



HISPANIC HERITAGE MONTH *Art Showcase*

O'Neill Level One Gallery

October 1-31, 2014

Opening Reception

October 1, 2014

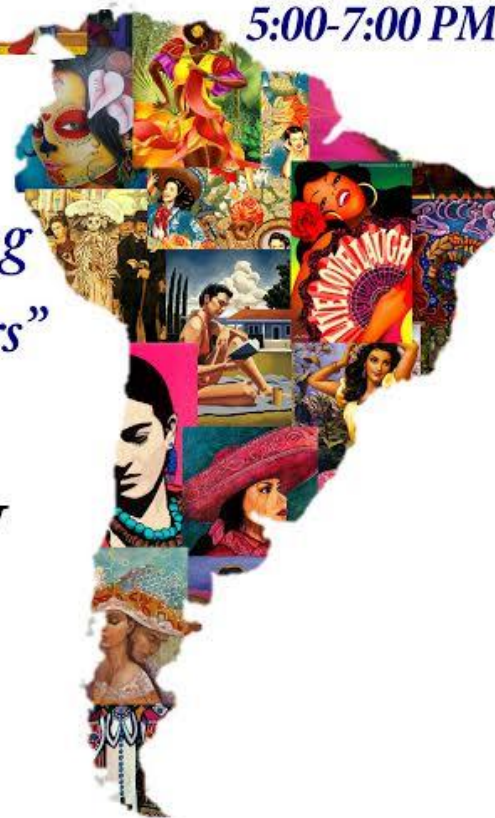
5:00-7:00 PM

*“Presentando culturas
sin fronteras, Presenting
cultures without borders”*

Featuring artwork by:

Natalie Blardony

A&S, 2015



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Hispanic Heritage Month Presents:
"Culturas Sin Fronteras, Cultures without Borders"
A photo exhibit by Natalie Blardony

Growing up, I was always very aware of my culture. As the daughter of immigrants from a developing country, my parents routinely conveyed the importance of retaining not just my, but "our" culture, no matter how hard they worked to assimilate into this new environment. Even though people immediately labeled me as simply "Asian" (and so, in their words, "basically Chinese"), I felt more Spanish than anything else. My dad lived in Spain during his teenage years and is fluent in the language where a quarter of my heritage lies. He is so comfortable that he feels more at-home speaking Spanish than he does Tagalog¹, where he spent a majority of his life before moving to the States.

At home, I would hear this weird mix of Spanish, Tagalog, and English (Spantaglish?) that confused me for some time. But now I have come to really appreciate how it constantly reminds me of all aspects of my ethnic identity. My dad would always tell me about the importance of maintaining our roots and never forgetting any of that which they worked so hard to carry with them halfway across the world.

To me, food has always held the power to do that. It can bring forth memories from childhood, link cultures, and strengthen identity. Something that has always intrigued me about the food I was familiar with and grew up eating, was that a lot of Filipino dishes are either literally in Spanish, like *arroz a la cubana*, or heavily influenced by Spanish, like *pork adobo* or *bistek tagalog*. The spices we use, the incorporation of rice, the flavors, they all seemed to meld with that found in Spanish cuisine.

Tying this into Hispanic Heritage Month's theme of "*culturas sin fronteras*" or "culture without borders," I feel that food embodies this notion. Filipino food so closely links to Spanish, and in turn, to Latin cooking. The *adobo* seasoning travels in dishes from this Southeast Asian country to Latin America and links these two cultures that might, superficially, seem vastly different but are actually, quite similar.

In this proposed project, I demonstrate this linkage of cultures through food and how there are no places you cannot go when it comes to this. The goal here is to exemplify the idea of cross-cultural exchange and show how linked Latin American countries and the Philippines are through their cuisine and shared status of having Spain as their colonizer.

Since Spanish and Filipino culture have always been so interchangeable to me, in a lot of ways, it continually surprises me to see that people are rather shocked to find that the two are so closely related in many aspects ranging from holiday traditions to language to customs and more. I really want to showcase these similarities as well, and feel that the "blind viewing" of the foods would accomplish this, in addition to my other goals. It would, hopefully, make the viewer really think about the importance of culture through food and how food is really a bridge between worlds that might, otherwise, seem so far apart. To go even further, I brought along one of my closest friends, who happens to be Dominican, and we ourselves would be an embodiment of this project and the things I am trying to say through my work.

¹ Tagalog is the national language of the Philippines

"Filipino and Latin American cuisines are very similar because of Spain's influence as colonizer. But, really, food just makes it easier to keep our culture in a foreign location. And always being around this food comforts and reminds me of my country that are seem so far away at times but also so close."
-Owners of Camino Real and Jaj Taro-Taro



#1
Country: Colombia
Name of Dish: Sancocho / Colombian



#2
Country: Brazil
Name of Dish: Banana Frita /
Fried Plantains



#3
Country: Brazil
Name of Dish: Bife, Arroz e Feijão, Ovo
Frito / Steak, Rice and Beans, Fried Egg



#4
Country: Puerto Rico
Name of Dish: Flan / Spanish Custard



#5
Country: Philippines
Name of Dish: Bistek Tagalog / Beefsteak



#6
Country: Philippines
Name of Dish: Adobong Baboy at Manok
Pork and Chicken Adobo



#7
Country: Philippines
Name of Dish: Bicol Express / Coconut
Milk-based Stew



#5
Country: Philippines
Name of Dish: Menudo / Filipino
rendition of a Mexican Stew



#9
Country: Philippines
Name of Dish: Inihaw na Baboy / Grilled
Pork Chops



#10
Country: Dominican Republic
Name of Dish: Res Guisado / Beef in Red
Sauce



The adobo seasoning travels across the ocean as it is incorporated in many Latin American and Filipino dishes.



10
Braised Pork Knuckle
and Braised Beef
with Onions





Exquisite Heritage South Presents:
"Values in Transition: Culture without Borders"
 a photo exhibit by Nicole Burdette

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