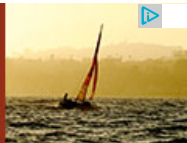



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Feast to highlight Southeast's fisheries

By Capital City Weekly | Capital City Weekly

Salmon Beyond Borders and The Rookery Café expect more than 300 attendees for the inaugural "Southeast Feast," which is bringing award-winning chefs from Toronto and around the United States to Juneau to prepare fresh, sustainable, wild Alaskan seafood paired with craft beers and wine.

Southeast Feast is "the unified dream of award-winning Juneau chef Beau Schooler of The Rookery Café and Salmon Beyond Borders," and will be a celebration of "the wild and sustainable bounty of Southeast Alaska," according to Salmon Beyond Borders' website. It'll also address a big topic in Southeast Alaska — the transboundary mines Salmon Beyond Borders advocates for protection from, as well as talk about the importance of healthy watersheds.

Chefs are Beau Schooler of Juneau, Ryan Lachaine of Houston, Richie Nakano of San Francisco, Trevor Kunk of Napa Valley, Scott Vivian of Toronto, Michael Gulotta of New Orleans, Tim Archuleta of San Francisco, and Tanya Kelly of Toronto.

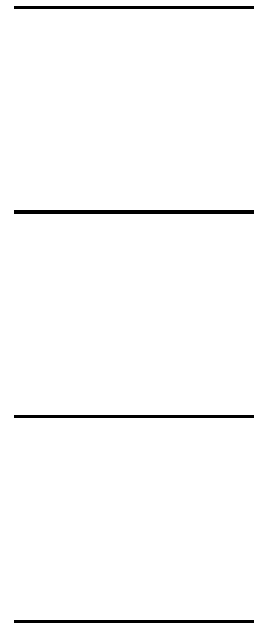
Schooler is co-owner of Juneau restaurants The Rookery Cafe, The Taqueria, and In Bocca al Lupo, as well as Panhandle Provisions. He was nominated for the James Beard Foundation's "Rising Star of the Year" award in 2015 and was named "King of American Seafood" at New Orleans' Great American Seafood Cookoff.

"Salmon Beyond Borders is excited to partner with The Rookery Café and many other local businesses that have been an integral part of raising awareness for this place we are so fortunate to call home — and the resources we are able to provide to the rest of the world — that are worthy of protecting," wrote Salmon Beyond Borders campaign manager Jill Weitz in an email.

The event is Saturday, July 23 from noon-4 p.m. at the Juneau Arts & Culture Center. Tickets are \$40 and are available at salmonbeyondborders.org. Proceeds will benefit Salmon Beyond Borders, which has for several years now been working for protections from large-scale British Columbian mining planned in watersheds that flow into Alaska.



Beau Schooler has worked to bring chefs from around the United States and Toronto to Juneau to celebrate the bounty of Southeast Alaska's waters. Photo courtesy of The Rookery Café.



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