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8TH ANNUAL WINE & SWINE OFFERS GLOBE-TROTTING ADVENTURE FEATURING 27 CHEFS COOKING UP PORK DISHES FROM AROUND THE WORLD

***Austin Food & Wine Alliance Charity Pig Roast Returns Sunday, November 18, to
Raise Funds for Culinary Grants
Tickets on Sale Today with Early Bird Discount***

AUSTIN, TX (October 9, 2018)– Central Texas’ top chefs will compete for a worldly take on pork from around the globe at the **Austin Food & Wine Alliance (AFWA) 8th Annual Wine & Swine on Sunday, Nov. 18, 3 – 6 p.m.** Early entrance for VIP begins at 2 p.m. [Tickets go on sale today](#) for the popular annual pig roast, one of Austin’s most anticipated seasonal events. The event **raises funds for culinary grants** and typically sells out.

New this year is a celebration of flavors from around the world. Five global villages will represent cuisines of Asia, Central/South America, Europe, Middle East/Africa, and North America. Guests are invited to visit different continents and taste the special fare from their favorite chefs of Central Texas with **27 chefs preparing pork dishes, whole roasted pigs, and desserts inspired by all parts of the globe.** This popular outdoor party will also include live music and premium wine, beer, and spirit tastings.

[Early bird discount tickets](#) are available to the **first 150 ticket purchasers for \$75 beginning today.** After those are sold, advance purchase tickets will be available online for \$85, with tickets at the door for \$95. VIP tickets are available for \$150— only 120 VIP tickets will be sold—and includes early entry, a Yeti Rambler Wine Tumbler, and special tastings.

Austin’s favorite pork party will be hosted in a unique central location—a tree-lined, grassy picnic area tucked on the western edge of Camp Mabry, a 375-acre military installation that was established in 1892 and is the third-oldest active military installation in Texas. The Camp Mabry location allows greater accessibility and shorter drives, located just three miles from downtown Austin.

Several of Austin’s best chefs will roast pigs in their own style, including many slow-cooked overnight. The array of pork-licious dishes will be prepared by **Lakana and Justin Trubiana, Dee Dee; Chef Yoshi Okai, Otoko; Chef Charles Schlienger, Sway; Chef Max Snyder, Pitchfork Pretty; Chef Ji Peng Chen, Wu Chow; Chef Jason Dady, Chispas; Chefs Reina Morris & Paola Smith, Buenos Aires Café; Chef Kati Luedecke, Killa Wasi; Chef Tavel Bristol-Joseph, Emmer & Rye; Chef Alex Paredes, Carnitas Lonja (San Antonio); Bob Williamson, SRSLY Chocolate; Chef Nic Yanes, Juniper; Chef Daniel Olivella, Barlata; Chef Brian Moses, Olive & June; Chef David Norman, Easy Tiger; Chef Anne Ng & Chef Jeremy Mandrell, Bakery Lorraine at Rock Rose; Chef Amir Hajimaleki, Roya; Chef Berty Richter, Hummus Among Us; Chef Atticus Garant, Revue; Andrew Risner, Franklin Barbecue; Chef Evan**

LeRoy, LeRoy & Lewis Barbecue; Chef Michael Fojtasek, Olamaie; Chef Ted Prater, Banger's Sausage House & Beer Garden; and Chef Deepa Shridhar of Puli-Ra.

Upon entrance, attendees will be given tokens to vote for their favorite pork dishes as well as their choice for "best wine with swine" from among the dozens of featured premium wines. Additional tokens will be available for \$1 each. All token sales are donations to the Austin Food & Wine Alliance culinary grant program. The winners will be announced at 5 p.m. The winning chef team will receive \$1,000 and bragging rights.

Setting the mood and tempo for the pork fest will be the popular **Hard Proof**, serving up a diverse mix of international music. The group was voted "Best Performing Band" in 2013, 2014 and 2017 at the Austin Music Awards.

Wine & Swine attendees will have the opportunity to sample the **2018 Official Drink of Austin: Town Lake Yacht Club** prepared by **Juniper**, the winning bar team of the Austin Food & Wine Alliance's annual cocktail competition. The Town Lake Yacht Club champion cocktail features Cynar 70, Italicus Rosolio and Waterloo Gin suffused with strawberry preserves, and splashes of lemon and lime.

Wine & Swine is a fundraiser for the **Austin Food & Wine Alliance**, a culinary nonprofit dedicated to fostering awareness and innovation in the Central Texas food and beverage community. Through a vibrant grant program started in 2012, the Alliance has awarded \$192,500 in grants to **chefs, farmers, artisan producers, and culinary nonprofits for projects focused on culinary innovation and community giveback**. On December 5, the Alliance will award another \$60,000 in grant funding, resulting in the organization giving back to the community \$252,500, more than a quarter-million dollars in six years.

The annual fall pig roast has attracted a sold-out audience since it began in 2010 and is expected to sell out this year with an estimated attendance of 600 enjoying an Austin afternoon, sampling innovative pork dishes, an amazing selection of extraordinary wines, and footloose live music for a full-blown party o' pork. Tickets are available for [online purchase](#) now.

The Alliance is the beneficiary of the [Austin FOOD & WINE Festival](#), a three-day tribute to world-renowned chefs and winemakers, held each spring in Austin. The festival features educational programming and culinary events showcasing Texas' chef talents along with artisan and local producers, world-class wine and spirit makers, and craft brewers.

The Alliance continues to win tremendous community support with **Whole Foods Market®** as presenting sponsor, and other key supporters, including **Austin Food & Wine Festival, ABC Bank, 2ND Street District, Republic National Distributing Company, Southern Glazer's Wine & Spirits, Sysco, FreshPoint, Giant Noise, Fairmont, Twin Liquors, CultureMap, Premiere Events, Treaty Oak Distilling, Kimo Sabe Mezcal, Butler Wood, B&B Charcoal, Cuvee Coffee, Consumable Content, Topo Chico, Fresa's Chicken Al Carbon, Balcones Recycling, Campari, Beam Suntory, Patron, William Grant & Sons, Washington State Wine, Buffalo Trace, South Texas Heritage Pork, Polsinelli, Auguste Escoffier and Austin Monthly.**

For more information about the AFWA, visit AustinFoodWineAlliance.org, call 512.348.6847 or email Info@AustinFoodWineAlliance.org. Stay up to date with Austin Food & Wine Alliance happenings on Facebook <http://facebook.com/austinfoodwinealliance> and Twitter <http://twitter.com/ATXFoodWineAlly>.

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ABOUT AUSTIN FOOD & WINE ALLIANCE

The Austin Food & Wine Alliance is a 501(c)3 nonprofit organization dedicated to fostering awareness and innovation in the Central Texas culinary community through grants, educational programming, and events. Guided by an all-volunteer board of directors and committees made up of culinary-and-community-minded professionals, the Alliance's commitment is to promote Texas food, wine, spirits, and craft brews and to increase appreciation of Texas' culinary impact. The AFWA is the designated beneficiary of the [Austin Food + Wine Festival](#). For more information about the Austin Food & Wine Alliance, visit AustinFoodWineAlliance.org.