

SFNE GATHERING & SLOW FISH 2020

PROGRAM COORDINATION

RED is SFNE Regional Gathering Programming

BLUE is Slow Fish Programming

BLACK is Joint Programming

Pre-Event

March 13-21. Sustainable Seafood Dine Around ([info](#))

March 18. Screening of “The Wild” at Artspace in Portsmouth

March 18. All About the Fish cooking class at Lure Bar in Portsmouth

Thursday March 19

Folks who are arriving will immediately get the chance to experience the New Hampshire working waterfront. They will hear stories from local fishermen about challenges and opportunities as well as visit a cooperative seafood processing facility. Then on to dinner to connect, celebrate seafood, and prepare for our time together. It's also Spring (Sea)Equinox!

2pm

Working Waterfront Tour in Rye, NH

The NH Community Seafood team will lead a tour along NH's scenic, oceanfront Route 1A from Portsmouth to the southern most town of Seabrook, NH, where we will convene at Yankee Fishermen's Cooperative. The Tour will feature stories from local fishermen as well the Yankee Coop where they receive lobster, crabs and a variety of fish for processing and wholesale and retail purposes. Tour bus pick-up and drop-off site will be at the Carriage House in Rye, NH.

5:30pm

(Sea)Equinox Dinner & Welcome at the Carriage House

A tasty way to kick off the weekend, hosted by the Carriage House in Rye.

Friday March 20

Slow Fish Overview: the first half of the day will focus on hearing about the broad, thematic topics of the gathering and affording everyone the chance to speak and be heard. The second half of the day will focus on group interactions where folks will dip their toes into the many interdependent facets of good, clean, and fair seafood.

SFNE Gathering Overview: the first half of the day will focus on hearing about the broad, thematic topics of the gathering and allowing everyone the chance to speak and be heard. The second half of the day will focus on group interactions, allowing folks to dip their toes into the multiple issues.

- 8 - 9am** **Breakfast & Registration at Paul College Building**
- 9 - 10:30am** **Welcome & Keynote**
Keynote speaker TBD and land acknowledgment
- 10:35 - 11:40am** **Marketplace of Ideas**
Slow Fish participants will have 1-min to tell everyone a bit about themselves and share an idea, project, and/or challenge you are facing and then present an “ask” to the group.
- 10:35 - 11:40am** **Marketplace of Chapter Ideas**
Slow Food Northeast Gathering participants will have 2 minutes to tell everyone a bit about themselves and share an idea, project, and/or challenge you are facing and then present an “ask” to the group.
- 11:45 - 12:30pm** **Inspiring Seafood Citizens**
Learn from chefs and fish harvesters how to cook nose-to-tail and eat with the ecosystem. This session will highlight a few regional efforts that shed light on our collective appetite for good, clean, and fair seafood.
- 12:30 - 1:30pm** **Lunch with Fisherpoet Interlude**
During lunch everyone is encouraged to visit poster displays and connect with the various groups doing amazing work and research from around the country.
- 1:45 - 4:15pm** **Seascape World Cafe**
Participate in our interactive World Cafe session where Slow Fish newcomers and veterans alike will generate ideas for strengthening our Slow Fish network and commitment to good, clean, and fair for all. Cafe sessions will include:
- Cafe: Growing the Network**
This cafe session will focus on strengthening the Slow Fish community, exploring how to better connect with people who fish, and best practices for engaging with Slow Food chapters.

Cafe: Advocacy & Action

This cafe session will focus on ways that Slow Fish can boost its collective voice around advocacy and policy.

Cafe: Inspire Seafood Citizens

This cafe session will highlight a few ways that folks are already educating the public around good, clean, and fair seafood. Plus brainstorm how to expand and create new ideas.

Cafe: Young Fish-Harvesters

This cafe session will highlight the challenges and opportunities facing young fish harvesters and how the Slow Fish campaign can support them.

Cafe: Slow Fish International

This cafe session will highlight the international community and the campaign around the Blue Commons. We'll explore how to deepen the connections to our North American community.

Cafe: Ark of Taste

This cafe session will highlight Slow Food Northeast efforts to promote seafood where heritage meets biodiversity. Folks will learn about the Slow Food Ark of Taste and explore how to expand its reach to include more seafood.

4:15 - 5:45pm

Reflections, NE Seed Swap & Food Share

Time to share the foods of our region! Got some gilfeather turnips to share? How about some sea salt from Cape Cod? What about some Jacob's Cattle beans you've been growing out that you'd like to share with the network? Wanna share sips of your shrub or switchel? Bring it! Share it!

6 - 8pm

Dinner in Portsmouth

Venture into Portsmouth and dine at one of the 10 restaurants who took part in the Slow Fish Dine-Around week where proceeds of the Slow Fish-inspired menus went directly to the Slow Fish campaign. Let's show them the love.

Saturday March 21

Slow Fish Overview: the morning session will highlight the scope of the Slow Fish network and we'll hear from our day-2 keynote speaker about the Blue Commons. The rest of the day will focus on 'deep dive' discussions around themes that emerged from the Slow Fish network.

SFNE Gathering Overview: It's Programming Day! Throughout the day we will focus on specific Slow Food programming projects and share their successful models and ways to develop your own within your chapters, wrapping up the day with a Programming roundtable to capture all the ideas generated throughout the day!

8 - 9am **Breakfast and Registrations**

9 - 10am **Welcome & Slow Fish 101 & Blue Commons Keynote**
The scope and reach of Slow Fish is broad and deep. Hear more about the Slow Fish network in North America as well as International.

Keynote: Seth Macinko

10:10 - 12:40pm **Diving Deep**
Help shape our Slow Fish narrative and contribute toward the broader international Slow Fish network. During these in-depth discussions, we will hear from storytellers and thought leaders who will guide us into the complex and nuanced issues that face our fishing communities and seafood systems.

Session 1. Seafood & Supply Chain

Boat-to-customer. Boat-to-chef. Boat-to-market. Adapting to shifting markets, policies and climate often means seafood harvesters need to simplify their supply channels. Harvesters, chefs, distributors, and others will discuss successes and challenges of creating more direct supply chains, built on transparency, trust, and fair pricing. How can we replicate these models elsewhere and help harvesters maximize their customer potential? How can we engage more chefs as the customer-facing storytellers? Relationships are everything.

Session 2. Climate Change

Things are happening in our oceans now that we won't fully understand for years. Species are changing their movements, diets and relationships with other species. The implications on seafood as a resource are enormous. Researchers and seafood harvesters will explore some of the most significant changes we're seeing on a local and continental basis and ways for fishermen and women to adapt to these changes. How can we center those who are on the frontlines of climate change as a

starting point for research and solution areas? How do we communicate the need to do so in a way that resonates, not just with seafood harvesters, but seafood eaters as well?

9:45 - 11am

Growing Healthy Kids One Garden at a Time Panel

Join us to learn from key leaders in creating successful Northeast School Gardens and school garden programming. We will cover fundraising, implementing, and sharing experiences that make school gardens a success!

11:15 - 12:30pm

Hosting a Disco Soup - from soup to nuts!

Learn the history of Disco Soup, why they are so important and how it can be just the shot in the arm that your chapter needs! We will cover successful strategies for holding a Disco Soup while engaging with new partners, impacting your community in very measurable ways, creating joy with your neighbors and fighting food waste all at once! Slow Food Vermont has held 3 wildly successful Disco Soup events in conjunction with the global Slow Food Youth Network World Disco Soup Day event held each April.

12:45 - 1:45pm

Lunch with Fisherpoet Interlude

During lunch everyone is encouraged to visit posters displays and connect with the various groups doing amazing work and research from around the country.

1:45 - 4:15pm

Session 1. Aquaculture

“We’re going to feed the world!” At what point are we going to turn this industrial fish farm mantra on its head and welcome responsible, small-scale, ecologically neutral aquaculture practices? Featuring bivalve and kelp harvesters as well as researchers and chefs, this discussion will expose the elephant in the room about aquaculture and the perceptions and realities of what works and what doesn’t with regard to Slow Fish and its values. How do we change the dominant narrative that all aquaculture is good? Or that it’s all bad?

Session 2. Consolidation & the Blue Commons

The Blue Commons is a counter-narrative to the Blue Economy campaign corporations use to rally investors around big ocean-based development like net-pen farming and massive wind farms. Translation: ocean privatization and consolidation. The Blue Commons seeks a collaborative approach to managing the oceans as a shared resource providing equal and fair access to opportunities to fish for and grow seafood responsibly. This conversation will engage fish harvesters, educators, and policy hawks in an open discussion on how to educate folks about this

counter-message, and how to broadcast it effectively. How do we instill its broader principles in our approach to providing good, clean and fair seafood for all? How can we weave this framework discussion into advocacy of policies and management that supports this vision?

Open Space

This deep dive session is being reserved for any topics that were not covered during our Slow Fish gathering that folks would like to self-organize around and explore together.

1:30 - 2:15pm

AirBnB Slow Food Partnerships

We hear from Donna Simons, who curates Slow Food Airbnb Experiences in New York. She will cover: best practices, setting one up and how to run a successful Airbnb experience. She will cover how chapters benefit and we will brainstorm some possible AirBnB experiences throughout the region highlighting local champions of Slow Food to share good, clean & fair efforts with a larger community.

2:15 - 3:00

Slow Food Nations & Terra Madre Salone del Gusto

Participating in our annual and biennial conferences is one of the best ways to feel connected to the national and global Slow Food network! Seasoned booth organizers will share how SFUSA chapters have been present at past editions of SFN and Terra Madre. Topics covered include: New themes and formats for Terra Madre - how to integrate in your chapter, how we can represent our region/Slow Food identity better, and display methods that work!

3:15-4:30pm

Slow Food Northeast Programming Roundtable

Sharing small projects with big impact, and Sharing big projects and events that work. Are there opportunities here for collaboration throughout the region?

4:15 - 5pm

Connecting the Dots & Wrap Up

Join us for a discussion about where to go from here.

4:30 - 5pm

Connecting the Dots, Making Plans & Networking Wrap-Up

Want to share contacts, specific collaboration ideas, plan events or plan a booth share at SFN and/or SFTMSdG? This is the space for that!

5 - 6pm

Doc & Drinks & AOT Swap and Food Share

Documentary screening and happy hour hangout and seed/food share.

6 - 10pm **Seafood Dinner & Fisherpoets Celebration**

Sunday March 22

10am **Fishing Boat Ride with Captain Tim Rider**
** weather dependent*

12pm **Fishtival at the Throwback Brewery**