



For Immediate Release

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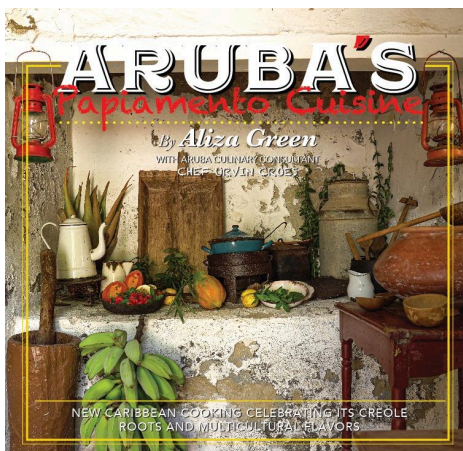
215.669.1127

One Happy Dinner

Celebrating Aruba's Papiamento Cuisine with Aliza Green and Chef Joncarl Lachman

PHILADELPHIA, PA – **Aruba Dinner Celebrating Papiamento Cuisine** will take place at Winkel Restaurant (1119 Locust Street, Philadelphia, Pa) on Tuesday, March 12, 2024 at 6:30 pm. The dinner, featuring award winning chef and food writer Aliza Green, in collaboration with Winkel chef Joncarl Lachman, in honor of the publication of Green's latest book: *Aruba's Papiamento Cuisine New Caribbean Cooking Celebrating its Creole Roots and Multicultural Flavors*.

The Caribbean island of Aruba is a country within the Kingdom of the Netherlands so holding the event at Winkel with its Dutch-inspired menu was a natural choice. The dinner with vegan options is BYOB. A complimentary cocktail and after dinner drink are included. Seating is limited, tickets and the menu are available [here](#).



Proceeds from the dinner will benefit the [Les Dames d'Escoffier Philadelphia](#) scholarship and mentorship fund. Sponsors include the [Aruba Tourism Authority](#) and [Bodegas Papiamento Rum](#), (Rum of the Year 2023 at the prestigious London Spirits Competition.)

Aruba's Papiamento Cuisine New Caribbean Cooking Celebrating its Creole Roots and Multicultural Flavors (Panamericana, Bogota,

Colombia, October 2023 \$40.00 US), written by award-winning cookbook author Aliza Green, is both a love letter and an introduction to Aruba.

Local food artisans, creative farmers, fishermen, bakers, distillers and restaurateurs share their heritage in this book written in close collaboration with renowned Aruban Chef Urvin Croes. The island's top chefs, legendary home cooks, and mixologists have shared over 120 recipes that vary from home style to elaborate and traditional to modernist. The book is available in the US only at [Barnes & Noble Philadelphia](#), 1708 Chestnut Street, or with purchase of a ticket to the March 12, 2024 dinner.

Cost of the dinner is \$125 for one seat, and includes one copy of the new book, and \$230 for two seats including one book. Tickets are available for purchase [here](#).

About the Chefs

Aliza Green is an influential chef, author, and culinary consultant with a deep and broad knowledge of international cuisine, culture, and technique who helped make the city of Philadelphia a premier dining destination starting in the 1980s. She is the author of more than 15 cookbooks and food guides and numerous articles and received a James Beard Award as co-author of *Ceviche: Seafood, Salads, and Cocktails with a Latino Twist*. She now runs international small-group [culinary and cultural tours](#).

Joncarl Lachman, known for celebrating his Dutch heritage at Noord in South Philadelphia expanded to Center City with [Winkel](#), a popular bruncherie at 1119 Locust St where the dinner will be held. A graduate of the Institute of Culinary Education in NYC, Lachman has a passion for travel and linguistics, having visited 33 countries and mastered 4 languages. Winner of the inaugural "San Pellegrino Almost Famous Chef" Award in 2002, Lachman has worked under renowned chefs like Nora Pouillon and Anne Rosenzweig.

For more information, to schedule an interview or a news story, contact Jennifer Mansfield at 215.669.1127 or jennifer@breslowpartners.com.



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