

SPRING 2016



What's Cooking?

Upcoming Events



Gervais & Vine: A Good Catch Dinner in Columbia, SC:

April 18 at 6:30 p.m.

The Good Catch dinner series travels to Columbia as Executive Chef Jason Holowacz prepares a selection of tapas-style Mediterranean dishes that showcase sustainable seafood. Enjoy responsibly-sourced fare and connect with our Good Catch Manager, Shelley Dearhart, to learn more about the South Carolina Aquarium's conservation initiatives.

Fishackathon

April 22 - 24

The South Carolina Aquarium will serve as a host site for the 2016 Fishackathon, conducted by the U.S. Department of State. Coders and conservationists will unite throughout the weekend to create applications for sustainable fishing and ocean conservation. [Learn more here.](#)

The Glass Onion: A Good Catch Dinner

April 27 at 6:30 p.m.

Prepare your taste buds for a soulful Southern feast with Executive Chef Chris Stewart. Enjoy sustainable seafood dishes and connect with our Good Catch Manager, Shelley Dearhart, to learn more about the South Carolina Aquarium's conservation initiatives.

Service for Sustainability: Being a Valuable Resource for Diners

The issue of sustainable fishing is a complicated subject. Too often there are interested individuals who want to make an effort toward supporting seafood sustainability and responsible fishing but are simply unaware of existing, helpful resources. As a valued Good Catch partner, we want to help you be a resource and conveyer of information to the everyday individual and consumer.

Each of you, as Good Catch partners, commit to supporting sustainable fisheries. This support not only works to ensure that responsibly sourced seafood will be available for your business in years to come, but also helps support our economy and the livelihoods of our local and domestic fishermen. A crucial aspect in optimizing that support and being a valuable resource is equipping your servers with information supporting seafood items served on your menu. While high turnover and seasonal positions can make it challenging to keep staff informed, it's still possible by incorporating sustainable seafood into the very mission and core of your business. Let your prospective employees know that staying informed and knowing the basics is an expectation of their job. Encourage them to share why you serve the seafood you serve and to share the message of sustainability with your diners.

I have seen this in action firsthand when servers approach my table, my job unknown to them, excited to tell me which farm the clams on the menu are from or about their responsibly caught shrimp. Many partner restaurants add sourcing information to the menu itself. Excessive detail is not the point here – the goal is to share a succinct and simple message that represents your restaurant's values.

Resources are not always at the fingertips of consumers wanting to make better choices when it comes to purchasing seafood. Make it a point to be that resource for your diners. Show them you are proud of the product you are selling to them. Build a trust with your diners during their time with you. Once you make this practice a priority in your business, the extra effort in your daily operation will decrease, while the support for sustainable seafood and responsible fishing will increase exponentially.

Working Together to Support Sustainable Fisheries

An Interview with John Fallon of Gulf United for Lasting Fisheries



The effort to create a sustainable fishing industry is represented on a multitude of scales, locally, regionally, nationally, and internationally. Organizations around the globe work tirelessly to ensure we sustain not only the fish we love to consume, but the numerous jobs the industry generates. Good Catch works in tandem with these organizations, building relationships to make a larger impact and bigger change.

Gulf United for Lasting Fisheries (G.U.L.F.) a program of the Audubon Nature Institute in New Orleans, Louisiana, is one of the many organizations working to make positive change in the world of sustainable fisheries. Meet G.U.L.F.'s Assistant Director, John Fallon, for a better look at what is happening in the Gulf of Mexico's fisheries.

When did G.U.L.F. begin, and what was the impetus behind its conception?

G.U.L.F. officially formed in August of 2012, but the groundwork was laid for nearly a year before that. The Audubon Aquarium Conservation Committee, a group of employees who sought to create

more conservation-minded initiatives, saw the need for Audubon to take a larger role in the sustainability of our local Gulf of Mexico ecosystem. The Gulf seafood industry is vitally important to the economy and culture of our region, so we felt it was important to play a role in safeguarding it for future generations.

Who does G.U.L.F. work with?

We work with all members of the supply chain, from fishermen to consumers. With fishermen and processors, we are really focused on making sure they are informed as to what is happening in their fishery. We also feel that their experiences are crucial to understanding the state of our fisheries, so we strive to include their input as much as possible in our work.

On the consumer side, we do education and outreach, mostly through our Chef Council and Restaurant Partnership program. We currently have a 10-member council of local chefs who help us get the word out about why supporting our local fisheries is important. With their help, we have developed a partnership program that

currently includes 24 Louisiana restaurants, all of which work with us to educate their staffs and patrons about sustainable Gulf seafood.

Last, but not least, we work with the state fisheries management agencies across the Gulf Coast. These agencies are the ones truly responsible for the success of a fishery, and they do great work that often gets overlooked.

What do you encourage chefs and consumers to consider when it comes to Gulf seafood products after the oil spill?

When we do a restaurant training, one of the questions we always hear that guests still ask is whether or not the seafood is safe to eat. Yes! You would not see it in a restaurant or grocery store if it was not safe to eat. We have some of the most heavily tested seafood down here in the Gulf to ensure it is safe for human consumption.

How do you work with other sustainable fishery organizations to ultimately reach your goal of conservation?

In our area, we work very closely with Sea Grant. They have an incredible amount of



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experience when it comes to working with the fishing communities of the Gulf and have helped us make connections we never would have made on our own. In return, we try to bring more attention to the positive work they've been doing for years, most of which is not well known outside of the fishing industry.

On a national scale, we keep in close contact with several other groups and organizations, like [FishChoice](#), to provide accurate information on what is happening with Gulf seafood.

As an aquarium, we also have strong ties to other Association of Zoos and Aquariums facilities and programs, like, for example, Good Catch! Good Catch was one of the programs that provided a lot of very helpful feedback when we first started building G.U.L.F.

What do you think about the future of sustainable fisheries?

I think it is definitely hopeful. If you look at the restaurant industry, where 70 percent of seafood is consumed, sustainable and local foods have been top 10 trends for the last several years.

With that being said, we do have a long way to go, especially when it comes to the public understanding the state of U.S. fisheries and the seafood industry in general. We have really well-managed fisheries in this country,

which means buying U.S. seafood is buying sustainable seafood. Supporting your local fishing industry and spreading the word on what a good job we've done in this country with our fisheries is the next step on the sustainable seafood journey.

What's next for G.U.L.F.?

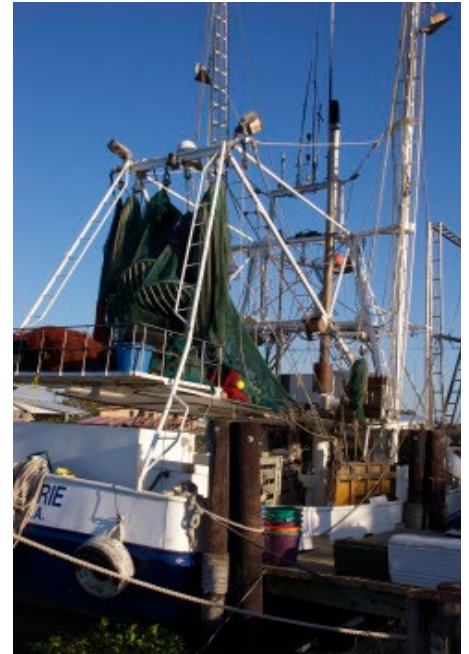
We continue to develop a sustainability certification for Gulf of Mexico fisheries to make them stand out in the marketplace. We anticipate that process to be complete by June of this year.

We are also working with our shrimp industry skimmer fleet to spread the word on tow time compliance and possible changes to turtle excluder device regulations that could be coming down in 2016-17.

From the chef and consumer side, we have some fun events planned for this summer, don't want to say much before we announce, but here is a glimpse of our last event: [Audubon G.U.L.F. Seafood Dinner](#)

Anything else you want to add?

Laissez les bon temps rouler!
(Let the good times roll!)



**WE LOVE TO HEAR
FROM YOU!**

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Our restaurant partners are the foundation of Good Catch, and we want to know what you think!

- Working on a new initiative that you'd like us to highlight in our newsletter or on our blog?
- Interested in hosting a Good Catch dinner?
- Know a topic related to sustainable seafood you'd like to hear more about?

TALK TO US!



Leading the way to connect people with water, wildlife and wild places.

Good Catch at the South Carolina Aquarium generates awareness and leads communities in support of healthy fisheries and consumption of responsibly harvested seafood.

