

The Oneida County A-Z Food Tour

26 MUST-TRY DISHES CREATED BY LOCALS, FOR LOCALS (AND VISITORS!)

Overview

INSPIRATION

HOW, WHY & WHERE?

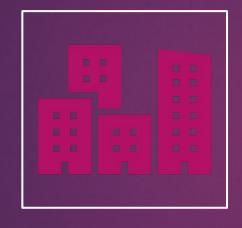
IMPLEMENTATION & EXECUTION



Inspiration



SEE Conference 2020



Foodie city/county



How, Why & Where?

HOW

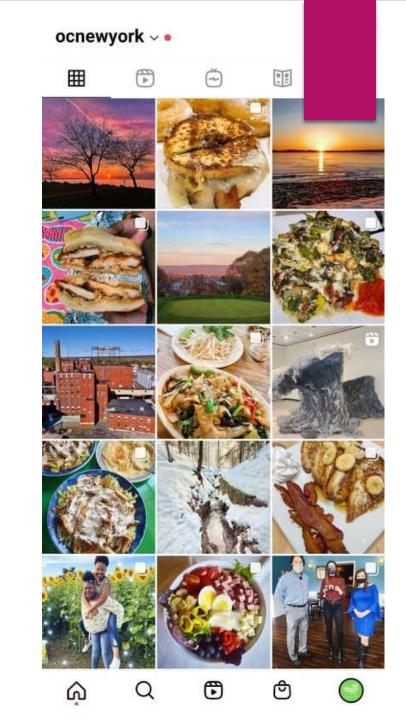
- Working with agency
- Pitching local media
- Internship opportunity

WHY

- Showcase ethnic diversity of local food
- Help bring more business to restaurants

WHERE

- Facebook
- Instagram



Implementation & Execution

Polled public

Looked through Crowdriff

Contacted restaurants

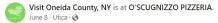
Clean feed & concise

4-month campaign

Promoted posts



FACEBOOK EXAMPLE



'U' is for Upside Down Pizza from O'SCUGNIZZO PIZZERIA in Utica! We didn't plan for upside down pizza to immediately follow tomato pie but like we've said, our area is passionate about food & O'Scugnizzo is no exception! This pizzeria was founded in 1914 by Eugeno Burlino, who came to Utica from Naples in the late 1800s. They were officially declared the 2nd oldest pizzeria in the country. Initially, he only sold tomato pie for a nickel!

When Eugeno died in 1958, his son, Angelo, took over. Angelo expanded their menu to include sandwiches & salads and even changed locations. 107 years later, O'Scugnizzo is still in business and they're a community staple. Angelo's sons, Steven and Mike, are the current co-owners and added the option to order their pizzas online. Now, people across the continental U.S. can order these famous pizzas!

But what's the difference between tomato pie & upside down pizza? With this style of pizza, traditional toppings such as sausage, pepperoni & onions are placed on the crust first. Those toppings are covered with a layer of mozzarella cheese. The pie is then topped with a layer of sauce after it comes out of the oven! The pizza, like traditional styles, is served warm, unlike tomato pie which is usually room temperature.

■ Like most, everyone has a preference on their favorite pie from O'Scugnizzo. I personally love the plain cheese. We also love having this pizza as a leftover because you can throw in a pan for a few minutes to warm up the crust and it tastes just as heavenly as when you eat it fresh! If you aren't into pizza, you can also order items like subs, pastas and deep-fried foods from here!

O'Scugnizzo Pizzeria is located on Bleecker Street in Utica and is open 7 days a week at 9am. We love the feeling of nostalgia you get when visiting this pizza shop and the pride the owners and staff take in their food. And don't forget to ship a pie to any of your friends and family who moved away but are still craving this delicious pie!

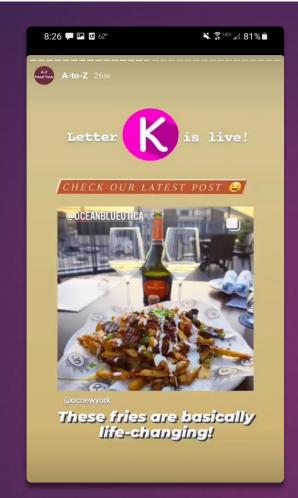


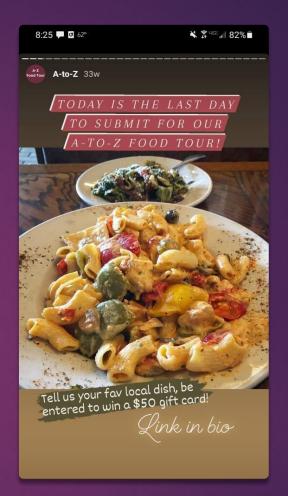


Darby D'Angelo, Travis Rabbers and 742 others

160 Comments 328 Shares







Liked by listenitsliz and 150 others

ocnewyork (%) 'K' is for Kennebec Loaded Fries at @oceanblueutica in Utica! Ocean Blue is the first (and only) rooftop restaurant in Utica and provides a unique ambiance for happy hours, brunch & dinner. They're an elevated seafood destination set in a spacious setting serving ovsters, craft cocktails & more. The owners of Ocean Blue are also heavily invested in our area which we love. They recently opened @ricksfamousburgers and have soon-to-open @nostrorestobar. Finally, they also have an online market called @lovablefoodmarket that allows anyone across the country to order some of their favorite dishes!

We discovered the Kennebec Fries when we were doing a video series last summer. The owners brought them out for the video & we've been hooked ever since. While they're considered an appetizer, we may or may not be guilty of eating these as a meal a few times The fries have seared tenderloin, cheese sauce, bacon & scallions but you can also sub lobster for the beef! As it seems is the theme of these posts. Ocean Blue had votes for a LOT of different dishes. Some other favorites include:

- -Lobster Roll
- -Chicken & Waffles (brunch!)
- -Bang Bang Cauliflower

Ocean Blue is a restaurant that we love having in our community because it is truly so unique. Aside from being a prime location for dinners and brunch, they're also ideal for special occasions and events like showers or birthday parties. They are open 7 days a week & are currently requiring a reservation for dining in. We love visiting here all the time but it's so fun to sit on the patio when the weather warms up. Stop by and tell us what your favorite dish is... And don't forget to visit and support their other businesses in Utica!

darbysdailyeats @@



Instagram Examples

RESULTS

Ad Set Name	• Results	Reach	Impressions	CTR (All)	Clicks (All)
A-Z dine out interests Expansion On- exclude fans	60,666 Post Engagements	109,967	747,600	11.06%	82,704
> Results from 1 ad set 10	60,666 Post Engagements	109,967 People	747,600 Total	11.06% Per Impressions	82,704 Total



Challenges

- Lack of coverage
- Covering all cities in county/poll results
- Organizing & choosing
- Lack of high-res photos
- Time-consuming
 - Post creation
 - Visiting restaurants





How I Used Crowdriff

- SEE Conference as inspiration
- High-res photos
- Uploaded to Crowdriff
- Pulled imagery into our website





Conclusion

- Creating blog
- Monthly newsletters
- Instagram Story Highlight
- Instagram Guide
- <u>Reels</u>
- Link in bio





Our environment

Challenges	Opportunity			
 No paid media 7 local area stakeholders Limited interstate travel due to state border closures and lockdowns No international travel 	 Underutilised channels New audience of locals State tourism campaigns to leverage New direct flight routes into the region 			



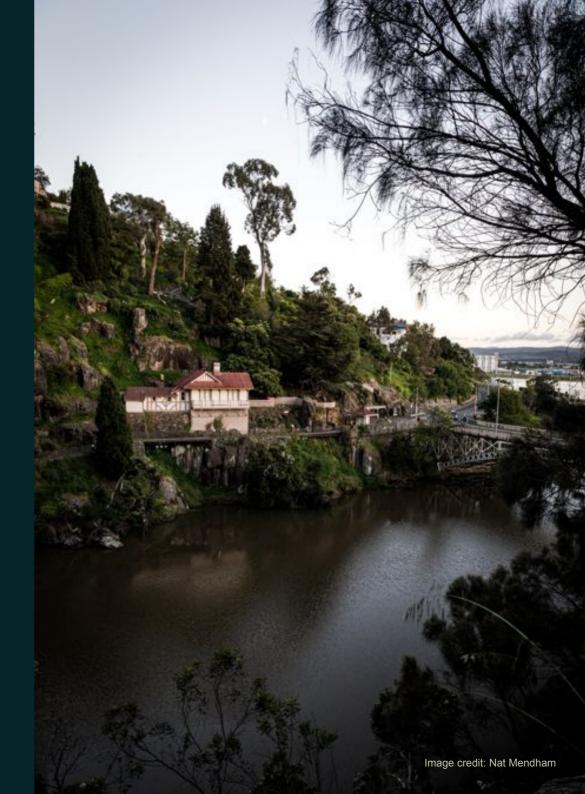








How we leveraged our opportunities





Under Utilised Channels:

Overarching goal: Maintain steady growth and engagement across our owned online channels to build awareness of Northern Tasmania to intrastate & interstate markets.



Social Media: For the content to be a key source of travel **inspiration** for Northern Tasmania.

Website: to be a vital source of USeful information for both consumers and industry.



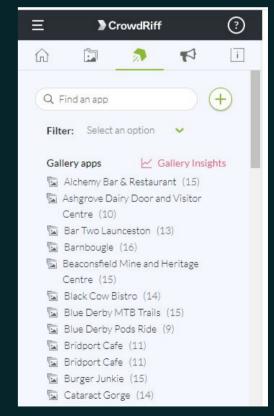


Used Social Publisher

- Sourcing content
 - Created product and region lists to help locate and find content for key product when searching in Crowdriff.
- Created a roster around our key local area stakeholders
 - This ensured that sharing content equally across the areas we represent and adding value for those stakeholders.
- Created product specific galleries
 - This helped easily find and store content of operators.







Used Social Publisher

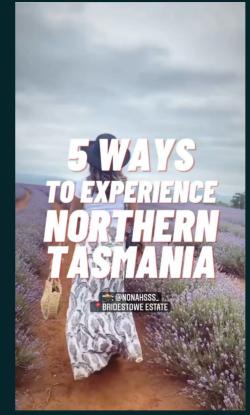
Focused on interesting UGH perspectives

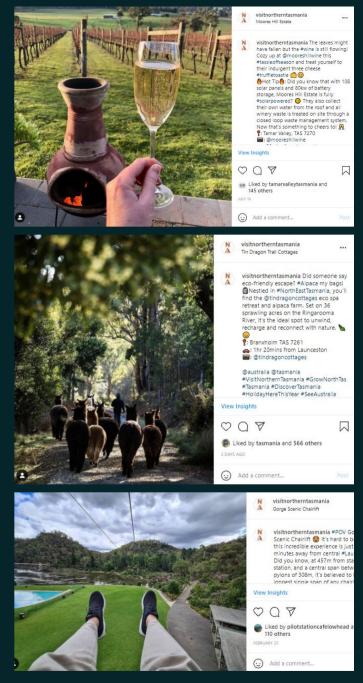
 Favoured POV style images with people in the photo showcasing the experience and helping the audience imagine themselves there

Created a variety of content

Resulted in:

44% growth in followers over 10 months (avg. 3.7% growth per month)







State Tourism Campaign: Make Yourself at Home

- State tourism agency (Tourism Tasmania) campaign: Make Yourself at Home:
- Aim: to encourage locals to holiday at home and explore their state.
- Provided insights and product recommendations for the campaign.
- Leveraged and repurposed the campaign activity for our region.





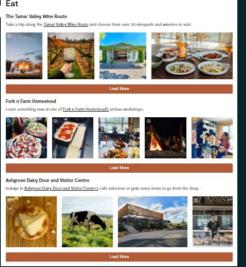


State Tourism Campaign: Make Yourself at Home

• Leveraged and repurposed the ca to the transposed the ca activity for our region.

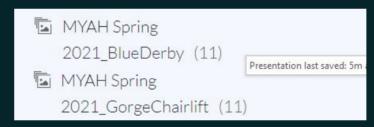


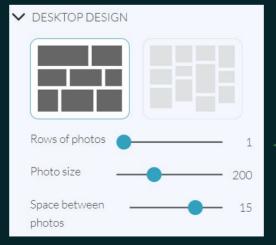












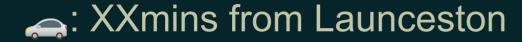


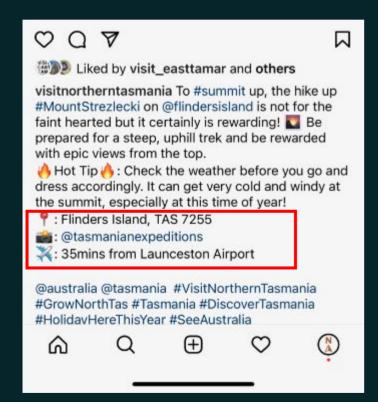
Tip: Minimum of approx. 11 images in Gallery required

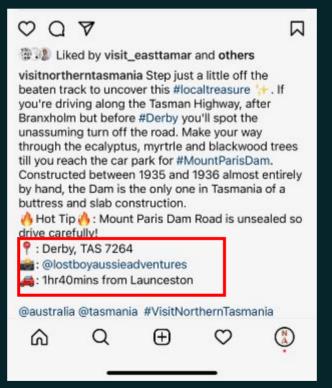


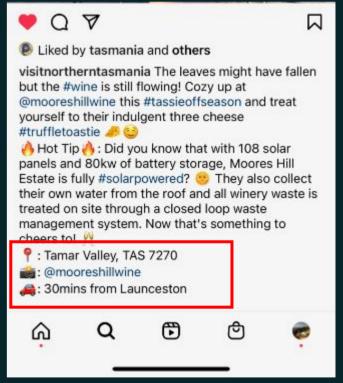
New Direct Flight Routes into Launceston

Incorporated a time element in all posts to reinforce easy access to regional activities from Launceston:











New Direct Flight Routes into Launceston

Seen a shift in our followers corresponding with the new flight routes from Perth, Adelaide and Brisbane.

January 2021



October 2021





Other results

Content is starting to be shared in local groups

