

De: Emilio Santisteban em\_o@em\_santisteban.org  
Asunto: "Abrazar" (To hug / embracing something.)  
Fecha: February 17, 2014 at 12:21 AM  
Para: [REDACTED]

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Dear Esra:

***My name is Emilio Santisteban, artist of Peru (South America). I want to thank you for being one of the first people to accept to be part of the art project that I will perform in Sandleiten as part of SOHO festival, in Ottakring, during May, 2014. For me it is a very special occasion. Although I have exhibited my work in Europe since 1996, is my first time in Vienna. I will do my best to make this project an interesting experience for people in Sandleiten.***

***Let me give you a quick detailed explanation of the Project. You only have to choose to participate in one (or two) of the four parts that the project contains, doing very simple things that you find interesting, without taking much of your time.***

***The title of the project in Spanish, my native language, is "Abrazar" (To hug / embracing something.) "Abrazar" is a participatory art project, in wich I don't create the work by myself, but from some general characteristics proposed by me, the work takes its form and exact meaning thanks to the people involved in it. The principal component of the project is precisely Sandleitenhof people, their lifestyle, how they relate to each other, their feelings and customs, and how they want to interact with people from other places.***

***"Abrazar" is a tetralogy, it is a set of four works. Each work is independent but the four are related to each other and complement each other. I will be very grateful that you choose to participate in one of these works, or if you prefer, in more than one. The works are titled "Conocer" (knowing; meet someone), "Saber" (knowledge; wisdom; be flavor, be tasty), "Aprender" (learn), and "Comprender" (understand meaning; understand ideas; understand another's feelings and minds).***

***"Conocer" is a work of mail-art that is done by letters, postcards, pictures and exchange between the persons through the post mail. In this work, Sandleitenhof people communicate with Lima (Peru's capital) people whatever they want and become friends, describing on what life is in their localities, sending photos and postcards. There are seventeen people in Lima expecting letters from seventeen or more Sandleitenhof people. Letters may be in Spanish, English, German, French, or Italian. The exchange of letters period begins on February 24 and ends on May 17, and you can start and finish sending at any time during the period. Not required to write a lot, you decide how much.***

***"Saber" is a work of art - email that is done through written emails to participants. In this work the people of Lima exchange with people from***

*Sandleitenhof recipes about what they eat at home, and photos of the dishes they prepare. The idea is that while write you make friends teaching each other food recipes of their countries and also combining recipes in order to create some new dishes . With the recipes exchanged Sandleitenhof and Lima usual meals and with new recipes invented by the participants, we will edit a cookbook that will be distributed free at Sandleitenhof . There are seven people in Lima who are waiting to receive emails from Sandleitenhof seven or more people written in Spanish, English or German. The exchange of e- mails begins after 24 February (when you want ) and ends before 17 April (when you decide) . There is no need to write very often, or more than one person, you decide that.*

*"Aprender" is a work of art process that takes the form of an exchange of lessons. The idea is that some people from Sandleitenhof will teach me how to work on one or two things from their regular jobs, and in return I will teach one or two key things about performance art. This will not be by mail or email instead of that i will do workshops in Vienna (17 to 31 May), and people who wish to participate will need to email me between February and April to agree before my trip. At the end the result will be that I will make one or more of a performance art using what I learned, and if participants wish may make performance art using what they have learned as well. The workshops begin Sandleiten about May 25 and ends about May 29.*

*"Comprender" is a work of art intervention in urban space , and is also a work of art – email . Basically consist in people who wish to participate by email several times between February and April. In our conversations I will tell them about life in our communities , especially on relations between people of different backgrounds, and together we will think about doing some questions to community residents in Sandleitenhof . Those questions will be printed in large format and will be placed in various public places in Sandleitenhof . May be several different questions to be added to two questions that I'd like to make : Do you want a hug ? Do you want to give a hug ? . Questions will be written in several languages spoken in Sandleitenhof , in a special way that will give them an enigmatic look , curious yet beautiful, combining all languages into cartoon character in Chinese, of great visual beauty. The exchange of e- mails begins after 24 February (when you want) and ends before 17 April (when you decide) . No need to write very often.*

*Please tell me what do you think about this. Would you like to participate in one or more of these four works? Do you want me to send you the addresses and information about people of Lima to decide who do you want to write to?*

*If you know people in Sandleitenhof who would like to participate in? Could you please tell these people what I have told you and encourage them to write me? And would you send me the e-mails of those people to write them about?*

*Looking forward for your response with much enthusiasm.*

*Best regards.  
Emilio Santisteban.*

De: esra özmen [REDACTED]  
Asunto: RE: "Abrazar" (To hug / embrace something.)  
Fecha: February 22, 2014 at 6:43 AM  
Para: Emilio Santesteban emilio@emiliostesteban.org

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Dear Emilio,

so my english is not very but i will try to speak good:)

Thank you for the information. At first i want to say, it is a very beautiful project, because you get in contact with people from other culture, this mean, other culture, other language, or other life. This is interesting, so therefore i m lucky to be in this project.

I make rap music with my brother, we are a group. The music is the food of the soul:) our topics are migration, feminism, the language...!! My rap is my protest...!! This is the important message.

So im interesting in aprender, because you say you teach performance, so i need this:) but i work not in sandteiten, but i give workshops in youngcentren, probably this is good for you:)

And the other interesting project for me is: comprender, because i was born here, live here, but i m a foreign in my country. So we are here in group. There is a lack in the area of migration in Vienna very much, we try in this area a floor for the wobbly table to be. There is a lack of more mixing, more togetherness. At the moment, the people from different backgrounds often move to different ice floes and do it very rarely something to do together. No one is moving and wants to make the first move, everyone has fear of the cold water. And then there's us young people who grow up here will be on the ice floe of the parents, speak two languages and yet are also on the Vienna Ice Floe at home. With each leg on another, both know, but not really be on a home. This is often stressful and often leads to misunderstandings sure, the tension to anxiety, aggression, and anger. This is just a small sample of my thoughts on the subject.

sooo:) i m happy to are in contact with lima:)

best regards:)

Esra

De: esra özmen [redacted]  
Asunto: RE: Ho a Esra  
Fecha: March 10, 2014 at 10:24 AM  
Para: Em o Sant steban em o@em osant.steban.org

Hallo Emilio,

how are youuu:)?

So i send you pictures from us, i hope you find it well:)

And yes i want be in contact with Ysavo...!!

I send you also the Lyric from our music and videoclib...!!

I wirte my rap Text in two languages, in turkish and german.

I hope you find my lyrics well:)

a big hug ,

Esra



De: Robert Hobi [redacted]  
Asunto: Re: "Abrazar" (To hug / embracing something.)  
Fecha: March 4, 2014 at 3:55 PM  
Para: Emilio Santisteban [emilio@emiliosantisteban.org](mailto:emilio@emiliosantisteban.org)

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Hi Emilio,

thanks a lot for your comprehensive introduction of your project. I apologize for my slow speed of reaction to your e-mail. In my private/personal life I am at home in Sandeiten (a small city in a city and a very relaxed area for living). In my work-life I am at home around the globe. Among 120 countries in the world I have also colleagues in Peru working for NSN (Nokia Solutions and Networks). And right now it's all about the Cloud, Cloud Computing, Telco-Cloud, which keeps me extremely busy almost every day of the week.

I'll go for three of your sub-projects:

Conocer

Saber

Apprender (do you mean by "their regular jobs" the work-life job? - Well, then it will be something about telecommunications :-)

Please share the interested communication partners of each sub-project with me and share my contact data with them. I am looking forward to start the communication and to answer first e-mails.

My preferred communication channel is E-Mail. Language-wise German and English are my only choices to communicate verbally.

Connecting People (old slogan of Finnish Nokia), this is now to get connected with people from Peru. Sounds great. Let's get started.

Best Regards  
Robert

De: Robert Hobi [redacted]  
Asunto: Re: "Abrazar" (To hug / embracing something.) / A word  
Fecha: March 7, 2014 at 1:47 PM  
Para: Emilio Santisteban [emiliosantisteban@gmail.com](mailto:emiliosantisteban@gmail.com)

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Hi Emilio,

"A word" about me:

I am Austrian, born in Vienna, grown up in the place called "Sandeitenhof" and living there since then: 1967.

I have one brother and four sisters. The in-laws in my family extend a bit the local flavour of Sandeitenhof, the city of Vienna and the country of Austria: my brothers and sisters are coming from Romania, Canada/Vietnam, Syria and Germany (my wife) and two more from Austria.

Once upon a time - ages ago in a past millennium - I studied "Engineering in Science" (Physic) from elementary particles up to the scale of cosmological aspects of the laws of nature. I forgot everything about it in the meanwhile. Only basic mathematics I am still capable to do, which in fact currently I am doing, as I am tutoring young refugees from Afghanistan in mathematics. However I left the field of physics: space, matter and time and entered the field of information and communication.

After study-times, when I jumped into the cold water of work-life, I ended up in the industry branch of mobile telecommunications technologies - connecting people (the old slogan of the Finnish-based company Nokia) - since the year 1997, trying to shape a mobile information society.

My personal areas of interest are literature, music and politics. I do like literature and music that much, that I am not only reading and listening but I am also writing short stories and making music myself.

Looking forward to get connected to the folks from Peru :-)

Best Regards  
Robert

HOLA MI NOMBRE es Carolina Estrada Huayo tengo 24 años. Actualmente estoy a punto de terminar la Escuela de Bellas Artes. Anteriormente estude 3 años en comunicaciones en la Universidad Mayor de San Marcos. Mi padre es de Huanuco y mi madre de Lima. No tengo información del resto de mi familia porque mis padres rompieron vínculos con la mayoría de ellos. Entre las historias familiares mi madre me tuvo a los 47 años y soy la séptima de 7 mujeres.

A la par trabajo medio tiempo en una galería de Arte por Miraflores; así que mi modo de operar es Centro de Lima y Miraflores. En Lima, Centro y Miraflores son lugares muy contrastantes por su ubicación geográfica y por ser circuitos comerciales para diferentes público. Estudiar arte y ahora trabajar en arte ha sido una experiencia límite que se va convirtiendo en una posibilidad. Salir de una escuela formal de arte me ha confrontado con la idea de conocimiento como ruptura y cambio. Concebo en este momento al conocimiento como experiencia que constantemente está en transformación.



Frontis de la Escuela de Bellas Artes

Por ello temas como la migración y la identidad  
son temas recurrentes en mis trabajos. Lima  
se ha convertido en una ciudad muy especial  
para mí, puesto que carga un pasado histórico,  
a veces vacía, y de repente cobra una fuerza  
por su actividad social y artística que alberga.  
Por otro lado, Lima es una de las ciudades más  
contaminadas, más bulliciosa y de mayor  
tráfico que existe en el Perú. Se ha  
tratado de regular esto hecho con la creación  
del Metropolitano (Circuito de buses subterráneos)  
que viajan más rápido de lo usual que para solo  
en algunas estaciones. Este mecanismo es  
relativamente nuevo, pero igualmente, su capacidad  
es superada por la cantidad de gente que  
diariamente transporta por esta vía. Como yo.

Actualmente vivo en la Holoína, lugar tranquilo  
pero alejado del centro.

SALUDOS a la persona que se dio el tiempo de  
leer una sencilla biografía que sinceramente  
me agradaría una respuesta.

Me email: carolina.estrada.es@gmail.com.

NOS VEMOS



Interior del Metropolitano.

Estimados vecinos de Sandleitenhof:

Mi nombre es Martín Pinto Rivas, estudié pintura en la Escuela de Bellas Artes y trabajo como profesor de arte. Tengo 36 años y vivo en Lurín, a 35 km de Lima, allí trabajo, así que viajo varias horas al día de ida y vuelta. En el camino si puedo voy leyendo, antes cargaba novelas extensas pero por el peso de los libros ahora procuro leer novelas cortas o cuentos, leo poca poesía y tengo problemas para leer teatro. A pesar de los inconvenientes prefiero todavía los libros impresos, creo que soy algo anticuado.

En mis clases conozco gente de diferentes edades, religiones, costumbres y gustos. Algo que noto cada vez más entre los jóvenes es la poca tolerancia a la frustración, creo que se debe a su permanente e insatisfecha necesidad de entretenerse y divertirse en todo momento. Otro problema que encuentro siempre es la dificultad que tienen para convivir con personas diferentes, es sorprendente y algo ilógico en una ciudad como Lima creada a partir de migraciones desde antes de la llegada de los españoles. Siempre trato de entenderlos y comunicarnos lo mejor posible, pero es un esfuerzo que a veces me agota.

Me gusta el cine y conversar, aunque más que hablar de cine me gusta escuchar lo que otras personas dicen de tal o cual película. Nunca deja de sorprenderme los comentarios de los otros incluyendo los críticos de cine. En Lima los cines casi exclusivamente pasan películas norteamericanas, muy de vez en cuando se ven películas europeas y asiáticas en cartelera. Si se quiere conocer estas filmografías hay que recurrir al cable, la internet o a la piratería que aquí en Lima es muy normal. La verdad es que si no fuera por la piratería no hubiera conocido el cine asiático, o películas clásicas, esto no deja de ser problemático para mí, pero es lo que hay. El cine europeo, aunque he visto alguna película, es algo que tengo todavía pendiente.

Pocas veces he salido de Lima, me gustaría viajar, a la sierra, la selva y claro, me gustaría conocer Europa.

Saludos,

Martín Pinto Rivas

[jmartinpinto@yahoo.com](mailto:jmartinpinto@yahoo.com)

Lurín, 5 de mayo de 2014



Algunas fotos del recorrido de mi casa a Lima



Vendedora de jugo y frutas, Lurín.



Niño en el mercado, Lurín.



Estación del tren eléctrico, Lima.



Señora esperando en paradero, Lima.



Parque de las leyendas (zoológico), Lima.



Algunos alumnos de mi clase, Lima.



De regreso, Lima.



Interior de transporte público.

Date: 18. 04. 2014

Hi.

I'm an art student going through my fourth year at the Fine Art School of Peru in which I specialize in Painting. I was raised in Callao a province at the west of Lima, built on and around a peninsula. My father has Peruvian roots, and my mother Japanese heritage, since I was mostly raised by my mother's side; I keep some traditions, even though they have been heavily mixed with the Peruvian ones.

Callao, where I live, is usually associated with criminal stuff, but is not really that bad, I actually live near the border of it, limiting with San Martín de Porres and just a few more minutes to the north is Los Olivos, part of the Cono Norte of Lima. This Cono Norte area is usually associated with emigrant families from the interior of Peru which since the mid of the past century has been moving to Lima because a lack of attention from the government, in search of a better future. (Actually, just like Callao itself, but with less continental consequences, Callao being the first official part of Peru in colonial times.)

As I write this, Holy Week is happening, my mom just went out to do some sort of pilgrimage to the seven most important churches here in Lima (this is a very common activity in Holy Week among Peruvians) just before she went out, she left some *senko* (Japanese incense) to the picture of my deceased grandmother. This action is a sort of variation (or at least an attempt) to continue with the notion of using a *Butsudan* —

— which is like a portable Japanese shrine, well not really portable, but you can move it inside the house like furniture, my mom told me that we used to have one "official" Butsudan but now it's been long gone (just like any other firm Japanese tradition in this house) I remember my grandmother used to blame this fact to my mother since she was usually reluctant to comply with most traditional Japanese stuff that my grandmother used to advise.

I included a picture of the improvised altar, you can even see a Catholic rosary next to the Senko pot, and this is not in the picture, but to the left, there is a poster of the Virgin of Guadalupe which is a saint in Mexico, (not sure how that got there.)

We are also going to eat fish today and probably tomorrow too.

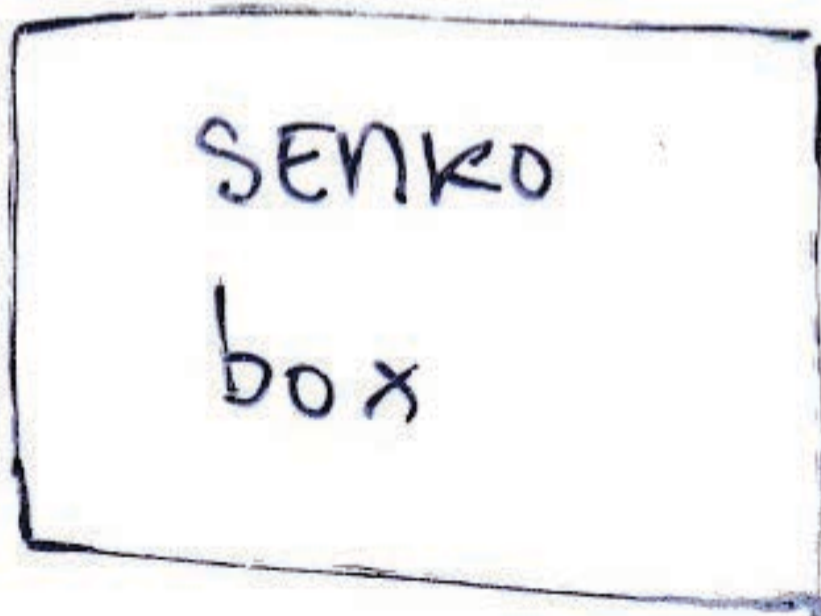
I bet there are stories similar to these there in Sandleitenhof, I'm hoping we can share them and be able to create new links, thanks for reading.

Best regards.

Kenji Quispe



picture of my  
Grandmother



LA "LLAMA"  
matches

Hello I am Luis fernan Vargas from Lima, this is in Peru, in the center of South America as one who goes by the Pacific. From here I want to salute those interested, curious, to make an initial correspondence to try to know each other, and tell something about me and what happens when you live in these parts of the world.

I studied anthropology, now working in the municipality of the city, in an area that is responsible for resolving social conflicts in formulating and delivering road infrastructure. Usually in areas neglected by the city authorities. So, for work I'm learning little by little a vast and diverse city, because this work I have been really surprised when I realized that one seems to move in the same places over and over again, when the cities in which we live currently appear to be endless, filled with new people and places. Through these letters I would like to share a little of this experience throughout my city and why not encourage you to show me how diverse should be yours.

I would start this invitation precisely with these discoveries that I have in my city and slowly let me know. I like drawing, I listen a lot of music from every where, but lately

mostly blues and Peruvian music as huayno (could share my selection in the upcoming letters), also other issues of art. Also just picked my first profession of anthropologist because I like to travel a lot, I have known specially within Peru, and some South American countries, I prefer to do unexpected trips and better if its walking. On the other hand also passionate about the ways of seeing the history and finally watch TV and many movies. Oh, and bonsai and plants in general.

Lately, for personal and work issues I make enough use of photography to record the moments I see daily. Former are somewhat improvised but I am thinking in buy a better machine because I have this somewhat damaged. In the pictures I send, first are some shots of Candelaria, a very large festivity in the south of Peru, and being Lima a city of migrants is also performed in the historic center of the capital. A second group of photos are out-pulls performed in one of the "Others" Limas, as we call the different areas of a gigantes Lima. And the last group are some pictures of the areas that I use in daily traffic when I move from work to my home, very congested freeways used by huge crowds.

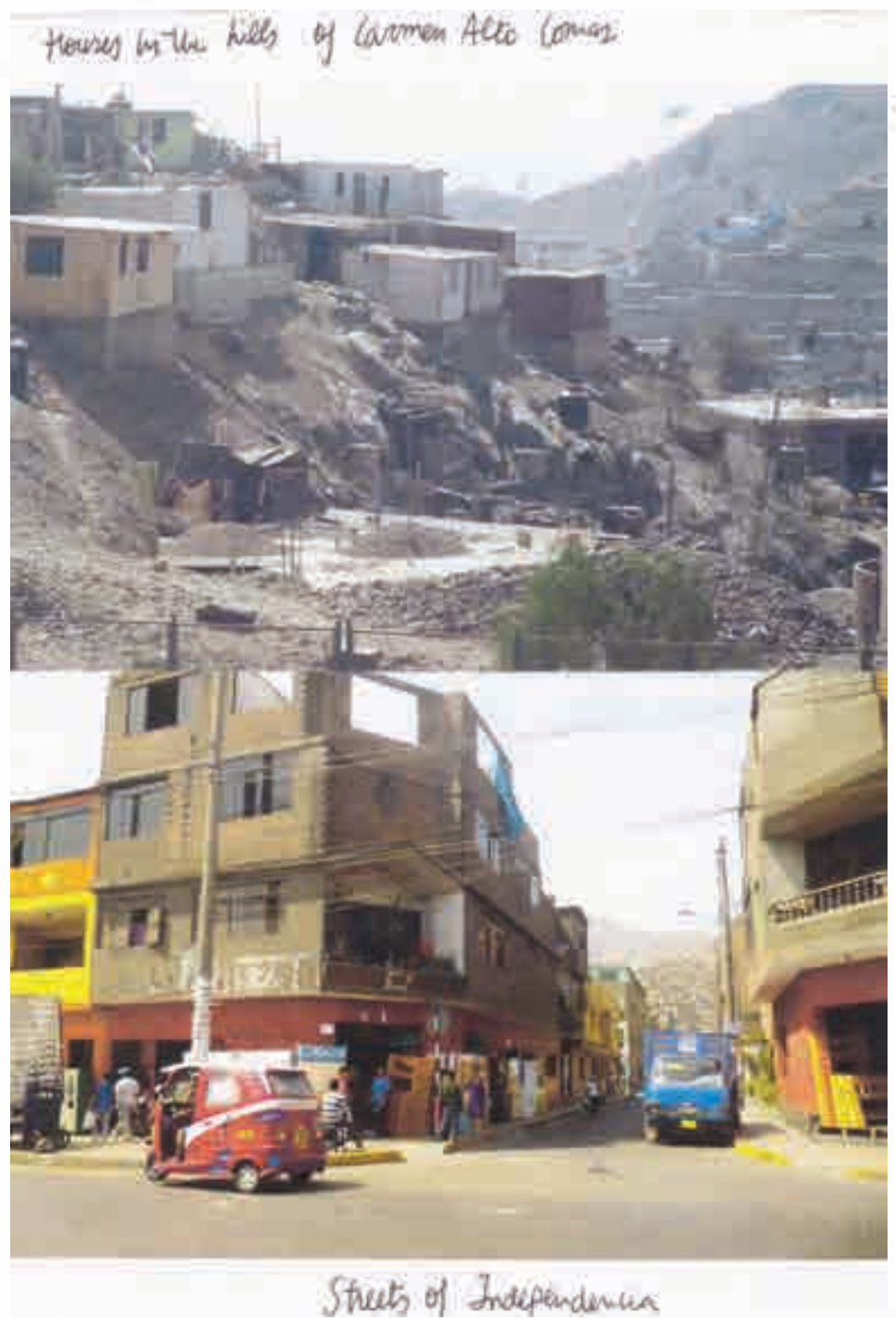
At first glance Lima can be a bit challenging, as I reported many cities in the world they are, you might find prejudices, unfortunate encounters, insurmountable differences, however like the world I would think that beyond the face or image presented to us, with so many strangers, there is a place and space for understanding and being able to have personal relationships more harmonious and deep. So I hope that this openness to share and talk is fruitful in this regard. Greetings from here to those interested or not in making this communication. Hope to hear from some of you soon.

Luis fernan Vargaz Teller

May 5th 2014

Lima Peru

[luisfernandrobby@gmail.com](mailto:luisfernandrobby@gmail.com)





Vienna, 12<sup>th</sup> of May 2017

Hi Debas,



Austria is also a rather centralized country. However I was in the lucky position to be born in Vienna, which is the capital town of Austria. About 25% of people in Austria live in Vienna.

Today about 8500000 people live in Austria and the size of the country is about 83000 square kilometers large.

100 years ago Vienna was the capital of a monarchy (Austria-Hungary) with about 52000000 people and 676000 square-kilometers large.

100 years ago people from all parts of the monarchy-empire lived in Vienna. Today we still have quite a mix of cultures.

Today we have about 31% of people living in Vienna, who were not born in Austria. Immigrants are about 30% from Ex-Yugoslavia, 12% from Turkey, 9% from Germany.

My wife is actually coming from Germany.

When reading your letter, I would say challenges in regard to mix of cultures, social discrimination, migration are quite comparable between Peru and Austria



⇒

am sorry for having not replied earlier to your letter.  
But, better to be late, than never.

Best Regards

Robert

my e-mail address: robert.hobl@aon.at

May, 12<sup>th</sup> 2014



Dear Stefania,

What a small world we are living in!

In 1886 a relative of mine worked for one year in New York City in an US-bank. There he met a guy from Peru, a department-head of that US-bank, who sent my relative for a job to Colombia. The name of that person from Peru is Pedro Pablo Kuczynski.

You mentioned the name of Belaúnde. Kuczynski was minister of Peru government at the time until 1985 and then later on again.

So, I have a relative in my family, who met a Peruvian politician from Peru :-)

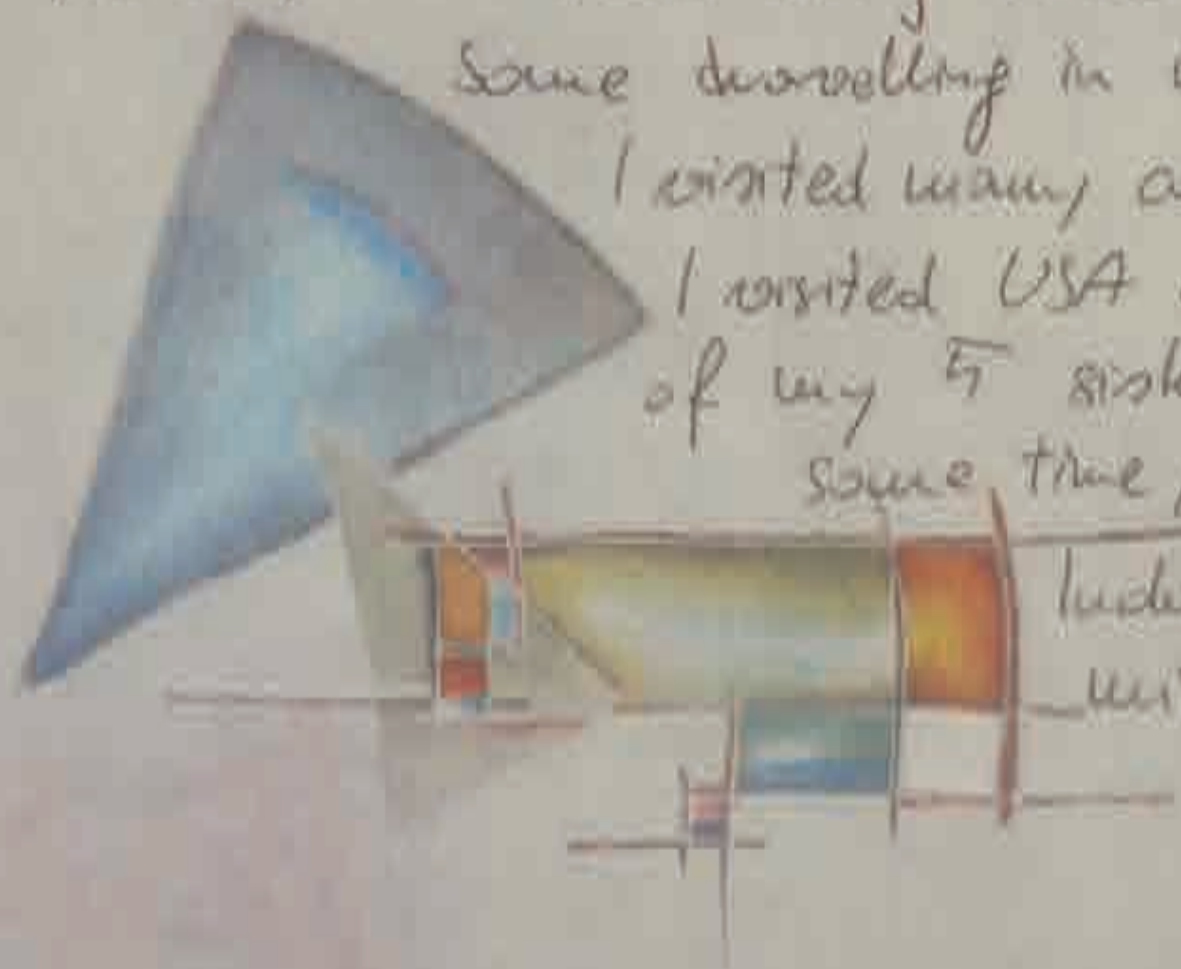
Same, as with you, I was born in the capital town of Austria in Vienna, where I am living since then. However I also did some travelling in my 47 years on earth.

I visited many countries in Europe.

I visited USA and Canada, where some of my 5 sisters and brothers lived for some time, as well South East Asia,

Indonesia, where a sister of mine lived for 20 years

⇒



...wise I worked also China / Shanghai in 2006.  
I've seen Europe, North-America and South East Asia.  
... so far I have never been to South America, nor to  
... or Middle East or Australia, New Zealand.  
... there's still something for me to do in terms of  
... welling.

... which is also a rather centralized country as Peru.  
... % of all Austrians live in Vienna.

... big difference is: about the same amount of people, who  
... live in whole Austria, live in Lima only.

... Austria: about 8 000 000 people  
... Peru: about 2000 000 people

... what's your feeling about the development (overall) in your  
... continent (South America)?

... impression of the past years:

... there is progress in South-America.

... there is decline and down-turn in Europe.

... and most frightening: the next conflict is arising on the  
... continent of Europe: in Ukraine between West & East.

Best Regards

Robert



Lima, 12 de marzo de 2014

Hi Robert, my name is Debora. I'm from Arequipa, a city in south of Peru, but a year and a half I live in Lima. In Arequipa I studied Law and worked for two years. I forgot to say that I have 28 years old. So, as I was saying, I studied Law, but my real passion was always Photography, so that is why I migrated to the capital city of Peru, only here people can study Professional Photography.

Unfortunately, Peru is a very centralized country and the best opportunities for study, work and development are only in Lima. I had not wanted to leave my city, but I was forced by these circumstances.

When I arrived in Lima, was hard to adapt to change, even though we are from the same country and share a common "culture" is not truly. My city preserves a very own culture and traditions, and all "arequipenos" feel very proud of it, on the contrary, Lima is a city where many cultures have converged, the main ones are the occidental and Andean, but also African culture, jungle, China, etc. and that's why we do not feel a unifying identity for all citizens living in Lima.

My first impression and surprise of Lima, was meeting a very segmented city, where everyone takes its place and does not mix with the "other", and noticed that Lima is a city where discriminatory practices are current and the intolerance who is "different" is very strong. Discrimination is by economic status and by race, the Andean culture is discriminated very strongly. Although being the original culture of our country, this is one of the most serious problems currently in Peru and is very sad to see how people of Andean origin are discriminated and can't access to the same benefits and opportunities that "white" people have, official media are complicit in this problem to show ads where only "white" people are the stereotypical successful person.

→

Finally, Perú is very complicated country, but even so we also carry a very beautiful traditional culture.

I'd love to know about your culture and your country, how is that social or cultural problems are, and how you lived daily between citizens of Vienna.

I would also like, if it's possible, you could recommend me to a friend or member of your family that you think they would like to exchange letters with me.

My address is: Av. 28 de Julio 895, dpt. 313, Miraflores  
Lima, Perú

and my e-mail: rpostigoquiroz@gmail.com.

You can share with everyone who you want.

I'll be waiting for your response.

Best regards.

Debora.

P.d. Sorry if my english is not good and the photo I send you is a photograph of a traditional kitchen of Arequipa wich is part of a project in wich I come now working on the revaluation of space as cultural patrimony. I hope you like it.

March 10th 2014

Dear Robert,

I'm really pleased to start communicating with you. I hope we get to know each other throughout these letters and learn from each other's experiences.

Lima, capital of Peru, is a really big city with a population of almost nine million. I've lived here since I was born, so that means for about 28 years. However, none of my parents is from here. They were born in Trujillo, a city at the north. They came, like many other families, looking for better jobs and living conditions. By that time, in 1985, my older sister, Kathleen, was already born. I was born the following year and three years later my younger brother, David. Then the family was complete.

Since the three of us were very young, we traveled a lot with our parents to almost every peruvian region. Since then I've developed a huge love for travelling. Peru is a multicultural country with many different ways of thinking and living. In fact, you can see the reflection of that diversity in Lima. Being Peru a very centralized country there have been many waves of mass migrations towards Lima. Nowadays you can find here people from all over the country. How is it in Vienna? Do you like it there?

I live in a housing complex called "Las Torres de Limatambo", in the district of San Borja. It's a nice place to live, very calm and with many green areas. Most of its inhabitants are middle class citizens from diverse backgrounds due to the fact that it was built during the government of Belaunde, in 1982, and the apartments were sold through a nationwide competition. I'm sending you a picture of the view from my apartment so you can have an idea.



I would like to know a little bit about your life and the place you live in too. If there is anything in particular that you'd like to know feel free to ask me in your next letter.

I hope to hear from you soon,

Stefania Polo





the view from my apartment  
"Las torres de Limatambo" Lima 34



A family trip to "Pampa La Quinua"  
in Ayacucho.  
I'm the smallest one. My mother  
took the picture. My brother  
wasn't born yet.

KODAK SAFETY FILM

MADE IN JAPAN

De: helga elsner [REDACTED]    
Asunto: Ha o. Projekt "Saber".  
Fecha: March 10, 2014 at 1:13 AM  
Para: [REDACTED]



Sehr geehrter Robert Hobl

Meine Name ist Helga Elsner. Ich bin eine Künstlerin von Peru. Ich wohne in Lima und bin 24 Jahre alt.  
Meine Hobbys sind malen, tanzen und kochen.

Obwohl ich einen deutschen Name habe, habe ich Familie aus den Regenwald (Mutter und ihre Familie)  
und aus den Anden Perus (Vater und seine Familie).

Ich habe erfahren, danke der Projekt "Saber", dass du gerne kochst.  
Ich schreibe dir, um zu wissen, ob du gerne mit mir Rezepte tauschen willst.  
Ich interessiere mich sowohl an salzige als auch an süße Gerichte. Ich könnte dich verschiedene  
peruanische Rezepte bieten. Momentan die peruanische Küche ist sehr beliebt weltweit.

Die Schwester von meiner Oma, die wie eine Oma für mich ist, stammt aus dem Regenwald. Sie hat mich  
gelernt, wie muss ich „Juane“ kochen.

„Juane“ ist ein typisches Rezept aus dem Regenwald Perus.  
Meine Mutter sagt mir, dass diese Gerichte ursprünglich aus "Moyobamba" Stadt ist. "Moyobamba" ist die  
Hauptstadt der Provinz "San Martín" (Regenwalds Peru).  
Sie hat mir eine schöne Geschichte über „Juane“ erzählt.  
Vor langer Zeit, machten die Arbeiter aus "Moyobamba" Stadt lange Wanderungen, um Kautschuk zu  
suchen.  
Da das Essen, dass sie mitnahmen zu früh verdarb. Sie brauchten ein Essen, das länger hält. Deshalb  
kochten seine Frauen diese Rezept:

„Juane“, wie ich kenne, hat Reis, Huhn und Gewürze. Alle die Zutaten sind bei Eier verbunden. Diese  
Masse muss in Blätter des „Bijao“ Baumes gewickelt sein. Man vertäuet es. Bringen sie einen Topf mit  
Wasser zum Kochen. Das Wasser muss so hoch stehen, dass der „Juane“ komplett bedeckt wird (ca. 3  
Stunden)... und fertig!!

Die andere Rezept, die ich dir schicke, heisst „Cesina mit Tacacho“. Es zählt zu den bekanntesten Essen der  
peruanischen Küche (Regenwalds Peru).

„Tacacho“ ist gebratene und plattdrückende Banane.

Die Bananen, die für „Tacacho“ benutzt sind, sind lang und grün: „Bellaco“ Bananen. Das ist eine spezielle  
Type von Bananen.

Mit diesen plattdrückende Bananen, muss man eine Kugel machen.

„Cesina“ ist gebratenes Schwein. Ein wildes Schwein von dem Urwald „Sajino“.  
Bevor du dein „Sajino“ bratest, muss die Fleisch getrocknet und geräuchert sein.  
Dazu passen Koftsalat mit saueren Zitronen.

Ich würde dich auf jedem Fall empfehlen, dort mal Urlaub zu machen. Ist eine wunderschöne Land.  
Hiermit schicke ich dir ein paar Fotos von meiner Reise nach "San Martín" (Juli 2013).  
Ich hoffe, dass wir uns bald und länger schreiben.

Viele Grüße,

Helga.





**Von:** Robert Hobl [REDACTED]  
**Datum:** 30. März 2014 22:04:21 MESZ  
**An:** helga [REDACTED]  
**Betreff:** Re: Hallo!!

Hallo Helga,

gestern Abend hatten wir eine WOK-Durchwanderung (kennst du einen Wok? Diese tiefen chinesischen Bratpfannen, Leute die gerne asiatisch kochen - eben sie bei uns)

Zwiebeln, Knoblauch in kleine Stückchen schneiden, Ingwer reiben, Tofu würfeln, Gemüse klein schneiden (Pakchoi (so eine Art Chinakohl) und Zuckerschoten - kann sogar sein, dass die aus Peru kommen!) Hackfleisch mit Zwiebeln, Knoblauch und Ingwer in Öl anbraten, Tofu dazu, noch ein bisschen braten, würzen mit Schwarzkümmel und scharfer chinesischer Bohnensauce mit Chili, dann Gemüse dazu, noch 5-10 Minuten braten.

Währenddessen Reis kochen und einen Salat machen

Das Gute ist, man kann alles mögliche Fleisch und Gemüse nehmen und was man nicht hat weg lassen, aber Fleisch, Tofu und diese chinesische Bohnensauce sind eine gute Kombination.

Geht einfach, geht schnell. Und war sehr scharf :-)

Ich habe mir in den letzten Jahren immer mehr angewöhnt scharf zu essen. Chili, Chili, Chili

Früher einmal war Chili in Mitteleuropa nicht üblich außer bei Chili Con-Carne (mexikanisch), aber heute gibt es in jedem Super-Markt beim Gemüse Chili in vielen verschiedenen Arten.

Süßes werde ich in den nächsten Tagen Paatschinken probieren. Kennst du Paatschinken?

Liebe Grüße  
Robert

PS.: Sorry, dass ich zur Zeit so langsam bin. Leider ist es in der Arbeit zu Zeit extrem hektisch und zu viel zu tun.



**Von:** Robert Hobl [REDACTED]

**Datum:** 14. April 2014 00:02:22 MESZ

**An:** helga.elsner [REDACTED]

**Betreff:** Re: Hello!!

Hello Helga,

your cake looks very fascinating with the yellow Aguaymanto. Typically we have red colored "Kirschen", sometimes also in yellow color, but I doubt, that they are the same as yours in Peru.

Up to now I still did not make any sweet meals at home :-o ate y, but a few weeks back we were invited to my sisters place, where my sister Erka and my brother-in-law Th. cooked lunch. As a starter we had some very special bread, then in between vietnamese shrimps, then some excellent main-course with tofu. And at the end we had a very special desert. This is originating from Vietnam, hence one of the reasons, why we are also famous with Asian food @home cooking. Erka and Th. lived in Indonesia in a quite international environment for more than 20 years before they moved to Austria 8 years ago. There they also got to know the desert (see photo of this meal). Erka told me, this is originating from Brazil. I forgot the name. Do you know it?

Actually I just realized now with the contacts to Peru, that we do @home on very quite rare and typically Austrian meals, but mainly some whatsoever world-fusion cooking.

Tomorrow I will at least make some soup, which is very common for the current season with wood-garlic / bear's garlic: in German it's called "Baerlauch".

Second interesting aspect is the fact, that I eat on my every second day. It's a kind of regular/permanent diet: one day normal eating as usual, the other day on my drinking tea, water, whatsoever. In the evening also a glass of wine or beer is fine, but no food at all. So I eat on my every second day. And half of the eating-days, we go out for lunch/dinner. And some other times we are invited to lunch/dinner. And on the remaining eating days, where we cook at home, we cook whatever, but on my very rare and some real Austrian food.







De: helga.elsner  
Asunto: Hallo- Garnele Causall  
Fecha: April 19, 2014 at 12:00 AM  
Para:

Hallo, Robert!

Ich freue mich, dass wir eine Übereinstimmung feststellen können: Meine grosse Schwester heisst Erika auch.

Ich bin den letzten Jahr in Brazil (Rio de Janeiro) gewesen, und ich habe nie dieses Susspeise gesehen. Dort habe ich nur das typisches Essen wie "Feijoada", das es auch hier in Peru gibt (mit der Name "frejoles negros" oder "schwarzen Bohnen"); , gebratenes Essen (Schnellimbiss); Copoazúsaft (Copoazú ist eine Frucht von Südamerikas Urwald) und viele Caipirinhas geschmeckt :)

Auch ich habe erfahren, seit ich schreibe dir, dass Peru und viele Südamerikaländern viele von dieselben Typisches Essen haben. Oder die Zutaten.

Zum Beispiel: Die tacacho, das ich in die erste Email schicke dir, habe ich in Colombia als der Name "Patacón" kennengelernt. Der Unterschied ist die Gestalt: "Tacacho" ist wie ein 3D Kugel und "Patacón" ist wie ein 2D Kugel.

In Lima, wir haben lange Wochenende. Die meisten Leute hier sind Katholisch. Heute war "Heilige Freitag": man bringt Jesus Tod in Erinnerung. Deshalb war heute Fleisch "verboten". So ich habe "Garnele Causa" gekocht!

Causa ist plattdrücken Kartoffeln mit etwas in der Mitte. "Etwas" bedeutet Hähnchen, Thunfisch oder Meeresfrüchte.

Ich sende dir, mein eigenes "Garnele Causa" Rezept :)

### Zutaten

Für das Kartoffelpüree:

1,5 kg kochende Kartoffeln  
3 gelbe Chilischoten  
gelbe Chilicreme  
2-3 Knoblauchzehen  
ca. 4-5 El neutrales Olivenöl  
Saft von 1 Limette  
Pfeffer, Salz

Für die Füllung:

kochende Garnele (in Scheiben geschnitten)



Mayonnaise  
Olive  
Avocado (in Scheiben geschnitten)  
4 Eier, hartgekocht und in Scheiben geschnitten  
Pfeffer, Salz  
Tomaten

### Zubereitung

Kartoffeln weich kochen und noch warm in eine Schüssel pressen.  
Chilischoten und Knoblauchzehen fein hacken oder würfeln und in 2 El Olivenöl weich dünsten. Diese Mischung mit Limettensaft, restlichem Olivenöl und Chilicreme nach Geschmack sorgfältig unter die Kartoffelmasse mischen. Kräftig salzen und pfeffern, denn Kartoffeln schlucken die Würze stark. Die Hälfte etwa 1 bis 2 cm dick als Bodenschicht in eine sehr dünn mit etwas Olivenöl ausgestrichene Glasform geben, glattstreichen und festdrücken.

Die Garnele mit Mayonnaise mischen (nach Geschmack, Masse darf nicht zu trocken sein); Tomaten und Olivenstücke untermischen, abschmecken; evtl. mit etwas Limettensaft abrunden; gleichmäßig auf das Püree streichen; mit Eierscheiben belegen (dicht an dicht); darüber eine Lage Avocadoscheiben geben; mit dem restlichen gewürzten Kartoffelpüree bedecken. Abdecken und mindestens 1/2 Stunde im Kühlschrank fest werden lassen.

Zum Servieren in Quadrate schneiden, auf Teller geben und auf jede Portion eine Eischeibe, einen Tupfen Tomatenmark oder rote Chilipaste geben. Mit Petersilie und eventuell ein paar Oliven garnieren und auf einem grünen Salatblatt servieren.

Note: Ich habe der peruanische Chili (Ají Amarillo) benutzt. Es hat eine milde bis mittlere Schärfe. Ich schicke, auch, eine Making-off Video: Wie man kann die Schärfe des Chilis reduzieren.

(Erst das Chili halbieren. Den Kürbissamen des Chilis abziehen. Sehr gut die Hälften waschen und miteinander reiben, ca. 2 Minuten.)

Ich möchte das erklären, weil ich gemerkt habe, dass scharfes Essen gefällt dir.

Oh! Ich möchte auch wissen, warum du dieses Diät (nur der Tag 2 essen) machst. Ist das gesund?

Viele Grüsse! Fröhe Ostern!  
Helga



ATT00001.txt



De: Robert Hohl  
Asunto: Unsere Garmele Causa!  
Fecha: May 6, 2014 1:58:48 PM GMT-05:00  
Para: helga eisner

Severus Schumier, 77 MB

Hallo Helga,

bei mir war auch viel los in den letzten 2-3 Wochen: erst Wildkrauter-Seminar, dann Ostern, dann Hochzeitstag, dann Geburtstag, dann Geburtstagsgeschenk an meine Mutter (Kurzurlaub in Wellness-Hotel).  
vor ein paar Tagen an meinem Geburtstag haben Ursula und ich deine Garmele Causa versucht.  
Sieht nicht so perfekt aus, wie deine, vielleicht hätte es noch mehr Mayonnaise gebraucht und etwas mehr Eier...  
Jedenfalls hat es SUPER geschmeckt.

Liebe Grüße aus Wien  
Robert



De: Robert Hobi  
Asunto: Gamele Causall mit Hilfe von Speedy-Boy  
Fecha: May 6, 2014 2:08:43 PM GMT-05:00  
Para: helga eisner

Empfohlenes Leseformat: HTML

Hallo Helga,

vor zwei Monaten waren wir bei einer Tupper-Ware-Party eingeladen. Da haben wir uns einen Speedy-Boy gekauft. Messerscharf hackt der alles ganz schnell klein.

Mit dem Speedy-Boy haben wir die Knoblauchzehen und die Chili in 5 Sekunden klein und fein gehackt. An dem weißen Griff am Deckel ist ein Schaur, den Griff zehlt man ein paar Mal schnell weg und dann rotieren die Messer ganz ganz schnell (wie so eine Schnur/Seil bei einem Rasenmäher zum Starten des Motors).

Liebe Grüße  
Robert



De: helgaelsner [REDACTED]  
Asunto: Meine "Baerlauch" Suppe  
Fecha: April 29, 2014 11:02:19 PM GMT-05:00  
Para: "robert.hobl@aon.at" [REDACTED]

1 archivo adjunto, 161 KB

Hallo Robert!

Ich konnte dir nicht schreiben, weil ich in eine Messe von zeitgenössischer Kunst gearbeitet habe. Ich habe mit Galeries von Lima, Argentinien, Mexico, Brasilien, Stuttgart, USA, Kolumbien, Venezuela gearbeitet und ich bin total begeistert.

Ich arbeitete in dieser Messe von Montag bis Sonntag, von 9 am bis 10:30 pm und ich war immer müde. Deshalb konnte ich nichts kochen und esse oft Schnellimbiss. Jetzt habe ich mehr Zeit um gesundes Essen zu kochen und trainieren.

Heute habe ich meine eigene Baerlauch Suppe gekocht. Natürlich, eine Fassung von deiner, weil ich keine Baerlauch gefunden habe :(

Meine Zutaten waren:

Basilikum (ich wollte eine grüne Suppe), Knoblauch, Öl, Butter, 1/2 Zwiebel, Pfeffer, Salz, 150 g Sahne, 2 Eigelb und für die Gemüsebrühe: ein Stück Maiskorn, Kürbis, kleine gebratene Stücke Kühe, Karotte und Sellerie.

Als ich die Suppe probiert habe, fühlte ich einen guten aber starken Geschmack.

Habe ich die Suppe richtig gemacht? Oder benutzte ich zu viel Knoblauch?

Dann putze ich mit meine Zähne und esse 3 Mint-Bombonen und der Geschmack bleibt noch in meinem Mund. Aber ich weiss, dass Knoblauch sehr gut für den Hals ist.

Als ich ein kleines Mädchen war, kochte meine Mutter Knoblauch-Bombonen für mich.

Das hört sich komisch an, aber für mich waren diese Bombonen sehr lecker: süss, aber zugleich scharf.

Ich bin neugierig auf den Geschmack deines Essen. Bitte beschreib es!

Schöne Woche!

Viele Grüssel!

Helga



Von: Robert Hohl  
Datum: 15. April 2014 19:49:35 MESZ  
An: helga eisner  
Betreff: Re: Heilo!! - Baerlauch-Suppe

Hi Helga,

gestern habe wir Baerlauchsuppe als Vorspeise gemacht.

250g Bärlauch  
Salz  
1 l,1er Gemüsebrühe  
1 Knoblauchzehen  
5 Esslöffel Öl  
2 Schalotten (Zwiebel)  
2 Esslöffel Butter  
Pfeffer aus der Pfeffermühle  
200 g Sahne  
2 Eigelb

Bärlauch in kochendem Salzwasser kurz überbrühen, in kaltem Wasser abschrecken, in 1-2 Tassen Gemüsebrühe in Mixer oder mit einem Pürierstab pürieren und nach Belieben durch ein Sieb streichen.

Knoblauch schälen, in dünne Scheiben schneiden und in kaltem Öl in einer Pfanne goldgelb braten, auf Küchenpapier abtropfen lassen.

Schalotten schälen, in feine Würfel schneiden und in ein Butter anschwitzen. Mit rest. oder Gemüsebrühe auffüllen und mit Salz und Pfeffer kräftig abschmecken. Sahne und Eigelb gut verrühren und unter Rühren in die Brühe geben.



Topf vom Herd nehmen. Bärlauch mit einem Pürierstab untermixen. Die Suppe auf Tischtemperatur bringen, mit dem Knoblauchbraten garnieren und servieren.

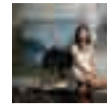
Photos von Bärlauch und von Suppe sind hier

Vorsicht: nach Bärlauch-Essen keine Menschen küssen, die keine Bärlauchsuppe gegessen haben :)  
Bärlauch hat sehr intensiven Geschmack (wie Knoblauch), aber noch süßlicher.

Liebe Grüsse  
Robert



De: helga elsner <helga\_e89@hotmail.com>    
Asunto: Geburtstag und Muttertag  
Fecha: May 13, 2014 1:35:06 PM GMT-05:00  
Para: "robert.hobl@aon.at" <robert.hobl@aon.at>



5 archivos adjuntos, 276 KB

Robert !! Hallo! Ich will dir erzählen, wie schön meine Wochenende war. Gestern war mein Geburtstag! Ich bin jetzt 25 Jahren :) Ich habe am Freitag mit Freunden zu Hause gefeiert. Dieses Tag regnete es zu viel, deshalb verkühlte ich mich.

Sonntag war Muttertag. Ich habe mit meiner Mutter, meinen Tanten und meiner Oma gefeiert. Ich habe mit Oma ein grosses Essen gekocht. Wenn wir in Familie zusammen sind, essen wir ZU VIEL. Für mich, normales Essen ist ein Gericht. Aber wenn wir mit meinem Vaters Familien, die aus den Anden kommt, sind; ist die Norm 3 Gerichten.

Du kannst in Fotos sehen: Erste Gericht: "Aguadito" Suppe. Zweite Gericht, wie du weisst, die "Causa". Aber es war kein Garnele Causa, sondern "Hähnchen Causa". Sehr lecker, peruanische Qualität :). Das ist die echte Aussehen für eine Causa. Und Dritte Gericht: "Hähnchen Escabeche".

Und gestern war ich mit meiner Familie, aber im Bett :(  
Meine Mutter kocht meine Lieblingskuchen: "Milchkuchen". Ich denke, dass diese Süsspeise nicht aus Peru kommt, sondern aus Mexiko. Keine Ahnung... aber es schmeckt sehr gut!!

Ich sende dir die Zubereitung

Du brauchst: 6 Eier, 300 g Mehl, 250 g Zucker, 2 TL Backpulver, 250 g Zucker, 1 Prise/n Salz, 1/2 Päckchen Vanillezucker, 125 g Butter, 250 ml 10% Kaffeesahne, 250 ml "Condensed Milch", 250 ml Vollmilch, 1 EL Rum.

Ofen auf 175 °C vorheizen. Butter, Zucker, Salz und Vanillezucker sehr schaumig rühren. Nach und nach die Eier zugeben. Mehl und Backpulver kurz unterrühren. Teig in eine mit Backpapier ausgelegte tiefe Form füllen und 30 Min backen.

Nach dem Backen das Papier ablösen und den Kuchen zurück in die Form geben. Mit einem Stäbchen einstechen. (löchern...)

Alle Milchsorten und den Rum vermischen und über den Kuchen geben. Einziehen lassen und kühl stellen. (abgedeckt!)

Schmeckte sehr gut, auch am nächsten Tag.

Den Kuchen in Quadrate oder Triangle (wie in Foto) schneiden und zusätzlich mit Früchten und/oder Zimt garnieren.

Ich will dieses Powidltatschker vorbereiten, aber ich kenne nicht die Zutaten. Vielleicht Pflaume, Mehl, Eier, Butter, Öl?

Pflaume, ich denke, kommt auch aus Peruanischen Anden. Als ich 8 Jahren war und nach Ancash reiste, aß ich zu viele Pflaume.


Hier gibt es einen Imbiss, der dieselbes Aussehen als Powidltatschker hat. Es heisst "Empanada" und es ist salzig.

Bitte send mir das Rezept!!

Viele Grüsse!!





De: Manuela Talleco [redacted]   
Asunto: Hello Robert!  
Fecha: March 16, 2014 at 10:37 AM  
Para: [redacted]  
Coo: [redacted]

Dear Robert,

My name is Manuela, I am from Paita, a port in the north part of Peru. My age is 77 years old. I have 4 daughters, Rosna (the oldest) lives in Lima, Minka (the second) and Cecilia (the third) live in Florida, the last one ADA lives in Calgary.

I had made something to share with you. This is a dish typical from here. I like it a lot. The name is Papa a la Huancaína.

I hope you can send me a recipe from your country.

Thank you.

Papa a la Huancaína:

Two spoons "ajíes" M. raso (cook like chilies, but orange)  
200 gr fresh cheese (its white and it doesn't melt)  
1 tooth of garlic (not powder)  
4 crackers:  
1/2 lemon  
1/2 lettuce  
1/2 egg  
1/2 cup of milk  
1 black olive  
salt, kitchen oil (the amount you feel it)  
1 potato  
shredded parsley

Preparing:

Boil the spicy orange chili in water (in order to keep the taste but not the spiciness). Then put it in the mixer machine with the fresh cheese, the garlic, milk and crackers. Mix all those ingredients, and while they are mixing put salt (less than a teaspoon) and the kitchen oil and the lemon.

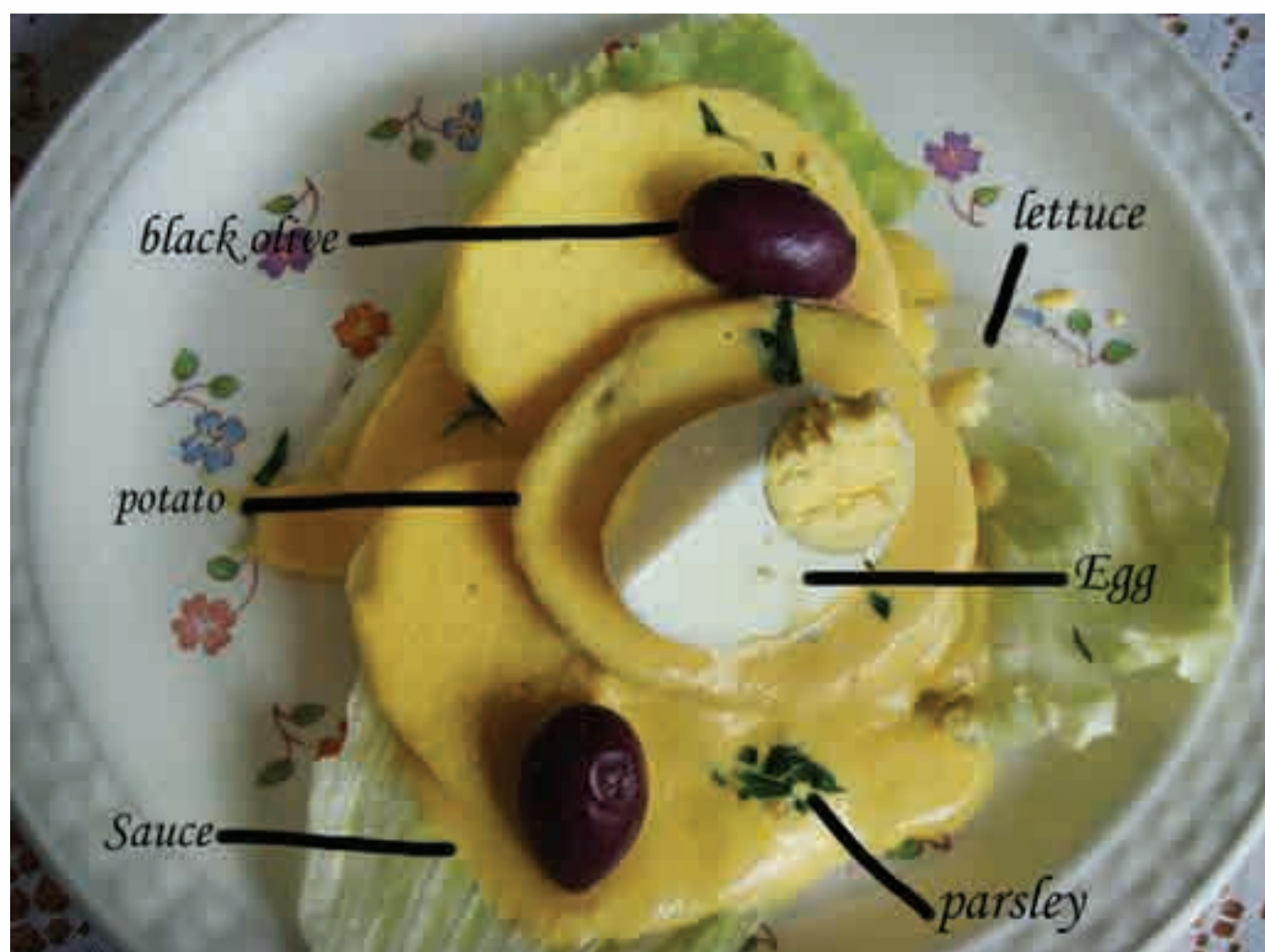
At the same time, put the potato in a casserole to cook with water. And the egg. You can do it in the same casserole.

When the potato is ready, and the mixing sauce is done, you peel the potato and put it on a plate (dish) then you spread the sauce around and in the potato. Then you peel the egg, cut it in half and put it on top of everything as a decoration (same with the black olive).

Let me know how does it taste with your ingredients :)

Regards

Manu



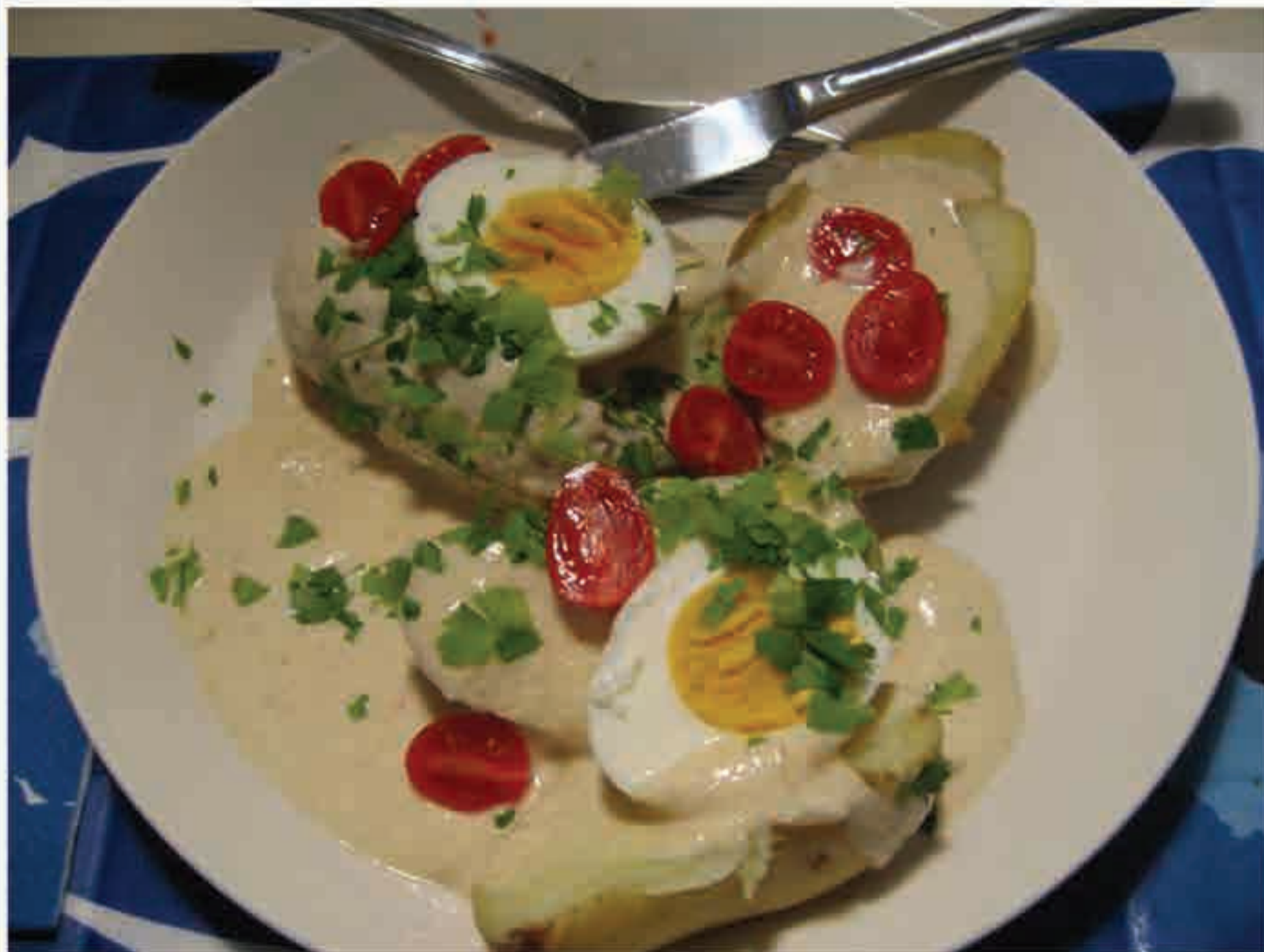
**Von:** Robert Hobi [REDACTED]  
**Datum:** 15. April 2014 18:50:26 MESZ  
**An:** Manuela Talledo [REDACTED]  
**Betreff:** Re: Hello Robert! - Papa a la Huancaína in Vienna

Hi Manuela,

yesterday we tried your recipe

It does not look 100% identical, anyhow the mixed sauce is very delicious and we will take it for sure into our "standard meal making practice"

Thank you very much for the instructions.



Best Regards  
Robert

De: Manue a Ta edo [redacted]  
Asunto: Ca d o de huevo (egg soup)  
Fecha: Apr 27, 2014 4:59:10 PM GMT-05:00  
Para: Robert Hob [redacted]

1 archivo adjunto: 1.3 MB

Hello Robert,

I have news about the city of my great grandfather: the place is called Innsbruck.

I hope you enjoy this recipe!

1/2 cup of chopped onion  
1/2 tsp of garlic  
1 seasoner of meat flavor  
1 1/2 liter of water  
1/2 cup of a can of evaporated milk  
2 yellow potatoes (chopped in cubes)  
salt-pepper-oregano -  
angel hair spaghetti  
1 egg per person  
1/2 lb shrimp (1 lb) (I used Chinese Shrimp and they look like dried shrimp)

Put in a pot the onion (not too much), onion, garlic, pepper (let the onion to cook with all the ingredients) after it's cooked, add water (about 1.5 liters), the meat flavor seasoning, yellow potatoes.  
You have to let the water to boil. After it's done (the water is boiling now) add the angel hair spaghetti, the eggs (open the egg), oregano, milk.

You have to calculate the cooking time (I supposed that with the hot water the eggs are going to cook approximately 5 minutes).

After you see it cook you turn off the fire and you can add fried bread (chopped in squares) or the dried shrimp.

Let me know how it came!



**De:** Robert Hobl [REDACTED]  
**Asunto:** Re: Hello Robert! - Papa a la Huancaína in Vienna - Tirol and Innsbruck - historical and geographical notes  
**Fecha:** May 7, 2014 3:26:28 PM GMT-05:00  
**Para:** Manuela Talledo [REDACTED]

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Dear Mañu,

I am sorry for my long delay responding to you.

Yes, I know the place "Tirol". And I know "Innsbruck".

Let's compare your home with your "great grandfathers" home.

Paita is a city with a harbor, so it reaches sea-level.

Until 1918 the Habsburg-Empire / Austrian-Hungarian-Monarchy still had access to the sea-side. After World War I, where the Austrian-Hungarian Empire was among the losers, the remaining part of Austria lost its connection to the sea-side. As your great grandfather obviously left his home country before 1850 to arrive in Peru, met your great grandmother, fell in love with her and got married, he left his home-country probably before or around 1848, which was a time of rebellion in many countries in Europe. When your great grandfather left his home-country it was still the Austrian Empire of the Habsburg's. (Let me say so: your great grandfather just left at the right time :-)

Austrian-Hungarian-Empire was about 50% of the size of Peru. Today's Austria is about 14% of the size of Peru. So, your great grandfathers original home-country lost a bit of weight in the past 150 years. And it lost the connection to the sea-side. However, people who were born in 2nd half of 20th century in the much smaller country of Republic of Austria experienced the fact to live in peaceful times. Ukraine today experiences were frightening and painful times (the western part of today's Ukraine was part of the "home"-country of your great grandfather back in 1840's until 1918.)

So much to historical and recent Geo-Politics in your great grandfathers home.country and continent. Said stories today and in older times for many people.

Let's move ahead to the Geo-Graphics:

Innsbruck is the capital town of Tirol, which is one of nine federal states of the Republic of Austria (Tirol was already integral part of old Austrian/Habsburg-Monarchy for many centuries).

If I think of Peru, the Andes come to my mind, The Andes is the longest continental mountain range in the world.

If I think of Europe, the Alps come to my mind. The Alps are one of the great mountain range systems of Europe stretching approximately 1,200 kilometres (750 mi) across eight Alpine countries from Austria and Slovenia in the east, France, Switzerland, Liechtenstein, and south east Germany, to the west. Monaco and Italy to the south.].

The Alps are not as impressive as the Andes. We don't beat Peru/South-America in size, we don't beat it in terms of height.

Which anyhow does not play any role, as I don't see any competition between continents or countries. And when it comes to football, I am a fan of Uruguay :-)

To finally get to the point. I know Tirol, I know Innsbruck. It's in the middle (more to the east side) of the Alps.

I will share with you a few photos I took, when I was last time on holiday in Tirol (about 100 miles west-south of Innsbruck) with my wife back in 2011.

Best Regards  
Robert

PS.: And I will send you a mail about a Tirolian recipe, which I made a few days back

De: Robert Hobi [mailto:robert.hobi@t-online.de]  
Asunto: Re: Hello Robert! - Papa a la Huancaina in Vienna - Tirol and Innsbruck - Alps - Photos  
Fecha: May 7, 2014 3:36:37 PM GMT-05:00  
Para: Manuela Talledo [mailto:manuela.talledo@univie.ac.at]

3 archivos adjuntos, 2.1 MB

Hi Mañu,

let me share a few photos of a wonderful holiday with my wife back in 2011 about 100 kilometers away from Innsbruck/Tirol where your great grandfather came from. We spend a week above 2000 meters and did some hiking up to 3000 m, one time we also used the of a gondola to move back to our guest-house.

Best Regards

Robert



De: Robert Hobl [redacted]  
Asunto: Re: Hello Mañu - Recipe of Tirol  
Fecha: May 7, 2014 3:55:42 PM GMT-05:00  
Para: Manuela Talledo <[redacted]>

3 archivos adjuntos, 8 MB

Dear Mañu,

let me share with you a recipe of Tirol.

Thanks to my wife Ursula I can send the recipe in English. I am OK in writing everyday english. I am OK in everyday cooking. But I am not good in writing recipes in English. Hope that Ursula's translation will help you:

Southern Tyrolian Spinach Dumplings

300 g leafy spinach  
diced and dried cubes or pieces of 5 bread rolls (or bread)  
100 g butter  
1/8 litre milk  
2 eggs  
salt & pepper, nutmeg  
100g grated parmesan cheese (or other, or more)  
4 tablespoons flour

wash spinach and put wet in a large pot to sauté briefly. chop roughly. mix milk and eggs, roast the breadroll pieces in a bit of butter and pour the egg/milk mixture over. add salt and pepper (not too little), a bit of nutmeg is also nice. mix in some grated cheese (leave some to serve, so best to have a lot of cheese ready). Leave a bit to soak. then mix in the spinach and flour. form dumplings (size of a table tennis ball) with wet hands, then roll in flour and boil ca. 12-15 min in salted water. meanwhile heat the butter until it goes a bit brown (careful, it darkens quickly). Take out dumplings, pour melted butter over and sprinkle with cheese. (tomato sauce is a lighter alternative.) serve with a green salad.

Best Regards  
Robert



De: Robert Hobl [redacted]  
Asunto: Oooh, it's still alive!  
Fecha: May 7, 2014 4:50:03 PM GMT-05:00  
Para: helga elsner <[redacted]>, Manuela Talledo <[redacted]>

3 archivos adjuntos, 7 MB

Dear Mañu, Dear Helga,

I hope it's OK to you, that I send one e-mail to both of you. I enjoyed already a recipe of each of you.  
Today I want to show you a meal, which is a sweet-dishes.  
We have a tradition/habit in Austria, that sweet-dishes are not only served as desserts, but also as main-course of the meal.

Today just for your eyes only :-)  
Do you have any guess, what the ingredients could be?

Best Regards.

PS.: In Austrian (austrian German) language this sweet dish is called "Powidltatschkerl". There is one ingredients in it, for which Peru is very famous.

I'll write the recipe next time to you. As kids we had the competition, whenever my mother made "Powidltatschkerl", who can eat more of the pieces. High-Score war above 18!  
Between pic 2 and 3 the pieces are boiled for a couple of minutes ....

There's some jam in it, so when you cut it, when ready, it seems to be still alive :-)



De: **Emilio Santisteban** [emilio@emiliosantisteban.org](mailto:emilio@emiliosantisteban.org)  
Asunto: Comprender Esra  
Fecha: February 28, 2014 at 1:06 PM  
Para: esra özmen [REDACTED]

Hi Esra

This is my first post of "formal" beginning of our collaboration on "Comprender" Very Short:  
Thinking of your rap songs:

What ideas are you usually tell people safer?

Are there things that affect you in everyday life and yet you have never raised in your rap songs?

Are there things in your rap songs are questions rather than things that you and your brother say?

What do you think are the main concerns of people in Sandleitenhof? (besides the fear of taking the first step in communicating with others?)

What sort of things reveal "iceberg" in Sandleitenhof?

I do not have to answer all the questions. Only those who have the desire to respond.

A hug.  
Emilio.

De: **Emilio Santisteban** [emiliosantisteban@gmail.com](mailto:emiliosantisteban@gmail.com)  
Asunto: Comprender  
Fecha: April 19, 2014 at 3:22 AM  
Para: esra özmen

Hello Esra

How are you? What do you think if you and I do some questions Sandeitenhof children? What do you think if we also ask the parents of these children? Remember that the questions will be posted on the streets of Sandeitenhof. Are there few children of Austrian descent, and many children of Turkish descent?

I think questions like:

"Our children are perhaps sweeter than the other children?"

"Want to play also, me (remember the questions you will be written in Chinese and German, Turkish, etc.)"

A hug!  
Emilio.

<http://www.emiliosantisteban.org/#labrazar-tetra/loca/c:1wx/>

Hola Esra

¿Cómo estás? ¿Qué piensas si tú y yo hacemos algunas preguntas a los niños de Sandeitenhof? ¿qué piensas si hacemos también preguntas a los padres de esos niños? Recuerda que las preguntas serán colocadas en las calles de Sandeitenhof. ¿Hay pocos niños de ascendencia austriaca y muchos niños de ascendencia turca?

Pienso en preguntas como:

"¿Nuestros niños son acaso más dulces que los niños de los otros?"

"¿Quieres jugar también conmigo? (recordemos que las preguntas serán escritas en idioma chino y en alemán, turco, etc.)"

Un abrazo!

Emilio  
[www.emiliosantisteban.org/](http://www.emiliosantisteban.org/)



De: esra özmen  
Asunto: RE: Comprender  
Fecha: April 20, 2014 at 9:32 AM  
Para: Emilio Santisteban emiliosantisteban@gmail.com

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Hello Emilio,

in my opinion we can ask:

We can ask the children.....

what you are playing in the park ?

with whom you play the most?

are the parents of your friends, also friends with your parents?

visited you with your friend the same school?

were you in the same kindergarten?

a big hug

Esra:)

De: **Emilio Santisteban** [emiliosantisteban@gmail.com](mailto:emiliosantisteban@gmail.com)  
Asunto: COMPRENDER  
Fecha: March 18, 2014 at 3:38 PM  
Para: esra özmen [REDACTED]

Dear Esra,

Let's keep talking about "Comprender".

I live in Lima. Lima has 43 districts. In 1940 had 600,000 inhabitants and one million in 1950. At that time there began a strong immigration from the countryside and from small cities in search of work and better state services until the early 1970s. Then during the 1980 migration also occurred because the country people were fleeing a civil war we suffered for 20 years. Between 1954 and 1989 the population grew because of the migration of 1 million to 5 million. The subsequent growth up to 9 million was mainly caused by population explosion. In 60 years the city changed completely socially and culturally as well as economically. Four-fifths of the population (at least) down from grandparents or great-grandparents peasants. In the 1950s peasant cultural characteristics were of abuse and humiliation, so in 1960 the first children of peasants began to create its own culture adapted to the city. Initially urban music (urban cumbia of Colombia and rock mostly) was the inspiration. In that decade appeared initially [Colombian cumbia make in Peru](#) and later the "Peruvian cumbia" which mixed Colombian cumbia, traditional music of the city of Lima, the andean country music of parents and grandparents, Caribbean popular music and rock music of the time. Peruvian cumbia was danced by the descendants of peasants Lima. At the same time, the descendants of urban Lima experimenting with rock and appeared "The Salcos" invented a kind of punk before punk appeared in Europe (but it did not prosper more). Over the decades, Peruvian cumbia recovered more features country music grandparents and appeared in the 1980's the "Chicha" which meant a "reconciliation" with peasant origins before (1950-1960) was embarrassed. In the decades of 1990, 2000 and 2010 (after which came the Internet), has been mixing with other Latin American music and has become the current, much like Latin American cumbia in Peru, Argentina, Ecuador and other countries. This is just a reflection of the many aspects that has become Lima, in three or four generations in a multicultural city.

What we are talking, and what you've told me and shown on the use of languages in your songs, I get the following idea. Similarly to what we do in Vienna (questions in Chinese international language and languages spoken in Sandeleitenhof) in Lima could probably make posters in peasant language (Quechua, or maybe Puquina, it's a andean lost language) translated into Spanish language and English language. I think maybe some questions might arise from Lima lyrics. And the questions could arise Sandeleitenhof lyrics of your songs.

Let's talk more about that. Let's questions together people from Sandeleitenhof.

Saludos,  
Emilio Santisteban  
[www.emiliosantisteban.org](http://www.emiliosantisteban.org)

De: **esra özmen** [REDACTED]  
Asunto: RE: COMPRENDER  
Fecha: March 27, 2014 at 5:42 AM  
Para: Emilio Santisteban [emiliosantisteban@gmail.com](mailto:emiliosantisteban@gmail.com)

Dear Emilio:)

Let's talk about migration in Austria:

In Austria now living (2014) about 8.5 million people, have 800,000 Austrians / inside a migration background and around 200,000 people live in Austria without citizenship. The first foreigners came to Austria in the 1960s and 1970s because Austria needed labor years. Most migrant workers have come from the Balkans and from Turkey to Austria to make money and then wanted to return to their homeland, which of them but not gelang. They brought their families to Austria and began here with a new life. These are so satisfied with my ancestors, so the first generation. Then the children of the first generation have come to the world and most of them also grew here. With the growing more and more problems arose between one, both the language and the unemployment still played but the culture and the financial problems a major role there.

The migrants brought a new language, a new culture, other music, and views. My grandfather came in the 70's to Vienna to work, then 9 years old, my father. My mother came with 24 years here in Vienna. We were born and raised here, we are no longer children but the grandchildren of guest workers. What will be my children? There are a lot of questions, there is no response to your, but important is that they also provide that to think with no stops.

Ig Esra

**Gesendet:** Mittwoch, 12. März 2014 um 22:39 Uhr

**Von:**

**An:** "Emilio Ignacio Santisteban Ponce" <emilio@emiliosantisteban.org>

**Betreff:** Aw: Über Abrazar in SOHO in Ottakring

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Dear Emilio,

sorry for my late answer, but I had a Deadline to work on last Friday. Same procedure next week on Friday. Unfortunately I'm working intensivie on a project till end of May, same time your project Vienna\_Lima takes place.

As I appreciate very much your project idea, I would like to partcipe in some way. I just had some thoughts to 'comprender' : As people here in the Sandleitenhof don't communicate very much with each other in the courtyards, you even rarely meet people in the courts here. Maybe it would be nice to add to your 'Hug-message' a simple first Conversation Message, which is also nonverbal. To encourage people to give a smile or just a hello to each other, like it's the behaviour in more rural areas or villages,

For example: "Do you want to get a smile from someone nice?" "Maybe a smile from you today, would someone else make happy and smiling, too? Just have a try"

I would be curious to hear some more about this part of the project. Or to hear some more about your communities. Do you live in Lima? In a similar settlement like the Sandleitenhof here? I think of size? Are you living near the center or outside?

It would be nice too, to write mails to someone from Lima. They all look very symphatic and nice, from the other two projects! : ) But out of a lack of time at the present time, I couldn't write very much and often and I don't want to disappoint anyone. That's why I didn't chose someone to write.

Kind regards,

Greta

