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## **Island View Casino Resort Culinary Team brings home the bacon trophy at Barbecue Under the Oaks**

*- Editor's note: For photo link, information, please see below.*

GULFPORT, Miss. (April 3, 2011) – Island View Casino Resort's culinary team was honored with the coveted Lagniappe Award at the 2011 Barbecue Under the Oaks Days of Swine and Roses event on March 26.

Marking its 23<sup>rd</sup> year as an annual fund raiser for the Gulf Coast Symphony, the event featured 29 teams from across the Coast competing for the pork-praising prize, with a "flying pig" atop the trophy. An estimated 1,200 people attended, with a small number of attendees randomly selected to judge the event's side items, which event organizers call the lagniappe.

The Island View team prepared several lagniappe items, including loaded-and-stuffed potato salad; pecan-grilled, brown sugar-fig basted bacon pops; pecan-grilled vegetables; fresh fruit salad and custard-style bread pudding. The team's entrée offerings included smoked and grilled beef tenderloin, Cajun-marinated smoked turkey, smoked baby back ribs and pecan-grilled, green onion sausage, jalapeno-cheddar sausage and Italian sausage.

The Gulfport resort's team was led by Executive Chef David Crabtree and included Jackie Espinoza-Seavey, executive sous chef; David Bladsacker, employee dining room manager; Ian Ziska, The Buffet dining room manager; Scott Hixson, food manager; Stacy Thompson, food, beverage and hotel executive administrator, as well as honorary members Ed Layton, vice president of food and beverage and hotel operations and Rick Carter, co-owner of Island View.

Island View Casino Resort, which operates four on-site restaurant outlets, has been the recipient of several food and beverage awards - including honors from the American Culinary Foundation's South Mississippi Chapter - since opening in 2006.

Barbecue Under the Oaks has been held annually at Oaklawn, the Pass Christian home of Don and Peggy Sprabery since 1998. For more information on the event or the Gulf Coast Symphony, go to [GulfCoastSymphony.net](http://GulfCoastSymphony.net).

### **Photo information:**

For a downloadable images please go to: <http://TheLastWord.zenfolio.com/ivcrbbq>  
password: iver

Image 1: 23<sup>rd</sup> Annual Barbecue Under the Oaks logo

Image 2: Island View Casino Resort logo

Image 2: Members of Island View's Barbecue Under the Oaks team, from left: Jackie Espinoza-Seavey, executive sous chef; David Bladsacker, employee dining room manager; Scott Hixson, food and beverage analyst; Ian Ziska, The Buffet dining room manager; and David Crabtree, executive chef. (Photo credit: Jamie Bates)

**About Island View Casino Resort:**

Island View Casino Resort opened on Sept. 18, 2006 as the only casino in Gulfport, Miss. The land-based casino, located on 40 acres of waterfront property, currently offers an 80,000-plus-square-foot casino with approximately 1,850 slots and 49 table games. The 520,000-square-foot resort also features a 562-room hotel; Carter Green Steakhouse, the resort's signature restaurant; C&G Grille, offering contemporary, casual dining; The Buffet, a 400-seat restaurant; The Coffee Shop, an upscale deli; and the View Bar, an entertainment lounge. Island View Casino Resort is privately held by Rick Carter and Terry Green, two Gulfport natives and longtime casino executives committed to the post-Hurricane Katrina rebuilding efforts of the Mississippi Gulf Coast.