

Seafood Sightings: February 24, 2012

SEAFOOD SIGHTINGS

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Local Catch groups are coming together to promote fresh, locally caught seafood. Ask your favorite restaurant if they offer local catch on their menu and support North Carolina's fishing industry!

- North Carolina Sea Grant hosts Local Catch Summit:
<http://www.topsailvoice.com/articles/2012/02/22/news-times/news/doc4f45125e18629573376901.txt>;
http://coastal.news14.com/content/top_stories/654144/state-seafood-groups-pushing-consumers-to-buy-local; <http://www.jdnews.com/news/facebook-100912-fishing-becoming.html>
- The *News and Observer* says the seafood we prepare is not only a substitute for a plate of red meat, but also a path toward heart-healthy eating:
<http://www.newsobserver.com/2012/02/12/1845103/dont-give-up-taste-for-lent.html>
- *OceanDrive* says sustainability, especially of seafood, remains a top concern:
<http://oceandrive.com/dining/articles/top-chefs-gail-simmons-on-miamis-hottest-new-food-trends?page=1>
- WECT TV features a blackened mahi taco: <http://www.wect.com/story/16982704/blackened-mahi-tacos>