

Nuevo Latino Cuisine: Culinary Artistry, Community and Conversation

The Library, University of California, Davis invites you to join us on May 9th, 2011, for "Nuevo Latino Cuisine: Culinary Artistry, Community and Conversation." The convivium will include presentations by three speakers recognized internationally for their contributions to the Latin American culinary world:

Professor Ken Albala, a noted food historian, faculty member at the University of the Pacific and prolific author and editor of publications that include *Eating Right in the Renaissance* and *A Cultural History of Food*, will speak on "The Roots of Latin American Food."

Steve Sando, owner of Rancho Gordo: New World Specialty Food, culinary consultant and author of *Heirloom Beans*, will discuss "Redefining the New American Kitchen: Bringing Latin American Heirloom Ingredients to the Modern Table."

Leopoldo López Gil, a founding member of the Slow Food Movement in Venezuela and member of the Academia Venezolana de Gastronomía, with his daughter Adriana López Vermut, owns the Pica Pica Maize Kitchen restaurants located in Napa and San Francisco. Señor López will talk about the "new modern Latino cuisine" and the ingredients and culinary traditions that encourage chefs and serious home cooks to experiment and create new fusion dishes.

- Location: Putah Creek Lodge, University of California, Davis
- Time: 12 Noon - 5 PM, Monday, May 9th, 2011
- Cost: \$50; includes lunch and presentations
- Contact: Myra Appel, mlappel@lib.ucdavis.edu

Deadline to register: Friday, May 6, 2011

Name: _____

Address: _____

Phone #: _____

Email: _____

Number of attendees: _____ x \$50 = Total amount submitted: _____

Please make the check payable to: **University of California Regents**

Mailing address: Library Administration, Shields Library,
100 North West Quad,
University of California,
Davis, CA 95616

Campus Map: <http://campusmap.ucdavis.edu/?b=122>

Visitor Parking: <http://campusmap.ucdavis.edu/?l=54> (\$6.00 / day)