
Morning Program

Remarks

David Levine, CUNY Continuing Education & Public Programs
Hilary Baum, Baum Forum

Overview

Carl Safina, Blue Ocean Institute

Issues Closer to Home

Tim Fitzgerald, Environmental Defense, Oceans Alive
Greg Higgins, Higgins Restaurant, Portland
Paul McRandle, The Green Guide

Audience Q & A

Better Seafood Choices

Henry Lovejoy, EcoFish
Peter Hoffman, Savoy Restaurant

Tasting

Sunburst Trout: trout and trout caviar

Bioshelters: tilapia

EcoFish: tuna and shrimp

The Lobster Place: wild caught and farm raised salmon

East Coast Shellfish: Saddlerocks, Bee's River, Moonstones,
Rappahannock River, Watch Hill, East Matunuck

Afternoon Program

Regional Perspective

Ed Rhodes, East Coast Shellfish Growers Association
Carl Safina, Blue Ocean Institute

Audience Q & A

Meet the Producers

Bethany Walton, Target Ship Oyster Company
Wes Eason, Sunburst Trout Company
John Reid, Bioshelters and Waterfield Farms

Audience Q & A

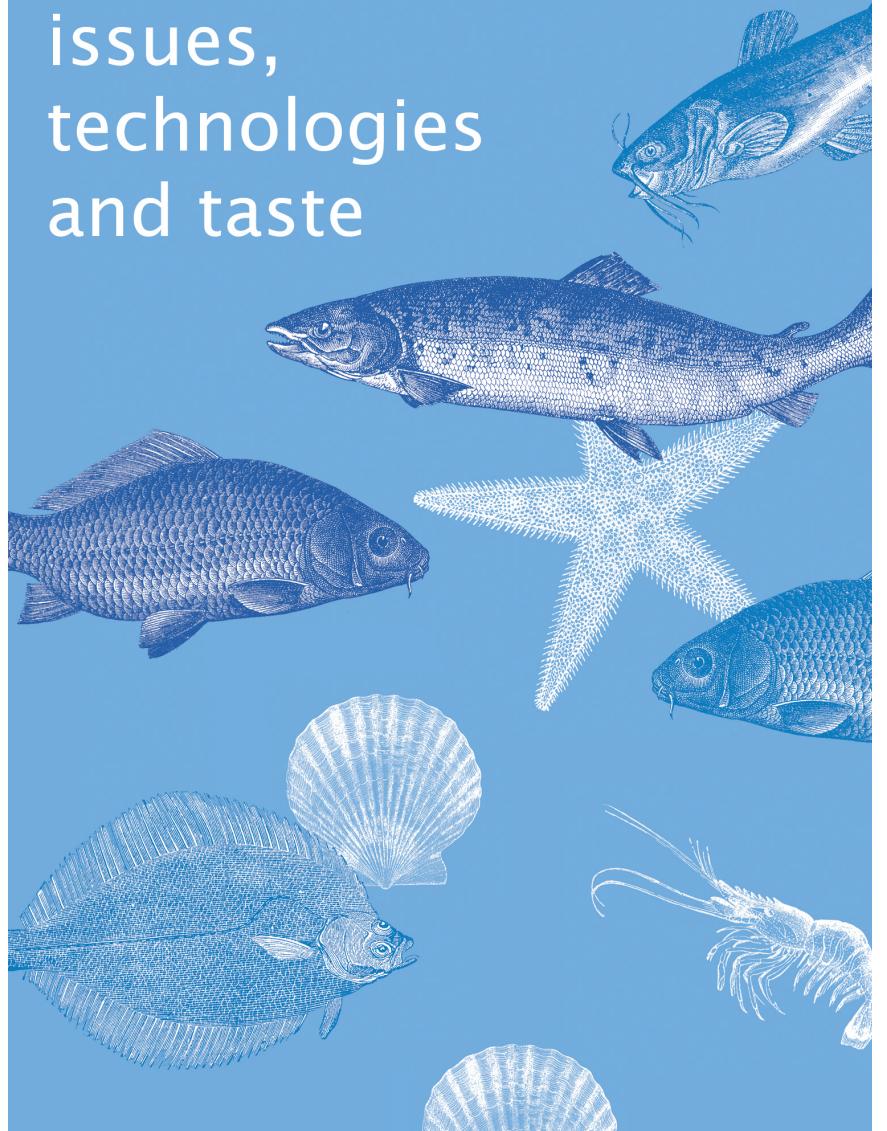
“Farming the Seas”

Habitat Media documentary film

Special thanks

Charles Hunter, Director, Restaurant Associates at The Graduate Center; Elizabeth Matthews, Bullfrog and Baum;
student volunteers from the French Culinary Institute and NYU; Johanna Kolodny; Thomas Smyth, culinary instructor;
Ann Dedman Neal Catering; The Lobster Place; Seafood Choice Alliance, Organic Style Magazine and Stephanie

THE BLUE REVOLUTION & WILD FISHERIES: issues, technologies and taste



Today's participants

Hilary Baum is the Director of Baum Forum (www.baumforum.org) and President of Public Market Partners, a not-for-profit corporation established in 1991. For 15 years, as a producer of educational seminars, multi-day conferences and special events focusing on food, farming and markets, she has advanced the dialogue on critical issues among industry professionals and culinary students, market managers and family farmers, government officials and concerned citizens. She has co-authored numerous articles and books including *Public Markets and Community Revitalization* (1994), from Urban Land Institute.

Wes Eason's family owns Sunburst Trout, a health-conscious, ecologically responsible company. The quality of their products begins with a water supply straight out of the Pisgah national forest, free of mercury and PCB's. Their feed is specially milled with no animal by-products, hormones or antibiotics. With a full line of value-added products such as trout caviar, hot and cold smoked trout, and other items, Sunburst Trout flourishes with new ideas, hard work and a genuine concern for the environment and all who enjoy their products.

Tim Fitzgerald, M.Sc., is a Research Associate at Environmental Defense. Tim joined the Oceans Program of Environmental Defense in 2003. His research focuses on conservation and human health issues associated with the U.S. seafood market, with an emphasis on seafood contaminants like mercury and PCBs. The results of this work can be found on Environmental Defense's seafood choices website, called the Seafood Selector (www.oceansalive.org/eat.cfm). Prior to joining Environmental Defense, Tim taught marine ecology aboard the Research Vessel Oceanic at The Maritime Aquarium, Norwalk, CT, and developed a program that offered marine biology courses via internet videoconferencing, which was named the Number 2 Innovative Project of 2003 by Technology and Learning Magazine.

Habitat Media is the producer of *Farming the Seas*. This documentary film explores the problems, progress and future of aquaculture (fish farming), considered by many to be one of the greatest hopes for solving the global fisheries crisis. *Farming the Seas* will be shown at the American Museum of Natural History on February 10, 2005, and will premier

on PBS nationally around Earth Day in April 2005.

Greg Higgins has been the co-owner and head chef at Higgins Restaurant in Portland, Oregon, since its opening in 1994. Focusing on Northwest regional cuisine, Higgins believes strongly in supporting fishing techniques that are sustainable, organic, and regenerative. He prepares fine cuisine in support of the premise that food is community — an idea that creates respect, commitment, and responsibility from fisherman to chef to diner. Greg is a board member of Chefs Collaborative, and teaches his cooking philosophy and techniques at Portland's Farmers' Market, the herb Farm in Fall City, Washington, and at his own restaurant.

Peter Hoffman opened Savoy with his wife, Susan Rosenfeld, in 1990. The *Slow Food Guide to New York City* says "Savoy is as close as you'll get to Chez Panisse in New York City." Long before it had cachet, he prowled the Greenmarkets, buying fresh local ingredients and transforming them into delicious, unpretentious food with a Mediterranean flair. Peter currently serves as the national chair for Chefs Collaborative, an organization promoting a sustainable food supply. He is working on a book recounting a year of shopping at the farmers' market which will include recipes and reflections on taste and the politics of cooking seasonally and locally.

Henry Lovejoy is the President of EcoFish, Inc. Having spent his entire career in the seafood industry throughout the world, Henry is acutely aware that man's ability to remove fish from the ocean far outstrips the ocean's ability to replenish itself. He founded EcoFish in 1999, believing that ultimately the consumer is the force for change in marine conservation. Today EcoFish can be found in over 1,200 natural food stores and over 125 top restaurants nationwide.

Paul McRandle is senior research editor at *The Green Guide*, a bimonthly newsletter and website with projects that include product reports, downloadable shopper's cards and guides to healthy homes, as well as web-only news stories. Paul holds a Master's degree in Anthropology from the Australian National University.

John Reid, president and CEO of Bioshelters,

Inc.(BSI) and Waterfield Farms, has over twenty years of experience in integrated recirculating aquaculture system development. Mr. Reid pioneered research at Hampshire College, which led to the institution of an aquaculture program there. Mr. Reid has extensive experience in fish culture, plant horticulture, and animal husbandry from his experience at BSI, from his academic career and many years of work on his family's farm. Mr. Reid is committed to making aquaculture a profitable and environmentally safe industry.

Ed Rhodes is the Executive Director of the East Coast Shellfish Growers Association, and the owner of Aquatecnics, an aquaculture consulting firm. Ed's career in aquaculture has included more than 20 years in research, primarily with shellfish at the National Marine Fisheries Service lab in Connecticut. He has also worked extensively in the private sector, first with shrimp and pompano in Florida and oysters on Long Island, and later with mussels and abalone in New Zealand . Between 1989 and 1996 Ed started and ran a scallop farm in Chile that is still the world's largest. He has also served as the national aquaculture coordinator for NOAA Fisheries in Washington. Ed is also the owner and chef of Coquille Catering, specializing in traditional New England clambakes.

Dr. Carl Safina is devoted to highlighting, explaining, and solving problems facing ocean wildlife. He is author of more than a hundred publications, including *Song for the Blue Ocean* and *Eye of the Albatross; Visions of Hope and Survival*. He also co-authored the *Seafood Lover's Almanac*. His conservation work has been profiled in the *New York Times*, on *Nightline*, and in the Bill Moyers television special *Earth on Edge*. He is a recipient of the Pew Scholar's Award in Conservation and the Environment, a World Wildlife Fund Senior Fellowship, the Lannan Literary Award for non-fiction, the John Burroughs Writer's Medal, and a MacArthur Prize. He is now president of Blue Ocean Institute which seeks to inspire a closer relationship with the sea.

Bethany Walton is co-owner and operator of a small family-owned shellfish farm, the Target Ship Oyster Company, on the tidal flats of outer Cape Cod, at the mouth of Bee's River. The cold, salty waters give their Bee's River oysters a clean, briny finish. In addition

to raising oysters, Beth also manages an educational shellfish hatchery at Massachusetts Maritime Academy in Buzzards Bay, MA, and has extensive experience in shellfish culture.

Collaborating Organizations

Baum Forum
www.baumforum.org

Bioshelters Inc.
www.bioshelters.com

Blue Ocean Institute
www.blueoceaninstitute.org

Chefs Collaborative
www.chefscollaborative.org

East Coast Shellfish Growers Association
www.ecsga.org

EcoFish
www.ecofish.com

Environmental Defense
www.oceansalive.org/eat.cfm

The Green Guide Institute
www.thegreenguide.com

Habitat Media
www.habitatmedia.org

Higgins Restaurant
www.higgins.citysearch.com

The Lobster Place
www.lobsterplace.com

Save-The-Oceans
www.save-the-oceans.org

Savoy
212.219.8570

Seafood Choices Alliance
www.seafoodchoices.com

Slow Food USA
www.slowfoodusa.org

Sunburst Trout
www.sunburstrout.com

Target Ship Oysters
tsoc@targetshipoysters.com