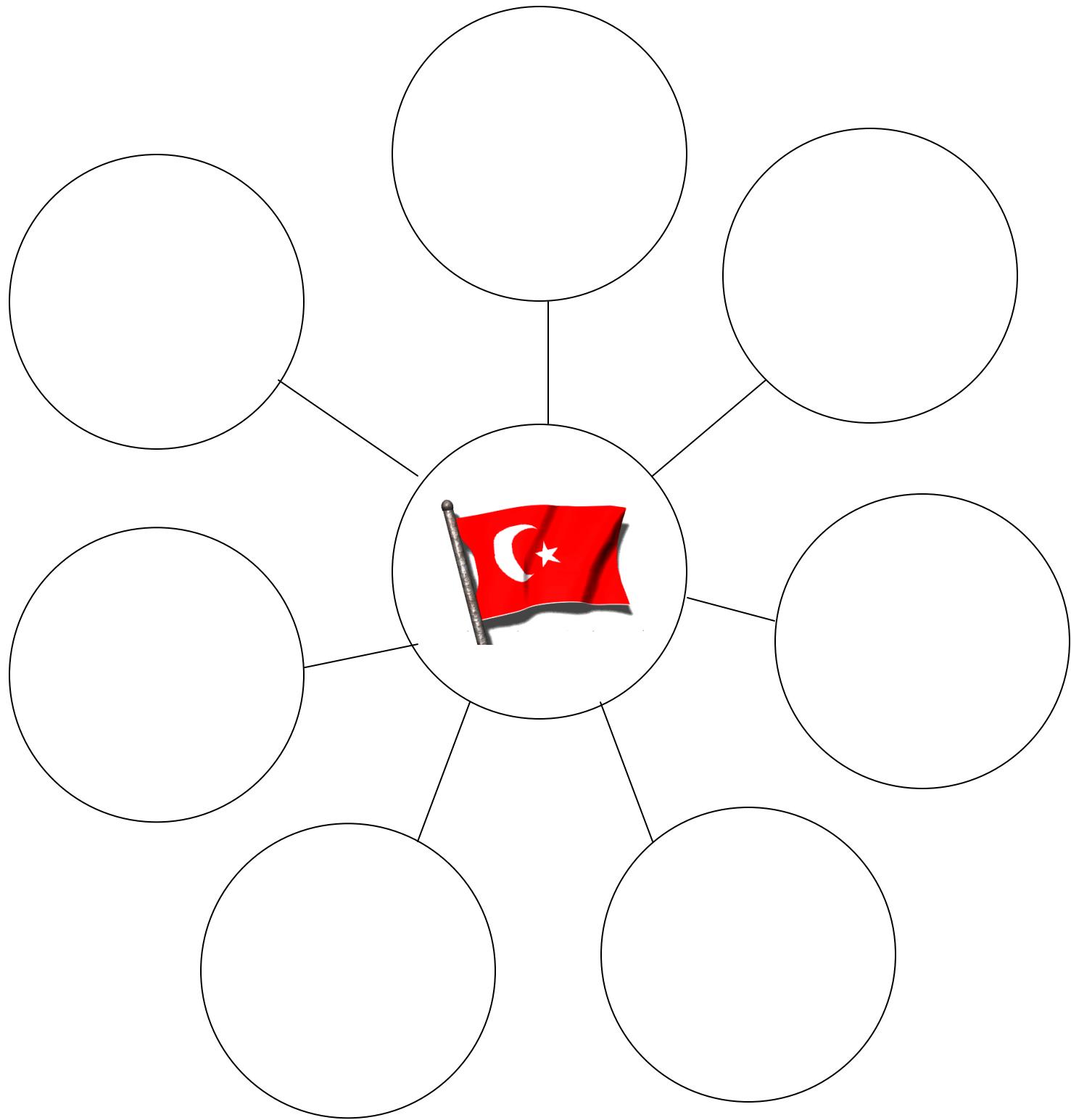
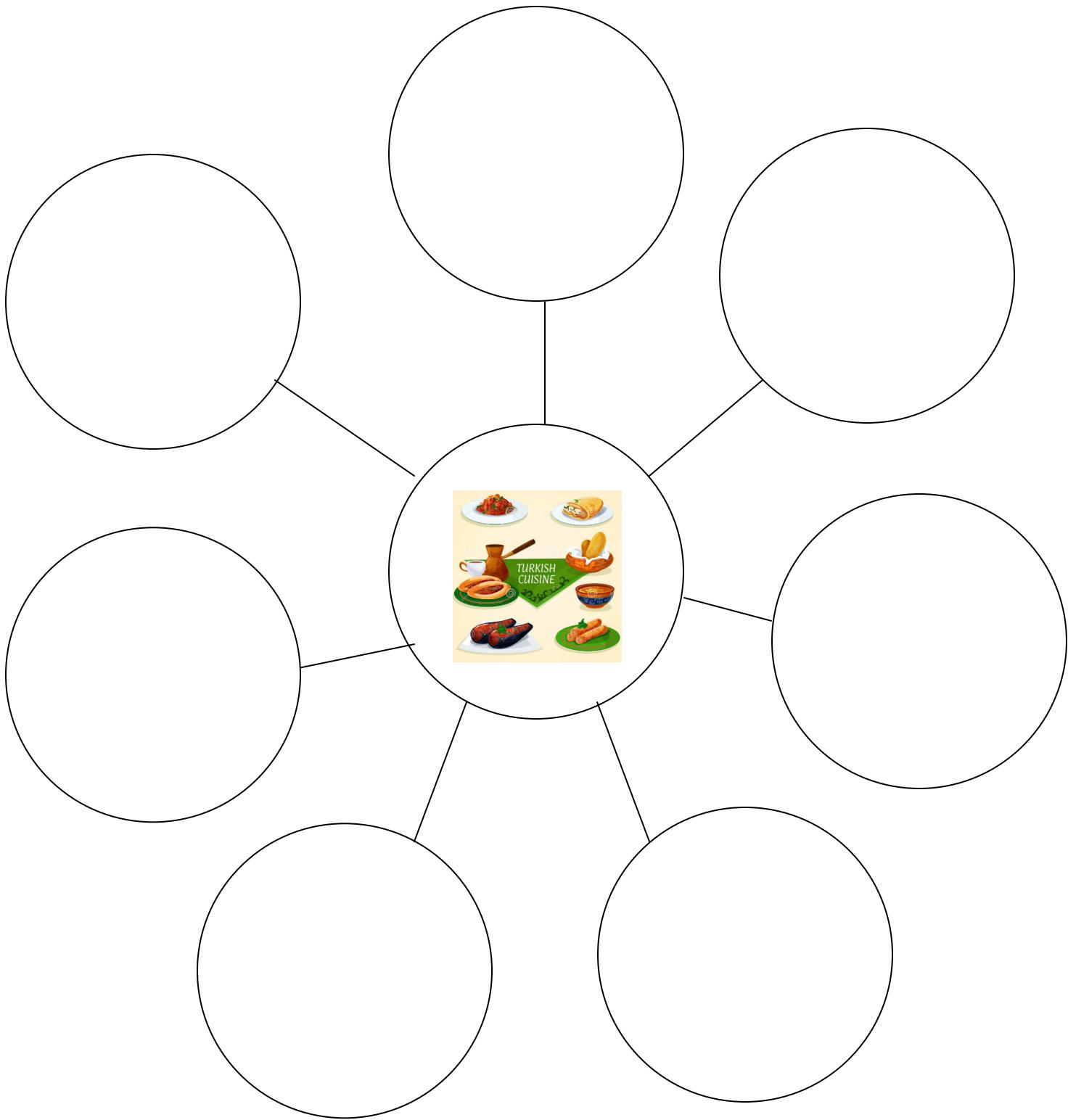


What I Know About Turkey



Turkish Food



Anthony Bourdain: No Reservations – Istanbul



Read the questions and answer as you watch. Remember to answer all questions in complete sentences (not just a word or a phrase)

Background information: Anthony Bourdain is an American chef who also has his own TV series. In each episode he travels to a new city or country to experience the culture, meet the local people, and enjoy the food. He also writes travel articles and cookbooks, and appears on other travel and cooking series. In this episode he travels to Istanbul, Turkey to meet the people, see the sights, and try local cuisine.

1. Istanbul used to be the capital city of two different empires. Which ones does Anthony tell us?

2. Anthony and Esra stop at a cafe for breakfast and they explain that a big breakfast with family on the weekend is an Istanbul tradition. What are some of the foods they eat?

3. Anthony and Ali go to a butcher shop to buy some interesting meats and then later to a market to buy spices. What are some of the things that they buy or eat?

4. What is unique about the restaurant Asitane? What does the chef, Batur, research?

5. How does Batur say a meal should be enjoyed?

6. What is Ramadan? What must Muslims do during this time?

7. On his morning taxi ride, what are some of the buildings Ishan shows us?

8. Describe the Blue Mosque.

9. Describe the Basilica Cistern.

10. At night, Anthony and Esra go out for *meze*. What is it? What are some of the things that they eat?

11. Anthony and Mustapha go out for dinner. How is their meal prepared?

12. Mustapha explains some of the values of the Turkish people, or some of their important cultural ideas. What are some of the things that he says?

13. Describe the family meal at Esra's house.

Anthony Bourdain: No Reservations – Istanbul KEY

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Background information: Anthony Bourdain is an American chef who also has his own TV series. In each episode he travels to a new city or country to experience the culture, meet the local people, and enjoy the food. He also writes travel articles and cookbooks, and appears on other travel and cooking series. In this episode he travels to Istanbul, Turkey to meet the people, see the sights, and try local cuisine.

1. Istanbul used to be the capital city of two different empires. Which ones does Anthony tell us?

Rome and Ottoman Empires. He tells us about the Ottoman Empire.

2. Anthony and Esra stop at a cafe for breakfast and they explain that a big breakfast with family on the weekend is an Istanbul tradition. What are some of the foods they eat?

tea, eggs, lamb sausage, sheeps'milk cheeses, fried cheese, all kinds of bread, olives, tomatoes, cucumbers,

3. Anthony and Ali go to a butcher shop to buy some interesting meats and then later to a market to buy spices. What are some of the things that they buy or eat?

lamb sweet breads, heart, spleen, tripe, lamb, roasted lamb heads. Iconic selection of spices

4. What is unique about the restaurant Asitane? What does the chef, Batur, research?

recreates the food of the Sultans era and Ottoman culture.

5. How does Batur say a meal should be enjoyed?

talking to each other while eating and enjoying themselves slowly eating.

6. What is Ramadan? What must Muslims do during this time?

Not eat between dawn and dusk for 28 days. Fasting for God.

7. On his morning taxi ride, what are some of the buildings Ishan shows us?

Greek church, Jewish Hospital, Bulgarian church, 2nd bridge, Spice market

8. Describe the Blue Mosque.

Many minarets, large, domes, many tourists ...

9. Describe the Basilica Cistern.

Magical, many columns, massive, subterranean

10. At night, Anthony and Esra go out for *meze*. What is it? What are some of the things that they eat?

tapas sized small plate food. Especially eaten after sunset in Ramadan.

Choose plates and waiter brings over.

11. Anthony and Mustapha go out for dinner. How is their meal prepared?

buried and cooked in a pit. Lamb free range from the east highlands.

12. Mustapha explains some of the values of the Turkish people, or some of their important cultural ideas. What are some of the things that he says?

sharing food, hospitality, bread is holy.

13. Describe the family meal at Esra's house.

Okra, artichoke hearts, zucchini from Balkans. Main dish is lamb and eggplant puree. Flaky rich dessert

The meal is the best of the trip for Anthony.