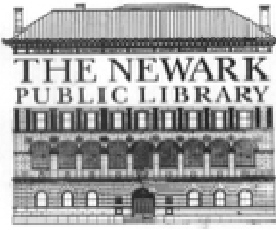


THE NEWARK PUBLIC LIBRARY
5 WASHINGTON STREET, NEWARK, NEW JERSEY 07102



PRESS RELEASE

September 4, 2014

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For Immediate Release

The Newark Public Library Celebrates Hispanic History with *Edible History: How Latin American Food Evolved and Transformed the World*

The Newark Public Library will commemorate Hispanic Heritage Month with the exhibit *Edible History: How Latin American Food Evolved and Transformed the World* and a series of complementary programs. Culinary historian, chef and author, Maricel Presilla will present the keynote address at the opening reception. Dr. Presilla is the chef and co-owner of Cucharamama and Zafra, two pan-Latin restaurants in Hoboken, New Jersey. She is also the president of Gran Cacao Company, a Latin American food research and marketing company. Her books, *The New Taste of Chocolate: A Cultural and Natural History of Cacao* and *Gran Cocina Latina: The Food of Latin America*, narrate the cultural history of chocolate and explore the vast culinary landscape of the Latin world.

Edible History looks at the history and cultures of Latin America through the lens of food. It explores the origins of its cuisines; examines the economic, cultural and political impact that major Latin American foodstuffs--cacao, peanuts, potatoes, corn, etc.--have had worldwide and looks at the ways in which Latin American food has influenced cuisine in the United States. Also showcased in this exhibit are original works by painter Fernando Mariscal; Gery Vereau's photographic essay celebrating Latino foodways in New Jersey; prints from the Library's Special Collections; and other artifacts that illustrate the diversity of local Latino food culture. The exhibit opens on September 18 with a 6 p.m. reception in Centennial Hall of the Main Library at 5 Washington Street. The exhibit was curated by Ingrid Betancourt, Project Director, New Jersey Hispanic Research and Information Center at The Newark Public Library and may be viewed on the Second Floor Gallery during regular Library hours, Monday, Friday, Saturday: 9:00 to 5:30 p.m.; Tuesday, Wednesday, Thursday: 9:00 a.m. to 8:30 p.m. through December 31, 2014.

Ms. Betancourt, in conversation about the celebration said, "So many of the world's favorite and most important food crops came from Latin America. Can you imagine a world without chocolate? *Edible History* looks at Latin America through the lens of food, and explores how its products changed the world."

Other programs at the Main Library on 5 Washington Street include **Tasting Peru: Pre-Columbian to Novo-Andean Cuisine**, a talk, cooking demonstration, and tasting on September 27 at 2 pm with Professor Lorenzo Cruz speaking on the history of Peruvian food, and Juan Andrés Placencia, Executive Chef of Costanera-Cocina Peruana in New Jersey on Novo-Andean cuisine.

At **Savoring the Rhythms: Food and Music in Latin America**, on Saturday, October 18 at 2 pm, José Obando, Director of the Musical Instrument Archive at the Metropolitan Museum of Art, will discuss the blending of European, African, and indigenous food cultures in Latin America and the connection between food and native musical instruments. The program features live music, a demonstration of instruments from different parts of Latin America, and a Dominican *merengue* dance lesson.

On Saturday, October 25 at 2 pm there will be a screening of ***Tortilla Soup*** a comedy about a Mexican American chef, his family, and the tension between preserving traditional culture and embracing the new. Film commentary will be provided by filmmaker, educator and media advocate, Beni Matías, a founding member of the National Association of Latino Independent Producers.

Ms. Matías will also provide commentary on the documentary ***Cooking Up Dreams (De Ollas y Sueños)*** which will be shown on Saturday, November 15 at 2 pm. In this film, renowned Peruvian director Ernesto Cabellos presents his country's spectacular cuisine and asks himself: Can an entire nation be represented by its cuisine? This film journeys to the kitchens of Peru's coast, highlands and jungle, as well as Peruvian expat communities in Paris, London, Amsterdam and New York for answers. From the most humble family kitchens to the most exclusive restaurants, from stories of pioneering Peruvian chefs abroad to those who preserve ancient recipes at home, we find that Peru's cuisine is deliciously integrating for its people, who have historically been divided by ethnic and economic differences.

Throughout October and November the Library's Sala Hispanoamericana will offer ***Gente y Cuentos: Food for the Literary Soul***, weekly reading and discussion programs focusing on food-themed Spanish-language short stories by well known Latin American writers. Each story will be read aloud and participants will have the opportunity to participate in a lively discussion led by People & Stories facilitator, Alma Concepción.

The **Coquito Workshop**, a combination of talk, film clips, cooking demonstration, and tasting of the Puerto Rican traditional Christmas drink will be held on Saturday, December 6 at 2 pm. The *coquito* phenomenon in the US is seen by many as a metaphor for a cultural longing that many Puerto Ricans in the diaspora feel for the island they left behind. The program includes a talk

on the history of *coquito*; clips of the documentary film ¡Coquito! – a work in progress that features the Coquito Master contest, created by Debbie Quiñones in El Barrio, NY; a *coquito*-making demonstration and tasting. Presenter Beni Matías is producer/director of ¡Coquito! with partners Tami Gold and Sonia González–Martínez.

All programs are free and open to the general public. Group visits and more details are readily available by contacting the Sala Hispanoamericana at the Library 973–733–7772, ibetancourt@npl.org, or visit www.npl.org

This year's programs and exhibits were made possible in part by funds from the New Jersey State Council on the Arts/Department of State, a Partner Agency of the National Endowment for the Arts and administered by the Essex County Division of Cultural and Historic Affairs and by a grant from the New Jersey Council for the Humanities, a state partner of the National Endowment for the Humanities. Any views, findings, conclusions or recommendations in these programs and exhibits do not necessarily represent those of the National Endowment for the Humanities or the New Jersey Council for the Humanities.

Images available at <http://www.npl.org/Pages/ProgramsExhibits/hh14/hh14.html>