



TOOLKIT

Talking Points: Chef to Chef

Here are some talking points to help you explain the Portland Pact to other chefs and encourage them to sign the Pact.

- As chefs, it's our business to ensure there are strong policies in place that guarantee we have access to food that is **good for our customers and good for the planet.**
- When it comes to **sustainably-caught domestic seafood**, we rely on a law known as the **Magnuson-Stevens Act.**
 - The Magnuson-Stevens Act controls the amount of fish that we take from the ocean, so that we can all enjoy this resource now and in the future.
 - Since 2000, the Magnuson-Stevens Act has helped recover more than 40 fish species that had been depleted by overfishing. Today, overfishing is near historic lows.
 - The Magnuson-Stevens Act also protects the jobs of the fishermen we work with, who rely on healthy fisheries for their livelihoods.
- Unfortunately, some special interest groups and members of Congress are **trying to weaken this law**, which could spell trouble for chefs and seafood lovers alike.
- By signing the **Portland Pact for Sustainable Seafood**, we are raising our voices about the need to maintain and build on successful efforts to promote healthy fisheries.
 - Let's make sure we keep our favorite seafood dishes on the menu for years to come.
 - Join me. Visit www.chefsforfish.org to learn more and sign the Portland Pact.