For Immediate Release Contact: NAME

DATE CONTACT NUMBER

**(CHEF’S NAME) Speaks Out for Strong Fisheries Management**

***(NAME OF RESTAURANT) Chef Signs Portland Pact for Sustainable Seafood***

CITY, STATE – Chef (NAME) of (NAME OF RESTAURANT) added his/her name to the Portland Pact for Sustainable Seafood, which highlights the need for fisheries management policies that ensure a steady supply of sustainable, domestic seafood—now and for the future. (NAME OF RESTAURANT) is known for seafood delights such as X and Y.

“I’m passionate about serving the best food possible to my customers, including delicious ingredients produced without harming the planet,” said XXXX, who . . . . . (tailor to chef’s involvement in sustainability). “Keeping seafood favorites on the menu is directly tied to the long-term health of our fisheries and our oceans. It’s my business to do all I can to protect these resources.”

Some of the top names in the culinary world came together in Portland, Oregon, recently to craft and sign the Portland Pact for Sustainable Seafood. Now, chefs throughout the country are adding their names to the Portland Pact, signaling the need for strong U.S. fisheries management policies that support their businesses as well as the health of the oceans and the health of U.S. coastal economies.

The United States has some of the best-managed fisheries in the world. At the heart of that success is the Magnuson-Stevens Act (MSA), the primary law governing fishing in U.S. waters. Since 2000, the Magnuson-Stevens Act has helped rebuild more than 40 species, bringing overfishing in U.S.-managed waters to near all-time lows. By signing the Pact, Chef (NAME) hopes to encourage policymakers to sustain this progress and make even more improvements in the future.

“Anyone who cares about maintaining this country’s vibrant culinary industry, or protecting the jobs of the fishermen we work with who rely on healthy fisheries for their livelihoods, must reject efforts to weaken these measures,” said (NAME OF CHEF). “I am always looking for the most sustainable seafood products available and am especially pleased when that includes local, sustainable U.S. seafood.”

To learn more, and view the full list of chefs who have signed the Portland Pact to date, visit [www.chefsforfish.org](http://www.chefsforfish.org).