

## Americans Love Their Seafood!

We are a nation of seafood lovers! According to the National Oceanic and Atmospheric Administration (NOAA) Fisheries Service, people in the U.S. consumed a total of 4.9 billion pounds of fish and shellfish, ranking us third in seafood consumption, behind Japan and China – that’s a whole lot of fish! Shrimp leads the way as the most consumed, and in 2007, weighed in at 4.1 pounds per person.

### Aquaculture: Farm-raised fish

Seafood and shellfish consumption remain on the rise as does the nation’s population making the alternative of aquaculture or “farm-raised fish an important one. For the past 30 years, around the globe, many countries have successfully implemented this practice. In fact, more than half of all the seafood imported to the U.S. is farm raised. The expansion of the world’s aquaculture now supplies half of the demand for the world’s seafood, according to a report by the United Nations’ Food and Agriculture Organization.

In the U.S., aquaculture is growing to meet the current demands on the world’s natural seafood supplies. NOAA reports that American aquaculture meets only 5 to 7 percent of U.S. demand for seafood; most of that is catfish. Shellfish aquaculture is also on the rise. The U.S. farms oysters, clams, mussels and salmon. These farmers only supply 1.5 percent of the American demand for seafood.

### U.S. Annual Per Capita Consumption of Fish and Shellfish Pounds of Edible Meat

<u>Year</u>	<u>Fresh and frozen</u>	<u>Canned</u>	<u>Cured</u>	<u>Total</u>
2003	11.4	4.6	0.3	16.3
2004	11.8	4.5	0.3	16.6
2005	11.6	4.3	0.3	16.2
2006	12.3	3.9	0.3	16.5
2007	12.1	3.9	0.3	16.3

### U.S. Fish Stats:

- U.S. consumers spend almost \$70 billion a year on fish and fish products, including around \$46 billion at seafood restaurants alone (National Oceanic and Atmospheric Administration).
- U.S. aquaculture production generates over \$1 billion in sales each year and the U.S. commercial fishing industry contributes more than \$31 billion to the country’s gross domestic product (U.S. Department of Agriculture, National Oceanic and Atmospheric Administration).
- The NOAA State of Fisheries 2006 report found that 30 states have significant fishing industries, including Alaska and Hawaii.

- The U.S. imports more fish than any other nation, except China. More than any other country, this seafood comes from Canada. (United Nations Food and Agriculture Organization, Howard Johnson's 2006/2007 Annual Report on the United States Seafood Industry).

**Note:** *These facts were compiled by the Conservation Alliance for Seafood Solutions*

Jim Balsiger, acting assistant administrator for NOAA's Fisheries Service reports that, "Expanding U.S. aquaculture would provide consumers with more affordable, locally and regionally-produced, safe and healthy seafood. The development of domestic aquaculture will complement our wild fisheries and help revitalize waterfront economies."

### **Bringing the Bounty of the Sea to the Mountains**

Throughout the southeastern U.S., seafood abounds. From the Maryland coast to the tip of the Florida peninsula, the varieties of fish and shellfish that grace these southern waters have been the inspiration of fishermen and chefs alike. Smoked, fried, sautéed, baked, or even raw -- these salty treasures of the sea are crowd pleasers in every way.

However, getting fresh seafood to some areas that are a little more landlocked can be a challenge. Two avid fishermen and seafood restaurateurs have delivered the bounty of the sea to the mountains of western North Carolina -- George Baxevanis and George Vlahos of Fisherman's Quarters II located in Asheville, North Carolina.

"We bring the bounty of the sea to the mountains of western North Carolina," says George Baxevanis, co-owner of Fisherman's Quarters II.

"Our guests may experience many tempting 'create your own' seafood platters from the fisherman's net to their plate; it doesn't take long to get hooked!" Oysters on the half shell are also available. All entrées are also available broiled.

### **Fisherman's Quarters II Fishy Facts:**

- We use at least 40 pounds of fresh cabbage, daily, for our delicious homemade Cole slaw.
- We serve 100 pounds of fried baby shrimp each day!
- We serve 100 pounds of flounder each day!
- We serve 100 pounds of Alaskan Whitefish each day!
- On average, we serve 500 people on weekdays and 900-1,000 on weekend days.
- Cocktail, tartar sauce and salad dressings are made in-house, daily. The cocktail and tartar sauces will soon be available for patrons to purchase and enjoy at home. Production of sauces, and other products, will be done locally to support the local economy!

For more interesting seafood articles and facts on seafood visit:

<http://fishermansquarters.info>