

# Dockside Grill Schedule - SPEAKER TOPICS & BIOS 2019

\*Subject to change

## FRIDAY, FEBRUARY 8

TIME	ROOM	PRESENTER*	TOPIC*	TOPIC OUTLINE	BIO
2:00 PM	Dockside Grill - in the main floor food court	West Coast Select-Loxy Ladies- Katherine Hamill & Ainsley Denike	Wild Haida Candy Chowder!	The 'Loxy Ladies' are two sisters who work for their family-run business, Sundance Seafood Ltd. They specialize in creating recipes using their family's wild local smoked salmon products (West Coast Select). Come watch them cook a savory, hearty chowder using Wild Haida Candy. If you like what you see and taste, you can pick up the products at their booth! (#447). Follow them on Instagram @West_Coast_select for more recipes!	Katherine Hamill and Ainsley Denike are two sisters, the 'Loxy Ladies'. This play on words came about when they started to share their food creations with others using primarily products created from their family's business. West Coast Select- was started by their Father back in 1990. Growing up surrounded by local, wild smoked salmon products they had a few recipes up their sleeves ( many including 'Lox').
3:00 PM	Dockside Grill - in the main floor food court	Tammy Wood	Cajun Crocodile with Sweet Potato & Salsa!	Crocodile is a mild, white meat with flavor similar to chicken. Pan seared, accompanied with Sweet Potato and a cajun salsa, this recipe aims to please!	Tammy Wood has become a bit of a hometown celebrity with her Master Chef Canada Season Two debut! Since her success on the show, she has become a published cookbook author, a food editor for BC Outdoor Fishing and Hunting magazines, and a Pro Staff for Cabelas's Canada. She also has her own cooking show, "Saucy's Got Game!" Chef Tammy is well known at all the BC Hunting and Fishing Shows for her Wild Game and Seafood demos.
4:00 PM	Dockside Grill - in the main floor food court	West Coast Select-Loxy Ladies- Katherine Hamill & Ainsley Denike	Building An Ultimate Salmon Party Platter!	If there is one thing the Loxy Ladies know how to do well, it's a party appetizer platter! Come watch them show you how to pull together a stunning platter in just a matter of minutes using all four of their frozen wild smoked salmon products: Haida Candy, Double Smoked Sockeye Belly Strips, Maple Sockeye Nuggets and Sockeye Lox. If you like what you see and taste, you can pick up the products at their booth! (#447). Follow them on Instagram @West_Coast_select for more recipes and ideas!	Katherine Hamill and Ainsley Denike are two sisters, the 'Loxy Ladies'. This play on words came about when they started to share their food creations with others using primarily products created from their family's business. West Coast Select- was started by their Father back in 1990. Growing up surrounded by local, wild smoked salmon products they had a few recipes up their sleeves ( many including 'Lox').
5:00 PM	Dockside Grill - in the main floor food court	Chef Roman Peters	West Coast Dungeoneess!	So many ways to enjoy West Coast Dungeoneess! First, the basics of cooking and getting all the meat out of a crab! Next, a few easy and delicious ideas for using the tender meat without overpowering the delicate flavor. We will dabble in elements of Asian, West Coast and European ingredients. Ywllow Curry, maple bacon cakes, and crepes!	Chef Roman started cooking in restaurants when he was 13 years old and his career has included working in fun places like a high end Southeast Asian restaurant, a 1,200 seat fine dining restaurant in New Orleans, and a vast array of places here on the West Coast. Currently he is with the Shearwater Marine Group as their executive chef for a new kitchen expansion. Chef Roman found his passion in wild salmon, halibut and cod fishing that the West Coast is so famous for. Seafood is a very important part of life for the West Coast native population and he is proud to be able to work with such amazing people and share in their passion for their surroundings first hand.
6:00 PM	Dockside Grill - in the main floor food court	Tammy Wood	Smoked Salmon Mousse with Cucumber!	A delicious, light and fluffy Appetizer with a gorgeous smoke of Maple from a Bradley Smoker. Whipped with cream cheese, dill, lemon and heavy cream, the flavor is delectable.	Tammy Wood has become a bit of a hometown celebrity with her Master Chef Canada Season Two debut! Since her success on the show, she has become a published cookbook author, a food editor for BC Outdoor Fishing and Hunting magazines, and a Pro Staff for Cabelas's Canada. She also has her own cooking show, "Saucy's Got Game!" Chef Tammy is well known at all the BC Hunting and Fishing Shows for her Wild Game and Seafood demos.

## SATURDAY, FEBRUARY 9

TIME	ROOM	PRESENTER*	TOPIC*	TOPIC OUTLINE	BIO
2:00 PM	Dockside Grill - in the main floor food court	West Coast Select-Loxy Ladies- Katherine Hamill & Ainsley Denike	Wild Haida Candy Chowder!	The 'Loxy Ladies' are two sisters who work for their family-run business, Sundance Seafood Ltd. They specialize in creating recipes using their family's wild local smoked salmon products (West Coast Select). Come watch them cook a savory, hearty chowder using Wild Haida Candy. If you like what you see and taste, you can pick up the products at their booth! (#447). Follow them on Instagram @West_Coast_select for more recipes!	Katherine Hamill and Ainsley Denike are two sisters, the 'Loxy Ladies'. This play on words came about when they started to share their food creations with others using primarily products created from their family's business. West Coast Select- was started by their Father back in 1990. Growing up surrounded by local, wild smoked salmon products they had a few recipes up their sleeves ( many including 'Lox').
3:00 PM	Dockside Grill - in the main floor food court	Tammy Wood	Balsamic Glazed Salmon Fillet!	This recipe features balsamic, garlic, honey, white wine and dijon. A pan seared salmon fillet cloaked in this amazing sauce. Easy to prepare in limited space, makes for a delicious meal aboard your vessel.	Tammy Wood has become a bit of a hometown celebrity with her Master Chef Canada Season Two debut! Since her success on the show, she has become a published cookbook author, a food editor for BC Outdoor Fishing and Hunting magazines, and a Pro Staff for Cabelas's Canada. She also has her own cooking show, "Saucy's Got Game!" Chef Tammy is well known at all the BC Hunting and Fishing Shows for her Wild Game and Seafood demos.
4:00 PM	Dockside Grill - in the main floor food court	West Coast Select-Loxy Ladies- Katherine Hamill & Ainsley Denike	Building An Ultimate Salmon Party Platter!	If there is one thing the Loxy Ladies know how to do well, it's a party appetizer platter! Come watch them show you how to pull together a stunning platter in just a matter of minutes using all four of their frozen wild smoked salmon products: Haida Candy, Double Smoked Sockeye Belly Strips, Maple Sockeye Nuggets and Sockeye Lox. If you like what you see and taste, you can pick up the products at their booth! (#447). Follow them on Instagram @West_Coast_select for more recipes and ideas!	Katherine Hamill and Ainsley Denike are two sisters, the 'Loxy Ladies'. This play on words came about when they started to share their food creations with others using primarily products created from their family's business. West Coast Select- was started by their Father back in 1990. Growing up surrounded by local, wild smoked salmon products they had a few recipes up their sleeves ( many including 'Lox').

5:00 PM	Dockside Grill - in the main floor food court	Tammy Wood	Mediterranean Crocodile Meatballs with Garlic Aioli!	Crocodile is a wonderfully lean protein, available at Hills Foods locally! This recipe boasts Mediterranean spices, pan seared and steamed, topped with a garlic aioli. You can display on a plate with individual bamboo sticks for an easy pop! Decadent, simple and full of flavor.	Tammy Wood has become a bit of a hometown celebrity with her Master Chef Canada Season Two debut! Since her success on the show, she has become a published cookbook author, a food editor for BC Outdoor Fishing and Hunting magazines, and a Pro Staff for Cabelas's Canada. She also has her own cooking show, "Saucy's Got Game!" Chef Tammy is well known at all the BC Hunting and Fishing Shows for her Wild Game and Seafood demos.
6:00 PM	Dockside Grill - in the main floor food court	Chef Roman Peters	Got Prawns?	When you pull up a prawn trap from 400 feet under the water, and you see a basket full of beautiful red prawns, the first thing you should do is eat one! But if you can wait to get back to the dock, here are some ways to prepare these sweet little critters. Simply sauteed in garlic butter, tossed in a delicious and spicy Gochujang sauce, or simply tossed into pasta. Just don't over cook them!	Chef Roman started cooking in restaurants when he was 13 years old and his career has included working in fun places like a high end Southeast Asian restaurant, a 1,200 seat fine dining restaurant in New Orleans, and a vast array of places here on the West Coast. Currently he is with the Shearwater Marine Group as their executive chef for a new kitchen expansion. Chef Roman found his passion in wild salmon, halibut and cod fishing that the West Coast is so famous for. Seafood is a very important part of life for the West Coast native population and he is proud to be able to work with such amazing people and share in their passion for their surroundings first hand.

**SUNDAY, FEBRUARY 10**

TIME	ROOM	PRESENTER*	TOPIC*	TOPIC OUTLINE	BIO
12:00 PM	Dockside Grill - in the main floor food court	West Coast Select-Loxy Ladies-Katherine Hamill & Ainsley Denike	Wild Haida Candy Chowder!	The 'Loxy Ladies' are two sisters who work for their family-run business, Sundance Seafood Ltd. They specialize in creating recipes using their family's wild local smoked salmon products (West Coast Select). Come watch them cook a savory, hearty chowder using Wild Haida Candy. If you like what you see and taste, you can pick up the products at their booth! (#447). Follow them on Instagram @West_Coast_select for more recipes!	Katherine Hamill and Ainsley Denike are two sisters, the 'Loxy Ladies'. This play on words came about when they started to share their food creations with others using primarily products created from their family's business. West Coast Select was started by their Father back in 1990. Growing up surrounded by local, wild smoked salmon products they had a few recipes up their sleeves ( many including 'Lox').
1:00 PM	Dockside Grill - in the main floor food court	Tammy Wood	Parmesan Crusted Salmon with Lemon & Veggie!	This delicious recipe will be enjoyed by even the most hard to please palate. Mild, delicate flavor of salmon, with a salty, sharp coating, wrapped in tossed vegetables, this plate is a colorful, eye appealing dish! BC offers the best salmon in the world. What better way to enjoy our pacific fish, than this easy and flavorful recipe.	Tammy Wood has become a bit of a hometown celebrity with her Master Chef Canada Season Two debut! Since her success on the show, she has become a published cookbook author, a food editor for BC Outdoor Fishing and Hunting magazines, and a Pro Staff for Cabelas's Canada. She also has her own cooking show, "Saucy's Got Game!" Chef Tammy is well known at all the BC Hunting and Fishing Shows for her Wild Game and Seafood demos.
2:00 PM	Dockside Grill - in the main floor food court	West Coast Select-Loxy Ladies-Katherine Hamill & Ainsley Denike	Building An Ultimate Salmon Party Platter!	If there is one thing the Loxy Ladies know how to do well, it's a party appetizer platter! Come watch them show you how to pull together a stunning platter in just a matter of minutes using all four of their frozen wild smoked salmon products: Haida Candy, Double Smoked Sockeye Belly Strips, Maple Sockeye Nuggets and Sockeye Lox. If you like what you see and taste, you can pick up the products at their booth! (#447). Follow them on Instagram @West_Coast_select for more recipes and ideas!	Katherine Hamill and Ainsley Denike are two sisters, the 'Loxy Ladies'. This play on words came about when they started to share their food creations with others using primarily products created from their family's business. West Coast Select was started by their Father back in 1990. Growing up surrounded by local, wild smoked salmon products they had a few recipes up their sleeves ( many including 'Lox').
3:00 PM	Dockside Grill - in the main floor food court	Tammy Wood	Portuguese Mussels!	Mussels are a delicious shell fish with so many varieties of sauce to accompany it. The Portugal variety is made with a red sauce and chorizo sausage, smoked in a Bradley Smoker. A hint of spice, garlic, red wine and peppers, your guests won't be able to stop eating these delicious morsels!	Tammy Wood has become a bit of a hometown celebrity with her Master Chef Canada Season Two debut! Since her success on the show, she has become a published cookbook author, a food editor for BC Outdoor Fishing and Hunting magazines, and a Pro Staff for Cabelas's Canada. She also has her own cooking show, "Saucy's Got Game!" Chef Tammy is well known at all the BC Hunting and Fishing Shows for her Wild Game and Seafood demos.