



Santa Cruz Bolivia Traditional Food Festival



The Traditional Food Festival takes place each year in September in Santa Cruz, Bolivia. September is the month Santa Cruz de la Sierra celebrates its foundation and it is one of the best months of the year to visit this department in Eastern Bolivia.

Each year you can learn about Eastern Bolivian traditions by visiting this fair and sampling some of the delicious foods. Cooks compete for prizes. Traditional foods include Asadito, churrasco, majadito, locro and some typical ingredients such as mote (large white maize), yucca (manioc), patasca (pork and pigskins pickled and boiled), rollo de cerdo (pork rolled along with its skin), chicharrón (grilled pork), choclo con quesillo (boiled white corn cobs with a delicious handmade cheese), and tamales (corn tamales), along with traditional drinks like tujuré, somo and chicha.

It's a nice experience for tourists and foreigners who live here. The Traditional Foods Festival takes place on Saturday the 19th and Sunday the 20th of September. cooks come from all over Santa Cruz to participate. In the mornings it's not so crowded. In the afternoons and evenings you'll also be able to enjoy traditional dancing, music and theater.

READ THE ARTICLE AND CHOOSE THE BEST ANSWER.

3.- WHAT DO COOKS COMPETE FOR ?

A) PRICES B) PLACES C) PRIZES

4.- WHAT IS A LARGE WHITE MAIZE?

A) MOTE B) POTATOE C) TAMAL

5.- CHOOSE FOUR TRADITIONAL FOOD FROM SANTA CRUZ.

A)FRICASE B)PATASCA C) ASADITO D) SALTEÑA D) LOCRO E) TAMALES

6.- WHAT DAYS DOES THIS FESTIVAL TAKE PLACE?

A) SATURDAYS AND MONDAYS B) SATURDAYS AND SUNDAYS

MATCH THE PICTURES WITH THE CORRECT DESCRIPTION.

large white maize



pork and pigskins pickled and boiled



pork rolled along with its skin



boiled white corn cobs with a delicious handmade cheese



a thick camba drink

