



For Immediate Release
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Seafood Throwdown Returns to the Grand Army Plaza Greenmarket Locally Caught Seafood Takes Center Stage

New York, NY – Seafood Throwdown, a unique cooking competition that highlights the importance of local seafood in restoring a healthy ocean ecosystem, is coming back to the Grand Army Plaza Greenmarket on June 11, 2016 from 11am to 1pm. In this year’s Iron-Chef inspired program, we have two chefs from local restaurants, [The Pines](#) and [Prospect](#), joining us for a heart-pounding race to transform a secret seafood ingredient into a culinary masterpiece with other seasonal foods from the market. Judging this spectacular competition will be Blue Moon Fish’s Kevin Bay, cookbook author Cathy Erway and Niaz Dorry, Director of NAMA. Chef Emily Peterson of Heritage Radio Network will give onlookers a play-by-play of all the action as the emcee for the competition.

Seafood Throwdowns present an opportunity to learn more about fisheries policies and what people can do to protect the marine environment while supporting local fishing communities. The Grand Army Plaza Seafood Throwdown is a collaboration between Northwest Atlantic Marine Alliance (NAMA) and GrowNYC/ Greenmarket.

“Current fisheries policies are turning fishing into highly extractive operations modeled after industrial agriculture and turning fishermen into sharecroppers. The family fishermen are going the way of the family farm leaving the ocean to the highest bidder. This endangers the marine environment, our access to healthy locally caught seafood and our local fishing economies,” says Niaz Dorry, NAMA’s director. “Our not-so-secret agenda is to raise awareness about these flawed policies and the ecological and economic importance of small-scale, locally caught seafood to the marine ecosystem, local economies, coastal communities and our food system.”

“The US now ranks number 2 in global seafood consumption but according to the National Oceanic and Atmospheric Administration, over 90% of the seafood we eat is imported. We think it is important to educate consumers about the risks associated with eating imported seafood which has little to no regulation,” says Greenmarket Director Michael Hurwitz. “Seafood Throwdown is a fun way to promote the abundance of fresh, delicious and locally caught seafood available at Greenmarkets throughout the city as well as start the conversation about the importance of sustainability in our oceans, not just in our fields.”

This marks the fifth Seafood Throwdown at Grand Army Plaza and this year’s promises to be another fun, educational and community-driven event linking the importance of locally caught seafood to the health and resilience of our ocean.

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