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Learn About, Dine on Fresh Seafood at UNH Nov. 9

Rebecca Zeiber
NH Sea Grant

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October 21, 2010

DURHAM, N.H. – A unique event at the University of New Hampshire aims to connect cutting-edge research on sustainable New England fisheries with delicious recipes for New Hampshire-caught fish. Fisheries Research to Plate -- hosted by New Hampshire Sea Grant, UNH Cooperative Extension and Northeast Consortium – is on Tuesday, Nov. 9, 2010 at 6 p.m. at Cole Hall on the UNH campus.

The evening features discussions by UNH researchers and local fishermen about their collaboration to help conserve Gulf of Maine fish populations. In addition, students in the UNH Thompson School’s culinary arts program will prepare dishes featuring two sustainable species, redfish and skate, for tasting and will provide recipes for home preparation.

“This event follows our successful local shrimp tasting last winter and promises to be every bit as interesting and delicious,” says Ken LaValley, extension assistant professor and commercial fisheries specialist. “We’ll address the growing interest in eating locally and sustainably while enjoying the health benefits of Gulf of Maine seafood.”

To register for the event, which costs $10, go to www.tinyurl.com/researchtoplate. For information, contact LaValley at 603-862-4343 or ken.lavalley@unh.edu.

The University of New Hampshire, founded in 1866, is a world-class public research university with the feel of a New England liberal arts college. A land, sea, and space-grant university, UNH is the state's flagship public institution, enrolling 12,200 undergraduate and 2,200 graduate students.

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