

Fishy Business

Thank you for an amazing year! ❤️

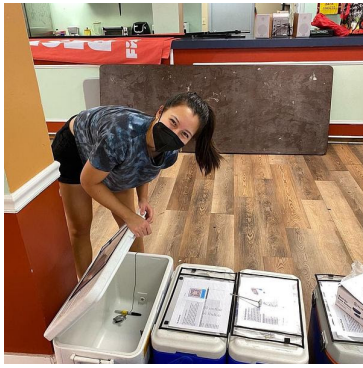
It's been another wonderful year of local, sustainable, scrumptious fish! Thank you for being a part of this movement. We are proud to build an inclusive, regional seafood supply chain with you.

This year, we hired three new amazing [staff members](#), Ronnie, Ruben, and Victoria. We presented at the 2022 [Local Seafood Summit](#) in Alaska and were chosen as a Making Space [finalist](#) here in Philly. We also created a new website; strengthened our internal systems and workflows; and continued to do programming with local middle school, high school, and college students. We purchased ~4,700 pounds of fish and ~27,000 pieces of shellfish from community-based harvesters along the Jersey coast. And at least 640 lbs of fish and 3700 pieces of shellfish were distributed either at subsidized rates or free.

After June, we're taking a break for summer. (**Both Narwhal and Seadragon members have one more pickup!**) We'll be back with more Seafood Club in September, but before that we've got several fabulous events lined up. Read on for more!

P.S. If you participated in Seafood Club at any point this year, [fill out a post-survey](#). You can fill it out if you've done our post-surveys before, and you'll get a discount code to use on our website after completing it. This will help us include your thoughts as we make decisions about the future of Fishadelphia!





Changes are a-brewing

We have been listening to your feedback and want to continue making Seafood Club more accessible. For the fall, **we're planning some big changes, including lowering prices back to \$24 per share for Market rate** (reflected accordingly in the other tiers) and more flexible options! Stay tuned for more details in September.

You may have noticed some changes we made this spring, too. We are experimenting with reusable packing list sleeves and compostable bags to cut down on waste.

Summertime, and the livin' is fishy

Ronnie and Ruben are cooking up three Fishadelphia summer events, and they are bound to be a cute time. Save the dates, and follow us on [social media](#) to stay in the loop!

Jul 22: Oyster party @ Pentridge Station

Aug 27: Movie night @ Pentridge Station

Sep 16: Season kick-off cook-out @ FDR Park

Dock trip recap

We had a blast on our spring dock trip to Barnegat Light, NJ! We toured the Viking Village fishing dock, met an oyster farmer from the Barnegat Oyster Collective, learned about oyster shell recycling, purchased seafood from Cassidy's Fish Market, and played together on the beach. There may have been some karaoke on the bus as well...

Due to the pandemic, we hadn't done a dock trip in three years. It was so good to be by the sea with you again. Thanks to everyone who joined! And big thanks to

the [Jetty Rock Foundation](#) for supporting and coordinating to make the day happen.

If you want to relive the magic, check out [these photos](#), as well as [this video made by Uma](#).





“Our Fishing Log,” an upcoming podcast

Our team member Feini is making a podcast about Philly’s local fish, people who love fish, and the ways fish connect us to the world, each other, and ourselves. Help them bring this to life by donating to their [GoFundMe](#). The project will come out in 2024; in the meantime stay up to date with this exciting project on Instagram ([@our.fishing.log](#)).



Check out GrrlBlk, Ronnie’s jewelry business!

Team member Ronnie makes flowery jewelry and crafts that are *perfect* for summer adornment. Check out this [6abc feature](#) about their business, GrrlBlk, and catch them at the [Gumbo Flea Market](#) on June 24!

New merch who dis?

We have fresh merch up on our [website](#): tees, water bottles, stickers, and more! Thanks to everyone who participated in our Instagram polls to help us decide what to offer :)



Fishadelphia in the news

Catch us on the excellent [Surf & Turf podcast](#), a series about justice in the seafood system, hosted by Dr. Caroline Ferguson in collaboration with the Local Catch Network. All the episodes are worth a listen! Tune in and learn about seafood access, fishermen-led improvements to working waterfronts, ancestral fish ponds in Hawai'i, worker justice in seafood processing, and more.

We're also featured in this [6ABC segment](#) about the Making Space finalists, as well as this [post](#) on Fishadelphia member Greg B's blog, The SF Oyster Nerd, all about where to buy seafood in Philly!

Intern spotlight

We got to work with a group of incredible interns from Haverford and Bryn Mawr this spring: Adelma supported packing; Ally and Allison worked with the People's Kitchen on fish cutting; Zara and Amelia helped launch the new merch site; Sasha, Ebony, and Uma posted on social media; Sidney and Joy worked with the youth program; Owen and Saiqian organized the dock trip; and Mariel and Alex ran the Ardmore fishstand. Thank you for everything; we're so grateful for the exuberance and creativity y'all brought. P.S. Check out [these fantastic recap videos!](#)



Out and about

We're happy to have been part of a bunch of events this spring, including Free Library's [One Book, One Philadelphia](#) kickoff; the launch of [Philly's Urban Agriculture Plan](#) (thanks for including Fishadelphia in the plan!); the [Upper Delaware River Shad Fest](#); and [Oyster House's Shuckfest](#) (where Fishadelphians Tasha, Ruben, and Yafang also worked as shuckers). We also shared about our approach to sourcing at the [Rising Tide Chefs Camp](#) hosted by Slow Food and Talula's

Garden. We out here! Thanks to all the organizers for inviting us!

Transitions for Maxwell Shellfish & Primal Supply

We wanted to include a note of gratitude for two local food businesses we've loved partnering with. Since 2020, Primal Supply's Brewerytown location has served as a neighborhood pickup site for our Seafood Club. This spring, Primal Supply [closed](#) after supplying Philly with sustainably and ethically sourced meats for seven years. We are so lucky to have gotten to work with them. Years ago, Heather reached out to us to see if we wanted to work together in any way, and they soon began to host a pickup location for us. They've had a huge impact on our local food system; it's been an honor to be a small part of their tremendous orbit. We wish them lots of luck for the next stage!

For the last five years, we've been lucky to buy and eat delicious wild oysters from the Maxwell family of Maxwell Shellfish. Recently they [announced](#) they are retiring from harvesting to focus on their fish market and raw bar. There are so many incredible oysters harvested along the Jersey shore; Maxwell oysters always stood out to us because of their big size, the gnarly sealife growing in their shells, and the way they "taste like Great Bay." Read [this note](#) from our executive director Talia about working with the Maxwells, and go visit their raw bar in Port Republic, NJ!

Sea-ze the Day!

Support Indigenous Salmon People along the Yukon

Alaska Native communities along the Yukon River have long depended on Salmon for their [way of life](#), but their subsistence fisheries have been [closed](#) for the last three years. Community members have put together an emergency fundraiser to buy a fishing permit in nearby Bristol Bay, in order to directly supply salmon to Yup'ik and Dene villages. The next few days are crucial for [supporting their efforts!](#)



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

A new collaborative program is looking into [boosting demand for monkfish](#). (Certainly we don't need help with that at Fishadelphia; you regularly tell us it's one of your faves!) This also reminded us of this [essay](#) "in praise of the monstrous, abundant and delicious monkfish."

Have you been following the [news about orcas](#) messing with boats? Though we can't help but be captivated by declarations of an [orca uprising](#) against capitalism and climate change, we also want to be cautious about amplifying the media frenzy over killer orcas. The truth is nobody quite knows why a few orcas are doing this, and it's important not to demonize orcas — they're threatened and need our protection!

It's increasingly difficult for independent fishermen to eke out a living. [Selling their catch directly](#) to retail customers can help them fetch higher returns. Check out the Local Catch Network's database of such seafood purveyors (and other CSFs) [here](#), and watch this [mini-doc](#) about how the pandemic pushed Rhode Island to allow fishermen to sell fish directly off the boat.

Dig into the [rich, complex origins behind fried catfish](#)!

This interactive [Hakai Magazine feature](#) on the destructive impacts of the Alaska cruise industry is eye-opening and hard-hitting.

Hundreds of species along the BC coast rely on herring as the bedrock of their survival. Yet the herring is harvested in ways that don't quite honor their true

value — most of it is reduced to oils and fish meal, used in dog food or on industrial fish farms. This [video](#) from the Sitka Society for Conservation discusses how we shouldn't take these incredible, undersung fish for granted.

Currently there are three leases for offshore wind projects off the coast of New Jersey, part of an important push for renewable energy. Yet offshore wind is also a contentious issue for fishermen; these [ProPublica](#) and [Civil Eats](#) stories outline some concerns.

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, or respond to this email. We're always looking to spotlight community members and share things that you're proud of and care about!

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