



# *South Carolina Department of Agriculture*

## **Hugh E. Weathers, Commissioner**

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## **Get “Wild in the Kitchen” at the Southeastern Wildlife Expo**

**CHARLESTON** – The South Carolina Department of Agriculture is teaming up with the Southeastern Wildlife Exposition (SEWE) to get “Wild in the Kitchen” during the nation’s largest wildlife art and nature event February 17-19 in downtown Charleston.

Food enthusiasts can visit the Certified SC Grown tent in Marion Square to watch a variety of cooking demonstrations from Fresh on the Menu chefs. Hear from chefs whose restaurants have helped put South Carolina on the culinary map with creative recipes, authentic cuisine and the art of using South Carolina’s freshest ingredients to make mouthwatering menus. This year’s demos will include dishes like squab with grits and turnip greens, lump blue crab over Anson Mills grits cakes, and a classic jambalaya. This is a can’t miss event if you want some of the area’s top chefs’ secrets to mixing in Certified SC grown products.

Guests will also be able to shop from over thirty SC Specialty Food Association members showcasing and selling their product. Pick up a “Wild in the Kitchen” cookbook to take home all the great recipes and product information.

The cooking demonstrations are currently scheduled for:

### Friday, February 17<sup>th</sup>

11 a.m.	Kevin Johnson, The Grocery
Noon	Michelle Weaver, Charleston Place
1 p.m.	John Ondo, Kairo’s
2 p.m.	Shane Whiddon, Virginia’s on King
3 p.m.	David Pell, Coast

### Saturday, February 13<sup>th</sup>

11 a.m.	Jason Reed, 82 Queen
Noon	Simon Andrews, Swamp Fox Restaurant & Bar
1 p.m.	Miles Huff, The Culinary Institute of Charleston
2 p.m.	SC Chef Ambassador Sean Mendes, Blues Burger Joint
3 p.m.	David Schuttenberg, Fish

Sunday, February 15th

Noon            Bob Wagonner, U Cook with Bob  
1 p.m.         Jimmy Hagood, Food for the Southern Soul  
2 p.m.         Shawn Kelly, High Cotton  
3 p.m.         Chelsey Conrad, Butcher & Bee

The Certified SC tent will be open to ticket holders on Friday and Saturday 10 a.m. – 6 p.m. and Sunday 10 a.m. – 5 p.m. Tickets are available for purchase online at [sewe.com](http://sewe.com). For more information on the “Wild in the Kitchen” cooking demos or other vendors, visit [agriculture.sc.gov](http://agriculture.sc.gov).

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