



Project visit: North East and South East FLAGs

Tuesday 4 June 2024 – All buses depart at 13:00

| Projects | Description |
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| <i>Ocean Divers</i> | Ocean Divers is a commercial scuba diving training and tourism centre. This project involved the development of a new mobile dive unit which allowed for the expansion of the PADI courses made available to residents in the Dublin and Wicklow areas. The project also involved the expansion of a Safari Dive event aimed at developing dive tourism in the area. |
| <i>Bubbas Fishmongers</i> | Bubbas Fishmongers is the only remaining fishmonger in Bray. Bubbas promotes local seafood through information sharing and seafood tasting sessions. Using its EMFF-funded retail unit, this project partners with local fishers to stock lobster and brown crab pots when in season, as well as supporting local oyster and shrimp producers. |
| <i>Lobster V-notching</i> | Live lobster v-notching demonstration by local fishers on the harbour. V-notching is a conservation method used to help replenish lobster stocks. Fishers protect breeding females by marking a v-notch in their right center tail fin. Future catchers are not allowed to keep or sell lobsters with this mark. Several FLAG-funded projects in Ireland focus on this process. |
| <i>Goat Boat Tours</i> | This is a startup marine tourism project that offers corporate and tourism boat trips around Dublin Bay. Operating out of Dun Laoghaire Harbour this shows how urban, blue economy tourism projects can thrive. |
| <i>Dun Laoghaire Sea Scouts</i> | Sea scouts in Ireland is a voluntary network that teaches young people from the age of 10 sailing, boating and sea survival skills. It has an open access platform and is free. The FLAG funding was used to train 15 scouts to a certification level of seamanship, they in turn use that training to teach sea skills to younger members. |

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| <p><i>Digital Literacy for Fishers</i></p> | <p>This project demonstrated the challenges that fishermen face when making applications online. All government departments operate now on a digital first platform, but the age profile of many fishermen mean they sometimes struggle with online access and ability. By developing this course BIM hope to support fishermen and by partnering with Educational Training Boards ETB's which are rural and localized, they can deliver targeted training to fishing families.</p> |
| <p><i>Maritime Museum</i></p> | <p>Sitting directly opposite the seminar venue is Ireland's National Maritime Museum, housed in Dun Laoghaire's 180-year-old Mariner's Church. Renovated using FLAG funding, the museum's greatest artefact is probably the building itself, as it is one of a few custom-built places of worship for seafarers remaining intact in the world today.</p> |

Minimarket: Local Irish Seafood

Wednesday 5 June 2024 (17:00-19:00) – The Pavilion

| Projects | Description |
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| <p><i>Taste the Atlantic</i></p> | <p>The EMFAF-funded Taste the Atlantic is a seafood journey collaboration between BIM and Fáilte Ireland to promote the fantastic seafood producers and their products along the Atlantic coastline of Ireland. Join us for an oyster and salmon tasting session with a group of young ambassador chefs.</p> |
| <p><i>Oriel Sea Salt</i></p> | <p>This is an innovative FLAG-funded company producing natural, pure mineral sea salt. Using patented technology, this FLAG-funded project passes huge volumes of seawater through a series of microfiltration systems before evaporation, separation, and concentration technologies produce organic and sustainability-certified sea salt.</p> |
| <p><i>Seaweed Company</i></p> | <p>The Seaweed Company recently opened Ireland's first seaweed processing facility in Downings, Donegal. Taste the Seaweed Company's revolutionary SeaMeat product. Also on show will be salt caramel chocolate – the salt</p> |

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| | coming naturally from sugar kelp! Also, on show will be ‘hard seltzers’ – alcoholic soda infused with seaweed extracts. |
| <i>WASI</i> | WASI is an artisanal Irish seaweed skincare company dedicated to bringing the ancient wisdom of seaweed remedies back to the forefront of modern skincare. Based in Bantry, they craft their products with ethically hand-harvested Irish seaweed, ensuring the highest quality and sustainability. Their range includes seaweed pesto, chocolate, luxurious hair & body oils, revitalising scrubs, and seaweed bath soaks. Their natural and nourishing skincare range offers a holistic approach to self-care. |
| <i>Giles Quay</i> | Giles Quay is an artisanal lobster and crab producer from the North East FLAG area in Ireland. Using traditional lobster and crab pots, Ciaran Gallagher, a member of the FLAG will show case his shellfish produce, how to open crab and lobster, with tasting! |
| <i>Ocean Leaves</i> | Ocean Leaves® creates seaweed fertilisers and plant foods made from hand-harvested wild seaweed and are packed with multi marine minerals, micro & macronutrients, including nitrogen, magnesium, and calcium. |