



Behind on holiday shopping?

GIVE THE GIFT OF LOCAL SEAFOOD!

Our [Seafood Club gift cards](#) are perfect for the home cooks, environmentalists, seafood lovers, and educators in your life. Now through 12/25, get an automatic 5% off any Seafood Club [memberships](#) you purchase for yourself or loved ones!

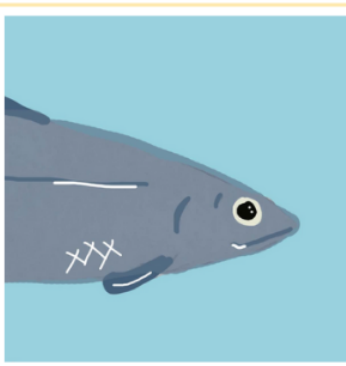


OUR COMMUNITY COOKBOOK IS LIVE!

We're thrilled to finally launch our [virtual community cookbook](#), put together by a team of brilliant students at Haverford, Bryn Mawr, Mastery Charter Thomas, and Simon Gratz Mastery Charter. The website features a collection of recipes to start, and we'll continue adding more over time. We'd love to include your recipes too — submit one anytime through [this Google form](#).



Shellfish Recipes



White Fish Recipes



Seasoning Recipes

GO HAVERSTAND!

In addition to launching the cookbook, our Haverford and Bryn Mawr students have been hard at work running Haverstand, their fish stand at Bethel AME Church of Ardmore. Check out all the cool things they've been up to on their [Instagram](#)... including making new [trading cards](#) that showcase fishing methods used to harvest our seafood!



Staff Spotlight

Cass's Lao cooking: Our team member Cass has been on a journey of learning more about her Lao culinary heritage through her Fishadelphia shares. Cass is from North Philly and grew up eating fish products sold at her Lao temple. While she was a college student at Haverford, she took a class called "Black and Asian Foodways" with our program director Talia Young. Now Cass runs our Neighbor Share mutual aid program, builds our website, and occasionally blesses us all with Lao food stories. Check out her posts about [khao poon](#) and [thum mak hoong](#)!



Feini's winter blues: Our program administrator Feini has a special fondness for bluefish so they were stoked when we offered it at our fish stands earlier this month! Read their story about a birthday bluefish blitz [here](#). And check out their recipes for [broiled bluefish](#) and [smoked bluefish](#).



Our students at Thomas ran two holiday fish stands this month! Alongside shares of

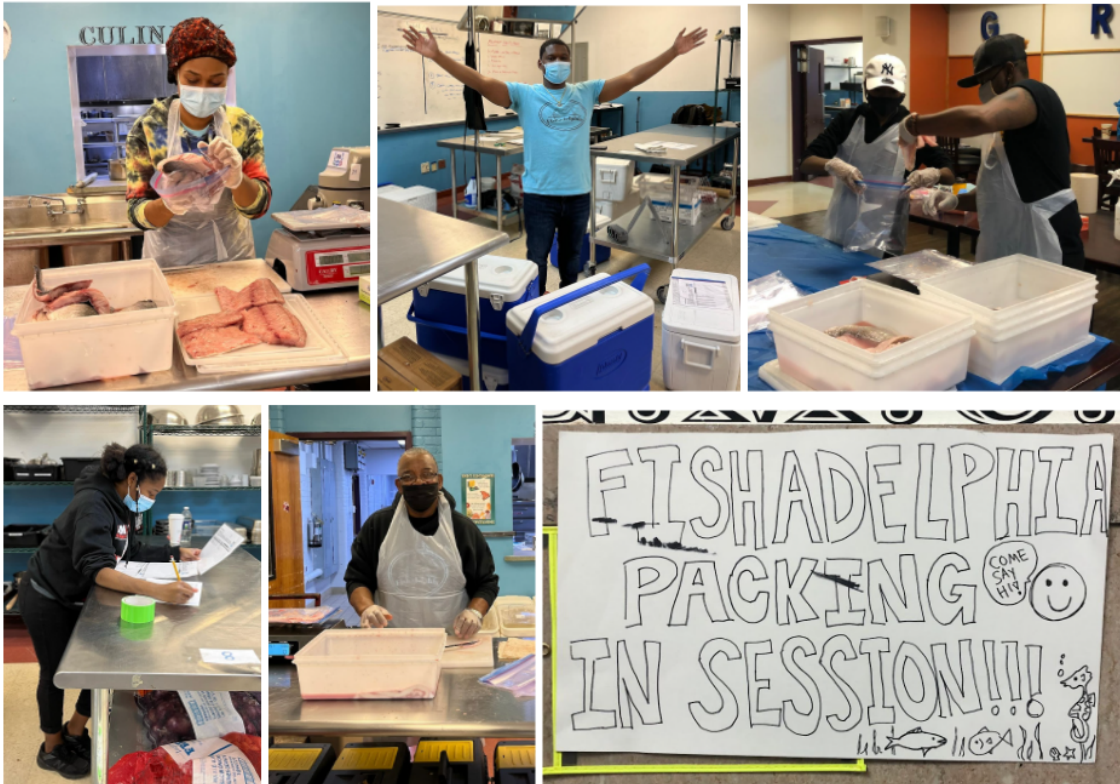
tuna, monkfish, and skate, they sold beautiful ornaments handcrafted from oyster shells, quahog shells, and shrinky dinks. They also sold yummy homemade treats, including Megan's snowman macaron cookies, Andreana's gingerbread cookies, Siqi's chocolate chip cookies, and Peter's hot chocolate!



PACKING PROWESS @ GRATZ



A HUGE shout-out to our Gratz team, who's been holding down all of our packing operations throughout the season. Pictured here are Ms. Tasha, Zakheem, Cory, Omi, Tashira, and Mr. Rodney packing bluefish, tilefish, and dogfish!



Check out our most recent Spotify playlist, "[Winter.](#)" Playlist theme and cover are by Yaling, with song contributions from Fishadelphia team members, cooler hosts, fisher folks, and friends. [Follow us on Spotify and listen to all our playlists here!](#)



What we're reading + watching + listening to:

- More bluefish: If you want to learn more about bluefish and read some beautiful writing, Feini recommends the book "[Blues](#)" by John Hersey. Also, did you know that Julia Child loved bluefish? She even had a gyotaku print of a bluefish she caught hanging up in her kitchen. Read more about that print [here](#).
- On oysters: The New York Times recently published a [feature on the Billion Oyster Project](#) as well as an [exploration of U.S. oyster culture](#), especially as it's been shaped by Black Americans. The latter article also reminded us of [this article](#) about oyster shuckers in the Coastal South. Also, check out the [Bivalve Trail](#) podcast for a deeper dive into the life of Black oysterman Thomas Downing.
- We're stoked about Whetstone Radio, the podcast arm of [Whetstone Magazine!](#) They've released two shows so far, "[Climate Cuisine](#)" and "[Bad Table Manners](#)." The first episode of "Bad Table Manners" tells the story of the modern fishing industry through a local lens in Goa, India.
- "[My Family's Pacific Island Home is Grappling with Deep-Sea Mining](#)," by Rachel Reeves in Hakai Magazine
- "[Blood, Salt-Cured Fish, and Custard: The Shared Ingredients Among Philly's Most Popular Cuisines](#)" written by Fishadelphia friend Diana Lu in Eater Philadelphia
- "[The Lobster Trap: Climate change and the future of Maine](#)," a collaboration between the Boston Globe and Portland Press Herald
- "[Alaska Native graduate program aims to elevate Indigenous knowledge in fisheries research](#)," by Casey Grove for Alaska Public Media - Anchorage (h/t Symbol L!)
- Creaaaaatures: [Giant phantom jelly!](#) A real life [Moby Dick!](#) The [barreleye fish](#) with a transparent head! Also, remember that rare deep-sea footballfish that washed ashore in California earlier this year? *DJ Khaled voice* here's [anotha one](#).
- [Video] "[The biggest mistakes everyone makes when cooking scallops](#)" by Mashed

**A FOLLOW-UP TO THE NOVEMBER
SEPTA INCIDENT**

Fishadelphia has signed onto a statement in response to attacks on eight Asian American youths last month. The statement urges Philadelphia community members and leaders to take a transformative justice approach toward resolution and healing. You can [read more and sign on here](#).



News from our network

Many groups in our network are doing important activism for fishing, food, and environmental justice. We wanted to spotlight some examples here:

- Native people in California are fighting water policies that imperil salmon. Read more [here](#).
- Northwest Tribal Nations are leading a movement to save their salmon, orcas, and sacred treaties by replacing four dams in the Snake River. Learn more [here](#).
- Last month, 267 organizations signed a [letter](#) asking the Biden administration to stop the sale of more than 80 million acres in the Gulf of Mexico for oil and gas development.
- The Native American Agriculture Fund and partners have published a comprehensive [report](#) on how Native communities have been impacted by food insecurity during the pandemic. The report also highlights examples of Native-led solutions.

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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