

## Fishy Business

**Seafood Club is back, now with lowered prices! ❤️**

We're so excited to be back in the swing of slinging fish, getting the freshest seafood we can to [Seafood Club Members](#) all around the Philadelphia region. At the beginning of summer we lowered our prices to what they were when Seafood Club first began. You can read more about the change in [Talia's full letter](#) here.

Speaking of Seafood Club's beginnings, did you know that we started selling fish direct to Philadelphians in January 2018? Many things have changed in the past 5

years but we're happy to still be here, shortening supply chains, educating, and trying to do good in our communities.



## Fishadelphia staff summer retreat

Because we are an evolving organization, sometimes we even get confused about where we are now, compared to both where we've been and where we hope to go. In July we had an all day retreat for our staff to get aligned. We focused on discussing our [mission and values](#), and we invite you to also take a look. Though we don't think they have changed too much over the years, we have been working to clarify them so that they can be a guiding tool.

At the staff retreat, we also learned more about fisheries, ate yummy sandwiches, did some team building exercises, and

generally all got to be in the same place at the same time (which doesn't happen often with our geographic spread across the city and staff who work remotely).

## **Our youth program still going strong, and also hiring more help!**

We can't talk about the evolution of Fishadelphia without discussing our youth program. In the beginning, Fishadelphia was led by the students participating in our program in the Mastery charter schools. We've moved away from that model, but we're still offering high quality, hands-on learning opportunities. Our Director of Youth Programming, [Tasha](#), has designed a full year of curricula to teach everything from all about fisheries (ecological impacts, culture), to business skills (customer service, marketing), and community building. Students are involved in some day-to-day operations within Fishadelphia, and can apply what they learn while working with our team.

We are also looking for more help with our youth program; [here is the job description for the Youth Development Specialist position](#), and the [application form is here](#).



## We're back at Weavers Way Mt Airy!

In summer 2022, we had a weekly fishstand at Weavers Way and it was a blast. We're so excited to collaborate with Weavers Way again! Seafood Club Members can now pick up their shares at Weavers Way Mt Airy location. Head over to our [website here](#) to sign up for more Seafood Club at Weavers Way!

Some features of the Weaver's Way Seafood Club Pickup:

- Self service
- Wednesday evening **and** Thursday 8am - 8pm
- Convenient to stop in and get other groceries!

Weavers Way has been an anchor of the Mt. Airy neighborhood for 50 years now, and we are inspired to be able to work with such a strong Philadelphia food institution. We're planning to expand our retail pickup locations, so let us know where else you're interested in seeing Fishadelphia partner with local food stores.

## Celebrating our partnerships with People's Kitchen and Randall's Seafood

We've been lucky to work with the good folks at [the People's Kitchen](#) for the last two years. In that time, they've produced more than 7,000 lb of fish fillets for us! They've also made fish stock, meals, and fertilizer from the fish racks to serve the community.

We're sad to say that we won't be working with the PK this season; our fish processing needs were a little inconsistent, and now they'll be able to focus more of their energies on growing food and providing free, nutritious meals everyday to the people of Philadelphia. You can help [sustain their important work here](#), or reach out to volunteer in the kitchen or on the farms.

We're very excited to build a deeper relationship with one of our Jersey shore suppliers, whom we've contracted to help us butcher our fish: [Randall's Seafood](#) in Pleasantville, NJ. We've been buying seafood from our friends Al and Jodi Glenn at Randall's for years and we're excited to move into a new era of collaboration with them!

The main folks at Randall's who will handle Fishadelphia fish are John and Leo (cutting) and Andy (packaging and warehouse). Jodi also shared that they won't waste the fish racks either: some are used by local restaurants and community members for fish stock, fishing bait, or fertilizing gardens and the rest are picked up by a pig farm to feed to their pigs. Look forward to learning more about Randall's, and our partnership with them on our social media in the future.



## Summer fish fun at Pentridge Station

We took July and August off from selling seafood and instead hosted some really fun community events: an oyster-shucking dance party, [Redfish Bluefish](#); a [movie night](#) with Finding Nemo.

Both events were hosted at [Pentridge Station](#), which is such a fun space. Redfish Bluefish had amazing eats by our own [Ruben](#) working as [That Pikliz Jawn](#), and dance beats by [Dj Delish](#) and [Dj Oluwafemi](#). We also had fun learning to shuck oysters with our friends from [Barnegat Oyster Collective](#) who came into Philly!

For our movie night, food was supplied by [La Llamita Vegana](#), and we made some amazing arts and crafts.

Do you like these kinds of community events? Let us know if there's a venue or a type of gathering we should aim for in the future!



## Intern spotlight

We had a great group of summer interns this year (maybe you even got to meet them at the parties)! Amy Tse helped with fish packing during June, organized our paper files, worked on our inclusion guide (more on that below), and helped plan the summer events. Mimi Tran did the graphics for the inclusion guide, designed our new recipe cards (coming soon), and helped us organize all of our photos. Lindsay Damon created content for our social media platforms, helped write and send broadcast messages to members, and plan events. Sasha Freedman ran our social media platforms and created content. We're so excited that [Sasha](#) and [Lindsay](#) have stayed on to keep working with us for this school year!

## Team transitions

We're sad and yet excited that two of our students who worked with us as staff graduated and are moving on to other things. Both helped shape the outward face of Fishadelphia for the past few years.



### **Thank you, Mimi!**

Thank you, [Mimi Tran](#), who worked on our social media content (anyone remember Mimi's great vlogs about Alaska last year?), our new website, and came up with great fish puns for each fish reveal email. Mimi's currently working on a master's degree at UPenn.



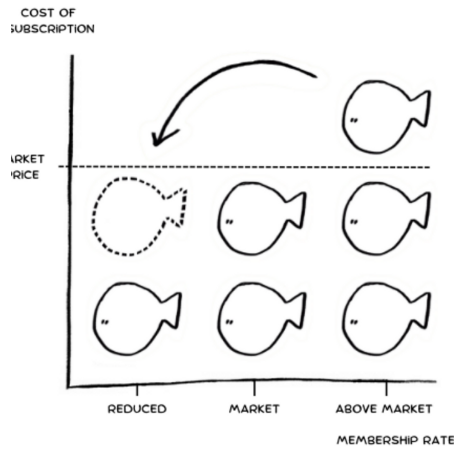
### **Thank you, Rachel!**

Thank you, [Rachel Gass](#) (center), who helped with our customer correspondence (if you emailed or called us in the past year, most likely you talked with them), and relaying messages between our team on packing day. Rachel is currently working as a researcher in a biology lab and looking for other job opportunities in the Philly area.

## **What do Fishadelphia staff do on summer break, anyway?**

Fishadelphia believes strongly in the well-being of our staff, so we always take a two-week paid vacation in August. What do we get up to during that break? Here are some examples: [Omi](#) spent their summer break watching the exciting Women's World Cup and turning their Honda Fit into a camper to prepare for their 2 week road trip through the Northeast! They traveled to Portsmouth, NH, Acadia National Park, New Brunswick, Nova Scotia, the White Mountains, and spent time with a couple of friends in Vermont. Here's a [short montage](#) of their trip. [Harmony](#) went to visit family in Seattle, hoping to see mountains and the ocean; but mostly ended up inside playing with Legos and recovering from COVID. Still, there was enough time to get well and forage blackberries for jam and apples for applesauce. We hope you also got up to fun summer adventures!





## Casting a wider net, sharing Fishadelphia's inclusion strategies

We are super excited [to announce the release](#) of our academic paper ([read it here](#)) and illustrated guide about inclusion strategies we use in our program ([read it here](#))! Make sure to check out the awesome infographics that Mimi Tran designed especially for the guide, and also please share with any other CSFs or food-related organizations.

## Talia's building business acumen

Our executive director, Talia Young, was accepted into and is participating in the [Santander Cultivate Small Business "Mini-MBA" Program](#). She's excited to be learning about marketing, small business finance, and connecting with other amazing local food entrepreneurs.

## What's Swimming? What we're reading, watching, and listening to

This [investigation](#) from the Outlaw Ocean Project and the New Yorker provides a thorough, stunning look at the crimes and human rights abuses behind some of the seafood that ends up in US restaurants, hotels, colleges, hospitals, and retail chains such as Costco, Kroger, H Mart, and Safeway.

We love to see others catching on to what we've long known at Fishadelphia - skate is delicious! "[Why is skate wing suddenly on every restaurant menu?](#)" this Eater article asks. It also includes yummy ideas for preparing skate — skate wing katsu anyone?

A [pair of recent studies](#) that sampled ocean quahogs off the coast of New Jersey, New England, and Long Island found that rising water temperatures are causing

ocean quahogs to grow quicker and mature earlier. In 1800, the average ocean quahog reached full maturity at 18-26 years. By 2000, they reached maturity in as little as 8 years. (These are different species from the [quahogs](#) in your Fishadelphia share.)

If you went to the beach this summer, perhaps you stumbled across a horseshoe crab! Do you know that horseshoe blood (which is blue) is used to detect contamination in vaccines, pharmaceuticals, and medical devices? The blood clots when it detects bacterial toxins. This is not great for horseshoe crabs. Learn more in this NPR story, "[Coastal biomedical labs are bleeding more horseshoe crabs with little accountability.](#)"

This [Hakai story](#) dives into the fraught modern history of fishmeal. Fishmeal is pulverized wild fish (herring, menhaden, sardine) that is used to feed farm animals (pig, poultry, farmed fish), often on industrial-scale farms. By some estimates, around [a quarter](#) of the world's commercially caught fish are directed straight to fishmeal production – even though [90 percent](#) of it is "food grade," meaning it can be eaten directly by people. Often, this exchange takes aquatic protein from communities in the Global South to feed the appetites of the Global North.

Since the pandemic, grocery prices have skyrocketed. But the inflation may have less to do with supply chain disruptions, and more to do with plain ol' price gouging. The "profit windfall is making its way to corporate food executives and their shareholders," this [Civil Eats story](#) details.

Maine's "lobster lady," Virginia Oliver, turned 103 this June. She's been [hauling lobster traps for 95 years](#) - go Ginny!

In industrial seafood systems, it's common for monopolies — especially those in the middle of the supply chain, like mega fish processors and distributors — to control an entire fishery. This [Civil Eats piece](#) conveys how one company, Pacific Seafood, dominates the Pacific Northwest Dungeness crab industry and forces low prices on small crabbers. But crabbers are fighting back.

Here's a short (5 min) segment to listen to - the women of the island town of Tylerton in the Chesapeake Bay [sing gospel hymns](#) to raise their spirits as they pick blue crabs. Together, they formed a crabmeat co-op in the 1990s, after state health officials decided to crack down on the informal economy of women picking crab meat in their homes.

In a previous newsletter, we shared that Blue Harvest Seafood, a private-equity backed company owned by a billionaire Dutch family, had [amassed](#) the largest amount of groundfish quota in New England fisheries. Now the company has stripped its assets and declared bankruptcy, leaving millions in unpaid debt to local businesses in New Bedford, MA. As [this New Bedford Light story](#) says, "it's all part of the private equity playbook" — concerning, as private equity is [dominating](#) more and more of the seafood industry.

In the 1980s, domestic-caught shrimp accounted for half of US shrimp consumption. Today, more than 90 percent of shrimp eaten in the US is farmed abroad and imported. Shrimpers in the Gulf of Mexico are now [facing starvation wages as well as extinction of their livelihood](#). And industrial-scale shrimp farming

that produces low-cost imports also harms coastal communities overseas, destroying mangrove ecosystems and often involving labor abuses.

## Get in Touch

If you have neat things to share with the Fishadelphia network, whether it's a project you're working on, an event, or a call to action, we'd love to hear from you at [hello@fishadelphia.com](mailto:hello@fishadelphia.com), or respond to this email. We're always looking to spotlight community members and share things that you're proud of and care about!

### **Fishadelphia**

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