FOR IMMEDIATE RELEASE
March 30, 2015

Tickets on sale for EATS Philly: A Street Food Throwdown for Healthy Kids
On May 5, 10 celebrity chefs vie for best bite of the night in fundraiser for Thai orphanage and The Food Trust

WHEN: Tuesday, May 5 (rain or shine)
6-9 p.m.

General Admission: $85. Outside, enjoy all-you-can-eat street food from Philly’s favorite trucks, plus complimentary beer and wine. Then head inside World Café Live and watch top chefs compete in a heated cook-off (tasting is restricted to VIP ticket-holders).

VIP: $150 (through April 21), $175 (starting April 22). This all-access pass gets you a front-and-center seat to watch the celebrity chef cook-off, and join our judges in sampling each dish from 10 top Philadelphia chefs. You’ll also enjoy unlimited beer and wine, and all-you-can-eat street food from Philly’s favorite trucks.

WHERE: World Café Live Philadelphia
3025 Walnut St., Philadelphia, PA 19104
To purchase tickets, visit thefoodtrust.ticketleap.com/eats-philly-2015

WHAT: A one-of-a-kind celebration of street food traditions hosted by Philadelphia chef and restaurant consultant Brian Duffy of Spike TV’s Bar Rescue, EATS Philly 2015 brings together Philadelphia’s finest chefs and food trucks for a night of friendly culinary competition.

Along the street outside Philadelphia’s World Café Live, sample savory and sweet offerings from food trucks and local breweries. Head inside to watch a heated on-stage cook-off, where nationally known chefs (Marcie Turney of Barbuzzo, Josh Lawler of The Farm and Fisherman, Tod Wentz of Townsend and more) put their own spin on authentic street cuisine from around the world. (VIP ticket-holders will be invited to join top food critics in sampling the chefs’ offerings and casting a vote for the night’s best bites.) Also inside, guests can bid on auction items such as a trip to Costa Rica and a local wine tasting and vineyard tour.

EATS (Eat Along the Street) was conceived in 2011 by chef Moon Krapugthong and kitchen designer Judy Spielman after they visited the Wat Bod Voraditth orphanage during a trip to Thailand. Deeply affected by their visit, Moon and Judy pledged to improve the health and nutrition of these children by building a kitchen and garden at the orphanage. EATS Philly 2015 marks the third biennial installment of the event.
Proceeds from **EATS Philly 2015 — Two Countries, One Mission: A Street Food Throwdown for Healthy Kids** will benefit Wat Bodd Voraditth and **The Food Trust**, as we work to improve healthy food access for children in need. For more information, visit [EATSphilly.com](http://EATSphilly.com).

### 2015 EATS Chefs
- Chad Rosenthal, **The Lucky Well**
- Chip Roman, **Blackfish**
- Erin O'Shea, **Percy Street BBQ**
- Josh Lawler, **The Farm and Fisherman**
- Marcie Turney, **Bud & Marilyn's**
- Peter Woolsey, **Bistrot La Minette**
- Scott Schroeder, **South Philly Tap Room**
- Sylva Senat, **Ippin Mono Kitchen**
- Tod Wentz, **Townsend**
- Tony Clark, **Valley Forge Casino**

### Judges
- **Aliza Green**, cookbook author and chef
- **Joseph Poon**, master chef and author
- **Jonathan Deutsch**, Drexel Center for Hospitality and Sports Management
- **Mary Bigham**, West Chester Dish
- **Michael Klein**, *The Philadelphia Inquirer*

### Host
- **Brian Duffy**, *Bar Rescue*

### About The Food Trust
The Food Trust, a nonprofit founded in 1992, strives to make healthy food available to all. Working with neighborhoods, schools, grocers, farmers and policymakers, The Food Trust has developed a comprehensive approach that combines nutrition education and greater availability of affordable, healthy food. To learn more about The Food Trust, visit [thefoodtrust.org](http://thefoodtrust.org).