Editor's Note: The following material was omitted when the article, "Two Facets of Our Instructional Television Production: Asi se hace el vino," was published in the Fall 1976 issue of The NALLD Journal. Our apologie to the authors; Oscar Ozeti, Lucia Caycedo Garner and Tom Goldsworthy.

VIDEOCASSETTE PROGRAM SCRIPT
BILINGUAL: (SPANISH & ENGLISH)

1. TICC NUMBER: SP2.027.01
2. LANGUAGE(S): SPANISH and ENGLISH
3. TITLE: ASI SE HACE EL VINO
   This is How Wine Is Made
4. AUTHORS: Lucia Caycedo Garner and Oscar Ozete, Dept. of Spanish and Port. University of Wisconsin-Madison
5. LEVEL: College, Second Year.
6. LENGTH: Approximately 25 minutes, 06 seconds.
7. CONTENT SUMMARY: A cultural and historical overview of wine. A brief demonstration of how to prepare wine at home.
8. GRAMMAR SUMMARY: A. Vocabulary building: terms associated with wine, and wine making.
   B. Review of verb forms.
   C. Listening Comprehension practice.
   D. Comprehension test.
9. DATE: This videocassette tape was produced in parts between June, 1975 and January, 1977. This is the revised and edited 5th version of the script, dated 15 February 1977.
10. COPYRIGHT: Copyright, 1977, Board of Regents of the University of Wisconsin System (Laboratories for Recorded Instruction, University of Wisconsin-Madison).
11. ACQUISITION INFORMATION: See page 19 for complete details.
12. This script is a bilingual, interlinear version which incorporates the Spanish on the top line (typed in trilingual elite type style), and English below (typed in Script type style). There exists a different version of this script which contains only the Spanish.
13. This script contains every word spoken on the audio tracks, and every word that appears on the video screen, in Spanish and in English.
14. TECHNICAL NOTES:  A. Available in the Sony ¾” U-Matic videocassette format.
B. Recorded at 3.75 ips speed.
C. Recorded on a 30 minute videocassette.
D. Recorded in color.
E. This is a bilingual videocassette; Spanish is recorded on audio track #2, and English is on audio track #1.
F. The original master tape is a Sony ¾” U-Matic videocassette.

Appendix A: Opening Credits

(The following wording appears on the viewer’s video screen, in this sequence:)

RECORDED IN COLOR
ASI SE HACE VINO
COPYRIGHT 1977, BOARD OF REGENTS OF THE UNIVERSITY OF WISCONSIN SYSTEM -
(LABORATORIES FOR RECORDED INSTRUCTION, UNIV. OF WISCONSIN - MADISON.)
THIS VIDEOCASSETTE MAY BE COPIED UNDER CERTAIN PROCEDURES: SEE DETAILS AT END OF PROGRAM
THIS VIDEOCASSETTE HAS AUDIO RECORDED ON TWO CHANNELS:
SPANISH ON CHANNEL TWO,
ENGLISH ON CHANNEL ONE.
ADJUST AUDIO MONITOR SELECTOR.

This tape is designed to give insight into the history and preparation of wine.
To enhance your understanding, thirteen (13) words both in English and in Spanish will be given in the introduction. Please repeat the Spanish words after you hear them.
Throughout the presentation itself, a series of Spanish words will be flashed on the screen to aid your recognition of the vocabulary being spoken.
Towards the end of the tape, ten (10) multiple-choice questions, in Spanish, will appear on the screen to help you evaluate your compre-
hension of this material. Let’s begin. Repeat only the Spanish word after hearing and seeing it.

(While the advance organizer instructions above are being spoken, the following summary appears on the screen:)

13 SPANISH WORDS TO REPEAT NOW.

SPANISH SUBTITLES FOR SELECTED WORDS DURING THE DEMO.

10 MULTIPLE CHOICE QUESTIONS AT THE END.

(Wine) EL VINO
(vineyard) EL VINEDO
(vine) LA VID
(harvest) LA COSECHA
(winery) LA BODEGA
(to pour) ECHAR
(to squeeze) EXPRIMIR
(red wine) EL VINO TINTO
(to add) ANADIR
(to spoil) ECHAR A PERDER
(as, or while) A MEDIDA QUE
(sparkling water) EL AGUA GASEOSA
(healthy) SALUDABLE

(The following are the words that appear as SUBTITLES on the screen, during the demonstration. These subtitles are underlined in this script.)

HERNAN CORTES (Hernan Cortez, Spanish explorer)
SE PRUEBA (It is tasted)
SE EMBOTELLA (It is bottled)
SE ALMACENA (It is stored)
CORCHO (Cork)
SE ANEJA (It is aged)
SIFON (Syphon tube)
LEVADURA (Yeast)
RECETA (Recipe)
VALVULA (Valve)
BUBUJAS (Bubbles)
ETIQUETA (Label)
JEREZ (Jerez, Spain)
BOTA (Leather wine bag)
PORRON (Leather covered wine jug)
ASI SE HACE EL VINO

¿Hay algo más exquisito que una buena comida acompañada por una copa de vino? No sin razón ha dicho un poeta que el vino es "la bebida de los dioses" y un científico que "el vino una sinfonía química".

5 La historia del vino es tan antigua como la civilización misma. The history of wine is as old as civilization itself.

Archeologist maintain that wine was made 10,000 years ago and numerous references to wine are found in the old Testament. It is said that Noah planted a vineyard after the Great Flood. For the greeks and the Romans wine had great importance.

10 Para los griegos y los romanos el vino tenía gran importancia. Aun hoy día, Baco, el dios del vino de la mitología romana, aparece como símbolo del vino, de las fiestas alegres. Sin embargo, fue con el cristianismo que el vino se convirtió en bebida universal. It was with the coming of Christianity that wine became a universal drink.

En los monasterios de la Edad Media se cultivaba la vid para extraer el vino sacramental. Durante esta época medieval, a causa de que el agua no era pura, se bebía vino especialmente en Francia, Alemania, Italia y España. Más tarde, después del descubrimiento de América, Italy and Spain. Later, after the discovery of America,
Hernán Cortez ordenó la producción de vino en el Nuevo Mundo. Herman Cortez ordered the production of wine in the New World.

Hoy en día se fabrica vino en muchos países. España, la Argentina, Chile, Uruguay y México son los países de habla española donde se produce vino en cantidad.

Actualmente, aunque existen grandes bodegas, es decir, fábricas de vino, la mayor parte de los vinos se hacen todavía en casa o en pequeñas bodegas.

En la primavera la vid es una planta pequeña y sin hojas. Crece durante el verano hasta que finalmente produce la fruta. En el otoño, cuando la uva está madura, tiene lugar la cosecha. Después de recoger la fruta, se pone en cestas o en cubas y se lleva a la bodega. En algunos países todavía se usa el antiguo método de la carreta de caballos para transportar las uvas. Ya en la bodega, se descargan las uvas, se vacían los barriles llenos de fruta y se echa esta en la prensa para exprimirla. Cuando el jugo sale de la prensa se pone en el press to be squeezed. When the juice comes out of the press it is poured into large barrels and is left to ferment at a set temperature. During el proceso de fermentación se canta o prueba el vino con frecuencia para que el vino sea degustado frecuentemente para hacer
asegurarse de que va a ser de buena calidad. Finalmente se embotella sure it is going to be good quality wine. Finally, it is bottled

y se almacena en bodegas subterráneas. Las botellas van tapadas con and stored in underground cellars. The bottles are sealed with cork corcho y el vino tiene que estar en contacto constante con el corcho and the wine must be in constant contact with the cork which que sólo deja entrar una cantidad mínima de aire; por esta razón la only allows a minimum amount of air to enter. For this reason the botella siempre se debe almacenar de lado. Así se envejece o se añeja bottle should always be stored on its side. This way, wine can age el vino en forma apropiada. properly.

Wines are made out of fruits, grains, and flowers, but, no doubt. comúh y abundant es el de uva. Existen tres tipos básicos de vino: the most common and abundant is the one made from grapes. There tinto, rosado y blanco.

are three basic types of wine: red, rose and white.

Veamos ahora el procedimiento que se sigue para hacer vino Now let us see the process one follows for making wine en casa.
at home.

The ingredients, the syphon, the jug, the saccharimeter, the corchos. Crea que estamos listos para hacer el vino. ¿Lavaste las uvas?

wash the grapes?

O. —Sí, aunque algunas personas prefieren no hacerlo. Como ves, no es difícil exprimir las uvas a mano.

As you see it isn’t hard to squeeze the grapes by hand.

Entonces, ¿no vamos a usar la prensa?

Then, aren’t we going to use the press?
Videocassette

O. —No la necesitamos hoy porque solo vamos a hacer un galón de vino. Por eso exprimimos unas 15 libras o 6 kilos de uvas.

We don't need it today because we are only going to make one gallon of wine. Therefore, we squeeze about 15 lbs, or 6 kilos of grapes.

L. —Ah, de todos modos, muestrame cómo funciona.

Ah, anyway, show me how it works.


Wait, let me dry my hands. Fine.

55 L. —A ver.

Let's see.

O. —Dándole vuelta al mango, las uvas se exprimen; el jugo de las uvas sale por este pequeño canal. Este jugo luego se convierte en vino.

Turning the handle, the grapes are squeezed. The juice from the grapes comes out through this small trough. This juice later becomes wine.

Ahora, si no se consiguen uvas frescas, podemos comprar pulpa de uva. Por ejemplo, a esta pulpa sólo hay que añadirle un poco de agua para hacer vino.

Now, if fresh grapes are not available, we can buy grape pulp. For example, we need only to add a little water to this pulp to make wine.

L. —Oh, veo que la han hecho en España.

Oh, I see that it has been made in Spain.

O. —Sí, viene de España. Lucía, ya que tenemos las uvas exprimidas, por favor echa la levadura en el cubo.

Yes, it comes from Spain. Lucia, since we have already squeezed the grapes, please put the yeast in the bucket.

60 L. —Veo que esta levadura se usa en la elaboración de vinos tintos.

I notice this yeast is used for making red wines.

O. —Bien, está bien; y ahora echamos una tableta de bisulfito. Este ingrediente destruye las bacterias que contiene el jugo y no ingredient destroys the bacteria in the juice and does not
permite que el vino se convierta en vinagre. Bien, dame ese paquetico blanco que contiene minerales y vitaminas. small white packet that contains minerals and vitamins.

70 L. —¿Vitaminas para el vino? Vitamins for the wine?

O. —Sí, para acelerar la fermentación que produce la levadura. Yes, to speed up the fermentation that the yeast produces.

Ahora lo mezclamos todo bien hasta que se disuelvan todos los ingredientes.

L. —¿Pero no le echas ni agua ni azúcar? But, don’t you add water and sugar?

75 O. —No, porque las uvas mismas ya tienen. A ver, ¿que debemos hacer ahora?

Ah, because the grapes contain these already. Let’s see. What should we do now?

L. —Ah según la receta hay que medir el azúcar que contiene el jugo. Ah, according to the recipe it is necessary to measure the sugar content of the juice.

Así, podemos saber cuanto alcohol habrá en el vino. Para esto necesitamos el sacarímetro (give it). Hazlo tu. (O. — Bien.) For this we need a saccharimeter. You do it. (Fine.)

80 Primero echas un poco jugo en el tubo. (O. —Bien, un poco más, ¿no?) Si, yo creo que sí. (O. —Bien.) Luego metes el sacarímetro y lees la medida a la altusa de los ojos. Mientras saccharimeter and read the measurement at eye level. The more sugar there is in the juice, (Fine) the more alcohol will be produced.
Esta proporción es siempre del doble. Mira: por ejemplo, un
juice containing 24% sugar, will have 12% alcohol when
alcohol al terminar la fermentación.

fermentation ends.

O. —Bien, dame la toalla, por favor.
Fine, give me the towel please.

L. —Aquí la tienes.
Here it is.

O. —Gracia. Ahora tapamos el cubo con la toalla para que no
Thanks. Now, we cover the pail with the towel to keep out
entren ni polvo ni insectos y dejamos fermentar el vino por una
dust and insects, and we let the wine ferment for a week,
semana mezclandolo una vez al día. (L. — Ya veo.)
stirring it once a day. (L. — Now I see.)

L. — Después de una semana sacamos el jugo y lo pasamos con
After a week we siphon the juice into
un sifón a un botellón. Así se quedan en el cubo todos los a
gallon jug. This way all the sediments stay in the
sedimentos. Bien. Ahora tapamos el botellón con una valvula,
pail. Fine. Now we cover the jug with a valve which
que permite el escape de bioxido de carbono.
permits carbon dioxide to escape.

O. —Y, además la valvula no deja entrar aire en el botellón.
And, besides the valve does not let air enter the jug.

L. —Claro. El oxígeno del aire echará a perder el vino volviéndolo
Of course, the oxygen from the air would spoil the wine turning
vinagre. Ahora, dejamos fermentar el vino por 4 semanas dejándolo it to vinegar. Now, we let the wine ferment for 4 weeks, leaving
en un lugar oscuro o simplemente lo cubrimos con una toalla. it in a dark place, or we can simply cover it with a towel.

100 Resultará un vino demasiado oscuro si se expusiera a la luz.
Too dark a wine would result if it were exposed to the light.
O. —Fíjate como se ha fermentado el vino. 
Notice how the wine has fermented.

L. —Ah, sí. Mira las burbujas. 
Oh, yes. Look at the bubbles.

O. —Después de las 4 semanas pasamos el vino a un cubo limpio. Así 
After the 4 weeks we siphon the wine into a clean pail. This way
se queden los sedimentos nuevos en el botellón. (L. —Sí, ya veo.)
the new sediments stay in the jug. (Yes, now I see.)

Ahora pasamos o echamos el vino en un botellón limpio. Ayúdame,
Now we transfer or pour the wine into a clean jug. Help me,
por favor. (L. —Un galón es mucho vino, ¿verdad?) Sí, toma 
please. (A gallon is a lot of wine, isn’t it?) Yes, it takes 
mucho tiempo pasarlo, ¿no? (L. —Ya casi se acaba.) Por fin, 
a lot of time to transfer it, right? (Now, it’s almost finished.)
?ah? (L. —Un poco más.) Bien, ya ya, ya. ¿Sabes? debemos 
Finally, uh? (A little more.) Fine, OK, OK, OK. You know, we
repetir todo este procedimiento una vez al mes por 3 meses para 
should
repeat all this process once a month for 3 months in order to
darle claridad y buen color al vino. (L. —Tres meses ¿ah?)
clear up the wine and give it a good color. (Three months, uh?)
Sí, 3 meses más.
Yes, three more months.

L. —A los 3 meses el vino está listo para embotellar, pero ahora lo 
At the end of the 3 months the wine is ready for bottling but now
pasamos a la botella en que se va a almacenar. Espera. ¿Quieres 
we transfer it to the bottle where it is going to be stored. Wait.
taparla tu? (O.—Bien.) Aquí tienes el corcho. ¡Cuidado! 
Would you like to cover it? (Fine.) Here is the cork. Careful!
You have put it in hot water to soften it, haven’t you?

L. —Sí, así entra mejor en la botella. (O. —¿Está bien ahí?) Creo 
Yes, it will go into the bottle easier this way. (Is it OK there?)
que sí. (O. —Bien, ayúdame, por favor.) Bueno. (O. —¡Ahí!
I think so. (Fine, help me, please.) OK. (There!
Bien.) ¡Ah! (O. —Bien.)
Fine.) Uh! (Fine.)

O. —¿Dónde está la etiqueta? Quiero escribir el tipo de vino que hemos preparado y la fecha en que lo hemos embotellado. Vina tinto, junio del 76. Red wine, June of '76.

L. —Muy bien. Ahorase la ponemos a la botella. ¿Ya hemos terminado?
Very well. Now we put it on the bottle. Have we finished already?

O. —Sí, ahora ponemos la lotella de lado por unos 3 meses. Así el vino se aneja y se va descomponiendo el acido tánico que contienen las uvas. A medida que este acido se disuelve, el vino va adquiriendo aroma y suavidad.
Yes, now we put the bottle on its side for 3 months or so. This way the wine ages and the tanic acid that the grapes contain, gradually decomposes. As this acid dissolves, the wine begins to acquire bouquet and smoothness.

Hoy en día se toma vino en muchas partes del mundo incluso en los E.E.U.U., pero en España siempre ha sido la bebida preferida, y se producen allí vinos de muy buena calidad.
Today, people drink wine in many parts of the world including the United States. But in Spain it has always been the favorite drink, and excellent wines are produced there.

Por ejemplo: El jerez (sherry wine) es el vino español por excelencia y se hace en el sur del país siguiendo un metodo especial. Contiene mucho más alcohol que vino corriente. El jerez es el aperitivo ideal—el vino de la hospitalidad.
For example, sherry wine is by far the Spanish wine and is made in the southern part of the country following a special method. It has much more alcohol than the regular wine. Sherry is the ideal aperitive—the wine of hospitality.
Con frecuencia el español mezcla el vino tinto con frutas.

Frequently, the Spaniard mixed red wine with citrus fruits.

cítricas, agua gaseosa y hielo para hacer sangría, bebida deliciosa y refrescante que se conoce hoy en todo el mundo.

sparkling water and ice to prepare sangria, a delicious, refreshing drink known today throughout the world.

El español bebe vino no sólo con la comida; a veces lo lleva consigo en la bota y bebe de ella. Se dice que la bota es la a bota—a leather wine bag—with him and drinks from it. It is botella y el vaso del español. En la provincia de Cataluña es said that the bota is the Spaniard's bottle and glass. In Catalonia, muy común beber Spain's northwestern vino de un porron. Los españoles expresan bien el placer que sienten al beber vino cuando dicen que hay buen vino, vino mejor y vino superior pero que no existe vino malo. expressed in their saying: There is good wine, better wine and the best wine, but there is no such thing as bad wine.

El vino, bebida saludable, tiene con frecuencia usos medicinales. Wine, a healthy drink, frequently has medicinal uses.

Es una bebida natural porque es el fermento natural del jugo de la uva. It is a natural beverage since it is the natural fermentation of ripe madura y cuando hacemos vino solamente ayudamos y guiamos "la magia" de la naturaleza.

grape juice. When making wine, we are only helping, guiding the "magic" of nature.

(INSTRUCTIONS FOR RESPONDING TO THE TEN QUESTIONS.)

"Now, to quiz yourself, read the following ten multiple-choice questions silently as they are read aloud. After each question, select the one correct answer from the three provided. Let's begin . . . ."
1. Wine became a universal drink with the
   a. Romans
   b. Christians
   c. Greeks

2. The basic wines are
   a. white, green and rose
   b. youth, maturity and old age
   c. white, rose and red

3. Bacteria turn wine into
   a. sugar
   b. vitamins
   c. vinegar

4. More sugar produces more
   a. sediments
   b. alcohol
   c. yeast

5. The oxygen in the air
   a. spoils the wine
   b. clears the wine
   c. gives taste to the wine

6. The syphon is used to separate
   a. water and alcohol
   b. wine and sediments
   c. vinegar and acids

7. The bottle is sealed with a
   a. cork
   b. label
   c. sponge

8. As wine ages it
   a. becomes acid
   b. acquires bouquet
   c. produces sugar

9. Sherry is a
   a. Mexican wine
   b. Roman wine
   c. Spanish wine
10. La bota sirve para
   a. anejar
   b. fermentar
   c. beber
   English Questions

   Answers to Questions

1. B los cristianos - the Christians
2. C blanco, rosado y tinto - white, rose and red
3. C vinagre - vinegar
4. B alcohol - alcohol
5. A echa a perder el vino - spoils the wine
6. B el vino y los sedimentos - wine and sediments
7. A un corcho - cork
8. B adquiere aroma - acquires aroma
9. C español - Spanish wine
10. C beber - drinking

Appendix A: Closing Credits

(The following appears on the viewer’s screen, in this sequence:)

FIN

ASÍ SE HACE EL VINO

WRITTEN BY
LUCIA CAYCEDO GARNER & OSCAR OZETE

DEPT. OF SPANISH & PORTUGUESE
UNIV. OF WISCONSIN-MADISON

PRODUCED BY UW-MADISON
LABS FOR RECORDED INSTRUCTION
T. R. GOLDSWORTHY, DIRECTOR

THIS INSTRUCTIONAL PROJECT
IS FUNDED BY THE UW-MADISON
COLLEGE OF LETTERS & SCIENCE

Spring/Summer, 1977
VIDEOCASSette

DIRECTED BY
STEWART STROUP

PRODUCED THROUGH THE FACILITIES OF THE
UNIV. OF WIS. - MADISON
SCHOOL OF EDUCATION
INSTRUCTIONAL MEDIA DISTRIBUTION
CENTER

THE TWO ACTORS IN THIS PRESENTATION
ARE LUCIA CAYCEDO GARNER AND OSCAR OZETE.
TOM GOLDSWORTHY READ THE ENGLISH INSTRUCTIONS.

SPECIAL VISUALS,
COURTESY OF:

JOHN JANC
(EUROPEAN WINEMAKING)
DEPT. OF FRENCH & ITALIAN
UNIV. OF WIS. - MADISON

JOHN NITTI
(MEDIEVAL SCENES)
DEPT. OF SPANISH & PORTUGUESE
UNIV. OF WIS. - MADISON

ELVERJEM ART CENTER
(GREEK & ROMAN POTTERY)
UNIV. OF WIS. - MADISON

GUITAR MUSIC PLAYED BY
ERIC S. MATTHEWS

SPECIAL THANKS TO
DAVID MITCHELL, OWNER -
THE WINEMAKER SHOP
MADISON, WISCONSIN

FOR USE OF SPECIAL PROPS
AND TECHNICAL ASSISTANCE

OUR APPRECIATION TO
ROBERT NICHOLAS & VICTORIA MEYER

DEPT. OF SPANISH & PORTUGUESE
UNIV. OF WIS. - MADISON

FOR THEIR VALUABLE COMMENTS
ON THE SCRIPT

60
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& CLOSING INFORMATION, INCLUDING
THIS NOTICE.

THE END

APPENDIX B: SAMPLE OF WORK CHECKLIST / PRODUCTION SCHEDULE

Instructional Television Project # SP2.027.01
Asi se hace el vino.

Here is a partial list of a few of the main work projects which have been
identified and assigned to people in this project - listed in the order in
which they must be done in order for all of us to work in co-ordination,
and ON SCHEDULE.

Spring/Summer, 1977
22. (—) TRG, LG, & 00: Meet with director, and make decisions about which segments of videotape shot in the studio should be selected for use in editing session. Make decisions about which close-up shots to use in conjunction with main tape segments. Locate their technical locations on videotapes.
Date completed: __________________

23. (—) TRG to provide the director, Stew Stroup, with a typed list of opening and closing credits & titles, in the exact sequence desired, so that they can be typed into the character generator for use when needed.
Date completed: __________________

24. (—) TRG & LG meet and listen to various music selections. Select four different appropriate selections to serve as "music bridges" between segments of the videotape.
Date Completed: __________________

25. (—) LRI Recording Studio Tch. JA to rerecord our selections on tape, full track. Put bands of white leader between each section. (Tape selection "B" three times consecutively so that it will be long enough.)
Date completed: __________________

26. (—) Spanish Dept. secretary retype corrected script into bilingual, interlinear format, to be known as version # 3.
Date completed: ____________

27. (—) Authors LG & 00 mark up a copy of 3rd version of the script with "cue change points" showing when the slides change. (Two segments of the videotape were produced from what were essentially synchronized slide-tape presentations.)
Date completed: __________________

28. (—) Video editing session: Director, Authors, Producer, & full crew.
A. Record opening credits & titles on tape (from character generator).
B. Record first synchronized slide tape segment onto videotape.
C. Edit in the live videotapes portion.
D. Record second SST tape segment into videotape.
E. Record on videotape a previously recorded audio tape which has the "End 10 questions" on it. Replay this segment of tape, and edit in video display of questions, from character generator.
COPYRIGHT STATUS FOR VIDEO OR FILM PRODUCTIONS

SUBJECTS: Spanish/English. TICC NO.: SP2.027.01.


TITLE: Asi se hace el vino (This Is How Wine Is Made).

1. I (we), the undersigned, have the authority to determine the copyright status of this tape (or tape set), and hereby give the University of Wisconsin-System Board of Regents, and the Laboratories for Recorded Instruction permission to (a) retain a master copy, and (b) to make as many lab copy videocassettes as necessary for use within the University.

2. With this medium, teachers may want to utilize only parts of this tape. Taking this into consideration I have checked the option A (A, B or C)

A. (___) Yes, this tape may be edited in the future to be used as a whole, or in parts, to suit the teaching or learning purpose of others.

B. (___) Special permission is needed for editing (see details on other side).

C. (___) No, this tape may not be edited, except to divide or combine reels. (For example, a 60-minute original may be recorded on two half-hour tapes, or vice versa.)

3. Distribution: from the following options, I have checked A (A, B or C)

A. (___) Copies may be made for other individuals or schools if requests are made through the proper channels, and precautions taken to ensure that copies are of good quality.

B. (___) Copies may be made for others with the following conditions:
(Continue on other side if necessary)

C. (___) No copies may be made for persons or schools outside the University.

(Name: Print or Type)               (Title)

(Signature)               (Date)

Spring/Summer, 1977
STANDARD TELEVISION RELEASE

APPENDIX D:

I hereby affirm my voluntary participation in a noncommercial television program entitled:

Así se hace el vino (This Is How Wine Is Made)

TICC No. SP2.027.01

I authorize the University of Wisconsin-Madison, Laboratories for Recorded Instruction, to use this program and to record on film, tape, or otherwise, my name, likeness, and performance and to use and authorize others to use these recordings or films for broadcast anywhere, closed circuit or otherwise, for audio-visual purposes and for general educational purposes by any noncommercial organization for as long or as often as is deemed necessary. My name, likeness, and biography may be used for publicizing and promoting such broadcasts and other uses of the program.

I hereby release the Board of Regents of the University of Wisconsin System and any other noncommercial organization broadcasting or otherwise showing or distributing the above-named program or portion thereof from any claim by me for damage to my person, property, or reputation, or for invasion of privacy.

I affirm that to the best of my knowledge all material furnished and used by me on this program is my own original material or material which I have full authority to use for such purposes.

I further affirm that the Board of Regents of the University of Wisconsin System is the owner of all rights in and to said program and that no further monetary consideration is due and owing myself.

Date

Signature

Typed Name in Full

Address

Madison, Wisconsin
APPENDIX E

ITV PRODUCTIONS Technical Information on Original Source Master Video Tape

1. TICC No. SP2.027.01
2. Project Title: Asi se hace el vino (This is how wine is made)
3. Producer: Mr. T. R. Goldsworthy, Labs For Recorded Instruction
4. Director: Mr. Stewart Stroup, IMDC (Instructional Media Distribution Center)
5. Where was this produced: School of Education, IMDC Television Studio
6. Date made: June, 1976 thru Jan. '77 Final Editing Session Date: 25 Jan. 1977
7. Where is the original master tape stored now? LRI Master Tape Storage.
8. Are there any related master tapes? No. (But original source segments will be kept on file for one year).
11. Recorded in which studio? IMDC TV Studio
12. Which camera(s) used? Two Ampex 550's for live segments; Sony 1600-DX for slide/tape segments, title, etc.
13. How many cameras used? Two color cameras for studio; one for slide/tape.
14. MASTER BACK-UP MASTER
   A. Tape Number SP2.027.01 none
   B. Type Tape Used 3M Scotch
   C. Length tape UCA-30
   D. Program Length 25:06
   E. AUDIO (TRACK (2) SPANISH
   F. CUE TRACK (1) ENGLISH
   G. 
   H. 
15

Spring/Summer, 1977