

FOOD & DRINK SEPTEMBER 23, 2015

Sign up for a potluck, dinner Under the Table or check out one of the local food festivals



Special events

Vote for the Best. Breakfast. Ever. Motor Supply Co.'s Chef Wesley Fulmer is competing in the Thomas' English Muffin Hometown Breakfast Battle and you get to help decide the winner. Vote for Fulmer's lacquered bacon steak with wilted kale and sunny side egg atop a muffin at www.thomasbreakfastbattle.com

Help Megan win! Greer resident Megan Huffman has been chosen a top ten finalist in Newman's Own Greens for Good Salad Recipe Contest. At stake is the top prize of \$35,000 that will be donated to The Meyer Center for Special Children in Greenville that is dedicated to helping children with disabilities reach their maximum potential. Voters have from now until Oct. 5 to choose the winner, Huffman's Spiralizer Sesame Ginger Salad with Lite Low Fat Sesame Ginger Dressing needs your vote.
www.newmansown.com/greensforgood

You Buy, We Give, a partnership between **Books on Broad** and **Food for the Soul** in Camden, was created to help end homelessness and hunger in Kershaw County. For every copy sold of the cookbook "Good and Cheap: Eat Well on \$4/Day," Books on Broad will donate a copy to Food for the Soul to be distributed so that families and individuals learn how to prepare food and eat well on a limited income. Books on Broad is at 944 Broad St.; (803) 713-7323, www.booksonbroad.com; Food for the Soul, foodforthesoulkc.org

Wine and Unwind with Tom Poland at The Lourie Center, 6:30-8 p.m. Thursday, Sept. 24. Southern author and day-tripper Tom Poland will discuss his latest book "Classic Carolina Road Trips from Columbia: Historic Destinations & Natural Wonders." \$5 donation requested; beer, wine and pizza will be served. 1650 Park Circle; RSVP to info@louriecentersc.com or call (803) 779-1971, ext. 12.

Riverbanks ZOOofari begins 7 p.m. Friday, Sept. 25, at Riverbanks Zoo. This fundraiser allows guests to take a peek behind the scenes at the giraffe barn and enjoy a feast of Lowcountry-inspired dishes. Live auction items include a Sea Lion Soiree for eight, Farm to Table at Grizzly Ridge dinner for six and Brew at the Zoo Just for You for twelve. Advance tickets \$55 for Riverbanks members, \$65 for public, \$75 day of event. Tickets available at Riverbanks Zoo ticket windows and at www.riverbanks.org

IMBIBE Wine + Food Festival at The Cliffs at Mountain Park, Marietta, SC, 6-9 p.m. Saturday, Sept. 26. The Grand Tasting event will feature more than 125 wine samples, a beer garden, handcrafted spirits, food pairings, chef stations and live culinary demonstrations. Tickets \$120 per person, available at thecliffs.ticketleap.com

Bluegrass & Brunch at Juniper, 11 a.m.-2 p.m. Sunday, Sept. 27. Enjoy the music of The Henrys and Chef Brandon Velie's brunch buffet, \$12.25 adults, \$8.25 children 12 and under. Reservations requested for groups of 8 or more. 640 East Main St., Ridge Spring, (803) 685-7457, or follow on Facebook

Potlucks on the Farm hosted by Midlands Food Alliance seek to bring together farmers and eaters who support local food for an evening of dining and fellowship. Bring a dish to share (with a card featuring its name and ingredients) and your own plates and utensils. Reserve a seat by calling (803) 360-3358 or contact midlandsfoodalliance@gmail.com for Sunday, Sept. 27, at DOKO Farm, 2101 Cedar Creek Road in Blythewood. Dinner 3-5 p.m.

Under the Table Supper Club 6:30 p.m. Sunday, Sept. 27, at The Oak Table to benefit Jam Room Music Festival will feature a five-course meal prepared by Executive Chef Todd R Woods and Sous Chef Charles Stricklin and cocktails by Six & Twenty Distillery. Tickets \$68 per person, excluding gratuity, cash bar available, eventbrite.com

Vinestock 2015 pairs **Victoria Valley Vineyards** and **Bacon Bros. Public House** for a harvest celebration noon-8 p.m. Sunday, Sept. 27, at Victoria Valley Vineyards, 1360 S. Saluda Road, Cleveland. Enjoy live music, wine, barbecue from Bacon Bros., Thomas Creek Brewery beers, and a grape-stomping contest. Tickets \$55 per person, \$20 for children, available at eventbrite.com

Newberry Oktoberfest, 10 a.m.-6 p.m. Oct. 3 downtown Newberry. Features live music, beer garden, food court, Best German Costume Contest and liver nips. www.cityofnewberry.com

Italian Festival, 11 a.m.-10 p.m. Oct. 3 at Robert Mills House & Gardens, 1616 Blanding St. Highlights include Italian foods and beverages, entertainment and bocce tournament at 2 p.m. Information at osiaColumbiaSC.org

Oktoberfest Aiken: 6-10 p.m., Oct. 3, downtown Aiken. Authentic German food, beer and wine, and live entertainment. www.tbredcountry.org

Farm to Table Event's Coastal Conservation Creek to Table Dinner, 6:30 p.m. Oct. 7 at City Roots Farm. Chef Travis Rayle from Rosso Trattoria and Chef Frank Bradley from Bourbon will prepare a four course meal showcasing local fresh and saltwater fish from South Carolina with proceeds to benefit the Coastal Conservation Association. Tickets \$100 per person, available at eventbrite.com

Dining with dogs returns to Mr. Friendly's and Solstice Kitchen. Reserve a space for you and your pup by calling Pupcakes, (803) 467-0171. Your four-legged friend will enjoy a three-course animal-friendly meal for \$12 per dog, while you order off the restaurant menu. Pick a date: Mr. Friendly's: Oct. 7, Nov. 11; Solstice Kitchen: Thursday, Oct. 8, Nov. 12.

Holy Schnitzel! Friday through Sunday, Oct. 9-11, Incarnation Lutheran Church, 3005 Devine St. A weekend of German food, beer, live music and crafts.
www.oktoberfestcolumbia.com

Fall Family Farm Day at Old McCaskill's Farm in Rembert, 1-6 p.m. Oct. 11. Take a wagon ride, pan for gold, grind grits, play in the pumpkin patch, enjoy farm fresh food and more. Admission \$5. Farm located at 377 Cantey Lane, Rembert. (803) 432-8537, www.oldmccaskillfarm.com

Farm to Table Event Co.'s October Harvest Dinner, 6:30 p.m. Oct. 12 at City Roots Farm will feature Chef Wes Fulmer from Motor Supply Co. Bistro. Tickets, \$75 per person, includes opening cocktail and a four-course dinner, excludes gratuity, available at eventbrite.com

Diner en Blanc comes to Charleston Oct. 15. This international event heads to Charleston for the first time, and, as always, there is mystery attached. Guests are asked to dress in white, from head to toe, bring their own prepared foods, tables, chairs, china, silverware and white tablecloths. Hours before the event, guests will meet at designated locations and escorted to the event venue. To participate in this first edition, guests are either invited via the host's network (Charleston hosts are Linda and Bryer Davis, Annie Hamnett and Cat Taylor) or can sign up on a waiting list through the official website:
charleston.dinerenblanc.info

Dine on the Bridge ... the Gervais Street Bridge Dinner brings together restaurants from Columbia, West Columbia and Cayce in a celebration of what we all have in common. Scheduled for 4-8 p.m. Oct. 18, tickets for this first-ever event are on sale now at gervaisstreetbridgedinner.com. Proceeds to benefit Congaree Riverkeeper.

Soda City Oktoberfest, Oct. 31, 1500 Main St. Check out the themed Saturday market.

Bubbie's Brisket and Bakery returns 11 a.m.-3 p.m. Nov. 22 at Beth Shalom Synagogue in Columbia. Enjoy your favorite Jewish grandmother's traditional kosher delights (such as knishes, corned beef, matzah ball soup, rugelach, challah, brisket and more). 5827 N. Trenholm Road; www.bethshalomcolumbia.org

South Carolina Oyster Festival, 11 a.m.-6 p.m. Nov. 22 at Robert Mills House and Gardens/Hampton-Preston Mansion. Oysters sold by the bucket, fried, oyster gumbo and shooters available. Bring your chairs, blankets and oyster knives and enjoy live music, arts and crafts. www.scoysterfest.com

Too early to plan for next year? Charleston Wine + Food tickets are on sale now (some events are even sold out!). The event is scheduled for March 2-6 at various locations in and around Charleston. charlestonwineandfood.com

Happy Hour History Tours: The Vista by Historic Columbia 5:30-7 p.m. Fridays in September. Guided tours meet in the parking lot of Publix on Gervais Street and explore the history and architecture of the Vista with cocktail and appetizer stops along the way. \$20 for Historic Columbia members, \$25 for non-members. historiccolumbia.org, (803) 252-1770 ext. 23

Columbia Food Tours, owned by Kristin and Brian Cole, takes you on a walking tour of downtown Columbia to experience the culture and cuisine of the capital city. Sign up for a tour, gather at the State House steps, and visit six to eight of Columbia restaurants and sample items. Tours last 2 1/2 hours, rain or shine. Details and ticket reservations, \$42 per person, at www.columbiafoodtours.com

Two Gals and a Fork Food Tours and Historic Columbia offer monthly 2 1/2 -hour walking historical food tours in the Famously Hot Vista. Groups enjoy specialties from five restaurants while hearing history about Columbia and the Vista. Try the 11a.m.-1:30 p.m. Brunch and Munch or 4-6:30 p.m. Sites and Bites Tours, all beginning at Columbia Metropolitan Convention Center. Tickets, \$30-\$38, depending on the number in your party; www.twogalsfoodtours.com. Customized tours available.

Wine Wednesdays at Craft And Draft. Each Wednesday will feature select wines at \$5 per glass and three to four wines that will be available for sampling and buying. Craft and Draft is at 2706 Devine St., (803) 764-2575, www.craftanddraftbeer.com

Columbia Brew Bus offers tours of Columbia's growing beer scene. A standard tour, \$45, includes pickup at one of the partner restaurants (Flying Saucer, Liberty Tap Room or World of Beer) and stops at Conquest Brewing, River Rat Brewery and Swamp Cabbage Brewing. At each stop you get at least 16 ounces of beer samples, brewery tour, Q&A with brewery staff and opportunity to buy brewery merchandise. Along the way, enjoy sightseeing, light snacks, trivia and prizes, coolers to keep purchases cold and an all-S.C. music playlist curated by Scene SC. Information and booking at www.columbiabrewbus.com

Greenville Brew Tours offers Saturday tours of breweries, an overview of the brewing processes and tastings of craft beers with a final stop at The Greenville Growler Station, a leading craft beer tavern in Greenville. Participating breweries include Thomas Creek, Brewery 85, Quest Brewing and Swamp Rabbit Brewery with occasional excursions to Charlotte, Asheville, NC, and Athens, Ga. Tickets are \$55 per person. Private tours available. Information, schedule and ticket reservations at greenvillebrewtours.com.

FoodShare Columbia connects families and communities with affordable fresh fruits and vegetables from local and regional farmers. The partnership of the Columbia Parks and Recreation Department, Richland Library, USC School of Medicine, EdVenture Children's Museum and the Columbia Housing Authority provides boxed food that can be ordered twice a month, between 10 a.m.-2 p.m. and 4-7 p.m. Monday through Friday at the Bellfield Cultural Arts Center at 2611 Grant St., (803) 255-8161. Cost is \$20; \$10 for SNAP participants. Cash and EBT accepted.

Cooking classes

Calling all chefs – current, retired and experienced. Cooking Matters, a new cooking and nutrition education curriculum, will offer cooking and nutrition classes for adults and is looking for volunteers to share their skills. Email snapclasses@gmail.com

Juniper cooking class with Chef Brandon Velie, 6-8 p.m. Thursday, Sept. 24. Spice up your day to day dinners with the bounty of the season, \$40 per person, includes recipes, tasting and glass of wine. Reserve your seat by calling restaurant, (803) 685-7547 or email restaurant_juniper@hotmail.com Juniper is at 640 East Main St., Ridge Spring, follow on Facebook. See a profile at thestate.com

Columbia's Cooking, part of USC's Cancer Prevention and Control Program, presents a three-month nutrition and education series Cooking for Optimal Health. Learn how to make healthy taste delicious and implement cooking and lifestyle skills to achieve optimal health through plant-based nutrition. **Registration ends Sept. 28**, classes begin Oct. 8., www.ColumbiasCooking.org/classes

Learn to make sushi at SakiTumi. Wednesdays by appointment, couples and small groups can call and arrange classes in the art of making sushi. Pricing options include food and class or choose to include wine or hot sake. Call (803) 931-0700 after 2 p.m. for scheduling or information. SakiTumi is at 807 Gervais St.

Ballentine Community Center presents Flavors of the World cooking class series, meeting 11 a.m.-12:30 p.m. the third Wednesday of the month. Classes \$15 per person. Charlene Lyles, (803) 781-2031.

Chef Francois Fisera hosts cooking classes at Fleur de Lys Home Culinary Institute. Friday, Sept. 25, chardonnay wine tasting with N.C. trout w/cream; Sept. 29 and Oct. 2, scallops mornay with Mumm Champagne; Oct. 6 and 9, veal osso bucco Milanese; Oct 13, mussels San Diego style; Oct. 16, Sauvignon Blanc tasting with grilled salmon. Fleur de Lys is at 3001 Millwood Ave. (803) 765-9999 or fleurdelyscolumbiasc.com.

Let's Cook Culinary Studio events: Friday, small plate Italian; Oct. 15, Celebrate Let's Cook's 8th Anniversary; Oct. 16, couples cook; Oct. 20, Wild Women; Oct. 21, Camden's Broad Street Market (contact Broad Street Market for registration, (803) 425-8858); Oct. 22, hands-on pasta; Oct. 23, couples cook; Oct. 29, review of Italian Piedmont Region trip; Oct. 30, almost Halloween class. Detailed listings at letscookculinary.com. Let's Cook is at 1305 Assembly St. (803) 348-5874.

McCutchen House at USC: Chef du jour classes (9 a.m.-1 p.m.): Oct. 3, Holiday Dinner Made Easy; Oct. 31, Pie Making 101; Nov. 7 (extended 6-hour class), Bread 101; Nov. 14, roasting; Dec. 5 (extended 6-hour class), Cakes 101. **Wine classes:** Sept. 29, fall favorites; Oct. 6, Wine 101, how to purchase; Oct. 20, Wines from Alsace; Nov. 3, dessert wines; Dec. 1, rare wines. Registration for classes through McCutchen House or call Becky Moran (803) 777-8225

Market News

Farmers in the Forest, Forest Acres Farmers Market at Richland Mall in the parking lot along Beltline Boulevard. Wednesdays 3-7 p.m. through Nov. 25. Vendor applications can be found at farmersintheforest.org; follow on Facebook.

Blythewood Farmers Market, 4-7 p.m. Wednesdays, Doko Meadows, 171 Langford Road, Blythewood. Contact Michaela Barno (843) 697-1733 for more information.

302 Artisans at Senate's End, 2-7 p.m. (No Frills Grill food truck serves lunch noon-6 p.m.) Thursdays through Oct. 29 at 302 Senate St. www.facebook.com/302Artisans

Northeast Farmers Market, 3-7 p.m. Thursdays through Oct. 22, Lake Carolina Town Center, www.lakecarolina.com

Rosewood Market Farmers Market, 4-7 p.m. every Friday, 2803 Rosewood Drive, (803) 256-6410 www.rosewoodmarket.com

1st Market at First Nazareth Baptist Church, 8:30 a.m.-12:30 p.m. Saturdays through Nov. 21; 9 a.m.-1 p.m. Wednesdays; Millwood parking lot across from church. Senior vouchers, WIC, SNAP/EBT and debit cards accepted. Local farmers and gardeners encouraged to participate, (803) 254-6232

Irmo Farmers Market, 9 a.m.-noon, first and third Saturdays through September, Carlisle Street, Irmo, www.irmofarmersmarket.com

Kershaw County Farmers Market, 8 a.m.-noon Saturdays through Nov. 21, 222 Broad St., Camden, www.kcfarmersmarket.org

Lexington Farmers Market, 9 a.m.-noon Saturdays through Sept. 26, Lexington Square Park, 205 E. Main St. www.lexsc.com

Soda City Market, 9 a.m.-1 p.m. every Saturday at the 1500 block of Main Street; Mini-market every Tuesday-Friday 9 a.m.-2 p.m. at the Marriott on Main. www.sodacitysc.com

Sandhills Farmers Market, 2-7 p.m. Tuesdays through Nov. 24 at Sandhill Research Center, 900 Clemson Road, across from Village at Sandhill www.clemson.edu

Healthy Carolina's Farmers Market, 9 a.m.-1:30 p.m. Tuesdays at Davis Field (Greene Street).

Have an upcoming food event? Email details to food@thestate.com. Deadline is 5 p.m. Friday.

For more listings, go to theestate.com.



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