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What's New at the Maryland Seafood Festival?

September—Annapolis, MD— This year, the Maryland Seafood Festival is excited to be adding even more elements to the event for festival-goers of all ages to enjoy. Last year's event had a huge turnout of 20,000 people, but since this time last year, ticket sales have doubled as everyone is gearing up to enjoy all the new and traditional events the festival has to offer. For only \$14 (or \$12 online), you too can experience the food, entertainment and activities featured at this year's festival!

New to this year's event is the partnership with the National Fallen Firefighters Foundation in memory of 9-11. Various Maryland agencies will feature safety demonstrations and exhibits to include K-9 accelerant and bomb squad, 40 foot "house" mobile safety center that teaches low-cost safety at home, sprinkler trailer, fire boats and more. "We are pleased to offer to festival attendees the opportunity to learn about fire safety for home or on the water", notes Victor Stagnaro, Director of Fire Service Programs, National Fallen Firefighters Foundation. "Local personnel will be on hand to demonstrate their equipment and highlight these educational exhibits."

The United States Navy Hockey Team will be out in force by volunteering their time as well as conducting teambuilding exercises on the beach. Aspiring hockey players can meet their favorite Navy player while attempting their luck at the slap shot exhibit. Be sure to check out chef, author, speaker and National Geographic Fellow, Barton Seaver, and other local chefs as they demonstrate their culinary skills in the Chef Demo Tent. Enjoy a tasting of Blackened Snakehead with Pina Colada Salsa, Oyster Trio or other seafood delicacies while learning the chef secrets of preparation.

The Maryland Seafood festival is known for showcasing the best seafood the Chesapeake region has to offer. Local non-profit organizations as well as the professional food vendors will be featuring over 75 various items from shrimp kabobs and stuffed crab balls to build your own cupcake. For those appetites shore-side, we offer land-loving pulled pork sandwiches, burger bites and wings.

Other new features of the 44th Maryland Seafood Festival include:

- J.O. Spice "Create your Mallet Contest": Saturday at 2:00 pm
- Headlining band Cowboy Mouth: Saturday at 7:30 pm
- Country Duo, Steel Magnolia: Sunday at 5:15 pm

The festival is committed to keeping our Festival "Bay Friendly and Green" by working with partners WasteStrategies and Annapolis Green! We are determined to divert as much waste as possible away from landfills so as the next step to going green we've placed new recycling and trash containers throughout the grounds; they have big signs to help you know what type of material goes in which container. Stop by the "Festival Greening" Tent to learn more about the festival's eco-friendly initiatives.

"We are thrilled to be offering attendees even more activities, food and entertainment options," said Stephanie Duncan Troxell, spokesperson for the Maryland Seafood Festival. "From foodies to families and everyone in between, festival-goers are sure to find something that excites them."

About The Maryland Seafood Festival

The 44th Maryland Seafood Festival will take place September 10th & 11th, 2011, at Sandy Point State Park. The festival has been an annual Annapolis tradition for the past 43 years and features great food, music, exhibits, arts and crafts and so much more! To purchase tickets, please visit the website at www.mdseafoodfestival.com.

About ABC Events

The festival is run by ABC Events, Inc., an expert event planning company with over ten years of experience. From small corporate golf events, charity fund-raisers and sporting events, to large multiple day festivals, ABC events has the expertise to execute a diverse array of events. The ABC Events team is comprised of festival specialists with experience and knowledge in logistics, marketing, entertainment, and food and beverage management.