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SALMON AGONISTES

Oceana's campaign to protect
Patagonia from salmon farming

ACID TEST

Coral reefs face
an uncertain future

PLUS

Former President Clinton, Sting
& Trudie Styler honored at the 2008
Partners Award Gala



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MAKING WAVES

Quota decision pushes bluefin tuna to the brink

In November, the International Commission for the Conservation of Atlantic Tuna (ICCAT) set a catch quota for eastern bluefin tuna that could condemn this highly vulnerable species to extinction.

By setting the catch quota for 2009 at 22,000 metric tons – 46 percent higher than ICCAT's own scientists recommended – ICCAT dealt a severe blow to the already struggling bluefin tuna population. A decreasing supply of bluefin coupled with increasing demand has led to skyrocketing prices and a lucrative black market for the prized sushi fish. In 2007, illegal fishing resulted in the catch of twice the allowed quota.

"ICCAT's credibility has been destroyed," said Xavier Pastor, Vice President for Oceana Europe. "Instead of preserving the bluefin tuna, they gave in to the fishing industry's short term economic interests."

An independent assessment commissioned by ICCAT, also revealed in November, noted that ICCAT was "widely regarded as an international disgrace," and recommended a moratorium on Atlantic and Mediterranean

bluefin fishing until illegal fishing could be ended.

Oceana had pushed for an immediate moratorium on all bluefin fishing until the dwindling population showed signs of resurgence. In addition, Oceana, together with other organizations and the regional government, proposed to permanently close the Balearic Islands, an important spawning area. Although the Spanish Parliament unanimously approved the proposal, it was later rejected by ICCAT.

"No one knows how much longer bluefin can survive under this kind of fishing pressure," said Mike Hirshfield, Chief Scientist of Oceana. "With ICCAT's decision, Oceana is going to have to redouble its efforts to save them."

In the summer of 2008, Oceana, in conjunction with the MarViva Foundation, conducted an expedition to study bluefin fishing and farming in the Mediterranean aboard the *MarViva Med*, including documenting illegal fishing techniques. The work contributed to the early closure of the 2008 fishing season.

Ranger discovers ancient corals

Oceana's research catamaran, *Ranger*, documented previously unseen marine life during its summer 2008 campaign, including thousand-year-old coral reefs that are critical to marine biodiversity.

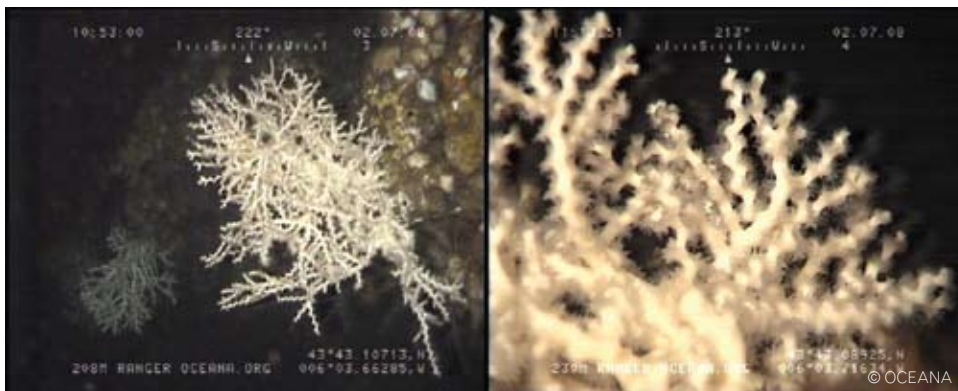
In a three-month campaign, *Ranger's* divers and a remote-operated vehicle explored the seafloor in the Bay of Biscay, a region of the Atlantic off Spain's northern coast.

One of the crew's most astonishing finds was the discovery of an extensive deepsea white coral forest covering a submarine canyon's walls off the coast of Asturias, Spain. These white corals comprise some of the most important marine ecosystems in Europe and

take centuries or longer to form. Because of their slow rate of growth, the corals are extremely vulnerable to destructive bottom trawling. Nearly 50 percent of Europe's deepsea white coral forests have already been destroyed.

In addition, *Ranger* documented sponges, corals and gorgonians in Galicia's estuaries. These habitats support a variety of marine life, including bottlenose dolphins, sea pens and kelp forests.

The United Nations Convention on Biological Diversity requires at least 10 percent of the ocean's surface to be protected by 2012. In Europe, less than .5 percent of ocean waters are protected.



Ranger documented colonies of white coral (*Madrepora oculata*) on a steep, rocky seabed off Spain's coast.

COVER PHOTO: A crew of Oceana divers and scientists documented the pristine waters of Patagonia in November. Read more on pages 10-11. © Eduardo Sorensen

Spain agrees to protect sharks

A top official from Europe's largest fishing nation has committed to the preservation of shark species after meeting with Oceana.

Elena Espinosa, Spain's Minister of Environment and Fisheries, met with Oceana's Xavier Pastor and Ricardo Aguilar in October. During the meeting, Espinosa committed to proposing a prohibition on catching pelagic shark species, with the exception of shortfin mako and blue sharks, for which she expressed willingness to establish science-based catch quotas.

In addition, Espinosa expressed interest in ending the practice of separating shark fins and bodies at sea. Shark finning – the act of removing shark fins at sea and dumping the shark bodies – is outlawed in Europe, but ships often bring in shark fins and bodies already separated, complicating inspections and allowing

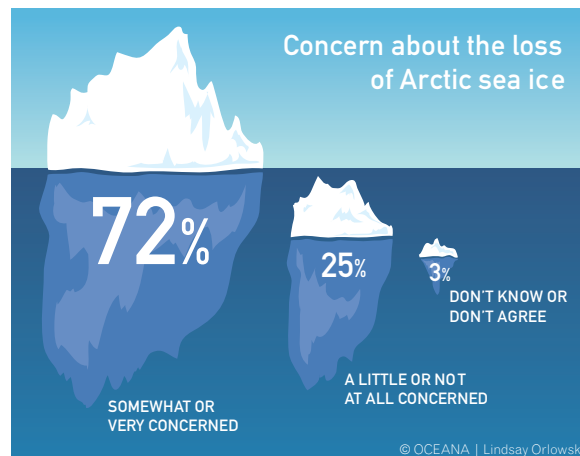
fishing companies to evade conservation measures. Spain is Europe's largest exporter of shark fins to China, where they are sold as shark fin soup.

"We have confidence in the agreements attained between Oceana and the Minister," said Pastor, Vice President for Oceana Europe. "Spain, whose fleet accounts for half of all European Union shark catches, could become a driving force in shark conservation with the measures announced by Elena Espinosa. This would guarantee the Spanish fleet pursues sustainable fisheries for blue and mako sharks, the two main species caught by the fleet."

According to the International Union for the Conservation of Nature, 42 percent of Mediterranean shark and ray species are threatened with extinction. Overfishing is the main culprit for the animals' decline.

Americans voice concern about Arctic drilling, melting ice

A survey commissioned by Oceana showed that many Americans are concerned about two pressing issues facing the Arctic: global warming and oil drilling. Two-thirds of the 1,100 Americans surveyed in western states said they were "very" or "somewhat" concerned about the risks of offshore drilling in the Arctic Ocean. Meanwhile, 72 percent expressed concern about melting sea ice as a result of global warming. To find all of the poll results, visit Oceana.org/newsletter.



New report highlights dangers to coral reefs

Coral reefs face an uncertain future if the world's nations don't dramatically cut carbon dioxide emissions, a new report from Oceana shows.

In *Acid Test: Can We Save Our Oceans From CO₂?* Oceana warns that coral reefs will lose the ability to grow as early as 2030 as carbon dioxide causes the oceans' waters to acidify and become increasingly inhospitable to coral growth. By the end of this century, most reefs could be reduced to rubble, causing some 25 percent of the world's marine wildlife to lose its habitat and feeding grounds.

"Ocean acidification has the strong possibility of drastically transforming our oceans into less diverse, less vibrant places," said Ellycia Harrould-Kolieb, lead author of the report. "Without immediate action, corals will shrink rapidly, and we won't recognize the oceans

as we know them today."

Atmospheric carbon dioxide levels have risen since the Industrial Revolution, and are now at 385 parts per million (ppm) and rising. To preserve coral reefs, *Acid Test* recommends an atmospheric CO₂ level of 350 ppm, which would require cutting global CO₂ emissions by 85 percent below 2000 levels by 2050.

"The science clearly states that corals are at risk of extinction," said Harrould-Kolieb. "Cutting emissions has to start now if we are to have hope of saving the world's corals."

To read the report, visit Oceana.org/climate. Learn more about the risks facing coral reefs in an interview with renowned corals scientist J.E.N. Veron on page five of this newsletter.

NEARLY 30 PERCENT OF ALL COMMERCIAL FISHERIES IN THE WORLD HAVE NOW GONE THE WAY OF LEHMAN BROTHERS.



The word “collapse” appears in nearly every thoughtful report on the financial crisis of 2008, and it's also a common metaphor in the scientific reports on fishery depletion. It's accurate in both cases because the notion that you can borrow more than you can afford, or spend more than you earn, inevitably produces a sudden and abrupt change when the money runs out.

In personal financial terms, if you live off the interest and dividends on your investments, you can sustain that forever. But if you spend down your principal, you are on a path to going broke. In the fishery context, the notion that you can catch and kill very high levels of wild fish each year eventually produces an empty ocean.

The cod fishery off the eastern coast of Canada has never come back. Lehman Brothers isn't coming back either.

Part of the reason the investment banks failed is because they had taken on very high levels of risk. Until several years ago, this risky behavior was forbidden by the Securities and Exchange Commission. Several

years ago, the SEC caved to pressure from the banks and permitted them to leverage to the maximum.

In the fishery context, the catch quotas for commercial fishing are set by the government fishery managers. They are pressured hard by the commercial fishing companies to set quotas in excess of those recommended by independent scientists. Far too often, just like the SEC, the government fishery managers submit, and allow the quotas to be set at levels that are very risky for the long-term health of our oceans. Nearly 30 percent of all commercial fisheries in the world have now gone the way of Lehman Brothers.

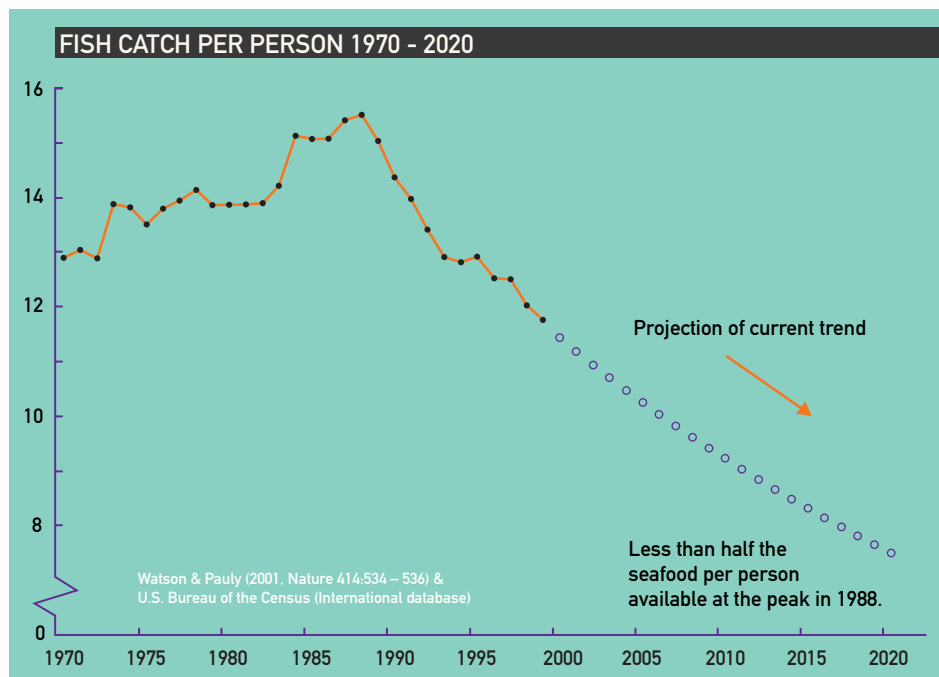
For decades, the commercial fish market in Manhattan was located on Fulton Street near the East River, not too far from Wall Street. And just as the crisis of confidence that started in Wall Street has created problems for businesses and homeowners all over the world, the actions of irresponsible commercial fishing companies will hurt people who never come near a wholesale fish market.

A billion people around the world turn to seafood as their primary source of animal protein. Probably 200 million livelihoods depend upon an abundant ocean. And there are countless coastal towns, large and small, which will become ghost towns if the seas are mined out.

One hopes that the bailout of the sinking Wall Street ship works to keep the world's economy above water. At this very moment, another multi-billion dollar asset is in desperate need of attention before it also utterly collapses – the once incredibly abundant and productive ocean.

Sincerely,

Andrew Sharpless
Andrew Sharpless
CEO, Oceana



J.E.N. Veron

J.E.N. Veron spent a career studying corals reefs as the chief scientist at the Australian Institute of Marine Science. Two years ago, he resigned in order to concentrate on the effects of climate change on coral reefs. As the ocean absorbs more carbon dioxide, the water acidifies, making it difficult for corals – home to 25 percent of marine wildlife – to grow. He now devotes himself to educating the public about the coming crisis of ocean acidification, and spoke with Oceana editor Suzannah Evans about his new book, *A Reef in Time: The Great Barrier Reef From Beginning to End*.

Can you explain what increased carbon dioxide does to coral reefs?

When carbon dioxide dissolves in the ocean surface, it alters the ocean chemistry. It attacks the buffers that keep the oceans at a very constant alkaline condition and allow organisms such as corals to build their skeletons from calcium carbonate. When the buffers change and the oceans become ever so slightly acidified, corals can no longer build their skeletons and coral reefs become erosional. This has happened five times in the past, and the obvious fear is it's going to happen in the immediate future all over again.

Are we already seeing coral reefs suffering from acidification?

Oh yes. Where you've got poor water circulation, you can have large areas of acidified ocean. I've photographed coral reefs in those conditions. They are just rubble with bacterial slime.

What kind of oceans would we have if we didn't have coral reefs?

If the oceans changed to the extent that coral reefs could no longer grow, the plankton, which acts as a biological pump for pulling carbon dioxide out of the atmosphere, won't work either. Krill will not develop in the Southern Ocean. Krill are the key component of just about all food chains in the Southern Ocean. And then we have the effects of acidification spreading out all through the oceans.

Is that the worst case scenario – or is there something even worse?

The worst case scenario is when ocean acidification kicks in. There will be no refuges then, there will be

nowhere that corals will be able to grow. By 2030, or even 2020, we'll have passed the point of no return, so this is incredibly serious. We are looking down the barrel of a big gun and we are seeing the end of the Great Barrier Reef.

What can be done, and do you feel at all hopeful?

I am hopeful because humans are very good at moving en masse when they really understand that a crisis of this proportion is upon us. The actual cure for carbon dioxide is pretty easy, we already have the technology; we can make it happen. Governments will act as long as they believe the people are behind them.

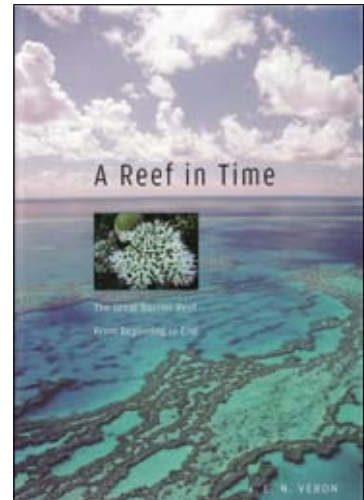
I take it you're an avid diver. What's the most amazing thing you've ever seen?

So many amazing things. Great big monstrous things. Aboriginal fish traps found ten meters under the surface. Caves where aborigines once lived. Really big whale sharks. Being sounded out by humpback whales is the most terrifying thing – the blast of sound they use to work out who the diver is is quite incredible.

It's very sad that young people today will not see, and have no chance of seeing, what I've seen. It makes me enormously sad. I have two young children, they will never see what I've seen. No one will.

Well, that's a sad note to end this on.

It is a sad note. But we have to keep hope going. I think there is a lot of hope. It is in the publications like [Oceana's report] *Acid Test*, and I hope my book. My book is having an impact in Australia, it has turned the hearts and minds of a lot of people. So, it works. We have to have a lot more such things and we have to have them quickly. ■



© David Littschwager | National Geographic Image Collection

A sea snail shell dissolved in acidified water demonstrates how ocean acidification makes it difficult for many ocean creatures, including corals, to survive.

ACIDIFICATION REPORT:

<http://www.oceana.org/climate/solutions/oceana/acidtest/>



Around 60 days after the mother turtle lumbers ashore in a trance-like state to lay her eggs, her hatchlings will make a break for the sea any time after sunset and before sunrise. Sometimes it happens conveniently after supper and before “The Colbert Report,” but it could be at 3 a.m. Sitting on the beach next to a loggerhead nest, eyelids drooping, I decided to take this opportunity to practice patience.

Maureen Dewire, the cheerful senior naturalist at the Bald Head Island Conservancy (BHIC), had shepherded me to nest 89 (out of 104 this

year), which she said was my best chance to see hatchlings. The bowl-shaped depression in the sand indicated that the still-buried turtles were out of their shells, pushing upwards with their flippers. The BHIC is one of a handful of programs in the southeastern United States that holds all-night beach patrols from mid-May to mid-August, and has collected sea turtle data since 1980.

Aside from foxes and light pollution, Bald Head is a good place to be a hatchling or a nesting mother. “There are no big high rises, no condos,



PILGRIMAGE TO THE SEA

A trip to one of America's best sites for spotting sea turtle hatchlings

By Emily Fisher

On my first night on Bald Head Island, North Carolina in mid-September, I learned a valuable lesson. Baby sea turtles, like their human counterparts, arrive on their own time and nobody else's.

no roads running parallel to the beach and no ATVs," Dewire said. "We are really fortunate not to have to deal with those problems."

On Bald Head Beach under a bright moon, the only immediate obstacle for the hatchlings was low tide. The ten yards from the nest's perch on the dune ridge to the breaking surf seemed far for a palm-sized sea turtle to go. The crowd of sea turtle devotees chatted about their expectations, keeping one eye on the nest, which lay conspicuously still. At midnight, there was still no sign of the turtles, and I had a feeling this

wasn't the night. I headed home to bed, hoping they would stay buried until tomorrow.



Some sea turtle nests never do hatch. The next morning at dawn, I watched as two volunteers excavated more than 100 dead loggerhead hatchlings from a nest that was washed over by stormy surf. In silence, they separated the turtles into piles: hatched dead, unhatched dead

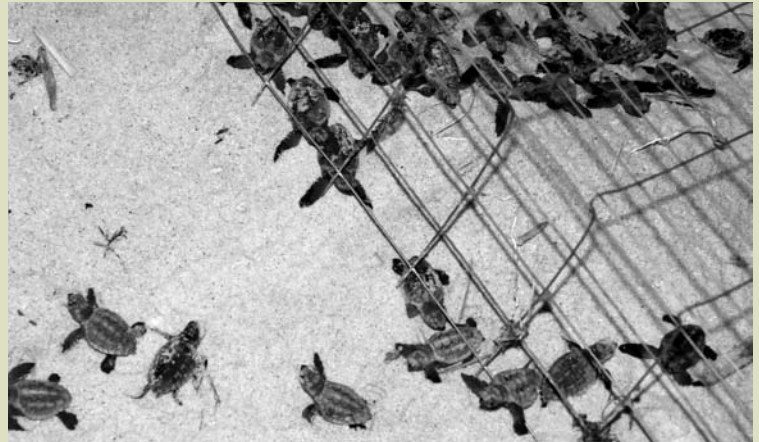
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Photos by Cory Wilson

TOP LEFT: On the Bald Head Island beach, wire cages protect loggerhead nests from predators such as foxes.

TOP RIGHT: Volunteers from the Bald Head Island Conservancy excavate a loggerhead nest that failed to hatch.

BOTTOM LEFT: An excavated loggerhead hatchling that didn't survive, most likely due to storm overwash.



TOP LEFT: After a nest hatches, volunteers dig up the cage that protected the eggs from predators such as foxes.

BOTTOM LEFT: The author waits and watches for loggerhead nest 89 to hatch.

RIGHT: Around 11 p.m., loggerhead hatchlings pour out of nest 89 in a "full boil."

OCEANA'S SAVE SEA TURTLES CAMPAIGN IS WORKING to get western North Atlantic loggerhead sea turtles uplisted from "threatened" to "endangered" under the Endangered Species Act. In response to an Oceana petition, the National Marine Fisheries Service is conducting a detailed review of the species to determine if it requires uplisting. The agency also took action to reduce loggerhead bycatch in the scallop fishery. "The action is not nearly enough but it is a good first step," said Elizabeth Griffin, a marine scientist for Oceana. The scallop fishing industry recently filed a lawsuit over the new requirements.

In addition, the campaign works to reduce sea turtle deaths due to fishing gear like trawls and longlines. For more on the campaign, visit <http://oceana.org/sea-turtles>.

<< *continued*

and partially hatched dead, or “pipped.” They counted each pile, tossed the unhatched and pipped turtles back into the sand nest and then carried the hatched dead to the water, releasing them into the waves.

As climate change warms the oceans, tropical storms and hurricanes are likely to become more intense, which could increase the risk of drowning for sea turtle nests like this one. This season, the conservancy lost 13 nests to tropical storm Hanna.

Global warming has other consequences for sea turtles as well. Sea turtle gender is determined

At last, a tiny black head peeked through the sand, and then a flipper appeared.

by the temperature at which the turtles incubate; cooler sand means males, warmer means females. The beaches in Florida hatch primarily female turtles. As the planet warms, the N.C. population will become even more critical because its cool sands will hatch a larger portion of the male loggerheads in the Atlantic.

As Jean Beasley, who runs a sea turtle rescue and rehabilitation center on Topsail Island, N.C., put it, “They’ve survived millions of years, but they can’t survive what we are doing to the planet today.”

Loggerheads face even more challenges as adults. While the turtles have been protected as a threatened species for decades, their numbers continue to decline, primarily due to fishing gear that kills turtles incidentally as bycatch and coastal development on nesting beaches. All of the nesting populations along the U.S. Atlantic coast are experiencing significant declines. In Florida, nesting has declined more than 40 percent in the past decade.



Later on, it was time to check in with loggerhead nest 89 again. By 7 p.m., a few dozen spectators had gathered. Within an hour, the sand began to shift, or “simmer,” a good sign that before too

long, we’d see all the turtles clamber out of the nest at once – a “full boil.”

At last, a tiny black head peeked through the sand, and then a flipper appeared. Amid gasps from the crowd, one miniature sea turtle forced its way out of its sand womb. Busting through the protective wire cage like a fugitive, it toddled with purpose down the sand runway smoothed out a day earlier by volunteers. Dozens of its siblings followed suit – a mad dash on flippers.




As we watched the turtles’ quick pilgrimage to the sea – the whole thing lasted fewer than 20 minutes – I wondered if even one of these hatchlings would survive to adulthood. Fishing gear like nets, dredges and longlines, boat propellers and plastic garbage mistaken for food add up to a hazardous environment: A baby sea turtle has less than a one percent chance of surviving to maturity.

“You see the tiny hatchling hit the ocean and you say, ‘Are you really gonna survive out there?’” Dewire said. “You do as much as you can on the beach and hope they make it on their own. It can be a perilous feeling.”

Enter Oceana. In sea turtle conservation, if this particular beach is in the Bald Head Island Conservancy’s jurisdiction, then the Atlantic Ocean, it appears, is Oceana’s. With the hatchlings in the water at last, the torch was passed to us. ■

Emily Fisher is Oceana’s online editor. Read her five-part series from Bald Head Island and see photos and video at <http://community.oceana.org/week-sea-turtles>.

IN 2009, OCEANA’S SAVE SEA TURTLES campaign will continue working with Congress on the United States’ first comprehensive sea turtle legislation. The Sea Turtle Protection Act would provide expansive protection for sea turtles in U.S. waters by creating a Sea Turtle Commission that will oversee the survival and recovery of sea turtle populations. The legislation would aim to:

-  **Recover sea turtle populations by 2040 and maintain flourishing populations thereafter.**
-  **Reduce sea turtle bycatch.**
-  **Designate protected sea turtle habitat areas.**



SEA TURTLE HOSPITAL:
At the Sea Turtle Rescue and Rehabilitation Center on Topsail Island, NC, Jean Beasley admits sea turtles that are most commonly injured by boat strikes and fishing gear. The hospital currently houses three species of sea turtles – loggerhead, green, and Kemp’s ridley.

TOP: An endangered Kemp’s ridley sea turtle that swallowed a large fishing hook gazes at its own X-ray.

BOTTOM: In the warehouse-turned-hospital ward, Beasley discusses the threats facing sea turtles in North Carolina.



© OCEANA | Eduardo Sorensen

TROUBLE IN PARADISE

Unsanitary conditions and rampant antibiotic use threaten Chile's salmon aquaculture industry – and one of the world's most beautiful places

By Suzannah Evans



© OCEANA | Eduardo Sorensen

In hundreds of underwater cages off the serrated coast of Chile, much of the world's farmed salmon gets its start: bumping against siblings, eating processed fish pellets, fattening for weeks until workers haul them ashore, bound for dinner plates around the world.

Chile quickly established itself as a major producer of farmed salmon in the last decade, growing 25 percent a year between 2003 and 2006. Its biggest customer is the United States, which purchases around 77 percent of Chile's fresh salmon exports.

But in the past year, Chile's salmon aquaculture industry has been rocked by disease, highlighting the need for better management of the world's second largest producer of farmed salmon before it expands into Patagonia, potentially soiling the pristine fjords.

In 2008, an outbreak of infectious salmon anemia (ISA) dealt a blow to the rapidly expanding industry. This highly contagious virus is deadly to fish. News of the outbreak worried consumers worldwide, and the major U.S. grocery chain Safeway ended

purchases of salmon from Marine Harvest, the largest aquaculture company in Chile.

"Farmed salmon are susceptible to disease due to the cramped conditions they live in," said Cristián Gutiérrez, a campaigner in Oceana's Santiago office. "Chilean salmon are packed too tightly in pens, about 55 pounds of fish per cubic meter on average, making it easy for disease to spread both to the farmed fish and the native wild fish."

In an effort to maintain density while staying off disease, Chilean salmon farmers pump their fish full of antibiotics at a rate of 300 times the amount used in Norway, the world's largest salmon producer. One class of antibiotics, known as quinolones, is not approved for use in animals in the United States, despite the fact that most of the fish are headed there.

The World Health Organization recommends that quinolones be used for treatment only in humans because widespread use of the potent antibiotics could lead to bacterial resistance, therefore weakening one of our strongest defenses against disease. One well-known quinolone, Cipro, was used to treat victims of anthrax attacks in the United States in 2001.

"The rampant use of antibiotics, quinolones in particular, in Chilean salmon is irresponsible on a global scale," said Alex Muñoz, Vice President for Oceana in South America. "Norway has already demonstrated that more responsible farming with lower antibiotic rates is possible. Chile must step up its regulations."

Led by Muñoz, Oceana is working with the Chilean government to end the excessive use of antibiotics in salmon. Oceana has already succeeded in persuading the government to consider severely limiting antibiotics, prohibiting their prophylactic use on salmon aquaculture, increasing management transparency and reducing the number of salmon per pen.

But salmon aquaculture still portends other environmental challenges for Chilean waters.

Because salmon are carnivorous fish, farming them in high density puts significant pressure on wild fish stocks. It can take up to 10

pounds of wild fish to produce one pound of farmed salmon. These wild fish suffer from overfishing and, removed from the food web, cannot feed their natural predators, such as sea lions, dolphins and whales.

Intense aquaculture also creates dead zones devoid of vegetation and other life due to the amount of fish food and feces dumped into the surrounding waters. And when farmed fish escape – and they do, at a rate of up to

CHILE'S RAPIDLY EXPANDING AQUACULTURE INDUSTRY HAS ALREADY SEVERELY POLLUTED AND INFESTED WATERS



© OCEANA | Cristián Gutiérrez

four million fish a year – they threaten wild fish populations through predation, competition for food, hybridization and disease.

Chile's rapidly expanding aquaculture industry has already severely polluted and infested waters in the Los Lagos region of the country. Having ruined ecosystems in that area, producers have set their sights farther south, to the fjords of Chile's famed Patagonia region.

"Oceana strongly opposes any southward expansion of the aquaculture industry until we get it cleaned up," Muñoz said. "Chile cannot afford to ruin Patagonia, one of the world's natural treasures." ■

THE DEEP, COLDWATER FJORDS OF Patagonia in southern Chile comprise a remote wilderness that appears more likely to host a migrating whale than a multinational industry. That could change, however, as Chile's troubled salmon aquaculture industry sets its sights on the area.

Caleta Tortel was accessible only by water and air until a road was built in 2003. The town of 500 residents was founded in the 1950s to harvest the surrounding cypress forests, and that legacy shows itself in the town's stilt houses and interlocking wooden walkways in the place of roads. Tortel sits between two of Patagonia's massive ice fields, comprising the largest reserves of fresh water in the world.

This pristine area's untouched biodiversity faces threats from the southward movement of Chile's aquaculture industry. Currently, the government is considering nearly tripling the area covered by salmon farms in the region to 30,000 acres, a move

that would increase pollution, threaten wild fish populations and hamper tourist opportunities.

In November, Oceana conducted an expedition to study the marine wildlife of Tortel and the surrounding fjords. The team of scientists and photographers documented the waters in a rare opportunity to observe an unspoiled ecosystem.

Oceana is working with the government of Chile and the people of Tortel to establish a marine protected area over 5.3 million acres to ensure the protection of this scientifically and culturally significant area.

TOP LEFT: Oceana's research vessel in Patagonia.

BOTTOM LEFT: Crowded salmon pens dot much of the coastline north of Patagonia.

THIS PAGE: Tortel, the site of a proposed marine protected area.



© Dahlhouse Productions | OCEANA



© John Shearer | WireImage



2008 Annual Partners Award Gala

At its sixth annual Partners Award Gala in October, Oceana honored Former President Bill Clinton along with Trudie Styler and Sting for their work to protect and conserve the planet for future generations.

The gala, which was sponsored by longtime Oceana supporter La Mer and held at the Pacific Palisades estate of Jena and Michael King, raised a record-setting \$1,075,000 for Oceana.

Former President Clinton launched the Clinton Climate Initiative in 2006, and works with 40 of the world's largest cities to create practical and measurable contributions to the fight against

climate change. Trudie Styler and Sting founded the Rainforest Foundation in 1989 to protect both the forests and the indigenous people who live there. The foundation works in 23 countries around the world.

Guests were treated to remarks by President Clinton and a surprise four-song performance by Sting, who was accompanied by Dustin Hoffman on piano for a song the actor had written. Guests included Ted Danson and Mary Steenburgen, Barbra Streisand and James Brolin, Pierce Brosnan and Keely Shaye Smith, Diane Keaton, Adrian Grenier, January Jones, Rosanna Arquette and others.



© Dahlhouse Productions | OCEANA



© John Shearer | WireImage



PHOTOS CLOCKWISE FROM LEFT: Former President Bill Clinton and Trudie Styler with awards; Sting and Dustin Hoffman performed; Oceana CEO Andrew Sharpless addressed the crowd; January Jones; Oceana chairman Keith Addis and wife Keri Selig; Sting and Barbra Streisand; Ted Danson, Mary Steenburgen and Oceana CEO Andrew Sharpless.



Andy Bevacqua

As chief scientist for La Mer's Max Huber Research labs, Andy Bevacqua has nearly 20 patents for his achievements in cosmetic chemistry. He has spent years working on the Miracle Broth in Crème de la Mer, which is made via bio-fermentation from sea kelp, vitamins and minerals, citrus oil, eucalyptus, wheat germ, alfalfa and sunflower. Bevacqua is the newest member of Oceana's Ocean Council.

WHAT DO YOU THINK IS THE MOST URGENT THREAT FACING THE OCEANS?

I used to think the biggest threat was pollution before I met Oceana people. But after spending time with Oceana, I think a bigger threat is overfishing and trawling. In the collaboration between La Mer and Oceana, I have come to understand that the only way we will get things done and make real change is if the three prongs – the government, NGOs, and industry – all work together. We all have a common goal. If anything happens to our oceans, it's going to have a negative effect on all of life on this planet.

La Mer uses an abundant Pacific sea kelp called *Macrocystis pyrifera* for the miracle broth, harvested sustainably from the quickly-regenerating top of the kelp forest.

OCEANA NEWS & EVENTS

Celebrity Surf Event September 28, 2008 Malibu, California

LEFT: Liza Richardson, Tom Shadyac, Eric Balfour, Sam Trammell, Veronica Kay Baker, Cameron Richardson, Chris Bruno and Spencer Grammer.

RIGHT: Olympic marathon swimmer Chloe Sutton.



On September 28, Oceana joined its surf partners Duke's Malibu, ValSurf, Malibu Magazine, Freedom Artists and Sicky Dicky for its Celebrity Free Surf, held in conjunction with the 2nd Annual Malibu Invitational Surf Competition, which benefitted Lyon Herron and honored Oceana. Former Oceana Chairman and current board member Beto Bedolfe served as "Chairman of the Surf Board" for the event.

Celebrities included Ocean Council member Kelsey Grammer, producers Brian Grazer ("Apollo 13,"

"Changeling") and Tom Shadyac ("Ace Ventura," "Bruce Almighty"), actors Eric Balfour ("24"), Sam Trammell ("True Blood"), Scott Caan ("Gone in Sixty Seconds"), Leonor Varela ("Cleopatra"), Spencer Grammer ("Greek"), Kyle Howard ("My Boys"), Chris Bruno ("Dead Zone"), Cameron Richardson ("Alvin and the Chipmunks") and John Savage ("Everwood").

In addition, Olympic swimmer Chloe Sutton, KCRW Radio DJ Liza Richardson and former pro surfer Veronica Kay Baker participated.

New lineup on Oceana's Board of Directors

In October, Oceana named Keith Addis as the new Chairman of its Board of Directors. Addis succeeds Herbert "Beto" Bedolfe III, who stepped aside after six years directing Oceana's birth and growth into a major organization. Bedolfe remains a board member.

"I've known Keith for over 20 years," said board member Ted Danson. "Not only is he a great friend, he is an amazing talent. He was instrumental in making American Oceans Campaign – in its later years – so successful. I am 100 percent confident that he will do great things for Oceana and the oceans."

Addis joined Oceana's Board of Directors when it merged with the American Oceans Campaign in 2001. Since then, he has been a vocal advocate for Oceana and shepherded the annual Partners Award Gala into a successful fundraiser and must-attend event in California. Addis is the co-founder of Industry Entertainment, a top management and production company.

"I'm honored to become Oceana's Chairman and to

succeed Beto Bedolfe, who deserves so much credit for Oceana's impressive growth and effectiveness," said Addis. "We're facing incredible challenges, but Oceana is becoming even more successful and influential in protecting our oceans."

Dr. Kristian Parker, who oversees the environmental program at the Oak Foundation, based in Geneva, succeeds Addis as Vice Chairman. James Sandler of the Sandler Foundation, of Oakland, Calif., takes the role of Treasurer, and Simon Sidamon-Eristoff, a lawyer with the tax-exempt organizations group at Kalbian Hagerty LLP in Washington, DC, remains Secretary of Oceana.

In addition, Oceana named Valarie Whiting as a new board member. With Julie Hill, Whiting created the inaugural SeaChange event, which raised more than \$800,000 for Oceana in one of the biggest environmental fundraisers ever held in Orange County, California.

"Valarie is a creative person and a real leader," said Andrew Sharpless, CEO of Oceana. "We can't wait to see what she will do next for the oceans."



Valarie L. Whiting



Keith Addis

READ MORE ABOUT OCEANA'S BOARD OF DIRECTORS:
<http://www.oceana.org/north-america/who-we-are/boards>

Tom Aikens

Tom Aikens has made a name for himself, literally, with his eponymous fine dining restaurant located in London's chic Chelsea district. But Aikens, who was once the youngest chef to earn two Michelin stars, wasn't satisfied with becoming another celebrity chef.

Inspired by his late father-in-law Sir Nicholas Nuttall, who founded the Bahamas Reef Environment Educational Foundation, this accomplished chef has determined to make sustainably-sourced food the centerpiece of his cuisine.

In his new book *Fish*, Aikens promotes sustainable seafood in 200 recipes based on seasonality and ecologically responsible harvesting. While researching the book, Aikens traveled to markets worldwide to seek out the best and most environmentally-friendly dishes.

"Always know the chain of custody of your fish," Aikens said. "I try to buy directly from the source, the fisherman, so you are guaranteed the fish's provenance."

FISH & CHIPS

THICK CUT CHIPS

Peel the potatoes and cut them into 1 cm square batons the length of the potato. Wash the starch off the potato with cold running water, place into a pan of slightly salted cold water and bring to a rapid boil. Chill them straight away in cold water to stop them cooking any further.

Dry them off well and plunge into the hot oil at 140°C to blanch for 2-3 minutes, then drain. Heat the oil back up to 180°C. Then plunge the chips back into the oil until they are golden brown (4-5 minutes), and season with sea salt.

You will only have problems with the frying if the oil is not hot enough, as they will not colour properly or go crispy; then they may become soggy.

When we cook the chips three times they will take on some of the water when they are blanched, which not only helps the fluffiness of the potato, but also helps the potato being crisp as opposed to soggy. After the chip has been blanched for the first time, they have started to cook from the inside. When the chip hits the oil for the second time, they are cooking instead of being blanched, so for the last fry they will be crispy.

FISH AND CHIP BATTER

400g high gluten bread flour

1.5 tsp salt

0.25 tsp white pepper

250ml Heineken

250ml Sparkling water

Place flour and salt into a bowl. Mix the rest of ingredients together and leave to stand for a good 10 minutes. Then make a well in the flour, pour in the liquid and whisk to a batter. Whisk very well in order

to avoid lumps. The beer batter is best used after 15-20 minutes. (If the batter is too thick, you can add more liquid – sparkling water and Heineken).

FOR THE DISH

4x100g fillets of Pacific halibut

50g flour

Place the halibut into the flour, then into the batter, and fry at 180°C.

TARTAR SAUCE

4 egg yolks

0.75g milled black pepper

10g English mustard

8g lemon juice

15g white wine vinegar

750ml vegetable oil

2 tbsp water

5g salt

75g chopped gherkins

75g chopped capers

10g chopped parsley

75g chopped shallots

Whisk the mustard, salt, pepper, and egg yolk in a bowl, then slowly pour the oil on to the egg yolks, whisking well. Keep adding all the oil. You will need to add a little water to the mayonnaise as it may get too thick and split. Then once all the oil has been added, place the rest of the ingredients into the mayonnaise. Tartar sauce is great with battered fish, as it cuts through the oily batter.



About Oceana

Oceana campaigns to protect and restore the world's oceans. Our team of marine scientists, economists, lawyers and advocates win specific and concrete policy changes to reduce pollution and to prevent the irreversible collapse of fish populations, marine mammals and other sea life. Global in scope and dedicated to conservation, Oceana has campaigners based in North America, Europe and South America. More than 300,000 members and e-activists in over 150 countries have already joined Oceana. For more information, please visit www.oceana.org.

Give today!

Oceana's accomplishments wouldn't be possible without the support of its members. You can help Oceana fight to restore our oceans with your financial contribution. Call us today at 1.877.7.OCEANA, go to our Web site www.oceana.org/give and click on "give today" or use the envelope provided in this newsletter. You can also invest in the future of our oceans by remembering Oceana in your will. Please contact us to find out how.

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