

# Dockside Grill Schedule - SPEAKER TOPICS & BIOS 2018

\*Subject to change

## FRIDAY, JANUARY 19

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	Smoked Salmon Pizza with Wild Sockeye Lox	The 'Loxy Ladies' favorite way to entertain in 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 great, easy but 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!	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	Indian Prawn Vindaloo	Vindaloo is a delicious Indian curry popularized by Goan cooks. Aloo, means potato in Hindi, but traditional Vindaloo does not include potato ironically! Also, it is not technically a curry, but more of a dry sauce based dish, which tastes better as it ages. Tammy will show you how to create this sauce using a wonderful blend of coriander, garlic, cumin, ginger, cinnamon and a blend of crushed spices. You will be sure to enjoy this flavorful dish!	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 has her own cooking show, "Saucy's Got Game", which will air in 2017! 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	Smoked Salmon Cream Cheese Dip with Maple Nugget Retort	The 'Loxy Ladies' favorite way to entertain in 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 great, easy but 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!	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	Tuna Tataki Salad Wraps	Easy, little bit of cooking, very fresh and refreshing for a hot summer's day on the boat. We will start off with Albacore Tuna from about 50 miles off shore. We will then season with salt and pepper and sear in grape seed oil. Place in the fridge. Now to make our dressing with soy, garlic, ginger, sesame oil, sugar, lime and chilies. Slice the chilled, rare tuna and marinate in the dressing. Here, we can julienne some carrots, peppers and cabbage. Pick some nice leaves from Iceberg or Boston Bib lettuce, place some of the vegetables, tuna, and Farkay noodles, for more crunch, in the leaves. Fold together and place on a plate with a toothpick then drizzle the marinade over and enjoy. Fun, crunchy and delicious.	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	Pan Fried Trout with a Miso Glaze	Trout is so wonderfully abundant in our lakes of British Columbia. It would be a shame not to embrace this mild yet flavorful fish. It takes minutes to prepare in a skillet, lightly dusted in flour and spices. Tammy will show you how to make a miso glaze, to accompany your trout at home. Salty, savoury, sweet, lightly drizzled over the Trout, and garnished with toasted Sesame and sliced scallions. Your family and friends will love this simple, yet amazing dish.	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 has her own cooking show, "Saucy's Got Game", which will air in 2017! Chef Tammy is well known at all the BC Hunting and Fishing Shows for her Wild Game and Seafood demos.

## SATURDAY, JANUARY 20

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	Smoked Salmon Pizza with Wild Sockeye Lox	The 'Loxy Ladies' favorite way to entertain in 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 great, easy but 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!	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	Mixed Seafood Korma	Korma is mildly spiced Indian Curry dish where the meat is marinated in Yogurt. The spices help create a heavenly thick sauce. This classic dish can be traced back to the 16th century. Coriander and Cumin resonate throughout this dish. Tammy will show you how to create this sauce, which can be used not only on seafood, but beef, lamb, or chicken.	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 has her own cooking show, "Saucy's Got Game", which will air in 2017! 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	Smoked Salmon Cream Cheese Dip with Maple Nugget Retort	The 'Loxy Ladies' favorite way to entertain in 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 great, easy but 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!	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	Steamed Clams in a White Wine Sauce	What better way to celebrate the International Boat Show, than with a hearty dish of British Columbia Clams! Tammy will be utilizing Manila Clams, one of 5 native species to our waters. She will show you how to make a perfect White Wine Sauce, to accompany this amazing shellfish. Served best in a bowl, to trap the beautiful sauce and served with a fresh baguette. The Saffron has a very subtle flavor and aroma, but adds a beautiful fleck of color.	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 has her own cooking show, "Saucy's Got Game", which will air in 2017! 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	Halibut baked in Banana leaf	Something you can make ahead of your long journey, this white fish dish is full of flavour from the south pacific. Also known as Pepes Ikan, this dish starts off with fresh halibut cut to individual portions. Rubbed with a special spice paste of fresh turmeric, shallots, lemongrass, tomato, palm sugar, shrimp paste, chillies, macadamia nuts (or candlenuts if you can find them), lay the fish on a big enough piece of banana leaf to wrap whole with more lemongrass and Thai basil. This little package can be made on board your ship if you have a small space or ahead of time, then frozen. To cook you can place in an oven, a pan of shallow boiling water, or wrapped in foil and steamed on the BBQ.	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, JANUARY 21**

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	Smoked Salmon Pizza with Wild Sockeye Lox	The 'Loxy Ladies' favorite way to entertain in 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 great, easy but 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!	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	Crab Cakes with a Mango Chutney	Crab is such a delectable meat with so much flavor and sweetness, it needs very little to dress it up, as it's the star all on its own! Tammy created this recipe at Shearwater Resort and it was well loved by the lodge guests! Mild Indian flavors, very little filler, simple and fast to make. Tammy will show you step by step how to create this delicious crab cake, and accompany it with a spicy mango chutney. Power packed with flavor, you are guaranteed to love this dish!	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 has her own cooking show, "Saucy's Got Game", which will air in 2017! Chef Tammy is well known at all the BC Hunting and Fishing Shows for her Wild Game and Seafood demos.
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3:00 PM	Dockside Grill - in the main floor food court	Tammy Wood	Teriyaki Salmon with Roasted Sesame	Salmon is one of the most eaten fish around the world jammed packed with B12, Vitamin D and selenium. It is such a versatile fish that can be baked, poached, bbq'd, steamed, and pan fried. Tammy will show you how to create your own Teriyaki sauce so you never have to buy it again! This is a very colorful dish, with the red flesh of the salmon, rich brown of the Teriyaki Sauce, and sprigs of green scallions and toasted Sesame. This dish is best served with Jasmine Rice.	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 has her own cooking show, "Saucy's Got Game", which will air in 2017! Chef Tammy is well known at all the BC Hunting and Fishing Shows for her Wild Game and Seafood demos.