

Our Distinguished Chowder Judges

Ryan Coonerty	Santa Cruz City Council
Ceil Cirillo	Chowder Judge Emeritus
Brian King	Cabrillo College
Steve Clark	Santa Cruz Police Department
Eric Carter	Cabrillo College Culinary Arts
Christina Glynn	Santa Cruz County Conference & Visitors Council
Alex Khoury	City of Santa Cruz Planning Department
George Dondero	Santa Cruz County Regional Transportation Commission
Timerie Gordon	Nielsen Architects
Christian Nielson	Nielsen Architects
Laura Marcus	Dientes Community Dental Clinic
Hilary Bryant	Santa Cruz City Council
Martin Bernal	City of Santa Cruz
Diana Blea	Sakata Seed
JM Brown	Santa Cruz Sentinel
Jim Souza	Buckley Radio - KWAV KYZZ KIDD/ESPN
Lois Hunter	United Airlines
Phil Gomez	KSBW
Sam Wolfe	Yahoo!
Patrick Mulhearn	Office of Assemblymember Bill Monning
Julianna Rebagliati	City of Santa Cruz Planning Department
Marc Desjardins	Santa Cruz Sentinel
David Terrazas	Santa Cruz City Council
Geoff Dunn	Geoffrey Dunn, Inc
Tam Fraser	TAM Communications

2011 Clam Chowder Cook-Off Winners List

Best Professional Boston		Best Corporate/Media	
1st	Cabrillo College Culinary Cooking Team, Danny Pena (Aptos)	1st	Draeger Construction, "Clamfight at the OK Corral" (San Jose)
2nd	Bay Area Ice Cream Catering Sharon Willhalm (San Jose)	2nd	Dominican Oaks, "Fat Back Clams" (Santa Cruz)
3rd	The Buttery Corner's Cafe Candido Delgadillo (Santa Cruz)	3rd	Dominican Hospital, "Shell's Kitchen" (Santa Cruz)
Best Individual Boston		Most Original Team	
1st	Ye Olde Cape Codders Darin Wallace (Elk Grove)	1st	Santa Cruz Mountain Brewing (Santa Cruz)
2nd	The Happy Clam Michael Soluri (Orangevale)	2nd	Cocoanut Grove (Santa Cruz)
3rd	Manchild Chowder Jon Mansmith (San Juan Bautista)	3rd	Santa Cruz Firefighters Local, "Surf City Hosers" (Santa Cruz)
Best Professional Manhattan		Most Tasted Overall	
1st	Severino's Bar & Grill Miguel Perez (Aptos)	Professional	Severinos Bar & Grill (Aptos)
2nd	Cabrillo College Culinary Cooking Team, Mike Wille (Aptos)	Corporate	Chowder Slugs (Santa Cruz)
3rd	Bad S BBQ Ryan Pang (Sunnyvale)	Individual	Ye Olde Cape Codders (Elk Grove)
Best Individual Manhattan		People's Choice	
1st	The Kid Dylan France (San Jose)	Professional	Cabrillo College Culinary Cooking Team (Aptos)
2nd	Grandma's Clam Diggers Janine Ponce (Aptos)	Corporate	Redwood Sluggers, UC Santa Cruz (Santa Cruz)
3rd	Manhattan Mama Kathy Cooper (Sacramento)	Individual	Grandma's Clam Digger (Aptos)
Sal Dinapoli Special Spirit Award			
Ponce Family			

Festival Sponsors

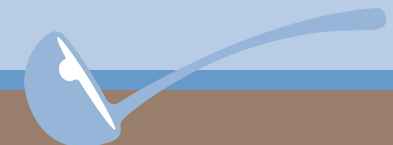


31ST ANNUAL

SANTA CRUZ CLAM CHOWDER COOK OFF & FESTIVAL

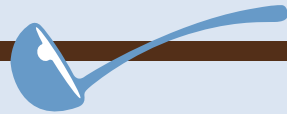
**FEBRUARY 25
2012**

**CITY OF SANTA CRUZ
&
THE SANTA CRUZ
BEACH BOARDWALK**



SPONSORED BY

City of Santa Cruz Parks and Recreation Department,
Santa Cruz Beach Boardwalk, Santa Cruz Weekly, Dream Inn, Xfinity,
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Welcome to the 31st Annual Santa Cruz Clam Chowder Cook-Off & Festival!

The Santa Cruz Clam Chowder Cook-Off & Festival has raised more than \$950,000 for City of Santa Cruz Parks and Recreation Department programs since it started in 1981.

Cooking teams from all over Northern California compete in the Clam Chowder Cook-Off hoping to bring home a prestigious culinary award for "Best Clam Chowder."

Teams compete in two divisions: Individual and Professional. Each team creates their own special stew in one or both of the Manhattan and Boston styles. Teams also compete for "Most Original Team," "Most Tasted Chowder," and "People's Choice" awards.

The People's Choice winner and one division champion will receive round trip airline tickets courtesy of United Airlines. Awards also include \$1,600.00 in cash prizes!

Public chowder tasting begins at 1:00 pm. Tasting kits (\$9.00) include bowl, spoon, 5 tasting tickets and two People's Choice ballots. Don't forget to vote for your favorite Boston and Manhattan chowders!

Enjoy terrific chowder and a day of fun at the Santa Cruz Beach Boardwalk!

Schedule of Events

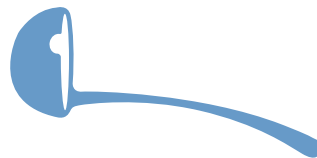
10:00 am	Preparation of ingredients
10:00 am	Tasting kits available at Entrances 2, 3, and 5 (\$9.00 includes tax)
11:00 am	Stoves lit and cooking begins
1:00 pm	Tasting begins
1:30 pm	Judging begins
2:45 pm	Tasting kits sales begin closing
4:00 pm	Awards presented

Contestants – Individual Division

Teams listed in alphabetical order.

Teams listed twice have entered both the Boston and Manhattan categories.

TEAM NAME	HEAD CHEF	FROM
AK49 Chowder	Arty Smith	Novato
Amish Paradise	Marc Sacoolas	Scotts Valley
Audie's Audacious, Awesome & Authentic	Audrey Fitzgerald	Campbell
Clam Halen	Brad Bishop	Santa Cruz
Clam Rock	Chris Hirz	San Jose
Clamma Lamma Ding Dongs	Amy Gilmore	Roseville
DragonMama's Portuguese Red	Michele Hartmangruber	Fremont
DragonMama's Pretenious White	Michele Hartmangruber	Fremont
Explore MCP	Sinda Merritt	Santa Cruz
For the Love of Clams!	Tamara Doan	Santa Cruz
Four Men and a Clam	Wayne Locke	Scotts Valley
Franken Chowder	Adele Gemighan	Santa Cruz
Grandma's Clam Diggers	Janine Ponce	Aptos
Islander's Chowder	I-Chin Chou	Santa Cruz
Jamout with your Clamout	Joe Duggan	Scotts Valley
KC and the Chowder Hounds	Keith Conard	Aptos
La Squadra di Nonna	Ada Daugherty	Sacramento
Los Gatos Roofing	Jon Stirn	Los Gatos
Manchild Chowder	Jon Mansmith	San Juan Bautista
Manhattan Mama	Kathy Cooper	Sacramento
Mom's Clam Diggers	Salome Ponce	Aptos
Monterey Bay National Marine Sanctuary	Lisa Wooninck	Monterey
P.A.S. "Pure and Simple"	Claire Sotelo	Pacific Grove
Pete's Clamtastic Chowder	Peter Waligora	Salinas
Rack-of-Clams	Tom Mietz	Santa Cruz
Ray's Island Chowder	Ray Furuta	San Jose
Rose-n-Dragon	Rose Hudson	Santa Clara
Rosie's Clam 'n Get It!	Kitty Dixon	Soquel
Santa Cruz Kid Clam Chowder	Todd Rumbaugh	Santa Cruz
Silence of the Clams	Brian Edwards	Campbell
The Drunken Clam	Kelly Noce	Boulder Creek
The Happy Clam	Michael Soluri	Orangeville
The Kid	Dylan France	Los Gatos
The Kid	Dylan France	Los Gatos
The Other Kid	Mitchell Castro	Santa Clara
Two Chef's & A Shrimp	Nic Crusos	Soquel
We 'Clam' Do It!	Andora Salcido	Gilroy
Wine with Swine's Pirate's Booty Chowdie	Bob Callaway	Campbell
Ye Olde Cape Codders	Darin Wallace	Elk Grove



Contestants – Professional Division

Teams listed in alphabetical order.

Teams listed twice have entered both the Boston and Manhattan categories.

TEAM NAME	HEAD CHEF	FROM
Aegis of Aptos	Jay Scott Conlin	Aptos
Aluminum Chef: Al Sunnyvale	Javier Guzman	Sunnyvale
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Aquarius	Ross McKee	Santa Cruz
Bay Area Ice Cream Catering	John Willhalm	San Jose
Bay Area Ice Cream Catering	Sharon Willhalm	San Jose
Big Kahuna	Brad Winding	Castro Valley
Birk's Restaurant	Maurice Dissels	Santa Clara
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Bon Appetit	Cara Brechler	Santa Cruz
Casablanca Bistro	Job Carder	Santa Cruz
Chaminade Chowd-a Heads	Nick Church	Santa Cruz
Chowder Slugs	Scott Berlin	Santa Cruz
Crab Landing	Michael Johnson	Half Moon Bay
Cucina Bambini	Shelley Ballard	San Jose
Dominican Oaks Fat Back Clams	Matt Mettalia	Santa Cruz
Dunsmuir Brewery Works	Kevin Rodericks	Dunsmuir
Gnarly Chowder Heads	Diane Mahler	Manteca
Ideal Bar & Grill	Jesus Garcia	Santa Cruz
Jerry's of Hollister	Cesar Sanches	Hollister
Little Kahuna	Craig Livingston	Castro Valley
Local Harvest Catering	Denna Myers	Santa Cruz
LouLou's Griddle in the Middle	Benito Carrillo	Monterey
Redwood Sluggers	Dwight Collins	Santa Cruz
Savory & Sweet Catering	Leanne Pomellitto	Sunnyvale
Seascape Clamorama	Gustavo Sedano	Aptos
Seascape Clamorama	Matt Lamendola	Aptos
Severino's Bar & Grill	Antonio Gomez	Aptos
Severino's Bar & Grill	Miguel Ponce	Aptos
Staff of Life	Candido Delgadillo	Santa Cruz
Stimulus Chowder	Mike Wille	Aptos
Stimulus Chowder	Dany Pena	Aptos
Team Rosie's	Cervando Maya	Santa Cruz
Ye Olde Cape Codders 2	Christy Wallace	Elk Grove