



Visit Mississippi Gulf Coast – Chews, Brews and Blues

Cooking Classes:

- Mississippi Gulf Coast Community College, City Line Café & Demo Kitchen
The demonstration kitchen equipped with Viking appliances, allows direct and video viewing for up to two chefs and accommodates up to 36 spectators. Larger groups can be accommodated in other halls. Call today and reserve this space for your next tour.

Christen Duhé, APR

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- Try your hand at creating your own lunch or dinner, Cajun cooking, and local classics at the Mary C. O'Keefe Culinary kitchen, Lynn Meadows Discovery Center, or a private event with a local chef.



- **The Mary C. Café (Becky's Kitchen)** is now offering private cooking class events. Classes can be demonstration or hands-on. Call to book your event in the Café. Chef Cheri 228.818.2878

- **Lynn Meadows Discovery Center** hosts regular cooking classes for adults. Tuesday nights, our Viking kitchen is filled with food, spirits and fun as community chefs take the lead in creating a delicious feast. Some chefs come from our fabulous local restaurants; others have honed their skills at home. If you're interested in hosting a

class, call Claudia at 228.897.6039, ext. 301.

- **Gumbo Biology** – This is not your run of the mill cooking class. While demonstrating the cultural art of preparing a Cajun seafood gumbo, our scientist/chef will mix it up, adding the science of the seafood that goes into this coastal favorite. Learn about the shellfish that inhabit the gulf's nutrient rich waters, the life cycle of the blue crab, gulf shrimp and oysters along with the history of the filé and okra. The best part, always....eating the lesson. Contact: Anita Arguelles, University of Southern Miss – Gulf Coast Research Lab, Ocean Springs. 228.365.1586

- **Lunch and Blues:** Learn the history and impact of Blues music on the Mississippi Gulf Coast and enjoy a tasty lunch catered at an authentic Gulf Coast Blues Club. View the newly released documentary about 100 Men Hall, Bay St. Louis.
www.100mendbahall.org.
<https://www.facebook.com/The100MenHall>, 228.342.5770



Microbrewery Tours & Tasting



Lazy Magnolia Brewing Company, Mississippi's first microbrewery, specializes in creating unique beers to pair with our wonderful Gulf Coast cuisine. Treat your group to a tour of the facility and learn about the art of brewing beer. Try a **Beer Pairing** dinner at one of the delightful local restaurants on the Mississippi Gulf Coast. Call us to schedule your group. We'll take care of all the details. *Cheers Y'all!* For *Beer Pairing Dinner*, a two month minimum advanced booking is required for beer and food pairing dinners.

www.lazymagnolia.com, (228) 467.2727, Brandy Bradley.

Crooked Letter Brewing Company - Tour and tasting on Saturdays. Call to schedule your group tour in downtown Ocean Springs. www.crookedletterbrewery.com, (228) 238-1414.

Chandeleur Brewing Company - Tours and tastings on Thursday and Fridays, 4-7pm, Saturday, 1-4pm. Schedule your group in downtown Gulfport. www.chandeleurbrew.com, (228) 701-9985.

Pass Christian Olive Oils and Vinegars - Tasting



Pass Christian Olive Oils and Vinegars strives to bring the freshest Ultra-Premium Extra Virgin Olive Oils From around the world for you to sample. Learn the art of combining oils and vinegars to create your own custom flavors to enjoy. Walk-in or schedule a private tasting for your group.

www.gulfcoastoliveoils.com or

<https://www.facebook.com/passchristianoliveoilsandvinegars>, (228) 452-9470.

Maritime & Seafood Industry Museum

(228) 435-6320

Learn the art of catching and cooking the coast's most desired delicacies; shrimp, oysters and fish. History lives at the Maritime Museum through a variety of exhibits and demonstrations.

Group tour package: Guided museum tour, cast net throwing demo, and shrimp boil lunch.

www.maritimemuseum.org



Biloxi Shrimp Boil & Shrimp Trip Package

www.biloxishrimpingtrip.com, (228) 392-8645, Ms. Brandy Moore

“How many legs does a shrimp have?” – Learn everything you ever wanted to know about catching, cooking, and eating this delicious southern delicacy, Mississippi Gulf Coast Style. For the truly adventurous diner, crawfish are plentiful from March to May.

Let our local experts put on a show not to be found anywhere else. The southern Mississippi Shrimp Boil is not just a meal, **it’s an adventure!** Feast on succulent Shrimp, red potatoes, and corn on the cob; “finger food” at its best. In the early spring, your group can try substituting crawfish for shrimp; learn to *suck the heads and pinch the tails* like a true south Mississippian. For a most unique experience, venture down to the docks and watch the locals barter with fishermen for the freshest and biggest shrimp pulled from the Gulf of Mexico just hours before. (Seasonal)

