

SARAH SCHUMANN

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EDUCATION & FELLOWSHIPS

FOOD SOLUTIONS NEW ENGLAND LEADERSHIP INSTITUTE, 2016-2017. Training in facilitative leadership, network development, and stakeholder engagement to support a healthy, just, equitable, and resilient New England food system.

MARINE RESOURCE EDUCATION PROGRAM, 2013-2016. Modules in fisheries science, fisheries management, and ecosystem-based fisheries management.

TOYOTA TOGETHERGREEN FELLOWSHIP, 2012-2013. An initiative of the National Audubon Society to foster conservation leadership, forge partnerships in communities, and engage millions of Americans in conservation action.

M.S. GEOGRAPHY/ENVIRONMENTAL POLICY, University of Oxford, UK. Graduated with distinction, 2009. Thesis entitled "It's not just the climate that's changing: what the rise in attention to climate change means for American environmental organizations, their agendas, and the identity of their movement."

FULBRIGHT STUDENT FELLOWSHIP, CHILE, 2006. Project entitled "Collaboration or collision? The relationship between artisanal fishermen and their technical consultants, and its relevance for Chile's Shellfish Management Areas."

B.S. MARINE AND COASTAL POLICY AND MANAGEMENT, University of Rhode Island. Graduated 2004, *magna cum laude*. Received the Presidential Award for Excellence in Marine and Coastal Policy.

CAREER HIGHLIGHTS

RESILIENT FISHERIES RI PROJECT. From 2015-2018, I coordinated the Resilient Fisheries RI project, which began as a climate change adaptation effort and wound up becoming a full strategic planning initiative for RI's commercial fishing sector. My role as project coordinator included: lining up a fiscal sponsor for the project (RI Natural History Survey); securing a Saltonstall-Kennedy Grant from NOAA; recruiting a steering committee of 10 diverse members of RI's fishing and shoreside seafood communities; interviewing 48 commercial fishing stakeholders; coordinating 10 two-hour evening workshops on themes suggested by stakeholders; partnering with a facilitation team to coordinate a full-day scenarios planning workshop attended by 45 stakeholders; contracting and supervising 2 RI Sea Grant Law Fellows to produce a report *Evaluating Climate Change Adaptation Mechanisms in Fisheries Management Laws and Regulations*; circulating drafts, integrating stakeholder feedback, and publishing a strategic plan, *Rhode Island Commercial Fisheries Blueprint for Resilience*; coordinating a *Blueprint* launch event attended by 130 fishery stakeholders and representatives of government, academia, the media, and the nonprofit sector; presenting lessons learned at the NOAA Fisheries Greater Atlantic Regional Fisheries Office's Community Resilience Workshop in 2018; and publishing a report, *Commercial Fisheries Resilience Planning: A Tool for Industry Empowerment*, to help fishermen and their allies in other locales undertake resilience planning. Coordinating the Resilient Fisheries RI project gave me a deep sense of community with the entire RI fishing fleet, opened my eyes to the diversity of issues facing RI fishermen, and revealed to me the ways that I could best use my skills and energy to serve this industry moving forward.

YOUNG FISHERMEN INTERVIEWS. Since 2019, I have been assisting the Northeast Fisheries Science Center on a project called "Graying of the Fleet: How and Why Young Fishermen Choose to Fish." I have interviewed 39 fishermen between the ages of 18-35 from ME to NC and will soon publish a report analyzing these interviews. Audio and transcripts will be uploaded to NOAA's Voices from the Fisheries website. This project has expanded my fisheries networks and provided an opportunity to listen deeply to the stories of young people who are forging a future in fisheries. In the future, I plan to build on these relationships by connecting young fishermen with each other and providing opportunities to share their stories with a broader audience.

EATING WITH THE ECOSYSTEM. In 2012-2013, I launched a 17-event "Eating with the Ecosystem" dinner series in RI and Boston, which brought together fishermen, scientists, chefs, and seafood lovers to explore the question: what would it look like to apply the tenets of ecosystem-based fisheries management to the marketplace? The series morphed into a 501(c)3 nonprofit in 2014, where I served as board president until 2018. During my tenure, we launched a number of exciting initiatives, including: a "Seafood For All" project that procured 8,670 pounds of local seafood for RI food pantries; a 3-year series of "School of Fish" cooking workshops at the Hope & Main community kitchen; a 2-year series of educational seafood cooking demos at farmers markets aboard the "Scales & Tales Food Boat"; a collaboration with URI's Graduate School of Oceanography and Department of Environmental and Natural Resource Economics to explore ecological and economic aspects of balancing marketplace demand with ecological productivity in terms of the species mix in the Northeast US food web; as part of this collaboration, coordinating a 6-month citizen science project that engaged 86 New Englanders in capturing data on the seafood marketplace; and production of a book, *Simmering the Sea: Diversifying Our Cookery to Sustain Our Fisheries*.

PROTECTING BRISTOL BAY. I have collaborated as a volunteer with organizations such as Commercial Fishermen for Bristol Bay and Save Bristol Bay in their campaign to permanently protect the headwaters of Bristol Bay, AK from open-pit mining. My efforts have included: undertaking petition drives among salmon cannery workers and the unions that represent them; undertaking petition drives in fishing ports from ME to NC; tabling at 5 fishing trade shows; coordinating awareness-raising documentary screenings in ME, MA, and RI; creating 2 YouTube videos featuring voices of New Englanders who have fished in AK; obtaining letters of support from 24 East Coast and national fishing and science organizations; and meeting with my senators to provide a personal statement on why it is so important to secure federal protection for the Bristol Bay watershed.

RHODE ISLAND'S SHELLFISH HERITAGE. As part of a Shellfish Management Plan undertaken by the State of RI and coordinated by URI's Coastal Resource Center, I was invited to write a book titled *Rhode Island's Shellfish Heritage: An Ecological History*. Since the book's publication in 2015, I have participated in numerous book talks and signings at libraries and museums. The book is available for free from RI Sea Grant. Through this project and my membership in the RI Shellfishermen's Association, I have established long-lasting friendships with many members of RI's shellfishing community.

OTHER PROFESSIONAL EXPERIENCE

DECKHAND, F/V OCEANA, Point Judith, RI, 2018-present. Deckhand on inshore gillnet boat catching bluefish, scup, black sea bass, and other diverse migratory species.

OWNER-OPERATOR, F/V WILD & FREE, F/V WILD CHILD, Warren, RI, 2007-present. Harvests include quahogs, oysters, razor clams, conchs, green crabs, and blue crabs.

OWNER and PRINCIPAL CONSULTANT, SHINING SEA FISHERIES CONSULTING, LLC. 2020-present. Clients to date include the Northeast Fisheries Science Center, Narragansett Bay Estuary Program, Commercial Fisheries Center of RI, and Eating with the Ecosystem.

DECKHAND, F/V MATRIX, WICKFORD OYSTER FARM, 2018 and 2020. Worked with a 2-4-person crew on an oyster farm and inshore lobster boat.

DECKHAND, F/V LADY MINDY, F/V LADY SHEVA, F/V SHARON A, F/V KE-SE-RA, F/V BROWN DOG, and F/V BEER BOTTLE MAMA, Bristol Bay and Kodiak, AK, 2016-2019. Worked with a 2-4-person crew on salmon gillnet and purse seine boats.

RESEARCH ASSISTANT, 2016-2019. University of Rhode Island, on a project entitled "The Other EBFM: Designing Ecosystem-Based Marketing Strategies to Complement Ecosystem-Based Fisheries Management."

CONTRACTOR, Gulf of Maine Research Institute, 2018. Planned and implemented a fishermen's workshop in Point Judith as part of GMRI's Climate Vulnerability and Adaptation Assessment project.

MACHINIST (2011-2016) and MACHINISTS' ASSISTANT (2008-2010), salmon cannery in Bristol Bay, AK, seasonal. Operated retorts to cook and cool cans of salmon.

CONTRACT WRITER, Coastal Resources Center, URI. Multiple projects 2010-2015.

CONSULTANT to the Rhode Island Seafood Marketing Collaborative, 2011-2013.

ALL-PURPOSE EMPLOYEE, The Local Catch, Point Judith, R.I. 2011.

DECKHAND, F/V Sandra Lynn and F/V Lady Lori, Point Judith, RI, 2004-2005, 2007, and 2011. Worked as deckhand on two inshore lobster boats.

BOOKS

SCHUMANN, S, K Masury, M-J Rochet. 2018. *Simmering the Sea: Diversifying Cookery to Sustain Our Fisheries*. Kingston, RI: University of Rhode Island. 100 pp.

SCHUMANN, S, 2015. *Rhode Island's Shellfish Heritage: An Ecological History*. Narragansett, RI: Coastal Resources Center, Rhode Island Sea Grant, and Coastal Institute. 186 pp.

REPORTS

Masury, K and S SCHUMANN, 2019. *Eat Like a Fish: Diversifying New England's Seafood Marketplace*. Eating with the Ecosystem. 110 pp.

SCHUMANN, S, 2018. *Commercial Fisheries Resilience Planning: A Tool for Industry Empowerment (with lessons from the Resilient Fisheries RI project)*. Resilient Fisheries RI Project, 24 pp.

SCHUMANN, S. 2018. *Rhode Island Commercial Fisheries Blueprint for Resilience*. Resilient Fisheries RI Project, 40 pp.

SCHUMANN, S, T Smythe, N Andrescavage, C Fox, 2016. *The Rhode Island Ocean Special Area Management Plan, 2008-2015: From Inception through Implementation*. In McCann, J., ed. 2016. *Case Studies of Marine Spatial Planning Report Series*. Coastal Resources Center and Rhode Island Sea Grant College Program, URI Graduate School of Oceanography. 80 pp.

- UNIVERSITY OF RHODE ISLAND COASTAL RESOURCES CENTER/RHODE ISLAND SEA GRANT COLLEGE PROGRAM (co-author), 2013. *Renewable Energy Siting Partnership Volume I*. Narragansett, RI. 392 pp.
- McCann, J, S SCHUMANN, G Fugate, S Kennedy, C Young, 2013. *The Rhode Island Ocean Special Area Management Plan: Managing Ocean Resources Through Coastal and Marine Spatial Planning*. University of Rhode Island Coastal Resources Center/Rhode Island Sea Grant College Program. 63 pp.
- SCHUMANN, S, 2008. ¿Colaboración o colisión? La relación entre los pescadores artesanales y sus consultoras técnicas, y su relevancia para las áreas de manejo en Chile. Valparaíso, Chile.

PEER-REVIEWED ARTICLES

- SCHUMANN, S. 2011. Navigating the knowledge interface: fishers and biologists under co-management in Chile. *Society and Natural Resources* 24(11): 1174-1188.
- SCHUMANN, S. 2010. Application of participatory principles to investigation of the natural world: an example from Chile. *Marine Policy* 34: 1196-1202.
- SCHUMANN, S. 2010. A tenuous triumvirate: The role of independent biologists in Chile's co-management regime for shellfish. *Marine Policy* 34: 133-138.
- Macinko, S and S SCHUMANN. 2009. The process of 'property': stasis and change in lobster management in Southern New England. *Vermont Law Review* 33: 72-129.
- Macinko, S, and S SCHUMANN. 2007. Searching for subsistence: In the field in pursuit of an elusive concept in small-scale fisheries. *Fisheries* 32(12): 592-600.
- SCHUMANN, S and S Macinko, 2007. Subsistence in coastal fisheries policy: What's in a word? *Marine Policy* 31: 706-718.
- SCHUMANN, S. 2007. Co-management and consciousness: Fishers' assimilation of management principles in Chile. *Marine Policy* 31:101-111.

SELECT PUBLICATIONS IN MAGAZINES AND WEBSITES

- 41N MAGAZINE: "In Times of Hardship, Saved by the Sea" (2020); "Seafood Lovers on a Mission: Exploring New England Fish Markets through Citizen Science" (2018); "The Melting Pot: Immigrants Bring New Approach to Rhode Island Seafood" (2016); "Sacred Symbol: The Beauty of Wampum" (2015), "A Day in the Life of a Quahogger: Profile of Jeff Grant" (2013); "Under Every Stone, an Edible Treat" (2012); "The Local Catch Connects Kitchens, Boats, and Sub-Sea Habitats" (2012).
- ECO-RI NEWS (www.ecori.org): "Signs of Trouble for R.I.'s Quahog Industry" (2013); "Cranberries Can't Hide from Climate Change" (2013); "It's No Fluke: This Fish is Deliciously Popular" (2012); "Fishermen Help Scientists Study Fisheries Health" (2012); "Options Weighed in Offshore Wind in Shared Waters" (2012); and many more.
- COMMERCIAL FISHERIES NEWS: "'American Catch' Urges a Stronger Bond between Consumers and the Coast (Book Review)" (2014); "From the Fryolator to the Fishing Boat" (2010).

OPINION PIECES

- PROVIDENCE JOURNAL: "Eat US Seafood—and Get Political" (2014).
- FISHERMEN'S VOICE: "Alaska Fishermen Seek Support of New England Peers in Pebble Mine Fight" (2014).
- COMMERCIAL FISHERIES NEWS: "New England Fishermen Have a Stake in Bristol Bay, AK Pebble Mine Fight" (2014).

CONFERENCE PRESENTATIONS

SYMPOSIUM COORDINATOR: "Research in Support of Sustainable Seafood." American Fisheries Society Southern New England Chapter, 2020.

PRESENTER: "Seafood for Thought: Envisioning a role for marketplace activism in ecosystem-based fisheries governance." American Fisheries Society Southern New England Chapter, 2020.

PRESENTER: "A stakeholder-led process to design climate resilience strategies for wild-harvest commercial fisheries in Rhode Island, USA." ICES/PICES: The Effects of Climate Change on the World's Oceans, 2018.

PRESENTER: "Resilient Fisheries RI: A Decentralized, Place-Bound, Industry-led, Future-oriented, Consensus-based, Co-learning Process." NOAA Greater Atlantic Regional Fisheries Office Community Resilience Workshop, 2018.

POSTER, "An Estuary in Flux: Fishermen's Observations of Rapid Ecosystem Change in Narragansett Bay." Coastal and Estuarine Research Federation, 2017.

SYMPOSIUM COORDINATOR, "Non-fishing Impacts in Fisheries Management: Are We Doing Enough, and How Could We Do More?" American Fisheries Society, 2017.

PRESENTER: "Working to Protect our Waters, Protecting the Waters We Work: Habitat Advocacy by Commercial Fishermen." American Fisheries Society, 2017.

PRESENTER, "Environmental Change and Fisheries Livelihoods: Designing for Resilience through a Stakeholder Co-learning Process." American Fisheries Society, 2017.

ADDITIONAL SKILLS AND INTERESTS

GRANTWRITING. Grant writing is a service that I provide to my peers whenever time permits. I have written upwards of 40 grant proposals, and my writing has netted 18 grants totaling over \$800,000 for RI-based fisheries and science organizations.

BOAT-BUILDING. I built a 19' wooden skiff and later renovated it to become an educational "food boat" for the nonprofit Eating with the Ecosystem, complete with a mobile kitchen on deck and upwards of 70 hand-painted fish images on the hull. I have also rebuilt the deck of my 20-ft Romarine skiff. I enjoy manual labor, hands-on challenges, and acquiring new skills.

FLUENT IN SPANISH. I spent a total of five years living in Chile, Honduras, and Argentina as a young adult.