LOCAL SEAFOOD SUMMIT | PROGRAM

The 3rd Local Seafood Summit celebrates the creativity and entrepreneurial spirit of small-scale and community-based seafood businesses committed to strengthening our local, regional, and national food systems. It is an opportunity to showcase progress within the Local Catch Network, expand the community, and gain practical skills and knowledge that can help seafood businesses thrive.

Portland, Oregon | The Redd on Salmon Street
3RD LOCAL CATCH SEAFOOD SUMMIT
Adding value(s) to a transforming seafood system

October 6 - 7, 2019 | The Redd on Salmon Street | Portland, Oregon

SUMMIT PROGRAM

DAY 1 | OCTOBER 6

8:00 – 9:00 am  Registration, Breakfast, & Swag Swap Setup

9:00 – 9:30 am  Welcome
   Joshua Stoll, University of Maine
   Kelly Harrell, Sitka Salmon Shares
   Taylor Witkin, Local Catch Network [Coordinator]
   Colles Stowell, One Fish Foundation [Moderator]

9:30 – 10:15 am  Keynote
   Willie Frank III, Nisqually Tribal Council
   Bob Iyall, Medicine Creek Enterprise Corporation
   Buck Jones, Columbia River Inter-Tribal Fish Commission

10:15 - 11:15 am  Marketplace of Ideas
   Summit participants will have two minutes to introduce themselves, share an idea, project, or challenge and then present an “ask” to the group.

11:15 – 12:30 pm  Lunch with Fisherpoet interlude
   Commercial fishermen and poets from the renowned Fisherpoets Gathering based in Astoria, OR will share their poetry, prose, and song

12:30 – 1:45 pm  Session I: Workshops
   Learn about the business of CSFs, supply chain relationships, and new business approaches that honor the ocean.
   - MAIN HALL - Exploring the Skipper Otto & Sitka Salmon Shares CSF Model
   - BOARD ROOM - The Costs and Benefits of Bringing Underutilized Species to Market
   - ALCOVE - Footprints and Fingerprints: Climate Change & Fisheries
   - KITCHEN - Sea to School: Sourcing Sustainable Seafood for School Lunches

1:45 – 2:00 pm  Break (Snacks and coffee available in the Main Hall)

2:00 – 3:15 pm  Session II: Workshops
   Learn about the business of CSFs, supply chain relationships, and new business approaches that honor the ocean
- MAIN HALL - Scaling Up: Using People, Place, and Purpose to Grow Business in the Current Seafood Landscape
- BOARD ROOM - Skipper Otto's: Managing the Local Seafood Business
- ALCOVE - Whither the local consumer?
- KITCHEN - The Value(s) of a Frozen Fish: A Blind Challenge for Consumer Preferences and Perceptions

3:15 – 3:30 pm Break (Snacks and coffee available in the Main Hall)

3:30 – 3:45 pm Fisherpoet interlude

Commercial fishermen and poets from the renowned Fisherpoets Gathering based in Astoria, OR will share their poetry, prose, and songs

3:45 – 4:30 pm Marketplace of Ideas Extended

As an extension of the Marketplace of Ideas, summit participants will share two-minute presentations about their businesses, ideas, challenges, and opportunities

4:30 – 5:30 pm Swag Swap & Marketplace Happy Hour

Mingle, drinks, silent auction, exchange merchandise, and continue the day’s discussions

5:30 – 9:00 pm Local Seafood Soiree and Celebration

Join us for a sampling of seafood caught by summit participants prepared by local chefs.

Maylin Chavez, Olympia Oyster Bar + Port Orford Sustainable Seafood
Derek Hansen, Jacqueline + Kenai Red Fish Co.
Jake Harth, Erizo + Blue Siren Shellfish Co.
Eli Marroquin, Portland Pupusa’s and Tacqueria + Trefin Day Boat Seafood + Blue Evolution
Kirk Hardcastle, Grill Master + Sitka Salmon Shares + Seafood Producers Co-op + Georgetown Island Oyster Co

**DAY 2 | OCTOBER 7**

8:00 – 8:45 am Coffee & light breakfast

8:45 - 9:00 am Welcome & Fisherpoets

9:00 – 11:30 am Local Catch - Charting the Course Ahead

Julianna DiTomasso of NAMA gives an interactive review of the Local Catch Network. The purpose for this session is to highlight concrete opportunities for collaboration and plant the seed for new engagement.

PART I (10 min) - Where is the Local Catch Network today? What is its current function?

PART II (20 min) - Four short stories of current opportunities, which lead into World Cafe-style breakout groups.
Joshua Stoll, *University of Maine*: Networking at home and abroad
Taylor Witkin, *Local Catch Network*: Local Catch Seafood Finder
Kevin Scribner, *Forever Wild Seafood*: Community Accountability
Hannah Heimbuch, *Real Food Challenge*: Hub for institutions

**PART III (60 min)** - World Cafe Breakout: Summit participants choose a group and topic to dive into and help explore further. Each group has a facilitator (from Part II) and notetaker.

**PART IV (30 min)** - Groups report back

11:45 – 12:45 pm  Lunch

12:30 – 12:45 pm  Seafood Documentary Trailer Screenings

1:00 – 2:15 pm  **Session III: Workshops**

*Learn about the business of CSFs, supply Chain relationships, as well as new business approaches that honor the ocean.*

- **MAIN HALL** - Exploring the Fishadelphia model: Thinking about issues of affordability, access, and equity in local seafood
- **BOARD ROOM** - SEA + TECH: Technology to support direct seafood marketing
- **ALCOVE** - Weathering the Storm: An Essential Resilience Toolkit for Small and Medium-Scale Fishing and Seafood Businesses
- **KITCHEN** - Managing a Restaurant Supported Fishery: Revitalizing the Catch of the Week

1:00 – 2:15 pm  **The Redd West - Food Hub Tour**

*Take a tour of The Redd West, a working hub for the regional food economy*  
(Note: Limited to 20 participants - sign up at check-in on Day 1)

2:15 – 2:30 pm  Break *(Snacks and coffee available in the Main Hall)*

2:30 – 3:45 pm  **Session IV: Workshops**

*Learn about the business of CSFs, supply Chain relationships, and new business approaches that honor the ocean.*

- **MAIN HALL** - Get your Tunas in a Row: Why Marketing Success Can Only Happen Through an Organized Fishing Community
- **BOARD ROOM** - Fishing Business Health Assessment: How to Chart a Course Towards Sustainability and Resilience
- **ALCOVE** - Beneficial vs. Harmful Aquaculture: Where do we draw the line?
- **KITCHEN** - Culinary Engineering: A San Diego case study for increasing the value of landings by expanding the city’s seafood palate

3:45 – 4:00 pm  Break *(Snacks and coffee available in the Main Hall)*

4:00 – 5:00 pm  **Reflections**

  Kiera Vandeborn, *TBuck Suzuki Environmental Foundation*
  Julianna DiTomasso, *NAMA*

5:00 – 5:30 pm  **Closing Words & Adjournment**
The 3rd Local Catch Summit was made possible by the generous support of the summit steering committee.

Kelly Harrell, *Sitka Salmon Shares*
Julianna Fischer, *Northwest Atlantic Marine Alliance*
Amber Mae Paterson, *The Fishmongers Wife*
Tyson Rasor, *Ecotrust*
Kevin Scribner, *Forever Wild Seafood*
Joshua Stoll, *University of Maine*
Brett Tolley, *Northwest Atlantic Marine Alliance*
Kiera Vandebove, *TBuck Suzuki Environmental Foundation*
Daniella Williams, *Neighborworks Umpqua*
Taylor Witkin, *Local Catch Network*
Colles Stowell, *One Fish Foundation*

**ABOUT THE NETWORK**

The Local Catch Network (LCN) is a community-of-practice made up of fisherman, organizers, researchers, technical assistance providers, and engaged citizens from across North America who are committed to providing local, healthful, low-impact seafood via community supported fisheries and direct marketing arrangements in order to support healthy fisheries and the communities that depend on them.