

WORKING WATERFRONT FESTIVAL PRESS RELEASE



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Food Takes Center Stage at 2009 Working Waterfront Festival Festival Farmers Market and Expanded Food Court to Showcase Local Seafood and Seasonal Produce

New Bedford, MA, September 4, 2009 -- Come hungry to the 2009 Working Waterfront Festival, New Bedford's annual celebration of the commercial fishing industry. In addition to taking a dockside tour of a fishing vessel, watching fishermen compete in scallop shucking and net mending contests and enjoying live music on three stages, this year's event promises a boatload of mouthwatering seafood. The **Oxford Creamery** serves up a full menu of the finest local seafood including fish and chips, fried scallops, lobster rolls and quahog chowder. **M&C Café** offers grilled scallops, chourico, beef and veggies. **Cuttyhunk Shellfish Farms** provides a raw bar. The **Waterfront Grille** offers several varieties of sushi.

If you want to learn how to prepare your own seafood, the Festival features **cooking demonstrations** by galley cooks, ethnic cooks and celebrity chefs. Visitors are invited to learn the basics of preparing fresh seafood at home as well as ethnic approaches to seafood cooking and galley fare. This year's demonstrations feature locally grown produce with several demonstrations on putting foods by. Looking for fresh ingredients? State Pier will be the location for a special festival **farmer's market** featuring produce and specialty items from a number of local farms as well as informational booths from producers of grass fed beef, raw milk and several area farm organizations. In addition, **The Big Fish Company** will be selling fresh, local fish and lobsters.

The Working Waterfront Festival is an award winning, family friendly event celebrating the history and culture of New England's commercial fishing industry. The free festival presents all that goes into bringing seafood from the ocean to the table in a way that is hands-on, educational and fun and features: live music, children's activities, cooking demonstrations, vessel and harbor tours, fisherman's contests, author readings, film screenings, local seafood, festival bookstore, maritime artisans marketplace & more. While continuing to focus on commercial fishing and other port industries, the 2009 *Working Waterfront Festival* will consider connections between fishing and farming communities. Plans for this special program include an open air market featuring local produce and fresh seafood and cooking demonstrations highlighting traditional community recipes; panel discussions, author readings and film screenings which explore common issues; and occupational demonstrations of fishing and farming skills. This year's Festival dates are September 26th & 27th. Complete details at www.workingwaterfrontfestival.org