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### **COMMUNITY-SUPPORTED FISHERY LAUNCHED IN GLOUCESTER, MA**

GLOUCESTER, MA - THE GLOUCESTER FISHERMEN'S WIVES ASSOCIATION (GFWA), the Northwest Atlantic Marine Alliance (NAMA), and MIT SeaGrant, announce the launching of Cape Ann Fresh Fish (CAFC), a Community Supported Fishery. Modeled after Community Supported Agriculture (CSA), CSF members give the fishing community financial support in advance of the season, and in turn the fishermen provide a weekly share of seafood during the harvesting season to shareholders. The Gloucester project is the seventh and the largest CSF in New England.

Starting today, Monday, June 15<sup>th</sup>, and running for 12 weeks, CAFC will be delivering fresh, locally caught seafood from Gloucester boats to eight locations in the Greater Boston and North Shore Areas. Over 700 shareholders have contracted to take part in this new enterprise — a creative alliance between consumers and fishermen. Over 1200 have written to express their interest.

“This cooperative system keeps fishermen safer because they don't have to fight the weather to go offshore for a certain species; if the weather is dangerous, they can stay close to shore and catch only what the CSF needs that week,” said Angela Sanfilippo, president of the Gloucester Fishermen Wives Association. “At the same time, shareholders are guaranteed the freshest, highest quality fish caught. The fish caught for the CSF will never be old or frozen, and it will always come from fishermen who believe in working with the ocean and the community.”

Cape Ann Fresh Catch will deliver a variety of the freshest haddock, cod, flounder, hake, dabs, grey sole, pollock, and redfish — and possibly other seafood such as crabs, lobsters, and other seafood. The fish will be dressed (cleaned and gutted, not filleted) and packed on ice.

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Demonstrations on the art of filleting and cooking with whole fish will be held at each location. Directions are also available at the NAMA website: [www.namanet.org/how-prepare-fresh-whole-fish](http://www.namanet.org/how-prepare-fresh-whole-fish).

”In traditional markets, fishermen are forced to chase whatever species is fetching the highest price that week. By taking a mix of species at the same price week-to-week, fishermen are able to fish areas that are not stressed by the rest of the fleet, and give species and ecosystems time to recover and replenish,” said Niaz Dorry, Director of the Northwest Atlantic Marine Alliance.

CAFC pick ups are scheduled at the following locations and times:

- Cambridge - Mondays, 4- 6:30 p.m. at Morse School, 40 Granite Street
- Jamaica Plain – Tuesdays, 1- 4 p.m. The Brewery's Merriam Street Parking Lot
- Cambridge - Tuesdays 4 - 6 p.m. at the Harvard University's Farmers Market on Oxford & Kirkland Streets (near Sanders Theater)
- Acton - Wednesdays 1 - 3 p.m. at Butter Brook Farm, 982 Main Street
- Lincoln - Wednesdays 4 - 6 p.m. at Codman Community Farm, 58 Codman Road
- Marblehead - Thursdays 3 - 6 p.m. at yet to be namd location
- Gloucester - Thursdays 4 - 6 p.m. @ Fishermen’s Wharf on Rogers Street June 18th and 25th, and then at the Cape Ann Farmers’ Market on Harbor Loop from July 2nd through the rest of the season
- Ipswich - Saturdays 10 - 12 p.m. at Appleton Farm, 219 County Road

More than likely, CAFC will start a concurrent twelve week period soon as well as a winter shrimp CSF. Requests for additional locations and additional days for other locations are being considered. For more information or to sign up for the next CSF, go to the NAMA website: [www.namanet.org/csf/cape-ann-fresh-catch](http://www.namanet.org/csf/cape-ann-fresh-catch) or contact us at [capeannfreshcatch@gmail.com](mailto:capeannfreshcatch@gmail.com).

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