

Peru

(Sth. America)



From a collection by Cassandra Ward for her Queen's Guide.

Fiesta de La Virgen de la Candelaria ("The flame Virgin"): This festival lasts two weeks (the first two weeks of February), the main day being the 2nd. Peru In Quechua is better known as the Mamacha Candicha. This is one of the great celebrations in Peru with beautiful dancers, many bands and people dancing in the street. This feast is celebrated in Puno (near the Titicaca lake) next to Bolivia, like many other feast this has been transculturated from an Inca feast through Catholicism. There are people dressed as SUPAYS (devils in Quechua) and dance "La diablada" ('The devil dance' in Spanish). You can also dance the Tuntuna (Like the KJARKAS's "Llorando se fue" theme that was copied for Kaoma in the Lambada), this rhythm is a soft mix of African and Andean tunes because of the presence of African slaves here who were working in the mines. Mamacha Candicha is the Puno's Patron, in the Catholic representation she is Jesus's Mother, but she assumes almost all the devotion that Incas gave to the PACHA (earth). For this celebration comes bands from many sites, there are Bolivian groups too. The folk music from Puno is very rich. The groups and bands come here with their best dressings (multicolours, lighting and jingling), there are awards for the best. The mamacha candicha is taken in a "procession" and receives flowers, medals, lighting candles, prayers, songs and dances....

Food:

Leche Asada (8-10 servings)

- 1 can of sweetened, condensed milk
- 1 can of evaporated milk
- 1 cup sugar
- 1 tsp vanilla extract
- 8 eggs, beaten
- 1/4 cup water

Mix the condensed milk, evaporated milk, 1/2 cup of sugar, the vanilla, and eggs. In a saucepan dissolve 1/2 cup sugar in 1/4 cup of water, heat carefully until it becomes syrupy and slightly tan. Pour the caramel in a glass baking dish and pour the milk mixture on top. Take a slightly larger glass dish and fill halfway with water. Place the dish with the milk mixture inside the larger dish and cover everything with aluminium foil. Cook in a 400-degree oven for 30-45 minutes or until the custard is completely cooked. (In Spanish this method of cooking is called *baño maría*.)

Craft: Ceramic Beads

Materials:

- Modelling clay
- Kebab stick
- Acrylic Paint

Method:

1. Make bead shapes out of clay.
2. Use kebab stick to make a hole through the clay.
3. Paint the beads – traditionally geometric designs are used in black, beige, gold and red – sample below.



4. Leave to dry!

To use:

Make some jewelry out of your beads!

Peruvian Ball Game

Everyone starts milling about the room, miming a particular kind of ball. It can be light or heavy, have a texture, whatever, as long as it is particular. At the trainer's sign, everyone passes their ball to someone else. This is done a couple of times, after which everyone tries to find back his or her ball.

Described in Augusto Boal's Games for Actors and Non-actors .