

# Say What You Mean and Know What You are Saying

In order to show a real example of a translation completed using a translation program, we took a recipe in Spanish and let the software translate it to English. Take a moment to read the English translation provided, especially the underlined parts. In (parenthesis) we provided a our recommended translation. It may be entertaining but it is certainly not accurate.

## Translation

Rice with Milk(it should be "Rice Pudding")  
This prescription(recipe) is for 8 portions(servings).

Ingredients:

1 pound of smooth grain rice

2 milk cups (cups of milk)

It can use half of natural milk half of evaporated milk  
(you can use half regular milk and half evaporated milk)

2 water cups(cups of water)

1 crack(stick) of cinnamon but or less than(about) 4 fingers  
azúcar to the taste(sugar to taste) but or less than(about) ½ cup  
cup of you happen to the taste(raisins to taste)  
salt teaspoon(teaspoon of salt)

Preparation

Put to cook the rice in the water and the cinnamon.  
(Put the rice and cinnamon in water and start cooking)

When it is put(becomes) spongy, agréquele la milk(add milk),  
leche, salt, azúcar,(sugar) and you happen,(raisins)

To leave it to untimed fire to(leave it on low heat)  
that it is consumed and(until it is reduced and)  
it been but or less thick(has thickened)  
según the pleasure(according to taste)

## Original Recipe

Arroz con Leche  
Esta receta es para 8 porciones.

Ingredientes:

1 libra de arroz grano suave

2 tazas de leche –

Puede usar mitad de leche natural y  
mitad de leche evaporada

2 tazas de agua

1 raja de canela—más o menos de 4dedos  
azúcar al gusto – más o menos ½ taza  
taza de pasas – al gusto  
cucharadita de sal

Preparación

Ponga a cocer el arroz en agua y la canela.

Cuando se ponga esponjoso, agréguele la  
la sal, el azúcar y las pasas.

Dejarlo a fuego lento  
a que se consuma y  
quede mas o menos espeso,  
según el gusto.

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CONTACT  
SPANGLISH UNLIMITED, INC.  
919-833-7967**