

Alaska Shellfish Festival a success

By SCOTT BOWLEN
Daily News Staff Writer

Folks who attended the Alaska Shellfish Festival in Ketchikan on Thursday enjoyed a veritable smorgasbord of fresh Alaska oysters, shrimp, Dungeness crab, sea cucumbers and geoduck clams in dishes and appetizers prepared by four local restaurants.

The sold-out event — the first ever in Ketchikan — was intended to highlight the types of shellfish produced in Alaska as well as the commercial fishing and mariculture industries that produce them.

"All the product we had last night was caught within the last two weeks," said Phil Doherty, executive director of the Southeast Alaska Regional Dive Fisheries Association.

SARDEFA was an organizer of the event along with the OceansAlaska Marine Science Center and the Alaska Shellfish Growers Association.

Also on hand Thursday evening at the Ted Ferry Civic Center were other organizations involved with shellfish production in some capacity.

That included the Alaska Department of Environmental Conservation, Alaska Seafood Marketing Institute, Alaska Sea Grant Marine Advisory Program, Alaska Department of Fish and Game, and the U.S. Coast Guard.

Putting a first-time event like this



Eric Wyatt of Blue Starr Oyster Company from Token Bay on Prince of Wales Island shucks an oyster while Larry Elliott of E. C. Phillips and Son checks out the oyster product at the Alaska Shellfish Festival held at the Ted Ferry Civic Center Thursday evening.

Staff photo by Hall Anderson