



WSRE's "Bounty & Barrel" Wine and Food Classic:
A weekend for lovers of gourmet food, fine wines, music and public television

Pensacola, FL, October 3, 2014—WSRE will present the 26th Annual Wine and Food Classic on Saturday and Sunday, October 18-19. This year's "Bounty & Barrel" weekend includes three events for lovers of fine wines, gourmet food, music and public television. Guest celebrity chefs will be featured in Downtown Pensacola on Saturday, jazz and blues recording artist Habaka Kay Foster Jackson will perform Saturday evening at WSRE, and a "Biscuits 'n Bubbly" Brunch will be served Sunday on Pensacola Beach.

The "**Southern Bounty Tasting**" tents will be open Saturday from 11 a.m. to 3 p.m. at Commendencia Slip downtown, featuring celebrity executive chefs **Kevin Gillespie**, **Todd Richards** and **Duane Nutter**, all from the Atlanta area, along with executive chefs from local restaurants serving up their own signature southern cuisine. Presenting sponsors for the "Southern Bounty Tasting" are So Gourmet and The Bodacious Olive.

For the perfect pairings, a variety of award-winning wines, presented by Republic National Distributing Company, will be served throughout the weekend of Wine and Food Classic events.

Saturday's cooking demonstrations by featured chefs are scheduled as follows: Chefs Richards and Nutter from 12:00 p.m. to 12:45 p.m.; Chef Gillespie from 1:15 p.m. to 2 p.m.

Chef Kevin Gillespie:

Gillespie is well-known as a top contender voted "fan favorite" on the sixth season of Bravo's award-winning series "Top Chef," and more recently he was Garden & Gun magazine's featured chef at this year's "Toast of the Town" event in Columbus, Ga. In 2013, he opened Gunshow, his restaurant in the Glenwood Park neighborhood of Atlanta. Gunshow earned the seventh spot on GQ magazine's list of "12 Most Outstanding Restaurants" in February. Gillespie was named a semi-finalist for Rising Chef Star of the Year by the James Beard Foundation in 2012.

During Saturday's tasting event, Gillespie will be signing copies of his debut cookbook, "Fire in My Belly" (co-written with best-selling cookbook author David Joachim), which was named a 2013 James Beard Award Finalist in the Cookbooks: American Cooking category.

Chef Todd Richards:

Richards, executive chef at The Shed in Glenwood, opened his newest venture, The Pig & The Pearl, at Atlanta Station in August. In 2013, he was honored by the James Beard Foundation as a semi-finalist for Best Chef of the Southeast.

Richards' commitment to using naturally raised and grown ingredients is the cornerstone of his culinary philosophy. "In constructing a menu item, you have to have a direction, an understanding of the item you're preparing. Where it came from, what kind of soil it grew in. That's how dishes start to make sense," said Richards in an interview with Deep South Magazine.

Chef Duane Nutter:

Nutter worked as opening consultant for the initial launch of One Flew South, a restaurant offering upscale travel-dining in Atlanta's Hartsfield-Jackson International Airport. He now serves as executive chef, managing and directing daily operations. Nutter has been praised in a variety of publications including Garden & Gun, Men's Journal, Delta Sky Magazine, Condé Nast Traveler and Details. In addition to his culinary talents, he has a knack for standup comedy and is also known as Atlanta's hilarious "Mad Chef."

Richards and Nutter have competed on the Food Network's "Iron Chef America," have cooked at the prestigious James Beard House in New York and are James Beard Foundation members.

Music for Saturday's "Southern Bounty Tasting" will be provided by the Blues Society of Northwest Florida with Director Mike Bounds among the musicians performing.

Following the tasting tents event downtown, the Wine and Food Classic continues Saturday evening at the WSRE Amos Performance Studio with a reception, live auction and rhythm and blues performance. Collier Merrill, restaurateur with the Great Southern Restaurant Group, will serve as emcee and auctioneer.

The "**Grand Bounty Reception**" will feature culinary creations by **Chef Irv Miller** of Jackson's Steakhouse followed by an R&B concert performed by international recording artist **Habaka Kay Foster Jackson**, also known by the one name, Habaka.

Habaka performs extensively in Europe with a love of music in her blood. She was born in Nashville and is the daughter of Melvin Jackson, a former saxophonist for B.B. King, and Mary Ann Jackson, also a jazz vocalist and dancer who traveled in bands that included Elvis Presley.

According to All About Jazz magazine, "Habaka Kay Foster Jackson reveals the story behind the songs and commits to recalling the path and history of several of the greatest vocalists of all time: Ella Fitzgerald, Cassandra Wilson, Nancy Wilson, Etta James, Chaka Khan, Mahalia Jackson just to name a few, and Habaka is quickly making a name for herself as one of the most sensitive yet demanding voices on the jazz scene today."

Gulf Power Company is the presenting sponsor for Saturday evening's "Grand Bounty Reception" and Rhythm & Blues Performance event. Doors open at 6:30 for the reception, and the show will begin at 8 p.m.

Like last year, the Wine and Food Classic will be capped off with the "**Biscuits 'n Bubbly**" **Brunch** on Sunday prepared by **Chef Dan Dunn** of H2O Asian Cajun Grill at the Hilton Pensacola Beach Gulf Front. Brunch will be served from 11 a.m. to 1 p.m. Music will be provided by saxophonist Jerry Anderson.

Tickets are on sale now at wsre.org/WineandFood. Admission prices are \$65 for Saturday's "Southern Bounty Tasting," \$100 for the "Grand Bounty Reception" and concert, and \$75 for Sunday's "Biscuits 'n Bubbly" Brunch.

All proceeds benefit the mission of WSRE, PBS for the Gulf Coast. Call (850) 484-1054 or visit wsre.org/WineandFood for event details and sponsor information.

About WSRE, Viewer Supported PBS for the Gulf Coast

WSRE is a Public Broadcasting Service member station that is locally owned and licensed to the Pensacola State College Board of Trustees operating as a service of Pensacola State

College. WSRE has served the needs of Gulf Coast communities through programming, educational services and outreach since 1967. WSRE produces, acquires and distributes programs that address local interests and reflect the diverse cultural, political, geographic and demographic characteristics of its audience. WSRE Educational Services connects teachers, parents, caregivers and children to PBS' rich educational resources. For more information, visit wsre.org.

###

Media Contact:

Mary Riker
mriker@wsre.org
(850) 484-1211 office
(850) 572-4476 cell

WSRE, PBS for the Gulf Coast
Pensacola State College
1000 College Boulevard
Pensacola, FL 32504