



America's First Annual Truffle Fest Will be a North Carolina Affair

Tickets now on sale for the March 5-8, 2009 culinary event to be held in Asheville, North Carolina at www.NationalTruffleFest.com.

Asheville, NC, January 06, 2009 --(PR.com)-- The First Annual National Truffle Fest, sponsored by the National Truffle Grower's Association (www.TruffleGrowers.com) will be held in Asheville, North Carolina March 5th - 8th, 2009. The three-day fest features fresh truffles, fresh talent, and fabulous flavors for true truffle aficionados and those epicurious folks intrigued by the rare mushroom. Detailed information and registration information is available at www.NationalTruffleFest.com.

The National Truffle Fest will feature prolific truffle growers in North America and beyond, including Jose Barbarín, General Manager, Arotz, Soria, Spain, the largest truffle orchard in the world with 350,000 truffle trees; Rosario Safina, author and founder of da Rosario Truffle Products; Tom Michaels, PhD, Tennessee Truffles, Tim Terry, Truffles Australis speaking on the Australian truffle industry and market, Franklin Garland, President, Garland Truffles, Inc. (attached photo shows Franklin with a truffle found in on December 10, 2008 in NC), Robin Weant, founder, Patria Properties, specializing in real estate for vineyards and truffle orchards, Jack Ponticelli, CEO and co-founder, Piedmont Valley Truffles, largest orchard in North Carolina.

Culinary masters will intrigue truffle aficionados and the epicurean folks with cooking demonstrations, fine Winemaker Dinners, the Truffle Cook-Off, and will culminate in a rare 7 course meal prepared by 7 chefs from around the world including Todd Gray, chef/owner of Washington D.C.'s Equinox Restaurant, Walter Royal, Iron Chef winner, one of 50 master chefs in the United States, one of Top Five Chefs in the Southeast, and executive chef of the Angus Barn in Raleigh, N.C; Jim Anile, Owner and Executive Chef, Revolution Restaurant and James Beard winner; Carlos Cordon, owner Los Ranchos (written up in the Miami Herald as the best steak house in Central America), Phillip Ponticelli, chef de cuisine, Disney's Grand Floridian Resort & Spa and many more.

Held amid the tranquility of the Blue Ridge Mountains, Asheville is ready to show us they know all about fine wine and dining. Guests can view the art exhibition entitled "The Interpretation of the Truffle" where amateur celebrity and professional artists compete for top prize.

Guests are offered cooking demonstrations, tasting dinners, competitive cook-offs, truffle-dog hunting, and sampling of the very best truffles North America has to offer. Regional bands will round out the entertainment, creating the excitement and energy that food and wine enthusiasts enjoy.

Inclusive tickets to the National Truffle Fest start at \$500 before January 31, 2009 and \$750 thereafter. To register, call 919-740-3008 or visit www.NationalTruffleFest.com.

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Contact Information:

National Truffle Fest

Rebecca Antonelli

919-740-3008

ra@rebeccaantonelli.com

www.NationalTruffleFest.com

Experts are available for interviews when you need them. Betty Garland: 919 593 6214 or

Betty@GarlandTruffles.com

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