

2017-K1292

Assembly Resolution No. 1292

BY: M. of A. Ramos

CELERATING Peruvian Gastronomy Weekend, August
25-26, 2018

WHEREAS, It is the sense of this Legislative Body, in keeping with its time-honored traditions, to recognize and pay tribute to those events which foster ethnic pride and enhance the profile of cultural diversity which strengthens the fabric of the communities of New York State; and

WHEREAS, Attendant to such concern, and in full accord with its long-standing traditions, this Legislative Body is justly proud to celebrate Peruvian Gastronomy Weekend, August 25-26, 2018; and

WHEREAS, SUMAQ 2018 will also take place during this same weekend at the Cradle of Aviation Museum in Garden City, New York; for eight years, the SUMAQ Peruvian Food Festival has enticed Long Islanders and visitors with the tantalizing aromas of Peruvian Gastronomy; and

WHEREAS, Under the luminous leadership of Director Vicky Diaz, the SUMAQ Peruvian Food Festival has become one of the most anticipated events of the year, attracting food enthusiasts from all over the United States; and

WHEREAS, Peruvian cuisine reflects local practices and ingredients,

including influences from the indigenous population including the Inca and cuisines brought in with immigrants from Europe (Spanish cuisine, Italian cuisine, German cuisine), Asia (Chinese cuisine and Japanese cuisine) and West Africa; and

WHEREAS, Without the familiar ingredients from their home countries, immigrants modified their traditional cuisines by using ingredients available in Peru; the four traditional staples of Peruvian cuisine are corn, potatoes and other tubers, Amaranthaceae (quinoa, kaniwa and kiwicha) and legumes (beans and lupins); the Spanish added rice, wheat and meats (beef, pork and chicken); and

WHEREAS, Many traditional foods, such as quinoa, kiwicha, chili peppers, and several roots and tubers have increased in popularity in recent decades, reflecting a revival of interest in native Peruvian foods and culinary techniques; and

WHEREAS, The Festival and APEGA, Peru's gastronomic association, strives to help diffuse Peruvian cuisine and culture in New York, and showcase the diversity of Peruvian gastronomy as well as talented chefs who are innovating and taking ancient flavors to a new level; over 20 food vendors will participate in this year's festival, offering the highest quality and variety of Peruvian food; and

WHEREAS, Some of the 20 vendors include La Caja China de Juan Talledo, Tamales de Magaly Silva, and Kankachos Tinajani; Chefs Jose Luis Chavez, Miguel Aguilar, Ezequiel Valencia, and Jose Lujan will share their talents and skills during cooking demonstrations; and

WHEREAS, In addition to sampling delicious Peruvian food, festival attendees will also enjoy musical performances, Peruvian folk dancing, Salsa and Bachata lessons, artisan vendors and a Fun Zone featuring El

Sapito; and

WHEREAS, A cherished event, the SUMAQ Peruvian Food Festival provides a uniquely warm environment that attracts all different types of people who come to taste the authenticity of Peruvian food and enjoy its heritage; and

WHEREAS, It is the intent of this Legislative Body to recognize those important events which remind us of the rich and diverse heritage of our great State and Nation; and

WHEREAS, Events which celebrate diversity and peace contribute to fulfilling our Nation's great legacy of equal opportunity for all, and do so profoundly enhance our shared commitment to freedom and justice; now, therefore, be it

RESOLVED, That this Legislative Body pause in its deliberations to celebrate Peruvian Gastronomy Weekend, August 25-26, 2018; and be it further

RESOLVED, That a copy of this Resolution, suitably engrossed, be transmitted to Vicky Diaz, Director, SUMAQ Peruvian Food Festival.