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**WORKING WATERFRONT FESTIVAL TO FEATURE SEAFOOD THROWDOWNS
Chefs Compete to Create Winning Seafood Entree showcasing local fish and produce**

New Bedford, MA, August 16, 2011—The 2011 Working Waterfront Festival presents **Seafood Throwdowns** Saturday, September 24th at 3:30 and Sunday, September 25th at 3PM. Chefs Henry Bousquet (Ice Chest) and Mike Melo (M & C Café) who tied in last year’s competition will have a rematch on Saturday with the winner facing challenger Peter Diore, Area Chef for Legal Seafoods. The chefs will compete to create a winning dish using a surprise seafood ingredient and local produce. A panel of judges including fishermen and food writers will determine the winning dish.

Seafood Throwdowns provide an opportunity to learn more about our local seafood, local fishing fleet and fisheries related issues affecting our ocean, fishing economies and coastal food systems. Chefs Bousquet, Melo and Doire will educate and entertain you with their skills as they demonstrate how to work with whole, fresh, and very local seafood. Chefs can bring three of their favorite ingredients and once they discover the secret seafood they will be using, they get \$25 and 15 minutes to shop the Festival Farmers’ Market for ingredients. After their shopping spree, they have one hour to cook and present their entry for the judge’s consideration. This is a free event, open to the public. The event is a collaboration between the Working Waterfront Festival and Northwest Atlantic Marine Alliance. It promises to be a fun, educational and community-driven activity designed to link the importance of locally caught seafood to the health and resilience of our ocean.

“Our source of food from the ocean is in danger of being taken over by industrial food production models like agribusiness and with that our marine environment is endangered,” said Niaz Dorry, director of Northwest Atlantic Marine Alliance. “Based on everything we’ve learned over the past few decades, we know industrialization will endanger our environment, biodiversity, food safety, food sovereignty and food security, not to mention the economic and social fabric of the communities like ours on Long Island, that are putting food on our tables. That’s what we have learned from food grown on land and need to apply to the food we bring you from the ocean.”



“With today’s uncertain world of fisheries management and the new regulations, it’s even more important that fishermen get a fair price for whatever they catch, have a reliable local market that supports them and a community that recognizes the value of their work,” said Angela Sanfilippo, President of Gloucester Fishermen’s Wives Association who has been running the Cape Ann Fresh Catch Community Supported Fishery (CSF) in the greater Boston area. “CSFs are a way to get to the local consumers and the Seafood Throwdowns are a way to educate the public about the value of our local seafood and the fishermen who bring them to our plates.”

Seafood Throwdowns have grown in popularity since their inception in Gloucester several years ago with events taking place in New York City at the Union Square Farmers Market, the Boston Local Food Festival, Martha’s Vineyard, Marblehead Farmers Market, Maine’s Common Ground Fair, New Hampshire’s Fishtival, Rye’s Farmers Market, and more. For a complete list of dates, please visit <http://namanet.org/>.

Seafood Throwdown was the brainchild of the partnership between the Cape Ann Farmers’ Market and the Northwest Atlantic Marine Alliance (NAMA) as a way of promoting locally caught seafood and gauging 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.

“Even though we live in a fishing community we don’t necessarily understand how those headlines in the paper about fisheries management measures add up to what ends up on our plates,” says Gloucester resident and NAMA’s director, Niaz Dorry. “We think about where our tomato comes from, who grew it, how they grew it and how far it traveled before it ended up on our plates. We need to think the same way about our seafood.”

The **Working Waterfront Festival** is a project of the **Community Economic Development Center of Southeastern MA**, a non-profit organization. The FREE festival, a family friendly, educational celebration of New England’s commercial fishing industry, features live maritime and ethnic music, fishermen’s contests, fresh seafood, vessel tours, author readings, cooking demonstrations, kid’s activities and more. It all takes place on working piers and waterfront parks in New Bedford, MA, America’s #1 fishing port, on the last full weekend in September. Navigate to us at www.workingwaterfrontfestival.org.

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