

Bock Memorial Lecture Series

The Bock Memorial Lecture Series was established at the United States Naval Academy in March 1993 in honor of the late Professor Emeritus Arthur E. Bock. Professor Bock was born in Dubuque, Iowa, on September 30, 1916. He was a graduate of Kansas State University where he earned a Bachelor of Science degree in mechanical engineering. Later he received a Master's degree in engineering from Virginia Polytechnic Institute where he was a faculty member from 1940-1944.

Professor Bock served as a naval officer from 1944-1946, during which time he was an engineering instructor at the Naval Academy. He became a civilian faculty member in the Academy's Marine Engineering Department in 1946, eventually attaining the rank of full professor. While at the Academy, Professor Bock served as chairman of the Naval Engineering Department, as a senior professor of engineering, and was a member of many boards and committees.

A leading authority in the field of marine engineering, Professor Bock was coauthor of the book, *Elements of Applied Thermodynamics*, which has five editions and was used by midshipmen for more than 40 years. For his contribution to the Academy, he was named Professor Emeritus by the Secretary of the Navy upon his retirement in 1981. Professor Bock passed away on February 25, 1989.

The purpose of this series is to support and enhance academic excellence in the Department of Naval Architecture and Ocean Engineering by inviting world-renowned personalities who have made substantial contributions to the disciplines.

The Bock Memorial Lecture Series is funded by the Arthur Bock Endowment established in September 1991 from a gift by the estate of the late Professor Arthur Bock. Funds generated from this endowment are intended to support and enhance academic excellence in the Department of Naval Architecture and Ocean Engineering.

Previous Bock Lecturers

Fall 2016
RADM Brian K. Antonio, USN

Spring 2016
John Englander
Oceanographer

Fall 2015
Jack Springer
CEO Malibu Boats & Axis Wake Research

Spring 2015
Jack J. Buono
CEO Seariver Maritime, Inc.

Fall 2014
Dr. Clark 'Corky' Graham
CEO, LET'S GO Boys & Girls

Spring 2014
Brig. Gen. Kent D. Savre
CG, USACE North Atlantic

Fall 2013
Mr. R. Keith Michel
President, Webb Institute

Spring 2013
Mr. William Levis
President and COO, PSEG Power

Fall 2012
RADM Matthew Klunder, USN

Spring 2012
Mr. Mark D. Gordon
Odyssey Marine Exploration

Fall 2011
CAPT David A. Roberts, USN

Spring 2011
Dr. Robert G. Dean
Emeritus Professor of Coastal and Oceanographic Engineering University of Florida

Fall 2010
Dr. William H. Moore
American Steamship Owners Mutual Protection and Indemnity Association

Spring 2010
RDML David C. Johnson, USN

Fall 2009
David W. Jourdan
President, Nauticos

Spring 2009
Dr. Sylvia Earle
National Geographic Society

Fall 2008
Mike Petters
Northrop Grumman Shipbuilding

Spring 2008
CAPT James R. Wilkins, III, USN (Ret.)

Fall 2007
ADM Robert E. Kramek, USCG (Ret.)

Spring 2007
Mr. Gordon Sterling
Shell Oil Company

Fall 2006
Mr. Howard Fireman
NAVSEA

Spring 2006
Dr. John Spencer
National Transportation Safety Board

Fall 2005
Dr. Larry Mayer
University of New Hampshire

Spring 2005
Mr. William W. Rogalski, Jr.
Northrop Grumman Ship Systems

Spring 2004
RADM Malcolm MacKinnon III, USN (Ret.)

Spring 2003
Dr. Henry Petroski
Duke University

Fall 2002
Dr. Joseph MacInnis
Undersea Research, LTD.

Spring 2002
RADM John Mooney, Jr., USN (Ret.)

Spring 2001
Professor Robert Bea
University of California, Berkeley

Fall 2000
Mr. Clay Oliver
Team New Zealand's America's Cup

Spring 2000
Dr. Dana R. Yoerger
Woods Hole Oceanographic Institute

Fall 1999
Dr. Jacque B. Hadler
Webb Institute

Spring 1999
Mr. Orville T. Magoon
Coastal Zone Foundation

Fall 1998
Mr. Orrin Pilkey
Duke University

Spring 1998
Mr. Ben Gerwick
Ben C. Gerwick, Inc.

Fall 1997
Dr. Donald Blount
Donald L. Blount & Associates, Inc.

Spring 1997
Dr. William B. Morgan
David Taylor Research Center

Fall 1996
CAPT Raymond S. McCord, USN

Spring 1996
Mr. William Garzke, Jr.
Gibbs & Cox, Inc.

Fall 1995
ADM James D. Watkins, USN (Ret.)

Spring 1995
CAPT Harry A. Jackson, USN (Ret.)

Fall 1994
Dr. Donald Walsh
International Maritime Incorporated

Spring 2017

BOCK MEMORIAL LECTURE SERIES



UNITED STATES NAVAL ACADEMY

Marine Food Production and Global Security

Presented by

Mr. Barton Seaver

Chef & Leading Expert on Sustainable Seafood

Monday, March 27, 2017

12:30 p.m.

Mahan Auditorium

Mr. Barton Seaver

Barton Seaver is on a mission to restore our relationship with the ocean, the land, and with each other—through dinner. He has translated his illustrious career as a chef into his leadership of the Sustainable Seafood and Health Initiative at the Center for Health and the Global Environment at the Harvard T.H. Chan School of Public Health and Senior Advisor: Sustainable Seafood Innovations at University of New England. In these roles, Barton spearheads initiatives to inform consumers and institutions about how our choices for diet and menus can promote healthier people, more secure food supplies, and thriving communities and how to innovate for sustainability.

Barton is a firm believer that human health depends on the health of the ocean and that the best way to connect the two is at the dinner table. As an award-winning cookbook author, Barton pairs simple cooking techniques with a vast knowledge of seafood for a fresh take on sustainable eating.

As an executive chef, Barton opened seven restaurants awarded both for their cuisine and as environmentally-conscious businesses. Highlights of his culinary career include three Rising Culinary Star awards, twice earning Best New Restaurant awards, and being honored in 2009 by Esquire magazine as Chef of the Year. His restaurant Hook was named by Bon Appétit magazine as one of the top ten eco-friendly restaurants in America.

Since leaving the restaurant world, Barton has become involved with a number of local and international initiatives. In 2012, he was named by Secretary of State Hillary Clinton to the United States Culinary Ambassador Corp. He uses this designation to curate international conversations on sustainability and the role of food in resource management and public health. He is the Director of the Sustainable Seafood and Health Initiative at the Center for Health and the Global Environment at the Harvard T.H. Chan School of Public Health. The initiative uses human health metrics to better define sustainability by cooking with bycatch species, serving conscious portion sizes, and shining a spotlight on healthy aquaculture practices.

An internationally recognized speaker, Barton has delivered lectures, seminars, and demos to a multitude of audiences including White House, the Aspen Institute, TED, the Institute of Medicine, and food-related industries and conservation groups. He is also a contributing editor at *Cooking Light* and *Coastal Living* magazines and a regular contributor to NPR, *the Guardian* and *the New York Times*.

Barton is the author of 6 highly regarded books. *For Cod and Country: Simple, Delicious, Sustainable Cooking* introduces the idea of seasonal eating to seafood. *Where There's Smoke* highlights the art of cooking over fire. He is also the author of two cookbooks in his role as a fellow with the National Geographic Society. The National Geographic *Kid's Cookbook* and *Foods for Health*, a science-based guide to healthy, everyday eating. His most recent work, *Superfood Seagreens: A Guide to Cooking with Power-packed Seaweed* explores the health benefits of this emerging player in the superfood realm. His second sustainable seafood-centric cookbook entitled *Two if by Sea* published in May 2016. He is currently working on his next book *From Sea to Shining Sea*, a compendium of history, culture, science and culinary notes. Part cookbook, part historical archive, it will document every commercially available species harvested in the US to date. It is slated for release in the Fall of 2017.

Barton currently resides in coastal Maine, a stone's throw away from a working waterfront, with his wife, son, and their 10 heritage chickens.

PROGRAM

INTRODUCTION

Professor Sarah E. Mouring
*Chair, Department of
Naval Architecture and Ocean Engineering
United States Naval Academy*

ADDRESS

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Mr. Barton Seaver
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