



Northwest Atlantic Marine Alliance
thinking globally; fishing locally

www.namanet.org

Summer 2008 Newsletter

Eat Local Seafood

Message from the new Coordinating Director, Niaz Dorry

July 15th marked an important occasion: fishermen standing next to farmers at a FarmAid event. NAMA was invited to attend a press conference in Boston where FarmAid's organizers announced this year's fundraising concert on September 20 will be held in Mansfield, Massachusetts.

Okay, so it's not the first time fishermen and farmers have stood next to each other – NAMA certainly has a history in this work as do others – but as far as I was concerned I was standing one step away from getting community based fishermen a place in the minds and hearts of those who share FarmAid's goals – something I've imagined for 14 years. That and FishStock!

Fourteen years ago is when I first began working on fisheries issues as a Greenpeace oceans and fisheries campaigner. One thing became quite clear right off the bat: the fishing communities were at the same fork in the road that family farmers reached decades before. Facing the onslaught of agribusiness and their slogan "we are providing cheap food to the world's hungry," family farmers weren't able to effectively promote their economic AND ecological advantages. Instead, agribusiness' message of economic efficiency, replete with boardroom charts and graphs and congressional sway, created an arena in which farmers could not compete.

With that, agribusiness forwarded their "Green Revolution" and argued that they could produce [more] food for the growing world population more efficiently and, thus, [more] cheaply. Today, aquabusiness is promoting its "Blue Revolution" the same way. This time community based fishermen and the marine ecosystem are at stake.

With early warnings ignored, it wasn't until years later that we discovered cheap food from the land comes at a pretty high price born by the soil; the farmers; long-term food security; loss of indigenous lands and economies; exposure to pesticides; increase in cancer, diabetes and birth defects; food sovereignty; decline in biodiversity; and, economic devastation in farming communities, to name a few.

It took awhile to see the many ripple affects of agribusiness' take-over of the farming models. We shouldn't wait that long to deal with the fishing ones.

Latest News:

- 7/15/08 - NAMA joins farmers at FarmAid's announcement of 2008 concert
- 7/1/08 – NAMA & Tilbury House Publishers release *Sharing the Ocean; Stories of Science, Politics, and Ownership from America's Oldest Industry* by Michael Crocker.
- June 2008 – Lobster CSF starts in Bath, Maine
- 3/20/8 – NAMA hires new Coordinating Director

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In response to agribusiness, many began to fight back by building movements around areas that mattered to them most. Some focused on toxics in our food with the message: "go organic." And that caught on. To the point that agribusiness actually caught onto the niche market possibilities and joined the organic bandwagon.

And yet we are not happy that our "go organic" message caught on. Why? What's wrong with finding our organic food at big box stores as easily as – or maybe even easier than – our local food co-op? Why should we even care who puts the food in the market place?

It's not that we can never be happy, it's just that we are seeing other important dimensions of the agribusiness model – reflected also in today's aquabusiness model: their scale of operations; where they spend their money; where their money goes; how do their host communities fare culturally, economically and ecologically; where their executives live; how they treat their workers; where they invest their money; how the rest of their products are manufactured; and whether any are made using child or forced labor; and, who is their market, amongst other issues.

We are learning that there are many factors involved in making an informed decision.

But how do you calculate these issues and put them on a package of strawberries? Or a cucumber? Or a chicken? Or a fish?



Niaz Dorry
Coordinating Director

Which takes me back to my first impression of the fishing world fourteen years ago (and the birth of the FishStock dream!). Back then I thought fishermen and farmers would make a perfect union. And, of course, I dreamt of connecting with FarmAid and making sure fishermen get to tell their stories. And then I kept on dreaming and I thought FishStock would be the perfect way to tell the story and similarities. I even wrote a proposal to the band Phish! But that's another story...

This spring after a semi-hiatus from working directly on fishing issues and spending two years at the Healthy Building Network, I returned to the seas. This time as the new director of NAMA. And happy to be here following in Captain Craig Pendleton's footsteps. People I haven't seen or talked with in a while keep asking me "so what do you think should happen now?" And all I can think of is the same thing I thought needed to happen 14 years ago: face the fork in the road having learned the lessons from the fight of the family farmers in the face of agribusiness and demonstrate the multi-faceted benefits of community-based fishermen in the face of aquabusiness.

I've always believed if we can visualize our dreams, we can make them happen. Being at an announcement for when FarmAid is coming to town may not be a big deal to some. But I cannot ignore the information that tells me there is a deep connection between healthy, viable fishing communities, healthy and diverse marine ecosystems as well as the quality of the food we get from the seas. Today we came one step closer to the vision to collaborate with a population who knows what it means to support a community that feeds you in a way that doesn't destroy the source of what feeds us. They know that paradigm shifts can happen.

To support family farmers now, FarmAid event's speakers all offered one suggestion: eat local food.

We'd like to make sure you include seasonal seafood on your list of local foods you seek.

You might be tempted by the all-you-can-eat plate of seafood at the chain restaurant around the corner, but the cheap shrimp comes at a cost not too different than the farmers, our bodies and the land have had to bear since the green revolution. Let's nip the blue revolution in the bud.

Eat Local Seafood.



In communities such as Port Clyde, Maine, Bath, Maine, and Carteret County, North Carolina, Community Supported Fisheries (CSFs) are fishing locally and selling their fish locally to their community shareholders. Modeled after Community Supported Agriculture (CSAs), CSFs give the fisherman the capital s/he needs to keep their business going without having to take their market out of town and, on top of that, get more for less catch. In Port Clyde, the Midcoast Fishermen's Association's shrimp CSF paid fishermen \$1 more per pound of shrimp and was still less expensive for the consumer than at the grocery store. Their CSF has been so successful they have added deliveries and species with groundfish being offered to shareholders this year.

NAMA is proud to have worked with the Port Clyde fleet to set up the first CSF in this region. Our goal is to move more consumers who choose to eat seafood towards their local fishermen. This shift is particularly important in communities where a new, stable market can make a difference between poverty and self-sufficiency. In places like Washington County, Maine where Penobscot East and Cobscook Bay Resource Centers work to rebuild fishing communities once hosting bustling ports with a robust groundfish fleet now the highest percentage of households in poverty in the state of Maine.

By eating fish caught locally, not only do we eat fresh fish, fish native to the regions we live in, during the seasons they taste best and in harmony with reproductive cycles so we don't threaten the species survival but we also ensure the economic health of local, fishing communities. The same things we are demanding of our fruit and vegetables, and animal products and hoping for our family farms.

We also send a loud message that we know that if we truly care about the health of our oceans it matters how, where and when we fish; and, who catches the fish that end up on our dinner plates.

So put those red, yellow, green seafood cards away, and whenever faced with the decision of what seafood to eat remember:

Eat Local Seafood!

What is a Community Supported Fishery?

A Community Supported Fishery is a shore side community of people collaborating with the local fishing community. CSF members give the fishing community financial support in advance of the season, and in turn the fishermen provide a weekly share of seafood caught during the season. A CSF reconnects people to the ocean and builds a rewarding relationship between the fishermen and the shareholders.

A fisherman or group of fishermen commit to delivering a predetermined amount of seafood to a certain location for a set number of weeks. The amount of seafood (or the share) would be approximately enough for one family for one week. Some fishermen opt to offer a half share: enough for one person or a couple for one week. The shore side community members buy a share before the deliveries begin.

This helps the fishermen cover off-season expenses and reduces administration time during the season. Shareholders agree to pick up their share during the designated time. It's a good idea to bring a cooler and ice (or gel pack) to keep your catch fresh.

Some CSF's provide instructions about how to prepare and cook your fresh catch or freezing instructions for when the portion is more generous than you need that week.

If you would like to start a CSF in your area, please let us know. To learn more, please visit our [website](#) or contact Jennifer Plummer, CSF Coordinator at Jennifer@namanet.org or 207-284-5374.



Sharing the Ocean: Stories of Science, Politics, and Ownership from America's Oldest Industry

by Michael Crocker
Photographs by Rebecca Hale

Free with your \$60 or more [donation](#) to NAMA

Join us at upcoming events:
Book signing & discussion
Talk to the author or meet the fishing communities activists highlighted in the book
Enjoy some local Maine shrimp!

Gulf of Maine Books
Meet the Author
July 22nd – 7 pm to 9 pm
Brunswick, Maine

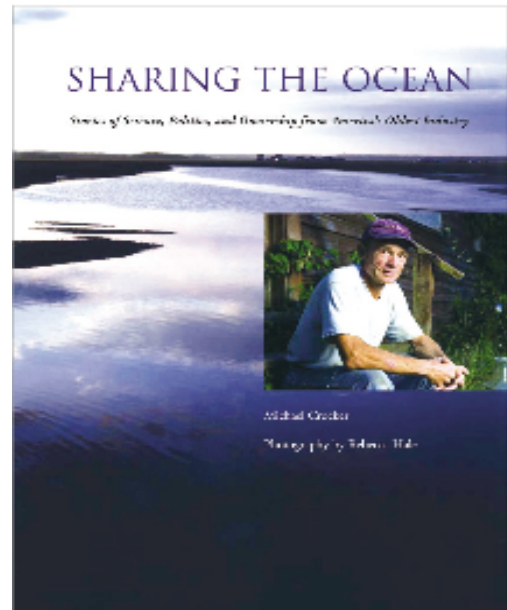
Maine Fare
September 13 – 15
Booth Bay, Maine

Cape Ann Farmers' Market
July 24th – 5 p.m.
Gloucester, Massachusetts

Get your copy today!

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About the Author and Photographer

Michael Crocker wrote about commercial fisheries research for five years as the communications director at the Northwest Atlantic Marine Alliance. He attended Bates College where he studied anthropology and the University of Montana Graduate School of Journalism.

Rebecca Hale is an in-house studio photographer for National Geographic.

Meet NAMA's Staff



Andrianna Natsoulas – Community Based Fisheries Coordinator

Andrianna has been an environmental and community activist for nearly two decades. During her master's degree in ecosystems analysis and governance at the University of Warwick, she began her fisheries career by surveying local fishing cooperatives to develop co-management options in the UK. Since then, she has organized around fisheries policies, marine conservation and community empowerment in different capacities and venues. Andrianna coordinated with global food sovereignty movements to protect local food production and distribution, fight trade agreements and build alliances. Recently, she developed and directed a fisheries campaign at Food & Water Watch that fought fisheries privatization, protected consumer rights and challenged destructive aquaculture initiatives.



Jennifer Plummer – Community Supported Fisheries Coordinator

A Maine native, Jenn's holistic education includes undergraduate studies at Rhode Island School of Design and a degree in culinary arts from Southern Maine Community College. She began working at NAMA as the organizational and administrative coordinator but has quickly shifted to include a focus on increasing local appreciation and support of local seafood. Jenn has had the honor of working with the Mid-coast Fishermen's Association and the Maine Council of Churches to create the first Community Supported Fishery (CSF) in Maine. Currently she is working on replicating the success of the CSF in other onshore communities throughout New England while exploring new venues to market the local catch.



Boyce Thorne Miller – Science and Policy Coordinator

A marine ecologist and consultant, Boyce has worked for several international and national environmental organizations on marine pollution, marine biodiversity, community fisheries, marine protected areas and large marine ecosystem management, the precautionary principle, aquaculture, and the Endangered Species Act. She has served on government delegations and led observer NGO delegations in international treaties, expert working groups, and other intergovernmental forums. Boyce has authored or co-authored four books on marine biodiversity, as well as book chapters and papers on the application of the precautionary principle to international maritime law and fisheries. She has an MS in oceanography from the University of Rhode Island.



Picture coming soon. In the meanwhile, please enjoy this cod!

Steve Parkes – Seafood Marketing Advisor

Steve has worked in the seafood industry as a seafood processor since 1985. In 1990, he opened Pigeon Cove Seafood in Gloucester, Massachusetts that was acquired by Whole Foods Market in 1996. He then became Whole Foods' national seafood buyer where he led the charge in getting animal by products out of farm raised seafood products and stopping the sale of Chilean Sea Bass before it was politically correct! Throughout his career, Steve has focused on helping local fisherman form organizations and coalitions, and lent his advice and support on their continual fight for survival. He was acting executive director for the Northeast Seafood Coalition when the organization was first formed and is a current board member, and founding board member of the New England Seafood Producers Association. In addition to working with NAMA, Steve currently volunteers for the Town of Andover's solid waste advisory committee and Sustainable Cape Ann on their farmers' market and energy conservation initiatives.

What ever happened to Clean Catch?

Clean Catch was founded to ensure non-fishing issues, particularly the impact of persistent and bioaccumulative toxins, are accounted for in fisheries management plans.

After the events of the 2004 Indian Ocean tsunami, Clean Catch, which at the time was a project of Ocean Advocates, teamed up with NAMA to provide aid and support for our friends in Asia affected by the tsunami.

The work of supporting fishermen in Asia became all-consuming for the all-volunteer effort. To support the work further, NAMA became the fiscal agent for Clean Catch. Together, Clean Catch and NAMA raised over \$150,000 for affected fishing community particularly in Sri Lanka. To ensure fishing communities had access to needed resources, we were able to direct the efforts of other organizations and individuals toward supporting fishermen directly rather than traditional aid agencies.

By the third quarter of 2005, all of Clean Catch's resources were spent focusing on the tsunami rebuilding. By 2006, the project's all-volunteer staff began focusing on other projects. The coordinator, Niaz Dorry, focused on writing for fisheries publications and in 2006 accepted a position as the deputy director of the Healthy Building Network (HBN).

Today, Clean Catch is fully imbedded in NAMA's program work. We believe fishermen work to do their part in restoring fish populations, it's important to ensure that all other hurdles threatening marine wildlife are also identified and removed.

Environmental pollutants comprise one of the major hurdles the marine food web is facing today.

Through our Clean Catch program, NAMA seeks to transform the policies and decision making processes affecting our oceans to ensure the impact of persistent, bioaccumulative toxins are adequately accounted for in rebuilding and marine conservation plans.



NAMA's programs

Eat Local Seafood

Loaves and Fishes

Community Based Fisheries Campaign

Climate & Fish

Toxics & Fish

How did you end up on this list?

Recipients of this newsletter fit in three general categories:

1. You signed up to receive NAMA's or Clean Catch's newsletters
2. You received information about NAMA and Clean Catch's tsunami relief work

If you believe you received this newsletter in error or wish to no longer be on this email list, please let us know at info@namanet.org.

Thank you for your continued support.