

**Assignment 6:  
Tastes of Puerto Rico**

The website “Welcome to Puerto Rico” summarizes Puerto Rican food and drink nicely:

“Although Puerto Rican cooking is somewhat similar to both Spanish, Cuban and Mexican cuisine, it is a unique tasty blend of Spanish, African, Taíno, and American influences, using such indigenous seasonings and ingredients as coriander, papaya, cacao, nispero, apio, plantains, and yampee. Locals call their cuisine “cocina criolla”.

Cocina criolla (Créole cooking) can be traced back to the Arawaks and Tainos, the original inhabitants of the island, who thrived on a diet of corn, tropical fruit, and seafood. When Ponce de León arrived with Columbus in 1493, the Spanish added beef, pork, rice, wheat, and olive oil to the island’s foodstuffs. Soon after, the Spanish began planting sugarcane and importing slaves from Africa, who brought with them okra and taro (known in Puerto Rico as yautia). The mingling of flavors and ingredients passed from generation to generation among the different ethnic groups that settled on the island, resulting in the exotic blend of today’s Puerto Rican cuisine.”

During class, you’ve sampled different kinds of rum and coffee; tried your hand at making tostones; and eaten tasted some representative dishes of Puerto Rican style food.

Based on your experiences, create pieces of plastic art that convey your experiences with the rum, coffee, and food.