



	<b><u>TRACK ONE</u></b>	<b><u>TRACK TWO</u></b>
<b>9:00 am</b>	<b><i>Welcome</i></b>	
<b>9:30-10:30 am</b>	<i>An overview of the history, tribal traditions and current status of salmon management and harvests in the Salish Sea</i>	
<b>10:30-11:30 am</b>	<i>A Tale of Two Shellfish Producers: Lopez Island Shellfish Farm &amp; Hatchery and Buck Bay Shellfish, Orcas Island talk about challenges and opportunities of seafood production in SJC</i>	<i>Seaweed Walk along the Marine Shoreline, with Ryan Drum</i>
<b>11:30 am-12:30 pm</b>	<i>Sushi demonstration using local and sustainably harvested ingredients. Frank Sicilia, Rolling Sushi</i>	<i>The Many Beneficial Uses of Local Seaweed with Ryan Drum</i>
<b>12:30-1:30 pm</b>	<b>Salish Sea Lunch</b> by Rosario, with <i>Stories from Samish Tribal Elder, Rosie Cayou James</i>	
<b>1:30-3:00 pm</b>	<i>Van Tour of Glenwood Springs Salmon Hatchery, a project of Long Live the Kings</i>	<i>The History of Orcas Native, Henry Cayou: Tribal Fisherman and Statesman, Nick Jones</i>
<b>3:00-5:00 pm</b>	<i>Boat tour to Lopez Island Shellfish Farm &amp; Hatchery</i>	
<b>5:30 - 8:00 pm</b>	<b>Taste of Salish Sea</b> Succulent tastes of foods from the Salish Sea prepared by nationally and locally acclaimed chefs. Featuring bites from <b>Willows Inn of Lummi, Hogstone Wood Oven, Rosario Resort, New Leaf Café, San Juan Paellas, Rolling Sushi, The Kitchen.</b>  <b>Tickets for Salish Sea can be purchased separately online or at the door.</b>	