



2013 Presentation Schedules

GE Monogram® Cooking Stage

Saturday

- 10-11:00 GE Monogram® Kitchen Tour
- 11:30 Jamie Purviance, Corporate Chef for Weber Grills, author of *Weber's Smoke: A guide to smoke cooking for everyone and any grill*
Beef tenderloin steaks with seared mushrooms and red wine vinaigrette; roasted beets with arugula, goat cheese, and pistachios
- 12:30 Susan Feniger, Award-winning chef, restaurateur, and cookbook author
Malaysian black pepper clams; Burmese gin thoke melon salad; Canton ginger kick
- 1:30 Fabio Viviani, Chef/restaurateur, author, and TV personality
Fresh egg pasta; Fabio Viviani's lazy meatballs
- 2:15-3:15 GE Monogram® Kitchen Tour
- 3:30 Yigit Pura, Chef/Owner, Tout Sweet Pâtisserie
Cheeky raspberry tart with upside-down berries
- 4:30 GE Monogram® Kitchen Tour

Sunday

- 10-11:00 GE Monogram® Kitchen Tour
- 11:30 Jamie Purviance, Corporate Chef for Weber Grills, author of *Weber's Smoke: A guide to smoke cooking for everyone and any grill*
Beef tenderloin steaks with seared mushrooms and red wine vinaigrette; roasted beets with arugula, goat cheese, and pistachios
- 12:30 Ludo Lefebvre, Chef, restaurateur, and TV personality
Oriental mussel velouté; small fries
- 1:30 Fabio Viviani, Chef/restaurateur, author, and TV personality
Fresh egg pasta; Fabio Viviani's lazy meatballs
- 2:15-3:15 GE Monogram® Kitchen Tour
- 3:30 Yigit Pura, Chef/Owner, Tout Sweet Pâtisserie
Cheeky raspberry tart with upside-down berries
- 4:30 GE Monogram® Kitchen Tour

Safeway Outdoor Kitchen

Saturday

- 10:00 Elaine Johnson, *Sunset*
Spiced pluot crostata; greengage plum salad with mint, pistachios, and honey vinaigrette
- 11:00 Tanya Holland, Host of Food Network's Melting Pot, chef/owner Brown Sugar Kitchen and B-Side BBQ
Cornmeal crêpes with okra ratatouille and goat cheese
- 12:00 Margo True, *Sunset*
Tuna gravlax with radish and avocado salad; tuna roast with ratatouille; tuna coconut curry
- 1:00 Maria Hines, Chef/owner of Maria Hines restaurants (Tilth, golden beetle, Agrodolce)
Butter poached spot prawns
- 2:00 Off the Grid cooking demonstration
- 3:00 Jeff Anderson, Executive Chef, Safeway Inc. & Fabio Viviani, Chef/restaurateur, author, and TV personality
Sunset Secret Ingredient Smackdown: Chef Jeff Anderson from Safeway and Celebrity Chef Fabio Vivano go head-to-head

Sunday

- 10:00 Elaine Johnson, *Sunset*
Spiced pluot crostata; greengage plum salad with mint, pistachios, and honey vinaigrette
- 11:00 Steve Samson & Zach Pollack, Chef/owners, Sotto Panelle
- 12:00 Margo True, *Sunset*
Tuna gravlax with radish and avocado salad; tuna roast with ratatouille; tuna coconut curry
- 1:00 Maria Hines, chef/owner of Maria Hines restaurants (Tilth, golden beetle, Agrodolce)
Butter poached spot prawns
- 2:00 Ryan Scott, Host of Cooking with Ryan Scott on KGO 810
Pan seared avocado and little gem salad with goat cheese & cherry tomatoes; beer and cheddar soup
- 3:00 Alex Stratta, Executive Chef at Scarpetta Beverly Hills
Parmigiano risotto
- 4:00 Off the Grid cooking demonstration

Wine Seminars

Registration required. Cost per seminar: \$15/person. Wine Seminars have limited seating and are available on a first-come, first-served basis. Sign-ups will be taken on-site.

Saturday

- 11:00 The Sunset International Wine Competition brings you sparkling wine from around the globe
- 12:30 The Santa Cruz Mountains: World-class cabernet in our backyard
- 2:00 Sunset International Wine Competition winners from Washington: Taste greats from the second largest wine state in the country
- 3:30 Western Craft Beers 101: Taste the main styles from artisan breweries and pair each with the right cheese

Sunday

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- 12:30 Western Craft Beers 101: Taste the main styles from artisan breweries and pair each with the right cheese
- 2:00 Sunset International Wine Competition winners from Washington: Taste greats from the second largest wine state in the country
- 3:30 Lodi Rules: Going green in one of Northern California's best stealth wine regions



2013 Presentation Schedules

Garden & Outdoor Living Stage

Saturday and Sunday

- 10:30 Janet Sluis, Sunset Western Garden Collection and Kathy Brenzel, *Sunset*
Exciting new additions to the Sunset Plant Collection
- 11:15 Gina Wicker, Sunbrella
Living outside
- 12:00 Samantha Rodriguez, EZ Fish and Farm Aquaponics
Aquaponics—growing fish and food together!
- 12:45 Robin Stockwell, Succulent Gardens, The Growing Grounds
Succulents
- 1:30 David Perkins, Lyngso Garden Materials
Your healthiest compost pile
- 2:15 Renee Shepherd, Renee's Garden
Starting from seed
- 3:00 Aaron Dillon, Four Winds Growers
New in citrus
- 3:45 Daniel Nolan, Flora Grubb
Designing with succulents

Home Stage

Saturday and Sunday

- 11:15 Brian Paquette, BP Interiors & Morgan Satterfield, Interior Designer/Founder, CAMP
Bringing vintage home
- 12:00 Vanessa De Vargas, Turquoise
Small space style
- 12:45 Debi Lilly, Entertaining and design expert, Safeway
Grocery to gorgeous: Style tips for summer entertaining
- 1:30 Erin Hiemstra, Apartment 34.com
Turning your passion into your business
- 2:15 Josh Heiser & Brad Johnson, AIA
Building your remodeling team
- 3:00 Gina Wicker, Sunbrella
Designing your outdoor living room

Hands-On Activities

Garden & Outdoor Living

- Paint a terra-cotta garden pot.

Cooking & Entertaining

- Participate in Weber's Grilling School and make your own grilled French toast with fresh fruit or grilled steak tacos. *Advance registration is required. Cost per class: \$30/person. Classes are limited and available on a first-come, first-serve basis. Tickets are available for purchase online at sunsetcw2013.eventbrite.com or on-site at the Weber booth.*



Help us achieve our goal to maximize recycling and composting at Celebration Weekend by using proper receptacles available throughout this event.

Travel Stage

Saturday

- 10:30 Danielle Gellis, Sports Basement
Camp gear for the posh campsite
- 11:15 Megan Hankins, CuriOdyssey
Local wildlife
- 11:45 **Ka Ehu Kai Hawaiian band**, presented by Outrigger Hotels and Resorts
- 12:30 Tom Story, *Sunset*
Smart phone travel photography
- 1:15 Chris Burkhard and Eric Soderquist, Authors
The California Surf Project
- 2:00 Elaine Johnson, *Sunset*
Campsite cooking
- 2:30 **Ka Ehu Kai Hawaiian Band**, presented by Outrigger Hotels and Resorts
- 3:15 Kelsey Sheofsky, Shelter Co.
Luxury camping
- 4:00 Mike Sinor, Ancient Peaks Winery
Wine travel: Tasting basics

Sunday

- 10:30 Danielle Gellis, Sports Basement
Camp gear for the posh campsite
- 11:15 Jen Gail, CuriOdyssey
Local wildlife
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Luxury camping

Music Stage

Saturday

- 10:00 The Randy Rigby Trio
- 11:30 Bentley Murdock & Sole Purpose
- 1:00 Incendio
- 3:30 Blue Latitude

Sunday

- 10:00 The Sunny Knights
- 11:30 Amigos De Musica
- 1:00 Louie Ortega & The Sunset Band
- 3:30 Rafa