

OUR 2021 SPONSORS



# CHOW CHOW

AN ASHEVILLE CULINARY EVENT SERIES



JULY 24, 2021

THE GRASS IS GREENER

PRESENTED BY  
FIRST BANK



VENUE SPONSOR



Forestry Camp

AUTO SPONSOR:





**MIKE ACHBERGER - FORESTRY CAMP**  
@HARDEST\_MIKE  
@FORESTRYCAMP

**LYNN WELLS - THYME WELL SPENT**  
@THYMEWELLSPENTGSO

**MICHELLE BAILEY - SMOKY PARK SUPPER CLUB**  
@BAILEYCOOKS  
@SMOKYPARK

ABOUT THE  
**SPEAKERS**

**Meredith Leigh** - moderator  
writer, activist, fermenter  
@mereleighfood

**"Pork" Rhyme Cureton**  
pork evangelist, international swine educator  
@pork.rhyme

**Andrew Magazine**  
applied anatomist, butcher, farmer, dancer  
@ajmagazine @appliedanatomist

**Vanessa Salomo** - Board Ambassador

**BEVERAGE SPONSORS**  
Burial Beer @burialbeer  
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Chris Faber, The Times Bar @thetimes\_cocktailbar  
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Mountain Valley Spring Water  
@mountainvalleywater  
Pernod Ricard @pernodricardusa  
Sarilla Sparkling Tea @drinksarilla

**MAKERS**  
Back in Black Cast Iron Restoration  
@backinblackcastiron  
KUDU Grills @kudugrills  
Loom Imports @loomimports

**ENTERTAINMENT BY**  
Claude Coleman, Jr.

**SPECIAL OFFER!**

Thank you for joining us today!  
We hope you will spend the  
summer with us. Use promocode  
CHOWCHOW15 to receive 15% off  
additional Chow Chow tickets.



**COCKTAIL HOUR**

**MICHELLE BAILEY**

- Rappahannock Grilled Oyster with Smoky Creamed Greens, Mt. Dane Cheese, Charred Pepper Relish, Pickle Dust

**MIKE ACHBERGER**

- Shaved House Prosciutto, Fromage Blanc, Smoked Onion, Tallow Fat Crouton, Little Greens

**FIRST COURSE**

**LYNN WELLS**

- Harvest Summer Gazpacho - Watermelon, Cucumber, Sweet Yellow Bell Pepper, Fennel, Lime, Cilantro, Razzmatazz Grapes with Benne Seed Oil & Borage Blossoms

**SECOND COURSE**

**MICHELLE BAILEY**

- Pork Cheek & Chicharron Croquette with Smoked Tenderloin, Pickled Peach Glazed Belly, Roasted Corn Puree, Embered Cucumber Relish, Torpedo Onion, Blackberry & Petite Herbs

**THIRD COURSE**

**MIKE ACHBERGER**

- Smoked Beef Crepinette, Chanterelles, Goat Cheese Espuma, Tallow Cracklins, Eggplant Puree, Bordelaise, Plum Gel, Little Greens

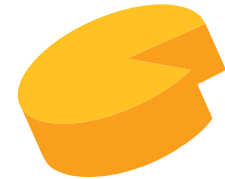
**FOURTH COURSE**

**LYNN WELLS**

- Appalachian Peach & Sorghum Jam Cake with The Hop Buttermilk Ice Cream, Almond Crumble & Begonia Blossoms

**FEATURED PRODUCERS**

Apple Brandy Beef @applebrandybeef  
Burton Farms General Store  
@burton\_farms\_general\_store  
The Culinary Gardener @theculinarygardener  
Gaining Ground Farm @gaininggroundfarm  
East Branch Ginger  
@eastbranchginger\_microgreens  
Craig Hastings - Forager  
The Hop Ice Cream @hopicecreamnc  
Johnson's Peaches @johnsonpeachesnc  
Looking Glass Creamery @ashevillecheese  
Oliver Farm Artisan Oils @oliverfarm  
Rappahannock Oyster Co @rroysters  
Sunset Market Gardens @sunsetmarketgardens  
Ten Mile Farm @tenmilefarm  
Three Graces Dairy @threegracesdairy  
@gottobeNC



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Lindsey Solomon - @lifeoflindsey