



## Dear Friends and Sierra Oaks Garden & Art Club community membersa





We are delighted to announce that Professors Randi Hagerman, the founding Medical Director of the UCD MIND Institute & Paul Hagerman, a distinguished genetics researcher at the UCD MIND Institute will be

joining us at Cooking for Autism 2024 on the 14th of June. They will be sharing valuable insights into their research and giving short presentations about the future of the collaboration between Senses Cultural and the MIND Institute. Please make sure to RSVP by the 10th of June to ensure you don't miss out on your chance to hear these two brilliant researchers and eat some amazing Persian food.





## **Art Presentation**

Leila is a Persian Classical, Central Asian, and Middle Eastern dancer. Born in the Bay Area to immigrant parents from Iran and Switzerland, she has always been very interested in celebrating her heritage. She studied dance as a child, including Persian dance during a year abroad at Tehran International School. During college, following an accident, she returned to dance as a therapeutic pursuit. She studied Middle

Eastern dances with Alexandra King at the University of California, Santa Barbara. Upon returning to the Bay Area following college, she became a dancer with the acclaimed Persian dance company Ballet Afsaneh. She was actively involved as a company dancer between 2006 and 2012. Since then, Leila has become a family nurse practitioner and mother to two neurodivergent children. Leila continues sharing her love of Persian culture and dance while additionally celebrating neurodiversity.

We are excited to announce our 2024 Cooking for Autism Luncheon, dedicated to raising funds and awareness for Senses Cultural's upcoming outreach, education, and research programs. Join us on June 14th to enjoy a variety of delicious Persian foods and learn more about our innovative research collaboration with the UC Davis MIND Institute. For more details, visit: our website. We look forward to seeing you there! Please RSVP by June 10th and save the date for our Cooking for Autism luncheon on Friday, June 14th. The event will be at my house, 557 Crocker Road, from 11 am to 3 pm.



please send your reservation and \$30 for a seat at the luncheon or \$20 for lunch pickup. We can also arrange delivery of our delicious Persian lunch! RSVP for 30\$, OR 20\$ for lunch pickup.





To update you about our main course menu for our upcoming luncheon, we'll make sure to serve you quality Red Rice with Green Beans (Lobia Polo).

## Ingredient:

Long-grain white basmati rice, Olive Oil, Onion, Touch of Garlic Powder, Mix Grind beef-( Lam & veal )-We accept vegetarian orders, Salt+ Black pepper , Persian Spice ( turmeric+ Cinnamo+ Cumin+...), ground Saffron, Fresh lime juice, Red Chili Pepper, Frech Green Beans, Tomatoes ( fresh+ paste)