



FOR IMMEDIATE RELEASE

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**FEARRINGTON VILLAGE PRESENTS A PRESIDENTIAL COOKS & BOOKS
DINNER WITH JAMES BEARD AWARD WINNER ADRIAN MILLER**

Ferrington Village, NC – James Beard award-winning author, Adrian Miller, celebrates the release of his cookbook with a dinner at The Ferrington Granary on Thursday, March 16th. Miller's cookbook, *The President's Kitchen Cabinet: The Story of the African Americans Who Have Fed Our First Families, from the Washingtons to the Obamas* tells the vivid story of the more than 150 black men and women who played the remarkable roles in both the nation's history and American foodways.

The President's Kitchen Cabinet features 20 recipes for which black chefs were celebrated, including Samuel Fraunces' "onions done in the Brazilian way" for George Washington and Zephyr Wright's popovers, beloved by LBJ's family. Surveying the labor of enslaved people during the antebellum period and the gradual opening of employment after the Emancipation, Miller highlights how food-related work became professionalized and the important part African Americans played in that process. His chronicle of the daily table in the White House proclaims a fascinating new American story.

Fullsteam Brewery's Sean Lily Wilson will be working with Adrian Miller and Ferrington's Chef Bedford to create a special beer for this event. "Miller's new book affirms what those of us in the brewing industry suspected for a long time: that beer has had a long and important role in the White House," said Wilson. "We look forward to collaborating with Adrian and Chef Colin Bedford on a White House-worthy beer."

Prior to his career as a cookbook and food author, Adrian Miller practiced law for several years and served as special assistant to President William Jefferson Clinton and the Deputy Director of the President's Initiative for One America. Miller is the author of *Soul Food: The Surprising Story of an American Cuisine, One Plate at a Time*, which won a James Beard Foundation award. He is a certified Kansas City Barbecue Society Judge and former Southern Foodways



McINTYRE'S BOOKS

Alliance board member.

As a special tribute for this presidential dinner, Fullsteam Brewery in Durham, North Carolina will be collaborating with Miller and Ferrington's Executive Chef Colin Bedford on a special beer for dinner. "Miller's new book affirms what those of us in the brewing industry suspected for a long time: that beer has had a long and important role in the White House," said Sean Lily Wilson, Fullsteam Brewery's Founder. "We look forward to collaborating with Adrian and Chef Bedford on a White House-worthy beer."

Tickets are \$110 and include dinner, a copy of the cookbook, beer from Fullsteam Brewery, service fee and tax. Tickets are available through [Ferrington's website](#) and by calling the McIntyre's Books at 919.542.3030.

About Cooks & Books

This series was founded with a premise that there's no better way to explore a new cookbook than by talking with the author, and sampling and delving into those dishes with seriously fun and delicious discussion. It is a collaboration between Ferrington's Executive Chef Colin Bedford and Keebe Fitch of McIntyre's Books, one of the South's most celebrated independent bookstores, with an amazing cookbook selection.

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