

Meet the **CHEFS**

11 CENTRAL

JOSEPH EVERETT SMITH

Age: 28

Hometown: Bangor

Favorite ingredient to work with?
Garlic.

What kitchen tool or utensil can you not live without?
Sharp knife, tongs, and a fish spatula.

Name a chef, or chefs, who inspire you.

Chefs that inspire me are Chuck Hughes and Michael Symon. The flavors they produce are right up my alley and bald chefs need to stick together.

What processed food would people be surprised to find in your cupboard at home?
People may be surprised with my freezer full of Hot Pockets, frozen pizzas and chicken tenders. Those are for my bachelor nights alone.



TOM HASHEY

Age: 60

Hometown: Orono

Favorite ingredient to work with?
Anything fresh and local.

What kitchen tool or utensil can you not live without?
A sharp kitchen knife and a Robot Coupe food processor.

Name a chef, or chefs, who inspire you.
Mario Batali.

What processed food would people be surprised to find in your cupboard at home?
You are likely to find chicken nuggets in my freezer.

The Maine Chef Challenge

PAST, PRESENT & FUTURE

The Maine Chef Challenge began in 2012 as an event to bring recognition to Eastern Maine Community College's many talented alumni working in the culinary field in Maine, and also as a way for the EMCC Foundation to raise money for student scholarships.

It was a culinary extravaganza that required months of planning, prepara-

tion and attention to detail by the Foundation staff, Board of Directors and many, many volunteers. After only two years of production, the Challenge had gained its footing and was popular in the community, however, the level of planning and resources involved to execute it was challenging for the small two-person Foundation staff.

Then in 2014 the Bangor Daily News

purchased Bangor Metro Magazine, and began talking about how to bring the magazine's "Best of" restaurant contest to life as an event.

After several conversations with the team at EMCC Foundation, the BDN events team decided that a partnership to bring the Maine Chef Challenge back to the community and showcase local restaurants chosen in the "Best of" contest was a win-win.

EMCC Foundation will continue to raise money for scholarships through a silent auction, a live auction of a judge's seat and through a portion of ticket sales for the event, while the BDN and Bangor Metro can lend their event expertise, provide continuous media and promotional coverage and network with vendors and sponsors to provide a culinary experience for an audience of 500.