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The Desert Museum's *Desert Delectables Night* Features Regional Ingredients and Local Music

TUCSON, AZ (April 17, 2015) Revel in a star-lit night of original Sonoran-region food and live local music at the Desert Museum's *Desert Delectables Night* on Saturday, May 30, 2015 from 6:00 to 9:00 PM. Tucson Originals restaurants has again partnered with the Museum to present a culinary perspective on the Sonoran Desert.

In keeping with the Museum's mission to encourage appreciation of the Sonoran Desert, chefs are challenged to incorporate indigenous ingredients in their recipes. Chefs will entice guests with tantalizing savory dishes and sweet confections. *Desert Delectables Night* is the only local food-tasting event where chefs are required to feature Sonoran Desert ingredients.

"Tucson Originals Restaurants is proud to be a partner in the Desert Museum's 2015 Desert Delectables Night, an original event that means so much to Tucson. Our chefs prepare wonderful dishes from fresh, regional Sonoran Desert ingredients. Come enjoy our creations in the open air and natural setting of the Museum. If you missed last year's event, make plans to join us—every year gets better!" said Sam Alboy, President of Tucson Originals.

More than 15 *Tucson Originals'* Restaurants will concoct original recipes for guests to sample. Most chefs like to experiment and test new recipes, so most offer at least two items for sampling.

(more)

Live music from four different performance venues features local musical favorites. Performing their original music are the Beth Daunis Trio, Reno del Mar, Duo Vibrato, and Gabriel Francisco. Each performance features distinctly different musical styles and guests will party to flamenco, Tex-Mex, classic Spanish guitar, bebop, and the blues.

Complementing the event's regional cuisine is the Museum's popular *Sonoran Supermarket* presentation featuring foods, fibers and medicines derived from local desert flora. Guests can also learn more about Sonoran desert edibles from knowledgeable docents offering in-depth presentations at several stations on the grounds.

More treats await the evening's guests. It's premiere night for *Butterfly Whirl: Contemporary Quilt Art* in the Ironwood Gallery. In this exhibition, studio artists express their creative vision through the use of cloth as an artistic medium. The quilting work of 26 studio artists will be on display.

Guests will be able to stroll through the lush desert gardens and explore the animal exhibits during the cooler evening air as nocturnal animals come alive.

Admission is \$35 for members and \$40 for the general public and can be purchased online at www.desertmuseum.org from April 16-May 29. Tickets on the day of the event will be \$45.

Media sponsors for the event include: KOLD/KMSB, i97.5 KSZR, and Edible Baja magazine.

The Arizona-Sonora Desert Museum is one of the nation's leading outdoor, living museums, featuring more than 230 animals and 1,200 varieties of desert plants. Its purpose is to inspire people to live in harmony with the natural world by fostering love, appreciation, and understanding of the bi-national, Sonoran Desert region. The museum is located at 2021 N. Kinney Road, in Tucson Mountain Park adjacent to Saguaro National Park (West). It is open daily year round with operating hours varying by season. Call (520) 883-2702 or visit www.desertmuseum.org for more information.