



Olympic Peninsula Celebrations & Port Angeles Regional Chamber of Commerce

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Press Release

FOR IMMEDIATE RELEASE

Dungeness Crab & Seafood Festival – Home Of The Dungeness Crab! October 11-13, 2013 Featuring Graham Kerr and our First Annual Chowder Cook-off!

Port Angeles, Wash. September 11, 2013 – Get Crackin’...Here Come The Crab! Taste the bounty of the Olympic coast and savor the riches from our sparkling blue waters, magical forests, and organic farms at the **12th Annual Dungeness Crab and Seafood Festival**, Friday-Sunday, October 11-13, 2013 in Port Angeles, Wash. “Crabfest” is the annual celebration of our region’s diverse bounty - the seafood, agriculture and maritime traditions, and the breathtaking coastal environment that is home to the Dungeness crab. This amazing food festival takes place downtown at the Port Angeles **City Pier, Gateway Center, and Red Lion Hotel** overlooking the beautiful **Strait of Juan de Fuca and Victoria, B.C.**, and near the world famous **Olympic National Park**.

“Crabfest” is one on of the best seafood festivals in the county: The **American Bus Association** has named the **Dungeness Crab & Seafood Festival** one of the *Top 100 Events in North America*, and **Coastal Living Magazine** named the Festival one of the *Top 10 Coastal Events*. And how many events can say that they were a *Jeopardy* question? “Crabfest” was! And, the Festival will be featured in the national food magazine, *Savour*.

This year we are honored to host the return visit of one of the first television chefs, the iconic “**Galloping Gourmet,**” **Graham Kerr** and his wife and producer, **Treana Kerr**. Graham will prepare his favorite crab cakes, talk about his world view of food, and will have books for sale and signing. Additionally, he will serve as the celebrity judge of our first annual chowder cook-off -- The **Captain Joseph House Benefit Chowder Cook-off** to be held Sunday afternoon at the Clallam Transit Center. The public will not only have several opportunities to connect with Graham, but will participate in the tasting and rating of the amateur and professional chowder cooks!

We will celebrate our annual opening at 11:00 Saturday, with blessings and festivities from the Lower Elwha Klallam Tribe with storytelling, ancient songs, and children’s dances. Elaine Grinnel of Jamestown Sklallam and Graham Kerr will officiate and lead us again in the “crab applause”.

It’s All About Great Food and the Freshest Crab!

In the 9,000 square foot **Kitsap Bank Crab Central Tent**, visitors will find an old-fashioned “crab feed” complete with large kettles of fresh whole crabs ready to be served with corn from Sunny Farms and Nash’s organic cole slaw. The crabs are caught live locally – you cannot get fresher crab! At **Crab Central** and throughout the grounds fifteen local and regional restaurants provide visitors with more than 50 dishes, including seafood, vegetarian, kids food, and more--crab cakes, fish tacos, crab enchiladas, crab Rangoon, clam chowder, crab bisque, Northwest paella, fish & chips, barbecue oysters, steamed clams, calamari, mussels, grilled scallops just to name a few (see website and programs for complete menus). New this year is the **Taylor Shellfish Farms Raw Oyster Bar** – oysters shucked to order!

There is **live music** at **Jim’s Pharmacy and Air Flo Stage** in the tent, and **Olympic Peninsula wine tasting, Northwest micro-brews**, and the Peninsula’s own **Bedford Soda** in the tent and at the **Gateway Center**.

Community Crab Feed Our **Crab Central Tent** hours on Friday -- 4pm-9pm--again features the **Peninsula Daily News Community Crab Feed** with a \$5 discount on our whole crab dinner! **Admission is always free** and the **Crab Central Tent** is open Saturday 10am-9pm, and Sunday 10am-5pm. and provides covered seating. The pier, cooking demonstrations, and outdoor exhibits and vendors are open Saturday from 10am-6pm and Sunday from 10am-5pm.

The Columbia Bank Gateway Center is home to the **Chef Demonstration Stage**, featuring on-going cooking demonstrations by not only **Graham Kerr** (Saturday ay 2:30pm) but also outstanding local and regional chefs. The **Gateway Center** also features a wine garden, food, and exhibits.

First Federal City Pier - On the pier we feature more than 60 booths with juried crafts, merchants, nonprofit environmental organizations and our sponsors, plus food, the crab derby, and great kids' activities including the **Feiro Marine Life Center** featuring hands-on educational experiences.

Crab Revival - The Crab Revival is Sunday morning from 9am-10:30. The program includes a non-denominational service directed by **Michael Rivers**, with gospel music from the **Urquia Band** (eclectic pop), **Kings of the Wild Frontier** (bluesy Americana) and the **Peninsula Men's Gospel Singers** (Traditional Gospel).

The Captain Joseph House Benefit Chowder Cook-off - On Sunday all are invited to our first chowder cook-off for the **Captain Joseph House Foundation** which provides respite and healing for families of our fallen warriors...all proceeds will go to the **Foundation**. Visitors can taste chowders from both amateur and professional cooks, and then vote on which one YOU liked the best! Join us in making and tasting great chowder, and voting for the "**People's Choice Award**". Make a team, make your best chowder and compete for great prizes and the "**Best Chowder Award**" from **Graham Kerr**.

Fun For Families! - "Get crabbing" during the **First Federal, High Tide Seafoods, and Wilder Auto Grab-A-Crab Tank Derby**, Saturday from 10am-5pm, and Sunday from 10am-4pm! Located on the Port Angeles Pier, the entire family can participate in this unorthodox derby by crabbing from large holding tanks using crab snares and bait. The \$5 entry fee allows participants to crab for 10 minutes, no license or gear needed. Festival volunteers will be on hand to demonstrate how to catch, cook and clean the famous crustaceans. Purchase whole crabs to take home cleaned and cooked – even those going to Canada!

Crabfest Sports - The **Peninsula College Athletic Department** is a great Crabfest partner. Saturday and Sunday on Hollywood Beach is the **Crabfest Sand Volleyball Tournament**, Saturday is the **Crabfest 5-K Fun Run/Walk** with proceeds supporting the women's basketball program. When you get your Crab Derby crabs cleaned and packed to go, the men's basketball team does the work. And every night the soccer team cleans Crab Central—wow! New on Sunday afternoon is the Olympic Rowing Association Crabfest Race just off the pier.

Buy Crab to Go throughout the entire Festival weekend!

You can purchase fresh cooked chilled and cleaned crab to take home (cooked crab can be taken to Canada) at the Gateway Center and at the Grab-a-Crab Derby.

Our Sponsors

There would be no **Crabfest** without our more than 40 sponsors. A special thanks to our Presenting Sponsors: **7 Cedars Casino Properties - Black Ball Ferry Line - Kitsap Bank - Peninsula Daily News - Red Lion Hotel** Port Angeles. A huge "thank you" to our partners on behalf of the people of Port Angeles!

Getting Here

There are several ways to get to Port Angeles: Drive route 101 to Port Angeles; fly Kenmore Air Express with connections to SeaTac and the world; and visitors from Canada will find special packages on the Coho Ferry from Victoria, which docks right next to the Festival!

Information

The Dungeness Crab & Seafood Festival is produced by **Olympic Peninsula Celebrations**, a Washington State non-profit corporation, and the **Port Angeles Regional Chamber of Commerce**.

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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