

# CHOW CHOW

AN ASHEVILLE CULINARY EVENT SERIES  
SUMMER 2021



DESTINATION PARTNER

**ASHEVILLE**  
ExploreAsheville.com



# CHOW CHOW

SCHEDULE AT A GLANCE

**SUNDAY, JUNE 27, 2021**

## **APPALACHIAN PRIDE BRUNCH**

More than one third of all LGBTQ Americans live in the South, and it's time to celebrate that. Join us for a drag brunch in honor of Appalachian Pride and a hopeful look into a world in which the human rights of LGBTQ persons are respected so that they are able to live with dignity: free from discrimination, persecution, and violence. Chefs Michelle Bailey, J Chong, Silver Cousler and Ashleigh Shanti will share their own personal stories about identity and equality, and how they have found family and community through cooking.

**Time:** 12:00 PM–3:00 PM  
**Venue:** Smoky Park Supper Club  
**Price:** \$75  
**Event Style:** Tapas & Drinks  
**Sponsor:** Blue Spiral 1

**SATURDAY, JULY 10, 2021**

## **SOBREMESA**

Sobremesa, literally “over the table,” is a word that describes the ritual of families and friends lingering over a meal to chat -- often into the early morning hours. It's when the food coma kicks in, but you just want to relax and be in each other's company, occasionally picking at leftovers or refilling your glass. In honor of Asheville's vibrant Latinx/Hispanic community, this event will celebrate the rich and diverse food traditions that stretch from Mexico to the Southernmost tip of Argentina. The meal will be accompanied by a thoughtful conversation highlighting the role of immigration in our region's foodways with guests Marianne Martinez, executive director of Vecinos; and Sergio Fernandez, executive director of El Centro.

**Time:** 12:00 PM–3:00 PM  
**Venue:** Salvage Station  
**Price:** \$125  
**Event Style:** Tapas & Drinks  
**Sponsor:** Sysco

## **POLLINATING METAMORPHOSIS**

The presence of diverse and healthy pollinators like butterflies, bees, moths, hummingbirds, and beetles is a signal that a landscape is functioning in beautiful harmony, at its highest expression of health and diversity. Pollinators ensure the continued existence of millions of plant species, as well as the animal species that depend on those plant species, including humans. Many pollinator populations are in decline, attributed to the mismanagement of the dynamic ecosystems that support our planet—pollution, the misuse of chemicals, disease, and changes in climatic patterns are all examples of what is causing shrinking and shifting pollinator populations. It's time for a metamorphosis in the way land is honored as a whole. Join Chow Chow and Kim Bailey, founder of Milkweed Meadows Farm and Phyllis Stiles, founder and director emerita of Bee City USA for a pollinator centered experience. From the farm fields to the forested mountaintops we invite you to an inventive dining experience that imagines the bravery of metamorphosis, and the synergy and abundance of intricate life that is supported when we honor the ecology of the land.

**Time:** 5:00 PM–9:00 PM  
**Venue:** Olivette Riverside  
**Price:** \$200  
**Event Style:** Multi-course Dinner  
**Sponsor:** Spicewalla Brand

## THURSDAY, JULY 22, 2021

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### **GREAT GRAINS**

From bread to beer, pastry to pasta, and rice to spirits, grains are central to much of what we eat, drink and enjoy. Great Grains celebrates and educates about our regional grain shed, which connects farmers, millers, maltsters, chefs, bakers, brewers, distillers and you. Learn about our vibrant grain community from Jennifer Lapidus - Carolina Ground, David Bauer - Farm and Sparrow, Sebastian Wolfrum - Epiphany Craft Malt, and others, all while enjoying a delicious array of grain-based goodness.

**Time:** 5:30 PM–8:30 PM  
**Venue:** Highland Brewing  
**Price:** \$125  
**Event Style:** Tapas & Drinks  
**Sponsor:** GreyBeard Realty

## SATURDAY, JULY 24, 2021

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### **A FIND DINING EXPERIENCE**

Get a true taste of wild Appalachia! Expert foragers will share how to look for wild bounty in our region's fields and forests, and will share the rich history of these plants, as well as their use and importance to various cultures for culinary and medicinal purposes. This forage-to-table event will feature choice wild edibles from pickled spring ramps to freshly foraged wild mushrooms.

**Time:** 12:00 PM–3:00 PM  
**Venue:** The Foundry Hotel  
**Price:** \$125  
**Event Style:** Tapas & Drinks  
**Sponsor:** Mountain Valley Spring Water

### **THE GRASS IS GREENER**

From the farm to the butcher to the kitchen to your plate—join Chow Chow for a multi-course feast showcasing local pasture raised meats and dairy products. This immersive event will also include live-fire cooking and a whole animal butchery demonstration by Andrew Magazine, applied anatomist—butcher by trade, dancer by training, and homesteader by permacultural necessity. Author and activist Meredith Leigh and Rhyne Cureton, AKA “Pork” Rhyne, pork evangelist and international swine educator, will lead a fascinating discussion of the benefits of locally grown, pasture-raised meat and dairy, covering topics including land recovery, natural fertilizer, soil integrity, rotational grazing, carbon sequestration, and reduction of food waste.

**Time:** 5:00 PM–9:00 PM  
**Venue:** Forestry Camp  
**Price:** \$200  
**Event Style:** Multi-course Dinner  
**Sponsor:** First Bank

## THURSDAY, AUGUST 5, 2021

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### **PAELLA COOK-ALONG WITH CHEF KATIE BUTTON**

From sofrito to "soccarat" (those delicious crispy bits!), Chef Katie Button of Cúrate: Tapas Bar, La Bodega, Wine Club and Trips will guide virtual guests through the timeless process of building layers of flavor, culminating in a glorious one-pan meal that's as perfect for entertaining as it is a weeknight treat. Order a paella starter kit today from Cúrate, and take it for a few test runs before the main event! \$50 from every paella kit sold to ticket holders will be donated to Chow Chow. Additional ingredient and recipe details will be shared prior to the event.

**VIRTUAL**  
**Time:** 7:00 PM–8:30 PM  
**Price:** \$15  
**Sponsors:** Roots Hummus  
Spicewalla Brand

## SATURDAY, AUGUST 7, 2021

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### CONTAINER GARDENING

No matter your space, you can grow fresh produce! Join Tamarya Sims, with Soulfull Simone Farm and Southern Appalachian Highlands Conservancy Community Farm to learn about different container garden options for different spaces, such as an herb garden in your indoor kitchen window to a vertical salsa garden outside on your balcony or porch. The demo will also include tips on how to safely and creatively use found, recycled or repurposed materials for container gardens for edible plants.

### VIRTUAL

**Time:** 10:00 AM – 11:30 AM

**Price:** \$15

**Sponsors:** Roots Hummus  
Spicewalla Brand

## THURSDAY, AUGUST 12, 2021

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### OUT OF THE BOX: COMMUNITY SUPPORTED AGRICULTURE CHALLENGE

Community Supported Agriculture is a model of food exchange that asks eaters to buy a share in the risk of farming to support local food systems. The typical structure is a consumer outlay of cash at the beginning of a farmer's season in exchange for a weekly box of local food throughout the year. The model has been lauded, widely adopted, and successful in the farm to table movement, but it also faces wide criticisms related to access and feasibility as a true catalyst for good food. To explore this topic with flavor, Chow Chow joins with chefs and thought-leaders for a CSA challenge that showcases out-of-the-box thinking about CSAs, using various examples from a typical seasonal weekly CSA share. Participants will enjoy bites and beverages from the creations that each chef unboxes and transforms into both fresh and fermented flavors. Meanwhile, different takes on the popular CSA model will be shared. This event aims to be a true example of a community exchange-of good food, thought-provoking discussion, and our ultimate common ground.

**Time:** 5:30 PM – 8:30 PM

**Venue:** WNC Farmers Market

**Price:** \$50

**Event Style:** Flights & Bites

**Sponsor:** Sedera

## SATURDAY, AUGUST 14, 2021

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### TRIAL TO TABLE

Join Chow Chow for a journey of agricultural rediscovery and culinary adventure! Based in Asheville, NC, the Utopian Seed Project is a hands-in-the-earth nonprofit committed to trialing crops and varieties in the Southeast to support diversity in food and farming. Chris Smith, Executive Director for Utopian Seed Project will share the organization's vision to create an engaged network of growers, gardeners, farmers, foodies, cooks and chefs to help celebrate this diversity. Over a shared meal showcasing crops and varieties being grown by the project at Franny's Farm, we will discuss an overarching vision to create food security in the face of climate change through diverse and regenerative agriculture.

**Time:** 5:00 PM – 9:00 PM

**Venue:** Franny's Farm

**Price:** \$200

**Event Style:** Multi-course Dinner

**Sponsor:** Sedera

## SATURDAY, AUGUST 21, 2021

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### EMBROIDERED NAPKINS WITH ECHOVIEW FIBER MILL

Learn to add a special touch to your dinner or cocktail napkins with an embroidery demonstration and class with Echoview Fiber Mill. Attendees will also learn about natural dyes, including dyes that can be made from kitchen scraps and plants in your own backyard. Attendees will receive a kit with naturally dyed threads (five colors), one cloth napkin, one embroidery needle and stitch templates from Echoview Fiber Mill in the mail prior to the class. (Must register by August 1 to receive kit).

### VIRTUAL

**Time:** 10:00 AM–11:30 AM

**Price:** \$15

**Sponsors:** Roots Hummus  
Spicewalla Brand

## THURSDAY, AUGUST 26, 2021

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### FERMENTATION FEAST

Explore the world of fermented foods with us! Fermentation is transformation. Fermentation preserves both our food and our cultural diversity and connects us to thousands of years of hands-on knowledge and ingenuity. The Southern Appalachian culinary and beverage community includes many devotees of this time-honored process. Join us for a delicious and informative dinner that showcases the many creative fermentation processes that are practiced in our region: kimchi, beer and kombucha, cheeses, chocolates, breads, coffee, sake, charcuterie, kefir, sour beers, hot sauces, natural wines, miso and pickled Appalachian produce. Meg Chamberlain of Fermenti will lead an engaging discussion, and guests will enjoy the opportunity to meet and shop with local makers, to bring some fermented goodness home!

**Time:** 5:30 PM–9:30 PM

**Venue:** Funkatorium

**Price:** \$200

**Event Style:** Multi-course Dinner

**Sponsors:** Venture Asheville

## SATURDAY, AUGUST 28, 2021

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### CARBON HARVEST

Let's re-store carbon on local farms and turn it into food! Carbon farming brings farmers and eaters together around healthy soils and delicious foods like fruits, nuts, berries and pasture-raised meats. It's called "carbon farming" because it uses land management practices that increase the storage of carbon in soils and plants on the farm. More carbon on the farm means less in the atmosphere, which is why carbon farming is also a great climate change solution! Carbon Harvest is a new Asheville-based initiative that helps farmers adopt carbon farming practices through a cooperative, community-powered program supported by individuals, local businesses and other organizations that are ready to invest in natural climate solutions in the Southern Appalachians. Enjoy a Carbon Harvest dining experience of innovative and creative tastes showcasing ingredients such as perennial fruits and vegetables, and pasture-raised meats and dairy. In between tasting plates, you'll learn more about this exciting new opportunity to support climate solutions that taste good.

**Time:** 11:00 AM–2:00 PM

**Venue:** Atelier Maison

**Price:** \$50

**Event Style:** Flights & Bites

**Sponsor:** Earth Equity Advisors

### DIASPORA

Diaspora speaks to the dispersion of populations from their indigenous lands, usually by forced migration. And as both history and modern cuisine testify: where people go, food goes with them. Food concealed and preserved offered subsistence and resistance for scattered peoples, and also a seed of hope for continued culture and abundance in a new homeplace. In this way, culinary meetings and mashups from across the globe have resulted in the flavor and richness that is modern food. Join Chow Chow for an event exploring both the origin and the fusion of cuisine, an edible query into what is lost and what is gained when food and people migrate. With a meal and conversation that travels, from the traditional dish to the "-ish dish"--cuisine that might be described as "Indian-ish", "Mexican-ish", or "Vietnamese-ish", for example--we will consider the challenges and opportunities presented by ingredient substitution, questions of appropriation, and the introduction of cuisines to unfamiliar palates. Ultimately, through flavor and community we will discover how the modern odyssey of the palate that is prompted by these ish-dishes can also inform a journey back to the acknowledgement of traditional roots.

**Time:** 5:00 PM–9:00 PM

**Venue:** Atelier Maison

**Price:** \$125

**Event Style:** Tapas & Drinks

**Sponsor:** Dewey Property Advisors

## THURSDAY, SEPTEMBER 9, 2021

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### FOREST AS FARM

The forests of Appalachia can host an incredible diversity of delicious foods, making our region ideal for the practice of forest farming--a sustainable production system which helps keep a forest healthy by introducing more biodiversity. This practice introduces cultivated crops into forest settings by integrating trees and shrubs, offering up inventive ingredients to the food system while also offering environmental, economic and social benefits. Almost any plant or fungus that needs shade can be grown in a forest farming system. Join Chow Chow for mouth-watering tastes of the forests as you learn from Craig Mauney, local forest farmer and paw paw ambassador, and Bill Whipple, of the Acornucopia Project and Asheville Nuttery.

**Time:** 5:30 PM–8:30 PM

**Venue:** Hickory Nut Gap Farm

**Price:** \$50

**Event Style:** Flights & Bites

**Sponsor:** Sevenya Healthcare

## SATURDAY, SEPTEMBER 11, 2021

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### SUSTAINABLE WATERS

Dive in with us for a tasting feast exploring sustainable seafood and fish from the mountains to the sea. Learn about the best choices you can make to ensure you are eating seafood and fish that are well managed and caught or farmed responsibly. Conversation will address the challenges and opportunities in the fish and seafood industry, and how we all, from the water to the plate, can work together for a more sustainable future.

**Time:** Two Seatings

11:00 AM–1:00 PM

2:00 PM–4:00 PM

**Venue:** Jettie Rae's Oyster House

**Price:** \$125

**Event Style:** Tapas & Drinks

**Sponsor:** Ecolab

## SUNDAY, SEPTEMBER 12, 2021

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### ROOT TO BLOOM

Root to bloom eating encourages us to enjoy our food to its full potential by using forgotten or often discarded parts of fruits, flowers and vegetables. This practice can increase the amount of edible food for consumption, using the same amount of resources, while also reducing food waste. Join Chow Chow for a flavorful vegetarian whole plant dinner, taking guests on a multi-sensorial dining journey starting from the seed in the ground all the way to the flower and its essence. This experience will leave you more mindful about food waste and aware of the benefits derived from eating plants in their entirety. Learn about natural plant-based dyes with a demonstration from Echoview Fiber Mill, including indigo and black walnuts, and dyes that can be made from vegetable scraps including onion skins and avocado pits.

**Time:** 12:00 PM–3:00 PM

**Venue:** Yesterday Spaces

**Price:** \$125

**Event Style:** Multi-course Brunch

**Sponsor:** Echoview Fiber Mill

## THURSDAY, SEPTEMBER 16, 2021

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### FARMERS MARKET COOK-ALONG

A fun virtual cook-along event! Join Chef J Chong of J. Chong Eats for a live Cantonese cooking demonstration. You will receive a market-inspired recipe and shopping list in advance. Shop at your local farmers market and have your ingredients ready to cook.

#### **VIRTUAL**

**Time:** 7:30 PM–9:00 PM

**Price:** \$15

**Sponsors:** Roots Hummus  
Spicewalla Brand

## THURSDAY, SEPTEMBER 23, 2021

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### RECIPES FROM RABBIT'S MOTEL

Opened in 1948 by Fred "Rabbit" Simpson, Rabbit's Motel was a crown jewel of Black-owned Tourist Courts for African-American travelers in the segregation-era South, and provided lodging and soul-food dining for many Black travelers. Rabbit's Motel sat in the heart of Southside, a flourishing African-American community that was one of many early-Asheville vibrant Black communities in Asheville. SoundSpace@Rabbit's, opened in 2020, will create a creative arts hub in Asheville including music rehearsal studio space, soul food kitchen and artist studios, and will promote historic pride while embracing a model of diversity in the most authentic way possible, through music, art, community, and food. Join us for a lively event featuring music, drinks and bites inspired by the original Rabbit's Motel and Cafe.

**Time:** 5:30 PM–8:30 PM

**Venue:** Smoky Park Supper Club

**Price:** \$50

**Event Style:** Tapas & Drinks

**Sponsors:** Venture Asheville

## SATURDAY, SEPTEMBER 25, 2021

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### BURTON STREET GARDEN GATHERING

The past, present, and future of African-Americans in Asheville is a story of resilience. Join DeWayne Barton and Hood Huggers International for a Garden Gathering in the Peace Gardens & Market in West Asheville. Hood Huggers builds greater communication, connection and wealth in systematically marginalized neighborhoods in the Affrilachian region through the arts, environment, and social enterprise. The Peace Gardens & Market—a labor of love in the heart of the Burton Street Community—is a sanctuary for positive action, designed to create neighborhood food security, community cohesion, and a vibrant, sustainable local economy. The Gardens are also a vibrant sculpture park, featuring installations created by DeWayne Barton and other artists, telling a compelling story of social and environmental justice and black history. The Gardens will be activated with food, drink, art, music, poetry and performance.

**Time:** 12:00 PM–3:00 PM

**Venue:** Peace Gardens & Market

**Price:** \$50

**Event Style:** Flights & Bites

**Sponsor:** Sysco

## SUNDAY, SEPTEMBER 26, 2021

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### FOOD STORIES

Food is universal and central to all our lives. Chow Chow brings together diverse community leaders who will be paired with chefs to tell their stories through food. Each lived experience will inspire a multi-course, paired beverage tasting dinner, interpreting the personal stories through food. The Chefs & Narrators will share with us their stories, and the process for transforming a life story into a meal.

**Time:** 5:00 PM–9:00 PM

**Venue:** Funkatorium

**Price:** \$200

**Event Style:** Multi-course Dinner

**Sponsor:** Parsec Financial

