THIS IS THE TIME OF YEAR THAT FOODIES point their forks toward Florida-Orlando, to be more specific. For every fall, the Epcot International Food \& Wine Festival welcomes guests to mingle with top chefs, sample amazing cuisine from around the world and even "eat to the beat" during a festival-long concert series. To add to the excitement, spectacular fireworks illuminate the sky every night over the World Showcase Lagoon. This year, the festival schedule has been expanded by 7 days to run 53 days, from September 19 through November 10.

Of course, you don't need to be a recipe-collecting foodie to enjoy good food and a good time, and Epcot's festival provides both by the stockpot full.

THE CENTER OF THE FESTIVAL UNIVERSE Start your epicurean journey at the Festival Welcome Center, located in Epcot's Future World. There, you'll find demonstrations by celebrity chefs, wine and beverage seminars, mixology seminars, book and bottle signings, a café and a wine shop. You'll also find Seasons of the Vine, a film with a behind-the-scenes introduction to winemaking.
Back to the Basics seminars on weekends feature guest presenters offering tips and tricks to help you wow the folks back home during your next dinner party. Well-known chefs, including "Cake Boss" Buddy Valastro, Warren Brown, Rock Harper, Jennifer Hill Booker, Jamie Deen and others, along with more than 100 Disney chefs, participate in the culinary demos and premium events.
Whatever you do, save some time to tour The Chocolate Experience: From Bean to the Bar, also at the Welcome Center. Hosted by Ghirardelli Chocolate Company, it features chocolate sculptures created by Walt Disney World Resort pastry chefs, along with a chance to sample chocolates, purchase gourmet drinking chocolate, select a wine and chocolate pairing, and shop for a bag of your favorite Ghirardelli Gourmet Chocolates. It is sure to be sweet (or semi-sweet).

## AROUND THE WORLD

Making your way around Epcot's World Showcase, visiting its 11 countries, is always an educational experience. During the festival, you can learn while you eat your way around the world. There are at least 25 Marketplaces, including a new Patagonia Marketplace where you can taste the cuisine of Argentina and Chile, such as fresh, sustainable roasted Verlasso salmon. Local Florida foods-sweet corn and pickled jalapeños, among others-can be found at the Farm Fresh Marketplace. Foods from Brazil, Australia, South Korea, Scotland and other nations are featured in each country's own Festival Marketplace
Each of these marketplaces has a specially designed kiosk with a small kitchen, where menu items are cooked, plated and served and where you also can purchase wine, beer or a cocktai (or mocktail) if you wish. Some pairings are suggested. (Servings are tapas-sized, usually priced $\$ 3-\$ 8$, and beverages are small pours.) You can pick up a Marketplace Discovery Passport at the Festival Welcome Center and have it stamped at every country you visit, providing a one-of-a-kind souvenir.
Here's a tip:The easiest way to "dine around" the marketplaces is to load a Disney gift card or a wristband, available at locations throughout the park. Then you can just swipe it at the
marketplaces you visit without handling germy cash or digging in your pocket for your credit card.

PREMIUM EVENTS TO PLEASE YOUR PALATE
Always popular with guests, many Premium Events take place during the festival's 53-day run. At Dining Through the Decades, A Tribute to Walt Disney, you can sample some of Walt's favorite meals at interactive cooking stations. New this year is Sunday Mornings with..., a plated brunch featuring a celebrated pastry chef or baker crafting three favorite desserts for sampling. Also, an interactive Boot Camp Series has been designed to challenge your inner chef.
Party for the Senses on select Saturday evenings offers live entertainment, tasting stations with famous chefs from across the U.S., and your choice of more than 50 wines and beers.
You can also indulge in a variety of Signature Dinners, including an Italian White Truffle dinner and the Mexico Tequila lunch as well as the French Regional lunch and the Grand Marnier mixology and tasting event.

MUSIC ON THE MENU
To provide a little music with your dinner, the festival's Eat to the Beat concert series features 22 acts during the 53 festival days, including Jo Dee Messina (9/19-21), The Pointer Sisters (9/22-23); Rick Springfield (9/24-25); Christopher Cross (9/26-27); Fuel (10/9-10); Jim Brickman (10/23-24); Los Lonely Boys (10/25-26); David Cook (11/6-7) and Big Bad Voodoo Daddy ( $11 / 8-10$ ) closing the event.
This is the first year for Eat to the Beat Dining Packages, available on select days/evenings for lunch and dinner that include either appetizer, entrée, dessert and nonalcoholic beverage OR one full buffet at a location where buffet dining is the style. You can reserve a dining time at one of the restaurants and seating at one of the otherwise first-come, first-served
concerts. Participating restaurants include the Rose \& Crown Pub, the Coral Reef Restaurant, the Biergarten Restaurant, The Garden Grill and others.
It's not too late to get in on the fun at the Epcot International Food \& Wine Festival. Contact your AAA Travel agent for more information. — John C. Moyer


## Included With Epcot Admission:

Back to Basics series, special book signings, Eat to the Beat concerts, cultural adventures, a Marketplace Discovery Passport, and all attractions and park entertainment are included with regular Epcot admission. Festival hours extend to 10 p.m. each weekend

## Special Programming by Reservation

The Party for the Senses grand tasting events, signature dinners, and other special wine and culinary programs require reservations and separate event admission.

