

APRIL 2022

HOSPITALITY HOTLINE

Official Newsletter of the Ocean City
Hotel-Motel-Restaurant Association



Member Message

FROM EXECUTIVE DIRECTOR SUSAN L. JONES

Membership Feedback



Happy Spring! We did it -- our in-person Expo was a resounding success! THANK YOU to our Allied Members for exhibiting, our members for attending and the oodles of volunteers who assisted with registration - it takes a village and collectively, we are on the road to normalcy! My sincere thanks to the volunteers listed on page 5 - be sure to check out the link for all the pictures from the Trade Expo -- KRR Photography did an amazing job!

Restaurant Week is upon us - make sure you dine out to support the local economy! Check out the menus on OceanCityRestaurantWeek.com.

Our Board of Directors will be holding a Strategic Planning Session on April 14th. Many of you have already filled out the Membership Feedback Survey - thank you for sharing your thoughts! If you haven't, please do so - we welcome all suggestions - just scan the QR code above!

Finally, make plans to join us on April 14th for Chef Gary Leach's amazing menu! (see page 6)



Mark Your Calendar

May 12
PARTNERS
Tourism Business
Briefing Session
OC Convention Center
Stay tuned for details!

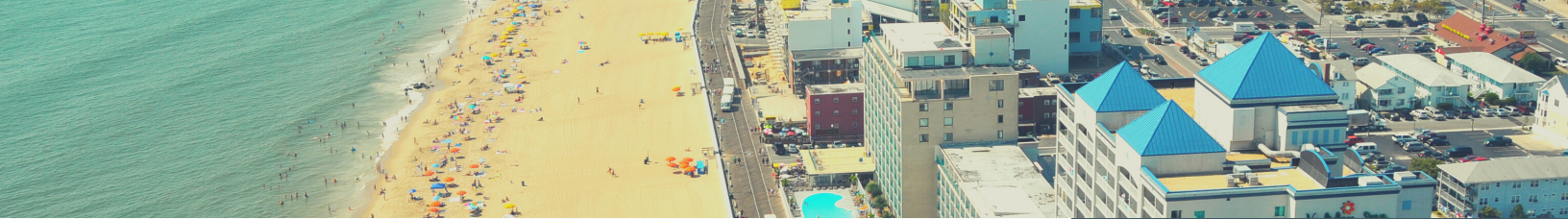
Promote Dining Members

Like everyone, during Covid, we altered our operations to find financial efficiencies. Rather than printing a paper Dining Guide, we are now promoting the QR Code which leads to the DINE page on our website, ocvisitor.com. This allows for the most-up-to-date information too. HOTEL MEMBERS -- please print out page 4 and post on your front desks, in the elevators, email it to your guests and groups. Feel free to use it however you'd like! Thanks for helping us promote our local OC restaurants!

SEASONAL HOUSING

The Chamber has a list of seasonal housing which is being updated. If you have housing available and would like to be included on the list, email vera@oceancity.org.





Business Briefs

Virtual Narcan Training Available - Worcester Health Dept

Step 1 Complete the pre-survey.

Link: <https://www.surveymonkey.com/r/PreSurveyHMRA>

Step 2 Watch the training video.

Link: <https://www.youtube.com/watch?v=t5H9679t9x4&feature=youtu.be>

Step 3 Complete the post-survey.

Link: <https://www.surveymonkey.com/r/PostSurveyHMRA>

MD Hotel & Lodging Association offering Human Trafficking Prevention - FREE TRAINING

A national "No Room for Trafficking Campaign" has free training available through the American Hotel & Lodging Association. It takes about 30 minutes to watch the video and there is a certification upon completion.

[MDHLA Training Link](#)

National Restaurant Association - ERTC Credits Update

The Employee Retention Tax Credit, created in 2020 as a response to COVID-19, helps small businesses keep their staff members employed during uncertain times. Here are answers to four of the National Restaurant Association's most frequently asked questions about the ERTC

[NRA ERTC Link](#)

Member Mentions

Chesapeake Smart Energy Solutions is an Allied Member and an award-winning service provider for Delmarva Power. Please welcome Mark McCleskey, Program Manager/ Certified Energy Consultant, for the "MD Smart Energy program" - Mark will focus on our industry as he's no stranger to OC. His first job was with OC Beach Patrol from 1971-1976 and he's currently the FaceBook Editor for the OCBP Alumni Association.

The Smart Energy program is a, minimal to no cost, program from Delmarva Power and gives owners building tuneups. These tuneups will reduce energy cost and provide a longer service life to the building and HVAC equipment that heats and cools the indoor environment. To learn how you can receive the building tune-up, call Mark at 410-956-5050 or markm@hvac-tuneup.com. Visit www.hvac-tuneup.com

Trimper Rides is bringing back the Big Wheel! Join them on April 16th at 12 noon to celebrate the return and the Easter Bunny will host the annual egg hunt in the Carousel building. \$20 wristbands will be available to ride all day. Additionally, the OC Art League will host hands on art projects from 12-4pm during the grand opening. Mark your calendars for this day of family fun!

Wor-Wic Community College is accepting applications for a full-time faculty member to teach culinary arts courses, advise students, review curricula, and provide input into the department. Teaching assignments may include principles of food preparation, kitchen sanitation and safety systems, and/or introduction to baking. Learn more and apply online at this link: [Wor Wic](#)

HAPPY 50TH DIAKONIA!



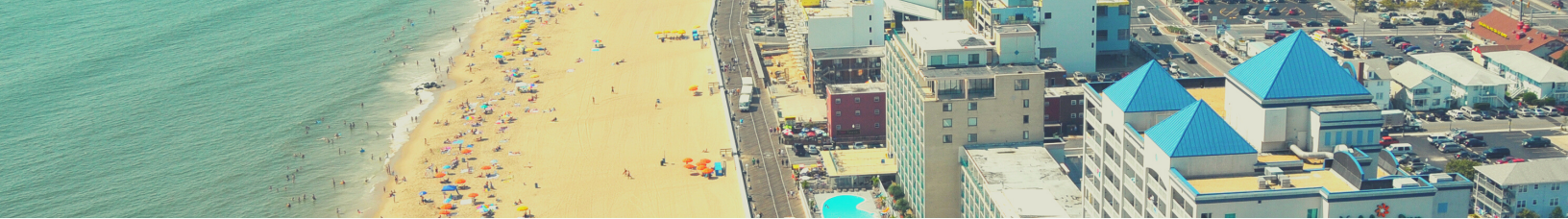
Since the summer of 1972, when a group of Mennonite young people volunteered their lives to live and serve the homeless, Diakonia has been acting out it's name "serving" the homeless. What began as one house, and four little cottages is now two buildings providing up to 50 beds including family units that allow for families to stay together when needing emergency shelter.

Diakonia has been serving the Lower Eastern Shore of Maryland for 50 years! Over these past 50 years, Diakonia has provided; emergency shelter, food assistance, food stamp application help, outreach, homeless prevention, rapid rehousing, COVID relief help over these past two years, and veteran services for homeless men, women, and families.

You can become a part of this 50-year tradition, your gift today will help Diakonia continue to serve another 50 years! Your gift provides matching dollars to obtain grant funding for our homeless prevention programs and helps fund the gaps where grant funding does not help. We greatly appreciate your help so that we can keep up the good work that started so long ago.

Thank you!
Bee Miller, Executive Director of Diakonia

DONATE NOW



Hospitality Highlights

WARM WELCOMES

Lots of changes happening in OC! Jody Wright has handed over the **Shark on the Harbor** restaurant to new ownership - but, certainly not new faces - congrats to the **KVJ team-Krystle, Victoria and Chef Jim** who have long been in the Shark family are the new owners - stop by and wish them success! Welcome **Aladin Glaoui** as the new General Manager at the **Carousel Resort Hotel**-most recently, Aladin was in Myrtle Beach.

Kim Mueller has stepped into a newly created role and is the Town of **OC Tourism Departments Director of Sales**. After more than a decade at the Chamber of Commerce, **Nancy Schwendeman**, has accepted a new position with **Worcester County Tourism & Economic Development**. She'll continue interacting with local businesses now in a workforce engagement role. Congrats to Kim & Nancy!

While everyone was sad to see the end of an era at Phillips Crabhouse, **Harrison's Harbor Watch** was excited to welcome **Randy Stanley** as the new GM. **Jennifer Krumpholz** landed on the management team at **Blue Water Frontier Town**. Congrats!

Sunset Grille welcomed new Events Manager, **CJ Downey**. The team at **Country Inn & Suites** received the the chain's 2021 Hospitality Excellence Award - way to go **Iryna Poliakovska** and crew!

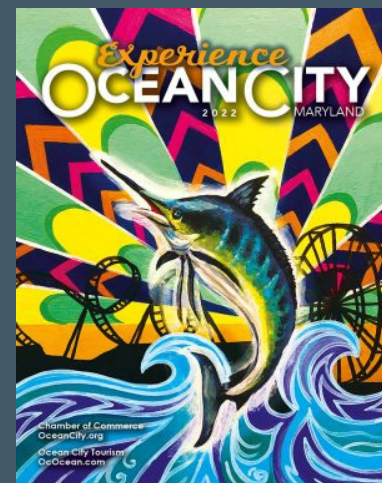
Off the Hook Restaurant Group recently announced a newly founded parent company, **Common Ground Hospitality**, and will dissolve Off the Hook. The new partnership includes many local hospitality legends. Kudos to Steve Hagen, Tom Ogilvie, Nino Mancari, Justin Scheinholtz, Katie Ogilvie, Rick Haney, Jay Davis, Christian Costantino and Jason Dietterick.

Dough Roller's Evan Elliott and wife Liz welcomed baby daughter Harper Louise into their family. Congrats!

Allied Member, **Fisher Architecture** welcomed **Lauren White** onto their team of architects. Welcome Lauren! **Merrill Lynch's Sandy Frey** has expanded her team to include senior advisors, Robert Weiss and Paul Patterson and their associates. After 95 years, family owned and operated, **EMR** is still going strong. Congrats to **Caroline Kauffman-Kirschnick and Roger Kauffman**. Read more about the family and value driven service in this great article. [EMR](#)

SAD GOODBYES

Condolences to Past President, Susan Cropper on the loss of her sister, Lynne Murray. Also, to the Chamber's Lachelle Scarlato and beau Jimmy Beachamp on the loss of his mother. Condolences to Jim and Kim List, James A. List Law, on the loss of his father. Condolences to Amy & Reid Tingle on the loss of her grandmother.



The **Experience OC Vacation Planner** has arrived and has a new digital experience! The Halo AR App allows QR codes to access augmented reality features! Make sure you check it out!

Here is the link to the online version:
[Experience OCMD](#)



Thank you to Peter Elias, owner and Marge Steele, Cambria Dir of Sales, for hosting the OC Tourism ladies at SPAIN Wine Bar! Beautiful spot with delicious food!
(Marge, Susan, Peter & Jayne)

OCEAN CITY, MARYLAND

Dining Guide

MAKE A DATE WITH DELICIOUS

SCAN THE CODE BELOW FOR ALL THE BEST PLACES TO DINE
IN AND AROUND OCEAN CITY



OCEAN CITY
HOTEL | MOTEL | RESTAURANT
ASSOCIATION
OCVISITOR.COM



THANK YOU THANK YOU THANK YOU -- EXPO VOLUNTEERS!

Ryan Wilde - BEST Motels, Helen Arthur - Barn 34, Lisa Challenger - Beach to Bay Heritage Area
 Danelle Amos, Beth Amos and Saylor Amos - Beach Walk Hotel, Tom Tawney - Best Western
 Meghan Odegaard - Boardwalk Hotel Group, Lauren Taylor - Captain's Table Restaurant
 Patricia Smith - Castle in the Sand, Suzie & Craig McElroy - CG Accounting Group
 Kathy Enste - Comfort Inn Gold Coast, Kerryann Martin - Courtyard by Marriott
 Sally Kneavel - Fish Tales Boardwalk Inn, Pat Harman - Grand Hotel, Bob Torrey - Happy Jack's
 Marie Hopper - Holiday Inn Express North, Suzanne Jackson - Jolly Roger Amusement Park
 Teri DiPerna, Buddy Dykes - Long & Foster/Doodle Design, Carl Bozick - Macky's Bayside
 Harry & Madalaine How - MAD Design Group & Jen How - MAD Design Group
 Robbie Covell - friend MAD Design Group, Nicole Telo - Nock Apartments, Renee Seiden - OC
 Fontainebleau Resort Hotel, Mary Foelber, Alexandra Marginean, Christine Dunstan - Princess
 Royale, Courtney Blackford, Fred Thompson, Keith Whisenant - Residence Inn, Judy Wilbur-
 RHG (Real Hospitality Group), Chuck Scott - TD Digital, Rebecca Taylor - Ocean Downs Casino,
 Mike Gershenfeld - Taustin Restaurant Group, Phil Turk, Caryl Cardenas, Nancy Howard, Joanne
 Cunningham and Annemarie Dickerson



**48th Annual
 Trade EXPO
 PICS
[click here](#)**

Congrats to MD World Food Championship Seafood Qualifier
 Winner - Matt Ortt Companies Chefs -
 Rashad Christopher & Chett Bland, with Marshall Weston RAM

OCHMRA
INSTALLATION OF OFFICERS DINNER
THURSDAY, APRIL 14, 2022

OC Convention Center - Bayfront Ballroom - Centerplate
4001 Coastal Hwy

First Course

Watermelon and Feta salad with Mint Pickled Red onions, Wildflower Honey, and Balsamic Glaze

Second Course

Beef Braciolo

Stuffed with Golden Raisins, Pine Nuts, Italian Herbs,
Mozzarella and Pecorino Romano Cheese Topped with Lemon Gremolata

OR

Seafood Wellington

Shrimp, Scallops and Crabmeat in a Puff Pastry Shell with Mushroom Duxelle,
Brandied Leeks, Cardinal Sauce

served with Sweet Pea Risotto & Asparagus with Hollandaise

Third Course

Chef's Surprise

Cocktails at 6pm * Dinner at 7pm
\$45pp inclusive of tax & gratuity

Please RSVP by Friday, April 8 to 410-289-6733 or susanjones@ocvisitor.com
or book & pay online at: <https://oceancitymdassoc.weblinkconnect.com/atlas/events/april-installation-dinner-meeting-at-convention-center-ballroom-161/register>

Payment required in advance or at the door. Reservations not honored may be billed.

Sponsored by:





**MARYLAND
TOURISM
COALITION**

NATIONAL TRAVEL AND TOURISM WEEK 2022

● **TELL ME MORE!**

Held the first full week of May, National Travel and Tourism Week is an annual tradition for the U.S. travel community. It's a time when industry professionals across the country unite to celebrate the value travel holds for our economy, businesses, and personal well-being. During NTTW 2022, the Maryland Tourism Coalition will recognize and celebrate those across the state who serve in the travel and tourism industry.

● **WHEN IS IT? IS THERE A THEME?**

National Travel and Tourism Week is scheduled for May 1-7, 2022. "Power of Travel" was last year's theme. U.S. Travel will share the theme for the week in early 2022. Learn more at ustravel.org.

● **WHY SHOULD I GET INVOLVED?**

National Travel and Tourism Week is our chance to recognize and thank those frontline professionals in lodging, dining, attractions, retail, and other tourism-related positions for excellence in tourism service. The travel and tourism industry is one of Maryland's top employers, and no part of the economy has been harder hit since the COVID-19 pandemic began in 2020.

● **HOW CAN I GET INVOLVED?**

In partnership with the Maryland Office of Tourism Development, the Maryland Tourism Coalition will provide a number of ways you can participate in NTTW 2022. Those include:

- Sharing worker success stories via social media and other public relations channels.
- Holding events such as a Tourism Appreciation Day.
- Developing proclamations in partnership with local government entities.
- Creating incentives, deals, discounts, and giveaways for travel industry workers.
- Promoting NTTW 2022 to your local media outlets via press releases and OP/EDs.

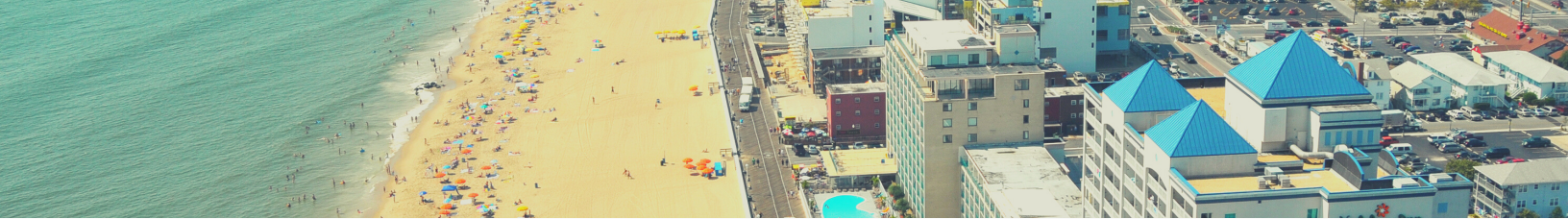
● **MORE INFORMATION?**

Sign up for Maryland Tourism Coalition and Maryland Office of Tourism newsletters for updates on what's planned. You can also contact MTC Executive Director Ruth Toomey at ruth@mdtourism.org or 336-254-4648 with questions or to volunteer.

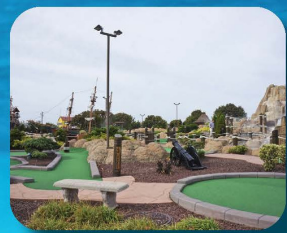
#NTTW2022

In partnership with





Community Connections - United Way Lower Eastern Shore



Memorial Day - Labor Day

Dine Stay & Play this Summer at Participating Restaurants, Hotels & Entertainment Venues to Make an Impact All Year Long!

Join Participating Local Hospitality Businesses in Ocean City this Summer and Help Provide Health, Education and Financial Stability Resources for 1 in 3 Lower Shore Neighbors.

Learn more about the program - or sign up to participate.

Amanda Hailey
amanda@uwles.org

Ryan Jackson
ryan@uwles.org

Thank You to Our 2021 Community Partners!

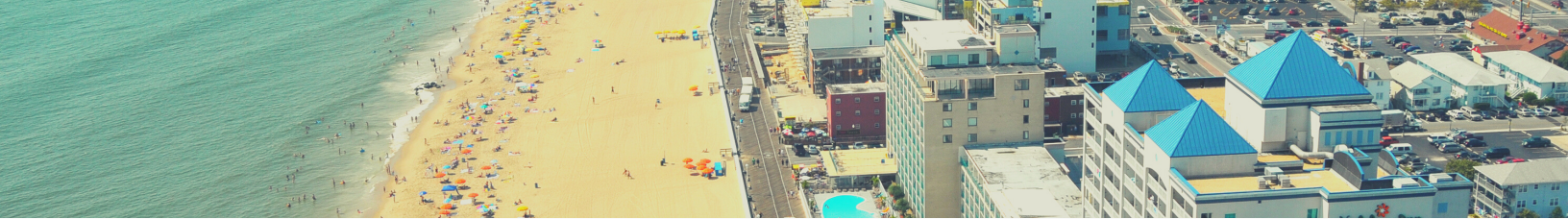


www.uwles.org/DineStayUnited

@DineStayUnited

@unitedwayles





Community Connections - Cricket Center



9714 Healthway Drive
P. O. Box 97
Berlin, Maryland 21811

Telephone: 410-641-0097
Fax: 410- 641-0935
TTY: 410-677-6800

E-Mail: director@thecricketcenter.com
Website: TheCricketCenter.com

Lauren Cooper
Executive Director

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A 501 (c) (3) Organization
Federal ID# 26-0177198

Member

National Children's Alliance
Accredited Member

Maryland Children's Alliance
Member

Child Advocacy Center in Worcester County

Children's Resource Intervention Center – Kids Empowerment Team

Dear Friends,

April is nationally recognized as Child Abuse Prevention Month. On Sunday, April 24, 2022, at 12 noon, The Cricket Center will be partnering with *Hooters* for our **9th Annual Walk For Kids**. Our goal is to raise **\$30,000** to help our organization continue the vital work in support of children who have experienced abuse. Child advocacy centers are designed to minimize the negative impact that childhood trauma can have on victims and their families. Our investigators, advocates, therapists, medical providers, and prosecutors collaborate as a team to best meet the needs of impacted children in our community.

Since 2009, The Cricket Center has been a critical part of helping children and their families impacted by physical and/or sexual abuse. This work is supported by the generosity of local donors, grants, and fundraising throughout Worcester County. We are inviting you to help us continue our vital work supporting the children in our community. As a 501(c)(3) non-profit organization, we rely on individuals and businesses to help support our programs and services. We are asking for your support through a tax-deductible donation that will help us reach our goal.

We are reaching out in hopes that you might be interested in becoming a sponsor of our **9th Annual Walk For Kids** on April 24th.

2022 SPONSOR LEVELS

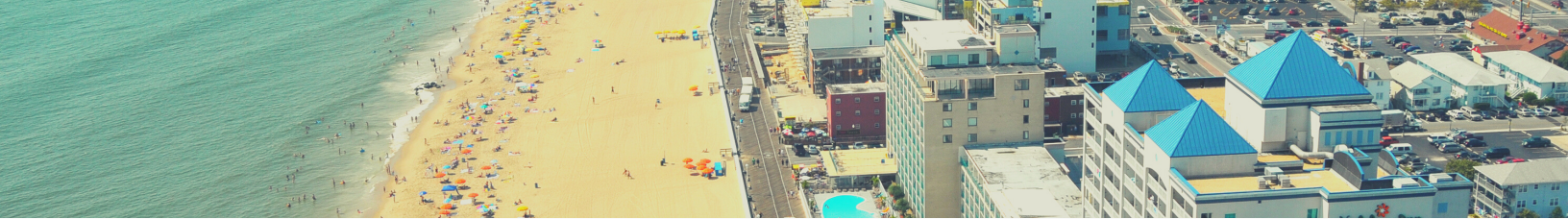
<i>Friend</i>	<i>Under \$250</i>
<i>Advocate</i>	<i>\$250</i>
<i>Superstar</i>	<i>\$500</i>
<i>Hero</i>	<i>\$1,000</i>
<i>Champion</i>	<i>\$2,000+</i>

Sponsorship made by April 1, 2022, is guaranteed recognition on all promotional signage and social media. If you prefer to remain anonymous, please let us know! We also welcome goods and/or services that you or your business provides that will be used for silent auctions and raffle drawings to be held the day of the walk. We hope to see you there!

Thank you so much for your consideration,

Lauren Cooper
Executive Director

Please make checks payable to The Cricket Center.



Community Connections - Surfrider Foundation

The **Ocean Friendly Restaurants** is an offshoot of our Rise Above Plastic Program, where restaurants can get certified for using practices that reduce single use plastics and help the environment in other ways.

Plastic is a problem before it reaches the beach. Single-use plastic is particularly detrimental as bags, bottles, straws, expanded polystyrene foam, and food wrappers consistently top the list of items our volunteers collect at cleanups. Plastic fragments are even displacing plankton as the base of the food chain. It's not just ocean life at stake - plastic contains toxic chemicals that can transfer from containers, cups, cutlery, and straws directly into the food we eat. While the problem may be complex, the solution is simple - we need to stop plastic at the source! The Surfrider Foundation's Ocean Friendly Restaurants (OFR) Program does just that.

Restaurants that are "Ocean Friendly" pledge to reduce or replace these items from their businesses. The Surfrider Foundation- Ocean City Chapter, in turn, would promote these Ocean Friendly Restaurants and encourage the community to support their efforts.

If you are interested in becoming an Ocean Friendly Restaurant, please contact Chapter Secretary Mandi Wells at: secretary@oceancity.surfrider.org.



Mandatory Criteria

FOLLOW ALL 7!

1. Only reusable foodware is used for onsite dining.

Foodware includes dinnerware, drinkware, silverware, and ramekins/containers. Cloth napkins should also be used when possible. Essentially, when a customer sits down to enjoy their meal onsite, everything should be served to them in or on something reusable. This results in less waste and more cost savings!

2. **Paper straws are provided only upon request.** Exceptions may be made for alternatives made from other naturally occurring materials and reusables. Bioplastics or compostable straws are not acceptable alternatives. There are a number of preferred straw vendors offering discounts to Ocean Friendly Restaurants, making it easy to make the switch from plastic. Email OFR@surfrider.org for a discount code. It's still best practice to have customers request a straw, even if they are paper, since they are often not needed and the most sustainable option is no straw at all. Straws should be provided without question to anyone who needs one, including people with disabilities.

3. **No expanded polystyrene (EPS) foam is used.** EPS (aka Styrofoam™) is an inexpensive form of plastic typically used in disposable products such as cups, plates, and clamshells. It is commonly found during beach cleanups and negatively impacts marine life and ecosystems as a whole. We recommend using paper-based or aluminum alternatives for take-out. Filling reusable items should be encouraged when possible, which will also lead to greater cost savings. Avoid bioplastic options touted as compostable for a variety of reasons, described in detail in the [Ocean Friendly Foodware Guide](#).

4. **No plastic bags are used for takeout or to-go orders.** Plastic bags are a top threat to marine life, especially turtles who mistake them for food. If you need to provide a bag to customers, please make it paper or encourage customers to bring their own!



5. Single-use utensils, straws, condiments, and other accessory items are provided only upon request.

Not everyone who gets takeout needs disposable add-ons. Some people may take food home while others may carry utensils in their backpack or car. Take this criteria a step further by offering wooden or paper utensils for those who ask. Instead of handing out all condiments, let people ask for what they need. This is another example where simply asking people to opt-in can help reduce the use of disposable items and, once again, save you money!

6. **Beverages are not sold in plastic bottles.** Plastic bottles and caps are among the top ten items collected at beach cleanups, especially in states that do not have a bottle recycling law that requires a deposit on bottles and cans. If individual containers are needed, glass bottles and aluminum cans are both more Ocean Friendly options.

7. **Proper recycling practices are followed.** Proper recycling can help divert waste from the landfill to live a second life as something new. If you sell any plastic bottles, aluminum cans, or glass, please provide recycling containers that are easily visible for customers. Ensure that cardboard and any other delivery packaging are also recycled. Most cities and states have recycling mandates so please check with your municipality and/or waste hauler for local requirements.

Optional Criteria

CHOOSE AT LEAST 3!

- 1. A discount is offered for customers with a reusable item (e.g. cup, container, bag).** By offering a small discount for customers that bring their own coffee mug, food container, or reusable bag, you will build a loyal following with your conservation practices. Reusable items are growing in popularity among eco-conscious consumers and make the biggest impact for a clean beach and ocean by tackling pollution through source reduction. Consider selling reusables onsite to encourage this Ocean Friendly behavior!
- 2. Vegetarian/vegan food options are offered on a regular basis.** Offering vegetarian and vegan food options can reduce the impact of climate change, rainforest destruction, and pollution, while saving water, land, and other precious resources. Not to mention it will increase the number of customers who can frequent your establishment considering that plant-based diets are on the rise. Learn more at chooseveg.com/environment.
- 3. All seafood is 'Best Choice' or 'Good Alternative' as defined by Seafood Watch, or certified as sustainable.** The Surfrider Foundation is a strong supporter of marine protected areas to increase fish abundance and diversity in the ocean. The Monterey Bay Aquarium's Seafood Watch program has a carefully curated list of recommendations to help you choose seafood that's fished or farmed in ways that have less impact on the environment and preserve natural populations. Visit seafoodwatch.org and msc.org for information on certified sustainably sourced seafood. Conduct your own seafood sustainability assessment at fishchoice.com.
- 4. Energy efficiency efforts are in place.** Conserving energy will lower your carbon footprint and help to lessen the impacts of climate change. According to the Energy Information Administration, restaurants are some of the most energy intensive commercial buildings in the country. Thankfully, there are a number of options for energy and cost savings for both equipment and lighting. Learn more at sustainablefoodservice.com/cat/energy-efficiency.htm.



- 5. Water conservation and pollution mitigation efforts are implemented.** Providing water to customers only upon request is a simple action to take. Another is installing low-flow faucets and toilets, which can help to conserve a significant amount of water. Make it a company policy to use a broom, rather than a hose, to clear sidewalks, driveways, loading docks and parking lots to reduce urban runoff. When poured down the drain, fats, oils, and greases (FOGs) harden inside sewer pipes, constricting wastewater flow. This can lead to sewer overflows that can reach nearby waterways and the ocean. Make it a priority to follow your local requirements for a grease trap and FOG management. Outdated septic tanks can also present a potential hazard for wastewater pollution by leaching nitrogen into groundwater supplies and local waterways. Ensure your systems are up-to-date and reflect local standards. Ask your local Chapter for more ideas on ways to comply.
- 6. Concessions and pre-packaged food items are not sold in plastic packaging.** This includes any food sold or displayed that is pre-wrapped in plastic such as chips, candy, sandwiches, or grab-and-go snacks. While these items might be convenient, the amount of plastic quickly adds up. Food packaging pollution is on the rise and is now one of the top items found at cleanups. Instead, look for packaging that is paper or aluminum, or try setting up bulk bins for concessions with paper bags or reusable containers. You can also avoid pre-packaging foods by displaying them un-wrapped in a case. When customers order, place these items into paper, aluminum or reusable containers. Rather than selling bags of chips, try making your own and offering them in paper bags. There are so many ways to get creative, reduce your plastic use, and enhance customer experience.

7. Composting efforts are in place for food waste. When food waste ends up in landfills, it doesn't actually compost. Rather, the anaerobic environment breaks down food waste and releases greenhouse gases, mainly methane which is 25 times more potent than carbon dioxide. Emissions from food waste make up about 11% of all greenhouse gas emissions. Composting food waste can help to drastically curb these emissions and potentially save you money on waste hauler fees. If you aren't able to compost your food waste onsite, look for city-sponsored or privately operated composting programs.

8. Neither single-use plastic nor bio-based plastic containers are used for takeout or to-go orders, reusable containers are preferred. Takeout is here to stay so why not make your takeout plastic-free. Switch to paper or aluminum containers for takeout and avoid plastic and bio-based plastics. A good rule of thumb: if it looks like plastic, it acts like plastic. For completely zero-waste takeout, try offering reusables! Find a third party company in your area that will supply and sanitize reusable containers for you or implement your own reusable-return system. Check out the [Ocean Friendly Foodware Guide](#) for creative ways to implement reusables in your restaurant.



2022 MAJOR CONVENTIONS, CONSUMER SHOWS, SPECIAL & PRIVATE EVENTS

Combined calendar published by OCHMRA as of 3/22 and is not a complete list (red are tentative)
other events may be on ococean.com events page – this is just ones generating most room nights

January 1	Penguin Swim for AGH @ Princess Royale
January 12-17	Maryland Watermen's Association (3,700)
January 13-16	Bayside Fine Art Show
January 27-30	Church of God State Office
February 4-6	Volleyball (2000)
February 10-14	Reach the Beach Cheerleading Nationals (10,000)
February 11-13	Futsal Classic Tournament
February 15-21	Berlin Optimist Club Seaside Boat Show (10,000)
February 25-27	Reach the Beach Dance (5,000)
March 1-2	Junior Achievement of the Eastern Shore
March 3-6	OC Film Festival
March 4-8	Ocean City Hotel-Motel-Restaurant Assn. Trade Expo (5,000)
March 4-6	Mason Dixon YFC
March 10-13	OC Fiberfest
March 11-13	Volleyball We Build You Play (1,200)
March 12	St. Patrick's Day Boardwalk 5K and Annual Parade
March 17-20	Home, Condo and Outdoor Show
March 18-19	Handbell Musicians of America (800)
March 24-28	Reach the Beach All Star
April 2	Ocean City Job Fair
April 5-6	Wagner & Sons Foodservice Tradeshow
April 7-10	C.P.R.C., Inc. (9,000)
April 14-16	Easter Arts & Crafts Show
April 20	Coastal Realtor Fair & Tech Expo (250)
April 23	Walk MS
April 29	Chesapeake Home Service (400)
April 29 – May 1	MD International Kite Expo
April 30	Island to Island 1/2 Marathon
May 5-8	Springfest
May 5-8	Beachfest Volleyball Academy
May 7	MD Coast Bike Festival
May 10-15	Volleyball
May 11-14	DE/MD Synod of ELCA Lutheran Church (500)
May 13-14	Dance Alley (1000)
May 14	Pooch Palooza
May 15	Fight the Bite 5K Walk
May 19-22	Cruisin' OC
May 21-24	Association of School Business Officials (500)
May 27 – June 2	Premier 1 Basketball
May 31-June 3	MD Bar Association (1500)
Sunday June -Sept	Sundaes in the Park
June 2-4	Raven's Beach Bash & Parade
June 3-5	Ocean Renaissance – Tides & Tempests
June 3-5	Professional Bull Riding Rodeo
June 6-9	MD DC Credit Union Association (600)
June 10-15	Maryland Municipal League
June 11-12	Beach Lax Aloha Tournaments
June 11-12	Sand Duels Soccer
June 11-12	OC Air Show
June 18-23	Maryland State Firemen's Association (10,000)
June 25-26	Beach 5 Sand Soccer
June 25-26	Saltwater Fish & Paddle
June 25-26	OC LaxFest

July & August	Sunset Park Party Nights - Thursday
July & August	Movies on the Beach – Monday(28 th), Wednesday (Carousel) & Friday(28 th)
July 4	Concert & Fireworks at Northside Park, 125 th St. and N. Division St. Beach
July 3-8	Starpower Inc
July 11-15	American Legion (900)
July 12 – 30	USSSA Softball Series
July 16-21	Starpower,Inc.
July 16	Ocean Games
July 24-28	Jesus at the Beach
July 28-Aug 1	Greek Festival
July 29-30	Illuminate -Mind, Body & Spirit Festival
July 29-31	Tides & Tempest Ocean Renaissance
July 30	Sand Duels Soccer
August 3-4	Thunder Bay Battle on the Beach Lax
August 8-12	White Marlin Open & MarlinFest
August 10-14	Art League Plein Art Festival
August 11-14	OC Lax Classic
August 16-20	Maryland Association of Counties (1,300)
August 15-17	Poor Girls Open
August 22-28	Ocean City Jeep Week
August 26-28	National Folk Festival
August 27-28	ArtX Artistic Expression Expo Northside Park
August 29-Sept 02	Tri-Association Conference
September 6-11	Sessions by the Sea
September 8-10	Maryland State Dental Association (1300)
September 9-10	Winefest on the Beach
September 13-19	OC BikeFest
September 22 -25	Treasures of the Earth Gem, Jewelry & Mineral Show
September 19-25	AdventureFest – K9s, police rodeo, gun outdoor show
September 27-30	LifeSpan Network
Sept 30-Oct 2	C3 Presents Oceans Calling Music Festival
October 5	Seagull Century
October 6-9	Endless Summer Crusin'
October 15	Free State Corvette Wknd
October 20-23	Sunfest & Kite Festival
October 19	MD State Education Association
October 21	MD School Nutrition
October 22	Making Strides Cancer Walk
October 21-24	Autumn Home Show
October 22	Seaside Race
October 28-30	OCToberfest
October 29	Shore Craft Beer Fest
Oct 27-Nov2	URBAN EXPO - OC Resort Gift Expo (2,000)
November 3-8	NHSCA Wrestling Tournament (3,000)
November 14-18	Common Ground
November 17–Jan 1	Winterfest of Lights
November 23-28	Holiday Shoppers Fair
December 3	Christmas Parade 100 th – 115 th St
December 2-3	Cheer & Dance Extreme
December 5-6	American Cancer Society Banquet
December 9-10	Comic Con
December 26-29	Governor's Challenge Basketball – Wicomico Civic Center
December 31	NYE Fireworks Party Northside