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New Orleans Po-Boy Preservation Announces 2009 Festival Winners

NEW ORLEANS, La., (November 23, 2009) – On Sunday, November 22, 25,000+ New Orleanians came out once again to celebrate the city’s most famous sandwich on the newly renovated Oak Street corridor. The festival includes a judged competition for the best po-boys in seven categories. This year’s winners include:

Best in Show:

Grand Isle’s Shrimp Caminada

The po-boy was named in honor of Caminada, which is a fishing town west of Grand Isle that was wiped out in a terrible storm on October 2, 1893. The sandwich consists of shrimp, sautéed in a spicy citrus butter sauce topped with herb slaw. Grand Isle will soon be adding the sandwich to their menu.

People’s Choice:

New Orleans Hamburger & Seafood Co.’s Shrimp-Zilla

“King of all Po-boys”, the sandwich consists of roast beef, fried shrimp and coleslaw.

Best Pork Po-Boy:

Dong Phuong Bakery’s Vietnamese Po-Boy

Featured on the cover of Gambit’s November 16 issue, the Banh Mi swept the crowds off their feet at this year’s festival. In Vietnamese, “banh mi” translates both as ‘bread’ and ‘the sandwich using that bread.’ Here in New Orleans, banh mi has become known as the ‘Vietnamese po-boy.’

Best Roast Beef Po-Boy:

Gattuso’s Neighborhood Bar & Restaurant Roast Beef Po-Boy

Best Shrimp Po-Boy:

Boucherie’s Barbecued Shrimp Po-boy

Best Special Seafood Po-Boy:

Acme Oyster House’s Fried Oyster Po-Boy

Best Special Non-Seafood Po-Boy:

Mahoney’s Po-Boy Shop’s Fried Chicken Livers & Coleslaw Po-Boy

This year’s judge’s panel consisted of 26 judges. Some of those represented include Todd Price,

freelancer for Gambit and Times-Picayune; Lorin Gaudin, food reporter for WDSU; Camille Whitworth, report/anchor for WDSU; David Darah, President, Riley Foods; Johnny Blancher, Chef/Owner Ye Olde College Inn; and Robert Pexton, New Orleans Magazine.

The New Orleans Annual Po-Boy Preservation Festival is a free public street festival, which started in 2007. The festival features po-boy offerings from some of the city's most famous restaurants, two stages with live music, arts and crafts, and a children's area with games and prizes. It also includes panel discussions covering the history of the po-boy. Proceeds from the festival go towards the Oak Street Association's work to promote, preserve and revitalize Carrollton's historic Oak Street neighborhood and commercial corridor. *For more information please visit the official Web site at www.poboyfest.com.*

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