



Welcome to EGGtoberfest 2018! Enjoy amazing food cooked on 285 Big Green Eggs by our favorite EGGhead Cooks and Culinary Partner Chefs.

Catch cooking demos and cool grooves on one of our three stages. Check out the new Taps & Tastes with our friends from Boulevard Brewing. Also new this year is Southern Grown, the perfect stop for homegrown flavors from the Southeast region.

So many ways to engage your senses.... Have an EGGcellent 'fest y'all!



**CULINARY PARTNERS STAGE**

**FLAVOUR FAIR STAGE**

**MUSIC STAGE**

**SCHEDULE**

10am	<b>EGGtoberfest® OPENS!</b> T-Shirt & Gift Bag Distribution Begins			No Solution <i>Blues Rock</i>
11am		Chef Deborah VanTrece <i>with Springer Mountain Farms®</i>	Chef Ralph de Kok <i>The Netherlands</i>	
12pm		Chef Jessica Gamble <i>of KR SteakBar with Snake River Farms™</i>	Chefs Thomas & Jenny Frohlich <i>Sweden / Germany</i>	Rae & The Royal Peacocks <i>2018 Winner Atlanta Blues Challenge</i>
1pm	<b>EGGhead® Parade Begins!</b> Featuring the Seed & Feed Marching Abominable Band		Chefs Olga Zambrano & Rodrigo Martinez <i>Mexico</i>	
2pm		Chef Linkie Marais <i>Oyster Cook-Off</i>	Chef Leonard Elenbaas <i>The Netherlands</i>	Lola <i>Soul, Funk, Blues</i>
3pm	People's Choice Award winner announced at <b>Music Stage</b> <b>EGGtoberfest CLOSSES!</b>	Chefs David Rose & Jason Smith <i>Food Network Star Chefs</i>	Live Fire Roundtable hosted by Dr. BBQ <i>Cook Like a Pro</i>	

Demo EGG pickup starts at 5:30pm.

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Follow @BigGreenEgg on Twitter for live event updates. Don't forget to share your EGGsperience with friends by tagging your posts and photos with #EGGtoberfest!