

**BY:** M. of A. Ramos

**COMMEMORATING** the 2026 SUMAQ Peruvian Food Festival in Brentwood, New York, held August 8-9, 2026

**WHEREAS,** It is the sense of this Legislative Body, in keeping with its time-honored traditions, to recognize and pay tribute to those events which foster ethnic pride and enhance the profile of cultural diversity which strengthens the fabric of the communities of New York State; and

**WHEREAS,** Attendant to such concern, and in full accord with its long-standing traditions, this Legislative Body is justly proud to commemorate the 2026 SUMAQ Peruvian Food Festival in Brentwood, New York, held August 8-9, 2026; and

**WHEREAS,** Under the dedicated leadership of Director Vicky Diaz, the SUMAQ Peruvian Food Festival has become one of the most anticipated events of the year, attracting food enthusiasts from all over the United States; and

**WHEREAS,** The mission of the SUMAQ Peruvian Food Festival is to promote and disseminate Peruvian cuisine in New York by encouraging people of other nationalities to gain exposure to Peruvian food and culture; and

**WHEREAS,** Peruvian cuisine reflects local practices and ingredients, including influences from the indigenous population including the Inca and cuisines brought in with immigrants from Europe (Spanish cuisine, Italian cuisine, German cuisine) and West Africa; and

**WHEREAS,** Without the familiar ingredients from the home countries, immigrants modified their traditional cuisines by using ingredients available in Peru; the four traditional staples of Peruvian cuisine are corn, potatoes and other tubers, Amaranthaceae (quinoa, kaniwa, kiwicha) and legumes (beans and lupins); the Spanish added rice, wheat and meats (beef, pork and chicken); and

**WHEREAS,** Many traditional foods, such as quinoa, kiwicha, chili peppers, and several roots and tubers have increased in popularity in recent decades, reflecting a revival of interest in native Peruvian foods and culinary techniques; and

**WHEREAS,** SUMAQ Peruvian Food Festival works diligently to promote Peruvian restaurants and chefs from Peru, New York, and the Tri-State Area yearlong; and

**WHEREAS,** Magaly Ponce, a renowned chef, educator, and businesswoman, has received the esteemed recognition as the SUMAQ Peruvian Food Festival's 2026 Chef of the Year; and

**WHEREAS,** In addition to sampling delicious Peruvian food, festival attendees will also enjoy musical performances, Peruvian folk dancing, Salsa and Bachata lessons, artisan vendors, and a kids show; and

**WHEREAS,** A cherished event of residents across New York State, the SUMAQ Peruvian Food Festival provides a uniquely warm environment that attracts a variety of people who come to taste the authenticity of Peruvian food and enjoy its heritage; and

**WHEREAS,** It is the intent of this Legislative Body to recognize those important events which remind us of the rich and diverse heritage of our great State and Nation; and

**WHEREAS,** Events which celebrate diversity and peace contribute to fulfilling our Nation's great legacy of equal opportunity for all, and do so profoundly enhance our shared commitment to freedom and justice; now, therefore, be it

**RESOLVED,** That this Legislative Body pause in its deliberations to commemorate the 2026 SUMAQ Peruvian Food Festival in Brentwood, New York, held August 8-9, 2026; and be it further

**RESOLVED,** That copies of this Resolution, suitably engrossed, be transmitted to Vicky Diaz Argomeda and William Diaz Marin, Founders, SUMAQ Peruvian Food Festival; Rosario Pajuelo Escobar, Director, Trade Commission of Peru in New York; Magaly Ponce, SUMAQ Peruvian Food Festival 2026 Chef of the Year; Kevin Segura Ramirez (2026), Vilma Guia Orihuela (2026), Blanca Garcia Diaz (2022), Graciela Tiza Iparraguirre (2018), and Alejandro Roman Garcia (2017), SUMAQ Peruvian Food Festival Ambassadors; and Johan Cuadros, SUMAQ Peruvian Food Festival 2025 Chef of the Year.