

## Message from the President

It has been a great privilege to serve as your President this past year. As most of you recall, I was once Executive Director of the Association and this year I have had the chance to revisit the many tasks involved in making the HMRA successful in operation and beneficial for its members.

Susan, Amy and their staff strive each March to have a bigger, better, more profitable Trade Show than the year before. With the assistance of our army of volunteers, they have once again achieved the goal. The profit from the Show provides the major source of funding for the office and personnel. The challenge of selling booths in a slow economy is significant. However, the cooperation of hoteliers, restaurateurs, and their suppliers including our allied members and everyone's referrals is what makes the Show come to fruition. HMRA now provides the only show of its kind in Maryland.

Beyond the Trade Show, are the tourism aspects we are involved in such as: Tourism Advisory Board (TAB) meetings that coordinate the expenditure of a \$300,000 yearly grant from Room Tax dollars, providing updates on State and Local legislation affecting the hospitality industry, assistance with guest accommodations in the summer months, overseeing beer staffing during OC Bike Week, assisting with "Inside Ocean City" production in its first year, and participating in Harbor Day in West Ocean City.

And the list goes on... The year was a great reminder of the scope of HMRA in promoting Ocean City as our clean, safe affordable family-oriented beach with lots of free activities. My heartfelt thanks go to each of you for your support. Travis Wright is an enthusiastic and talented incoming President and the new Board is a terrific blend of energy, fresh ideas, and expertise. Let's hope for a sun-filled, profitable season.

Mary Eastman • Cayman Suites  
2011-2012 President

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*Spring 2012*

## Ocean City Restaurant Week • May 6-20

At the request of some of our participating restaurants, we have moved this year's Spring restaurant week to May 6-20. The fall event will take place October 14-28. We have also continued with the four price point options (\$10, \$20, \$30, \$40) to include a wider variety of restaurants.



It's not too late to participate! If your restaurant would like to be a part of restaurant week, please call us at 410.289.6733. There is no charge for OCHMRA members to participate.

### *Legislative Update...*

#### **HOUSE BILL 228 Consuming Wine Not Bought on Premises - Restaurants, Club and Hotels**

Allows individuals to bring in their own wine as long as the wine is consumed with a meal, the license holder approves, the wine is not for sale on the license holder's wine list, and the license holder obtains a specified permit from the local licensing board. In addition, any unused wine can be removed from the premises by the individual if the bottle is corked or capped. This bill passed and will take effect July 1, 2012.

#### **HOUSE BILL 1265 Video Lottery Terminals & Table Games**

There was a proposed bill to lift the restrictions on casinos, add table games and add a sixth casino license for PG county. While the legislation did not pass, we are extremely concerned with what was submitted and have written many letters to politicians. Of particular concern is the lifting of the restriction which would allow the giving away or reducing the price of food and beverage. In Maryland's tourism industry, 97% of businesses are small businesses, many of them restaurants. Allowing casinos to do this poses a real risk to the survival of surrounding eateries. Casinos have other ways to capture revenue, while restaurants operate on a razor thin margin. We will continue to monitor.

# Welcome new members

## ACTIVE

**28th Street Pit 'n Pub**  
2706 Philadelphia Ave.  
410-289-2020  
www.pitandpub.com

**Grotto Pizza**  
12407 Coastal Hwy.  
410-250-1234  
www.grottopizza.com

**The Pour House**  
501 S. Baltimore Ave.  
410-289-POUR  
www.thepourhouseoc.com

**BLU Crabhouse & Raw Bar**  
2305 Philadelphia Ave  
410-289-3322  
www.blucrabhouse.com

**Hoopers Crab House**  
12913 Ocean Gateway  
410-213-1771  
www.hooperscrabhouse.com

**Rice House Bistro**  
9921 Stephen Decatur Hwy.  
410-213-8388  
www.ricehousebistro.com

## ASSOCIATE

**Guiseppe O'Leary's**  
12703 Sunset Avenue  
410-213-2868  
www.submarinaoc.com

## ALLIED

Burley Oak Brewery  
CARE Property Services, Inc.  
Dandy Don's Bike  
Rentals & Service  
Erwyn Group  
FLS Energy  
Laser Tone Business Systems  
Matice Interactive  
Outdoor Income Partners, LLC  
Pilates on the Beach  
Quality Linen Service  
Skyware Systems, LLC  
Tableside Service  
Xpress Flooring, LLC

## *Thank You* TO OUR SPRING TRADE SHOW VOLUNTEERS

Andy Adkins  
Pat Ambler-Perry  
Danelle Amos  
Vicki Barrett  
Melody Bell  
Doug Buxbaum  
Dorothea Calebrese  
Viola Candeloro  
Karen Cramer  
Annemarie Dickerson  
Mary Eastman  
Mark Elman  
Caitlin Evans  
Reba Felty  
Mike Foelber  
Jen & Dan Hallon  
Ari Hanske  
Shawn Harman  
Pat Harman  
G. Hale Harrison  
Shelly Harwood  
Anna Hobbs Trimper  
Marie Hopper  
Mike Ilczuk

Suzanne Jackson  
Diane Kaeufer  
Carolyn & Bruce  
Kennington  
Jennifer Krumpholz  
John Lynch  
Josephine McCarthy  
Suzie McElroy  
Alexis Merritt  
Dawn Nock  
Lisa Parks  
Austin Purnell  
John Reho  
Ray Rickett  
Patricia Smith  
Tom Tawney  
Lauren Taylor  
Rebecca Taylor  
Bob Torrey  
Chris & Michelle Trimper  
Cindy Trimper  
Charlie Twigg  
Ruth Waters  
Adam Yuhas

Patricia Ilczuk-Lavanceau

### KOMEN RACE FOR THE CURE

Thanks to Lenore, Lydia, all the Komen volunteers and city staff who made the inaugural Susan G. Komen Race for the Cure a huge success! There were over 3,800 participants, (262 teams) and approximately 68% of them were from across the Bay Bridge or out of state. So far, the event has raised more than \$255,700. Up to 75% of the net funds raised will stay in the Maryland community to fund vital breast cancer programs. For complete details, check out Komenmd.org.

Thanks to the many people listed above, our tradeshow was a wonderful success. We had nearly 400 exhibitor booths and over 5000 people in attendance. Thank you to all who exhibited and attended!

# HMRA OFFICERS AND DIRECTORS INSTALLED

At the April dinner meeting, Interim Tourism Director Donna Abbott installed the Officers & Directors for the coming year. Travis Wright (The Shark on the Harbor) assumes the reigns as President with Chris Trimper (Trimper's Amusements) taking on the role of 1st Vice President. Rounding out the officers are G. Hale Harrison (Harrison Group) as 2nd Vice President and Shawn Harman (Fish Tales/Bahia Marina) as Secretary/Treasurer.

We were also pleased to award the John "Tres" Lynch, III Memorial scholarship to Wor-Wic culinary student, Teresa Swann. This scholarship, created in partnership with the Bank of Ocean City was established in honor of a second generation OCHMRA Board Member who passed away unexpectedly. The Lynch Family owns and operates The Commander Hotel.

Two other scholarships were awarded at the February Dinner Meeting. Brett Oliver of UMES, and currently employee of Macky's Bayside, was awarded a \$1000 scholarship and Rebecca Hill of Wor-Wic Community College, a 2nd year culinary student, received the Kate Bunting Memorial Scholarship, named after a Past President and Steel Magnolia.

## WORCESTER ..... Award Winners

Congratulations to the winners in the Inaugural WorcesterGreen awards. The following businesses and individuals demonstrated a strong commitment to eco-friendly practices.

- LODGING:** Park Place Hotel • Ocean City
- COMMUNITY ORGANIZATION:** Grow Berlin Green
- BUSINESS:** Ayers Creek Adventures • Berlin
- RESTAURANT:** Baked Dessert Café • Berlin
- TEACHER:** Karen McCabe • Pocomoke Middle School



### *Susan Says...*

As the busy season approaches, our staff will be calling regularly for your availability and also to place visitors who are looking for accommodations. Please remind your front desk staff that we are a resource to help them fill vacant rooms. In the event that your property is full, we can also assist your walk-ins with room placement. Simply send them to the Visitor's Center on 41st Street or have them call us at 410.289.6733.



I-r: Austin Purnell (OC Motels), Caryl Cardenas (Park Place Hotel), Travis Wright (The Shark on the Harbor), Shawn Harman (Fish Tales/Bahia Marina), Bob Torrey (Happy Jack Pancake House), Chris Trimper (Trimper's Amusements/The Pour House), Douglas "Buxy" Buxbaum (Buxy's Salty Dog Saloon) and Will Lynch (Commander Hotel)



I-r: Earl Conley, Bank of Ocean City; John Lynch, father of Tres Lynch and owner of The Commander Hotel and Teresa Swann, recipient of the John "Tres" Lynch, III Memorial Scholarship.



I-r: Rebecca Hill of Wor-Wic Community College accepting a check for the Kate Bunting Memorial Scholarship from Susan Jones.



### Tips on creating a kid-friendly restaurant

Jennifer Bilbro • Out to Eat With Kids • Founder & CEO

Many restaurants claim to be “kid friendly” and welcoming to families. But what exactly does that mean? According to Out to Eat With Kids founder and CEO (and mother) Jennifer Bilbro, there is a laundry list of givens. She writes: *“I expect there to be a changing station in the bathroom. Huge bonus if there’s one in the men’s room as well. I expect there to be high chairs and booster seats. I expect them to have a children’s menu that my kids can color on while we are waiting on the food. I expect a kid’s cup with a lid. That being said, I love when a restaurant surprises me with gestures that only parents can appreciate. It’s these little things that get talked about the next week at Gymboree.”*

Here are just a few, affordable ways restaurants can raise their “kid friendly” status and have parents, grandparents, and kids talking about how great they are:

#### 1. Step stool in the bathrooms

This \$15 Rubbermaid step stool creates independence. My 2 year old can now reach the faucet, wash her own hands, while I hold the baby carrier and wash my hands. With this small investment, you’ve potentially circumvented an “I do myself” meltdown, calmed a parent, and made the bathroom experience with two children not a nightmare.

#### 2. Basket of Books/Games

A community basket of books near the hostess stand at a restaurant is a clever way to engage kids after the coloring sheet is done. Yes, parents probably have a few books in tow for this very reason; however, the 4 year old that can get up from the table, choose his own book from the community basket, and return to the table independently, now has a JOB to do. It takes his mind off of waiting on food and gives him responsibility: reading the book, taking care of the book, and returning the book to the basket when he’s finished with it. Offering a wide range of books and some inexpensive games can foster family time at the table.

#### 3. Crayons Plus

Restaurants save money by not throwing away unused crayons and teach children to be responsible for some-

thing that doesn’t belong to them. The box itself turns into an activity for little ones: put the crayons in, take them out, close the box, open the box, count the crayons, sort the crayons. The box could also store a few stickers that would get the creative juices flowing for a child that enjoys coloring.

#### 4. Drinks Included

The fastest way for a restaurant to be deemed not “kid friendly” by a group of moms is to have this phrase tacked on your kid’s menu: “Drinks Not Included.” Ouch! Seeing the drink included tag on a menu is like whispering to your customer, “we got your back.”

#### 5. The Bonus

I recently crossed paths on Twitter with Scott Wise who owns several Scotty’s Brewhouse locations in Indiana. One peek at the kid’s menu and a huge smile came across my face. In addition to their kids-eat-free offering, they say this: “Moms and Dads, we will cut your kids’ food into bite sizes in the kitchen for you, just ask!”

This gesture will quickly get your restaurant in the favorite category among families. It’s something you don’t expect but is so appreciated. Love their kid’s menu too – lots of healthy choices available.

### Oyster Recovery Program...Calling all caterers, seafood, and raw bar establishments

It’s springtime, and the summer tourist season is right around the corner. Did you know it’s possible to consume oysters while also restoring the Chesapeake oyster population? Many environmentally responsible restaurants in the greater Ocean City area will again be contributing their used oyster shells to the Oyster Recovery Partnership’s Shell Recycling Alliance (SRA) program. The oyster population is only at 1% of historic levels, but the Oyster Recovery Partnership has used recycled shell to plant over 3 billion oysters back into the bay since 2000, including 610 million planted in 2011. Do you want your patrons to enjoy these tasty bivalves and know that your business is helping to restore the Chesapeake?



Go to [OYSTERRECOVERY.ORG](http://OYSTERRECOVERY.ORG) and click on Shell Recycling Alliance to learn more or call our office at 410-990-4970 and ask for SRA coordinator Bryan Gomes.



Congratulations to **Earl Conley (Bank of Ocean City)** and his wife Sarah on the arrival of their newest addition, daughter Abigayle Paige. She joins sister, Addison and brother, Ashton.

Kudos to **Tony Hilligoss (Delmarva Chefs & Cooks Association)** on his recent induction into the American Academy of Chefs.

Congratulations to **Gwen Hilberg (Xpress Flooring, LLC)** and her husband on the arrival of their granddaughter, Kinley.

Congratulations to **Bob Rothermel (TEAM Productions/Kate Bunting Family Partnership)** on being appointed President of the Worcester County Board of Education.

Welcome **James Davis**, who recently joined the staff of the **Coconut Malorie** as their General Manager.

Kudos to **Audrey Killen** on her promotion to **General Manager of Centerplate** and welcome to **Heather Singleton**, who assumes Audrey's former role of **Office Manager**.

Welcome back to **Suzanne Jackson** who joins the **Commander Hotel** as their new General Manager.

Congratulations to **Sarah Crosby** who was promoted to General Manager at the **Quality Inn 17th Street**. Assuming Sarah's former position of Assistant General Manager at the **Hilton Suites** is **Ashley Harrison**.



Kudos to three members of the **Taylor Bank** staff who were recently promoted: **Stacy Schaffer**, promoted to marketing officer; **Wes McCabe**, promoted to vice president, loan and business development officer; **Casey Robinson**, promoted to branch manager of the 91st street location.

Congratulations to **Ginger Nappi (Martin Fish Company)** and her husband on the arrival of their baby boy, **Vincent Alexander Nappi**.

**IN BUSINESS NEWS...**

Congratulations to **Tricia Walsh (Insurance Management Group)** on successfully completing the Fundamentals of Risk Management course of the CSRM program.

Kudos to the hotel-motel-restaurant management culinary arts program at **Wor-Wic Community College** for being granted accreditation by the **American Culinary Federation Education Foundation's Accrediting Commission**.

Welcome to **DBS, Inc.** who has recently opened an office in the Ocean City area.

Congratulations to **Glenn Irwin** and **OCDC** for their work in getting Ocean City designated as one of the 3 new **Main Street Maryland** communities.

Congratulations to the **Carousel Hotel Group** on the opening of the **Coastal Palms Inn & Suites**



**RESTAURANT ASSOCIATION OF MARYLAND SALUTES "STARS OF THE INDUSTRY"**

*Congratulations to the following HMRA members on their awards*

**FAVORITE BAR OR TAVERN**  
Shenanigan's Irish Pub & Grille

**THE BRICE & SHIRLEY PHILLIPS  
LIFETIME INDUSTRY  
ACHIEVEMENT AWARD**  
Bill & Julie Gibbs – Dough Roller

**ALLIED MEMBER OF THE YEAR**  
MICROS Mid-Atlantic

.....  
*Congratulations to the following members on their well-deserved nominations*

**NOMINEES FOR RESTAURATEUR OF THE YEAR**

Bill Herbst • La Hacienda  
Tammy Patrick-Cebula • Galaxy 66 Bar & Grille





# TRENDS TO WATCH in the lodging industry



## Five Ways to Build Meaningful Customer Relationships By Janine Popick Founder, VerticalResponse

**1 Happy customers = more business**  
This might seem obvious, but we all still encounter mediocre customer service, which tells me that a lot of companies still don't "get it." Make sure your customers are not waiting too long to get in touch with you, whether it's on the phone or via live chat or e-mail. Also make sure your support reps aren't rushing a customer through the process just so that they can "hit their numbers." You can also encourage satisfied customers to share their experiences on social media like Facebook or Yelp. (Make sure to thank them when they do!)

**2 Don't hide behind the curtain**  
As your business grows, it becomes more difficult to get out and interact with your customers. But you still need to make it a priority, because nothing beats one-on-one communication. Thanks to the Internet, you can set up live webinars, post videos and blog regularly to add some personality to your business. Customer appreciation events are also a great way to interact with your key customers.

**3 Listen**  
More than anything, your customers want to be heard and getting consumer feedback has never been easier. Check your company's Facebook fan page and Twitter handle daily and take note of what people are saying about your brand and industry. Send out occasional online surveys and ask, "On a scale of 1 to 10, how likely are you to recommend us to others?" Don't forget to thank them for the input once you're ready to act on their suggestions.

**4 Be honest**  
Years ago, companies wouldn't dream of sharing with clients the information they do now. These days, expectations have changed. If you screw up, say you're sorry, discuss how you'll avoid making the same mistake twice and move on. If your company or an employee accomplished something great, shout it from the mountaintops! Opening a window into your business allows people to identify with its core values and to build a lasting connection.

**5 Keep up with social media**  
Five years ago, social media was largely unknown and now it's turning the marketing world on its ear. You can't afford to write off new technology as a fad. If you do, you run the risk of missing out on a great opportunity to stay on your customers' radar as well as keeping up with your competitors. Understandably, it's one more thing for your already exhaustive "to do" list as a small business owner, but there are free tools that can help simplify the process. **Full article available at [openforum.com](http://openforum.com)**

**H2B Visa Employers...**  
Telamon is a great resource for your labor needs. They assist seasonal and migrant farm workers in finding full-time stable employment. Telamon can help with the costs of on-the-job training, if necessary, throughout Maryland and Delaware. Bill Burnette has recently joined the Telamon team and would like the opportunity to meet with you and/or your staff, to discuss Telamon's programs and your employee needs. For more information visit [www.telamon.org](http://www.telamon.org) or contact Bill at 443.397.9243 or [wburnette@telamon.org](mailto:wburnette@telamon.org)

### SAVE ENERGY, SAVE MONEY

#### with Delmarva Power C&I Energy Savings Program for Maryland Customers

In case you didn't have an opportunity to meet the folks from Delmarva Power at our recent tradeshow, we thought we'd pass along this great info. They have launched a fantastic energy saving program which was developed to save more money on your electricity bill during the busy times. This summer season create a win-win for your bottom line, your customers, and the environment by taking advantage of the Delmarva Power C&I (Commercial and Industrial) Energy Savings Program.

**HVAC Tune-Up  
Commercial Refrigeration &  
Kitchen equipment  
Lighting Fixtures & Controls  
Packaged HVAC Units**

**Commercial Water Heating  
Variable Frequency Drives (VFDs)  
Commissioning  
Chillers  
Specialized Controls**

**Custom Projects  
Energy Saving Studies  
Operations & Maintenance Training  
And MORE...**

For more information about cash incentives for energy efficiency, eligibility, and terms and conditions please visit: <http://www.delmarva.com/business/> or call 1-866-353-5799 for more details.



# CONDOLENCES

**Our sincere condolences to the following families on their loss...**

**THE CELITTO FAMILY & THE STAFF OF THE PRINCESS ROYALE** on the loss of Maggie Celitto

**THE ESHAM FAMILY** (Admiral Hotel, Comfort Inn, Rodeway Inn) on the loss of William "Junior" Esham

**THE FIDANZA FAMILY** (Crystal Beach Hotel & Haven Hotel) on the loss of Sal Fidanza

**BRAD GILLIS** (Sperry Van Ness) on the loss of his Uncle Vic

**JOE HALL & FAMILY** (Hall's Restaurant) on the loss of their mother, Marie J. Hall

**LARRY & TERRY LAYTON AND FAMILY** (Layton's Family Restaurant & Layton's on 92nd) on the loss of their father, Robert Lawrence Layton Sr.

**LYNN MORRISON** (Town of Ocean City) on the loss of her mother

**LYNNE TAYLOR MURRAY** (formerly Empress Motel) on the loss of her husband Elisha

**ARLEEN PACE** (OC Coupon Book) on the loss of her sister



## A FOND FAREWELL TO A "STEEL MAGNOLIA"

Our association lost one of its founding "mothers" when Eleanor Kelly passed away earlier this year. From her early start waiting tables, she was a staple of the OC hospitality scene. Eleanor and her husband owned and operated the Weather Vane and Kittiwake (now Atlantic Oceanfront Inn) Motels. Serving for over a decade as Treasurer and President of the OCHMRA, she was quite active in the early days organizing the HMRA and launching a solid organization. She is surely missed.

Congratulations to OCHMRA members who were winners of **Maryland Life Magazine's Free State's Finest Awards**

### **BEST RESTAURANT**

The Shark on the Harbor

### **BEST DESSERT**

Original Smith Island Cake Company

### **BEST MARYLAND PRODUCT**

Original Smith Island Cake Company

### **BEST CRABS**

Hooper's

### **BEST CRAB CAKE**

Captain's Galley

### **BEST ICE CREAM**

Dumser's Dairyland

### **BEST MUSEUM**

Ocean City Life Saving Museum

### **BEST COUPLES GETAWAY**

Fager's Lighthouse

### **BEST SUNSET**

Fager's Island

### **BEST GOLFING**

Lighthouse Sound

### **BEST FESTIVAL**

SunFest

### **BEST MARINA**

Sunset Marina

### **BEST HEALTHCARE FACILITY**

Atlantic General Hospital

### **BEST KEPT SECRET**

The Atlantic Hotel's Orange Crush's

## MGH Kick Off Meeting

The MGH Kick Off Meeting was held in late March. MGH showed the audience their new campaign for city transit....Ride the "B" anywhere in OC. The Summer of Thanks campaign was discussed and will include a unique mobile app with contests and it will also allow visitors to check-in at participating businesses. Visitors checking in will then receive follow up deals via their mobile phones. MGH has slated "thank you for visiting" billboards to go up just across the bridges. The campaign continues to target 25-49year olds, \$50K + with a skew towards females. Beginning April 23, 17 weeks of cable will run, 4 weeks of radio, 19 weeks online and 19 weeks on 79 billboards. The primary messaging will be summer of thanks, expanded free event offerings, and proximity to major cities. The Radio Disney contract was not renewed as a summer series, but rather they may hold one or two big concerts outside at Northside Park.

# FREE FAMILY FUN

# ..... Summer 2012

This summer is all about Free Family Fun in Ocean City! Make sure you are marketing these "added value" events to your customers.

## MAY

**May 27 - September 2**

### OC BEACH LIGHTS SPECTACULAR LASER LIGHT SHOW

Sunday evenings at 9:30pm, 10:00pm and 10:30pm

Division St. Beach

[www.ocbeachlights.com](http://www.ocbeachlights.com)

**May 28**

### AMERICAN FLAG CELEBRATION

North Division St. Beach

Noon

**May 29 - August 28**

### FIREWORKS SPECTACULAR COORDINATED TO MUSIC

Tuesday evenings at 10:00pm

Division St. Beach

[www.ocbeachlights.com](http://www.ocbeachlights.com)

## JUNE

**June 25-Aug. 10**

### FREE MOVIES ON THE BEACH

27th Street beach

Every Monday & Friday evening at 8:30 pm

[www.ococean.com](http://www.ococean.com)

**June 13-Aug. 29**

### FREE MOVIES ON THE BEACH

Wednesdays at the Carousel Hotel (\*week of July 4th will be held on Tuesday, 7/3)

118th St. & Ocean, 8:30 pm

[www.ococean.com](http://www.ococean.com)

**June 16-17**

### ARTS ALIVE

Northside Park

125th St. & Bay

[www.ococean.com](http://www.ococean.com)

**June 26-Aug. 7**

### FAMILY FUN OLYMPICS

Tuesday evenings

27th St. beach

6:30-8:30 pm

[www.ococean.com](http://www.ococean.com)

## JULY

**July 2 - August 25**

### FREE FAMILY PROGRAMS AT THE LIFE-SAVING STATION MUSEUM

Monday-Saturday at 10am

[www.ocmuseum.org](http://www.ocmuseum.org)

**July 4**

### 4TH OF JULY FIREWORKS

N. Division St. & Northside Park

Free concert at 8:00 pm

Fireworks at 9:30pm

[www.ococean.com](http://www.ococean.com)

**July 5-Aug. 30**

### FREE MOVIES ON THE BEACH

Thursday evenings at

Princess Royale

91st St. & Ocean, 8:30pm

[www.ococean.com](http://www.ococean.com)

**July 5- Aug. 30**

### SUNSET PARTY NIGHTS

Sunset Park, S. Division St.

Thursday nights in

July and August

[www.ococean.com](http://www.ococean.com)

**July 8-Aug. 26**

### SUNDAES IN THE PARK & FREE CONCERTS

Sunday evenings

Northside Park, 125th St. & Bay

7-9 pm

[www.ococean.com](http://www.ococean.com)

\*nominal charge for sundaes

**July 11-Aug. 29**

### CONCERTS ON THE BEACH

Wednesday evenings at 8pm

N. Division St.

[www.ococean.com](http://www.ococean.com)

## AUGUST

**August 5**

### CHILDREN'S DAY AT SUNSET PARK

Sunset Park, S. Division St. Bayside

Noon - 4pm

[www.ocmuseum.org](http://www.ocmuseum.org)

## Ocean City Sunset Celebration Grand Opening

**May 24th • 5 -11pm**

O.C. Sunset Celebration is a nightly arts festival at Sunset Park. Organized by artists and performers, the new attraction consists of arts and crafts exhibitors, street performers, live music and family fun for everyone. Each night locals and tourists gather to watch the sunset over Isle of Wight Bay. Immediately after the sun goes down, a headline act appears on the main stage...but the fun doesn't stop there! The festival runs from Memorial Day weekend all the way through Labor Day weekend. Taking place nightly from 5-11pm. [www.oc-sunset.com](http://www.oc-sunset.com)

### Staff

Susan L. Jones, Executive Director

Amy S. Tingle, Event Manager

Jayne Sawyer, Kendra Paulman; Part-time Tourism Coordinators

PO Box 340 • Ocean City, MD 21843-0340

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[www.ocvisitor.com](http://www.ocvisitor.com) • [www.oceancitytradeexpo.com](http://www.oceancitytradeexpo.com) • [www.oceancityrestaurantweek.com](http://www.oceancityrestaurantweek.com)

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