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MPLS.ST.PAUL MAGAZINE'S TASTEMAKERS EVENT SERIES

Meet Twin Cities' Finest Foodies - Scott Davis, Paul Werni, Michelle Gayer and Steven Brown

MINNEAPOLIS (July 9, 2013)—*Mpls.St.Paul Magazine's* Tastemakers is an event series featuring lively discussion on topics from our local food & drink community. On July 17, Food & Dining Senior Editor Stephanie March and Senior Writer Dara Moskowitz Grumdahl will be joined by four of the Twin Cities' finest business owners to get the real dirt on what it takes to make the leap from a good creative employee to a nationally significant creative entrepreneur. In addition, each company will serve samples of their specialty items to attendees.

Panelists Include:

Scott Davis and Paul Werni of 45th Parallel Distilling

Scott Davis and Paul Werni will be pouring some of their news-making bourbon and vodka from 45th Parallel Distilling, and will discuss what it took to get a distillery off the ground. Davis, of course, was a principal behind one of the Twin Cities most game-changing restaurants of its era, Auriga, and is a force behind one of the cities' best wine bars, Toast. How did Davis and Werni go from Black Label drinking U of M roommates to national game-changers?

Michelle Gayer of Salty Tart

Michelle Gayer is an Iowa girl who went to Chicago and made a national reputation for herself as Charlie Trotter's pastry genius. She could have worked for Trotter or similar Michelin starred restaurants, forevermore, with assistants, a 401K, and periodic pastry-eating trips to Vienna and Paris. Instead, she heard her own scones calling her, so to speak, and came to Minneapolis to live life without a safety net. How good is she? She was nominated for a James Beard Award for best chef Midwest this year—and the woman doesn't have a single table, only a counter-service bakery in a crowded urban market. How do you find the courage to follow your own unknown path, when people you love and admire will bend over backwards to make a comfy home for you?

Steven Brown of Tilia

Steven Brown has the most stirring underdog story in Minnesota cooking: Chef at well reviewed Local, until it changed concept; Chef at liked-for-the-food Rockstar, until it shuttered in the night; Chef at nationally noticed Café Levain, until it changed concept; leader of nationally lauded Porter & Frye, for the brief months before it collapsed its kitchen in response to national financial turmoil... you get the idea. Brown led half a dozen well-admired restaurants in a decade, and filed for unemployment as many times. And then he went out on his own, with a tiny restaurant in Linden Hills called Tilia, and now it's the toughest table in Minneapolis, as popular as walking upright, and an unqualified success. What part of success is becoming comfortable with risk, and failure?

For more information, and to purchase tickets, visit www.mspmag.com/tastemakers

WHAT: *Mpls.St.Paul Magazine's* Tastemakers

WHERE: The Ritz Theater, NE Minneapolis

WHEN: Wednesday, July 17 | 6-8 PM

TICKETS: \$10 (include appetizers, samples, discussion)

www.mspmag.com/tastemakers or call 612.336.9227

About *Mpls.St.Paul Magazine*

Mpls.St.Paul Magazine is an award-winning publication providing its own unique blend of lifestyle information, ideas, community insight and service to its readers. For more than 40 years, *Mpls.St.Paul Magazine* has celebrated the breadth of Twin Cities life including food and dining, entertainment, local interest, fashion, home, and more. *Mpls.St.Paul Magazine* sells more issues on average per month than any other monthly local, regional or national publication. For more information, visit our web site at www.mspmag.com.

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