

DAILY JOURNAL

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Organizers are ramping up preparations for the fourth annual [Charleston BB&T Food + Wine Festival](#), with the unveiling of the official festival poster, an interview with chef Bobby Flay and a cocktail mixology competition.

The December issue of *Charleston* magazine features the winning design for the official festival poster, which will be featured on retail merchandise and on posters and promotional materials for the festival.

The magazine also features an interview with Bobby Flay, the Food Network star who will be participating in the festival. Flay reveals his recipe for shrimp and grits and discusses why it is among his top 10 iconic American dishes.

The Art Institute of Charleston is bringing Flay to the festival for a burger demonstration on March 7. Culinary students at The Art Institute of Charleston will have the opportunity to cook on stage and assist Flay.

Also, one person will win the chance to assist chef Flay on stage. Tickets for the contest cost \$25 each or 5 for \$100.

Bartenders can also get in on the festival action through the Signature Cocktail Competition. Area bartenders can submit a recipe featuring either Chambord, Tuaca, Southern Comfort or Woodford Reserve.

Five finalists will be selected to prepare and serve their drinks in January for a panel of judges at the new Mixology Lab at the Culinary Institute of Charleston's Palmer Campus.

One winner will be selected, and the drink will be featured as the official cocktail at the Salute to Charleston's Chefs: Opening Night Party. All supplies will be provided and the winning bartender will prepare the drink for party guests. Bartenders must be 21 years or older.