

CLASS SCHEDULE – FRIDAY, MAY 30

\*CONNOISSEUR PASSHOLDERS ONLY

CLASS TITLE	TALENT	DESCRIPTION
FRIDAY   9:30am – 10:30am		
CONNOISSEUR BREAKFAST: Sweet & Savory*	Kyle Bailey (DC), John Currence (MS) & Tiffany Maclsaac (DC)	Many health experts say eating breakfast sets the tone for the day. Well, we've designed a breakfast to set the tone for the weekend. Decadent doughnuts and pastry, sinfully savory meats, eggs and biscuits ... this Connoisseur breakfast is a true breakfast of (Festival) champions!
FRIDAY   11:00am – 12:00pm		
OPENING RECEPTION: Toast	Olivier Gaupin (FR/GA)	<p><i>Let us raise a glass to a weekend of good cheer            With food, wine, bourbon and craft beer            With eaters, drinkers and passionate Southern thinkers            Let us laugh, love and have good fun            With Midtown as our home under a lovely Spring sun            But most of all let only good flavors touch our lips as            we eat, drink, savor and sip</i></p> <p>Join the Festival Founders, Advisory Council and the rest of the weekend's stars as we raise a glass to toast the start of the 2014 Festival. Cheers!</p>
FRIDAY   12:00pm – 1:00pm		
NO EXPERIENCE NECESSARY*	Norman Van Aken (FL)	From "Carney" worker to James Beard Who's Who, Chef Norman Van Aken has chopped and charred, sweated and seared his way to culinary excellence with no formal training and he has quite the stories to tell! During this Connoisseur cooking demonstration, participants will take a delicious and highly entertaining journey through Van Aken's career and learn the tips, tricks and recipes that led him from an all-night barbecue joint to recognition as the "Father of New World Cuisine."
HIGH SCORES*	Michael McNeill, MS (GA)	In the late 1970s, wine critic Robert Parker introduced a 100-point rating system to make finding quality wines easier for the consumer. Since then, Parker's 100-point prototype has led to similar scoring systems in the wine industry, influencing investors and traders to take positions and empowering new wine drinkers to make decisions without traders. For winemakers, the scores can be game changers – a 90+ rating can lead to sold-out vintages. During this Connoisseur tasting seminar, participants will explore a series of high-scoring wines with Master Sommeliers, while learning about the characteristics that led to each wine's high rating.
TECHNIQUE LAB: Harvest to the Fullest	Kevin Johnson (SC) & Andrew Wiseheart (TX)	Like dutiful Southerners, our pantries are lined with pickled and canned goods, treasures from the harvest to savor throughout the year. But what happens when pickle and jam fatigue sets in? During this technique lab, participants will learn how to make vinaigrettes, marinades, relishes, purees and sauces from canned and pickled items – the true path to enjoy each harvest to the fullest.

CLASS TITLE	TALENT	DESCRIPTION
FRIDAY   12:00pm – 1:00pm continued		
TECHNIQUE LAB: Homemade Mixers	Todd Thrasher (VA) & Alan Walter (LA)	Do It Yourself (DIY) becomes a sweet, tart, fruity and aromatic project when cocktail mixers are involved. During this Cocktail Technique Lab, participants will learn how to make bitters, shrubs, tonics and syrups. Who says homemade is just for cookies, cakes and pies?!
FLORIDA CRACKER CUISINE	Greg Baker (FL)	In the mid-1700s, Scotch-Irish settlers in the back woods of Florida were nicknamed "Crackers," because of the whips they cracked as they drove wild cattle through the wilderness and to communicate across miles of swampland. Considered a lawless set, Crackers lived off the land, fishing, hunting, trapping and growing their own food. During this cooking demonstration, participants will get a deeper look into the simple, earthy fare with distinctive tastes that make up Cracker cuisine. From Swamp Cabbage to Perloo, Cracker cuisine is a delicious connection between food, community, time, place and conservation.
NOURISHING COMMUNITY: Feeding the Hungry	Moderated by AF&WF Founders Elizabeth Feichter (GA) & Dominique Love (GA)	Across the food industry, farmers, chefs and other industry leaders are doing much more than feeding customers; they're nourishing their communities through innovative and generous acts of philanthropy. During this panel discussion, participants will nosh on small bites while engaging in a lively and educational discussion about enterprising individuals who are taking bold steps to ensure all individuals have access to nutritious foods.
SOUL OF A FORAGER	Rob McDaniel (AL), Rob Nelson (AR) & Chris Bennett (AL)	Foraging has been a part of the South's culinary history since, well, since the beginning, and the landscape of our region makes for interesting finds from the mountains to the beaches and even in the city. But don't think of foraging as simply gathering berries and mushrooms, our region's vast landscape provides an opportunity to find amazing ingredients whether in the mountains, the woods, the beach and even the city. During this tasting seminar, participants will get to know the importance of location and seasonality when it comes to foraging and learn how the unique flavors and textures of foraged items are enhancing menus across the South.
CURED	Steve McHugh (TX)	Sure, there may be some meat involved, but an enriched and healthy lifestyle is what this class is really about. During this cooking demonstration, participants will hear the story of how a chef beat cancer with the help of a diet of pure, straight-from-the-farm ingredients and learn the methodology behind each dish.
MISSISSIPPI ON THE GRILL	Derek Emerson (MS) & Matthew Kajdan (MS) Moderated by Jennifer Cole (AL)	Food is much more than food in Mississippi. It's a passion and a way of life. And Mississippians love the process of preparation as much as they love the meal. During this grilling demonstration, participants will explore the whole process of preparing quail, goat and seafood, from prepping the ingredients to cooking them to perfection with a few tips and tricks along the way.
DRINKING PRIMER	Eric Crane, CWE (GA) & Liz Dowty (LA)	Whether attending a party or a three-day bacchanal of Southern food and drink (yeah, we're talking about ourselves here), pacing our consumption is always a smart choice. And, who knows better than a couple of professional drinkers (err, sommeliers) how to navigate excess. During this tasting seminar, participants will get a primer on alcohol levels, how to pace the flow of drinks (whether you're pouring or being poured) and how to mix beverages without fear of the dreaded morning or afternoon after.

CLASS TITLE	TALENT	DESCRIPTION
FRIDAY   12:00pm – 1:00pm		
PORTUGAL: A World of Difference	Kathy Morgan, MS (DC)	There is no secret Portugal has provided the world's best fortified wines for centuries but what has been a well-kept secret are the country's fine and table wines. Portuguese wine styles have evolved significantly during the past two decades thanks to the introduction of new winemaking techniques and technologies that are enabling growers to produce more "modern" wines while keeping the unique characteristics of Portuguese varietals. During this tasting seminar, participants will get introduced to Portugal's vast array of native grapes, which are producing a variety of different wines, and why Portuguese wines are perfect for the wine fans who are looking for their next "wine adventure."
FRIDAY   1:30pm – 2:30pm		
CLASSICAL v. MODERN*	Scott Crawford (NC) & Hai Tran (NC)	In many modern commercial kitchens, the classically-trained chef is a thing of the past. But when old world meets new world, the results are nothing short of delicious elegance. Pair with beautiful wines and the results are otherworldly! During this Connoisseur cooking and wine tasting seminar, guests will learn how one chef uses his classic training to create more modern versions of traditional Southern fare, while his sommelier shares old world and new world wines.
THE PERFECT BARREL*	Charles Medley (KY) & Sam Medley (KY)	Instead of being created from blending together the contents from various barrels to provide uniformity of color and taste, Single Barrel Whiskey is made one bottle at a time from one barrel at a time. Each bottle is numbered and dated and each barrel contributes to the unique characteristics of the finished whiskey. During this Connoisseur tasting seminar, participants will learn how one of the South's finest single barrel bourbons are made from the process of selecting the barrel through the tasting process. A selection of bourbon from a variety of barrels will be served and votes will be cast for the best of the lot.
TECHNIQUE LAB: Southern Pastry	Sarah O'Brien (GA) & Kayla Swartout (TN)	A new movement is happening in the Southern pastry world as pastry chefs shift away from the cake, the cupcake and the whoopee pie to embrace classic techniques. During this technique lab, participants will reach farther back to learn the classic techniques of the macaroon, the éclair and the cream puff, the brioche and more.
TECHNIQUE LAB: Cocktails by the Batch	Arienne Fielder (GA) & Tyler Hudgens (VA)	A pitcher of this. A punch bowl of that. Spice up your next party or tailgate with signature cocktails by the batch. During this Cocktail Technique Lab, participants will learn the concepts of batching cocktails for a group, from mixing to garnishes to glassware.
LEAP OF FAITH	Dena Marino (FL)	Hey Honey, take a walk on the wild side. Expand your food literacy, try a new dish or two, take a leap of faith ... there is a wonderfully delicious world in front of you. During this cooking demonstration, participants will expand their minds and palates as they explore a range of culinary possibilities.

CLASS TITLE	TALENT	DESCRIPTION
FRIDAY   1:30pm – 2:30pm continued		
NEW SOUTHERN SECRETS	Vishwesh Bhatt (MS), Asha Gomez (GA), Duolan Li (SC) & Josh Walker (SC) Moderated by Matt Lee (SC) & Ted Lee (SC)	A touch of home, a dash of homeland, ethnic imports are creating new Southern flavors. During this cooking demonstration, participants will learn how international techniques, ingredients and flavors are adding a new level of awesome to Southern food, crossing cultural divides and dinner tables.
YOU DID <i>WHAT</i> WITH CATFISH?	Mark Abernathy (AR)	With nicknames like polliwogs, mud cats, and chuckleheads and a face that only a mother could love, we have to wonder, why do Southerners love our catfish so? One taste of fried catfish and you'll know that question is as dumb as a bucket of rocks. But what if we ditched the fryer and (GASP) tried something new with our little channel cats? During this cooking demonstration, participants will venture into uncharted waters learning new ways to prepare catfish.
DRINK LIKE A COLONIAL	Wayne Curtis (LA), Frederick Smith (VA) & Dave Wondrich (NY)	It was 1714 and the South was busy with colonization. Times were good. Food was plenty and alcohol was believed to cure the sick, strengthen the weak, enliven the aged and, well, make the world a better place. (We like these folks!) During this beverage tasting and discussion, participants will drink like a colonial, exploring beer, cider, madeira and regional spirits from 300 years ago and learn why colonists began their days with a pick-me-up and ended them with a put-me-down.
SMOKIN' HOT	Todd Richards (GA)	Where there is smoke, there is fire. Or maybe just meat, fish, cheese, bourbon and wood planks. During this grilling (err, smoking) demonstration, participants will learn about how smoking has influenced Southern cuisine and explore traditional and cold smoking techniques and the best ingredients for the smoker.
CULINARY INSPIRED BEERS	Greg Engert (DC)	Great brewers think like chefs. From the way they cook their grains to how they season their beers with hops and spices like coriander and anise, beer making often takes on a bit of a culinary persona. Some innovative brewers take the culinary elements to a new level by using trends, seasonality and a broad range of ingredients to inspire new brews. During this tasting seminar, participants will explore beers whose preparation and flavor profiles were influenced by food.
WINES OF CHILE	Fred Dexheimer, MS	Thanks to a geography and climate that are likened to a viticultural paradise and a recent explosion in grape variety, Chile is producing some of the world's best wines. While its reputation was built on solid value and everyday wines, many wineries are producing finer wines. During this tasting seminar, participants will explore the Wines of Chile from the country's signature Carmenere grape to its fresh, crisp and fruity whites.
FRIDAY   2:30pm – 3:00pm		
TASTING TENTS (PREVIEW)	100+ award-winning chefs (line-up changes daily)	Connoisseur, Sponsor and Special Guest preview of the Tasting Tents.

CLASS TITLE	TALENT	DESCRIPTION
FRIDAY   3:00pm – 6:00pm		
TASTING TENTS	100+ award-winning chefs (line-up changes daily)	The Atlanta Food & Wine Festival Tasting Tents are designed to lead guests on a culinary exploration of the South, featuring themed tasting “trails” like Bourbon, Craft Beer, Farm Fresh, Chicken, Seafood, Pork, Southern Sandwiches, Southern wines and favorites from other Southern regions around the globe. More than 100 award-winning chefs will cook in the culinary trails during the weekend with a different chef line-up each day. Eat. Drink. Enjoy all that is Southern!

CLASS SCHEDULE – SATURDAY, MAY 31

\*CONNOISSEUR PASSHOLDERS ONLY

CLASS TITLE	TALENT	DESCRIPTION
SATURDAY   9:00am – 10:00am		
CONNOISSEUR BREAKFAST: Fast Casual*	Shaun Doty (GA), Kelly English (TN) & Brandon McGlamery (FL)	McDonald's Egg McMuffin, Chick-fil-A's Chick-n-Minis, Taco Bell's Waffle Taco ... at the Atlanta Food & Wine Festival, your dirty little breakfast secrets are safe with us. In fact, we don't mind celebrating the occasional walk on the wilder, naughtier side of breakfast. But fear not, we'll naturally use only the finest of chefs and the freshest of ingredients when we reinterpret our favorite fast food breakfasts.
SATURDAY   10:00am – 11:00am		
*FREE RANGE DUCK	Justin Devillier (LA)	In the South, talk of duck usually includes the word "season" or refers to a certain television "dynasty." It isn't often we talk about free range duck and heirloom breeds that are raised for their meat, eggs, down and foie gras, but ducks have actually been farmed for thousands of years. During this Connoisseur cooking demonstration, participants will explore a range of uses for farm-raised duck, easy preparation methods and how to make the most of this delicious bird.
*QUALITY & CHARACTER	Bartholomew Broadbent (VA)	Since its start in 1996, Broadbent Selections has sought the finest of wines for its portfolio. But when it comes to selecting wines, Broadbent doesn't just go for the best of their type. Instead the team looks for wines whose quality bowls them over and whose personalities and stories inspire. During this Connoisseur tasting seminar, participants will get to know the wines of Broadbent selections, which represent some of the world's most sought-after family wineries, and learn why the best wines gratify not just the palate but the soul.
TECHNIQUE LAB: Southern Pastry	Tiffany Maclsaac (DC) & Eric Wolitsky (GA)	A new movement is happening in the Southern pastry world as pastry chefs shift away from the cake, the cupcake and the whoopee pie to embrace classic techniques. During this technique lab, participants will reach farther back to learn the classic techniques of the macaroon, the éclair and the cream puff, the brioche and more.
TECHNIQUE LAB: Wine Blending*	Jason Teasuro (VA)	Darlin', we've all been there. We've all had those crazy fantasies of a vineyard in Italy where we make wine so delicious that Master Sommeliers wait outside our door for just one precious sip. We're all for dreaming and we will certainly come visit you if those dreams come true. But for now, let's be real and focus on the basics of winemaking. During this Connoisseur wine demonstration, participants will learn the art of wine blending while creating personalized bottles.
WORLD OF INFLUENCE	Timon Balloo (FL) & Mike Gulotta (LA)	In the South, the international influences that shaped our cuisine (and are still shaping) are so significant that we can actually follow the migration of influences of slaves from Africa and the Caribbean through the South, the West Indians into South Florida and even the Vietnamese immigration into the Delta in the 1970s. During this cooking demonstration, two chefs with a lot of passion and knowledge for the worldly influences on our region, will showcase the dishes, ingredients and preparations that reflect the rich diversity of our food ways.
RAW CHOCOLATE	Kristen Hard (GA)	Raw chocolate? Huh? Raw chocolate or raw organic cacao is essentially cold-pressed cacao beans in the form of cacao nibs, raw cacao powder and cacao butter, and it is actually one of the most sought after and least available products on the market. It is also controversial as the incredible commercial demand is opening the door to product fraud. Beyond the hype and controversy, raw chocolate is a fine ingredient with distinct flavor profiles. During this tasting seminar, participants will get the scoop behind raw chocolate from production to final product, explore its flavor profiles and learn about its health benefits.

SATURDAY   10:00am – 11:00am continued		
INTERNATIONAL BBQ	Scott Drewno (DC) & Chris Lilly (AL)	According to chapter three of our unwritten Southern pride handbook, barbecue was created in the South, perfected in the South, and well, is just plain Southern. It's a great stance until we (humbly) look beyond our delicious borders to barbecue around the globe from Spain to Mongolia to Argentina. This realization doesn't change that we love ours the most but it does open our minds to new ideas, techniques and flavors. During this cooking demonstration, participants will experiment with a variety of international cooking methods, ingredients, sauces and seasonings to enhance traditional Southern barbecue. The flavors, well, they'll be out of this world!
SOUTHERN FOOD & GREAT LITERATURE	Frank Stitt (AL)	For centuries, Southerners have written, argued and reminisced about food. Whether in history books, cookbooks or fictional literature like William Faulkner's, <u>The Sound and the Fury</u> (1929) or Kathryn Stockett's, <u>The Help</u> (2009), our region's food is an expression of Southern culture. During this demonstration and discussion, participants will explore the rich intermingling of culture and cuisine that runs through Southern literature.
MEN IN PINK	Eric Crane, CWE (GA) & Duane Nutter (GA)	Not to be confused with a popular science-fiction- action-comedy-spy film, our Men in Pink is an action comedy of a tasty sort. Starring a chef and a sommelier (both comedians in their own right), this tasting seminar will explore the food-friendly versatility of Rosé wine. From elegant seafood to a backyard burger, the lighter body and delicate flavors of Rosés make them great pairing partners.
CIDER PAIRINGS	Liz Thorpe (NY)	Step right up, ladies and gents for the amazingly delicious cheese pairing class. This palate pleasing session will bring together beautiful Southern cheeses and High Wire Distilling's distinctive line of small batch spirits, including the first-of-its-kind Sorghum 'Shine. During this tasting seminar, participants will explore cheese and spirits pairings that result in interesting, delicious and balanced pairings.
WINE-BASED COCKTAILS	Laura DePasquale, MS (FL)	When it comes to wine-based cocktails, many of us can't think beyond Sangria (Remember that time in college when we made it in a big trash can?! Best party, ever!), but there are actually a number of impressive and sometimes complex cocktails that use wine instead of spirits. During this tasting seminar, participants will venture into the realm of wine-based cocktails, learning recipes and how the flavors inherent in wine can translate into fantastic, lower alcohol mixed drinks. You'll never look at Sangria the same!
BBQ CRAB	Bryan Caswell (TX)	Roll up your sleeves and get crackin', it's BBQ (crab) season! During the summer months, as crawfish fall off the menu, Gulf Coast blue crab find their way onto the grill, especially in Texas where BBQ crab is a secret specialty. But don't think it's just crab meet hot coals; there is a real art to this Texas tradition. During this grilling demonstration, guests will learn a famous family recipe and how to bring these little blue wonders to their grill.
DRINK MORE. CONSUME LESS.	Julie Dalton, CWE (MD)	During this weekend of excess, it seems odd to talk about consuming less. Never fear, there is a reason for our crazy talk. Winemakers know that less time on the vine means less sugar in the glass and less alcohol in the bottle. These low-alcohol wines are actually quite perfect when you want to have a boozy lunch without the booze or a lighter food pairing. We're all about a big, plush, jammy Cabernet Sauvignon, but put it next to a roast lamb dish and it's like putting Godzilla at the table with Mary's Little Lamb. During this tasting seminar, participants will explore a range of low-alcohol wines and their perfect pairings. What's great about this class is you can drink it all and still walk a straight line to your next class.

SATURDAY   10:00am – 11:00am continued		
DESERT ELEGANCE	Kristine Lassar (GA)	Twice the size of California, spanning across Argentina and Chile, Patagonia and its desert landscape is a most unexpected place for great wines. But its' cool, dry climate has proven quite suitable for producing elegant red wines like Pinot Noir and Malbec and fresh white wines like Chardonnay, Sauvignon Blanc and Riesling. During this tasting seminar, participants will explore Patagonia's two viticultural regions and why its wines are recognized for their high quality, great color and expressive flavors.
THE NORTON	Jane Garvey, PhD, CSW (GA)	When it comes to wine, many grapes have imaginative stories of discovery and creation. In this botanical world of wayfarers and wanderers, in smoky dens of luxury and decadence, the Norton grape claims a mysterious origin to match any other. During this tasting seminar, participants will go on a journey to unearth Norton's namesake and discovery in Richmond, VA in the early 1800s, to where it is growing today and how many delicious flavors it has brought us as the true American grape.
SATURDAY   11:30am – 12:30pm		
FILL YOUR BELLY*	Jose Mendin (FL) & Andreas Schreiner (FL)	Ask most people, "what is the purpose of food?" and the answer will be to nourish our bodies. Ask a Southerner the same question and the answer will be multi-faceted – to fill our bellies and to nourish our souls. During this Connoisseur cooking demonstration, participants will get to know the story of one of the fastest-growing restaurant groups in the South and how each of the menu items in their seven, very distinct restaurants has a specific purpose – a way of showcasing flavor, history, geography and ethnicity.
WINE + COLOR*	Fred Dexheimer, MS	Have you ever tasted color? The green character of a Sauvignon Blanc? The pink of fresh salmon? Whatever your colorful mood, there is a food and wine pairing to match. During this Connoisseur tasting seminar, participants will take their palates on a colorful spin as they learn the flavors of color and their perfect pairings.
TECHNIQUE LAB: Go Fish!	Jeremiah Bacon (SC) & Ryan Prewitt (LA)	To borrow the lyrics from a classic 80's song, "Fish heads, fish heads, roly-poly fish heads, eat them up! Yum!" Baked or broiled, poached or grilled, there are many easy ways to prepare our favorite catch of the day. But many people shy away from cooking fish because of the perception of complicated rules and techniques. During this technique lab, participants will learn the tricks and techniques to preparing fish so delicious it will make you want to sing. Eat them up! Yum!
TECHNIQUE LAB: Cocktail Kegging	Taylor Huber (SC) & Brooks Reitz (SC)	Tap, tap. Who's there? Cocktail. Cocktail who? The big yummy cocktail in your keg, that's who. No (bad) joke, a magnificent new creation is taking the cocktail in a new direction with draft cocktails. During this technique lab, participants will learn the fundamentals of tapping cocktails at home, from Gin & Tonics to Manhattans. Keg stands taught separately.
JOURNEY THROUGH THE STREETS	Hugo Ortega (TX)	From the central highlands to the coast, Mexican street food is vibrant, colorful and delicious and each dish conveys a feeling of place. During this tasting seminar, participants will enjoy legendary foods of Mexico as they follow one chef's journey to his homeland to reconnect with his country's rich history and culinary traditions.
CREOLE & CAJUN THROUGH GUMBO	Justin Girouard (LA) & Tory McPhail (LA)	They may share a birth place, a richness of flavor, robust international influences and a storied history, but there are big differences in Cajun and Creole cuisines. And, their most popular dish is the perfect medium to tell their story about how these two quintessential Louisiana cuisines have evolved from the 1700s into separate entities. During this cooking demonstration, participants will follow two Louisiana chefs as they highlight the nuances and variances between Cajun and Creole cuisine through one big, beautiful, bountiful dish: Gumbo. Can you taste the difference?

SATURDAY   11:30am – 12:30pm continued		
ARK OF TASTE <i>Presented by Delta Air Lines</i>	Linton Hopkins (GA)	Ossabaw Island hogs, Bourbon Red turkeys, pawpaw, Tupelo Honey ... the list goes on and it's an important one. The Ark of Taste is an international catalogue of endangered heritage foods (including many from the South), maintained by the global Slow Food movement. During this culinary demonstration, guests will explore treasured Southern ingredients that have made the Ark of Taste list and learn how cooking and eating the ingredients, including on Delta Air Lines flights, can sustain them for the future.
PANTRY PUNCH & SURVIVAL BITES	Greg Best (GA) & Katie Button (NC)	You've opened your fridge and pantry and realize there is just <i>nothing</i> to eat or drink! Fear not, you poor deprived soul, we have a solution to your drama. During this cooking and cocktail demonstration, participants will learn how to make inspired food and drink with whatever is lying around the house.
GEORGE WASHINGTON'S GRIST MILL	David Guas (VA)	We'll confess. We were a little underwhelmed when the idea of a seminar on George Washington's Grist Mill was presented as a potential AF&WF class. Then we started doing research and our geeky food passion kicked into high gear. We found ourselves fascinated by its history and excited about its current day production. We also started learning that across the South more and more chefs are partnering with millers like they would partner with a local farmer. Not only are these chefs looking for the very best quality flour, corn mill and grits, they are working to reclaim an important regional tradition. During this tasting seminar, participants will get to know the history and modern day significance of heirloom mills and learn why chefs are lining up for their products.
THE WHISK(E)Y CHALLENGE	Gary Crunkleton (NC)	Soooo ... you're a whiskey aficionado. The online Bourbon IQ Test even said as much after the fourth time you took it. Duh. And, of course, you know that not all whiskey is bourbon and why the "e" in the name matters. Right? During this tasting seminar, participant's knowledge and palates will be put to the test as whiskey and whisky go head-to-head. Which will win? How far will you go? AF&WF Disclaimer: we are Southern, so this challenge may be skewed.
"DE-REGIONALIZED" BARBECUE	John Rivers (FL)	State by state, town by town, no barbecue method is exactly alike especially when it comes to the meat. While most Southerners would say, "Cows need not apply," there are fightin' words in Texas and even ... Florida! As hard as it may be to believe, deep in the heart of Florida is a beef brisket that is making headlines in a somewhat "nameless" barbecue state. During this grilling demonstration, participants will cross barbecue borders and learn how to prep and smoke a brisket using flavors from across the barbecue belt.
THE GREAT BEER MIGRATION	Bill Manley (NC) & Noah Tuttle (NC) Moderated by Bob Townsend (GA)	Ahhh, the 80s. Big hair, parachute pants, Members Only jackets, California Coolers and beer. Good old American brew from the Rocky Mountains and St. Louis (and a few other places). At that time, the South wasn't even on a brewmaster's radar. But fast forward 20 years and there has been a growing trend of big breweries migrating South. [We give props to our friends at Anheuser Busch for opening their Cartersville, GA brewery in 1993]. During this tasting seminar, participants will learn what makes the South an ideal destination for the beer industry.
AND... A BOTTLE OF RUM	Wayne Curtis (LA)	From the Caribbean islands southeast of the Gulf of Mexico, rum is the star but continues to be one of the most misunderstood and undervalued segments of the alcoholic beverage industry. During this tasting seminar, participants will learn first-hand from America's Rum Authority the nuances and winning traits of top-of-the-line rum.
VIRGINIA WINES	Kathy Morgan, MS	Virginia wine can trace its history to colonial Jamestown and the ten grape vines each settler was required to tend but it wasn't until the past few decades that the industry has evolved from novelty status to serious players in the market. During this tasting demonstration, participants will get to know some of Virginia's most intriguing wines from Chardonnay to Viognier and learn about the future of its winemaking.

SATURDAY   11:30am – 12:30pm continued		
BLIND TASTING COMPETITION <i>Presented by Delta Air Lines</i>	Andrea Robinson, MS (CA/MS)	Wine tastings are supposed to be a sensory examination and evaluation of wine. It's a practice as ancient as wine production with formalized methodology that has evolved since the 14 <sup>th</sup> century. The challenge with today's modern tastings is that it's hard to judge a wine based on senses alone when tasters are already influenced by labels, marketing campaigns, reputation, price and other details. During this blind tasting seminar, participants will tune out the external influences and learn how to identify a wine through smell and taste alone.
SATURDAY   1:00pm – 2:00pm		
COLLARDS & CARBONARA*	Michael Hudman (TN) & Andy Ticer (TN)	When Southern food meets Italian cuisine, the results is Mamma Mia, Y'all! During this Connoisseur cooking demonstration, participants will explore a whole new way to enjoy food as Southern ingredients are incorporated into Italian dishes from pork belly polenta to pickled beet crostini and learn how these two notable food cultures can mix and mingle with a delicious result!
WHISKEY BLIND TASTING*	Julian Van Winkle (KY) & Preston Van Winkle (KY)	The father-son force behind Pappy Van Winkle wants to know if you're the bourbon lover you so profess to be. Can you discern a 10 year from a 20 year? Can you identify place of origin? During this Connoisseur tasting seminar, participants will engage in a lively competition to test their whiskey knowledge by sight and smell alone. The top scorers will win bragging rights and a little gift.
TECHNIQUE LAB: Harvest to the Fullest	Ian Boden (VA) & Coby Lee Ming (KY)	Like dutiful Southerners, our pantries are lined with pickled and canned goods, treasures from the harvest to savor throughout the year. But what happens when pickle and jam fatigue sets in? During this technique lab, participants will learn how to make vinaigrettes, marinades, relishes, purees and sauces from canned and pickled items – the true path to enjoy each harvest to the fullest.
TECHNIQUE LAB: Citrus History	Nick Detrich (LA) & Kirk Estopinal (LA)	Once a luxury ingredient, now a necessary component, citrus plays an important role in cocktails and we aren't talking about those lime wedges in your Gin & Tonic. The evolution of citrus in our cocktail culture is interesting, surprising and, well, refreshing. During this cocktail technique lab, participants will learn the history of citrus in cocktails and how subtle differences can ruin a great recipe. A little hint: Persian Limes and Key Limes aren't so interchangeable.
FORAGE TWO WAYS	Robby Astrove (GA), Michael Hendricks (GA) & Steven Satterfield (GA)	Across the region, Southern chefs love incorporating foraged ingredients in their menus. The time-honored tradition of foraging isn't just for chefs, we can all take advantage of Mother Nature's pantry. During this cooking demonstration, participants will learn how to transform wild finds from both Atlanta's concrete jungle and the North Georgia woods into delicious dishes.
NOURISHING COMMUNITY: Social Enterprise	John Currence (MS) & Chris Hall (GA) Moderated by Ashley Christensen (NC)	Across the food industry, farmers, chefs and other industry leaders are doing much more than feeding customers; they're nourishing their communities through innovative and generous acts of philanthropy. During this panel discussion, participants will nosh on small bites while learning about a new breed of restaurants and bars that are investing profits in community causes.
SOUTH BY SOUTH KOREA	Edward Lee (KY) & Paul Qui (TX) Moderated by Matt Rodbard (NY)	During the past few years, Asian food has exploded across the South with people lining up like Instagram-armed cattle at places like Peter Chang China Cafe and Toki Underground. And while Sichuan may be the new Tuscan, the lesser-known cuisine of Korea is just starting to become mainstream – with a big, bold and wonderfully funky future ahead. During this cooking demonstration, participants will experience the intoxicating flavors of Korea that are emerging across the Southern culinary landscape.

SATURDAY   1:00pm – 2:00pm continued		
SPICE & BUBBLES	Jon-David Headrick (TN) & Andrea Reusing (NC)	Who doesn't love a great bubbly pairing? Champagne with strawberries. Ohh, so romantic. Been there, done that. Champagne and oysters. Yup. We've got the t-shirt. It's time to pop the cork in a hot, new direction. And, by hot, we mean really (really) sizzling hot.* During this pairing seminar, participants will explore how various sparklers pair with heat and spice and find out if Prosecco's big bubbles and higher level of sugar tame the spice and whether the crispness and acidity of Champagne can take the heat. *You've been warned.
LOW COUNTRY COOLERS	Paul Calvert (GA) & Josh Keeler (SC)	Just mention the words low country and cocktails and visions of sandy beaches and hammocks in the shade come to mind. But if a spontaneous beach trip just isn't possible, we know just how to bring the beach to you. During this cooking and cocktail demonstration, participants will explore coastal-inspired cuisine and low(er) alcohol content (now, you know we're not trying to recreate Spring break in Daytona!) for afternoon entertaining.
FARMER BROWN	Tyler Brown (TN)	Throughout the country, the ultimate status symbol for today's culinary crowd isn't a fancy gadget or a kitchen of the future. It's a farm. In the South, however, farming isn't a status symbol for chefs; it is simply a way of life. During this tasting seminar, guests will follow the journey of one chef into the world of farming starting with his 65-acre garden to his new 250-acre farm that is producing its own beef label, and taste some of his prized products.
JULEPS OF THE SOUTH	Dave Wondrich (NY)	In his book, <u>Travels of Four Years and Half in the United States of America</u> (1803), John Davis referred to the Julep as "a dram of spirituous liquor that has mint steeped in it, taken by Virginians of a morning." While we cheer the colonial Virginians who obviously coined the phrase "it's five o'clock somewhere," we are especially grateful to them for the creation of one of the South's most glamorized drinks. But the Julep of yore involved more than bourbon and mint. During this cocktail demonstration and history lesson, participants will explore how to make Juleps using various spirits to create sagacious drinks loaded with Southern history.
SOUTHERN ITALY	Andrew McNamara, MS (FL)	Sicily, Sardinia, Calabria ... who doesn't want to travel to Southern Italy to drink crisp whites and robust reds? We import more Italian wine to the United States than from any other country and there are more possibilities out there. Delizioso! During this tasting seminar, participants will take a journey through the hilltops to sample and explore the wines of the South (of Italy), their flavor profiles and great values. Evviva!
SATURDAY   2:30pm – 5:30pm		
TASTING TENTS	100+ award-winning chefs (line-up changes daily)	The Atlanta Food & Wine Festival Tasting Tents are designed to lead guests on a culinary exploration of the South, featuring themed tasting "trails" like Bourbon, Craft Beer, Chicken, Seafood, Pork, Southern Sandwiches, Southern Grown, Southern Wines and favorites from other Southern regions around the globe. More than 100 award-winning chefs will cook in the culinary trails during the weekend with a different chef line-up each day. Eat. Drink. Enjoy all that is Southern!

## CLASS SCHEDULE – SUNDAY, JUNE 1

\*CONNOISSEUR PASSHOLDERS ONLY

CLASS TITLE	TALENT	DESCRIPTION
SUNDAY   10:00am – 12:00pm		
CONNOISSEUR BREAKFAST: The Collection Breakfast*	A collection of Southern artisans and cooks from across the South.	From the mountains to the beach to the city, the South is known for its gracious hospitality and meals to remember ... including breakfast. Rise and shine as a group of artisans and cooks share their breakfast creations, all distinctively different yet completely Southern.
SUNDAY   10:00am – 12:00pm		
SOUTHERN-STYLE BREAKFAST	Breakfast Bites from a collection of diners and restaurants.	Take a breakfast road trip across the South as a collection of diners and breakfast hot spots share their best dishes! The breakfast is open house-style.
SUNDAY   11:00am – 12:00pm		
TECHNIQUE LAB: Rise & Shine	Aaron Deal (VA) & Lionel Vatinet (NC)	Rise and shine darling food lover, it's time to jump into the most important meal of the weekend: brunch. From delicate breads, delightful jams, pickled and morning sweets to savory delights and cured meats, there is much to learn about this Saturday and Sunday morning ritual. During this technique lab, participants will learn how to make breads, savory dishes and other brunchy creations.
TECHNIQUE LAB: Coffee	Sam Mylrea (SC) & Brooks Reitz (SC)	Roasted-to-order beans, specialty coffee, French presses and syphons ... sounds like the makings of a fancy new coffee shop. A fancy coffee shop in your home, that is! During this coffee tasting seminar, participants will experience the vision of Coffee Kind, a unique enterprise that was born from a serious desire to access impeccable coffee from anywhere in the U.S., and learn how to easily and affordably make excellent coffee at home.
HILLBILLY CUISINE	Kevin Gillespie (GA)	From the remote, rural areas of Appalachia and later the Ozarks comes one of our country's oldest forms of cookery with its origins dating back to the Cherokee people. "Hillbilly" or Appalachian cuisine was shaped by poverty, geography and the region's European settlers. During this cooking demonstration, participants will get to know this important cuisine, its recipes and its locally-foraged and grown ingredients, all of which seem unchanged over hundreds of years.
SUNDAY   12:30pm – 1:30pm		
A CHEF & A MASTER SOMMELIER WENT FISHING ...*	Craig Collins, MS (TX) & Andrew Curren (TX)	There is no punchline. A chef and a Master Sommelier really did go fishing – and they want to share their bounty (fingers crossed it was a good day on the boat). During this Connoisseur cooking and wine tasting demonstration, chef and Master Sommelier will turn the catch of the day into a spontaneous meal with great wine pairings.

CLASS TITLE	TALENT	DESCRIPTION
SUNDAY   12:30pm – 1:30pm continued		
OUT OF (SOUTH) AFRICA*	Andrew McNamara, MS (FL)	With wine history dating back to 1659, South Africa is the oldest wine region in the world. Before the last decade, South African wines were tough sells and most wines went directly to be distilled into brandy. Today, South African wines have a new story; they've emerged as some of the best valued red and white wines on the market. During this tasting seminar, participants will get a holistic view of South Africa's delicious wines, explore their history from Dutch colonization to their current state and learn what their future will hold.
TECHNIQUE LAB: Go Fish!	Cory Bahr (LA) & Anthony Lamas (KY)	To borrow the lyrics from a classic 80s song, "Fish heads, fish heads, roly-poly fish heads, eat them up! Yum!" Baked or broiled, poached or grilled, there are many easy ways to prepare our favorite catch of the day. But many people shy away from cooking fish because of the perception of complicated rules and techniques. During this technique lab, participants will learn the tricks and techniques to preparing fish so delicious it will make you want to sing. Eat them up! Yum!
TECHNIQUE LAB: Foraged Cocktails	Alan Walters (LA)	Syrups from Spanish moss and pine needles? Catnip in cocktails? A toasted wild birdseed Old Fashioned? What kind of crazy talk is this?! It is crazy, innovative and fabulous, that's what it is. During this technique lab, participants will explore the world of foraged cocktails and learn how to make tinctures and syrups from ingredients in your backyard or local park.
FOOD & SPORTS	John Currence (MS), Kelly English (TN) & Eli Kirshtein (GA) with sports writers Holly Anderson (GA), Spencer Hall (GA) & Wright Thompson (MS)	Some say SEC football is the most competitive sport with college rivalries that are generations old. Ask a chef and he'll tell you Auburn and Alabama have nothing on the competitive, hardcore sport of the kitchen. During this cooking demonstration/serious debate, three Southern chefs and three popular sportswriters will talk sports and food and the competitive nature, the teamwork and the fun behind the two.
JULEPS OF THE SOUTH	Gary Crunkleton (NC)	In his book, <u>Travels of Four Years and Half in the United States of America</u> (1803), John Davis referred to the Julep as "a dram of spirituous liquor that has mint steeped in it, taken by Virginians of a morning." While we cheer the colonial Virginians who obviously coined the phrase "it's five o'clock somewhere," we are especially grateful to them for the creation of one of the South's most glamorized drinks. But the Julep of yore involved more than bourbon and mint. During this cocktail demonstration and history lesson, participants will explore how to make Juleps using various spirits to create sagacious drinks loaded with Southern history.
THE BROTHERS GRILL: Part IV	Kent Rathbun (TX) & Kevin Rathbun (GA)	Back by popular demand ... the Brothers Rathbun! Two brothers who can grill like no other. During this grilling demonstration, participants will learn the tips, tricks and flavors for great grilled meats – Rathbun style!

CLASS TITLE	TALENT	DESCRIPTION
SUNDAY   12:30pm – 1:30pm		
SOUTHERN CRAFT BREWERS	Brian Purcelli (GA), Noah Tuttle (NC) & Edward Westbrook (SC) Moderated by Bob Townsend (GA)	During the past decade (and then some), grassroots efforts of beer devotees have led to the legalization of brewpubs and microbreweries across the Southern region and the result is heavenly local brews with world-class tastes. During this tasting seminar, participants will sip, sample and learn as Southern brewers give the inside story on the South's fastest-growing beverage category.
SUNDAY   1:30pm – 4:30pm		
TASTING TENTS	100+ award-winning chefs (line-up changes daily)	The Atlanta Food & Wine Festival Tasting Tents are designed to lead guests on a culinary exploration of the South, featuring themed tasting “trails” like Bourbon, Craft Beer, Farm Fresh, Chicken, Seafood, Pork, Southern Sandwiches, Southern wines and favorites from other Southern regions around the globe. More than 100 award-winning chefs will cook in the culinary trails during the weekend with a different chef line-up each day. Eat. Drink. Enjoy all that is Southern!