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MAINE LOBSTER COUNCIL TEAMS WITH MONTEREY BAY AQUARIUM IN “COOKING FOR SOLUTIONS” EVENT TO SUPPORT HEALTHY OCEANS

MLC cites California aquarium as leader in educating public about the importance of acting now to preserve vital fisheries.

Augusta, Maine—The Maine Lobster Council (www.lobsterfrommaine.com) will team again this year with California’s Monterey Bay Aquarium to support the Aquarium’s eighth “Cooking for Solutions” celebrity chef event, hosted by Food Network’s Alton Brown on May 15-16, 2009.

The two-day Cooking for Solutions event (www.montereybayaquarium.org) includes a gala dinner featuring Thomas Keller and some of the nation’s most respected chefs, cooking demonstrations, wine tastings, and more.

“Maine lobster represents only one of the many fisheries worldwide, and to that end, we recognize the invaluable role the Monterey Bay Aquarium plays in educating the public about preserving healthy oceans and sustainable practices,” notes Maine Lobster Council executive director Dane Somers. “For over 150 years, generations of Maine lobstermen have understood the importance of taking steps to preserve Maine’s lobster fishery for the next generation.”

The Maine Lobster Council is providing fresh Maine lobster to the event, which will be showcased by Chef Michel Nischan for the assembled guests and media.

“This is an excellent opportunity for the Council to support the Aquarium’s message of sustainability by providing our own sustainable product, Maine lobster,” explains Somers.

Chef Michel Nischan is a two-time James Beard Foundation award winner, and Chef/Owner of Dressing Room: A Homegrown Restaurant, located at the Westport (Connecticut) Country Playhouse. Nischan also serves as President /CEO of Wholesome Wave Foundation, a non-profit organization focused on making locally and sustainably grown foods available to all.



Chef Michel Nischan will showcase Maine lobster at Monterey Bay Aquarium's Cooking for Solutions event.

Nischan’s dish created for the Cooking for Solutions gala will be Maine Lobster and Sweet Corn Succotash. The dish combines one sustainable ingredient – Maine lobster – with a traditional Narragansett Indian dish of fava beans, corn, spring carrots, and other seasonal vegetables.

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“Maine’s lobster fishermen have been self-managing and protecting their fishery for over 150 years, and the Narragansett Indians likewise understood that rotating crops maintained fertile soil and produced the best crop yields,” Nischan explains. “This dish is a nod to smart practices, past, present, and future.”

“Delicious flavor is a reward of nature’s common sense,” adds Nischan, referring to his belief that using fresh, local ingredients, and preparing them simply, best highlights the flavors of the ingredients.

Chef Nischan’s Maine Lobster and Sweet Corn Succotash recipe – as well as tips for cooking and serving Maine lobster - is available on the Maine Lobster Council Web site (www.lobsterfrommaine.com), the most-visited Maine Lobster site resource in the world.

Maine Chef Clark Frasier is a past participant in Monterey Aquarium’s Cooking for Solutions annual event, and an active supporter of Maine’s lobster fishery. As the Chef and Co-owner of award-winning restaurants Arrows, MC Perkins Cove, and Summer Winter, he understands the importance of looking forward, and lauds Maine’s long history of working to protect the fishery.

“Since the early thirties, long before anyone had any real concern for the ocean’s fisheries, Maine was already legislating to protect the lobsters and the men and women who fished for them,” he notes. “Today, Maine represents a beacon of sustainability, as well as a guide on how to protect our oceans in the future.”

About the Maine Lobster Council

The Maine Lobster Council (MLC) markets and promotes the sale of Maine Lobster in local, regional, national and world markets year-round. The Council encourages education and training of all customers — including wholesale, retail and foodservice, and end-consumers — about how to handle, prepare, serve, promote, and sell Maine Lobster. For additional information, visit www.lobsterfrommaine.com.

Photographs and additional media information are available for download at www.frontburnerpr.com/mlc.

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