



For Immediate Release
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“Street Cooks” Square Off for Seafood Throwdown

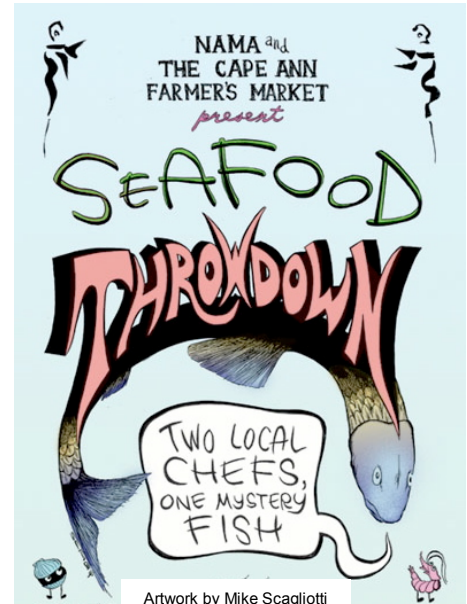
Gloucester, MA – Two Gloucester neighbors who like to call themselves “Street Cooks” are taking on each other at this week’s Seafood Throwdown.

What’s a street cook? According to Chris Kevatos owner of *Chris the Street Cook* in Virginia Beach, a street cook uses “... a little of this and a little of that and... voila...”

Michael Tocantis, who will be celebrating his birthday at this week’s Seafood Throwdown, is a local builder, who works in stone, metal, wood and concrete. In the past, he has put his cooking chops to work for the likes of Deluxe Catering (largest motion picture catering in LA) and on-location catering for Martha Stewart. But most of all he considers himself a street cook.

Niaz Dorry is the director of the Northwest Atlantic Marine Alliance (NAMA), the organization that co-sponsors the Seafood Throwdown with the Cape Ann Farmers’ Market. She often refers to her cooking as an “experiment.” She decided to cook this week so she can practice what she preaches and experience what all the chefs and cooks NAMA has recruited for the Throwdown experience.

This week’s judges are Gloucester’s Nina Groppo whose recipes are included in the Gloucester Fishermen’s Wives Cookbook. Nina’s cooking has been featured on the Food Network program *Sara’s Secrets*; and, Gary Strack of Central Kitchen and the Enormous Room in Cambridge where food melts with art. He calls his restaurant "funky, communal, and accessible," "quirky," "alternative," and "inherently different."



Seafood Throwdown is the brainchild of the partnership between the Cape Ann Farmers’ Market and the Northwest Atlantic Marine Alliance (NAMA) to promote locally caught seafood and ecologically sound fisheries management, and gauge the community’s interest in Community Supported Fisheries (CSF). Tailored after the Community Supported Agriculture (CSA) model, a CSF brings freshly caught local seafood to our kitchens while providing fishermen with a better price on less catch. CSF members give the fishermen financial support in advance, and in turn the fishermen provide a weekly share of locally caught seafood to their shareholders.

To date, the Seafood Throwdowns have generated over 80 potential shareholders for a Gloucester/Cape Ann CSF. Community meetings will be announced for this fall and winter for fishermen, potential shareholders and the larger community who want to help shape the CSF.

October 9th marks the finale of Seafood Throwdown at Cape Ann Farmers’ Market for this season with special appearances by past participants.

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