

# CHOW CHOW

AN ASHEVILLE CULINARY EVENT SERIES  
SUMMER 2022





# CHOW CHOW

SCHEDULE AT A GLANCE

## THURSDAY, JUNE 23, 2022

### OPENING PARTY

Come with an appetite for excitement and celebrate the kick-off of the Summer of Chow Chow 2022 with our Opening Party! With 24 events over three weekends, you will savor the season at fun and deliciously distinctive events that celebrate the unique people and foodways of our Southern Appalachia home – including setting the table for change as we serve meaningful dialogue on the current issues impacting our communities. At the Opening Party, delight in all the savory, sweet and downright mind blowing offerings of 15 chefs and 10 beverage producers while perusing the handcrafted wares of our makers market! We'll laugh together, dance together and celebrate together all of what makes this Southern Appalachian region taste like no other.

**Time:** 5:30–8:00PM

**Venue:** Atelier Maison

**Price:** \$100

**Event Style:** Flights & Bites

**Sponsor:** Explore Asheville

## FRIDAY, JUNE 24, 2022

### 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. 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. Taste the stories, and enjoy a conversation led by Meherwan Irani - Chai Pani Restaurant Group exploring each chef's own unique story of migration and culinary influence on their journey to become who they are now.

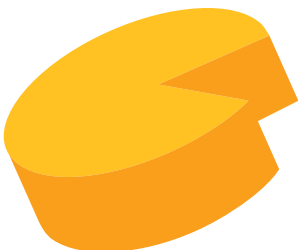
**Time:** 5:30–8:00PM

**Venue:** Atelier Maison

**Price:** \$60

**Event Style:** Flights & Bites

**Sponsor:** Spicewalla



## SATURDAY, JUNE 25, 2022

### APPALACHIAN HOMEMADE WINES SEMINAR

Botanist & Barrel crafts real southern ciders, fruited sours, and wines. Focused on spontaneous, wild cultures and light-handed winemaking they embrace old world methods with modern sensibilities. Join this informative morning seminar hosted by Botanist & Barrel on crafting homemade wines using ingredients from our inspiring mountain landscapes. Drink in the unique landscape and offerings of our beautiful Blue Ridge Mountain home... literally!

**Time:** 9:00–11:00AM

**Venue:** Botanist & Barrel

**Price:** \$25

**Event Style:** Seminar

### ENTREPRENEURS OF COLOR

Although small businesses and business creation are key drivers of the American economy, BIPOC (Black, Indigenous, and people of color) entrepreneurs have consistently experienced barriers in access to capital, holding back both our economy and our nation's talent from reaching its full potential. Meet amazing entrepreneurs of color working in our culinary, beverage, hospitality and maker communities, and learn about the challenges and opportunities they face and how we can support their work.

**Time:** 11:30AM–2:00PM

**Venue:** Atelier Maison

**Price:** \$60

**Event Style:** Flights & Bites

**Sponsor:** Quility

### FOOD AS MEDICINE

Join us on an exploration of traditional and contemporary eating practices to improve physical, emotional and mental health - and how this can be done deliciously, affordably and simply; as well as understanding better the connections between farming practices to take care of the land, as well as the body. After all, there is no gut health without land health. With each course, enjoy engaging conversations between land-body-health conscious chefs and speakers about how food serves as medicine in their lives and communities.

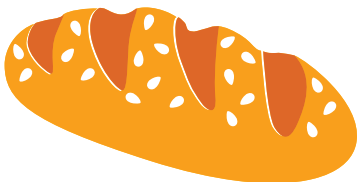
**Time:** 6:00–9:00PM

**Venue:** Devil's Foot

**Price:** \$150

**Event Style:** Seated Dinner

**Sponsor:** New Belgium Brewing



## SUNDAY, JUNE 26, 2022

### CHEROKEE FRY BREAD WORKSHOP

Fry Bread is both at once nothing more than fried dough, and also the representation of decades of perseverance against oppression. Fry Bread is not indigenous to Native American cuisine, but rose out of internment camps of forcibly displaced tribes in the mid-1800s. Removed from their lands and their food resources, tribes were forced to survive on government issued rations including flour, salt and oil. In this hands-on workshop, Tyson Sampson & Charles Taylor of the Bigwitch Indian Wisdom Initiative and the Eastern Band of Cherokee Indians, will share the complicated and fraught history of a food that is both delicious and comforting, while also holding within its golden exterior 150+ years of the painful narrative of indigenous tribes across the country.

**Time:** 9:00–11:00AM

**Venue:** Asheville Masonic Temple

**Price:** \$50

**Event Style:** Workshop

**Sponsor:** Johnson Price & Sprinkle PA

### 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. This lively event will feature a fabulous cocktail hour, featuring local drag performers, followed by a beautifully crafted meal. With each course, Andrew Magazine will engage in conversation with each chef about their own personal stories about identity and equality, and how they have found family and community through cooking.

**Time:** 11:30AM–2:00PM

**Venue:** Smoky Park Supper Club

**Price:** \$125

**Event Style:** Seated Brunch

**Sponsor:** Blue Spiral 1

### SUNDAY SUPPER SERIES: FOOD

Sunday Supper Series are free events, with donations welcome. For those that are able, please consider a contribution to honor the hands and talent that bring us this meal. Suggested Donation: \$10, \$25 or \$50 per person. Donations of any amount are welcome. Sunday Suppers are family-friendly (all other Chow Chow events are 21+), with tickets required for all attendees, including children. Tickets will be released on a rolling basis to offer multiple opportunities to reserve a ticket.

**Time:** 4:00–6:30PM

**Venue:** Atelier Maison

**Price:** Free + Donations Welcome

**Event Style:** Served Buffet

**Sponsor:** Wanda and James M. Moran, Jr. Foundation

Attempts to address food insecurity are significant and complex issues in our community, especially when it comes to balancing both the immediate need for food but also with the need for true food justice. Join us for a shared meal and conversation highlighting several different approaches to achieving food security and food justice in our community. Help us celebrate the innovation and collaboration happening in our community to address these important issues. Chefs will draw inspiration from pantry staples of their own culinary heritage to create one deliciously memorable community driven meal.



## THURSDAY, AUGUST 4, 2022

**CHOW CHOW MOVIE NIGHT: RATATOUILLE**

Join Chow Chow at Rabbit Rabbit for a fun, free, family friendly screening of everyone's favorite food film: Ratatouille by Disney-Pixar! A rat named Remy dreams of becoming a great chef despite his family's wishes, and the obvious problem of being a rat in a decidedly rodent-phobic profession. When fate places Remy in the sewers of Paris, he finds himself ideally situated beneath a restaurant made famous by his culinary hero, Auguste Gusteau. Remy's passion for cooking soon sets into motion a hilarious and exciting rat race that turns the world of Paris upside down. (General admission, no tickets or reservations required. AVL Taco Truck and Rabbit Rabbit bar available for food and drinks.)

**Time:** 7:00–9:00PM  
**Venue:** Rabbit Rabbit  
**Price:** FREE

## FRIDAY, AUGUST 5, 2022

**AROUND THE CAMPFIRE**

The Southern Appalachian Mountains are the oldest and most bio-diverse mountains in the world, offering endless natural beauty perfect for exploring the outdoors. Humans have been gathering around campfires since time immemorial, sharing food, stories and cultural traditions. But perceptions of engaging with the Great Outdoors have not always felt inclusive of all people. This event will spotlight chefs creating campfire food that represents multiple cultures and highlights current ongoing efforts to ensure Mother Nature is welcoming to everyone.

**Time:** 5:30–8:00PM  
**Venue:** WNC Farmers Market  
**Price:** \$60  
**Event Style:** Flights & Bites  
**Sponsor:** Diamond Brand Gear

## SATURDAY, AUGUST 6, 2022

**HANDMADE TAMALES WORKSHOP**

Tamales are a universal celebration of one of the earliest forms of convenience foods, dating back to Mesoamerica as early as 5000 BC. Nixtamalized corn is the key to great masa and different cultures steam the dough (along with fillings ranging from, cheeses, herbs, meats, and vegetables) in different wraps – from corn husks to banana leaves. Learn about traditional tamale making from an expert in this intimate workshop setting.

**Time:** 9:00–11:00AM  
**Venue:** White Labs  
**Price:** \$50  
**Event Style:** Workshop  
**Sponsor:** Smoking J's Fiery Foods

**NOURISHING COMMUNITY**

Eating local might be an ethical choice for many of us but for many others, urban and community gardens provide critical accessibility to fresh food – while also building community. These communities are planting not only seeds for produce and fruit but also seeds for self-sufficiency and equal access to fresh, healthy food. The communities and neighborhoods supporting these gardens come together in the name of well-being and food justice for all. Join us for delicious flavors straight from the garden while learning how community members are finding commonalities and purpose in their backyards.

**Time:** 11:30AM–2:30PM  
**Venue:** WNC Farmers Market  
**Price:** \$60  
**Event Style:** Flights & Bites  
**Sponsor:** Burial Beer

**SOWING SEEDS OF EQUITY**

This dinner celebrates farmers of color, who make up only four percent of the total number of American farmers. Systemic and institutional racism has made it challenging or impossible historically for farmers of color to obtain loans, lines of credit and the resources needed to be successful. And yet, these farmers bring the spirit of determination and the push for equity to the table. Farmers and Chefs will engage in conversation with each course to discuss both the challenges and the opportunities ahead.

**Time:** 6:00–9:00PM  
**Venue:** Hickory Nut Gap Farm  
**Price:** \$150  
**Event Style:** Seated Dinner  
**Sponsor:** Ecolab

## SUNDAY, AUGUST 7, 2022

### COOKING WITH SCRAPS SEMINAR

Frugality and resourcefulness were admirable and enduring traits in early Southern Appalachian kitchens and farmsteads where nothing was wasted. But over time, our American culture has embraced the idea of disposability and as a result, food waste has become an important environmental issue. Join us for an entertaining look at transforming kitchen scraps into culinary treasure that will satisfy the stomach as well as move us closer to protecting the earth.

**Time:** 9:00–11:00AM  
**Venue:** Asheville Masonic Temple  
**Price:** \$25  
**Event Style:** Seminar

### CORN: A CROSS-CULTURAL CELEBRATION

No single ingredient migrates across multiple cultures and time periods more than corn. The humble maize is transformed into hundreds of different cuisines but also makes appearances in the form of hundreds of everyday products and consumables, from popcorn to bourbon to biofuel. Speakers and Chefs will engage in conversation with each course to celebrate the diversity of corn in its many cultural forms on the table and honor the sacred vegetable's important role in feeding people and animals around the world for thousands of years.

**Time:** 11:30AM–2:00PM  
**Venue:** Highland Brewing Company  
**Price:** \$125  
**Event Style:** Seated Brunch  
**Sponsor:** First Bank

### SUNDAY SUPPER SERIES: SHELTER

Sunday Supper Series are free events, with donations welcome. For those that are able, please consider a contribution to honor the hands and talent that bring us this meal. Suggested Donation: \$10, \$25 or \$50 per person. Donations of any amount are welcome. Sunday Suppers are family-friendly (all other Chow Chow events are 21+), with tickets required for all attendees, including children. Tickets will be released on a rolling basis to offer multiple opportunities to reserve a ticket.

Shelter is a basic human need crucial for survival. With this community meal, chefs will serve up food that, for them, tastes like home. We all have those favorite recipes that remind us of home, even though the idea of "a home" is challenging for so many of our neighbors. Housing is a critical issue in Western North Carolina and thankfully, there are many organizations and individuals who are working daily on issues of the unhoused and affordable housing. Several of those organizations will share with us the important work they are doing to bring shelter to our community.

**Time:** 4:00–6:30PM  
**Venue:** WNC Farmers Market  
**Price:** Free + Donations Welcome  
**Event Style:** Served Buffet  
**Sponsor:** Wanda and James M. Moran, Jr. Foundation



**THURSDAY, SEPTEMBER 8, 2022**

**FOOD STORIES**

Food has the universal ability to tell our stories -- it connects us to powerful memories, traditions and ancestries. For this captivating event, five diverse community leaders will be paired with chefs to tell their own stories through food. Each lived experience will inspire a five-course, paired beverage tasting dinner. During each course, the Chefs & Storytellers will share with us their story and the process of transforming that story into a delicious and unique dish.

**Time:** 6:00–9:00PM  
**Venue:** Smoky Park Supper Club  
**Price:** \$150  
**Event Style:** Seated Dinner  
**Sponsor:** New Belgium Brewing

**FRIDAY, SEPTEMBER 9, 2022**

**DYNAMIC WOMEN**

Nationally, gender parity remains a serious issue in the food and beverage industry, especially in leadership roles. Yet, women are building businesses, making space, leading initiatives, and advancing change. Join us for a celebration of an eclectic and creative community of women! As chefs, food writers, farmers, food & beverage producers, artists and makers, women are powerful contributors to the unique foodways of Southern Appalachia. Learn about personal journeys of trials and successes, and how these talented women are changing the industry and their communities, not only for themselves, but for their fellow women.

**Time:** 5:30–8:00PM  
**Venue:** Smoky Park Supper Club  
**Price:** \$60  
**Event Style:** Flights & Bites  
**Sponsor:** Sevenya Healthcare

**SATURDAY, SEPTEMBER 10, 2022**

**ZERO PROOF & 100% DELICIOUS SEMINAR**

Delicious and creative craft cocktails don't have to include spirits. Join us for a fun seminar where you will learn how to craft seasonal zero-proof cocktails based on local ingredients, reflecting the flavors of our region.

**Time:** 9:00–11:00AM  
**Venue:** Devil's Foot  
**Price:** \$25  
**Event Style:** Seminar

**FROM OUR HEARTH TO YOURS**

Before the Industrial Revolution, when the greater part of the world's population was engaged in agriculture, cottage industry was a common hedge against hunger. Farmers and their families used the lean months of winter, after their crops had been harvested and sold, to earn money by selling preserved goods and handicrafts, or doing piecework for others. Culinary and craft makers continue to embrace this concept of working from home, and there is a thriving contemporary cottage industry. For this event, we'll gather together several entrepreneurial chefs and beverage producers whose business model is based on, or originated from, bringing their delicious craft from their home to yours.

**Time:** 11:30AM–2:00PM  
**Venue:** Smoky Park Supper Club  
**Price:** \$60  
**Event Style:** Flights & Bites

**THE MYSTERY OF MALINDA RUSSELL**

Explore with us the legacy of Malinda Russell, the first known Black woman cookbook author in the country and a native of east Tennessee. She self-published A Domestic Cookbook: Containing a Careful Selection of Useful Receipts in 1866, soon after the Civil War. Join internationally renowned and award winning culinary leaders — Ronni Lundy, Toni Tipton-Martin, Dr. Leni Sorensen, Ashleigh Shanti and Dr. Cynthia Greenlee — as they discuss Lundy and Tipton-Martin's quest to flesh out the life story of this culinary pioneer about whom little is known. Guests will enjoy a curated dinner inspired by the historic recipes.

**Time:** 6:00–9:00PM  
**Venue:** Smoky Park Supper Club  
**Price:** \$150  
**Event Style:** Seated Dinner  
**Sponsor:** Explore Asheville



**SUNDAY, SEPTEMBER 11, 2022**

**EASY AS PIE WORKSHOP**

Southern Appalachia offers an abundance of fresh ingredients that are perfect for pies: apples, pumpkins & more! Embrace the bounty of our mountain orchards and farms and up your pie game in preparation for upcoming community gatherings and holiday celebrations. In this hands-on workshop with Kirsten Fuchs of Baked Pie Company, you'll learn the skills to create a masterful pie that showcases the delicious produce of our region.

**Time:** 9:00–11:00AM  
**Venue:** Baked Pie Company  
**Price:** \$50  
**Event Style:** Workshop

**TAKING CARE**

Mental health awareness and its impacts have been heightened during the pandemic, across all industries. During this event, we will gather together over a delicious shared meal to lift each other up. With each course, we'll hear important stories of mental health and its intersections with our foodways from high-pressure restaurant kitchens to farming as therapy, and how communities can create safe, healthy and healing spaces.

**Time:** 11:30AM–2:00PM  
**Venue:** Smoky Park Supper Club  
**Price:** \$125  
**Event Style:** Seated Brunch  
**Sponsor:** BlueCross BlueShield of NC

**SUNDAY SUPPER SERIES: WATER**

Sunday Supper Series are free events, with donations welcome. For those that are able, please consider a contribution to honor the hands and talent that bring us this meal. Suggested Donation: \$10, \$25 or \$50 per person. Donations of any amount are welcome. Sunday Suppers are family-friendly (all other Chow Chow events are 21+), with tickets required for all attendees, including children. Tickets will be released on a rolling basis to offer multiple opportunities to reserve a ticket.

**Time:** 4:00–6:30PM  
**Venue:** Smoky Park Supper Club  
**Price:** Free + Donations Welcome  
**Event Style:** Served Buffet  
**Sponsor:** Wanda and James M. Moran, Jr. Foundation

Water is life. Gather around the table with members of your community to share a meal and learn about issues concerning one of our most critical resources: water. We'll learn from organizations in our community leading the charge on access to clean water, climate change driven impacts of water scarcity and water overabundance, issues of environmental and water justice, and more. For this event, chefs are challenged to create a waterless menu -- dishes cooked using the most limited amount of water possible, using ingredients that utilize a smaller water footprint.

**MONDAY, SEPTEMBER 12, 2022**

**CLOSING PARTY**

We are so grateful for all of our participants, sponsors and volunteers and we want to thank you! We are honored to be amplifying voices and building community with all of you, in celebration of our extraordinary Southern Appalachian foodways and its many creative makers. You are invited to join us to celebrate a wonderful Summer of Chow Chow 2022!

**Time:** 3:00–6:00PM  
**Venue:** Smoky Park Supper Club  
**Price:** INVITE ONLY  
**Event Style:** Flights & Bites