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NEWS RELEASE

For Immediate Release

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2009 LIVING TRADITIONS FOOD MARKET

At the Living Traditions Food Market, twenty ethnic groups from the community share traditional foods of their culture with festival goers. To many people, the Living Traditions food booths are a chance to savor the flavors and engage in a multicultural dining adventure. For the many volunteer cooks and assistants, as well as family and community members who run these booths, the Food Market celebrates this opportunity to gather their community and share their delicious traditions with others. The Food Market offers something for every taste, from *tacos* to *momos*, from *churros* to *samosas*, and from rice and noodles to chicken, beef and vegetarian fare. The vendors re-invest the sales proceeds in the year-round cultural programming of their respective community groups.

Menus are subject to change.

Food booth hours are Friday, 5:00 pm – 10:00 pm;

Saturday, Noon – 10:00 pm; Sunday, Noon – 7:00 pm

BOOTH #1 UTAH BASQUE CLUB

Chorizos (mildly-seasoned pork sausage in a bun)

Basque Steak Sandwich (batter-fried steak with pimentos)

Churros (sweet fried pastry)

Utah's close-knit Basque community keeps cultural traditions alive through a variety of parties, picnics, cooking classes and a web site. Their folk dance troupe, the Utah 'Ko Triskalariak, performs regularly, engaging the youth in preserving their cultural identity.

BOOTH #2 TONGAN SINGERS OF UTAH

Moa Tunu (island-style barbecue chicken)

Puaka Tuna (roast pork with spices)

Macaroni Salad

Polynesian-style Rice

Fresh Veggies

Tropical Trifle (Tongan cake with pineapple, mandarin oranges and whipped cream)

Puteni (pound cake with vanilla custard)

Pani Popo (sticky buns with coconut cream sauce)

Otai (chunks of apples, pineapples and melons in coconut milk)

Utah has one of the largest populations of Tongans outside of Tonga.

Local musician Sione Ika organized The Tongan Singers of Utah over a decade ago. The group includes singers from throughout the valley, performing such traditions as Tongan sitting and standing dances, multi-part vocal music, and drumming.

BOOTH #3 BOLIVIAN ASSOCIATION IN UTAH

Empanadas

ART BARN
FINCH LANE GALLERY
54 FINCH LANE
SALT LAKE CITY
UTAH / 84102
TEL 801.596.5000
FAX 801.530.0547
www.slcgov.com/arts

Salchipapas (fried hot dog slices and fried potatoes)
Choclo con Queso (corn on the cob with melted cheese)
Chicharrón

The Bolivian Association shares the traditional culture of Bolivia while promoting the welfare and advancement of Bolivians through cultural, educational and social activities. Twice a year, during *Carnaval* and on Bolivian Independence Day, the Association celebrates the Bolivian heritage with dance, music and food.

BOOTH #4
SALT LAKE LEBANESE COMMUNITY

Hummus Sandwich (ground and seasoned chick peas served on pita bread)
Chicken Garlic Sandwich (served on pita bread with sauce and lettuce)
Falafel Sandwich (served on pita bread with lettuce, tomatoes, *tahini*, and hot sauce on demand)

For many decades, St. Jude's Maronite Catholic Church in Murray has provided a gathering place for Utah's Lebanese community with weddings and other family oriented events. Working in tandem with the Church to keep these traditions alive is Salt Lake's Anton Family Band, comprised of second and third generation Lebanese who perform traditional dance music.

BOOTH #5
UTAH TIBETAN ASSOCIATION

Momos (dumplings stuffed with seasoned beef or vegetables)
Hot Spicy Potatoes (spiced with exotic Indian spices)
Fried Rice
Pan- Fried Noodles

In 1990, the Utah Tibet Foundation successfully resettled nearly 160 Tibetans in the Salt Lake City area. The local Tibetan community stays in touch and works to preserve Tibetan culture and values through the Utah Tibetan Association. Their active music and dance ensemble performs at a variety of events, promoting awareness and understanding of Tibetan culture.

BOOTH #6
KANAMU TAHITIAN DANCE COMPANY

Pua'a Cascroutte (roasted pork barbecue sandwich)
Tuna Pa'a (strips of barbecued chicken on a bed of rice with dark Tahitian sauce)
To'e Pinapo (chilled tropical fruits)
Otai (sweet fruit drink with fresh fruits and coconut milk)

Kanamu Productions is a Tahitian dance company that shares Tahitian and Polynesian culture throughout Utah. They offer instruction in Polynesian traditions of music and dance in addition to their performances.

BOOTH #7
SWISS CHORUS EDELWEISS

Bratwurst Sandwich (grilled mild veal sausages on a roll with sauerkraut)
Traditional Cucumber and Tomato Salad
Apple Beer (alcohol-free)
Tortes (a variety of rich cakes and desserts)

The alpine flower *edelweiss* symbolizes the homeland for Utahns of Swiss descent. The Chorus is an active, longstanding and award-winning group. Singers, dancers and musicians participate in the concerts as well as in workshops and competitions with other Swiss choruses throughout the West.

BOOTH #8
FRATERNIDAD EL SALVADOR

Pupusa (corn tortilla stuffed with beans or cheese, topped with cabbage relish)
Tamales (filled with chicken, wrapped in banana leaves)
Quesadilla (cheesy dessert bread)
Frijoles (refried red beans)
Platanos (fried starchy bananas)
Lemonade

Utah's El Salvadoran Brotherhood brings immigrant families together through participation in a folkloric dance troupe that helps maintain their traditional culture. The group uses proceeds from festival food sales for rehearsal and costumes in preparation for their annual festival and performances.

BOOTH #9
UTAH SCOTTISH ASSOCIATION

Sausage Rolls (pork sausage baked in a puff pastry)
Forfar Bridie (pastry filled with beef, potato and onion)
Scottish Shortbread
Rumballs
Cherry Tarts
Pickled Onions
Lemonade

The Utah Scottish Association, founded in 1975, supports Scottish heritage and culture through newsletters, a web site and several major events. In addition to a Robert Burns Supper, held in January, and a National Tartan Day commemoration in April, the Association produces the Utah Scottish Festival and Highland Games in June. This festival features dance, pipe band and athletic competitions and is the largest Scottish event in the Intermountain West.

BOOTH # 10
PAKISTANI AMERICAN ASSOCIATION

Samosas (eggroll with ground beef and vegetables)
Chicken Kabobs
Chicken Potato Curry
Vegetable Curry
Daal (mildly spiced beans) with *Basmati Rice or Roti*
Roti (Pakistani-style bread)
Basmati Rice
Lemonade

The Pakistani American Association serves Utah's estimated 1,500 Pakistani families by organizing an annual Independence Day Celebration in August, programming concerts featuring visiting performers, and supporting the efforts of local dancers and musicians who perform traditional, classical and contemporary Pakistani arts.

BOOTH #11
THAI BUDDHIST TEMPLE

Thai Barbecue Chicken
Spring Rolls
Thai Chicken Curry
Pad Thai (noodles)
Fried Rice
Fried Bananas

The Thai Buddhist Temple in Layton provides a central gathering place for Utah's Thai community. In addition to religious instruction, they offer a variety of cultural programs in language, dance and customs. Some of their religious celebrations, filled with traditional music, dance and food, are open for the general public to enjoy.

BOOTH #12
DINKA SUDANESE COMMUNITY OF SALT LAKE

Chicken Sheia (a savory chicken stew with vegetables and cinnamon, served over rice)
Spinach and Couscous (a vegan dish with cooked spinach on Sudanese-style couscous)
Sudanese Kabob (ground beef with potatoes, carrots, green beans and green pepper)
Mango Juice

Escaping from a twenty-year civil war in Sudan, an estimated 2,000 Sudanese refugees now live in Utah. Approximately 300 are members of the Dinka Tribe, one of many groups each with their own language that have always inhabited this northeastern African country. In May they gather for a day of traditional music and dance sponsored by the local chapter of SPLM (Sudan People's Liberation Movement) to celebrate the 1983 rebellion against control by the North.

BOOTH #13
INDIAN WALK-IN CENTER

Indian Tacos (fry bread topped with beans, cheese, tomatoes and other tasty ingredients)

The Indian Walk-In Center provides a venue where American Indian community members can participate in and share their rich cultural heritage through art, song and dance. Pow Wows, craft shows and other events take place year-round, offering opportunities for non-Native people to experience these traditions while becoming acquainted with some of the native community's most gifted artists.

BOOTH #14
CENTRO CIVICO MEXICANO

Chili Verde Burritos
Carne Asadas Tacos (beef baked with onions and parsley)
Pork and Chicken Tamales
Refried Beans
Fried Rice
Jarritos (Mexican soda pop)

El Centro Civico Mexicano (Mexican Civic Center) is the oldest and most active gathering place for Utahns of Mexican and New Mexican descent. With proceeds from festival food sales they support local folklorico dance groups and musicians by providing space to practice, store equipment and hold meetings. Each year their Cinco de Mayo, Mexican Independence Day and Christmastime Posadas festivals provide an opportunity for the general public to join in the local celebrations of Mexican culture and traditions.

BOOTH #15
WAT LAO

Eggrolls
Fried Rice
Pad Thai
Chicken Satay
Fried wonton

The modern nation of Laos reflects a complex history with influences from many cultures. Bordered by Burma, China, Vietnam and Thailand, and with a French presence in the twentieth century, Laos is a country with distinct native groups as well as outside cultural infusions. This complexity results in a rich and multi-flavored cuisine.

BOOTH #16
ITALIAN-AMERICAN CIVIC LEAGUE

Meatball Sandwich with Marinara Sauce
Sausage Sandwich with Marinara Sauce
Italian Cookies
Italian Sodas
Iced Coffee

One of the oldest ethnic organizations in the state, the Italian-American Civic League celebrates the 75th annual All-State Italian Day in 2009. The Italian community also comes together on Columbus Day to celebrate their heritage with an evening of food, music and dancing. The League produces an annual publication of recipes, traditional stories and articles written in Italian – to preserve and reinforce Italian culture and heritage.

BOOTH #17
UTAH AFRICAN AMERICAN FAITH INITIATIVE

Catfish
Ribs
Greens
Dirty rice
Red beans and rice
Corn bread
French fries
Peach cobbler

The African American Faith Initiative is based out of the Calvary Baptist Church where all cultures come together to celebrate the African American experience, through dance, music and oral history. They strive to make their community healthier mentally, physically and spiritually.

BOOTH #18
KOLO BOSNIAN DANCERS

Cevapi (ground beef sausages served with bread and tomatoes)
Pljeskavica (cheeseburger with onion)
Shish Kebab (beef served with green salad and bread)
Bosnian Pot (beef soup with vegetables)
Pita (topped with ground beef, spinach or cheese)
Baklava (phyllo pastry with nuts and honey)
Tufahija (baked apple stuffed with walnuts)
Tiramisu (cake layered with cream and flavorings)

Salt Lake's Bosnian population, many of whom are refugees, maintain cultural ties through the American Bosnian Herzegovinian Association. With assistance from master folk dance choreographer Edin Curic, who arrived in Utah 10 years ago, the Association established a folk performing group for young people.

BOOTH #19
VIETNAMESE VOLUNTEER YOUTH ASSOCIATION

Fresh Spring Rolls
Fried Spring Rolls
Fried Noodles
Chicken on a Stick
Ham Fried Rice
Vermicelli with Grilled Chicken
Lemonade

Vietnamese Volunteer Youth is a service organization providing educational, social, community-oriented and art activities and opportunities for local Vietnamese youth. Traditional folk dance is one of the cultural traditions taught and shared through this organization

BOOTH #20
HUI O HAWAII O UTAH

Hawaiian Shaved Ice
Macadamia Nut Ice cream
Hawaiian Style Popcorn

Hawaii is known for its rich performing and visual art traditions. Hui O Hawaii works year-round presenting workshops and classes to ensure that Utahns of Hawaiian background can perpetuate these artforms and appreciate their heritage. Proceeds from food sales support the costs of both teachers and costumes.