Talks

Patrick Geddes Room, first floor

Please take your seat before start times which may be amended. Please check on the day.

Saturday 10th

2-1pm

-2.15pm

2.30-3.45pm

3.45-4.30pm

Sun

30-2.45pm

-4.15pm

4.30-5.15pm

Seaweeds: Meet Them, Eat Them...Love Them

- Prannie Rhatigan, Medical Doctor, author of *Irish Seaweed Kitchen Unique stories and tastes of seaweeds for health and enjoyment*

Why Keep It Wild - Miles Irving, founder of Forager Ltd. and author of *The Forager Handbook*An accomplished and innovative pioneer for wild foods, leading chefs go to Forager for top quality ingredients

How Seaweed Supports Health & Vitality

- Dr Jane Jamieson, Lecturer, College of Naturopathic Medicine, Nutrition Therapist

Traditional Fucus species around our shores provide the nutritional foundation our bodies need

Nutritious Food Seaweed - Tarry Bolger, Biodynamic Association

A new production standard helps producers access new markets, consumers assess nutritional quality

Seaweed Farming in Scotland: Let's Get Started!

- Dr Philip Kerrison, Scottish Association for Marine Science (SAMS) In a billion dollar global industry, Scottish waters are ideal for seaweed cultivation, creating more jobs in coastal communities

Sunday 11th

Nordic Sushi - Everyday Seaweed Meals to Boost Vitality

- Thorkil Degn Johansson, Denmark

I am going to explain why seaweed is 'the Fountain of Youth'

Nutrition Research on Our Wild Wrack Seaweeds

- Simon Ranger, Seagreens®

Early micronutrient density, through cardiovascular and metabolic disorders, to digestion, obesity, diabetes, thyroid

Lodine in Seaweed: Fuelling the Batteries from Conception to 100 Years Old! - Monica Wild, Napiers, Edinburgh *Fascinating talk of mitochondria, brains, aging, & staying young!*

Development of Scottish Salmon & Seaweed Industries

- Chris Copping, aquaculture consultant, seafood producer Two important industries: similarities, challenges, and opportunities Through research, standards and information, the Foundation increases public understanding of nutritious food seaweed as a healthy daily food and its uses in nutritional medicine.

It provides a forum and a catalyst for applied research, works closely with other interested organisations, institutions and individuals, and disseminates information to Friends, the media and the public. Through its website, events and services, the Foundation aims to assist those producing, consuming, selling and researching certified seaweed for food and health.

Become a Friend of the Foundation

Individuals, businesses and organisations interested in the production, consumption and health benefits of nutritious food seaweed are invited to donate or subscribe on a short or long term basis, helping the Foundation achieve its core purposes described at: www.seaweedhealthfoundation.org.uk/About-Us

Seaweed Health Foundation



research • standards • information

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- post@seaweedhealthfoundation.org.uk
- www.seaweedhealthfoundation.org.uk

Clearspring



Biodynamic Association vital soil, vital food

Seagreeris®

Offices in the British Isles with overseas affiliates

Seaweed for Health

10 & 11 September 2016

Saturday & Sunday 12-4pm Free public entry, all ages

Welcome to the 4th annual event of the Seaweed Health Foundation at the Royal Botanic Garden, Edinburgh

incorporating

SHF Conference for Friends of the Foundation Sunday, September 11 from 10-12 noon





Real Life Sciences Studio, ground floor, John Hope Gateway Building (main entrance). Talks are in the Patrick Geddes Room on the first floor next to the café and restaurant.

demonstrations has products on display.

Visit: http://www.rbge.org.uk/whats-on/event-details/4294

Exhibitions & Demonstrations

Real Life Sciences Studio, ground floor Saturday & Sunday 12-4pm daily

Seaweed products on display from Scotland and elsewhere are an opportunity for you to find out more about how it is being harvested and used, as a nutritious food ingredient and in nutrition therapy.

Sunday 1-3pm



Itadaki Zen

Sonji Kurishita and friends from the peerless Itadaki restaurants in Oban and London will demonstrate the preparation of Vegan Sushi and Tempura, with free tastings.

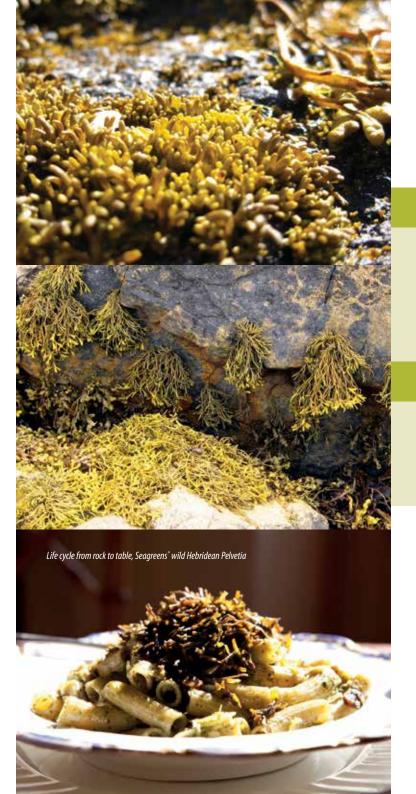
Brands using and promoting seaweeds from the British Isles and Nordic region:

Authentic Bread • Bacheldre Mill • Bart Spices • Batchelors
Bestcare • Clearspring • Cornish Seaweed • Dilly & Wolf • Forager
Just Seaweed • KK Fine Foods • Macleans Highland Bakery
Mara • Marvellous Superfood • Napiers • Natural Health Practice
Neal's Yard Remedies • Nosh • Pukka • Raw Living • Saladworx
Seagreens • Stag Bakeries • Viridian • Wolf Tucker

Sunday Morning Conference

Patrick Geddes Room, first floor Sunday 10.30-11.45am

Our new Foundation website aims to provide a growing network for Friends of the Foundation. Friends, exhibitors and speakers can meet and discuss mutual interests and plans at an informal get-together on Sunday morning.



Try seaweed products at your local health and natural food stores, find local foraging on the internet, or involve your group or school in a Seaweed for Health educational project – get inspired at www.seaweedhealthfoundation.org. uk/information, www.seaweedhealthfoundation.org.uk/Resources and www.seaweedhealthfoundation.org.uk/Research

Edinburgh

Jan de Vries Health & Diet, 10b Queensferry Street EH2 4PG. 0131 526 3990
Jan de Vries Health & Diet, 39 Newington Road EH9 1QW. 0131 662 0250
Hanover Healthfoods, 40 Hanover Street EH2 2DR. 0131 225 4291
Napiers, 18 Bristo Place EH1 1EZ. 0131 225 5542
Neal's Yard Remedies, 102 Hanover Street EH2 1DR. 0131226 3223
Real Foods, 37 Broughton Street EH1 3JU. 0131 557 1911
Real Foods, 8 Broughton Street EH3 9JH. 0131 228 1201

Glasgow

Jan de Vries, 43 Kilmarnock Road, Shawlands G41 3YN. 0141 632 7429 Napiers, 61 Cresswell Street G12 8AD. 0141 339 5859 Quality Vitamins & Herbs, 123 Douglas Street G2 4HF. 0141 331 2984 Roots & Fruits, 455-457 Great Western Road G12 8HH. 0141 339 3077 Whole Foods Market, 124-134 Fenwick Road G46 6XN. 0141 621 2700

