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MARTHA STEWART, CARLA HALL TO HEADLINE DECEMBER 4-5, 2021, METROCOOKING DC SHOW AS LOCAL ORGANIZERS BRING CULINARY COMMUNITY TOGETHER

ALSO, BBQ WORLD CHAMPS TUFFY STONE & MYRON MIXON, JAMES BEARD CHEFS, SPECIALTY FOOD VENDORS AND COOKING DEMOS

(October 26, 2021 - Washington, DC) – Coming back, for the first time since 2019, the region's largest culinary showcase, **MetroCooking DC** returns to the Washington Convention Center December 4-5 with Martha Stewart and Carla Hall headlining the event. Local show organizer, E.J. Krause & Associates are returning this foodie extravaganza to DC in support of the resilience of the hospitality industry as it reemerges from pandemic shutdowns.

Also making appearances will be the country's two most decorated barbeque champions, six-time world champ Tuffy Stone and five-time champ Myron Mixon. They will co-host the BBQ Bash on Saturday, December 4 where attendees will be able to sample from the area's best barbeque restaurants.

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, with Restaurant Association of Metropolitan Washington RAMMY award-winners and local DC area chefs including Amy Brandwein, from Centrolina and Piccolina; Erik Bruner-Yang, of Maketto; Scott Drewno and Danny lee of ChiKo; Nick Stefanelli, of Masseria and Officina, and Kevin Tien of Moon Rabbit 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**, highlighting breweries, wineries, distilleries and cideries. On Sunday, December 5, more than 50 restaurants will serve up signature sweet and savory bites at the 8th annual **Grand Tasting Pavilion** benefiting SOME (So Others Might Eat). A host of cooking classes and demonstrations will fill the hall both days with chefs teaching everything from knife skills to how to make your own pasta.

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 \$20, 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 Pavilion are special ticketed events that are sold separately. Tickets are also available for book signings by celebrity chefs Stewart, Hall, Stone, Mixon and vegan chef Miyoko Schinner.

15th ANNUAL METROCOOKING DC SHOW

Saturday, December 4 – Sunday, December 5, 2021

Walter E. Washington Convention Center – Washington, DC

Hours: Saturday Dec 4: 10 am – 5:30 pm; Sunday Dec 5: 10 am – 5 pm

Ticket Prices: General Admission - \$20 in advance.

Children 4-12 - \$10 in advance

Children under 4 free with paid adult

www.MetroCookingDC.com

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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.