

NATIVE SEEDS/SEARCH AND SABORES SIN FRONTERAS PRESENT

# An Intimate Evening with

## DIANA KENNEDY

THURSDAY, NOVEMBER 18

6—7:30 P.M.

**\$75 PER PERSON**

A PORTION OF EACH TICKET IS TAX DEDUCTIBLE.  
PROCEEDS BENEFIT NATIVE SEEDS/SEARCH AND  
SABORES SIN FRONTERAS.

NATIVE SEEDS/SEARCH  
AGRICULTURAL CONSERVATION CENTER  
3584 E. RIVER ROAD



**FREE PUBLIC PRESENTATION**

**THURSDAY, NOVEMBER 18**

**3:30—4:30 P.M.**

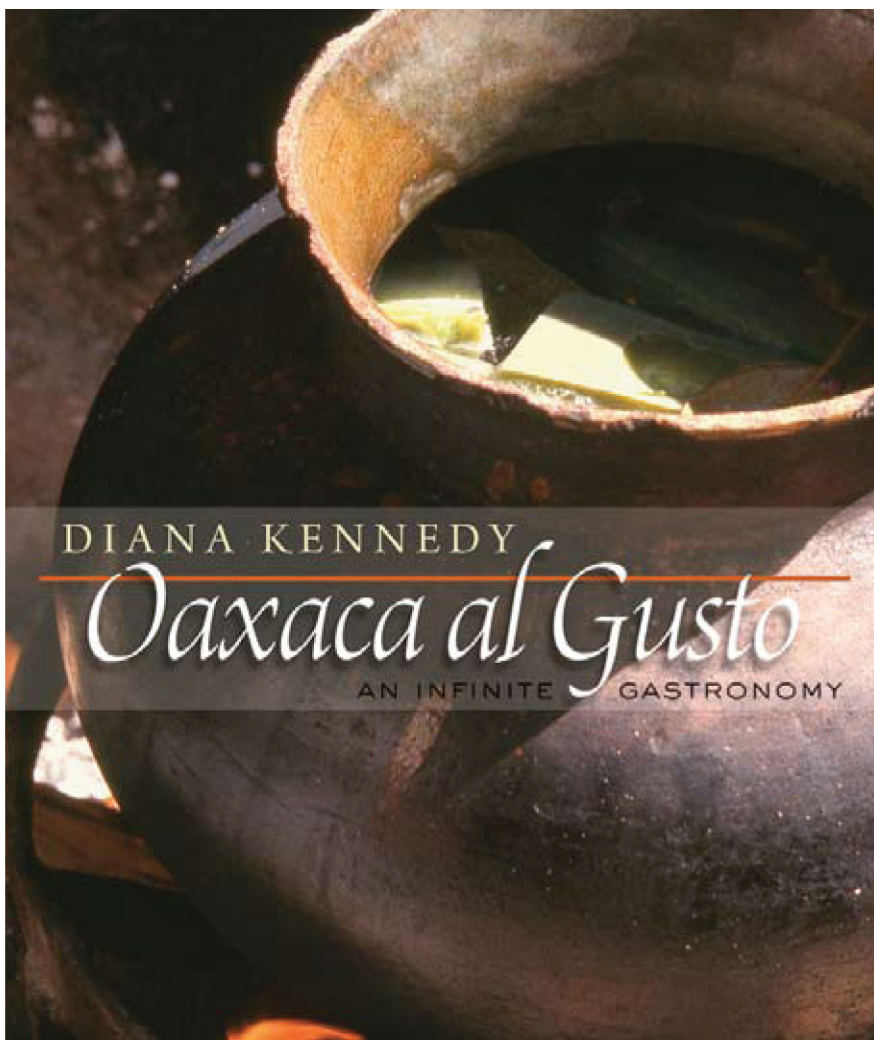
**UA CHEMISTRY AUDITORIUM ROOM 134**

Kennedy will discuss her new book at a free photo presentation from 3:30—4:30 p.m. at the University of Arizona Chemistry Auditorium, Room 134 across from the Student Union. Doors open at 3:15 p.m.

Join regional foods writer and Native Seeds/SEARCH co-founder **GARY PAUL NABHAN** and James Beard award-winning Chef **JANOS WILDER** Thursday for a unique conversation with renowned Mexican culinary author **DIANA KENNEDY** in celebration of Kennedy's new book, *Oaxaca al Gusto: An Infinite Gastronomy* (University of Texas Press, 2010).

Acclaimed as the Julia Child of Mexican cooking, Kennedy has studied Mexican food ways and culture for more than fifty years. *Oaxaca al Gusto: An Infinite Gastronomy* is an irreplaceable record of the traditional regional cuisines of Oaxaca. Organized by regions, the book presents three hundred recipes—most from home cooks—for traditional Oaxacan dishes. Fascinating notes about the ingredients, cooking techniques, and the food's place in family and communal life accompany each recipe.

Nabhan, Wilder, and Kennedy will take you on an amazing journey into the diverse state of Oaxaca and introduce you to one of the most outstanding and colorful cuisines in the world. Sous Chef Catering will serve light hors d'oeuvres.



**SEATING IS LIMITED. REGISTER ONLINE AT**

**WWW.NATIVESEEDS.ORG**

VISA, MASTERCARD, DISCOVER, AND AMERICAN EXPRESS ACCEPTED



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