

FOR IMMEDIATE RELEASE

(ST MICHAELS, MD – December 16, 2011)



CBMM's presents plaque to Chef David Hayes for winning oyster stew competition

Chef David Hayes from St. Michaels Harbour Inn, Marina & Spa's Harbour Lights Restaurant, left, accepts a plaque from Chesapeake Bay Maritime Museum (CBMM) Vice President of Communications Tracey Munson, right, for winning the oyster stew competition at the museum's OysterFest this past November.

Six restaurants competed for bragging rights in the competition, with more than 300 participants taking part in blind taste tests and voting by ballot for their favorite stew. OysterFest participants picked Town Dock Restaurant's oyster stew as second, with third place going to Foxy's Harbor Grille. All restaurants are located in St. Michaels, MD.



Hayes is a graduate of the Colchester Institute in Essex, UK and served an internship with Buckingham Palace in London. Chef Hayes began his career on the Eastern Shore at the Inn at Perry Cabin in St. Michaels and Mason's in Easton before joining St. Michaels Harbour Inn, Marina & Spa as Executive Chef. In addition to tying first place in CBMM's 2010 oyster stew competition, Hayes was also recently voted "Best Chef Eastern Shore" by *What's Up? Eastern Shore* magazine readers and is the winner of the people's choice and first place judge's choice award for the Mid-Atlantic *Taste of Elegance* 2010 pork competition.

The next OysterFest is scheduled for November 3, 2012 at CBMM's waterfront campus in St. Michaels, MD. More info at www.cbmm.org.

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