

Dockside Grill Schedule - SPEAKER TOPICS & BIOS 2020

*Subject to change

FRIDAY, FEBRUARY 7						
TIME	ROOM	PRESENTER*	TOPIC*	TOPIC OUTLINE	BIO	Affiliation
2:00 PM	Dockside Grill - in the main floor food court	Tammy	Salmon Sliders with a Caper Mayonnaise	Salmon burgers are a delicious alternative to the beef burger. Delicious flavours, low in fat, high in vitamins and omega 3 fatty acids, the salmon burger is a great way to feed your family and friends. Easy to prepare, fresh, and all the ingredients can be easily stored in a small space.	<p>Tammy Wood, Agassiz's hometown celebrity, finished in the Top Ten of Canada's Master Chef, Season Two. Since the show, Tammy's career has blossomed in the culinary world. As a passionate Chef and avid hunter and fisher girl, Tammy has combined her loves of the outdoor lifestyle and cooking to create a career of Wild Game cooking.</p> <p>You can catch her on the Canadian Sportsmen Channel January 2020, on her new Show, "Sossy Outdoors", sharing her passion and love for fishing, hunting and cooking!</p> <p>Tammy also works with BC Outdoors as a Food Editor for both the BC Outdoor Hunting and Fishing magazines and has earned the title of "Pro Staff" at Abbotsford's Cabela's, where you can often find her cooking wild game dishes for the customers during special events, or just hanging out in the hunting department.</p> <p>We are excited to welcome Chef Tammy to the Dockside Grill, her motto of "loving what you do" is sure to be an inspiration to us all!</p>	Sossy Outdoors & BC Outdoors Sportfishing
3:00 PM	Dockside Grill - in the main floor food court	Dawn Peterzen	Sundried Tomato and Feta Salmon Burgers	Salmon a beautiful species of fish caught off the coasts, rivers and lakes in many parts west coast, known for its amazing fighting abilities and aerial acrobatics. Salmon come in 5 different species ranging from light pink meat to red and if you're lucky snow white known as an ivory king; salmon are extremely tasty and versatile ranging in flavor depending on species. In this recipe Dawn will be showing you how to make this beautiful fish in to one tasty burger that is sure to be the topic of your dinner.	A Red Seal Chef from Kitimat BC, Dawn Peterzen has a passion for cooking and the wild outdoors. As an avid angler, Dawn's always seeking the freshest fish possible to anchor succulent culinary dishes to tantalize those around her. Her early experience in angling was mostly lake-based, and a curiosity for the ocean and seafood options led to the purchase of a well-equipped boat to tackle the coastlines of BC where the seafood side of her culinary skills has flourished.	BC Outdoors Sportfishing
4:00 PM	Dockside Grill - in the main floor food court	Tammy	Bouillabaisse	This is a traditional French fish stew that was created by fishermen who had little to sustain themselves. They would collectively add seafood that they caught in tough times to a communal pot for all to share. The great thing about this dish, is that you can add anything to it! Delicious stock is created by the shells and bones, served with a rouille to spread on bread or add to the stew for added sustenance.	<p>Tammy Wood, Agassiz's hometown celebrity, finished in the Top Ten of Canada's Master Chef, Season Two. Since the show, Tammy's career has blossomed in the culinary world. As a passionate Chef and avid hunter and fisher girl, Tammy has combined her loves of the outdoor lifestyle and cooking to create a career of Wild Game cooking.</p> <p>You can catch her on the Canadian Sportsmen Channel January 2020, on her new Show, "Sossy Outdoors", sharing her passion and love for fishing, hunting and cooking!</p> <p>Tammy also works with BC Outdoors as a Food Editor for both the BC Outdoor Hunting and Fishing magazines and has earned the title of "Pro Staff" at Abbotsford's Cabela's, where you can often find her cooking wild game dishes for the customers during special events, or just hanging out in the hunting department.</p> <p>We are excited to welcome Chef Tammy to the Dockside Grill, her motto of "loving what you do" is sure to be an inspiration to us all!</p>	Sossy Outdoors & BC Outdoors Sportfishing
5:00 PM	Dockside Grill - in the main floor food court	Dawn Peterzen	Cajun Halibut Quesadillas with Fresh Salsa	Pacific Halibut are the largest of all halibut species; they can grow to 500+ lbs. living off our west coast and Alaskan waters. This flat fish is prized for its firm white meat; referred to a chicken of the sea. This extremely strong fish is an all-time favorite for many anglers; large ones know as barn doors small ones as chickens all put up a great fight. In this recipe Dawn will show you how to marinate and grill this fish turning it to a delicious shore lunch accompanied by some tangy fresh salsa.	A Red Seal Chef from Kitimat BC, Dawn Peterzen has a passion for cooking and the wild outdoors. As an avid angler, Dawn's always seeking the freshest fish possible to anchor succulent culinary dishes to tantalize those around her. Her early experience in angling was mostly lake-based, and a curiosity for the ocean and seafood options led to the purchase of a well-equipped boat to tackle the coastlines of BC where the seafood side of her culinary skills has flourished.	BC Outdoors Sportfishing
6:00 PM	Dockside Grill - in the main floor food court	Katherine & Ainsley Denike	Salmon Charcuterie Board	A social gathering favorite that is simple and easy but amazingly delicious. Watch Katherine and Ainsley show put together the perfect combination of smoked salmon, cheeses, jams and crackers.	The 'Loxy Ladies' favorite way to entertain is on the water! These sisters are making dishes right from a real boat's galley. Specializing in their family's local smoked salmon products (West Coast Select) they have some fantastic, easy, and elegant dishes that are always a crowd pleaser. You can visit them at booth #447 on the show floor to pick up products while at the show.	West Coast Select / Sundance Seafood
SATURDAY, FEBRUARY 8						
TIME	ROOM	PRESENTER*	TOPIC*	TOPIC OUTLINE	BIO	

2:00 PM	Dockside Grill - in the main floor food court	Tammy	Beer and Bacon Mussels	What goes together better than beer and bacon! Added with a delicious crop of mussels from the sea, this easy flavourful dish can be made in minutes! Served with crusty bread to soak up that gorgeous broth. Enjoy a beer, talk about the days fishing adventures and chow down on this awesome dish!	Tammy Wood, Agassiz's hometown celebrity, finished in the Top Ten of Canada's Master Chef, Season Two. Since the show, Tammy's career has blossomed in the culinary world. As a passionate Chef and avid hunter and fisher girl, Tammy has combined her loves of the outdoor lifestyle and cooking to create a career of Wild Game cooking. You can catch her on the Canadian Sportsmen Channel January 2020, on her new Show, "Sossy Outdoors", sharing her passion and love for fishing, hunting and cooking! Tammy also works with BC Outdoors as a Food Editor for both the BC Outdoor Hunting and Fishing magazines and has earned the title of "Pro Staff" at Abbotsford's Cabela's, where you can often find her cooking wild game dishes for the customers during special events, or just hanging out in the hunting department. We are excited to welcome Chef Tammy to the Dockside Grill, her motto of "loving what you do" is sure to be an inspiration to us all!	Sossy Outdoors & BC Outdoors Sportfishing
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4:00 PM	Dockside Grill - in the main floor food court	Tammy	Ceviche	Ceviche is a Peruvian dish made from fresh fish, chopped and cooked in citrus juice. Many different components of vegetables and fruit can be added and served with tortilla chips. It is a light, fresh dish that can be served before a meal, or as part of your appetizer line up. White fish is traditionally used, but salmon, scallops or prawns can create some amazing variations of ceviche.	Tammy Wood, Agassiz's hometown celebrity, finished in the Top Ten of Canada's Master Chef, Season Two. Since the show, Tammy's career has blossomed in the culinary world. As a passionate Chef and avid hunter and fisher girl, Tammy has combined her loves of the outdoor lifestyle and cooking to create a career of Wild Game cooking. You can catch her on the Canadian Sportsmen Channel January 2020, on her new Show, "Sossy Outdoors", sharing her passion and love for fishing, hunting and cooking! Tammy also works with BC Outdoors as a Food Editor for both the BC Outdoor Hunting and Fishing magazines and has earned the title of "Pro Staff" at Abbotsford's Cabela's, where you can often find her cooking wild game dishes for the customers during special events, or just hanging out in the hunting department. We are excited to welcome Chef Tammy to the Dockside Grill, her motto of "loving what you do" is sure to be an inspiration to us all!	Sossy Outdoors & BC Outdoors Sportfishing
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6:00 PM	Dockside Grill - in the main floor food court	Katherine & Ainsley Denike	Halibut Burgers with Homemade Tartar Sauce	When you're tight on time and space, halibut burgers with homemade tartar sauce will keep the crew satisfied! Katherine and Ainsley tag team a great recipe in simple and easy steps.	The 'Loxy Ladies' favorite way to entertain is on the water! These sisters are making dishes right from a real boat's galley. Specializing in their family's local smoked salmon products (West Coast Select) they have some fantastic, easy, and elegant dishes that are always a crowd pleaser. You can visit them at booth #447 on the show floor to pick up products while at the show.	West Coast Select / Sundance Seafood

SUNDAY, FEBRUARY 9

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12:00 PM	Dockside Grill - in the main floor food court	Dawn Peterzen	Sundried Tomato and Feta Salmon Burgers	Salmon a beautiful species of fish caught off the coasts, rivers and lakes in many parts west coast, known for its amazing fighting abilities and aerial acrobatics. Salmon come in 5 different species ranging from light pink meat to red and if you're lucky snow white known as an ivory king; salmon are extremely tasty and versatile ranging in flavor depending on species . In this recipe Dawn will be showing you how to make this beautiful fish in to one tasty burger that is sure to be the topic of your dinner.	A Red Seal Chef from Kitimat BC, Dawn Peterzen has a passion for cooking and the wild outdoors. As an avid angler, Dawn's always seeking the freshest fish possible to anchor succulent culinary dishes to tantalize those around her. Her early experience in angling was mostly lake-based, and a curiosity for the ocean and seafood options led to the purchase of a well-equipped boat to tackle the coastlines of BC where the seafood side of her culinary skills has flourished.	BC Outdoors Sportfishing

1:00 PM	Dockside Grill - in the main floor food court	Tammy	Indian Style Spiced Rice with Prawns	<p>Prawns are a delicacy that we all enjoy, and when prawning the coast of Vancouver for our beautiful Spot Prawns, this warm hearty dish is sure to please your boat guests! Hints of Indian spices, sautéed vegetables rolled into the rice with lightly tossed prawns will be sure to make you go for that second helping. This recipe can be easily transformed into an Asian dish, adding ginger, soy sauce, sesame oil, and a hint of chili sauce.</p>	<p>Tammy Wood, Agassiz's hometown celebrity, finished in the Top Ten of Canada's Master Chef, Season Two. Since the show, Tammy's career has blossomed in the culinary world. As a passionate Chef and avid hunter and fisher girl, Tammy has combined her loves of the outdoor lifestyle and cooking to create a career of Wild Game cooking.</p> <p>You can catch her on the Canadian Sportsmen Channel January 2020, on her new Show, "Sossy Outdoors", sharing her passion and love for fishing, hunting and cooking!</p> <p>Tammy also works with BC Outdoors as a Food Editor for both the BC Outdoor Hunting and Fishing magazines and has earned the title of "Pro Staff" at Abbotsford's Cabela's, where you can often find her cooking wild game dishes for the customers during special events, or just hanging out in the hunting department.</p> <p>We are excited to welcome Chef Tammy to the Dockside Grill, her motto of "loving what you do" is sure to be an inspiration to us all!</p>	Sossy Outdoors & BC Outdoors Sportfishing
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3:00 PM	Dockside Grill - in the main floor food court	Tammy	Steamed Asian Style Snapper	<p>Steaming fish in a small space is a simple way to cook your meal. Wrapping in tinfoil, or using a bamboo steamer over boiling water, you will be sure to create a moist, flaky fillet. Adding vegetables, or a spice paste, the flavours will sink into your fish for a flavour explosion. Served with fresh vegetables, on a bed of rice, it'll be sure to become a weekly favourite at home.</p>	<p>Tammy Wood, Agassiz's hometown celebrity, finished in the Top Ten of Canada's Master Chef, Season Two. Since the show, Tammy's career has blossomed in the culinary world. As a passionate Chef and avid hunter and fisher girl, Tammy has combined her loves of the outdoor lifestyle and cooking to create a career of Wild Game cooking.</p> <p>You can catch her on the Canadian Sportsmen Channel January 2020, on her new Show, "Sossy Outdoors", sharing her passion and love for fishing, hunting and cooking!</p> <p>Tammy also works with BC Outdoors as a Food Editor for both the BC Outdoor Hunting and Fishing magazines and has earned the title of "Pro Staff" at Abbotsford's Cabela's, where you can often find her cooking wild game dishes for the customers during special events, or just hanging out in the hunting department.</p> <p>We are excited to welcome Chef Tammy to the Dockside Grill, her motto of "loving what you do" is sure to be an inspiration to us all!</p>	Sossy Outdoors & BC Outdoors Sportfishing