



2011 Educational Programming at Preservation Hall 335 Main Street, Wellfleet

Please join us for entertaining and educational programs organized in partnership with Mass Audubon's Wellfleet Bay Wildlife Sanctuary, the National Oceanic and Atmospheric Administration, local and visiting chefs and Wellfleet shellfishermen. **All programs are free, except the *Taste the Terroir* (\$10).** No pre-registration is required; all events are first come, first served.

SATURDAY, OCTOBER 15

9:00 - 11:00 a.m.

Taste the Terroir

Learn more about oysters, clams and terroir (the french word for "taste of place") through this educational and fun "Taste-the- Terroir" seminar. Participants will sample 3 types of oysters and 3 types of clams from different sections of Wellfleet Harbor. Biology professor and author Barbara Brennessel will give background on the biology of oysters and lead the group in a tasting. Wellfleet shellfishermen are on hand to answer questions. Cost is \$10/per person, participation is strictly limited to 50 people.

11:30 a.m. - 12:30 p.m.

Cooking demo and book signing with Barton Seaver

D.C.-based chef Barton Seaver will prepare an oyster recipe from his new cookbook, *For Cod and Country*, for sampling. He will give an amazing talk on why we should all eat as much farmed shellfish as possible since it is truly a sustainable food. Participation is limited to the first 75 attendees.

1:00 - 1:30 p.m.

Lecture: Oysters as First Responders

One oyster can filter as much as 50 gallons of water per day. So can oysters be used as a first step to improving poor water quality in our local embayments? Rick York, Mashpee's Shellfish Constable, is putting oysters to the test in Mashpee River.

2:00 - 2:30 p.m.

Lecture: Oyster Reef Restoration Project

Mass Audubon's Wellfleet Bay Wildlife Sanctuary, in cooperation with the Town of Wellfleet, The Nature Conservancy, and the National Oceanic and Atmospheric Administration, established an oyster reef habitat to study how it is impacted by natural mortality, disease and harvest. Wellfleet Bay's science coordinator Mark Faherty will discuss the project.



8:00 - 9:30 p.m.

Kemp Harris Fundraising Concert - Tickets are \$15.00 at the door.

Kemp Harris and his six-piece band will entertain in a fundraiser for SPAT's community grants and scholarship. Kemp Harris has collaborated with a surprising list of talent over four decades. He has shared the stage with Koko Taylor, Taj Mahal and Gil-Scott Heron. He holds a songwriting residency at the Wang Center for the Performing Arts in Boston with Berklee College of Music, assisting talented young artists with composition and performance.

SUNDAY, OCTOBER 16

10:30 - 11:00 a.m.

Lecture: Fisheries in Hot Water: How Climate Change Threatens New England's Most Storied Industry

Rising levels of carbon dioxide in the atmosphere are changing the temperature and chemistry of the ocean, with potentially dire consequences for marine life. As a result, scientists say we could see up to a one third decline in fish and shellfish harvests by mid-century. Heather Goldstone, WCAI's science editor and creator of NPR's Climatide blog, will lead this discussion.

11:30 a.m. - 12:30 p.m.

Cooking demo with Philippe Rispoli of PB Boulangerie and Bistro

Chef Philippe will demonstrate the French take on showcasing oysters with a lemon cilantro granité. Participation is limited to the first 75 attendees.

1:30 - 2:00 p.m.

Lecture: Whales, Sturgeon, Sea Turtles...Oh My! Protected Marine Species in the Northeast

Alison Rosner, Marine Mammal Policy Specialist with the National Marine Fisheries Service, will lead this discussion.