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Austin Food + Wine Festival Announces Cooking Demos, Fire Pits, Chef Showcase & Book Signings

Tickets on Sale for the Ninth Annual Festival, April 24 – 26, 2020

Austin, TX (March 3, 2020) – Austin Food + Wine Festival is pleased to announce the schedules for **Cooking Demos, Fire Pits, Chef Showcase** and **Book Signings** during the ninth annual event, April 24-26, 2020; www.austinfoodandwinefestival.com/tickets.

Cooking Demos

Throughout the weekend, All-In and Weekender ticketholders will have the opportunity to meet and mingle with award-winning chefs and pitmasters from Texas and across the country as they lead interactive cooking demonstrations in the **Chef Demo Tent featuring Monogram Appliances, H.E.B and Made In Cookware** and cook over live fire at the **Fire Pits presented by Academy**.

Join dynamic chef/TV personality **Anne Burrell**, James Beard Foundation Award-winning chef/author **JJ Johnson** (FieldTrip, Harlem, NY) and multiple James Beard Foundation Award-winning chef/author **Andrew Zimmern** of the newly launched *MSNBC* original series, *What's Eating America*, on Saturday, April 25, and 2019 James Beard Foundation Award-winning chef **Mashama Bailey** (The Grey, Savannah, GA), James Beard Foundation Award-winning chef/author **Scott Conant** (Mora Italian, Phoenix, AZ) and chef/author **Aarón Sánchez** (Johnny Sánchez, New Orleans, LA) on Sunday, April 26, as each chef shares tips, anecdotes and pro hacks during their engaging and interactive cooking demonstrations.

"Austin always has a great vibe with the people, the energy and, of course, the amazing food," says chef/author **JJ Johnson**. "I'm looking forward to getting into some signature flavors for my cooking demo and bringing it in the Rock Your Taco showdown!"

Fire Pits

The festival grounds at Auditorium Shores will once again feature interactive areas where pitmasters and chefs will cook over live fire and offer tastes of their bold creations to all ticketholders throughout the day on Saturday, April 25 and Sunday, April 26, 2020. Offering multiple stations daily, the Fire Pits presented by Academy will feature whole-roasted meats, ash-cooked vegetables, and more dishes cooked over live fire.

"As we enter into our fifth year at the Fire Pits, we have so much more experience with the art of the off-site pig roast," says Eden East Restaurant & Farm's chef and owner **Sonya Coté**. "Our theory is to start with two smaller-sized pigs and



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cook them in two shifts on an open-fire rotisserie throughout the day. We will demo how to butcher the whole animal during the event to give people a hands-on (or “eye on”) experience that they may not be exposed to in their daily lives. We also enjoy answering questions about cooking whole animals, all the while serving up delicious food for all of the hungry festivalgoers.”

On Saturday, April 25, enjoy fire-roasted dishes at the Fire Pits presented by Academy from chefs **Jason Dady** (Chispas); **Lance Kirkpatrick** (Stiles Switch BBQ & Brew); and **Simon Stallard** (The Hidden Hut; Cornwall, UK). And on Sunday, April 26, Fire Pit chefs will include **John Bates** (InterStellar BBQ); **Sonya Coté**; and **Christopher McGhee & Marco Oglesby** (The Switch).

Chef Showcase

The festival will feature a dynamic roster of some of Texas’ most beloved and acclaimed chefs, each serving samples of signature dishes to all festival ticketholders at Auditorium Shores. Interspersed between wine, spirits & beer purveyors, artisans and lifestyle vendors, the Chef Showcase allows attendees to meet their favorite chefs while tasting inspired dishes that put each chef on the map.

On Saturday, April 25, chefs and restaurants showcasing their signature dishes are scheduled to include: **Aaron Anselmi** (Olive & June); **Tano Avila** (Grizzelda's); **Jeff Balfour** (Southerleigh Fine Food & Brewery); **Pedro Carvalho** (Hopfields); **Jo Chan** (Eberly); **Ji Peng Chen** (Wu Chow); **Bryan Cromwell** (Juliet Italian Kitchen); **Matthew Davis** (Forthright); **Jacob Euler** (Le Vacher); **Brandon Fuller** (Jacoby's Restaurant & Mercantile); **Geronimo Lopez** (Botika); **Jason McVeary & Trisha Fortuna** (Poke Poke); **Margarita & Nestor Mendez** (Pueblo Viejo); **Josh Neises** (Lonesome Dove Western Bistro); **David Norman** (Easy Tiger Bake Shop & Beer Garden); **Matthew Perez** (The Beer Plant); **Ling Qi Wu** (Lin Asian Bar + Dim Sum); **Rich Reimbolt** (Better Half Coffee & Cocktails); **Jam Sanitchat** (Thai Fresh); and **Eric Silverstein** (The Peached Tortilla).

“I’m looking forward to showcasing some new items from the bakery and gathering feedback from attendees,” says **David Norman**. “I like to take that knowledge back into the kitchen and see how we might serve it for our Beer Garden menu.”

On Sunday, April 26, Chef Showcase participants scheduled to take part include: **Daniel Brooks** (Licha’s Cantina); **Jeff Brown** (Old Thousand); **Reed Faitak** (Austin Daily Press); **Taylor Hall** (Apis Restaurant and Apiary); **Sarah Heard & Nathan Lemley** (Foreign & Domestic); **Victor Ibarra** (Andiamo); **C.J. Jacobson** (Aba); **Clinton Kendall** (East Side King); **John Lee** (Seoulju Korean Kitchen and Bar); **Tom Micklethwait** (Micklethwait Craft Meats); **Daniel Olivella** (Barlata Tapas Bar); **Edgar Rico** (Nixta Taqueria); **Christopher Rios** (The Vegan Nom); **James Robert** (Fixe); **Ryan Samson** (Vespaio); **Christopher Schaefer** (Geraldine's); **Carmen Valera** (Tamale House East); **Kevin Williamson** (Ranch 616); with more chefs and restaurants to be announced.

Book Signings

All ticketholders are encouraged to swing by the Festival Store throughout the weekend for a chance to meet chefs and have cookbooks signed and personalized. Chefs and personalities scheduled to appear and sign books include **Anne Burrell**, **Scott Conant**, **JJ Johnson**, **Aarón Sánchez**, **Simon Stallard** and **Andrew Zimmern**; <https://www.austinfoodandwinefestival.com/schedule/>

Additional programming announcements will be made over the course of the spring. For more information and updates, please visit www.austinfoodandwinefestival.com.

Tickets for the 2020 Austin Food + Wine Festival are on sale via www.austinfoodandwinefestival.com/tickets.

All-In (\$625/per person)



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The *All-In* ticket includes Saturday and Sunday Festival access; interactive cooking demos & book signings; hands-on beer, wine and cocktail tasting sessions; wood-fired culinary creations from the Fire Pits; tastes from Austin's best chefs & restaurants; Friday night's Grillin' and Chillin' with Tim Love; Saturday night's signature *Rock Your Taco* competition; and more.

Weekender (\$250/per person)

The *Weekender* ticket includes Saturday and Sunday Festival access; interactive cooking demos & book signings; hands-on beer, wine and cocktail tasting sessions; wood-fired culinary creations from the Fire Pits; tastes from Austin's best chefs & restaurants; and more.

Feast Under the Stars (\$250/per person)

Feast Under the Stars tickets provide access to the intimate outdoor pre-festival dinner celebration at Auditorium Shores. The family-style sustainable dinner, hosted in collaboration with chef Kevin Fink and the Zero Foodprint initiative in support of Austin's Zero Waste initiative, includes wine pairings and parking.

Tickets can be purchased at www.austinfoodandwinefestival.com/tickets. All attendees must be 21 years of age or older. For more information, please visit www.austinfoodandwinefestival.com, or follow us on Instagram [@austinfoodwine](https://www.instagram.com/austinfoodwine), Twitter [@austinfoodwine](https://twitter.com/austinfoodwine) and [Facebook.com/austinfoodwine](https://www.facebook.com/austinfoodwine).

For press credentials, please fill out the online application here: <http://www.austinfoodandwinefestival.com/press-application/>

The Austin Food + Wine Festival is generously sponsored by HEB, Republic National Distributing Company, Monogram Appliances, Stella Artois, Angry Orchard Hard Cider and FOOD & WINE.

About Austin Food + Wine Festival:

The Austin Food + Wine Festival marks a compelling collaboration between C3 Presents and some of Texas' most exciting chefs and restaurateurs, including Tim Love, Iron Chef Champion and owner/chef of TLC Catering, Woodshed Smokehouse, Love Shack, White Elephant Saloon, Queenie's Steakhouse, and Lonesome Dove Western Bistro across Texas and Tennessee, and Restaurateur Jesse Herman. C3 Presents is the Austin-based event company that produces Lollapalooza in Chicago's Grant Park, and Austin City Limits Music Festival in Austin's Zilker Park. The Austin Food + Wine Festival will take place April 24-26, 2020, bringing an array of taste, talent and culinary entertainment to the Capital City. Please visit www.austinfoodandwinefestival.com for future details on the event.

About FOOD & WINE

FOOD & WINE is the ultimate authority on the best of what's new in food, drink, travel, design and entertaining. FOOD & WINE has an extensive social media following on Facebook, Twitter, Instagram, Pinterest, Tumblr and Snapchat. FOOD & WINE includes a monthly magazine in print and digital; a website, foodandwine.com; a books division; plus newsletters, clubs, events, dinnerware, cookware and more. At FOOD & WINE, we inspire and empower our wine and food obsessed community to eat, drink, entertain, and travel better—every day and everywhere. FOOD & WINE is part of Meredith Corp.'s (NYSE: MDP: Meredith.com) portfolio of best-in-class brands.



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