



FOR IMMEDIATE RELEASE:  
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## **Cookbook authors share latest culinary trends at the Central Market Cooking Tent!**

*Beekman Boys, Joe Yonan headline two days of entertaining food and drink demonstrations*

Central Market will host a special lineup of culinary authors at the Cooking Tent during the 2013 Texas Book Festival. **Please see below for schedule for both days, Saturday, Oct. 26 and Sunday, Oct. 27. This is an updated schedule and replaces previous versions sent to media.**

The Central Market Cooking Tent will bring together some of the nation's most recognizable names in the culinary world. Many of the chefs and authors featured in this year's Cooking Tent will offer a distinctly Southwest flavor, focusing on everything from smoked barbecue and breakfast tacos, to Texas cocktails. Each day will include a variety of cooking demonstrations and discussions.

The 2013 festival marks Central Market's fifth year supporting the Texas Book Festival Cooking Tent, hosting a diverse array of culinary authors each year. The event is free and open to the public.

### **Central Market Cooking Tent schedule and author information:**

#### **SATURDAY, OCT. 26**

10 a.m. to 11 a.m.

##### **Jarod Neece and Mando Rayo, *Austin Breakfast Tacos***

Neece and Rayo are co-founders of the Austin food blog, TacoJournalism.com. As serious taco aficionados, they believe tacos are a fit for every occasion. Their book explores the history, cultures and traditions of Austin's breakfast tacos.

11:30 a.m. to 12:30 p.m.

##### **Dotty Griffith, *Texas Holiday Cookbook***

Dotty is a recognized authority on Texas cuisine and Texas restaurants. Cookbooks include: *The Mansion on Turtle Creek, Cookbook with Dean Fearing, Celebrating Barbecue!, Wild About Chili, The Contemporary Cowboy Cookbook, and Dallas Cuisine*. Currently she is executive director of the Greater Dallas Restaurant Association and a well-known food journalist and author.

1 p.m. to 2 p.m.

##### **Scott Roberts, *The Salt Lick Cookbook***

Back by popular demand! Roberts is the owner of Austin's famous barbecue restaurant, the Salt Lick. In *The Salt Lick Cookbook: A Story of Land, Family, and Love*, Scott Roberts builds on the foundation of Roberts' family as it was laid down more than 130 years ago, as his great grandparents made their long journey to Texas. This is not a book confined to the renowned

Salt Lick barbecue--it's about how the barbecue came to be: a story of respect for the land, its history, and the family that planted its roots in Driftwood.

2:30 p.m. to 3:30 p.m.

**Tim Byres, *Smoke: New Firewood Cooking***

Byres is the co-owner and chef of Dallas' celebrated restaurant, SMOKE. His cookbook shows everyday chefs how to infuse the flavor of smoke in all types of food. Adventurous chefs will enjoy sections on building a fire pit, smokehouse and spit roast.

4 p.m. to 5 p.m.

**David Alan, *Tipsy Texan: Spirits and Cocktails from the Lone Star State***

Since 2007, Alan's website has chronicled the emerging craft cocktail and spirits culture in Texas. His book presents a snapshot of the current scene complete with recipes and tales of those who have ushered in this phenomenon.

**SUNDAY, OCT. 27**

11 a.m. to 12 p.m.

**Addie Broyles, *The Austin Food Blogger Alliance Cookbook***

Broyles is a food writer for the *Austin American-Statesman* and author of the Relish Austin blog. Austin food bloggers banded together in 2010 to form the Alliance and are now issuing their first cookbook featuring favorite dishes, recipes and stories of life in Texas.

12:30 p.m. to 1:30 p.m.

**Beekman Boys: Josh Kilmer-Purcell and Brent Ridge, *The Beekman 1802 Heirloom Dessert Cookbook***

Following on the success of their first cookbook, the Beekman Boys are back offering a special spin on classic family dessert favorites. From Fourth of July fruitcake to hot chocolate dumplings, each family recipe includes a personal memory or story from the authors.

2 p.m. to 3 p.m.

**Robb Walsh, *The Hot Sauce Cookbook and Barbecue Crossroads***

Walsh is a veteran cookbook author and was lead restaurant critic for the *Houston Press* from 2000-2010. In *The Hot Sauce Cookbook*, Walsh serves up recipes for homemade pepper sauces and salsas from around the world. *Barbecue Crossroads* features stories, recipes and photographs of pit masters from East Texas to the Carolinas.

3:30 p.m. to 4:30 p.m.

**Joe Yonan, *Eat Your Vegetables: Bold Recipes for the Single Cook***

Yonan is the Food and Travel editor for the *Washington Post* and author of "Serve Yourself." Vegetarians, vegans and flexitarians will enjoy 80 satisfying and failproof recipes that go beyond the expected in delivering veggie-centric meals for one.

For complete information on the authors who will be appearing at the Central Market Cooking Tent, visit [www.texasbookfestival.org](http://www.texasbookfestival.org).

**About the Texas Book Festival:**

The Texas Book Festival is a nonprofit organization that celebrates authors and their contributions to the culture of literacy, ideas, and imagination. Founded in 1995 by Laura Bush, Mary Margaret Farabee, and a group of dedicated volunteers, the Festival is held on the

grounds of the Texas Capitol every fall. The Festival features author readings from more than 225 renowned Texas and national authors, panel discussions, book signings, musical entertainment, live cooking demonstrations, and children's activities. Thanks to donors, sponsors, and 1,000 volunteers, the Festival remains free and open to the public. The TBF supports Texas public libraries and literacy through its Library Grants and Reading Rock Stars programs, and also hosts events year-round. Visit [www.texasbookfestival.org](http://www.texasbookfestival.org) for more information, and join the conversation using the hashtag #txbookfest on Facebook and Twitter @texasbookfest.

**About Central Market:**

Central Market's open, serpentine-flow, full view European-style layout offers a completely new food shopping experience. A bountiful produce department with unmatched quality and variety, an 80-foot seafood case with selections from throughout the world, hundreds of cheeses, 2,500 wine labels, stupendous specialty grocery aisles with delights from every continent, and a world-class cooking school featuring hands-on instruction are among the features that make the Central Market experience unique. <http://www.centralmarket.com>.

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**Please note: Media credentials are required to cover the Texas Book Festival.**

Credentialed media receive priority access to author sessions. Please complete the form located here [http://texasbookfestival.org/Press\\_Room.php](http://texasbookfestival.org/Press_Room.php) and return to [allison@brendathompson.com](mailto:allison@brendathompson.com) by Oct. 15.