

## **Monterey's Fisherman's Wharf Association Continues "Wharf Walks - Walking Tours at Monterey's Old Fisherman's Wharf" on Saturday, September 2, 2017 --- "The History of Monterey's Abalone Industry"**

Monterey, CA. August 2017. The Monterey Fisherman's Wharf Association continues to team up with noted Monterey Bay Fisheries Historian and author, Tim Thomas, who is offering monthly "Wharf Walks - Walking Tours at Monterey's Old Fisherman's Wharf" ([www.montereywharf.com](http://www.montereywharf.com)) on the first Saturday of every month from 10:00 AM - Noon.

Wharf Walks will be held on September 2nd and the topic will be: "The History of Monterey's Abalone Industry" - past and present.

Dive deep to look at the history of Monterey's abalone industry. Learn how a German restaurateur "Pop" Ernest Doelter made the abalone famous and how Japanese immigrants risked their lives dressed in thick wool underwear, canvas suits and heavy hard gear to dive into the Monterey Bay for this amazing mollusk. Learn what's going on currently in the abalone industry, too!

Tim Thomas Tours meet at the head of Old Fisherman's Wharf (near the pink "Harbor House" store, #1 Old Fisherman's Wharf, Monterey. Advance reservations are required by calling Tim Thomas at [\(831\) 521-3304](tel:8315213304) or via email [timsardine@yahoo.com](mailto:timsardine@yahoo.com).

The tour is for ages 10-adult only and the cost is \$20 for adults and kids are \$15 (10-15 years). Group Rates are also available.

### **Monterey Bay Whale Watch**

Monterey Bay Whale Watch (<http://www.montereybaywhalewatch.com>) on Monterey's Old Fisherman's Wharf will offer a \$3.00 off coupon for all Wharf Walks participants of the May 6th Wharf Walk. After taking the Wharf Walk, participants are also invited to enjoy a complimentary appetizer of delicious calamari (squid) - either traditional style or pesto calamari - with a purchased entrée, at Paluca Trattoria located at the head of the Wharf.

### **About Wharf Walks**

For thousands of years people have made their living fishing the Monterey Bay, beginning with the Rumsien Ohlone, the Native People of the Monterey area. From abalone to rockfish, everything was fished and utilized and the

Monterey Bay was a multi-cultural stew, made up of whalers from the Azores, squid fishermen from China, salmon fishermen and abalone divers from Japan, and Sicilians fishing sardines in the "dark of the moon." This entertaining tour of Old Fisherman's Wharf and the waterfront will take us back in time to explore the history of the Monterey Wharf, early history of the Monterey waterfront, The Rumsien/Ohlone People--Monterey's first fishermen, **the abalone industry**, whaling the bay and of course, the legendary sardine industry. Discover some of the people and cultures of Monterey's colorful past and hear fascinating stories about Old Fisherman's Wharf and those who worked and walked there. Learn more about the sardine and squid (calamari) industry, too.

#### About Tim Thomas

Tim Thomas, fourth-generation native of the Monterey area, is a popular speaker and lively tour guide. For 16 years, he was historian and curator for the Monterey Maritime & History Museum and has worked with the Monterey Bay Aquarium, California State Parks and the Monterey Bay National Marine Sanctuary. He is author of "The Abalone King of Monterey: 'Pop' Ernest Doelter," "The Japanese on the Monterey Peninsula" and co-author of "Monterey's Waterfront."

#### About Monterey's Old Fisherman's Wharf:

Visitors to Monterey's Old Fisherman's Wharf will want to plan their visit to include lunch or dinner at one of the many Wharf restaurants. By going to [www.montereywharf.com](http://www.montereywharf.com), visitors to Monterey's Old Fisherman's Wharf can also access the "Wonders of the Wharf" free VIP Card promotion with 25 special offers (coupons) easily accessible on the website that can be shown on a smart phone or iPad. For more information, email [info@montereywharf.com](mailto:info@montereywharf.com) or call [\(831\) 238-0777](tel:8312380777).