

MISTURA



1. Mistura is the greatest, and most important gastronomic festival in Lima, when Peruvians have the chance to celebrate over six days our country's culinary diversity. It is the best place to try both traditional Peruvian food and international dishes created by Peru's most important chefs and international participants. However Mistura is more than just a food festival. It is a one of-a-kind culinary celebration that includes other food-related activities such as cuisine conferences, round table discussions, cooking demonstrations and competitions, as well as non-food related activities like evening entertainment and live concerts. As the prestigious and most successful Peruvian chef, Gastón Acurio defined it, "...a feast where we gather together around our pots and fires to celebrate our differences, surprise ourselves with our creativity, render homage to tradition, and place our actions for culture and biodiversity."
2. Mistura is organized yearly by the Peruvian Society of Gastronomy and this event, which is also the largest culinary festival in South America, brings without doubt, the different cultures, ethnicities and gastronomies from all over Peru together in one event.
3. In its first festival, held in 2008, Mistura attracted 40,000 people and in 2010, the Parque de La Exposición welcomed, in September, 200,000 visitors. This huge park in Lima, hosted, in one of the eating areas, 30 top restaurants which offered Criollo, Novo Andino (Andean fusion), Nikkei (Peru's Japanese fusion), Chifa (Peru's Chinese food), Cebiche, and regional cuisines as well as international dishes.
4. Mistura also rendered homage to successful cooks and vendors of tamales, anticuchos, sandwiches etc., so in an area called Traditions, these people were united to share with visitors their popular flavors and wonderful work. Another area included the country cooking section where pachamanca and pork on a spit emitted delicious aromas.
5. In the Great Market, farmers offered more than four hundred different varieties of native potatoes and products from every corner of Peru, and in The Bread Boutique, a large bakery area, all sorts of bread were baked by the finest bakers from Cuzco, Arequipa, Ayacucho, Junin and Piura. The Bazaar was the place where every product related to food was displayed for people to buy and, for those who love chocolate, El Rincón del Chocolate, highlighted many of the best chocolate makers in the nation.
6. Mistura in Lima is impressive, and this city will soon become one of the culinary capitals of the world. It is a great feast that definitely promotes the development of our cuisine, the conservation and promotion of regional cuisines and products, national identity, and the training of young people in the culinary arts.



Before reading

- What are some of the reasons we as Peruvians should be proud of our Cuisine?
- Who is Gastón Acurio? What do you know about him?
- What have you heard about Mistura?

1. Read the text about Mistura and answer these questions.

- a. Where and when is Mistura held?
- b. How long does it last?
- c. How many attendees did Mistura 2010 have?
- d. Who organizes this event and how often?
- e. How many sections of Mistura are mentioned in the text?
- f. In which section would you look for a plate of Chanfainita and some picarones?
- g. In which section would you look for the best dishes from the North of Peru?
- h. Where would you find your favorite food?

2. What does Gastón Acurio mean when he says that Mistura is *"...a feast where we gather together around our pots and fires to celebrate our differences, ... and place our actions for culture and biodiversity."*?

3. Read the text and find words or phrases to match the definitions below.

- a. where people meet and talk in conditions of equality (paragraph 1)
- b. the number of types of plant and animal species that exist in a particular environmental area (paragraph 1)
- c. a long, thin, metal stick put through a piece of food, especially meat, so that it can be cooked above a fire (paragraph 4)
- d. to arrange things so that they can be seen by the public (paragraph 5)
- e. emphasized (paragraph 5)

4. Discuss

- Why do you think Gastón Acurio is considered ambassador of Peruvian cuisine?
- Gastón Acurio thinks one day Mistura will receive more people and become more popular than the German festival Oktoberfest, which receives two million people by offering basically beer and sausages. Do you think this is possible or do you consider it is just a dream? Why?
- Gastón Acurio said he wanted people to leave Mistura with a feeling of pride and identity? Do you think the organizers of this event achieved this goal?
- What are the positive impacts of Mistura on Lima and the country in general?

5. Grammar

- Find in the text examples of defining and non-defining relative clauses.