



ALBANY MUSEUM OF ART

## FOR IMMEDIATE RELEASE

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### **AMA FINE ART OF DINING SERIES IS TAKING SEASONAL APPROACH**

#### Tickets Are On Sale for Albany Museum of Art's Fourth Culinary Series

**[For Release Oct 3, 2018 – Albany, GA]**— Tickets are on sale now for the Albany Museum of Art's fourth Fine Art of Dining Culinary Series, which opens Nov 3, 2018. A seasonal approach has been added to the series that over the past three years has introduced patrons to culinary experiences unlike anything else available in the Albany area.

With celebrated chefs from around the state who prepare gourmet meals, sponsors who provide specially paired wines, and hosts who welcome guests into their beautiful, private residences and other unique places, this epicure's dream is major fundraiser for the museum.

Season and individual tickets may be purchased online by clicking on the purchase button at [albanymuseum.com/supper-series.html](http://albanymuseum.com/supper-series.html). Tickets also may be purchased at the AMA, 311 Meadowlark Drive, or by calling 229.439.8400.

"This is our fourth series," AMA Supper Series Committee Chair Kirk Rouse said. "It is going to be our most exciting yet. We're doing it seasonally this year, and it's going to be outstanding.

"You won't get this type of food anywhere except our Supper Series."

The dinners are set for fall (Nov 3, 2018), winter (Dec 29, 2018), spring (April 13, 2019) and summer (July 18, 2019). Rouse says each will be an unforgettable farm-to-table experience.

"It excites me to know that, once again, we are highlighting Southwest Georgia food," he said. "These great chefs will be using many of our region's products, raising the culinary experience to a level that hasn't seen before.

"We've got an outstanding group of chefs this year. Some are from the area, and some are from the region but now they work outside the area. They all have innovative ideas, but they're using regional products to create them."

The intimate dinners for 30-40 guests feature custom menus designed by the guest chef, with wines paired perfectly by a sommelier. Evenings typically begin with cocktails at 6 pm, followed by an evening of course after course of fabulous dishes created by passionate guest chefs. Together the offerings create an evening that long will be remembered.

Dinners and locations are:

**Nov 3, 2018:** *The Bounty of Autumn* with Chefs Lee Harris and David Gwynn at Thirteenth Colony Distilleries in Americus. Those making the trip from Albany will have the option of taking transportation from and back to the AMA for a nominal fee. If you want to make it a weekend outing to Americus, you can get a special rate at the majestic Windsor Hotel.

**Dec 29, 2018:** *Felice Anno Nuovo* with Chef Laura Bernardi Piovesana at the Albany Museum of Art. Celebrate the coming new year a little early with fabulous authentic Italian fare at a home we all love.

**April 13, 2019:** *Spring Fête* at the Albany home of Craig and Jessica Castle. This dinner is unique in the series in that we soon will reveal the identity of the mystery chef. The fun suspense will be well worth it!

**July 18, 2019:** *Midsummer Night's Supper* with Chefs Terry Koval, Hudson Rouse and Todd White. They will team up to create a memorable conclusion to the series at the Albany homes of Alex and Staci Willson, and Joe and Annabelle Stubbs.

## TICKETS

Season tickets to the four dinners are \$680, or \$595 for Albany Museum of Art members at the patron or higher level. That is a 15% discount from individual dinner ticket purchases. Single dinner tickets are \$200, or \$175 for AMA members at the patron or higher level.

## ABOUT THE CHEFS

**Chef Lee Harris'** made-from-scratch breads, baked goods and other delectable cuisine are an institution in Americus. The graduate of the New England Culinary School returned to his hometown after working at Elizabeth's in Savannah; Highlands Bar and Grill in Birmingham, Alabama, and Cypress Restaurant in Tallahassee, Florida, where he was a part-owner. Harris' Sweet Georgia Baking Co. merged with his brother Bill's Café Campesino in 2017, where he served as original roastmaster.

**Chef David Gwynn** and his wife, Elizabeth, own and operate Cypress Restaurant in Tallahassee. David grew up in the culinary world, filling the gaps wherever needed in his mother's restaurant and catering business. The Culinary Institute of America graduate worked through the ranks of nationally recognized Chef Dean Fearing's kitchen at the Mansion on Turtle Creek in Dallas, Texas. In 1999, the Gwynns opened Cypress, a recipient of Florida Trend Magazine's Golden Spoon Hall of Fame award.

**Chef Laura Bernardi Piovesana** learned to cook authentic Italian cuisine while sitting on a stool next to her grandmother in Conegliano, Italy. When her husband brought the family to Albany, Piovesana launched the successful The Italian Wooden Spoon, offering group and individual cooking classes, kids' parties and personal chef services.

**Chef Terry Koval** has enjoyed stints in some of Atlanta's most recognized kitchens, among them Canoe, Buckhead Diner, Lobby at TWELVE and Room at TWELVE. In 2010 Terry was offered the opportunity to conceptualize unique and seasonal grass-fed burgers at Farm Burger. He once again

embraces local, seasonal ingredients now accented by house-brewed craft beer as the executive chef at Wrecking Bar Brewpub.

**Chef Hudson Rouse**, owner of Rising Son in Avondale Estates, was raised in a family of chefs in Albany. His grandparents, uncle, father and twin brother all shared his passion for food. In 2016 he opened Rising Son with his wife, Kathryn Fitzgerald Rouse, also a powerhouse in the culinary field.

**Chef Todd White**, head chef and chair of the Albany Technical College Culinary Arts program, was named a 2018 Georgia Grown Executive Chef. The Albany native, who comes from a long line of farmers, graduated from the Art Institute of Atlanta's culinary program. In Savannah, he spent 15 years with Marriott, traveling around the country as a senior chef, before returning to ATC in Albany. He is heavily involved in community events.

## ABOUT THE LOCATIONS

**Thirteenth Colony Distilleries** in Americus is a producer of handcrafted, small-batch spirits. The distillery is committed to offering spirits in the Southern traditions of taking pride in the work, providing top quality and using local ingredients, all with a personal, friendly touch.

**The Albany Museum of Art** has been in its present home since 1985. Devastated by the Jan 2, 2017, tornado and storm, the museum reopened its three downstairs galleries on Aug 24, 2017 and has been presenting a full schedule of programming since.

**The home of Craig and Jessica Castle** was built in 1950 by Spencer Walden and designed by architect Richard Richards. Beautifully situated on five acres, it is best known for its marvelous gardens. Walden was well-known for his camellias, cultivating his own varieties. After being sold in 2001 and left in disarray in 2007, the house was saved and carefully renovated by the Waldens' daughter, Gayle Chapman, and her cousin Emily Jean McAfee. The Castles have called it home for the past five years, and Craig Castle continues to nurture the Waldens' garden..

**The Willson and Stubbs homes:** The homes of Alex and Staci Willson and Joe and Annabelle Stubbs were designed by noted architect Frank McCall, a Gainesville, Florida, native who worked with two architectural firms before opening his own practice in Moultrie in 1957. Known for his strong senses of proportion, scale and detail, the prolific architect had a particularly strong following from the Sea Island colony. A fellow of the American Institute of Architects, McCall was presented the Arthur Ross Award by Classical America in 1986, five years before his death.

## CURRENT EXHIBITIONS

*Educators as Artists: Juried College Faculty Show* continues through Oct 13, 2018 in the East Gallery.

*Georgia Artists Guild of Albany 25<sup>th</sup> annual Juried Competition* continues through Nov 24, 2018 in the West Gallery.

## UPCOMING EXHIBITIONS

*Home Tour: Artists Investigating Interiors, Domesticity and Identity* opens Oct 18, 2018 in the Haley Gallery.

*Brian Dettmer: Selective Collective Memories* opens Oct 25, 2018 in the East Gallery.

## **ABOUT THE ALBANY MUSEUM OF ART**

The Albany Museum of Art, located in Albany, Georgia, adjacent to Albany State University West Campus just off Gillionville Road is accredited by the American Alliance of Museums. The Albany Museum of Art is open 10 am through 5 pm Tuesday through Friday and noon until 5 pm on Saturday. Admission is free.

For more information about the AMA please visit our website, [www.albanymuseum.com](http://www.albanymuseum.com) or call 229.439.8400.

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