



# GOVERNOR HOGAN'S Buy Local Cookout

PRESS KIT

## CHEFS AND PRODUCERS BY COUNTY

Type	Dish	Chef or Producer – <b>ALLEGANY COUNTY</b>
Side/Salad	Kale Caesar Salad	Chef: Jes Clay, <a href="#">Shift</a>
Type	Dish	Chef or Producer – <b>ANNE ARUNDEL COUNTY</b>
Dessert	Cantaloupe, Basil, Honey Sorbet	Chef: Medford Canby, Government House
Entrée	Grilled Persian-Style Kofta BBQ with Tomato Shirazi and Mujaddara Salads	Chef: Michael Cleary, <a href="#">Bon Appétit Management Company</a> at St. John's College
Dessert	Cantaloupe, Basil, Honey Sorbet	Producer: Brenda Conti, The Herbal Touch USA, LLC
Appetizer	Irish Spiced Beef with Cucumber Pickles, Micro Beets & Honey Mustard	Chef: Kevin Duffy, <a href="#">Galway Bar Irish Restaurant</a>
Appetizer	Eastern Shore Caviar	Chef: Fran Freeberg, <a href="#">Annapolis High School</a> ProStart Culinary Team
Entrée	Wild Blue Cat Cakes	Chef: David Fye, <a href="#">Congressional Seafood Co.</a>
Appetizer	Eastern Shore Caviar	Producer: Chris Grava, <a href="#">Annapolis Seafood Co.</a>
Beverage	Maryland Craft Beverages	Producer: <a href="#">Great Frogs Winery</a>
Entrée	Spicy Chicken BBQ	Chef: First Lady Yumi Hogan
Appetizer	Ocean City Scallops with Deconstructed Ratatouille	Producer: Mark Hoos, <a href="#">Congressional Seafood</a>
Dessert	Cantaloupe, Basil, Honey Sorbet	Producer: Sue Langley, Government House
Beverage	Blackberry Eyed Susan Spritzer	Chef: Christie Lathrop, <a href="#">The Culinary Club at Anne Arundel Community College</a>
Appetizer	Irish Spiced Beef with Cucumber Pickles, Micro Beets & Honey Mustard	Producer: Gigi Marescu, <a href="#">Power Plants Microgreens</a>
Entrée	Pistachio Crusted Rockfish with Tomato Concassé	Chef: Lenore Martin, <a href="#">Northeast High School</a> ProStart Culinary Team
Dessert	Cantaloupe, Basil, Honey Sorbet	Chef: Matthew Milani, Government House
Dessert	"Hon"-ey and Lavender Panna Cotta with Blueberries and Itty Bitty Meringue Cookies	Producer: Jim Morrison, <a href="#">Historic Hancock's Resolution</a>
Dessert	"Hon"-ey and Lavender Panna Cotta with Blueberries and Itty Bitty Meringue Cookies	Chef: Louise Nielsen, <a href="#">The Culinary Club at Anne Arundel Community College</a>
Entrée	Blackened Chesapeake Bay Puffer Fish Taco with Peach Slaw and Cilantro Avocado Mousse	Chef: Kurt Peter, <a href="#">Azure/Westin Annapolis</a>
Dessert	Cantaloupe, Basil, Honey Sorbet	Chef: Buz Porciello, Government House
Entrée	Edgar Allen Po-Boys	Chef: Michael Santos, <a href="#">The Culinary Club at Anne Arundel Community College</a>
Appetizer Entrée	Eastern Shore Caviar; Irish Spiced Beef; Pistachio Crusted Rockfish	Producer: Gina Schillinger, <a href="#">Schillinger's Farm, Inc.</a>
Entrée	Sauerkraut and Mushroom Pierogies with Smoked Kilbasa Hash	Chef: Krista Sermon, <a href="#">Rogue Pierogies, LLC</a>

Appetizer Entrée	Eastern Shore Caviar; Honey & Old Bay Fried Pork Belly	Producer: Deana Tice of <a href="#">En-Tice-Ment Farm Raised Meats</a>
Entrée	Puffer Fish Tacos; Pistachio Crusted Rockfish	Producer: Steve Vilnit, <a href="#">JJ McDonnell &amp; Co.</a>
<b>Type</b>	<b>Dish</b>	<b>Chef or Producer – BALTIMORE COUNTY</b>
Side/Salad Entrée	Spicy Fresh Corn Salsa; Albright Farm's Meatloaf	Producer: J.T. Albright, <a href="#">Albright Farms</a>
Entrée	Grilled Persian-Style Kofta BBQ with Tomato Shirazi and Mujaddara Salads	Producer: Mike Brannon, <a href="#">Roseda Black Angus Farm</a>
Appetizer	Irish Spiced Beef with Cucumber Pickles, Micro Beets & Honey Mustard	Producer: Ed Burchell, <a href="#">Roseda Black Angus Farm</a>
Entrée	Tandoori Style Rabbit	Producer: Shane Hughes, <a href="#">Liberty Delight Farms</a>
Dessert	Ice Cream	Producer: <a href="#">Prigel Family Creamery</a>
<b>Type</b>	<b>Dish</b>	<b>Chef or Producer – BALTIMORE CITY</b>
Side/Salad Entrée	Spicy Fresh Corn Salsa; Albright Farm's Meatloaf	Chef: Kevin Cauthorne, <a href="#">Myth and Moonshine</a>
Side/Salad	Spicy Fresh Corn Salsa	Producer: Joao Noroña, <a href="#">Chile Comapeño</a>
<b>Type</b>	<b>Dish</b>	<b>Chef or Producer – CALVERT COUNTY</b>
Appetizer	Honey & Old Bay Fried Pork Belly over Corn Grits and Tomato Powder	Chef: Michael Archibald, <a href="#">Herrington on the Bay Catering</a>
Appetizer	Crab Pickles	Chef: Robert Bonner, <a href="#">Caney Creek Catering Co.</a>
Appetizer	Honey & Old Bay Fried Pork Belly over Corn Grits and Tomato Powder	Producer: Joe-Sam Swann, <a href="#">Swann Farms</a>
<b>Type</b>	<b>Dish</b>	<b>Chef or Producer – CAROLINE COUNTY</b>
Beverage	Maryland Craft Beverages	Producer: <a href="#">Faulkner Branch Cidery</a>
Entrée	Puffer Fish Tacos; Persian-Style Kofta BBQ	Producer: Jenn Sturmer, <a href="#">Hummingbird Farms, Inc.</a>
<b>Type</b>	<b>Dish</b>	<b>Chef or Producer – CARROLL COUNTY</b>
Entrée	Grilled Persian-Style Kofta BBQ with Tomato Shirazi and Mujaddara Salads	Producer: Ginger Myers, <a href="#">Evermore Farm</a>
Beverage	Maryland Craft Beverages	Producer: <a href="#">Old Westminster Winery</a>
<b>Type</b>	<b>Dish</b>	<b>Chef or Producer – CECIL COUNTY</b>
Dessert	Ice Cream	Producer: <a href="#">Kilby Cream</a>
Appetizer	Irish Spiced Beef with Cucumber Pickles, Micro Beets & Honey Mustard	Producers: Lee and Neil Vosters, <a href="#">Randalia Farm</a>
<b>Type</b>	<b>Dish</b>	<b>Chef or Producer – CHARLES COUNTY</b>
Entrée	Wild Blue Cat Cakes	Producer: Jamie Bowling, Waterman
Side/Salad	Crab Pickles	Producer: Bernie Fowler Jr., <a href="#">Farming 4 Hunger</a>
Entrée Dessert	Puffer Fish Tacos; Cantaloupe, Basil & Honey Sorbet	Producer: Russ Shlagel, <a href="#">Shlagel Farm</a>
<b>Type</b>	<b>Dish</b>	<b>Chef or Producer – DORCHESTER COUNTY</b>
Appetizer	Irish Spiced Beef with Cucumber Pickles, Micro Beets & Honey Mustard	Producer: <a href="#">RAR Brewing</a>

Type	Dish	Chef or Producer – <b>FREDERICK COUNTY</b>
Beverage	Maryland Craft Beverages	Producer: <a href="#">Monocacy Brewing Co.</a>
Beverage	Maryland Craft Beverages	Producer: <a href="#">Springfield Manor Distillery</a>
Beverage	Maryland Craft Beverages	Producer: <a href="#">Tenth Ward Distilling Company</a>
Type	Dish	Chef or Producer – <b>GARRETT COUNTY</b>
Side/Salad	Kale Caesar Salad	Producer: Hana Yoder, <a href="#">Savage River Farm</a>
Type	Dish	Chef or Producer – <b>HARFORD COUNTY</b>
Dessert	Ice Cream	Producer: <a href="#">Keyes Creamery</a>
Type	Dish	Chef or Producer – <b>HOWARD COUNTY</b>
Dessert	Summer Party Peach Pies	Producer: RJ Caulder, <a href="#">Breezy Willow Farm at Hopkins Spring</a>
Dessert	Summer Party Peach Pies	Chef: Nicole Paterson, <a href="#">Neat Nick Preserves</a>
Type	Dish	Chef or Producer – <b>KENT COUNTY</b>
Beverage	Maryland Craft Beverages	Producer: <a href="#">Crow Vineyard</a>
Type	Dish	Chef or Producer – <b>MONTGOMERY COUNTY</b>
Beverage	Maryland Craft Beverages	Producer: <a href="#">Brookeville Beer Farm</a>
Appetizer	Smoked Summer Squash Caponata with Chèvre on Toast	Producer: Wayne Cullen, <a href="#">Cherry Glenn Farm</a>
Appetizer	Smoked Summer Squash Caponata with Chèvre on Toast	Producer: Linda Lewis, <a href="#">Lewis Orchards</a>
Entrée	Tandoori Style Rabbit	Chef: Keshav Poudel, Hospitality and Tourism Management of <a href="#">University of Maryland Eastern Shore at the Universities at Shady Grove</a>
Appetizer	Smoked Summer Squash Caponata with Chèvre on Toast	Chef: Elise Wendland, <a href="#">The Comus Inn at Sugarloaf Mountain</a>
Type	Dish	Chef or Producer- <b>QUEEN ANNE'S COUNTY</b>
Entrée	Sauerkraut and Mushroom Pierogies with Smoked Kilbasa Hash	Producer: Lew Dodd, <a href="#">Cedar Run Farm</a>
Entrée	Spicy Chicken BBQ	Producer: John Maniscalco, <a href="#">Chesapeake Greenhouse</a>
Type	Dish	Chef or Producer – <b>SOMERSET COUNTY</b>
Appetizer	Roasted Tomato & Corn Soup with Crab	Producer: Dwight Marshall, <a href="#">Marshall Seafood</a>
Type	Dish	Chef or Producer – <b>ST. MARY'S COUNTY</b>
Entrée	Edgar Allen Po-Boys	Producer: Tal Petty, <a href="#">Hollywood Oyster Company, LLC</a>
Beverage	Blackberry-Eyed Susan	Producer: Walter Russell, Russell Farms
Beverage	Maryland Craft Beverages	Producer: <a href="#">Tobacco Barn Distillery</a>
Type	Dish	Chef or Producer – <b>WICOMICO COUNTY</b>
Appetizer Entree	Ocean City Scallops; Roasted Tomato & Corn Soup; Spicy Chicken BBQ	Producer: Tim Fields, <a href="#">Baywater Greens/Baywater Heirlooms</a>

Entrée	Spicy Chicken BBQ	Producer: <a href="#">Perdue Farms, Inc.</a>
Appetizer	Ocean City Scallops with Deconstructed Ratatouille	Chef: David Wells, <a href="#">Evolution Craft Brewing Company - Public House</a>
<b>Type</b>	<b>Dish</b>	<b>Chef or Producer – WORCESTER COUNTY</b>
Appetizer	Roasted Tomato & Corn Soup with Crab	Chef: Julius Adam Sanders, <a href="#">Jules Restaurant</a>
Appetizer	Ocean City Scallops with Deconstructed Ratatouille	Producer: Captain Derek Hoy, Fishing Vessel “Second to None”
<b>Type</b>	<b>Dish</b>	<b>Chef or Producer – SUSSEX COUNTY (DE)</b>
Entrée	Spicy Chicken BBQ	Producer: <a href="#">Allen Harim</a>

###

Follow [@MdAgDept](#) & [@MDsBest](#) on Twitter and use #BuyLocalCookout

