For Immediate Release

Chefs Announced for Local Competition

Mason Dixon Master Chef Tournament Announces the Starting Line-up for 2013

Baltimore, MD, May 22, 2013 – The starting line-up for the 2013 Mason Dixon Master Chef Tournament kicking off on June 17th at Mari Luna Bistro (1225 Cathedral Street, Baltimore, MD 21201) has been chosen, and looks to be a great field of chefs with several returning competitors as well as a number of newcomers.

Tickets for this live, interactive, local culinary event are on sale now at www.masondixonmasterchef.com, and are just $25 with 10% of the net proceeds going directly to Meals on Wheels of Central Maryland (www.mealsonwheelsmd.org).

Here is the 2013 line-up, complete details and bios of all the competing chefs are available on the Mason Dixon website:

Monday, June 17: *The Point at Fells*, Chef Jeff Keeney vs. *C&R Pub*, Chef Sean McClure

Tuesday, June 18: *Barracudas*, Chef Billy Hughes vs. *Waterfront Kitchen*, Chef Andrew Kopp

Monday, June 24: *Admiral's Cup*, Chef Steve Hardison vs. *Adam's Eve*, Chef Mark Littleton

Tuesday, June 25: *Gourmet Again,* Chef Melissa Fordham vs. *Leelynns,* Chef Joel Southworth

Monday, July 15: *Regi's American Bistro,* Chef Mark Dunaway vs. *Chef to be determined*

Tuesday, July 16: *Iron Bridge Wine Company,* Chef Christopher Lewis vs. *Chef to be determined*

Monday, July 22: *Bond Street Social,* Chef Neill Howell vs. *Chef to be determined*

Tuesday, July 23: *Chefs Expressions,* Jake Hack, vs. *Skycroft Conference Center,* Christian Welch

Note, there are still a few spots available to be filled. All professional chefs in the Baltimore/Washington area who are interested are invited to apply online at: http://www.masondixonmasterchef.com/contact-us/compete-as-a-chef.php

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Tournament Details:

The Mason Dixon Master Chef Tournament is a multi-week, single-elimination tournament consisting of 16 teams of chefs, each team is made up of an executive chef, a sous chef and one assistant. Two teams compete each night of the competition, and have 30 minutes for cold prep and one hour to plate up three courses (appetizer, entrée and dessert) to present to the panel of three expert judges. Each Chef will also produce 30 amuse bouche size portions of their entree to be passed out to 'Judge Experience' ticket holders. These 'Guest Judges' will be able to taste the chefs' three entree courses and score each team on presentation, creativity, and taste. The scores from the expert judges and 'Guest Judges' will determine the evening's winner. At the end of this tournament only one of the 16 competing chef teams will emerge as 2013 Mason Dixon Master Chef!

Tickets*: $25 for general admission (includes tax)

$45 for judging experience (includes tax)
Available for purchase at: www.masondixonmasterchef.com
Tickets must be purchased in advance for the above pricing. $30/ $50 at the door.
10% of net proceeds of each ticket sold go directly to Meals on Wheels of Central Maryland.

Location: All events are held at the Mari Luna Bistro, 1225 Cathedral Street, Baltimore, MD 21201.

Competition Dates (6:00pm – 9:00pm, doors open at 5:30 for Happy Hour):
June 17, 18, 24, 25
July 15, 16, 22, 23, 29, 30
August 5, 6, 19, 20, 27

Corporate Sponsors:
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About The Mason Dixon Master Chef Tournament
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.

About Mari Luna Bistro
The Mari Luna Restaurant Group consists of three restaurants, the Mari Luna Bistro in Baltimore, and the Mari Luna Latin Grille and Mari Luna Mexican Grill both in Pikesville, Maryland. Owned and operated by the Jaime Luna and his family, the Mari Luna properties offer authentic Mexican and Latin cuisine that combines the warmth of the Luna family with sophisticated and delicious food preparation for a unique dining experience.