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Contact: Laura Hester, Director of Programs and Communications
601-581-1550 x. 35 | laura@msarts.org

Sipp & Savor to Showcase Southern Food and Drink on April 23

MERIDIAN, Miss. (March 11, 2022) – An expanded Sipp & Savor returns April 23 to downtown Meridian. The food and drink festival features award-winning chefs and mixologists from Mississippi, Louisiana, Alabama, and beyond preparing delicious foods and beverages made with locally sourced ingredients.

The annual event raises money for The MAX (the Mississippi Arts + Entertainment Experience). To purchase tickets, visit sippandsavor.com.

Louisiana-born chef Jean-Paul Bourgeois, featured in the video series Duck Camp Dinners, will headline an impressive array of award-winning chefs, cocktail creators, brewers, and distillers. In his videos, Bourgeois invites viewers and friends into the duck blind and camp house kitchen. He uses what he calls the “swamp floor pantry” to make celebrated Cajun-inspired meals.

Sipp & Savor will be held on Front Street in Downtown Meridian and in the courtyard of The MAX, 2155 Front Street, beginning at 5 p.m. on Saturday, April 23. Ticket holders will enjoy live music by Blackwater Brass of Ocean Springs, Mississippi, and sample food from and incredible lineup of chefs:

- **Alex Eaton**, Jackson (The Manship Wood Fired Kitchen, Aplós Simple Mediterranean, Smoke Show Specialty Foods), nominated for the James Beard Award, Best Chef South
- **Nick Wallace**, Jackson (Nissan Cafe, Bravo’s Top Chef contestant)
- **Katie Dixon**, Hattiesburg, Mississippi (Birdhouse Cafe, Food Network Star, MasterChef)
- **Hunter Evans**, Jackson (Elvie’s)
- **Brandon Cain**, Birmingham, Alabama (SAW’s Soul Kitchen)
- **Roscoe Hall**, Birmingham (Post Office Pies, Bravo’s Top Chef contestant)
- **Alex Perry**, Ocean Springs, Mississippi (Vestige), nominated for the James Beard Award: Best Chef South
- **Loma Xayalinh**, New Orleans, Louisiana (Chef/Owner, Lomakase)
- **Jordan Yamas**, Jackson (Chef/Owner, The Hungry Goat)
- **Kenny Ray**, Jackson (4th Avenue Lounge, Gordon Ramsey’s Next Level Chef Contestant)
- **Michael Paoletti**, Ocean Springs (Chef/Owner Food Booze Hiccups)
• Cory Bahr, Monroe, Louisiana (Chef/Owner Parish Restaurant, Standard Coffee, Food Network Star Finalist, Food & Wine named him “People’s Best New Chef”)
• Mitch Arens, Cincinnati, Ohio (Chef/Owner, Beards & Bellies BBQ, Southernly Events, Bayou Backyard
• Enrika Williams, Jackson (Chef/Owner Fauna Foodworks)
• Jesse Houston, Jackson (Chef/Overland), nominated for the James Beard Award: Best Chef South
• Mitch McCamey, Tupelo (Chef/Owner Kermit’s Outlaw Kitchen, Neon Pig, King City Chicken, Jabo’s)

Premier drinks will be available from distilleries, brewers, and distributors such as James Beard Award-nominated Cathead Distillery, Queen’s Reward Meadery, MadVines & Spirits, Crittenden Distillery, Southern Glazer’s Wine & Spirits, Mitchell Distributing, Southern Prohibition Brewing Company, Krutz Family Cellars, ROSE ALLÉE, Ghost Train Brewing Co., and Threefoot Brewing Company.

“We are so excited to bring back these talented chefs for our second year of Sipp & Savor!” said Caroline Rush, MAX board member and chair of The MAX’s Benefit Committee. “Chef Jean-Paul Bourgeois is an exciting addition, and attendees will love the new layout for this year’s festival. Come watch the food and drink demonstrations and celebrate Southern cuisine with us!”


Sipp & Savor is the annual fundraiser for The MAX, benefiting its educational efforts in and around the state. The MAX showcases Mississippi’s creative legacies in one immersive museum experience. Visitors of all ages can explore the global impact of Mississippians on music, literature, art, entertainment, and cuisine. To learn more about The MAX, visit msarts.org.