



Sign-ups for our [summer season](#) are up now through 5/31! Members pick up shares of fresh, traceable, local seafood every other week at one of [15+ pickup locations](#). Our summer season runs 6/8-7/27, and includes 4 pickups. We're hoping to also take a dock trip this summer, to see where our seafood comes from!

[Join now](#) for just the summer season, or for an ongoing annual or monthly membership. Annual memberships have a 10% discount baked in! This is also the only time during the summer that you'll be able to sign up for our [Purple Club](#) (no shellfish). Please help us share the news; word of mouth is our best publicity! Here is some [sample text](#) you can share on email lists or social media.



Graphics by Narry V.



We're holding three student-staffed fishstands this summer! We'll be selling some first-come first-served extra shares there on select Wednesdays 4:30-5:30 pm. And we can accept EBT at Weaver's Way and Mifflin Square for a limited number of [Community rate](#) shares.

- Weaver's Way Co-op in Mt. Airy: every Wed in June and July
- Bethel AME Church of Ardmore: Narwhal Weds (6/8, 6/22, 7/6, 7/20)
- Mifflin Sq in South Philly: Seadragon Weds (6/15, 6/29, 7/13, 7/27), in collaboration with the awesome [Novick farmstand](#), which will be selling delicious, low-cost vegetables



Gratz students & Feini with long-time Seafood Club member, Ms. Pamela. Photo cred: Omi M.



We're trying to figure out the best ways to get information to you! For now, we're sharing a lot of updates on our [Instagram](#) posts & stories. What do you value about our newsletter specifically? What do you think is better shared on our social media, blog, or pickup emails to Seafood Club members? Take [this brief survey](#) & let us know your thoughts!



We just concluded our last spring pickup! If you've been following Fishadelphia, you know that we've been blossoming a LOT these last couple years. In the spirit of growing, we had a lot of firsts this season. We introduced a new sliding scale and renewing memberships. Gratz fishy Syanna [handled whole fish](#), Thomas fishy Siqi made a bunch of [cooking TikToks](#), and lots of students [shucked \(and ate\) oysters](#) for the first time! Dr. Young and Ms. Tasha went to an [aquaculture conference](#) in [San Diego](#), Feini took a [business class](#) through the Local Catch Network, and Omi found a [tooth-shaped pearl](#) in their clams. Thank you for being a part of our journey too! We're glad to be in this project with you <3

---



Here's to Chef Nia, our communications and culinary specialist! She started out as a Fishadelphia customer, before joining our staff in the spring of 2019. She's filled many roles in Fishadelphia, including co-teacher, graphic designer, and fishcake creator. She also designs and sends out these newsletters! Outside of Fishadelphia, she's a culinary instructor at Simon Gratz High School, culinary curator of [Our Mothers' Kitchens](#), and an activist-curator fellow with [Chronicling Resistance](#). She's also an independent culinary artist, developing new recipes and educating her community about Southern African American foodways. (Plus she's really good at roller skating!) Learn more about Nia through the Mississippi Museum of Art [podcast](#), The Writers' Circle [podcast](#), and the [Philly Inquirer](#).

---

# NAMA's new Sustainable Seafood Guide

Our friends at the [North American Marine Alliance](#) just put together this [Sustainable Seafood Guide](#) that breaks down how to make consumer decisions about seafood in a clear and accessible way. Share it with the seafood-lovers in your life! And shout-out to our team member Feini, who did the artwork for the guide.



Illustrations by Feini Y.

## Tune into our recent playlists

Check out our recent playlists, [Sunshine Fish Mix](#), [Spring Vibes](#), and [Happy Mother's Day](#). These playlists feature songs from Fishadelphia staff, youth participants, cooler hosts, harvesters, fish butchers, and friends. They're conceived of, illustrated, and assembled with love by Fishadelphia youth and staff. [Follow us on Spotify and listen to all our playlists here!](#)



Playlist covers by Carver 8th grader Yaling Q.



In addition to being our processing partner, [People's Kitchen](#) runs free meal distribution, educational programming, and community gardens. Last Friday, they held a spring farm event in Southwest Philly with a planting workshop and neighborhood cookout. Farmer Kofi Sankofa also led a mini workshop on how to make fish emulsion fertilizer, using our fish guts! P.S. Farmer Kofi is fundraising to start his own farm business, Herbal Affirmations. [Support him here!](#)



Pictures from Feini Y.



# What we're reading, watching, & listening to

- Is there fish in fish cakes? [This issue](#) of Hakai's "The Upwell" newsletter was a delightfully sensory read — here's to Blue Club and all our members who like to play with their food!
- "[In South Philly, Ramadan Is a Time to Come Together for Tacos.](#)" This Food & Wine write-up showcases a beautiful iftar meal by South Philly Barbacoa.
- "[At Golden Dragon in West Philly, Community Comes First.](#)" Loved this Eater Philadelphia article about a very special Black & Asian food project.
- We got oyster news. First up, the Partnership for the Delaware Estuary is starting an oyster shell recycling program in Philly! For now, a couple [restaurants](#) are participating in the pilot, but [stay tuned](#) for more collection

sites. Next, check out [this post](#) about Forty North Oyster Farm, via Julie Qiu's "In A Half Shell" blog! Lastly, some local oyster research news: A recent [paper](#) compares restoration efforts using disease-resistant versus transplanted wild oysters. And a box of [historic oyster data](#) gets returned to the Rutgers Haskin Shellfish Research Lab.

- "[Saw, crackle, boom.](#)" Have you been keeping up with news about the Cobbs Creek golf course?
- Whales are learning to see fishing boats as a source of an easy meal, leading to tensions. "As a commercial fisher, I've watched colleagues shoot at whales looting from their lines. [Here's why](#) everyone loses when that happens," writes Nick Rahaim.
- These [Philly teens run small, Black-owned businesses](#) and want to inspire their peers to do the same.
- As a National Seafood Council takes shape to market seafood to Americans, [whose interests will it serve?](#)
- "[Prioritizing Indigenous Knowledge about Wild Pacific Salmon.](#)" What would happen if western science considered fish relatives, rather than commodities?
- NJ planners are putting up [\\$3.3 million for studies](#) on how building wind turbine arrays may affect wildlife and fisheries.
- Scallop fishermen along the East Coast are sharply divided over a [proposal to allow leasing](#) of scallop fishing allocations.
- In March, oyster workers [came together](#) in Austin, TX to fight racial and economic injustice and [protest](#) the closing of oyster reefs that would threaten the livelihoods of 2,000 harvester families.



**Community asks,  
jobs, events, &  
opportunities**



- With heavy hearts we mourn the [victims](#) of last Saturday's shooting in Buffalo. The shooting happened in a grocery store in a neighborhood experiencing food apartheid. We want to uplift [these words](#) from Buffalo food justice advocates, shared via NESAWG. The Northeast Farmers of Color Land Trust has also [compiled](#) a list of Black-led organizations in Buffalo that work to feed their communities healthy and fresh food.
- Bria Wimberly is an amazing environmental educator and native Philadelphian who is requesting support for her housing stability. You can pitch in [here](#).

---

# Follow Us!

ON ALL THE SOCIALS



Follow us on [Instagram](#), [Twitter](#), and [Facebook](#) to keep up with what we're doing!

---

*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