



# Santa Barbara Trust for Historic Preservation

El Presidio de Santa Bárbara SHP • Casa de la Guerra  
Santa Inés Mission Mills • Jimmy's Oriental Gardens

## PRESS RELEASE

### FOR IMMEDIATE RELEASE

Thursday, May 21, 2015

**Additional photos available upon request**

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### ***Basque Culture, History, and the Study of Gastronomy***

### **Lecture by Professor Iker Arranz featuring Chef Aingeru Etxebarria**



(SANTA BARBARA, CA) – The Santa Barbara Trust for Historic Preservation (SBTHP) is pleased to present ***Basque Culture, History, and the Study of Gastronomy***, a lecture by Dr. Iker Arranz (UCSB) featuring Chef Aingeru Etxebarria (Culinary Arts Academy), Thursday, May 28, 2015 at 5:30 p.m. in the Presidio Chapel (123 East Canon Perdido Street, Santa Barbara). The event is co-sponsored by the UCSB Spanish and Portuguese Department and UCSB Extension.

Whether eating at a restaurant, at home, or on a picnic, eating used to be a social and physiological activity, based almost entirely on entertaining ourselves. However, the creativity and methodology of a new type of Chef encourages us to think differently. In fact, they force us to think while we eat. We are no longer simply feeding ourselves, but engaging in a singular experience based on culture and identity. We savor the dish, but we also try to decode the messages in that dish: What is the Chef trying to tell me? Can I combine texture with flavor and smell? Can I “eat” identity, as such? All of these questions, which generate new lines of research, are posed by chefs when they cook. They cook not only in the kitchen, but also in our minds.

This presentation establishes links between culture and gastronomy in the Basque Country. Dr. Iker Arranz and Chef Aingeru Etxebarria present the history and traditions of the Basque Country and how these traditions are represented and transformed in the Culinary Arts.

**Iker Arranz, PhD** holds doctorate degrees in Philosophy (University of the Basque Country) and Cultural Studies (University of Nevada, Reno). He is currently a Lecturer in Basque Studies at UCSB in the Department of Spanish and Portuguese.

**Chef Aingeru Etxebarria** is a distinguished professional who currently runs a prestigious Culinary Arts Academy in Bilbao, Spain. He has been working and learning with the most important chefs in Spain, such as, Ferrán Adrià, Karlos Argiñano and others. In his academy, he offers courses for all ages and skill levels, and also offers “in situ” cooking shows and lessons.

### **CALENDAR LISTING**

*Basque Culture, History, and the Study of Gastronomy*

Lecture by Dr. Iker Arranz featuring Chef Aingeru Etxebarria

Date: Thursday, May 28, 2015

Time: 5:30 p.m.

Location: Presidio Chapel, 123 East Canon Perdido Street, Santa Barbara

Cost: \$5 Admission Non-members; Free for members of SBTHP and UCSB students with valid student ID

For more information: Visit [www.sbthp.org](http://www.sbthp.org) or call (805) 965-0093

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**ABOUT Santa Barbara Trust for Historic Preservation (SBTHP)**— For over fifty years the Santa Barbara Trust for Historic Preservation (SBTHP) has worked to *protect, preserve, restore, reconstruct, and interpret historic sites in Santa Barbara County*. Founded in 1963 by Dr. Pearl Chase and other concerned community leaders, SBTHP operates El Presidio de Santa Bárbara State Historic Park—Santa Barbara’s 18<sup>th</sup> century birthplace—under a unique agreement with California State Parks. The State has purchased the building that housed Jimmy’s Oriental Gardens, providing an opportunity to interpret the history of Santa Barbara’s Asian American community in the Presidio Neighborhood. SBTHP owns and operates Casa de la Guerra, the 1820s home of Presidio *Comandante* José de la Guerra and his family—the restored home is now a museum featuring original furnishings and rotating exhibits. In 2009, SBTHP signed an agreement with State Parks to manage and develop the Santa Inés Mission Mills, located near the town of Solvang, as a future California State Park. In 2011, SBTHP was awarded the Trustees’ Emeritus Award for Excellence in the Stewardship of Historic Sites by the National Trust for Historic Preservation. With the help of continuing education programs and exhibits, SBTHP strives to encourage community involvement and foster an appreciation for Santa Barbara County’s distinctive history. **Learn more at [www.sbthp.org](http://www.sbthp.org).**