

**FOR IMMEDIATE RELEASE** Slow Food Russian River will hold its 2<sup>nd</sup> Sustainable Seafood Salon and Feast on July 29<sup>th</sup>, 2007. The SALON will be held at the Bodega Marine Laboratory, followed by the FEAST at Seaweed Café both in Bodega Bay, CA.

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.

**SUSTAINABLE SEAFOOD SALON July 29<sup>th</sup>, 2007 ~ 1:00-4:30pm ~ \$10.00**

UC DAVIS BODEGA MARINE LAB: 2099 Westside Rd., 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 Farms.

**SALON SPEAKERS:**

**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.

**SUSTAINABLE SEAFOOD FEAST July 29<sup>th</sup>, 2007 ~ 6pm-9pm ~ \$125.00 (\$50 tax deductible)**

SEAWEED CAFÉ: 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. The menu will feature local wines and local seafood favorites that are available fresh, such as clams, oysters, salmon, skate, sturgeon, and sardines.

Our oceans are in a crisis. Fishing communities are drying up all over the country. There are choices we can be making right now to help turn things around. Slow Food Salon will be presenting speakers that offer the knowledge necessary to truly make a difference to our oceans. Come to the SALON and learn how to protect one of the most valuable resources on earth. And stay for the FEAST to savor the delicious harvest of sustainably harvested seafood. 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.

Directions to UC Davis Bodega Marine Lab: <http://www-bml.ucdavis.edu/geninfo/directionstxt.html>

Directions to Seaweed Café: <http://www.seaweedcafe.com/map.html>

**For Tickets please go to <http://www.slowfoodrr.org>, email [info@slowfoodrr.org](mailto:info@slowfoodrr.org), or call 707-824-8448**