



## *St. Michaels Food & Wine Festival*

*April 29th - May 2nd, 2004  
St. Michaels, Maryland*

### **2004 ST. MICHAELS FOOD & WINE FESTIVAL ATTRACTS THOUSANDS**

ST. MICHAELS, MD. May 18, 2004 – According to all who participated in and contributed to the 2004 St. Michaels Food & Wine Festival, it was an overwhelming success. Only in its second year, the Festival, sponsored by the St. Michaels Business Association (SMBA) drew over 1,000 visitors to the central pavilion tent and hundreds more to its off-site special events throughout the four-day festival. Attendees traveled from as far north as New York and as far south as Florida to join in the celebration.

“Beautiful weather, a wonderful slate of guest chefs and a fantastic location brought a large turnout of people,” said Jon Mason, Festival Chairman. “Our biggest issue was the size of the tent. That only means the event was more successful than we imagined it would be. Next year, we will have two tents, so there will be plenty of room for people to taste and discuss the wines, sample food from around the region, and to view the cooking demonstrations and wine seminars.”

The four-day celebration of food and wine began on Thursday evening at the Miles River Yacht Club with a VIP reception catered by Gourmet by the Bay and hosted by Brown-Forman Spirits. Local chefs, restaurateurs, event sponsors and area residents mingled with celebrity guest chefs such as Tom Colicchio of Gramercy Tavern and Craft Restaurant in New York City; Bob Waggoner, Executive Chef of Charleston Grill at Charleston Place Hotel in Charleston, South Carolina; David Burke of davidburke & donatella in New York City; Adrian Cooling of Thyme Café in Sheffield, England; and, Lynne Tolley, great-grandniece of Jack Daniels, from Lynchburg, Tennessee.

On Friday, the St. Michaels Festival Pavilion, located on the grounds of The Inn at Perry Cabin, was opened at 1:00 p.m. by Local Delegate Jeannie Haddaway. A large demonstration kitchen provided by Viking Range Corporation became the stage for local and celebrity chefs to prepare their favorite foods. Friday's demonstrations included a Jack Daniels bourbon tasting lead by Lynne Tolley and a delicious Carrot Cake Roulade prepared by Chris Kujala, Executive pastry chef of Kinkead's in Washington DC. Friday evening, a sold out wine dinner at Sherwood's Landing at The Inn at Perry Cabin, gave guests the opportunity to experience different delights from Mark Salter, Executive Chef at Sherwood's Landing, David Burke, Bob Waggoner and Adrian Cooling. Each chef prepared a course, which was then matched with a special selection of wines from Cakebread Cellars in Napa Valley, California.

Adrian Cooling opened the festivities on Saturday by dispelling the myth about boring English food. The special version of the classic English Shepards Pie was a great hit and the red pepper risotto demonstrated the versatility of his talents. Mark Salter conducted an exciting demonstration with his award-winning recipe of pork tenderloin featuring his very own, Salter's Chesapeake Gourmet, Tamari Orange dressing. Bob Waggoner continued to impress this great crowd with his yellow tomato gazpacho and Country crepinette of local rabbit loin with seared foie gras in a sawmill sausage gravy, thus demonstrating why he has steered Charleston Grill to the five star level it has received. Washington, DC Chef Nora Pouillon of Restaurant Nora and Asia Nora stopped by the tent following her cooking class at The Tilghman Island Inn to sign books and talk about organic cooking. Cookbook signings were also held that afternoon by Chefs Tom Colicchio and David Burke as well as Lynne Tolley.

More than a hundred wines were available to taste from vineyards as famous as the Californian wineries of Robert Mondavi, Firestone and Robert Pecota, as well as new world wines from Australia and Argentina. Festival t-shirts, polo shirts, hats and chef's jackets were on sale and the Pavilion was alive with cooking aromas and the sound of wine bottles uncorking.

As an additional feature to the St. Michaels pavilion location, Dockside Express provided a shuttle service driving guests to the Tilghman Island Inn, where a second tent was set up for festival goers to sample organic meats and produce and to taste a host of different wines. According to David McCallum, Executive Chef/Owner at the Inn, "Over 600 people came through the Tilghman Island Inn tent on Saturday alone. It was very exciting."

Harbour Lights, located in the St. Michaels Harbour Inn, Marina & Spa, hosted a wine & oyster tasting on Saturday afternoon. "Grapes and Shells" gave guests the opportunity to taste several different oyster preparations paired with crisp white wines. The Wine dinner on Saturday evening took place at Bistro St. Michaels. Tom Colicchio and two of his chefs from Gramercy Tavern and Craft Restaurant in New York City joined David Stein and his team at Bistro St. Michaels to create a fabulous five-course menu. Wines were paired by Chris Goodhart, Wine Director for Balthazar, Pastis, Pravda, Lucky Strike and the newly opened Schiller's in New York City.

Saturday evening was crowned with Desserts, Spirits and Cigars at Town Dock Restaurant, hosted by Gourmet by the Bay, Jack Daniels and Easton's Cigar and Smokeshop, which offered Caribes' Camacho Corojo, the world's only authentic Corojo cigar.

Sunday morning, the Pavilion tent opened with a champagne and hors d'oeuvre reception hosted by Bellefon Champagne. At noon, Barbara Werley, Master Sommelier and Beverage Director at The Homestead in Hot Springs, Virginia, took the stage for a Champagne seminar. Ticket holders enjoyed wine tastings and presentations leading up to the Pavilion finale at 1:00 p.m., which was the live travel, food & wine auction.

Local auctioneer Herb Andrews kept bidders in suspense as they fought over a variety of items, including: a Viking beer keg refrigerator valued at \$3,500; dinner for 12 guests cooked by five of St. Michaels finest chefs, valued at \$2,000; and, the top auction item, a five-day, four-night trip with airfare to the luxurious Seven Mile Beach in the Cayman Islands, valued at \$5,000. Other auction items included collector bottles of wine in both magnum and 750 milliliter sizes, flights of collector's bourbons, a humidor filled with special cigars, and a tour of Orient Express Properties, including overnight stays at Keswick Hall in Charlottesville, VA, Charleston Place in Charleston, SC, and the Windsor Court Hotel in New Orleans, LA. This event alone raised over \$13,500 for local charities.

On Sunday evening a wine dinner was held at Town Dock Restaurant with Chef Michael Rork inviting chefs Chris Moyer and Randolph Sprinkle to re-create the James Beard Wine Dinner this team previously cooked at the James Beard House in New York City in 1997. That evening, The Tilghman Island Inn also hosted A Classic Maryland Wine Dinner prepared by the Inn's Chef David McCallum and Executive Sous Chef Dawn McLoughlin.

Proceeds from the 2004 St Michaels Food & Wine Festival will benefit the St. Michaels Food Bank and Pickering Creek Audubon Center.

In an attempt to feed the hungry in the Bay Hundred Area, the St Michaels Food Bank, run by volunteers at Christ Church, distributes groceries to those in need on a daily basis. A portion of the proceeds from the 2004 event will be donated to the St Michaels Food Bank to purchase food items as they deem necessary.

Pickering Creek Audubon Center, is dedicated to community based conservation of natural resources through environmental education and outreach. Located on a 400-acre farm and science education center near Easton, features 100 acres of forest, a mile of shoreline, nature trails, a low-ropes challenge course, live animal displays and a canoe launch. Pickering Creek's trails are open seven days a week from dawn to dusk. Over 15,000 students and adults attend programs here each year.

The St. Michaels Food & Wine Festival Committee has already begun preparations for next year's 3<sup>rd</sup> annual festival. The dates will be April 28<sup>th</sup>-May 1<sup>st</sup>, 2005.

For more information about the 2004 or 2005 St. Michaels Food and Wine Festival or to receive event photographs, visit the SMBA website at [www.stmichaelsmd.org](http://www.stmichaelsmd.org) or call the local office at 1.800.808.7622.