



120 West Main Street, Norfolk, Virginia 23510  
P: 757.441.2345 • W: [festevents.org](http://festevents.org) • E: [festevents@festevents.org](mailto:festevents@festevents.org)

---

## Media Release

For Immediate Release

Media Contact: Jason Nichols

[Nicholsj@festevents.org](mailto:Nicholsj@festevents.org)

P: 757.441.2345

# 26<sup>th</sup> 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 – (May 22, 2015) – Norfolk's annual Louisiana inspired unique experience commences **Friday, June 19, - Sunday, June 21, 2015**, at Town Point Park on the Downtown Norfolk Waterfront, Virginia. The **26<sup>th</sup> Annual Bayou Boogaloo Music & Cajun Food Festival** is Norfolk's annual love-fest with Louisiana; presented by AT&T. This ever popular 3-day festival delivers the heart and soul of Louisiana in true Cajun and Creole style.

Purchase your 3-day weekend pass or daily admission tickets in advance at the NEW [www.festevents.org](http://www.festevents.org) website.

Straight out of the Bayou, 13 regional and national recording artists provide diverse cultural musical entertainment on two separate stages. Starting Friday night June 19, 2015, 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 is bringing 7 nationally known chefs straight from New Orleans to Norfolk to serve up the heart and soul of Louisiana food - dish by dish. There will be Chef inspired dishes on site for Bayou guests to indulge in, such as Ms. Linda's famous Ya-Ka-Mein, Chef Woody's fish tacos, Cajun Creole style soul food by Chef Curtis Moore, and Chef Jerry Harkins' BBQ shrimp. Festival guests are in for a real treat as they find more than 8,000 pounds of live crawfish straight from Louisiana boiled up with corn and potatoes throughout the weekend, as well as jambalaya, seafood gumbo, crawfish etouffee, turtle soup with alligator sauce picant, Po' Boy sandwiches, alligator, muffuletta, andouille sausage, chargrilled oysters and beignets. 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 ninth year and features 22 of the top artists from the Louisiana artist community. 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 2015*



**Friday, June 19 at 5:30pm & Saturday, June 20 at 5:00pm**

**CJ Chenier & The Red Hot Louisiana Band**

[www.cjchenierandtheredhotlouisianaband.com](http://www.cjchenierandtheredhotlouisianaband.com)

A C.J. Chenier recording, like a traditional New Orleans funeral, would not be complete without a tremor of hope for the future and a few great dance tunes. C.J. composed several classic songs for the album including the plaintive "I've Been Good To You Baby" and the swinging mea culpa "Who's Cheatin' Who?". One of the album highlights is the Fender Rhodes driven - Living To Learn. Sans accordion and rubboard, Living To Learn highlights C.J.'s sixties soul and Motown influences.

**Friday, June 19 at 6:30pm**

**Big Sam's Funky Nation**

[www.bigsamfunkynation.com](http://www.bigsamfunkynation.com)

Jon Cleary is a triple threat combining soulful vocals, masterful piano skills, and a knack for composing infectious grooves with melodic hooks and sharp lyrics. He balances performing on solo piano, with his trio, and with noted funk band. Cleary has produced five recordings, including his latest, a live recording from Sydney, Australia called Mo Hippa, which features a mix of the styles that inform the New Orleans' sound -- from island rhythms, to soul-drenched funk jams, to Mardi Gras Indian street-parades.



**Friday, June 19 at 7:30pm**

**George Porter Jr. and Runnin' Partners**

[www.georgeporterjr.com](http://www.georgeporterjr.com)

George Porter, Jr. is best known as the bassist of The Meters, along with Art Neville, Leo Nocentelli and Joseph Zigaboo Modeliste. The group was formed in the mid 60's and came to be recognized as one of the progenitors of funk then called R&B. The Meters disbanded in 1977, but reformed in 1989. Today the original group still plays the occasional reunions but the Funky Meters, of which Porter and Neville are still members, most prominently keeps the spirit alive.

**Friday, June 19 at 8:30pm**

**Hurray For The Riff Raff**

[www.hurrayfortheriffraff.com](http://www.hurrayfortheriffraff.com)

Hurray For The Riff Raff is Alynda Lee Segarra, but in many ways it's much more than that: it's a young woman leaving her indelible stamp on the American folk tradition. Hurray for the Riff Raff's music "sweeps across eras and genres with grace and grit," and that's never been more true than on 'Small Town Heroes'.



**Saturday, June 20 at 12:30pm**

**Feufollet**

[www.feufollet.net](http://www.feufollet.net)

Often hailed as the future of Cajun music; a more current assessment must admit that they are now the present of Cajun music. Feufollet's last album, "En Couleurs" was praised by the New York Times and Elvis Costello who proclaimed it "...the most beautifully melodic album I've heard all year". The album was nominated for a Grammy award in 2011, and was named among The Top 10 of the World cds in Songlines Magazine. The band was also voted best Cajun band for the New Orleans Big Easy Music Awards.





**Saturday, June 20 at 2:15pm**

**The Deslondes**

[www.thedeslondes.com](http://www.thedeslondes.com)

The Deslondes are a New Orleans-based country-soul, swamp-boogie band. In their writing and performing, they combine elements of early Stax, Sun and Atlantic records with the influence of a more raw, stripped-down sound gleaned off field recordings from Alan Lomax and Mississippi Records catalogue.



**Saturday, June 20 at 3:45pm**

**CHAWA**

[www.chawaband.com](http://www.chawaband.com)

The infectious music and dazzling stage show of Cha Wa has been described as “funk with feathers” – a sound rooted in traditional New Orleans Mardi Gras Indian music mixed with funk and soul, creating a non-stop groove machine. If you’re lucky enough to find yourself on the corner of Second and Dryades on Mardi Gras Day, you will hear “Cha Wa” chanted in celebration throughout the streets. Cha Wa brings the New Orleans Second Line parade to the stage. Make sure to put on your dancing shoes!



**Saturday, June 20 at 6:00pm & Sunday June 21 at 12:30pm**

**Hot 8 Brass Band**

[www.hot8brassband.com](http://www.hot8brassband.com)

The members of the Hot 8 were all born and raised in New Orleans; many of them began playing together in high school. In 1995 they came together and began playing traditional New Orleans brass band music professionally. The Hot 8 Brass Band has recommitted itself to bringing people together through their unique brand of music to celebrate, to heal and to learn. This passion for music and social outreach led to an integral role contributing to the success of the Finding Our Folk Tour



**Saturday, June 20 at 8:30pm**

**Shakey Graves**

[www.shakeygraves.com](http://www.shakeygraves.com)

Alejandro Rose-Garcia is professionally known as Shakey Graves, with his new record, "And the War Came," he extends the ground -- emotionally and sonically -- broken by his 2011 self-released debut album, "Roll the Bones," which brought him national acclaim and, three years later, still ranks near the top of Bandcamp's digital best-seller charts.

"Roll the Bones" established the powerful, mesmerizing Shakey Graves sound of Rose-Garcia accompanying himself on guitar and a handmade kick drum built out of an old suitcase. NPR Music named him one of 10 artists music fans "should've known in 2012," describing him as "astonishing...unclassifiably original. And frighteningly good." Paste included him in a "Best of What's Next" feature, praising his "gnarly composite of blues and folk," while The New York Times observed that Shakey Graves "makes the one-man band approach look effortless."



**Saturday, June 20 at 7:15pm**

**The Iguanas**

[www.iguanas.com](http://www.iguanas.com)

Based out of New Orleans for the past couple of decades, the Iguanas define a sound of Americana that crosses cultures, styles, eras... and even languages. Collectively or individually the members of the Iguanas have played or recorded with everyone from Charlie Rich, Alex Chilton, and Willy DeVille to Emmylou Harris, Allen Toussaint and Pretty Lights. Their latest album, *Juarez*, is their first studio recording since 2012's *Sin to Sin*.



**Sunday, June 21 at 2:15pm**

**Sonny Landreth**

[www.sonnylandreth.com](http://www.sonnylandreth.com)

Landreth's rhythmic feel comes from native influences, especially time spent on the bandstand with another great channeler of styles, late zydeco king Clifton Chenier. Perhaps what's most amazing is that so much of Landreth's sound -- which integrates rhythm and lead lines as well as a wide palette of instrumental colors -- comes primarily from the action of his hands on the strings, long before the signal even sees the sweating tubes of an amp's power section. Through fingerpicking and a combination of palm and thumbpick techniques, Landreth alternately coaxes ghostly overtones and roaring, full-throated harmonies from his instrument.

**Sunday, June 21 at 1:30pm & 3:30pm**

**Meschiya Lake & The Little Big Horns**

[www.meschiyalake.com](http://www.meschiyalake.com)

As a young performance artist, Meschiya Lake began her career as an entertainer touring with a circus troupe and conducting daring sideshow acts. During a stop in New Orleans, she fell in love with the equally whimsical city and it is here where her nomadic tendencies ended. Frequenting the sequestered part of Royal in the French Quarter for street musicians, Meschiya began singing with the traditional New Orleans jazz band, The Loose Marbles and soon after they embarked on a European tour. Following her time with the Marbles, Meschiya along with singer Erika Lewis, started the ambient duo Magnolia Beacon and took to the streets of Europe once again.

Now she croons over The Little Big Horns at three regular weekly gigs, rejuvenating jazz throughout New Orleans.



**Sunday, June 21 at 4:30pm**

**Preservation Hall Jazz Band**

[www.preservationhalljazzband.com](http://www.preservationhalljazzband.com)

Preservation Hall was founded in 1961 to promote traditional New Orleans jazz in all its authenticity. Legendary players like George Lewis, Sweet Emma Barrett and Kid Thomas Valentine, all rooted in the formative years jazz, were its' original stars. That generation is long gone now, yet the hall is still in business and the Preservation Hall Jazz Band continues to tour the world.



## *Family Fun on the Bayou...*

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 free caricature artist sketches, hat making, hot pepper eating contest, paddle boat cruises, and so much more. The New Orleans culture comes alive for the entire family to enjoy!



New this year we welcome WWOZ 90.7FM, who bring New Orleans music to the Universe! The volunteer powered, listener supported New Orleans community radio will be on-site and sponsoring the Missing Kidney stage. The Guardians of Groove will be broadcasting their Bayou Boogaloo Music and Cajun Food Festival experience live back to their listeners in New Orleans. By sure to stop and participate during their giveaways, stage introductions, and meet and greets.



### **The Rad Hatter**

Since the Rad Hatter's beginning in 1989, Tony Melendez has pleased spectators with his method of hat-making and interactive art form. This unique creation of "Rad Hats" from paper bags completed with various colors and fun embellishments has caught the attention of individuals of all types and ages throughout the nation! The Rad Hatter will be on site Saturday, June 20 & Sunday June 21.

### **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 booth & learn about all of the great things this organization does locally!



### **One Man Band**

New to the Festival this year, Eric Haines is a classic one man Band, with a bass drum on his back, a banjo over his shoulder, and plenty of bells and whistles everywhere else! Kids and adults will have to opportunity to play along on maracas, spoons and in true bayou fashion a washboard equipped with a cowbell! Be sure to catch Eric as he roams the festival Friday, Saturday and Sunday.

### **Caricature Artist!**

New festival artist, Jed Mickles, will be animating guests' portraits along Jackson Square, inside festival grounds Friday, Saturday and Sunday.



### **Carrie B Paddleboat Cruise**

Bayou Guests can experience the romance, history and fun aboard a 19<sup>th</sup> 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 Distinctive Flavor of Cajun & Creole Cuisine....*

The annual Bayou Boogaloo and Cajun Food Festival brings to Norfolk a New Orleans' unique food culture which spices things up with the addition of multiple New Orleans chefs that are sure to bring that special spirit to life in Town Point Park. Such chefs have been featured on television shows like: **Anthony Bourdain's "No Reservations"**, Food Network's highly competitive cooking competition "**Chopped**", "**Food Paradise**" and "**The Best Thing I Ever Ate**". Several chefs have even been participants at the New Orleans Jazz & Heritage Festival in New Orleans, regarded by many as the pinnacle of festival food events!

Festival guests are in for a real treat as they find more than **8,000 pounds** of live crawfish straight from Louisiana boiled up with sausage, corn and potatoes throughout the weekend, as well as jambalaya, file gumbo, crawfish and shrimp etouffee, po' boy sandwiches, alligator sausage, Cajun boudin, beignets and fresh Louisiana Gulf oysters. There will also be unique Chef inspired dishes on site for Bayou guests to indulge in, such as Ms. Linda's famous Ya-Ka-Mein, Praline Connections' beignets and BBQ shrimp, Chef Woody's New Orleans-style fish tacos and Chef Jerry Harkins' turtle soup with alligator sauce picant.

Our on- site cooking demonstrations, presented by **Louisiana Cookin' Magazine**, will get guests' mouths watering as our Chefs prepare their blends of Cajun & Creole cuisine that are sure to pack a punch. See what goes into their special dishes and take home their techniques so the New Orleans style comes alive in your kitchen.

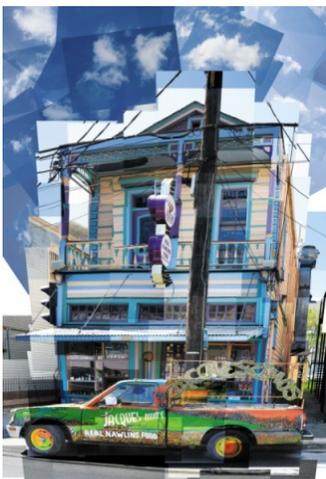


### **Ms. Linda Green, The Ya-Ka-Main Lady: <http://neworleanssoulfood.com/>**

A New Orleans native and a culinary icon, Linda Green, aka Miss Linda, has fed almost everyone in the New Orleans – as well as a good portion of tourists who have come to a number of festivals. Cooking had always been a part of Miss Linda's life – as a child learning from her mother, helping her mother with cooking and selling her ya ka mein and other food, working for the Orleans Parish School Board in food service. Then Hurricane Katrina hit, and in the aftermath she wasn't called back to work. As Miss Linda already had a following from selling her food part-time at festivals, local events, parties and second-lines, she made the decision to become a full-time culinary entrepreneur. Ms. Linda Green reputedly has the best Ya-Ka-Mein in the United States and is known throughout New Orleans as the "Yakamein Lady."

After years of bringing her soul food to hungry souls, TV Chefs and food personalities alike have come-a-calling: Ms. Linda was the winner of the Food Network's "**Chopped: Pride of New Orleans**" contest. She has also been featured on Anthony Bourdain's Food Network show "**No Reservations**". Ms. Linda has also served up her delicious food at festivals and events such as the New Orleans Jazz & Heritage Festival, the Essence Festival and the Crescent City Farmer's Market. These experiences have shaped her as an entrepreneur and brought her notoriety amongst New Orleans' natives and famous entertainers.

**WHAT IS YAKAMEIN?** Ya-ka-Mein is a New Orleans dish made from a combination of meat, eggs, green onions and noodles in a spicy, salty broth with an Asian twist by the addition of soy sauce. Black Korean soldiers made Ya-ka-mein in Korea, using the soup to sober up after a fierce day of fighting and drinking. They brought the dish to the states, where it has been a tradition ever since. It was typically served in African-American bars, Second Lines and festivals, referred to as "Old Sober", reflecting its power to alleviate the pain of hangovers.



#### Accolades:

- Winner Food Networks "Chopped: Pride of New Orleans" Edition
- Featured at the New Orleans Jazz & Heritage Festival. Named by Rolling Stone Magazine as "Best Food Item" at 2014 Jazz Fest.

## **The NOLA Crawfish King, Chris “Shaggy” Davis : <http://www.nolacrawfishking.com/>**

Chris "Shaggy" Davis has made his living from traditional Louisiana outdoor cooking for over 20 years. His company, NOLA Crawfish King, caters crawfish and crab boils, cochon de lait-style pig roasts, and a variety of other traditional Southern fare. His list of regular clients includes many local and nationally touring musicians. Each June he ends crawfish season by catering a backstage boil for musicians and crew at the Bonnaroo Music & Arts Festival in Tennessee.

How did he get started doing this, you might ask? “I was following the Grateful Dead back in 1991, and literally just broke down in New Orleans. I ended up getting an apartment and I got into seafood. I'd have a boil every weekend, just 15 people and a keg of beer. It was just these hippie kids and then all the neighbors would come over. We ended up doing boils on 17 consecutive weekends and eventually someone asked if I could do one at their place for a little money. That's how it started, and now I'm doing boils pretty much constantly through June. Last year I did 35,000 pounds of crawfish.”

NOLA Crawfish King claims no party is too big or too small. Every backyard party and major festival event is provided with the highest quality product and service. Just a few of the events NOLA Crawfish King takes part in are annual New Orleans Jazz & Heritage Fest events, Bonnaroo, Jam Cruise, Bayou Boogaloo & Cajun Festival and will be a focus of a new festival in New York City this year, Crawfish & Music Fest: The Big Easy Meets the Big Apple. For the last 20 years, Chris "Shaggy" Davis has ended the New Orleans festival season with a party celebrating his birthday and his love for all things New Orleans. The party, now known as Shag Fest, has become a much anticipated event on its own.



### **Chef Woody Ruiz**

Woody Ruiz, his omnipresent dog Bug, and his tent and grills for Woody's Fish Tacos are all familiar sights at neighborhood festivals and outdoor markets around New Orleans. Originally from the Northeast, Ruiz is a businessman turned chef who has lived in New Orleans for the past 16 years. Before becoming a food vendor, he worked for several years as an oyster shucker at private events. You can find Woody's Fish Tacos at the monthly Arts Market in Palmer Park, the Freret Market and a number of other local events and festivals.

What makes a good fish taco? “What I hear from people is that they like that it's cooked right there in front of them and it's fresh. I ONLY use wild-caught, fresh Louisiana fish. I don't understand why folks close to such an amazing resource use frozen fish. Tilapia? I roll my eyes at that. We have so much fish in our backyard that we can use instead. This really started because I'd go fishing all the time and then would make fish tacos at home. And then I came up with the recipe for the slaw and a signature remoulade that we put on them and the rest is history.” – Ian McNulty

#### Accolades:

- Finalist in 2013 New Orleans Vendy Awards
- Featured as cooking demonstrator at the New Orleans Jazz and Heritage Festival
- Runner up in the People's Choice Awards at the 2013 Treme Creole Gumbo Festival
- Active in Culinary Education at the New Orleans Center for Creative Arts (NOCCA)
- Producer of the inaugural Freret Street Oyster Jam-January 2014



**Chef Curtis Moore:** <http://www.pralineconnection.com/>

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 31<sup>th</sup> 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

**Booth #1 will have:**

- Beignets
- Chicken w/Beignets
- Chicken w/French Fries
- Chicken w/Red Beans and Rice
- Chicken w/Greens and Rice
- Gumbo

**Booth #2 will have:**

- Soulful BBQ Shrimp
- Pralines
- Peach Cobbler w/Ice Cream
- Sweet Potato Bread Pudding served with Praline Sauce \*Sauce has Alcohol\*
- Swamp Lemonade

**Troy Brocato / Couyon's Cajun Cookin**

Troy Brocato was born in Melville, Louisiana in the heart of Cajun County. After high school Troy joined the US Navy where he served his county in Desert Storm as well as Desert Shield he feed 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 to start his own dream and opened The Flamingeaux Café in August 2005. Unfortunately, Hurricane Katrina hit three weeks later and destroyed the restaurant.

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 prepares 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.



### **“Cook Me Somethin’ Mister” [www.CookMeSomethinMister.com](http://www.CookMeSomethinMister.com)**

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](http://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

### **219 American Bistro and Big Easy**

Local Chef Ronnie Brown grew up in Portsmouth and now lives in Virginia Beach since 1984. His passion for cooking began at an early age of 16 when he worked in a pizza parlor. At 18 years of age he was working a snack bar at a local Café and was asked to stay late to work the pantry one night. Chef Ronnie Brown was "hooked" from that moment on and for several years held his position. Ronnie worked his way up to Sous Chef continued his journey by moving to Chicago and working under Chef Keith Korn. Under Chef Keith Korn's influence Ronnie gained more experience and perfected his technique as well as his love for the industry. By 2007 Chef Ronnie made his move back to the local area and began his career as the Executive Chef for 456 Fish and Bodega on Granby. Currently he claims his fame at 219 An American Bistro, a sister restaurant of 456 Fish and Bodega. At 219 An American Bistro, Chef Ronnie Brown with his own sous chefs to inspire and develop, he creates daily specials and menus so many have grown to love.

Chef Mickey developed his curiosity for cooking while working as a dishwasher at 23 years of age . He quickly fell in love with the pace and people, training under Chris Clendennen in his first professional kitchen becoming a Sous Chef by the age of 25. By the age of 26 he had his own kitchen. Having developed his culinary skills and techniques, he gained his position as Executive Chef by the age of 28. Mickey was offered to serve as an adjunct professor at Johnson and Wales at the age of 29. Expanding his knowledge throughout the years while living in Italy and The Dominican Republic has helped Chef Mickey develop his own style. Finding his current home at a local favorite, Norfolk Seafood Co. & Big Easy Oyster Bar as the Executive Chef., Mickey continues to accelerate his passion in developing new dishes and menus for all to enjoy!

#### Accolades:

- Won “Taste of Hampton Roads”
- Won “The Gourmet Gala”



### **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 small team provides large seafood boils and a down to earth NOLA experience. They'll cook up some of the best chargrilled oysters you've ever tasted!

We are excited to have them join the 26<sup>th</sup> Annual Bayou Boogaloo Music and Cajun Food Festival this year and look forward to the authenticity they will bring to Norfolk.

### **Totally N'awlins Grocery Market**

You don't have to be in New Orleans to taste N'awlins! Craving foods and seasonings that you can only get in Louisiana? Look no further than **Totally N'awlins Grocery Market**, selling products on site all weekend long! Stock up on products such as Zapp's Potato Chips, CDM Coffee, Slap Ya Mamma & Punch Ya Daddy Seasonings, Pat O'Brien's Hurricane Mix and so much more!

One of the main reasons for starting **Totally N'awlins** in 1990 was to spread the unique favors of Louisiana across the country and world. The unique flavors of south Louisiana are unlike any most people have ever had before. From spices and seasonings to chicory coffee and crab boil, Totally N'awlins will be here to help you find the right taste! Owners Kyle and Sarah Beerbohm were both raised in south Louisiana. Sarah was raised in Folsom, LA about an hour north of New Orleans in beautiful St. Tammany Parish on the north side of Lake Ponchartrain, while Kyle was raised in Terrytown, LA just 5 minutes from downtown New Orleans. For all of you LSU baseball fans out there, Kyle was a member of the 2009 national championship team.

<http://www.totallynawlines.com>

### **Louisiana Cookin' Magazine Cooking Demonstrations:**

Curious to see what gets the Chefs all fired up? Our on- site cooking demonstrations will get mouths watering as our Chefs prepare their blends of Cajun & Creole cuisine that are sure to pack a punch. See what goes into their special dishes and take home their techniques so the New Orleans style comes alive in your kitchen. **Louisiana Cookin'** is a proud sponsor of the Cooking Demo Stage and will have magazine copies available free to guests. Louisiana Cookin' is the only national magazine for the connoisseur of Louisiana's unique culture, cuisine, and travel destinations. Published six times a year, each issue contains more than 50 authentic recipes, with tips from professional chefs and home cooks alike. <http://www.louisianacookin.com/>

### **Snake & Jake's Christmas Club**

Celebrate Christmas in June at our newly themed Boogaloo Dive Bar. A tribute to the legendary New Orleans watering hole, join us and deck-the-halls with cold beverages, shade and meet a new friend or two! Tis' the season for a frosty Abita!

## *The Cultural Stylings of Bayou Boogaloo...*

The Bayou Boogaloo would not be complete without the talent, unique artistry and culture found at the **Arts Market of New Orleans!** For the ninth consecutive year, the **Arts Council of New Orleans** and Norfolk Festevents 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://artscouncilofneworleans.org>

<u><b>ARTIST</b></u>	<u><b>MEDIUM</b></u>	<u><b>WEBSITE</b></u>
Ken Nahan	Painting	<a href="http://www.nahanfineart.com">www.nahanfineart.com</a>
Chris Kirsch	Painting	<a href="http://www.neworleansfolkart.com">www.neworleansfolkart.com</a>
Joycelyn Boudreaux	Copper	<a href="http://www.coperheadstudios.com">www.coperheadstudios.com</a>
Bryant Benoit	Painting	<a href="http://www.facebook.com/benoitgalleryart">www.facebook.com/benoitgalleryart</a>
Annie Hendrix	Folk art	
Bebo	Folk art	<a href="http://www.bebofolkart.com">www.bebofolkart.com</a>
Mike Remy	Photography	
Trish Ransom	Folk art	<a href="http://www.debrisart.com">www.debrisart.com</a>
Lane Lefort	Photography	<a href="http://www.lanelefortphotography.com">www.lanelefortphotography.com</a>
Kevin Murphy	Ceramics	<a href="http://www.maninthemazestudio.com">www.maninthemazestudio.com</a>
Annie Odell	Fiber	<a href="http://www.louisianacrafts.org/page/Annie-Odell">www.louisianacrafts.org/page/Annie-Odell</a>
Jill Hruska	Fiber	<a href="http://www.showyourfightingspirit.blogspot.com">www.showyourfightingspirit.blogspot.com</a>
Alan Zakem	Photography	<a href="http://www.zakemart.com">www.zakemart.com</a>
Shirley DeVard	Jewelry	
LCG	Many	<a href="http://www.louisianacrafts.org">www.louisianacrafts.org</a>
Brian Miller	Photography	<a href="http://www.brianmiller.com">www.brianmiller.com</a>
Forrest Bacigalupi	Jewelry	<a href="http://www.artskineti.com">www.artskineti.com</a>
Carolyn Foster	Jewelry	<a href="http://www.kraftmates.com">www.kraftmates.com</a>
Mitch Landry	Metal	<a href="http://www.mitchlandryart.com">www.mitchlandryart.com</a>
Arthur McVicar	Wood	<a href="http://www.arthurmcviccar.com">www.arthurmcviccar.com</a>
Joshua Lee Nidenberg	Photography	<a href="http://www.joshualeestudio.com">www.joshualeestudio.com</a>
Kenny Greig	Wood	<a href="http://www.facebook.com/kennygreigcajuncrafts">www.facebook.com/kennygreigcajuncrafts</a>

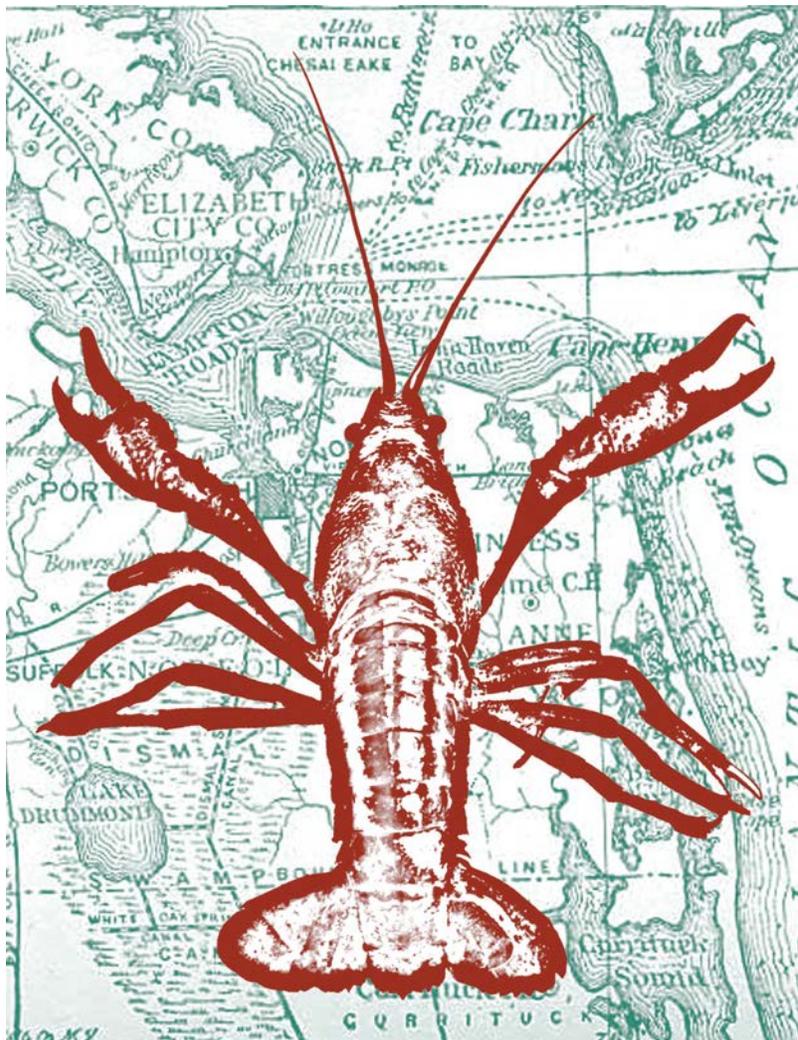
*“The Bayou Boogaloo is probably our favorite event of the year. The Arts Council is honored and humbled that so many citizens of Hampton Roads share our love for the culture of Louisiana. We’re bringing top artists from the Gulf Coast to show their artwork and join in the fun.”* - Gene Meneray, Director, Arts Business Program, Arts Council of New Orleans.

## 2015 Commemorative Poster Artist, Ken Kenan

In 1983, Ken Kenan graduated with honors and received his Bachelor of Fine Arts degree from Tulane University. He traveled to Europe where he worked under the guidance of his mentor and friend, Max Papart. Kenan has studied various printmaking techniques, creating lithographs at Atelier Grapholith and with Pierre Chave, etchings at Atelier Morsang, and silkscreens with master screenprinter Gary Lichtenstein. Most recently, he has developed and employed a new transfer rubbing technique in his work.

Kenan has exhibited throughout the U.S. and in Europe. He currently lives and works in New Orleans, LA and had this to share: *"I create works in various media including drawing, painting, printmaking and rubbings. The themes of my work are diverse, and range from simple iconic images, to lyrical line drawings with musical motifs, to more complex and allegorical works derived from overlaying images and text from multiple sources including my own photographs, notable quotes, and selected public domain images."*

- Ken Kenan-



**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](http://www.festevents.org) or call 757.441.2345.

**The 26<sup>th</sup> Annual Bayou Boogaloo & Cajun Food Festival** is produced by Norfolk Festevents, presented by AT&T and the City of Norfolk. Sponsored by Southern Hospitality Auto Group, Lumos Networks, Big Green Egg, CFE Equipment Corporation, Norfolk Waterside Marriott, Pepsi, Lipton, 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 2015 season!

###