



Wild, Natural & Sustainable™

wild alaska seafood WEEK

October 6-9th

SALMON, SCALLOPS, BLACK COD,
HALIBUT, AND COD.

Come taste why Alaska is the natural state for wild and sustainable seafood. A model for quality, purity and responsible fishing practices, Alaska Seafood is also the perfect ingredient for healthy flavor.



RANDY RICE, Seafood Technical Director for the Alaska Seafood Marketing Institute, will speak on seafood sustainability and health.

WEDNESDAY, OCTOBER 8TH AT 7PM
IN THE BERKSHIRE ROOM



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