



**FOR IMMEDIATE RELEASE:**  
January 31, 2011

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### **SEAFOOD CHAMPIONS FINALISTS ANNOUNCED AT SEAFOOD SUMMIT**

VANCOUVER, British Columbia—SeaWeb’s Seafood Champions finalists were announced today during the opening session of Seafood Summit 2011. The Seafood Summit is internationally recognized as a key forum that inspires productive dialogue designed to help today’s global business leaders, policymakers, producers, scientists and partners in the environmental movement to critically examine the factors influencing progress toward a sustainable seafood market.

SeaWeb’s Seafood Champions are nominated annually and recognize individuals and companies for outstanding leadership in promoting environmentally responsible seafood. The award was established to honor those in the seafood industry whose contributions demonstrate a commitment to innovation that leads to change. Selected from more than 50 nominees, the 2011 Seafood Champion finalists are:

- Robert Clark, Executive Chef, C Restaurant and Harry Kambolis, CEO, Kambolis Group, Vancouver, Canada
- Phil Gibson, Seafood Group Director, Safeway Inc. California, United States
- Dune Lankard, Founder & Chairman, Eyak Preservation Council Alaska, United States
- Steve Phillips, President and CEO, Phillips Foods and Seafood Restaurant Maryland, United States
- Olivier Roellinger, Vice President, Relais & Châteaux Paris, France
- Peter Weeden, Chef, Paternoster Chop House London, United Kingdom
- Falmouth Fishselling Co. Cornwall, United Kingdom
- Pacific Coast Shellfish Growers Association Olympia, Washington, United States

(more)

Melanie Siggs, vice president of sustainable markets for SeaWeb, commended the finalists for their commitment and leadership: “The annual Seafood Champions represent those who have made significant strides in improving practices and awareness of responsibly produced seafood,” said Siggs. “On behalf of those who nominated them and the panel of independent judges, we are delighted to recognize these eight finalists for their significant efforts to ensure responsibility is at the forefront of their activities and businesses. We look forward to presenting the 2011 Seafood Champion Awards at the Boston Seafood Show in March.”

Nearly 700 attendees from more than 30 countries are gathering this week in Vancouver for the 2011 Seafood Summit. Conservation groups, government officials, scientists and representatives from all sectors of the seafood industry—from retailers and suppliers to chefs and restaurateurs—are discussing urgent issues such as sustainability and food security, traceability of seafood sources, impacts of ocean acidification, aquaculture, fair trade and certification, sustainability in developing nations along with the role of suppliers, chefs and others in the seafood chain.

Seafood Summit 2011 is made possible with support from Principal Sponsor High Liner Foods, Inc.; Gold Sponsor Save-On-Foods; Silver Sponsors, including Albion, Fanny Bay Oysters and Taylor Shellfish Farms; Bronze Sponsors, including Skretting, Darden, WWF and Global Fish Alliance; Institutional Partners, including the Department of Fisheries and Oceans Canada, the National Oceanic and Atmospheric Administration and the National Marine Sanctuary Foundation; Foundation Partners, including The David and Lucille Packard Foundation, The Walton Family Foundation, the Oak Foundation, and the Gordon and Betty Moore Foundation. Regional field trip partners are Fanny Bay Oyster, Taylor Shellfish, and Commercial Fishermen of America. Other supporters for the Summit include Trace Register, AgriMarine and the Marine Stewardship Council as well as those that provided in-kind support; Ocean Wise and the Vancouver Aquarium, SeaChoice, the Kambolis Restaurant Group and C Restaurant, NaiKun Wind Energy Group Inc., Blue Water Café and Raw Bar and Organic Ocean Seafood, and Media Partner IntraFish Media.

**SeaWeb** is the only international, nonprofit organization exclusively dedicated to strategically communicating about ocean issues. We transform knowledge into action by shining a spotlight on workable, science-based solutions to the most serious threats facing the ocean, such as climate change, pollution and depletion of marine life. We work collaboratively with targeted sectors to encourage market solutions, policies and behaviors that result in a healthy, thriving ocean. By informing and empowering diverse ocean voices and conservation champions, SeaWeb is creating a culture of ocean conservation. [www.seaweb.org](http://www.seaweb.org)

**Seafood Choices** is an international program of SeaWeb that provides leadership and creates opportunities for change across the seafood industry and ocean conservation community. We seek to create synergies and help identify creative solutions to long-held challenges. By building relationships and stimulating dialogue, Seafood Choices is encouraging and challenging all sectors of the seafood industry along the road toward sustainability. [www.seafoodchoices.org](http://www.seafoodchoices.org)

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**EDITOR’S NOTE:** To arrange interviews with the finalists or for more information about the Seafood Summit contact Lori Arguelles at +1.202.441.6789 [larguelles@seaweb.org](mailto:larguelles@seaweb.org) or Jackie Marks at +1.202.255.1794.