

We are spending the month of January traveling around the world. Flight delays have been no problem. There has been no difficulty with jet lag. We have spent no money on this trip, either. But, best of all, we still get the cattle, sheep, and horses fed and watered every day, the dogs aren't disturbed by a change in their routine, and we can sleep in our own bed. January is always a project month for me, and this year, there have been two activities on which I have concentrated my efforts.

I am done with one as far as the basic procedure is concerned, though there is a lot of finishing work yet to do. But, I have woven up all the warp on the loom. There are fifteen kitchen towels waiting for me to cut apart and hem. And, the loom is covered with the dust generated by the linen/cotton threads I was using. But, the weaving itself is done.

The trip around the world is in its second week. We are, as you have probably guessed, taking a journey that doesn't require us to leave home. This could have taken several forms, of course. We might have listened to music from various countries. Or, we could have read books about people from all corners of the planet. But, we chose to take a culinary trip.

Each day in January this year, we are preparing and eating a food from a different country. By the end of the month, we should have visited—via our knives, forks, and spoons, thirty-one countries.

So far, we have not prepared any food that we did not find a good addition to our meals. Some of them we will cook or bake again. Others will remain “interesting,” but not compelling enough for us to think about making them regular choices.

The first ten days of January have provided us with: Curtido pork chops from El Salvador; Lefse from Norway; Spanakopita from Greece; Cockaleekie Soup from Scotland; Naan from India; Piernik from Poland; Bramboračka from the Czech Republic; Arepas from Argentina; Githeri from Kenya; Maple Butter Tarts from Canada.

Some of the names of these dishes don't tell one much. They need a little more explanation. Really, they need tasting. We can't provide that, but when the month is finished, we will explore those dishes that will become a part of our future eating. And, in the meantime, we are having the enjoyment of a “trip” that is both cultural and culinary.