

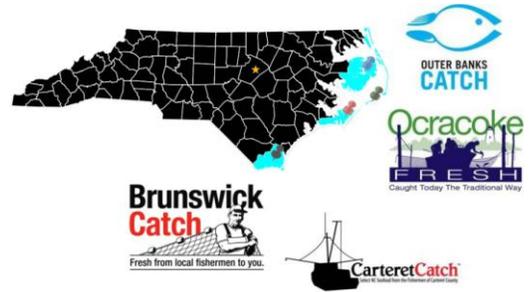
2013 LOCAL CATCH SUMMIT

February 21 and 22 - Wanchese, North Carolina

Bringing Seafood into the Local Food Movement

The general public is welcome to attend this mostly free event! Registration is required by February 15. Please visit www.outerbankscatch.com/local-catch-summit for registration details and more information.

No internet access? Call Sara Brubaker at 252-475-5900.



Thursday, February 21

6:00 – 9:00 p.m. Opening Dinner at Basnight’s Lone Cedar Café, 7623 South Virginia Dare Trail, Nags Head, NC. **“Local Food Movement is Brewing in Coastal North Carolina” - Presentation by Uli & Sophie Bennewitz of the Weeping Radish Farm Brewery and Farmer to Fork Butchery Market, Grandy, NC.** \$25 per person. Complimentary for members of NC Catch or local Catch groups (Brunswick Catch, Carteret Catch, Ocracoke Fresh or Outer Banks Catch).

Thank you to Jeffrey’s Seafood, Wanchese Fish Company and Lone Cedar Café for sponsoring dinner!

Friday, February 22

7:00 - 8:00 a.m. **Continental Breakfast**

UNC Coastal Studies Institute, 850 NC Highway 345, Wanchese, NC

8:15 – 9:30 a.m. **Tours of Wanchese Village fish houses**
(Transportation provided from CSI campus by Sea Grant and Dare County)

9:50 – 10:00 a.m. **Welcome** by Warren Judge, Chairman
Dare County Board of Commissioners and Outer Banks Catch

UNC Coastal Studies Institute, 850 NC Highway 345, Wanchese, NC

10:00 – 10:30 a.m. **“A Value-Added Business Analysis for North Carolina’s Commercial Fishing Industry.”** Presentation by Jason Gray, N.C. Rural Economic Development Center about the findings from the center’s-funded value-added business analysis of North Carolina’s commercial fishing industry.

10:30 a.m. – noon **“North Carolina’s Growing Local Foods Demand and Sea to Table Markets”**
• Debbie Hamrick, NC Farm Bureau Federation, Raleigh, NC

- John Day and Christy Shi, Center for Environmental Farming Systems, Saxapahaw, NC
- Lin Peterson & Ryan Speckman, Locals Seafood, Raleigh, NC

Noon – 1:00 p.m. **“Provider Pals” Lunch Presentation by Commercial Fisherman Dewey Hemilright.** Provider Pals is a national program that partners schools with professionals working with natural resources. In seven years, Dewey has visited classrooms from Montana to New York City to tell students about his job – commercial fishing.

Thank you to the North Carolina Department of Agriculture and Consumer Services for sponsoring lunch!

1:00 – 2:30 p.m. **Chef-Watermen Business Innovations**

- Libby Eaton, Bistro by the Sea’s Trace and Trust Program, Morehead City, NC
- Bud Gruninger and Vicki Basnight, Basnight’s Lone Cedar Café’s 100% Commitment to Local Seafood & Menu Labeling Program, Nags Head, NC
- Steve Vilnit, Maryland Department of Natural Resources’ From the Bay, For the Bay Dine-Out Program & Chef-Watermen Field Trips, Annapolis, MD

2:30 – 3:00 p.m. **Wrap-up; Evaluation; Adjourn**

THANK YOU TO OUR SPONSORS!

Basnight’s Lone Cedar Café, Dare County, Elizabethan Gardens, Jeffrey’s Seafood, North Carolina Department of Agriculture and Consumer Services, North Carolina Farm Bureau Federation, North Carolina Local Foods Advisory Council, North Carolina Sea Grant, O’Neal’s Sea Harvest, Outer Banks Catch, Resort Realty, Saltwater Connections, UNC Coastal Studies Institute, Village Realty, Wanchese Fish Company, Willie R. Etheridge Seafood Company