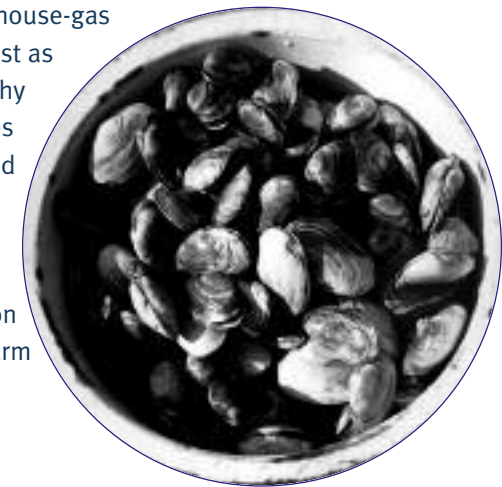




Don't Forget Local Seafood!

By Peter Hanlon, Mass Bays Program

The collapse of the Atlantic cod fishery in the 1990s is a well-known environmental and economic disaster in New England. Recently, however, fishermen and scientists have banded together to develop creative new strategies to resume a sustainable, local-scale cod fishery on Cape Cod. Dozens of fishermen, organized through the Cape Cod Commercial Hook Fishermen's Association, created a cooperative to fish under a fixed quota using only hook and line. Not only is this style of fishing more sustainable and better managed, but "day boat" cod—fish caught close to shore and offloaded daily—typically travels from ocean to kitchen in less than 36 hours, making it highly prized by high-end restaurants and fish markets. Local fishermen don't have to transport seafood long distances, saving on greenhouse-gas emissions and refrigeration costs. And just as local farms help rural economies, a healthy local fishery benefits coastal communities and encourages interest in preserving and protecting local waterways. There are public health benefits as well, because local advisories provide Massachusetts consumers with up-to-date information on mercury and other pollutants that can harm local waterways and fish populations.



More info:

The Monterey Bay Aquarium's Seafood Watch program (www.mbayaq.org/cr/SeafoodWatch.asp) provides a consumer-focused overview of the sustainability of nearly all major fisheries.

The Cape Cod Commercial Hook Fisherman's Association (www.ccchfa.org) works to build sustainable fisheries and represents the traditional communities that rely on this resource.

*If you must eat me, I
would appreciate it if you
serve me with locally
grown vegetables.*

