

# Area chefs vie for Best Chef Jan. 28

By **Barbara M. Houle**  
Correspondent

Professional cooking goes into high gear when 19 local chefs with serious culinary chops compete for the Iron Chef title in the 11th annual **2018 Worcester Best Chef Competition** on Jan. 28 in Mechanics Hall, 321 Main St., Worcester.

The popularity of Worcester's Best Chef Competition has led to an event that not only shows off chefs' skills but also raises the profile of their restaurants. Hundreds of guests enjoy a tasting portion of each chef's dish, sip drinks, schmooze and then cast votes for their favorite food.

VIP tickets are \$75 per person, with early admission at 4 p.m. For general admission at 5 p.m., tickets are \$55 per person; 5:30 p.m., \$50.

VIP tickets include being able to taste chefs' signature dishes before general admission at 5 p.m., plus live music, free samples and private access to a VIP room, where guests will receive complimentary relaxation services, sponsored by Revitalize Massage and Yoga, and a private cash bar.

Visit [www.worcesters-bestchef.com](http://www.worcesters-bestchef.com) to purchase tickets, to learn about the competitors and more. The WBC Team has information about a ticket contest on its Facebook page. Check it out.

Christina Andrianopoulos, TV and radio producer, talk-show host and strategic marketing entrepreneur ([www.cityvibesmetro.com](http://www.cityvibesmetro.com)), will emcee the VIP session.

Get ready to taste great food created by some of your favorite chefs and a few who are new to the competition.

This year's chef competitors from Worcester: Candace (Candy) Murphy of Figs &

Pigs; Michael Arrastia (chef/co-owner) of the Hangover Pub & Broth; Christopher O'Harra of the Flying Rhino Café; Jared Forman of simjang; Robin Clark of dead-horse hill restaurant; Jon Paradise of the Beechwood Hotel; Bill Bourbeau of the Boynton Restaurant & Spirits; Kenny Smith of Volturmo.

Also, Donnie Altiery Jr. (owner/operator) of 44 Catering in Charlton; Rick Araujo of Civic Kitchen & Drink in Westboro; Josh Brown of Prezo Grille & Bar in Milford; Kris Sellers of Five Loaves Bakery & Café in Spencer; Joao Neto of Tomasso Trattoria & Enoteca in Southboro; Kenneth O'Keefe of the Publick House in Sturbridge; Elliot Williams (Culinary Director) of 110 Grill, with locations in Massachusetts and New Hampshire; John Pollard of Amaia Martini Bar in Hudson; Shane Anderson of Eller's Restaurant in Cherry Valley; Adam Hicks (chef/owner) of Depot Street Tavern in Milford; Brian Treitman (chef/owner) of B.T.'s Smokehouse in Sturbridge.

An update on some of the chefs and restaurants:

Jared Forman and business partners Sean Woods and CFO Albert LaValley own dead-horse hill restaurant and plan to open the Korean restaurant, simjang, on Shrewsbury Street in Worcester early this year.

The 110 Grill has 12 locations in Massachusetts and New Hampshire, with nine more restaurants expected to open this year, including downtown Worcester in early spring.

Adam Hicks of Depot Street Tavern last month announced he would bring a new restaurant, Maddi's Cookery and TapHouse, to Water Street in Worcester in the spring.

See **HOPPIN', D7**



The chefs and students who will be participating in the Worcester's Best Chef Competition gather for a photo in Mechanics Hall. The event takes place Jan. 28. [T&G STAFF/RICK CINCLAIR]

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