

# Applied Arts Department cooks up a new course

by Marissa Rogina

This year, New Trier's Applied Arts Department added a new course to its repertoire—International Food. This class has been popular, featuring four class sections this year. International Foods is different from the other culinary courses at New Trier—Creative Cuisine and Gourmet Foods—because the foods students cook are centered on what culture and influence is being studied in class.

International Foods was added because of the Applied Arts departments' vision to offer more interesting and diverse courses.

The goal of these courses is to further students' interests and open up new possible career paths. "We strongly believe that learning diversity about other cultures is also part of our mission as a department. Our culinary instructors felt strongly that New Trier students can benefit from an International foods course," concluded Department Chair Jason Boumstein.

Despite this being the course's first year, many students were eager to try it. Senior Elizabeth Leavey confessed, "I wanted to sign up for the International Foods course, especially because it is my senior year and I haven't taken any culinary courses; unfortunately, my schedule

didn't have room for it." Outside of culinary courses, Applied Arts is also expanding other areas of its department. "You can see this firsthand with our newer courses such as Human Growth and Child Development, Project Lead the Way Engineering Courses, and our Architectural course sequence," continued Boumstein.

Many students are confusing the addition of International Foods with Gourmet Foods, yet the two courses are actually very different.

Gourmet foods, offered only to sophomores and juniors, focuses on different types of gourmet cooking techniques, how and when to apply these techniques, and the differences between these techniques.

"Students learn techniques such as baking, dry heat, moist heat, and combination cooking. Those cooking methods are then used throughout the year to alter foods in the units including fruits, vegetables, grains, proteins, and dairy," explained Department Chair Jason Boumstein. At the end of the year, students have a unit on current food trends and how to apply these trends to what they have learned throughout the course.

On the other hand, according to Boumstein, students "cook their way around the world" in International Foods by exploring new cultures and countries. Students cook and bake

traditional recipes from these regions and learn about how these cultures and regions influence their cuisine. Since this course is only offered to seniors it wraps up with a unit on cooking in college.

Cooking and baking are not the only things that students do to fill their forty minutes in International Foods. They also spend time learning about the various cultures and countries from which they cook up cuisine. Teachers initiate discussions about these cultures and countries that spark students to ask questions and explore more about where the foods they make come from.

Examples of foods that students create are scones and trifles from the British Isles, pierogi from Poland, spanikopita and baklava from the Mediterranean, pot stickers from China, and guacamole and chicken fajitas from Mexico.

Despite Gourmet Foods and International Foods having limited enrollment by grade, the Applied Arts Department believes in a no-prerequisite policy for culinary classes. "It is our belief and mission that all students at New Trier should have access to an experience with learning about foods. Seniors who want to experience culinary arts for the first time should have access to it," explained Boumstein.

# Word Lens takes language translation to the next level

by Lizzie Cohan

Disregard academic integrity for two seconds. Imagine staring down at a hopeless body of Spanish text you know has to be translated by next period.

You turn on your smart phone and quickly open the application 'Word Lens,' which brings up the phone's camera. Now holding your device above the difficult passage you look at the image on the screen and where there is Spanish on the actual paper there is English on your phone's camera.

Magic? No, but Word Lens, the newest cutting edge application created by a company called Quest Visual, has revolutionized translation technology in seemingly magical ways.

**"Word Lens is a taste of science fiction."**

The application was released by Quest Visual in December of 2010. Otávio Good, who created Word Lens, came up with the idea for his magnificent translation software as a simple means of convenience while traveling.

On vacation with his girlfriend in Germany, Good encountered difficulty reading signs and menus, so he wondered what he could use that would help him to navigate the foreign land and language. After trying paper and electronic translators and deeming both too slow, Good resorted to the internet, but found to his dismay that the charges to access

the web in foreign countries were much too high.

If only Good had already possessed Word Lens on his phone, his trip would have been seamless. The application eliminates every foreign traveling dilemma. It must of course be downloaded – this is free and there is a demo mode that works rather well to show the app's capabilities – and then in-app language packs must be bought

Each language pack translates to and from English and costs \$4.99. Spanish, French, Italian, German, and Portuguese are currently the available languages on Word Lens.

From there, the app works just as previously described. Point the phone camera at the foreign text you want to translate and almost instantly on the screen a direct translation will appear. But the ultimate convenience of it all? No Internet is required to run the application.

Understandably, the media and technology worlds were gushing about Word Lens upon its release. *The New York Times* gave it a Pogie award, an honor for what those at the paper deem one of the ten best tech ideas of the year.

*Wired.com* had nothing but good things to say, writing: "Word Lens is a taste of science fiction." The ratings for the app on iTunes are 4.5 out of 5 stars. It seems most reviews reflect happy customers as well.

People who may not be so thrilled by Word Lens, however, can be found right here at New Trier. For teachers, this application presents a threat to academic integrity.

Much like Google Translate, which can take large bodies of text and translate them at once, Word

Lens can process many words at the same time. The application is ever more accessible to students, without Internet and direct from a phone so it is practically inconspicuous.

While phones certainly aren't allowed in class, the outside price comparable of buying Word Lens as opposed to a paper dictionary is significant, and Word Lens ultimately would require much less work to operate than looking up individual words and phrases by hand.

Students feel Word Lens would be a valuable tool for translating foreign texts. Senior, Cassidy Miller, said, "I would love to have that app. That would be so helpful for translating large bodies of French and other languages."

On the other hand, teachers reacted to Word Lens with reasonable concern.

"I am kind of against the use of this application for school work. Students at a certain level are expected to match learning goals and academic integrity. You can use a dictionary to look up a single word or text, but you shouldn't look up full paragraphs.

"Students don't learn from that and it's also not their work; it's a form of plagiarism," said German teacher Venera Stabinsky. "Having said that, I think this would probably be a nice application for traveling purposes."

While Word Lens appears to be a wonderful resource for a worldly traveler, it may not be as necessary or helpful in schools. While students yearn for it, teachers find it a hindrance, and in the end, the best way to learn is not by letting technology do the work for you.



Perry's fans are sprayed with water while they wait for the next act | AP Images

# Is Lollapalooza still about the music?

by Logan Mounts

Each year, the attendance of the Lollapalooza music festival grows. As the crowd increases, less people seem to be there to see the bands.

For many people, Lollapalooza is not a musical gathering. It's a weekend-long party with special effects provided by marijuana, alcohol, and ecstasy.

One of the most occupied stages at Lollapalooza every year is Perry's, named after the festival's curator and Jane's Addiction/Porno For Pyros frontman Perry Farrell. The stage features electronic music artists; this past year the stage hosted such acts as Steve Aoki, Steve Angello, and Knife Party.

Another act that played on this stage was Major Lazer, a duo that performs in the electronic subgenre known as dancehall. Now, to be honest, I was a little disappointed that I did not get to see them perform. Why? Because I'm a genuine fan of their music. In fact, their new album, *Free The Universe*, is one of my favorites so far of 2013.

So, why didn't I go see them? Well, besides staying at the Red Bull stage the entire day to see The Cure from the front row, there was one thing holding me back from ever stepping foot in the direction of Perry's stage: the people.

Now, I have no problem with people who are interested in electronic music. I actually enjoy a variety of electronic artists myself. But it's the way these people act and in what they partake that bothers me. The first two really go hand in hand.

The substances attendees at Perry's stage imbibe are certainly affect their behaviors. It's not like they care though. The majority of people hanging around Perry's (and in some cases, other Lolla stages) are not there for the love of music. The three days are just an expensive excuse to get wasted, dress provocatively, and hang out with friends.

As an avid music fan, I attended Lollapalooza to see two of my favorite bands of all time, Nine Inch Nails and The Cure. Unless Perry Farrell's mission was to have Lollapalooza be a giant hangover enducer, I've got a good feeling that I went to the festival for the intended reason: to see the bands I care about, and to live out my passion for music.

On both Friday and Sunday, I stayed at the same stage for the entire day so I could be front and center to

see my bands. Along with that, I got to see some other great groups in the process, like Queens of the Stone Age, Band of Horses, Tegan and Sara.

I got to meet some great people hanging around those stages for ten hours each day, all of whom were there for similar motives as me. Everyone around me shared one key thing in common: we were all there for the music.

We couldn't believe anyone who wasn't. I must reiterate that I have nothing against the musical tastes of those who do spend their Lollapalooza weekends under the influence and inattentive to the music around them. Perhaps they could be enhanced a bit, but that's beside the point.

The strange thing about all of this is that I don't experience this feeling at any other music festival. At the Pitchfork Music Festival in Chicago, everyone I saw there was dedicated to the music. Even people I knew who attended that were unfamiliar with many artists still weren't there

***The three days are just an expensive excuse to get wasted, dress provocatively, and hang out with friends.***

just to party - they were there to experience new music. Similarly, I witnessed people standing by a stage at Summerfest in Milwaukee waiting to see Pretty Lights, a band of which I am not a fan, but can respect the fans for taking the time and dedication to be front and center. As I walked around the rest of that festival, I didn't see anyone who was just there to party.

Maybe it's just me, but every year it seems that Lollapalooza becomes less of a music festival and more of an excuse for useless public intoxication. What still surprises me is that the festival continues to book slightly out-of-place bands that still draw a huge attendance, which was the case this year for The Cure and Nine Inch Nails, and last year's Black Sabbath.

Of course, the crowds at these performances are the real music fans. These people are who music festivals were made for.