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\*High-res images, show footage and interviews available on request.

## ***THE GREAT FOOD TRUCK RACE***

### ***Season Three – Team Bios***

**Barbie Babes** (Los Angeles) – These three Aussie girls hail all the way from the Land Down Under to share their delicious Australian style BBQ with the States. Hayley Chapman and her core team members Skye Boucaut and Jasmin De Main operate Barbie Babes, a catering company which serves up signature Aussie BBQ dishes like steaks, beach coleslaw, wattleseed pavlovas and, of course, ‘snags’ (that’s Aussie for sausages). The girls have their differences, but if they can keep their drama at bay they know they can win it all.

**Coast of Atlanta** (Atlanta) – Chefs Lena Price, Mike Jones, and Tawanaca Davenport are all successful chefs in Atlanta, with quite a few accolades under their belts. Tawanaca owns a catering company, but Lena and Mike still have day jobs. The team wants to ditch their day jobs and call the shots in their own food truck business, while serving up elevated seafood dishes like stuffed prawns and tuna and avocado ceviche.

**Momma’s Grizzly Grub** (Wasilla, Alaska) – Having spent the past decade working as an analyst, Angela Reynolds is ready to pursue her longtime passion for cooking. Angela’s culinary specialty is creative gourmet pasta, like her spicy southwest pasta and mouthwatering Greek pasta. She has enlisted her daughter Adriane Richey and her best friend Tiffany Seth to compete for the food truck she has always wanted. Between Adriane’s customer savvy and Tiffany’s kitchen chops the trio is ready to take on the competition.

**Nonna’s Kitchenette** (Parsippany/West Caldwell, NJ) – Jersey girls Lisa Nativio, Jessica Stambach and Jaclyn Kolsby grew up surrounded by authentic Italian cooking - lovingly prepared by their grandmothers. With their nonna’s recipes as the inspiration, the three friends are ready to share their delicious twist on traditional dishes with the masses. Specializing in homemade meatballs, gourmet risotto balls and sweet favorites like cannoli French toast, Lisa, Jessica and Jaclyn are confident that their cooking skills and business savvy can take them to the finish line.

**Pizza Mike’s** (Columbus, Ohio) Mike Evans ran the successful Ohio restaurant Michael’s Italian Kitchen, where he won many awards for his Michael’s Traditional Pie. Unfortunately, an electrical fire burned the restaurant to the ground and he was unable to re-open. He received tremendous support from his high school friends Pat Snyder and Carlo Borgia, and the three have joined together to bring Pizza Mike’s homemade specialty pizzas and Italian beef sandwich on the road to rebuild this business.

**Pop-A-Waffle** (Los Angeles) Creative home cook Bobaloo Koenig and his jack-of-all-trades friend Scott Stanley dreamed of leaving their day jobs to open a food truck, and they joined up with local chef Anthony Travers to create delicious waffles that aren’t just for breakfast. From fajita waffles and strawberry shortcake waffles to chicken & waffles, these outrageous, hilarious guys can make a waffle for any meal. Bobaloo’s ideas sometimes need to be reined in by Scott’s voice of reason, while Anthony holds it all together in the kitchen.

**Seoul Sausage** (Los Angeles) – Chris Oh, Yong Kim and Ted Kim grew up together in California, attending the same school from a very young age. All three are first generation Korean Americans whose parents had high hopes they would pursue careers that would give them financial stability. Against their parents’ wishes the guys chased their love of cooking and entrepreneurship and started their own business, Seoul Sausage, serving up Korean sausages with flair from Chris’ small apartment. Chris, Yong and Ted desperately want to prove to their parents they can run a successful business and achieve their dream of taking Seoul Sausage to the next level.

**Under The Crust** (San Diego) – After graduating from culinary school, Hannah Cohen came up with the idea for a mobile mini pie company with support of her fiancée, who sadly passed away. She continued to pursue her dream, motivated by his memory, and her business Under the Crust became a success. She eventually enrolled the help of her mom Sheri Cohen as her sous chef and her friend from culinary school Gary Miller to lend his culinary expertise. This intensely competitive team is ready to get Under the Crust on the road and fulfill Hannah’s dream.

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