

For immediate release

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JEKYLL ISLAND CLUB HOTEL EXECUTIVE CHEF ABIGAIL HUTCHINSON,
GUEST CHEF AT BEAUFORT WINE AND FOOD WEEKEND

Jekyll Island, GA---Executive Chef Abigail Hutchinson of the Jekyll Island Club Hotel was honored to be a Guest Chef at the prestigious Wine and Food Weekend Festival in Beaufort, North Carolina, April 23-26. The four-day Festival showcased wines of 25 great winemakers around the world and paired them with food prepared by outstanding local, regional and guest chefs.

Celebrity chefs and others attending the opening night VIP Reception were impressed by Chef Abigail's Rum and Coke *Foie Gras*. Walter Royal of the Angus Barn in Raleigh, NC, kept coming back for more. Virginia Willis, noted Atlanta cook, author and television producer, also enjoyed the delicious difference and the creativity of the combination of flavors.

A highlight of the Weekend was a dinner with wine pairings the second evening of the Festival. Chef Abigail, who designed the five-course menu, began preparations early in the day. Sharpies' Restaurant on the waterfront in downtown Beaufort was the location of the culinary event. Assisted by three of Sharpies' culinary staff, Chef Abigail prepared an outstanding dinner consisting of these courses: poached bear and *brie en croute*, grilled sea scallops with raspberry-basil salsa and caramel *beurre blanc*, lemon-basil sorbet, braised veal cheeks Marengo and vegetables, blueberry Bavarian cream in white chocolate cage and wild berry coulis and chopped pansy salad. The dinner was praised afterward by Stephen Cary, the winemaker for Yamhill Vineyards of Portland, Oregon. Each of the courses was paired with a selected wine from this vineyard.

The Weekend's chef's demonstrations, other culinary events, and wine tasting events culminated in Saturday night's Vin d' Mere. Winemakers and chefs, including Chef Abigail Hutchinson and Chef Tony Garnett of the Coral Bay Club, Atlantic Beach, NC, presented their finest.

In the three years Chef Abigail has been with the Jekyll Island Club Hotel, she has received numerous awards. Selected to prepare courses at the James Beard House in New York City, she was one of four chefs so honored from 213 Historic Hotels of America in 2006. In 2007, Chef Abigail was awarded a Gold Medal by the Culinary Federation of America at Winter fest in St. Augustine, Florida. She has judged several local culinary competitions including the Jekyll Island Wild Georgia Shrimp and Grits Festival. At the Jekyll Island Club Hotel she has complete culinary responsibilities for food preparations for the various banquet events and restaurants: the Grand Dining Room, Courtyard at Crane, and Café Solterra.

Cooking at the Club, a deluxe, three-day cooking school is presented several times each year at the Jekyll Island Club Hotel by Chef Abigail and her staff. Very involved in the process, Chef Abigail personally designed the course and print materials. Offered August 24-28, 2008, the package includes a culinary welcome gift and Jekyll Island Club Hotel logo chef's jacket, superior accommodations in Crane Cottage for four nights, a Welcome Reception Sunday evening followed by a Sunday Dinner Dance with dinner and entertainment in the Grand Dining Room, hands-on cooking classes in the kitchen at Crane Cottage over three days, patisserie sessions, a Wine Tasting Monday evening with the hotel's sommelier, full breakfast each morning, and a gourmet farewell dinner on Wednesday evening. More information about the cooking school is available on the website: www.jekyllclub.com.

Interested in helping others new to the culinary profession, Chef Abigail Hutchinson has been very active in the local organization. "Two years ago a few of us re-established the local chapter of the American Culinary Federation. I am one hundred percent behind this organization because it gives new chefs the opportunity to gain experience and recognition for their talents," said Chef Abigail.

Chef Hutchinson's life time goal is becoming a Certified Master Chef, a designation conferred by the Culinary Institutes of America, and she is well on the way.

The Jekyll Island Club Hotel is a National Historic Landmark and Historic Hotel of America. The award-winning resort has 155 rooms and suites, a full complement of resort amenities, and three restaurants open year round, the Grand Dining Room, the Courtyard at Crane, and the Café Solterra, as well as the Pool Bar and Grill and Beach Club that are open seasonally. Lodging and conference services for business meetings, weddings and other social events have merited awards for the Hotel including the 2005 CondeNast *Traveler* Gold List, designation in 2004 as One of Nation's Best Family Resorts by Forbes.com, and in 2003 and 2004 One of the Top 500 Hotels in the World by *Travel and Leisure* magazine.

For reservations or further information, please contact the Jekyll Island Club Hotel, 371 Riverview Drive, Jekyll Island, GA, 31527 or call 800-535-9547 or 912-635-2600. The Email address is sales@jekyllclub.com. Visit our website at www.jekyllclub.com.