



Annam Projects April 2019

An atypical inter-disciplinary zine exploring the intersection of food / language / art and cultural studies.

O, Miami
Poetry Festival



SANGAM GARDEN

Photo Album, (front page)

*Photo Album: Views of Trinidad & Jamaica,
Courtesy of Special Collections, University of
Miami Libraries, Coral Gables, Florida.*

Caribbean Cooking

*Courtesy of Special Collections, University of
Miami Libraries, Coral Gables, Florida.*




Sangam Garden

san.gam

noun: **sangam**; plural noun: **sangam**:
*a confluence of 2 more rivers in the
Sanskrit language.*

san.gam gar.den

*Sangam Garden is a site of
confluence, where poetry, history,
memory & cultural landscapes
merge through the lens of food.
Sangam Garden is where ideas
grow, communities gather and new
connections are made.*



*Through the window's tiger slats,
the bakery pumps smoke, years
between her irretrievable shawl,
which crimson what I see, watching
further and further, until canisters
shatter into nitrate stars, late at
night, saluting an unforgiving song.*

*Excerpt from 'From the Peninsula'
By Ishion Hutchinson, Poem-a-Day May 17, 2016.*

From the Plant

(Daru / Punch)



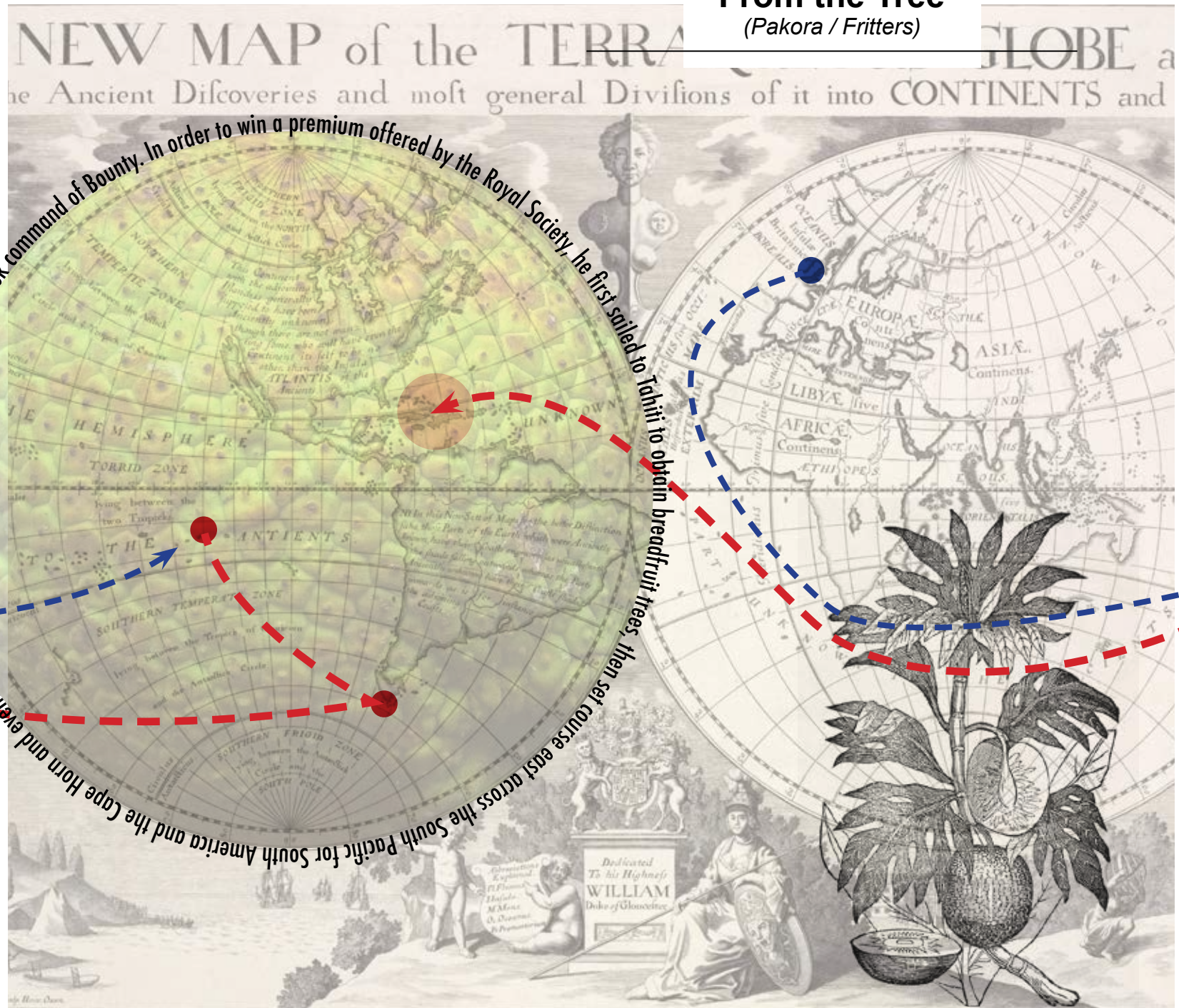
Moonshine made by Indian & African indentured workers in Trinidad who used molasses from sugar cane processing to create a potent alcohol known as babash or daru.

Sorrel Rum Punch
*Rum punch infused with sorrel
flowers, ginger & a hint of cumin.*

Breadfruit Fritters
 With Pineapple Chow Chow
 and Ginger chutney glaze.

From the Tree

(Pakora / Fritters)



In 1787, Bligh took command of *Bounty*. In order to win a premium offered by the Royal Society, he first sailed to Tahiti to obtain breadfruit trees, then set course east across the South Pacific for South America and the Cape Horn and eventually to the Caribbean Sea.



Dedicated
 To his Highness
WILLIAM
 Duke of Gloucester



From the Ground

(Chaat / Pickliz)

Vegetable Chaat

Shredded fruits and vegetables fermented in lime, vinegar & Scotch bonnet peppers w/ puffed rice, chaat masala & pickled okra.



Inspired by pickling traditions of Haiti, Jamaica & Trinidad that ferment rare vegetables and fruits using local hot peppers and spices. In Haiti known as pickliz, in Jamaica, escoveitch pickles and in Trinidad, mango

chozo & kuchela. Chaat is Indian street food that combines fried dough with sweet & spicy sauces with vegetables.

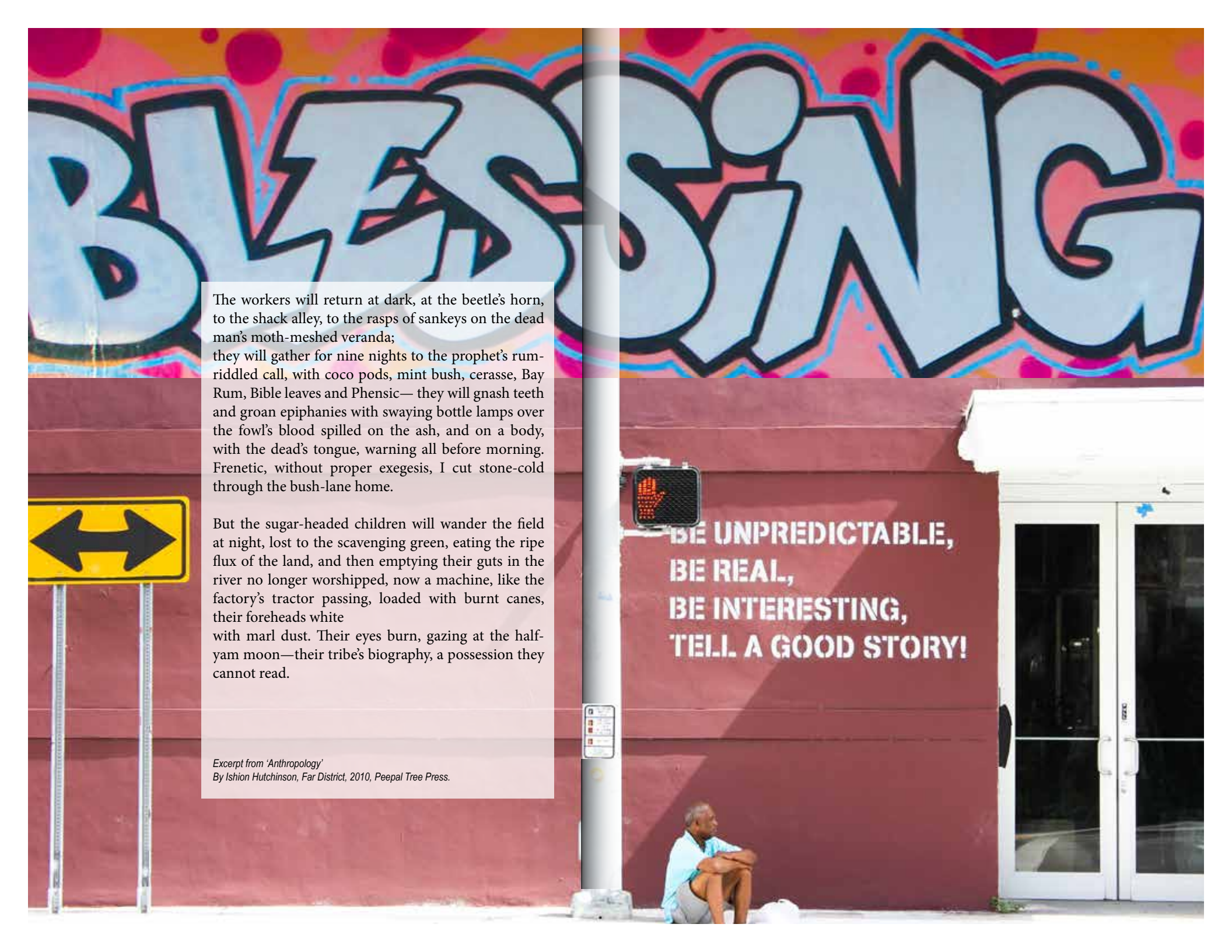
chozo & kuchela. Chaat is Indian street food that combines fried dough with sweet & spicy sauces with vegetables.

From the Grain

(Rice and Beans)



Rice & Peas
 Tangy tamarind rice served with black chick peas sauteed with mustard seed, curry leaves, asafoetida & grated coconut. Served with tart lime pickle.

A photograph of a street scene. The background is a red wall with large, stylized graffiti in blue and black. The graffiti consists of the letters 'B', 'Z', 'S', 'I', 'N', 'G' in a bold, blocky font. To the left, there is a yellow sign with a black double-headed arrow. In the foreground, a man in a light blue shirt and grey shorts is sitting on the ground, leaning against a utility pole. To the right, there is a set of double glass doors with a white awning above them. The overall scene is urban and gritty.

The workers will return at dark, at the beetle's horn,
to the shack alley, to the rasps of sankeys on the dead
man's moth-meshed veranda;
they will gather for nine nights to the prophet's rum-
riddled call, with coco pods, mint bush, cerasse, Bay
Rum, Bible leaves and Phensic— they will gnash teeth
and groan epiphanies with swaying bottle lamps over
the fowl's blood spilled on the ash, and on a body,
with the dead's tongue, warning all before morning.
Frenetic, without proper exegesis, I cut stone-cold
through the bush-lane home.

But the sugar-headed children will wander the field
at night, lost to the scavenging green, eating the ripe
flux of the land, and then emptying their guts in the
river no longer worshipped, now a machine, like the
factory's tractor passing, loaded with burnt canes,
their foreheads white
with marl dust. Their eyes burn, gazing at the half-
yam moon—their tribe's biography, a possession they
cannot read.

*Excerpt from 'Anthropology'
By Ishion Hutchinson, Far District, 2010, Peepal Tree Press.*

From the Green
(Mini Thali)

**JERK
CHICKEN
ROTI**

**VEGETABLE
ROTI**

Thali

Thali with classic Trinidadian buss up shut roti, South Indian sweet & sour callaloo pulusu (stew), snake bean poriyal & kuchela, a traditional Trini mango pickle.





Trinidad has many Hindu temples

Black Cake banned by the puritans!!

April 20th 1616 Kingston Leader

1850: Cake colonizes the West Indies

Black Cake loved by King George I!

Mithai

Cardamom & date black cake served with a prickly pear syrup & candied ginger. Guava Rice Krispie Treats.

CHRISTMAS PLUM-PUDDING.
(Very Good.)

1328. **INGREDIENTS.**—1½ lb. of raisins, ½ lb. of currants, ½ lb. of mixed peel, ½ lb. of bread crumbs, ½ lb. of suet, 8 eggs, 1 wineglassful of brandy.

Mode.—Stone and cut the raisins in halves, but do not chop them; wash, pick, and dry the currants, and mince the suet finely; cut the candied peel into thin slices, and grate down the bread into fine crumbs. When all these dry ingredients are prepared, mix them well together; then moisten the mixture with the eggs, which should be well beaten, and the brandy; stir well, that everything may be very thoroughly blended, and press the pudding into a buttered mould; tie it down tightly with a floured cloth, and boil for 5 or 6 hours. It may be boiled in a cloth without a mould, and will require the same time allowed for cooking. As Christmas puddings are required for table, they should be made up immediately after the time allowed for cooking. As soon as they are taken out of the pot, hang it under the neck of the pudding, and it is to be eaten, plunge the pudding into a sauce. On Christmas-day it is to be eaten, plunge the pudding into a sauce. On Christmas-day it is to be eaten, plunge the pudding into a sauce. On Christmas-day it is to be eaten, plunge the pudding into a sauce.



CHRISTMAS PLUM-PUDDING IN MOULD

THE EMPIRE CHRISTMAS PUDDING
According to the recipe supplied by the King's Chef
McCEMARD with Their Majesties Gracious Consent:

1 lb Currants	Australia
1 lb Sultanas	Australia or South Africa
5 lbs Mixed Apples	United Kingdom or Canada
1 lb Baked Crumbs	United Kingdom or South Africa
1 lb Beef Suet	United Kingdom or British West Indies
6 lbs Cut Candied Peel	United Kingdom or British West Indies
5 lbs Flour	United Kingdom or British West Indies
5 lbs Damascena Sugar	United Kingdom or British West Indies
5 Eggs	India or Ceylon
1 oz Ground Cinnamon	Tartaric
1 oz Ground Cloves	British West Indies
1 oz Ground Nutmegs	India or British West Indies
1 teaspoon Pudding Spice	West Indies
1 gill Brandy	Australia S. Africa
1 gill Rum	Cyprus or Palestine
1 wine glass	Australia or British West Indies
	England or Wales
	Scotland or Ireland

Sangam Garden Dinner

April 2019

001 / Daru / Sorrel Rum Punch

Rum punch infused with sorrel flowers, ginger & a hint of cumin.

002 / Pakora / Breadfruit Fritters

Savory deep-fried tender breadfruit dusted with pulihara powder. Served with a sweet and hot pineapple chow chow and our homemade ginger chutney.

003 / Vegetable Chaat / Pickliz

Jicama, savoy cabbage, green papaya & cilantro lightly fermented in lime, vinegar & Scotch bonnet peppers. Layered with puffed rice, spiced wafers & garnished with chaat masala & house pickled okra.

004 / Sundal / Rice & Peas

Tangy tamarind rice served with black chick peas sautéed with mustard seed, curry leaves, asafoetida & grated coconut. Served with tart lime pickle.

005 / Mini Thali / Banana Leaf Meal

Thali with classic Trinidadian buss up shut roti, South Indian sweet & sour callaloo pulusu (stew), snake bean poriyal & kuchela, a traditional Trini mango pickle.

006 / Mithai / Cardamom Black Cake

Cardamom & date black cake served with a prickly pear syrup & candied ginger. Guava Rice Krispie Treats.



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Support /
O,MIAMI
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Wine: Cerda, Llanos y Cia



