

# Passport to a World of Flavors

## Culinary Demonstrations

Updated 10/08/11

Sept. 30 - Oct. 9

Oct. 10 - Oct. 16

Oct. 17 - Oct. 23

Oct. 24 - Oct. 30

Oct. 31 - Nov. 6

Nov. 7 - Nov. 13

### *Friday, September 30, 2011*

1:00 PM	Keegan Gerhard, D Bar Desserts, Denver, CO	Pastry	\$13.00
3:00 PM	Bob Getchell, Sanaa, Disney's Animal Kingdom Lodge	Chicken	\$11.00
5:00 PM	Bill Clark, Disney's Grand Floridian Resort, WDW	Cheese	\$11.00

### *Saturday, October 01, 2011*

1:00 PM	Michael Gonsalves, Yachtsman Steakhouse, Disney's Yacht and Beach Resort	Pastry	\$11.00
3:00 PM	Jeremy Moore, Disney's Coronado Springs Resort	Beef	\$11.00
5:00 PM	TJ Sudiswa, Disney's Grand Floridian Resort, WDW	Pork	\$11.00

### *Sunday, October 02, 2011*

1:00 PM	Tony Marotta, Olivia's, Old Key West, WDW	Shellfish	\$11.00
5:00 PM	Bill Clark, Disney's Grand Floridian Resort, WDW	Cheese	\$11.00

### *Monday, October 03, 2011*

1:00 PM	Ron Strickland, Norway Pavilion, Epcot	Pork	\$11.00
3:00 PM	John Vierick, United Kingdom Pavilion, Epcot	Shellfish	\$11.00
5:00 PM	Glenn O'Brien, Olivia's, Old Key West, WDW	Shellfish	\$11.00

### *Tuesday, October 04, 2011*

1:00 PM	Jason Stricker, Coronado Springs, WDW	Pork	\$11.00
3:00 PM	Michael Toussaint Gunn, United Kingdom, Epcot	Cornish Hen	\$11.00
5:00 PM	Alfonso Blanco, Crystal Palace, Magic Kingdom, WDW	Shellfish	\$11.00

### *Wednesday, October 05, 2011*

1:00 PM	Bruno Vrignon, France Pavilion, Epcot, WDW	Escargots	\$11.00
3:00 PM	Eddie Mendoza, Coral Reef Restaurant, Epcot, WDW	Shellfish	\$11.00
5:00 PM	Sergio Endara, Norway Pavilion, Epcot, WDW	Fish	\$11.00

### *Thursday, October 06, 2011*

1:00 PM	Chef Matthew Langdon, Fulton's Crab House, Downtown Disney, WDW	Fish	\$11.00
3:00 PM	Ruth Van Waerebeek, Concha y Toro Winery	Shellfish	\$11.00
5:00 PM	Liz Caskey, Emiliana Winery	Vegetarian	\$11.00

### *Friday, October 07, 2011*

1:00 PM	Steven Richard, Portobello, Downtown Disney, WDW	Pastry	\$11.00
3:00 PM	Fritz Sonnenschmidt, CUTCO Culinary Advisory Board Member	Beef	\$11.00
5:00 PM	Peng Looi, August Moon Chinese Bistro, Louisville, KY	Lamb	\$11.00

### *Saturday, October 08, 2011*

1:00 PM	Bob Waggoner, u cook! with Chef Bob, Home Mount Pleasant, SC	Venison	\$11.00
3:00 PM	Buddy Valastro, Carlo's Bakery, Hoboken, NJ	Pastry	\$13.00
5:00 PM	Fritz Sonnenschmidt, CUTCO Culinary Advisory Board Member	Beef	\$11.00

### *Sunday, October 09, 2011*

1:00 PM	Liz Caskey, Emiliana Winery	Vegetarian	\$11.00
5:00 PM	Fritz Sonnenschmidt, CUTCO Culinary Advisory Board Member	Beef	\$11.00

### *Monday, October 10, 2011*

1:00 PM	John Fechter, Tamarind by Dominique, New Orleans, LA..	Shellfish	\$11.00
3:00 PM	Kim Gilmore, Coral Reef Restaurant, Epcot, WDW	Fish	\$11.00
5:00 PM	Paul Pavlovic, Crystal Palace, Magic Kingdom, WDW	Lamb	\$11.00

**Tuesday, October 11, 2011**

1:00 PM	Stephen Lawlor, Ft. Wilderness Resort & Campground, WDW	Pork	\$11.00
3:00 PM	Paul Hazzard, Canada Pavilion, Epcot, WDW	Shellfish	\$11.00
5:00 PM	Ming Tsai, Blue Ginger, Wellesley, MA	Beef	\$11.00

**Wednesday, October 12, 2011**

1:00 PM	Moises Flores, Epcot Mexico Pavilion	Beef	\$11.00
3:00 PM	M'Barek Naitbihi and Samad Benzari, Morocco Pavilion, Epcot, WDW	Beef	\$11.00
5:00 PM	John Hardman, Tony's Town Square, Magic Kingdom, WDW	Lamb	\$11.00

**Thursday, October 13, 2011**

1:00 PM	Jose Martinez, Maison Blanche, Long Boat Key, FL	Beef	\$11.00
3:00 PM	Sergio Carranza, Canada Pavilion, Epcot, WDW	Salmon	\$11.00
5:00 PM	Jeffrey Bliss, Disney's Yacht and Beach Club Resorts	Vegetarian	\$11.00

**Friday, October 14, 2011**

1:00 PM	Todd Winer, MET Back Bay, Boston, MA	Shellfish	\$11.00
3:00 PM	Greg Richie, Emeril's Tchoup Chop, Loews Royal Pacific Resort, Orlando FL	Shellfish/Pork	\$11.00
5:00 PM	Grady Spears, Grady's Restaurant, Fort Worth, TX	Pork	\$11.00

**Saturday, October 15, 2011**

1:00 PM	Paula DaSilva, 1500 Degrees, Miami Beach, FL	Pork	\$13.00
3:00 PM	Dean Max, 3030 Ocean, Fort Lauderdale, FL	Fish	\$11.00
5:00 PM	Joey Gullia, Tony's Town Square, Magic Kingdom, WDW	Chicken	\$11.00

**Sunday, October 16, 2011**

1:00 PM	Jonathan Benno and Richard Capizzi, Lincoln, New York, NY	Vegetarian	\$11.00
5:00 PM	TJ Sudiswa, Disney's Grand Floridian Resort, WDW	Fish	\$11.00

**Monday, October 17, 2011**

1:00 PM	Jose L. Camey, Paradiso 37, Downtown Disney, WDW	Vegetarian	\$11.00
3:00 PM	Mike Young, Tony's Town Square, Magic Kingdom, WDW	Vegetarian	\$11.00
5:00 PM	Lee Lucier, Robert Irvine's eat!, Hilton Head Island, SC	TBD	\$11.00

**Tuesday, October 18, 2011**

1:00 PM	Bil Mitchell, Publix Apron's Cooking School	Pork	\$11.00
3:00 PM	Shigemasa Obitsu, Epcot Japan Pavilion	Pork	\$11.00
5:00 PM	Bill Clark, Disney's Grand Floridian Resort, WDW	Cheese	\$11.00

**Wednesday, October 19, 2011**

1:00 PM	Rock Harper, Chef Rock Inc. Woodbridge, VA.	Chicken	\$13.00
3:00 PM	Kevin Dundon, Raglan Road, Downtown Disney, WDW	Fish	\$13.00
5:00 PM	Chris Albano, Wolfgang Puck, Downtown Disney, WDW	Vegetarian	\$11.00

**Thursday, October 20, 2011**

1:00 PM	Tony Mantuano, Portobello, Downtown Disney, WDW	Shellfish	\$13.00
3:00 PM	Kevin Dundon, Raglan Road, Downtown Disney, WDW	Fish	\$13.00
5:00 PM	Casey Thompson, Terrazas Winery	Beef	\$13.00

**Friday, October 21, 2011**

1:00 PM	Dan Smith and Steve McDonagh, Hearty/The Hearty Boys, Chicago, IL	Beef	\$13.00
3:00 PM	Casey Thompson, Terrazas Winery	Lamb	\$13.00
5:00 PM	Jerome Brown, Hot Grits LLC, Rocky Mount, NC	Crab/Shrimp	\$11.00

**Saturday, October 22, 2011**

1:00 PM	Jamie Deen, The Lady and Sons, Savannah, GA	Chicken	\$13.00
3:00 PM	Jamie Deen, The Lady and Sons, Savannah, GA	Chicken	\$13.00
5:00 PM	Gale Gand, Tru, Chicago, IL	Pastry	\$13.00

**Sunday, October 23, 2011**

1:00 PM	Robert Irvine, Robert Irvine's eat!, Hilton Head Island, SC	Lamb	\$13.00
3:00 PM	Elizabeth Falkner, Citizen Cake, San Francisco, CA	Pastry	\$13.00
5:00 PM	Christopher Prosperi, Metro Bis, Simsbury, CT	Chicken/Crab	\$11.00

**Monday, October 24, 2011**

1:00 PM	Michael Jacobs, Tantra, Miami Fl.	Fish	\$11.00
3:00 PM	Piero Premoli, Pricci, Atlanta, GA	Fish	\$11.00
5:00 PM	TJ Sudiswa, Disney's Grand Floridian Resort, WDW	Beef	\$11.00

**Tuesday, October 25, 2011**

1:00 PM	Russell Palmer, Brown Derby, Disney Hollywood Studios, WDW	Game Bird	\$11.00
3:00 PM	Patrick Walley, Publix Apron's Cooking School	Shellfish	\$11.00
5:00 PM	Michael Gonsalves, Yachtsman Steakhouse, Disney's Yacht and Beach Resort	Pastry	\$11.00

**Wednesday, October 26, 2011**

1:00 PM	Rafael Ruiz, Liberty Tree Tavern Magic Kingdom, WDW	TBD	\$11.00
3:00 PM	Mike Grimes, Publix Apron's Cooking School	Lamb	\$11.00
5:00 PM	Bill Clark, Disney's Grand Floridian Resort, WDW	Cheese	\$11.00

**Thursday, October 27, 2011**

1:00 PM	Sally James, Slow Living Radio	Shellfish	\$11.00
3:00 PM	Joe Ahmed, Canada Pavilion, Epcot	Beef	\$11.00
5:00 PM	Tim Donnelly, Publix Apron's Cooking School	Shellfish	\$11.00

**Friday, October 28, 2011**

1:00 PM	Keith Esbin, Boston Lobster Feast, Orlando, Fl.	Shellfish	\$11.00
3:00 PM	Matthew Christopher, Olivia's, Old Key West, WDW	Shellfish	\$11.00
5:00 PM	TJ Sudiswa, Disney's Grand Floridian Resort, WDW	Game Bird	\$11.00

**Saturday, October 29, 2011**

1:00 PM	Geraldine Randlesome, Geraldine's Creative Cutters	Pastry	\$11.00
3:00 PM	Dee Foundoukis, Kouzzina by Cat Cora, Disney's Boardwalk Inn & Villas	Vegetarian	\$11.00

**Sunday, October 30, 2011**

1:00 PM	Pam Smith, Author of The Energy Edge	Fish	\$11.00
3:00 PM	James Kleinschmidt, The Land Pavilion	Pork	\$11.00
5:00 PM	Javier Pareja, Disney's Yacht and Beach Resort	Fish	\$11.00

**Monday, October 31, 2011**

1:00 PM	Albert Ravello, Hollywood and Vine, Disney's Hollywood Studios, WDW	Shellfish	\$11.00
3:00 PM	TJ Sudiswa, Disney's Grand Floridian Resort, WDW	Fish	\$11.00
5:00 PM	Jim Hendry, Publix Apron's Cooking School	Beef	\$11.00

**Tuesday, November 01, 2011**

1:00 PM	Patricia Wasuta, Disney's Animal Kingdom Lodge	Pastry	\$11.00
3:00 PM	Renzo Barcatta & Vincenzo Vaccaro, Italy Pavilion, Epcot	Risotto/Pastry	\$11.00
5:00 PM	Michael Gonsalves, Disney's Yacht and Beach Club (previously Pam Smith)	TBD	\$11.00

**Wednesday, November 02, 2011**

1:00 PM	Rich Norris, Publix Apron's Cooking School	Beef	\$11.00
3:00 PM	Pam Smith, Author of The Energy Edge	Shellfish	\$11.00
5:00 PM	Nick Crispino, Cinderella's Royal Table, Magic Kingdom Park, WDW	Fish	\$11.00

**Thursday, November 03, 2011**

1:00 PM	Jamey Fader, LOLA, Denver Colorado	Fish	\$11.00
3:00 PM	Matthew Styles, The Land Pavilion, Epcot	Vegetarian	\$11.00
5:00 PM	Jeff Henderson, Food Network's The Chef Jeff Project	TBD	\$13.00

**Friday, November 04, 2011**

1:00 PM	Kent Rathbun, Abacus and Jasper's, Dallas, Texas	Pork	\$11.00
3:00 PM	Celina Tio, JULIAN, Kansas City, Missouri	Vegetarian	\$13.00
5:00 PM	Ken Vedrinski, Trattoria Lucca, Charleston, South Carolina	Vegetarian	\$11.00

**Saturday, November 05, 2011**

1:00 PM	Ben Brown, The Lodge at Pebble Beach, Pebble Beach, CA.	Shellfish	\$11.00
3:00 PM	Pam Smith, Author of The Energy Edge	Beef	\$11.00
5:00 PM	David Gaus, Bayou Bakery, Arlington, VA	Pastry	\$11.00

**Sunday, November 06, 2011**

1:00 PM	Noah French, Sandy Land Hotel, St. James, Barbados	Pastry	\$11.00
5:00 PM	Gina Greene, Magic Kingdom Foods	Shellfish	\$11.00

**Monday, November 07, 2011**

1:00 PM	Huma Siddiqui, White Jasmine	Chicken	\$11.00
3:00 PM	Efisio Farris, Arcodoro, Dallas, Texas	Cheese Pasta	\$11.00
5:00 PM	Brian O'Hea & Shanna Horner O'Hea, Academe at The Kennebunk Inn, Kennebunk, ME	Fish	\$11.00

**Tuesday, November 08, 2011**

1:00 PM	Keith Esbin, Boston Lobster Feast, Orlando, FL.	Shellfish	\$11.00
3:00 PM	TJ Sudiswa, Disney's Grand Floridian Resort, WDW	Beef	\$11.00
5:00 PM	Wes Bonner, Publix Apron's Cooking School	Game Bird	\$11.00

**Wednesday, November 09, 2011**

1:00 PM	Tony Charbonnet, Publix Apron's Cooking School	Fish	\$11.00
3:00 PM	Pam Smith, Author of The Energy Edge	Pork	\$11.00
5:00 PM	Robert McNeelege, Liberty Tree Tavern, Magic Kingdom Park	Game Bird / Shellfish	\$11.00

**Thursday, November 10, 2011**

1:00 PM	Andy Trousdale, Lighthouse Point, Florida	Beef	\$11.00
3:00 PM	Anthony Lamas, Sevice, Louisville, Kentucky	Fish	\$11.00
5:00 PM	Antony Osborne, Culinary Culinary Institute, Birmingham, AL.	Pastry	\$11.00

**Friday, November 11, 2011**

1:00 PM	Ivy Stark, Dos Caminos, New York, New York	Beef	\$11.00
3:00 PM	Allen Susser, Chef Allen's, Aventura, Florida	TBD	\$11.00
5:00 PM	Gypsy Gifford, Disney Corporate Chef	TBD	\$11.00

**Saturday, November 12, 2011**

1:00 PM	Andrew Omo, Linda Bean Lobster	Shellfish	\$11.00
3:00 PM	Warren Brown, CakeLove, Washington, DC	Pastry	\$13.00
5:00 PM	Suvir Saran, Devi & American Masala, New York, NY	TBD	\$13.00

**Sunday, November 13, 2011**

1:00 PM	Michael Galata, Le Cirque, Las Vegas, Nevada	Vegetarian	\$11.00
3:00 PM	Matthew Gennuso, Chez Pascal, Providence, RI	Pork	\$11.00
5:00 PM	Jean Marc Viallet and Jorge Sotelo, Disneyland Resort, CA	Pastry	\$11.00

*All appearances, presentations and events are subject to change without notice*

**ALL Culinary Demonstrations take place in the Festival Welcome Center, Located in  
Future World, Epcot**