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WELCOME TO THE BOOKISH PLAZA eZINE

And the **Caribbean literary rhythms** flow into the last month of the year. The production of Caribbean books don't stop here. The upcoming **poetry collection debut** in December says it all. Check out our **Events Calendar** for more information. **Literary News** brings **Poetry on the Wall** with a poem by a well-known writer of Curaçao. Give a book for the **Holiday Season**. Two especially with **Christmas related stories** can be your pick now. What will we eat for the Holiday

Season? The answer lies in the **extraordinary cookbook** by James Ocalia. Definitely you'll get some nice recipes for your **Crioyo Christmas dinner table** and an insight on the writer. **New Arrivals** has some reading tips just for you. Last, but not least **New Books** with the interesting theme on the **sense of belonging**. The next ezine will be out in January 2018.

We wish all our readers warmest **bookish wishes** for a wonderful HOLIDAY.

The Bookish Plaza Team

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LITERARY NEWS

Poetry on the Wall



'Muurgedichten' is a project in which over 100 poems in various languages have been painted on the exterior walls of buildings in the city of Leiden, The Netherlands, since 1992. Recently the first poem in Papiamentu was added: a fragment of 'Mi Nigrita Papyamentu' by Curaçaoan poet Guillermo E. Rosario.

Guillermo E. Rosario (Venezuela 1917 – Curaçao 2003) is one of Curaçao's best known and most revered literary writer. In 'Mi Nigrita Papyamentu' (1971) he compares Papiamentu, the creole language of Curaçao, Bonaire and Aruba, with a beautiful creole woman whom he calls 'his little black darling' and describes her in luscious detail. See also his novel [Onsterfelijk](#)

Source: Repeating Islands, October 19, 2017

EVENTS calendar

1 DECEMBER 2017

[\(MIS\)informed / Moving Traditions: symposium on imaging and traditions](#)
Amsterdam

10 DECEMBER 2017

[BOOK LAUNCH Poetry collection 'Ik heb een fiets gekocht'](#)
Amsterdam

2, 9 & 16 DECEMBER 2017

[COURSE PAPIAMENTU BALANSA](#)
Amsterdam

17 DECEMBER 2017

[CARIBBEAN CHRISTMAS MARKET](#)
01.00 – 11.00 PM
A. Dumaslaan 7, Amsterdam ZO

18 DECEMBER 2017

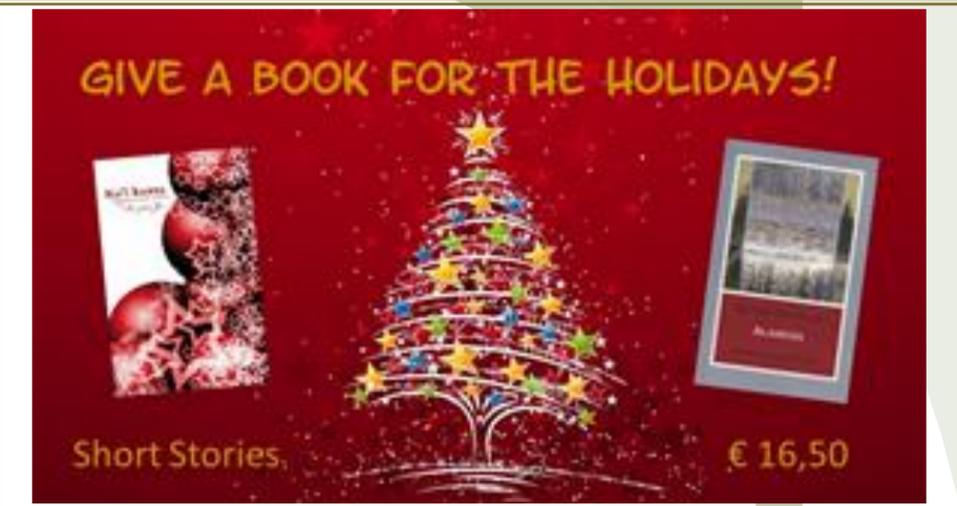
[EXHIBITION 'Heritage on the Move'](#)
Leiden



Promote
your culture
through
books



Bookish Plaza 'a good read @ a great price'



AT THE CHRISTMAS DINNER TABLE WITH JAMES OCALIA

For the Holiday Season we bring you a long time coming interview with James Ocalia, writer of this marvelous book with recipes and a philosophy of celebration of culture, roots and life.

Last year (2016) you made your debut with the cookbook [Mijn favoriete Arubaanse & Curaçoise Gerechten](#). What inspired you to write this book?

Actually my children were the inspiration to write this book. I was living in The Netherlands and in 2012 my two sons were born (twins) and I was wondering, how can I let my children know my culture? Food is an important part of my culture and I always loved to cook, so that is how it started.

Why is this book more than just any ordinary cookbook? What's the philosophy behind it?

It is more than a cookbook because

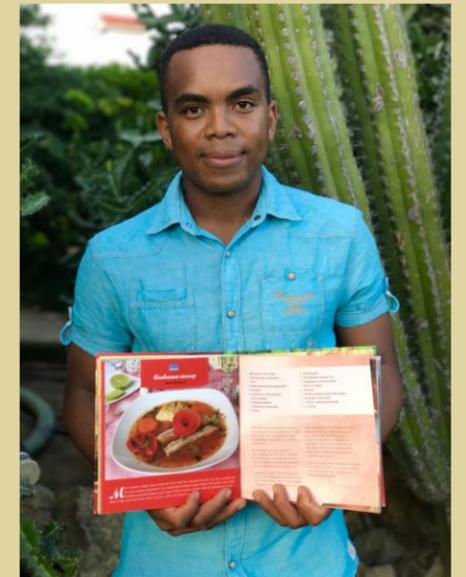
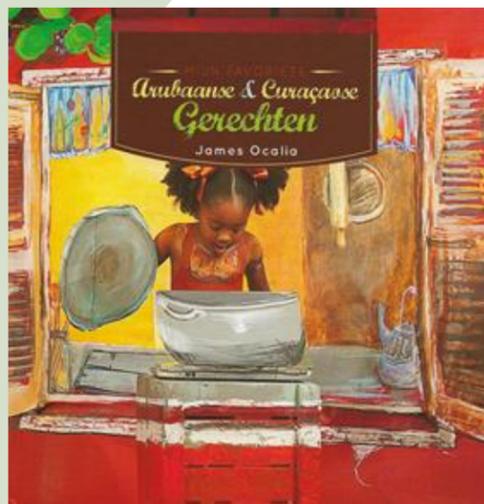


Photo with the courtesy of James Ocalia

not only does it contain recipes and authentic dishes but it also describes my memories and feelings about a certain dish. It goes back to my youth, with stories and even personal poems. Beside all this it has a lot of very colorful pictures, not only from the food but also from the beautiful islands of Aruba and Curaçao.



Crioyo Recipes on Your Table for the Christmas Season



Is there anything you find particularly challenging when writing this book?

Writing is not challenging for me but writing in Dutch was a little challenging, fortunately my Dutch wife helped me with this. Other thing was the pictures. Most of the pictures I made myself and I wanted a perfect picture from every dish, so sometimes I prepared a dish more than once, because when I looked back at a picture I was not completely happy with the light or with some details and then I started all over again.

Culture is an important aspect in your life. How does 'culture' intermingle in the practice and the preparation, production, and service of the various foods presented in your cookbook?

"Cuminda crioyo ta cuminsa cu berdura crioyo" which means local food start with local ingredients. Throughout my book you will see local elements, it starts with a

celebration continued by love, going back to my roots where there is Sun, sea and barbeque. The book has many colorful elements that represent our traditions, customs and values so that the reader can get an idea and feel for my culture.

The book has many interesting and tasty recipes. Which of the recipes in the book you like best? And why? And which would you recommend to the reader? And why?

This is a difficult question, because for me it is not about the best recipe, but it is about the memory that I have with a recipe, for example the way my mother prepared fish or the way my grandma made peanut cookies. If I look at it from that aspect I would choose "sopi di pisca" (fish soup). For the reader I would recommend "Papaya stoba" (stewed papaya). We have a lot of papaya on the island, so it is almost always available. It is very sweet, children also love it and it is not difficult to prepare.

You're involved in planting in the cunucu on the island of Aruba. Could you tell us what's your drive behind this initiative?

Yes I am the managing director of Goshen sustainable development, a social enterprise which operates an organic farm. Without culture there is no agriculture. More than 95% of the food that we are eating comes from abroad. So we are depending on other countries for our food security. Besides that, every day that goes by between harvesting and

The literary rhythms of the Caribbean

eating the produce, the produce loses its nutrition value. God placed Adam and Eve in the middle of the garden of Eden, where the food was. We should also just walk into our garden and take our food, so that we are less depending on other countries and live healthier lives.

Can you share with us a little of your current work or projects on writing? Any plans for the near future?

I would love to write my next book about local vegetables, how to grow them and how to prepare it. Lot of local vegetables like "concomber chikito" (mini cucumbers) only the older generation knows how to prepare it. We have to learn how to prepare those vegetables and we also have to teach our children.

Finally, is there a message that you want readers to grasp with this book?

Know what you eat, know where it comes from, eat healthy and prepare everything with love. Bon appetit!

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a good read at a great price

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SNEAK PEEK

eZine JANUARY 2018

- Literary News
- Interview with
- Events Calendar



NEW ARRIVALS!



De woencirkel
Joseph Hart

This book describes the mental development of the main character Armani. Despite the horrors of her past she is capable of forgiveness in a divided community that still struggles with her past. Armani is mysteriously attracted to the ruin in the yard of Shon Janchi, the living circle where her enslaved ancestors resided.

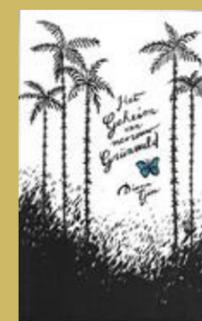
NOVEL € 19,50



Bookish Publishers

[Bookish Publishers](#) is a small publishing house for Caribbean authors living in the Netherlands. Check out our [Guidelines for Manuscripts!](#)

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Het geheim van mevrouw Grünwald

Mrs. Grünwald, an old Surinamese woman, tells the 19-year-old Anna her life story. About how they right after the German invasion in 1940 in The Netherlands, her husband and three children were interned in Suriname in Kamp Copieweg, because her family never has renounced the German nationality for sentimental reasons. For nearly seven years she and her family stayed there in captivity. A captivating novel.

NOVEL € 18,50

What is Bookish Plaza!

Bookish Publishers and Bookish Plaza are part of the Bookish Group.

[Bookish Plaza](#) sells fiction and non-fiction books online. We are specialized in (Caribbean) literature and poetry, but we also have books on history, politics, sociology and children's books among others.

[Bookish Plaza](#) also has a collection of second hand books from novels to non-fiction and social sciences books.

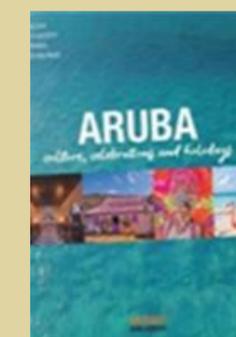


Dubbelbloed
Etchica Voorn

The writer is of mixed race, she's a child of a Surinamese-Creole father and a Dutch mother. For a long time she's not aware of her mixed ancestry. Growing up as a young girl she is ignorant and naïve. In her twenties she's somewhat unconcerned with a twist of confusion. Only after the birth of her son on her 30th birthday she is curious about her dual background. As of mixed race you have the best of both worlds. Independence and autonomy are more important than origin and color.

AUTOBIOGRAPHICAL NOVEL
€ 17,50

New Books



NON-FICTION



NON-FICTION



NON-FICTION

