

For Immediate Release

Top Chefs Chosen to Compete in Culinary Competition

The Mason Dixon Master Chef Tournament Announces 2017 Competitors

Hydes, MD, May 16, 2017— Top chef teams gathered at Boordy Vineyards (www.boordy.com) in Hydes, MD last week to find out when their quest for the title of 2017 Mason Dixon Master Chef Champions begins.

This culinary single-elimination tournament, is a chance for top area chefs to get creative and showcase their talents in front of a live audience. With the clock ticking, the pressure is on to complete a full three course meal for the expert and audience member judges to taste and score. Each night of competition one chef team is eliminated, and one advances to the next round.

Organizers host this event each year for all of the chef teams who have been chosen to compete. This is when the teams find out their bracket placements and who they will be competing against in round one of competition. Teams are also treated to a private wine tour and wine tasting by Boordy Vineyards, who also hosts all of the wine tastings at each match of the competition throughout the summer.

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 chefs and restaurants for this year's competition. A full line-up of Round One matches is available online at www.MDmasterchef.com.

2017 Mason Dixon Chef Competitors

James Patton, ***Admiral Fell Inn***

Jacob Nelson, ***Black Eyed Suzie's***

Jonathan Hicks, ***Cosima***

Joel Young, ***Hudson Coastal***

Brigitte Bledsoe, ***Miss Shirley's Café***

Kitty Ashi, ***Monsoon Siam***

Francois Giovanni Merle, ***Personal Chef and 2016 Mason Dixon Master Chef Champion***

Niko Negas, ***Roasthouse Pub***

Shamarie James, ***Roland Park Place***

Darius Jones, ***Simply Exquisite***

Lanydrekk Christ Pandzou, ***SoBe Restaurant***

Damon Hersh, ***The Inn at Brookville Farms***

Terence Tomlin, ***Upscale Dining Experience***

Greg Mason, ***White Oak Tavern***

The Mason Dixon Master Chef Tournament, now in its seventh year, pits 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 5th. All competitions will be held at Points South Latin Kitchen (www.pointssouthbaltimore.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 now at: <http://www.masondixonmasterchef.com>. Tickets for most matches are just \$45 and include a wine tasting by Boordy Vineyards, passed hors d'oeuvres, the competition, dessert and coffee. New this year, ALL Tickets for the competition are 'Judging Experience' tickets, which allow all guests to taste each of the six courses the chef teams produce (family-style) and be part of the voting to decide the winner!

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 (6:00pm – 9:00pm, Doors open at 5:30pm):

June 5, 6, 12, 13, 19, 20, 26, 27

July 10, 11, 17, 18, 31

August 1, 13

Event Timeline:

5:30 p.m. – Happy Hour with Complementary Hors d'oeuvres 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:

Partners: Points South Latin Kitchen, Boordy Vineyards, Restaurant Association of Maryland, Restaurant Association of Washington, Meals on Wheels of Central Maryland

Platinum Sponsors: Points South Latin Kitchen, The Umbrella Syndicate

Gold Sponsors: Emmi Roth Kase USA, Logan's Sausage, Maple Leaf Farms, Pepsico, Roso & Pakula, Steelite International, Sysco Food Service/Metropolitan

Silver Sponsors: Aqua Panna/S. Pellegrino (Nestle Waters), Chef a la mode, ECOLAB, Front of The House, Hatfield Meats, Marcho Farms, Pastry Star, Squier Associates, Inc., White Marble Farms

Bronze Sponsors: Anchor, BelGioioso, Ducktrap of Maine, Lilly's Fresh Pasta, Ventura Foods

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.