

**FOR IMMEDIATE RELEASE**



(ST MICHAELS, MD – October 11, 2011)

**Explore the winter waterman’s tools, tastes & traditions November 9 at CBMM**

On Wednesday, November 9 from 5:30 to 7:30 pm, the Chesapeake Bay Maritime Museum in St. Michaels, MD will host “Other than Oysters...Tools, Tastes, and Traditions of Watermen in Winter” at its *Oystering on the Chesapeake* building. The event is free for museum members or \$10 for non-members, with space limited and pre-registration needed by November 7.

“Other than Oysters...Tools, Tastes, and Traditions of Watermen in Winter” will focus on the importance of fresh, locally-caught seafood to watermen, the environment, the community, and the consumer.

Participants will explore the tools, tastes, and traditions of the waterman’s wintertime world as they sample, sip, and learn about the bounty of the icy Chesapeake Bay. The event includes samplings of locally-caught seafood with selected wine pairings, and an opportunity to watch and chat with working watermen as they demonstrate their trade.



*Chesapeake watermen Kirk and Mark Connolly are shown gill netting on the Miles River. Photo credit David Hawxhurst.*

“We wanted to connect people more directly to the bay and its bounty as well as to the watermen who make seafood available to us as consumers,” commented CBMM Membership Team Leader Debbie Collison. “We also want to educate people about the wide variety of fish and seafood from the Chesapeake, what it takes to harvest it and get the food to your home or restaurant table. We’ll also share how you can get more use out of any given product.”

To register for the event or for more information, call Debbie Collison at 410-745-4991.

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