



28th Annual Bayou Boogaloo Music and Cajun Food Festival Presented by AT&T

*The Most Authentic New Orleans Style Music and
Food Festival North of Louisiana*



NORFOLK, VA – (June 15, 2017) – Norfolk Festevents is proud to announce the annual Louisiana inspired Bayou Boogaloo Music and Cajun Food Festival, **Friday, June 23, - Sunday, June 25, 2017**, at Town Point Park along the Downtown Norfolk Waterfront, Virginia. The 28th Annual Bayou Boogaloo Music & Cajun Food Festival presented by AT&T is Norfolk's annual appreciation to Louisiana and an opportunity to spice things up. This ever popular 3-day festival delivers the heart and soul of Louisiana in true Cajun and Creole style.

Save money and purchase your 3-day weekend pass or daily admission tickets in advance at www.festevents.org. A 3-day weekend pass is \$30 in advance and daily admission is \$15 in advance.

Straight out of the Bayou, 12 National and regional recording artists provide diverse cultural musical entertainment on two separate stages. Starting Friday night June 23, 2017, each stage will eccentrically bring a crazy and utterly joyous mix of musical forms and flavors from blues to rock to gritty funk and soul. Get ready as these artists are sure to get your hands clapping, feet steppin', and heart pumping throughout the entire weekend.

Norfolk Festevents has invited 5 nationally known chefs straight from New Orleans to Norfolk to serve up the heart and soul of Louisiana- dish by dish. Festival guests are in for a real treat as they find more than 9,000 pounds of live crawfish straight from Louisiana boiled up with corn and potatoes throughout the weekend, as well as jambalaya, seafood gumbo, crawfish etouffee, Po' Boy sandwiches, alligator, sweet and savory beignets, King Cake, andouille sausage, chicken wings, red beans, jerk chicken, crab cakes, cochon de lait, boudin, blackened grilled shrimp, pulled pork, ice cream novelites, and kettle corn. Nothing says New Orleans like the uniquely delicious delicacies and distinctive flavor of Cajun & Creole cuisine!

The remarkably successful Arts Market of New Orleans is back for its eleventh year and features some of the top artists from the Louisiana artist community and members of the **Louisiana Crafts Guild**. Boogalooers will have the chance to meet the artists who will be onsite selling their art and sharing their stories. This is a great opportunity to buy one-of-a-kind artwork that represents the essence of New Orleans. What better way to learn about that amazing city than to talk with and support her residents. Take your own little trip to New Orleans without leaving Virginia and laissez les bons temps rouler!

Boogaloo Beats for 2017



Saturday, June 24 at 8:30 pm

Trombone Shorty & Orleans Avenue

<http://www.tromboneshorty.com/>

Trombone Shorty's new album opens with a dirge, but if you think the beloved bandleader, singer, songwriter and horn-blower born Troy Andrews came here to mourn, you got it all wrong. That bit of beautiful New Orleans soul—"Laveau Dirge No. 1," named after one of the city's most famous voodoo queens—shows off our host's roots before **Parking Lot Symphony** branches out wildly, wonderfully, funkily across 12 diverse cuts. True to its title, this album contains multitudes of sound—from brass band blare and deep-groove funk, to bluesy beauty and hip-hop/pop swagger—and plenty of emotion all anchored, of course, by stellar playing and the idea that, even in the toughest of times, as Andrews says, "Music brings unity."

Friday, June 23 at 8:30pm

Kermit Ruffins & The Barbecue Swingers

<https://www.basinstreetrecords.com/artists/kermit-ruffins/>

"We Partyin'!"

Kermit Ruffins needs only two words to hype a New Orleans barroom for one of his weekly shows, and this, his personal slogan, sums up what this Big Easy ambassador is all about. From playing himself in the HBO Series Treme, to barbecuing outside his bar, Kermit's Treme Mother-in-Law Lounge, to sitting in with Jon Batiste and Stay Human on The Late Show with Stephen Colbert, the trumpeter/vocalist keeps himself busy when he isn't on stage doing what he does best—entertaining and sharing his love of life with the world. He personifies the laid-back vibe of New Orleans.





Sunday, June 25 at 4:30pm

Marc Broussard

<http://www.marcbroussard.com/>

Marc Broussard is an artist with a unique gift of channeling the spirits of classic R&B, rock and soul into contemporary terms. This gift has been a matter of common knowledge since 2002, when Broussard released his debut album, *Momentary Setback*, which he recorded and released independently at age 20. It was no secret before then, going back to those lucky witnesses who heard him belt "Johnny B. Goode" onstage at age 5 while sitting in with his father's band. Throughout his life, Broussard has been tapped as a talent to watch.

Saturday, June 24 at 3:45pm

Jon Cleary

<http://www.joncleary.com/>

Beyond Cleary's considerable skills as a tunesmith he is equally renowned around the globe as an accomplished keyboardist and guitarist, and a deeply soulful vocalist.

Cleary's sound incorporates such far-flung influences as '70s soul, gospel music, funk, Afro-Caribbean (and especially Afro-Cuban) rhythms and more. "I love New Orleans R&B," Cleary explains. "I'm a student of it – and a fan, first and foremost. But there's little point in just going back and re-recording the old songs – although on my live solo shows, especially in New Orleans, I make a point of trying to keep the fast-disappearing tradition of the R&B pianist/singer alive by playing the old songs that are in danger of being forgotten."





Friday, June 23 at 7:30pm & Saturday, June 24 at 6:00pm
Terrance Simien & The Zydeco Experience

<http://www.terrancesimien.com/>

For nearly 30 years, GRAMMY award winning artist Terrance Simien, 8th generation Louisiana Creole, has been shattering the myths about what his indigenous Zydeco roots music is and is not. Leading his Zydeco Experience band, Simien has become one of the most respected and accomplished artists in American roots music today. He and his band mates have performed over 7,000 concerts, toured millions of miles to over 45 countries during their eventful career.

“Simien is a Zydeco Master” -Rolling Stone



Friday, June 23 at 6:00pm
Bonerama

<http://www.boneramabrass.com/>

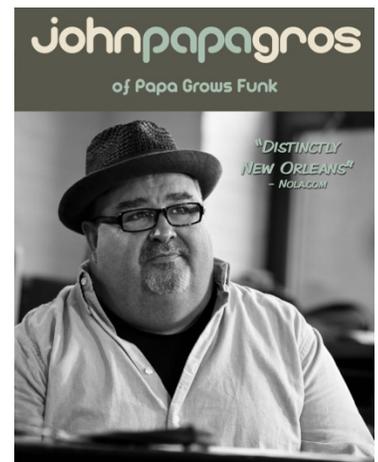
Bonerama...has always been hailed as “unlike anything you’ve ever heard before” ... As their sound evolves and changes it’s still the best way to describe this 15 year old powerhouse trombone touring band from New Orleans, LA. In addition to changing the way people think about the trombone, the sound of Bonerama has become an influence and contribution to the sound of New Orleans music today. With newer acts such

as Trombone Shorty and Big Sam’s Funky Nation joining them on on the national music scene, it’s New Orleans that has benefited with a newfound reputation as being a bonafide “Trombone Town.” These bands carry the trombone like the trophy it truly is in New Orleans.

Saturday, June 24 at 7:15pm & Sunday, June 25 at 2:15pm
John Papa Gros

<http://johnpapagros.com/>

Born in New Orleans, John "Papa" Gros has spent more than a quarter-century championing the music of the Big Easy. He's played it all — New Orleans funk, rock & roll, jazz, blues, Americana, pop/rock — and he swirls those styles into a genre-bending gumbo that pays tribute to his influences while still pushing ahead into new territory. Like Allen Toussaint and Dr. John, Gros is a proud local who carries on the tradition of New Orleans music, both honoring its past and helping to shape its future.





**Friday, June 23 at 3:30pm
Dwayne Dopsie & The Zydeco Hellraisers**

<https://www.dwaynedopsie.com/>

Dwayne (Dopsie) Rubin hails from one of the most influential Zydeco families in the world. Although inspired by tradition, Dwayne has developed his own high energy style that defies existing stereotypes and blazes a refreshingly distinct path for 21st century Zydeco music. This singer/songwriter and accordionist has performed all over the world since debuting his band, Dwayne Dopsie and the Zydeco Hellraisers, at age 19.

Friday, June 23 at 2:00pm, Saturday June 24 at 12:30pm & Sunday, June 25 at 12:30pm

New Breed Brass Band

<http://www.525worldwide.com/new-breed-brass-band>

New Breed Brass Band lives and breathes the culture of New Orleans, infusing funk, rock, jazz, and hip-hop into a custom-made enhancement of second-line brass band tradition. “That’s what we came up under,” says snare-



drummer Jenard Andrews of second line bands like the ReBirth, Dirty Dozen and Lil’ Rascals Brass Bands. “Now we’re trying to take that sound and bring in some new stuff and expand it. We bring outside influences like Earth Wind & Fire and Brass Construction, trying to interpret a different song for every genre, and make it all our own sound.”

**Friday, June 23 at 5:00pm & Saturday, June 24 at 5:00pm
Chubby Carrier & The Bayou Swamp Band**

<http://www.chubbycarrier.com/>

If you haven’t experienced the high energy, swamp funky zydeco sound of Chubby Carrier and the Bayou Swamp Band, it is high time that you join the legions of fans that have.

Chubby Carrier and the Bayou Swamp Band are turning heads around the world and bringing Louisiana flavor to the masses. The funky zydeco band’s latest release, “Zydeco Junkie,” earned one of the highest musical accolades when it was named Best Zydeco or Cajun Album during the 53rd annual Grammy Awards celebration in February 2011.





Saturday, June 24 at 2:15pm

Amanda Shaw

<https://www.amandashaw.com/>

At 24 years old, fiddle player and singer, Amanda Shaw is part of the new breed of young, roots-based musicians (i.e., Lumineers, Mumford, Ed Sharp, Old Crow Medicine Show, Alabama Shakes) who have embraced both traditional sounds and pop sounds of the mainstream. Her roots lie in Louisiana, mixing her classically trained violin playing with Cajun dancehall melodies and vocals that drip sweet cherry pie and southern girl grit. Amanda counts Loretta Lynn, Dolly Parton, Shania Twain, Chrissie Hynde, and Bonnie Raitt as her primary influences. Not only for their strong vocals and powerful styles, but also because they broke new ground with their crossover success and successfully integrating the sound of their roots to the mainstream and this reflects in her own girl-powered sexy, sassiness of her live performances, her sharp witty lyrics and her fashion statements.

Amanda has spent her youth implementing the same mission as her role models, becoming one of the leading Cajun fiddlers today. Her deep talent led to becoming one of the youngest headliners at music festivals not only throughout the world.



Sunday, June 25 at 1:30pm & 3:30pm

Chance Bushman & Ibervillanaires

<http://ibervillanaires.com/>

Led by song and dance man Chance Bushman, the Ibervillanaires match tap and jazz dance with the party music of yesteryear. The band's repertoire runs the gamut from classic New Orleans jazz to rock and roll, encompassing tight arrangements, blues-infused solos, and freewheeling collective improvisation. Consummate entertainers, the Ibervillanaires will have you singing along, bouncing out of your chair, and dancing in the street!.

The Distinctive Flavor of Cajun & Creole Cuisine....

Norfolk Festevents has invited 5 nationally known chefs straight from New Orleans to Norfolk to serve up the heart and soul of Louisiana- dish by dish. Festival guests are in for a real treat as they find more than 9,000 pounds of live crawfish straight from Louisiana boiled up with corn and potatoes throughout the weekend, as well as jambalaya, seafood gumbo, crawfish etouffee, Po' Boy sandwiches, alligator, sweet and savory beignets, King Cake, andouille sausage, chicken wings, red beans, jerk chicken, crab cakes, cochon de lait, boudin, blackened grilled shrimp, pulled pork, and kettle corn. Nothing says New Orleans like the uniquely delicious delicacies and distinctive flavor of Cajun & Creole cuisine!



NOLA Boils

Based in New Orleans, **Nola Boils** is South Louisiana's premier catering company. They specialize in the very best on-site seafood boils and provide first-rate local cuisine. This team provides large seafood boils and a down to earth NOLA experience. Nola Boils pride themselves in only utilizing the freshest and highest quality products. Whether it is Crawfish, Crab, Shrimp or Lobster, you will always get the freshest seafood Louisiana has to offer prepared in their special blend of spices and traditional cooking. This year they will boil up some of the best Louisiana Crawfish you've ever tasted!



The Praline Connection

Chef Curtis Moore:



The Praline Connection began as a home delivery service targeting career women who were too busy to prepare home cooked meals for their families. Curtis opened their first location on Frenchman Street, in New Orleans, LA in 1990 and the rest has been culinary history. The Praline Connection serves "down-home" Cajun Creole style soul food at affordable prices and features three generations of "Pure-D-Goodness". Their New Orleans Pralines are handmade daily in the old fashioned, spoon dripped method, using only the finest ingredients.

Funny thing is Moore knew zip about the industry before strapping on his aprons "Did that scare us? Of course it did," explains his partner, Praline's vice president. "For me to go in a totally different direction was very frightening." Why the restaurant business? Moore, the company's president, says they found a niche in soul food. In April 1990, Moore retired from BP and traded in his corporate attire for a chef's hat.

Now Moore has an extension of his restaurant in the airport and two candy stores. He also has an online candy store where gift baskets are available for purchase. This year Curtis Moore is going to be at the 31st Annual French Quarter Festival and be a part of the World's Largest Jazz Brunch. He has also been known to serve his NOLA cuisine at The New Orleans Jazz and Heritage Festival.

Accolades:

- Co-Owner and President of Praline Connection
- Featured in Food Network's "Food Paradise: Meatloaf Paradise" – Meatloaf with a Cajun twist
- Featured in the New Orleans Jazz and Heritage Festival
- Catered for Air Force 1 & 2 under Presidents Bush and Clinton
- Guest Chef representing City of New Orleans in Taste of New Orleans Jazz and Food fest for 21 days in Dubai UE
- Taste of New Orleans Fest In Durban South Africa - Guest Chef

Jambalaya Girl

Kevin Preau and Kristen Preau

A true New Orleans family recipe turned into a business in 2010 when Kristen Preau, "Jambalaya Girl," started Cook Me Somethin' Mister as a new NOLA food brand, packaging her Dad's recipe for Jambalaya as an easy to make seasoned Jambalaya Rice. Kristen grew up cooking Jambalaya in the large, multi-gallon cast iron pots with her Dad at her brother's ball games and at events throughout the city. What inspired her to make her Dad's

recipe into the Jambalaya Rice was a result of her response to Hurricane Katrina. Evacuated in Louisville, KY, Kristen and her family took their cast iron pots, traveled the country to college tailgates and served jambalaya to raise money for New Orleans.

The fundraiser was wildly successful (over \$100,000 raised), but for the fact of how much people LOVED the jambalaya is what got her thinking . . . "could I make a business out of my Dad's recipe?"



Cook Me Somethin' Mister Jambalaya Rice is now distributed in six states, including 10 Sam's Clubs, 5 national foodservice distributors, over 100 grocery stores and specialty stores and online at CookMeSomethinMister.com. Their products are proudly made in New Orleans and are specially blended by Chef Paul Prudhomme's Magic Seasoning Blends. It is a family business with Kristen, her Dad Paul and her brother Kevin working together. And the "Jambalaya Girl" is represented with a caricature of Kristen wearing her signature fork earrings, printed on hundreds of thousands of bags of Cook Me Somethin' Mister Jambalaya Rice.

Accolades:

- Featured on Food Network for Guy Fieri's Tailgate Warriors
- As seen on ESPN & The Cooking Channel
- Feature story in Specialty Food Magazine
- NFL selected Cook Me Somethin' Mister's Jambalaya to be served at the NFL VIP Tailgate Party for Super Bowl XLVII in New Orleans
- Featured food vendor at New Orleans festivals, such as Wednesdays at the Square
- Sponsor of New Orleans charities and foundations, such as Tipitina's Foundation
- In April 2015, recently named one of the Top 3 finalist for New Orleans Entrepreneur week.



Lagniappe

Chef/Founder Jayda Atkinson

New Orleans native touches the hearts, souls, and stomachs of people, through her food and service from all walks of life- the homeless, house moms, executives, families, and everyone in between. Jayda has catered major events and fed celebrities such as Faith Evans, Usher, Drake and Tqaye Diggs to name a few. Founder of the Lead with Love Foundations, Jayda is motivated by her lover offerieng- FOOD. She is on a true mission to feed the world one heart, one stomach at a time.

Lagniappe, pronounce "lan'yap" (chiefly Southern Louisiana), is defined as small gift given with a purchase to customer, by the way of compliment or for good-measure; something extra, a bonus gift. Which is exactly what an experience with the Lagniappe Catering & Design is all about. Serving up Creole and Cajun food, hospitality, innovation and creativity that goes about and beyond the normal, with a double dose of love included.

Tiger Den

Troy Brocato

Troy Brocato was born in Melville, Louisiana in the heart of Cajun Country. After high school Troy joined the U.S. Navy where he served his country in Desert Storm as well as Desert Shield he fed thousands of soldiers daily. After his enlistment ended, he returned to Louisiana and headed to New Orleans. He was mentored by World Renowned Chef and Troy's Uncle, Chef Paul Prudhomme. Troy worked at K-Paul's Louisiana Kitchen for 12 years. In 1995, he left K-Paul's start to his own dream and opened The Flammingeaux Café in August 2005. Unfortunately, Hurricane Katrina hit three weeks and destroyed the restaurant.





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Troy continues to cook and cater for the people of New Orleans by catering private events as well as festivals. Some Special Events include NBA Cares 2007 and Super Bowl Blvd 2012. In 2009, Troy was given the opportunity to prepare breakfast and lunch for the staff at the New Orleans Jazz and Heritage Festival. He prepared over 4000 meals for the staff over the course of the month-long festival.

Troy's passion for cooking has won him recognition from local food critics. The Times Picayune chose his Shrimp and Grits to be the best Food at the Voodoo Experience in 2008. He was voted one of the top 5 Cajun Foods in 2011 by WWL TV. In 2013 won Gumbo Competition at the Treme Gumbo Festival. As Troy likes to say, his food speaks for itself.

Bayou Boogaloo Highlights...

There is something for everyone at the Bayou Boogaloo. Children and parents alike will be able to participate in interactive family activities on land and water. Enjoy a stroll through Town Point Park where the Jackson Square-style area of Town Point Park boasts hot pepper eating contest, paddle boat cruises, and so much more. The New Orleans culture comes alive for the entire family to enjoy!

Dueling Pianos

Have we got a show for you! Dueling Pianos Internations (www.duelingpianoshows.com) is America's premier source for top-line sing-along and comedy entertainment. Put two sharp-witted, incredibly talented musicians with two grand pianos on a stage, then add an audience; The result is an evening of fast, funny and unforgettable entertainment. Their musical repertoire ranges from Classic Rock to Country, Hard Rock to R&B, and Show Tunes to Top 40. It only takes a song to have the party goers shouting out request, singing along to favorites, bantering with performers, and having the time of their lives. This is one show you don't want to miss, and one show that you will enjoy time and time again. No two shows are the same. See you at the show!



Paddy-O's Patio Piano Bar

Celebrate our take on the famous New Orleans Pat O'Brien Bar! Join us on the patio for a frosty hurricane or Abita beverage and relax in the shade while the dueling pianos heat things up.

The Pepper Lovers Club

Do you have what it takes to handle the spiciest peppers around? The Pepper Lovers Club is back to host the always popular Hot Pepper eating contests. See who can handle the spiciest peppers around. Sign up at the Pepper Lovers tent & learn about all of the great things this organization does locally.



Carrie B Paddleboat Cruise

Bayou Guests can experience the romance, history and fun aboard a 19th century replica of a Mississippi paddle wheeler. She will be on site throughout the weekend for guest enjoyment and a great place to grab a drink and cool off. 30 minute cruises will be offered for a \$5 charge.



The Cultural Stylings of Bayou Boogaloo...

The Bayou Boogaloo Music & Cajun Food Festival would not be complete without the talent, unique artistry and culture found at **the Arts Market of New Orleans!** Norfolk Festevents and the **Louisiana Crafts Guild** hand-pick the most unique and one-of-a-kind artists from Louisiana to share their stories, culture and craft. This year, several artists in various mediums including art, jewelry and sculpture will be on site selling and displaying their works.

<http://www.louisianacrafts.org/home>

Market

Members of the Louisiana Craft Guild have traveled from the Louisiana area to be onsite during Bayou Boogaloo Music and Cajun Food Festival with New Orleans inspired art. Louisiana artists will be featured during the weekend displaying authentic pieces from their collections.

The Louisiana Crafts Guild passionately teaches and promotes creative expression and artistic excellence in Fine Craft. According to Gene Meneray, Director, Arts Business Program, Louisiana Crafts Guild of New Orleans, *"The Bayou Boogaloo is probably our favorite event of the year. Louisiana Crafts Guild is honored and humbled that so many citizens of Hampton Roads share our love for the culture of Louisiana. We're bringing top artists from the Gulf Coast to show their artwork and join in the fun."*

The Louisiana Crafts Guild is a juried organization of Fine Crafts Artisans located throughout the state of Louisiana and the southern region of the United States. Because of our stringent jury requirements and dedication to excellence in fine craft, only three out of every ten applicants are approved for membership. Membership of the Guild are active in their community and give back by providing demonstrations to schools, churches, libraries and other organizations. Our members' generosity abounds with donations to support community events, non-profit organizations and fundraisers.

Norfolk Festevents, Ltd. partnered with many Louisiana artists after Hurricane Katrina back in 2005 to provide support for artists after one of the costliest natural disasters in United States history. Norfolk Festevents, Ltd. is proud to continue this partnership and help bring authentic New Orleans energy to Norfolk while supporting Louisiana artists. Please be sure to buy your favorite artwork and take a piece of New Orleans home with you this weekend.



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ARTIST

Annie Odell
Ken Nahan
Bonnie Miller
Chris Kirsch
Bebo
Trish Ransom
LCG
Brian Miller
Michele Benson Huck
Francis Johansen
Forrest Bacigalupi
Mitch Landry
Joshua Lee Nidenberg
Nurhan Gokturk
Shirley Wilfred
Calvin Walton

MEDIUM

Fiber
Prints
Painting
Print
Folk art
Metal/Folk art
Multi
Photography
Ceramics
Jewelry
Jewelry
Metal
Photography
Painting
Hats
Sculpted Art

WEBSITE

www.louisianacrafts.org/page/Annie-Odell
<http://www.nahanfineart.com/>
<http://www.louisianacrafts.org/artistdirectory/bonnie-miller>
<http://www.bare-bones-studio.com/>
www.bebofolkart.com
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www.facebook.com/mbhpottery
<http://www.louisianacrafts.org/artistdirectory/frances-johanson>
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<http://www.absoluteamericana.com/product-category/calvin-walton/>



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Special Note: Lawn Chairs and blankets are welcome. Coolers, food, and non-alcoholic beverages are also permitted. NO alcohol or glass is permitted; food and alcohol will be available for purchase during the festival.

For more information about the entire weekend's events, as well as other events throughout the year, including hours, park regulations and parking, please visit www.festevents.org or call 757.441.2345.

The 28th Annual Bayou Boogaloo Music & Cajun Food Festival is produced by Norfolk Festevents, presented by AT&T and the City of Norfolk. Sponsored by Southern Auto Group, Lumos Networks, CFE Equipment Corporation, Norfolk Waterside Marriott, Pepsi, Waterside District, Miller Lite, Abita Brewing Company, and WVEC TV 13.

Norfolk Festevents, Ltd., based in Norfolk, Virginia, is a private, not-for-profit organization dedicated to creating the most dynamic urban waterfront community in America through innovative programming and imaginative uses of its historic waterfront spaces. An extensive 10 month schedule of diverse outdoor cultural events, festivals, concerts, entertainment, holiday programs, tall ship visits, sports and recreation are presented in two popular and welcoming waterfront environments; Town Point Park located in downtown Norfolk on the banks of the Elizabeth River and Ocean View Beach Park situated on the shore line of the Chesapeake Bay. Norfolk Festevents has served as the City of Norfolk's official event marketing agency since the city's downtown waterfront revitalization initiatives began in 1982. The organization has garnered international acclaim for its advocacy for public access to waterfronts, outstanding quality programming and development of public spaces, transforming Norfolk into one of the most progressive, fun and livable waterfront communities in the country. Residents, workers, and visitors to Norfolk and the Hampton Roads region are invited to experience all the fun and excitement of the 2017 season!

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