Πολίτικη κούζίνα A touch of spice

Director: Tassos Boulmetis



A **Touch of Spice** is a 2003 Greek film directed by **Tassos Boulmetis** and starring **Georges Corraface** as the character of the adult *Fanis lakovides*. The character of Fanis lakovides as a child is played by **Markos Osse** and the supporting role of Fanis's grandfather, *Vassilis*, is played by **Tassos Bandis**. The original Greek title is **Πολίτικη Κουζίνα (Politiki Kouzina)** which means *Cuisine of the City* and refers to the *Cuisine of Constantinople*. However, in the film's promotional material, the word *Politiki* of the title is depicted in capital letters, therefore allowing an alternative reading of the title, as Πολιτική Κουζίνα (Politiki Kouzina) which means Political Cuisine signifying the important role that politics played in the lives of the main characters.

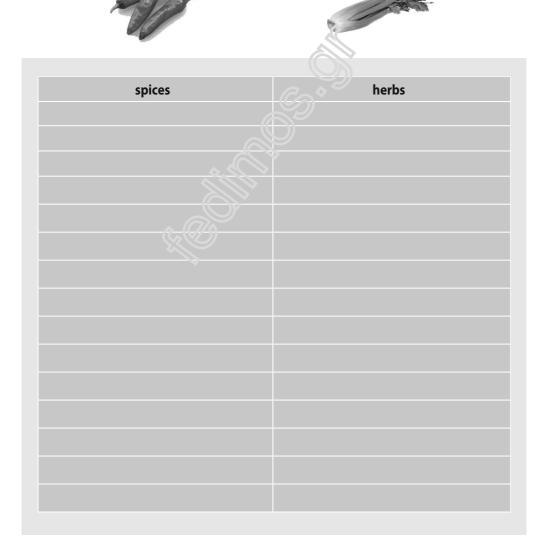
Fanis will realize that contrary to what his grandfather had taught him, he forgot to put a little bit of spice in his own life. Consequently, he returns to Istanbul after three decades to visit his near-death grandfather. The main characters fit into a parallel metaphor - Saime, the old love of Fanis, a beautiful Turkish girl and tour guide, represents Istanbul (a cosmopolitan city called a "she" in Greek), Fanis is modern Greece, one that is still deeply in love with Istanbul and nostalgic for the past, while Saime's husband is a Turkish military doctor who represents a modern, pragmatic Turkey.



Talk about the herbs and spices mentioned in the film. Write down as many as you can.
■ Can spices improve our mood? Do you believe that spices have a true pharmaceutical effect on people?
■ Could you make a comparison between Greek and Oriental cuisine? Find
similarities and differences.
■ Do you like spices? Do you use them extensively when you cook? Do you think they improve / deteriorate the taste of our food?

■ Decide which of the following words belong to the spice category and which to the herbs.

(basil, chives, cilantro, allspice, cumin, coriander, cloves, bay leaf, curry powder, cayenne pepper, white pepper, chervil, cinnamon, oregano, paprika, sage, dill, marjoram, ginger, mace, rosemary, savory, thyme, nutmeg, fennel, chilli flakes, turmeric, parsley, tarragon leaves, sesame seed, celery seed, celery salt, caraway seed, cardamom, dried mustard)



■ Match the two columns.

turmeric
a. μαχλέπι
saffron
μαστίχα
pepper
κάρι

garam masala
μοσχοκάρυδο
mahlepi
τούρμερικ
nutmeg
κόλιανδρος

7. mace g. πιπέρι

9. mastic i. μοσχοκάρυδο (αποξηραμένη φλούδα)

h. γκαράμ μασάλα

10. coriander / cilantro j. σαφράν / κρόκος



Exercise 4

■ Translate into English the following savoury herbs.

βασιλικός =

8. curry

δυόσμος =

θρούμπι =

δενδρολίβανο =

άνηθος =

εστραγκόν =

μάραθος =

μέντα =

ρίγανη =

φασκόμηλο =

νεροκάρδαμο =

μαντζουράνα =

κάπαρη =

θυμάρι =

φύλλο δάφνης =

μελισσόχορτο =

μαϊντανός =





Writing

The culinary herbs and spices are used as food and drink additives, for coloring and flavoring. Some of them may also have medical and pharmaceutical properties. Find information about the origin, the use and the benefits of spices and herbs and					
present them in classroom.					
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