



**There's still time to sign up for a  
fall Seafood Club subscription!**

Our fall Seafood Club is underway! If you sign up now, you can still receive four pickups of high-quality fish and shellfish, fresh from the Jersey shore! Prices are automatically prorated when you sign up.

[Sign up here!](#)

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**Visit our student-run fish stands!**

The background of the bottom section is a blue tank containing several jellyfish. The jellyfish are glowing with a pinkish-purple light.



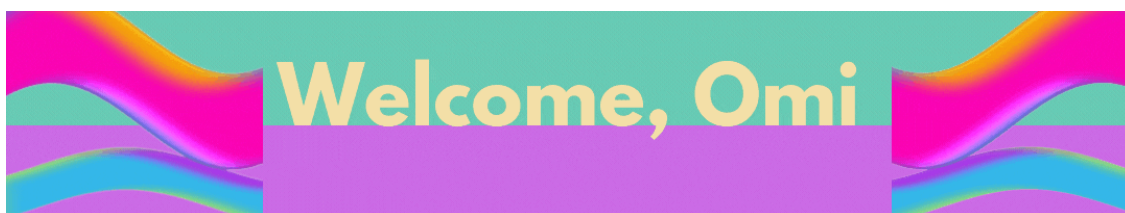
You can purchase first-come, first-served seafood shares at any of our student-run fish stands! Our student-run fish-stands run on alternating Wednesdays 4-6pm at these sites (see dates [here](#)):

- Simon Gratz High School (North Philly)
- Mastery Charter Thomas Campus (South Philly)
- Bethel AME Church (Ardmore)

**Introducing our new fish butchers at  
People's Kitchen**



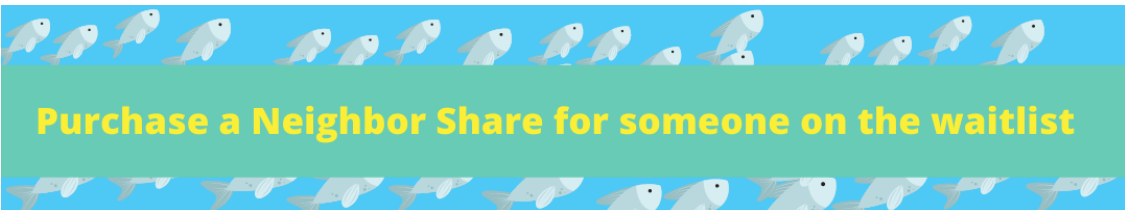
We're big fans of [People's Kitchen @ El Compadre](#) and so excited to be partnering with them. Their team is cleaning and filleting our finfish this season. Plus they're making fish stock, meals, and fertilizer from the fish racks to serve the community. Pictured here is Chef Tonii Hicks filleting a dogfish!





Omi (they/them) is the latest addition to our adult staff team! They co-teach with Ms. Tasha at Simon Gratz, pack fish, and participate in program admin & development. Read Omi's bio [here](#).

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Thanks so much to everyone who's contributed, shared, and invited your neighbors to receive a free fish subscription through our [Neighbor Share](#) mutual aid program. We've enrolled 14 recipients so far, woohoo! We currently have a few people on the waitlist; if you'd like to contribute to their subscriptions, you can do so [here](#).



## Congrats to the winners of our Great Philly Fish-Off (so far)



Three cheers for CJ @ Mt. Airy, Irene @ Baltimore Ave, and Michael @ Fishtown! We'd love to see culinary creations from more of you. Anyone can submit a dish made with your Fishadelphia share on Mondays via Instagram Stories. Find more details [here](#).



Latine Heritage Month just ended! To celebrate, we shared the winning recipe for Sancocho de Pescado from our incredible Baltimore Ave cooler host, Irene. Irene grew up eating this dish, made by her mom. The recipe is “from the coast of Colombia, where my grandfather is from,” she told us. Check out Irene’s recipe on [our Instagram!](#)

\*We acknowledge that identities are [complex](#), and different people may prefer different names. These comics from Terry Blas break down some of the differences between [Latino vs Hispanic](#) and [Latine vs Latinx](#).

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## Indigenous People’s Day resources

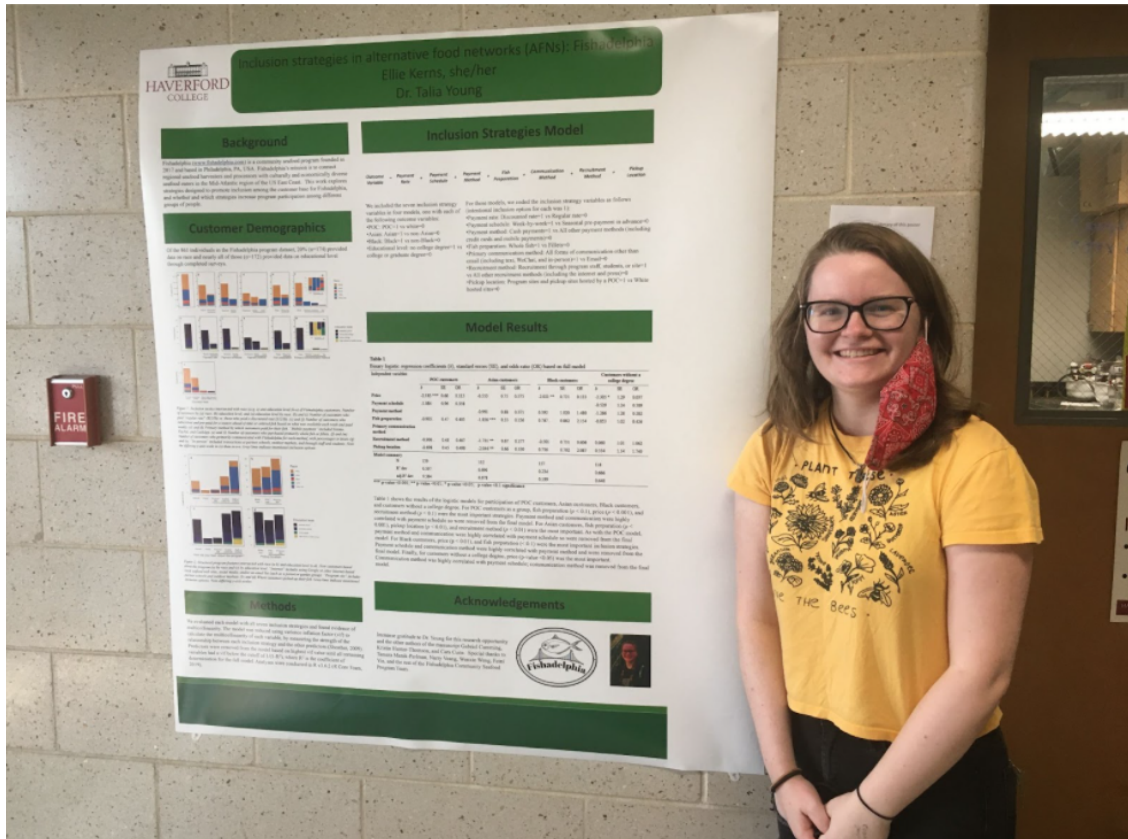


Indigenous People’s Day also passed earlier this month, but the truth is, every day is good to learn about how Native communities are defending ancestral fishing rights and cultures, as well as stewarding the land and waterways that support fish and shellfish. We compiled a [resource doc for Indigenous People’s Day](#), which includes some ongoing campaigns to protect Indigenous fishing traditions and livelihoods.

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# Team spotlight: Check out Ellie's poster

Ellie is a Haverford student who worked with Dr. Young this summer to analyze Fishadelphia's inclusion strategies. She recently presented a research poster on the topic — you can listen to an audio recording of it [here](#). Go Ellie!



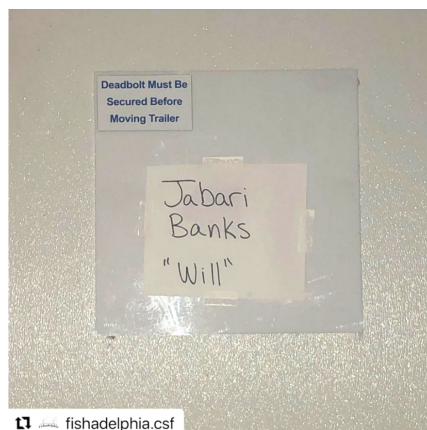
## On Gun Violence

Many of us are confronting and coping with with the historic levels of gun violence in Philly, which has already claimed the lives of several young people tied to one of our program schools, Simon Gratz High School. In response, Gratz held a school-wide [rally](#) last month. We are sending love to all who are mourning. If you want to learn more about this crisis, you can watch this recent [town hall](#) on gun violence co-hosted by WHYY and 6ABC Action News.



## FRESH PRINCE SPILL OFF AT MIFFLIN SQUARE PARK

Fun fact: did you know that a "Fresh Prince" reboot named "[Bel-Air](#)" is coming?  
Another fun fact: did you know they filmed scenes for "Bel-Air" at our very own Mifflin Square Park last month? We managed to catch some of the action! Check it out [here](#).







With all the big globalized and commodified seafood chains out there, we're proud to be able to offer an alternative. We center community, support local and small-scale fish harvesters and processors, and try to get high-quality fish to as many people as we can. And we wouldn't be able to do it without your support — so thank you! To find other community supported fisheries, we encourage you to use the Local Catch Network's [Seafood Finder](#)!



## Community Events



MULTIPLE DATES

**A Taste of African Heritage**

by Culinary Literacy Center  
1015 followers [Follow](#)

Free

- "A Taste of African Heritage" is a way of eating based on the healthy food traditions of people with African roots. [Sign up for free virtual workshops](#) every Tues evening through Nov 16th! A new recipe will be shared each week. Hosted by the Free Library's Culinary Literacy Center.
- Urban Creator's free "[Community Food Education Workshops](#)" happen every Wed afternoon at Life Do Grow Farm through Nov. Learn how to grow your own food, cook, and make herbal medicines. All community members welcome, just show up!



**Community Food Education Workshops**  
**Life Do Grow Farm - 11th & Dauphin**  
 Learn how to grow your own food, how to cook with the produce you grow, and how to make herbal medicines.  
 BUILDING FOOD JUSTICE, SOVEREIGNTY, AND LIBERATION



**Wednesdays 3-6pm**  
 August 18th - November

**Gardening & Earth Science**  
**Herbal Medicine Making**  
**African Diaspora Cooking**

Community members of all ages and experience levels are welcome. **ALL WORKSHOPS ARE FREE**, and we welcome donations. Let's Learn and Grow Together!

For more information: visit our website or contact us at: [community@phillyurbancreators.org](mailto:community@phillyurbancreators.org)



**Stay Connected**

@urbancreators /theUrbanCreators @UrbanCreators urbancreators.org



Videos:

- Fishful Future is a project working towards zero fish waste. They just released a great [three-part video series](#) on how to use seafood resourcefully!
- On the same day as the UN Food System Summit last month, a coalition of food justice groups, including our friends at the [North American Marine Alliance](#), hosted an event called “the People’s Kitchen Counter-Mobilization: Food System Take-Back.” You can watch a [full recording here](#).

Articles:

- [Once-Ignored Promises to Tribes Could Change the Environmental Landscape](#), by Alex Brown in Pew Stateline (h/t Local Catch Network!)
- Thanks Philly Mag for featuring Fishadelphia in this article! [“Here’s Where You Should Be Shopping for Seafood in the Philly Area”](#) by Maddy Sweitzer-Lammé
- Thanks Fishadelphia customer Malcolm for sharing this one! [“On Lionfish: When the environment and a fish are at odds, what does a vegetarian do?”](#) by Alicia Kennedy
- [“The EPA Just Blocked Bristol Bay’s Proposed Pebble Mine. Here’s Why it Matters.”](#) by Kristin Smith in Backpacker Magazine

- [“Mexican Fisherwomen’s Coop Stands Up for Gender Equality and the Environment”](#) by Natalia Torres Garzón and Antonio Cascio in Earth Island Journal
- [“Can Aquaculture Help Women Secure a New Foothold in the Seafood Industry?”](#) by Kate Olson in Civil Eats & Earth Island Journal
- Thanks to Passyunk Square cooler host Sarah for sharing this one! [“The raccoon with expensive taste \(never a dull moment in the Philly suburbs\) \(Crab legs? Really?\)”](#) by Drew Olanoff in Billy Penn
- [“The blue crab’s blueprint: Maryland scientists map crustacean’s genome”](#) by Christine Condon in The Washington Post
- [“Meet the Black Farmers Fighting Food Deserts in New York”](#) by Yasmin Tayag in VICE
- Current Conservation is a magazine that tells stories from the field of conservation. Their [latest issue](#) is a fun read, all about fish!

Podcasts:

The Island Institute’s [“From the Sea Up” podcast](#) has a new 6-episode series all about sustainable seafood in Maine, featuring lobster, kelp, eel, and more!

## Support these amazing projects by friends of Fishadelphia



### Starting a Small Farm for Black Heirloom Seeds



If you have funds to spare, here are some good places to direct them!

- Support Amirah Mitchell in starting [Sistah Seeds](#), a small farm for Black heirloom seeds
- Miles for Meals: Chris Cannito is running in the 2021 Philadelphia Marathon and fundraising for the [People's Kitchen & Everybody Eats](#)
- [Minorities in Aquaculture](#), started by oyster farmer Imani Black, is celebrating its one year anniversary with a fundraiser
- Help Omar Tate open [Honeysuckle Community Grocery and Farm](#), a multifaceted community center for Black food
- The [Crescent Fund](#) transfers donations directly to farmers, fishers, ranchers, and food producers in New Orleans's [Crescent City Farmers Market](#) who were impacted by Hurricane Ida

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# Follow Us!

ON ALL THE SOCIALS



## Follow us on [Instagram](#), [Twitter](#), and [Facebook](#)!

Friend us on Facebook and join our [Fishadelphia Recipe Swap](#) group. Follow us on Instagram and Twitter to see videos from our community members.

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**Our mailing address is:**

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927 Johnston St, Philadelphia, PA 19148

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