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JUST ADDED: CARLA HALL TO DEMONSTRATE HOW TO MAKE HER FAMOUS HOLIDAY BISCUITS & SIGN HER COOKBOOKS

PLUS GUY FIERI, JOSÉ ANDRÉS AT DEC 9-10 METROCOOKING DC SHOW

James Beard Chefs, 100s of specialty food vendors, BBQ Bash, L'Academie de Cuisine classes set for two-day culinary showcase

(November 8, 2017 – Washington, DC) – In addition to Food Network's Guy Fieri and local favorite José Andrés at the December 9-10 **MetroCooking DC** show, it has been announced that Carla Hall from The Chew will participate in the two-day culinary showcase. Hall will show attendees how to make her famous holiday biscuits and she will also be signing her cookbooks at a private signing.

Also added among the dozens of cooking demonstrations, chef talks and special activities is a gluten-free brunch cooking class set for Sunday December 10, where attendees can learn how to make a gluten-free breakfast of pancakes, frittata, grits and pastries they can take home or eat right there.

Show-goers may shop from aisles of specialty food products, including holiday gift options, experience live demos from James Beard honored chefs, participate in interactive workshops and attend book signings from authors from throughout the country.

At the James Beard Foundation Cooking Stage will be an all-star lineup, including, Andrés, and RAMMY award-winners and local DC area chefs including Erik Bruner-Yang, Maketto; Vikram Sunderam, Rasika and Bindaas and Amy Brandwein, Centrolina along with other regional Beard honored winners and nominees. In addition, chefs from L'Academie de Cuisine will lead hands on cooking classes.

Several interactive events within the event include a two-day Beer, Wine & Spirits Garden, with craft beer, specialty wines and spirits. The BBQ Bash on Saturday, December 9 with Chef Marjorie Meek-Bradley, of DC's Smoked & Stacked and Top Chef, hosting this special event. Attendees will find the area's top barbecue restaurants and pitmasters offering food samples and giving grilling tips and trends. On Sunday, December 10, more than 50 restaurants will serve up signature sweet and savory bites at the 5th annual Grand Tasting Pavilion benefiting SOME (So Others Might Eat).

Throughout the two-day event, there will be 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 and sell products making the event a place to shop for holiday gifts for gourmands. The 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 Cooking Stage and the Exhibitor Marketplace. The L'Academie de Cuisine cooking classes, Beer, Wine & Spirits Garden, BBQ Bash and the Grand Tasting are special ticketed events and sold separately. VIP ticket packages are available, which will afford a backstage meet and greet with Guy Fieri and José Andrés, plus access to additional ticketed special events. The region's largest two-day culinary showcase is organized by E.J. Krause & Associates.

12th ANNUAL METROCOOKING DC SHOW

Saturday, December 9 – Sunday, December 10, 2017 Walter E. Washington Convention Center – Washington, DC Hours: Saturday Dec 9: 10 am – 5:30 pm; Sunday Dec 10: 10 am – 5 pm Ticket Prices: General Admission - \$21.50 in advance; Children 4-12 - \$10 in advance Children under 4 free with paid adult www.MetroCookingDC.com @MetroCookingDC

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TO APPLY FOR MEDIA CREDENTIALS: http://www.metrocookingdc.com/mediaregistration.html

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