Chef's Expressions and The Point in Fells Advance to Round 2 of Local Culinary Competition

Mason Dixon Master Chef Tournament Completes Week One

June 23, 2014 - Baltimore, MD - Round one of the Mason Dixon Master Chef Tournament is off to a great start, as the first four teams compete and two advance to Round 2 of this live, local interactive chef competition where chef teams vie for over \$10,000 in cash and prizes.

Four teams competed last week in the first week of the eight week competition, including The Mt. Airy Tavern, The Point in Fells, Bluegrass Tavern and Chef's Expressions. Each team prepared an original appetizer, entrée and dessert featuring products from sponsors Emmi Roth USA, Roland, Heinz, Hatfield, E. Goodwin & Sons Seafood, DeMedici. Chefs were required to use the proteins pork skirt and conch, as well as coconut water, pickapeppa sauce, papaya chunks, Chipotle concentrate, grand cru and passion fruit vinegar supplied by the week's sponsors. Chefs were also given a secret ingredient (a different one for each team) during cold prep that also had to be incorporated.

The three expert judges and panel of guest judges, made up of audience members who purchased 'Judging Experience' tickets, had a difficult task as they choose winners each night that eliminated two teams. In the end, The Point in Fells and Chef's Expressions were victorious and will face each other in Round 2 on Monday, July 21th (tickets available for purchase now online at www.MasonDixonMasterChef.com).

Guests were also treated to a complementary wine tasting and hors d'ouerves, prepared by host Alizee American Bistro, as well as a dessert bar and coffee to round out their evening.

Additional matches are being held throughout the summer on most Mondays and Tuesdays at the Inn at the Colonnade in Baltimore. 10% of each ticket sold goes directly to Meals on Wheels of Central Maryland, the competition's charity partner.

Tickets*: \$25 for General Admission (includes tax)

\$45 for Judging Experience (includes tax)

Available for purchase at: www.masondixonmasterchef.com

* <u>Tickets must be purchased in advance for the above pricing. \$35/ \$55 the day of or at the door</u> (if available).

Upcoming Matches:

The line-up for this week's matches in "Battle Mediterranean" include:

Monday, June 23 - Chef Nina Swartz of Aida Bistro & Wine Bar versus Chef Brett Arnold of Smokin' Hot Bar & Grille

<u>Tuesday, June 24</u> - Chef Jack Hack of Conrad's Seafood versus Chef Josean Rosado of Royal Sonesta Harbor Court

The line-up for next week's matches in "Battle Dixie" include:

Monday, June 30 - Chef Shawn McClure of C&R Pub versus Chef Chad Medina of Kelsey's Irish Pub

<u>Tuesday, July 1</u> - Chef Janny Kim of Bistro Blanc versus Chef Aaron McCloud of Cedar

Happy Hour each evening features a complementary wine tasting and hors d'oeurves, as well as special pricing on drinks and food for purchase from Alizee American Bistro. 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=64

Corporate Sponsors:

<u>Platinum Sponsor:</u> Inn at the Colonnade Baltimore, The Umbrella Syndicate

<u>Gold Sponsor:</u> BlueRock Productions, Emmi Roth USA, Maple Leaf Farms, Phillips, Roland Food, Steelite International, Sysco Food Service/AM Briggs

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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.