

FOR IMMEDIATE RELEASE: March 7, 2017 | CONTACT: Rose Jones, DEM – 401.222.2771, rose.jones@dem.ri.gov

## RHODE ISLAND KICKS OFF SECOND ANNUAL QUAHOG WEEK ON MARCH 20

PROVIDENCE – The Rhode Island Department of Environmental Management and its partners will kick off the Second Annual Rhode Island Quahog Week with a special launch event later this month. Quahog Week, which runs March 20 – 25, highlights the importance of Rhode Island's wild harvest shellfish to the state's history, traditions, and economy. As part of the week, participating restaurants and markets will feature quahog-inspired menu items and deals, and Quahog Week partners will hold special events.

WHERE:	Save The Bay
	100 Save The Bay Drive
	Providence, Rhode Island
WHEN:	Monday, March 20, 2017
	12:00 p.m. – 2:00 p.m.

At the launch event, local shellfishermen will compete in a quahog shucking contest and educate guests on their profession. Guests will also enjoy a raw bar and creative preparations of the quahog, courtesy of participating restaurants. A short speaking program is also planned. The event is free, but space is limited. RSVP to Emily Lynch at Emily.lynch@dem.ri.gov.

Rhode Island is known for its food and diverse food cultures. The state's booming local food sector supports more than 60,000 jobs and continues to attract and inspire the imagination of entrepreneurs and innovators. The local fishing industry has been, and continues to be, a vital part of the equation. Last year, more than 100 million pounds of seafood arrived to a local port – with an export value over \$1 billion. And more than 28 million quahogs (off-the-boat value of \$5.5 million) were harvested from Narragansett Bay and local coastal waters. To support continued industry growth, the State, along with its partners, developed the RI Seafood brand to uniquely identify local seafood in the marketplace and to provide a brand under which local seafood events and activities can take place.

Quahogging has a rich history locally, supporting the livelihoods of hundreds of fishermen year-round as well as serving as a treasured pastime for Rhode Island families. Quahog Week will highlight this history and value through several other planned events, including a special quahog-inspired Eating with the Ecosystem <u>School of Fish</u> Workshop on March 20 and the **Official Beer of the Clam** event on Saturday, March 25 at the new headquarters of Narragansett Beer in Pawtucket. For more information on planned programming or to sign up as a Quahog Week partner or participating venue, visit <u>www.seafoodri.com</u>.

For more information about Quahog Week and/or a list of participating restaurants and markets, visit <u>www.seafoodri.com</u> or @RISeafoodRocks on Facebook. Join the conversation in social media, using #QuahogWeek.

Quahog Week is proudly sponsored by Dave's Marketplace, Discover Newport, Eat Drink RI, Go Providence, Johnson & Wales University, Narragansett Beer, Narragansett Bay Lobsters, RI Commerce, RI Department of Environmental Management, RI Shellfishermen's Association, Save The Bay, and the University of Rhode Island.

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