



OCTOBER 24 & 25 2009

PAUL AND LULU HILLIARD  
UNIVERSITY ART MUSEUM

Admission: \$25 - Purchase tickets on-line at [museum.louisiana.edu](http://museum.louisiana.edu)

# Join us for a celebration

The Acadiana Wine and Food Festival will take place on the grounds of the beautiful Hilliard University Art Museum the weekend of October 24th and 25th. Enjoy a unique wine tasting experience, showcasing cuisine from area celebrity chefs, interesting programs, elegant wine and culinary products, live entertainment and tour the museum galleries. Festival Admission is only \$25.00. Purchase tickets at the museum or on the web at [museum.louisiana.edu](http://museum.louisiana.edu). Proceeds will benefit the programs and operations of the museum.

We anticipate that the Acadiana Wine & Food Festival will become one of Louisiana's most acclaimed and highly anticipated Wine and Culinary festivals—drawing oenophiles from across the country. There is no better way to celebrate Acadiana than to combine a visit to a classic southern setting like the historic A. Hays Town Building adjacent to the pristine postmodern Hilliard University Art Museum with a celebration of fine Wine, Food, and of course, Music! If you enjoy the fine things in life, then you will delight in the Acadiana Wine and Food Festival at the Art Museum. Our passion for showcasing the marriage of wine and food is complimented by the beauty and elegance of the Art Museum and the oak-shaded lawn surrounding grounds.

## Festival Committee

Monet Maloney, Festival Chair  
Vanessa Hill, Vendor Chair  
Luke Tullos, Programs and Vendors  
Anissa Taley, Joie du Vin Chair  
Sarah Leblanc, Merchandizing  
Erin Lundberg, Marketing  
Becky Berner, Museum Staff Liason  
Rosemary Parisi, Select Wines  
Blakley Kymen, Select Wines



Above (L-R): Erin Lundberg, Chef Lonnie Pope, Anissa Talley, Monet Maloney and Vanessa Hill organize the Joie du Vin

**University and Museum Leadership**  
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## Museum Governance Board

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## Museum Staff

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Assistant to the Director, Rebecca Berner  
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Registrar, Joyce Penn  
Chief of Security, Jack Harrison  
Security, Hugo Boutte  
Graduate Assistant: Lisa Ilan

710 East Saint Mary Blvd., Lafayette, LA 70503  
P. O. Drawer 42571, Lafayette, LA 70504  
Phone number: (337) 482-2ART (482-2278)  
Fax number: (337) 262-1268  
Email address: [artmuseum@louisiana.edu](mailto:artmuseum@louisiana.edu)  
Web address: [museum.louisiana.edu](http://museum.louisiana.edu)  
Museum Hours: Tuesday through Saturday 10 a.m. to 5 p.m.

You are also invited to

# joie du vin

an upscale wine reception

A prelude to the Acadiana Wine & Food Festival  
Friday, October 23, 2009, 6 - 9 p.m.

A. Hays Town Building, Paul and Lulu Hilliard University Art Museum  
710 East Saint Mary Blvd

Dress: Cocktail - Limited Admissions

\$100 per guest. Please RSVP your attendance before Wed. the 21st at (337) 482-0817

## Menu

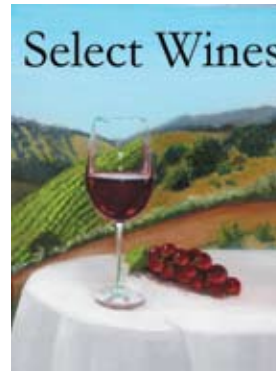
Herb crusted lamb lollipops with spicy demi-glaze, Smoked salmon on garlic crostini with dill cream cheese, Sesame crusted tuna bites with Thai dipping sauce, Blue Cheese stuffed dates wrapped w/applewood bacon, Bacon wrapped shrimp embrochettes, Prosciutto wrapped melon cubes, Diver scallops grilled with three pepper cream, Thin sliced beef tenderloin with French rolls & condiments, Pork, chicken & sausage jambalaya, Roulade of chicken stuffed with shrimp & crab, Pasta paella, mussels, clams, shrimp, chorizo & chicken, Seafood stuffed mushrooms with garlic cream, Mini fruit topped cheese cake bites, Assorted truffles, Mini pecan tarts, Chocolate dipped strawberries, Pear tarte

**Sponsored in part by Select Wines and Chef Lonnie Pope with Bayou Bistro Crowne Plaza Hotels & Resort**

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AND OUR PARTICIPATING RESTAURANTS FOR THEIR CONTRIBUTION OF TIME AND SERVICE



# Festival Artist / Chefs

The artist/chefs presenting at the Acadiana Wine and Food Festival were invited because they share a common mission with the Art Museum – bring things to Acadiana that otherwise people may never experience. Festival Guests will be introduced to new new cuisine and unique wines and treated to educational programs that broaden their understanding of fine food and wine.

## Charley G's Executive Chef Holly Goetting



Holly is a native daughter of Lafayette, Louisiana, with parents of German and Cajun heritage. When she was only ten years old, she fell in love with cooking and dining, and (although she doesn't remember saying so) she declared her wishes to be a chef. After working in the kitchens of Lafayette restaurants while attend-

ing the University of Louisiana at Lafayette, Holly made the decision to pursue a culinary career and began her studies at the John Folse Culinary Institute at Nicholls State University in Thibodaux, La. As a component of her culinary curriculum there, she chose to work at Goose Cove Resort on Penobscot Bay in Maine for an internship. After her graduation from Nicholls in 2000, Holly worked briefly in Vail, Colorado, at the Mirabelle Restaurant where she was introduced to classical French cooking and culinary techniques. Since 2001, Holly has worked at Charley G's Seafood Grill in Lafayette. starting as a cook in the kitchen, she worked her way up to the position of sous chef in 2002 and to executive chef in 2003.

In 2005 Holly received the "Chefs to Watch" award from "Louisiana Cookin Magazine", which gave her the opportunity to cook at the James Beard House in New York City. In 2007 Holly won best of show at Palates & Pate, a fundraiser for the Acadiana Outreach Center and in 2008 Holly was named Best Chef by The Times of Acadiana. In her position as chef at Charley G's, Holly enjoys most the freedom of creativity and self-expression of working with fresh ingredients. The monthly wine dinner is high on her list of favorite activities at the restaurant. When she is away from the kitchen she generously gives her time to various charity organizations in and around Lafayette.



## Pamplona Tapas Bar Executive Chef Orlando Amaro



Born in Barquisimeto, Venezuela, Chef Orlando Amaro found his passion for the world of gastronomy growing up in a diverse culinary environment. With an Italian grandmother and a mother who was a pastry chef, Amaro had the constant influence of delicious dishes. At a young age, Amaro would cook for his friends, always intrigued with different combinations of unique flavors.

At 20, Chef Amaro followed his passion to Mexico, where he enrolled in the Culinary Institute of Mexico. Soon after, he took executive chef positions at Hilton Hotels in Barquisimeto and Miami. Still eager to grow, he began work in San Sebastian, Spain at Restaurant Arzak. Working with Chef Juan Mari Arzak, Amaro learned to mix Spanish tradition with modern kitchen technology to provide new experiences at the table.

Back in the United States, Chef Amaro was working as executive chef at Blu Moon in Miami, when he got the opportunity to utilize the skills he acquired in Europe.

Now Executive Chef of Pamplona Tapas Bar and Restaurant, 34 year old Amaro brings international experience and a genuine passion for flavor and technique to his guests. Combining unique, fresh ingredients with creative cooking techniques and presentation, Chef Orlando Amaro never ceases to intrigue and innovate.



## Imonelli Chef Brian Blanchard

Brian is a native of Morgan City, Louisiana and resides in Lafayette, Louisiana with his wife Stephanie and his toddler twins Nicholas and Isabella. Upon graduation from Morgan City High School, he moved to Lafayette where he attended UL Lafayette. During this time he began working at iMonelli Restaurant and trained under Chef James Destefano. He became Sous Chef, then attained the position of Executive Chef in 1987. Chef Blanchard purchased iMonelli in 1988 and has remained the Executive Chef and sole proprietor since that time. In 2003, Chef Brian wanted to bring his love of the culinary arts back to his hometown and opened Cafe'

Jojo in Morgan City. In 2007, Brian purchased another Lafayette restaurant and catering facility, a' la carte, which has been voted the best in catering for many years by The Times of Acadiana's Readers Poll.

Chef Blanchard is a member of the Louisiana Restaurant Association, Acadiana chapter of the American Culinary Federation and is a member of the Chaîne Des Rotisseurs. He has won over 40 medals in culinary competitions and has been the subject of many feature articles in south Louisiana newspapers. He has represented the state for the past two decades at the Washington DC Mardi Gras Balls and has recently been named Restaurateur of the Year by the Louisiana Restaurant Association, Acadiana Chapter.

**Bonnie Bell's Bistro  
Chef Paul Gibson**



Chef Paul's culinary experience started in the military in 1988. After serving for nine years he wanted to give the restaurant business a try. He moved back to Louisiana in 1997 where he started his journey to opening Bonnie Bell's Bistro. Chef Paul honed his culinary skills at local fine dining establishments, the most notable include Charley G's and Bailey's.

Chef Paul opened Bonnie Bell's Bistro with his lovely wife Bonnie Gibson, in 2002. Bonnie Bell's Bistro has proudly been stretching the culinary boundaries for seven years.

**Ruth's Chris Steak House**



From humble beginnings on Broad Street in New Orleans to their current position as the world's largest fine dining company, Ruth's Chris Steak House has come quite a long way in its first four decades. In 2005, they celebrated their 40th anniversary, and consider it a celebration of the life of a woman who broke the mold – founder, Ruth Fertel. The fine Chefs from Ruth's Chris will be pairing fine wines with their sliced beef tenderloin and New Orleans BBQ Shrimp.

**Jolie's  
Chef Paul Mudge**



Paul's culinary career began on his ninth Christmas when his Grandmother gave him a cookbook for children. Having served under some of the area's most prominent Chefs, Paul worked his way up and back down the east coast from Florida to New York before finally coming back to Lafayette. His culinary background is principally French cuisine with Central American, Italian, and Asian influences. Paul is rooted in the community of Lafayette by his greatest supporters, his wife Anne and daughter Hannah.

Jolie's Louisiana Bistro is named after the painting titled "Jolie Blonde" (Pretty Blonde) by world-renowned artist George Rodrigue. Originally painted in 1974, Jolie Blonde depicts the artist's vision of the fictional Cajun woman. Jolie's Louisiana Bistro is owned by Steve and Suzi Santillo and George Rodrigue's two sons, Andre and Jacques.

**Tsunami  
Chef Frederick H. Nonato**



Fred has been with Tsunami Sushi since 2002 and is currently serving as Regional Manager/Corporate Executive Chef. At age of 37, he has garnered over 25 years of restaurant experience, beginning as a dishwasher at the age of 12 at local seafood joint in Marrero. Fred then moved into the kitchen as a fry cook at a more seasoned age of 15. He also waited tables at the same seafood establishment when he was finally of legal working age. Fred was "enrolled" at UL Lafayette from 1991-1993 and managed Pete's, a local multi-unit sports bar. In 1994, he attended Delgado's Culinary Arts Program. After completing his three-year apprenticeship with Owner/Chef Randy Barlow of Kelsey's Restaurant, Fred accepted a kitchen manager spot at Prejean's under the late, great Chef James Graham. Two years later, James passed on the title of Executive Chef to Fred, a position, along with a

seven-month stint as General Manager also, he held for two years. Fred has also received accolades along the way, including numerous Gold, Silver, and Bronze medals at both ACF and non-ACF sanctioned culinary competitions, Best of Show (three years in a row) at the "Anything Over Rice" cooking contest at Lafayette's Downtown Alive, and the title of best chef in Acadiana in the "Times of Acadiana's 'Best of'" publication. Since his tenure at Tsunami, Fred was instrumental in opening and establishing Tsunami at the Shaw Center for the Arts, Lounge (an upscale wine bar in Downtown Lafayette).



Owner and Cheese aficionado Dana A. Romero has a vision of opening a retail location for Acadiana's first artisanal cheese shop like those located in other areas rich in culinary flavor like Paris, New York and London. Acadiana Cheese will present unique pairing of fine cheese and wines.

AcadianaCheese.com provides Acadiana with a one stop shop for specialty artisanal cheeses.



**Dan DeSandro Trio:**  
Saturday, October 24, 1:30-4:00 p.m.



The Dan DeSandro Trio represents a collective century of music training and literally thousands of performances. The trio feature an emphasis on spontaneous creativity and improvisation from a play list that spans a century of composition. The selections are always played with precision and enthusiasm, and are always performed with a unique improvisational twist. The band provides an upscale and professional music service that raises the bar of musicianship and quality entertainment.

**El Trio Del Rio**

Saturday, October 24, 4:30 – 7:00 p.m.



“Trio del Rio” consists of Dawn and Chris Roy and Philip Gould. Trio plays music that transports lovers and others to romantic points along the Seine in Paris, the Tango Halls of Buenos Aires, the sultry tropical breeze of the French Caribbean, Louis Armstrong’s Old New Orleans, the California shore, and the dry, dusty heartbreak of the Texas Mexican border.

**Smooth Like That**

Sunday, October 25, 1:30 – 4:00 p.m.



Patsy Bienvenu, a Lafayette native and resident, has been singing as long as she could remember. She counts gospel, pop, classical, soul, and jazz as her musical influences, especially the great ladies of jazz: Ella, Sarah, and Billie. Her fantasy of being a jazz singer was fulfilled as a charter member of A Melting Pot Jazz Band, where she discovered that she loved to “scat”.

She has been a member of Chorale Acadienne, Lafayette’s premier classical community choir for over 20 years and a soloist with the St. Anthony Catholic Church Choir. Patsy is also a Certified Perioperative Registered Nurse and has been known to break out in song in the

operating room.

Mike Weaver moved to Lafayette from Panama City Beach, Florida. Growing up in a house with a father that was an excellent jazz player was a huge influence. Playing drums, bass and guitar in his father’s band gave Mike an understanding of what makes a rhythm section work. Mike has 40 plus years of experience playing and creating programmed music. Playing guitar and harmonica adds much to the music. Using a guitar synthesizer Mike is able to make the guitar sound like many instruments. It could be a flute, sax or trumpet for example.

**Modern Jazz Movement**

October 25, 4:30 – 7:00 p.m.

Modern Jazz Movement is a true jazz collective. The interplay among the members spills out of their playing and into their audiences, negating one of the frequently expressed criticisms leveled against jazz, that it is a musicians music.



MJM creates accessible, original and soulful jazz, as it was once called in the Crescent City. Their sound is akin to the straight ahead, East Coast school of jazz. When listening to Modern Jazz Movement,

their initial release, or attending one of their performances, one could easily be convinced they are listening to a composition from Miles Davis’s mid-sixties quintet their original material is that good! And Modern Jazz Movement is solely original material, from the ephemeral, slow groove of Cloud to the modal workout of Now What. <http://www.modernjazzmovement.com>. MJM members include Trey Boudreaux – bass, Dennis Skerrett – Saxaphones, Frank Kincel – Drumset.



Select Wines portfolio of wines are focused on high quality, small production, hand crafted wineries. We at Select Wines take pride in our growing portfolio of wines and take the extra steps by controlling the temperature from the time the wines leave the winery, to storage in our warehouse in Lafayette, to the truck that delivers the wines to our customers. Just the way the winemakers want you to enjoy them, “Right from the Cellar!”

*Jazz & Folk*

# Seminars and Programs

The Acadiana Wine & Food Festival will provide a wide spectrum of guest authorities on wine and culinary history and culture. A few of the presentations wines of the world, forgotten 19th century wine cocktails, establishing an art collection on a budget, and a geographical survey of wine from around the world. The presentations will take place in the foyer of the beauty and comfort of the Art Museum.

## South African Wines: A Rising Star

Speaker: Nico Steyn

Saturday 2:00 and Sunday 5:00

Steyn of Orlando, Florida is National Sales Director for AVINYA Distributors. Nico will be presenting wines from his home, South Africa. Sponsored by Select Wines.

## Pre-Prohibition Sparkling Wine Cocktails

Speaker: Luke Tullos

Saturday 4:00

In the little known history of the American cocktail, wine was an essential ingredient in the early development of the craft. Champagnes, Cavas, and Proseccos added special flair and texture to even the most basic drinks. We will talk about the history of the sparkling wine cocktail and look at a few formulas from that Golden Age before the enactment of the 18th Amendment.



Luke Tullos

## Table settings and Glasses

Speaker: Frank Gerami, Party Central  
Saturday 3:00 and Sunday 3:00

This presentation will provide some basic guidelines and rules of etiquette to setting tables from intimate tea parties, formal dinners, to banquets for a crowd. You also may have puzzled over the variety of wine and beverage glasses and their use. Some forethought and organization will allow you and your guests to spend the dinner hour enjoying food and conversation. The rules for place setting have been developed over centuries of European and American dining. Some differences exist from country to country and even family to family and are often argued with remarkable passion.



Jeanne Cimino

## How to Collect Art

Jeanne Cimino, Heriard-Cimino Gallery, New Orleans

Sunday, October 25 at 2 and 4

Collecting art is not exclusive to only the wealthy. Indeed, many great collections over the centuries were established by everyday people of very modest means who had a passion for art. This program will enlighten and provide the nuts and bolts for beginning your own collection.

## Vocabulary - funny but true. Did you know?

**Barnyard:** very often in the smell of some Burgundies and Rhônes you can imagine an animal-rich, even fecal setting (the euphemism is "rustic"). Many do not want to put the wine in their mouth when faced with this odor. But be brave, what lies beyond can be glorious.

**Brut:** what Joe Namath used to push; also, the term for the driest type of sparkling wine, normally, in a company's line. It connotes a very, very dry wine.

**Cork-tease:** someone who always talks about the wine he or she will open but never does.

**Numb:** akin to dumb but without connoting that the wine has promise or future; an overly chilled wine will be numb or odor-less. See dumb.

**Ullage:** the distance between the cork and the wine as the bottle stands upright. A large ullage in an older wine is normal; a similar level in a younger wine might mean trouble.

Courtesy: Chicago Wine School - Patrick W. Fegan, Director

## Jazzing up New Orleans Classics

Speaker: Luke Tullos

Saturday 5:00 and Sunday 6:00

New Orleans is rich in cocktail history, but there are a few cocktails that hold a substantial place in that history. We will learn the rich (and sometimes convoluted) stories behind 2 of the most famous New Orleans classics: The Sazerac and the Ramos Gin Fizz. I'll make the original formulas, then give some new recipes with a modern twist.



## Establishing a scholarship for a Hospitality Management or a Visual Art Student

The students of the Hospitality Management Program and the Visual Arts Program comprise a vibrant, creative and energetic group of students, that enhances the quality of campus life, not only for the other students, but the greater campus community, as well. For information on establishing Scholarships to benefit the students in the Hospitality Management Program, or Visual Arts please contact the Development Office at [gift@louisiana.edu](mailto:gift@louisiana.edu).

An Endowed Scholarship can be established with a minimum gift of \$10,000. A percentage of the interest portion from the investment is used each year to create scholarship funds for deserving students. If you have interest in creating an endowment, but choose to do so over time, a pledge with installments can be arranged.



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## Wines from around the World

Speaker: Bernie Ralston, New Orleans

Saturday and Sunday at 1:15 p.m.

Bernie Ralston is a native of Eunice, Louisiana. She has traveled the wine regions of the world to further her first hand knowledge of vineyard practices and wine production technique.

Bernie will discuss wines from Argentina, Australia, Spain, California, and South Africa. She will pour one wine from each region.

# About the Art Museum

South Louisiana enjoys a culture born of diverse backgrounds come together and expressed in the electric spirit of festival. Museum staff and volunteers consistently reinforce with the visiting public that the Paul and Lulu Hilliard University Art Museum (UAM) exists to bring art objects to south Louisiana that otherwise they may never have an opportunity to see. The museum has three primary charges, to collect, exhibit and educate.



UAM is not only committed to serving our parent University audience but also broader audiences in the Acadiana area. Indeed, no other private or municipal museum of art exists between New Orleans and Houston. Museum leadership also understand that the university museum must never forget that it is in fact a very different kind of beast, with a different mission and access to a different, and very strong, array of intellectual resources within its parent university. University art museums can do things that larger private and municipal museums cannot do. UAM is committed to more intellectually risk-taking exhibitions; real engagement of visitors in creative and meaningful ways that have the



potential to nurture life-long lovers and supporters of the arts. The work of the museum can lead to a broader understanding and appreciation of the key importance of art and visual culture in civilizations and cultures throughout human history; and new ways of thinking about collections, including long-term loans from under used collections in larger museums.

Arts education also plays a central role in nurturing creativity, developing imagination, enabling learners both young and old to envision alternative possibilities. Also the arts help develop “knowledge workers” - those employees who possess a pallet of higher-order thinking skills, precisely what is greatly valued in the



21 century workplace. Because arts education develops a diverse range of cognitive abilities, it helps teachers promote achievement across disciplines. Studying and producing art is good for its own sake, for it is art, culturally, that defines who and what we are. It is, therefore, fundamental to helping us understand others and ourselves.

## On View during the Festival

*Being Andy Warhol* - features selections from the Paul and Lulu Hilliard University Art Museum’s permanent collection and represents a cross-section of snapshots and Polaroid images taken by Warhol in the 1970s and 1980s. The photographs depict rare and intimate glimpses of Warhol’s life and the people he encountered in his studio or at social gatherings.



The exhibition is made possible by a bequest through the Andy Warhol Photographic Legacy Program from the Andy Warhol Foundation for the Visual Arts.

*Imprinting the South*: Prints from the Collection of Lynn Barstis Williams and Stephen J. Goldfarb includes etchings, relief prints, lithographs and a serigraphs. This exhibition primarily focuses on Southern subjects from the 1920s to the 1940s with some prints from the etching revival period of the 1880s as well as some works from the contemporary era.

A former Auburn University library faculty member, Lynn Williams began collecting these images for her research. Williams and Goldfarb have made an effort to acquire prints exposing both positive and critical views of the South. The beauty of the South is demonstrated in this exhibition through scenes of landscape, architecture, worship and entertainment, while the critical perspec-



tive focuses mainly on race. Charleston, S.C., and New Orleans, L.A. , are highlighted because of the distinct architectural characteristics of both cities. Some of the artists included are Robert Gwathmey, Alfred Hutty, Elizabeth O’Neill Verner and W. R. Locke.

*Slightly Unbalanced* - is a provocative survey of works by artists who have repeatedly focused on neurosis of various kinds in their work, using themselves and the people around them as fodder for their investigations. During the past fifteen years, inspired by the work of several prominent older artists, a younger generation has been exploring the peculiarities of the human psyche in their video works, installations, photographs, paintings, and drawing.



Credit line: James Fowler Cooper, (1907–1968), *Saturday Night*, ca. 1938, Etching, from the exhibition *Imprinting the South*; Left/Center: Beth Campbell Simultaneous Temporal Sequence, 2005, Installation: Tables, lamps, garbage cans, mirrors, compacts, toiletries, and facial tissues, Courtesy Nicole Klagsbrun Gallery, New York, from the exhibition *Slightly Unbalanced*; Bottom: Andy Warhol, Pia Miller, Polacolor ER, 2008.03.56, Collection of the Paul and Lulu Hilliard University Art Museum, Gift of the Andy Warhol Foundation.





# Festival Artwork

The 2009 festival artwork titled "Tastings" is by artist Hope Hebert. Hebert is an established artist residing in South Louisiana whose work is currently on display in several locations throughout the state as well as in private collections throughout the USA and beyond.

Hope's artwork is a consequence of years of study, which is manifested in her interesting and individualistic use of color and textures; while an Old Master's traditional edge is reflected in her contemporary style. She strives to embody "the idea of taking a desired subject and bringing it right to the middle of realism and abstraction". Hope has been influenced by international art, including the portraits of Modigliani and the shapes and forms of New Orleans' Michaulopoulos.

An early interest in art has lead to extensive studies over the past years in art history, painting techniques and styles. Hope's deep roots in her Cajun culture shows in her flare for antiqued finds such as old doors and windows which she uses as her 'canvas'. She continues to work

in her preferred mediums of oil and acrylics always striving to create new and exciting pieces.

The painting by Hope Hebert will be offered for purchase through a silent auction to benefit the education programs of the University Art Museum.

The painting is also reproduced on the festival T-shirt, Tote Bags and the Festival Poster.



Artist Hope Hebert



## Chef Lonnie Pope Celebrity Chef - Joie du Vin Friday, October 23,

Chef Lonnie is a native of Amite, Louisiana. His first experience cooking was for his grandmother at the tender age of 11. Chef Lonnie enrolled in the Culinary Arts Program at Lafayette Regional Technical College in 1989 and graduated from culinary school as class valedictorian. Chef Lonnie's culinary career is diverse with experience as chef in various areas of the food and beverage industry. Lonnie has worked as head chef at Cafe Jefferson at Rip Van Winkle Gardens and the Townhouse Restaurant. In addition to fine dining and corporate institutions, Chef Lonnie has brought his culinary talents to the hotel industry. He has been chef at the Hotel Acadiana, and the Holiday Inn, Opelousas, LA.

Chef Lonnie's culinary talents have been recognized regionally and nationally. He won gold for the State of Louisiana, and Bronze for the United States in the Vocational Industrial Clubs of America culinary competitions. He has competed in the Culinary Classic in Baton Rouge and Lafayette winning gold and silver medals. Competing in the Soiree Royale, for the Yambilee Festival, and won best in category for seafood and desserts five years in a row.

Currently, Chef Lonnie is the Food and Beverage Director and Executive Chef for the Bayou Bistro Restaurant located in the Crowne Plaza Hotel in Lafayette.

Q&A

Here are answers to some of the frequently asked questions about the festival.

**What do I get for my admission fee?** You're given a souvenir Festival Wine Glass and a festival wristband that entitles you to food and wine pairings and admission to programs and the museum galleries.

**Can I attend both days?** Sure, if you don't mind wearing your wrist band in the shower.

**What should I wear?** Be comfortable and wear comfy shoes. There is a lot to sample including art gallery tours.

**We do I park?** A three story parking Garage is located across the street from the festival grounds. Additional public parking is available around Girard Park.

**Are children permitted?** Minors are admitted with paid admission. Youth get a different color wrist ban.

**Can I smoke at the festival?** Although the Surgeon General would disapprove, we have created a comfortable outdoor smoking garden.

**Is my \$25 admission tax deductible?** No, sorry. The IRS requires us to calculate the value of service or benefit. You are going to have a great time for \$25!

**Will I be able to purchase wine?** You bet, and other merchandise too!



