

TerraVita Food & Drink Details Announced

Tickets for all *TerraVita* and *A Carolina Food Summit* On Sale June 29

[Chapel Hill, NC, June 28, 2016] – TerraVita Food & Drink Festival (@TerraVitaFoodie) today announced tickets for festival events (Sept. 28 – Oct. 1, 2016) will go on sale June 29, 2016, at www.terravitaevent.com.

New this year, TerraVita is partnering with the **Jamie Kirk Hahn Foundation** (www.jamiekirkhahnfoundation.org; @JamieKirkHahn) to kick-off an inaugural day-and-a-half symposium – ***A Carolina Food Summit*** - on Sept. 28. Speakers will include James Beard-winning author Toni Tipton-Martin, and chefs Scott Crawford and Clark Barlowe, among others. The kick-off will take place in Chapel Hill on Wednesday afternoon and will pick up on Thursday morning for an all-day experience with speakers, and delicious food and drink.

The kick-off for ***A Carolina Food Summit*** will be followed by an annual TerraVita favorite, ***The Carolina Table: East Meets West*** dinner. East Meets West celebrates North Carolina's rich culinary scene with a family-style dinner prepared by chefs from all part of the state. Chef **Bruce Moffett of Barrington's, Stagioni and Good Food on Montford** in Charlotte will participate, as will chef **Ricky Moore of Saltbox Seafood** in Durham, chef **Dean Neff** and pastry chef **Lydia Clopton from PinPoint** in Wilmington, **Ashley Van Camp from Ashten's** in Southern Pines, **Josh Munchel from Counting House** in Durham, and **Phoebe Lawless from Scratch**, also in Durham – will collaborate, shining a light on artisanal producers throughout the state. The dinner will be held at Top of the Hill's Great Room, and the cost per ticket is \$105.

On Sept. 29, TerraVita will honor chef and TV personality **Vivian Howard** with a book dinner, celebrating the release of her cookbook, scheduled to go on sale the following week. Each ticket for the Thursday dinner will come with a signed copy of Howard's new book, ***Deep Run Roots: Stories and Recipes from My Corner of the South***, scheduled for release on Oct. 4, 2016. Five chefs will cook for the dinner, including her former sous chef **John May** and her current chef **Brian Kaderavek**. Other chefs include the legendary **Frank Lee of Slightly North of Broad** in Charleston and **Bill Smith of Crooks Corner**. Also, the talented pastry chef **Cynthia Wong** will bake a delicious riff on one of Vivian's favorite desserts in the book. Now at **Butcher & Bee** in Charleston, Cynthia appeared on the very first ***A Chef's Life*** episode, collaborating with Vivian on strawberry shortcake. The dinner will take place at **The Parlour at Manns Chapel** in Chapel Hill and tickets will cost \$135 and include a signed copy of her book.

On Friday, **the Sustainable Classroom** is back with culinary workshops, food and beverage tastings, demonstrations and intensive panel discussions. Class participants this year include **Toni Tipton-Martin, Jennifer Brulé, Sandra Gutierrez, Gary Crunkleton, Vivian Howard, Mattie Beason, Jim Romanoff, Craig LeHoullier**, and many more. A day pass includes three classes and will cost only \$65. All classes will take place in one of two locations – either **the Great Room at TOPO** or at the **Southern Season Cooking School** in Chapel Hill.

On Friday evening, **Hill Fire: Pits, Spits & Grills** returns for a second year with new talent. This dinner includes some of the very best pitmasters and grill experts, matched up with award-winning chefs from across the South, partnering on the creation of amazing edibles at the home of the nationally renowned Carrboro Farmers' Market. Several chefs on board include '**Bon Appetit Hot 10'** winner chef **Joe Kindred of Kindred** in Davidson, chef **Jim Noble of Noble Food & Pursuits** in Charlotte, chef **Regan Stachler of Little Hen** in Holly Springs, chef **Kim Hunter of Kimbap** in Raleigh and several more from across the Southeast will be added in the coming weeks. Tickets for the Hill Fire dinner are \$85.

TerraVita culminates on Saturday Oct. 1, with the **Grand Tasting on The Green** at Southern Village, featuring tastings from more than 40 chefs & artisans from across the state including **PinPoint** (Wilmington), **Kindred** (Davidson) **Counting House** (Durham), **On The Square** (Tarboro), and many more. Additionally, more than 100 sustainably produced beverages from around the globe will be served, including: organic coffee; biodynamic, organically grown and natural wines; and sustainably produced microbrews and spirits. Guests also will enjoy an artisan market where they can purchase handcrafted knives, award-winning cheeses, chocolates and artisanal crafted condiments. The all-inclusive ticket is \$80; designated driver tickets are available for \$60.

The **Chapel Hill Orange County Visitors Bureau** is the presenting sponsor and **EatingWell** magazine is the **exclusive national media sponsor for the festival**. In addition, **TOPO Distillery** and the **Great Room**, **Southern Season**, **The Art Institute**, **The Parlour at Manns Chapel**, **Our State** magazine, **PHE**, **Firsthand Foods** and **Market Street in Southern Village** have signed on to support TerraVita. Supporting the symposium, **EducationNC (EdNC)** and **Food for All** have signed on with the **JKH Foundation**.

Once again, TerraVita is offering a limited number of Four-day passes – **THE WHOLE SHEBANG** – for \$500. The Whole Shebang includes one ticket to the **East Meets West dinner**, the **Deep Run Roots dinner**, the **Sustainable Classroom** on Friday, the **Hill Fire dinner**, and the **Grand Tasting on The Green**. In addition, The Whole Shebang includes admittance to two after parties on Thursday and Friday and an early cocktail at the Deep Run Roots dinner. Adding the two-day pass for **A Carolina Food Summit**, the package increases to \$615.

TerraVita Food & Drink Festival started in October 2010 and has been named one of the “**10 Southern Food Festivals You Need to Taste**” by *The Atlanta Journal-Constitution* and “**4 Can’t Miss Southern Food Festivals**” by *PeterGreenberg.com*. It has earned its reputation as a premier culinary event in the Southeast because of its commitment to **spreading the gospel of sustainable food and drink**, and working with award-winning chefs, authors, producers and farmers. The Chapel Hill, NC-based festival, now in its seventh year, offers exceptional dinners, tasting events, after parties, chef demos as well as the “Sustainable Classroom” – educational experiences featuring renowned chefs, authors & national media.

As one of the **country’s leading events focused on sustainable food and drink**, TerraVita lives its mission by producing a **zero waste** event by employing intensive use of compostable goods, and recycling nearly all of the waste produced at the event. Thanks to a strategic partnership with Orange County Solid Waste Management and Brooks Contractors, a commercial composting company located in Chatham County, TerraVita employs the intensive use of compostable and recyclable goods and recycles or composts nearly all of the waste produced at the event.

For updates, follow **@TerraVitaFoodie** on Twitter and Instagram, **TerraVita Food & Drink Festival** on Pinterest and Facebook (#TerraVita2016). For more information go to www.terravitaevent.com.

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