

Food Fight Continues as Semi-Finals Begin in Local Chef Competition

Four Semi-Finalists are Determined as Grueling 8 Week Tournament Continues

August 12, 2013 - Baltimore, MD - The Mason Dixon Master Chef Tournament, a live, local, interactive culinary competition, completed Round 2 competition last week. The original field of 16 top area chefs is now down to just the four semi-finalists: Iron Bridge Wine Company (Columbia), The Point in Fells (Fells Point), Gourmet Again (Pikesville), and Bond Street Social (Baltimore).

If you've been waiting to come out and see this unique competition live, now's the time, with just three matches left in this summer long competition and tickets going fast!

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)

\$55 for judging experience (includes tax)

Available for purchase at: www.masondixonmasterchef.com

***Tickets must be purchased in advance for the above pricing. \$45/ \$65 at the door (if available).**

The \$35 ticket price includes admission to that night's competition, wine/spirit tasting, passed hors d'oeuvres during happy hour (5:30 – 7:00pm), dessert and coffee bar, all taxes and a 10% donation to charity. Tickets are on sale now, and are expected to sell out quickly!

Semi-Final Matches:

The line-up for August 19 and 20 matches in "Battle Italy" include:

Match 13: Monday, August 19 - Chef Jeff Keeney of The Point in Fells versus Chef Christopher Lewis of Iron Bridge Wine Company

Match 14: Tuesday, August 20 – Chef Melissa Fordham of Gourmet Again versus Chef Neill Howell of Bond Street Social

Featured products for the semi-finals will include:

- Veal hip sirloin, veal hangar, and veal short ribs from Marcho Farms
- Cerignola red olives, Farro semi-pearled umbria, balsamic vinegar, and Castelvetro pitted olives from Roland Foods
- La marzano tomato from Manzo Food
- Sardinian crisp bread with evo and Camp Corto from DeMedici
- Fontana prosciutto and agriform Grana Padano cheese from Atalanta
- Italian hot sausage from Logan Sausage
- Burrata cheese from BelGioso

The line-up for the August 27th Final Championship match "Battle New York" will be the winners of the above semi-final matches.

Happy Hour each evening will feature a complementary wine or spirit tasting, hors d'oeuvres, as well as special pricing on drinks and food for purchase from Mari Luna Bistro both days. 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=59

When & Where:

Event Timeline:

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 (complementary dessert and coffee bar for all guests)

Mari Luna Bistro

1225 Cathedral Street, Baltimore, MD 21201

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 Folkart, Karen@masondixonmasterchef.com.

Corporate Sponsors:

Platinum Sponsor: Mari Luna Bistro, The Umbrella Syndicate

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

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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.

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.