

SEPTEMBER 25 — NOVEMBER 8, 2009

# FESTIVAL GUIDE

---



EPCOT® INTERNATIONAL FOOD & WINE FESTIVAL

---

## CELEBRATING *Culinary Adventures*

---

Presented by

*VanityFair*

PREMIUM NAPKINS & PLATES



## 14<sup>TH</sup> ANNUAL EPCOT® INTERNATIONAL FOOD & WINE FESTIVAL



During the *14th Annual Epcot® International Food & Wine Festival*, we're celebrating food from cities like Rio De Janeiro, Brazil; Melbourne, Australia; Bangkok, Thailand, and many other regions of the world.

During the 45-day festival, we encourage you to enjoy the sights, sounds, tastes and smells as you stroll leisurely around World Showcase. We've even set up more than 25 International Marketplaces along the way to help you indulge in these authentic flavors.

Consider this your official guide to help you discover all the Festival has to offer, including details on our culinary and wine experiences. Upon arrival at the Festival, be sure to pick up the NEW weekly Festival schedule to help plan your visit.

Late afternoon and into the evening, be sure to visit America Gardens Theatre to experience our *Eat to the Beat* concert series, featuring a variety of popular performers. This year's Festival promises a flavorful adventure for all ages.

On behalf of the entire *Epcot®* team, may your journey around the globe be filled with memories that last a lifetime.



Bon appétit!

*Dan*

Dan Cockerell  
Vice President, *Epcot®*

# TABLE *of* CONTENTS

---

|                                                     |              |
|-----------------------------------------------------|--------------|
| FESTIVAL EXPERIENCES.....                           | 4-5          |
| FESTIVAL CULINARY<br>AND WINE PROGRAMS.....         | 6-10         |
| FESTIVAL SHOPPING.....                              | 11           |
| DAILY SCHEDULES.....                                | 12-18, 23-35 |
| PARTY FOR THE SENSES.....                           | 19           |
| FESTIVAL MAP.....                                   | 20-21        |
| EAT TO THE BEAT CONCERT SERIES...                   | 22           |
| VISITING WINERIES, BREWERIES &<br>DISTILLERIES..... | 36           |
| VISITING CHEFS & SPEAKERS.....                      | 37           |
| WALT DISNEY WORLD® CHEFS.....                       | 38           |

---

CELEBRATING  
CULINARY  
ADVENTURES

---

# CELEBRATE



*Chef Jens Dahlmann, Executive Chef  
Epcot® Food & Beverage*

Every day of the Festival brings indulging culinary and beverage adventures. On pages 12-18 and 23-35, you can discover all the different activities to celebrate, listed by time, day, and location! All events are held in the Festival Welcome Center unless noted.

## FESTIVAL WELCOME CENTER

*Open daily 9:00 a.m. to 9:00 p.m.*

### CULINARY DEMONSTRATIONS/WINE PRESENTATIONS

Learn from the pros at these 45-minute culinary sessions. Meet the featured chef and wine presenter, pick up a few tips and best of all – taste the demonstrated dish and wine pairing!

DAILY: 1:00 P.M., 2:45 P.M., 4:30 P.M.

*Price: \$8.00 per person, tax included. Theme Park admission required.*

---

### WINE/BEVERAGE SEMINARS

A 45-minute seminar allows you to meet the featured winery principal or beverage expert, learn a few tips and sample the selected wines/beverages. Cheers!

DAILY: 12:00 P.M., 2:00 P.M., 3:45 P.M., 5:30 P.M.

*Price: \$8.00 per person, tax included. Theme Park admission required.*

## AUTHORS WITHOUT BORDERS

Listen to renowned authors from the food and wine industries speak about popular topics in these 30-minute conversations.

FRIDAY — SUNDAY AT 12:00 P.M. AND 3:45 P.M.

*Included with Epcot® admission*

---

## AUTHENTIC TASTE SEMINARS

Each of these 30-minute seminars celebrate the origins, properties, and history of pure ingredients in a lively and informative presentation by subject authorities.

FRIDAY — SUNDAY AT 2:00 P.M. AND 5:30 P.M.

*Included with Epcot® admission*

---

## BOOK SIGNINGS AND MEET & GREET'S

Don't miss the occasion to chat with a celebrated author and/or personality! Be sure to have your purchased book/merchandise autographed. Please check the daily schedules for featured authors and personalities or visit the Festival Information Desk.

---

## BOTTLE SIGNINGS

Meet the winemaker and have your purchased bottle of wine autographed for a great souvenir or that special occasion! Please check the weekly schedules for topics and presenters or visit the Festival Information Desk.

---

## THE WONDERS BAR

Featuring wine, sparkling wine and cheese - a special way to start your day or wind down in the evening!

## DISNEY GIFT CARDS

A special festival-themed mini DISNEY GIFT CARD is a convenient way to carry your money right on your wrist. You may purchase the DISNEY GIFT CARD at Epcot Main Entrance Ticket Booths and Guest Relations, plus locations in the Festival Center; Edy's Flavorhood; New York State Wine Adventure; Festival Gift Shop by Canada boat dock; The Beer Hop; Worldshowcase Merchandise Shop; Port of Entry; Disney Traders; World Traveler, at International Gateway; and Bridge Kiosks.

The Disney Gift Card can only be used at select participating locations at Disneyland® Resort, Walt Disney World® Resort, Disney Cruise Line®, Disney Store locations in the US, and DisneyStore.com. See participating locations for details or visit [DisneyGiftCard.com](http://DisneyGiftCard.com) for more information about the Disney Gift Card Program.



# FESTIVAL EXPERIENCES

---

## FLAVORHOOD

*Hosted by Edy's Ice Cream*

### Rose Walk near Imagination Walkway

A great way to celebrate with your family, neighbors and new friends! Visit the Rose Walk where you can purchase ice cream from the "Flavorhood," test your "flavorology" to learn your ice cream personality and enjoy flavorful, fun activities for the entire family!

---

## HISTORY OF BEER IN AMERICA

*Hosted by The Boston Beer Company, Brewers of Samuel Adams Beer®*

*\*Included with Epcot® admission*

### American Adventure Pavilion

Learn about the history of beer and the awesome art and science of brewing. In addition, glimpse into the world of Samuel Adams and try a variety of world-class beers!

DAILY DEMONSTRATIONS: 11:50 A.M., 12:35 P.M., 2:05 P.M., 3:35 P.M., 5:00 P.M., AND 6:05 P.M.

---

## WORLD SHOWCASE WINE WALK

Enjoy a sample selection of our most popular wines as you stroll Epcot's World Showcase. Purchase your Wine Walk Passport for \$20 at any of the three wine shops located in Germany, Italy or France pavilions. The Wine Walk Passport opens the door for you to experience a wine flight package of six hand-selected wines which include: *Valekenberg Madonna* Spatlese, *Valekengerg Madonna* Leibframilch, *Castello Banfi San Angelo* Pinot Grigio, *Castello Banfi Rosa Regale*, *Georges Duboeuf* Pouilly Fuisse and *Chateau Tour de Segur* Bordeaux.

---

## TASTE OF PUGLIA, ITALY

*Hosted by Taste of Puglia - Comune di Andria - Qoco*

### Italy Pavilion

Celebrate an experience of a lifetime when Puglian chefs and wineries bring their regional flavors to *Epcot*®! Guests will learn about the history of olive oil and pasta from experts, observe traditional techniques used in preparing gourmet products indigenous to Puglia and have the opportunity to purchase these remarkable products.

DAILY DEMONSTRATIONS

---

## THE NEW YORK STATE WINE ADVENTURE

*Hosted by The New York Wine & Grape Foundation*

### Between the Refreshment Port and Canada Pavilion

Explore the regional expressions of the award-winning wines from the Empire State of New York. This is an opportunity to purchase wine by the glass or select wines by the bottle to take home. Visiting winemakers are present every weekend.

---

## BEER HOP

### Between France and Morocco Pavilions

Purchase a beer passport to begin your tasting adventure! Celebrate the fine art of beer making and sample amazing ales, lagers and craft beers from around the globe. This one-of-a-kind experience will tantalize taste buds and educate the palate.

---

### TABLES *in Wonderland*

Florida Residents and Annual/Seasonal Passholders - Did you know that you are eligible to purchase Tables in Wonderland membership and save 20% when dining at participating *Walt Disney World*® table service restaurants? To learn more, please visit [disneyworld.com/resident](http://disneyworld.com/resident) or if you are a Passholder visit [disneyworld.com/passholder](http://disneyworld.com/passholder). Please feel free to call (407) 566-5858 with questions.



# FESTIVAL CULINARY

**Reservations open Tuesday, August 11, at 7:00 a.m.**

*Please note that some Wine & Culinary Programs and Festival Dining Experiences require additional admission fee.*

Call 407.WDW.FEST (407.939.3378) or visit the Festival Welcome Center at *Epcot*® for additional information and reservations.

---

## SWEET SUNDAYS

*Hosted by Martini & Rossi*

A highly acclaimed pastry chef or baker will demonstrate three signature desserts, which will be served throughout the demonstration. A welcome breakfast buffet, including sparkling wines, is served at each event.

**Where: Festival Welcome Center**

**When: Sundays from 10:00 a.m. - 12:00 p.m.**

*Price: \$80.00 per person, plus tax, gratuity included – Theme Park admission required.*

September 27 - *Andrew Shotts - Garrison Confections, Central Falls, Rhode Island*

October 4 - *Warren Brown - Sugar Rush, Food Network® and CakeLove, Washington, DC*

- *Mary Meyers - CakeLove, Washington, DC*

October 11 - *David Guas - Bayou Bakery, Arlington, Virginia*

October 18 - *Matt Lewis and Renato Poliafito - Baked, Brooklyn, New York*

October 25 - *Claire Clark - The French Laundry, Yountsville, California*

November 1 - *Geraldine Randalsome - Creative Cutters, Richmond Hill, Ontario, Canada*

November 8 - *Jacque Torres - Jacques Torres Chocolates, New York, New York*

*All appearances, presentations and events are subject to change without notice.*



# WINE PROGRAMS

## CELEBRATING FAMILY & FRIENDS IN THE KITCHEN

This delightful three-course lunch celebrates the joys of preparing a meal with family and friends. The hosts will demonstrate how to prepare an appetizer, main course and dessert. A notable winery representative will pair each course with a selection of their wines.

**Where: Festival Welcome Center**

**When: Fridays from 10:00 a.m. - 12:00 p.m.**

*Price: \$110.00-130.00 per person, plus tax, gratuity included – Theme Park admission required.*

\*September 26 - *The Deen Brothers - Jamie Deen and Bobby Deen - The Lady & Sons Restaurant, Savannah, Georgia (\$130)*

October 2 - *Suvir Saran - American Masala and Devi, New York, New York*

October 9 - *Patti LaBelle - Recipes for the Good Life*

October 16 - *Dean Max and Paula DaSilva - 3030 Ocean Restaurant, Fort Lauderdale, Florida*

October 23 - *Alan Wong - Alan Wong Restaurant, Honolulu, Hawaii*

October 30 - *Cat Cora - Kouzzina by Cat Cora, Disney's BoardWalk Resort (\$130)*

November 6 - *Andrea Immer Robinson, M.S. - Everyday Dining with Wine with John Robinson*

*\*Saturday Program*



*All appearances, presentations and events are subject to change without notice.*

## EPCOT® ADVENTURES IN WINE VARIETALS

These comparative tastings, hosted by a renowned wine educator, will highlight the regional influence of a single-grape varietal. Each event will focus on a different varietal, giving the opportunity to learn how terrior and wine-making methods affect the characteristics of the wine.

### **Where: Wonders Retreat**

### **When: Saturdays, 1:00 p.m. - 2:30 p.m.**

*Price: \$80.00 per person, plus tax, gratuity included - Theme Park admission is not required.*

October 10 - *Celebrating the Zinfandel Grape*, Brian Koziol, M.S.

October 31 - *Celebrating the Pinot Noir Grape*, Jean Charles Boisset,  
President, Boisset Family Estates

November 7 - *Celebrating the Cabernet Sauvignon Grape*, Andrea Immer Robinson, M.S.

---

## EPCOT® WINE SCHOOLS

Enjoy this fabulous, comprehensive program facilitated by a prestigious wine authority. This afternoon session engages the flavors and traditions of distinctive wine cultures, teaches how to taste several regional wines and concludes with a celebratory reception and certificate of completion.

### **Where: Wonders Retreat**

### **When: Select Weekend Dates, 1:00 p.m. - 4:00 p.m.**

*Price: \$125.00 per person, plus tax, gratuity included - Theme Park admission is not required.*

October 3 - *Taste Wine Like a Master*, John Blazon, M.S., Brian Koziol, M.S. and  
George Miliotes, M.S.

October 17 - *Monterey, California*, Peter Figge, M.S.

October 24 - *Exploring the Burgundy Varietal's Chardonnay & Pinor Noir  
Around the World*, Fred Dame, M.S.

November 8 - *South African*, Robin Back, Proprietor of Fairview Wines



*All appearances, presentations and events are subject to change without notice.*

## CHEESE SEMINARS

This is an exceptional opportunity to learn more about cheese from the expert “fromagers” from the Artisanal Premium Cheese Center in New York City and other experts in the cheese industry. In addition, the featured cheese will be paired with selected wines, introduced by a wine representative.

**Where: Festival Welcome Center**

**When: Saturdays, 10:30 a.m. – 11:45 a.m.**

*Price: \$75.00 per person, plus tax, gratuity included - Theme Park admission required.*

\*September 26 - *Spain* - Waldemar Albrecht-Luna

October 3 - *France* - Max McCalman

October 10 - *Italy* - Erin Hedley

October 17 - *United Kingdom* - Waldemar Albrecht-Luna

October 24 - *United States* - Max McCalman

October 31 - *France* - Waldemar Albrecht-Luna

November 7 - *Italy* - Max McCalman

*\*Program in Wonders Retreat*

---

## MEXICO TEQUILA TASTINGS

Come taste authentic Mexican tequila and learn about the history and traditions around its production from a true Tequila Master. This new location offers appetizer samplings of ceviche and tostada as guests embark on their tequila flight.

**Where: La Cava del Tequila, Mexico Pavilion at Epcot®**

**When: Fridays, Saturdays, Sundays at 3:00 p.m.**

*Price: \$35.00 per person, plus tax, gratuity included - Theme Park admission required.*

---

## FRENCH REGIONAL LUNCHES

Discover the cuisine and wine from a different region in France on selected Sundays. Lunch will be prepared by the chefs from Bistro de Paris at the France Pavilion at Epcot® with wines presented by a visiting winery principle.

**Where: Bistro de Paris, France Pavilion at Epcot®**

**When: Select Sundays, 12:00 p.m.**

*Price: \$95.00 per person, plus tax, gratuity included - Theme Park admission required.*

October 4 - *Bordeaux* - Jorge Hernandez representing Andre Lurton

October 11 - *Cotes du Rhone* - Lydia Tremble representing J.L. Colombo

October 18 - *Alsace* - Alexandra Marshall representing Maison Trimbach

October 25 - *Champagne* - Frederic Goossens representing Champagne Pommery

November 1 - *Burgundy* - Jean Charles Boisset, President of Boisset Family Estates

*All appearances, presentations and events are subject to change without notice.*

## FOOD & WINE PAIRINGS

These late afternoon sessions are great opportunities to discover a marriage of three regional wines with three tasting-size portions of regional cuisines from select *Epcot*® restaurants. A wine representative will moderate each session and these will vary according to location. Featured wines and menu selections will change daily.

**Where: Italy, Japan and Morocco Pavilions at *Epcot*®**

*Price: \$55.00 per person, plus tax, gratuity included - Theme Park admission required.*

Saturdays, 2:30 – 4:00 p.m. - *Tutto Italia Ristorante*, Italy Pavilion, *Epcot*®

Mondays, 3:30 – 5:00 p.m. - *Tokyo Dining*, Japan Pavilion, *Epcot*®

Tuesdays, 3:30 – 5:00 p.m. - *Restaurant Marrakesh*, Morocco Pavilion, *Epcot*®

## CULINARY ADVENTURES IN SIGNATURE DINING

*Walt Disney World*® signature restaurants welcome you to a magical and memorable meal. The resident chef will prepare a glorious culinary experience as a representative of one or more hosting wineries presents the accompanying wines for each dinner. Prices are per person plus tax, gratuity included. Theme Park admission not required.

|            |           |           |                                                                             |
|------------|-----------|-----------|-----------------------------------------------------------------------------|
| October 1  | 6:30 p.m. | \$150.00  | <i>Jiko-The Cooking Place at Disney's Animal Kingdom Lodge</i>              |
|            |           | CHEF      | Suvir Saran                                                                 |
|            |           | HOST CHEF | Brett Hill                                                                  |
| October 1  | 7:00 p.m. | \$100.00  | <i>Portobello Italian Trattoria at Downtown Disney® Area</i>                |
|            |           | CHEF      | Tony Mantuano                                                               |
|            |           | HOST CHEF | Steven Richard                                                              |
| October 13 | 6:15 p.m. | \$115.00  | <i>Raglan Road at Downtown Disney® Area</i>                                 |
|            |           | HOST CHEF | Kevin Dundon                                                                |
| October 15 | 5:30 p.m. | \$135.00  | <i>Flying Fish Cafe at Disney's BoardWalk Resort</i>                        |
|            |           | HOST CHEF | Tim Keating                                                                 |
| October 16 | 6:30 p.m. | \$185.00  | <i>bluezoo, Lake Buena Vista, Florida</i>                                   |
|            |           | CHEF      | Todd English                                                                |
|            |           | HOST CHEF | Christopher Windus                                                          |
| October 22 | 6:30 p.m. | \$115.00  | <i>The Wave at Disney's Contemporary Resort</i>                             |
|            |           | HOST CHEF | Frank Brough                                                                |
| October 25 | 6:30 p.m. | \$375.00  | <i>Victoria &amp; Albert's at Disney's Grand Floridian Resort &amp; Spa</i> |
|            |           | HOST CHEF | Scott Hunnel                                                                |
| October 29 | 6:30 p.m. | \$180.00  | <i>California Grill at Disney's Contemporary Resort</i>                     |
|            |           | HOST CHEF | Brian Piasecki                                                              |
| October 30 | 6:30 p.m. | \$150.00  | <i>Wonder's Retreat at Epcot®</i>                                           |
|            |           |           | Jean Claude Boisset vs. Jean Charles Boisset Wines                          |
|            |           | HOST CHEF | Jens Dahlmann                                                               |
| November 5 | 6:30 p.m. | \$125.00  | <i>Cítricos at Disney's Grand Floridian Resort &amp; Spa</i>                |
|            |           | HOST CHEF | Phillip Ponticelli                                                          |

*All appearances, presentations and events are subject to change without notice.*

# FESTIVAL *Shopping*

## FESTIVAL WELCOME CENTER

Wonders of Life Pavilion in Future World

Open Daily: 9:00 a.m. – 9:00 p.m.

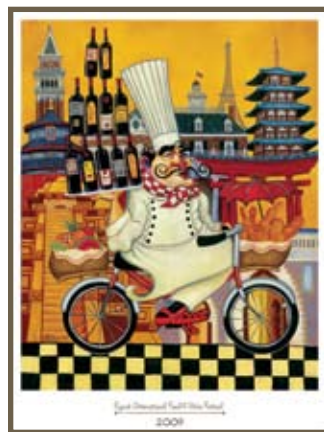
The Festival Welcome Center is brimming with a delightful selection of festival merchandise including the 14th annual poster, marketplace cookbook, festival kitchen wares and much, much more!

While visiting the Festival Welcome Center, peruse a selection of the prestigious wines, brews and liquors showcased at the Festival's seminars, events and International Marketplaces.

The Festival Welcome Center is also the home of the books from the pros. Find books on food and wine and be sure to check the schedule for appearances by your favorite celebrity chefs and authors.

Visit our other Festival Shops along the World Showcase Promenade where you will find additional festival merchandise offerings and artisans.

Expedite your visits to marketplace kiosks and festival shopping locations! Purchase a festival-themed, wearable mini Disney Gift Card throughout *Epcot*® (see map). Each card can be loaded (and reloaded) with any amount from \$5 to \$1,500.



### TIM ROGERSON

Epcot International Food and  
Wine Festival Poster Artist

Appearing 11:00 a.m. - 9:00 p.m.  
at the Festival Gift Shop, near the  
Canada Pavilion boat dock

September 25, 26 & 27

October 3, 4, 17 & 19

November 7 & 8



# DAILY SCHEDULES

## FRIDAY, SEPTEMBER 25

- 12:00-12:30 P.M. AUTHORS WITHOUT BORDERS | The Barcelona Kitchen | Hosted by Andrews McMeel Publishing, LLC | *Andy Pforzheimer & Sasa Mabr-Batuz*
- 12:00-12:45 P.M. WINE SEMINAR | MacMurray Ranch, Sonoma, California | *Kate MacMurray*
- 12:45 P.M. BOOK SIGNING | The Barcelona Kitchen | *Hosted by Andy Pforzheimer & Sasa Mabr-Batuz*
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | OLA, Miami Beach, Florida | *Douglas Rodriguez*
- 2:15 P.M. BOOK SIGNING | Ceviche | *Douglas Rodriguez*
- 2:00-2:45 P.M. WINE SEMINAR | Kobrand Spain
- 2:00-2:30 P.M. AUTHENTIC TASTE SEMINAR | Coffee, Joffrey's Coffee & Tea Company | *Chris de Mezzo*
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Barcelona Wine and Tapas Bar, South Norwalk, Connecticut | *Andy Pforzheimer & Sasa Mabr-Batuz*
- 3:00-4:00 P.M. MEXICO TEQUILA TASTINGS | La Cava del Tequila, Mexico Pavilion, **Epcot**\*
- 3:45-4:30 P.M. WINE SEMINAR | Marqués de Cáceres, Rioja, Spain | *Luis Burgueno*
- 3:45-4:15 P.M. AUTHORS WITHOUT BORDERS | Easy Gluten-Free Baking | Hosted by Lake Isle Press | *Elizabeth Barbone*
- 4:30 P.M. BOOK SIGNING | Easy Gluten-Free Baking | *Elizabeth Barbone*
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Café Boulud, Palm Beach, Florida | *Matthew Petersen*
- 5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE
- 5:30-6:00 P.M. AUTHENTIC TASTE SEMINAR | Fizzy Fruit Grapes, Fizzy Fruit | *Alex Espalin*
- 5:30-6:15 P.M. WINE SEMINAR | Caymus Vineyards, Napa Valley, California | *Edward Murray*

## SATURDAY, SEPTEMBER 26

- 10:00-12:00 P.M. CELEBRATING FAMILY & FRIENDS IN THE KITCHEN | The Lady & Sons, Savannah, Georgia | *Jamie Deen and Bobby Deen*
- 10:30-11:45 A.M. CHEESE TASTING (WONDERS RETREAT) | Spain | *Spanish cheese selection presented by Waldemar Albrecht, Artisanal Premium Cheese, New York, New York*
- 12:00-12:45 P.M. WINE SEMINAR | MacMurray Ranch, Sonoma, California | *Kate MacMurray*
- 12:00-12:30 P.M. AUTHORS WITHOUT BORDERS | The Barcelona Kitchen | Hosted by Andrews McMeel Publishing, LLC | *Andy Pforzheimer & Sasa Mabr-Batuz*
- 12:15 P.M. BOOK SIGNINGS | Y'All Come Eat and Take It Easy | *The Deen Family*
- 12:45 P.M. BOOK SIGNING | The Barcelona Kitchen | *Andy Pforzheimer & Sasa Mabr-Batuz*
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | MediterAsia Consulting Inc, Miami Beach, Florida | *Michael B. Jacobs*
- 2:00-2:45 P.M. WINE SEMINAR | Caymus Vineyards, Napa Valley, California | *Edward Murray*
- 2:00-2:30 P.M. AUTHENTIC TASTE SEMINAR | Coffee, Joffrey's Coffee & Tea Company | *Chris de Mezzo*
- 2:30-4:00 P.M. FOOD & WINE PAIRING | Tutto Italia Ristorante, Italy Pavilion, **Epcot**\*
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Garrison Confections, Central Falls, Rhode Island | *Andrew Shotts*
- 3:00-4:00 P.M. MEXICO TEQUILA TASTINGS | La Cava del Tequila, Mexico Pavilion, **Epcot**\*
- 3:45-4:30 P.M. WINE SEMINAR | S.A. Prüm, Mosel River Valley, Germany | *Raimond Prüm*
- 3:45-4:15 P.M. AUTHORS WITHOUT BORDERS | Easy Gluten-Free Baking | Hosted by Lake Isle Press | *Elizabeth Barbone*
- 4:00 P.M. BOOK SIGNING | Making Artisan Chocolates: Flavor-Infused Chocolates, Truffles, and Confections | *Andrew Shotts*
- 4:30 P.M. BOOK SIGNING | Easy Gluten-Free Baking | *Elizabeth Barbone*



4:30-5:30 P.M. CULINARY DEMONSTRATION / WINE PRESENTATION | Publix Apron's Cooking School | *Jim Hendry*

5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE

5:30-6:00 P.M. AUTHENTIC TASTE SEMINAR | Fizzy Fruit Grapes, Fizzy Fruit | *Alex Espalin*

5:30-6:15 P.M. WINE SEMINAR | Kobrand Spain

---

## SUNDAY, SEPTEMBER 27

10:00-12:00 P.M. SWEET SUNDAYS | Garrison Confections, Central Falls, Rhode Island | *Andrew Shotts*

12:00-12:45 P.M. WINE SEMINAR | Kobrand Spain

12:00-12:30 P.M. AUTHORS WITHOUT BORDERS | The Barcelona Kitchen | Hosted by Andrews McMeel Publishing, LLC | *Andy Pforzheimer & Sasa Mahr-Batuz*

12:15 P.M. BOOK SIGNING | Making Artisan Chocolates: Flavor-Infused Chocolates, Truffles, and Confections | *Andrew Shotts*

12:45 P.M. BOOK SIGNING | The Barcelona Kitchen | *Andy Pforzheimer & Sasa Mahr-Batuz*

1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | American Brownie Co. | *Andrea Zelen*

2:00-2:45 P.M. WINE SEMINAR | Sapphire Hill Winery, Russian River Valley, California | *Timothy Meinken*

2:00-2:30 P.M. AUTHENTIC TASTE SEMINAR | Coffee, Joffrey's Coffee & Tea Company | *Chris de Mezzo*

2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Opus 39 Restaurant, St. Augustine, Florida | *Michael McMillan*

3:00-4:00 P.M. MEXICO TEQUILA TASTINGS | La Cava del Tequila, Mexico Pavilion, Epcot®

3:45-4:30 P.M. BEER SEMINAR | Abita Beer, Louisiana, U.S.A. | *David Blossman*

3:45-4:15 P.M. AUTHORS WITHOUT BORDERS | Easy Gluten-Free Baking | Hosted by Lake Isle Press | *Elizabeth Barbone*

4:30 P.M. BOOK SIGNING | Easy Gluten-Free Baking | *Elizabeth Barbone*

4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Brosia Restaurant, Miami, Florida | *Arthur Artilles*

5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE

5:30-6:00 P.M. AUTHENTIC TASTE SEMINAR | Fizzy Fruit Grapes, Fizzy Fruit | *Alex Espalin*

5:30-6:15 P.M. WINE SEMINAR | Marqués de Cáceres, Rioja, Spain | *Luis Burgueno*

---

## MONDAY, SEPTEMBER 28

12:00-12:45 P.M. WINE SEMINAR | S.A. Prüm, Mosel River Valley, Germany | *Raimond Prüm*

1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Hollywood Beach Marriott, Hollywood, Florida

2:00-2:45 P.M. WINE SEMINAR | Sapphire Hill Winery, Russian River Valley, California | *Timothy Meinken*

2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Olivia's Cafe, Disney's Old Key West Resort | *Glenn O'Brien*

3:00-5:00 P.M. FOOD & WINE PAIRING | Tokyo Dining, Japan Pavilion, Epcot®

3:45-4:30 P.M. WINE SEMINAR | S.A. Prüm, Mosel River Valley, Germany | *Raimond Prüm*

4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Delray Beach Marriott, Delray Beach, Florida | *Adam Savage*

5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE

5:30-6:15 P.M. BEER SEMINAR | Abita Beer, Louisiana, U.S.A. | *David Blossman*

# DAILY SCHEDULES

## TUESDAY, SEPTEMBER 29

- 12:00-12:45 P.M. WINE SEMINAR
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | **Disney's Contemporary Resort Events** | *James Kleinschmidt*
- 2:00-2:45 P.M. WINE SEMINAR | Puglian Wines | *Taste of Puglia, Antonella Millarte*
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Garden Grill, The Land, **Epcot®** | *Joel Schaefer*
- 3:30-5:00 P.M. **FOOD & WINE PAIRING** | **Restaurant Marrakesh, Morocco Pavilion, Epcot®**
- 3:45-4:30 P.M. WINE SEMINAR
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | **Disney's Yacht and Beach Club Events** | *Javier Pareja*
- 5:15, 6:30, 7:45 P.M. **EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE**
- 5:30-6:15 P.M. WINE SEMINAR | Puglian Wines | *Comune di Andria - Qoco, Antonella Millarte*

## WEDNESDAY, SEPTEMBER 30

- 12:00-12:45 P.M. BEER SEMINAR | Abita Beer, Louisiana, U.S.A. | *David Blossman*
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Liberty Tree Tavern, **Magic Kingdom® Park** | *Edwin Almonte*
- 2:00-2:45 P.M. WINE SEMINAR
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Chefs de France, France Pavilion, **Epcot®** | *Bruno Vrignon*
- 3:45-4:30 P.M. BEER SEMINAR | Abita Beer, Louisiana, U.S.A. | *David Blossman*
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | 'Ohana, **Disney's Polynesian Resort** | *T.J. Sudiswa*
- 5:15, 6:30, 7:45 P.M. **EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE**
- 5:30-6:15 P.M. WINE SEMINAR

## THURSDAY, OCTOBER 01

- 12:00-12:45 P.M. WINE SEMINAR | New York Wine & Grape Foundation
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Portabello Italian Trattoria, **Downtown Disney® Area** | *Tony Mantuano*
- 2:00-2:45 P.M. WINE SEMINAR
- 2:15 P.M. BOOK SIGNING | Wine Bar Food | *Tony Mantuano*
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Viland, Chicago, Illinois | *Steve Chiappetti*
- 3:45-4:30 P.M. WINE SEMINAR
- 4:00 P.M. BOOK SIGNING | The Hauser Diet | *Steve Chiappetti*
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Encore Restaurant, Memphis, Tennessee | *José Gutierrez*
- 5:15, 6:30, 7:45 P.M. **EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE**
- 5:30-6:15 P.M. WINE SEMINAR | New York Wine & Grape Foundation
- 6:30 P.M. **SIGNATURE DINING** | **Jiko-The Cooking Place, Disney's Animal Kingdom Lodge** | *Suvir Saran and Brett Hill*
- 7:00 P.M. **SIGNATURE DINING** | Portabello Italian Trattoria, **Downtown Disney® Area** | *Tony Mantuano and Steven Richard*

*All appearances, presentations and events are subject to change without notice.*

*All events are held in the Festival Welcome Center unless otherwise noted in purple.*



## FRIDAY, OCTOBER 02

- 10:00-12:00 P.M. CELEBRATING FAMILY & FRIENDS IN THE KITCHEN | American Masala, Devi, New York, New York | *Suvir Saran*
- 12:00-12:45 P.M. WINE SEMINAR | Allan Scott Family Wines, Marlborough, New Zealand | *Fred Ordway*
- 12:00-12:30 P.M. AUTHORS WITHOUT BORDERS | Latin Evolution | Hosted by Lake Isle Press | *Jose Garces*
- 12:15 P.M. BOOK SIGNING | American Masala | *Suvir Saran*
- 12:45 P.M. BOOK SIGNING | Latin Evolution | *Jose Garces*
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Montage Resort and Spa, Laguna Beach, California | *Richard Ruskell*
- 2:00-2:45 P.M. SPIRIT SEMINAR | LeBlon Cachaca, Brazil
- 2:00-2:30 P.M. AUTHENTIC TASTE SEMINAR | White Jasmine, Spices | *Huma Siddiqui*
- 2:45 P.M. BOOK SIGNING | Jasmine in Her Hair: Culture and Cuisine from Pakistan | *Huma Siddiqui*
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Chef Selz Inc, Pensacola, Florida | *Andrew Selz*
- 3:00-4:00 P.M. MEXICO TEQUILA TASTINGS | La Cava del Tequila, Mexico Pavilion, Epcot®
- 3:45-4:30 P.M. SPIRIT SEMINAR | Tequila presented by the State of Jalisco, Mexico Tourism Board
- 3:45-4:15 P.M. AUTHORS WITHOUT BORDERS | Delicious Disney and Delicious Disney Desserts | *Pam Brandon*
- 4:00 P.M. BOOK SIGNING | Plank Cooking with Chef Selz | *Andrew Selz*
- 4:30 P.M. BOOK SIGNING | Delicious Disney | *Pam Brandon*
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Presented by the State of Jalisco, Mexico Tourism Board | *Jose Luis Camarillo*
- 5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE
- 5:30-6:00 P.M. AUTHENTIC TASTE SEMINAR | Vanilla, Nielsen-Massey Vanilla | *Beth Nielson*
- 5:30-6:15 P.M. WINE SEMINAR | Allan Scott Family Wines, Marlborough, New Zealand | *Fred Ordway*

## SATURDAY, OCTOBER 03

- 10:30-11:45 A.M. CHEESE TASTING | France | *French Cheese Selection presented by Max McCalman, Artisanal Premium Cheese, New York, New York*
- 12:00 P.M. BOOK SIGNING | The Cheese Plate and Cheese: A Connoisseur's Guide to the World's Best | *Max McCalman*
- 12:00-12:45 P.M. SPIRIT SEMINAR | LeBlon Cachaca, Brazil
- 12:00-12:30 P.M. AUTHORS WITHOUT BORDERS | Latin Evolution | Hosted by Lake Isle Press | *Jose Garces*
- 12:45 P.M. BOOK SIGNING | Latin Evolution | *Jose Garces*
- 1:00-4:00 P.M. EPCOT® WINE SCHOOL (WONDERS RETREAT) | Taste Wine Like A Master | *Orlando Master Sommeliers John Blazon, George Miliotes & Brian Koziol*
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Chez Pascal, Providence, Rhode Island | *Matt Gennuso*
- 2:00-2:45 P.M. WINE SEMINAR
- 2:00-2:30 P.M. AUTHENTIC TASTE SEMINAR | White Jasmine, Spices | *Huma Siddiqui*
- 2:30-4:00 P.M. FOOD & WINE PAIRING | Tutto Italia Ristorante, Italy Pavilion, Epcot®
- 2:45 P.M. BOOK SIGNING | Jasmine in Her Hair: Culture and Cuisine from Pakistan | *Huma Siddiqui*
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Devi, New York, New York | *Suvir Saran*
- 3:00-4:00 P.M. MEXICO TEQUILA TASTINGS | La Cava del Tequila, Mexico Pavilion, Epcot®
- 3:45-4:30 P.M. SPIRIT SEMINAR | LeBlon Cachaca, Brazil

*All appearances, presentations and events are subject to change without notice.  
All events are held in the Festival Welcome Center unless otherwise noted in purple.*

# DAILY SCHEDULES

- 3:45-4:15 P.M. AUTHORS WITHOUT BORDERS | Delicious Disney and Delicious Disney Desserts | *Pam Brandon*
- 4:30 P.M. BOOK SIGNING | Delicious Disney | *Pam Brandon*
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Sugar Rush, Food Network® and CakeLove, Washington, DC | *Warren Brown and Mary Meyers*
- 5:15, 6:30, 7:45 P.M. **EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE**
- 5:30 P.M. BOOK SIGNING | CakeLove | *Warren Brown, Mary Meyers*
- 5:30-6:00 P.M. AUTHENTIC TASTE SEMINAR | Vanilla, Nielsen-Massey Vanillas | *Beth Nielson*
- 5:30-6:15 P.M. SPIRIT SEMINAR | Tequila presented by the State of Jalisco, Mexico Tourism Board
- 

## SUNDAY, OCTOBER 04

- 10:00-12:00 P.M. SWEET SUNDAYS | Sugar Rush, Food Network® and CakeLove, Washington, DC | *Warren Brown and Mary Meyers*
- 12:00-2:00 P.M. **FRENCH REGIONAL LUNCHEONS** | **Bistro de Paris, France Pavilion, Epcot®, Bordeaux** | *Jorge Hernandez - J.W. Deutsch*
- 12:00-12:45 P.M. WINE SEMINAR | Concha y Toro Santiago, Chile | *Sebastian Lopez*
- 12:00-12:30 P.M. AUTHORS WITHOUT BORDERS | Latin Evolution | Hosted by Lake Isle Press | *Jose Garces*
- 12:15 P.M. BOOK SIGNING | CakeLove | *Warren Brown and Mary Meyers*
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Charleston Grill, Charleston, South Carolina | *Bob Waggoner*
- 2:00-2:45 P.M. WINE SEMINAR | Viñedos Emiliana, Santiago, Chile | *Fernando Pavon*
- 2:00-2:30 P.M. AUTHENTIC TASTE SEMINAR | White Jasmine, Spices | *Huma Siddiqui*
- 2:45 P.M. BOOK SIGNING | Jasmine in Her Hair: Culture and Cuisine from Pakistan | *Huma Siddiqui*
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Pascal's on Ponce, Coral Gables, Florida | *Pascual Oudin*
- 3:00-4:00 P.M. **MEXICO TEQUILA TASTINGS** | **La Cava del Tequila, Mexico Pavilion, Epcot®**
- 3:45-4:30 P.M. WINE SEMINAR | Trivento, Mendoza, Argentina
- 3:45-4:15 P.M. AUTHORS WITHOUT BORDERS | Delicious Disney and Delicious Disney Desserts | *Pam Brandon*
- 4:30 P.M. BOOK SIGNING | Delicious Disney | *Pam Brandon*
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Le Crepe Nanou, New Orleans, Louisiana | *Dominique Macquet*
- 5:15, 6:30, 7:45 P.M. **EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE**
- 5:30-6:00 P.M. AUTHENTIC TASTE SEMINAR | Vanilla, Nielsen-Massey Vanilla | *Beth Nielson*
- 5:30-6:15 P.M. WINE SEMINAR | Concha y Toro, Santiago, Chile | *Sebastian Lopez*
- 

## MONDAY, OCTOBER 05

- 12:00-12:45 P.M. WINE SEMINAR | Viñedos Emiliana, Santiago, Chile | *Fernando Pavon*
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Cinderella's Royal Table, **Magic Kingdom® Park** | *Jim Phillips*
- 2:00-2:45 P.M. WINE SEMINAR | Concha y Toro, Santiago, Chile | *Sebastian Lopez*
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | The Wave, **Disney's Contemporary Resort** | *Dylan Schaunwecker*
- 3:00-5:00 P.M. **FOOD & WINE PAIRING** | **Tokyo Dining, Japan Pavilion, Epcot®**

*All appearances, presentations and events are subject to change without notice.*

*All events are held in the Festival Welcome Center unless otherwise noted in purple.*

- 3:45-4:30 P.M. WINE SEMINAR | Viñedos Emiliana, Santiago, Chile | *Fernando Paven*
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Publix Apron's Cooking School | *Graham Taylor*
- 5:00-5:45 P.M. WINE SEMINAR | King Estate Winery, Wilamette Valley, Washington | *Randy Ford*
- 5:15, 6:30, 7:45 P.M. **EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE**

## TUESDAY, OCTOBER 06

- 12:00-12:45 P.M. WINE SEMINAR | Milbrandt Vineyards, Wahluke Slope, Washington | *Daniel Bachilla*
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | **Disney's Yacht and Beach Club Resort** | *Ben Marrett*
- 2:00-2:45 P.M. WINE SEMINAR | Puglian Wines | *Taste of Puglia, Antonella Millarte*
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | **Walt Disney World® Parks Event Operations** | *Dale Reynolds*
- 3:30-5:00 P.M. **FOOD & WINE PAIRING | Restaurant Marrakesh, Morocco Pavilion, Epcot®**
- 3:45-4:30 P.M. WINE SEMINAR | King Estate Winery, Wilamette Valley, Washington | *Randy Ford*
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Hollywood & Vine, **Disney's Hollywood Studios™** | *Dan Powers*
- 5:15, 6:30, 7:45 P.M. **EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE**
- 5:30-6:15 P.M. WINE SEMINAR | Puglian Wines | *Comune di Andria - Qoco, Antonella Millarte*

## WEDNESDAY, OCTOBER 07

- 12:00-12:45 P.M. WINE SEMINAR | King Estate Winery, Wilamette Valley, Washington | *Randy Ford*
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Tony's Town Square Restaurant, **Magic Kingdom® Park** | *Mike Young*
- 2:00-2:45 P.M. WINE SEMINAR | Milbrandt Vineyards, Wahluke Slope, Washington | *Daniel Bachilla*
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | **Disney's Polynesian Resort** | *Pete Bruenen*
- 3:45-4:30 P.M. WINE SEMINAR | King Estate Winery, Wilamette Valley, Washington | *Randy Ford*
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | **Marrakesh Restaurant, Morocco Pavilion, Epcot®** | *M'Barek Naitbibi & Samad Benzari*
- 5:15, 6:30, 7:45 P.M. **EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE**
- 5:30-6:15 P.M. WINE SEMINAR | Milbrandt Vineyards, Wahluke Slope, Washington | *Daniel Bachilla*

## THURSDAY, OCTOBER 08

- 12:00-12:45 P.M. WINE SEMINAR | New York Wine & Grape Foundation
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | eat!, Hilton Head, South Carolina | *Alphonse "Lee" Lucier*
- 2:00-2:45 P.M. WINE SEMINAR | Pascual Toso, Mendoza, Argentina
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Wolfgang Puck Grand Café, **Downtown Disney® Area** | *Wolfgang Puck*
- 3:45-4:30 P.M. WINE SEMINAR | Bodega Norton, Mendoza, Argentina
- 4:00 P.M. BOOK SIGNING | Adventures in the Kitchen | *Wolfgang Puck*
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Ben's Next Door, Washington, D.C. | *Rock Harper*

*All appearances, presentations and events are subject to change without notice.  
All events are held in the Festival Welcome Center unless otherwise noted in purple.*

# DAILY SCHEDULES

5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE

5:30-6:15 P.M.. WINE SEMINAR | New York Wine & Grape Foundation

6:30 P.M. SIGNATURE DINING | Wolfgang Puck Grand Café - **Downtown Disney®** Area |  
*Wolfgang Puck*

---

## FRIDAY, OCTOBER 09

10:00-12:00 P.M. CELEBRATING FAMILY & FRIENDS IN THE KITCHEN | Recipes for the Good Life |  
*Patti LaBelle*

12:00-12:45 P.M. WINE SEMINAR | Montes, Apalta & Colchagua Valley, Chile

12:00-12:30 P.M. AUTHORS WITHOUT BORDERS | The Competent Cook and Notes on Cooking | *Lauren Braun Costello and Russell Reich*

12:15 P.M. BOOK SIGNING | Recipes for the Good Life | *Patti LaBelle*

12:45 P.M. BOOK SIGNING | The Competent Cook and Notes on Cooking | *Lauren Braun Costello and Russell Reich*

1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | The Food Network Challenge Food Network and d bar desserts, Denver, Colorado | *Keegan Gerhart*

2:00-2:45 P.M. WINE SEMINAR | Santa Ema, Maipo Valley, Chile

2:00-2:30 P.M. AUTHENTIC TASTE SEMINAR | Mushrooms, Gourmet Mushrooms Inc. | *Bob Engel*

2:15 P.M. MEET AND GREET | *Keegan Gerhart*

2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Bayou Bakery, Arlington, Virginia |  
*David Guas*

3:00-4:00 P.M. MEXICO TEQUILA TASTINGS | La Cava del Tequila, Mexico Pavilion, **Epcot®**

3:45-4:30 P.M. WINE SEMINAR | Achaval Ferrer, Mendoza, Argentina

3:45-4:15 P.M. AUTHORS WITHOUT BORDERS | Eat Like There Is No Tomorrow | *Hans Rueffert*

4:00 P.M. BOOK SIGNING | DamGoodSweet | *David Guas*

4:30 P.M. BOOK SIGNING | Eat Like There's No Tomorrow | *Hans Rueffert*

4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Publix Apron's Cooking School |  
*Rich Norris*

5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE

5:30-6:00 P.M. AUTHENTIC TASTE SEMINAR | Chocolate, Chuao Chocolate | *Michael Antonorsi*

5:30-6:15 P.M. WINE SEMINAR | Pasqual Toso, Mendoza, Argentina

---

## SATURDAY, OCTOBER 10

10:30-11:45 A.M. CHEESE TASTING | Italy | *Italian cheese selection presented by Erin Hedley, Artisanal Premium Cheese, New York, New York*

12:00-12:45 P.M. WINE SEMINAR | Bodega Norton, Mendoza, Argentina

12:00-12:30 P.M. AUTHORS WITHOUT BORDERS | The Competent Cook and Notes on Cooking |  
*Lauren Braun Costello and Russell Reich*

12:45 P.M. BOOK SIGNING | The Competent Cook and Notes on Cooking | *Lauren Braun Costello and Russell Reich*

1:00-2:30 P.M. EPCOT® ADVENTURES IN WINE VARIETALS (WONDERS RETREAT) | Celebrating The Zinfandel Grape | *Brian Koziol*

1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Tastes and Tales of a Chef, Hosted by Cutco | *Fritz Sonneschmidt*

2:00-2:45 P.M. WINE SEMINAR | Achaval Ferrer, Mendoza, Argentina

*All appearances, presentations and events are subject to change without notice.*

*All events are held in the Festival Welcome Center unless otherwise noted in purple.*



## PARTY FOR THE SENSES

A tribute to the sensory arts! During the festival, every Saturday becomes a truly magical evening, celebrating gastronomic treasures. Begin your evening with a reserved seat at the Eat to the Beat concert series at the America Gardens Theatre. Following the show, World ShowPlace Pavilion becomes the setting for a grand tasting where you will have the opportunity to walk around and sample regional food and beverage specialties. In addition there will be lively entertainment to set the mood.

**Where:** World ShowPlace Pavilion

**When:** Saturdays, 6:30 – 9:00 p.m.

*Price: \$135.00 per person, plus tax, gratuity included – Theme Park admission required;*

September 26 – *Celebrating Spanish Cuisine*

October 3 – *Celebrating Comfort Foods With A Twist*

October 10 – *Celebrating South American Cuisine*

October 17 – *Celebrating Classical Cuisine*

October 24 – *Celebrating Asian Cuisine*

October 31 – *Celebrating The Fall Harvest*

November 7 – *Celebrating Italian Cuisine*

**WINE VIEW LOUNGE** is an exclusive area within Party for the Senses where you can see and be seen! You can upgrade your Party for the Senses experience for an additional \$75 fee (per person, plus tax, including gratuity). Wine View Lounge privileges include private reserved tables, premium bar, an artisanal cheese station and more. *Limited Availability.*

**FOLD O**  
**PLACE H**

**UT MAP  
HOLDER**

# EAT TO THE BEAT

## CONCERT SERIES

WORLD SHOWCASE AT **EPCOT**®  
AMERICA GARDENS THEATRE

**SHOWTIMES - Daily 5:15p.m., 6:30p.m. and 7:45 p.m.**

*Set the mood for food with the savory sounds of dazzling, diverse musical acts, live on stage at the America Gardens Theatre in World Showcase.*

*In addition to crowd favorites like Jon Secada, Boyz II Men and Los Lobos, several new performers will rock the stage for the very first time this year! Richard Marx, Better Than Ezra, Vanessa Carlton, John Waite and Billy Ocean are new artists who will have you on your feet as you Eat to the Beat.*

- |           |                                                                    |
|-----------|--------------------------------------------------------------------|
| 9/25-27   | Big Bad Voodoo Daddy - "You & Me & The Bottle Makes Three Tonight" |
| 9/28-29   | Richard Marx - "Hold On To The Nights"                             |
| 9/30-10/3 | Starship, Starring Mickey Thomas - "We Built This City"            |
| 10/4-6    | En Vogue - "Free Your Mind"                                        |
| 10/7-8    | Better Than Ezra - "Good"                                          |
| 10/9-11   | Sister Hazel - "All For You"                                       |
| 10/12-13  | Kool & The Gang - "Celebration"                                    |
| 10/14-16  | Spyro Gyra - "Morning Dance"                                       |
| 10/17-18  | Jon Secada - "Just Another Day"                                    |
| 10/19-20  | Sister Sledge - "We Are Family"                                    |
| 10/21-22  | Vanessa Carlton - "A Thousand Miles"                               |
| 10/23-25  | Taylor Dayne - "Tell It To My Heart"                               |
| 10/26-28  | Boyz II Men - "Motownphilly"                                       |
| 10/29-31  | John Waite - "Missing You"                                         |
| 11/1-2    | Taylor Hicks - American Idol Winner                                |
| 11/3-5    | Billy Ocean - "Caribbean Queen"                                    |
| 11/6-8    | Los Lobos - "La Bamba"                                             |

*Theme Park admission required.*

*Entertainment is subject to change without notice.*

*All songs listed are for artist recognition only and may not be included in the play list.*





# DAILY SCHEDULES

|                       |                                                                                                                                |
|-----------------------|--------------------------------------------------------------------------------------------------------------------------------|
| 2:00-2:30 P.M.        | AUTHENTIC TASTE SEMINAR   Mushrooms, Gourmet Mushrooms Inc.   <i>Bob Engel</i>                                                 |
| 2:15 P.M.             | BOOK SIGNING   Charcuterie: Sausages/Pates/Accompaniments   <i>Fritz Sonneschmidt</i>                                          |
| 2:30-4:00 P.M.        | FOOD & WINE PAIRING   <b>Tutto Italia Ristorante, Italy Pavilion, Epcot®</b>                                                   |
| 2:45-3:45 P.M.        | CULINARY DEMONSTRATION/WINE PRESENTATION   Mexico Tourism Board presented by the State of Quintana Roo   <i>Federico Lopez</i> |
| 3:00-4:00 P.M.        | MEXICO TEQUILA TASTINGS   <b>La Cava del Tequila, Mexico Pavilion, Epcot®</b>                                                  |
| 3:45-4:30 P.M.        | WINE SEMINAR   Santa Ema, Maipo Valley, Chile                                                                                  |
| 3:45-4:15 P.M.        | AUTHORS WITHOUT BORDERS   Eat Like There Is No Tomorrow   <i>Hans Rueffert</i>                                                 |
| 4:30 P.M.             | BOOK SIGNING   Eat Like There's No Tomorrow   <i>Hans Rueffert</i>                                                             |
| 4:30-5:30 P.M.        | CULINARY DEMONSTRATION/WINE PRESENTATION   Taste and Tales of a Chef, Hosted by Cutco   <i>Fritz Sonneschmidt</i>              |
| 5:15, 6:30, 7:45 P.M. | EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE                                                                      |
| 5:30-6:00 P.M.        | AUTHENTIC TASTE SEMINAR   Chocolate, Chuao Chocolate   <i>Michael Antonorsi</i>                                                |
| 5:30-6:15 P.M.        | SPIRIT SEMINAR   Tequila presented by the State of Quintana Roo, Mexico Tourism Board                                          |

## SUNDAY, OCTOBER 11

|                       |                                                                                                                                |
|-----------------------|--------------------------------------------------------------------------------------------------------------------------------|
| 10:00-12:00 P.M.      | SWEET SUNDAYS   Bayou Bakery, Arlington, Virginia   <i>David Guas</i>                                                          |
| 12:00-2:00 P.M.       | FRENCH REGIONAL LUNCHESES   <b>Bistro de Paris, France Pavilion, Epcot®, Cotes du Rhone   Lydia Tremble-J.L., Colombo</b>      |
| 12:00-12:45 P.M.      | WINE SEMINAR   Golan Heights, Galilee, Israel   <i>Richard Hutchinson</i>                                                      |
| 12:00-12:30 P.M.      | AUTHORS WITHOUT BORDERS   The Competent Cook and Notes on Cooking   <i>Lauren Braun Costello and Russell Reich</i>             |
| 12:15 P.M.            | BOOK SIGNING   DamGoodSweet   <i>David Guas</i>                                                                                |
| 12:45 P.M.            | BOOK SIGNING   The Competent Cook and Notes on Cooking   <i>Lauren Braun Costello and Russell Reich</i>                        |
| 1:00-2:00 P.M.        | CULINARY DEMONSTRATION/WINE PRESENTATION   Tastes and Tales of a Chef, Hosted by Cutco   <i>Fritz Sonneschmidt</i>             |
| 2:00-2:45 P.M.        | WINE SEMINAR   OYIKIL, Mendoza, Argentina                                                                                      |
| 2:00-2:30 P.M.        | AUTHENTIC TASTE SEMINAR   Mushrooms, Gourmet Mushrooms Inc.   <i>Bob Engel</i>                                                 |
| 2:45-3:45 P.M.        | CULINARY DEMONSTRATION/WINE PRESENTATION   Gotham Caterers, New York, New York   <i>Lauren Braun Costello</i>                  |
| 3:00-4:00 P.M.        | MEXICO TEQUILA TASTINGS   <b>La Cava del Tequila, Mexico Pavilion, Epcot®</b>                                                  |
| 3:45-4:30 P.M.        | WINE SEMINAR   Golan Heights, Galilee, Israel   <i>Richard Hutchinson</i>                                                      |
| 3:45-4:15 P.M.        | AUTHORS WITHOUT BORDERS   Eat Like There Is No Tomorrow   <i>Hans Rueffert</i>                                                 |
| 4:30 P.M.             | BOOK SIGNING   Eat Like There's No Tomorrow   <i>Hans Rueffert</i>                                                             |
| 4:30-5:30 P.M.        | CULINARY DEMONSTRATION/WINE PRESENTATION   Mexico Tourism Board presented by the State of Quintana Roo   <i>Federico Lopez</i> |
| 5:15, 6:30, 7:45 P.M. | EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE                                                                      |
| 5:30-6:00 P.M.        | AUTHENTIC TASTE SEMINAR   Chocolate, Chuao Chocolate   <i>Michael Antonorsi</i>                                                |
| 5:30-6:15 P.M.        | WINE SEMINAR   OYIKIL, Mendoza, Argentina                                                                                      |

# DAILY SCHEDULES

## MONDAY, OCTOBER 12

- 12:00-12:45 P.M. WINE SEMINAR | OYIKIL, Mendoza, Argentina
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Gotham Caterers, New York, New York | *Lauren Braun Costello*
- 2:00-2:45 P.M. WINE SEMINAR
- 2:15 P.M. BOOK SIGNING | The Competent Cook and Notes on Cooking | *Lauren Braun Costello*
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | The Hollywood Brown Derby, **Disney's Hollywood Studios™** | *Russell Palmer*
- 3:30-5:00 P.M. FOOD & WINE PAIRING | Tokyo Dining, Japan Pavilion, **Epcot®**
- 3:45-4:30 P.M. WINE SEMINAR | Golan Heights, Galilee, Israel | *Richard Hutchinson*
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | The Mission, Phoenix, Arizona | *Matt Carter*
- 5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE
- 5:30-6:15 P.M. WINE SEMINAR

## TUESDAY, OCTOBER 13

- 12:00-12:45 P.M. WINE SEMINAR
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Liberty Tree Tavern, **Magic Kingdom®** Park | *Suttlak Martin*
- 2:00-2:45 P.M. WINE SEMINAR | Puglian Wines | *Taste of Puglia, Antonella Millarte*
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | **Walt Disney World®** Parks Event Operations | *Robert Denninger*
- 3:30-5:00 P.M. FOOD & WINE PAIRING | Restaurant Marrakesh, Morocco Pavilion, **Epcot®**
- 3:45-4:30 P.M. WINE SEMINAR
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Cuisiniers Catered Cuisine & Events, Winter Park, Florida | *Jamie McFadden*
- 5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE
- 5:30-6:15 P.M. WINE SEMINAR | Puglian Wines | *Comune di Andria - Qoco, Antonella Millarte*
- 6:15 P.M. SIGNATURE DINING | Raglan Road, **Downtown Disney®** Area | *Kevin Dundon*

## WEDNESDAY, OCTOBER 14

- 12:00-12:45 P.M. SPIRIT SEMINAR | Bacardi USA® | *Willie Ramos*
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | **Disney's Contemporary Resort**, Events | *Jeremy Moore*
- 2:00-2:45 P.M. WINE SEMINAR | Bunratty Meade, County Clare, Ireland | *Nancy Larkin*
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | San Angel Inn, Mexico Pavilion, **Epcot®** | *Moises Flores*
- 3:45-4:30 P.M. SPIRIT SEMINAR | Bacardi USA® | *Willie Ramos*
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Ragland Road, **Downtown Disney®** Area | *Kevin Dundon*
- 5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE
- 5:30-6:15 P.M. WINE SEMINAR | Bunratty Meade, County Clare, Ireland | *Nancy Larkin*
- 5:45 P.M. BOOK SIGNING | Full on Irish | *Kevin Dundon*

*All appearances, presentations and events are subject to change without notice.  
All events are held in the Festival Welcome Center unless otherwise noted in purple.*

---

## THURSDAY, OCTOBER 15

- 12:00-12:45 P.M. WINE SEMINAR | New York Wine & Grape Foundation  
1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Ragland Road, **Downtown Disney®** Area | *Kevin Dundon*  
2:00-2:45 P.M. SPIRIT SEMINAR | Bacardi USA® | *Willie Ramos*  
2:15 P.M. BOOK SIGNING | Full on Irish | *Kevin Dundon*  
2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | The Institute of Culinary Education, New York, New York | *Ted Siegel*  
3:45-4:30 P.M. WINE SEMINAR | Bunratty Meade, County Clare, Ireland | *Nancy Larkin*  
4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Voice Restaurant at Hotel Icon, Houston, Texas | *Michael Kramer*  
**5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE**  
5:30-6:15 P.M. WINE SEMINAR | New York Wine & Grape Foundation  
**5:30 P.M. SIGNATURE DINING | Flying Fish Café - **Disney's Boardwalk** Resort | *Rick Tramonto and Tim Keating***
- 

## FRIDAY, OCTOBER 16

- 10:00-12:00 P.M. CELEBRATING FAMILY & FRIENDS IN THE KITCHEN | 3030 Ocean Restaurant, Fort Lauderdale, Florida | *Dean Max and Paula DaSilva*  
12:15 P.M. BOOK SIGNING | A Life By the Sea | *Dean Max and Paula DaSilva*  
12:00-12:45 P.M. SPIRIT SEMINAR | Bacardi USA® | *Willie Ramos*  
12:00-12:30 P.M. AUTHORS WITHOUT BORDERS | Real Cajun Rustic Home Cooking | *Donald Link*  
12:45 P.M. BOOK SIGNING | Real Cajun Rustic Home Cooking | *Donald Link*  
1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | bluezoo, Lake Buena Vista, Florida | *Todd English*  
2:00-2:45 P.M. WINE SEMINAR | Bunratty Meade, County Clare, Ireland | *Nancy Larkin*  
2:00-2:30 P.M. AUTHENTIC TASTE SEMINAR | Butter, Irish Dairy Board Kerrygold Irish Butter | *John Durkan*  
2:15 P.M. BOOK SIGNING | The Olives Table and The Figs Table | *Todd English*  
2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Link Restaurant Group, New Orleans, Louisiana | *Donald Link*  
**3:00-4:00 P.M. MEXICO TEQUILA TASTINGS | La Cava del Tequila, Mexico Pavilion, **Epcot®****  
3:45-4:30 P.M. WINE SEMINAR | Francis Ford Coppola, Napa Valley, California | *Tina Pantoja*  
3:45-4:15 P.M. AUTHORS WITHOUT BORDERS | Yolele! | Hosted by Lake Isle Press | *Pierre Thiam*  
4:30 P.M. BOOK SIGNING | Yolele! | *Pierre Thiam*  
4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Publix Apron's Cooking School | *Tim Donnelly*  
**5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE**  
5:30-6:00 P.M. AUTHENTIC TASTE SEMINAR | Comune di Andria - Qoco, Puglia Olive Oil | *Antonella Millarte*  
5:30-6:15 P.M. WINE SEMINAR | Figge Cellars, Monterey, California | *Peter Figge*  
**6:30 P.M. SIGNATURE DINING | bluezoo, Lake Buena Vista, Florida | *Todd English and Christopher Windus***

# DAILY SCHEDULES

## SATURDAY, OCTOBER 17

- 10:30-11:45 A.M. CHEESE TASTING | United Kingdom | *UK cheese selection presented by Waldemar Albrecht, Artisanal Premium Cheese, New York, New York*
- 12:00-12:45 P.M. WINE SEMINAR | Moët & Chandon, Champagne, France | *Seth Box*
- 12:00-12:30 P.M. AUTHORS WITHOUT BORDERS | Real Cajun Rustic Home Cooking | *Donald Link*
- 12:45 P.M. BOOK SIGNING | Real Cajun Rustic Home Cooking | *Donald Link*
- 1:00-4:00 P.M. **EPCOT® WINE SCHOOL (WONDERS RETREAT) | Monterey, California | *Peter Figge***
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Emeril's Tchoup-Choup, Orlando, Florida | *Greg Richie*
- 2:00-2:45 P.M. WINE SEMINAR | Francis Ford Coppola, Napa Valley, California | *Tina Pantoja*
- 2:00-2:30 P.M. AUTHENTIC TASTE SEMINAR | Butter, Irish Dairy Board Kerrygold Irish Butter | *John Durkan*
- 2:30-4:00 P.M. **FOOD & WINE PAIRING | Tutto Italia Ristorante, Italy Pavilion, Epcot®**
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | American Brownie Co. Orlando, Florida | *Andrea Zelen*
- 3:00-4:00 P.M. **MEXICO TEQUILA TASTINGS | La Cava del Tequila, Mexico Pavilion, Epcot®**
- 3:45-4:30 P.M. WINE SEMINAR | Bunratty Meade, County Clare, Ireland | *Nancy Larkin*
- 3:45-4:15 P.M. AUTHORS WITHOUT BORDERS | Yolele! | Hosted by Lake Isle Press | *Pierre Thiam*
- 4:30 P.M. BOOK SIGNING | Yolele! | *Pierre Thiam*
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Festival Program Host, The Energy Edge | *Pam Smith R.D.*
- 5:15, 6:30, 7:45 P.M. **EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE**
- 5:30-6:00 P.M. AUTHENTIC TASTE SEMINAR | Comune di Andria - Qoco, Puglia Olive Oil | *Antonella Millarte*
- 5:30-6:15 P.M. WINE SEMINAR | Moët & Chandon, Champagne, France | *Seth Box*

## SUNDAY, OCTOBER 18

- 10:00-12:00 P.M. SWEET SUNDAYS | Baked, Brooklyn, New York | *Matt Lewis and Renato Poliafito*
- 12:00-2:00 P.M. **FRENCH REGIONAL LUNCHES | Alsace | *Alexandra Marshall- Trimbach***
- 12:00-12:45 P.M. WINE SEMINAR | Lion Nathan, Orange and South, Australia | *Jeff Kane*
- 12:00-12:30 P.M. AUTHORS WITHOUT BORDERS | Real Cajun Rustic Home Cooking | *Donald Link*
- 12:15 P.M. BOOK SIGNING | Baked | *Matt Lewis and Renato Poliafito*
- 12:45 P.M. BOOK SIGNING | Real Cajun Rustic Home Cooking | *Donald Link*
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Moonstruck Chocolate, Portland, Oregon | *Julian Rose*
- 2:00-2:45 P.M. WINE SEMINAR
- 2:00-2:30 P.M. AUTHENTIC TASTE SEMINAR | Butter, Irish Dairy Board Kerrygold Irish Butter | *John Durkan*
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Le Bistro Restaurant, Lighthouse Point, Florida | *Andy Trousdale*
- 3:00-4:00 P.M. **MEXICO TEQUILA TASTINGS | La Cava del Tequila, Mexico Pavilion, Epcot®**
- 3:45-4:30 P.M. WINE SEMINAR | Moët & Chandon, Champagne, France | *Seth Box*
- 3:45-4:15 P.M. AUTHORS WITHOUT BORDERS | Yolele! | Hosted by Lake Isle Press | *Pierre Thiam*

*All appearances, presentations and events are subject to change without notice.*

*All events are held in the Festival Welcome Center unless otherwise noted in purple.*

4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Hot and Hot Fish Club, Birmingham, Alabama | *Chris Hastings*

5:15, 6:30, 7:45 P.M. **EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE**

5:30-6:00 P.M. AUTHENTIC TASTE SEMINAR | Comune di Andria - Qoco, Puglia Olive Oil | *Antonella Millarte*

5:30-6:15 P.M. WINE SEMINAR | Kenwood Vineyards, Sonoma, California

5:45 P.M. BOOK SIGNING | The Hot and Hot Fish Club Cookbook | *Chris Hastings*

---

## MONDAY, OCTOBER 19

12:00-12:45 P.M. WINE SEMINAR | La Crema Winery, Sonoma, California

1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Tony's Town Square Restaurant, **Magic Kingdom®** Park | *Gina Greene*

2:00-2:45 P.M. WINE SEMINAR

2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | The Wave, **Disney's Contemporary** Resort | *Dylan Schaurwecker*

3:00-5:00 P.M. **FOOD & WINE PAIRING | Tokyo Dining, Japan Pavilion, Epcot®**

3:45-4:30 P.M. WINE SEMINAR | Kenwood Vineyards, Sonoma, California

4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Wolfgang Puck Grand Café, **Downtown Disney®** Area | *Sinclair Thorne*

5:15, 6:30, 7:45 P.M. **EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE**

5:30-6:15 P.M. WINE SEMINAR | Lion Nathan, Orange and South, Australia | *Jeff Kane*

---

## TUESDAY, OCTOBER 20

12:00-12:45 P.M. WINE SEMINAR

1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Cuisiniers Catered Cuisine & Events, Winter Park, Florida | *Jamie McFadden*

2:00-2:45 P.M. WINE SEMINAR | Puglian Wines | *Taste of Puglia, Antonella Millarte*

2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Le Cellier, Canada Pavilion, **Epcot®** | *Albert Riviello*

3:30-5:00 P.M. **FOOD & WINE PAIRING | Restaurant Marrakesh, Morocco Pavilion, Epcot®**

3:45-4:30 P.M. WINE SEMINAR

4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | 'Ohana, **Disney's Polynesian** Resort | *T.J Sudisrwa*

5:15, 6:30, 7:45 P.M. **EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE**

5:30-6:15 P.M. WINE SEMINAR | Puglian Wines | *Comune di Andria - Qoco, Antonella Millarte*

---

## WEDNESDAY, OCTOBER 21

12:00-12:45 A.M. WINE SEMINAR | La Crema Winery, Sonoma, California

1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Grand Floridian Resort Cafe, **Disney's Grand Floridian** Resort & Spa | *Nicholas Crispino*

2:00-2:45 P.M. WINE SEMINAR

2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Tokyo Dining, Japan Pavilion, **Epcot®** | *Noriko Aizawa*

3:45-4:30 P.M. WINE SEMINAR | La Crema Winery, Sonoma, California

4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | **Disney's Grand Floridian** Resort & Spa | *Bill Clark*

*All appearances, presentations and events are subject to change without notice.  
All events are held in the Festival Welcome Center unless otherwise noted in purple.*

# DAILY SCHEDULES

5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE

5:30-6:15 P.M. WINE SEMINAR

---

## THURSDAY, OCTOBER 22

12:00-12:45 P.M. WINE SEMINAR | New York Wine & Grape Foundation

1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Julia (n), Kansas City, Missouri | *Celina Tio*

2:00-2:45 P.M. SPIRIT SEMINAR | Chopin Vodka, Poland

2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Mohegan Sun, Wilkes-Barre, Pennsylvania | *Michael Luboff*

3:45-4:30 P.M. SPIRIT SEMINAR | Chopin Vodka, Poland

4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | August Moon Bistro, Louisville, Kentucky | *Peng Looi*

5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE

5:30-6:15 P.M. WINE SEMINAR | New York Wine & Grape Foundation

6:30 P.M. SIGNATURE DINING | The Wave, Disney's Contemporary Resort | *Frank Brough*

---

## FRIDAY, OCTOBER 23

10:00-12:00 P.M. CELEBRATING FAMILY & FRIENDS IN THE KITCHEN | Alan Wong Restaurant , Honolulu, Hawaii | *Alan Wong*

12:00-12:45 P.M. WINE SEMINAR | Florida Orange Groves, Inc and Winery | *Vince Shook*

12:00-12:30 P.M. AUTHORS WITHOUT BORDERS | Baby Cakes | *Erin McKenna*

12:15 P.M. BOOK SIGNING | Alan Wong's New Wave Luau | *Alan Wong*

12:45 P.M. BOOK SIGNING | Baby Cakes | *Erin McKenna*

1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | The Hearty Boys Caterers, Chicago, Illinois | *Dan Smith and Steve McDonagh*

2:00-2:45 P.M. WINE SEMINAR | Groth Vineyards & Winery, Napa Valley, California | *Suzanne Groth*

2:00-2:30 P.M. AUTHENTIC TASTE SEMINAR | Ginger, The Ginger People | *Christie Pearson*

2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | The Fox Hunter, Nantyderry, Monmouthshire, United Kingdom | *Matt Tebbutt*

3:00-4:00 P.M. MEXICO TEQUILA TASTINGS | La Cava del Tequila, Mexico Pavilion, Epcot®

3:45-4:30 P.M. SPIRIT SEMINAR | Chopin Vodka, Poland

3:45-4:15 P.M. AUTHORS WITHOUT BORDERS | Harvest Eating with Keith Snow | *Keith Snow*

4:30 P.M. BOOK SIGNING | The Harvest Eating Cookbook | *Keith Snow*

4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Publix Apron's Cooking School | *Mike Grimes*

5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE

5:30-6:00 P.M. AUTHENTIC TASTE SEMINAR | Puglia Olive Oil, Taste of Puglia | *Antonella Millarte*

5:30-6:15 P.M. WINE SEMINAR | Château des Charmes, Niagara-on-the-Lake, Canada | *Paul Bosc*

---

## SATURDAY, OCTOBER 24

10:30-11:45 A.M. CHEESE TASTING | United States | *US Cheese Selection presented by Max McCalman, Artisanal Premium Cheese, New York, New York*

*All appearances, presentations and events are subject to change without notice.*

*All events are held in the Festival Welcome Center unless otherwise noted in purple.*

- 12:00 P.M. BOOK SIGNING | The Cheese Plate and Cheese: A Connoisseur's Guide to the World's Best | *Max McCalman*
- 12:00-12:45 P.M. SPIRIT SEMINAR | Chopin Vodka, Poland
- 12:00-12:30 P.M. AUTHORS WITHOUT BORDERS | Baby Cakes | *Erin McKenna*
- 12:45 P.M. BOOK SIGNING | Baby Cakes | *Erin McKenna*
- 1:00-4:00 P.M. **EPCOT® WINE SCHOOL (WONDERS RETREAT) | Exploring the Burgundy Varietals Chardonnay & Pinor Noir Around the World | *Fred Dame***
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | The Hearty Boys Caterers, Chicago, Illinois | *Dan Smith and Steve McDonagh*
- 2:00-2:45 P.M. WINE SEMINAR | Château des Charmes, Niagara-on-the-Lake, Canada | *Paul Bosc*
- 2:00-2:30 P.M. AUTHENTIC TASTE SEMINAR | Ginger, The Ginger People | *Christie Pearson*
- 2:30-4:00 P.M. **FOOD & WINE PAIRING | Tutto Italia Ristorante, Italy Pavilion, Epcot®**
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Festival Program Host, The Energy Edge | *Pam Smith R.D.*
- 3:00-4:00 P.M. **MEXICO TEQUILA TASTINGS | La Cava del Tequila, Mexico Pavilion, Epcot®**
- 3:45-4:30 P.M. WINE SEMINAR | Florida Orange Groves, Inc and Winery | *Vince Shook*
- 3:45-4:15 P.M. AUTHORS WITHOUT BORDERS | Harvest Eating with Keith Snow | *Keith Snow*
- 4:30 P.M. BOOK SIGNING | Harvest Eating with Keith Snow | *Keith Snow*
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | The French Laundry, Yountsville, California | *Claire Clark*
- 5:15, 6:30, 7:45 P.M. **EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE**
- 5:30-6:00 P.M. AUTHENTIC TASTE SEMINAR | Puglia Olive Oil, Taste of Puglia | *Antonella Millarte*
- 5:30-6:15 P.M. WINE SEMINAR | Groth Vineyards & Winery, Napa Valley, California | *Suzanne Groth*
- 

## SUNDAY, OCTOBER 25

- 10:00-12:00 P.M. SWEET SUNDAYS | The French Laundry, Yountsville, California | *Claire Clark*
- 12:00-2:00 P.M. **FRENCH REGIONAL LUNCHEAS | Bistro de Paris, France Pavilion, Epcot® | *Frederic Goossens-Pommery***
- 12:00-12:45 P.M. WINE SEMINAR
- 12:00-12:30 P.M. AUTHORS WITHOUT BORDERS | Baby Cakes | *Erin McKenna*
- 12:15 P.M. BOOK SIGNING | Indulge: 100 Perfect Desserts | *Claire Clark*
- 12:45 P.M. BOOK SIGNING | Baby Cakes | *Erin McKenna*
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Dinner: Impossible, Robert Irvine's Eat, Beacon, New York | *Robert Irvine*
- 2:00-2:45 P.M. WINE SEMINAR | Château des Charmes, Niagara-on-the-Lake, Canada | *Paul Bosc*
- 2:00-2:30 P.M. AUTHENTIC TASTE SEMINAR | Ginger, The Ginger People | *Christie Pearson*
- 2:15 P.M. BOOK SIGNING | Mission: Cook! | *Robert Irvine*
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Barry-Callebaut Chocolate, Edegem, Antwerp, Belgium | *Jean-Pierre Wybauw*
- 3:00-4:00 P.M. **MEXICO TEQUILA TASTINGS | La Cava del Tequila, Mexico Pavilion, Epcot®**
- 3:45-4:30 P.M. WINE SEMINAR | Michael - David Winery, Lodi, California | *Kristy Phillips*
- 3:45-4:15 P.M. AUTHORS WITHOUT BORDERS | Harvest Eating with Keith Snow | *Keith Snow*
- 4:30 P.M. BOOK SIGNING | The Harvest Eating Cookbook | *Keith Snow*
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Culinary Institute of America, Birmingham, Alabama | *Antony Osborn*
- 5:15, 6:30, 7:45 P.M. **EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE**
- 5:30-6:00 P.M. AUTHENTIC TASTE SEMINAR | Puglia Olive Oil, Taste of Puglia | *Antonella Millarte*
- 5:30-6:15 P.M. WINE SEMINAR | Château des Charmes, Niagara-on-the-Lake, Canada | *Paul Bosc*
- 6:30-9:00 P.M. **SIGNATURE DINING | Victoria & Albert's - Disney's Grand Floridian Resort & Spa | *Scott Hunnel***

*All appearances, presentations and events are subject to change without notice.  
All events are held in the Festival Welcome Center unless otherwise noted in purple.*

# DAILY SCHEDULES

## MONDAY, OCTOBER 26

- 12:00-12:45 P.M. WINE SEMINAR | Petaluma, Australia
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Dietitian in the Kitchen, Oakhurst, New Jersey | *Diane Henderiks R.D.*
- 2:00-2:45 P.M. WINE SEMINAR
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | The Ritz-Carlton Orlando, Grande Lakes, Orlando, Florida | *Andrew Yeo*
- 3:30-5:00 P.M. FOOD & WINE PAIRING | Tokyo Dining, Japan Pavilion, **Epcot**<sup>®</sup>
- 3:45-4:30 P.M. WINE SEMINAR | Petaluma, Australia
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Lebanese Taverna, Washington, D.C. | *Gladys Abi Najm*
- 5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE
- 5:30-6:15 P.M. WINE SEMINAR

## TUESDAY, OCTOBER 27

- 12:00-12:45 P.M. WINE SEMINAR
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Crystal Palace, **Magic Kingdom**<sup>®</sup> Park | *Beatriz Candelario*
- 2:00-2:45 P.M. WINE SEMINAR | Puglian Wines | *Taste of Puglia, Antonella Millarte*
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Biergarten Restaurant, Germany Pavilion, **Epcot**<sup>®</sup> | *Paul Pavolovic*
- 3:30-5:00 P.M. FOOD & WINE PAIRING | Restaurant Marrakesh, Morocco Pavilion, **Epcot**<sup>®</sup>
- 3:45-4:30 P.M. WINE SEMINAR
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Dietitian in the Kitchen, Oakhurst, New Jersey | *Diane Henderiks R.D.*
- 5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE
- 5:30-6:15 P.M. WINE SEMINAR | Puglian Wines | *Comune di Andria - Qoco, Antonella Millarte*

## WEDNESDAY, OCTOBER 28

- 12:00-12:45 P.M. WINE SEMINAR
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Todd English's bluezoo, Lake Buena Vista, Florida | *Christopher Windus*
- 2:00-2:45 P.M. WINE SEMINAR | Michael - David Winery, Lodi, California | *Kristy Phillips*
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Dietitian in the Kitchen, Oakhurst, New Jersey | *Diane Henderiks R.D.*
- 3:45-4:30 P.M. WINE SEMINAR
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Portobello Italian Trattoria, **Downtown Disney**<sup>®</sup> Area | *Steven Richard*
- 5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE
- 5:30-6:15 P.M. WINE SEMINAR | Michael - David Winery, Lodi, California | *Kristy Phillips*



---

## THURSDAY, OCTOBER 29

- 12:00-12:45 P.M. WINE SEMINAR | New York Wine & Grape Foundation
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Four Seasons, Boston, Massachusetts | *Brooke Vosika*
- 2:00-2:45 P.M. WINE SEMINAR | Penfolds Winery, South Australia
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Barry-Callebaut Chocolate, Edegem, Antwerp, Belgium | *Jean-Piere Wybauw*
- 3:45-4:30 P.M. WINE SEMINAR | Castello Banfi, Tuscany, Italy | *Sharron McCarthy*
- 4:00-5:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Publix Apron's Cooking School | *Patrick Walley*
- 5:15, 6:30, 7:45 P.M. **EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE**
- 5:30-6:15 P.M. WINE SEMINAR | New York Wine & Grape Foundation
- 6:30 P.M. SIGNATURE DINING | California Grill - **Disney's Contemporary Resort** | *Brian Piasecki*
- 

## FRIDAY, OCTOBER 30

- 10:00-12:00 P.M. CELEBRATING FAMILY & FRIENDS IN THE KITCHEN | **Disney's Boardwalk Resort**, Lake Buena Vista, Florida | *Cat Cora and Virginia Cora*
- 12:00-12:45 P.M. WINE SEMINAR | Castello Banfi, Tuscany, Italy | *Sharron McCarthy*
- 12:00-12:30 P.M. AUTHORS WITHOUT BORDERS | Real Food For Healthy Kids | *Tracey Seaman & Tanya Steel*
- 12:15 P.M. BOOK SIGNING | Cooking from the Hip | *Cat Cora and Virginia Cora*
- 12:45 P.M. BOOK SIGNING | Real Food for Healthy Kids | *Tracey Seaman and Tanya Steel*
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Shutters, **Disney's Vero Beach Resort**, Florida | *Kevin Downing and Michael Harp*
- 2:00-2:45 P.M. WINE SEMINAR | Boisset | *Jean Charles Boisset*
- 2:00-2:30 P.M. AUTHENTIC TASTE SEMINAR | Honey, WineRoads | *Sally James*
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Bizzare Foods, Travel Channel | *Andrew Zimmern*
- 3:00-4:00 P.M. **MEXICO TEQUILA TASTINGS** | **La Cava del Tequila, Mexico Pavilion, Epcot®**
- 3:45-4:30 P.M. WINE SEMINAR | Penfolds Winery, South Australia
- 3:45-4:15 P.M. AUTHORS WITHOUT BORDERS | Raising the Salad Bar | Hosted by Lake Isle Press | *Catherine Walthers*
- 4:00 P.M. BOOK SIGNING | The Bizarre Truth | *Andrew Zimmern*
- 4:30 P.M. BOOK SIGNING | Raising the Salad Bar | *Catherine Walthers*
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | The Coach House, Oklahoma City, Oklahoma | *Kurt Fleischfresser*
- 5:15, 6:30, 7:45 P.M. **EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE**
- 5:30-6:00 P.M. AUTHENTIC TASTE SEMINAR | Sugar, Wholesome Sweetners | *Pauline McKee*
- 5:30-6:15 P.M. WINE SEMINAR | Kobrand
- 6:30-9:30 P.M. WINE DINNER (WONDERS RETREAT) | French Burgundy, Jean Claude Boisset vs. Jean Charles Boisset Wines | *Jens Dahlmann*
- 

## SATURDAY, OCTOBER 31

- 10:30-11:45 A.M. CHEESE TASTING | France | *French cheese selection presented by Waldemar Albrecht, Artisanal Premium Cheese, New York, New York*
- 12:00-12:45 P.M. WINE SEMINAR | Kobrand

*All appearances, presentations and events are subject to change without notice.  
All events are held in the Festival Welcome Center unless otherwise noted in purple.*

# DAILY SCHEDULES

- 12:00-12:30 P.M. AUTHORS WITHOUT BORDERS | Real Food For Healthy Kids | *Tracey Seaman & Tanya Steel*
- 12:45 P.M. BOOK SIGNING | Real Food For Healthy Kids | *Tracey Seaman & Tanya Steel*
- 1:00-2:30 P.M. EPCOT® ADVENTURERS IN WINE VARIETALS (WONDERS RETREAT) | Celebrating the Pinot Noir Grape | *Jean Charles Boisset*
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Bizzare Foods, Travel Channel | *Andrew Zimmern*
- 2:00-2:45 P.M. WINE SEMINAR | Penfolds Winery, South Australia
- 2:00-2:30 P.M. AUTHENTIC TASTE SEMINAR | Honey, WineRoads | *Sally James*
- 2:15 P.M. BOOK SIGNING | The Bizarre Truth | *Andrew Zimmern*
- 2:30-4:00 P.M. FOOD & WINE PAIRING | Tutto Italia Ristorante, Italy Pavilion, Epcot®
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Geraldine's Creative Cutters, Richmond Hill, Ontario, Canada | *Geraldine Randlesome*
- 3:00-4:00 P.M. MEXICO TEQUILA TASTINGS | La Cava del Tequila, Mexico Pavilion, Epcot®
- 3:45-4:30 P.M. WINE SEMINAR | Kobrand
- 3:45-4:15 P.M. AUTHORS WITHOUT BORDERS | Raising the Salad Bar | Hosted by Lake Isle Press | *Catherine Walthers*
- 4:30 P.M. BOOK SIGNING | Raising the Salad Bar | *Catherine Walthers*
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Real Food For Healthy Kids | *Tracey Seaman & Tanya Steel*
- 5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE
- 5:30-6:00 P.M. AUTHENTIC TASTE SEMINAR | Sugar, Wholesome Sweetners | *Pauline McKee*
- 5:30-6:15 P.M. WINE SEMINAR | Meeker Vineyards, Sonoma, California | *Lucas Meeker*

## SUNDAY, NOVEMBER 01

- 10:00-12:00 P.M. SWEET SUNDAYS | Geraldine's Creative Cutters, Richmond Hill, Ontario, Canada | *Geraldine Randlesome*
- 12:00-2:00 P.M. FRENCH REGIONAL LUNCHES, BISTRO DE PARIS, FRANCE PAVILION, EPCOT® | Burgundy | *Jean Charles Boisset- Boisset*
- 12:00-12:45 P.M. WINE SEMINAR | Sartori, Verona, Italy
- 12:00-12:30 P.M. AUTHORS WITHOUT BORDERS | Real Food For Healthy Kids | *Tracey Seaman & Tanya Steel*
- 12:15 P.M. BOOK SIGNING | Simply Elegant | *Geraldine Randlesome*
- 12:45 P.M. BOOK SIGNING | Real Food For Healthy Kids | *Tracey Seaman & Tanya Steel*
- 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | City Tavern, Philadelphia, Pennsylvania | *Walter Staib*
- 2:00-2:45 P.M. WINE SEMINAR | Biltmore Estate Winery, Asheville, North Carolina
- 2:00-2:30 P.M. AUTHENTIC TASTE SEMINAR | Honey, WineRoads | *Sally James*
- 2:15 P.M. BOOK SIGNING | The City Tavern Cookbook | *Walter Staib*
- 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Pebble Beach Resorts, Pebble Beach, California | *John Hui*
- 3:00-4:00 P.M. MEXICO TEQUILA TASTINGS | La Cava del Tequila, Mexico Pavilion, Epcot®
- 3:45-4:30 P.M. WINE SEMINAR | Rudd Winery, Napa Valley, California | *Kenny Koda*
- 3:45-4:15 P.M. AUTHORS WITHOUT BORDERS | Raising the Salad Bar | Hosted by Lake Isle Press | *Catherine Walthers*
- 4:30 P.M. BOOK SIGNING | Raising the Salad Bar | *Catherine Walthers*
- 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Metro Bis Restaurant, Simsbury, Connecticut | *Chris Prosperi*

*All appearances, presentations and events are subject to change without notice.*

*All events are held in the Festival Welcome Center unless otherwise noted in purple.*

5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE  
 5:30-6:00 P.M. AUTHENTIC TASTE SEMINAR | Sugar, Wholesome Sweetners | *Pauline McKee*  
 5:30-6:15 P.M. WINE SEMINAR | Meeker Vineyards, Sonoma, California | *Lucas Meeker*

---

## MONDAY, NOVEMBER 02

12:00-12:45 P.M. WINE SEMINAR | Biltmore Estate Winery, Asheville, North Carolina  
 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Real Food For Healthy Kids |  
*Tracey Seaman & Tanya Steel*  
 2:00-2:45 P.M. WINE SEMINAR | Rudd Winery, Napa Valley, California | *Kenny Koda*  
 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Commander's Palace, New Orleans, Louisiana | *Tony McPhail*  
 3:30-5:00 P.M. FOOD & WINE PAIRING | Tokyo Dining, Japan Pavilion, **Epcot**<sup>®</sup>  
 3:45-4:30 P.M. WINE SEMINAR | Sartori, Verona, Italy  
 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Michael's On The Hill, Walterbury Center, Vermont | *Michael and Laura Kloeti*  
 5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE  
 5:30-6:15 P.M. WINE SEMINAR | Biltmore Estate Winery, Asheville, North Carolina

---

## TUESDAY, NOVEMBER 03

12:00-12:45 P.M. WINE SEMINAR  
 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | WineRoads, Yountville-Napa Valley, California | *Sally James*  
 2:00-2:45 P.M. WINE SEMINAR | Puglian Wines | *Taste of Puglia, Antonella Millarte*  
 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Garden Grill Restaurant, The Land, **Epcot**<sup>®</sup> | *Joe Ahmed*  
 3:30-5:00 P.M. FOOD & WINE PAIRING | Restaurant Marrakesh, Morocco Pavilion, **Epcot**<sup>®</sup>  
 3:45-4:30 P.M. WINE SEMINAR  
 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | WineRoads, Yountville-Napa Valley, California | *Sally James*  
 5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE  
 5:30-6:15 P.M. WINE SEMINAR | Puglian Wines | *Comune di Andria - Qoco, Antonella Millarte*

---

## WEDNESDAY, NOVEMBER 04

12:00-12:45 P.M. WINE SEMINAR | Rudd Winery, Napa Valley, California | *Kenny Koda*  
 1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | ESPN Sports Cafe |  
*Hal Taylor*  
 2:00-2:45 P.M. WINE SEMINAR | Meeker Vineyards, Sonoma, California | *Lucas Meeker*  
 2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Tutto Italia Ristorante, Italy Pavilion, **Epcot**<sup>®</sup> | *Renzo Barcatta*  
 3:45-4:30 P.M. WINE SEMINAR | Rudd Winery, Napa Valley, California | *Kenny Koda*  
 4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Fulton's Crab House, **Downtown Disney**<sup>®</sup> Area | *Ron Cope*  
 5:15, 6:30, 7:45 P.M. EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE  
 5:30-6:15 P.M. WINE SEMINAR | Meeker Vineyards, Sonoma, California | *Lucas Meeker*

# DAILY SCHEDULES

## THURSDAY, NOVEMBER 05

- 12:00-12:45 P.M. WINE SEMINAR | New York Wine & Grape Foundation  
1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Festival Program Host, The Energy Edge | *Pam Smith R.D.*  
2:00-2:45 P.M. WINE SEMINAR | Meeker Vineyards, Sonoma, California | *Lucas Meeker*  
2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Sienna, Daniel Island, South Carolina | *Ken Vedrinski*  
3:45-4:30 P.M. WINE SEMINAR | Fairview Winery Paarl, South Africa | *Robin Back*  
4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Olana Restaurant, New York, New York | *Al Dimeglio*  
5:15, 6:30, 7:45 P.M. **EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE**  
5:30-6:15 P.M. WINE SEMINAR | New York Wine & Grape Foundation  
6:30 P.M. SIGNATURE DINING | **Cítrico's - Disney's Grand Floridian Resort & Spa | *Phillip Ponticelli***

## FRIDAY, NOVEMBER 06

- 10:00-12:00 P.M. CELEBRATING FAMILY & FRIENDS IN THE KITCHEN | *Andrea Immer Robinson, M.S., Author of Everyday Dining with Wine with John Robinson*  
12:00-12:45 P.M. WINE SEMINAR | Cline Cellars, Sonoma, California | *Roger Gobler*  
12:00-12:30 P.M. AUTHORS WITHOUT BORDERS | The Cowboy Way | Hosted by Andrews McMeel Publishing, LLC | *Grady Spears*  
12:15 P.M. BOOK SIGNING | Great Tastes Made Simple, Everyday Dining with Wine, Great Wine Made Simple, and 2008 Wine Buying Guide for Everyone | *Andrea Robinson*  
12:45 P.M. BOOK SIGNING | Cooking the Cowboy Way | *Grady Spears*  
1:00-2:00 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Teatro Goldoni Restaurant, Washington, D.C | *Enzo Fargione*  
2:00-2:45 P.M. WINE SEMINAR | Iron Horse Vineyards, Sonoma, California | *David Munksgard*  
2:00-2:30 P.M. AUTHENTIC TASTE SEMINAR | Chocolate, Lake Champlain | *Gary Coffey*  
2:45-3:45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Bebo Trattoria, Arlington, Virginia | *Roberto Donna*  
3:00-4:00 P.M. **MEXICO TEQUILA TASTINGS | La Cava del Tequila, Mexico Pavilion, Epcot®**  
3:45-4:30 P.M. WINE SEMINAR | Graham Beck Wines, Franschhoek & Robertson, South Africa | *Ryan Pattie*  
3:45-4:15 P.M. AUTHORS WITHOUT BORDERS | The Spice Kitchen | Hosted by Andrews McMeel Publishing, LLC | *Sara Ingram and Katie Luber*  
4:30-5:30 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Pricci Restaurant, Atlanta, Georgia | *Piero Premoli*  
4:30 P.M. BOOK SIGNING | Spice Basics | *Sara Ingram and Katie Luber*  
5:15, 6:30, 7:45 P.M. **EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE**  
5:30-6:00 P.M. AUTHENTIC TASTE SEMINAR | Cheese, Forever Cheese | *Michelle Buster*  
5:30-6:15 P.M. WINE SEMINAR | Fairview Winery, Paarl, South Africa | *Robin Back*

## SATURDAY, NOVEMBER 07

- 10:30-11:45 A.M. CHEESE TASTING | Italy | *Italian Cheese Selection presented by Max McCalman, Artisanal Premium Cheese, New York, New York*  
12:00-12:45 P.M. WINE SEMINAR | Iron Horse Vineyards, Sonoma, California | *David Munksgard*  
12:00-12:30 P.M. AUTHORS WITHOUT BORDERS | The Cowboy Way | Hosted by Andrews McMeel Publishing, LLC | *Grady Spears*

*All appearances, presentations and events are subject to change without notice.  
All events are held in the Festival Welcome Center unless otherwise noted in purple.*

|                       |                                                                                                                                                              |
|-----------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 12:00 P.M.            | BOOK SIGNING   The Cheese Plate and Cheese: A Connoisseur's Guide to the World's Best   <i>Max McCalman</i>                                                  |
| 12:45 P.M.            | BOOK SIGNING   Cooking the Cowboy Way   <i>Grady Spears</i>                                                                                                  |
| 1:00-2:30 P.M.        | <b>EPCOT® ADVENTURE IN WINE VARIETALS (WONDERS RETREAT)   Celebrating the Cabernet Sauvignon Grape   <i>Andrea Robinson</i></b>                              |
| 1:00-2:00 P.M.        | CULINARY DEMONSTRATION/WINE PRESENTATION   Harrah's Reno Casino, Reno, Nevada   <i>Cathy Haynes</i>                                                          |
| 2:00-2:45 P.M.        | WINE SEMINAR   Cline Cellars, Sonoma, California   <i>Roger Gobler</i>                                                                                       |
| 2:00-2:30 P.M.        | AUTHENTIC TASTE SEMINAR   Chocolate, Lake Champlain   <i>Gary Coffey</i>                                                                                     |
| 2:30-4:00 P.M.        | <b>FOOD &amp; WINE PAIRING   Tutto Italia Ristorante, Italy Pavilion, Epcot®</b>                                                                             |
| 2:45-3:45 P.M.        | CULINARY DEMONSTRATION/WINE PRESENTATION   Abacus & Jasper's Restaurant, Dallas, Texas   <i>Kent Rathbun</i>                                                 |
| 2:45 P.M.             | BOOK SIGNING   Great Tastes Made Simple, Everyday Dining with Wine, Great Wine Made Simple, and 2008 Wine Buying Guide for Everyone   <i>Andrea Robinson</i> |
| 3:00-4:00 P.M.        | <b>MEXICO TEQUILA TASTINGS   La Cava del Tequila, Mexico Pavilion, Epcot®</b>                                                                                |
| 3:45-4:30 P.M.        | WINE SEMINAR   Fairview Winery, Paarl, South Africa   <i>Robin Back</i>                                                                                      |
| 3:45-4:15 P.M.        | AUTHORS WITHOUT BORDERS   The Spice Kitchen   Hosted by Andrews McMeel Publishing, LLC   <i>Sara Ingram and Katie Luber</i>                                  |
| 4:30-5:30 P.M.        | CULINARY DEMONSTRATION/WINE PRESENTATION   Jacque Torres Chocolate, Brooklyn, New York   <i>Jacque Torres</i>                                                |
| 4:30 P.M.             | BOOK SIGNING   Spice Basics   <i>Sara Ingram and Katie Luber</i>                                                                                             |
| 5:15, 6:30, 7:45 P.M. | <b>EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE</b>                                                                                             |
| 5:30-6:00 P.M.        | AUTHENTIC TASTE SEMINAR   Cheese, Forever Cheese   <i>Michelle Buster</i>                                                                                    |
| 5:30-6:15 P.M.        | WINE SEMINAR   Graham Beck Wines, Franschoek & Robertson, South Africa   <i>Ryan Pattie</i>                                                                  |

## SUNDAY, NOVEMBER 08

|                       |                                                                                                                             |
|-----------------------|-----------------------------------------------------------------------------------------------------------------------------|
| 10:00-12:00 P.M.      | SWEET SUNDAYS   Jacques Torres Chocolates, New York, New York   <i>Jacque Torres</i>                                        |
| 12:00-12:45 P.M.      | WINE SEMINAR   Mercer Estates, Columbia Valley, Washington                                                                  |
| 12:00-12:30 P.M.      | AUTHORS WITHOUT BORDERS   The Cowboy Way   Hosted by Andrews McMeel Publishing, LLC   <i>Grady Spears</i>                   |
| 12:15 P.M.            | BOOK SIGNING   A Year in Chocolate   <i>Jacque Torres</i>                                                                   |
| 12:45 P.M.            | BOOK SIGNING   Cooking the Cowboy Way   <i>Grady Spears</i>                                                                 |
| 1:00-2:30 P.M.        | <b>EPCOT® WINE SCHOOL (WONDERS RETREAT)   South African Wines, Fairview Winery   <i>Robin Back</i></b>                      |
| 1:00-2:00 P.M.        | CULINARY DEMONSTRATION/WINE PRESENTATION   Falai's, New York, New York   <i>Iacopo Falai</i>                                |
| 2:00-2:45 P.M.        | WINE SEMINAR   Villa Antinori, Tuscany, Italy                                                                               |
| 2:00-2:30 P.M.        | AUTHENTIC TASTE SEMINAR   Chocolate, Lake Champlain   <i>Gary Coffey</i>                                                    |
| 2:45-3:45 P.M.        | CULINARY DEMONSTRATION/WINE PRESENTATION   Carlo's Bakery and TLC, Cake Boss   <i>Buddy Valastro</i>                        |
| 3:00-4:00 P.M.        | <b>MEXICO TEQUILA TASTINGS   La Cava del Tequila, Mexico Pavilion, Epcot®</b>                                               |
| 3:45-4:30 P.M.        | WINE SEMINAR   Mezzacorona, Tuscany, Italy                                                                                  |
| 3:45-4:15 P.M.        | AUTHORS WITHOUT BORDERS   The Spice Kitchen   Hosted by Andrews McMeel Publishing, LLC   <i>Sara Ingram and Katie Luber</i> |
| 4:00 P.M.             | BOOK SIGNING   <i>Buddy Valastro</i>                                                                                        |
| 4:30 P.M.             | BOOK SIGNING   Spice Basics   <i>Sara Ingram and Katie Luber</i>                                                            |
| 4:30-5:30 P.M.        | CULINARY DEMONSTRATION/WINE PRESENTATION   The Cowboy Way, Fort Worth, Texas   <i>Grady Spears</i>                          |
| 5:15, 6:30, 7:45 P.M. | <b>EAT TO THE BEAT CONCERT SERIES AT AMERICA GARDENS THEATRE</b>                                                            |
| 5:30-6:00 P.M.        | AUTHENTIC TASTE SEMINAR   Cheese, Forever Cheese   <i>Michelle Buster</i>                                                   |
| 5:30-6:15 P.M.        | WINE SEMINAR   Chateau Ste. Michelle, Columbia Valley, Washington                                                           |

*All appearances, presentations and events are subject to change without notice.  
All events are held in the Festival Welcome Center unless otherwise noted in purple.*

# VISITING WINERIES, BREWERIES, AND DISTILLERIES

## AMERICAN

### CALIFORNIA

Brassfield Estate  
Winery  
*High Valley*

Caymus Vineyards  
*Napa Valley*

Cline Cellars  
*Sonoma*

Fess Parker Winery  
*Santa Barbara County*

Figge Cellars  
*Monterey*

Francis Ford Coppola  
*Napa Valley*

Iron Horse Vineyards  
*Sonoma*

Kenwood Vineyards  
*Sonoma*

La Crema Winery  
*Sonoma*

MacMurray Ranch  
*Sonoma*

Meeker Vineyards  
*Sonoma County*

Michel-David Winery  
*Lodi*

Rudd Winery  
*Napa Valley*

Sapphire Hill Winery  
*Russian River Valley*

### FLORIDA

Florida Orange  
Groves, Inc. and  
Winery

### LOUISIANA

Abita Beers  
*Abita Springs*

Maker's Mark  
*New Orleans*

### MASSACHUSETTS

The Boston Beer  
Company, brewers of  
*Samuel Adams Beer*  
*Boston*

## MISSOURI

Anheuser-Busch, Inc.  
*St. Louis*

## NEW YORK

Bedell Cellars  
*Long Island*

Casa Larga Vineyards  
*Finger Lakes*

Dr. Frank's  
*Finger Lakes*

King Ferry Winery  
*King Ferry*

Lakewood Vineyards  
*Seneca Lake*

Lieb Cellars  
*Long Island*

Red Newt  
*Finger Lakes*

## NORTH CAROLINA

Biltmore Estate Wines  
*Asheville*

## OREGON

King Estate Winery  
*Willamette Valley*

## WASHINGTON

Chateau Ste. Michelle  
*Columbia Valley*

Mercer Estate Winery  
*Columbia Valley*

Milbrandt Vineyards  
*Wahluke Slope*

## ARGENTINA

Achaval Ferrer  
*Mendoza*

Bodega Norton  
*Mendoza*

OYIKIL  
*Mendoza*

Pascual Toso  
*Mendoza*

Trivento  
*Mendoza*

## AUSTRALIA

Foster's Wine Group

Lion Nathan  
*Orange and South*

Petaluma  
*South Australia*

Rathbone Wine  
Group  
*Victoria*

## BRAZIL

Leblon

## CANADA

Château des Charmes  
*Niagara-on-the-Lake*

## CHILE

Concha y Toro  
*Santiago*

Montes  
*Apalta & Colchagua  
Valley*

Santa Ema  
*Maipo Valley*

## FRANCE

Moët & Chandon  
Champagne  
*Champagne*

Boisett Family Estates

## GERMANY

S.A. Prüm Winery  
*Mosel River Valley*

## IRELAND

Bunratty Meade  
*County Clare*

Guinness®

## ISRAEL

Golan Heights  
*Galilee*

## ITALY

Castello Banfi  
*Tuscany*

Martini & Rossi  
*Piedmont and Veneto*

Mezzacorona  
*Trentino & Sicily*

Sartori  
*Verona*

Villa Antinori  
*Tuscany*

## NEW ZEALAND

Allan Scott Wines  
*Marlborough*

Villa Maria  
*Marlborough*

## POLAND

Chopin Vodka  
*Polmos Siedlce*

## SOUTH AFRICA

Fairview Wines  
*Paarl*

Graham Beck Wines  
*Franschhoek and  
Robertson*

## SPAIN

Kobrand Spain

Marques de Caceres  
*Rioja*

## WINE SPEAKERS

Robin Back  
*Proprietor of Fairview  
Wines, Paarl,  
South Africa*

John Blazon, M.S.  
*Master Sommelier*

Jean Charles Boisset  
*President of Boisset  
Family Estates*

Fred Dame, M.S.  
*Master Sommelier*

Petter Figge, M.S.  
*Figge Cellars, Monterey,  
California*

Andrea Immer  
Robinson, M.S.  
*Author & TV Personality*

Brian Koziol, M.S.  
*Master Sommelier*

Sharron McCarthy,  
C.W.E.  
*Wine Educator for  
Castello Banfi, Tuscany,  
Italy*

George Miliotes, M.S.  
*Master Sommelier*

# VISITING CHEFS & SPEAKERS

*The following chefs and speakers are scheduled to participate in this year's festival, listed under their style of cuisine. Please check daily schedules at the Festival Welcome Center or pages 12-18 and 23-35 for appearance dates and times.*

## AFRICAN

Pierre Thiam

## AMERICAN

Elizabeth Barbone  
Lauren Braun Costello  
Matt Carter  
Steve Chiappetti  
Paula DaSilva  
Tim Donnelly  
Ronald Duprat  
Duskie Estes  
Jamey Fader  
Kurt Fleischfresser  
Noah French  
David Guas  
Mike Grimes  
Rock Harper  
Chris Hastings  
Cathy Haynes  
Jim Hendry  
Diane Henderiks, R.D.  
John Hui  
Michael B. Jacobs  
Michael Kramer  
Patti LaBelle  
Lee Lucier  
Matt Lewis  
Donald Link  
Michael Luboff  
Dean Max  
Steve McDonagh  
Jamie McFadden  
Erin McKenna  
Mary Meyers  
Dale Miller  
Rich Norris  
Matthew Petersen  
Renato Poliafito  
Chris Prospero  
Kent Rathbun  
Russell Reich  
Greg Richie  
Andrea Robinson  
Alain Roby  
Hans Rueffert  
Richard Ruskell  
Adam Savage  
Jonathon Sawyer  
Andrew Selz  
Andrew Shotts

Ted Siegel  
Dan Smith  
Keith Snow  
Fritz Sonneschmidt  
Grady Spears  
Allen Susser  
Graham Taylor  
Celina Tio  
Buddy Valastro  
Brooke Vosika  
Patrick Walley  
Catherine Walthers  
Eric Warnstedt  
Christopher Windus  
Andrew Yeo  
Andrea Zelen

## ASIAN

Peng Looi  
Antony Osborne  
Huma Siddiqui

## BELGIAN

Jean-Pierre Wybauw

## CANADIAN

Julian Rose

## DOMINICAN

Rafael Vasquez

## ENGLISH

Geraldine Randlesome

## FRENCH

Zach Bell  
Matthew Gennuso  
José Gutierrez  
Dominique Macquet  
Frédéric Monti  
Pascal Oudin  
Jacques Torres  
Andy Trousdale  
Bob Waggoner

## GERMAN

Walter Staib

## HAWAIIAN

Alan Wong

## ITALIAN

Albert Di Meglio  
Roberto Donna  
Iacopo Falai  
Enzo Fargione  
Tony Mantuano  
Antonella Millarte  
Piero Premoli  
John Stewart  
Ken Vedrinski

## INDIAN

Suvir Saran

## IRISH

Kevin Dundon  
John Durkan

## LATIN

Jose Garces  
Michael McMillan  
Carlos Salzar  
Douglas Rodriguez  
Jeff Tunks

## LEBANESE

Gladys Abi-Najm  
Mohamad Abdallah

## LOUISIANAN

Tory McPhail

## MEDITERRANEAN

Arthur Artiles

## MEXICAN

Frederico Lopez  
Jose Luis Camarillo

## ORGANIC

Tim Kuck

## SPANISH

Sasa Mahr-Batuz  
Andy Pforzheimer

## SWISS

Michael Kloeti  
Laura Kloeti

## UNITED KINGDOM

Claire Clark  
Matt Tebbutt

## TV PERSONALITY

Warren Brown  
Cat Cora  
Bobby Deen  
Jamie Deen  
Todd English  
Keegan Gerhard  
Jeff Henderson  
Robert Irvine  
Andrew Zimmern

## SPEAKERS

Waldemar Albrecht-  
Luna  
Michael Antonorsi  
Pam Brandon  
Michele Buster  
Gary Coffey  
Chris de Mezzo  
Bob Engel  
Sara Ingram  
Alex Espalin  
Erin Hedley  
Sally James  
Katie Lubber  
Beth Nielsen  
Max McCalman  
Pauline Mckee  
Christie Pearson  
Tracey Seaman  
Tanya Steel

## FESTIVAL PROGRAM HOST

Pam Smith, RD  
Jeff Civillico



*Subject to change without notice.*





# WALT DISNEY WORLD® CHEFS

*Special thanks to all the support provided by the following Disney chefs and their teams.*

|                    |                    |                    |                   |
|--------------------|--------------------|--------------------|-------------------|
| Lahsen Abrache     | Robert Gilbert     | Josh Noid          | Shu Sen Sun       |
| Robert Adams       | Gina Greene        | Mark Norberg       | Ernesto Sendejas  |
| Joseph Ahmed       | Michael Harp       | Tim Oakley         | Juan Serrano      |
| Noriko Aizawa      | Omar Harris        | Glenn O'Brien      | Robert Small      |
| Edwin Almonte      | Erich Herbitschek  | Katrina Oudheusen  | Richard Smich     |
| Renzo Barcatta     | Brett Hill         | Matthew Paisley    | Jason Stricker    |
| Samad Benzari      | Keith Hiner        | Russell Palmer     | TJ Sudiswa        |
| Ricardo Blaggrove  | Julie Hrywnak      | Vincent Panisset   | Jessi Sudsa-Nguan |
| Jef Bliss          | Scott Hunnel       | Javier Pareja      | Martin Sutlak     |
| Joe Bonanno        | Williere Justin    | Nicholas Pastis    | Richard Tang      |
| Andreas Born       | Tim Keating        | George Paterakis   | Hal Taylor        |
| Frank Brough       | Tom Kelly          | Paul Pavlovic      | Dennis Thompson   |
| Pete Bruenen       | Mustapha Khetem    | Jarrod Pearman     | Michael Thompson  |
| Artur Bukalo       | James Kleinschmidt | James Phillips     | Leonard Thomson   |
| Beatriz Candelario | Randy Koehler      | Brian Piasecki     | Sinclair Thorne   |
| Ron Cavileer       | Deran Lanpher      | Phillip Ponticelli | Andrew Turner     |
| David Chapman      | Damon Lauder       | Dan Powers         | Vincenzo Vaccaro  |
| Marco Chaves       | Robert Laurie      | Michael Pythoud    | Debra Valle       |
| Bill Clark         | Stephen Lawler     | James Rabb         | Lorene Vanetti    |
| Ron Cope           | Yoly Lazo          | Dale Reynolds      | Michael Viola     |
| Nick Crispini      | Stephen Maison     | Steven Richard     | Bruno Vignion     |
| Jens Dahlmann      | Adrian Mandry      | Stefan Riemer      | Alphonso Walker   |
| Michael Deardorff  | Tony Marotta       | Aimee Rivera       | Larry Walker      |
| Lenny DeGeorge     | Ben Marrett        | Albert Riviello    | Page Weibley      |
| Robert Denninger   | Sutlak Martin      | Brian Rodgers      | Wendy Welcovitz   |
| Charles Dolson     | Eddie Mendoza      | Nelson Rodriguez   | Westley Willard   |
| Royal Donaldson    | Gary Miles         | Robbie Roest       | Ed Wronski        |
| Mark Donovan       | Christopher Miller | Joseph Rowland     | Aeran Yi          |
| Kevin Downing      | Barbara Mohler     | Nadia Ruiz         | Mike Young        |
| Aidan Dwyer        | Jeremy Moore       | Nabi Saito         | Al Youngman       |
| Kristine Farmer    | M'Barek Naitbihi   | Joel Schaefer      |                   |
| Moises Flores      | Lothar Neumaier    | Dylan Schauwecker  |                   |
| Helene Garroville  | David Njoroge      | Anthony Scott      |                   |





The perfect combination of  
**Strength & *Elegance.***

MANUFACTURER'S COUPON EXPIRES 12/31/2009

**SAVE \$1.00**

ON ANY TWO PACKAGES  
 OF VANITY FAIR® PLATES



0042000-002401



Georgia-Pacific

5 42000 81033 6  
 © 2009 Georgia-Pacific Consumer Products LP. All rights reserved. Georgia-Pacific & Vanity Fair are trademarks owned by or licensed to Georgia-Pacific Consumer Products LP. Coupon is redeemable only by purchasing the specified brand size, kind or registered, purchased, transferred or where prohibited, used or restricted by law. Any other use constitutes fraud. Consumer pays sales tax. LIMIT ONE COUPON PER FIRST PURCHASE. REDEEM FOR Mail to Georgia-Pacific Consumer Products LP, CMS Dept. 30400, 1 Harvest Drive, Gail Pk., P.O. Box 10000 to signify your acceptance with our "Coupon Redemption Policy" (available upon request and to be returned for the full value plus handling. Good only in U.S.A. Cash value .00¢.

MANUFACTURER'S COUPON EXPIRES 12/31/2009

**SAVE \$1.00**

ON ANY TWO PACKAGES  
 OF VANITY FAIR® NAPKINS



0042000-051095



Georgia-Pacific

5 42000 83033 6  
 © 2009 Georgia-Pacific Consumer Products LP. All rights reserved. Georgia-Pacific & Vanity Fair are trademarks owned by or licensed to Georgia-Pacific Consumer Products LP. Coupon is redeemable only by purchasing the specified brand size, kind or registered, purchased, transferred or where prohibited, used or restricted by law. Any other use constitutes fraud. Consumer pays sales tax. LIMIT ONE COUPON PER FIRST PURCHASE. REDEEM FOR Mail to Georgia-Pacific Consumer Products LP, CMS Dept. 30400, 1 Harvest Drive, Gail Pk., P.O. Box 10000 to signify your acceptance with our "Coupon Redemption Policy" (available upon request and to be returned for the full value plus handling. Good only in U.S.A. Cash value .00¢.

# SPECIAL THANKS

PRESENTING SPONSOR

PRESENTED BY



## FESTIVAL SPONSORS

The Boston Beer Company,  
*Brewers of Samuel Adams Beer®*

Taste of Puglia, Comune di Andria-Qoco, Italy  
Edy's Ice Cream

Disney Vacation Club  
Australis

## FESTIVAL PARTICIPANTS

Abita Beer  
Bacardi USA®  
Barry Callebaut Chocolate  
Beam Global Spirits and Wine  
Bodega Norton  
Bunratty Meade  
Celebration Coffee Corporation  
Château des Charmes  
Chefwear™  
Chocolate Accents  
Chopin Potato Vodka  
Concha y Toro  
Culinary Source  
Cutco  
Fairview/Goats do Roam  
Foster's Wine Group  
Guinness®  
igourmet  
Irish Dairy Board  
Joffrey's Coffee & Tea Company  
Beam Global Spirits  
and Wine  
Kerrygold®  
Kobrand™  
Leblon

Martini & Rossi  
Marqués de Cáceres  
Melissa's Produce  
Mexico Tourism Board:  
State of Jalisco &  
Quintana Roo  
Moët & Chandon  
Champagne  
Moosehead Beer  
New York Wine &  
Grape Foundation  
S.A. Prüm  
Twinings®  
Viñedos Emiliana

MAKE PLANS NOW  
FOR OTHER  
EXCITING DISNEY  
EVENTS

## 2009

September 4, 11, 15, 18,  
22, 25, 29  
October 1, 2, 6, 8, 9, 12,  
13, 15, 18, 20, 22,  
23, 25, 27, 29, 31  
November 1  
Mickey's Not-So-Scary  
Halloween Party,  
**Magic Kingdom®** Park

**October 11**  
Disney's Race for the Taste  
10k and 3k

**November 13-15**  
Festival of the Masters,  
**Downtown Disney®** Area

**November 12-15**  
Children's Miracle  
Network Classic (Official  
PGA TOUR Golf Event)

**November 10, 12, 13, 15,  
17, 19, 20, 29**  
**December 1, 4, 6, 8, 10, 11,  
13, 15, 17, 18**  
Mickey's Very Merry  
Christmas Party,  
**Magic Kingdom®** Park

**November 28-  
December 30**  
Holidays Around the  
World, **Epcot®**

## 2010

**March 3-May 16**  
**Epcot®** International  
Flower & Garden  
Festival

**April 24-June 7**  
Disney's California Adventure  
Food and Wine Festival

**September 24-  
November 7**  
**Epcot®** International  
Food & Wine  
Festival

Visit [disneyworld.com](http://disneyworld.com)  
for additional details  
and reservations.



Printed with Soy  
Based Ink