

Chef Autumn Cline of Rappahannock Oyster Bar Wins DC Central Kitchen's Capital Food Fight

Signature fundraising event raises over \$770,000 for local nonprofit's culinary training and anti-hunger programs

November 9, 2018 – Washington, D.C. – Chef Autumn Cline took home the top honor last night at [DC Central Kitchen's](#) signature fundraising event, [Capital Food Fight](#), presented by [Smithfield Foods](#). Local chefs Kyle Bailey of The Salt Line, Alex McCoy of Lucky Buns, Kevin Tien of Himitsu, and Autumn Cline of Rappahannock Oyster Bar went head-to-head in a thrilling culinary battle on the stage of DC's hottest event venue, [The Anthem](#).

Nationally recognized celebrities came out in full force for the event's 15th anniversary. This year's judges were: Tom Colicchio (Bravo's "Top Chef"), Ryan Zimmerman (Washington Nationals), Richard On (O.A.R.), Jennifer Carroll (Co-Executive Chef and Partner at Spice Finch Philadelphia), Andrew Zimmern ("Bizarre Foods" with Andrew Zimmern), David Guas (TV Personality & Chef, Bayou Bakery Coffee Bar & Eatery), and Tregaye Fraser (Food Network and Cooking Channel). José Andrés and Spike Mendelsohn co-hosted the annual event, which included opening remarks from Washington, D.C. Mayor Muriel Bowser and first-time Capital Food Fight emcee, Tommy McFly ("The Tommy Show"). McFly's "The Tommy Show" co-hosts Kelly Collis and Jen Richer also joined forces to serve as Field Reporters at the event, reporting on all the action taking place off the stage.

The event's most moving moments included a stirring tribute to the late co-host of the event, Anthony Bourdain, and an uplifting presentation of the Marianne Ali North Star Award, which provided a continuing education scholarship to DC Central Kitchen culinary graduate Christine Bates courtesy of the National Restaurant Association Education Foundation.

In a nod to DC's mixology scene, guests voted in the first-ever People's Choice Mixology Competition, sponsored by Beam Suntory. Six mixologists poured specialty cocktails before Adam Bernbach of Estadio was named the 2018 People's Choice winner for his creation, "#Gintonic" prepared with Sipsmith Gin.

This year's Capital Food Fight brought together over 2,000 guests, 80 tasting restaurants and live on-stage entertainment at The Anthem. Battling chefs were asked to create dishes using secret ingredients ranging from Shoulder Bacon presented by Smithfield Foods, local white acorn squash presented by Keany Produce, and a variety of Swapples presented by Whole Foods Market.

The event raised over \$770,000 for DC Central Kitchen, which earns more than half of its annual budget through social enterprise ventures that are powered and led by graduates of the organization's acclaimed Culinary Job Training program for adults who have faced barriers to employment. The rest of DC Central Kitchen's budget is secured through charitable fundraising efforts including the Capital Food Fight. DC Central Kitchen serves more than 3 million meals to

D.C.-area schools, homeless shelters, and partner nonprofits each year, and has won national recognition for the scratch-cooked, locally sourced meals it serves in D.C. Public Schools. To get at the root cause of hunger, the organization's Culinary Job Training program empowers more than 100 individuals to trade incarceration, addiction, and homelessness for culinary careers each year, and will begin a new training program for D.C. youth in 2019.

"On behalf of everyone at Smithfield Foods, we are proud to once again serve as the presenting sponsor for this important event that makes such an incredible impact on hunger relief in the D.C. area," said Keira Lombardo, senior vice president of corporate affairs for Smithfield Foods. "This year's Capital Food Fight served up competitive dishes, inspiring collaboration, and most importantly, raised funds for DC Central Kitchen to improve food security in this community."

"This is one of DC's best events, and we were seriously proud to have it here," said Seth Hurwitz, owner of The Anthem. "Now I guess I gotta hit the gym."

For a full listing of all Capital Food Fight tasting restaurants, competitors, hosts and judges, please visit www.capitalfoodfight.org.

About DC Central Kitchen

As the nation's first and leading community kitchen, DC Central Kitchen develops and operates social ventures targeting the cycle of hunger and poverty. The organization's life-changing ventures provide culinary training to jobless adults, turn wasted food into balanced meals for shelters and nonprofits, expand access to healthy food, and provide healthy, scratch-cooked meals in low-income schools. These efforts have been recognized with the leading national award for healthy school food innovation, The Golden Carrot; the Washington Business Journal's Green Business Award for Innovation; and the DC Chamber of Commerce's Community Impact Award. To learn more, visit www.dccentralkitchen.org or follow @dcck on Twitter.

About Smithfield Foods

Smithfield Foods is a \$15 billion global food company and the world's largest pork processor and hog producer. In the United States, the company is also the leader in numerous packaged meats categories with popular brands including Smithfield®, Eckrich®, Nathan's Famous®, Farmland®, Armour®, Farmer John®, Kretschmar®, John Morrell®, Cook's®, Gwaltney®, Carando®, Margherita®, Curly's®, Healthy Ones®, Morliny®, Krakus® and Berlinki®. Smithfield Foods is committed to providing good food in a responsible way and maintains robust animal care, community involvement, employee safety, environmental and food safety and quality programs. For more information, visit www.smithfieldfoods.com, and connect with us on [Facebook](#), [Twitter](#) and [LinkedIn](#).

About The Anthem

Just blocks from the National Mall, The Anthem is the new \$60 million music venue at The Wharf on Southwest Washington, D.C.'s waterfront. The Anthem has a flexible capacity of anywhere from 2,500 to a maximum of 6,000—with many seated and general admission

configurations. With full arena production and rigging capabilities, internationally touring artists such as Foo Fighters, Bob Dylan, The Killers, and Lorde are making The Anthem their stop while on upcoming arena tours. The Anthem has a few rows in the balconies that are Super Excellent™ Seats. Each seat is uniquely angled to face the stage at the exact perfect position. Owned by I.M.P., the company that owns the 9:30 Club and operates Merriweather Post Pavilion and the Lincoln Theatre, The Anthem is the first venue of its size in D.C. specifically built from the ground up for music and fills an important void in D.C.'s music scene.

www.theanthemdc.com

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