

Versatility in Hospitality Industry around the Globe A Case study on Cuisine and Culture of Uruguay

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Abstract: Uruguay is a country located in South America. It shares its borders with Argentina to west and Southwest and Brazil to its north and north east. Uruguay is popular for being a coastal country. The capital of the country is Montevideo which is also the largest city of the country. The official language of the nation is Spanish. The nation is Governed by the Unitary Presidential republic. Luis Lacalle Pou is the current president of Uruguay, while the vice president is Beatriz Argimón. Our passion is Uruguay, and it is vital to Lares Tours that we preserve the beauty, authenticity and quality of our incredible country. We are deeply committed to meeting standards of sustainable tourism that protect the environment, by supporting host communities and initiatives, working with like-minded suppliers and minimising our carbon footprint wherever possible. Lares' ultimate aim then, is to showcase the best of incredible Uruguay with real excitement, yet also preserve the landscape, wildlife and cultural heritage of the country along the way. The benefits of tourism are universal for everybody, as visitors love Uruguay's natural beauty, the activities, people and places that make those all-important and everlasting memories, while locals have the chance to meet people from around the world, as well as getting a boost to the local economy through employment and income generation. [1]



President Luis Lacalle Pou



Vice President Beatriz Argimón

The flag of Uruguay Consists of Sol de Mayo on the Top left and blue straps all over. The motto of the nation is Libertad o Muerte which translates to Freedom or Death. The national anthem is Himno Nacional de Uruguay. [1]



Uruguay on the Globe



Uruguay was declared Independent from Brazil on 25 August 1825. However, it was Recognized independent on 27th august 1828. The First constitution was written on 18 July 1830. Uruguay was admitted to the UN on 18 December 1945.

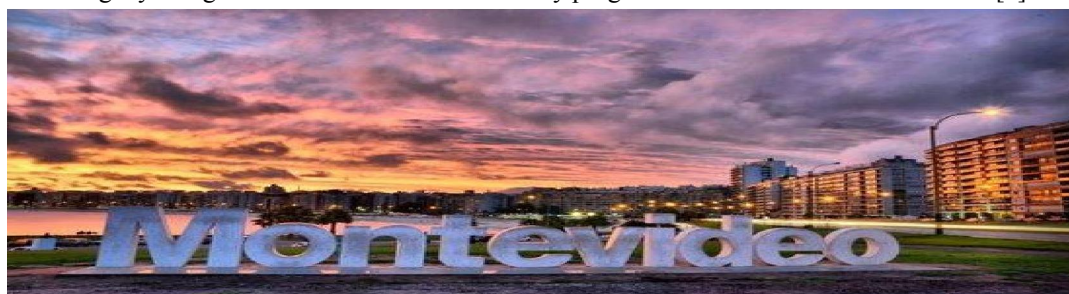
The Currency used in the nation is Uruguayan peso. 1 USD = 40.40 Uruguayan peso[1]



Keywords: Cuisine, Uruguay

I. INTRODUCTION

As discussed earlier, Uruguay is a South American nation which enjoys a good coastal area. Its largest city is Montevideo which is also its capital. Uruguay is ranked first in Latin America in democracy, peace, low perception of corruption and E-government. It is lowest ranking south American nation in global terrorism index and ranks second in the continent on economic freedom, income equality, per capita income and inflows of FDI. The nation is the third best country on the continent in terms of Human Development Index, GDP growth, Innovation and Infrastructure. Uruguay is regarded as one of the most socially progressive countries in Latin America [2]



II. HISTORY

Pre-Colonial

Uruguay was first inhabited around 13,000 years ago by Hunter gatherers. There is an extensive group of manmade tumuli known as “*Pechito Paloma*” in the eastern part of the country, some even dating back to around 5000 years ago. [3]



Tumulus

In 1831, Fructuoso Rivera, Uruguay’s first president, organized the final strike of the Chaurrua genocide, eradicating the last remnants of the Uruguayan native population. [3]

III. EARLY COLONIZATION

The Portuguese were the first Europeans to enter the region of present-day Uruguay in 1512 followed by Spain in 1516. The indigenous people’s fierce resistance to conquest and absence of gold and silver limited the settlement in the region during the 16th and the 17th century. The settlement in Uruguay became a matter of argument between the Spanish and the Portuguese. However, in 1603, the Spanish began to introduce cattle to Uruguay, which became a source of wealth to the region. The first permanent Spanish settlement was founded in 1624 at Soriso on the Rio Negro. In 1669-71, the Portuguese built a fort at Colonia del Sacramento. Montevideo was founded by the Spanish in the early 18th century as a military stronghold in the country. Its natural harbor soon developed into a commercial area. Uruguay’s early 19th century history was shaped by ongoing fights for dominance in the Platine region, between British, Spanish, Portuguese, and other colonial forces[2]

IV. INDEPENDENCE STRUGGLE

In 1811, Jose` Gervasio Artigas, who became Uruguay’s national hero, launched a successful revolt against the Spanish, defeating them on 18th may at the battle of Las Piedras



Battle of las Piedras

In 1813, the new government in Buenos Aires convened a constituent assembly where Artigas emerged as a champion of federalism, demanding political and economic autonomy for each area, and for the Banda Oriental in particular. The assembly refused to seat the delegates from the Banda Oriental, however, and Buenos Aires pursued a system based on unitary centralism.

As a result, Artigas broke with Buenos Aires and besieged Montevideo, taking the city in early 1815. Once the troops from Buenos Aires had withdrawn, the Banda Oriental appointed its first autonomous government. Artigas organized the Federal League under his protection, consisting of six provinces, four of which later became part of Argentina. In 1816, a force of 10,000 Portuguese troops invaded the Banda Oriental from Brazil; they took Montevideo in January 1817. After nearly four more years of struggle, the Portuguese kingdom of Brazil annexed the *Banda Oriental* as a province under the name of "Cisplania". The Brazilian empire became independent of Portugal in 1822. In response to the annexation, the thirty three Orientals, led by Juan Antonio Lavalleja, declared independence on 25 August 1825 supported by the United Provinces of the Río de la Plata (present-day Argentina). This led to the 500-day-long Cisplatine. Neither side gained the upper hand and in 1828 the Treaty of Montevideo, fostered by the United Kingdom through the diplomatic efforts of viscount John Ponsonby, gave birth to Uruguay as an independent state. 25 August is celebrated as Independence Day, a national holiday The nation's first constitution was adopted on 18 July 1830. [4]

CULTURE GAUCHO

Uruguay is highly influenced from European culture. The tradition of Gauchos is holding a very prominent part in the history of Uruguay. Gaucho in some respects resembled members of 19th century rural, horse-based cultures such as north American cowboy. The figure of gaucho is a folk symbol of Uruguay, Argentina, and Rio Grande do Sul in Brazil, and the south of Chilean Patagonia. [4]



Gauchos became greatly admired and renowned in legendary folklore and literature and became an important part of their regional culture tradition.

Beginning late in the 19th century, after the heyday of the gauchos, they were celebrated by South American writers. Gauchos were generally reputed to be strong, honest, silent types, but proud and capable of violence when provoked. The Gaucho tendency to violence over petty matters is also recognized as a typical trait Gauchos use of the Facon; a large knife generally tucked into the rear of gaucho's sash is legendary, often associated with bloodletting.[4]

VISUAL ARTS

Abstract painter and sculptor Carlos Pa'ez Vilaro was a prominent Uruguay artist. He drew from both Timbuktu and Mykonos to create his best-known work i.e., his home, hotel and atelier Casapueblo near Punta del Este.



Casapueblo

Casapueblo includes a museum, an art gallery, a cafeteria, and a hotel in its facilities. It was the permanent residence of the creator. It consisted of a total 12 rooms, 56 suites and 1 restaurant too.

The structure was made with reference to the Hornet's nest. It was made in an artisanal way without any previous plans. It was modified and extended year to year as a residence in unpredicted ways.

The 19th century painter, Juan Manuel Blanes, whose works depict historical events, was the first Uruguayan artist to gain widespread recognition [5.]

Paintings of Juan Manuel Blanes



MUSIC

Tango is one of the most popular folk and music of Uruguay. One of the most famous tangos; “la cumparsita” was written by composer Gerardo Matos Rodriguez. Candombe is a style of music and dance that originated in Uruguay among the decedents of liberated African slaves. Payada is another popular culture here where two guitar players take turns to play the same tune but in an improvised way.[6]



CANDOMBE PAYADA

Canto Popular is the folk music here.

Rock and roll first broke into Uruguayan audiences with the arrival of the Beatles and other British bands in the early 1960's.

SPORTS

Football is the most popular sport in Uruguay. The first international match outside the British Isles was played between Uruguay and Argentina in Montevideo in July 1902[. 5]



The Uruguay national football team has won the FIFA World Cup on two occasions. Uruguay won the inaugural tournament on home soil in 1930 and again in 1950, famously defeating home favorites Brazil in the final match. Uruguay exported 1,414 football players during the 2000s, almost as many players as Brazil and Argentina. Football was taken to Uruguay by English sailors and labourers in the late 19th century. Less successfully, they introduced rugby and cricket.

Besides football, the most popular game in the nation is basketball. Its national team qualified for the basketball world cup 7 times, more often than other countries in South America, except Brazil and Argentina. Uruguay hosted the official Basketball world cup for the 1967 FIBA World Championship in 1988, 1997 and is a host of the 2017 FIBA AmeriCup. [5]



CUISINE

Uruguayan cuisine is a fusion of cuisines from several European countries, especially Mediterranean foods from Spain, Italy, Portugal and France. Other influences on the cuisines resulted from immigration from countries such as Germany and Scotland. Desserts such as Churros, Flans, etc. were all influenced by Spanish. The dish Paella is also influenced by Spanish origin. [6]



Paella



Churros

Due to its strong Italian traditions, all of the famous Italian pasta dishes are present in Uruguay including Ravioli, Lasagne, Tortellini, Fettuccine and the traditional Gnocchi. Although the pasta can be served with many sauces, there's one specific sauce made by the Uruguayans known as the Caruso sauce. [6]



Pasta with Caruso Sauce Lasagna



Pastries known as Bizcochos are Germanic in origin. Croissants known as Medialunas, are the most popular of these and can be found in varieties: butter and lard based *bolas de fraile* Medialunas



The base of the country's diet is meat and animal products; primarily beef but also chicken, lamb, pig, and fish. The preferred cooking methods for meats and vegetables are still boiling and roasting, although modernization has popularized frying. Meanwhile, wheat and fruit are generally served fried, comfitted and sometimes baked. Regional fruits like Butia and pitanga are commonly used for flavouring cana, along with Quintos and nisperos. [5]



Pitanga



Butia

Uruguayan food always comes with fresh bread; bizcochos and tortas fritas are a must for drinking mate.

Mate is the national drink. The dried leaves and twigs of the yerba mate plant are placed in a small cup. Hot water is then poured into a gourd just below the boiling point, to avoid burning of the herb and spoiling the flavour. The drink is sipped through a metal or a reed straw known as *bombilla*.

Wine is also a popular drink. Other spirits include cana, grappa, lemon infused grappa, and grappamiel. Grappamiel is a grappa honey liquor which is very popular in rural areas and is often consumed in cold autumn and winter mornings to warm up the body.



Mate Grappamiel



Popular sweets are membrillo quince jam and dulce de leche which is made from caramelized milk. A sweet paste, dulce de leche is used to fill cookies, cakes, pancakes etc.

Alfajores are shortbread cookies sandwiched together with dulce de leche or a fruit paste. [5]



Dulce de leche

V. SUMMARY

As discussed earlier, Uruguay is a South American nation. It enjoys a good coastal region. Its largest city is its capital known as Montevideo. The nation is pretty much known for its Cuisine and culture. The country was first inhabited by hunter-gatherers 13,000 years ago. Later the nation was colonized by the Spanish, Portuguese and the British. However, due to absence of gold and silver the colonization on the land of Uruguay was limited. In 1603, the introduction of cattle by the Portuguese in the land of Uruguay, enriched the nation. Later in 1624, First permanent Spanish settlement was established in the nation.

Uruguay is highly influenced from European culture. Gaucho is one of the most prominent parts of the culture. Carlos Paez Vilaro, an artist of Uruguay created Casapueblo, which included a museum, cafeteria, suits, rooms etc. It is one of the most unique structures from where one can watch a perfect sunrise and sunset. [5]



Candombe is a popular dance and music style of Uruguay. Tango and payada are also pretty significant forms of music. Uruguay contributes in the world of football and basketball as well as the two games are pretty popular among the civils.

The Cuisine of Uruguay is a fusion of Mediterranean cuisine from Spain, Portugal, France and Italy. Paella, churros, flan etc. are some Spanish foods which are prominent in Uruguay. Pizzas and pastas are cherished by the citizens of Uruguay which is an influence of Italy. Uruguay has a special sauce to serve with pasta called s Caruso sauce. German origin Mediallunas and *bolas de fraile* are pretty popular too. [5]

VI. CONCLUSION

Uruguay is located in South America. The capital of the nation is Montevideo. Montevideo is also the largest city of Uruguay.. The nation then fought for its independence. In 1811, Jose` Gervasio Artigas, emerged as the hero of the nation as he successfully freed the nations from the colonies.

Uruguay has a wide culture inspired from Europe. Casapueblo is a beautiful visual art created by Abstract painter and sculptor Carlos Paez Vilaro`. Candombe and payada are very popular cultures of the nation. Gaucho plays a prominent part in the culture of Uruguay.

Uruguayan cuisine is a fusion of Mediterranean cuisine from Spain, Portugal, France and Italy. There's one specific sauce made by the Uruguayans known as the Caruso sauce which is served with pastas. There are a variety of sweet dishes like membrino quince jam, Dulce de leche etc.. [5]



Membrino quince jam

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