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Media Platforms Design TeamDe Grisogono ring, degrisogono.comStellene VolandesEditor In ChiefEditor-in-Chief Stellene Volandes is a jewelry expert, and the author of *Jeweler: Masters and Mavericks of Modern Design* (Rizzoli).Watch Next We've been independently researching and testing products for over 120 years. If you buy through our links, we may earn a commission. Learn more about our review process. Jun 2, 2014 If you saddle up to a tapas bar in Spain in July, you'll notice Spaniards slaking their thirst with tinto de verano (translation: summer red wine) not sugary, boozy sangria. Make sure to use a good-quality lemon soda that's not too sweet. Advertisement - Continue Reading Below 1 bottle dry red wine, such as Rioja, Syrah, or Malbec 3/4 c. Aperol or other orange aperitivo 1/4 tsp. ground cinnamon Lemon soda, such as San Pellegrino, Limonata, or Lemon Seltzer This ingredient shopping module is created and maintained by a third party, and imported onto this page. You may be able to find more information about this and similar content on their web site. In pitcher, whisk together wine, Aperol, and cinnamon.Serve over ice topped off with lemon soda. Advertisement - Continue Reading Below Bourgeois locals crowd the terrace tables at lunch, eating club sandwiches with knives and forks as anxious waiters frown at couples with pushchairs or single diners occupying tables for four. This historic café, former HQ of the Lost Generation intelligentsia, attracts tourists and, yes, celebrities from time to time. But a café crème is €4.60, and the omelettes and croque-monsieurs are best eschewed in favour of the better dishes on the menu (€15-€25). There are play readings on Mondays and philosophy debates on the first Wednesday of the month, at 8pm, in English. The distinction between de que and que in Spanish can be confusing because they are both frequently used to translate "that." See the following two pairs of examples: El plan que quiere es caro. (The plan that he wants is expensive.)El plan de que los estudiantes participen en las actividades es caro. (The plan that students participate in the activities is expensive.)¿Cuál era el concepto que Karl Marx tenía sobre el poder del estado? (What was the concept that Karl Marx had about the power of the state?)Es común escuchar el falso concepto de que el estado no debe de ser poderoso. (It is common to hear the false concept that the state shouldn't be powerful.) Structurally, all these sentences follow this pattern: English: subject of sentence + dependent clause beginning with "that"Spanish: subject of sentence + dependent clause beginning with que or de que So why the use of que in the first sentence of each pair and de que in the second? The grammatical difference between those may not be obvious, but in the first one, que translates "that" as a relative pronoun, while in the second de que translates "that" as a conjunction. So how can you tell if you're translating a sentence of this pattern to Spanish if "that" should be translated as que or de que? Almost always, if you can change "that" to "which" and the sentence still makes sense, "that" is being used as a relative pronoun and you should use que. Otherwise, use de que. See how in the following sentences either "which" or "that" makes sense (although "that" is preferred by many grammarians): Es una nación que busca independencia. (It is a country that/which is seeking independence.)No hay factores de riesgo que se puedan identificar para la diabetes tipo 1. (There are no risk factors that/which can be identified for Type 1 diabetes.)La garantía que brinda General Motors es aplicable a todos los vehículos nuevos marca Chevrolet. (The guarantee that/which General Motors offers is applicable to all new Chevrolet-branded vehicles.) And here are some examples of de que being used as a conjunction. Note how the "that" of the English translations can't be replaced by "which": El calcio reduce el riesgo de que el bebé nazca con problemas de peso. (Calcium reduces the risk that the baby is born with weight problems.)Hay señales de alarma de que un niño está siendo abusado. (There are warning signs that a child is being abused.)No hay ninguna garantía de que esta estrategia pueda funcionar. (There is no guarantee that this strategy can work.)Ecuador admite posibilidad de que jefes de las Farc estén en su territorio. (Ecuador is admitting the possibility that FARC leaders are in its territory.)La compañía quiere convencernos de que su producto es ideal para los jugadores empedernidos. (The company wants to convince us that its product is ideal for hard-core gamers.) Media Platforms Design TeamDe Beers High Jewelry necklace, debeers.comStellene VolandesEditor In ChiefEditor-in-Chief Stellene Volandes is a jewelry expert, and the author of *Jeweler: Masters and Mavericks of Modern Design* (Rizzoli).Watch Next Media Platforms Design TeamThis season "Jardin de Tuileries," a fabric favored by Marie Harriman, Jackie Kennedy, Pat Nixon, and Bunny Mellon (to name just a few), received a facelift from the venerated designers at Scalamantré. Originally adapted from an 18th-century embroidery fabric as a glazed cotton, the pattern has been reprinted on both cotton-and-linen and silk taffeta grounds, and been recolored in three hues: porcelain blue, multi on white, and jewel on cream."Jardin de Tuileries' is one of my favorite patterns in the collection, because it's just so lyrical," says Steven Stolman, president of Scalamantré. "It has a strong vertical line, so it has to be used artfully. It's a pattern that requires some expertise, but used in the right way, the result is extraordinarily elegant. It's no surprise that Jacqueline Kennedy was drawn to it, because it was in keeping with her style, which was always elevated and ever so slightly Francophile." Mrs. Kennedy was first charmed by the design when she was staying at the Georgetown home of Averell and Marie Harriman after the assassination of her husband. When she moved to 1040 Fifth Avenue, she reportedly called her interior designer, Keith Irvine, and said, "I've asked Marie Harriman, 'Can we copy your bedroom?' And she said yes." "Jardin de Tuileries" would show up at 1600 Pennsylvania Avenue when Pat Nixon used it for the sofa and chairs in the West Sitting Hall of the White House. Gather the ingredients. The Spruce Eats / Cara Cormack Slice the onion crosswise. The Spruce Eats / Cara Cormack Slice off the stems and tops off the jalapeños, slice them in half lengthwise, and remove the seeds and veins. Then slice them crosswise. The Spruce Eats / Cara Cormack Heat the oil in a large skillet over medium heat. When the oil shimmers, add the onion and jalapeño and cook until soft. The Spruce Eats / Cara Cormack Add the potatoes and cook, pressing with a spatula, until they are completely mashed. Add salt and stir to incorporate. The Spruce Eats / Cara Cormack Transfer to a bowl and set aside. Wipe out the skillet. The Spruce Eats / Cara Cormack Gather the ingredients. The Spruce Eats / Cara Cormack Heat the vegetable oil (in the same skillet used for the first filling) over medium-low heat. When the oil shimmers, add the onion and garlic and cook until they begin to soften. The Spruce Eats / Cara Cormack Add the beans with the liquid in the can and cook, pressing with a spatula until they are mostly mashed. Add salt and stir to incorporate. Set aside. The Spruce Eats / Cara Cormack Gather the ingredients. The Spruce Eats / Cara Cormack Bring a large pot filled with water to a boil. Add the tomatillos and cook until the skins begin to peel, about 30 seconds. Remove with a slotted spoon and let cool. The Spruce Eats / Cara Cormack Remove and discard the skins. The Spruce Eats / Cara Cormack To a blender, add the prepared tomatillos, garlic, onion, and cilantro, and salt to taste. Blend until mostly pureed, but still slightly chunky. The Spruce Eats / Cara Cormack Fold in the avocado. Adjust the seasoning with salt. Transfer to a bowl. The Spruce Eats / Cara Cormack Line the basket with a large bath towel. Place the plastic bag on top of the towel. Line the inside of the plastic bag with parchment or waxed paper. The Spruce Eats / Cara Cormack Heat about 1 1/4 cups vegetable oil in a large skillet over medium-high heat. Add the ground achote and stir to dissolve in the oil. When the oil begins to shimmer, dip each tortilla into the hot, seasoned oil and fry lightly, about 3 seconds per side (they should lightly fried, but still soft and foldable, not crispy). Transfer to a paper-towel-lined rimmed baking sheet. Reserve the oil in the skillet. The Spruce Eats / Cara Cormack Preliminary Note: As you fill and fold each taco, immediately transfer to the plastic bag. Once in the bag, drizzle each with 1 to 2 teaspoons of the reserved achote oil from the skillet. Immediately close the bag so the tacos self-steam and retain heat. Continue in this manner, layering the tacos on top of each other with a drizzle of oil between each. Filling the tacos: Fill 10 tacos with the potato filling. Fold in half. Fill the remaining 10 tacos with the bean filling. Fold in half. Transfer to the plastic bag with the oil as noted above. Tightly close the plastic bag once all the tacos are assembled. Fold the towel over the top of the plastic bag to keep the tacos warm. If necessary, add more towels on top to keep the tacos insulated. The Spruce Eats / Cara Cormack Serve the tacos with the salsa. If you're not eating them all at once, keep the rest in the bag, covered with the towel. The Spruce Eats / Cara Cormack Take care to wash your hands thoroughly after handling chiles. Some people use gloves or wrap their hands in plastic bags to protect themselves. Oils from the chiles can irritate your eyes and nose. You can make the fillings and the salsa 1 to 3 days ahead of time, and store them in the refrigerator. Warm the fillings before assembling the tacos, then pack. Once packed and stored in the plastic bag, we recommend consuming the tacos on the same day. Packed carefully, tacos de canasta will keep warm for 5 to 6 hours. Rate This Recipe I don't like this at all. It's not the worst. Sure, this will do. I'm a fan—would recommend. Amazing! I love it! Thanks for your rating!

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