



Les Dames d'Escoffier
New York

***Gran Cocina Latina:
An Evening of Artisanal
Latin American Cooking
And Book Signing***

Presented by James Beard Award winner – and IACP
cookbook award recipient
Dame Maricel Presilla

Thursday, May 9, 2013

6:30 p.m. – 8:30 p.m.



Cucharamama Restaurant

233 Clinton Street (corner 3rd & Clinton)
Hoboken, NJ 07030



Passed hors d'oeuvres and Latin American buffet with
complimentary wines



Signature cocktail courtesy **Machu Pisco**



Attendance is limited to 40.

Event attendance: \$45 members/\$55 guests

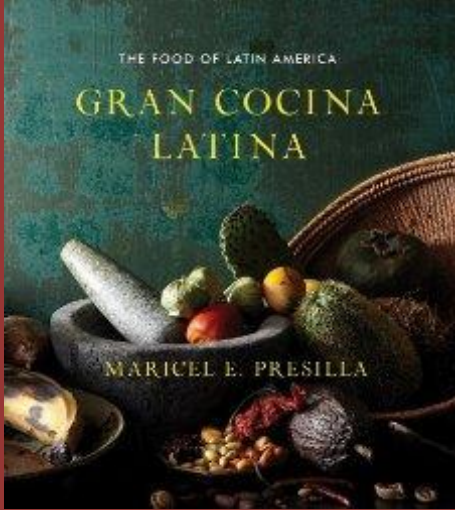
Attendance plus cookbook: \$71 members/\$81 guests

Proceeds benefit the LDNY Scholarship program.



Chairs: Dames Alexandra Leaf and Caroline McDonald
Special thanks: Dame Caroline Stuart





Gran Cocina Latina unifies the vast culinary landscape of the Latin world, from Mexico to Argentina and all the Spanish-speaking countries of the Caribbean. In one volume it gives home cooks, armchair travelers, and curious chefs the first comprehensive collection of recipes from this region. An inquisitive historian and a successful restaurateur, Maricel E. Presilla has spent more than thirty years visiting each country personally. She's gathered more than 500 recipes for the full range of dishes, from the foundational adobos and sofritos to empanadas and tamales to ceviches and moles to sancocho and desserts such as flan and tres leches cake. Detailed equipment notes, drink and serving suggestions, and color photographs of finished dishes are also included. This is a one-of-a-kind cookbook to be savored and read as much for the writing and information as for its introduction to heretofore unrevealed recipes.

Courtesy Amazon.com



Gran Cocina Latina: An Evening of Artisanal Latin American Cooking

Thursday, May 9, 2013
6:30 p.m. – 8:30 p.m.

RSVP FORM

Reservation cut-off: Friday, May 3, 2013

Member ticket: _____ @ \$45.00

Member ticket & book: _____ @ \$71.00

Guest ticket: _____ @ \$55.00

Guest ticket & book: _____ @ \$81.00



Payment by Credit Card:

<http://www.brownpapertickets.com/event/370569>

Payment by Check:

Send completed RSVP form & check payable to

“Les Dames d’Escoffier New York” to:

Dame Caroline McDonald, 1225 Garden Street,

Hoboken, NJ 07030

Attendance is limited to 40.

All reservations must be pre-paid and are non-refundable.



Questions?

Alexandra Leaf at (phone) and alexandraellenleaf@gmail.com

or Caroline McDonald at (917) 864-1234 and

cmcdonald@strategicsuccess.biz



Gran Cocina Latina: Directions to Cucharamama

BY PATH TRAIN

PATH Train – cost \$2.25 per ride

from 33rd and 6th to 1 Hudson Place, Hoboken Example: 5.34pm train arrives at 5.48, train every 7 minutes with 6.09 train arriving at 6.23pm

from WTC 1 Hudson Place, Hoboken Example: 5.31pm train arrives at 5.41pm, train every 6 minutes with 6.13 train arriving at 6.23pm

Taxi rank as you exit Path station with taxi available for \$6 or walk 3 blocks to 3rd Street, turn West and walk across Washington, Bloomfield, Garden, Park, Willow to Clinton – about 15mins



BY BUS

#126 bus from Port Authority - gate #205 Willow bus – cost \$2.35 per ride

Tickets Required - Customers are required to purchase a ticket or pass before boarding buses departing Port Authority Bus Terminal. Operators will not accept cash.

5.44 arrives 6.11, 5.48 arrives 6.15, 5.50 arrives 6.17, 5.52 arrives 6.19, 5.54 arrives 6.21

Bus to Willow and 2nd

Walk North one block to 3rd and West one block to Clinton for Cucharamama – about 4 minutes

Return bus #126 departs Washington Street every 10 minutes till 10.30pm – 10 minute ride

Or Clinton Street at 8.05pm and 8.25pm – 10 minute ride



BY CAR

Through Lincoln or Holland Tunnel - **Toll:** \$13.00 (Eastbound ONLY)

Hoboken Midtown Garage

330 Clinton Street

Hoboken, NJ 07030

(201) 459-1761

Don't miss this opportunity to celebrate Dame Presilla's success: A year after being named the James Beard Best Chef Mid-Atlantic, the chef and writer has won the prestigious International Association of Culinary Professionals (IACP) award for best general cookbook for her years-in-the-making "Gran Cocina Latina," an epic look at Latin American cooking.

