



FOR IMMEDIATE RELEASE

Lodge Takes First Place in Chili/Chowder Cook-off

Greenville, ME, February 21, 2008 – The Lodge at Moosehead Lake won the 6th Annual Chili/Chowder Cook-off for their clam chowder. The Lodge’s clam chowder is featured in the Lodge pub and is the creation of Chef Jack Neal. When asked, what it takes to make great chowder, Chef Jack replied, “It means using quality ingredients and staying to the true classic chowder. That is onions, bacon, potatoes and dairy.”

The Cook-off is one of the Moosehead Area’s activities highlighting Snofest Week. Sponsored by the Moosehead Riders Snowmobile Club, the cook-off is used to raise money for the club and drew 103 participants from the community for blind taste-testing. Other’s entering the contest included eight of the local restaurateurs.

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About The Lodge at Moosehead Lake:

The Lodge at Moosehead Lake is inland Maine’s only AAA Four Diamond Award winner for the last thirteen years, Andrew Harper, the ultimate authority on luxury travel and Condé Nast Johansens North America Award of Excellence lodging establishment. A proud member of Select Registry and charter member of Passport to New England, a group of exceptional inns. The Lodge at Moosehead Lake is Karen Brown’s “*Most Romantic*” *Inn Reader’s Choice Award of 2007, Down East*, magazine’s BEST of Maine for 2008 for *Lakeside Romance* and *Boston magazine’s New England Travel & Life’s* recent recipient of the 2007 BEST of New England. The Lodge has been singled out from among all the businesses in the lodging category by *Boston magazine’s* editors.

Please visit <http://www.lodgeatmooseheadlake.com> for more information.

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 *The Lodge at*
MOOSEHEAD LAKE

