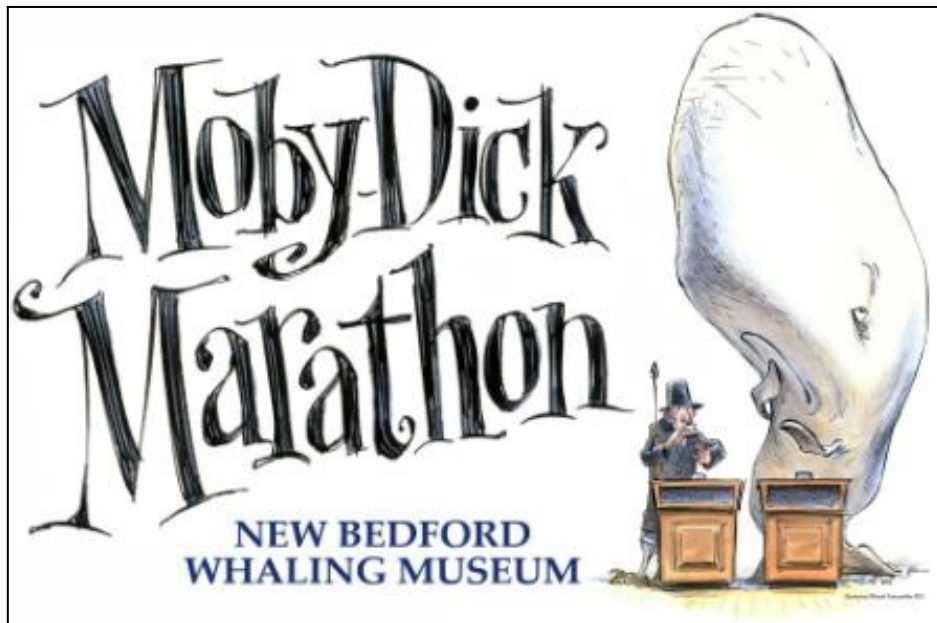


18th Annual Moby-Dick Marathon (2014) (Updated due to Snowstorm Hercules)



Weekend activities begin on Saturday, January 4 at 10:00 a.m.

The 18th annual Moby-Dick Marathon, January 4-5 celebrates education during a weekend of activities surrounding the non-stop reading of Herman Melville's literary masterpiece at the New Bedford Whaling Museum. Pia Durkin, Superintendent of New Bedford Public Schools will lead the marathon on Saturday at noon. "We are pleased to welcome Superintendent Durkin as she reads from America's most famous novel, written by one of its greatest authors. The museum stresses the importance of writing in our high school apprentice program; it is a life skill which is critical for success in every field of endeavor," said James Russell, museum President and CEO.

Sponsored in part by Rockland Trust and Empire Loan Charitable Foundation, admission is free to marathon programs. Freewill

donations supporting museum programs are gratefully accepted.

POSTPONED: “Martin and Moby” exhibit opening of works by Mattapoisett artist Peter Michael Martin is postponed until Sunday, January 5 at 1:00 p.m., immediately following the marathon.

Weekend activities begin on Saturday, January 4 at 10:00 a.m. with the a free public program, “Mast-headers and opera glasses: A conversation with librettist Gene Scheer about creating Moby-Dick the opera with Jake Heggie” in the Cook Memorial Theater. Scheer will discuss the opera, hailed “an undeniable success” by the New York Times. A book signing will follow the talk.

Scheer’s work is noted for its scope and versatility. With Heggie he has collaborated on a number of different projects, including “Three Decembers” (Houston Grand Opera), which starred Frederica von Stade; the lyric drama “To Hell and Back” (Philharmonia Baroque Orchestra), which featured Patti LuPone, and the lyrics for Wynton Marsalis’s “It Never Goes Away.” A composer in his own right, Scheer’s song “American Anthem” (sung by Norah Jones) was featured in Ken Burn’s Emmy Award-winning PBS documentary, “The War.”

At 11:30 a.m. the Melville Society will read selected “Extracts” from Moby-Dick in the Bourne building. At 11:50 a.m. there will be a welcome by James Russell, President and CEO. At noon, the marathon begins with Superintendent Pia Durkin reading the part of Ishmael. At 1:30 p.m. marathon participants walk next door to the Seamen’s Bethel, made famous as the “Whaleman’s Chapel” for Chapters 7 through 9, featuring Reverend Dr. Edward R. Dufresne as Father Mapple, with Gerald P. Dyck leading the hymn “The Ribs and Terrors in the Whale.”

2:30 p.m. – Marathon continues in the Jacobs Family Gallery.

2:00-3:00 p.m. – Chat with Melville scholars, Wattles Family Gallery

4:00-5:30 p.m. – Chat with Melville artist Peter Michael Martin, Centre Street Gallery. A retired educator of 35 years, Peter Michael Martin taught high school biology and special education, integrating art as an alternate form of student assessment. Many of his paper cut compositions reflect inspirations found in nature specific to the New England coast. He currently works out of his New Bedford studio in the historic district and is also one of the founding members of Gallery 65 on William Street.

At 6:00 p.m. London artist Vanessa Hodgkinson will discuss her recent work in a conversation with Christina Connett, Curator of Collections and Exhibitions in the Wattles Family Gallery. Titled “Self Portrait of a Sperm Whale,” the talk focuses on her work inspired by Moby-Dick, and coincides with an exhibition of Hodgkinson’s new watercolors at Crowell’s Fine Art and Framing in New Bedford. Hodgkinson lives and works in London, and studied History of Art at Cambridge University, recently completing her MA in Fine Art at Chelsea College of Art & Design, London.

On Saturday at 7:00 p.m. Culture*Park, a regional performing arts collaborative, will stage Chapters 35-40 – “Midnight, Forecastle” in the Cook Memorial Theater.

Chat sessions with Melville scholars in the Wattles Family Gallery again on Sunday 9:30 – 11:00 a.m. Chat with Melville artist Peter Michael Martin again on Sunday from 10:00 – 11:30 a.m. in the Centre Street Gallery.

Live streaming of the entire reading will be available on the museum’s website www.whalingmuseum.org. To view on Smartphones and tablets, download the free app. Use #MDM18 in all social media platforms: Twitter, Facebook, Instagram, Flickr, and Pinterest. Refreshments will be available for sale throughout

the marathon.

A midwinter tradition, attracting hundreds of Moby-Dick fans from around the world, the marathon marks the anniversary of Herman Melville's January 1841 departure from the port of New Bedford and Fairhaven aboard the whale ship, Acushnet.

The New Bedford Whaling Museum is the world's most comprehensive museum devoted to the global story of whales, whaling and the cultural history of the region. The cornerstone of New Bedford Whaling National Historical Park, the Museum is located at 18 Johnny Cake Hill in the heart of the city's historic downtown. Winter hours, November through March: Tuesday to Saturday from 9:00 a.m. to 4:00 p.m.; Sunday 11:00 a.m. to 4:00 p.m.; open 9:00 a.m. to 4:00 p.m. on holiday Mondays. For more info: www.whalingmuseum.org.

REVISED: Moby-Dick Marathon Weekend Schedule of Events

Saturday, January 4

10:00 a.m. – Free public program, “Mast-headers and opera glasses: A conversation with librettist Gene Scheer about creating Moby-Dick the opera with Jake Heggie”, Cook Memorial Theater

11:30 a.m. – Moby-Dick “Extracts,” read by the Melville Society, Bourne Building

11:50 a.m. – Welcome, James Russell, President and CEO

12:00 p.m. – Moby-Dick Marathon reading begins, Bourne Building

1:30 p.m. – Chapters 7-9 in the Seamen's Bethel

2:30 p.m. – Marathon continues in the Jacobs Family Gallery

2:00-3:00 p.m. – Chat with Melville scholars, Wattles Family Gallery

4:00-5:30 p.m. – Chat with Melville artist Peter Michael Martin, Centre Street Gallery

6:00-7:00 p.m. – A Conversation with Melville artist Vanessa Hodgkinson, Wattles Family Gallery

7:00 p.m. – Chapters 35-40 “Midnight, Forecastle” performed by Culture*Park

8:00 p.m. – Marathon continues, Jacobs Family Gallery

Sunday, January 5

9:30-11:00 a.m. – Chat with Melville scholars, Wattles Family Gallery

10:00-11:30 a.m. – Chat with Melville artist Peter Michael Martin, Centre Street Gallery

1:00 p.m. – Marathon finale

1:00 p.m. – Exhibit opening “Martin and Moby”, Centre Street Gallery

Local Dishes That Will Blast Your Face Off: Sivalai's Pho

Attention Chili-heads or people who enjoy watching their friends and family who are chili-heads, suffer immensely: here are five dishes within a short drive to put a hurting on you from lips to er...exit. Some even have challenges attached to them, for those who want a few minutes of local fame.

So what is the point of eating something so hot? This is an often asked question and one I'd like to reply with by borrowing George Mallory's iconic response: “Because it's there.”

There is a common misconception that chili-heads simply go for the hottest thing possible at every meal. Truth is we like

heat, but the painful experiences are reserved for special occasions. There is a rather large variety flavor recipes to many of the bottled sauces on the market. Peppers can roasted, an assortment of citrus flavor from lime, orange, mango, pineapple, papaya, and even chocolate and cinnamon.

So whether you are looking for a challenge or have a bad case of Schadenfreude and want to watch your “stupid” friends suffer, here are five dishes you can find within an hour’s drive that will force you to ask the question “What did I get myself into?” and cry out “I WANT MY MOMMY!” Click on the title of each and it’ll lead you to their prospective website. Check out my previous articles on **Rose Alley’s San Juan Challenge**, **Ghost of the Crazy Chicken**, **East Coast Grill’s Pasta From Hell** and **Ayur-Shri’s Ghost Pepper Powder**. Here is #5 ...

Sivalai’s Pho

Sivali may be a Thai restaurant, but they recognize a good dish when they see one. We recently dubbed the Vietnamese soup *Pho* as one of the ten best dishes on the planet. It’s on every foodie’s bucket list, and you can’t actually say that you have lived life unless you’ve experienced *Pho*.

Being a dumb-ass chilihead, I have to turn every heavenly experience of *Pho* into a brutally painful one. The Thai absolutely love their hot peppers. Our 8-10 on a heat scale is their 1-3. With each Pho comes a small plate of garnishes that allow you to customize your bowl of deliciousness; bean sprouts, Thai basil, slice of lime, cilantro and of course chili sauce. The chili sauce served at Sivalai is served with oil, capsicum, and seeds. That means not only you burn, but it lingers. Of course, you don’t have to put a single drop of the sauce in your Pho and you can simply just enjoy it and go about your day.

But, of course, you will put every last drop of it in there and even dip the little bowl it comes in to make sure it's *all* in there. You do that, right? Guys? Hello?

So these are the 5 dishes that have to be on every chiliheads bucket list. Have you tried any of these? All five? What was your hottest experience? Please comment, we want to know!

Five Places to Escape Your Unbearable Family



One f the city's prime destinations, unless you are a communist! (Craig Ribeiro)

by Patrick Correia

Throngs of diaspora will shuffle back to our own grey homes for the holidays. You'll eat pork prepared 37 different ways and drink enough *Port* to think you can totally take your sister in a fist fight. You will lose. Try and get some physical activity in, because 10 pounds of Cacoila would slow anybody down. That's the excuse for your poor performance in the tag football game in the street after lunch. I have a favor to ask: Somewhere in between travelling to see family and friends scattered throughout the 14 square miles of home, can you try and get to these for me?

1) Gary's Best

Go in with a five, leave with 3 hot dogs, a bag of chips, and change. I don't regularly eat hot dogs. I don't particularly like them, but Gary's best will always remind me of a reward for being terrible at baseball or the trip back from Mary's Pond.

It's a tiny shack and they pass those savings onto you! Now I want a chili dog and I can't have one. I already hate myself for writing this.

2) Metro Pizza

Sorry Me & Ed's, but I grew up on the border of the West End and South End and Metro is just better. Me & Ed's and G & S are both standard Italian style pizza, but this list is about New Bedford and New Bedford seems to go Greek fast. Thick crust pizza topped with ground chouriço in the sketchiest little quasi-diner. I've heard they make other food, but I don't think I've ever ordered it. I imagine it's subs?

3) The Irish Immigrant

Yup, that's how I'm going to refer to it. Go there and remember what it was. The fellows urinating on the back of the building are now queued up for the cramped men's room. People use the front door and the floor has less spit on it. The

prices are imported from Boston and New York.

Go for a drink or two, realize it's entirely too bright to be a good bar, then leave. You'll probably run into people you know. If you see them, run fast and don't look back or hug them. I have no idea how your relationships work. .

4) Carmen's Portuguese Bakery/ Sunrise Bakery

If you're like me, you love linguica rolls and have a hard time finding a good one anywhere outside of the South Coast. I stumbled into Carmen's Portuguese Bakery one morning at 6 AM. I had not slept and had a bit of a walk to where I was staying. The beauty found in a fresh baked linguica roll, the bakery smell, and the fact that they only looked a little disappointed in me will forever hold a place in my heart.

If you're sober and driving, Sunrise has a drive-thru. I don't know why you'd be sober and driving, but hey it's your vacation.

5) The Pour Farm

A play on words for locals who remember playing hockey on the South End's Poor Farm, this is where Downtown New Bedford is heading and it looks amazing. The clientele is a reflection of the budding art community, influence of younger residents, mustaches, and tasty beer. The food is meat and starch, but it gets the job done and you should be eating with family anyway. Shame.

The Pour Farm will lead you straight to the Bus Station. Enjoy the terror induced euphoria now, because, in the indeterminate future, trains will return to New Bedford. Also a Helipad for Providence commuters and a Walrus that performs vaudeville acts will be at the Orpheum.

I'm sure I've forgotten a plethora of establishments and beautiful seaside spots, but I trust you to experience at

least these five in my place. My family has been dispersed throughout the country and I am severely lazy. Enjoy the smell of cooking oil and pine that leads into the salt air on Cove Rd. Revel in the magnificent church architecture and the unceasing camaraderie of neighborhoods.

Notice with fury the way no one uses a blinker. Try not to get stabbed.

Local Dishes That Will Blast Your Face Off: Ayur-Shri's Ghost Pepper Powder

Attention Chili-heads or people who enjoy watching their friends and family who are chili-heads, suffer immensely: here are five dishes within a short drive to put a hurting on you from lips to er...exit. Some even have challenges attached to them, for those who want a few minutes of local fame.

So what is the point of eating something so hot? This is an often asked question and one I'd like to reply with by borrowing George Mallory's iconic response: "Because it's there."

There is a common misconception that chili-heads simply go for the hottest thing possible at every meal. Truth is we like heat, but the painful experiences are reserved for special occasions. There is a rather large variety flavor recipes to many of the bottled sauces on the market. Peppers can roasted, an assortment of citrus flavor from lime, orange, mango,

pineapple, papaya, and even chocolate and cinnamon.

So whether you are looking for a challenge or have a bad case of Schadenfreude and want to watch your “stupid” friends suffer, here are five dishes you can find within an hour’s drive that will force you to ask the question “What did I get myself into?” and cry out “I WANT MY MOMMY!” Click on the title of each and it’ll lead you to their prospective website. Check out my previous articles on **Rose Alley’s San Juan Challenge**, **Ghost of the Crazy Chicken**, and **East Coast Grill’s Pasta From Hell**. Here is #4 ...

Ayur-Shri’s Ghost Pepper Powder

Ayur-Shri restaurant serves one of my favorite cuisines on earth: Indian. I love exploring the different regional dishes, especially those that enjoy hurting you. India is home to some of the hottest peppers on the planet, most famously the Bhut Jolokia or Ghost Pepper, which was for a time *the* hottest, but now it has taken a shameful 2nd place to the Trinidad Moruga Scorpion pepper.

Anyhow, who can tell the difference between a pepper that is 1.3 million Scoville units and one that is almost 8 million Scoville units? It’s like asking someone if they can tell the difference from being stabbed with a steak knife or a paring knife or having your big toe smashed with a hammer or a rock.

Ayur-shri doesn’t advertise or promote that they have the world’s second hottest pepper ground into a powder available. Especially considering that every place I’ve been to that serves it, you have to sign a waiver acknowledging that you may have a heart attack and die. So you have to request it. There is no challenge except for the personal one you impose. You can sprinkle a tiny bit or smother your food. Either way, prepare for hot flashes, sweating, hiccups, pain, suffering, and hurt. Because it’s a powder some may go airborne and you

may sniff it up into your nasal cavity. This is an experience similar to whatever it feels like to have someone run a cheese grater back and forth through your nose. So head to Sivalai, request the Ghost Pepper Powder and be the laughing stock of your friends.

Next up ... **Sivalai's Pho.**

Local Dishes That Will Blast Your Face Off: East Coast Grill's Pasta From Hell

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East Coast Grill’s Pasta From Hell

The first time I walked into the East Coast Grill during Hell Week, I immediately started coughing uncontrollably. Cold? Flu? Allergies? Nope. The air was *permeated* with hot peppers of all kinds. I glanced towards the open kitchen and saw chefs wearing gas masks. WHAT? Exactly. It was at this precise moment I realized I was doomed.

My pals and I were here for what was at the time the hottest dish in the world: Pasta From Hell. For a short period during the year, the East Coast Grill puts hot peppers of varying degree and intensity in their desserts, cocktails, appetizers, and entree. The flagship dish is the Pasta From Hell which is simple pasta smothered in a red sauce. However, there isn’t a tomato in sight. The red sauce in this pasta dish is a handful of Bhut Jolokia (Ghost Pepper) pureed into a sauce. Salt? Pepper? Yeah, right. PURE Ghost Pepper.

If that isn’t pressure enough, there are local news’ camera crews filming it all and a fellow dressed as Satan walking around haranguing folks. Prime target: wimps who can’t get past one bite. We thought we were so clever. We’d eat our “normal” food first so we wouldn’t destroy our taste buds. However, I didn’t know I’d need to chew three glasses of ice and drink a gallon of water and a bunch of rolls over a 60 minute period to fail at cooling down the heat. Try doing that on a full stomach!

The entire table tried to one up one another. One man ate a bite and stopped instantly. Next man ate three bites. Next man ate five bites. Guess who was last? Lucky [stupid] me. I ate nine bites.

I spent that night in a fetal position as my intestines felt like an inflating blimp. Something was trying to get out and was pushing against my stomach wall. Three days later, I was just fine. Three days later...

The reward was bragging rights. I could declare to the world that I had partaken of the world's hottest dish. I would never have to do it again! I climbed Mt. Everest and there are no higher mountains.

Within a week, one of my friends who thought my suffering was hilarious, called me to happily announce that the Ghost Pepper had been usurped by a cruel pepper called a Scorpion Pepper and was almost twice as hot.

Great.

Details: <http://eastcoastgrill.net/about/hell-nights>.

Next up ... **Ayur-Shri's Ghost Pepper Powder.**

Local Dishes That Will Blast Your Face Off: Ghost of the

Crazy Chicken

Attention Chili-heads or people who enjoy watching their friends and family who are chili-heads, suffer immensely: here are five dishes within a short drive to put a hurting on you from lips to er...exit. Some even have challenges attached to them, for those who want a few minutes of local fame.

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Wicked Good Chicken's Ghost of the Crazy Chicken

New arrival on the scene is Wicked Chicken located at 804 Belleville Avenue, right near Top Music and the old Titleist building. While they specialize in rotisserie chicken, and a pretty darn inexpensive menu (and a legit Cuban sandwich BTW),

they make this list because they have an epic challenge that will remove your face and place a few feet away: eat one of their Espiritu Del Pollo Loco (Ghost of the Crazy Chicken) sandwiches and you get to be the laughing stock of all your friends.

The sandwich consists of their juicy rotisserie chicken, grilled onions, red peppers, *ghost peppers* – yes, you read that right, the world's 2nd hottest pepper- smothered in their wicked good spicy sauce, served on a Ciabatta roll. Accomplish this and get a t-shirt and your name on the hall of fame. Fail and enter the hall of shame. Win or lose, your friends are taking great delight in your suffering.

Next up ... **East Coast Grill's Pasta From Hell.**

Local Dishes That Will Blast Your Face Off: Rose Alley's San Juan Challenge

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So whether you are looking for a challenge or have a bad case of Schadenfreude and want to watch your “stupid” friends suffer, I present five dishes you can find within an hour’s drive that will force you to ask the question “What did I get myself into?” and cry out “I WANT MY MOMMY!” Click on the title of each and it’ll lead you to their prospective website. Here is #1 ...

Rose Alley’s San Juan Challenge

You are really missing out if you’ve never had Rose’s Alley’s wings or don’t experience them on a regular basis. Some would call you a communist. They offer bone-in, boneless, traditional Buffalo, Buffaque (Barbecue & Buffalo), BBQ, Gold Digger, “Rose”-ambique (Mozambique), or Tennessee Bourbon. There is also a variety of dry rubs like Chipotle BBQ, Jamaican Jerk, Lemon Pepper Garlic and Herb, Ranch, and Butter Garlic Spicy Habanero. You can get servings from 1/2 lb. up to 3 lbs for boneless and 10-50 for bone-in.

On Sundays during Football season from 1:00-11:00 pm, it’s all you can eat wings for \$8- with a purchase of a beverage. Combine all this and you get an experience that is so good that you’ll feel like you’re doing something wrong.

But this is a crappy article about destroying your lower intestines and colon with food that resembles napalm, so let’s get to the goods – the Buffalo and Buffaque can be ordered in four levels of heat: mild, medium, hotness & lava. Mild and medium are for mortals and pretenders. The hotness pushes the

envelope – for wimps, kids, and girly-men. Real men and women go directly to the “lava” and subsequent hiccups, sweating, and ice cube chewing. I call this a Tuesday night.

As with many places that offer above-average hot dishes, Rose Alley has a challenge for the truly brave: The San Juan Challenge. The heat level with the San Juan Challenge is called “suicidal” and you need *cajones grandes* to take it on. Some would say it requires a you to be a real *stupido* too. They’re obviously wrong.

The \$20 challenge dictates that you have 20 minutes to eat as many hot wings as you possibly can. If you beat the challenge – which Urban Legend has it at 21 by Nick Dompierre – they won’t charge you for your suffering! It’s free! C’mon Gringos, get down there and take the challenge and send us pictures of you weeping!

Next up ... **East Coast Grill’s Pasta From Hell.**

Best Places to Pick Apples



Recently, we asked New Bedford Guide's Facebook users where the best place to pick apples in the southcoast, Massachusetts area. Some of the places on the list only sell apples, but here are the results:

- **Keith's Farm** – 1149 Main Street in Acushnet (15 votes)
- **Peters Family Orchard & Cider Mill** – 537 North Main Street in Acushnet (13 votes)
- **Flying Cloud Orchards** – 540 Main Street in Acushnet (4 votes)
- **Ashley's Peaches** – 1461 Main Street in Acushnet (2 votes)
- **The Acushnet Farmers Market** (2 votes)
- **Perry Hill Orchards** – 35 Perry Hill Road in Acushnet (1 vote)
- **Braley Orchards** – 1189 Main Street in Acushnet (1 vote)

Top 10 Antiques of August 2013



by Matt

Recently, I had a meeting with owner of New Bedford Antiques at Wamsutta, Jeffrey Costa. Jeff's excitement for antiques, the love of what he does and his genuine personality, led me to write this article and begin this series. If you've ever met Jeff, you know what a great guy he is; funny and filled with passion for his profession, as well as the city of New Bedford. If you haven't met Jeff, you need to go and visit him at New Bedford Antiques at Wamsutta, 61 Wamsutta Street, New Bedford, located next door to the Wamsutta Lofts.

After meeting with Jeff, I took some time to venture around the space and check out what he had to offer. I saw so much to like, that I had to share it with the rest of you on New Bedford Guide. Here are my top 10 antiques of August:

1. Mid-Century Dining Room Hutch: \$475.00



2. 1880 vintage farm table: \$650.00



3. Pair of Heywood-Wakefield end tables and coffee table: \$850.00



**4. Pair of Boudoir Table lamps:
\$125.00**



**5. Vintage Sandwich Clam-broth
Dolphin Candlesticks: \$525.00**



6. Nice Size Pine Bookcase: \$275.00



7. 1930's Wate and Fate Arcade machine from South End Amusement Park: \$350.00



8. 1950's Maytag Washer (In great shape): \$275.00



9. Japanese Tin Toy Vespa Scooter: \$25.00



10. 1880's Sailors/Whalers Love Valentine: \$2,400.00



Interested in any of these antiques? Please contact Jeffrey Costa at (508) 991-8700 or (508) 991-8701. To learn more about New Bedford Antiques at Wamsutta visit them on the web at <http://www.newbedfordantiquescenter.com>

8th Annual New Bedford Seaport Chowder Festival; 25 Local Eateries, Lobster Races, Craig DeMelo



8th Annual New Bedford Seaport Chowder Festival: Sunday, October 13 at Pier 3



By Shonna
McGrail R
yan

It's sad to say, but we can feel summer slipping away as schools reopen and the air cools off. Yet, even as we watch the final weekends of summer dwindle away, there is still much to look forward to for the fall. One fall festivity that has become incredibly successful and is a must-attend community event of the year is the annual New Bedford Seaport Chowder Festival. Taking place on Sunday October 13th, the Chowder Festival always draws a big crowd eager to try samples from 25 local eateries. This year it will take place at Pier 3 of New Bedford's Historic Working Waterfront.

If the idea of taste testing dozens of seafood chowder, kale soup, stuffed quahog and clam chowder samples sounds like something you'd enjoy, here's the 101 on the New Bedford Seaport Chowder Festival:

1. When, Where and Costs

For the first time the Chowder Festival will take place at Pier 3 on the waterfront. As always, it will be hosted under a

massive tent which will allow for the event to resume come rain or shine. This year the Festival will be on Sunday October 13th, which is the day before Columbus Day. The combination of a three day weekend and cool early fall time weather should allow people to enjoy themselves all day long.

The festival starts at noon and ends at 5 PM. Tickets for this event tend to sell fast, and the tent is often very crowded so buying tickets in advance or getting there early is recommended. TICKETS are \$15 in advance, \$18 day of, \$5 for children 6-12, free for 5 and younger.

2. Chowder Showdown

For those of you who have never been, the Chowder Festival is a competition between the twenty-five participating restaurants. Over the past six years, local eateries have faced off to win 1st, 2nd or 3rd place in either the People's Choice Award or the Judge's Choice Award in five categories. The categories are; best clam chowder, seafood chowder, kale soup, stuffed quahog and table presentation. This year a new category has also been added; signature soup.

As with any similar food festival, participants are given a voting card to fill out once they have sampled to their heart's delight. The votes are submitted (usually at the center of the tent) and tallied later to determine the winner. The Judge's Choice award is determined by a blind taste test, which eliminates the issue of favoritism. New judge this year is "2012 Chopped Champion" Chef Joe Rego. Returning Judges are Michael Rock, Henry Bousquet and Devon Byrnes.

Since 2006 the New Bedford Seaport Chowder Festival has amassed an impressive Hall of Fame of past winners. Last year's coveted Best Clam Chowder People's Choice Award went to The Pasta House. Freestone's earned Best Seafood Chowder according to the people, Southcoast Hospitals Group was elected Best Stuffed Quahog, and Best Kale Soup went to The

Madeira Cafe.

3. Food & Drink

As previously mentioned, there are 25 booths that will be participating in this year's New Bedford Seaport Chowder Festival. The booths are set up in a circle around the perimeter of the tent so that traffic can flow from one station to the next. So far, participants are still being announced.

Autumn Glen at Dartmouth

Brandon Woods

Cafe Mimo

Cedars Assisted Living

Cotali Mar Restaurante

Cork Wine & Tapas

Emeritus Senior Living

Fish House

Freestone's City Grill

Maderia Cafe

Mike's Restaurant

Olive Garden Restaurant

Pa Raffa's Italian Restaurant

Pub 6

Rose Alley Ale House

Russell Morin Fine Catering

Seaport Inn Grill

Ten Cousins Brick Oven

Tia Maria European Cafe

Urban Grille

For those with a sweet tooth, Cafe Arpeggio will be selling coffee, homemade ice cream and desserts as well as an assortment of sandwiches. There will also be drink vending available outside of the tent, which features local beers and wines as well as soda and mixed drinks. All food and drink items besides the samples are not included in the ticket

price. Most up-to-date
info: <http://www.downtownnb.org/chowderfest.html>.

4. Entertainment

The Chowder Festival can get quite crowded, but it is also dedicated to family fun for those with young children. The YMCA Lobster Races are always a big draw for children, and there will also be craft activities organized by the New Bedford Ocean Explorium and Global Charter School.

This year's musical entertainment will be provided by the Craig DeMelo Band, which is a local favorite. Craig DeMelo is an artist with a varied and eclectic sound that can range from ballads to rock. He has been playing nationally since 2008 and has opened for such bands as Howie Day, Hootie and the Blowfish, Matchbox 20, The Mighty Mighty Bosstones and Less Than Jake.

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