

We've Been There.



Erin Smith

Graduating at the top of her class at the California Culinary Academy in San Francisco, Erin Smith trained under the culinary leadership of Thomas Keller and Jonathan Benno at New York City's acclaimed Per Se, among other NYC restaurants, before returning to her native Houston to serve as Executive Chef of Plonk! Beer & Wine Bistro. As culinary director for Blacksmith's parent organization, Clumsy Butcher, she simultaneously oversaw both menu and staff development at Houston's The Hay Merchant, Anvil Bar and Refuge, and The Pastry War. Being named Executive Chef of the JW Marriott Downtown in 2014 led Erin to an easy win on Food Network's Chopped, where she transitioned to a spot as sommelier at Houston's premiere wine bar, Camerata. The pinnacle of Erin's culinary journey has been to create Feges BBQ alongside her husband, Patrick, with a new approach to barbecue combining traditional flavors and modern interpretations of classics.

The Lone Star Veterans Association is a non-profit 501(c)(3)¹ organization that strengthens the community of post-9/11 veterans in Houston, Texas by connecting veterans to resources, opportunities, and other veterans.

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Patrick Feges

Known in Houston's culinary community as the "Whole Hog Guy," Patrick Feges is a self-taught pitmaster and Purple Heart recipient from injuries sustained during a tour in Iraq. It was during his recovery that he was hit with the barbecue bug. Armed with an old, worn-out Brinkmann smoker and plenty of tenacity, Patrick experimented through trial and error before deciding to attend culinary school at The Texas Culinary Academy, Le Cordon Bleu, in Austin. There, surrounded by some of the best barbecue spots in Texas and learning classical basics in class, he began honing his approach to barbecue.

In 2012, Patrick purchased a large smoking rig and launched Feges BBQ, catering events and executing pop-ups with non-traditional smoked cuts. In the ensuing years, he continued to train in some of the city's most acclaimed kitchens including Underbelly, Brennan's, Killen's Barbecue and, most recently, Southern Goods, while building his business on the side. He opened Feges BBQ with his wife Erin Smith in March 2018.