

Bond Street Social and Iron Bridge Wine Co. to Compete for Chef Title

Mason Dixon Master Chef Tournament Finalists Determined

August 21, 2013 - Baltimore, MD - The Mason Dixon Master Chef Tournament, a live, local, interactive culinary competition is down to two finalists in its summer-long single-elimination tournament.

The competition started with 16 top area chefs in June, and after seven weeks of head-to-head competition two have emerged as the top in the field. These two teams, Iron Bridge Wine Company (Columbia), and Bond Street Social (Baltimore), will compete in the final Championship match this coming Tuesday, August 27th.

The winning team will emerge with \$1000 cash, \$1000 in culinary prizes, the official Chef a la Mode Championship jacket, a plaque for the winning restaurant, and of course bragging rights as the 2013 Mason Dixon Master Chef Champions!

10% of each ticket sold goes directly to Meals on Wheels of Central Maryland, the competition's charity partner.

Tickets*: \$35 for general admission (includes tax)

\$55 for judging experience (includes tax)

Available for purchase at: www.masondixonmasterchef.com

***Tickets must be purchased in advance for the above pricing. \$45/ \$65 at the door (if available).**

The \$35 General Admission ticket price includes admission to that night's competition, wine/spirit tasting, passed hors d'oeuvres during happy hour (5:30 – 7:00pm), dessert and coffee bar, all taxes and a 10% donation to charity. Tickets are on sale now, and are expected to sell out quickly!

Final Championship Match: "Battle New York"

Tuesday, August 27 – Chef Christopher Lewis of Iron Bridge Wine Company *versus* Chef Neill Howell of Bond Street Social

Featured products for the semi-finals will include:

- Kobe Beef and Cab Sirloin from AMBriggs
- Buttermilk Blue Afinee and Vermont Butter from Emmi Roth USA
- Prepared Horseradish from Tulkoff
- Pecans from Azar Nuts

Event Timeline:

5:30 -7:00p.m. – Happy Hour (free appetizers and wine/spirit tasting)

6:30 p.m. – Cold Prep Begins

7:00 p.m. – Chef Competition

8:00pm – Judging Begins (complementary dessert and coffee bar for all guests)

Location:

Mari Luna Bistro

1225 Cathedral Street, Baltimore, MD 21201

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, please contact Karen Folkart, Karen@masondixonmasterchef.com.

Corporate Sponsors:

Platinum Sponsor: Mari Luna Bistro, The Umbrella Syndicate

Gold Sponsor: Atalanta / DeMedici, AM Briggs, Chef a la mode, Maple Leaf Farms, Roland Food, Steelite International, Sysco Food Service

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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.