

Slide 1



Slide 2

What is sustainable seafood?

- Caught or farmed with consideration for the long-term viability of
 - individual marine species
 - fishing communities
 - the ocean's ecological balance as a whole
- Well-managed
- Meets present-day needs without compromising the needs of future generations

1 chefs collaborative and community kitchen

Slide 3

Where to turn for advice?

- Seafood lists/wallet cards
- Local fishermen
- Trusted purveyor who pays attention to sustainability
- A place with good fishery management

2 chefs collaborative and community kitchen

Slide 4

Panelists

- Kate McLaughlin – Seafood Program Director, Blue Ocean Institute
- Michael Leviton – chef/owner of Lumiere, Boston, MA
- Randy Rice – Seafood Technical Program Director, Alaska Seafood Marketing Institute
- Polly Legendre – Culinary Director, CleanFish