

STATE FISHERIES OFFICIALS TO JUDGE SEAFOOD CULINARY CONTEST AT BOSTON LOCAL FOOD FESTIVAL

BOSTON – Friday, October 5, 2012 – As part of an effort to showcase local harvested seafood and promote Massachusetts' and New England's sustainable commercial fishing practices, Department of Fish and Game (DFG) Commissioner Mary Griffin and Deputy Director of the DFG's Division of Marine Fisheries David Pierce, will serve as judges at the "Seafood Throwdown" cooking competition being held at the 3rd annual [Boston Local Food Festival](#) this Sunday, October 7, 2012.

"Buying Massachusetts caught fish supports the local fishing industry, creates local jobs and just makes for a fresher meal," said Commissioner Griffin. "This event is a great way to highlight the fresh, local and nutritious seafood caught by fishermen and shellfish harvesters up and down the Commonwealth's coast."

The free event is Boston's premier food festival promoting the joys of eating local food. This year's festival, themed "Healthy Food for All," will take place on The Rose Kennedy Greenway from 11a.m. to 5 p.m. There will be a host of activities for adults and children alike, including a live New England Aquarium touch tank, wooden fish painting, lobster trap feely and fishing.

Starting at 12:30 p.m., the "Seafood Throwdown" is the main event of "Fish Stock," a portion of the festival that highlights the local commercial fishing industry and the seafood native to New England. The competition will take place on the Greenway off Atlantic Avenue between State Street and Milk Street.

Sponsored by Northwest Atlantic Marine Alliance (NAMA), the Seafood Throwdown engages two local chefs in a culinary battle of skill and creativity with a secret seafood ingredient. Chefs are allowed to bring three of their favorite ingredients, and once they discover the secret seafood they must use, they get \$25 and 15 minutes to shop the Boston Local Food Festival's vendors for other ingredients. After the shopping spree, contestants have one hour to cook and present their entry for the judges' consideration.

The winner will be announced immediately following the competition.

This year's culinary contest will pit Boston Children's Hospital Executive Chef Colin Targett against Beth Israel Deaconess Medical Center Executive Chef Akeisha Hayde, highlighting NAMA's partnership with the two hospitals in shifting their buying practices to support locally caught seafood.

Joining Commissioner Griffin and David Pierce as judges are John Stoddard, Healthy Food in Health Care Coordinator for the global non-profit Health Care Without Harm; Jared Auerback, CEO and owner of Red's Best; and Dane Tullock, the creative and driving force behind Great Outdoors Cooking.

The Department of Fish and Game (DFG) is responsible for promoting the conservation and enjoyment of the Commonwealth's natural resources. DFG, with its divisions including the Division of Marine Fisheries, carries out this mission through land

protection and wildlife habitat management, management of inland and marine fish and wildlife species, and ecological restoration of fresh water, salt water, and terrestrial habitats. DFG promotes enjoyment of the Massachusetts environment through outdoor skills workshops, fishing festivals and other educational programs, and by enhancing access to the Commonwealth's rivers, lakes, and coastal waters.

###