

FOR IMMEDIATE RELEASE

PRESS RELEASE:

BotaniCuisine & Land of Kush Present
Baltimore's First

Vegan Burger Smackdown

Sunday, April 28, 2018

11 am – 4 pm

Event Hall behind RHouse

301 W. 29th Street, Baltimore, MD 21211

Pre-registration needed, limited tickets on-site

VeganBurgerSmackdown.com



Awesome Restaurants Compete in Best Burger Contest

SLIDER-SIZE BURGERS BURSTING WITH FLAVORS, designed for a wide range of tastes and preferences. **CUSTOM-CRAFTED BURGERS** that delight and satisfy, made from whole plant ingredients. **JUST-LIKE-BEEF BURGERS**, the beefiest, juicy burgers you won't believe are plant-sourced. Side dishes, desserts, nonalcoholic drinks also for sale.

RESTAURANTS: Land of Kush, Golden West, Stall 11, The Big Bean Theory, and The Natural Juice Bar & Veg Food

TICKETS start at \$18 and include two burgers and a raffle ticket.

NONSTOP ENTERTAINMENT, raffles, trivia games, magician entertaining in dining areas, and music videos.

UPBEAT PRESENTATION included with registration, with an emcee and dynamic speakers. Be surprised by the captivating joy and benefits of plant-sourced nutrition and why vegan. **SIGN INTERPRETER** for presentation.

DINING TIMES: Morning Munchers, 11 am – 1 pm and Afternoon Noshers, 1 pm – 4 pm

MORE THAN A FOOD FEST! Celebrate the goodness of choosing foods that have the least impact on the environment and all of Earth's inhabitants, and foods that have the best impact on our health and well-being.

WHY VEGAN BURGERS: Vegan burgers combine two of the most popular food trends: plant-based dining and burgers. Billions of burgers are consumed in the U.S. every year and the *Economist* has predicted, "2019 is the Year of the Vegan." As a healthy alternative to beef, vegan burgers introduce exciting flavors only possible from plant sources. Numerous expert health sources warn us about the risks of consuming red meat; beef burgers often contain meat from hundreds of cows, increasing risk of contamination.

PROCEEDS benefit organizations helping underserved people with access to healthy food: Thrive Baltimore and the Food Empowerment Project, and help support BotaniCuisine's plant-sourced dining outreach and education efforts.

SPONSORS: Compassion Over Killing, Holistic Wellness and Health, Land of Kush, and BotaniCuisine

ECO- AND FAMILY-FRIENDLY, ADA ACCESSIBLE

Updated 2/08/19