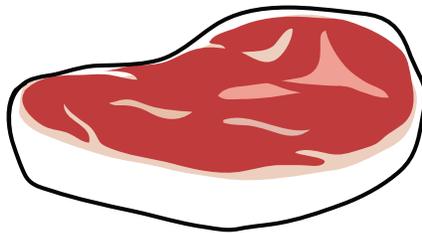


## CELEBRATING 160 YEARS OF VAN VLECK RANCH

# TOP BEEF CHEF



## REGION'S TOP RESTAURANTS COMPETE IN 'TOP BEEF CHEF'

### Chef competition highlights state's beef production, 160 years of Van Vleck Ranch

In a nod to California's proud heritage as a beef producer, the region's Farm-to-Fork prominence, and to celebrate the 160-year anniversary of Van Vleck Ranch in

Rancho Murieta, chefs from five of Sacramento's top restaurants will gather at the historic Stanford Mansion to compete in a cook-off highlighting beef as part of family-style entrees.

Billed as the "Top Beef Chef" competition, the invite-only event

will honor Van Vleck Ranch's 160 years of operation in Sacramento County, its sustainable contributions to the state's beef industry and its commitment to the region's thriving farm-to fork tradition. For more information on Van Vleck Ranch visit [www.vv-ranch.com](http://www.vv-ranch.com).



### CHEF CONTESTANTS:



**Josh Todd** is a Sous Chef at **The Kitchen Restaurant**, where he has worked for the past two years. He graduated from **Le Cordon Bleu College of Culinary Arts-Sacramento** and has worked in the industry for over 6 years.



**Dan Moore** is a Chef at **Mulvaney's B&L** and has been in the industry for over 12 years. He attended the **California Culinary Academy** and has worked in cities such as **New Orleans** and **San Francisco**.



**Pedro Depina** is the Chef for one of **Paragary's** flagship restaurants, **Esquire Grill**. Pedro's skills were forged from the fires in the kitchens of such culinary masters as **Paragary's**, **Biba's** and **Selland's Family Restaurants**.



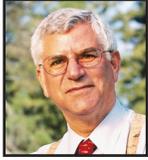
**Adam Schultz** is a chef de cuisine at **The Waterboy**, where he has worked since 2003. Prior to joining **The Waterboy**, he worked at **Paragary's** and helped **Patrick Mulvaney** start his catering company.



**Dane Blom** was announced **Chef De Cuisine** of **Grange Restaurant** in November of 2014. Prior to his position at **Grange Restaurant** Dane was **Sous Chef** at **Hawks Restaurant** in **Granite Bay**.



# TOP BEEF CHEF



**Darrell Corti is the owner of Corti Brothers** grocery in Sacramento, which first opened in 1947. Known as "The Professor," Corti is deeply knowledgeable in food and drinks, including wines and pastas.



**Narsai David is the Food and Wine Editor at San Francisco's KCBS** radio station, where he broadcasts his secrets of gourmet cooking 36 times each week. Prior to a career in broadcasting, he owned his own restaurant in the Bay Area.



**Karen Ross was appointed Secretary of the California Department of Food and Agriculture** in 2011. Secretary Ross has deep leadership experience in agricultural issues nationally, internationally, and here in California. Prior to joining CDFA, Secretary Ross was chief of staff for U.S. Agriculture Secretary Tom Vilsack.



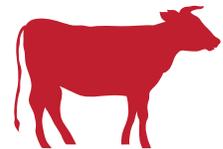
**PRIZE:** The winning chef will receive a 15-day culinary trip to Europe. Each chef will receive \$500 for their time participating in the competition.



**COMPETITION COOKING FORMAT:** All chefs will be cooking center-cut rib eye. Chefs must prepare enough food for 30 people, and are only be able to use three elements in the preparation of the meat. Chefs have access at 3 p.m. Judging occurs between 5 p.m. and 6:30 p.m.



**WINNER ANNOUNCEMENT:** The winning chef will be announced on May 16 at a celebratory tour of Van Vleck Ranch. Media tour details to follow this week.



**ADDITIONAL DETAILS/VISUALS:** Guests will arrive at 6 p.m., with family-style serving starting at 6:30 p.m. Each Chef will present their entree and talk about how they prepared the meal. Event ends about 8:30 or 9 p.m.



Van Vleck Ranch



Snake River Farms



California Beef Council



Sacramento Convention and Visitors Bureau



California Cattlemen's Association