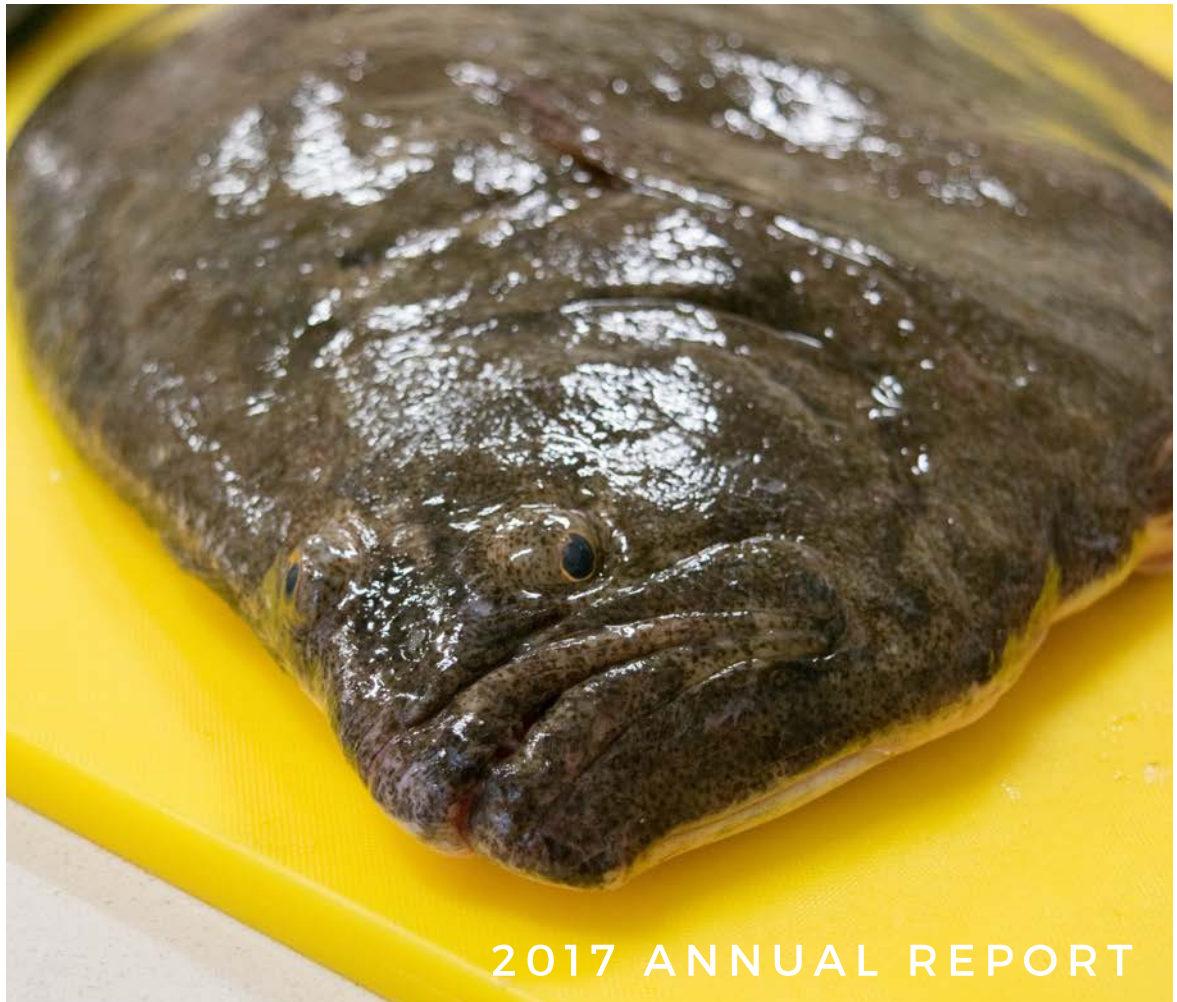


Eating with the Ecosystem 2017 Year in Review



2017 ANNUAL REPORT

Message from our Leadership

We are deeply proud of the many accomplishments that Eating with the Ecosystem has tallied in 2017. Thanks to a tidal wave of engagement and support from partners, funders, and seafood lovers across New England, we enriched and expanded our commitment to sustaining wild seafood through research, education, and supply chain support.

Throughout this report, you will find many of the things we are most proud of, the interpretive signage trail developed in partnership with commercial fishermen of Galilee, the six-month citizen science research project coordinated with the University of Rhode Island, and the launch of our Scales & Tales educational “food boat” program. It was impossible to fit all of the wonderful things we’ve been part of in 2017 between the covers of this report. There have been as many special moments as there are fish in the sea.

Whether you were a supporter, partner, or participant in Eating with the Ecosystem’s educational programming and research activities this year, thank you for being part of our growing corps of seafood lovers on a mission. See you again in 2018!



SARAH SCHUMANN
Board President



KATE MASURY
Program Director



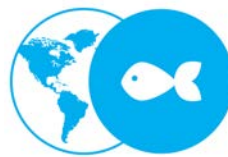
Mission:

To promote a place-based approach to sustaining New England's wild seafood

Vision:

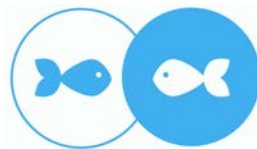
New England's seafood marketplace functions as a support system for its regional ecosystems and the people who depend on them

The 5 Anchors



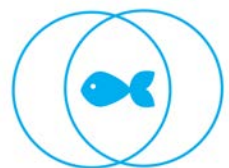
PROXIMITY: Choose seafood from the ecosystem closest to you or closest to your heart.

SYMMETRY: Balance your diet with the ecosystem. Eat like a fish!



ADAPTABILITY: Ecosystems change overtime. Your seafood diet should too!

CONNECTIVITY: Nurture positive feedback loops between seafood lovers and seafood habitats.



COMMUNITY: Know your fisherman.

Aligning Ecosystems and Markets

In September 2016, Eating with the Ecosystem began a research partnership with the University of Rhode Island Graduate School of Geography and College of Environment and Life Sciences to answer the question: **how well does the composition of species in our regional seafood marketplace match the composition of species in our local ecosystem (and what would make these two things match better)?** From May-November 2017, we engaged a corps of citizen scientists throughout New England coastal states who visited up to three retail seafood markets each week in search of four randomly assigned local fish species. In addition to becoming researchers, citizens scientists become conduits to their local communities, spreading education and awareness about local seafood and ecosystems. This project is funded by a Saltonstall Kennedy Grant from the National Oceanographic and Atmospheric Administration.

80

CITIZEN SCIENTISTS

2,946

MARKET VISITS

1,070

MEALS OF LOCAL FISH
CONSUMED



"I love supporting our local fishing folk and purchasing from our local co-op. Eating with the ecosystem means recognizing the way our food dollars can support our neighbors and our businesses that are part of the ecosystem, too."

-PAMELA CORCORAN, ME

"Eating squid was superfun and the kids really got a kick out of it. It was easier to cook than you might think and super yummy. A pound of squid goes a long way so it's inexpensive."

-CLAY GROVES, NH

"I steamed the skate wing with kimchi. It was very tasty. Seasoned with garlic and ginger. Great experience and first time steaming fish!"

-JACOB MATZ, MA

"I called my 'go to' guy early this week and asked if he could find in order of preference: (1) Sea Robin; (2) Smooth dogfish; (3) Pollock; or (4) Summer Flounder (fluke). I was so disappointed that he could not find Sea Robin, but my disappointment was not long-lived because he found Smooth dogfish! I learned it's a small shark and highly abundant. I also found some information that said it is used as a substitute for cod and is interchangeable in recipes. OMG, this species is a keeper! Dogfish is the next best thing since sliced bread!"

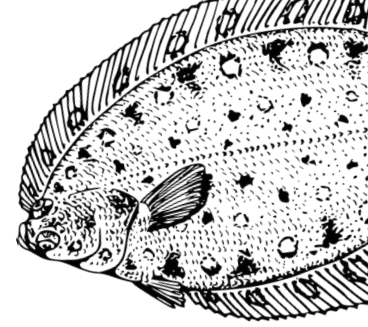
-DEBORAH MAGER, CT

"I spent time looking back at all of the fish recipes that I've prepared so far, the new-to-me species that I've been lucky enough to find and all of the great little seafood shops I've been introduced to as my search region has expanded. An account of all the fun people I've met standing in line at seafood shops could fill a blog. I have no doubt that I will continue the quest even after the study has concluded. I've greatly expanded my fish recipe repertoire for species that are more commonly found in my neck of New England. "

-SHERRI DAROCHA, RI

2017 ANNUAL REPORT 02

Overcoming Barriers to Local Seafood Consumption



Many of New England's local fish species are only available in whole-fish format, which can be a barrier to consumers who do not have the skills to cook with or break down whole fish. Eating with the Ecosystem's "School of Fish" workshops help overcome the intimidation and give home cooks the confidence to engage more broadly in the local seafood system. Held once a month during the school year (September-May), these workshops bring seafood lovers together with local chefs to learn how to turn a whole fish - straight from the sea - into a marvelous dinner.

Held in the demo kitchen at Warren, RI's Hope & Main culinary business incubator, each workshop is also a dinner, complete with wine and good company. In 2018, these workshops will be expanded to include other locations in Southern New England.



"It was such an honor being invited to teach and cook in the School of Fish program! The turnout was incredible and the Eating with the Ecosystem team educated with passion and professionalism. I stand behind the mission of Eating with the Ecosystem 100%! I believe in the benefits to not only our environment but to our business/industry."
- CHEF RICH SILVIA, THE WHITE HORSE TAVERN, NEWPORT, RI

Winner of RI Monthly's Best Cooking Class!



9

CLASSES

9

FISH

193

PARTICIPANTS

Mackerel Quahogs Sea Scallops Black Sea Bass
Whiting Sea Robin Fluke Jonah Crab John Dory



Raising Awareness from Ocean to Plate

In May 2017, Eating with the Ecosystem partnered with the fishing community of Galilee, the Department of Environmental Management, and the Town of Narragansett to design and install 10 interpretive signage panels around the port. Signs included “What’s That Boat?” and “Landed in Galilee”, showcasing the variety of boats, fishing gear types, and seafood species that are tied to this thriving working waterfront. It was made possible by a RI Centennial Grant from the Rhode Island Foundation. In 2018, we will work with 8 other fishing communities to install additional signage and showcase the full diversity of Rhode Island’s fishing heritage. The expansion is made possible by the Rhode Island Foundation and the Town of Narragansett.

“This is probably one of the best projects that came out of the centennial grant funding that we did across the state. It’s really great to see the ability to now educate and celebrate the legacy, the history, the future, and the vibrancy of an industry that’s been here forever in Rhode Island, that will be here in the future of Rhode Island.”

-NEIL STEINBERG, RHODE ISLAND FOUNDATION

WHAT'S THAT BOAT?

Use this guide to identify Galilee's fishing vessels



Scales & Tales

Food Boat Program

Through the Scales & Tales Food Boat program, Eating with the Ecosystem offers free, fun, educational events to teach consumers about our local seafood, fisheries, and ecosystems. These events raise awareness to and promote local lesser known seafood species and include seafood cooking demonstrations, free samples of local seafood, and storytelling by fishermen and scientists. The boat, painted by local artist Joanna Read with images of more than 75 local seafood creatures, made its debut in September. Initial funds for this project were raised through our Scales & Tales fundraiser dinners and our 2016 end-of-year "Get Out the Boat" campaign.



For 2018, a series of educational and edible tours aboard our Scales & Tales food boat will take place across Southern New England and may include topics like:

- “Underwater and Overlooked: Get to know underrepresented local species”
- “Local Fishes, Global Dishes: Immigrant cooks bring their heritage flavors to local fish”
- “Salt Marsh and Sugar Kelp: Delicious dishes and the marine habitats that made them”
- “Fry Me a River: The role of watersheds in New England seafood production”
- “Fisheries of the Future: Local seafood in a changing climate”



Our Scales & Tales fundraiser dinners, in partnership with Eat Drink RI, took place at the Statesman Tavern, Nick's on Broadway, Easy Entertaining, and Newport Vineyards. At each dinner, guests experienced a diverse menu of local seafood and interacted with a local fisherman. These dinners raised \$1850 to support the Scales & Tales food boat program.



“The whole premise of it was interesting – to have a fisherman speak about the ecosystem. It was something out of the ordinary for me. I’m a fisherman – I don’t do things like that. I was nervous as hell, but I found it really exciting to have all those people there and get to speak to them and tell them my story.”

- AL EAGLES, FISHERMAN, NEWPORT, RI

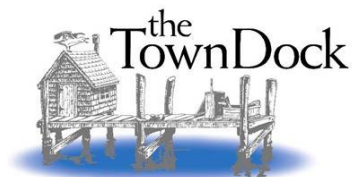
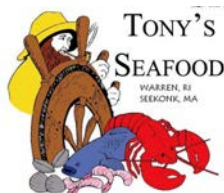
Seafood For All

Our **Seafood For All** program is a pilot project to integrate locally landed seafood into Rhode Island food pantries. To date, we have partnered with the Rhode Island Community Food Bank and two seafood distributors - Tony's Seafood and Town Dock - to provide over 8,000 pounds of under-appreciated seafood protein to families in need. The project is generously funded by a Rhode Island Local Agriculture and Seafood Act (LASA) grant.



“Seafood is a nutritious and enjoyable local product that has been missing from food pantry shelves for too long. Due to a recent grant that allowed the Food Bank to install freezer space in forty food pantries around the state, we are better equipped than ever before to handle seafood products, as long as they can be packaged in family-sized frozen packages... The only way to answer some of the larger questions is to put them to the test through a pilot project.”

- ANDREW SCHIFF, RHODE ISLAND COMMUNITY FOOD BANK



Networks and Collaborations

Eating with the Ecosystem overcomes the limits of its small size by engaging in extensive partnerships and collaborations. We make it our mission to integrate a place-based approach to sustaining wild seafood into larger food systems planning efforts at the state, regional, and national levels. In 2017, Eating with the Ecosystem:

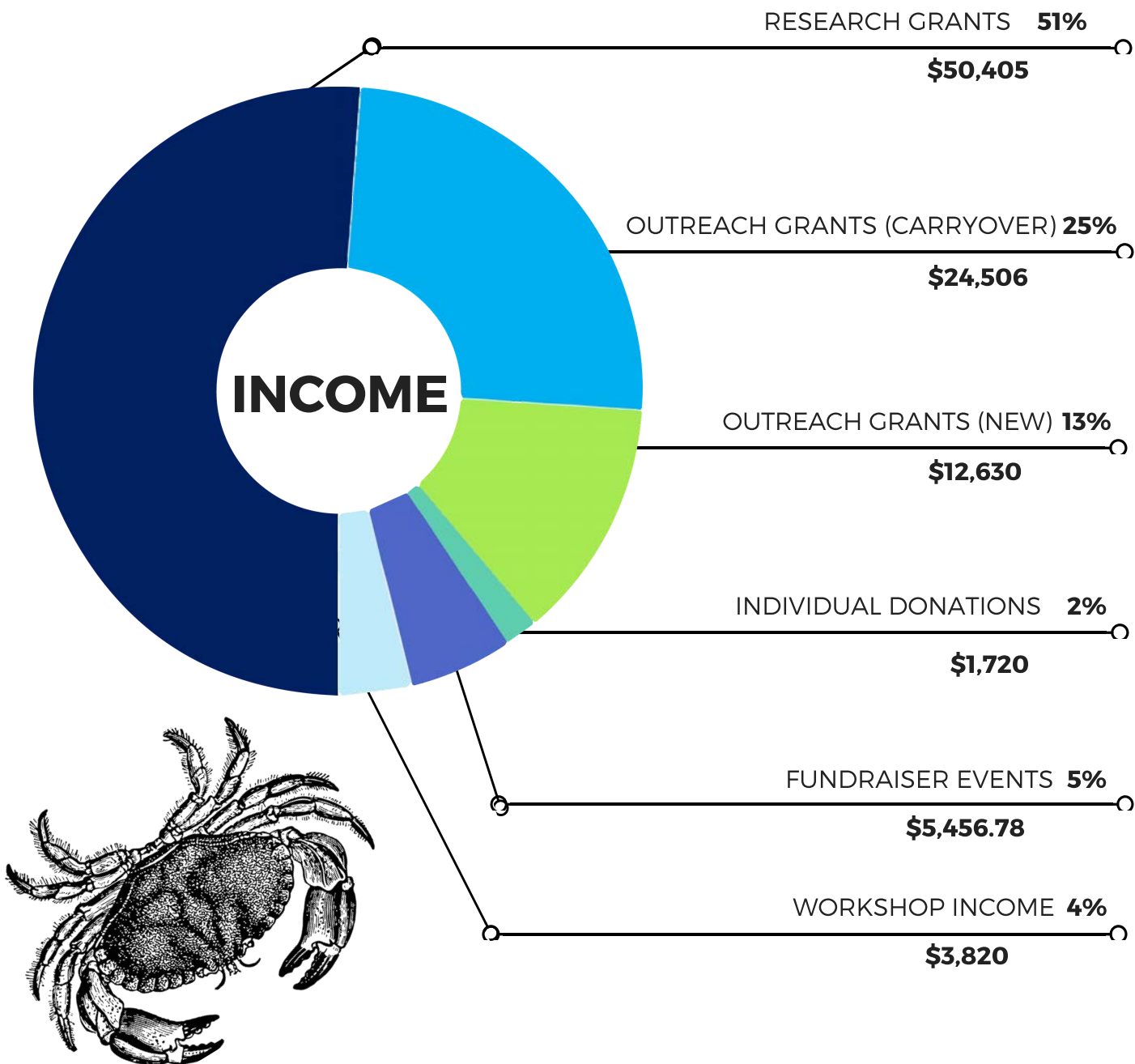
- Became an active member of the Food Solutions New England Network Team
- Provided advice on development of the Rhode Island Food Strategy
- Attended meetings of the Rhode Island Seafood Marketing Collaborative and Massachusetts Seafood Marketing Program
- Participated as an advisor in the New England Scan Research Project
- Participated in the Joint Seafood Messaging meetings at the Gulf of Maine Research Institute
- Coordinated a panel at the Farm to Institution New England Summit in Leominster, MA
- Presented a poster at the American Fisheries Society Annual Meeting in Tampa, FL
- Presented at the Slow Food Nations Gathering in Denver, CO
- Presented at the Massachusetts Seafood Summit in Gloucester, MA
- Co-hosted author Paul Greenberg at the Providence Public Library in Providence, RI
- Presented a seafood cooking demonstration with chef Derek Wagner at the Eat Drink RI Grand Tasting in Providence, RI



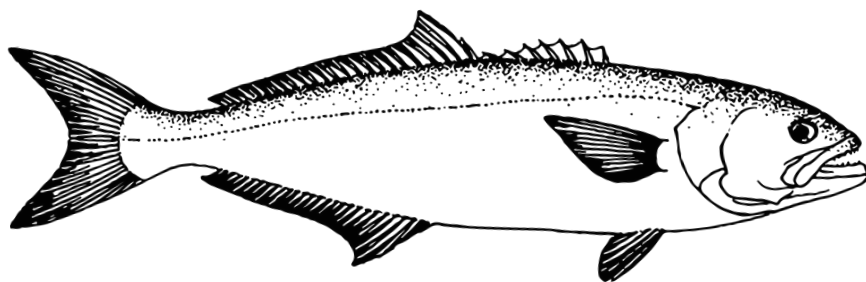
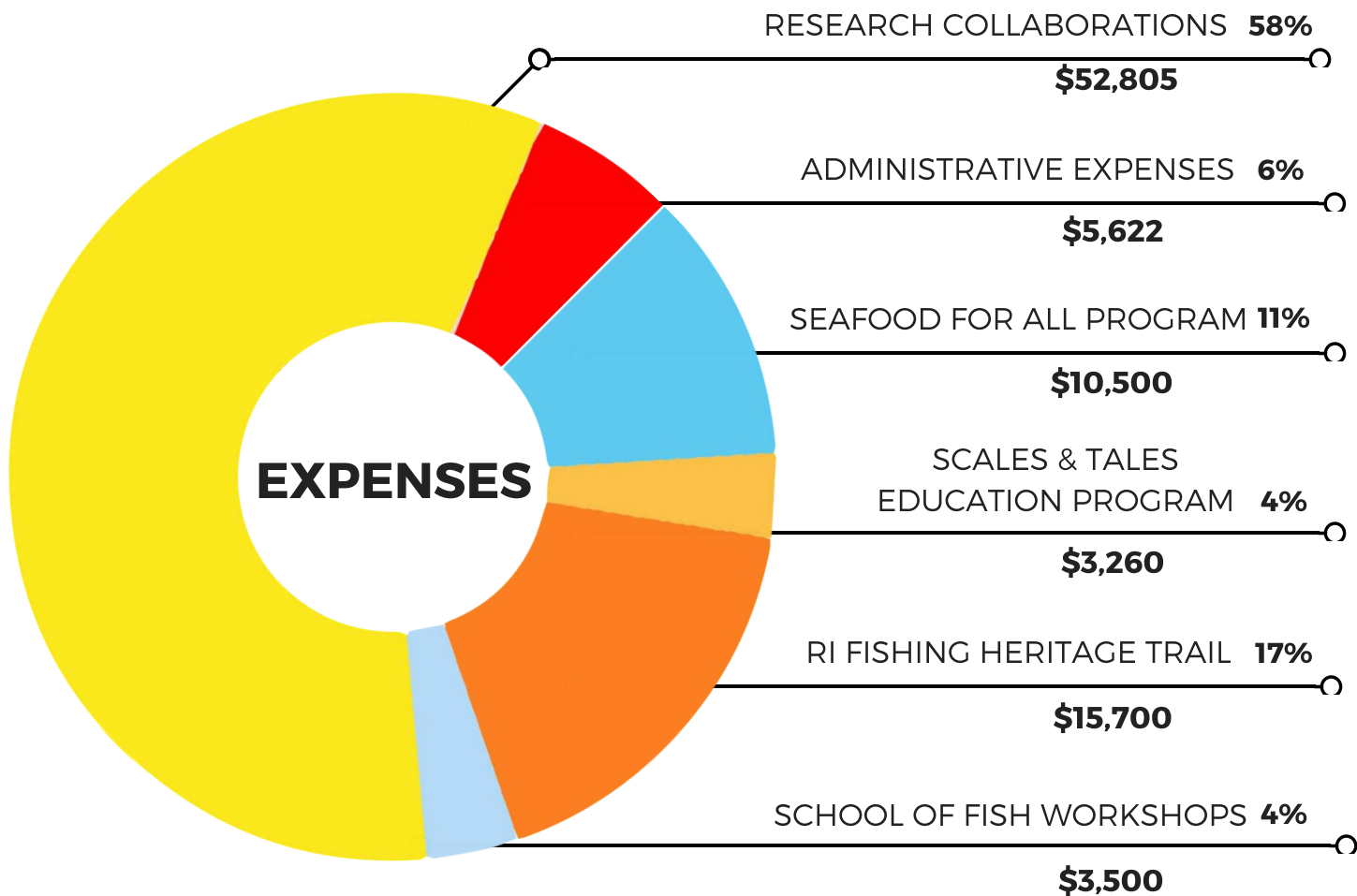
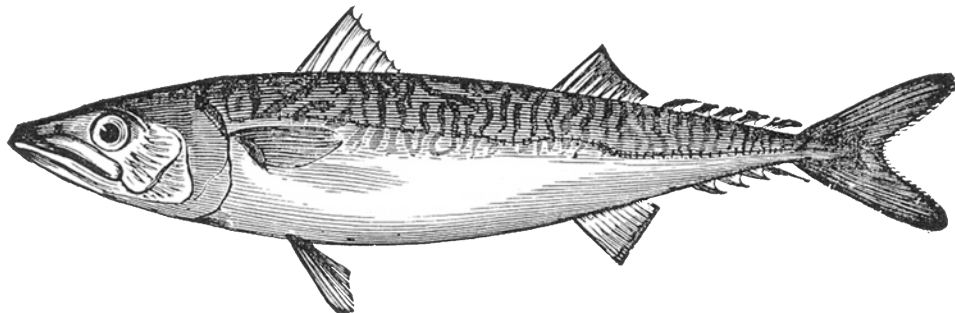
"The marine waters of southern New England and Narragansett Bay have an abundance of underutilized fish species that could be landed by Rhode Island fishermen and sold within the state and region – if there was consumer demand to support the market. Chefs, Johnson & Wales, the Seafood Marketing Collaborative, organizations like **Eating with the Ecosystem**, and many others are working to educate consumers about new types of fish and their uses and create consumer demand for underutilized fish species in our region."

- THE STATE OF RHODE ISLAND'S FOOD STRATEGY REPORT

A Year of Growth



Eating with the Ecosystem's 4th **Annual Community Seafood Dinner**, spearheaded by board member Rodman Sykes – a lifelong Point Judith fisherman – brought together 140 people and raised over \$3000 to support our programming. The seafood was caught, donated, and prepared by members of the Point Judith fishing fleet, with assistance from more than 20 community volunteers. Guests appreciated getting to “know their fisherman” and dined on nine different species, including skate, monkfish liver, and others that many had not tried before.



Thank you to our 2017 funders:



RHODE ISLAND
FOUNDATION



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Jonathan Cambra

Katie Eagan TREASURER

Syma Ebbin

Sarah Schumann PRESIDENT

Kira Stillwell SECRETARY

Rodman Sykes

**Thanks to board members who
completed terms in 2017**

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On the Horizon: Vision for 2018

Develop retail toolkits to promote
ecosystem-marketplace alignment

Expand programming and
educational materials around
seafood habitat

Build up events-based
programming in Massachusetts
and Connecticut

Scale up the Scales & Tales food
boat program

Create interpretive signs in eight
more Rhode Island fishing ports