

E2 MONDAY, DECEMBER 20, 2004

FROM THE COVER

THE ARIZONA REPUBLIC

It's science vs. artistry in annual Tamale Wars

BROTHERS from E1

severing his restaurant ties. Years later, the brothers turned their childhood training into a beloved family ritual. Uncle Joe had that extra restaurant experience and the fancy equipment, but my dad had innovation and faith.

Mixer takes on drill

Uncle Joe is the scientific one. Armed with the original mixer from the restaurant, food scales and notes from past years, he fine-tunes his recipe, aiming for perfect balance of tastes. He is proud of the mixer, a 60-year-old metal giant that he uses to blend 15-pound batches of masa until fluffy.

My dad is the artist. He may be a madman and independent, but his routine, like his recipe, changes with circumstances or his mood. He'd never written down his recipe until he was contacted by Better Homes and Gardens, which features it in this month's issue.

Dad prefers his arms to a pricey mixer that could blend 30 pounds of masa. But sensitivity to health codes motivated him to concoct a new approach. He entered his laboratory (the garage), donned a mask and emerged with a long steel device that fit in his power drill.

Reach the reporter at (602) 444-8215.

against any gourmet appliance.

Uncle Joe laughed when he heard of dad's invention. "It doesn't work the same as this," he said as he flipped the switch to his vintage mixer. "You need a machine like this to create air voids."

Simmering love

During the annual Trading of the Tamales, Dad and Uncle Joe exchange their creations for holiday feasting. They give them out as mementos of friendship and brotherly love, but underneath, the competition continues to simmer.

"Your dad and I always fight over our tamales," Uncle Joe said, laughing. "There has always been competition between us, typical brother stuff, you know. But he knows mine are better, and that makes him mad."

To the brothers, it's not just about who mixes a better batch of masa, it's also about who adds the most caritas (love and affection).

I hate to say it, guys, but it's a tie, although for sentimental reasons. I do prefer my Dad's tamales over any and all others.

David Cano's Red Chile Tamales

- For the meat: 8 cups water, 1/2 pound boneless pork roast, 4 cloves garlic, 1 teaspoon salt, 1/2 teaspoon pepper, 36 dried corn husks, 12 dried chili peppers, 4 cloves garlic, 1/2 teaspoon salt, 1 teaspoon dried onion, crushed, 1/2 cup pineapples, 3 tablespoons cooking oil. For the dough: 1 cup lard, 1 teaspoon salt, 4 cups masa, 36 warm puffed green or black olives.

- 1. Prepare the meat: Combine meat-related ingredients in a 4-quart Dutch oven. Bring to boil, reduce heat, cover and simmer over medium-low heat for 2 to 2 1/2 hours, or until meat is very tender. Remove meat from broth with a slotted spoon. Let meat and broth cool. Remove fat and discard. Shred meat. Skim fat from broth, strain broth and set aside. Cover and refrigerate. 2. Prepare the chile: Soak corn husks in hot water for several hours until soft. Put on plastic gloves and remove stems and seeds from peppers. Place peppers in a large saucepan; cover with water. Bring to boil. Reduce heat to medium. Cook peppers covered, for 5 to 8 minutes, or until tender. Strain liquid and reserve. 3. Place peppers in a blender or food processor with 1 cup reserved broth, 1/2 cup pepper liquid, garlic, 1 teaspoon salt and reserved broth. Cover and blend until smooth. 4. In a saucepan, combine flour and oil. Cook and stir over medium-low heat for 15 minutes, or until evenly combined and flour mixture is golden brown. Add into pureed pepper mixture. Bring to boil. Reduce heat; cook over medium heat for 5 minutes, or until sauce thickens slightly. Add shredded beef and pork. Cool. 5. Prepare the dough in a large bowl, beat shortening, lard and teaspoon of salt in an electric mixer on medium for 2 minutes, or until smooth. Add masa alternately with 2 cups of reserved most broth. Test by dropping a small ball of dough in a glass of water. If it floats, it's ready to use. Assemble by opening a corn husk and covering the inside with masa dough; add a tablespoon of meat, an olive and roll closed. 6. Steam by placing a cone-shaped piece of aluminum foil, point side up, in the center of the steamer basket. Stand tamales upright around cone; place basket in steamer or large Dutch oven. Do not pack them too tightly. Cover steamer and reduce heat to medium-low for 45 to 60 minutes. Makes 36 tamales.

Horse and man, a magical encounter

'CAVALIA' from E1

Percheron, Belgian, Lusitano, Spanish, Appaloosa, Warmblood and Quarter Horses, often galloping full speed across the stage.

The underlying theme is the evolution of the relationship between man and horse and the importance of giving them freedom. It is through play that acclaimed "horse whisperer" Frederic Pignon enables the horses to perform their stunts.

Pignon grew up with horses in the south of France, where he developed a respectful attitude that never incorporated hitting or whipping.



Chris: A Magical Encounter Between Horse and Man was created by a founder of Quebec's famed Cirque du Soleil.

We were not riding a horse to school. My brother and I were playing a lot with horses. We had horses like we had dogs. They would follow us around."

Producer Norman Latourelle, formerly of Cirque du Soleil, came upon the idea for a show featuring horses while producing another show 10 years ago in Quebec.

"It's about the natural life of the horse," he said. "I got up with horses like this."

Latourelle began to research horses while attending rodeos, horse races and competitions.

"They are the most beautiful animals in the world," he decided.

Latourelle didn't want to do a circus with a horse. Late his work with Cirque du Soleil, he wanted to reinvent a show, stretching the theme beyond what had ever been done.

He thought about what the horse had sacrificed for the benefit of man. Whether as transportation or to work or fight wars, the horse had given up its freedom.

Reach the reporter (602) 444-6876.

Wearing sweaters helps 'take good holiday feeling with you'

SWEATERS from E1

partment stores' winter collections, said Betsy Thompson, fashion spokeswoman for the Talbots chain.

Upscale boutiques sold handmade sweaters with hefty price tags. But as garment manufacturing technology improved and machine-made designs became intricate enough to mimic hand-work, Talbots and other stores took notice.

Care tips: Mary Day hand washes most of her holiday sweaters. The ones with little 3-D details go in the washing machine, inside out, on the gentle cycle.

popular stores such as Hamrick's, Hecht's, Talbots and Stern Mart. Now, if she sees someone wearing a sweater she likes, she stops to ask whether it was purchased.

tree and gifts. It was a splurge at \$25, but she had a \$5-off coupon.

Her sweater-buying habit began 20 years ago, when she was a new teacher. She found a red vest embroidered with candy canes, a Christmas



Lara Babyl (Quincy, N.C.) Osawer

Advertisement for the movie 'Blade II' featuring Wesley Snipes. It includes a quote from 'Action Movie in America' and a list of theaters showing the film.

Advertisement for 'Rock 'n' Roll Forever: Ed Sullivan's Greatest Hits' on KAET. It features a photo of Ed Sullivan and lists various performers from his show.

Advertisement for the movie 'The Series of Unfortunate Events' starring Jim Carrey. It includes the title and a small image of the cast.

Advertisement for the movie 'Closer' featuring the main cast members. It includes the title and a quote about the film.

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