KITCHEN CIRCUS – CONTESTANTS ANNOUNCED, DINNER RESERVATIONS OPEN

Release Date:
Press and social media are free to publicize and comment on this release on October 1, 2012.

Announcement:
Last week, we conducted live auditions of 18 talented home cook candidates. We are thrilled to announce the selection of the top 9 who will compete as contestants at Kitchen Circus dinners in November, 2012 at Rover’s restaurant in Seattle.

Dinner #1 – November 6, 2012, 6pm
- Beth Rutherford – Works at a specialty food business. Her friends who love her cooking encouraged her to audition for Kitchen Circus. A home chef taught by her mother. She’s “spent more tears on onions than she ever has on boyfriends, husbands or anything else.”
- Siiri Sampson – A marketing project manager and food blogger. Her inspiration is to help people break down barriers about food and try things they might otherwise avoid. She’s eaten and cooked all over the world on personal travels which influences her unique perspective as a home cook.
- Angel Azcarraga – A software engineer who reverse-engineers amazing dining experiences for his friends at home. Originally from Miami with parents from Cuba, he grew up eating fresh homemade Cuban food. He sees cooking for 45 people on Kitchen Circus as the ultimate dinner party.

Dinner #2 – November 13, 2012, 6pm
- Atina Tan – Grew up on a farm in Yakima, also lived in NYC for 10 years, literally eating from farm to table. She is a self-proclaimed “food geek” that loves to alter recipes to suit her taste.
- Myrissa Yamashiro – A personal trainer and gym owner. She calls herself a “food tourist” because she loves to travel and discover different food cultures both at a local farmers markets and around the world.
- Chris Cvetkovich – A 3D Artist and Animator who is self-taught in modernist cuisine. Chris owns a sous vide appliance and centrifuge to concoct delicacies in his kitchen. He feels his success at home working with unconventional foods and techniques is what will make him win.

Dinner #3 – November 20, 2012, 6pm
- Erina Malarkey – A marketing director for a real estate company, but also a local food writer and blogger. Her approach to cooking is “attainable gourmet;” to create great food with great ingredients and great people, and then just get out of the way.
- **Peter Houston** – A software product planner who is the ultimate food lover + food creator + engineer. He uses his ‘process oriented’ mind to plan out the meal ahead of time and work with a team to get everyone’s food on the table effortlessly.

- **Christine Willmsen** – An investigative reporter for a Seattle newspaper, and food blogger. Christine believes food is one of the most creative expressions of who we are as a people, a culture and a community.

**Finale Dinner – December 4, 2012, 6pm**
- Winner of dinners #1, #2, #3 (TBD)

**How to get Reservations to a Kitchen Circus Dinner:**
General availability for reservations opens on October 3, 2012 for all of the Kitchen Circus dinners. The cost is $75 per person, including wine pairings. Payment in advance with Credit card. There are a few requirements:

- All people in party must be over 21 years old.
- All courses come as-is, no substitutions, no vegetarian alternatives.
- All attendees will need to sign a release to be included in video production

Call Rover’s at: 206-325-7442.

**Win Tickets to a Kitchen Circus Dinner**
Look for upcoming contest on Facebook/KitchenCircus: You may win 2 tickets to a Kitchen Circus dinner.

**About Kitchen Circus:**
Kitchen Circus is a live cooking competition where home cooks will test their skills preparing one course of a three course meal for 45 guests at Rover’s restaurant. What makes this competition exciting is it involves real people in all aspects; only amateur home cooks can audition to compete, the dishes will be judged by all the dinner guests, and videos will be free for our online fans. One home cook winner will be chosen at the end of each dinner, and the winners from the first three episodes will move on to the finale at the end of the season.

**About Chef Thierry Rautureau:**
Award winning Chef Thierry Rautureau, owner of Rover’s and Luc restaurants in Seattle, is a local celebrity praised for his culinary mastery and jovial personality. He appeared nationally on Bravo’s Top Chef Masters this summer. Known as the “Chef in the Hat” due to his ever-present fedora, he has enchanted diners with his French influenced Northwest cuisine for 25 years with his first restaurant Rover’s. Always using local, sustainable and organic ingredients that heightens the flavors of his dishes, he has earned a dedicated following of food aficionados.

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