

Meet our Hosts

Sommelier Jessica Dupuy and culinary expert and food historian Melissa Guerra!

Jessica Dupuy is a freelance writer who keeps a pulse on food, drink, and travel. Her writing credits include work for Texas Monthly, Imbibe, Wine Enthusiast, GuildSomm, SevenFifty Daily, Wine Review Online, National Geographic Traveler, Southern Living, Texas Highways, Fodor's travel publications, and numerous local and online publications.

She has also authored *Uchi: The Cookbook*, in conjunction with James Beard Award winning Executive Chef Tyson Cole; *The Salt Lick Cookbook: A Story of Land, Family and Love* on the iconic Texas barbecue restaurant; and the *Jack Allen's Cookbook* on the famed Austin farm-to-table Texas home-cooking restaurant. In the past few years, she has completed two books with Southern Living including *The United Tastes of Texas* and *The United Tastes of the South*, and *Tex-Mex Cookbook: Traditions, Innovations, and Comfort Foods from Both Sides of the Border*, in conjunction with James Beard Award nominee, Ford Fry.



A graduate of the Medill School of Journalism at Northwestern University, Dupuy's favorite writing pursuits include: food, wine, and travel. Having covered wine and spirits for Texas Monthly for the past decade, she has discovered a deeper passion for the world of all things fermented and distilled. She is a Certified Sommelier (CS) through the Court of Master Sommeliers, an Advanced certificate holder (WSET Level 3) for the Wine and Spirits Educational Trust, and is a Certified Specialist of Wine and Spirits (CSW, CSS) through the Society of Wine Educators. She is a member of Les Dames D'Escoffier–Austin.

In her free time, Dupuy enjoys fly fishing with her husband, cooking with her two children, and sharing great meals and wine with friends and family.

T E X A S P E C A N B O A R D

Melissa Guerra is an 8th generation Texan, born and raised on a working cattle ranch in South Texas. She is a self-taught culinary expert and food historian, specializing in the food ways of the American continent, especially Texas regional, Mexican, and Latin American cuisine.

Her second cookbook *Dishes from the Wild Horse Desert: Norteño Cuisine of South Texas* was a finalist for a James Beard Award in the category of Foods of the Americas, and for an International Association of Culinary Professionals award in the same category. The *Texas Provincial Kitchen* was her first cookbook, and was self-published.



Melissa Guerra is a member of Les Dames d Escoffier, a founding board member of Foodways Texas, and a member of The Culinary Institute of America Latin Cuisines Advisory Council Executive Committee, and a frequent public speaker. Guerra is currently an adjunct professor at the Culinary Institute of America in San Antonio, teaching about ancient cuisines.

Her cooking show, “The Texas Provincial Kitchen,” was produced in San Antonio at KLRN, and aired on PBS affiliates across the U.S. Guerra has worked as a bi-lingual spokesperson for Kraft, Coca-Cola, Goya and Mazola. Melissa Guerra served as a consultant, and was featured as a culinary expert on the PBS reality show “Texas Ranch House.”