

From pg 2

to connect outstanding chefs and restaurateurs with the watermen and vendors that supply our product,” said Tim Sughrue, vice president at Congressional Seafood.

Winners of the Finvitational tournament, which features a trophy, medals, and bragging rights until next year, were:

■ **Kurt Frevel**, from Atlantic Caterers and the Bonnie Sue

■ **Damien Stewart**, from the Ronald Reagan Building and International Trade Center and the Miss Susie

■ **Bridget Hannon**, from Sequoia and the Loosen Up

Attendees, including chefs and restaurateurs from Clyde’s Restaurant Group, Passion Food Hospitality, Great American Restaurants, Blacks Restaurant Group, and many others, had the opportunity to learn about the Chesapeake Bay and the local seafood industry. A portion of the

event’s proceeds will be donated to the Oyster Recovery Project, which finds innovative ways to use recovered oyster shells in the Chesapeake Bay.

Time for wine – it’s getting Chile out there!

This November, recipients of the 14th Annual Wines of Chile Awards (AWOCA) will be formally announced at a special event in Washington, D.C. “This program was formerly held in Santiago but since 2015, has moved to priority markets as a way of generating a higher impact and building awareness,” said Angelica Valenzuela, commercial director of Wines of Chile. Host cities have included São Paulo, Shanghai, and now Washington, D.C. “This is our first year in the United States, the second largest export market for Chile, and it is a huge opportunity for respected American beverage professionals to taste the quality and

diversity of our wines.”

The judging of more than 300 wines took place in early September in San Francisco during a two-day blind tasting with 27 judges from all sides of the industry, including wine writers, Master Sommeliers, and Masters of Wine. The panel awarded 82 gold medals, 13 top placements in varietal categories, including Sparkling, Syrah, Sauvignon Blanc, Chardonnay, Carignan, Red Blends, Pinot Noir, Carmenere, and Cabernet Sauvignon, and selected two best-in-show winners. The range of winning wines represents the diverse microclimates in Chile’s 12 wine growing regions. The United States is Chile’s second largest export wine market, representing 11% of total wine exported. Last year, Chile ranked fourth in imported bottle table volume sold in the U.S. – finishing ahead of Argentina, Spain, and New Zealand.

Silver Communications
Publisher

Lisa Keathley
Managing Editor
lisafoodmag@gmail.com

Lisa Silber
Sales Manager
lisa@foodservicemonthly.com

Electronic Ink
Design & Production
fsm@eink.net

Contributing Writers

Dennis Barry	Kathy Hollinger	Linda Roth
Juliet Bodinetz	Susan Jones	Michael Stenberg
Bob Brown	Celeste McCall	Eric Terry
Dara Bunjon	Henry Pertman	Marshall Weston
Alexandra Greeley	Randi Rom	

Contact

phone: 703-471-7339
email: lisa@foodservicemonthly.com
fax: 866-961-4980
web: www.foodservicemonthly.com

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USA Headquarter | 22950-B Quicksilver Drive, Dulles, VA 20166 USA | usa@sandalyeci.com | T: +1 800 215 26 05 | www.sandalyeci.com