

Brandywine

Festival of the Arts

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CONTACT: Ed Weirauch, 302-528-8847 edweirauch@earthlink.net

Come hungry

Brandywine Festival offers both traditional and new foods

Hot dogs, hamburgers, ice cream and kettle corn will be available at the Brandywine Festival of the Arts as they have been for most of the event's tradition. This year, several new choices have been added to the refreshment menu.

You might catch the scent of a barbecue wafting through Brandywine Park because Wilmington's popular Fat Rick's will offer Carolina pulled pork and grilled chicken on a stick for the first time in the Festival's history. Chef Rick Betz has a special recipe that makes his pulled pork Carolina-specific and he'll demonstrate the style that he says 'nobody can beat.'

If you're in the mood for more traditional Italian food, John Oybkhan from Bella Vita Banquet Hall will be ready with porkette sandwiches with greens and broccoli rabe; a sausage-pepper-onion sandwich and a vegetarian option with tomatoes and roasted red peppers.

SAS Cupcakes, formerly known as Sweet and Sassy, will continue to live up to their name with four autumn flavored cupcakes: pumpkin, sweet potato, apple cinnamon and frangelico cinnamon. General Manager Lauren Petrick says you can also expect SAS favorites from their Main Street Newark store including red velvet, peanut butter, triple chocolate and chocolate chip cupcakes.

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