



Cooking Shellfish with Chef Ian Riddick

Tuesday, February 9th 6:30 pm

[Please RSVP for reminders & Zoom links](#)

There are few more universal and enduring culinary traditions than our obsession with shellfish. Clams, mussels and oysters have been on the menu since our earliest days as humans. Easily accessible, highly nutritious, abundant and renewable...what's not to like? While the costs associated with bringing live shellfish to market quickly and safely typically elevate these humble ingredients into a 'gourmet' price bracket, some lucky folks need little more than a pair of gumboots, a fishing license and some basic background knowledge to turn a low-tide stroll in the afternoon into a sumptuous feast for dinner. This talk will give even the total neophyte the information to safely, sustainably, respectfully and responsibly harvest, prepare and enjoy some of the finest seafood our coast has to offer.

Join Chef Ian Riddick for a virtual trip behind the counter at Heartwood Kitchen as he shares his tips on cleaning, steaming, shucking and cooking shellfish, and even a recipe or two!



Chef Ian Riddick fell in love with the West Coast of Vancouver Island the first time he visited, paradise for a self-proclaimed "wild food enthusiast". After spending time in some of Canada's top kitchens he completed his apprenticeship at the world-renowned King Edward Hotel in Toronto and then moved west to work in resort hotels in Whistler, Sun Peaks and the Rocky Mountains. His next move was to Ucluelet and a solid 6-year tenure at Long Beach Lodge in Tofino as their executive chef. In 2018 he purchased the historic Matterson house and created Heartwood kitchen his culinary workshop. The restaurant is in operation open year-round and adds garden dining and catering in the summer. In early 2021 Ian and the team at Heartwood will be relaunching Shipwreck pizza and reintroducing dine in service to the Ucluelet lodge building on Main street.

MAGNIFICENT MOLLUSKS Speaker Series: This is the second in the five part series.

Making up nearly a quarter of all marine species, molluscs are diverse, dynamic and delightful. This year's winter speaker series will take you on a deep dive into their remarkable world. From their economic value as food and jewelry as far back as we can look, to their use in large-scale efforts to renew and recreate healthy ecosystems now and into the future, mollusks play an important role in countless aspects of our day to day lives. Join us to learn more in a remarkable series of talks featuring leading researchers from around the world!