

seafood tonight?

OCEAN WISE COMES TO THE ISLAND



Gary Hynes

The Island Ocean Wise group poses on the steps of the Empress



They gathered at the Fairmont Empress on a warm sunny afternoon in late May. The chefs, the media, the managers. Chef Robert Clark from the highly touted Vancouver seafood restaurant “C”, Chef Keenlside from Victoria’s Marina Restaurant and Kelly McCauley, GM of the Coast Harbourside Hotel (who’s Blue Crab restaurant serves countless seafood dishes to visitors from around the world). These three, and the others who attended all had something in common—a strong desire to see the BC seafood industry prosper and stay sustainable. The occasion was the Island launch of the Vancouver Aquarium’s hugely successful *Ocean Wise* program.

It had been awhile coming. In the two years since the Vancouver launch, *Ocean Wise* has attracted 65 partners on the Mainland. Finally, with a push and a nudge from the Island Chefs Collaborative, *Ocean Wise* has come to the Island. [The program has also since been launched in the Okanagan.]

What is *Ocean Wise*? It is a conservation initiative that enables participating restaurants and their patrons to make environmentally friendly seafood choices. The program works individually with restaurant and market partners to ensure that they have the most up-to-date information about sustainable seafood – species that are caught in ways that minimize environmental impact and ensures the future health of the oceans. *Ocean Wise* participants commit to highlighting sustainable options on their menus with the *Ocean Wise* logo, making it easy for their patrons to choose ocean-friendly seafood.

Victoria patrons can expect to see the *Ocean Wise* logo in local restaurants beginning in July. www.vanaqua.org/conservation/oceanwise/home.html