

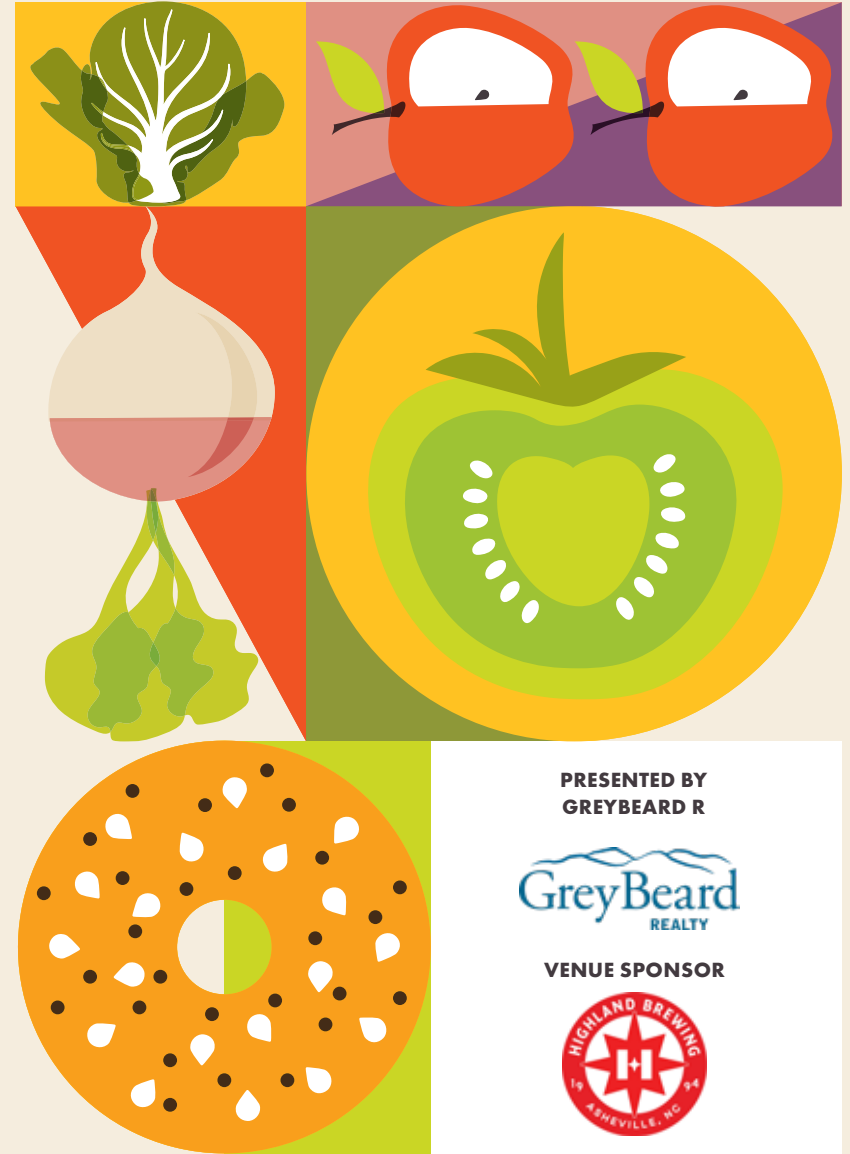
OUR 2021 SPONSORS



AUTO SPONSOR:

CHOW CHOW

AN ASHEVILLE CULINARY EVENT SERIES



JULY 22, 2021

GREAT GRAINS

PRESENTED BY
GREYBEARD R



VENUE SPONSOR





CAMILLE COGSWELL & ANDREW DITOMO
@CAMILLECOGSWELL
@APDITOMO

SUSANNAH GEBHART - OWL BAKERY
@OLDWORLDLEVAIN
@SUSANNAHGEHART

NATHAN MORRISON - SIMPLE BREAD

JOE SCULLY & MALLORY FOSTER - CHESTNUT
@CHESTNUTASHEVILLE

JILL WASILEWSKI - IVORY ROAD
@IVORYROADAVL

ABOUT THE
SPEAKERS

David Bauer - Farm & Sparrow
@farmandsparrow

Shane Cummings - Highland Brewing
@highlandbrewing

Jennifer Lapidus - Carolina Ground
@carolinaground

Brent Manning - Riverbend Malt House
@riverbendmalt

Sebastian Wolfrum - Epiphany Craft
Malt @epiphanycraftmalt

Meredith Leigh - Board Ambassador

Vanessa Salomo - Board Ambassador

BEVERAGE SPONSORS

Beam Suntory @jimbeamhamont
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Devil's Foot Beverage Company @devilsfootbrew
Highland Brewing @highlandbrewing
Mountain Valley Spring Water
@mountainvalleywater
Pernod Ricard @pernodricardusa
Sarilla Sparkling Tea @drinksarilla

MAKERS

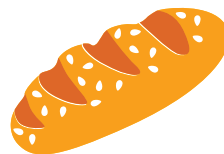
Carolina Ground
Epiphany Craft Malt
Farm & Sparrow
Riverbend Malt House

ENTERTAINMENT BY

Saylor Brothers @saylorbrothers

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.



CAMILLE COGSWELL & ANDREW DITOMO

- Spelt Tortellini en Brodo
- Rye, Summer Greens, & Fromage Blanc Pie
- Cornmeal Cream Puffs with Oat Cream & Cherries

SUSANNAH GEBHART

- Malt Cream & Berry Tarts in Buckwheat Shells
- Oat Cake with Stone Fruit & Buckwheat-Millet Streusel
- Heirloom Polenta Puff Pastry Vol-au-Vent with Savory Corn Cream & Maque Choux

NATHAN MORRISON

- Wrens Abruzzi Rye Stuffed Mushroom with Grassroots Lemon Whipped Ricotta
- Fennel Salad with Simple Bread Sourdough Croutons, with Highland Gourmet Balsamic Reduction
- Simple Bread Sourdough & Rye with Aioli

JOE SCULLY & MALLORY FOSTER

- Hickory Nut Gap "Appalachian" Sausage Baked in Carolina Ground Brioche with a Local Wineberry Chutney
- Sunburst Farms Smoked Trout on Carolina Ground Rye Seeded Rugbrød with Darë Vegan Cheese, Horseradish, Local Cucumbers & Fresh Dill
- Carolina Gold Rice Pudding, Local Blueberry Curd, Mills River Creamery Crème Fraîche, Rye Koji

JILL WASILEWSKI

- Saffron-Roasted Chanterelle Bulgur Arancini with a Honey Rooibos Reduction
- Pork & Wheatberry Meatball with Fig and Round Mountain Creamery Chèvre
- Sorghum Syrup Glazed Peach & Rosemary Upside Down Cake with Popped Sorghum

TASTY BEVERAGES & DELICIOUS SMALL PLATES AVAILABLE FOR ENJOYMENT BEFORE & AFTER THE SPEAKERS PANEL!

FEATURED PRODUCERS

Carolina Ground @carolinaground
Darë Vegan Cheese @darevegancheese
Grassroots Farm & Dairy @grassrootsdairyfarm
Farm & Sparrow @farmandsparrow
Hickory Nut Gap Meats @hickorynutgap
Lane in the Woods Creamery @laneinthewoods
Lorri McCurry - Forager
Mills River Creamery @millsrivercreamery
Mother Earth Food @mother.earth.food
Mountain Food Products
@mountainfoodproductsavl
Muddy Pond Sorghum Mill
Round Mountain Creamery
@round_mountain_creamery
Simple Bread
Spicewalla Brand @spicewalla
Sunburst Farms Trout @sunbursttrout
Tidewater Grain Company @tidewatergrainco
@gottobeNC

THANKS TO

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Terri Terrell, Culinary Director
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