

Traditional Maiz Preparation: Tamales & Tortillas



September 22nd at 3 p.m.
29200 50th Street
Bangor, MI 49013

Discover artisanal production
methods & enjoy fresh samples!

Questions? Contact Filiberto Villa
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Activities:

- **Processing and production of corn:**

- Preparation of the corn cobs
- Preparation of the corn cob leaves
- Threshing of corn kernels from cob & grinding of corn kernels
- Preparation of the dough (from ground corn)
- Preparation of the dough mix and the ingredients
- Production of the tamales
- Cooking of the tamales in batches with water for approximately 2 hours
- Savory and sweet tamales were produced

- **Production of tortillas from fresh corn that was not nixtamalized:**

- Preparation of the corn cobs
- Threshing of the corn cobs (removing kernels from the cob)
- Grinding of the corn kernels
- Preparation of the dough (from ground corn)
- Mix of the ingredients
- Preparation/formation of the tortillas
- Cooking of the tortillas
- Demonstration duration approximately 1 hour

- **Sampling of the products:**

- Sampling happened throughout the cooking time of the tamales and tortillas
- All samples were accompanied by a fresh salsa made from roasted jalapeno chiles and green tomatillos
- We also grilled corn on the cob and boiled corn on the cob, which we ate throughout the demonstration

- **Crop tour:**

- At the end of the sampling, we took a crop tour of the entire farm and observed all the established crops.
- The crops that were still in the ground: Kuza squash, cucumbers, cilantro, papalo (traditional herb), tomatillo, corn, purple beans, lavender, and yellow beans. Most of these crops were planted in small, demonstration plots.
- The possibility to expand some crops was discussed by the farmer.
- We also toured Severiano's poultry rearing operation, and he talked about the different methods, feeding and treatments he uses for flock health.



























