Our Distinguished Chowder Judges

Erin Billingsby	Marketing Consultant
JM Brown	Santa Cruz Sentinel
Hilary Bryant	Santa Cruz City Mayor
Eric Carter	Cabrillo College Culinary Arts
Steve Clark	Santa Cruz Police Department
Pamela Comstock	Santa Cruz City Council
Ryan Coonerty	Professional Food Festival Judge
Rachel Dann	Santa Cruz County Board of Supervisors
Marc DesJardins	Santa Cruz Sentinel
George Dondero	Santa Cruz County Regional Transportation Commission
Geoff Dunn - Red	Geoffrey Dunn, Inc.
Julia Gates	Comcast Spotlight
Christina Glynn	Santa Cruz County Conference & Visitors Council
Phil Gomez	KSBW
Brad Kava	Santa Cruz Patch
Alex Khoury	City of Santa Cruz Planning Department
Brian King	Cabrillo College
Greg Larson	Town of Los Gatos
Lance Linares	Community Foundation of Santa Cruz County
Bonnie Lipscomb	City of Santa Cruz Economic Development
Jane Pupa	United Airlines
Julianna Rebagliati	City of Santa Cruz Planning Department
Julia Rogers	University of California Santa Cruz
Max Schultz	Dream Inn
Jim Wyerman	Santa Cruz Warriors

2012 Clam Chowder Cook-Off Winners List

Top rated by our panel of judges:

Best Professional Boston

1st Ideal Bar & Grill
Jesus Garcia (Santa Cruz)
2nd Local Harvest Catering
Denna Myers (Santa Cruz)
3rd Aquarius
Ross McKee (Santa Cruz)

Best Individual Boston

1st Islander's Chowder
I-Chin Chou (Santa Cruz)
2nd Wine with Swine's Pirate Booty Chowdie, Bob Callaway (Campbell)
3rd Silence of the Clams
Brian Edwards (Campbell)

Best Professional Manhattan

1st Severino's Bar & Grill
Miguel Ponce (Aptos)
2nd Cabrillo College Stimulus Chowder
Mike Wille (Aptos)
3rd Seascape Clamorama
Gustavo Sedano (Aptos)

Best Individual Manhattan

1st La Squadra di Nonna
Ada Daugherty (Sacramento)
2nd Audie's Audacious Awesome & Authentic, Audrey Fitzgerald (Campbell)
3rd Grandma's Clam Diggers
Janine Ponce (Aptos)

Most Original Teams

1st Franken Chowder
Frank Gemegnani (Santa Cruz)
2nd Team Rosie's
Cervando Maya (Santa Cruz)
3rd Monterey Bay National Marine Sanctuary
Lisa Wooninck (Monterey)

Most Tasted Overall

Professional UCSC Chowder Slugs, Scott Berlin (Santa Cruz)
Professional Cabrillo Stimulus Chowder, Dany Pena (Aptos)
Individual Rosie's Clam & Get It, Kitty Dixon (Soquel)

People's Choice

(Voted #1 by the Public)

Individual Boston **Rosie's Clam & Get It, Kitty Dixon (Soquel)**
Professional Boston **LouLou's Griddle in the Middle, Benito Carillo (Monterey)**
Individual Manhattan **Grandma's Clam Diggers, Janine Ponce (Aptos)**
Professional Manhattan **UCSC Redwood Sluggers, Dwight Collins (Santa Cruz)**

Festival Sponsors

City of Santa Cruz Department of Parks and Recreation

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32ND ANNUAL

SANTA CRUZ CLAM CHOWDER COOK OFF & FESTIVAL

FEBRUARY 23 2013

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, United Airlines, Crystal Springs, KWAV 97 FM, ESPN 97.9 FM, ESPN 630 AM and Berkeley Farms.

Welcome to the 32nd Annual Santa Cruz Clam Chowder Cook-Off & Festival!

The Santa Cruz Clam Chowder Cook-Off & Festival has raised more than $1,000,000 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
Alert Clam Company #1	Kenny Simon	Santa Cruz
Aly's Louder Chowder	Alyson Rodrigues	Milpitas
Amish Paradise	Marc Sacoolas	Santa Cruz
Bivalves in Cream	Clark Johnston	Santa Cruz
California Butter Clams	Nancy Sponseller	Los Angeles
Chowder Heads	Mike Morgan	Scotts Valley
Clam Halen	Brad Bishop	Santa Cruz
Clam-I-Am	Adele Gemignani	Santa Cruz
Clamivores	David Moniz	Orland
Clamtastic	Gabriel Sanchez	Scotts Valley
Crabby Clamz	Steve Zbrudzewski	Modesto
Dragonmama's Portuguese Red	Michele Hartmangruber	Fremont
Emma Jade's	Verna Bala	Soledad
Family Divers	Barbara Defries	San Pablo
4 Men and a Clam	Wayne Locke	Scotts Valley
Grandma's Clam Diggers	Janine Ponce	Aptos
Grandpa Lee's Famous Boston Chowder	Lori Heath	Capitola
Jam Out with Your Clam Out — The Original	Joe Duggan	Scotts Valley
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 Woonick	Santa Cruz
Peace, Love & Chowder	Bob Callaway	Campbell
Pete's Clamtastic Chowder	Peter Waligora	Salinas
Rack-of-Clams RED!	Tom Mietz	Santa Cruz
Rack-of-Clams	Tom Mietz	Santa Cruz
Ray's Island Chowder	Ray Furuta	San Jose
Rosie's Clam & Get It	Kitty Dixon	Soquel
Santa Cruz Kids	Todd Rumbaugh	Santa Cruz
Silence of the Clams	Brian Edwards	Campbell
Soupherb Scotty Too Hottie Chowder	Scott Limroth	Aptos
The Clam Factor	Keisha Zogg	Oakley
The Clammer Jammers	Natalya Hill	Fresno
The Kid	Dylan France	Los Gatos
The Kid	Dylan France	Los Gatos
The Kojos	Lucas Jones	Santa Cruz
The Happy Clam	Cindy Mason	Santa Cruz
Too Ashamed to Name BBQ (and Chowder)	Scott Hares	San Jose
Total Calamity	Brian Hansen	Santa Cruz
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 Living	Jay Conlin	Santa Cruz
Aluminum Chef: Al Silicon Valley	Rachel Wilson	Sunnyvale
Aluminum Chef: Al Silicon Valley	Rachel Wilson	Sunnyvale
Badaschefs	Jon Brockmon	Santa Cruz
Bay Area Ice Cream Catering	Sharon Willhalm	San Jose
Bay Area Ice Cream Catering	J.T. Cardinalli	San Jose
Bon Appetit	Kevin Means	Santa Cruz
Cabrillo College Culinary Chowder Cooks	MIke Wille	Aptos
Cabrillo College Culinary Chowder Cooks	Mike Wille	Aptos
Cucina Bambini	Shelley Ballard	San Jose
East Side Eatery	Derek Rupp	Santa Cruz
Farmers Insurance	Beth Shady	Santa Cruz
Fat Back Clams	Matt Mettalia	Santa Cruz
Faultline Brewing Company	Santos Deaquino	Sunnyvale
Half-Baked Clams	Leanne Pomellitto	Sunnyvale
Hotel Paradox — Solaire Restaurant and Bar	Pete Martinez	Santa Cruz
Ideal Bar and Grill	Jesus Garcia	Santa Cruz
Jam Out with Your Clam Out	Martin Krawetz	San Mateo
Local Harvest Catering	Denna Myers	Santa Cruz
LouLou's	Chef Benito	Monterey
Low N Slow	Mike Martinez	Santa Cruz
MacKenzie Bar and Grill	Zach Bradbrook	Santa Cruz
Niklana's	Dalana Church	Hanford
Parish Publick House	Zach Willis	Santa Cruz
Rocky's Café	Pedro Zavala	Felton
Royal Smokin' Hot BBQ	Kevin O'Grady	San Jose
Serritella's	Robert Contreras	Carmichael
Severino's Bar and Grill	Antonio Gomez	Aptos
Severino's Bar and Grill	Miguel Perez	Aptos
South Beach Pizza	Dany Pena	Santa Cruz
Team Costanoa	Hunter Brawley	Pescadero
Team Rosie McCanns	Cervando Maya	Santa Cruz