



We are excited to announce that our 2022-2023 Seafood Club is now open! [Sign up now](#) to get delicious local seafood right in your neighborhood!



We loved bringing you fresh goodies from the shore again this summer. Our summer fishstands returned to Mifflin Square Park in South Philly and Bethel AME Church of Ardmore, and we also ran a brand new one at Weaver's Way Mt. Airy!

A BIG shout-out to all our student staff members this summer. We had Adri, Katrina, Michelle, Peter, and Siqi on fish packing at People's Kitchen; Yafang, Yaling, and Yazhen at our Mifflin Square stand; Adri, Lemaury, and Syanna at Weaver's Way; and Ebony, Emma, and Rachel at Bethel AME Church of Ardmore!



Welcome to Harmony, Mimi, Rachel, Ronnie, and Victoria!



We've hired a host of awesome new staff in the last few months! Harmony is leading member experience, overseeing correspondence, and helping redesign our website. Rachel is holding down our member correspondence, answering your emails, calls, and texts. Mimi puts together our pickup reminders and runs our social media. Ronnie supports fish packing and youth programming. And Victoria will start managing operations in November. You can learn more about Harmony and Mimi in our two-part [pride series](#) from June!

Fishadelphia in the news

In case you missed it, check out this [FYI Philly](#) segment about us that aired in May! Also, [Chestnut Hill Local](#) spotlighted our summer fish stand at Weaver's Way Mt. Airy!

Want to see Fishadelphia in your neighborhood?

If you're eager to join our Seafood Club but none of the current pickup locations are convenient for you, let us know through this [interest form](#). If we get 20 people signed up for a site, we will consider opening a pickup there! If you'd like to volunteer to host a pickup site, please read the expectations here and fill out [this form](#).

LOOKING TO LEARN HOW TO BUTCHER FISH?

Our filleting partners at People's Kitchen are offering space for people to learn fish cutting with them! Fish cutting happens weekly on Mondays and Tuesdays in the Italian Market (unless we have shellfish). If you're interested in honing your knife skills, give them a shout at peopleskitchenphilly@gmail.com.

Fishadelphia @ the LOCAL CATCH summit

The Fishadelphia team just returned from the [2022 Local Catch Summit](#) in Girdwood, AK. The summit was amazing - we connected with other folks doing local fisheries work across the continent, and gave a presentation in collaboration with three other community-supported fishery programs on challenges of scaling up.





You may have noticed that we've done a major overhaul on our [web site!](#) Please have a look and let us what you think!

Student spotlight: Lemauri Land

We're very sorry to say that the father of one of our Gratz students, Lemauri, passed away unexpectedly last week. We are collecting funds to help Lemauri's family. Please donate what you can through CashApp (\$FishadelphiaCsf), PayPal (fishadelphia.csf@gmail.com), or Venmo (@fishadelphia-personal for donations) and note that it's for Lemauri.

Partner spotlight: Chef Tonii Hicks

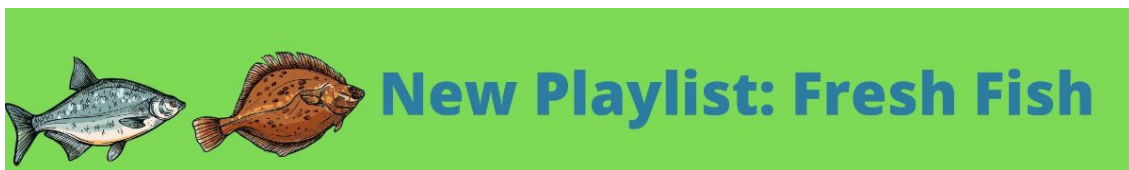


We're saying thank you and goodbye to [Chef Tonii Hicks](#), who has been one of our lead fish butchers over the last year. A Philly native, Tonii works at the [Careers through Culinary Arts Program](#), and was also chosen as a [James Beard House Fellow](#) this year! Here is a fun video of Chef Tonii [grocery shopping](#) at Oregon Market with another local culinary fave, Ange Branca of

Kampar Kitchen! Tonii is hosting a fundraiser 5 course tasting menu at Elwood on Oct 18 — [reserve your spot](#) now!



Stefan Zajic is our Fishtown pickup host, and he also co-organizes [Wednesday Night Rides](#), Philly social bike rides that happen every other Wed. Since Aug 2021, they've organized 24 rides with routes covering 200 miles, with 1,000 riders together cycling over 8,000 miles. Sign up for their email list [here](#).



Check out our most recent Spotify playlist, "[Fresh Fish](#)," assembled by Yafang with input from Fishadelphia team members and friends. [Follow us on Spotify and listen to all our playlists here!](#)



What we're reading, watching and listening to:



- We love this piece in the Economist, "[Why everyone should eat more ugly seafood](#)." In praise of the monstrous, abundant, and delicious monkfish!
 - The NYT published a great [profile](#) of Moody of the Real Mother Shuckers. And speaking of oysters, check out this [podcast interview](#) with Philly's own Oyster House shucker, [Gary McCready](#)!
 - What's happening in our local waters? Developers are pushing for the first New Jersey offshore wind project and say they will [conduct monitoring](#) in seven NJ fisheries. In other news, Hudson Canyon could soon become the country's [newest national marine sanctuary](#). The canyon lies roughly 100 miles off the coast of NJ and is where our fishermen sometimes harvest tuna, scallops, and tilefish. Fisheries managers are [asking](#) that the designation not conflict with existing fishing in the area.
 - While some river systems in Alaska saw record-breaking salmon runs this year, others failed to sustain communities' subsistence needs and livelihoods. In [response](#), local fishermen and allies are fundraising to distribute salmon to Native communities in need - you can donate [here](#)!
 - To celebrate Harriet Tubman's 200th birthday, historian Martha Jones [traveled](#) to the marshlands of Maryland's Eastern Shore, and learned that climate change is washing away memories of "the ultimate outdoors woman."
 - Feini recently visited a great [exhibit](#) by [Nina Chanel Abney](#) at the Gordon Parks Foundation in Pleasantville, NY. Gordon Parks was a Black photographer who documented 1940's east coast fishing industry. Inspired by, and in response to, these photos, Abney imagines the Black fishery workers of the time whose contributions were often made invisible. Her vivid collages celebrate the cultural legacy of Black commercial fishermen and draw attention to the redlining, environmental racism, and other systemic forces that have pushed many out of the industry.
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