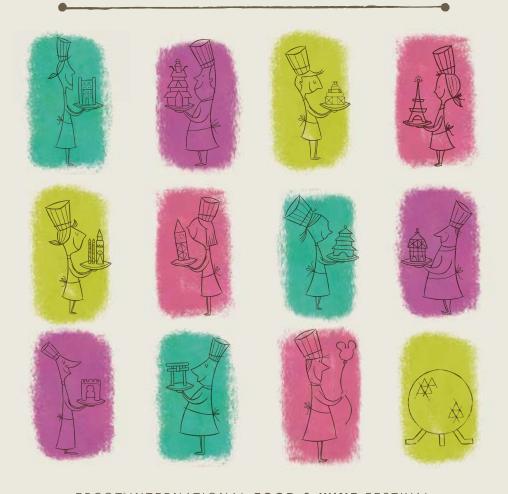
SEPTEMBER 25 - NOVEMBER 8, 2009 FESTIVAL GUIDE



EPCOT°INTERNATIONAL FOOD & WINE FESTIVAL

C E L E B R A T I N G Culinary Adventures





14TH 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 Cockerell Vice President, *Epcot*®



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VISITING WINERIES, BREWERIES & DISTILLERIES
VISITING CHEFS & SPEAKERS
WALT DISNEY WORLD® CHEFS







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 & GREETS

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 Disney/land* 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 for more information about the Disney Gift Card Program.





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 or if you are a Passholder visit disneyworld.com/passholder. Please feel free to call (407) 566-5858 with questions.





FESTI VALA 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

WIRE 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



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

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

^{*}Program in Wonders Retreat

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





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.







FRIDAY, SEPTEMBER 25

12:00-12:30 р.м.	AUTHORS WITHOUT BORDERS The Barcelona Kitchen Hosted by Andrews McMeel
	Publishing, LLC Andy Pforzheimer & Sasa Mahr-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 Mahr-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 Mahr-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

 ${\tt 3:45-4:15~P.M.} \qquad {\tt AUTHORS~WITHOUT~BORDERS~|~Easy~Gluten-Free~Baking~|~Hosted~by~Lake~Isle~Press~|~Easy~Gluten-Free~Baking~|~Hosted~by~Lake~Isle~Press~|~Easy~Gluten-Free~Baking~|~Hosted~by~Lake~Isle~Press~|~Easy~Gluten-Free~Baking~|~Hosted~by~Lake~Isle~Press~|~Easy~Gluten-Free~Baking~|~Hosted~by~Lake~Isle~Press~|~Easy~Gluten-Free~Baking~|~Hosted~by~Lake~Isle~Press~|~Easy~Gluten-Free~Baking~|~Hosted~by~Lake~Isle~Press~|~Easy~Gluten-Free~Baking~|~Hosted~by~Lake~Isle~Press~|~Easy~Gluten-Free~Baking~|~Hosted~by~Lake~Isle~Press~|~Easy~Gluten-Free~Baking~|~Hosted~by~Lake~Isle~Press~|~Hosted~by~Lake~Isle~Press~|~Hosted~by~Lake~Isle~Press~|~Hosted~by~Lake~Isle~Press~|~Hosted~by~Lake~Isle~Press~|~Hosted~by~Lake~Isle~Press~|~Hosted~by~Lake~Isle~Press~|~Hosted~by~Lake~Isle~Press~|~Hosted~by~Lake~Isle~Press~|~Hosted~by~Lake~Isle~Press~|~Hosted~by~Lake~Isle~Press~|~Hosted~by~Lake~Isle~Press~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~by~Lake~|~Hosted~$

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 \mid The Barcelona Kitchen \mid Hosted by Andrews McMeel 12:00-12:30 p.m.

Publishing, LLC | Andy Pforzheimer & Sasa Mahr-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 Mah*

12:45 p.m. Book signing | The Barcelona Kitchen | Andy Pforzheimer & Sasa Mahr-Batuz
1:00-2:00 p.m. Culinary demonstration/wine presentation | MediterAsia Consulting Inc,

Miami Beach, Florida | Michael B. Jacobs

 $2:\!00\text{-}2:\!45\ \textsc{p.m.}$ 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,

2.45-5.45 P.M. CULINARY DEMONSTRATION/WINE PRESENTATION | Garrison Confections Central Falls, Rhode Island | *Andrew Shotts*

Central Fans, Knode Island | Anarew 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 Р.М. воок signing | Easy Gluten-Free Baking | Elizabeth Barbone



- 4:30-5:30 p.m. culinary demonstration / wine presentation | Publix Apron's Cooking School | $\it Jim \, Hendry$
- 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 \mid The Barcelona Kitchen \mid 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 Artiles
- 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
 - West Resolt | Gienn 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



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 \mid 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 р.м.	CELEBRATING FAMILY & FRIENDS IN THE KITCHEN American Masala, Devi,	
	New York, New York Suvir Saran	
12:00-12:45 р.м.	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 р.м.	BOOK SIGNING American Masala Suvir Saran	
12:45 р.м.	BOOK SIGNING Latin Evolution Jose Garces	
1:00-2:00 p.m.	CULINARY DEMONSTRATION/WINE PRESENTATION Montage Resort and Spa, Laguna	

2:00-2:45 p.m. spirit seminar | LeBlon Cachaca, Brazil

Beach, California | Richard Ruskell

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. Cultinary 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

0711 0112711	.,
10:30-11:45 а.м.	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

 $2:\!00\text{-}2:\!30$ 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



DALLY SCHEDULES

3:45-4:15 р.м.	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 LUNCHES | 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 | $\it Fernando Pavon$

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 | Pascal 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 \mid Vanilla, Nielsen-Massey Vanilla \mid 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®



3:45-4:30 P.M. WINE SEMINAR | Viñedos Emiliana, Santiago, Chile | Fernando Pavon

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 $^{\circ}$ Parks Event Operations | $Dale\ Reynolds$

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

 $\textbf{3:} \textbf{45-4:} \textbf{30 p.m.} \quad \text{wine seminar} \mid \text{King Estate Winery, Wilamette Valley, Washington} \mid \textit{Randy Ford}$

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



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

SIGNATURE DINING | Wolfgang Puck Grand Café - Downtown Disney® Area | 6:30 p.m.

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

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

12:45 р.м. 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

AUTHENTIC TASTE SEMINAR | Mushrooms, Gourmet Mushrooms Inc. | Bob Engel 2:00-2:30 p.m.

2:15 р.м. MEET AND GREET | Keegan Gerhard

2:45-3:45 р.м. 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 р.м. WINE SEMINAR | Achaval Ferrer, Mendoza, Argentina

AUTHORS WITHOUT BORDERS | Eat Like There Is No Tomorrow | Hans Rueffert 3:45-4:15 p.m.

4:00 p.m. BOOK SIGNING | DamGoodSweet | David Guas

4:30 p.m. BOOK SIGNING | Eat Like There's No Tomorrow | Hans Rueffert

CULINARY DEMONSTRATION/WINE PRESENTATION | Publix Apron's Cooking School | 4:30-5:30 p.m.

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 р.м. 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 р.м. 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

CULINARY DEMONSTRATION/WINE PRESENTATION | Tastes and Tales of a Chef, 1:00-2:00 p.m.

Hosted by Cutco | Fritz Sonneschmidt

2:00-2:45 р.м. 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 artisinal cheese station and more. Limited Availability.

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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

Theme Park admission required.

11/3-5

11/6-8

Entertainment is subject to change without notice.

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

Billy Ocean - "Caribbean Queen"

Los Lobos - "La Bamba"











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

Tourism Board

SUNDAY,	OCTOBER 11
10:00-12:00 р.м	. sweet sundays Bayou Bakery, Arlington, Virginia David Guas
12:00-2:00 р.м.	FRENCH REGIONAL LUNCHES Bistro de Paris, France Pavilion, Epcot®,
	Cotes du Rhone Lydia Tremble-J.L, Colombo
12:00-12:45 р.м.	WINE SEMINAR Golan Heights, Galilee, Israel Richard Hutchinson
12:00-12:30 р.м.	AUTHORS WITHOUT BORDERS The Competent Cook and Notes on Cooking
	Lauren Braun Costello and Russell Reich
12:15 р.м.	BOOK SIGNING DamGoodSweet David Guas
12:45 р.м.	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 Tastes and Tales of a Chef,
	Hosted by Cutco Fritz Sonneschmidt
2:00-2:45 р.м.	wine seminar OYIKIL, Mendoza, Argentina
2:00-2:30 р.м.	AUTHENTIC TASTE SEMINAR Mushrooms, Gourmet Mushrooms Inc. Bob Engel
2:45-3:45 р.м.	CULINARY DEMONSTRATION/WINE PRESENTATION Gotham Caterers, New York,
	New York Lauren Braun Costello
3:00-4:00 р.м.	MEXICO TEQUILA TASTINGS La Cava del Tequila, Mexico Pavilion, Epcot ®
3:45-4:30 р.м.	WINE SEMINAR Golan Heights, Galilee, Israel Richard Hutchinson
3:45-4:15 р.м.	AUTHORS WITHOUT BORDERS Eat Like There Is No Tomorrow Hans Rueffert
4:30 р.м.	BOOK SIGNING Eat Like There's No Tomorrow Hans Rueffert
4:30-5:30 р.м.	CULINARY DEMONSTRATION/WINE PRESENTATION Mexico Tourism Board presented
	by the State of Quintana Roo Federico Lopez
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 | OYIKIL, Mendoza, Argentina

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 р.м.

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 р.м. 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 | Sutilak Martin

2:00-2:45 р.м. WINE SEMINAR | Puglian Wines | Taste of Puglia, Antonella Millarte

2:45-3:45 р.м. 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 р.м. 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 | Jeramy Moore

WINE SEMINAR | Bunratty Meade, County Clare, Ireland | Nancy Larkin 2:00-2:45 p.m.

2:45-3:45 р.м. CULINARY DEMONSTRATION/WINE PRESENTATION | San Angel Inn, Mexico Pavilion,

Epcot® | Moises Flores

SPIRIT SEMINAR | Bacardi USA® | Willie Ramos 3:45-4:30 р.м.

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 р.м. WINE SEMINAR | Bunratty Meade, County Clare, Ireland | Nancy Larkin

5:45 р.м. BOOK SIGNING | Full on Irish | Kevin Dundon





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 \mid 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

To the time in the first without Boxbard | Totale. | Trooted by Bake 1ste Troot | Trooted Thank

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



SATURDAY, OCTOBER 17

10:30-11:45 а.м.	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

 $\textbf{3:00-4:00 p.m.} \quad \text{mexico tequila tastings} \mid La \ Cava \ del \ Tequila, \\ Mexico \ Pavilion, \\ \textbf{Epcot}^{\circ}$

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 Р.М. воок 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



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 Schauwecker

3:00-5:00 p.m. food & wine pairing | Tokyo Dining, Japan Pavilion, \mathbf{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 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 | 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



DAILY SCHEDVLES

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 | j u l i a (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 Р.М. воок 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

 $5:15,\,6:30,\,7:45\,\text{p.m.}$ 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.

BOOK SIGNING | The Cheese Plate and Cheese: A Connoisseur's Guide to the 12:00 р.м. 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 BOOK SIGNING | Baby Cakes | Erin McKenna 12:45 р.м. EPCOT® WINE SCHOOL (WONDERS RETREAT) | Exploring the Burgundy Varietals 1:00-4:00 P.M. 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® CULINARY DEMONSTRATION/WINE PRESENTATION | Festival Program Host, 2:45-3:45 р.м. The Energy Edge | Pam Smith R.D. 3:00-4:00 P.M. MEXICO TEQUILA TASTINGS | La Cava del Tequila, Mexico Pavilion, Epcot® WINE SEMINAR | Florida Orange Groves, Inc and Winery | Vince Shook 3:45-4:30 p.m. AUTHORS WITHOUT BORDERS | Harvest Eating with Keith Snow | Keith Snow 3:45-4:15 p.m. BOOK SIGNING | Harvest Eating with Keith Snow | Keith Snow 4:30 p.m. CULINARY DEMONSTRATION/WINE PRESENTATION | The French Laundry, Yountsville, 4:30-5:30 P.M. 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 р.м. 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

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 р.м. BOOK SIGNING | Baby Cakes | Erin McKenna 1:00-2:00 p.m. CULINARY DEMONSTRATION/WINE PRESENTATION | Dinner: Impossible, Robert Irvine's

12:00-2:00 P.M. FRENCH REGIONAL LUNCHES | Bistro de Paris, France Pavilion, Epcot® |

Eat, Beacon, New York | Robert Irvine

2:00-2:45 p.m. WINE SEMINAR | Château des Charmes, Niagara-on-the-Lake, Canada | Paul Bosc AUTHENTIC TASTE SEMINAR | Ginger, The Ginger People | Christie Pearson 2:00-2:30 р.м. BOOK SIGNING | Mission: Cook! | Robert Irvine 2:15 р.м.

CULINARY DEMONSTRATION/WINE PRESENTATION | Barry-Callebaut Chocolate, 2:45-3:45 p.m. Edegem, Antwerp, Belgium | Jean-Pierre Wybauw

MEXICO TEQUILA TASTINGS | La Cava del Tequila, Mexico Pavilion, Epcot® 3:00-4:00 P.M. WINE SEMINAR | Michael - David Winery, Lodi, California | Kristy Phillips 3:45-4:30 P.M. AUTHORS WITHOUT BORDERS | Harvest Eating with Keith Snow | Keith Snow 3:45-4:15 P.M. BOOK SIGNING | The Harvest Eating Cookbook | Keith Snow 4:30 p.m.

CULINARY DEMONSTRATION/WINE PRESENTATION | Culinard Culinary Institute, 4:30-5:30 p.m. Birmingham, Alabama | Antony Osborn

5:15, 6:30, 7:45 p.m. eat to the beat concert series at america gardens theatre AUTHENTIC TASTE SEMINAR | Puglia Olive Oil, Taste of Puglia | Antonella Millarte 5:30-6:00 p.m.

WINE SEMINAR | Château des Charmes, Niagara-on-the-Lake, Canada | Paul Bosc 5:30-6:15 р.м. 6:30-9:00 p.m. SIGNATURE DINING | Victoria & Albert's - Disney's Grand Floridian Resort & Spa | Scott Hunnel



MONDAY, OCTOBER 26

12:00-12:45 p.m. WIN	E SEMINAR	Petaluma, Australia
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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®

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®

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® | Paul Pavolvic

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 | 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® 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

5:30-600 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



DAILY SCHEDULES

12:00-12:30 р.м.	AUTHORS WITHOUT BORDERS Real Food For Healthy Kids $\mathit{Tracey Seaman}\ \mathcal{E}$
	Tanya Steel
12:45 р.м.	воок 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 р.м.	WINE SEMINAR Penfolds Winery, South Australia
2:00-2:30 р.м.	AUTHENTIC TASTE SEMINAR Honey, WineRoads Sally James
2:15 р.м.	BOOK SIGNING The Bizarre Truth Andrew Zimmern
2:30-4:00 р.м.	FOOD & WINE PAIRING Tutto Italia Ristorante, Italy Pavilion, Epcot®
2:45-3:45 р.м.	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 р.м.	WINE SEMINAR Kobrand
3:45-4:15 р.м.	AUTHORS WITHOUT BORDERS Raising the Salad Bar Hosted by Lake Isle Press
	Catherine Walthers
4:30 р.м.	BOOK SIGNING Raising the Salad Bar Catherine Walthers
4:30-5:30 р.м.	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 р.м.	AUTHENTIC TASTE SEMINAR Sugar, Wholesome Sweetners Pauline McKee
5:30-6:15 р.м.	WINE SEMINAR Meeker Vineyards, Sonoma, California Lucas Meeker
SUNDAY,	NOVEMBER 01
	SWEET SUNDAYS Geraldine's Creative Cutters, Richmond Hill, Ontario, Canada
	Geraldine Randalsome

SUNDAY, I	NOVEMBER OI
10:00-12:00 P.M.	SWEET SUNDAYS Geraldine's Creative Cutters, Richmond Hill, Ontario, Canada
	Geraldine Randalsome
12:00-2:00 P.M.	FRENCH REGIONAL LUNCHES, BISTRO DE PARIS, FRANCE PAVILION, EPCOT®
	Burgundy Jean Charles Boisset- Boisset
12:00-12:45 р.м.	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 р.м.	BOOK SIGNING Simply Elegant Geraldine Randlesome
12:45 р.м.	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 р.м.	WINE SEMINAR Biltmore Estate Winery, Asheville, North Carolina
2:00-2:30 p.m.	AUTHENTIC TASTE SEMINAR Honey, WineRoads Sally James
2:15 р.м.	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 р.м.	MEXICO TEQUILA TASTINGS La Cava del Tequila, Mexico Pavilion, Epcot ®
3:45-4:30 р.м.	WINE SEMINAR Rudd Winery, Napa Valley, California Kenny Koda
3:45-4:15 р.м.	AUTHORS WITHOUT BORDERS Raising the Salad Bar Hosted by Lake Isle Press
	Catherine Walthers
4:30 р.м.	BOOK SIGNING Raising the Salad Bar Catherine Walthers
4:30-5:30 p.m.	CULINARY DEMONSTRATION/WINE PRESENTATION Metro Bis Restaurant, Simsbur



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.

Connecticut | Chris Prosperi

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 | $Tracey Seaman \ \mathcal{C} Tanya Steel$

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®

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*** | *Joe Ahmed*

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 | 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 - Ooco, 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 \mid ESPN Sports Cafe \mid 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*** | *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* 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*



THURSDAY, NOVEMBER 05

- 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
- 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 Engram 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 Engram 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 \mid The Cowboy Way \mid Hosted by Andrews McMeel Publishing, LLC \mid Grady Spears



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

SUNDAY, NOVEMBER **08**10:00-12:00 p.m. sweet sundays | Jacques Torres Chocolates, New York, New York | *Jacque Torres*

Ryan Pattie

	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 Grady Spears
	12:15 р.м.	BOOK SIGNING A Year in Chocolate Jacque Torres
	12:45 р.м.	BOOK SIGNING Cooking the Cowboy Way Grady Spears
	1:00-2:30 p.m.	${\tt EPCOT}^* \ {\tt WINE} \ {\tt SCHOOL} \ ({\tt WONDERS} \ {\tt RETREAT}) \ \ {\tt South} \ {\tt African} \ {\tt Wines}, \\ {\tt Fairview} \ {\tt Winery} \ \ {\tt South} \ {\tt African} \ {\tt Wines}, \\ {\tt Fairview} \ {\tt Winery} \ \ {\tt South} \ {\tt African} \ {\tt Wines}, \\ {\tt Fairview} \ {\tt Winery} \ \ {\tt South} \ {\tt African} \ {\tt Wines}, \\ {\tt Fairview} \ {\tt Winery} \ \ {\tt South} \ {\tt African} \ {\tt Wines}, \\ {\tt Fairview} \ {\tt Winery} \ \ {\tt South} \ {\tt African} \ {\tt Wines}, \\ {\tt Fairview} \ {\tt Winery} \ \ {\tt South} \ {\tt African} \ {\tt Wines}, \\ {\tt Fairview} \ {\tt Winery} \ \ {\tt South} \ {\tt African} \ {\tt Wines}, \\ {\tt Fairview} \ {\tt Winery} \ \ {\tt South} \ {\tt African} \ {\tt Wines}, \\ {\tt Fairview} \ {\tt Winery} \ \ {\tt South} \ {\tt African} \ {\tt Wines}, \\ {\tt Fairview} \ {\tt Wines}, \\ {\tt Fairview} \ {\tt Winery} \ \ {\tt South} \ {\tt African} \ {\tt Wines}, \\ {\tt Fairview} \ {\tt Wines}, \\ {\tt Wines}, \\ {\tt Fairview} \ {\tt Wines}, \\ {\tt Fairview} \ {\tt Wines}, \\ {\tt Fairview} \ {\tt Wines}, \\ {$
		Robin Back
	1:00-2:00 p.m.	culinary demonstration/wine presentation Falai's, New York, New York
		Iacopo Falai
	2:00-2:45 р.м.	WINE SEMINAR Villa Antinori, Tuscany, Italy
	2:00-2:30 р.м.	AUTHENTIC TASTE SEMINAR Chocolate, Lake Champlain Gary Coffey
	2:45-3:45 p.m.	CULINARY DEMONSTRATION/WINE PRESENTATION Carlo's Bakery and TLC, Cake
		Boss Buddy Valastro
	3:00-4:00 p.m.	MEXICO TEQUILA TASTINGS La Cava del Tequila, Mexico Pavilion, Epcot®
	3:45-4:30 р.м.	WINE SEMINAR Mezzacorona, Tuscany, Italy
	3:45-4:15 р.м.	AUTHORS WITHOUT BORDERS The Spice Kitchen Hosted by Andrews McMeel
		Publishing, LLC Sara Engram and Katie Luber
	4:00 p.m.	BOOK SIGNING Buddy Valastro
	4:30 p.m.	BOOK SIGNING Spice Basics Sara Engram and Katie Luber
	4:30-5:30 р.м.	culinary demonstration/wine presentation $ $ The Cowboy Way, Fort Worth,
		Texas Grady Spears
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 | Chateau Ste. Michelle, Columbia Valley, Washington

VISITING WINERIES, BREWERIES, AND DISTILLERIES

AMERICAN

CALIFORNIA

Brassfield Estate Winery High Valley

Caymus Vineyards Napa Valley

Cline Cellars

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

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

Grahm 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 Iamev Fader Kurt Fleischfresser Noah French David Guas Mike Grimes Rock Harper Chris Hastings Cathy Havnes 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 Iamie McFadden Erin McKenna Mary Meyers Dale Miller

Rich Norris

Matthew Petersen

Renato Poliafito

Chris Prosperi

Kent Rathbun

Russell Reich

Andrea Robinson

Greg Richie

Alain Roby

Hans Rueffert

Adam Savage

Richard Ruskell

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 Engram Alex Espalin Erin Hedley Sally James Katie Luber Beth Nielsen Max McCalman Pauline Mckee Christie Pearson Tracey Seaman Tanya Steel

FESTIVAL PROGRAM HOST

Pam Smith, RD
Jeff Civillico



WALT DISNEY WORLD® CHEFS

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

Lahsen Abrache Robert Adams Joseph Ahmed Noriko Aizawa Edwin Almonte Renzo Barcatta Samad Benzari Ricardo Blaggrove Jef Bliss Ioe Bonanno Andreas Born Frank Brough Pete Bruenen Artur Bukalo Beatriz Candelario Ron Cavileer David Chapman Marco Chaves Bill Clark Ron Cope Nick Crispini Jens Dahlmann Michael Deardorff Lenny DeGeorge Robert Denninger Charles Dolson Royal Donaldson Mark Donovan Kevin Downing Aidan Dwyer Kristine Farmer

Robert Gilbert Gina Greene Michael Harp Omar Harris Erich Herbitschek Brett Hill Keith Hiner Julie Hrywnak Scott Hunnel Williere Iustin Tim Keating Tom Kelly Mustapha Khetem James Kleinschmidt Randy Koehler Deran Lanpher Damon Lauder Robert Laurie Stephen Lawler Yoly Lazo Stephen Maison Adrian Mandry Tony Marotta Ben Marrett Sutilak Martin Eddie Mendoza Gary Miles Christopher Miller Barbara Mohler Jeramy Moore M'Barek Naithihi Lothar Neumaier David Njoroge

Josh Noid Mark Norberg Tim Oakley Glenn O'Brien Katrina Oudheusen Matthew Paisley Russell Palmer Vincent Panisset Javier Pareja Nicholas Pastis George Paterakis Paul Pavlovic Jarrod Pearman James Phillips Brian Piasecki Phillip Ponticelli Dan Powers Michael Pythoud James Rabb Dale Reynolds Steven Richard Stefan Riemer Aimee Rivera Albert Riviello Brian Rodgers Nelson Rodriguez Robbie Roest Joseph Rowland Nadia Ruiz Nabi Saito Joel Schaefer Dylan Schauwecker Anthony Scott

Shu Sen Sun Ernesto Sendejas Juan Serrano Robert Small Richard Smich Jason Stricker TI Sudiswa Jessi Sudsa-Nguan Martin Sutilak Richard Tang Hal Taylor Dennis Thompson Michael Thompson Leonard Thomson Sinclair Thorne Andrew Turner Vincenzo Vaccaro Debra Valle Lorene Vanetti Michael Viola Bruno Vrignon Alphonso Walker Larry Walker Page Weibley Wendy Welcovitz Westley Willard Ed Wronski Aeran Yi Mike Young Al Youngman



Moises Flores

Helene Garrovillo



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SPECIAL THANKS

PRESENTING SPONSOR



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

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Champagne
Moosehead Beer
New York Wine &
Grape Foundation
S.A. Prüm
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Viñedos Emiliana

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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 7Disney's California Adventure Food and Wine Festival

September 24-November 7 Epcot® International Food & Wine

Visit disneyworld.com for additional details and reservations.