

**For Immediate Release**

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*Celebrity Chefs' Brunch, Chef TJ Delle Donne dish - eggs, bacon, and caviar; Photo by Ben Fournier.*

## **Meals On Wheels Delaware *Weekend of Events* a Soaring Success!**

***More than 800 people attended culinary events to support Delaware's homebound seniors***

**Wilmington, Del.** – Meals On Wheels Delaware is pleased to announce the success of the 12<sup>th</sup> Annual *Cellar Masters' Wine Auction* and 19<sup>th</sup> Annual *Celebrity Chefs' Brunch*. *The Cellar Masters' Wine Auction* took place April 16<sup>th</sup>, 2016 at the Wilmington Country Club and *The Celebrity Chefs' Brunch* took place April 17<sup>th</sup>, 2016 at Hercules Plaza. Funds raised will significantly contribute to our mission and will help ensure the nearly 4,000 homebound seniors in the state of Delaware can rely on a lunchtime meal delivery.

*The Cellar Masters' Wine Auction* featured a multi-course seated dinner, each course was prepared by a diverse culinary talent and paired with hand-picked wine. Chef T.J. Delle Donne of *Johnson & Wales University* in Providence, RI, prepared the first course, Chef Jason Stratton of *Mamnoon* in Seattle, WA, prepared the second course. The main course was prepared by Chef Justin Walker of *Earth at Hidden Pond* in Kennebunkport, ME and featured aged duck carnitas, rye cavatelli, peas, rhubarb agrodolce, wood fired radish, and dessert was prepared by Chef Stuart Lane of *Spinasse* located in Seattle, WA.

All wine pairings and auction items were donated to maximize proceeds. Wine pairings for the seated dinner included Hartenberg Shiraz, Sposato Sauvignon Blanc, 2015, Mountain Reserve Cabernet Sauvignon 2013, and Hogue Late Harvest Riesling 2014. Remarkable auction items included a trip to South Africa for a fantastic six night stay on an African Safari, a prohibition era 2 liter Bootleg Rye Whiskey barrel, and a painted wine bottle with original Jamie Wyeth artwork. The most impressive and rewarding auction item included the opportunity to "Support

A Senior”, giving donors the opportunity to provide a month of meals to a Delaware Homebound Senior. “Watching the audience bid and raise money to support our homebound neighbors, mothers, fathers, and friends is what these events are all about. We are here to make a difference and raise funds to ensure no senior is put on a meal waiting list. We are thankful for all those in attendance who support our mission to end senior hunger,” said Regina Dodds, Director of Events.

The weekend finished with the *Celebrity Chefs’ Brunch*, which featured an array of culinary delicacies from 28 acclaimed chefs, signature brunch cocktails, live entertainment, a silent auction, and fun. The Celebrity Chefs' Brunch has been a celebrated event since 1997 showcasing chefs from across the country, region, and world. Chefs came together to indulge guests by sharing culinary brunch tastings to support Meals On Wheels Delaware.

Participating chefs included Justin Baade of Waterbar in San Francisco, CA; Paul Bachand of Recipe- A Neighborhood Kitchen in Newberg, OR; Michael Blackie of NeXT in Stittsville, ON; Pat Bradley of Tonic Bar & Grille in Wilmington, DE; Daniel Butler of Piccolina Toscana in Wilmington, DE; Hari Cameron of a(MUSE.) in Rehoboth Beach, DE; Joy Crump of FOODE in Fredericksburg, VA; Patrick D’Amico of Metro Pub & Grill in Middletown, DE; Thomas J. Delle Donne of Johnson & Wales University in Providence, RI; Donald Drake of Magnolias in Charleston, SC; Tim Drozdowski of Harry’s Seafood Grill in Wilmington, DE; William Hoffman of The House of William & Merry in Hockessin, DE; Eric Huntley of Platinum Dining Group- RedFire Grill & Steakhouse in Hockessin, DE; Lee Gregory of The Roosevelt in Richmond, VA; Dwain Kalup of Domaine Hudson in Wilmington, DE; Mark Levy of Magdalena at The Ivy Hotel Baltimore in Baltimore, MD; Clifford Lyness of Perspectives Restaurant at Brookstreet Hotel in Ottawa, ON; Harold Marmulstein of Salty Sow in Austin, TX; Jeff Matyger of Platinum Dining Group- Capers & Lemons in Wilmington, DE; Bruce Moffett of Barrington’s Restaurant in Charlotte, NC; Lamar Moore of Smoke Daddy BBQ in Chicago, IL; Deb Paquette of Etch in Nashville, TN; Larry Schreiber of Good Food on Montford in Charlotte, NC; Bryan Sikora of La Fia in Wilmington, DE; Joe Sparatta of Heritage & Southbound in Richmond, VA; John Tesar of Knife in Dallas, TX; Parke Ulrich of Waterbar & EPIC Steak in San Francisco, CA; Thomas Van Lente of White Oak Tavern & Inn in Chicago, IL; Cassy Vires of Companion Baking Co. in St. Louis, MO.

This year was the first time in the event’s history a young professional’s ticket was offered. Young professionals, guests ages 21-40 and made up 40% of the overall attendance of the event, which included over 800 guests. Another first for the event was the addition of the “Culinary Passport”, a printed card where guests were able to vote for their favorite sip, favorite bite, and friendliest chef. Top performers at the event included BreakThru Beverage and Colliers for best sip. Overall, guests enjoyed all the culinary offerings, but favorite’s included Chef Donald Drake’s shrimp and grits, Chef TJ Delle Donne eggs, bacon, and caviar and Chef Patrick D’ Amico’s scallops. The friendliest chefs included Chef Dan Butler, Chef Cassy Vires, Chef Donald Drake, and Chef Eric Huntley.

“We are thrilled with the event support from our community, sponsors, chefs, staff, board,

volunteers, and event committees, without their dedication and hard work these event would not come to fruition. As a staff, we appreciate and would like to thank those who took time out of their weekend to help raise funds for homebound seniors statewide” said Anne Love, Executive Director of Meals On Wheels Delaware.

### **About Meals On Wheels**

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. The organization provides additional financial and volunteer resources to meal-providing agencies, to ensure that no senior in Delaware must be put on a waiting list for meal service. Last year, Meals on Wheels volunteers delivered 664,810 hot, nutritious meals to nearly 4,000 homebound seniors statewide. This service gives recipients the gifts of health, independence, and companionship.