

Press Release

Bothell Restaurant joins the James Beard Foundation's 'Smart Catch' Sustainable Seafood Program

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Contact: Lizz Brooks

With more than 90% of the world's fisheries either fully fished or overfished, preserving marine life to assure stable fishing stocks and promoting sustainable farmed options is more important than ever. Since U.S consumers buy the vast majority of their seafood from restaurants, approaching sustainability from this industry has the potential to make a huge impact.

'Smart Catch' was originally created as a pilot program in Seattle by Paul G. Allen in 2015 as part of the philanthropist's effort to make change on the water. 'Smart Catch' is now part of the James Beard Foundation's Impact Programs, which aim to establish a more sustainable food system through education, advocacy and thought leadership.

*As an official James Beard Foundation 'Smart Catch' restaurant, **Preservation Kitchen** in Bothell's historic Kayser Building, has committed to serving seafood fished or farmed through environmentally responsible practices and has reached the goal of 80% or more sustainability on back-to-back menu assessments.*

'As a restaurant owner, I see many different actions that I can take to promote conservation and do my small part to help achieve the goal of creating an environment on Earth that promotes its natural beauty and protects the environment that nourishes life as we know it today', said Preservation Kitchen's Managing Partner Susan Southwick. 'We do our best to recycle, to compost, and to buy local. Buying from organic growers, ranchers and fishermen is an important part of our mission. I feel that 'Smart Catch' is a great tool to help Preservation Kitchen achieve our mission while educating the public'.

Southwick added, 'when people go out to eat, they want an easy way to know whether the seafood they're eating is sustainable. Preservation Kitchen proudly displays a 'Smart Catch' emblem in our window and in our restaurant telling consumers that we serve sustainable seafood. When diners support a 'Smart Catch' restaurant, they're making better decisions that can drive positive change for life on the planet'.

The James Beard Foundation is a national, not-for-profit organization based in New York City with a mission to celebrate, nurture, and honor chefs and other leaders making America's food culture more delicious, diverse, and sustainable for everyone.

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