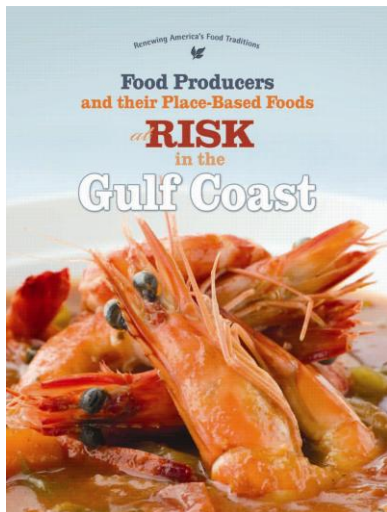


## **Chefs Collaborative Announces *Foods at Risk in the Gulf Coast***

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**New Orleans, LA:**



*Chefs Collaborative and Dr. Gary Nabhan announce new publication, prompted by threats to Gulf food culture and seafood industry.*

[Chefs Collaborative](#), along with project partner and author Dr. Gary Nabhan of [Renewing America's Food Traditions](#) (RAFT), announce the publication of *Foods at Risk in the Gulf Coast*.

As a result of the Gulf oil disaster, [Foods at Risk in the Gulf Coast](#), a booklet containing essays by Richard McCarthy, Sara Roahen, Dr. Lance Hill, Louis Michot, Poppy Tooker and others along with scientific documentation regarding Louisiana's imperiled food culture, was rushed to publication.

"The Gulf Coast is home to America's most diverse and robust food culture," says Melissa Kogut, executive director of Chefs Collaborative. "This booklet serves as an important testament to the fragility of that culture in the face of this disaster."

"As an organization of chefs and culinary professionals, we are closely watching the impact of the oil disaster on the Gulf's food culture, as well as on this important domestic fishery. We support the Gulf Coast seafood industry and encourage our members around the country to do the same by continuing to buy the seafood that has been deemed safe by the National Oceanic and Atmospheric Association (NOAA) and the Food and Drug Administration (FDA)," says Kogut.

NOAA has closed 35% of federal Gulf waters to fishing; hundreds of miles of state waters have

also been closed.

In conjunction with the publication of *Foods at Risk in the Gulf Coast*, a [Louisiana Eat-in](#) will be held at the Crescent City Farmers Market in New Orleans today to demonstrate to the nation that Louisiana seafood is still available, safe and delicious. [Chefs Collaborative board member](#) and [Chef Stephen Stryjewski of Cochon](#) will participate in this event.

"As chefs, we need to support Gulf food producers as best we can," says Stryjewski. "Our support is critical to keeping our food culture alive and the local economy from collapsing."

For the past five years, Chefs Collaborative has worked with Dr. Nabhan, the American Livestock Breeds Conservancy, Slow Food USA and others to document and restore endangered foods of the U.S. as part of the RAFT project.

Chefs Collaborative is the leading nonprofit network of chefs that fosters a sustainable food system through advocacy, education, and collaboration with the broader food community.

To download the booklet, see the Chefs Collaborative [website](#). For more information or for contacts in New Orleans, please call our office: 617-236-5200.

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