

# Food 2013: Culinary Conversations

Don't miss the sixth annual series of TimesTalks with some of the world's most exciting chefs, restaurateurs and cooks, in collaboration with the New York City Wine & Food Festival and celebrating The New York Times Magazine Food Issue.



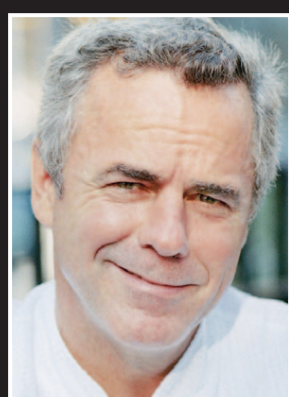
MARIO BATALI



MICHAEL SYMON



EMERIL LAGASSE



DAVID BOULEY



ALEX ATALA



DAVID CHANG



WILLIAM GRIMES



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**SATURDAY, OCTOBER 19**

## **Mario Batali & Michael Symon**

**INTERVIEWED BY NEW YORK TIMES  
FOOD WRITER JULIA MOSKIN**

11 AM – 12:15 PM

Meet these two James Beard award-winning chefs and restaurateurs, best-selling cookbook authors, former combatants on the Food Network's "Iron Chef America" and co-hosts of ABC's "The Chew." In 2010, Del Posto, Batali's latest of many New York restaurants including his flagship Babbo, was the first Italian restaurant in 36 years to receive a four-star New York Times review. In 2009, Symon won the James Beard Foundation's award for Best Chef/Great Lakes for his restaurants in the Midwest.

## **Emeril Lagasse**

**INTERVIEWED BY NEW YORK TIMES  
ATLANTA BUREAU CHIEF KIM SEVERSON**

1 – 2:15 PM

Discover more about the chef/proprietor of a dozen-plus award-winning restaurants, starting with Emeril's New Orleans. He's a popular television host and correspondent, best-selling cookbook author, founder of a foundation to support culinary arts and education for children, and 2013 James Beard Foundation Humanitarian of the Year.

## **David Bouley**

**INTERVIEWED BY NEW YORK TIMES  
FOOD COLUMNIST MELISSA CLARK**

3 – 4:15 PM

Get to know the chef behind one of New York's leading restaurants, Bouley. Among his many accolades are the James Beard Foundation awards for best restaurant and best chef. The menus at Bouley express his belief in artisanal sources, pure ingredients and nutritious dining — but in not following recipes.

## **Alex Atala & David Chang**

**INTERVIEWED BY NEW YORK TIMES  
FOOD WRITER JEFF GORDINIER**

5 – 6:15 PM

See two of today's most intriguing chefs — both acclaimed for their creativity and passion for cuisine. The only chef on Time's 2013 list of the World's 100 Most Influential People, Atala — whose cookbook "D.O.M.: Rediscovering Brazilian Ingredients," is out this fall — is chef/owner of Sao Paulo's D.O.M., number 6 on the world's 50 best restaurants list. Chang is the celebrated chef/founder of the Momofuku restaurants as well as the mind behind the best-selling cookbook "Momofuku," journal "Lucky Peach" and the PBS show "The Mind of a Chef."

## **New York Times Restaurant Critics:**

**William Grimes, Ruth Reichl,  
Sam Sifton & Pete Wells**

**INTERVIEWED BY NEW YORK TIMES  
SENIOR EDITOR RICHARD L. BERKE**

7 – 8:15 PM

Don't miss this one-of-a-kind conversation with four distinguished journalists whose résumés include one of the most coveted jobs in the world: restaurant critic of The New York Times. Loved by readers and feared by chefs for their incisive, entertaining reviews of where to go and what to eat from 1973 to today, they are some of the most experienced and discerning diners anywhere. (Please note: the identity of Mr. Wells will remain anonymous during the program.)

The New York Times

# TimesTalks

15TH ANNIVERSARY

IN COLLABORATION WITH



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