

Recent Books from Macau – July 2020

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Cooking

Macaense Cuisine : Origins and Evolution / Antonio M. Jorge da Silva

Macau: International Institute of Macau, 2016
216p.

Includes Recipe

Index ; Bibliography

9789993745983

\$ 75.00 / HB

1020gm.

This book describes the origins of the Macaense Cuisine and the story behind many of the dishes. What is Bebinga? Why it is called Capela?

What is its history and how has the ingredients have changed and the recipes evolved outside Macau, Hong Kong and Shanghai following the diaspora of the Macaense people after World War II, as some of the basic ingredients were not available locally in North America?

In the 21st century many of the recipes were transported in the notebooks and memories by those who emigrated to the West after they left Macau behind.

Our youngsters, several generations now, born in the West far from the roots of their parents in Asia, can now enjoy Macaense cuisine.

A profusely illustrated and well written book with appetising dishes that pamper the tables of the "Malta".

<http://www.marymartin.com/web?pid=712910>

The Making of Macau's Fusion Cuisine : From Family Table to World Stage / Annabel Jackson

Hong Kong: Hong Kong University Press, 2020

xii, 148p. ; 6" x 9", 48 illustrations, 21 in color.

9789888528349

\$ 29.00 / PB

254gm.

In *The Making of Macau's Fusion Cuisine: From Family Table to World Stage*, Annabel Jackson argues that Macanese cuisine cannot be seen as a unique product of Portuguese colonialism in southern China. Instead, it needs to be understood in the context of Portugal's culinary footprint in Asia and beyond. She contends that the culinary cultures of other Portuguese colonies in Asia and Africa also influenced the cuisine in Macau. Macanese cuisine plays a role in evoking a sense of Macanese identity within Macau as well as in the Macanese diaspora. As the Macanese have increasingly defined themselves as an ethnically and culturally distinct group, their cuisine has growingly been seen as a critical identifier of cohesion and difference. The book shows how Macanese cuisine is moving from being an everyday production of food in a domestic setting to something more symbolic and ceremonial. It also argues that the practice of recipe sharing, historically controversial among the Macanese, is now viewed as an important process.

Drawing on information gathered through interviews and surveys, the book is a fascinating study of the history and development of Macanese cuisine, one of the oldest fusion cuisines in Asia.

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