

CULINARY & MIXOLOGY DEMONSTRATION / COMPETITION SCHEDULE

Saturday, June 24th

10:30 - 11:05a Brunch Cocktail Demonstration
Host: Kelli Hatin & Jenn Berry-Youngs (Mixaritas)
Recipe: Lemon Bourbon Ginger Fizz, Elderflower Gin Cocktail
Vendors: Mixa-Fusion, American Oak Distillery, Do Good Spirits
11:05 - 11:15a CLEAN UP
11:15 - 12:00p Culinary Demonstration
Host: Chef Eric Hudson (Hudson's Private Chef Services)
Recipe: Cocktail Hour Snack Attack (Beautiful Charcuterie Spread)
Vendors: Wordling's Pleasure, Bee Hollow Farm, Lake George Olive Oil Co, Apple Grove Gourmet, Saratoga Crackers, Rock Hill Bakehouse, Abbas Acres, East Hill Creamery, Stewarts
12:00 - 12:15p CLEAN UP
12:15 - 12:50p Cocktail Demonstration
Host: Kelli Hatin & Jenn Berry-Youngs (Mixaritas)
Recipe: Raspberry Lemon Drop Martini, Watermelon Honey Cocktail
Vendors: Springbrook Hollow Farm, Mixa-Fusion, Adirondack Winery, Do Good Spirits
12:50 - 1:00p CLEAN UP
1:00 - 2:30p CULINARY COMPETITION
Host: Piper Spratt (Adirondack Winery)
Competitors: Chef Billy Trudsoe (Basil & Wicks) VS Chef Eric Hudson
Judges: INSTA: @saratogadining @timesunion & @thefoodlife.co @feedme518
2:30 - 2:45p CLEAN UP
2:45 - 3:45p MIXOLOGY COMPETITION
Host: Two Buttons Deep (Taylor Rao & Jack Carpenter)
Competitors: Kevin Kearby VS Kelli Hatin
Judges: INSTA: @libbyslibations @timesunion & @thefoodlife.co @518bitesnsights
3:45 - 4:00p CLEAN UP
4:00 - 4:45p Culinary Demonstration
Host: Chef Eric Hudson (Hudson's Private Chef Services)
Recipe: Crispy Pork Belly w/ Orange Honey Glaze
Vendors: Bee Hollow Farm, Abbas Acres
4:45 - 5:00p CLEAN UP
5:00 - 5:30p Mixology Demonstration
Host: Kelli Hatin & Jenn Berry-Youngs (Mixaritas)
Recipe: Espresso Martini, Lemoncello/Bubbly Float
Vendors: Mixa-Fusion, Springbrook Hollow Farm, Adirondack Winery

Sunday, June 25th

10:30 - 11:05a Brunch Cocktail Demonstration
Host: Kelli Hatin & Jenn Berry-Youngs (Mixaritas)
Recipe: Vanilla Pineapple Margarita, Strawberry Chai Spritz
Vendors: Mixa-Fusion, Adirondack Winery, Cooper's Daughter Spirits
11:05 - 11:15a CLEAN UP
11:15 - 12:00p Culinary Demonstration
Host: Chef Eric Hudson (Hudson's Private Chef Services)
Recipe: Sweet Rhubarb Crumble
Vendors: Abbas Acres, Hidden Hollow Maple Farm, Stewarts
12:00 - 12:15p CLEAN UP
12:15 - 12:50p Cocktail Demonstration
Host: Kelli Hatin & Jenn Berry-Youngs (Mixaritas)
Recipe: Maple Manhattan, Spicy Grapefruit Margarita
Vendors: American Oak Distillery, Mixa-Fusion, Adirondack Winery, Cooper's Daughter Spirits
12:50 - 1:00p CLEAN UP
1:00 - 2:30p CULINARY COMPETITION
Host: Piper Spratt (Adirondack Winery)
Competitors: Chef Carl Weiner (Sans Souci) VS Chef Eric Hudson
Judges: INSTA: @feedme518 @voluptuousleah @roamingwithpointers
2:30 - 2:45p CLEAN UP
2:45 - 3:45p MIXOLOGY COMPETITION
Host: Piper Spratt (Adirondack Winery)
Competitors: Kelli Hatin VS Heather Miller (Adirondack Winery)
Judges: INSTA: @timesunion & @thefoddlife.co @voluptuosleah @adkwinery
3:45 - 4:00p CLEAN UP
4:00 - 4:45p Culinary Demonstration
Host: Chef Eric Hudson (Hudson's Private Chef Services)
Recipe: Squatch's Buffalo Bacon Mac & Cheese
Vendors: BeSpoke Bacon, Wordling's Pleasure, Apple Grove Gourmet, Stewarts
4:45 - 5:00p CLEAN UP

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