

**WORKING WATERFRONT FESTIVAL
PRESS RELEASE**



FOR IMMEDIATE RELEASE

MEDIA CONTACT: Laura Orleans, Director, 508-993-8894, info@workingwaterfrontfestival.org

**WORKINGWATERFRONT FESTIVAL TO FEATURE FAMOUS SMITH ISLAND CAKE
Chesapeake Bay crab picker and cook Janice Marshall to share famous recipe**

New Bedford, MA, September 15, 2008— The 2008 Working Waterfront Festival, an annual celebration of commercial fishing culture will feature cooking demonstrations by Smith Island crab picker Janice Marshall, expert baker of the renowned Smith Island Cake, a ten layer cake which is the official dessert of the state of Maryland. The Festival, a family friendly event takes place in New Bedford, America's largest commercial fishing port, on Saturday and Sunday, September 27th & 28th.

Janice Marshall has been at home on the only inhabited offshore island in Maryland's Chesapeake Bay since her ancestors settled here six generations ago. Her father, husband and son have all worked the water for crabs and oysters while she tended peelers (soft crabs) and picked hard crabs for the market. Of necessity, she founded the Smith Island Crabmeat Co-op that has employed dozens of island wives. It stands as the longest lived women's co-op in America. As a participant in Ladies Aid and Waterman's events she is known for her original musical parodies and presentations which involve many of the island's men and women in hilarious skits for the community and the public. Like most Smith Island cooks and bakers, she is well-known for her crabmeat creations and her ten layer cakes, now the official dessert of the state of Maryland.

Layer cake means just one thing on Smith Island, Maryland's only inhabited off-shore island. Imagine eight to ten pencil-thin layers of cake lathered with frosting in between each. Some call it frosting with cake. It has been the dessert of choice on this remote Chesapeake Bay island as far back as living memory persists. Smith Island watermen have carried he-man sized slices packed in their lunch pails for as long as anyone can remember. The origins are buried in the past. No one seems to remember layer cake not being a part of the local repertoire.

In addition to sharing her culinary skills at the Working Waterfront Festival, Janice will regale audiences with her parodies as part of a song/poem swap called *Something Fishy*. She will be joined on stage by fisherpoet Dave Densmore of Kodiak, Alaska and Rhode Island-based fisherman and songwriter Jon Campbell.

The **Working Waterfront Festival** is a project of the **Community Economic Development Center of Southeastern MA**, a non-profit organization. The FREE festival, a family friendly, educational celebration of New England's commercial fishing industry, features live maritime and ethnic music, fishermen's contests, fresh seafood, vessel tours, author readings, cooking demonstrations, kid's activities and more. It all takes place in New Bedford, MA, America's #1 fishing port, on the fourth full weekend of September. Navigate to us at www.workingwaterfrontfestival.org.

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