



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 Patrick Hoogerhyde

Bridge Seafood Restaurant Anchorage, Alaska

Chef Patrick Hoogerhyde was raised in King Salmon, Alaska on subsistence salmon and wild game. He came to understand the importance of properly cooking and preparing food. The freshness and quality of that time in his life is etched into his passion for cooking. Upon graduating from Western Culinary Institute in Portland, Oregon and honing his skills for five various venues including the Multnomah Athletic Club, Patrick returned to define his future with food. Since then, Patrick has worked at some of Anchorage's most celebrated dining establishments, including The Marx Bros. Cafe, Crow's Nest, ORSO, and Glacier Brewhouse.

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

Skipper Otto



Homeport: Vancouver, British Columbia

Skipper Otto is a Community Supported Fishery founded by Sonia and Shaun Strobel in 2008 to help Skipper Otto (Shaun's dad) have a more fair market for his catch and make it easier for people in their community to access local seafood. Since then, Skipper Otto has grown to include dozens of fishing families harvesting a wide range of products and delivers to seafood lovers throughout Canada.

Learn more: skipperotto.com

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/