



**Smithsonian Institution**

*Ralph Rinzler Folklife Archives and Collections*

## **2015 SMITHSONIAN FOLKLIFE FESTIVAL: PERU PACHAMAMA AUDIO LOG SHEETS**

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Smithsonian Folklife Festival Audio/video Log Sheet  
 Logger/Videographer: Ann Ramsey-Moor  
 Memory Card Number - Tascam: CFCH 1 File Name: FOGON~130wav  
 Memory card number - zoom H2: CFCH File name: wav  
 Presenter: Emily Socolov Date/time: 6/24/15, 3:00 pm  
 Program: Peru: Pachamama Stage: El Fogón Kitchen  
 Group name: Cusco Cooking Quechuan Cuisine  
 Region/style: Chiri Uchu (a regional Andean dish)

Performer(s): Gram Chincheros, Leaidra Gutierrez, Delia Sallo, Epifania Choque, Nilda Callanaupa  
 Instrument/occupation: home cook, home cook, home cook, home cook

Contents/notes (continue on back)

1. When do people eat it chiriucho? "Chiri" means cold.
  2. Many eat it during big fiestas shared with everyone involved.
  3. It's a very expensive dish, on the level of a celebration dish.
  4. It's served cold because it has to be made in advance. Much
  5. preparation involved.
  6. Need to kill 100-150 of these animals (Cui--akin to guinea
  7. pigs) for feast purposes.
  8. Cui (sp?) means business. Killed and cleaned one day before.
- Black mint and garlic, cumin and salt are added. The spices/herbs are put inside the cui.  
 Cui is baked in the oven.

JUNE 24-28; JULY 1-5, 2015

LOG SHEET # 4

# SMITHSONIAN FOLKLIFE FESTIVAL AUDIO / VIDEO LOG SHEET

LOGGER / VIDEOGRAPHER: Ann Ramsey-Moor

MEMORY CARD NUMBER - TASCAM: CFCH 1 FILE NAME: FOGON~130wav

MEMORY CARD NUMBER - ZOOM H2: CFCH FILE NAME: wav

PRESENTER: Emily Socolov DATE / TIME: 6/24/15, 3:00pm

PROGRAM: Peru: Pachamama STAGE: El Fogón Kitchen

GROUP NAME: Cusco Cooking: Quechuan Cuisine

REGION / STYLE: Chiri Uchu (a regional Andean dish)

PERFORMER(S): Gram Chincheros

PERFORMER(S)	INSTRUMENT / OCCUPATION
Leaidra Gutierrez	Home Cook
Delia Sallo	Home Cook
Epifania Choque	Home Cook
Nilda Callanaupa	Home Cook

CONTENTS / NOTES (continue on back):

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