

The Pasta Issue

SAVEUR

**OUR LOVE
LETTER TO
THE
WORLD'S
MOST
PERFECT
FOOD**

Roll, Twist, Pinch:
**LESSONS OF A
STUFFED-PASTA
MAESTRO**

Endangered
Tastes:
**IN SEARCH
OF ITALY'S
RAREST PASTA**



**RECIPES &
STORIES**
from Sicily,
Sardinia, Liguria,
Emilia-Romagna,
Friuli, and beyond

The Fragrant Coast:
**WHERE
PESTO RULES**

We're #2:
**THE GOLDEN
AGE OF PASTA
IN AMERICA**

*Tuscan potato-
and-cheese-filled
tortelli with porcini
mushrooms and
a righteous amount
of butter, pg. 49*

Eat The World





Velvety strands of fresh Blutnudeln, or pig's blood pasta, are a local specialty in the Dolomites (see page 71 for recipe).

EVERY PASTA TELLS A STORY

By Stacy Adimando

Additional reporting by Kat Craddock



should-be-classics
from five regions. There are 60 million people in Italy and, it
seems, as many different ways Italians make pasta. We tracked down
five great dishes that represent a sampling of this rich
variety as well as the people, ingredients, and traditions behind them

PHOTOGRAPHS BY BETH GALTON ✦ STYLING BY MAGGIE RUGGIERO

Farina di grano arso, or “burned wheat flour,” originally referred to the flour made from scorched wheat scavenged from burned fields in Puglia. It’s believed that after harvest, farmers set fire to the remains of the wheat crop to help fertilize the soil and control weeds and pests. Poor farm workers and neighbors were allowed to pick up any toasted bits left behind, which they ground into flour for pastas and breads.

While the fields are no longer burned today, the taste for the dark, smoky flour remains and producers in Puglia and around Italy now make industrialized *grano arso* flour and dried pastas from husked, deeply toasted grains. The dough is delicate and slightly brittle, similar to Japanese soba noodles in texture and color, and it’s most often used to make orecchiette, one of the region’s traditional shapes.

Well-known Apulian chefs like Pietro Zito of Antichi Sapori restaurant, who cooks with a nod to the region’s historic *cucina povera*, prepare it with simple tomato sauce or *cime di rapa*—“turnip tops,” as broccoli rabe is known—and sausage, or *cime di rapa* and anchovies. Zito also makes his with the bittersweet young leaves of a zucchini plant and salty ricotta salata.



GRANO ARSO ORECCHIETTE WITH ZUCCHINI LEAVES

SERVES 4; PHOTO AT RIGHT TOTAL: 40 MIN.

“This is a very simple Pugliese dish from northern Murgia Barese,” says Antichi Sapori’s chef Pietro Zito, from whom this dish was adapted. “It was part of a historic period of poverty, so along with the zucchini they also ate the small leaves and cute buds of the plant.” Dried *grano arso* orecchiette (available online) is sauced with little more than extra-virgin olive oil and the juicy, succulent-like leaves of the zucchini plant to let the toasty flavors of the pasta come through. Blanching the leaves and stems softens any spiky fibers or lightly furry coatings.

3 cups tender, small leaves and tender shoots from a zucchini plant, large pieces halved

Salt

$\frac{3}{4}$ lb. grano arso orecchiette

3 Tbsp. extra-virgin olive oil, plus more as needed

4 large garlic cloves, thinly sliced
Freshly ground black pepper
Ricotta salata, for garnish

1 Gently rinse the zucchini leaves and pat dry with clean kitchen towels. (You can shave away any especially spiky parts of the plants if desired, but they will soften when cooked.)

2 Bring a large pot of water to a strong simmer; salt it generously. Set a large strainer over a large bowl and place it next to the stove. Working in 2–3 batches, add the zucchini leaves to the boiling water; cook just until wilted but still bright green, 30 seconds to a minute. Carefully remove to the strainer and repeat with any remaining leaves.

3 Bring the water up to a strong rolling boil over high heat, then add the orecchiette. Let cook, stirring occasionally, until the pasta is al dente, about 5–8 minutes.

4 In a large, high-sided skillet, 2–3 minutes before the pasta is finished cooking, heat 3 tablespoons extra-virgin olive oil over medium-high heat. Add the garlic and cook, stirring constantly, until lightly browned and toasty smelling, about 2 minutes (watch carefully to avoid burning).

5 Adjust the heat of the skillet to medium. Using a spider or large slotted spoon, scoop out the orecchiette from the pot and transfer to the skillet with the garlic; add a generous pinch each of salt and pepper and stir well to coat the pasta in the oil. Add the zucchini leaves; drizzle with another tablespoon or two of olive oil and season with salt to taste. Toss gently, adding up to a few tablespoons of the pasta cooking water as needed to keep the pasta moistened.

6 Ladle into shallow bowls and serve garnished generously with grated ricotta salata.





LORIGHITTAS WITH SHRIMP, MUSSELS & ORANGE

SERVES 4; PHOTO AT LEFT ACTIVE: 1 HR. 20 MIN. • TOTAL: 2 HR. 20 MIN.
(PLUS OPTIONAL OVERNIGHT RESTING)

Island Sardinia, where luxury beaches are out of sight and granite cliffs and ridges, thick shrubbery, and farmhouses form the landscape, many local cooks still hew to the ancient customs of the agricultural region. In the unspoiled west-central community of Siddi in the province of Oristano, chef Roberto Petza of Ristorante S'Apposentu, at the hotel and *masseria* (farmhouse) Casa Puddu, creates dishes that reflect the island's coastal and rural identities.

Among Petza's more modernist dishes, his lorighittas pasta showcases a classic local shape. Once exclusively produced by women in the nearby town of Morgongiori, lorighittas are elaborate loops made from a rustic mix of semola flour (known as *trigu murre* or *trigu arrubiu* in Sardu, the local dialect) and hot water. The name refers to the long, ropelike rings once used to tether horses and yoke oxen back from the fields.

Though lorighittas are traditionally served with an uncomplicated pomodoro sauce or tomato sugo speckled with ground or braised wild boar meat, this version adapted from Petza combines head-on shrimp, sweet mussels, basil, and fresh orange juice and zest—a nod to Sardinia's glorious Mediterranean coastline.



Made by looping a slender strand of dough around two fingers, then carefully twisting the pieces into what looks like a thin rope, lorighittas take time and, ideally, multiple makers. Let the pieces dry slightly before boiling to preserve their shape, resting them on a surface heavily dusted with semolina to help prevent sticking and warping when lifted. Leave the heads on the shrimp for a deeper, sweeter seafood flavor, and finish the pasta in a combination of fresh orange juice and the juices from the cooked mussels.

- 2¼ cups plus 3 Tbsp. semolina flour, plus more as needed
- 6 Tbsp. extra-virgin olive oil, divided, or more as needed
- 2 garlic cloves, thinly sliced (1 Tbsp.)
- 1 lb. fresh mussels
- 1 cup very thinly sliced spring onions or scallions, mostly light green and white parts
- 1 bay leaf
- Sea salt or kosher salt
- Freshly ground black pepper
- 16 medium, head-on shrimp (about 1 lb.)
- Finely grated zest and fresh juice of 1 orange
- About 5 saffron threads
- Fresh basil leaves, for garnish

1 Make the dough: In a large bowl, add the flour and 7 fluid ounces water; mix with a fork until well combined. Use your hands to gather the dough into a loose ball, then turn the ball out onto a clean work surface and knead vigorously, adding a little more flour as needed, until the dough is smooth and elastic, 5–7 minutes. Wrap in plastic wrap and refrigerate for at least 1 hour and up to 1 day.

2 Meanwhile, cook the mussels: Set ½ cup water next to the stove. In a medium saucepan over medium-high heat, heat 2 tablespoons olive oil. Once hot, add the garlic and cook, stirring frequently, until fragrant but not yet browned, 30 seconds to a minute. Add the water and bring to a strong simmer. Add the mussels and cover the pan. Cook, shaking the pan occasionally, until the mussels have opened, 3–4 minutes. Remove the mussels and their juices to a bowl, and let cool slightly. (Discard any that do not open.) Reserve the mussel juices. Pick about three-quarters of the mussels from their shells and discard the shells; reserve the rest whole.

3 Form the lorighittas: Working with small pieces at a time, roll the dough out into long thin ropes, about ⅛ inch thick and 11 inches long. Pinching one end of the dough between your forefinger and thumb, wrap each piece twice around 2–3 fingers. Pinch the ends together gently to seal the loop, then grab an end of the ring with each hand. Twist each collection of strands in opposite directions so that the pieces wrap around each other and create what looks like a rope or braided ring. Transfer to a baking sheet or flat board dusted liberally with semolina. Let dry slightly.

4 When ready to serve, bring a large pot of water to a boil. In a large saucepan, add 2 tablespoons olive oil, the green onion, and the bay leaf over medium heat; season with salt and a generous amount of black pepper and cook, stirring occasionally, until the onion is softened slightly, 1–2 minutes. Remove the onion to a small bowl and add the shrimp to the pan in a single layer; raise the heat to medium-high. Cook, turning the shrimp occasionally, until well seared all over and cooked through, 6–8 minutes total. Remove the shrimp to a plate and keep warm. To the pan, add the onion and ¼ cup plus 1 tablespoon each of the orange juice and reserved mussel juices. Quickly add all of the mussels and the saffron; let cook 1 minute to heat through.

5 Meanwhile, salt the boiling water generously and add the lorighittas; cook until the pasta naturally floats to the top of the water, 4–5 minutes. Using a slotted spoon or spider, transfer the lorighittas to the onion mixture. Add 2 tablespoons of the pasta cooking water, or more as needed to make the mixture saucy, and stir to coat the pasta. Remove the bay leaf and discard. Add the shrimp, the remaining 2 tablespoons olive oil, and more salt and black pepper to taste.

6 Transfer the pasta to a serving bowl. Top generously with orange zest and basil leaves, and serve.

“Our region is called Italy’s food valley,” says Massimo Bottura, renowned chef-owner of Osteria Francescana in Modena. For cooks in Emilia-Romagna, the trove of traditional foods produced in the area—like Parmigiano-Reggiano, prosciutto di Parma, and balsamic vinegar—fuel a not-so-modest culinary pride.

At Franceschetta 58, Bottura’s more casual osteria, the chefs riff on dishes from all over Italy using local products—to sometimes mixed reactions from Italian traditionalists. One of the stars is a play on the revered *pasta all’amatriciana*, born some 2,000 years ago in the mountain town of Amatrice and later adopted by the citizens of Rome. Shepherds found sustenance in this simple pasta with pork, pork fat, and Pecorino Romano. An account from 1816 credits chef Francesco Leonardi for updating the dish, using tomatoes for the first time. He served his newfangled version—with onions and *guanciale*, cured jowl—to the Pope’s court. It’s since been considered practically sacred, and the Romans are notoriously touchy about messing with it.

Bernardo Paladini, the Roman sous chef who created this *amatriciana* interpretation, is not afraid of playing with tradition. “Bernardo came to Modena a Roman chef with an open mind,” Bottura says. His singular touches included slowing the cooking of the sauce way down to deeply caramelize the onions and tomatoes, lacing it with sweet-and-tart balsamic vinegar—produced by Bottura’s family business—and the addition of both Parmigiano-Reggiano and Pecorino Romano. “The young Romans who come to the restaurant judge the dish on its flavor alone and say it is fantastic,” Bottura says. “But, for sure, the older generation, who holds on more closely to tradition, they complain.”



MEZZE MANICHE ALL'AMATRICIANA A MODENA

SERVES 4; PHOTO AT RIGHT TOTAL: 1 HR. 40 MIN.

In Rome’s beloved version of *pasta all’amatriciana*, the crushed tomatoes and their juices are simmered in lard or the rendered fat of *guanciale*, a cured pork jowl that also garnishes the dish. In this creatively bastardized version the rendered fat is cut back, the onions are deeply caramelized, and the sauce cooked slowly for richness and depth of flavor. Along with spaghetti and bucatini, *mezze maniche rigate*, a ridged tube akin to a half rigatoni, is traditional with *amatriciana* in Rome, but fusilli, which Bottura uses as an alternative, is great for lapping up the sauce. Stir the sauce often while it cooks to prevent sticking and scorching.

- 8 oz. *guanciale* (Italian cured pork jowl), finely diced (1 packed cup)
- 1 cup minced yellow onion
- ½ tsp. aged balsamic vinegar from Modena, such as Villa Manodori Artigianale brand, plus more for drizzling
- 8 canned San Marzano tomatoes, finely chopped (juices reserved), plus ¼ cups more tomato sauce from the cans (about 2 lb. 8 oz. total)
- 1 lb. dried *mezze maniche rigate* pasta
- ¼ cup plus 2 Tbsp. finely grated Parmigiano-Reggiano
- ¼ cup plus 2 Tbsp. finely grated Pecorino Romano
- Freshly ground black pepper

1 In a large, high-sided skillet over medium-low heat, add the *guanciale*; cook, stirring occasionally, until much of the fat has rendered and the meat is crispy, 15–18 minutes. Remove to a strainer set over a bowl; reserve the meat and fat separately.

2 Add half the fat back to the pan over medium-low heat. Stir in the onion and let cook, stirring occasionally, until softened and lightly caramelized, about 35 minutes. Stir in the balsamic vinegar and cook 1 minute more. Add the tomatoes and their juices to the onion mixture. Bring to a low simmer and cook, being sure to stir frequently, until thickened and reduced slightly, about 30 minutes. Add three-quarters of the *guanciale* to the sauce; keep the rest for garnishing.

3 Meanwhile, bring a large pot of water to a boil; salt generously. Add the pasta and cook, stirring occasionally, until al dente, 6–8 minutes.

4 Using a large spider or small strainer, remove the pasta to a large bowl. Add enough sauce to coat the pasta to your liking; stir while adding all but 1 tablespoon each of the cheeses. Taste and adjust the seasoning as needed.

5 Divide the pasta and sauce between four plates or transfer to a platter, and sprinkle with the leftover crispy *guanciale*. Drizzle lightly with more balsamic if desired. Garnish with the remaining cheeses and black pepper to taste.



BLUTNUDELN

WITH BLOOD SAUSAGE BOLOGNESE

SERVES 4-6; PHOTO AT LEFT ACTIVE: 1 HR. 40 MIN. • TOTAL: 3 HR. 15 MIN. (PLUS OPTIONAL OVERNIGHT RESTING)

A dumpling's throw from Austria and Switzerland amid the peaks of the Dolomites, Trentino can seem more Germanic than Italian. The local diet is heavy on sauerkraut, goulash, and strudels, and pasta is made with hearty rye flour. One particularly distinct local rye pasta struck chef Matthew Accarrino, the Italian-trained chef of San Francisco's SPQR: *blutnudeln* or *bludnudlen*, otherwise known as *pasta al sangue* or fresh pig's blood noodles.

The purple-tinged, rye-flecked pasta was traditionally made whenever pigs were slaughtered, then dressed up with cows' milk cheese, butter, and sage. From Trentino, Accarrino traveled south to Tuscany and encountered the grilled, spiced pork blood sausages at Ristorante il Granaio in the town of Bolgheri. The twin experiences inspired him to create a pasta dish that fused the two traditions: pig's blood pasta served with a slow-simmered blood sausage ragù. "Italy has always been a culture of utilization," he says. "Anything I come up with for my restaurant is usually a blend of experiences."

Accarrino grinds the shoulder, fat, and skin of the pigs, seasoning the mix with the blood, pepper, and herbs, then braises it in red wine and spices, but in this adapted version of his restaurant recipe, pre-ground pork works well. The finished ragù is rustic, rich, and lightly mineral, with the faintest hint of iron.



Pasta in Italy is served lightly coated, not completely covered, in sauce. To avoid overburdening delicate homemade noodles, cut them about $\frac{3}{4}$ inch wide to help pick up the sauce, and toss gently with spoonfuls of sauce and pasta water a little at a time. Fresh pig's blood, used in both the pasta dough and ground sausage mix, can be found in Hispanic, Eastern European, or Chinese markets, though you may have to call a few to track it down.

For the blood sausage Bolognese:

- 8 Tbsp. extra-virgin olive oil, divided
- $\frac{1}{4}$ cups minced yellow onion, divided
- Kosher salt and freshly ground black pepper
- $\frac{2}{3}$ cup plus 2 Tbsp. heavy cream, divided
- 2 Tbsp. oats
- 1 large egg, beaten
- 5 sage leaves, plus 1 Tbsp. chopped sage
- $2\frac{3}{4}$ lb. ground pork, divided
- 8 oz. pig's blood (about $\frac{1}{2}$ cup)
- 2 fresh thyme sprigs
- 1 fresh rosemary sprig
- 5 whole cloves
- $\frac{1}{2}$ cup minced peeled carrots
- $\frac{1}{2}$ cup minced celery
- 5 garlic cloves, thinly sliced
- $\frac{1}{2}$ cup plus 1 Tbsp. tomato paste
- $\frac{1}{4}$ tsp. crushed red pepper
- $2\frac{1}{2}$ cups red wine, plus more as needed
- $\frac{1}{4}$ tsp. freshly ground nutmeg
- $\frac{1}{2}$ cup fresh bread crumbs
- Grated Parmigiano-Reggiano, for serving

For the pasta:

- 1 cup "00" flour (125 g.), plus more as needed
- 1 cup rye flour (125 g.)
- 2 large eggs
- $2\frac{1}{2}$ oz. pig's blood ($\frac{1}{3}$ cup)
- $\frac{1}{2}$ tsp. kosher salt
- Semolina flour, for rolling

1 Make the sausage: In a large skillet over medium heat, add 2 tablespoons oil; add $\frac{1}{4}$ cup onion and a pinch of salt and cook, stirring, until the onion is well softened, 7-10 minutes. Let cool completely. Mix with the 2 tablespoons cream, the oats, egg, chopped sage, $\frac{3}{4}$ teaspoon salt, and $\frac{1}{8}$ teaspoon pepper. Add 1 pound ground pork and the pig's blood and mix thoroughly. Cover and refrigerate.

2 Make the Bolognese: Preheat the oven to 325°. To a piece of cheesecloth, add the thyme and rosemary, sage leaves, and cloves. Enclose the spices fully, then seal with kitchen twine or the ends of the cheesecloth. Set aside.

3 In a large Dutch oven over medium-high heat, add 2 tablespoons oil. Add the remaining pork and season with $\frac{3}{4}$ teaspoon salt; cook, stirring occasionally, until well browned, 5-7 minutes. Transfer the pork and juices to a bowl. Lower the heat to medium and add 3 tablespoons olive oil. Add the remaining onion, carrots, and celery; season generously with salt and cook, stirring occasionally, until the vegetables are softened slightly, about 3 minutes. Stir in the garlic, tomato paste, and chile flakes, and cook 2 minutes. Return the pork and juices to the pot, and stir in the wine. Bring to a simmer over high heat and cook until the wine is reduced by a third, 6-8 minutes. Add $2\frac{1}{2}$ cups water and return the sauce to a simmer. Stir in the nutmeg and the herb bundle and cover the pot. Transfer to the oven and let cook 2 hours.

4 Meanwhile, make the pasta: Combine the flours on a clean work surface. Form a deep well in the center and add the eggs, pig's blood, and salt. Mix with a fork, gradually incorporating the flour until a dough forms. Knead by hand until the dough is soft and smooth, adding more flour to the work surface or your hands as needed if sticky, 7-10 minutes. Flatten the dough into a 1-inch-thick square. Wrap in plastic and let rest at room temperature for 30 minutes or up to 1 day in the refrigerator.

5 Cut off a piece of dough about $1\frac{1}{2}$ inches wide. Flatten to fit through the widest setting on a pasta machine. Guide the piece through the rollers, flouring as needed. Fold into overlapping thirds like a letter and repeat, leading with the widest side. Switch to the next narrowest setting and guide the dough through once. Repeat until you've reached the second thinnest setting on the machine.

6 Cut pasta into 12-inch sheets. Layer 2 or 3 sheets, dusting each generously with semolina before

Tucked up near the border with Slovenia in the northeast corner of Italy, Friuli-Venezia Giulia is a fertile alpine region of natural wonders: sprawling pine forests, sparkling lagoons, and kaleidoscopic gardens. Antonia Klugmann was wandering through the wildflowers in her rural village of Dolegna del Collio when inspiration for this flowery pasta dish struck.

"It was the point in the season when jasmine and chamomile are both in bloom," says Klugmann, the chef at Michelin-starred restaurant L'Argine a Vencò.

"The use of herbs and flowers is very traditional in the country areas of our region," says Klugmann, who improvises menus around local produce and what's grown in the restaurant's gardens. "The use of spices like saffron is connected to the *cramars*," she adds, referring to traveling peddlers who historically carried spices and other goods from central Europe across the northern Italian border. Today, crocus flowers are abundant and the saffron harvested from them is used for pasta dishes. Klugmann dries bright yellow calendula buds to use in a similar way: "These were considered the poor man's saffron," she says.

For her *spaghettoni gelso-mino, zafferano, e calendula*, the chef parboils strands of pasta, then finishes cooking them in a jasmine-and-saffron-infused water as bright orange as a bowl of beaten egg yolks. Her final touches: melted chamomile-infused butter for moisture, toasted cornmeal for crunch, and dried ground calendula for some added texture. The first two garnishes are borrowed from a popular regional gnocchi dish. "My cuisine has always been strictly connected to the territory where I work."



layering to be sure they don't stick together. Roll the dough from both ends tightly like a scroll so the short sides meet in the center (like a pair of binoculars). Using a very sharp knife, slice the rolls into wide, ¾-inch-thick noodles. Shake the noodles loose, then portion into 3- to 4-ounce nests. Place the nests on a baking sheet lightly floured with semolina and set aside.

7 Toast the bread crumbs. In a large skillet, heat 1 tablespoon olive oil over medium-high heat. Add the bread crumbs and a generous pinch of salt. Cook, stirring frequently, until browned and crispy, 8–10 minutes. Remove to a bowl.

8 Retrieve the sauce (the meat should be tender and the sauce noticeably thickened). Set it back on the stovetop over low heat. Stir in the remaining heavy cream and the blood sausage, breaking

the sausage up into small pieces. Let simmer until the sauce has a velvety texture, 20–30 minutes. Taste and adjust the seasoning with salt and pepper or a few more drops of red wine as needed. Remove the herb bundle and discard.

9 Meanwhile, bring a large pot of water to a boil and season it generously with salt. Add the prepared pasta and cook until al dente, 3–4 minutes. Drain, reserving a few tablespoons of the cooking water, then return the pasta to the pot or a serving bowl. Add spoonfuls of the sauce to the noodles until it moistens and clings without covering them entirely, thinning the sauce with 1 or more tablespoons of the reserved pasta water if necessary. Taste and adjust the seasoning as needed.

10 Serve topped with grated Parmigiano-Reggiano and toasted bread crumbs to taste.

SPAGHETTONI

WITH JASMINE, SAFFRON, CHAMOMILE & CALENDULA

SERVES 4–6; PHOTO AT RIGHT ACTIVE: 50 MIN. • TOTAL: 1 HR.

These floral, buttery noodles from chef Antonia Klugmann at L'Argine a Vencò can be infused using either fresh or dried flowers. Steep the flowers in the butter and pasta cooking water in advance if desired, and reheat when ready to use. Any tubular pasta like bucatini or spaghetti, cooked al dente, will work.

- 1** Tbsp. dried jasmine buds
- 1** tsp. honey
- 2** generous pinches saffron (about 60 strands), or more as needed
- Kosher salt
- 2** sticks unsalted butter
- 1** Tbsp. plus 1 tsp. dried chamomile flowers, plus fresh flowers for garnish if desired
- 2** Tbsp. yellow cornmeal (fine polenta)
- 1** lb. spaghettoni
- 2** tsp. ground dried calendula

1 Make the jasmine broth: In a medium saucepan, bring 1¾ cups water to boil. Add the jasmine; let steep 10 minutes. Strain out the jasmine, then stir in the honey, saffron, and a pinch salt. (It should be a saturated yellow; add more saffron as needed.)

2 Make the chamomile butter: In a small saucepan

over low heat, add the butter and cook until melted but not simmering (about 130°), 10 minutes. Add the dried chamomile and steep 10 minutes; strain.

3 Meanwhile, in a dry medium skillet over medium heat, add the cornmeal and ½ teaspoon salt. Cook, stirring, until toasted, 11–13 minutes. Transfer to a bowl and reserve.

4 Bring a large pot of salted water to boil. Add the jasmine water to a large skillet over medium heat. Cook the pasta in the boiling water until softened slightly, 4 minutes. Using tongs, transfer the pasta to the jasmine broth; cook, tossing and adding pasta water as needed, until al dente, 3–5 minutes.

5 Remove the pasta to a platter and add three-quarters of the chamomile butter; season with salt to taste and toss to coat. Dust with the cornmeal, top with the remaining butter, and sprinkle with the calendula powder and chamomile flowers.

