

# The 2015 Working Waterfront Festival will Present a Seafood Throwdown



*Seafood Takes Center Stage at the 2015 Working Waterfront Festival*

Come hungry to the 2015 Working Waterfront Festival, an educational celebration of the commercial fishing industry. The free event takes place on the working piers of New Bedford's historic waterfront on September 26 & 27. The Foodways Area features hourly cooking demonstrations followed by tastings. Visitors are invited to learn the basics of preparing fresh seafood at home as well as ethnic approaches to seafood cooking and galley fare. Some highlights this year include North African Style Monkfish Stew, Bacalhau A Bras, and Begali Fish Chowder. Ann Pieroway, author of *Tastes and Tales of Cape Cod and the Islands* and *A Lobster Tale and Some Tastes Too*, will demonstrate her recipe for Haddock Chowder on Saturday at 12:30 followed by a book signing at 1:30. Heather

Atwood, author of *In Cod We Trust*, will demonstrate Nantucket Scallop Pie, also known as “Boyfriend Pie,” on Sunday at 1:00 followed by a book signing at 2:00. Carlos Rafael, owner of Carlos Seafoods, will demonstrate his expert fish filleting at 4:30 on Saturday.

The Festival culminates on Sunday afternoon with a Seafood Throwdown, in which two chefs compete to create a winning seafood dish using a surprise seafood ingredient which is revealed to them at the event. Chefs can bring three of their favorite ingredients and, once the secret seafood is revealed, they are given \$25 and 15 minutes to shop the Festival Farmers’ Market for their remaining ingredients. After their shopping spree, they have one hour to cook and plate their entry for the judge’s consideration. This year’s contest will pit Chef Chris Cronin of Padanaram’s Little Moss Restaurant against Rob Pirnie, Executive Chef of Warren, Rhode Island’s Trafford. Judges include food writer Heather Atwood (author of *In Cod We Trust*), Chef and Culinary Arts Instructor Henry Bousquet, and Margaret Curole Executive Chef for Commercial Fishermen of America. The Seafood Throwdown is a collaboration between the Northwest Atlantic Marine Alliance and the Working Waterfront Festival.

All of this activity is sure to whet the appetite. Festival attendees will be able to enjoy a wide variety of fresh, local seafood. The Seafood Hut will serve a full menu of the finest local seafood including fish and chips, fried scallops, and clam cakes. Newburyport Crab Company will offer crab cakes, lobster quesadillas, salmon tacos, and more. Littlenecks and oysters on the half shell will be available from R. Shucks Raw Bar and Oxford Creamery’s Ox-Cart will serve up lobster rolls, quahog chowder and more. Looking for fresh ingredients? The festival farmer’s market features produce and specialty items from a number of local farms as well as fresh local seafood provided by Revolution Lobster which will be sold directly off their boat

