



OLAMAIE TO HOST BRUNCH WITH CHEF EDWARD LEE TO BENEFIT TEXAS BOOK FESTIVAL ON OCTOBER 28

Chef Michael Fojtasek to Host Special Brunch Featuring Recipes from Lee's Latest Book, "Buttermilk Graffiti"

AUSTIN, TX (September 12, 2018) – Texas Book Festival, in partnership with James Beard finalist for Best Chef: Southwest Michael Fojtasek, announced today that they will host renowned chef and cookbook author Edward Lee for an exclusive brunch on Sunday, October 28 at 11 a.m. at Olamaie. Tickets are now on sale for this special event and will include a three-course brunch featuring recipes Chef Fojtasek will present with his own spin from both of Lee's cookbooks, *Buttermilk Graffiti: A Chef's Journey to Discover America's New Melting-Pot Cuisine* and *Smoke & Pickles*, along with Olamaie biscuits and brunch cocktails.

The morning will kick off with appetizers from Olamaie, with Lee onsite to welcome and mingle with guests and explain the inspiration for his dishes. Tickets for the limited seating event are priced at \$125 per person and are available now via the Texas Book Festival website. Tickets include one signed copy of *Buttermilk Graffiti* along with food and cocktails at brunch.

Edward Lee is the chef and owner of 610 Magnolia, MilkWood, and Whiskey Dry in Louisville, Kentucky, and culinary director of Succotash in National Harbor, Maryland, and Penn Quarter in Washington, DC. He appears frequently in print and on television, including earning an Emmy nomination for his role in the Emmy Award-winning series *The Mind of a Chef.* Most recently, he wrote and hosted the feature documentary *Fermented.* Lee has released two cookbooks, *Smoke & Pickles* and *Buttermilk Graffiti.* In his latest release, which was named one of *Publishers Weekly's* Top 10 Food Books for spring 2018, Lee delves into the intersection of food and culture on an epic trip across America where he finds exceptional food in unconventional places.

Lee will also be at the Texas Book Festival in the Central Market Cooking Tent on Saturday, October 27 in the afternoon. The schedule details will be available on the Texas Book Festival website.

For more information and to purchase tickets, please visit www.texasbookfestival.org and follow along on Facebook, Twitter, and Instagram @texasbookfest.

###

ABOUT TEXAS BOOK FESTIVAL

With a vision to inspire Texans of all ages to love reading, the Texas Book Festival connects authors and readers through experiences that celebrate the culture of literacy, ideas, and imagination. Founded in 1995 by former First Lady Laura Bush, Mary Margaret Farabee, and a group of volunteers, the nonprofit Texas Book Festival promotes the joys of reading and writing through its annual Festival Weekend, the one-day Texas Teen Book Festival, the Reading Rock Stars program, grants to Texas libraries, the Fresh Ink Fiction Contest and year-round literary programming. The Festival is held on the grounds of the Texas Capitol each fall and features more than 275 renowned authors, panels, book signings, cooking demonstrations, and children's activities. The 2018 Texas Book Festival Weekend will take place October 27 – 28. Thanks to generous donors, sponsors, and 1,000 volunteers, the Festival remains free and open to the public. Visit www.texasbookfestival.org for more information, and join the conversation using the hashtag #txbookfest on Facebook, Twitter, and Instagram @texasbookfest.

ABOUT OLAMAIE

Olamaie is a modern Southern restaurant helmed by one of 2018 James Beard Awards "Best Chef: Southwest" finalists and FOOD & WINE's "Best New Chefs," Michael Fojtasek. Olamaie, *Austin American-Statesman's* 2015 and 2017 'Best Restaurant in Austin' and a James Beard Award "Best New Restaurant" Semi-Finalist, features a menu that focuses on farm-to-table freshness and a dining experience that combines classic Southern hospitality with modern restaurant craftsmanship. Located in the heart of central Austin at 1610 San Antonio Street, Austin, TX 78701, Olamaie is open for dinner every night of the week from 5 p.m. to 10 p.m.