



## AWARD-WINNING CULINARY SUPERSTARS TO APPEAR AT THE TEXAS BOOK FESTIVAL 2022

**AUSTIN (November 1, 2022)** — Central Market is thrilled to return to the in-person 2022 Texas Book Festival on November 5 and 6 to showcase an exciting line-up of culinary superstars and their enticing cookbooks.

At a special appearance this year, Jacques Pépin will showcase his latest cookbook, *Jacques Pépin Art of the Chicken: A Master Chef's Paintings, Stories, and Recipes of the Humble Bird*. The 16-time James Beard Award winner will present his book that celebrates his lifelong love of chickens, features dozens of his paintings, over 50 recipes and humorous stories from his adventures. Pépin's session will take place Saturday, November 5 at 1:00 p.m. at the Central Presbyterian Church in downtown Austin.

In the Central Market Cooking Tent at the Festival, a talented and diverse array of prominent and inspiring culinary talents will hold forth through the weekend. Look for the cookie entrepreneurs behind Tiff's Treats Leon and Tiffany Chen; Top Chef finalist Chris Scott who explores Amish soul food; James Beard Award-winning author and food writer Naomi Duguid; and former White House chef Matthew Wendel who will share recipes and stories from *Recipes from the President's Ranch*.

But wait, there's more! Also featured in the Cooking Tent will be Brian Noyes—advisor to the Jacques Pépin Foundation—as he shares new Southern recipes from his rural farmhouse bakery, Anita Jaisinghani, the Houston chef who will present her debut cookbook *Masala*, and Mariana Nuño Ruiz and Ian McEnroe as they discuss *Dining with the Dead*, their new cookbook focused on Día de Muertos.

Come by the Central Market Cooking Tent throughout the Festival to learn what's new in the culinary world. The 2022 Festival Weekend marks Central Market's twelfth year supporting the Texas Book Festival's Cooking Tent.

### **Central Market Cooking Tent schedule, chef events and author information:**

#### **Jacques Pépin at First United Methodist Church**

##### **1:00-1:45 Central Market Presents: Art of the Chicken: Jacques Pépin in Conversation**

Texas Book Festival and Central Market are pleased to present James Beard Award-winning author and chef Jacques Pépin with his newest cookbook *Jacques Pépin Art of the Chicken: A Master Chef's Paintings, Stories, and Recipes of the Humble Bird*, a book celebrating his lifelong love of chickens, featuring dozens of his celebrated paintings and more than 50 recipes, along with a treasure trove of poignant and often humorous stories..

Please note: This is a Book Ticket session. Doors for Book Ticket holders open at 12:30 p.m. Book Ticket holders will receive a copy of *Art of the Chicken* when they arrive at First United Methodist Church.

This event is now sold out. Copies of *Art of the Chicken* will be available for sale at First United Methodist Church, courtesy of BookPeople. Pépin will also sign or personalize books for up to an hour in person after he speaks.

**Author: Jacques Pépin**  
**Moderator: Brian Noyes**

## **SATURDAY 11/5**

**11:00-11:45**

### **Homage: Recipes and Stories from an Amish Soul Food Kitchen with Chris Scott**

From Top Chef finalist Chris Scott comes a one-of-a-kind cookbook celebrating an oft-overlooked cuisine within the African diaspora: Amish soul food. In an homage to seven generations of his family history, Scott shares over 100 recipes with a unique blend of Southern, German, and Dutch influences.

**Author(s):** Chris Scott

**Moderator:** Moderator: Melanie Haupt, Austin Chronicle food editor

**12:00-12:45**

### **The Big Texas Cookbook: Food That Defines the Lone Star State**

Texas cuisine is more than just its beloved tacos and barbecue. Home to approximately 30 million, Texas has one of the most diverse culinary scenes in the nation. From Czech kolaches to Cajun and Vietnamese infusions, *The Big Texas Cookbook*—by the award-winning editors of *Texas Monthly*—is a love letter to the Lone Star State's rich culinary history and current landscape.

**Author:** Editors of *Texas Monthly*

**Moderator:** Paula Forbes, cookbook author, critic, and the editor of *Stained Page News*, a newsletter about cookbooks

### **2:15-3:00 The Miracle of Salt with Naomi Duguid**

Join James Beard Award-winning author and food writer Naomi Duguid on an international journey celebrating this not-so-simple ingredient's innumerable uses around the kitchen. Learn salt's timeless role in transforming food through techniques like preservation and fermentation. And discover delectable recipes for sauerkraut and kimchi, soups, pastas, and even desserts.

**Author(s):** Naomi Duguid

**Moderator:** Paula Forbes, cookbook author, critic, and the editor of *Stained Page News*, a newsletter about cookbooks

### **3:30-4:15 The Red Truck Bakery Farmhouse Cookbook with Brian Noyes**

Join Brian Noyes—advisor to the Jacques Pépin Foundation—as he shares several of his over ninety-five new Southern recipes from his rural farmhouse bakery. In *The Red Truck Bakery Farmhouse Cookbook*, Noyes shares recipes for homey yet decadent lunches, dinners, and desserts, including Potato and Pesto Flatbread, Corn Crab Cakes, Mid-July Tomato Pie, “Beetloaf” Sandwiches, Caramel Cake with Pecans, and much more. With plant-based and gluten-free options, there is something for everyone to enjoy.

**Author:** Brian Noyes

**Moderator:** Carlotta Stankiewicz, author of *Haiku Austin*, director of marketing and communications at Austin's Blanton Museum of Art

## **SUNDAY 11/6**

### **11:00-11:45 Recipes from the President's Ranch with Matthew Wendel**

For the Bush family, providing delicious and comforting meals at Camp David and their home on Prairie Chapel Ranch was their way of saying “Welcome” to guests and world leaders. In *Recipes from the President's Ranch*, Matthew Wendel shares not only recipes from his time as the First Family's chef, but also stories, photographs, and behind-the-scenes accounts of serving world leaders. Join Wendel as he demonstrates delicious recipes from his book.

**Author:** Matthew Wendel

### **12:00-12:45 Masala: Recipes from India, the Land of Spices with Anita Jaisinghani**

Anita Jaisinghani, the Houston chef whose restaurants have been nominated for five James Beard Awards, invites you to join her with her debut cookbook, *Masala*, featuring over one hundred classic recipes of Indian cuisine. Jaisinghani explores the use of spices, seasonal ingredients, and novel combinations to create stunning dishes.

**Author:** Anita Jaisinghani

**Moderator:** Michelle Iskra, English professor at Austin Community College

### **1:15-2:00 Stories and Recipes from the Tiff's Treats Kitchen with Leon and Tiffany Chen**

What started off as an apology became a billion-dollar cookie company. Join Tiffany and Leon Chen as they discuss their cookbook *It's Not Just Cookies*, share fan-favorite cookie recipes from their iconic bakery, and discuss their journeys in entrepreneurship.

**Author:** Leon and Tiffany Chen

**Moderator:** Claire Burrows. This is Claire's ninth year at TBF in various roles, most recently as deputy director.

### **2:30-3:15 Dining with the Dead with Ian McEnroe and Mariana Nuño Ruiz**

Join Mariana Nuño Ruiz and Ian McEnroe as they discuss *Dining with the Dead*, their new cookbook centered on Día de Muertos. From tamales to pozole, sugar skulls to traditional ofrenda decorations, this book has it all. Learn about the origin and history of the holiday via a recipe demonstration and delightful conversation.

**Author:** Ian McEnroe and Mariana Nuño Ruiz

**Moderator:** Susan Thomason

### **3:30-4:15 I Am From Here: Stories and Recipes from a Southern Chef with Vishwesh Bhatt**

In *I Am From Here*, James Beard Award-winning chef—and onetime Austinite—Vishwesh Bhatt shares over 130 recipes filled with rich flavors and feel-good spices. These comfort recipes range from peanut masala stuffed eggplant to collard-wrapped catfish to custard rice pudding. Bhatt's new book brings to life an evolving Southern cuisine and will change the way we prepare our food.

**Author:** Vishwesh Bhatt

**Moderator:** Michael Fojtasek, founder and chef of MaieB Hospitality: Olamaie, Maie Day, Albert Hotel (2023), Little Ola's Biscuits, and Gimme Burger

For more information on the Texas Book Festival, please visit [www.texasbookfestival.org](http://www.texasbookfestival.org) and follow along on Facebook, Twitter, and Instagram @texasbookfest.

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### **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 250 renowned authors, panels, book signings, cooking demonstrations, and children's activities. The 2019 Texas Book Festival Weekend will take place October 26 – 27. Thanks to generous donors, sponsors, and 1,000 volunteers, the Festival remains free and open to the public. Visit [www.texasbookfestival.org](http://www.texasbookfestival.org) for more information, and join the conversation using the hashtag #txbookfest on Facebook, Twitter, and Instagram @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>

**Media Contacts:**

Authors are available for phone interviews in advance of the festival.

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