

EASTERN SHORE EATS WIN BIG



**Lorraine
eaton**

Check out
Lorraine's
food blog at
hamptonroads.
com/blogs/
lorraine-eaton

I SUSPECT THAT they ate the Barnacles.

Perhaps the judges washed those Barnacles down with a chilly jalapeno-infused margarita. But then again, they could have made their decision while munching Surf Doggies, peanuts seasoned with honey mustard.

There's so much to savor at Blue Crab Bay, the Eastern Shore company started in 1985 by Pamela Barefoot in her farmhouse kitchen. To honor her success, next week the founder and president will be inducted into the Specialty Food Association Hall of Fame at the Summer Fancy Food Show in New York City.

It's one of the highest honors in her field.

If you're ever up on the Eastern Shore, stop by the store in Melfa and bring your wallet. Her addictive line of coastal-themed nut snacks, seafood soups and cocktail mixers and more have won the company fans worldwide.

Barefoot's Sandbaggers, giant Virginia peanuts seasoned with sea salt and cracked black pepper, earned finalist honors in 2011 in the Specialty Food Association's prestigious sofi Awards competition. My favorite are the Barnacles – a snack mix made with spicy peanuts and other munchies. Or maybe it's a tie with the

Crab House Crunch, squares of crab boil-spiced peanut brittle.

The hall of fame's mission is to honor people like Barefoot for their contributions, innovations and success within the specialty food industry. Virginia is lucky to have her.

She joins three past Tidewater inductees: The late Peter Coe of Taste Unlimited, the late Rowena Fullinwider of Rowena's, and Tom and Mary Ellen Power of The Cheese Shop in Williamsburg. All places we love.

Lorraine Eaton, 757-446-2697,
lorraine.eaton@pilotonline.com
Follow @staffpicure on Twitter.



**Pamela
Barefoot,
founder of
Blue Crab Bay
Co.**

COURTESY OF BLUE
CRAB BAY CO.