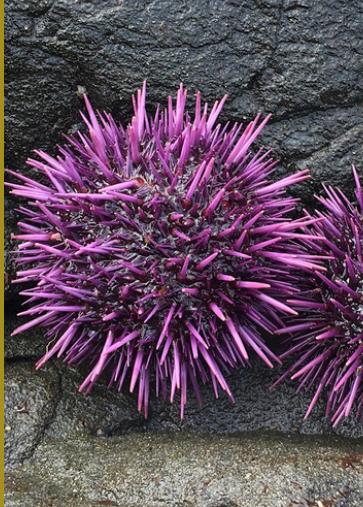


2026

BLUE FOODS FORUM

Agenda



February 1-2
Portland, Oregon

Ecotrust

Winter
Waters

OREGON
OCEAN CLUSTER



TRAVEL
OREGON

BLUE FOODS CONNECT OREGON'S FORESTS, FARMS, WATERSHEDS, COASTLINES, AND COASTAL COMMUNITIES.

Blue foods include seafood, sea vegetables, algae, shellfish, and other foods connected to ocean and aquatic ecosystems. In Oregon, they're at the intersection of agriculture, forests, rivers, and coastal communities.

SO WHAT COULD A TRULY RESILIENT, OCEAN-BASED FOOD FUTURE LOOK LIKE, AND HOW DO WE GET THERE?

At the Blue Foods Forum, join impact investors, funders, producers, nonprofits, researchers, and creatives and more to answer these questions—and walk away with actionable pathways to invest, collaborate, and lead Oregon's next food-system innovations.

WHY NOW?

We are halfway through the UN's *decade of action: Ten years to transform our world.*

The Sustainable Development Goals are foundational to our work. We believe our oceans hold a key to a sustainable and equitable planet. The work we do *here* has far-reaching impacts, and we are excited for *you* to be a part of it.

2026 BLUE FOODS FORUM

AGENDA

FEBRUARY 1

11:00 AM **Albacore on the Line** ***SEPARATE TICKET REQUIRED**

Join a Winter Waters culinary gathering for food professionals: connect directly with Oregon Albacore fishermen, and taste albacore across a range of applications and cooking styles suited for real working kitchens.

5:00 PM **Seafaring Speakeasy** ***SEPARATE TICKET REQUIRED**

Kick off the Blue Foods Forum & Winter Waters with a curated evening that dives into the depths of Oregon's ocean tastes, innovations, and culture.

FEBRUARY 2

8:00 AM Registration + Networking

9:00 AM Welcome Discussions & Marketplace of Ideas

10:30 AM Networking Break

10:45 AM Morning Session

- **Kitchen:** The Art of Dry-aging Fish
- **Gathering Space:** TBA
- **Front Hall:** TBA

12:00 PM Lunch & Learn

1:10 PM Afternoon Session: Breakout Discussions

- Collaboration opportunities for blue foods
- Land-sea regenerative projects
- Seafood to Schools + seafood butchery programs
- Policy deep-dive with AKWA-DC
- Or, start your own discussion!

2:55 PM Closing Discussions: Launching into the Future

HAPPY HOUR

4:30 PM **HOPE IN THE WATER: SEAFOOD, SIPS & STORIES**

Wind down with sea-forward snacks by Merrow, fun drinks, networking, and inspiring screening of *Hope in the Water*, followed by a discussion with panelists.

2026 BLUE FOODS FORUM

SPEAKER HIGHLIGHTS

You will hear from a range of inspiring people across different industries at the Blue Foods Forum. Here are just a few of our incredible speakers:



Dr. Alexandra Leeper
CEO, Iceland Ocean Cluster

Alexandra Leeper works at the intersection of seafood, circular economy, and industrial infrastructure, helping companies and regions redesign how they use resources, so value is created rather than wasted. Based in Iceland, she leads the Iceland Ocean Cluster, an innovation community bringing the blue economy together so good ideas can thrive. Iceland has pioneered the 100% Fish model, a globally referenced case for full-value utilization in seafood, and is now supporting the adaptation and transfer of this model around the world along with a growing ecosystem of Global Sister Ocean Clusters, including in Oregon, United States, creating sustainable value for the blue economy. The Iceland Ocean Cluster is now fundraising for the venture fund, Blue Nova Ventures, and Alexandra acts as the Global Ecosystem Lead, connecting the international community of blue entrepreneurs.

Alexandra has a PhD in sustainable aquaculture and the circular economy, a master's in marine Environment and Resources, and bachelor's in marine biology and Oceanography. In 2025, she founded Hringvarmi, a circular heat infrastructure initiative for food and agri-industrial sites.



Alanna Kieffer
Winter Waters / Shifting Tides

Alanna Kieffer is a marine biologist, educator, and coastal forager with a deep-rooted passion for the ocean and its wild abundance. As the heart behind Shifting Tides, she guides shellfish and seaweed foraging experiences and educates others on sustainable seafood, helping people form meaningful connections to coastal places through wild foods.

She has spent the past decade working in intertidal environments, focusing on coastal education, marine research, seaweed farming. Alanna is especially passionate about seaweed — both as a nutritious culinary ingredient and as a critical habitat in coastal ecosystems.

Through her work, she's developed a deep appreciation for the Pacific Northwest's natural resources, and she's committed to sharing that knowledge and enthusiasm with others. Whether guiding a foraging trip or hosting a seafood culinary event, Alanna's goal is to connect people to the coast in meaningful and sustainable ways.



Julie Kuchepatov
SAGE (Seafood and Gender Equality)

Julie Kuchepatov is the founder of Seafood and Gender Equality (SAGE) and drives SAGE's vision towards a more inclusive seafood sector. Previously, Julie worked at Fair Trade USA, building a globally recognized seafood program, empowering seafood workers, ensuring workplace safety, and improving environmental sustainability.

For more than two decades prior to Fair Trade USA, Julie worked to improve the environmental performance of wild fisheries at the Wild Salmon Center and as a founding member of Ocean Outcomes.

WELCOME DISCUSSIONS

9:00 AM

OPENING REMARKS

ALANNA KIEFFER | WINTER WATERS & SHIFTING TIDES

Open the day hearing from Alanna Kieffer who will set the tone for and our focus for the day.

A FOOD VISION FOR 2050

Before we take action, we look back at where we've been. We will look at what has happened since 2020, celebrate wins, and engage in a high level framing discussion about where we want to go next.

FIRESIDE CHAT

ECOSYSTEM ARCHITECTS | HOSTED BY BILL TRIP

MARKETPLACE OF IDEAS

In this short session, attendees will have an opportunity to pitch their own 30-second Intros and ideas. Share your pitch or key questions you'd like to explore with this group to help set the stage for the rest of the day's work.

MORNING SESSION

10:45 AM

Engage in conversations and hands-on demos working with (and tasting) locally caught fish and sea veggies!

Attendees will break out into three groups and rotate through all stations.

Breakout information coming soon.

LUNCH & LEARN

12:00 PM

LIGHTING TALKS

DR. ALEXANDRA LEEPER | JOHN SCHMIDT |
EPHRAIM FROELICH | CARL HENDRICKSON

Enjoy a local seafood lunch while hearing from presenters, followed by an opportunity for attendees to exchange updates on regional projects and share out ideas from the day so far.



You lead the flow.

The purpose of this conference is to leave with actionable steps for the future of food. Attendees are encouraged to present ideas, share connections, and help determine the outcome of the day.

AFTERNOON SESSION

1:10 PM

Engage in roundtable conversations dedicated to your areas of interest. Tables will brainstorm ideas, activations, workshop challenges, and spark creative solutions.

Groups will share-out conversation highlights & next steps at 2:15 PM

Breakout information coming soon.

CLOSING DISCUSSIONS

2:55 PM

LAUNCHING INTO THE FUTURE

Convene a final time as a group for a facilitated conversation connecting business needs with offers and solutions.



Leave with a plan

In our closing session, attendees will make the connections needed to facilitate concrete, actionable steps in the coming weeks and months to work towards the innovative projects, ideas, and visions discussed throughout the day.

BREAK: WORKING WITH 100% FISH

Get your creativity on!

Take a short break before happy hour to get your hands on a fish, learn about innovative products, and sample local products while networking with colleagues.

HOPE IN THE WATER: SEAFOOD, SIPS & STORIES

4:00 PM

A lively seafood happy hour that brings together film, food, and the future of our oceans.

WITH PANELISTS:

- Julie Kuchepatov – [Seafood and Gender Equality \(SAGE\)](#)
- Aaron Huang – [Oonee Sea Ranch](#)
- Dr. Alexandra Leeper – [Iceland Ocean Cluster](#)



THANK YOU TO OUR SPONSORS

ECOTRUST

TRAVEL OREGON

WINTER WATERS

NEW SEASONS MARKET

BUILDERS VISION

OREGON COAST
MARICULTURE COLLABORATIVE

OREGON STATE UNIVERSITY

OREGON ALBACORE COMMISSION

