

2020 Leadership Conference Master Class Descriptions

Experience Maine Lobster at the Source

Head out on a lobster boat with a Maine fisherman and gain first-hand experience in catching lobsters. You will bait and pull traps, determine which lobster are within the legal size limits, identify breeding females, and band lobsters that meet all the legal requirements. Learn how the taste, texture and shell hardness of Maine Lobster change at different times of the year and why. You will come away with an insiders understanding of this unique fishery and its long history of conservation.

What should I wear?

- First, don't wear anything that you'd be afraid to get dirty. We'll be working on traps being hauled from the ocean floor and it's potentially messy. It can be 10-15 degrees cooler on the water so extra layers are smart. Consider a hat due to limited shade and any footwear is okay.

What if it's raining?

- We operate the excursions rain or shine. Our boats do have some cover but are mostly exposed to the weather. Although we provide aprons, pants, and gloves we highly advise bringing your own foul weather gear.

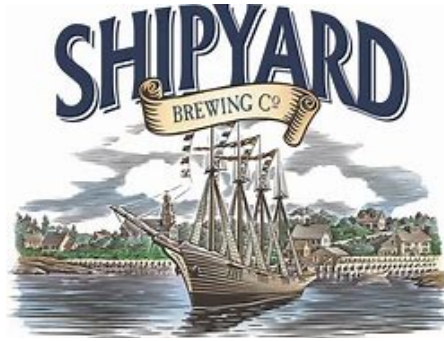
What if there's a thunderstorm?

- If thunderstorms become a safety concern we will cancel the excursion or return to the dock if we're underway.

Is there a bathroom on the boat?

- The boats have low capacity bathrooms suitable for emergency use only. The excursion is 80-90 minutes and we highly recommend using a restroom in advance.

Note: Participants will be walking to the pick up place for the boats. Go to 170 Commercial Street to Long Wharf. There will be two boats: one leaving at 3 p.m. and one at 3:30 p.m.



**Quality Handcrafted – Beer from Maine
Since 1992**

Shipyard Brewing Co. is a family owned brewery – owned by Fred Forsley. Rooted in tradition & brimming with innovation. Our, award winning beer is handcrafted by our team of brewers who learned their art from world renowned master brewer Alan Pugsley. Alan was mentored under Peter Austin the “Grandfather” of craft brewing in the United Kingdom.

We are committed to cultivating a new generation of creative, passionate brewers. Our team is constantly exploring innovative & diverse styles of beers at our Portland brewery, Federal Jack’s brew pub (birth place of Shipyard Brewing Co.) & our Clearwater Florida location.

The June 17th Master Class Field Trip, in conjunction with the 16th annual CAFÉ Leadership Conference, will take a group of tasters to the Shipyard for an afternoon which will include pairing with cheeses from California.

Chocolate Master Classes
Sponsored by Guittard Chocolate and taught by Josh Johnson

Beginner Class 9am-12pm

Chocolate 101

In this class you will walk through all the basics for teaching chocolate. Understanding tempering, introduction to chocolate work, creating basic garnishes, and how to choose the right chocolate for an application.

Advanced Class 2pm-5pm

Creative Twists on Simple Recipes

While working together in teams, you will breathe new life into classic recipes utilizing chocolate. Topics will include pound cakes and cookies for tea service or buffets. You are sure to walk away with recipes that can be used in your teaching kitchen.