

**Stephan Abel**

*Executive Director, Oyster Recovery Partnership*

Stephan Abel is the Executive Director of the Oyster Recovery Partnership, the leading Non-profit restoring oysters in the Chesapeake Bay.

**Angela Andre**

*Program Manager, Three Hands Fish*

Formerly, Dock to Dish Key West, they are in the midst of rebranding to Three Hands Fish. Their philosophy and values are all in their name. They operate a "three hand" system. The first hand, a local fisherman, catches the fish. The second hand, the Three Hands Fish "Filet Masters" cut the fish. The third hand, a customer or chef, prepares the fish. Angela is the manager of this cause-driven seafood market. Her broad goal is to support small-scale fisherman and provide people with the highest quality seafood by creating access to local (domestic), fresh and fully traceable seafood.

**Molly Bagot**

*Seafood Program Manager, Red's Best*

Molly Bagot graduated from the University of Massachusetts, Amherst with a B.S. in Sustainable Food and Farming and a passion for food justice work. As a student she cultivated an understanding of the intricacies of food system politics by working with the Real Food Challenge for three formative years. After graduation, she delved into the world of workers right and labor justice as a labor union organizer in Boston. Molly stepped back towards the food movement, bringing her passion to unite labor, economic, and food justice as the Seafood Program Manager at Red's Best, selling local catch to institutions in New England.

**Sarah Baker**

*Student, University of South Carolina*

Sarah Baker is originally from Dallas, TX and currently polishing off her undergraduate degree at the University of South Carolina. She is majoring in Marine Science with an emphasis in Coastal Zone and Resource Management and minoring in Environmental Studies.

**Michael Baran**

*CSF Program Manager, Port Orford Sustainable Seafood*

Carolina born, and raised in coastal Georgia. I graduated college in 2011 and accepted a 7-month contract in Port Orford as a Fisheries Observer. I met my wife during that time and fell in love with not only her, but Port Orford as well. I've been working with POSS for close to 2 years now, starting in the processing facilities and as a delivery driver. I gained an appreciation and thorough understanding of the 'direct to consumer' concept while being in this position and enjoyed the few customer interactions I had while out on the road, and from people stopping in while we're processing. It was a no brainer when the opportunity presented itself to become the CSF Program Manager in January of 2015.

**Kelly Barnes**

*Project Manager, Oyster Recovery Partnership*

Programs Manager for the Oyster Recovery Partnership, which is an environmental non-profit that plans, promotes and implements shellfish restoration, aquaculture and wild fishery activities in an environmentally, economically and culturally sustainable manner.

**Nick Battista**

*Marine Programs Director, Island Institute*

Nick works to sustain island and remote coastal communities.

**Gary & Cammie Beatty**

*Founder & Co-owner, Inland Shrimp Company & Pole2Plate CSF*

Gary and Cammie Beatty are currently obtaining funding for an indoor shrimp farm and presently building my CSF website through Small Farm Central. Gary was also a 1st place Runner-up in the Fish 2.0 '13 contest held at Stanford University and has been in and mentioned in several leading publications like Nat Geo, Huff Post, Undercurrent News, Shrimp News and Green Biz.

**Gabriela Bradt**

*Fisheries Specialist, NH Sea Grant and UNH Cooperative Extension*

Gabriela has been a Fisheries Specialist with NH Sea Grant and UNH Cooperative Extension since 2011. She helped with the organization of the first Community Supported Fisheries Summit in 2012 and is actively involved in helping NH Fishermen with direct marketing of seafood through the NH Fresh and Local Seafood Brand.

**Lynda Brushett**

*Senior Partner, Cooperative Development Institute*

Dr. Lynda Brushett is a Senior Partner with the Cooperative Development Institute ([www.cdi.coop](http://www.cdi.coop)) building cooperative leadership and enterprises in the Northeast where she leads fisheries, agriculture and food systems initiatives. Lynda has more than thirty-five years of experience helping consumers, producers, harvesters, entrepreneurs and cooperatives achieve their business and organizational goals. She is an accomplished educator, mentor and facilitator with special expertise in helping boards, members and staff work effectively as a team in a mutually owned, democratically controlled business.

**Ben Burgos**

*Commercial Fisherman, Ben's Shellfish LLC*

Ben Burgos would like to see how we can help the ocean.

**Karen Burns**

*Education Specialist & Sensible Seafood Program Coordinator, Virginia Aquarium & Marine Science Center*

The Virginia Aquarium Sensible Seafood Program promotes seafood choices that make sense for a healthy marine environment.

**Kevin Butler**

*Fisherman & Chef, Real Good Fish*

Kevin Butler grew up fishing and foraging in the Santa Cruz region. He brought his fresh catches home and learned to prepare them. As a child, he preferred salmon roe and sea urchin to soda and candy, outdoors to the inside. His childhood passions have developed into his current careers: a fisherman and chef. He now fishes commercially for halibut, seabass, lingcod, rockfish, and sanddabs. He feels more comfortable on the water than on land. He not only sells seafood to Real Good Fish, but also works with Real Good Fish as our chef who prepares seafood for our events and does our demonstrations. He was the Executive Chef at Café Rio in Aptos, and enjoys showing people how really great local seafood can be. "Instead of teaching or talking to people about how good fish can be, I got into showing."

**Kristen Byler**

*Manager of Fisheries Conservation, National Fish and Wildlife Foundation*

Kristen Byler is the Manager of Fisheries Conservation at the National Fish and Wildlife Foundation (NFWF). Working with the Marine and Coastal Conservation team, Kristen manages the Fisheries Innovation Fund and the Electronic Monitoring and Reporting Grant Program, among other programs. Supported by robust public-private partnerships, NFWF's fisheries programs aim to foster innovation and support effective participation of fishermen and fishing communities in the implementation of sustainable fisheries in the United States. Kristen earned a Master of Environmental Science and Management degree from the Bren School of Environmental Management at the University of California, Santa Barbara. With a specialization in Coastal and Marine Resource Management, her research identified and analyzed features most frequently associated with successful area-based fisheries management. She previously earned her M.S. in Biology from the University of Mississippi and her B.S. in Biology from George Mason University.

**Debra Callaway**

*Coordinator & Board of Directors, Walking Fish CSF Cooperative*

Debra has served on the Board of Directors of the Walking Fish (WF) Cooperative since 2011. As a founding Board Member, she plays a pivotal role in WF, overseeing the cooperative's finances, grants and communications. She is a lifelong resident of Carteret County and has been closely tied to the commercial fishing industry her entire life. She holds an Associate's Degree in Web Technology from the Carteret County Community College.

**Justin Cantafio**

*Coordinator, Off the Hook CSF*

Justin has been visiting his family cottage in Hillsburn--a small fishing village on the Bay of Fundy in Nova Scotia--since his youth. Having an isolated off-the-grid salt shack by the sea in an intimate fishing community helped to foster a deep connection to the ocean. He is now the primary caretaker of the property and proudly calls Nova Scotia home. Justin holds a Master of Resource and Environmental Management from Dalhousie University's School for Resource and Environmental Studies in Halifax. During his studies he lived and worked on ten small-scale organic farms across Canada. He has an extensive research portfolio, has co-produced an

educational documentary film, and has been working for Atlantic Canada's largest and oldest environmental organization for over two years, with a focus on creating local and sustainable seafood systems to support Nova Scotia's small-scale fishermen. Now excitedly with Off the Hook, he is applying his skills and passions to promoting fair and sustainable fisheries through a markets-based approach. Outside of work Justin enjoys ice hockey, trail running, bouldering, good food, camp fires, and exploring community.

### **Erik Chapman**

*Fisheries Extension Specialist, University of New Hampshire*

Dr. Erik Chapman is a Fisheries Assistant Extension Professor at NH Sea Grant/UNH Cooperative Extension. He has a MS in Wildlife Ecology and a PhD in Oceanography. Since he became an Extension Specialist, he has worked extensively with the NH fishing industry and with University researchers on projects designed to support sustainable marine fisheries. These projects range in focus from marine ecology and fishing technology to marketing and branding of locally harvested seafood. His work includes gear research designed to improve selectivity of NH fishermen, a project that engages fishermen in the study of climate impacts on fisheries, and pilot projects to assess opportunities and to develop alternative markets for undervalued, but abundant species.

### **Alexandra Chase**

*Ocean and Coastal Law Fellow, National Sea Grant Law Center*

Alexandra is the Ocean and Coastal Law Fellow at the National Sea Grant Law Center in Oxford, Mississippi. Her professional experience and interests are in aquaculture policy and industry issues; seafood regulation and labeling standards; adaptive watershed governance and social-ecological resilience; coastal resilience and the management of water resources. She is licensed in Florida and earned her J.D. the University of Louisville, Louis D. Brandeis School of Law and B.A. from Centre College. just recently took the Florida Bar. While in law school, she worked as a graduate research assistant at the Center for Land Use and Environmental Responsibility. She was part of a research team that received a Student Research Enhancement Grant from the United States Geological Survey (U.S. Department of the Interior) to study Diverse Participation in Watershed Planning and Governance: Building Social-Ecological Resilience in Kentucky Watersheds. Additionally, they performed research and a publication on The Social-Ecological Resilience of an Eastern Urban-Suburban Watershed: The Anacostia River Basin. She serves on the board for the Kentucky Women Writers Conference and believes in the value of community and stakeholder involvement.

### **C. Anne Claus**

*Assistant Professor in the Department of Anthropology, American University*

C. Anne Claus is an environmental anthropologist who researches marine conservation and sustainable resource use. She has previously researched the impacts of environmental conservation on the rights of fishing communities around the world. Most of her current research is in Japan, where the first CSAs were established decades ago, and where there is also increasing interest in CSFs and other buying clubs that provide safe seafood (especially after the recent nuclear disasters there). In the next year she hopes to begin a new comparative research

project addressing CSFs in Japan and the U.S. At this conference she is hoping to learn more about the challenges, concerns, and processes of CSF establishment in the U.S. so that she can plan a research project that will be useful to the CSF community.

### **Leslie Clements**

*Sensible Seafood Program Assistant, Sensible Seafood Program at the Virginia Aquarium & Marine Science Center*

The Virginia Aquarium Sensible Seafood Program promotes seafood that makes sense for a healthy marine environment.

### **Leesa Cobb**

*Executive Director, Port Orford Ocean Resource Team*

*Owner, Port Orford Sustainable Seafood*

Leesa Cobb has been working as Port Orford Ocean Resource Team's (POORT) Executive Director for thirteen years. POORT is a community-based and inclusive ecosystem based management organization founded in 2000, focused on maintaining a sustainable fishery and healthy marine ecosystem in local nearshore waters. POORT combines science, local knowledge, education and conservation to: 1) sustain/improve the habitat and population base of fish; 2) provide high quality, high value seafood products to consumers; and 3) support the economic viability of Port Orford, Oregon. POORT received the 2010 NOAA Award of Excellence for NGO of the Year, and the 2012 Governor's Gold Award for Contributing to the Greatness of Oregon. Leesa is from a fishing family at Port Orford.

### **Ian Cole**

*Founder, Ocean2table*

Ian grew up fishing in California as a scout and diver and received his undergraduate Degree from the University of California Santa Cruz in 2010 in Environmental Studies, focusing on Salmon Ecology. Ian went on to work with the West Coast Groundfish Observer Program before leaving to start Ocean2table.

### **Jason Congelton**

*Executive Chef, Sodexo at the Virginia Aquarium & Marine Science Center*

Award winning Chef and culinary innovator. Chef Congleton is on a mission to help preserve and celebrate the diverse southern food culture and foodways through locally sourced menu items, as well as dock to table sustainable seafood options.

### **Monique Coombs**

*Seafood Program Director, Marine Coast Fishermen's Association*

Monique lives on Orr's Island and is married to a commercial fisherman. She is the Seafood Program Director for the Maine Coast Fishermen's Association- she comes to this role after years of consulting work in seafood and fisheries. She also has experience in sales of value-added lobster product and has done freelance writing for commercial fishery publications.

**James Crimp**

*Marine Associate, Island Institute*

At the Island Institute, James works to assist island and remote coastal fishermen with their businesses in any way he can. This includes helping existing businesses to market and create value-added products, as well as helping fishermen incorporate aquaculture into their existing fishing or start new businesses such as direct marketing or tourism. James comes to Maine from Alaska where he has harvested salmon with his family for decades and helped them found a successful direct-marketing business that is still in operation today.

**Joe Daniels**

*Fisherman, Sitka Salmon Shares*

F/V Amnicon - King and coho salmon troller - SE Alaska

**Michael Dimin**

*Founding Director, Sea to Table*

Owned and operated by the Dimin family, Sea to Table works with fishermen from traditional wild fisheries, developing better markets for their sustainable catch, delivering direct from the point of landing to kitchens across America. As a certified B Corp, Sea to Table works with fishermen from 38 docks in traditional fishing communities all around the US, delivering seafood directly to more than 1000 chefs in 46 states.

**Niaz Dorry**

*Coordinating Director, Northwest Atlantic Marine Alliance*

Niaz Dorry is the Coordinating Director for the Northwest Atlantic Marine Association. She is based in Gloucester, Massachusetts. She has been working to advance the rights, economic sustainability and ecological benefits of community based fishermen for over 20 years. Time Magazine named Niaz as a Hero For The Planet for her work fighting against the industrialization and corporate takeover of fisheries. She serves a diverse, cross-cutting set of organizations in various capacities including the National Family Farm Coalition, Granite State Fish, LocalCatch.org, American Sustainable Business Council, New England Grassroots Environmental Fund, and Food Solutions New England. Prior to coming to NAMA, she served as the Chief Operating Officer for the Healthy Building Network, Senior Ocean Campaigner for Greenpeace, Toxics Campaign Manager at Greenpeace, and running electoral campaigns for candidates and referendums.

**Brad Dubik**

*PhD Candidate, Duke Marine Lab*

Brad is a PhD candidate at Duke University Marine Lab. His research focuses on promoting sustainability and social equity in seafood production systems. He works globally to understand the impacts of aquaculture growth and seafood imports on small-scale producers. Domestically, he collaborates with several colleagues to investigate Community Supported Fisheries and other new efforts to promote local seafood systems in North America. This work focuses on the potential benefits of these approaches, opportunities for growth, their possible limitations, and implications for management and social and environmental sustainability. In addition to his

academic research, Brad has worked as a technical advisor to a CSF and have supported working waterfront development projects in North Carolina.

### **Stacy Duty**

*President, Weigh Pay Solutions*

Husband to Jennifer since 1988, Father to Bryon and Jacob, a true golf enthusiast! His career started in 1986, when he became the primary catalyst for many start-ups companies. Spent his career as a rain-maker, raising money and spending it creating land development companies, non profit organizations and software development firms. He is the creative entrepreneur your mother warned you about. He has spent the last 10 years imagining, designing, creating, selling, installing, supporting software applications for weight based industries. Starting in 2006 selling to the scrap recycling industry and now in 2015 branching out to the Aggregate, Seafood and Waste Industries with their game changing weigh and pay solutions. Spent the years prior to that starting and operating non profit organizations, specializing in fund raising efforts through Christ-Centered thrift stores.

### **Dan Elinan**

*Executive Chef, Catch 31 Fish House and Bar & Salacia at the Hilton Virginia Beach Oceanfront*

Dan Elinan is the Executive Chef at Catch 31 Fish House and Bar as well as Salacia at the Hilton Virginia Beach Oceanfront

### **Patrick Evans-Hylton**

*Food Writer & Senior Editor, Coastal Virginia Magazine*

*Media Awards Judge, James Beard Foundation*

Patrick Evans-Hylton is a Food Writer as well as a Senior Editor for Food & Wine at Coastal Virginia Magazine. He also serves as a Media Awards Judge at the James Beard Foundation.

### **Joseph Falcone**

*CEO, Phondini Partners LLC (FishLine)*

Joe Falcone is the founder & CEO of Phondini Partners LLC, a boutique mobile applications and communications firm in Half Moon Bay, California. Joe and his team developed FishLine in 2012 when the salmon returned to the California coast but the customers didn't. FishLine is the first effective system to connect Fishermen directly to Consumers in real time as they land their catch. FishLine has improved off-the-boat sales by 30% at Pillar Point Harbor where it was first used. FishLine includes mobile apps, websites, social media and video pages that reach tens of thousands of seafood enthusiasts. FishLine is now available to post local seafood listings worldwide. Joe has a B.A. in Computer Science from UC Berkeley and an MS in Electrical Engineering from Stanford University.

### **Marianne Ferguson**

*Master of Environmental Management Student, Duke University*

Marianne is a native New Englander who graduated from Colby College in 2014. She is currently a Master of Coastal Environmental Management student at the Duke University Marine Lab in Beaufort, NC. She is interested in fisheries management, community based environmental

management, and coastal stakeholder communication and education. In the past, she has volunteered with Walking Fish (located in Beaufort, NC) at their Durham pickup site and worked with them on a client-based research project informing their business model and future goals. She is interested in learning more about community supported fisheries and how to better promote sustainable, local fishing.

### **Maria Finn**

*Director of Marketing and Member Services, Real Good Fish*

Maria Finn is the Director of Marketing and Member Services for Real Good Fish. She has a background as a journalist and author and has published five books and numerous articles and essays, many about seafood and ocean issues ([www.mariafinn.com](http://www.mariafinn.com)). She also worked on commercial fishing boats, primarily salmon seining in Alaska, and for the Alaska Department of Fish & Game monitoring salmon runs in Western Alaska.

### **Kean Fleming**

*CSF Program Manager, Port Orford Sustainable Seafood*

Kean is a native of Oregon's south coast. For the last 5 years he has worked with the Port Orford Ocean Resource Team and Port Orford Sustainable Seafood on CFA and CSF projects. Kean enjoys swimming in the Elk River every Summer.

### **Gef Flimlin**

*Professor & Marine Extension Agent, Rutgers Cooperative Extension*

Gef has worked in commercial fisheries and shellfish aquaculture for over 37 years. Gef started infusing seafood into a CSA 4 years ago, and then turned the project over to bayman who is president of clam growers cooperative. Gef has worked with him to build a CSF which was done last summer and a small winter share program too.

### **Damon Frampton**

*Commercial Lobsterman*

*Shareholder, Member & President of the Board, Portsmouth Lobster Company*

Damon has been a Commercial Lobsterman for over 25 years. In 2011 Damon started a Value added product, Portsmouth Lobster Ravioli. Joined the Portsmouth CSF in 2013 and has been president of the Board for the CSF since 2014. Damon loves the concept of eliminating the middle man and going from boat to consumer.

### **Anya Grenier**

*Alaskans Own CSF Project Coordinator, Alaska Logline Fishermen's Association*

Anya Grenier has years of experience working on organic farm with CSAs and other direct marketing arrangements. She is now working for the Alaska Longline Fishermen's Association and managing Alaskans Own, a Community Supported Fishery Program based out of Sitka, Alaska and serving a number of communities in and outside of the state.

### **Amy Grondin**

*Commercial Fisherman, Duna Fisheries LLC*



Amy Grondin is a commercial salmon fisherman based out of Port Townsend, WA. When not fishing on F/V Duna with Greg, her business and life partner, she works in commercial fisheries outreach and sustainable seafood consulting.

### **Michael & Nelly Hand**

*Fishermen, Drifters Fish*

Drifters Fish is Michael & Nelly Hand, a husband and wife wild salmon company. We fish together every summer on the Copper River and spend winters in the Pacific Northwest. We operate our 31-foot gillnet boat out of Cordova, Alaska. We direct market our catch through our company Drifters Fish where we are establishing a community supported fishery for our winter home in the Pacific Northwest. We also work with restaurants and grocery stores across the US. We are passionate about connecting folks to the source of their seafood and providing a resource for sustainable, wild salmon in our local community.

### **Ann Hanson**

*VP of Operations, Hanson Equities, LLC*

Ann, and along with her husband, are 2nd year owner/operator's of a Salmon/Albacore/Halibut Troller out of Newport, OR [http://instagram.com/FV\\_Master](http://instagram.com/FV_Master). They are interested in starting a CSF out of their home port and want to collaborate with others who have experiences to share on their journey.

### **Kelly Harrell**

*Executive Director, Alaska Marine Conservation Council*

Kelly has spent ten years working for the Alaska Marine Conservation Council (AMCC)- a unique, community-based nonprofit whose mission is to maintain the health of Alaska's amazing fisheries on behalf of those who depend on them. She is a member of the Alaska Sea Grant Advisory Board, the Alaska Food Policy Council Governing Board, the national Community Fisheries Network, and the localcatch.org steering committee. Kelly is passionate about advancing innovations that help bring about shifts in Alaska's seafood value chain that support local fishermen and conservation. She helped spawn AMCC's Community Supported Fishery, Catch of the Season, and helped launch the Kodiak Jig Seafoods brand delivering traceable seafood from Alaska's community-based fishermen to households, and restaurants in Alaska.

### **Troy Harley**

*Director, Virginia Sea Grant*

Dr. Troy Hartley is Director of Virginia Sea Grant and a Research Associate Professor of Marine Science & Policy at the Virginia Institute of Marine Science and the Thomas Jefferson Public Policy Program, William & Mary. Troy has over 20 years of experience in coastal, marine, and natural resource policy and management, including science administration. He is a public policy scholar and his research considers collaborative fisheries research, attitudes, perceptions and opinions of fishermen, scientist and resource managers, and governance networks and collaboration in ecosystem-based fisheries management. Troy has a Ph.D. in environmental and natural resource policy (University of Michigan), an M.A.I.S. in environmental policy and dispute resolution (George Mason University), and a B.S. in zoology (University of Vermont).

**Anro Hesse**

*Co-founder, Credibles & Slow Money*

Founder of Credibles, a new community-funding service for local food businesses (If you eat, you're an investor). As a co-leader and investor with Slow Money Northern California, Arno has led multiple investments in sustainable food businesses. He is a frequent speaker and advisor at grassroots initiatives for strengthening local economies. Previously, he was Executive Vice President for Retail Markets at Union Bank. Arno grew up in Europe and is easily distracted by new ice cream flavors and typefaces. For updates: @ahesse.

**Glen & Tracy Hill**

*Commercial Fisherman*

*National Sales Manager, Coorong Wild Seafood Pty Ltd*

Glen Hill is a commercial inshore net fisherman operating in the world's first MSC certified mixed species fishery. Using small boats and gill nets Glen catches a range of species – including yellow eye mullet, bream, mulloway.

**Amanda Hooper**

*Owner, Off the Docks*

Long time activist for commercial fishing and local food production, working towards a solid path for local foods on the Outer Banks.

**Zoe Jakovenko**

*Photography Intern, Virginia Sea Grant*

Zoe Jakovenko is a Virginia Sea Grant photography intern this spring. Zoe is studying visual arts at Thomas Nelson Community College and will be graduating this spring.

**Guy Johnston**

*Commercial fisherman, Michelle Rose Community Supported Fishery*

Guy Johnston has been a fisherman for 40 years. As with fisherman everywhere he has watched the Industry change dramatically. Seeing their ability to make a living being eroded, they started looking for solutions that would help them, their crew and the community they lived in, and the Ocean we all depend on. Michelle Rose Community Supported Fishery arose out of their search for a way to be financially and ecologically sustainable.

**Karri Kaiser**

*Communications Director, Phondini Partners LLC (Fishline)*

Karri Kaiser is Communications Director of Phondini Partners LLC, a boutique mobile applications and communications firm in Half Moon Bay, California. Karri and the Phondini team developed FishLine in 2012 when the salmon returned to the California coast but the customers didn't. FishLine is the first effective system to connect Fishermen directly to Consumers in real time as they land their catch. FishLine has improved off-the-boat sales by 30% at Pillar Point Harbor where it was first used. FishLine includes mobile apps, websites, social media and video pages that reach tens of thousands of seafood enthusiasts. FishLine is

now available to post local seafood listings worldwide. Karri has a B.A. in English from UC Berkeley and an MSW in Social Work from the University of Edinburgh, Scotland.

### **Chris Kantowicz**

*Director of Operations, Skipper Otto's Community Supported Fishery*

Chris has spent his career growing businesses that support environmental, social and cultural missions. He first worked with Skipper Otto's CSF in 2014 as their business coach while on staff as a director at the Sauder School of Business' Centre for Social Innovation & Impact Investing. In January 2015, Chris joined Skipper Otto's CSF fulltime and leads on strategy, business planning, financial management and operational systems for the CSF. Chris has a MBA from the Sauder School of Business at the University of British Columbia and has varied business experience in small and medium sized companies.

### **Rachel Karasik**

*Master of Environmental Management Student, Duke University*

Rachel Karasik is a Master's of Environmental Management candidate at the Nicholas School of the Environment, Duke University. She is working with NC Catch and other local food enthusiasts to try to build a supply chain bringing underutilized seafood with health benefits to low income communities and food deserts. Strangely enough, Rachel doesn't really enjoy eating seafood, but maybe this meeting will change her mind :)

### **Dan Kauffman**

*Seafood Business Specialist, VA Tech / VA Seafood Ag Research and Extension Center*

Dan is a Seafood Business Specialist who works at the VA Tech Seafood Business Extension.

### **Sharon Kennedy**

*Board Member, NC Catch*

Sharon is a Native of Hatteras NC, comes from many generations of fishermen, and both her sons fish. She has a radio segment on Beach 104.5 and 94.5 WCMS promoting and preparing local caught or purchased seafood. She provides cooking demos for the public and works at Hatteras Harbor Deli preparing seafood items. Sharon is currently working on a project with NC Sea Grant developing an added value shrimp product.

### **Chris King**

*President, Provincetown Fishermen's Memorial Foundation – Cape Tip Seafoods*

King fishes for scallops off Provincetown MA with his brother Willis, off the 60-foot Donna Marie, they truck fish from about 30 other Provincetown, Truro and Wellfleet boats to restaurants along the Cape and to regional distributors in Boston through Cape Tip Seafood Market, in Truro. Cape Tip Seafoods also operates a retail store in Orleans and is investigating direct market sales on the Lower Cape. He currently serves as President of the Provincetown Fishermen's Memorial Foundation. King graduated from P.H.S. in 1979, attended Northeastern University for a year, then transferred to the Massachusetts Maritime Academy in Buzzards Bay, where he earned a bachelor's degree in engineering. Also licensed as a merchant marine, he said, "I decided to pack my bags, and bought a one-way ticket to Dutch Harbor, Alaska, to

put myself in the most remote, extreme situation I could." He didn't return to Provincetown until 1991. Chris met and married Donna Marie Joseph, whose father, Alfred Joseph, had been the first mate aboard the renowned Silver Mink, as well as a partner of Ralph Andrews in the Cap'n Bill. Donna and Chris had a boy, Jared, in 1992. This was a year after King himself returned to the fishery, aboard a 65-foot wooden boat built in 1967 for Frank Mararchi in Scituate and called the Black Duck. King renamed it the Second Effort. In 1999, he entered the distribution business. In 2002, he opened the market. And in 2007, he sold the Second Effort and then, in early 2008, bought the Donna Marie. He described her annual routine to me: scalloping from May to Labor Day, going out for whiting and squid from Labor Day until mid-November and then, until after the new year, catching cod and yellowtail.

### **Aaron Longton**

*Fisherman & Manager of Seafood Marketing Program, Port Orford Sustainable Seafood*

Aaron Longton is a commercial fisherman from Port Orford, Oregon. He has commercial fished for seventeen years for black cod, halibut, tuna, nearshore rockfish, and salmon. Aaron is an avid sport fisherman who was raised on the Umpqua River at Roseburg, OR. He is the President of Port Orford Ocean Resource Team, a local community-based nonprofit organization featured in the film "Ocean Frontiers". For the past five years, Aaron has served as manager for Port Orford Sustainable Seafood, a local seafood marketing program that pays a "fair trade price" for fish purchased from Port Orford fishermen. Aaron motto is "fishing smarter not harder" and he promotes the importance of seafood traceability and "Who Fishes Matters".

### **Alan Lovewell**

*CEO / Co-founder, Real Good Fish*

Alan Lovewell was born and raised on Martha's Vineyard, a small island off the coast of Massachusetts. Growing up on the water, he has devoted himself to serving coastal communities domestically and internationally. Alan holds a Bachelor of Arts degree from UC Santa Cruz, and a Master of Arts degree in International Environmental Policy from the Middlebury Institute of International Studies. Alan's personal and professional interest is in the relationships and linkages between business, community and environment, with specific interest in sustainable food systems.

### **Mark & Kerry Marhefka**

*Owner & Co-owner, Abundant Seafood*

Mark and Kerry Marhefka own Abundant Seafood in Charleston, South Carolina. The son of a commercial fisherman, Mark grew up in Florida and began his career in commercial fishing the day after he graduated from high school in 1979. Kerry, a Maine native, was a fishery biologist for the South Atlantic Fishery Management Council in Charleston when they met. In 2007, they started Abundant Seafood as a way to make more money on the fish caught by Mark and allow Kerry join the family business. This meant selling his catch directly to the high end restaurants in his home port of Charleston, South Carolina. In 2009 they took it one step further and started the first CSF in their area. Abundant Seafood now sells 100% of the catch off Mark's boat as well as catch from other boats, to restaurants throughout the Carolinas. The CSF now serves about 250 families.

**George Mathis**

*President and CSF Manager, Heritage Shellfish Cooperative  
Owner, Mathis Clam Farm*

Lifetime commercial clammer, Founder, and board member of numerous aquaculture related organizations. Currently the President and CSF manager Heritage Shellfish Co-op. Owner: Mathis Clam Farm, hard clam farm relying solely on hatchery produced seed for over 30 years.

**Chris McCaffity**

*Commercial Fisherman & Fisheries Advocate, Reel Job Fishing & Walking Fish CSF*

Chris is a commercial fisherman and advocate for the responsible harvest of sustainable fisheries. His goal as a fisherman is to provide consumers with high quality fresh seafood like they enjoy at home. His goal as an advocate is to promote solutions that limit waste and enhance fisheries so they feed as many people as possible. He hopes to make connections at this event that will help him advance those goals. The coordinated effort of like-minded thinkers can change our world. You can contact him at: [freefish7@hotmail.com](mailto:freefish7@hotmail.com)

**Tom McDougall**

*Founder, 4P Foods*

Tom owns a multi-farm CSA company in Virginia. They deliver produce, dairy, eggs, meat, and \*some\* fish to their customers in the DMV area. They are looking for more ethical, sustainable seafood sources to add to their offering for their members.

**Suzie McEnallay**

*Operation Manager, Wallis Lake Commercial Fisherman's Cooperative*

Suzie McEnallay is the Operations Manager for the Wallis Lake Commercial Fisherman's Cooperative. Her primary focus is the sales and marketing of locally caught seafood in a regional town on the mid north coast of New South Wales.

**Jim Mclsaac**

*Coordinator, BC Commercial Fishing Caucus*

Jim has participated directly in various commercial fisheries over the past three decades, most notably in salmon, herring, and longline prawn. He is the coordinator for the BC Commercial Fishing Caucus, a leadership group from the BC fishing industry including the Fishermen's Union, the Native Brotherhood, Area A Crab, BC Longline Fishermen's Association, and 10 other fishing organizations. Jim sits on the executive board of the Canadian Independent Fish Harvester's Federation (membership represents 8500 of Canada's 10000 commercial fishermen), is Director of the TBuck Suzuki Foundation (a fisheries foundation), and participates in fisheries research projects through the Canadian Fisheries Research Network.

**Dustin & Chelsea McLeod**

*Commercial Fishermen, Sitka Salmon Shares & Baranof Coastal Seafoods*

We are a family owned and operated commercial freezer troller, F/V Lorelai Bell. We take pride in the quality of our sustainable wild salmon that we offer and want to provide others this same experience and truly taste Alaska's salmon in the fullest.

**Sara Mirabilio**

*Fisheries Extension Specialist, North Carolina Sea Grant*

Sara Mirabilio's ongoing work includes cultivating cooperative research as a means for commercial and recreational fishermen to become involved in the collection of fundamental fisheries information necessary for robust fisheries management strategies. Since 2006, she has assisted commercial fishermen and seafood distributors employ market research tools to deliver higher-value seafood products desired by consumers. In winter 2016, Mirabilio will join co-workers Barry Nash and Scott Baker to create North Carolina market opportunities for spiny dogfish, or Cape shark, by assisting industry and restaurant partners in developing high-quality and novel-related products that resonate with North Carolina consumers' palates and that are easy to prepare in the home or restaurant.

**Paula Moughton**

*Co-founder, Fresher*

"Being a multifaceted improviser, I found my way into technology when I joined a global software consultancy. The unique set of skills I gained over that time led me to seek out a new challenge, one that would speak to my core values and passions. I am pleased to say as the co-founder of Fresher, I am now able to practice solving a small piece of the world's social, economic & environmental challenges with the use of innovative technology... [www.fresher.io](http://www.fresher.io)"

**Jayendran Muthushankar**

*Member Owner, Sridevi LLC (Jay Seafood)*

Jay seafood works with fishermen and manufacturers, who source seafood from certified fisheries. We partner with the best suppliers who source from responsible fisheries from around the world for the US market. We work with the finest seafood manufacturers in North America to sell their products worldwide. We value our relationship with both fishing companies who fish from certified sustainable fisheries and manufacturers who adhere to strict certified fishing traceability standards. MSC, Seafood Watch, Fishwise, Friend of the Sea, Earth Island Institute, and IPNLF are among the certifications we value and seek. We also focus on working with artisanal fisheries to help them market their products, thus maintaining a sustainable fishing model and bringing economic development directly to the fishing communities.

**Anthony Naples**

*Captain, Starbird Fish Co.*

Anthony Naples created Starbird Fish Co. in 2011 in an attempt to introduce direct seafood access to his communities in Maine and Vermont. Working as a commercial fisherman in both Alaska and Maine, he spends part of the year at sea, and brings the catch home to distribute through a variety of outlets including farmers markets, restaurants and grocery stores.

**Claire Neaton**

*Founder, Salmon Sisters*

Claire Neaton grew up on a homestead on the Aleutian Chain and spent summers on her family's commercial fishing boat. Claire graduated from the University of Vermont in 2012 and

created Salmon Sisters, an ocean-inspired design and apparel company, with her sister. Salmon Sisters is founded on their desire to share their love for Alaska and to spread awareness for the future of sustainable fisheries. Now Claire and her husband Peter live in Homer, Alaska. When not commercial fishing, they promote and sell wild Alaska seafood through Salmon Sisters and Morshovi Bay Fish Co <http://morshovifish.com/>. Claire is indebted to the ocean. It has provided her family with sustenance, education and a way to make a living.

### **Susan Park**

*Associate Director, Virginia Sea Grant*

Susan Park is the Associate Director of Virginia Sea Grant. In this position, she assists the Director in all aspects of planning, management and administration of the program, with a primary administrative role for managing the research and fellowship portfolio; program evaluation, monitoring and national reporting activities; and strategic planning and development of new initiatives. Dr. Park received her B.A. and M.A. in biology from the University of Pennsylvania and her Ph.D. in Oceanography from the University of Delaware and has spent her career working at the interface of marine science and policy. Prior to Virginia Sea Grant, Susan was Senior Program Officer for the Ocean Studies Board at the National Academies and also spent time working on aquatic invasive species management with the Massachusetts Office of Coastal Zone Management and the Northeast Aquatic Nuisance Species Panel as a NOAA Coastal Management Fellow.

### **Amanda Parks**

*Co-founder & Manager, New England Fishmongers*

Amanda Parks is the co-founder of New England Fishmongers based in the Maine/NH Seacoast area. She partnered up with local boat owner and captain, Tim Rider of the FV FINLANDER. Tim was tired of bringing his fish to auction where its value is subjected to factors outside of the fish's quality. He knew there had to be a better way to get his fish out into the community while making a decent living for himself and his crew. She has been working on developing a direct market for their ground fish to local restaurants. Her goal is to eventually reach consumers as well and to build an emphasis on utilizing whole fish versus fillets. She also just began fishing this spring and make it out 1-2 times per week on the FINLANDER jigging up fish the old fashioned way using a rod and reel.

### **Jonathen Partin**

*Marketing Assistant & Boat Captain, Cranberry Isles Fisherman's Co-op (dba) Little Cranberry Lobster*

Little Cranberry Lobster is a collective effort to provide sustainable seafood as well as supporting a sustainable fishing community, from the waters off of the Cranberry Islands, Maine.

### **Chris Patrick**

*Staff Writer, Virginia Sea Grant*

Christina (Chris) Patrick is a Virginia Sea Grant staff writer. Chris has experience in science writing through internships at Smithsonian Environmental Research Center and Fermi National

Accelerator Laboratory. She is currently pursuing a masters in science writing through Johns Hopkins University and holds an undergraduate in neuroscience from William & Mary.

### **Amber Mae Petersen**

*Owner, The Fish Monger's Wife LLC*

Amber Mae Petersen is the owner of The Fish Monger's Wife (Muskegon, MI) a fresh and smoked fish market specializing in direct sourced wild caught fish. Married to a Great Lakes commercial fisherman (yes, Michigan has commercial fishermen!), within 5 years she grew The Fish Monger's Wife from a farmers market stall, selling only Great Lakes Whitefish, to a brick and mortar retail space that directly purchases from fishermen across the United States. Recognized by The National Fisherman as an All-Star Marketer (July 2014) she also works with the Michigan Fish Producers Association to promote and advocate for Michigan's wild caught fish industry.

### **Eric Petersen**

*Fisherman & President, Petersen Fisheries & Michigan Fish Producers Association*

Eric Petersen (Petersen Fisheries, Muskegon, MI) is a 4th generation Great Lakes commercial fisherman and has worked on his family's boat since he was old enough to hold a dip net. In 2010, with his wife Amber, he opened the family's first retail fish market The Fish Monger's Wife. He is also current President of the Michigan Fish Producers Association.

### **Friederich Pinguel**

*Community Outreach Coordinator, Phishadelphia!*

Friederich is committed to the growth and well-being of Philadelphians! A part of this giving people access to fresh, local food. Phishadelphia! is a community-focused CSF that capitalizes on the power of food to bring people together.

### **Marc Purchin**

*President, Purchin Consulting*

Marc Purchin is President of Purchin Consulting, a Southern California-based firm that specializes in assisting government agencies and organizations build capacity in the area of conflict resolution. Since 1997, Marc has conducted more than 2,000 mediations working with the California Special Education Hearing Office, the Department of Developmental Disabilities, school districts throughout California, and numerous nationally based non-profit organizations. Based upon Marc's success rate in mediations, conflict resolution trainings, and negotiation coaching, Purchin Consulting stands as one of the premier firms in the industry. Through his experience using the interest-based strategies, Marc has developed and conducts a "Making Meetings Work" training series that teaches others how to run successful meetings, helping teams with diverse interests move forward and find common ground. Marc is on faculty in the School of Non-Profit Management at American Jewish University. His current course offerings include "Conflict Resolution and Negotiation" and "Organizational Development and Leadership."



**Sarah Rathbone**

*Co-founder, Community Seafood*

Sarah is the co-founder of Community Seafood, a CSF based in Santa Barbara. After 3 and a half years in operation, they've accrued a network of over 70 fishermen and 400 families in their membership program. This Fall, they launched their new restaurant branch, Dock to Dish LA. They brought on two top chefs, and delivered local whole fish weekly using the same membership-based, supply-driven model. They are looking forward to launching the first full D2D season in April/May 2016.

**Maribeth Ratzel**

*Administrator, Provincetown Fishermen's Memorial Foundation*

Meribeth Ratzel is an independent consultant and an administrator for Provincetown Fishermen's Memorial Foundation.

**Tim Rider**

*Commercial Fisherman, FV Finlander & New England Fishmongers*

Tim Rider is a commercial fisherman based in Saco, Maine. He became a fisherman not to make a killing, but rather to try and just make a living. Over the past 15 years, together with other fishermen who are trying to make a living, they have taken conservation measures to bring back the fish. Now, Catch Share policies are undoing all the good they did as fisheries access is concentrating into the hands of just a few players, communities are losing their infrastructure, and in the process, the stocks are decimated. Currently, Tom belongs to the Common Pool fishery, with a handgear permit for groundfish.

**Kelly Sayce**

*Principal, Strategic Earth Consulting*

Kelly Sayce is principal and co-founder of Strategic Earth Consulting, a multi-disciplinary firm that specializes in facilitating open lines of communication and inclusive dialogue across multi-interest audiences. For over fifteen years, she has supported small businesses, nonprofit organizations, education institutions, and government agencies to design and implement community engagement programs, collaborative processes, and policy discussions in the fields of fisheries and natural resource management. Working with diverse audiences—from tribal leaders to fishermen, rabbis to climate scientists—Kelly has conducted strategic visioning workshops and skills building trainings nationwide to assist organizations identify, maintain, and evaluate their institutional goals. Kelly holds a B.Sc. in biology and environmental science from Trent University, Canada and a Masters of Applied Studies in marine biodiversity and conservation from the Scripps Institution of Oceanography at the University of California, San Diego.

**Kevin Scribner**

*Owner & Operator, Kooskooskie Fish LLC*

Kevin commercially fished for salmon from 1976 to 1996, primarily in Bristol Bay, Alaska (1980-1996). Since 1996, Kevin has explored a variety of seafood marketing formats and is now developing Forever Wild Seafood Club, a "shore-to-door" e-commerce platform that uses a

buying club format to emulate and complement the relationship marketing of CSF's to provide seafood to consumers beyond the reach of CSF's. Forever Wild will re-invest all net-profits into the ecosystems from which the seafood has been sourced and co-market with community organizations for a share of the gross margin receipts (envision a seafood version of Girl Scout Cookies). Kevin also works on a variety of salmon restoration initiatives, is a member of the Marine Fish Conservation Network (<http://conservefish.org>) and is involved with Slow Food and the launch of Slow Fish USA.

### **Barton Seaver**

*Director of Healthy and Sustainable Food Program, Center for Health and the Global Environment, Harvard School of Public Health*

Barton Seaver is on a mission to restore our relationship with the ocean, the land, and with each other—through dinner. He has translated his illustrious career as a chef into his leadership of the Sustainable Seafood and Health Initiative at the Center for Health and the Global Environment at the Harvard T.H. Chan School of Public Health. In this role, Barton spearheads initiatives to inform consumers and institutions about how our choices for diet and menus can promote healthier people, more secure food supplies, and thriving communities.

### **Tim & Amy Sheehan**

*Co-owners, Gulf of Maine Inc*

Tim & Amy Sheehan and their kids, run a community-minded seafood & science company in the far reaches of Eastern, Maine in a unique ecosystem called Cobscook Bay. Here they work together with a large network of divers, collectors, diggers, fishermen, and local boat captains to collect and market shellfish, seaweeds, & marine life specimens for seafood and scientific sales. Tim, raised on a 'back to the land' farm in Northern Maine, educated as a biologist / science teacher started in business at age 8 selling trout worms at his own self-serve roadside stand. He took his degree from University of Maine and spent 7 years teaching high school biology. Wanting to be back in business, he earned his Master Maine Guide and USCG Captain's licenses so that he and Amy could found an eco-tour outfitting company they named Tidal Trails. In time, this company evolved from a seasonal guiding business, to a year round marine specimen supply company that eventually morphed into Gulf of Maine, Inc. selling seafood and scientific specimen products. Tim thrives on ideas - at present taking great delight in making grass roots innovations in the local seafood supply system. The Sheehan's business, Gulf of Maine, Inc. is serving as a catalyst for rethinking the local shellfish economy as well as embracing the use of technology to benefit all aspects of the seafood industry in Maine and across the USA.

### **Stephanie Showalter-Otts**

*Director, National Sea Grant Law Center*

Stephanie Otts is the Director of the National Sea Grant Law Center and the Mississippi-Alabama Sea Grant Legal Program at the University of Mississippi School of Law. Stephanie received a B.A. in History from Penn State University and a joint J.D./Masters of Studies in Environmental Law from Vermont Law School. She is licensed to practice law in Pennsylvania and Mississippi. Stephanie oversees a variety of legal education, research, and outreach

activities, including providing legal research services to Sea Grant constituents on ocean and coastal law issues. Her duties also include the supervision of law student research and writing projects and providing assistance to organizations and governmental agencies with interpretation of statutes, regulations, and case law. Stephanie also teaches a foundational course on ocean and coastal law at the University of Mississippi School of Law. Her research on natural resources, marine, and environmental law issues has been published in a variety of publications.

### **Avery Siciliano**

*Masters Student, Duke University*

Avery has recently graduated with a Master's degree in Environmental Management from Duke University and is working as a Seafood Fellow at Oceana. Avery hopes to start a community supported fishery in Washington, DC.

### **Laura Singer**

*Consultant Facilitator, SAMBAS Consultant LLC*

Laura has a long history of working with groups to organize productive and efficient meetings, strategic planning retreats, and workshops. She is highly skilled at providing lead facilitation services to address often complex and contentious issues collectively. Laura brings with her a broad view of the organizational dynamics and cultural perspectives among stakeholders grappling with difficult decisions. Her professional experience has focused on working within government and non-profit sectors on natural resource and environmental issues. Prior to starting SAMBAS Consulting LLC, Laura worked with the Maine Department of Marine Resources on marine policy, especially related to fisheries co-management, and directed the Community Program at the Gulf of Maine Research Institute in Portland, Maine, where she worked to form collaborations among fishermen, scientists and managers.

### **Marsh Skeele**

*Vice President & Fisherman, Sitka Salmon Shares*

Marsh is the Vice President and fisherman for Sitka Salmon Shares, one of the country's largest Community Supported Fisheries. They take fish from their 10 fisherman owners, process it in their Sitka plant, and deliver directly to the homes of their 1800 CSF members. Marsh spends summers trolling for King, Coho, and Chum salmon out of Sitka, Alaska and winters working on marketing and connecting with their midwestern customers.

### **Blake Stok**

*Masters in Sustainability Management Candidate, American University*

Blake is a graduate student focused on business sustainability. He is focusing his studies on entrepreneurship, but in particular around offshore aquaculture and its restorative ecological properties.

### **Joshua Stoll**

*Founder, LocalCatch.org*

Raised on the rocky coast of Maine, Joshua's interests and his perspective are rooted in his connection to the coast. Joshua has spent the past seven years working with small-scale fishermen across North America, exploring ways to increase communities' economic, social, and stewardship capacity and is the founder of LocalCatch.org. Much of what he has learned about the challenges and opportunities associated with creating local markets for small-scale fishermen has come from his direct and continued involvement with the Walking Fish Cooperative, a fishermen's cooperative that he helped establish in 2009. He holds a Bachelor of Arts degree from Bates College and a Masters of Coastal Environmental Management from Duke University's Nicholas School of the Environment. Joshua is currently pursuing a PhD at the University of Maine, where his research focuses on community-based fisheries governance.

### **Shaun & Sonia Strobel**

*Fisherman and Product Director, Skipper Otto's Community Supported Fishery*  
*Managing Director, Skipper Otto's Community Supported Fishery*

Sonia and her husband Shaun Strobel founded Skipper Otto's Community Supported Fishery to help connect conscientious consumers to local fishermen and their sustainably harvested catch. Shaun is Skipper Otto's son, who began fishing with his father when he was just 7 years old. In addition to fishing, Shaun selects and maintains solid relationships with other fishermen and navigates the complex logistics of getting fish from the hands of our fishermen to the hands of our members. Dismayed at the dwindling salmon fishing fleet in the wake of the big business seine fleet and fish farms, Shaun wrote an M.A. thesis at SFU on the labor history of fishing in BC. Shaun was a high school Social Studies teacher for many years, taught SCUBA diving, and is a technical diver.

Sonia, a former high school teacher and avid supporter of the local agricultural food movement married into the fishing family in 2001. Applying her knowledge of Community Supported Agriculture Programs to fishing, Sonia conceived of the idea for the CSF in 2008 and Skipper Otto's CSF became one of the first CSFs in the world. As a result, Sonia's father-in-law, Otto, has been able to remain in fishing and his son, Shaun was able to return to a career in fishing. The CSF now supports roughly 20 independent fishermen and delivers sustainable local seafood to over 1,500 families in BC, Alberta, and Saskatchewan.

### **Wendy Stuart**

*Co-founder, Wide Net project*

Wendy Stuart specializes in comprehensive, long-term solutions for sustainable food, agricultural, and environmental issues. As a local food systems specialist, Wendy's expertise provides a comprehensive framework for assessing the feasibility of triple bottom line solutions, and supports the development of entities that promote local food systems. And as an economist, she advances customized approaches for businesses to promote their vision while maintaining financially successful business practices. Wendy has consulted on numerous projects across the food system, ranging from hunger-relief efforts to sustainable product development. She was invited by industry leaders to participate in the development of Seafood Smart, a regional, scalable certification program directed by Baltimore Aquarium. She has sat on the DCK Healthy Corners advisory board, is an advisor for Union Marke's Launch Pad, a

culinary entrepreneur competition, and also managed the inaugural Food Day campaign for the Washington, D.C. area. Wendy continues her involvement in the broader foodscape by consulting through Food Works Group. Her work has been featured in the Washington Post and other media.

### **TJ Tate**

*Director of Sustainable Seafood, The National Aquarium*

TJ Tate has 20+ years in fisheries and seafood industry working directly with fishermen.

### **Drew Terhaar**

*Captain, FC Mary Carl & Sitka Salmon Shares*

Drew captained a commercial salmon trolling vessel out of Sitka Alaska for four seasons. He grew up in the Midwest and first became involved in commercial fishing seeking the adventure of working on a fishing boat in Alaska. After that first season he saw what he believed to be a tremendous opportunity for moneymaking if he had his own boat, and he took the steps to make that happen for the next season. Once he had his own boat he realized that the reality of running his own fishing operation was a lot costlier than he had expected. For the last two years he has sold a portion of his catch through primarily the CSF model of sales company Sitka Salmon Shares. He knows that in the future to succeed in this business he will need to expand the portion of his catch that he sells for above dock price through Sitka Salmon Shares and other direct marketing efforts.

### **Jack Thigpen**

*Extension Director, NC Sea Grant*

Jack heads up North Carolina Sea Grant's extension program. He is also involved with coastal and marine tourism and sustainable community development for Sea Grant.

### **David Thomas**

*Co-owner, Cranberry Isles Fishermens Cooperative*

David is a founding member of the CIFIC in 1978 and has been lobstering for 40 years. For 23 of those years he had a small mail order business shipping live lobster around the US. Last year the CIFIC took over the shipping business and now he catches lobsters.

### **Shira Tiffany**

*Community Organizer, Northwest Atlantic Marine Alliance (NAMA)*

Shira is a Community Organizer at Northwest Atlantic Marine Alliance (NAMA) focusing on supporting fair and ecologically sustainable seafood supply chains. NAMA is the anchor organization for the Fish Locally Collaborative (FLC), a decentralized collaborative network of fishermen, fish workers, and allies working to promote ocean health through community-based fisheries. Shira supports the FLC Moving Markets and Food Justice Work Group and the FLC Communications Work Group.

### **Andrew Tobin**

### *Fisherman & Owner of Fish Retail Store*

Andrew is a unique fisher, having completed both undergraduate and doctoral work on fisheries science. He has worked on a number of research spending lots of time on and beneath the water working on projects focused on tropical species ranging from sharks, coral trout and emperors. He holds licenses for line fishing and primarily targets Coral Trout. Andrew and his wife have also just purchased a fish retail store.

### **Brett Tolley**

*Community Organizer, Northwest Atlantic Marine Alliance (NAMA)*

Brett is the Community Organizer for the Northwest Atlantic Marine Alliance, working with coastal communities to protect our marine environment while strengthening local communities that depend on fishing. He comes from a four-generation commercial fishing family out of Cape Cod, MA. He has worked in the fishing industry hanging nets, crewing boats of various gear-types, and commercially shellfishing. He received a degree in International Relations from Elon University with a focus on Social Justice and the impacts of International Trade.

### **Andrew Tomlinson**

*General manager, NH Community Seafood*

A marine biologist with a strong background in sales, aquaculture and outreach, Andrea became the new General Manager at NH Community Seafood in March of this year. Enthusiastic and dedicated to the local food movement, Andrea enjoys heading up New Hampshire's only Community Supported Fishery (CSF) and Restaurant Supported Fishery (RSF)! Since taking over in March of this year, Andrea has increased the amount of pick up locations throughout the state as well as the amount of restaurants involved in the RSF program.

### **Daniel Vogt**

*Oyster grower, Big Island Aquaculture*

Daniel Vogt is an oyster grower and a co-owner of Big Island Aquaculture/Vogt Oyster Company.

### **A. Hudson Weaver**

*Sustainable Fisheries Program Coordinator, Sociedad de Historia Natural Niparaja, AC*

Hudson has collaborated with local non profits organizations in Mexico for over 15 years, and has formed part of Niparaja since 2004. She has extensive experience in small-scale fisheries, public participation and marine protected areas. She studied her masters degree in marine affairs and cultural geography. Together with a group of small-scale fishermen in Baja California Sur we are in the very preliminary stages to start a CSF - or something similar.

### **Stephanie Webb**

*Sustainability and Business Planning Advisor, Bodega Bay Community Fishing Association*

Stephanie has dedicated her professional endeavors towards addressing injustices within our food system by bringing several years of corporate finance to fishing dependent communities in search of economic solutions that illuminate their selective fishing practices and iconic commercial fishing heritage. She advises these communities in areas such as organizational development, finance, raising capital, business and sustainability planning, traceability, and

marketing. She is currently enrolled as a doctoral student at University of California, Santa Cruz. Her research interests are industrial fin fish aquaculture and its affects on marine ecosystems and producer of livelihoods and whether or not changing consumer consciousness is or is not one way to intervene and change the existing seafood system.

### **Sabrina Williams**

*Owner & Operator, Sabrina's Catch*

Sabrina has been commercial fishing since 2004, on the Taku R. BC(CAN). This lifestyle was introduced to her from her Dad, who has been fishing on the Taku R. for 30 years. Sabrina gives thanks everyday!

### **Daniella Williams**

*Master of Environmental Management Student, Duke University*

Daniella is a Master's of Coastal Environmental Management candidate at the Nicholas School of the Environment, Duke University. She graduated in 2012 from the University of New Hampshire. She is currently working with LocalCatch.org to assist in developing and improving online resources. She is interested in fisheries management, community based management, and the promotion of sustainable seafood.

### **Taylor Witkin**

*Consultant – Resilient Fisheries, Eating with the Ecosystem*

Taylor Witkin graduated from Colby College in 2014, where he studied sustainable food systems and fisheries management. His work on community supported fisheries and the benefits of diverse seafood supply chains has been published in Fisheries Research. Taylor is currently working with Eating with the Ecosystem to build a "Recipe for Resilience", a dynamic, balanced guide to seafood consumption that is based on what local ecosystems can provide. Currently living in Washington DC, he also works as a science fellow at Oceana, helping build and launch Global Fishing Watch, a web-based platform that allows anyone with an internet connection to track global, industrial fishing fleets.

### **Ali Witter**

*PhD Student, University of British Columbia: Fisheries Economics Research Unit*

Ali is from Victoria, BC, where she spent much of her childhood on the boats and docks of her family's marina. After spending a high school semester aboard a tall ship, she completed a Bachelor of Arts degree in Montreal, Quebec, and a Master of Science degree in Europe. In 2012, Ali wrote her Master's thesis on the local seafood movement that was growing in North America at the time, and she subsequently decided to continue researching CSFs through a PhD at UBC in Vancouver. Ali is currently working on two collaborative local seafood research projects: one exploring the opportunities and challenges associated with developing CSFs on BC's North Coast, and the other investigating the economic value generated by CSFs (in cooperation with LocalCatch.org and many of the participants of this Summit). Ali also works at Skipper Otto's CSF, where she gets to drive a pretty large truck.

**Talia Young**

*Fishadelphia*

Talia is a teacher and scientist working to start a school-based CSF connecting fishermen and shellfish farmers with NJ with diverse consumers in Philadelphia. She is also a graduate student in Ecology & Evolution at Rutgers University.