

32nd Chefs' Seafood Symposium Agenda

March 11, 2025 @ Virginia Inst. of Marine Science

Cosponsored by Virginia Sea Grant Marine Extension Program, Virginia Inst. of Marine Science Marine Advisory Services, ACF Virginia Chefs Association



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| 8:00 am | Registration Opens |
| 8:30 am | Welcome & Introduction
Lisa Lawrence & Dave Rudders, VIMS Marine Advisory Program |
| 8:45 am | Virginia Chefs Association Update
Chef Winslow Goodier, CEC AAC, Virginia Chefs Association President |
| 9:00 am | Beautiful Swimmers
Gabby Saluta, VIMS Natural Resources |
| 9:20 am | Striped Bass
Jack Buchanan, VIMS Natural Resources |
| 9:40 am | The Reel Deal: Livelihoods, Local Seafood, and You
Shelby White, VIMS Marine Advisory Program |
| 10:00 am | Break |
| 10:20 am | 50 Years of the VIMS Shark Survey
Jameson Gregg, VIMS Natural Resources |
| 10:40 am | Channeled Whelk
Reece Aponte, VIMS Marine Advisory Program |
| 11:00 am | Sensible Seafood: Dogfish & Channeled Whelk
Georgia Newman, Virginia Aquarium |
| 11:15 am | Seafood Cooking Demonstration |
| 12:00 pm | Sea Lettuce Tasting Intro & Symposium Wrap-Up
Bill Walton, VIMS & Bruce Vogt, Big Island Aquaculture; Lisa Lawrence, VIMS |
| 12:15 pm | Lunch
W&M Catering |
| 1:15 pm | Adjourn |