

## FOR IMMEDIATE RELEASE

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Images available for download here.

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## Sipp & Savor Annual Food and Drink Event Returns to The MAX on April 1, 2023

MERIDIAN, Miss. (March 13, 2023) – Sipp & Savor returns to The Mississippi Arts + Entertainment Experience, also known as The MAX, on Saturday, April 1, 2023. Close to 40 chefs, master mixologists, and many distillers will fill The MAX Courtyard and line the streets of downtown Meridian to present samples and tastings for festival attendees. The event starts at 5:00 pm on Front Street in front of The MAX.

Professional Angler and Cookbook Author Jimmy Kennedy is coming back to his home state of Mississippi to headline this year's festival. Chef Kennedy's passion for cooking and fishing unite in cuisine at JDK BBQ Catering company bringing whole hog BBQ, southern and creole tastings to central Vermont.

Singer-songwriter Levi Hummon will perform as this year's entertainment with his popular songs "Good Riddance," Paying For It," and recently released "RSVP." Sipp & Savor tickets are available for sale online now and a limited number will be available at the gate, the day of the event. Attendees are encouraged to purchase in advance.

Festival favorites from last year are returning including James Beard Nominated, Best Chef South, Alex Eaton (Aplos, Smoke Show), Katie Dixon (Birdhouse Cafe, Food Network Star, Masterchef), James Beard Nominated, Best Chef South, Hunter Evans (Elvie's), Loma Xayalinh (Lomakase'), Brandon Cain (Saw's BBQ) James Beard Nominated, Best Chef South, Alex Perry (Vestige), James Beard Nominated Outstanding Pastry Chef or Baker in the Southeast Region, Phillip Ashley Nix, and more. Elvie's made The New York Times' America's Best Restaurants list in 2022, one of only 50 restaurants featured across America.

Beverages this year include exciting lineups from Mitchell Distributing, Tito's Handmade Vodka, Queen's Reward Meadery, Curious Elixirs, Caymus Wines, Coca-Cola Bottling Company of Meridian and more.

"A festival we've looked forward to ever since its inception. With a super friends assembly of talent, it's the perfect milieu where nary a long face is to be had, and a wonderful bite of food is just around the corner," said chef Alex Perry. Alex has been involved in Sipp & Savor since 2019. Loma Xayalinh, Sipp & Savor Chef Committee Member and featured chef, said of the festival, "It's like having all the restaurants you want to dine in one place. You not only get to sample their signature dishes, but you also get to meet and interact with the chefs up close and personal. It's packed with food, fun and live entertainment, including free bad dad jokes from Lomakase".

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.

"We look forward to hosting this event every year," said Mark Tullos, President/CEO of The MAX. "It's a lot of work but absolutely worth it and shows off Meridian's spectacular downtown."

Visit www.sippandsavor.com to learn more and purchase tickets. Visit msarts.org for the latest information about all upcoming events.

## **About The MAX**

The Mississippi Arts + Entertainment Experience explores the state's creative legacies in one immersive attraction. Come discover the Mississippi roots of some of the world's arts and entertainment icons – Elvis Presley, Oprah Winfrey, B.B. King, Faith Hill, Sela Ward, Margaret Walker, Eudora Welty, and Jim Henson, to name just a few.

The MAX is open Tuesday through Saturday from 9 a.m.-5 p.m. The museum is located at the corner of Sela Ward Parkway (22<sup>nd</sup> Avenue) and Front Street, overlooking the railroad at the edge of Meridian's historic downtown. Street parking is available, with shops and restaurants within walking distance. For more information visit msarts.org or call 601-581-1550.