

Alimentos



The cuisine of Argentina

The cuisine of Argentina - Is that so?

By Howard Nelson

1 **W**hile 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 adapting imported ideas to its 10 own particular use.

The first influx of gastronomy arrived, as is logical, by the hand of the first explorers and colonists, 15 who were Spanish. They found nothing that was worth adopting whether on the Pampas or the Patagonian plains, except 20 some wild fowl and minor animals such as the guanaco. 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 cattle and other farm animals, 35 helped to right the imbalance, plus wheat to provide flour to provide bread. Thus the basis of our cuisine began as an essentially Spanish affair, liberally

leavened with Arabic touches 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 population 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 *empanadas* (a typical Arab touch) although these delicious 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 *chanfaina* (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 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 Paraguay comes across strong with its *chupé* and 95 and the *chipá*. Fish, particularly the *dorado* prominent.

The South -including Patagonia- is a zone of 100 seafood, fish, crab and mutton and lamb. Wild and cultivated berries are *chupí* also prominent. *Jabali* (wild boar) and *venado* are 105 (venison) complete the menu which obviously omits a number of popular dishes, but are too numerous 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 *milanesa a la Napolitana* which should be correctly called *milanesa a la Nápoli*, after 115 Don José Nápoli, its original 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?

Fíjese en el tercer párrafo.

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

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,

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 35 French monopoly is weakening.

Prices are now more competitive according to industry sources. The Taiwan Chinese 40 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 tipple follow. Chile shipped 6,200 hectolitres in 1997 worth 2.6 million dollars, to gain sixth place.

Argentina only delivered 50 20 hectolitres, but has an intensive promotion calendar underway so that local wines can take part in this dynamic 55 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 70 the Evergreen conglomerate, was promoted at the Tayouan Wine Fair in April 1998.

Valentin Bianchi, Navarro Correa and Nieto y 75 Seneitener were among 12 Argentine wineries taking part in a wine tasting in Taipei, after participating in a Hong Kong trade fair. The 80 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?

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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.