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Eat sustainable seafood!

By MICHAEL SCHRATTER



On The Town

It's simple, we can't pig out in "all you can eat" sushi restaurants anymore. We have to say good-bye to mountains of tuna and salmon sashimi, and we should never again have a bowl of shark-fin soup. It's either that, or we continue to ravage the sea, knowing full well that our gluttonous greed is causing irreversible damage to the ocean's ecosystems.

Last week chefs, restaurant managers, seafood wholesalers, environmental leaders, and scientists gathered at the Italian Cultural Centre for a friendly discussion about options for maintaining the health of Canada's oceans and the sustainability of our seafood industries. Fish Forever with David Suzuki: Seafood Choices for a Sustainable Planet presented by celebrity scientist Dr. David Suzuki, Dr. Daniel Pauly, Professor and Director of the University of British Columbia's Fisheries Centre, and award winning Chef Robert Clark of C Restaurant, was the type of event that left everyone feeling concerned and ready to take action. And the message I took home from this event was that in order to prevent the not-so-slow annihilation of our oceans, you should ask your seafood supplier, chef, and government, where and how the fish you consume are being caught.

Yes, the plight of the world's fish stocks is finally making the news. With the Canadian movie sensation "Sharkwater" in theatres and National Geographic's "Saving the Sea's Bounty" cover-story gracing book shelves, maybe the David Suzuki presentations in Vancouver and Toronto will be the tipping point in our fishy behaviour, bringing in a much needed change in favour of sustainable consumption.

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Photo: C Restaurant Chef Rob Clark, former BC premier Glen Clark, Dr. David Suzuki, and Dr. Daniel Pauly, gathered a 2000 strong crowd at the Italian Cultural Centre for the Fish Forever with David Suzuki: Seafood Choices for a Sustainable Planet presentation.

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- Libraries closed
- Pools closed

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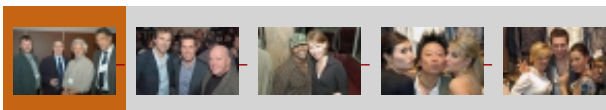
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