



**For Immediate Release**

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**'MEALS FROM THE MASTERS' WELCOMES CULINARY ELITE  
TO WILMINGTON, APRIL 19<sup>TH</sup> & 21<sup>ST</sup>**

*Food Network Canada's Michael Blackie, Top Chef Contestant Tyler Wiard, 2013 James Beard finalist Brad Spence and R2L owner, Daniel Stern are just a few of the amazing culinary talents who will be participating.*

Wilmington, DE (March 20, 2013) – Meals On Wheels Delaware is excited to announce the lineup for the 16th annual "Meals From The Masters" series of culinary events. **"Evening With The Masters"** kicks off the weekend on Friday April 19th from 6:30 pm to 10:00 pm at The Doubletree Wilmington Downtown. Tickets are \$75.00 and guests will be treated to delicious food prepared by top local and regional chefs from Amis in Philadelphia, Buckley's Tavern in Wilmington, Caffé Gelato in Newark, La Fia the newest Bryan Sikora restaurant, Ulysses American Gastropub in North Wilmington, and many more. *New this year: a tented craft beer garden for guests to sample top hand-crafted brews from Delaware's own 16 Mile Brewery, Dogfish Head Brewery, and Twin Lakes Brewery, to regional favorites Evolution Craft Brewing Company and Yards Brewing Company—with special surprises provided by the beer connoisseurs at Two Stones Pub and NKS Distributing.*

**"We look forward to this weekend of events every year and know our supporters do as well," stated Mari Considine, Executive Director for Meals on Wheels Delaware. "A new venue for the Brunch and a craft beer garden for the Evening are just a few of the exciting changes our guests have to look forward to!"**

Chaddsford Winery in Chadds Ford, PA, Standard Distributing in New Castle, DE and United Distributors of Delaware in New Castle, DE are just a few of the vendors providing wine and

spirits for the evening. Free secured parking and discounted overnight accommodations will also be offered by calling the Doubletree Downtown at (302) 655-0400 or the Marriott Courtyard at (302) 429-7600 and mentioning Meals On Wheels or Meals From The Masters.

**The Ninth Annual Cellar Masters' Wine Auction** will be held on Friday, April 19, 2013 from 6:00 pm to 10:00 pm at the Doubletree Downtown. Premium wine pours and gourmet hors d'oeuvres provided by Moro Restaurant, Moore Brother's Wine Company and Prestige Beverage Group. Tickets are only available to wine sponsors at this time.

Cap off the weekend at the **Sixteenth Annual Celebrity Chefs' Brunch** on Sunday, April 21st from 11:00 am to 2:00 pm at a *new venue*: The Hercules Plaza in Downtown Wilmington. Tickets are \$175 and guests will get the opportunity to sample dishes by international and nationally celebrated chefs. This year's presenting chefs include:

- *Norman Aitken* from Juniper Restaurant and Wine Bar in Canada
- Food Network Canada host, *Michael Blackie*
- *Kurt Boucher* an Iron Chef Contestant
- *Jay Caputo* a 2012 James Beard Semi-finalist
- *Dana Cree* featured on Food Network's "No Reservations"
- *Francois Gagnon* from Top Chef Canada
- *Rick Gresh* a James Beard Rising Star of American Cuisine
- *Bruce Moffett* a 2009 James Beard Nominee
- *Davide Pugliese* from the British Virgin Islands
- *Nathan Rich* winner of the 2012 Relais and Chateaux Rising Chef Award
- *Matthew Ridgway*, owner and chef of PorcSalt, a Bucks County charcuterie.
- *Holly Smith* a 2008 James Beard Best Chef Northwest and Iron Chef Contestant
- *Daniel Stern* chef of Philadelphia's R2L
- *Giuseppe Tentori* a 2013 James Beard Semi-finalist – Best Chef Midwest
- *Tyler Wiard* a 2012 Top Chef Seattle Contestant

A full list of 'Meals from the Masters' participants is available at [www.mealsonwheelsde.org](http://www.mealsonwheelsde.org)

"Meals from the Masters" is the largest fundraiser held by Meals on Wheels throughout the year, allowing meal delivery programs throughout Delaware to continue to provide 630,000 hot, nutritious meals on a daily basis to over 4,000 homebound seniors statewide. Without a resource like Meals On Wheels Delaware many of Delaware's seniors would be placed on waiting list, unsure where or when their next meal was coming. These fundraising efforts ensure no eligible senior goes hungry throughout the year and even the most vulnerable citizens within our community are given something to look forward to each day: a caring volunteer bringing a hot meal, friendly smile and warm conversation.

#### **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 630,000 hot, nutritious meals on a daily basis to over 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 Tickets and a complete list of participating chefs and restaurants, please visit <http://mealsonwheelsde.org>.

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