

# FROM FARM TO FEAST...

## THE 'CATCH'....

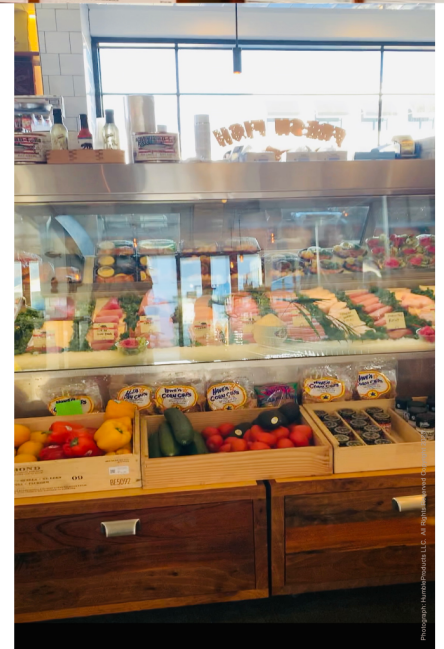


While wild-caught fish remain the gold-standard for freshness and desirability, there is a high costs, and we don't mean per pound... Fishing boats burn extensive fossil fuels and consequential emissions, as do the trucks that transport the fish from the docks to your dish... This, in contrast to local fish farms, which employ only transport trucks, sans the fishing boats...

In a time when climate change is 'on the tip of everyone's tongue', we charter into the debate on sustainability and the carbon footprint 'left behind', in wild-caught fish versus farm raised fishing...



Another predominant concern with wild-caught fishing, is the depletion of certain wild fish populations, the most notorious being Black Sea Bass. Confounded with climate change, over-fishing can exacerbate ecosystem imbalance, potentially providing an avenue for dwindling population tallies, of other marine populations. What is known as, 'Bay catch' -the accidental collection of fish unintended for consumption, such as turtles and dolphins caught in fishing nets, can be devastating to local ecosystems of marine life.



No coin has just one side though. Farmed-raised fish tend to have poorer conditions, higher disease prevalence, and chemicals are often utilized to alter the color composition of the meat, so as to emulate the better quality meat found in better conditions of the wild. Chemicals used to reduce disease, tend find their way into the fish-meat we consume. Additionally 'escapes' of farm-raised-fish, escaping into the wild populations, can alter the gene pool of wild populations, and consequently reduce resistance to disease in the wild fish, ultimately disrupting wild-populations. In the end, appearance and flavor tend to dominate the consumer decision, making wild-caught fish generally desired over farm-raised... Wild-caught still dominates in price per pound and desirability in most regions...