## Minnesota Orchestra

**Sarah Hicks**, conductor  
**Jose Alarcon**, Centro/Popol Vuh  
**Jack Riebel**, The Lexington  
**Jamie Malone**, Grand Café  
**Mike Brown**, Bob Gerken and James Winberg, Travail Collective  
**The Performance Team from Appetite for Change**

Friday, July 26, 2019, 8 pm  |  Orchestra Hall

<table>
<thead>
<tr>
<th>Composer</th>
<th>Work</th>
<th>Time</th>
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<tbody>
<tr>
<td>Franz Von Suppé</td>
<td>Overture to <em>Light Calvary</em></td>
<td>ca. 7'</td>
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| Ludwig van Beethoven      | Symphony No. 6 in F major, Opus 68, *Pastoral*  
I. Allegro ma non troppo  
(Awakening of happy feelings on getting out into the country)  
**Jose Alarcon**, executive chef, Centro/Popol Vuh |
|                           | ca. 12'                                |      |
| Leonard Bernstein         | Three Dance Episodes from *On the Town*  
The Great Lover  
Lonely Town (Pas de deux)  
Times Square: 1944  
**Jack Riebel**, executive chef and co-owner, The Lexington |
|                           | ca. 11'                                |      |
| Johann Strauss, Jr.       | *Champagne Polka, Musical Jest*, Opus 211 | ca. 2' |
| Maurice Ravel             | *La Valse*                             | ca. 13' |
|                           | **Jamie Malone**, chef-owner, Grand Café |
| Felix Mendelssohn         | Symphony No. 4 in A major, Opus 90, *Italian*  
III. Con moto moderato  
**Mike Brown**, Bob Gerken and James Winberg,  
chef-owners, Travail Collective |
|                           | ca. 6'                                 |      |
| Paul Dukas                | *The Sorcerer’s Apprentice*            | ca. 10' |
|                           | **Mike Brown**, Bob Gerken and James Winberg,  
chef-owners, Travail Collective |
| JT Evans/arr. Andy Thompson | *Grow Food*                             | ca. 4' |
|                           | **Aaliyah Demry**, Armand Gibson, Nacory Holiday and  
Princess-Ann Nelson, Appetite for Change |

Los materiales del programa de esta noche están disponibles en español; solicite un folleto al acomodador.

Sarah Hicks’ profile appears on page 42.

Thank you  
A Musical Feast is sponsored by Star Tribune.  
Musica Juntos is sponsored by Target and TCF.
Artists

**Jose Alarcon**, executive chef, Centro and Popol Vuh

Inspired by Chef Jose Alarcon’s Mexican heritage, sister restaurants Centro and Popol Vuh opened in summer 2018 in the arts district of Northeast Minneapolis. Led by co-owner Jami Olson, Centro is a casual place to gather over street tacos and pitchers of margaritas, while the adjacent Popol Vuh offers guests an elevated experience featuring refined Mexican cuisine. Chef Jose Alarcon showcases quality ingredients cooked over a wood fire in an open kitchen. More: [popolvuhmpls.com](http://popolvuhmpls.com).

**Jamie Malone**, chef-owner, Grand Café

Chef Jamie Malone grew up cooking and baking breads in Saint Paul with her father. Before receiving her culinary degree from Le Cordon Bleu, she traveled and studied extensively in Hong Kong, Singapore, Vietnam and Europe. She began her cooking career in hospitality in 2006 working for Chef Tim McKee at La Belle Vie. In 2011 she took the position of chef at Sea Change. In 2013 she was named one of Food and Wine magazine’s Best New Chefs. She is now chef-owner at south Minneapolis’ Grand Café, which explores old-fashioned French cookery with style and true hospitality. More: [grandcafemn.com](http://grandcafemn.com).

**Jack Riebel**, executive chef and co-owner, The Lexington

Jack Riebel, co-owner and head chef of The Lexington, is one of the most recognized and acclaimed chefs in the Midwest with over 25 years in the hospitality industry. The Lexington opened in 1935, after the end of prohibition, and was a popular neighborhood bar to gather and socialize. Riebel has been nominated for the James Beard Association’s Best Chef in the Midwest as chef-owner of Butcher and the Boar in Minneapolis. While there he played an instrumental role in its concept. More: [thelexmn.com](http://thelexmn.com).

**Mike Brown, Bob Gerken and James Winberg**, chef-owners, Travail Collective

Chefs James Winberg, Bob Gerken and Mike Brown, the culinary wizards of Travail Collective, are constantly elevating the Twin Cities food scene with their signature brand of experiential dining concepts including Travail, Pig Ate My Pizza and Minnesota Barbecue Company. Whether the chefs and their team are paying homage to legendary chefs and restaurateurs, creating the perfect pizza or celebrating the all-American craft of barbecue, they always create a spectacularly memorable culinary experience. More: [travailkitchen.com](http://travailkitchen.com).

**Appetite for Change**

Appetite for Change uses food as a tool to build health, wealth and social change in North Minneapolis. The organization is community-driven, food justice-minded and committed to sustainability. Established in 2011 by Michelle Horovitz, Latasha Powell and Princess Titus, Appetite for Change’s programs and services are built directly on the needs and interests expressed by community members. Together the founders envision Appetite For Change as the catalyst for a North Minneapolis movement toward racial, economic and health equity, giving every young person in North Minneapolis the opportunity to thrive and access food and quality jobs regardless of race, class or neighborhood. Today’s performers from Appetite for Change are Aaliyah Demry, Armand Gibson, Nacory Holiday and Princess-Ann Nelson. More: [appetiteforchangemn.org](http://appetiteforchangemn.org).