



American Catch: Sustainable Fisheries, Getting it Right

WVH-TV joined the Concerned Citizens of Montauk (CCOM) and a distinguished group of fisheries experts on Saturday, September 20, for *American Catch: Sustainable Fisheries, Getting it Right*, a series of panel discussions moderated by Paul Greenberg, NY Times Bestselling author of "*American Catch: The Fight for Our Local Seafood*" and "*Four Fish: the Future of the Last Wild Food*." This free event runs from 12:30pm to 3:00pm at The Coast restaurant, 41 South Euclid Avenue, Montauk, and is part of CCOM's work to reconnect consumers to fishing families and conservation. In addition to lively conversation, attendees will be treated to plenty of local, sustainable seafood prepared by Tony Berkho, Executive Chef and owner of The Coast.

Panel discussions include: *Sustainable Shellfish and the Nearshore Fishery* with Nathaniel Miller, 14th generation Bayman and East Hampton Town Trustee; Barley Dunne, East Hampton Town Shellfish Hatchery manager, and; Montauk Shellfish Company founders Michael Doall, marine biologist and oyster farmer, and Mike Martinson, commercial fisherman and oyster farmer.

Seafood & the Restaurant Industry, Moving Toward Sustainability with Peter Hoffman, farm to table advocate and acclaimed chef of NYC restaurants Back Forty and Back Forty West; Jason Weiner, executive chef and owner of Almond Restaurant, who are committed to using locally farmed products to support the local community and; Sean Barrett, founder of Dock to Dish, Long Island's first Community Supported Fishery (CSF) and North America's first Restaurant Supported Fishery (RSF).

People, Planet, Profit: Creating Sustainable Fisheries with Dr. Carl Safina, scientist, ocean advocate, author, and Stony Brook University professor; Bonnie Brady, Executive Director of the Long Island Commercial Fishing Association and member of the Board of Directors, Center for Sustainable Fisheries, and; Dr. Michael Frisk, Stony Brook University fisheries professor and researcher.

Following the second panel discussion, Tony Berkho, owner and Executive Chef of The Coast, will serve a light lunch of local, sustainable seafood with a cash bar available. Montauk Book Shop will offer Paul Greenberg's and Carl Safina's books for sale.

We broadcast a ninety minute special about sustainable fisheries and engage in the important dialogue about the future of our diet and the oceans. This event was free and open to the public. *American Catch: Sustainable Fisheries, Getting it Right* is made possible through the support of CCOM and the National Fish and Wildlife Foundation's (NFWF) Fisheries Innovation Fund.

WVH-TV is proud of our commitment for programs that educate our public on the environment.