



SUSTAINABLE SEAFOOD SUPPER

Thursday, November 9, 2017

6:30 pm

Gathering Together Farm

Have you ever wondered if seafood can be “Slow”? That is, can it be "Good, Clean, AND Fair," meeting all three Slow Food criteria at once? Join **Slow Food Corvallis**, **Laura Anderson of Local Ocean Seafood**, premier Willamette Valley **Chef JC Mersmann**, and **Pheasant Court Winery** at the Gathering Together Farm (GTF) “Garden Room” for a delicious and informative evening and proof that the answer is a resounding YES!

On Thursday evening, November 9th we will gather at 6:30 pm for a dinner featuring a panoply of locally caught wild seafood prepared by Chef JC, and provided by Laura Anderson, proprietor of Local Ocean Seafood. In addition to having started and grown a successful seafood market and one of Newport’s best

restaurants, Laura holds a Master's in Marine Resource Management from OSU, and is recognized as a leader of Oregon's fishing community. Chef JC is well-known to local diners as the former Chef at GTF, and the beating heart of many charitable feasts for great causes, such as Supper at SAGE.

Our favorite local Chef will provide the following menu:

- On arrival: 2 Kumamoto Oysters
- Marinated Albacore with Hearty Salad
- Shrimp in Parsley Sauce over Sfogliatelle
- Olive Oil-Poached Halibut over Artichoke Barigoule
- Dessert: Zeppole with Dark Chocolate

After the meal, which will be accompanied by a flight of wines provided by Pheasant Court's Charlie Gilson, Laura will explain Oregon's successful emergence as a world leader in sustainable seafood and enumerate the very sound reasons for eating local seafood. While Oregon contributes a small part of the global fish catch, it is a huge and vital part of our coastal economy. By minimizing habitat impacts and being selective in catching target species, Oregon has some of the best-managed fisheries in the world. Our speaker will break down the major fisheries in Oregon (Dungeness crab, pink shrimp, albacore tuna, Chinook salmon, groundfish, and pacific whiting.) Then we'll have time for plenty of audience Q and A about regulations, globalization, consumer food preferences, environmental conservation, and other aspects of our commercial fishing fleet and maritime culture.

WHAT: Sustainable Seafood Supper

WHEN: Thursday, November 9, 6:30 pm

WHERE: Gathering Together Farm, 25159 Grange Hall Rd, Philomath, OR 97370 ([map](#))

TICKETS: \$65 available only online at Brown Paper Ticket ([BUY TICKETS](#)).

Price includes wine pairing; does not include gratuity or processing charges.

Meal without wine also available.

Be sure to purchase your tickets soon, as seating will be limited. Seating will be family style at tables of various sizes; arriving groups may be combined to fill tables.

[\(BUY TICKETS\)](#)



Laura Anderson

