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THE GREAT FOOD TRUCK RACE

Season Six (2015) - Team Bios

Diso's Italian Sandwich Society (Brooklyn, New York) – Adam DiSilvestro grew up hearing about his Sicilian grandfather's days as a street vendor selling meat and cheese, and after a few years at a marketing job decided to go back to his family's roots. Adam opened Diso's determined to bring that old-school, quality Italian deli experience to the streets of New York and hired freelance chef Danamarie McKiernan, a graduate of the Institute of Culinary Education, and Benny Chodan, an experienced restaurant cook. With sandwich names like Big Pauly, Joey Shakes and Vinny Chins, they take Italian favorites to the next level. But last year's winter was brutal in New York and the business took a hit, so they are in this to win and keep their truck thriving on the road.

GD Bro Truck (Orange County, California) – Kevin Nguyen and Mark Cruz met years ago working at Disneyland and though they didn't immediately click, have become as close as brothers. They eventually quit their jobs and decided to follow their passion and start a gourmet burger truck, much to the dismay of their traditional Asian parents. Kevin and Mark were soon joined on the truck by Geoffrey Manila, their "other brother from another mother," and they took SoCal by storm with their gourmet stuffed burgers and specialty fries. These guys are energetic, competitive and determined to prove to their families that you can be successful doing what you love.

Pho Nomenal Dumplings (Raleigh, North Carolina) – High school friends Sophia Woo and Sunny Lin left their corporate jobs and invested their life savings in an Asian Fusion food truck, but they still needed more funds – so they turned to Kickstarter. The traditional Asian dishes from their childhood like Pork and Chive Dumplings and Beef Pho and fusion plates like their Bulgogi Sloppy Joe gained a loyal following, and their pal Becca Plumlee soon joined, bringing her local roots and southern hospitality to the business. Their Kickstarter supporters and North Carolina community are very important to them, and this trio hopes to make them proud and win to solidify their place in the food truck scene.

Postcards (Los Angeles) – Greg King grew up cooking in his parent's soul food restaurant, but put his culinary dreams aside to enter corporate America – and he hated it. He eventually quit his day job and put his savings into opening a food truck to focus on his love for cooking. Greg has always dreamed of opening a restaurant that offers healthy soul food staples, and his food truck is his first foray in making that dream a reality. Greg's team includes Mo, a friend who he affectionately calls his big sis, and his daughter Grae. With Greg's business mind and his family's time-tested healthy soulful recipes, Mo's charm and Grae's personality, Postcards could be the team to beat.

Spice It Up (Phoenix, Arizona) – Chris Paciora waited until her kids were off at college to start her successful food business, and eventually hired moms/best friends Keri Frazier and Nichole Mellor to bring her internationally-inspired creations to the streets. These ladies have dedicated their lives to their families and been there for each other through personal struggles, so they are ready for this new adventure. Known for their unique use of spices and dishes like Chicken Tikka Masala and Jamaican Jerk Lettuce Wraps, they are passionate about their food and want to show other moms it's never too late to follow their dreams, or in this case, take them on the road!

The Guava Tree Truck (Dallas) – Onel Perez learned to cook authentic Cuban dishes from his mother and father and after sixteen unsatisfying years in the advertising industry, he decided to follow his passion and start a food truck with wife Pam and daughter Mariah. They bought an old fixer-upper vehicle, so the family had to transform the truck on their own with hard work, determination and the help of their community. They are thrilled to serve Onel's Cuban dishes like The Cubano with Guava Mustard, Loaded Yucca Fries and Cuban Donuts to their customers – and winning the race would allow them to open a second truck and take their business to the next level.

Waffle Love (Provo, Utah) – Brothers Adam, Jared and Steven Terry come from a family of fourteen siblings, and Adam grew up dreaming of restaurant ideas and playing chef in the kitchen. He eventually became a professional banker, but after losing his job found himself living in a one-bedroom apartment with his wife, three kids and no income - and that's when he decided to pursue his true passion. With a loan from his grandma and help from the entire Terry family, Waffle Love was born – but as the first food truck in the area, he ran into a lot of obstacles and had to fight hard to make his dream a reality. With Adam's determination, Jared's waffle skills and Steven's charm, these brothers just may have the heart to take their truck to the finish line.

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