

For Immediate Release

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Women Chefs Rule Seafood Throwdown Finale!

Gloucester, MA – What started as a one-time event took a life of its own during this year's Cape Ann Farmers' Market. The Seafood Throwdown, designed to raise awareness in our community about the ecological and economic benefits of locally caught seafood became a mainstay of this year's Farmers' Market. But this Thursday, October 9 marks the last day of the Cape Ann Farmers' Market's 2008 season and Seafood Throwdown's finale. In celebration, a couple of talented women chefs will put their cooking talent to test – and taste!

The two chefs cooking this week are Miranda Mello, a personal chef, and Melissa Hart, owner of Sugar Magnolia's on Main Street. In addition, this week's event will bear a few surprises for the participants and the volunteers who have made the events such a success.

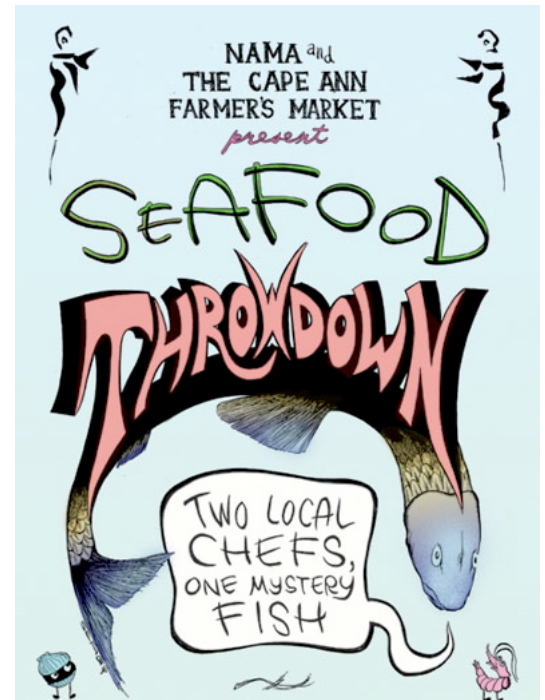
As a big supporter of farmers markets, local foods and organic farming, Miranda Mello brings her love for earth friendly life styles to the Seafood Throwdown. A native of Cape Ann, she currently works as a private cook and a server at Passports restaurant. She enjoys creating new dishes, and learning about new foods and styles of cooking. She says she finds the most satisfying dishes are those in their simplest and natural form.

Melissa Hart and her husband Peter run Sugar Magnolia's. She's been working in the restaurant business since she was fourteen years old. A native of Gloucester, Melissa and Peter ran their own catering business out of their home and worked at a yacht club in Marblehead until the spot on Main Street opened up and Melissa brought her taste for traditional cooking to Gloucester. That was six years ago and the rest is part of Gloucester's culinary history.

Our judges this week are Patrick Noe and Margot Lord.

Patrick Noé is an instructor of culinary arts at Quincy High School where he has served as a member of the faculty for six years. Before becoming a full-time teacher, Noé worked for twenty years as a restaurant chef in and around Boston. His is best known as the chef-owner of Café Celador in Harvard Square. From 1994 to 1999, Noé served a menu of French bistro-style food, and Café Celador was named Best French Bistro by Boston magazine. Noé has worked as a restaurant and menu consultant and has taught cooking classes at a variety of venues: Boston University, The French Library, Boston Center for Adult Education, and in private homes. Born in France and still a frequent visitor to that country, Noé credits his French-Catalan grandmother and his Parisian father (also a restaurateur) for his never-ending search for the perfect meal.

A trained chef, Margot has worked in various restaurants in the Boston area. Most recently, Margot created all the prepared food at Ned's Groceria on Gloucester's Washington Street.



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.

“We have been delighted with the reception from the community and the conversations we've had about sustainably caught seafood right off of our own waters here in Gloucester,” said Niaz Dorry, director of the Northwest Atlantic Marine Alliance, the co-sponsor of the Seafood Throwdown. “Over the next few months, we'll work to strengthen the relationships we've built with those who are interested in being part of a CSF, either by being a shareholder or fishermen who provide the seafood.”

To date, the Seafood Throwdowns have generated nearly 100 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.

“This was an important year for the Farmers' Market. We brought a more diverse set of vendors and farmers – and fish - to the community and happy to say every vendor sold out of their products almost every week,” said Jessica Hayes, manager of Cape Ann Farmers' Market. “This says a lot about this community's interest in locally grown, locally caught, locally produced and locally marketed food and products – and its good news for the producers who get to keep their business in their communities.”

The Seafood Throwdown is thankful to Fields & Brown and Rockport IGA for donating materials to the event and Steve Connolly's Seafood for keeping the event supplied with the secret seafood each week. In addition, thanks go to all the community members who participated in the brainstorming and implementation phase of this event.

“They say it takes a village to raise a child – well it took a community to bring this event to the farmers' market and introduce our palates to locally caught seafood,” Said Dorry. “We are thankful to all those who gave of their time, talent and skills to make this year's events a success and look forward to building a strong CSF for our fishermen and our community right here in Gloucester.”

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