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SEAWEB HONORS CHEFS WITH SEAFOOD CHAMPIONS TITLE

European Chefs **Olivier Roellinger** and **Peter Weeden**
receive Award during the European Seafood Exposition

May 5, 2011 – Seafood Choices, a program of SeaWeb, yesterday presented the Seafood Champion Awards to European Chefs Olivier Roellinger (Relais & Châteaux, France) and Peter Weeden (Paternoster Chop House, UK) at the European Seafood Exposition in Brussels. The awards were presented during a reception hosted by seafood producer and former Seafood Champion OSO.

“We’re honored to be presenting chefs Olivier Roellinger and Peter Weeden with this award, said Elisabeth Vallet, Director of European Programs at SeaWeb. Their dedication to seafood sustainability is setting an important example of responsibility in the industry at the international level.”

First presented in 2006, the annual Seafood Champion Awards recognize outstanding leadership in advancing the market for sustainable seafood. Nominated by the seafood community and judged by a panel that includes previous winners, the awards have been bestowed upon individuals, companies and organizations from the fishing, aquaculture, seafood supply and distribution, retail, media, restaurant and foodservice sectors. Winners of this award have influenced the marketplace with regard to the sourcing of ocean-friendly seafood while successfully integrating innovative models to advance seafood sustainability in the industry. The Seafood Champion Awards are a part of the Seafood Choices program of SeaWeb.

Joining Olivier Roellinger and Peter Weeden as 2011 Seafood Champions are:

- **Robert Clark**, Executive Chef, C Restaurant & **Harry Kambolis**, CEO, Kambolis Restaurant Group
Vancouver, Canada
- **Phil Gibson**, Group Director Perishable for Seafood, Safeway, Inc.
San Francisco, California, United States
- **Dune Lankard**, Founder and Chairman, Eyak Preservation Council
Cordova, Alaska, United States
- **Steve Phillips**, President and CEO, Phillips Foods, Inc., and Seafood Restaurants
Baltimore, Maryland, United States.

Robert Clark, Harry Kambolis, Phil Gibson, Dune Lankard and Steve Phillips received their awards at the Boston Seafood Show in March. The Brussels and Boston Seafood Show provide a special platform to honor the 2011 Seafood Champions in an international context. The Chefs being honored in Brussels represent a growing sector of individuals who are sharing the important message of seafood sustainability with the consumer.

“It is an honor for me to receive this Seafood Champion Award”, said Olivier Roellinger, Vice-President of Relais & Châteaux. “The sea is the pantry of humanity. We forget that it is fragile and not an inexhaustible resource,” continues the Chef of the restaurant Le Coquillage in Cancale, France. “This recognition rewards the appeal made in 2009 to all of our colleagues throughout the world to recognize the major role that we all can play in the preservation of resources, as key advisors on the choice of species that we buy, prepare and serve.” Convinced,

Olivier Roellinger reasserts his commitment: *“We, as Chefs, have a common responsibility. Let’s be responsible, united and committed.”*

In the United Kingdom, chef **Peter Weeden**, at the Paternoster Chop House in London, is at the leading edge of progress amongst the British restaurant scene. Peter Weeden nurtures future generations of chefs, promotes seafood sustainability amongst his peers and employs a collaborative approach in working directly with both small fishermen and environmental organizations. *“I’m honored to be chosen by my peers around the world to receive the Seafood Champion award,”* said Peter Weeden. *“Since heading the team at the Paternoster Chop House, I have particularly focused on the sourcing of sustainable and seasonal foods as the backbone of the menu. It’s important that future generations of chefs and customers understand the importance of sustainability.”*

To learn more about the Seafood Champion Awards, visit our website: <http://www.seafoodchoices.org/whatwedo/champions.php>

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SeaWeb is the only international, nonprofit organization exclusively dedicated to strategically communicating about ocean issues. We transform knowledge into action by shining a spotlight on workable, science-based solutions to the most serious threats facing the ocean, such as climate change, pollution and depletion of marine life. We work collaboratively with targeted sectors to encourage market solutions, policies and behaviors that result in a healthy, thriving ocean. By informing and empowering diverse ocean voices and conservation champions, SeaWeb is creating a culture of ocean conservation. www.seaweb.org

Seafood Choices is an international program of SeaWeb that provides leadership and creates opportunities for change across the seafood industry and ocean conservation community. We seek to create synergies and help identify creative solutions to long-held challenges. By building relationships and stimulating dialogue, Seafood Choices is encouraging and challenging all sectors of the seafood industry along the road toward sustainability. www.seafoodchoices.org

2011 Seafood Champions

- C Restaurant's Executive Chef **Robert Clark** began his culinary training at Ontario's George Brown College, graduating in 1982. Robert Clark now heads the culinary operations for Harry Kambolis' C Restaurant, Raincity Grill and NU Restaurant & Lounge. Robert Clark's belief in food is pure and simple: "*As chefs, our job is not only about serving great tasting food, but encouraging our staff and our guests to learn how to get sustainably produced food to the table.*" Only quality, sustainable products from earth and sea are used as the building blocks of his cuisine. Robert Clark was recently crowned the culinary champion at Vancouver's Gold Medal Plates—the coast-to-coast celebration of Canada's Olympic team.
A passionate environmentalist, **Harry Kambolis** is a founding member of the Vancouver Aquarium's Ocean Wise program and aims to make C Restaurant a flagship of sustainability with the help of Executive Chef Robert Clark business partner and 2009 recipient of Vancouver Magazine's Green Award. Harry Kambolis is a British Columbia Restaurant Hall of Fame inductee.
- **Phil Gibson** is a product of the Pacific Northwest, born in Seattle, WA and raised in Juneau, Alaska. Phil Gibson grew up around the fishing industry in Southeast Alaska and worked on boats and in plants while young. His career with Safeway began in 1991 and he has held a number of positions within the company at both regional and corporate levels. In his current duties as Seafood Group Director, he is responsible not only for sales and profits but also for Safeway's seafood sustainability initiative, private-label product line development, retail training and execution programs, procurement, and distribution. Phil Gibson looks forward to enjoying several more years of participation in this rewarding and always-unpredictable industry.
- **Dune Lankard** is a strategic and guiding force for the Eyak Preservation Council. The morning Lankard found his homelands covered with oil from the Exxon Valdez disaster he turned from commercial fisherman to dedicated community activist. Since that day, he has been recognized for his abilities to link cultural and environmental solutions. For his work, he was selected by Time magazine as one of its "Heroes of the Planet". In 2006, he was named an Ashoka Social Entrepreneur Fellow; in 2007, his non-profit business idea for the Cordova Cold Storage and Cookery was awarded a Marketplace Alaska award by the Alaska Federation of Natives. Currently, he is very involved in EPC's Tribal Copper River Keeper program, Bering Coal Conservation Opportunity, and the Shepard Point campaigns. A commercial and subsistence fisherman, he now is proud to have a bio-diesel compatible Steyr engine in his boat, On Course.
- **Steve Phillips**, President & CEO of Phillips Foods, Inc & Seafood Restaurants, often says he has saltwater in his veins. His family has made their living from the sea for generations. With Phillips Foods' impressive 50+ years in business, several of the locations are recognized as part of the top 100 highest grossing restaurants in the country. In the early 1990's, he started Phillips Foods, which launched the Asian blue swimming crab industry. His most recent focus is leading crab sustainability across Asia. Steve is a Maryland native who is passionate about travel & experiencing cultures around the world.
- A native of Cancale, in Brittany (France), **Olivier Roellinger** began cooking at the age of 24. At the Maisons de Bricourt he landed his first Michelin star in 1984, a second in 1988 and a third in 2006. In 2008, he decided to give up these three stars and ever since, he has devoted himself to his seafood bistro "Le Coquillage," nestled in the Château Richeux above the Mont-Saint-Michel Bay, and which received its first Michelin star in 2010. Olivier Roellinger is also Vice President of the Relais & Châteaux Association. He is dedicated to defending local products and marine resources. According to him, "*the sea is the pantry of humanity. We often forget that it is fragile and not an inexhaustible resource. Chefs have the power to choose the products they order from suppliers and propose to their clients. Wherever they are in the world, it is important that they know which species are endangered, the fishing zones and techniques, as well as the size of species at sexual maturity. Chefs have a shared responsibility. Let's be responsible, united and committed.*"
- **Peter Weeden** is Head Chef at the Paternoster Chop House, part of D & D London (United Kingdom). He started work in the industry more than 20 years ago as a pot washer and has worked at a number of establishments from small stand alone sites to Quaglions in its heyday and the renown Coq d'Argent. Since heading the team at the PCH, he has particularly focused on the sourcing of really sustainable & seasonal foods not just as a special but as the backbone of the menu. Peter Weeden has worked with the Pisces-Responsible Fish Restaurant initiative, has helped the Marine Stewardship Council with the pilot of the online COC application and sits on the advisory group for Good Catch. He works with catering colleges to promote fish sustainability, schools to get children interested in food & tries to encourage better understanding of food whenever possible.