Anthropological and Historical Study of “Tamal Chinchano” (Tamale from Chincha) Throughout Time

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The present project makes a demonstrative exercise regarding the true history of one of the most deeply rooted dishes in the culinary culture of Peru, the “Tamal Chinchano” (Tamale from Chincha); and why, it is constituted as a force of historical wealth, that has lasted despite the time and knowledge about the origin and how it spread from Chincha to the rest of our country. According to an anthropological and historical study of the Tamale, it was sacred because it contained SARA or CORN and that during the pre-Inca and Inca times, corncob wrappers were used initially to give rise to the "HUMITAS", which were mixed with animal blood for religious rites and ceremonies and were denominated as "SANCU." Its consumption and use was prohibited during the arrival of the Spaniards (Viceroyalty Period). It is concluded that the "TAMALE", which eventually became "humitas", a meal that is wrapped with banana leaves, lard and prepared with ají panca (Peruvian red pepper) and achiote (which gives it a reddish coloration), was born in Chincha. It is a magical-religious ceremonial object that through surveys, interviews, paleographic translation of chronicles dating from the sixteenth, seventeenth, and eighteenth centuries and data extracted from the general archive of Peru, the national library, Hacienda San José and others, is shown to related to astronomy (the Pleiades) and was originally developed by Afro-Peruvian hands. There is no evidence to be found in other parts of Peru.

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