LOCAL SEAFOOD SUMMIT

LOCAL CATCH NETWORK

NOV 2025 · GULF SHORES, ALABAMA

Summit Session Descriptions

November 10-11, 2025
The Lodge at Gulf State Park

Monday | November 10, 2025

Session I | 12:00 - 1:00 PM

(Re)Connecting Consumers to Local Seafood Producers | Gulfview Ballroom III

Join us while we discuss how and why building a connection between consumers and the local seafood industry is vital to the longevity and sustainability of the industry and our local fishing communities. We will take a look at Audubon GULF, CRCL, and NOLA FPC's various histories and perspectives on the industry and sustainability, and examine efforts across the three organizations to connect consumers, restaurateurs, and business owners with Louisiana seafood and fishermen. There will be an emphasis on the collaborative Louisiana Seafood Passport, an initiative intended to help consumers readily find local restaurants who proudly support the local seafood industry.

Session Panelists

Rachel Kimmel – Gulf United for Lasting Fisheries (GULF), Audubon Nature Institute

Brynn Comeaux – New Orleans Food Policy Council (NOLA FPC)

Fiona Lightbody – Coalition to Restore Coastal Louisiana's (CRCL) Oyster Shell Recycling Program

African American Contributions to NC Seafood | Gulfview Ballroom IV

The North Carolina seafood industry has been significantly influenced by diverse cultural and racial groups throughout history, yet public awareness of ethnic diversity in fisheries is scant. NC Catch's project "African American Contributions to the North Carolina Seafood Industry" highlights the role of African American fishermen, processors, retailers, and restaurateurs in providing local seafood to consumers. Our goal in raising public awareness about people of color who provide local seafood is to support Black owned businesses, foster empathy, and help build more inclusive communities.

Session Panelists

Shelby White (Moderator) – NC Catch & Extension Specialist with the Virginia Institute of Marine Science.

Barbara Garrity-Blake – NC Catch & Duke Marine Laboratory

Captain John Mallette – Southern Breeze Seafood Market

Chef Jamie Davis – The Hackney

Herman and Quinetta "Mermaid Q" Manley – Crackn' Crab Seafood

"Seafood to School" is So Much More | Live Oak I

Getting seafood into schools is not just a way to build a new consumer base, but also a way to develop new markets for underutilized species and new opportunities for local seafood businesses.

Session Panelists

Kyle Foley (Moderator) – Gulf of Maine Research Institute

Susan Olcott – Maine Coast Fishermen's Association

Eryn Domeyer – Tre-Fin Dayboat Seafood

Brandy Dreibelbis – Chef Ann Foundation

Beyond the Dock: Bridging Gaps in Seafood Processing and Marketing | Live Oak II

Seafood has long been a cornerstone of coastal communities, providing cultural, nutritional, and economic value. Yet, the seafood industry faces growing challenges—from inflation and international competition to recurring natural disasters—that threaten its sustainability. This panel explores how innovation in direct marketing, eCommerce, and value-added processing is creating new opportunities for small businesses and revitalizing local economies.

The session will feature three case studies that highlight the power of blending tradition with innovation. First, we'll examine the logistical complexities of operating a seafood processing facility in a remote Alaskan community with limited basic infrastructure such as docks and tender operations. Next, we'll turn to Louisiana, where a collaborative effort between the LSU AgCenter, Louisiana Sea Grant, and the Twin Parish Port Commission led to the creation of the Louisiana Direct Seafood (LDS) program. Additionally, learn how LSU AgCenter's Seafood Processing Demonstration Lab is empowering industry members through hands-on training in value-added processing, direct marketing, and strategies.

Session Panelists

Thomas Hymel – LSU AgCenter and Louisiana Sea Grant

Amanda Wlaysewski – Kvichak Fish Co. & Nakeen Homepack

Focus Group on Occupational Safety and Health in the U.S. Seafood Industry | Live Oak III

This session invites seafood harvesters, processors, aquaculture workers, advocates, and researchers to join one of several small group discussions about worker safety and health in the U.S. seafood industry. These focus groups will be led by researchers from Johns Hopkins University as part of an ongoing research project. These conversations will help identify shared priorities, regional differences, and concrete recommendations for improving worker safety and well-being. We invite attendees to participate in focus groups that explore the safety and health challenges facing workers in the fishing, aquaculture, and processing sectors. Participants' views and group discussions will contribute to our research project about occupational safety in the U.S. seafood industry.

To request permission to join a focus group, please contact Dave Love by email (dlove8@jhu.edu) or text (919-619-8329).

Focus Group Organizer

Dave Love – Johns Hopkins University

Session II | 2:00 - 3:00 PM

International Small-Scale Fisheries (SSF) Guidelines: From Voluntary Framework to Implementation | Gulfview Ballroom III

Industrial ocean sectors are marginalizing and disenfranchising small-scale fishing, yet an international framework for small-scale fishing rights and principles is at our disposal. Join us in contextualizing global recommendations into our community-based fisheries work by putting the global voluntary guidelines on small-scale fisheries into practice. We will discuss concrete examples from western and eastern seaboards of the United States, including Alaska and Puerto Rico.

Session Panelists

Melanie Taikupa Brown – Indigenous Commercial Fisher & SalmonState

Jason Jarvis – Rhode Island fisherman & NAMA Board President

Jesse 'Buck' Jones – Columbia River Inter-Tribal Fish Commission, Citizen of the Cayuse Nation & LCN Executive Committee

Nicolás Gómez Andújar – Asociación Pesquera de Culebra & Mujeres de Islas Inc.

Fishermen on the Frontlines: Community-Led Climate Solutions in the Gulf of Alaska | Gulfview Ballroom IV

As climate change reshapes Alaska's marine ecosystems and coastal communities, it is critical that adaptation planning is rooted in the values of community-based fisheries. This presentation explores how fishermen-led climate planning assesses vulnerabilities in the ecosystem, infrastructure, and workforce—while co-developing solutions that align with the principles of fair access, equitable seafood systems, and cultural values. Updates are given from the active project in two Alaska communities and attendees will be able to participate in a mini-workshop where they develop their own place-based adaptation strategies.

Session Panelists

Kinsey Brown – F/V Lucid Dream & Alaska Marine Conservation Council

Natalie Sattler – Alaska Longline Fishermen's Association

Reeling in Opportunity: How Ports Can Power Local Fishermen's Markets | Live Oak I

Are you interested in starting a fishermen's market in your community? This session will provide guidance on starting a program in partnership with your local port, focusing on using the port's resources and aligning with its mission. Key points include: building your program proposal, working with community partners, and creating the market structure and guidelines. Using our experience running Bellingham Dockside Market, we will share our lessons learned to help get you started.

Session Panelists

Cari Chan – Bellingham Dockside Market, Port of Bellingham

Stephanie Wiley – Port of Bellingham

Adding Value to Communities via 100% Fish Utilization | Live Oak II

Panelists will discuss the ways they are creating additional income streams from underutilized fish parts. We will showcase how seafood upcycling generates economic impact on local communities in the Pacific, Northwest, and Gulf Coast. Participants will discuss how various segments of the seafood supply chain (including small-scale operators, mid-chain restaurants/retailers, and major processors, non-profit organizations, and academic/research institutions) can contribute to furthering the Blue Economy with 100% Fish.

Session Panelists

Darlene Khalafi – Local Ocean Seafoods & MBA in Sustainability Candidate at Bard College

Chef Dana Honn – Nikkei Izakaya, Tempero's Kitchen, Shrimp Aid & Louisiana Shrimp Festival

Jhana Young – Conservation International Hawai'i

Kristen Penner – Oregon Coast Visitor's Association & Oregon Ocean Cluster

Mike Nelson – GW Fins

Seafood to School Networking & Facilitated Roundtable | Live Oak III

Join this networking session for those involved in Seafood to School work from across the country to share stories, lessons, challenges and successes. This will be a facilitated roundtable discussion with the goal of getting feedback on how to create a cohort of those working in the space going forward to share experiences and resources.

Roundtable Organizer

Susan Olcott – Maine Coast Fishermen's Association

Session III | 4:00 - 5:00 PM

Catch the Rising Tide: Community Engagement for Seafood with Values | Gulfview Ballroom III

Attendees will learn about the successful community engagement from the Slow Fish Rising Tide blueprint for connecting their business to a broader community via direct community engagements. We'll showcase past events ranging from KNOW FISH Dinners, Chefs Camps, Seafood Throwdowns and more. They'll also learn how coordinating these events with like-minded networks like Slow Fish North America and Slow Food USA can provide a bigger platform for showcasing their products and values.

Session Panelists

Chef Dana Honn – Nikkei Izakaya, Tempero's Kitchen, Shrimp Aid & Louisiana Shrimp Festival

Captain Lance Nacio – 4th Generation Fisherman & Anna Marie Seafood

Seth Stewart – Yakobi Fisheries

Colles Stowell – One Fish Foundation & Slow Fish North America

Safeguarding the Shoreline: Innovative Solutions for Coastal Access and Working Waterfronts | Gulfview Ballroom IV

Fishing communities across the country face challenges around sustaining and improving coastal access and working waterfronts. This roundtable discussion will share examples of strategies that have been used in Maine, Puerto Rico, and Alaska to support access and working waterfronts, ranging from creative collaborations with land trusts and other partners, state legislative changes, land banks, statewide inventories, and more. The moderators will also invite participants to share their own stories.

Roundtable Panelists

Marissa McMahan (Co-Moderator) – Manomet Conservation Sciences
Emmanuel Maldonado-González (Co-Moderator) – PhD Candidate (Integrated Coastal Studies), East Carolina University
Nicolás Gómez Andújar – Asociación Pesquera de Culebra & Mujeres de Islas Inc.
Kinsey Brown – F/V Lucid Dream & Alaska Marine Conservation Council
Jessica Bonilla – Master's Student (Marine Policy), University of Maine
Emily Farr – Manomet Conservation Sciences

From Coast to Coast: Charting a Course for the Next Generation of the Commercial Fishing Industry | Live Oak I

This panel will bring together leaders from workforce development programs across the U.S. to share insights, challenges, and strategies for supporting the next generation of commercial fishermen and women. Designed for organizations working in fisheries education and training, the session will foster cross-regional dialogue on building resilient, inclusive, and collaborative industry pathways.

Session Panelists

Maité Duquela – National Future Fishermen Coalition
Natalie Sattler – Alaska Longline Fishermen's Association
Andrea Tomlinson – New England Young Fishermen's Alliance
Raymond Rowell – Cape Cod Commercial Fishermen's Alliance & Fisherman
Shaye Rooney – The Commercial Fisheries Center of Rhode Island
Sara Mirabilio – North Carolina Sea Grant
Bella Dziak – New England Young Fishermen's Alliance

Melting the Mysteries of Frozen Seafood: Results and Consumer Insights Over a 2-year Shelf Life Study | Live Oak II

Frozen seafood is a highly sustainable product that can cut carbon emissions, has a long storage/shelf life, and can help the viability of small producers and retailers. Past research shows that, in blind studies, consumers find frozen seafood to be as good as, if not better, than fresh (never frozen) products. In this session our project team will share research and results about shelf life of frozen seafood, how long it can remain acceptable to consumers and retain product quality, while also providing direct consumers insights and about the seafood habits of over 600 participants.

Session Panelists

Jamie Doyle – Oregon State University, Oregon Sea Grant
Tyson Rasor – Ecotrust

Stormy Seas on the Horizon: Resilient Conflict Management on and off the Water | Live Oak III

Conflict is a weekly, if not daily, part of our professional lives, and sadly, navigating conflict is not often taught. Our session will focus on sharing existing mediation and conflict coaching programs available to fishing and aquaculture businesses, and how to access or advocate for these resources in your state. Learn how the national network of USDA agricultural mediation programs, which was born out of the farm crisis of the 1980s, can be expanded to harvesting, processing, and distribution businesses in the seafood industry.

Session Panelists

Jessica Gribbon Joyce – University of Maine, Local Catch Network

Lucy Wess, Esq – University of Maine, Cooperative Extension/Maine Agricultural Mediation Program

Leslie Forstadt, PhD – University of Maine, Cooperative Extension (non-presenting session contributor)

Happy Hour Sessions | 5:30 - 7:00 PM

Consider joining one of the happy hour sessions hosted by LCN members and Executive Committee members! Grab a drink or snack at the bar, and head over to the rooms for informal conversations, learning, and networking. Please note the Louisiana Food Policy Council event is targeted for industry members who work in the State or Gulf region, while the other two events are open to all geographic regions.

Building the Foundation for a Healthy Community Marketplace | Live Oak I

Why does cooperation in the seafood industry seem so easy to envision, and yet, so damn hard to really do? Many small-scale, independent fisherfolk have found success selling their products and maybe reselling others' products to folks in their communities or via overnight shipping. But is there more to gain from a cooperative approach to processing, branding and selling seafood to their communities? Is developing social capital in the fishery (guided by shared commitment and rules) a necessary component for obtaining and managing shoreside infrastructure? This session will talk about some of the challenges to real cooperation in the seafood industry and spotlight how community-centered organizations like San Diego Fishermen's Association, Chatham Harvesters Cooperative, and NH Community Seafood have worked together to address some of those challenges while supporting their communities, their businesses and their fisheries.

Hosts

Peter Halmay – San Diego Fishermen's Working Group (Participating Remotely)

Jordyn Kastlunger – Rhode Island Seafood & Tuna Harbor Dockside Market

Brett Tolley – Chatham Harvesters Cooperative

Andrea Tomlinson – New England Young Fishermen's Alliance (formerly NH Community Seafood)

Louisiana Food Policy Council – Seafood Working Group | Dogwood

Newcomers are encouraged to attend! This session is a social break-out and happy hour for Louisiana-based fishers, fishery professionals, and food systems advocates to set the policy and legislative priorities for the Louisiana Seafood Working Group. All are welcome to mingle, talk about on-going fisheries work in Louisiana and dream up positive legislation for the 2026 legislative session. Other adjacent coastal states are welcome to join us to talk about shared challenges and opportunities.

Host

Marguerite Green – Louisiana Food Policy Council

Seafood Accelerator and Innovation Lab (SAIL) Mentorship Information Social | Cypress

SAIL into Happy Hour! Ever wondered what the SAIL Mentorship program is really like? Join founding mentors Chris Kantowicz and Sonia Strobel, plus alumni of the Mentorship Program for a no-pressure, good-vibes conversation over snacks and drinks. Ask anything: Am I a fit for this program? How tough is the application? What's it really like to have a mentor in your corner? Come for the candid stories, stay for the connections, and leave knowing if SAIL Mentorship is the right next step for your seafood business. Not sure you're ready for Mentorship just yet? SAIL Catalyst Program Coordinator Tyson Rasor will also be on hand to answer questions about this business support program designed for broad, high-level business support for earlier stage businesses. To learn more about both programs, visit the LCN website.[1]

Hosts

Sonia Strobel – Skipper Otto

Chris Kantowicz – Skipper Otto

Tyson Rasor – Ecotrust

Tuesday | November 11, 2025

Session IV | 9:45 - 10:45 AM

Money Talks Fish – Access to Capital for Your Seafood Business | Gulfview Ballroom III

Running a seafood business comes with unique financial challenges—from covering day-to-day expenses to finding the capital needed to grow. In this session, you'll hear from both industry peers and a nonprofit fisheries lender about what's worked (and what hasn't) in financing operations, why traditional industry practices may fall short, and how to prepare yourself to successfully access capital. Together, we'll explore real-world strategies and collaborative solutions to keep your business—and your crew—thriving.

Session Panelists

Seth Stewart – Yakobi Fisheries LLC

Noah Strouse – California FarmLink

[1] https://localcatch.org/seafood-accelerator-innovation-lab/

Pier-to-Peer Knowledge Sharing | Gulfview Ballroom IV

Stories from multi-generational seafood industry families trying to sustain their businesses by diversifying into another sector that has its own unique opportunities and challenges.

Session Panelists

David Aparicio – Oyster Bros

Chris Nelson – Bon Secour Fisheries Inc.

Russell "Rusty" Grice – Auburn University ShellFish Lab, Mississippi Alabama Sea Grant & Alabama Cooperative Extension System

Sometimes Fishing Means Just a Little Bit More | Live Oak I

When our local catch is used to fight hunger in our local communities, everyone wins! Fishermen receive fair prices and cultural traditions are honored. Family-owned seafood businesses sustain processing jobs. Food-insecure families eat amazing, heart-healthy seafood.

Session Panelists

Susan Olcott – Maine Coast Fishermen's Association

Chimo Shipp – Fresh Help Maui

Natalie Sattler – Alaska Longline Fishermen's Association

Where Does Fishing Gear Go When it Dies? | Live Oak II

We will discuss practices for disposing of end-of-life fishing gear and present our current options for recycling gear in North America. Fishermen and other stakeholders will be included in a roundtable discussion in order to share challenges currently faced in properly disposing of and recycling used fishing gear and brainstorm ideas for making recycling options more accessible and widely used.

Roundtable Panelists

Caitlin Townsend – Net Your Problem & Fisherman

Luke Kellett – Net Your Problem, Fisherman, Oyster Farmer & Diver

Session V | 11:00 AM - 12:00 PM

Reel Them In: Content Creation and Cross Platform Marketing that Uses Storytelling to Sell | Gulfview Ballroom III

Why is sharing our stories important for the seafood industry? It allows us to emphasize why supporting local seafood matters and create genuine connections that help people understand how seafood lands on their plates. In this session, you'll learn how to craft compelling stories about your catch, your crew, and your community—then strategically repurpose that content across multiple marketing channels for maximum impact.

We'll dive into effective storytelling techniques that generate real conversation, then show you how to take those stories beyond social media. You'll gain practical insights into key marketing platforms and discover how to optimize each channel to create communications your customers will love. By the end, you'll have a clear roadmap for turning your story into a cohesive marketing strategy that drives results across platforms.

Session Panelists

Erika Tebbens – Taste the Local Difference

Jordyn Kastlunger – Rhode Island Seafood & Tuna Harbor Dockside Market

Stories of Loss and Hope from Monterey Bay, California and Alaska | Gulfview Ballroom IV

On the central coast of California, there are three major fisheries for the small boat fleet. Take away Chinook salmon (for 3 years now), constrained seasons for Dungeness crab, and what is left? That's right, rock-n-sole! Learning to celebrate and elevate what's left of the 'three-legged stool' that used to hold up our seafood economy, and maybe design something new in the process. A story of loss and hope. This panel will also feature a story about the Alaska Longline Fishermen's Association's Seafood Distribution Network, which emerged in response to the decline of wild salmon fisheries in parts of Alaska where Alaska Native communities have lived in relationship with wild salmon since time immemorial.

Session Panelists

Melissa Mahoney (Moderator) – Monterey Bay Fisheries Trust

Natalie Sattler – Alaska Longline Fishermen's Association

Fishermen Centered: The Ups, Downs, and Sideways of Putting Fishermen at the Center of Your Seafood Business | Live Oak I

Hear from our country's longest standing fishermen's co-op alongside two newly formed fishermen co-ops about the strengths, weaknesses, and opportunities when it comes to fully centering fishermen within the business model. Panelists will also discuss navigating tariffs and Executive Orders.

Session Panelists

Brett Tolley – Chatham Harvesters Cooperative

Stephen Rhoads – Chatham Harvesters Cooperative

Jason Jarvis – Quonnie Fish Company

Exploring Best Policy Practices to Support Direct Seafood Sales | Live Oak II

Interested in exploring how states can best support direct seafood sales through policy best practices? Join this interactive roundtable discussion of the findings of the National Sea Grant Law Center's comparative analysis of state law.

Roundtable Moderator

Stephanie Otts – J.D./M.S.E.L - National Sea Grant Law Center at the University of Mississippi School of Law

Mapping the Future: Building a Community Atlas for Values-Based Aquaculture | Live Oak III

Join this collaborative conversation and interactive workshop to learn about AND inform the Atlas for Values-Based Aquaculture. We envision The Atlas to be an online resource for anyone who supports aquaculture with values. Your knowledge, expertise, and input are crucial to ensure that this online resource meets your needs. Packed with tools for aqua-growers and the aquaculture-curious, the Atlas will grow a thriving seafood economy that respects local communities, protects ecosystems, and shares profit from source to table.

Roundtable Moderator

Adrianna Natsoulas – North American Marine Alliance

Session VI | 1:00 PM - 2:00 PM

An A La Carte Menu for Publicly Sponsored Seafood Marketing | Gulfview Ballroom III

This session will evaluate two different state programs that provide seafood marketing, understand what works best for each state, and explore challenges and opportunities for future programs. Learn tips and tricks on how to work with state entities and expand opportunities for seafood marketing within your state.

Session Panelists

Molly Moran-Ogren – Rhode Island Seafood Marketing Collaborative

Emily Lane – Maine Seafood Promotional Council

Island Fishing: A Small Catch with a Big Heart! | Gulfview Ballroom IV

This session will highlight the unique characteristics and vital importance of Caribbean fisheries, focusing on Puerto Rico as a case study. Participants will explore how local artisanal fisheries serve as a cornerstone of island life and coastal community well-being. Emphasis will be placed on the structure of commercial fisheries as multispecies portfolios operated by family-run businesses, and the challenges they face from uncontrolled imports and layered territorial and federal management frameworks.

The discussion will also showcase the strength of Puerto Rico's community-based seafood networks, including small-scale fish markets and direct sales to local restaurants and consumers. Innovative strategies for adaptation and collaboration—such as the development of oyster aquaculture—will be presented as models for resilience and knowledge-sharing across regions. The session will conclude with an interactive dialogue, prompting participants to reflect on how these realities compare to those on the mainland and to consider what strengths and strategies from Puerto Rico's fisheries can be adapted to their own communities.

Session Panelists

Vanessa Ramirez – Vessel Gonzalo, Rosas Fish Market, Puerto Real Fishermen's Association & Caribbean Fishery Management Council

Anthony Elizo – Fisherman & Culebra Fishing Association

Luis Suarez – Fisherman, Oyster Harvester & Culebra Fishing Association

Nicolás Gómez Andújar – Asociación Pesquera de Culebra & Mujeres de Islas Inc.

Fish Exchange: Let's Sell Seafood to Each Other! | Live Oak I

Do you ever have trouble sourcing enough quantity or variety of seafood for your customers? Or do you ever have more seafood than you can sell? Instead of turning to processors and wholesalers to fill the gaps, let's cooperate and find ways to buy and sell surplus within our values-aligned Local Catch Network! This session consists of brief presentations from panelists followed by a "speed-dating" session where folks will get up, move around the room, collaborate, share, exchange.

Session Panelists

Sonia Strobel – Skipper Otto Community Supported Fishery (CSF) & LCN Executive Committee

Kirk and Camilla Lombard – Sea Forager CSF

Jack Luong – Sea Forager CSF

Amanda Wlaysewski – Kvichak Fish Co., Nakeen Homepack & LCN Executive Committee

Centering Local Seafood at Every Level of Policy | Live Oak II

Learn how to strengthen local community-led decision-making, leadership and self-determination in the face of corporate efforts to exert control over our shared ocean resources. Identify ways to influence local, state, and Federal policy in a challenging political environment.

Session Panelists

James Mitchell – North American Marine Alliance

Ephraim Froehlich – AKWA-DC

Focus Group on Occupational Safety and Health in the U.S. Seafood Industry | Live Oak III

This session invites seafood harvesters, processors, aquaculture workers, advocates, and researchers to join one of several small group discussions about worker safety and health in the U.S. seafood industry. These focus groups will be led by researchers from Johns Hopkins University as part of an ongoing research project. These conversations will help identify shared priorities, regional differences, and concrete recommendations for improving worker safety and well-being. We invite attendees to participate in focus groups that explore the safety and health challenges facing workers in the fishing, aquaculture, and processing sectors. Participants' views and group discussions will contribute to our research project about occupational safety in the U.S. seafood industry.

To request permission to join a focus group, please contact Dave Love by email (dlove8@jhu.edu) or text (919-619-8329).

Focus Group Organizer

Dave Love – Johns Hopkins University

Session VII | 2:15 PM - 3:15 PM

Economies of Attention: Social Media Challenges for Community-Based Seafood | Gulfview Ballroom III

Join us for insights on leveraging social media for community-based seafood interests. We'll showcase Fishful Future's successful San Diego campaign: a NOAA-funded initiative that created 190+ engaging posts in a year across Instagram, Pinterest, and TikTok to connect consumers with local seafood. Learn their strategy, outcomes, and lessons for scaling to other communities. Our panelists will then discuss broader social media challenges that affect community-based seafood: algorithm variability, consumer advertising fatigue, misinformation threats, and maintaining authentic storytelling in an increasingly competitive landscape for consumer attention.

Session Panelists

Emily Miller – California Sea Grant & Fishful Future

Feini Yin – North American Marine Alliance & Fishadelphia

Jordyn Kastlunger – Rhode Island Seafood

From Grants to Grand Isle Jewels: A Case Study of How Economic Development Organizations and Public Partners can Support Small Seafood Businesses | Live Oak I

Discover how government partners, economic development organizations, and oyster farmers united to launch Grand Isle Jewels, a thriving brand showcasing the Louisiana barrier islands off-bottom oyster revival. Learn key strategies for cross-sector collaboration in supporting small seafood businesses.

Session Panelists

Annalisa Kelly – Jefferson Parish Economic Development Commission (JEDCO)

Kelsey Scram – Jefferson Parish Economic Development Commission (JEDCO)

Wood Oglesby – Louisiana Sea Grant

Dr. Earl Melancon – Nicholls State University & Louisiana Sea Grant

Transparency, Trust and Truth: Local Seafood Advocacy in Louisiana and Alaska | Live Oak II

Want to see what effective local seafood advocacy looks like in the face of intense industrialization and global market forces? Check out the grassroots campaigns in Louisiana to counteract the impact of cheap imported shrimp on domestic fisherfolk and in Alaska to oppose the massive proposed Pebble Mine. Hear firsthand stories from those working to support local seafood systems, and see how their strategies might apply to your community.

Session Panelists

Colles Stowell (Moderator) – One Fish Foundation & Slow Fish North America

Chef Dana Honn – Nikkei Izakaya, Tempero's Kitchen, Shrimp Aid & Louisiana Shrimp Festival

Captain Lance Nacio – 4th Generation Fisherman & Anna Marie Seafood

Dave Williams – SeaD Consulting

Elizabeth Dubovsky – Alaska Longline Fishermen's Association, Alaska Sustainable Fisheries Trust & LCN Executive Committee

Melanie Taikupa Brown – Indigenous Commercial Fisher & SalmonState