

Join us!
Seattle
Spring 2019

SPEAKER PROSPECTUS



What is the FOOD PRESERVATION EXPO?

Food Preservation Expo is the FIRST OF ITS KIND consumer show. It's an event to showcase the traditional practices of "putting food by" along with modern methods and tools, seasonal local foods, and sustainable food systems. The Expo seeks to inform and educate anyone interested in these timely topics.

The EXPO will feature a MARKETPLACE showroom for tools and products that demonstrate every method of food preservation: canning, curing, drying, fermenting, freezing, pickling, smoking, and sealing. The EDUCATION program is where authors and industry experts can present information to attendees in a formal classroom setting about food preservation methods, tools, equipment, science, or history.

Who will attend FOOD PRESERVATION EXPO?

The EXPO appeals to many people: Consumers who like to eat local, seasonal foods. Home gardeners wanting to preserve their harvest. Hunters and fishers needing a way to preserve their catch. Survivalists building emergency supplies. "Foodies" interested in the latest technology. Farmers aspiring to offer value-add products. Chefs looking for ideas to expand their menu.

Inaugural Food Preservation Expo

Spring 2019, Seattle

2,000+ attendees



50 exhibitors



Expert speakers

Speaker Opportunities

Topic experts and authors are invited to share their knowledge. We're seeking a broad range of topics to provide attendees with a variety of useful information about all available food preservation methods.

Some suggested speaker topics (feel free to propose others)

- How to make sauerkraut or kimchi
- Survey of pickling techniques
- Pickled and salted eggs
- Fermenting vegetables with salt or brine
- Making yogurt and fresh cheese
- Drying fruits, vegetables, herbs, and meat
- Curing and smoking bacon or salmon
- Water bath or pressure canning "how-to"
- Root cellar techniques in the city
- Tips for successfully freezing foods
- Vacuum-sealing foods
- Confit and other fat-sealed meats
- Tsukemono: a guide to Japanese pickles
- Indian and Persian pickles
- Peruvian dried potatoes (chuño, papa seca)
- Beef or game jerky and other dried meats: Korean changjorim, Italian bresaola, Thai Nuer Dad Deaw, Brazilian/Mexican carne seca
- Native American pemmican (history or making)
- Auxiliary topics: growing fruits and vegetables, field dressing wild game, science of nitrates and nitrites, building a solar dryer, vegetable blanching techniques, how to prevent browning in fruits and vegetables, etc.

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