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MARTHA STEWART, WOLFGANG PUCK TO HEADLINE 2019 METROCOOKING DC SHOW

In addition Emmy-winning Chef Lidia Bastianich, "BBQ Pitmasters" Myron Mixon, James Beard chefs, specialty food vendors, BBQ Bash, cooking classes at culinary showcase

(June 30, 2019 – Washington, DC) Making her first appearance at MetroCooking DC, the region's largest culinary showcase, Martha Stewart will headline the November 16-17, 2019 show to be held for its 14th year at the Walter E. Washington Convention Center. In addition, internationally-renowned chef and restaurateur Wolfgang Puck will take the MetroCooking stage. Other well-known chefs, Emmy-award winning Lidia Bastianich and the "winningest man in barbeque" TV host and restaurateur Myron Mixon will make appearances as well. This event is organized by E.J. Krause & Associates.

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 Lagasse, and Restaurant Association of Metropolitan Washington RAMMY award-winners and local DC area chefs including Victor Albisu, owner of Paco Madre and Taco Bamba restaurant; Amy Brandwein, 2018 RAMMY "Chef of the Year", from Centrolina; Erik Bruner-Yang, of Maketto; Haidar Karoum, owner of Chloe along with other regional Beard honored winners and nominees. In addition, regional chefs 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 plus the dueling pianos from National Harbor's Bobby McKeys. At the **BBQ Bash** hosted by Myron Mixon on Saturday November 16 attendees will find the area's top barbecue restaurants and pitmasters offering food samples and giving grilling tips and trends. On Sunday, November 17, more than 50 restaurants will serve up signature sweet and savory bites at the 7th annual **Grand Tasting Pavilion** benefiting SOME (So Others Might Eat). A Natural Products & Healthy Living pavilion will showcase healthy dining products and culinary innovations.

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 exhibit and sell products making the event a place to shop for holiday gifts for gourmands.

General admission tickets are priced at \$21.50, which includes admission to the James Beard Cooking Stage and the Exhibitor Marketplace. The 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 Stewart and Puck, plus access to additional ticketed special events.

14th ANNUAL METROCOOKING DC SHOW

Saturday, November 16 – Sunday, November 17, 2019
Walter E. Washington Convention Center – Washington, DC
Hours: Saturday Nov 16: 10 am – 5:30 pm; Sunday Nov 17: 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

About E.J. Krause & Associates:

For more than 30 years, E.J. Krause & Associates, Inc. (EJK) has been a worldwide leader in exhibition and conference management. EJK is one of the largest privately held exhibition management companies in the world, with offices on three continents. EJK produces a growing portfolio of over 40 events, serving 14 different industries. We excel in creating global brand leading events, bringing companies together to network and generate business. For more information please visit www.ejkrause.com.