



2011
**ANNUAL
REPORT**



**CHARLESTON[®]
WINE + FOOD
FESTIVAL**

Questions? Contact **ANGEL POSTELL, EXECUTIVE DIRECTOR**
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DATE: March 3-6, 2011 (*annually first weekend in March*)

LOCATION: Charleston, SC (*population 355,000*)

AUDIENCE: 19,000 food and wine connoisseurs from across the country. *40% (7,600 attendees) located 50+ miles away.*

FOUNDED: 2006

MISSION: To enhance Charleston's culinary reputation and support important charitable endeavors by focusing national attention on the entertainment, education and gastronomical opportunities presented by world-class professional chefs and wine experts.

EVENT OVERVIEW: The annual BB&T Charleston Wine + Food Festival® celebrates the best that the city of Charleston, SC has to offer: a local food culture rich in tradition and James Beard award-winning chefs. The four-day event, praised by *Forbes Traveler* as one of the top five food and wine festivals in the U.S., infuses historic venues, homegrown flavor, and the most celebrated chefs, culinary professionals and winemakers into over 70 events throughout the weekend. In 2011, the organization was awarded the Governor's Cup thus becoming one of the youngest organizations to receive this prestigious honor for promoting tourism in South Carolina.

ECONOMIC IMPACT: The Festival has a steady record of boosting the local economy. In 2011, its total contribution to the Charleston-area economy rose to over \$7 million, which represents a \$2 million increase from the previous year. Since its founding in 2006, the Festival has generated a positive economic impact that amounts to more than \$22 million. The Festival creates hundreds of jobs and spends 90 percent of its budget locally. Being a responsible organization, the Festival works hard to recycle on-site and does the most recycling of any festival in the city, with over 20 tons being diverted from landfills.

CHARITIES: Each year, the Festival also gives back to other area culinary-related non-profit organizations. Since 2006, \$250,000 has been provided to area charities and scholarship programs. The 2011 charitable funding for the Signature Charity—Lowcountry Local First—directly benefited farmers to create jobs and online sales systems for economic development. Scholarship programs have also been started at The Art Institute of Charleston, the Culinary Institute of Charleston and the College of Charleston.

WHY CHARLESTON? Charleston is a city rich in history, tradition and Southern charm, attracting nearly 4 million visitors a year and ranked by *Travel + Leisure* as the third best U.S. city to visit. Charleston is one of the most historical and well-preserved cities in the United States. Since its founding more than 300 years ago, the city has had a starring role in the history of South Carolina and the nation as a whole. The city's historic district features 73 pre-Revolutionary buildings, 136 late 18th-century structures and over 600 others built in the mid-19th century.

The city boasts over 150 restaurants—everything from hidden oyster and seafood shacks to high-end, award-winning white tablecloth establishments. For the last several years, Charleston chefs have either won or been nominated for the most significant culinary honor—a James Beard Foundation Award. Local fishermen, shrimpers, and farmers provide their freshest goods to the city's restaurants and chefs.

The Lowcountry (the low-lying coastal region stretching from Charleston, SC to Savannah, GA) is famed for its luscious cooking style, which emerges from a unique mix of English, French, Spanish, Irish, Italian, African, and Caribbean influences.

FEATURED GUESTS: The caliber of the guest chefs, beverage professionals and authors featured at the Festival is outstanding. This year's chefs included Dean Max, Gavin Kaysen, Missy Robbins, Frank Stitt and Michael Schwartz. Noted winemakers like Andrea Immer Robinson, Alison Sokol Blosser, Enrique Toso and Jed Steele also participated. In addition, national media figures and authors such as Ray Isle, John Mariani, Sara Moulton and John T. Edge were featured.

For a complete listing, visit:

www.charlestonwineandfood.com/personalities

Learn more by visiting:
CHARLESTONWINEANDFOOD.COM

The star of this year's Festival was Charleston itself. Historic venues, homegrown flavor, celebrated chefs, culinary professionals and winemakers were integrated into over 70 events throughout the weekend. New events like the Early Spring Harvest Luncheon and Locavore Luncheon further showcased the culinary essence of the Lowcountry.

The event was a smashing success, with record-breaking ticket sales. When tickets went on sale in September, several dinners and events sold out almost immediately. In all, the Festival sold \$200,000 more in tickets than it did in 2010 and welcomed 2,000 additional attendees. Our dedication to eliminating lines and improving the flow in popular events resulted in a highly pleasurable experience for the Festival's 19,000 guests.

Enhancements to events also paid off. The savory and sweet chefs featured at the newly transformed Festival After Hours kicked this exciting event up yet another notch. With their preparation of authentic recipes from Charleston Receipts and Charleston Receipts Repeats, the members of the Junior League of Charleston enhanced the already sumptuous Winemaker + Private Home Tour with a Southern Twist event. Charleston Harbor Resort & Marina's Lookout Pavilion—a hidden oasis—was the ideal location for Pinot Envy Uncorked!

This year, wine took center stage at almost every event, and new events like the Big Bottles Tasting + Auction with Andrea Immer Robinson, M.S. proved remarkably popular. The noted winemakers featured at the Festival included Laurent Drouhin, Stuart Bryan and Jasmine Hirsch. Having Ray Isle, wine editor for *Food & Wine* magazine, come to the Festival was also a huge coup.

Media presence at the Festival was significant, and articles on Charleston have already appeared in *Saveur*, *Vanity Fair* and *The State* as a result. *Bon Appétit* and *The New York Times* also had representation at the Festival.

Plans are already in the works to make the Festival's seventh year even more memorable.



Based on a study conducted by the College of Charleston's Office of Tourism Analysis.



DEMOGRAPHICS:

- 60% of Festival visitors were from the Charleston tri-county area while 40% were non-local
- 11.4% of those surveyed had never been to Charleston prior to the 2011 Festival
- Average age of Festival attendees: 47.5 (non-local), 46.2 (local)
- 71.1% of out-of-town guests have annual household incomes of at least \$100,000, with 29.6% having household incomes of above \$200,000. 60.5% of locals have annual household incomes of at least \$100,000, with 21.4% having household incomes above \$200,000.
- The majority of the Festival attendees are married, employed full-time and have a college degree
- Top non-local states for visitation: South Carolina, North Carolina, Florida, Georgia, Washington, DC, Virginia, Pennsylvania and New York
- Average travel party: 3.3 people

IMPACT DETAILS:

- The Festival welcomed over 19,000 guests to the 70 events throughout the weekend (2,500 more than in 2010)
- 73% of out-of-town guests reported staying in paid accommodations for an average of 2.99 nights
- For non-local visitors, the median spending per party per trip was \$2,459 in which an average of \$764 per person was spent locally in the Charleston area.
- Local guests spent an average of \$375 per person
- 99.6 jobs were created from the Festival with a labor income of \$2.30 million and a generated tax of \$852,793
- The Festival employs 6 full-time and 15 part-time employees and hires staffing, security and clean-up companies that employ 100+ people throughout the weekend
- The Festival spends approximately 90 percent of its \$1,733,000 operating budget locally
- Total taxes raised for local, state and federal and tax was \$852,793
- As a 501(c)(3) non-profit organization, the Festival has raised \$250,000 in the first six years for area charities and scholarships
- The Festival is a "green" event and provides all vendors with a service (coordinated by Fisher Recycling) that pick up recyclables (including cardboard, wine and beer bottles). In 2011, the Festival recycled 5,600 lbs of cardboard, 16,000 lbs of glass and 380 lbs of paper. The total amount of trash diverted from landfill was 11 tons, which means the Festival is now Charleston's leader in terms of event recycling efforts. The Festival also continued cork recycling and in turn recycled 80lbs of cork.



TOTAL ECONOMIC IMPACT:

\$7.29 million [over \$2M more than 2010]

In 2011, the Festival reached over 6 million targeted consumers with attendees from all 50 states as well as Canada and Australia. The Festival's marketing efforts target consumers interested in food, beverages and travel. The comprehensive marketing campaign for the Festival includes local, regional and national advertising, direct mail campaigns, online travel-based marketing promotions, national media coverage, radio and television promotions, sponsor co-ops and more.



DIRECT MAIL CAMPAIGNS

- Save the Date/Tickets on Sale and Refer a Friend/Hotel Package Promotion Postcards (110,000+ impressions): A full-color postcard was sent to potential guests and all past out-of-town ticket holders including James Beard Foundation and Southern Foodways Alliance membership lists, potential guests in key target markets (Atlanta, Charlotte, Raleigh, Jacksonville, New Orleans, New York and Washington, DC) with annual incomes of \$150,000+; and culinary related marketing lists such as *Bon Appétit* and *Food Network Magazine* subscribers to promote the date for ticket sales, the hotel package promotion and a special refer a friend promotion.
- Ticket Brochure (100,000+ impressions): The full-color, multi-page Festival Ticket Brochure promoted all of the events that took place during the Festival along with the list of featured celebrity chefs, authors, media and beverage professionals who were involved in the event. It was sent to all past ticket holders and potential guests in our target markets (see above for targets).
- Official Program (100,000+ impressions): The full-color Festival Program promoted specific details about the Festival (maps, event schedule, charitable efforts, etc.). The Festival partnered with *The Post and Courier* to distribute the programs inside the paper's Food section on the Wednesday of the week of the Festival. Programs were also distributed to ticket holders at the various Festival events.

- Official Poster (40,000+ impressions): The Festival held its annual Official Poster Competition, in conjunction with *Charleston* magazine. Artists who are residents of the tri-county area were able to submit original works for the design of the Festival poster. The poster was featured in *Charleston* magazine's December Food & Wine Issue (40,000 copies were sent out to subscribers). Restaurants and shops were given posters to display in windows. Posters were also sent to regional locations and are displayed by several key sponsors.
- Billboard: Working with Adams Outdoor Advertising, the Festival designed a billboard that was prominently displayed on I-26 the month before the event.
- Miscellaneous Collateral: The Festival produced a variety of marketing pieces for miscellaneous efforts. Some of these included: the Friends of the Festival Donor Program direct mail piece, the Sponsor Recruitment package, auction-related promotional pieces, party invitations, maps for the various events, signage and more.



ONLINE CAMPAIGNS

- Website (200,000+ impressions per month for 12 months = 2,400,000+ impressions a year): A newly updated website launched in September and highlighted the Festival Program, tickets, promotions and more.
- Quarterly E-newsletters (14,000+ impressions): E-newsletters were sent monthly September - March to highlight events and efforts (and sent to promote special events when appropriate) and were sent as needed in other months.
- Online Promotions: A new online marketing campaign was designed to reach the Festival's regional markets. This campaign included the purchase of banner ads on websites related to travel and food (Travelocity, etc.). The Festival also continued to build up an impressive social media campaign, which included a presence on Facebook, Twitter, YouTube, food and wine blogs, travel blogs and more.

ADVERTISING CAMPAIGN

- *The Charlotte Observer*, travel section, co-ops, October-January
- *JBF Events*, full page inside cover, November/December
- *Southern Living*, South Carolina section, December
- *WNC* magazine, November-January
- *Charleston* magazine, throughout the year
- *The Post and Courier*, throughout the year



PUBLIC RELATIONS CAMPAIGN

- The Festival implemented a comprehensive public relations campaign that includes media relations, promotions and community outreach.
- Specific national media coverage from the 2011 Festivals included coverage in:

- The New York Times*, *Style* magazine
- Georgia* magazine
- The Wall Street Journal*
- Publix Grape*
- Vanity Fair.com*
- Chef* magazine
- Southern Living*
- AAA Go Magazine*



MISSION STATEMENT

The Charleston Wine + Food Festival® is a recognized 501(c)(3) non-profit organization.

- The mission of the Charleston Wine + Food Festival® is to enhance Charleston's culinary reputation and support important charitable endeavors by focusing national attention on the entertainment, education and gastronomical gratification opportunities presented by world-class culinary professionals and wine experts.

VISION STATEMENT

- The BB&T Charleston Wine + Food Festival® is a world-class and nationally recognized festival that showcases the local culinary experience that is distinctively Charleston.

PURPOSE STATEMENT

The Charleston Wine + Food Festival®'s purpose is:

- 1. Recognition: to bring national and regional attention to the food scene in Charleston
2. Sustainability: to sustain itself as an organization and to assist in sustaining the chef and restaurant community in the area
3. Philanthropy: to raise significant funds for area culinary-related charities and scholarship programs
4. Education: for the general consumer, to elevate the skills and culinary knowledge and for culinary students, to promote culinary traditions and to offer one-on-one networking and skill-building opportunities



Specifically for the Charitable Initiatives, the Festival did the following:

Direct Donations:

- 1. 2011 Signature Charities: Lowcountry Local First; received \$40,000
2. Scholarships at the Culinary Institute of Charleston, the College of Charleston and The Art Institute of Charleston; each received \$10,000
3. Food donation from Festival events to Crisis Ministries

Educational Efforts

- 1. Offered a chef mentor program for any culinary student to be involved in and benefit from during the Festival
2. Offered non-paid internships for college students to assist with the planning of the Festival



STAFF

Full-Time Staff

Executive Director: Angel Passailaigue Postell
Events + Logistics Manager: Randi Weinstein
Food + Beverage Manager: Sara Donahue
Marketing + Media Manager: Erika McMillan
Graphic Designer: Zach Norris
Office Assistant: Troy Watts

Contract Staff

Signature Event Producers: Mitchell Crosby, JMC Charleston and Denise Barto, All Occasions
On-Site Food + Prep Kitchen Coordinator: Ciaran Duffy
On-Site Wine + Beverage Coordinator: Matt McKeown
On-Site Grand Tasting Tent Coordinator: Brittany Sauer
Volunteer Coordinator: Georgia Nettles
On-Site Ticketing Coordinator: Laura Kate Whitney Harlos
Sign Coordinator: Brents Lee
Ticketing Customer Service Representative: Kim Stevens
Tasting Tent Assistants: Graham Ervin and Stacy Pulliam
Equipment + Storage Coordinator: Brittany Thrasher
Off-Site Event Assistants: Jennifer Holtsclaw, Ashley Davis and Emily Keifner
Wine + Beverage Assistant: Tyler Tardiff
Security: Tyrone Lawrence
Bookkeeper: Jessica McHugh / Georgia Kliossis
IT Manager: Bill Schuteker / Scott Young
Plastics: Maryanne Hoyt
Official Staffing Company: Hospitality Staffing
Official Ticket Company: 168tickets.com

INTERNS

Campbell Bowers
 Chelsy Cox
 Sara Marie Glass
 Austin Nelson
 Cat Taylor



2010-2011 BOARD OF DIRECTORS

Executive Committee

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 Richard Jerue, Vice Chair
 Melissa Clegg, Secretary
 John A. Wallace, Jr., Treasurer
 Laura Hewitt, Immediate Past Chair

Members

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 Randy Byerly
 Patrick Emerson
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 TJ Parsell Jr.
 Martin Skelly
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 Thomas Taylor
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 Bob Waggoner



2011 Laura Hewitt Culinary Legends Award winner: Martha Lou Gadsden

BOARD COMMITTEES

Constituent Oversight

Emily Bane, Mickey Bakst, Melissa Clegg, Craig Delk, Patrick Emerson, Randall Goldman, Laura Hewitt, Helen Hill, Mike Lata, Mark Mathias, Brad Rickenbaker, Jason Robbins, Michael Saboe

Finance

Melonie Hammond-Trace, Bill Hewitt, John A. Wallace, Jr. (Chair), Kaye Wallace, Richard T. Widman

Media Ad Hoc

Louise Ballard, Elizabeth Boineau, Richard Jerue (Chair), Hildie Lyddan, Mary Reynolds, Marion Sullivan

Personnel + Human Resources

Beth Bailey, Keisha Legerton, Sara Nixon (Chair), TJ Parsell Jr., Thomas Taylor

Sponsorship

Elizabeth Boineau, Dave Bucks, Randy Byerly (Chair), Richard T. Widman

Strategic Planning

Melissa Clegg, Melonie Hammond-Trace, Richard Jerue (Chair), Martin Skelly, Bob Waggoner

STAFF COMMITTEES

Cooking Demos, Competition, Outdoor Grilling + Book Signings

Pam Bynoe-Reed (SCE&G), Ciaran Duffy, CJ Garrett (Chair), Holly Herrick, Maya Morrill, Diedre Schipani, Marion Sullivan, Bob Waggoner, Danielle Weckslar (Charleston Cooks!)

Grand Tasting Tents

Carrie Bailey-Morey, Rachel Byrne (Chair), Scott Cohen, Kate Conner, Jimmy Hagood, Jonah Jeter, Linn Lesesne, Judith Moore

Marketing

Jennifer Aiken, Aimee DuRant, Jenny Ferrara, Mackenzie Kay, Elizabeth McGough (Chair), Angel Powell, Teal Van Saun, Meredith Siemens, Louis Yuhasz

Philanthropy

Jeff Allen, Melissa Clegg, Ben Fanning, Jamee Haley, Joyce Lowe, Elizabeth Phillips, Nell Postell (Chair)

VIP Ad Hoc

Jennifer Aiken, Lisa Buzzelli (Chair), Craig Delk, Mackenzie Kay, Allison Laughridge, Julie Montgomery, Julie Ann Oldham, Blythe Saucier, Margaret Van Voorhis, Louis Yuhasz

Volunteer

Rob Ashworth, Heather Chipley, Craig Delk (Chair), Dale Hutchinson, Nikki Judy, Fred Leslie, Patti Leslie, Dr. Alan Martin, Roseann Reudy, Marcia Rosenberg, Nancy Santiago, Leslie Sharp, Margaret Van Voorhis

Wine + Beverage

Patricia Agnew, Brad Ball, Emily Bane, Jessica Bays, Lisa Brophy, Patrick Brunette, Desiree Clement, Scott Cohen (Distributors), Beth Anne Crane (Buyers), Patrick Emerson (Sommeliers), Glenn Harvey, Hal Jones, John Julius, Matt McKeown (Chair), Rick Rubel, Jason Selby (Whole Foods Market), Clint Sloan, Boris Van Dyck (Spirits/ Mixology), John A. Wallace Jr.

SPECIAL CHAIR ROLES

Chef Chairs

- Jeremiah Bacon/Andrea Lever/Frank McMahon (Opening Night Party)
- Sean Brock (Overall Chef)
- Emily Cookson/ Kevin Johnson (Festival After Hours)
- John Haire/Buist Rivers (BBQ, Blues + Brew)
- Drew Hedlund (Bubbles + Bites)
- Drew Hedlund/Wendy Gleim (Lowcountry Gospel Brunch)
- Michelle Weaver/Marc Collins (Dine-Arounds)
- Andrew Chadwick (VIP Party)

Event Chairs

- Mickey Bakst (Food + Wine with a View)
- Elizabeth Boeschen (King Street Sip + Stroll)
- Elizabeth Boeschen/Laura Radley (Winemaker + Private Home Tour with a Southern Twist)

**SIGNATURE TITLE SPONSOR**

BB&T

CORPORATE SPONSORS**Five Star Sponsors**

Charleston Area Convention and Visitor Bureau
Charleston magazine
 Charleston Place Hotel/Charleston Grill
 City of Charleston
 Grapevine Distributors
 PDA-Production Design Associates
 Stölzle USA
The Post and Courier
 Travelocity

Epicurean Sponsors

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 Republic National Distributing Company

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 Woodlands Resort & Inn

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 The Restoration on King

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 Heirloom Creative Photography
 JMC Charleston
 Junior League of Charleston, Inc.
 Southern Wine & Spirits
 Town of Mount Pleasant
 US Foodservice
 Van Gogh Imports

HOTEL SPONSORS

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 Charleston Place Hotel
 Charlestowne Hotels

Charming Inns
 The Cottages on Charleston Harbor
 Courtyard by Marriott
 DoubleTree Guest Suites
 Embassy Suites Historic
 Francis Marion Hotel
 Hampton Inn Historic
 The Mills House Hotel
 Planters Inn
 Renaissance Charleston Historic District Hotel
 Vendue Inn

RESTAURANT SPONSORS—\$5,000

Circa 1886
 Peninsula Grill, Mercato and Hank's Seafood
 Tristan Restaurant LLC

RESTAURANT SPONSORS—\$1,000

82 Queen
 Blossom
 Cypress, A Lowcountry Grille
 Fat Hen
 FIG Restaurant
 Fish Restaurant
 Holy City Hospitality

SPONSORS AND FINANCIAL SUPPORT (CONT'D)

RESTAURANT SPONSORS—\$1,000 (CONT'D)

Magnolias
Oak Steakhouse
The Sanctuary at Kiawah Island Golf Resort
Wild Olive

CULINARY ESTABLISHMENTS—\$1,000

Neita's Charleston Vinaigrettes & Marinades

NAMING RIGHTS SPONSORS

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Big Bottles Tasting + Auction Sponsor

Cayman Islands Department of Tourism

Book + Author Signing Sponsor

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Charleston Cooks!
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The New York Times

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PURE Insurance
Sysco Columbia

Festival After Hours Sponsors

Charleston Magazine
The Art Institute of Charleston

Festival Unwrapped Media Breakfast Sponsor

Maverick Southern Kitchens

Grand Tasting Tent Sponsors

AAA Vacations/Holland America
Southwest Airlines

King Street Sip + Stroll

Jim 'N Nick's Bar-B-Q

Lowcountry Gospel Brunch Sponsors

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SCE&G

Official Tankless Water Heater Sponsor

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The Art Institute of Charleston

Outdoor Living + Grilling Area Sponsor

SC Certified Grown

Pinot Envy Uncorked! Sponsor

Elliott Davis

Wine + Beverage Seminar Sponsor

Culinary Institute of Charleston

2011 FESTIVAL BUDGET

	ACTUAL	PROPOSED
REVENUE:		
Sponsorship	\$299,000	\$375,000
Ticket Sales	\$1,080,162	\$1,060,875
Other Revenue	\$348,610	\$338,895
Total Revenue	\$1,727,772	\$1,775,020
EXPENSES:		
Operational	\$587,584	\$552,500
Marketing	\$152,407	\$144,000
Direct Costs	\$331,180	\$336,550
Events	\$566,298	\$583,465
Total Expenses	\$1,637,469	\$1,616,515
NET INCOME	\$90,303	\$158,505

Companies once again came together to show major support for the Festival's charitable endeavors. This year's auctions (both silent, online and live) raised over \$45,000 for area charities. Area chefs decorated aprons and chef jackets that were auctioned at the various events, and they became instant hits. The new Live Auction at the Big Bottles Tasting was a huge success, and auctioneer Tom Crawford and MCs Andrea Immer Robinson and Ray Isle helped raise over \$11,000 during that single event. Below are the companies and organizations that made the event a huge success.

2/c Museum Hotel & Proof on Main 3030 Ocean	Cypress Dancefx
A Voce	Dean Walker Seafood Restaurant
Absolutely Charleston	Debra McKinley & Gaslight Art and Wine
Abundant Seafood	Decorating Den Interiors
Addam's Artifacts & Relic Hunting Adventures	Dolittle's
Al Di La	Earth Fare
Alchemy By Carla Hall	Elk Cove Vineyards
Alexander Valley Vineyards	Europea
All Occasions	Family Circle Cup
Andrew Stephen Cebulka/ Heirloom Creative Photography	Fatty Crab Fiery Ron's Home Team BBQ
Antine	Fisher Recycling
Atlanta Food & Wine Festival	Five & Ten
Barbara Lynch Gruppo	Food for the Southern Soul
Ben Fanning Coaching	Francis Marion Hotel
Bergamot	Fred Dockery
Blackberry Farm	<u>Fried Chicken & Champagne</u>
Blackbird	Gibbes Museum of Art
Blue Smoke	Goodstone Inn & Estate
Bowens Island Restaurant	Gramercy Tavern
BP Products, Inc.	Gray Line of Charleston
Café Boulud	Guerilla Cuisine
Category 6	Gullah Tours
Cayman Islands Department of Tourism	Heather Jordan
Celadon	Herlong & Associates Architects
Charleston City Paper	Highlands Bar & Grill, Bottega, & Chez Fonfon
Charleston Crepe Company	Historic Charleston Foundation
Charleston Harbor Resort & Marina	Holly Herrick
Charleston Schooner Pride, LLC	Homespun Hoops
Charleston Tea Plantation	Hospitality Staff
Chef Ron Suhanosky	Hotel Indigo Athens
Compass Transportation	<u>How Italian Food Conquered the World</u>
Culinary Institute of Charleston	Husk/Sean Brock
Culinary Tours of Charleston	

Iheart
Il Brunettes
Jack's Cosmic Dogs
James Peterson
Jane Pope Collection
Jeremiah Farm & Goat Dairy
JMC Charleston
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Last Resort Grill
Lawns Done Right, Inc.
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Old Firehouse Restaurant
One Flew South & H. Harper
Station
Open House
Our Local Food, LLC
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Positively Organized
Pride Mountain Vineyards
Pure Gifts
Randall and Jennifer Goldman/
Fish Restaurant
Rebecca Lang
Renaissance Charleston Historic
District Hotel
Robert Foley Vineyards
Ryan Scott 2 Go
SeaCow Eatery
Sfoglita
Shore Thing Gift Shop
Slather Brands
Social Restaurant & Wine Bar
Sokol Blosser Winery
South Carolina Aquarium

Southern Foodways Alliance
Community Cookbook
Southern Pies: A Gracious Plenty of
Pie Recipes, from Lemon Chess
to Chocolate Pecan
SpiritLine Cruises
Stono Café Catering
Strawberry Blonde Salon
Sugar Bakeshop
Sun Dog Cat Moon
Sweet & Skinny.(cookbook)
Sweet 185
Taco Boy
The Ashby Inn & Restaurant
The Children's Museum of the
Lowcountry
The Inn at Palmetto Bluff
The Inn at Serenbe
The Links at Stono Ferry
The National
The Old Post Office Restaurant
The Oxford American
The Reynolds Group
The Sanctuary at Kiawah Island
Golf Resort
The Signature Room at the 95th
The Waterfront Restaurant
Tiger Lily
Townhouse
Triangle Char & Bar
Urban Edge Studio of Seamon
Whiteside + Associates
Vendue Inn/Library Restaurant
Volt
Watershed
Wild Dunes Resort
Wonder Works
Woodfire Grill
Worthwhile
Ye Ole Fashioned Ice Cream
& Sandwich Cafe

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 Cintas
 Clammer Dave's Sustainable Gourmet
 Coastal Cigars
 Comcast
 Complete Employee Services
 Constellation Wines U.S.
 Costco Wholesale
 Crosby's Seafood
 Cupcake
 Daisy Cakes
 Extra Space Storage
 Firefly Distillery
 Fisher Recycling

Giddy Goat Cheese
 Happy Camper Snoballs
 IceBox Innovative Beverage Services
 Inventive Environments
 Irvin~House Vineyards
 KSI Leadership and Management Development
 Leisure Depot
 LocalOysters.com
 Meathouse
 Michael Mitchell
 Nature's Calling
 Old Rip Van Winkle Distillery
 Palmetto Distributing
 Professional Printers, Inc.
 Roper Lifelink
 Social Restaurant and Wine Bar
 Total Beverage Solution
 Van Gogh Imports
 Whole Foods Market
 YesUmay Cookies

