OCEANA

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KATE WALSH

A LIFETIME LOVE AFFAIR WITH THE OCEAN

PLUS: THE UNSEEN FISH | Q&A WITH JENNA USHKOWITZ | ARE YOU SURE THAT'S SALMON?

Cover photo: Kate Walsh speaks at Oceana's Coastal Voices Summit in Washington, D.C. © Franz Mahr

FEATURES

DEPARTMENTS

OCEANA is the largest international advocacy organization focused solely on ocean conservation. We run science-based campaigns and seek to win policy victories that can restore ocean biodiversity and ensure that the oceans are abundant and can feed hundreds of millions of people. Oceana victories have already helped to create policies that could increase fish populations in its countries by as much as 40 percent and that have protected more than 1 million square miles of ocean. We have campaign offices in the countries that control close to 40 percent of the world's wild fish catch, including in North, South and Central America, Asia and Europe. To learn more, please visit www.oceana.org.

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Just How Many Fish Are We Really Catching?

Oceana's job is to win policy changes that will return the ocean to abundance. This is good for the life of the sea. And because an abundant ocean is a source of healthy seafood, it's good for a hungry and fast-growing humanity.

Our goal is to change the national policies of countries that have the biggest impact on the health of the ocean. That means we target the world's top 30 ocean fishing countries. We now have campaign teams in Europe, the United States of America, Canada, Peru, Chile, Belize, the Philippines and Brazil.

Our job of winning a globally significant improvement in ocean abundance is more achievable than you might think. That's because a very small share of the world's countries are responsible for most of the world's ocean fishing. According to data from the U.N. Food and Agriculture Organization (FAO), the top 10 most important fishing countries in the world during the first decade of this century were, on average, responsible for two-thirds of the world's wild fish catch.

This year we asked whether an updated analysis — using all available FAO data from this century's second decade — would continue to show that just 10 countries were responsible for two-thirds of the world's wild fish catch. The answer is that in the period from 2010 to 2014, 10 countries were responsible for 63 percent of the world's marine catch.

The U.N.'s FAO statistics rely on reports from the world's nations. The U.N. does not audit those reports. That raises the questions about the accuracy of the U.N. data. Is it possible that some countries are under- or over-reporting their ocean catches?

Scientists at the University of British Columbia in Vancouver sought to answer that question. In a bold move, they set out to estimate fish catches, by weight, country by country, and to do it for the entire world. Their peer-reviewed study was recently published in a leading international scientific journal.

What does it show us about the world's wild ocean fisheries? The fundamental picture of a highly concentrated set of fishing nations does not change. Just 10 countries are responsible for 56 percent of the world's wild ocean fish catch. The big news is that the total catch of these countries is revealed to be much larger than previously understood. The top 10 fishing countries in the world catch, on average, 65 million metric tons of fish a year — up from 51 million metric tons a year as reported in the U.N. data.

This means that the contribution that a restored and abundant ocean makes to feeding hungry people everywhere is even larger than we understood. Our estimate of the ocean's contribution to feeding people grows 27 percent based on the analysis of the top 10 countries, and on a global basis, the estimated increase is even bigger.

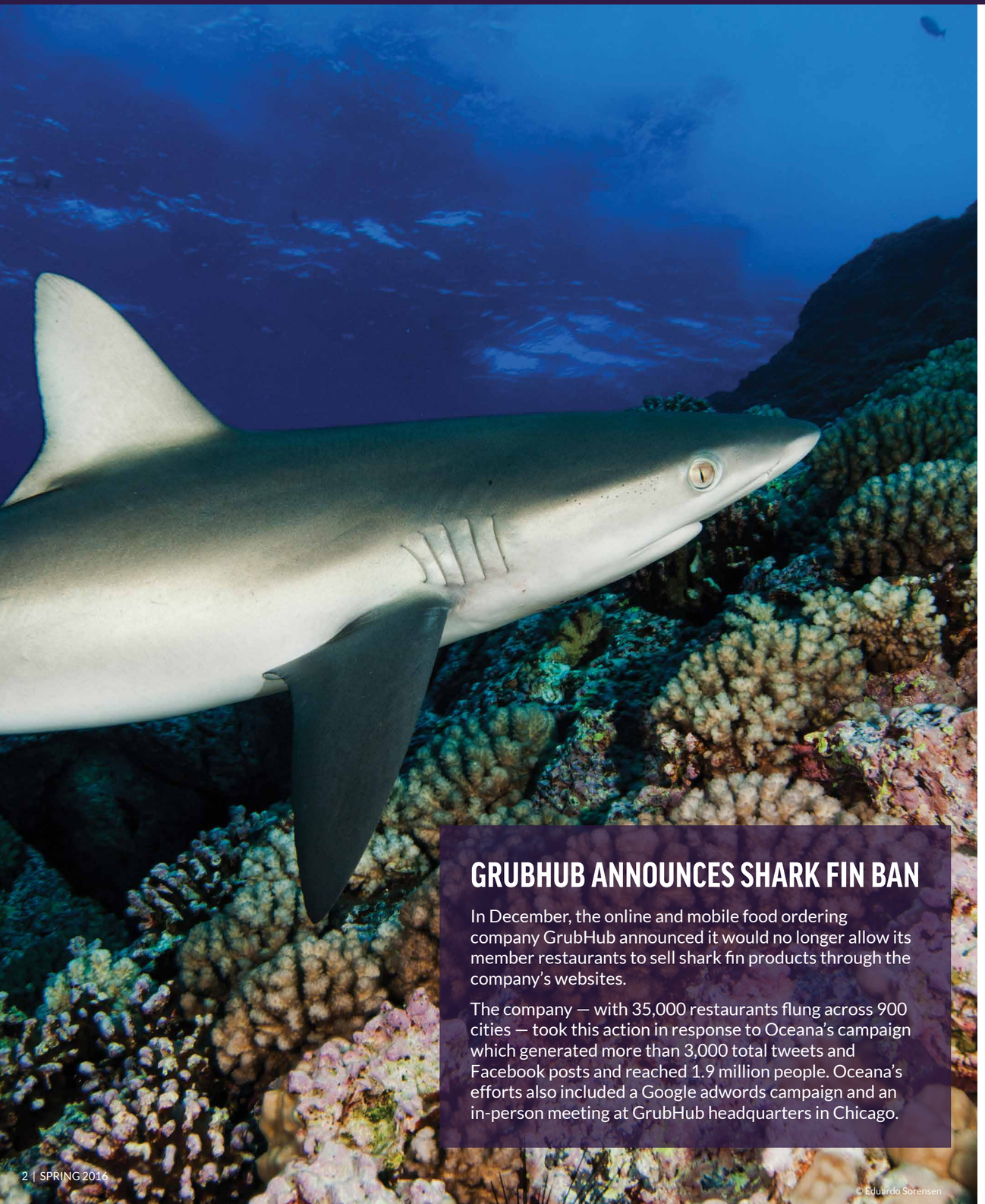
The oceans are, very simply, already feeding hundreds of millions of people. The risks to humanity of continued overfishing — and the collapse of this resource — are therefore even greater than we previously understood.

The good news is that we know what to do to rebuild ocean abundance, and to make sure that people all over the world have fish to eat, forever. Oceana, together with our allies, is winning the policy changes that will get this done. Your support is what makes this possible. Thank you! Please enjoy reading this latest chapter in our mission to save the ocean and feed the world.

Sincerely,

Andy Sharpless
Chief Executive Officer

Oceana wishes to thank all of its supporters, especially its founding funders and foundations that in 2014 awarded Oceana grants of $500,000 or more: Adessium Foundation, Arcadia Fund, Bloomberg Philanthropies, Leonardo DiCaprio Foundation, Oak Foundation, Oceans 5, Robertson Foundation, Rockefeller Brothers Fund, Sandler Foundation of the Jewish Community Endowment Fund, and Wyss Foundation.



GRUBHUB ANNOUNCES SHARK FIN BAN

In December, the online and mobile food ordering company GrubHub announced it would no longer allow its member restaurants to sell shark fin products through the company's websites.

The company — with 35,000 restaurants flung across 900 cities — took this action in response to Oceana's campaign which generated more than 3,000 total tweets and Facebook posts and reached 1.9 million people. Oceana's efforts also included a Google adwords campaign and an in-person meeting at GrubHub headquarters in Chicago.

© Eduardo Sorensen

MAKING WAVES

Belize Bans Offshore Oil Drilling

A moratorium on oil drilling in the ocean around Belize is now in place, safeguarding hundreds of square miles of marine habitat, including seven protected areas within the second largest barrier reef system in the world. The reef was designated a World Heritage site in 1996.

Oceana has led the campaign to protect Belize from the risks of offshore drilling. Along with its allies, Oceana organized a popular referendum in which a majority of Belizeans called for their reefs to be protected from offshore drilling. Oceana also won a legal case that invalidated oil drilling licenses in marine areas, doing away with any such permits for Belizean waters. Recently, the country's government announced that it would permanently ban offshore oil drilling around the country's World Heritage site and within about half a mile of their barrier reef reserve system.

Spain Cracks Down on Illegal Fishing

Oceana's campaign to establish meaningful sanctions against illegal, unreported and unregulated (IUU) fishing has borne fruit in Spain. The country is the first European Union member to pass a law punishing their citizens convicted of IUU fishing — even if the offense occurs outside of Spanish territory.

This could mean some serious sanctions, up to 17 million euros, for Spain's Vidal Armadores. The fishing operator came under investigation in 2015 for suspected IUU activity.

Philippines Strengthens Protections on Tañon Strait

Following campaigning by Oceana and its allies, the Philippine's Department of Justice appointed 10 special prosecutors for protected areas, including Tañon Strait, the country's largest interior sea.

Juvenile fish sheltering under coral in Goff's Caye, Belize.

© Oceana/Alexander Ellis

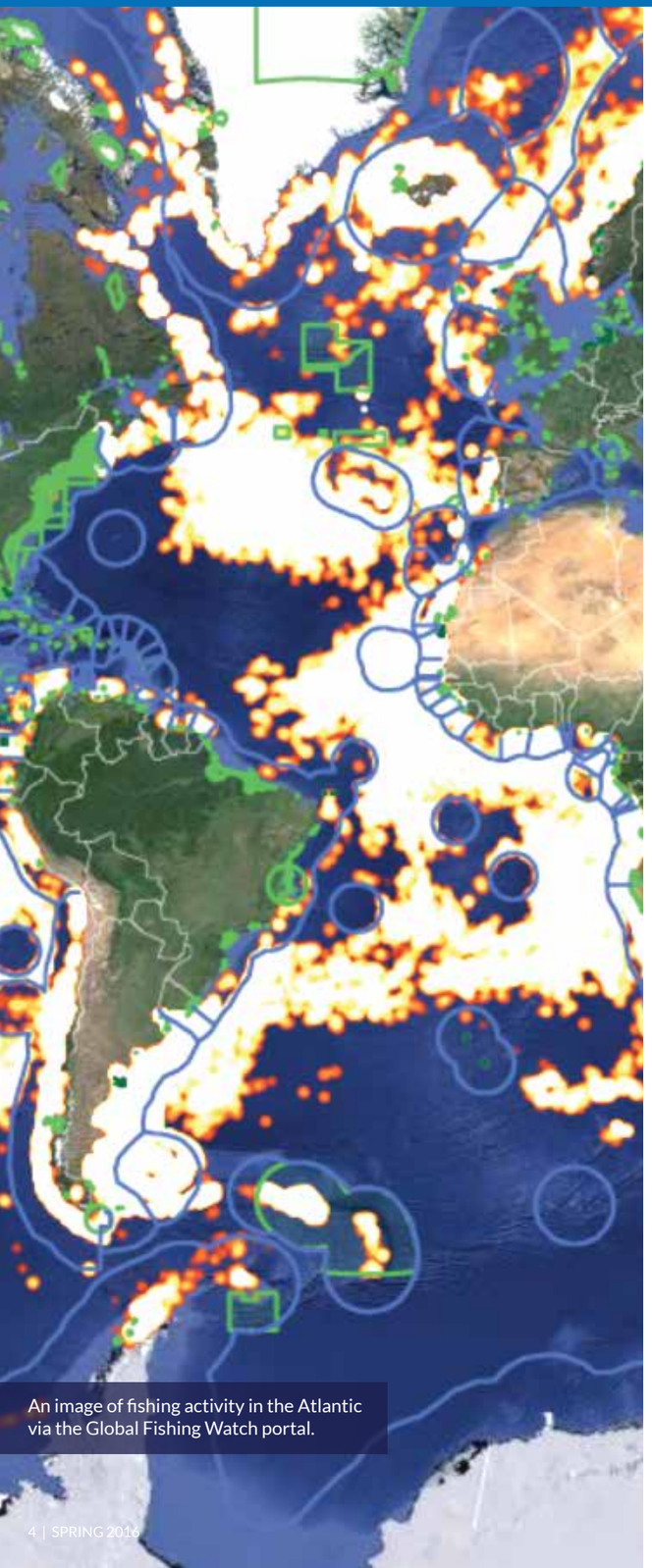
This, along with the prosecution of illegal fishers in the marine protected area and vessel monitoring requirements for all boats weighing 3.1 gross tons or more, will go a long way towards protecting Tañon Strait.

Brazil Extends Protections For Depleted Species

The Brazilian government, following recommendations and advocacy by Oceana, continued a ban on the wreckfish and goliath grouper fisheries, keeping these badly depleted species off-limits to the commercial fishing industry.

The ban on wreckfish — a species that prefers being near shipwrecks, hence its name — remains in force until scientific surveys determine that their populations are recovered. It also mandates a wreckfish population assessment and the implementation of a management plan. The Ministry of Environment has already started on a recovery plan for this species.

The goliath grouper fishery will remain closed for eight years, ensuring these fish are given an adequate amount of time for their population to recover. The ban also includes provisions for developing a management plan for the species.



An image of fishing activity in the Atlantic via the Global Fishing Watch portal.

IN LATE JANUARY 2016, THE DUTCH POSTCODE LOTTERY FUNDED OCEANA'S NORTH SEA RESEARCH expedition with a grant of 1.1 million euros. This will be Oceana's first foray into the area, and the expedition will go to places off the coasts of the United Kingdom, Denmark, Norway and the Netherlands.

THE LEONARDO DICAPRIO FOUNDATION, MARISLA FOUNDATION, WYSS FOUNDATION, ADESSIUM FOUNDATION AND WATERLOO FOUNDATION have funded the 2016 launch of Global Fishing Watch. The free, web-based technology platform will allow anyone with an internet connection to see and track the world's commercial fishing fleet in near real-time. Global Fishing Watch is a partnership of Oceana, SkyTruth and Google, and will launch later this year.

OCEANA RELEASED A TRAILER FOR ITS UPCOMING DOCUMENTARY, "THE TREASURE OF ROBINSON CRUSOE ISLAND." The film chronicles the underwater wonders that swirl around a remote island off the coast of Chile that once harbored one of the world's most famous castaways, Alexander Selkirk. Selkirk was marooned on the island from 1704 to 1709, and is thought to have been the inspiration for the fictional character Robinson Crusoe. This island is part of the Juan Fernández Archipelago, which is now part of the largest marine protected area (MPA) in the Americas. An Oceana campaign led to the designation of this MPA last year.

IN EARLY FEBRUARY, THE CITY COUNCIL OF WASHINGTON D.C. FORMALLY OPPOSED OFFSHORE OIL DRILLING AND SEISMIC AIRGUN BLASTING IN THE ATLANTIC OCEAN. The nation's capital joins Baltimore, Maryland; Savannah, Georgia; Charleston, South Carolina; Wilmington, North Carolina and other East Coast cities and towns in voicing opposition to a proposal that would allow drilling off the coast in an area stretching from Virginia to Georgia.

A NEW OCEANA REPORT RELEASED IN JANUARY FINDS THAT THE JUAN FERNÁNDEZ ARCHIPELAGO AND DESVENTURADAS ISLANDS are home to a surprisingly large number of marine species found nowhere else on Earth. The unique animals include the Juan Fernández fur seal, once thought to be extinct, and the Juan Fernández rock lobster. Footage of this underwater bounty was integral to Oceana's successful campaign to gain protections for this area. It's now the largest marine protected area in the Americas.

© Oceana/Tom Vickers

Q&A: JENNA USHKOWITZ

Actress Jenna Ushkowitz is best known for her star-making turn on "Glee", a television series that followed members of a high school glee club from small-town Ohio to New York City and beyond. An enthusiastic supporter of Oceana since 2010, we asked Ushkowitz to tell us why we should care about little forage fish like sardines and anchovies, and how she stays positive in the face of the oceans' many challenges.

Who or what inspired you to become an advocate for the oceans?

I've always felt a very strong connection to the oceans. Aside from the fact that they cover over 70 percent of the world, they also supply us with food, oxygen and jobs. The oceans are something we need to survive, and they can also be spiritually healing. I feel we have a responsibility to take care of them given how much they provide for us.

Last year, you went out with Oceana to the Channel Islands off the coast of California to look at the sea lions. Why did their situation capture your attention?

I love marine life, I love animals, period. When becoming an advocate for the work Oceana does, this issue — the danger to sea lions due to overfishing of the forage fish they consume to survive — hit me in particular. Not only do I care deeply for the sea lions, but overfishing is an all-encompassing problem for our Earth as well. It can wreak havoc on the ecosystem. Additionally, overwhelming amounts of bycatch aren't just limited to unwanted fish: they also include turtles, birds, crustaceans and sharks. We need to get to the crux of this issue so that we can protect not only the sea lions, but stop the domino effect it is having on our environment.

It seems like there are so many ocean issues — like overfishing, the use of destructive fishing gear and habitat destruction — that need work and attention. It can be a little overwhelming. What gives you hope that we'll be able to tackle these problems?

Like anything else in life, every step counts. We take these issues day by day and do what we can. Between the main focus of Oceana's conservation work and the other amazing organizations that are protecting our oceans, we are making waves (no pun intended) for the future. We are all working towards the bigger picture. I do what I can, and the rest of the world I believe will do what it can, be it raising awareness through social media and word of mouth, signing a petition or volunteering at your local aquarium to educate yourself. I have hope for our future in that we are all in this together to make a bigger difference. The most important thing is making sure that people know that their voices and actions DO count.

What's your favorite memory of the ocean?

I remember the first time I went scuba diving in the ocean — after learning in a six-foot deep pool — and I was a little nervous. My fins touched the ocean floor and I looked around, truly witnessing for the first time how vast the oceans really are. I was as close as I could get to inhabiting the ocean. It was an incredible moment and I'll never forget it.

If you could be an ocean animal, what would you be and why?

I'll tell you a little secret: I believe that I was a dolphin in my past life. I feel very close to them and it's probably why I love the oceans so much.

The fish for sale at your local seafood counter isn't always labeled correctly.

© Oceana/Patrick Mustain

WHAT'S ON YOUR PLATE?

A new study reveals high rates of salmon mislabeling when the tasty — and popular — fish is out of season.

By Jane J. Lee

The next time you dig into a perfectly cooked salmon fillet or savor the smoked salmon on your bagel think about this: there's a good chance that you aren't getting what you paid for.

Seafood fraud — substituting one seafood species for another — is a widespread problem and it's surfaced in everything from snapper, tuna, shrimp and now, salmon. Without rules that require vendors to track salmon and other seafood from the boat to the plate, it's easier for businesses to sell one fish as another. And a recent study conducted by Oceana found that salmon purchased out of season from restaurants and grocery stores is three times more likely to be mislabeled than salmon bought in-season.

The most common bait and switch was farmed salmon masquerading as wild Pacific salmon. Oceana scientists also found cheaper farmed and chum salmon passing as premium Chinook or king salmon (two different names for the same species of fish).

A Fishy "Black Box"

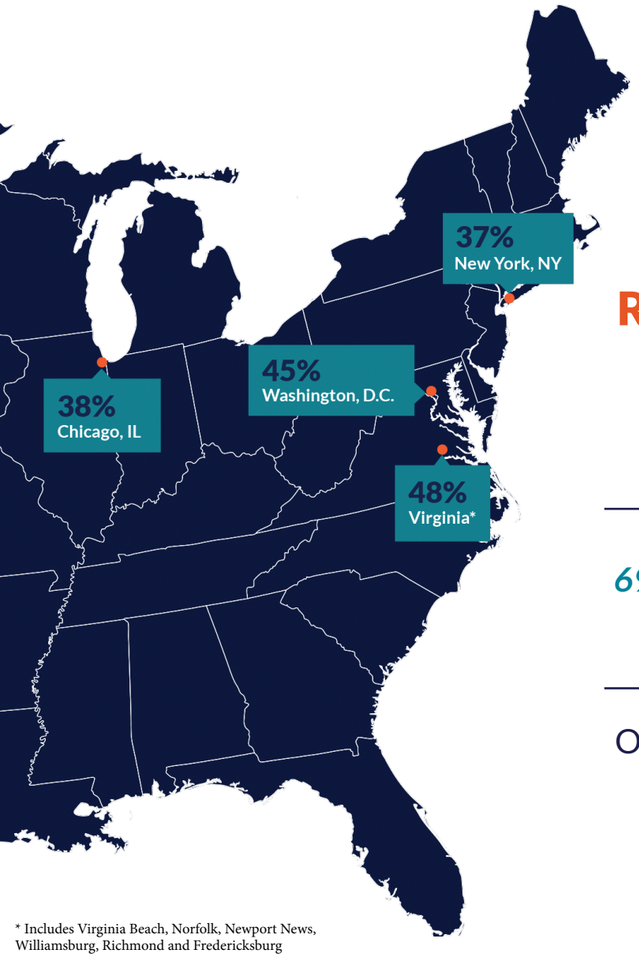
Restaurants were particularly problematic. Sixty-seven percent of salmon samples taken from restaurants in Chicago, New York City, Washington D.C. and several Virginia cities during the winter months were mislabeled.

"We actually land enough wild, American-caught salmon to supply 80 percent of our salmon demand," says Kim Warner, an Oceana senior scientist. "And yet we export 70 percent of that to places like China."

That's because it's actually cheaper to ship the fish halfway across the world for processing than to do so in the U.S., Warner explains. But once the U.S. catch disappears into other countries, it can be mixed in with salmon from around the world, not all of which is caught in legal, well-managed fisheries.

"Who knows in this black box of processing how much of our U.S., wild-caught salmon comes back," says Warner. Most of our salmon is properly labeled when it goes overseas, but then it's stripped of its species identity and true origin. Most of what we get back is called "salmon fillet."

This kind of seafood fraud can have serious economic consequences, says



SALMON MISLABELING RATES FOR 4 MAJOR AREAS

43 percent of the salmon samples tested were mislabeled.

69 percent of salmon sold as "wild salmon" is actually farmed salmon.

Overall, diners were *five times* more likely to be misled in restaurants than in grocery stores.

* Includes Virginia Beach, Norfolk, Newport News, Williamsburg, Richmond and Fredericksburg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Beth Lowell, senior campaign director at Oceana. "Not only are consumers getting ripped off, but responsible U.S. fishermen are being cheated when fraudulent products lower the price for their hard-won catch."

What's In a Name?

The salmon study, conducted during the winter of 2013 to 2014, was an extension of a national seafood fraud report released in 2013 that found a third of the seafood sampled was mislabeled.

About eight percent of the salmon tested in the national report didn't match its label. A relatively low amount compared to 87 percent of snapper and 59 percent of tuna. But salmon were largely in-season during the broader seafood fraud study. Oceana wanted to see what happened to mislabeling rates when salmon were out of season.

Government guidelines are inconsistent and vague when it comes to naming seafood. So Oceana scientists used the more conservative guideline while conducting their salmon mislabeling study. They obtained 82 samples from restaurants, larger grocery stores and smaller markets, and concentrated on salmon labeled "wild," "Pacific," "Alaska," or that had a species-specific name like sockeye.

A Fix For the Future

Overall, 23 percent of the winter salmon samples were mislabeled compared with eight percent of in-season samples. The worst offenders were Virginia restaurants, where 89 percent of samples — the highest rate found in the off-season study — were mislabeled.

The lowest mislabeling rates, regardless of season, were actually in large grocery stores, says Warner. This could be because salmon are one of the few types of fish that are marketed under a species-specific name, like sockeye, in large grocery stores. These stores are also required by law to provide information on the country of origin and whether the salmon is wild or farmed.

This problem won't be fixed without rules that require traceability for fish from the time it's caught until it lands on someone's plate, Warner says. Right now, "there's no requirement that key information follows that fish through that whole supply chain," she says. And unfortunately, newly proposed rules to cut down on illegal, unreported and unregulated (IUU) fishing, as well as seafood fraud, don't include salmon.

Those rules, proposed by the Presidential Task Force on Combating IUU Fishing and Seafood Fraud, would require traceability for certain "at risk" species from the fishing vessel or farm to their first point of entry into U.S. commerce. While that's a step in the right direction, Oceana argues that the only way to stop IUU fishing and seafood fraud is to require full chain traceability for all seafood — a record of every step a fish fillet made on its journey from the ocean to our shopping cart.

© Oceana/Jenn Hueting


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© Oceana/Jenn Hueting

Left page: There are a myriad of ways to prepare and cook salmon. Right page (top to bottom): A fish tagged as salmon awaiting purchase in a fish market; Salmon fillet rests on a bed of ice; These seafood samples are ready for testing.

The sun sets on fishing boats off the coast of Balearic Island, Spain.

© Oceana/Enrique Talledo

WE'RE CATCHING A LOT MORE FISH THAN WE THOUGHT

A TEAM OF SCIENTISTS DIG UP THE DIRT ON WHY CATCH TOTALS FOR FISHERIES WORLDWIDE DON'T ADD UP.

BY LAURA LACY

For more than a decade, a team of scientific sleuths traveled the globe, diving into dusty archives and unearthing new clues to reveal a clearer picture of how much the world's fishermen catch. The result? We may have been underestimating the size of that catch — and the impact of fishing — by a very large amount.

Led by Oceana board member Daniel Pauly, researchers with the Sea Around Us initiative, based at the University of British Columbia in Vancouver, embarked on a mission to improve catch estimates from 1950 to 2010. Accurate catch estimates are integral to monitoring the health of fisheries. Long considered the official record, an annual version of catch data has been published by the U.N. Food and Agriculture Organization (FAO) using statistics reported by member countries. The research conducted by the Sea Around Us indicates, however, that these numbers have been significantly underreported.

"We have extracted historically far more than we've thought," Pauly says. The good news? This means the oceans contribute even more to the food security of people worldwide than we had imagined. The bad news? The research, presented by Pauly and co-author Dirk Zeller in the January issue of Nature Communications, shows a significant decline in the oceans' fish catches. While the FAO data shows a decline of 0.4 million tons per year (a rate slight enough that it could be mistakenly labeled as stable), the new research shows a decline 3 times faster at 1.2 million tons per year.

WHY THE NUMBERS DON'T ADD UP

The discrepancy between the FAO's data and the data recorded by the Sea Around Us results from statistics that are virtually invisible in the reports countries submit to the FAO. For instance, because countries are generally reporting landings of targeted species, they don't include discarded bycatch. If a fisherman catches a pound of shrimp, Pauly explains, they've probably dumped five to 10 pounds of fish in the process. Bycatch, or non-targeted species caught during commercial fishing, is discarded "in enormous quantities — about 10 million tons a year," Pauly says. But those numbers are not included in the official statistics sent to the FAO.

Additionally, the catches of smaller-scale fishing activities are often ignored. Nothing caught within U.S. state waters (within three miles of the coast) is part of the national data sent to the FAO. Only one country, Finland, included numbers from recreational fishing in their reports to the FAO.

Subsistence catch, or fish caught — often by women — to feed one's family, is also missing from the official record. Yet in regions such as the South Pacific, this contribution can be quite high.

"In some island countries, the subsistence catch from women was in fact larger than the commercial catch," says Pauly. "It looks like it doesn't matter, these women walking across the reef catching octopus and little fish, but it piles up. Very often it exceeds the catch of men."

Finally, many countries don't supply the FAO with data about artisanal catch, or commercially sold fish caught by smaller boats using a variety of gear, as opposed to larger industrial operations.

DOING THE DETECTIVE WORK

Two hurdles have prevented these data from being questioned in the past, Pauly explains. First, doubts persisted that researchers could more accurately estimate catch data than member countries themselves. Second, there was a perception that data for the smaller-scale fishing activities did not exist. Not so, Pauly says.

"What the countries send to the FAO is not necessarily all the information they have," he says. "You can find information on every sector in every country, but you have to search. You have to do detective work."

About 400 hundred people — 100 researchers from the Sea Around Us and 300 researchers in the 200 countries and territories studied — collaborated on this detective work. They relied on local knowledge and a healthy dose of creativity to identify the "shadows" that fishing activities cast, and used those clues to reconstruct educated estimates for decades of catch data.

Two women selling seafood at a sidewalk fish market in Batangas, Philippines.

© Oceana/Jenn Hueting

Some of the sources they turned to included old fishery files, journal articles and academic literature, the records of maritime authorities and other industries tangentially related to fishing activity, interviews with fishermen and even old aerial photos that gave researchers insight into the number of fishing boats in the water.

A Bahamian Ph.D. student who worked on the project turned to the tourism industry for clues. She asked resorts such as Atlantis where they sourced their seafood to find out how much they purchased from local artisanal fishermen — data that would not have shown up on the report submitted to the FAO.

She then combined that number with tourism data going back to 1950 to infer how much fish has been sold in that sector without being reported, Pauly says. This provided a much more informed picture of the amount of fish being taken from the waters of her country.

"If you reconstruct an estimate from the 1950s or the 1970s, it is not going to be 100 percent correct," Pauly continues. "But it is a better estimate than the estimate of 'zero' that results from not including it."

IF A FISHERMAN CATCHES A POUND OF SHRIMP, PAULY EXPLAINS, THEY'VE PROBABLY DUMPED FIVE TO 10 POUNDS OF FISH IN THE PROCESS.

DATA FROM THE PAST HELPING THE OCEANS' FUTURE

Looking forward, Pauly advises that we should use this data to protect the future of fish populations. He says establishing protected areas is important so that species are not lost. Furthermore, he recommends that countries fish less and set low quotas to allow declining stocks to rebuild, especially since these new numbers suggest that the oceans' food supply means more to people worldwide than we've ever known.

Stock rebuilding is even more important now because it turns out we can lose a lot more than we thought, he says. "It's worth doing a good job."


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NEW ZEALAND
RED ROCK LOBSTER

Slathered in butter, paired with a cream sauce or bobbing in bisque, lobster is the star of many decadent recipes around the world. Unfortunately, that means fishing pressures on this crustacean can be quite high. Red rock lobsters throughout New Zealand were hammered for years until policy changes in 1990 enabled this animal to make a comeback. In fact, red rock lobster is one of New Zealand's most lucrative fisheries, valued at NZ$770 million in 2009 (the most current year for which a figure is available).

Some local areas — like the Canterbury to Marlborough regions on New Zealand's South Island — now harbor especially healthy populations and thriving lobster fisheries.

It was quite a different picture throughout the 1980s though. Lobstermen were putting more and more effort into catching what they could from a dwindling rock lobster population.

Management techniques, like minimum legal sizes, area closures and bans on taking females with eggs, weren't able to stem population declines.

It wasn't until a few years after April 1, 1990, when officials put a cap on the total amount of red rock lobsters fishermen could catch in a given year, that the crustaceans started making a comeback. Gear restrictions — like requiring escape hatches in lobster pots for undersized individuals — also helped. For lobsters in the Canterbury and Marlborough regions, their populations started taking off by 1993, reaching record highs in 2009 and 2010.

The resurgence of these long-lived crustaceans means there are more of them along New Zealand's rocky reefs, their favored habitat: Bad news for the lobster's prey, like mollusks and smaller crustaceans, but good news for us.


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SPECIES
Jasus edwardsii

LOCATION
In New Zealand they occur around the North and South Islands, Stewart Island and the Chatham Islands. They're also found throughout western and southern Australia and Tasmania.

GEAR TYPE
Lobster pots

THE END RESULT?
A properly managed fishery means more lobster in the ocean as well as on our plates.


© Oceana/Juan Cuetos

Daniel Pauly is a Professor of Fisheries at the Fisheries Centre of the University of British Columbia, the Principal Investigator of the Sea Around Us Project and a member of the Board of Oceana.

Do People Really Eat Jellyfish?

Jellyfish as food may sound incongruous or even disgusting to some, but it does not matter: people eat these invertebrates. What they put in their mouths, however, is not the slimy, watery goo our imagination conjures when we see live jellyfish in the ocean, in a public aquarium or stranded on a beach.

Jellyfish are easy to catch — just scoop them from the water. But once caught, they must be quickly processed: that is, soaked in a mixture of salt and alum (otherwise known as potassium aluminum sulfate), which sucks excess water from the jellyfish and firms up their bodies. As a result, the water content of jellyfish is reduced from about 98 percent to about 80 percent — about the same water content as fresh vegetables or fresh finfish. Indeed, processed jellyfish are quite crunchy. Given that they are essentially tasteless, jellyfish can thus be served like noodles to accompany another dish, or sliced into chunks to be dipped in some sauce.

About 1 million tonnes of jellyfish (fresh weight) are caught annually, mostly in Asia (China catches about 50 percent of the total), but increasingly in places like the Gulf of California in Mexico. The Food and Agriculture Organization of the United Nations reports much lower catches, but then it tends to underestimate the catches of nearly all global fisheries (see page 10). The overwhelming part of the non-Chinese catch is exported to China for human consumption, where they are considered a delicacy. Japan, Taiwan and Thailand also have high consumption rates for jellyfish. Consumption is likely to spread globally, if only because eating jellyfish won't make you fat.

People use jellyfish for other things, including as filler in animal feed for finfish and shellfish, as fertilizers, as emulsifiers for the food industry and in various medical agents ranging from anticoagulants to collagen supplements.

Some think that the increasing consumption and utilization of jellyfish by humans could slow down increases in jellyfish populations as reported from most of the world's marine ecosystems[1]. But this is not likely. This is because edible jellyfish (i.e., those with relatively firm bodies, such as the cannonball jellyfish) are only a small subset of the many species that are now proliferating throughout the world's coastal waters, clogging up the intake pipes of power and desalination plants, scaring tourists away from Mediterranean beaches, killing the occasional swimmer in Australia and generally making a nuisance of themselves.

But then, people have created the conditions in marine ecosystems that give jellyfish an advantage over their competitors. This has been driven by the decimation of previously huge populations of leatherback turtles and of large fishes that feed nearly exclusively or predominately on jellyfish. Also, the construction of commercial docks, marinas and other coastal installations introduced the hard, concrete surfaces that jellyfish larvae need to settle on to produce new jellyfish. Either way, there are jellyfish in our future. We might as well eat some.

[1]Brotz, L, W.W.L. Cheung, K. Kleisner, E. Pakhomov and D. Pauly. 2012. Increasing jellyfish populations: trends in Large Marine Ecosystems. Hydrobiologia 690(1): 3-20

EVENTS

TED DANSON, KATE WALSH & SAM WATERSTON JOINED COASTAL LEADERS IN WASHINGTON TO URGE PRESIDENT OBAMA TO ABANDON ATLANTIC DRILLING

In late January, Ted Danson, Kate Walsh and Sam Waterston joined approximately 75 coastal leaders, hailing from Delaware to Florida, in Washington, D.C. to urge President Obama to abandon his plan to open the Atlantic Ocean to industrial offshore drilling for the first time in U.S. history.

Oceana's Coastal Voices Summit united Atlantic leaders against offshore drilling and seismic airgun blasting and celebrated more than 100 East Coast municipalities standing up to protect our coast from Big Oil. The events took place as the Obama administration prepares to release its updated proposals for these activities in the next few weeks.

More than 105 East Coast municipalities, 101 Members of Congress, more than 700 state and local elected officials and roughly 1,100 business interests have already publicly opposed offshore drilling and/or seismic airgun blasting, citing threats to marine life, coastal communities and local economies. Along the Atlantic coast, nearly 1.4 million jobs and over $95 billion in gross domestic product rely on healthy ocean ecosystems, mainly through fishing, tourism and recreation.

Left Page (clockwise): Kate Walsh takes a selfie while visiting Congress; Claire Douglass, State Representative Pricey Harrison, Nancy Pyne; CEO Andrew Sharpless; Mayor Johnny Miller of Fernandina Beach, Florida and Hunter Miller; Senator Sheldon Whitehouse of Rhode Island.

Right Page (top to bottom): Jackie Savitz with coastal leaders; Board members Ted Danson and Sam Waterston with Jackie Savitz and Kate Walsh; Jackie Savitz and audience at Coastal Voices Summit; Matt Price, Laura Wood Habr, and Frank Knapp

KATE WALSH: A PRACTICE OF SUPPORT

© Oceana/Franz Mahr

As a native of Northern California, actress Kate Walsh spent a lot of time near the ocean. And despite a move to Arizona — where she attended college — and stints in Chicago and New York City, Walsh has never lost her love for the sea.

The award-winning actress started on stage and then moved to television and movies. Walsh is an accomplished comedienne, joining Chicago's Piven Theatre Workshop after college before moving on to New York City's Burning Man comedy troupe. Walsh then shifted from guest spots on "The Drew Carey Show" to joining the cast of television drama "Grey's Anatomy."

From there, she starred in "Private Practice" for six years before dipping into comedy again with "Bad Judge" in 2014. Walsh followed that with a notable role in the dramatic series, "Fargo." Her movie roles include "Under the Tuscan Sun," "Anchorman," "Kicking and Screaming" and "The Perks of Being a Wallflower."

Her ability to excel in a variety of roles — moving from comedy to drama to romance and back again — is reflected in the diversity of work Walsh takes on with Oceana. She first joined the organization in 2009 when she traveled to the U.S. Virgin Islands to film a public service announcement on saving sea turtles.

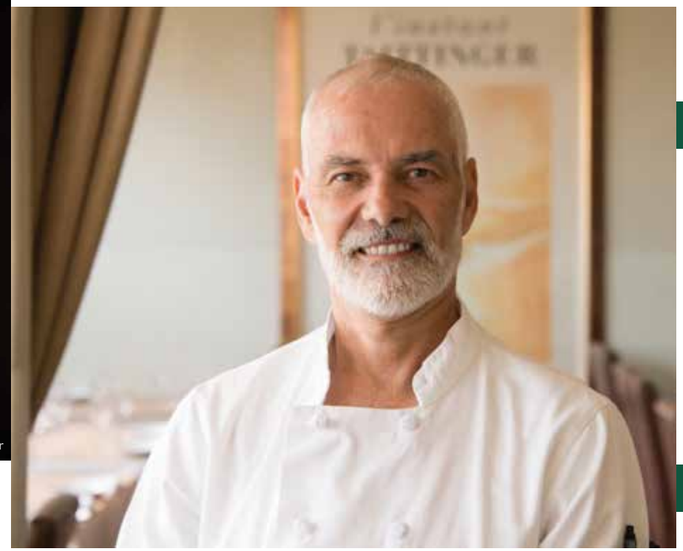
Walsh returned in 2011 for the Gulf of Mexico oil spill anniversary to speak out about the dangers of offshore oil drilling. She then went to Belize in 2012 to explore the world's second largest barrier reef and help Oceana in its fight to protect the valuable habitat.

Then, Walsh braved a historic snowstorm that struck the East Coast in 2016 to lend her support once again to Oceana's campaign to stop offshore oil drilling and seismic airgun blasting in the Atlantic Ocean.

"Instead of decreasing our dependence on fossil fuels, this government is now pushing to expand dirty and dangerous offshore drilling on the east coast," Walsh says. "They're proposing to put the entire Atlantic coast at risk."

She notes that efforts to drill offshore pop up every so often and it's important that people don't let their guard down. In a world with ever decreasing attention spans, it's easy to think that people will forget about the harm that drilling can do. "So, we gotta put up a stink," Walsh says.

TED WALTER'S GRILLED PICKLED HERRING WITH KIMCHEE, CITRUS AND MINT



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Classic French-trained chef Ted Walter has run his restaurant Passionfish, with his wife Cindy, since it opened in 1997. Sustainability is a way of life for the couple, and the mindset extends to the menu Ted prepares for his guests. Passionfish focuses on serving sustainable seafood and was the first certified "green restaurant" in Monterey County along California's central coast. Ted and Cindy's commitment to eating simple, sustainable and delicious food is reflected in the work they do for their community. Oceana co-sponsored a herring festival in Sausalito, California, in late January, and Ted contributed his time — and a recipe — to educating the public on how to prepare food that's good for their families as well as the environment.

INGREDIENTS

1 lb Herring, cleaned and boned
Mint leaves

PICKLING
1/2 cup Sake
1/2 cup Mirin
1/2 cup Shoyu
1 Meyer lemon

KIMCHEE
1 Napa cabbage
1 jicama
2 carrots
1 onion
4 garlic cloves
1 knob of ginger
1 serrano chile
1 knob of fresh turmeric

DIRECTIONS

Combine and bring to boil the sake, mirin and shoyu. Set aside to cool. Grate the zest of one meyer lemon, add to the cooled sauce.

Once the sauce is cool, marinate the fish for two to three hours in the refrigerator.

To make the kimchee, slice the Napa cabbage, jicama, carrots, onion, garlic, ginger, chile and turmeric. Make a brine of 1/4 cup sea salt with 4 cups of non-chlorinated water. Press the vegetables under the brine and weigh them down in a gallon mason jar or large container. Wrap cheesecloth around the opening. Let ferment at least 1 week and up to 6 months.

To finish the dish, grill the fish over a wood fire and place the fish on top of the kimchee to plate. Garnish with mint leaves. Enjoy!

Image Courtesy of Ted Walter

PARTING SHOT

A diver swims with sardines in Moalboal, Cebu. The area is part of Tañon Strait, the largest marine protected area in the Philippines

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Porites coral in the South Water Caye, Belize

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