Foreword

Thirty years ago, when Texans were preparing for HemisFair '68 in San Antonio, I was asked to write a follow-up to *The Texas Cookbook* with recipes from the nations that were participating in this world's fair. I have long been interested in how dishes from other countries found their way into Texas kitchens. So I entered into this project with enthusiasm. The result, *Cuisine of the Americas*, became a popular souvenir of the fair.

Now my friend Joanne Smith's *Cuisine, Texas: a Multiethnic Feast* explores this fascinating topic. In the intervening thirty years, Texans have experienced an influx of new residents, who have added spring rolls and sushi to the fried chicken of earlier arrivals. You will find many transplants from Asia and the Middle East in *Cuisine, Texas*, along with recipes from European kitchens, Native American hearths, and African American tables.

Often new arrivals brought to Texas

treasured recipes, but could not bring the old, familiar ingredients. They learned to make do, to substitute New World products in Old World recipes, often imparting a special Texas flavor to their favorite dishes. As well as "Tex-Mex," they developed "Tex-Swedish," and "Tex-Lebanese"; today we find exotic foods and spices not only in specialty stores, but also in our corner supermarket, allowing us to prepare ethnic dishes our forebears could only dream about. Progress!

Joanne Smith looks beyond the food to show how newcomers enriched the cultural tapestry of Texas. She tells of individuals and families who came seeking freedom and opportunities for a better life and stayed to give more than they received. On these pages, she invites you to a feast for both mind and body. And she charges you to "Enjoy" in more cuisines than I knew existed those thirty years ago.

Mary Faulk Kooch

THIS PAGE INTENTIONALLY LEFT BLANK