





## Come Check Us Out at Our Outdoor Markets!

We're having a blast at our summer markets. And there's still time to swing by or <u>subscribe</u>! We will likely be selling different fish species on Wednesdays and Saturdays, so even if you are subscribed for one market, you may want to swing by another. We'll always announce what we're selling on our <u>social</u> <u>media</u> — so keep an eye out, and if you see something you like, make your way to the market! We are also accepting SNAP/EBT at both our Wednesday markets! Here are the remaining dates:

<u>South Philly</u> FDR Park Southeast Asian Market (Broad & Pattison): Saturdays 12-4 pm - 7/24, 8/7

Mifflin Square (5th & Ritner): Wednesdays 2-6 pm - 7/26, 8/11 (SNAP/EBT accepted)

North Philly Urban Creators' Life Do Grow Farm (11th & Dauphin): Wednesdays 3-6 pm - 7/28, 8/11 (SNAP/EBT accepted)

Ardmore Bethel AME Church of Ardmore (163 Sheldon Lane): Saturdays 2-4pm - 7/24, 8/7



If at any point you buy fish from us at a summer market, please consider completing our<u>pre-season survey</u>! You will get \$2 off a share at any market for filling out the survey. Your participation allows us to improve the program and understand its effects. If you have already completed our pre-survey in a previous season, you do not need to complete it again.



We're excited to announce our final round of Great Philly Fish-Off Winners! Congrats to week 9 winners: Cory (Point Breeze), and Astrid (East Passyunk). Shout-out to our guest judge, <u>Amede Bennett</u>, and check out their incredible <u>sailboat</u> conversion project! A huge props to our superlative winners!

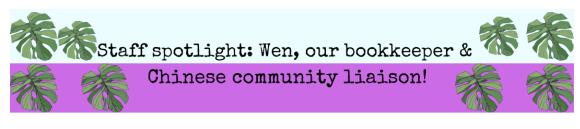
- Dreamy: Kimberly & Michael @ Fishtown
- Heartwarming: Steve & Sarah @ East Passyunk
- Accessible: April @ Mt. Airy
- Decadent: Shirley @ Mt. Airy
- Artistic: Christine @ Gayborhood
- Homemade: Erme & Aileen @ Central South Philly

- Homegrown: Karen @ West Philly Baltimore Ave
- Funny: Lindsey @ Fishtown
- Beautiful: Jules @ Northeast/Oxford Circle
- Cozy: Anjeanette @ East Passyunk

And lastly, kudos to our TOP cooler: Germantown Fernhill Park!! Visit our <u>social</u> <u>media</u> and <u>#FishadelphiaCooks webpage</u> to see folks' brilliant dishes. All weekly and superlative winners receive a free share and all customers who picked up at the Germantown Fernhill Park cooler receive 50% off a share.









Today's spotlight is about Wenxing Weng, who joined Fishadelphia in 2017 as a

junior at Mastery Charter Thomas, because she loves fish and was excited to start a student business! Wen is a financial whiz and she also manages our WeChat group as well as her own pickup location for Chinese customers. She's a leader within Fishadelphia, training other team members on operations such as customer correspondence, website development, and bookkeeping. Wen is now a junior at Drexel University, where she's studying to become a great nurse. This summer, she is working as a geriatrics student nurse! Here's her experience so far:

"My experience as a Geriatrics Student Nurse is very fun and interesting. My job is to prevent the geriatrics patients from developing delirium in the hospital and help them re-orientate. As a geriatrics student nurse, I got to meet many older adults and talk about their life and their experience. Most older patients in the hospital are very lonely, because they have nobody to talk to. The geriatric team would like to offer patients fun activities such as different games, wordsearch, cards, coloring, we also offer companionship and self-care to keep patients motivated, have fun and help with reorientation. We provide hearing amplifiers and readers to our patients because most geriatric patients can't hear and see well. Sometimes, I will do some exercise like walking and range of motion with my patient to help them get their strength back. I like how my patient enjoys the activities and exercise that I offer, because it makes me feel that I am very successful in my job. I learn a lot from my patients when they are sharing their life experiences because it is so interesting when you are hearing other people's stories. I also like my co-workers in the geriatric team, because they are so nice and we always help each other out and it is all about teamworks."



We were featured in <u>this letter from Hakai Magazine's editor, Jude Isabella,</u> <u>about alternative seafood networks</u>. It's an informative reflection on what it means to make ethical, community-oriented decisions about the seafood you buy. Give it a read!



At the end of the school year, our students discussed what they appreciate about each other and collectively assigned end-of-year superlatives. Shout out to:

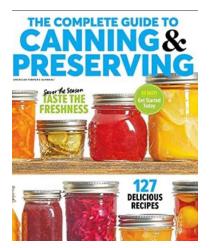
- Raymond, Caring Charismatic Cultivating Critic
- Zakheem, The Almighty Inspirational Radiant Caring Rapper
- Ya Ling, Da Pluggg
- Tiffany, Articulate Artista
- Narry, Ace of All Trades
- Ya Zhen, Young GOAT
- Peter, Poetic Gaming Wizard
- Tashira, Dr. Good-Hearted Goofy Goober
- Ya Fang, The Humble Prodigy
- Corinthia, Multitalented Self-Knowing Seeker
- Ta'Shae, Complimentary Foodinary Cherry
- Briana, Classy Smarty Farty!



Last month, a group of us held a strategic planning retreat at FDR Park. We did a lot of dreaming and scheming about the future of Fishadelphia. Over the summer, we're hitting the ground running with big picture planning for the fall and beyond. We're excited to work on seeing some of our visions to fruition and sharing them with you! P.S. If you participated in the spring season, make sure to fill out the <u>post-survey</u>. That'll help us make sure we're including you as we make decisions about the future of Fishadelphia! You'll also get \$2 off a share at any of our summer markets if you complete the survey!







1) Fishadelphia customer April McGreger has authored "<u>The Complete Guide</u> to Canning & Preserving</u>" with many of her favorite preserving recipes. For Fishadelphia customers, April recommends her favorite dill pickle tartar sauce recipe, as well as several hot sauce recipes that are perfect for oysters and fried fish. Find this collection wherever magazines are sold!

2) Our friends over at Truelove Seeds made some <u>fertilizer of fermented fish</u> <u>guts</u> from Fishadelphia porgy! The fertilizer was made by Kofi, who is studying Korean Natural Farming. Truelove fed most of their solanums and some other crops with highly diluted fish and sweetness ferment, and did a couple trial rows where half the row was fertilized this way and half was not, so Kofi could get some data on his ferments. We're excited to see the results!

If you don't know about Truelove Seeds, they are a farm-based seed company offering culturally important and open pollinated vegetable, herb, and flower seeds. Their seeds are grown by more than 20 small-scale urban and rural farmers committed to community food sovereignty, cultural preservation, and sustainable agriculture. Learn more and meet the farmers on their website!





## **Community Events**

- Free Family Fishing @ FDR: Come on down to FDR Park to learn how to fish and enjoy some time outdoors. Happening first two Wednesdays of August and September from 4-7pm. Meet at the FDR Park Boathouse at the docks on the main lake. Rods & equipment provided, first come, first served. All ages welcome, no experience necessary!
- "<u>What Happens Next</u>?": Fleisher Art Memorial is hosting a series of six free art workshops for early learners and their families at FDR and Mifflin Square parks! Happening every Tue 7/6 through 8/10. No advanced registration required. Workshops and instructions will be offered in English, Khmer, and Spanish. Children will explore painting, collage, and print making activities. They will also receive free art kits full of materials and instructions to take home!
- <u>"Biology of Prohibited Coastal Sharks of NJ" Seminar</u>: The NJ coast is home to a variety of shark species that are caught commercially and

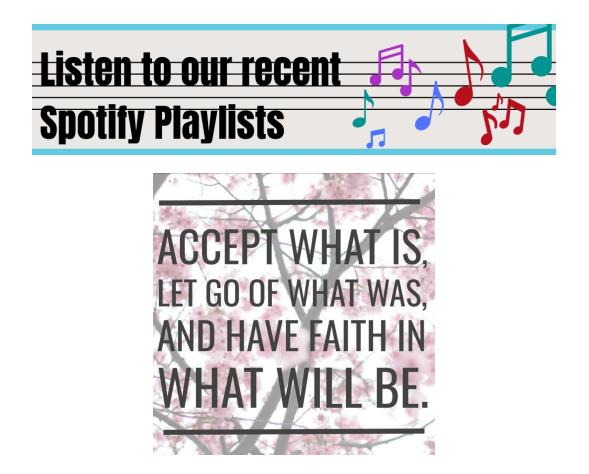
recreationally, but some of these species are federally prohibited. Dr. Keith Dunton from Monmouth University will be delivering a free Zoom webinar about these species, including large sandbar and sand tiger sharks. Register at above link by 7/30.



**Black anglers**: We think a lot about diversity in the fishing industry, so we appreciated this recent <u>KCET feature</u> of <u>Captain Frederick McBride</u>, a Black commercial fisherman in Texas. The article includes discussion about the legacy of Black fishing and barriers to inclusion in commercial fishing. This video, by Captain Rob Chichester, also gives a <u>brief history of African-American mariners</u> (note: there is a lot of background noise but turning on closed captions helps a bit). If you're looking for other Black anglers to follow, may we suggest: <u>Chris Hill</u>, a fly fisherwoman based in Alaska; <u>Brandi Williams</u>, the "traveling fisherwoman," based in North Jersey; the <u>Ebony Anglers</u>, a North Carolina-based group of five professional Black women who balance competitive fishing with family, motherhood, and business; and Fishadelphia customer <u>Earl Weeks</u>, who runs <u>Philly Fishermen TV</u>!

*Ch-ch-ch-changes*: You're not alone. With this heatwave summer, we've been finding it impossible to avoid the feeling of climate doom. It's alarming to see events like the Gulf of Mexico catching fire, an estimated 1 billion sea creatures being cooked to death in the Pacific Northwest, and the ongoing megadrought in the West (which is threatening salmon and other fish, among other major impacts). On top of that, <u>a "wobble" in the moon's orbit</u> is expected to exacerbate coastal flooding in the 2030s. Strange and close encounters with sea life are also adding to the mix, whether it's a lobster diver in Cape Cod getting <u>swallowed by a humpback whale</u>, beachgoers in California coming across a deep-sea anglerfish, or the return of great white sharks along our coasts, which has researchers searching for tools to help people coexist with the predators. These wildlife encounters don't have to do with climate change per se (in fact rebounding great white shark populations are seen as a conservation success story!), but in general it seems we will be changing the ways we interact with our coasts, water, and fish in the years and decades to come. As a seafood business, we'll certainly be following along and sharing stories of local impacts and solutions.

*Our amazing community*: When we're feeling blue about our changing world, it can help us to remember the incredible people and efforts going on in our community. Locally, <u>Philly Thrive</u> is fighting environmental racism and making wins for clean air, land, and jobs in Southwest Philly. Learn about their current "Right to Thrive" Campaign <u>here</u>. We're also proud of our many customers and partners! Check out this recent <u>CreativeMornings podcast episode</u> featuring Fishadelphia customer and design expert Erike De Veyra, as well as <u>this powerful article</u> by Fishadelphia cooler host Jenn Ladd on labor conditions in the restaurant industry. Lastly, this <u>NYT article about NJ oyster farms</u> features many oyster growers we know and work with, including Lisa Calvo at Sweet Amalia!



Check out our most recent Spotify playlist, "<u>Comeback</u>." Playlist cover by Zakheem Lindsay-Moore. Zakheem's explanation of the theme: "The comeback playlist is supposed to be an introduction to the constant battle we have everyday. Whether it's ourselves or other people, we go through a lot and here is our comeback. It's all about rising above and doing what you need to do to move forward. Have you ever heard of a comeback like this one before?!?" Playlists are assembled by Ya Fang Qian with input from Fishadelphia team members and friends. <u>Follow us on Spotify and listen to all our playlists here</u>!



## Follow us on Instagram, Twitter, and Facebook!

Friend us on Facebook and join our <u>Fishadelphia Recipe Swap</u> group. Follow us on Instagram and Twitter to see videos from our community members.

Copyright © 2020 Fishadelphia, All rights reserved.

Our mailing address is: Mastery Charter School - Thomas Campus 927 Johnston St, Philadelphia, PA 19148

Want to change how you receive these emails? You can update your preferences or unsubscribe from this list.

This email was sent to <<Email Address>>

why did I get this? unsubscribe from this list update subscription preferences Fishadelphia · Mastery Charter School - Thomas Campus · 927 Johnston St · Philadelphia, PA 19148 · USA

