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**FOR IMMEDIATE RELEASE**

## **BlueStar Congratulates All-Star Chefs Named 2016 James Beard Foundation Semifinalists**

### ***Culinary World's Luminaries Choose BlueStar Cooking Equipment for Restaurant Quality Results at Home***

Reading, PA, March 2, 2016 – BlueStar® is proud to announce that seven of its All Star Chefs – Alon Shaya, Marc Vetri, Ford Fry, Joe Ng, Slade Rushing and Alex Raij and Eder Montero – have been named James Beard semifinalists in the 2016 Restaurant and Chef Award categories.

BlueStar® All Stars are a collection of chefs, critics and interior designers who are passionate about achieving restaurant quality results at home. That's why they choose to customize their home kitchens with high-performance BlueStar [gas ranges](#). Handcrafted in the U.S. since 1880, BlueStar® cooking products are designed for discerning home chefs. Its unique performance features include an open gas burner system that produces up to 25,000 BTUs of cooking power, precise 130 degree simmer burners, and oversized convection ovens with professional-grade infrared broilers.

"BlueStar All Stars are inspiring home chefs everywhere to cook like never before," said Eliza Sheffield, vice president of marketing, BlueStar®. "Our chefs recommend our distinctive 25,000 BTU burner for achieving a rapid boil, high-heat sear and the perfect sauté."

Selected from a list of more than 20,000 online entries, the prestigious group of James Beard semifinalists in 21 categories represents a wide range of culinary talent, from exceptional chefs and dining destinations in ten different regions across the U.S. Among the semifinalists are:

- Best New Restaurants- Alon Shaya – Shaya (New Orleans)
- Outstanding Chef- Marc Vetri – Vetri (Philadelphia)
- Outstanding Restaurateur- Ford Fry (Atlanta)
- Best Chef New York City – Joe Ng- RedFarm; Alex Raij and Eder Montero- Txikito
- Best Chef South- Slade Rushing- Brennan's (New Orleans)

"We are excited for all of our All Star Chef nominees," said Sheffield. "This prestigious award speaks to the caliber of their work as well as to their high standards. We are honored that they have selected BlueStar equipment for their home kitchens. It's important to each of them to be able to obtain professional results in their own homes, and to be able to customize their cooking equipment to fit their own unique styles." Available in over 750+ colors and finishes, and with almost infinite configuration possibilities, BlueStar® premium cooking offer virtually unlimited personalization options.

For more information, please visit [www.bluestarcooking.com](http://www.bluestarcooking.com).

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BlueStar®, Unleash Your Inner Chef™

Handcrafted in Reading, PA since 1880, BlueStar® cooking products are designed for discerning home chefs who demand restaurant-quality results in their own kitchens. The BlueStar® product line features high-performance gas ranges, cooktops, wall ovens and hoods. BlueStar's unique performance features include an open gas burner system that produces up to 25,000 BTUs of cooking power, precise 130 degree simmer burners, and oversized convection ovens with professional-grade infrared broilers. Available in over 750+ colors and finishes, and with almost infinite configuration possibilities, BlueStar® premium cooking products offer virtually unlimited personalization options. For more information, please visit [www.bluestarcooking.com](http://www.bluestarcooking.com).

