



The **BIG STIR** 

FESTIVAL

LES DAMES D'ESCOFFIER INTERNATIONAL
COLORADO CHAPTER





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Thank you for joining us in celebrating Colorado's female leaders in food, beverage, and hospitality. In the Big Stir Festival's third year, we are proud to showcase excellent tasting tables by our esteemed sponsors while honoring ten outstanding local women leaders. We hope you enjoy yourself, learn and taste something new, and plan on returning next year, when we do it all again!

The Big Stir Festival is the signature event of the Colorado chapter of Les Dames d'Escoffier International. Les Dames d'E coffier is a 509(a)(2) designated non-profit philanthropic organization; the Colorado chapter is comprised of 50+ women from a range of food, beverage, and hospitality professions. Thanks to our generous festival sponsors, the Colorado chapter of Les Dames is able to grant \$5,500 in scholarships this year to aspiring female food-and-beverage professionals.

This year's festival includes 30 tasting tables, a Bottle Under Wraps table where every cash donation delivers a mystery, DJ Bella Scratch for entertainment, two educational seminars, and a new Lo & No Lounge featuring healthy foods and wonderful non-alcoholic beverages.

If you are interested in learning more about Les Dames d'Escoffier or joining this group of hard-working, dedicated women, please feel free to contact us directly via our emails below or at lesdamescolorado.org.

Thank you for your support and enjoy The Big Stir Festival!



Megan Bucholz
LDEI Colorado President
Megan@LocalTableTours.com



Lori Tieszen
Big Stir Festival Event Chair
Lori.Tieszen@gmail.com



Schedule

1:00 PM – 2:00 PM

VIP Reception &
Les Dames 2024 Leadership Awards
TAVERN

2:00 PM

Big Stir Festival, Doors Open
TURNHALLE

LO & NO LOUNGE

TAVERN

Across from Turnhalle

2:00 PM – 5:00 PM

Zero Proof Bar with Alex Jump of
Dim Lights Hospitality

2:45 PM

Drag Queen Comedy Set by
Dr. Zackarina Jenny-Hoe

3:15 PM

Master Clarke "A Taste of Tai Chi"

4:15 PM

Master Clarke "A Taste of Tai Chi"

SEMINARS

MULTICULTURAL LOUNGE

Down the Hall from Turnhalle

2:30 PM

**Cork Tales: Unveiling the Stories Behind
Portuguese Wines**

Speaker: Anita Musi, Fine Wine Specialist,
Evaton, Inc.

3:30 PM

**Elevation 5003 Distillery
Grain to Bottle Distilling**

Speaker: Loren Matthews, Owner and
Head Distiller, Elevation 5003 Distillery

5:00 PM

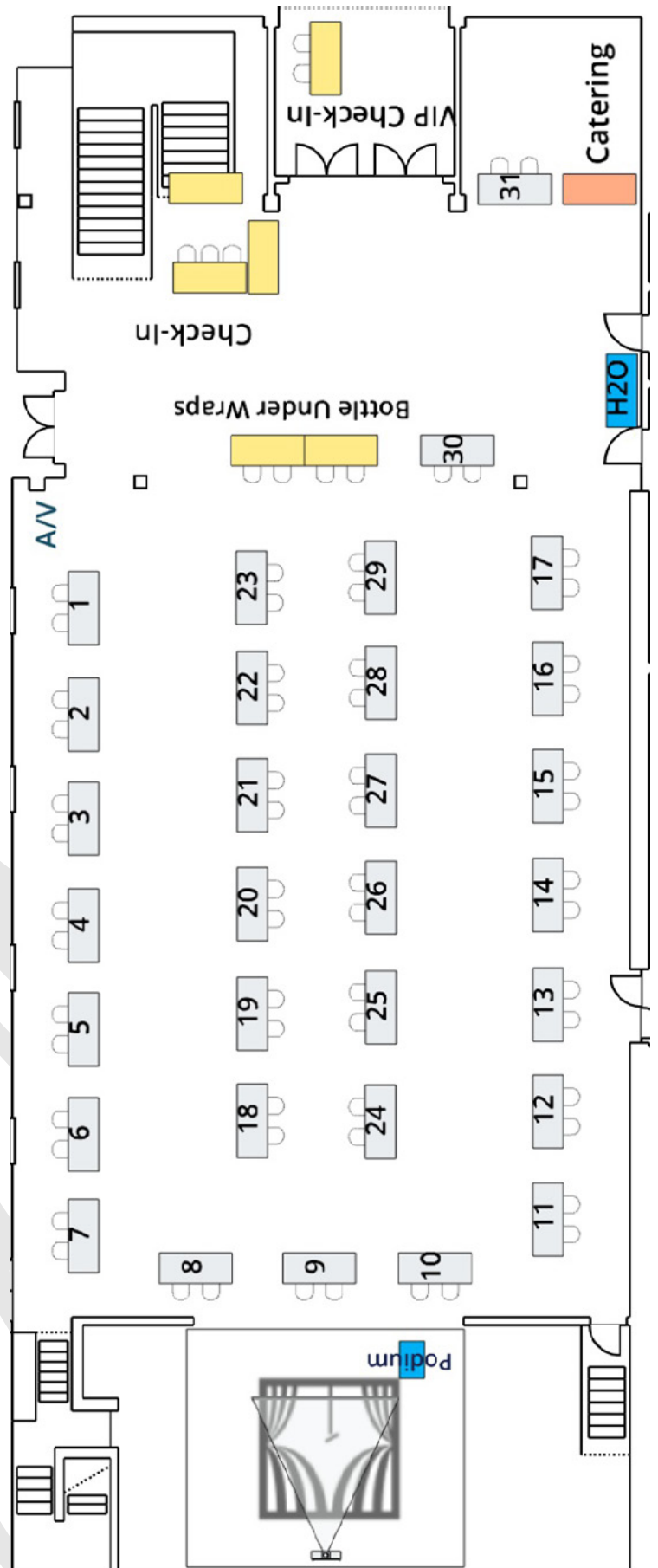
FESTIVAL ENDS

EVENT LAYOUT

TIVOLI TURNHALLE

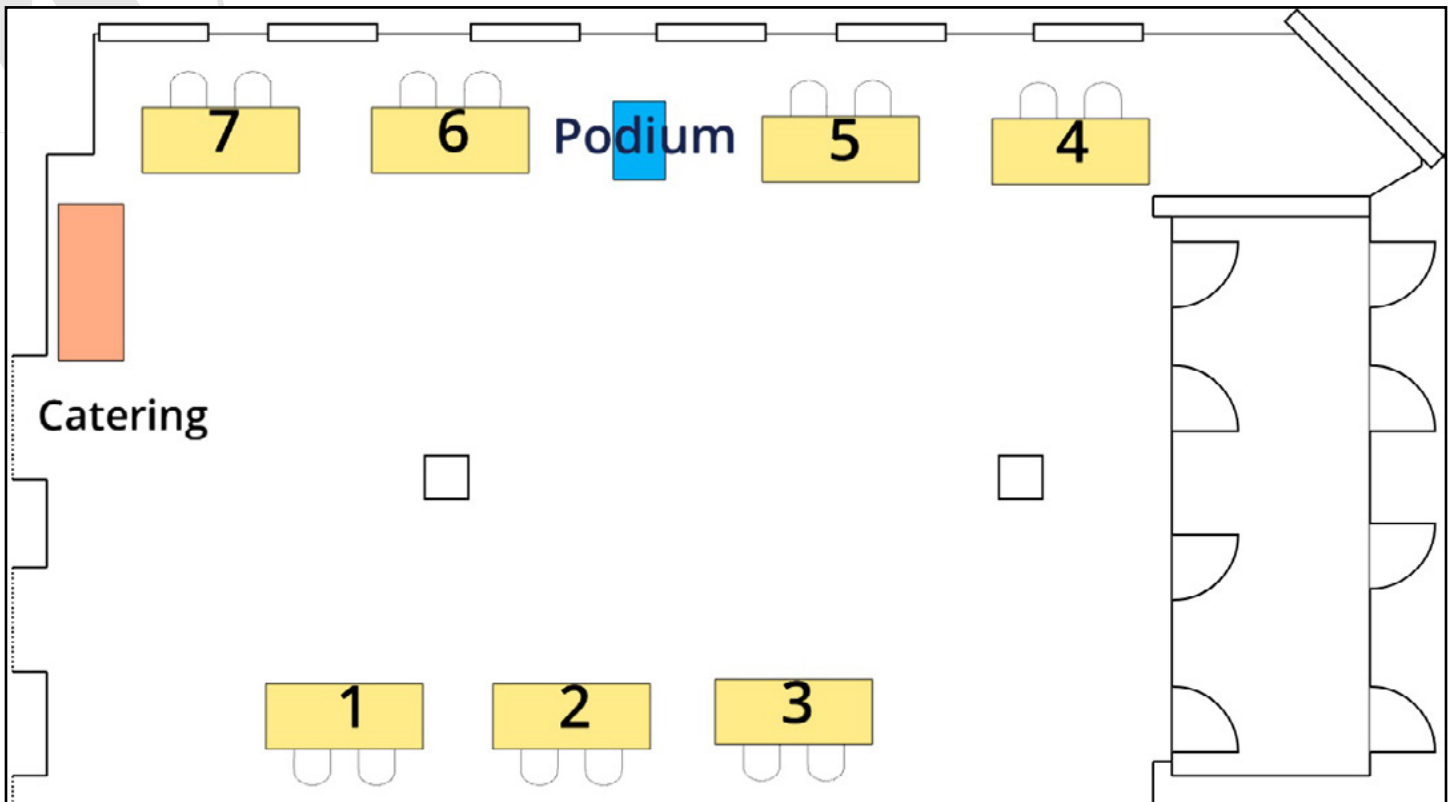
TASTING TABLES

1. Nestlé Premium Waters
2. Pernod Ricard USA
3. The Fort
4. Nimrod Wines
5. Bistro Vendôme
6. Hampton Water
7. MSU School of Hospitality
8. Denver Wine Merchant
9. Distillery 291
10. Bee Squared Apiaries
11. Work Options
12. Jim Beam Brands
13. Auguste Escoffier School of Culinary Arts
14. Justin Winery
15. Bibamba Artisan Chocolate
16. Constellation Brands
17. Culinary Creative Group
18. C Mondavi & Family
19. Elevation 5003 Distillery
20. Frederick Wildman Ltd
21. Chateau St Michelle
22. Prairie Organic Vodka
23. Foley Family Wines
24. Gérard Bertrand
25. Deutsch Family Wines & Spirits
26. Evaton
27. Bernardus Winery
28. Flowers Vineyards & Winery
29. Bacardi
30. Applejack Wines & Spirits
31. Full Stop Bakery | Savory Spice





TIVOLI TAVERN



TASTING TABLES

1. Fever Tree | Kylie Minogue Prosecco NA (Evaton)
2. Zero Proof Bar by Alex Jump of Dim Lights Hospitality
3. Molto Cuore | On the Fence Kombucha
4. Ceria Brewing Company
5. Vital Fungi
6. Nestlé Premium Waters
7. Master Clarke Tai Chi

Check out our healthy foods, tai chi demonstrations and non-alcoholic beverages in the Lo & No Lounge

Bottles

Under Wraps

Donate

\$25

PER BOTTLE

\$40

FOR TWO BOTTLES



Help us support female culinary and hospitality students and get a bottle of booze.

What is under the cover is for you to find out, but we promise it's delicious.

lesdamescolorado.org

LDEI CO is a 509(a)(2) designated charity - Tax ID 33-1071407
All donations are tax deductible to the extent allowed by the IRS.

Once you donate you can select a bottle from the table.

It could be anything from a cellar selection from the Frasca wine team, a Napa Valley single-vineyard wine to a California dessert wine to a spicy tequila.

No peeking and no trade backs!



TIVOLI TAVERN



2:00 PM – 5:00 PM

**ZERO PROOF BAR WITH ALEX JUMP OF
DIM LIGHTS HOSPITALITY**

Alex Jump hails from Chattanooga, Tennessee, where she grew up breathing Southern hospitality. A BAR-5 Day graduate, Alex honed her skills by working behind and managing bar programs at multiple James Beard Award-nominated restaurants. She has competed in multiple national competitions, including Speed Rack, Lustau Solera Standout, Heaven Hill Bartender of the Year, and Bombay Sapphire Most Imaginative Bartender. In 2018 Alex joined the opening team of Death & Co Denver as the Head Bartender. Through her four-plus year tenure there, the bar received many recognitions, including a spot on Esquire's Best Bars list, many Spirited Awards nominations, and being listed at #36 on the North America's 50 Best Bars list in 2022.

Over the years she has garnered many accolades, as well, including nominations for Bartender of the Year (2020) and Bar Mentor of the year (2022) at the Tales of the Cocktail Spirited Awards; Forbes' 30 under 30 in the F&B sector (2021), StarChefs Rising Star Bartender in Denver (2022), and Imbibe75 (2024).

Currently, Alex spends her time consulting on a variety of food and beverage programs and brands and initiatives through her consultancy, Dim Lights Hospitality. Additionally, she is the Director of Operations of Focus on Health, a company she co-founded with Lauren Paylor O'Brien. Alongside a small team of hospitality veterans, they are working towards creating better lives for those who work in the food and beverage industry through community outreach, trainings, and conversations surrounding mental health, wellness, inclusion, diversity, and much more.



TIVOLI TAVERN



2:45 PM

DR. ZACKARINA JENNY-HOE

Dr. Zackarina Jenny-hoe (not a doctor) is a Denver-based drag queen sitting right at the intersection of campy, Gen Z fun, and public health activism. As a part time (fake) doctor, part time comedian, and part time drag queen, she entertains... and she'll cure whatever's troubling you!



3:15 PM & 4:15 PM

MASTER CLARKE TAI CHI DEMONSTRATIONS

Master Clarke dominated and won the Heavyweight Traditional Fighting division at the first U.S. National Kung Fu Tournament in 1986 in Houston, Texas. Afterwards, in 1987, 1988, and 1989, he conquered the Heavyweight Push-Hands division and won the U.S. National Championships, brought home three gold medals, and qualified for Internationals. In 1989, he traveled to Seoul, Korea, and represented the U.S. Team in the Full Contact division at The Asian Cup, ultimately earning himself the World Championship title. During his reign, he also won two gold medals and three silver medals for the U.S. team in 1996 during the South American Championship held in Sao Paulo, Brazil.

In addition to his competitive history as a martial arts world champion, Master Clarke has also starred in films, and now spends his time promoting martial arts around the world by conducting and attending seminars.

2:30 PM



EVATON

CORK TALES
UNVEILING THE STORIES BEHIND PORTUGUESE WINES

Anita Musi, Fine Wine Specialist, Evaton, Inc.

My life revolves around food. I studied baking and pastry arts and traveled to France to continue my education. It was one of the best experiences in my life where I found my independence and discovered a deeper meaning for food. It has a way of connecting me to people, culture, art, memories, stories, and experiences. I hope to bring the same connection through Bánh & Butter Bakery Café and to share the love and passion to those around me. My journey started with the love of art. Being part of the art district on East Colfax in Aurora, has given me the opportunity to give back to my community. I believe in supporting people who work hard with strong ambition. All it takes is one person to believe and recognize each person's true value and purpose.

Anita Musi was born and raised in Argentina, where wine was always present at the family table. Her passion for wine turned into a career when she moved to Mendoza, one of Argentina's most prominent wine regions, where she worked as a Brand Ambassador and Hospitality Manager.

In 2020, Anita became a Fine Wine Specialist for Evaton, Inc., with a focus on their premium wine portfolio. Education has been always a priority for Anita, and she was awarded the WSET Diploma in 2018, completing the Court Master Sommelier's level 1 and 2 in 2019. She is currently a Masters of Wine Prospect.

3:30 PM



ELEVATION 5003 DISTILLERY
GRAIN TO BOTTLE DISTILLING

Loren Matthews, Owner and Head Distiller, Elevation 5003 Distillery

Please join Loren Matthews, Owner, and Head Distiller of Elevation 5003 Distillery in Fort Collins, to learn and taste the difference in "grain to bottle" distilled spirits. You will learn how Elevation 5003 Distillery differentiates itself in the current and complex spirits' market. We will discuss what goes into selecting grains to barrels and why each part is important. Creativity and control allow for truly unique spirits. You will be tasting several distilled spirits, plus an Elevation 5003 cocktail. Join us for a fun and informative seminar.

Loren Matthews is the owner and distiller of Elevation 5003 Distillery in Fort Collins, Colorado. With over 20 years' experience, Loren has honed her expertise in every aspect of the distillation process, from recipe development and production to quality control. Elevation 5003 Distillery focuses on producing high-quality spirits while minimizing their environmental impact and promoting sustainable practices. And most importantly, they have fun!





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RED TOPS RENDEZVOUS * SEÑOR BEAR * TAP & BURGER

theculinarycreative.com



2024 Les Dames d'Escoffier Leadership Award Winners



AGRICULTURAL LEADER

KENA GUTTRIDGE

Farmer, Ollin Farms, Longmont

ollinfarms.com

Kena Guttridge is co-owner and founder of Ollin Farms, a diversified produce farm in Longmont, providing nutrient dense food to the local community for more than 17 years. Kena is the education and community outreach coordinator, where she is passionate about connecting youth to the natural world through hands-on learning, healthy eating, and ecosystem restoration. Her youth summer classes for students, ranging in age from preschool to middle school, are aimed at empowering kids to develop healthy minds and bodies while also developing a respect and relationship with Mother Nature. Kena manages the farm-to-table events at Ollin Farms, coordinates scholarships to bring more diversity into the farm's paid high school internship programs and develops learning and food access programs with local schools and early childhood education centers.



ALCOHOL BEVERAGE LEADER

PRESENTED BY PERNOD RICARD USA

TALIA HAYKIN

Founder/CEO, Haykin Family Cidery, Aurora

haykinfamilycider.com

In 2017 Talia, along with her husband Daniel, founded Haykin Family Cider in Aurora, Colorado. Their cider journey began in 2013 as hobbyists in their living room. As they learned more about the rich history of apples and hard cider in the United States their cider became strongly focused on single varietals and family farms with whom they have personal relationships. In addition to her work with their cidery, which encompasses all business areas, Talia is a writer and social media strategist. She formerly was the CMO of large non-profits and worked as a freelancer, prior to managing the cidery (and family) full-time. Talia and Daniel have three children (who fight over who gets to 'run the cider house' one day), and their fluffy pup Soba Schnoodle.



BAKERY LEADER

CHEF THOA NGUYEN

Owner, Bánh & Butter Bakery Café, Denver

banhandbutter.com

My life revolves around food. I studied baking and pastry arts and traveled to France to continue my education. It was one of the best experiences in my life where I found my independence and discovered a deeper meaning for food. It has a way of connecting me to people, culture, art, memories, stories, and experiences. I hope to bring the same connection through Bánh & Butter Bakery Café and to share the love and passion to those around me. My journey started with the love of art. Being part of the art district on East Colfax in Aurora, has given me the opportunity to give back to my community. I believe in supporting people who work hard with strong ambition. All it takes is one person to believe and recognize each person's true value and purpose.





2024 Les Dames d'Escoffier Leadership Award Winners



CHEF LEADER CAROLINE GLOVER

Owner, Annette and Traveling Mercies, Aurora

annettestcratchtotable.com

Caroline Glover has won numerous national awards for her talents as a chef. Two most notable honors are having her restaurant Annette selected as a semi-finalist in the James Beard Foundation "Best New Restaurant" category in 2018 and later then chosen the 2022 James Beard Foundation award winner in the "Best Chef: Mountain" category. She founded restaurant, Annette in 2017 and has been on 5280 Magazine's list of Denver's 25 best restaurants each year since it opened. Caroline is a graduate of the Culinary Institute of America in Hyde Park, New York. After school, she worked for two years at The Spotted Pig in New York City. She later spent several years working on farms in Pennsylvania, Vermont and Colorado, experience that informs her cooking to this day. Caroline founded Traveling Mercies – Cocktails & Oysters in the fall of 2023.



Cheers to Perfect Moments





2024 Les Dames d'Escoffier Leadership Award Winners

pueblofoodproject.org

COMMUNITY LEADERS

PRESENTED BY APPLEJACK WINE & SPIRITS

MEGAN MOORE AND SERENA SAKKAL

Project Managers, Pueblo Food Project, Pueblo



Megan is a native of Pueblo, Colorado has been working with the Pueblo Food Project four years as one of two program managers. She is a graduate of Colorado State University Pueblo, is a certified Colorado Master Garden, and a certified Local Food Leader. During her last semester of college, Megan stumbled upon an internship with the Pueblo Food Project, which ultimately changed her ideas for the future. She found great passion and connection to the world of food systems through the Pueblo Food Project and cannot imagine working in another field. Megan has maintained several avenues of programming for Pueblo Food Project including: an entrepreneur development program, the fooducates youth council, a community meal prep class, a community garden and sustainability program, and a community pantry.



Serena transplanted from her home state of Florida to Pueblo, Colorado in July 2022. She graduated from the University of Florida with a degree in Ag & Natural Resource Management and Soil & Water Science. Though a lifelong lover of delicious and colorful food, Serena realized her passion for food systems work in her previous job as sustainability manager at the University of Florida's dining program. She is a program manager at the Pueblo Food Project and finds so much joy in serving the community. Her favorite part of working with the project is witnessing people, particularly children, foster a deeper connection with their food. Serena is an herbalist, yogi, lifelong traveler, mother of a cat and many plants, and lover of anything that bridges the connection between food, medicine, and planetary wellness.



5280.com

FOOD JOURNALIST LEADER

PRESENTED BY B PUBLIC RELATIONS

PATRICIA KAOWTHUMRONG

Food Editor, 5280 Magazine, Denver

Patricia Kaowthumrong joined the 5280 Magazine's staff in July 2019 and oversees all the publications dining coverage. As a writer and editor, she is dedicated to spotlighting minority-owned businesses and nurturing and diversifying the magazine's network of contributors. A proud Colorado native, she graduated in 2010 from the University of Colorado Boulder with degrees in journalism and psychology. In her spare time, Patricia enjoys cooking Thai and Chinese dishes with her mother and hopes to write a cookbook someday. She also loves spending time with her husband, Gavin; son, Jack; and cocker spaniel, Teddy Roosevelt. Her other loves include anchovies, tequila, and fried chicken.





2024 Les Dames d'Escoffier Leadership Award Winners



FOOD MANUFACTURING LEADER

bethsbees.com

BETH CONREY

Founder, Bee Squared Apiaries, Berthoud

Beth Conrey is the owner and the beekeeper of Bee Squared Apiaries, a chemical-free honey company with 200 colonies located along the Front Range from Denver to Wellington. Our tagline is "We BEE Exponentially Better" and it is reflected in the following: a four-time Good Food Award winner, a Certified B Corporation, a member of 1% for the Planet, plastic neutral certified by RePurpose Global and has a "Snail of Approval" from Slow Food Boulder County. We donate 2% of our sales to environmental non-profits primarily those working on pollinator health. She is past president of the Western Apicultural Society, the Colorado State Beekeepers Association and the Northern Colorado Beekeepers Association, a co-founder and current board member of People and Pollinators Action Network, the treasurer of the Pollinator Stewardship Council.




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2024 Les Dames d'Escoffier Leadership Award Winners



MIXOLOGIST LEADER

SAYDEE CANADA

General Manager, Williams and Graham, Denver

williamsandgraham.com

Saydee Canada was born and raised in Denver, Colorado. She has been in the food and beverage industry more than 12 years, 10 of which at Williams & Graham. The intermingling between chemistry and imagination to present a delicious beverage has always been an intriguing concept. Although she is in the role of general manager of Williams & Graham, her true passion is still bartending, and she's delighted this job allows her to still entertain that portion of her interests. Most of what she has been working on lately are drinks that remind her of food and working with savory flavors in a cocktail setting. The next venture is to continue striving for reusability of ingredients, eliminating waste as much as possible, and finding new and fun ways to present these drinks.



NON-ALCOHOLIC BEVERAGE LEADER

PRESENTED BY NESTLÉ PREMIUM WATERS

FREWYNI BEYENE

Founder, Endless Grind Coffee, Aurora

endlessgrindcoffee.com

Frewyni Beyene has had a lifelong passion for coffee. She fondly remembers coffee ceremonies from her childhood in the Tigray region of Ethiopia. Coffee is the 2nd largest commodity in the global economy and originated in Ethiopia.

Coffee is embedded within our culture. The coffee ceremony is enjoyed every day, multiple times of the day, no matter what time of the day with family, friends, and guests in your home. Since our opening in 2017, she has been committed to uplifting our community. She hosts several community events throughout the year, invigorating the community with local arts, culture, and so much more.



SOMMLIER LEADER

SALLY STEWART

Co-Owner, Denver Wine Merchant, Denver

denverwinemerchant.com

Sally was born in Pennsylvania and grew up in Houston. She worked in restaurants since age 16 holding positions from line cook to sommelier. After graduating from the University of Houston, life took her out west where she met Steven Washuta, who became her life and business partner. In 2015 they set up a seasonal guest house in Casablanca, Chile, where they hosted travelers from nine countries. After moving back stateside, they spent time in Portland, Oregon and then ended up in Telluride, Colorado. In Telluride they worked full time as sommeliers for a resort. In 2016 they moved to New York City, where Sally was a sommelier at Michelin starred Babbo and Cut by Wolfgang Puck. In 2018 she passed the Advanced Sommelier exam. In 2019 she was diagnosed with ALS, a progressive and terminal nerve disease. She and Washuta relocated to Denver in 2020, where they embarked on their greatest adventure of owning Denver Wine Merchant where they curate fine wines.



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DJ BELLA SCRATCH

EVENT ENTERTAINMENT

bellascratch.com

DJ Bella Scratch is an open format DJ who has been spinning since 2000, though music has been ingrained in her since she first picked up a saxophone as a young girl. 'SheJay', as she is also known, is well versed in all genre's of music with personal favorites being Soul and Hip Hop. Make no mistake, Bella thinks good music is good music – Rock, Country, Top 40, EDM, Salsa, you name it, she can play it!! Bella has an uncanny talent for bringing your event to the next level. In addition to being your go-to party DJ, with several different residencies around town. Bella Scratch is the host and creator of a weekly syndicated radio show Bella's SoulFRESH, on KUVU 89.3 FM Denver. Musician, DJ, radio host, Bella Scratch is the definition of the whole package. When not DJ-ing, you can find her getting creative in other ways like graphic designing, photography, and video editing and scoping out all the good eats around Denver with friends.



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Three Decades of Inspiring Stories.

At 5280, our mission is to deliver immersive narratives that enlighten, captivate, and enrich the lives of our readers as a trusted compass to navigate Colorado's diverse experiences. Our accomplished editorial team explores the freshest insights into community happenings, culinary delights, cultural discoveries, thrilling adventures, and holistic well-being.

Join us today for a monthly dose of inspiration, and stay connected with us daily on 5280.com, across social media, and right in your inbox. **SUBSCRIBE NOW!**



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Dimond Family Foundation

Ellen Daehnick



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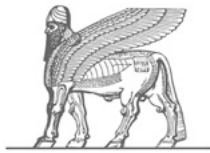


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the well table

thewelltable.com



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PREMIUM TABLES

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Bacardi

Bernardus Winery

Bibamba Artisan Chocolate

Bistro Vendôme

Chateau St Michelle

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TASTING TABLE #4



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ENJOY IN MODERATION ©2014 Prairie Organic Spirits, 40% alc/vol, Prairie Organic Gin, 40% alc/vol, 100% Grain Neutral Spirits, Prairie Organic Cucumber Flavored Vodka, 35% alc/vol, Produced & Bottled By Ed Phillips & Sons Co., www.prairieorganicspirits.com *up to \$20,000!

The BIG STIR



FESTIVAL

LES DAMES D'ESCOFFIER INTERNATIONAL
COLORADO CHAPTER

THANK YOU TO OUR SPONSORS



Les Dames d'Escoffier[®]

INTERNATIONAL

Colorado Chapter

thebigstirfestival.com

Les Dames d'Escoffier International is a philanthropic organization of women leaders in the fields of food, fine beverage, and hospitality. The Colorado Chapter of Les Dames d'Escoffier was formalized in September of 2003 and, today, includes nearly 50 women leaders in the food, beverage, and hospitality fields.

