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Harpoon Larry's take three awards at "History Bites"

Newport News, VA – Harpoon Larry's and its Scalloped Oysters entry won three iron skillet awards at The Mariners' Museum's "History Bites" food-tasting event on March 8.

Ten of Hampton Roads' top restaurants and caterers competed at the ticketed fund-raising event, preparing culinary dishes inspired by Civil War-era fare.

Harpoon Larry's awards included the Judges' Award, 1st Place Peoples' Choice and the Ironclad Chef's Award for historical accuracy.

"Friendly competition, especially when benefiting the community, is always motivating and drives our staff to perform at its peak," said Tyler Johnston, executive chef for Harpoon Larry's, which moved several months ago from its longtime Hampton location to J. Clyde Morris Boulevard in Newport News. "It is an honor to be recognized for the awards we won this year."

Other iron skillet award winners included: C.P. Shuckers of Virginia Beach, 2nd Place Peoples' Choice for its Mulligatawney Soup; Schlesinger's of Newport News/Opus 9 steakhouse of Williamsburg, 3rd Place Peoples' Choice for its Corned Beef Hash and The Boxwood Inn, Newport News, which won the Presentation award. Boxwood Inn prepared Potato Balls with a bacon garnish.

"The 10 restaurants and caterers all brought their 'A game' to History Bites," said Nancy Newman, Director of Special Events for The Mariners' Museum. "The Peoples' Choice voting was neck-and-neck. And the judges deliberated a full 15 minutes before declaring their winners."

Other participating restaurants and caterers included The Catering Company of Williamsburg (Cherry Bounce), Culinary Institute of Virginia (Pot Pie), Fin (Pickled Salmon), The Grey Goose (Plum Pudding

and Navy Soup), Miss Mary's Catering (Pepper Pot) and Smoke BBQ (Sausages and Apples).

The event was emceed by "Virginia's Secretary of Taste," Hampton Roads foodie Patrick Evans-Hylton, the author of *Dishing Up Virginia*. The panel awarding the Judges' Choice and Presentation iron skillets included Evans-Hylton; Stephanie Cooke, producer of WAVY TV's Hampton Roads Show; David Nicholson, food writer for *The Daily Press*; Jae Sinnett, host of "Sinnett in Session" on WHRV Radio and Abraham Lincoln interpreter George Buss. Civil War food experts Wisteria Perry and Eric Jeanneret selected the Ironclad Chef's Award for historical accuracy, and also received iron skillets in recognition for their work interpreting foodways for The Mariners' Museum.

History Bites was part of Battle of Hampton Roads Weekend at the Museum, an annual event commemorating the anniversary of the March 1862 clash of the ironclads USS *Monitor* and CSS *Virginia*. The weekend served as as an introduction to the new traveling photography exhibition *Between the States: Photographs of the American Civil War from the George Eastman House*.

The Mariners' Museum, an educational, non-profit institution accredited by the American Alliance of Museums, preserves and interprets maritime history through an international collection of ship models, figureheads, paintings and other maritime artifacts. It is home to the USS *Monitor* Center, which is the official repository for artifacts recovered from the Civil War ironclad ship. For hours and information, visit www.MarinersMuseum.org, call (757) 596-2222 or write to The Mariners' Museum, 100 Museum Drive, Newport News, VA 23606.