

February 13, 2013

To Member of Congress:

We are writing in strong support of fully funding the programs critical to sustainable fisheries, and in strong opposition to any efforts to remove management options from consideration by regional fisheries management councils in FY13 and FY14 legislation.

As chefs, restaurateurs, small business owners, and employers we strongly support national fisheries policies that embrace the goals of sustainable, dependable supplies of seafood.

With Congress now determining the budgets of the National Oceanic and Atmospheric Administration (NOAA) and other affiliated agencies, ***we urge you to fully fund the National Marine Fisheries Service (NMFS) programs most essential to sustainable fishery programs:*** observer coverage; stock assessments; enforcement; and fisheries science.

We also ask you to ***oppose any efforts to unnecessarily limit the rights of fishermen*** and their regional councils from adopting certain fishery management tools.

In recent years there have been unfortunate efforts to eliminate one such tool, generally referred to as “catch shares,” from use by fisheries management councils. This tool, which has been successful in restoring critical fish stocks and achieving sustainability, provides each fisherman with a share of the catch (which grows as the stock rebuilds). And, as they can fish for their share at times of their choosing, they can time their efforts to deliver fresh fish as the market demands – a great boon to us in the hospitality industry.

In the United States, catch share systems have a strong track record in Alaska, the Gulf of Mexico, on the West Coast and are beginning to deliver good results for many of the iconic groundfish species in New England. In fact, many seafood items that we rely on as restaurant professionals – like Alaskan halibut, sablefish, and Gulf of Mexico red snapper – come from successful catch share programs that are among the most sustainably managed fisheries in the world.

With our restaurants and hotels serving so much seafood, it is critically important to the long-term viability of our businesses that we keep wild U.S. seafood available, affordable, sustainable and of high quality.



Thus, we urge you to support the rights of fishermen and the regional fishery management councils to *consider and approve* the full range of management options available to them – including catch shares – if they determine that such a program is in their best interests.

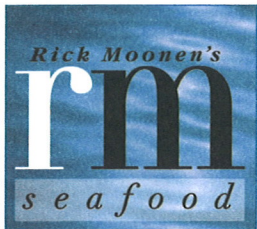
Thank you for your consideration of this important issue.



Rick Moonen

Executive Chef/Owner

Rick Moonen's rm seafood at Mandalay Bay Resort & Casino
Las Vegas, NV



Alan Wong – Alan Wong's – Honolulu, HI

Andrea Reusing – Lantern – Chapel Hill, NC

Barry Dakake – Nine Steakhouse – Las Vegas, NV

Barton Seaver – Boston, MA

Ben Pollinger – Oceana – New York, NY

Bradley Ogden – Bradley Ogden – Las Vegas, NV

Brian Streeter – Cakebread – Napa, CA

Bryan Forgione – Society Café – Las Vegas, NV

Charles Carroll – River Oaks Country Club – Houston, TX

Charlie Palmer – Charlie Palmer Group – National

Daniel Boulud – Daniel Boulud – National

David Burke – David Burke Group – National

David Chang – Momofuku Restaurant Group – National

David Werly – The Setai – South Beach, FL

Eric Ripert – Le Bernardin – New York, NY

Gabrielle Hamilton – Prune Restaurant – New York, NY

Gavin Kaysen – Restaurant Daniel – New York, NY

Geno Bernardo – Nove – Las Vegas, NV

Hubert Keller – Fleur de lys, Fleur, Burger Bar – San Francisco, CA; Las Vegas, NV

Hugh Acheson – Five and Ten, The National – Athens, GA

Jonathan Waxman – Barbuto – New York, NY

Kerry Heffernan – New York, NY

Marc Forgione – Marc Forgione – New York, NY

Mario Batali – National

Mary Sue Miliken – Border Grill – Los Angeles, CA & Las Vegas, NV
Michael Anthony – Gramercy Tavern – New York, NY
Michael Chiarello – Napa Style – Napa, CA
Michael Leviton – Lumiere, Area Four – Newton/Cambridge, MA
Michael Minor – Border Grill – Las Vegas, NV
Michel Nischan – Wholesome Wave – Bridgeport, CT
Michelle Bernstein – MB – Miami, FL
Nick Stellino – Stellino Productions – CA
Norman Van Aken – Miami Culinary Institute – Miami, FL
Rich Garcia – 606 Congress – Boston, MA
Rick Bayless – Frontera Grill and Topolobampo – Chicago, IL
Rick Tramonto – Tramonto's Steak & Seafood – New Orleans, LA
Roy Yamaguchi – Roy's Restaurant – National
Sam Hayward – Fore Street Grill – Portland, ME
Susan Feniger – Border Grill – Los Angeles, CA & Las Vegas, NV
Susan Spicer – Bayona – New Orleans, LA
Suzanne Goin – Mediterranean Catering – Los Angeles, CA
William Dissen – The Market Place Restaurant – Asheville, NC

