

CHOW CHOW

AN ASHEVILLE CULINARY EVENT

PRESENTED BY KIMPTON HOTEL ARRAS

SEPTEMBER 12-15, 2019



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ARRAS

ASHEVILLE
Discovery, inside and out

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CHOW CHOW

SCHEDULE AT A GLANCE

TIME	LOCATION	PRICE	SPONSOR	EVENT
THURSDAY, SEPT 12, 2019				
5:00 p.m. - 7:00 p.m.	32 S Lexington Ave.		Parsec Financial	VIP WELCOME PARTY Invite only for Sponsors, Media, and Participating Talent at former Nightbell with Ed Lee and the Lee Initiative Chefs, passed hors d'oeuvres and beverages
6:00 p.m. - 9:00 p.m.	Highland Brewing Co., 12 Old Charlotte Hwy	\$130	What Chefs Want	MOUNTAIN TOP SOIREE: OPENING PARTY The welcome celebration highlighting Asheville's finest with passed hors d'oeuvres from a dozen chefs/pastry chefs, a dozen beers, wine stations, and cocktails by bartenders. There are two bands playing throughout the night and a commemorative glassware. Guest chef Craig Deihl, Hello Sailor and guest bartenders Miles Macquarrie from Kimball House and Gary Crunkleton from The Crunkleton are featured.
FRIDAY, SEPT 13, 2019				
10:00 a.m. - 12:00 p.m.	Rhubarb	\$30		THE LIFE OF AN APPLE PIE HANDS-ON WORKSHOP
11:00 a.m. - 2:00 p.m.	Pack Square	free to watch, no food served	Southern Foods	GRILLING AREA Carson Lucci and Eric Burleson, Over Easy Cafe Clarence Robinson, Cooking with Comedy Richard Gras, The Omni Grove Park Inn Biltmore Estate chefs
11:00 a.m. - 4:00 p.m.	Pack Square	free to access, a la carte menu		FOOD TRUCK RODEO Bun Intended, Green Opportunity, MOJO Kitchen, Root Down
12:00 p.m. - 4:00 p.m.	Philanthropy Area at Pack Square	free	Sysco	MANNA FOODBANK: FOOD PANTRY VIRTUAL FOOD DRIVE
12:00 p.m. - 4:00 p.m.	Philanthropy Area at Pack Square	free	Sysco	YMCA OF WNC: DEMONSTRATIONS

TIME	LOCATION	PRICE	SPONSOR	EVENT
12:00 p.m. - 5:00 p.m.	Pack Square	free, all retail for sale	Peace Center	MAKERS MARKET OPEN
1:00 p.m. - 2:00 p.m.	Rhubarb	\$30		ROLLING IN THE BISCUIT DOUGH HANDS-ON WORKSHOP
1:00 p.m. - 2:00 p.m.	Hotel Arras	\$20		BEHIND THE BEAN: FROM CACAO TO CHOCOLATE HANDS-ON WORKSHOP
1:00 p.m. - 2:00 p.m.	Aloft	\$20	Imbibe	SPILL THE COFFEE BEANS HANDS-ON WORKSHOP
1:00 p.m. - 4:00 p.m.	Technique Area at Pack Square	free		GLASSBLOWING BY THE NORTH CAROLINA GLASS CENTER
1:00 p.m. - 4:00 p.m.	Technique Area at Pack Square	free		SIMMER DOWN LOUNGE POWERED BY THE CENTER FOR CRAFT
1:00 p.m. - 4:00 p.m.	Technique Area at Pack Square	free		WEAVING BY ECHOVIEW Echoview and Yoko Morris will be spinning yarn directly from an angora rabbit on a small spinning wheel. You can also watch someone weave a macrame table runner using an organic cotton yarn.
1:00 p.m. - 4:00 p.m.	Pack Square	\$125		PICKLED IN THE PARK GRAND TASTING TENT Over 50 restaurant and beverage stations featuring sampling to enjoy at each location. There are live demonstrations, live music, and a commemorative glassware. Guest chefs and beverage pros each day rotating. Vivian Howard is featured on main stage. Cúrate has a paella station all weekend with guest chefs and beverage pros.
1:30 p.m. - 2:15 p.m.	Demo Stage at Grand Tasting	Part of Grand Tasting Ticket	NC Department of Agriculture	CHOW DOWN ON CHOW CHOW DEMO Ashley English, Barbara Swell, Ligaya Figuras
2:15 p.m. - 2:45 p.m.	Demo Stage at Grand Tasting	Part of Grand Tasting Ticket	NC Department of Agriculture	DEPARTMENT OF NC AGRICULTURE SPOTLIGHT Featuring Chef Teddy Diggs, Coronato Pizza, Carrboro and Sam Suchoff, The Pig, Lady Edison Ham, Chapel Hill
2:30 p.m. - 3:30 p.m.	Hotel Arras	\$40		PACK THE PERFECT PICNIC HANDS-ON WORKSHOP
2:30 p.m. - 3:30 p.m.	Hotel Arras	\$30	Imbibe	SUSTAINABLE WINE, UNCORKED HANDS-ON WORKSHOP

TIME	LOCATION	PRICE	SPONSOR	EVENT
2:30 p.m. - 3:30 p.m.	Hotel Arras	\$25	Imbibe	IN A FUNK: THE MAGIC OF FERMENTATION HANDS-ON WORKSHOP
2:30 p.m. - 3:30 p.m.	Rhubarb	\$35	Imbibe	BEER COCKTAIL (MAKING) HOUR HANDS-ON WORKSHOP
2:45 p.m. - 3:30 p.m.	Demo Stage at Grand Tasting	Part of the Grand Tasting Ticket	NC Department of Agriculture	VIVIAN HOWARD
3:00 p.m. - 7:00 p.m.	Looking Glass, Flying Cloud, and Hickory Nut Gap Farm	\$80		FAIRVIEW FARM TROT At each farm, there is a chef providing a dish featuring products from that particular farm. There will be a beverage pairing at each stop. At Hickory Nut Gap Farm, there are a few chef stations including Travis Milton from Virginia and live music. Transportation to and from downtown is also provided for this event.
3:30 p.m. - 4:00 p.m.	Demo Stage at Grand Tasting	Part of the Grand Tasting Ticket	NC Department of Agriculture	DEPARTMENT OF NC AGRICULTURE SPOTLIGHT Featuring Chef Thomas Card, Counting House, Durham and Heidi Billotto, Miso Masters
4:00 p.m. - 5:00 p.m.	Hotel Arras	\$65	Country Malt	INGENUITY IN YOUR GLASS AND ON YOUR PLATE: HOW BEER AND FOOD INSPIRE ONE ANOTHER Guests will be the first to taste spirits, coffee, and beer made out of barrels for this special event. There will be cocktails and tastings of each beverage created, along with food stations with bites from three chefs including Guest Chef Matt Kelly from Durham.
5:00 p.m. - 7:00 p.m.	Various	\$60	McKinney Insurance Services	LAZOOM: A MOVEABLE (AND HILARIOUS!) FEAST There is a dish served by local chefs at each stop and canned beer and wine is provided to enjoy during the entire length of the tour. The theme is a special Julia Child program.
3:00 p.m. - 6:30 p.m.	Benne and YMI	\$100	Mosaic Community Lifestyle Realty	APPALACHIAN SOUL FOOD: A CELEBRATION OF THE BLOCK A 3-course dinner served family style and paired with beverages is served at Benne on Eagle after visiting YMI Cultural Center for a talk. Guest chef Todd Richards (who has appeared on Iron Chef) will be part of this dinner.
4:00 p.m. - 5:00 p.m.	Hotel Arras	\$55/\$5 to watch		SET A SEASONAL TABLE HANDS-ON WORKSHOP

TIME	LOCATION	PRICE	SPONSOR	EVENT
4:00 p.m. - 5:00 p.m.	Hotel Arras	\$65	Imbibe	BREWING A CULINARY REVOLUTION: INGENUITY IN YOUR GLASS AND ON YOUR PLATE HANDS-ON WORKSHOP
4:00 p.m. - 5:00 p.m.	Aloft	\$75	Imbibe	HISTORY ON THE ROCKS HANDS-ON WORKSHOP
5:00 p.m. - 8:00 p.m.	32 S Lexington Ave.	\$100	Panashe	BROWN IN THE SOUTH @ CHOW CHOW A multi-course dinner paired with beverages, this is part of the popular series done throughout the year and has a rock star lineup of guest chefs
7:00 p.m. - 10:00 p.m.	French Broad Chocolate Factory, 821 Riverside Dr., Suite 199	\$50	First Bank	CACAO, CONFECTIONS & COCKTAILS Pastry chefs will be serving a dish at stations throughout the factory featuring French Broad Chocolate. There will be cocktails by bartenders, wine, and coffee served. There is live music and a cheese and charcuterie station. Guest pastry chef Camille Cogswell from Zahav and guest bartender Kellie Thorn from Hugh Acheson Group are featured.

SATURDAY, SEPT 14, 2019

9:00 a.m. - 11:00 a.m.	Pack Square	\$50	Leah B. Noel, CPA, PC	SIPS & SUN SALUTATIONS There is a yoga class to kick things off and then breakfast dishes at stations by six chefs. There is coffee, juice, cocktails, wine, and beer to enjoy as well. There is live music after the 45-minute yoga session. Chef Karl Worley from Biscuit Love in Nashville is serving at the event.
11:00 a.m. - 1:30 p.m.	Warren Wilson College, 701 Warren Wilson Rd.	\$125	Ecolab	FORAGE + FEAST After foraging with chefs and beverage professionals, you will help cook and make cocktails to then eat and drink. Chef Cassidee Dabney from Blackberry Farm, who was semi-finalist for James Beard Award Southeast, is featured along with Todd Boera from Fonta Flora Brewery.
11:00 a.m. - 2:00 p.m.	Pack Square	free to watch, no food served	Southern Foods	GRILLING AREA Fahan Momin, Jordan Arace, Bargello and District 42, Dan Silo, Sawhorse Restaurant
11:00 a.m. - 4:00 p.m.	Technique Area at Pack Square	free to watch, no food served		"MEAT" THE MAKERS American Pig, The Chop Shop Butchery, Foothills Meats, Hickory Nut Gap Farm and Intentional Swine

TIME	LOCATION	PRICE	SPONSOR	EVENT
11:00 a.m. - 4:00 p.m.	Pack Square	free, a la carte menu		FOOD TRUCK RODEO Brined and Cured, Cecilia's Kitchen, Ciao Ya'll NC, Ego Food Co., Sweet Plantain
11:00 a.m. - 4:00 p.m.	Technique Area at Pack Square	free		WEAVING BY ECHOVIEW Echoview will demonstrate weaving the rag rugs from t-shirts and scrap fabric on a rigid heddle loom.
11:30 a.m. - 12:30 p.m.	Rhubarb	\$15		FLOUR POWER: FARMERS-MILLERS-BAKERS UNITE HANDS-ON WORKSHOP
12:00 p.m. - 1:00 p.m.	Aloft	\$35	Imbibe	BEER, WINE, VERMOUTH, AND SPIRITS: THE COLLABORATIVE NATURE HANDS-ON WORKSHOP
12:00 p.m. - 1:00 p.m.	Hotel Arras	\$30		CHEESING AROUND HANDS-ON WORKSHOP
12:00 p.m. - 4:00 p.m.	Philanthropy Area at Pack Square	free	Sysco	YMCA OF WNC: DEMONSTRATIONS
12:00 p.m. - 4:00 p.m.	Philanthropy Area at Pack Square	free	Sysco	MANNA FOODBANK: FOOD PANTRY VIRTUAL FOOD DRIVE
12:00 p.m. - 4:00 p.m.	Technique Area at Pack Square			FLOWER CROWNS FOR SALE Emily Copus, Carolina Flowers
12:00 p.m. - 5:00 p.m.	Pack Square	free, all retail for sale	Peace Center	MAKERS MARKET OPEN
12:00 p.m. - 4:00 p.m.	Pack Square	\$125		PICKLED IN THE PARK GRAND TASTING TENT Over 50 restaurant and beverage stations featuring sampling to enjoy at each location. There are live demonstrations, live music, and a commemorative glassware. Guest chefs and beverage pros each day rotating. Cúrate has a paella station all weekend with guest chefs and beverage pros.
1:00 p.m. - 4:00 p.m.	Technique Area at Pack Square	free		SIMMER DOWN LOUNGE POWERED BY THE CENTER FOR CRAFT
1:30 p.m. - 2:15 p.m.	Demo Stage at Grand Tasting	Part of the Grand Tasting Ticket	NC Department of Agriculture	TBA

TIME	LOCATION	PRICE	SPONSOR	EVENT
1:30 p.m. - 2:30 p.m.	Hotel Arras	\$50	Imbibe	THE ART OF WINE BLENDING WITH BILTMORE WINES HANDS-ON WORKSHOP
1:30 p.m. - 2:30 p.m.	Rhubarb	\$25		WASTE NOT, DYE AU NATUREL HANDS-ON WORKSHOP
1:30 p.m. - 2:30 p.m.	Hotel Arras	\$25	Imbibe	THE WILD WORLD OF FERMENTED FOOD AND BEER HANDS-ON WORKSHOP
1:30 p.m. - 2:30 p.m.	Hotel Arras	\$20	Imbibe	GIN UP: DISTILLING MOUNTAIN BOTANICALS HANDS-ON WORKSHOP
2:00 p.m. - 4:00 p.m.	Philanthropy Area at Pack Square	donation for school	Sysco	SUNSHINE SAMMIES AND RAYBURN FARMS Free sodas and ice cream with Barnardsville Elementary while supplies last
2:00 p.m. - 6:00 p.m.	Biltmore Estate, 1 Approach Rd.	\$125		BILTMORE'S BOUNTY Biltmore Wines at each of the four stops, Biltmore chefs will prepare a dish to enjoy along with a paired beverage.
2:15 p.m. - 2:45 p.m.	Demo Stage at Grand Tasting	Part of the Grand Tasting Ticket	NC Department of Agriculture	DEPARTMENT OF NC AGRICULTURE SPOTLIGHT Featuring Chef Curt Shelvey, Curt's Cucina, Southern Pines and Randy Lewis, Ran Lew Dairy, Snow Camp
2:45 p.m. - 3:30 p.m.	Demo Stage at Grand Tasting	Part of the Grand Tasting Ticket	NC Department of Agriculture	LIVE! HOT OFF THE SKILLET: TAPING OF SKILLET PODCAST
3:00 p.m. - 4:00 p.m.	Hotel Arras	\$35	Imbibe	TOAST THE TOWN: WALKING TOUR AND COCKTAIL HOUR HANDS-ON WORKSHOP
3:00 p.m. - 4:00 p.m.	Aloft	\$15	Imbibe	FLIGHTS OF TEA HANDS-ON WORKSHOP
3:00 p.m. - 5:30 p.m.	S&W Building, Bouchon, and Thomas Wolfe Memorial	\$60	Ellington Realty Group	WOMEN ON THE URBAN TRAIL At each of the three stops, chefs will prepare a bite to enjoy along with a paired beverage.
3:30 p.m. - 4:00 p.m.	Demo Stage at Grand Tasting	Part of the Grand Tasting Ticket	NC Department of Agriculture	DEPARTMENT OF NC AGRICULTURE SPOTLIGHT Featuring Chef Stephen Goff, Aux Bar, Brinehaus, The Blind Pig, Asheville and Bob Shipley, Shipley Farms Beef, Vilas

TIME	LOCATION	PRICE	SPONSOR	EVENT
5:00 p.m. - 9:00 p.m.	East Fork, 531 Short McDowell Street	\$150	Duke Energy	CLAY BAKE A multi-course family style dinner paired with beverages. Guest chefs include Ashley Christiansen (who just won Best Chef James Beard Award) and Cheetie Kumar, both from Raleigh. The bar team from Buxton Hall are overseeing cocktails.
6:00 p.m. - 9:00 p.m.	Lexington Glassworks, 81 S Lexington Ave.	\$90	Mother Earth Spirits	FIRE IT UP Chefs will offer a dish inspired by a specific color at stations. There will be cocktails by bartenders, wine, and beer served at stations. There are three guest chefs including Andrea Reusing from Chapel Hill, Annie Petry from Louisville, and James Lewis from Birmingham.

SUNDAY, SEPT 15, 2019

8:00 a.m. - 11:00 a.m.		free		HAYWOOD STREET WELCOME TABLE
11:00 a.m. - 2:00 p.m.	Pack Square	free to watch, no food served	Southern Foods	GRILLING AREA Steven Goff, AUX Bar Ryan Cline, Zambra Wine & Tapas
11:00 a.m. - 4:00 p.m.	Pack Square	free, a la carte menu		FOOD TRUCK RODEO Black Bear BBQ, Ego Food Co., Gypsy Queen, Kabobby McGees, Purple People Feeder
11:00 a.m. - 2:00 p.m.	Gaining Ground Farm, 298 Sluder Branch Rd.	\$100		NOBLE DIRT: A FIELD-TO-FORK BRUNCH A five-course brunch served family style with a beverage pairing. There is live entertainment. Chef Bill Smith from Chapel Hill is a guest chef at the brunch.
11:30 a.m. - 2:00 p.m.	The Omni Grove Park Inn, Seely Pavilion, 290 Macon Ave.	\$75	Johnson Price Sprinkle PA	PLANT ALL MIGHTY There is a yoga class to kick things off and plant and vegan dishes at stations by six chefs. There is juice, cocktails, wine, and beer.
12:00 p.m. - 4:00 p.m.	Philanthropy Area at Pack Square	free	Sysco	YMCA OF WNC: DEMONSTRATIONS
12:00 p.m. - 4:00 p.m.	Philanthropy Area at Pack Square	free	Sysco	MANNA FOODBANK: FOOD PANTRY VIRTUAL FOOD DRIVE
12:00 p.m. - 5:00 p.m.	Pack Square	free, all retail for sale	Peace Center	MAKERS MARKET OPEN

TIME	LOCATION	PRICE	SPONSOR	EVENT
1:00 p.m. - 4:00 p.m.	Technique Area at Pack Square	free		BLACKSMITHING BY WARREN WILSON COLLEGE BLACKSMITH CRAFT CREW
1:00 p.m. - 4:00 p.m.	Technique Area at Pack Square	free		WEAVING BY WARREN WILSON COLLEGE FIBER
1:00 p.m. - 4:00 p.m.	Technique Area at Pack Square	free		SIMMER DOWN LOUNGE POWERED BY THE CENTER FOR CRAFT
1:00 p.m. - 4:00 p.m.	Pack Square	\$125 / \$75 local rate		PICKLED IN THE PARK GRAND TASTING TENT Over 50 restaurant and beverage stations featuring sampling to enjoy at each location. There are live demonstrations, live music, and a commemorative glassware. Guest chefs and beverage pros each day rotating. Cúrate has a paella station all weekend with guest chefs and beverage pros.
1:30 p.m. - 2:15 p.m.	Demo Stage at Grand Tasting	Part of the Grand Tasting Ticket	NC Department of Agriculture	HECTOR DIAZ
2:15 p.m. - 2:45 p.m.	Demo Stage at Grand Tasting	Part of the Grand Tasting Ticket	NC Department of Agriculture	DEPARTMENT OF NC AGRICULTURE SPOTLIGHT Featuring Chef Anders Benton, Gia, Greensboro, and Brad Hinckley, Cold Water Creek Farms, Gold Hill
2:45 p.m. - 4:00 p.m.	Demo Stage at Grand Tasting	Part of the Grand Tasting Ticket	NC Department of Agriculture	ENTERTAINMENT: AMYTHYST KIAH
5:00 p.m. - 8:00 p.m.	Salvage Station, 468 Riverside Drive	\$100		CHOW TIME CLOSING PARTY Eight chefs will serve either BBQ or chicken and a side and/or dessert at stations. There will be cocktails, beer, and wine. There is live music and a commemorative item. This is the party of the event with several rock star chefs—pitmasters Sam Jones and Elliott Moss, and Bob Cook from Edmund's Oast in Charleston.