For Immediate Release

Top Chefs Chosen to Compete in Culinary Competition

The Mason Dixon Master Chef Tournament Announces Top 16 Competitors

Hydes, MD, April 25, 2016 – Top chef teams gathered at Boordy Vineyards (www.boordy.com) in Hydes, MD last week to see when their journey to possibly become the 2016 Mason Dixon Master Chef Champions will begin. As matches were announced and teams found out who their first competitor would be in the eight week competition, you could see a mix of excitement and nerves emerge in many.

The final chefs were chosen after applying online, being screened to meet eligibility requirements, and being interviewed in person over the past several months. Below is a list of the top 16 chefs and restaurants for this year.

2016 Mason Dixon Chef Competitors

Christopher Vocci, *Alexandra's at Turf Vallev* Kurt Peter, Azure Chad Novak, Das Bier Haus Fabio Mura, Grille 620 Brian Wells, Hard Yacht Cafe Francois Giovanni Merle, KitchenCray Kitty Ashi, *Monsoon Siam* Bill Kelley, *Renditions Golf* Niko Negas, *Roasthouse Pub* Brett Arnold, Smokin' Hot Bar & Grille Terence Tomlin, **SoBe Restaurant** Jeffrev Barillo, Social Restaurant & Ovster Bar Brendan McKinney, *Tark's Grill* Darius Jones, *That's My Favorite Catering* Sean Praglowski, The Point in Fells Greg Mason, The White Oak Tavern

The Mason Dixon Master Chef Tournament, now in its sixth year, pits 16 top chef teams one-on-one in a single-elimination bracket-style culinary competition held each summer. Each night of competition the chef teams are required to produce a unique appetizer, entrée and dessert in 30 minutes prep time and one hour cooking time using required ingredients, imagination, and their own culinary talents. The expert panel of judges, as well as audience members decide the winner each night, with one team advancing to the next round, and one team being eliminated.

Competition begins June 7th. All competitions will be held at the Inn at the Colonnade Baltimore, a Doubletree by Hilton Hotel (www.colonnadebaltimore.com/). A full schedule as well as chef bios are available at http://www.masondixonmasterchef.com/schedule-results/bracket.php.

Tournament Details

Tickets for all 15 dates of this summer-long single-elimination chef competition are available for purchase at: http://www.masondixonmasterchef.com. Tickets for most matches are \$25 for general admission and \$45 for judging experience (including all taxes). In addition, the Mason Dixon Master Chef Tournament donates 10% of the net proceeds of each ticket sold directly to their charity partner Meals on Wheels of Central Maryland (http://www.mealsonwheelsmd.org).

Competition Dates (5:30pm - 9:00pm):

June 7, 8, 13, 14, 20, 21, 27, 28 July 11, 12, 18, 19 August 1, 2, 14

Event Timeline:

5:30 p.m. – Happy Hour with Complementary Hors d'oeurves and Wine Tasting by Boordy Vineyards, plus Drink Specials

6:30 p.m. - Cold Prep Begins for the Competition

7:00 p.m. – Chef Competition

8:00 p.m. – Judging Begins, Complementary Dessert and Coffee Served

Partners and Sponsors:

<u>Partners:</u> Boordy Vineyards, Restaurant Association of Maryland, Restaurant Association Metropolitan Washington <u>Platinum Sponsors:</u> Inn at the Colonnade Baltimore, Emmi Roth Kase USA, The Umbrella Syndicate

<u>Gold Sponsors:</u> American Metal Craft, Logan's Sausage, Maple Leaf Farms, Pepsico, Phillips Food, Roland Foods, Steelite International, Sysco Food Service/Metropolitan, Vulcan, Whole Fresh Foods

<u>Silver Sponsors:</u> Aqua Panna/S. Pellegrino (Nestle Waters), Bigelow Tea, Certified Angus Beef, Chef a la mode, ECOLAB, Coleman/Harvestland, Hatfield, Marcho Farms, National Pasteurized Eggs, Pastry Star

<u>Bronze Sponsors:</u> Atalanta, BelGioioso, Anchor, House-Autry, Kraft-Heinz, Natalie's Orchid Island Juice Company, Ventura Foods, Wholesome Harvest Baking

Media Partners:

Baltimore Restaurant Examiner, CityPeek, Culination, Dining Dish, Downtown Diane, JL Waldera, Minx Eats, Savory Experiments, The Umbrella Syndicate

Interviews: Chefs are available for in-studio demos and phone interviews as well as on-site interviews pre or post competition. To set up an interview or receive a press pass to a specific event, please contact Karen Folkart, Karen@masondixonmasterchef.com.

About The Mason Dixon Master Chef Tournament

This multi-week event is a single-elimination tournament designed to showcase some of the area's finest executive chefs and restaurants. Guests attending this exciting event will be more than just spectators, as they enjoy the unique experience of witnessing two spectacular area chefs battle it out in the prep kitchen right on the main floor. Each evening two chef teams go head-to-head to prepare an appetizer, entrée and dessert for each of three expert judges, as well as amuse bouche portions of their entrees for up to 30 audience member judges. Their creations are scored on creativity, presentation and taste, and only one chef advances to the next round. At the end of this tournament only one of the 16 competing chefs will emerge as THE Mason Dixon Master Chef! 10% of the net proceeds of each ticket sold directly to Meals on Wheels of Central Maryland. More information available at www.MasonDixonMasterChef.com, on Twitter @MDMasterChef, and Facebook at Mason Dixon Master Chef.

About Meals on Wheels of Central Maryland

Meals on Wheels' mission is to enhance quality of life through the provision of nutritious meals, personal contact and related services to homebound individuals. Last year, over 740,000 home-delivered meals were prepared and delivered to more than 2,900 homebound clients through the coordinated efforts of Meals on Wheels staff and some 2,000 volunteers. Meals on Wheels of Central Maryland currently serves the following areas: Baltimore City, Anne Arundel, Baltimore, Carroll, Harford, Howard, Montgomery and Prince George's counties.