

News Release

For more information, please contact:

Shamia K. Holloway Capital Area Food Bank 202-526-5344 ext. 230 202-529-1253 fax holloways@capitalareafoodbank.org

FOR IMMEDIATE RELEASE

LOCAL CHEFS COMPETE FOR BEST TACO AND HELP RAISE FUNDS FOR RESIDENTS STRUGGLING WITH HUNGER

The Food Experiments Host Cooking Competition and Support the Capital Area Food Bank

WHAT: The Food Experiments will host the D.C. Taco challenge this Sunday, a cook-off featuring the region's top amateur and professional chefs, and donate a portion of the proceeds to the Capital Area Food Bank. Created by Nick Suarez and Theo Peck, the Food Experiments are a series of traveling cooking competitions that challenge amateur chefs to feature an "experimental" ingredient or theme. The event is sponsored by the Brooklyn Brewery.

The Capital Area Food Bank, the metro area's hub for food sourcing and distribution in the hunger relief movement, has experienced a 25 percent increase in demand for food assistance over the past four years.

- WHO: Nick Suarez and Theo Peck, Founders, The Food Experiments
 - Lauren DeSantis, Producer and Host, Capital Cooking
 - Amy McKeever, Editor, Eater DC
 - CAFB representatives
- WHEN: Sunday, May 15, 2011 12 – 4 PM
- WHERE: Rock and Roll Hotel 1353 H Street, NE Washington, DC 20002
- **HOW:** Tickets are \$10 in advance; \$15 the day of the event. Ticket includes tasting samples and a beer from the Brooklyn Brewery. A portion of the proceeds will be donated to the CAFB.
- WHY: Kids are going hungry over 200,000 are at risk of hunger in the metro area
 - The food bank's partner agencies are reporting longer lines and seeing first-time visitors
 - In the District of Columbia, 1 in 3 residents is at risk of or suffering from hunger
- **VISUALS:** Chefs preparing tacos in food challenge
 - Interviews with The Food Experiments Founders Nick Suarez, Theo Peck and local chefs

CONTACT: Shamia Holloway, CAFB 202.526.5344; cell: 513.604.7859 holloways@capitalareafoodbank.org Theo Peck 646.369.5371 thefoodexperiments@gmail.com