

Wednesday, January 13, 2016 10 a.m. to 3:30 p.m. Mead Public Library, Sheboygan, Wis.

AGENDA

9:30 a.m. (Coffee & Pastries) Registration; distribute buying guide and promotional items

10:00 a.m. Welcome and intro to Wisconsin fish and importance of local seafood (Kathy Kline, UW Sea Grant Institute)

10:20 a.m. Past, present and future of Wisconsin's Great Lakes commercial fisheries (Titus Seilheimer, UW Sea Grant Institute)

10:40 a.m. Wisconsin's fish farms and the future of aquaculture (Emma Wiermaa, UW Sea Grant Institute and UW-Stevens Point Northern Aquaculture Demonstration Facility)

11:00 a.m. Understanding fish consumption advisories (Meghan Williams, Wisconsin Department of Natural Resources)

11:30 a.m. Promoting Michigan's local fish (Ron Kinnunen, Michigan Sea Grant)

12:00 p.m. Overview of additional local fish programs (Titus Seilheimer, UW Sea Grant Institute)

12:15 p.m. Free Lunch (Smoked Lake Michigan lake whitefish sandwiches provided by Ella's Deli in Sheboygan); Provide comments on the Eat Wisconsin Fish Buying Guide

1 p.m. Producer Panel: Wisconsin Fish Producers Panel: Mike LeClair (Susie Q Fish Company); Dennis Hickey (Baileys Harbor Fish Company); Rebecca Neslon (Nelson and Pade); Brandon Pigott (AquaTerra Farms)

1:45 p.m. Chef & Retailer Panel: Andy Squire (Supper, Milwaukee); Michael Parkinson (Blue Harbor Fish, Green Bay); Nik Novak (Just Local Food Cooperative, Eau Claire); Luke Zahm (Driftless Cafe, Viroqua); Mary Dess (Culinary Arts Program, Milwaukee Area Technical College)

2:30 - 3:15 p.m. Resources Panel: Shannon Dorn (WIDATCP Food Safety); Ron Kinnunen (MI Sea Grant); Fred Binkowski (UW-Milwaukee School of Freshwater Sciences); Greg Fischer (UW-Stevens Point Northern Aquaculture Demonstration Facility); Sarah Larson (REAP Food Group); Vanessa Herald (UW-Madison Center for Integrated Ag Systems)

3:15 p.m. Closing comments, invitation to reception

4 - 6 p.m. Taste Local Reception at Lakeshore Culinary Institute (712 Riverfront Dr, Sheboygan) featuring Lake Michigan white-fish, Lake Superior burbot, farm-raised yellow perch and farm-raised Pacific white shrimp



