



E. J. KRAUSE &
ASSOCIATES, INC.

MetroCooking DC

The Metropolitan Cooking & Entertaining Show

<http://www.ejkrause.com>

FOR IMMEDIATE RELEASE

METROCOOKING DC ANNOUNCES 2016 LINE-UP FEATURING CELEBRITY CHEFS JACQUES PEPIN, TOM COLICCHIO, DUFF GOLDMAN & DOZENS OF DC AREA CHEFS, VENDORS & RESTAURANTS DECEMBER 3RD & 4TH, 2016

NEW ALL-INCLUSIVE TICKET OPTION, JAMES BEARD FOUNDATION COOKING STAGE, RAMW GRAND TASTING PAVILION, BBQ BASH, HUNDREDS OF SPECIALTY FOOD VENDORS SET FOR TWO-DAY FOOD SHOWCASE

(September 29, 2016 – Washington, DC) MetroCooking DC (www.MetroCookingDC.com; @MetroCookingDC), the region's largest two-day culinary showcase, returns to Washington DC on December 3rd and 4th, 2016 at the Walter E. Washington Convention Center debuting an exciting local and national celebrity studded line-up of Chefs, Cookbook Authors, and more.

Show-goers will have the opportunity to celebrate the holiday season and shop from aisles of specialty food products – many featuring some of the DC areas top gourmet purveyors – including a wide variety of holiday gift options, while experiencing live demos from James Beard honored celebrity chefs, partake in interactive and informative workshops, and enjoy book signings from some of the most celebrated culinary authors in our country; all included in a general admission ticket priced at \$21.50 for Adults and \$10 for Children Ages 4-12. The 11th edition of the event is organized by E.J. Krause & Associates.

The James Beard Foundation Cooking Stage welcomes an all-star lineup this year, including demos from culinary legends including Jacques Pepin, Tom Colicchio, Food Network's "Ace of Cakes" Duff Goldman of Baltimore's Charm City Cakes, and celebrated RAMW RAMMY award-winners and local DC area-based chefs including Erik Bruner-Yang of Maketto, Scott Drewno of The Source, and Chef Peter Chang - along with other regional James Beard honored winners and nominees. And on Saturday, chefs from renowned culinary school L'Academie de Cuisine will lead hands on cooking classes.

Additionally there will be several interactive activities, which are events within the event. The Beer, Wine & Spirits Garden, open both days, will serve as the ultimate spot for sipping craft beer, specialty wines, and spirits. Following the success of the launch of last year's hugely popular BBQ Bash, it will return on Saturday, December 3 with Chef David Guas, author of Grill Nation and star of the Travel Channel's American Grilled, as the host of this special event. Attendees will be able to sample an assortment of meats from the area's top barbecue restaurants and pitmasters, while also discovering the latest grilling tips and trends. On Sunday, December 4, more than 50 restaurants will serve up signature sweet and savory bites at the 4th annual Restaurant Association of Metropolitan Washington's Grand Tasting Pavilion.

Throughout the two day event there will be non-stop activities including ongoing tastings, demos, and home entertaining and cooking workshops. Known to be a great shopping show, this year 200 specialty food exhibitors will showcase products – many for sale, making the event the perfect place to shop for holiday gifts for gourmands. The popular Natural Products and Healthy Living Pavilion will feature organic and natural products.

General admission tickets are priced at \$21.50, which includes admission to the James Beard Stage; cooking classes, Beer, Wine & Spirits Garden, BBQ Bash and RAMW Grand Tasting Pavilion are special ticketed events and sold separately. VIP ticket packages are available, which will afford an exclusive meet and greet with Tom Colicchio, Jacques Pepin and/or Duff Goldman, plus access to additional ticketed special events.

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11th ANNUAL METROCOOKING DC SHOW

Saturday, December 3rd – Sunday, December 4th, 2016

Walter E. Washington Convention Center – Washington, DC

Hours: 10 am – 5:30 p.m. Dec 3; 10 am – 5 pm Dec 4

Ticket Prices: General Admission - \$21.50 in advance; Children 4-12 - \$10 in advance

Children under 4 free with paid adult

www.MetroCookingDC.com

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