



Today's Activities

Friday, September 19

12:00 NOON	River Bend Barn:	MUSIC Music featuring Don Pedi Duo
1:00 P.M.	Stage A:	DEMO "Barbecue Nation" with Fred Thompson & Chef Don Spear
	Winery:	DEMO Red Wine & Chocolate Seminar
		FILM Southern Foodways Alliance Film in Theater A
1:00 P.M.–6:00 P.M.	River Bend Barn:	MUSIC Music featuring Don Pedi Duo
	Winery Fountain:	TASTE Samples from Thistle Meadow Winery and Lake James Winery
		FUN Grape Stomp
		DEMO Lisa Conard Pottery
	River Bend Barn:	DEMO Meet the Farmer hosted by Appalachian Sustainable Agriculture Project (ASAP) with Imladris Farm
Farmyard:	DEMO Milking a Cow and Sheep Shearing: Joe Parham	
1:00 P.M.–5:00 P.M.	River Bend Barn:	DEMO Farm Life Demonstrations
		Bees: Edd Buchanan
		Food Preservation: Paul Ashworth
		Lye Soap: Stewarts Crafts
		Chair Caning: Kay Roberts
		Quilting: Cindy Shock
		Woodcarving: John Dickens
		Blacksmithing
		Woodworking
		1:30 P.M.
2:00 P.M.	Stage B:	FILM Southern Foodways Alliance Film in Theater A
		DEMO Soda Bread with Pastry Chef Heather Gatesman
		DEMO 30-Minute Sommelier Seminar
2:30 P.M.	Winery:	FILM Southern Foodways Alliance Film in Theater A
		MUSIC Music featuring Don Pedi Duo
		DEMO Butter Churning Demonstrations
2:30 P.M.–3:15 P.M.	Book Tent:	BOOKS Book Signing with Fred Thompson
3:00 P.M.	Stage A:	DEMO "Brining & Grilling Chicken" with Chef Don Spear
	Winery:	DEMO Red Wine & Chocolate Seminar
	River Bend Barn:	MUSIC Music featuring Don Pedi Duo
3:30 P.M.	Winery:	MUSIC Music featuring Wendy Brown
	Farmyard:	DEMO Egg Collecting
	River Bend Barn:	TALKS A Discussion of WNC Agriculture with Appalachian Sustainable Agriculture Project (ASAP)
4:00 P.M.	Stage B:	DEMO "What to Put in Your Biscuit" with Belinda Ellis, Allan Benton, Edd Buchanan, and Pastry Chef Heather Gatesman
	River Bend Barn:	MUSIC Music featuring Don Pedi Duo
	Winery:	DEMO 30-Minute Sommelier Seminar
4:30 P.M.	River Bend Barn:	TOUR Kitchen Garden Tour
	Winery:	MUSIC Music featuring Wendy Brown
5:00 P.M.	Stage A:	DEMO "The Wine of the Cow" with Chef John Flear and Cheri Cruze
	Winery:	DEMO Red Wine & Chocolate Seminar
	River Bend Barn:	DEMO Butter Churning Demonstrations
5:30 P.M.	Winery:	MUSIC Music featuring Wendy Brown
6:00 P.M.	Stage B:	DEMO Fun Drinks with Chef Angela Guiffrida
	Winery:	DEMO 30-Minute Sommelier Seminar
6:30 P.M.	Winery:	MUSIC Music featuring Wendy Brown

Welcome to Biltmore's *Field to Table Festival!* Join us as we celebrate the bounty of the land and regional flavors with demonstrations, presentations, and special seminars. During your visit today, you'll discover more about Biltmore's Field to Table Program that provides estate restaurants with garden-fresh fruits and vegetables, eggs from our farmyard, and estate-raised beef and lamb.

Today's Guests

Friday, September 19

Fred Thompson is a culinary professional with a diverse career, who believes that good food and gathering at the table is where culture is truly revealed. He is the Publisher and Executive Editor for *Edible Piedmont*, *Edible Lowcountry*, and—coming next spring—*Edible Asheville*. Fred also is a cookbook author, newspaper columnist, independent food, spirits, wine and travel writer, cooking school teacher, food stylist, and recipe and product developer.

Don Spear is the executive chef at Biltmore's Stable Café. A Johnson & Wales University graduate, he works hard to ensure the menu features good food and a unique blend of flavors. Chef Spear is dedicated to the estate's Field to Table Program—a system that provides estate restaurants with meat and produce from Biltmore's farms and gardens.

John Flee captured the essence of southern cuisine at Blackberry Farm. Under Flee's culinary direction, Blackberry Farm catapulted into world-class status. The Zagat Survey honored Blackberry Farm, naming it the #1 Small Hotel in America for 2003 and 2004. Flee's "Foothills Cuisine" was described as "incredible" and rated #2 for Hotel Dining in America. Flee was named one of the "Rising Stars of the 21st Century" by the James Beard Foundation.

Cheri Cruze and her husband Earl operate Cruze Farm Dairy in Knox County, TN. They began making ice cream and butter to sell at the Knoxville farmer's markets with milk from their dairy over 20 years ago. For the last ten years, they have been producing and selling non-homogenized "cream at the top" milk and authentic cultured buttermilk.

Heather Gatesman is a pastry chef at Biltmore's Deerpark Restaurant. A graduate of Indiana University of Pennsylvania, Heather is responsible for the wonderful confections served at Deerpark Restaurant and Lioncrest. She prides herself on organization and teaching young pastry students.

Belinda Ellis is an East Tennessee native and lover of Appalachian Foodways. She is the editor of *Edible Piedmont*, a magazine that celebrates local seasonal foods and farms. She finished a 15-year stint with The White Lily Flour Company and is considered an expert on flours and their uses. Belinda teaches baking to professionals and home cooks across the country and Canada.

Allan Benton began his life as a farm boy on his grandparents' land in Scott County, VA. In 1973, he took over a ham business that Albert Hicks started in 1947. Almost 35 years later, by upholding traditional techniques learned from previous generations, Allan continues to produce some of the finest country ham and bacon in the country.

Edd Buchanan was born and raised in Black Mountain, NC. He has been a beekeeper for over 30 years, and currently teaches at three local colleges. Edd has been producing and selling honey at Biltmore since the 1980s. Last year, he supplied estate restaurants with 480 gallons of honey.

Angela Guiffrida is the executive chef at Biltmore's Deerpark Restaurant. Chef Guiffrida graduated summa cum laude from Johnson & Wales University in Charleston, SC, and came to Biltmore after honing her skills at Pinehurst Resort. She insists on using estate-raised greens, fruits, herbs, beef, and lamb as often as possible in her menus.

Appalachian Sustainable Agriculture Project (ASAP) is a nonprofit organization that supports farmers and rural communities in the mountains of Western North Carolina and the Southern Appalachians. Their mission is to create and expand regional community-based and integrated food systems that are locally owned and controlled, environmentally sound, economically viable, and health-promoting.

The Southern Foodways Alliance is an institute of the Center for the Study of Southern Culture at the University of Mississippi. It documents and celebrates the diverse food cultures of the American South.

BILTMORE™



Today's Activities

Saturday, September 20

12:00 NOON	River Bend Barn:	MUSIC	Music featuring Don Pedi Duo
1:00 P.M.	Stage A:	DEMO	Cooking Demonstration with Damien Cavicchi
	Winery:	DEMO	Red Wine & Chocolate Seminar
		FILM	Southern Foodways Alliance Film in Theater A
	River Bend Barn:	MUSIC	Music featuring Don Pedi Duo
1:00 P.M.–6:00 P.M.	Winery Fountain:	TASTE	Samples from Rendezvous Ridge and Lake James Winery
		FUN	Grape Stomp
		DEMO	Stonewall Kitchen Foods
		DEMO	Browns Pottery
	Farmyard:	DEMO	Cow Milking, Sheep Herding
	River Bend Barn:	DEMO	Farm Life Demonstrations
			Bees: Edd Buchanan
			Food Preservation: Paul Ashworth
			Gourds: Virginia Saunders
			Pottery: Lisa Conard
			Spinning: Kim Reid
			Chair Caning: Kay Roberts
			Lye Soap: Stewarts Crafts
			Blacksmithing
		Woodworking	
		DEMO	Meet the Farmer hosted by Appalachian Sustainable Agriculture Project (ASAP) with Imladris Farm
1:30 P.M.	Winery:	DEMO	Hoe Cakes and Cornbread with Pastry Chef Thomas Caddell
		FILM	Southern Foodways Alliance Film in Theater A
2:00 P.M.	Stage B:	DEMO	“Understanding Appalachia by Way of the Southern Table” with Mark Sohn, Allan Benton, Chef John Fleer, and William and Marcie Ferris
	Winery:	DEMO	30-Minute Sommelier Seminar
		FILM	Southern Foodways Alliance Film in Theater A
	River Bend Barn:	MUSIC	Music featuring Don Pedi Duo
2:30 P.M.	River Bend Barn:	DEMO	Butter Churning Demonstrations
2:30 P.M.	Book Tent:	BOOKS	Book Signing with Fred Thompson
3:00 P.M.	Stage A:	DEMO	“Barbecue Nation” with Fred Thompson and Chef Don Spear
	Winery:	DEMO	Red Wine & Chocolate Seminar
	River Bend Barn:	MUSIC	Music featuring Don Pedi Duo
3:30 P.M.	Winery:	MUSIC	Music featuring Dave Foraker
	Farmyard:	DEMO	Egg Collecting
	River Bend Barn:	TALKS	A Discussion of WNC Agriculture with Appalachian Sustainable Agriculture Project (ASAP)
3:30 P.M.–4:15 P.M.	Retail Tent:	BOOKS	Book Signing with Mark Sohn
4:00 P.M.	Stage B:	TALKS	Popcorn with Pastry Chef Heather Gatesman
	River Bend Barn:	MUSIC	Music featuring Don Pedi Duo
	Winery:	DEMO	30-Minute Sommelier Seminar
4:30 P.M.	River Bend Barn:	TOUR	Kitchen Garden Tour
	Winery:	MUSIC	Music featuring Dave Foraker
4:30 P.M.–5:15 P.M.	Retail Tent:	BOOKS	Book Signing with Marcie Ferris
5:00 P.M.	Stage A:	DEMO	Apple Stack Cake and Traditional Apple Desserts with Mark Sohn and Belinda Ellis
	Winery:	DEMO	Red Wine & Chocolate Seminar
	River Bend Barn:	DEMO	Butter Churning Demonstrations
	Winery:	MUSIC	Music featuring Dave Foraker
5:30 P.M.	Winery:	MUSIC	Music featuring Dave Foraker
6:00 P.M.	Stage B:	DEMO	Pickling with Sous Chef Ryan Brower
	Winery:	DEMO	30-Minute Sommelier Seminar
6:30 P.M.	Winery:	MUSIC	Music featuring Dave Foraker

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Damien Cavicchi is the owner of SUGO in Asheville, NC. He is adamant about bringing back dining as an event to be savored. He believes in exceptional service and cuisine prepared with skill and zeal. Slow-cooked food is Damien's specialty, with sustainable seafood and house-made pastas, sausages, and salamis gracing the menu.

Fred Thompson is a culinary professional with a diverse career, who believes that good food and gathering at the table is where culture is truly revealed. He is the Publisher and Executive Editor for *Edible Piedmont*, *Edible Lowcountry*, and—coming next spring—*Edible Asheville*. Fred also is a cookbook author, newspaper columnist, independent food, spirits, wine and travel writer, cooking-school teacher, food stylist, and recipe and product developer.

Don Spear is the executive chef at Biltmore's Stable Café. A Johnson & Wales University graduate, he works hard to ensure the menu features good food and a unique blend of flavors. Chef Spear is dedicated to the estate's Field-to-Table Program—a system that provides estate restaurants with meat and produce from Biltmore's farms and gardens

Mark F. Sohn studied culinary arts at L'École de Cuisine, a school in Paris, France. He is a food author, recipe developer, newspaper columnist, cooking teacher, food stylist, and photographer. He serves as the food and cooking editor for *The Encyclopedia of Appalachia*. His books include *Mountain Country Cooking: A Gathering of the Best Recipes from the Smokies to the Blue Ridge*, which was a 1997 James Beard Foundation nominee for Book of the Year.

Belinda Ellis is an East Tennessee native and lover of Appalachian Foodways. She is the editor of *Edible Piedmont*, a magazine that celebrates local seasonal foods and farms. She finished a 15-year stint with The White Lily Flour Company and is considered an expert on flours and their uses. Belinda teaches baking to professionals and home cooks across the country and Canada.

Allan Benton began his life as a farm boy on his grandparents' land in Scott County, VA. In 1973, he took over a ham business that Albert Hicks started in 1947. Almost thirty-five years later, by upholding traditional techniques learned from previous generations, Allan continues to produce some of the finest country ham and bacon in the country.

John Fler captured the essence of southern cuisine at Blackberry Farm. Under Fler's culinary direction, Blackberry Farm catapulted into world-class status. The Zagat Survey honored Blackberry Farm, naming it the #1 Small Hotel in America for 2003 and 2004. Fler's "Foothills Cuisine" was described as "incredible" and rated #2 for Hotel Dining in America. Fler was named one of the "Rising Stars of the 21st Century" by the James Beard Foundation.

William R. Ferris is a widely recognized leader in Southern studies and African American music and folklore. He is the Joel R. Williamson Eminent Professor of History at the University of North Carolina at Chapel Hill and the senior associate director of its Center for the Study of the American South. He co-edited the massive *Encyclopedia of Southern Culture*, which was nominated for a Pulitzer Prize. William's films include *Mississippi Blues* (1983), which was featured at the Cannes Film Festival.

Marcie Cohen Ferris is an assistant professor in the Curriculum in American Studies at the University of North Carolina at Chapel Hill. She is the author of *Matzoh Ball Gumbo: Culinary Tales of the Jewish South*, which was nominated for the 2006 James Beard Foundation Award. She is currently at work on a social history of food in the American South and is president of the Southern Foodways Alliance.

Heather Gatesman is a pastry chef at Biltmore's Deerpark Restaurant. A graduate of Indiana University of Pennsylvania, Heather is responsible for the wonderful confections served at Deerpark Restaurant and Lioncrest. She prides herself on organization and teaching young pastry students.

Ryan Brower is the chef at Arbor Grill. Ryan prides himself on being a hands-on learner with a passion for local food and seasonal ingredients. His career highlights include working at The Inn at Lost Creek, Three Square Grill, and the Crab and Fin.

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BILTMORE™



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12:00 NOON	River Bend Barn:	MUSIC	Music featuring Don Pedi Duo
1:00 P.M.	Stage A:	DEMO	Brining, Curing, and Marinating with Chef Angela Guiffrida
	Winery:	DEMO	Red Wine & Chocolate Seminar
		FILM	Southern Foodways Alliance Film in Theater A
	River Bend Barn:	MUSIC	Music featuring Don Pedi Duo
	Farmyard:	DEMO	Draft Horse Grooming
1:00 P.M.-1:45 P.M.	Book Tent:	BOOKS	Book Signing with William Ferris
1:00 P.M.-6:00 P.M.	Winery Fountain:	FUN	Grape Stomp
		DEMO	Stonewall Kitchen Foods
		DEMO	Browns Pottery
		DEMO	Farm Life Demonstrations
		DEMO	Farm Life Demonstrations
			Bees: Edd Buchanan
			Food Preservation: Paul Ashworth
			Gourds: Virginia Saunders
			Pottery: Lisa Conard
			Chair Caning: Kay Roberts
			Lye Soap: Stewarts Crafts
			Quilting: Cindy Lund
			Blacksmithing
			Woodworking
	DEMO	Meet the Farmer hosted by Appalachian Sustainable Agriculture Project (ASAP) with Imladris Farm	
1:30 P.M.	Winery:	DEMO	Cooking Demonstration with Damien Cavicchi
		FILM	Southern Foodways Alliance Film in Theater A
2:00 P.M.	Stage B:	DEMO	"The Music of Mountain Cooking" with Tim O'Brien, William Ferris, and Ronni Lundy
	Winery:	DEMO	30-Minute Sommelier Seminar
		FILM	Southern Foodways Alliance Film in Theater A
	River Bend Barn:	MUSIC	Music featuring Don Pedi Duo
2:30 P.M.	River Bend Barn:	DEMO	Butter Churning Demonstrations
3:00 P.M.	Stage A:	DEMO	"Estate-raised Foods" with Chef Angela Guiffrida
	Winery:	DEMO	Red Wine & Chocolate Seminar
	River Bend Barn:	MUSIC	Music featuring Don Pedi Duo
3:30 P.M.	Winery:	MUSIC	Music featuring Sherri Jones
	Farmyard:	DEMO	Egg Collecting
	River Bend Barn:	TALKS	A Discussion of WNC Agriculture with Appalachian Sustainable Agriculture Project (ASAP)
4:00 P.M.	Stage B:	TALKS	"Shuck Bean and Mountain Connections" with Tim O'Brien and Ronni Lundy
	River Bend Barn:	MUSIC	Music featuring Don Pedi Duo
	Farmyard:	DEMO	Mohair Tinting
	Winery:	DEMO	30-Minute Sommelier Seminar
4:30 P.M.	River Bend Barn:	TOUR	Kitchen Garden Tour
	Winery:	MUSIC	Music featuring Sherri Jones
5:00 P.M.	Stage A:	DEMO	"Estate-raised Foods" with Chef Angela Guiffrida
	Winery:	DEMO	Red Wine & Chocolate Seminar
	River Bend Barn:	DEMO	Butter Churning Demonstrations
5:30 P.M.	Winery:	MUSIC	Music featuring Sherri Jones
5:30 P.M.-6:15 P.M.	Book Tent:	BOOKS	Book Signing with Tom O'Brien
6:00 P.M.	Stage B:	DEMO	"Farming & Sustainability at Biltmore" with Eli Herman, Leslie Klingner, Parker Andes, and Bill Alexander
	Winery:	DEMO	30-Minute Sommelier Seminar
6:30 P.M.	Winery:	MUSIC	Music featuring Sherri Jones

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Angela Guiffrida is the executive chef at Biltmore's Deerpark Restaurant. Chef Guiffrida graduated summa cum laude from Johnson & Wales University in Charleston, SC, and came to Biltmore after honing her skills at Pinehurst Resort. She insists on using estate-raised greens, fruits, herbs, beef, and lamb as often as possible in her menus.

Richard Boyer is executive chef at the Inn on Biltmore Estate. His unique style includes a mix of modern French with a dash of American flair. He graduated from the New England Culinary Institute and continued his education by learning from some of the best chefs in the industry, including Alessandro Stratta, Michael De Maria, and Julian Serrano.

Tim O'Brien began his memorable music career as a member of one of bluegrass's premiere bands, Hot Rize. He followed his success with solo performances and a Grammy award. Tim shares his love of Appalachia as he muses on the connections between traditional mountain food and music. The culture of the region comes alive between tunes, stories, and memories of growing up in West Virginia.

William R. Ferris is a widely recognized leader in Southern studies and African American music and folklore. He is the Joel R. Williamson Eminent Professor of History at the University of North Carolina at Chapel Hill and the senior associate director of its Center for the Study of the American South. He co-edited the massive *Encyclopedia of Southern Culture*, which was nominated for a Pulitzer Prize. William's films include *Mississippi Blues* (1983), which was featured at the Cannes Film Festival.

Ronni Lundy has long chronicled the people of the hillbilly diaspora as a journalist and cookbook author. Her books include *Shuck Beans, Stack Cakes, and Honest Fried Chicken: The Heart and Soul of Southern Country Kitchens* and *Butter Beans to Blackberries: Recipes from a Southern Garden*. She is the former restaurant reviewer and music critic for *The Courier-Journal* in Louisville, former editor of *Louisville Magazine*, and has contributed to many national magazines.

Eli Herman is the Kitchen Garden Manager for Biltmore. His gardens supply the estate restaurants with fresh fruit and vegetables throughout the year. Eli has been with the estate for more than 25 years, managing various agriculture projects.

Leslie Klingner is Biltmore's Curator of Interpretation. Her work includes in-depth research to discover more information about the Vanderbilts and their friends, family, and community, plus interpretation of the era in which they lived and the objects they collected and used. She continues to uncover fascinating glimpses of the relationships between Edith Dresser Vanderbilt and her sisters; to provide insight into the lives of the agricultural community that centered around River Bend Barn; and to expand our understanding of the Biltmore story.

Bill Alexander has served as the Landscape Curator for Biltmore since 1978. An accomplished historian and lecturer, he is actively involved with all aspects of managed forestry at Biltmore, including archival research for preservation, landscape restoration, and the management of the extensive forests surrounding Biltmore House and its gardens.

Parker Andes is Biltmore's Director of Horticulture. After graduating from West Virginia University, he worked with Busch Gardens in Williamsburg, VA. Other high points in his career include working at Longwood Gardens in Pennsylvania and Callaway Gardens in Pine Mt., GA.

Damien Cavicchi is the owner of SUGO in Asheville, NC. He is adamant about bringing back dining as an event to be savored. He believes in exceptional service and cuisine prepared with skill and zeal. Slow-cooked food is Damien's specialty, with sustainable seafood and house-made pastas, sausages, and salamis gracing the menu.

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BILTMORE™



Today's Activities

Monday, September 22

12:00 NOON	River Bend Barn:	MUSIC	Music featuring Adam Tanner Duo
1:00 P.M.	Stage A:	DEMO	Shrimp & Grits with Chef Edwin French
	Winery:	DEMO	Red Wine & Chocolate Seminar
		FILM	Southern Foodways Alliance Film in Theater A
1:00 P.M.–6:00 P.M.	River Bend Barn:	MUSIC	Music featuring Adam Tanner Duo
	Winery Fountain:	TASTE	Samples from Shelton Vineyards and Lake James Winery
		FUN	Grape Stomp
1:00 P.M.–5:00 P.M.	Farmyard:	DEMO	Brown's Pottery
	River Bend Barn:	DEMO	Sheep Herding Demonstrations: Joe Parham
		DEMO	Farm Life Demonstrations Bees: Edd Buchanan Food Preservation: Paul Ashworth Gourds: Virginia Saunders Basket Making: George McCollum Needle Felting: Ali Johnson Pottery: Lisa Conard Blacksmithing Woodworking
1:30 P.M.	Winery:	DEMO	Meet the Farmer hosted by Appalachian Sustainable Agriculture Project (ASAP) with Imladris Farm
2:00 P.M.	Winery:	DEMO	Smoked Trout with Pastry Chef Rebecca Dalton
		FILM	Southern Foodways Alliance Film in Theater A
	Stage B:	DEMO	"Tailgating in the South" with Debbie Moose and Sheri Castle
2:30 P.M.	Winery:	DEMO	30-Minute Sommelier Seminar
		FILM	Southern Foodways Alliance Film in Theater A
	River Bend Barn:	MUSIC	Music featuring Adam Tanner Duo
2:30 P.M.–3:15 P.M.	River Bend Barn:	DEMO	Butter Churning Demonstrations
2:30 P.M.–3:15 P.M.	Book Tent:	BOOKS	Book Signing with John and Dale Reed
3:00 P.M.	Stage A:	DEMO	"Benton's Bacon Cotton Candy and Other Kitchen Magic" with Chef Sean Brock and John T. Edge
	Winery:	DEMO	Red Wine & Chocolate Seminar
	River Bend Barn:	MUSIC	Music featuring Adam Tanner Duo
3:30 P.M.	Winery:	MUSIC	Music featuring Bob Zullo
	Farmyard:	DEMO	Egg Collecting
	River Bend Barn:	TALKS	A Discussion of WNC Agriculture with Appalachian Sustainable Agriculture Project (ASAP)
4:00 P.M.	Stage B:	TALKS	"Why Barbecue Couldn't Climb Old Fort Mountain" with 12 Bones Smokehouse, Fred Thompson, and John and Dale Reed
	River Bend Barn:	MUSIC	Music featuring Adam Tanner Duo
	Winery:	DEMO	30-Minute Sommelier Seminar
4:30 P.M.	River Bend Barn:	TOUR	Kitchen Garden Tour
	Winery:	MUSIC	Music featuring Bob Zullo
4:30 P.M.–5:15 P.M.	Book Tent:	BOOKS	Book Signing with John T. Edge
5:00 P.M.	Stage A:	DEMO	"North Carolina Barbecue: A Saucy Rib" with Fred Thompson and John and Dale Reed
	Winery:	DEMO	Red Wine & Chocolate Seminar
	River Bend Barn:	DEMO	Butter Churning Demonstrations
5:30 P.M.	Winery:	MUSIC	Music featuring Bob Zullo
6:00 P.M.	Stage B:	DEMO	"Pairing Wine and Pot Likker" with John T. Edge, Bernard Delille, Sharon Fenchak, and Chef Angela Guiffrida
	Winery:	DEMO	30-Minute Sommelier Seminar
	Winery:	MUSIC	Music featuring Bob Zullo

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Edwin French is executive chef at Biltmore's Bistro. He is a graduate of Johnson & Wales University in Charleston, SC, and has worked at two of Charleston's premier restaurants—Magnolias and the Charleston Grill. Chef French carries on the custom of using estate-raised vegetables, herbs, greens, and beef in the menu.

Sean Brock is the executive chef at McCrady's in Charleston, SC. He has developed a 2.5-acre farm on Wadmalaw Island, just outside of the city. Staffed by the McCrady's culinary team, the farm supplies a majority of the vegetables for the restaurant, and is slated to be 100% biodynamic by late spring 2008.

John T. Edge is the director of the Southern Foodways Alliance at the Center for the Study of Southern Culture. He is a contributing editor for *Gourmet* and has been featured on *CBS Sunday Morning* and *Iron Chef*. His books include *A Gracious Plenty: Recipes and Recollections from the American South* and *Southern Belly: The Ultimate Food Lover's Companion to the South*.

Fred Thompson is a culinary professional with a diverse career, who believes that good food and gathering at the table is where culture is truly revealed. He is the Publisher and Executive Editor for *Edible Piedmont*, *Edible Lowcountry*, and—coming next spring—*Edible Asheville*. Fred also is a cookbook author, newspaper columnist, independent food, spirits, wine and travel writer, cooking-school teacher, food stylist, and recipe and product developer.

John and Dale Reed are members of the Southern Foodways Alliance and the North Carolina Barbecue Society. John belongs to the Fellowship of Southern Writers and has been a judge at the Memphis-in-May World Championship Barbecue Cooking Contest. Their books include *1001 Things Everyone Should Know About the South*, *Cornbread Nation 4: The Best of Southern Food Writing*, and, most recently, *Holy Smoke: The Big Book of North Carolina Barbecue*.

Debbie Moose takes an omnivorous approach to life—try at least one bite of everything. Her newest cookbook, *Fan Fare: A Playbook of Great Recipes for Tailgating or Enjoying the Game at Home*, explores the food, fans, and fun of tailgating around the country. Her first cookbook was *Deviled Eggs: 50 Recipes From Simple to Sassy*. Debbie is a member of the Association of Food Journalists, the Southern Foodways Alliance, the Society of Professional Journalists, and the International Association of Culinary Professionals.

Sheri Castle is a professional culinary instructor and writer known for melding storytelling, humor and culinary expertise. A freelance food writer, recipe developer, and recipe tester, she is also the food editor for *Living in Style* magazine and has contributed to several award-winning cookbooks.

Sabra Kelley and her husband Tom Montgomery own 12 Bones Smokehouse in Asheville, NC. Their restaurant serves a range of tasty smoked meats as well as seafood and vegetarian items.

Bernard Delille has been Biltmore's wine master since 1995. He holds a master's degree from the Faculty of Science in Lyon, France, and served his internship in the Bordeaux region. He received his French National Diploma of Winemaker in Dijon, Burgundy, and was winemaker in the Pyrenees Atlantiques region prior to coming to Biltmore. Delille uses the benefits of a French winemaking background to transform estate-grown grapes into Biltmore's fine varietal wines.

Sharon Fenchak works with wine master Bernard Delille to produce Biltmore's award-winning wines. In addition to wine production, Fenchak is involved with in-house research and development to help Biltmore lead the way in employing new grape-growing technology and testing grape-production methods.

Angela Guiffrida is the executive chef at Biltmore's Deerpark Restaurant. Chef Guiffrida graduated summa cum laude from Johnson & Wales University in Charleston, SC, and came to Biltmore after honing her skills at Pinehurst Resort. She insists on using estate-raised greens, fruits, herbs, beef, and lamb as often as possible in her menus.

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BILTMORE™

Today's Activities

Tuesday, September 23

12:00 NOON	River Bend Barn:	MUSIC	Music featuring John Hermann and Meredith McIntosh
1:00 P.M.	Stage A:	DEMO	"Benton's Bacon Cotton Candy and Other Kitchen Magic" with Chef Sean Brock and John T. Edge
	Winery:	DEMO	Red Wine & Chocolate Seminar
		FILM	Southern Foodways Alliance Film in Theater A
	River Bend Barn:	MUSIC	Music featuring John Hermann and Meredith McIntosh
1:00 P.M.–6:00 P.M.	Winery Fountain:	TASTE	Samples from Shelton Vineyards
		FUN	Grape Stomp
		DEMO	Brown's Pottery
	Farmyard:	DEMO	Sheep Herding Demonstrations: Joe Parham
	River Bend Barn:	DEMO	Farm Life Demonstrations
			Bees: Edd Buchanan
			Food Preservation: Paul Ashworth
			Gourds: Virginia Saunders
			Basket Making: George McCollum
			Hand Spinning: Elke Amenda-Spirakis
			Pottery: Lisa Conard
			Blacksmithing
			Woodworking
		DEMO	Meet the Farmer hosted by Appalachian Sustainable Agriculture Project (ASAP) with Imladris Farm
1:30 P.M.	Winery:	DEMO	Quiche with Local Cheese and Estate-raised Vegetables with Pastry Chef Heather Gonzalez
		FILM	Southern Foodways Alliance Film in Theater A
2:00 P.M.	Stage B:	DEMO	"African Americans in the Appalachian Kitchen" with Chef Todd Richards, Ronni Lundy, and John T. Edge
	Winery:	DEMO	30-Minute Sommelier Seminar
		FILM	Southern Foodways Alliance Film in Theater A
	River Bend Barn:	MUSIC	Music featuring John Hermann and Meredith McIntosh
2:30 P.M.	River Bend Barn:	DEMO	Butter Churning Demonstrations
3:00 P.M.	Stage A:	DEMO	Brining & Grilling Chicken with Chef Don Spear
	Winery:	DEMO	Red Wine & Chocolate Seminar
	River Bend Barn:	MUSIC	Music featuring John Hermann and Meredith McIntosh
3:30 P.M.	Winery:	MUSIC	Music featuring Julia Weatherford
	Farmyard:	DEMO	Egg Collecting
	River Bend Barn:	TALKS	A Discussion of WNC Agriculture with Appalachian Sustainable Agriculture Project (ASAP)
3:30 P.M.–4:15 P.M.	Book Tent:	BOOKS	Book Signing with Ronni Lundy
4:00 P.M.	Stage B:	TALKS	"Pairing Wine and Pot Likker" with Bernard Delille, Sharon Fenchak, and Chef Angela Guiffrida
	River Bend Barn:	MUSIC	Music featuring John Hermann and Meredith McIntosh
	Winery:	DEMO	30-Minute Sommelier Seminar
4:30 P.M.	River Bend Barn:	TOUR	Kitchen Garden Tour
	Winery:	MUSIC	Music featuring Julia Weatherford
4:30 P.M.–5:15 P.M.	Book Tent:	BOOKS	Book Signing with Debbie Moose
5:00 P.M.	Stage A:	DEMO	Collards with Chef Angela Guiffrida
	Winery:	DEMO	Red Wine & Chocolate Seminar
	River Bend Barn:	DEMO	Butter Churning Demonstrations
5:30 P.M.	Winery:	MUSIC	Music featuring Julia Weatherford
6:00 P.M.	Stage B:	DEMO	"Tailgating in the South" with Debbie Moose, Sheri Castle, and Amy Evans
	Winery:	DEMO	30-Minute Sommelier Seminar
6:30 P.M.	Winery:	MUSIC	Music featuring Julia Weatherford

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Today's Guests

Tuesday, September 23

Sean Brock is the executive chef at McCrady's in Charleston, SC. He has developed a 2.5-acre farm on Wadmalaw Island, just outside of the city. Staffed by the McCrady's culinary team, the farm supplies a majority of the vegetables for the restaurant, and is slated to be 100% biodynamic by late spring 2008.

John T. Edge is the director of the Southern Foodways Alliance at the Center for the Study of Southern Culture. He is a contributing editor for *Gourmet* and has been featured on *CBS Sunday Morning* and *Iron Chef*. His books include *A Gracious Plenty: Recipes and Recollections from the American South* and *Southern Belly: The Ultimate Food Lover's Companion to the South*.

Don Spear is the executive chef at Biltmore's Stable Café. A Johnson & Wales University graduate, he works hard to ensure the menu features good food and a unique blend of flavors. Chef Spear is dedicated to the estate's Field-to-Table Program—a system that provides estate restaurants with meat and produce from Biltmore's farms and gardens.

Angela Guiffrida is the executive chef at Biltmore's Deerpark Restaurant. Chef Guiffrida graduated summa cum laude from Johnson & Wales University in Charleston, SC, and came to Biltmore after honing her skills at Pinehurst Resort. She insists on using estate-raised greens, fruits, herbs, beef, and lamb as often as possible in her menus.

Todd Richards serves as the executive chef at the Seelbach Hilton. Richards' commitment to using naturally raised or grown ingredients is the cornerstone of his culinary philosophy. He strives to create the perfect flavor balance in all of his meals, following the idea that each flavor of each ingredient must complement each other. Richards treats each meal as an exquisite example of his talents and ambitions, reflecting beauty in presentation and taste.

Ronni Lundy has long chronicled the people of the hillbilly diaspora as a journalist and cookbook author. Her books include *Shuck Beans, Stack Cakes, and Honest Fried Chicken: The Heart and Soul of Southern Country Kitchens* and *Butter Beans to Blackberries: Recipes from a Southern Garden*. She is the former restaurant reviewer and music critic for *The Courier-Journal* in Louisville, former editor of *Louisville Magazine*, and has contributed to many national magazines.

Bernard Delille has been Biltmore's wine master since 1995. He holds a master's degree from the Faculty of Science in Lyon, France, and served his internship in the Bordeaux region. He received his French National Diploma of Winemaker in Dijon, Burgundy, and was winemaker in the Pyrenees Atlantiques region prior to coming to Biltmore. Delille uses the benefits of a French winemaking background to transform estate-grown grapes into Biltmore's fine varietal wines.

Sharon Fenchak works with wine master Bernard Delille to produce Biltmore's award-winning wines. In addition to wine production, Fenchak is involved with in-house research and development to help Biltmore lead the way in employing new grape-growing technology and testing grape-production methods.

Debbie Moose takes an omnivorous approach to life—try at least one bite of everything. Her newest cookbook, *Fan Fare: A Playbook of Great Recipes for Tailgating or Enjoying the Game at Home*, explores the food, fans, and fun of tailgating around the country. Her first cookbook was *Deviled Eggs: 50 Recipes From Simple to Sassy*. Debbie is a member of the Association of Food Journalists, the Southern Foodways Alliance, the Society of Professional Journalists, and the International Association of Culinary Professionals.

Sheri Castle is a professional culinary instructor and writer known for melding storytelling, humor and culinary expertise. A freelance food writer, recipe developer, and recipe tester, she is also the food editor for *Living in Style* magazine and has contributed to several award-winning cookbooks.

Amy Evans is the oral historian for the Southern Foodways Alliance in Oxford, MS. *Food & Wine* named Amy one of the "most fearsome talents" in the culinary world, and her documentary work has twice won the Mississippi Historical Society's Elbert R. Hilliard Oral History Award. She is a member of the Oral History Association, the Southern Arts Federation, and the Society of Mississippi Archivists.

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BILTMORE™

Today's Activities

Wednesday, September 24

12:00 NOON	River Bend Barn:	MUSIC Music featuring Wildwood Harmony
1:00 P.M.	Stage A:	DEMO "Sabayon with Estate-raised Berries" with Pastry Chef Heather Gonzalez
	Winery:	DEMO Red Wine & Chocolate Seminar
		FILM Southern Foodways Alliance Film in Theater A
1:00 P.M.–6:00 P.M.	River Bend Barn:	MUSIC Music featuring Wildwood Harmony
	Winery Fountain:	TASTE Samples from Shelton Vineyards
		FUN Grape Stomp
		DEMO Brown's Pottery
	Farmyard:	DEMO Herding Demonstrations: Dwight Parker
	River Bend Barn:	DEMO Farm Life Demonstrations
		Bees: Edd Buchanan
		Food Preservation: Paul Ashworth
		Basket Making: George McCollum
		Spinning off the Rabbit: Faith Lane-Johnson
	Pottery: Lisa Conard	
	Blacksmithing	
	Woodworking	
	DEMO Meet the Farmer hosted by Appalachian Sustainable Agriculture Project (ASAP) with Imladris Farm	
1:30 P.M.	Winery:	DEMO Appalachian Breads with Pastry Chef Thomas Caddell
		FILM Southern Foodways Alliance Film in Theater A
2:00 P.M.	Stage B:	DEMO "A Taste of Appalachia" with Joe Dabney, Sheri Castle, and Ronni Lundy
	Winery:	DEMO 30-Minute Sommelier Seminar
		FILM Southern Foodways Alliance Film
	River Bend Barn:	MUSIC Music featuring Wildwood Harmony
2:30 P.M.	River Bend Barn:	DEMO Butter Churning Demonstrations
3:00 P.M.	Stage A:	DEMO Hickory Nut Gap Farm Pork with Chef Edwin French
	Winery:	DEMO Red Wine & Chocolate Seminar
	River Bend Barn:	MUSIC Music featuring Wildwood Harmony
3:30 P.M.	Winery:	MUSIC Music featuring Judi Lampert
	Farmyard:	DEMO Egg Collecting
	River Bend Barn:	TALKS A Discussion of WNC Agriculture with Appalachian Sustainable Agriculture Project (ASAP)
3:30 P.M.–4:15 P.M.	Book Tent:	BOOKS Book Signing with Joe Dabney
4:00 P.M.	Stage B:	TALKS "The Farmer and the Chef" with Jamie Ager, Eli Herman, Brian Ross, Chef Edwin French, Chef Todd Richards, and Amy Evans
	River Bend Barn:	MUSIC Music featuring Wildwood Harmony
	Winery:	DEMO 30-Minute Sommelier Seminar
4:30 P.M.	River Bend Barn:	TOUR Kitchen Garden Tour
	Winery:	MUSIC Music featuring Judi Lampert
5:00 P.M.	Stage A:	DEMO "African American Inspired Food" with Chef Angela Guiffrida
	Winery:	DEMO Red Wine & Chocolate Seminar
	River Bend Barn:	DEMO Butter Churning Demonstrations
5:30 P.M.	Winery:	MUSIC Music featuring Judi Lampert
6:00 P.M.	Stage B:	DEMO "African Americans in the Appalachian Kitchen" with Chef Todd Richards, John Egerton, and Ronni Lundy
	Winery:	DEMO 30-Minute Sommelier Seminar
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Today's Guests

Wednesday, September 24

Heather McNally-Gonzalez is the pastry chef for Biltmore's Stable Café. She served as pastry chef at a dinner hosted by The Historic Hotels of America at the James Beard House in New York City and was featured in the signature series of *Pastry Art and Design Magazine*.

Edwin French is executive chef at Biltmore's Bistro. He is a graduate of Johnson & Wales University in Charleston, SC, and has worked at two of Charleston's premier restaurants—Magnolias and the Charleston Grill. Chef French carries on the custom of using estate-raised vegetables, herbs, greens, and beef in the menu.

Angela Guiffrida is the executive chef at Biltmore's Deerpark Restaurant. Chef Guiffrida graduated summa cum laude from Johnson & Wales University in Charleston, SC, and came to Biltmore after honing her skills at Pinehurst Resort. She insists on using estate-raised greens, fruits, herbs, beef, and lamb as often as possible in her menus.

Joe Dabney has received national attention for his books *Mountain Spirits*, *More Mountain Spirits*, *HERK*, and *Smokehouse Ham, Spoon Bread and Scuppernong Wine*. *Smokehouse* won the prestigious James Beard Foundation's top book prize in 1999—Cookbook of the Year. Dabney is now working on a cultural cookbook that will cover the coastal areas of the South Carolina and Georgia.

Sheri Castle is a professional culinary instructor and writer known for melding storytelling, humor, and culinary expertise. A freelance food writer, recipe developer, and recipe tester, she is also the food editor for *Living in Style* magazine and has contributed to several award-winning cookbooks.

Ronni Lundy has long chronicled the people of the hillbilly diaspora as a journalist and cookbook author. Her books include *Shuck Beans, Stack Cakes, and Honest Fried Chicken: The Heart and Soul of Southern Country Kitchens* and *Butter Beans to Blackberries: Recipes from a Southern Garden*. She is the former restaurant reviewer and music critic for *The Courier-Journal* in Louisville, former editor of *Louisville Magazine*, and has contributed to many national magazines.

Jamie Ager is a fourth generation farmer at Hickory Nut Gap Farm in Fairview, NC. Eight years ago, Jamie and his wife began Hickory Nut Gap Meats to market their production of pasture-raised pork and poultry and grass-fed beef and lamb. Now their brand is well known in the Asheville area at local farmers markets, fine restaurants, and local health food stores.

Eli Herman is the Kitchen Garden Manager for Biltmore. His gardens supply the estate restaurants with fresh fruit and vegetables throughout the year. Eli has been with the estate for more than 25 years, managing various agriculture projects.

Brian Ross is the Food & Beverage Director for Biltmore. He is a graduate of the prestigious L'Academie de Cuisine, located in the greater metropolitan area of Washington, DC, and spent two years there as the Head Chef Instructor for all of the Culinary Arts Programs. He has been the chef in the kitchens of some of the finest hotels and smaller inns in the United States.

Todd Richards serves as the executive chef at the Seelbach Hilton. Richards' commitment to using naturally raised or grown ingredients is the cornerstone of his culinary philosophy. He strives to create the perfect flavor balance in all of his meals, following the idea that each flavor of each ingredient must complement each other. Richards treats each meal as an exquisite example of his talents and ambitions, reflecting beauty in presentation and taste.

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John Egerton is an independent journalist and nonfiction author who lives in Nashville, TN, and writes broadly about his native South. His books include *The Americanization of Dixie*, *Generations*, *Southern Food*, and *Speak Now Against the Day*. He won the Tastemaker Award by the International Association of Culinary Professionals for *Southern Food* and the Robert F. Kennedy Book Award for *Speak Now Against the Day*.

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Today's Activities

Thursday, September 25

12:00 NOON	River Bend Barn:	MUSIC Music featuring Rick Ott & Clyde Pittillo	
1:00 P.M.	Stage A:	DEMO "Grilling" with Chef Don Spear	
	Winery:	DEMO Red Wine & Chocolate Seminar	
		FILM Southern Foodways Alliance Film in Theater A	
1:00 P.M.–6:00 P.M.	River Bend Barn:	MUSIC Music featuring Rick Ott & Clyde Pittillo	
	Winery Fountain:	TASTE Samples from Shelton Vineyards and RagApple Lassic Vineyards	
		FUN Grape Stomp	
		DEMO Chris Behre–Wood	
		DEMO Brown's Pottery	
	Farmyard:	DEMO Herding Demonstrations: Dwight Parker Sheering Demonstrations: Anthony Cole	
1:00 P.M.–5:00 P.M.	River Bend Barn:	DEMO Farm Life Demonstrations Bees: Edd Buchanan Food Preservation: Paul Ashworth Basket Making: George McCollum Spinning off the Rabbit: Faith Lane–Johnson Cheese Making: Oak Moon Farm Blacksmithing Woodworking	
		DEMO Meet the Farmer hosted by Appalachian Sustainable Agriculture Project (ASAP) with Imladris Farm	
	1:30 P.M.	Winery:	DEMO Truffles with Pastry Chef Heather Gonzalez
			FILM Southern Foodways Alliance Film in Theater A
	2:00 P.M.	Stage B:	DEMO "A Taste of Appalachia" with Joe Dabney, Susan Dosier, and Ronni Lundy
		Winery:	DEMO 30-Minute Sommelier Seminar
			FILM Southern Foodways Alliance Film Theater A
		River Bend Barn:	MUSIC Music featuring Rick Ott & Clyde Pittillo
	2:30 P.M.	River Bend Barn:	DEMO Butter Churning Demonstrations
	2:30 P.M.–3:15 P.M.	Book Tent:	BOOKS Book Signing with Lynne Tolley
3:00 P.M.	Stage A:	DEMO Cobblers and Pies with Pastry Chef Heather Gatesman	
	Winery:	DEMO Red Wine & Chocolate Seminar	
	River Bend Barn:	MUSIC Music featuring Rick Ott & Clyde Pittillo	
3:30 P.M.	Winery:	MUSIC Music featuring Jo Northup	
	Farmyard:	DEMO Egg Collecting	
	River Bend Barn:	TALKS A Discussion of WNC Agriculture with Appalachian Sustainable Agriculture Project (ASAP)	
3:30 P.M.–4:15 P.M.	Book Tent:	BOOKS Book Signing with John Egerton	
4:00 P.M.	Stage B:	TALKS "Moonshine, Mr. Jack, and Biltmore Wines" with Joe Dabney, Lynne Tolley, Chuck Whitehead, and Susan Dosier	
	River Bend Barn:	MUSIC Music featuring Rick Ott & Clyde Pittillo	
	Winery:	DEMO 30-Minute Sommelier Seminar	
4:30 P.M.	River Bend Barn:	TOUR Kitchen Garden Tour	
	Winery:	MUSIC Music featuring Jo Northup	
5:00 P.M.	Stage A:	DEMO "Beaten Biscuits and Cornbread Done the Right Way" with Ronni Lundy and John Egerton	
	Winery:	DEMO Red Wine & Chocolate Seminar	
	River Bend Barn:	DEMO Butter Churning Demonstrations	
5:30 P.M.	Winery:	MUSIC Music featuring Jo Northup	
6:00 P.M.	Stage B:	DEMO "Understanding Appalachia by Way of the Southern Table" with Joe Dabney, Donna Florio, and Ronni Lundy	
	Winery:	DEMO 30-Minute Sommelier Seminar	
6:30 P.M.	Winery:	MUSIC Music featuring Jo Northup	

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Today's Guests

Thursday, September 25

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Susan Dosier is the Public Relations Director for LKM—a full-service advertising and public relations agency in Charlotte—and works on accounts such as North Carolina Tourism, the North Carolina Wine & Grape Council, and Cargill's Bio-Products Division known as BiOH. She is the co-author of *Discover Dinnertime: Your Guide to Family Time Around the Table* and three books for children featuring historical recipes.

Lynne Tolley is the proprietress of Miss Mary Bobo's Boarding House in Lynchburg, TN. She is a fourth-generation Lynchburg native, whose family once owned and operated the Tolley and Eaton Distillery. Lynne's great-grandmother was Mr. Jack Daniel's sister, so Lynne is the great-grandniece of Mr. Jack Daniel. Just as Lynne Tolley comes by her Southern heritage honestly, she is a woman to whom Southern hospitality and charm come naturally, while possessing an impressive background in food and entertaining.

Chuck Whitehead serves as Vice President of Sales of Biltmore Estate Wine Company. His responsibilities include strategic direction and management of the wine company, with an emphasis on sales and financial goals, development and refinement of sales plans, and leadership for all sales initiatives.

Donna Florio is a senior writer at *Southern Living Magazine*, where she plans, writes, and edits stories, and taste-tests all the recipes that appear in the food section. In her 12 years at the magazine, she estimates she has sampled some 60,000 dishes. A native of Charleston, SC, Donna's passion for Southern food and the rich diversity of its culture has been fueled by her experiences at the magazine and her longtime membership in the Southern Foodways Alliance.

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BILTMORE™



Today's Activities

Friday, September 26

12:00 NOON	River Bend Barn:	MUSIC	Music featuring Rusty Bucket
1:00 P.M.	Stage A:	DEMO	"Breakfast of Champions: Dueling Brothers" with Chefs John Stehling and Robert Stehling
	Winery:	DEMO	Red Wine & Chocolate Seminar
		FILM	Southern Foodways Alliance Film in Theater A
	River Bend Barn:	MUSIC	Music featuring Rusty Bucket
1:00 P.M.–6:00 P.M.	Winery Fountain:	TASTE	Samples from Shelton Vineyards and RagApple Lassie Vineyards
		FUN	Grape Stomp
		DEMO	Chris Behre-Wood
		DEMO	Southern Harvest Foods
	Farmyard:	DEMO	Herding Demonstrations: Dwight Parker Milking Demonstrations: Joe Parham
1:00 P.M.–4:30 P.M.	River Bend Barn:	DEMO	Farm Life Demonstrations Bees: Edd Buchanan Food Preservation: Paul Ashworth Food Preservation: Paul Ashworth Spinning off the Rabbit: Faith Lane-Johnson Pottery: Jeanette Brown Blacksmithing Woodworking DEMO Meet the Farmer hosted by Appalachian Sustainable Agriculture Project (ASAP) with Imladris Farm
1:30 P.M.	Winery:	DEMO	Sweet Potato Pie with Pastry Chef Heather Gatesman
		FILM	Southern Foodways Alliance Film in Theater A
2:00 P.M.	Stage B:	DEMO	Chess Pies with Donna Florio
	Winery:	DEMO	30-Minute Sommelier Seminar
		FILM	Southern Foodways Alliance Film Theater A
	River Bend Barn:	MUSIC	Music featuring Rusty Bucket
2:30 P.M.	River Bend Barn:	DEMO	Butter Churning Demonstrations
3:00 P.M.	Stage A:	DEMO	Crab Cakes with Chef Edwin French
	Winery:	DEMO	Red Wine & Chocolate Seminar
	River Bend Barn:	MUSIC	Music featuring Rusty Bucket
3:30 P.M.	Winery:	MUSIC	Music featuring Jo Northup
	Farmyard:	DEMO	Egg Collecting
	River Bend Barn:	TALKS	A Discussion of WNC Agriculture with Appalachian Sustainable Agriculture Project (ASAP)
4:00 P.M.	Stage B:	TALKS	"Thank God for the Farmers' Market" with Chef John Stehling, Chef Robert Stehling, Brian Ross, and Donna Florio
	River Bend Barn:	MUSIC	Music featuring Rusty Bucket
	Winery:	DEMO	30-Minute Sommelier Seminar
4:30 P.M.	River Bend Barn:	TOUR	Kitchen Garden Tour
	Winery:	MUSIC	Music featuring Jo Northup
5:00 P.M.	Stage A:	DEMO	Black Eyed Pea Cakes with Chef Don Spear
	Winery:	DEMO	Red Wine & Chocolate Seminar
	River Bend Barn:	DEMO	Butter Churning Demonstrations
5:30 P.M.	Winery:	MUSIC	Music featuring Jo Northup
6:00 P.M.	Stage B:	DEMO	"Understanding Appalachia by Way of the Southern Table" with Donna Florio, Ronni Lundy, and John Stehling
	Winery:	DEMO	30-Minute Sommelier Seminar
6:30 P.M.	Winery:	MUSIC	Music featuring Jo Northup

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Heather Gatesman is a pastry chef at Biltmore's Deerpark Restaurant. A graduate of Indiana University of Pennsylvania, Heather is responsible for the wonderful confections served at Deerpark Restaurant and Lioncrest. She prides herself on organization and teaching young pastry students.

John Stehling was born and raised in North Carolina. The Stehlings gardened, canned, and cooked together instilling a love of uncomplicated fresh southern food. John and his wife, Julie, opened the nationally acclaimed Early Girl Eatery in Asheville, NC in October 2001. They recently opened the North Star Diner in Weaverville where John continues to cook delicious food with locally sourced ingredients.

Robert Stehling is the chef and owner of Hominy Grill in Charleston, SC. The restaurant was recently named the 2008 Best Chef Southeast by the prestigious James Beard Foundation. Robert and his restaurant have received significant local and national attention for a devotion to classic southern dishes and an ability to innovate while remaining true to the roots of southern tradition.

Edwin French is executive chef at Biltmore's Bistro. He is a graduate of Johnson & Wales University in Charleston, SC, and has worked at two of Charleston's premier restaurants—Magnolias and the Charleston Grill. Chef French carries on the custom of using estate-raised vegetables, herbs, greens, and beef in the menu.

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Donna Florio is a senior writer at *Southern Living Magazine*, where she plans, writes, and edits stories, and taste-tests all the recipes that appear in the food section. In her 12 years at the magazine, she estimates she has sampled some 60,000 dishes. A native of Charleston, SC, Donna's passion for Southern food and the rich diversity of its culture has been fueled by her experiences at the magazine and her longtime membership in the Southern Foodways Alliance.

Brian Ross is the Food & Beverage Director for Biltmore. He is a graduate of the prestigious L'Academie de Cuisine, located in the greater metropolitan area of Washington, DC, and spent 2 years there as the Head Chef Instructor for all of the Culinary Arts Programs. He has been the Chef in the kitchens of some of the finest hotels and smaller inns in the United States.

David Cozzo is the Project Director for the Revitalization of Traditional Cherokee Artisan Resources, a grant-making initiative of the Cherokee Preservation. He received his Ph.D. in Anthropology from the University of Georgia in Athens. His main areas of focus during his doctoral research were Medical Ethnobotany, Nutritional Ethnobotany, and Human Ecology of the Southern Appalachian Mountains. These interests culminated in his doctoral dissertation, *Ethnobotanical Classification System and Medical Ethnobotany of the Eastern Band of the Cherokee Indians*.

Ronni Lundy has long chronicled the people of the hillbilly diaspora as a journalist and cookbook author. Her books include *Shuck Beans, Stack Cakes, and Honest Fried Chicken: The Heart and Soul of Southern Country Kitchens* and *Butter Beans to Blackberries: Recipes from a Southern Garden*. She is the former restaurant reviewer and music critic for *The Courier-Journal* in Louisville, former editor of *Louisville Magazine*, and has contributed to many national magazines.

Appalachian Sustainable Agriculture Project (ASAP) is a nonprofit organization that supports farmers and rural communities in the mountains of Western North Carolina and the Southern Appalachians. Their mission is to create and expand regional community-based and integrated food systems that are locally owned and controlled, environmentally sound, economically viable, and health-promoting.

The Southern Foodways Alliance is an institute of the Center for the Study of Southern Culture at the University of Mississippi. It documents and celebrates the diverse food cultures of the American South.

Today's Activities

Saturday, September 27

12:00 NOON	River Bend Barn:	MUSIC	Music featuring Rusty Bucket
1:00 P.M.	Stage A:	DEMO	Ribs with Chef Angela Guiffrida and Chef Don Spear
	Winery:	DEMO	Red Wine & Chocolate Seminar
		FILM	Southern Foodways Alliance Film in Theater A
1:00 P.M.–6:00 P.M.	River Bend Barn:	MUSIC	Music featuring Rusty Bucket
	Winery Fountain:	TASTE	Samples from Shelton Vineyards and RagApple Lassie Vineyards
		FUN	Grape Stomp
		DEMO	Chris Behre–Wood
		DEMO	Southern Harvest Foods
		DEMO	Savannah Bee Company
	Farmyard:	DEMO	Herding Demonstrations: Joe Parham
	River Bend Barn:	DEMO	Farm Life Demonstrations
			Bees: Edd Buchanan
			Food Preservation: Paul Ashworth
			Woodcarving: John Dickens
			Felting: Ali Johnson
			Swedish Monk Weaving: Joan Nyitrai
			Pottery: Jeanette Brown
			Blacksmithing
			Woodworking
			DEMO
1:30 P.M.	Winery:	DEMO	Cooking Demonstration with Chef Rick Boyer
		FILM	Southern Foodways Alliance Film in Theater A
2:00 P.M.	Stage B:	DEMO	“State of the North Carolina Wine Industry” with Margo Metzger, Sharon Fenchak, Chuck Whitehead, Bernard Delille, and Susan Dosier
	Winery:	DEMO	30-Minute Sommelier Seminar
		FILM	Southern Foodways Alliance Film Theater A
	River Bend Barn:	MUSIC	Music featuring Rusty Bucket
2:30 P.M.	River Bend Barn:	DEMO	Butter Churning Demonstrations
2:30 P.M.–3:15 P.M.	Book Tent:	BOOKS	Book Signing with Fred Thompson
3:00 P.M.	Stage A:	DEMO	Brisket with Chef Angela Guiffrida and Chef Don Spear
	Winery:	DEMO	Red Wine & Chocolate Seminar
	River Bend Barn:	MUSIC	Music featuring Rusty Bucket
3:30 P.M.	Winery:	MUSIC	Music featuring Dave Foraker
	Winery:	DEMO	Wine Bottle Signing with Bernard Delille and Sharon Fenchak
	Farmyard:	DEMO	Egg Collecting
	River Bend Barn:	TALKS	A Discussion of WNC Agriculture with Appalachian Sustainable Agriculture Project (ASAP)
4:00 P.M.	Stage B:	TALKS	“The Farmer and the Chef” with Jamie Ager, Kate Slattery, and Chef Mark Rosenstein
	River Bend Barn:	MUSIC	Music featuring Rusty Bucket
	Winery:	DEMO	30-Minute Sommelier Seminar
4:30 P.M.	River Bend Barn:	TOUR	Kitchen Garden Tour
	Winery:	MUSIC	Music featuring Dave Foraker
5:00 P.M.	Stage A:	DEMO	“Saving Heirlooms” with Bill Best, David Cozzo, and Bill Alexander
	Winery:	DEMO	Red Wine & Chocolate Seminar
	River Bend Barn:	DEMO	Butter Churning Demonstrations
5:30 P.M.	Winery:	MUSIC	Music featuring Dave Foraker
5:30 P.M.–6:15 P.M.	Book Tent:	BOOKS	Book Signing with Mark Rosenstein
6:00 P.M.	Stage B:	DEMO	“Farming and Sustainability at Biltmore” with Eli Herman, Bill Alexander, Leslie Klinger, and Ted Katsigianis
	Winery:	DEMO	30-Minute Sommelier Seminar
	Winery:	MUSIC	Music featuring Dave Foraker

Today's Guests

Saturday, September 27

Angela Guiffrida is the executive chef at Biltmore's Deerpark Restaurant. Chef Guiffrida graduated summa cum laude from Johnson & Wales University in Charleston, SC, and came to Biltmore after honing her skills at Pinehurst Resort. She insists on using estate-raised greens, fruits, herbs, beef, and lamb as often as possible in her menus.

Don Spear is the executive chef at Biltmore's Stable Café. A Johnson & Wales University graduate, he works hard to ensure the menu features good food and a unique blend of flavors. Chef Spear is dedicated to the estate's Field to Table Program—a system that provides estate restaurants with meat and produce from Biltmore's farms and gardens.

Fred Thompson is a culinary professional with a diverse career, who believes that good food and gathering at the table is where culture is truly revealed. He is the Publisher and Executive Editor for *Edible Piedmont*, *Edible Lowcountry*, and—coming next spring—*Edible Asheville*. Fred also is a cookbook author, newspaper columnist, independent food, spirits, wine and travel writer, cooking school teacher, food stylist, and recipe and product developer.

Richard Boyer is executive chef at the Inn on Biltmore Estate. His unique style includes a mix of modern French with a dash of American flair. He graduated from the New England Culinary Institute and continued his education by learning from some of the best chefs in the industry, including Alessandro Stratta, Michael De Maria, and Julian Serrano.

Bill Best is the Current Director of the Sustainable Mountain Agriculture Center. He is writing a book on Appalachian heirloom fruits and vegetables for the Ohio University Press. His primary focus is on beans, tomatoes, and other foods traditionally eaten in the Southern Appalachians.

David Cozzo is the Project Director for the Revitalization of Traditional Cherokee Artisan Resources, a grant-making initiative of the Cherokee Preservation. He received his Ph.D. in Anthropology from the University of Georgia in Athens. His main areas of focus during his doctoral research were Medical Ethnobotany, Nutritional Ethnobotany, and Human Ecology of the Southern Appalachian Mountains. These interests culminated in his doctoral dissertation, *Ethnobotanical Classification System and Medical Ethnobotany of the Eastern Band of the Cherokee Indians*.

Bill Alexander has served as the Landscape Curator for Biltmore Since 1978. An accomplished historian and lecturer, he is actively involved with all aspects of managed forestry at Biltmore, including archival research for preservation, landscape restoration, and the management

of the extensive forests surrounding Biltmore House and its gardens.

Margo Knight Metzger is executive director of the N.C. Wine & Grape Council, representing the wine and grape industry in North Carolina. She is proud to be a native North Carolinian and has worked in the wine industry for most of her career. She earned a Professional Wine Certification from the Culinary Institute of America in St. Helena, CA. Margo also serves on the State Associations Council for Wine America and Winegrape Growers of America.

Sharon Fenchak works with wine master Bernard Delille to produce Biltmore's award-winning wines. In addition to wine production, Fenchak is involved with in-house research and development to help Biltmore lead the way in employing new grape-growing technology and testing grape-production methods.

Chuck Whitehead serves as Vice President of Sales of Biltmore Estate Wine Company. His responsibilities include strategic direction and management of the wine company, with an emphasis on sales and financial goals, development and refinement of sales plans, and leadership for all sales initiatives.

Bernard Delille has been Biltmore's wine master since 1995. He holds a master's degree from the Faculty of Science in Lyon, France, and served his internship in the Bordeaux region. He received his French National Diploma of Winemaker in Dijon, Burgundy, and was winemaker in the Pyrenees Atlantiques region prior to coming to Biltmore. Delille uses the benefits of a French winemaking background to transform estate-grown grapes into Biltmore's fine varietal wines.

Susan Dosier is the Public Relations Director for LKM—a full-service advertising and public relations agency in Charlotte—and works on accounts such as North Carolina Tourism, the North Carolina Wine & Grape Council, and Cargill's Bio-Products Division known as BiOH. She is the co-author of *Discover Dinnertime: Your Guide to Family Time Around the Table* and three books for children featuring historical recipes.

Jamie Ager is a fourth generation farmer at Hickory Nut Gap Farm in Fairview, NC. Eight years ago, Jamie and his wife, Amy, began Hickory Nut Gap Meats to market their production of pasture-raised pork and poultry and grass-fed beef and lamb. Now their brand is well known in the Asheville area at local farmers markets, fine restaurants, and local health food stores.

Kate Slattery is the Farm Outreach Specialist for Appalachian Sustainable Agriculture Project. In the past, she worked extensively with on-farm

production and marketing and in the retail industry as a produce buyer and specialist. Kate grew up on a farm in southwestern Wisconsin, and worked in the retail produce industry as a produce buyer for several cooperative groceries.

Mark Rosenstein is the founder of The Market Place in Asheville, NC. The restaurant has been committed to local, seasonal preparation since its inception in 1979. Mark studied with Simone Beck, Madeline Kamman at the Beringer School for American Chefs, and completed a stage at the three-star Michelin restaurant Le Moulin de Mougins under Roger Verge, located in the south of France.

Eli Herman is the Kitchen Garden Manager for Biltmore. His acres of land supply the estate restaurants with fresh fruit and vegetables throughout the year. Eli has been with the estate for more than 25 years, managing various agriculture projects.

Leslie Klingner is Biltmore's Curator of Interpretation. Her work includes in-depth research to discover more information about the Vanderbilts and their friends, family, and community, plus interpretation of the era in which they lived and the objects they collected and used. She continues to uncover fascinating glimpses of the relationships between Edith Dresser Vanderbilt and her sisters; to provide insight into the lives of the agricultural community that centered around River Bend Barn; and to expand our understanding of the Biltmore story.

Ted Katsigianis is the Vice President of Agricultural and Environmental Sciences for Biltmore. Ted oversees our agricultural program that includes 600 head of Angus Cattle and 500 head of South African White Dorper Sheep. Our cattle and sheep are pasture-raised and are free of growth hormones and antibiotics. Meat from these animals is served in our restaurants as part of our Field to Table Program.

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BILTMORE™



Today's Activities

Sunday, September 28

12:00 NOON	River Bend Barn:	MUSIC	Music featuring Rusty Bucket
1:00 P.M.	Stage A:	DEMO	"Estate-raised Beef" with Chef Angela Guiffrida and Chef Don Spear
	Winery:	DEMO	Red Wine & Chocolate Seminar
		FILM	Southern Foodways Alliance Film in Theater A
1:00 P.M.–6:00 P.M.	River Bend Barn:	MUSIC	Music featuring Rusty Bucket
	Winery Fountain:	TASTE	Samples from Shelton Vineyards and RagApple Lassie Vineyards
		FUN	Grape Stomp
1:00 P.M.–5:00 P.M.		DEMO	Chris Behre–Wood
	Farmyard:	DEMO	Southern Harvest Foods
	River Bend Barn:	DEMO	Herding Demonstrations: Joe Parham
		DEMO	Farm Life Demonstrations
			Bees: Edd Buchanan
			Food Preservation: Paul Ashworth
			Woodcarving: John Dickens
			Felting: Ali Johnson
			Rug Hooking: Sharon Richmon
			Pottery: Jeanette Brown
1:30 P.M.		DEMO	Blacksmithing
		DEMO	Woodworking
		DEMO	Meet the Farmer hosted by Appalachian Sustainable Agriculture Project (ASAP) with Imladris Farm
1:30 P.M.	Winery:	DEMO	Biscuits with Pastry Chef Heather Gatesman
2:00 P.M.		FILM	Southern Foodways Alliance Film in Theater A
	Stage B:	DEMO	"Farming and Sustainability at Biltmore" with Eli Herman, Parker Andes, Leslie Klingner, and Bill Alexander
	Winery:	DEMO	30-Minute Sommelier Seminar
2:30 P.M.		FILM	Southern Foodways Alliance Film Theater A
	River Bend Barn:	MUSIC	Music featuring Rusty Bucket
	River Bend Barn:	DEMO	Butter Churning Demonstrations
2:30 P.M.–3:15 P.M.	Book Tent:	BOOKS	Book Signing with Fred Thompson
3:00 P.M.	Stage A:	DEMO	"Estate-raised Beef" with Chef Angela Guiffrida and Chef Don Spear
	Winery:	DEMO	Red Wine & Chocolate Seminar
	River Bend Barn:	MUSIC	Music featuring Rusty Bucket
3:30 P.M.	Winery:	MUSIC	Music featuring Bob Zullo
	Farmyard:	DEMO	Egg Collecting
	River Bend Barn:	TALKS	A Discussion of WNC Agriculture with Appalachian Sustainable Agriculture Project (ASAP)
4:00 P.M.	Stage B:	TALKS	Appalachian Heirloom Beans and Tomatoes with Bill Best, Ronni Lundy, Eli Herman, and Bill Alexander
	River Bend Barn:	MUSIC	Music featuring Rusty Bucket
	Winery:	DEMO	30-Minute Sommelier Seminar
4:30 P.M.	River Bend Barn:	TOUR	Kitchen Garden Tour
	Winery:	MUSIC	Music featuring Bob Zullo
4:30 P.M.–5:15 P.M.	Book Tent:	BOOKS	Book Signing with Roy Blount, Jr.
5:00 P.M.	Stage A:	DEMO	"Changing Appalachian Cuisine" with Chef Angela Guiffrida and Chef Mark Rosenstein
	Winery:	DEMO	Red Wine & Chocolate Seminar
	River Bend Barn:	DEMO	Butter Churning Demonstrations
5:30 P.M.	Winery:	MUSIC	Music featuring Bob Zullo
	Winery:	BOOKS	Book Signing with Bill Alexander
6:00 P.M.	Stage B:	DEMO	"I Eat My Peas with Honey" with Roy Blount, Jr.
	Winery:	DEMO	30-Minute Sommelier Seminar
6:30 P.M.	Winery:	MUSIC	Music featuring Bob Zullo

Welcome to Biltmore's *Field to Table Festival!* Join us as we celebrate the bounty of the land and regional flavors with demonstrations, presentations, and special seminars. During your visit today, you'll discover more about Biltmore's Field to Table Program that provides estate restaurants with garden-fresh fruits and vegetables, eggs from our farmyard, and estate-raised beef and lamb.

Today's Guests

Sunday, September 28

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Don Spear is the executive chef at Biltmore's Stable Café. A Johnson & Wales University graduate, he works hard to ensure the menu features good food and a unique blend of flavors. Chef Spear is dedicated to the estate's Field-to-Table Program—a system that provides estate restaurants with meat and produce from Biltmore's farms and gardens.

Heather Gatesman is a pastry chef at Biltmore's Deerpark Restaurant. A graduate of Indiana University of Pennsylvania, Heather is responsible for the wonderful confections served at Deerpark Restaurant and Lioncrest. She prides herself on organization and teaching young pastry students.

Fred Thompson is a culinary professional with a diverse career, who believes that good food and gathering at the table is where culture is truly revealed. He is the Publisher and Executive Editor for *Edible Piedmont*, *Edible Lowcountry*, and—coming next spring—*Edible Asheville*. Fred also is a cookbook author, newspaper columnist, independent food, spirits, wine and travel writer, cooking-school teacher, food stylist, and recipe and product developer.

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Eli Herman is the Kitchen Garden Manager for Biltmore. His gardens supply the estate restaurants with fresh fruit and vegetables throughout the year. Eli has been with the estate for more than 25 years, managing various agriculture projects.

Parker Andes is Biltmore's Director of Horticulture. After graduating from West Virginia University, he worked with Busch Gardens in Williamsburg, VA. Other high points in his career include working at Longwood Gardens in Pennsylvania and Callaway Gardens in Pine Mt., GA.

Bill Alexander has served as the Landscape Curator for Biltmore Since 1978. An accomplished historian and lecturer, he is actively involved with all aspects of managed forestry at Biltmore, including archival research for preservation, landscape restoration, and the

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Roy Blount, Jr. is a Southern humorist, author and famous voice on National Public Radio's "Wait Wait, Don't Tell Me." Roy's first book, *About Three Bricks Shy of a Load*, was named one of the ten best sports books ever by *The Washington Post*. Blount's other works include a novel about the husband of the fictional first female president of the United States (*First Hubby*), a volume of poetry (*Webster's Ark and Soupsongs*), an analysis of hair in American culture (*It Grows on You*), the screenplay for the MGM movie *Larger Than Life*, and an autobiography (*Be Sweet*). His latest book was *Long Time Leaving: Dispatches from Up South*.

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