

# THE WORLD IS A KITCHEN

Cooking Your Way Through Culture  
Stories, Recipes, and Resources



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A vicarious delight for the virtual tourist, as well as an inspiration for the

some meat and potatoes," she said. "You can't even buy potatoes everywhere; everybody has their own stock. And while meat is available,

all that much meat," I said.

and both meat and potatoes are obligatory." She said this in the same tone in which she instructed me that I must wear boots and get out of my home. "You can't get through the winter without

the worse problems of meat and potatoes in the far area of Siberia to integrate into the diet of them on! I thought.

At Ayuna, a twenty-year-old administrator, built like her parents pulled from their rural village of red potatoes. Ayuna placed the chicken and initially caught sight on our balcony was cold enough days later, when I found the basin of nothing (we didn't have a kitchen counter.

It was thawing for dinner. The pot with the hoof still attached. It was thawing for dinner. I remained silent. We'd only been living together a few weeks in a pattern of cooking dinner on alternate nights. Whatever was left, I knew it would appear on my dinner plate.

*Cooking meat is one of those activities that scientists say helped us evolve from our knuckle-dragging forebears. However, the business of cooking one's meat before consuming it apparently has nothing to do with palatability or killing germs. It simply makes the meat easier to chew and compresses calories, so we can consume more nutrition in shorter feedings. This frees up time for things like perfecting our Texas Hold'em strategies or perhaps opening a tanning salon (speaking of cooked meat).*

—Carol Penn-Romine,  
"Feeding My Inner Wolf"