

EDUCATION COMMITTEE

Lexi Fish	503-881-3456	fish.lexi@gmail.com
Kasey Davis	738-0711	kasey@acsalaska.net
Christi Wuerker	738-9047	cwuerker@searhc.org

❖ VENDORS

CHRISTI

1. Display the lifecycle of seafood (ocean to plate) and environmental impact
2. Awareness of Alaskan environment and how the ocean nourishes our bodies and minds
3. Nutrition
4. How seafood is harvested
5. Wild vs Farmed education
6. Climate change (ocean acidification)
7. Awareness of good management of ocean resources
8. Sell local products

❖ NATIVE COMMUNITY

1. Historic images of fishing and native traditions
2. Tlingit translation of food labels, fish, local place names

❖ ASMI (JUNEAU-BASED COMPANY HAS LOTS OF FREE INFO)

❖ HATCHERY/TOURS

❖ CLASSES (canning, preserving, smoking)

(Talk to Herman Davis)