

Top Local Chefs Compete for over \$12,000 in Cash and Prizes

Mason Dixon Master Chef Tournament Enters Semi-Finals

August 3, 2015 - Baltimore, MD - The Mason Dixon Master Chef Tournament, the largest culinary competition of its kind in the Mid-Atlantic, is set to enter Semi-Final competition on August 10th. The original field of 16 top chef teams is now down to just four, with only three matches remaining to determine the 2015 Champion!

Chef teams from Renditions Golf (Davidsville), Colony South Hotel (Clinton), My Thai Baltimore (Baltimore), and Gourmet Again (Pikesville) are vying for over \$10,000 in cash and prizes. Prizes for the Champions will include \$1,000 cash, a 2-day all-expense paid trip to Milwaukee, Wisconsin to tour Crave Brothers, the New Glaris Beer Plant, and the Emmi Roth USA Plant, as well as attend the Culinary Executive Center for Cheese Course Plates and Fondue for lunch provided by sponsor Emmi-Roth USA, a professional-grade convection oven provided by sponsor Vulcan, a Robo Coupe immersion blender, along with numerous other culinary prizes, and of course the title of 2015 Mason Dixon Master Chef Champions! In addition, there will be special awards and prizes of close to \$2,000 awarded for Best Appetizer, Best Entrée, Best Dessert, People's Choice, and a "Rising Star Award" for an up-and-coming sous chef.

Matches are being held at the Inn at the Colonnade, a Doubletree by Hilton in Baltimore (4 West University Parkway, Baltimore). Semi-Final match details are listed below. 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)

\$65 for judging experience (includes tax)

Available for purchase at: www.masondixonmasterchef.com

***Tickets must be purchased in advance for the above pricing. \$45/ \$75 day of and at the door (if available).**

The \$35 General Admission ticket price includes admission to that night's competition, wine tasting, passed hors d'oeuvres during happy hour, dessert and coffee bar, all taxes and a 10% donation to charity. The \$65 Judging Experience tickets include all of the above, plus guests get to taste all six courses prepared by the chefs and be part of the voting to help determine the night's winner.

In addition, the organizers are planning to have a number of raffle and door prizes to give out each night, as well as the usual free "upgrade" of two General Admission ticketholders to the premium "Judging Experience" tickets.

Tickets are on sale now, and are expected to sell out quickly.

Semi-Final Matches:

The line-up for August 10 and 11 matches in "Battle New Orleans vs. Chesapeake" include:

Monday, August 10 - Chef Bill Kelley of Renditions Gold versus Chef Christ Pandzou of Colony South Hotel

Tuesday, August 11 - Chef Jirat Suphrom-in of My Thai Baltimore versus Chef Melissa Fordham of Gourmet Again

Happy Hour (5:30 – 7:00pm) each evening features complementary wine tasting by Boordy Vineyards and passed hors d'oeuvres, and special pricing on drinks and food for purchase from Alizée American Bistro both days. Guests also enjoy a complementary dessert bar and coffee to top off their evening. Event details available at:

http://www.masondixonmasterchef.com/about-the-tournament/menu.php?match_id=89

When & Where:

Semi-Finals: August 10, 11

Championship Match: Sunday, August 16

5:30 -7:00p.m. – Happy Hour (free hors d'oeuvres and wine tasting)

6:25 p.m. – Cold Prep Begins

7:00 p.m. – Chef Competition

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

Inn at the Colonnade, a Doubletree by Hilton

4 West University Parkway, Baltimore, MD 21218

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@masondixonmasterchef.com.

Partners and Sponsors:

Partners: Boordy Vineyards, Restaurant Association of Maryland, Restaurant Association Metropolitan Washington

Platinum Sponsor: Inn at the Colonnade Baltimore, Emmi Roth Kase USA, The Umbrella Syndicate

Gold Sponsor: American Metal Craft, BlueRock Productions, Maple Leaf Farms, Phillips Foods, Steelite International, Sysco Food Service/AM Briggs, Vulcan

Silver Sponsors: Aqua Panna/S. Pellegrino (Nestle Waters), Atalanta, Bigelow Tea, Chef a la mode, ECOLAB, Hatfield, Logan Sausage, Marcho Farms, National Pasteurized Eggs, Pastry Star

Bronze Sponsors: BelGioioso, Coleman/Heartland, Natalie's Orchard Island Juice Company, RoboCoupe, Ventura Foods, Heinz, Waring Commercial

Media Partners:

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

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.