Feb. 8 Using Fish Guts: An Update on Seafood By-Product Research
Feb. 22 Eating Safe Seafood: Avoiding the Botulism Toxin
Mar. 8 Zero Tolerance for Listeria monocytogenes in Ready-to-Eat Smoked Seafood
Mar. 22 Whale Deterrence for Fishermen and Mariners: Research Findings
Apr. 12 Paralytic Shellfish Poisoning (PSP) in Kodiak: What’s that Tingling Feeling?
Apr. 26 The Gulf Apex Predator Prey Research Initiative in Kodiak
May 10 Home Canning of Salmon
May 24 Are Sea Cucumbers Vegetables?
June 7 Parasites in Seafood: More Common with New Fresh Markets?
June 21 Who Eats our Fish? Markets for Alaska Seafood
July 26

All talks start at noon and are free and open to the public!