

## A taste of Po-Boy Fest

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The iconic New Orleans sandwich gets the spotlight at the 2014 Oak Street Po-Boy Festival. Shown here is a shrimp po"boy from Crabby Jack"s in New Orleans. (Photo from Jason Perlow)

Dressed or undressed, stuffed with fried seafood or piled high with roast beef, traditional or imaginative ? po"boys are delicious totems of New Orleans" culinary

culture. Far from a simple sandwich, every bite is an intersection of the city's history and where it's headed next.

On Sunday (Nov. 23) from 10 a.m. until 6 p.m., thousands of locals will taste time-honored favorites and fresh creations at the 2014 [Oak Street Po-Boy Festival](#) presented by Abita Beer.

The eighth annual festival will provide the exclusive opportunity for po"boy aficionados to sample dishes not normally offered on participating vendors' everyday menus.

"All restaurants involved step up and make unique gourmet po"boys you can only get one day a year," said Adam Ross, the festival's sponsorship coordinator.

The tantalizing fare will range from old faithfuls, like GW Fins' succulent fried Maine lobster po"boy, to new offerings, such as NOLA Pho Life's vegan banh mi (a refreshing combination of tofu and pickled carrots, nestled inside a French baguette and topped with housemade roasted tomato sauce).

Originally conceived to promote the Oak Street business district post-Katrina, the Po-Boy Festival has since grown considerably.

The 2013 festival had a record attendance of approximately 50,000 people. In order to accommodate the ever-expanding crowds, this year's layout aims for "more space and a better flow of people," said Ross. But plan to go early.

"We've opened our [festival grounds](#). We now have the cross section on Leonidas and have added a food truck village," said Ross. Participating food trucks include The Holy Grill NOLA, Diva Dawg and NOLA Foods.

In addition, two outdoor main stages and two indoor stages were added to host live performances from local favorites, including Los Po-Boy-Citos, Theresa Andersson, and Rebirth Brass Band.

"It's very much a community event put on by community members," said Ross.

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