



Media Contact:
Paula Dobbyn,
Director of Communications,
Trout Unlimited Alaska,
907-230-1513,
pdobbyn@tu.org

Chef Contacts:
Bryan Szeliga
Chef de Cuisine,
Lucy's Table
303-910-2999
bryanjohnszeliga@gmail.com

Kevin Davis
Chef/Owner,
Steelhead Diner and Blueacre
Seafood
206-427-2915
Kevin@steelheaddiner.com

FOR IMMEDIATE RELEASE

Eat Wild Salmon and *Savor Bristol Bay*

Northwest Restaurants and Markets Help Trout Unlimited Alaska to Protect
Bristol Bay Salmon from Mine Threat

June 24, 2010 – Freshly caught wild salmon, direct from the pristine waters of Bristol Bay, Alaska, will arrive in restaurants and seafood cases in Portland and Seattle early next month as part of Trout Unlimited Alaska's *Savor Bristol Bay* campaign.

Nearly 40 restaurants and markets in Washington and Oregon will feature Bristol Bay sockeye salmon from July 4 to 10 and encourage consumers to "Vote with Their Forks" for this sustainable, carefully managed Alaska fishery that faces threats from proposed large-scale mining.

“Bristol Bay’s sockeye fishery is a model for what defines a truly sustainable, wild salmon fishery, from the size of the nets to the number of fish allowed to be harvested each year. I hadn’t planned on serving salmon on my menu anymore because of declining wild salmon runs on the West Coast. After learning more about Bristol Bay, its healthy and well-managed the fishery, I decided to get off the sidelines and get involved with Trout Unlimited Alaska’s campaign. By serving these truly wild Bristol Bay sockeye salmon we are able to spread awareness and fight to protect the future of these wild salmon,” said Bryan Szeliga, chef de cuisine at Lucy’s Table of Portland. Szeliga also appreciates wild salmon outside of the kitchen as he is also an avid fly fisherman and Trout Unlimited member.

Chef Jenn Louis, co-owner of Lincoln Restaurant and Culinary Artistry in Portland agrees.

“The pristine waters that are home to the Bristol Bay sockeye provide perfect habitat for healthy fish and they deserve protection. It is wonderful to have such a prolific fishery and to be able to work with such great seafood in its season.” said Louis.

By participating in *Savor Bristol Bay* week, businesses are supporting Trout Unlimited Alaska’s grassroots Save Bristol Bay campaign. Bristol Bay is not only rich with wild salmon, but it’s also where developers want to build a massive, open-pit copper and gold mine called Pebble in the headwaters of some of the most productive fish habitat left on the planet. The proposed mine threatens to pollute the waters of Bristol Bay and harm the world’s largest sockeye salmon run. Trout Unlimited Alaska is working with a diverse coalition of food community members, Alaska Native leaders, commercial and sport fishermen and many others to gain permanent protection for Bristol Bay.

“We work with a wide range of Alaskans who typically support natural resource development. But in this case, even people who are pro-mining recognize that a mega-sized mine like Pebble should never be built in such a sensitive and productive watershed like Bristol Bay. The risks of mine pollution harming the fishery are simply too great,” said Tim Bristol, director of Trout Unlimited Alaska.

During the week of July 4 to 10, seafood lovers are encouraged to support Bristol Bay salmon by “Voting with Their Forks” at participating businesses (listed below.). They can also purchase salmon from Seattle’s PCC Markets and Seattle Fish Company or any of the Portland-based New Seasons Markets and Newman’s Fish Market. Several of these retailers will also hold cooking demonstrations and provide salmon recipe ideas for July 4th celebrations.

“We’re pleased to support *Savor Bristol Bay* week. It’s not a question of being pro or anti-mining. I realize that there’s a lot of money at stake, but the headwaters of Bristol Bay is simply one of the worst possible places on Earth for a mine like Pebble. The close proximity to the salmon runs, the inevitability of toxic releases, and the massive amount of fish habitat that would be destroyed make this mine a disaster in the making. In light of what we’re seeing happening to the Gulf of Mexico, it’s unconscionable to even consider

building this mine. Let's decide to do something and stop the Pebble project before it's too late” said Chef and Gulf Coast native Kevin Davis, owner of Seattle-based Steelhead Diner and Blueacre Seafood.

Screenings of the award-winning Bristol Bay documentary, Red Gold, will be held throughout the week. In Seattle, Roy Street Coffee & Tea will screen Red Gold at 7:30 p.m. on July 6 and at 7:30 p.m. on July 8. In Portland, members of the public are invited to a screening Friday July 9 at 6:30 p.m. at the Ecotrust Building, as well as a Bristol Bay salmon dinner and slideshow by Chef Lisa Schroeder at Mother’s Bistro on July 15.

Learn more about Savor Bristol Bay week and what you can do to get involved at www.savebristolbay.org

Restaurants and Markets supporting *Savor Bristol Bay* week:

Seattle

Steelhead Diner
Blueacre Seafood
Andaluca
Art of the Table
Delicatus
Ray's Boathouse
Pike Brewing Company
Nell's
Emmer & Rye
Crush
Tilikum Place Café
Flying Fish
Roy Street Coffee
Salty's on Alki Beach
Salty's at Redondo Beach
Copperleaf Restaurant at Cedar Brook Lodge
Kingfisher Dining Lodge, Sleeping Lady Resort (Leavenworth, WA)
Summit House Bistro, Crystal Mountain Resort
Seattle Fish Company
PCC Markets

Portland

Bridgeport Brewing Company: Brewpub
Lincoln
Lucy's Table
Metrovino
Bon Appetit Management Company: Intel campus

Irving Street Kitchen
The Original
Papa Haydn Northwest
Papa Haydn East
Jo's Bar
Cafe Nell
Serratto
Mother's Bistro
Salty's on the Columbia River
Higgins Restaurant
Bluehour
New Seasons Market
Newman's Fish Market

For salmon recipes or more information about the salmon-preparation classes and classes/demonstrations at PCC Natural Markets and New Seasons Market, visit www.whywild.org

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