

# IRON CHEF COMPETITION

Meals on Wheels Atlanta's Young Professional Board is hosting the first annual "Iron Chef Competition" in MDWA's newly renovated kitchen on September 30 at 7:00 pm, and we would love for you to be there! The competition will consist of three chefs creating an appetizer, entrée, and dessert with ingredients donated from The Peachtree Farmer's Market and Springer Mountain Chicken. Tickets are \$40 per person and seating is limited so [get your tickets now!](#) Please contact Jessica Perno, Director of Special Events, with any questions or concerns at [jperno@mealsonwheelsatlanta.org](mailto:jperno@mealsonwheelsatlanta.org) or at 404.605.8450.

## THE CHEFS



**Jason Hall, Mason Tavern:** Hailing from South Georgia, Chef Jason Hall brings sixteen years of culinary experience as the Executive Chef of Mason Tavern. After graduating from Valdosta State University, Jason was off to St. Simons Island where he landed a gig working in the kitchen as a line cook at Sea Island Resort at River Bar. He advanced quickly to the fine dining kitchen cooking for their five-star dining room, The Georgian Room. Now the Executive Chef of Mason Tavern, Chef prides himself on his leadership skills, dedication and strong attention to detail while behind the pass.



**Timothy Magee, Community Smith:** After graduating from Florida State University with a Bachelor of Science in Political Science and History, Chef Timothy Magee entered Johnson & Wales University in Charleston, South Carolina, where he graduated summa cum laude in 1998. After joining Alan & Cindy LeBlanc to continue their development of White Oak Kitchen & Cocktails' classic Southern soul, Chef Magee is now at Community Smith.



**Zeb Stevenson, Watershed:** Zeb Stevenson, a former Cornell art major, has risen through the ranks to make a culinary name for himself in Atlanta. During his tenure at The Livingston, he won Food Network's "Chopped" cooking competition and opened Proof + Provision speakeasy, which became an immediate success. Zeb has evolved into a forward thinking chef and his commitment to local and sustainable ingredients allows him to be at his creative best.

## THE JUDGES



**Kate Parham Kordsmeier, Food Writer, USA Today and Travel and Leisure:** Kate Parham Kordsmeier is an Atlanta-based freelance food and travel writer for more than 100 publications, including *USA Today*, *Travel + Leisure*, *Condé Nast Traveler*, *Wine Enthusiast*, *The Washington Post*, *Esquire* and *Every Day with Rachael Ray*. Kate is also a columnist for USA Today, the Atlanta Expert for About.com, the former culinary expert for the state of Georgia and the author of the cookbook *Atlanta Chef's Table: Extraordinary Recipes from the Big Peach*.



**Stephanie Dazey, Food Editor, Creative Loafing Atlanta:** Stephanie Dazey is the Food Editor for *Creative Loafing*, Atlanta's largest alternative newsweekly. She currently oversees all of *CL*'s weekly dining coverage in print and online. Her work has won multiple awards from the Association of Food Journalists such as Best Special Food Project (Legacy: Exploring Atlanta's Food-filled Past; Inside the Industry) and Best Multimedia Presentation (100 Dishes to Eat in Atlanta Before You Die).



**Shelley Skiles Sawyer, Flavors Magazine:** Shelley Skiles Sawyer's passion for food and entertaining is deeply rooted in several generations of women who treasure every aspect of cuisine, from seed to plate. Beginning in 1997, she served as the local editor of Zagat Survey's *Atlanta Restaurants* guide for 17 years. She is the Managing Food Editor for *Flavors* magazine, for which she has written since its inception. She is a member of the Southern Foodways Alliance and a founding member of the Atlanta chapter of Les Dames d'Escoffier.

## EMCEE



**Nick Leahy of Saltyard:** Nick Leahy was born in Bermuda and grew up in England before moving to Atlanta in elementary school. Leahy began working in the restaurant industry in high school and later attended the Art Institute of Atlanta. Over the last ten years, he has worked for some of Atlanta's biggest restaurant groups, including Fifth Group (Food Studio) and Concentrics (Two Urban Licks, Stats, and Parish), as well as, independent restaurants. After living in London for a year he returned to Atlanta, where he has been fortunate enough to team up with Kristy and Christian on Saltyard.



1705 Commerce Drive, Atlanta GA 30318 404-351-3889