



Olympic Peninsula Celebrations & the Port Angeles Regional Chamber of Commerce

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Press Release

FOR IMMEDIATE RELEASE

Top Chefs from *Olympic Culinary Loop* and Beyond Showcase Region's Bounty at 10th Annual Dungeness Crab & Seafood Festival

From fresh boiled crab to Moqueca, festival-goers will enjoy a culinary experience uniquely Northwest

Port Angeles, Wash., Oct. 3, 2011 – Foodies and fun seekers heading to the 10th Annual Dungeness Crab & Seafood Festival will once again delight in the super fresh coastal fare that brings them back year after year – but also experience exotic new dishes with a distinctly Northwest twist prepared by top culinary talent! Twelve chefs from the Olympic Peninsula and beyond will demonstrate and sample seafood savories including *Moqueca*, a Brazilian-style fish stew, Northwest Paella and pan-seared Alaskan scallops with Marsala sauce on the **Gateway Center Chef Demonstration Stage**. The presentations will take place on **Saturday, Oct. 8** from **11 a.m. – 5:30 p.m.** and on **Sunday, Oct. 9** from **11 a.m. – 4 p.m.**

“The Olympic Peninsula is blessed not only with abundant high quality fresh seafood, but with top-notch local culinary talent,” says Festival Producing Director Scott Nagle. “Festival-goers who attend the chef demonstrations will be educated, entertained and their palettes delighted!”

Graham Kerr, the iconic *Galloping Gourmet*, will kick-off Crabfest opening ceremonies on **Saturday** at **11 a.m.** on the **Gateway Center Stage**, and then prepare his specialty *Velvet Omelet* with fresh Dungeness crab and Parsnip Sauce, while sharing with the audience his passion for food and good living.

Sunday gets rolling with the Festival's first-ever **Crab Revival** from **9:00 a.m. – 10:30 a.m.** at the **Gateway Center**. Participants can start their day with a special a la carte brunch featuring crab crepes by *J'aime Les Crepes*, crab quiche by *Friends of the Field*, and a traditional bacon and egg breakfast by *The Cedars at Dungeness*, while listening to the foot-stompin' down-homey sound of **Abby Mae & the Homeschool Boys**. **Minister of the Sea Chuck Russell** will give a short non-denominational “sermon,” and the Revival will close with music by the **Peninsula Men's Gospel Singers**. It's an uplifting

experience that will feed the soul – as well as the stomach!

Arran Stark, chef/owner of *Cultivated Palette Catering* and executive chef for Jefferson County Health, will open the Chef Demonstration Stage at **11 a.m.** on **Sunday**, and presentations will continue throughout the day.

Two-Day Chef Demonstration Stage Line-Up

Saturday, Oct. 8

- 11 a.m. **Dungeness Crab & Seafood Festival Opening Ceremonies with Graham Kerr, the Galloping Gourmet**
- 12:30 p.m. **Crab and Artichoke Crostini**
Presented by Executive Chef Doug Metzger, Red Lion Hotel, Port Angeles
- 1:30 p.m. **Dungeness Crab Salad with Heirloom Tomatoes and Pear Vinaigrette**
Presented by Chef Kaleb Wallace, Michael's Seafood & Steakhouse, Port Angeles
- 2:30 p.m. **Moqueca, A Brazilian-style Fish Stew**
Presented by Chef Michael McQuay, Kokopelli Grill, Port Angeles
- 3:30 p.m. **The Culinary Madman's Hot Dungeness Crab Dip and Salmon au Poivre with Maple and Balsamic Glazed Strawberries**
Presented by Chef Jess Owen, Ocean Crest Resort, Moclips
- 4:30 p.m. **Northwest Paella**
Presented by Chef Steve McNabb, Olympic Coast Consulting, Port Angeles
- 5:30 p.m. **Pan Seared Alaskan Scallops with Marsala Sauce**
Presented by Chef Mona Stone and Jim Stone (Wine Drinking Sidekick)
Alaska Weathervane Scallops, Lakewood

Sunday, Oct. 9

9 a.m. **Sunday Crab Revival!**

Crab-inspired a la carte buffet, live music, and “seafarer sermon” by Chuck Russell

11 a.m. **Everything Salmon . . . A Methods Class**

Presented by Chef Arran Stark, owner, Cultivated Palette Catering and Executive Chef, Jefferson County Health, Port Townsend

12 p.m. **Crab Ravioli**

Presented by Chef David Senters, Bella Italia, Port Angeles

1 p.m. **Dungeness Crab & Avocado Salad**

Presented by Executive Chef Luke Griffin, Pescatores, Victoria, B.C.

2 p.m. **Fresh Shucked Oysters with Dungeness Crab & Béarnaise Sauce**

Presented by Chef Umet Cetin, Pescatores Oyster Bar, Victoria, B.C.

4 p.m. **Crab Bisque with Artisan Bread**

Presented by Chefs David Johnson & John Bridger, The Garden Bistro, Sequim

About the Dungeness Crab & Seafood Festival

The Dungeness Crab & Seafood Festival is a family-friendly event featuring 12,000 pounds of fresh, locally caught crab, an old-fashioned crab feed and a plethora of fresh local fare from seafood to homemade pies provided by 16 local and regional restaurants and food service providers. Activities that will amaze and entertain the kids include the **Grab-A-Crab Tank Derby**, a combined **air-sea rescue demonstration** by the U.S. Coast Guard, a raptor demonstration, hands-on educational activities and exhibits at the Feiro Marine Life Center on the Port Angeles City Pier, and much more! **Admission is free.**

The festival is produced by Olympic Peninsula Celebrations, a Washington State non-profit corporation, and the Port Angeles Regional Chamber of Commerce.

A portion of festival proceeds will be channeled to watershed education in the Dungeness River and Dungeness Bay habitats and other environmental educational organizations, including the Feiro Marine

Life Center.

For more information including transportation, accommodations, directions and the detailed program, please go to our website at www.crabfestival.org, e-mail info@crabfestival.org, or phone 360-452-6300.

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