

BUSINESS ALBUM



The panel of judges for the fourth annual Stars, Stripes & Chow chili cookoff included, from left, Jonathan Myers, a meteorologist from WBFF-TV, FOX 45; Maurice Canady, a cornerback with the Baltimore Ravens; Doug Kurzmiller, a volunteer from Severna Park Evangelical Presbyterian Church; Scott Stevens, president of Modu Tech; Dave Olson, owner of La Tavola Italian Restaurant; Al Bumbry, former Baltimore Orioles outfielder; Kenesha Bailey, The Baltimore Station's nutritional program coordinator through Strong City Baltimore and AmeriCorps VISTA; and Natalie Arteen, corporate events and volunteer coordinator with M&T Bank.

The Maryland Multi-Housing Association and Zeffert and Gold Catering and Event Planning successfully defended their 'Best Chili' title at this year's event with a 'Wizard of Oz'-themed booth.



Children lined up to give a high-five to The Oriole Bird at the fourth annual Stars, Stripes & Chow chili cookoff, which was presented by the Baltimore Orioles.

ANNUAL STARS, STRIPES & CHOW RAISES MORE THAN \$90K FOR THE BALTIMORE STATION

PHOTOS COURTESY OF THE BALTIMORE STATION

More than 450 people came out to sample great food and help a great cause at the fourth annual Stars, Stripes & Chow chili cookoff, a fundraiser for The Baltimore Station, a residential program supporting veterans and others transitioning from homelessness and substance use disorder to self-sufficiency. The Nov. 3 event at Port Covington's South Point at West Covington Park raised \$90,434 for residents of The Baltimore Station, a 41 percent increase from the 2017 event. Teams par-

ticipating in the chili competition represented the area's business and nonprofit community. Emerging as the judges' pick for "Best Chili" was the Nelson Family with a recipe they dubbed "Wonky Willie's Chili." The winner of the "Best Booth" award went to Fortego, LLC for taking attendees back to the stone age with its Carnivore Chili and the booth's prehistoric design and décor. Meanwhile, The Baltimore Station's culinary team made up of residents from the cooking class and Chef Russell Jackson remained the crowd

favorite and took home the "People's Choice" award for the third year in a row. Endless samples of original chili recipes delighted guests, while Mission BBQ and Pizza di Joey Food Truck supplemented the menu by contributing a full lunch spread and City Limits supplied the open bar of beer, wine and soda. With the expanded Kid's Zone, families with children of all ages enjoyed activities such as caricature drawings, a cupcake decorating station, a petting zoo by Ferrets & Friends, balloon animals, sidewalk games and more.



Linwood Nelson celebrates winning the judges' pick for 'Best Chili' with a recipe dubbed 'Wonky Willie's Chili.'



Paris and London Jones enjoyed the fourth annual Stars, Stripes & Chow chili cookoff, including the face painting offered in the Kids Zone.



The Baltimore Station's team remained the crowd favorite and took home the 'People's Choice' award for the third year in a row at the fourth annual Stars, Stripes & Chow chili cookoff.