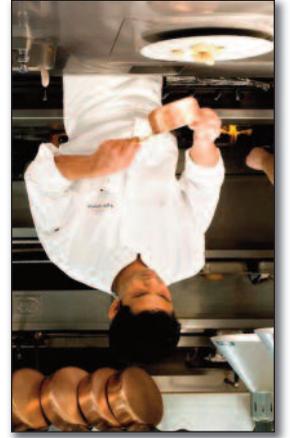




Society for Art & Cultural Heritage of India
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Cover image:
 A panoramic city view of Calicut on the Malabar
 Coast, an important 16th century trading center.
 From Georg Braun and Franz Hogenberg's atlas
Civitates orbis terrarum, 1572



Anamma Spudich was a cell biologist at Stanford University for 25 years. Ten years ago she left experimental science to devote her intellectual energies to her life long interest in the history and influences of Indian scientific traditions in the natural sciences. She has curated exhibitions on her work at the Cantor Center for Visual Arts at Stanford University and at the National Center for Biological Sciences, Bangalore, India, where she is a scholar in residence.

Executive Chef Srijith Gopinathan hails from Southern India, where he grew up cooking with his mother and grandmother. Beginning his career with luxury hotels in India, Chef Sri started to realize his potential to harmonize flavors and classical European cooking with the memories of his youth. On the path to establishing his interpretation of food, he attended the Culinary Institute of America in Hyde Park, NY, and apprenticed in the kitchen of Raymond Blanc and Gary Jones at the famed *Le Manoir aux Quat' Saisons*, in Oxford, England. Chef Sri joined *Campton Place* Restaurant in 2007, from the *Taj Exotica Resort & Spa* in the Maldives where his Mediterranean-inspired cooking at *Deep End* restaurant was ranked among the world's best.

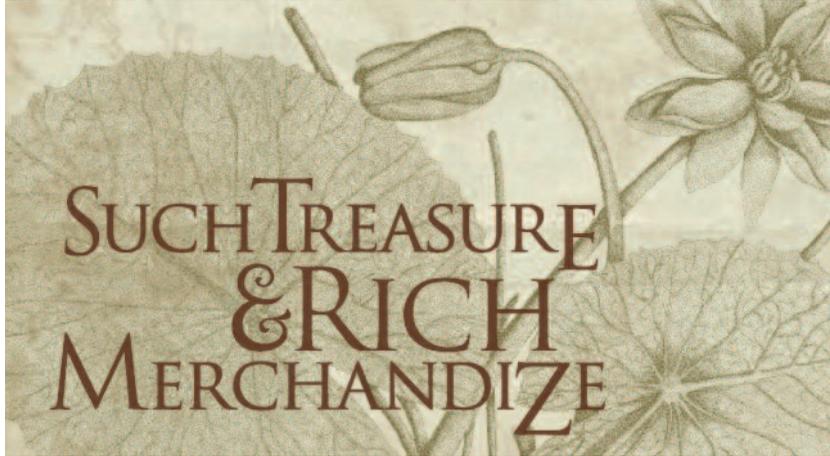
Chef Srijith has received a *One Michelin Star* for 2013, his third in a row! Continuing the culinary journey, a legend is rejuvenated with a new and exciting adventure by Chef Srijith who has masterfully created new menus bringing a distinctive palate to San Francisco embodying French inspirations with local California Cuisine using spice route influences.



Kerala on India's southwestern coast, celebrated as the Malabar Coast, was known for its spices. Travellers from around the world journeyed here to trade and to gain control over this rich land.

Maritime trade, commerce, and the quest for highest grades of pepper, a cornerstone of the spice trade, gave rise to a number of historic Malabar Coast port cities which served as centers of the Indian Ocean trade for centuries. They hosted some of the first groups of Christians, known as Syrian Christians, Jews, referred to as the Cochin Jews, and Muslims known as Mappilas in India.

This program coincides with the UC Berkeley exhibition launch by the Magnes Collection of Jewish Art & Life, Bancroft Library, *Global India: Kerala, Israel, Berkeley* on the history of the Jewish community in Kerala.

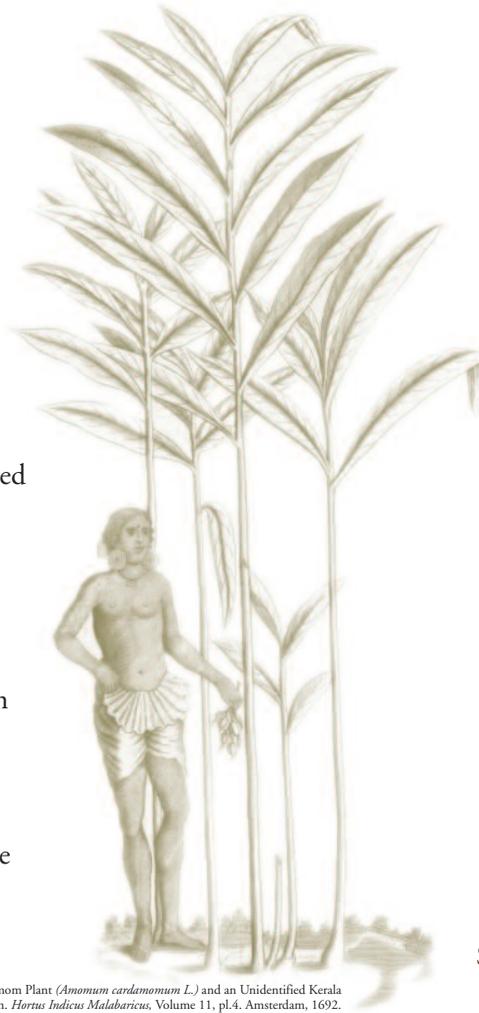


PRE-COLONIAL MALABAR SPICE TRADE

An illustrated talk by Dr. Anna Spudich

For centuries India was the nexus for movement of goods, philosophical ideas and knowledge within the Asian and European worlds. The Search for a direct sea route to the Malabar Coast, India, from Europe was the impetus for the discoveries that changed the map and history of the world in the pre-modern era. This talk will explore the influences of "India Trade" on medical, culinary and visual art traditions, and the international communities involved in India trade using documents from the beginning of the first millennium to the colonial era.

SACHI extends special thanks to Thomas Kailath & Anuradha Luther Maitra, Deepa & Thampy Thomas and Bruce & Betty Alberts for generous contribution to the program.



India was at the center of the world spice trade. Learn how spices travelled, how spices were used, and how cuisines emerged with the changing import of spices.

Following an illustrated talk on the Malabar Spice Trade by Anna Spudich, Chef Srijith Gopinathan will share his Culinary Journey discussing his personal experiments with spice route influences in contemporary cuisine.

A Food Tasting over High Tea will complement the program. A carefully selected menu will represent an innovative personal take on traditional Kerala dishes the Chef grew up with during his Kerala years.

*Join Dr. Anna Spudich and
Chef Srijith Gopinathan on*

A KERALA SPICE & CUISINE JOURNEY

Sunday, September 29, 2013

2:00 - 5:00 p.m.

The Taj Campton Place

340 Stockton Street, San Francisco

RSVP required, limited seating,
info@sachi.org; tel. 650-918-6335

\$50 per person includes food tasting over high tea