



Olympic Peninsula Celebrations & the Port Angeles Regional Chamber of Commerce

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Press Release

FOR IMMEDIATE RELEASE

GRAHAM KERR ICONIC T.V. CHEF, “THE GALLOPING GOURMET”, TO OPEN THE PORT ANGELES DUNGENESS CRAB AND SEAFOOD FESTIVAL!

Port Angeles, Wash., September 8, 2013 - Graham Kerr, along with Julia Childs, gave us our first look at television cooking and introduced an entire generation to fine food and an industry that has blossomed into multiple cooking channels. Graham and his wife Treena will be featured at the 12th Annual Dungeness Crab & Seafood Festival in Port Angeles, Washington, October 11-13, 2013.

Graham Kerr, known to millions as ‘The Galloping Gourmet,’ brought the art of creative cooking alive to countless millions of television audiences throughout the world from 1969 – 1971. He has written over 25 books, with 14 million copies sold. His latest book, *Growing at the Speed of Life*, was published in 2011 by Penguin Corp and copies will be available at the Festival.

He has received many awards, including the Julia Child Cookbook Award, the James Beard Award, two Emmy nominations for most outstanding daytime programming and induction into the American Culinary Hall of Fame. Today Graham resides on Camano Island, Washington, and is working on his goals of increasing people’s daily serving of healthy fruits and vegetables, and reducing portion sizes and making school lunches more delicious and nutritious.

It is an honor and a real pleasure to feature Graham Kerr at the “Crabfest.” Mr. Kerr will open the Festival at 11am Saturday, October 12th at the Cooking Demonstration Stage in the Gateway Center. At 2:30pm Mr. Kerr will cook his famous crab cakes and talk about his passion for growing and cooking healthy food. Bring your favorite Graham Kerr cookbooks for signing and purchase his most recent book, “Growing at the Speed of Life”. On Sunday, October 13, Mr. Kerr will be the guest judge at the first Captain Joseph House Benefit Chowder Cook-off. The cook-off runs from 10am-2pm and Mr. Kerr will be judging from 1-2pm when he will award the professional and amateur awards. Chowder team applications and information are at crabfestival.org.

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** on Saturday-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. The Festival takes place downtown at the Port Angeles City Pier, Gateway Center, and Red Lion Hotel overlooking

the beautiful Strait of Juan de Fuca. Hours are 4pm-9pm on Friday, 10am-9pm on Saturday and 10am-5pm on Sunday. Admission is free and the big top tent provides covered seating.

Crabfest” is one on of the best seafood festivals in the country: The American Bus Association has named the Dungeness Crab & Seafood Festival one of the *Top 100 Events in North America for 2011*, and Coastal Living Magazine named the Festival one of the *Top 10 Coastal Events for 2010*. And how many events can say that they were a *Jeopardy* question? We were!

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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