

EVERYONE, ALL, EVERY AND WHOLE

- They headhunt **all the time** = (correct).
(Cazan cabezas todo el tiempo).



2. **Every + time, day, week, etc.** = **Todas las veces, días, semanas, etc.** This indicates frequency.

- **Every time** I go to the village, I take a gift for the chief.
(**Todos las veces** que voy al pueblo, llevo un regalo para el jefe).
- I take a malaria pill **every week**.
(Tomo una pastilla para la malaria **todas las semanas**).

EVERYONE

SECTION FIVE

1. **Every/Everyone/Everybody/Everything** are **singular words**, so they go with a **singular verb**:

- Everyone says

1A. But **everyone/everybody** usually go with a **plural pronoun** in modern English to avoid masculine or feminine references.

- Has **everyone** brought **their** machete? (modern English)
(¿Ha traído todo el mundo su machete?)
- Has **everyone** brought **his** machete (less common nowadays).
(menos común hoy en día).

SECRETS

OF THE SPANISH KITCHEN

Madrid Gourmet

INTRODUCTION

Some pompous scholar¹ has spent² his whole life criticizing the excellent gastronomic dishes³ of Madrid. This scholar has even⁴ affirmed that Madrid's most important contributions to world cooking were two plates of doubtful⁵ taste⁶: «Cocido» and «Callos.»

Today this thesis has been revealed as absolutely false. From the ovens⁷ of Madrid delicious victuals⁸ charged⁹ with maturity and animal fat¹⁰ have been coming out¹¹ for hundreds of years. They alone have contributed to raise¹² the level¹³ of Spanish food on the international scene.

Madrid is a Manchega population. But at the same time¹⁴, it is the melting pot¹⁵ of Spain. It squeezes¹⁶ between its squares¹⁷ and streets all the possible forms of the noble art of gastronomy. Many of these forms come from remote places¹⁸. The capital is also the seat¹⁹ of different institutions related to the world of eating. This includes «el bodegon», «el figon», «la tasca» and the tavern. In all these places, simple and singular cooking theories are practiced. These theories have always achieved²⁰ the favors of the public from one generation to the next. Madrid is, after all, a gastronomic paradise. It is not surprising that a gourmet and sociologist of the prestige of Lorenzo Diaz has written a book. The book is about the exuberant gastronomic reality of this diverse and animated city.

CHAPTER FOUR

PART ONE:
«ALLUVIUM COOKING»

«Here all dishes have triumphed, because this melting pot called Madrid, has taken from other traditions and has ended up making them its own».

I soon forgot³⁷ about the sauces³⁸ of that new, but deceptive cuisine. I threw myself³⁹ into devouring⁴⁰ the succulent dishes that were prepared by geniuses⁴¹ of the North, like Pedro Larumbe. The Cantabra, Navarra and Basque cuisine were some of my favorites. I love Catalan food, perhaps because of those marvelous stews⁴² that my Andalusian mother learned in Cataluña. However⁴³, I didn't try them in Madrid. Here all cuisine has



triumphed in some form or other. This is because this racially mixed⁴⁴ city of alluvium, has taken from other traditions and has ended up making them its own.

Lately⁴⁵, I have had exotic tendencies. I have discovered some impressive Japanese restaurants. However, I have not found the authentic flavors⁴⁶ of the South here. For those, one must taste them *in situ*. Neither⁴⁷ have I found the «Extremeños», although⁴⁸ I have discovered some establishments with good Levantine rice⁴⁹. But

Madrid won²¹ my heart in great part²² through my stomach²³. The distinct gastronomic dishes that can be tasted here were reliable²⁴ territory for new friendships. These friendships were of distinct regional differences and gave rise²⁵ to passions that I had not expected²⁶. Only a few months after my arrival in this city, previously unknown²⁷ to me, I had already made a lot of friends. I started my culinary exploration in the haunts²⁸ of the modern «progrés.» The people who I met loved the nocturnal life, where sandwiches are combined with chinese and mexican restaurants. But I finally ended up²⁹ appreciating a good bar with «tapas» «pata negra» and the «bocata.»

After a while³⁰, my accounts³¹ began to square³² and friendships became³³ more solid. I then began to discover the true gastronomic delicacies of the capital. It wasn't a trivial affair³⁴ to meet Lorenzo Diaz. He showed me everything from rancid taverns to restaurants with lace³⁵ tablecloths³⁶.

...the best cuisine that I have tasted are the dishes of the North. They have been transplanted here with prodigious imagination. And because I am a woman of ample⁵¹ gastronomic registers, I will continue⁵² searching⁵³ in this city, where desire⁵⁴ and reality fortunately merge⁵⁵ together.

PART TWO: A TOP SECRET RECIPE FROM «CASA LUCIO»

CIDO

Ingredients for 6 people:

- 400 grams of chickpeas⁵⁶.
- 200 grams of «panceta».
- 220 grams of «chorizo».
- 2 bones⁵⁷ of «caña».
- 1 ham knee bone⁵⁸.
- Half a hen⁵⁹.
- 1 «morcilla».



- 100 grams of calf⁶⁰ «morcilla».
- 1 carrot⁶¹.
- 1 onion⁶².
- 2 saffron strands⁶³.
- potatoes «torneadas».
- 1 inch⁶⁴ of mint⁶⁵.
- 100 grams of noodles⁶⁶.
- 1 small cabbage⁶⁷.
- 1 clove⁶⁸ of garlic⁶⁹.
- 2 eggs⁷⁰.

- 220 grams of bread crumbs⁷¹.
- 50 grams of chopped ham⁷².
- Parsley⁷³.

Preparation: All the ingredients («panceta», «chorizo», hen, «morcilla», carrot, onion, and saffron) are put in a cooking pot⁷⁴ and cooked. Once⁷⁵ it begins to boil⁷⁶, skim⁷⁷ the froth⁷⁸ and add⁷⁹ the chickpeas that have been soaking⁸⁰ in water during the night. This is left to cook on a low flame for two hours. The cabbage, which is first well-chopped up⁸¹, is cooked in salted water. When the water begins to boil⁸², we throw in⁸³ the cabbage. Once it is cooked, we strain⁸⁴ it thoroughly⁸⁵. Then we throw in a tooth of garlic, which has been cut up⁸⁶ into slithers⁸⁷.

We mix⁸⁸ into bread crumbs⁸⁹ two well-chopped garlic teeth, the parsley, the ham and two eggs. This is mixed up until a homogeneous mass is achieved⁹⁰. With the help of a spoon, we make balls⁹¹ which we fry⁹² in a frying pan⁹³ with boiling olive oil⁹⁴. We throw the stuffed⁹⁵ balls and the potatoes into the «cocido». Once everything is all cooked, we take out the clear soup⁹⁶ and put in the noodles⁹⁷. We add a little mint, and put it in a soup tureen⁹⁸ that has been previously warmed up⁹⁹. We place¹⁰⁰ the other ingredients of the «cocido» in a large dish. First we put the cabbage in a corner¹⁰¹. Then we add the «panceta», the «chorizo», the hen, the «morcilla», the carrot, the chopped «morcillo», the chickpeas, and the stuffed balls.

The final act, once the guests¹⁰² have arrived, is to eat, drink and be merry¹⁰³, but remember¹⁰⁴; ssshh, the recipe is top secret!

PART THREE: THE SECRET CAVES¹⁰⁵
OF EL MOLAR

«Hey man, don't be cheap. Let's go to Casa Olivares to enjoy rich dishes and burst before leaving any left-overs.»

«Anda hombre, no seas pobre, vamos a Casa Olivares a gozar ricos manjares y explotar antes que sobre.»

The best kept¹⁰⁶ culinary secret in Madrid is «El Bodegon de Olivares.» It is located¹⁰⁷ in a village near Madrid called El Molar. El Molar is a rock¹⁰⁸ formation that is shaped¹⁰⁹ like a tooth or molar. It is full of caves where wine is stored¹¹⁰ and fermented. One of these caves has been made into¹¹¹ a restaurant. Instead of¹¹² eating in a booth¹¹³, each group has their own little cave with a table and a candle¹¹⁴.

The caves that now house¹¹⁵ the restaurant date back¹¹⁶ to the Middle Ages¹¹⁷. Some time¹¹⁸ in the 15th century, the caves began to be used¹¹⁹ to store wine. The first written record¹²⁰ of the caves dates from 1776. Pedro Romero, the famous bullfighter¹²¹ of that century, came from Madrid to El Molar with his father to fight¹²² two bulls. The town hall¹²³ paid¹²⁴ him 800 reales. It is written in the town register that he drank a glass of wine in one of the caves. It was probably the Olivares family cave, however¹²⁵, there are 500 caves in El Molar. There is no exact date of when the Olivares Caves opened its doors to the

public. Although their painted¹²⁶ cave is the oldest cave that was used to eat, drink and play «mus» in. It was mainly¹²⁷ used for family and friends until about 1782.

In 1965, a few scenes from «Campanadas a Medianoche» by Orson Wells was filmed in the Olivares' caves. The caves were known¹²⁸ to a select group of people, and private parties were organized. Many famous people began to visit the caves and dine¹²⁹ there. Actors such as¹³⁰ Charlton Heston, David Niven, Sofia Loren, Ava Gardner and many others went up¹³¹ to the caves for roasts¹³², pheasant¹³³, and pig¹³⁴. Ernest Hemingway always stopped off¹³⁵ for lunch in the caves when he was going up to Pamplona for San Fermin. This was because in the 1930's and 40's, it was the only lunch stop near Madrid on the journey¹³⁶ up north¹³⁷. Not only actors, but also politicians and royalty¹³⁸ visit the caves. Prince Filipe frequents the caves, as well as¹³⁹ Prime Ministers¹⁴⁰ and the occasional secret visit from the King.

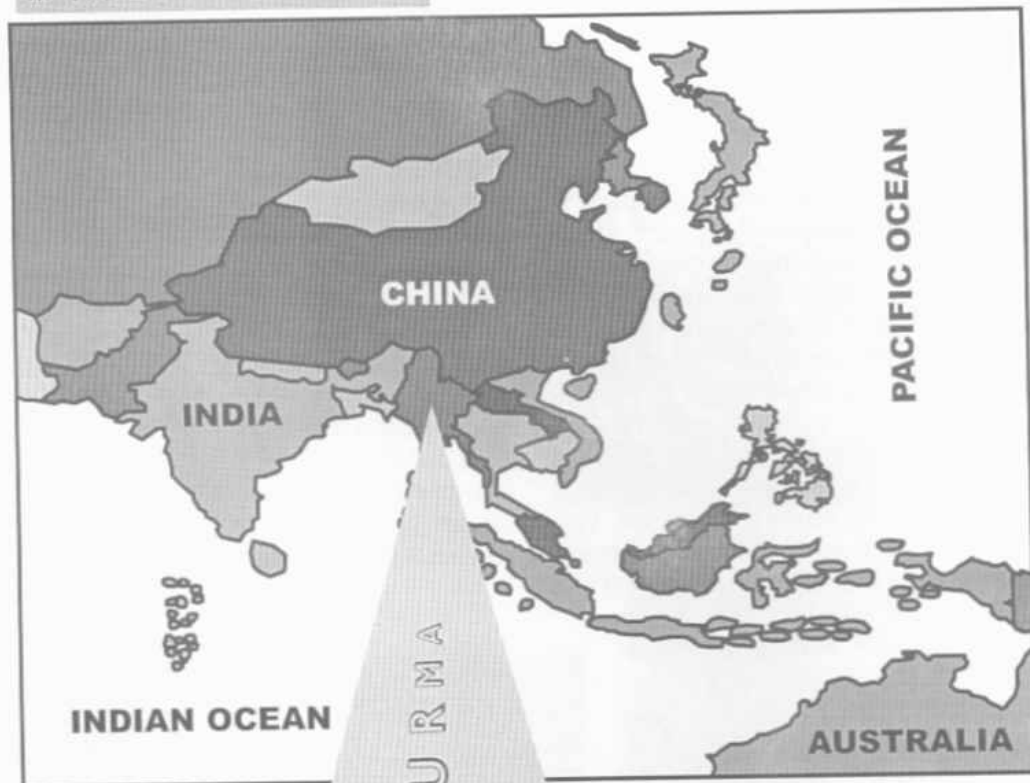


Since the middle ages, it was traditional for family and friends to go up to the painted cave to eat and celebrate on the day of the pig killing¹⁴¹ and the grape harvest¹⁴². In the past, the women killed the pigs¹⁴³, picked¹⁴⁴ the grapes¹⁴⁵, trod¹⁴⁶ them to make wine, and cooked the food (all in the same day). The men smoked cigars, drank the wine, ate the food and in general amused¹⁴⁷ themselves. «La fiesta de la Vendimia y la Matanza» still¹⁴⁸ continues today, although¹⁴⁹ on more democratic terms¹⁵⁰. It occurs every year on a certain¹⁵¹ day during the first two weeks of October. The grape pickers¹⁵² (men and women), assemble to eat the typical plate of milk soup¹⁵³ with milk soaked¹⁵⁴ bread and sugar (they are not given a wage¹⁵⁵, but instead¹⁵⁶ are paid by the food and drink they consume throughout¹⁵⁷ the day). The grape pickers then jump onto¹⁵⁸ the tractors¹⁵⁹ that take¹⁶⁰ them to the fields¹⁶¹. They pick the grapes, that will be trodden later¹⁶² that afternoon, until¹⁶³ midday¹⁶⁴, when the pig killing takes place¹⁶⁵. The grape pickers have brunch¹⁶⁶ with «migas castellanas» and grapes. Then, when all the guests of the Olivares family arrive, there is a long lunch of roasted pig¹⁶⁷ and wine. After lunch, the stone¹⁶⁸ floor¹⁶⁹ of the caves is cleared¹⁷⁰ of tables and chairs. Enormous containers¹⁷¹ of grapes are poured¹⁷² across the floor. The grape harvest¹⁷³ orchestra begins to play and everybody takes off¹⁷⁴ their shoes¹⁷⁵ and socks. They then start to dance jotas, sevillanas, salsa and even the Macarena on top of the grapes. This helps digest¹⁷⁶ the big lunch. Dinner closely follows lunch with

more drinking and popular dancing until midnight¹⁷⁷. The floor is once more covered¹⁷⁸ with grapes and again more grape treading¹⁷⁹ takes place. Castilian soup is served. At 2:30 in the morning, the procession of the drunkards¹⁸⁰ begins. Manolo del Rio initiated this now famous procession, when one year he came to the caves dressed up as a monk¹⁸¹. He made¹⁸² all the drunken men, who thought that he was a real¹⁸³ envoy¹⁸⁴ of God, do penitence for their alcoholic sins¹⁸⁵. And finally, when all the men have completed their penitence, they are rewarded¹⁸⁶ with the nice¹⁸⁷ surprise of «chocolate» and «churros.»



The specialty of «El Bodegon de Olivares,» owned¹⁸⁸ by Antonio Olivares, is: «matanza» and roasts. The price ranges¹⁸⁹ from 1.000 pts. - 3.000 pts. per person. On Friday and Saturday nights there is a live flamenco show with Juan playing the guitar and Ramon who sings. The caves are open all day for lunch and dinner, and they only close when the clients leave. The village of El Molar is located at KM 42 from Madrid on the highway¹⁹⁰ to Burgos, and the phone number for reservations is 841-0000.



BURMA

CHAPTER FIVE





IN THE BELLY¹ OF BUDDHA



Bagan

"The ancient² city of Bagan, in Burma, is the most incredible sight³ in South-East Asia. Across 40 square kilometers of country, stand⁴ thousands of stupas⁵ and temples. In every direction that you look, you'll see the ruins. Bagan entered into its golden period⁶ in 1057 AD. 200 years later, Bagan declined⁷. In 1287 AD, it was conquered by the Mongols of Kublai Khan. But what a fantastic effort⁸ was made during those two and a half centuries⁹. It's as if all the medieval cathedrals of Europe had been built in one small area, and then abandoned, never to be used again."

- Lonely Planet, Asia



PART ONE

DRIP¹⁰, drip, drip. This is the only sound to be heard in the darkness¹¹. Drops¹² of water fall onto Lester's forehead¹³. Lester is in the fetal position in the stomach¹⁴ of the largest reclining¹⁵ Buddha in Bagan. He can hardly¹⁶ move. The solid rock walls¹⁷ of the Buddha's stomach are his prison. He's been trapped¹⁸ there for more than two days. And this is exactly where the famous Xing pearl¹⁹, which is the size²⁰ of an egg, should be. But the stomach is empty²¹, except for an object the size of a large mouse²² on a ledge²³ near Lester's nose²⁴. He has one last match²⁵, which he wants to save²⁶ for an emergency. The object is too big to be the pearl and cannot be a mouse.

CHAPTER FIVE

IN THE BELLY OF BUDDHA



Lester is not alone. His best friend, Tito, is with him. He is lying²⁷s on his back in a pool²⁸ of water. His head is in the Buddha's throat²⁹ and his feet³⁰ reach into the stomach and almost³¹ touch Lester. There is no room³² for him in the stomach. The water is warm³³ and dirty, like digestive fluid.

"Tito, what's that noise³⁴?"

"What noise?"

"That swish³⁵, swish, swish sound."

"All I can hear is drip, drip, drip," replies Tito.

"No, that's me. Well, not me, but water that's splashing³⁶ onto my forehead. Listen again."

"Yes, yes, I can hear it. Light³⁷ the match, and we'll find out³⁸."

"No, Tito! I've told you, we're saving it for an emergency."

"Then try³⁹ to imagine what it could be."

"Good idea! Let's see⁴⁰, what could make a sound like swish, swish, swish."

"A broom⁴¹," answers Tito.

"Right, a broom, or something with hair."

"Or maybe⁴² something long that moves across the ground⁴³," continues Tito. Lester suddenly⁴⁴ shouts in horror.

"What is it?" Tito whispers⁴⁵ loudly.

"I closed my eyes and imagined the long tail⁴⁶ of a rodent."

"Don't be ridiculous!" replies Tito. You should be ashamed⁴⁷. A big, strong explorer like yourself, afraid⁴⁸ of rodents. Wherever⁴⁹ we go, you are always imagining mice⁵⁰ or hamsters or..."

"Tito! Don't say it!"

"Don't say what?" he replies innocently.

"You know perfectly well what I mean⁵¹. The R word!"

"Lester, Lester, Lester. I would never say the R word! Don't worry⁵². It's just a current of air."

"Of course⁵³, of course," whispers Lester, an air current, of course."

Lester, very relieved, thinks again about the adventure that brought⁵⁴ them to Bagan. It all started in Tibet. An old monk⁵⁵

told them about Bagan: an ancient deserted city with over 4,000 temples. When Lester and Tito were having tea with him alone, he had a heart attack⁵⁶. Just⁵⁷ before he died⁵⁸, he gave them a box⁵⁹ of matches. There was a Reclining Buddha on the front. The box contain-



Buddhist Monk



IN THE BELLY OF BUDDHA

ned text written in 1287 AD, just before the fall⁶⁰ of Bagan to Mongol invaders⁶¹. They found instructions written in ancient Burmese, and a paragraph⁶² in Sandscrit⁶³. It said that the Sandscrit text had to be added⁶⁴ to a specific paragraph found in 'The Book of the Buddha.' When the two paragraphs were put⁶⁵ together, the location of the Xing pearl would be discovered⁶⁶.

'The Book of the Buddha' is the largest book in the world. It is written on three hundred and sixty four marble⁶⁷ tablets. Each marble tablet resides in a Pagoda in the town of Mandalay. Lester and Tito followed⁶⁸ the instructions. The location of the Xing pearl was a temple in Bagan, that has the reclining Buddha. It was hidden⁶⁹ there only a few days before the Mongol invaders entered the city, in the year 1287.

Lester and Tito spent⁷⁰ two weeks looking for⁷¹ the pearl in the temple. They took out⁷² stones from the wall, excavated the floor⁷³ of the temple, and searched⁷⁴ among the rooftops⁷⁵. Finally, Tito, who was investigating the Buddha for hollow⁷⁶ parts, knocked⁷⁷ out one of the Buddha's front teeth⁷⁸. Behind the too-

th⁷⁹ was a space. Tito was sure that the pearl would be inside. He knocked all the teeth out, and they could see the dark throat of the Buddha. Lester climbed⁸⁰ in first, and went down⁸¹ the throat. However⁸², he became stuck⁸³ at the bottom⁸⁴ of the throat. He shouted to Tito, who came down⁸⁵ and tried to push⁸⁶ him into the stomach of the Buddha. He poured⁸⁷ the olive oil⁸⁸

from the first aid kit⁸⁹ down the throat and around Lester's stomach. He then jumped⁹⁰ down the throat and knocked⁹¹ Lester into the belly. But then Tito

was stuck. They shouted for help for hours and hours. Finally, they fell asleep⁹² from fatigue⁹³.

Later they were awakened⁹⁴, because of loud noises in the mouth⁹⁵ of the Buddha. The men who drive⁹⁶ the rickshaws

through Bagan, discovered that the Buddha had lost⁹⁷ his teeth. Burmese villagers are extremely religious. They quickly put rocks from the temple into the mouth of the Buddha and closed⁹⁸ it up. Lester and Tito started to shout for help. The frightened⁹⁹ villagers quickly finished the job¹⁰⁰ and ran.



Rickshaw driver, Bagan

CHAPTER FIVE