

# CHILE PEPPER FIESTA

**SATURDAY, OCTOBER 2, 2010**  
**NOON TO 6 PM**  
 rain or shine

 **SIZZLING BANDS**  
**CHERRY ESPLANADE STAGE**

- MCs ROBBINS & RINGOLD**  
 Circus masters light up the stage between acts with chile pepper juggling, fire eating, and other red-hot and ridiculous antics.
- Noon-1:30 **MANDINGO AMBASSADORS (West Africa)**  
 Smoky dance grooves from Guinea
- 1:45-3:00 **RED BARAAT! (North India)**  
 A masala of Bollywood, brass, and bhangra beats
- 3:15-4:30 **ATLAS SOUL (North Africa/Middle East)**  
 French-Algerian hip-hop meets global jazz-funk
- 4:45-6:00 **BOUKMAN EKSPERYANS (Haiti)**  
 The Grammy-nominated super band from Port-au-Prince rocks Brooklyn!

 **PEPPERY PERFORMANCES**  
**CHILE CHOCOLATE STAGE MEADOW**

- Noon-1:00 **DAWN DRAKE & ZAPOTE**  
 Funky Afro-samba soul
- 1:15-2:15 **THE UKULADIES**  
 Ukuleles, tap dancing, and sassy old-time harmonies
- 2:30-3:00 **BROOKLYN CHILE CHOCOLATE TAKEDOWN AWARDS CEREMONY**  
 Matt Timms crowns "The People's Choice" for chile-chocolate excellence
- 3:15-4:00 **DAWN DRAKE & ZAPOTE**  
 Funky Afro-samba soul
- 4:15-5:00 **THE UKULADIES**  
 Ukuleles, tap dancing, and sassy old-time harmonies

 **CHILE CHOCOLATE CABANA**  
**LILY POOL TERRACE**

- Noon-1:30 **THE BROOKLYN CHILE CHOCOLATE TAKEDOWN**  
 Amateur chefs compete for your vote.
- Noon-5:00 **"HOT" CHOCOLATE**  
 Meet chile-chocolate chefs and taste their treats.
- Fine & Raw Chocolate
  - Liddabit Sweets
  - Mast Brothers Chocolate
  - Nunu Chocolates
  - Roni-Sue's Chocolates
  - Sugarbuilt
  - Taza Chocolate
  - The Chocolate Room
  - Tortilleria Nixtamal Mole
  - Tumbador Chocolates
  - Whimsy & Spice
- Noon-5:00 **CHOCOLATE BAR**  
 Don't eat these chile-shaped bonbons by J & L Handmade Soap...
- 1:00-4:00 **KID'S WORKSHOP: SPICY HOT COCOA MIX**  
 Make your own cocoa concoction to sip at home.
- Noon-5:00 **SWEET & SPICY SUDS**  
 Get your chocolate and chile on tap.

 **BLAZING COOKING DEMONSTRATIONS**  
**FRAGRANCE GARDEN**

- 12:30-1:30 **CHEF DAVE SCHUTTENBERG OF CABRITO**  
 Clever twists on Mexican classics
- 2:00-3:00 **CHEF CORWIN KAVE OF FATTY CRAB AND FATTY 'CUE**  
 Innovative Malaysian-inspired cuisine
- 3:30-4:30 **CHEF KARTHIK KUMAR OF BRICK LANE CURRY HOUSE**  
 British-Indian specialties to heat up your taste buds
- 5:00-6:00 **CHEF SIMON GLENN OF TCHOUP SHOP**  
 Cajun backyard barbecue. 'Nuff said.

 **FEEL THE BURN!**  
**MAGNOLIA PLAZA**

- Noon-5:00 **NICE 'N' SPICY**  
 Meet award-winning chefs and sample their wares.
- Bhut-Pepper (aka ghost pepper)
  - Guyank Sweet-Hot Pepper Sauce
  - Horman's Best Pickles
  - JD's South Philly HaHa Hotsauce
  - Mama O's Premium Kimchi
  - Nuts Plus Nuts
  - People's Pops
  - Rick's Picks
  - The Pour Gourmet
- Noon-5:00 **CHILE PEPPER TATTOO PARLOR**  
 Get inked!
- Noon-5:00 **SPICY MIXOLOGIST KARA NEWMAN**  
 Learn how to decorate distinctive cocktails with a bite.
- Noon-5:00 **BOOK SIGNING: SPICE & ICE—60 TONGUE-TINGLING COCKTAILS**  
 Meet author Kara Newman

 **FIERY DELIGHTS**

- 12:45-3:00 **MARIACHI TAPATIO DE ALVARO PAULINO**  
 Sizzling serenades by NYC's hottest Mexican mariachis  
*OSBORNE GARDEN*
- 1:00-4:00 **MEET THE CHILE SISTERS**  
 Pose for a piquant pic.  
*OSBORNE GARDEN*
- 1:00-5:00 **ASK THE CHILE GODDESS**  
 Chile pepper gardening advice from the world-renowned expert  
*LILY POOL TERRACE*
- 3:00-3:30 **TOUR-DE-CHILE**  
 A look at the Garden's chile plants with BBG's own David Daly  
*HERB GARDEN*
- 4:00-4:30 **TOUR-DE-CHILE**  
 A look at the Garden's chile plants with BBG's own David Daly  
*HERB GARDEN*



Schedule subject to change.