

Alimentos



The cuisine of Argentina

The cuisine of Argentina - Is that so?

By Howard Nelson

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

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

Colonization and the
 40 import of basics from the
 Old World, especially cat-
 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
 Spanish affair, liberally

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

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

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

85 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 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*
 (wild boar) and *venado*
 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
 115 *panqueque de manzana*
 and the half is the *milane-
 sa a la Napolitana* which
 should be correctly called
 milanesa a la Nápoli, after
 120 Don José Nápoli, its origi-
 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



Taiwan imports Argentine wines

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 hectol-
35 tres purchased as recently as
1994. France dominates Tai-
wan wine imports, with a 75
percent market share. But as
the habit takes hold the
French monopoly is weaken-
ing.

Prices are now more com-
petitive according to industry
sources. The Taiwan Chinese
have started to buy wines
from other origins, of
prime quality but less expen-
sive.

The United States with
45 12.5 percent and a three per-
cent Australian tippel follow.
Chile shipped 6,200 hectoli-
tres in 1997 worth 2.6 million
dollars, to gain sixth place.

50 Argentina only delivered
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.
60 Orfila and Etchart followed
at the Taipei Charity Festival
in November, with Sancor
cheeses. Closing the year,
Fabre Montmayou was cho-
65 sen as official wine for
Christmas and New Year par-
ties at the Grand Formosa
Regent Hotel.

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

75 Valentín 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
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?

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.