



LOCAL CATCH
NETWORK

4th LOCAL
SEAFOOD
SUMMIT

OCTOBER 2-3, 2022
GIRDWOOD, ALASKA

Local Seafood Soirée

Celebrating North America's
local seafood bounty
and community

Guest Chefs

Chef Lexa Joy Gokey

Bridge Seafood

Anchorage, Alaska

Raised in Roseburg, Oregon, Chef Lexa Joy Gokey credits her love of cooking and baking to her late grandmother. She studied at the Atlanta Art Institute Culinary Program before relocating to Eagle River, AK. From here she followed her passion for food, gaining experience at Glacier Brewhouse, Ginger and Everett's and eventually found The Bridge Seafood, where excellent food and hospitality go hand in hand. She loves working with fresh Alaska seafood, and through The Bridge Seafood she has enjoyed several opportunities to give back to the community. From 2016-2021, she participated in The Accidental Gourmet cooking class series, The Wine and Food Festival to benefit the American Cancer Society, and 10 Chefs for Causes. She has worked with the ProStart Culinary Program for high schoolers, judging the state competition and the Anchorage School District's Career, College and Life Ready Program which provides internships to inspire and show young culinarians how food and hospitality can bring a community together. Today, she is the Executive Chef of The Bridge Seafood.

Chef Kirsten Dixon

Within the Wild Alaska Adventure Lodges

Alaska

Kirsten has been cooking in the backcountry of Alaska for more than twenty years. She is a passionate culinary student, educator, and an avid gardener. Kirsten spends most of her time at Winterlake Lodge, where she frequently teaches cooking classes in the kitchen or gives tours of the herb garden. Kirsten attended culinary school at the Cordon Bleu in Paris, and she holds a master's degree in gastronomy (food history) from Adelaide University in Australia. She has published several cookbooks, including The Winterlake Lodge Cookbook for which she was awarded "Best Female Chef USA" at the Gourmand International Cookbook Awards in 2004.

Chef Natalie Janicka

Twisted Spruce Kitchen

Anchorage, Alaska

Originally from Northern California, Natalie started cooking in 1989 at a variety of restaurants in Northern California. After attending Dubrulle French Culinary School in Vancouver, B.C., Anchorage soon became her home where she embraced the unique tastes and textures that make Alaska such a special place. Over the last 25 years, Natalie has worked at some of Anchorage's most successful and favorite restaurants, including Snow City Cafe, Haute Quarter Grill and the Bear Tooth Theatrepub & Grill. Today, she owns and runs Twisted Spruce Kitchen which hosts local food tours and cooking and preservation classes.

Seafood Suppliers

Catch 49

Homeport: Anchorage, Alaska

Catch 49 is a Community Supported Fishery based in Anchorage, Alaska and is a program of the Alaska Marine Conservation Council. Catch 49 buys its seafood from local Alaska fishermen, including Captain Tom Minio who has been fishing for scallops out of Kodiak for 40 years. Captain Tom and the F/V Provider catch, shuck, clean, size-sort, box and rapid-deep-freeze the Alaska Weathervane within four short hours of capture. This process locks in the Weathervane's natural sweet flavor and delicate texture for scallop connoisseurs to enjoy around the world, from the remote pristine icy waters of Alaska.

Learn more: catch49.org



Alaskans Own

Homeport: Sitka, Alaska

Alaskans Own is Alaska's first and oldest Community Supported Fishery. Created in 2011 by Sitka-based fisherman Linda Behnken and the Alaska Longline Fishermen's Association (ALFA), Alaskans Own was started to help local fishermen get a fair price for their catch and make it easier for local Alaskans to buy local Alaska seafood. All revenue generated from Alaskans Own's seafood sales is reinvested in ALFA's programs to promote fishery sustainability and community resiliency, including the Fishery Conservation Network and Seafood Donation Program.

Learn more: alaskansown.com



Honeywilya

Homeport: Petersburg, Alaska

Husband and wife team, Lynn and Maria Steyaart, own and run Honeywilya - a small trolling operation based out of Petersburg, Alaska. Lynn spends the summers fishing throughout Southeast Alaska while Maria coordinates their Community Supported Fishery in Vermont and handles seafood deliveries at local farmers markets and at retail stores and restaurants in Vermont and New Hampshire. They are deeply committed to providing the highest quality seafood to their local New England community and sharing the bounty and beauty of Southeast Alaska.

Learn more: honeywilyafish.com



NE Young Fishermen's Alliance

Homeport: New England

The New England Young Fishermen's Alliance was formed in 2021 to offer business support, training, and networking opportunities to young, experienced fishers in Maine, New Hampshire, and Massachusetts as a response to the "graying of the fleet" phenomenon. The Alliance also helps to increase young industry participation at both state and regional regulatory meetings that encourage industry input when developing regulations and industry standards at public hearings.

Learn more: facebook.com/neyoungfishermensalliance/

