

Sustainable Seafood Teen Cook-off

Reception, Competition, and Q&A with the chefs

Where: Santa Barbara Maritime Museum, 113 Harbor Way, Santa Barbara

When: Sunday, September 8, 2019, 12:30pm-3:30 pm

Cost: \$10 Adults; \$5 Students; Children 12 and under are FREE

Prepaid Registration Required: sbmm.org or (805) 456-8747

Title Sponsor: Marie Morrisroe

Additional Support: Get Hooked and TV Santa Barbara

You've watched them on television, now see them in person as they compete at the Santa Barbara Maritime Museum! In recognition of the growing interest in sustainable seafood, cooking shows and competitions, as well as the emphasis on skills-based programs for teens, SBMM has invited two teen chefs to compete in a locally sourced seafood cook-off in front of a live audience. Both chefs are 14 and have competed on *Top Chef Junior*. They both started cooking at a young age and were influenced by their extended families, heritage, and travels. They share a passion for cooking and hope they inspire others to follow their dreams as well.



THE CHEFS

Carson Peterson - @topchefcarson

Chef Carson Peterson is a professional chef known for his take on classic French cuisine. He appeared on *Top Chef Junior Season 2*, was featured on the *Today Show*, competed in the 2019 Strawberry Smack Down and judged the Casa Pacifica Angels Wine, Food and Brew Festival. Chef Carson was also the youngest chef to judge at the 2018 World Championship of Guacamole. You can find Chef Carson in numerous publications, such as *Entertainment Weekly*, *New York Times*, *Ventura Star*, *Ventura Reporter*, and the *Ventura Breeze*. His signature dishes include *Poisson en Papillote*, *Coq Au Vin* and *Croquembouche*.



Rogers Mathews, Jr. - @rogersmathewsjr

Chef Rogers Mathews, Jr. is known for making it all the way to the semi-finals and taking third place in this season's *Top Chef Junior* competition. His passion for cooking started at a very young age, cooking with his parents. He has a love for classic French and Asian cuisine, with its complex processes and delicate flavors. He enjoys cooking for family and friends and loves how food brings everyone together. Chef Rogers gains cooking inspiration from his heritage and family travels. Outside of the kitchen, his interests are martial arts and visual and performing arts. An honors student, he is excited about starting high school this fall.

THE JUDGES

1. Bonnie Carroll, Founder and Editor-in-chief, *Bonnie Carroll's Life Bites News*
2. Emily Cosentino, Marketing and Promotions Manager, *Santa Barbara Independent*
3. Jake Hagen, Assistant Pastry Chef, Newhall Refinery (**also MC of the event**)
4. Krista Harris, Editor and Co Publisher, *Edible Magazine*
5. Chef Kayla Norton, Pastry Chef, Old Town Junction, Newhall
6. Chef Daniel Palaima, Tyger Tyger

THE SETTING

Since 2000, the [Santa Barbara Maritime Museum](#) has featured many artifacts and stories to share the history of the Santa Barbara Channel with more than 40,000 visitors annually and provides year-round experiential maritime history and marine science education for local youth. Featuring the impressive *First-Order Fresnel Lighthouse Lens* from Point Conception, SBMM's current exhibits explore *The History of Oil in the Santa Barbara Channel*, *Honda Disaster*, and *Wives and Daughters: Keepers of the Light*.

SBMM is located at the historic Santa Barbara Harbor at 113 Harbor Way, Suite 190, Santa Barbara, CA 93109. Visit sbmm.org or call (805) 962-8404 for details.

THE SEAFOOD SPONSOR

By buying from fishermen in the Santa Barbara Harbor, who are subject to California's strict fishing regulations, **Get Hooked** ensures that these species are sourced sustainably. The company's goal is to increase appreciation for the delicious health benefits of seafood while sourcing it locally to support fishermen and sustainable fishing practices.