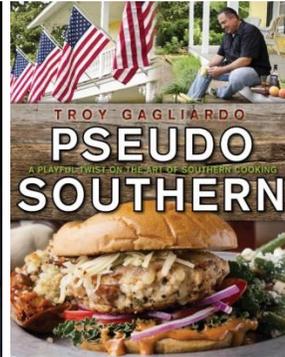




FOR IMMEDIATE RELEASE

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**WSRE'S ADDING SPICE TO THIS YEAR'S WINE & FOOD CLASSIC WEEKEND
WITH NORTH CAROLINA CELEBRITY CHEF TROY GAGLIARDO**



PENSACOLA, Fla., August 29, 2016—North Carolina’s “Chef Troy” Gagliardo will be WSRE’s special guest for the 28th annual Wine & Food Classic weekend, Oct. 14–15 at the Hilton Pensacola Beach. This year’s affair is themed “Seasoned in the South” and includes the traditional Grand Southern Tasting on Friday and the VIP Cuisine Scene on Saturday.

Friday’s Grand Southern Tasting will be held from 6 p.m. to 9 p.m. on the hotel’s beachside lawn. Top chefs from the WSRE viewing area will plate up their best to earn votes for the Earl Peyroux Culinary Legacy Award, and Gagliardo will greet guests and sign copies of his cookbook, “Pseudo Southern—A Playful Twist on the Art of Southern Cooking.” Tickets are \$50.

Saturday’s VIP Cuisine Scene will be a more intimate, fine dining experience held in the Hilton Pensacola Beach Towers from 6 p.m. to 9 p.m. “Chef Troy” will be presenting a distinctive tasting menu of his uniquely Southern fare for \$150 per plate with all proceeds benefitting the mission of WSRE, PBS for the Gulf Coast.

Gagliardo’s “Pseudo Southern” cookbook will be available for purchase at both events, also in support of the WSRE-TV Foundation and the station’s programming and educational services.

So Gourmet & Kitchenry is presenting sponsor of the WSRE Wine & Food Classic; Gulf Power Company is lead sponsor of Friday’s Grand Southern Tasting; and Polonza Bistro is celebrity chef sponsor. Honorary event chairs are Michael and Phyllis Johnson.

For tickets, visit wsre.org/wineandfood or call Suzie Payne at 850-484-1054.

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Photo Notes:

- A) North Carolina's "Chef Troy" Gagliardo will be WSRE's special guest for the 28th annual Wine & Food Classic weekend, Oct. 14–15 at the Hilton Pensacola Beach.
- B) "Pseudo Southern—A Playful Twist on the Art of Southern Cooking" by Chef Troy Gagliardo has been endorsed by celebrity chefs including Fabio Viviani ("Top Chef") and Vivian Howard ("A Chef's Life").
- C) Michael and Phyllis Johnson are honorary event chairs of the "Seasoned in the South" WSRE Wine & Food Classic.

About Chef Troy Gagliardo

One of Charlotte, N.C.'s top chefs, Troy Gagliardo is a self-taught cook and former restaurateur who has parlayed his years of experience into many culinary ventures, including a spice line, cookbooks, freelance writing and TV. His unique twist on southern cuisine has been showcased on "Fox & Friends Weekend" and in national commercials with NASCAR's Dale Earnhardt Jr. He regularly appears on Charlotte's WCCB with "Troy's Everyday Eats" live cooking segments and as the host of "Chef Spotlight." For his Motown Spice Provisions spice line, Gagliardo sources products from all over the world to get the highest quality herbs and spices. For his TV appearances, he has teamed up with The Fresh Market for ingredients, and he will be shopping The Fresh Market in Pensacola, as well, in preparation for his Wine & Food Classic cooking presentations. His cookbook, "Pseudo Southern—A Playful Twist on the Art of Southern Cooking," has been endorsed by celebrity chefs including Fabio Viviani ("Top Chef") and Vivian Howard ("A Chef's Life"). Signed copies will be available for purchase during Wine & Food Classic events.

About WSRE, Viewer Supported PBS for the Gulf Coast

WSRE is a Public Broadcasting Service member station, locally owned and licensed to the Pensacola State College Board of Trustees operating as a service of Pensacola State College. WSRE has served the needs of Gulf Coast communities through programming, educational services and outreach since 1967. WSRE produces, acquires and distributes programs that address local interests and reflect the diverse cultural, political, geographic and demographic characteristics of its audience. WSRE Educational Services connects teachers, parents, caregivers and children to PBS' rich educational resources. Visit wsre.org to learn more.