March 2, 2015

Invitation to the USVI Reef Responsible Seafood Program Workshop

The US Virgin Islands Reef Resilience Plan was developed in an effort to improve the health of local reefs through a reduction of human impacts, while actively growing corals to restore degraded reefs. Towards a sustainable seafood industry in the US Virgin Islands and improved coral reef health, we created the Reef Responsible Sustainable Seafood Initiative along with a restaurant certification program.

Through collaboration with a number of local partners, we have developed a “Good Choice, Go Slow, and Don’t Eat” list of seafood common to our waters. Additionally, a seasonal closures calendar and fish fact cards were developed and packaged as outreach tools for our local restaurants. We are piloting this program on St. Croix since its launch last year and hope to expand throughout the Virgin Islands and abroad in the near future.

We will host the next Reef Responsible Workshop at The Nature Conservancy’s office in Estate Little Princess on Saturday, March 21, 2015 at 11:00 AM and on Wednesday, April 1, 2015 at 11:00 AM. The workshop will last approximately one hour and is designed for restaurant owners, chefs, and servers.

We hope that the information provided at this workshop will help you to make informed decisions about the seafood that you purchase, prepare, and serve, while supporting local commercial fishers. To register or for additional information, you may contact me at (340) 718-5575 or via email at klewis@tnc.org.

Sincerely,

Kemit-Amon Lewis, Coral Conservation Manager
The Nature Conservancy’s Caribbean Program