



Olympic Peninsula Celebrations & the Port Angeles Regional Chamber of Commerce

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Press Release

FOR IMMEDIATE RELEASE

2014 Dungeness Crab & Seafood Festival

Bigger & Better than Ever!

*Expanded Time & Space, Marine Debris Art on the Beach and
Appearance by White House Chef John Moeller Raise the Bar for
Northwest's Signature Culinary Event*

Port Angeles, Wash., Oct. 2, 2014 – Each October for the past 13 years, the [Dungeness Crab & Seafood Festival](#) has compelled thousands of culinary enthusiasts from across the U.S. and abroad to journey to the Olympic Peninsula town of Port Angeles to indulge in the freshest crab available -- and to experience some authentic Northwest fun! To better serve its ever-growing number of visitors, “Crabfest” will expand to a three-day format this year, **Oct. 10 – 12**, with an enlarged (**11,000 square foot**) *Crab Central Pavilion* where crab-lovers can eat their fill from **12:30 p.m. to 10 p.m. on Friday; 11 a.m. to 10 p.m. on Saturday; and 11 a.m. to 5 p.m. on Sunday.**

In addition to the traditional **Crab Feed**, featuring fresh, locally-caught whole Dungeness crabs, locally-grown corn-on-the-cob, and fresh cole slaw, the Crab Central Big Top will house **12 local and regional restaurants** where fresh seafood, non-seafood and vegetarian dishes will be served-up, plus a **beer and wine garden.**

New This Year!

A number of fun and exciting new attractions await festival-goers that are not to be missed!

Beach Sculptures

Art and environmentalism collide in the **Marine Debris Art Project – *from Trash to Treasures***, a thought-provoking, fascinating, and unusual artistic exhibition making its Crabfest debut on **Friday** at

Hollywood Beach. The outdoor exhibit will feature “sculptures” created by local artists from marine debris (a.k.a. *trash*) found in local waterways. The exhibit is intended to raise public awareness of the toxicity of marine waste and to encourage contemplation of our roles as individuals in helping to protect the coastal environment.

Each marine debris sculpture will be available not only for all to see, but to vote on. Festival-goers can cast their vote for the titled piece that moved them the most or was most effective in catching their eye and imagination – will it be *Spring Chicken; Ocean’s Revenge; or Fukushima Nightmare?* The winning creator will be named ***Marine Debris Art Project Artist for 2014.***

The public will also have the opportunity to participate in creating a **community marine debris sculpture** in the shape of a crab, to memorialize the *Trash to Treasures* exhibit and help keep critical environmental issues in the forefront of our minds and eco-decisions.

Cooking for the Leader of the Free World

Ever wondered what it would be like to be chef to the President of the United States? Come to Crabfest and find out!

John Moeller, a member of an elite corps of Whitehouse chefs, prepared and presented cuisine for three First Families during the administrations of Presidents George H.W. Bush, William Jefferson Clinton, and George W. Bush. On **Saturday** and **Sunday afternoons**, Chef Moeller will appear on the **Chef Demonstration Stage** at the **Gateway Center** to demonstrate favorite recipes of the Presidents, tell stories from the White House kitchen, and sign copies of his book, [*Dining at the White House – from the President’s Table to Yours.*](#)

Four renowned Northwest Chefs and select local talent will share the Demonstration Stage with Moeller throughout the weekend, comprising the most exciting culinary line-up in the festival’s history. Guest chefs include:

Bill Ranniger, Corporate Executive Chef, Duke’s Chowder House
Cynthia Nims, Cookbook Author and Consultant

Local talent includes chefs from Blondie’s Plate and Kokopelli Grill

Crabfest Seafood Cocktail Sauce

The festival will debut a signature seafood cocktail sauce this year, with a recipe by Michael McQuay,

owner of Kokopelli Grill, and produced by Port Angeles resident Betsy Wharton. Visitors can take home a bottle of this fresh, spicy, locally-made condiment – a delicious memento!

Seahawks Sunday Broadcast

The Seattle Seahawks take on the Dallas Cowboys on **Sunday, Oct. 12** with a **1:10 p.m. kick-off**. What better way to enjoy the game than while eating a fresh Dungeness crab dinner surrounded by crab-loving 12s on 60-inch television screens?! It all happens in Crab Central Pavilion!

Bike Corral

Fall is a terrific time for bike-riding on the Olympic Peninsula. Port Angeles Bikes is hosting the festival's first "Bike Corral," **Friday through Sunday** from **10 a.m. – 6 p.m.** in the **Gateway Plaza**. Why not ride the Olympic Discovery Trail to Crabfest this year?!

Despite these new attractions, it wouldn't be Crabfest without the traditional favorites:

- Food, craft and nonprofit booths on City Pier
- Grab-a-Crab Tank Derby (fun for the whole family!)
- Live music throughout the weekend
- 5K Fun Run (supporting the Peninsula College women's basketball team)

Don't miss the 13th Annual Dungeness Crab & Seafood Festival! Admission is always FREE!

For details including transportation, accommodations, directions and the full program, please visit our website at www.crabfestival.org, e-mail info@crabfestival.org, or phone **360-452-6300**.

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.

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