



To Whom It May Concern:

We would like to bring to your attention that "A One of a Kind" event is about to take place in Sacramento on February 13, 2010 (12:00pm – 7:00pm) and we do not want you to miss it!

Club Perú of Sacramento, a non-profit organization which goal is *to spread the Peruvian culture in the United States and to provide economic support to the children and the needed elderly in Perú* is presenting the 2010 Peruvian Food Festival in Sacramento which we have denominated "A Taste of Peruvian Flavors".

The venue of the event will be at 711 T Street, Sacramento CA 95811. Our Peruvian Chefs will be presenting a varied display of the best expressions of Peruvian gastronomy from different regions of the country.

Peruvian cuisine is one of the most diverse in the world and competes with the top popular cuisines in the planet such as the French, Chinese and Italian cuisine. In January 2004, "*The Economist*" said that Peru can lay claim to one of the world's dozen or so great cuisines", while at the [Fourth International Summit of Gastronomy Madrid Fusión 2006](#), regarded as the world's most important gastronomic forum, held in Spain between January 17th and 19th, [Lima was declared the "Gastronomic Capital of the Americas"](#). As of the late [20th century and the early 21st century](#), Peruvian cuisine has become widely regarded by [professionals and the international media](#) as "[the best of Latin America](#)"

Thanks to its pre-Incas and Inca heritage and to Spanish, Basque, African, Sino-Cantonese, Japanese and finally Italian, French and British immigration (mainly throughout the 19th century), Peruvian cuisine combines the flavors of four continents. With the eclectic variety of traditional dishes, the Peruvian culinary arts are in constant evolution, and impossible to list in their entirety. Suffice it to mention that along the Peruvian coast alone there are more than two thousand different types of soups, and that there are more than 250 traditional desserts. The great variety in Peruvian cuisine stems from three major influences:

- Peru's unique geography
- Peru's openness and blending of distinct ethnicities and cultures
- The incorporation of ancient cuisine into modern Peruvian cuisine

FOR MORE INFORMATION about this event, please read attached document and to find out more about our organization, please click on the link below:

<http://www.clubperudesacramento.com>

Sincerely,



Club Peru of Sacramento
The Board of Directors