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Diplomacy One Bite at a Time– A Taste of Iran A Community-wide Invitation to Eat Together

Seattle, Washington: Seattle-Isfahan Sister City Association (SISCA) is launching the first ever month-long celebration of Persian food, "Food Diplomacy – a Taste of Iran". The event is driven by the beliefs that current images of Iran distort the richness, beauty, and depth of its Persian tradition and that sharing a meal can build bridges of understanding, while raising awareness of its cuisine.

The month starts with a unique culinary exchange. Premier Seattle Chef Tom Douglas will kick-off this tasty exploration with a four-course Persian menu for the "Chefs Without Borders- Tasting Isfahan" dinner at the Palace Ballroom on October 12, 2017 for 160 guests.

Then, in Isfahan, the chefs at Haj Esmail Chelloie Traditional Restaurant will prepare Tom's Pacific Northwest menu in the sister event "Chefs Without Borders- Tasting Seattle."

Following the Chefs Without Borders events, Seattle-area Persian restaurants and grocery stores, and PCC Cooks will offer a variety of special menus, classes, and discounts during the month of November.

The goals of all these events are to share the universal passion for food, to showcase the Iranian-American approach to food and hospitality, spark new conversations and to foster people-to-people cultural relationships between Iran and the U.S.

"Now more than ever, is the time to celebrate what brings us together not what divides us. What better way to share our Iranian culture and history, than to sit down with our neighbors and share a meal?" said Cathia Geller, SISCA Board President.

" This is a brilliant way to introduce two complex cultures to one another. Simultaneously simple and deliciously complex, Persian culinary traditions and techniques have been enjoyed and passed down for generations" stated Chef Hoss Zaré, award winning chef and advocate for Persian cuisine.

"I was moved to start teaching Persian cooking classes again to highlight and share the love and care that a Persian mother puts into preparing food to nourish her family. Love and the hunger for nourishment that are universal," explained Omid Roustaei, MA LMHC and PCC Cooks Chef.

Where to find Persian food

Participating culinary venues are: 7-S Persian food Trucks & Catering, Aria Food and Bakery, Caspian Grill, Cherry Street Coffee House, Farvahar Persian Café, Oskoo Market, Padria Mediterranean Café, PCC Cooks, Persepolis Grill, Rumi, and Zeitoon Grill House.

“Whatever you decide to do, attend a Persian cooking class; join us for dinner; or shop at our Persian grocery stores, just make sure you come hungry and bring your friends and family” commented Geller. “Besides a delicious food experience, you will get a window on one of the world’s finest ancient cuisines and friendly people who continue that culinary tradition.”

About Seattle-Isfahan Sister City Association

We are citizen volunteers – Iranian-Americans and allies – from the greater Seattle area who seek to reverse decades of hostility between the United States and Iranian governments by developing people-to-people relationships between our two countries. The Seattle-Isfahan Sister City Association (SISCA) aims to build a community in Seattle to support and incubate nonpolitical, people-to-people collaborations with Isfahan, Iran. SISCA is a not-for-profit 501(c) (3) organization. Donations to SISCA are tax deductible and may be mailed to Seattle-Isfahan Sister Cities Association, PO Box 61363 Seattle, WA 98141-6363.

About Chef Hoss Zare'

Hoss Zaré is a San Francisco–based chef renowned in the culinary world for his distinctive style that reframes Iranian cuisine to heighten it while simultaneously making it more accessible to the world. In his twenty-five-plus career, Chef Hoss Zaré has established a loyal following while at the helm of several restaurants, including Aromi, Zaré Sacramento, and Bistro Zaré. Chef Hoss Zaré owned and operated the historic San Francisco Fly Trap Restaurant from 2008 to 2016, has received awards and praises and has been the subject of several publications. Currently, he is working on a memoir and recipe book dedicated to his parents and also consulting and traveling in his spare time.

About Omid Roustaei

While Omid's professional training as a natural foods chef, yoga instructor, and psychotherapist keeps him busy in many fields, his love of Persian food and culture has brought him back to teaching Persian cooking classes at PCC this Fall.

Experience Persian Cuisine at These Participating Businesses

- **7-S Persian food Trucks & Catering, Issaquah, Seattle & Eastside** – Kia, Kourosh & Shayda Behzad
- **Farvahar Persian Café, Seattle**
- **Aria Food and Bakery, Kirkland**
- **Caspian Grill, Bellevue** – Shahriar & Sharam Gilandoost
- **Cherry Street Coffee House, Seattle** – Ali Ghambari
- **Oskoo Market, Bellevue - Oskoo**
- **Padria Mediterranean Café, Kirkland** – Shay Shahidy
- **Persepolis Grill, Seattle**
- **PCC Cooks, Multiple locations-** Omid Roustaei
- **Rumi, Kirkland** – Mojgan & Maziar Nazariyan
- **Zeitoon Grill House, Kirkland** – Shahin Sepehri