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For Immediate Release:
2008-04-07

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Save Our Seafood

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April 7, 2008

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EnvironmentMaine Research & Policy Center

In the News

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MAINE CHEFS, FISHERMEN, AND CONSERVATION GROUPS JOIN TO CELEBRATE LOCAL SEAFOOD AND PROTECT MAINE'S FISHING HERITAGE

Portland, ME—Environment Maine will host "SOS: Save Our Seafood"

on Monday, April 7th to celebrate local seafood and support Maine's fishing heritage. The event will take place between 7:00-9:30 pm at the Holiday Inn by the Bay. Save Our Seafood will

showcase local seafood dishes prepared by several of the area's top restaurants, and also feature information regarding the benefits of responsibly managing Maine's historic fishing industry. The event has sold out; more than 150 people are expected to attend.

Food will be provided by Cinque Terre, DiMillo's Floating Restaurant, Nakorping Thai Restaurant, Fire and Water Fish and Chop House at the Sable Oaks Marriott, Chef John Hughes of www.cookwithjohn.com, and Geo's Patisserie Café. Menu items include lobster and crab cakes, zuppa de pesce, Spiced Bangs Island Mussels with Sebago Brewing's Frye's Leap IPA, and chocolate raspberry truffle cake.

Environmental, conservation, and fishermen's groups will showcase the work they do to protect Maine's fishing heritage and its environment. These include the Midcoast Fishermen's Association, Ocean Conservancy, the Northwest Atlantic Marine Alliance, Pew Environment Group, SunriseGuide, and the Southern Maine Community College Marine Science Program.

Additionally, the evening will include a silent auction featuring items and gift certificates provided by a variety of local restaurants and stores. Prizes are being offered by numerous area businesses, including The Frog and Turtle, MIM's, Gilbert's Chowder House, Granny Kirkwood's Shortbread, Good Clean Foods, Nomad's Travel Store, Maine Food and Lifestyle Magazine, A Bout of Health Acupuncture and Massage, Washboard Laundry, Portland Stage Company, Cinnabon, and SunriseGuide.

"Responsibly managing our fisheries is about what kind of fisheries we're going to hand off to our children and grandchildren. We want them to be able to catch, cook and eat abundant and diverse seafood," noted Elizabeth Willis, Environment Maine's Fisheries Organizer. "Current levels of overfishing put our fishing communities at risk. It's important to keep Maine's fishing heritage alive for generations to come with plentiful fish stocks. In order to do that, we need to base fishing rules on the best available science."

Maine's bipartisan congressional delegation recently supported

revisions to the 2007 Magnuson-Stevens Reauthorization Act, which governs the nation's wild marine fisheries. This law requires the National Marine Fisheries Service to end overfishing on the most vulnerable fish stocks by 2010 so depleted populations can rebuild, according to John Williamson, Fish Conservation Program Manager for Ocean Conservancy's New England office, who will be giving the keynote address. The law also requires fishery managers to manage fisheries within scientifically set limits.

Williamson notes that this is the perfect time for the public to comment on the issue, because the National Marine Fisheries Service is revising fishing regulations based on the new law. "Seafood lovers have a stake in the future of New England's fisheries," says Williamson. "We want to see the law rigorously implemented and enforced because ending overfishing is a critical first step of the long-term plan for abundant fish stocks, thriving fishing communities, and for people to enjoy New England's extraordinary seafood."

DETAILS

SOS: Save Our Seafood

The Holiday Inn by the Bay, 88 Spring Street, Portland

Monday, April 7th 7:00-9:30 pm

\$10 per person.

Validated parking is available at the Holiday Inn by the Bay parking lot located behind the Children's Museum.

To locate additional event information, visit www.EnvironmentMaine.org or call Elizabeth Willis at (207) 253-1966.

Contributing Organizations:

Cinque Terre, DiMillo's Floating Restaurant, Fire and Water Fish and Chop House at the Sable Oaks Marriot, Chef John Hughes of www.cookwithjohn.com, Nakorping Thai Restaurant, Geo's Patisserie Café, The Frog and Turtle, MIMs, Gilbert's Chowder House, Nomads Travel Store, Granny Kirkwood's Shortbread, Maine Food and Lifestyle Magazine, A Bout of Health Acupuncture and Massage, Washboard Laundry, Portland Stage Company, Cinnabon, SunriseGuide, Ocean Conservancy, Northwest Atlantic Marine Alliance, Pew Environment Group, Midcoast Fishermen's Association, Southern Maine Community College, Front Burner PR.

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