

# MEDIA ALERT

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**WHAT:** Emory's weekly farmers market resumes with the return of the academic school year and brings more to the table than food. Celebrate the summertime sweetness of tomatoes with Chef Kevin Gillespie. Chef Gillespie will provide a cooking demonstration for tomato, melon, cucumber and herb summer salad, using locally grown, seasonal fruits and vegetables.

Many of Emory's dining facilities will feature a tomato-centric menu on this day, featuring locally purchased groceries.

**WHERE:** The Cox Hall Bridge on Emory University's campus at the weekly farmers market (the Cox Hall Bridge is located in between Dobbs University Center and Emory University Hospital).

**WHEN:** Tuesday, Aug. 31. The farmers market is held from 12 until 5 p.m. The chef demonstration will take place from 12 until 1 p.m.

**WHO:** Native Atlantan and finalist in the sixth season of Bravo's *Top Chef*, Kevin Gillespie, comes to Emory for the second annual "tomato-centric" event. As executive chef and partner of Woodfire Grill, Gillespie shares his enthusiasm of food with customers by incorporating fresh, organic and sustainable ingredients in all of his dishes.



As a rising young culinary star, Gillespie has received many accolades. He was named one of Mother Nature Network's to "40 Chefs Under 40" for promoting better health for people and planet; he was honored as one of Gayot.com's "Top Five Rising Chefs" and named as a semi-finalist for the James Beard Foundation's "Rising Star Chef of the Year" award. Gillespie has also been featured on "Cooking with Emeril" on SIRIUS Satellite Radio.

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