



Press Contact: Lauren Sklar  
Phone: 646-336-3745; Email: [lsklar@foodnetwork.com](mailto:lsklar@foodnetwork.com)

## **THE GREAT FOOD TRUCK RACE**

### *Season Four (2013) – Team Bios*

**Aloha Plate (Los Angeles, Maui and Oahu, Hawaii)** – Brothers Adam and Lanai Tabura struggled to make ends meet growing up and learned to cook out of necessity. One fateful day, Adam saved a drowning man and in return, the man offered to pay for Adam's culinary school – something he couldn't do on his own. After 17 years in the food industry, Adam wants to take his talents to the streets with Lanai and best friend Shawn Felipe to serve up foods from Hawaii including Hawaiian sweet bread grilled cheese and Loco Moco with a home-style flair. This food truck would not only mean independence for them, but they would be able to support their mother and give back for the sacrifices she made for them when they were boys.

**Boardwalk Breakfast Empire (Sea Bright, NJ)** – Joanne Garelli's well-known Jersey Shore restaurant, Steve's Breakfast and Lunch, was destroyed in Hurricane Sandy, and she is determined to rebuild her dream – helped by her best friends Tim Boulous and Ilene Winters, who were also displaced by the storm. Joanne owned the business for 27 years, and year after year customers returned for the specialties, like her famous Hangover Helper Breakfast, and lines around the corner were an everyday occurrence. The storm may have knocked these three friends down, but it did not kill their Jersey Shore spirit – their experience has only fueled their conviction to win and open their own food truck.

**Bowled and Beautiful (Los Angeles)** – Liza Barnes and Heather Marshall, cousins from Los Angeles, grew up like sisters, and when Liza met Jessica Butorovich while taking culinary classes at the Art Institute in Los Angeles, the women became fast friends after being introduced. All single mothers, they see that their lives are at a fork in the road and need to do something that will provide for their kids. With mounting debt and mouths to feed at home, these ladies are ready to make some money and take control of the wheel of their very own food truck. Armed with their culinary expertise and go-getter attitudes, the women are ready to serve up hearty Americana with a California twist.

**Frankfootas (New York)** – Growing up in Brooklyn, Dana Raja was obsessed with hot dogs and experimented with different toppings and concoctions to make her dogs unique. She has worked in the restaurant industry her whole life, as have her friends Mirlinda Kukaj and Victoria Fiorenza, and the three have teamed up to stop taking orders and become their own boss. From a bacon-wrapped hot dog with pulled pork and burnt ends to a veggie dog with hummus and chopped tomato, cucumber and onion, their creations are unexpected and outrageously tasty. These feisty gals are super competitive and ready to take their childhood favorite food to the streets.

**Murphy's Spud Truck (Los Angeles)** – A traumatic emergency surgery left budding young chef Nicole Pollock drowning in medical bills. During her two months of recovery, she decided not to waste any more of her time working unfulfilling jobs. Recruiting her brother James Pollock and their mom Suellen Pollock along for the journey, the trio combines their Irish heritage and wild nature to create delicious gourmet stuffed potatoes. It won't be all fun and games, though, for this family of three. Close quarters, hot temperatures, and big personalities will provide the right ingredients for some big fights, but with family jokes and Jame's musical talent, the three hopefuls plan to take the country by storm – one potato at a time.

**Philly's Finest Sambonis (Philadelphia)** – When a serious car accident derailed Erik Thompson's career as an electrician, he decided to see the silver lining and do what he really loves to do: cook. Along with his childhood pals Joe Toner and Chris Turchi, these Philly-proud buddies are determined to teach America what a real Philly Cheesesteak is: diced beef, gooey cheese and a special hollowed out roll are just some of their special techniques. They coined the term 'samboni' to refer to a big delicious sandwich, and their specialties are not limited to cheesesteaks – these funny tough-guys can turn anything into an amazing 'samboni.' Not afraid to step on toes or hurt their competitor's feelings, they will do whatever it takes to win.

**The Slide Show (Los Angeles)** – Chef Darrell ‘Das’ Smith lost his first restaurant when his partners didn’t have the same vision as him and he bailed, leaving him in debt. He’s now on a mission with his two former sous chefs Ahren Samuel and Maurice McQueen to take a journey across America and pursue his culinary passion. The Slide Show is inspired by a culinary program Das founded at Beverly Hills High School, where his students perfected their favorite dish – the slider. The trio hit the road with professional training and business experience that give them an edge over the other trucks in the competition.

**Tikka Tikka Taco (St. Louis)** - After returning from his deployment to Afghanistan, Shaun Swaleh is desperate to do something that fulfills him. He and his older brother Michael Swaleh have always wanted to start a business that combines two of the most important things in their life – family and food. Bringing their uncle Sam Swaleh along for the ride, they use his recipes to spread a unique cuisine - a fusion of their Indian and Pakistani heritages including specialties Chicken Tikka, Beef Bihari, and Tandoori Wings. With Michael's organization, Shaun's leadership and Sam's cooking experience, they are ready to put their family and food truck on the map.

###