

Alimentos



The cuisine of Argentina

The cuisine of Argentina - Is that so?

By Howard Nelson

1 While it cannot be
said that
Argentina has
any sort of cuisine of its
5 own –only two and a half
recipes can be said to be of
local origin– it has done
a remarkable job of adapt-
ing imported ideas to its
10 own particular use.

The first influx of gas-
tronomy arrived, as is logi-
cal, by the hand of the first
explorers and colonists,
15 who were Spanish. They
found nothing that was
worth adopting weither on
the Pampas of the
Patagonian plains, except
20 some wild fowl and minor
animals such as the guana-
co. In the Andean foothills
a little wild game was
encountered, while in the
25 north some elements native
to the Altiplano of
Bolivia and Perú –
mainly maize, potatoes
and grains– were about
30 the sum total. Not very
much to work on, indeed.

Colonization and the
import of basics from the
Old World, especially cat-
35 tle and other farm animals,
helped to right the imba-
lance, plus wheat to provi-
de flour to provide bread.
Thus the basis of our cui-
sine began as an essentially
40 Spanish affair, liberally

leavened with Arabic tou-
ches thanks to the strong
Arabic influence in the
45 south of Spain. Trade with
the mother country plus
contact with other areas of
the continent, via Chile
and Peru basically, and
50 also Paraguay, quickly
allowed the native popula-
tion to create a sort of
regional cuisine which still
exists in some parts of
55 Argentina (but rarely
found in the large cities).

The Central zone of the
country, comprising as it
does the rich Pampas
60 region, quickly took on a
beef orientated flavour.
The *asado* and all the beef
derivatives, such as the
matambre, are the basic
65 ingredients of this menu.
We can also include *empa-
nadas* (a typical Arab
touch) although these deli-
cious pastries are also
70 typical of most regions
except Patagonia and the
east and north-east. Much
the same can be said for
the *alfajores* (another Arab
75 touch).

The Northwest zone can
claim *carbonada*, *charqui*
(sun-dried beef) and *chan-
faina* (a sort of stew made
80 with the kidneys, dried
blood and sometimes other
innards of sheep) as truly

typical specialties, while
young kid (*chivito*) holds
85 sway in the meat line. We
also come across *humitas*
here and, of course, *locro*.
Tamales are typical of the
northernmost area.

90 The Northeast shows a
rather Brazilian touch with
its *feijoada*, while Para-
guay comes across strong
with its *chupé* and
95 and the *chipá*. Fish, parti-
cularly the *dorado*
prominent.

The South –including
Patagonia– is a zone of
100 seafood, fish, crab and
mutton and lamb. Wild
and cultivated berries are
also prominent. *Jabali*^{chupí}
(wild boar) and *venado*^{are}
105 (venison) complete the
menu which obviously
omits a number of popular
dishes, but are too numer-
ous to mention.

110 The two and a half
national dishes? One is the
Revuelto Gramajo, named
after General Roca's aide-
de-camp; the other is the
panqueque de manzana
and the half is the *milane-
sa a la Napolitana* which
should be correctly called
milanesa a la Nápoli, after
Don José Nápoli, its origi-
115 nal creator. Nápoli did not
create the milanesa, which
is why it is only half ours.

Repase todo el artículo con la vista atendiendo a datos, palabras sueltas que pueda conectar con el título, que obviamente, indica que el texto trata sobre la cocina en la Argentina.

En la línea 57 habrá encontrado la frase: Central zone o zona central (¿recuerda el orden de los sustantivos y modificadores?)

En la línea 76 se menciona la frase: Northwest zone.

En la línea 90 se menciona la palabra: Northeast

En la línea 98 se menciona la palabra: South

- a** ¿Puede inferir a qué zonas de la Argentina se refiere por el tipo de comidas que menciona en cada sección?

¿Cuál es el significado de estas palabras transparentes?

Argentina _____

cuisine _____

local origin _____

adapting imported ideas _____

particular use _____

b ¿Tiene la Argentina una cocina propia?

c Vuelva al segundo párrafo. Estas son las palabras que probablemente pueda entender.

La primera ... de gastronomía arribó, ... lógica, ... mano de los primeros exploradores y colonizadores ... españoles. Ellos encontraron nada(negativo) que valiera la pena (¿se acuerda de worthwhile?) adoptar de las Pampas o de los planos (planicies) Patagónicas ... excepto ... guanaco.

El resto del párrafo, por ahora, parece bastante complicado e incomprensible.

¿Qué se le ocurre que puede sacar de esta lista de palabras y frases?

Fijese en el tercer párrafo.

d Elija las palabras transparentes que le ayuden a comprender el texto.

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Taiwan imports Argentine wines



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Health and fashion are the factors which have made Taiwan a fast growth world wine market, and Argentine promotion efforts seek to gain a key share of this market.

Government sponsorship of the new drinking habit, and daily tastings hosted by the Bartender Association since 1993, have helped red wine replace cognac.

Regarded a luxury item, wine drinking has gained a social distinction status, with newcomers keen to acquire a wine culture for ostentation.

In family circles health motives prevail, the Argentine Trade and Cultural Office in Taiwan and the Argentine Winemakers Association chairman Alberto Suárez Anzorena told the *Herald*.

Taiwan imported a total 230,000 hectolitres in 1997,

30 compared to 30,000 hectolitres purchased as recently as 1994. France dominates Taiwan wine imports, with a 75 percent market share. But as the habit takes hold the French monopoly is weakening.

Prices are now more competitive according to industry sources. The Taiwan Chinese have started to buy wines from other origins, of prime quality but less expensive.

The United States with 45 12.5 percent and a three percent Australian tippie follow. Chile shipped 6,200 hectolitres in 1997 worth 2.6 million dollars, to gain sixth place.

Argentina only delivered 20 hectolitres, but has an intensive promotion calendar underway so that local wines can take part in this dynamic new export market.

The headstart came from

the Menem brand, at a tango show and the first Argentine Gastronomy Festival in 1997. Orfila and Etchart followed at the Taipei Charity Festival in November, with Sancor cheeses. Closing the year, Fabre Montmayou was chosen as official wine for Christmas and New Year parties at the Grand Formosa Regent Hotel.

Weinert wine, imported by the Evergreen conglomerate, was promoted at the Tayouan Wine Fair in April 1998.

Valentin Bianchi, Navarro Correa and Nieto y Seneitener were among 12 Argentine wineries taking part in a wine tasting in Taipei, after participating in a Hong Kong trade fair. The other wines were from Domaine Vistalba, Finca Flichman, Humberto Canale, La Agrícola, Michel Torino, Santa Ana and Suter.

a ¿De qué producto habla el artículo?

b Haga una lista de las palabras que comprende

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

c Complete el siguiente resumen con palabras transparentes en inglés o español extraídos del texto.

El _____ ha sido reemplazado por el vino por los muchos consumidores de _____, país en donde tomar vino se considera como un símbolo de _____ social.

Las importaciones en 1997 alcanzaron los _____ hectolitros superando ampliamente los de 1994 cuando Taiwan importó _____ hectolitros. Aún así, _____ es el país que exporta el 75% del vino consumido a Taiwan. Los Estados Unidos de Norteamérica tienen una participación en el mercado del _____ % y Chile se halla en el _____ lugar.