

MUSUQ CHASKI - El Mensajero Nuevo



ProjectsAbroad



The Official Newsletter of Projects Abroad Peru

December 2011

Issue No: 49



What's Inside...

Peru Inside Out	2	Social Media	6
Peru: Hot Spots	3	Cocina Peruana	7
Project Updates	4	Introducing	8
Volunteer Stories	5	Monthly Diary	9

“Santurantikuy”

Jorge Espinoza



The merging of Inca and Spanish cultures resulted in different cultural manifestations with the presence of cultural elements from both sides. Language, of course, is a sample of this mixture, probably as the Spanish wanted to impose their language as a form of indoctrination for the Catholic religion. On the other hand, it's also possible to think that at some point the marginalized people wanted benefits and rights, and to do so, they pretended to adopt and to live according to the way “white people” used to, getting close to the other culture through customs, beliefs, and the language.

It's one of the reasons why nowadays, for example, we can find typical things like the market Santurantikuy which is set up on the 24th of December every year in the main square of Cusco and recently in a couple more squares as the population is getting bigger and bigger and the producers and products are increasing.

Santurantikuy, which comes from the Spanish word Santo (Saint), and from the Quechua verb Rantikuay (to buy), is where people from different towns and communities around Cusco bring all kinds of products that will be bought to decorate the houses for the Christmas festivities and to set up Christmas sceneries in the houses. They will sell herbs, flowers, grass plots, handmade figures representing baby Jesus (called niños Manuelitos), Joseph, Mary, the three shepherds, the three wise kings, and different figurines of animals including sheep, cows, donkeys, llamas, and many more that inhabit in the coast, the highland, and the jungle regions of Peru.



Once we have bought all the things needed, we take them home and build our nativity scenes, sometimes it is made by the whole family while at other times it's made by only one person.

Recently, in the neighborhoods of Cusco, they organize competitions to see which one is the most beautiful. The winner gets a small prize but this new custom seems more like an idea to join friends and neighbors.

AYACUCHO

Founded in 1540 with the name San Juan de la Frontera de Huamanga. The city was re-baptized by Simon Bolivar in 1825 as Ayacucho, in homage to the battle that put an end to the Spanish domination.

The province is located in the South-Central sierra of the Andes.

The city of Ayacucho, capital of the province, is one of the most remarkable colonial urban settlements. Known as "Sevilla Peruana" for its religious festivities of Semana Santa (Holly Week) and "Ciudad de las Iglesias" (city of the churches) for its several temples and beautiful houses of European style. Beautiful houses with ample patios and various museums constitute interesting tourist centers.



It is interesting to visit its 33 colonial churches of renaissance baroque and mestizo styles, with stone fronts and insides carved in wood and covered with layers of precious metals.

The Cathedral (1612), San Cristobal (from 1540, is the oldest temple of the zone), San Agustin (1657), Santo Domingo (1548), San Francisco de Paula, La Merced (1540), La Compañía (1605) and San Francisco de Asís (1552).

The handicrafts of Ayacucho, some of the best of Peru, are admired all over the world. Its reredoses with every-day-life scenes are popular (made of alabaster with lime figures), the wooden crosses with the symbols of the passion of the Christ, the fine weaving of alpaca and vicuña wool, the stone sculptures of Huamanga and the jewelry in silver filigree.

¿How to arrive?



By land, the most recomendable route is Lima-Ayacucho (500 Kilometers)- Los Libertadores way- 9 hours approximately by car. There's another routes as: Cusco-Ayacucho 597 kilometers, 12 hour approximately by car; Huancayo-Ayacucho 316 kilometers 9 hour approximately by car.

By air, there's flights from Lima city (45 minutes approximately)

Festivities

Ayacucho Holly week (March)

- Dead, passion and resurrection of the Christ representation.
- Processions.
- Regional-national agro fair, handicrafts and folklore.

<http://www.perucontact.com/en/conozca/ayacucho.php>

Project Updates

The Care volunteers brought gifts to a needy kindergarten as well as to a special needs school in Calca. The kids were thrilled and immediately started playing with the volunteers. For the volunteers it was an experience that they'll never forget.



As it is the end of school time, volunteers were evaluating students and getting ready for exams in our placements. Our partner teachers thanked us for our help and support throughout the year. Our commitment to the schools is to work harder next year.

The Inca volunteers worked in Urco and PISAQ doing some excavations. They have found canal bases and walls in the terraces sector in PISAQ. This month, a part of their activities was to take students from the local school to the area they have been working in and explained to them all the work done as an educational activity on heritage and patrimony.



The Sports volunteers kept going with their regular activities on coaching kids in Calca, PISAQ and Cusco. Many days they had to deal with the rain and were very good sports about it. Apu Pituisiray hasn't stop training and will keep working through the New Year.

Volunteer Stories

NICO REINHOLD

Sports Volunteer, Germany

Football Project



Hi mein Name ist Nico Reinhold und ich bin im Sportprojekt in Peru seit August. Den Sport den ich hier mache ist Fußball. Über die Woche bin ich an verschiedenen Orten um mit den Jugendlichen Fußball zu trainieren es ist aber immer der selbe Club.

Der Club heißt „Apu Pitusiray“

Meine Woche startet Montags und Dienstags mit den Kids in Pisac. Dort haben wir etliches Material und können viele verschiedene Trainingseinheiten machen, es macht riesen Spaß dort zu trainieren und mit den Kids auch mal eine Partie zu spielen. Mittwochs und Freitags geht es in Cusco weiter, der Name des Stadions ist „el hueco“, es ist sehr nahe bei dem großen Stadium von „Cienciano“ einem Club der ersten Liga von Peru. Das Fußballfeld hier ist nicht gerade das beste aber zum trainieren und einfachen Spielen reicht es. Hier in Cusco trainiere ich normalerweise die Torhüter. Für gewöhnlich sind es zwischen 3 und 5 Torhütern. Am Donnerstag bin ich in Calca das Fußballfeld hier ist richtig gut, ich würde sagen das beste von allen. Das Stadion hier wird gerade auch erweitert, wenn es fertig ist wird es richtig gut aussehen. In Calca sind die Kids nicht älter als 12 also nur junge motivierte Spieler. Es ist immer recht lustig wenn wir am Ende ein Spiel spielen und vor allem jeder der ganz jungen Kids will unbedingt Torwart sein.



More

Auch die anderen Trainer hier sind alle sehr nett. Manchmal albern wir ein bisschen herum oder reden ein bisschen miteinander.

Vor ein paar Wochen habe ich das Clubshirt von „Apu Pitusiray“ bekommen, darüber habe ich mich sehr gefreut. Die Farben des Clubs sind rot-hellblau zuerst fand ich die Farben etwas seltsam aber jetzt mag ich sie.

Social Media

Join our Facebook group to keep up to date on the latest events, see our group photos and keep in touch with other volunteers!

Projects Abroad Peru – The Official Group

<http://www.facebook.com/groups/projectsabroad.peru/>

Read our Projects Abroad Peru Blog that is updated weekly with new stories from here in the Sacred Valley, Cusco and Huyro

My Trip Blog

<http://www.mytripblog.org/pg/groups/267/peru/>

You can find all past issues of our Peru newsletter online

Musuq Chaski

<http://www.projects-abroad.co.uk/volunteer-destinations/peru/newsletters-from-peru/>

You can also follow

Twitter

http://twitter.com/Proj_AbroadPEUR

Cocina Peruana

How to make... "TAMALES CUSQUEÑOS"

Tamal is a very typical dish prepared in different cities of Peru, each place with their own variations and styles to make them. They also differ in the way they serve it. In Cusco, the tamales are very popular as they are easy to find sold in the streets or in the markets. Moreover, they are very delicious and cheap so everyone can get them.

DOUGH

- ½ kg. Flour (regular)
- 1 kg. Corn flour
- 05 eggs
- 30 g. Lard
- 30 g. Butter
- 1 Oz. Anisado (anis seed liquor)
- Salt
- Corn husk (not fresh one - yellow color)



PREPARATION

In a bowl add the regular flour and the corn flour, add the eggs and start mixing, then add the lard and the butter, mix well and add the liquor and the salt. Stir the mixture and knead the dough for 15 minutes.

Put the corn husk in water for 5 min.

Make small balls with the dough and put them inside the corn husk. Then flatten the dough balls into the shape of a leaf. Put the stuffing in the middle on one side and fold it closed, closing the husk as well. Once you have finished stuffing and folding, (many tamales) put them inside a large pot on top of slices of corn husk. Add some water. Basically the tamales will be steamed so make sure you add water occasionally.

Salty stuffing	Sweet stuffing
Onions Carrot Meat (pieces) Olives	Cinnamon Cloves Anis seed Raisins
PREPARATION In a pan, make a base of onions (Juliana cut) add the carrot (grated) and then the meat. Add some salt and let it cook for about 10 minutes, stirring constantly. Add the olives and keep moving the mixture for a couple of minutes more.	PREPARATION For sweet tamales you basically add sugar to the dough and some more liquor and put in a couple of raisins, cloves and cinnamon as the stuffing.

What's happening in January?

Festival	Description	Place	Date
Bajada Reyes.	Traditional festival in Ollantaytambo. The communities participate. They bring their patron saints (images of baby Jesus) and celebrate with dances, meals and drinks.	Peru	January 06th

Reminders:

If you cannot attend work for whatever reason, please let your Supervisor or the office know as soon as possible with a phone call. If you have your partner teacher's number you can also let them know.

If you are unwell and would like to see a doctor, please call the office or the emergency number and a member of staff will accompany you to a nearby clinic. We will do our best to be with you as soon as we can but whilst you are waiting be sure to keep drinking plenty of fluids (water or tea).

If you have an emergency please call, not text, the emergency number.

ANNOUNCEMENTS:

- There are new visa regulations that have been passed by the Peruvian government. If your tourist visa is to expire it is no longer possible to extend this in Cusco. You will need to make arrangements to travel to Bolivia or Chile, for example, and re-enter the country, where the immigration official will give you another stamp for further days.
- Please can all new arrivals be aware that you need to pick up your luggage in Lima when arriving from an international flight as it is not forwarded directly onto Cusco. Lima is the first point of entry into the country and you need to pass customs with your luggage.
- Please be aware that you always need to carry your passport or a legalised photocopy of your passport (which has been signed by a notary) with you if you are travelling within Peru, whether to your placement, Cusco or a long weekend in Puno. You may be asked by a police officer for proof of identification and you should be able to present this to them. If you have any questions please do not hesitate to ask in the office.

Thank you to everyone who has helped bring about this month's issue of Musuq Chaski. If you would like to contribute your experiences, stories, photos or anything else to the next edition then please send them to: jorgeespinoza@projects-abroad.org

