Alexandra Souverneva

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