

Chowder competition heats up

Kristen Thompson/Metro
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The fishy smells at the Vancouver Aquarium yesterday were unusually delicious.

Visitors to the aquarium got to sample the fodder from five popular Vancouver restaurants, narrowed from 40, for the inaugural B.C. Sustainable Seafood Chowder competition.



Steven Brochu, right, and first cook Ross Johnston from the Fairmont Waterfront Hotel serve up some Manhattan-style chowder at the Vancouver Aquarium yesterday rafe arnott / metro vancouver

The winning recipe by Quang Dang from C Restaurant, which was selected by a panel of judges, will be used by Raincoast Trading for a new canned seafood chowder.

Angela Griffiths, director of conservation with the aquarium, said the competition was a way to promote the beginning of Ocean Wise Month.

The aquarium program works with restaurants and markets to make sustainable seafood purchasing decisions.

"It (also) lets consumers make better choices about what they're eating," Griffiths said, adding that sustainable items are highlighted by the Ocean Wise symbol. "(We) look at how species are caught, how stable the population is and whether it's being well-managed. It changes all the time. A particular salmon species might be healthy one year and not the other."

Griffiths said when the program started in 2005, 16 Lower Mainland restaurants were involved. Now, 125 restaurants, markets and culinary institutions at more than 2,000 locations across Canada participate.