



# SOUNDING OFF

An ocean has flowed under the proverbial bridge since our last issue. CSC emissaries traveled to Portland and down the coast last September, meeting with fishermen, going fishing on groundfish and shrimp vessels, touring processing plants and videotaping the industry at work. The CSC also went swordfishing to videotape acoustic “pingers” in action. We put the documentary footage to good use, producing and distributing three video news releases.

We’d planned a VNR to showcase California seafood quality when HACCP regulations were implemented in December. To date our message has reached millions of viewers across California in all the major media markets. We also edited our groundfish footage into a VNR to express industry’s concern over the PFMC action sharply reducing quotas for several groundfish stocks, based on admittedly sketchy science.

We succeeded in placing that message on the air. Good news about the effectiveness of pingers gave us another chance to highlight the positive side of California’s fishing industry. That VNR has been aired as far away as Japan.

In this Year of the Ocean, with international focus on real and perceived ocean ills and renewed dedication to “protect” our watery planet, it is more important than ever to speak the truth in the face of sensationalism. Of all the many groups who say they care about the state of marine resources, our commercial fishermen have the deepest connection with and affinity for the ocean because they spend their lives in and on it. It is our responsibility to protect California’s ocean and seafood resources for the future and to be proactive in addressing problems that we see. In turn, the goal of the CSC is to provide accurate, balanced, positive

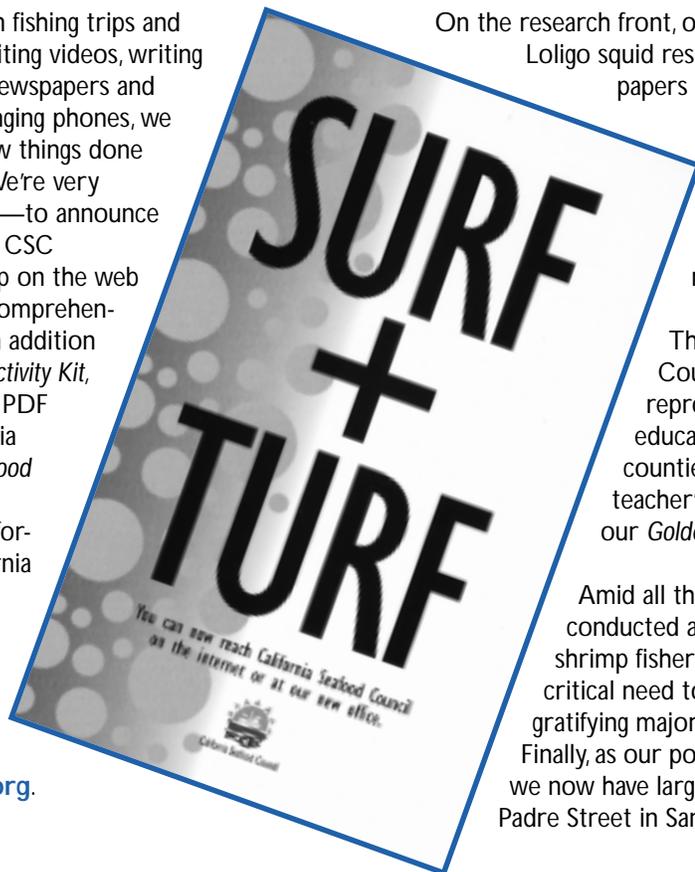
information about our fishing industry in contrast to sensational, finger-pointing allegations.

Lately California’s fishing industry has borne the brunt of sensationalism in the media, blamed for the “serial depletion” of California seas. We will continue to maintain the voice of reason, responding to accusations with accuracy. But we’re also working hard to turn the tide of negative reporting to a positive end. We welcome new members in the CSC, groundfish and pink shrimp trawl fishermen, as a positive move toward a united front. As the CSC stated in a recent editorial, “It is in everyone’s interest to protect coastal waters and ensure abundant, healthy populations of local species. ... Let’s work together to meet the challenges of the future.”

Good fishing!  
Cathy Novak, CSC President

# CSC HAPPENINGS

Besides venturing on fishing trips and processing tours, editing videos, writing Op-Ed articles for newspapers and manning the ever-ringing phones, we managed to get a few things done around the office. We’re very pleased—and proud—to announce that, at long last, the CSC Homepage is now up on the web for all to see. It’s a comprehensive site, including, in addition to the *Golden Seas Activity Kit*, both browsable and PDF versions of our media guide, *California Seafood Facts in Brief*, recipes galore featuring California seafood, a California Seafood Availability Index, and web version of the Directory of California Seafood Producers. Visit us at [www.ca-seafood.org](http://www.ca-seafood.org).



On the research front, on behalf of our wetfish industry, the CSC hosted Loligo squid researchers from around the world who presented papers at the CalCOFI Conference last fall, and we sponsored a California squid workshop as part of the conference. The lively roundtable discussion provided a good baseline for the Department of Fish and Game’s three-year study of California’s squid resource, which is now underway.

The CSC also won a grant from the Santa Barbara County Fisheries Enhancement Fund, enabling us to reproduce and distribute our *California’s Golden Seas* education kit to all primary schools in the tri-counties, more than 230 schools. (The entire 185-page teacher’s guide is now available on the web, along with our *Golden Seas Riddle Book*.)

Amid all the activity, the Department of Food and Ag conducted a referendum for trawl groundfish and pink shrimp fishermen to include them in the CSC. Seeing a critical need to educate the public about our fishing industry, a gratifying majority voted to jump on the CSC bandwagon. Finally, as our postcard announces, we’ve moved the bandwagon: we now have larger, more efficient office located at 123 West Padre Street in Santa Barbara. Stop by when you’re in town!



Richard Young on the F/V City of Eureka (left) and Vern Clower on the F/V Azalea fished for groundfish and pink shrimp for the CSC video camera crew.

## CSC Video News Stories Reach Millions of Californians

In September CSC representatives launched a port-to-port tour to meet with fishermen and capture video footage for future use on TV. Our tour began at the Pacific Fishery Management Council meeting in Portland, Oregon, where we heard firsthand PFMC debate on sharp quota reductions being considered for some groundfish stocks.

We had intended to gather fishing and processing footage for release to the media in mid-December, when HACCP regulations went into effect. But PFMC action to reduce groundfish quotas suddenly thrust our mission onto the fast track. In addition to our originally planned California seafood quality Video News Release, we hustled to produce a VNR reflecting the truth about the quota reductions, according to the fishing industry.

The quota cuts stemmed from inadequate stock assessments juxtaposed against new, inflexible and ultraconservative law. Trawl industry spokesmen, including Richard Young for fishermen and Vince Thomas of Pacific Choice Seafood for processors, eloquently stated the case, pointing out that the industry has abided by harvest guidelines set in the past. But now the rules have changed. Unfortunately, inadequate science is the only science available, and the governing philosophy in this risk averse era is "If you don't know, don't fish."

Both Young and Thomas emphasized that fishermen, processors, communities and consumers will all pay the price for the lack of science driving the quota reductions. Once again the fishing industry extended a helping hand to augment scientific stock assessments. Perhaps this time fishery managers and the government will heed the offer of

assistance. We released the VNR as the PFMC announced its decision, and the story aired widely on the eve of the quota reductions.

On the positive side, we captured hours of excellent fishing and processing footage on our trips to sea. We put it to good use producing our California seafood quality video, which aired when HACCP regulations were implemented on December 18. In fact, our VNR, B-roll footage or both aired in all major media markets across California. Nearly three million viewers learned how California fishermen and processors go the extra mile to make sure that California seafood is the best that money can buy.

We seized another opportunity to publicize good news about our fishing industry when California's swordfish fleet adopted the use of acoustic "pingers" on their nets to avoid interactions with whales and dolphins. The CSC jointly funded a test of the pingers with the National Marine Fisheries Service. The acoustic devices were extremely effective in alerting marine mammals to the presence of the nets. Use of the pingers is now helping the fleet meet the ultra-strict requirements of the Marine Mammal Protection Act. With help from Tony West, who took us swordfish fishing to demonstrate pingers in action, we produced a VNR that has aired widely, as far away as Japan.

*We extend grateful thanks and appreciation to everyone who supported and participated in this project, taking time away from busy schedules and cutting fishing trips short to accommodate our video crew.*

## FYI

### Trawl Fisherman Vote for Promotion, Education & Research

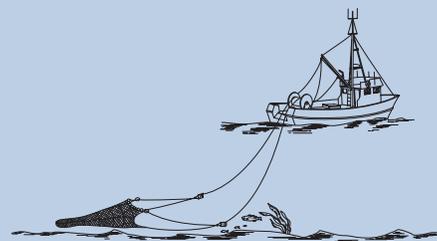
In early December the Department of Food and Ag released its tabulation of the fall referenda to include trawl groundfish and pink shrimp fishermen in the CSC's promotional and educational programs. We're delighted to announce that both referenda succeeded by a substantial margin of respondents. Fishermen voted to assess themselves to help support the CSC's education, promotion and research efforts despite the recent PFMC announcement of 1998 quota cuts for several groundfish species.

The strict quotas and trip limits will cause financial hardship in the fleet. But a majority of respondents in the referenda must have felt much like one fishermen who told us, "We need help now more than ever."

CSC law requires a minimum 40% ballot return to validate a referendum. Of those voting, a minimum of 51% by number, representing 65% by production, or vice versa, must vote yes for the referendum to succeed.

According to the CDFA's final tally, 53% of groundfish vessel owners returned ballots, and about 61% by number, representing 67% by production, voted to join the CSC. Nearly 49% of pink shrimp vessel owners responded, and 70% by number, representing 59%+ by production, voted to join the CSC.

On behalf of the CSC Board and membership, we extend a hearty WELCOME ABOARD!





California seafood spokesman Chef John Pisto prepares California sanddab for the TV camera.



Jackie Campeau sorts pink shrimp, learning about the industry firsthand as the new CSC communications and education consultant

## ◆ NORTH & SOUTH ◆

### Meet the Newest Members of the CSC

#### John Pisto - New CSC Public Member

As an acclaimed chef and Monterey area restaurateur, with his own cable TV cooking show, John Pisto has made California/Mediterranean Cuisine his trademark. His unique style blends his Southern Italian heritage with fresh California-harvested ingredients and innovative interpretation of traditional Mediterranean recipes. With four award-winning restaurants, his international TV cooking show, *Monterey's Cookin' Pisto Style*, and a gourmet product line, John Pisto is "cookin'" his way to the top.

A fixture on Monterey's Fisherman's Wharf for more than three decades, John, like many of his relatives, started as a commercial fisherman, bringing fresh fish into wharf restaurants. After graduating from the School of Culinary Arts, John opened his first restaurant on the wharf to better promote the fresh local catch. Today his restaurants include the Whaling Station Inn, Domenico's on the Wharf, Abalonetti Seafood Trattoria (across from Domenico's) and Paradiso Trattoria on Cannery Row, with spectacular ocean views from every table.

John Pisto has not forgotten his fishing heritage. In fact, for years John has enthusiastically hosted area school children to his restaurant on the wharf for a lesson on local fish and fishing. The initiates are dubbed "Squid Kids," for they not only gain a better appreciation for fishermen but also a taste for squid.

John has many times assisted the CSC in educating children about the importance of California seafood and our fishing industry. We're delighted—and honored—to welcome him as our new CSC Public Member.

#### Jackie Campeau—CSC Communications

The cheerful new voice and bright smile in the CSC office belong to Jackie Campeau, the CSC's new communications and education coordinator.

Born in Michigan, Jackie moved to California in 1980. A passion for the ocean brought her to University of California, Santa Barbara in 1992, where she majored in environmental studies with an emphasis in oceanography. "I wanted to learn more about the ocean environment, its connectedness to the planet and the inner connections between people and the ocean," she says.

An internship with the Channel Islands Marine Sanctuary in 1996 gave her a closer look into California seas, and now her work at the CSC is increasing her knowledge of the ocean and its capability to provide nutritious seafood. Since joining the CSC in July 1997, Jackie has met many fishermen whose lives revolve around the ocean.

Her special interest is working with children, "turning them on to the ocean to help conserve its resources for the future," she declares, adding, "so fishing traditions will carry on."

#### New CSC Board Members

The CSC Board welcomes new groundfish trawl receiver alternate member **Rod Moore**, Executive Director of the West Coast Seafood Processors Association.

We also extend congratulations and welcome to new groundfish trawl fisherman representative **Don Dodson** and his alternate **Tom Ancona**, as well as pink shrimp fisherman representative **Lauri Hagan** and her alternate **Pete Leipzig**. Welcome aboard!

## California Heartland Scores a Hit With California Seafood

California seafood has been recognized as a valuable member of the Golden State's greater agricultural family on PBS TV's *California Heartland*.

*Heartland*, a 30-minute weekly program, is produced by PBS station KVIE-TV in Sacramento. According to data provided by KVIE, the *California Heartland* series, which is broadcast over all PBS stations statewide, has had excellent penetration into urban and suburban markets, with more than 3 million impressions over 20 weeks—double the average rating for a new PBS non-prime time series. More than 50 percent of viewers are in the 25-54 age group. That's an important audience to reach. To date, with help from CSC, (including the use of our B-roll footage) *Heartland* has aired several California seafood vignettes, including spiny lobster, California seafood exports (including squid), ridgeback prawns, sea urchins and, our latest entry, California swordfish. More vignettes are in store.

Watch for *California Heartland* in your area:

#### Fresno—KVPT Channel 18

1:30 PM Sunday; 7:00 PM Monday

#### Eureka—KEET Channel 13

7:30 PM Tuesday

#### San Bernardino—KVCR Ch. 24

7:00 PM Tuesday

#### Los Angeles—KCET Channel 28

10:00 AM Saturday

#### San Francisco—KQED Channel 9

3 PM Saturday

#### San Jose—KTEH Channel 34

12:00 Noon Saturday

#### Redding—KIXE Channel 9

4:30 PM Sunday; 12:30 PM Monday

#### Reno, Nevada—KNPB Channel 5

5:00 PM Saturday

#### Rohnert Park—KRCB Ch. 22

7:00 PM Saturday

#### Sacramento - KVIE Channel 6

6:30 PM Sunday; 10:00 PM Monday;

6:00 PM Tuesday

#### Huntington Beach—KOCE Ch. 50

5:30 PM Friday

#### San Mateo—KCSM Channel 60

7:00 PM Monday

#### San Diego—Cox Cable Ch. 14

7:30 PM Monday

#### Cablevision Channel 3

6:30 PM Sunday

# ◆ THE YEAR OF THE OCEAN ◆

## SETTING THE RECORD STRAIGHT: EXCERPTS FROM RECENT CSC OP-ED ARTICLES

The United Nations decreed 1998 as the “Year of the Ocean.” The year has certainly begun with a bang. It is a good idea to focus attention on the state of the ocean and the importance of conserving its resources for the future. But to date most accounts have tilted toward sensational.

Overfishing is one of those buzzwords guaranteed to stir public emotion. We’re subjected repeatedly to exaggerated accounts of man pillaging the ocean. But perhaps such selective negativism—distorting the facts—simply reflects a society that has forgotten how food is produced—and by whom.

For example, allegations about the “serial depletion” of California’s marine resources far overstate reality. And allegations that California’s fishing industry is characterized by a “gold rush mentality” are just plain wrong.

The men and women who spend their lives providing seafood for consumers have an affinity for the sea and deep respect for its resources. Many of the myriad regulations mandated on commercial fishing in California were, in fact, requested by fishermen to conserve their fisheries and protect other marine life.

### HIDDEN AGENDAS

As in other areas across the United States, the commercial fishing industry in California today is under attack from many different interest groups, each with a different hidden agenda. The dichotomy is that each group also values the ocean. Environmental groups exploit perceived and real ocean ills as a fund-raising tool. Sportfishing spokesmen angle for a greater turf allocation and exclusive rights to fish. Often conservation arguments are thinly veiled efforts to displace commercial fishermen that would in fact do nothing to protect marine resources.

Commercial fishermen are also part of the marine ecosystem: they risk their lives on the ocean to provide essential food for the public.

In their new-found wave of concern over the ocean, preservationists plead an emotional case for marine refuges, hailing them as a cure for the the ocean’s ills.

However, proponents offer scant biological justification to support the need for and effectiveness of no-fishing zones. This is particularly true in California, where more than 100 marine protected areas already exist. Typical pro-refuge arguments lament a decline in landings but these arguments invariably measure the present against some historic point without explaining what the numbers mean.

### CALIFORNIA FISHERIES

A number of recent news reports have alleged that California fisheries are in precipitous decline and offer as proof a comparison of historic commercial landings with present catches. Such reports also imply, if not stating outright, that the connection between commercial fishing pressure and population declines is clear. Where’s the proof? This statement is simply wrong. Fishing—both sport and commercial—has reduced virgin abundance to be sure. But natural forces, regulations and international economics have had an even greater effect, at least on commercial catches. In fact, overall statewide landings have increased for the last four years. What has changed is the species mix, substantially due to the influence of El Niño and California’s current warm-water oceanic cycle.

Consider the example of sardines, which comprised the vast majority of California commercial landings in the 1930s and ‘40s. The fishery crashed by the early 1950s and the blame fell on commercial fishermen. But after studying core samples from an anaerobic trench off the southern California coast, scientists now know that sardine populations fluctuate cyclically, abundant in extended warm-water periods. The decline of sardines along the west coast was precipitated by a major oceanic shift to an extended period of below-normal water temperatures. The sardine population would have declined if there had been no fishing at all.

California’s commercial landings took another tumble in the early 1980s, when our tuna canning industry moved to American Samoa and Puerto Rico to meet competition from low-priced imported canned tuna. As a result, a tuna harvest amounting

to 384 million pounds and 38 percent of total landings in 1980 no longer crossed the docks in California.

Of course California’s commercial landings have declined. The natural effect of strict regulations, coupled with natural cycles and international politics, is reduced catches. But as these examples show, reduced landings do not automatically mean declining stocks.

Which populations of popular species have declined to alarming levels, as one recent editorial stated? Certainly not spiny lobster or rock crab, both healthy and sustainable fisheries over the long term, thanks in part to cooperation between fishermen and fishery regulators to enact such laws as seasons, size limits and escape ports. The complete omission of success stories in most media reports is troubling. Distorted “truth” hurts our local fishing industry—and seafood consumers.

### THE BOTTOM LINE

Commercial fishermen and women care about the ocean; they have a vested interest in the long-term conservation of marine resources. They cooperate with fishery managers to establish meaningful regulations to conserve local fisheries.

In truth, California’s commercial fishermen fish by proxy for consumers who do not have the time, luxury or interest to fish for themselves; this group includes more than 97 percent of all Californians. California consumers prefer fresh local seafood when it is clearly identified. Seafood is a desirable, healthful and nutritious food. And California’s seafood resources are renewable.

It is in everyone’s collective interest to protect coastal waters and ensure abundant healthy populations of local fish species. That makes a lot more sense than trying to create crises where they do not exist. Clearly, any restriction of public access and enjoyment of the multiple uses offered by the ocean off California, as elsewhere, should be based on sound biological data and proven evidence that eliminating fishing would, in fact, restore marine life. Instead of pointing the finger at commercial fishermen, let’s work together to meet the challenges of the future.



## CSC Launches 1998 Export Program with Four New Product Sheets

The CSC Export Committee has approved a marketing plan for the \$65,000 allocated from the Western U.S. Agricultural Trade Association in 1997-98 to promote California/west coast seafood in export markets. WUSATA's targeted marketing and education efforts on behalf of California seafood continue to focus on Pacific Rim countries of China/Hong Kong and Korea, but may expand into other areas as opportunities arise.

Program elements approved by the CSC committee include development of four new product sheets, translated into the Asian languages Chinese, Japanese, Korean and Vietnamese. New product sheets for shortbelly rockfish, Pacific sanddab, smelts and Pacific Ocean shrimp are hot off the presses just in time for distribution at the Great American Food Show in Seoul, Korea. The new export program budget also includes funding to reprint four existing sheets. The CSC export guide now includes product sheets for 17 species of California fish and shellfish, plus king salmon, which we produced in cooperation with the California Salmon Council.

Besides producing product sheets, the

CSC's 1998 export campaign includes booths at two trade shows: the Great American Food Show in Seoul, Korea, in mid-March, and Seafood China '98 in Guangzhou, China, in May. Ads promoting seasonal California seafoods also will run in trade magazines prior to the shows. Because prospective buyers want to see the fish, and providing whole fish at trade shows can be a logistical nightmare, the 1998 CSC export campaign includes a budget to develop lifelike models of fish targeted for promotion.

Seeking to improve markets for warm-water species such as sardines in Asian markets, particularly in light of efforts in Australia to reject California sardines due to claims that they contain a harmful pathogen, the CSC export program includes a budget for quality evaluation research and product analysis.

At the request of the CSC Export Committee, because current export requirements to EU countries are inconsistent and confusing, the California Ag Export Program has agreed to investigate requirements for export labeling into the European Union.

## California Style ... An ocean full of sardines

This prolonged warm-water cycle, of which El Niño is a part, stirs changes in the character of the ocean. Subtropical fish families such as tunas appear in greater number, and temperate fishes disappear, according to their climate preferences. Among those favoring warm-water oceanic cycles, sardines are returning to great abundance off California.

A silver tide that once fueled the largest fishery in the western hemisphere, sardines disappeared beginning in the 1940s. Although blame still falls on fishermen for the great sardine decline, scientific studies in a deep-water anaerobic trench off Santa Barbara has revealed distinct layers of sardines and anchovies going back thousands of years. Correlated with water temperatures, the layers reveal a pattern of sardine superabundance in warm-water cycles, with anchovies plentiful in cold water. In fact, sardines would have declined even with no fishing.

Now California's ocean is full of sardines, and seafood fans have a treat in store. Although largely forgotten in the archives of historic California cuisine, California sardines are ripe for a comeback.

Of the multitudes of canneries that once crowded Cannery Row and Terminal Island, only two remain. But a discerning shopper can still find canned California sardines packed in tomato sauce. And one packer is building a new cannery to reintroduce the traditional oval pack.

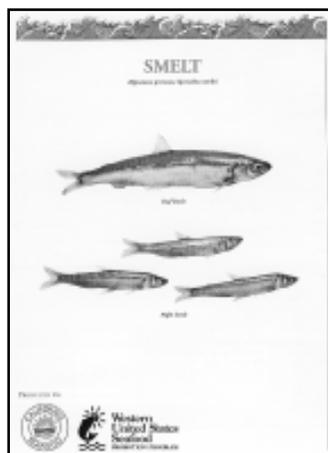
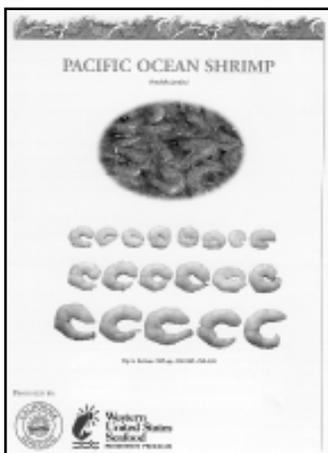
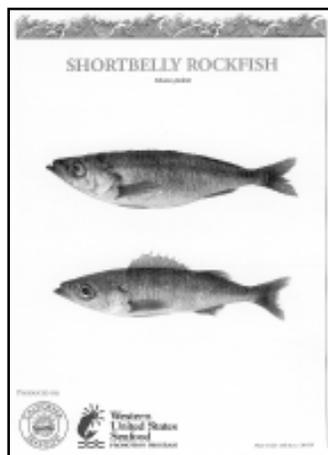
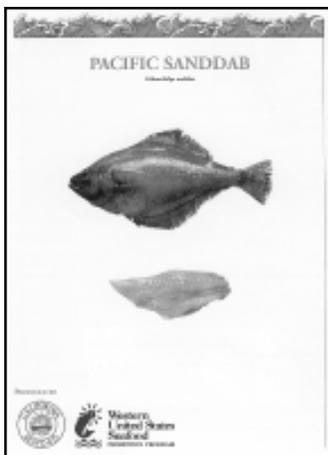
California sardines are different from the little imported bristling "sardines" (which are actually herring). Ranging up to about 12 inches in total length, local sardines are mild and flavorful, loaded with health-giving omega-3 fatty acids. As an added benefit, canned sardines are high in calcium.

For a quick-n-easy luncheon treat, try a California sardine sandwich, Italian style. Or for a simple, nutritious appetizer, serve this recipe for California sardine bruschetta. Both recipes use California sardines canned in tomato sauce.

California sardines are also available individually quick frozen, easy to butterfly and pop on the grill. Any way they're served, they are delicious. Try California sardines and taste the tradition.

Buon appetito!

*The CSC extends grateful thanks to Chef John Pisto for permission to reprint his California sardine recipes.*



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## Extra! Extra!

### CDFG LAUNCHES RESEARCH PROGRAM ON CALIFORNIA SQUID

Sponsored by the CSC in cooperation with the 1997 CalCOFI Conference, experts from all over the world convened at Lake Arrowhead in October to share their knowledge of the ocean's most abundant protein source, and one of the sea's most enigmatic creatures—squid. The list of participants included scientists from Lolligo fisheries worldwide, as well as California Department of Fish and Game squid biologists.

Dr. Roger Hanlon, Woods Hole, MA has extensively studied squid reproductive habits in the field. Dr. George Jackson, from James Cook University in Townsville, Australia, discussed aging techniques to understand squid population dynamics. Researchers Sophie des Clers, from London UK, and Emma Hatfield from Woods Hole shared their knowledge of the Falkland Islands squid fishery.

Scientists from South Africa, British Columbia and the U.S. east coast also con-

tributed information, both in formal presentations and informally, at an evening roundtable workshop also sponsored by the CSC. The assembly provided many puzzle pieces to answer the question: What is known and what needs to be known for effective management of California's squid resource. With that knowledge, Department of Fish and Game biologists have launched a three-year research program, authorized by legislation.

In January DFG biologists participated in a 10-day cruise with National Marine Fisheries Service scientists as part of a cooperative program to study market squid off California. As expected in this El Niño cycle, biologists found squid only at depths greater than 100 fathoms. Adults captured were in spawning condition, but no egg cases were collected.

DFG has begun the process of contracting for researchers to form a squid

research unit. Biologists will investigate spawning behavior, map spawning areas, look at potential habitat types available, and correlate areas, depths, water temperature and other ocean parameters. They hope to identify relationships among the data to develop an egg production model. Other research options include DNA and aging studies. "We'll work on specific research questions required in legislation and as a direct result of research questions raised during the Market Squid Symposium," stated Dr. Doyle Hanan, senior biologist supervisor.

Funding for the project is based on squid light boat and fishing boat permits. DFG anticipates the sale of about 300 permits. Permits cost \$2,500 during April and can still be purchased during May with an additional penalty fee of \$250. A three-year moratorium on new permits will be in effect following this year.

### California Sardine Sandwich, Italian Style

- 1 uncut loaf Italian or French bread \*
  - 2 Tbsp. olive oil
  - 1 1/2 cups raw green & yellow zucchini, sliced thin
  - 4 cloves garlic, minced
  - 1/2 cup chopped onion
  - 3 5 1/2 oz. cans or 1-15 oz. can California sardines in tomato sauce
- 2 Tbsp. dry bread crumbs
  - 1 Tbsp. grated parmesan
  - 2 Tbsp. chopped parsley
- Salt & pepper to taste

Quickly grill zucchini slices and set aside. In small bowl, mix together bread crumbs, parmesan cheese and parsley and set aside.

Slice bread in half lengthwise and place on baking sheet, cut sides up. Brush each half with olive oil and season with salt and pepper to taste. Spread some of the tomato sauce from the CA sardines on the bread, add chopped onion, garlic and grilled zucchini. Top with sardines and remaining tomato sauce. Sprinkle breadcrumb mixture on top and drizzle with olive oil to moisten. Bake in 350° F oven for 10-15 minutes or until bubbly and slightly golden. Cut into 8 slices.

\* Also good on Focaccia Bread or Boboli

Nutrition (per slice): calories 290; protein 19 gm; carbohydrate 34 gm; fat 8 gm; cholesterol 32 mg;

### California Sardine Bruschetta

- 1 1/2 cups Roma tomatoes, seeded and diced
  - 1 1/2 cup red onion, diced
  - 1 Tbsp. capers
  - 2 Tbsp. Calmata olives, pitted and chopped
  - 1 5 1/2 oz. can CA Sardines In tomato sauce
- 1/4 tsp. or more Tabasco®
  - 1 Tbsp. fresh basil, chopped
- salt and pepper to taste

In medium bowl, combine tomatoes, onion, capers, olives and seasonings. Mix well. Gently fold in sardines and their sauce. Sardines should remain in small chunks. Makes 2 1/2 cups.

Nutrition (per tablespoon): calories 10; protein 1 gm; carbohydrate 1 gm; fat 0.5 gm; cholesterol 2 mg; sodium 30 mg

To assemble bruschettas, rub thin slices of bread with a garlic clove and toast until golden brown. Top each slice of toast with one tablespoon of the sardine mixture and garnish with fresh basil leaves.

Sardine recipes courtesy of Chef John Pisto

If you'd like to receive Seafood Sense or would like more information on the CSC, drop a note to the



**California Seafood Council**  
**P.O. Box 91540**  
**Santa Barbara, CA 93190**

For more information on CSC activities,  
call the Council office at our new phone number  
(805) 569-8050 or visit us on the World Wide Web at  
[www.ca-seafood.org](http://www.ca-seafood.org)

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