

Barracudas and The Point in Fells Advance to Round 2 of Local Culinary Competition

Mason Dixon Master Chef Tournament Completes Week One

June 24, 2013 - Baltimore, MD - Round one of the Mason Dixon Master Chef Tournament is off to a great start, as Barracudas Restaurant and Bar and The Point in Fells compete and advance to Round 2 of this live, local interactive chef competition where chef teams vie for a \$1000 cash and a prize package from sponsors to include professional culinary equipment and products.

Four teams competed last week in the first week of the eight week competition, including Luna Del Sea, C&R Pub, Barracudas Restaurant and Bar, and The Point in Fells. Each team prepared an original appetizer, entrée and dessert featuring products from sponsors E. Goodwin and Sons Seafood, Heinz Foodservice and Roland Foods. Chef were required to use proteins Rockfish, local oysters and clams, as well as clam juice, mustard and apple cider vinegar supplied by the week's sponsors, but were otherwise not limited in their creations.

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, Barracudas and The Point in Fells were victorious and will face each other in Round 2 on Monday, July 29th (tickets available for purchase now online at www.MasonDixonMasterChef.com).

Guests were also treated to a Punch Bowl Tasting conducted by *Eric Rumenap of Country Vintner*, and by *Dan Searing author of The Punch Bowl*. They also enjoyed complementary hors d'ouerves (including crab balls prepared by Mari Luna Bistro), dessert bar and coffee.

Additional matches are being held throughout the summer on most Mondays and Tuesdays at the Mari Luna Bistro 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

***Tickets must be purchased in advance for the above pricing. \$35/ \$55 at the door.**

Who:

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

Match 3, Monday, June 24 - Chef Andrew Kopp of Waterfront Kitchen versus Chef Jirat Suphrom In of My Thai

Match 4, Tuesday, June 25 - Chef Melissa Fordham of Gourmet Again versus Chef Joel Soutworth of Leelynn's

Happy Hour will feature a complementary Italian wine tasting Hosted by Rachel Kirk of Southern Wine & Spirits, complementary hors d'oeuvres, as well as special pricing on drinks and food for purchase from Mari Luna Bistro. Guests will 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=49

Chefs are available to provide in-studio food demonstrations and interviews or on-site interviews. (See below.) Additional dates and other chefs participating can be found at: www.masondixonmasterchef.com/schedule-results

When & Where:

The 8-week event kicks-off next week and continues through the summer, with two competitions each week, until August 27th.

June 24 and 25 (5:30 p.m. – 9:00 p.m.)

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

Mari Luna Bistro

1225 Cathedral Street, Baltimore, MD 21201

Why: Celebrate local cuisine and local talent while supporting an important cause. Ten percent of net proceeds will go to Meals on Wheels of Central Maryland, a nonprofit organization that delivers nutritious meals, personal contact and related services to homebound individuals. www.mealsonwheelsmd.org

Interviews: Chefs are available for in-studio and phone interviews and 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.

Corporate Sponsors:

Platinum Sponsor: Mari Luna Bistro

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

Silver Sponsors: All Around Reps, Azar Nuts, E. Goodwin Seafood, Emmi Roth USA, Hatfield, Heinz, Koch Chicken, Logan Sausage, Marcho Farms, Tulkoff

Bronze Sponsors: Acqua Panna / S. Pellegrino, BelGioioso, ECOLAB, Manzo Foods, Mercer Tools, Paderno, Phillips Foods, Provimi Foods, Waring

Other Sponsors include: American Metalcraft, CookTek, Libbey Glass, Schmid Wilson

Media Partners: City Peek, Downtown Diane, Dining Dish, MinxEats, Jessica Lemmo/Examiner

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.