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Recipes - Beverages - Pinole (1980; 1982)

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~~any time~~
Dessert.

FOLK FOODS COLLECTION FORM

NAME OF RECIPE: Pivole ✓

RECIPE (Ingredients):

3 tsp of ground corn (pivole)
3 tsp of sugar
1/3 c of cold milk

HOW IS IT PREPARED?

add the pivole, sugar, and the milk in a glass and and mix until the pivole + sugar is well blended with the milk.

INFORMANT'S BACKGROUND:

Name & Age: ~~Anonymous~~ Anonymous
Sex: F
Occupation: housewife

Country of Birth: USA

Date Informant First childhood heard of the Food:

Ethnic Group: Mexican/American

Languages Spoken: Spanish

Address and Phone no.

of Informant: Not given

Circumstances When Food First Eaten:

any time

Context of Use for the Food:

anytime

COLLECTING CIRCUMSTANCES:

Place Collected: Donna

Date Collected: 9/15/80

Folk Foods Collection Form

Name of recipe: Pinole

Recipe (Ingredients): White corn
cinnamon
sugar
water
milk

How is it prepared? Two or three ears of dried corn are shelled then roasted in a 325 degree oven till golden brown. After it cools it is ground to a powder. Cinnamon and sugar are added to taste. It may be eaten in powdered form or made into a gruel. To make the gruel use one cup of powder to three cups of water. Boil and add milk.

Informant's Background:

Name & Age _____ 50 Country of Birth: US

Sex: F Date Informant Heard of the Food: 1930's

Occupation: housewife

Ethnic Group Latin

Languages Spoken: English/Spanish

Address and Phone No. _____
of Informant:

Circumstances when Food first eaten: At breakfast or for dessert

Context of Use for the Food: When ever there was dried corn she would make some.

Collecting Circumstances:

Place Collected Bluetown Collector's Name _____

Address & Phone

Date Collected: 060582

Folk Foods Collection Form

Name of recipe: Pinole

Recipe (Ingredients): se dora la harina de maiz se agrega azucar y canela. Candy
you can add milk and drink hot or cool.

How is it prepared? Pinole se dora la harina de maiz se agrega azucar y canela. Dulce
se puede añadir leche y se toma como atole caliente o frío

Informant's Background:

Name & Age _____ Country of Birth: Musquiz, Coah. Mex.

Sex: F Date Informant Heard of the Food: 12-8-55

Occupation: Estudiante

Ethnic Group MEXICANA

Languages Spoken: Español e ingles

Address and Phone No. _____ of Informant:

Circumstances when Food first eaten: Cd. Reynosa, Tamp.
Context of Use for the Food: cuando jugaba a las comiditas los sabados asiamos el pinole para jugar. SE USA como postre

Collecting Circumstances:

Place Collected HOME Collector's Name _____

Date Collected: 12-8-87 Address & Phone _____

Cd. Reynosa, Tamp.
Mexico

FOLK FOODS COLLECTION FORM

NAME OF RECIPE: *Pisole*

RECIPE (Ingredients):

*2 cups masa harina
1/2 pilonchio
3 cups milk*

HOW IS IT PREPARED?

Mix all the ingredients in a sauce pan. Boil and stir for about 10 minutes until it gets thick. Serve hot or cold.

INFORMANT'S BACKGROUND:

Name & Age: _____

Sex: *F*

Occupation: *housewife*

Ethnic Group: *mex. Am.*

Languages Spoken: *Spanish & English*

Address and Phone No. of Informant: _____

Country of Birth: *Mexico*

Date Informant First Heard of the Food:

25 yrs ago

Circumstances When Food First Eaten:

Eaten when I was young for breakfast

Context of Use for the Food:

cereal for breakfast

COLLECTING CIRCUMSTANCES:

Place Collected: *San Juan, Texas*

Date Collected: *9-19-80*

Collector's Name _____

Address & Phone: _____

Breakfast
or
Snack

FOLK FOODS COLLECTION FORM

NAME OF RECIPE: Pinole

RECIPE (Ingredients): 1 cup of masa harina
3/4 cup sugar
1/2 teaspoon cinnamon
3 cups water
1 cup of milk

HOW IS IT PREPARED?

Brown the masa harina in a skillet until it is even in color.
Add the sugar, stirring occasionally.
Add the water and stir continuously in order to avoid lumps
Add 1/2 teaspoon of cinnamon
Stir until smooth. for more thickness reduce amount of water.
Remove from heat and let cool for a few minutes.
(Serving for 5)

INFORMANT'S BACKGROUND:

Name & Age: _____ 49
Sex: female
Occupation: housewife

Country of Birth: Texas

Date Informant First
heard of the Food: when a small child

Ethnic Group: Mexican-American

Languages Spoken: English-Spanish

Address and Phone no. _____
of Informant:

Circumstances When Food First Eaten: This food was eaten very often when we were young. Juanita, my mother prepared this as a breakfast cereal. Due to the large size of family, (seven children), she always prepared meals that would go a long way.

Context of Use for the Food:

This food was used mostly as a breakfast cereal dish.

COLLECTING CIRCUMSTANCES:

Place Collected: in the home of my mother

Collector's Name _____

Date Collected: September 17, 1980

Address & Phone: _____