

## **Fishermen's Night – December 8, 2011**

### **SEAFOOD CONTRIBUTORS:**

Aleutian Spray Fisheries (Pacific Cod Filets)  
American Seafoods (Pacific Cod Filets)  
Besecker Company (Halibut Filets)  
Bornstein Seafoods (Pickled Black Cod)  
City Ice Company (Smoked Black Cod)  
F/V Gulf Maiden (Smoked Black Cod)  
Icicle Seafoods (King Crab Legs & Claws)  
Marine Service & Supply (Pickled Herring & Pickled Black Cod)  
Norm Ness, F/V Sunward (Halibut Filets)  
Norquest Seafoods (Smoked Salmon)  
North Pacific Seafoods (Salmon Filets)  
Oregon Trawl Commission (Cocktail Shrimp)  
Peter Pan – Ivar Reiten (King Crab Legs & Claws)  
Taylor United (Oyster Meat)  
Trident Seafoods (King Crab Legs & Claws, and Opilio Crab Claws)  
Unisea (King Crab Legs and Claws)

### **OTHER CONTRIBUTORS**

Allied Ice (Ice Supplies)  
Ballard Oil and Crew (Barbecuing Salmon)  
Bellingham Cold Storage (Freezing Halibut)  
Robert Loe & Assoc. (Accounting Serv)  
Homeport, Inc. (Filleting Halibut)

Margenex International (Cole Slaw)  
Movers, Inc. (Cold Storage and Shipments)  
Nordic Heritage Museum (Service and Material)  
Pacific Fishermen (Personnel, Service & Materials)  
Smoking by Felix (Smoking of Black Cod)  
Brenda Bard (Pre-Program Accordion Music)  
James Cole (Ticket & Program Design)

### **To the Neptune Ladies of 2011:**

You have done it again and we are honored to thank you!!

Bernice Chouery  
Carolyn Einmo  
Kitty Hagen  
Sandy Haug  
Carol Lindgren  
Ritva Manchester  
Lynn McManus  
Karen Sheldahl  
Liv Skaar  
\*Marit Rockness Thomson  
\*(30 years of service)

### **The 2011 Prep Cooks, Culinary Assistants and Servers:**

Stan Hendricks  
Jill Jacobson  
Karin Jacobson  
Dan Larsen  
Le Ann Larsen  
Willy Manchester  
Casey McManus  
Jim McManus  
Jeff Otness

Duane Stensland  
Ernie Svasand  
Vidar Wespestad

### **2011 MENU:**

Barbecued Salmon  
(Troll King Salmon)

Smoked King Salmon  
Chilled, Sliced and Served

Alaska Cod  
Deep Fried in Tempura Batter

Alaska Halibut  
Deep Fried in Tempura Batter

Willapa Bay Oysters  
Deep Fried in Tempura Batter

Alaska King Crab  
Leg Meat Served Chilled

Barbecued Alaska Cod

### **Served Chilled:**

Alaska Snow Crab Cocktail  
Claws  
Jumbo Tiger Prawns  
Alaska Smoked Black Cod  
Cocktail Shrimp  
Pickled Herring  
Pickled Black Cod  
Rolls, Butter & Cole Slaw  
Coffee with cream & cube sugar  
& Cookies

## **Recipient of the King Neptune Award for 2011: Gary Stauffer**

### **Highlights of Fishermen's Night (taken from "Fishermen's Night – A Brief History" by C.E. "Pete" Pedersen and Arni Thomson:**

Commander Carl M. Moe, U.S. Navy (1890-1989) is recognized as the founder of Fishermen's Night. Moe organized the first event at the Gowman Hotel on March 5, 1950. Over 150 members and guests attended the first celebration. Attendance has grown steadily over the years, with as many as 500 persons in attendance some years.

Olav Lunde of Lunde and Raynes Electric and Art Hvatum of Seattle Ship Supply made the first donations to support the event, when they furnished the prizes and financing of the first social hour.

Programs have varied from speakers representing the fishing industry to state and federal officials and politicians.

The tickets and programs have been artistically designed with illustrations of commercial fishing, representative of halibut longlining, salmon seining, gillnetting, deep-sea trawling and crab pot fishing. Historical caricatures of the pioneer days of fishing, including the days of sail in the Alaska Bristol Bay salmon industry were for many years featured by the committee's artist and historian, C.E. "Pete" Pedersen. In 2001 marine artist, historian and Fisheries Committee member James Cole took over these duties.

In 1970 Arne Einmo originated the King Neptune Seafood and Social Hour. Arne is assisted by Marit Rockness Thomson, who in 1987 took over the task of organizing the ladies for preparation of the King Neptune Seafood and Social Hour.

In 1977 an awards program was instituted wherein appreciation plaques were awarded to individuals or companies relatives to life-saving at sea and meritorious accomplishments.

In 1995 a King Neptune Award program was started to recognize persons who have made outstanding contributions to further the economic growth and well being of the North Pacific fishing industry.

Proceeds from the events have been donated to the Seattle Fishermen's Memorial, North Pacific Fishing, Vessel Owners' Safety Training Program, the Dutch Harbor/Unalaska Trauma Clinic, the Norwegian Commercial Club's Scholarship Fund, the Youth Maritime Training Association – Ballard Maritime Institute, and the Nordic Heritage Museum.

Tonight, we acknowledge what has become a cultural event, a symbolic celebration of the fishermen and the camaraderie within the fishing industry, the central themes of the evening that must not be forgotten amidst the success of the event.

### **2011 Fisheries Committee:**

Paul Anderson, Co-Chairman

Mark Pedersen, Co-Chairman

Julia Bixby

Marty Bunes

James Cole

Doug Dixon

Arne Einmo

John Ellingboe

Jon Hanson

Stan Hendricks

Dan Larsen

Robert Loe

Olav Lunde

Griffin Manchester

William Manchester

Casey McManus

Jim McManus

Jeff Otness

Dennis Petersen

Ernie Svasand

Ivan Svasand

Arni Thomson

Russ Trombley

Vidar Wespestad