

# CHEF RESOURCES

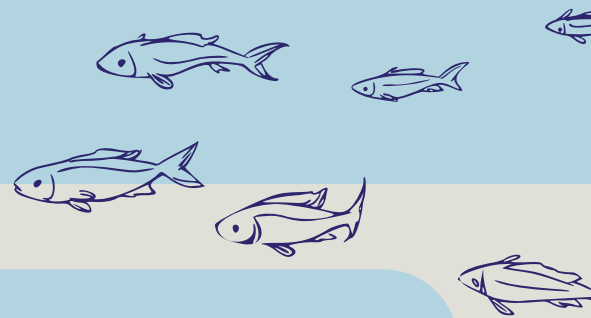
## SOURCING

Everyday there are more options to source sustainable, local seafood.

- Talk to your local fish supplier or fisherman, or even walk the docks near you, to learn more about your local seafood.
- [Seafood Finder](#) from the [Local Catch Network](#) can help you find sustainable seafood in your own backyard.
- [Sustainable Seafood Guide](#) from the [North American Marine Alliance](#) helps you think through what to look for to make the best seafood choices!

Sourcing sustainable seafood is a mindset. Here are some excellent sources to start shifting the way you think about seafood:

- FoodPrint reports on problems & solutions: [Wild Seafood & Farmed Seafood](#).
- [7 Cs of Sustainable Seafood](#)
- [Local Catch Network Core Values](#)
- [Aquaculture Visioning Report](#)



## TAKE ACTION

Sign on to a pledge or a letter, or join a social media campaign, to make a difference and turn the tide to sustainable, healthy seafood.

- [Sign on to the letter](#) asking U.S. Members of Congress to ban fish farms in U.S. Federal waters!
- Pledge to [boycott genetically engineered salmon](#) produced by the biotech company AquaBounty. This petition is brought to you by [Block Corporate Salmon](#).

## CONNECT

Link into the growing community of sustainable seafood minded chefs! It is a great way to learn, share information, and be part of a movement.

- [Slow Fish North America](#) is a grassroots network of fish harvesters, fishmongers, distributors, retailers, chefs, researchers, educators, youth, and advocates working to support local, values-based seafood systems. They promote local seafood supply chains that provide seafood that is high quality and fair for all.
- [Join the coalition!](#) Don't Cage Our Oceans fights offshore fish farms, while uplifting sustainable seafood systems.