

Fort Hays State University

FHSU Scholars Repository

Buildings & Facilities

Campus History Collections

2-25-1962

"Mexican Gourmet Tour"

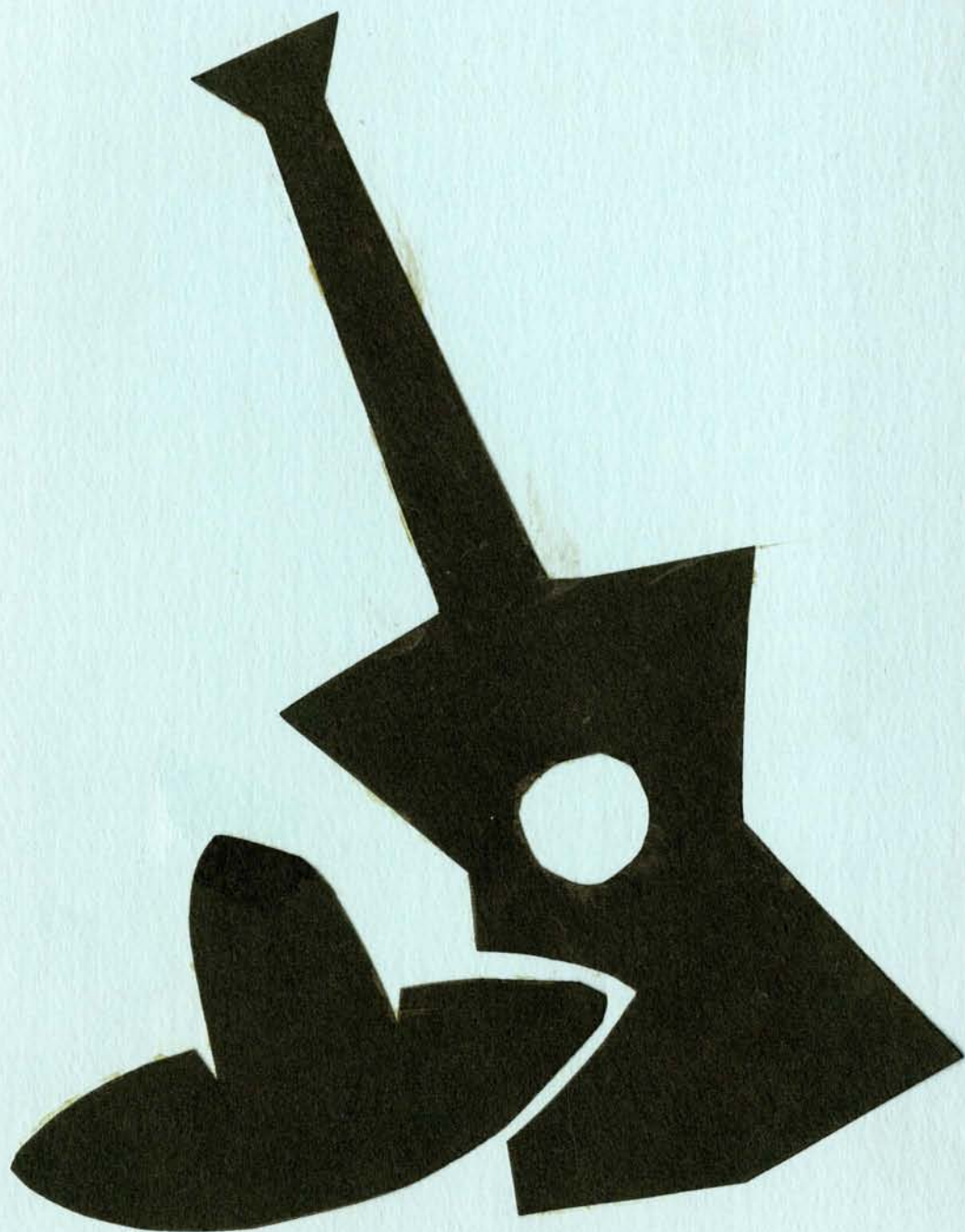
Fort Hays Kansas State College

Follow this and additional works at: <https://scholars.fhsu.edu/buildings>

Recommended Citation

Fort Hays Kansas State College, "Mexican Gourmet Tour" (1962). *Buildings & Facilities*. 995.
<https://scholars.fhsu.edu/buildings/995>

This Document is brought to you for free and open access by the Campus History Collections at FHSU Scholars Repository. It has been accepted for inclusion in Buildings & Facilities by an authorized administrator of FHSU Scholars Repository. For more information, please contact ScholarsRepository@fhsu.edu.



989-02-27

MEXICAN GOURMET TOUR

February 25, 1962

Presented by the Memorial Union
Hospitality Committee in cooperation
with the Food Service Department

Program cover designed by Garry Ball

Thanks to Mrs. Henry Schwaller and
Mr. and Mrs. Jack Heather for their
encouragement, suggestions, and
assistance.

MENU

Refrescos

(Papaya juice, pineapple juice, gingerale)

Tostados

(Canapes of corn meal tortillos fried in deep fat with cheese and taco sauce spread)

Enchiladas

(Tortillas baked in sauce)

Frijoles Refritos

(Puree of pinta beans
fried in hot fat)

Chile Rellenos

(Green chiles with cheese
fried in hot fat)

Salsa Fria (Sauce)

Guacamole

(Salad of avacado seasoned with
lime juice, garlic salt, and onion)

Lime Sherbert

Coffee

PROGRAM

Mexican Hat Dance

by Bonnie Brandenburg and
Fritz Schwaller

Pinata Breaking

- - - - -

Master of Ceremonies - - - - John Muci

Guitarist - - - - - Jim Allen

PINATA STORY

Like everything else that's any fun, Piñatas would seem to have been thought up by the Italians during the Renaissance. Maybe even Benvenuto himself--who knows? Piñatas evolved from a simple pot suspended from the ceiling at masquerade balls in Italy. During the course of the festivities the piñata (pignatta in Italian) was broken, and its varied contents spilled out. It moved to Spain where it was filled with toys and candies and broken by a blindfolded child, just as it is today in Mexico. Its purpose was to provide children with small, less expensive gifts on Christmas, since in Spain and Mexico, the most important giftgiving day is January 6, the epiphany when the three kings present more elaborate gifts than can be stuffed into a piñata.

The Mexicans took over the custom and worked it into a fine art. The basic piñata is a clay pot covered by colored paper and filled with candy, toys, confetti, or whatever the filler feels like filling it with. The size can vary from the size of a plum (for individual party favors) to infinity. It's theoretically possible to build one the size of a house--but difficult to handle.

It is suspended from the rope and the action is controlled by an expert piñata manager. A group of children or adults gather around the suspended piñata and each takes a blindfolded turn, swinging at it with a baseball bat. The piñata manager artfully manipulates the rope to avoid the swing of the bat sometimes even playfully causing the piñata to hit the hitter.

Finally (often at the discretion of the piñata manipulator, if he's good enough) the piñata is broken, and the crowd becomes a monkey-pile of thrashing, flailing arms and legs as they vie for the goodies. At children's parties, a large store of bags containing the same items as the piñata is always on hand. There are always a few luckless ones who stand woefully clutching a single carmel or rattle, while the more aggressive ones chuckle off to a corner with an armful of loot. So the bags of candy and toys are distributed before a single wail can dampen the festivities.

This is the basic piñata and the basic piñata party, but the variety is endless. There is the classical piñata which is simply a globe of decorated paper with several cones protruding from it, symbolizing the Star of Christmas. The most popular are the most intricate: the animals of all kinds. The imagination and ingenuity of the manufacturers is remarkable. Any party can be enhanced by a piñata, and no Christmas party or birthday party is really complete without one.

RECIPES

The Mexican foods on this menu are mild in flavor and have been prepared with a minimum of fat. Those wishing more piquancy may use the Salsa Fria which is rather "hot"---

Guacomole

1 avacado mashed
1 green onion, including top, finely chopped
1 T. fresh lemon or lime juice
Dash of Tobasco
Salt to taste
Serve on tomatoes or as a spread on tostados. This may be varied by adding peeled and seeded tomatoes or by simply adding several tablespoons of Salsa Fria to the mashed avacado.

Salsa Fria

1 large can of tomatoes
 $\frac{1}{2}$ C. chopped onions
1 can-4 oz. peeled green chiles
1 t. salt
1 t. crushed red peppers
1 t. oregano
Break up tomatoes and add rest of the ingredients. Add more or less crushed red pepper depending on how hot you wish the sauce. Chill before using.

Frijoles Refritos

2 C. pinto beans
6 C. water
 $\frac{1}{2}$ C. lard
Simmer beans about 3 hours or until tender. Stir often, salt to taste. Remove any excess liquid. Add $\frac{1}{2}$ C. lard. Simmer uncovered very slowly for $\frac{1}{2}$ hour. To serve: reheat in frying pan with more lard, add extra liquid mashing beans as you stir. The beans should have the consistency of mashed potatoes.

