

# WEEKEND JOURNAL.

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## Feast on This

Here is a sampling of some of the biggest food festivals across the U.S., between now and the end of the year. For international festivals, see [wsj.com/WeekendandLeisure](http://wsj.com/WeekendandLeisure).



FESTIVAL/LOCATION/DATES	HIGHLIGHT	COMMENTS
<b>Texas Hill Country Wine and Food Festival</b> Austin, Texas; April 6-9	Exotic game ranch hosts barbecue tasting with hot links, pit-smoked pork ribs	After a three-year title sponsorship with <i>Saveur</i> , this year the festival split from the national magazine and says it will spotlight local wines and foods. (The festival was founded by central Texas winemakers in 1985.) Other events this year include a Spanish-language wine tasting (\$50), a sampling of Texas cheese and a night pairing local Pinot Noir with film noir (\$125).
<b>The New Orleans Wine &amp; Food Experience</b> New Orleans May 24-28	Interactive musical performance where audience members play wine-tasting students	Organizers say Hurricane Katrina hasn't altered plans for the 15th annual Big Easy event. The five-day festival has added 18 seminars this year, including "Muffaletta Madness" (Food Network's Dave Lieberman will make the cold-cut-and-olive sandwiches) and one pairing recipes from the "Sopranos Family Cookbook" with Southern Italian wines (\$65 per seminar). Event benefits food-education programs by the Louisiana Restaurant Association and the University of New Orleans.
<b>Food and Wine Classic at Aspen</b> Aspen, Colo. June 16-18	Mario Batali cooks dishes (like spaghetti with crab and jalapeños) from new New York restaurant Del Posto	In its 24th year, Aspen was one of the first destination festivals. Attendance is capped at 5,000—including chefs, winemakers, sommeliers and sponsors. A \$975 weekend pass buys access to more than 80 wine seminars and cooking demos by chefs including Jacques Pépin and Wolfgang Puck (supplemental fees for reserve tastings can run up to \$250). Can't attend? The festival will be podcasting most events.
<b>Jackson Hole Wine Auction</b> Jackson Hole, Wyo. June 22-24	Tasting with wine critic Robert Parker Jr. and consultant Michel Rolland	Founded in 1995 by a local wine collector, this fund-raiser for the Grand Teton Music Festival is held every other year. Tickets range from \$750 per person for the auction and gala dinner to \$2,500 per person for the entire weekend of events, including a wine dinner in a private home (there are 15 such dinners, cooked by the likes of Daniel Boulud and Hubert Keller).
<b>Kapalua Wine and Food Festival</b> Maui, Hawaii July 6-9	Golf tournament with master sommeliers and chefs including Ming Tsai	Hawaii's oldest food festival—founded 25 years ago—starts with a French-themed tasting and culminates with a seafood festival. A \$650 four-day pass buys access to the larger events including tastings and cooking exhibitions with Mr. Tsai. But the 20-person, hands-on cooking class with Julian Serrano, and winemaker dinners, are extra.
<b>Sun Valley Wine Auction</b> Sun Valley, Idaho July 20-22	Annual wine picnic, on a golf course, will feature a live Cuban band	The auction is one of the country's top charity events, sending more than \$1 million a year to arts education and community-outreach programs. Some 3,000 people are expected for events that include winemaker dinners, tastings and a wine picnic. Last year, the festival introduced a new auction item: Its "750 Stars Lot" included one 750-milliliter bottle from each of the 190 participating wineries including Screaming Eagle, Colgin and Harlan Estate. (It sold for \$34,000.)
<b>American Wine and Food Festival</b> Los Angeles Sept. 24	Chef fashion show sponsored by Banana Republic	Started by Wolfgang Puck and Barbara Lazaroff in 1982, this annual benefit for Meals on Wheels is being revamped for a younger feel: The new director has added a mojito bar, a VIP lounge with beds and four live bands. More than 50 chefs, including Mr. Puck and Todd English, have been cooking for the festival since the beginning. Tickets for the one-day event start at \$250.
<b>Epcot International Food &amp; Wine Festival</b> Orlando, Fla. Sept. 29 to Nov. 12	For kids 11 to 16, there's a new "Teen Cuisine" cooking seminar	This year, the 11-year-old festival's theme is "Exploring Regional Flavors"—26 international marketplaces are set up for six weeks around Epcot Center, and guests can sample the goods for \$1.50 to \$4.50 per tasting. Reservation-only events (\$35 to \$40) include weekly food-and-wine tastings, five-course dinners and lunches with chefs. (Last year's chefs included TV chefs Paula Deen and Rick Bayless.)
<b>Columbus Feast</b> Columbus, Ohio Oct. 27-29	"Kids Cook-Off" contest with local chefs	The force behind this new festival is James S. Kostas, 28-year veteran of the Monterey Food and Wine Festival, who says he wanted to introduce his home state to more exotic ingredients (gray sea salt) and techniques (cooking <i>sous vide</i> , or in the bag). Sponsors include Ohio wineries and the Ohio Pork Producers Council—and seminars will include "Wines for Your Wedding" and "The Other White Meat."
<b>San Diego Bay Wine &amp; Food Festival</b> San Diego; Nov. 9-11	Grand tasting with 700 wines, food from 50 city restaurants	In its third year, this three-day expo on San Diego's Embarcadero Bay expects about 5,000 guests, up from 2,000 in 2004. Entrance to the tasting tents is \$85. The lineup of seminars (\$45 to \$65 last year) won't be announced until fall, but is typically heavy on local talent. (Last year's events included "Discovering Baja Wines" and a session on San Diego produce.)
<b>Palm Desert Art of Food and Wine Festival</b> Palm Desert, Calif.; Nov. 9-12	"Moonlight Marinade"—a Friday night food-and-wine part on the Desert Willow course	Held at the Desert Springs JW Marriott Resort & Spa, this first-time event will feature art tours and dinners with winemakers at local restaurants. There's also a celebrity-chef golf tournament, with nibbles throughout the 18 holes. Proceeds from the event will benefit Coachella Valley's higher educational culinary programs.