FOOD STORIES AROUND THE PHILIPPINES

"The best way to know a place is to eat what and where the locals eat. Not only does one discover its culinary offerings, but also support a chain that could very well mean the survival of the community."

LINAMNAM – Eating One's Way Around the Philippines

Claude

Tayag

Mary

Ann

2



Times by a set spokesman for Pampanejan taning. He emoduced sur whole new works of **Anthony Roundain**

mantures in the Calibrary Lindentwo

"Word of mooth is the way one finds good places to est around the Philippines; it is also the way one is warned about had ones. Many Ann and Claude provide a refreshing foil to the "pratio misures" that clutter rewspepers and rupatives. Checking out everything from fined many subsearch appring for a Wichalter star to hele in the wall market lide kanidestal. Mary Avri and Clauda give us more than a food golde by sharing all the other experiences that accompanied their must. Zowersker fills in the gap left by the pioneering Janu by the last Dorsen G. Fernandez and Utilibeits Aleger It should be on every hookes tookshelf and hopefully an an spad or cell phone. too for easy reference rait of town."

-Ambeth R. Ocampo Philippes and bettering author

"The cuisite of the Philippines turned out to be a huge superio. A must prepared For me by artist and gournaral Claude Tayog, in Pampanga, now sates as the test of my entire life. In particular way a starboad kee-kee stew made with proves where heats you upped off to allow the fat to drittile into the sauce? -Sieron Majambar

Author of that the Chile: One was to Go Electrositiest cost hat Converting

Amit, write: cultury sound - Chode Tayly is all them. But he weeks with the feen and soul of a notionalist, defining what is tody Filiping. He is a surional

-Millet M. Mananquil Ulastyne 14844, The Philippine Star

Linamnam

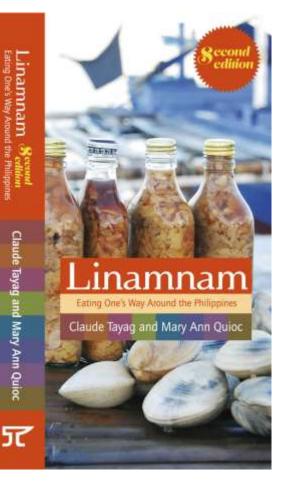
Eating One's Way Around the Philippines

By Claude Taylor and Mary Ans. Coroc

A loose couple mits they way around the Philippices is search of the provertial Holy Grail, in this sales are travel poids book, not only do they load the made to the treat same every region has to offer, according the length and broadth of the anti-pologo, but when the activ's and how's of what makes such dish compass and submaniferants to over right. As staunch leaven of the flame of traditional Philippine current tablet leaving on Pargangers, the image discovers the sheer variety and intricacies of this main-



layered mesore, making it names for the conventiated to better understand what moles the Filipino eats what he sets, deturining the processments of arreture pundits that Tappino causine is all boose, oily and emprovisions induced there's more to it imported the adots, parent and longia.





ILOCOS EMPANADA



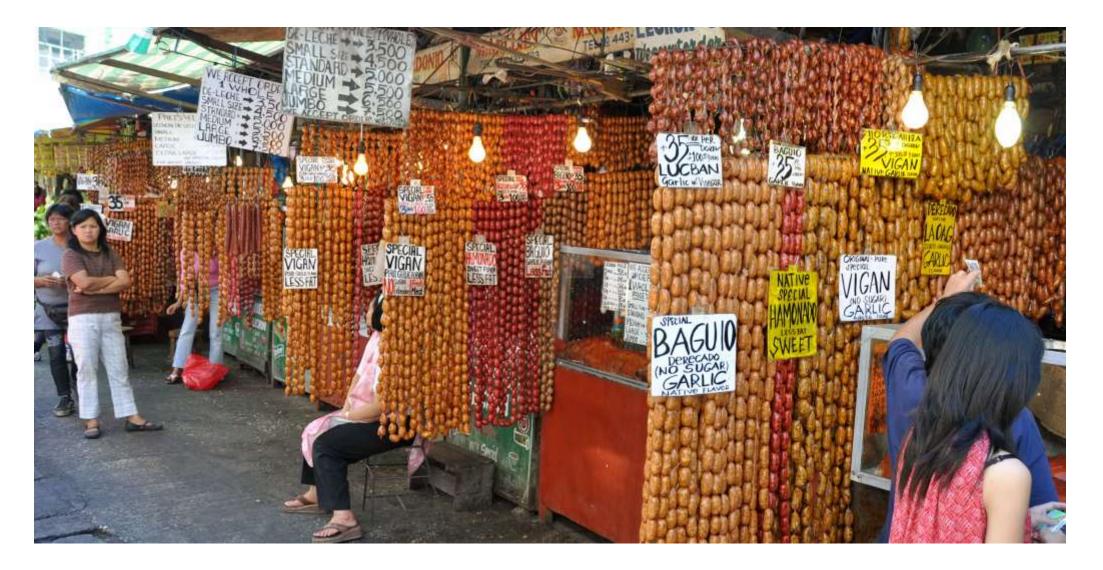
BAGNET



TUGUEGARAO'S BATIL PATONG



BAGUIO LONGGANISA



BATANGAS SINIGANG NA MALIPUTO



BICOL EXPRESS



CEBU LECHON



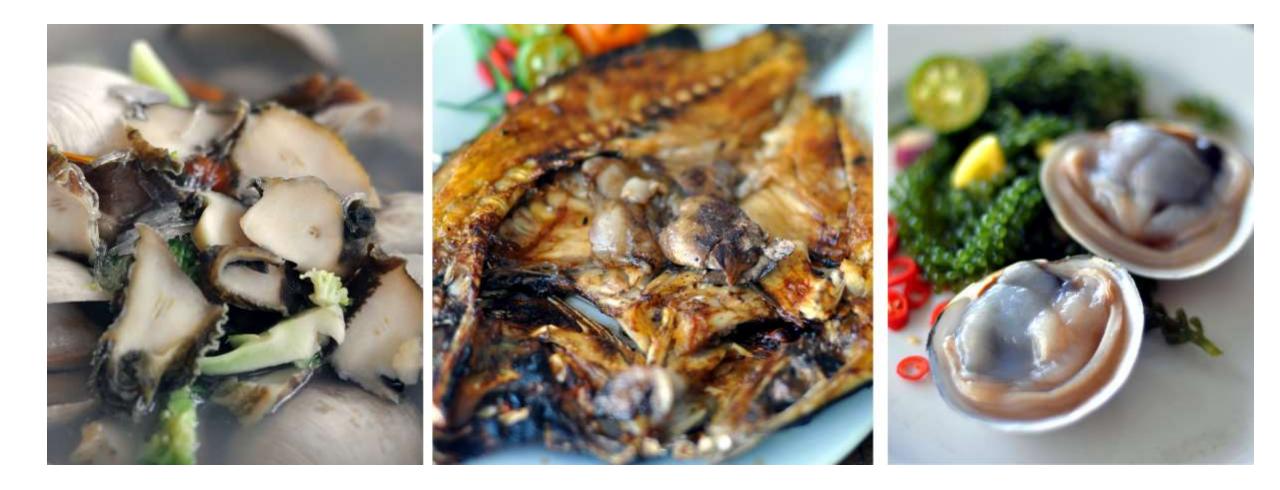
TALISAY SUNDAY MARKET



LA PAZ DECO'S BATCHOY



BREAKTHROUGH, ILOILO CITY FRESH ABALONE, MANAGAT, IMBAO



ROXAS CITY SEAFOOD CAPITAL OF THE PHILIPPINES



FEASTING ON OYSTERS ROXAS CITY MARKET



BUDBOD KABOG, TSOKOLATE AT MANGGA PAINITAN, DUMAGUETE CITY MARKET



SEA URCHIN ON THE HALF-SHELL WHITE ISLAND, CAMIGUIN



GRILLED TUNA PANGA DOOD'S, DAVAO CITY



BALE DUTUNG Wooden House



BALE DUTUNG



GATAS NG KALABAW, TAMALES at SUMAN



LETTUCE VENDOR Along Friendship Hi-way



BURONG TALANGKA



TALANGKA BRINGHE



KAMARU Mole Crickets



BETUTE Stuffed Frogs



HITO/BURO/MUSTASA Quintessential Pampango Dish



BULANGLANG KAPAMPANGAN Sinigang sa Bayabas



GUAVA GAZPACHO



ULANG Freshwater Prawns



BAYABAS/GUAVA

