

¡HICA!

Invites you to

Sabor Y Cultura



CELEBRACIÓN

¡HICA! invites you to support Sabor y Cultura | Flavor & Culture, a special fundraising dinner in Birmingham supporting Latinos and Immigrant families in Alabama. This remarkable event combines the celebration of Hispanic culture and cuisine, creating a heartwarming cultural experience while cultivating new major donors

SEPTEMBER 14, 2023

5:30 PM

JONES VALLEY TEACHING FARM

BENEFITING ¡HICA!

¡HICA! empowers Latino and immigrant families through advocacy, integration, and education programs. Our organization breaks barriers by providing culturally tailored economic development services like capital access, business and workforce development, housing counseling, and micro-lending. Together, we help families achieve their dreams and aspirations

\$750

INDIVIDUAL TICKETS

\$7,500

TABLE FOR 8 PEOPLE

PRESENTED BY



Featuring



Arnaldo Castillo | Dinner

Born in Lima, Peru and raised in Atlanta, GA, grew up as the son of a successful Peruvian Chef and caterer. With a familiarity of the culinary world and an excellent teacher at his fingertips, Castillo began developing his cooking skills at a very young age under the tutelage of his father. He quickly learned the close relationship of food and culture and strived to emulate the creativity and care his father took with every single dish.

Castillo went on to pursue his passion of cooking and fine-tune his skills at various Atlanta hotspots, including Pura Vida, Little Trouble and Empire State South, where he had the opportunity to practice different cuisines

and work under James Beard Award-winning chef Hugh Acheson. Through his experiences in the various kitchens, he learned to utilize modern techniques to create approachable cuisine with bold, powerful flavors.

Looking to return to his Latino roots, Castillo joined the Minero team in January 2017 as a Sous Chef and quickly worked his way up until he was promoted to Executive Chef in December 2017. In this role, Castillo crafted vibrant, flavorful dishes that celebrate the ingredients, techniques, and culture of Mexico. Under the culinary guidance of esteemed chef Sean Brock, Castillo also lead the kitchen staff ensuring Minero recruited, trained and retained an exceptional team.

In 2021, after leading the kitchen at Minero for four years, Castillo left the Neighborhood Dining Group to create La Chingana, a pop up dining experience to explore and showcase his Peruvian roots and culture. His goal was to materialize La Chingana into a brick and mortar and provide Atlanta with fresh and exciting cuisine representing Peruvian flavors. In May 2022, Castillo opened Tio Lucho's with business partner and restaurateur Howard Hsu. Tio Lucho's, named in honor of Castillo's father, will utilize seasonal, local ingredients to create vibrant dishes inspired by the coastal dining of Peru and Piura, Peru, where Castillo grew up.

Castillo loves the opportunity to work with people from all walks of life and believes that there is something to learn from everyone. When he's not in the kitchen, he is spending time with his family or exploring new places and cuisine for inspiration.



Claudia Martinez | Dessert

Claudia Martinez is a 2022 James Beard Foundation Award nominated Outstanding Pastry Chef and 2023 StarChefs Pastry Chef Rising Star Award winner. Claudia balances chef Steven Satterfield's rustic, vegetable-forward and market-driven new Southern cuisine with sophisticated and carefully composed desserts. The ever-changing pastry menu reflects Martinez's boundless creativity and intellectual curiosity, with classic flavors and combinations artfully presented.

Growing up in a Venezuelan family, Martinez developed a passion for cooking and gathering around the table at an early age. A native Georgian and 2015 graduate of Johnson & Wales. Claudia began her

culinary career at Atlanta's Restaurant Eugene before moving to Sweden in 2017 where she honed her skills under chef David Vidal at the Laholmen Hotel. Upon returning to Atlanta, she continued to develop her style, techniques and reputation at Atlas and then Tiny Lou's as executive pastry chef before joining Miller Union as executive pastry chef in spring 2021.

Martinez's creativity and approach to crafting desserts has led to national recognition, including being nominated for Outstanding Pastry Chef by the James Beard Foundation in 2022. Claudia was also a 2019 Eater Young Gun and one of "32 rising stars under the age of 40" by Full Service Restaurant Magazine.

Outside of her work at Miller Union, Martinez operates Café Claudia, an Atlanta-based pop-up café featuring desserts and pastries that partner with and benefit local BIPOC chefs and social justice organizations.

José de Jesus Medina Camacho | Cocktails

José de Jesus Medina Camacho is co-founder and beverage director of Adiós Bar in Birmingham, AL. Born in Michoacán, Mexico and raised in Birmingham, Camacho began working in the restaurant business at an early age and after years working in beverage management at Birmingham's Little Donkey, Octane, and The Marble Ring, José accepted the Lead Bartender position at Automatic Seafood & Oysters in early 2019. At Adiós Bar, Camacho manages day-to-day operations and leads menu curation of the establishment's unique listing of classic cocktails crafted with Mexican-made-and-grown spirits and ingredients that showcase the cultural fabric of Mexico City.





Arte

Jonathan Árdon - Guatemalan Artist

Jonathan Ardón was born in Guatemala City in June 1988. At the age of 18 he entered the Escuela Nacional de Artes in Guatemala. His first solo exhibition was in 2011, at El Ático gallery in Guatemala City. The first work he exhibited was a figurative artwork whose theme, revolved around birds and their relationship in poetry. Since then, he has exhibited in various galleries and museums in Guatemala and internationally.

He was awarded Artist of the Year in 2019, excelling in visual arts; and in 2022 he won first place in the Commemorative Mural Contest for the 25th Anniversary of the European Union Delegation in Guatemala.



Aperitivos



At Sabor y Cultura, our appetizers are not just prepared with care and passion, but they also represent a celebration of culture. Crafted by talented entrepreneurs and small businesses, these dishes incorporate the rich flavors and traditions of their respective backgrounds. Through our community economic development program and CDFI Camino Loan Fund, we support these individuals in launching their own ventures. We believe in the power of food to unite communities and bridge cultural gaps, and by enjoying our appetizers, guests can experience the diverse cultures and traditions that make our community vibrant. We proudly showcase these delicious creations while also fostering connections with potential business partners interested in collaborating with these talented individuals.



Musica



DJ Suaze

Angel "Suaze" Perez is a Musician, Producer, and Vinyl Enthusiast from Birmingham, AL. He has released instrumental projects and collaborated with various artists, providing live instrumentation and music backdrops. Suaze is known for his vinyl DJ sets, blending genres like Hip Hop, Funk, Soul, Jazz, Latin, and World music. He currently partners with DJ Rahdu as The Shure Shot, holding a monthly residency at Birmingham District Brewery. They have also collaborated on two highly acclaimed beers. Suaze hosts a weekly internet radio show, where he plays music from his personal vinyl collection, interviews local musicians, artists, and vinyl enthusiasts. He was featured on Alabama Public Television's Monograph in 2022 and was commissioned to score the new Monograph Series in 2023.

Suaze was nominated for the United States Artist Fellowship and serves as a board member at the Firehouse Community Center. Apart from his music endeavors, he enjoys spending time with his wife and three children and co-owns/operator of Birmingham Classic Cuts, a barbershop in Avondale district.

Thank you for your support

OUR MISSION

¡HICA! is a community development and advocacy organization that champions economic equality, civic engagement, and social justice for Latino and immigrant families in Alabama.

OUR VISION

¡HICA! envisions an Alabama in which everyone has full and equal participation in our state's civic, cultural, social, and economic life. Hispanic and immigrant families are empowered to integrate, engage, and lead their communities to reach their families' aspirations.



TICKET INFORMATION

To purchase tickets, contact Silvia Espinosa at sespinosa@hicaalabama.org, scan QR code or visit <https://hica.givecloud.co/sabor-y-cultura>



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