

Muhlenberg College

presents:

# Leonardo da Vinci and the History of Italian Cuisine

A presentation by author and chef  
**Maria Liberati**

Muhlenberg College  
Recital Hall, Center for the Arts

April 8, 2014  
7:30 p.m.

∞ Free Admission ∞

Special thanks go to the following people for this event:

**Sarah Bedwell '17** - design/organization of PowerPoint Presentation.

**Muhlenberg Catering** - reception setup and preparation of recipes from *The Basic Art of Italian Cooking: Da Vinci Style*.

**Prof. Daniel Leisawitz** – director of Italian program at Muhlenberg, and organizer of this evening's event

**Anne (Marcus) Berenson** - Muhlenberg class of '96, event coordinator/organizer, Special events coordinator/organizer for Celebrity Chef Maria Liberati and *The Basic Art of Italian Cooking by Maria Liberati*™ at [www.marialiberati.com](http://www.marialiberati.com).

For more info on booking Maria Liberati, contact Anne Berenson at:  
[events1@marialiberati.com](mailto:events1@marialiberati.com).

Event sponsored by: Languages, Literatures & Cultures Department;  
Art Department; History Department; Office of the Provost;  
Office of the Dean of Academic Life.

## MARIA LIBERATI

Former international supermodel and award winning author Maria Liberati is the winner of the prestigious International Gourmand World Awards for *The Basic Art of Italian Cooking* book series. Her blog, *The Basic Art of Italian Cooking by Maria Liberati™*, was voted “Best Culinary Blog of the Year 2013” by the New York Travel Writers Society. The book series and some of her blog are written from her country home in the mountains of Abruzzo, Italy.

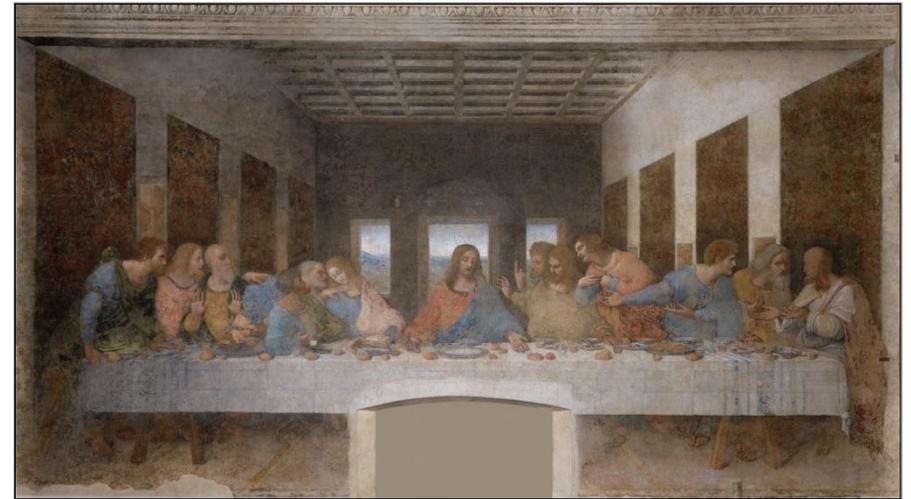
Today, Maria is considered an expert in Italian cuisine and culture. She has hosted and delighted audiences from International Wine Festivals, cooking events for both consumers and trade and conventions all over the US, as well as in Rome, Abruzzo, and Florence, Italy. She is often endorsed by some of the world’s leading chefs for her savvy, simple and healthy approach to cooking and great food. A professional speaker, Maria also serves as a spokesperson for several well known food and kitchen related companies.

The world has taken notice, from feature articles in national publications like *Healthy Cooking*, *Tastes of Italia*, *Cooking Light*, *Woman's World Magazine*, and *The San Francisco Chronicle*, as well as her feature articles in Italian publications including *Taste and Tour Italia* and the RAI network. Her award winning blog and social media sites for *The Basic Art of Italian Cooking by Maria Liberati™* have grown to a combined 200,000 + worldwide subscribers.

Maria Liberati has been called the “Italian Martha Stewart” by *Celebrity Society Magazine* (May 2006). A company unto herself, Maria Liberati is the creator of the trademark *The Basic Art of Italian Cooking by Maria Liberati™* and was recently granted a trademark by the US Patent and Trademark Office for that very title due to the uniqueness of her books.

You can frequently catch Maria appearing on TV and radio as well as food conferences and conventions throughout the USA and Europe. She is currently working on her own PBS/Create TV Series entitled *The Basic Art of Italian Cooking by Maria Liberati™*, scheduled to begin filming in Italy in the summer of 2014 and broadcast in late 2014. Selected segments will also be filmed at PBS studios in Bethlehem, PA.

*Simplicity is the ultimate sophistication.*  
-Leonardo da Vinci



Leonardo da Vinci, *Il cenacolo* (1494-8). Milano.

Gourmand World Award Winning author and Celebrity Chef Maria Liberati will discuss the influence of Leonardo da Vinci on Italian cuisine and the Mediterranean diet, as we know it today. Based on her book, *The Basic Art of Italian Cooking: Da Vinci Style*, Ms. Liberati will lead an inspirational journey through Da Vinci’s Italy, the Renaissance, and the history of Italian regional cuisines, while discussing Da Vinci’s contributions to the culinary arts. She will explore all of this through the travels and writings of the great genius himself.

There will be a question & answer session with Ms. Liberati after the presentation, followed by a book signing and a reception consisting of a sampling of recipes from *The Basic Art of Italian Cooking: Da Vinci Style*.