

Bond Street Social Wins Local Chef Competition

2013 Mason Dixon Master Chef Tournament Concludes

August 28, 2013 - Baltimore, MD - The Mason Dixon Master Chef Tournament, a live, local, interactive culinary competition concluded last night after 15 events and eight weeks of competition.

Sixteen chef teams have been competing in this single-elimination tournament since mid-June to determine who would take the title of 2013 Mason Dixon Master Chef Champions. Last night in front of a sell-out crowd at the Mari Luna Bistro in Mt. Vernon it was decided – Bond Street Social took the title!

Bond Street Social and Iron Bridge Wine Company competed in last night's Final Championship match "Battle New York", which featured products from several sponsors including Kobe beef products from AMBriggs, Buttermilk Blue Afinee and Vermont Butter from Emmi Roth USA, prepared Horseradish from Tulkoff Foods, and Pecans from Azar Nuts. Teams were required to use all featured products in their dish creations.

Both teams had previously won three matches to earn the right to compete in the final, and each prepared dishes that the expert judges (Chef/Owner Marc Dixon of Bistro Blanc, Chef/Owner Ted Stelzenmuller of Jack's Bistro, and Mitchell Platt of Woodholme Country Club) described as the best they had seen in the summer-long competition.

The Iron Bridge Wine Company team (Chef Christopher Lewis, Sous Chef Lee Marziale, Jr., and Chef's Assistant Tyler Skinner) wowed with an appetizer of WAGU TARTAR (red onion, horseradish, hollandaise, everything bagel chips), entrée of ROASTED WAGU STEAK (roasted parsnip puree, buttermilk onion ring, local apple, baby vegetable, red wine demi, roasted marrow blue cheese foam), and dessert of PEANUT BUTTER CHEESECAKE TRUFFLES (toasted pecans, cherry reduction jam, peanut butter powder).

Bond Street Social (Chef Neill Howell, Sous Chef Valerie West and Chef's Assistant Adrienne Burratta) prepared an appetizer of WAGYU and FOIE GRAS DUMPLING (star anise, lemongrass and sesame broth), entrée of BLACK PEPPER RUBBED WAGYU HANGAR STEAK (caramelized cipollini onion, blue cheese and bacon butter, duck fried pomme neuf potato), and dessert of OLD SCHOOL STICK AND TOFFEE PUDDING (pecan brittle, brandy cream, toffee sauce).

The winning Bond Street Social team received \$1000 cash from the organizers, \$1800 in culinary prizes from sponsors, a Wisconsin cheese making trip with sponsor Emmi Roth USA which includes an overnight trip with behind the scenes education and tours of cheese making facilities as well as a beer brewery tour (valued at approximately \$2000), 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! The First runner up also receives culinary prizes from sponsors valued at close to \$1000.

However, the biggest winner of the night was charity partner Meals on Wheels of Central Maryland, who received a check for \$2,500 from the organizers at last night's event.

The organizers would like to thank all of their sponsors, the chefs and restaurant participants, the expert judges, and everyone who came out to support the event over the

summer. People interested in finding out about next year's tournament or chefs interested in applying to compete should visit the web site at www.MasonDixonMasterChef.com to sign up for updates or fill out the online chef application.

Corporate Sponsors:

Platinum Sponsor: Mari Luna Bistro, The Umbrella Syndicate

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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.