



RURAL HILL NEWS RELEASE

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Scotch Dinner - September 9

September 2, 2015

HUNTERSVILLE, NC: Returning for its second year, Historic Rural Hill will host a Scotch Dinner featuring Bruichladdich on September 9 beginning at 7 PM in the Rural Hill Cultural Center. An incredible four course meal will be prepared by Executive Chef Steve Jordon of Bouk Catering. Each course will be paired with wonderful Scotch whiskies selected by Ms. Michelle Fedor, the Bruichladdich Brand Ambassador of the southeastern United States. Spaces for this spectacular event are very limited, so make your reservation early. Tickets are \$90 per person and reservations may be made online at eventbrite.com at the “Scotch Dinner” event.

Bruichladdich Distillery

Built in 1881 by the Harvey brothers, Bruichladdich distillery sits opposite the western shore of Loch Indaal on Islay, an island off the west coast of Scotland. The distillery produces three distinct single malts: Bruichladdich (unpeated), Port Charlotte (heavily peated) and Octomore (super heavily peated), along with The Botanist gin. The distillery is known for being blessed with some of the best spirit in Scotland, helped by the tall, narrow-necked stills which produce an elegant, floral and fruity house style. The distillery is unique on the island with its vast range of cask-finished whiskies, many of which are non-traditional for whisky ageing, such as casks which used to hold Cognac, Jurançon and Pinot Gris.



Executive Chef Steve Jordan

A well-seasoned executive Chef with a culinary degree from the prestigious Johnson and Wales University in Charleston, Steve always likes to keep ginger, hot peppers, foie gras, and farm fresh vegetables on hand. Jordan first fell in love with food at a young age while visiting his grandparents' farms filled with fresh fruits, vegetables and a variety of animals. There, he helped prepare meals by picking vegetables and herbs straight from the garden. Through his early days spent on the farms, he began to appreciate the flavor of good food and learned the importance and satisfaction of the farm to table philosophy. In preparing the eclectic dishes at BOUK Management restaurants, his primary focus is on the catering aspect of the business. Jordan draws from the vast culinary experience he has gained from working in some of the South's most lauded restaurants and hosting some of the swankiest corporate and private catered events.

To make your reservations for the Scotch Dinner at Historic Rural Hill, visit www.eventbrite.com “Scotch Dinner”

Celebrating more than 250 years in history...Rural Hill is located at 4431 Neck Road (off Beatties Ford Road) in Huntersville, 28078. The former homestead of Major John and Violet Davidson, the 265 acre site is maintained and promoted by Rural Hill and features annual events such as the Rural Hill Scottish Festival and Loch Norman Highland Games, the Rural Hill Amazing Maize Maze and the Rural Hill Sheep Dog Trials. Rural Hill Inc. is a non-profit organization supported through membership and donations, and with

proceeds from its events utilized for the preservation of historic Rural Hill and its education efforts. For more information on events or for financial support accepted securely online, please visit www.ruralhill.net.