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# FOOD & WINE SPEAKERS WE LOVE



## 1. BOBBY STUCKEY

The dimpled chin and Italian-cut clothes would be enough to make Stuckey a favorite, but the secret to the master sommelier's seminars is that they inform and entertain without pretense: No exaggerated swirling or sniffing as he shares his immense knowledge.



## 2. LAURA WERLIN

Aka "Cheezelady," Werlin is a part-time Aspenite, full-time cheese expert and James Beard Award-winning cookbook author. She serves up personal experiences alongside always-superb cheese (and sometimes wine) tastings. [laurawerlin.com](http://laurawerlin.com)



## 3. MARK OLDMAN

"When is the best time to drink Champagne?" Oldman bellows to begin his Wines for IPO Billionaires seminar. "Always!" comes the unified response from the crowd. Whether sabering a Methuselah or pouring thimblefuls of a priceless wine, Oldman always delights. He is renowned in the wine world as a deft and unconventional speaker. [markoldman.com](http://markoldman.com)



## 4. MARCUS SAMUELSSON

As well-known for his passion for vintage fashion as the flavorful dishes he serves up at his Harlem restaurants, Red Rooster and Streetbird, Samuelsson can turn on the culinary charm. Ethiopian-born, Swedish-reared and American-farmed, his ability to connect with people makes him an immensely popular figure on the global food scene. [marcusksamuelsson.com](http://marcusksamuelsson.com)



## 5. JACQUES PÉPIN

Sharing the stage with his daughter, Claudine, the grandfatherly Pépin is the personification of the classic French chef. Not only do he and Claudine make French cooking look easy, they also make it fun. Eighty years young, Pépin is the biggest celebrity in any roomful of chefs. [jacquespepin.com](http://jacquespepin.com)



## 6. LESLIE SBROCCO

You don't have to be drinking to have a good time with wine expert Sbrocco, but it helps. Always vivacious, always enthusiastic, the Emmy Award-winning host of the PBS restaurant review series *Check, Please, Bay Area* makes learning about wine the most enjoyable thing you can do on a sunny day. [lesliesbrocco.com](http://lesliesbrocco.com)



## 7. ANDREW ZIMMERN

For Zimmern, it's not the ratings, fame or bravado that motivates him to ingest the most impossibly foul-looking, -smelling and -tasting food on the planet. It's learning about a culture through its food that interests him. The zeal he exhibits on his hit Travel Channel series, *Bizarre Foods*, is genuine, and he brings that same passion to the Classic. [andrewzimmern.com](http://andrewzimmern.com)



## 8. JOSE GARCES

Iron Chef, farmer, cookbook author, restaurateur, James Beard Award winner: Garces takes multitasking in stride. The newest restaurant in his empire, Amada in NYC, is a reinvention of the original bodega-style version in Philly. We're looking forward to what he brings to his first-ever seminar on the Food & Wine stage. [garcesgroup.com](http://garcesgroup.com)