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### Sunrise Session 7

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Dora Osal

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**ZOOM RECORDING LINK:**

Date: Mar 23, 2022, 05:59 PM

Meeting Recording:

[https://unco.zoom.us/rec/share/7tKMuCEHwfRX3IXDRdfOexBwZO33Fo-TMp64DAWAiUgGVqXAYWFCyFxdJRrldxRm.\\_lhtzUfaHXDGNeL5](https://unco.zoom.us/rec/share/7tKMuCEHwfRX3IXDRdfOexBwZO33Fo-TMp64DAWAiUgGVqXAYWFCyFxdJRrldxRm._lhtzUfaHXDGNeL5)

**Present:** Liz Graf, Arianna Staiano, Nicole Crim, Amanda Wessels, Sara Larson, Dora Osal

**Medium:** Zoom- Online Conversation

**Date of Interview:** 3/16/2022

**Language(s):** English

**Transcribed:** Auto-Transcribed by Zoom

**Edited and Formatted by:** Olivia Simpson

**Brief Description of Contents:** Students in ANT 300 engage in their last conversation with their participants. To do so, they reflect back on the last seven weeks worth of conversations to see the progression of cultural heritage information and English language acquisition. The students also engaged in a cultural show and tell, where important items were brought to the meeting to be discussed by each member present.

**Reference Key:**

LG = Liz Graf

AS = Arianna Staiano

AW = Amanda Wessels

NC = Nicole Crim

SL = Sarah Larson

DO = Dora Osal

## RECORDED TRANSCRIPT

LG: Ari, are you there?

AS: Yeah I'm here, I'm pulling into my parking lot right now.

LG: Okay, sounds good. So, today-let me pull up in my notes, really quick, because today is our final day of meeting like this.

DO: I'm sad

LG: Us too, well me too. I enjoyed getting to know you. So, today we're gonna have some focus group, and everybody if you wouldn't mind helping me lead that? And then, um, yeah. Then we'll do our show and tell.

DO: Okay.

LG: So, Dora, how do you feel you've improved in your [cut off] what?

DO: I brought my brother with me, because I-I couldn't find another-another thing. But I am tonight, I am going to tell-talk about arepa. This, we have the corn flour, and this is Venezuelan flour, corn flour.

LG: Um..

DO: This very good flour, with this when we make our arepa.

LG: Dora we can't see if you're sharing.

DO: Huh?

LG: Um, your camera's off if you're showing us something.

DO: Okay, you saw-you saw the flour? The photo-the video is good? It's very good, or is it not good?

LG: Is-it says it's turned off, so like you have to turn your video on

DO: Oh Ok. For that reason, I was trying to out, I'm getting it with my laptop, okay?

LG: Okay

DO: OK, I be in-in a minute okay.

LG: Um, just as a side note because, like, I have the notes that we should go over. Like for the focus group we should discuss how Dora feels she's improved her English speaking, and then we can discuss ways to connect in the future if we want to continue with whatsapp or like, provide social media. And then, just do what feels natural.

AS: What's the show and tell thing again, because I forgot.

LG: What was your question, sorry.

AS: What was the show and tell thing again because I forgot.

LG: Just about your culture, anything you want to share.

AS: Okay.

LG: You show a picture of a cow and be like this is-this is from Greeley.

AS: Oh my God, oh my God, don't don't even tempt me, I have a cow keychain.

LG: That's awesome.

AS: I played a cow once, in a-in a church play.

DO: Hello again.

DO: This day is there cornflour to make our arepas. Okay we mix this corn flour, we put the flour, and mix with water. I-I usually put the water in the bowl, and put a pinch of salt to taste, and then I mix with the flour and mix it until I form the dough. Okay, the dough is finished, you can shape it. It is very soft. And with our hands, we mix the water, the corn flour and the salt, and we mix with the hands until form a ball. A little ball with the corn flour mix, and then with the flour, shape until arepa, form the arepa. Just like that. This uh the arepa. Then we cook in a pan, in a medium hot, and we make this arepa. And then we fill with whatever we want, scrambled eggs, in this case, chicken in tomato sauce. We can eat, is very delicious. And the fill with-with chicken, with pork, whatever you want. Would you like?

LG: Yes!

AS: Looks delicious!

SL: Do you ever put cheese in it, because I know some people put cheese in the dough and then they also cook it with cheese.

DO: Yes, with cheese whatever you want. With the cheese, and you make a very big arepa, and you put two-you fill with chicken, with cheese, or with avocado. The chicken is a salad with potatoes, carrot, and

then you put the avocado on that. But it depends for what do you-kind of fill do you like. Um, it is very good, arepa. You can see, arepa. Well, I can go to USA, and prepare arepa for all of you.

LG: That would be wonderful, please

AS: I was gonna say a trip to Venezuela, but..[trails off]

LG: Well and could you bring your jams too?

DO: I have uh, Venezuelan dinner, uh a Venezuelan for uh, for breakfast, maybe.

LG: Thank you for sharing that with us.

DO: Ah, you're welcome. I'm going to eat when the end-when we finish. I'm going to eat arepa.

AW: That's why she did it, because she wanted a snack. While we did this.

DO: I prepare, it's ready, my snack.

LG: So cool, well that's Ari's show and tell.

DO: When in the market in-when you go to the grocery on this and you see this kind of flour, buy it and prepare the arepas.

SL: I've made them before, but they were not as good as yours are, most likely that...it's a little difficult to find that flour here, but you can find it.

DO: Ah, maybe.

LG: Who would like to go next?

AS: Apparently Heidi wants to go next.

LG: I mean-what did you say?

AS: Is that apparently Heidi wants to go next, my dog was trying to crawl in my lap.

LG: Amanda came back let's see...

AW: Okay, I had to go grab this off the wall, across the room, but so this is some of my embroidery work and I chose to share this, because my grandmother taught me how to embroider. Now that's just something we do together and I'm living with her this summer, because I have an internship where she lives. She's already come up with all of these projects that we're doing together, and so yeah that's just like our thing.

LG: That's cool.

AS: That was really good Amanda.

AW: You can get kits off of Amazon, that's what [trails off]

LG: Um, I'll go, so it's broken. Um, but this is my Mala. So this is like a prayer bead. And the beads are opalite, these no, yes, these are opalite and then these are like the chakra beads. But it broke, and I like. [cut off]

DO: I like it.

LG: It's pretty yeah nice, this is a, this is a smaller one and I made this one and my-my boyfriend has the inverse, so he's got mostly white beads in a black set. Um, but yeah so they are prayer beads and it's actually like when they break, you're supposed to put them together again, and give them to somebody who would need them, so it's like an offering. And there's 108 beads and the Rosary also has 108 beads. So it's just kind of like a cool connection between religions, and the way prayer works and like 108 is a big deal in like, Buddhism and Hinduism, like the Lotus flower has 108 pedals. So yeah just wanted to share that.

DO: Okay.

AS: That's awesome Liz, I love it! Give me one second. Um, so I want to share with you guys my Magic deck. Magic is a card game, that I play with my friends every Tuesday night and we have like this big group of people that comes over me and my sister cook for them, and then we all play magic and it's a lot of fun. My fiance and I learned it at the beginning of 2020, so it was like a game that we could play together, and when we didn't need everybody else. Kept us inside, so I want to first show you guys my play mat. This is my play mat, this is what we put all of our cards on. It's my favorite character from the game, her name is Liliana. Um, she creates zombies, it's really cool. And then I have like three decks, but this one's my favorite. I'll just show you a couple of the cards so you know what they look like, so again it's lily on it my card sleeves. All of the cards, they can get pretty expensive, so you wanna make sure you sleeve them up. And then this is-it's called the commander, and it's a card that you can play pretty much anytime in the game. And they like control your deck, so everything that this commander does, my whole deck is formed around that. So this is my commander, a deck is usually made up-well it's always made up of 100 cards, including your commander. Um and yeah, it's just a lot of fun so here's my deck, here's my my mat, I have these cool little die that have cute little skulls and inside of them, they're super cool it's totally a nerdy game, but I don't even care because it's a lot of fun.

SL: Okay. So I kind of have two. Um, so my grandma died last year, um like January 7 2021 and her nickname was kitty. She died at like 86 or something, so she's been going by kitty her whole life. She collected cats. So when she died um my sister and my cousin we got first pick out of like, I think there are almost like 300 different cats that we had to go through and decide like which ones we wanted. Um, so I chose this one [holds up cat statue] was my favorite cat, so I chose this one. Um and then my other thing was Dutch blitz. We-my family plays it a lot. We have almost killed each other playing it, because it gets

very intense, and do not play it with the violin playing. Even more traumatizing, that is yeah. Yeah, those are my two things.

AW: You're so lucky that your grandma collected cute things like cats, because my grandma just has a bunch of like, really creepy dolls everywhere all over the place, and she just keeps making them and we're like when you die, no one is going to want this, so please stop.

SL: well. On a-several of the cats there's this random man's name that was not my grandfather and we're like trying to figure out who this man is. We're going through all of her calendars that she has and she had like a repetitive meeting with this guy. We assume he's like a pastor or something but we're just kind of like, why is this man giving you so many cats? Like that's okay see ya one grandma did cats that was like 300, the other one did rabbits so I've got rabbits and cats.

DO: Oh.

SL: It's a lot.

LG: My-my grandma did rabbits too, and my mom brought them all home when my grandma passed away, and we were like lots of rabbits.

SL: We had her rabbit at one point, she's still alive, just doesn't have the rabbit anymore, but we had a rabbit and she let me and my sister name it. We named the rabbit Horacio. That was-that was a great name for your rabbit that was after our favorite babysitter. Rabbit named Horacio.

AS: Um, my grandma just collects everything, we're-we're kind of worried about her.

AW: Okay, but if you wanted your 15 seconds of fame, just let her keep going, and then you can just like pop in on her hoarders episode.

AS: Right?! Oh, my aunt is living with her right now and, apparently, just like throws away random stuff and my grandma saw her carrying something out to throw away once, and my grandma freaked out. We're like no grandma get rid of it, you've had it for five years and it's still not open. Happens I guess.

AW: I feel like my mom's dad and stepmom are like complete opposites. So they live like, on a farm and the house my mom grew up in was still standing, for like years and, just like abandoned and have falling apart like raccoons living in it and, like me and my cousins we always like to go inside and like look around, because you know it's like creepy and stuff. And my grandpa finally burnt it down because it was just getting like kind of dangerous to have up. And I was talking on the phone with them, and I said I hope you or someone cuz he's like 84 I hope someone went in there and made sure nothing valuable was in there, because at one point I found my grandma's like high school diploma. And he's like "oh I'm sure something valuable is in there, but it's fine, it's burnt now" it's like cool I'm so glad you feel that way.

SL: My favorite thing to say, because, like my car is my dead grandma's car, so if people are like "oh nice car, like where'd you get it?" " my dead grandma." And it-it has a calculator in it, but I can't change the time to the correct time.

LG: Do you have other items Dora, that you would want to share with us?

DO: Just the the corn flour.

LG: Okay. Um.

SL: Dora, how have you felt about this whole thing?

DO: About?

SL: How have you like, felt about doing these videos, with us, these meetings?

DO: Oh I feel very good, I-I enjoy with the all of you, and I am-I can learn about-about the USA. I would like to go to USA to learn, and to you know Colorado of course. I have seen the pictures, the Colorado pictures, and it's beautiful very beautiful. I saw a friend of mine, send me a video, for ah last week, she was ah skiing in the mountain, and it look very beautiful with the snow all over. It was very, I think it is very good with the English you-you are very intelligent woman. I very appreciate the time with you.

LG: Well, I appreciate the time with you, I think we all do. We get excited to go back to our class to talk about our meetings and to share with everyone how lucky we are to have you and Monica as well.

DO: Ok-ok, I will-I will like to be in the group again.

LG: mm hmm.

I think is-is very important because we we try to think in English, when when-I when I listening both of you, I can I can see the real reality in English because I have been in English courses, but the pronunciation is very different, when you go out. I think that's-that's a problem for me, to to explain or something like that I was learning with the videos about the thing that in the English course don't teach. I think is very, very difficult to-I think, is there anything going to read this with a English British, or Australian pronunciation is the same, because all the countries have ah some changes in the-in the pronunciation I think is a but you have to try everyday everyday and it's ah work I have to do. I have to try every day to think in English and listen-listen the pronunciation with the, for example, I was where I was talking with a friend who lives in in Britain in-in London, and she said that they are other places in the Commonwealth, that the pronunciation is very, very, very different and understand nothing. I think you have good pronunciation. I had to work out, I had to do.

LG: Do you speak English a lot when you're, you know living your daily life?

DO: Uh, no. I have TV on English channel to hear some English. Or I try to see the videos, the movies in English. Just to listen the pronunciation. Listen to uh speeches, the speeches for actress, or presidents. Is different the pronunciation, uh news is fast, the speaker. Uh, I met a family, they are from Sweden, and this weekend I will be on their house, but I think-I think I'm going to speak with them in my language. But maybe they know on-on Sunday will be the international day of the cheese, and they make, they prepare cheese. And I'm going to this house, to prove-to taste the different kind of cheese. I think it will be fun, it would be interesting.

SL: Sounds like the best day ever.

DO: I'm going to send you some pictures.

LG: Definitely send us pictures!

DO: We can make some text message on the on the group, on WhatsApp?

LG: Yeah I mean, and we yeah you can keep using the same one that we've been using, that way our whole group can see it, not just the people that um haven't met with you regularly. There's-there's two other people that you've never met, that actually watch the replays because they aren't able to make it.

LG: Okay okay yeah.

AS: Their names are Maddie and Olivia, and I love them so much!

LG: So yeah, just keep using [cut off]

DO: Some people uh supervise the course, yeah? Okay. Well, I can copy their their-their number and I send you, one by one.

LG: Hi, Nicole.

NC: Sorry, I've been having kind of an emergency situation arise, but I am free now.

LG: Okay, do you have anything with you, or something to share for show and tell?

NC: I don't, but I can, I-I have an idea of something. And I'm going to try to-let's see if I could pull up a picture of it on here and then maybe share my screen. I don't know how to do that, but... [trails off]

LG: Yeah, let me make sure that you can share it.

NC: Did you guys share something already?

LG: I know, but you should be able to-nope only host, I don't know hold on. Okay.

NC: Well, if you could let me go last, I could maybe... [trails off]

AW: No, we-we shared all of our stuff.

NC: Oh you did?

AW: I think Liz thought you were asking if we've shared our screens yet. But no, we shared all of our physical things already, yeah.

NC: Oh okay. Well, what were they? Sorry I'm late but um, yeah you could just tell me real quick? I'm curious, or you could not, but I'm curious.

AS: Dora made everybody arepas

AW: Yeah, you missed out.

NC: Yeah that's awesome, but not that I missed out but.. [trails off]

NC: Ok, um. Oh no my screen froze for a second. Okay, I don't know, how do I share my screen, guys?

LG: So I think from inside zoom, there might be a setting I'm trying, I don't remember how to instruct.

AS: The little green box that says share screen.

NC: That's what-how do I?-Okay, hold on. Oh, well, if it says share photos, do I share a photo of it? Yeah, okay yeah, I don't know. I'm sorry I'm not tech savvy, it might be easier because bear with me. What did uh, Dora share?

SL: She made arepas.

NC: What'd you say?

SL: The arepas - arepas.

NC: Oh, what is that?

SL: Dora, do you want to explain?

DO: Ah for-for her?

SL: Yeah.

NC: Yes, I'm sorry.

DO: That's okay, I think I can-I can I explain about how to make arepas. I uh, this is the corn flour to do the arepas. With this, in a bowl with salt to taste, and you put [cut off]

NC: Yeah?

DO: And you mix all of this, and you make uh, dough. Looks like this. Change the form of the arepa with the hands. You put this and this is the arepa. Then you cook this on a pan-in a pan, and you get the arepa.

LG: With this.

NC: Awesome! Do you cook it, in like oil?

DO: In uh, you can cook in the oven, or in a pan.

NC: Okay.

DO: And then you fill with whatever you want. With cheese, in this case I fill with chicken in tomato sauce.

NC: Oh yum!

DO: Very good for breakfast.

NC: That's awesome.

DO: Can be.

NC: That's awesome.

DO: Would you like to prepare arepas?

NC: Yes I would. I want to, now I'm going to have to.

AS: We're all going to Venezuela so Dora can make us arepas.

NC: Yes, that-we have to do that.

AW: And I want to try your strawberry jam!

AS: Yes! We told the class about your strawberry jam, everybody wants to try it.

AW: Come to the US, we are very interested.

DO: I'll come with the strawberry jam, um I'm going to [indiscernible] let me-let me show you something.

AS: I love her so much.

DO: I prepare some that you-you in your hamburger you use. It's delicious. And I prepare, to the people who prepare hamburger. And it's very good.

NC: I bet, you should have your own store.

DO: The name, [indiscernible] like my name. Doritas, little Dora, [indiscernible]. And I prepare jam too. Strawberry jam. Strawberry, and uh guava-guava jam, and eh, it looks like uh [cut off]

NC: You should have your own store, Dora.

DO: Yes, is-I'm beginning, I think maybe in a couple of year I will be a very good mark with these products. And I like to cook, I really like to prepare some food, some delicious food. This is made with just fruit, no chemicals, nothing, just sugar, fruit, strawberry, sugar and no more. Just full of fruit. \

NC: I love fruit. Well, let us know if you open a shop, we will come and buy all of your things.

DO: Uh, in other, there are sauce, tomato sauce to put on the spaghetti. Another sauce we prepare, a Italian sauce, all the ideas to improve to get in like this to put in the-and to prepare sauce for a...sauce for a maybe a tomato sauce to prepare pizza. We make it for pizzas.

NC: You could just open your own restaurant, and I've got a lot of cooking experience. I could just cook all your stuff for people.

DO: Yes, yes.

NC: That would be so awesome. I want to try to just share this picture, I don't know what I'm doing, though, but let me see.

SL: If that doesn't work, you could also try just sending it in the chat.

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NC: Yeah okay well, let me, let me know. If it-okay. You see it?

[Collective "yes"]

NC: Okay, it's called a horseshoe, have you heard of a horseshoe?

LG: No.

NC: It originated in Springfield, Illinois where I'm from, and it's like a piece of Texas toast, then your burger, and then a bunch of fries, and then cheese sauce and places like compete for like best horseshoe

it's always like the talk of the town-who's got the best horseshoe. And um, they also do like breakfast horseshoes, where it'll be like similar, but it will be like a biscuit on the bottom, and like sausage, bacon or whatever, and then a bunch of like hash browns and then cheese sauce. They'll do like it-yeah they do like buffalo chicken horseshoes, or it's like take this like buffalo chicken and fries and you can do like and cheese sauce usually, or some people put like gravy... [cut off]

DO: I love rice.

NC: Yeah, me too.

AW: Me too, do you eat this whole like a fork and a knife you can't tell me that you like pick that up.

NC: Yeah, no. Yeah, you got a fork and knife, there's no way-if you pick it up that's impressive and a mess for sure, because you're taking this toast isn't really like a solid-it's like really a good foundation, but yeah you use utensils for sure.

SL: Kind of reminds me of like, Canada's poutine...poutine? Is that what it's called? It reminds me of...but like...[trails off]

AS: Thought it was first, and I was like ooh poutine.

AW: I was like that too!

NC: I don't know what that is, for some reason.

AW: It's oh my God so it's French Fries, and then like mozzarella balls, not like cheese curds, but like not fried, and then - I guess some places for them, but um, and then like a bunch of gravy over top. I used to work in a restaurant and we had a poutine burger, so you get all of that, on a burger and bun. I never could finish the whole thing, but my sister used to get that all the time.

NC: Where was this at?

AW: In South Dakota it's uh, Mackenzie River Pizza. So if you're ever in Montana, I recommend because they don't have them in this part of the US. But like Montana, and South Dakota still have a bunch of them.

NC: That's so cool. I'm so hungry, guys. Every time we get on food I'm like, "Why didn't I eat before this? Why?".

AW: That's why Dora made herself a snack.

NC: Oh yeah, that was the smart move, definitely.

DO: I-I have risotto, I made myself a snack.

NC: Yeah?

DO: My snack is ready, I am very hungry too.

NC: Smart. Yeah, yeah. You're just ready to go over there. That's awesome, I'm jealous. I should have prepared a horseshoe, I would have been really happy right now.

AS: Dora, do you think that your English has improved throughout our videos together?

DO: Yes. I think um, because oh- when we hold this meeting, I have to try to speak in English. And in the past I couldn't because I'm here and nobody speak English. Very difficult to speak English. Sometimes when a friend calls me from London, I-I try to speak her in English, but it's just one day in ah, of the weeks.

NC: Yeah. Well I think you've improved a lot. It comes more naturally to you, and you seem to be like a lot more comfortable with it and I think you are doing so good, it sounds amazing. I have had such a hard time trying to learn Spanish and I'm just so impressed with how quickly you improved on, like all around just like confidence is up a lot. You're very comfortable, you just like think of it so quickly, you'll pause for just a second and then you've got the word already, and you know you know what you're doing and I'm so impressed with how well you've done.

DO: Yeah, ah..when I had to continue my classes, I had to continue practicing. All days, all the days.

NC: Do you have a Facebook Dora?

DO: Yes, I have Facebook. I have Facebook.

NC: Which-do you mind if I add you, if any of us add you on Facebook?

DO: Yes.

NC: What is your last name?

DO: Uh, I'm going-I'm going to send you my-my WhatsApp.

NC: Okay, perfect thank you. That's awesome.

LG: Yeah, share it to the group chat.

NC: Yeah

DO: You can add me by WhatsApp too.

NC: Yeah that's true. Yeah, that's a good point. Yeah, I'm not on Facebook a whole lot, but when I am, I'd sure like to see people I really enjoy. If you ever wanted us to call you for practice, we could always call you too, and have a conversation if you wanted more practice than what you normally would have.

DO: Oh, thank you.

NC: We can catch up, and talk about all the fun things you've made recently. All the good food.

DO: Um, for this week, I think I have to prepare my French-my English too of course, because my-I had to do it.

NC: Well, that's amazing. I'm so amazed.

AW: So Dora, is English your third language?

DO: Um, my languages is just Spanish.

AW: Yeah, but is English your third language? So you know French and Spanish as well?

DO: Ah, okay. Um, I study English, French, Italian with the pandemic I was learning by myself, German-German.

NC: Oh my goodness.

AW: Wow.

DO: I was language.

AW: Well, you're prepared if you ever go to any of those countries, you'll be prepared.

NC: Knowing multiple languages is like really, really good for your brain. It's like, we talked about in one of my classes like how good that is for your brain, because of the way it has to work in learning new things and like, um, it can even like delay Alzheimers if you were gonna like...it's just like a good example of how um, beneficial it is and it can like improve a lot of different areas of your thinking, so like that's really good-good exercise for your brain.

DO: Yes, I was uh 20 years ago, because for the work, for this job I was traveling to France, to Italy and I had to learn at least two languages to understand the things. But it was very good experience, when I traveled to France and I traveled to Italy. It very good.

NC: Oh cool.

AS: You're muted.

LG: Yeah, I just realized that. Um, go ahead Dora, did you want to say something?

DO: Um, okay. In the-the factory, the technician were from, they come to Venezuela to install the machinery and they were from Italy. And you had to learn the language to understand them. For that reason, I try-I learn the language, the Italian language.

NC: That's so cool. I'm amazed. I can hardly even speak English.

DO: No, [laughs]

NC: I'm just kidding, but for the most part I can.

DO: Um, with the pandemic, you know when the pandemic was COVID, everybody was closed in the house. I still-what can I do to-to be...to practice you know? I practiced English, I practiced France, I practiced Italy-Italian too. I need to go out, I like to go out, to go to the USA to share with you the breakfast with arepa.

NC: Yeah. Yes, yes. Then maybe one day, you'll be teaching classes here. You'll be teaching everybody Italian... [trails off]

DO: Maybe I go to Colorado. Maybe this year.

NC: You should, that would be so cool.

DO: Would be very good, um, a very good for-for practice English because you are in the country and you have to-to speak, to think in English. I could be, this could be great, I think.

NC: Yeah, I think that would be awesome. Its-it would be great practice. And you would do so well, talking to everybody here.

LG: Well, we've reached the end of our time.

NC: Yeah, I'm sad.

LG: Let's keep in touch over WhatsApp, and share our social media. So Dora you can connect with us.

DO: Okay.

LG: Yeah, like Nicole said, like if you want to talk to someone, I'm available to reach out.

SL: Yeah, same!

NC: It's been so great meeting you Dora! It's been great talking with you.

DO: For me too, for me too. Thank you.

LG: Bye everyone

[Everyone responds with goodbyes]