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## **CELEBRITY CHEFS, PHILLY'S CULINARY ELITE PREP FOR 15<sup>TH</sup> ANNUAL 'MEALS FROM THE MASTERS,' BENEFITING MEALS ON WHEELS DELAWARE**

### **R2L, FISH and PorcSalt Talent Join James Beard and Iron Chef Alums for Annual Benefit, April 20-22 in Wilmington**

**Wilmington, DE** (April 6, 2012) – From America's top kitchens and toughest TV cooking contests, 75 ace chefs are putting competition aside and coming together for a good cause this month at the 15<sup>th</sup> annual 'Meals From The Masters,' benefiting nonprofit Meals on Wheels Delaware.

In 15 years' time, 'Meals From The Masters' has grown into a highly anticipated culinary extravaganza and fundraising event. This year, the *Evening With The Masters* and *Cellar Masters' Wine Auction*, to be held on Friday, April 20, will present delicious cuisine and hands-on culinary demonstrations from Delaware's best restaurants, and sweet samplings from Philly's own pastry chef Monica Glass of FISH. *MasterChef* season two winner and Delaware native Jennifer Behm will be hosting throughout the night at the new location, Doubletree Downtown.

On Sunday, April 22, the signature *Celebrity Chefs' Brunch* promises the culinary stylings of world-class chefs, including chef Daniel Stern and pastry chef Peter Scarola of R2L in Philadelphia, and chef/charcutier Matthew Ridgway of PorcSalt in Bucks County, alongside James Beard Foundation winners and nominees and popular television 'chefestants'. NBC 10's resident foodie Tim Furlong will be dishing on all of the action as emcee for the event.

"Meals From The Masters' is a wonderful spring weekend of food, fine wine and fundraising," said Meg Nichols, director of events for Meals on Wheels Delaware. "This year, for our 15<sup>th</sup> annual event, we're presenting more top local talent than ever before at our Friday night festivities. We are so thankful to have the support of so many chefs, volunteers and sponsors. And on Sunday morning, we'll welcome an unparalleled caliber of celebrity chefs from all around the country to keep the celebration going," she said.

#### **Culinary Events Calendar**

*Evening With The Masters* features tastings from 40+ regional restaurants, plus spirits and fine wine selections from Chaddsford Winery, Dogfish Head and other local distributors. The evening's 800 guests will enjoy a tented terrace reception, live music, and a unique basket auction. The popular *Cellar Masters' Wine Auction* – accessible with a VIP event ticket – presents an auction teeming with fine and rare wines, topped off with specialty pours from Prestige Beverage Group and Moore Brothers Wine Company, and a selection of hors d'oeuvres, fine cheeses and gourmet desserts provided by The House of William & Merry and FISH Philadelphia.

Later in the weekend, 'Meals From The Masters' brings together 30 world-class chefs for the 15<sup>th</sup> annual *Celebrity Chefs' Brunch*. The day is filled with culinary treats for a crowd of nearly 1,000, and a tempting silent auction emceed by NBC10's Tim Furlong, complete with coveted world travel packages, fine art and jewelry, guest chef dinners and dining packages, gourmet cooking equipment, entertaining accoutrements, and more.

Event and ticketing information for the 'Meals From The Masters' weekend is as follows:

**10<sup>th</sup> Annual Evening With The Masters**

Friday, April 20, 6:30-10:00pm

Doubletree Downtown Wilmington, 700 N. King Street, Wilmington, DE

\$75

**8<sup>th</sup> Cellar Masters' Wine Auction**

Friday, April 20, 6:00-9:00pm

Doubletree Downtown Wilmington, 700 N. King Street, Wilmington, DE

\$125 (includes early entry to *Evening With The Masters* and valet parking)

*Tickets are limited!*

**15<sup>th</sup> Annual Celebrity Chefs' Brunch**

Sunday, April 22, 10:30am-1:30pm

Bank of America, 1100 N. King Street, Wilmington, DE

\$175 (\$115 is tax-deductible)

An all-access pass, available for \$250, grants access to all three events during the 'Meals From The Masters' weekend. All tickets can be purchased at [www.mealsonwheelsde.org](http://www.mealsonwheelsde.org).

**The Philly Masters**

West Chester native **Monica Glass** discovered an early love for playing with sugar. Sans culinary school, Glass refined her innate pastry skills first at Gotham Bar and Grill in New York City, working under executive pastry chef Deborah Racicot; then moved on to become a pastry assistant at Le Bernardin, one of New York's top restaurants, working under Chef Michael Laiskonis; head pastry chef at 10ARTS in Philadelphia; and pastry chef at the seafood-centric FISH, newly relocated to the ground floor of The Independent Hotel in Philadelphia's Midtown Village neighborhood. Here, and at the *Cellar Masters' Wine Auction*, she'll serve up sweet treats like carrot cake with carrot mousse, lavender pickled carrots and praline.

Self-taught chef and restaurateur **Daniel Stern** cooked with some of the world's most renowned chefs – Gray Kunz, Daniel Boulud, Rocco DiSpirito and Jean-Georges Vongerichten – before returning to his native Philadelphia in 2002 as executive chef of Le Bec-Fin, reclaiming the restaurant's much-coveted fifth Mobil Star. In 2005 he launched Daniel Stern Restaurants, and in January 2010 opened R2L, Philadelphia's highest restaurant on the 37<sup>th</sup> floor of Two Liberty Place. Stern has received much acclaim for his innovative interpretations of American cuisine, from *Food & Wine*, *Esquire*, *Bon Appétit*, *Gayot* and more. At the *Celebrity Chefs' Brunch*, he'll serve a playful version of shrimp on a shingle: poached shrimp with creamed chipped lobster on brioche.

Stern's pastry chef, **Peter Scarola**, has worked alongside him since spring 2008, combining haute cuisine with home cooking in dramatically designed spaces. Prior, Scarola was part of the opening team of a bakery and country inn and restaurant in St. Peter's Village, in the suburbs of Philadelphia; pastry chef at Lacroix at The Rittenhouse in Philadelphia; and head of the pastry department at Everest Restaurant in Chicago, during which the restaurant was ranked #1 in the city by Chicago Magazine. At the *Celebrity Chef's Brunch*, Scarola will be dishing up milk chocolate crèmeux, coconut cake and passionfruit.

Dubbed the ‘carnivore king,’ chef and charcutier **Matthew Ridgway** has seen some of the country’s finest kitchens – in California and Atlanta, at the Oak Room in the Plaza in New York where he was chef de cuisine, in Taiwan and France, and Philadelphia’s own Four Seasons and Lacroix. Most recently, he carved out his own artisanal enterprise: PorcSalt, a Bucks County charcuterie. Here, Ridgway follows in the traditions of French and Italian artisans who, over many centuries, perfected the art of preserving meat. He stays true to the tastes of the changing seasons, using the finest, most local ingredients available, and gets “back to the earth” as much as possible. At the *Celebrity Chefs’ Brunch*, he’ll sample pork pie andouillettes with pickled prunes, homemade yogurt and sauce foyot.

### **Iron Chefs and James Beard Winners**

‘Meals From the Masters’ will also welcome television ‘chefeftants’ and James Beard Foundation winners and nominees to the *Celebrity Chefs’ Brunch*.

Chef **Holly Smith** was a season two contestant on *The Next Iron Chef*, and later appeared as a challenger in a season eight episode of *Iron Chef* where she won against incumbent Cat Cora. Smith was sous chef at Seattle restaurants Dahlia Lounge and Brasa before opening her own Café Juanita in Kirkland, Wa., in early 2000. Smith received awards and recognition from *Esquire*, *Wine Spectator*, *Gourmet*, *Food & Wine*, *The Robb Report* and *Travel and Leisure*, and are semifinalists for the 2011 James Beard Awards for “Outstanding Chef” and “Outstanding Restaurant.”

Chef **Cathy Whims** has been recognized for her talent by the James Beard Foundation and is a four-time nominee in the “Best Chef Northwest” category (2009- 2012). Whims spent 12 years as the executive chef of Genoa before becoming the owner in 1992. Since then, Whims was inspired to open her own restaurant, Nostrana, in 2006 specializing in the regional cuisines of Italy. Her latest project, Oven and Shaker, has her working side-by-side with renowned mixologist Ryan Magarian highlighting Italian street food and wood oven-fired pizza paired with fresh classic cocktails.

A full list of ‘Meals From The Masters’ participants is available at [mealsfromthemasters.com/](http://mealsfromthemasters.com/).

### **ABOUT MEALS ON WHEELS DELAWARE AND MEALS FROM THE MASTERS**

The mission of Meals On Wheels Delaware is to ensure – through the provision of financial and human resources – that every eligible senior in the State of Delaware receives a hot, nutritious meal in their home.

A nonprofit 501(c)3 organization, Meals On Wheels Delaware is a public/ private partnership between the federal government, the State of Delaware, five meal-providing agencies and thousands of volunteers from corporations, civic, religious and community groups. Additional financial and volunteer resources are made available for agency providers, to ensure that no senior in Delaware is on a waiting list for a hot meal delivered to their home.

Each year, the program provides and delivers 600,000 hot, nutritious meals on a daily basis to nearly 4,000 homebound seniors statewide, along with a gift of health, independence and companionship. In support of that work, the *Evening With The Masters* (held annually since 2002), *Cellar Masters’ Wine Auction* (held annually since 2004) and *Celebrity Chefs’ Brunch* (held annually since 1997) – together with Meals on Wheels Delaware fall fundraisers including *Denim & Diamonds* and the *Celebrity Chefs’ Beach Brunch* – have raised in excess of \$5 million for meal delivery programs in Delaware.

For more information, go to [www.mealsonwheelsde.org](http://www.mealsonwheelsde.org).

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