



MATPRA

MID-ATLANTIC TOURISM PUBLIC RELATIONS ALLIANCE

Foodies Find Unique Flavors and Fun Around the Mid-Atlantic

(Mid-Atlantic Region, August 22, 2018)- From shellfish found along the coastline to the farm fresh products grown in the rich agricultural areas of the region, food & drink trails, festivals, farmers markets, and signature dishes await visitors looking to discover good eats as part of a culinary getaway! Whether savoring seafood by the shoreline or expanding your palate at themed festivals dedicated to local favorites, great food and original takes on classic dishes are waiting to be celebrated across the Mid-Atlantic.

Members of the Mid-Atlantic Tourism Public Relations Alliance ([MATPRA](#)) have compiled a list of some of the stops that "Foodies" will want to explore in the region. If you are interested in learning more about that specific destination or topic, contact the individual destination marketing organization listed below.

DELAWARE

Delaware's Quaint Villages

Visit a hidden gem in Dover at Spence's Bazaar & Amish Market for locally and home-made Amish cuisine with baked goods, meals to go, and more. Attend Blue Earl Brewing 's Annual Food Truck Throw Down featuring the area's finest food trucks. It's a top local event! *Delaware's Quaint Villages (Kent County, DE), Danielle Jonigan, [VisitDelawareVillages.com](#), djonigan@visitdelawarevillages.com*

MARYLAND

Annapolis & Anne Arundel County

Annapolis is a foodie paradise where fresh Chesapeake Bay seafood and farm-to-table favorites abound. The City's festivals tell the story of its love affair with all things culinary - World's Largest Crab Feast, Maryland Seafood Festival, Oyster Festival, Naptown BarBAYq, Maryland Chicken Wing Festival and a summer-long Dinner Under the Stars. *Visit Annapolis & Anne Arundel County, Susan Seifried, [VisitAnnapolis.org](#), sseifried@visitannapolis.org*

Baltimore

Crab cakes aren't Baltimore's only signature dish anymore! From homestyle to pinkie-in-the-air proper, the culinary scene has you covered. Try creative spins on crab at White Envelope Arepa Bar at R. House, soul food at Ida B's Table, and Chesapeake bounty at the annual Seafood Festival in Canton Waterfront Park. *Visit Baltimore, Kelly Nagle, Baltimore.org, knagle@baltimore.org*

Cecil County

The Wellwood Club Restaurant in Charlestown has been named "Best Crab Restaurant in Maryland" by USA Today. Diners arrive by car, boat, water taxi, or shuttle bus from area hotels. Cecil County's many well-known local eateries are on the waterfront, in historic small towns, and in the countryside. *Cecil County Tourism, Sandy Turner, SeeCecil.org, sturner@ccgov.org*

Frederick County

A make-your-own float at the North Market Pop Shop might be the best date night idea ever. Over 400 vintage sodas at this retro shop can be paired with your choice of fresh creamery ice cream. Impress someone with this fun twist on the root beer float. *Visit Frederick, Melissa Joseph Muntz, VisitFrederick.org, mmuntz@fredco-md.net*

Hagerstown - Washington County

Hagerstown's Warehouse Taproom prides itself on authentic local ingredients and brews, but Krumpe's Bread Pudding, a traditional bread pudding made using Washington County's legendary Krumpe's Do-Nuts, stands out. Topped with chocolate drizzle and a scoop of vanilla ice cream or seasonal toppings, this signature dessert will be calling your name! *Visit Hagerstown, Betsy DeVore, VisitHagerstown.com, betsy@visithagerstown.com*

Harford County

From international cuisine to fresh steamed crabs from the Chesapeake Bay (paired with locally-sourced craft beer), Harford County offers flavorsome dining experiences. Restaurant Week in January is the perfect time to sample what we have, and you can also find our restaurants in the Destination Harford App. *Visit Harford, Mindy Schneider, VisitHarford.com, mindy@visitharford.com*

Howard County

Howard County is one of the Mid-Atlantic's hidden gems. Our newest dining includes Cured/18th & 21st--Charcuterie and speakeasy, Ananda--Royal Indian Cuisine, and Mad Chef--small plates with modern flare. We're also home to Maryland's Korean Way, with over a dozen Korean restaurants and bakeries. *Visit Howard County, Crystal Abrom, VisitHowardCounty.com, crystal@howardcountytourism.com*

Wicomico County

With miles of waterways, Wicomico County is an ideal place to enjoy seafood such as crabs. Wicomico County is also home to plenty of farmland; taste local fare while dining out or straight from the farmer at a farmers market. Each April, special menus are offered during SBY Restaurant Week. *Wicomico County, Vanessa Junkin, WicomicoTourism.org, vjunkin@wicomicocounty.org*

PENNSYLVANIA

Commonwealth of Pennsylvania

Pennsylvania loves signature foods like Philly cheesteaks, whoopie pies, and Primanti Bros. We're also home to the Mushroom Capital of the World. Visitors can enjoy the Mushroom Festival in Kennett Square each fall. For even more food stops, try our food markets in Lancaster, Harrisburg, and Philadelphia! *Pennsylvania Tourism Office, Natalie Buyny, VisitPA.com, nbuyny@tierneyagency.com*

Berks County

Find tastefully good fun in PA's Americana Region all year. Sample the simple goodness of PA Dutch fare at the Kutztown Folk Festival. Chow down on new and traditional takes on burgers at Hamburg's Taste of Hamburg-er Festival. Heat things up with a visit to the Chile Pepper Food Fest. *Pennsylvania's Americana Region, Lisa Haggerty, VisitPaAmericana.com, lisa@visitpaamericana.com*

Butler County

Dr. Sous's Chop Shop is ranked #1 out of 100 restaurants in Butler on Tripadvisor. It's Butler's most creative place to eat! Awesome atmosphere? Yes! Amazing food? Definitely! Graffiti on the bathroom walls? Encouraged! Where else can you get a funnel cake sundae for breakfast or "Eternal Damnation" for lunch? *Butler County Tourism & Convention Bureau, Tiffany Hernandez, VisitButlerCounty.com, tiffany@visitbutlercounty.com*

Central Pennsylvania

The Pennsylvania State University, originally known as the Farmer's High School, is memorable for many things, but one of the most popular is the Penn State Berkey Creamery. The Creamery, now over 150 years old, is legendary for its plentiful flavors and educating both Ben and Jerry. *Central Pennsylvania Convention & Visitors Bureau, Andy Rupert, VisitPennState.org, andy@visitpennstate.org*

Clearfield County

Denny's Beer Barrel Pub became famous in 1998 for "The Ye Olde 96er" which is the six-pound burger grand challenger. Denny's has been featured on Rachael Ray, Food Network, Travel Channel, Good Morning America, and Today. Guests have dined from all 50 states and from

countries around the world. Visit Clearfield County, Josiah Jones, VisitClearfieldCounty.org, jjones@visitclearfieldcounty.org

Cumberland Valley

The Cumberland Valley is home to diverse dining. Downtown Carlisle features authentic international flavors from Spain, Belgium, France, England, and Mexico. There's also the yearly Greek Festival, which celebrates all things Greek and takes place every May in Camp Hill. Cumberland Valley Visitors Bureau, Aaron Jumper, VisitCumberlandValley.com, aaron@visitcumberlandvalley.com

Endless Mountains

Chocolates by Leopold in the Endless Mountains offers the finest artisanal chocolates on the market. Each confection is a masterpiece of the best ingredients available globally. Discover products from caramels to creams and nuts to truffles when you visit or attend the annual Montrose Chocolate & Wine Festival in spring. Endless Mountains Visitors Bureau, Morgan Christopher, EndlessMountains.org, sales@endlessmountains.org

Erie

Erie has a flair for homemade fare! Must-eats: Smith's Hot Dogs, pepperoni balls, chocolate-covered strawberries from Pulakos Chocolates, and Romolo Chocolates' sponge candy. Take an Erie Downtown Food Tour and learn the history and culture of Erie's beautiful downtown while enjoying delicious food from locally owned restaurants and specialty shops. VisitErie, Christine Temple, VisitErie.com, cvb1@visiterie.com

Huntingdon County

Raystown Destination Dining offers plenty of unique tastes. Dive into the Signature Burger at Tops Diner, Lobster Bisque at Riverside Grill, Bourbon Street Scallops at Mimi's Martini Bar, Crepes at Stone Town Gallery, Vegetarian Boxerito from Boxer's Café, Steaks and Salad Bar at Hoss's, or award-winning Ribs at Doans Bones. Huntingdon County Visitors Bureau, Edward Stoddard, Raystown.org, estoddard@raystown.org

Lancaster County

The culinary options in Lancaster County, the Garden Spot of America, range from down-home "eats" to upscale cuisine. Led by the growing restaurant scene in Downtown Lancaster, we've got distinctive local cafés and microbreweries, famous PA Dutch family-style restaurants & smorgasbords, award-winning gourmet dining, and a variety of ethnic eateries. Discover Lancaster, Joel Cliff, DiscoverLancaster.com, jcliff@discoverlancaster.com

Laurel Highlands

Have a stinkin' good time in the Laurel Highlands! On the third weekend of August, the aroma of garlic rises from Faranda Farm. The event brings chefs to demonstrate their garlic specialties

with free samples, a farm-to-table garlic dinner with local wine and moonshine, workshops, live music, and more. *Laurel Highlands Visitors Bureau, Anna Weltz, LaurelHighlands.org, aweltz@laurelhighlands.org*

Lehigh Valley

Lehigh Valley boasts all things bacon! Make your way to a ballgame at the Lehigh Valley IronPigs for chocolate covered bacon on a stick or a pulled pork parfait. Mark your calendars for the first weekend of November as PA BaconFest takes over downtown Easton with plenty of scrumptious offerings. *Discover Lehigh Valley, Kaitie Burger, DiscoverLehighValley.com, kaitie@discoverlehighvalley.com*

Pocono Mountains

Foodies rejoice at annual festivals in the Pocono Mountains! Popular events include The Great Tastes of Pennsylvania Wine and Food Festival at Split Rock Resort & Golf Club, Pennsylvania Wing Festival at Pocono Raceway, and the Pocono Garlic Festival at Shawnee Mountain Ski Area. *Pocono Mountains Visitors Bureau, Kelly Shannon, PoconoMountains.com, kshannon@poconos.org*

Potter County - Tioga County

Highland Chocolates, famous for locally-produced Pretzel Bark, is a non-profit enterprise providing employment for disabled residents of the area. World class confections are created using local products to craft handmade sweets. Visiting the factory store is the sweetest time a guest can have in Tioga and Potter Counties! *Visit Potter-Tioga, Morgan Christopher, VisitPotterTioga.com, morgan@visitpottertioga.com*

York County

After a recent trip to Italy with their chefs, the owners of Tutoni's are eager to bring what they tasted, learned, and took notes about back to York to share with the restaurant's guests! *York County Convention & Visitors Bureau, Chrissy Tobias, YorkPa.org, ctobias@yorkpa.org*

VIRGINIA

Alexandria

Alexandria is a foodie destination with hundreds of independent, chef-driven restaurants, many in historic buildings dating back to the 1700s. Alexandria boasts everything from al fresco dining in warmer months to creative comfort food to restaurants with patios overlooking the Potomac. *Visit Alexandria, Leah Spellman, VisitAlexandriaVA.com, ispellman@visitalexva.com*

Arlington

Dine around the globe in Arlington, where you can try authentic delicacies from anywhere from A-Z. Try Uzbekistani comfort food, taste cocktails and small plates from the Balkans, experience one of the only Uyghur restaurants in the country, or create your own traditional Lebanese

favorites at a cooking class. *Arlington Convention & Visitors Service, Cara O'Donnell, StayArlington.com, codonnell@arlingtonva.us*

Fairfax County

From chef-driven, farm-to-table restaurants to a wide array of mouth-watering global cuisine and Martha Washington's famous peanut soup, you'll never eat the same thing twice in Fairfax County. Food festival fans should save the dates for the annual Taste of Vienna in May and Taste of Reston in June. *Visit Fairfax, Ali Morris, FXVA.com, amorris@fxva.com*

Hampton

Once known as "Crabtown, U.S.A", Hampton proudly calls the crab cake her signature dish. Grilled, broiled or fried, crab cakes are served at most of Hampton's top restaurants, including Mango Mangeaux, The Deadrise and The Vanguard. A 2016 contest found the city's favorite crab cakes at Phoebus' Olde Towne Tavern. *Hampton Convention and Visitor Bureau, Elizabeth Severs, VisitHampton.com, elizabeth.severs@hamptoncvb.com*

Harrisonburg

Harrisonburg's locally-owned and nationally-recognized restaurants and breweries will take you on a culinary trip around the world, with an array of flavors and infusions to satisfy even the most discerning palate. Choose farm-to-table menus, a boozy weekend at Brothers resolute release party, or the International festival a global foodie extravaganza. *Harrisonburg Tourism & Visitor Services, Brenda Black, VisitHarrisonburgVA.com, brenda.black@harrisonburgva.gov*

Loudoun County

In Loudoun, dine in a glass atrium on a farm or in a circa 1905 restored mill. Visit a trendy café that was once a shoe shop or enjoy lunch in a turn-of-the-century national bank building. Here, chefs source ingredients from Loudoun's farms and transform them into culinary masterpieces. *Visit Loudoun, Jennifer Sigal, VisitLoudoun.org, sigal@visitloudoun.org*

Lynchburg

Lynchburg is for locavores. With our farmers market being one of the oldest in the U.S., we've been kind of spoiled. And our chefs know what to do with all that bounty! Whether you are vegan, veggie, meat lover, or dietary restricted, all foodies will find a home here. *Lynchburg Office of Economic Development & Tourism, Krista Boothby, LynchburgVirginia.org, krista.boothby@lynchburgva.gov*

Richmond

Fire, Flour & Fork is a four-day food festival celebrating both the Richmond region and nationally-recognized chefs. Taking place in early November, attendees can participate by attending a class, demonstration, dinner, beverage tasting, or seminar at venues throughout the region. *Richmond Region, Tourism Meghan Gearino, VisitRichmondVA, mgearino@visitrichmondva.com*

Shenandoah County

Celebrate Shenandoah County's agricultural roots by dining in one of many establishments that value locally-grown foods and sustainable farming. The owners of Cristina's Café, Swover Creek Farm Brewery, and the Woodstock Garden Café all run family farms and are committed to serving the freshest foods at their tables. *Shenandoah County Tourism, Jenna French, VisitShenandoahCounty.com, jfrench@shenandoahcountyva.us*

Virginia's Blue Ridge

Virginia's Blue Ridge boasts a special flavor where the tastiness reflects the region's culture. Savor the iconic peanut soup at historic Hotel Roanoke and famous scratch-made buttermilk biscuits at The Roanoker Restaurant. Don't miss the world-famous cheesy western and "chile" with onions from the 1930s Texas Tavern. *Visit Virginia's Blue Ridge, Taylor Spellman, VisitVBR.com, tspellman@visitvbr.com*

WEST VIRGINIA

Hampshire County

Born in the "Gateway to the Mountains", Capon Bridge, WV, Farmer's Daughter (FD) is a whole animal butchery and full-service grocery dedicated to respectful and sustainable sourcing. For the last 3 years, FD has won several Good Food Awards. FD appears weekly at the Shepherdstown Farmer's Market. *Hampshire County Convention & Visitors Bureau, Jonathan Bellingham, CometoHampshire.com, jonathan@caponsprings.net*

Pocahontas County

Foodies flock to Pocahontas County in September for the Mid-Atlantic's wackiest food festival. The West Virginia RoadKill Cook-off challenges chefs to whip up some unusual fare - road kill. From teriyaki marinated bear, to turtle stew, and venison wontons the regional festival offers up flavors all its own. *Pocahontas County Convention & Visitors Bureau, Chelsea Walker, NaturesMountainPlayground.com, info@pocahontascountywv.com*

About Mid-Atlantic Tourism Public Relations Alliance

The Mid-Atlantic Tourism Public Relations Alliance (MATPRA) is a cohesive unit of regional tourism partners encompassing Delaware, Maryland, Pennsylvania, Virginia, West Virginia and Washington, D.C. The group serves travel journalists by creating a regional resource that ignores geographical boundaries. The Alliance promotes common threads and offers saleable stories to journalists about the mid-Atlantic destination as a whole. For more information, visit www.matpra.org.

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