

## **For Immediate Release**

### **Great Food, Fine Wine and a Good Time**

*The Mason Dixon Master Chef Tournament and Boordy Vineyards Host Culinary Event*

Hydes, MD, May 24, 2016 – The rain didn't stop people from attending the second Taste of Mason Dixon event at Boordy Vineyards ([www.boordy.com](http://www.boordy.com)) in Hydes, MD on Saturday. The venue was full of guests enjoying wonderful live music by Jay Swanson, great wine from Boordy Vineyards and delicious food from top area restaurants.

The event, which was held in the Boordy Vineyards' beautiful barn, included wine and tours from Boordy. It also featured seven different restaurants sampling food and helping promote their involvement with the Mason Dixon Master Chef Tournament, which is set to kick off their 6<sup>th</sup> annual culinary competition next month. Guests sampled food from past as well as current competitors of the Tournament, including:

**Alizee Restaurant** (Inn at the Colonnade, a Doubletree by Hilton Hotel) – Tournament Host

**Basta Pasta** (2015 Mason Dixon Best Entrée winner, and past competitor)

**Captain James Landing** (past competitor)

**My Thai Baltimore** (2015 Mason Dixon Master Chef Champions)

**Roasthouse Pub** (2015 Mason Dixon People's Choice winner and returning competitor)

**Tark's Grill** (returning competitor)

**The White Oak Tavern** (2015 Mason Dixon Best Dessert winner, and returning competitor)

Guests were also able to mingle with the chefs and hear comments from last year's Champion Chef Jirat Suphrom-In of My Thai Baltimore, and other competing chefs on their experience and hopes for the coming competition.

For people wishing to attend this one-of-a-kind live event, competition begins June 7<sup>th</sup>. All matches will be held at the Inn at the Colonnade Baltimore, a Doubletree by Hilton Hotel ([www.colonnadebaltimore.com/](http://www.colonnadebaltimore.com/)). A full schedule as well as chef bios are available at <http://www.masondixonmasterchef.com/schedule-results/bracket.php>.

#### **About the Tournament**

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.

#### **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'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: Boordy Vineyards, Restaurant Association of Maryland, Restaurant Association Metropolitan Washington, Meals on Wheels of Central Maryland

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

Gold Sponsors: American Metal Craft, Logan's Sausage, Maple Leaf Farms, Pepsico, Phillips Food, Roland Foods, Steelite

International, Sysco Food Service/Metropolitan, Vulcan, Whole Fresh Foods

**Silver Sponsors:** 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

**Bronze Sponsors:** Atalanta, BelGioioso, Anchor, Daisy Brand, 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](mailto: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](http://www.MasonDixonMasterChef.com), on Twitter @MDMasterChef, and Facebook at Mason Dixon Master Chef.*

**About Boordy Vineyards**

*Family owned and operated since 1965. Boordy Vineyards is dedicated to celebrating life, wine and good food. Learn more about Boordy at [www.boordy.com](http://www.boordy.com).*

**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.*