# Carrington 2025 Testimony HB5652 HB1001 Orange Cru Uploaded by: Darrell Carrington



# Position Statement in Support of SB562/HB1001 State Designations – State Cocktail – Original Maryland Orange Crush

Carrington & Associates, LLC proudly supports SB562/HB1001, and I, Darrell Carrington, as Managing Director, enthusiastically endorse this bill—not only for its potential to boost tourism and revenue but also for personal reasons.

The nickname "Orange Crush" was bestowed upon me by MTA Board Member Sam Sneed during the MACo Golf Tournament in 2022. When I saw his name in my foursome, I was convinced they had exhumed him—only to hear him call out, "Hey, Orange Crush, you're up," just as I stepped up to take my tee shot. The name stuck, and the legend began 😳

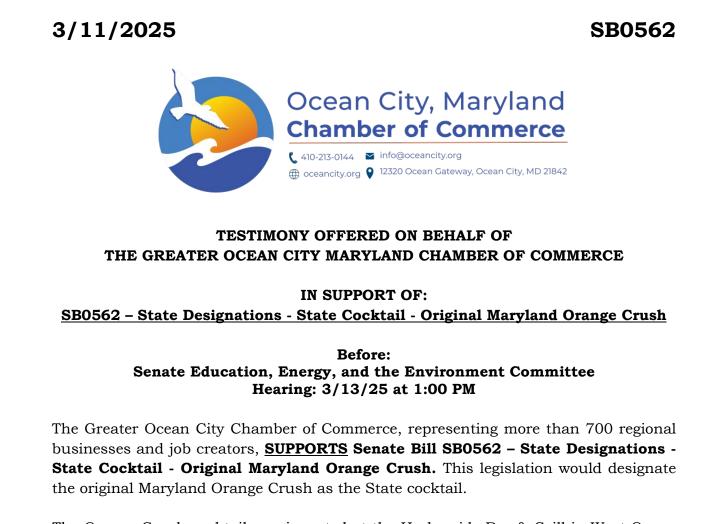
Beyond the humor, I fully support initiatives that bring more fun and economic opportunity to our state. I also want to thank the bill sponsors for recognizing how good I look in the outfit my wife, the Honorable Maria Teresa Carrington, Esq., picked out for me to wear on the course. As I told her, "*Mi Reina, ¿sabes lo bien que tengo que jugar para poder llevar este traje naranja en el campo?*" (My Queen, do you know how well I have to play to wear an orange outfit on the course?).

Thank you for your time and consideration. We respectfully request a favorable report.

Fore!

6007 Hillmeade Road Bowie, MD 20720 732-763-7398 darrell.carrington@verizon.net

# SB0562\_OCChamber\_Thompson\_FAV.pdf Uploaded by: DENNIS RASMUSSEN



The Orange Crush cocktail was invented at the Harborside Bar & Grill in West Ocean City, Maryland, in 1995 as a concoction of vodka, freshly squeezed oranges, and triple sec, topped off with a splash of lemon-lime soda. In August 2024, the Orange Crush became the official state cocktail of Delaware. The legislation (HB444 of 2024) signed by Governor John Carney acknowledged the drink's Maryland origin but said that it was "made famous" and "perfected" at The Starboard in Dewey Beach, Delaware. We want to acknowledge the popular cocktail's original roots here in our home state of Maryland.

Accordingly, the Greater Ocean City Chamber respectfully requests a **FAVORABLE REPORT for SB0675**. Please feel free to contact the Chamber directly at 410-213-0144 should you have any questions.

Respectfully submitted,

Amy Thompson Executive Director amy@oceancity.org **Bob Thompson** Legislative Committee Chair <u>bob@t1built.com</u>

Page 1 of 1

# **SB0562 -State Designations - State Cocktail - Orig** Uploaded by: Kristen Pironis



### <u>Testimony on Senate Bill 0562 – Favorable</u> State Designations - State Cocktail - Original Maryland Orange Crush

То:	Senator Brian J. Feldman Chair, Education, Energy, and the Environment Committee
Testimony from:	Kristen Pironis Chief Executive Officer, Visit Annapolis & Anne Arundel County 26 West Street, Annapolis, MD 21401 410-280-0445 / kp@visitannapolis.org
Date:	March 11, 2025

Dear Chair Feldman, Vice Chair Kagan, and Members of the Education, Energy, and the Environment Committee:

Delegate Wayne Hartman has long been a champion for Maryland's hospitality and tourism industry, supporting restaurants, attractions, museums, shops, arts centers, venues, and destination marketing and management organizations—all of which work to enhance the visitor experience and improve the quality of life for residents. His commitment to the industry is clear, and he recognizes the undeniable economic impact of tourism.

In 2023, Maryland welcomed 45.1 million visitors, who spent a remarkable \$20.5 billion. Anne Arundel County alone contributed 20 percent of that economic impact, with more than 6.8 million visitors generating \$4.1 billion for the state and supporting over 18,000 direct jobs in the tourism industry in our county alone.

But the true strength of our work isn't just measured in numbers, albeit very impressive numbers.

As a nonprofit, our mission is simple: to foster a welcoming destination and promote tourism that benefits our community, visitors, and partners. At Visit Annapolis & Anne Arundel County, we firmly believe that travel transforms lives. It's not about ticking off a checklist of things and grabbing a plastic souvenir; it's about meaningful and authentic experiences.

In a legislative session that has been challenging, I'm happy to ask for your favorable vote on a bipartisan measure—House Bill 1001/Senate Bill 0562—that celebrates a truly authentic Maryland experience—the State Cocktail: The Original Maryland Orange Crush. We're proud to serve it throughout Anne Arundel County since its invention in Maryland 30 years ago.

Thank you for your continued support of the tourism and hospitality industry. Cheers to making Maryland even more extraordinary, one Orange Crush at a time!

Thank you for your consideration.

Sincerely,

Kristen Pironis Chief Executive Officer Visit Annapolis & Anne Arundel County

# SB 562\_MDOrangeCrush\_Support.pdf Uploaded by: Marci Ross



Wes Moore | Governor Aruna Miller | Lt. Governor Harry Coker, Jr. | Acting Secretary of Commerce

DATE:	March 13, 2025
<b>BILL NO:</b>	Senate Bill 562
BILL TITLE:	State Designations - State Cocktail - Original Maryland Orange Crush
<b>COMMITTEE:</b>	Senate Education, Energy, and the Environment
POSITION:	Support

The Maryland Department of Commerce (Commerce) supports Senate Bill 562- State Designations - State Cocktail - Original Maryland Orange Crush.

## **Bill Summary**:

Senate Bill 562 designates the original Maryland Orange Crush as the official State cocktail.

## **Background:**

The Orange Crush cocktail was first created in the fall of 1995 at Ocean City's Harborside Bar & Grill. Over the following 30 years the drink has increased in popularity and can now be found across the State and in a variety of flavors and forms, but the original Maryland Orange Crush maintains its status and popularity among Maryland residents and visitors, especially in the warmer summer months. Despite acknowledging that the drink was created in Maryland, the Orange Crush was designated as Delaware's official state cocktail in August 2024.

### **Rationale:**

Senate Bill 562 will officially recognize what Marylanders already knew, and will bring the State the recognition it deserves for being the birthplace of the Orange Crush. This recognition is especially important on Maryland's coast where Delaware is a short drive away and Maryland is at a competitive disadvantage in terms of tax structure. Establishing the original Maryland Orange Crush will be good for tourism because it will give visitors one more reason to take a "tasty" Maryland vacation. Tourism is one of the State's top economic drivers, and it is an industry that thrives on messaging and marketing. Designating the original Maryland orange crush as the State's official cocktail may seem small, but it opens the possibility of inspirational new marketing messages to bring visitors to places like Ocean City to try an orange crush where it originated. Any tourism activity resulting from such a campaign brings economic activity and revenue to the State in the form of Sales and Use Tax revenue – including the 9% taxable rate on all orange crushes sold. In calendar year 2023, visitors to Maryland spent over \$20.5 billion, generating more than \$2.4 billion in state and local tax revenue. Investing in tourism brings a high return to our State, counties, and municipalities.

Commerce respectfully requests a favorable report on Senate Bill 562.

**SB0562 - MTC Testimony.pdf** Uploaded by: Matt Libber Position: FAV



March 10, 2025

Senator Brian Feldman Education, Energy, and the Environment Committee 2 West Miller Senate Office Building Annapolis, MD 21401

RE: SB0562 - State Designations - State Cocktail - Original Maryland Orange Crush

### Chairman Feldman,

My name is Matt Libber, and I am the Legislative Committee Chair for the Maryland Tourism Coalition (MTC). I am writing to you today to express MTC's support to Senate Bill 562. The Maryland Tourism Coalition is a trade organization with members representing all areas of tourism in the State of Maryland. Our mission is to support businesses and organizations that cater to the tourism industry through education, networking, and advocacy. We are writing to express our strong support for SB 562 to make the Original Maryland Orange Crush the official cocktail of Maryland.

This iconic beverage, which originated on the Eastern Shore, has become synonymous with our state's unique coastal culture and has the potential to serve as a valuable tool for boosting tourism and generating tax revenue.

Tourism is a vital component of Maryland's economy, and signature food and beverage experiences play a key role in attracting visitors. The Orange Crush is already a staple in waterfront bars and restaurants across the state, drawing countless visitors who seek an authentic Maryland experience. By officially recognizing this cocktail, Maryland can capitalize on its popularity and further promote it as a must-try regional specialty, encouraging both local and out-of-state tourism.

Additionally, the economic benefits of such a designation extend beyond tourism. The increased demand for Orange Crush cocktails would directly support local businesses, including distilleries, citrus suppliers, and hospitality establishments. With higher sales of the cocktail, the state would also see a natural boost in alcohol tax revenue, which can be reinvested into community programs, infrastructure, and economic development initiatives.

Other states have successfully leveraged their official cocktails to enhance their brand and attract visitors. Maryland has a unique opportunity to do the same by embracing a drink that already has deep roots in our state's culture and culinary identity.

I urge you to support this initiative and help solidify Orange Crush's status as an official symbol of Maryland pride and hospitality. Thank you for your time and consideration. I look forward to your leadership in making this a reality. We ask for a favorable report for this bill.



Respectfully submitted,

Mothew B Litter

Matt Libber Legislative Chair Maryland Tourism Coalition <u>mlibber@mdsoccerplex.org</u> 301-528-1480

**SB 562 - CBF - FAV.pdf** Uploaded by: Matt Stegman Position: FAV



Environmental Protection and Restoration Environmental Education

# Senate Bill 562 State Designations - State Cocktail - Original Maryland Orange Crush

Date:	March 13, 2025	Position:	FAVORABLE
To:	Education, Energy, and the Environment Committee	From:	Matt Stegman,
			MD Staff Attorney

Chesapeake Bay Foundation (CBF) **SUPPORTS** Senate Bill 562, which would designate the original Maryland orange crush as the State Cocktail.

Whether it's <u>restoring oyster reefs in the Saint Mary's River</u>, <u>cleaning oyster cages in Baltimore City</u>, planting riparian buffers in Frederick County, practicing regenerative farming methods in Prince George's <u>County</u>, or <u>fighting for policy change right here in Annapolis</u>, saving the Bay can work up a thirst. There are few better ways to enjoy the natural beauty and splendor of the Chesapeake Bay than with an original Maryland orange crush.

## CBF urges the Committee's FAVORABLE report on SB 562.

For more information, please contact Matt Stegman, Maryland Staff Attorney, at mstegman@cbf.org.

# SB562\_RestaurantAssoc\_Thompson\_FAV.pdf Uploaded by: Melvin Thompson



# Senate Bill 562

State Designations - State Cocktail - Original Maryland Orange Crush

March 13, 2025

### Position: SUPPORT

Mr. Chairman and Members of the Education, Energy, and the Environment Committee:

The Restaurant Association of Maryland strongly supports Senate Bill 562, which would designate the *Original Maryland Orange Crush* as the State cocktail.

Maryland's restaurants take pride in promoting local specialties to our customers, including blue crab, rockfish, oysters, Smith Island cake, and many other local favorites that our longtime customers and visitors savor. We support designating the *Original Maryland Orange Crush* as the State cocktail because it is a well-known Maryland favorite and originated in Ocean City. This designation will help to promote this refreshing beverage along with the Maryland wines, beer, and distilled products that many of our restaurants and bars also proudly offer to customers.

For these reasons, we respectfully request a favorable report. Cheers!

Sincerely,

Mehie R. home

Melvin R. Thompson Senior Vice President Government Affairs and Public Policy

# SB562\_HB1001 - MDA LOS.docx (1).pdf Uploaded by: Rachel Jones



Office of the Secretary Wes Moore, Governor Aruna Miller, Lt. Governor Kevin Atticks, Secretary Steven A. Connelly, Deputy Secretary The Wayne A. Cawley, Jr. Building 50 Harry S Truman Parkway Annapolis, Maryland 21401 mda.maryland.gov 410.841.5885 Baltimore/Washington 410.841.5846 Fax

### Maryland Department of Agriculture

### **Legislative Comment**

**DATE:** March 12, 2025

BILL NUMBER:	SB 562/HB 1001
SHORT TITLE:	State Designations - State Cocktail - Original Maryland Orange Crush
MDA POSITION:	FAVORABLE

This legislation designates the original Maryland Orange Crush as the State cocktail. The Maryland Department of Agriculture (MDA) supports this legislation as it will enhance value-added agriculture in our State and support local farmers and agricultural producers.

Many of Maryland's 20+ locally owned and operated distillers across the state produce vodka, a primary ingredient in the iconic Orange Crush. Although the oranges are imported, the use of a locally-made vodka infuses the spirit of Maryland agriculture into this hallmark cocktail.

The designation of the Orange Crush as the state cocktail will be embraced by local producers who will promote recipes that include Maryland-made vodka. The bill creates no fiscal burden on the State, but has great potential to boost the local economy for farmers and retailers alike. Additionally, the marketing of the brand "Maryland Orange Crush" could present more opportunities for interstate commerce. Cheers to locally grown and locally concocted craft creations!

MDA appreciates the Committee's consideration and requests a favorable report.

If you have additional questions, please contact Rachel Jones, Director of Government Relations, at <u>rachel.jones2@maryland.gov</u> or 410-841-5886.

**SB562 Testimony MTC.pdf** Uploaded by: Ruth Toomey Position: FAV



March 13, 2025

Senator Brian Feldman Education, Energy, and the Environment Committee 2 West Miller Senate Office Building Annapolis, MD 21401

RE: SB0562 - State Designations - State Cocktail - Original Maryland Orange Crush

### Dear Chairman Feldman,

My name is Ruth Toomey, and I serve as the Executive Director of the Maryland Tourism Coalition (MTC), the trade association representing Maryland's tourism industry. Our mission is to connect, educate, and advocate on behalf of our members, helping to elevate their businesses across the state. I am writing today to ask for your support in voting in favor of SB562, which would designate the Orange Crush as the official state cocktail of Maryland.

Tourism is Maryland's 11th largest private sector and contributes over \$2.4 billion in state and local taxes. In 2015, the Maryland Office of Tourism launched the 5 Senses of Tourism campaign, incorporating food and beverage into the "Taste" campaign. Iconic state designations like this one have proven to help attract visitors to specific destinations. For instance, people travel to Smith Island specifically for an authentic Smith Island Cake. Similarly, in a National Travel & Tourism Week campaign, we asked Marylanders what they associate with our state—and the Orange Crush was a top response, later becoming part of the Iconic Maryland Scavenger Hunt.

While the Orange Crush originated in Ocean City, it has grown to become a Maryland-wide phenomenon, beloved from the beaches to the mountains. Queen Anne's County even promotes its Crabs N' Crushes campaign to guide visitors to places where they can enjoy both crabs and the signature cocktail. Every year, Phillips Crab Deck in Baltimore celebrates Orioles Opening Day with "O's & Crushes," and Bmore Around Town hosts a popular Crush Bus Tour, now in its 10th year. This event, which sells out annually, takes participants on a tour of Maryland venues to discover the state's best Orange Crush cocktails, introducing patrons to new venues they often return to with friends and family.

The Orange Crush is not just a drink but a part of the Maryland experience. Designating it as the official state cocktail will undoubtedly drive more tourism and strengthen the state's economy. With the current 9% alcohol tax on each Orange Crush served, passing HB1001 would create a perfect opportunity for celebratory events across bars and restaurants, boosting both food and beverage sales. Additionally, retailers such as Route One Apparel will create commemorative Orange Crush shirts, further promoting the cocktail and Maryland's unique identity.

By designating the Orange Crush as the official cocktail, we can also stimulate new campaigns within liquor stores and distributors, spotlighting key ingredients like orange vodka. As a fun side note, Deep Eddy Vodka, one of the major brands used in the Orange Crush, produces its orange vodka with Domino Sugar, benefiting Maryland's local manufacturing industry.



I respectfully ask for your favorable consideration and support of SB562. Thank you for your time and for advocating on behalf of Maryland's tourism industry.

Sincerely,

Ruth Toomey Executive Director Maryland Tourism Coalition 336-254-4648 ruth@mdtourism.org

# 2025 SB562 Favorable MD Orange Crush.pdf Uploaded by: Susan Jones



March 11, 2025

The Honorable Brian Feldman Education, Energy, and the Environment Committee

RE: Senate Bill 562: State Designations – State Cocktail – Original Maryland Orange Crush

Position: Favorable

Dear Chair Feldman and Committee Members,

On behalf of 450 Ocean City hospitality businesses, I am writing to express our support of SB 562 to name Maryland the home of the Original MD Orange Crush. In 1993, childhood friends, Chris Wall and Lloyd Whitehead opened Harborside Bar & Grill. At the time, both were working at Phillips Seafood Restaurant. When a rustic waterfront bar space became available, the duo seized the opportunity. They took on every role—bartenders, cooks, and servers—bringing their vision to life.

During the winter downtime, they experimented with drink recipes and created this specialty cocktail. Made with fresh oranges, this cocktail is refreshing and delicious in the hot summer sun.

Restaurants all over the East Coast are creating their own versions of the orange crush, however, Ocean City, Maryland, is home to the original Orange Crush. Let's make it an official Maryland State Cocktail. We would appreciate the support of SB52.

Sincerely,

Susan L. Jones

Susan L. Jones Executive Director

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