

Cultural Rituals and Procedures

Rituals and procedures that originated with a particular culture or sentient race, or are exclusive to a particular culture. Cover image source: Date 21 March 2005, 21:16 Source Malawi Author Steve Evans from Citizen of the World Camera Model Nikon FM2 Lens 85 mm Nikon lens

- Emdalian Cuisine
 - Arsssluuk Salad
 - Duusst Soufflé
 - Koossheess
 - Koostik
 - Roast Ooog
 - Ssrrg wine
 - Thisssslan Soup
 - Sshiikun
- Nd't'Iq
- Tinikenii Cuisine
 - Arng
 - Indi
 - Ploom
 - Ploom Wine
 - Qass
 - Qassind

Emdalian Cuisine

Some of the more upper-crust foods to be had on Emdali.

Arsssluuk Salad

Second course, or entrée. A typical salad made of mixed greens, but primarily consisting of something very akin to what humans would call romaine lettuce. It is usually topped with shredded koossheess, or kooss milk cheese, and drizzled with a very basic vinaigrette. It may or may not have sliced roast ooog or sshiikun added, to boost the nutrients. Without the protein addition, it can be served as a second course. With the protein, it becomes a light main course.

Duusst Soufflé

A classic soufflé made by whisking sshiikun egg whites until fluffy, folding in melted koossheess (kooss milk cheese), then seasoning with herbs, which vary depending on season.

It may be served as an early course, or as a side for the main dish.

Emdalian Cuisine

Koossheess

Kooss milk cheese. Used as part of a charcuterie board, or as an ingredient in many recipes.

Koosstik

A kind of flan or crème brûlée made from high-quality, free-range kooss milk. The kooss has fed upon naturally-growing iisstth in the field, which imparts a delicate flavor to the milk. Then the chef adds a small bouquet of ssynkuuss to steep, as the milk is heating. This enhances the iisstth flavor; the bouquet is removed before finishing the custard. The custard is then topped with sugar and the sugar caramelized, then allowed to harden.

Roast Ooog

This is a roast of the ooog, a kind of Emdalian cattle. Like cows on Earth, there are different cuts, but the best cut for serving roast ooog is either the tenderloin or prime rib. The chef usually marinates it with a wine in which iisstth, arrsst, and ssynkuuss have steeped, then roasts it slowly over coals, to produce the tenderest, most flavorful roast.

Ssrrg wine

A wine derived from the ssrrg fruit on Emdali, it is similar to an Earth plum, and thus the wine similar to, but distinctly drier, than the Earth Oriental plum wines, with the rich fruitiness and a hint of spice characteristic of a metheglin (spiced mead). The top vintner is Slisssher. The best vintages will typically be anywhere from ten to fifteen annums in age.

Emdalian Cuisine

Thisssslan Soup

First course. A creamy plant-based soup, most likely consisting of something akin to an Earth artichoke, creamed in kooss milk.

Emdalian Cuisine

Sshiikun

Another farm animal on Emdali, This one is used for meat as well as the eggs it lays. It is reptilian, but its scales are hairlike, so it appears fuzzy.

Nd't'Iq

A [Deltiri](#) process of bonding two people [telepathically](#). Each person in the bond creates a kind of mental clone of their minds which is then installed in the other person's mind. It can only be done when at least one member of the bond couple is telepathic.

This bonding is often part of Deltiri marriage ceremonies.

Tinikenii Cuisine

Some of the odds and ends of food on Tiniken.

Arng

A common fruit on Tiniken. It is eaten raw and often juiced. Raw slices are common in salads, and the juice is popular as a breakfast drink. The flavor is something like a grapefruit, but sweeter, like a blend of apple juice and grapefruit juice. The fruit itself bears no resemblance to any citrus or apple, however, but more closely resembles an osage orange ("hedge apple") in its appearance and structure. In general, while popular on Tiniken, visiting Earth humans find it unappealing to eat, though they like the flavor of the juice, which is a pale green.

Indi

The dairy and meat cattle of Tiniken. Roast indi, as well as certain cuts of steak, are very popular. The milk, which is very high-fat and makes excellent butter, is also popular, as are certain cheeses made from the milk. Some cheeses are made from part- or completely-skimmed milk, but the majority are full-fat.

Tinikenii Cuisine

Ploom

A fermentable fruit grown on Tiniken. Used to make the local wine and beer varieties.

Tinikenii Cuisine

Ploom Wine

The favored fermented product of the ploom fruit on Tiniken. It is a deep purplish-pink, slightly sweet and very fruity wine.

Tinikenii Cuisine

Qass

A high-gluten grain of Tiniken, probably the staple grain of that world. Used whole as cereal, or ground into flour.

Qassind

A type of pastry, native to Tiniken. It is made of qass flour blended with indi fat or butter, and reasonably closely resembles a French croissant.