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Charleston Magazine Explores the City's Best Gastronomic Experiences In December's Annual Food & Wine Issue

November 25, 2008 – **Charleston, South Carolina** – *Charleston* magazine's annual December Food & Wine issue spotlights Charleston's rise to a national culinary power, explores local destinations that are expanding the city's gastronomic horizons and reveals the winner of the 2009 BB&T Charleston Food + Wine Festival annual poster competition. In this month's opening letter, editor-in-chief Darcy Shankland expresses her excitement about the city's recognition, "I'm glad the 'secret' is out about our city's prominence on the culinary map."

In "Southern Exposure," Charleston cookbook authors and food journalists Matt Lee and Ted Lee meet in Manhattan for an interview with Food Network star and **2009 Charleston Food + Wine Festival** participant Bobby Flay. Learn about Flay's love of the Lowcountry, discover his recipe for shrimp and grits, and hear his thoughts on why this coastal Carolina specialty makes his list of the top 10 iconic American dishes.

Travel editor Sandy Lang takes a culinary world tour without leaving the Lowcountry in "Epicurious: The New Tastes of Charleston." Lang stops in to explore four of the area's newest ethnic markets, with cuisines from Eastern Europe, Latin America, and Asia. These new epicurean outlets offer flavors and ingredients that Charleston's adventurous home cooks may not have even known they were missing.

The Red Drum chef/owner Ben Berryhill has a New Year's Day tradition unlike any other in the Lowcountry, and food editor Marion Sullivan was there to experience it. Every year, Berryhill and his wife welcome restaurant staff and friends to their home for a Southwestern-style feast. Berryhill shares the recipes that have made this event such a hit in "South by Southwest."

Also, find a copy of the official **2009 Charleston Food + Wine Festival** poster. Guests invited to attend the poster unveiling party will meet the artist and get a first glimpse of his or her winning design. This year's official poster designer was chosen by a panel of judges that included *Charleston* magazine's own Melinda Smith Monk, McCrady's chef Sean Brock, Festival director Angel Postell, Grandee Ray of Grand Ideas, Amy Reed of Helium Design, and 2008 poster competition winner Jason Fletcher. This year's winning design will be featured on the Festival's retail merchandise as well as on posters in storefronts around the city.

Finally, this past summer chef Bob Waggoner of Charleston Grill was one of the few Southerners chosen to cook at Crème de la Crème, a renowned fundraiser benefiting New York City's Citymeals-on-Wheels program. The dinner served 1,000 guests and paid homage to the "crème de la crème" of the French food world. Travel with Waggoner to experience the sights, sounds, and tastes of this fine-dining extravaganza.

Charleston magazine reflects the city, her people, culture, traditions, architecture, and natural beauty. Our continued goal is to cover the evolution of this diverse community – its local icons, pressing issues, style, food, entertainment, and more – while preserving its historic traditions. For more information or to subscribe, call (843) 971-9811 or log on to www.charlestonmag.com. Charleston magazine is available at area newsstands for a cover price of \$4.95.

To schedule interviews with editor-in-chief Darcy Shankland or other contributors, please contact Jackie Tyler Thomson with Leapfrog Public Relations jtyler@leapfrogprco.com or (843) 579-0500.

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