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FOR IMMEDIATE RELEASE

THE AMERICAN DANCE FESTIVAL TO PRESENT
THE BOILED PEANUT HOUR®: A LIVE COOKING SHOW
ABOUT SOUTHERN IDENTITIES

Durham, NC, June 1, 2017—The American Dance Festival (ADF) will present *The Boiled Peanut Hour®: A Live Cooking Show About Southern Identities* with cookbook authors and brothers **Matt and Ted Lee**, The Durham Hotel executive chef **Andrea Reusing**, and North Carolina born/New York City based choreographer **Mark Dendy** on **Sunday, July 9, 7:00pm** at **Reynolds Industries Theater**. This live hour-plus-long show has the group cooking, storytelling, and trash-talking while preparing dishes from the southern canon that send up the differences between home cooks and professional chefs, and dramatize how tasty it is to be a Southerner. Complimentary pre-show nibbles and cocktails, courtesy of Maker’s Mark Bourbon, will be provided in the theater lobby. A limited number of VIP tickets will be available, which include a ticket to the performance and an after-show four-course dinner with the performers at The Durham Hotel prepared by Andrea Reusing. VIP tickets are \$250 with proceeds benefitting the ADF Scholarship Fund. **Tickets go on sale June 6.**

“ADF has always had a great relationship with local restaurants,” said Jodee Nimerichter, Executive Director. “When this project was proposed, I leapt at the chance to partner with Matt, Ted, Mark, and with one of Durham’s newest culinary jewels, The Durham Hotel. It made sense to me, as I believe food and dance are both necessary ingredients for feeding and sustaining the soul. We are excited to see (and taste!) the results of this flavorful collaboration!”

“We’ve always felt—somewhat vainly—that our exertions between the sink and cutting board had the agility of modern dance,” said Ted Lee, “So we leapt at the opportunity to partner with ADF and a performer and choreographer like Mark, whose work is itself a kind of nourishment.” Matt Lee added: “And the people of the Research Triangle, living squarely where southern traditions and southern futures tango, are truly our dream audience for this show.”

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The Lee brothers grew up in Charleston, SC. When they left to attend colleges in the Northeast, they so missed the foods of home that they founded The Lee Bros. Boiled Peanuts Catalogue, a mail-order catalog for southern pantry staples (boiledpeanuts.com). When an editor of a travel magazine asked them to write a story about road-tripping their home state in search of great food, they embarked on a second career as food journalists and cookbook authors. Since 2000, they have written hundreds of food, wine, and travel features for *The New York Times*, *Travel + Leisure*, *Martha Stewart Living*, *Southern Living*, *Saveur*, *Bon Appetit*, and *Food & Wine*, among many others. Their three cookbooks, *The Lee Bros. Southern Cookbook* (2007), *The Lee Bros. Simple Fresh Southern* (2009), and *The Lee Bros. Charleston Kitchen* (2013) have, combined, won six James Beard and IACP Awards, and they are widely credited with bringing a richer understanding of southern cooking into the mainstream. They were on-air commentators for all seven seasons of The Cooking Channel's hit series *Unique Eats*, and they are the hosts of the travel show *Southern Uncovered with The Lee Bros.* on Ovation.

Andrea Reusing is the executive chef of The Durham Hotel in Durham, NC, and the chef and owner of Lantern in Chapel Hill. The recipient of the James Beard Award for "Best Chef: Southeast" in 2011, Reusing collaborates with small farms and producers across North Carolina and is an advocate for food policy change. Reusing was the founding chef and general manager of Enoteca Vin, the critically acclaimed wine-focused restaurant in Raleigh. In 2002, Reusing opened Lantern, where she combines North Carolina ingredients with Asian flavors and has earned accolades including "America's Top 50 Restaurants" from *Gourmet* and one of "America's 50 Most Amazing Wine Experiences" from *Food & Wine*. At The Durham Hotel, Reusing revives American melting pot and hotel classics and casts them in a modern light at the restaurant and rooftop bar. In 2011, Reusing published her first cookbook, *Cooking in the Moment: A Year of Seasonal Recipes*. An absorbing journey through a year in her home kitchen as she cooks for family and friends, the book was named one of the most notable cookbooks of the year by *The New York Times*. Reusing is the founder of Kitchen Patrol, a non-profit project to improve children's access to quality food through weekly cooking classes, and serves on the board of the Center for Environmental Farming Systems.

Mark Dendy has worked in a variety of dance genres, ranging from experimental dance and edgy East Village drag to high-end Broadway productions, prominent ballet companies and opera, to large-scale site-specific works. His dance and theater work has been presented at PS 122, the American Dance Festival, Bates Dance Festival, The Joyce Theater, Jacob's Pillow, Lincoln Center, Central Park SummerStage, and Dance Theater Workshop, as well as numerous national and international venues. Dendy has been commissioned by both modern and ballet companies worldwide, most notably Pacific Northwest Ballet. He has collaborated with directors Julie Taymor, Tina Landau, Gabriel Barre, Ellen Hemphill, Rebecca Taichman, and Timothy Sheader, writers Neil Simon and Charles Busch, and composers Boy George, Heather Christian, Don Byron, Andrew Lipka, Jim Steinman, and Stephen Schwartz. His commercial theater credits include choreography for *Taboo* and *The Pirate Queen* (Broadway), *The Wild Party*, *The Miracle Brothers*, and *Jacques Brel Is Alive and Well...* (Off-Broadway), *Pippin*, *Camille Claudel*, and *Hair* (regional and national tours), *The Magic Flute* (The Metropolitan Opera), *Orpheus* (NYC Opera), and *Rappaccini's Daughter* (Gotham Chamber Opera).

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He has received several awards and honors, most notably a 1997 “Bessie” award, a 2000 Obie Award, the National Society of Arts and Letters Sustained Achievement Award (1990), and the Herb Alpert Award and the Joe A. Calloway Award (both in 2000), as well as numerous grants.

Tickets to *The Boiled Peanut Hour®: A Live Cooking Show About Southern Identities* (\$50) and to the VIP benefit for ADF (\$250) can be purchased from the Duke University Box office at tickets.duke.edu or by phone at 919-684-4444.

PHOTOGRAPHS AND INTERVIEWS AVAILABLE UPON REQUEST

About ADF:

Throughout its 84-year history, ADF has been a nationally recognized leader in our indigenous art form of modern dance. Generations of dancers and choreographers have come to ADF as students, taught as faculty, and created and performed work as professional artists. Each summer, ADF has been the beating heart of the dance world. The best companies in the world premiere work on ADF’s stage, much of it commissioned by the festival. Other festivals and season programs are measured against ADF. Over 26,000 people see performances by more than 20 companies each season. The festival has commissioned 418 works and premiered 681 pieces including dances by Martha Graham, Merce Cunningham, and Paul Taylor. Each summer at ADF, more than 420 students from some 20 countries and 40 states study with ADF’s 70 faculty members. They come as kids in leotards with as many doubts as dreams. They leave as dancers and artists—and sometimes even new members of companies. Lives change in those 6½ sweaty weeks. Beyond the summer, ADF maintains year-round dance studios offering movement classes to over 770 participants, provides over 190 free classes to more than 3,200 local dancers, and offers choreographic residencies providing artists with the necessary space and time to create.
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