

CNN News Highlights — New Mexico Cuisine

1) land-based	2) occupation	3) retain	4) squash	5) trade routes	6) unique
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There's something really magical about this place. When you talk about New Mexico, we go back 23,000 years of human _____. Things were coming up here from Mexico, things were coming here from the plains. There were _____ and we get people from all over the world that just want to come and experience a little bit of Southwestern food. So we're in the Southwest, and so some of the famous foods here are corn, beans and _____ — the three sisters. And then our local potatoes and our tomatoes that have the flavor of the earth. New Mexico, I think, is _____. The food is very _____. It's very connected to place, and so you can take the ingredients and move them to another part of the country, but they _____ their connections to the land.

1) Anglo	2) chilies	3) deconstruct	4) Hispanic
5) indigenous	6) native people	7) referred to	8) thicken

The majority of people don't even know that the magic eight, or eight foods, that _____ gave to the world. Many of them are now part of _____ foods from the Americas. If we start to _____ that, what we see is that the Italians didn't have the tomato, and the Irish didn't have the potato, and there were no _____ in any Asian cuisine. And bring this to a boil... We do two amazing Native American classes at the Santa Fe School of Cooking in Santa Fe... So you can actually see it starting to _____ right now... Santa Fe has always been _____ as "tri-ethnic," so that would be native, _____ (or Spanish) and then _____.

1) bison	2) cuisine	3) contemporary	4) demi-glace	5) demonstration	6) earthy	7) elk	8) fusion
9) hands-on	10) Hollandaise	11) incorporating	12) influences	13) millennia	14) regional	15) subtle	16) team-building

Native American _____ is a little different than some of the other _____ in that it's not necessarily spicy — it's a little more _____, the flavors are very _____. It really focuses on some of the local indigenous foods, including _____ and _____. Does it matter where chili comes from? I don't know, does it matter where grapes come from? Yes, it does. We do a lot of different kinds of events here at the Santa Fe School of Cooking. We do _____ exercises, we do _____ classes, we do _____ classes, we do some _____ Mexican menus, we do very _____ Southwestern, and you know, somebody asked me what's contemporary Southwestern? Well, when you start _____, like classic French sauces, let's say you're making a red chili _____ or green chili _____, that would be an example of the _____ behind contemporary. But our food is, is, a fusion going back _____.

1) caliber	2) culinary destination	3) echelon	4) encourage	5) profile	6) rounded-out
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Santa Fe has become a _____, you know? We have so, so many talented chefs preparing any type of cuisine. We've got the _____ of restaurants that you would find in any food city: New York, San Francisco, Boston, Chicago, Los Angeles... Our _____ of restaurants is just as good, in some cases better, I think. There's no better way to learn than to eat your way through the history to experience something in its very pure form and something in its very modern form. And then you get a _____ flavor _____ of the past, the present and the future. I would _____ everyone to eat as much as they can in the time that you have, and then the truth of it is — you'll be back.

Translation

這個地方真的很神奇。當您談論新墨西哥州時，我們可以追溯到 23,000 年前的人類占領。東西是從墨西哥來的，東西是從平原來的。有貿易路線，我們吸引了來自世界各地的人們，他們只想來體驗一點西南美食。所以我們在西南，所以這裡的一些著名食物是玉米、豆類和南瓜——三姐妹。然後是我們當地的土豆和具有大地風味的番茄。我認為新墨西哥州是獨一無二的。食物非常以當地自然出產為基礎。它與地方息息相關，因此您可以將原料轉移到該國的另一個地方，但它們仍保留與土地的聯繫。

大多數人甚至不知道原住民人給世界的神奇八種或八種食物。許多身份現在是美洲原住民的食物的一部分。如果我們開始解構它，我們會看到意大利人沒有番茄，愛爾蘭人沒有馬鈴薯，亞洲美食中也沒有辣椒。把這個煮沸.....我們在聖達菲的聖達菲烹飪學校開設了兩門令人驚嘆的美洲原住民課程.....所以你實際上可以看到它現在開始變濃了.....聖達菲一直被稱為“三種族，”所以那將是西班牙人或西班牙人，然後是盎格魯人。

美洲原住民美食與其他一些影響略有不同，因為它不一定是辛辣的——它更樸實一點，味道非常微妙。它真的專注於一些當地的原住民食物，包括野牛和麋鹿。辣椒來自哪裡重要嗎？我不知道，葡萄來自哪裡重要嗎？是的，它確實。我們在聖達菲烹飪學校舉辦了許多不同類型的活動。我們做團隊建設練習，我們做示範課，我們做實踐課，我們做一些墨西哥地區菜單，我們做非常現代的西南菜，你知道，有人問我什麼是現代西南菜？好吧，當您開始加入經典的法式醬汁時，假設您正在製作紅辣椒半杯或綠辣椒荷蘭醬，這將是現代背後融合的一個例子。但我們的食物是，是，可以追溯到幾千年前的融合。

聖達菲已經成為美食勝地，你知道嗎？我們有這麼多才華橫溢的廚師準備任何類型的美食。我們擁有您在任何美食城市都能找到的不同層次的餐廳：紐約、舊金山、波士頓、芝加哥、洛杉磯.....我認為我們的餐廳水平同樣出色，在某些情況下甚至更好。沒有比通過吃來體驗一些非常純粹和非常現代的歷史更好的學習方式了。然後你會得到一個關於過去、現在和未來的完整風味概況。我會鼓勵每個人在你有的時間盡可能多地吃東西，然後事實是——你會回來的。



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Answers

1) land-based	2) occupation	3) retain	4) squash	5) trade routes	6) unique
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There's something really magical about this place. When you talk about New Mexico, we go back 23,000 years of human **2) occupation**. Things were coming up here from Mexico, things were coming here from the plains. There were **5) trade routes** and we get people from all over the world that just want to come and experience a little bit of Southwestern food. So we're in the Southwest, and so some of the famous foods here are corn, beans and **4) squash** — the three sisters. And then our local potatoes and our tomatoes that have the flavor of the earth. New Mexico, I think, is **6) unique**. The food is very **1) land-based**. It's very connected to place, and so you can take the ingredients and move them to another part of the country, but they **3) retain** their connections to the land.

1) Anglo	2) chilies	3) deconstruct	4) Hispanic
5) indigenous	6) native people	7) referred to	8) thicken

The majority of people don't even know that the magic eight, or eight foods, that **6) native people** gave to the world. Many of them are now part of **5) indigenous** foods from the Americas. If we start to **3) deconstruct** that, what we see is that the Italians didn't have the tomato, and the Irish didn't have the potato, and there were no **2) chilies** in any Asian cuisine. And bring this to a boil... We do two amazing Native American classes at the Santa Fe School of Cooking in Santa Fe... So you can actually see it starting to **8) thicken** right now... Santa Fe has always been **7) referred to** as "tri-ethnic," so that would be native, **4) Hispanic** (or Spanish) and then **1) Anglo**.

1) bison	2) cuisine	3) contemporary	4) demi-glace	5) demonstration	6) earthy	7) elk	8) fusion
9) hands-on	10) Hollandaise	11) incorporating	12) influences	13) millennia	14) regional	15) subtle	16) team-building

Native American **2) cuisine** is a little different than some of the other **12) influences** in that it's not necessarily spicy — it's a little more **6) earthy**, the flavors are very **15) subtle**. It really focuses on some of the local indigenous foods, including **1) bison** and **7) elk**. Does it matter where chili comes from? I don't know, does it matter where grapes come from? Yes, it does. We do a lot of different kinds of events here at the Santa Fe School of Cooking. We do **16) team-building** exercises, we do **5) demonstration** classes, we do **9) hands-on** classes, we do some **14) regional** Mexican menus, we do very **3) contemporary** Southwestern, and you know, somebody asked me what's contemporary Southwestern? Well, when you start **11) incorporating**, like classic French sauces, let's say you're making a red chili **4) demi-glace** or green chili **10) Hollandaise**, that would be an example of the **8) fusion** behind contemporary. But our food is, is, a fusion going back **13) millennia**.

1) caliber	2) culinary destination	3) echelon	4) encourage	5) profile	6) rounded-out
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Santa Fe has become a **2) culinary destination**, you know? We have so, so many talented chefs preparing any type of cuisine. We've got the **3) echelon** of restaurants that you would find in any food city: New York, San Francisco, Boston, Chicago, Los Angeles... Our **1) caliber** of restaurants is just as good, in some cases better, I think. There's no better way to learn than to eat your way through the history to experience something in its very pure form and something in its very modern form. And then you get a **6) rounded-out** flavor **5) profile** of the past, the present and the future. I would **4) encourage** everyone to eat as much as they can in the time that you have, and then the truth of it is — you'll be back.

1) land-based	2) occupation	3) retain	4) squash	5) trade routes	6) unique
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There's something really magical about this place. When you talk about New Mexico, we go back 23,000 years of human ***2/occupation***. Things were coming up here from Mexico, things were coming here from the plains. There were ***5/trade routes*** and we get people from all over the world that just want to come and experience a little bit of Southwestern food. So we're in the Southwest, and so some of the famous foods here are corn, beans and ***4/squash*** — the three sisters. And then our local potatoes and our tomatoes that have the flavor of the earth. New Mexico, I think, is ***6/unique***. The food is very ***1/land-based***. It's very connected to place, and so you can take the ingredients and move them to another part of the country, but they ***3/retain*** their connections to the land.

1) Anglo	2) chilies	3) deconstruct	4) Hispanic
5) indigenous	6) native people	7) referred to	8) thicken

The majority of people don't even know that the magic eight, or eight foods, that ***6/native people*** gave to the world. Many are now part of ***5/indigenous*** foods from the Americas. If we start to ***3/deconstruct*** that, what we see is that the Italians didn't have the tomato, and the Irish didn't have the potato, and there were no ***2/chilies*** in any Asian cuisine. And bring this to a boil... We do two amazing Native American classes at the Santa Fe School of Cooking in Santa Fe... So you can actually see it starting to ***8/thicken*** right now... Santa Fe has always been ***7/referred to*** as “tri-ethnic,” so that would be native, ***4/Hispanic*** (or Spanish) and then ***1/Anglo***.

1) bison	2) cuisine	3) contemporary	4) demi-glace	5) demonstration	6) earthy	7) elk	8) fusion
9) hands-on	10) Hollandaise	11) incorporating	12) influences	13) millennia	14) regional	15) subtle	16) team-building

Native American ***2/cuisine*** is a little different than some of the other ***12/influences*** in that it's not necessarily spicy — it's a little more ***6/earthy***, the flavors are very ***15/subtle***. It really focuses on some of the local indigenous foods, including ***1/bison*** and ***7/elk***. Does it matter where chili comes from? I don't know, does it matter where grapes come from? Yes, it does. We do a lot of different kinds of events here at the Santa Fe School of Cooking. We do ***16/team-building*** exercises, we do ***5/demonstration*** classes, we do ***9/hands-on*** classes, we do some ***14/regional*** Mexican menus, we do very ***3/contemporary*** Southwestern, and you know, somebody asked me what's contemporary Southwestern? Well, when you start ***11/incorporating***, like classic French sauces, let's say you're making a red chili ***4/demi-glace*** or green chili ***10/Hollandaise***, that would be an example of the ***8/fusion*** behind contemporary. But our food is, is, a fusion going back ***13/millennia***.

1) caliber	2) culinary destination	3) echelon	4) encourage	5) profile	6) rounded-out
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Santa Fe has become a ***2/culinary destination***, you know? We have so, so many talented chefs preparing any type of cuisine. We've got the ***3/echelon*** of restaurants that you would find in any food city: New York, San Francisco, Boston, Chicago, Los Angeles... Our ***1/caliber*** of restaurants is just as good, in some cases better, I think. There's no better way to learn than to eat your way through the history to experience something in its very pure form and something in its very modern form. And then you get a ***6/rounded-out*** flavor ***5/profile*** of the past, the present and the future. I would ***4/encourage*** everyone to eat as much as they can in the time that you have, and then the truth of it is — you'll be back.