

# MONITORING FOR CHRONIC TOXICITY IN WASTEWATER TREATMENT

Peter Schafer, Aquatic Toxicologist

August 21, 2014 5:00 to 9PM

*Effluent Channel to the San Francisco Bay*



**Please RSVP by August 14, 2014  
to [cweascvs@gmail.com](mailto:cweascvs@gmail.com)**

*Please include your menu preference when  
you RSVP.*

*Please remember that a reservation is a  
financial commitment.*

**Please join us for dinner and a  
presentation by Peter Schafer,  
Aquatic Toxicologist with the  
San José/Santa Clara Regional  
Wastewater Facility**

**Date:** Thursday, August 21, 2014

**Time:** 5PM to 9PM

**Place:** Paolo's Restaurant

**Cost:** \$35 at the door

**Non-Members \$40, Students and Retired Members \$15**

**333 W San Carlos St. #150, San José, CA 95110**

**408-294-2558**

### **Speaker Bio- Peter Schafer, Aquatic Toxicologist**

Peter Schafer has spent the past 26 years conducting or evaluating toxicity test results. He has been with the City of San Jose for the past 20 years where he established the chronic testing procedures in the Laboratory beginning in 1994, later headed up the regulatory compliance reporting (Self-Monitoring Reports) for the San José-Santa Clara Regional Wastewater Facility, and is now back in the Toxicology Laboratory heading up the testing program. His expertise includes WET testing and analysis, NPDES compliance and reporting, and Water Quality Standards and their implementation. He was directly involved in efforts to establish Site-Specific Objectives in San Francisco Bay, including SSOs for copper, nickel and cyanide.

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### **Schedule**

5:00 to 6:00 - Social Hour

6:00 to 7:00 - Dinner

7:00 – Presentation

### **Seated 3 Course Dinner**

#### **First Course**

Insalata di Campo, Stonefree Farm mixed garden greens, shaved fennel, dried pear, toasted pine nuts, Piacentinu Ennese cheese, Meyer lemon citronette or Soup of the day

#### **Second Course**

- Grilled salmon, lemon-herb butter, seasonal vegetables, mashed potato

- or -

- Sautéed boneless chicken breast, herb-caper sauce, seasonal vegetables, faro pilaf

-or -

- Boneless braised short rib, red wine reduction, roasted root vegetables, mashed potato

-or -

- Baked eggplant, slow cooked tomato, mozzarella, basil, soft polenta

#### **Third Course**

Flourless chocolate torte, hazelnut croccante, blood orange-caramel sauce or Vanilla gelato, Balsamic-macerated strawberries, chocolate shavings or Sorbetto, Chef's seasonal preparation Coffee & Tea Service



## **Paolo's Restaurant**

**Address: 333 W San Carlos St #150, San Jose, CA 95110**

**Phone: (408) 294-2558**