

FOR IMMEDIATE RELEASE

Ocracoke Child Care Clam Chowder Cook-off

Island cooks are busy planning their best soups for the Clam Chowder Cook-off Saturday, March 26, from 11:30 a.m. to 2:30 p.m. in the Ocracoke Community Center.

All—individuals, businesses, restaurants and professional cooks—are invited to create their best version of traditional and/or non-traditional Ocracoke clam chowder.

One-of-a-kind trophies created by artist Susan Dodd will be the prizes.

Proceeds of entry fees by the cooks and admission from attendees will benefit Ocracoke Child Care. Chowder entry fee is \$25 and admission to taste the chowders will be \$10 per person.

This year's contenders will have the chance to beat last year's winners Sherry Atkinson, who won best non-traditional, and Philip Howard, cooking for Ocracoke Preservation Society, for best traditional.

Last year there were 11 soup entries and more than 160 tasters.

Traditional means the only ingredients allowed are clams and their juice, water, potatoes, onions, salt pork or bacon, salt and pepper. Pepper vinegar and hot sauce may be used as condiments.

"The inclusion of any other ingredients is considered non-traditional," said Ruth Toth, who is chair of the event.

Details will be on flyers circulated throughout the island.