



Slow Food Russian River

in collaboration with

Chefs Collaborative ■ Monterey Bay Aquarium's Seafood Watch ■ UC Davis Bodega Marine Lab
Seaweed Café ■ Barndiva Restaurant ■ Drakes Bay Oyster Farm

Presents

A Sustainable Seafood Salon & Feast July 29th, 2007

Seafood Salon 1pm-4:30pm, \$10,

Seafood Feast 6pm-9pm, \$125 (\$50 Qualifies as a charitable donation)

Making – and Savoring – Smarter Seafood Choices

Everyday Practices to Support Good, Clean and Fair Fishing

Slow Food Russian River will hold its second Sustainable Seafood Salon and Feast at the Bodega Marine Laboratory and Seaweed Café in Bodega Bay, CA, to highlight the importance of responsible fishing practices, sustainable food systems and ocean conservation. Making the right choices at the seafood counter can be a murky proposition. *Farmed or imported? Fresh or local? Can it really be organic?* Come to the Sustainable Seafood Salon and GET SMART about the state of seafood in Northern California and how it affects you as a consumer, a citizen and a human being.

Part I: Seafood Salon at UC Davis Bodega Marine Lab (1:00 – 4:30)

The Lab is located at 2099 Westside Road in Bodega Bay. Join a panel of seafood industry experts and stakeholders in discussing how we can contribute to creating a world in which our oceans' ecosystems are evolving and producing in a truly sustainable manner. Guests will enjoy samples of sustainable seafood creations and local wines including Oysters from Drakes Bay Oyster Farm, Fresh off the boat ceviche from Barndiva Restaurant, and smoked local fish from Drakes Bay Family Farm.

Our Speakers:

Susan L. Williams, PhD is a Professor of Evolution and Ecology at the University of California at Davis and the Director of the Bodega Marine Laboratory. Her research focuses on nearshore marine environments. Susan is dedicated to applying science to marine conservation and environmentally sustainable utilization of marine resources. She regularly provides briefings and testimony on how to prevent the impacts of marine invasive species, including through best practices for aquaculture and the aquarium trade.

Sheila Bowman is Outreach Manager for the Monterey Bay Aquarium's Seafood Watch program. She works with over 140 aquarium, zoo, business and restaurant partners nationwide to develop programs to educate their customers and promote ocean-friendly seafood in their communities. Sheila has worked with seafood suppliers and large buyers to share information and create tools relevant for this influential segment of the seafood market. She will give an in-depth primer on how to become better advocates for environmentally friendly seafood.

Jacquelyn Ross is from the Southern Pomo and Coast Miwok people of Sonoma and Marin Counties. She is a traditional fisherwoman, food gatherer, and basketry student. Her writings on environmental and food resource issues have been shared through state and national publications such as *News from Native California* and the US EPA website. Jacquelyn's research focuses on traditional coastal resources and the related topics of subsistence economy, trade routes, and nutrition.

Kevin Lunny, from Drake's Bay Family Farms, reveals the magic of oyster farming as a sustainable agricultural practice. In Marin County, Lunny's family runs the Historic G Ranch; a certified organic grass fed beef operation, as well as the oyster farm, which is a perfect example of sustainable food production.

Joe McGarry, Executive Chef for Bon Appetit Management Co., will show us that sustainability can be a profitable model for success, as he has proven with Bon Appetit, overseeing kitchens in 8 states, featuring seasonal goods from within 150 miles of their kitchens.

Jil Hales, owner of Healdsburg's acclaimed restaurant and event space, Barndiva, will share how she has taken sustainability to new levels in the complex business of food service. Jil is committed to using the finest organic seasonal foods all sourced from local farmers and artisan food providers.

Brock Dolman, Director of Occidental Arts and Ecology Center's **WATER Institute**, Brock will share his extensive knowledge about watershed ecology and how we can make a difference when it comes to our local water sheds.

Part II: A Sustainable Feast and Fundraiser celebrating our local sustainable seafood hosted by **Seaweed Café** and **Slow Food Russian River** (6:00 – 9:00) 1580 East Shore Drive, Bodega Bay. Celebrate the bounty Northern California's coastal waters have to offer at our Sustainable Seafood FEAST. Seaweed Café is a sustainable, eco-friendly, locavore haven. Chefs Jackie Martine and Melinda Montanye will prepare a sumptuous, four-course, seated dinner, celebrating the delicious sustainable seafood from our local waters.

A portion of the proceeds will benefit Slow Food USA's RAFT (Renewing America's Food Traditions) programs in support of sustainable seafood initiatives and Slow Food Russian Rivers local programs.

For Tickets and more info go to <http://www.slowfoodrr.org>, email info@slowfoodrr.org or call 707-824-8448



